



Daily cellar checks

Pin it on the cellar door and tick each check off as it's done.
Great cask starts in the cellar.

How to fill it in

One number or letter per box: .

Tick inside the square ☒ or leave it empty.

Pub: _____

Week beginning (Monday) /

Cellar temp °C

Before opening.
Aim for 11 to 13.
e.g. 12.5

Mon	Tue	Wed	Thu	Fri	Sat	Sun

Check	Mon	Tue	Wed	Thu	Fri	Sat	Sun
BEFORE OPENING							
Cellar clean, dry and tidy Floor clear, no leaks, cooler running.	☐	☐	☐	☐	☐	☐	☐
Casks checked on the stillage Soft pegs in venting casks. Which are ready to go on?	☐	☐	☐	☐	☐	☐	☐
Every beer tasted Look, smell, taste. Clear, fresh, in condition?	☐	☐	☐	☐	☐	☐	☐
Glasses pass the water break test Water sheets off a rinsed glass, no droplets.	☐	☐	☐	☐	☐	☐	☐
DURING THE DAY							
Oldest cask on first First in, first out. Check best before dates.	☐	☐	☐	☐	☐	☐	☐
Casks on sale within 3 to 5 days Taste again if one is slowing down.	☐	☐	☐	☐	☐	☐	☐
AT CLOSE							
Hard peg every cask on sale Keeps the condition in overnight.	☐	☐	☐	☐	☐	☐	☐
Glasswasher drained and cleaned Filters out and rinsed.	☐	☐	☐	☐	☐	☐	☐
Cellar door shut, cooler on	☐	☐	☐	☐	☐	☐	☐
Checked by Your initials, one letter per box.							

Line clean: at least every 7 days

Safety kit on. Make the cleaner up to the strength on its label, leave it for the time the label says, then rinse through until clear.

☐ Cleaned			/			by		
☐ Again			/			by		

Weekly jobs

☐ Glasswasher deep clean Descale, arms and filters			/			by		
☐ Stock and par levels Checked before you order			/			by		
☐ Cooler vents clear No dust on the grilles			/			by		



Prefer it on your phone?

CaskAid logs every check, reminds the team what's due, and FRED, the built-in cellar expert, helps when a pint isn't right. Try the demo pub or a free 14-day trial at caskaid.uk



Scan to try it