

July 17, 2015

James Petorak  
Hotel Wayne  
VIA E-MAIL: [jimpetorak@yahoo.com](mailto:jimpetorak@yahoo.com)

**Re: Tap Cleaning**

Dear Mr. Petorak:

ISSUE: This is in response to your e-mail sent June 22, 2015, wherein you advise that you understand that beer taps and lines must be cleaned once every seven (7) days. You ask if it would be acceptable for your in-house maintenance staff to clean the taps system if the appropriate records were kept.

Records of the Pennsylvania Liquor Control Board (“Board”) indicate that you are the Board-approved Manager of Hotel Wayne Inc., which holds Hotel License No. H-1628 (LID 6335) for the premises at 1202 Main Street, Honesdale, Pennsylvania.

OPINION: As you seem to be aware, section 5.51(a) of the Board’s Regulations imposes a cleaning requirement on licensees using a malt or brewed beverage dispensing system in licensed premises. [40 Pa. Code § 5.51(a)]. The cleaning method used must clean the entire system with a chemical cleaning solution or other cleaning method approved by the Board. The following alternative cleaning methods have Board approval: live steam or hot water and soda solution, followed by thorough rinsing with hot water. [40 Pa. Code § 5.51(b)].

Faucets, dispensing lines, valves, joints, couplers, hose fittings, washers, o-rings, empty beers detectors (known as “FOBS”) and draft foam control units shall be cleaned once every seven (7) days. [40 Pa. Code § 5.51(c)(1)]. If the licensee has an operating ultrasonic, electromagnetic or other system that retards the growth of yeast and bacteria in the dispensing lines the licensee shall follow the cleaning frequency and cleaning method guidelines of the system’s manufacturer. [40 Pa. Code § 5.51(c)(2)].

Regardless of the method of cleaning used, section 5.52 of the Board’s Regulations requires that licensees keep cleaning records, consisting of the date cleaned, the name of

the person by whom the equipment was cleaned, and the method utilized. These records must be kept on file for inspection by the Board. [40 Pa. Code § 5.52].

There is no requirement for the person who cleans the system to be authorized by the Board, but please be aware that the cleaning may not be performed another licensee. [40 Pa. Code § 5.52(a)]. It is acceptable for you to have your in-house maintenance staff clean the lines as long as they do so in accordance with the Board's Regulations, and the required records are kept.

Should you have any other questions and/or issues related to the Liquor Code or the Board's Regulations, please feel free to once again contact this office.

THIS OPINION APPLIES ONLY TO THE FACTUAL SITUATION DESCRIBED HEREIN AND DOES NOT INSULATE THE LICENSEE OR OTHERS FROM CONSEQUENCES OF CONDUCT OCCURRING PRIOR TO ITS ISSUANCE. THE PROPRIETY OF THE PROPOSED CONDUCT HAS BEEN ADDRESSED ONLY UNDER THE LIQUOR CODE AND REGULATIONS. THE LAWS AND POLICIES ON WHICH THIS OPINION IS BASED ARE SUBJECT TO CHANGE BY THE LEGISLATURE OR THE PENNSYLVANIA LIQUOR CONTROL BOARD.

Very truly yours,

FAITH S. DIEHL  
CHIEF COUNSEL

cc: Pennsylvania State Police, Bureau of Liquor Control Enforcement  
Jerry W. Waters, Director of Office of Regulatory Affairs  
Tisha Albert, Director, Bureau of Licensing  
Jeffrey Lawrence, Assistant Director, Bureau of Licensing

LCB Advisory Opinion No. 15-305