



Subject: November Lockdown

To our partners,

3rd November 2020

We hope that you and your families are safe and well.

We continue to closely monitor the effects of COVID-19 across the UK, and in light of this weekend's announcement on the upcoming lockdown, we wanted to get in touch with you with some updates and guidance. Whilst we navigate this uncertain time, the health and safety of our teams, customers and consumers will continue to be our number one priority.

Below are a number of updates from Budweiser Brewing Group:

Stock Management

- **Open kegs:** We would recommend selling any beer in open kegs before the lockdown begins on Thursday 5 November. There are no plans for the British Beer and Pub Association (BBPA) "Return Your Beer" website to be re-opened. This position will be reviewed if the lockdown is extended.
- **Sealed kegs:** You may be in the position of having sealed kegs in your cellars, and we'd recommend you do not broach them. The 6 month shelf life of our beers means that these kegs will be of high-quality and suitable to drink when the lockdown lifts. If there is an extension to the lockdown, we will be in touch with further guidance.
- **Cask Beer:** We would recommend selling all cask beer ahead of 5 November.

Cellar Management

Budweiser Brewing Group are suggesting the following procedures are followed to protect your beer dispense systems during closure. Failure to close down your dispense systems correctly may irrevocably damage your system. This could lead to a delay in reopening your premises with draft dispense and may negatively affect the quality, flavour and dispense of your drinks.

- **Keg storage:** we ask that you continue to store your kegs in dark, cool conditions. As long as beer is stored correctly, its quality will not be impacted.

If your premises closes and there will be no one on site for a significant period:

- Clean all beer lines as per your normal procedure.
- Once flush is complete allow cleaning bottle to empty and flush through each line until they are purged of water and only gas comes through tap.
- Ensure remote cooler is switched off.
- Switch off all gas bottles and/or gas generation systems.
- If stock is left in the cellar leave cellar cooling switched on.
- NB - If site is closed for more than 7 days any part kegs will not be fit for dispense.
- Remove all nozzles in the bar, clean with warm water and leave to air dry. Do not leave nozzles to soak.

- Clean and drain down glasswashers and leave door open to air dry.

If your premises closes and someone remains on site or makes weekly visits:

- Clean all beer lines as per your normal procedure.
- Once flush is complete leave fresh water in the lines.
- Ensure remote cooler is switched off.
- Switch off all gas bottles and/or gas generation systems.
- If stock is left in the cellar leave cellar cooling switched on.
- If site is closed for more than 7 days any part kegs will not be fit for dispense.
- Once a week, refresh water through the beer lines and switch on remote cooler for half an hour.
- Remove all nozzles in the bar, clean with warm water and leave to air dry. Do not leave nozzles to soak.
- Clean and drain down glasswashers and leave door open to air dry.

When you are ready to reopen your premises:

- Cellar cooling should be switched on at least 24 hours prior to reopening.
- Switch on gas supply and/or gas generation systems.
- Clean all beer lines as per your normal procedure.
- Switch on remote cooler.
- Ensure keg connectors are scrubbed clean
- Check that kegs are in date and connect to fresh kegs.
- Reattach nozzles and pull through beer to each tap.
- Beer will be ready for customer serve after two hours.
- Refill glasswasher and dependent on length of closure, consideration should be given to cleaning all glasses on site.

Save Pub Life

The Save Pub Life platform has now evolved into a comprehensive platform offering support. This includes access to a mobile order solution in partnership with **Slerp**, which will enable click & collect and home delivery (in major cities).

We are continuing to work with government to develop support for the on-trade. As the situation evolves, our plans may too, and we'll be in touch with you as and when needed, including with re-opening support.

We hope you and your families stay healthy. Please feel free to get in touch with us if you have any concerns and we will do what we can to keep you up-to-date on potential support. We look forward to speaking again soon.

Yours sincerely, with thanks,

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