

ONLINE COURSE

BARISTA FOUNDATION

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LESSON 7: HYGIENE AND EQUIPMENT CARE

Cleaning & Maintenance Basics

Let's start with your espresso machine:

- o Purge the group head before and after brewing to remove leftover grounds and stabilise temperature.
- o Backflush daily with water, and with a cleaning detergent (espresso machine cleaner) at least once a week more often if you're in a high-volume setting.
- o Clean the steam wand immediately after steaming milk. Wipe with a damp cloth and purge to clear any milk inside the tip.
- o Empty the drip tray and knockbox regularly to prevent overflow and bad odours.

Your grinder:

- o Brush out the burrs daily to remove old grounds.
- o Once a week, deep clean with grinder cleaning tablets or by dismantling the burrs if you know how.
- o Wipe the hopper with a dry cloth and avoid washing unless necessary, as moisture can damage beans.



SYSTEMA COFFEE

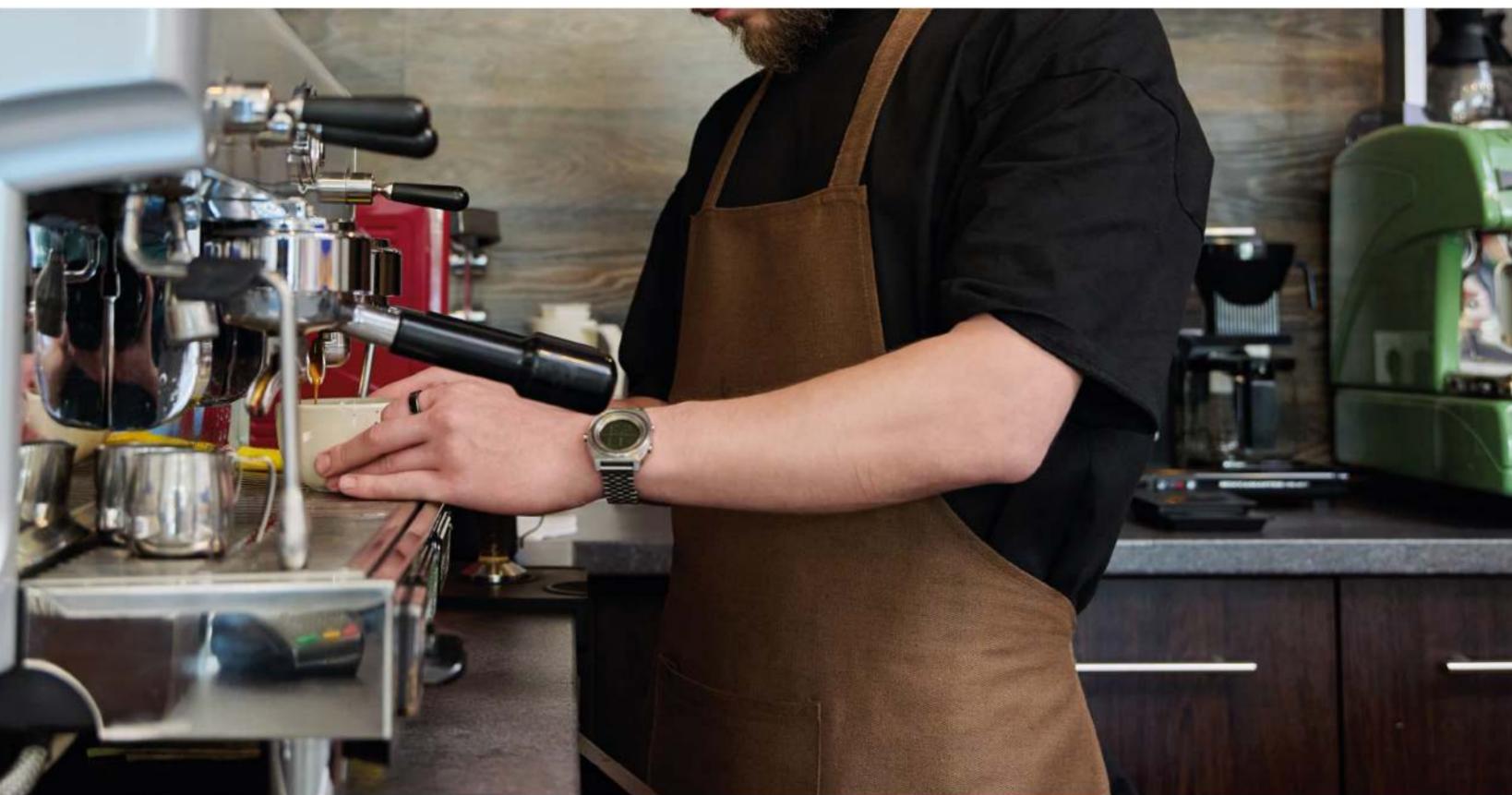
LESSON 7:

Other tools:

- o Keep tampers, dosing cups, and distribution tools clean and dry.
- o Wash cloths regularly, using separate cloths for milk, coffee, and general cleaning.

Personal Hygiene for Baristas

- o Always wash your hands before handling coffee, cups, or milk.
- o Keeping nails short and clean, as long nails can harbour bacteria.
- o Tie back long hair or wear a cap to prevent stray hairs falling into drinks.
- o Avoid strong perfumes or lotions that could affect the aroma of coffee.



HOMEWORK

Create a daily and weekly cleaning checklist for your coffee setup.

Include:

- espresso machine
- grinder
- tools
- workspace

Follow it for a week and note any differences you taste in your coffee.



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