

Daily Bar Cleaning Checklist



Daily Bar Cleaning Checklist:

Pre-Opening:

- Organize Bar Supplies: Arrange bottles, glasses, garnishes, and utensils in their designated places.
- Stock Ingredients: Ensure an adequate supply of beverages, mixers, and other ingredients.
- Wipe Down Surfaces: Clean and sanitize the bar counter, workstations, and equipment.

Throughout the Day:

- Continuous Cleaning: Regularly wipe down the bar counter to maintain cleanliness.
- Collect Empty Glasses: Collect and clear empty glasses and bottles promptly.
- Clean Spills: Immediately clean up any spills to prevent slipping hazards.

Glassware and Utensils:

- Wash Glassware: Regularly wash and sanitize glassware used by customers.
- Clean Utensils: Clean and sanitize utensils, shakers, and strainers.
- Polish Glassware: Use glass polishing cloths to ensure glassware is sparkling and smudge-free.

Bar Equipment:

- Clean Bar Tools: Wash and sanitize bar tools, such as jiggers and muddlers.
- Coffee Machine: Clean and maintain the coffee machine, if applicable.
- Blender and Mixers: Clean and sanitize blenders and mixers after each use.

Restocking and Inventory:

- Restock Ingredients: Check inventory and restock as needed for the next shift.
- Check Garnishes: Ensure garnishes are fresh and properly stored.
- Review Inventory: Regularly review inventory levels for accuracy and restocking needs.

End of Shift:

- Empty Trash Bins: Empty and replace trash liners in the bar area.
- Store Perishables: Properly store perishable items in designated coolers.
- Turn Off Equipment: Ensure all equipment is turned off and properly stored.

Task Review:

- Check Completed Tasks: Review the checklist to ensure all tasks are completed.
- Address Outstanding Items: Address any tasks that remain pending.

Supervisor Verification:

Bar Manager/Supervisor:

Signature: _____ Date: _____