## Bar Cleaning Checklist

### Empty Out and Lock Up:

- Front-of-house area
- Restrooms
- Lock up patio furniture
- Set the alarm system
- Kitchen
- Accessible closets

### Count the Money:

- Count the money
- Balance cash registers
- Distribute tips
- Secure the money in a safe

### Store Perishables:

- Premade mixers
- Garnishes
- Cocktail ingredients
- Fruits
- Bar snacks (pretzels, nuts, etc)

### Organize and Date:

- Date newly opened wines and liquor bottles
- Organize menus
- Label fresh ingredients
## Clean Everything:

### Dining Area
- [ ] Countertops
- [ ] Tables
- [ ] Seating
- [ ] Floors
- [ ] Bathrooms
- [ ] Dinnerware
- [ ] Glassware

### Behind the Bar
- [ ] Soda gun
- [ ] Soda gun holster
- [ ] Floors
- [ ] Take out the trash
- [ ] Appliances (blenders, juicers)
- [ ] Ice machines
- [ ] Speed rails
- [ ] Bar mats
- [ ] Floor drains
- [ ] Smallware (muddlers, jiggles, shakers)
- [ ] Liquor bottles
- [ ] Sink
- [ ] Beer taps
- [ ] Wash bar towels

## Refill Disposables:
- [ ] Toothpicks
- [ ] Straws
- [ ] Drink umbrellas
- [ ] Napkins
- [ ] Stirrers