Bar Cleaning Checklist

Emp	ty Out and Lock Up:		
O O Cou	Front-of-house area Restrooms Lock up patio furniture nt the Money:	0	Set the alarm system Kitchen Accessible closets
○ ○ Stor	Count the money Balance cash registers e Perishables:	0	Distribute tips Secure the money in a safe
Orga	Premade mixers Garnishes Cocktail ingredients anize and Date:	0	Fruits Bar snacks (pretzels, nuts, etc)
\bigcirc	Date newly opened wines and liquor bottles	0	Organize menus Label fresh ingredients

Clean Everything:

Din	ing Area				
\bigcirc	Countertops	\bigcirc	Bathrooms		
\bigcirc	Tables	\bigcirc	Dinnerware		
\bigcirc	Seating	\bigcirc	Glassware		
\bigcirc	Floors				
Bel	nind the Bar				
\bigcirc	Soda gun	\bigcirc	Bar mats		
\bigcirc	Soda gun holster	\bigcirc	Floor drains		
\bigcirc	Floors	\bigcirc	Smallware (muddlers, jigglers, shakers)		
\bigcirc	Take out the trash	\bigcirc	Liquor bottles		
\bigcirc	Appliances (blenders, juicers)	\bigcirc	Sink		
\bigcirc	Ice machines	\bigcirc	Beer taps		
\bigcirc	Speed rails	\bigcirc	Wash bar towels		
Refill Disposables:					
		\bigcirc			
\bigcirc	Toothpicks	\bigcirc	Straws		
\bigcirc	Drink umbrellas	\bigcirc	Napkins		
	Stirrers				