

BAR

OPENING CHECKLIST

DUTIES:

Make sure chairs are set accordingly

Set out floor mats

Take clean glassware from dishwasher & set out

Set up bar tools & equipment

Stock all refrigerated beverages

Stock service wells (straws, napkins, rim salter, skewers, etc.)

Set out clean bar towels

Set up red sanitizer bucket place it under the counter

Fill all ice bins

Cut fresh fruit & prepare garnishes & skewers

Mix new juices & label/date

Put beer tap caps in sanitizer

Clean beer faucets with sanitizer

Engage keg couplers

Check bottle & keg levels (if empty, change)

Check all inventory back-ups

Make sure all menus (food and beverage) are stocked and clean/undamaged. Stack neatly

Count bank and assign cash drawers

SIDEWORK:

Run bus bins to dishwasher station

Polish glassware

Wipe down/dust displayed liquor + wine bottles

Place glassware in dishwasher & run

Note any 86 bar items / bar items to be ordered / needed repairs for Manager + next Bartender

FRI+ SAT: Make Brunch cocktail mixes for Brunch bartender. Label/date/refrigerate