

Bar Cleaning Checklist

Date: _____

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, jiggers, shakers)
- Liquor bottles
- Sink
- Beer taps
- Wash bar towels

Refill Disposables:

- Toothpicks
- Drink umbrellas
- Stirrers
- Straws
- Napkins