

Bar Cleaning Checklist

Glassware

- Wash and Dry
- Dispose of broken glassware
- Restock shelves and hangers with clean glassware
- Sanitize washing area when complete

Table Tops and Counters

- Wipe down and sanitize table tops, counter tops and bar tops nightly
- Keep surfaces clean during business hours by wiping with sanitized rag after customers leave
- Restock napkins and condiments
- Wipe down menus and table signage with sanitized rag nightly

Bottles, Taps & Soda Dispensers

- Dispose of empty bottles and restock wells
- Wipe down all bottles with sanitized rag
- Properly clean and sanitize taps
- Clean, soak and sanitize soda dispenser nozzles

Bar Back Display

- Wipe down back display with a sanitized rag
- Restock display as necessary with unopened bottles

Equipment

- Clean, sanitize and dry blenders
- Clean, sanitize and dry shakers
- Clean coffee maker, sanitize and dry
- Clean and sanitize stirrers

Floors

- Remove rubber floor mats behind bar and rinse with hose or pressure washer
- Air dry mats over night
- Wash and sanitize bar floor nightly
- Wash and sanitize floor drains after washing floors

Mixers and Garnishes

- Fresh mixers should be disposed at the end of the night
- Wipe down premade mixer containers with sanitized rag to preserve freshness
- Properly store and refrigerate garnishes
- Dispose of old garnishes if no longer fresh

