**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:**

Date newly opened wines

and liquor bottles

Organize menus

Label fresh ingredients

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:**

**Clean Everything:**

**Dining Area**

CountertopsBathrooms

TablesDinnerware

SeatingGlassware

Floors

**Behind the Bar**

Soda gunBar mats

Soda gun holsterFloor drains

FloorsSmallware (muddlers, jigglers, shakers)

Take out the trashLiquor bottles

Appliances (blenders, juicers)Sink

Ice machinesBeer taps

Speed railsWash bar towels

**Refill Disposables:**

Toothpicks

Drink umbrellas

Straws

Napkins

Stirrers