

Bar Opening & Closing Checklist

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Opening Checklist

TASK	SUN	MON	TUE	WED	THR	FRI	SAT
Ensure POS system is up and running							
Sanitize and wipe down tables and bartop							
Polish clean glassware and silverware							
Stock glassware at each service station							
Stock silverware at each service station table							
Stock clean towels, bottle openers and corkscrews at each service station							
Place clean bar mats, trays, stirrers at service stations							
Inspect menus, make sure all are clean and wiped down							
Inspect check presenters, clean as necessary							
Inspect beer taps and clean if needed							
Inspect keg levels and have backups ready							
Restock all beverage coolers							
Restock condiment trays							
Restock empty liquor bottles on backbar							
Check dates on juices and mixers and discard any out of date							
Replenish cocktail batches, syrups, juices and other mixers							
Wipe down all bottles on display							
Replenish garnish stations							
Stock straws, cocktail napkins, coasters at each service station							
Place fresh liners in garbage cans							
Fill the ice bin(s)							
Turn on bar lights, fridge lights and other appliances							
Ensure tills are stocked with adequate cash/change							
Turn on jukebox/TVs/Music							
Unlock door and make sure entryway is clean and swept							
Turn on "Open" sign							

BARTENDER INITIALS

BAR MANAGER INITIALS

Closing Checklist

TASK	SUN	MON	TUE	WED	THR	FRI	SAT
Switch sign from "Open" to "Closed" after last call							
Wipe down bar and tables, put up chairs and stools							
Clean glassware, silverware and bar tools in dishwasher							
Clean & sanitize bar mats/rail and wells							
Make note of any broken glassware, silverware or tools that need to be replaced							
Flush bar lines							
Disengage keg couplers							
Burn the ice bins, dry any standing water							
Drain all sinks and wipe down surrounding areas							
Cover and properly store fresh juices and mixers							
Check expiration dates on products and discard (if necessary)							
Date recently opened wine bottles							
Wipe down liquor bottles, clean and cover speed pourers							
Discard unused garnishes							
Make note of any out-of-stock bottles that need to be reordered							
Replace bottles in well and backbar for opening staff							
Sweep floors and mop							
Wipe down fridges and freezers, turn off lights							
Stock staples, tape and register paper							
Ensure tills are counted and POS system is shut down							
Take out garbage from each bin							
Turn off jukebox and TVs							
Turn off all lights and lock up							

BARTENDER INITIALS

BAR MANAGER INITIALS