

Bar Cleaning Checklist

Glassware

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

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

Equipment

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

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

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

Bar Back Display

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

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

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