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Bartender Training Manual

Bar Cleanliness



Cleanliness at the bar is essential. Our guests' impression of us is at stake. Even at hours of peak business, your bar should appear clean and attractive.

Your store will have a list of daily housekeeping duties for the bar. This list will include the following:

- Stainless counters
- Sinks
- Ice bins
- Liquor bottles
- Trash cans
- Bar surface
- Refrigerators and Coolers
- Plastic bottles
- Glassware
- Condiments and holders
- Blenders
- Mixers
- Back up liquor
- Beer taps
- Coffee burners
- Beer drains
- Speed rails
- Storage areas
- Soda gun hoses and nozzles
- Cash registers

These tasks are specifically assigned as A.M. or P.M. duties to the opening bartender, early out bartender, or closing bartenders. On a weekly basis, every part of the bar is thoroughly cleaned.

The weekly clean up will include:

- Cleaning out all storage areas.
- Cleaning out all bar shelves.
- Cleaning stainless counters and sinks.
- Cleaning out walk-in and reach-ins thoroughly.
- Cleaning soda gun - nozzles, holders, and hoses.

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