

Questions

1. What are the 2 types of restaurant closing checklist?
 - ☐ **Front of house and bar closing checklist**
 - ☐ **Restaurant manager closing checklist**
2. They typically also have the important duty of locking up the establishment overnight.
 - ☐ **Front of house and bar closing checklist**
3. Assure that cash registers are balanced
 - ☐ **Finances**
4. To disinfect food preparation surfaces
 - ☐ **Food Safety**
5. These are the tasks we recommend having on your BOH restaurant closing checklist.
 - ☐ **Back of the house closing checklist**
6. Checking the ovens, stoves, fryers and other kitchen appliances are turned off.
 - ☐ **General Safety**
7. In back of the house closing checklist is to donate ingredients that can no longer be used to homeless shelters or soup kitchens.
 - ☐ **Inventory**
8. Place the tools in proper places at each station in the kitchen and arrange the tools and equipment that may be used by the opening staff.
 - ☐ **Organization**
9. Wipe down and sanitize menus and Throw out trash
 - ☐ **Cleaning**
- 10.