

Closing Bar Duties

- Remove all spouts from liquor bottles and soak in warm water for 15 minutes, then rinse in cold water and store them in order to air dry overnight.
- Wipe down liquor bottles and bar well.
- Empty ice well.
- Clean and dry ice well
- Wash and fill any juice bottles that are low.
- Empty and throw away any cut fruit and/or fresh garnishes.
- Run all bar matts and bar tools in Dishwasher.
- Place bar tools back on bar for next day use.
- Wash any drainage grates through dishwasher.
- Stock Prosecco from walk-in fridge.
- Stock all non-alc from warehouse.
- Wipe down all surfaces taking special attention to cocktail and beer service station and pass. Empty beer dripped bucket.
- Put caps back on liquor bottles.
- Refrigerate syrup bottles.
- Take one last look over the bar to ensure everything is wiped and cleaned (including front and sides of fridges and dishwasher) and well stocked for next day's service.