Daily Operations Procedures

Company: Demo Business Solutions

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Overview

This document outlines standard procedures for daily business operations including opening/closing procedures, cash handling, equipment management, and operational troubleshooting.

Opening Procedures

Facility Opening Checklist (Manager/Key Holder)

Security and Safety (First 10 Minutes)

- 1. **Disarm security system** using your assigned code
- 2. **Turn on all lights** check for any burned-out bulbs
- 3. **Unlock main entrance** and employee entrance
- 4. Check for overnight maintenance notes or urgent messages
- 5. **Inspect facility** for any damage, leaks, or safety hazards
- 6. **Test emergency exits** ensure all are unlocked and accessible

Equipment Start-Up

- 1. **Turn on all computers** and point-of-sale systems
- 2. **Boot up phone system** check for voicemail messages
- 3. Start coffee machines and break room equipment
- 4. Turn on HVAC systems to appropriate temperature
- 5. Check internet connectivity and network systems
- 6. Test credit card processing equipment

Cash Management

- 1. Count previous day's deposit if still on premises
- 2. **Retrieve petty cash** from safe
- 3. Count and verify starting cash amounts

- 4. Distribute cash drawers to appropriate stations
- 5. **Record opening amounts** in cash log
- 6. Secure safe and verify it's properly locked

Staff Preparation

- 1. Review daily schedule and assignments
- 2. Check for callouts or schedule changes
- 3. **Brief early staff** on daily priorities
- 4. Distribute keys/access cards as needed
- 5. Review previous day's notes and ongoing issues
- 6. **Set daily goals** and priorities

Department-Specific Opening Tasks

Front Desk/Reception

- Check appointment schedule for the day
- Review any special instructions for VIP clients
- Prepare visitor badges and check-in materials
- Test intercom system and paging equipment
- Update daily specials or announcement boards

Sales Floor/Retail Area

- Turn on display lighting and music system
- Straighten merchandise and check for any theft/damage
- Verify price tags and promotional signage
- Restock high-traffic items from overnight shipments
- Test shopping cart wheels and clean as needed

Kitchen/Food Service (if applicable)

- **Check refrigerator temperatures** (must be 40°F or below)
- Verify food expiration dates and rotate stock
- Start coffee and beverage stations
- Check hand-washing stations for soap and towels

• Review daily specials and prep requirements

Closing Procedures

End-of-Day Operations (Last 2 Hours)

Customer Service Wind-Down

- 1. Stop accepting new customers 30 minutes before close
- 2. **Announce closing time** to remaining customers
- 3. Complete all transactions in progress
- 4. Secure any customer information left behind
- 5. **Lock front entrance** at official closing time
- 6. Post tomorrow's hours if different from standard

Cash Reconciliation

- 1. Count all cash drawers record amounts
- 2. **Run end-of-day reports** from POS systems
- 3. Compare cash to sales reports investigate discrepancies
- 4. **Prepare bank deposit** following company procedures
- 5. Complete cash reconciliation form
- 6. Secure cash in safe or prepare for bank run

Equipment Shutdown

- 1. Close out POS systems and print daily reports
- 2. Shut down computers properly (don't just turn off)
- 3. Turn off coffee machines and unplug small appliances
- 4. Set HVAC to overnight temperatures
- 5. Check that all equipment is properly shut down
- 6. Unplug non-essential electronics

Cleaning and Maintenance

- 1. **Empty all trash cans** and replace liners
- 2. Sweep/vacuum all floor areas
- 3. Clean restrooms and restock supplies

- 4. Wipe down all surfaces with appropriate cleaners
- 5. Check supplies for tomorrow's needs
- 6. Note any maintenance issues for follow-up

Security and Final Steps

Facility Securing

- 1. Lock all interior doors that should be secured
- 2. Check all windows are closed and locked
- 3. **Verify back doors** and emergency exits are secured
- 4. Turn off all lights except security lighting
- 5. **Set security system** using your assigned code
- 6. Check that main entrance is properly locked

Documentation

- 1. Complete daily log sheet with any notable events
- 2. **Note any employee issues** or customer complaints
- 3. **Record maintenance needs** or supply shortages
- 4. **Update schedule** for next day if changes needed
- 5. **Leave notes** for opening manager if necessary

Cash Handling Procedures

Daily Cash Management

Cash Drawer Setup

- Standard starting amount: \$200 per drawer
- **Bill breakdown:** (20) \$1s, (10) \$5s, (5) \$10s, (2) \$20s
- Coin allocation: \$20 in quarters, \$10 in dimes, \$5 in nickels, \$5 in pennies
- Count twice before accepting responsibility
- Sign cash log acknowledging starting amount

Transaction Guidelines

- Count change aloud to customer
- Verify large bills using counterfeit detection methods

- Accept checks only with proper ID and per company policy
- Process credit cards according to established procedures
- Keep cash drawer closed except during transactions

Security Protocols

- Never leave drawer open unattended
- **Don't allow others** to access your drawer
- Make drops when cash exceeds \$300
- Report discrepancies immediately to supervisor
- Follow robbery procedures if threatened

Bank Deposit Procedures

Daily Deposits

- 1. Prepare deposit slip with accurate totals
- 2. **Bundle cash** by denomination
- 3. **Endorse all checks** properly
- 4. Use tamper-evident deposit bag
- 5. **Record deposit amount** in log book
- 6. **Transport securely** to bank or night drop

Deposit Security

- Vary deposit times and routes when possible
- Use company vehicle when available
- Travel with another employee for large deposits
- Be aware of surroundings when making deposits
- Report any suspicious activity

Equipment Management

Daily Equipment Checks

Computer Systems

- Boot up properly note any error messages
- Check internet connectivity and speed

- Run virus scans if scheduled
- Back up important data per IT schedule
- Report any performance issues

Point-of-Sale Systems

- Test all functions including card readers
- Verify connection to payment processor
- Check receipt paper and replace if low
- Clean screens and keyboards
- Report any malfunctions immediately

Communication Equipment

- Test phones at each station
- Check voicemail and return urgent calls
- Verify intercom system works properly
- **Test emergency communication** devices
- Ensure headsets are charged and working

Maintenance Scheduling

Daily Tasks

- Clean equipment surfaces with appropriate cleaners
- Check all cords for damage or wear
- Empty trash from around equipment
- **Dust screens** and keyboards
- Report any unusual sounds or performance

Weekly Tasks

- Deep clean keyboards and mice
- Check equipment ventilation areas
- Organize cables and eliminate tangles
- Update software if scheduled
- Review equipment logs for patterns

Monthly Tasks

- Professional equipment cleaning
- Software updates and patches
- Hardware inspections by IT
- Backup system testing
- **Equipment inventory** and documentation

Troubleshooting Common Issues

Technology Problems

Computer Won't Start

- 1. **Check power connections** ensure plugged in securely
- 2. **Try different power outlet** to rule out electrical issues
- 3. Hold power button for 10 seconds, then restart
- 4. Check for loose cables connecting monitor and computer
- 5. **Contact IT support** if problem persists

Internet/Network Issues

- 1. Check cable connections to router and modem
- 2. **Restart modem** unplug for 30 seconds, plug back in
- 3. **Restart router** wait for full boot-up (2-3 minutes)
- 4. **Test connection** on multiple devices
- 5. Contact internet provider if widespread outage

Phone System Problems

- 1. Check phone cord connections at wall and handset
- 2. **Test dial tone** on multiple phones
- 3. Restart phone system using power cycle procedure
- 4. Check with phone company for service outages
- 5. **Use cell phones** for urgent communications if needed

Facility Issues

HVAC Problems

- Check thermostat settings and battery if applicable
- Verify air filter isn't clogged (replace if dirty)
- Check circuit breakers for HVAC system
- Listen for unusual noises from units
- Contact HVAC service for major issues

Plumbing Issues

- **Turn off water** at main valve for major leaks
- Use plunger for minor toilet clogs
- Check under sinks for leaks or loose connections
- Place buckets under small leaks until repair
- Call emergency plumber for serious problems

Electrical Issues

- Check circuit breakers first for power outages
- **Test outlets** with known working device
- Don't attempt repairs contact electrician
- Use flashlights if emergency lighting needed
- Document location and description of problem

Customer Service Issues

Payment Processing Problems

- 1. **Try transaction again** may be temporary glitch
- 2. **Check internet connection** for card processing
- 3. **Clean card reader** if having swipe problems
- 4. **Try manual entry** if card won't read
- 5. **Accept alternative payment** method if available
- 6. **Get manager approval** for large cash transactions

Supply Shortages

- 1. **Check stockroom** thoroughly before declaring shortage
- 2. Offer substitutions when appropriate

- 3. Take customer information for callback when restocked
- 4. **Place emergency orders** if critical items
- 5. **Update customers** on expected restock dates

Emergency Procedures During Operations

Power Outages

- 1. **Remain calm** and reassure customers
- 2. Use emergency lighting or flashlights
- 3. **Secure cash registers** and valuable items
- 4. Guide customers safely to exits if needed
- 5. Contact utility company to report outage
- 6. **Consider early closure** if extended outage

Medical Emergencies

- 1. Call 911 immediately for serious injuries
- 2. Provide first aid only if trained
- 3. Clear area of other customers
- 4. Direct emergency responders to location
- 5. Complete incident report afterward
- 6. Follow up with injured party appropriately

Security Incidents

- 1. **Ensure safety** of all staff and customers first
- 2. **Don't pursue thieves** or confront dangerous individuals
- 3. **Call police** for any criminal activity
- 4. Preserve evidence when possible
- 5. **Document everything** thoroughly
- 6. Review security footage with management

These procedures should be reviewed monthly with all staff and updated as operations change. All supervisors should be familiar with these procedures and able to train new employees.