

Bar Hygiene and Cleaning

Keeping your bar clean is just as important as keeping a kitchen clean, it is where you prepare and serve drinks and it portrays how clean and organised your whole operation is.

For reasons relating to health & safety, **food** hygiene and also customer care you must make sure that your bar is always clean and tidy. Please refer to breakdown sheets for detailed requirements.



The things you should do to keep your bar clean and tidy are:

1. Wipe bar **tops** when they become dirty or sticky. This is not very welcoming **for** customers.
2. Keep your shelves and fridges clean & **tidy**.
3. Empty and clean your glass wash **machine** at least twice a day.
4. When *you* take glasses out of the machine put them **at** the back of the shelf **so** they **have** chance to **cool** down and dry properly before you **use** them.
5. At the end of the day empty and wash **your** drip trays.
6. At the end of the day remove the sparklers, soak them in hot water and dry
7. Daily take all the glasses off the shelves and clean the shelves.
8. Throw away any unused ice, lime slices or lemon slices.
9. At the end of the shift sweep and mop the floor using a cleaning agent and **HOT** water.
10. Collect empty glasses to remove clutter from your bar **and** keep it inviting for customers.
11. Polish and mirrors or glass shelves regularly.
12. Polish away dust from bottles on optics or displays.
13. At least once a week remove the optic measures and **soak** them in hot water, then in a cleaning solution. Make sure **you** thoroughly rinse them in cold water before you attach the bottle to it ready for dispensing.

