

# BAR HOUSEKEEPING PRACTICES

## OUR POLICY

Keep all bar areas and equipment clean.

## WHY WE DO IT

To keep the bar area clean and tidy, to meet any food safety regulations and to provide customers with increased perceptions of a quality experience.

### DO

- ✓ Adhere to COSHH (Control of Substances Hazardous to Health) regulations when handling cleaning chemicals.
- ✓ Follow checklists below.

### DON'T

- ✗ Accept poor standards in the bar area.

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## BAR HOUSEKEEPING PRACTICES CHECKLIST

### Daily checks

- ◆ Clean bar tops.
- ◆ Clean bar runners and bar drip trays.
- ◆ Clean dispense drip trays.
- ◆ Clean any removable dispense tap spouts, sparklers and creamer plates.
- ◆ Clean non-removable dispense spouts.
- ◆ Clean back bar areas.
- ◆ Clean cold bottle display cabinet door glass.
- ◆ Clean glass washer.
- ◆ Clean bar floor area.
- ◆ Clean and empty waste bins.
- ◆ Clean and empty bottle bins.
- ◆ Clean bottled beers when restocking.
- ◆ Re-stock bottled beers to enable correct stock rotation.

### Weekly checks

- ◆ Clean glass storage shelves plastic lattice.
- ◆ Clean glass storage shelves.
- ◆ Inspect glass cleanliness and 'Renovate' glasses if required.
- ◆ Clean 'warm' bottle shelves.
- ◆ Clean cold bottle display cabinet shelving.
- ◆ Clean cold bottle display cabinet interior panels and glass.
- ◆ Clean cold bottle display cabinet ventilation grills.
- ◆ Check stock rotation of bottled beers.
- ◆ Rotate back bar display bottles.
- ◆ Thoroughly strip down and clean glass washer.

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