



- Ensure all guest orders have been taken, last call has been given, and all guests have left the bar area.
- Bring any remaining dirty dishes, bus tubs, beer/Margarita drain grates, Margarita salt dish, tongs, coffee/tea pots, and any other similar items to dishwasher.
- Dispose of any remaining fruit in the fruit holder and take to dish to be cleaned
- Enter in any credit card tips on the POS if needed/organize signed credit card slips
- Either empty, or fill margarita machines and set to refrigeration mode. Make back-ups if needed, wipe down with sanitizer or all-purpose cleaner.
- Restock all bottle beers, liquor bottles and mixers.
- Clean all remaining glassware and restock in designated areas.
- Wipe down all bottles in the speed rack and shelves.
- Place bottle covers on all the bottle spouts.
- Wipe down draft beer surfaces, draft handles and spouts.
- Place the line plugs into the draft lines.
- Pour hot water down the draft beer drain.
- Using sanitizer water or all-purpose cleaner, wipe down bar top and chairs.
- Empty sanitizer buckets and rinse out.
- "Burn" the ice that is remaining in the ice wells and clean/sanitize
- Drain the 3 compartment sink and then rinse out the sinks, placing the plugs near the sink
- Pick up any floor mats, take them outside to be hosed down.
- Sweep behind and underneath the bar top and bar tables, removing all food debris, and any other waste.
- Deck scrub/mop the floor of the entire bar area, including behind the bar.
- Empty all trash cans in the dining room, patio and restrooms, and take out to the dumpster with another employee.
- Verify completion of these duties with MGMT, and complete any other requested duties.