

Closing bar and restaurant Checklist

By subwaychecklistclosing

ITEMS TO BE TURNED OFF

- turn off open sign and lock front door at appropriate time
- lights/fans/television
- hot well - empty water pan

STOCKING

- fill retarder with appropriate amount of bread/flatbread
- take enough product out of the freezer to thaw for morning prep
- check backups for expiration dates (follow previously laid out instructions)
- finish all food prep for the night (full front fridge)
- rotate and restock chip rack with all varieties
- rotate and restock bottled beverage cooler with all varieties
- stock: napkins, bags, wrap, dressings, crackers, utensils, cups, lids, straws, sugars, creamer
- proofer
- cover all products from sandwich unit and place in walk-in for overnight storage
- clean hot well pan and spacers
- oven
- wash cutting boards and waste catch pans
- place sauce containers in appropriate overnight storage area

CLEANING

- wash, rinse, and sanitize all dishes
- wash, rinse, and sanitize speed oven basket and paddle
- wash, rinse, and soak (in HOT sani) soda machine nozzles
- remove any food particles from sink and wipe down all parts, including backsplash
- clean and refill condiment bottles
- empty trash cans and wipe down outside trash cans
- clean all counters, walls, sandwich unit glass, prep tables, cookie display, under coin machine, and keyboard
- clean and mop under bread cabinets, wipe down all parts of cabinets

- clean tables, chairs (wipe down all parts of booths), and any other dining furniture
- clean microwave and speed oven
- clean inside and outside of proofer and oven doors
- wipe down all faux wood cabinets/walls (under soda machine, in front of and behind sandwich table)
- sweep and mop all floors (including backroom)
- clean bathrooms
- POS/MONEY COUNT
 - make all necessary deposits
 - complete money cash-in
 - create drop for all remaining money in drawer and drop all bills in safe
- FINAL WALKTHROUGH
 - equipment off?
 - cabinets closed?
 - everything stocked and cleaned?
 - doors locked?
 - clean inside and outside of sandwich unit completely
 - speed oven
 - sandwich unit