Anchor Inn – Inspection Checklist

Food & Hospitality

GENERAL

Is the floor behind the bar and under the stations moped clean?

Yes   No

Is the bar top scrubbed clean?

Yes   No

Are the areas around the sink, the underside of all steels, and the underside lip of the bar cleaned well?

Yes   No

Are the sinks of the bar properly cleaned and dried?

Yes   No

Are all the fridges cleaned and wiped inside out thoroughly?

Yes   No

Are all the shelves clear of glasses and wiped clean?

Yes   No

Do all the shelves have nonstick webbing wherever necessary?

Yes   No

Are all the shelves restacked post cleaning?

Yes   No

Are all the surfaces of stainless steel wiped and cleaned with soapy water thoroughly?

Yes   No

Are all the mixed guns cleaned thoroughly including their holster and metal piping?

Yes   No

Are the tills and lower back bar wiped clean?

Yes   No

Is the space under the stations and fridges clear of any and all clutter?

Yes   No

Is the back bar free from all clutter?

Yes   No

Are the bottles at the back polished and wiped clean?

Yes   No

Are the bottles at the speed rails polished and wiped clean?

Yes   No

Are the ceilings wiped clean and free of any splashing?

Yes   No

Are the refrigerators restocked with the necessary items including champagne, beer bottles, water bottles, etc.?

Yes   No

Are the stations restocked with speed rail spirits post the line checks?

Yes   No

Is the back bar restocked and re-merchandised?

Yes   No

Are all the bottles in the back bar facing at the front?

Yes   No

Is the bar equipment relaid for service?

Yes   No

Are the bar bins cleared?

Yes   No

Are the cleaning and mop buckets removed from the bar?

Yes   No

Are the straws and napkins restocked?

Yes   No

Any comments:

Yes   No

How satisfactory is the status of the bar?

Yes   No

Name of establishment

Yes   No

Name

Yes   No

Day and Date:

Yes   No