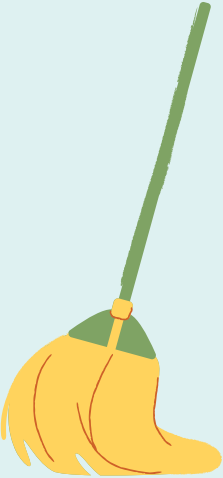


THE BOTTLE OF SACK

BAR CLOSEDOWN

	Sweep and mop behind alcoves. Wipe down walls and glass trollies using yellow sink wash and hot water.	Check the dates on wines, juices, and fruit. Fruit: 3 Days Ex: Strawberry & Cucumber: 24 Hours Wine: 3 Days Juices: 4 Days	
	Clean lager, wine and ale drip trays	Put bar equipment through the mug washer. Drip trays, black mats, fruit holders, soft drink trays, and used speed pourers	
	Vac all open wines and processco	Refill all straw holders	
	Wipe down all woodwork on ale banks, under tills, till screens and shelving using yellow sink wash and hot water	Wipe down back bar, spirits, and white shelves using yellow sink wash and hot water	
	Empty ice dump and clean it out	Put all equipment back on the bar in the correct place	
	Empty all bin bags and put into correct bins recycling where necessary and then wash out bins with soaping water	Sweep and Mop the Bar	