OpsAuditHub opsauditihub.com	DOC ID: **SAF-0107**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **HACCP FDA Food Code & OSHA 29 CFR 1910.1200**	AUDIT FREQUENCY: **Daily Pre-Shift**

Bar Opening And Inventory Count Compliance Checklist

Operational Scope: Establishes mandatory protocols for opening bar operations and conducting secure inventory counts to prevent chemical exposure, slip hazards, and stock discrepancies. Ensures full compliance with food safety codes and asset protection standards prior to service.

MANDATORY PPE:	Nitrile Gloves (FDA Compliant), Slip-Resistant Footwear (ASTM F2913), Cut-Resistant Gloves (ANSI/ISEA 105), Chemical Splash Goggles (ANSI Z87.1)
PREREQUISITES:	Verify handwashing sinks are fully stocked with soap, paper towels, and running hot water. | Review previous shift logbook for unresolved maintenance or inventory variance flags.

SANITATION, UTILITIES, AND ENVIRONMENTAL SAFETY

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Glasswasher & 3-Compartment Sink**	Verify chemical sanitizer concentrations (chlorine/quaternary ammonium) meet local health code ppm ranges using test strips.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
2	**Under-Bar Refrigeration Units**	Confirm internal temperatures read between 34°F and 38°F using a calibrated probe thermometer.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
3	**Floor Drains & Walkways**	Ensure floor mats are clean, secure, and drains are free of debris to mitigate slip, trip, and fall hazards.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
4	**CO2 and Draft Beer System**	Inspect gas pressure gauges and check for audible gas leaks; ensure regulators are within operating parameters.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

INVENTORY CONTROL & SECURITY COMPLIANCE

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
5	**High-Value Liquor Stock**	Perform opening count of high-end spirits against the automated POS inventory ledger to detect shrinkage or discrepancies.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
6	**Perishable Mixers and Garnishes**	Inspect open perishable juices, syrups, and fruit garnishes for proper date marking, freshness, and absence of contamination.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
7	**Beer Keg Storage & Walk-In**	Verify FIFO (First-In, First-Out) rotation for kegs and bottled inventory; record stock counts accurately.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**

CHEMICAL SAFETY & EMERGENCY PREPAREDNESS

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
8	**Chemical Storage Station**	Verify all cleaning chemicals are clearly labeled, stored away from ice bins, and Safety Data Sheets (SDSs) are accessible.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
9	**Fire Suppression & Exits**	Ensure emergency exit paths behind the bar are unobstructed and Class K fire extinguisher safety pin is intact.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

Certified Inspector / Lead Bartender Signature: _____	**Date / Time:** _____	**Badge / Cert #:** _____
Site Safety Supervisor / Operations Manager Sign-off: _____	**Review Date:** _____	**Audit Status:** [ ] Approved [ ] Rectify

COMPLIANCE NOTICE: This document must be archived for a minimum of 12 months in accordance with workplace safety recordkeeping guidelines.