OpsAuditHub opsauditihub.com	DOC ID: **SAF-0106**	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 Daily Log Sheet

Operational Scope: This daily operational control document establishes mandatory protocols for pre-opening bar safety checks, chemical verification, and asset accountability. It mitigates slip, trip, and health hazards while ensuring strict compliance with food safety and beverage inventory standards.

MANDATORY PPE:	Nitrile Gloves (FDA Compliant), Slip-Resistant Footwear (ASTM F2913), Cut-Resistant Gloves (ANSI/ISEA 105), Eye Protection / Splash Goggles
PREREQUISITES:	Verify all electrical panels and refrigeration units are energized and operating at required temperatures. | Ensure sanitation buckets are freshly mixed with approved quaternary ammonium concentrations. | Review previous shift log for any unresolved maintenance or inventory discrepancies.

ENVIRONMENTAL & EQUIPMENT SAFETY INSPECTION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Under-Bar Refrigeration & Glass Chillers**	Internal temperatures verified between 34°F and 38°F. Door gaskets intact and sealing properly with no ice buildup.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
2	**Floor Surfaces & Drainage**	Floors are clean, dry, and free of slip hazards. Floor drain strainers are securely in place and draining freely.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
3	**Glasswasher & Chemical Dispenser**	Wash and rinse water temperatures meet minimum sanitization specs. Sanitizer chemical supply lines primed and functioning.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
4	**CO2 & Draft Beer Gas Systems**	High-pressure gas tanks secured to wall brackets with chains. Regulator pressures within normal operating range; zero leaks detected.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

SANITATION & BAR PREP COMPLIANCE

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
5	**Ice Well & Scoop Hygiene**	Ice machine bin inspected for cleanliness and proper scoop storage (scoop handle isolated above ice level, never buried).	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
6	**Perishable Garnishes & Juices**	All open garnishes and fresh juices date-labeled, stored below 41°F, and inspected for freshness and zero cross-contamination.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
7	**Handwashing Station Compliance**	Hand sink fully stocked with hot water (at least 100°F), antimicrobial soap, single-use paper towels, and proper signage.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

DAILY INVENTORY COUNT & SECURITY

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
8	**High-Value Spirits & Liquor Count**	Physical count of designated control bottles matches opening par levels precisely. Discrepancies reported immediately.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
9	**Draft Beer & Wine Inventory**	Kegs and open wine bottles accounted for; backup stock verified against expected weekend/daily demand levels.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**
10	**Cash Drawer & Safe Security**	Opening float verified and secured. POS terminals operational and receipt printers loaded with adequate paper stock.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**

Lead Bartender / Bar Manager Signature: _____	**Date / Time:** _____	**Badge / Cert #:** _____
Operations Manager / General 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.