OpsAuditHub opsauditihub.com	DOC ID: **SAF-0103**	REVISION: **Rev 2.4 (2026)**
	STANDARD: **HACCP FDA Food Code & OSHA 29 CFR 1910.1200 (HazCom)**	AUDIT FREQUENCY: **Daily Pre-Shift**

Bar Opening And Inventory Count Inspection Checklist

Operational Scope: This document outlines the mandatory operational and sanitary protocol required before initiating bar service and daily inventory reconciliation. It mitigates chemical, biological, and slip-and-fall hazards while ensuring strict adherence to health codes and asset protection standards.

MANDATORY PPE:	Nitrile Gloves (ASTM D6319 compliant), Slip-Resistant Footwear (ASTM F2913), Cut-Resistant Gloves (ANSI/ISEA 105 Level A4 for glass handling), Safety Glasses with Side Shields (ANSI Z87.1)
PREREQUISITES:	Verify handwashing sinks are fully stocked with soap, paper towels, and running hot water (>100°F). | Ensure all refrigeration units have maintained safe holding temperatures overnight (<=41°F). | Review previous shift log for unresolved equipment malfunctions or stock discrepancies.

SANITATION, FOOD SAFETY & ENVIRONMENTAL CONTROLS

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Three-Compartment Sink & Glass Froster**	Wash, rinse, and sanitize sinks are clean; chemical sanitizer concentration (chlorine/quat) meets health department ppm requirements.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
2	**Refrigeration & Walk-In Coolers**	Internal ambient temperature gauges read 38°F or lower; door gaskets form an airtight seal without mold or tearing.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
3	**Floor Drainage & Mats**	Bar floor drains are completely free of debris and slow drainage; non-slip floor mats are properly laid out and free of curling edges.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**

MECHANICAL SAFETY & DISPENSING EQUIPMENT

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
4	**Draft Beer System & CO2 Tanks**	CO2 gas line pressure is within safe operating parameters (10-12 PSI); tanks are chained and secured to the wall to prevent tip-over.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
5	**Glasswasher & Chemical Dispenser**	Rinse additive and detergent lines are connected with sufficient product; wash cycle reaches sanitizing heat rinse threshold.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**
6	**Ice Machine & Scoop Storage**	Ice bin interior is sanitary with no buildup or scale; ice scoop is stored in a dedicated, clean bracket outside the bin.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**

INVENTORY CONTROL & ASSET SECURITY

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
7	**High-Value Spirit Reconciliation**	Opening count of designated premium spirits matches closing balance from prior shift; seals on high-value bottles are intact.	**Standard**	**[ ] PASS [ ] FAIL [ ] N/A**
8	**Perishable Fresh Produce & Garnish Stock**	Garnishes and fresh juices are date-labeled, inspected for spoilage or cross-contamination, and stored at or below 41°F.	**Critical (Immediate Out of Service)**	**[ ] PASS [ ] FAIL [ ] N/A**
9	**Cash Drawer & POS Terminal Security**	Float is counted and verified; POS terminals and credit card readers are securely mounted and clear of unauthorized hardware skimmers.	**Warning**	**[ ] PASS [ ] FAIL [ ] N/A**

Certified Lead Bartender / Opening Manager Signature: _____	**Date / Time:** _____	**Badge / Cert #:** _____
General Manager / Director of Food & Beverage 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.