OpsAuditHub opsauditihub.com	DOC ID: **SAF-0105**	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 Sop Template

Operational Scope: This Standard Operating Procedure governs the daily opening, safety verification, and high-value inventory reconciliation protocols for commercial bar operations. Its primary objective is to mitigate chemical, slip-and-fall, and stock-shrinkage hazards while ensuring absolute compliance with health and safety codes.

MANDATORY PPE:	Nitrile Food-Grade Gloves (ASTM D6319), Non-Slip Commercial Footwear (ASTM F2913), Chemical Resistant Apron, Cut-Resistant Mesh Gloves (ANSI/ISEA 105)
PREREQUISITES:	Verify handwashing stations are fully stocked with soap, single-use towels, and sanitized water. | Ensure adequate facility lighting across all under-bar and storage areas prior to beginning physical counts.

SECTION 1: PRE-SHIFT FACILITY SAFETY & SANITATION INSPECTION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
1	**Under-Bar Flooring & Drainage**	Floors must be completely clean, dry, and free of pooled liquids or structural obstructions. Floor drain covers must be securely in place.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
2	**Glasswasher & Chemical Dispenser**	Sanitizer concentration levels (chlorine/quaternary ammonium) must register within manufacturer-specified ppm limits using test strips.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
3	**CO2 & Draft Beer Gas System**	Inspect high-pressure gas cylinders for secure wall-chain anchoring and verify regulators show zero gas leaks using soapy water test.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A
4	**Refrigeration Units & Ice Wells**	Walk-in and under-bar refrigeration internal ambient temperature must be verified at or below 40°F (4°C). Ice bin scoops stored cleanly.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A

SECTION 2: HIGH-VALUE LIQUOR & BEVERAGE INVENTORY COUNT

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
5	**Spirits & Premium Liquor Stock**	Perform physical tenth-bottle or weight-based count on all open high-end spirits against the automated POS perpetual inventory log.	**Standard**	[ ] PASS [ ] FAIL [ ] N/A
6	**Draft & Bottled Beer Inventory**	Count total intact kegs in walk-in cooler and verify bottled inventory counts match par levels without unexplained variances.	**Standard**	[ ] PASS [ ] FAIL [ ] N/A
7	**Wine Storage & Temperature Check**	Audit open and reserve wine bottle counts. Ensure temperature-controlled wine fridges maintain strict range between 55°F and 65°F.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
8	**Bar Mixers, Syrups & Perishables**	Verify expiration dates on all open juices, dairy, and house-made syrups. Discard any expired or compromised stock immediately.	**Critical (Immediate Out of Service)**	[ ] PASS [ ] FAIL [ ] N/A

SECTION 3: POS RECONCILIATION & CASH DRAWER VERIFICATION

#	COMPONENT / ITEM	VERIFICATION CRITERIA & ACCEPTANCE STANDARD	SEVERITY	STATUS
9	**Opening Float & Cash Drawers**	Verify each terminal drawer contains the exact pre-set opening bank total and drawers lock securely when unattended.	**Warning**	[ ] PASS [ ] FAIL [ ] N/A
10	**Inventory Shrinkage & Variance Log**	Document any inventory discrepancies exceeding established tolerance thresholds on the OpsAuditHub shift log for managerial review.	**Standard**	[ ] PASS [ ] FAIL [ ] N/A

Certified Lead Bartender / Opening Supervisor 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.