

BEVERAGE SERVICE STANDARDS

“Army Catering & Club Operations”



BAR SANITATION

Everyone should understand the importance of strict sanitation practices in the bar. Many communicable diseases, such as infectious hepatitis, influenza, tuberculosis, and the common cold, can be transmitted when good bar sanitation is not observed.

- ❖ Personal cleanliness and good working habits are vital to the operation. Bartenders should be clean and well groomed with fresh, clean uniforms at the beginning of each shift. Consumption of food and the use of tobacco products are not permitted behind the bar or in the bar supplies storage area. These activities should be restricted the break areas or other approved locations.
1. Keep your hands clean.
 2. Glassware and utensils should be washed as soon as possible after use. Facilities that do not have ware washing machines may use a three-compartment sink to wash items. Follow these steps for washing and sanitizing all glassware, utensils, and equipment.
 - Step 1: Rinse, scrape, or soak all items before washing.
 - Step 2: Wash items in the first sink in detergent solution at 110° - 120°F. Brushing the glass thoroughly is particularly important, paying special attention to the rim to remove **all traces of lipstick**.
 - Step 3: Rinse water is in the middle sink and should be 120°F. Change the rinse water when it becomes sudsy or cloudy water.
 - Step 4: Sanitize in the third sink. Use the correct amount of sanitizer per gallon of water. Use too much and it will linger on the glass; too little and it won't do the job. Glasses should be submerged for at least 60 seconds. The sanitizing solution should be changed if it becomes cloudy.
 - Step 5: Air-dry by inverting them on a clean, deep corrugated drain board, a wire rack, or thick plastic netting. Air-drying avoids recontamination by fingers or towels.
 3. Clean the soda gun nozzle along with the holster that it sits in.
 4. Do not stack glassware. Stacking glasses may be space efficient, but it does not allow air to circulate inside the glass. Stacking can also cause glasses to chip or break.

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5. Practice proper glass handling techniques. Hold glassware by the middle, bottom or stem. Touching the top half of a glass can contaminate it with bacteria and cause illness. Fingers should never touch the inside of the glass, nor the outside of the glass below the rim as far down as the lips may touch it. This rule holds whether the glasses are clean or dirty.
6. Maintain proper cooling temperatures. Thermometers must be placed conspicuously in all coolers and refrigerators. An undetected rise in temperature may cause bacteria to breed and cause an outbreak of food-borne illness.
7. Keep floor drains clean. Floor drains are a necessary evil, but when they are filthy, they are also an ideal breeding ground for bacteria and a source of odors.
8. Drain standing water in coolers. Condensation trays at the bottom of coolers and refrigerators pool stagnant water; perfect growing conditions for bacteria.
9. Use plastic or metal scoops or tongs to get ice. Never use a glass to scoop ice. It might chip or break in the ice. Do not use bare hands to scoop ice. Ice is considered a food substance and should be treated as such. Store the ice scoop in a secure spot, not in the ice bin.
10. Post a comprehensive cleaning schedule. This schedule should list the equipment or area to be cleaned, how it is to be cleaned, how often it should be cleaned and who is responsible for cleaning it. Let the bartender know what they are expected to clean each shift. When it is in writing and posted at the bar, bartenders have no excuse for not completing their assigned tasks.

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Portable Bar Sanitation

All sanitation rules/ regulations apply to operate Portable Bar as well.

After finishing the function, the bartender should take following actions to clean the portable bar:

- **Bar Top:** Remove everything from bar top and wipe down surface with a damp cloth.
Transfer it at the storage area or where should be located.

- **Liquor:** Remove and soak all pourers (about 10 minutes), dry and return to bottles.
Wipe each bottle with a damp cloth to remove any spills.
Return bottles to lockable storage and lock.
- **Soda Guns:** Clean soda gun and ring that holds it.
Remove nozzle parts and wash, rinse and sanitize.
Wipe down the flex hose with a damp cloth.
- **Accessories:** Wash, rinse and sanitize blenders, mixers, mixing glasses, shakers, strainers, jiggers, bar spoons, openers, scoops, and tongs.
Leave them upended to air dry.
- **Juices/Mixes:** Put up all perishables (cream, juices). Juices should be put in covered, plastic containers.
- **Garnishes:** Cut lemons and limes put in covered container (up to 24 hours); add 7-up or Collins mix to keep moist.
Discard any cut oranges and whole fruits put in refrigerator.
Cherries and olives returned to original container, covered with own juices and lid closed.
- **Glasses:** Wash, rinse and sanitize used glasses and take them back to the storage area.
- **Ice:** Scoop out all ice into a bucket or sink.
Run hot water into the bin to melt the ice.
Wash out any remaining debris left in the ice bin.
Remove debris with a towel.
With a clean towel, scour the walls and bottom of bin.
If bin has a cold plate for a dispensing system, clean thoroughly under and around it.

As a member of the _____ Club, always know that

Your Work is Valued

Your Service is Important.

Your Success is Critical to the delivery of our Promise.

Thank You

