

Date _____

Time _____

Location _____

Mini Bar - Initial		Points		STANDARD MET		Comments/ Follow-up Action
		Max	Actual	Y	N	
	Criteria					
1	Exterior cabinet clean					
2	Interior shelves not worn, damaged					
3	Interior shelves and cooler clean					
4	No water leakage or ice buildup					
5	Glassware clean					
6	Minimum glasses include 2 stem glasses, 2 standard					
7	Napkins, openers and stir sticks present and neat					
8	Price list present					
9	Inventory stock sheet present					
10	Food and drink inventory currently dated, fresh in flavor					
11	Food and drink inventory neat, clean, and sealed					

TOTAL Points reached in this Area:	0	0	0	0	Minimum to be reached: 80%
Performance in % in this Area	100%		#DIV/0!	#DIV/0!	

Date _____

Time _____

Location _____

Mini Bar - Replenishment		Points		STANDARD MET		Comments/ Follow-up Action
		Max	Actual	Y	N	
	Criteria					
1	Clean glassware and supplies replenished					
2	Napkins, openers and stir sticks present and neat					
3	Consumed items fully restocked					
4	Items consumed properly posted on bill					

TOTAL Points reached in this Area:	0	0	0	0	Minimum to be reached: 80%
Performance in % in this Area	100%		#DIV/0!	#DIV/0!	