Server Sidework Checklist

Date:

Opening	Check when Complete	Notes
Set up the host station		
Cut and prepare lemons and limes		
Brew coffee and tea		
Stock sugars, sweeteners, salt, and pepper		
Stock mints, toothpicks, napkins, and straws		
Stock to-go containers, cups, lids, and bags		
Stock glassware, coffee cups, and saucers		
Clean menus and present them neatly		
Wipe windows with cleaning solution		
Dust light fixtures		
Unstack chairs and straighten tables		
Clean and wipe chairs, booths, and tables		
Tidy up the entrance, restroom, and waiting area		
Sweep or mop the floors as needed		
Ensure there is change in the cash register		



Server Sidework Checklist

Date:

Closing	Check when Complete	Notes
Put away any clean dishes, glassware, or cutlery		
Prepare table settings for the next business day		
Place any food left out back in the fridge		
Refill condiments for the next day		
Let manager know to reorder low inventory		
Shut windows		
Clean the restrooms		
Clean any salad bars or buffets		
Clean and sanitize remote controls and TVs		
Clean and sanitize the POS System		
Close patio umbrellas and bring in patio furniture		
Sweep the floor		
Turn off the lights		
Close and lock doors		
Set the alarm system		



Server Sidework Checklist

Date:

During the Day	Check when Complete	Notes
Roll flatware in napkins		
Set table seatings for guests		
Prepare outdoor tables as necessary		
Wipe down menus to remove any grease, spills, or fingerprints		
Wipe down tables between guests		
Refill table condiments like ketchup, mustard, sugars, sweeteners, salt, and pepper		
Replenish any salad bars or buffets		
Restock the dessert display case as needed		
Sweep beneath tables, chairs, and booths		
Refill bathroom supplies like toilet paper, soap, or paper		
Dispose of trash as needed		
Fill dishwasher with dirty dishes		

TouchBistro