



Bar Deep Cleaning Checklist

Complete

Score	37 / 41 (90.24%)	Flagged items	4	Actions	2
Property/Venue	Cedar Grove Hotel				
Location	20 Exchange Blvd, Rochester, NY 14614, USA (43.1552966, -77.6120902)				
Area/s Covered (select all that apply)	<input checked="" type="checkbox"/> Main Bar <input checked="" type="checkbox"/> Lounge Bar				
Checklist Type	<input checked="" type="checkbox"/> Scheduled Deep Clean				
Date and Time of Inspection	17.03.2026 11:00 PST				
Name of Inspector	Butch Steiner				
Name of Bar Manager/Supervisor	Bryan Hart				

Flagged items & Actions 4 flagged, 2 actions

Flagged items 4 flagged, 2 actions

Bar Deep Cleaning Checklist / Consumables and Re-Stock Triggers

Are consumable levels recorded (not just "checked," but documented)?

No

No updated entries were recorded.

To do | Assignee: SafetyCulture Staff | Priority: High | Due: 24.03.2026 14:23 PST | Created by: SafetyCulture Staff

Document Consumable Levels
Please give a complete count of consumable levels

Bar Deep Cleaning Checklist / Consumables and Re-Stock Triggers

Is re-stocking completion confirmed (visual check or required photo)?

No

document is missing consumable levels. To be confirmed

Bar Deep Cleaning Checklist / Equipment and Hard-to-Clean Areas

Are ice bins/wells clean with no residue on interior surfaces?

No

ice bin still has oil residue



Photo 1

To do | Assignee: SafetyCulture Staff | Priority: High | Due: 24.03.2026 14:35 PST | Created by: SafetyCulture Staff

Redo Ice Bin Cleaning

Completion Page

Overall Compliance Assessment

Non-Compliant

Other actions 0 actions

Bar Deep Cleaning Checklist		3 flagged, 2 actions, 37 / 40 (92.5%)
Hourly Restroom Checks and Hygiene Log		6 / 6 (100%)
Is an hourly restroom check completed for each required hour of operation?		Yes
Is the check time recorded for each hourly restroom round?		Yes
Is the staff name/initial recorded for each hourly restroom round?		Yes
Is the restroom status recorded clearly (pass/fail or acceptable/not acceptable)?		Yes
Are high-touch points checked each round (handles, faucets, flush levers, dispensers)?		Yes
Are floors checked each round for slip hazards (wet areas, debris)?		Yes
If a restroom check fails, is the corrective action recorded (what was done)?		N/A
If a restroom check fails, is photo evidence captured where required?		N/A
Consumables and Re-Stock Triggers		2 flagged, 1 action, 5 / 7 (71.43%)
Are consumables inspected at the required interval (soap, tissue, paper towels)?		Yes
Are consumable levels recorded (not just "checked," but documented)?		No
No updated entries were recorded.		
To do Assignee: SafetyCulture Staff Priority: High Due: 24.03.2026 14:23 PST Created by: SafetyCulture Staff		
Document Consumable Levels		
Please give a complete count of consumable levels		
Is the threshold defined/understood (what "below threshold" means)?		Yes
If below threshold, is a re-stocking task created the same shift?		Yes
Is the re-stocking task assigned to a named owner?		Yes

Is re-stocking completion confirmed (visual check or required photo)?	No
document is missing consumable levels. To be confirmed	
Are backup consumables stored in a clean, dry, and designated location?	Yes
Sanitizer Control and Test-Strip Readings	7 / 7 (100%)
Is the correct sanitizer used for the intended surface/task (per SOP)?	Yes
Is sanitizer prepared using the approved method (correct dilution approach)?	Yes
Are test strips available at the point of use?	Yes
Is sanitizer concentration tested at the required frequency?	Yes
Is each test-strip result recorded with date/time and initials?	Yes
Is the recorded reading within the acceptable range?	Yes
If out of range, is sanitizer corrected before continued use?	N/A
Are sanitizer containers clearly labeled (contents + date prepared if required)?	Yes
Bar Surfaces and Spillage Control	6 / 6 (100%)
Are bar tops and front-facing guest ledges cleaned with no sticky residue?	Yes
Are speed rails and bottle wells cleaned with no syrup/fruit buildup?	Yes
Are cutting boards and prep surfaces cleaned and sanitized after use?	Yes
Are spill-prone zones cleaned (under taps, around soda/juice stations)?	Yes
Are trash bins clean, lined, and not overflowing?	Yes
Are pest attractants controlled (no standing liquids, fruit scraps, open waste)?	Yes
Equipment and Hard-to-Clean Areas	1 flagged, 1 action, 6 / 7 (85.71%)

Are sinks, drainboards, and splash zones scrubbed and sanitized (no buildup)?

Yes

Are ice bins/wells clean with no residue on interior surfaces?

No

ice bin still has oil residue



Photo 1

To do | Assignee: SafetyCulture Staff | Priority: High | Due: 24.03.2026 14:35 PST | Created by: SafetyCulture Staff

Redo Ice Bin Cleaning

Is the ice scoop stored to prevent contamination (not buried in ice)?

Yes

Are beverage gun exteriors/nozzles cleaned and sanitized per SOP?

Yes

Are beer tap exteriors cleaned (no visible buildup at spouts)?

Yes

Are reach-in cooler handles and gaskets wiped clean (no grime/mold)?

Yes

Are shelves and glass racks clean and free of dust/residue?

Yes

Hazard Identification and Escalation

7 / 7 (100%)

Are hazards actively checked (blocked waste, leaks, odors, pests, broken fixtures)?

Yes

If a hazard is found, is it recorded with exact location and description?

Yes

If the hazard cannot be resolved immediately, is a maintenance ticket created?

Yes

Does the ticket include urgency/priority classification?

Yes

Is photo evidence attached to the ticket where required?

Yes

Is an SLA/target resolution time assigned or captured?

Yes

Is the area controlled until fixed (e.g., isolate/label/stop use if needed)?

Yes

Overall Compliance Assessment

Non-Compliant

Indicate corrective actions.

Create a full documented report on consumable restocks.
Clean ice bins thoroughly

Inspector Signature



Butch Steiner
17.03.2026 14:37 PST

Supervisor/Manager Signature (if applicable)



Bryan Hart
17.03.2026 14:38 PST

Media summary



Photo 1