# SHIFT OPENING RESPONSIBILITIES \& TASKS 

> To ensure the highest levels of service provided to our guests, please arrive 30 minutes before opening to begin completing all tasks. Thank you.

## Pre-Opening Tasks (Once Clocked In)

Make sure the fountain is on and working properly
(with exception to windy or freezing conditions)
Outside signage is standing upright and facing in correct direction
Keep front door closed until all signs are switched to 'Open' just before noon.
Clean and tidy courtyard seating area
(e.g. properly arrange tables and chairs $\mathcal{E}$ raise umbrellas)

## Tasting Room Tasks

Turn on all lights and have music playing at an acceptable volume Prop open front door with the grey brick (weather permitting) Check thermostat verifying temperature is set to 65-67 degrees Set up the starting register till and record starting cash amount on slip provided. Log into the Square app.
Place clean dump buckets in designated spaces while filling water pitchers and the counter carafe(s)
Retrieve clean glassware and towels from their respective locations storing them in the bar area
Spot check, clean, and sanitize any and all areas within the tasting area as needed
Place literature and promotional materials on tables; replenish as needed Verify white wine bottles are stocked in mini-fridge; restock as needed Place wine tasting list and bottle pricing on counter in designated area(s) Complete a restroom travel path prior to opening
(e.g. ensure restrooms are clean, stocked, and sanitized)

Spot sweep floor and vacuum rugs in entry room and entry way
Prop open the front door with the grey brick (weather permitting) Check thermostat verifying temperature is set to 65-67 degrees

Notes/Takeaways / Observations
(Please write legibly)


