FREE CHECKLIST | OPSEDGE HOSPITALITY

Bar Inventory Count Night

How to run a bar count that takes under an hour and gives you a variance number you can trust.

HOW TO USE THIS SHEET

Count at the same time every week, after close or before open, with nothing moving. Two people: one counts, one writes. Count in shelf order so the sheet matches the room. Then run usage against sales and chase the biggest dollar variance first.

Before the count

- [ ] Same day and time as last count, bar closed, no service running — OK / FIX
- [ ] Count sheet printed in shelf-to-sheet order (back bar, wells, speed rails, storage) — OK / FIX
- [ ] All deliveries since the last count entered, transfers to kitchen logged — OK / FIX
- [ ] Empties from the night pulled before counting starts — OK / FIX

During the count

- [ ] Open bottles in tenths (0.1 to 0.9), full bottles as whole numbers — OK / FIX
- [ ] Kegs weighed or measured, not guessed — OK / FIX
- [ ] Wine by the glass bottles counted, not skipped — OK / FIX
- [ ] Storage room and walk-in counted the same night as the bar — OK / FIX
- [ ] Nothing added to or poured from the shelf while counting — OK / FIX

After the count

- [ ] Usage = opening count + purchases - closing count, by item — OK / FIX
- [ ] Compare usage to POS sales of the same item (in ounces or bottles) — OK / FIX
- [ ] Variance in dollars, sorted biggest first — OK / FIX
- [ ] Top three variances get a reason: over-pour, comp, spill, theft or counting error — OK / FIX
- [ ] Pars reset from usage: weekly usage x weeks between orders + 20 to 30% buffer — OK / FIX

Worksheet

ITEM	OPEN	+ BOUGHT	- CLOSE	= USED	SOLD (POS)	VAR $

POUR COST BANDS AND VARIANCE GOAL

Liquor	**15 to 20%**
Draft beer	**18 to 24%**
Bottled beer	**22 to 28%**
Wine by the glass	**25 to 35%**
Blended bar total	**18 to 24%**

OPERATOR NOTE

Aim for total variance under 2% of beverage cost. Most bars start between 4 and 8% and get under 3 within two months, mostly because counting changes behavior.

Read the full guide, with worked examples and the formulas: opsedgehospitality.com/bar-inventory-guide

Run your own numbers with the free calculators at opsedgehospitality.com/free-tools. Ready-made workbooks and playbooks: opsedgehospitality.com/shop