The Tasting Room — Busser Training

Opening & Service Checklist

Complete during your first week; manager sign-off required.

Name: _____ Date: _____ Trainer: _____

Opening Setup

- ☐ Bus station fully stocked: fresh linens, glass racks organized, polish cloths, roll-ups staged.
- ☐ Water station ready: pitchers filled & chilled; backup ice stocked at service well.
- ☐ Dining room scan: linens centered & wrinkle-free; chairs and booths crumb-free.
- ☐ Tabletop details: salt & pepper shakers clean and filled; cocktail menus wiped; lights dust-free.
- ☐ Side stations prepped: trays & trivets clean; sanitizer buckets labeled and fresh; towels folded (one per busser).
- ☐ Patio (if open): tables reset to standard; umbrellas secured; walk paths clear of hazards.

During Service — Habits

- ☐ Pre-bus proactively: hands full on the way out; bring replacements on the way back in.
- ☐ Run food hot: coordinate with expo; confirm table and seat numbers before leaving the line.
- ☐ Protect plating: carry level, avoid stacking, safeguard garnishes and sauces.
- ☐ Quiet efficiency: move with purpose; maintain clear pathways; communicate softly and clearly.
- ☐ Dish drop area organized: separate glass, silver, plates; silver soak started as needed.
- ☐ Team-first mindset: assist neighboring sections and watch the board for needs.

Manager Sign-Off

Trainer/Manager: _____ Date: _____

Notes: