barista shift checklist

Opening and closing a shift at the machine. Full cleaning schedule: lamarzoccopolska.pl/pdf/espresso-machine-cleaning-schedule.pdf

Date _____ Coffee and recipe _____

Barista: opening _____ Barista: closing _____

opening the shift

- [ ] Machine warmed up, pressure and temperature normal
- [ ] Steam wands purged, drip tray clean
- [ ] Dial-in: taste, time, weight
- [ ] Cloths, jugs and milk in place
- [ ] Groups flushed, portafilters in the groups
- [ ] Grinder: coffee topped up, yesterday's setting
- [ ] Grind adjusted and settings recorded
- [ ] First coffee is a test, not for a customer

during the day

- [ ] Group flushed before every coffee
- [ ] Taste check several times a day
- [ ] Steam wand wiped and purged after milk
- [ ] Quick dial-in when the coffee or barista changes

closing the shift

- [ ] Backflush with detergent on every group
- [ ] Portafilters and baskets washed
- [ ] Steam wands cleaned
- [ ] Grinders: hopper and chute wiped
- [ ] Backflush with clean water
- [ ] Group gaskets wiped
- [ ] Drip tray and grate washed
- [ ] Settings and notes recorded for the morning shift

Something leaking, pressure different from usual or an error showing? Do not remove the casing, call the service team: +48 883 239 480.

Colberg Coffee Samuel Pilichowski, Pławęcino 18, 78-120 Gościno. La Marzocco is a trademark of La Marzocco S.r.l.