



SLC BOOKKEEPING

HOW TO AUTOMATE YOUR RESTAURANT

This e-book provides 10 tips for why you should
outsource your bookkeeping

increasing your sales | minimizing your tax liability timely financial reporting |
employee cost savings

Contents

RESTAURANT BOOKKEEPING	1
A Guide to Financial Management	1
Introduction	3
Setup	3
Identify Bookkeeping Needs and Desires.....	3
Finding a Restaurant-Specific Bookkeeper: Does Your Bookkeeper Have Restaurant Experience?.....	4
Identify Accounting Software	4
Restaurant Chart of Accounts.....	5
Selecting Your Financial Institutions.....	5
Selecting a Restaurant POS System	6
Bookkeeping Operations	7
Restaurant Bookkeeping Basics.....	7
Payroll Options.....	7
Processing Payroll In-house	7
Outsourced Payroll for Your Restaurant	8
Accounts Payable	9
Online Bill Pay Options	9
Recording Restaurant Sales.....	10
Inventory	11
Cash Management	12
Timely Reconciliation.....	13
Financial Reporting	14
1. Identifying Reporting Needs	14
Key Business Metrics.....	14
Specific Reports.....	14
Set Reporting Deadlines.....	15
2. Budgeting and Forecasting	15
Actual Financial Reporting	15
Budgeting.....	16
Financial Forecast.....	16
Making Business Decisions from Financial Data	17
Miscellaneous Restaurant Bookkeeping Items	17
Tips Reporting and Tips Credit.....	17
Bookkeeping for Multiple Restaurant Locations.....	19
Controlling Theft.....	20
How Outsourced Bookkeeping Can Help Your Restaurant Grow.....	21



A Comprehensive Guide to Restaurant Bookkeeping & Financial Management

Introduction

This eBook is meant to be a practical guide for a restaurant owner to put together a bookkeeping system that is useful. Margins in the restaurant business are extremely tight, so keeping a watchful eye on your finances is critical. In this eBook, we will walk you through the various aspects of identifying what you want out of your bookkeeping, setting up a bookkeeping system tailored to your needs, discussing the ins and outs of the mechanics of restaurant bookkeeping, and finally, choosing a financial reporting system that delivers you information on your key metrics AKA your key performance indicators (KPIs).

At the end of the day, our goal is to help you develop a restaurant bookkeeping system that will help your business grow. Whether you are in a single location and want to remain that way, or you want to grow to become a large multi-location restaurant group, this eBook will be invaluable to you.

Setup

IDENTIFY BOOKKEEPING NEEDS AND DESIRES

One of the first things you need to do for your restaurant bookkeeping is decide what exactly you are looking for from your bookkeeping. What tasks do you want your bookkeeper to handle? What information do you want your bookkeeping system to provide you? How often do you want your books updated? And finally, when do you want your key financial reports: by each week or by month?

Set clear expectations with your bookkeeper. Whether you expect that sales should be updated once a day or once a week, it won't matter if you don't clearly communicate your needs and desires to your bookkeeper. Clearly communicate your deadlines and hold your bookkeeper accountable to them.

FINDING A RESTAURANT-SPECIFIC BOOKKEEPER: DOES YOUR BOOKKEEPER HAVE RESTAURANT EXPERIENCE?

It can be highly beneficial to find a bookkeeper who has restaurant experience. Any experience in the restaurant industry can be beneficial. However, an ideal candidate is someone who has both restaurant management and bookkeeping experience.

Restaurant managers know the challenges of running a restaurant. These challenges include: staffing, customer service, inventory management, dealing with theft, control of costs of goods sold, and remaining profitable in an industry where margins are so tight.

Even if your bookkeeper has some restaurant bookkeeping experience, that is not always as valuable as finding someone who has restaurant managerial and bookkeeping experience. That person has the knowledge of both front-of-the-house operations as well as back-of-the-house management, and can help take your restaurant to a new level.

IDENTIFY ACCOUNTING SOFTWARE

The next thing you need to do is select accounting software that will fulfill your needs. When selecting accounting software, you want to make sure it will give you the report details that you need. Additionally, you want to look for as much integration as possible with any other software you're using to run your restaurant.

Integration with your point of sales (POS) system, payroll provider, and various financial institutions is something you want to consider when selecting accounting software. While there are many options out there right now, we still recommend the QuickBooks desktop software over the various other options.

Although some cloud-based software such as QuickBooks online and Xero are great for the access, they lack some powerful features that QuickBooks desktop provides.



RESTAURANT CHART OF ACCOUNTS

Setting up your chart of accounts for your restaurant is incredibly important. You can download a restaurant-specific chart of accounts or customize the chart of accounts to meet your specific needs.

It is important to set your chart of accounts up correctly right from the beginning. You need to decide what key metrics you are going to monitor and tailor your chart of accounts around them. My advice on creating the chart of accounts is to keep it as simple as possible while still providing you with the information that you need to make decisions. I have seen some restaurant owners make the chart of accounts so complex that reports are too detailed, and thus it becomes too difficult to extract meaningful information from them.

SELECTING YOUR FINANCIAL INSTITUTIONS

It may seem like a simple task to select the financial institutions to use for your restaurant. However, there are a few things you want to consider. First, does the financial institution you want to use integrate with your accounting software? Another consideration is whether your financial institution allows you the ability to get limited, view-only access for your bookkeeper.

Lastly, is there a bill pay service that you can use that integrates with your accounting software? The more that your financial institutions integrate with your accounting software, the better. Increasing the integration between your financial institutions and your accounting system increases your efficiency. Not only should this mean lower accounting fees, but also faster access to updated financial information due to efficiencies. I have seen many business owners choose the small credit union where they have always banked only to find out that it doesn't work well in helping them scale their business up. Choose a major financial institution that can keep up with technology and the costs of full integration with your bookkeeping system.

SELECTING YOUR FINANCIAL INSTITUTIONS

There are a ton of restaurant POS systems, so it can be an overwhelming task selecting the one that is right for your restaurant. I recommend the trusted brands that have been around a long time. I have seen people go with a POS system just because it is on an iPad. Although it may be aesthetically pleasing, it is useless if it does not work for both the consumer and the business.

It is important that the user interface is easy for both the customers and the employees. However, it is equally important that the POS reporting meets your needs. One key piece of information you need from the POS system is the daily sales report. You want to make sure you can get a daily sales summary that is detailed enough for your specific needs. Additionally, you need to make sure that the payment information (merchant processing) matches the amount that is deposited into your bank exactly. While this may seem elementary, I have encountered POS software where the reports do not match the bank deposits, making reconciliation impossible.

The last thing I will touch upon regarding your POS system selection is customer support. When it comes down to selecting your POS, the customer service you will receive is one of the most important things to consider. Will the POS provider help you set up the system? Will they be there when things go wrong? Is the support included or is there an additional fee?

Since customer support is so important, it is again why I tend to recommend the larger players as they have the resources to provide good customer support. The well-known POS providers would not have survived as long as they have without offering a good product with excellent customer service.

The major restaurant POS software providers who I have worked with and can recommend with confidence are Aloha by NCR and Micros. Other reputable companies include POSitouch, Dinerware, and HarborTouch.



Bookkeeping Operations

RESTAURANT BOOKKEEPING BASICS

In this section, we will cover the basics of restaurant bookkeeping mechanics. While there are many moving parts, the basics of a restaurant bookkeeping system can be summarized into four major sections. The four major areas of restaurant bookkeeping are:

Payroll, Accounts Payable, Sales, and Inventory.

PAYROLL OPTIONS

In order to run a successful restaurant, you are going to have to make sure you have a way to pay your employees. With regard to payroll, you have two options: process payroll in-house or outsource your payroll to a reputable payroll provider. I am a believer that every business should outsource their payroll, and I will discuss this further as we roll through the options.

PROCESSING PAYROLL IN-HOUSE

You can definitely process your restaurant payroll in-house, but I don't recommend it. If you have a very experienced accountant or bookkeeper, you can have them manually process payroll internally. You can also use the QuickBooks "Assisted Payroll" option.

I typically don't recommend processing your payroll in-house for a few reasons. First, it is difficult to make the case that you are saving money. Professional payroll companies are very price competitive and it would be hard to prove that handling payroll in-house is more efficient or cost effective compared to outsourcing your payroll. Second, you are exposing yourself to a potentially large liability. Filing a payroll tax late or incorrectly is an expensive fine. When using an outsourced payroll company, that liability falls on the payroll provider.

Third and last, let's be honest about the opportunity cost of processing your payroll in-house. The time that you or your accountant will have to spend processing payroll correctly is time that could be spent doing something else, such as up-keeping the books for accurate reporting.



OUTSOURCED PAYROLL FOR YOUR RESTAURANT

As I stated above, I feel that every business should outsource their payroll. The liability alone should make any business want to outsource this task. The penalties and interest associated with one incorrect filing is enough to make any business owner realize they should have outsourced their payroll.

Additionally, outsourced payroll providers are specialists in the industry and stay abreast of all the tax changes, labor laws, and filings with which you need to comply. If I were to recommend a few outsourced payroll providers, I would look no further than ADP or Gusto (formerly Zen Payroll).

ACCOUNTS PAYABLE

The next aspect of your restaurant bookkeeping is paying your bills. Keeping your vendors happy and maintaining good credit with them is essential for your restaurant, so developing a solid accounts payable system is critical. There are a few tools that are worth discussing as they can make your accounts payable system more modern and efficient. I am a firm believer in digitizing your bookkeeping system as much as possible and your accounts payable is no exception.

Making the effort to have all of your vendors digitize their billing by emailing you may seem like a pain, but it is well worth the effort. Any vendors who are too small (or claim they are too small) to email you an invoice, make sure to scan those invoices into your system. When it comes to copies of receipts and invoices, the IRS doesn't care if you lose a receipt or if the details fade (as they do over time) off of the invoice. Those expenses will be disallowed. So taking the time to create a digital accounts payable system is worth the effort. Additionally, this system is much more scalable and will allow you to be away from your restaurant if needed or easily scale to multiple locations.

ONLINE BILL PAY OPTIONS

There are a few online bill pay options that I think are worth discussing. First is looking for an online bill pay solution that will sync with your QuickBooks file. Larger financial institutions like Chase and Wells Fargo do offer this capability. Basically, you can mark bills as paid through your bill pay window and your payment information will automatically sync to QuickBooks while your bank will send your payment to your vendor.

Another option is taking a look at Bill.com. With Bill.com, you can end your accounts payable process right after the invoices have been put in a digital format. That means you can either scan them to Bill.com or have your vendors send their invoices directly to Bill.com. This is one less step for you, so that you can get back to working on your restaurant.

RECORDING RESTAURANT SALES

The next aspect of your restaurant bookkeeping to consider is the recording of your daily sales. While some restaurants will opt to record a monthly sales summary, I don't recommend this route. I don't find it nearly as accurate or audit-able as recording sales on a daily basis. You have two options to record your daily sales: manual entry or finding a way to import that data into your accounting system.

When recording sales on a daily basis, you must first find the daily sales summary report in your POS system that provides enough details to meet your needs. Most restaurant owners at least want to see sales broken into: food, non-alcoholic beverages, alcohol sales, sales tax, gift certificates, etc. You also want to consider your payments sections, which can consist of: cash, credit card, comps, promos, and gift certificates. Your specifications may differ, so make sure you find a report that meets your needs.

Once you have the daily sales report from your POS system, you should then create a journal entry to record the daily sales. I like to build a model journal entry that corresponds to your daily sales report. I recommend that you put the journal entry in the exact same order as the POS sales report and cover all the possible sales and payment line items.

In order to determine all line item possibilities, I run a sales report for a longer period of time than just one day. If you look at a sales report for the past year, you should hopefully see every possibility for sales and payments. You want to work with your bookkeeper or accountant to set this journal entry up to make sure that all line items point to the proper general ledger account. After you have it set up, you should “Memorize” the journal entry in QuickBooks so that you have easy access to it at all times. This will reduce errors and make data entry quick and easy.

Nobody wants to do data entry for anything if they don't have to. While you would think that all POS systems would automatically integrate with your accounting system, that is not always the case. In the POS selection section, I noted that you wanted to look for one that could easily integrate with your accounting system. Even if your POS system claims to integrate with your accounting system, getting it to work isn't always seamless.

One solution we have found is a third-party plug-in called Incontrol Software Solutions. This software can connect any of the major POS systems (I told you there was value in going with a major provider) to QuickBooks and Excel. In my experience with the software, it is easy to use and works flawlessly. The annual fee is nominal in comparison to how much time you would waste entering your data manually.



INVENTORY

Inventory management is one of the major bookkeeping tasks for any restaurant. How detailed of an inventory system you set up really depends upon the size of your restaurant and what you can afford. Really small restaurants typically can't afford a pricey inventory management system. Additionally, finding the time for inventory management as the owner of a small restaurant can be challenging.

It really comes down to an assessment of opportunity cost. Is the time it takes to properly manage your inventory worth it? Will your restaurant actually benefit or is it counterproductive? I typically tell small restaurant owners to start with an assessment of their key financial ratios. Are food costs compared to sales within expectations or way out of whack? If something doesn't look right on your financials, point it out to your manager and hold them accountable for hitting your goals.

If ratios continue to look off, you may have identified a potential problem and you can hone in on the issue. At the very least, you can spot check some of your larger ticket items to look for reasonability over a specific time period. Take a look at a few select food items and alcohol items. Select a start date and do a physical count of those items. After a few weeks or more, compare your starting inventory of that item plus purchases less sales of a particular item to the amount currently on hand through a physical count. If it is way off, you know you have a problem that needs to be investigated further. I will talk about managing restaurant theft towards the end of this eBook.

For many small restaurants, maintaining a physical inventory count of every single item is just not feasible; the cost of doing so rarely outweighs the benefit. Like I said, you could do a modified inventory count looking at only certain items every month or quarter. However, at least once a year (preferably at your fiscal year-end), you should do a physical inventory count for tax purposes. Communicate your inventory value to your CPA to get it recorded and adjusted on the books properly every year for tax filing purposes.



CASH MANAGEMENT

Managing the cash of your restaurant is something you definitely need to get a handle on from the beginning. There are two pieces of advice I have with regard to handling your cash. First, make sure that you devise a system for depositing all cash payments exactly as they appear on your daily sales report. That doesn't necessarily mean you have to deposit cash every day. You could deposit cash once a week and it should still match up. One system I use that works well and is audit-able, is having your manager deposit the cash and then having your bookkeeper verify it.

As an example, your manager makes a deposit for the date range of 9/5/15 through 9/9/15 for the total of the five days' worth of cash sales and then emails the details to your bookkeeper. Your bookkeeper then compares the deposit to the cash payments from your POS sales reports for the same date range. (Side note: this is extremely easy since cash payments on the daily sales report should be tied to the QuickBooks "Account undeposited funds" feature. This allows your bookkeeper to go to "Record Deposits" in QuickBooks and quickly verify if the deposit matches or not).

Second, I would recommend paying all of your waitstaff tips through a paycheck rather than from your cash. While your waitstaff is sure to push back on this, in the end it is your restaurant and your decision. Paying out tips in cash is dangerous because it is harder to track, report accurately, and more prone to mistakes.

Tips are often disbursed at the end of a shift when the staff is tired, which leads to more mistakes. Paying your tips through paychecks makes it more audit-able and also allows you to easily stay in compliance. It will help with your tips reporting and tips tax credit, which we will touch on later in more detail.

TIMELY RECONCILIATION

If you have followed the steps above, all of the major mechanics of your bookkeeping are done, now you just need to verify everything. Reconciling all of your accounts is, by far, the most important part of your restaurant bookkeeping tasks. Reconciling is the only way that you can prove that you have accounted for every transaction that occurred in a month.

I would set a firm deadline with your bookkeeper of when you expect a full monthly reconciliation. I don't think it is unreasonable to ask that all accounts be reconciled by the 5th or 10th of each month. Set a reasonable deadline and hold your bookkeeper accountable to that deadline. If they can't hit that deadline consistently, find someone who can.

Make sure to reconcile all of your accounts, not just your main checking account. It is important to reconcile all of your bank accounts, credit cards, loans, lines of credit, and even your payroll liabilities. Reconciling will give you the stamp of approval, ensuring that you've accounted for everything. Additionally, it will give you confidence that you are looking at accurate financial reports.



Financial Reporting

1. IDENTIFYING REPORTING NEEDS

If you have followed the steps above, all of the major mechanics of your bookkeeping are done, now you just need to verify everything. Reconciling all of your accounts is, by far, the most important part of your restaurant bookkeeping tasks. Reconciling is the only way that you can prove that you have accounted for every transaction that occurred in a month.

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KEY BUSINESS METRICS

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You need to identify the key metrics that you want to keep an eye on for your business. There are many obvious metrics to watch, including food costs compared to sales and your prime ratio. This guide on financial ratios for restaurants does an excellent job of explaining various ratios and what you should aim for depending on your restaurant type (fine dining, counter service, etc.).

SPECIFIC REPORTS

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Once you have identified the key business metrics or ratios that you need to monitor, clearly communicate your needs to your bookkeeper. Work with your bookkeeper to create a custom set of reports that deliver information on your key metrics.

SET REPORTING DEADLINES

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It is important to set realistic deadlines with your bookkeeper of when you expect reports each month. If you have a good bookkeeper, I think they should be able to close your accounts out within the first few days of the month. As I said earlier, I don't think that the 5th is unreasonable, and certainly the 10th is attainable.

2. BUDGETING & FORECASTING

Next, I want to talk about three specific facets of the financial aspect of your restaurant. I would be looking for at least three types of reports: (1) Actual financial reporting (what happened in the past); (2) Budgeting (what do you want to happen); and (3) Forecasting (what you believe will happen based on what you now know).

ACTUAL FINANCIAL REPORTING

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You should identify the critical financial reports that give you information on your key business metrics and run them often. I would aim to look at reports at least once a month, but I'll be honest... I really don't feel that is often enough. I would have a quick report that I looked at once a week, even if just to compare sales and expenses to your expectations.

It is crucial that you have firm deadlines for looking at your actual financial reports and that your bookkeeper be held accountable to those deadlines. Looking at your actual reports once a month is good; however, that can be too infrequent in such a tight-margins industry. The more you look at accurate reports, the better.



BUDGETING

I think it is important to make a budget for your restaurant and to communicate it out to the key members of your team. Think of the budget as what you would like to happen in the future of the business. The budget is an accountability tool. You want to compare actual results to your budgeted expectations and look for any variances. If there are variances, are you OK with them or is there an issue that needs to be addressed? Your budget can be a great tool to keep your business in line before things get out of control.

FINANCIAL FORECAST

Of all the reports, I think the financial forecast is the most important and valuable. You may be wondering what the difference is between a forecast and a budget? The answer is: at first, nothing. The budget and forecast for next month should be the same. However, over time the budget remains the same while the forecast fluctuates with actual results as information unfolds.

At the end of each month, you have two critical pieces of information: budgeted expectations and actual results. You then take that information and use it to reforecast into the future. Business owners tend to get hung up and obsessed with past financial information. The problem with this is, what is done is done; whether past performance was good or bad doesn't really matter. What is crucial is that you take what happened and use that information to help you make an educated guess (AKA a forecast) about what you can expect in the future.

Forecasting into the future is extremely useful if done well. Take a look at your forecast; do you like what you see? Why or why not? A forecast is valuable because it allows you to glimpse into the future of your business and make critical business pivots as needed to take your business where you want it to go.

MAKING BUSINESS DECISIONS FROM FINANCIAL DATA

In my opinion, running a successful business is all about one thing: making smart business decisions based upon the financial data in your hands. Of course, your decisions are only as good as the information you are looking at, so you need to make sure you are looking at accurate information. Making good business decisions is the difference between success and failure.

When you get good at making business decisions based on your financial data, you are starting to run your business like a CFO. As you get better at making good financial decisions, your business becomes more predictable and therefore more scalable. Over time, you will gain confidence to make better decisions even faster and with more confidence. As your restaurant grows, you will want better information, in a timelier manner, so that you can make key business decisions and pivots. By this point, you should understand the value of your restaurant bookkeeping and know that you need it in order to grow your business.



Miscellaneous Restaurant Bookkeeping Items

TIPS REPORTING & TIPS CREDIT

If you own a restaurant, you most likely deal with tips and guess what... there's actually a possible credit to apply for if you report tips on your employees paychecks. Let's be clear, we are NOT CPAs, nor will we ever claim to be CPAs. What we do know is that good record-keeping seals the deal for a CPA to do their work effectively and efficiently, especially with regard to this credit.

So, what is this credit I'm talking about? Well, it boils down to a simple matter of fact that both your business and your employee pay the federal government taxes on wages. Yes, you the business owner pay 7.65% (as of 2015) of wages into both Social Security and Medicare. It's a matching tax that your employee also pays. But, here's the exciting part, you can get this amount refunded! But how? It comes down to good record-keeping of course.

You need a good POS system to know what you collected in tips during a given day; a good payroll provider to effectively disperse these tips to your employees and keep track of who made what and when; and last, a good bookkeeping system to ensure what you are being told you took in from your POS is actually what hit the bank. It comes back to that magical word for your accounts: reconciling.

Well, what's next then if I've done the above? I would mention this to your CPA, then leave it to them to make the informed decision based off the system you have in a place. At the end of day, as long as your system is rock solid, your CPA doesn't need much else besides the facts. If you really want to learn more, below is some literature from the IRS; it's both dry and heavy. Like I said, it's best left to your CPA to decide what's right.

The IRS Tax Tip Credit https://www.irs.gov/irb/2012-26_IRB/ar07.html

Form 8846 <https://www.irs.gov/pub/irs-pdf/f8846.pdf>

BOOKKEEPING FOR MULTIPLE RESTAURANT LOCATIONS

If you have grown or want to grow your restaurant, you need a solution to track the profitability of each location separately. In our experience, we have found two solutions that work well for multiple locations: (1) either a separate QuickBooks company file or (2) utilizing class tracking.

If you do open up another restaurant location and you set up a legal separate business entity, then it is appropriate to have a separate set of accounting records. Starting a separate entity is really a matter of preference, but it can certainly help with separating out accounting and liability. You should consult with your lawyer and CPA to decide if starting a legal separate entity is right for your business.

If you decide to open another location under the same legal entity that you currently operate under, then you should not start a separate set of accounting records. You should maintain one QuickBooks file, but you will obviously want to figure out a way to track the profitability of each location separately. This scenario is a great example of a situation where using "Class tracking" in QuickBooks is the perfect solution. QuickBooks classes are a way to categorize or tag transactions that is different from your accounting coding.

As an example, if you have two locations, you would set up separate classes for each; let's call them Location 1 and Location 2. If you make a food purchase for Location 1, you would use the accounting coding of "Cost of goods sold: food" and the class of "Location 1." You would also class all sales for Location 1 to this same class. The end result is that you will be able to report on the profitability of each location separately, as well as the business as a whole, by running the Profit & Loss by class report in QuickBooks.



Let me point out that using classes in QuickBooks is a lot of work, but it is necessary to track the profitability of your restaurant locations. I want to mention one thing regarding class tracking that can be helpful. If you follow the process and make sure that every transaction has a class associated with it, you should have solid reporting on each location. Obviously, with lots of transactions going on for multiple restaurant locations, things are bound to slip through the cracks. There is a way to double check that you have assigned a class to every transaction.

When you run the “Profit & Loss” by class, you should see columns for each location (class) and a total column. If you see a column that is titled “Unclassified,” it means you didn’t assign a class to that particular transaction. You can double click on any number in the unclassified column to drill into the details and assign the appropriate class. We use this as a double check on ourselves to make sure that we classed each transaction properly.

CONTROLLING THEFT

If you have grown or want to grow your restaurant, you need a solution to track the profitability of each location separately. In our experience, we have found two solutions that work well for multiple locations: (1) either a separate QuickBooks company file or (2) utilizing class tracking.

If you do open up another restaurant location and you set up a legal separate business entity, then it is appropriate to have a separate set of accounting records. Starting a separate entity is really a matter of preference, As a restaurant owner, controlling or eliminating theft is most likely a concern of yours. If you don’t have the right system in place, theft can be a problem. In the restaurant industry, margins are incredibly tight so there is no room for error or theft.

There are three major areas of theft I want to talk about and they all can be monitored and managed. The three major areas of restaurant theft are (1) cash, (2) inventory, and (3) bookkeeper theft. Fortunately, by having the right system in place as well as using your POS system properly, you can eliminate or at least minimize theft.

There is a lot of cash to be managed in a restaurant. As I stated in an earlier section, there are two ways you can get a handle on your cash: deposit cash payments to match the daily sales report and pay wait staff tips out via a paycheck. I would recommend that either you, the restaurant owner, make the cash deposits or have your general manager make them. They should make a cash deposit for a specified time period and your bookkeeper should verify that the deposit matches the sales reports for that period. You should also have your bookkeeper verify the reconciliation of the cash drawer. This way you will have someone managing the cash and another party verifying everything.

I also think that paying tips out via a paycheck will reduce the possibility of cash theft. After a long shift, everyone is tired and this increases the likelihood of a mistake happening or someone attempting to steal cash. Those two steps alone will help to control theft. Inventory is another area where theft can occur. It can be easy for a staff member to steal a costly food item or bottle of alcohol.



heft of inventory can be reduced by maintaining regular inventory counts and comparing them to your POS sales-by-item report. If there are any major discrepancies, you will know you have a potential problem. If you discover you have a problem, you may want to consider limiting access to inventory or installing a video monitoring system.

HOW OUTSOURCED BOOKKEEPING CAN HELP YOUR RESTAURANT GROW

When the time comes to find a bookkeeping solution for your restaurant, you basically have three choices: (1) Do it yourself, (2) Hire an internal bookkeeper, or (3) Use an outsourced bookkeeping service.

I would not recommend that you attempt your restaurant bookkeeping on your own unless you have extensive bookkeeping and accounting experience. If you decide to hire an internal bookkeeper, you want to make sure you find someone who has both strong bookkeeping and restaurant experience. Even if you do find a great fit, you still face all the challenges of having an employee. You will have to pay them much more than an outsourced solution when you include benefits and paid time off.

Additionally, what happens when they are out sick or on vacation? You will not have anyone to give you the critical information you need to run your restaurant. Finally, you run the risk that your employee will quit for one reason or another. All of these challenges can be alleviated with an outsourced bookkeeping solution.

With an outsourced bookkeeping service, you get an entire team to help you with your restaurant bookkeeping; not just one person. At SLC Bookkeeping, we have an entire bookkeeping operations team to assist you with your restaurant bookkeeping needs. Our team combines for over 30 years of bookkeeping experience and 10+ years of restaurant management experience. We have all of the tools necessary to help you manage your bookkeeping and help you grow your restaurant.

