BEVERAGE SERVICE / 01

BUILD THE SHARED BEVERAGE BRIEF

Describe the program with neutral labels and approximate ranges so every provider starts from the same brief.

A helpful preparation resource from PickYourPro.ai. Fill in digitally or print. Keep your completed copy private.

Site A / broad use type / station count or area category

Beverage categories wanted / preferences / items to exclude

User or guest groups / serving windows / peak pattern

Approximate usage range / refill rhythm / seasonality

Existing equipment category / ownership / known constraint

Desired outcome / current friction / priority for comparison

Preparation only. Confirm scope and terms with the professional.

BEVERAGE SERVICE / 02

SEPARATE SUPPLY, EQUIPMENT AND SERVICE

Ask each provider to distinguish what is supplied, installed, replenished, maintained and documented.

Product supply / packaging or dispenser format / substitution approach

Equipment ownership / proposed setup / installation responsibility

Delivery window / access route / receiving and storage handoff

Replenishment signal / shortage response / backup communication

Routine care or cleaning responsibility / provider to clarify

Service call / escalation / replacement or transition handoff

Preparation only. Confirm scope and terms with the professional.

BEVERAGE SERVICE / 03

CHECK THE RECURRING HANDOFF

Tick what is organized. These checks do not approve food-safety, sanitation or workplace procedures.

- [ ] The same beverage brief will go to every provider
- [ ] Approximate ranges replace personal and payment data
- [ ] Supply, equipment and service are separated
- [ ] Delivery access and storage handoffs are described
- [ ] Replenishment and shortage response have owners
- [ ] Routine care and service-call roles are clarified
- [ ] Qualified-review questions remain unresolved
- [ ] Exit, pickup and transition responsibilities are compared

Primary and backup contact roles / neutral labels only

Delivery, refill or service summary requested after each visit

Open local-rule, site-procedure or equipment question / owner

Preparation only. Confirm scope and terms with the professional.

BEVERAGE SERVICE / 04

QUESTIONS FOR THE BEVERAGE PROVIDER

Record the provider's answer and where it appears in the proposal or service plan.

Scope: what products, equipment and services are included or excluded?

Usage: how will approximate ranges shape the replenishment approach?

Handoff: who owns delivery, storage, installation and acceptance?

Care: who handles routine care, cleaning responsibilities and service?

Exceptions: how are shortages, substitutions and urgent issues handled?

Records: what summaries, support and transition help do we receive?

Preparation only. Confirm scope and terms with the professional.

BEVERAGE SERVICE / 05

COMPARE THE SAME BEVERAGE BRIEF

Use Provider A and B. Clarify unlike product, equipment or service assumptions before comparing proposals.

Provider A / B / consultation dates / shared Site A brief

Products, formats, equipment and ownership - A / B

Delivery, replenishment, service response and records - A / B

Included, optional and excluded work / transition terms - A / B

READY TO HEAR FROM PROS?

Create an account on PickYourPro.ai only if you choose, then start a Beverage Service request. Share a non-sensitive menu, equipment and recurring-service brief so participating pros can compete with proposals. Compare supply, ownership, delivery, replenishment, service response, records, exclusions and fit. Never include credentials, payment data or private site-security details in the request.

One request. Every pro's best offer.

Start a request

Participation varies. A planning conversation may be needed before a final proposal.

Planning guide: https://www.pickyourpro.ai/services/beverage-service

U.S. Food and Drug Administration: FDA Food Code (official reference)

Occupational Safety and Health Administration: Beverage delivery (official reference)

Preparation only. Confirm scope and terms with the professional.