### BAR BUSINESS

MAGAZINE -



aving trouble keeping track of inventory? Wishing you knew which hours were the most profitable? Looking for an easier way to streamline complicated orders? Enter point-of-sale (POS) systems. These computer-enhanced software systems are making life a little bit easier for bar businesses across the nation.

Evolving Technology
In recent years, POS systems have become more and more accessible to bars and restaurants in terms of both affordability and practicality.

Moking POS Work For You According to Joe Messima, Executive Vice President of Sales at Harbortouch, bar owners should make sure they are taking full advantage of all the functionality offered by their POS system. Many huntiness convers only use the basic operations of their POS, but these systems offer powerful tools that can provide considerable value to the business.

"Another underutilized POS feature is the customer database," says Messina. Most POS systems offer a customer database that can be used for direct marketing, loyalty programs, or

database that can be used for direct marketing, loyaly programs, or customer appreciation initiatives. PC8 osystems can serve as powerful business maragement tools when all of their functionality is utilized.\*

Alex Barrotti, TouchBistro CRO and Founder, sosy that with integrated loyalty programs, PCS data can be used for marketing promotions such as birthdays, Valentine's Day, or other holiday celebrations.

The management reports provided by a PCS should cover all aspects of sales activities, inventory control, and staff assignment and productivity," explains Barrotti. Good bar or nightcheb management become wellversed in analyzing these reports to

nprove operations.\*
POS systems offer extensive reporting POS systems offer extensive reporting capabilities beyond basic sales figures. "Many of these reports can deliver valuable information to bar owners and help them make more informed business decisions," says Messina. These reports can identify top-selling

menu changes, determine the busiest days of the week and times of the day to assist in employee scheduling, and even identify the most productive employees. The point-of-sale market continues

and poorly selling items to help guide

to evolve rapidly. Software innovation, especially in the last few years, has made the lives of bar/nightclub owners

made the lives of baz/nightchub owners much casier. If you're using a modern solution featuring cloud software, new features are being continually pashed to mers. Mark Schulze, Co-Founder at Clover and Vice President of Business Development at First Data, says bar owners need to periodically theck-in to see what new features have been deployed to their system.

"As not just about taking cash payments anymore," says Schulze. "Adoption of mobile payments by consumers has grown, so you need to make sure you're able to accommodate them in your point-of-sale.

accommodate them in your point-of-sale. Also, operational improvements continue to be made making customer management, table management, and ordering much easier.\*

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How often har owners should upgrade their POS system depends on the age of the system and the extent of its use.

"Bar owners should upgrade every

"Bar owners should upgrade every three to five years or as new software is available," say Jeff Banner, Director of Solutions Engineering at CIT Netson. Solutions, which specializes in POS systems for restaurants and bars. "Sometimes an update might not require the system to be replaced—just updated with the latest and greatest if possible. Some tellulae signs may be system running or operating at a much slower speed—the operating system might be just outdated."

With the ongoing data breaches across a myriad of industries, bar owners and operators need to ensure that sensitive data like customers' credit card information is protected. Data breaches information is protected. Data breaches have been in the news regularly over the past few years, and small businesses such as bars and restaurants can be hit especially hard by these breaches. To protect cardholder information and avoid costly data breaches, bar

HOW TO: POS

owners should make sure they implement the "security trifecta" at their point of sale. The trifecta consis of point-to-point encryption (P2PE), tokenization, and EMV. According to Messina, P2PE. tokenization, and EMV.

According to Messima, P2PF, technology encrypts payment data as soon as the card in swiped so that this information never enters the POS environment. Floreitzation replaces card mumbers with a random alphanumeric code so that the data is usedess to potential backers. And EMV technology transmitis card information via an embedded microchip, providing more advanced security than traditions tragenetic stripe cards.

"When these technologies are combined, the security trifects offers maximum protection against data breaches," ags Messima.

Banner says that one of the most important ways to ensure data is protected is to make sure owners are using managed switches and that the TIN pads or credit card machines are using their own switch ports/VLAN.

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\*In the past, a lot of retailers, bar

owners, etc. were using unmanaged switches and the credit card machine were using the same switch port as the register, which increases the risk of exposing extremely important personal customer info like credit card numbers, says Banner.

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The common practice of opening a tab by holding a customer's credit card behind the counter is fraught with risk as well. Von never know what can happen by holding that physical card in a buny har environment.

"Modern point-of-sale solutions allow you to pre-authorize credit cards and give it back to the customer," says

### Pro Tip 🔹

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