

## What's New in TouchBistro 5.8

TouchBistro 5.8 adds a new "pay at table" payment method: OpenTable Payments. We've also added three new reports to help you keep control over your cash drawer.

Consult these release notes for full details on these changes along with other improvements added in version 5.8.

Before installing the update, please first [install the iOS 8.1.2 update](#).

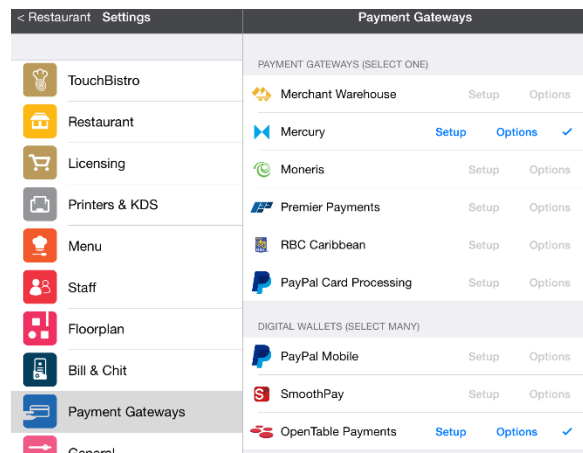
### Need More Help?

Email [support@touchbistro.com](mailto:support@touchbistro.com) if you are experiencing any issues with this update.

## OpenTable Payments

We've added support for OpenTable Payments. OpenTable Payments allows users of the OpenTable app to view their bill and pay at their table.

To accept OpenTable payments, you will first need to apply for your [OpenTable](#) payments account to obtain your user name and password.

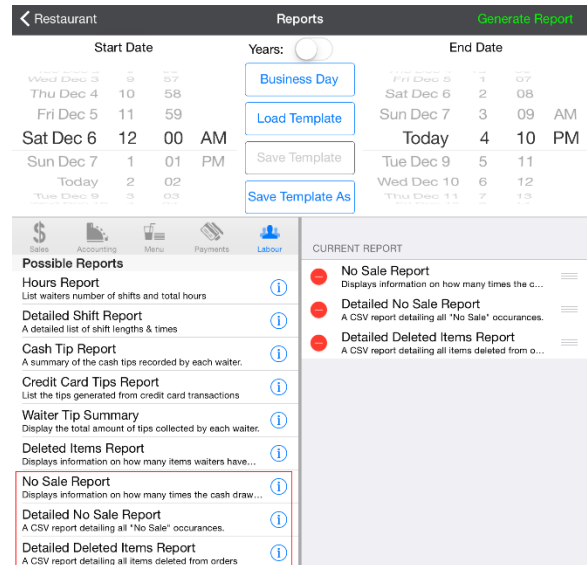


Access **Admin** | **Admin Settings** | **Payment Gateways**.

Tap **Setup** next to the new **OpenTable Payments** item under **Digital Wallets**.

You will be taken to the OpenTable setup page in your browser. Complete the OpenTable setup and return to TouchBistro.

## New Labor Reports



### No Sale Reports

TouchBistro can now track and report on how often the cash drawer is opened using the "no sale" button. The **No Sale Report** gives you a break down of how many times staff member opened the cash drawer without a sale.

The **Detailed No Sale Report** is a CSV only report and viewable only if you email it and open it with a spreadsheet program. It provides additional details like times what manager might have signed off on the no sale.

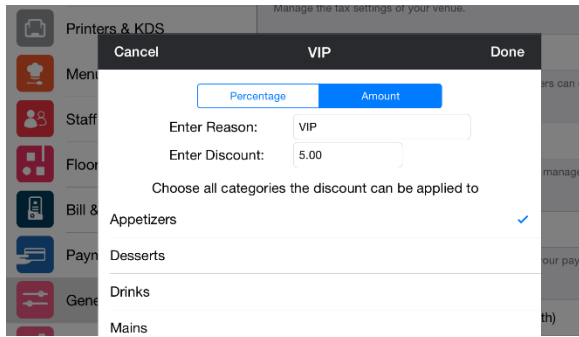
Both reports give owners and managers greater oversight into employee cash operations.

### Detailed Deleted Items Report

In 5.7, under the **Advanced** settings page, we gave Admins greater control over employees' ability to delete items from the POS order screen and added a **Deleted Items** report to track deletes. In 5.8 we've added a **Detailed Deleted Items** report that gives you a break down of which items are being deleted, times, and the manager account that signed off on the delete.

### Dollar Amount Discounts

In previous versions, if you applied a dollar amount discount, it applied to all items in the permissible category.



For example, if you had a discount that reduced appetizers by \$5, each appetizer on a guest check would be discounted by \$5.

Tel. (416) 503-5232	
December 9, 2014 at 3:13 PM	Order #: 5857
Table: T1-9, 2 guests	Waiter: Alex
Daily Order #: 5	
Tax #: R000123456789	
<hr/>	
Burger	\$14.99
Chicken Breast	\$16.99
Spiced Shrimp	\$8.99
\$13.99 - \$5.00: VIP	
Beef Stew	\$5.99
\$10.99 - \$5.00: VIP	
Scallop Bacon Soup	\$6.99
\$11.99 - \$5.00: VIP	
<hr/>	
Food Total	\$53.95
Discount Total	\$15.00
<hr/>	
Sub Total	\$53.95
HST	\$7.01
<hr/>	
<b>Total</b>	<b>\$60.96</b>

*Old Discount Method*

So if a customer ordered three appetizers, each appetizer would be discounted by \$5, for a total of \$15 in discounts.

Now, your discount applies as an absolute dollar discount, regardless of how many items on the guest check it might apply to.

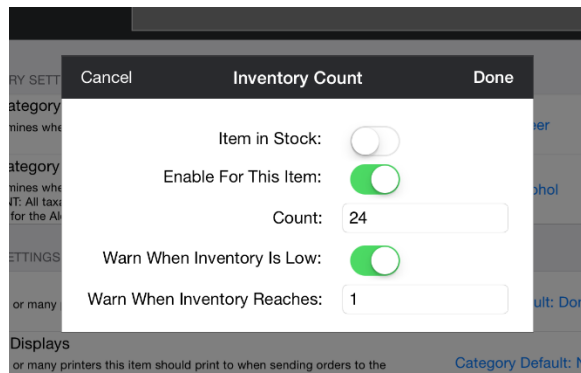
This change makes it easier to use discounts to process a coupon type discount.

Printed December 9, 2014 at 3:16 PM	
December 9, 2014 at 3:16 PM	Order #: 5858
Table: T1-10, 2 guests	Waiter: Alex
Daily Order #: 4	
Tax #: R000123456789	
<hr/>	
Scallop Bacon Soup	\$10.37
\$11.99 - \$1.62: VIP	
Burger	\$14.99
Chicken Breast	\$16.99
Spiced Shrimp	\$12.10
\$13.99 - \$1.89: VIP	
Beef Stew	\$9.50
\$10.99 - \$1.49: VIP	
<hr/>	
Food Total	\$63.95
Discount Total	\$5.00
<hr/>	
Sub Total	\$63.95
State	\$8.31
<hr/>	
<b>Total</b>	<b>\$72.26</b>

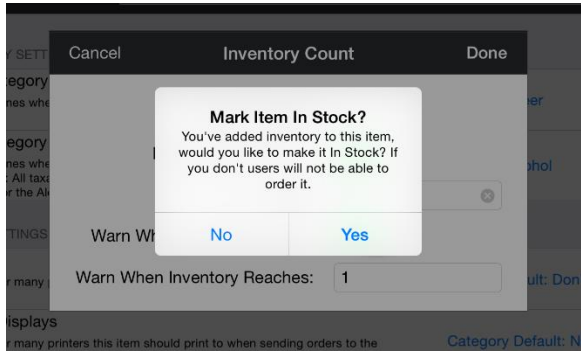
*New Discount Method*

So, if a \$5 off appetizers discount is applied to a bill, the bill will only be discounted \$5, regardless of how many appetizers appear on the bill. The bill will reflect the discount as an equal percentage off on each item.

## Adding to Out of Stock Inventory

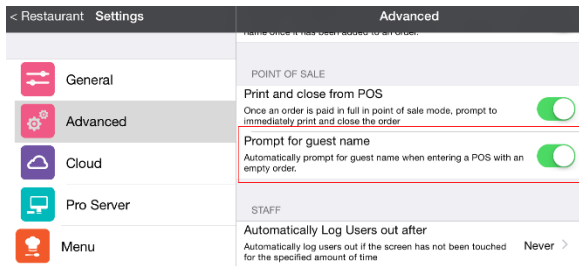


If you have TouchBistro set up to flag a menu item out of stock when inventory reaches 0, you "restock" the item by logging in as Admin and tapping **Admin | Admin Settings | Menu | Menu Item**. Tap the menu item you need to adjust inventory count for. Tap **Inventory** and adjust the **Count** field. You should also enable **Item in Stock**.

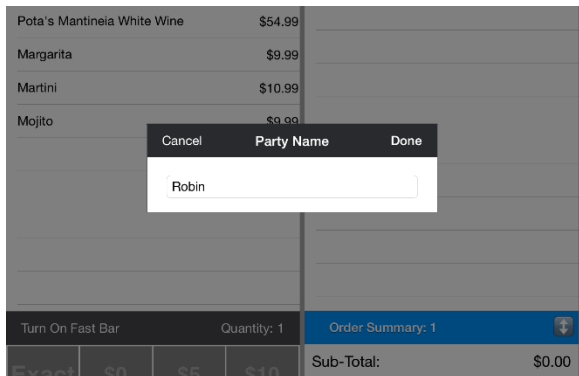


However, if you forget and tap **Done**, TouchBistro will now prompt you to flag the item as back in stock.

### Prompt For Party Name on POS



We've added a new **Advanced** setting under the **Point of Sale** area.



If **Prompt for guest name** is enabled, when you open the POS (cash register), TouchBistro will prompt you to enter the name of the guest.



The guest name will be printed on the receipt. This is useful if you're passing receipts to, say, a barista for order prep and then want to call up a waiting customer by name to receive his/her order.

### "Printed At" Time on Receipts

When you print or reprint a receipt, TouchBistro will now print what time it was printed on the receipt.