

Opening a restaurant checklist

Done	Action	Comments
	Create a concept	
	Scout for competition and perform market research	
	Choose a strategic restaurant location	
	Create a restaurant business plan	
	Secure restaurant capital	
	Gather investors	
	Restaurant licenses and permits	
	Develop a solid menu	
	Create floor plans and restaurant setup	
	Procure suppliers	
	Hire competitive staff	
	Invest in staff training	
	Invest in restaurant equipment	
	Invest in restaurant software	
	Establish a food safety management system	
	Perform a dry-run	
	Order safety equipment	
	Assemble recordkeeping and station books	
	Hold an opening program	
	Market your business	



Save time on daily tasks

← Scan