

## Restaurant Opening Checklist

Category & Tasks	Done (✓)	Remarks
PLANNING & RESEARCH		
- Define restaurant concept (cuisine, theme, style)		
- Conduct market research (target customers, competitors, pricing)		
- Prepare a business plan (vision, operations, financials)		
- Choose business structure (sole proprietorship, partnership, LLC)		
LOCATION & SETUP		
- Select suitable location		
- Negotiate lease agreement		
- Check zoning and safety compliance		
- Plan restaurant layout (dining, kitchen, storage, restrooms)		
LEGAL & LICENSING		
- Register business name		
- Apply for business license		

- Obtain food service permits	
- Get health department approvals	
- Fire safety clearance	
- Apply for liquor license (if needed)	
- Register for Tax IDs	
- Purchase business insurance	
INFRASTRUCTURE & EQUIPMENT	
- Purchase kitchen equipment	
- Buy dining furniture & décor	
- Install POS system	
- Set up utilities (gas, water, electricity, internet)	
- Stock initial inventory	
STAFFING	
- Hire chefs, cooks, servers, bartenders, cleaners	
- Train staff in hygiene, safety, and customer service	
- Set up payroll system	
MARKETING & BRANDING	
- Finalize restaurant name & logo	
- Create website & social media presence	
- Plan marketing campaigns & promotions	
- Design and print menus	

FINANCIAL & OPERATIONS	
- Open business bank account	
- Arrange funding/loans	
- Set up accounting & bookkeeping system	
- Sign supplier contracts	
PRE-LAUNCH	
- Conduct kitchen workflow test	
- Organize menu tasting	
- Do a soft opening	
- Launch grand opening campaign	