Restaurant Startup Checklist

Countdown to Opening - By Category



Months				Target	
Before Opening	Category	Activity	Responsible Person/Party	Completion Date	Status/Date Competed
		Liquor license			
8	Site/Planning	- know the process & cost of obtaining a liquor license			
		List of existing kitchen equipment			
8	Site/Planning	- obtain detailed list - verify & evaluate condition			
8	Site/Planning	Number of tables/seats - estimate potential seating/revenue potential of dining room			
		Deduce		-	
8	Site/Planning	Parking - is there adequate parking - what is the ratio of seats to parking spaces, is there a local minimum			
8	Site/Planning	Sales to investment analysis - estimate total capital costs & compare to projected annual sales - goal is to have minimum 1.5 to 1 sales to investment ratio in leasehold - goal is to have minimum 1 to 1 ratio when land & building is owned - go to RestaurantOwner.com for more information			
8	Site/Planning	Traffic patterns - evaluate adequacy of traffic flow (foot traffic, if applicable)			
8	Site/Planning	Zoning requirements - verity that there are no zoning problems with your concept/plans			
7	Site/Planning	Cleanup required - determine cost of cleanup/demolition prior to construction activities			
7	Site/Planning	Gas main / lines - adequate size, capacity, age, condition			
7	Site/Planning	Health department - verify no health-related conditions present that could pose problems			
7	Site/Planning	HVAC system - inspect/evaluate condition			
7	Site/Planning	Plans for location/site area - inquire with local officials about proposed, planned projects in area - road, water, sewer, drainage, commercial, residential, zoning changes			
7	Site/Planning	Roof inspection			
7	Site/Planning	Sewer lines - evaluate adequacy; size, capacity, age, condition			
7	Site/Planning	Termite report - have property inspected for termite/pest problems			