

Everything You Need To Run a

Full-Service Restaurant

From food inventory to point-of-sale solutions, here are all of the items you'll need to run a full-service restaurant.

This checklist is for educational purposes and does not constitute legal, financial or tax advice. For specific advice applicable to your business, please contact a professional.

☐ Office

- ☐ WiFi
- ☐ Computer/tablet
- ☐ Basics (pens/paper/staplers/clips)
- ☐ Business checking and savings account

CONSIDER:

- ☐ Break room
- ☐ Filing cabinet
- ☐ Safe

☐ Kitchen operations

- ☐ Oven/range/microwave
- ☐ Ventilation
- ☐ Prep counters and cutting boards
- ☐ Freezers and refrigeration
- ☐ Safety tools (first aid, fire prevention)
- ☐ Storage space, shelving and containers
- ☐ Cooking equipment (pots, pans, utensils, bowls, towels)
- ☐ Sinks/washing equipment
- ☐ Food processors
- ☐ Mixers
- ☐ Slicers

CONSIDER:

- ☐ Microwave
- ☐ Ice machine
- ☐ Grill/griddles
- ☐ Fryers
- ☐ Coffee maker
- ☐ Steam table
- ☐ Takeout supplies
- ☐ Cleaning supplies
- ☐ Floor mats

☐ Dining room operations

- ☐ Servingware (dishes, glasses, utensils, linens)
- ☐ Tables/seating
- ☐ Menus/printed QR codes

CONSIDER:

- ☐ Staff attire/uniforms
- ☐ Bar set up (seating, storage, standard bar equipment)

☐ POS

- ☐ POS hardware

CONSIDER:

- ☐ KDS
- ☐ Receipt printer

☐ Ambiance

- ☐ Lighting
- ☐ Signage

CONSIDER:

- ☐ Rugs
- ☐ Plants

☐ Marketing materials

CONSIDER:

- ☐ Business cards
- ☐ Stickers, pens and small giveaways
- ☐ Branded merch, including shirts, tote bags and hats