

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