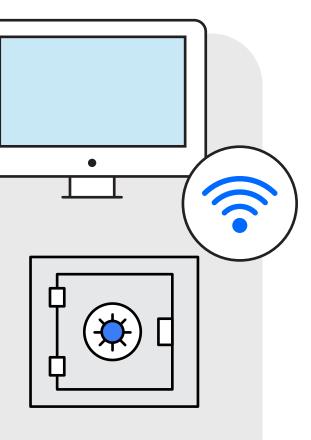


Everything You Need To Run a

Quick-Service Restaurant

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



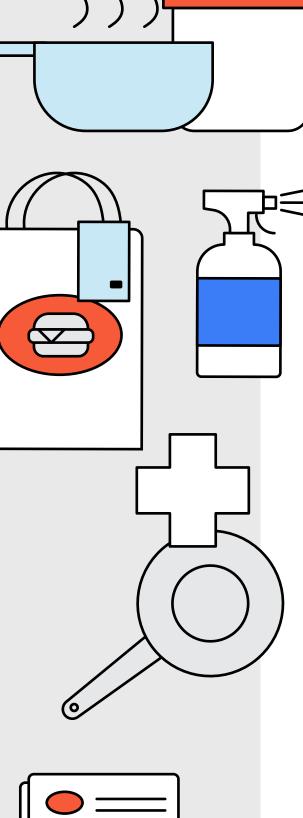
- 🗋 WiFi
- Computer/tablet
- Basics (pens/paper/staplers/clips)
- Business banking account

CONSIDER:

- 📙 Break room
- _) _{Safe}

□ Kitchen operations

-) Oven/range/microwave
-) Ventilation







- Prep counters and chopping boards
- Refrigeration
 - Safety tools (first aid, fire prevention)
- Storage space, shelving and containers
- Cooking equipment (pots, pans, utensils, bowls, towels)
 - Sinks/washing equipment
- Takeaway supplies
- Cleaning supplies

CONSIDER:

- **G** Food processors
- ☐ Mixers
- □ Slicers
- Ice machine
- Grill/griddles
- G Fryers
- Coffee machine
- □ Steam table
- □ Floor mats

Dining room operations

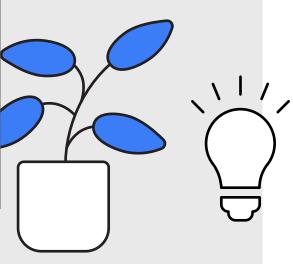
Servingware (dishes, glasses, utensils, linens)

CONSIDER:

- ☐ Tables/seating
- D Menus/printed QR codes
- **Staff attire/uniforms**

□ **POS**

J POS hardware



CONSIDER:

□ _{KDS}

Carter Receipt printer

Ambiance Lighting Signage CONSIDER: Rugs Plants

Marketing materials

CONSIDER:

] Business cards

^J Stickers, pens and small giveaways

Branded merch, including shirts, tote

bags and hats

