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.

**Office**
- WiFi
- Computer/tablet
- Basics (pens/paper/staplers/clips)
- Business checking and savings account
- Break room
- Filing cabinet
- Safe

**Kitchen operations**
- Oven/range/microwave
- Ventilation
- Prep counters and cutting boards
- Refrigeration
- Safety tools (first aid, fire prevention)
- Storage space, shelving and containers
- Cooking equipment (pots, pans, utensils, bowls, towels)
- Sinks/washing equipment
- Takeout supplies
- Cleaning supplies
- Food processors
- Mixers
- Slicers
- Ice machine
- Grill/Griddles
- Fryers
- Coffee maker
- Steam table
- Floor mats

**Dining room operations**
- Servingware (dishes, glasses, utensils, linens)
- Tables/seating
- Menus/printed QR codes
- Staff attire/uniforms

**POS**
- POS hardware
- KDS
- Receipt printer

**Ambiance**
- Lighting
- Signage
- Rugs
- Plants

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

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**Consider:**

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