



Restaurant opening checklist

- Disable alarm system, unlock doors and gates
- Turn on computer and clock in
- Turn on lights and music/sound system
- Adjust thermostat to comfortable temperature
- Check for cleanliness and overall appearance of restaurant
- Inspect restrooms for cleanliness and supplies
- Ensure all tables and chairs are clean and properly arranged
- Set up patio or outdoor area (if applicable)
- Turn on kitchen equipment and appliances
- Ensure all prep stations are stocked and ready
- Check for adequate inventory of ingredients and supplies
- Review daily specials, promotions, and events
- Count cash in the tills
- Check refillables
- Check inventory
- Verify all food storage areas are organized and properly labeled
- Set up any necessary signage or promotional materials
- Check the dishes
- Clean anything that is not clean in dining room or BOH
- Conduct a final walkthrough
- Check yesterday's reports
- Turn on "OPEN" sign at opening time (if applicable)

