

Restaurant Opening-Readiness Checklist

A practical planning worksheet for facility managers and directors.

Manager checklist

- Refrigeration status and abnormal temperature alarms
- Sinks, drains, visible leaks, restrooms and hand-wash fixtures
- Lighting, doors, guest areas, safe circulation and trip conditions
- HVAC comfort, odors, exhaust observations and specialty-vendor escalation

Leadership review

- What risk is reduced?
- Who owns the next action?
- What evidence confirms completion?
- Is the cost operating, preventive, or capital?

Planning resource only. Adapt criteria to the property, jurisdiction, client procedures, manufacturer guidance, and qualified-professional requirements.