
Restaurant Checklist Template

Date: _____

Manager on Duty: _____

Opening Checklist

Dining Area

Task Description	Completed	Notes
Turn on lights	[]	_____
Clean and set up tables	[]	_____
Place menus and condiments	[]	_____
Inspect floors and windows	[]	_____

Kitchen Area

Task Description	Completed	Notes
Turn on and check equipment	[]	_____
Stock and organize pantry	[]	_____
Prepare ingredients	[]	_____

Verify food inventory	[]	_____
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Restrooms

Task Description	Completed	Notes
Clean restrooms	[]	_____
Refill paper products	[]	_____
Check and restock soap	[]	_____

General Tasks

Task Description	Completed	Notes
Disarm security system	[]	_____
Set HVAC system	[]	_____
Review reservations	[]	_____

Manager Signature: _____

Date: _____