Restaurant Opening and Closing Checklist PDF

Opening Checklist		
Date:		
Manager on Duty:		
Task Description	Completed	Notes
Turn on all lights	[]	
Check HVAC system	[]	
Disarm security system	[]	
Inspect dining area	[]	
Clean and stock restrooms	[]	
Set up dining tables	[]	
Check and refill condiments	[]	
Turn on kitchen equipment	[]	
Additional Tasks:		

Closing Checklist

Task Description	Completed	Notes
Turn off all lights	[]	
Check HVAC system	[]	
Arm security system	[]	
Clean dining area	[]	
Clean and stock restrooms	[]	
Remove and store table settings	[]	
Check and refill condiments	[]	
Turn off kitchen equipment	[]	
Additional Tasks:		
Manager Signature:		
Date:		