

## Restaurant Pre-Opening Checklist

The Atlanta FoodService Market Intelligence Group - We KNOW the Restaurant Business!

**Projected Opening Date:** \_\_\_\_\_

Inspectors:	Name	Phone	Cell or e-mail
Health:			
Fire:			
Building:			
Electrical:			
Plumbing:			
Other:			

1) Prepare critical path for operations based on construction schedule.

2) Have standard credit sheet drafted for ease of setting up accounts.

3) [Make contractors phone list for post opening emergencies.](#)

Task	Order By:	In Place by:	Person Responsible
Four Sets of Stamped Architectural Drawings	<u><a href="#">Contract Design - Phil Alenne (404) 307-5933</a></u>		
Insurance Evaluation			
Pre-Const, During Const, Ops			
Liquor Bond			
Liability			
Workman's comp			
Solid waste/Dumpster/Compactor/Roll-off			
Used Fry Oil Removal Container	<u><a href="#">Call Clean Energy BioFuel 706-289-9976</a></u>		
Cables & Wiring			
Cable Television	<u><a href="#">Comcast 770-286-9941 / Charter 404-545-5456</a></u>		
Security Alarm Systems	<u><a href="#">ADT Susanna 916-790-4810</a></u>		
Equipment Installation & Repair			
Telephone Lines-Internal			
POS & Computer Lines	<u><a href="#">POS System Call Postec - Alan Wright 404-606-7492</a></u>		
Liquor License Survey	<u><a href="#">Survey Land Express 404-375-2727</a></u>		
Local Sign Ordinances & Permits - Survey	<u><a href="#">Langley-St. Claire Signs 404-641-1531</a></u>		
Handicap Regulations	<u><a href="#">Contract Design - Phil Alenne (404) 307-5933</a></u>		
Ansel System Requirements			
Hood Cleaning	<u><a href="#">HOOD-PRO, INC (678) 494-6893 Ext. 104</a></u>		
Hire Pest Control Company	<u><a href="#">Ecolab Pest-Michael Lay 470-345-7728</a></u>		
Emergency Lighting	<u><a href="#">CB Summer Construction 770-772-9018</a></u>		
Bulk Carbonation	<u><a href="#">NuCO2 Kenikie Lassiter 404-931-3699</a></u>		
Fire Inspector Approval			
Sprinkler System Requirements			
Smoke Detectors/Smoke Eaters			
Fire Extinguishers			
Fire Alarm	<u><a href="#">ADT Susanna 916-790-4810</a></u>		

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Task	Order By:	In Place by:	Person Responsible
<b>Evaluate Information Systems</b>			
Register w/ All Gov't Agencies			
Obtain Fed Tax ID Number			
<b>Set up Chart of Accounts/P&amp;L Report</b>		<a href="#">Russ Frederick 770-457-6606</a>	
<b>Payroll System</b>	<a href="#">Kasey Grant - ChoiceHR 404-718-9774</a>		
<b>Gas Service - New</b>			
<b>Gas South - 678-265-0772</b>			
Drawings/Plans	<a href="#">Contract Design - Phil Alenne (404) 307-5933</a>		
Inspection			
Permit Requirements	<a href="#">Contract Design - Phil Alenne (404) 307-5933</a>		
Installation			
Telephone Service- New			
<b>VoIP</b>	<a href="#">Comcast 770-286-9941 / Charter 404-545-5456</a>		
Connect Security Alarm			
Inspection			
Permit Requirements			
Installation			
<b>Business Class Internet Service</b>	<a href="#">Comcast 770-286-9941 / Charter 404-545-5456</a>		
<b>Marketing and Advertising</b>	<a href="#">Shayne Walsey 678-595-0509</a>		
<b>Public Relations</b>			
<b>Water Service - New</b>			
Drawings/Plans			
Permit Requirements			
<b>Sewer Service - New</b>	<a href="#">CB Summer Construction 770-772-9018</a>		
Drawings/Plans			
Inspection			
Permit Requirements			
<b>Set up Waste &amp; Recycling Service</b>			
<b>Set Up Grease Trap - Disposal Service</b>	<a href="#">Apex Environmental - Pat Agnew 678-315-9392</a>		
<b>Fryer Oil Removal/Disposal Service</b>	<a href="#">Clean Energy BioFuel 706-289-9976</a>		
Federal Tax Incentives for Waste & Recycling			
<b>Electric Service- New</b>			
Drawings/Plans			
Inspection			
Permit Requirements			
Installation	<a href="#">CB Summer Construction 770-772-9018</a>		
<b>Land Surveyor (Drawings)</b>	<a href="#">Survey Land Express 404-375-2727</a>		

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Task	Order By:	In Place by:	Person Responsible
<b>Banking</b>			
<b>Accountant</b>	<a href="#">Carr, Riggs &amp; Ingram Russ Frederick 770-457-6606</a>		
Selection of Bank			
Construction Account			
Operational Account			
<b>Payroll Account</b>	<a href="#">Kasey Grant - ChoiceHR 404-718-9774</a>		
<b>Internet and PCI-DSS Security</b>			
Deposit bags			
Credit Card Deposit Acc'ts			
<b>Merchant Acct-AX, VISA/MC, Gift Cards</b>	<a href="#">Heartland Payment Services 770-318-6472</a>		
<b>Mobile Payment Application</b>			
Coupons and Special Offers	<a href="#">Shayne Walsey 678-595-0509</a>		
Logo			
Type/Font Style			
Colors			
Size			
Business Cards	<a href="#">Carol Ryberg 678-699-2889 mysupplies.com</a>		
Menus			<a href="#">mysupplies.com</a>
Identify and choose menu covers if used.			
Printed Gift Certificates			<a href="#">mysupplies.com</a>
Signs			
Letterhead			
<b>Signage and Banners</b>	<a href="#">Langley-St. Claire Signs 404-641-1531</a>		
Lighted/Electrical/Neon/LED			
Coming soon/Opening date			
Monument			
Now hiring			
Menu Board			
No deliveries between...			
Hours of business			
Parking Lot (Handicap, Employee, Deliveries, etc.)			
Valet Sign			
Window Graphics			
ADA			
Restrooms			
Open/Closed			
Smoking			
Sidewalk Signs			
Temporary Roadside Signs			
Advertising Timetable			
Flyers & Advertising	<a href="#">Shayne Walsey 678-595-0509</a>		
<b>Evaluate Local Associations</b>	<a href="#">Georgia Restaurant Association (404-695-2212)</a>		

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Task	Order By:	In Place by:	Person Responsible
<b>Vendor List for:</b>			
<b>Dishmachine/Cleaning Supplies</b>	<a href="tel:678-910-2780">Ecolab 678-910-2780</a>		
<b>Food</b>			
Liquor			
Supplies			
Contact Salespersons			
Credit Applications on File			
List of References			
Inventory			
Initial / Pre-Opening			
Replacement			
Par Stock & Ordering Forms			
<b>Outside Services</b>			
<b>Accountant</b>	<a href="tel:770-457-6606">Carr, Riggs &amp; Ingram Russ Frederick 770-457-6606</a>		
<b>Janitorial</b>		<a href="tel:678-910-2780">Ecolab 678-910-2780</a>	
<b>Valet Parking</b>		<a href="tel:404-867-7275">Prestige Valet (404) 867-7275</a>	
<b>Pest Control</b>		<a href="tel:470-345-7728">Ecolab Pest 470-345-7728</a>	
<b>Waste Removal</b>			
<b>Linen Service</b>			
<b>Merchant Services</b>	<a href="tel:770-318-6472">Heartland Payment Services 770-318-6472</a>		
<b>Recycle your used Fry Oil</b>	<a href="tel:706-289-9976">Clean Energy BioFuel 706-289-9976</a>		
<b>Recycling</b>			
<b>Hood Cleaning</b>	<a href="tel:678-494-6893">HOOD-PRO, INC (678) 494-6893 Ext. 104</a>		
<a href="tel:404-372-0362">Brewing equipment installation, service and maintenance Megan 404-372-0362</a>			
Network Administrator			
Public Relations			
<a href="tel:404-606-7492">POS System Call Postec - Alan Wright 404-606-7492</a>			
Wiring			
Installation			
Training			
PCI-DSS Security (Legal)	<a href="tel:404-245-6751">Charles Hoff 404-245-6751</a>		
Security Breach Insurance (PCI-DSS)			
<b>Primary Vendor Selection/Approved vendor list</b>	<a href="tel:404-920-4150">PREP Atlanta 404-920-4150</a>		
Local contact w/ name number			
Establish credit, delivery schedule			
P - O - S materials			
Initial marketing support	<a href="tel:678-595-0509">Shayne Walsey 678-595-0509</a>		

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Task	Order By:	In Place by:	Person Responsible
<b>Parking Lot</b>	<a href="#">CB Summer Construction 770-772-9018</a>		
Number of Spaces	<a href="#">Prestige Valet (404) 867-7275</a>		
Resurfacing ††			
Entrance/Exits ††			
Lighting for Parking Lot ††			
Control Pre-Construction ††			
Control During Construction ††			
Valet Stand/Key Control	<a href="#">Prestige Valet (404) 867-7275</a>		
<b>Parking Lot Signage</b>	<a href="#">Langley-St. Claire Signs 404-641-1531</a>		
Handicap			
Reserved			
Valet			
<b>Dumpster/Roll-Off Container</b>			
<b>Used Grease Container</b>	<a href="#">Clean Energy BioFuel 706-289-9976</a>		
Topographical Survey	<a href="#">Survey Land Express 404-375-2727</a>		
<b>Termite &amp; Pest Pre-Treatment</b>	<a href="#">Ecolab Pest-Michael Lay 470-345-7728</a>		
During Construction	<a href="#">CB Summer Construction 770-772-9018</a>		
Equipment Maintenance	<a href="#">Rest Sys Maint-Joe DeVita 404-904-6400</a>		
Construction Timetable			
Estimated Time for Each Phase			
Estimated Completion Date			
Critical Path			
Construction Budget			
Sign Requirements/Restrictions	<a href="#">Langley-St. Claire Signs 404-641-1531</a>		
<b>Security</b>	<a href="#">ADT Susanna 916-790-4810</a>		
Robbery Prevention			
Control of Access During Ops			
Control of Access During Const			
Double door safe			
Night drop			
<b>PCI-DSS Security (Network Firewall)</b>			
<b>Keys</b>			
Make list of keys needed in store. Have all coolers, equipment, etc. keys same as doors.			
Collect all keys upon installation.			
Re-key just before opening			
<b>First aid box</b>			
<b>Informational Signage</b>	<a href="#">Langley-St. Claire Signs 404-641-1531</a>		
Restrooms			
Exit			

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Task	Order By:	In Place by:	Person Responsible
<b>Staffing</b>	<a href="#">Talent Served - Joe Kelly 404-493-3631</a>		
Projected list of employee needs for each area of operation and Sources for recruiting.			
Front Desk/Hostess/Host			
Servers			
Wait Assistants			
Bartenders			
Cooks			
Prep Cooks			
Dishwashers			
Supervisors			
Managers	<a href="#">Talent Served - Joe Kelly 404-493-3631</a>		
Internet/Social Media Manager			
<b>Arrange for interview site, furniture, phones &amp; supplies.</b>	<a href="#">PREP Atlanta 404-920-4150</a>		
Place employment ads in local newspapers & schedule recruiting missions.			
Review staffing manual for interviewing and hiring procedures. Establish target question list.			
Pre-Employment Screening			
<b>Federal Tax Incentives for New Employees (WOTC)</b>			
<b>Training</b>			
Identify dates of training allowing for "dry run" or "soft opening" time.			
Develop bar opening checklist.			
Develop kitchen-opening checklist & for all departments: open, close & managers.			
Document and train management and staff.			
Organize orientation materials.			
Develop sidework schedules for all FOH			
Set up POS training for management & crew.	<a href="#">Postec - Alan Wright 404-606-7492</a>		
<b>Mystery Shopper Program</b>			
Responsible Alcohol Service Training			
FOH menu descriptions for all items.			
Plating and garnish guide for all items.			
Set up training recipe manuals			
Select training team.			
Set date for training team arrival.			
Prepare master training calendar.			
Set up training manuals & opening materials.			
Set up general meeting and training session.			
BOH Training			
Dishmachine Training		<a href="#">Ecolab 678-910-2780</a>	
MSDS location		<a href="#">Ecolab 678-910-2780</a>	
<b>Hiring (legal vs. illegal questions, ADA, etc.)</b>	<a href="#">Kasey Grant - ChoiceHR 404-718-9774</a>		
Restaurant standards and systems			
Background Checks			

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Task	Order By:	In Place by:	Person Responsible
<b>Human Resources</b>	<a href="#">Kasey Grant - ChoiceHR 404-718-9774</a>		
<b>Selection of Manager</b>	<a href="#">Talent Served - Joe Kelly 404-493-3631</a>		
Selection of Pre-Opening Staff			
Organizational Chart			
Evaluation of Available Managers			
Define Manager Job Duties			
<b>Interview of Managers</b>			
Interview of Pre-Opening Staff			
Create Management Reports			
Evaluation of Available Chefs	<a href="#">Talent Served - Joe Kelly 404-493-3631</a>		
Evaluation of Kitchen Manager			
<b>Employee Performance Evaluation/Surveys</b>			
Training Program for Employees English/Spanish			
Uniforms			
Dress Code			
<b>Establish Work Schedules</b>			
Reports			
Food/Bev/Covers/Avg Ck/Sales Mix			
Comparisons to Budget			
Organizational Charts by Department			
Dining Room			
Bar			
Kitchen			
Administration			
Employee Applications			
<b>Employee Manuals English/Spanish</b>			
<b>Employee Feedback Surveys</b>			
Responsible Alcohol Service Training			
<b>Training - Hispanic</b>			
Hiring of Employees			
Training of Employees			
Establish employee meal policy			
<b>Employee Applications &amp; Employee New Hire Kits</b>	<a href="#">Kasey Grant - ChoiceHR 404-718-9774</a>		
English / Spanish			
I - 9 and Tax Forms	<a href="#">Carr, Riggs &amp; Ingram Russ Frederick 770-457-6606</a>		
Background Check Consent Form			
Health cards			
Server/Bartender/Entertainment Permits			
Orientation			
Pre-Opening/Training schedule			
Operational schedule			
<b>ServSafe™ Training</b>	<a href="#">PREP Atlanta 404-920-4150</a>		

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Task	Order By:	In Place by:	Person Responsible
<b>Kitchen Operations/Service Operations</b>			
Set-up sheets with pars			
Opening checklists			
Closing checklists			
Prep lists with pars			
Standardized recipe book			
Freezer pull sheets			
Inventory forms.			
Electric bug killer for back door?	<a href="mailto:Michael.Lay@ecolab.com">Ecolab Pest-Michael Lay 470-345-7728</a>		
Door Mats & Chefs Mats			
<b>Recycle Bins</b>			
Federal Tax Incentives for Waste & Recycling			
<b>Employee Bulletin Board - English &amp; Spanish</b>		<a href="mailto:Kasey.Grant@choicehr.com">Kasey Grant - ChoiceHR 404-718-9774</a>	
Required Postings -- OSHA, safety, minimum wage, etc.			
<b>Spanish Language Posters</b>			
Workman's comp			
Emergency hospital & Doctor			
Wage & hour			
<b>Employee lockers</b>			
<b>Job descriptions</b>			
<b>Operational Manuals</b>			
Safety manual			
Financial manual	<a href="mailto:Russ.Frederick@ecolab.com">Russ Frederick 770-457-6606</a>		
Catering manual			
Kitchen manual			
English/Spanish Manuals			
<b>Business Internet service</b>		<a href="mailto:Comcast@charter.com">Comcast 770-286-9941 / Charter 404-545-5456</a>	
<b>Telephones</b>			
Custom Phone Numbers			
Office line			
Fax line			
Catering line			
E-mail line			
Kitchen line			
Reservations line			
WiFi Network			
<b>Web Development &amp; Hosting</b>			
<b>Mobile Payment Application</b>			
<b>Television &amp; Music</b>			
<b>ASCAP/BMI Arrangements</b>		<a href="http://www.garaband.com">Georgia Restaurant Association (404-695-2212)</a>	
Satellite Music System			

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Task	Order By:	In Place by:	Person Responsible
<b>Hours of Operation</b>			
Estimated Hours of Operation			
Bar			
Restaurant			
Entertainment			
Opening			
On Going			
<b>Preliminary Menu</b>			
<b>Test Kitchen &amp; Off Site Training</b>	<a href="tel:404-920-4150">PREP Atlanta 404-920-4150</a>		
Children's Menus	<a href="tel:678-699-2889">Carol Ryberg 678-699-2889</a>		<a href="http://mysupplies.com">mysupplies.com</a>
Children amenities			
Baby bibs			<a href="http://mysupplies.com">mysupplies.com</a>
Birthday Favors			<a href="http://mysupplies.com">mysupplies.com</a>
Crayons			<a href="http://mysupplies.com">mysupplies.com</a>
Lunch			
Dinner			
Catering			
Brunch			
Banquet			
Menu Pricing Range	<a href="tel:404-920-4150">PREP Atlanta 404-920-4150</a>		
Menu Cost & Portion Guide			
Standard recipe binder			
<b>Table Arrangement</b>			
Section ( wait station) Maps			
Opening and Closing Sidework Assignments			
<b>Pre-Opening Cleaning and Sanitation</b>			
<a href="tel:678-910-2780">Ecolab Will Roeder 678-910-2780</a>			
<b>Hoods/Exhaust Systems</b>	<a href="tel:678-494-6893">HOOD-PRO, INC (678) 494-6893 Ext. 104</a>		
Equipment	<a href="tel:404-904-6400">Rest Sys Maint-Joe DeVita 404-904-6400</a>		
Dish Machine		<a href="tel:678-910-2780">Ecolab 678-910-2780</a>	
Walk-In Refrigeration	<a href="tel:404-904-6400">Rest Sys Maint-Joe DeVita 404-904-6400</a>		
Kitchen and Floors			
<b>Grease Traps</b>	<a href="tel:678-315-9392">Apex Environmental - Pat Agnew 678-315-9392</a>		
Sidewalks			
<b>Pest Control Pre-Treatment &amp; Rat Traps</b>		<a href="tel:470-345-7728">Ecolab Pest 470-345-7728</a>	
<b>Food Safety Audit/Walk Through</b>			

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Task	Order By:	In Place by:	Person Responsible
<b>Equipment, Smallwares &amp; Supplies</b>	<a href="#">Rebecca Steeves 404-784-8774</a>		
Collect all warranties for new equipment and send in cards.			
Place all equipment information and Service Agents in a notebook for reference.			
Kitchen			
Dining Room			
Bar			
Office			
Food Inventory			
Bar Inventory			
Supplies Inventory			
<b>Kitchen Design and Equipment List</b>			
<b>Hoods and Exhaust</b>	<a href="#">HOOD-PRO, INC (678) 494-6893 Ext. 104</a>		
<b>Fire Suppression Systems</b>			
<b>Punch List</b>	<a href="#">Contractor</a>	<a href="#">CB Summer Construction 770-772-9018</a>	
	<a href="#">Subcontractors</a>		
	<a href="#">Out-side Contractors</a>		
<b>Recycle Bins</b>			
<b>Equipment checkout (burn-in/calibration)</b>	<a href="#">Rest Sys Maint-Joe DeVita 404-904-6400</a>		
Ice Machines			
Cooking Equipment			
Dish Machine			
Refrigeration Equipment			
Coffee & Tea Equipment			
<b>Hand Wash Stations</b>			
Soap			<a href="#">Ecolab 678-910-2780</a>
Sanitizer			
Towel Dispensers			
Hand wash signs			
<b>Kitchen Clock</b>			
<b>Anti-fatigue mats</b>			
<b>Set up dish machine service</b>			<a href="#">Ecolab 678-910-2780</a>
<b>Clean, organize and label all shelving:</b>			
Dry Storage			
<b>Walk-Ins Temperature Sensors</b>	<a href="#">ADT Susanna 916-790-4810</a>		
Walk-in			
Freezer			
Supply area			
Service Area			
Chemical Storage			<a href="#">Ecolab 678-910-2780</a>
Bar Storage			
Draft Beer Walk-in			<a href="#">A Head for Profits 404-900-8111 (Megan Cathey)</a>
Bulk Carbonation			<a href="#">NuCO2 Kenikie Lassiter 404-931-3699</a>

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Task	Order By:	In Place by:	Person Responsible
<b>Kitchen Utensils</b>	<a href="#">Rebecca Steeves 404-784-8774</a>		
Produce List			
Obtain Bids			
Place Order			
Receive Order			
<b>Small Wares Order</b>	<a href="#">Rebecca Steeves 404-784-8774</a>		
Produce list			
Obtain bids			
Place Order			
Receive Order			
<b>Tabletop Selection</b>	<a href="#">Rebecca Steeves 404-784-8774</a>		
Plateware			
Flatware			
Glassware			
linen			
<b>Select Wall Covering</b>			
Obtain Bids			
Order			
Arrange Delivery			
Accept per Order			
<b>Select Tables</b>	<a href="#">Rebecca Steeves 404-784-8774</a>		
Obtain Bids			
Order			
Arrange Delivery			
<b>Select Chairs</b>	<a href="#">Rebecca Steeves 404-784-8774</a>		
Obtain Bids			
Order			
Arrange Delivery			
Apply Scotchguard protection			
High Chairs & Boosters			
Arrange Delivery			
<b>Select Floor Covering</b>			
Obtain Bids			
Order			
Arrange Installation			
<b>Door Mats &amp; Chefs Mats</b>			

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Task	Order By:	In Place by:	Person Responsible
<b>Bar Operation &amp; Beverage Service</b>		<a href="#">A Head for Profits 404-900-8111</a>	
<b>Set up Carbonation Service</b>	<a href="#">NuCO2 Kenikie Lassiter 404-931-3699</a>		
<b>Beverage station</b>	<a href="#">Rebecca Steeves 404-784-8774</a>		
cups			<a href="#">mysupplies.com</a>
lids			<a href="#">mysupplies.com</a>
holders			<a href="#">mysupplies.com</a>
sodas			
dairy			
canned juices			
bev naps			<a href="#">mysupplies.com</a>
straws			<a href="#">mysupplies.com</a>
<b>Coffee &amp; Tea Equipment: Leasing &amp; Service</b>			
<b>Wine Dispensing and Sales</b>	<a href="#">Enomatic 404-435-6609</a>		
Soda System	<a href="#">NuCO2 Kenikie Lassiter 404-931-3699</a>		
Bar Mats			
Well liquor selection			
Call liquor selection			
Premium liquor selection			
<b>Beer Selection</b>			
<b>Draft System Equipment &amp; Maintenance</b>	<a href="#">A Head for Profits 404-900-8111 (Megan Cathey)</a>		
<b>Responsible Alcohol Service Training</b>	<a href="#">Damon Sheppard 404-246-8483</a>		
<b>Wine Selection</b>	<a href="#">Enomatic 404-435-6609</a>		
Supplier Wine Training Program			
Wine List Design			
Wine List Publication			
Wine Openers			
Wine buckets and stands			
<b>Enomatic Wine Dispensing Units</b>	<a href="#">Enomatic 404-435-6609</a>		
<b>Standardized Recipe and Glassware</b>			
Garnish Guide			
<b>Paper Products</b>	<a href="#">Carol Ryberg 678-699-2889 mysupplies.com</a>		
Guest Checks			
POS Supplies			
Take out			
ECO Paper Products			
Bathroom			

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Task	Order By:	In Place by:	Person Responsible
<b>Linen Service</b>			
Table top Laundry (Rental)			
Uniform Laundry (Rental)			
Uniform order			
<b>Janitorial supplies</b>	<a href="http://mysupplies.com">Carol Ryberg 678-699-2889 mysupplies.com</a>		
Hard goods			
Wet Floor Cones			
Mop Buckets			
Mops			
Bar Towels			
Vacuum			
Hand towel dispensers			
Squeegees			
<b>Office Equipment</b>	<a href="http://mysupplies.com">Carol Ryberg 678-699-2889 mysupplies.com</a>		
<b>Office Furniture</b>			
Desk			
Chair			
Filing cabinets			
<b>Computer System</b>			
Color Monitor			
Color Printer			
ISP Internet service	<a href="http://comcast.com">Comcast 770-286-9941 / Charter 404-545-5456</a>		
<b>Software</b>			
Food Ordering (From Primary Supplier)			
Office Suite Software			
Word Processor			
Spreadsheet			
Presentation			
Publisher Software			
Scheduling- Use for employee time management, Management Schedules and Catering Events			
<b>Upload software</b>			
<b>Disaster Recovery System</b>	<a href="http://comcast.com">Comcast 770-286-9941 / Charter 404-545-5456</a>		
<b>Telephone Equipment</b>			
Obtain Bids			
Order			
Arrange Delivery			
Accept per Order			



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Task	Order By:	In Place by:	Person Responsible
<b>Finals</b>			
Place initial food order			
Place initial chemical supplies order		<a href="tel:678-910-2780">Ecolab 678-910-2780</a>	
Place initial paper goods order			
<b>Grease Traps</b>	<a href="tel:678-315-9392">Apex Environmental - Pat Agnew 678-315-9392</a>		
<b>Fire Department walk through*</b>	<a href="tel:678-494-6893">HOOD-PRO, INC (678) 494-6893 Ext. 104</a>		
<b>Alarm system</b>	<a href="tel:916-790-4810">ADT Susanna 916-790-4810</a>		
Fire extinguishers/signs			
Ansul system			
Hand held extinguisher			
Mounting and signage			
Instruction			
<b>Environmental Health Walk through</b>	<a href="tel:404-246-8483">Damon Sheppard 404-246-8483</a>		