**Restaurant**

**Opening & Closing Checklist**

FLAME SEAR RESTO

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| **TIME** | **ITEM** | **✓** | **REMARKS** |
| 6:00 AM | Vegetable Supply Survey | ☐ | Completed |
| 7:00 AM | Water Supply Check | ☐ | Completed |
| 8:00 AM | Grill & Cooking Utensils Check | ☐ | Completed |
| 9:00 AM | Meat Storage Operation Check | ☐ | Completed |
| 10:00 AM | Cooking & Dining Area General Cleaning | ☐ | Completed |
| 11:00 AM | Restaurant Opening Preparation | ☐ | Completed |
| 3:00 PM | Additional Food Supply Delivery | ☐ |  |
| 9:00 PM | Restaurant Closing Preparation | ☐ |  |
| 9:30 PM | Money Audit for Today’s Operation | ☐ |  |
| 10:00 PM | Dining & Cooking Area General Cleaning | ☐ |  |
| 10:30 PM | Secure Restaurant Power & Outlet Switch | ☐ |  |
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