

Start and Grow Your Restaurant in Seattle

Plan to Succeed

Formulate a strong business plan

TODAY'S MENU

- 💡 Concept
- 👥 Business Structure
- 💰 Financing
- 📢 Marketing
- ! Consider Hiring Expertise

Pen and paper to jot down ideas

Design magazines to get inspired

Location Matters

Evaluate potential locations

TODAY'S MENU

- ✓ Location Checklist
- ⚠️ Understand the Pitfalls:
 - 📍 Land Use, Zoning & Occupancy
 - ☀️ Outdoor Seating
 - 🔥 Fire Sprinklers and Alarms
 - 💧 Hoods and Grease Treatment
- ! Consider Hiring Expertise

Wish list for equipment & building features

Business card for a restaurant consultant

Map of locations to consider

Transform It

Develop your floor plan and get your permits in order

TODAY'S MENU

- 🏢 Health Department Plan Review
- 🏠 Land Use & Zoning Permits
- 🔨 Construction & Trade Permits
- ➡️ Sign & Right-of-way Permits
- ! Consider Hiring Expertise

Hard hat for construction inspections

Clipboard to take notes during walk-through

Seattle building permit

Blueprints

Get Licensed

Register and apply for licenses

TODAY'S MENU

- 📝 Register Business Structure
- 🏠 Business Licenses (City and State)
- 🏠 Federal Identification
- ★ Specialty Licenses
- ! Consider Hiring Expertise

Legal documents

Calendar to remember critical deadlines

Smartphone

Final Prep

Last steps towards opening your doors

TODAY'S MENU

- 👥 Hire & Train Employees
- 🏠 Food Service Operating Permit
- 🔑 Final Inspections & Approvals

Food service operating permit

Training manual for new hires

Ad copy

You're in Business

What to expect in your first year

TODAY'S MENU

- 💰 Taxes
- 🏠 Employer Reporting
- 🔑 Ongoing Requirements & Inspections

Tax forms

"Opening day" attire