



Restart Checklist

Employee and staff planning	done
Are all employees informed about the start of the opening?	
Are all employees available? Pay attention to vacation or illness	
To ensure everyone is well informed to start: List of instructions made?	
Have the staff planning been drawn up?	
Make employees aware of the applicable hygiene rules	
Register short-time work with the employment agency	
Restaurant and kitchen	
Sufficient protective equipment such as masks, gloves, disinfectant, paper towels, partitions, etc. stocked?	
Check inventory and order new merchandise	
Thoroughly clean and disinfect all surfaces and equipment	
Thoroughly clean and turn on cold storage	
Clean dispensing equipment and make ready for operation	
Clean ice cube machine and switch on ready for operation	
Perform test runs with equipment	
Reactivate HACCP routines	
Check all connections such as gas, water and electricity	
Contracts and service providers	
Reinstate suspended contracts	
Obtain all official permits (outdoor space, GEMA, GEZ...)	
If cancelled: Arrange disposal for trash and grease traps	
POS System and cash	
Check cash availability and change	
Test EC devices - recharge if necessary the mobile devices	
EC device ordered? *	
Switch on, charge, and test cash register, printer, and mobile devices (if applicable)*	
Switch on WLAN and check	
Are all items and prices correctly programmed in the cash register*	
Value added tax converted: Food 7%, Beverages 19%* (Germany)	
TSE unit ordered or appointment already made for setup?	

As a service company, we also advise and accompany you in your current situation and take care of all technical matters* together with you. Please contact us by e-mail or call us, we are there for you!



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