

Restaurant Start-up Checklist

To learn more about any of these requirements, or to find links and contact information, visit gov.bc.ca/startingarestaurant.

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Business Planning			
	Create a business plan Create a realistic plan to ensure your idea is viable.	Visit the <u>Small Business BC website</u> for resources and support.	
	Choose a business structure Will your business be a sole proprietorship, partnership, or corporation?	Visit the <u>Small Business BC website</u> to learn more about business structures.	
	Plan your menu Decide early on the type of food you intend to serve: your menu will impact zoning requirements, your kitchen design, and whether you may serve alcohol.		
	Find required business permits & licences Knowing which permits and licences you may need can help you plan ahead and avoid delays.	Visit the <u>BizPaL online service</u> to find business permits and licences you may need; or contact your municipal hall.	
Location & Zoning			
	Confirm municipal zoning restrictions Before you commit, ensure your location is zoned for the type of restaurant you intend to open.	Contact your municipal planning department.	
	Consider required renovations Consider costs, timelines (including possible delays), and permits required for construction.		
	Review your lease Before you sign, have a lease lawyer or legal representative review the conditions of your agreement.		
Register Your Business			
	Review existing trademarks <i>Ensure your business name does not infringe on existing trademarks.</i>	Visit the <u>BC Registry Services website</u> , and the online <u>Canadian Trademarks Registry</u> .	
	Apply for a business name Submit a name request application to check availability and validity for registration.	Visit the <u>BC Registry Services website</u> , or in person at OneStop and ServiceBC service counters.	
	Register your business You must register with BC Registry Services, WorkSafe BC, the Ministry of Finance, and the Canada Revenue Agency.	Visit the <u>OneStop BC website</u> , or contact <u>BC Registry Services</u> . Visit the <u>Provincial Sales Tax (PST) page</u> for information on how to register, collect, and remit PST.	

Permits & Licences - Health Operating Permit			
	Obtain FOODSAFE Certification All restaurant operators must have this certification	Visit the <u>FOODSAFE website</u> to obtain your certificate.	
	Submit a Health Operating Permit Application Apply for a permit to operate a food service establishment, and have your kitchen plans reviewed and approved before construction.	Check your regional Health Authority website for instructions on how to apply and the inspection process.	
	Submit floor plans or construction plans Obtain written approval of your floor plans from an Environmental Health Officer from your health authority.		
	Complete health inspections An environmental health officer from your Health Authority will inspect and approve your kitchen.		
Permits & Licences - Municipal Permits & Licences			
	Apply for a business licence Most municipalities will require that you obtain a business license before operating a food service establishment.	Contact your municipal hall.	
	Obtain building permits for renovations Before you start construction work, ensure you have obtained the necessary building permits.		
	Obtain required business permits Depending on your municipality, this may include permits for signage, sidewalk patios, heritage alteration, waste disposal, etc.	Visit the <u>BizPaL online service</u> to find business permits and licences you may need; or contact your municipal hall.	
	Complete inspections Depending on your municipality, these might include a building inspection, an electrical inspection, a plumbing and gas inspection, and a fire safety inspection.	Contact your municipal hall.	
Permits & Licences - Liquor Licence			
	Submit a Liquor Licence Application If you intend to serve alcohol at your food establishment, you must apply for either a Food-Primary or Liquor-Primary liquor licence.	Contact the <u>B.C. Liquor Control and Licensing Branch</u> (LCLB). If you intend to sell liquor, you must register to collect Provincial Sales Tax (PST). For more information on how it	
	Complete educational interview and establishment inspections As part of the application process, your local liquor inspector will complete an educational interview and a review of your establishment.	applies to restaurants, see <u>PST Bulletin - Restaurants and Liquor Sellers (PDF)</u> .	
	Obtain "Serving it Right" Certifications Owners and employees who handle and serve liquor must have a Serving it Right certification.	Visit the <u>Serving it Right website</u> for more information.	

Permits & Licences - Music & Entertainment Licences

Obtain SOCAN and Re:Sound Licences
These licenses are required to play recorded
music in your establishment.

Visit the <u>SOCAN website</u> and the <u>Re:Sound website</u> to learn more and purchase licences.

After You Open

Visit the <u>Starting a Restaurant in B.C. online guide</u> for more information on opening, operating, and maintaining your restaurant business, including:

- Employees
- <u>Taxation</u>
- Annual Fees and Renewals

For personalized assistance with any of these steps, contact the BC Restaurant and Foodservices Association at: www.bcrfa.com