



CHECKLIST FOR STARTING A Restaurant in Delaware

**Subject to change/or have additional updates*

1.

CONTACT US

Reach out to the Delaware Division of Small Business. Get connected with your regional business manager.

2.

BUSINESS PLAN

Develop a detailed business plan outlining your concept, target market, and financial projections. Need help? Ask us.

3.

CHOOSE A LOCATION

Find a suitable location with adequate foot traffic, parking, and zoning compliance. Connect with local municipality (City or Town) to learn more about the location fit out requirements and occupancy use. Connect with planning and zoning as well as fire Marshal.

4.

OBTAIN PERMITS & LICENSES

- Division of Public Health (DPH)
Office of Food Protection
 - Food Permit
 - Food Service License
 - Alcohol License (if applicable)
- State of Delaware Business License
- Town or City Business License (requirement may vary)

5.

SET UP FINANCIALS

Open a business bank account and set up accounting software.

6.

MARKETING PLAN

Develop a marketing strategy to promote your restaurant before and after opening. Use SizeUp Delaware to help.

7.

DEVELOP MENU

Create a menu that aligns with your concept and target market.

8.

HIRE STAFF

Recruit and train kitchen and service staff. When hiring staff, comply with labor laws and register for employer taxes.

9.

INSURANCE

Obtain necessary insurance (liability, worker's compensation, etc.)

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DELAWARE DIVISION OF SMALL
BUSINESS

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