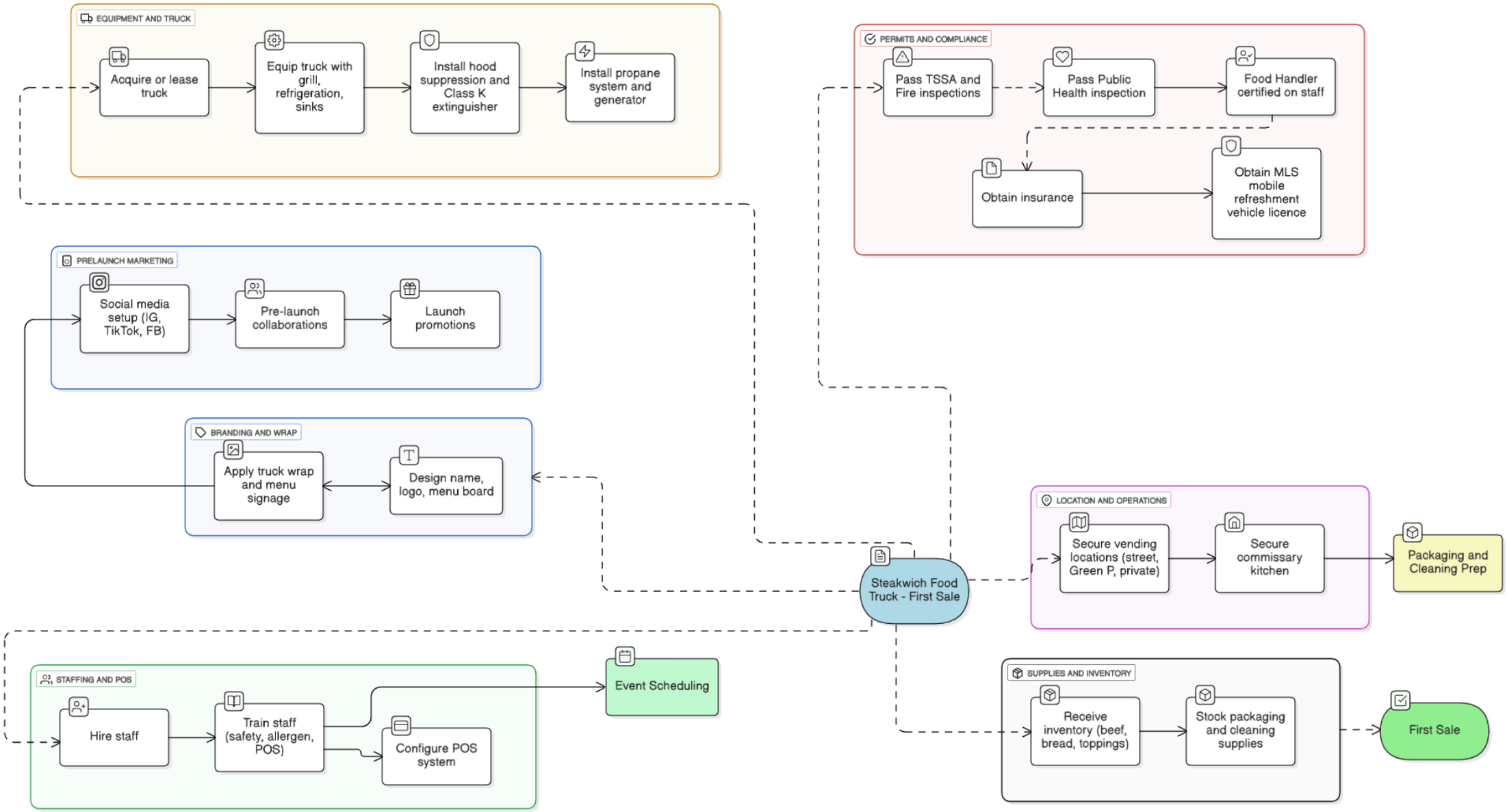
EQUIPMENT AND TRUCK
Acquire or lease truck
Equip truck with grill, refrigeration, sinks
Install hood suppression and Class K extinguisher
Install propane system and generator
PERMITS AND COMPLIANCE
Pass TSSA and Fire inspections
Pass Public Health inspection
Food Handler certified on staff
Obtain insurance
Obtain MLS mobile refreshment vehicle licence
PRELAUNCH MARKETING
Social media setup (IG, TikTok, FB)
Pre-launch collaborations
Launch promotions
BRANDING AND WRAP
Apply truck wrap and menu signage
Design name, logo, menu board
Steakwich Food Truck - First Sale
LOCATION AND OPERATIONS
Secure vending locations (street, Green P, private)
Secure commissary kitchen
Packaging and Cleaning Prep
STAFFING AND POS
Hire staff
Train staff (safety, allergen, POS)
Configure POS system
Event Scheduling
SUPPLIES AND INVENTORY
Receive inventory (beef, bread, toppings)
Stock packaging and cleaning supplies
First Sale