Starting a Food Business Checklist:

- **Business planning and management**
  - Feasibility study
  - Business plan:
    - situation analysis
    - market analysis and plan
    - financing and management

- **Product evaluation**
  - Product placement in market: refrigerated, frozen or shelf stable
  - Recipe or formulation evaluation
  - Process evaluation
  - Packaging and labeling
  - Food safety plan: HACCP, GMP, GAP

- **Liability protection**
  - Product liability insurance
  - Business liability insurance
  - Employee disability
  - Life insurance

- **Facilities and equipment: private, contract packager or kitchen incubator**
  - Permitted facility
  - Local, state, federal building codes followed
  - Well maintained, working equipment

- **Permits and regulations**
  - Local, state, federal applications
  - Bioterrorism Act: registration, record keeping, prior notice
  - Food processing permit: operational plan, label approval
  - Tax identification number