How to Open a Bakery: Costs & Permits

AdvisedSpaces

Print this checklist and check off each step as you complete it.

STEPS (10)

- [ ] **Step 1: Define Your Bakery Format and Revenue Model**
  Your format dictates startup cost, labor model, required square footage, and revenue ceiling. Lock this decision before you write a single line of your business plan.
- [ ] **Step 2: Write a Fundable Business Plan and Set Your Budget**
  Kill the fantasy numbers. Your business plan is a financial argument, not a creative writing exercise. If your break-even math only works at 100% capacity, your plan is a fantasy.
- [ ] **Step 3: Find the Perfect Bakery Location**
  A bakery location is different from a restaurant and different from a coffee shop. You need morning demand, easy pickup, visibility, and a building that will not quietly force $50,000+ in hidden buildout.
- [ ] **Step 4: Negotiate the Lease and Plan Your Buildout**
  A bakery lease is not just rent — it is a risk contract. Your goal is to avoid paying for structural problems you do not own.
- [ ] **Step 5: Secure Permits and Pass Inspections**
  This step delays more bakery openings than any other. The permitting process for a food production business takes 3 to 6 months to fully clear. Start the day you sign your lease.
- [ ] **Step 6: Design Your Production Kitchen and Select Equipment**
  Your kitchen layout is an engineering problem, not a design problem. Every step your baker takes between the mixer, bench, proofer, and oven is time — and on 5% to 12% bread margins, wasted steps are wasted money.
- [ ] **Step 7: Build Your Menu for Margin, Not Just Flavor**
  Your menu is a financial instrument, not a creative portfolio. Every item must justify its existence through high margin, high volume, or marketing value.
- [ ] **Step 8: Hire and Train Your Team**
  In a bakery, labor is not a line item — it is the product. Your early team needs a repeatable production checklist and a measurable quality definition.
- [ ] **Step 9: Set Up Financial Controls From Day One**
  Most bakeries do not fail because the product is bad. They fail because the owner does not track the numbers that matter until it is too late.
- [ ] **Step 10: Launch and Stabilize (Your First 90 Days)**
  Your first 90 days are not about profitability. They are about systems, consistency, and customer retention. The first 60 days set the trajectory.

NOTES

Read the full guide

https://advisedspaces.com/open/bakery

Scan the QR code or visit the link for the complete guide.