

Actionable Advice

Take your business to the next level!



HOW TO START A CATERING BUSINESS



1. Register Your Business with Your State

Let's make it official! Yay! Check if the business name is available and register your business with your state.



2. Get an Employer Identification Number (EIN)

Get your unique EIN to file taxes and open a business account. If you are planning to start as a sole proprietor, you can choose to use your SSN instead.



3. Open a Business Bank Account

One of the most important things is to keep your personal and business finances separate. Easily track your business finances and keep the IRS away.



4. Create a Website and Optimize It for Local Search

Make sure your business has a simple and functioning website and it is optimized for local search results. Start getting reviews to build a reputation.



5. Get Business Insurance

General liability insurance and workers' compensation insurance would protect your business from any bodily/property damage and workers' claims.



6. Set up a Bookkeeping System

To track revenue and expenses and invoice customers consider getting accounting software and working with an accountant.



7. Ensure Compliance with Health and Safety Regulations

Your business must pass health inspections for kitchen facilities, and acquire food handler's permits.

Have a Question?

✉ contact@actionable-advice.com

Actionable Advice

Let's grow your business.