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RESTAURANT SETUP GUIDE · 24-POINT CHECKLIST

Opening a Restaurant in Turkey: Permits Checklist

From the lease to the post-opening inspection, in the right order: business licence, food business registration, master cook certificates, alcohol licence and kitchen requirements.

24 CHECKPOINTS

6 PHASES

4 OFFICIAL SOURCES

This is the printable summary of batuhanozkok.com/en/blog/restoran-acmak-icin-gerekli-belgeler; the information was verified against official sources on 3 September 2026. Items marked ★ are blocking: do not move on until they are done. The regulation is national, but the paperwork each municipality asks for differs; get the definitive list in writing from your municipality's licensing office.

Phase 1 — Before signing the lease

PREMISES

- [ ] 1 ★ The building's occupancy permit (iskân) has been checked
- [ ] 2 ★ If alcohol will be served by the glass: at least 100 metres door to door from schools, primary/secondary student dormitories and kindergartens has been measured
- [ ] 3 If the title deed lists the unit as residential, the municipality has been asked whether a unanimous consent petition from the other owners is required
- [ ] 4 The current document list has been obtained in writing from the municipality's licensing office (requests such as a street-number certificate, extinguisher invoice or tax plate vary by municipality)
- [ ] 5 If live music or entertainment is planned, the "public entertainment venue" process is in the schedule (police opinion within 7 days, decision within 1 month)

Phase 2 — Company and registration

LEGAL ENTITY

- [ ] 6 Company type chosen and trade registry entry completed
- [ ] 7 Tax office registration completed
- [ ] 8 ★ Chamber registration completed (chamber of commerce, or chamber of tradesmen and craftsmen); chamber registration certificate and registry confirmation obtained for the licence file

Phase 3 — Kitchen and building services design

DESIGN

- [ ] 9 ★ Kitchen divided into three areas — preparation, cooking and dishwashing (required in all three restaurant classes)
- [ ] 10 Dirty and clean flows do not cross; the dishwashing area was placed at the start of the design
- [ ] 11 ★ An extraction system that removes steam, odour and smoke from the prep and cooking area is designed
- [ ] 12 Fire precautions taken; if the business type requires a fire brigade report, it has been applied for
- [ ] 13 For a standalone premises with more than ten staff: rest area, changing cubicle and separate male/female toilets planned
- [ ] 14 If aiming for first class: heating, cooling and ventilation by central heating or air conditioning; uniform porcelain or glass plates; stainless steel cutlery

- [ ] 15 ★ Building, infrastructure and equipment meet the Food Hygiene Regulation (required before the food registration application)

Phase 4 — Staff certificates

TEAM

- [ ] 16 ★ Certified master cooks employed to match the restaurant class: at least two for first class, at least one for second and third class (the certificate is required of the cooks, not the owner)
- [ ] 17 Hygiene training certificates completed for food staff; validity and renewal rules confirmed with the municipality and the district agriculture directorate

Phase 5 — Applications

LICENCE & REGISTRATION

- [ ] 18 ★ Business opening and operating licence: applied to the municipality (or the provincial administration outside municipal borders) with the application and declaration form annexed to the regulation — issued the same day on a complete declaration
- [ ] 19 Everything written on the declaration form has been checked against the premises
- [ ] 20 ★ Food business registration: registration application and declaration submitted to the District Directorate of Agriculture and Forestry — before trading starts
- [ ] 21 If serving alcohol by the glass: on-premises alcohol licence obtained (2026 fee: TRY 17,704 in provincial centres or metropolitan municipalities, TRY 6,792 elsewhere)

Phase 6 — Opening and after

INSPECTION

- [ ] 22 A municipal inspection is due within one month of the licence; the file and the premises are ready
- [ ] 23 If deficiencies are found, a one-time 15-day period is given, after which the licence is cancelled — an owner for fixes is named
- [ ] 24 The annual alcohol licence renewal date is in the calendar (31 March for 2026)

Official sources (last verified: 3 September 2026)

- İşyeri Açma ve Çalışma Ruhsatlarına İlişkin Yönetmelik — mevzuat.gov.tr/MevzuatMetin/21.5.20059207.pdf
- Türkiye Belediyeler Birliği — İşyeri Açma ve Çalışma Ruhsatı yayını — tbb.gov.tr
- İstanbul İl Tarım ve Orman Müdürlüğü — Gıda İşletmelerinin Kayıt İşlemleri — istanbul.tarimorman.gov.tr
- İstanbul İl Tarım ve Orman Müdürlüğü — Tütün ve Alkol Satış Belgeleri 2026 — istanbul.tarimorman.gov.tr

Regulations and fees change; confirm the current position before making an investment decision. Requirements vary by concept, business class and municipality.