

MOBILE BUSINESS DESIGN DECISION CHECKLIST

A practical pre-build approval checklist for finishes, equipment, workflow, utilities and exterior decisions.

Use this before final layout approval. Every selection should be documented before cabinetry, openings, utilities or equipment locations are finalized.

CORE DESIGN DECISIONS

Exterior, Openings & Branding

- ☐ Exterior paint color and finish.
- ☐ Service-window side, size and exact placement.
- ☐ Front and rear opening-window sizes and placement, when applicable.
- ☐ Entry door location and swing.
- ☐ Exterior wood or architectural feature selection and finish, if included.
- ☐ Logo artwork, finished size, colors and placement.
- ☐ Generator and exterior equipment-cage placement, if applicable.
- ☐ Rooftop HVAC location and exterior unit color.

Interior Finishes & Cabinetry

- ☐ Flooring manufacturer, product, color and pattern.
- ☐ Countertop material, tone or stain, sealed finish and edge treatment.
- ☐ Cabinetry paint or stain color and finish.
- ☐ Cabinet hardware style and finish.
- ☐ Wall and ceiling finish selections.
- ☐ Shelving material, finish, dimensions, edge profile and bracket style.
- ☐ Bench, wheel-well cover or storage-cabinet finish, when applicable.
- ☐ Decorative mirror, paneling or other client-provided feature locations and blocking requirements.

EQUIPMENT, WORKFLOW & UTILITIES

Equipment & Workflow Layout

- ☐ Final floor plan and working aisle clearances.
- ☐ Exact equipment models and dimensions before cabinetry openings are finalized.
- ☐ Refrigeration location and required ventilation or service clearances.
- ☐ Primary work zones and counter layout based on service sequence.
- ☐ Storage locations for cups, bottles, ingredients, tools and disposables.
- ☐ Ice-well location, size and orientation, when applicable.
- ☐ Glass-rinser and knock-box locations, when applicable.
- ☐ Final cabinet door and drawer layout for the intended workflow.

Electrical, Lighting & HVAC

- ☐ Electrical service requirement and inlet location.
- ☐ Dedicated outlet locations for major equipment.
- ☐ General countertop and convenience outlet locations.
- ☐ Lighting locations and switch or dimmer placement.
- ☐ HVAC electrical load and unit location.
- ☐ Generator location and connection strategy, if used.

Plumbing & Water

- ☐ Hand-sink location.
- ☐ Three-compartment sink location and drainboard orientation, when required.
- ☐ Fresh-water tank access and service location.
- ☐ Waste-water tank access and service location.
- ☐ Water-heater and pump locations.
- ☐ Direct-plumb points for equipment that requires water.
- ☐ Drain locations for sinks, ice wells or other wet equipment.

COFFEE & BAR ADD-ON DECISIONS

Coffee-Specific

- ☐ Espresso machine model, dimensions, location and direct-plumb point.
- ☐ Batch brewer location and electrical requirement.
- ☐ Primary grinder locations and counter space.
- ☐ Glass-rinser location.
- ☐ Recessed or countertop knock-box location.
- ☐ Large lidded ice-well location if cold beverages are part of service.
- ☐ Refrigerator model and location for milk and cold ingredients.
- ☐ Door-side shelving or display-storage locations.
- ☐ Final coffee workflow from order intake through drink handoff.

Bar-Specific

- ☐ Ice-well size, location and cocktail-rail orientation.
- ☐ Bottle and display shelving locations and spacing.
- ☐ Refrigeration location for mixers, garnishes or canned beverages.
- ☐ Bar-tool and glassware storage locations.
- ☐ Service-window relationship to bartender work zone.
- ☐ Counter layout for guest-facing service and internal prep.
- ☐ Electrical outlet locations for refrigeration and countertop equipment.
- ☐ Final bar workflow from ice and bottle access through drink handoff.

Final Approval Before Build

- ☐ Final floor plan approved.
- ☐ Final interior elevations approved.
- ☐ Final exterior elevations approved.
- ☐ Equipment list and model numbers confirmed.
- ☐ All finish selections documented.
- ☐ All window and door locations documented.
- ☐ All electrical outlet, lighting and service locations documented.
- ☐ All plumbing fixtures, tanks and service-access points documented.
- ☐ All client-provided items identified with dimensions and installation responsibility.
- ☐ Any upgrade, allowance difference or added scope documented before fabrication proceeds.