



NATIONAL
RESTAURANT
ASSOCIATION

ALL ABOUT GHOST KITCHENS

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What is a Ghost Kitchen?

VIRTUAL KITCHEN

DELIVERY KITCHEN

DARK KITCHEN

CATERING-FIRST KITCHEN

INCUBATOR KITCHEN

COMMISSARY KITCHEN

COMMERCIAL KITCHEN

What is a Ghost Kitchen?



Not intended for
walk-up service

No
storefront

Equipped with
basic amenities

Meant for production
and delivery

No
front-of-house

Dishes available
only for delivery

Why use a ghost kitchen?

53%

of adults say food
delivery is essential to
the way they live

National Restaurant Association,
National Household Survey, December 2020

Why use a Ghost Kitchen?

MENU

With a ghost kitchen, you work with a simplified menu with fewer items which all travel well and package nicely

LOCATION

With brick-and-mortar, location is everything, but with ghost kitchens, foot traffic is no longer a concern

COSTS

With a ghost kitchen, you can save money without a large front-of-house staff, by sharing space, and cutting operational costs

What do you need to consider?

Food Safety

The same food safety risks apply to ghost kitchens as any other restaurant

Licensing

A possible question: Who actually holds the license?

Responsibility

Some jurisdictions require written agreements addressing this question

Summary

Third-Party Delivery
Here to Stay

Ghost Kitchens
Can Help

Same Food Safety
Risks Still Apply

Rely on Local
Regulations



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