

**FRANCHISE FOOD RESTAURANTS**

Franchise Food restaurants have become common place beginning in the 1950's. The buildings, though they offer similar accommodations, are highly distinctive in architectural style and design. Each operation is readily identifiable with a particular design and motif, and relies heavily on the appearance or "eye appeal" of its buildings to attract, maintain and promote business. The wide range of styles and designs has a direct influence on the replacement costs of the buildings. The size and quality of materials and workmanship alone are not the prime determining factors. Two restaurants showing no marked difference in size and construction quality may still show a considerable difference in cost due to the difference in design and decor! The replacement cost schedule provided is based upon specifications of size, quality, and design. The schedule is to be used as a guide for estimating replacement costs of franchise food restaurants. The proper use of the schedule, along with experience and sound judgment, should enable the appraiser to establish a reasonable estimate of replacement cost.

**BASE SPECIFICATIONS**

The Cost Schedule assumes a basic layout which includes a serving area, food preparation area, a small office area, an employee dressing area, two toilet rooms, and depending upon size, a dining area. General construction features include masonry foundation walls on spread footings; 4" reinforced concrete floor slab on a granular base; roof and exterior wall construction, interior finish, and building equipment and fixtures commensurate with the grade; stud and masonry partitioning; unfinished floor and painted masonry or dry wall interior finish in storage areas and mechanical rooms; utility service, heating, fluorescent lighting fixtures in the preparation and office areas, plumbing fixtures and drains.

**QUALITY GRADE SPECIFICATIONS**

S and A Grade	A unique design featuring elaborate architecture especially in the roof and exterior walls, built of high quality materials and workmanship. A-Frame, Mansard, Gambrel, or Multi-Pitch type roofs with extensive overhangs, and copper, porcelain enamel shingles, wood shakes, slate, or comparable high quality roofing on insulated wood or steel decking and framing, with laminated wood frame or steel frame supporting beams and columns often exposed to project architectural effects. Walls consist of a combination of face brick or ceramic glazed brick, decorative stone or wood and plate glass. High quality interior finish of ceramic or quarry tile flooring, exposed stone and brick or high grade wood or porcelain enamel paneling and ceramic tile wall finish. porcelain enamel or acoustical tile ceilings, often open to the roof slope: combined heating and air conditioning system, high grade ornamental
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lighting fixtures in the dining and service areas; good quality plumbing fixtures for typical toilet room facilities.

- B Grade** Conventional design featuring custom architectural styling, built of good quality materials and workmanship. Mansard, Gambrel or Double-Pitch roofs with liberal overhangs, composition tar and gravel, stone chip, or asphalt shingle roofing on insulated wood or steel decking and framing; face brick, ceramic tile and plate glass exterior walls with moderate architectural treatment; good quality interior finish of ceramic or quarry tile flooring, exposed brick or wood paneling and ceramic wall finish; acoustical tile or drywall ceiling; combined heating and air conditioning system, ornamental lighting fixtures in the dining and serving areas, and good quality plumbing fixtures for typical toilet room facilities.
- C Grade** Conventional design featuring moderate architectural styling, built of good quality workmanship and materials. Double-Pitch type roofs with normal overhangs, composition tar and gravel or asphalt shingle roofing on insulated wood or steel decking and framing; face brick, wood, or painted concrete block and plate glass exterior walls; good quality interior finish of quarry or vinyl asbestos tile flooring, wood paneling or drywall and part ceramic tile wall finish; drywall or acoustical tile ceiling; combined heating and air conditioning system; fluorescent lighting fixtures in the dining area, and good quality plumbing fixtures for typical toilet room facilities.
- D Grade** A simple conventional design void of architectural styling, built of average quality materials and workmanship. Flat or Single Pitch roof with normal overhangs, composition roofing on insulated wood decking and framing; painted concrete block or wood exterior walls with a minimal amount of plate glass; average quality interior finish consisting of asphalt or vinyl asbestos tile flooring; painted concrete block, drywall or paneled wall finish and drywall ceiling; forced-air heating, wall unit air conditioning, fluorescent lighting fixtures, fair quality plumbing fixtures for typical toilet room facilities.
- E Grade** Simple design void of architectural styling," built of fair quality materials and workmanship. Single-Pitch roof with normal overhangs, and composition roofing on wood decking and framing; painted concrete block or wood exterior walls with a minimal amount of plate glass; low quality interior finish consisting of asphalt tile flooring and painted concrete block and drywall; unit heaters, no air conditioning, fluorescent lighting fixtures, and fair quality plumbing fixtures for typical toilet room facilities,

**SCHEDULE APPLICATION**

Base prices are included for Average "C" Grade construction for four typical exterior wall types. Select the base price based upon the structure size and exterior wall construction, and make adjustments for attached improvements, air conditioning and sprinkler systems as required. Apply the proper quality Grade factor to establish the replacement cost new.

**PERCENT (%) GOOD GUIDELINES**

Franchise Food restaurants are special purpose buildings which are not readily adaptable to other uses. They go out of style both functionally and economically at a much faster rate than they deteriorate physically. The business is highly competitive and relies heavily on site location and the physical appearance of its buildings. In order to keep abreast of competition, owners must frequently renovate the structures. Changing consumer habits, traffic patterns, and competition are but a few of the factors that influence the life span of the buildings and must therefore be considered in the evaluation process.



MA 13  
FAST FOOD

MA 13  
FAST  
FOOD





**MA 13  
FAST FOOD**

**BASE PRICE FOR COMMERCIAL SCHEDULE MA 13 FAST FOOD RESTAURANT**

<b>WALL HEIGHT</b>	<b>BASE PRICE</b>	<b>BASE SPECIFICATIONS</b>
<b>12</b>	<b>\$74.20</b>	<p><b>STORY HEIGHT: FIRST FLOOR AREA</b></p> <p><b>FOUNDATION/BASEMENT: CONTINUOUS FOOTING OR POURED CONCRETE SLAB</b></p> <p><b>EXTERIOR WALLS: FACE BRICK/PLATE GLASS OR EQUAL</b></p> <p><b>PARTITIONS/COMMON WALLS: ADEQUATE FOR SEPARATION OF KITCHEN/DINING AREA</b></p> <p><b>FRAMING: WOOD JOIST</b></p> <p><b>FLOOR COVER/FINISH: VINY/HEAVY LINOLEUM TERRAZZO/QUARRY TILE</b></p> <p><b>INTERIOR FINISH: DRYWALL/PANEL/EXPOSED BRICK</b></p> <p><b>PLUMBING:</b></p>
<b>REMARKS/ADDITIONAL FEATURES:</b>		
<b>ABUNDANT LIGHTING</b>		
<b>ADD FOR HEATING/COOLING</b>		

**10-15 FIXTURES**

**OTHER FEATURES:**

**KITCHEN AREA/ SPRINKLER**

**SYSTEM/ QUARRY TILE FINISH/**

**FLOOR DRAINS**