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| Improvement Description |

**Property Name:** ${property\_name}

**General Description:** Average quality, one-story fastfood restaurant of EIFS / brick / laminate construction. Good, well maintained condition.

**Building Area:**

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|  | **Gross**  **Building** | **Gross**  **Leasable** |
| **Building Component** | **Area (SF)** | **Area (SF)** |
| **TOTAL GBA / GLA** | **${gba}** | **${nra}** |

The preceding building areas are based on our on-site measurements, and further matches county assessment records. Due to the single-tenant nature of the subject without common areas, the gross building area (GBA) and gross leasable area (GLA) are equal to one-another. A sketch of the subject building is provided following this subsection.

**Seating Capacity:** 355 persons or N / A

**Site Configuration:** The subject building is located along the north-central end of the site with frontages along the two streets, as well as a shared access easement from SE 164th along its southern boundary. The south majority of the site consists of asphalt paved parking / landscaped areas, with the street frontages having well-maintained lawn areas.

**Interior Layout:** The building has a semi-rectangular, shape with rectangular extensions along the east, west and south sides. The main entry is centrally located in the south side via a two doors accessing an entry vestibule before opening into a customer waiting / lobby area. The main dining areas comprise the majority of the northwest corner and a portion of the east side and is built-out with a combination of booth and table seating. The well bar is located in the southwest corner and includes a wrap-around counter, overhead liquor cabinets, plus additional booth seating. Two multi-user restrooms, small management office, and a built-in, beer keg cooler room (108 SF; 9’ x 12’), are located in the southeast corner near a front entrance.

**Interior Configuration:** The building is generally rectangular and is located on the center of the western side of the site. The main entry doors are located on the east and south sides of the building which open to the dining / customer service counter forming the south half of the building. There is also a rear / north-side exterior exit from the kitchen. Two single user restrooms are located on the east side of the building between the dining area and the kitchen.

The remainder of the main level of the building consists of the main kitchen area, scullery, service/prep kitchen area, a built-in / walk-in cooler / freezer (12' x 17’), pantry storage, and janitor’s alcove with mop basin. Along the west side is a cashier’s / drive-thru pick-up window.

**Exterior Finish:** Wood-frame construction with EIFS / brick and laminate facing. Concrete slab foundation. Wood frame, truss joist roof system with a flat design and built-up composition asphalt. The perimeter of the roof includes a mansard topped with sheet metal coping. Aluminum / glass entry doors. Aluminum-frame fixed storefront windows; thermopane design.

**Interior Finish:** Walls are a combination of hygienic composite panel system over insulation in the kitchen areas, ceramic tile walls in the restrooms, and sheetrock with resilient surfaces / wallpaper in the seating areas. Ceilings are suspended T-bar with acoustical tile with an 8’ height. Floor covering consists of ceramic tile in the restroom areas and dining areas, while the kitchen has a rubberized tile floor.

**Special Features:** The subject includes typical fastfood restaurant equipment (kitchen fixtures including ovens, grills, or hood fan system, as well as a walk-in cooler / freezer, dishwashers, etc.). These items are considered real estate as they cannot be removed without substantially altering the functionality of the building as a fastfood restaurant.

**Site Improvements**

**and Landscaping:** Most of the site is asphalt paved for automobile parking and drive-thru lane (with curbing) which wraps around the rear and sides of the building. The subject also includes landscaped areas (landscaped islands, shrubbery, with an automatic irrigation system) along the street frontage, including a fountain and two built-in picnic tables. A CMU trash enclosure with gates is located on the north end of the building. There is a lighted, monument sign along the street. Finally, fronting the drive-thru lane along the north / rear building elevation is a lighted metal-frame menu sign with built-in two-way speaker system.

**Interior and**

**Exterior Condition:** Very good, well maintained condition throughout, with no deficiencies. As noted, the building was fully renovated in 2016 by the franchisee (costs unknown) including all new interior and exterior of the building including new landscaping and building signage.

**Year Built (Remodeled):** ${yearbuilt}

**Actual / Effective Age:** 17 Years / Effective age estimated at 15 years, with remaining economic life estimated at +30 years with regular maintenance.

**Site Coverage Ratio:** ${siteprim} (${footprint} SF Footprint ${primsf} SF Land Area)

**Land-to-Bldg. Ratio:** ${landprim} to 1 (${primsf} Land Area ${gba} SF GBA)

**Parking:** The subject has a total of ${pspaces} delineated automobile spaces on-site. The parking ratio is ${pratio} GLA, which is at the low end of the market standards of 10 to 15 spaces per 1,000 square feet for typical fastfood restaurants.

**Utility:** The subject fastfood restaurant is in good condition with good functional utility, and therefore is well-suited for a fastfood restaurant use due to its functional design, with adequate seating and service area, abundant parking, and good vehicle access. Hence, the property is considered functional for a variety of fastfood uses.

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| **Site Plan** |
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| **Floor Plan** |
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| **Elevations** |
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| **Appraiser Sketch** |
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