

Restaurant location comparison checklist

Gather the same kinds of numbers for each candidate site. Record where each estimate came from and what still needs checking. Leave unknowns visibly blank rather than silently treating them as zero.

Your concept and shared estimates

- Food-business type and a short description of the concept.
- Average order value, using one estimate.
- Food costs as a percentage of sales.
- Other variable costs per order, including the items you intend to model.
- Operating days per week, from one to seven.
- Monthly staffing, owner pay, and other operating costs.

State which costs are fixed for the example and which move with sales. If staffing differs between locations, show that difference explicitly.

For each of up to five candidate addresses

Item to gather	Your entry	Source and date	Still to verify
Full property address	_____	_____	_____
All-in monthly rent and building costs	_____	_____	_____
Location-specific staffing difference	_____	_____	_____
Other location-specific recurring costs	_____	_____	_____
Optional startup spending	_____	_____	_____
Optional available capital	_____	_____	_____

Keep one-time startup spending distinct from monthly operating costs. Do not add a deposit or renovation bill to every month's costs without an explicit reason. Keep your detailed estimates in your own files; this checklist does not collect or transmit them.

Property questions to investigate separately

- Which office can confirm allowed use and permits for this exact address?
- Which lease charges and obligations need clarification?
- Which property-condition, access, flood, or insurance questions remain unanswered?
- What could affect opening date, staffing, or capacity?
- Which official boundary contains the address? Postal names alone do not establish Dandely coverage.

Dandely does not complete these property checks or approve a location. Optional Census and FEMA context can be missing even for an eligible address.

Name alternatives you want to examine

Use one main estimate and up to two alternatives you name. For example, "Average order \$18" or "Food costs 35%." Record exactly what changes. These labels describe assumptions, not likelihood or a best/worst forecast.

Before comparing results

- Use the same concept and shared assumptions, or clearly name each difference.
- Count every cost once; make omissions visible.
- Check that each order contributes a positive amount toward monthly costs before interpreting a finite threshold.
- Read required sales and orders as requirements under assumptions, not predicted customer demand.
- Keep the final property choice and outside verification with you.

Start with the worked comparison.

Prepared by Dandely on October 14, 2026. General preparation aid, not property, lease, tax, insurance, or legal advice. Dandely is operated by Kagi LLC.