

MONTGOMERY CENTRAL APPRAISAL DISTRICT
FAST FOOD (PUC 325) CLASSIFICATION GUIDELINES

Primary Valuation Method: COST

Fast Food (PUC 325) differs from Restaurant (PUC 321) because of the limited dining area in relation to the food preparation area. Fast Food buildings also include drive-up windows while Restaurant buildings usually do not. Fast Food buildings range in size from about 1,375 square feet to 4,300 square feet with a median of 3,150 square feet. The dining room space is usually less than 45% of the gross building area. Office space and restrooms are included in the cost. Kitchen equipment, fixtures and furniture are not included.

Class B Fast Food Restaurant

Class B Fast Food buildings house franchised operations that must comply with strict standards of design, quality and appeal. They have good interior and exterior quality finish. They are typically located in premium locations with high traffic volume. They are generally recent construction but can also be older buildings that have been extensively updated. They are well maintained. The construction usually consists of wood or steel studs in bearing walls. The exterior walls can consist of brick, stone, stucco or tile masonry



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Class C Fast Food Restaurant

Class C Fast Food restaurants are usually part of a limited or regional restaurant chain franchise operation. They have average interior and exterior quality finish and adequate maintenance. They are typically located in average to good locations with moderate traffic volume. They are sometimes older generation nationally-franchised operations that are nearing the end of their economic life and require major remodeling. The construction usually consists of wood or steel studs in bearing walls. The exterior walls can consist of brick, stucco or tile masonry.



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Class D and E Fast Food Restaurant

Class D and E Fast Food Restaurants are neighborhood or locally-owned buildings that do not have to conform to strict franchise standards. These buildings are usually of very simple construction. They are sometimes older buildings and can be former residential structures that have been converted to restaurant use, or former franchised buildings that have been repurposed. Sometimes there is no dining room area and service is done as take-out food. The construction of the building usually consists of wood studs. The exterior walls can consist of frame, brick, concrete block or various types of faux siding. Class E fast food restaurants can be differentiated from Class D due to inferior location, quality of construction and/or extensive deferred maintenance.



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