

Restaurant Operations Survey – 2025

Survey Instructions

☐ C-corporation

☐ Other (please specify) _

ou	ivey ilistructions		
or	the entire survey, please provide information for a single	6.	How many years has this restaurant been in
restaurant location. If you are a restaurant operator with			business?
multiple restaurants in your organization, please consider			☐ Less than 3 years
completing a separate survey for each location.			☐ 3 to 9 years
ماد	ase be assured that all information provided is anonymous		☐ 10 to 19 years
and strictly confidential. It will only be used to compile totals for			☐ 20 years or more
	report.	7.	Which of the following best describes the community in which this restaurant is located?
All survey respondents will receive a free electronic copy of the			☐ Urban area / city center
2025 Restaurant Operations Data Abstract. Please include your email address to receive a copy of the report.			☐ Suburban area
-111	an address to receive a copy of the report.		☐ Small community / rural area
Please submit a completed survey by May 15. It can be faxed to			
202-973-5379 or emailed to survey@restaurant.org		8.	What is the average guest check per person at this restaurant (Average across all meals, excluding
f you have questions about the survey, please email Bruce Grindy at bgrindy@restaurant.org			taxes and tips)? \$
		9.	What is the total number of indoor seats within thi
	novel/Domographic Information		restaurant? seats
Jе	neral/Demographic Information	10	What is the total indeed any angular factors of this
l.	In what state is this restaurant located?	10.	What is the total indoor square footage of this restaurant (including preparation and storage)?
2.	In what zip code is this restaurant located?		square feet
3.	Which segment best describes the restaurant for which you are completing this survey?	11.	Which of the following best describes the type of building in which this restaurant is located (or attached to)?
	☐ Family dining fullservice restaurant		•
	☐ Casual dining fullservice restaurant		☐ Sole occupant of a building
	☐ Fine dining fullservice restaurant		☐ Commercial building
	☐ Quickservice restaurant		☐ Hotel
	☐ Fast-casual restaurant		☐ Shopping center or mall
	☐ Coffee or snack (e.g., coffee, donut or ice cream shop)		☐ Airport or other transportation center
	☐ Other (please specify)		☐ Other (please specify)
1.	Which of the following best describes the restaurant for	12.	Is the <u>building</u> in which this restaurant is located owned or leased?
	which you are completing this survey?		☐ Owned
	☐ Single-unit independent		☐ Leased
	Multi-unit independent		
	☐ Single-unit franchisee	13.	Is the <u>land</u> on which this restaurant is located
	☐ Multi-unit franchisee		owned or leased?
	☐ Corporate-owned chain restaurant		☐ Owned
5.	Which of the following best describes this restaurant's legal form of organization?		☐ Leased
	☐ Individual proprietorship		
	□ Partnership		
	□ S-corporation		
	•		



	Does this restaurant serve alcoholic beverages? ☐ Yes [continue to 15] ☐ No [skip to 17]	23.	Does this restaurant currently offer the following benefits to <u>any</u> of its employees? (please select all that apply) ☐ Paid vacation	
15.	Which of the following alcoholic beverages does this restaurant offer? (please select all that apply) ☐ Cocktails / distilled spirits ☐ Beer		□ Paid sick leave□ Health insurance (where employer pays at least part of the coverage)	
16.	☐ WineDoes this restaurant currently offer the option of including	24.	Does this restaurant currently employ bartenders or servers (waiters or waitresses) that earn tips? ☐ Yes [continue to 25]	
	alcoholic beverages with takeout or delivery orders? ☐ Yes ☐ No	25.	☐ No [skip to 31] How many bartenders are employed at this	
17.	Does this restaurant currently offer delivery? ☐ Yes [continue to 18] ☐ No [skip to 19]	26.	restaurant? How many servers are employed at this restaurant?	
18.	Which of the following describes this restaurant's delivery service? (please select one answer)	27.	On average, how many hours does each server work during a typical week?	
	 □ It ONLY uses a third-party provider □ It ONLY runs its own delivery service □ It uses BOTH a third-party provider AND its own delivery service 	28.	Are any of this restaurant's servers paid an hourly wage that is less than your state's regular minimum wage? In other words, does this restaurant utilize the tip credit?	
19.	In 2024, what percent of this restaurant's <u>total sales</u> were from on-premises and off-premises customers?		☐ Yes☐ No☐ Tip credit is not available in this state	
	On-premises customers: % Off-premises customers: %	29.	Please estimate the average HOURLY TIPS that this restaurant's servers currently earn in a typical hour.	
20.	In 2024, did your restaurant company make any of the following charitable contributions? (select all that apply)		\$ What is the average HOURLY WAGE (excluding tips)	
	 □ Make cash contribution to individuals or charitable organizations □ Donate food to individuals or charitable organizations 	30.	that this restaurant currently pays its servers? \$	
	 □ Donate space to individuals or charitable organizations □ Make in-kind contributions to individuals or charitable organizations 	31.	On average, how many <u>total</u> overtime hours are worked by this restaurant's hourly employees during a typical week?	
Allow staff to volunteer on company time Employee Information		32.	Please provide your email address if you would like to receive a free electronic copy of the 2025 Restaurant Operations Data Abstract.	
21.	What is the average number of employees that work at this restaurant during a typical week in each of the following categories?			
	Salaried:	PLI	EASE CONTINUE TO THE STATEMENT OF	
	Hourly (35 hours or more):		INCOME AND EXPENSE SECTION ON PAGE 3	
	Hourly (20 to 34 hours): Hourly (less than 20 hours):			
22.	Please estimate the number of W-2s that this restaurant sent this year for the following employee categories. Salaried employees:			

Hourly employees:



Statement of Income and Expense

Pretax profit or loss:

For this entire section, please provide information for a single restaurant location. Please be assured that all information provided is anonymous and strictly confidential.

Please completely fill out all financial data for fiscal year 2024 (or most recent 12-

SALES			
Please enter your sales for each catego	ry (enter '0' where ap	propriate):	
Food & beverage (non-alcoholic):	\$		
Beverage (alcoholic):	\$		
Total sales:	\$		
COST OF SALES			
Please enter your cost of sales for each	category (enter '0' w	here appropriate):	
Food & beverage (non-alcoholic):	\$		
Beverage (alcoholic):	\$		
Total cost of sales:	\$		
OPERATING EXPENSES			
Please enter your operating expenses f	or each category (ento	er '0' where appropria	re):
Salaries, wages & employee benefit	s: \$		
Direct operating expenses:	\$		
Music & entertainment:	\$		
Marketing:	\$		
Utility services:	\$		CREDIT CARD PROCESSING FEES
Restaurant occupancy costs:	\$		Credit card processing is
Repairs & maintenance:	\$		included in the ' <u>General &</u> administrative expenses'
Depreciation & amortization:	\$		category.
Other expense/(income):	\$		If available, what is the total amount that this restaurant
General & administrative expenses:	\$		spent on credit and debit card
Corporate overhead:	\$		processing fees in 2024?
Total operating expenses:	\$		\$
NON-OPERATING EXPENSES			
Please enter your non-operating expen	ses for each category	(enter '0' where appro	priate):
	Ċ		
Interest expense:	\$		



Explanation of Terms

Food sales

This category includes revenue derived from the sale of food in the restaurant. Food sales also include nonalcoholic beverages – coffee, tea, milk, fruit juice, bottled water and soft drinks – which usually are served as part of a meal.

Beverage (alcoholic) sales

This category includes revenue from the sale of alcoholic beverages, including wine, spirits and beer. It does not include nonalcoholic beverages, which are considered part of food sales.

Cost of sales

Included in this category is the combined cost of food and beverage products, as well as paper products in limited-service operations.

Salaries, wages and employee benefits

This category includes employee salaries and wages, as well as employee benefits: payroll taxes, workers' compensation, health/medical insurance, and other employee expenses.

Direct operating expenses

This category includes expenses directly involved in providing service to the customer, such as uniforms, laundry, linens, china, glassware, utensils, menus, drink lists, cleaning and other supplies. Also included are flowers and decorations, kitchen fuel, contract cleaning, auto or truck expense, parking, and licenses and permits.

Music and entertainment

This category can vary across different types of restaurants, and includes applicable music licensing fees.

Marketing

This group of expenses includes direct marketing: mailings, email and text message campaigns and social media. The cost of advertising is also included, along with public relations, loyalty programs, newsletters, customer databases, market research, promotions and merchandising.

Utility services

This category is composed of the costs of electricity, fuel, water, and waste disposal. The exception is kitchen fuel, which is included in direct operating expenses. In addition, water and HVAC are sometimes included in rental costs of leased restaurants.

Restaurant occupancy costs

Rent, taxes and property insurance are occupancy costs. These are sometimes called "fixed charges," since they usually are determined by the financial setup of the restaurant and usually not by the trend of its business.

Repairs and maintenance

Expenses included in this category are costs of maintaining the interior and exterior building, as well as structural components like signage, landscaping, parking lot and grounds. It also included maintenance contracts for POS systems and other equipment, as well as repairs to furniture, bar, equipment, floors, etc.

Depreciation

This category includes the cost of tangible fixed assets such as building, furniture and equipment spread over a time span that approximates the assets' useful life.

Other expense/income

This category covers items that generally are outside the scope of normal or ongoing restaurant activities, and can include occasional receipts from grease/waste sales, gains and losses of investments, and canceled debts.

General and administrative expenses

This category is commonly considered as overhead and includes items that are necessary to the operation of the business rather than costs connected to customer service. It includes expenses for accounting, legal, credit card charges, payroll processing, 3rd party delivery fees, office supplies and cash shortages.

Corporate overhead

This category consists of costs or fees charged or allocated by the central office or a management organization of a chain operation for executive supervision and management.