

Flood Damaged Restaurant



ILC Assignment:

- Site inspection in which restaurant equipment was damaged by flood waters.
- Perform a visual inspection of the equipment and create an inventory of those items.
- Determine if the damaged equipment was a candidate for cleaning or repair, or if new replacements were required.
- Acquire new replacement costs and estimate the ACV for items deemed destroyed.
- Create photographic record of the equipment.
- Provide a written report to adjuster of our opinions and findings.

ILC Analysis:

- During the visual inspection, ILC documented high water marks up to 14”.
- The walk-in coolers showed mud residue left behind from flood waters receding.
- The main chef/prep line was deemed uneconomical for restoration or repair and required replacement based on the inspection.
- Portable coolers in the front bar were deemed destroyed due to their electrical systems being submerged.
- A beverage island, drink station, kitchen ranges, fryers and woks, dishwashing system and numerous kitchen utensils and dishes were all candidates for cleaning and sanitizing.

Summary:

- ILC priced all destroyed items reviewed from inspection and estimated the ACV as \$63,334.57.
- ILC validated a complete replacement cost for all items deemed destroyed totaling \$208,250.09.