



Sample Profit Leak Audit

WHAT A ROME AUDIT LOOKS LIKE

A walkthrough of a real ROME audit on a sample restaurant — every leak named, dollarized, and backed by its math.

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SAMPLE

Sample audit of a fictional restaurant built from realistic synthetic data. Your audit uses your real numbers.

THE FULL PLAN, IN ONE LADDER

\$11,961/mo operational fixes + **\$7,276/mo** pricing & growth plays = **\$19,237/mo** full plan

Westport flagship. The headline below is the operational rung; the ranked plan spans the whole ladder.

The headline: what the audit found

NET RECOVERABLE FROM THE CORE OPERATIONAL FIXES

\$11,961/mo

◆ Westport flagship · operational fixes only · 92-day window scaled to 30 days

\$143,532 per year · 5.8% of sales · the sum of 6 quantified leaks

One sample restaurant, one location, one recent window of its own POS data — and \$11,961 a month quietly leaking through pricing, prep, pours, and scheduling. Every dollar of it is itemized below.

HOW WE CALCULATED THIS

Data sources · Every input is a real row in the sample restaurant's point-of-sale exports — checks, order lines, menu costs, labor shifts — over the recent 92-day reporting window. Nothing is modeled from industry averages.

Monthly basis · Leaks are measured over the window and scaled to a 30-day month (window total $\times 30 \div 92$ days) — a monthly average, not a calendar-month actual. The headline is the sum of the quantified leaks.

Honesty · These are estimates of operational opportunity, not guaranteed recovery — what you capture depends on the actions you take. Every figure in the product carries its math one click away.

The biggest leak

Fajita platters underpriced for protein cost

\$8,214/mo

The fajita family runs a 54% margin — the worst-margin high-volume group on the menu at 8,397 sold. A \$3 reposition across the family recovers margin on the highest-protein-cost plates you sell.

The math · $\$3.00 \text{ reposition} \times 2,738 \text{ fajita plates/mo} = \$8,214/\text{mo}$

This is what a leak looks like in ROME: a named problem, the dollars it costs each month, and the exact arithmetic behind the figure — never a vague “you should tighten up.”

Menu engineering: every item earns its place, or doesn't

STAR — HIGH VOLUME, HIGH MARGIN

Enchiladas Verdes

1,906 sold this window · 75% margin

A genuine star — protect it and feature it; this is the plate the menu is built around.

PLOWHORSE — HIGH VOLUME, THIN MARGIN

Fajitas Steak

2,773 sold this window · 51% margin

A classic plowhorse — sells constantly but earns too little per plate — the classic candidate for a careful reprice or re-cost.

PUZZLE — HIGH MARGIN, LOW VOLUME

Mole Poblano

470 sold this window · 75% margin

A puzzle — earns well but nobody orders it — promote it, reposition it, or let the menu make the case.

DOG — LOW VOLUME, LOW MARGIN

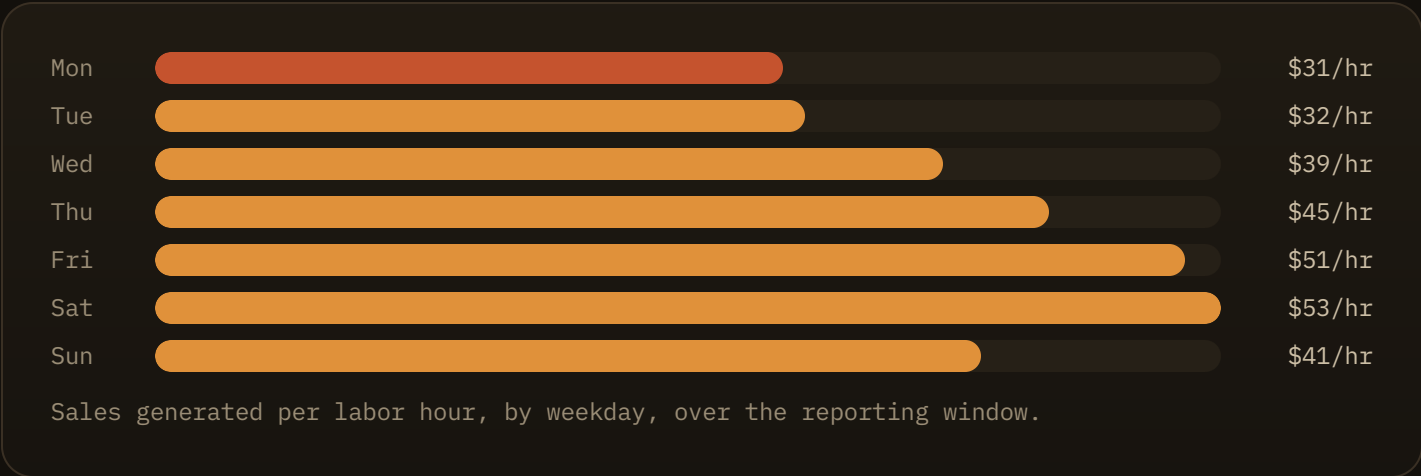
Tablesideside Guacamole

931 sold this window · 51% margin

A dog — takes up prep, inventory, and menu space without paying rent — cut it or rework it.

ROME classifies the whole menu this way from real sales and real plate costs — with a concrete promote/reprice/rework call for each item, not just a chart.

Labor: sales per labor hour, day by day



The mismatch is visible at a glance: Saturdays generate \$53 of sales per labor hour while Mondays manage \$31 — yet the schedule barely changes. That gap is where the staffing findings (and their dollars) come from.

The ranked action plan — top 5 of 15 moves

Shown: the 5 highest-impact moves by dollar impact – these five: \$15,606/mo of the \$19,237/mo full plan (operational fixes + pricing & growth, all 15 moves). The rest are in the full plan below.

1	Fajita platters underpriced for protein cost Moderate · High confidence · Menu	\$8,214/mo
2	Nudge prices on your high-volume "Plowhorses" (Fajitas Steak, Fajitas Pollo, Taco al Pastor) Quick win · Medium confidence · Pricing \$2,753/mo	
3	Launch a win-back to your 559 dormant customers Moderate · Medium confidence · Customer	\$1,920/mo
4	Prompt Tableside Guacamole on Taco al Pastor orders (attach rate 10%) Quick win · Medium confidence · Service	\$1,406/mo
5	Perishable over-prep & slow-mover spoilage Moderate · High confidence · Purchasing	\$1,313/mo

Full plan: 15 moves worth \$19,237/mo = \$11,961/mo operational fixes + \$7,276/mo pricing & growth plays [◆ Westport flagship · full plan](#)

Not a dashboard to interpret — a to-do list ranked by payoff, each move carrying its effort, confidence, and the evidence behind it.

The 30-day roadmap: quick wins first

WEEK 1 — QUICK WINS		WEEKS 2-4 — BIGGER MOVES	
House margarita pour cost at 44%	\$848/mo	Fajita platters underpriced for protein cost	\$8,214/mo
Tablesides guacamole underpriced for labor	\$607/mo	Perishable over-prep & slow-mover spoilage	\$1,313/mo
Dinner overstaffed on Mon/Tue	\$504/mo		
Avoidable weekend kitchen overtime	\$475/mo		

Sequenced so the easy money lands first — the Week 1 fixes fund the patience for the bigger moves.

What it takes: four exports, nothing else

- Sales / orders
- Menu & plate costs
- Order line items
- Labor shifts

The four CSV exports your point-of-sale system already produces (export guide: romeintel.com/export-guides/spoton).

No new hardware. No new staff logins. Nothing changes about how your restaurant runs.

What you receive

Your Profit Leak Audit

Every leak named, dollarized, and backed by its math — like the excerpts above, on your real numbers.

Live dashboards

Explore every check, item, daypart, and location — every total traceable to the transactions behind it.

The daily briefing

A plain-language read on your restaurant — the handful of things worth your attention, before any chart.

Ask ROME

A conversational AI advisor grounded in your data — ask anything about your numbers and get the why behind it.

SAMPLE

Sample audit of a fictional restaurant built from realistic synthetic data. Your audit uses your real numbers.

Get this audit for your restaurant

- 1 Export your POS data**
The exports your point-of-sale already produces — works with any POS that can export; SpotOn is pre-mapped today.
- 2 ROME runs your Profit Leak Audit**
Every check, plate, and shift analyzed, with the math shown for every figure.
- 3 You get ranked fixes**
A to-do list ordered by monthly dollar impact — what to do, why, and what it's worth.

Request your Profit Leak Audit

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Tell us about your restaurant and we'll walk you through a live audit on data shaped like your own.