



Restaurant

Supplemental Application

Named Insured: _____

Agent Name and Phone: _____ **Effective Date:** _____

1. Is there an automatic sprinkler system? Yes (if yes please answer questions (a)-(h)) No (if no please skip to question 2.)

- (a) If yes, _____ % of the building is sprinklered?
- (b) If less than 100% of the building is sprinklered, what portion is sprinklered? _____
- (c) Age of sprinkler system: _____
- (d) Type of sprinkler system Wet Dry Other (Describe) _____
- (e) Was sprinkler installed for present occupancy? Unknown Yes No
- (f) Name of company contracted to perform sprinkler system inspection, testing and maintenance. _____

- (g) How often is the sprinkler system maintenance and inspection performed?
 Monthly Quarterly Semi Annually Annually
- (h) Are sprinkler alarms installed? Yes No
 If yes: Water Flow Valve Closure

2. What types of alarms protect the premises?

<input type="checkbox"/> Local	<input type="checkbox"/> Smoke Detection
<input type="checkbox"/> Central Station (constantly monitored)	<input type="checkbox"/> Heat Detection
<input type="checkbox"/> Burglar	<input type="checkbox"/> Motion Detection
	<input type="checkbox"/> Other (Describe): _____

3. What are your hours of operation? _____

4. Are electrical wiring, lights and outlets protected from grease laden vapors? Yes No

5. Do you utilize a deep fat fryer? Yes No

- (a) What types of cooking oils are used? Animal Vegetable
- (b) Is there a 16" separator between fryers and adjacent cooking? Yes No

6. Are all hoods, ducts, grease filters and surface cooking equipment (including deep fat fryers) protected by a UL listed automatic fire suppression system? Yes No

If yes, Yes No

- (a) Is the fire suppression system professionally inspected and serviced at least every six months? Yes No
- (b) If yes, Name of Firm: _____ Date last serviced: ____ / ____ / ____
- (c) How often are exhaust systems, hoods, ducts and filters cleaned? _____
- (d) Is there a service /maintenance agreement in place for the protective systems? Yes No
- (e) Does the system automatically shut off all sources of fuel and heat to equipment protected by the suppression system (including electrically heated deep fat fryers)? Yes No
- (f) Does the system have a manual pull fuel shut-off valve readily accessible? Yes No

7. Check all of the following drink specials or events that may apply:

- | | |
|---|--|
| <input type="checkbox"/> Happy Hour | <input type="checkbox"/> Dancing |
| <input type="checkbox"/> 2 for 1 | <input type="checkbox"/> Athletic event specials (i.e. Super Bowl, NCCA, World Series etc) |
| <input type="checkbox"/> Ladies Night | <input type="checkbox"/> None of the above |
| <input type="checkbox"/> Live Entertainment | |

8. What type of training do employees receive for safe food handling practices?

- (a) How often are they required to attend training? _____
- (b) What employees (positions) are required to attend? _____

9. If raw seafood is served, what type of warning is provided to the patron?

10. Do employees deliver food off premises using automobiles? Yes No
11. Do you provide valet parking? Yes No
12. Are any lodging facilities operated in conjunction with the restaurant? Yes No
13. Is there catering: On Premises Off Premises None
14. Does insured ever hire an independent contractor to perform maintenance, repair, or other construction work? Yes No
- a) If yes, is there a standard written and signed contract between the business owner and contractor? Yes No
- b) Does contract require the contractor to name the business owner as an additional insured for both operations and completed operations? Yes No
- c) Does the contractor agree to indemnify and hold harmless the business owner? Yes No
- d) Has the contractor provided a certificate with proof that the contractor has Workers Compensation and General Liability insurance with limits at \$1 million/\$1 million minimum? Yes No
15. Do you have a website? Yes No
If yes, please provide URL: _____
16. If Liquor Legal Liability is requested, has application Yes No No Request
CX 1238 been completed?