Restaurant Supplemental Questionnaire

Named Insured				
A separate questionnaire must be completed for EACH location.				
Location # of	Address:	Address:		
Type of Restaurant				
□ Upscale	Average entrée price: \$			
☐ Casual Dining	Average full meal price (if prix fixe menu): \$			
] Themed	Total food receipts at this location: \$			
] Pizza	Total liquor receipts at this location: \$			
☐ Ice Cream / Beverage shop				
Cafeteria / Buffet	Hours of operation – restaurant: am/pm to	_ am/pm		
Institutional Food Service	Hours of operation – bar/lounge: am/pm to	_am/pm □ N/A		
☐ Catering				
☐ Quick Service (no table service)	Years management experience of owner/general manager:			
es No				
General Operations				
res No				
□ □ Are deliveries made? □ Re	sidential Business to business			
If yes: Yes No				
□ □ Delivery ass	sociated with catering operations only?			
□ □ Delivery by	employees? \square owned vehicles \square non owned vehicles			
□ □ Delivery by	third-party vendor(s)?			
Do all contra	racts include hold harmless wording in the applicant's favor and are certifica	tes of insurance		
received?	□ Yes □ No			
intal receipts from off site satering t	or □ N/A			
otal receipts from off-site catering \$	OI 🗆 N/A			
□ □ In-home catering? Total r	receipts \$			
If yes: Yes No				
\Box \Box Are the app	olicant and all employees bonded for theft?			
□ □ Are criminal	I background checks performed on all employees performing in-home cateri	ing?		
\square \square Do any employees use their	r own vehicles on company business on average one or more times a week?	?		
\square \square Is valet parking service prov	vided?			
If yes, by whom? □ Applic	cant □ Third party			
_	ents in applicant's favor and certificates of insurance naming applicant as ad	ditional insured		
obtained for all independent	t contractors or vendors?			
If no explain				

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Kitchen Facilities:

Yes	No	
		Does an outside firm clean hoods and ducts?
		If yes, frequency of service: □ Quarterly □ Semiannually □ Annually
		Does a UL 300-approved automatic extinguishing system cover <u>all</u> cooking surfaces?
		If no, explain exceptions
		Is the automatic extinguishing system under a service maintenance contract by an outside firm?
		If yes, frequency of service: □ Quarterly □ Semiannually □ Annually
How	often	are hood <u>filters</u> cleaned? Daily Weekly As needed, more frequently than weekly Less frequently than weekly
Liqu	uor Lia	ability (if applicable)
Yes	No	
		Is a food menu available during all hours of liquor service?
		Has applicant had any reported liquor liability claims or notification of potential liquor liability claims in the last five years?
		If yes, explain
		Has applicant's liquor liability coverage ever been cancelled or nonrenewed?
		If yes, explain
	П	Has the applicant had any fines, citations, or license suspensions or revocations for violations of liquor sales laws or
		ordinances? If yes, explain
		Are all servers certified in a formal alcohol training course (e.g., TIPS, TAM, RAMP, BEST, etc.)?
		In addition to use of a certified alcohol training course, does applicant have a <u>written</u> policy for serving alcohol?
		Does management review this written policy with servers on a regular basis?
	П	Is there a stand-alone bar/cocktail lounge unconnected to a restaurant?
		If yes, explain
	П	Does applicant have any alcohol consumption promotions/happy hours? If yes, describe the promotions and how
		consumption quantities are controlled
		Does applicant provide entertainment densing live hands a D1 or amusement devices?
	П	Does applicant provide entertainment, dancing, live bands, a DJ, or amusement devices? If yes, describe
П		Does applicant use any on site cognitive or houncers?
	⊔	Does applicant use any on-site security or bouncers? If yes, explain

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