RESTAURANTS SUPPLEMENTAL APPLICATION

Naı	med Insured	Agent	Date		
				Yes	No
1.	Has the business been in operation at the same lo	ocation for at least 5 years?			
2.	Is this a franchise-type restaurant? If yes, years in business under same management?				
3.	 Does the cooking exposure have: Wet chemical or UL 300 Automatic Extinguishing System (AES) in place? Automatic fuel shut-off? AES maintenance contract every 6 months? Hood and duct independent maintenance? Manual pull in exit path? High limit control on deep fat fryer? 				
4.	Any banquet or catering operations? If yes, rece	ipts \$			
5.	Any entertainment provided? If so, please descr	ibe	_		
6.	Is there any delivery? If yes, whose vehicles are Employee's vehicle ☐ Insured's v				
7.	Is the business seasonal?				
8.	Is there any table side cooking?				
9.	Are 50% or more of the menu items deep fat frie	ed?			
10.	Are there any playgrounds or other recreational a		be.		
OPT	TIONAL COVERAGE:				
11.	Is Liquor Law Liability requested? If yes, please a. Annual receipts from the sale of alcoholic				

b.	Has the license ever been revoked or suspended? If yes, explain	Yes □	No
с.	Has management provided a written procedure or any formal training to employees to avoid selling liquor to intoxicated persons? If yes, attach written procedure and describe formal training including Training of Intervention Procedures by Servers (TIPS) or a comparable program, ID/age identification and drink cut-off.		
d.	Are there any special programs with respect to reducing loss potential from drivers who have been drinking (such as offering free non-alcoholic drinks or free rides home)? If yes, describe		0
e.	Are there any inducements to attract customers to the premises (such as "happy hour," "two-for-one" or "ladies nights," amusement devices or live entertainment)? If yes, describe.		

ADDITIONAL COMMENTS: