

RESTAURANT SUPPLEMENTAL APPLICATION

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1.	Number of years in business under current ownership?At this location?					
	Has the owner ever been involved in a bankruptcy or business failure? Yes No If yes, explain in Comments section.					
3.	If needed, will financial statements be provided prior to binding? Yes No					
	What are the gross sales for past 3 years:					
	Year Food \$ Liquor \$					
	Year Food \$ Liquor \$					
	Year Food \$ Liquor \$					
5.	What are the hours of operation?					
6.	Is the business seasonal? Yes No Months of operation: toto					
7.	Is there a bar or lounge? Yes No If yes, describe in Comments section. Happy Hour Yes No					
Ω						
	If liquor is served, describe the training protocol for liquor servers in the Comments section.					
9. Is there live entertainment? Yes No No If yes, describe in Comments section (type, nights per week, hours, etc.).						
10.	Is there a dance floor? Yes No If yes, what is its size?					
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11.	Are there any operations away from the premises, such as catering? Yes No					
	If yes, explain in Comments section.					
12.	2. Any tableside cooking or food preparation? Yes No					
13.	3. Was the building originally built as a restaurant? ☐ Yes ☐ No If no, has wiring, etc., been updated for restaurant occupancy? ☐ Yes ☐ No When?					
14.	Which floor is the restaurant located on?					
15.	Maximum seating capacity of restaurant:Of lounge:					
16.	S. Number of exits:Are all exits free of obstruction, lighted and marked with exit signs? Yes No					
17.	. Is there emergency lighting? Yes No					
18.	. Has insured ever been cited by Board of Health? Yes No If yes, explain in Comments section.					
19.	. Housekeeping: Excellent; Good; Fair; Poor					
20.	. Valet Parking: ☐ Yes ☐ No					
21.	. Is there a coat checkroom? Yes No					
22.	. Are all areas over ranges, grills, fryers, and all other cooking surfaces, and hoods and ducts protected by a UL300-compliant automatic fire extinguishing system? Yes No (For additional guidance on how to identify UL300 extinguishing systems, refer to the Risk Control section of www.safeco.com)					
23. Is there a maintenance agreement to regularly inspect and service the system? Yes No						
	Times per year?					
24.	I. Are the employees trained in the use of the automatic extinguishing system and portable fire extinguishers? ☐ Yes ☐ No					
25.	Is there a maintenance agreement with an outside firm to clean the hood and duct system? Yes No Times per year? If no, explain in Comments section.					
26.	How often are the grease filters cleaned by the employees?					

27.	. Do you	sublease sp	ace? ⊔Yes	∐No	
28.	. Do you	have cryoth	erapy? □Yes	□No	*Please note that our program does NOT insure Cryotherapy.
Cor	mments:				