

RESTAURANT PROGRAM
MANDATORY SUPPLEMENTAL QUESTIONS FOR ALL RISKS

* If no, please submit

RESTAURANT OPERATIONS	Yes	No
Do they have a UL approved fire suppression system over ALL cooking surfaces? *		
Do they have a service contract for the above system? *		
How often is the fire suppression system cleaned/serviced by the licensed contractor? *		
Do they have an ABC extinguisher in the dining area and/or near the counter? *		
Are all extinguishers serviced annually? *		
Do they have hoods and ducts over all cooking equipment? *		
Do they have a service contract for the hoods & ducts? *		
How often are the hoods and ducts cleaned/serviced by the licensed contractor? *		
Are the hoods and filters cleaned weekly by the staff? *		
Do they have automatic gas or electric shut offs for cooking equipment? *		
Do they have entertainment? What type? If band, number of members		
Do they have a dance floor and/or is dancing permitted on the premises?		
Do they have bouncers or security guards?		
Do they have amusement devices? If yes, provide quantity and description of each device		
Do they have any on or off premises catering or banquet exposures?		
If yes, describe the exposure and the percent of total receipts from these operations		
Are the emergency exits equipped with panic hardware?		
Is the owner active in the daily operations of the business?		
Do they have a delivery exposure?		
Do they sell liquor?		
If yes, what percent of total receipts come from liquor sales?	%	
LIQUOR LIABILITY	Yes	No
Do they have a liquor license?		
Do they provide the employees with liquor training?		
If yes, what type?		
Do they notify the management prior to shutting off a patron?		
Do they have happy hour or other drink promotions?		
Have they ever had any liquor board violations? If yes, provide details		