

Restaurant Questionnaire

1. Please provide a detailed description of the operation to include:

A. Type of restaurant(e.g. family, pizza, white linen, casual dining, etc.)

B. Hours of operation

C. Any special considerations(24 hour operation, buffet, in conjunction with a college or fraternity house, etc.)

2. What are security procedures for cash deposits?

3. What are security procedures for late night closings?

4. How many years has the insured been in business?

5. Approximate number of full/part-time employees.

Full Time _____ Part Time _____ Seasonal _____

Kitchen _____

Waitress _____

Maintenance _____

6. Does the restaurant provide live entertainment? ___yes___no.

A. If yes, please describe the entertainment

B. Does the insured obtain certificates of insurance evidencing Workers Compensation coverage is in force for all entertainers? (i.e. the restaurant does not provide workers compensation coverage for entertainers)

C. Please attach a copy of their contract evidencing the entertainers are independent contractors.

7. Is liquor served? ___yes___no

A. If yes, what is the percentage of revenue from sales of alcohol?

B. How are bar employees trained to handle intoxicated customers?

8. A. Please describe the overall general housekeeping and advise if the floor is a non-slip surface?

B. Does the bar area have non-slip padded mats? If no, describe flooring.

9. A. Is there a written safety program?

B. How are employees indoctrinated to safety?

C. Please list several topics of safety training that are provided.

10. A. Please describe the kitchen's fire suppression system.(CO2, Foam, etc.)

Does it cover all cooking areas including deep fat fryers? ___yes ___no

B. How often is the system inspected and cleaned?

C. Is there a maintenance contract for the suppression system? ___yes ___no

When was the last cleaning?

Who is the contract with?

11. How often are the exhaust systems checked for grease buildup?

12. Is there a catering or delivery service?

A. If so, are employees using their own vehicles?

B. Are Motor Vehicles Records checked annually for those employees that are delivering?

13. Is table side cooking done? If so, please explain

14. Is all kitchen equipment (dishwashing machines, ovens, etc.) on a maintenance schedule?

A. If so, how often?

B. Who does the maintenance?

15. Does all cutting equipment (ex. meat slicers) have safety guards? Are they stabilized?

16. Is there ample aisle space in kitchen and cooking areas?

17. Is the kitchen adequately lighted?

18. Are all employees trained in the following:

A. Enter/exit kitchen standards?

B. Handling hot trays and dishes?

C. Proper lifting techniques for trays full of food or trays stacked with dishes?