

Restaurant Insurance Quick Quote

Named Insured:	Contact Name				
dba:	Phone:				
Mailing address:	Email:				
	Website:				
Corporation LLC Partnership Sole	.C Partnership Sole Tax ID:				
Other Number of years in business	Effective date				
Hours of Operation	PCKG	WC			
Building Information					
Owner or Tenant: Triple Net Lease	Owner or Tenant: Triple Net Lease				
Physical Address:					
Year Built: Square Footage: Patio Sq Footage: # of stories:					
Type of Construction: Frame: Joisted Masonry: Bl	ock: Nonco	ombustible:			
Other:					
Fire Alarm: Burglar Alarm: Sprinklered Video Cameras					
Amount of Building coverage:					
Tenant Improvements/Build-Out Limit:					
Business Personal Property:Business Income					
If Building is over 20 years old: List the year of the last update.					
Roof Plumbing Electrical HVAC Other					
Does your restaurant have the following					
UL 300 Automatic Extinguishing System (AES) over cooking areas and fryer:					
Is the AES a Wet or Dry system					
Is the AES serviced by an outside firm, if yes, how often					
Are the filters cleaned weekly Are the hoods and ducts cleaned semi annually					
Are these serviced by an outside firm, if yes, how often					
Money & Securities					
Does the insured maintain a cash register and records of daily receipts?					
Are deposit records kept on premises					
Are daily bank deposits made? If not, how often?					
Is money stored in a class B safe or better					

General Liability
of years and experience of owners and management
Estimated Food Sales Estimated Liquor Sales Other Sales
Number of full time employees Number of part time employees Avg Age
Number of servers Number of bartenders Number of Managers
Do you deliver? Do you cater or do banquets? if so how much in sales
Do you have a valid liquor license License #
Have you ever had your license revoked or suspended?
Have you ever been denied coverage for liquor or nonrenewed?
Have you had any claims in the last five years
Do you have a written policy that is distributed to new and current employees?
Are all servers certified in a formal alcohol training course
TIPS TAM RAMP ServSafe Other
Is a food menu available during all hours of liquor service
Is service delayed or discontinued for customers who show signs of intoxication
Are transportation arrangements made for customers who appear to be intoxicated
How do you prevent underage drinking and over serving
Are incident logs maintained
Do you offer happy hour or other drink specials
Do you offer entertainment: Live bands DJ Karaoke Other
Do you have an Umbrella Policy If so what is your limit
Notes:

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I DECLARE THAT THE STATEMENTS IN THIS APPLICATION ARE COMPLETE AND TRUE TO THE BEST OF MY KNOWLEDGE AFTER REASONABLE INQUIRY.

Any person who knowingly and with intent to defraud any insurance company or another person submits an application for insurance or statement of claim containing any materially false information, or conceals for the purpose of misleading, information containing any material fact thereto, commits a fraudulent act that is subject to criminal and substantial civil penalties. I agree that any intentional concealment or misrepresentation of a material fact concerning this insurance or the subject thereof may void any policy issued.

(As part of our underwriting procedures, a routine inquiry may be made to obtain applicable information concerning character, general reputation, and credit history. Upon your written request, additional information as to the nature and scope of the report, if one is made, will be provided

Applicant Signature	Title	Date
Producer Signature		 Date