

## **RESTAURANT / BAR / TAVERN & LIQUOR LIABILITY SUPPLEMENT**

Agency Name:		Phone N	Phone Number	
Applicant/N	lamed Insured:			
			Fax:	
	me of person to contact for inspection			
	le of person:		Phone number:	
A. Financia	Il Information			
	ovide Receipts for:	Last 12 Months	Estimated Next 12 Months	
	Alcoholic Beverages			
	Food			
3.	Other:			
	Total Gross Receipts			
Na	me of person to contact for financial re	ecords:		
	le of person:			
	Days and hours of operation: (a) What is the latest hour the estab (b) What time do you stop selling or Is the applicant a member of the Natio	blishment will ever stay open? r serving alcohol?	t/bar/tavern industry: AMPM24 Hours AMPM24 Hours YesNo	
4	Average clientele age:		18-2425-3435-50Over 50	
	Are Bouncers or Security provided?		YesYes	
	If yes, are they:			
	a)Armed – How Many?			
	b)Unarmed-How many?	—		
	c)Employees-How many?			
	<ul> <li>d)Independent or Contracted –</li> </ul>			
	e)Off-duty police officers - How			
	f) If independent or contracted or	off-duty police officers, indicate if they a Hold Harmless Agreement?	are required to provide:	
6.	Does applicant have any of the followir	ng:		
	Dance Floor:	sq. ftPool Tables: #	Karaoke	
	Pinball Machines: #		Disc Jockey	
	Exotic Dancers: #	Movies/Videos	Live Music – Solo Artist	
	Full Nudity	Video Games	Live Music – Groups	
	Partial Nudity	<u>    Comedy</u> Shows	Mechanical Rides	
		n "X" above (include number of days pe		

If yes, catering percentage of food receipts?			
If yes, provide details:	7. Is the use of pyrotechnics ever allowed by mana	agement?Yes	No
9. Any Off-Premises Catering?      YesNo         If yes, catering percentage of food receipts?      YesNo         Catering percent of Liquor receipts?      YesNo         10. Table-side cooking?      YesNo         If yes, what type?      YesNo         11. Seasonal Risk?      YesNo         12. Any sole of products containing Cannabis, THC or CBD or sale or use of Hookah type devises?      YesNo         13. Wedding venue or event hall?      YesNo         14. Apartments in the building are sprinklered or has central station fire alarm in restaurant with interconnected fire detectors in residential area?      N/AYesNo         14. Apartments      YesNo      N/AYesNo         2. Number of other employees serving alcoholic beverages:	8. Any other types of entertainment?	Yes	No
If yes, catering percentage of food receipts?	If yes, provide details:		
If yes, catering percentage of food receipts?	9. Any Off-Premises Catering?	Yes	No
Catering with liquor?			-
Catering percent of Liquor receipts?			No
10. Table-side cooking?      YesNo         If yes, what type?			-
If yes, what type?			No
11. Seasonal Risk?      YesNo         If yes, months and hours of operation?      YesNo         12. Any sale of products containing Cannabis, THC or CBD or sale or use of Hookah type devises?      YesNo         13. Wedding venue or event hall?      YesNo         14. Apartments in the building are sprinklered or has central station fire alarm in restaurant with interconnected fire detectors in residential area?      NAYesNo         14. Apartments      Nangers:Bartenders:Waiters/Waitresses:	-		-
12. Any sale of products containing Cannabis, THC or CBD or sale or use of Hookah type devises?       _Yes _No         13. Wedding venue or event hall?       _Yes _No         14. Apartments in the building are sprinklered or has central station fire alarm in restaurant with interconnected fire detectors in residential area?       _N/A _Yes _No         C. General Liability Information			_No
12. Any sale of products containing Cannabis, THC or CBD or sale or use of Hookah type devises?       _Yes _No         13. Wedding venue or event hall?       _Yes _No         14. Apartments in the building are sprinklered or has central station fire alarm in restaurant with interconnected fire detectors in residential area?       _N/A _Yes _No         C. General Liability Information	If yes, months and hours of operation?		
14. Apartments in the building are sprinklered or has central station fire alarm in restaurant with interconnected fire detectors in residential area?			_No
14. Apartments in the building are sprinklered or has central station fire alarm in restaurant with interconnected fire detectors in residential area?	13. Wedding venue or event hall?	Yes	_No
C. General Liability Information         1. Number of employed:         2. Number of other employees serving alcoholic beverages:         3. Is table service provided?         4. Building's legal capacity as established by fire marshal or fire department:         5. Number of exits:         6. Are all exits equipped with panic door hardware?         If no, are all exits equipped with panic door hardware?         Yes         No         6. Are all exits equipped with panic door hardware?         If no, are all exits equipped with panic door hardware?         Yes         No         7. Cooking Hazard         1. Is any type of cooking done on premises?         Yes         Yes         1. Is any type of cooking done on premises?         Yes         1. Is any type of cooking done on premises?         Yes         1. Is any type of cooking done on premises?         Yes         1. Is any type of system:         Wet Chemical (UL 300 approved)         Dry Chemical         Is there a anautal shut off?         Yes         Most and ducts equipped with filters?         Yes         Most and ducts equipped with filters?         If no, how often are they cleaned? Filters <td>14. Apartments in the building are sprinklered or h</td> <td></td> <td></td>	14. Apartments in the building are sprinklered or h		
1. Number of employed:       Managers:       Bartenders:       Waiters/Waitresses:         2. Number of other employees serving alcoholic beverages:	with interconnected fire detectors in residentia	al area?N/AYes	_No
Managers:       Bartenders:       Waiters/Waitresses:         2. Number of other employees serving alcoholic beverages:	C. General Liability Information		
2. Number of other employees serving alcoholic beverages:	1. Number of employed:	<b>-</b>	
3. Is table service provided?      YesNo         4. Building's legal capacity as established by fire marshal or fire department:			
4. Building's legal capacity as established by fire marshal or fire department:			
5. Number of exits:	-		_No
6. Are all exits equipped with panic door hardware?      Yes      No         If no, are all exits kept unlocked during business hours?      Yes      No <b>D. Cooking Hazard</b> Yes      No         1. Is any type of cooking done on premises?      Yes      No         1. Is any type of cooking done on premises?      Yes      No         2. UL approved auto extinguishing system over all cooking surfaces and deep fryers?      Yes      No         If yes, type of system:      Wet Chemical (UL 300 approved)      Dry Chemical      Yes      No         3. Is there an automatic shut off for gas or electric service?      Yes      No      Yes      No         4. Are hoods and ducts equipped with filters?      Yes      No      Yes      No         1 fron, is there a manual shut off?      Yes      Yes      No         6.Contract in place for semi-annual cleaned weekly?      Yes      Yes      No         1 fron, how often are they cleaned? Filters      Yes      Yes      No         7.Contract in place for semi-annual cleaning of hood & ducts (verified by sticker)?      Yes      No         7.Contract in place for semi-annual cleaning of Automatic Extinguishing System (verified by sticker)?      Yes      No      <		-	
If no, are all exits kept unlocked during business hours?      YesNo         D. Cooking Hazard      YesNo         1. Is any type of cooking done on premises?      YesNo         If yes, check all that apply:Microwave onlyDeep Fryers/GrillsOther:			
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If yes, check all that apply:	D. Cooking Hazard		
If yes, check all that apply:	1. Is any type of cooking done on premises?	Yes	No
If yes, type of system:      Wet Chemical (UL 300 approved)      Dry Chemical         Is there a semi-annual service contract for auto extinguishing system?      YesNo         3. Is there an automatic shut off for gas or electric service?      YesNo         If no, is there a manual shut off?      YesNo         4. Are hoods and ducts equipped with filters?      YesNo         1f yes, what type of filter? Hoods      YesNo         5. Are filters cleaned daily and hoods cleaned weekly?      YesNo         If no, how often are they cleaned? Filters       Hoods         6.Contract in place for semi-annual cleaning of hood & ducts (verified by sticker)?      YesNo         7.Contract in place for semi-annual cleaning of Automatic Extinguishing System (verified by sticker)?      YesNo         8.Thermostat and separate high temperature shutoff for deep fat fryers?      YesNo         If yes, manual shutoff or automatic shutoff?			
Is there a semi-annual service contract for auto extinguishing system?YesNo 3. Is there an automatic shut off for gas or electric service?YesNo If no, is there a manual shut off? Ducts 4. Are hoods and ducts equipped with filters? Ducts 5. Are filters cleaned daily and hoods cleaned weekly? UvesNo If no, how often are they cleaned? Filters Hoods 6.Contract in place for semi-annual cleaning of hood & ducts (verified by sticker)?YesNo 7.Contract in place for semi-annual cleaning of Automatic Extinguishing System (verified by sticker)?YesNo 8.Thermostat and separate high temperature shutoff for deep fat fryers?YesNo If yes, manual shutoff or automatic shutoff? 10. What is the hood clearance (distance) from all combustible materials? 2. Year built: # of stories: Construction: FrameOther: 3. Total square footage of building: Square footage occupied by applicant: 4. List other occupants: Square footage of outdoor seating:	2. UL approved auto extinguishing system over all	cooking surfaces and deep fryers?YesYesYes	No
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If yes, what type of filter? Hoods Ducts	If no, is there a manual shut off?	Yes	_No
If yes, what type of filter? Hoods Ducts      YesNo         5. Are filters cleaned daily and hoods cleaned weekly?      YesNo         If no, how often are they cleaned? Filters Hoods      YesNo         6.Contract in place for semi-annual cleaning of hood & ducts (verified by sticker)?      YesNo         7.Contract in place for semi-annual cleaning of Automatic Extinguishing System (verified by sticker)?      YesNo         8.Thermostat and separate high temperature shutoff for deep fat fryers?      YesNo         If yes, manual shutoff or automatic shutoff?      YesNo         10. What is the hood clearance (distance) from all combustible materials?       Yes         2. Year built:	4. Are hoods and ducts equipped with filters?	Yes	_No
<ul> <li>5. Are filters cleaned daily and hoods cleaned weekly?YesNo</li></ul>	If yes, what type of filter? Hoods		
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<ul> <li>8. Thermostat and separate high temperature shutoff for deep fat fryers?</li></ul>			_No
If yes, manual shutoff or automatic shutoff?	7.Contract in place for semi-annual cleaning of Au	tomatic Extinguishing System (verified by sticker)?Yes	_No
10. What is the hood clearance (distance) from all combustible materials?         E. Property Coverage Information         1. Distance from nearest: Responding fire station:       miles         2. Year built:       # of stories:         3. Total square footage of building:       Square footage of outdoor seating:         4. List other occupants:       Square footage of outdoor seating:	8. Thermostat and separate high temperature shut	toff for deep fat fryers?YesYes	No
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3. Total square footage of building:          4. List other occupants:			
4. List other occupants: Square footage of outdoor seating:			

	a) Have fire extinguishers been serviced and tagged within past year?	<u>    Yes    No</u>
	b) Are portable fire extinguishers mounted and accessible to cooking areas?	YesNo
	5. Year of last updates (or N/A if none) to: Roof: Electrical: Plumbing: HVAC:	
	6. Is there a: Central station fire alarm? <u>Yes</u> No Central station burglar alarm? Yes	es No
	If yes, identify central station:	
	7. Sprinklers?YesNo If yes, provide % of square footage covered by sprinklers:	
	8. Type of wiring:CopperAluminumPigtailed	
	9. Type of roofing:AsphaltCompositionWood shake/shingleOther:	
	10. Any on-site storage or recharging of E-Bikes or batteries?	YesNo
	10. Any on site storage of reenarging of E bixes of batteries:	
F. Liqu	or Liability Information	
	1. Name on Liquor License:	
	(Note: name must be the same as Named Insured)	
	2. License Number:	
	3. Requested Limits of Insurance (Each Common Cause/Aggregate):	
	\$100,000 / \$100,000\$500,000 / \$500,000\$1,000,000 / \$2,000,000	
	\$100,000 / \$200,000	
	4. Location type:Bar or TavernConvenience StorePool Halls	
	("X" all applicable):Bowling AlleyDistributor/WholesalerPrivate Club	
	CasinoMotel/HotelRestaurant	
	Caterer/HallNight ClubSpecial Event	
	Country Club Package or Grocery Stores Sports Bar	
	Other: 5. Indicate location are type:ResidentialResortRuralSuburban	
	5. Indicate location are type:ResidentialResortRuralSuburban	Industrial
	Downtown Commercial (Non-Industrial)	
	6. Predominant age of patrons:21-2526-3536-5051 and over	
	7. Does applicant allow anyone under 21 on premises?	YesNo
	If yes, explain:	
	8. Is there a door or cover charge?	Yes No
	9. Does the applicant have a doorman?	YesNo
	If yes, provide number on duty at one time:	
	10. Does applicant have ID checkers?	YesNo
	If yes, provide number on duty at one time:	
	11. Any alcohol delivery or take-out?	YesNo
	If yes, explain:	
	12. "X" any of the following provided or sponsored by the applicant:	
	2 for 1 Drinks Free Alcoholic Drinks Double for Single Prices	Singles Night
	Ladies NightAthletic Contest or EventsLate Night Happy Hour	_ Singles Night
	13. Number of patrons on premises at any one time:     Maximum:     Average:	
	14. Maximum number of employees (including owners and managers) on duty at any one time:	
	15. Has applicant or this establishment ever:	
	a) Been charged, cited or fined by ABC commissions or other governmental regulator?	YesNo
	b) Had its alcohol beverage license suspended or revoked?	YesNo
	c) If yes, explain:	
	16. Does applicant have a certified alcohol awareness training program for the prevention of alcohol abuse?	YesNo
	If yes, complete the following:	
	a) Name of program:	
	b) Are all servers trained within sixty (60) days of employment?	YesNo
	c) Do you provide procedures to employees regarding service to minors and intoxicated persons?	YesNo
	d) Do you provide free rides home to intoxicated persons?	<u>    Yes    No</u>
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## 17. Show liquor liability insurer(s) for the past five (5) years:

	Carrier Name	Policy Number	Policy Period	Limits
Year 1			to	
Year 2			to	
Year 3			to	
Year 4			to	
Year 5			to	

## 18. List any liquor liability claims insured or uninsured in the past five (5) years:

Date of Loss	Description of Loss	Amount Paid	Amount Reserved
		\$	\$
		\$	\$
		\$	\$
		\$	\$
		\$	\$

## 19. Provide current General Liability carrier, policy term and limits:

Carrier Name	Policy Number	Policy Period	Limits		
		to			
20. Is assault and/or battery exc	20. Is assault and/or battery excluded on current General Liability policy?				
	21. Do you have knowledge of any injury or accident which might have been caused by the serving of alcoholic beverages from your establishment which occurred after the requested effective date				
and prior to the completion of this application?			YesNo		
If yes, explain in detail i	ncluding name of injured party and dat	te of incident:			

The Applicant, Agent and/or Broker represents that the above statements and facts are true and that no material facts have been suppressed or misstated.

Completion of this form does not bind coverage or commit the Company to policy issuance.

Applicant Name

Applicant Signature

Date

Producer Name

**Producer Signature** 

Date