Mackinaw Underwriters, Inc.

RESTAURANT SUPPLEMENT

Insured's Name: Click or tap here to enter text.

<u>Supplement Completed By:</u> Click or tap here to enter text. <u>Date:</u> Enter Date.

		Qı	uestion	Yes	No
1.	_	pe of restaurant is this? nily style, fine dining, d, etc.)	Click or tap here to enter text.		
2.	Does the	e insured have a serving st	aff?		
	a.	If yes, are they paid hourl	ly or in tips?	Select	
3.	Does the	e insured perform any tab	leside cooking?		
4.	4. Does the applicant provide delivery?				
	a. If yes, what is the percentage?		Value %		
	b.	What is the radius?	Click or tap here to enter text.		
	c.		to hiring and reviewed annually?		
	d.	Is there a minimum age for			
		i. If yes, please pro		Valu	
	е.		ny means other than automobiles?		
	f.	If yes, please describe:	Click or tap here to enter text.		
5.					
	a.	If yes, please describe:	Click or tap here to enter text.		
b. Is the payroll for performers included or excluded on the payroll? i. If excluded, does the insured obtain COI's prior to performing?				Sele	ct
6.	Do operations occur on more than one floor?				
_	a.	If yes, how many floors?		Valu	
7.		e insured have bouncers/s			
8.		e insured offer valet service	ces?		
9.	Is there any alcohol sold?				
	a. If yes, what is the percentage?			Value %	
	b.	alcohol?	rer two before the business stops serving		
	c.	Is the bar staff paid hourl	y or by tips?	Sele	ect

Mackinaw Underwriters, Inc.

10. Does the applicant provide catering services?			
a. If yes, please explain:	Click or tap here to enter text.		
11. Does this risk have a fryolator on	Does this risk have a fryolator on premises?		
12. What are the hours of operation?	Click or tap here to enter text.	·	
13. Is the applicant's cutting and kitch			
14. Does all cooking equipment have suppression systems?			
15. Does this restaurant have a separate	Does this restaurant have a separate bar or lounge area?		
16. Will the employer consider temporary	Will the employer consider temporary or modified duty?		
17. Does the prospect have a compre	hensive safety/training controls for the followi	ng?	
a. Proper Lifting Techniques			
 Use of specialized equipment used in the restaurant industry (e.g. cutting, mixing, ovens, deep fryers, etc.) 			
c. Proper slip/fall controls (e.g. nonskid mats, nonslip footwear, etc.)			
18. What type of safety procedures or training is in place?	Click or tap here to enter text.		