



Zurich Agency Services

COMMERCIAL COOKING QUESTIONNAIRE

Named Insured: _____

Number of years in operation: _____ Annualized restaurant receipts: _____

Liquor receipts: _____ Hours of operation: _____

Number of days per week: _____ Seating capacity: _____

Entertainment provided (please describe): _____

PHYSICAL CHARACTERISTICS

Describe cooking equipment (grills, broilers, deep fat fryers, etc...) and number of each: _____

1. Is there an automatic fire extinguisher system? Yes No

2. Does the system directly protect the grill/broiler or deep fat fryer? Yes No

3. Is there an automatic shut off for deep fryer/broiler? Yes No

4. Is there a cleaning maintenance contract for fire extinguisher system? Yes No

What is the frequency of the cleaning/maintenance contract? _____

What is the name of the maintenance company? _____

5. Is the restaurant sprinklered? Yes No

Describe the protection system (fire extinguisher, sprinkler system): _____

6. Are the duct, hood and filter cleaned regularly? Yes No

What is the frequency of duct, hood and filter cleaning? _____

7. Is there an 18 inch clearance between hoods, ducts and cooking equipment? Yes No

8. Has the restaurant experienced any incidents or claims related to the serving of food and drink? Yes No

9. If the building has a wood or frame roof or walls, describe the type of protection (insulation) and clearance to the wood framing. _____

AGENCY NAME: _____

COMPLETED BY: _____ DATE: _____

Return To:
Zurich Agency Services
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