

Return to: AmWINS Program Underwriters, Inc.
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 Camp Hill, PA 17011-2326
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Pizza/Restaurant Supplemental Application

Business Name:	
Owner's Name:	Contact Name:
Mailing Address:	
Proposed Effective Date:	Years in Business:
Years restaurant management experience of owner/manager:	
FEIN#	<input type="checkbox"/> Individual <input type="checkbox"/> Corporation <input type="checkbox"/> Partnership <input type="checkbox"/> LLC
Type:	<input type="checkbox"/> Quick Service (no table service) <input type="checkbox"/> Cafeteria/Bufferet <input type="checkbox"/> Casual Dining (table service) <input type="checkbox"/> Ice Cream/Beverage Shop <input type="checkbox"/> Upscale <input type="checkbox"/> Other _____

Do you own any other business operations/entities under the Name listed above? Yes No
 If yes, explain: _____

Location 1: Address _____
 Location 2: Address _____
 Location 3: Address _____
 If more than 3 locations, please use page 3.

	Location 1	Location 2	Location 3
Total Food Receipts			
Eat In Sales			
Carry Out Sales			
Delivery Sales			
Alcohol Sales			
Restaurant Hours			
Number of employees			
Seating Capacity			
Number of servers			

General Operations

- Yes No
- Are deliveries made? Residential Business to business
 - Delivery associated with catering operations only
 - Delivery by employees? Employee-owned autos Employer-owned autos Scooter/Moped/Bicycle
 If Employer-owned, how are the vehicles titled and being used? _____
 - Do you currently have a driver training course in place?
 - Do you guarantee delivery time?
 What is the minimum driver age? _____
 - Is valet parking service provided? If yes, by whom? Applicant Third Party
 - Delivery by third party vendor(s)?
 - If employees use their own vehicles on company business, does the Insured monitor evidence of personal auto insurance?
 - Are hold harmless agreements in applicant's favor and Certificate of Insurance naming applicant as additional insured obtained for all independent contractors or vendors? If no explain: _____
 - Do you provide off-site catering? If yes, total receipts from catering: \$ _____
 Catering services include: Deliver only? Deliver, set-up and serve?
 Deliver and set up? Serve alcohol?
 - Are the applicant and all employees bonded for theft?

Are you interested in Employment Practices Liability? Yes No
 \$100,000 Limit \$1,000,000 Limit Retroactive Date _____

Money and Securities (Complete only for money and securities coverage) N/A

- Yes No
- Does the insured maintain a cash register and records of daily receipts?
 - Are deposit records kept on premises?
 - Are daily bank deposits made? If no, how often are bank deposits made? _____
 - Is money stored in a class B safe or better while on premises?

Liquor Liability (if applicable) N/A

- Yes No
- Is the Insured serving hard liquor?
 - Does the insured deliver alcohol?
 - Is there a stand-alone bar/cocktail lounge?
 - Is a food menu available during all hours of liquor service?
 - Has applicant had any reported liquor liability claims or notification of potential liquor liability claims in the last five years? If yes, explain: _____
 - Has applicant's liquor liability coverage ever been cancelled or non-renewed? If yes, explain: _____
 - Has the applicant had any fines, citations, or license suspensions or revocations for violations of liquor sales laws or ordinances? If yes, explain: _____
 - Are all servers certified in a formal alcohol training course (e.g., TIPS, TAM, RAMP, ServSafe, etc.)?
 - In addition to use of a certified alcohol training course, does applicant have a written policy for serving alcohol?
 - Does management review this written policy with servers on a regular basis?
 - Does applicant have any alcohol consumption promotions/happy hours? If yes, describe the promotions and how consumption quantities are controlled: _____
 - Does applicant provide entertainment, dancing, live bands, a DJ, or amusement devices? If yes, describe: _____
 - Does applicant use any on-site security or bouncers?

Kitchen Facilities:

Percentage of food receipts from grease laden cooking (deep fat frying/grilling) _____%

- Yes No
- Does an outside firm clean hoods and ducts?
If yes, frequency of service: Quarterly Semi-Annually Annually
 - Does a UL300 approved automatic extinguishing system cover all cooking surfaces?
If no, explain exceptions: _____
 - Is there an automatic extinguishing system?
 - Is the system under a service maintenance contract by an outside firm?
If yes, frequency of service: Quarterly Semi-Annually Annually

How often are hood filters cleaned? Daily As needed, more frequently than weekly
 Weekly Less frequently than weekly

Does prospect have current coverage? Yes No

Expiring Coverage Information:

BOP	Exp. Date:	Premium:
Auto	Exp. Date:	Premium:

Expiring Sales Information:

Expiring Total Sales:	Expiring Delivery Sales:
Expiring Eat-In Sales:	Expiring Carry Out Sales:
Expiring Alcohol Sales:	

Insured Signature _____ Date _____

Please attach ACORD applications including driver list and minimum 5 years currently valued loss information for lines of business to be quoted.

Loc. ____	Address:					
Loc. ____	Address:					
Loc. ____	Address:					
Loc. ____	Address:					
Loc. ____	Address:					
		Location ____	Location ____	Location ____	Location ____	Location ____
Total Food Receipts						
Eat In Sales						
Carry Out Sales						
Delivery Sales						
Alcohol Sales						
Restaurant Hours:						
Number of employees:						
Number of servers						
Seating capacity:						

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