

CATERERS SUPPLEMENTAL

1. Applicant's Name: \_\_\_\_\_
2. Annual Receipts: Food \_\_\_\_\_ Alcohol \_\_\_\_\_  
Other (please describe) \_\_\_\_\_
3. Does the applicant ever cater any high profile events or events involving celebrities?  Yes  No  
If yes, please describe? \_\_\_\_\_
4. Will the insured ever cater events in excess of 1,000 attendees?  Yes  No  
If yes, please describe? \_\_\_\_\_
5. Where is food prepared?  Commercial kitchen  Other  
If other, please describe: \_\_\_\_\_
6. Is there an Automatic Extinguishing System covering all cooking areas and surfaces?  Yes  No  
If yes, is there a professional service contract in place to inspect the system at least semi-annually?  Yes  No
7. Have there been any health code violations in the past 3 years?  Yes  No
8. Do you serve any raw shellfish?  Yes  No
9. Are records kept on all food suppliers to include order information and delivery dates?  Yes  No
10. Describe food storage procedures: \_\_\_\_\_  
\_\_\_\_\_
11. Does applicant package/sell food under their own label?  Yes  No
12. Does applicant have a restaurant open to the public?  Yes  No
13. Does applicant own/lease a hall that is rented to third parties for events?  Yes  No
14. Does applicant separately rent equipment to others?  Yes  No  
If yes, please attach a complete inventory available for rent.
15. Are security personnel employed (bouncers, guards, ID Checkers, etc.)?  Yes  No
16. Does the applicant hire any subcontractors?  Yes  No  
If yes, please describe? \_\_\_\_\_
17. If the applicant hires subcontractors, do they obtain a certificate of insurance or is the applicant  
Named as an additional insured on the subcontractor's General Liability Party?  Yes  No

Applicant's Signature: \_\_\_\_\_

Date: \_\_\_\_\_