THE ANDOVER COMPANIES SUPPLEMENTAL APPLICATION (Food Service)

I.	Building	Area	
	A.	Total Floor Area of Building:	Sq. Ft
	В.	Total Floor Area Occupied by Restaurant:	_ Sq. Ft
II.	Cooking	Equipment (on premises of restaurant)	
	A.	Is there deep fat frying on the premises? (open pan frying is unacceptable)	_
	В.	Is there a "wet" automatic extinguishing system which is UL 300 compliant covering all cooking surfaces and equipment? "Dry" systems are unacceptable.	_
	C.	Is there a maintenance contract for cleaning the automatic extinguishing system (including hood, ducts and filters)?	_
		How often does the contract provide for service and cleaning?	_
	D.	Are there "solid" filters protecting the hood and duct system?	_
	E.	How many feet does the cooking duct "run" from the cooking equipment to the exterior of the building? (Maximum "run" acceptable is 10 feet under normal circumstances)	_
	F.	(Frame buildings only) - Is there any vertical cooking duct or vent on the outside of the building?	_
111.	Age of Building - If constructed prior to 1970, please complete below:		
	A.	Roof: Age and Condition of Roof Flashing	_
	В.	Heating System: Central Age	_
	C.	Electrical System: Circuit Breakers Fuses	_
	D.	Plumbing: Type (i.e. Galvanized, Brass, Copper, PVC)	_
	E.	Windows: Wood or Metal	_
IV.	General	- Complete only if we are insuring the food service operation itself: (see Food Service section of BOP Manual for additional underwriting parameters)	
	A.	Has the insured been in business at least one year at this location?	_
	В.	Three year hard copy loss runs from the previous carrier. (Loss runs from agent's records do not meet this criteria.)	_
	C.	Annual Sales	_
	D.	Expiring or Target premium	_
	E.	Is beer, wine or liquor served?	_
	F.	Is there a bar or lounge? (Service bar only is acceptable)	_
V.	Inspection	on Contact	
	Name	e	_
	Telep	phone Number	_