



# Mississippi State Rating Bureau



## RESTAURANT SUPPLEMENT

Report Number: \_\_\_\_\_

### OPERATION INFORMATION

Type of Restaurant? \_\_\_\_\_

What is maximum capacity? \_\_\_\_\_

Average number of patrons on the premises on a daily basis? \_\_\_\_\_

How many Employees? \_\_\_\_\_

Does restaurant have a bar? ☐ Yes ☐ No

Is any alcohol served? ☐ Yes ☐ No

Does restaurant provide entertainment and a dance floor? ☐ Yes ☐ No

Are swivel chairs/barstools in good condition? ☐ Yes ☐ No ☐ N/A

Does insured offer tableside cooking? ☐ Yes ☐ No

Does insured ever rent facility for private parties? ☐ Yes ☐ No

Are buffet style meals served? ☐ Yes ☐ No

Is premises protected with a sprinkler system? ☐ Yes ☐ No

Does insured provide valet parking? ☐ Yes ☐ No

Does insured provide catering? ☐ Yes ☐ No

### KITCHEN INFORMATION

Type of fuel used: ☐ Natural Gas ☐ Electricity

	Number of Units		Number of Units		Number of Units
Type of cooking units: <input type="checkbox"/> Ovens	_____	<input type="checkbox"/> Microwaves	_____	<input type="checkbox"/> Deep fat fryers	_____
<input type="checkbox"/> Grills	_____	<input type="checkbox"/> Stove tops	_____		

Is there an exhaust system? ☐ Yes ☐ No

Are exhaust fans equipped with automatic shut off? ☐ Yes ☐ No

Are hoods equipped with filters? ☐ Yes ☐ No

Does extinguishing system meet UL 300? ☐ Yes ☐ No

Are hoods and filters cleaned by outside contractor? ☐ Yes ☐ No

How often is the hood and system cleaned? \_\_\_\_\_

If "yes" to deep fat fryer:

Is fryer equipped with approved thermostat? ☐ Yes ☐ No

Is fryer operated continuously over 350 degrees? ☐ Yes ☐ No

How often is oil cleaned from fryer? \_\_\_\_\_

Where is disposed oil stored? \_\_\_\_\_

Name of contractor who disposes of used oil: \_\_\_\_\_

Housekeeping in kitchen? ☐ Good ☐ Average ☐ Fair ☐ Poor

Any other liability hazards? \_\_\_\_\_

Does the insured have a playground? ☐ Yes ☐ No

If so, is it indoors or outdoors? ☐ Indoors ☐ Outdoors

If outside, is it fenced in? ☐ Yes ☐ No

Briefly describe playground and equipment: \_\_\_\_\_