



SPECIALTY PROPERTY RESTAURANT SUPPLEMENT

I. GENERAL INFORMATION

Eff Date \_\_\_/\_\_\_/\_\_\_ Inspection Contact \_\_\_\_\_ Phone (\_\_\_\_) \_\_\_\_\_

Name \_\_\_\_\_

Location Address \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Operation (check one):

Business Structure (check one):

Property Mgmt. Experience:

- Family Style, Fine Dining, Fast Food, Buffet Style, Bar/Tavern, Nightclub

- Franchise? Y N, Corporation, Partnership, Sole Proprietor, Estate or Trust, Other

- Restaurant Management Experience: \_\_\_ years, Years Managing This Location: \_\_\_\_\_

- CONSTRUCTION: Frame / Brick Veneer, Joisted Masonry, Non Combustible, Masonry Non Comb, Modified Fire Res, Fire Resistive, Mixed

Values Bldg \$ \_\_\_\_\_ BPP \$ \_\_\_\_\_ BI/EE \$ \_\_\_\_\_

- Gross annual receipts: Food \$ \_\_\_\_\_ Alcohol \$ \_\_\_\_\_, Year built, Type of wiring, Square footage, Number of stories, Maximum seating capacity, Live Entertainment/Dancing, Any firework type displays allowed, Single or Multi-tenant building

- PROTECTION: Smoke Alarms, Sprinkler System, Fire Alarm System, Fire Extinguishers, Standpipes, Gated Community, Watchman/Guard, ISO Prot Cl, Distance to Fire Dept.

- ANSUL SYSTEM / KITCHEN OPERATION: UL-300 Approved Ansul System, Automatic Fuel Shut Off, Can system be activated manually, Exhaust Cleaning Service Contract, Exhaust/Hoods/Ducts on at least @ semi-annual cleaning & maintenance contract, Frequency of Filter Cleaning, Are grease drip pans/trays emptied daily, Extinguishing Agent, Brand name of AES, Number of Deep Fat Fryers, Do fryers have high temperature cut off?

Table with 3 columns: Updates, Year, Complete Renovation or Partial? (Complete/Partial)

Have there ever been any prior water damage or mold related incidents? Yes, or No Details (attach separate sheet if additional space needed):