

1712 Magnavox Way P.O. Box 2338 Fort Wayne, Indiana 46801 www.kandkinsurance.com CA #0334819

COOKING SUPPLEMENTAL

Ins	ured:							
Εd	quipment: Indicate which of the following apply and	the number of each:						
Ra	Ranges Ovens Deep Fryers Grills Broilers				Griddles			
	1. Are deep fryers control by 475°F high-limit thermostat?						No	
2.	Is the distance between other cooking surfaces and the deep fryer a minimum of 16 inches?				Yes		No	
3.	Are all combustible walls greater than 18 inches from the nearest cooking unit?				Yes		No	
Ve	ents, Hoods & Ducts: Provide the following inform	nation; note necessa	ry details in the narrativ	e:				
1.	Are all cooking units covered by hoods and vents?				Yes		No	
2.	Are vents protected by filters (not mesh type) or a grease extractor system?				Yes		No	
	If yes, how often are they cleaned? By whom?							
3.		•			Yes			
4.		oncealed areas?			Yes		No	
5.					Yes		No	
6.	· · · · · · · · · · · · · · · · · · ·				Yes		No	
7.	Is grease build-up noted anywhere on the exhaust sy	stem?			Yes			
8.					Yes			
9.	Does the cleaning schedule appear adequate?		•		Yes		No	
10. Are wiring and lighting protected from grease build-up?					Yes			
11	How often is the hood and duct system cleaned?		By whom?					
Pr	otection: Provide the following information; note ne	cessary details in the	narrative:					
1.	Is an automatic extinguishing system provided in the	hood and duct?			Yes		No	
	Manufacturer:							
2.	Does the system cover all cooking surfaces?				Yes		No	
3.	Is automatic fuel shut-off provided?				Yes		No	
4.	. Is an accessible means of manual activation of the extinguishing system provided?				Yes		No	
5.	. Are separate temperature high-limit controls provided on the deep fryers?				Yes		No	
6.	Are proper portable fire extinguisher provided in the kitchen?				Yes		No	
7.	Is maintenance contract maintained on the extinguishing system? By whom?				Yes		No	
8.	How often is the extinguishing system serviced? By whom?							
inf	nderstand that the insurance company in determining who ormation contained in the application and all other informatio at of my knowledge, all information provided is complete, tru	n being submitted. I he						
Ap	plicant's Signature	Producer's Sig	gnature (if applicable)					
Ap	plicant's Name (print)	Producer's Na	ame (print)					
 Da	te (MM/DD/YY)	Date (MM/DD	Date (MM/DD/YY)					