

# **RESTAURANT Questionnaire**

**\*\*Premise Address:**

**\*\*Phone**

**Fax**

**\*\*Yrs in business**

**\*\*Building coverage needed - \$**

**\*\*Business Income needed-\$**

**\*\*Year Built**

**\*\*# Stories**

**\*\*Construction Type**

**\*\*Square footage ENTIRE BUILDING**

**\*\*Square footage of patron area (include patio, etc)**

**\*\*Sprinklered?**

**\*\*Alarms?**

**What kind of food is served?**

**Cooking facilities?**

**Automatic fire suppression equipment over cooking area?  
How often are flutes cleaned?**

**Hours?**

**Days of operation**

**Alcohol?**

**Any entertainment**

**Most people working at one time**

**Oven only? Deep Fires? Grills?**

**Parking situation/square footage**

**Alarmed?**

**Any prior losses?**

**If quoted as vacant**

Is gas, electric, water on or off?

Will building be boarded, locked, fenced?

Is Neighborhood commercial or residential?

Is Building ready for a tenant to go right in?