

FOOD SERVICE SUPPLEMENTAL QUESTIONNAIRE

NAME:	FEIN/SS	FEIN/SSN:	
CONTACT NAME:	ME: PHONE NUMBER:		
EMAIL ADDRESS:	WEBSITE URL:		
1. Detailed description of operations:			
2. Any prior coverage? ☐ Yes ☐ No If so, f	forward any loss runs for the	e last 5 years	
3. Have you ever had Worker's Comp coverage	e under another name? Y	es No If yes, please explain: _	
4. Years in business:			
5. Written Safety Program in place? ☐ Yes ☐	No		
6. Written Drug Testing Policy in force? ☐ Yes	s □ No		
7. Are all employees LA Residents? ☐ Yes ☐	No If no, please explain:		
8. Are all employees US Citizens? ☐ Yes ☐ No	o If no, please explain:		
9. Total number of employees (including 1099	workers):		
10. How are employees paid? W-2 🗖 109	99 □ Check□ Cash□	□ Other□ Explain other:	
11. Days/ Hours of operation:			
12. What type of training do employees receiv	e?		
13. Are all employees trained to use equipmen	ıt?		
14. How often is equipment checked or service	ed?		
15. Are all cutting machines equipped with the	proper guards? 🗆 Yes 🗆 1	No	
16. Is any food deep fried? ☐ Yes ☐ No			
a. Are employees trained how to put	t out grease fires? □ Yes □	l No	
17. Are fire extinguishers and first aid kits av	ailable to all employees? 🗖	Yes □ No	
a. Are employees trained to use the	m? □ Yes □ No		
18. Is the restaurant equipped with a fire supp	oression system? 🗆 Yes 🗆 t	No	
19. What percentage of sales are from alcohol	?		
20. What procedures are taken to prevent slip	/fall injuries?		
21. Are deliveries offered? □ Yes □ No			
a. If yes, what is max radius of trav	el?		
b. Are company vehicles or personal	vehicles used?		
22. Number of employees: Wait Staff:	Kitchen Staff:	Clean-Up/Maintenance:	Delivery:
Signature of Applicant:		Date:	