

Restaurant contamination

Application form Canada



RESTAURANT CONTAMINATION

APPLICATION FORM

INTRODUCTION

The purpose of this application form is for us to find out who you are and to obtain information relevant to the cover provided by the Restaurant Contamination policy. Completion of this application form does not oblige either party to enter into a contract of insurance.

Insurance is a contract of utmost good faith. This means that the information you provide in this application form must be complete, accurate and not misleading. It also means that you must tell us about all facts and matters which may be relevant to our consideration of your application for insurance.

HOW TO COMPLETE THIS FORM

Whoever fills out the form must be a director of the applicant company and should make all the necessary enquiries of their fellow directors, officers and employees to enable all the questions to be answered.

If you require any extra space to complete the answers to questions contained within this application form please continue your response in the Additional Information section at the back of the form. Once you have completed the form please return it directly to your insurance broker.

SECTION 1: COMPANY AND RESTAURANT DETAILS

1.1	Please provide the following	details:		
	Insured company:			
	Address:			
	Postal code:			
	Year of establishment:		Website:	
	Please indicate the type of re Fast food Café Pop-up/tempora Soup kitchen Please state your sales in res	Casual dining Buffet Transportable/	Bi	ne dining stro/brasserie ood stand
1.0 1	lease state your sales in res	1	Г	
		Last complete financial year	Estimate for current financial year	Estimate for next financial year
	Total sales	\$	\$	\$
	Profit / (Loss)	\$	\$	\$



1.4 Please provide the following details for the restaurants you operate to be insured by this policy *and continue on the ADDITIONAL INFORMATION page if necessary:*

Restaurant address	Type of food and beverage sold	Average daily sales	Average number of individual customers per day	Average price per meal
		\$		\$
		\$		\$
		\$		\$
		\$		\$
		\$		\$
		\$		\$
		\$		\$

ION	2: QUALITY ASSURANCE					
In r			giene regulations?	Yes	No	
b)	are employees provided with regular training on food handling, safety and hygiene?			Yes	No	
c)	do your employment contracts require employees to comply with food handling, safety and hygiene regulations?			Yes	☐ No	
d)	do you employ any employe	es on a temporary basis?		Yes	No	
				Yes	No	
ln r	espect of suppliers of food an	d beverage for the restaurants listed	d in Q1.4:			
a)	do you use any supplier across more than one of the restaurants?			Yes	No	
b) does a single supplier supply more than 20% of your total food and beverage?			and beverage?	Yes	No	
c)				Yes	No	
d)				Yes	No	
e)	please provide the following details for your three largest suppliers:					
Su	upplier name	Food and beverage supplied	Annual contract value	Supplier location		
			\$			
			\$			
			\$			
		of testing you perform on supplied	I food and beverage <i>and conti</i>	nue on the ADDITIONAL I.	NFORMATION	
	In r r a) b) c) d) Do ff f h b) c) d) e)	a) do they comply with all applications do your employees provided with c) do your employment contract hygiene regulations? d) do you employ any employeed Do you have a written emergency If 'yes', please attach a copy to the In respect of suppliers of food and a) do you use any supplier across does a single supplier supply c) have you been using any supplier do you maintain full rights of please provide the following Supplier name	In respect of the restaurants listed in Q1.4: a) do they comply with all applicable food handling, safety and hy b) are employees provided with regular training on food handling, c) do your employment contracts require employees to comply with hygiene regulations? d) do you employ any employees on a temporary basis? Do you have a written emergency/crisis plan? If 'yes', please attach a copy to this application. In respect of suppliers of food and beverage for the restaurants listed a) do you use any supplier across more than one of the restaurant b) does a single supplier supply more than 20% of your total food c) have you been using any supplier for less than 12 months? d) do you maintain full rights of recourse against all suppliers? e) please provide the following details for your three largest suppl Supplier name Food and beverage supplied Please provide details on the type of testing you perform on supplied	In respect of the restaurants listed in Q1.4: a) do they comply with all applicable food handling, safety and hygiene regulations? b) are employees provided with regular training on food handling, safety and hygiene? c) do your employment contracts require employees to comply with food handling, safety and hygiene regulations? d) do you employ any employees on a temporary basis? Do you have a written emergency/crisis plan? If 'yes', please attach a copy to this application. In respect of suppliers of food and beverage for the restaurants listed in Q1.4: a) do you use any supplier across more than one of the restaurants? b) does a single supplier supply more than 20% of your total food and beverage? c) have you been using any supplier for less than 12 months? d) do you maintain full rights of recourse against all suppliers? e) please provide the following details for your three largest suppliers: Supplier name Food and beverage supplied Annual contract value \$ \$ Please provide details on the type of testing you perform on supplied food and beverage and contri	In respect of the restaurants listed in Q1.4: a) do they comply with all applicable food handling, safety and hygiene regulations? b) are employees provided with regular training on food handling, safety and hygiene? c) do your employment contracts require employees to comply with food handling, safety and hygiene regulations? d) do you employ any employees on a temporary basis? Do you have a written emergency/crisis plan? If 'yes', please attach a copy to this application. In respect of suppliers of food and beverage for the restaurants listed in Q1.4: a) do you use any supplier across more than one of the restaurants? yes b) does a single supplier supply more than 20% of your total food and beverage? yes c) have you been using any supplier for less than 12 months? yes d) do you maintain full rights of recourse against all suppliers? yes e) please provide the following details for your three largest suppliers: Supplier name Food and beverage supplied Annual contract value Supplier location Please provide details on the type of testing you perform on supplied food and beverage and continue on the ADDITIONAL A	



SECT	ΠΟΝ	3: INSURANCE REQUIREMENTS			
3.1 Please state the following:					
	a)	limit of insurance you are seeking:	\$		
	b)	when you would like the insurance to start:	DD / MM / YY		
SEC	TIO	N 4: CLAIMS EXPERIENCE			
SEC	ПО	N 4: CLAIMS EXPERIENCE			
	AFT	ER FULL ENQUIRY:			
	a)	are you aware of any circumstances, including any government or regulatory investigation, which may give rise to a claim under this policy?	Yes No		
	b)	are you aware of any loss or damage (relating to the restaurants to be insured by this policy), whether insured or not, that has occurred to any of the companies to be insured within the la			
	If yo	u have answered 'yes' above, please provide further details and continue on the ADDITIONAL INF	FORMATION page if necessary.		
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SEC	TIO	n 5: declarations			
	I declare that AFTER FULL ENQUIRY the information provided in this application form is true and complete and that I have not misstated or suppressed any material fact.				
•	lun	undertake to inform underwriters of any material alteration to these facts occurring before the inception of the Policy.			
	۲.				
	Sigi	ned: Full name:			
	Pos	tion held: Date:	DD / MM / YY		



ADDITIONAL INFORMATION:		