

Section 7 – Manufacturing/Cooking Operations:

Complete Section 7 for each building that has manufacturing / cooking operations

Check box if there are **NO** manufacturing or cooking operations and skip Section 7

Location/Bldg # ____/____ Physical address: _____

1. Will there be open flame cooking and or fryer operations at the property listed on above? Yes No
 If yes: Are open flame cooking and/or frying operations conducted under a non-combustible power ventilation hood? Yes No N/A
2. What products do you manufacture that require open flame cooking or frying:
3. Does your establishment have an UL-300 compliant automatic fire suppression system with nozzles extended over all cooking surfaces? Yes No N/A
 If yes, what type of fire suppression system is it?
4. Does your cooking/frying equipment have an automatic gas/propane supply cutoff? Yes No N/A
5. Does the location list above have deep fat fryer with a high limit temperature switch? Yes No N/A
6. How often are your hoods and flues checked?
7. Are hoods and flues inspected/cleaned by an outside service and tagged for verification of this? Yes No N/A
8. How often is your fire suppression system serviced?
9. Are fire suppression systems inspected/cleaned by an outside service and tagged for verification of this? Yes No N/A
10. How often are the filters in your grease hood cleaned?
11. Have you ever had any health or liquor violations which have resulted in the closing of your business or suspension of your license in the past? Yes No
12. Will your operations include extraction of cannabis oils? Yes No
 If yes, what method do you use to extract:
 If CO2 - how many CO2 detectors are in building?:
 If solvents or gases are used, open or closed loop? open closed
13. Will your equipment be used and or rented to others who are not the named insured? Yes No
 If yes, will you require them to carry their own insurance and name you on their policy? Yes No
14. Is the address listed above the only location where your operations are performed? Yes No

If no, list all address and the operations performed at each of the locations. i.e. short term leases, short term kitchen or lab rentals.