

CONVENIENCE STORE SUPPLEMENT:

1. Hours of operation _____
2. Is the risk located in a well-lit area with other businesses open similar hours?
 Yes No
3. Does the property have surveillance cameras?
 Yes No
4. Does the property have automatic sprinkler system (100% of building)?
 Yes No
5. Does the property have an automatic fire alarm?
 none
 central station
 local alarm
6. Does the property have an automatic burglar alarm?
 none
 central or police station
 outside siren only
7. Do the customers of the insured consume liquor on-premises?
 Yes No
8. What best describes this business:
 convenience store w/fast food restaurant & gas sales
 convenience store w/fast food no gas sales
 convenience store w/limited cooking restaurant – no gas sales
 convenience store w/limited cooking restaurant & gasoline sales
 convenience stores – no gas sales – no restaurant
 gas stations – gas only – no convenience store exposure
 gas station – with service & repair – no convenience store exposure
 grocery store – with gas sales
 grocery store – without gas sales
9. Total Annual sales _____

Annual sales from auto repair _____
Annual sales from the sale of gasoline _____
Gallons of gas sold/year _____
Annual receipts from the sale of convenience store items _____
Annual sales from restaurant _____
10. Total number of gas pumps _____
11. Does the prospect have a canopy and/or gas pumps that is included in the building limit:
 Yes No

What is the value of the canopy _____
What is the value of the pumps _____

12. Is there propane tank filling at this location?

Yes No

Do customers fill their own tanks?

Yes No

Do the individuals who fill tanks receive training?

Yes No

Are no smoking signs posted on site?

Yes No

Are the following protections and controls in place to protect the tanks from danger: vehicular traffic safety guards, tamper protection, and propane tank domes?

Yes No

13. Describe the food preparation operations: none, limited or full cooking?

Are all fire extinguishers "class K" tagged, mounted, and tested annually?

Yes No

Does the prospect have a written service contract to clean the cooking hood and exhaust duct system periodically as below based on their type of cooking/operations?

- any solid fuel cooking (charcoal/hardwood) – monthly cleaning
- any wok/char broiling or 24-hour operations – quarterly cleaning
- all other – semiannual cleaning
- seasonal – as above and once at end of season

Yes No

Are the deep fat fryers located at least 16 inches from open flame or separated by a vertical stainless-steel barrier?

Yes No

14. Does the prospect have a pest control service contract?

Yes No

15. Does the prospect sell, design, manufacture, distribute, serve or furnish any products containing cannabis, synthetic cannabinoids or equivalents, such as, but not limited to K2, spice or other similar products in any form for bodily ingestion, inhalation, absorption or consumption either on-site or off-site (excluding any CBD products?)

Yes No

16. What percentage of total receipts come from products containing CBD? _____

17. Which best describes the applicants' primary products for sale:

- limited selection of basic everyday items such as prepared and ready to eat foods, canned goods, dairy products, newspapers, lottery tickets, refreshment items, cigarettes, beer, wine, and novelties.
- larger variety of food and household supplies including fresh produce, fresh and prepared meats, fish, and poultry as well as canned and frozen foods

18. What are percentage of total sales are from tobacco products, vape products or e-cigarettes?
