

# BREWERIES AND BREWPUBS

## BREWERY & WINERY INSURANCE SUPPLEMENTAL APPLICATION

### General Information

Insured Name: \_\_\_\_\_

d/b/a: \_\_\_\_\_

Address: \_\_\_\_\_

Website: \_\_\_\_\_

Years in Operation: \_\_\_\_\_ Years of Experience of the Head Brew Master: \_\_\_\_\_

Other locations?  Yes  No **If yes, please complete separate application for each location.**

Effective Date: \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_

Expiring Carrier: \_\_\_\_\_ Premium: \_\_\_\_\_

1. Class of Operation

- Microbrewery (under 15,000 barrels)
- Regional Brewery (more than 15,000 barrels)
- Brewpub (25% or more of production is consumed on premises)

2. Exposure Information

**Upcoming Year (Projected):** \$ \_\_\_\_\_ Revenues \_\_\_\_\_ Barrels

**Prior Year:** \$ \_\_\_\_\_ Revenues \_\_\_\_\_ Barrels

3. Revenue Breakdown

- Off-site Consumption (Manufacturing/Wholesale):
  - \$ \_\_\_\_\_ Bottles
  - \$ \_\_\_\_\_ Cans
  - \$ \_\_\_\_\_ Kegs/Bulk
- On-site Consumption (Tap Room/Restaurant):
  - \$ \_\_\_\_\_ Alcohol (your manufactured products)
  - \$ \_\_\_\_\_ Other Alcohol
  - \$ \_\_\_\_\_ Food Receipts
  - \$ \_\_\_\_\_ Gift Shop/Merchandise

4. Do you perform your own canning or bottling, or do you use an outsourced vendor?

- In-house  Outsourced vendor

5. How are your products distributed? \_\_\_\_\_

6. What is your distribution area? \_\_\_\_\_
7. What is the age of your building? \_\_\_\_\_
- When were the last updates?
 

Roof _____	Heating _____
Plumbing _____	Electrical _____

**Operations Information**

**Food & Beverage Service**

1. Do you operate a pub, restaurant, or tap room?  Yes  No
2. What are the hours of operation? \_\_\_\_\_
3. What is the maximum seating capacity? \_\_\_\_\_
4. Do you offer any special drink prices or "happy hours"?  Yes  No
5. Explain procedures for serving high alcohol content beer (over 9% ABV): \_\_\_\_\_
6. Do you have any security (including ID checkers)?  Yes  No
7. What type(s) of cooking equipment is used?
- Commercial Ovens     Deep Fat Fryers     Broilers
- Open Flame Grills     Pizza Ovens     No cooking (cold sandwiches, snacks, and/or soup)
- Other (please explain): \_\_\_\_\_
8. Is there a regular program in place for cleaning all hood and duct work?  Yes  No
- If yes, how frequently is it cleaned? \_\_\_\_\_
  - Who provides the cleaning service? \_\_\_\_\_
9. What kind of Fire Suppression System do you have? \_\_\_\_\_
- How often is the system inspected or serviced? \_\_\_\_\_

**Premises & Property**

10. Do you have live entertainment?  Yes  No
- If yes, what type and how frequent? \_\_\_\_\_
11. Is there a dance floor?  Yes  No
12. Are there games on-site (pool tables, shuffleboard, Baggo)?  Yes  No
13. Do you conduct brewery tours?  Yes  No
- Are they guided by staff?  Yes  No
  - Are samples offered?  Yes  No
  - Are ID's checked?  Yes  No
14. Do you participate in or host special events that are not on your premises?  Yes  No
- If yes, please list and describe. \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

