

Property

Property Cooking Questionnaire

V0121



Important Notices

PEN UNDERWRITING PTY LTD

ABN 89 113 929 516 AFSL 290518

YOUR DUTY OF DISCLOSURE

Before you enter into an insurance contract, you have a duty to tell us anything that you know, or could reasonably be expected to know, may affect our decision to insure you and on what terms. You have this duty until we agree to insure you. You have the same duty before you renew, extend, vary or reinstate an insurance contract. You do not need to tell us anything that:

- reduces the risk we insure you for; or
- is common knowledge; or
- we know or should know as an insurer; or
- we waive your duty to tell us about.

If you do not tell us something

If you do not tell us anything you are required to, we may cancel your contract or reduce the amount we will pay you if you make a claim, or both.

If your failure to tell us is fraudulent, we may refuse to pay a claim and treat the contract as if it never existed

PRIVACY

Pen Underwriting and the Insurer(s) handle your personal information with care and in accordance with the Privacy Act 1988 and the Australian Privacy Principles. We collect personal information about you to provide you with insurance and insurance related services. We may disclose your personal information to third parties for the purposes described in our Privacy Policy, including related entities, insurers, reinsurers, agents and service providers, some of whom may be located in the United States of America, United Kingdom, Singapore, Germany, Sweden and India. By asking us to provide you with insurance and insurance related services, you consent to the collection, use and disclosure (including overseas disclosure) of your personal information for the purposes described in our Privacy Policy. Where you provide personal information about others, you represent to us that you have made them aware of that disclosure and of our Privacy Policy and that you have obtained their consent. If you do not consent to provide us with the personal information that we request, or withdraw

your consent to the use and disclosure of your personal information at any stage, we may not be able to offer you the products or provide the services that you seek. For information about how to access and or correct the personal information we hold about you or if you have any concerns or complaints, ask us for a copy of our Privacy Policy or visit https://www.penunderwriting.com.au/important-information/.



Instructions

Please download and save this PDF to your desktop and open via Adobe Acrobat to fill out digitally. Filling the form out in your browser will not save your answers.

Please read this Questionnaire fully prior to answering the questions.

- Answer all questions in full. Where appropriate, tick the 'Yes' or 'No' box that best indicates your reply.
- If there is insufficient space, provide further information on your letterhead.
- All attached documents form part of this Questionnaire.

.ocatio	on:	•••••	•••••	••••••	•••••	••••••	
. Bu	usiness						
	Restaurant	☐ Take-Away					
Н	ow many years h	ave you worked i	n the Food Service/	Restaurant Indu	stry?		
Ar	re you trading pro	ofiatably?				☐ Yes ☐ No	
	9						
Tr	ading Days						
. Bu	Building						
If t	If the building is more than 20 years old, when was it last re-wired and replumbed? Date:						
W	hen was a therm	ographic scan las	t carried out on the	main switchboa	rd? Date:		
	there an annual t	9 .	·			Yes No	
	Is there a predictive/scheduled maintenance agreement in force for all machinery?						
	Cooking Equipment						
	_	the below equipr	nent on premesis:				
] Natural Gas		LPG Gas		☐ Electric		
	Deep Frying Un	its	Hot Plates/Grills		Woks		
L] Stoves/Ovens		☐ Charcoal Grill		☐ Woodfire BBQ/O	ven	
. De	eep Frying Units						
Do	o you have a fixe	d Deep Fat Fryer	?			☐ Yes ☐ No	
If `	Yes, Number of U	Jnits:		Volume in	Litres:		
Do	o you have a Ben	chtop Deep Fat F	ryer?			☐ Yes ☐ No	
If `	If Yes, Number of Units: Volume in Litres: Volume in Litres:						
	Are Deep Fat Frying Units fitted with over-temperature controls or thermostatic cut-off switch?						
	If Yes, are they thermostatically controlled to 205 Degrees Celsius?						
	Is a fire blanket easily accessible near the stoves?						
	Are frying, cooking equipment and the ducted extraction system at least 150mm clear of any comaterials?						
Ar	Are frying equipment left unattended whilst the heat source is operating?						
. Cl	Charcoal Grill						
	re charcoals eithe e charcoal bed d		·	nguished, or a s	tainless steel lid placed	d over the top of	



If No, please provide details:							
Housekeeping							
Frequency of cleaning filters:	Weekly 🗌 Fortnightly 🗎 Monthly 🗍						
Frequency of Cleaning Canopy:	Weekly 🗌 Fortnightly 🗎 Monthly 🗍						
Frequency of Cleaning Ducting:	3 Monthly ☐ 6 Monthly ☐ Annually ☐						
Cleaning of the ducting caried out by:	Staff Contractor						
Are combustibles stored near or around any appliances (fridges etc)?	☐ Yes ☐ No						
Fire Equipment							
Fixed Suppression System in Kitchen:	☐ Yes ☐ No						
If Yes , please provide details							
Fire detectors installed/serviced:	☐ Yes ☐ No						
Date:							
If Yes, Battery or hardwire							
Area coverage %							
Fire alarm installed/serviced:	☐ Yes ☐ No						
Date:							
If Yes, Local or Monitored							
Area coverage %							
Automatic Sprinklers:	☐ Yes ☐ No						
If Yes, 'Single' Supply or 'Dual' Supply							
Area coverage %							
When was a flow test last carried out? Date:	Attach most recent test to questionaire.						
Hose Reels installed/serviced: ☐ Yes ☐ No Date:							
Wet Chemical Extinguisher correctly mounted and accessible:	☐ Yes ☐ No						
If No , what type of extinguishers are installed?							
Are fire fighting equipment serviced every 6 months as per Australian							
Staff Trained in the correct use of Fire Protection Equipment:	☐ Yes ☐ No						
	Housekeeping Frequency of Cleaning filters: Frequency of Cleaning Canopy: Frequency of Cleaning Ducting: Cleaning of the ducting caried out by: Are combustibles stored near or around any appliances (fridges etc)? Fire Equipment Fixed Suppression System in Kitchen: If Yes, please provide details Fire detectors installed/serviced: Date: If Yes, Battery or hardwire Area coverage % Fire alarm installed/serviced: Date: If Yes, Local or Monitored Area coverage % Automatic Sprinklers: If Yes, 'Single' Supply or 'Dual' Supply Area coverage % When was a flow test last carried out? Date: Hose Reels installed/serviced: Wet Chemical Extinguisher correctly mounted and accessible: If No, what type of extinguishers are installed? Are fire fighting equipment serviced every 6 months as per Australian						



DECLARATION

I declare that:

- I am authorised by each of the Applicant(s) to sign this Questionnaire
- The statements in this Questionnaire are true and complete and no material information has been withheld
- I have read and understood the Important Notices accompanying this Questionnaire
- I have diligently made all necessary enquiries in order to comply with the duty of disclosure
- I have read the Pen Underwriting Privacy Statement on this Questionnaire and consent to the use, disclosure and obtaining of personal information about the insured for the purposes shown in the Privacy Statement
- Where I have provided information about another individual, that individual has been made aware of that fact and of the Pen Underwriting Privacy Statement
- I acknowledge that Pen Underwriting relies on the information and representations in this Questionnaire and otherwise made by me or on my behalf in relation to this insurance
- Except where indicated to the contrary, I understand that any statement made in this Questionnaire will be treated as a statement made by all persons to be insured
- I undertake to notify Pen Underwriting of any material alteration to the information contained in this Questionnaire prior to inception of the proposed insurance
- I understand that no insurance is in place until such time as Pen Underwriting has confirmed acceptance of the proposed insurance

Signature:
Date:
Full Name: