



Microbrewery Supplemental Application

Please complete one application for each microbrewery location

General Information

Name of insured microbrewery:

Location address, including zip code:

Owner's name(s):

Building value - In order to ensure that your insurance would cover the cost of replacement, if necessary, please provide replacement cost, not market or depreciated value:

Building description - Please tell us the number of stories, type of construction, type of heating, plumbing, roofing, whether it has sprinklers and other notable details:

Age of building and dates of significant updates including heating, electrical, plumbing, roofing, etc:

Square footage of the building, including any footage occupied by you:

Square footage of parking:

If you are not the sole tenant, please describe other occupants:

Full replacement cost of building contents (inventory, equipment, furniture and fixtures, etc.):

Business interruption value - Please list the monthly costs that you would have in the event of a loss that results in a shutdown. Be sure to include the income and profit that would be lost during a shutdown.

How long would it take to rebuild your microbrewery in the event of a total loss?

Do you do any batch testing? Y/N

Are records kept to aid in a recall if one was to occur? Y/N

Estimated annual receipts broken down by sale of beer manufactured in kegs, bottles, cans:

Estimated annual payroll broken down by job classification (i.e. clerical, brewery workers, salespeople, etc.):

Please provide financial statements, including a profit & loss statement and a balance sheet. If a new venture, please include proforma.

Number of years operating under current ownership (if a new operation, please tell us your prior experience in this type of business):

Number of years at this location:

Do you hold any special events? Yes: No:

What type of events?

How often are they held?

How long do they last?

Expected number of participants?

Average revenue per event:

Is the owner now or has the owner ever been involved in:

- 1) Bankruptcy Yes: No:
- 2) Tax Lien Yes: No:
- 3) Foreclosure Yes: No:
- 4) Business Failure: Yes: No:
- 5) Litigation: Yes: No:

Please explain all yes answers:

Operations Information:

- 1. Does your brewery have a clean-in-place (CIP) system? Yes: No:
- 2. Do floors have a non-skid surface? Yes: No:
- 3. Do floors have built-in drains? Yes: No:
- 4. Are hoses used in a way as to create a tripping hazard? Yes: No:
- 5. Are pressure relief valves on all tanks? Yes: No:

How often are they cleaned?

- 6. Do you have a tasting room? Yes: No:

Number of seats:

Number of drinks or samples allowed:

Size of drinks or samples served:

Tasting room drinks or samples served by:

- 7. Do you have a tap room?
If yes, what are the hours and days open?
How many servers/bartenders?
What type of liquor training is provided?

- 8. Do you offer brewery tours? Yes: No:

How often?

Are brewery tours supervised by employees? Yes: No:

Distance of your location to an ocean/bay/gulf:

Distance of your location to: potential terrorist targets, including stadiums, colleges, hotels, manufacturers of electronics or armaments, famous buildings, transportation centers, utilities, or locations with historical, political, financial, geographical or symbolic status.

Please tell us the name of the potential target and the distance from your location.

Please describe any other safety features and training programs that you think we should know about: