

## Ausnet - Food Cooking and Preparation Questionnaire

Insured Name

Location of Risk

Cuisine Style

Trading Hours

Question 1:

(a) How long have you been operating this business?

Years	Months
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(b) Similar Businesses ?

Years	Months
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Question 2:

Are you aware of the relevant Health and Hygiene requirements that govern the Preparation and Handling of Food ?

Yes	No
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Question 3:

Does your Business fully comply with these regulations

Yes	No
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Question 4:

Have all of your Staff including working Proprietors completed the required Food Handling courses and Training?

Yes	No
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Question 5:

In the past 5 years, has your business ever been found to be in breach of any regulation, law or by-law pertaining to the safe and hygienic provision, serving, cooking, handling and / or transport of food?

Yes	No
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If yes, give details including any remedial action taken:


Question 6:

In the past 5 years have you been fined or convicted for breaching such regulations, laws or by-laws?

Yes	No
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If yes give details including any remedial action taken.


Question 7:

Do you transport any food in your own vehicle?

Yes	No
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If Yes - Are your vehicles compliant with the relevant laws governing the safe and hygienic transport of food?

Yes	No
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Question 8:

Do you manufacture, prepare, re-pack or cook any food that is sold to any other business or persons for resale?

Yes	No
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Question 9:

Do you do any deep frying on the premises?

Yes	No
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If Yes – please provide details of the number of units and their respective size in litre capacity.


Are these deep fryers thermostatically controlled?

Yes	No
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Question 10:

How often is the kitchen exhaust flue system to be cleaned, and by whom?


Question 11:

How often are the grease filters in the exhaust system to be cleaned and/or exchanged?

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Question 12:

How often are the cooking hoods, hood lids, grease cups and/or drip pans to be cleaned?

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Question 13:

Aside from deep fryers, how many other cooking appliances do you utilise?

Oven(s)	Amount	Other	
Griller(s)	Amount	Other	
Hot Plate(s)	Amount	Other	

Question 14:

Do you and/or the premises have the following fire protection equipment?

Fire blankets	Yes	No	Monitored Fire Alarm	Yes	No
Extinguishers	Yes	No	Automatic sprinkler system	Yes	No

Declaration:

*I/we have read and understand the duty of disclosure of this questionnaire and I/We declare that to the best of my/our knowledge the answers given above are true and correct. I/We understand that the information given will be considered by Ausnet Underwriting Agency Pty Ltd in deciding what terms if any are offered at any future endorsement, change or renewal of this insurance policy.*

Signature 1: \_\_\_\_\_

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

Signature 2: \_\_\_\_\_

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