

GROCERY STORE SUPPLEMENTAL INFORMATION

			DATE: AGENT NAME:		
How many workers do they employ?	What are their ages?	What are their duties?	What are their experience levels?	What is their training?	
			partment of Justice Form I-9	for verification of employment	
3. What is the layer	out of the insure	d's premises?			
4. What are the in	sured's hours of	operation?			
5. Are trash and ru	ubbish removed	from the premises daily	7?		
6. What is the con	dition of the floo	or and floor coverings?			
7. Are rubber-bac	ked mats placed	inside all entrances so	visitors can wipe their feet as	they enter the main structure?	
8. Have these mat	s been positione	d in such a way that wo	orkers are unlikely to trip over	r them?	
9. Is there a design	nated individual	or are all employees re	quired to check for slip and to	rip hazards?	
10. If corrective a	ction is needed,	is there an appropriate i	individual who should be tolo	I so that necessary action can be taken?	
11. Are employee	s instructed on p	roper lifting techniques	5?		
12. Are workers re	equired to wear a	aprons while cooking?			
13. Are all electric	cal equipment an	d appliances located in	the kitchen or food preparati	on areas designed for use in wet areas?	

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14. How much training do the employees receive be	fore being allowed to operate meat slicers unsupervised?
15. Are all of the insured's machines properly guard	ed?
16. Do the insured's employees perform maintenance	e work on the process machines, or is such work contracted out?
17. What precautions have been taken to prevent but	rning or scalding incidents in these areas?
18. Have potholders or padded mittens been provide	d for all workers who are involved in food preparation?
19. Does the insured have signs posted on these devi	ices alerting workers to the possibility of being burned or scalded?
20. Are flammable or combustible substances (i.e. acopen flames?	erosol cooking sprays) stored at safe distances from hot surfaces and/or
21. Are those employees who handle fish and other the day?	seafood products required to wash their hands frequently throughout
22. What procedures does the insured have in place	for proper personal hygiene for its employees?
23. Are new employees closely supervised when wo	rking near ovens or stoves?
24. Are all machines equipped with emergency stop operator will fall against it and cut the machine's power in	bars? (This device, when present, will be positioned so that the body of the the event of a mishap.)
25. Are employees required to tie back long hair and	I to wear nets or caps?
26. Do workers help delivery personnel in unloading lifting techniques?	g merchandise? If so, have they received instruction in proper
27. Are the aisles free of clutter and congestion?	
28. Who is responsible for inspecting the insured's s inspections conducted?	helves and tables for structural integrity, and how often are such

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	nandle themselves during a robbery attempt? (Management should train workers any attempt to deter or detain the robber should be discouraged.)	s to
30. Following a robbery and/or break and	d entry, what procedures are the employees instructed to follow?	
31. Do employees have access to working store?	g telephones in each area, and are emergency telephone numbers posted in t	the
32. Are employees trained in securing an response process after a robbery or br	d safeguarding evidence, and reducing distractions during the post-incident eak-in occurs?	
33. Does the insured pick up and deliver	products?	
34. If so, are Motor Vehicle Record's che	ecked on all drivers?	
35. What is the availability of emergency	health care and first aid?	
36. Have any employees undergone first	aid training?	