

Use this checklist to find the best insurance for your restaurant or food business:

Gather Business Information	Year business started:	
Determine Insurance Needs	 General Liability (covers 3rd Party injuries & property damage) Commercial Property (covers physical assets) Business Owner's Policy (BOP) (combination General Liability & Commercial Property) Workers' Compensation (covers employee injuries) Food Spoilage (covers losses due to spoiled food) 	
Evaluate Special Coverages	 Liquor Liability (essential if serving any type of alcohol) Inland Marine (covers off-site equipment) Commercial Auto (if using business vehicles for events, catering, delivery) Hired and Not Owned (HNOA) (covers employee-owned vehicles used for business) 	



Insurance Provider Comparison			
Provider 1:	Provider 2:	Provider 3:	
Annual premium:	Annual premium:	Annual premium:	
Monthly premium:	Monthly premium:	Monthly premium:	
Deductible:	Deductible:	Deductible:	
Payout Limits			
Aggregate:	Aggregate:	Aggregate:	
Per-claim:	Per-claim:	Per-claim:	
Exclusions:	Exclusions:	Exclusions:	
Included Coverages			
 General Liability Property BOP Liquor Liability Food Spoilage Commercial Auto Other: Other: Other: Other: 	 General Liability Property BOP Liquor Liability Food Spoilage Commercial Auto Other: Other: Other: Other: 	 General Liability Property BOP Liquor Liability Food Spoilage Commercial Auto Other: Other: Other: Other: 	
Ratings			
Customer ratings:	Customer ratings:	Customer ratings:	
Financial Stability Rating:	Financial Stability Rating:	Financial Stability Rating:	
Available Extras			
 24/7 customer support Online portal Mobile app Risk management resources 	 24/7 customer support Online portal Mobile app Risk management resources 	 24/7 customer support Online portal Mobile app Risk management resources 	