

Small Business Restaurant and Food Services

Quick Reference Guide



Restaurant Classes

Туре	Details	Alcohol Sales	Class
Fast Food	Fast casual dining	up to 10% of sales	Pizza Shops - Baking Only
	Quick service with low prices		Restaurants - Fast Food-All Other
	Counter service, may include tableside		Restaurants - Fast Food-Asian Cuisine
	delivery		Restaurants - Fast Food-Food Court
	Dine-in, takeout, drive-thru services		Restaurants - Fast Food-Mexican Cuisine
			Restaurants - Fast Food-Pizza
			Restaurants - Fast Food - Sandwich
	Casual dining	up to 35% of sales	Restaurants - Family Dining - All Other
	Table service by wait staff		Restaurants - Family Dining - Asian Cuisine
	Primarily dine-in, may offer takeout		Restaurants - Family Dining - Cafeteria
			Restaurants - Family Dining - Italian Cuisine
Family Dining			Restaurants - Family Dining - Other Ethnic
			Cuisine
			Restaurants - Family Dining - Seafood
			Restaurants - Family Dining - Steaks and
		-	Chops
	• Fast casual dining	up to 10% of sales	Bakery, Bagel and Donut Shops - With Frying
Cafés / Delis / Dessert Parlors	Quick service with low prices		Bakery, Bagel and Donut Shops - No Frying
	Counter service, may include		Coffee and Tea Shops - No Frying
	tableside delivery		Delicatessens Incl. Sandwich Shops - No Frying
	Dine-in, takeout, drive-thru services		Ice Cream Stores/Yogurt Shops - No Frying
			Juice Bars
	Formal dining, featuring unique and often	up to 50% of sales	Restaurants - Fine Dining
	more expensive menu options		
Fine Dining	High-end décor, formal atmosphere, typically a customer dress code		
Restaurants	Table service by wait staff following defined		
	etiquette for taking and serving meals		
	Provides service that includes food	up to 25% of sales	Caterers
	preparation at owned or long-term		
	leased facility, food delivery to event,		
	then presentation by wait staff including		
Caterers	preparing and clearing tables and serving meals		
	Venues including business, wedding and		
	social events		
	Table service for plated meals or buffets with		
	serving staff or attendee self-service		

Let's talk about it:

- Less than three years in business
- Habitational exposure within the building
 [Note: Min requirement Masonry Non-Combustible (MNC) or
 better construction code type and completely sprinklered]
- Tableside cooking
- Cooking outdoors
- Sports bar and grill
- Special events

Requirements

- Equipped with UL 300 automatic extinguishing system with a manually activated pull station
- Hood and ventilation system professionally installed NFPA 96 and serviced on a quarterly basis and with a baffle style filter (not mesh)
- Well-maintained facility

Not at this time:

- Lessor's Risk Only (LRO) with restaurant
- Open after midnight or before 5:00 am
- Drive-in with carhop service
- Amusement devices (pool table, dart boards, playgrounds)
- Bars, taverns, lounges, nightclubs
- Sharing common entrance with gas station or convenience store
- Live entertainment (bands, DJs, dance floor)
- Tabletop cooking
- Open less than 8 months per year
- Ghost kitchens
- Personal chef
- Banquet halls
- Delivery other than by automobile or foot
- Non sprinklered frame building (cooking that produce grease laden vapors and ≥\$500K TIV or PC >4)
- Food delivery conducted by employed staff in non-owned autos
- Raw shellfish >10% food sales
- Cooking schools (incidental cooking classes are acceptable)
- Solid fuel cooking inside the building (wood, wood pellets, charcoal)
- PC class >7

CNIA

• Buffets and self-service stations (except for Caterer Classification)

SIC Codes

SIC	CNA Connect® Code	Descriptions
54118	54116A	Delicatessens Incl. Sandwich Shops-No Frying
54512	54516B	Ice Cream Stores/Yogurt Shops-No Frying
54514	54516Z	Juice Bars
54611	54606A*	Bakery, Bagel and Donut Shops- With Frying
54612	71311A	Bakery, Bagel and Donut Shops-No Frying
58120	71311D	Pizza Shops-Baking Only
58120	71311E*	Caterer**
58124	58124A*	Restaurants-Fast Food-All Other
58124	58124B*	Restaurants-Fast Food-Asian Cuisine
58124	58124D*	Restaurants-Fast Food-Food Court
58124	58124E*	Restaurants-Fast Food-Mexican Cuisine
58124	58124F*	Restaurants-Fast Food-Pizza

	CNA	
SIC	Connect® Code	Descriptions
58124	58124G*	Restaurants-Fast Food-Sandwich
		Restaurants-Family Dining-All
58126	58126B*	Other
		Restaurants-Family Dining-Asian
58126	58126C*	Cuisine
		Restaurants-Family Dining-
58126	58126D*	Cafeteria
		Restaurants-Family Dining-Italian
58126	58126E*	Cuisine
		Restaurants-Family Dining-Other
58126	58126F*	Ethnic Cuisine
58126	58126H*	Restaurants-Family Dining-Seafood
		Restaurants-Family Dining-Steaks
58126	58126I*	and Chops
58126	58126A*	Restaurants-Fine Dining
58128	58128A	Coffee and Tea Shops-No Frying

^{*}Contemplates Commercial Cooking – Cooking that produces grease and grease laden vapors

^{**} Liquor Liability coverage is not available

CNA Connect® Key Coverage Options

Eating Establishment Choice Endorsement – Wide range of coverages including Business Income and Extra Expense for Dependent Property, Food Contamination Costs, Spoilage, Unauthorized Credit/Debit Card Use, Direct Damage Utility Services, and Building Ordinance or Law.

Fast Food Choice Endorsement – Custom coverage options including Business Income for Mobile Operations Vehicle, Emergency Vacating Expenses, Emergency Management Coverage, Food Contamination, and Spoilage

Choice Extra Endorsement – Provides \$250,000 blanket limit for EDP, Employee Dishonesty, Fine Arts, and Spoilage.

Franchise Agreement Property Upgrade Extension – Available up to \$100,000.

Food Contamination Coverage – Available up to \$500,000

Spoilage Coverage – Available up to \$1,000,000

Liquor Liability Coverage – Available in most states

Non-owned Auto Liability Coverage – Available when food delivery conducted by employed staff is limited to catered events such as corporate/ business functions, weddings and social functions

CNA Connect®:

- Min. Policy Ded. \$500
- GL Limits \$1M/\$2M or \$2M/\$4M

Umbrella:

• \$10M max limit

Classes Contemplating Commercial Cooking

- Cooking equipment must be protected with a UL 300 compliant automatic extinguishing system
- Kitchen must be equipped with a minimum of one manually activated pull station, easily accessible and located along a route of egress
- Hood and ventilation must be professionally installed according to NFPA 96 and serviced quarterly basis
- Open-flame cooking equipment (such as gas-fired range) and deep fat fryer must be separated by a 16-inch space or 8-inch vertical noncombustible barrier
- Non-sprinklered frame risks eligible only when location TIV (BLDG + BPP) less than \$500.000 and PPC 1 - 4

All Classes

- No solid fuel cooking (such as wood, wood pellets, charcoal)
- PPC 1 7 only
- Hour of operation: 5:00AM (earliest opening); 12:00AM (latest closing); Operates min. 8 months/year
- No table top cooking or dine around cooking
- No amusement devices including pool table, dart board, riding toys, playground (incidental arcade machines allowed: however, limited to 3)
- No live entertainment (incidental live music for ambience, e.g. quitarist/pianist, is acceptable)
- CNA Connect®: Food truck allowed only when incidental to brick and mortar restaurant establishment
- Auto policy: Food truck-ineligible; Food trailer-incidental to brick/ mortar, max limit \$10K, min ded. \$1K

Eligible Values

CNA Connect	Maximum Property Value Per Location	\$10,000,000				
CNA Connect	Maximum Annual Exposure Per Policy	\$20,000,000 (Receipts)				
Workers' Compensation	Maximum Annual Payroll	\$5,000,000				
Commercial Automobile	Maximum Number of Vehicles, Excluding Trailers per Policy	25				

