

FULL COOKING OPERATIONS WARRANTY ENDORSEMENT

Words and phrases in bold font or quotation marks have special meaning as defined below or in the form to which this endorsement is attached.

The titles of sections or paragraphs listed below should not be considered for purposes of interpreting the intent of this Form; these titles have only been inserted for ease of reading.

This endorsement applies to the property section(s) of the policy.

This endorsement modifies insurance provided under the following:

Building and/or Contents - Broad Form (BF02)

Commercial Building and Contents Named Perils Form (NP02)

All Business Interruption Forms

It is warranted and made a condition precedent to recovery under this policy that the Insured will comply with the following warranties when **full cooking operations** take place at any risk location described in the policy.

1. A UL300, ULC1254.6 certified automatic fire extinguishing system and NFPA #96 compliant commercial; hood, plenum, duct and ventilation system must be installed and fully operational within any area(s) used to conduct **full cooking operations**.
2. A fully operational Class K portable fire extinguisher must be kept within 9.1 metres (30 feet) of any range, charbroiler, grill/griddle, deep fryer, wok, or similar heat-generating cooking appliance.
3. The certified automatic fire extinguishing system detailed in warranty 1 above must be cleaned, serviced and maintained on a semi-annual basis by a trained and qualified third party contractor. Seasonal operations must be cleaned, serviced and maintained prior to each season.
4. The hood, plenum, duct and ventilation system detailed in warranty 1 above must be cleaned, serviced, and maintained on a semi-annual basis by a properly trained and qualified third party contractor in cleaning of commercial cooking systems. Seasonal operations must be cleaned, serviced and maintained prior to each season.
5. The Insured must immediately notify the Insurer of any interruption, flaw or defect of the systems detailed in warranty 1 above.

DEFINITION

Full cooking operations is defined as any cooking operations which involves the usage of a commercial range, charbroiler, grill/griddle, deep fryer, wok, or similar heat-generating cooking appliance; where oil and/or grease-laden vapour is or can be generated.

Failure of the Insured to comply with any or all of the above warranties will render the coverage provided under this policy null and void.

I have read, and fully understand and accept this Full Cooking Operations Warranty Endorsement which forms part of this policy. By signing below, I acknowledge that I am the Named Insured or am duly authorized to sign on behalf of the Named Insured.

Signature of Insured

Date

Title of Insured, please print.

Except as otherwise provided in this endorsement, all terms and conditions of this policy shall remain unchanged.