



CITY OF MILWAUKEE
OFFICE OF THE CITY CLERK

Tuesday, June 29, 2021

COMMITTEE MEETING NOTICE

AD 13

Anhvu T Nguyen

4756 S 27th St

Milwaukee, WI 53221

You are requested to attend a virtual hearing to be held on:

Tuesday, July 13, 2021 at 09:25 AM

Regarding: Your Class B Beer and Food Dealer License Renewal Applications for "Pho Cali Restaurant" at 4756 S 27th St.

This meeting will be held via GoToMeeting. Please see the enclosed best practices document for further instructions. The access code is <https://global.gotomeeting.com/join/175284253>. If you wish to call in, please call **+1 (571) 317-3122** and use Access Code: 175-284-253.

There is a possibility that your application may be denied for one or more of the following reasons: failure of the applicant to meet the statutory and municipal license qualifications; pending charges against or the conviction of any felony, misdemeanor, municipal offense or other offense, the circumstances of which substantially relate to the circumstances of the particular licensed activity, on behalf of the licensee, his or her employees, or patrons (if the licensee is a corporation or licensed limited partnership, the conviction of the corporate agent, officers, directors, members or any shareholder holding 20% or more of the corporation's total or voting stock, or proxies for that amount of stock, of any of the offenses enumerated in s. 125.12(2)(ag), Wis. Stats., as amended); the appropriateness of tavern location and premises; neighborhood problems due to management or location; failure of the licensee to operate the premise in accordance with the floor plan and plan of operation submitted pursuant to s. 90-5-1-c. of the Milwaukee Code of Ordinances; and any factors which reasonably relate to the public health, safety and welfare. See attached police report and/or written correspondence regarding this application. Please be advised the public will be able to provide information to the committee in person. The committee will receive and consider evidence regarding the above mentioned criteria.

Notice for applicants with warrants or unpaid fines: Proof of warrant satisfaction or payment of fines must be submitted at the hearing on the above date and time. Failure to comply with this requirement may result in a delay of the granting/denial of your application.

Failure to attend this meeting may result in the denial of your license. Individual applicants and partnership applicants must attend or attend by an attorney. The agent or attorney for corporate or limited liability applicants must attend. If you wish to do so and at your own expense, you may be accompanied by an attorney of your choosing to represent you at this hearing.

You will be given an opportunity to speak on behalf of the application and to respond and challenge any charges or reasons given for the denial. No petitions can be accepted by the committee, unless the people who signed the petition attend the virtual hearing and are willing to testify. You may present witnesses under oath and you may also confront and cross-examine opposing witnesses under oath. If you have difficulty with the English language, you should request an interpreter attend the meeting with you, at your expense, so that you can answer questions and participate in your hearing.

PLEASE NOTE: Upon reasonable notice, efforts will be made to accommodate the needs of disabled individuals through sign language interpreters or other auxiliary aids. For additional information or to request this service, contact the Council Services Division ADA Coordinator at (414) 286-2998, Fax - (414) 286-3456, TDD - (414) 286-2025.

JIM OWCZARSKI, CITY CLERK

BY: _____

Jim Cooney
License Division Manager

If you have questions regarding this meeting, please contact the staff assistant, Molly Kuether-Steele at (414) 286-2775 or molly.kuether-steele@milwaukee.gov.



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name PHO CALI RESTAURANT	Facility Type Restaurant
Facility ID # EPOE-AFWKDA	Facility Telephone # 414 218-0191
Facility Address 4756 S 27TH ST MILWAUKEE, WI 53221	
Licensee Name ANHVU T NGUYEN, SP.	Licensee Address 4756 S 27TH ST MILWAUKEE, WI 53221

Inspection Calculations									
This Establishment's Health (%) Grade is 70.66	<table border="1"> <thead> <tr> <th>A</th> <th>B</th> <th>C</th> <th>Closed</th> </tr> </thead> <tbody> <tr> <td>100%-79%</td> <td><79%-60%</td> <td>< 60%</td> <td>Imminent Health Hazard or Sanitation grade < 60%</td> </tr> </tbody> </table>	A	B	C	Closed	100%-79%	<79%-60%	< 60%	Imminent Health Hazard or Sanitation grade < 60%
A	B	C	Closed						
100%-79%	<79%-60%	< 60%	Imminent Health Hazard or Sanitation grade < 60%						
This Inspection Score 62.00									

Inspection Information	
Inspection Type Routine	Inspection Date January 11, 2021

Certified Manager		
Name Tungt Nguyen	Certificate #	Certificate Expiration 10/9/2020

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
Total # 16
12-201.11 (A) [A] - CERTIFIED FOOD MANAGER – REQUIREMENT This is a core item Observation: There is no approved certified food manager for this establishment. Corrective Action(s): Provide an approved Wisconsin Certified, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSave or recertification for small operators certified food manager and post the certificate in the food establishment within [time period]. Visit www.milwaukee.gov/cfm for more information. Correct By: 30-Jun-2021
2-303.11 - PERSONAL CLEANLINESS - JEWELRY This is a core item Observation: An employee was observed wearing a wrist bracelet while working with food. Corrective Action(s): Except for a plain ring such as a wedding band, prohibit food employees wearing jewelry on the hands or wrists while working with food. Correct By: 25-Jan-2021
2-401.11 (A) - EATING, DRINKING, OR USING TOBACCO

This is a core item

Observation: An employee's bowl of rice was being stored on a shelf of clean dishes in the kitchen area.

Corrective Action(s): Provide an employee break room or designate an area that's away from food preparation for eating. Correct By: 25-Jan-2021

3-302.11 (A) (4) - PACKAGED AND UNPACKAGED FOOD - COVERED CONTAINERS OR WRAPPING

This is a core item

REPEAT OBSERVATION: Several containers of raw meat in the kitchen's lower prep cooler and a container of shrimp and cooked rice in the walk-in cooler were observed to be unwrapped or uncovered.

Corrective Action(s): All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 25-Jan-2021

3-304.12 - IN-USE UTENSILS, BETWEEN USE STORAGE

This is a core item

REPEAT OBSERVATION: A couple of rice scoopers are being stored in a container of standing water in the back storage room.

Corrective Action(s): Store in-use utensils in the food item with handle extended, on a clean surface, running dipper well or in a container of water greater than 135°F. Correct By: 25-Jan-2021

3-305.11 (A) (3) - FOOD CONTAMINATION PREVENTED FROM PREMISE - OFF THE FLOOR

This is a core item

Observation: A box of cilantro and a box of raw pork are being stored on the floor in the kitchen and walk-in cooler.

Corrective Action(s): Store all food items 6 inches above the floor. Correct By: 25-Jan-2021

3-305.12 - FOOD CONTAMINATION - FOOD STORAGE PROHIBITED AREAS

This is a core item

Observation: A couple boxes of raw pork are being stored in the outside shed and are subject to contamination.

Corrective Action(s): Remove the boxes of raw pork from the outside shed to an area not subject to contamination (Walk-in Cooler/Prep coolers). Correct By: 25-Jan-2021

3-501.13 - THAWING

This is a core item

REPEAT OBSERVATION: Several packages of frozen pork and beef are being improperly thawed in the warewashing sink and underneath a preptable in the kitchen area.

Corrective Action(s): Adjust procedures or methods to properly thaw foods. Correct By: 25-Jan-2021

4-601.11 (A) - FOOD CONTACT SURFACES - SOILED

This is a priority foundation item

REPEAT OBSERVATION: The deli slicer is visibly soiled and needs to be cleaned and sanitized on more frequent basis.

Corrective Action(s): Maintain food contact surfaces in a clean condition. Correct By: 25-Jan-2021

4-602.13 - NON-FOOD CONTACT SURFACES - CLEANING FREQUENCY

This is a core item

Observation: The the fryer unit has a build-up of old food debris and grease on it's outer surfaces and is not cleaned on a frequent basis.

Corrective Action(s): Clean the fryer unit on a more frequent basis to prevent the accumulation of food and grease build-up on it's outer surfaces. Correct By: 25-Jan-2021

4-702.11 - FOOD CONTACT SURFACES - SANITIZED BEFORE USE AFTER CLEANING

This is a priority item

Observation: The food equipment and contact surfaces in the kitchen area not being properly sanitized after cleaning.

Corrective Action(s): Clean and properly sanitize all utensils and equipment before contact with food. Correct By: 25-Jan-2021

6-202.15 (A) (1) - INSECTS AND RODENTS - OUTER OPENINGS PROTECTED

This is a core item

REPEAT OBSERVATION: There is a gap in the kitchen's back door which could allow the entrance of insects or rodents.

Corrective Action(s): Repair this gap so that entrance by insects or rodents into the food establishment is prevented. Correct By: 25-Jan-2021

6-301.12 - HAND DRYING PROVISION

This is a priority foundation item

Observation: No single-use toweling or other hand drying device available at the handwashing sink in the front service area.

Corrective Action(s): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. Correct By: 25-Jan-2021

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

This is a core item

Observation: The floors and walls underneath and next to the fryer unit in the kitchen have a build-up of grease and food residue on it's surfaces.

Corrective Action(s): Clean the floors and walls underneath and next to the fryer unit at a more frequency basis to prevent the build-up of food and grease residue on their surfaces. Correct By: 25-Jan-2021

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE AND DISCHARGE PROHIBITION

This is a core item

Observation: The hood system's filters are soiled and have a build-up of grease on their surfaces.

Corrective Action(s): Clean the hood system's filters as often as necessary to prevent the build-up of grease on their surfaces. Correct By: 25-Jan-2021

7-207.11 (A) - TOXIC SUBSTANCES - MEDICINE - RESTRICTION

This is a priority foundation item

Observation: A medicine packet is being stored on a food storage shelf located in kitchen.

Corrective Action(s): Remove all medicine not necessary for employee health. Correct By: 25-Jan-2021

Comments:

Due to COVID 19 and measures taken to reduce personal contact between individuals, this inspection report has been reviewed and delivered but not signed

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department. The appeal link is <https://itmdapps.milwaukee.gov/FoodGrading/appeal.jsp>

A re-inspection to assess your correction of these violations will be conducted on, or about, 01/25/2021

Person in Charge

Sanitarian



MICHAEL STARKS
(414) 708-6248



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Licensee Name ANHVU T NGUYEN, SP.	Licensee Address 4756 S 27TH ST MILWAUKEE, WI 53221

Inspection Information	
Inspection Type Special	Inspection Date February 12, 2021

Certified Manager		
Name Tungt Nguyen	Certificate #	Certificate Expiration 10/9/2020

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations
Total # 1
12-201.11 (A) [A] - CERTIFIED FOOD MANAGER – REQUIREMENT
This is a core item
Observation: There is no approved certified food manager for this establishment.
Corrective Action(s): Provide an approved Wisconsin Certified, 360/Learn2Serve, Food Safety Professionals, Prometric, ServSave or recertification for small operators certified food manager and post the certificate in the food establishment within [time period]. Visit www.milwaukee.gov/cfm for more information. Correct By: 11-Apr-2021

Comments:
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Person in Charge

Sanitarian



MICHAEL STARKS
(414) 708-6248



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Facility Address 4756 S 27TH ST MILWAUKEE , WI 53221	
Licensee Name ANHVU T NGUYEN, SP.	Licensee Address 4756 S 27TH ST MILWAUKEE , WI 53221

Inspection Information	
Inspection Type Special Re-inspection	Inspection Date April 16, 2021

Certified Manager		
Name Hal Le	Certificate # 3624833	Certificate Expiration 10/22/2021

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

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A handwritten signature in black ink, appearing to read "Michael Starks", written in a cursive style.

MICHAEL STARKS
(414) 708-6248

MILWAUKEE POLICE DEPARTMENT LICENSING

CRIMINAL RECORD/ORDINANCE VIOLATION/INCIDENTS SYNOPSIS

DATE: 06/23/21
LICENSE TYPE: BBEER
NEW:
RENEWAL:

No. 325753
Application Date: 06/22/21

License Location: 4756 South 27th Street
Business Name: Pho Cali

Licensee/Applicant: Nguyen, Anhvu T.
(Last Name, First Name, MI)
Date of Birth: 01/01/1987

Home Address: 4820 West Hilltop LA
City: Franklin State: WI Zip Code: 53132
Home Phone: 414-218-0191

This report is written by Police Officer Monreal, assigned to the License Investigation Unit, Days.

The Milwaukee Police Department's investigation regarding this application revealed the following:

1. On 03/03/2015 the applicant was cited at 4756 South 27th Street in the city of Milwaukee for Building Code Violations.

Charge: Building Code Violations
Finding: Guilty
Sentence: \$150.00
Date: 05/28/2015
Case: 15021560

=====

2. On 08/17/20 at 12:17pm, officers conducted a License Premise check at Pho Cali, 4756 S. 27th St. This was in regards to an email officers received regarding a 30 day suspension of the establishment and reports the restaurant was still open. On arrival officers observed the open sign to be illuminated and upon entrance, observed several patrons dining at tables. Officers spoke to the manager on duty, who stated the patrons were just friends. The manager was advised they could not be open or serve food in any capacity. Officers then contacted the agent via telephone. The agent stated he did receive a letter from the City, however, did not understand what it meant and when he contacted the City for clarification, they did not explain they could not be open. The 30 day suspension was again explained to the agent and the business was closed with patrons off the premise prior to the officer leaving.

Milwaukee Police Department

749 W. State Street Milwaukee, WI 53233

414-933-4444

Case #:202300086

OtherEvent #: 20-LP-0790

Incident

4756 S 27TH ST MILWAUKEE, WISCONSIN 53221

Incident Date/Time:: 08/17/2020 12:17:00
CAD Number:: 202300999
District:: 6
Beat:: 650
Reporting Area:: 7342

Business Agent (1)

NGUYEN, ANH VT

Person Involvement: (Must choose Agent
AGENT from drop down):
DOB:: 01/01/1987
Sex:: MALE
Race:: ASIAN
Phone 1 Number:: (414)-218-0191
Phone 1 Type:: Cell
Address:: 4820 W HILLTOPLN
City:: FRANKLIN
State:: WISCONSIN
Zip Code:: 53132

Licensed Persons Involved (1)

NGUYEN, TUAN A

Person Involvement:: Manager
DOB:: 09/20/1963
Sex:: MALE
Race:: ASIAN
Phone 1 Number:: 414-688-0357
Phone 1 Type:: CELL
Address:: 4820 W HILLTOP LN
City:: Franklin
State:: WISCONSIN
Zip Code:: 53132

Licensed Premise Data (1)

PHO CALI

Phone 1 Number:: (414)-282-9950
Phone 1 Type:: Work
Address:: 4756 S 27TH ST
City:: MILWAUKEE
State:: WISCONSIN
Zip Code:: 53221
License Type:: Food Dealer
Licensee Notification Was Made:: Yes
Licensee Notified Date/Time:: 08/17/2020 12:38:00

Milwaukee Police Department

749 W. State Street Milwaukee, WI 53233

414-933-4444

Case #:202300086

OtherEvent #: 20-LP-0790

Business Was Cited For Violation:: No
Licensee was cooperative: (If not explain in narrative): Yes
Licensee or Manager was on premises at time of violation/incident:: Yes

Narrative (1)

INITIAL INVESTIGATION

Krohn, Michael C 017797

08/17/2020

This report is written by P.O. Michael KROHN, assigned to District Six, Early Power Shift.

On August 17, 2020 at 12:17pm I conducted a business check at 4756 S. 27th St (Pho Cali restaurant) in the City and County of Milwaukee, WI based on an email stating that the restaurant should be closed because of a 30 day suspension and there were reports of the business still being open.

Upon arrival at the location I observed the open sign illuminated that was in the window on the south side of the restaurant. As I approached the restaurant door I could see patrons in the restaurant, I entered the south door which was unlocked. Once inside I observed two separate tables with two patrons at each table. The one table the patrons were still eating, the other table had food on it but the subjects were not eating. I then spoke to the cashier behind the counter and asked for a manager, I observed two other employees in the kitchen area believed to be the cooks. The cashier called somebody and told them they had to come back.

After approximately 5 minutes I spoke to Tuan A. NGUYEN (a/m, 09-20-63) who stated that he was part owner and the father of the licensee holder, Anh NGUYEN (01-01-97). I informed Tuan that the restaurant could not be open for business because of the 30 day suspension from the city. Tuan stated that the people in the restaurant were just friends. I informed Tuan that the restaurant was not allowed to serve food and could not have patrons in the restaurant. Tuan stated something about only having take out, I again told Tuan that the restaurant could not be open for service. Tuan then stated that they were going to do work inside the restaurant. There was a language barrier between myself and Tuan so at this time I asked for the licensee's phone number, which was his son Anh.

I contacted Anh by phone at approximately 12:38pm on August 17, 2020 and explained to him that the restaurant could not be open because of the 30 day suspension. Anh stated that he received something in the mail but did not understand what it meant and that when he called the city they did not explain to him that the business could not be open. I explained to Anh again that the restaurant could not be open for any food service, being dine in or carry out. Anh stated that he would close down the restaurant and that he would try and contact the city.

When I left the restaurant there were no patrons inside the restaurant, the open sign was off and Tuan locked the door when I walked out.

Milwaukee Police Department

749 W. State Street Milwaukee, WI 53233

414-933-4444

Case #:202300086

OtherEvent #: 20-LP-0790

End of report.

Officer (2)		
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Reporting Officer:	Krohn, Michael C (017797)	08/17/2020 17:46:00
Section: (Work Location):	62	
Approving Officer:	Sturma, Colleen B (016273)	08/17/2020 22:20:25
Section: (Work Location):	62	



Tuesday, June 29, 2021



Notice of Public Hearing

blank
notice

NGUYEN, Anhvu T
Pho Cali Restaurant at 4756 S 27th St
Class B Beer and Food Dealer License Renewal Applications

Tuesday, July 13, 2021 at 9:25 AM

To whom it may concern:

The above application has been made by the above named applicant(s). This requires approval from the Licenses Committee and the Common Council of the City of Milwaukee. The hearing before the Licenses Committee will take place virtually on 7/13/2021 at 9:25 AM. This is a public hearing. Those wishing to view the proceeding are able to do so via the City Channel – Channel 25 on Spectrum Cable – or on the Internet at <http://city.milwaukee.gov/citychannel>. Those wishing to provide oral testimony will be asked to do so by phone or internet and are asked to contact the staff assistant, Molly Kuether-Steele at (414) 286-2775 or molly.kuether-steele@milwaukee.gov for necessary information. Please make such requests no later than one business day prior to the start of the meeting. You are not required to attend the hearing, but please see the information below if you would like to provide testimony. Once the Licenses Committee makes its recommendation, this recommendation is forwarded to the full Common Council for approval at its next regularly scheduled hearing.

Important details for those wishing to provide information for the Licenses Committee to consider when making its recommendation:

1. The license application is scheduled to be heard at the above time. Due to other hearings running longer than scheduled, you may have to wait some time to provide your testimony.
2. You must testify as to matters that you have personally experienced or seen. (You cannot provide testimony for your neighbor, parent or anyone else; this is considered hearsay and cannot be considered by the committee.)
3. No letters or petitions can be accepted by the committee (unless the person who wrote the letter or the persons who signed the petition are willing to testify).
4. Persons opposed to the license application are given the opportunity to testify first; supporters may testify after the opponents have finished.
5. When you are called to testify, you will be sworn in and asked to give your name, and address. (If your first and/or last names are uncommon please spell them.)
6. You may then provide testimony.
 - a. Include only information relating to the above license application.
 - b. Include only information you have personally witnessed or seen.
 - c. Provide concise and relevant information detailing how this business has affected or may affect the peaceful enjoyment of your neighborhood.
 - d. If by the time you have the opportunity to testify, the information you wish to share has already been provided to the committee, you may state that you agree with the previous testimony. Redundant or repetitive testimony will not assist the committee in making its recommendation.
7. After giving your testimony, the members of the Licenses Committee and the licensee may ask questions regarding the testimony you have given or other factors relating to the license application.
8. Business Competition is not a valid basis for denial or non-renewal of a license.

Please Note: If you have submitted an objection to the above application your objection cannot be considered by the committee unless you personally testify at the hearing.

OCCUPANT	MAIL ADDRESS	CITY STATE ZIP
CURRENT OCCUPANT	4719 S 26TH ST	MILWAUKEE, WI 53221-2935
CURRENT OCCUPANT	4721 S 26TH ST	MILWAUKEE, WI 53221-2935
CURRENT OCCUPANT	4723 S 26TH ST	MILWAUKEE, WI 53221-2935
CURRENT OCCUPANT	4725 S 26TH ST	MILWAUKEE, WI 53221-2935
CURRENT OCCUPANT	4726 S 26TH ST	MILWAUKEE, WI 53221-2936
CURRENT OCCUPANT	4732 S 26TH ST	MILWAUKEE, WI 53221-2936
CURRENT OCCUPANT	4735 S 26TH ST	MILWAUKEE, WI 53221-2935
CURRENT OCCUPANT	4737 S 26TH ST	MILWAUKEE, WI 53221-2935
CURRENT OCCUPANT	4738 S 26TH ST	MILWAUKEE, WI 53221-2936
CURRENT OCCUPANT	4739 S 26TH ST	MILWAUKEE, WI 53221-2935
CURRENT OCCUPANT	4741 S 26TH ST	MILWAUKEE, WI 53221-2935
CURRENT OCCUPANT	4744 S 26TH ST	MILWAUKEE, WI 53221-2936
CURRENT OCCUPANT	4749 S 26TH ST	MILWAUKEE, WI 53221-2935
CURRENT OCCUPANT	4752 S 26TH ST	MILWAUKEE, WI 53221-2936
CURRENT OCCUPANT	4757 S 26TH ST	MILWAUKEE, WI 53221-2935
CURRENT OCCUPANT	4758 S 26TH ST	MILWAUKEE, WI 53221-2936
CURRENT OCCUPANT	4762 S 27TH ST	MILWAUKEE, WI 53221-2602
CURRENT OCCUPANT	4763 S 26TH ST	MILWAUKEE, WI 53221-2935
CURRENT OCCUPANT	4765 S 26TH ST	MILWAUKEE, WI 53221-2935
CURRENT OCCUPANT	4770 S 26TH ST	MILWAUKEE, WI 53221-2936
CURRENT OCCUPANT	4773 S 26TH ST	MILWAUKEE, WI 53221-2935
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Total Records: 21

Radius: 250.0 feet and Center of Circle: 4756 S 27th St

2021-2022 Plan of Operation for 4756 S 27TH ST

1. Litter & Security Plans			
How are the grounds kept clean? <input checked="" type="checkbox"/> Sweep <input checked="" type="checkbox"/> Pressure Wash <input type="checkbox"/> Pick Up Litter <input type="checkbox"/> Other:			
How often will grounds be cleaned? <input checked="" type="checkbox"/> Daily <input type="checkbox"/> Weekly <input type="checkbox"/> Other:			
Who cleans the grounds? <input type="checkbox"/> Licensee <input type="checkbox"/> Building Owner <input checked="" type="checkbox"/> Employees <input type="checkbox"/> Hired Maintenance <input type="checkbox"/> Other:			
How are noise issues prevented and/or addressed? <input type="checkbox"/> Security <input type="checkbox"/> Manager approaches customer(s) <input checked="" type="checkbox"/> Call Police <input type="checkbox"/> Signs Posted <input type="checkbox"/> Other:			
Are there designated outdoor smoking areas? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes If Yes, Describe:			
Number of garbage cans: Inside <u>5</u> Locations: <u>Front, Back, Kitchen, V.V</u> Outside <u>2</u> Locations: <u>Front, Back</u>			
Is a crowd control barrier used? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes If Yes, Describe:			
Number of restrooms: <u>2</u>		Name of solid waste contractor: <u>Eagel Waste</u>	
Are there parking spaces on the premises? <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes If Yes, list number of spaces: <u>30</u> and describe security plans: <u>2 camera and one light</u>			
Are there designated loading areas? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes If Yes, describe security plans:			
Do you have security personnel on the premise? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes If Yes, how many? _____ AND What are their responsibilities? _____ What security equipment do they use? <u>_____</u> List their licensing, certification or training credentials: _____			
Are there security cameras? <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes If Yes, list all locations: <u>Front, Back, Kitchen</u>			
Are searches and/or identification checks conducted upon entry? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes If Yes, describe:			
2. Percentage of Sales (must total 100%)			
Alcohol <u>1</u> %	Food Sales <u>99</u> %	Entertainment _____ %	Other _____ %
3. Businesses On The Premises (choose all that apply):			
<input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Cafe/Coffee Shop <input type="checkbox"/> Cocktail Lounge <input type="checkbox"/> Convenience Store <input type="checkbox"/> Night Club <input type="checkbox"/> Liquor Store <input type="checkbox"/> Tavern <input type="checkbox"/> Sports Facility <input type="checkbox"/> Hotel <input type="checkbox"/> Banquet Hall <input type="checkbox"/> Supermarket <input type="checkbox"/> Private/Fraternal/Veterans' Club <input type="checkbox"/> Other:			
4. Hours of Operation and Age Restriction			
Are there any changes to the current hours of operation or age restriction? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes If Yes, Describe:			
<p>Please Note: If you will be open earlier or later than the hours listed on your current license for even one event or holiday (for example, St. Patrick's Day, Brewers Opening Day, etc.) during the license period, this must be reported and printed on your license. Your hours of operation and age restriction are listed on your current license.</p>			
5. Floor Plan and Capacity			
Are you requesting any changes to your capacity or floor plan*? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes If yes, describe: _____ and submit a new floor plan with this renewal application. A sample plan can be found online at www.milwaukee.gov/licenses under License Forms and Related Information.			
Alcohol/Food Establishments: A "Permanent Extension of Premises Application" is required if you are adding any square footage to the licensed premises.			
6. Sidewalk Dining: Fee:			
Are there any changes to the sidewalk dining site plan? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes If Yes, submit an updated site plan with this application.			
7. Food License: FREST 14660 Fee: \$800.00		8. Weights and Measures: Fee:	
Your current food license includes the following food operations: DHS - MODERATE, Sales \$20,001 - \$200,000, Tavern Restaurant. Are there any changes to your food operations as listed above? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes, if Yes, explain _____		Number/Type of Devices: Are there any changes to the number or types of devices? <input checked="" type="checkbox"/> No <input type="checkbox"/> Yes If yes, contact our office for further instructions.	