



CITY OF MILWAUKEE
OFFICE OF THE CITY CLERK

Thursday, October 30, 2014

COMMITTEE MEETING NOTICE

AD 12

GENSCH, Lori A, Agent
Konzak Enterprises, LLC
231 S 2nd St

Milwaukee, WI 53204

You are requested to attend a hearing which is to be held in Room 301-B, Third Floor, City Hall on:

Monday, November 10, 2014 at 09:30 AM

Regarding: Your Loading Zone Permit Renewal Application as agent for "Konzak Enterprises, LLC" for "Zaks Cafe" at 231 S 2nd St.

There is a possibility that your application may be denied for one or more of the following reasons: Objections to the granting this loading zone due to land use and parking availability in the block where the loading zone is requested, the roadway geometrics in the block in which the loading and unloading zone is requested, the requested hours of the loading zone and the impact of the loading zone on the surrounding neighborhood.

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 appear at this meeting may result in the denial of your license. Individual applicants must appear only in person or by an attorney. Corporate or Limited Liability applicants must appear only by the agent designated on the application or by an attorney. Partnership applicants must appear by a partner listed on the application or by an attorney. 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 are present at the committee hearing and 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 bring an interpreter with you, at your expense, so that you can answer questions and participate in your hearing.

You may examine the application file at this office during regular business hours prior to the hearing date. Inquiries regarding this matter may be directed to the person whose signature appears below.

Limited parking for persons attending meetings in City Hall is available at reduced rates (5 hour limit) at the Milwaukee Center on the southwest corner of East Kilbourn and North Water Street. Parking tickets must be validated in the first floor information booth in City Hall.

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 OWZARSKI, CITY CLERK

BY: Rebecca N. Grill
Rebecca N. Grill
Deputy City Clerk

If you have questions regarding this notice, please contact the License Division at (414) 286-2238.

Please add as objection

Jim Cooney
License Specialist III
City Clerk, License Division
Phone: 414-286-2238 Fax: 414-286-3057
milwaukee.gov/license



Sent: Tuesday, September 09, 2014 11:59 AM
To: License
Subject: Loading Zone Renewal

Hello Mary,

I appeared before the common council a couple of years ago regarding the loading zone for Zak's Cafe located at 231 S. 2nd St. The loading zone was not being utilized, taking up much needed parking space. Mei-Lynn Nelson was present at the meeting. She is part owner of the building and had originally requested the loading zone during construction on the building. We had come to an agreement in front of the common council that the loading zone would not be renewed. However.....they renewed it again last year.

I did speak to Alderman Perez about the loading zone. He stated that he had a conversation with the owner (Doug). Doug had advised that it would no be renewed. I would like to make certain that it will be taken down at the end of November when it is due to expire. Deliveries are made in the back of the business and the loading zone is always empty.

At this time I would like to remain anonymous. I would appreciate being contacted if there is an attempt at another renewal.

Thank you for your time.

Peace,



RENEWAL LOADING ZONE APPLICATION

OFFICE OF THE CITY CLERK LICENSE DIVISION
200 E. WELLS ST. ROOM 105, MILWAUKEE, WI 53202
(414) 286-2238 E-MAIL ADDRESS: LICENSE@MILWAUKEE.GOV
WWW.MILWAUKEE.GOV/LICENSE

Izrenapp 8/7/12

obj
11/10 9:30
just notifying obj.

Loading Zone Information

| | | |
|--|--------------------------|----------------------------|
| Type: Loading Zone | License # LZ 3199 | Total Fee Due \$300 |
| Location of Loading Zone: 231 S 2ND ST MILWAUKEE, WI 53204 | | |

Disabled Loading Zone Applicants

| | |
|---|------------------------|
| Full Legal Name: | Phone # (414) 271-5555 |
| Home Address (include City, State, Zip Code): | Email Address: |
| Mailing Address (if different from home address) (include City, State, Zip Code): | |

Other Loading Zone Applicants

| | |
|--|--|
| Full Legal Name of Contact Person (individual, partner, agent, member or officer): GENSCH, Lori A, Agent | Contact Person's Phone # |
| Contact Person's Address (include City, State, Zip Code): | |
| Full Name of Corporation, LLC or Non Profit Organization (if applicable): Konzak Enterprises, LLC | Non Profit Tax Exempt #: |
| Business Name: Zaks Cafe | Business Phone #: (414) 271-5555 |
| Business Address (include City, State, Zip Code): 231 S 2ND ST, Milwaukee WI 53204 | Email Address: zakscafemke@gmail.com |
| Mailing Address (if different from business address) (include City, State, Zip Code): 231 S 2ND ST, Milwaukee WI 53204 | |

The undersigned agrees to inform the City Clerk within ten days of any substantial changes in the information supplied in this application. The undersigned shall not willfully refuse to provide the services offered under this license, or add charges or require deposits not required of the general public because of race, color, sex, religion, national origin or ancestry, age, handicap, lawful source of income, marital status, sexual orientation, gender identity or expression, familial status or the fact that a person is now or has been a member of the military service, whether dressed in uniform or not; and not seek such information as a condition of employment, or penalize any employee or discriminate in the selection of personnel for training or promotion on the basis of such information.

I have knowledge of the City Ordinances currently regulating the license applied for herein, and say that I am the person named above and that all statements made in the foregoing application are true and correct.

| | |
|--|--|
| Signature of Applicant or Contact Person or Relative of Disabled Loading Zone Applicant | Relationship to Disabled Loading Zone Applicant (Example: parent, spouse, guardian, etc.) |
|--|--|

Office Use Only: Initials: JK Filed: 10-20-14 AD: 12
 App # 197347 Granted: 1 Issued: _____

vpd



CITY OF MILWAUKEE
OFFICE OF THE CITY CLERK

Thursday, October 30, 2014

COMMITTEE MEETING NOTICE

AD 12

HINTZ, Josh, Agent
Var Gallery & Studios LLC
1203 E Brady St Apt D

Milwaukee, WI 53204

You are requested to attend a hearing which is to be held in Room 301-B, Third Floor, City Hall on:

Monday, November 10, 2014 at 09:30 AM

Regarding: Your Class B Tavern, Food Dealer, and Public Entertainment Premises License Applications Requesting Instrumental Musicians, Bands, Comedy Acts, Concerts, Gallery Nights, and Art Instruction as agent for "Var Gallery & Studios LLC" for "Var Gallery & Studios" at 643 S 2nd St.

There is a possibility that your application may be denied for one or more of the following reasons: you do not meet the statutory and municipal requirements; the fitness and appropriateness of the location to be licensed and whether the location will create undesirable neighborhood problems (such as disorderly congregations of people, excessive litter, unreasonable noise, and traffic and parking problems), whether or not there is an over-concentration of alcohol beverage establishments in the neighborhood; whether or not you have been charged with or convicted of any felony, misdemeanor, municipal offense or other offense, the circumstances of which substantially relate to the licensed activity; and any other 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 or in writing. The committee will receive and consider evidence regarding the above mentioned criteria.

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JIM OWZARSKI, CITY CLERK

BY: Rebecca N. Grill
Rebecca N. Grill
Deputy City Clerk

If you have questions regarding this notice, please contact the License Division at (414) 286-2238.

200 E. Wells Street, Room 105, City Hall, Milwaukee, WI 53202. www.milwaukee.gov/license
Phone: (414) 286-2238 Fax: (414) 286-3057 Email Address: License@milwaukee.gov



CITY OF MILWAUKEE
OFFICE OF THE CITY CLERK

Thursday, October 30, 2014

COMMITTEE MEETING NOTICE

AD 12

HINTZ, Josh, Agent
Var Gallery & Studios LLC
643 S 2nd St

Milwaukee, WI 53204

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JIM OWCZARSKI, CITY CLERK

BY: Rebecca N. Grill
Rebecca N. Grill
Deputy City Clerk

If you have questions regarding this notice, please contact the License Division at (414) 286-2238.

MILWAUKEE POLICE DEPARTMENT

LICENSING

CRIMINAL RECORD/ORDINANCE VIOLATION/INCIDENTS SYNOPSIS

DATE: 09/24/2014

LICENSE TYPE: Class B Tavern

NEW:

RENEWAL:

No. 194530

Application Date: 09/15/2014

License Location: 643 South 2nd Street

Business Name: Var Gallery & Studios

Licensee/Applicant: Hintz, Josh
(Last Name, First Name, MI)

Date of Birth: 10/27/1989

Home Address: 1203 East Brady Street

City: Milwaukee

State: WI **Zip Code:** 53202

Home Phone: (414) 305-2444

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

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

1. On 09/30/2010 the applicant was cited in Oneida County for Theft, Destruction or Personal Property.

Charge: Theft, Destruction of Personal Property
Finding: Guilty
Sentence: Fine
Date: 11/22/2010
Case: 2010FO001447

2. On 09/30/2010 the applicant was cited in Oneida County for Molest, Destroy, etc. State Property.

Charge: Molest, Destroy, etc. State Property
Finding: Guilty
Sentence: Fine
Date: 11/22/2010
Case: 2010FO001446

Date: 10/13/14
Officer: Efrain Cornejo

City of Milwaukee Police Department
90-5-1.5 Crime Prevention Survey
Tavern Inspection

Name of Premise: Var Gallery & Studios
Address: 643 S 2nd St
Phone:

Owner: Var Gallery & Studios LLC
Owner address: 643 S 2nd St
City State Zip: Milwaukee, WI 53204
Owner Phone: (414) 305-2444
Owner email: joshuahintz@gmail.com

Licensee/Agent: Joshua A Hintz
Home Address: 1203 E Brady St #D
City State Zip: Milwaukee, WI 53202
Phone: (414) 305-2444
Email: joshuahintz@gmail.com

Preferred contact: Joshua A Hintz

Location currently open: YES NO

Projected open date:

Day's open: S M T W Th F SA ALL

Hours of Operation: Sun: Closed 24 hours Y N
Mon: 4P-12A
Tue: Closed
Wed: Closed
Thu: 4P-12A
Fri: 4P-12A
Sat: 4P-12A

Premise Type: Tavern/Bar
 Restaurant
 Other: Art Gallery

Licenses currently held:

- Alcohol: Yes No Class: #:
Tobacco: Yes No #:
Food: Yes No #:
Other: Yes No Type: #:
Other: Yes No Type: #:

Exterior Survey:

1. Is the area around the location clean? Yes No
2. What surrounds the location? (Check all the apply)
 - a. Park
 - b. School
 - c. Youth Center
 - d. Church
 - e. Tavern(s) If so, how many 3
 - f. Residential
 - g. Other businesses
 - h. Other:
3. Can you see from the outside of the location into the interior Yes No
4. Can you see the employees inside of the location from the outside Yes No
5. Are exterior windows free of signage Yes No
6. Street parking Yes No
7. Is there a parking lot Yes No
8. Is the parking lot clean? Yes No
9. Is the parking lot well lit? Yes No
10. Valet Parking Yes No
 - a. Will this lot have a guard? Yes No
 - b. Will this lot have cameras? Yes No
11. Are there areas where a person could conceal themselves Yes No
12. Is there exterior lighting? Yes No. Does it appears to be adequate Yes No
13. Exterior Payphone? Yes No
14. Are there No Loitering Signs posted? Yes No
15. Are there exterior security cameras Yes No How Many:
16. Are the address numbers prominently displayed and easy to see Yes No

Camera Survey:

17. Does this location have security cameras? Yes No
18. Are they in working order? Yes No
19. What format are the cameras?
 - a. Color Yes No
 - b. Digital Yes No
 - c. VCR Yes No
 - d. Recorded Yes No
20. How long is footage stored for later viewing:
21. Are there exterior cameras Yes No How many:
22. Are there interior cameras Yes No How many:

23. Do all employees know how to retrieve recorded digital images/footage? Yes No
 24. Cameras located in parking lot Yes No How many

Interior Survey:

25. What is the planned/posted capacity planned 49
 26. What is the minimum number of employees that will be on premise 1
 27. Is the storeowner willing to be a standing complainant regarding loitering? Yes No
 a. If yes have them fill out the standing complaint form and give them two of the commercial signs Yes No
 28. Is the interior of the location neat and clean? Yes No
 29. Does an interior camera face the entrance/exit? Yes No
 30. Are emergency and non-emergency numbers posted near the phone? Yes No
 31. Does the owner know how to contact their police district directly? Yes No
 a. Did you provide a district contact guide to the owner? Yes No

Security

32. How many security personnel are going to be employed:
 33. How will they be deployed: Interior Exterior
 34. What days will they be deployed MonTueWedThuFriSatSun
 35. Will the security be managed by business or contracted
 36. Will they be armed Yes No
 37. What type of security measures will be used:
Wanding/metal detector
ID Scanner
Dress Code
Cover Charge
Age restriction
Other
 38. When at capacity, how will the overflow crowd be managed? He stated he doesn't expect to be at capacity but will monitor and will not allow people in if at capacity until people leave.
 39. Will a guard monitor the overflow crowd at all times? Yes No

ADDITIONAL COMMENTS/RECOMMENDATIONS:

Applicant stated he wants to serve alcohol at his Art Gallery. He stated he plans on installing a surveillance system. Applicant is still remodeling the building and needs to build his bar area. He stated he doesn't plan on running a night club. Applicant was advised to monitor smokers to keep noise down and put a cigarette butt dispenser for the cigarette butts. He stated he also applied for his Public Entertainment Premises and Food Dealer Retail licenses.

September 16, 2019

CITY OF MILWAUKEE
LICENSE DIVISION

2019 SEP 18 P 2:46

To: City Hall
City Clerk License Division
Room 105
300 E Wells Street
Milwaukee, WI 53202

REDACTED RECORD

RE: License Application for Tavern, Public
Entertainment & Food Service for Restaurant
643 South Second Street
Applicant: Joshua A. Hinz

objecting to have this business
We are

do not need any more noise, parking and people
commotion on 3rd street because they will be
parking in
not available any where else.

IT AFFECTS OUR HEALTH WHEN WE ARE UNABLE TO
SLEEP TILL 2 OR 3 AM WHEN NOISE QUIETS DOWN,
IT WILL AFFECT SAFETY, HEALTH AND WELFARE OF OUR
NEIGHBORHOOD. WE HAVE ELEMENTARY & HIGH SCHOOLS
WITHIN 1 AND 2 BLOCKS FROM ABOVE ADDRESS

I HOPE LICENSE DEPT. WILL TAKE IN
CONSIDERATION FOR RESIDENTS

WE FEEL THIS KIND OF BUSINESS
& ENTERTAINMENT DOES NOT BELONG HERE.

copy To: Alderman
Jose Perez

Koberstein, Jonathan

From: License
Sent: Wednesday, September 17, 2014 12:22 PM
To: Koberstein, Jonathan
Subject: FW: 643 S. 2nd./ Continuation of explanation

Jim Cooney
License Specialist III
City Clerk, License Division
Phone: 414-286-2238 Fax: 414-286-3057
milwaukee.gov/license

REDACTED RECORD



From: Perez, Jose
Sent: Wednesday, September 17, 2014 11:56 AM
To: |
Cc: License
Subject: RE: 643 S. 2nd./ Continuation of explanation

Thank you or your input and concerns.
I have added licensing so they can note your objection and place it in the file.

Sincerely,

José G. Pérez
Alderman - 12th District

From: _____
Sent: Tuesday, September 16, 2014 5:10 PM
To: Perez, Jose
Subject: 643 S. 2nd./ Continuation of explanation

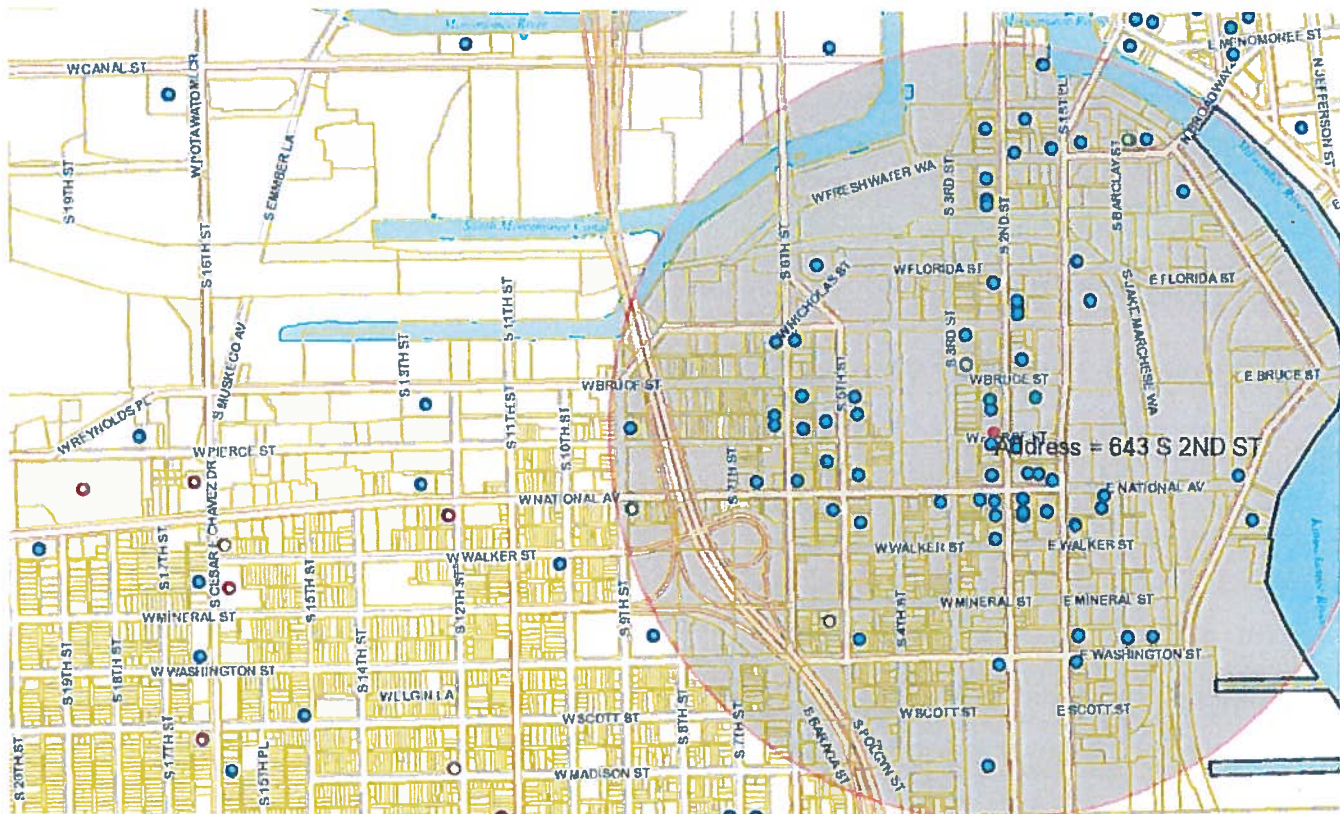
Dear Alderman Perez,

- 1) We are concerned that these people are not supporting any form of strippers. We are both strong supporters against sex slavery and **exploitation** of children and women. Make sure that the investors are not involved in any sort of business that profits off the backs of women and both young boys and girls! We have strong ethics in this house.
- 2) Concerning ethics, There is a grave problem with **parking, noise control and hostility** of patrons when they leave these bars. Living down here at bar time is hell. You can't rationalize when someone is out of control from alcohol and possible drugs. Why should all of these problems be ours?
- 3) There are **4 bars** within that block. Why do we need more?

4) They are going to promise the sun, the moon and the stars, but they sleep well at night because they are not stake holders, i.e. Home owners!

5) We are sick and tired of fighting back greed and peoples perspective on how to make a profit. Walkers Point should be an area where there is not this division between the bar owners and the residents. We do not need any more places to promote irresponsible drinking and possible drug use. We do not need to deal with patrons who are obviously over served and then the problem of accountability as to who is responsible comes to fruition. Being a long time resident, it would be more beneficial to see a store that can benefit the community rather than another bar. We go through this all the time. Put a moratorium limiting the amount of liquor establishments' in a given area

NO MORE BARS!



| Licensed Alcohol Beverage Establishments within a .5 Mile Radius Centered on 643 S 2nd St 10/15/2014 | | | | | | | Total |
|--|-----------------------------------|---|----------------------|--|----------------|--|-----------------|
| License Summary: | | | | | | | |
| Class A Fermented Malt Beverage Retailer's License | | | | | | | 1 |
| Class A Malt & Class A Liquor License | | | | | | | 1 |
| Class B Fermented Malt Beverage Retailer's License | | | | | | | 5 |
| Class B Tavern License | | | | | | | 65 |
| Class C Wine Retailer's License | | | | | | | 3 |
| Grand Total = 75 | | | | | | | |
| Legal entity | Trade name | Licensee | Address | License type name | Total capacity | Room capacity | Expiration date |
| LA TROPICANA | LA TROPICANA | SALWA B TALEB, SP | 1011 S 5TH ST | Class A Fermented Malt Beverage Retailer's License | | | 2/10/2015 |
| RAP US CORP | FINE VINEYARD | RAKESH REHAN, Agt | 601-B S 1ST ST | Class A Malt & Class A Liquor License | | | 1/15/2015 |
| Central Standard LLC | Central Standard Craft Distillery | William P McQuillan, Agt | 613 S 2ND ST 609 | Class B Fermented Malt Beverage Retailer's License | | | 3/3/2015 |
| Clutch Corp | Anodyne Coffee Roasting Co. | Matthew J McClutchy, Agt | 224 W Bruce ST | Class B Fermented Malt Beverage Retailer's License | | | 10/1/2015 |
| Girl Corporation | Stone Creek Coffee | Eric A Resch, Agt | 158 S Barclay ST | Class B Fermented Malt Beverage Retailer's License | | | 7/22/2015 |
| KARAMPELAS INVESTMENTS INC | GYRO PALACE | NICK A KARAMPELAS, Agt | 602 S 2ND ST | Class B Fermented Malt Beverage Retailer's License | 75 | | 5/7/2015 |
| THE NATIONAL, LLC | THE NATIONAL | Helen J Benton, Agt | 839 W NATIONAL AV | Class B Fermented Malt Beverage Retailer's License | 25 | | 11/1/2014 |
| 106 Seeboth, LLC | Winemancias On The River | Debra A Bertrand, Agt | 106 W Seeboth ST 103 | Class B Tavern License | 124 | | 7/25/2015 |
| 700 CLUB, LLC | SABBA TIC | JAY K STAMATES, Agt | 700 S 2ND ST | Class B Tavern License | 80 | | 12/20/2014 |
| AP, LLC | AP Bar & Kitchen | PEGGY J MAGISTER, Agt | 814 S 2nd St | Class B Tavern License | | | 7/22/2015 |
| Aramark Corporation | Rockwell Automation | Heidi M Petrakis, Agt | 1201 S 2nd ST | Class B Tavern License | | | 7/25/2015 |
| Ashley's Que LLC | Ashley's Que | Darnell D Ashley, Agt | 124 W NATIONAL AV | Class B Tavern License | | | 8/13/2015 |
| Blue Jacket LLC | Blue Jacket | Tom H Van Heljninggen, Agt | 135 E National AV | Class B Tavern License | 88 | | 5/20/2015 |
| BOOM, LLC | BOOM | DAVID G PANEK, Agt | 623-25 S 2ND ST | Class B Tavern License | | | 11/28/2014 |
| BOTANAS RESTAURANT | BOTANAS RESTAURANT | MARTHA GONZALEZ, SP | 816 S 5TH ST | Class B Tavern License | 573 | 373 plus 160 addition | 2/28/2015 |
| Bralse Restaurant, LLC | Bralse Restaurant | David K Swanson, Agt | 1101 S 2nd St | Class B Tavern License | 99 | 1st floor and basement storage | 9/19/2015 |
| Cafe La Paloma, LLC | Cafe La Paloma | Jose A Chavez, Agt | 606 S 5th ST | Class B Tavern License | 315 | | 5/20/2015 |
| Camacho's Bar, LLC | Camacho's Bar | JESUS M CAMACHO, Agt | 631 S 6TH ST | Class B Tavern License | 49 | | 7/5/2015 |
| Changollon Productions, LLC | Kana Mojito Club | ANGEL M VELAZQUEZ, Agt | 626 S 5TH ST | Class B Tavern License | 359 | | 12/17/2014 |
| Chivas Bar | Chivas Bar | SANTIAGO S MERCADO, JR, ALFREDO MERCADO, FRANCISCO J MERCADO, JESUS S MERCADO | 644 S 9th St | Class B Tavern License | 80 | | 12/21/2014 |
| CIELITO LINDO, LLC | CIELITO LINDO | RODRIGO R LOPEZ, Agt | 733-39 S 2ND ST | Class B Tavern License | 198 | | 3/1/2015 |
| CLUB ANYTHING | CLUB ANYTHING | TODD N NOVASIC, SP | 807 S 5TH ST | Class B Tavern License | 160 | | 6/29/2015 |
| COMPROV, INC | COMEDY SPORTZ | Jason Manske, Agt | 420 S 1ST ST | Class B Tavern License | 320 | | 12/12/2014 |
| CONEJITO'S PLACE, INC | CONEJITO'S PLACE | THOMAS A MILLER, Agt | 539 W VIRGINIA ST | Class B Tavern License | 144 | | 6/30/2015 |
| CRAZY WATER | CRAZY WATER | PEGGY J MAGISTER, SP | 839 S 2ND ST | Class B Tavern License | 62 | | 5/12/2015 |
| ECN3 Inc | Engine Co No 3 | AUGUSTO P SANDRONI, JR, Agt | 217 W National AV | Class B Tavern License | | | 9/3/2015 |
| El Farol Bar, LLC | El Farol Bar | BEVERLYN GONZALEZ DEL TORO, Agt | 636 S 6TH ST | Class B Tavern License | | | 2/4/2015 |
| FELIPE'S LATIN QUARTER | FELIPE'S LATIN QUARTER | LUIS M BELMONTES, SP | 538 W NATIONAL AV | Class B Tavern License | 80 | | 3/23/2015 |
| FLUID, INC | FLUID | WILLIAM M VARDLOW, Agt | 819 S 2ND ST | Class B Tavern License | 80 | | 5/12/2015 |
| GEORGE'S PUB, INC | GEORGE'S PUB | GEORGE P WOMBURG, Agt | 224 E WASHINGTON ST | Class B Tavern License | 25 | | 10/1/2015 |
| Gravity Marketing, LLC | RailHill | MICHAEL J KUHARSKE, Agt | 131 W Seeboth ST | Class B Tavern License | | | 4/8/2015 |
| HOT WATER NIGHT CLUB, LLC | HOT WATER/WHEREHOUSE | PAUL P MUELLER, Agt | 818 S WATER ST | Class B Tavern License | 292 | | 5/19/2015 |
| Indulgence Chocolatiers LLC | Indulgence Chocolatiers | Julie A Waterman, Agt | 211 S 2nd St | Class B Tavern License | | | 7/22/2015 |
| IRON HORSE MILWAUKEE, LLC | THE IRON HORSE HOTEL | TIMOTHY J DIXON, Agt | 500 W FLORIDA ST | Class B Tavern License | 550 | | 7/29/2015 |
| JACQUES, LLC | CHEZ JACQUES | JACQUES J CHAUMET, Agt | 1022 S 1ST ST | Class B Tavern License | 164 | | 10/11/2015 |
| Juto, LLC | Juto | Justin H Chan, Agt | 605 W Virginia ST | Class B Tavern License | 99 | | 6/23/2015 |
| Konzak Enterprises, LLC | Zaks Cafe | Douglas R Konzak, Agt | 231 S 2nd ST | Class B Tavern License | 99 | | 4/11/2015 |
| KRUZ, LLC | KRUZ | SERGE PELLICELLI, Agt | 354 E NATIONAL AV | Class B Tavern License | 160 | 80 first floor 80 patio 1st floor and basement storage-480 2nd floor tavern and show lounge-200 Portion of lower level restaurant-90 | 9/5/2015 |
| LA CAGE ENTERPRISES, LLC | LA CAGE | MICHAEL J JOST, Agt | 801 S 2ND ST | Class B Tavern License | 815 | Ground level patio-45 | 12/12/2014 |
| LA FUENTE, LTD | LA FUENTE RESTAURANT | JOSE G ZARATE, Agt | 625-31 S 5TH ST | Class B Tavern License | 579 | | 6/30/2015 |
| LA MERENDA, INC | LA MERENDA | AUGUSTO P SANDRONI, JR, Agt | 125 E NATIONAL AV | Class B Tavern License | 146 | | 11/1/2014 |
| LA PERLA, LLC | LA PERLA RESTAURANT | JOANNE A ANTON, Agt | 730-34 S 5TH ST | Class B Tavern License | 117 | | 10/17/2014 |
| LE CABARET, INC | SOLID GOLD | JOHN A URBAN, Agt | 813 S 1ST ST | Class B Tavern License | 360 | | 3/19/2015 |
| LI Associates, LLC | La Casa de Alberto | Luis A Gonzalez, Agt | 624 W NATIONAL AV | Class B Tavern License | 49 | | 11/4/2014 |
| LOLA'S, LLC | WALKERS PINT | ELIZABETH A BOENNING, Agt | 818 S 2ND ST | Class B Tavern License | 150 | 93 Inside. 57 out with 1 portable restroom | 6/28/2015 |
| LOUNGING AROUND, INC | Jynx Nightclub | SAMER L ASAD, Agt | 715-17 S 5TH ST | Class B Tavern License | 320 | 2nd floor = 80; 1st floor = 240 | 4/8/2015 |
| Love Goat, LLC | Rumor Lounge | Christopher Surges, Agt | 161 S 1ST ST | Class B Tavern License | 150 | | 5/21/2015 |
| Luxor Food Group, LLC | Prodigal | GUY W LAMBERG, Agt | 240 E Pittsburgh AV | Class B Tavern License | | | 6/10/2015 |
| MC ZAR'S, LLC | O'Lydia's Bar & Grill | Linda M Sackett, Agt | 338 S 1ST ST | Class B Tavern License | 150 | | 6/5/2015 |
| Morel Restaurant LLC | Morel Restaurant | Jonathan S Manyo, Agt | 430 S 2nd St | Class B Tavern License | | | 7/27/2015 |
| Movida LLC | Movida | Aaron R Gersonde, Agt | 524 S 2ND ST | Class B Tavern License | 49 | | 8/12/2015 |
| Next Act Theatre, Inc. | Next Act Theatre | David A Cacciarini, Agt | 255 S Water ST | Class B Tavern License | | | 9/19/2015 |
| Noble Provisions, LLC | The Noble | DAVID G KRESSIN, Agt | 704 S 2nd St | Class B Tavern License | 50 | | 7/5/2015 |
| One Gray Fox, LLC | Circa 1880 | Thomas E Hauck, Agt | 1100 S 1st ST | Class B Tavern License | 99 | | 4/10/2015 |
| Pasion Bar LLC | Pasion Bar | Delne J De La Rosa, Agt | 625 S 6TH ST | Class B Tavern License | 75 | | 4/1/2015 |
| PEPPER 200, LLC | Studio 200 | STEPHEN G JASZKOWSKI, Agt | 200 E WASHINGTON ST | Class B Tavern License | 99 | | 5/2/2015 |
| ROIJ, INC | GINGER | ROSE A BILLINGSLEY, Agt | 235 S 2ND ST | Class B Tavern License | 150 | | 7/29/2015 |
| SCREAMING TUNA RESTAURANT, LLC | SCREAMING TUNA | Jeff T Bronstad, Agt | 106 W SEEBOTH ST 102 | Class B Tavern License | 174 | | 6/14/2015 |
| SHAKERS, INC | SHAKERS CIGAR BAR & WORLD CAFE | ROBERT G WEISS, Agt | 422 S 2ND ST | Class B Tavern License | 144 | | 10/19/2014 |
| STACKED MILWAUKEE, LLC | STACK'D BURGER BAR | TIMOTHY J DIXON, Agt | 170 S 1ST ST | Class B Tavern License | 249 | 1st Floor - 99, 2nd Floor - 150 | 6/28/2015 |
| STENY'S, INC | STENY'S | JEROME L STENSTRUP, Agt | 800 S 2ND ST | Class B Tavern License | 160 | | 11/12/2014 |
| STRAIGHT AHEAD, INC | CAROLINE'S | CAROL R RUBITSKY, Agt | 401 S 2ND ST | Class B Tavern License | 136 | | 2/7/2015 |
| Terra Restaurant Bar Inc | Terra Restaurant & Bar | Jenny Contreras, Agt | 600 S 6TH ST | Class B Tavern License | 99 | | 4/21/2015 |
| The Chef's Table LLC | The Chef's Table | David P Magnasco, Agt | 500 S 3rd ST | Class B Tavern License | | | 9/23/2015 |
| The Flow DJ's Entertainment LLC | Desperados | Miguel A Martinez, Agt | 828 S 1st ST | Class B Tavern License | | | 9/23/2015 |

| | | | | | | |
|-----------------------------|-----------------------------|--------------------------|-------------------|---------------------------------|-----|--|
| The Red Arrow Bar, LLC | Little Whiskey Bar | LUIS D GARCIA, Agt | 309 W National AV | Class B Tavern License | 49 | 4/8/2015 |
| THE SALOON, LTD | JUST ART'S SALOON | ARTHUR R GUENTHER, Agt | 181 S 2ND ST | Class B Tavern License | 70 | 6/30/2015 |
| THE TRIPLE BELT CORPORATION | D.I.X. | ELIZABETH J KUJAWA, Agt | 739 S 1ST ST | Class B Tavern License | 180 | 10/22/2014 |
| THE V BAR, LLC | The Tin Widow | MICHELLE R HOFF, Agt | 703 S 2ND ST | Class B Tavern License | 49 | 4/16/2015 |
| Theatre Unchained | Theatre Unchained | JAMES D DRAGOLOVICH, SP | 1024 S 5TH ST | Class B Tavern License | 99 | 3/20/2015 |
| Two Nephews One Uncle, LLC | Lucky Joes Tiki Room | Leeland T Guk, Agt | 196 S 2nd ST | Class B Tavern License | 80 | 8/4/2015 |
| Wunderjak Enterprises, LLC | Fat Daddy's | STEFANI J JAKSIC, Agt | 120 W National AV | Class B Tavern License | 270 | 92 - First floor, 178 - Beer Garden 4/10/2015 |
| ZAD'S, INC | ZAD'S | TERRY M ZADRA, Agt | 436-38 S 2ND ST | Class B Tavern License | 160 | 2/13/2015 |
| Clutch Corp | Anodyne Coffee Roasting Co. | Matthew J McClutchy, Agt | 224 W Bruce ST | Class C Wine Retailer's License | | 10/1/2015 |
| Girl Corporation | Stone Creek Coffee | Eric A Resch, Agt | 158 S Barclay ST | Class C Wine Retailer's License | | 7/22/2015 |
| THE NATIONAL, LLC | THE NATIONAL | Helen J Benton, Agt | 839 W NATIONAL AV | Class C Wine Retailer's License | | 11/1/2014 |



Thursday, October 30, 2014



Notice of Public Hearing

HINTZ, Josh, Agent
Var Gallery & Studios at 643 S 2nd St
Class B Tavern, Food Dealer, and Public Entertainment Premises License Applications
Requesting Instrumental Musicians, Bands, Comedy Acts, Concerts, Gallery Nights, and Art
Instruction

Monday, November 10, 2014 at 9:30 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 on 11/10/2014 at 9:30 AM, in Room 301-B, Third Floor, City Hall. If you wish, you may provide testimony at the hearing regarding the request; see below for further information. You are not required to attend the hearing. Once the Licenses Committee makes its recommendation, this recommendation is forwarded to the full Common Council for approval at its next regularly scheduled hearing. Please review the information below and if you have further questions regarding this process, please contact the License Division at (414) 286-2238.

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 appear in person and 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 present at the committee hearing and 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.

| RESIDENT | MAIL ADDRESS | CITY AND ZIP CODE |
|------------------|-------------------|--------------------------|
| CURRENT RESIDENT | 224 W PIERCE ST | MILWAUKEE, WI 53204-1813 |
| CURRENT RESIDENT | 606 S 3RD ST | MILWAUKEE, WI 53204-1622 |
| CURRENT RESIDENT | 608 S 3RD ST | MILWAUKEE, WI 53204-1622 |
| CURRENT RESIDENT | 612 S 3RD ST | MILWAUKEE, WI 53204-1622 |
| CURRENT RESIDENT | 614 S 3RD ST LOWR | MILWAUKEE, WI 53204-1622 |
| CURRENT RESIDENT | 614 S 3RD ST UPPR | MILWAUKEE, WI 53204-1622 |
| CURRENT RESIDENT | 620 S 3RD ST | MILWAUKEE, WI 53204-1622 |
| CURRENT RESIDENT | 621 S 2ND ST | MILWAUKEE, WI 53204-1616 |
| CURRENT RESIDENT | 628 S 3RD ST | MILWAUKEE, WI 53204-1622 |
| CURRENT RESIDENT | 634 S 3RD ST | MILWAUKEE, WI 53204-1622 |
| CURRENT RESIDENT | 638 S 3RD ST | MILWAUKEE, WI 53204-1622 |
| CURRENT RESIDENT | 640 S 3RD ST | MILWAUKEE, WI 53204-1622 |
| CURRENT RESIDENT | 646 S 2ND ST 1 | MILWAUKEE, WI 53204-1615 |
| CURRENT RESIDENT | 702 S 2ND ST | MILWAUKEE, WI 53204-1803 |
| CURRENT RESIDENT | 703 S 2ND ST A | MILWAUKEE, WI 53204-1867 |
| CURRENT RESIDENT | 703 S 2ND ST B | MILWAUKEE, WI 53204-1867 |
| CURRENT RESIDENT | 703 S 2ND ST C | MILWAUKEE, WI 53204-1867 |
| CURRENT RESIDENT | 703 S 2ND ST D | MILWAUKEE, WI 53204-1867 |
| CURRENT RESIDENT | 703 S 2ND ST E | MILWAUKEE, WI 53204-1875 |
| CURRENT RESIDENT | 703 S 2ND ST F | MILWAUKEE, WI 53204-1875 |
| CURRENT RESIDENT | 703 S 2ND ST G | MILWAUKEE, WI 53204-1875 |
| CURRENT RESIDENT | 703 S 2ND ST H | MILWAUKEE, WI 53204-1875 |
| CURRENT RESIDENT | 710 S 3RD ST 101 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 102 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 103 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 104 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 105 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 106 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 107 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 108 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 109 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 110 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 111 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 112 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 113 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 114 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 115 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 116 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 201 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 202 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 203 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 204 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 205 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 206 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 207 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 208 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 209 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 210 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 211 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 212 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 213 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 214 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 215 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 216 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 217 | MILWAUKEE, WI 53204-1865 |

| | | |
|------------------|------------------|--------------------------|
| CURRENT RESIDENT | 710 S 3RD ST 301 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 302 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 303 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 304 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 305 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 306 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 307 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 308 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 309 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 310 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 311 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 312 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 313 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 314 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 315 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 316 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 710 S 3RD ST 317 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 714 S 2ND ST 1 | MILWAUKEE, WI 53204-1882 |
| CURRENT RESIDENT | 714 S 2ND ST 2 | MILWAUKEE, WI 53204-1882 |
| CURRENT RESIDENT | 714 S 2ND ST 3 | MILWAUKEE, WI 53204-1882 |
| CURRENT RESIDENT | 714 S 2ND ST 4 | MILWAUKEE, WI 53204-1882 |
| CURRENT RESIDENT | 737 S 2ND ST | MILWAUKEE, WI 53204-1804 |
| CURRENT RESIDENT | 739 S 2ND ST | MILWAUKEE, WI 53204-1804 |

Total Records: 79

Radius: 250.0 feet and Center of Circle: 643 S 2nd ST



Thursday, October 30, 2014

Licenses Committee Notice of Hearing

HORNER SOD FARM PARTNERSHIP LLP
646 S 2ND St

Milwaukee, WI 53204

Date: 11/10/2014
Time: 09:30 AM
Location: Room 301-B, Third Floor, City Hall

The Licenses Committee will consider the following license application:

Class B Tavern, Food Dealer, and Public Entertainment Premises License
Applications Requesting Instrumental Musicians, Bands, Comedy Acts, Concerts,
Gallery Nights, and Art Instruction
HINTZ, Josh, Agent
Var Gallery & Studios at 643 S 2nd St

Please note this application may be recommended for denial based on fitness of the location due to concentration of alcohol beverage outlets in the area. If the application is denied for this reason, no other application for an alcohol beverage license for this location shall be recommended for approval by the Licenses Committee within three years of the date of denial unless the applicant has demonstrated a change of circumstances since the prior denial.

If you have any questions, please call (414) 286-2238.





APPLICATION AMENDMENT

OFFICE OF THE CITY CLERK LICENSE DIVISION
200 E. WELLS ST. ROOM 105, MILWAUKEE, WI 53202
(414) 286-2238 EMAIL: LICENSE@MILWAUKEE.GOV

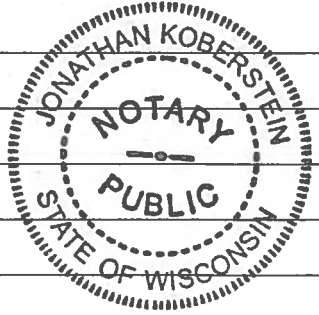
Date: 10-17-14

To the License Division of the City of Milwaukee:

I, Joshua A Hantz, wish to amend my answer(s) on the application for
a Class D license at 1243 S. 2nd Street
(Type of license) (Premise address on pending application, if applicable)

by adding or amending the following information (complete only those sections being amended):

- 1. Answer to Question(s) # should be:
2. Agent should be (full legal name): Also complete 3, 4, 5 & 6
3. Date of birth should be:
4. Home address should be (include city/state/zip):
5. Home phone number should be (include area code):
6. Driver's License Number/State ID Number should be:
7. Corporation/LLC name should be (full legal name):
8. Business name should be:
9. Business address should be (include city/state/zip):
10. Business phone number should be (include area code):
11. Premises description should be:
12. Location where vehicle will be parked should be (include city/state/zip):
13. Age Distinction should be (for Class B Taverns only):



14. Other: Sunday through Saturday 8:00 AM - 12:00 AM

Subscribed and sworn to before me
this 17th day of October 20 14

Notary Public - State of Wisconsin
My Commission expires March 22, 2015
Notary Seal must be affixed

Signature of Sole Proprietor, Partner, Agent
or 20% or more Shareholder

Office Use Only:
Application #: 194530 Date Received/Entered: 10-17-14 Initials: JH
Date LC Advised LIU: NS: Health: Initials:



PLAN OF OPERATION

| |
|---|
| 1. Premises Location |
| <input checked="" type="checkbox"/> Free Standing Building <input type="checkbox"/> Strip Mall <input type="checkbox"/> Other _____ |
| 2. Describe Premises Structure |
| <input type="checkbox"/> Single Story <input checked="" type="checkbox"/> Multi-Story - # of Stories <u>2</u> <input type="checkbox"/> Other _____ |
| 3. Describe Surrounding Area |
| <input type="checkbox"/> Commercial <input type="checkbox"/> Residential <input type="checkbox"/> Industrial <input checked="" type="checkbox"/> Other <u>Mixed Commercial & Residential</u> |
| 4. Premises Location |
| a) <input checked="" type="checkbox"/> Major Thoroughfare <input type="checkbox"/> Secondary Street <input type="checkbox"/> Other _____ b) Nearest Cross Street <u>Pierce</u> |
| 5. Proximity of Premises to Church, School, or Hospital |
| Is there at least 300 feet between the building and any church, school or hospital? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No |
| 6. Miscellaneous Business Questions |
| a) Proposed Opening Date: <u>10/1/14</u> b) Is this premise under construction? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No If yes, list estimated completion date: <u>10/1/14</u> c) Is this a franchise? <input type="checkbox"/> Yes <input type="checkbox"/> No d) Is this premises currently licensed? <input type="checkbox"/> Yes <input type="checkbox"/> No If yes, list type of license: _____ e) Is the current licensee operating? <input type="checkbox"/> Yes <input type="checkbox"/> No If no, list date closed: _____ f) What other types of licenses/permits will you or do you hold at this location? (check all that apply) <input checked="" type="checkbox"/> Occupancy Permit <input type="checkbox"/> Cigarette & Tobacco <input type="checkbox"/> Gas Station <input type="checkbox"/> Extended Hours <input type="checkbox"/> Other: _____ g) Do you have future plans for other businesses, licenses or permits at this location? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No If yes, explain: <u>Second Floor Studios</u> |
| 7. Food |
| Will food be served on the premises? <input type="checkbox"/> No <input checked="" type="checkbox"/> Yes If yes, a Food Dealer license is required. Check all that apply: <input checked="" type="checkbox"/> Prepackaged Food <input type="checkbox"/> Snacks <input type="checkbox"/> Appetizers <input type="checkbox"/> Catered Events <input type="checkbox"/> Full Meals - Hours of Food Service: From _____ To _____ A menu must be submitted with this Plan of Operation for all restaurants. |
| 8. Type of Business |
| Briefly describe the type of business you plan to operate if granted a license (attach additional sheets as necessary.) <u>Bar showcasing Art, Artists, and Performers</u> |

9. Litter and Noise

How are the grounds kept clean? Sweep Pressure Wash Pick Up Litter Other: _____

How often will grounds be cleaned? Daily Weekly Other: _____

Grounds Cleaned By: Licensee Building Owner Employees Hired Maintenance Other: _____

How are noise issues prevented and/or addressed? Security Manager approaches customer(s) Call Police
 Signs Posted Other: _____

10. Smoking and Sanitation

Are there designated outdoor smoking areas? No Yes
 If yes, describe the area(s) and provide location(s): _____

Number of Garbage Cans: Inside: 4 Locations: Bar, Hall ways, Performance room
 Outside: 5 Locations: _____

Is a Crowd Control Barrier used? No Yes If yes, describe: _____

Describe sanitation facilities (restrooms): 1 Men, 1 Woman

Provide name of solid waste contractor: TBD

11. Security

Are there parking spaces on the premises? No Yes If yes, number of spaces: _____ and describe security provisions: _____

Are there designated loading areas? No Yes If yes, describe security provisions _____

Do you have security personnel on the premise? No Yes If yes, how many? _____

AND What are their responsibilities? _____

What security equipment do they use? _____

List their licensing, certification or training credentials: _____

Are there security cameras? No Yes If yes, list all locations: _____

Are searches and/or identification checks conducted upon entry? No Yes If yes, describe: _____

Patrons will be ID'd upon liquor purchases

12. Percentage of Sales (must total 100%)

Alcohol 94 % Food Sales 1 % Entertainment 5 % Other _____ %

13. Businesses On The Premise (choose all that apply):

Type 1
 Full Service Restaurant Cafe/Coffee Shop Deli or Fast Food Restaurant Private/Fraternal/Veterans Club
 Night Club Tavern Cocktail Lounge Teen Club
 Bowling Alley Hotel Banquet Hall Sports Facility

Type 2
 Liquor Store Corner Store Supermarket Convenience Store
 Gas Station Other _____

14. Legal Capacity of Premises (Only premises identified as Type I in Question #13)

_____ (Call the Milwaukee Development Center at 414-286-8211 if you have questions.)

15. Hours of Operation

| Day of the Week | Proposed Hours of Operation: | | Number of Customers expected each day | Potential Age Range of Customers | Class B Applicants: Age Restriction (If none, write 'None') |
|-----------------|------------------------------|-------|---------------------------------------|----------------------------------|---|
| | Open | Close | | | |
| Sunday | | | | | |
| Monday | 4 | 12 AM | 50 | 1-99 | None |
| Tuesday | | | | | |
| Wednesday | | | | | |
| Thursday | 4 PM | 12 AM | 50 | 1-99 | None |
| Friday | 4 PM | 12 AM | 50 | 1-99 | None |
| Saturday | 4 PM | 12 AM | 50 | 1-99 | None |

Entertainment Indoor Closing Hours - If alcohol beverage establishment, same as alcohol license hours.
If non-alcohol establishment 1:00 am Sunday to Thursday; 1:30 am Friday and Saturday.

Entertainment Outdoor Closing Hours - 10:00 pm Sunday - Thursday; 12:00 am Friday and Saturday, unless otherwise approved by Common Council in licensee's plan of operation.

16. This Section to be Completed by Alcohol Applicants Only

a) Property Owners Name: Hoar Sod Farm, LLP Phone Number: 414 220-3280
Address: 6416 S. 2nd Street

b) Are you taking out this application for anyone that may not be eligible for a license? No Yes
If yes, list name and address: _____

c) Will the agent, a partner or the individual licensee be conducting the day-to-day operations of the business? No Yes
If no, list the name and address of the person(s) who will: _____

Class B Applicants: If the agent, a partner or the individual licensee will not be conducting the day-to-day operations of the business, the person(s) listed above must obtain a Class B Managers license.

d) Does anyone else have money invested or any other interest in this business? No Yes
If yes, explain: _____

e) Have you made an agreement with anyone to repay any loan or any other payments based upon income from the business?
 No Yes If yes, list name and address: _____

f) Will any of the following types of businesses be conducted at this location? (check all that apply)
 Bed & Breakfast Billiard/ Pool Hall Comedy Club Indoor Golf Facility
 Video Game Center (6 or more games) Brew Pub Volleyball Court Theater Wine Tasting Room
 Department Store Pharmacy Gift Shop Museum Center for the Visual & Performing Arts

g) If applying for Class B or C license, are you applying for "Service Bar Only"? No Yes
Service Bar Only means customers cannot sit at the bar. Alcohol is served to patrons seated at tables. No stools, chairs or other articles of furniture shall be placed at the service bar for patrons to sit upon.

17. Proof of Ownership, Lease, or Offer to Purchase (new & transfer applicants only)

Submit proof of ownership, lease, or offer to purchase the building with this application.

A lease or offer to purchase must:

- a) Be in the same legal entity name as that apply for the license
- b) Reflect the same address as the premises address on this application
- c) Reflect current dates and
- d) Be signed by the lessor/ seller and lease/ buyer

18. Property Information (new & transfer applicants only)

- a) Do you own or lease the building? Own Lease
 - b) Who owns the fixtures (for example, coolers, etc.)? 1 Do
 - c) Are you purchasing the stock and/or fixtures? No Yes If yes, amount paid \$ _____
 - d) Total amount paid for business \$ 0
 - e) Total amount paid for goodwill of the business \$ 0
- Goodwill comprises the reputation and customer relationships of an existing business. If the price you pay for the business exceeds the fair market value of all of the rest of the assets of the business, the excess may be considered goodwill.
- f) Have you made arrangements with the seller for payment of personal property taxes? No Yes

19. Lease Information (new & transfer applicants who are leasing the premises only)

- a) Date lease begins Oct 1st/14 Ends 10/1/17
- b) Monthly rental \$ 3,500
- c) Do you have an option to renew the lease? No Yes
- d) Does your lease allow for assignment to another party without the consent of the owner? No Yes
- e) For what length of time have you been guaranteed occupancy (number of years)? 3
- f) In addition to paying the monthly rental, will you have to pay anything additional to the owner of the building to guarantee performance of the lease? No Yes If yes, explain CAM Fees
- g) Does the present owner or occupancy object to the granting of your license? No Yes
If yes, explain _____

20. Change of Agent-Applicants Only

Have there been any changes to the floor plan since the last application was submitted? No Yes
If no, a new floor plan is not required. If yes, submit a new floor plan and explain the change(s): _____

21. Notarized Signatures of Applicants

SUBSCRIBED AND SWORN TO BEFORE ME
This 15th day of SEPTEMBER, 20 14


Agent/ Owner/ Partner


(Clerk/Notary Public)

My Commission Expires MARCH 23, 2015
*Notary Seal must be affixed.

Additional Owner/ Partner

Note: All information contained in this application is subject to approval by the Common Council. Deviating from approved plan of operation will subject licensee to citations, and/or suspension or non-renewal of the license. Contact the License Division for information on how to request changes.

New and transfer of premise applicants must submit the following:

- Proof of ownership, lease or offer to purchase the building
- Detailed floor plan
- If a restaurant, copy of the menu

If you do not provide all required information, your application will be returned to you.



PUBLIC ENTERTAINMENT PREMISES SUPPLEMENTARY APPLICATION

Office of the City Clerk License Division
200 E. Wells St. Room 105, Milwaukee, WI 53202
(414) 286-2238 www.milwaukee.gov/license
e-mail address: license@milwaukee.gov

(1) TYPES OF ENTERTAINMENT (CHOOSE ALL THAT APPLY)

| | | | |
|---|---|---|---|
| <input checked="" type="checkbox"/> Instrumental Musicians | <input checked="" type="checkbox"/> Bands | <input type="checkbox"/> Battle of the Bands | <input checked="" type="checkbox"/> Comedy Acts |
| <input type="checkbox"/> Disc Jockey | <input type="checkbox"/> Magic Shows | <input type="checkbox"/> Poetry Readings | <input type="checkbox"/> Dancing by Performers |
| <input type="checkbox"/> Adult Entertainment/ Strippers/Erotic Dance | <input type="checkbox"/> Wrestling | <input type="checkbox"/> Patron Contests | <input type="checkbox"/> Patrons Dancing |
| <input type="checkbox"/> Jukebox | <input type="checkbox"/> Karaoke | <input type="checkbox"/> Bowling Alley | <input type="checkbox"/> Pool Tables |
| <input type="checkbox"/> Motion Pictures How many? _____ | <input type="checkbox"/> Amusement Machines -- How many? _____ | <input checked="" type="checkbox"/> Concerts Approx. # per year? <u>12</u> | <input type="checkbox"/> Theatrical Performances Approx. # per year? _____ |
| <input checked="" type="checkbox"/> Other: <u>Gallery Nights, Art Instruction</u> | | | |

(2) WILL PROMOTERS EVER BE USED FOR ANY OF THE ENTERTAINMENT?

No Yes, describe: _____

(3) LEGAL CAPACITY OF PREMISES

_____ (Call the Milwaukee Development Center at 414-286-8211 if you have questions.) Your legal capacity will determine the license fee for your Public Entertainment Premise License. If you would like to request that the license be approved with a lower capacity than that listed above, indicate lower capacity _____. If approved, this lower capacity will print on your license and override the capacity listed on your Occupancy Permit.

(4) IDENTIFY IF SOUND AMPLIFICATION IS USED

No Yes, describe: Speakers

(5) DECLARATIONS, ACKNOWLEDGEMENTS, AND DISCLOSURES

- The undersigned understands that after the license has been issued, a change to the plan of operation will require a written request to change and approval from the Common Council.
- The undersigned agrees to inform the City Clerk within 10 days of any substantial changes in the information supplied in this application.
- The undersigned understands that applicants shall not willfully refuse to provide the services offered under this license, or add charges or require deposits, not required of the general public because of race, color, sex, religion, national origin or ancestry, age, handicap, lawful source of income, marital status, sexual orientation, gender identity or expression, familial status or the fact that a person is now or has been a member of the military service, whether dressed in uniform or not; and shall not seek such information as a condition of employment, or penalize any employee or discriminate in the selection of personnel for training or promotion on the basis of such information.
- The undersigned has knowledge of the City Ordinances currently regulating the public entertainment, and understands that the license may be subject to suspension, non-renewal or revocation, if the applicant violates any rule, law or regulation of the city of Milwaukee and State of Wisconsin.

(6) NOTARIZED SIGNATURES OF APPLICANTS

SUBSCRIBED AND SWORN TO BEFORE ME
This 15th day of SEPTEMBER, 20 14

[Signature]

(Clerk/Notary Public)
My Commission Expires MARCH 23, 2015
*Notary Seal must be affixed.

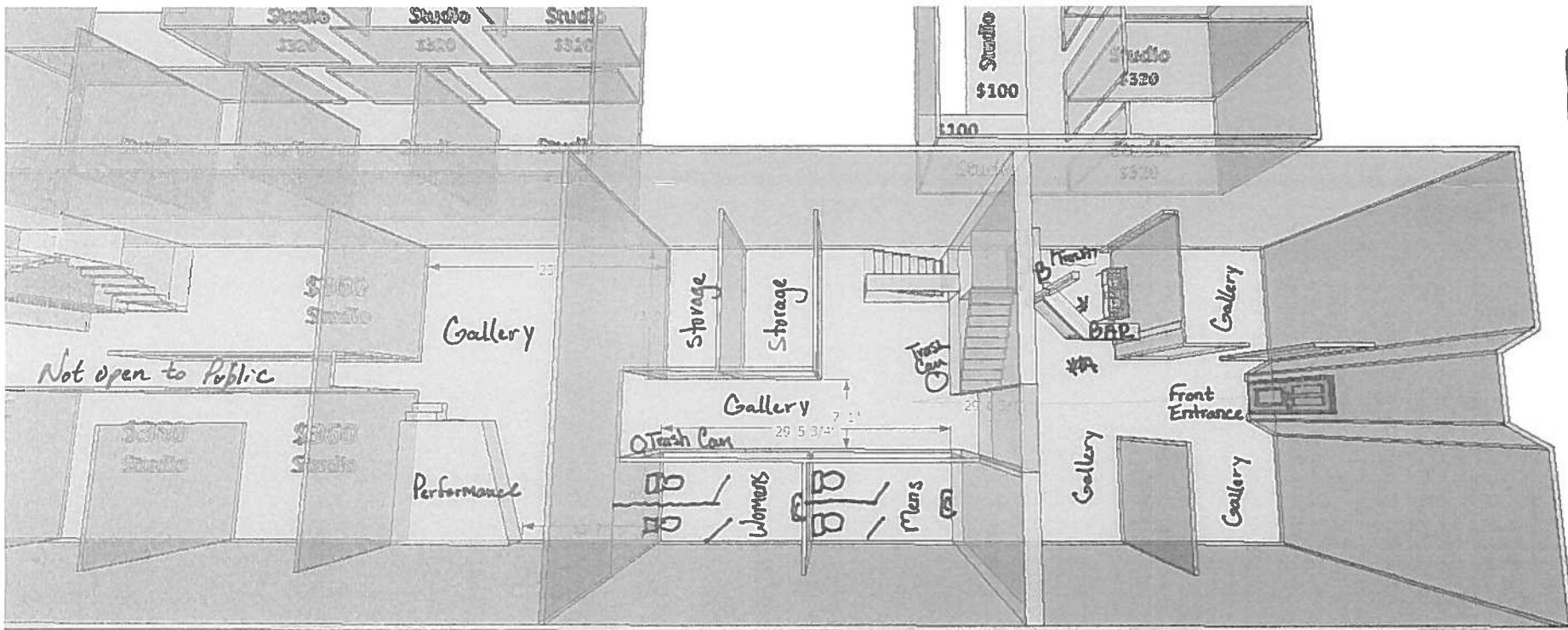
[Signature]

Agent/Owner/Partner

Additional Owner/Partner

* Alcohol Storage
 (Bar dimensions) * A: 9'10" x 13'
 B (cooler)

North



South 2nd Street

Total sq ft: 1,079

Dierce Street

Jar Gallery and Studios LLC
 Josh Hintz
 1043 A 2nd St. 9/15



FOOD DEALER SUPPLEMENTAL APPLICATION / FOOD OPERATION PLAN

OFFICE OF THE CITY CLERK, LICENSE DIVISION
 CITY HALL, 200 E. WELLS ST., ROOM 105, MILWAUKEE, WI 53202 •
 (414) 286-2238 • license@milwaukee.gov • www.milwaukee.gov/licenses

FREST-194534

1. Application Type

Indicate the application type and complete the corresponding section.

New application (fee is \$300). For new applications, answer questions below and then continue on to section 2.
 Is this a simple change of ownership (no change in food operation) or a new establishment?
 Taking over existing operating licensed food business
 New establishment (anything other than a simple change of ownership)

Provide a brief description of the food establishment
 Bar and Gallery

What is the anticipated opening date or date of change of ownership: 11/1/14

Site Evaluation - Optional (fee is \$100): Site evaluations are optional, and done only upon request. The purpose of the site evaluation is to assess the suitability of a prospective site for use as a food establishment.

Modification or amendment to an existing food license or public health approved operational plan. For modifications/amendments to existing establishments, both the operator and establishment cannot be different than on existing license or the application is considered new. Answer the two questions below (including the follow up detail if applicable) and then continue on to section 2.
 What facilities (equipment or building) change(s) are you planning (check all that apply):
 Construction or renovation (fee is \$200)
 Significant equipment change without construction or renovation (fee is \$50)
 Adding an additional site at the same premises where food will be prepared/processed or sold (fee is \$100 per additional site)
 No equipment or renovations are being planned

What changes are being proposed to the food operation or specialized approvals are being requested (Note: \$75 operational change fee is charged only once even if multiple items are checked):
 Substantial changes to the menu including the type or complexity of food processing (fee is \$75)
 Briefly describe proposed changes

Adding processing when no processing was previously performed, or adding additional types of processing (fee is \$75)

Requests for modifications or variances to public health food code requirements or the review of a specialized process requiring health department approval prior to implementation (fee is \$75)
 Indicate specialized processes/variances requested (check all that apply):

| | |
|--|--|
| <input type="checkbox"/> Acidified Rice | <input type="checkbox"/> Sale without Consumer Advisory |
| <input type="checkbox"/> Bare Hand Contact to Ready to Eat Foods | <input type="checkbox"/> Shellfish - Comingling |
| <input type="checkbox"/> Curing | <input type="checkbox"/> Shellfish - Display Tanks |
| <input type="checkbox"/> Dogs in Outside Dining Areas | <input type="checkbox"/> Smoking |
| <input type="checkbox"/> Non-continuous Cooking | <input type="checkbox"/> Sprouting |
| <input type="checkbox"/> Peddler Base | <input type="checkbox"/> Time as a Public Health Control |
| <input type="checkbox"/> Reduced Oxygen Packaging | <input type="checkbox"/> Wild Game |
| <input type="checkbox"/> Other, specify | |

Amending existing license to reflect an increase in annual gross sales or change in food operation (fee is the difference in the cost between the food licenses plus \$25 for transfer fee)

No significant changes are being proposed in how food is prepared/processed or substantial menu changes. No addition of specialized process or activities requiring approval is being requested (no fee)

2. Premises Description

Will food be prepared or sold at a single or multiple food preparation and/or sale sites: Single Multiple

If multiple sites will be used, how many distinct sites will be used? _____

List all sites and briefly describe the nature of the food activities at each site:

Ice Machine

Note: Multiple sites may require more than one license or an additional site license depending upon the food activity conducted at any one site.

Indicate where on the premises food will be sold, served, consumed and/or stored: 1st Floor 2nd Floor Rooftop Basement

Other Floor, specify _____

Other location, specify _____

Are any outdoor operations planned? Yes No Unknown

What activities will be conducted outdoors (check all that apply)

Bar

Cooking/grilling

Dining - Patio

Dining - Sidewalk (DPW permit required)

Storage

Other, specify _____

Seating provided on site for dining? Yes No

If yes, what is the seating capacity both inside and outside? _____

If yes, are there additional banquet facilities other than the main dining area? Yes No

Total square footage of the establishment (exclude space utilized for other purposes other than food) 1,079 sqft

Annual Gross Food Sales: 144,000 Sales Based on: Previous Year Previous Establishment Best Estimate

Note: Inspector will request to review receipts periodically to validate if establishment has the appropriate license.

Number of Full Time Employees 2

Number of Part Time Employees _____

The following items must be included with a new application:

Site Plan/Floor Plan: Site plan must identify the building in relation to streets, sidewalks, parking & garbage area.

Shared Kitchen Agreement, if applicable: If not using your own establishment as your base, provide a written and signed commissary agreement. The agreement must include a list of all services provided by the commissary, such as restroom use, dry goods storage, use of refrigerator space (including the number of cubic feet of refrigeration space allocated to you), etc.

The following items must be submitted to inspector, prior to approval of inspection.

Floor Plan: The plan must show the location of all equipment (sinks, refrigeration, stoves, ware-washing, etc.), plumbing, electrical services, mechanical ventilation, storage areas and restrooms. Plans must be a minimum of 11 X 14 inches in size including the layout of the floor plan accurately drawn to a minimum scale of 1/4 inch = 1 foot. Plans may be submitted in an electronic format.

Equipment List: Provide the make and model number of all significant equipment (cooking, cooling, warewashing, etc.) All food equipment must be ANSI/NSF certified. No home-style equipment is allowed. Equipment specification sheets do not have to be provided at the time of submission, but must be provided upon Health Department request

Finish Materials List: Provide a list of all finish materials (floors, walls, ceilings, counter tops). Surfaces must be smooth, nonabsorbent and easily cleanable, and ceramic, porcelain or quarry tile must have set in base cove.

Lighting Plan: Provide a list of all light fixtures to be used in the food establishment. All light used in any food prep or storage areas must be shielded or covered and flush or integral to the ceiling. Lighting in food preparation area must meet minimum illumination standards defined in the WI Food Code.

Pest Management Plan: Describe the establishments integrated pest management plan. Describe strategies to prevent pest entry into the food establishment & harborage of pests Identify if a licensed pest control service has been contracted, provide the name of the company and frequency of service.

3. Construction, Renovations, Kitchen Equipment Changes or Remodeling

Any construction, remodeling or equipment changes planned? Yes No If no, skip to section 4.

Scope of the planned project?

- New construction or conversion of an existing structure to be used as a food establishment
- Renovation/remodeling impacting 300ft² or more than of food preparation or display area
- Renovation/remodeling impacting less than 300ft² of food preparation or display area
- Renovation/remodeling limited to the instillation/change/replacement of food equipment

Provide a brief summary of the proposed construction, remodeling and/or equipment change:

Installation of Bar and sink

Note: Building permits may be required, contact the Department of Neighborhood Services

Date alterations/changes planned to begin 9/22/14

Contact information for general contractor Michael Duffek 414.254.6201

Contact information for architect Matt Mano 414.359.9700

4. BUSINESS TYPE

Overall Establishment Type (select the one that best describes the proposed business)

- Bed and Breakfast
- Commissary or Mobile Food Peddler Base – a commercial kitchen used for the production of food to be served or sold at another location; a base of operations for a mobile food peddler where the vehicle, cart or unit which is used at a minimum for the service or cleaning of the peddler vehicle, cart or container. A base of operations for a caterer or seasonal market vendor for the preparation of food.
- Community Food Program – free meal site or food pantry. Any site in which all food is provided free of cost to those in need or to organizations who serve person's in need.
- Distiller or Brewer – facilities that are primarily engaged in the production of alcoholic beverages
- Food Distributor – a business that transports food for sale to retail and wholesale establishments and does not perform any processing or repackaging of food items
Is food stored on site Yes No
- Food Manufacturer - commercial operation that produces, packages, labels, or stores food for human consumption, but primarily does not provide food directly to a consumer, food is sold to distributors, retailers or restaurants, there may be a small store on site where only the manufacturers products are sold, but the majority of product is sold to other licensed food establishments
Is there a retail store onsite? Yes No
- Food Store – a food establishment either mobile or permanent in which the majority of food sales consist of beverages or multi-serving food products requiring further preparation prior to consumption, examples of food stores include bakeries, grocery stores, convenience stores, coffee shops, liquor stores. Food stores include business whose primary business is other than food, but offer convenience food items.
Are you considered a convenience food store? Yes No
A convenience food store contains less than 5,000 sq ft of retail sales space AND has as its primary business the sale of basic food items and in addition sells household products. Basic food items may include, but are not limited to, milk and dairy products, bread products, prepared sandwiches, frozen entrees, refrigerated food and baby food. Household products may include, but are not limited to, cleaning products, paper products, baby products and pet food
- School – educational institution including elementary, middle and high schools, technical schools, colleges and university, where food service is limited to students (no sales to faculty or general public)
- Restaurant – a food establishment either mobile or permanent in which the majority food sales consist of meals

5. FOOD OPERATION SCOPE

Type of Sales (check all that apply, even if it reflects a small percentage of the proposed business)

- Made directly to the general public or end consumer (includes internet sales)
- Made to other food establishments (wholesaler, distributors, retail or restaurants) who will resell your product(s)

What percentage of your planned food sales will be meals versus grocery items?

- 100 % from meals (ready-to-eat food sold to in single portions)
- 0 % from grocery items (multi-serving food products, typically requiring preparation before serving, includes beverages, bakery items and raw produce)

Will 25% or more of your sales be to highly susceptible populations (defined as persons with medical conditions, elderly, or preschool age children)? Yes No

Will customers be able to purchase food through a drive through? Yes No

Will customers be able to purchase food from a self-service salad or food bar? Yes No

Will food be prepared on site and then transported for sale or consumption at another location? Yes No

If yes, check all the reason why the food will be transported

Catering

Delivery

Base for Mobile Food Peddler

Base for temporary or seasonal food stand

Other, specify

6. FOOD, FOOD PREPERATION, FOOD PROCESSING

For restaurants provide a copy of the proposed menu or a detailed menu of all the foods and drinks you will be serving.
For all other establishments provide a summary below of the brief types of food products being sold.

Beer and Cocktails

Will any potentially hazardous food (food that requires temperature control) be offered for sale? Yes No

Examples of potentially hazardous foods are meats, dairy, poultry, eggs, cut tomatoes or leafy greens, cut melons, cooked rice, beans or potatoes, or garlic in oil.

Will food be prepared or processed on site? Yes No

Examples of processing are assembling, grinding, cutting, mixing, baking, grilling, frying, coating, stuffing, packing, bottling, packaging, canning, extracting, fermenting, distilling, pickling, freezing, drying, smoking.

If yes, indicate the type of food processing that will be conducted:

If performing processing, will there be any processing of potentially hazardous food? Yes No

7. WEIGHTS AND MEASURES

Will any items be offered for sale by weight or by volume? Yes No

If yes, describe number and type of devices used:

A separate weights and measures license is required for each scale.

Will electronic scanning devices be used for pricing/check out? Yes No

If yes, how many devices will be used

A scanner license is required if using an electronic scanning device.

8. LITTER/GARBAGE/NOISE

What are your plans to keep the grounds clean (check all that apply):

- Sweep
 Pressure Wash
 Pick Up Litter
 Hired Maintenance
 Building Owner's Responsibility
 Garbage Cans Outside
 Other

Who is responsible to keep the grounds clean?

- Licensee
 Building Owner
 Employees
 Hired Maintenance
 Other

How often will the grounds be cleaned?

- Daily
 Weekly
 Other

How are noise issues addressed (check all that apply):

- Security
 Manager approaches customer(s)
 Call police
 Signs posted
 Other

Do you purchase, sell or exchange any secondhand articles of personal property (including used cell phones)?

- NO
 YES IF YES, YOU MUST ALSO APPLY FOR A SECONDHAND DEALER LICENSE.

9. HOURS OF OPERATION

| Day of the Week | Proposed Hours of Operation (include a.m. or p.m.) (if closed on any days, write "closed") | | Number of Customers expected each day | Drive Thru Hours (if not applicable, write "n/a") | |
|-----------------|--|-------|--|--|-------|
| | Open | Close | | Open | Close |
| Sunday | | | | | |
| Monday | 4 PM | 12 AM | 50 | n/a | n/a |
| Tuesday | | | | | |
| Wednesday | | | | | |
| Thursday | 4 PM | 12 AM | 50 | n/a | n/a |
| Friday | 4 PM | 12 AM | 50 | n/a | n/a |
| Saturday | 4 PM | 12 AM | 50 | n/a | n/a |

10. ISSUANCE OF LICENSE

Will any alcohol or intoxicating beverages be sold at the establishment? Yes No

If yes, what type of license do you have or will you be applying for (check all that apply)?

- Class A fermented malt beverage licenses
 Class A liquor licenses
 Class B fermented malt beverage licenses
 Class B liquor licenses
 Class C wine licenses

If yes, if your food license is approved prior to the alcohol license, would you like the food license issued (check one)

- Immediately so you can open your food business
 at the same time as the alcohol license

SUBMIT THIS FORM ALONG WITH THE "BUSINESS LICENSE APPLICATION"



CITY OF MILWAUKEE
OFFICE OF THE CITY CLERK

Thursday, October 30, 2014

COMMITTEE MEETING NOTICE

AD 12

JOST, Michael J, Agent
LA CAGE ENTERPRISES, LLC
12840 FALCON DR

BROOKFIELD, WI 53005

You are requested to attend a hearing which is to be held in Room 301-B, Third Floor, City Hall on:

Monday, November 10, 2014 at 09:30 AM

Regarding: Your Class B Tavern and Public Entertainment Premises License Renewal Applications as agent for "LA CAGE ENTERPRISES, LLC" for "LA CAGE" at 801 S 2ND St.

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 appear at this meeting may result in the denial of your license. Individual applicants must appear only in person or by an attorney. Corporate or Limited Liability applicants must appear only by the agent designated on the application or by an attorney. Partnership applicants must appear by a partner listed on the application or by an attorney. 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 are present at the committee hearing and 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 bring an interpreter with you, at your expense, so that you can answer questions and participate in your hearing.

You may examine the application file at this office during regular business hours prior to the hearing date. Inquiries regarding this matter may be directed to the person whose signature appears below.

Limited parking for persons attending meetings in City Hall is available at reduced rates (5 hour limit) at the Milwaukee Center on the southwest corner of East Kilbourn and North Water Street. Parking tickets must be validated in the first floor information booth in City Hall.

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 OWZARSKI, CITY CLERK

BY: Rebecca N. Grill
Rebecca N. Grill
Deputy City Clerk

If you have questions regarding this notice, please contact the License Division at (414) 286-2238.

200 E. Wells Street, Room 105, City Hall, Milwaukee, WI 53202. www.milwaukee.gov/license
Phone: (414) 286-2238 Fax: (414) 286-3057 Email Address: License@milwaukee.gov

MILWAUKEE POLICE DEPARTMENT
LICENSE INVESTIGATION UNIT

CRIMINAL RECORD/ORDINANCE VIOLATION/INCIDENTS
SYNOPSIS

DATE: 10/21/2014
LICENSE TYPE BTAVN
NEW :
RENEWAL: X

No. 197069
Application Date: 10/16/2014
Expiration Date:

License Location: 801 S. 2nd St.
Business Name: La Cage

Aldermanic District: 12

Licensee/Applicant: JOST, Michael J.
(Last Name, First Name, MI)
Date of Birth: 09/10/1965

Male: x Female:

Home Address: 12842 S. Falcon DR.
City: Brookfield
Home Phone: 262-821-3898

State: WI Zip Code: 53005

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

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

1. On 03/03/1998 the applicant was convicted of OWI in Waukesha County and had his drivers License suspended for a period of 6 months. No further information available.
2. On 04/23/2004 the applicant was convicted of OWI (2nd offense) in Milwaukee County and had his drivers license revoked for a period of 18 months. No further information available.
3. On 10-15-06, at 2:02am, a Police officer responded to a Battery investigation at La Cage, 801 So 2nd Street. The investigation resulted in a Felony Battery that occurred inside of the tavern.

- =====
4. On 11/01/07 at 2:10 am, Milwaukee police were dispatched to 801 S 2nd for a Battery complaint. Police were met by the victim who stated he was dancing inside La Cage when he and another patron exchanged some words with each other. A fight began and security started to break up the fight and began escorting them out of the tavern. While being escort out, the subject bit the victim on the thumb causing a minor laceration. A report was filed.
 5. On 07/26/08 at 12:47 am, Milwaukee police were dispatched to 801 S 2nd Street for a Battery complaint. Officers spoke to the caller/victim Allan Grabowski who advised police he was the security manager for La Cage. Grabowski stated that a patron who was accused of putting an unknown substance in another patrons drink punched him in the face. The owner of La Cage Michael Jost witnessed this incident and gave a statement to officers. The victim received 5 stitches and was willing to prosecute.

6. On 08/09/08 at 1:54 am, Milwaukee police were dispatched to 2nd and National for a Battery complaint. Officers spoke to two victims who stated they were patrons at La Cage and as they entered the lower bar of the tavern, were approached by several unknown males who pushed them to the floor and began punching them. Police spoke with numerous members of the security staff at La Cage regarding this incident as well as licensee Michael Jost. All verified the accounts given by the victims stating that security broke it up and that the males involved immediately left the club. A report was filed.

7. On 12/28/08 at 11:33 pm, Milwaukee police were dispatched to 801 S 2nd Street for a Battery complaint. Officers spoke with the bartender identified as Alexandra Kenyon who stated a known patron at the bar became upset and began yelling profanities at her. Kenyon stated she asked this patron to leave but that he refused. The patron then attempted to punch Kenyon but she turned her head and he missed. Other patrons then detained the patron until police arrived. The patron was cited for Disorderly Conduct and later released.

8. On 11/01/09 at 1:00 am, Milwaukee police were dispatched to 801 S 2nd Street for a Battery complaint. Investigation found a patron became disorderly with security removing him from the tavern. While security was removing the patron, the patron struck one of the security guards. This subject was also belligerent and combative with police. A citation for disorderly conduct was issued.

9. On 04/19/12 at 2:02 am, Milwaukee police were patrolling the area of S 2nd and W National when they observed a large group of people outside the La Cage Club loitering and standing the roadway. Due to the large amount of people, officers called for more squads to help in dispersing the crowd. Investigation later found that a fight took place outside the club prior to police arrival with no injuries being reported. Police spoke with the bartender, Michael Jost, who expressed concern about the subjects involved in the fight that are always a problem when they are at the bar. Jost stated that one of the subjects attempted to leave the bar with a glass and that Jost stopped him and attempted to retrieve the glass when the subject tossed the contents of the glass in Jost's face. Jost could not provide police with a description of the actor, but Jost further stated that it was one of the same actors that started the fight in the street.

10. On 06/11/12 at 1:40 am, Milwaukee police were flagged down for a property damage at 801 S 2nd Street. Officers spoke to Alan Grabowski who stated another patron told him that the patron he followed out of the bar punched and shattered a glass mirror inside the La Cage bar. Grabowski stated he was willing to press charges for the damage. A citation was issued to the suspect.

11. On 09/28/12 at 2:12 am, Milwaukee police were dispatched to a Trouble With Subject complaint at 801 S 2nd Street. Officers spoke with the caller who stated he was drinking at the bar and that the bartender would not give him his credit card back. Officers spoke to the bartender, Brian Rochon, who stated that the patron came in and ordered several beers and told Rochon to put it on his tab, but never presented a credit card. Rochon stated that he mistakenly put the order on someone else's card and realized that it was not the complainant's credit card when he went to close out. Rochon offered to comp the cost of the complainant's tab and the caller was advised to call his bank and report the card missing.

=====
12. On 05/27/13 at 2:12am an officer was flagged down for a fight outside of La Cage 801 S. 2nd St. The officer located 3 subjects, all employees of La Cage engaged in a verbal argument with one of the subjects trying to instigate a fight. The fight was about one of the employees being called a thief because money was missing from the register in the past. There was no current report of a theft. Two subjects were issued Disorderly Conduct citations.
=====

13. On 04/10/2014 Milwaukee police monitored 801 South 2nd Street (La Cage Tavern) regarding an Aldermanic complaint concerning fights occurring at the location during and after bar closing. While monitoring, an officer observed one patron punch another in the face while on the sidewalk outside the business. The victim of this battery did not wish to prosecute the offender.

14. On 05/25/2014 a subject received 4 sutures under his left eye at St. Joe's Hospital to close an injury sustained while outside La Cage (801 South 2nd Street). The victim told officers he did not observe the suspect inside the business. Milwaukee police incident report #141450069 filed.

15. On 09/25/2014 Milwaukee police assisted Special Agent Georgeann King and several agents from the Department of Revenue with a tax warrant at 801 South 2nd Street (La Cage). During the service of the warrant, officers discovered several bottles of liquor contaminated with bugs and several bottles of liquor that had been refilled. Additionally, the business's licenses were posted in the lower bar but not in the bar on the main floor. The applicant was not cited regarding these violations.

MILWAUKEE POLICE DEPARTMENT
REPORT OF INCIDENTS INVOLVING LICENSED PERSONS OR PREMISES

TO: Captain Alfonso MORALES

Business Name: La Cage Tavern
Address of Licensed Premises: 801 S 1st St.
Business Phone: 383-8330

Type of License: Tavern B 0201580

District: 24

[X] Violation / [] Incident #

Date of Incident: 04-10-14

Licensee or Manager on premises at time of violation / incident? [X] Yes [] No

Licensee cooperative? [X] Yes [] No (if no, explain in narrative section)

Licensee Notified by Officer: PO Eliel CONTRERAS

Date: 04-10-14

Time: 2:00am

Licensee or Agent's Name: Michael J JOST
Home Address: 12840 Falcon Dr Brookfield, WI 53005

Date of Birth: 9-10-65
Home Phone: 232-7347

Co-Licensee Name:

Home Address:

Class S License Number:

Date of Birth:
Home Phone:

Bartender Name:

Home Address:

Class D License Number:

Date of Birth:
Home Phone:

Licensed Person / Public Pass. Vehicle, etc.:

Home Address:

Class D License Number:

Date of Birth:
Home Phone:

VIOLATION/INCIDENT - DESCRIBE FACTS AND CIRCUMSTANCES IN NARRATIVE SECTION

Name of Person Cited: David L OLEJNICZAK-WEILAND

Citation Number: 48968711036

Violation & Ord. / Statue No.: 106-1-1

Date of Birth: 07-27-90

Court Date: 04-11-14

Name of Person Cited: David L OLEJNICZAK-WEILAND

Citation Number: 48968711037

Violation & Ord. / Statue No.: 105-138-2

Date of Birth: 07-27-90

Court Date: 04-11-14

Name of Person Cited:

Citation Number:

Violation & Ord. / Statue No.:

Date of Birth:

Court Date:

Name of Person Cited:

Citation Number:

Violation & Ord. / Statue No.:

Date of Birth:

Court Date:

Name of Person Cited:

Citation Number:

Violation & Ord. / Statue No.:

Date of Birth:

Court Date:

Investigating Officer: PO Eliel CONTRERAS

District / Bureau: 24

Date: 4-10-14

Captain Eliel Contreras
Commanding Officer

4/22/14
Date

DISPOSITION - FOR LICENSING ONLY

Table with 5 columns: Citation No., Case Number, Disposition, Judge, Date. Includes 'LICENSE INVESTIGATION UNIT' and 'Received 574-14'.

Referred
By: [Signature]

PA-33E Narrative

This report is written by P.O. Eliel CONTRERAS, assigned to District Two, Power Shift, Squad-2441. On Thursday, April 10, 2014, at 1:47pm, my partner P.O. Keith MILLER ^{was} responded to 801 S 2nd St (La Cage Tavern) regarding an Aldermanic Complaint, regarding fights occurring at this location after and during the Tavern's closing time. This location is located in the city and county of Milwaukee. While monitoring the location I observed David L OLEJNICZAK-WEILAND (W/M/07-27-90) intentionally and without consent punch another patron, identified as, Gregory L MOFFETZ (B/M/02-04-96) in the face which caused pain and injury. It should be noted that this incident occurred outside of the location on the city sidewalk during bar closing time. The fight caused others to get involved and caused other patrons to stop to look as to what was occurring due to the disturbance created. While on scene, the owner of the establishment, Michael J JOST (W/M 9-10-65) was informed that a license premise report would be written regarding the incident that occurred outside his establishment. JOST was very cooperative during the investigation and provided all the information needed for this investigation.

During the investigation MOFFETZ stated that he did not wish to prosecute OLEJNICZAK-WEILAND regarding this offense. A wanted check revealed OLEJNICZAK-WEILAND was on probation and had listed warrants. OLEJNICZAK-WEILAND was arrested and conveyed to District Two regarding. While speaking with OLEJNICZAK-WEILAND he had a mild odor of an intoxicant on his breath. During the booking process OLEJNICZAK-WEILAND refused to comply with uniformed Police Officers acting in full capacity during the booking the process. Based on OLEJNICZAK-WEILAND'S behavior and conduct he was conveyed to the Criminal Justice Facility. A probation hold was placed on OLEJNICZAK-WEILAND regarding these offenses.

MILWAUKEE POLICE DEPARTMENT

REPORT OF INCIDENTS INVOLVING LICENSED PERSONS OR PREMISES

TO: Captain Alfonso MORALES

ORIGINAL

Business Name: LA CAGE
Address of Licensed Premises: 801 S. 2nd St.
Business Phone: 414-323-7347

Type of License: BTAVN

District: 2

Violation / Incident # 141450069

Date of Incident: 05/25/14

Licensee or Manager on premises at time of violation / Incident? Yes No

Licensee cooperative? Yes No (if no, explain in narrative section)

Licensee Notified by Officer: P.O. VODICKA

Date: 05/25/14

Time: 3:00pm

Licensee or Agent's Name: Michael J. JOST
Home Address: 12840 Falcon Dr. Brookfield, WI 53005

Date of Birth: 09/10/65

Home Phone: 262-821-3898

Co-Licensee Name:
Home Address:
Class S License Number:

Date of Birth:
Home Phone:

Bartender Name:
Home Address:
Class D License Number:

Date of Birth:
Home Phone:

Licensed Person / Public Pass. Vehicle, etc.:
Home Address:
Class D License Number:

Date of Birth:
Home Phone:

VIOLATION/INCIDENT - DESCRIBE FACTS AND CIRCUMSTANCES IN NARRATIVE SECTION

Name of Person Cited:
Citation Number:

Violation & Ord. / Statue No.: 940.19(2)

Date of Birth:
Court Date:

Name of Person Cited:
Citation Number:

Violation & Ord. / Statue No.:

Date of Birth:
Court Date:

Name of Person Cited:
Citation Number:

Violation & Ord. / Statue No.:

Date of Birth:
Court Date:

Name of Person Cited:
Citation Number:

Violation & Ord. / Statue No.:

Date of Birth:
Court Date:

Name of Person Cited:
Citation Number:

Violation & Ord. / Statue No.:

Date of Birth:
Court Date:

Investigating Officer: P.O. Kevin VODICKA

District / Bureau: 22

Date: 05/27/2014

Kevin Vodicka

Commanding Officer

6/18/14

Date

DISPOSITION - FOR LICENSING ONLY

| Citation No. | Case Number | Disposition | Judge | Date |
|--------------|-------------|----------------------------|-------|------|
| | | LICENSE INVESTIGATION UNIT | | |
| | | Received <i>67874</i> | | |
| | | Referred | | |
| | | By <i>[Signature]</i> | | |

PA-33E Narrative

This report is written by P.O. Kevin VODICKA assigned to District Two, Early Shift. On Sunday, May 25, 2014, a male subject, Kim A. ROBINSON (M/B 04/09/88), was admitted to St. Joe's Hospital where he received 4 sutures to close a laceration under his left eye. ROBINSON stated that he sustained the injury at LA Cage, located at 801 S. 2nd St., by a known actor as he stood on the sidewalk, just outside of the tavern's exit door. ROBINSON stated that he had not observed the actors inside of the premises that night. I spoke with the licensee, Michael J. JOST (M/W 09/10/65), who stated that he was aware of the incident because his security staff had broken up a fight and he had tended to ROBINSON after the incident. JOST stated that he had no security cameras on the exterior of the building. JOST was cooperative during the investigation and checked with a bartender in an attempt to identify one of the actors.

MILWAUKEE POLICE DEPARTMENT

REPORT OF INCIDENTS INVOLVING LICENSED PERSONS OR PREMISES

TO: Captain Alfonso Morales

Business Name: La Cage
Address of Licensed Premises: 801 S 2nd St
Business Phone: 414-383-8330

Type of License: Class B

District: 2

Violation / Incident #

Date of Incident: 9/25/14

Licensee or Manager on premises at time of violation / incident? Yes No

Licensee cooperative? Yes No (if no, explain in narrative section)

Licensee Notified by Officer: P.O. Efrain Cornejo

Date: 6/05/14 Time: 12:05 PM

Licensee or Agent's Name: Michael J Jost
Home Address: 12840 Falcon Dr Brookfield WI 53005

Date of Birth: 09/10/65
Home Phone: 414-232-7347

Co-Licensee Name:
Home Address:
Class S License Number:

Date of Birth:
Home Phone:

Bartender Name: Chad A Sweet
Home Address: 111 E Seeboth St
Class D License Number: 209445-25

Date of Birth: 08/20/82
Home Phone: 414-617-8813

Licensed Person / Public Pass. Vehicle, etc.:
Home Address:
Class D License Number:

Date of Birth:
Home Phone:

VIOLATION/INCIDENT - DESCRIBE FACTS AND CIRCUMSTANCES IN NARRATIVE SECTION

Name of Person Cited:
Citation Number:

Violation & Ord. / Statue No.:

Date of Birth:
Court Date:

Name of Person Cited:
Citation Number:

Violation & Ord. / Statue No.:

Date of Birth:
Court Date:

Name of Person Cited:
Citation Number:

Violation & Ord. / Statue No.:

Date of Birth:
Court Date:

Name of Person Cited:
Citation Number:

Violation & Ord. / Statue No.:

Date of Birth:
Court Date:

Name of Person Cited:
Citation Number:

Violation & Ord. / Statue No.:

Date of Birth:
Court Date:

Investigating Officer: P.O. Efrain Cornejo *P. Cornejo*
Captain Alfonso Morales
Commanding Officer

District / Bureau: 22

Date: 09/26/14

10/6/14
Date

DISPOSITION - FOR LICENSING ONLY

| Citation No. | Case Number | Disposition | Judge | Date |
|--------------|-------------|-------------|-------|------|
| | | | | |
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| | | | | |
| | | | | |
| | | | | |

LICENSE INVESTIGATION UNIT

Received *10-01-14*

Referred

By *[Signature]*

PA-33E Narrative

This report is written by P.O. Efrain Cornejo assigned to District Two, Early Shift, CPU.

On Thursday, September 25, 2014, at 08:39 PM, while on squad 2266, P.O. Matthew Diener and I, responded to 801 S 2nd St (La Cage) to assist Special Agent Georgeann King with a tax warrant of said location. S.A. King had several agents with the Department of Revenue assisting her with this warrant. Officers secured the establishment and then escorted the patrons out of the building. The bartender Chad A Sweet (W/M 08/20/82), was cooperative and assisted getting patrons out. He also called the licensee of the establishment, Michael J Jost (W/M, 09/10/65).

S.A. King and agents conducted a search and observed 20 bottles of liquor that were contaminated with bugs. S.A. King also found 5 bottles of liquor that were being married. I observed the bottles and observed they were filled past the neck. S.A. King also demonstrated the difference of a married bottle with a sealed bottle of the same kind of liquor. Officers did not observe the licenses posted on the main level of the establishment. Jost did have the licenses posted in the lower bar and stated he kept them down there because that bar is the one that is opened most of the time.

Jost was cooperative during the investigation. Jost was not cited and was advised to keep a copy of his licenses posted on the main level. Jost had employees discard the contaminated liquor.

Koberstein, Jonathan

From: Grill, Rebecca
Sent: Friday, June 27, 2014 12:30 PM
To: Koberstein, Jonathan
Cc: Wessel, Thomas
Subject: FW: La Cage bar fight june 16th 1230 am

Please add to file.

From: Murillo, Maribel
Sent: Friday, June 27, 2014 10:06 AM
To:
Cc:
Subject: FW: La Cage bar fight june 16th 1230 am

Hello all,

This is an fyi

Thank you,

REDACTED RECORD

Natalia B. Hernandez

LSA to
12th District
Alderman José Pérez
Office of the City Clerk
200 E. Wells St, Room 205
Milwaukee, WI 53212
414-286-2861
Dist12aide@milwaukee.gov

From: Perez, Jose
Sent: Monday, June 16, 2014 7:11 AM
To: Morales, Alfonso
Cc: Murillo, Maribel
Subject: Fwd: La Cage bar fight june 16th 1230 am

Captain,

Can you please confirm if La Cage merits a P.A. 33.

Thank you,

Ald. Perez

Send from my Verizon Wireless 4G LTE smartphone

----- Original message -----

From:

Date: 06/16/2014 2:41 AM (GMT-06:00)

To: "Perez, Jose"

Subject: La Cage bar fight june 16th 1230 am

Tonight at around 1230am around 50 people crowded the street in front of La Cage... people were pulling hair, beating each other up... it was RIDICULOUS. A squad and motorcycle cop were flagged down. People were pepper sprayed, and the cops just yelled "GO HOME" not 1 person was arrested. This is unacceptable!

This has happened before. NO ONE ARRESTED. NO ONE ARRESTED. How can this possibly happen? There are some serious problems that need to be addressed. Cause I've had it with their clientele. My peace of mind is at stake here. I called district 2 and they said it was not in the system because the cops were flagged down rather than being dispatched by 911. Another problem. While I was on the phone standing on 2nd street in front of my house I was told that the cops were on the scene. I said "no they are not I'm standing right here". It was told no they are on the scene. I'm looking at the scene and there are NO cops here. They are lying. I'm said to come in and file a complaint. So that's what I'm doing tomorrow. And La Cage needs to be held accountable because it's costing 2nd street business. The city needs to ask themselves what will happen to this street if this continues. Thanks for listening.



Thursday, October 30, 2014



Notice of Public Hearing

JOST, Michael J, Agent
LA CAGE at 801 S 2ND St
Class B Tavern and Public Entertainment Premises License Renewal Applications

Monday, November 10, 2014 at 9:30 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 on 11/10/2014 at 9:30 AM, in Room 301-B, Third Floor, City Hall. If you wish, you may provide testimony at the hearing regarding the request; see below for further information. You are not required to attend the hearing. Once the Licenses Committee makes its recommendation, this recommendation is forwarded to the full Common Council for approval at its next regularly scheduled hearing. Please review the information below and if you have further questions regarding this process, please contact the License Division at (414) 286-2238.

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 appear in person and 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 present at the committee hearing and 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.

| | | |
|------------------|------------------|--------------------------|
| CURRENT RESIDENT | 710 S 3RD ST 317 | MILWAUKEE, WI 53204-1865 |
| CURRENT RESIDENT | 714 S 2ND ST 1 | MILWAUKEE, WI 53204-1882 |
| CURRENT RESIDENT | 714 S 2ND ST 2 | MILWAUKEE, WI 53204-1882 |
| CURRENT RESIDENT | 714 S 2ND ST 3 | MILWAUKEE, WI 53204-1882 |
| CURRENT RESIDENT | 714 S 2ND ST 4 | MILWAUKEE, WI 53204-1882 |
| CURRENT RESIDENT | 736 S 3RD ST | MILWAUKEE, WI 53204-1806 |
| CURRENT RESIDENT | 737 S 2ND ST | MILWAUKEE, WI 53204-1804 |
| CURRENT RESIDENT | 739 S 2ND ST | MILWAUKEE, WI 53204-1804 |
| CURRENT RESIDENT | 802 S 2ND ST | MILWAUKEE, WI 53204-1821 |
| CURRENT RESIDENT | 803 S 2ND ST | MILWAUKEE, WI 53204-1822 |
| CURRENT RESIDENT | 806 S 3RD ST | MILWAUKEE, WI 53204-1827 |
| CURRENT RESIDENT | 810 S 3RD ST | MILWAUKEE, WI 53204-1827 |
| CURRENT RESIDENT | 811 S 1ST ST | MILWAUKEE, WI 53204-1816 |
| CURRENT RESIDENT | 811 S 2ND ST | MILWAUKEE, WI 53204-1822 |
| CURRENT RESIDENT | 812 S 2ND ST | MILWAUKEE, WI 53204-1821 |
| CURRENT RESIDENT | 812 S 2ND ST A | MILWAUKEE, WI 53204-1821 |
| CURRENT RESIDENT | 814 S 3RD ST | MILWAUKEE, WI 53204-1827 |
| CURRENT RESIDENT | 814A S 3RD ST | MILWAUKEE, WI 53204-1827 |
| CURRENT RESIDENT | 816 S 3RD ST | MILWAUKEE, WI 53204-1827 |
| CURRENT RESIDENT | 818 S 3RD ST | MILWAUKEE, WI 53204-1827 |
| CURRENT RESIDENT | 819A S 2ND ST | MILWAUKEE, WI 53204-1822 |
| CURRENT RESIDENT | 821 S 1ST ST | MILWAUKEE, WI 53204-1816 |
| CURRENT RESIDENT | 828 S 3RD ST | MILWAUKEE, WI 53204-1827 |
| CURRENT RESIDENT | 828 S 3RD ST A | MILWAUKEE, WI 53204-1827 |
| CURRENT RESIDENT | 837 S 2ND ST | MILWAUKEE, WI 53204-1822 |
| CURRENT RESIDENT | 839A S 2ND ST | MILWAUKEE, WI 53204-1822 |

Total Records: 82

Radius: 250.0 feet and Center of Circle: 801 S 2nd ST

2014-2015 Plan of Operation for 801 S 2ND ST

1. Litter and Noise

How are the grounds kept clean? Sweep Pressure Wash Pick Up Litter Other: _____

How often will grounds be cleaned? Daily Weekly Other: _____

Grounds Cleaned By: Licensee Building Owner Employees Hired Maintenance Other: _____

How are noise issues prevented and/or addressed? Security Manager approaches customer(s) Call Police

Signs Posted Other: _____

2. Smoking and Sanitation

Are there designated outdoor smoking areas? No Yes

If yes, describe the area(s) and provide location(s): Full Length of building South side

Number of Garbage Cans: Inside: 35 Locations: Thru out entire building

Recycle bins: 8 Outside: 5 Locations: Smoking Area - Front of building

Is a Crowd Control Barrier used? No Yes If yes, describe: During special events: NYE, Pride, Halloween

Describe sanitation facilities (restrooms): 4 Womens 5 mens - Restrooms on each Floor

Provide name of solid waste contractor: Waste Management

3. Security

Are there parking spaces on the premises? No Yes If yes, number of spaces: _____ and describe security provisions: _____

Are there designated loading areas? No Yes If yes, describe security provisions Alley entrance - Rear of Building

Do you have security personnel on the premise? No Yes If yes, how many? 5-9

AND What are their responsibilities? Id inspection, safety, crowd + noise control, drug control,

What security equipment do they use? Two way radios

List their licensing, certification or training credentials: Mgr Licensed, personel experienced

Are there security cameras? No Yes If yes, list all locations: currently being installed

Are searches and/or identification checks conducted upon entry? No Yes If yes, describe: _____

Id scanner used, bags checked, dress code enforced

4. Percentage of Sales (must total 100%)

Alcohol 75 % Food Sales 5 % Entertainment 20 % Other _____ %

5. Businesses On The Premise (choose all that apply):

- | | | | |
|---|--|---|---|
| <input checked="" type="checkbox"/> Full Service Restaurant | <input type="checkbox"/> Cafe/Coffee Shop | <input type="checkbox"/> Deli or Fast Food Rest. | <input type="checkbox"/> Private/Fraternal/Veterans' Club |
| <input checked="" type="checkbox"/> Night Club | <input type="checkbox"/> Tavern | <input checked="" type="checkbox"/> Cocktail Lounge | <input type="checkbox"/> Teen Club |
| <input type="checkbox"/> Bowling Alley | <input type="checkbox"/> Hotel | <input type="checkbox"/> Banquet Hall | <input type="checkbox"/> Sports Facility |
| <input type="checkbox"/> Liquor Store | <input type="checkbox"/> Corner Store | <input type="checkbox"/> Supermarket | <input type="checkbox"/> Convenience Store |
| <input type="checkbox"/> Gas Station | <input checked="" type="checkbox"/> Other <u>Show Lounge/ Party Rental Space</u> | | |

6. Hours of Operation and Age Restriction

Are there any changes to the current hours of operation or age restriction? No Yes If yes, describe _____

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.

7. Floor Plan

Are there any changes to the current floor plan? No Yes If yes, describe _____

AND submit a new floor plan with this application. Changes in floor plan include changing the location of tables, games, etc. within your current licensed premises. If your changes include adding any additional areas or square footage to your premises, or any renovations to the building will be done, a Permanent Extension of Premises application must be filed.

PUBLIC ENTERTAINMENT PREMISES RENEWAL SUPPLEMENTARY APPLICATION

(1) CURRENT ENTERTAINMENT

The following types of entertainment have been approved for your current Public Entertainment Premises license: Instrumental Musicians, Motion Pictures, Comedy Acts, Disc Jockey, Live Musicians, Magic Shows, Poetry Readings, Solo Singers/Groups, Dancing by Performer(s), Fashion Shows, Erotic Dancers/Strippers/Adult Entertainment, Wrestling, Patron Contests, Patrons

(2) SELECT ANY TYPES OF ENTERTAINMENT THAT YOU ARE REQUESTING TO ADD *No changes in entertainment shall take place until approved by the Common Council and a new license has been issued and posted on the premises.

| | | | |
|--|---|--|---|
| <input checked="" type="checkbox"/> Instrumental Musicians | <input checked="" type="checkbox"/> Bands | <input type="checkbox"/> Battle of the Bands | <input checked="" type="checkbox"/> Comedy Acts |
| <input checked="" type="checkbox"/> Disc Jockey | <input checked="" type="checkbox"/> Magic Shows | <input type="checkbox"/> Poetry Readings | <input checked="" type="checkbox"/> Dancing by Performers |
| <input type="checkbox"/> Adult Entertainment/ Strippers/Erotic Dance | <input checked="" type="checkbox"/> Wrestling | <input type="checkbox"/> Patron Contests | <input checked="" type="checkbox"/> Patrons Dancing |
| <input type="checkbox"/> jukebox | <input type="checkbox"/> Karaoke | <input type="checkbox"/> Bowling Alley | <input type="checkbox"/> Pool Tables |
| <input type="checkbox"/> Motion Pictures | <input checked="" type="checkbox"/> Amusement Machines -- | How many? _____ | How many? _____ |
| How many screens? _____ | How many? _____ | <input checked="" type="checkbox"/> Concerts | <input checked="" type="checkbox"/> Theatrical Performances |
| | | Approx. # per year? _____ | Approx. # per year? _____ |
| <input type="checkbox"/> Other: _____ | | | |

(3) REMOVE ENTERTAINMENT

If applicable, list any entertainment you wish to remove: None

(4) WILL PROMOTERS EVER BE USED FOR ANY OF THE ENTERTAINMENT?

No Yes, describe: Pagants/contests have there own promoters/owners

(5) LEGAL CAPACITY OF PREMISES

772 (Call the Milwaukee Development Center at 414-286-8211 if you have questions.) Your legal capacity will determine the license fee for your Public Entertainment Premise License. If you would like to request that the license be approved with a lower capacity than that listed above, indicate lower capacity _____. If approved, this lower capacity will print on your license and override the capacity listed on your Occupancy Permit.

(6) IDENTIFY IF SOUND AMPLIFICATION IS USED

No Yes, describe: Each level has its own sound system w amplifiers

(7) DECLARATIONS, ACKNOWLEDGEMENTS, AND DISCLOSURES

- The undersigned understands that after the license has been issued, a change to the plan of operation will require a written request to change and approval from the Common Council.
- The undersigned agrees to inform the City Clerk within 10 days of any substantial changes in the information supplied in this application.
- The undersigned understands that applicants shall not willfully refuse to provide the services offered under this license, or add charges or require deposits not required of the general public because of race, color, sex, religion, national origin or ancestry, age, handicap, lawful source of income, marital status, sexual orientation, gender identity or expression, familial status or the fact that a person is now or has been a member of the military service, whether dressed in uniform or not; and shall not seek such information as a condition of employment, or penalize any employee or discriminate in the selection of personnel for training or promotion on the basis of such information.
- The undersigned has knowledge of the City Ordinances currently regulating the public entertainment, and understands that the license may be subject to suspension, non-renewal or revocation, if the applicant violates any rule, law or regulation of the city of Milwaukee and State of Wisconsin.

(8) NOTARIZED SIGNATURES OF APPLICANT

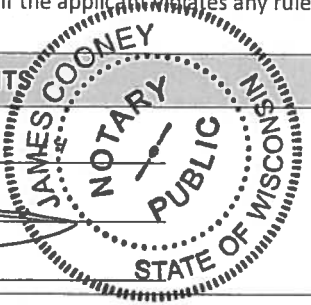
SUBSCRIBED AND SWORN TO BEFORE ME
 This 16th day of December, 2010

[Signature]
 (Clerk/Notary Public)
 My Commission Expires 3-6-16

[Signature: Michael Jost]
 Agent/Owner/Partner

 Additional Owner/Partner

*Notary Seal must be affixed.





CITY OF MILWAUKEE
OFFICE OF THE CITY CLERK

Tuesday, November 04, 2014

REVISED COMMITTEE MEETING NOTICE

AD 12

MEIER, Malissa L, Agent
Meraki LLC
2553 N 63rd St

Wauwatosa, WI 53213

You are requested to attend a hearing which is to be held in Room 301-B, Third Floor, City Hall on:

Monday, November 10, 2014 at 09:30 AM

Regarding: Your Class B Tavern and Food Dealer - Restaurant License Applications as agent for "Meraki LLC" for "Meraki" at 939 S 2nd St.

There is a possibility that your application may be denied for one or more of the following reasons: you do not meet the statutory and municipal requirements; the fitness and appropriateness of the location to be licensed and whether the location will create undesirable neighborhood problems (such as disorderly congregations of people, excessive litter, unreasonable noise, and traffic and parking problems), whether or not there is an over-concentration of alcohol beverage establishments in the neighborhood; whether or not you have been charged with or convicted of any felony, misdemeanor, municipal offense or other offense, the circumstances of which substantially relate to the licensed activity; and any other 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 or in writing. 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 appear at this meeting may result in the denial of your license. Individual applicants must appear only in person or by an attorney. Corporate or Limited Liability applicants must appear only by the agent designated on the application or by an attorney. Partnership applicants must appear by a partner listed on the application or by an attorney. 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 are present at the committee hearing and 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 bring an interpreter with you, at your expense, so that you can answer questions and participate in your hearing.

You may examine the application file at this office during regular business hours prior to the hearing date. Inquiries regarding this matter may be directed to the person whose signature appears below.

Limited parking for persons attending meetings in City Hall is available at reduced rates (5 hour limit) at the Milwaukee Center on the southwest corner of East Kilbourn and North Water Street. Parking tickets must be validated in the first floor information booth in City Hall.

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: Rebecca N. Grill
Rebecca N. Grill
Deputy City Clerk

If you have questions regarding this notice, please contact the License Division at (414) 286-2238.

MILWAUKEE POLICE DEPARTMENT LICENSING

CRIMINAL RECORD/ORDINANCE VIOLATION/INCIDENTS SYNOPSIS

DATE: 09/18/2014

LICENSE TYPE: Class B Tavern

NEW:

RENEWAL:

No. 194690

Application Date: 09/17/2014

License Location: 939 South 2nd Street

Business Name: Meraki

Licensee/Applicant: Meier, Malissa L.
(Last Name, First Name, MI)

Date of Birth: 01/18/1980

Home Address: 2553 North 63rd Street

City: Wauwatosa

State: WI **Zip Code:** 53213

Home Phone: (414) 704-8795

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

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

1. On 07/13/2007 the Wisconsin Department of Transportation revoked Chad Meier's driver's license for 6 months for Operating While Intoxicated. Chad Meier is listed on the application as a 50% shareholder.

Date:10/10/14
Officer: Efrain Cornejo

City of Milwaukee Police Department
90-5-1.5 Crime Prevention Survey
Tavern Inspection

Name of Premise: Meraki
Address: 939 S 2nd St
Phone: Pending

Owner: Meraki LLC
Owner address: 939 S 2nd St
City State Zip: Milwaukee, WI 53204
Owner Phone: (414) 704-8045
Owner email: kitchenbum@hotmail.com

Licensee/Agent: Malissa L Meier
Home Address: 2553 N 63rd St
City State Zip: Wauwatosa, WI 53213
Phone: (414) 704-8045
Email: kitchenbum@hotmail.com

Preferred contact: Malissa L Meier

Location currently open: YES NO

Projected open date: Mid November 2014

Day's open: S M T W Th F SA ALL

Hours of Operation: Sun: Closed 24 hours Y N
Mon: 4:30P-12A
Tue: 4:30P-12A
Wed: 4:30P-12A
Thu: 4:30P-12A
Fri: 4:30P-12A
Sat: 4:30P-12A

Premise Type: Tavern/Bar
Restaurant
Other:

Licenses currently held:

- Alcohol: Yes No Class: #:
Tobacco: Yes No #:
Food: Yes No #:
Other: Yes No Type: #:
Other: Yes No Type: #:

Exterior Survey:

1. Is the area around the location clean? Yes No
2. What surrounds the location? (Check all the apply)
 - a. Park
 - b. School
 - c. Youth Center
 - d. Church
 - e. Tavern(s) If so, how many 3
 - f. Residential
 - g. Other businesses
 - h. Other:
3. Can you see from the outside of the location into the interior Yes No
4. Can you see the employees inside of the location from the outside Yes No
5. Are exterior windows free of signage Yes No
6. Street parking Yes No
7. Is there a parking lot Yes No
8. Is the parking lot clean? Yes No
9. Is the parking lot well lit? Yes No
10. Valet Parking Yes No
 - a. Will this lot have a guard? Yes No
 - b. Will this lot have cameras? Yes No
11. Are there areas where a person could conceal themselves Yes No
12. Is there exterior lighting? Yes No. Does it appears to be adequate Yes No
13. Exterior Payphone? Yes No
14. Are there No Loitering Signs posted? Yes No
15. Are there exterior security cameras Yes No How Many: 2
16. Are the address numbers prominently displayed and easy to see Yes No

Camera Survey:

17. Does this location have security cameras? Yes No
18. Are they in working order? Yes No
19. What format are the cameras?
 - a. Color Yes No
 - b. Digital Yes No
 - c. VCR Yes No
 - d. Recorded Yes No
20. How long is footage stored for later viewing: unknown
21. Are there exterior cameras Yes No How many: 2
22. Are there interior cameras Yes No How many: 1

23. Do all employees know how to retrieve recorded digital images/footage? Yes No
 24. Cameras located in parking lot Yes No How many

Interior Survey:

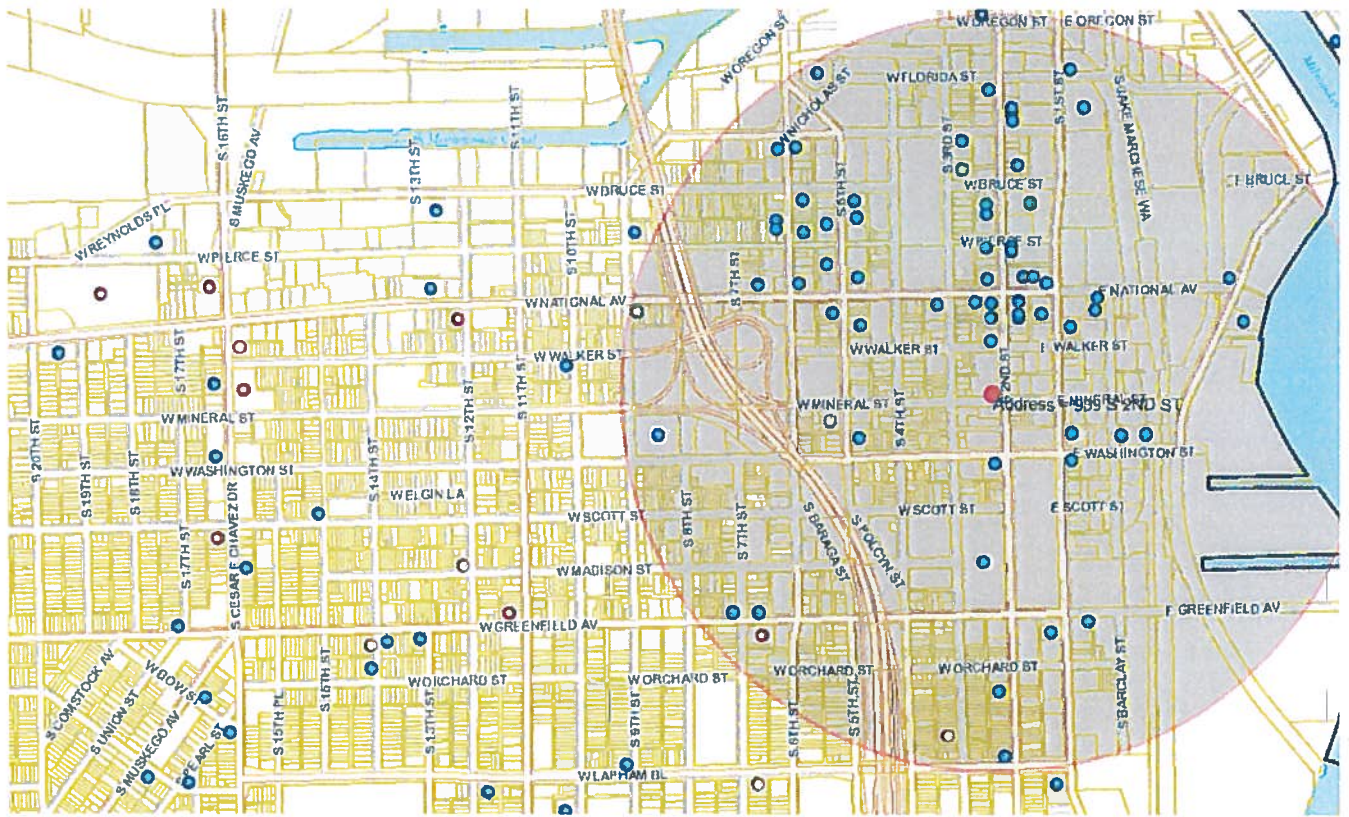
25. What is the planned/posted capacity planned 133
 26. What is the minimum number of employees that will be on premise 3
 27. Is the storeowner willing to be a standing complainant regarding loitering? Yes No
 a. If yes have them fill out the standing complaint form and give them two of the commercial signs Yes No
 28. Is the interior of the location neat and clean? Yes No
 29. Does an interior camera face the entrance/exit? Yes No
 30. Are emergency and non-emergency numbers posted near the phone? Yes No
 31. Does the owner know how to contact their police district directly? Yes No
 a. Did you provide a district contact guide to the owner? Yes No

Security

32. How many security personnel are going to be employed: 0
 33. How will they be deployed: Interior Exterior
 34. What days will they be deployed MonTueWedThuFriSatSun
 35. Will the security be managed by business or contracted
 36. Will they be armed Yes No
 37. What type of security measures will be used:
Wanding/metal detector
ID Scanner
Dress Code
Cover Charge
Age restriction
Other
 38. When at capacity, how will the overflow crowd be managed? She stated she doesn't expect to be at capacity but will monitor and will not allow people in if at capacity until people leave.
 39. Will a guard monitor the overflow crowd at all times? Yes No

ADDITIONAL COMMENTS/RECOMMENDATIONS:

Applicant stated she plans on running a fine dining restaurant. I observed the business was still under construction. Applicant stated she planned on having the construction done by the end of the month. She stated she did not apply for a Public Entertainment Premises License because she does not plan on having music bands or DJs. Applicant was advised to monitor smokers to keep noise down and put a cigarette butt dispenser outside for the cigarette butts. Applicant stated her surveillance system is not completely installed but will have at least two cameras on the exterior and one in the interior. She stated she will probably add more. I recommended she have a camera facing the entry/exit door and the cash register area.



| Licensed Alcohol Beverage Establishments within a .5 Mile Radius Centered on 939 S 2nd St | | | | | | | | | | Total |
|---|--------------------------------|-----------------------------------|---------------------------------|---------------------|--|----------------|---------------|--|--|--------------------------------|
| License Summary | Legal entity | Trade name | Licensee | Address | License type name | Total capacity | Room capacity | Expiration date | | |
| Class A Fermented Malt Beverage Retailer's License | Amri's Future LLC | El Paso Foods | SUKHINDER SINGH, Agt | 1569 S 3rd ST | Class A Fermented Malt Beverage Retailer's License | | | 2 | | |
| Class A Malt & Class A Liquor License | LA TROPICANA | LA TROPICANA | SALWA B TALEB, SP | 1011 S 5th ST | Class A Fermented Malt Beverage Retailer's License | | | 2 | | |
| Class B Fermented Malt Beverage Retailer's License | Campesino, LLC | Carmiera El Campesino | Paranjit Singh, Agt | 635 W GREENFIELD AV | Class A Malt & Class A Liquor License | | | 4 | | |
| Class C Wine Retailer's License | RAP US CORP | FINE VINEYARD | RAKESH REHAN, Agt | 601-B S 1ST ST | Class A Malt & Class A Liquor License | | | 60 | | |
| | Central Standard LLC | Central Standard Craft Distillery | William P McQuillan, Agt | 613 S 2ND ST 609 | Class B Fermented Malt Beverage Retailer's License | | | 3/3/2015 | | |
| | Clutch Corp | Anodyne Coffee Roasting Co. | Matthew J McClutchy, Agt | 224 W Bruce ST | Class B Fermented Malt Beverage Retailer's License | | | 10/1/2015 | | |
| | KARAMPELAS INVESTMENTS INC | GYRO PALACE | NICK A KARAMPELAS, Agt | 622 S 2ND ST | Class B Fermented Malt Beverage Retailer's License | | 75 | 5/8/2015 | | |
| | THE NATIONAL, LLC | THE NATIONAL | Heleen J Benton, Agt | 839 W NATIONAL AV | Class B Fermented Malt Beverage Retailer's License | | 25 | 11/1/2014 | | |
| | 700 CLUB, LLC | SABRATIC | JAY K STAMATES, Agt | 700 S 2ND ST | Class B Tavern License | | 80 | 12/20/2014 | | |
| | AP, LLC | AP Bar & Kitchen | PEGGY J MAGISTER, Agt | 814 S 2nd ST | Class B Tavern License | | | 7/22/2015 | | |
| | Aramark Corporation | Rockwell Automation | Heidi M Petrakis, Agt | 1201 S 2nd ST | Class B Tavern License | | | 8/25/2015 | | |
| | Ashley's Que LLC | Ashley's Que | Darnell D Ashley, Agt | 124 W NATIONAL AV | Class B Tavern License | | | 7/25/2015 | | |
| | Blue Jacket LLC | Blue Jacket | Tom H Van Heijningen, Agt | 135 E National AV | Class B Tavern License | | 88 | 9/20/2015 | | |
| | BOOM, LLC | BOOM | DAVID G PANEK, Agt | 623-25 S 2ND ST | Class B Tavern License | | 271 | 11/28/2014 | | |
| | BOTANAS RESTAURANT | BOTANAS RESTAURANT | MARTHA GONZALEZ, SP | 816 S 5TH ST | Class B Tavern License | | 533 | 2/28/2015 | | |
| | Brase Restaurant, LLC | Brase Restaurant | David K Swanson, Agt | 1101 S 2nd ST | Class B Tavern License | | 99 | 9/19/2015 | | 1st floor and basement storage |
| | Cafe La Paloma, LLC | Cafe La Paloma | Jose A Chavez, Agt | 606 S 5th ST | Class B Tavern License | | 315 | 7/20/2015 | | |
| | Camacho's Bar, LLC | Camacho's Bar | JESUS W CAMACHO, Agt | 631 S 6TH ST | Class B Tavern License | | 49 | 7/15/2015 | | |
| | Changchou Productions, LLC | Kana Mojito Club | ANGEL M VELAZQUEZ, Agt | 626 S 5TH ST | Class B Tavern License | | 359 | 12/17/2014 | | |
| | CIELITO LINDO, LLC | CIELITO LINDO | RODRIGO R LOPEZ, Agt | 733-39 S 2ND ST | Class B Tavern License | | 198 | 3/1/2015 | | |
| | CLUB ANYTHING | CLUB ANYTHING | TODD N NOVASIC, SP | 807 S 5TH ST | Class B Tavern License | | 160 | 6/29/2015 | | |
| | COMPROV, INC | COMEDY SPORTZ | Jason Manske, Agt | 420 S 1ST ST | Class B Tavern License | | 320 | 12/12/2014 | | |
| | CONEJITO'S PLACE, INC | CONEJITO'S PLACE | THOMAS A MILLER, Agt | 539 W VIRGINIA ST | Class B Tavern License | | 144 | 6/30/2015 | | |
| | CRAZY WATER | CRAZY WATER | PEGGY J MAGISTER, SP | 839 S 2ND ST | Class B Tavern License | | 62 | 5/12/2015 | | |
| | ECN3 Inc | Engine Co No 3 | AUGUSTO P SANDRONI, JR, Agt | 217 W National AV | Class B Tavern License | | | 9/3/2015 | | |
| | El Farol Bar, LLC | El Farol Bar | BEVERLYN GONZALEZ DEL TORO, Agt | 636 S 6TH ST | Class B Tavern License | | 75 | 2/4/2015 | | |
| | EL SIETE DE COPAS | EL SIETE DE COPAS | ANTONIO U OCAMPO, SP | 1399 S 7TH ST | Class B Tavern License | | 80 | 1/19/2015 | | |
| | FELIPE'S LATIN QUARTER | FELIPE'S LATIN QUARTER | LUIS M BELEMONTES, SP | 538 W NATIONAL AV | Class B Tavern License | | | 3/23/2015 | | |
| | FLUID, INC | FLUID | WILLIAM M WARDLOW, Agt | 819 S 2ND ST | Class B Tavern License | | 80 | 5/12/2015 | | |
| | GEORGE'S PUB, INC | GEORGE'S PUB | GEORGE P VOMBERG, Agt | 224 E WASHINGTON ST | Class B Tavern License | | 25 | 10/1/2015 | | |
| | HOT WATER NIGHT CLUB, LLC | HOT WATER/WHEREHOUSE | PAUL P MUELLER, Agt | 818 S WATER ST | Class B Tavern License | | 292 | 5/19/2015 | | |
| | IRON HORSE MILWAUKEE, LLC | THE IRON HORSE HOTEL | TIMOTHY J DIXON, Agt | 500 W FLORIDA ST | Class B Tavern License | | 550 | 7/29/2015 | | |
| | JACQUES, LLC | CHEZ JACQUES | JACQUES J CHAUMET, Agt | 1022 S 1ST ST | Class B Tavern License | | 164 | 10/11/2014 | | |
| | JACQUES, LLC | CHEZ JACQUES | JACQUES J CHAUMET, Agt | 1022 S 1ST ST | Class B Tavern License | | 164 | 6/23/2015 | | |
| | Juto, LLC | Juto | Justin H Chan, Agt | 605 W Virginia ST | Class B Tavern License | | 99 | 9/5/2015 | | |
| | KRUZ, LLC | KRUZ | SERGE PELLICELLI, Agt | 354 E NATIONAL AV | Class B Tavern License | | 160 | 80 first floor 80 patio | | |
| | LA CAGE ENTERPRISES, LLC | LA CAGE | MICHAEL J JOST, Agt | 801 S 2ND ST | Class B Tavern License | | 815 | 1st floor and basement storage--802nd floor th | | |
| | LA FUENTE, LTD | LA FUENTE RESTAURANT | JOSE G ZARATE, Agt | 625-31 S 5TH ST | Class B Tavern License | | 579 | 12/12/2014 | | |
| | LA GUADALUPANA | LA GUADALUPANA/CAFE EL SOL | Jayson Oquendo, Agt | 1028 S 9TH ST | Class B Tavern License | | 170 | 6/30/2015 | | |
| | LA MERENDA, INC | LA MERENDA | AUGUSTO P SANDRONI, JR, Agt | 125 E NATIONAL AV | Class B Tavern License | | 146 | 11/13/2014 | | |
| | LA PERLA, LLC | LA PERLA RESTAURANT | JOANNE A ANTON, Agt | 730-34 S 5TH ST | Class B Tavern License | | 117 | 10/17/2014 | | |
| | LE CABARET, INC | SOLID GOLD | JOHN A URBAN, Agt | 813 S 1ST ST | Class B Tavern License | | 360 | 3/19/2015 | | |
| | Lenny J's LLC | The Parlor Bar | Leonard R Jenkins, Agt | 1517 S 2ND ST | Class B Tavern License | | 80 | 7/15/2015 | | |
| | LL Associates, LLC | La Casa de Alberto | Luis A Gonzalez, Agt | 624 W NATIONAL AV | Class B Tavern License | | 49 | 11/4/2014 | | |
| | LOLA'S, LLC | WALKERS PINT | ELIZABETH A BOENNING, Agt | 818 S 2ND ST | Class B Tavern License | | 150 | 93 inside, 57 out with 1 portable restroom | | |
| | LOUNGING AROUND, INC | Jynx Nightclub | SAMER L ASAD, Agt | 715-17 S 5TH ST | Class B Tavern License | | 320 | 2nd floor = 80, 1st floor = 240 | | |
| | MC ZAR'S, LLC | O'Lydia's Bar & Grill | Linda M Sackett, Agt | 338 S 1ST ST | Class B Tavern License | | 150 | 6/5/2015 | | |
| | Morel Restaurant LLC | Morel Restaurant | Jonathan S Manayo, Agt | 430 S 2nd ST | Class B Tavern License | | 49 | 7/17/2015 | | |
| | Movida LLC | Movida | Aaron R Gersonide, Agt | 524 S 2ND ST | Class B Tavern License | | 99 | 8/12/2015 | | |
| | MULTIVERSE, INC | MULTIVERSE, INC | PATRICK T HENEY, Agt | 1579 S 2ND ST | Class B Tavern License | | 99 | 10/13/2015 | | |
| | Noble Provisions, LLC | The Noble | DAVID G KRESSIN, Agt | 704 S 2nd ST | Class B Tavern License | | 50 | 7/15/2015 | | |
| | One Gray Fox, LLC | Citra 1380 | Thomas E Hauck, Agt | 1100 S 1st ST | Class B Tavern License | | 99 | 4/10/2015 | | |
| | Pasion Bar LLC | Pasion Bar | Debra J De La Rosa, Agt | 625 S 6TH ST | Class B Tavern License | | 75 | 4/1/2015 | | |
| | PEPPER 200, LLC | Studio 200 | STEPHEN G JASZKOWSKI, Agt | 200 E WASHINGTON ST | Class B Tavern License | | 99 | 5/12/2015 | | |
| | SHAKERS, INC | SHAKERS CIGAR BAR & WORLD CAFE | ROBERT G WEISS, Agt | 422 S 2ND ST | Class B Tavern License | | 144 | 10/13/2014 | | |
| | STENY'S, INC | STENY'S | JEROME L STENSTRUP, Agt | 800 S 2ND ST | Class B Tavern License | | 160 | 11/12/2014 | | |
| | STRAIGHT AHEAD, INC | CAROLINE'S | CAROL R RUBITSKY, Agt | 401 S 2ND ST | Class B Tavern License | | 136 | 2/7/2015 | | |
| | Strong Flavor Productions, LLC | Wayward Kitchen Co. | TYLER L MASON, Agt | 1407 S 1ST ST | Class B Tavern License | | | 7/22/2015 | | |

| | | | | | | |
|-------------------------------------|-------------------------------|--------------------------|---------------------|---------------------------------|---|------------|
| Taqueria Los Altos de Jalisco, Inc. | Taqueria Los Altos de Jalisco | Juan J Torrijos, Agt | 1336-38 S 7th ST | Class B Tavern License | 99 | 9/19/2015 |
| Terra Restaurant Bar, Inc | Terra Restaurant & Bar | Jenny Contreras, Agt | 600 S 6TH ST | Class B Tavern License | 99 | 4/21/2015 |
| The Chef's Table LLC | The Chef's Table | David P Magnasco, Agt | 500 S 3rd ST | Class B Tavern License | | 9/23/2015 |
| The Flow DJ's Entertainment LLC | Desperados | Miguel A Martinez, Agt | 828 S 1st ST | Class B Tavern License | | 9/23/2015 |
| The Red Arrow Bar, LLC | Little Whiskey Bar | LUIS D GARCIA, Agt | 309 W National AV | Class B Tavern License | 49 | 4/8/2015 |
| THE TRIPLE BELT CORPORATION | D.L.X. | ELIZABETH J KUJAWA, Agt | 739 S 1ST ST | Class B Tavern License | 180 | 10/22/2014 |
| THE V BAR, LLC | The Tin Widow | MICHELLE R HOFF, Agt | 703 S 2ND ST | Class B Tavern License | 49 | 4/16/2015 |
| Theatre Unchained | Theatre Unchained | JAMES D DRAGOLOVICH, SP | 1024 S 5TH ST | Class B Tavern License | 99 | 3/20/2015 |
| WISCONSIN INVESTMENT GROUP, INC | HARBOR ROOM | EDWIN E CARVER, Agt | 117 E GREENFIELD AV | Class B Tavern License | 160 80 inside, 80 patio | 7/24/2015 |
| Wunderjak Enterprises, LLC | Fat Daddy's | STEFANI JAKSIC, Agt | 120 W National AV | Class B Tavern License | 270 92 - First floor, 178 - Beer Garden | 4/10/2015 |
| ZAD'S, INC | ZAD'S | TERRY W ZADRA, Agt | 436-38 S 2ND ST | Class B Tavern License | 160 | 2/13/2015 |
| Clutch Corp | Anodyne Coffee Roasting Co. | Matthew J McClutchy, Agt | 224 W Bruce ST | Class C Wine Retailer's License | | 10/1/2015 |
| THE NATIONAL, LLC | THE NATIONAL | Helen J Benton, Agt | 839 W NATIONAL AV | Class C Wine Retailer's License | | 11/11/2014 |



Tuesday, November 04, 2014



Notice of Public Hearing

MEIER, Malissa L, Agent
Meraki at 939 S 2nd St
Class B Tavern and Food Dealer - Restaurant License Applications

Monday, November 10, 2014 at 9:30 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 on 11/10/2014 at 9:30 AM, in Room 301-B, Third Floor, City Hall. If you wish, you may provide testimony at the hearing regarding the request; see below for further information. You are not required to attend the hearing. Once the Licenses Committee makes its recommendation, this recommendation is forwarded to the full Common Council for approval at its next regularly scheduled hearing. Please review the information below and if you have further questions regarding this process, please contact the License Division at (414) 286-2238.

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 appear in person and 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 present at the committee hearing and 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.

| | | |
|------------------|---------------------|--------------------------|
| CURRENT RESIDENT | 1017 S 2ND ST 400 | MILWAUKEE, WI 53204-1826 |
| CURRENT RESIDENT | 1017 S 2ND ST 401 | MILWAUKEE, WI 53204-1826 |
| CURRENT RESIDENT | 1017 S 2ND ST 402 | MILWAUKEE, WI 53204-1826 |
| CURRENT RESIDENT | 1017 S 2ND ST 403 | MILWAUKEE, WI 53204-1826 |
| CURRENT RESIDENT | 1017 S 2ND ST 404 | MILWAUKEE, WI 53204-1826 |
| CURRENT RESIDENT | 1017 S 2ND ST 405 | MILWAUKEE, WI 53204-1826 |
| CURRENT RESIDENT | 1017 S 2ND ST 406 | MILWAUKEE, WI 53204-1826 |
| CURRENT RESIDENT | 1017 S 2ND ST 407 | MILWAUKEE, WI 53204-1826 |
| CURRENT RESIDENT | 1017 S 2ND ST 408 | MILWAUKEE, WI 53204-1826 |
| CURRENT RESIDENT | 117 W WALKER ST 1 | MILWAUKEE, WI 53204-1889 |
| CURRENT RESIDENT | 117 W WALKER ST 2 | MILWAUKEE, WI 53204-1889 |
| CURRENT RESIDENT | 117 W WALKER ST 206 | MILWAUKEE, WI 53204-1891 |
| CURRENT RESIDENT | 117 W WALKER ST 3 | MILWAUKEE, WI 53204-1889 |
| CURRENT RESIDENT | 117 W WALKER ST 302 | MILWAUKEE, WI 53204-1892 |
| CURRENT RESIDENT | 117 W WALKER ST 303 | MILWAUKEE, WI 53204-1892 |
| CURRENT RESIDENT | 117 W WALKER ST 307 | MILWAUKEE, WI 53204-1892 |
| CURRENT RESIDENT | 117 W WALKER ST 308 | MILWAUKEE, WI 53204-1892 |
| CURRENT RESIDENT | 117 W WALKER ST 309 | MILWAUKEE, WI 53204-1891 |
| CURRENT RESIDENT | 117 W WALKER ST 4 | MILWAUKEE, WI 53204-1889 |
| CURRENT RESIDENT | 117 W WALKER ST 5 | MILWAUKEE, WI 53204-1889 |
| CURRENT RESIDENT | 117 W WALKER ST 6 | MILWAUKEE, WI 53204-1889 |
| CURRENT RESIDENT | 117 W WALKER ST 7 | MILWAUKEE, WI 53204-1889 |
| CURRENT RESIDENT | 121 W MINERAL ST | MILWAUKEE, WI 53204-1845 |
| CURRENT RESIDENT | 125 W MINERAL ST | MILWAUKEE, WI 53204-1845 |
| CURRENT RESIDENT | 131 W MINERAL ST | MILWAUKEE, WI 53204-1845 |
| CURRENT RESIDENT | 225 W WALKER ST | MILWAUKEE, WI 53204-1861 |
| CURRENT RESIDENT | 226 W MINERAL ST | MILWAUKEE, WI 53204-1846 |
| CURRENT RESIDENT | 229 W WALKER ST | MILWAUKEE, WI 53204-1861 |
| CURRENT RESIDENT | 231 W WALKER ST | MILWAUKEE, WI 53204-1861 |
| CURRENT RESIDENT | 907 S 1ST ST | MILWAUKEE, WI 53204-1818 |
| CURRENT RESIDENT | 910 S 3RD ST | MILWAUKEE, WI 53204-1829 |
| CURRENT RESIDENT | 914 S 3RD ST | MILWAUKEE, WI 53204-1829 |
| CURRENT RESIDENT | 914A S 3RD ST | MILWAUKEE, WI 53204-1829 |
| CURRENT RESIDENT | 920 S 2ND ST | MILWAUKEE, WI 53204-1823 |
| CURRENT RESIDENT | 922 S 3RD ST | MILWAUKEE, WI 53204-1829 |
| CURRENT RESIDENT | 922A S 2ND ST | MILWAUKEE, WI 53204-1823 |
| CURRENT RESIDENT | 924 S 3RD ST | MILWAUKEE, WI 53204-1829 |
| CURRENT RESIDENT | 926 S 2ND ST | MILWAUKEE, WI 53204-1823 |
| CURRENT RESIDENT | 928 S 2ND ST | MILWAUKEE, WI 53204-1823 |
| CURRENT RESIDENT | 928 S 2ND ST A | MILWAUKEE, WI 53204-1823 |
| CURRENT RESIDENT | 928 S 3RD ST | MILWAUKEE, WI 53204-1829 |
| CURRENT RESIDENT | 930 S 2ND ST | MILWAUKEE, WI 53204-1823 |
| CURRENT RESIDENT | 930 S 2ND ST A | MILWAUKEE, WI 53204-1823 |
| CURRENT RESIDENT | 930 S 3RD ST | MILWAUKEE, WI 53204-1829 |
| CURRENT RESIDENT | 934 S 3RD ST | MILWAUKEE, WI 53204-1829 |

Total Records: 101

Radius: 250.0 feet and Center of Circle: 939 S 2nd ST



Tuesday, November 04, 2014

Licenses Committee Notice of Hearing

Meraki
2553 N 63rd St

Wauwatosa, WI 53213

Date: 11/10/2014
Time: 09:30 AM
Location: Room 301-B, Third Floor, City Hall

The Licenses Committee will consider the following license application:

Class B Tavern and Food Dealer - Restaurant License Applications
MEIER, Malissa L, Agent
Meraki at 939 S 2nd St

Please note this application may be recommended for denial based on fitness of the location due to concentration of alcohol beverage outlets in the area. If the application is denied for this reason, no other application for an alcohol beverage license for this location shall be recommended for approval by the Licenses Committee within three years of the date of denial unless the applicant has demonstrated a change of circumstances since the prior denial.

If you have any questions, please call (414) 286-2238.





PLAN OF OPERATION

1. Premises Location

Free Standing Building Strip Mall Other _____

2. Describe Premises Structure

Single Story Multi-Story - # of Stories _____ Other _____

3. Describe Surrounding Area

Commercial Residential Industrial Other _____

4. Premises Location

a) Major Thoroughfare Secondary Street Other _____
b) Nearest Cross Street MILWAUKEE

5. Proximity of Premises to Church, School, or Hospital

Is there at least 300 feet between the building and any church, school or hospital? Yes No

6. Miscellaneous Business Questions

- a) Proposed Opening Date: NOVEMBER, 2014
- b) Is this premise under construction? Yes No If yes, list estimated completion date: NOVEMBER, 2014
- c) Is this a franchise? Yes No
- d) Is this premises currently licensed? Yes No If yes, list type of license: _____
- e) Is the current licensee operating? Yes No If no, list date closed: _____
- f) What other types of licenses/permits will you or do you hold at this location? (check all that apply)
 Occupancy Permit Cigarette & Tobacco Gas Station Extended Hours
 Other: FOOD DEALER
- g) Do you have future plans for other businesses, licenses or permits at this location? Yes No
 If yes, explain: _____

7. Food

Will food be served on the premises? No Yes If yes, a Food Dealer license is required.
 Check all that apply: Prepackaged Food Snacks Appetizers Catered Events
 Full Meals – Hours of Food Service: From 4:30 PM To 12 AM
 A menu must be submitted with this Plan of Operation for all restaurants.

8. Type of Business

Briefly describe the type of business you plan to operate if granted a license (attach additional sheets as necessary.)
HIGH END RESTAURANT SERVING SMALL PLATES, ENTREES, APPETIZERS, BAR SNACKS, & DRINKS.
LOUNGE SEATS 30, DINING ROOM SEATS 50.

9. Litter and Noise

How are the grounds kept clean? Sweep Pressure Wash Pick Up Litter Other: _____

How often will grounds be cleaned? Daily Weekly Other: _____

Grounds Cleaned By: Licensee Building Owner Employees Hired Maintenance Other: _____

How are noise issues prevented and/or addressed? Security Manager approaches customer(s) Call Police

Signs Posted Other: SURVEILLANCE CAMERAS

10. Smoking and Sanitation

Are there designated outdoor smoking areas? No Yes

If yes, describe the area(s) and provide location(s): _____

Number of Garbage Cans: Inside: 15 Locations: ALL FOOD PREP AREAS, BAR AREA, RESTROOMS, OFFICE & HOST
Outside: 0 Locations: _____

Is a Crowd Control Barrier used? No Yes If yes, describe: _____

Describe sanitation facilities (restrooms): 2 GENDER NEUTRAL, ADA COMPLIANT RESTROOMS; 1 EMPLOYEE RESTROOM

Provide name of solid waste contractor: TBD

11. Security

Are there parking spaces on the premises? No Yes If yes, number of spaces: _____ and describe security provisions: _____

Are there designated loading areas? No Yes If yes, describe security provisions _____

Do you have security personnel on the premise? No Yes If yes, how many? _____

AND What are their responsibilities? _____

What security equipment do they use? _____

List their licensing, certification or training credentials: _____

Are there security cameras? No Yes If yes, list all locations: OFFICE, BAR, OUTSIDE

Are searches and/or identification checks conducted upon entry? No Yes If yes, describe: _____

12. Percentage of Sales (must total 100%)

Alcohol 25 % Food Sales 75 % Entertainment _____ % Other _____ %

13. Businesses On The Premise (choose all that apply):

Type 1

- | | | | |
|---|---|---|--|
| <input checked="" type="checkbox"/> Full Service Restaurant | <input type="checkbox"/> Cafe/Coffee Shop | <input type="checkbox"/> Deli or Fast Food Restaurant | <input type="checkbox"/> Private/Fraternal/Veterans Club |
| <input type="checkbox"/> Night Club | <input type="checkbox"/> Tavern | <input checked="" type="checkbox"/> Cocktail Lounge | <input type="checkbox"/> Teen Club |
| <input type="checkbox"/> Bowling Alley | <input type="checkbox"/> Hotel | <input type="checkbox"/> Banquet Hall | <input type="checkbox"/> Sports Facility |

Type 2

- | | | | |
|---------------------------------------|---------------------------------------|--------------------------------------|--|
| <input type="checkbox"/> Liquor Store | <input type="checkbox"/> Corner Store | <input type="checkbox"/> Supermarket | <input type="checkbox"/> Convenience Store |
| <input type="checkbox"/> Gas Station | <input type="checkbox"/> Other _____ | | |

14. Legal Capacity of Premises (Only premises identified as Type I in Question #13)

133 (Call the Milwaukee Development Center at 414-286-8211 if you have questions.)

15. Hours of Operation

| Day of the Week | Proposed Hours of Operation: | | Number of Customers expected each day | Potential Age Range of Customers | Class B Applicants: Age Restriction (If none, write 'None') |
|-----------------|------------------------------|----------|---------------------------------------|----------------------------------|---|
| | Open | Close | | | |
| Sunday | _____ | _____ | _____ | 18 & UP | |
| Monday | 4:30 pm | 12:00 AM | 80 | 30 & UP | NONE |
| Tuesday | 4:30 pm | 12:00 AM | 100 | 30 & UP | NONE |
| Wednesday | 4:30 pm | 12:00 AM | 120 | 30 & UP | NONE |
| Thursday | 4:30 pm | 12:00 AM | 140 | 30 & UP | NONE |
| Friday | 4:30 pm | 12:00 AM | 140 | 30 & UP | NONE |
| Saturday | 4:30 pm | 12:00 AM | 140 | 30 & UP | NONE |

Entertainment Indoor Closing Hours - If alcohol beverage establishment, same as alcohol license hours.
If non-alcohol establishment 1:00 am Sunday to Thursday, 1:30 am Friday and Saturday.

Entertainment Outdoor Closing Hours - 10:00 pm Sunday - Thursday; 12:00 am Friday and Saturday,
unless otherwise approved by Common Council in licensee's plan of operation.

16. This Section to be Completed by Alcohol Applicants Only

a) Property Owners Name: Moraki LLC Phone Number: 414-704-8045 / 414-704-8795
Address: 2533 W 63RD ST WAUWATONA, WI 53213

b) Are you taking out this application for anyone that may not be eligible for a license? No Yes

If yes, list name and address: _____

c) Will the agent, a partner or the individual licensee be conducting the day-to-day operations of the business? No Yes

If no, list the name and address of the person(s) who will: _____

Class B Applicants: If the agent, a partner or the individual licensee will not be conducting the day-to-day operations of the business, the person(s) listed above must obtain a Class B Managers license.

d) Does anyone else have money invested or any other interest in this business? No Yes

If yes, explain: PRIVATE LEASER

e) Have you made an agreement with anyone to repay any loan or any other payments based upon income from the business?

No Yes If yes, list name and address: _____

f) Will any of the following types of businesses be conducted at this location? (check all that apply)

- Bed & Breakfast Billiard/Pool Hall Comedy Club Indoor Golf Facility
 Video Game Center (6 or more games) Brew Pub Volleyball Court Theater Wine Tasting Room
 Department Store Pharmacy Gift Shop Museum Center for the Visual & Performing Arts

g) If applying for Class B or C license, are you applying for "Service Bar Only"? No Yes

Service Bar Only means customers cannot sit at the bar. Alcohol is served to patrons seated at tables. No stools, chairs or other articles of furniture shall be placed at the service bar for patrons to sit upon.

17. Proof of Ownership, Lease, or Offer to Purchase (new & transfer applicants only)

Submit proof of ownership, lease, or offer to purchase the building with this application.

A lease or offer to purchase must:

- Be in the same legal entity name as that apply for the license
- Reflect the same address as the premises address on this application
- Reflect current dates and
- Be signed by the lessor/seller and lease/buyer

18. Property Information (new & transfer applicants only)

- a) Do you own or lease the building? Own Lease
- b) Who owns the fixtures (for example, coolers, etc.)? CHAD & MALISSA MEIER
- c) Are you purchasing the stock and/or fixtures? No Yes If yes, amount paid \$ _____
- d) Total amount paid for business \$ 0
- e) Total amount paid for goodwill of the business \$ 0
Goodwill comprises the reputation and customer relationships of an existing business. If the price you pay for the business exceeds the fair market value of all of the rest of the assets of the business, the excess may be considered goodwill.
- f) Have you made arrangements with the seller for payment of personal property taxes? No Yes

19. Lease Information (new & transfer applicants who are leasing the premises only)

- a) Date lease begins _____ Ends _____
- b) Monthly rental \$ _____
- c) Do you have an option to renew the lease? No Yes
- d) Does your lease allow for assignment to another party without the consent of the owner? No Yes
- e) For what length of time have you been guaranteed occupancy (number of years)? _____
- f) In addition to paying the monthly rental, will you have to pay anything additional to the owner of the building to guarantee performance of the lease? No Yes If yes, explain _____
- g) Does the present owner or occupancy object to the granting of your license? No Yes
If yes, explain _____

20. Change of Agent Applicants Only

Have there been any changes to the floor plan since the last application was submitted? No Yes
If no, a new floor plan is not required. If yes, submit a new floor plan and explain the change(s): _____

21. Notarized Signatures of Applicants

SUBSCRIBED AND SWORN TO BEFORE ME

This 17th day of SEPTEMBER, 2014

[Signature]
(Clerk/Notary Public)

My Commission Expires MARCH 23, 2015

*Notary Seal must be affixed.

[Signature]
Agent/Owner/Partner

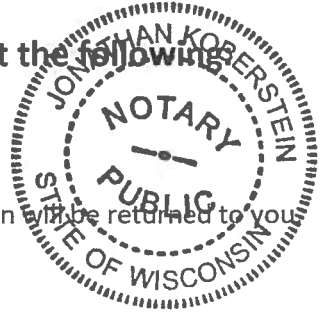
Additional Owner/Partner

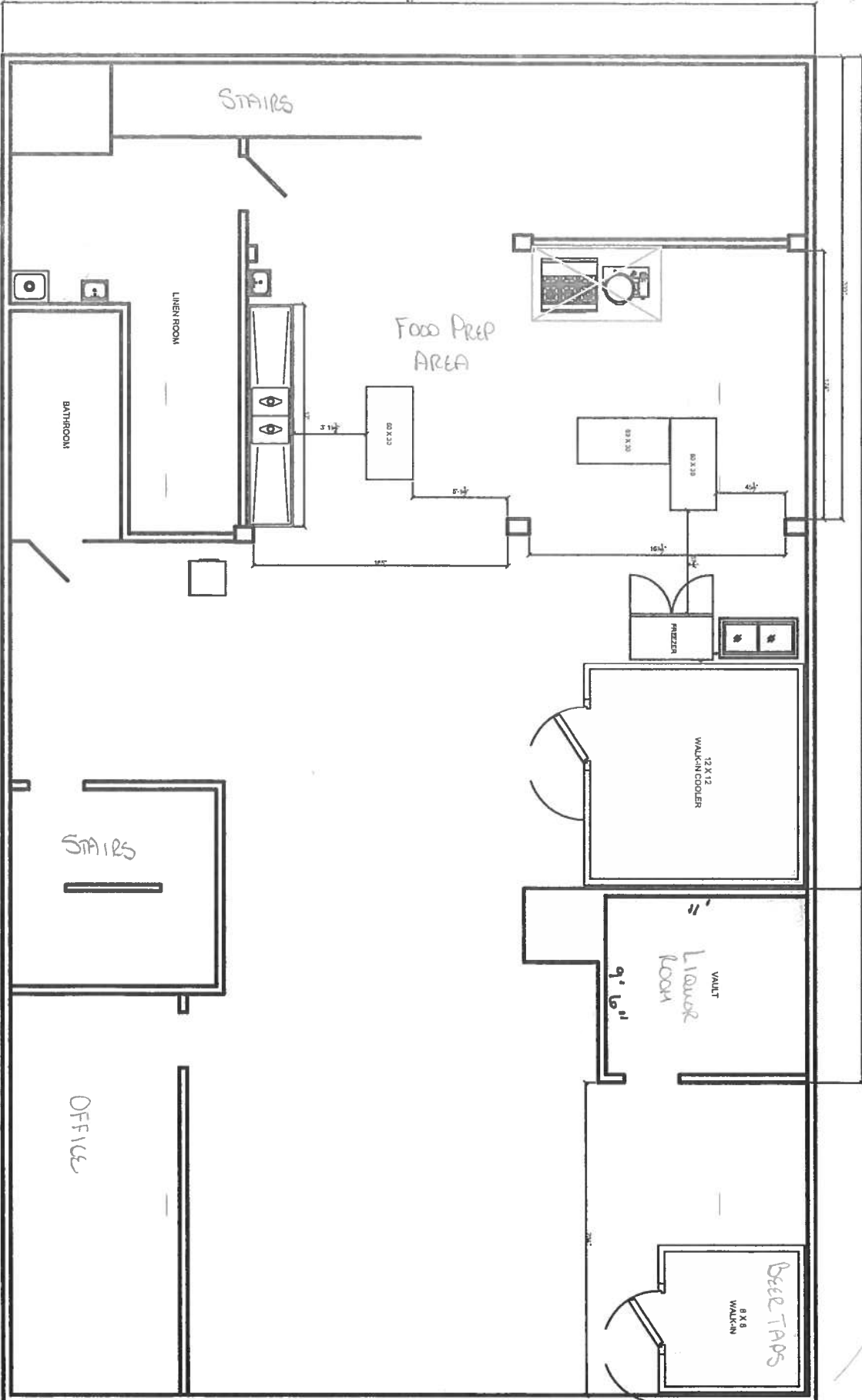
Note: All information contained in this application is subject to approval by the Common Council. Deviating from approved plan of operation will subject licensee to citations, and/or suspension or non-renewal of the license. Contact the License Division for information on how to request changes.

New and transfer of premise applicants must submit the following

- Proof of ownership, lease or offer to purchase the building
- Detailed floor plan
- If a restaurant, copy of the menu

If you do not provide all required information, your application will be returned to you.





GENERAL NOTES
NOT FOR CONSTRUCTION



2007 N. King Drive Milwaukee, WI 53212 414-582-0220
All drawings and specifications are property of Fohn Brothers and shall not be used on any other work nor be disclosed to a person for any use whatsoever without written permission. Dimensions to be verified at the job site.

DATE: 07-15-14
SCALE: 1/8" = 1'-0"

MERAKI LLC
"MERAKI" 924 S 2nd St
(BASEMENT) MILWAUKEE, WI 53204
FOODSERVICE EQUIPMENT LAYOUT

3118 Sq. Ft.

Chad Morris AGT

100cm

410'

411

GROUND FLOOR PLAN
 Scale: 1/4" = 1'-0"

GENERAL DESIGN NOTES

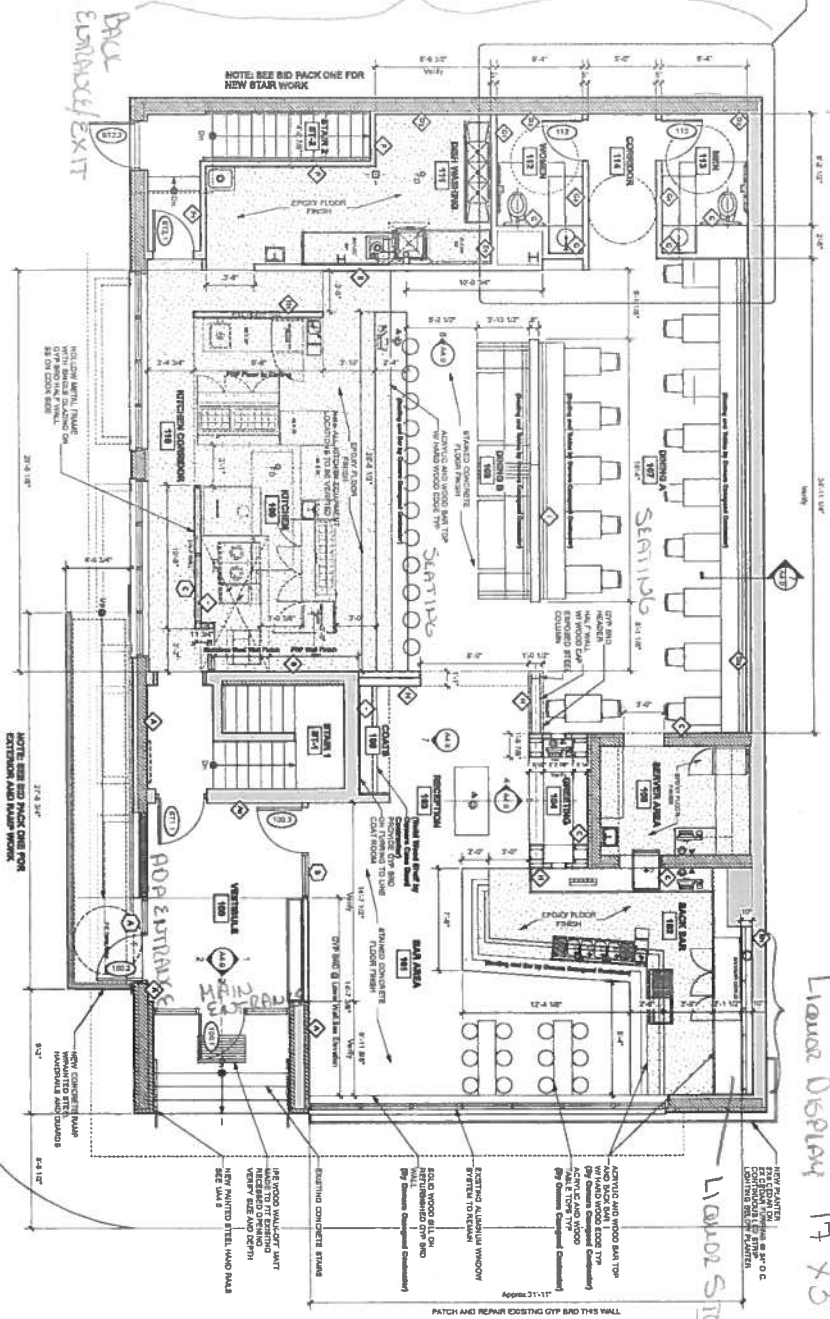
1. ALL INFORMATION CONCERNING EXISTING CONDITIONS SHALL BE OBTAINED FROM THE ARCHITECT'S RECORD DRAWINGS, FIELD SURVEY, AND VISUAL INSPECTION. THE ARCHITECT'S RECORD DRAWINGS SHALL BE THE BASIS FOR ALL DESIGN AND CONSTRUCTION.

SYMBOL KEY

- EXISTING WALL TO REMAIN
- DOORED LINE INDICATES WALL TO BE REMOVED
- DOOR TO REMAIN
- DOOR TO BE OPENED
- DOOR TO BE CLOSED



3118 Sq Ft



410

1
N70

411

LIQUOR STORAGE IN UPPER LOOPS
 LIQUOR DISPLAY 17' X 31'
 LIQUOR STORAGE IN UPPER LOOPS
 LIQUOR DISPLAY 17' X 31'

D.B. Murak



FOOD DEALER SUPPLEMENTAL APPLICATION / FOOD OPERATION PLAN

OFFICE OF THE CITY CLERK, LICENSE DIVISION
 CITY HALL, 200 E. WELLS ST, ROOM 105, MILWAUKEE, WI 53202 •
 (414) 286-2238 • license@milwaukee.gov • www.milwaukee.gov/license

FREST
 194672

1. Application Type

Indicate the application type and complete the corresponding section.

New application (fee is \$300). For new applications, answer questions below and then continue on to section 2.

Is this a simple change of ownership (no change in food operation) or a new establishment?

- Taking over existing operating licensed food business
- New establishment (anything other than a simple change of ownership)

Provide a brief description of the food establishment

FIVE DINING, LOUNGE SEATS APPROX. 30 DININGROOM SEATS APPROX. 50

What is the anticipated opening date or date of change of ownership: 11/9/14

Site Evaluation - Optional (fee is \$100) Site evaluations are optional, and done only upon request. The purpose of the site evaluation is to assess the suitability of a prospective site for use as a food establishment.

Modification or amendment to an existing food license or public health approved operational plan. For modifications/amendments to existing establishments, both the operator and establishment cannot be different than on existing license or the application is considered new. Answer the two questions below (including the follow up detail if applicable) and then continue on to section 2.

What facilities (equipment or building) change(s) are you planning (check all that apply):

- Construction or renovation (fee is \$200)
- Significant equipment change without construction or renovation (fee is \$50)
- Adding an additional site at the same premises where food will be prepared/processed or sold (fee is \$100 per additional site)
- No equipment or renovations are being planned

What changes are being proposed to the food operation or specialized approvals are being requested (Note: \$75 operational change fee is charged only once even if multiple items are checked):

- Substantial changes to the menu including the type or complexity of food processing (fee is \$75)

Briefly describe proposed changes

- Adding processing when no processing was previously performed, or adding additional types of processing (fee is \$75)

- Requests for modifications or variances to public health food code requirements or the review of a specialized process requiring health department approval prior to implementation (fee is \$75)

Indicate specialized processes/variances requested (check all that apply):

- | | |
|--|--|
| <input type="checkbox"/> Acidified Rice | <input type="checkbox"/> Sale without Consumer Advisory |
| <input type="checkbox"/> Bare Hand Contact to Ready to Eat Foods | <input type="checkbox"/> Shellfish - Comingling |
| <input type="checkbox"/> Curing | <input type="checkbox"/> Shellfish - Display Tanks |
| <input type="checkbox"/> Dogs in Outside Dining Areas | <input type="checkbox"/> Smoking |
| <input type="checkbox"/> Non-continuous Cooking | <input type="checkbox"/> Sprouting |
| <input type="checkbox"/> Peddler Base | <input type="checkbox"/> Time as a Public Health Control |
| <input type="checkbox"/> Reduced Oxygen Packaging | <input type="checkbox"/> Wild Game |
| <input type="checkbox"/> Other, specify | |

- Amending existing license to reflect an increase in annual gross sales or change in food operation (fee is the difference in the cost between the food licenses plus \$25 for transfer fee)

- No significant changes are being proposed in how food is prepared/processed or substantial menu changes. No addition of specialized process or activities requiring approval is being requested (no fee)

2. Premises Description

Will food be prepared or sold at a single or multiple food preparation and/or sale sites: Single Multiple

If multiple sites will be used, how many distinct sites will be used?

List all sites and briefly describe the nature of the food activities at each site:

FOOD PREPARATION, HANDLING OF RAW PRODUCT, FOOD MADE TO ORDER

Note: Multiple sites may require more than one license or an additional site license depending upon the food activity conducted at any one site.

Indicate where on the premises food will be sold, served, consumed and/or stored: 1st Floor 2nd Floor Rooftop Basement

Other Floor, specify _____

Other location, specify _____

Are any outdoor operations planned? Yes No Unknown

What activities will be conducted outdoors (check all that apply)

Bar

Cooking/grilling

Dining – Patio

Dining – Sidewalk (DPW permit required)

Storage

Other, specify N/A

Seating provided on site for dining? Yes No

If yes, what is the seating capacity both inside and outside?

If yes, are there additional banquet facilities other than the main dining area? Yes No

Total square footage of the establishment (exclude space utilized for other purposes other than food)

Annual Gross Food Sales: Sales Based on: Previous Year Previous Establishment Best Estimate

Note: Inspector will request to review receipts periodically to validate if establishment has the appropriate license.

Number of Full Time Employees

Number of Part Time Employees

The following items must be included with a new application:

Site Plan/Floor Plan: Site plan must identify the building in relation to streets, sidewalks, parking & garbage area.

Shared Kitchen Agreement, if applicable: If not using your own establishment as your base, provide a written and signed commissary agreement. The agreement must include a list of all services provided by the commissary, such as restroom use, dry goods storage, use of refrigerator space (including the number of cubic feet of refrigeration space allocated to you), etc.

The following items must be submitted to inspector, prior to approval of inspection.

Floor Plan: The plan must show the location of all equipment (sinks, refrigeration, stoves, ware-washing, etc.), plumbing, electrical services, mechanical ventilation, storage areas and restrooms. Plans must be a minimum of 11 X 14 inches in size including the layout of the floor plan accurately drawn to a minimum scale of 1/4 inch = 1 foot. Plans may be submitted in an electronic format.

Equipment List: Provide the make and model number of all significant equipment (cooking, cooling, warewashing, etc.) All food equipment must be ANSI/NSF certified. No home-style equipment is allowed. Equipment specification sheets do not have to be provided at the time of submission, but must be provided upon Health Department request

Finish Materials List: Provide a list of all finish materials (floors, walls, ceilings, counter tops). Surfaces must be smooth, nonabsorbent and easily cleanable, and ceramic, porcelain or quarry tile must have set in base cove.

Lighting Plan: Provide a list of all light fixtures to be used in the food establishment. All light used in any food prep or storage areas must be shielded or covered and flush or integral to the ceiling. Lighting in food preparation area must meet minimum illumination standards defined in the WI Food Code.

Pest Management Plan: Describe the establishments integrated pest management plan. Describe strategies to prevent pest entry into the food establishment & harborage of pests Identify if a licensed pest control service has been contracted, provide the name of the company and frequency of service.

3. Construction, Renovations, Kitchen Equipment Changes or Remodeling

Any construction, remodeling or equipment changes planned? Yes No If no, skip to section 4.

Scope of the planned project?

- New construction or conversion of an existing structure to be used as a food establishment
- Renovation/remodeling impacting 300ft² or more than of food preparation or display area
- Renovation/remodeling impacting less than 300ft² of food preparation or display area
- Renovation/remodeling limited to the installation/change/replacement of food equipment

Provide a brief summary of the proposed construction, remodeling and/or equipment change:

CUTTING OF 1ST FLOOR, COMPLETE RENOVATION. NEW EQUIPMENT
FACADE WORK, AOA RAMP

Note: Building permits may be required, contact the Department of Neighborhood Services

Date alterations/changes planned to begin JULY, 2014

Contact information for general contractor J.S. DAHLMAN 414-962-3102

Contact information for architect CITY PLACE STUDIO 414-688-7605

4. BUSINESS TYPE

Overall Establishment Type (select the one that best describes the proposed business)

- Bed and Breakfast
- Commissary or Mobile Food Peddler Base – a commercial kitchen used for the production of food to be served or sold at another location; a base of operations for a mobile food peddler where the vehicle, cart or unit which is used at a minimum for the service or cleaning of the peddler vehicle, cart or container. A base of operations for a caterer or seasonal market vendor for the preparation of food.
- Community Food Program – free meal site or food pantry. Any site in which all food is provided free of cost to those in need or to organizations who serve person's in need.
- Distiller or Brewer – facilities that are primarily engaged in the production of alcoholic beverages
- Food Distributor – a business that transports food for sale to retail and wholesale establishments and does not perform any processing or repacking of food items
Is food stored on site Yes No
- Food Manufacturer - commercial operation that produces, packages, labels, or stores food for human consumption, but primarily does not provide food directly to a consumer, food is sold to distributors, retailers or restaurants, there may be a small store on site where only the manufacturers products are sold, but the majority of product is sold to other licensed food establishments
Is there a retail store onsite? Yes No
- Food Store – a food establishment either mobile or permanent in which the majority of food sales consist of beverages or multi-serving food products requiring further preparation prior to consumption, examples of food stores include bakeries, grocery stores, convenience stores, coffee shops, liquor stores. Food stores include business whose primary business is other than food, but offer convenience food items.
Are you considered a convenience food store? Yes No
A convenience food store contains less than 5,000 sq ft of retail sales space AND has as its primary business the sale of basic food items and in addition sells household products. Basic food items may include, but are not limited to, milk and dairy products, bread products, prepared sandwiches, frozen entrees, refrigerated food and baby food. Household products may include, but are not limited to, cleaning products, paper products, baby products and pet food
- School – educational institution including elementary, middle and high schools, technical schools, colleges and university, where food service is limited to students (no sales to faculty or general public)
- Restaurant – a food establishment either mobile or permanent in which the majority food sales consist of meals

5. FOOD OPERATION SCOPE

Type of Sales (check all that apply, even if it reflects a small percentage of the proposed business)

- Made directly to the general public or end consumer (includes internet sales)
- Made to other food establishments (wholesaler, distributors, retail or restaurants) who will resell your product(s)

What percentage of your planned food sales will be meals versus grocery items?

100 % from meals (ready-to-eat food sold to in single portions)

% from grocery items (multi-serving food products, typically requiring preparation before serving, includes beverages, bakery items and raw produce)

Will 25% or more of your sales be to highly susceptible populations (defined as persons with medical conditions, elderly, or preschool age children)? Yes No

Will customers be able to purchase food through a drive through? Yes No

Will customers be able to purchase food from a self-service salad or food bar? Yes No

Will food be prepared on site and then transported for sale or consumption at another location? Yes No

If yes, check all the reason why the food will be transported

Catering Delivery Base for Mobile Food Peddler Base for temporary or seasonal food stand

Other, specify

6. FOOD, FOOD PREPERATION, FOOD PROCESSING

For restaurants provide a copy of the proposed menu or a detailed menu of all the foods and drinks you will be serving.
For all other establishments provide a summary below of the brief types of food products being sold.

Will any potentially hazardous food (food that requires temperature control) be offered for sale? Yes No

Examples of potentially hazardous foods are meats, dairy, poultry, eggs, cut tomatoes or leafy greens, cut melons, cooked rice, beans or potatoes, or garlic in oil.

Will food be prepared or processed on site? Yes No

Examples of processing are assembling, grinding, cutting, mixing, baking, grilling, frying, coating, stuffing, packing, bottling, packaging, canning, extracting, fermenting, distilling, pickling, freezing, drying, smoking.

If yes, indicate the type of food processing that will be conducted:

CUTTING, GRINDING, BAKING, FRYING, GRILLING, BRAISING

If performing processing, will there be any processing of potentially hazardous food? Yes No

7. WEIGHTS AND MEASURES

Will any items be offered for sale by weight or by volume? Yes No

If yes, describe number and type of devices used:

A separate weights and measures license is required for each scale.

Will electronic scanning devices be used for pricing/check out? Yes No

If yes, how many devices will be used

A scanner license is required if using an electronic scanning device.

8. LITTER/GARBAGE/NOISE

What are your plans to keep the grounds clean (check all that apply):

| | | |
|---|---|--|
| <input checked="" type="checkbox"/> Sweep | <input checked="" type="checkbox"/> Pressure Wash | <input checked="" type="checkbox"/> Pick Up Litter |
| <input checked="" type="checkbox"/> Hired Maintenance | <input checked="" type="checkbox"/> Building Owner's Responsibility | <input type="checkbox"/> Garbage Cans Outside |
| <input type="checkbox"/> Other | | |

Who is responsible to keep the grounds clean?

| | | |
|---|--|---|
| <input checked="" type="checkbox"/> Licensee | <input checked="" type="checkbox"/> Building Owner | <input checked="" type="checkbox"/> Employees |
| <input checked="" type="checkbox"/> Hired Maintenance | <input type="checkbox"/> Other | |

How often will the grounds be cleaned?

| | | |
|---|--|--------------------------------|
| <input checked="" type="checkbox"/> Daily | <input checked="" type="checkbox"/> Weekly | <input type="checkbox"/> Other |
|---|--|--------------------------------|

How are noise issues addressed (check all that apply):

| | | |
|---------------------------------------|--|---|
| <input type="checkbox"/> Security | <input checked="" type="checkbox"/> Manager approaches customer(s) | <input checked="" type="checkbox"/> Call police |
| <input type="checkbox"/> Signs posted | <input checked="" type="checkbox"/> Other CAMERAS | |

Do you purchase, sell or exchange any secondhand articles of personal property (including used cell phones)?

NO YES IF YES, YOU MUST ALSO APPLY FOR A SECONDHAND DEALER LICENSE.

9. HOURS OF OPERATION

| Day of the Week | Proposed Hours of Operation (include a.m. or p.m.) (if closed on any days, write "closed") | | Number of Customers expected each day | Drive Thru Hours (if not applicable, write "n/a") | |
|-----------------|--|-------|---|--|-------|
| | Open | Close | | Open | Close |
| Sunday | — | — | — | N/A | N/A |
| Monday | 4:30 PM | 12 AM | | N/A | N/A |
| Tuesday | 4:30 PM | 12 AM | | N/A | N/A |
| Wednesday | 4:30 PM | 12 AM | | N/A | N/A |
| Thursday | 4:30 PM | 12 AM | | N/A | N/A |
| Friday | 4:30 PM | 12 AM | | N/A | N/A |
| Saturday | 4:30 PM | 12 AM | | N/A | N/A |

10. ISSUANCE OF LICENSE

Will any alcohol or intoxicating beverages be sold at the establishment? Yes No

If yes, what type of license do you have or will you be applying for (check all that apply)?

- Class A fermented malt beverage licenses
- Class A liquor licenses
- Class B fermented malt beverage licenses
- Class B liquor licenses
- Class C wine licenses

If yes, if your food license is approved prior to the alcohol license, would you like the food license issued (check one)

immediately so you can open your food business at the same time as the alcohol license

SUBMIT THIS FORM ALONG WITH THE "BUSINESS LICENSE APPLICATION"

AGREEMENT RELATING TO STORAGE OF FOOD IN A PRIVATE RESIDENCE

Must be completed if you are stocking vending machines or are a food distributor using a private residence as your business address.

Food storage by a vending machine owner or distributor in a private residence is limited as follows.

NOTE: No other food dealers may store food in a private residence.

1. Prior to issuance of a license, the storage area must be inspected and in compliance with the following:

- A. Food storage in the home must be limited to commercially packaged, non-potentially hazardous snack foods such as gums, candies, and chips.
- B. All food must be stored in its original container. There can be no storage of unwrapped bulk food products or removal of product from its original package for repackaging of any kind.
- C. No food can be stored in any room used as living or sleeping quarters. Food storage must be in a separate room, used exclusively for food storage. No other non-food items can be stored in this room. The room must also be equipped with a tight-fitting, self-closing door. No pets are to be kept or allowed in the food storage area.
- D. No food can be stored in a garage or other buildings outside the dwelling unit.
- E. Foods must be stored off the floor and away from the wall in rodent/insect proof containers (i.e., plastic or metal containers with tight-fitting lids).
- F. There shall be no sales made in or around the dwelling unit.
- G. This approval is only applicable to vending machine owners, peddlers, and distributors without retail operations or warehouses, and storage is limited to what can be sold in a week's time.
- H. Operator must agree to unannounced annual inspection of the storage area by the Milwaukee Health Department as a condition of licensing. Violation of any of the above requirements is grounds for denial or revocation of a license.
- I. Operator must have a Statement of Home Occupation on file with the Department of Building Inspection.
- J. Vehicles used in transporting foods are also subject to inspection and approval by the Health Department.
- K. No food can be stored in an attic unless the attic is properly finished and ventilated.

I have read and agree to the above as a condition of licensing.

Operator's Signature: Mari L. M...

2. In lieu of storage of food in my home, I will purchase product from an approved source as I need it for same day distribution without the storing of excess product.

I have read and agree to the above as a condition of licensing.

Operator's Signature: Mari L. M...

Affirmation of Understanding – Permit Needed to Operate

ALL NEW APPLICANTS – PLEASE READ AND INITIAL EACH ITEM CONFIRMING YOUR UNDERSTANDING:

1. MLM I understand that an inspection and sign off by the Health Department is required before my permit may be issued.
2. MLM I understand that an occupancy permit must be issued and an inspection may be required from the Department of Neighborhood Services before my permit may be issued.
3. MLM I understand that the Department of Neighborhood Services must sign off on my application with the License Division before my permit may be issued.
4. MLM I understand the local council member must approve or deny my request before my permit is eligible to be issued. If denied, I understand that I may be scheduled for a hearing before the License Committee of the Common Council.
5. MLM I understand that I must pay and the License Division must have proof of payment for the associated permit fees before my permit may be issued.
6. MLM I understand that all of the above must be complete before my permit is eligible to be issued.
7. MLM I understand that the license/permit for which I am applying must be issued and posted in my business premises prior to opening for business.

I, MALISSA L. MEIER, will not operate my food business, until the permit has been issued and posted in the establishment.

Signature of Applicant: Melissa L. Meier Date: 9/17/14

Shoots and Sprouts ~ burnt orange zest ricotta, pickled blueberries, toasted seeds

Roasted Apple and Parsnip Soup

Boquerones on toast

Duck Wings ~ ginger, garlic, green onion, chili

Hot Bread ~ garlic, pesto, roasted sweet peppers, olive oil, gran queso

Tropea Onion ~ faro, Armagnac caramel

Oyster Mushrooms ~ cocoa caveteli, port, nigella seeds

Poached Egg ~ squash polenta, arugula, manchego, duck glace, bonyuls vinegar

Winter greens ~ garlic, anchovies, white wine

Elk Spedini ~ bread crumbs, butter, herbs, pecorino

Potato "Fritters" ~ aioli

Smelt - semolina crusted, orange, citrus/pepper aioli

Black cod ~ miso, honey, mirin

Blue Mountain Hare Tenderloin ~ bacon, carrot, walnuts

Squash ~ pistachio, huckleberry

Lamb Sweet Breads ~ baby greens, pickled fennel

Romanesco ~ bread crumbs, butter, herbs, pecorino

Salt Spring Mussels ~

Pork shoulder ~ mustard seed, garlic, shallot, vanilla vinegar, parsnip, baby greens

Wild Wood Pigeon ~ root vegetables, brown butter

Roasted Langoustine ~ forbidden rice, green curry

Blue Mountain Hare ~ heirloom beans, apple cider/honey broth, guanciale

Boards; 2,4 or 6 Protein, cheese w/ accoutrement

Bar

Marcona Almonds

Fried chick peas

Bread and butter

Crackers

Pickled vegetables

Deviled eggs

“Brittle”



FOOD DEALER SUPPLEMENTAL APPLICATION / FOOD OPERATION PLAN

OFFICE OF THE CITY CLERK, LICENSE DIVISION
CITY HALL, 200 E. WELLS ST, ROOM 105, MILWAUKEE, WI 53202 •
(414) 286-2238 • license@milwaukee.gov • www.milwaukee.gov/license

FROST
1941672

1. Application Type

Indicate the application type and complete the corresponding section.

New application (fee is \$370). For new applications, answer questions below and then continue on to section 2.

Is this a simple change of ownership (no change in food operation) or a new establishment?

- Taking over existing operating licensed food business
- New establishment (anything other than a simple change of ownership)

Provide a brief description of the food establishment

FILE DISHUB, LOUNGE SEATS APPROX. 30 DINING ROOM SEATS APPROX. 50

What is the anticipated opening date or date of change of ownership: 11/9/14

Site Evaluation - Optional (fee is \$100) Site evaluations are optional, and done only upon request. The purpose of the site evaluation is to assess the suitability of a prospective site for use as a food establishment.

Modification or amendment to an existing food license or public health approved operational plan. For modifications/amendments to existing establishments, both the operator and establishment cannot be different than on existing license or the application is considered new. Answer the two questions below (including the follow up detail if applicable) and then continue on to section 2.

What facilities (equipment or building) change(s) are you planning (check all that apply):

- Construction or renovation (fee is \$700)
- Significant equipment change without construction or renovation (fee is \$50)
- Adding an additional site at the same premises where food will be prepared/processed or sold (fee is \$100 per additional site)
- No equipment or renovations are being planned

What changes are being proposed to the food operation or specialized approvals are being requested (Note: \$75 operational change fee is charged only once even if multiple items are checked):

Substantial changes to the menu including the type or complexity of food processing (fee is \$75)

Briefly describe proposed changes

Adding processing when no processing was previously performed, or adding additional types of processing (fee is \$75)

Requests for modifications or variances to public health food code requirements or the review of a specialized process requiring health department approval prior to implementation (fee is \$75)

Indicate specialized processes/variances requested (check all that apply):

- | | |
|--|--|
| <input type="checkbox"/> Acidified Rice | <input type="checkbox"/> Sale without Consumer Advisory |
| <input type="checkbox"/> Bare Hand Contact to Ready to Eat Foods | <input type="checkbox"/> Shellfish - Commingling |
| <input checked="" type="checkbox"/> Curing | <input type="checkbox"/> Shellfish - Display Tanks |
| <input type="checkbox"/> Dogs in Outside Dining Areas | <input type="checkbox"/> Smoking |
| <input type="checkbox"/> Non-continuous Cooking | <input type="checkbox"/> Sprouting |
| <input type="checkbox"/> Peddler Base | <input type="checkbox"/> Time as a Public Health Control |
| <input checked="" type="checkbox"/> Reduced Oxygen Packaging | <input type="checkbox"/> Wild Game |
| <input type="checkbox"/> Other, specify | |

Amending existing license to reflect an increase in annual gross sales or change in food operation (fee is the difference in the cost between the food licenses plus \$25 for transfer fee)

No significant changes are being proposed in how food is prepared/processed or substantial menu changes. No addition of specialized process or activities requiring approval is being requested (no fee)

10/13/14
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5. FOOD OPERATION SCOPE

Type of sales (check all that apply, even if it reflects a small percentage of the proposed business)

- Made directly to the general public or end consumer (includes internet sales)
- Made to other food establishments (wholesaler, distributors, retail or restaurants) who will resell your product(s)

What percentage of your planned food sales will be meals versus grocery items?

- 100% from meals (ready-to-eat food sold to in single portions)
- % from grocery items (multi-serving food products, typically requiring preparation before serving, includes beverages, bakery items and raw produce)

Will 25% or more of your sales be to highly susceptible populations (defined as persons with medical conditions, elderly, or preschool age children)? Yes No

Will customers be able to purchase food through a drive through? Yes No

Will customers be able to purchase food from a self-service salad or food bar? Yes No

Will food be prepared on site and then transported for sale or consumption at another location? Yes No

If yes, check all the reason why the food will be transported

- Catering
- Delivery
- Base for Mobile Food Peddler
- Base for temporary or seasonal food stand
- Other, specify _____

6. FOOD, FOOD PREPARATION, FOOD PROCESSING

For restaurants provide a copy of the proposed menu or a detailed menu of all the foods and drinks you will be serving. For all other establishments provide a summary below of the brief types of food products being sold.

Full service fine dining

Will any potentially hazardous food (food that requires temperature control) be used or offered for sale? Yes No

Examples of potentially hazardous foods are meats, dairy, poultry, eggs, cut tomatoes or leafy greens, cut melons, cooked rice, beans or potatoes, or garlic in oil.

Will food be prepared or processed on site? Yes No

Processing defined as any manipulation of food, including but not limited to assembling, grinding, cutting, mixing, baking, grilling, frying, coating, stuffing, packing, bottling, packaging, canning, extracting, fermenting, distilling, pickling, freezing, drying or smoking of food.

If performing processing

- Will there be any processing of potentially hazardous food? Yes No
- Will there be any processing that requires a HACCP plan? Yes No

Will raw meat be sold or used in food preparation? Yes No

If raw meat is to be used/sold, indicate the types of meat that will be used in food preparation or sold on site

- Thin meats, poultry, fish, eggs (hamburger; sliced meats; fillets; legs; wings) Yes No Not Applicable
- Thick meats, whole poultry (roast beef; whole turkey, chickens, hams) Yes No Not Applicable
- Meat which is ground fresh on site (hamburger, sausage, etc.) Yes No Not Applicable

If raw meat is to be used/sold, will meat be purchased pre-cut in individual portions or in larger pieces that will be cut into individual portions on site? Individual portions Larger pieces which are portioned on site Both

Any precooked or ready to eat meats offered for sale or used in food preparation? Yes No Unknown

Will fresh produce be prepared or offered for sale? Yes No

If produce will be sold or used in food preparation

- Produce cut or chopped on site?: Yes No
- Any prewashed and precut veggies prepared or sold? Yes No
- Any cut melons, tomatoes or leafy greens? Yes No

Establishment Name: Meraki

11. STATE RESTAURANT LICENSURE CLASSIFICATION - SCORED CRITERIA

Circle 1 if the answer is yes, circle for each of the criteria that apply.

- The restaurant contains a self-service salad or food bar. Yes No
- The restaurant handles raw poultry, meat or seafood. Yes No
- The seating capacity of the restaurant or operation is 50 or more. Yes No
- Food is served through a drive through window for food pick-up. Yes No
- The restaurant promotes delivery of ready to eat food products to customers. Yes No
- Potentially hazardous foods are cooled, reheated or hot or cold held for service longer than 4 hrs. Yes No
- Food is prepared in one location and then transported to be served in another location. Yes No
- The restaurant contains or uses banquet facilities as well as a main dining area. Yes No
- Food is served that requires preparation activities such as chopping, dicing, slicing, boiling, cooling, blanching or reheating in order for that product to be served. Yes No

Number Marked Yes (count) : 4

Indicate the state level of restaurant complexity by circling the category in which the establishment falls based on the number of items above marked yes.

Zero - SIMPLE 1-4 - MODERATE 5 or more = COMPLEX

12. STATE RESTAURANT CLASSIFICATION - UNSCORED CRITERIA

- Is the food purchased and received by the restaurant and offered for sale bought in bulk and broken down into individual portions for sale or are items received individually packaged or both? Bulk Single Serve Both
- Food is not prepared until an order is placed. Yes No
- Food items are held hot for one meal period or for a maximum of 4 hours, whichever is less. Yes No
- Food Preparation is limited to mixing together prepackaged products that do not need to be cooked further except for aesthetic reasons (such as frozen food concentrate or with milk) or to condiment preparation (such as slicing onions or pickles.) Yes No
- Any variances to the food code or local ordinance required Yes No

13. RISK CATEGORIZATION/INSPECTION FREQUENCY

Operational Risk Categorization (check one)

- Level 1: Sale limited to non-potentially hazardous pre-package food with no preparation or processing performed at the establishment.
- Level 2: Sale of PHF/TCS pre-package food with no preparation or processing performed at the establishment.
- Level 3: Preparation and sale of non-potentially hazardous food.
- Level 4: Preparation, sale and/or service of PHF/TCS only to order upon a consumer's request.
- Level 5: Preparation, sale and/or service of PHF/TCS in advance, in quantities based on projected consumer demand, and discards food that is not sold or served, at an approved frequency.
- Level 6: Preparation, sale and service/or service of PHF/TCS in advance, where preparation involves two or more of the following steps: combining potentially hazardous ingredients; thawing; cooking; cooling; reheating; hot holding, cold holding; or freezing.

Note: A change in food operation that results in a change in the operational risk categorization is considered a significant change requiring operational plan review prior to implementation

Assigned Inspection Frequency

| Risk Categorization | Standard |
|---------------------|--|
| Levels 1 & 2 | <input type="checkbox"/> 12 months |
| Levels 3 to 6 | <input checked="" type="checkbox"/> 6 months |

14. PRE-INSPECTION FINDINGS

Check the one that applies

- Outstanding orders requiring correction prior to license issuance. Place or update hold to reflect outstanding orders requiring correction.
- Outstanding orders, however, the establishment is in substantial compliance or no outstanding orders remain. Remove any health department hold related to application / plan review and preinspection.

Under construction
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Establishment Name: Meraki

LICENSING CATEGORIZATION - FOR OFFICIAL USE ONLY

To be completed by the Milwaukee Health Department during plan review and pre-inspection

19. GROSS SALES VERIFICATION

City annual gross sales category: < 20,000 20,001-200,000 200,0001-2,000,000 >2,000,000
 DATCP/retail annual gross sales category < 25,000 25,001-999,999 1,000,000 or more

Method used to assign category: Annual Sales Receipts Day or Partial Day Sales Receipts Standard Performance Statistics
 Estimate, specify method _____

20. LICENSE ASSESSMENT (complete city and state designation for either restaurant or retail)

Restaurant

City Designation (select one)

- Exempt \$0
- Community Food Program / Meal Service Site \$35
- Prepack \$250
- Food processing with less than \$20,000 in gross sales \$525
- Food processing with \$20,001 - \$200,000 in gross sales \$800
- Food processing with \$200,001 - \$2,000,000 in gross sales \$1,250
- Food processing with over \$2,000,000 in gross sales \$1,725

State Designation (select one)

- Exempt
- Prepack
- Simple
- Moderate
- Complex

CONSIDERATIONS (CHECK ALL THAT APPLY)

- Additional sites, specify number _____ \$100/site
- Manufacturer
 - DATCP license required, specify _____
- Wholesaler
 - DATCP license required, specify _____
- Commissary / Base
 - Caterer Peddler Seasonal
- School
 - Satellite Production

Retail

City Designation

(select one type, indicate subtype if applicable)

- Exempt \$0
- Community Food Program \$35
- Food store with processing (indicate subtype)
 - Less than \$20,000 in gross sales \$350
 - \$20,001 - \$200,000 in gross sales \$575
 - \$200,001 - \$2,000,000 in gross sales \$1,325
 - Over \$2,000,000 in gross sales \$2,050
- Food store without any processing (indicate subtype) (55)
 - Less than \$20,000 in gross sales \$200
 - \$20,001 - \$200,000 in gross sales \$300
 - \$200,001 - \$2,000,000 in gross sales \$575
 - Over \$2,000,000 in gross sales \$875

State Designation

(select one type, indicate subtype if applicable)

- Exempt
- Retail Food - No Processing (55)
- Retail Food - Processing only non PHF
 - Less than \$25,000 in gross sales (NA)
 - \$25,000 or more (33)
- Retail Food Processing PHF
 - Less than \$25,000 in gross sales (44)
 - \$25,000 - \$999,999 in gross sales (22)
 - \$1,000,000 or more in gross sales (11)

CONSIDERATIONS (CHECK ALL THAT APPLY)

- Commissary / Base
 - Caterer Peddler Seasonal
- Distributor
- Manufacturer
 - DATCP license required, specify _____
- Wholesaler
 - DATCP license required, specify _____
- Convenience Store
 - Exempt Nonexempt
- Distributor with retail store
- Manufacturer with retail store
 - DATCP license required, specify _____

Establishment Name: _____

Meraki

Shoots and Sprouts ~ burnt orange zest ricotta, pickled blueberries, toasted seeds

Roasted Apple and Parsnip Soup

Boquerones on toast

Duck Wings ~ ginger, garlic, green onion, chili

Hot Bread ~ garlic, pesto, roasted sweet peppers, olive oil, gran queso

Tropea Onion ~ faro, Armagnac caramel

Oyster Mushrooms ~ cocoa caveteli, port, nigella seeds

Poached Egg ~ squash polenta, arugula, manchego, duck glaze, bonyuls vinegar

Winter greens ~ garlic, anchovies, white wine

Elk Spedini ~ bread crumbs, butter, herbs, pecorino

Potato "Fritters" ~ aioli

Smelt - semolina crusted, orange, citrus/pepper aioli

Black cod ~ miso, honey, mirin

Blue Mountain Hare Tenderloin ~ bacon, carrot, walnuts

Squash ~ pistachio, huckleberry

Lamb Sweet Breads ~ baby greens, pickled fennel

Romanesco ~ bread crumbs, butter, herbs, pecorino

Salt Spring Mussels ~

Pork shoulder ~ mustard seed, garlic, shallot, vanilla vinegar, parsnip, baby greens

Wild Wood Pigeon ~ root vegetables, brown butter

Roasted Langoustine ~ forbidden rice, green curry

Blue Mountain Hare ~ heirloom beans, apple cider/honey broth, guanciale

Boards: 2, 4 or 6 Protein, cheese w/ accoutrement

Bar

Marcona Almonds

Fried chick peas

Bread and butter

Crackers

Pickled vegetables

Deviled eggs

"Brittle"