



**CITY OF MILWAUKEE
OFFICE OF THE CITY CLERK**

Wednesday, October 29, 2014

COMMITTEE MEETING NOTICE

AD 12

RIVAS, Sandra R, Agent
Rivas LLC
606 S 5th St

Milwaukee, WI 53204

You are requested to attend a hearing which is to be held in Council Chambers, Third Floor, City Hall on:

Wednesday, November 05, 2014 at 08:30 AM

Regarding: Your Class B Tavern, Food Dealer - Restaurant, and Public Entertainment Premises License Applications Requesting Instrumental Musicians, Poetry Readings, Dancing by Performers, Disc Jockey, Jukebox, and Concerts as agent for "Rivas LLC" for "Quetzal Restaurant" at 606 S 5th 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.



**CITY OF MILWAUKEE
OFFICE OF THE CITY CLERK**

Wednesday, October 29, 2014

COMMITTEE MEETING NOTICE

AD 12

RIVAS, Sandra R, Agent
Rivas LLC
3405 N Brookfield Rd

Brookfield, WI 53045

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Wednesday, November 05, 2014 at 08:30 AM

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

Date: 10/04/14
Officer: Efrain Cornejo

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

Name of Premise: Quetzal Restaurant
Address: 606 S 5th St
Phone: (414) 935-2228

Owner: Rivas LLC
Owner address: 606 S 5th St
City State Zip: Milwaukee, WI 53204
Owner Phone: (262) 573-6176
Owner email: busysandyr@gmail.com

Licensee/Agent: Sandra R Rivas
Home Address: 3405 N Brookfield Dr
City State Zip: Brookfield, WI 53045
Phone: (262) 573-6176
Email: busysandyr@gmail.com

Preferred contact: Sandra R Rivas

Location currently open: ☐ YES ☒ NO

Projected open date: 09/08/14

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

Hours of Operation: Sun: 9A-12A
Mon: 9A-12A
Tue: 9A-12A
Wed: 9A-12A
Thu: 9A-2A
Fri: 9A-2A
Sat: 9A-2A
24 hours ☐Y ☒N

Premise Type: ☐ Tavern/Bar
☒ Restaurant
☐ Other:

Licenses currently held:

Alcohol:	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Class: #:
Tobacco:	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	#:
Food:	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	#:
Other:	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Type: #:
Other:	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> 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: 5

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 315
26. What is the minimum number of employees that will be on premise 6
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: 4-5
33. How will they be deployed: Interior 4 Exterior 1
34. What days will they be deployed ☐ Mon ☐ Tue ☐ Wed ☒ Thu ☒ Fri ☒ Sat ☐ Sun
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 restaurant and on Thursday, Friday, and Saturday, she plans on having a DJ playing Merengue, Salsa and Accoustic music. Applicant stated patrons could stay and dance after 10PM on those days. She stated she would have security guards working those events to monitor the crowd. I observed the business was setup as a restaurant. The building is the Paloma Restaurant and the business is still operating until Applicant gets her licenses. Applicant was advised to monitor smokers to keep noise down and will put a cigarette butt dispenser for the cigarette butts. She stated in the future she might rent out the lower area for small parties. Applicant was advised to to make sure her permits and occupany allowed her to host small parties. Applicant did apply for a Public Entertainment Permit.

MILWAUKEE POLICE DEPARTMENT
LICENSE INVESTIGATION UNIT

CRIMINAL RECORD/ORDINANCE VIOLATION/INCIDENTS
SYNOPSIS

DATE: 04/29/12

LICENSE TYPE: BTAVN

NEW:

RENEWAL: X

No. 146440

Application Date: 04/26/12

Expiration Date:

License Location: 606 S 5th St

Aldermanic District:

Business Name: Texture

Licensee/Applicant: Salvo, Salvatore

(Last Name, First Name, MI)

Date of Birth: 08/14/1946

Home Address: 7454 S Logan Av

City: Oak Creek

State: WI

Zip Code: 53154

Home Phone: (414) 803 - 4080

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

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

 Background investigation of corporate officer, **SAFINA, Salvatore G (07/27/1973)** revealed the following incidents:

1. On 04/11/2007 at 12:00AM, the corporate officer (**SAFINA**), was cited by City Of Milwaukee for Building Code Violations at 3025 N Richards Street.

Charge: Building Code Violations
Finding: Further Proceedings – Milwaukee Municipal Court
Sentence: UNKNOWN
Date: 04/24/2008
Case#: 07114616

2. On 07/10/2007 at 12:00AM, the corporate officer (**SAFINA**), was cited by City Of Milwaukee for Building Code Violations at 114 W Center Street.

Charge: Building Code Violations
Finding: Guilty – Milwaukee Municipal Court
Sentence: \$320.00 penalty
Date: 03/27/2008
Case#: 08019345

- Background investigation of Corporate Officer, **HETZEL, Mark W. (09/12/1959)** revealed the following incidents:

1. On 09/11/2004, Hetzel was cited in the City of Milwaukee for Underage Class B Owner/Licensee Responsibility. No further information available.

Charge : Underage Class B Owner/Licensee Responsibility
Finding : Guilty, Municipal Court
Sentence : \$150.00 fine
Date : 01/20/2005
Case : 04110318

2. On 12/12/2004, Hetzel was cited in the City of Milwaukee for Disorderly Premises/Drunkenness/Gambling. No further information available.

Charge : Disorderly Premises/Drunkenness/Gambling
Finding : Guilty, Municipal Court
Sentence : \$250.00 fine
Date : 03/09/2005
Case : 05003735

3. On 01/20/2005, Hetzel was cited in the City of Milwaukee for A & A /Exceed Posted Occupancy Capacity. No further information available.

Charge : A & A /Exceed Posted Occupancy Capacity
Finding : **Dismissed Without Prejudice**
Date : 08-26-05
Case : 05018540

4. On 03/24/2005, Hetzel was cited in the City of Milwaukee for A & A/Exceed Posted Occupancy Capacity. No further information available.

Charge : A & A /Exceed Posted Occupancy Capacity
Finding : Guilty
Sentence : Fined \$3,275.32
Date : 08-26-05
Case : 05043167

5. On 03/24/2005, Hetzel was cited in the City of Milwaukee for Presence of Minors Prohibited. No further information available.

Charge : Presence of Minors Prohibited
Finding : **Dismissed Without Prejudice**
Date : 08-29-05
Case : 05043168

These incidents occurred under the current licensee Gaetano Salvo.

1. On 09/02/06 at 1:45 am, Milwaukee Police were dispatched to St Lukes for a Substantial Battery that occurred at Texture Night Club at 606 S 5th Street. Police spoke to two victims who stated they were battered by security at Textures. Investigation revealed a fight occurred inside the tavern with security escorting out the two patrons. One of these patrons began to fight security with security fighting back. Video was obtained but did not specifically show who struck whom, causing the injuries. It was also unclear if any weapons were used.

2. On 11/12/06 at 1:27 am, Milwaukee Police were dispatched to 6th and Bruce for a Battery Complaint. Investigation revealed a female patron struck a security guard as he tried to help patrons exit the tavern. The security guard, after being struck, pushed this patron away causing her to fall. Officers viewed a videotape of such incident but were unable to observe specific actions due to the security guards position during the incident.

3. On 01/08/07 at 12:53 am, Milwaukee police were dispatched to 606 S 5th Street for a Shooting complaint. Investigation revealed that a patron who was inside Textures club had been struck by a bullet to her left hip. Officers were advised that a patron had earlier approached the DJ booth asking the DJ to play his CD. Later on that night, this patron was removed by security because he became disorderly. This patron returned to the area as a passenger in an auto and was seen firing shots at the nightclub ultimately striking a patron inside. Witnesses were unable to positively identify the suspect.

4. On 06/03/07 at 1:48 am, Milwaukee police were dispatched to St Mary's Hospital for a Battery complaint. The victim stated to police that she was at Textures Nightclub when she got into a fight with several girls who punched and scratched her. Security broke up the fight and escorted all parties involved out of the tavern. On 06/09/07 at 11:30 pm, followed up was conduct and police spoke to Donato Salvo who stated he was aware that a fight had taken place with security escorting everyone out of the tavern.

5. On 11/24/07 at 12:55 am, Milwaukee police were dispatched to 606 S 5th Street for a Trouble With Subject. Officers spoke with a security officer, identified as Philip Stewart, who stated a subject was escorted out of the tavern after an altercation with the some of the bouncers. Stewart stated this patron had made threats to Stewart as he ran to his auto and Stewart thought he might be running to his car to get gun. Stewart signaled for more security officers who stopped the patron and detained him until police arrived. Police received consent from this patron to search his auto and officers found a 45 caliber semi automatic hand gun. Further investigation revealed this patron was also a convicted felon. The suspect was arrested and a search revealed marijuana being found on his person. Charges of CCW, Disorderly Conduct and Felon in Possession of Firearm and Possession of Marijuana were issued.

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6. On 08/09/08 at 3:45 am, Milwaukee police were dispatched to St Mary's Hospital for a Battery complaint. Officers were unable to talk to the victim that night due to being sedated on pain medication. On 08/15/08, officers spoke with the victim who stated he was at Textures with his girlfriend when an unknown patron came up to them and started harassing them. The suspect then began hitting and punching the victim when the bouncer came over and held the victim while the suspect kept punching the victim. The victim further stated he was escorted out of the tavern by the bouncer where again the bouncer held on to him while the suspect and another subject continued to punch him. A report was filed.
7. On 11/13/08 at 9:14 pm, Milwaukee police were dispatched to 606 S 5th Street for a Battery complaint. Investigation found the victim was at Textures on 11/08/08 and was leaving the bar with friends at closing time when he observed a fight taking place in front of the tavern. The victim stated next thing he knew he was being hit in the head with an expandable baton. The victim further stated his friends attempted to get help at the club and that security would not call for police or medical help. The victim was treated at a nearby hospital for bleeding on the brain, skull fracture, concussion and an inner ear injury. The victim could not provide officers with a description of the actor. Police viewed some video surveillance but the fights were never caught on tape. A report was filed.
8. On 12/29/08 at 1:28 am, Milwaukee police were dispatched to St Luke's Hospital for a Battery complaint. Officers spoke to the victim who stated she was at Textures with some friends when she saw an old acquaintance who she had an ongoing dispute with over money. Words were exchanged and a fight started with the acquaintance taking a glass and hitting the victim over the head causing several lacerations to her face and head. Security guards broke up the fight and the victim stated they put her out of the club with security telling her she "couldn't bleed in the club". The victim stated her friends came out from the tavern and gave her ride to the hospital. The victim required over 80 stitches to the right side of her head. Officers spoke to a security guard Lamarr Lindsey who stated he heard two females arguing in the back hallway and then observed one female hit the other over the head with a glass. Both were punching and pulling each other's hair. Lindsey stated he escorted the victim out of the tavern while another security guard called for an ambulance. A report was filed.
9. On 01/04/09 at 2:33 am, Milwaukee police were dispatched to 606 S 5th Street for a Battery complaint. Police spoke to the caller who stated he was beat up by security from Textures nightclub. The victim stated he was leaving in his auto as security was directing traffic. He attempted to make some turns but was told by security he couldn't. The victim stated he was not confrontational with security and the next thing he knew a uniform security guard opened his car door and punched him in the face. Officers spoke to manager Donato Salvo who stated he employs inside security for "intimidation". Salvo stated all of his security guards are paid in cash and that he does not have their names or personal information. Officers requested to see video surveillance that would show the outside of the club and Salvo stated his video surveillance was not working. Officers express concern to Salvo that this was the third battery complaint made where his employees were the suspects. It was also the second time police requested video surveillance and was not provided any stating the equipment was not working. An officer spoke with security guard Wynn Kitzman who stated he works only at the door and watches the crowd when he observed a fight break out in the street. Kitzman stated he ran over to where the fight was taking place when he was punched and scratched in the face by the alleged victim. A report was filed regarding this incident.

The following applies to Mark Hetzel who is listed as a corporate officer:

On 11/22/08, Hetzel received a citation for Harvest or Tag a Buck in an Earn A Buck Unit w/o First Tagging in Dodge County. On 01/06/09, he was found guilty and fined. 08FO001690.

The following applies to Salvatore G Safina who is listed as a corporate officer:

On 12/14/08 at 1:55 am, Safina received a citation for Assault & Battery at 236 N Water Street. There is a future court date on 05/29/09 at 1:30 pm set for Pre-Trial.

The following applies to Donato Salvo who is listed as a corporate officer:

On 12/14/08 at 1:55 am, Salvo received a citation for Vandalism at 236 N Water Street. There is a future court date of 05/29/09 at 1:30 pm set for Pre-Trial.

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The following incidents were previously reported, dispositions now added on 04/16/10.

The following applies to Salvatore Safina:

Charge:	Assault & Battery
Finding:	Dismissed w/o prejudice
Date:	08/31/09
Case:	09018989

The following applies to Donato Salvo:

Charge:	Vandalism
Finding:	Dismissed w/o prejudice
Date:	08/31/09
Case:	09018990

9. On 03/21/09, Milwaukee police were flagged down by Textures security regarding a Subject With Weapon complaint. Security stated a subject in a dark color Dodge Durango was seen waving a gun out of the window. Police located the auto and conducted a traffic stop. Officers recovered a gun and the suspect was arrested and charged.
10. On 10/31/09 at 1:35 am, Milwaukee police conducted a License Premise Check at 606 S 5th Street. As officers conducted the check, a patron who was highly intoxicated became disorderly and was interfering with the investigation. Security attempted to escort the patron out of the tavern but he began to argue with the guards. Officers arrested and cited the patron with Disorderly Conduct.

11. On 11/07/09 at 2:14 am, officers were monitoring the Textures Tavern for crowd and traffic control when officers responded to a Fight in the bar's parking lot. Officers observed security for the bar struggling with a patron. Security stated to officers that the subject started arguing with other patrons when he threatened violence. Security stated they feared it would turn physical so they attempted to remove the patron when he struck one of the guards in the face. The patron was issued citations for Disorderly Conduct and Assault & Battery.
12. On 11/09/09 at 1:04 am, Milwaukee police were dispatched to 606 S 5th Street for an Altered Currency complaint. Officers spoke to the manager Salvatore Taormina who stated a patron attempted to pass a counterfeit \$100 at the front door for the ten-dollar cover charge. Taormina stated the subject was no longer on scene but that he had video surveillance of the incident. A report was filed.
13. On 11/23/09 at 12:36 am, Milwaukee police were dispatched to 606 S 5th Street for a Subject With Gun complaint. Officers spoke with Donato Salvo who stated that a known patron was inside the club and was escorted out by security when he was observed flashing gang signs. Once the patron was outside, he threatened security that he was going to shoot them and the tavern up. The patron continued to make threats and refused to leave so security detained him until police arrived. The subject was issued a citation for disorderly conduct and told he was no longer welcomed at the club.
14. On 01/11/10 at 12:10 am, Milwaukee police were dispatched to 3rd and National for a Battery While Armed complaint. Officers spoke to the victim who stated he was in the Textures Night Club when he was intentionally struck in the face with a glass causing a laceration that required stitches. Police continued the investigation at Textures and found that management and security were untruthful in their involvement and knowledge of the incident.
15. On 02/14/10 at 1:57 am, Milwaukee police were dispatched to 5th and Bruce for a Battery complaint. Police spoke to the victim who stated he was sprayed with mace by security from Textures. Officers continued the investigation at Textures and spoke to a security guard identified as Eric Rivera. Rivera stated the patron was escorted out of the club for fighting. The patron attempted to re enter the club and was putting his hands on security when he was sprayed with mace. Security provided water and flushed his eyes out. Officers reviewed video surveillance that showed the incident. Call was advised.
16. On 02/15/10 at 12:33 am, Milwaukee police were flagged down for a Trouble With Subject complaint at 600 S 5th Street. Officers observed two subjects physically fighting with Textures security. Security stated the fight started when a patron was asked to put her shoes back on. The patrons boyfriend got angry and started arguing with security. Security escorted both parties out and that's when the argument turned physical. Both patrons were cited for Disorderly Conduct.
17. On 02/21/10 at 1:38 am, Milwaukee police met a Battery victim at the District 5. The victim stated she was at the Textures Club when her ex-boyfriend and father of her child approached her and punched her in the mouth. The victim stated they had a brief argument before he punched her. Security then escorted her ex boyfriend from the club and she left shortly after. The victim further stated she got into car when her ex boyfriend began kicking the vehicle, breaking her driver side mirror. The victim stated she then drove the police station. A report was filed.

18. On 02/28/10 at 2:00 am, Milwaukee police observed a fight at the intersection of 5th and Bruce. Investigation found a patron was fighting with Textures security and officers cited him for Disorderly Conduct and Resisting/Obstructing An Officer. Officers also were flagged down for a property damage that occurred instead of the club. A patron punched a hole in the wall and the subject was identified and found to be only twenty years of age. The subject stated to police that he just showed his ID and they let him in. The subject admitted to drinking and was cited for Possession/Consumption of Alcohol and Vandalism.
19. On 03/14/10 at 1:44 am, Milwaukee police were flagged down by security for Textures for a Trouble With Subject complaint. Security stated they escorted a patron out after he became disorderly and he became confrontational with security. The patron was cited for disorderly conduct.
20. On 03/20/10 at 11:57 pm, Milwaukee police conducted a License Premise Check at 606 S 5th Street. Officers observed several patrons paying cover charges but found no sign posted. Police spoke to Salvatore Salvatore who stated he was not aware he needed to post a sign for cover charges. Salvatore was shown the city ordinance and issued a citation.

Charge: Tavern Charges to be Posted
Finding: **Guilty**
Sentence: Fined \$200.00
Date: 07/15/10
Case: Citation # 6098148-0

The following applies to corporate officer Salvatore Safina:

- On 11/25/09, Safina received a citation for Place, Use, Hunt Wild Animals with Bait in Adams County.

Charge: Place, Use, Hunt Wild Animals With Bait
Finding: Guilty
Sentence: Fined
Date: 01/13/10
Case: 09FO001456

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Incident # 20 previously reported, disposition now added on 05/09/11.

21. On 09/06/10 at 1:58 am, Milwaukee police observed a large crowd gathering in the street in front of Textures Nightclub located at 606 S 5th Street. Security officers were flagging down police to report that the subjects were attempting to fight with security and making threat's to "shoot up the place". Officers called for additional squads to the scene. Police were advised that 2 security officers had deployed pepper spray at the three subjects who were disorderly. Police were told that the three subjects were inside the club refusing to leave and when verbal attempts failed to have the subjects leave, security attempted to physically remove them. Once they got the subjects to the door, threats were made to security and one subject was overheard stating he had a gun in his car. A fight occurred between the subjects and security and that is when a security guard utilized the pepper spray. Citations were issued to the subjects for disorderly conduct.

22. On 03/14/11 at 1:25 am, Milwaukee police were monitoring closing at Club Texture. Officers observed an auto playing excessively loud music and conducted a traffic stop. Investigation found that patron had just left Texture's Club. One passenger was arrested on an outstanding warrant.
23. On 03/06/11 at 1:58 am, Milwaukee police were monitoring the closing at Textures and observed 40-50 people fighting with security as they exited the club. More squads were called to the scene to gain control of the scene. The fights were broken up and three subjects were cited for disorderly conduct.
24. On 03/28/11 at 1:00 am, a squad car had to call for more squads in attempts to help with the large crowd of about 30 subjects outside the club. Investigation found the club was at capacity and was not letting any other patrons in the club for the rest of the night. Loitering citations were issued to two subjects.
25. On 04/02/11 at 12:10 am, a Battery complaint was taken at the 2nd Precinct that occurred in front of the Texture Nightclub. The victim stated she and her cousin had left the Texture Nightclub and were driving in front of the tavern when a car that was also parked in front of the tavern pulled out in front of her and she struck that car. She got out to look at her car and the driver the other car exited his auto and began yelling obscenities at her. The driver without provocation struck her four to five times in the face causing pain and bloody nose. The victim stated she attempted to get back into her car but the subject followed her and struck her several more times. The victim sought medical assistance and was treated for fracture nose. Follow up was conducted and officers located the driver of the other car. His statement was similar to the one given by the victim only the subject stated the driver of the other car was the one who got physical first and that he was just defending himself. On 04/12/11, officers conducted follow up with the security guards at Textures and requested a copy of the video surveillance from the club.

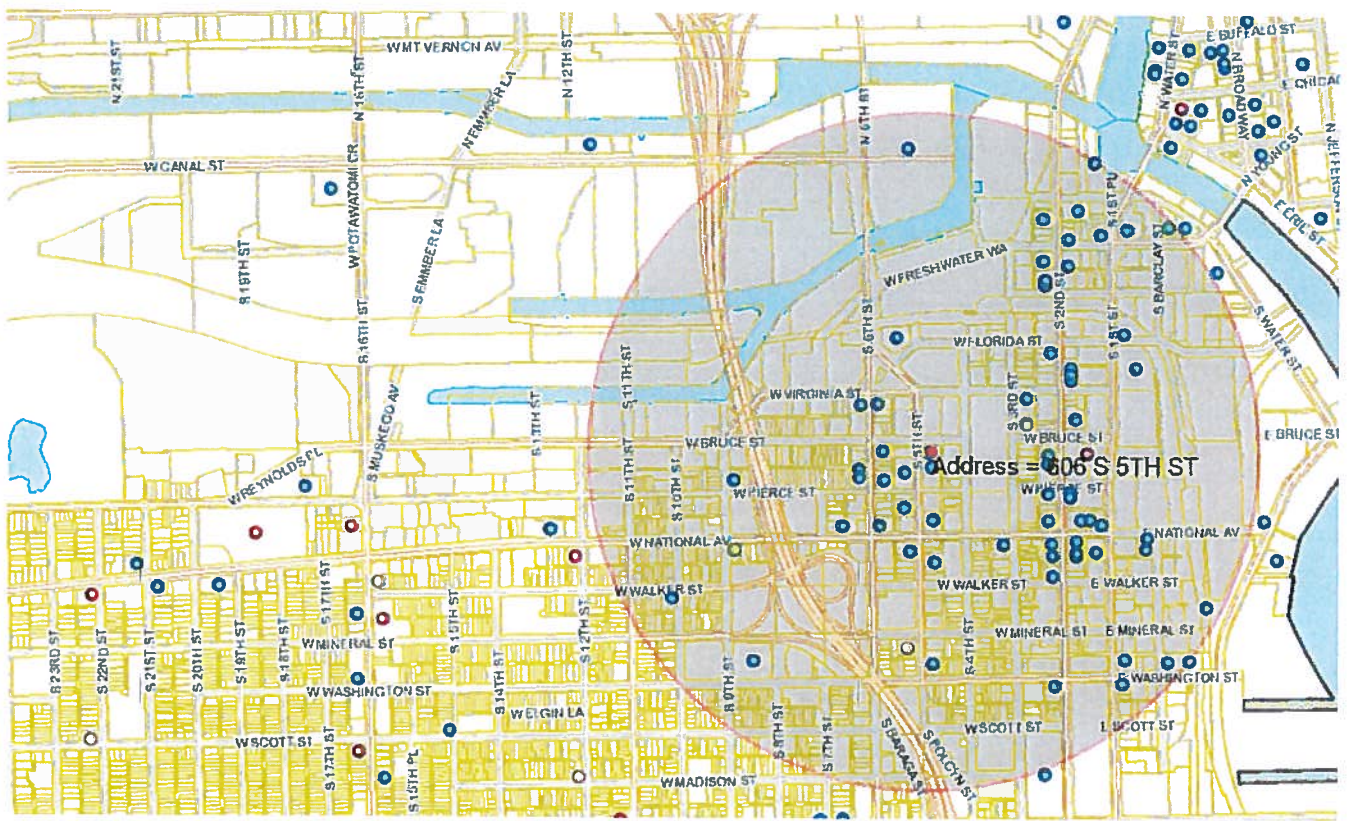
=====

26. On 10/16/11 at 1:09 am, Milwaukee police were dispatched to 606 S 5th Street for a Fight complaint. Upon arrival, police spoke to the victim who stated she was battered in and outside the club by a know subject. Police spoke with the suspect who admitted to hitting the victim. Officers spoke with security guard Brian Davis who stated the both subjects were kicked out for fighting in the club and continued to fight when outside. Police attempted to positively identify the victim and suspect but were told by security that the ID scanner wasn't working. Officers requested video surveillance regarding the incident.

27. On 03/12/12 at 1:39 am, Milwaukee police were dispatched to 606 S 5th Street for a Shots Fired complaint that was later upgraded to a shooting when a victim arrived a nearby hospital. Police arrived on scene at the bar and observed several security guards in the street directing people out of the area and also pointing police towards the area where there shots were fired. Security also pointed out a vehicle that was struck by gunfire. Investigation revealed the incident took place across the street from the bar in the parking lot that belonged to La Fuentes. The restaurant was closed at the time. Police spoke with Angel Acevedo regarding the incident who made contact with the owner Donato Salvo who was on scene at the time of the incident. Salvo produced a DVD from the video surveillance who then interviewed by a detective. Further investigation revealed a possible victim from a robbery attempt, which led to the shooting. Both the victim and suspect of the robbery admitted to being patrons of Texture Nightclub.

28. On 03/17/12 at 12:45 am, Milwaukee police investigated an injured person at 606 S 5th Street. Investigation found a patron of the club became intoxicated and fell approximately 5 feet off a ledge, onto the dance floor. The patron was unable to walk and was conveyed to an area hospital where he was treated for a fracture to his spine. Police obtained witness statements that the subject fell while standing on the ledge. On 03/24/12, police interviewed the victim who insisted he was pulled off a ledge by Textures security, even after having multiple witnesses stated the opposite to police. Police attempted to view the incident on video surveillance but the cameras did not capture the incident due to where they were positioned.
29. On 03/19/12 at 4:43 pm, Milwaukee police investigated a walk-in Battery complaint at District Two. A victim told police he was a battery victim and that is occurred outside the Texture bar. Police conducted follow up and spoke with Jose Acevedo. Acevedo provided police with video surveillance from that night which showed no fights or disturbances outside the club at the time the victim stated he was battered.
30. On 06/04/12 at 1:37am, Milwaukee Police investigated a subject with gun complaint at 606 South 5th Street (Texture). An individual was removed from the establishment by security for starting a fight. The subject returned to the establishment minutes later armed with a .357 magnum revolver and began to wave the firearm in the air demanding the subjects he had an altercation with earlier to exit the establishment. An armed security guard confronted the subject at which time the subject handed the gun to another individual who than ran from the location. The security chased the subject and apprehended both individuals and recovered the firearm. Both subjects were convicted felons. Security assisted the police in blocking off the street and the club staff was cooperative.

Previous premise





Wednesday, October 29, 2014



Notice of Public Hearing

RIVAS, Sandra R, Agent

Quetzal Restaurant at 606 S 5th St

Class B Tavern, Food Dealer - Restaurant, and Public Entertainment Premises License
Applications Requesting Instrumental Musicians, Poetry Readings, Dancing by Performers, Disc
Jockey, Jukebox, and Concerts

Wednesday, November 05, 2014 at 8:30 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 11/5/2014 at 8:30 AM, in Council Chambers, 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	410 W PIERCE ST	MILWAUKEE, WI 53204-1703
CURRENT RESIDENT	416 W PIERCE ST	MILWAUKEE, WI 53204-1703
CURRENT RESIDENT	416 W PIERCE ST A	MILWAUKEE, WI 53204-1703
CURRENT RESIDENT	503 W BRUCE ST 1	MILWAUKEE, WI 53204-1529
CURRENT RESIDENT	503 W BRUCE ST 2	MILWAUKEE, WI 53204-1529
CURRENT RESIDENT	503 W BRUCE ST 3	MILWAUKEE, WI 53204-1529
CURRENT RESIDENT	503 W BRUCE ST 4	MILWAUKEE, WI 53204-1529
CURRENT RESIDENT	503 W BRUCE ST 5	MILWAUKEE, WI 53204-1529
CURRENT RESIDENT	509 W BRUCE ST 1	MILWAUKEE, WI 53204-1544
CURRENT RESIDENT	509 W BRUCE ST 2	MILWAUKEE, WI 53204-1544
CURRENT RESIDENT	509 W BRUCE ST 3	MILWAUKEE, WI 53204-1544
CURRENT RESIDENT	509 W BRUCE ST 4	MILWAUKEE, WI 53204-1544
CURRENT RESIDENT	517 W BRUCE ST 1	MILWAUKEE, WI 53204-1529
CURRENT RESIDENT	517 W BRUCE ST 2	MILWAUKEE, WI 53204-1529
CURRENT RESIDENT	517 W BRUCE ST 3	MILWAUKEE, WI 53204-1529
CURRENT RESIDENT	517 W BRUCE ST 4	MILWAUKEE, WI 53204-1529
CURRENT RESIDENT	600 S 6TH ST A	MILWAUKEE, WI 53204-1524
CURRENT RESIDENT	600 S 6TH ST B	MILWAUKEE, WI 53204-1524
CURRENT RESIDENT	603 S 5TH ST 1	MILWAUKEE, WI 53204-1520
CURRENT RESIDENT	603 S 5TH ST 2	MILWAUKEE, WI 53204-1520
CURRENT RESIDENT	603 S 5TH ST 3	MILWAUKEE, WI 53204-1520
CURRENT RESIDENT	608 S 5TH ST 1	MILWAUKEE, WI 53204-1541
CURRENT RESIDENT	608 S 5TH ST 2	MILWAUKEE, WI 53204-1541
CURRENT RESIDENT	614 S 6TH ST	MILWAUKEE, WI 53204-1524
CURRENT RESIDENT	618 S 6TH ST	MILWAUKEE, WI 53204-1524
CURRENT RESIDENT	618A S 6TH ST	MILWAUKEE, WI 53204-1524
CURRENT RESIDENT	626 S 5TH ST 1	MILWAUKEE, WI 53204-1519
CURRENT RESIDENT	626 S 5TH ST 2	MILWAUKEE, WI 53204-1519

Total Records: 29

Radius: 250.0 feet and Center of Circle: 606 S 5th ST



Wednesday, October 29, 2014

Licenses Committee Notice of Hearing

Jose Chavez
339 W Lincoln Av

Milwaukee, WI 53207

Date: 11/5/2014
Time: 08:30 AM
Location: Council Chambers, Third Floor, City Hall

The Licenses Committee will consider the following license application:

Class B Tavern, Food Dealer - Restaurant, and Public Entertainment Premises
License Applications Requesting Instrumental Musicians, Poetry Readings, Dancing
by Performers, Disc Jockey, Jukebox, and Concerts
RIVAS, Sandra R, Agent
Quetzal Restaurant at 606 S 5th 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.





Wednesday, October 29, 2014

Licenses Committee Notice of Hearing

Jose Chavez
2310 S 4th St

Milwaukee, WI 53207

Date: 11/5/2014
Time: 08:30 AM
Location: Council Chambers, Third Floor, City Hall

The Licenses Committee will consider the following license application:

Class B Tavern, Food Dealer - Restaurant, and Public Entertainment Premises
License Applications Requesting Instrumental Musicians, Poetry Readings, Dancing
by Performers, Disc Jockey, Jukebox, and Concerts
RIVAS, Sandra R, Agent
Quetzal Restaurant at 606 S 5th 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: 9-23-14

To the License Division of the City of Milwaukee:

I, Sandra R Rivas, wish to amend my answer(s) on the application for
(Full legal name)a Alcohol Beverage license at 606 S. 5th 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) # 15 should be: amend hours Thur-Fri-Sat to 9am-2am
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: _____

Subscribed and sworn to before me
this 23rd day of September 2014

Notary Public - State of Wisconsin

My Commission expires 7/18/18

Notary Seal must be affixed

Sandra Rivas
Signature of Sole Proprietor, Partner, Agent
or 20% or more Shareholder**Office Use Only:**Application #: _____ Date Received/Entered: _____ Initials: _____
Date LC Advised LIU: _____ NS: _____ Health: _____ Initials: _____



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: 9-23-14

To the License Division of the City of Milwaukee:

I, Sandra R Rivas, wish to amend my answer(s) on the application for
(Full legal name)a Entertainment license at 606 S. 5th 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) # 1 should be: add: Disc Jockey, Jukebox
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: _____

Subscribed and sworn to before me
this 13th day of September 2014
[Signature]
Notary Public - State of Wisconsin
My Commission expires 7/13/18
Notary Seal must be affixed

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

Office Use Only:

Application #: _____ Date Received/Entered: _____ Initials: _____
Date LC Advised LIU: _____ NS: _____ Health: _____ Initials: _____



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: 9-23-14

To the License Division of the City of Milwaukee:

I, Sandra R Rivas, wish to amend my answer(s) on the application for
(Full legal name)a Food Dealer license at 606 S. 5th 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) # 9 should be: amend hours Thurs - Fri - Sat from 9am - 2am
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: _____

Subscribed and sworn to before me
this 23rd day of September 20 14

[Signature]
Notary Public - State of Wisconsin
My Commission expires 7/13/18
Notary Seal must be affixed

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

Office Use Only:

Application #: _____ Date Received/Entered: _____ Initials: _____
Date LC Advised LIU: _____ NS: _____ Health: _____ Initials: _____



PLAN OF OPERATION

1. Premises Location

☒ Free Standing Building ☐ Strip Mall ☐ Other _____

2. Describe Premises Structure

☐ Single Story ☒ Multi-Story - # of Stories 2 ☐ Other _____

3. Describe Surrounding Area

☒ Commercial ☒ Residential ☐ Industrial ☐ Other _____

4. Premises Location

a) ☒ Major Thoroughfare ☐ Secondary Street ☐ Other _____
 b) Nearest Cross Street Bruce

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: 10-1-14
 b) Is this premise under construction? ☐ Yes ☒ No If yes, list estimated completion date: _____
 c) Is this a franchise? ☐ Yes ☒ No
 d) Is this premises currently licensed? ☒ Yes ☐ No If yes, list type of license: taVERN, restaurant
 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 9 To 12 midnight

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.)

Mexican Restaurant with sit down service

9. Litter and NoiseHow 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: 8 Locations: Bar, kitchen, bathrooms
Outside: 2 Locations: across streetIs a Crowd Control Barrier used? ☒ No ☐ Yes If yes, describe: _____Describe sanitation facilities (restrooms): 2 restrooms on main floor, 2 in basementProvide name of solid waste contractor: Waste Management & SANIMAX**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: dining roomAre searches and/or identification checks conducted upon entry? ☒ No ☒ Yes If yes, describe: only requesting ID from patrons ordering alcoholic beverages**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 type="checkbox"/> Cocktail Lounge | <input type="checkbox"/> Teen Club |
| <input type="checkbox"/> Bowling Alley | <input type="checkbox"/> Hotel | <input checked="" 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)315 (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	9 am	12 midnight	50	all	none
Monday	9	12	50	"	}
Tuesday	9	12	50	"	
Wednesday	9	12	50	all	
Thursday	9	12	50	"	
Friday	9	12	100	"	
Saturday	9	12	100	"	

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: Jose Chavez Phone Number: 414 704 7991
Address: 2310 South 4th Milwaukee WI 53207

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 office 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.)? business owns - Rivas LLC
- c) Are you purchasing the stock and/or fixtures? ☐ No ☒ Yes If yes, amount paid \$ 10 000
- 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 7-15-14 Ends 7-15-2020
- b) Monthly rental \$ 3500
- 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)? 6 years + 6 months
- 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 21ST day of AUGUST, 20 14

[Signature]
(Clerk/Notary Public)

My Commission Expires MARCH 22, 2015

*Notary Seal must be affixed.

[Signature]
Agent/Owner/Partner

[Signature]
Additional Owner/Partner

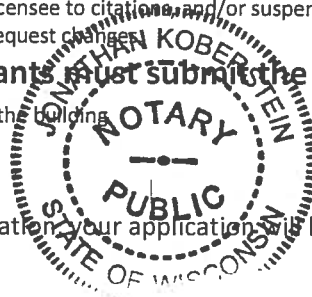
Note: All information contained in this application is subject to approval by the Common Council.

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.





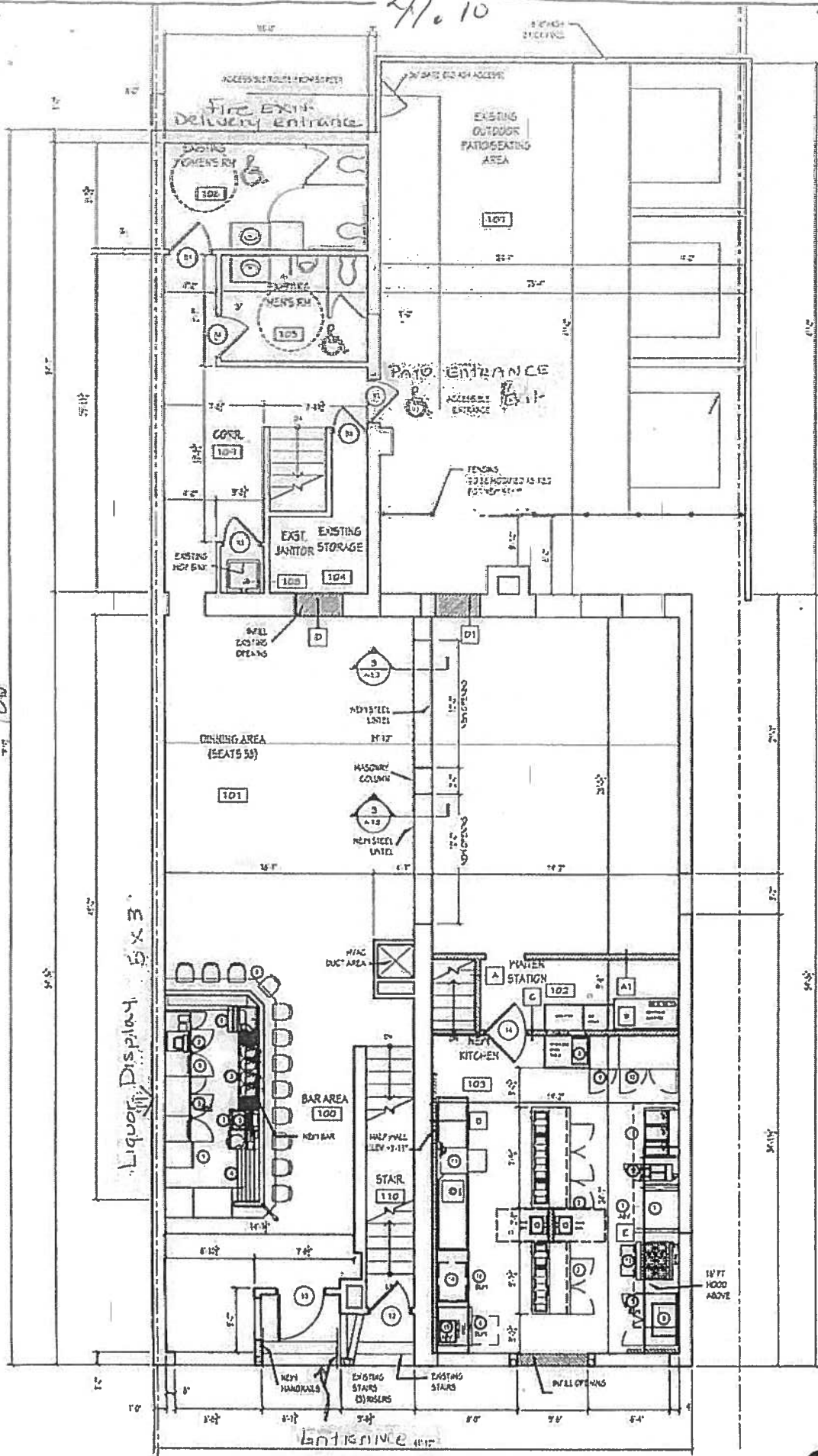
PUBLIC ENTERTAINMENT PREMISES SUPPLEMENTARY APPLICATION

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 type="checkbox"/> Disc Jockey <input type="checkbox"/> Adult Entertainment/ Strippers/Erotic Dance <input type="checkbox"/> Jukebox <input type="checkbox"/> Motion Pictures How many? _____ <input type="checkbox"/> Other: _____	<input type="checkbox"/> Bands <input type="checkbox"/> Magic Shows <input type="checkbox"/> Wrestling <input type="checkbox"/> Karaoke <input type="checkbox"/> Amusement Machines – How many? _____	<input type="checkbox"/> Battle of the Bands <input checked="" type="checkbox"/> Poetry Readings <input type="checkbox"/> Patron Contests <input type="checkbox"/> Bowling Alley How many? _____ <input checked="" type="checkbox"/> Concerts Approx. # per year? <u>2</u>	<input type="checkbox"/> Comedy Acts <input checked="" type="checkbox"/> Dancing by Performers <input type="checkbox"/> Patrons Dancing <input type="checkbox"/> Pool Tables How many? _____ <input type="checkbox"/> Theatrical Performances Approx. # per year? _____
(2) WILL PROMOTERS EVER BE USED FOR ANY OF THE ENTERTAINMENT?			
<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes, describe: _____			
(3) LEGAL CAPACITY OF PREMISES			
<u>315</u> (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			
<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes, describe: <u>Sound system</u>			
(5) DECLARATIONS, ACKNOWLEDGEMENTS, AND DISCLOSURES			
<ol style="list-style-type: none"> 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 <u>21st</u> day of <u>August</u> , 20 <u>14</u>			
 _____ (Clerk/Notary Public) My Commission Expires <u>MARCH 22, 2015</u>		 _____ Agent/Owner/Partner _____ Additional Owner/Partner	
*Notary Seal must be affixed.			

Office Use Only: Initials: _____ Filed: _____ App #: _____ Permit #: _____ Granted: _____ Issued: _____

4/10



PROPOSED FIRST FLOOR

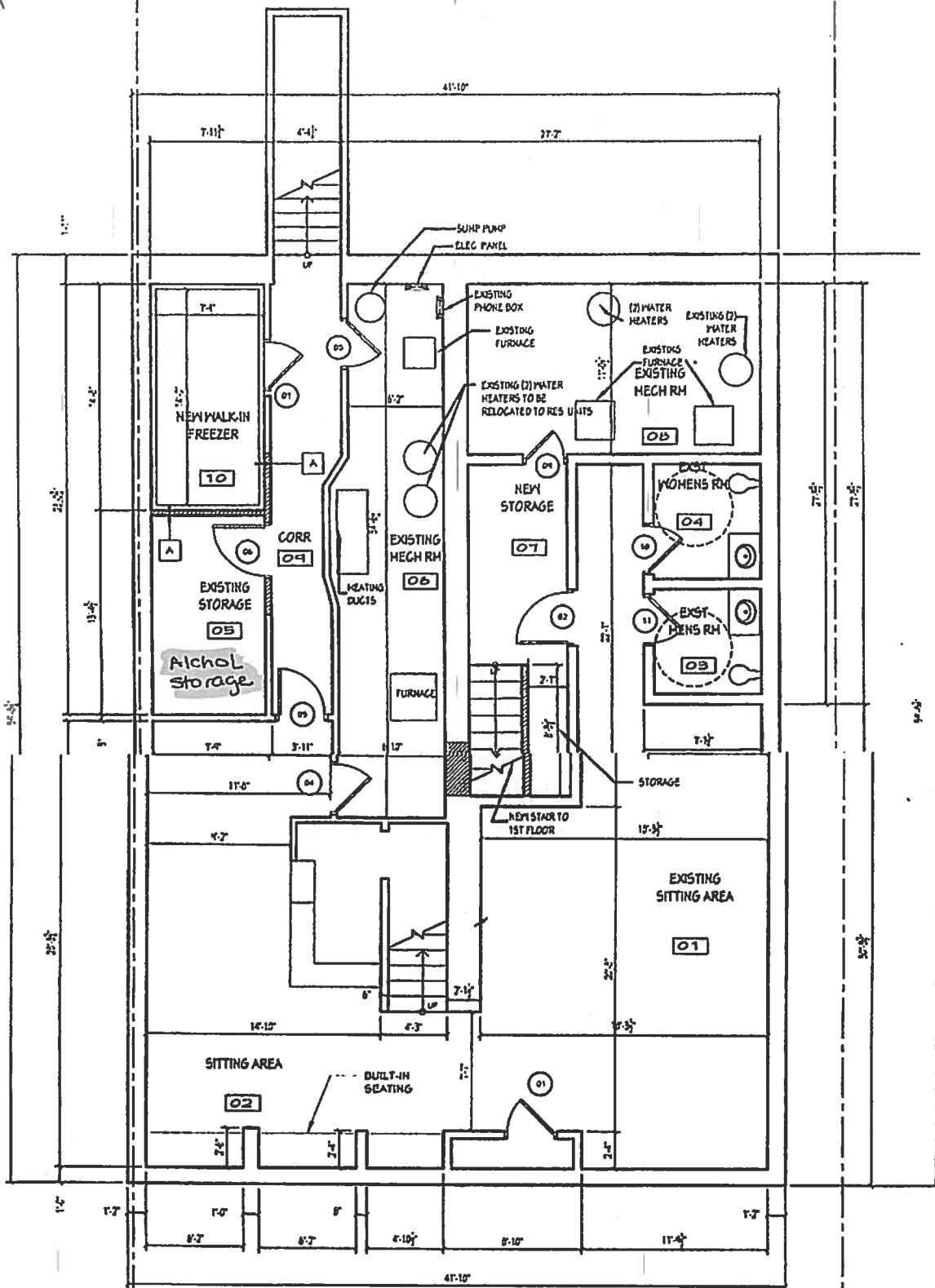
② 1st floor 2660 total sq.ft. Basement 2245 total sq.ft.

dba Quetzal Restaurant
Sandra Rivas
Rivas LLC
Cafe La Paloma



1010 & 5th STREET - MILWAUKEE WI 53204

Sandra RIVKS



BASEMENT FLOOR

NORTH

Basement 2245 total sq ft.

1001 S 5TH STREET - MILWAUKEE, WI 53204

8-19-2014
~~2-18-2013~~



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-192461

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

Mexican Restaurant

What is the anticipated opening date or date of change of ownership: 10/1/14

☐ **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:

606 S. 5th Street
Milwaukee, WI 53204
Restaurant with bar

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 patio

☐ 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? 345

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)

4905

Annual Gross Food Sales: 480 000

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

3

Number of Part Time Employees

4

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 coat.
- ☐ 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:

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

Date alterations/changes planned to begin _____

Contact information for general contractor _____

Contact information for architect _____

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 (see list below for examples of food processing)? ☒ Yes ☐ No

If performing ANY processing, check the types 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	9:00	12 midnight	50	n/a	n/a
Monday	9 am	12 midnight	50		
Tuesday	9 am	12 "	50		
Wednesday	9 am	12 "	50		
Thursday	9 am	12 "	50		
Friday	9 am	12 "	100		
Saturday	9 am	12 "	100		

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: Sandra Ruvas

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: Sandra Ruvas

Affirmation of Understanding – Permit Needed to Operate

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

1. SR I understand that an inspection and sign off by the Health Department is required before my permit may be issued.
2. SR 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. SR 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. SR 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. SR 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. SR I understand that all of the above must be complete before my permit is eligible to be issued.
7. SR 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, Sandra Rivas, will not operate my food business, until the permit has been issued and posted in the establishment.

Signature of Applicant: Sandra Rivas Date: 8/11/14

APERITIVOS

Sopa de tortilla – Soup with chicken, broiled tomatoes, caramelized onions, cilantro, avocado. 6

Nachos – Beef, chorizo, refried beans, pico de gallo, guacamole, cheese. 10

Coconut shrimp – 8

Pico de gallo – Fresh tortilla chips. 4

Tableside guacamole – 8

Mole flight – Oaxaca, pipián verde, salsa roja, salsa verde, homemade tortilla chips. 4

ENSALADAS

Ensalada de fresa – Greens, strawberries, avocado, fresh mint, pumpkin seeds, balsamic vinaigrette. 9

Ensalada de la casa – Red onions, avocado, chicken, tortilla strips, salsa roja. 10

TORTAS

Alambre – Grilled steak, bacon, Chihuahua cheese, pineapple, avocado, bell peppers. 11

Milanesa de pollo – Breaded chicken, lettuce, refried beans, avocado, queso fresco. 11

Pollo – Chicken, mole Oaxaca. 11

Ricky's special – Shredded pork, salsa roja, cole slaw, tomato, pickled jalapeños. 11

TACOS Y BURRITOS

Tacos al pastor – Rotisserie pork, diced raw onions, cilantro, tortillas. 12

Tacos de pescado – Seared ahi tuna, cilantro, chipotle mayo, tortillas. 12

Tacos vegetarianos – Zucchini, bell peppers, potatoes, tortillas. 10

Burrito vegetariano – Zucchini, bell peppers, poblano peppers, potatoes, flour tortilla. 10

PLATOS PRINCIPALES

Cochinita pibil – Pork slow-roasted in citrus sauce, onions, cilantro, mixed greens, rice, tortillas. 16

Puerco Guadalupe – Pork marinated in mole de pipián verde, tortillas. 15

Pollo – Chicken, mole Oaxaca, corn tortillas. 14

Chile relleno – Poblano pepper filled with ground beef, crema, salsa roja, cheese. Vegetarian upon request. 12

Enchiladas de pollo – Chicken, salsa de tomatillo, melted cheese. 14

Enchiladas suizas – Zucchini, spinach, mushrooms, chile verde, melted cheese. 14

Fajitas de steak – Onions, bell peppers, guacamole, crema. 14

Fajitas de camarón – Sautéed shrimp, onions, bell peppers, guacamole, crema. 16

A LA CARTA

Seasoned rice – 2

Refried beans – 2

Chips and salsa – 2

Guacamole – 5

POSTRES

Flan – 6

Pastel de chocolate – 6

Our meat comes from animals that were raised in open pastures on their natural diets. Whenever possible, produce is sustainably, organically and locally sourced.

Eating raw or undercooked foods may increase your risk of food-borne illness. Items may contain unlisted ingredients; please inform your server of any allergies or dietary restrictions.

MARGARITAS

Blended – Strawberry or lime. 7/28
Classic lime – Triple sec, lime juice. 7/28
Fruit – Strawberry, mango, raspberry or pineapple. 8/34
Tropical – Guava, passion fruit or coconut. 8/34
Tamarindo – Tamarind, lime juice, chile-salted rim. 8/34
Horchatita – RumChata, Frangelico, horchata. 10/40
Spicy lime – Lime juice, chile. 10/40
Spicy mango – Mango juice, chile. 10/40

COCKTAILS

Mojito – Fresh mint, club soda, syrup. 8
Fruity mojito – Apple, orange, melon, raspberry, strawberry or mango. 9
Paloma – Hornitos, grapefruit soda, fresh-squeezed lime juice, salted rim. 9
Sangría – Red or white wine, fruit liqueurs, pineapple rum, fresh fruit. 8/34

TEQUILA

Blanco – Cazadores, Patrón. 5/8/32
Reposado – Cazadores, Don Julio, Patrón. 6/9/36
Añejo – Don Julio, Patrón. 6/10/40

BOTTLED BEER

Bohemia – 5
Corona – 5
Corona Light – 5
Dos Equis Amber – 5
Dos Equis Lager – 5
Lakefront IPA – 4
Lakefront Riverwest Stein – 4
Lakefront Fixed Gear – 4
Miller Genuine Draft – 4
Miller High Life – 4
Miller Lite – 4
Miller 64 – 4
Modelo – 5
New Glarus Spotted Cow – 4
Negra Modelo – 5
Pacífico – 5
Tecate – 5

WHITE WINE

Wente Chardonnay 2012 – Aromas of green apple and tropical fruits, balanced by subtle oak, cinnamon and vanilla from barrel aging. 10/40

Dashwood Sauvignon Blanc 2013 – Bright, forward and direct. Crisp grapefruit, guava, lemongrass and tropical fruit flavors linger through the finish. 9/36

Flying Fish Riesling 2013 – Elegantly balanced with complex aromas of peach, apricot and honeysuckle. Vibrant acidity and a long, lingering finish. 9/36

Stella Moscato Sicilia IGT 2012 – Honey melon flavor and the scent of white peaches, flowers and tropical fruit. Balanced acidity and a long finish. 9/36

RED WINE

Carmenet California Pinot Noir 2012 – Aromas abound with hints of strawberry and notes of spice. Ends with raspberry and cedar notes. 8/32

Greystone Merlot 2010 – Spicy aromas of black pepper layered over black cherry and cream soda play nicely against vanilla, allspice and hints of mint. 8/32

Elsa Bianchi Malbec 2013 – Aromas of ripe plum and violet, with hints of vanilla. Rich and weighty mouthfeel, Soft supple palate leads to a lingering finish. 8/32

Viña Eguía Rioja Tempranillo 2010 – Vivid cherry red with aromas of vanilla, coconut and balsamic. Balanced mature oak and red fruit with a hint of licorice. The palate is full and elegant with pleasant finish. 9/36

SOFT DRINKS

Canned soda – Coke, Diet Coke, Sprite, Fanta. 2
Jarritos – Lime, mandarin, tamarind tutti frutti, pineapple. 3
Naranjada – Orange juice, club soda. 3
Limonada – 3
San Pellegrino 750mL – 5
Horchata – Sweetened rice milk, cinnamon. 4
Red Bull – 3



NEW 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

Establishment Name/Address

Cuetza

1. Application Type

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

Full Service Menu - Mexican Food

What is the anticipated opening date or date of change of ownership:

ASAP

Attach the following to the supplemental application (check if attached)

- ☐ Site Plan: Site plan must identify the building in relation to streets, sidewalks, parking & garbage area.
☐ Shared Kitchen Agreement, if applicable: If sharing space in a commercial kitchen with another operator, provide a written and signed shared kitchen / 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.

2. Construction, Remodeling and Equipment

Any construction, remodeling or equipment changes planned? ☐ Yes ☒ No If no, skip to section 3.

Scope of the planned project?

- ☐ New construction or conversion of an existing structure to be used as a food establishment
☐ Renovation/remodeling of a food establishment, which may or may not include equipment changes
☐ Renovation/remodeling limited to the installation/change/replacement of food equipment

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

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

Date alterations/changes planned to begin

Contact information for general contractor

Contact information for architect

The following items must be submitted at the time of application for applications involving construction or remodeling. For renovations involving equipment only, provide an updated equipment list. Check the items included with this application.

- ☐ 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 coat.
☐ 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.

Other items, such as a pest management plan, may be required based on a review of the establishment.

3. 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:

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 REAR PATIO

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? 315

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

Basement Party Room

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

Annual Gross Food Sales: 480,000 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

Number of Part Time Employees

4. BUSINESS TYPE

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

- ☐ Bed and Breakfast
- ☐ Shared Kitchen, 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
If distributor, 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
If manufacturer, 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
- ☐ Tavern – a food establishment in which food sales are limited to beverages, primarily intoxicating beverages

Establishment Name: Quetzal

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?

☒ % 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 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.

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:

Qvetzal

6. FOOD, FOOD PREPARATION, FOOD PROCESSING continued

Will cold processed foods (salads, sandwiches, vegetables, sushi) be offered for sale? ☒ Yes ☐ No

If yes, are any of the cold processed foods prepared on site? ☒ Yes ☐ No

Will hot processed foods (soups, stews, rice/noodles, gravy, chowders, casseroles, beans) be offered for sale? ☐ Yes ☐ No

If yes, are the hot processed foods prepared on site? ☒ Yes ☐ No

Will any bakery items which require refrigeration be offered for sale (cream pies, cheesecakes, baked custards/puddings, items containing whipped cream including frosting) ☒ Yes ☐ No

If yes, are any of the refrigerated bakery items prepared on site? ☒ Yes ☐ No

Any frozen dairy desserts (soft serve, ice cream, frozen yogurt, gelato, custard) ☐ Yes ☒ No

If yes, are any of the frozen dairy desserts prepared on site? ☐ Yes ☒ No

Any refrigerated dairy products (yogurt, milk, eggs, butter, etc.) offered for sale or used in food preparation? ☒ Yes ☐ No

Any garlic in oil used in food preparation? ☒ 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. VARIANCES/DEPARTMENT APPROVALS

Department approval of variances to the WI Food Code or local ordinances are required for the activities listed below. If submitted after the license application, a \$75 fee applies. Indicate specialized processes/variances requested with this application (check all that apply):

- | | | |
|--|---|---|
| <input type="checkbox"/> Acidification of food such as rice | <input type="checkbox"/> Fermenting foods | <input type="checkbox"/> Shellfish - comingling |
| <input type="checkbox"/> Bare hand contact to ready to eat foods | <input type="checkbox"/> Non-continuous cooking | <input type="checkbox"/> Shellfish -display tanks |
| <input type="checkbox"/> Bathrooms accessible to the public | <input type="checkbox"/> Peddler base waiver | <input type="checkbox"/> Smoking for preservation |
| <input type="checkbox"/> Convenience store safety requirements | <input type="checkbox"/> Person in charge | <input type="checkbox"/> Sprouting |
| <input type="checkbox"/> Curing | <input type="checkbox"/> Reduced oxygen packaging | <input type="checkbox"/> Wild game |
| <input type="checkbox"/> Dogs in outside dining areas | <input type="checkbox"/> Sale without consumer advisory | |
| <input type="checkbox"/> Other, specify | | |

9. 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"

Establishment Name: Quetzal

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 ☒ 200,000-2,000,000 ☐ >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 ☐ Commissary / Base
☐ Manufacturer ☐ School ☐ Caterer ☐ Peddler ☐ Seasonal
☐ Wholesaler ☐ Satellite ☐ Production
☐ DATCP license required, specify _____
☐ DATCP license required, specify _____

☐ 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 ☐ Convenience Store
☐ Caterer ☐ Peddler ☐ Seasonal ☐ Exempt ☐ Nonexempt
☐ Distributor ☐ Distributor with retail store
☐ Manufacturer ☐ Manufacturer with retail store
☐ DATCP license required, specify _____
☐ DATCP license required, specify _____
☐ Wholesaler ☐ DATCP license required, specify _____

Establishment Name: Pietza

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

Party Room

Number Marked Yes (count)

5

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.

OK to open

Establishment Name:

Quetzal

INFRASTRUCTURE WORKSHEET - FOR OFFICIAL USE ONLY

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

15. SINKS

Sink Type Food Prep, Handwash, Mop, Warewash	Location (general description)	Operational	Comments
Prep sink	Kitchen	(YES) NO	
		YES / NO	
HW sinks	(2) kitchen, (1) wait station	(YES) NO	
		YES / NO	
		YES / NO	
		YES / NO	
		YES / NO	

16. MAJOR EQUIPMENT (COOKING, REFRIGERATION, WAREWASHING, ETC.) / HOODS

Type of Equipment	Description	Location	Operational	Comments
Single tank low-temp machine		Kitchen	YES / NO	
2 prep coolers		↓	YES / NO	
6-top Range			YES / NO	
Char grill			YES / NO	
flat top (2)			YES / NO	
fryer (1)			YES / NO	
Steam table			YES / NO	
walk-in cooler		Basement	YES / NO	
Chest freezers (2)		Bsmt.	YES / NO	

17. WEIGHTS AND MEASURES

Device Type	Description	Location	Operational	Licensed	Comments
	NA				

18. LIMITATIONS/RESTRICTIONS

Any limitation placed on the food operation? YES / NO

Describe the limitations placed on the establishment, provide a justification, and identify if should be temporary or permanent

Party Room in basement is small. Unlikely to add significantly to complexity

Establishment Name: XUE ZA