

**LICENSES AND CONSUMER SERVICES
LICENSE INSPECTOR'S REPORT**

License Number: L216-50223

Police File Number: 13882

Date of Application: September 12, 2016

Inspector: Michele Harvet, 612-673-5484

Applicant/Legal Entity: Cooks of Crocus Hill, LLC

DBA/Trade Name: Cooks of Crocus Hill

Complete Address: 208 North 1st Street, Minneapolis, MN 55401

License Requested: On-Sale Liquor with Sunday Sales, Class E

Current License at Location: Food Restaurant and Grocery

License History of Location: Local D'Lish had operated a grocery license there since 2008.

Purpose of Application: To obtain a new On-Sale Liquor with Sunday Sales, Class E license.

Responsible person within 75 miles of Minneapolis City Hall: Karl Benson

Public Hearing Required: Required

Neighborhood/Ward: North Loop / 3

Zoning: B4S-1/DP - This is a permitted use in the Downtown Service and Downtown Parking Overlay Districts.

7 acre requirement: Met

Off-Street Parking: The Office of the Zoning Administrator has determined that zero spaces are required to be provided on site.

Seating: Inside: 30 Outside: None

Fire Occupancy: Inside: 43

Hours of Operation: 10:00 AM - 8:00 PM Monday through Saturday
12:00 PM - 5:00 PM Sundays

Food Service Requirement: This establishment meets the minimum food service requirements set forth in MCO 360.65. This establishment also meets the requirements for Sunday Sales, set forth in State Statute 340A.504 (3).

Alcohol Server Training: Training will be provided by Minnesota Licensed Beverage Association.

Metropolitan Council Service Availability Charges: In a SAC determination letter dated August 9, 2016, it was determined that one SAC unit is required for this project. This has been paid for by the applicant under BIRE-3106917.

Applicant

The applicant is Cooks of Crocus Hill, LLC, a Minnesota company, formed on December 28, 2007, under Chapter 322B (File Number 2649842-3), having the required restriction on the transfer of shares, and has the following owners:

<u>Name</u>	<u>DOB</u>	<u>Title</u>	<u>Shares</u>
Karl Benson	10/12/60	Owner	90%
Marie Dwyer	5/14/64	Owner	10%

The applicants have extensive experience in owning and operating restaurants and alcohol establishments. They operate three other Cooks of Crocus Hill locations; St. Paul, Edina and Stillwater. They meet all minimum requirements including the criminal background check.

Manager

The manager will be Karl Benson. Mr. Benson has had at least eight years of experience in the food and alcohol service industry.

Premises

The proposed premises contain 2400 square feet. There will be interior seating for 30 patrons at tables. There is a small kitchen that is in the same area as the tables and retail space, toward the rear of the establishment. This setup is for the cooking school aspect of their business model. They are also selling specialty food and cooking items. The space is compact and contiguous. There is no outdoor area.

Business Plan/Operations

Cooks of Crocus Hill is a cooking and tasting school. They perform alcohol service training twice per year with the Minnesota Licensed Beverage Association. All managers, leads and key holders must attend the training. Servers are required to attend every other year. All individuals purchasing or being served alcohol are carded at the counter upon purchase. If staff serves alcohol to a minor, their discipline policy includes immediate termination.

Alcohol consumption is always associated with a cooking class, which is the main aspect of their business model.

Although noise is not anticipated to be a problem because of their business model (only background music played), all noise complaints will be followed up by management.

Menus for class experiences are variable by class and determined by theme; Cuisine of Northern Italy, cake decorating, Sushi, etc. Typically, they will demonstrate three items. These are published in a class schedule that is organized six weeks in advance. Customers receive a small tasting portion of the items demonstrated. For private events, themes are held consistent for two or three months. Guests typically have of choice of three themed options; Italian, French, Southern US, etc. There are typically three menu items, salad, entree and a dessert. Classes and events will be paired with a tasting of the products available in the store. Classes and events may also be paired with a tasting of wine or beer.

Entertainment will be provided in the form of prerecorded background music.

Litter will be removed at all hours they are open on a daily basis on and within 100 feet of the premises.

There will be no sports sponsorships or charitable gambling.

License Conditions

None at this time.

Public Hearing Summary

A public hearing is required for this license application. 153 notices were mailed to residents and property owners within 450 feet of the premises on September 28, 2016 and emailed to Council Member Frey, the North Loop Neighborhood Association, the Downtown Minneapolis Neighborhood Association and Warehouse District Business Association on September 28, 2016. The public hearing will be held on October 11, 2016 at the Community Development & Regulatory Services Committee meeting.

Police Review

Police Licensing and this inspector have reviewed the expenses and source of funds reported in this application. The applicant has provided documentation showing adequate, legal and traceable funding for this venture and has passed the criminal background check. The applicant has also undergone a security review with the First Precinct of the Minneapolis Police Department.

Recommendation

The Licenses and Consumer Services Division recommends approving this application for an On-Sale Liquor with Sunday Sales, Class E license.