

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

**License Number:** L247-50489 / L161-50542

**Police File Number:** F.13700

**Date of Application:** May 28, 2015

**Inspector:** Nicole Anderson

**Applicant/Legal Entity:** Bonicelli & Associates, Inc.

**DBA/Trade Name:** Bonicelli Kitchen

**Complete Address:** 1901 Fillmore Street NE, Minneapolis, MN 55418

**Licenses Requested:** On-Sale Charter Wine with Strong Beer, Class E

**Current License:** None

**Responsible person within 75 miles of Minneapolis City Hall:** Laura Bonicelli

**Public Hearing Requirement:** Required

**Neighborhood/Ward:** Windom Park Neighborhood/01

**License Conditions:** None

**Zoning:** C1 - This is a permitted use in the Neighborhood Commercial District.

**7 acre requirement:** Less than seven acres / Charter Wine

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

**Schools within 300 feet of the proposed premises:** No

**Seating:** Inside: 40 Seats                      Outside: 10

**Fire Occupancy:** Inside: 60      Max. Capacity Outside: 10

**Food Service Requirement:** Met

**Hours of operation proposed:** Inside: 6:00am to 10:00pm, daily  
Outside: 6:00am to 10:00pm, daily

**Metropolitan Council Service Availability Charges:** Four SAC charges. The SAC charges have been paid.

## **HISTORY OF LOCATION**

This location was previously B-Line Market, a retail store holding a Grocery, Tobacco, and an Off-Sale 3.2 beer license.

## **APPLICANT**

The applicant is Bonicelli & Associates, Inc., DBA, Bonicelli Kitchen. It was incorporated under File Number 1673519-2 under Chapter 302A on January 17, 2006.

The applicant has provided documentation showing adequate, legal, and traceable funding for this venture. They have the required restriction on the transfer of shares and have the following shareholders and officers:

<b><u>Name</u></b>	<b><u>Title</u></b>	<b><u>Ownership (%)</u></b>
Laura J. Bonicelli	Owner/Chef	100%

## **MANAGER**

Bonicelli Kitchen will be managed by the owner, Laura Bonicelli. Ms. Bonicelli has nine years' experience in the food service industry. In 2006 she started her own food delivery business and has since outgrown three kitchens and is still expanding her business.

## **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 Second Precinct of the Minneapolis Police Department has discussed security issues with the applicant.

## **PREMISES**

Bonicelli Kitchen is located in a neighborhood commercial node and went through a change of use and variance project. The neighborhood residents and neighborhood association are in full support of this business project with Windom Park loaning the business \$50,000 for façade improvement. The loan will be used to create a beautiful establishment in the heart of the neighborhood where residents can enjoy great food, learn to cook, and learn to love food.

The business will occupy the first floor street level and rooftop area of the building at 1901 Fillmore St NE. The entire premises occupy approximately 2,217 square feet. The first floor consists of 352 square feet for customer use and the remaining space consists of kitchen, prep space, office, and restrooms. The rooftop area will solely be used for grilling food, which has been approved through the Zoning and health departments. The fire code occupancy is 60 people on the first floor. The interior seating will consist of 40 seats with seven food counter seats. There will also be a sidewalk café in front of the establishment that is surrounded by fencing consisting of 10 seats at five tables for patron use. The licensed premises space is compact and contiguous and there are no undefined spaces.

## **BUSINESS PLAN/OPERATIONS**

Bonicelli Kitchen is built around food service that will offer breakfast, lunch, and dinner. They will also have a small market or deli that provides basic groceries, to-go meals, and bakery items. The restaurant will be primarily centered on food with a small list of wine and beer to compliment meals. They will offer on-site cooking classes and meal delivery service.

All alcohol servers will complete alcohol awareness/alcohol compliance training through Serving Alcohol Incorporated and will be required to renew this training on an annual basis. Employees who fail to comply with the rules and regulations or are caught serving to a minor are subject to suspension or possibly termination and those who are audited and pass a compliance check will be rewarded.

The businesses proposed hours of operation will be 6:00am until 10:00pm daily. Alcohol service will end promptly at 9:30pm and at 10:00pm the background music will be turned off and the lights turned up to indicate closing.

Bonicelli Kitchen does not foresee any issues with unruly patrons, due to the nature and size of the business, however staff will be trained to deal with any problematic patrons in an appropriate manner. Entertainment will consist of soft background music played through the point of sale system and only managers will have access to the volume controls and selection of music. Speakers on the interior of the building will be directed inward away from doors and windows. Any complaints resulting from sound will be dealt with immediately.

Dedicated staff will be responsible for litter removal daily within 100 feet of the premises prior to opening and just before employees leave for the evening.

There will be no charitable gambling, or team sponsorships.

### **SIDEWALK CAFÉ**

The Sidewalk Café will be located in front of the establishment on Fillmore Street Northeast and is approximately 270 square feet. It will have table and chair seating for 10 patrons at five tables. The hours of operation will be the same as the interior hours which are 6:00am until 10:00pm, daily.

There will be no entertainment or speakers in the outdoor area. The patio seating area is situated so that only two patrons may sit at a table to help control large groups gathering in the patio area and to control noise. Staff will monitor the sound in the outdoor area and will kindly ask customers to lower their voices and respect the neighborhood or be requested to sit inside.

### **PUBLIC HEARING SUMMARY**

282 notices were mailed to property owners and residents within 600 feet of the main door of the establishment on June 11, 2015 and emailed to Council Member Reich, the Windom Park Citizens in Action Neighborhood Association and the Northeast Business Association. 5 multi-residential buildings were posted as well. The public hearing is scheduled at the Community Development & Regulatory Services Committee on June 23, 2015.

### **RECOMMENDATION**

The Licenses and Consumer Services Division recommends approving this application for an On-Sale Charter Wine with Strong Beer, Class E license and Sidewalk Café license.

### **LICENSE CONDITIONS**

None

**FOR PLAN DATA**

EXISTING FLOOR PLAN NO. 2008-00000  
 AND ROOM SCHEDULE FOR NO. 2008-00000  
 NO. 2008-00000  
 NO. 2008-00000

**FOR PLAN LEGEND**

EXISTING WALLS  
 NEW WALLS

**FOR PLAN KEY NOTES**

- 1. OVERALL FLOOR PLAN IN THIS LOCATION SEE ELEVATION FOR FLOOR DOOR IN THIS LOCATION SEE ELEVATION
- 2. FLOOR DOOR TO REMAIN
- 3. FLOOR DOOR TO REMAIN
- 4. FLOOR DOOR TO REMAIN
- 5. FLOOR DOOR TO REMAIN
- 6. FLOOR DOOR TO REMAIN
- 7. FLOOR DOOR TO REMAIN
- 8. FLOOR DOOR TO REMAIN
- 9. FLOOR DOOR TO REMAIN
- 10. FLOOR DOOR TO REMAIN

A. Bonicelli Kitchen  
 Address: 1901 Fillmore St NE 55418  
 Contact: Laura Bonicelli  
 612-812-3382

**FLOOR**  
 Footage: 2200  
 Dining Sq Ft: 619  
 Dining Cap: 40  
 Tables 30"x48": 20 chairs  
 Tables 36"x36": 12 chairs  
 Area 8 chairs  
 Stanchion load: 48

**Bar**  
 Footage: 282  
 Dining Sq Ft: 140  
 Tables 30"x24": 10 chairs  
 Stanchion load: 10

*Approved  
 Bars  
 5/15/15*

