

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

License Number: L210-50278

Police File Number: 13750

Date of Application: September 22, 2015

Inspector: Michele Harvet, 612-673-5484

Applicant/Legal Entity: 1AvePublicHouse LLC

DBA/Trade Name: The Pint Public House

Complete Address: 430 1st Avenue North, Ste #150, Minneapolis, MN 55401

Responsible person within 75 miles of Minneapolis City Hall: Carmen Winkler

Public Hearing Required: No

License Conditions: None at this time.

Licenses Requested: On-Sale Liquor with Sunday Sales, Class B and Sidewalk Café

Previous License Approved: On-Sale Liquor with Sunday Sales, Class B

Purpose of Application: To obtain a new On-Sale Liquor and Sidewalk Café license

Neighborhood/Ward: Downtown West / 3

Zoning: B4S-1/DP – This is a permitted use in the Downtown Service / 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: 222 Outside: 16

Fire Occupancy: Inside: 274 Maximum Capacity Outside: 50

Food Service Requirement: This establishment meets the minimum food service requirements set forth in MCO 360.65.

Alcohol Server Training: Training will be provided by Alcohol Compliance Services.

Hours of operation proposed: Inside: Sunday – Saturday: 10:00am to 2:00am
Outside: Sunday – Saturday: 10:00am to 2:00am

Metropolitan Council Service Availability Charges: A SAC determination letter dated September 25, 2015, states that this project has two units to be charged. This will be paid by the applicant prior to opening.

HISTORY OF LOCATION

This location has previously held On-Sale Liquor licenses. Rosen’s held an On-Sale Liquor license with Sunday Sales, Class E starting in 1991 and upgraded to Class C-2 in 1995 until 1999 when they obtained Class B and operated until 2011. Jack’s Joynt held a Class B there in the first part of 2011. Johnny Tequila’s operated a Class B there from late 2011 to 2013.

APPLICANT

The applicant is 1AvePublicHouse LLC, a Delaware limited liability company formed on July 8, 2015, and authorized to transact business, in Minnesota, as a foreign company under Chapter 322B (File Number 832610900045), having the required restriction on the transfer of shares and has the following members:

<u>Name</u>	<u>DOB</u>	<u>Title</u>	<u>Shares</u>
Jonathan Sharun	10/25/81	Director/Vice Pres	0
Mark Fitton	7/29/69	Director/Pres	0
Thomas MacDonald	9/21/81	Director/Secretary	0
Mark Fuller	11/30/69	Director/CEO/Chairman	0
Urban Sparq US Holdings, Inc.		Sole Shareholder/Member	100%

The four directors own 1896361 Alberta Ltd. which owns Urban Sparq US Holdings, Inc. They own/operate four other “Pint” locations in Canada. The applicants meet all minimum requirements including criminal background check.

MANAGER

The Operations Manager of The Pint will be Carmen Winkler. Ms. Winkler has been working and managing in the food and alcohol service industry for at least 12 years.

POLICE REVIEW

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

PREMISES

The Pint will be located on the first floor of the Kickernick Building. It will have approximately 6,215 square feet of space that includes 1,623 square feet of storage in the basement. The dining area will

take up approximately 3,277 square feet of the establishment. It will have seating for 222 patrons. The rest of the space is for the kitchen, coolers, an office, restrooms, coatroom and storage. The space is compact and contiguous. There are no undefined areas.

There is a sidewalk café in front of the establishment, on City right-of-way, along 1st Avenue. It will be approximately 358 total square feet and have seating for 16 patrons. A minimum of four feet will be maintained between the café and any obstructions.

BUSINESS PLAN/OPERATIONS

Business Overview

With four locations in Canada, Minneapolis becomes the first US Pint Public House location. The Pint makes the following statement about their business; “We are a modern, North American Pub, stylish yet not pretentious, appealing to a range of guests, with a focus on the sports fan. High end millwork, coffered wood and tin ceilings, and the display of historical American sports and beer-themed pictures and artwork reflect our signature visual aesthetics of The Pint Public House concept. A vibrant pub, offering daily specials and unique food & beverage items, is equipped with an extensive HDTV and sound system for the best possible sports viewing by our patrons.”

Alcohol Server Training Materials & Plan

Initial Training

They have contracted with Alcohol Compliance Services (ACS) to conduct initial alcohol compliance training for staff. They anticipate offering the training either preopening, or if not logistically feasible, within 30 days of opening of The Pint.

Ongoing & Regular Training

Alcohol compliance training will be offered to pertinent employees on at least an annual basis by a qualified, outside training provider, ACS. Company training materials will consist of memos, emails, handouts, company policy handbooks, outside professional providers and vendor’s seminars/lectures, and ongoing verbal training via management and ownership.

All new employees handling alcohol who present evidence of completion of an acceptable alcohol compliance training program within the last year will be trained by management staff using the materials given during on-site training and internal company training materials. New employees who cannot demonstrate acceptable alcohol compliance training within the last year will be required to attend such training offered by ACS.

Carding Policy & Use of Electronic ID Devices

Guests will be carded at the point of entry after 9 pm on busy evenings (such as Friday & Saturday), for special and sporting events expected to draw large crowds, and at all times if charging an entry fee; at these times all guests will be required to show proper identification to gain entrance. At other times, server staff and bartenders are responsible for checking the ID of all guests who appear to be under 40 years of age. Guests who appear to be obviously intoxicated, or are of questionable

character will be denied entrance and service. Once guests become recognized or regular customers, formal ID may not be required.

They do not intend to utilize electronic ID devices at this time, but may consider utilizing such at a future point. It is their longstanding policy that while many tools are available to assist in verifying the age of their guests, they expect their servers/bartenders/security personnel to be proficient at carding. It is their position that their employees' professional knowledge and expertise on carding is both critical and irreplaceable.

Reward & Discipline Policy for Serving/Selling Alcohol to Underage Persons

At this time, they are considering an incentive system consisting of a variety of prizes for passing a compliance check or catching an underage attempt to purchase alcohol. An incentive program of this nature may encourage their staff to be compliant with their internal policies and the pertinent statutes and ordinances with respect to underage sales/service; however, it is the case that their company philosophy views adhering to the law as an essential and integral part of the job requirement of wait staff and alcohol-related sales positions in this industry and as such, no reward should be necessarily expected.

The first violation for an employee failing a compliance check or discovered willfully, or by means of carelessness/negligence, selling/serving to an underage person will result in the employee's immediate termination of employment.

Self Audits

At this time, they don't anticipate the need for self-audits. However, they will consider conducting such audits in the event they feel there is need or suspect a problem with the staff selling/serving alcohol to underage persons.

Staffing Model

The Pint anticipates employing a total staff of approximately 70 – 80 employees working in the following areas: managers/assistant managers, wait staff/servers, bartenders, bar-backs / help, kitchen and food-related personnel, and security personnel. On a typical Friday or Saturday evening, they intend to staff approximately 28 employees all cognizant of and with at least basic, cross training for security matters; of these, at least 6 are dedicated security personnel, one of which is lead security, who report directly to the on-duty managers. Their typical management staffing model for a busy evening is two general managers responsible for all matters occurring at The Pint.

Security Plan

Management and staff are trained in the basic principles of establishment security and their expected protocols for handling security-related issues. Theirs is a philosophy of respectful enforcement and the use of verbal de-escalation; unruly and disruptive guests will be asked to leave the premises and when necessary, physically escorted off the premises.

Security at The Pint will consist primarily of their employees. One employee will be designated head of security, as well as an assistant head of security; one of these employees will be on premises at all

times that live entertainment is offered to the public. It is the duty of the on-site head of security/assistant head to keep an accurate count of all guests in order to avoid over occupancy. Once at capacity, additional guests will be denied entrance into the premises. All staff will be trained not to admit or serve intoxicated persons.

Dedicated security personnel will be stationed at the main entrance, throughout the interior premises, with assigned floaters who cycle throughout the licensed premises including the sidewalk cafe area. Typical security duties on the premises include: assisting customers, deescalating situations, walking their assigned areas, communicating with management-level staff and employees on the floor on negative behavior or potentially difficult or escalating situations. They will have security present until all customers are out of the building and off the licensed. They have extensive, direct visual surveillance of the sidewalk café area via the large window openings on 1st Avenue, which will assist in keeping the area controlled and secure.

Security personnel will be identifiable by means of a required uniform consisting of: a specialized, black security shirt with the words "Security" in large white print across the back of the shirt, black dress pants or black jeans, and black closed toe shoes. The Pint has also established a dress code for all servers and bartenders. Typically, they will have at least 1-2 employees dedicated to security at the main entrance on 1st Avenue after 9 pm on busy evenings and when charging a cover/entrance fee. All exits and entrances accessible by their guests and the outdoor area will be under the continual review/surveillance by their staff.

All employees dedicated to security will have radio communication devices to stay informed and aware of the entire venue at times when they expect to be at or near capacity. Digital security cameras will be located inside and immediately outside their main doors and outdoor area with in excess of twenty cameras covering all bars, dance and gathering areas, sidewalk area, exits and entrances. Cameras are monitored by management level staff in the main office as well as remotely via the internet .

Their closing and exit strategies incorporate defined tools utilized by their staff to ensure orderly and peaceable exiting from the building and surrounding outdoor area. Beverage alcohol service ends no later than 2:00 a.m. with last call generally announced no later than 1:45 a.m. Once they stop serving alcohol, customers receive verbal notice from security personnel, any live entertainment ceases, announcements are made, and lights begin to come up. Security personnel will talk to patrons to encourage them to finish their drinks. They will also turn off all background music and begin directing customers to the door by approximately 2:10 a.m. in order to achieve a gradual emptying of The Pint by no later than 2:30 a.m. As areas of the bar are cleared by their staff, the area becomes closed. For the sidewalk café, all guests will be cleared from this area no later than 2 a.m., (more likely earlier than this time), and all tables and chairs will be stacked at the ends of the café and chained for protection.

Mindful of their legal limitations, their staff will also assist with ensuring that their guests and other people depart from the sidewalk area outside their premises and will employ techniques to move them along, encouraging departure from the area. Security staff will assist with clearing the sidewalk area and commit to an available security presence for at least 30 minutes after the time of closing; in the case of a special event or a situation warranting additional attention, their security staff will remain for additional time. Security will regularly inform exiting guests to have a safe evening and to

respect the surrounding area and neighborhood. Security will work with Minneapolis Police to escort potentially problematic guests away from the area. The Pint will maintain a “do not admit list”.

They have developed and utilized a detailed Security Operations Guideline Manual as well as a Staff Operations Manual which clearly sets forth their policies and procedures, expectations and consequences for their staff. These are reviewed and discussed in-depth by their hired staff and management personnel prior to opening. The Security Operations Guideline Manual consists of 60 plus pages and includes an emphasis on minimal and appropriate use of force and de-escalation of situations, to name a few.

Their staff will practice an emergency evacuation plan and will cooperate with the Minneapolis Police Department when told to evacuate the premises. Staff will also be trained to call for police, fire or emergency medical services response if any employee or guest is severely injured, needs medical services, or when any injury is the result of a criminal act.

Communication with their staff reviewing security measures and recent incidents will take place when they are hired, during routine staff meetings held at a minimum on a quarterly-basis, and during routine security meetings held at a minimum every other month. Generally, security staff meetings are held more often, sometimes taking place before the night is to begin, or after work is over and patrons have left the premises. Staff and security meetings are also held on an as-needed basis.

Their staff will always be available to meet with representatives of the City of Minneapolis to address any security concerns. They will also provide any available video surveillance utilized on the premises to the Minneapolis Police Department upon request.

If they feel they have underestimated their security needs, they will implement the necessary security improvements immediately. Security is a priority for us, and they commit to having in place the necessary and appropriate personnel and measures at all times. They commit to making reasonable adjustments to this security plan immediately as needed and to address potential future concerns.

Entertainment

The liquor license application for The Pint is for a class B on-sale liquor license with Sunday sales. They intend to offer some live entertainment in the form of: DJ services, occasional small live bands/ensembles, a small dance floor, prerecorded and electronically-produced music, and TV/video as primary forms of entertainment. The dance floor will be accomplished via the removal of 4 or 5 tables and chairs in the northwesterly bar area, to provide a dance area of approximately 250 - 300 square footage. Typically, live entertainment would be offered on weekends and in particular for long-weekends, on Tuesday evenings, and for a special event from time to time. The type of music they would look at would be something local, popular, mainstream/indie in style. Other entertainment allowed under a class B license may be offered. All live entertainment will cease no later than 2:00 a.m. or, in the event the City amends its ordinance to allow for later entertainment hours, at the time dictated by such a future license code amendment.

Entertainment offered at The Pint is directed at young, professional pub fan 25 – 35 years of age; their concept appeals to a range of demographics, typically the 21 - 60 year old fan, who loves good beer, modern pub fare and environment. Music genres for live entertainment will typically be local

talent, offering popular/mainstream music such as pop rock or Indie style. They intend to market to, and if requested, will offer live entertainment for private parties and corporate events as well.

The sidewalk cafe will license as a class E; hence no live entertainment will be offered in this area except by special expansion of license for such. They will offer speakers in the sidewalk café area which will situate under the awning and are oriented downwards and inwards towards the building.

Community Impact Plan

Effect of Business on Area Safety & Welfare

It is their belief that The Pint brings a much-appreciated and valued concept with correspondingly generally well-mannered patronage to the Downtown West area. Their venue attracts a generally mature, controlled, and professional patronage to the area. The Pint will assist to anchor a responsible, active business presence along 1st Avenue, which helps to deter potential criminal activity, offers security and an active eye for pedestrians in the late evening, and lends towards safer streets in the area in general.

They commit to providing a positive hospitality and entertainment experience with minimal negative impact upon the surrounding area, as has been the case for many years at their other Pint Public House locations. .

Noise Management/Noise Abatement Plan

Due to the placement of their business in the downtown central commercial district, the industrial/commercial nature of the area, the placement of their business on a major arterial street, their typical and expected clientele, the absence of residential buildings and uses in the vicinity, the solid block wall construction of the building, and the significant sound absorption factor provided by the large overhead awning, they anticipate noise concerns will be minimal. Regardless, staff of The Pint will regularly monitor noise emanating beyond the interior premises as well as noise generated from the sidewalk café .

Security personnel and employees will ask and remind their patrons to leave quietly and respectfully depart from the premises.

Employees serving the sidewalk café area will monitor guest behavior so as to ensure guests are not becoming boisterous and respectfully depart from the premises. Dedicated security personnel will also make rounds to the outdoor area approximately every 30-60 minutes on busy evenings and during times of special events at The Pint.

They will have speakers outdoors operating at reduced levels for customer enjoyment. The speakers will be mounted on under the building awning and oriented downwards and inwards towards the building with the volume control located inside the office; access to volume control is reserved to management level personnel. They will train their employees to address: loud or unruly behavior from any patron, removal procedures for unruly or disruptive patrons, and the importance of minimizing unwanted noise in the outdoor area. They commit to managing any wait lines and to remove any person exhibiting undesirable behavior or who is obviously intoxicated from such a wait line.

They commit to responding promptly to any concerns with improper or unacceptable noise levels. All noise-related complaints and concerns will be handled by the general manager or manager / supervisor on duty. It is the intent of The Pint to comply with all noise-related ordinances and to be a good neighbor to the surrounding community.

Litter Removal Plan

Their staff is thoroughly trained to properly sort and dispose of trash. They have a dedicated, enclosed trash area at the rear of the building. They will assign one dedicated employee to daily patrol the 100' perimeter of their venue, to sweep the area directly in front of their entrances where smoking may occur and the patio area, and to remove any and all litter found thereon. Security is additionally expected to walk the nearby areas, at least 100 feet outside of the premises perimeter, and additionally collect trash and dispose of it. Litter patrol will be concentrated prior to opening of Lee's and during final patrols made prior to employees' leaving after closing.

Kitchen staff is thoroughly trained to sort trash and compost, separate cardboard, recycling, monitor grease disposal, and keep the litter container closed, and the trash and composting areas clean and tidy at all times. They will assign one dedicated employee to daily patrol the 100' perimeter of the restaurant, to sweep the area especially directly in front of The Pint where smoking may occur, and to remove any and all litter found thereon. Additionally, when security personnel make their rounds, they are trained to collect any trash and dispose of it properly. Security makes exterior grounds checks once per hour after sunset until close. Security is additionally expected to walk the nearby areas, at least 100 feet outside of the premises perimeter, and additionally collect trash and dispose of it. Litter patrol will be concentrated prior to opening of The Pint and during final patrols made prior to employees' leaving after closing.

Team Sponsorship

At the present time, they are considering sponsoring one or more local, competitive hockey, rugby, football, and baseball teams as this is congruous with their sports-themed venue.

Hours of Operation

The anticipated initial hours of operation for The Pint will be from 10 or 11 am to 2:30 am daily. All beverage alcohol sales/service will cease no later than 2:00 a.m. Hours are subject to change depending upon customer demand, including the seasonality of demand, but in no case will exceed the maximum hours without the appropriate, approved pertinent license/permit. At times when special events are in town, they may open as early as 8:00 a.m. for food and beverage.

Exterior hours for the sidewalk café patio will generally mimic those of the interior premises, although closing will be no later than 2:00 am daily, most likely occurring earlier than this time.

Minimum Food Service Requirement/Menu/Kitchen Hours of Operation

The Pint meets, and in fact exceeds, the minimum food service and kitchen equipment requirements. They are retaining the current on-site, full-service kitchen; their Environmental Health Plan Review

application evidences the kitchen equipment necessary to support their food menu as well as the existing and added bar.

The Pint serves generally North American pub fare, consisting of appetizers, salads, burgers, sandwiches/wraps, wings & ribs, with a signature twist and flare, as well as daily specials. A few examples of unique food items include: beefshires, the pint poutine, and ribs & wings 40 different ways ranging in price from \$7 to \$15 and \$30 for platters.

Note that the menu is subject to change depending upon customer demand and supplier issues. Their menu is typically available from opening until late evening/early morning; at this time they are anticipating keeping the kitchen open until approximately midnight or shortly thereafter. Their goal is to offer the entire food menu until close of kitchen; however, based on the demand of their patronage, they may offer a late night food menu beginning at approximately 10 pm.

Charitable Gambling Activities

They may offer charitable gambling on the premises. In the event that they do, they will comply with all local and State laws pertaining to charitable gambling in a retail alcohol establishment.

PUBLIC HEARING SUMMARY

A public hearing is not required for this license application.

RECOMMENDATION

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

LICENSE CONDITIONS

None at this time.

SIDEWALK CAFÉ DIAGRAM

See next page.

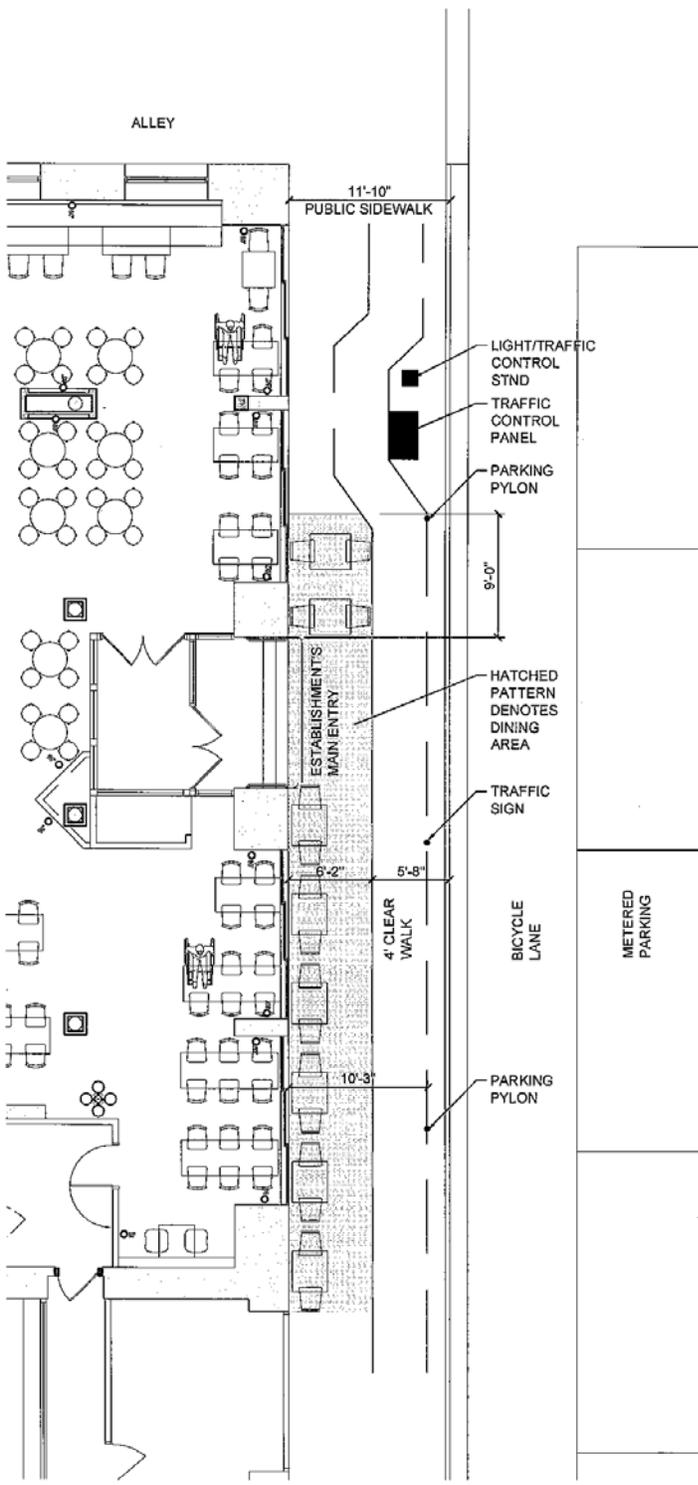


TABLE COUNT

PROJECT DATA:
 DBA: THE PINT PUBLIC HOUSE
 430 NORTH 1ST AVENUE
 MINNEAPOLIS, MINNESOTA 55401
 KICKERHICK BUILDING
 CONTACT: DAVE CLARK
 952-541-9999

INTERIOR	
GROSS TENANT AREA	6,698 SF
DINING AREA	3,277 SF
SEATING CAPACITY:	
(10) 30" HI-TOP	40 CHAIRS
(10) 30" TABLES	40 CHAIRS *
(4) 30 X 54	16 CHAIRS *
(3) 24 X 60	36 CHAIRS *
(2) 32 X 114 HI-TOP	16 CHAIRS *
(3) 32 X 84	18 CHAIRS *
(3) 30 X 34	6 CHAIRS *
(1) BOOTH	6 CHAIRS
BAR (SMALL)	10 STOOLS
BAR (LARGE)	34 STOOLS
EXTERIOR	
DINING AREA	358 SF
SEATING CAPACITY:	
(8) 30 X 36 TABLES	16 CHAIRS *
TOTAL OCCUPANT LOAD:	50

* INDICATES ACCESSIBLE SEATING

WCL
 Associates, Inc.

Architecture Interiors
 4911 VINE STP Street
 Suite 200
 St. Louis Park, Minnesota
 55416
 T: 952-541-9999
 F: 952-541-9944
 www.wcl.com



*Approved
 Brms
 10-2-15*

TENANT
THE PINT
 430 NORTH 1st AVE
 MINNEAPOLIS, MN 55401
 CONTACT: CARMEN WINKLER
 PHONE: 788 289-5100
 EMAIL: carmen@thepint.com

I hereby certify that this plan was prepared by me or under my direct supervision and that I am a duly licensed architect under the laws of the State of Minnesota.

Signature: [Signature]
 Name: DAVE CLARK
 Registration: SA/BS
 Project Contact: DAVE CLARK
 Phone Number: 952-541-9999

Date	Revision
08.28.2015	ISSUED FOR REVIEW BID PREP
09.04.2015	REVISED FOR BID
08.15.2015	ADDENDUM A

1 **OUTDOOR SEATING**
 $\frac{1}{32}'' = 1'-0''$

Project: 2015-5751
 Design: JKA
 Created: DC

THE PINT
 MINNEAPOLIS, MN