



**Hours of Food Service:** During all open hours

**Food Service Requirement:** Met  
**Health Risk:** 1

**Alcohol Server Training:**

Alcohol server training will be conducted by Serving Alcohol Inc. The course covers alcohol awareness, server responsibilities, carding, intervention, and Minnesota Alcohol Laws. Certification will be required for all employees that will serve alcohol. Certification will be renewed annually. They will be required to read and sign the alcohol compliance for upon hiring. Employees will be required to check I.D.'s of patrons of all ages. Employees who fail to comply will go through a disciplinary program which includes probation, suspension, and possible termination. Monthly audits will be conducted by management, utilizing an improvement plan for failures or rewards for compliance.

**Metropolitan Council Service Availability Charges:** None

**Applicant**

The applicant is Bonicelli & Associates, Inc., a Minnesota company formed on January 17, 2016. They are registered under chapter 302A, File #1673519-2 of the Minnesota statutes. The applicant has provided documentation showing adequate, legal, and traceable funding for this venture. They have the required stock restriction on the transfer of shares and have the following shareholders and officers:

<u>Name</u>	<u>Title</u>	<u>Ownership</u>
Laura J. Bonicelli	Owner	100%

**Manager**

The owner, Laura Bonicelli will be the manager of the business. She has ten years of experience in the hospitality industry focused mainly on food catering. She has operated Bonicelli Fresh Meal Delivery since 2006 which has grown into a successful business. She has outgrown three kitchens in her ever expanding business

**Premises**

The premises will be located at 1839 Central Avenue Northeast. It is a one-story building. The business will operate in 2,500 square feet of space. They will have 48 indoor seats for patrons with no bar or service counter area, and 24 outdoor seats in their private outdoor patio area. The patio will have small speakers kept at a low volume. The patio is compact and contiguous as required by city ordinance. It faces west toward Central Avenue Northeast.

**Business Plan/Operations**

Laura Bonicelli founded her catering business in 2006 which has grown into a solvent business. She has taken her grown her business to the point where she will now have her food concepts available in her new restaurant. Bonicelli Kitchen will offer breakfast, lunch, and dinner to her customers. The menu will include scones, egg dishes, salads, sandwiches, panini, traditional home cooked meals, and fresh breads. They will have a small list of wine and beer to compliment the meals. Additionally, Bonicelli Kitchen will offer on-site cooking classes and her popular meal delivery service. The hours of operation will be 6:00 a.m. to 10:00 p.m. Bonicelli Kitchen will have an outdoor patio for her patrons to enjoy the weather and their meals. There will be small speakers on the patio which will be kept at a low volume. Staff will receive proper alcohol server

training and will check for proper identification from all customers who wish to consume alcohol beverages. Problematic patrons will be dealt with immediately.

**Public Hearing Summary**

A public hearing for this license application will be held on March 22, 2016, in City Council chambers, Room 317, 350 S. 5th Street. On March 7, 2016, 226 notices were mailed to residents and property owners within 600 feet of the premises. 7 multi-family dwellings were also posted. An electronic hearing notice was e-mailed to Council Member Kevin Reich, The Windom Park Neighborhood Association, and the Northeast Minneapolis Chamber of Commerce.

**Police review**

The Minneapolis Police Licensing Division has reviewed the applicant's financial and criminal history. They have determined the application meets the necessary requirements.

**Recommendation**

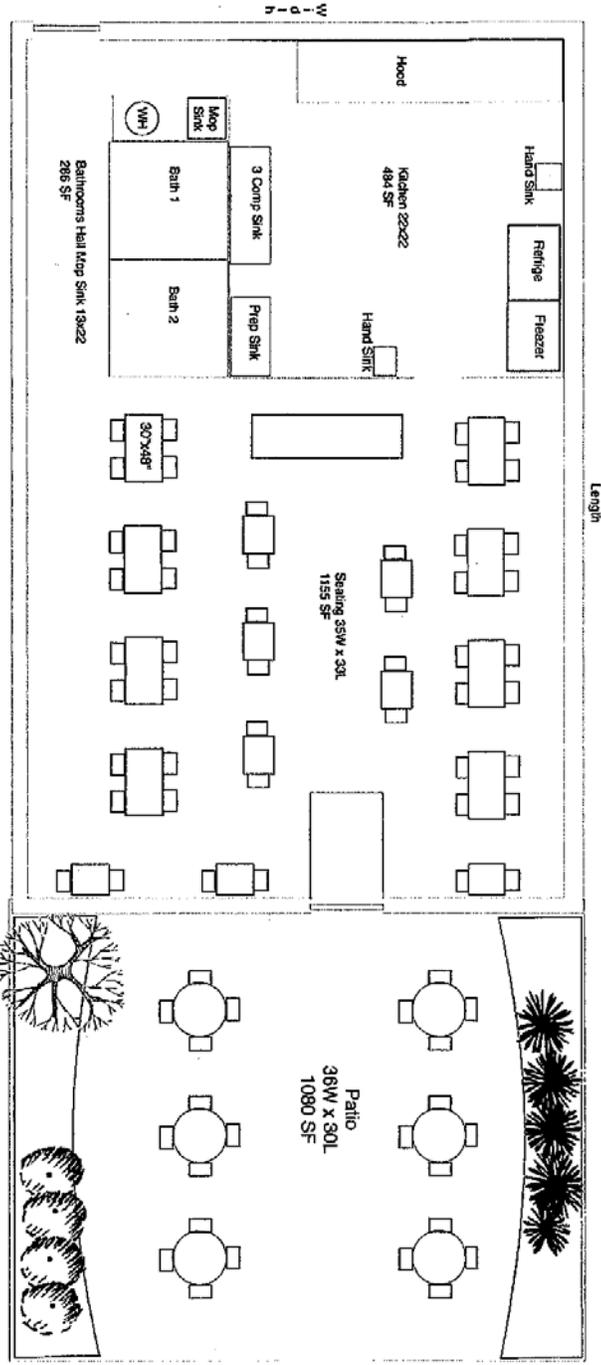
Licenses and Consumer Services Division recommends the approval of an On-Sale Wine with Strong Beer, Class "E" license.

Diagram is on next page.

DBA: Bonicelli Associates  
 Address: 1839 Central Ave  
 Building Name: Bonicelli Kitchen  
 Contact Person: Laura Bonicelli  
 Phone: 612-812-3332

**Interior**  
 Sq. Footage: 1925 sq ft  
 Dining Sq Footage: 1155 sq ft  
 Seating Capacity: 48  
 8 tables 30" X 48" - all accessible  
 8 tables 24" X 30" - all accessible  
 48 chairs  
 Occupant Load: 60

**Exterior**  
 Sq Footage: 1080 sq ft  
 Dining Sq Footage: 800 sq ft  
 Seating Capacity: 24  
 6 tables 36" round  
 24 chairs  
 Occupant Load: 32



Central Avenue