

ALCOHOL BEVERAGE LICENSE APPLICATION

Applicant's Wisconsin Seller's Permit Number: 456-1026884038-2
 Federal Employer Identification Number (FEIN): 061634715

LICENSE REQUESTED	
TYPE	FEE
<input type="checkbox"/> Class A beer	\$
<input checked="" type="checkbox"/> Class B beer	\$
<input type="checkbox"/> Wholesale beer	\$
<input checked="" type="checkbox"/> Class C wine	\$
<input type="checkbox"/> Class A liquor	\$
<input type="checkbox"/> Class B liquor	\$
<input type="checkbox"/> Reserve Class B liquor	\$
Publication fee	\$
TOTAL FEE	\$

ing _____ 20 ~~08~~ 09 ;
June 30 20 09

BODY of the: Town of } Madison
 Village of }
 City of }

Dane Aldermanic Dist. No. _____ (if required by ordinance)

The named INDIVIDUAL PARTNERSHIP LIMITED LIABILITY COMPANY
 CORPORATION/NONPROFIT ORGANIZATION
 hereby makes application for the alcohol beverage license(s) checked above.

2. Name (individual/partners give last name, first, middle; corporations/limited liability companies give registered name): LIN, Guo Zhi

An "Auxiliary Questionnaire," Form AT-103, must be completed and attached to this application by each individual applicant, by each member of a partnership, and by each officer, director and agent of a corporation or nonprofit organization, and by each member/manager and agent of a limited liability company. List the name, title, and place of residence of each person

Title	Name	Home Address	Post Office & Zip Code
President/Member			
Vice President/Member			
Secretary/Member			
Treasurer/Member			
Agent			
Directors/Managers			

3. Trade Name QA Asian Buffet Business Phone Number 608-819-8448
 4. Address of Premises 1291 N. Sherman Ave. Post Office & Zip Code 53704

5. Is individual, partners or agent of corporation/limited liability company subject to completion of the responsible beverage server training course for this license period? Yes No
6. Is the applicant an employe or agent of, or acting on behalf of anyone except the named applicant? Yes No
7. Does any other alcohol beverage retail licensee or wholesale permittee have any interest in or control of this business? Yes No
8. (a) Corporate/limited liability company applicants only: Insert state _____ and date _____ of registration
 (b) Is applicant corporation/limited liability company a subsidiary of any other corporation or limited liability company? Yes No
 (c) Does the corporation, or any officer, director, stockholder or agent or limited liability company, or any member/manager or agent hold any interest in any other alcohol beverage license or permit in Wisconsin? Yes No
- (NOTE: All applicants explain fully on reverse side of this form every YES answer in sections 5, 6, 7 and 8 above.)

9. Premises description: Describe building or buildings where alcohol beverages are to be sold and stored. The applicant must include all rooms including living quarters, if used, for the sales, service, and/or storage of alcohol beverages and records (Alcohol beverages may be sold and stored only on the premises described) The alcohol will be served at all dining Area

10. Legal description (omit if street address is given above): _____
11. (a) Was this premises licensed for the sale of liquor or beer during the past license year? Yes No
 (b) If yes, under what name was license issued? Szechuan Palace Inc.
12. Does the applicant understand they must file a Special Occupational Tax return (TTB form 5630 5) before beginning business? [phone 1-800-937-8864] Yes No
13. Does the applicant understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in Section 2, above? [phone (608) 266-2776] Yes No
14. Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor? Yes No

READ CAREFULLY BEFORE SIGNING: Under penalty provided by law, the applicant states that each of the above questions has been truthfully answered to the best of the knowledge of the signers. Signers agree to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another. (Individual applicants and each member of a partnership applicant must sign; corporate officer(s), members/managers of Limited Liability Companies must sign.) Any lack of access to any portion of a licensed premises during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license

SUBSCRIBED AND SWORN TO BEFORE ME
 his 20 day of April, 2009
Michael A. [Signature]
 (Clerk/Notary Public)

Guo Zhi LIN
 (Officer of Corporation/Member/Manager of Limited Liability Company /Partner/Individual)

My commission expires 3-18-2012
 (Officer of Corporation/Member/Manager of Limited Liability Company /Partner)

(Additional Partner(s)/Member/Manager of Limited Liability Company if Any)

TO BE COMPLETED BY CLERK			
Date received and filed with municipal clerk <u>4-20-09</u>	Date reported to council/board	Date provisional license issued	Signature of Clerk / Deputy Clerk
Date license granted	Date license issued	License number issued	

City of Madison Supplemental Class B License Application

<input checked="" type="checkbox"/> Seller's Permit Number <input checked="" type="checkbox"/> Federal Employer Identification Number <input type="checkbox"/> Notarized Original Application Form <input checked="" type="checkbox"/> Notarized Supplemental Form	<input type="checkbox"/> Description of Licensed Premise <input type="checkbox"/> *Notarized Appointment of Agent <input checked="" type="checkbox"/> Background Investigation Form(s) <input type="checkbox"/> Notarized Transfer of Ownership <input type="checkbox"/> *Articles of Incorporation	<input type="checkbox"/> Floor Plans <input checked="" type="checkbox"/> Lease <input checked="" type="checkbox"/> Sample Menu <input type="checkbox"/> Business Plan <small>* Corporation/LLC only</small>
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1. Name of Applicant/Partner/Corporation/LLC Guo Zhi Lin
 2. Address of Licensed Premise 1291 N. Sherman Ave Madison WI 53704
 3. Telephone Number: 608-819-8448 4. Anticipated opening date: 3/13/09
 5. Mailing address if not opening immediately _____

6. Have you contacted the Alderperson, Police Department District Captain, Alcohol Policy Coordinator, and the neighborhood association representative for the area in which you intend to locate? Yes No

7. Are there any special conditions desired by the neighborhood? Yes No
 Explain. _____

8. Business Description, including hours of operation: This is a Chinese Buffet Restaurant. Opens 11am to 10 pm Daily.

9. Do you plan to have live entertainment? No Yes—What kind? _____

10. Detailed written description of building, including overall dimensions, seating arrangements, capacity, bar size and all areas where alcohol beverages are to be sold and stored. **The licensed premise described below shall not be expanded or changed without the approval of the Common Council.**
The restaurant is located in North Gate Mall. Overall dimensions is approximately 7,280 square feet. There will not be a bar. The alcohol will be stored in a two door cooler. The capacity is 168.

11. Are any living quarters directly or indirectly accessible and under control of the applicant? Yes No
 Please note that alcohol may be sold and stored only on the licensed premise, not in living quarters.

12. Describe existing parking and how parking lot is to be monitored. There are about 40 parking spots available outside the restaurant. There are five glass windows can be see through from the restaurant to outside parking lot.

13. Describe your management experience, staffing levels, duties and employee training.
Six Years of small Chinese Buffet management at Buffalo, New York and three years of large size Chinese Buffet at Big Spring, Texas.

14. Identify the **registered agent** for your Corporation or LLC This is your corporation's agent for service of process, notice or demand required or permitted by law to be served on the corporation.

Name _____ Address _____

15. Utilizing your market research, who would you project your target market to be?

Our target of marketing are adults from age 25 and above.

16. What age range would you hope to attract to your establishment? From age 25 and above,

17. Describe how you plan to advertise/promote your business. What products will you be advertising?

We plan to advertise by using menu insertion with newspaper. We will be advertising our chinese busset and take out menu.

18. Are you operating under a lease or franchise agreement? Yes (attach a copy) No

19. Owner of building where establishment is located: Alexander Company

Address of Owner: 145 E Badger Rd, Madison WI 53713 Phone Number 608-258-5580

20. Private organizations (clubs): Do your membership policies contain any requirement of "Invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin? Yes No

21. List the Directors of your Corporation/LLC

Name	Address

22. List the Stockholders of your Corporation/LLC

Name	Address	% of Ownership

23. What type of establishment are you? (Check all that apply) Tavern Nightclub Restaurant

Other Please Explain _____

24. What type of food will you be serving, if any? Lunch and Dinner

Breakfast Lunch Dinner

25. Please submit a sample menu with your application, if possible. What might eventually be included on your operational menu when you open? Appetizers Salads Soups Sandwiches Entrees

Desserts Pizza Full Dinners

26. During what hours of your operation do you plan to serve food? from 11am to 10 pm,

27. What hours, if any, will food service not be available? Food service will be available at all times.
28. Indicate any other product/service offered Just Food Service.
29. Will your establishment have a kitchen manager? Yes No
30. Will you have a kitchen support staff? Yes No
31. How many wait staff do you anticipate will be employed at your establishment? Two
During what hours do you anticipate they will be on duty? 11:30 am - 2:00 pm and 5:00 pm - 8:00 pm.
32. Do you plan to have hosts or hostesses seating customers? Yes No
33. Do your plans call for a full-service bar? Yes No
If yes, how many bar stools do you anticipate having at your bar? _____
How many bartenders do you anticipate you would have working at one time on a busy night? _____
34. Will there be a kitchen facility separate from the bar? Yes No
35. Will there be a separate and specific area for eating only? Yes No
If yes, what will be the seating capacity for that area? _____
36. What type of cooking equipment will you have? Stove Oven Fryers Grill Microwave
37. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products? Yes No
38. What percentage of your overall payroll do you anticipate will be devoted to food operation salaries?

39. If your business plan includes an advertising budget, what percentage of your advertising budget do you anticipate will be related to food? 100 % of advertising budget.
What percentage of your advertising budget do you anticipate will be drink related? 0 %
40. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin? Yes No
41. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? Yes No

42. What is your estimated capacity? 168

43. Pursuant to Chapter 23 of the Madison General Ordinances, all restaurants and taverns serving alcohol beverages shall substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. For new establishments, the percentage will be an estimate.

Gross Receipts from Alcoholic Beverages	5 %
Gross Receipts from Food and Non-Alcoholic Beverages	95 %
Gross Receipts from Other	%
Total Gross Receipts	100%

44. Do you have written records to document the percentages shown? Yes No
You may be required to submit documentation verifying the percentages you've indicated.

Read carefully before signing: Under penalty provided by law, the applicant states that the above information has been truthfully completed to the best of the knowledge of the signer. Signer agrees to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted will not be assigned to another. Any lack of access to any portion of a licensed premise during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

Subscribed and Sworn to before me:

this 20 day of April, 2009

Michael J. Quirk
(Clerk/Notary Public)

Gregory LIN
(Officer of Corporation/Member of LLC/Partner/Individual)

My commission expires 3-18-2012

Student Study List

2722451

Guo Zhi Lin

Spring 2008-2009

Non-Degree Career

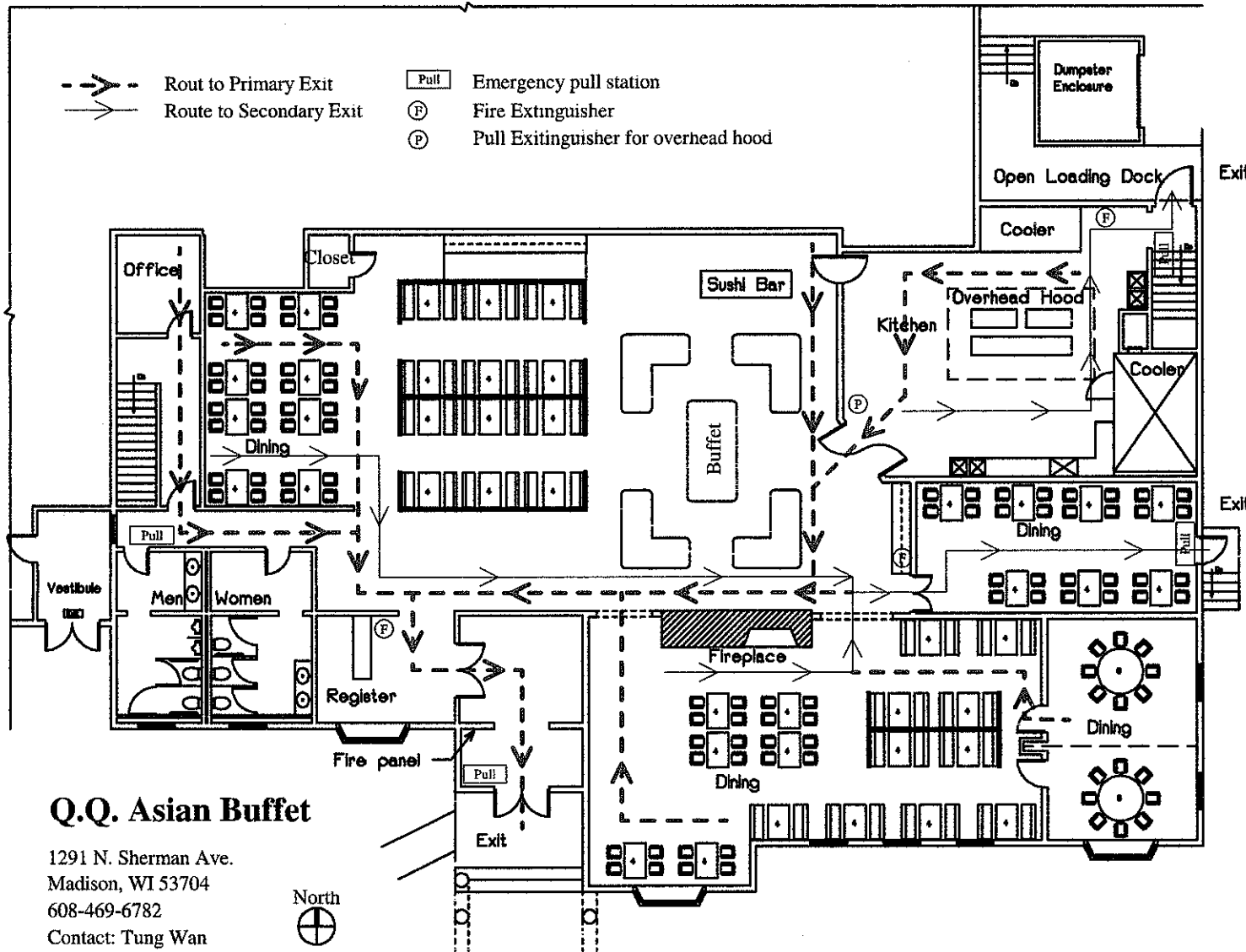
Madison Area Technical College

311 47311490	Section	Component	Description	Grading Option	Grade	Units	Status
Cls#: 63778	0605	Lecture	Beverage Server Training	Satisfactory/Unsatisfactory		0.10	Enrolled
	Academic Program:		Nondegree				
	5:00PM	9:00PM	Mon		Downtn Ctr/Matc-Downtown D240		05/11/2009 - 05/11/2009
			Instructor Choice:Name: Alley,John R				

Cancel

211 N Carroll St

First Floor Emergency Evacuation Plan



Emergency Procedures

1. Lead manager is responsible for evacuation and emergency medical aid.
2. When a fire is notice or fire alarms sound, evacuate the building. This will be done by the primary route. Use the secondary route only if the primary rout is blocked or unsafe.
 - a. Acitvate fire alarm system
 - b. Call 911
 - c. Evacuate the building
3. The manager can notify the occupants of a fire by pulling the fire alarm to activate the fire alarm system. The manager can follow up by voice or the intercom system. The manager will indicate the location of the exits.
4. After occupants have started to evacuate the building the manager will insure that everybody has left the building.
5. All customers and employees will go to the far south side of the parking lot at least 200 feet from the building. The manager will take an head count at this time.
6. When the Fire Department arrives, the manager will assist as much as possible.

Q.Q. Asian Buffet

1291 N. Sherman Ave.
 Madison, WI 53704
 608-469-6782
 Contact: Tung Wan

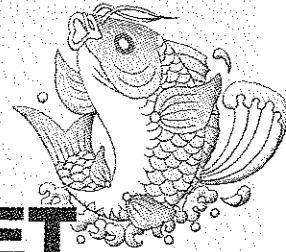


061634715

GRAND OPENING



QQ



ASIAN BUFFET

Chinese • Japanese • American Cuisine

Eat In or Take Out

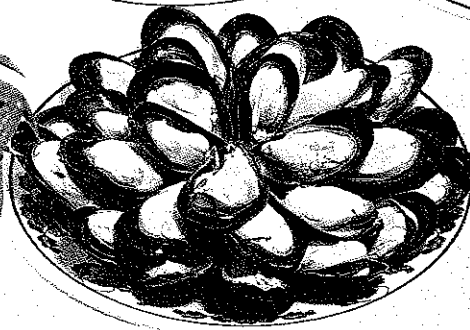
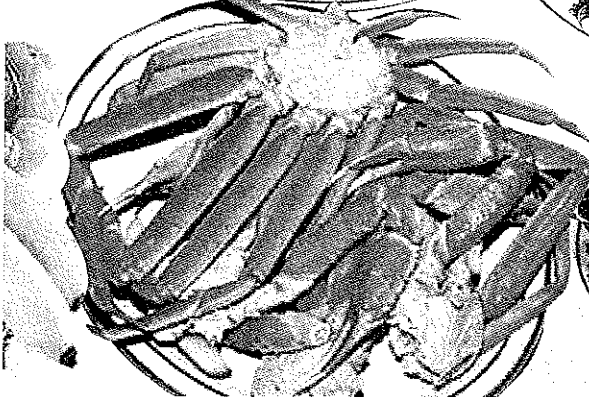
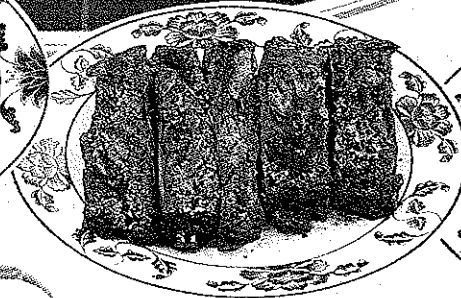
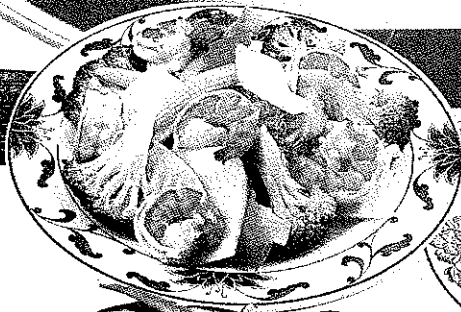
1291 N. Sherman Avenue

Madison, WI 53704

Tel: 608-819-8448

Fax: 608-819-8446

All You Can Eat



*Featuring An Array of
Chinese • American • Japanese Cuisine
Over 180 Items Daily*

**Including: Mussels, Shrimp, Chicken, Sushi,
Vegetables, Soup, Ham, Fish, Roast Beef, Noodles
& Rice, Full Salad Bar, Fresh Fruits,
Desserts, Ice Cream and
Much Much More...**



~ LUNCH BUFFET ~

\$7.75 / person

Monday to Saturday : Served from 11:00am to 3:30pm



~ DINNER BUFFET ~

\$10.95 / person

Monday to Saturday : Served from 3:30pm to 10:00pm

Sunday : Served from 11:00am to 10:00pm

~ BUFFET TO GO ~

Lunch \$7.75 / box

Dinner \$10.95 / box



APPETIZERS

1.	Roast Pork Egg Roll (2)	1.75
2.	Shanghai Roll (2)	1.75
3.	Chicken Teriyaki (5)	3.95
4.	Crab Rangoon (8)	3.75
5.	Onion Rings (15)	3.95
6.	Fried Chicken Wing (8)	4.50
7.	Boneless Spare Ribs (S) 4.95 (L) 8.75	
8.	Fried or Steamed Dumpling	3.95
9.	Chinese Donuts	3.00

SOUP

		<i>(w. Crispy Noodles)</i>	<i>Pt.</i>	<i>Qt.</i>
10.	Egg Drop Soup		1.30	2.35
11.	Wonton Soup		1.50	2.75
12.	Hot & Sour Soup		1.95	3.95
12a.	Seafood Soup		2.50	4.25

FRIED RICE

		<i>Pt.</i>	<i>Qt.</i>
13.	Vegetable Fried Rice	3.25	5.75
14.	Roast Pork or Chicken Fried Rice	3.55	6.25
15.	Beef or Shrimp Fried Rice	3.95	7.25
16.	House Special Fried Rice	4.55	7.75

LO MEIN

		<i>(Soft Noodles)</i>		
17.	Vegetable Lo Mein	3.50	6.25	
18.	Roast Pork or Chicken Lo Mein	3.95	6.55	
19.	Beef or Shrimp Lo Mein	4.15	7.25	
20.	House Special Lo Mein	4.95	8.75	

CHOW MEIN OR CHOP SUEY

		<i>(w. Steamed Rice & Dry Noodles)</i>	<i>Pt.</i>	<i>Qt.</i>
21.	Chicken or Pork Chow Mein		4.25	6.95
22.	Beef or Shrimp Chow Mein		4.55	7.95
23.	Vegetable Chow Mein		3.50	5.95
24.	House Special Chow Mein		4.75	8.45

EGG FOO YOUNG

		<i>(w. Steamed Rice)</i>	<i>Order</i>
25.	Vegetable Egg Foo Young		5.45
26.	Roast Pork Egg Foo Young		5.75
27.	Beef or Shrimp Egg Foo Young		6.75
28.	Chicken Egg Foo Young		5.75
29.	Mushroom Egg Foo Young		5.45
30.	House Special Egg Foo Young		6.95

CHICKEN

		<i>(w. Steamed Rice)</i>	<i>Order</i>
31.	Moo Goo Gai Pan		7.95
32.	Chicken w. Mushroom		7.95
33.	Chicken w. Cashew Nuts		7.95
34.	Chicken w. Mixed Vegetables		7.95
35.	Chicken w. Broccoli		7.95
36.	Sweet & Sour Chicken		7.95
37.	Mongolian Chicken		7.95
38.	Hunan Chicken		7.95
39.	Chicken w. Szechuan Sauce		7.95
40.	Kung Po Chicken		7.95
41.	Chicken w. Garlic Sauce		7.95
42.	Hot & Spicy Chicken		7.95

43.	Roast Po
44.	Roast Po
45.	Hunan P
46.	Pork w. C
47.	Hot & Sp
48.	Szechuar

49.	Pepper S
50.	Beef w. C
51.	Beef w. B
52.	Beef w. M
53.	Mongolic
54.	Beef w. C
55.	Beef w. C
56.	Hot & Sp
57.	Szechuar

58.	Shrimp v
59.	Shrimp v
60.	Shrimp v
61.	Shrimp v
62.	Hunan S
63.	Shrimp v
64.	Kung Bo
65.	Hot & Sp

66.	Vegetabl
67.	Beef or S
68.	Chicken
69.	House Sp
70.	Singapor



SPEC

		<i>(w. Steamed Rice)</i>	<i>(You can Choose)</i>
D 1.	Mixed V		
D 2.	Chicker		
D 3.	Jumbo		
D 4.	Chicker		
D 5.	Jumbo		
D 6.	Fresh S		
D 7.	Fresh S		
D 8.	Jumbo		
			<i>w. M</i>

We can a

PORK

<i>(w. Steamed Rice)</i>		Order
Pork w. Chinese Veg	7.55
Pork w. Broccoli	7.55
Pork	7.55
Garlic Sauce	7.55
Sicy Pork	7.55
h Pork	7.55

BEEF

<i>(w. Steamed Rice)</i>		Order
Beef w. Onion	8.75
Chinese Vegetables	8.75
Broccoli	8.75
Mixed Vegetable	8.75
an Beef	8.75
Curry Sauce	8.75
Garlic Sauce	8.75
Sicy Beef	8.75
h Beef	8.75

SEAFOOD

<i>(w. Steamed Rice)</i>		Order
Lobster Sauce	9.35
Mixed Vegetable	9.35
Broccoli	9.35
Cashew Nuts	9.35
Shrimp	9.35
Garlic Sauce	9.35
Shrimp	9.35
Sicy Shrimp	9.35

MAI FUN

<i>(Soft Rice Noodles)</i>		Order
Beef Mai Fun	6.50
Shrimp Mai Fun	7.50
Roast Pork Mai Fun	7.25
Special Mai Fun	8.75
Beef Mai Fun	8.75



SPECIAL DIET FOOD

<i>(All Steamed)</i>		
White Rice) (Sauce on the Side)		
Choose from: White, Garlic or Brown Sauce)		
Vegetables	6.75
h w. Broccoli	7.95
Shrimp w. Mixed Vegetables	9.35
h w. Mixed Vegetables	7.95
Shrimp w. Broccoli	9.35
Scallop w. Mixed Vegetables	9.50
Scallop w. Broccoli	9.50
Shrimp, Scallop, Chicken		
Mixed Vegetables	9.75

HOT & SPICY

Order the spicy according to your taste

Lunch Special

(Mon. - Sat. 11:00 am to 3:00 pm)
All Served w. Pork Fried Rice

CHICKEN \$4.50

- L 1. MOO GOO GAI PAN
- L 2. CHICKEN W. CASHEW NUTS
- L 3. SWEET & SOUR CHICKEN
- L 4. CHICKEN W. BROCCOLI
- L 5. SESAME CHICKEN
- L 6. GENERAL TSO'S CHICKEN

BEEF \$4.75

- L 7. BEEF W. BROCCOLI
- L 8. BEEF W. MIXED VEGETABLES
- L 9. MONGOLIAN BEEF

PORK \$4.50

- L10. ROAST PORK W. MIXED VEGETABLES
- L11. BONELESS RIBS

SEAFOOD \$5.15

- L12. SHRIMP W. LOBSTER SAUCE
- L13. SHRIMP & CHICKEN SZECHUAN
- L14. SHRIMP W. GARLIC SAUCE

VEGETABLE \$4.50

- L15. CHINESE VEGETABLE COMBINATION
- L16. BROCCOLI W. GARLIC SAUCE

Combination Plate

All Served w. Pork Fried Rice
and Wonton Soup or Egg Drop

- C 1. MOO GOO GAI PAN
- C 2. CHICKEN W. CASHEW NUTS
- C 3. SWEET & SOUR CHICKEN
- C 4. CHICKEN W. BROCCOLI
- C 5. SESAME CHICKEN
- C 6. GENERAL TSO'S CHICKEN
- C 7. BEEF W. BROCCOLI
- C 8. BEEF W. MIXED VEGETABLES
- C 9. MONGOLIAN BEEF
- C10. ROAST PORK W. MIXED VEGETABLES
- C11. BONELESS RIBS
- C12. SHRIMP W. LOBSTER SAUCE
- C13. SHRIMP & CHICKEN SZECHUAN
- C14. SHRIMP W. GARLIC SAUCE
- C15. CHINESE VEGETABLE COMBINATION
- C16. BROCCOLI W. GARLIC SAUCE

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Soup

\$7.75

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OUR CHEF'S SPECIALTIES

(w. White Rice)

- S 1. **SEAFOOD DELIGHT** 10.95
Lobster meat, jumbo shrimp, crab meat sauteed w. assorted Chinese vegetables.
- S 2. **CALIFORNIA ROLL (6PCS)**..... 4.50
(10PCS) 7.95
(20PCS) 15.25
- S 3. **SPECIAL FOUR SEASONS** 10.95
Fresh shrimp, scallop, roast pork & chicken w. straw mushrooms, baby corn, Chinese vegs. & broccoli.
- S 4. **BONELESS CHICKEN** 8.25
Boneless chicken breaded then fried to golden brown on top & variety Chinese vegetables
- S 5. **LEMON CHICKEN** 8.25
Tender chicken breast deep fried to golden brown on top & variety Chinese vegetables
- S 6. **HAPPY FAMILY** 10.50
Fresh shrimp, chicken, roast pork, beef w. broccoli & baby corn
- S 7. **CRISPY SESAME BEEF** 9.75
Perfectly aged beef carefully sliced, cooked w. chef's own recipe, sprinkled w. sesame seeds.
- S 8. **CRISPY SESAME CHICKEN** 9.25
- S 9. 🍷 **GENERAL TSO'S CHICKEN** 9.25
The general favorite dish. Tender chunks of young chicken marinated in red sauce
- S10. 🍷 **SZECHUAN DOUBLE DELIGHT** 10.95
Szechuan beef & hot & spicy shrimp
- S11. 🍷 **SUBGUM WONTON** 9.95
Shrimp, chicken & pork with broccoli, baby corn, straw mushroom, snow peas & Chinese vegetables & fried wontons
- S12. 🍷 **DRAGON & PHOENIX**..... 9.95
General tso's chicken & shrimp in garlic sauce
- S13. 🍷 **TRIPLE HUNAN STYLE** 9.50
- S14. 🍷 **DOUBLE DELIGHT W. GARLIC SAUCE** 10.95
Fresh jumbo shrimp and sea scallops sauteed with snow peas, pepper, waterchestnuts & broccoli
- S15. **TRIPLE DELIGHT** 9.95
Beef, chicken, shrimp w. mixed vegetables
- S16. 🍷 **STEAK W. ORANGE PEELS** 9.75
Tender steak sliced braised in chef's special sauce
- S17. 🍷 **KUNG PAO COMBINATION** 9.50
Chicken & shrimp
- S18. **HAWAIIAN Five " O"** 10.95
Lobster, shrimp, chicken, roast pork & beef w. mixed Chinese vegs. in house special sauce
- S19. **DICED CHICKEN & BABY SHRIMP** 9.50
- S21. 🍷 **ORANGE CHICKEN** 9.25
- S22. **HONEY CHICKEN** 9.25

**Any Dish Not Listed Can Be Made
Please Ask!!!**

SIDE ORDER

- Steamed Rice (Pt.) 1.25 (Qt.) 2.25
- Fried Noodles (Bag) 0.50
- Fortune Cookies (5) 0.50
- Almond Cookies (4) 0.60
- Sweet & Sour Sauce (8oz) 0.50