

Application Date: 10/10/06 Proof of WI Seller's Permit No. \_\_\_\_\_

Name of Corporation, Limited Liability Company, Individual Owner, Private Club or Partner(s) <u>PROVISIONS &amp; MERCANTILE LLC</u>	Liquor/Beer Agent <u>TAMI LAX</u>
Mailing Address <u>28 S. FRANKLIN ST</u>	Liquor/Beer Agent Address <u>28 S. FRANKLIN ST</u>
City/State/Zip Code <u>MADISON, WI 53703</u>	Liquor/Beer City/State/Zip Code <u>53703</u>
Name of Registered Agent or General Partner <u>TAMI LAX</u>	Local Contact Person      Phone Number <u>TAMI LAX      255 6075</u>
Trade Name <u>THE OLD FASHIONED</u>	Estimated Opening Date <u>OPEN</u>
Business Address <u>23 N. PINKNEY ST</u>	Signature of Owner/Operator 
Type of Business <input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Tavern <input type="checkbox"/> Grocery Store <input type="checkbox"/> Caterer <input type="checkbox"/> Cafeteria <input type="checkbox"/> Other _____	

Food and Drink License? Needed for: \_\_\_\_\_

Private Club?  Yes  No

License Description	Type	Fee	Number
<u>Mightclub License</u>	<u>706</u>	<u>\$250</u> <u>When</u> <u>granted</u>	<u>76177</u>
<b>Pre-Inspection &amp; License Fees Non-Refundable</b>	<b>TOTAL</b>	<b>\$</b>	

Registrar # 04727      Ald. 4 (Verveer)      Sector 406

IT IS MANDATORY THAT ALL APPLICABLE INFORMATION BE COMPLETED. INACCURATE INFORMATION MAY RESULT IN SUSPENSION OR REVOCATION OF LICENSE.

**Security Plan for  
THE OLD FASHIONED  
23 N. Pinckney St. Madison, WI 53703**

The Old Fashioned proposes to host live entertainment in the form of Djs and small bands. The following is a proposal for the security plans that would be implemented to maintain control during said events.

**Security**

One to two security personnel shall attend to the door during live entertainment. The Old Fashioned proposes to have one door person during DJ performances and two door people during live music performances. These employees will be wearing t-shirts, hats or jackets that identify them as security personnel. A manager will always be present and visible during all live music performances.

The Old Fashioned intends to end all performances at least 1 hour prior to close so as to allow enough time for the premises to be vacated in an orderly manner. One door person will remain on hand to help with the vacation of the premises if the management deems the crowd small enough for one door person to leave. The Old Fashioned does not plan on hosting live performances large enough to warrant a uniformed law officer. The Old Fashioned does not plan on selling tickets to performances. However, security personnel will keep a detailed account of patrons in the building with the aid of handheld counters. During the performances one of the door personnel will be able to step inside to assess the crowd inside and help maintain order.

**Parking Lot/Exterior**

The Old Fashioned does not have or rent a parking lot. However, the aforementioned security personnel will maintain order in the immediate outside of the building. They will ensure that patrons do not have alcoholic beverages outside of the designated café space. They will also ensure that patrons are not allowed to enter the café space without the proper credentials that identify them as being 21 years old.

**Control of Persons Under 21/Dealing with Fake IDs**

As mentioned previously, persons unable to produce the proper identification that establishes their age to be 21 years will not be permitted to enter the premises, including the outdoor café space. Security personnel at the door will have read the proper literature on inspecting identification (section XXV of Publication 302—Wisconsin Alcohol Beverage and Tobacco Laws for Retailers). Persons that attempt to enter the premises with an ID suspected to be fraudulent and/or not their own would be asked to produce a second form of ID. If the door personnel still suspect the ID to be a fake they will confiscate the ID and hand it over to the management.

### **Dealing with Intoxicated Patrons**

Intoxicated persons will not be allowed to enter the premises, including the café space. A Manager holding a valid Operator's License will be on the floor at all times to ensure that patrons inside the building will be served in a safe manner. If a patron shows signs of being intoxicated they will no longer be allowed alcoholic beverages—it is the Old Fashioned's policy that all bartenders, servers and management will have the patron identified to them in a discreet manner. The manager on duty will be responsible for the communication between employees and identification of said patron.

The Old Fashioned staff and management will do everything in its power to ensure the safe departure of intoxicated patrons. If after attempting to secure safe transport for an intoxicated patron the staff or management suspects that they are attempting to leave in an unsafe manner (via motor vehicle or bicycle) they will alert the Madison Police with the appropriate information. The manager on duty will be responsible for communicating with the security personnel in order to identify the patron and alert the police.

### **Handling Unruly Patrons/Fights/Physical Disturbances**

The Old Fashioned will be in direct compliance with alerting the Madison Police of criminal activity in/or around the premises, including theft, violence or drunk driving of any sort.

The management of The Old Fashioned has a policy of alerting all bartenders, hosts and security personnel of chronic problem customers/ people that have been permanently banned. This policy has been implemented so they can promptly identify said customers/ people and refuse entry.

No physical altercations/fights of any sort will be allowed in The Old Fashioned, including rough horseplay. Management and security personnel will be on hand at all times to dissuade said altercations. If the management believes that it cannot handle a specific physical altercation/fight the Madison Police will be notified.

### **Names and Dates of Birth of all Employees in a Management Roll at The Old Fashioned:**

Daniel Momont-General Manager/Co-Owner- 07/28/78

Bob Miller-General Manager/Co-Owner-03/11/70

Jennifer Debolt- Daytime Manager- 06/30/71

Patrick McDonough- Manager on Duty- 08/30/82

Kate Zurlo-Kuva- Manager on Duty- 09/21/79

Cristopher Pax- Kitchen Manager- 07/23/70