



City of Madison Liquor/Beer License Application

On-Premises Consumption: Class B Beer Class B Liquor Class C Wine
Off-Premises Consumption: Class A Beer Class A Liquor

Section A - Applicant

1. If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter?

Yes (language: Chinese)

No (If you answer no and you do require an interpreter, the ALRC will refer your application to a subsequent meeting and this may delay your application process)

Si usted requiere o necesita un/a intérprete, nosotros podemos proveer un/a intérprete sin costo alguno. ¿Le gustaría tener un/a intérprete?

Sí, lenguaje _____

No. Si usted escoge "no" en la solicitud/aplicación, y usted sí requiere un/a intérprete, el comité remitirá su solicitud para una nueva junta y esto puede atrasar el proceso de su solicitud.

2. This application is for the license period ending June 30, 2016.

3. List the name of your Sole Proprietor, Partnership, Corporation/Nonprofit Organization or Limited Liability Company exactly as it appears on your State Seller's Permit.

Shishi FA

4. Trade Name (doing business as) Mini HOT POT

5. Address to be licensed 1272 S Park St, Madison, WI 53713

6. Mailing address 1272 S Park St, Madison, WI 53715

7. Anticipated opening date October 23, 2015

8. Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 2?

No Yes (explain) _____

9. Does another alcohol beverage licensee or wholesale permittee have interest in this business?

No Yes (explain) _____

Section B - Premises

10. Describe in words the building or buildings where alcohol beverages are to be sold and stored. Include all rooms including living quarters, if used, and any outdoor seating used for the sales, service, and/or storage of alcohol beverages and records. Alcohol beverages may be sold and stored only on the premises as approved by Common Council and described on license.

Restaurant

1950 SQ 57 Seats

Dining room,

storage room,

11. Attach a floor plan, no larger than 8 1/2 by 14, showing the space described above.

12. Applicants for on-premises consumption: list estimated capacity 50

13. Describe existing parking and how parking lot is to be monitored.

Parking is outside and not valet.

14. Was this premises licensed for the sale of liquor or beer during the past license year?

No Yes, license issued to _____ (name of licensee)

15. Attach copy of lease.

Section C—Corporate Information

This section applies to corporations, nonprofit organizations, and Limited Liability Companies only. Sole proprietorships and partnerships, skip to Section D.

16. Name of liquor license agent VINCENT Chang

17. City, state in which agent resides Wisconsin

18. How long has the agent continuously resided in the State of Wisconsin? 2 years

19. Appointment of agent form and background check form are attached.

20. Has the liquor license agent completed the responsible beverage server training course?

No, but will complete prior to ALRC meeting Yes, date completed _____

21. State and date of registration of corporation, nonprofit organization, or LLC.

Wisconsin - October 2015

22. In the table below list the directors of your corporation or the members of your LLC.

Attach background check forms for each director/member.

Title	Name	City and State of Residence
	Vincent Chang	Madison, WI
	Yunxia Chang	Madison, WI

23. Registered agent for your corporation or LLC. This is your agent for service of process, notice or demand required or permitted by law to be served on the corporation. This is not necessarily the same as your liquor agent.

24. Is applicant a subsidiary of any other corporation or LLC?

No Yes (explain) _____

25. Does the corporation, any officer, any director, any stockholder, liquor agent, LLC, any member, or any manager hold any interest in any other alcohol beverage license or permit in Wisconsin?

No Yes (explain) _____

Section D—Business Plan

26. What type of establishment is contemplated?

Tavern Nightclub Restaurant Liquor Store Grocery Store

Convenience Store without gas pumps Convenience Store with gas pumps

Other _____

27. Business description Chinese restaurant

28. Hours of operation 11am - 10pm

29. Describe your management experience _____

30. List names of managers below, along with city and state of residence.

Vincent Chang - Madison, WI _____

31. Describe staffing levels and staff duties at the proposed establishment _____

waitress and dishwasher and cook

32. Describe your employee training Two weeks training

33. Utilizing your market research, describe your target market.

Families & students who are in college

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

Coupons & hot pots.

35. Are you operating under a lease or franchise agreement? No Yes

36. 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?
 No Yes

Section E—Consumption on Premises

This section applies to Class B and Class C applicants only. Class A license applicants (consumption off premises) may skip to Section F.

37. Do you plan to have live entertainment? No Yes—what kind? _____

38. What age range do you hope to attract to your establishment? 21 - 50

39. What type of food will you be serving, if any? _____
 Breakfast Brunch Lunch Dinner

40. Submit a sample menu if applicable. What will be included on your operational menu?
 Appetizers Salads Soups Sandwiches Entrees Desserts
 Pizza Full Dinners

41. During what hours of operation do you plan to serve food? 11am - 10pm

42. What hours, if any, will food service not be available? NA

43. Indicate any other product/service offered. NA

44. Will your establishment have a kitchen manager? No Yes

45. Will you have a kitchen support staff? No Yes

46. How many wait staff do you anticipate will be employed at your establishment? 1-2

During what hours do you anticipate they will be on duty? NA

47. Do you plan to have hosts or hostesses seating customers? No Yes

48. Do your plans call for a full-service bar? No Yes
 If yes, how many barstools do you anticipate having at your bar? _____
 How many bartenders do you anticipate having work at one time on a busy night? _____
49. Will there be a kitchen facility separate from the bar? No Yes
50. Will there be a separate and specific area for eating only?
 No Yes, capacity of that area _____
51. What type of cooking equipment will you have?
 Stove Oven Fryers Grill Microwave
52. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products?
 No Yes
53. What percentage of payroll do you anticipate devoting to food operation salaries? 5%
54. If your business plan includes an advertising budget:
 What percentage of your advertising budget do you anticipate will be related to food? 1%
 What percentage of your advertising budget do you anticipate will be drink related? 0%
55. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin? No Yes
56. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? No Yes
57. All restaurants and taverns serving alcohol must substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. New establishments estimate percentages:
10 % Alcohol 90 % Food _____ % Other
58. Do you have written records to document the percentages shown? No Yes
 You may be required to submit documentation verifying the percentages you've indicated.

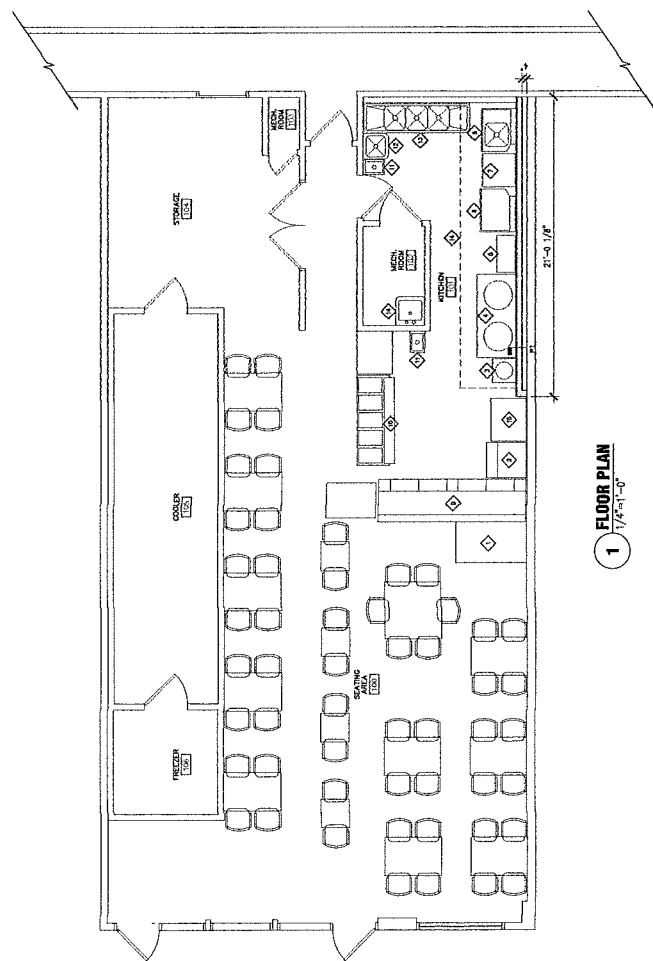
Section F—Required Contacts and Filings

59. I understand that liquor/beer license renewal applications are due April 15 of every year, regardless of when license was initially granted. No Yes
60. I understand that I am required to host an information session at least one week before the ALRC meeting. No Yes
61. I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session. No Yes
62. I agree to contact the Police Department District Captain for this location prior to the ALRC meeting. No Yes
63. I agree to contact the Alcohol Policy Coordinator prior to the ALRC meeting. No Yes
64. I agree to contact the neighborhood association representative prior to the ALRC meeting.
 No Yes

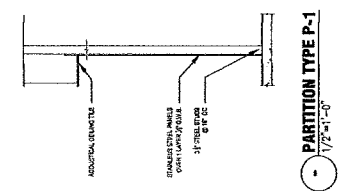
HATCH PATTERNS LEG:

[Pattern]	NEW CONSTRUCTION
[Pattern]	EXISTING CONSTRUCTION
[Pattern]	DEMOLITION

NEW EQUIPMENT SCHEDULE						
NO.	QTY	ITEM	MANUF. AND MODEL #	DIMENSIONS	ELEC.	FURNISHED BY
1	1	CORNER COUNTER		5'-0" x 2'-0" x 4'-0"		
1	1	ICE MAKER	INDULGE P-1000	20" x 24" x 20"		
1	1	SNAP HANGER		20" x 20" x 20"		
1	1	GRABBAR		18" x 30" x 41"		
1	1	FRITZ		18" x 30" x 30"		
1	1	CLEAN DRY TABLE	SETH-WARE	36" x 36" x 36"		
1	1	REFRIGERATOR	AIR-COOL & W/INTERMIX	27" x 27" x 33 1/2"		
1	1	SOLID DRY TABLE	SETH-WARE	36" x 36" x 36"		
EXISTING EQUIPMENT SCHEDULE						
1	1	RELI IMPACT CASE		APPROX. 2'-0" x 10'-0"		
1	1	STAIN TABLE FROSTEE CHAIR		APPROX. 2'-0" x 2'-0"		
2	2	WOOD BENCH		APPROX. 10' x 12"		
1	1	PROP BENCH		APPROX. 1'-0" x 1'-0"		
1	1	3 COMPARTMENT SINK		APPROX. 2'-0" x 7'-0"		
1	1	DAMAGED WOOD - CLASS 1		20'-0" LONG		
1	1	GLASS				



1 FLOOR PLAN
1/2"=1'-0"



○ PARTITION TYPE P-1
1/2"=1'-0"

NOT FOR CONSTRUCTION

Yilini Hot Pot

肥牛海底捞火锅城

12722 S. Park St. Madison, WI 53715 (Next Coppers Food Store) | Tel: 608-709-6558

Mon-Thur: 11am-2pm, 5pm-10pm | Fri-Sun: 11am-10pm

Hot Pot Lunch Special

11:00am - 2:00pm

- 特价午餐迷你锅 (中/大/特)
- 1. 牛肉麻辣燙 Lunch Special Hot Pot 9.95
 - 2. 猪肉麻辣燙 Beef Spicy Tang 7.95
 - 3. 羊肉麻辣燙 Pork Mala Tang 7.95
 - 4. 雞肉麻辣燙 Lamb Mala Tang 7.95
 - 5. 海鮮麻辣燙 Chicken Mala Tang 7.95
 - 6. 牛肉麻辣香鍋 Seafood Mala Tang 7.95
 - 7. 猪肉麻辣香鍋 Spicy Beef Bowl 7.95
 - 8. 羊肉麻辣香鍋 Spicy Pork Bowl 7.95
 - 9. 雞肉麻辣香鍋 Spicy Lamb Bowl 7.95
 - 10. 海鮮麻辣香鍋 Spicy Chicken Bowl 7.95
 - 11. 海鮮麻辣香鍋 Spicy Seafood Bowl 7.95

*可選不辣、少辣、中辣、大辣 Choice: Mild Hot, Spicy Hot, Super Hot

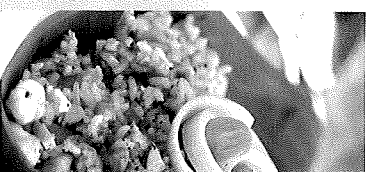
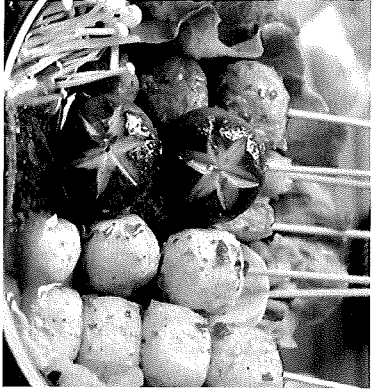
Lunch Special..... 5.95

11:00am - 2:00pm (All Served with Egg Roll & Fried Rice)

- 1. 陳皮雞 Orange Chicken
- 2. 芝麻雞 Sesame Chicken
- 3. 左宗雞 General Chicken
- 4. 芥蘭雞 Chicken with Broccoli
- 5. 宮保雞 Kung Po Chicken
- 6. 日本雞 Teriyaki Chicken
- 7. 美味雞 Burbon Chicken
- 8. 素什錦 Mixed Vegetables
- 9. 芥蘭牛 Beef with Broccoli
- 10. 蒙古牛 Mongolian Beef
- 11. 各式炒飯 Fried Rice (Chicken or Beef or Pork)

Local Postal Customer

飲料 Beverage	1. 可乐	Coke	1.75	4. 乌龙茶	Oolong Hot Tea	2.25
	2. 雪碧	Sprite	1.75	5. 珍珠奶茶	Bubble Milk Tea	3.75
	3. 无糖可乐	Diet Coke	1.75			



PRSR STD
FORWSS
U.S. POSTAGE
PAID
EDDM RETAIL

*****FCRWSS*****

A. COMBO: Broths + Mix vegetables + Meat

套餐組合: 鍋底+蔬菜拼盤+自選肉一盤

- | | | |
|-----------------------------------|-------------------------|-------|
| <input type="checkbox"/> 1. 迷你牛肉鍋 | Beef Hot Pot | 14.95 |
| <input type="checkbox"/> 2. 迷你豬肉鍋 | Pork Hot Pot | 14.95 |
| <input type="checkbox"/> 3. 迷你雞肉鍋 | Chicken Hot Pot | 14.95 |
| <input type="checkbox"/> 4. 迷你羊肉鍋 | Lamb Hot Pot | 15.95 |
| <input type="checkbox"/> 5. 迷你蟹腳鍋 | Snow Crab Leg Hot Pot | 18.95 |
| <input type="checkbox"/> 6. 迷你魚片鍋 | Sliced Fish Hot Pot | 14.95 |
| <input type="checkbox"/> 7. 迷你海鮮鍋 | Seafood Hot Pot | 18.95 |
| <input type="checkbox"/> 8. 迷你素菜鍋 | Mixed Vegetable Hot Pot | 12.95 |

B. 鍋底類

Broth 單鍋 □ Single
~~雙鍋 □ Double~~

- | | | |
|-----------------------------------|--------------------------|------|
| <input type="checkbox"/> 1. 川味麻辣鍋 | Szechwan Spicy Broth | 4.95 |
| <input type="checkbox"/> 2. 養生菌湯鍋 | Mushroom Broth | 4.95 |
| <input type="checkbox"/> 3. 番茄營養鍋 | Tomato Broth | 4.95 |
| <input type="checkbox"/> 4. 韓國泡菜鍋 | Korean Kimchi | 4.95 |
| <input type="checkbox"/> 5. 星洲椰汁鍋 | Singapore Coco Nut Broth | 4.95 |
| <input type="checkbox"/> 6. 泰式酸辣鍋 | Thai Hot Sour Broth | 4.95 |

C. 加點類 Side Orders

肉类 Meat

- | | | |
|-------------------------------|-----------------|------|
| <input type="checkbox"/> 雪花肥牛 | Beef | 4.95 |
| <input type="checkbox"/> 鮮嫩羊肉 | Lamb | 4.95 |
| <input type="checkbox"/> 五花豬肉 | Pork | 4.95 |
| <input type="checkbox"/> 雞肉 | Chicken | 4.95 |
| <input type="checkbox"/> 豬紅 | Pork Blood | 2.95 |
| <input type="checkbox"/> 牛百叶 | Tripe (Omasum) | 2.95 |
| <input type="checkbox"/> 貢丸 | Pork Ball (3) | 1.95 |
| <input type="checkbox"/> 福州丸 | Fuzhou Ball (3) | 1.95 |
| <input type="checkbox"/> 牛肉丸 | Beef Ball (3) | 1.95 |
| <input type="checkbox"/> 甜不辣 | Tempura (3) | 1.95 |
| <input type="checkbox"/> 午餐肉 | Ham (3) | 1.95 |
| <input type="checkbox"/> 小香肠 | Sausage (3) | 1.95 |

海鮮类 Seafood

- | | | |
|------------------------------|------------------|------|
| <input type="checkbox"/> 带头虾 | Fresh Shrimp (4) | 2.95 |
| <input type="checkbox"/> 鱿鱼 | Squid (3) | 2.95 |
| <input type="checkbox"/> 花枝 | Cuttlefish | 2.95 |
| <input type="checkbox"/> 干贝 | Scallop (3) | 2.95 |
| <input type="checkbox"/> 鱼片 | Slice Fish (4) | 2.95 |
| <input type="checkbox"/> 生蚝 | Oyster (3) | 2.95 |
| <input type="checkbox"/> 海瓜子 | Clam (6) | 2.95 |
| <input type="checkbox"/> 蟹条 | Crab Stick (3) | 2.95 |
| <input type="checkbox"/> 青口 | Mussels (4) | 2.95 |
| <input type="checkbox"/> 蟹脚 | Crab Leg (1) | 4.95 |
| <input type="checkbox"/> 虾滑 | Shrimp Pasta | 4.95 |
| <input type="checkbox"/> 鱼豆腐 | Fish Tofu (3) | 1.95 |
| <input type="checkbox"/> 鱼丸 | Fish Ball (3) | 1.95 |
| <input type="checkbox"/> 虾丸 | Shrimp Ball (3) | 1.95 |

菌类 Mushroom

- | | | |
|------------------------------|-----------------|------|
| <input type="checkbox"/> 金针菇 | Enoki Mushroom | 1.95 |
| <input type="checkbox"/> 杏鲍菇 | Oyster Mushroom | 1.95 |
| <input type="checkbox"/> 木耳 | Wood Ear | 1.95 |
| <input type="checkbox"/> 平菇 | Black Mushroom | 1.95 |
| <input type="checkbox"/> 海带 | Seaweed | 1.95 |
| <input type="checkbox"/> 冻豆腐 | Cold Tofu | 1.95 |
| <input type="checkbox"/> 豆腐 | Tofu | 1.95 |
| <input type="checkbox"/> 腐皮 | Tofu Skin | 1.95 |
| <input type="checkbox"/> 竹笋 | Bamboo Shoot | 1.95 |

素菜 Vegetable

- | | | |
|------------------------------|-------------------|------|
| <input type="checkbox"/> 玉米 | Fresh Corn | 1.95 |
| <input type="checkbox"/> 土豆 | Potato | 1.95 |
| <input type="checkbox"/> 红薯片 | Sweet Potato | 1.95 |
| <input type="checkbox"/> 菠菜 | Spinach | 1.95 |
| <input type="checkbox"/> 白菜 | Chinese Vegetable | 1.95 |
| <input type="checkbox"/> 西洋菜 | Watercress | 1.95 |
| <input type="checkbox"/> 生菜 | Lettuce | 1.95 |
| <input type="checkbox"/> 油菜 | Yochoy | 1.95 |

面点类 Noodle

- | | | |
|------------------------------|---------------------|------|
| <input type="checkbox"/> 拉面 | Ramen Noodle | 1.95 |
| <input type="checkbox"/> 越南面 | Vietnamese Noodle | 1.95 |
| <input type="checkbox"/> 乌冬 | Udon | 1.95 |
| <input type="checkbox"/> 宽粉 | Flat Noodle | 1.95 |
| <input type="checkbox"/> 番薯粉 | Sweet Potato Noodle | 1.95 |
| <input type="checkbox"/> 公仔面 | Instant Noodle | 1.95 |

