

P403

LICLB-2017-01283

49884



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 Class A Cider

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 Man)
 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, 2018.
 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.

Chen's Dumpling House LLC

4. Trade Name (doing business as) Chen's Dumpling House
 5. Address to be licensed 505 state street Madison WI 53703
 6. Mailing address 1332 N High point Rd Middleton WI 53562
 7. Anticipated opening date Feb. 2018

8. Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 3?
 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.

The building includes two floors with 650ft² each. There will be both outdoor and indoor seating for on-site consumption. Alcohol will be stored in cooled fridges or displayed on racks. Rooms includes dining areas kitchen, an office and several bathrooms.

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 40

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

NO parking lot

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

No Yes, license issued to Osaka House (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 Amanda chen

17. City, state in which agent resides Middleton WI

18. How long has the agent continuously resided in the State of Wisconsin? 19 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 5/19/2007

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

Wisconsin 10-25-17

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
owner	Amanda chen	Middleton 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.

Amanda Chen

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) World Buffet (Madison)

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 An Asian restaurant serving primarily dumplings and noodles. Service will be for both dining-in and carryout.

28. Hours of operation 7 day a week 7:30 am - 2:00 am

29. Describe your management experience over a dozen years experiences at several restaurant as a manager.

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

Amanda Chen, Middleton WI

31. Describe staffing levels and staff duties at the proposed establishment one-two front desk for cashier purposes. two-three cooks in kitchen. dishwasher.

32. Describe your employee training interview and check-up then first day run-through, where they shadow current employees then an introductory week where they learn more.

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

collage students, people craving Asian Food, people who want a quick bite to eat.

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

We will be advertise, our Asian cuisine through a combination of magazine, newspaper and online ads.

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? All ages

39. What type of food will you be serving, if any? Asian
 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? All hours of operation

42. What hours, if any, will food service not be available? None

43. Indicate any other product/service offered. None

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? 2-3

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

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? 100²/₀
54. If your business plan includes an advertising budget:
 What percentage of your advertising budget do you anticipate will be related to food? 100⁶/₀
 What percentage of your advertising budget do you anticipate will be drink related? 1⁰/₆
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 Deputy Clerk prior to the ALRC meeting. No Yes
64. I agree to contact the neighborhood association representative prior to the ALRC meeting.
 No Yes
65. I intend to operate under the alcohol license within 90 days of the Common Council granting this license. The license shall be considered surrendered if not issued within 90 days of being granted. No Yes

66. I understand we must file a Special Occupational Tax return (TTB form 5630.5) before beginning business. [phone 1-800-937-8864] No Yes
67. I 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] No Yes
68. Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor?
 No Yes

Section G—Information for Clerk's Office

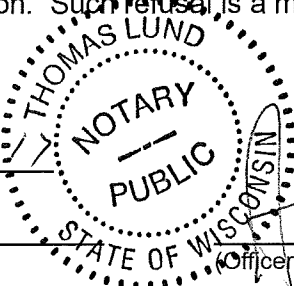
69. State Seller's Permit 456-1029708456-02
70. Federal Employer Identification Number 82-3200798
71. Who may we contact between 8 a.m. and 4:30 p.m. regarding this license?
 Contact person Amanda Chen
 E-mail address amanda.chen93@yahoo.com
 Phone 608 558 2788 Preferred language Chinese Mandarin
72. Corporate attorney, if applicable: Name _____
 Phone _____ E-mail _____

Read carefully before signing in front of a notary: 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 the business according to law, and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another. Lack of access to any portion of 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:

this 12th day of December, 2017

Thomas Lund
 (Clerk/Notary Public)



Amanda Chen
 (Officer of Corporation/Member of LLC/Partner/Sole Proprietor)

My commission expires 05/24/19

Clerk's Office checklist for complete applications		
<input type="checkbox"/> Orange sign <input type="checkbox"/> WI Seller's Permit Certificate (matching articles of incorporation) <input type="checkbox"/> FEIN <input type="checkbox"/> Notarized application <input type="checkbox"/> Written description of premises	<input type="checkbox"/> Background investigation form(s) <input type="checkbox"/> Form for surrender of previous license <input type="checkbox"/> *Articles of Incorporation <input type="checkbox"/> *Notarized Appointment of Agent * Corporation/LLC only	<input type="checkbox"/> Floor Plans <input type="checkbox"/> Lease <input type="checkbox"/> Sample Menu <input type="checkbox"/> Business Plan
Date complete application filed with Clerk's Office _____		
Date of ALRC meeting _____ Date license granted by Common Council _____		
Date provisional issued _____ Date license issued _____ License number _____		

CHEN'S DUMPLINGS

NOODLES

STIR-FRIED LO MEIN 6.99

CHOICE OF (CHICKEN, BEEF, VEGETABLE)

SZECHUAN SPICY NOODLES 7.99

DRY NOODLES DRAPED IN SPICY PEPPER SAUCE

BAN MIAN NOODLES 6.99

TRADITIONAL NOODLES INFUSED WITH CREAMY
GOODNESS

BUNS

BEIJING BAOZI (6) 6.99

TRADITIONAL STEAMED BUNS MADE IN THE PEKING
STYLE

SEAFOOD BUNS (6) 7.99

DELICIOUS BUNS CRAFTED WITH SHRIMP AND
GENTLY STEAMED WITH SEAFOOD SAUCE

XIAO LONG BAO (6) 6.99

OUR FAMOUS LITTLE DRAGON BUNS FILLED WITH
JUICY PORK AND GINGER

DUMPLINGS

VEGETABLE DUMPLINGS (8) 7.99

SIGNATURE HEALTHY DUMPLINGS OPTION

CHICKEN DUMPLINGS (8) 7.99

**DELICIOUS CHICKEN DUMPLINGS COOKED TO
PERFECTION**

PORK DUMPLINGS (8) 7.99

**DELICIOUS AND TASTY DUMPLINGS FILLED WITH
PORK**

SHRIMP DUMPLINGS (8) 7.99

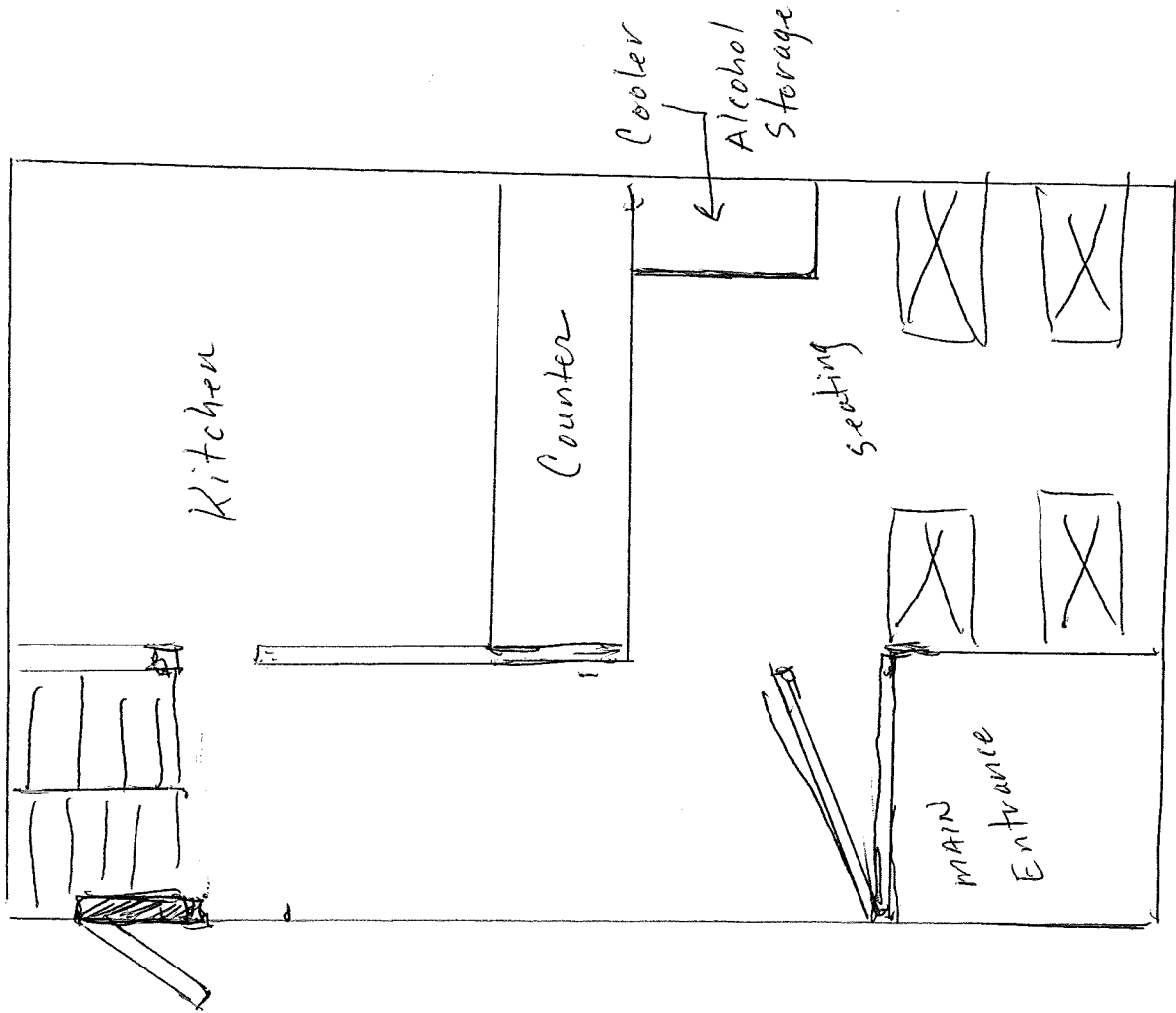
**DUMPLINGS SATED WITH A HEARTY AMOUNT OF
SHRIMP, DESIGNED TO DELIGHT**

DRINKS

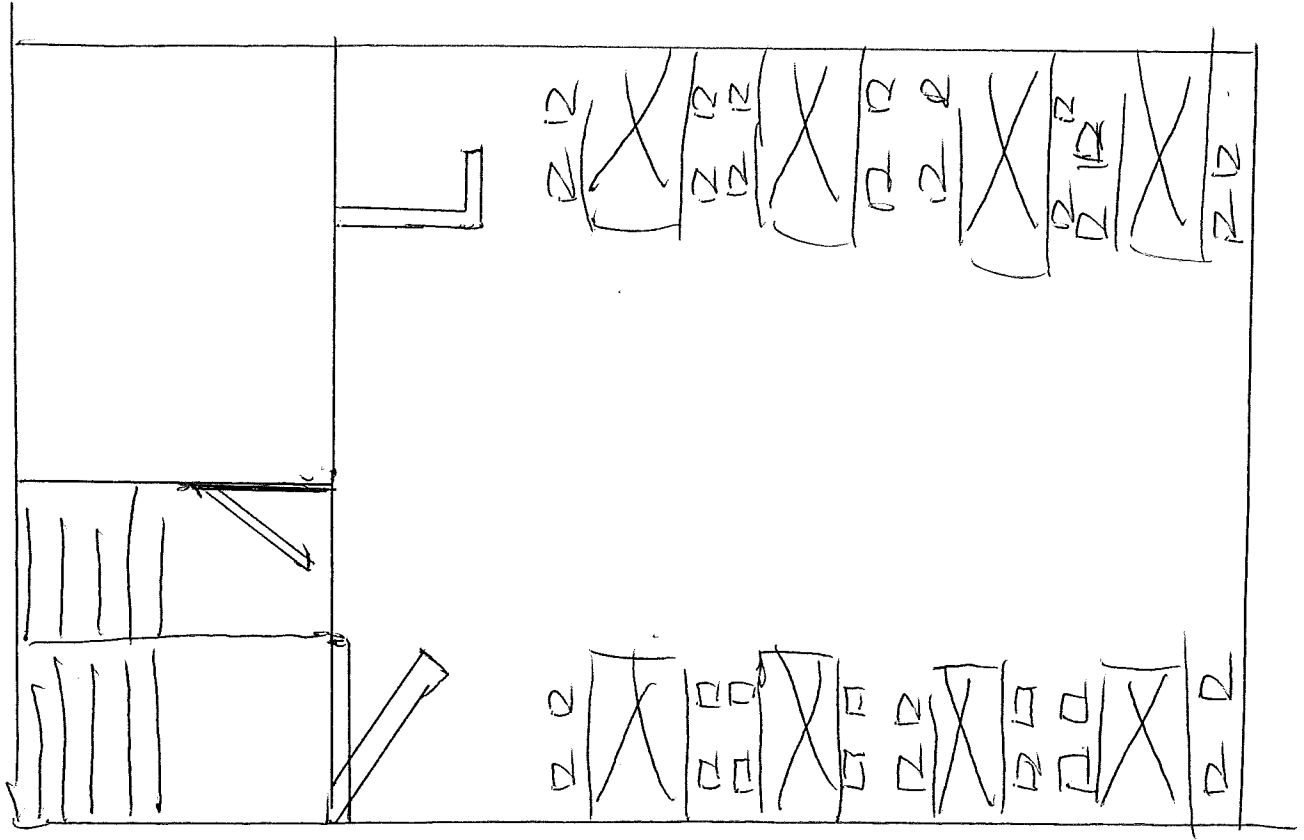
FOUNTAIN DRINKS 1.25

HOT TEA 1.25

1st Floor



2nd Floor



⊖ Business plan. We plan on serving breakfast, lunch and dinner. We will be a Asian style dumpling and noodle house catering primarily to students.

We will open doors at 7:30 am and close at @ 2 am.

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