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∭ M.	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
<b>S</b> <sub>0</sub>	If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter?  ☑ Yes (language: ᠫpansh ) ☐ No (If you answer no and you do require an interpreter, the ALRC will refer your application to a subsequent meeting and this mage 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, 20
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.
	Maria G Rosas Mora
4.	Trade Name (doing business as) Naty's Fast Food
5.	Address to be licensed 1616 beld St Madison, WI 53715
6.	Mailing address 229 N Thempson Dr #B Madison, WI, 53715
7.	Anticipated opening date Now Open
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)
<b>∀</b> 9.	Does another alcohol beverage licensee or wholesale permitee have interest in this business?
	☑ No □ Yes (explain)
	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 restourant 15 located under apartment building, level one
	The restaurant 15 located under apartment building, level and a the vestaurant 15 for around 50 to 60 people scating in Cinning room, when you enter then the bedream on the right side when entering the Bestu rant than all the way at the behind 15 the kitchen 15 two rooms so one 15 Kitchen equipment and the other room 15 storage for supplies and if we get the 11 cross will be for been storage, with refrigies or forces
	when entering the Bost wat the all the was at the behind
	15 the kitchen is two rooms So one is Kitchen equipmen
	The licence will be for been storage, with refrigies or concer

13.	Describe existing parking and how p	parking lot is to be monitore	ed.
	Parking is on the fr	ont of the restau	vant on the both
	Sides of the road		
14.	Was this premises licensed for the s		
	☑ No ☐ Yes, license issued to _		(name of license
15.	☐ Attach copy of lease.		
Sole	s section applies to corporations, non e proprietorships and partnerships, sk Name of liquor license agent	kip to Section D.	
17.	City, state in which agent resides		
18.	How long has the agent continuous	ly resided in the State of W	/isconsin?
19.	☐ Appointment of agent form and I	oackground check form are	e attached.
20.	Has the liquor license agent comple	eted the responsible bevera	age server training course?
	☐ No, but will complete prior to AL	RC meeting ☐ Yes, date	e completed
21.	State and date of registration of cor	poration, nonprofit organiz	ation, or LLC.
		e di .	and an afram II C
22.	In the table below list the directors o  ☐ Attach background check forms	for each director/member.	
	Title Name	City and State of	of Residence
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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)		
	tion D—Business Plan 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 Fast Food and dining in and takeout, it		
	is a great place for family to enloy a Variety		
	of delious and fresh food with it's unie taste		
	from a friendly environment.		
28.	Hours of operation 10 am to 11 pm until all customers leave		
29.	Describe your management experience Since all my teen years I		
	have work for restaurants of all kind and I howe		
	give service to all kinds of evstomers.		
30.	List names of managers below, along with city and state of residence.		
	Maria Cudulyne Rosas Mora Owner Owner		
	Pafael Juarez husband		
31.	Describe staffing levels and staff duties at the proposed establishment		
	Maria Culabre Rosas Cashier and Waitress		
	Fatael Juarez - Cook		
32.	Describe your employee training Team work and organize all		
	the things such as food and drinks for Customers So		
	that they can leave Satisfieds.		

	Utilizing your market research, describe your target market.				
	Obtain that every one including the neighborhood to ente				
	a great environment as family and meet all expendation Describe how you plan to advertise and promote your business. What products will you be				
34.	advertising?				
	flyers of our menu (food) and specials on week and weekends				
	weekends.				
35.	Are you operating under a lease or franchise agreement? ☐ No ☑ Yes				
36.	and the second s				
This off p	ction E—Consumption on Premises s section applies to Class B and Class C applicants only. Class A license applicants (consumption premises) may skip to Section F.				
37.	Do you plan to have live entertainment? If No I Yes—what kind? Not for right				
	now				
38.	What age range do you hope to attract to your establishment?				
39.	What type of food will you be serving, if any?				
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? 10am to Wpm				
42.	What hours, if any, will food service <u>not</u> be available? <u>nohe</u>				
43.	Indicate any other product/service offered.				
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?				
	During what hours do you anticipate they will be on duty? \( \lambda \text{ an +0 } \lambda \text{pm}				
47.	C I No IVA				

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?	
54.	If your business plan includes an advertising budget:	
	What percentage of your advertising budget do you anticipate will be related to food?	
	What percentage of your advertising budget do you anticipate will be drink related?	
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:	
	<u>30</u> % Alcohol % Food % Other	
58.	Do you have written records to document the percentages shown?   No  Yes   Yes	
Sec	ction 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. $\ \square$ No $\ \square$ Yes	
61.	I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session. $\square$ No $\square$ 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	

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