

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 checked="" type="checkbox"/> Notarized Original Application Form <input checked="" type="checkbox"/> Notarized Supplemental Form	<input checked="" type="checkbox"/> Description of Licensed Premise <input checked="" type="checkbox"/> *Notarized Appointment of Agent <input checked="" type="checkbox"/> Background Investigation Form(s) <input checked="" type="checkbox"/> Notarized Transfer of Ownership <input checked="" type="checkbox"/> *Articles of Incorporation	<input checked="" type="checkbox"/> Floor Plans <input checked="" type="checkbox"/> Lease <input checked="" type="checkbox"/> Sample Menu <input checked="" type="checkbox"/> Business Plan <input checked="" type="checkbox"/> *Corporation/LLC only
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1. Name of Applicant/Partner/Corporation/LLC Appetize, Inc. dba Huhhot Mongolian Grill
 2. Address of Licensed Premise 660 Junction Rd, Madison WI 53717
 3. Telephone Number: 920-380-0611 4. Anticipated opening date: 11/19/08
 5. Mailing address if not opening immediately 112 E Franklin St, Appleton WI 54911

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: NONE KNOWN OR SPECIFIED

8. Business Description, including hours of operation: LUNCH + DINNER RESTAURANT;
TARGETTING PROFESSIONALS + FAMILIES; OPEN 11AM TO 10PM

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.**

ENTIRE INTERIOR OF HUHHOT MONGOLIAN GRILL RESTAURANT IN THE SOUTHERN ~5,850 SQUARE FEET OF THE GROUND FLOOR OF THE CITY CENTER JUNCTION BUILDING, LOCATED AT 660 JUNCTION RD, WITH CAPACITY FOR ~200 SEATED GUESTS, INCLUDING ~24 BAR STOOLS AND THE REST BEING RESTAURANT TABLES AND BOOTHS.

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. ~160 spots above ground, ~60 employee spots underground. Security: manager audits

13. Describe your management experience, staffing levels, duties and employee training.
WE HAVE 2.5 YEARS OPERATING SIMILAR RESTAURANTS THROUGHOUT WISCONSIN. WE HIRE EXPERIENCED MANAGERS. WE HIRE APPROX. 65 HOURLY EMPLOYEES.

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.

David Lindenstruth 3601 S Barker Ln Appleton WI 54915

Name

Address

ALL MANAGERS AND EMPLOYEES ARE TRAINED IN ACCORDANCE WITH FRANCHISE + INTERNAL GUIDELINES. DUTIES VARY BY JOB FUNCTION, BUT ARE ALSO IN ACCORDANCE WITH FRANCHISE + INTERNAL GUIDELINES.

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

25-54 yearolds, professionals & families

16. What age range would you hope to attract to your establishment? same as above

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

TV, in store promotions, word of mouth Advertising our food

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

19. Owner of building where establishment is located: City Center Junction LLC

Address of Owner: 6495 South 27th St Franklin WI 53132 Phone Number 414 435-0260

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? N/A Yes No

21. List the Directors of your Corporation/LLC

- 1, 2 David & Tracy Lindenstruth 3601 S Barker Ln Appleton WI 54915
Name Address
- 3 Frederic Lindenstruth w226 N4493 Duplainville Rd Pewaukee WI 53072
Name Address
- 4, 5 Brad & Heidi Carlson 36865 Stillwater Dr Oconomowoc WI 53066
Name Address

22. List the Stockholders of your Corporation/LLC

- 1 David Lindenstruth 3601 S Barker Ln, Appleton WI 54915, 31%
Name Address % of Ownership
- 2 Tracy Lindenstruth 3601 S Barker Ln, Appleton WI 54915, 31%
Name Address % of Ownership
- 3 Heidi Carlson 36865 Stillwater Dr Oconomowoc, WI 53066, 19%
Name Address % of Ownership
- 4 Frederic Lindenstruth w226 N4493 Duplainville Rd, Pewaukee, WI 53072, 19%
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? create your own stir-fry

Breakfast Lunch Dinner soups, salads, appetizers, desserts

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? 11am - 10pm

27. What hours, if any, will food service not be available? none

28. Indicate any other product/service offered NONE

29. Will your establishment have a kitchen manager? Yes No — WE HAVE ONE GENERAL MANAGER AND TWO ASSISTANT

30. Will you have a kitchen support staff? Yes No MANAGERS. ALL THREE MANAGERS SHARE RESPONSIBILITY FOR KITCHEN.

31. How many wait staff do you anticipate will be employed at your establishment? 30-40
During what hours do you anticipate they will be on duty? 10:30am - 10:30pm

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? 24

How many bartenders do you anticipate you would have working at one time on a busy night? 2, PLUS LICENSED SERVERS OR MANAGERS AS NECESSARY

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? 170

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

WALK-IN COOLER MAY COOL BEER ALSO.

38. What percentage of your overall payroll do you anticipate will be devoted to food operation salaries?
94%

39. If your business plan includes an advertising budget, what percentage of your advertising budget do you anticipate will be related to food? 99%
What percentage of your advertising budget do you anticipate will be drink related? 1%

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? 250-300

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	~ 6 %
Gross Receipts from Food and Non-Alcoholic Beverages	~ 94 %
Gross Receipts from Other	0 %
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.

RECORDS FROM TWO SIMILAR RESTAURANTS

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 19th day of Sept, 2008

Sara Kranpitz
(Clerk/Notary Public)

David Zwickert - PRESIDENT
(Officer of Corporation/Member of LLC/Partner/Individual)

My commission expires 4/15/12

Appointment of New Liquor/Beer Agent

To be completed by Corporate Officer or Member of LLC

I, David Lindenstruth, officer/member for Appetize, Inc

(Corporation/LLC), doing business as HuHot Mongolian, authorize and appoint

DAVID LINDENSTRUTH ^{Grill} (Name) as the liquor/beer agent for the premise

located at 610 JUNCTION ROAD

SUITE 101

Subscribed and sworn to before me this

29 Day of Sept, 20 08



Signature of Officer/Member



Notary Public, Dane County, Wisconsin

My Commission Expires 5-6-2012

To be completed by appointed Liquor/Beer Agent

I, DAVID LINDENSTRUTH, appointed liquor/beer agent for

APPETIZE, INC. (name of Corporation or LLC), being first duly sworn

say I have vested in me, by properly authorized and executed written delegation, full authority

and control of the premise described in the license of such corporation or limited liability

company, and I am involved in the actual conduct of the business as an employee, or have a

direct financial interest in the business of the licensee, therein relating to the intoxicating

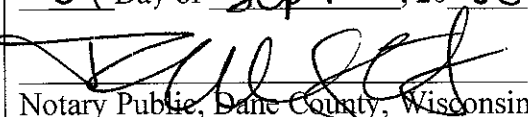
liquor/fermented malt beverage. The interest I have in the business is 31 %.

Subscribed and sworn to before me this

29 Day of Sept, 20 08



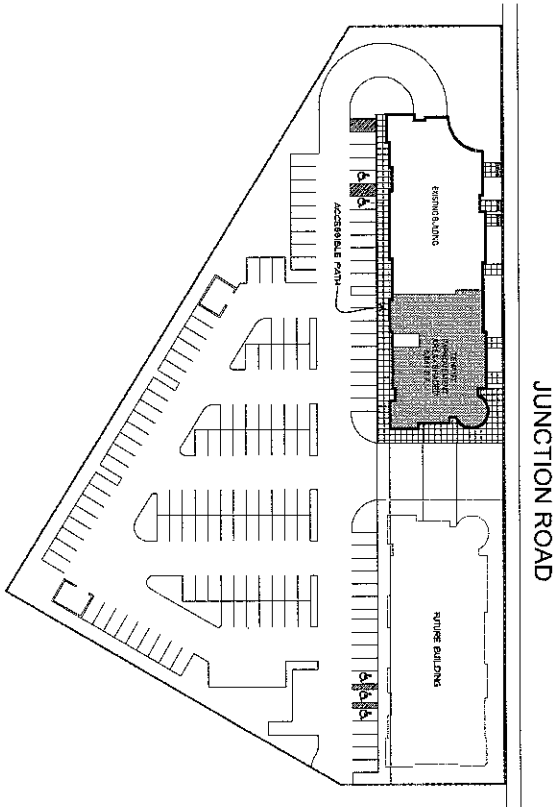
Signature of Agent



Notary Public, Dane County, Wisconsin

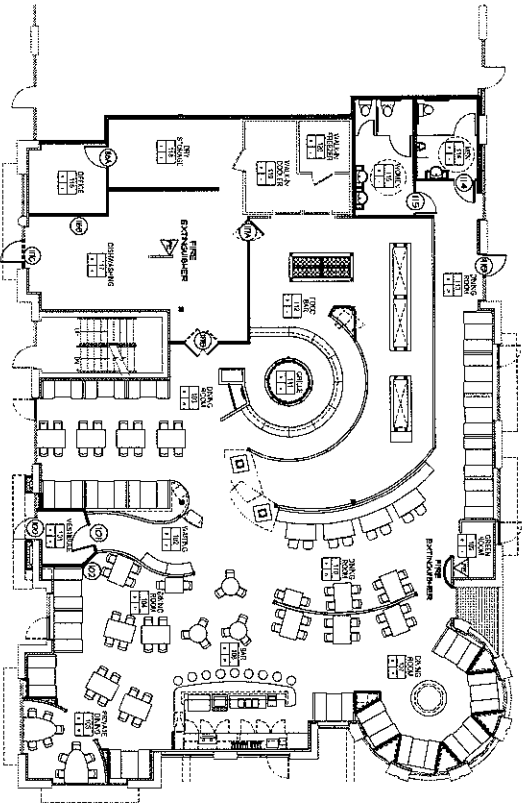
My Commission Expires 5-6-2012

The appointed Liquor/Beer Agent must complete the other side of this form.



1 SITE PLAN
1/8" = 1'-0"

CODE SUMMARY		GENERAL NOTES	
COMPLIANCE WITH 2015 IBC INTERNATIONAL CODES	2015 IBC INTERNATIONAL CODES	ALL NOTES ON ALL SHEETS SHALL BE CONSIDERED TO BE A PART OF THE CONTRACT DOCUMENTS.	
INTERNATIONAL RESIDENTIAL CODE	2015 IBC INTERNATIONAL RESIDENTIAL CODE	2. GENERAL CONTRACTOR TO VERIFY ALL DIMENSIONS, ELEVATIONS, AND FINISHES WITH THE ARCHITECT.	
INTERNATIONAL MECHANICAL CODE	2015 IBC INTERNATIONAL MECHANICAL CODE	3. EXISTING CONDITIONS SHALL BE SHOWN AS NOTED ON THE DRAWINGS.	
INTERNATIONAL PLUMBING AND MECHANICAL CODE	2015 IBC INTERNATIONAL PLUMBING AND MECHANICAL CODE	4. EXISTING CONDITIONS SHALL BE SHOWN AS NOTED ON THE DRAWINGS.	
INTERNATIONAL ELECTRICAL CODE	2015 IBC INTERNATIONAL ELECTRICAL CODE	5. ALL NEW ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE NATIONAL ELECTRICAL CODE (NEC).	
INTERNATIONAL FIRE AND SAFETY CODE	2015 IBC INTERNATIONAL FIRE AND SAFETY CODE	6. ALL NEW FIRE PROTECTION SYSTEMS SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE NATIONAL FIRE PROTECTION ASSOCIATION (NFPA) CODES.	
INTERNATIONAL BUILDING DEPARTMENT (IBD) CODE	2015 IBC INTERNATIONAL BUILDING DEPARTMENT (IBD) CODE	7. CONTRACTOR TO VERIFY ALL EXISTING CONDITIONS WITH THE ARCHITECT.	
INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	2015 IBC INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	8. ALL NEW MECHANICAL AND PLUMBING SYSTEMS SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE IMC.	
INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	2015 IBC INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	9. ALL NEW MECHANICAL AND PLUMBING SYSTEMS SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE IMC.	
INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	2015 IBC INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	10. ALL NEW MECHANICAL AND PLUMBING SYSTEMS SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE IMC.	
INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	2015 IBC INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	11. ALL NEW MECHANICAL AND PLUMBING SYSTEMS SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE IMC.	
INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	2015 IBC INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	12. ALL NEW MECHANICAL AND PLUMBING SYSTEMS SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE IMC.	
INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	2015 IBC INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	13. ALL NEW MECHANICAL AND PLUMBING SYSTEMS SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE IMC.	
INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	2015 IBC INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	14. ALL NEW MECHANICAL AND PLUMBING SYSTEMS SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE IMC.	
INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	2015 IBC INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	15. ALL NEW MECHANICAL AND PLUMBING SYSTEMS SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE IMC.	
INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	2015 IBC INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	16. ALL NEW MECHANICAL AND PLUMBING SYSTEMS SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE IMC.	
INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	2015 IBC INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	17. ALL NEW MECHANICAL AND PLUMBING SYSTEMS SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE IMC.	
INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	2015 IBC INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	18. ALL NEW MECHANICAL AND PLUMBING SYSTEMS SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE IMC.	
INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	2015 IBC INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	19. ALL NEW MECHANICAL AND PLUMBING SYSTEMS SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE IMC.	
INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	2015 IBC INTERNATIONAL MECHANICAL AND PLUMBING CODE (IMC)	20. ALL NEW MECHANICAL AND PLUMBING SYSTEMS SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE IMC.	

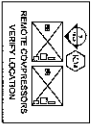
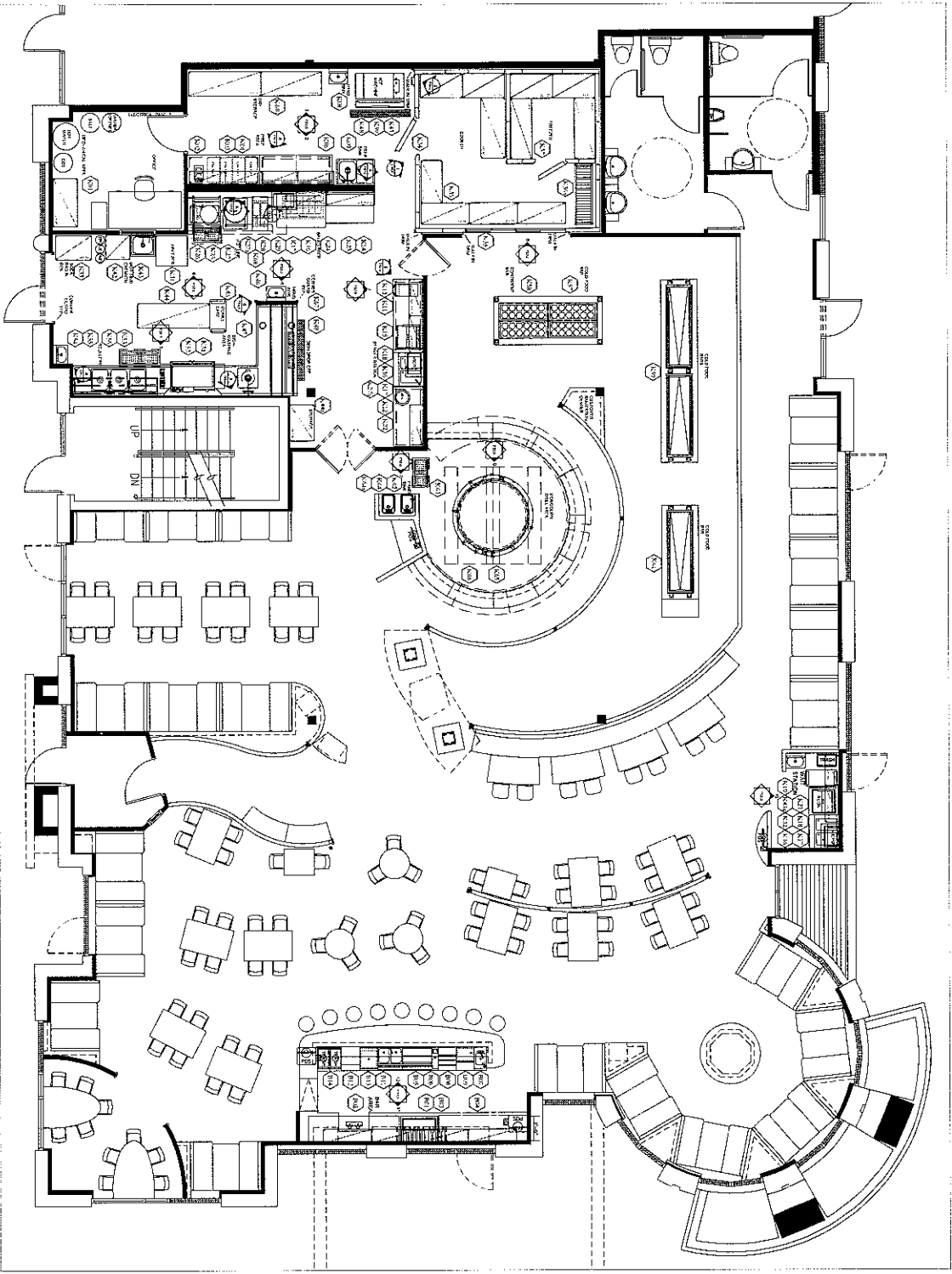


2 FLOOR PLAN
1/8" = 1'-0"

JUNCTION ROAD

3 CODE NOTES
NO SCALE

Foodservice Floor Plan
Scale: 1/4" = 1'-0"



Legend of Symbols

	Restroom
	View Location
	Double Marker
	Central Dish Mount
	Standard Steel Counter Grabs
	Standard Steel Hand Cops
	Lighting Trg

EQUIPMENT SCHEDULE

NO.	SYMBOL	DESCRIPTION	QTY	MANUFACTURER	NOTES
1		STAINLESS STEEL COUNTER	100	FRIGIDAIRE	
2		STAINLESS STEEL SINK	10	FRIGIDAIRE	
3		STAINLESS STEEL RANGE	1	FRIGIDAIRE	
4		STAINLESS STEEL OVEN	1	FRIGIDAIRE	
5		STAINLESS STEEL DISHWASHER	1	FRIGIDAIRE	
6		STAINLESS STEEL REFRIGERATOR	1	FRIGIDAIRE	
7		STAINLESS STEEL FREEZER	1	FRIGIDAIRE	
8		STAINLESS STEEL WALK-IN COOLER	1	FRIGIDAIRE	
9		STAINLESS STEEL WALK-IN FREEZER	1	FRIGIDAIRE	
10		STAINLESS STEEL EXHAUST HOOD	1	FRIGIDAIRE	
11		STAINLESS STEEL EXHAUST FAN	1	FRIGIDAIRE	
12		STAINLESS STEEL SERVICE WINDOW	1	FRIGIDAIRE	
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49		STAINLESS STEEL SERVICE WINDOW	1	FRIGIDAIRE	
50		STAINLESS STEEL SERVICE WINDOW	1	FRIGIDAIRE	

ALL DRAWINGS AND SPECIFICATIONS ARE FURNISHED ONLY AS A GUIDE TO THE ARCHITECT AND OWNER. USE OF DRAWINGS FOR STRUCTURAL OR ARCHITECTURAL PURPOSES IS NOT AUTHORIZED. USE OF DRAWINGS AND SPECIFICATIONS ARE ALSO SUBJECT TO APPLICABLE ORDINANCES AND COMPLIANCE THEREWITH IS THE RESPONSIBILITY OF THE ARCHITECT AND OWNER. THESE DRAWINGS ARE NOT TO BE USED FOR BIDDING, PERMITTING, OR CONSTRUCTION PURPOSES. ALL DRAWINGS AND SPECIFICATIONS ARE SUBMITTED UPON THE UNDERSTANDING THAT NO RESPONSIBILITY IS ASSUMED BY COLLABORATIVE DESIGN, INC.

FS10

FOODSERVICE FLOOR PLAN

DATE: 02/29/18
DRAWN BY: HUHOT
CHECKED BY: HUHOT
PROJECT NO: 180101

PROJECT: Madison WI
PREPARED FOR: HUHOT/Morgenson
D/18, LLC

PROJECT LOCATION: HUHOT-Madison

PROJECT NO: 180101

DATE: 02/29/18

DRAWN BY: HUHOT

CHECKED BY: HUHOT

PROJECT NO: 180101

PROJECT LOCATION: HUHOT-Madison

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DATE: 02/29/18

DRAWN BY: HUHOT

CHECKED BY: HUHOT

PROJECT NO: 180101



HUHOT
ST. LOUIS, MISSOURI

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EXHIBIT C - Alcohol Serving Policy

HuHot Mongolian Grill tries to meet the needs and expectations of our guests. This often includes the serving of alcoholic beverages to enhance dining and/or social experiences. At all times HuHot Mongolian Grill is committed to serving alcoholic beverages responsibly. This policy applies to all employees who interact with guests. Employees who violate this alcohol serving policy will be disciplined, up to and including termination.

Liquor Philosophy

- HuHot Mongolian Grill will manage responsible liquor operations that are profitable for the long term.
- HuHot Mongolian Grill believes our guests have a high degree of self responsibility.
- HuHot Mongolian Grill has a professional responsibility to effectively manage our guests who have been drinking.

General Proactive Action Plan

- Train employees on laws and the alcohol policy.
- Handle any liquor related situations before they become a problem.
- Not allow minors to consume alcoholic beverages in the restaurant.
- Not allow intoxicated guests to drive.
- Provide transportation (a taxi) for any intoxicated guest.
- Contact the proper authorities if legal ramifications are involved.

Liquor Awareness

The following are the responsibilities of HuHot Mongolian Grill's staff.

- To be aware of the amount of alcoholic beverages that a guest is consuming.
- To be aware of the effect of over serving a guest.
- To be aware of all laws pertaining to the serving of alcoholic beverages.
- If you are having a problem with a guest, inform a manager or supervisor.
- Tell guests of any problems that their behavior is causing you and the people around them and ask the guests to change their behaviors. Tell them that they will ultimately be asked to leave if disruptive behavior continues. Do not be overly-friendly to guests but yet polite, considerate, and professional.

Checking Identification

Employees are required to check the identification of any guest in question who is requesting alcohol service.

- Check everyone who looks less than 35 years of age.
- Only accept approved forms of government photo identifications issued, which are signed.
- Refer any patron who is giving problems about checking their identification to a manager or supervisor.
- Refuse service to any patron without proper identification.
- Refer any patron with a tampered identification, an identification marked "duplicate," an expired identification, or any identification which you suspect may be false to a manager or supervisor.

Symptoms of Intoxication

Intoxicated guests are not to be served. Guests who have been over served start to show signs of intoxication. Watch for the following signs of intoxication in guests that may have had too much to drink.

- Appear sleepy. Put their head down to nap.
- Lose muscle coordination and spill things.
- Light more than one cigarette at a time or let them burn without smoking them.
- Appear unstable when walking or sitting up.
- Start to "daydream."
- Drop things such as money or cigarettes.
- Become loud and annoying to other guests.
- Slur words or lose their train of thought.
- Start arguments and become obnoxious.
- Become over-friendly with guests or employees.
- Become glassy eyed.
- Lose eye contact or appear to lose focus.

Alcohol Serving Rules

- Employees will not serve alcohol to guests under the age of 21, even if a guest is present with a parent or spouse who is older than 21.
- Employees shall discontinue alcohol service to anyone who is intoxicated.
- Employees serving alcohol must be at least 18 years of age.
- Employees shall discontinue alcohol service to anyone that becomes disruptive.
- Employees shall immediately inform a manager or supervisor about any problems, including potential problems, which are related to alcohol service.
- Employees shall not serve a guest who appears under the age of 35 without checking for proper ID.
- Employees shall serve each guest only one alcoholic beverage at a time.
- All managers, supervisors, bartenders and swinging/closing servers must have a valid operator's license that is current in the municipality where the alcohol beverage license is held. At least one of the aforementioned individuals shall always be on the premises when serving guests.
- Only employees who have a valid operator's license that is current in the municipality where the alcohol beverage license is held shall pour liquor. One exception: a non-licensed employee may pour alcohol as long as a licensed employee is behind the bar and supervising the pouring.
- All cocktails shall be mixed according to the recipes. Over-pouring is not allowed.
- All alcohol inventories shall be acquired from a licensed wholesaler.
- No alcohol shall be transferred from one store to another.
- All alcoholic beverages must be purchased. Promotions shall not give away any form of alcohol.
- A copy of all alcohol invoices shall be kept on site for at least two years following the receipt date.
- Employees are not allowed to drink prior to their shift. Employees are allowed to purchase one drink after their shift, after changing out of uniform.
- Employees shall not receive any discounts on alcoholic purchases.
- Employees shall break empty liquor bottles or otherwise deface (scratch or mutilate) the label of empty liquor bottles.
- All alcohol licenses and operator's licenses shall be framed and posted in a location visible to guests.
- Transportation shall be firmly offered to any intoxicated guests who do not have a designated driver.
- Employees shall immediately report guest issues related to alcohol service to a manager or supervisor.