

Cheba Hut Liquor License Committee Document:

We take the responsibility and security of our restaurant very seriously. We know that we have had management problems at this location. We have been doing recruiting efforts since January and put the current General Manager on a performance plan working with our Director of Operations. We have hired a seasoned restaurant general manager who is currently going through our Cheba Hut training in Milwaukee and will be attending two more additional weeks of training at our Cheba Hut Headquarters in Colorado. He will be assuming the management of the store in July.

There are several concerns that were brought to our attention by the City Clerk and our actions that were already underway, continuing and being added too.

1. Items to ensure more Security:

1. We will continue to card every bar customer, and beginning this week have rolled out the PatronsCan system. Every ID will be scanned into this system.
2. Security is Provided Friday and Saturday nights by Defense International Security - Owner - Jennifer Jones
3. Security Personnel have been hired for Friday and Saturday evenings. They will post at the entrance on University Drive and monitor the amount of patrons on the back patio, while maintaining communication with the other door person on Gilman via text to ensure capacity is being followed. No more than 68 people will be allowed to enter on premise - Only 16 people on the patio.
4. Director of Operations will be doing a weekly check in of Daily Bar Log and Shift Lead Logs.
5. No Smoking Signs (4 pack) to be put up around the establishment
6. One person trained in Security and Conflict Resolution with a second person completing training.
7. The side door is being converted to an exit only door. The door will lock automatically when it closes.
8. Reviewing outside lighting to ensure all areas around the building are properly lit.

2. Police Call Information:

1. During training that we had from police officers, they had stated that we should call whenever there is a significant disturbance. Then they would respond very quickly (4-7minutes), which they have done.
2. We have encouraged our staff to do so.

3. Response to not having an Operator on site:

1. All Shift Leads and Managers have their Operators License to ensure there is a Licensed Bartender on Site at all times.

4. Addressing Overcapacity:

1. Occupancy Limit signs placed two places in the Building - and an additional one on the deck
2. Capacity counts will be taken by management and recorded in the shift log anytime that the occupancy appears close to the limit.

5. Food to Alcohol Sales:

- Total Alcohol Sales: 2024- 13.9% \$183,438
- Total Food Sales: 2024 - 86.1% - \$1,134,389
- Current Year 2025: Alcohol Sales: 14.2% \$82,229
- Current Year 2025: Food Sales: 85.8% \$497,098