

**LICENSES AND CONSUMER SERVICES
LICENSE INSPECTOR'S REPORT**

License Number: L196-50263 **Police File Number:** 13681

Date of Application: May 6, 2015

Inspector: Michele Harvet, 612-673-5484

Applicant/Legal Entity: Four Sevens, LLC

DBA/Trade Name: Il Foro

Complete Address: 40 South 7th Street, #124, Minneapolis, MN 55402

Responsible person within 75 miles of Minneapolis City Hall: Lorin Zinter

Public Hearing Required: No

License Conditions: None at this time.

License Requested: On-Sale Liquor with Sunday Sales, Class E

Most Recent License Approved at this Location: On-Sale Liquor with Sunday Sales, Class E

Purpose of Application: To obtain a new On-Sale Liquor with Sunday Sales, Class E license

Neighborhood/Ward: Downtown West / 3

Zoning: B4-2/DP – This is a permitted use in the Downtown Business/Downtown Parking Overlay/Nicollet Mall Overlay District

7 acre requirement: Met

Off-Street Parking: The Office of the Zoning Administrator has determined that zero spaces are required to be provided on site.

Seating: Inside: 220 Seats Outside: 20

Maximum Capacity: Inside: 273 Maximum Capacity Outside: 75

Food Service Requirement: This establishment meets the minimum food service requirements set forth in MCO 360.65.

Alcohol Server Training: Training will be provided by Alcohol Compliance Services.

Hours of operation proposed: Monday through Sunday: 11:00 A.M. to 1:00 A.M.

Metropolitan Council Service Availability Charges: A SAC determination letter dated April 2, 2015, advised that there are several SAC credits at this location. No SAC payment is due.

HISTORY OF LOCATION

Mick's at the Forum held and On-Sale Liquor License with Sunday Sales, Class E, at this location, from at least 1992 to 1996. Goodfellows held an On-Sale Liquor License with Sunday Sales, Class E, at this location, from 1996 until 2005. The Forum operated there from 2010 until 2011.

APPLICANT

The applicant is Four Sevens, LLC; a Minnesota limited liability company, formed on November 4, 2014, under Chapter 322B (File Number 791853100020) having the required restriction on the transfer of shares and has the following members:

<u>Name</u>	<u>Shares</u>
KJLJ, LLC	40%
G & G Restaurant Holdings, LLC	24.75%
SMP Eat LLC	24.75%
G & B II, LLC	5.5%
Thomas Grendahl	5%

Ownership Structures

KJLJ, LLC

<u>Name</u>	<u>Membership Units</u>
Kevin Fitzgerald	500
Joshua Thoma	500
John Reibel	500
Lorin Zinter	500

G & G Restaurant Holdings, LLC

<u>Name</u>	<u>Unit Percentage</u>
Michael Zweigbaum	55.56%
Thomas Rogers	44.44%

SMP Eat LLC

<u>Name</u>	<u>Shares</u>
Colin Smith	1000

G & B II, LLC

<u>Name</u>	<u>Membership Interest</u>
David Gigerich	50%
Shane Betz	50%

The applicants have experience in owning/operating restaurants and business in the food/alcohol service industry. Josh Thoma and Jack Riebel are longstanding executive chefs and restaurant

managers/operators in the metro area, with experience at venues such as: Solera, La Belle Vie, Smack Shack, Butcher & Boar, and the Dakota Jazz Club, and are also the driving force behind the reopening The Lexington restaurant in St. Paul.

They meet all minimum requirements including criminal and financial background checks.

MANAGER

The general manager at Il Foro will be Lorin Zinter. Mr. Zinter has at least 10 years of experience in the food and alcohol service industry, most recently at HeyDay restaurant, as well as other venues such as La Belle Vie.

POLICE REVIEW

Police Licensing and this Inspector have reviewed the expenses and source of funds reported in this application. The applicant has provided documentation showing adequate legal and traceable funding for this venture and has passed the criminal background check. The First Precinct of the Minneapolis Police Department has discussed security issues with the applicant.

PREMISES

The premises are on the first floor and also have a mezzanine level at the City Center along the 7th Street side. This building houses several other businesses including other food establishments. The space to be licensed has approximately 13,000 square feet. There is table, booth and bar seating for approximately 220 patrons. There are three semi-private conference room/dining areas for private parties. There is outdoor patio seating along the 7th Street side with tables and chairs for 20 patrons. The rest of the establishment consists of a food preparation area, cooler, office and storage. There are two restrooms on the main floor; one female restroom with two stalls, and one male restroom with one stall and two urinals. The second floor has two staff restrooms, one female and one male, both single stall. This space is compact and contiguous. There are no undefined spaces.

BUSINESS PLAN/OPERATIONS

Alcohol servers at Il Foro will be required to ask for identification from all patrons that appear under 35 years of age unless a guest is a regular or recognized customer that has been identified as being 21 and over. All newly hired servers that have not had acceptable alcohol server training in the prior year, will receive formal alcohol service training by Alcohol Compliance Services. Servers will monitor the amount of alcohol each guest is consuming in order to prevent over serving and intoxicated guests. Servers may receive incentives for passing a youth alcohol compliance check or stopping an underage purchase. Servers that fail a compliance check will have their employment terminated immediately.

Il Foro will employ a total staff of approximately 90-100 persons working as managers/assistant managers, bar manager, wait staff/servers, bartenders, cooks, food runners and related kitchen help and hosts. On a typical Friday or Saturday evening, they intend to employ approximately four or five persons in a managerial-level position, all cognizant of and responsible for security matters at the restaurant.

Management and staff will be trained in the basic principles of establishment security and the expected protocols for handling security related issues. Il Foro's philosophy is one of respectful interaction and enforcement. Unruly and disruptive guests will first be asked to leave the premises and when necessary, physically escorted off the premises. Security at Il Foro will consist primarily of

their employees. Management will be the head of security; there will be top tier management present on premises during all Friday, Saturday evenings as well as during typically or expected busy times. It is the ultimate duty of the manager to keep an accurate count of all guests in order to avoid over occupancy. Once at capacity, additional guests will be denied entrance into the premises. All staff will be trained not to admit or serve intoxicated persons. Hosts will be stationed at the front entrance, generally stationed at street side in the evening and at the City Center entrance for lunch. Management or supervisory-level personnel will cycle through the outdoor area and interior premises typically at least every 60 minutes, more often at times the restaurant is busy and later in the evening. Typical manager and supervisory-level duties include: assisting customers, deescalating situations, walking the various areas, communicating with staff and employees on the floor about negative behavior, potentially difficult or escalating situations. At closing, management or supervisory-level personnel are present (at least) until all customers are out of the building and off the licensed premises. They will ensure that exterior lighting is appropriate for customer security as well as for surveillance of these areas. Staff has direct visual surveillance capabilities from the interior of the space to the outdoor patio café area via the large windows and from the front door area.

Il Foro's exit strategy incorporates defined tools utilized by their staff to ensure orderly and peaceable exiting from the building and surrounding sidewalk area. On evenings when they are open late, beverage alcohol service ends no later than 1:00 a.m. with last call generally announced no later than 12:45 a.m. Beginning at 12:50 a.m., customers receive verbal notice from staff. At approximately 1:00 a.m., the lights begin to come up. Staff will talk to patrons to encourage them to finish their drinks. They will also begin directing customers to the door by approximately 1:15 a.m. in order to achieve a gradual emptying of Il Foro no later than 1:30 a.m.

Il Foro's staff will also be responsible for ensuring that guests and other people do not loiter on the public sidewalk outside the premises and employ techniques to move them along, encouraging departure from the area. Staff will assist with clearing the sidewalk area and commit to a security presence in the for at least 30 minutes after the time of closing; in the case of a special event or a situation warranting additional attention, their management staff will remain for additional time. Staff will regularly inform exiting guests to have a safe evening and to respect the surrounding area and neighborhood. Management and staff will work with Minneapolis Police to escort potentially problematic guests away from the area. Staff will also be trained to call for police, fire or emergency medical services response if any employee or guest is severely injured, needs medical services, or when any injury is the result of a criminal act.

Due to the placement of the business in the downtown commercial district in City Center, a densely-populated retail and hospitality sector, the buffer provided by adjacent and common wall buildings, the primary nature of Il Foro as a full-service, upscale restaurant, typical and expected clientele, the solid block construction of their and neighboring buildings, they anticipate noise concerns will be minimal. Regardless, staff of Il Foro will regularly monitor noise emanating beyond the licensed premises. Management personnel and employees will ask and remind patrons to leave quietly and respectfully depart from the premises. Noise mitigation measures they intend to adopt with their staff include: training their employees to address: loud or unruly behavior from any patron; removal procedures for unruly or disruptive patrons, and the importance of minimizing unwanted noise as patrons depart the premises, with an emphasis on closing time.

Sound absorbing/buffering features and elements will minimize unwanted sound/noise emanating beyond the restaurant and patio confines. Sound will be absorbed via soft seating (wood, fabric and cushions), the outdoor overhead awning material (fabric-based), as well as via strategically positioned planters with shrubbery in the outdoor area. Their initial plan doesn't include outdoor speakers; however they may utilize such at some future point and will be cognizant of orienting any speakers

inwards with control of any such speakers assigned to management personnel. No live entertainment will be offered in the outdoor area, except by temporary expansion of license for such. They commit to responding promptly to any concerns with improper or unacceptable noise levels. All noise-related complaints and concerns will be handled by the general manager or assistant manager or in his/her absence, to the shift manager/supervisor on duty. It is the intent of Il Foro to comply with all noise-related ordinances and to be a good neighbor to the surrounding community.

Il Foro's entertainment offerings are limited to radio, prerecorded music, and TV. However, because they are not a sports bar concept, they will not offer TV in the main dining areas, but will offer TV in the bar area which is retractable, allowing for minimal visibility and judicious use.

During typical dining hours, it is anticipated that prerecorded music will be kept at a background music level. At other times, music may be at mid-range level, with music at a level allowing for conversation.

The anticipated hours of operation for Il Foro will be daily from 11:00 am until 1:30 am (with all beverage alcohol sales/service ceasing no later than 1:00 a.m.) They are not applying for a 2 a.m. license at this time. Hours are also subject to change depending upon special events, game days and similar such events, but in no case will operating hours extend into early morning hours beyond those mentioned in this paragraph without the necessary and required licenses and approvals. The hours of operation for the outdoor area will mimic those of the interior premises.

Il Foro is a full-service, sit-down, fine-dining facility with bar areas. They offer a full kitchen on-premise, and prepare made-from-scratch haute Italian cuisine ranging in price from \$9 to \$55. They intend to offer full menu during virtually all evening hours of operation, with a reduced menu beginning at 10:00 pm and scaling back the kitchen approximately one hour prior to closing; these hours may be adjusted based upon factors such as customer demand.

They will assign one dedicated employee (cleaning crew) to daily patrol the 100' perimeter of the restaurant, to sweep the area especially directly in front of the restaurant where the outdoor café and smoking may occur, and to remove any and all litter found thereon. Litter patrol will be concentrated prior to opening of the restaurant and during/after evening meal.

There are no mechanical amusement devices. No charitable gambling or sports team sponsorships are being planned.

PUBLIC HEARING SUMMARY

A public hearing is not required for this license application.

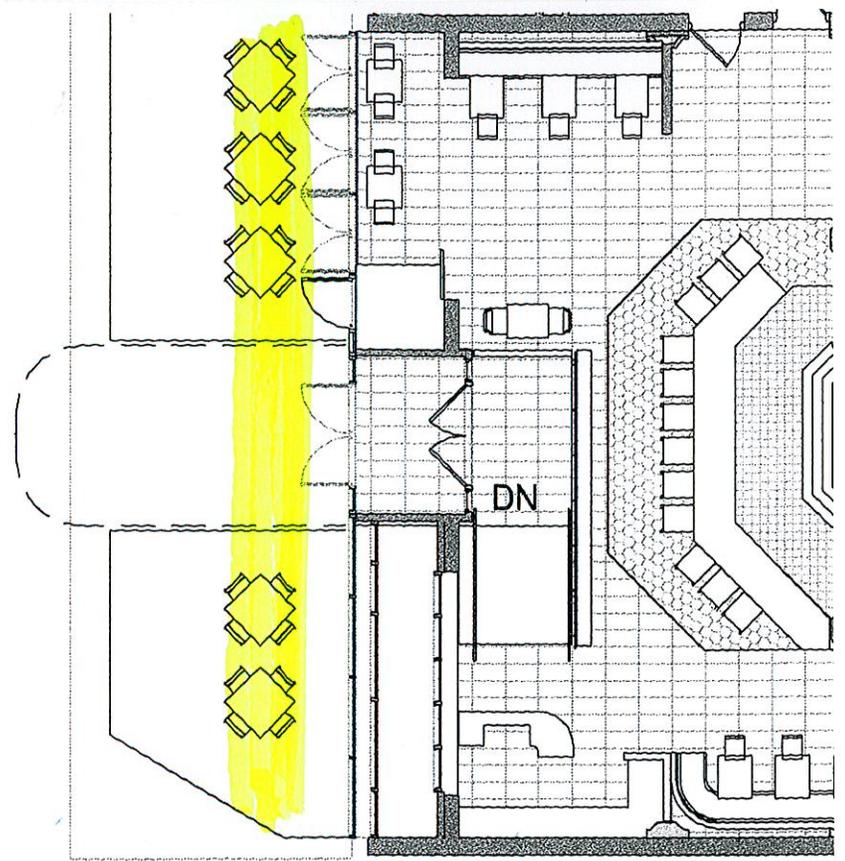
RECOMMENDATION

The Licenses and Consumer Services Division recommends approving this application for an On-Sale Liquor with Sunday Sales, Class E license for Il Foro.

LICENSE CONDITIONS

None at this time.

7th St



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