



City of Franklin

109 3rd Ave S
Franklin, TN 37064
(615)791-3217

Meeting Agenda

Beer Board

Tuesday, November 8, 2016

4:00 PM

Board Room

Approval of Minutes

1. [16-0984](#) Approval of Minutes from October 11, 2016 Beer Board meeting.
2. [16-0955](#) Consideration of application from Redzone BWR LLC d/b/a Buffalo Wings & Rings, 105 International Drive, Candace M. Elliott, Managing Agent, for on premises consumption.

Attachments: [Buffalo Wings & Rings.pdf](#)

Other Business

Adjournment

ANYONE REQUESTING ACCOMMODATIONS DUE TO DISABILITIES SHOULD CONTACT A.D.A. COORDINATOR, AT 791-3277 AT LEAST 10 DAYS PRIOR TO THE MEETING, IF POSSIBLE.

16-59

APPLICATION FOR BEER PERMIT
STATE OF TENNESSEE
CITY OF FRANKLIN

PURSUANT TO SECTION 8 CHAPTER 2 OF THE CODE OF THE CITY OF FRANKLIN, TENNESSEE, AND THE REQUIREMENTS OF 57-5-101 ET. SEQ. OF THE TENNESSEE CODE ANNOTATED, I HEREBY MAKE APPLICATION FOR:

X ON PREMISES PERMIT
___ OFF PREMISES PERMIT
___ ON AND OFF PREMISES PERMIT
___ MANUFACTURER'S OR DISTRIBUTOR'S PERMIT
___ SPECIAL EVENTS PERMIT HOURS OF EVENT _____

DATE PERMIT NEEDED 11/8/2016

PERMITS SHALL BE ISSUED TO THE OWNER OF THE BUSINESS, WHETHER A PERSON, FIRM, CORPORATION, JOINT-STOCK COMPANY, SYNDICATE, OR ASSOCIATION.

1. Applicant (Owner) Redzone BWR, LLC

Person ___ Firm ___ Corp ___ LLC X Joint-stock co. ___ Syndicate ___ Association ___

2. List all persons, firm, joint-stock companies, syndicates, or associations having at least a 5% ownership interest in the business (attach additional sheet, if needed). Please give name and address.

Mark C. Cross, 6411 Arden Court, Brentwood, TN 37027

3. If the applicant is a corporation, are they authorized to do business in the State of Tennessee? yes

4. Under what trade name will this business operate?

Buffalo Wings & Rings

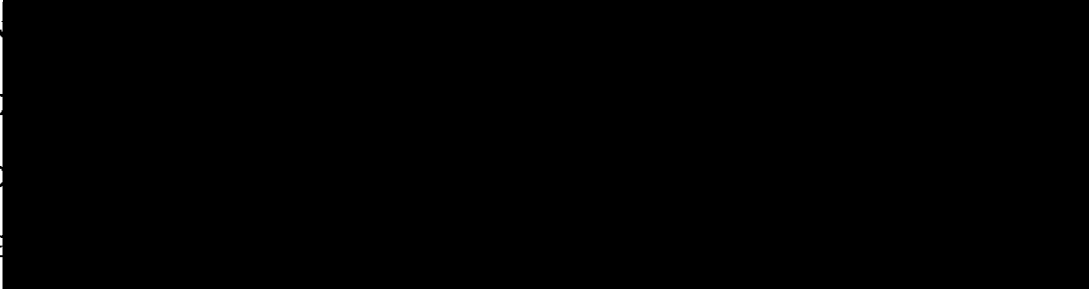
5. Location of the business by street address.

105 International Drive, Franklin, TN 37067

Phone number of the business (615) 224-3380

6. Please give the following information on the person who will be managing the business. This person is an owner _____ or a managing agent X.

N
D
D
E



7. Specify the identity, address and daytime contact phone number of the person to receive annual privilege tax notices and any other communication from the City.

Name Mark Cross Title Owner

Mailing Address 105 International Drive

City, State, Zip Franklin, TN 37067

Daytime contact phone number 615-815-8213

8. Will the permit be used to operate two or more restaurants or other businesses under the same permit as permitted by T.C.A. Section 57-5-103(a)(4) within the same building? Yes _____ No X.

If so, specify number n/a. List the names of the restaurants or other businesses and describe their location (use additional sheet if necessary)

n/a

9. Do you own the premises on which you will operate? No
If no, please give the name and address of the property owner.

Redzone Group, LLC

6411 Arden Court, Brentwood, TN 37027

10. Has any person having at least 5% ownership interest, managers or employees of the business been convicted of any violation of beer or alcoholic beverage laws or any crime (other than minor traffic violations) within last ten (10) years? no If so, give particulars of each charge, court and date convicted.

n/a

11. Has this owner or the owners organization had a beer permit revoked, suspended, or denied in the State of Tennessee? Yes ___ No X If so, please give date, place and cause of said revocation.

n/a

12. Give the name and address of the former beer permittee at this establishment.

None - new build

13. Give applicant's history of involvement in the beer business, if any.

n/a

14. Give applicant's employment record for the past 10 years.

n/a

15. What is the exact nature of the business in which you are applying for a beer permit? (Restaurant, tavern, motel, etc.)

restaurant/bar

16. Will a full course menu be served? yes

17. Will separate and sanitary facilities be maintained for men and for women? yes

18. Will dancing be allowed on your premises? yes
If yes, do you acknowledge that section 9-102 of the Franklin Municipal Code prohibits the operation of establishments allowing dancing between 1:30 AM and 8:00 AM? yes

19. Does your company have a training policy for employees regarding the sale of beer to minors? Yes X No _____

If yes, explain the procedure in detail or you may provide a separate attachment.

We train every employee for age identification and intoxication.

If no, do you plan to implement a training policy in the future? n/a

20. Please read the following and upon signature of this application, you do understand and agree to comply if you are granted a permit.

- (a) You will not sell beer or similar beverages except at the place or places for which the beer board has issued your permit.
- (b) You will not sell beer or any like beverage except in accordance with the terms of said permit.
- (c) If this application is made for permit to sell and not for consumption on the premises, you will not sell for consumption on the premises and not allow consumption on the premises.
- (d) You will rigidly enforce the law against sales to minors.
- (e) You will prohibit gambling at your establishment and understand that the conduct of such activities on the premises will result in revocation of your permit.
- (f) You will secure a certificate or statement from the health department or health officer that the premises covered by the application meet the requirements of the ordinances of the City of Franklin and the laws of the State of Tennessee.
- (g) You will not attempt to transfer this permit to anyone else.
- (h) You will display this permit in a prominent place in your establishment.
- (i) You will not sell or distribute beer between the hours of 3:00 AM and 6:00 AM (8:00 AM for on premises consumption) during the week and between the hours of 3:00 AM Sunday and 12:00 Noon Sunday (10:00 AM for on premises consumption).
- (j) You will prohibit the congregation at your establishment of those who reasonably appear to be intoxicated, lawless, rowdy, or prostitutes.
- (k) You will not allow any liquor with alcoholic content of greater than five percent (5%) to be consumed on the premises.
- (l) You will not allow any sale or delivery of beer for consumption on the premises outside of the building, it being the intention to prohibit the sale of beer by what is commonly known as "curb service" or "curb sales" of beer.
- (m) You will comply with all requirements of section 2-201 through 2-229 of the municipal code of the City of Franklin.

A non-refundable \$250 fee must accompany this application and the application shall be submitted at least fifteen (15) days prior to the Beer Board meeting at which it is to be considered. If the application is approved you are required to provide documentation of sales tax registration to the city within ten days of approval. Any applicant making false statement in this application shall forfeit his permit and shall not be eligible to receive any permit for a period of ten years.

A privilege tax of \$100 is imposed on the business of selling, distributing, storing or manufacturing beer in this state effective January 1, 1994 and each successive January 1. Any holder of a beer permit issued after January 1, 1994 shall pay a pro rata portion of this annual tax when the permit is issued.

I hereby make application to the City of Franklin Beer Board for a beer permit.

The signing of this application acknowledges that I am aware of the laws prohibiting the sale of beer to minors.

I hereby certify that no person having at least a 5% ownership interest, nor any person to be employed in the distribution or sale of beer in my establishment has been convicted of any violation of the beer or alcoholic beverage laws or any crime involving moral turpitude within the past 10 years.

I am also aware that I shall not be issued a permit or my permit shall be revoked if my business location causes traffic congestion or interferes with schools, churches, or other public places of public gathering, or otherwise interferes with public health, safety and morals.

REDZONE BWR, LLC

By: Mark C. Cross, President

Signature of Applicant/Owner (or Authorized Corporate Officer) Mark C. Cross, President

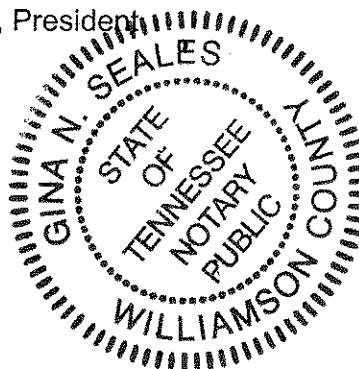
On behalf of: Buffalo Wings and Rings

Name of Business Entity

Sworn to and subscribed before me this 3 day of October, 2016

Gina N. Seales
Notary Public

My Commission Expires: June 30, 2019



Official Use Only

Application Fee \$ 250.00 Date Paid 10-25-16

Privilege Tax \$ 100.00 Date Paid 10-25-16

Board Meeting Date 11, 8, 16

ALCOHOL SAFETY

All team members who serve alcohol are responsible for complying with company policy and local, state, and federal laws relating to sales and service of alcoholic beverages. Thorough knowledge of your local liquor laws and regulations is expected of anyone serving our guests.

DRAM SHOP LAWS:

Dram Shop Laws allow an establishment, its employees, and its owners to be sued by someone injured by a patron who had been drinking alcohol at the establishment.

WHAT DOES THIS MEAN TO YOU?

You are personally responsible for every guest that consumes alcohol on your premises from the moment they walk in the door, to the moment they safely arrive home. The next sections describe in detail the best practices used at BW&R for ensuring the safe serving of alcohol to our guests with regards to:

- CARDING GUESTS
- BLOOD ALCOHOL CONTENT (BAC)
- OBSERVING GUEST BEHAVIOR
- COMMUNICATION TO THE TEAM
- DISCONTINUING ALCOHOL SERVICE

CARDING GUESTS

The first line of defense in preventing under-age consumption of alcoholic beverages is to card guests. As a family-friendly sports restaurant, our guest's age range varies greatly. It is vitally important that no guest is served to the point of intoxication and that no individual under the age of 21 purchase or consumes alcoholic beverages in our restaurant.

Carding Practices:

- CARD EVERY GUEST THAT APPEARS 35 YEARS OF AGE AND YOUNGER
- ASK GUEST TO REMOVE THE ID FROM THEIR WALLET- NEVER REMOVE IT FOR THEM!

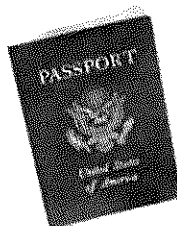
Checking ID's:

- Ensure that the photo on the ID matches the guest. If you have any concerns, ask for a second form of identification.
- Check today's date against the date of birth on the ID.
- Check the lamination. Often, fake ID's are poorly laminated, the edges are split or opened, or the license is cut and the interior document altered.
- Check the picture and print quality. With high-end laser printers, underage drinkers are able to fabricate ID's that resemble a real driver's license.
- Check any holograms pertaining to the particular state's ID.
- Ensure the identification is valid and not expired.
- Ensure the identification is signed.
- Check Bar ID Book if validity of the identification presented is in question.

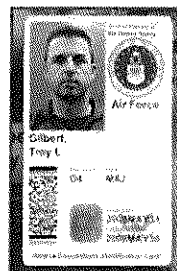
ACCEPTABLE FORMS OF IDENTIFICATION



STATE DRIVER'S LICENSE



PASSPORT



MILITARY ID CARD



NON-DRIVER ID CARD

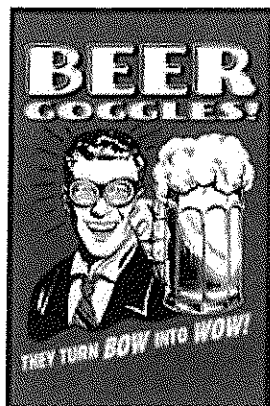
FACTORS THAT AFFECT A GUEST'S BLOOD ALCOHOL CONTENT (B.A.C.):

- Rate of alcohol consumption and the amount of alcohol consumed
- Drink strength- how much alcohol is in an individual drink
 - Standard measurement for counting drinks: ½ ounce of pure alcohol or one drink
 - 12 ounces of beer
 - 5 ounces of wine
 - 1 ½ ounces of 80 proof liqueur
 - 1 ounce of 100 proof liqueur
 - 2 ½ ounces of 40 proof liqueur
- Body type, age and gender
 - In general, drink for drink, a smaller person will have a higher BAC than a larger person.
 - Elderly patrons tend to be intoxicated quicker than a younger patron.
 - Women, generally smaller with a higher % of body fat, tend to become intoxicated quicker than men.
- Food consumption
 - Avoid salty foods or foods high in carbs.
 - Encourage fatty, high protein food- WINGS! This slows alcohol absorption into the bloodstream.

OBSERVE THE BEHAVIOR OF YOUR GUESTS

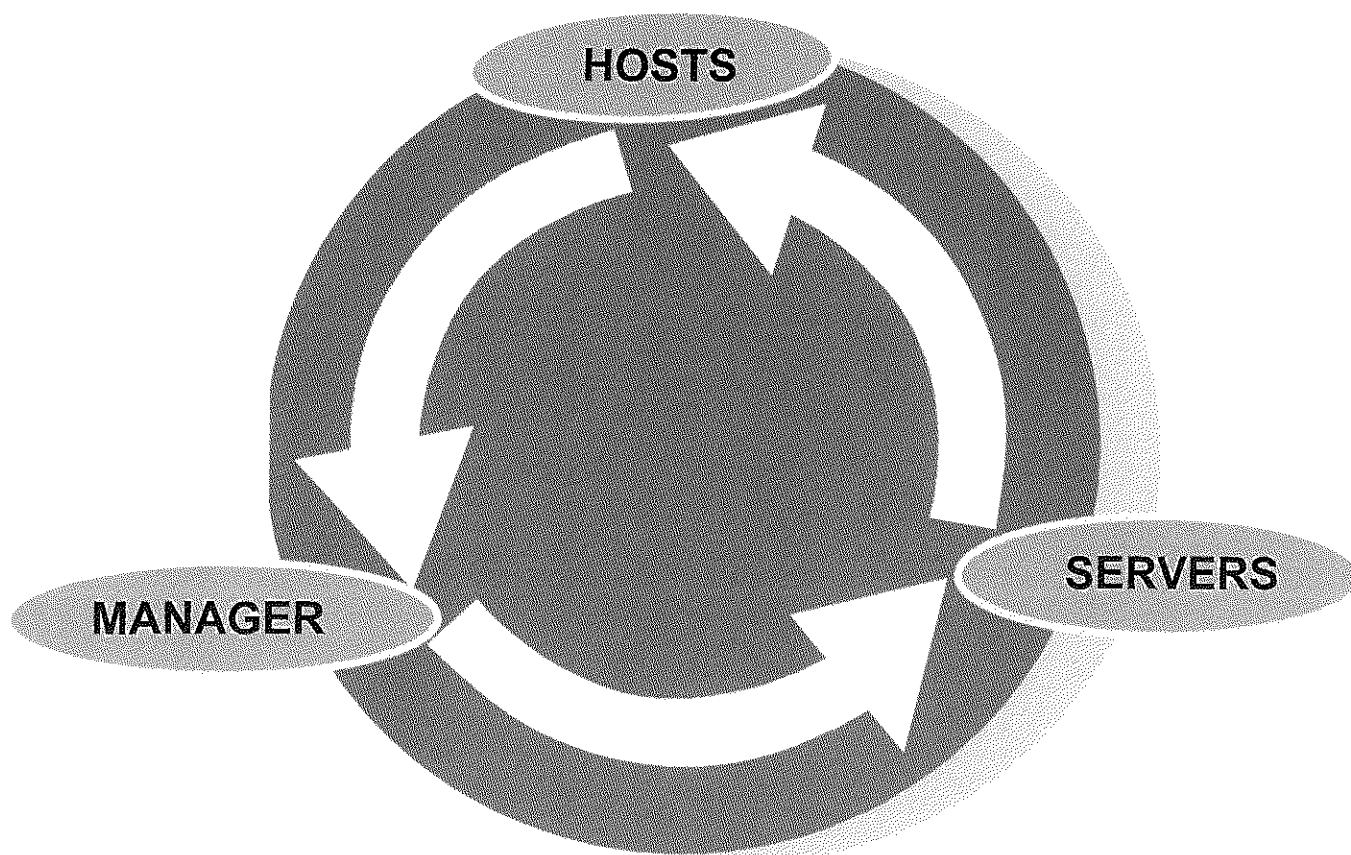
Monitor significant behavior changes that may indicate a guest is approaching intoxication. Keep in mind that a change in behavior more significant than the actual behavior itself.

- RELAXED INHIBITIONS: Becoming overly-friendly, depressed, using foul language, making rude comments
- IMPAIRED JUDGMENT: Making irrational comments, complaining about the strength of their drink, buying rounds for strangers
- SLOWED REACTION TIME: Talk or move slowly, sleepy, glass-eyed, unable to focus
- IMPAIRED MOTOR COORDINATION: Stumble, unable to pick up objects, spilling drinks, slurred speech, difficulty lighting a cigarette



COMMUNICATION THROUGHOUT THE RESTAURANT:

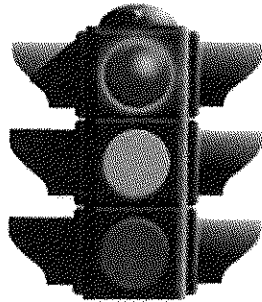
Monitoring guests and their alcohol consumption from the moment they arrive in your restaurant until the moment they leave the premises is vital. Communication about the guest's level of intoxication should travel with the guest as they move from location to location throughout the restaurant. To succeed at monitoring guest's alcohol consumption, it is important you get input from all coworkers directly involved with guest engagement.



DISCONTINUING ALCOHOL SERVICE

If a guest has reached a point of intoxication, steps will need to be taken to discontinue alcohol service. These steps of “cutting off” a guest’s alcohol intake will need to be performed by a manager. Never cut off a guest until the next round is ordered; this may already be their last. Leading up to this, the bartender must be aware of the GREEN, YELLOW, RED steps. It is at the point of initial contact that the server can rate the guest using the traffic light system.

GREEN, YELLOW, RED



GREEN:

If a guest is in the Green, it means the guest is sober.

How does a server intervene when a Guest is sober? Some methods can include:

- SERVING A DRINK ONLY TO SOMEONE WHO WANTS ONE.
- SERVING A SINGLE DRINK AT A TIME TO EACH GUEST.
- ENCOURAGING FOOD WITH DRINKS.
- SERVING GLASSES OF WATER WITH ALL DRINKS.

YELLOW:

If a guest is in the Yellow, it means he/she is becoming intoxicated and the server should proceed with caution.

Because it is easier to deal with a guest who is in the yellow versus the red, the server should pay careful attention and increase the level of intervention by doing the following:

- Inform the manager to increase awareness and to provide assistance in preventing the guest from becoming intoxicated.
- Stop suggesting or encouraging the sale of any further alcohol.
- Strongly encourage the guest to eat and suggest non-alcoholic or low-alcohol beverages.
- Remove old glasses before bringing a new drink when the guest orders to slow down consumption.

It also is important that the server help ensure the guest will safely arrive at their next destination by calling a taxi, making sure the guest calls for a ride, or identifying a Designated Driver in the party.

RED:

If a guest is in the Red stage, it means he/she is intoxicated and alcohol service must be stopped.

The third stage is the Red stage. At this point, alcohol service must stop because the guest is intoxicated. While most servers want to prevent their guests from getting to this stage, a guest can move very quickly between stages, often quicker than the server anticipates.

How can a server identify when a guest is intoxicated?

- Observe the guest's behaviors
- Count drinks so that you can keep track of how many alcoholic beverages the guest has had. Remember, as alcohol affects different people different ways, drink counting should never be the only method of measuring intoxication.

NOTE: Always get your manager involved when the decision is made to stop alcohol service for a guest. The manager should be the one who informs the intoxicated guest of our decision to discontinue service.

HANDLING DIFFICULT SITUATIONS

WHEN AN INTOXICATED GUEST TRIES TO LEAVE:

- TRY TO CONVINCE THE GUEST NOT TO DRIVE
- ASK GUEST FOR THEIR KEYS AND ARRANGE FOR ALTERNATE TRANSPORTATION
- IF THEY REFUSE TO GIVE YOU THEIR KEYS, INFORM THE GUEST YOU WILL CALL POLICE

GUESTS WHO ARRIVE INTOXICATED:

- TRY TO REFUSE ENTRY
- DO NOT SERVE GUEST
- INFORM MANAGEMENT AND OTHER CO-WORKERS
- REMEMBER, ONCE AN INTOXICATED GUEST ENTERS THE RESTAURANT, YOU BECOME RESPONSIBLE

NOTE: Even with a designated driver, you can never serve a guest to the point of intoxication!

VIOLENT SITUATIONS

If a violent situation should ever occur, the main priority is to first separate any guests away from the violence. Immediately notify a manager of the situation and call the police.

- SEPARATE ALL GUESTS FROM THE VIOLENCE.
- IMMEDIATELY NOTIFY THE MANAGER OF THE SITUATION
- CALL POLICE FOR ASSISTANCE.
- NEVER TOUCH OR RESTRAIN ANY GUEST INVOLVED.
- NEVER OFFER MORE ALCOHOL TO TRY TO CALM VIOLENT GUESTS.
- FILL OUT AN INCIDENT REPORT, DOCUMENTING THE SITUATION THAT HAS OCCURRED.



POLICE DEPARTMENT

Deborah Y. Faulkner, EdD
Chief of Police



Dr. Ken Moore
Mayor

Eric S. Stuckey
City Administrator

October 25, 2016

TO: Chief Deborah Y. Faulkner

FROM:

Mary E. Casteel
Mary E. Casteel, Communications Support Coordinator

SUBJECT: Beer Board Background Checks

A check of Franklin Police Department records was completed on Candace Maerie Elliott, Managing Agent for Redzone BWR, LLC and found to be clear.

A check was completed through LexisNexis/Accurint and revealed the following:



Requested by: Christy McCandless

City of Franklin

P O Box 705
Franklin, TN 37065
(615) 791-3225

DATE: 10-25-16

TO: POLICE CHIEF

FROM: CHRISTY MCCANDLESS, ACCOUNT MGMT SUPERVISOR

RE: RECORDS CHECK FOR APPLICATION FOR BEER PERMIT
BEER BOARD MEETING DATE 11-8-16

- ☐ Applicant is requesting a temporary permit. Please return ASAP.
- ☒ Please return by 10-28-16 to provide information for Beer Board meeting agenda.

Name of Business Buffalo Wings + Rings

Location of Business 105 International Dr

Name of applicant Redzone BWR LLC

Managing Agent

Drivers License

Date of Birth

- ☐ Recommend. Based on information available to date, the applicant has no record requiring denial of the permit under the provisions of Title 8 of the Franklin Municipal Code.
- ☐ Not recommending. Based on information available to date, the Police Dept. is not recommending approval of a permit.

CENTRAL RECORDS DIVISION
FRANKLIN POLICE DEPT

By _____

Date _____

Approved _____
Signature

City of Franklin

P O Box 705
Franklin, TN 37065
(615) 791-3225

DATE: 10-25-16

TO: CODES DEPT
FIRE DEPT

FROM: CHRISTY MCCANDLESS, ACCOUNT MGMT SUPERVISOR

RE: BUILDING INSPECTIONS FOR APPLICATION FOR BEER PERMIT

- ☒ ON PREMISES PERMIT
☐ OFF PREMISES PERMIT
☐ ON AND OFF PREMISES PERMIT
☐ MANUFACTURER'S OR DISTRIBUTOR'S PERMIT
☐ SPECIAL EVENTS PERMIT

☐ Applicant is requesting a temporary permit. Please return ASAP.

☒ Please return by 10-31-16 to provide information for Beer Board meeting agenda.

Beer Board Meeting Date 11-8-16

Name of Business Buffalo Wings & Things

Location of Business 105 International Drive

CODES DEPT


Building Inspector

10-27-16
Date

FIRE DEPT

Fire Inspector

Date

City of Franklin

P O Box 705
Franklin, TN 37065
(615) 791-3225

DATE: 10-25-16

TO: CODES DEPT
FIRE DEPT

FROM: CHRISTY MCCANDLESS, ACCOUNT MGMT SUPERVISOR

RE: BUILDING INSPECTIONS FOR APPLICATION FOR BEER PERMIT

- ☒ ON PREMISES PERMIT
☐ OFF PREMISES PERMIT
☐ ON AND OFF PREMISES PERMIT
☐ MANUFACTURER'S OR DISTRIBUTOR'S PERMIT
☐ SPECIAL EVENTS PERMIT

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Beer Board Meeting Date 11-8-16
~~10-31-16~~

Name of Business Buffalo Wings + Things

Location of Business 105 International Drive

CODES DEPT

Building Inspector

Date

FIRE DEPT

[Signature]
Fire Inspector

Oct 25, 2016
Date