



5. Location of the business by street address. For special event, list location of the event.

1110 Hillsboro Rd, B200, Franklin, TN 37064

Phone number of the business 615-599-0338

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

Name [REDACTED]

Drivers license # [REDACTED] State [REDACTED]

Date of birth [REDACTED] Soc. Sec. # [REDACTED]

Home phone # [REDACTED] Daytime phone # [REDACTED]

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 Tim Ness Title Owner

Mailing Address 1110 Hillsboro Rd, B200

City, State, Zip Franklin, TN 37064

Daytime contact phone number 615-390-4521

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 .

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

\_\_\_\_\_  
\_\_\_\_\_

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

David Crabtree, Brookside Properties  
2002 Richard Jones Rd, Ste 200, Nashville, TN 37215

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.

\_\_\_\_\_  
\_\_\_\_\_

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.

\_\_\_\_\_  
\_\_\_\_\_

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

N/A  
\_\_\_\_\_  
\_\_\_\_\_

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

Manager, Danzo's, Panama Reds, Nashville, TN  
\_\_\_\_\_

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

Cool Cafe (A Cooks Dream, LLC) - 2005 - Present  
Something Special / Party Time Catering,  
107 Heady Dr, Belle Meade, TN 37205

15. What is the exact nature of the business in which you are applying for a beer permit?  
(Restaurant, tavern, motel, etc.)  
Restaurant
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? No  
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? \_\_\_\_\_

**TRAINING POLICY:**

All beer applications must have a training policy submitted with application. This policy must include training regarding the sale of beer to minors.

19. 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.*

\_\_\_\_\_  
Signature of Applicant/Owner (or Authorized Corporate Officer)

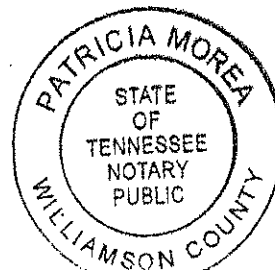
On behalf of:

A Cooks Dream, LLC  
Name of Business Entity

Sworn to and subscribed before me this 9<sup>th</sup> day of May, 20 12

Patricia Morea  
Notary Public

My Commission Expires: July 7<sup>th</sup> 2013



**Official Use Only**

Application Fee \$	<u>250.<sup>00</sup></u>	Date Paid	<u>6/15/12</u>
Privilege Tax \$	<u>50.<sup>00</sup></u>	Date Paid	<u>6-20-12</u>
Board Meeting Date	<u>7, 10, 12</u>		

*A Cook's Dream, LLC*

*DBA*

*Cool  
Cafe*

**MANGIA**  
NASHVILLE

# *A Cook's Dream, LLC*

## Alcohol Responsibility Policy and Procedures

*A Cook's Dream, LLC* dining experience creates a fun and enjoyable atmosphere through authentic cuisine and cocktails. Our unique beverage selection allows our guests to experience new and different cocktails out of their normal everyday routine without over consuming.

It is the policy of *A Cook's Dream, LLC* to comply with all laws regarding the sale and consumption of alcohol. All employees will be responsible for following all policies on the service of alcohol.

All employees responsible for the service of alcohol must be at least 18 years of age, have a valid TABC server permit, and have passed *A Cook's Dream, LLC* Alcohol Responsibility Test.

Here at *A Cook's Dream, LLC* we follow 4 basic guidelines for the responsible service of alcohol. By following these guidelines our guests and employees will achieve a fun and enjoyable experience.

1. Employees will ask for valid identification for any guest who orders an alcoholic beverage.
2. Guests must be at least 21 years of age to order and/or consume an alcoholic beverage.
3. Employees will not serve an alcoholic beverage to any guest who is visibly intoxicated.
4. Employees will inform management of any alcohol related problems.

Specifically:

1. Employees will ask for valid identification for any guest who orders an alcoholic beverage. It is *A Cook's Dream, LLC* policy that any guest who orders or consumes an alcoholic beverage must have valid identification. There are four acceptable forms of identification:
  - a. Valid state identification card
  - b. Valid state drivers license
  - c. Valid military identification card
  - d. Valid passport.

All valid forms of identification must have a picture and must not be expired. If there are any questions regarding the authenticity of an ID, employees must check with the manager and the ID guidebook.

When checking the guest's identification follow 4 basic steps:

- a. Ask the guest to remove the ID from their wallet.
- b. Determine whether the ID is valid by
  - Checking the birth date
  - Checking the expiration date
  - Examining the lamination and checking for cuts and abrasions
- c. Looking at facial features and comparing the guest to the picture
  - Hairline
  - Size, shape, and setting of eyes
  - Nose
  - Mouth and chin
  - Ears
- d. If there are doubts ask specific questions, such as
  - Street address
  - Year they graduated from high school
  - Astrological sign



2. Guests must be at least 21 years of age to order and/or consume an alcoholic beverage.

It is the law that a person must be at least 21 years of age to order and/or consume alcohol.

The law will hold the employee who serves alcohol to a minor personally liable.

Some warning signs of underage guests trying to order alcoholic beverages illegally are the following:

- a. The guest seems nervous.
- b. The guest states that he/she does not have their ID because they are "regulars" or friends of other employees.
- c. Someone orders for the guest who is in the restroom or not arriving until later.
- d. A guest picks up an empty glass and asks for whatever they had.

*A Cook's Dream, LLC* will not tolerate the service of alcohol to minors and any employee who does so will be terminated immediately.

3. Employees will not serve an alcoholic beverage to any guest who is visibly intoxicated.

To follow this guideline, the employee must have an understanding of the different effects of alcohol and the signs of intoxication. The employee must use their people skills to promote responsible drinking rather than reacting to the behavior of an intoxicated guest.

Tolerance is the ability to mask the changes in people's behavior after consuming a few alcoholic beverages.

The amount of pure alcohol in a drink is  $\frac{1}{2}$  the proof of that alcohol.

Example... a drink that contains 80 proof liquor contains 40% pure alcohol.

Blood Alcohol Content (BAC) can help with the understanding of the effects of alcohol.

Example... the following is an estimated outline of the BAC for a 150lb. male on an empty stomach after one hour.

2 drinks	.05 BAC
4 drinks	.10 BAC
8 drinks	.20 BAC
12 drinks	.30 BAC

The BAC level of .08 is considered intoxication in the state of Tennessee.

The absorption rate is the rate alcohol passes into the body, through the digestive system and is absorbed into the blood stream. There are several factors that can affect the absorption rate.

a. Size

A smaller person might be affected more quickly by alcohol than a larger person.

b. Gender

Women generally are smaller than men and have more body fat, which can result in a higher BAC level more quickly.

c. Food

A full stomach prior to consuming alcoholic beverages will slow the absorption of alcohol into the bloodstream.

d. Strength of drink

Alcoholic beverages have different effects based upon their ingredients.

e. Rate of consumption

Ordering several beverages and consuming them rapidly will increase the amount of alcohol in the bloodstream.

f. Mood

A guest who is emotional, under stress, and/or exhausted will feel the effects of alcohol quicker than others.

g. Drug use

Legal and illegal drug usage can speed up the effects of alcohol and may cause an unpredictable outcome.

To slow a guest's consumption of alcohol the employee offers non-alcoholic beverages, suggests ordering food, and does not offer a fresh alcoholic beverage until requested. These tactics will not make a person sober but will slow the effects and buy some time for the alcohol to be absorbed.

Remember, the only way to actually "sober up" is time. The body can only process so much alcohol at a time.

Knowing the signs of intoxication will help the employee follow the guidelines for responsible service of alcohol. Here are ten signs of intoxication:

- a. Trouble handling money
- b. Slurred or troubled speech
- c. Mood swings
- d. Loss of self-control
- e. Glassy eyes
- f. Slow movements
- g. Loud boisterous behavior
- h. Ordering several drinks at once
- i. Lack of coordination
- j. Unaware of surroundings

4. Employees will inform management of any alcohol related problems.

The employee should allow management to make the decision if a guest must be cut off from the service of alcohol. If the employee does involve management in this decision, then it is responsibility of that employee to support this decision and to inform the rest of the staff of the decision.

If an employee is hesitant about serving alcohol to a guest, the employee should not ring in the beverage and then should immediately bring the concern to the management. Next, the employee should wait for the manager's decision before ringing in the beverage or offering a non-alcoholic beverage.

When dealing with a guest that must not be served an alcoholic beverage the employee must be sure not to use condescending tones and/or statements.

For example avoid saying:

"You've had enough to drink." or "You are drunk."

Instead the employee should try saying:

"I am unable to serve you any more alcohol but I would love to offer you a soda or iced tea."

Or

"Our company policy does not allow me to serve you any more alcohol."

The employee should

Express concern and compassion for the guest's safety.

Explain that he/she wants everyone to have a great time but also make it home safely.

The employee and/or management must make a reasonable effort to prevent an intoxicated guest from drinking more and/or leaving the restaurant. Due to state laws the employee could be held legally responsible if the intoxicated guest leaves and gets in into an accident.

As an employee of *A Cook's Dream, LLC* the preceding the 4 guidelines that have been outlined are designed to help and aid an employee in the responsible service of alcohol. To finalize this training, the employee must complete and pass *A Cook's Dream, LLC* "Responsible Service of Alcohol Test."

**A Cook's Dream, LLC**  
**Responsible Service of Alcohol Test**  
(For multiple choice questions, circle the correct answer)

Name: \_\_\_\_\_ Date: \_\_\_\_\_

1. List *A Cook's Dream, LLC* 4 basic guidelines for the responsible service of alcohol.
  - a.
  - b.
  - c.
  - d.
  
2. What are the 4 acceptable forms of identification?
  - a.
  - b.
  - c.
  - d.
  
3. What does BAC stand for?
  
4. What are 3 factors that affect the absorption rate of alcohol in a person?
  - a.
  - b.
  - c.

5. What is the only way to help a person "sober up?"
  
6. List 5 signs of intoxication.
  - a.
  
  - b.
  
  - c.
  
  - d.
  
  - e.
  
7. The BAC level of \_\_\_\_\_ is considered intoxication in Tennessee.
  
8. The employee and/or management must \_\_\_\_\_ to prevent an intoxicated guest from drinking more or leaving the restaurant.
  - a. Hold down the guest.
  - b. Keep giving them beverages.
  - c. Make a reasonable effort.
  - d. Do nothing.
  
9. If an employee is hesitant to serve alcohol to a guest, he/she should...
  - a. Just serve them, because it is not worth the hassle.
  - b. Ring in the drink and then get a manager.
  - c. Tell the guest that he/she will not serve them and ask them to leave.
  - d. Do not ring in the drink and get the manager immediately.
  
10. If the manager makes the decision to refuse the sale of alcohol to a guest the employee should...
  - a. Secretly serve the guest without the manager knowing.
  - b. Help inform the rest of the staff of the decision made.
  - c. Tell all of the guests at the table they are not welcome.
  - d. Not return to the table.

I have read and understand the policy and procedures for *A Cook's Dream, LLC* "Responsible Service of Alcohol."

\_\_\_\_\_  
Applicant's Name Printed      Applicant's Signature      Date

\_\_\_\_\_  
Manager's Name Printed      Manager's Signature      Date

## ***A Cook's Dream, LLC***

### **Responsible Service of Alcohol Test Answer Key**

1. List *A Cook's Dream, LLC* 4 basic guidelines for the responsible service of alcohol.
  - a. Employees will ask for valid identification for any guest who orders an alcoholic beverage.
  - b. Guests must be at least 21 years of age to order and/or consume an alcoholic beverage.
  - c. Employees will not serve an alcoholic beverage to any guest who is visibly intoxicated.
  - d. Employees will inform management of any alcohol related problems.
  
2. What are the 4 acceptable forms of identification?
  - a. Valid state identification card
  - b. Valid state drivers license
  - c. Valid military identification card
  - d. Valid passport
  
3. What does BAC stand for?  
Blood Alcohol Content
  
4. What are 3 factors that affect the absorption rate of alcohol in a person?
  - a. Size
  - b. Gender
  - c. Food
  - d. Strength of drink
  - e. Rate of consumption
  - f. Mood
  - g. Drug Use
  
5. What is the only way to help a person "sober up"?  
Time



6. List 5 signs of intoxication

- a. Trouble handling money
- b. Slurred or troubled speech
- c. Unaware of surroundings
- d. Mood swings
- e. Loss of self-control
- f. Loud boisterous behavior
- g. Lack of coordination
- h. Ordering several drinks at once
- i. Glassy eyes
- j. Slow movements

1. The BAC level of  .08  is considered intoxication in the state of Tennessee.
2. The employee and/or management must \_\_\_\_\_ to prevent an intoxicated guest from drinking more or leaving the restaurant.
  - a. Hold down the guest.
  - b. Keep giving them beverages.
  - c. Make a reasonable effort.
  - d. Do nothing.
3. If an employee is hesitant to serve alcohol to a guest, he/she should...
  - a. Just serve them it's not worth the hassle.
  - b. Ring in the drink and then get a manager.
  - c. Tell the guest he/she won't serve them and ask them to leave.
  - d. Do not ring in the drink and get the manager immediately.
10. If the manager makes the decision to refuse the sale of alcohol to a guest the employee should?
  - a. Secretly serve the guest without the manager knowing
  - b. Help inform the rest of the staff of the decision made
  - c. Tell all of the guests at the table they are not welcome
  - d. Not return to the table

# City of Franklin

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

DATE: 4/15/12  
TO: POLICE CHIEF  
FROM: CHRISTY MCCANDLESS, ACCOUNT MGMT SUPERVISOR  
RE: RECORDS CHECK FOR APPLICATION FOR BEER PERMIT  
BEER BOARD MEETING DATE 7/10/12

Applicant is requesting a temporary permit. Please return ASAP.

Please return by \_\_\_\_\_ to provide information for Beer Board meeting agenda.

Name of Business: CASA

Location of Business: 1100 H. H. H. Dr. # B-200

Name of applicant: J. D. ...

Managing Agent: [REDACTED]

Drivers License #: [REDACTED] State: [REDACTED]

Date of Birth: [REDACTED] Soc. Sec. #: [REDACTED]

- Recommend. Based on information available to date, the applicant has no record resulting 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

POLICE DEPARTMENT

David Rahinsky  
Chief of Police



Dr. Ken Moore  
Mayor

Eric S. Stuckey  
City Administrator

June 15, 2012

TO:

Chief David Rahinsky *DM*

FROM:

*Mary Casteel*

Mary Casteel, Communications Support Coordinator

THRU:

Lieutenant Kevin Teague *KTS*

SUBJECT:

Beer Board Background Checks

A local check was completed on Timothy J. Ness, Managing Agent for Cool Cafe and found to be clear .



# City of Franklin

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

DATE: 6/15/12

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 \_\_\_\_\_ to provide information for Beer Board meeting agenda.

Beer Board Meeting Date 7/10/12

Name of Business Cool Cops

Location of Business 110 H. Island Rd #B-200

## CODES DEPT

[Signature]  
Building Inspector

6-20-12  
Date

## FIRE DEPT

\_\_\_\_\_  
Fire Inspector

\_\_\_\_\_  
Date



# City of Franklin

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

DATE: 6/15/12

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 \_\_\_\_\_ to provide information for Beer Board meeting agenda.

Beer Board Meeting Date 7/10/12

Name of Business Cool Cafe

Location of Business 1110 Hillsboro Rd # B-200

## CODES DEPT

\_\_\_\_\_  
Building Inspector

\_\_\_\_\_  
Date

## FIRE DEPT

Janetha B Dye  
Fire Inspector

6-21-12  
Date