

13-07

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 DATE OF EVENT
HOURS OF EVENT

DATE PERMIT NEEDED February 24, 2013

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

1. Owner (Applicant) Stoney River Management Company, LLC

Person Firm Corp X LLC 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.

J. Alexander's, LLC
3401 West End Avenue, Suite 260, Nashville, Tennessee 37203

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?
Stoney River Legendary Steaks #5006

City of Franklin business account number 2012 71227

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

1726 Galleria Blvd., Franklin, TN 37067

Phone number of the business (615) 778-0230

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

Drivers license #

State

Date of birth

Soc. Sec. #

Home phone #

Daytime phone #

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 Jessica Hagler

Title Director of Financial Reporting  
and Compliance

Mailing Address 3401 West End Ave., Ste. 260

City, State, Zip Nashville, Tennessee 37203

Daytime contact phone number 615-269-1945

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)

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

Property Owner: Cool Springs Crossing, LTD, Partnership

CBL Center, Ste. 500, 2030 Hamilton Place Blvd., Chattanooga, TN 37421

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.

Not to our knowledge

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.

Not to our knowledge

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

Stoney River Management Company, Inc., and before this SRLS LLC 5006

3038 Sidco Drive, Nashville, TN 37204

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

Stoney River Legendary Steaks #5006 has been in operation since November of 2002.

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

Applicant is a LLC, therefore this question is not applicable

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

Restaurant

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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? n/a

**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.*

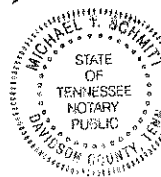
*Paul Hemis*

Signature of Applicant/Owner (or Authorized Corporate Officer)

On behalf of: Stoney River Management Company, LLC  
Name of Business Entity

Sworn to and subscribed before me this 25 day of January, 2013

*[Signature]*  
Notary Public



NOTARY PUBLIC  
Michael T. Schmitt  
My Commission Expires  
June 21, 2016  
STATE OF TENNESSEE

My Commission Expires: \_\_\_\_\_

Official Use Only	
Application Fee \$ <u>250<sup>00</sup></u>	Date Paid <u>1-25-13</u>
Privilege Tax \$ <u>92<sup>00</sup></u>	Date Paid <u>1-25-13</u>
Board Meeting Date <u>2, 12, 13</u>	

# Training Policy Regarding Alcohol Sales

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## GENERAL TIPS FOR DRINK SERVICE

**TIME:** Our standard for a table's first round of drinks is two minutes. This is an area where we can really distinguish ourselves in the eyes of our guests. Running first drinks is always one of your top priorities. However, when a drink is ordered that takes longer to make, i.e., virgin frozen drinks, etc., deliver the rest of the order and explain that we make our drinks to order and it will be there shortly.

**BEER:** Beer must always be served with a frozen glass. Serve bottle beer with the label facing the guest with a frozen glass to the side. Do not pour the guest's beer.

**JUICE:** We squeeze our orange and grapefruit juice daily. All juice is served on the rocks, unless by special request. We also have tomato, cranberry, and pineapple juice. Fill glass half full with ice before adding juice.

**MILK:** Served in an iced tea glass, prechilled if possible.

**BEV NAP:** There should be a bev nap under every drink served except for wine. When a bottle of beer is ordered, one bev nap under the glass is all that is necessary. Remove soggy or excess bev naps when not in use. No bev naps are served with tablecloths.

### GENERAL:

1. Fill iced tea glasses and water glasses full of ice.
2. Write drink orders using the pivot point method.
3. No charge for coffee, tea, or soft drink refills.
4. Just as with food, you are the last check on quality before a beverage reaches the guest. If something does not look right, check with the bartender or Manager.

**ALCOHOL AWARENESS:** Alcohol is absorbed into the bloodstream of individuals at different rates. A person's **weight** plays a major role in how quickly alcohol is absorbed into their blood. Other contributing factors are if they are **drinking on an empty stomach**, the absorption rate is slower if they consume alcohol after or with food, and whether or not they have been taking any **prescription medicine** or other drugs.

Initially, a person drinking alcohol will become more relaxed and talkative. As they continue, their behavior changes. Some people become more outgoing, others more withdrawn. Look for these warning signs in your drinking guests:

- Slurred speech or being thick-tongued
- Glassy eyes
- Strong smell of alcohol on breath
- Staggering or stumbling
- Spilling food or drinks
- Abusive language or profanity
- Speaking loudly
- Annoying other guests

We do not offer doubles, stacked drinks, or a happy hour. This discourages heavy consumption and allows all guests to enjoy their visit to Stoney River.

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**ALWAYS BE AWARE OF INTOXICATION LEVELS:** Remember, any time a guest orders a fourth drink, it's your responsibility to notify the Floor Manager before serving the drink.

**ALCOHOL PHILOSOPHY:** The serving of alcohol is a privilege that is granted by local authorities and which carries with it a great deal of responsibility. Abuse or neglect of this privilege involves public safety and considerable liability to our company as well as the individual Server.

#### **IT IS AGAINST THE LAW TO**

- Serve an alcoholic beverage to an intoxicated person.
- Serve an alcoholic beverage to an underage person.
- Serve alcoholic beverages without a current liquor license.

#### **YOU, THE SERVER, CAN BE HELD LEGALLY RESPONSIBLE**

- Stoney River's policies are designed to promote our total menu and discourage excess consumption of alcohol.
- No doubles, to-go drinks, stacked drinks or happy hours. We offer a full service at our bar.
- Any guest consuming more than three drinks could be soon approaching legal intoxication. Be aware at all times.

#### **NOTIFY A MANAGER WHEN A FOURTH DRINK IS ORDERED**

**CARDING:** If there is any doubt as to the age of a customer ordering an alcoholic beverage, you must ask them for proof of age. Be polite, but remember, you as well as the restaurant can be held liable if a minor is served. Ask a Manager to get involved with any questionable situation. Card anyone who looks under the age of 30 or is acting suspicious.

If you are documented for serving a minor, you will be immediately terminated.

If a customer cannot furnish acceptable identification (PICTURE I.D.) they will be refused alcohol.

These policies are designed to protect you from undercover "sting" operations and personal liabilities of alcohol service. The more attention you focus on these areas, the less likely you will ever face a problem with serving alcohol. Be very careful.

**CUTTING A CUSTOMER OFF:** If there is any doubt as to if a customer is intoxicated, rowdy, profane, flirty, etc., you must consult a Manager. Do not let the situation get out of hand before a Manager is aware of the problem. You are never to cut a customer off yourself. This will be handled by the Manager.



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## LIQUOR INFORMATION

**General Knowledge:** What is a Distilled Spirit? Simply put, distilling is a method of separating alcohol from a liquid mash (coarse ground grain and water mixture) through vaporization and condensation. The mash is heated to help convert the starch in the grains into sugar. The sugar is ultimately what increases the proof in liquor.

### Types of Liquor:

- WHISKEY:**
- 1) Straight Bourbon or Tennessee, has no additives, made from mostly corn mash.
  - 2) Blended Combination of straight whiskey and grains. The reason for a blend is it produces a more balanced, consistent, light-bodied whiskey that lends itself to a wide variety of mixed drinks.
  - 3) Canadian Blends derived from cereal grains (corn, rye, wheat, and barley). Generally higher in proof, at least 20 different whiskeys blended together to obtain a distinctive flavor.

General Information: Whiskeys are aged six years or more.

- SCOTCH:**
- 1) Single Malts Malted barley which is dried by fire to give a distinct smokey flavor. Classified according to their geographic region.
    - a) Lowlands Lightest in flavor and color.
    - b) Islay Heaviest in flavor and color.
    - c) Highlands Most numerous, most balance, medium in flavor and aroma.
  - 2) Blended Mixing single malts with grain whiskeys to soften the taste, made primarily from corn, generally from the Lowlands.

General Information: Scotch is aged a minimum of four years; single malts are eight years.

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GIN: Generally has no age requirement, is a distillate of a grain mash with flavoring agents, primary flavor comes from the juniper berry. Considered a "dry" liquor.

VODKA: Also has no age requirement, is the most popular liquor in America. Defined as a neutral spirit or spirit without any distinctive character, aroma, taste or color. Mostly made from grains: rye, wheat barley, and corn, not potatoes!

RUM: Must be distilled from sugar cane. There are three types:

- 1) Puerto Rican is light-bodied with subtle flavor
- 2) Jamaican is more aromatic full-bodied
- 3) Spiced is medium-bodied with a distinctive flavor

TEQUILA: Produced primarily in Mexico and is made strictly from the plant called "blue agave." There are two types:

- 1) Gold is aged in wood barrels and is considered more like a cognac.
- 2) White is bottled in glass and not aged for a long period of time.

POLICE DEPARTMENT

David Rahinsky  
Chief of Police



Dr. Ken Moore  
Mayor

Eric S. Stuckey  
City Administrator

January 28, 2013

TO: Lt. Charles Warner

FROM: Mary Casteel  
Mary Casteel, Communications Support Coordinator

SUBJECT: Beer Board Background Checks

A check of Franklin Police Department records was completed on Paul Hamill, Managing Agent for Stoney River Legendary Staks #5006 and found to be clear.

A check was completed through LexisNexis/Accuint and found to be clear.

Requested by: Christy McCandless

City of Franklin

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

DATE: 1-25-13  
TO: POLICE CHIEF  
FROM: CHRISTY MCCANDLESS, ACCOUNT MGMT SUPERVISOR  
RE: RECORDS CHECK FOR APPLICATION FOR BEER PERMIT  
BEER BOARD MEETING DATE 2-12-13

- Applicant is requesting a temporary permit. Please return ASAP.
- Please return by 2-1-13 to provide information for Beer Board meeting agenda.

Name of Business Stoney River Legendary Steaks  
Location of Business 1726 Galleria Blvd # 5006  
Name of applicant Stoney River Management Co LLC  
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 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: 1-25-13  
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 2-1-13 to provide information for Beer Board meeting agenda.

Beer Board Meeting Date 2-12-13

Name of Business Stoney River Legendary Steaks # 5006

Location of Business 1726 Galleria Blvd

*Change of ownership*

CODES DEPT

*[Signature]*

Building Inspector

1-29-13

Date

FIRE DEPT

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

\_\_\_\_\_  
Date