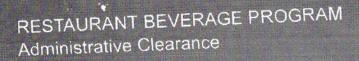
# PPLICATIONS





# THIS SECTION TO BE COMPLETED BY CITY PLANNING STAFF

Case Number:	
Application Type:	
Case Filed with (Print Name):	Date Filed:
THIS SECTION TO BE COMPL	ETED BY THE APPLICANT
File this Application Form and othe via the City Planning Online Application Missing, incomplete or inconsister All terms in this document are applicable to the sin	portal (https://pincts.lacity.org/oas/.
A. SITE INFORMATION	
PROJECT LOCATION  4524 Saugus Avenue, Sherman C	Daks, CA 91403 Unit/Space Number:
Legal Description <sup>2</sup> (Lot, Block, Tract):  2276008015  Assessor Parcel Number:  B. PROPOSED PROJECT	Total Lot Area:
PROJECT DESCRIPTION  Restaurant  Present Use:	
Restaurant Operator: The Blue Dog Cafe LLC	
Brief description of the characteristics and operation, number of seats, hours of operation, beer a Existing restaurant in an RBP area desires to upgra	ade from a type 41 Beer and Wine to a type 47
General On Sale License. Additionally, a state ABC	
city accepts the application and payment for the RI	

<sup>1</sup> Street Addresses must include all addresses on the subject/application site (as identified in ZIMAS—http://zimas.lacity.org)

<sup>2</sup> Legal Description must include all contiguously owned properties (even if they are not a part of the proposed project site)

## C. RESTAURANT BEVERAGE PROGRAM (RBP) PROVISIONS

Each item below corresponds to a provision in LAMC Sections 12.22 A.34 and 12.22 A.35, pursuant to Ordinance No. 187402. See Los Angeles Municipal Code (LAMC) Sections (or Ordinance No. 187402) for full text of each provision and the requirements therein. Please respond to each question below and/or provide your initials where indicated to acknowledge the requirement.

#### **ELIGIBILITY CRITERIA**

<ol> <li>Is the restaurant located in an RBP-General area or in an RBP-Alcohol Sensitive Use Zone? Check One.</li> </ol>			
	☑ RBP-General (RBP-A)  □ RBP-Alcohol Sensitive Use Zone (RBP-B)		
2.	Does the restaurant prepare food onsite and serve food for on-site   YES  NO consumption for the full duration of the restaurant's operating hours?  Does the restaurant offer an assortment of foods?		
1	Does the restaurant offer an assortment of foods?  Food Service Hours: From am/pm To am/pm Thurs 8A ZAM		
1	☑ Copy of Menu (submit online)  √ ☑ Copy of Certificate of Occupancy (submit online)		
3.	What California Department of Alcoholic Beverage Control (ABC) license type does/will the restaurant have/seek?		
	ABC License Type No		
	ABC License Type Name On Sale General		
	ABC License No. 41-478062 ⊠ Existing □ Pending		
4.	ABC License No. 41-478062 ⊠ Existing □ Pending  Has the site or restaurant been subject to nulsance abatement or revocation proceedings?		
4.			
<b>4.</b> <b>5</b> .	Has the site or restaurant been subject to nulsance abatement or revocation proceedings?  ☐ YES ☑ NO If Yes, provide the Case No(s).:  Indicate the number indoor and/or outdoor seats provided at tables, counters and/or bars:		
	Has the site or restaurant been subject to nulsance abatement or revocation proceedings?  YES NO If Yes, provide the Case No(s).:  Indicate the number indoor and/or outdoor seats provided at tables, counters and/or bars:  Indoor Seats At Tables 1 at Counters 2 at Bars 14 Total Indoor Seats		
	Has the site or restaurant been subject to nulsance abatement or revocation proceedings?  ☐ YES ☑ NO If Yes, provide the Case No(s).:  Indicate the number indoor and/or outdoor seats provided at tables, counters and/or bars:		
5.	Has the site or restaurant been subject to nulsance abatement or revocation proceedings?  YES NO If Yes, provide the Case No(s).:  Indicate the number indoor and/or outdoor seats provided at tables, counters and/or bars:  Indoor Seats At Tables 1 at Counters 2 at Bars 14 Total Indoor Seats		
5.	Has the site or restaurant been subject to nuisance abatement or revocation proceedings?  YES NO If Yes, provide the Case No(s).:  Indicate the number indoor and/or outdoor seats provided at tables, counters and/or bars:  Indoor Seats 1 Tables 1 at Counters 2 at Bars 1 Total Indoor Seats  Outdoor Seats: 29 at Tables 3 at Counters 1 at Bars 32 Total Outdoor Seats		
<b>5</b> .	Has the site or restaurant been subject to nuisance abatement or revocation proceedings?  YES NO If Yes, provide the Case No(s).:  Indicate the number indoor and/or outdoor seats provided at tables, counters and/or bars:  Indoor Seats. At Tables at Counters at Bars at Total Indoor Seats  Outdoor Seats: at Tables at Counters at Bars at Total Outdoor Seats  All seating is noted and numbered on floor plan and/or site plan		

	If within the public right-of-way, has a Revocable permit been issued by the Bureau of Engineering(BOE) / Department of Public Works (DPW)?		
	☐ YES ☒ NO ☐ Pending		
	☐ If Yes, provide copy of a Revocable Permit, including plan and conditions (	submit onlin	ne)
7.	Does the restaurant offer drive-through service (i.e., sell and dispense food to an individual in a vehicle)?	☐ YES	⊠ NO
8.	Is the restaurant within a hotel or motel building (i.e., a building containing six or more guest rooms)?		
	☐ YES ☒ NO If Yes, indicate number of guestrooms within build	ding:	
9.	Is there a Main Conditional Use Permit (MCUP) on the site?  If Yes, provide Case No. 2A 2014-1461 (CVB)(CV)		□ NO
	If Yes, is the restaurant included in the MCUP?	X YES	□ NO
10.	Indicate what time the restaurant will open and close.		
	Open Sam (am/pm) Close MIDNIGHT (am/pm) Sur JUED  Restaurant is not used after the close time, except for cleaning and maintena	nce. B	(initials)
11.	Will wait staff deliver all food and drinks to tables?	X YES	
12.	Will the restaurant have pool tables or billiard tables?	☐ YES	₩ NO
13.	Will the restaurant offer patron dancing or adult entertainment (such as "or other activities listed in LAMC Sections 12.24 W.18 and 12.70, respections all that apply.	adult cabai vely)?	ret"
	N/A Dancing: Date Adult Entertainment:		
14.	Will the restaurant require purchase of a minimum number of drinks, in times of the day? ☐ YES ☒NO ☐ Only at unique times (list):		
15.	Will the restaurant charge admission (or a "cover charge"), including at the day? ☐ YES ⋈ NO ☐ Only at unique times (list):	special tin	nes of
16.	The restaurant will not offer pre-purchased tickets or tokens that can be exchanged for alcoholic beverages at the restaurant as part of an organized event.	B	(initials)

<ol><li>All alcoholic beverages will be served to customers by an employee of the restaurant.</li></ol>	PS ——— (initials)	
18. The restaurant will not sell distilled spirits by the bottle. If the restaurant will sell wine or champagne by the bottle, such bottles will not be larger than 750 milliliters.	PS (initials)	
<ol><li>Employees, while working, will not accept any alcoholic or non-alcoholic beverage from any customer.</li></ol>	PS (initials)	
<ol><li>Employees, while working, will not sit with or otherwise spend time with customers.</li></ol>	PS (initials)	
21. May anyone of any age enter and be served within all areas of the restaura	nt?	
☐ YES, persons of all ages may be served in all areas of the restaurant		
under 21  NO, persons of years of age will not be allowed to enter and/or be the Bar area(s) of the restaurant.	served within	
☑ If No, age-restricted areas are shown on the floor plan		
22. Does the restaurant have a Business Tax Registration Certificate (BTRC)?		
#23-24 FOR RBP-ALCOHOL SENSITIVE USE ZONE (RBP-B) ONLY		
Additional Eligibility Criteria		
23. Outreach has been conducted with Certified Neighborhood Councils (CNC) Improvement Districts (BID), or other community organizations regarding the proposed sale and dispensing of alcoholic beverages. Check all that apply.	, Business ne restaurant's	
☐ Presentation to CNC(s) (list):		
☐ Presentation to BID(s) (list):		
☐ Presentation to other community organization(s) (list):		
☐ Written summary or flyer for outreach presentation(s), including restaurant name contact information, opening date, menu, and type of alcohol to be sold (submitted)	20	
□ Proof of outreach conducted (a meeting agenda or a letter attesting to presence Board) (submit online)	e before a	
24. The restaurant's gross annual sales of alcohol will not exceed 45 percent of the restaurant's total sales.	S (initials)	

## **DEVELOPMENT STANDARDS AND OPERATIONS**

1.	Will the restaurant share tables and seating with one or more other restaurants?  Check all that apply		
	$\square$ Shared indoor seating $\square$ Shared outdoor seating $\boxtimes$ No shared seating		
2.	2. If the restaurant will include a bar (with or without seating), will the bar be fixed or portabl (i.e., movable to various locations within the interior and/or exterior of the restaurant)?		
	Fixed bar(s)   Portable bar(s)   No bar(s)		
	If applicable, bar details are shown on interior elevation/details or on floor	plan	
3.			
	Booth seating is provided	☐ YES	Ø NO
	If Yes, booth heights are equal to or less than 48 inches in height as measured from the floor to the top of the booth partition(s)	, $\square$ YES	□ NO
	Private dining room(s) are provided	☐ YES	≥ NO
	If Yes, private dining room partitions between private dining room(s) and the main restaurant area will be transparent across at least 50% of the partition surface area that is up to six feet above the floor	☐ YES	□ NO
	☑ If applicable, booth and/or private dining room partition details i.e., dimens are shown on interior elevation/details or floor plan	ions and ma	terials
4.	Is the restaurant site adjacent to or across an alley from an agricultural ("A") or residential ("R") zoned lot?	YES	<b>⊗</b> NO
	Does the restaurant provide outdoor seating?	<b>X</b> YES	□ NO
	If Yes, is there an enclosed building between any restaurant outdoor seating and the A or R lot(s)?	₹ YES	□ NO
	If Yes, where is outdoor seating located? Check all that apply.		
	Ground floor at front, side and/or rear of restaurant space/building	☐ Roof	
	☐ Balcony and/or terrace at upper level(s) ☐ Sidewalk ☐ Alle	y or other ro	adway
	If Yes, adjacent A and R lots are shown on site plan and all outdoor seating buildings are shown on floor plan and site plan	g and	

		$\alpha$	
5.	The restaurant will provide outdoor food and beverage service only to seated patrons.	13 (	initials)
6.	Will the restaurant offer live entertainment, karaoke, or disc jockeys? Che	ck all that	apply.
	☐ Live entertainment ☐ Karaoke ☐ Disc jockey ☒ None		
7.	Will the restaurant install television monitors or screens in any outdoor area?	⊠ YES	□ NO
8.	Will the restaurant Install speakers or otherwise provide music in outdoor areas?	⊠ YES	□ NO
9.	The restaurant may provide ambient music at a low volume indoors that is not audible outside of the building and will not provide other indoor entertainment.	<u>8</u> .	initials)
10.	The restaurant will maintain any music, sound or noise within the noise limits allowed under the Citywide noise regulations in LAMC Sections 112.06 or 116.01.	45	initials)
11.	A City-issued placard that identifies the restaurant as authorized under a the RBP regulations must be posted in a location that is visible to the pulbeing visible from outside the restaurant. Indicate where the restaurant we placard, below.	blic, includ	ing
	☑ Window ☐ Door ☐ Other (specify):		
	☑ Placard location is shown on floor plan and/or site plan	(X	
12.	A copy of Ordinance No. 187402, creating the RBP and the RBP-Alcohol Sensitive Use Zone, will be retained on the restaurant premises at all times and, upon request, will be presented to the Los Angeles Police Department (LAPD), the Department of Building and Safety (LADBS), and/or the California ABC.		initials)
13.	The restaurant will not close more than 50% of the restaurant for any private event, maintaining the rest of the restaurant available to the public at the same time of any private event.	B	
14.	For any private event, the restaurant will follow the same RBP standards, including hours of operation.	B	initials)
15.			
	Provide the telephone number and email address for receiving complaint regarding restaurant operations:  Telephone No. (805) 428 - 2800 Email Address: SCRIVANO (2)		

This contact information for complaints and concerns must be posted as follows: on the restaurant website or other internet-based media; as an 8.5" x 11" sign at the restaurant entry; and, as an 8.5" x 11" sign at the restaurant's customer service desk, front desk, or reception area.

Website address or other internet-based media: 

WWW. BWEDDEBEERTAY. COM

Sign locations are shown on floor plan

16. The restaurant will maintain a written log of complaint calls and emails, identifying the date, nature of the complaint and how it was resolved. The restaurant will respond to complaints within 24 hours. The written log will be kept at the restaurant and available to the City upon request.

(Initials)

#### SECURITY

 The restaurant will maintain interior lighting levels that make all objects and persons discernible. (initials)

Interior average surface illumination is equal to or greater than 2.0 footcandles (21.5 lx)

YES NO

Interior lighting locations are noted on a lighting plan and/or floor plan

t (3

The restaurant will maintain exterior lighting locations and levels that
make faces and clothing of persons discernible during evening hours.
Exterior lighting will be directed onto the site without being disruptive to
persons on adjacent properties.

Exterior average surface illumination is equal to or greater than 0.2 footcandles (2.15 lx)

☐ YES ☒ NO

Exterior lighting locations are noted on a lighting plan and/or site plan

3. The restaurant will maintain a camera surveillance system to monitor and record interior, entrance, exit, and exterior areas of the premises. The restaurant will maintain camera recordings for at least 30 days. The camera recording may be used by the LAPD. (initials)

### MONITORING

 The restaurant will maintain outside areas surrounding the premises and the site, including the surrounding rights-of-way, free of debris and litter. \_\_\_\_(initials)

		OK .
2.	The restaurant will monitor customer and employee behavior for the purpose of identifying and preventing behavior on the premises that disturbs surrounding residents, businesses, and property owners.	(initials)
3.	The restaurant will make concerted efforts to stop behavior on the premises that disturbs adjoining and surrounding residents, property owners and business.	(initials)
	Steps to stop customer and/or employee behavior on the premises that disturbs adjoining and surrounding areas include but are not limited to:	æ
	Request that the persons involved cease such behavior	(initials)
	Contact the LAPD or other law enforcement agency	(initials)
	Avoid or remove conditions that facilitate loitering or other nuisance activity, such as outdoor furniture or temporary uses or installations	(initials)
4.	The restaurant will maintain the property free of graffiti.	(initials)
	Steps will be taken within 24 hours to address the presence of graffiti, including but not limited to:	C
	Remove the graffiti	(initials)
	Paint over the graffiti in a color that matches the surrounding surface	(initials)
5.	The restaurant will maintain trash and recycling bins that are closed, locked, and of adequate size to hold all waste material when closed.	(Initials)
	Management of waste material includes:	K
	All trash and recycling bins have lids that fully close	(initials)
	All trash and recycling bins have a lock mechanism	(initials)
	No trash or recycling bin will be over filled such that the lid does not fully close	(initials)
X	Trash and recycling bin locations, and any trash enclosure structure, are shown on the floor and/or site plan	
6.	The restaurant will not allow loitering within areas under the control of the restaurant and will post signs indicating, "No Loitering or Public Drinking."	(initials)
	The size of the "No Loitering" sign is: 4 in x 6 in  Other:	
	How many entrances/exits and other locations have "No Loitering" signs posted?	
١	Copy of sign with content and sign dimensions (submit online)	
1	Sign locations are shown on the floor and/or site plan	

7. The restaurant will maintain an electronic age verification device on the premises

The device will be available for use during operational hours

The device will be maintained in operational condition

All employees will be trained in how to use the device

- 8. Per California Labor Code 6404.5, the restaurant will prohibit the smoking of tobacco or any non-tobacco substance within enclosed areas of the restaurant.
- 9. One or more on-duty managers be on the premises at all times during business hours and will be trained in their responsibility to monitor the premises and ensure compliance with local and State laws and regulations, including:

The restaurant will have one or more managers on-duty during business hours with authority over the restaurant's activities.

The restaurant's on-duty manager(s) will monitor the premises.

The restaurant's on-duty manager(s) will ensure compliance with all applicable State laws, Municipal Code requirements and conditions imposed by the California ABC.

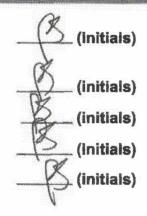
The restaurant will discourage illegal and criminal activity on the premises and any exterior area under its control.

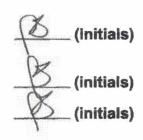
10. All employees will complete the training program(s) required by the California ABC and/or LAPD within six months of the administrative clearance, and all new hires will complete such training within three months of their employment, including:

Within six months of receiving administrative clearance, all employees will enroll in the training program(s) required by California ABC and/or LAPD, such as California ABC's Restaurant Beverage Service (RBS) training program.

Within three months of employment, all new hires will enroll in the training program(s) required by California ABC and/or LAPD.

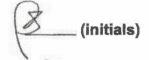
The restaurant will obtain a list of the restaurant employees from California ABC and/or LAPD who have completed the required training and the restaurant will maintain the list(s) on the premises and available to the City upon request.











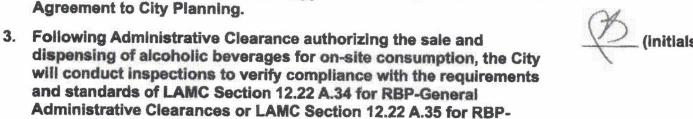


#### ADMINISTRATION

1. The following RBP Administrative Clearance application materials will be submitted online, as applicable:

☑ YES □ NO
☑ YES □ NO
☑ YES □ NO
⊠ YES □ NO
¥ YES □ NO
ĭ YES □ NO
☐ YES ☐ NO ☑ N/A
♥ YES □ NO 図 N/A

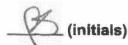
2. Following confirmation of RBP eligibility and payment of City fees, a Department of City Planning Covenant and Agreement (CP-6770) with applicable Exhibit (CP-7846 or CP-7847) will be provided to the restaurant owner/operator, who must be sign and record it with the County Recorder's Office. After recordation, the restaurant owner/ operator shall provide a certified copy of the recorded Covenant and Agreement to City Planning.



Alcohol Sensitive Use Zone Administrative Clearances, including one inspection within the first 24 months of the administrative clearance and a second inspection within 36 months of the first inspection. The restaurant will be notified in writing of any deficiency or violation and the requirements to correct or eliminate the deficiency or violation.

4. City Planning will notify the following entities which serve the area where the restaurant is located of the restaurant's application for Administrative Clearance pursuant to LAMC Section 12.22 A.34 or

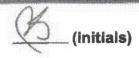
LAMC Section 12.22 A.35: the City Council District office, the LAPD Vice Unit, and the Certified Neighborhood Council (if any),







5. If the City issues three citations within any two-year period for violations of LAMC Sections 12.22 A.34 or 12.22 A.35, the administrative clearance will cease and authorization to sell and dispense alcoholic beverages for on-site consumption may be pursued through a Conditional Use application.



- (initials)
- 6. A new application must be submitted, and a new Administrative Clearance must be obtained by the restaurant when any of the following changes occur:
  - (1) a change in the alcohol license type issued by California ABC;
  - (2) a modification to the floor plan, including, but not limited to, floor area or number of seats; or
  - (3) a change in owner or operator of the subject restaurant.

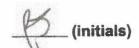
### #7, #8 AND #9 FOR RBP-ALCOHOL SENSITIVE USE ZONE (RBP-B) ONLY

#### **Additional Administration Provisions**

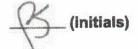
7. One year after issuance of the Administrative Clearance (the "provisional period"), City Planning will review the number of validated complaints that the City received related to the restaurant's compliance with LAMC Section 12.22 A.35.



8. If the restaurant has received five or more validated complaints during the provisional period, the Administrative Clearance will cease and authorization to sell and dispense alcoholic beverages for on-site consumption may be pursued through a conditional use application.



 If the restaurant has received four or fewer validated complaints during the provisional period, the restaurant may continue to operate per the Administrative Clearance and will continue to be subject to the provisions of LAMC Section 12.22 A.35.



# PROJECT TEAM INFORMATION (Complete all applicable fields)

APPLICANT <sup>3</sup>		ame as Restaurant Operator
Name: BLUE DOG BEER	TAVERN	
Company/Firm: THE Blue DOB		
Address: 4524 SAUGUS	AUE Unit/Sp	ace Number:
City: SHERMAN OAKS	State: A	Zip Code: 91403
Telephone: 818-990-2583	E-mail: BWE DOG BEE	RTAU CGMAIL. COL
Are you in escrow to purchase the su	bject property?:	☐ YES MO
PROPERTY OWNER OF RECOR		△ Different from applicant
Name (if different from applicant): 1	#+ IROLO, LTD	
Address: 1445 ST ST	Unit/Sp	ace Number:
City: SANTA MONICA	State: <u>CA</u>	Zip Code: 90401
Telephone: 310-576-6644	E-mail: OK	OUBACIAOL. COM
AGENT/REPRESENTATIVE NAM	Rene Guzman	
Company/Firm: ABC Liquor License Ex	xperts	
Address:		pace Number:
Address: Los Angeles City:		Zip Code: 90019
Telephone: 5622125459	E-mail: abcliquorlicenseexp	perts@gmail.com
OTHER (RESTAURANT OPERAT		
Name:		
Company/Firm:		
Address:	Unit/S	pace Number:
City:	State:	Zip Code:
Telephone:		
Primary Contact for Project Informati	ion (Select only one)	
☐ Owner ☐ Applicant ☒ Agent		
	150	3 13 13 13 13 13 13 13 13 13 13 13 13 13

<sup>3</sup> An applicant is a person with a lasting interest in the completed project such as the property owner or a lessee/user of a project. An applicant is not someone filing the case on behalf of a client (i.e. usually not the agent/representative).