



MEMORANDUM

TO: Alcoholic Beverage Control Board

DATE: September 15, 2022

FROM: Audrey Saylor, OLE

RE: The Dirty Apron #6071

Statutory Authority:

Sec. 04.11.100. Restaurant or eating place license

(a) A restaurant or eating place license authorizes a restaurant or eating place to sell beer and wine for consumption only on the licensed premises.

(b) A license may be issued under this section only if the board determines that the premises to be licensed are a bona fide restaurant or eating place.

(c) A license may be issued under this section only if the sale and service of food and alcoholic beverages and any other business conducted on the licensed premises of the restaurant or eating place is under the sole control of the licensee.

(d) The biennial fee for a restaurant or eating place license is \$600.

(e) A license may be renewed under this section only if the licensee provides evidence to the board's satisfaction that gross receipts from the sale of food upon the licensed premises constitute no less than 50 percent of the gross receipts of the licensed premises for each of the two preceding calendar years.

(f) Notwithstanding the provisions of (b) of this section, upon written application and approval of the local governing body, the board may renew a restaurant or eating place license and exempt the licensee from the requirements of (b) of this section if the license was issued under the provisions of this subsection before October 1, 1996. The board may not

(1) renew a license as provided under this subsection if

(A) the renewal would result in more than one exempt restaurant or eating place license for every 10 restaurant or eating place licenses allowed under the provisions of AS 04.11.400(a)(2) or (3);

(B) the premises would be located in a building having a public entrance within 200 feet of the boundary line of a school or a church building in which religious services are being regularly conducted; for purposes of this subparagraph, the 200-foot prohibition is measured from the outer boundary line of the school or the public entrance of the church building by the shortest pedestrian route to the nearest public entrance of the restaurant or eating place; or

(2) transfer an exempt license issued under this subsection to another person.

(g) A restaurant or eating place licensee

(1) operating under a license issued under (f) of this section shall offer a full-service menu of food items available to the public during all times that beer or wine is served or consumed; the menu must be approved by the board;

(2) may only provide entertainment on the licensed premises between the hours of 3:00 p.m. and 11:00 p.m. unless approved by the director after written request by the licensee for a specific occasion; in this paragraph, "entertainment" includes dancing, karaoke, live performances, or similar activities, but does not include recorded or broadcast performances without live participation.

3 AAC 304.305. Restaurant or eating place license

(a) In AS 04.11.100 and this section, a "bona fide restaurant or eating place" is an establishment, or portion of an establishment, where, during all times that beer or wine is served or consumed,

(1) the patron's principal activity is consumption of food; and

(2) a variety of types of food items appropriate for meals is available for sale as shown on a menu provided to patrons and filed with the board;

(3) repealed 9/11/98.

(b) In considering an application for issuance, transfer, or relocation of a restaurant or eating place license, the board will determine the portion of the premises or proposed premises that constitutes a restaurant or eating place, and will license only that portion for the sale and consumption of alcoholic beverages.

(c) Repealed 5/11/96.

(d) The board will, in its discretion, require the licensed premises to be separated from the unlicensed portion of the business in a manner acceptable to the board. Changes in the structure, layout, or use of any portion of the licensed premises must have the prior approval of the board.

(e) Gross receipts generated from business conducted on unlicensed portions of a licensed business are excluded from the calculation of gross receipts for purposes of this section and AS 04.11.100.

3 AAC 304.910. Restaurant definition

(a) The board will use the following guidelines when determining what qualifies as a bona fide restaurant or eating place:

(1) the applicant demonstrates minimum standards for a kitchen to prepare food onsite, in accordance with 18 AAC 31.040(c) or municipal ordinance;

(2) the applicant provides a menu of food items, including entrees, that are regularly sold and prepared by the licensee on the licensed premises;

(3) the establishment has tables or counters for consuming food in a dining area on the premises; and

(4) the applicant includes a detailed plan to

(A) prevent access to alcohol by minors; and

(B) ensure that introduction or removal of alcoholic beverages is in compliance with AS 04.16.120.

Background: This is an application for a Restaurant/Eating Place license whose business model, according to the applicant, "is designed around a preplanned event that customers will be purchasing tickets to. This will have a designated meal that the customer will work together with the chef to put together, cook and then finally enjoy as a group. This business model is not open to the public access and food is not readily available to purchase."

Staff Question: Does the board believe this proposed business model meets and is compliant with the above requirements in statute and regulation?

Attachments: AB-03

AB-00

AB-02



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Why is this form needed?

A restaurant designation permit application is required for a licensee desiring designation under 3 AAC 304.715 – 3 AAC 304.795 as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049. Designation will be granted only to a holder of a beverage dispensary, club, recreational site, golf course, or restaurant or eating place license, and only if the requirements of 3 AAC 304.305, 3 AAC 304.725, and 3 AAC 304.745, as applicable, are met. A menu or expected menu listing the meals, including entrées prepared on-site and offered to patrons, and copy of the DEC Food Service Permit (or corresponding DHHS documentation for licenses located in the Municipality of Anchorage) must accompany this form. Applicants should review AS 04.16.049 – AS 04.16.052 and 3 AAC 304.715 – 3 AAC 304.795. All fields of this form must be completed. The required \$50 permit fee may be made by credit card, check, or money order.

Section 1 – Establishment Information

Enter information for licensed establishment.

Licensee:	The Cooks Nook L.L.C				
License Type:	Resaurant Eating Place	License Number:	6071		
Doing Business As:	The Dirty Apron				
Premises Address:	3565 Arctic Blvd Suite D3-5				
City:	Anchorage	State:	AK	ZIP:	99503
Contact Name:	Geary York	Contact Phone:	907-306-6212		

Section 2 – Type of Designation Requested

This application is for the request of designation as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049, and for the request of the following designation(s) (check all that apply):

- Dining after standard closing hours: AS 04.16.010(c)
- Dining by persons 16 – 20 years of age: AS 04.16.049(a)(2)
- Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)(3)
- Employment for persons 16 or 17 years of age: AS 04.16.049(c)

NOTE: Under AS 04.16.049(d), this permit is not required to employ a person 18 - 20 years of age.

OFFICE USE ONLY

Transaction #:		Initials:	
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Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 3 – Minor Access

Review AS 04.16.049(a)(2); AS 04.16.049(a)(3); AS 04.16.049(c)

List where within the premises minors are anticipated to have access in the course of either dining or employment as designated in Section 2. (Example: Minors will only be allowed in the dining area. OR Minors will only be employed and present in the Kitchen.)

Minors that are on the premises as customers will only have access to the demo kitchen and dining area. They will not have access to the food prep. Any Employees under the age of 21 will have access to food prep area but will not be authorized to take orders, manage sales, have access to or handle alcohol at any time. All employees handling alcohol will be required to obtain a TAP or TIPS card demonstrating their education and knowledge around serving alcohol. Ideally any employees under the age of 21 will likely only be assisting during the kids courses or classes and any services where alcohol will be available will be handles by employees 21 and up.

Describe the policies, practices and procedures that will be in place to ensure that minors do not gain access to alcohol while dining or employed at your premises.

The alcohol served on the premisis will always I be stored in a locked cooler with only employees over the age of 21 will have access. The plan is to have a wine cooler with a coded lock. There will never be any customers in the dinning or demo kitchen area unless un employee, I.E chef or server is present.

Is an owner, manager, or assistant manager who is 21 years of age or older always present on the premises during business hours?

Yes No

Section 4 – DEC Food Service Permit

Per 3 AAC 304.910 for an establishment to qualify as a Bona Fide Restaurant, a Food Service Permit or (for licenses within the Municipality of Anchorage) corresponding Department of Health and Human Services documentation is required.

Please follow this link to the DEC Food Safety Website: <http://dec.alaska.gov/eh/fss/food/>

Please follow this link to the Municipality Food Safety Website:

<http://www.muni.org/Departments/health/Admin/environment/FSS/Pages/fssfood.aspx>

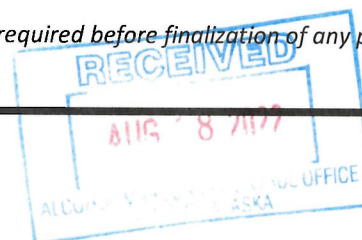
If you are unable to certify the below statement, please discuss the matter with the AMCO office:

Initials

I have attached a copy of the current food service permit for this premises OR the plan review approval.

GHY

*Please note, if a plan review approval is submitted, a final permit will be required before finalization of any permit or license application.





Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 5 – Hours of Operation

Review AS 04.16.010(c).

Enter all hours that your establishment intends to be open. Include variances in weekend/weekday hours, and indicate am/pm:

We are projecting our hours to be the following:

M-F: planned hours of operation will be 10am-6pm on days without planned events and 10am-9am for nights where events are planned.

Sat: planned hours of operation will be 9am-6pm on days without planned events and 9am-9am for nights where events are planned.
Sun: Closed

Section 6 – Entertainment & Service

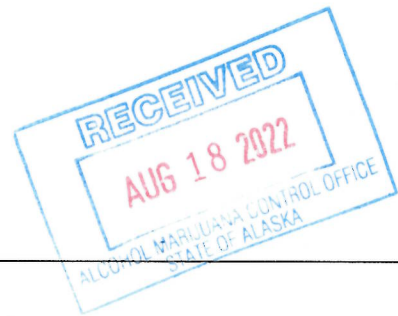
Review AS 04.11.100(g)(2)

Are any forms of entertainment offered or available within the licensed business or within the proposed licensed premises?

Yes No

If "Yes", describe the entertainment offered or available and the hours in which the entertainment may occur:

[Empty box for entertainment description]



Food and beverage service offered or anticipated is:

table service buffet service counter service other

If "other", describe the manner of food and beverage service offered or anticipated:

Our business model is designed around a preplanned event that customers will be purchasing tickets too. This will have a designated meal that the customers will work together with the chef to put together, cook and then finally enjoy all as a group. This business model is not open to public access and food is not readily available to purchase



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

Section 7 - Certifications and Approvals

Read each line below, and then sign your initials in the box to the right of each statement:

Initials

There are tables or counters at my establishment for consuming food in a dining area on the premises.

GHY

I have included with this form a menu, or an expected menu, listing the meals to be offered to patrons. This menu includes entrées that are regularly sold and prepared by the licensee at the licensed premises.

GHY

I certify that the license for which I am requesting designation is either a beverage dispensary, club, recreational site, golf course, or restaurant or eating place license.

GHY

I have included with this application a copy of the most recent AB-02 or AB-14 for the premises to be permitted.

GHY

(AB-03 applications that accompany a new or transfer license application will not be required to submit an additional copy of their premises diagram.)

I hereby certify that I am the person herein named and subscribing to this application and that I have read the complete application, and I know the full content thereof. I declare that all of the information contained herein, and evidence or other documents submitted are true and correct. I understand that any falsification or misrepresentation of any item or response in this application, or any attachment, or documents to support this application, is sufficient grounds for denying or revoking a license/permit. I further understand that it is a Class A misdemeanor under Alaska Statute 11.56.210 to falsify an application and commit the crime of unsworn falsification.

GHY

Geary York

Printed name of licensee

Signature of licensee

Local Government Review (to be completed by an appropriate local government official):

Approved

Denied

Approval checkbox

Denial checkbox

Signature of local government official

Date

Printed name of local government official

Title



Alaska Alcoholic Beverage Control Board

Form AB-03: Restaurant Designation Permit Application

AMCO Enforcement Review:

Enforcement Recommendation:

Approve

Deny

Signature of AMCO Enforcement Supervisor

Printed name of AMCO Enforcement Supervisor

Date

Enforcement Recommendations:

AMCO Director Review:

Approved

Denied

Signature of AMCO Director

Printed name of AMCO Director

Date

Limitations:



geary york <york50ak@gmail.com>

Dirty Apron, The [SR 965], 3565 Arctic Blvd Suites D3-4-5

1 message

Nesheim, Janine R. <janine.nesheim@anchorageak.gov>

Mon, Aug 1, 2022 at 3:04 PM

To: Amy York <amylyork@gmail.com>, geary york <york50ak@gmail.com>, Lily York <LYork@kpbarchitects.com>

Cc: "Barganier, Tony A." <tony.barganier@anchorageak.gov>, Permit Counter <PermitCounter@ci.anchorage.ak.us>, "Stuller, Gretchen J." <gretchen.stuller@anchorageak.gov>, "Davidson, Melissa J." <melissa.davidson@anchorageak.gov>, "Maurer, Jon L." <jon.maurer@anchorageak.gov>, "Maxwell, Patricia L." <patricia.maxwell@anchorageak.gov>, "Riggs, Chelsea G" <Chelsea.Riggs@anchorageak.gov>

The food area plans submitted to AHD Environmental Health for **Dirty Apron, The [SR 965], 3565 Arctic Blvd** Suites D3-4-5, are hereby **approved** for those items with which the Anchorage Health Department is concerned. This approval is limited to eighteen months from the date of approval. If an extension is needed, please send a written request to this office. If no action has been taken by the applicant, new plans will need to be submitted along with the appropriate fees.

Items such as lighting (minimum 50 foot-candles in food prep and ware-washing areas, and 20 foot-candles in other areas) and surface finishes (non-absorbent, durable, smooth & easily cleanable) will be field checked during the opening inspection.

Seams and joints between counters and walls must be sealed. Verify all equipment meets ANSI/NSF or equivalent standards.

This approval is subject to provisions of Chapter 16.60 AMC and is based upon the plans and comments submitted. Please call concerning any changes or questions. Health Permits from AHD are required for opening. A food manager certificate is required for Risk type 2 & 3 facilities prior to opening.

Contact this office:

- if you plan any changes to the menu or the facility;
- to schedule construction inspections; and
- to schedule an opening inspection prior to bringing in food items.

Ensure that all permits required by Development Services, such as connections to electrical service or change of use permits, have been applied for and approved.

Respectfully,

Janine Nesheim

Environmental Sanitarian III –
Plan Review

Anchorage Health Department

825 L Street, Anchorage, AK
99501



**Anchorage
Health
Department**

Office: (907) 343-4815
muni.org/health



Dena'inaq elnen'aq' gheshtnu ch'q'u yeshdu. I live and work on the land of the Dena'ina.

NOTICE: This message is intended for the sole use of the addressee, and may contain information that is privileged, confidential and exempt from disclosure under applicable law. If you are not the addressee you are hereby notified that you may not use, copy, disclose, or distribute to anyone the message or any information contained in the message. If you have received this message in error, please immediately advise the sender by reply email and delete this message.

Example Menus: THE DIRTY APRON

BASIC PASTA MAKING:

Menu:

- Cesar salad with scratch made dressing
- Ravioli pomodoro (ricotta ravioli with red sauce & basil)
- Classic Carbonara
- Lemon curd

SPANISH TAPAS:

Menu:

- Fennel and chili steamed mussels
- Manchego, date and Serano flatbread
- Smoky burbot pinchos with salsa verde
- Tortilla de Patatas

CREPE NIGHT:

Menu:

- Tossed greens with homemade dressing
- Savoury Crepes
 - Bacon, mushroom, onion and cheese
 - Salmon
- Sweet Crepes
 - Chocolate
 - Apple with salted caramel

THAI COOKING:

Menu:

- Pork Spring rolls
- Chicken Pad Thai
- Mango Sticky Rice

DUMPLING PARTY:

Menu:

- Asian dumplings with a variety of fillings (pork, veggie) & cooking techniques (bamboo steamer baskets, pot sticker style) w/a chili-soy dipping sauce.
- Fresh, crunchy slaw with scratch made sesame dressing

SUNDAY BRUNCH:

Menu:

Macerated Berry & Maple Pecan Parfait

Classic Eggs Benedict with Roquette Salad

Cinnamon Sugar Beignets

YOUTH FUN-damentals class:

Highlights:

- Discussion around the art of cooking and the science of baking
- Following a recipe
- Weighing/measuring ingredients
- "Mise en Place"
- Learning and practicing safe knife skills
- Time management in the kitchen
- Discussion on dough types
- Preparation and cooking methods for meats as well as discussion of food safety when working with meat

AMCO

MAY 31 2022



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

Why is this form needed?

This new license application form is required for all individuals or entities seeking to apply for a new liquor license. Applicants should review **Title 04** of **Alaska Statutes** and **Chapter 304** of the **Alaska Administrative Code**. All fields of this form must be completed, per AS 04.11.260 and 3 AAC 304.105.

This form must be completed and submitted to AMCO's Anchorage office, along with all other required forms and documents, before any license application will be considered complete.

Section 1 – Establishment and Contact Information

Enter information for the business seeking to be licensed.

Licensee:	The Cooks Nook L.L.C		
License Type:	Restaurant Eating Place	Statutory Reference:	AS 04.11.100
Doing Business As:	The Dirty Apron		
Premises Address:	3565 Arctic Blvd Suit D3-4-5		
City:	Anchorage	State:	AK
		ZIP:	99503
Local Governing Body:	Municipality of Anchorage		
Community Council:	Midtown		

Mailing Address:	5226 Wood hall Dr		
City:	Anchorage	State:	AK
		ZIP:	99516

Designated Licensee:	Geary York		
Contact Phone:	907-306-6212	Business Phone:	Same
Contact Email:	york50ak@gmail.com		

Seasonal License? Yes No If "Yes", write your six-month operating period: _____

OFFICE USE ONLY			
Complete Date:		License Years:	License #:
Board Meeting Date:		Transaction #:	
Issue Date:		Examiner:	





Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

Section 2 – Premises Information

Premises to be licensed is:

- an existing facility a new building a proposed building

The next two questions must be completed by beverage dispensary (including tourism) and package store applicants only:

What is the distance of the shortest pedestrian route from the public entrance of the building of your proposed premises to the outer boundaries of the nearest school grounds? Include the unit of measurement in your answer.

N/A

What is the distance of the shortest pedestrian route from the public entrance of the building of your proposed premises to the public entrance of the nearest church building? Include the unit of measurement in your answer.

N/A

Section 3 – Sole Proprietor Ownership Information

This section must be completed by any sole proprietor who is applying for a license. Entities should skip to Section 4. If more space is needed, please attach a separate sheet with the required information. The following information must be completed for each licensee and each affiliate (spouse).

This individual is an: applicant affiliate

Name:	N/A				
Address:	N/A				
City:	N/A	State:	N/A	ZIP:	N/A

This individual is an: applicant affiliate

Name:	N/A				
Address:	N/A				
City:	N/A	State:	N/A	ZIP:	N/A



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

Section 4 – Entity Ownership Information

This section must be completed by any **entity**, including a corporation, limited liability company (LLC), partnership, or limited partnership, that is applying for a license. Sole proprietors should skip to Section 5.

If more space is needed, please attach a separate sheet with the required information.

- If the applicant is a **corporation**, the following information must be completed for each **stockholder who owns 10% or more** of the stock in the corporation, and for each **president, vice-president, secretary, and managing officer**.
- If the applicant is a **limited liability organization**, the following information must be completed for each **member with an ownership interest of 10% or more**, and for each **manager**.
- If the applicant is a **partnership**, including a **limited partnership**, the following information must be completed for each **partner with an interest of 10% or more**, and for each **general partner**.

Entity Official:	Amy L York				
Title(s):	Member	Phone:	907-306-6211	% Owned:	50
Address:	5226 Wood Hall Dr				
City:	Anchorage	State:	AK	ZIP:	99516

Entity Official:	Geary H York				
Title(s):	Member	Phone:	907-306-6212	% Owned:	50
Address:	5226 Wood Hall Dr				
City:	Anchorage	State:	Anchorage	ZIP:	Anchorage

Entity Official:	N/A				
Title(s):		Phone:		% Owned:	
Address:					
City:		State:		ZIP:	

Entity Official:	N/A				
Title(s):		Phone:		% Owned:	
Address:					
City:		State:		ZIP:	

AMCO
 MAY 31 2022



Alaska Alcoholic Beverage Control Board
Form AB-00: New License Application

This subsection must be completed by any applicant that is a corporation or LLC. Corporations and LLCs are required to be in good standing with the Alaska Division of Corporations (DOC) and have a registered agent who is an individual resident of the state of Alaska.

DOC Entity #:	10192385	AK Formed Date:	04/06/2022	Home State:	AK
Registered Agent:	Amy York		Agent's Phone:	907-306-6211	
Agent's Mailing Address:	5226 Wood Hall Dr				
City:	Anchorage	State:	AK	ZIP:	99516

Residency of Agent: Yes No

Is your corporation or LLC's registered agent an individual resident of the state of Alaska?

Section 5 – Other Licenses

Ownership and financial interest in other alcoholic beverage businesses: Yes No

Does any representative or owner named in this application have any direct or indirect financial interest in any other alcoholic beverage business that does business in or is licensed in Alaska?

If "Yes", disclose which individual(s) has the financial interest, what the type of business is, and if licensed in Alaska, which license number(s) and license type(s):

N/A

Section 6 – Authorization

Communication with AMCO staff: Yes No

Does any person other than a licensee named in this application have authority to discuss this license with AMCO staff?

If "Yes", disclose the name of the individual and the reason for this authorization:

N/A

MAY 31 2022



Alaska Alcoholic Beverage Control Board

Form AB-00: New License Application

Section 7 – Certifications

Read each line below, and then sign your initials in the box to the right of each statement:

Initials

I certify that all proposed licensees (as defined in AS 04.11.260) and affiliates have been listed on this application.

GHY

I certify that all proposed licensees have been listed with the Division of Corporations.

GHY

I certify that I understand that providing a false statement on this form or any other form provided by AMCO is grounds for rejection or denial of this application or revocation of any license issued.

GHY

I certify that all licensees, agents, and employees who sell or serve alcoholic beverages or check the identification of a patron will complete an approved alcohol server education course, if required by AS 04.21.025, and, while selling or serving alcoholic beverages, will carry or have available to show a current course card or a photocopy of the card certifying completion of approved alcohol server education course, if required by 3 AAC 304.465.

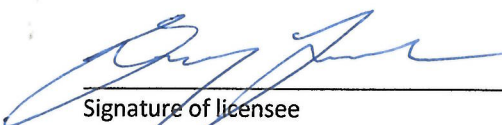
GHY

I agree to provide all information required by the Alcoholic Beverage Control Board in support of this application.

GHY

I hereby certify that I am the person herein named and subscribing to this application and that I have read the complete application, and I know the full content thereof. I declare that all of the information contained herein, and evidence or other documents submitted are true and correct. I understand that any falsification or misrepresentation of any item or response in this application, or any attachment, or documents to support this application, is sufficient grounds for denying or revoking a license/permit. I further understand that it is a Class A misdemeanor under Alaska Statute 11.56.210 to falsify an application and commit the crime of unsworn falsification.

GHY



Signature of licensee

Geary H York

Printed name of licensee



Signature of Notary Public

Signature of Notary Public

Notary Public
ROWENA KEHR
State of Alaska
Commission No.: 210214006
My Commission Expires 2/14/2025

Notary Public in and for the State of

Alaska

My commission expires: 2-14-2025

Subscribed and sworn to before me this 19th day of May, 2022.



Alaska Alcoholic Beverage Control Board

Form AB-02: Premises Diagram

Why is this form needed?

A detailed diagram of the proposed licensed premises is required for all liquor license applications, per AS 04.11.260 and 3 AAC 304.185. Your diagram must include dimensions and must show all entrances and boundaries of the premises, walls, bars, fixtures, and areas of storage, service, consumption, and manufacturing. If your proposed premises is located within a building or building complex that contains multiple businesses and/or tenants, please provide an additional page that clearly shows the location of your proposed premises within the building or building complex, along with the addresses and/or suite numbers of the other businesses and/or tenants within the building or building complex.

The **second page** of this form may not be required. Blueprints, CAD drawings, or other clearly drawn and marked diagrams may be submitted in lieu of the second page of this form. The first page must still be completed, attached to, and submitted with any supplemental diagrams. An AMCO employee may require you to complete the second page of this form if additional documentation for your premises diagram is needed.

This form must be completed and submitted to AMCO's Anchorage office before any license application will be considered complete.

Yes No

I have attached blueprints, CAD drawings, or other supporting documents in addition to, or in lieu of, the second page of this form.

Section 1 - Establishment Information

Enter information for the business seeking to be licensed, as identified on the license application.

Licensee:	The Cooks Nook L.L.C	License Number:	6071		
License Type:	Resaurant Eating Place				
Doing Business As:	The Dirty Apron				
Premises Address:	3565 Arctic Blvd Suite D3-5				
City:	Anchorage	State:	AK	ZIP:	AMCO 99503

MAY 31 2022

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Alaska Alcoholic Beverage Control Board

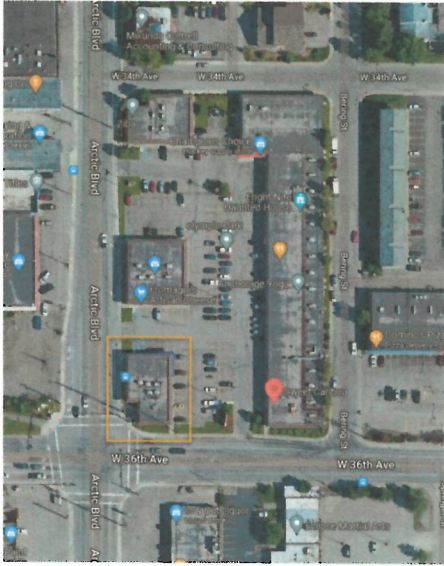
Form AB-02: Premises Diagram

Section 2 – Detailed Premises Diagram

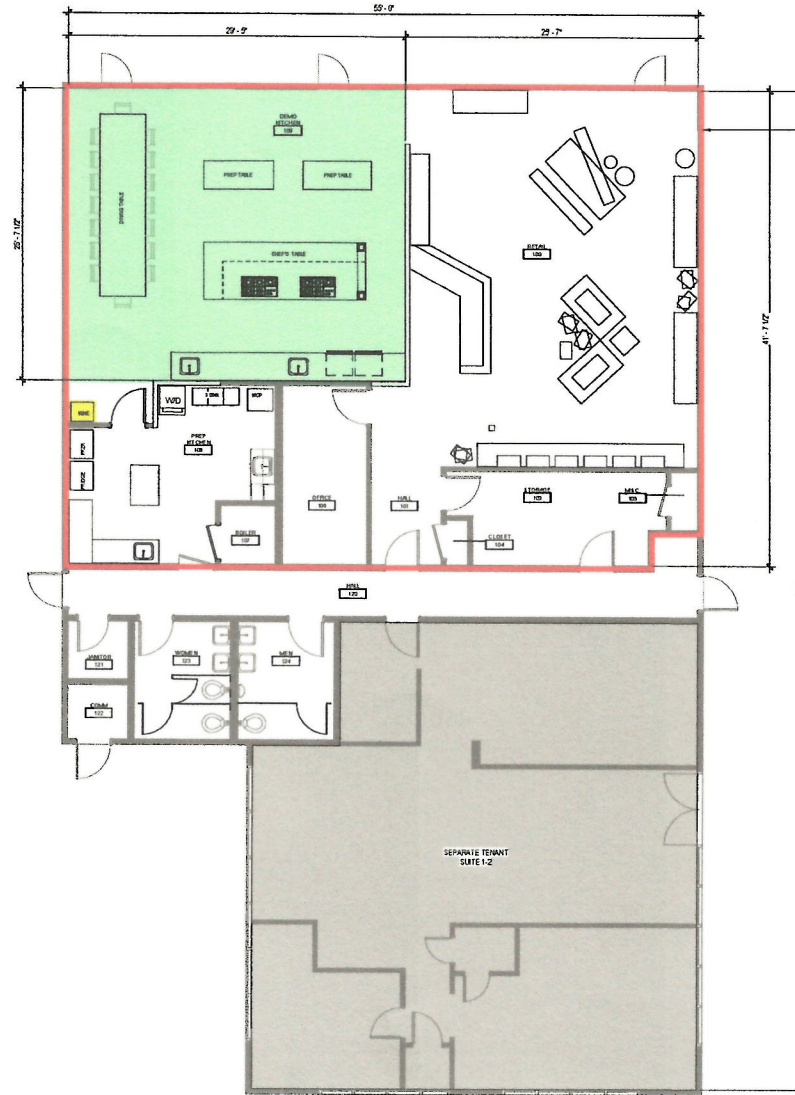
Clearly indicate the boundaries of the premises and the proposed licensed area within that property. Clearly indicate the interior layout of any enclosed areas on the proposed premises. Clearly identify all entrances and exits, walls, bars, and fixtures, and outline in red the perimeter of the areas designated for alcohol storage, service, consumption, and manufacturing. Include dimensions, cross-streets, and points of reference in your drawing. You may attach blueprints or other detailed drawings that meet the requirements of this form.

Please See ATTACHED

AMCO
MAY 31 2022



AERIAL SITE PLAN



1 OVERALL FLOOR PLAN - LEVEL 1
3/8" = 1'-0"

PERIMETER OF PREMISE FOR THE CITY APPROX INDICATED BY RED LINE

ARCHITECTURAL KEYNOTES

THE DIRTY APRON
ALCOHOL LICENSING SKETCH

THE DIRTY APRON WILL OCCUPY SUITES 3, 4, AND 5 IN ONE OF THE SATELLITE BUILDINGS OF THE OLYMPIC CENTER AT 701 W 36TH AVENUE, ANCHORAGE, AK 99503. CROSS STREETS INCLUDE ARCTIC BLVD AND W 36TH AVE.

THE PROGRAM OF THE SPACE IS APPROXIMATELY 50/50 RETAIL AND COOKING CLASS AREA. THE RED LINE ON THE ADJACENT PLAN INDICATES THE PHYSICAL PERIMETER OF THE BUILDING, THOUGH ALCOHOL STORAGE, PURCHASE, AND CONSUMPTION WILL ONLY OCCUR IN THE WEST HALF OF THE SPACE AS INDICATED IN THE SHADED PORTIONS.

ALL DOORS SHOWN ON THE PLAN WILL HAVE FUNCTIONAL HARDWARE FOR AMPLE EGRESS. THIS BUILDING IS ONE FLOOR ONLY WITHOUT A BASEMENT. ALL EXITING IS AT GROUND LEVEL. THERE IS NO OUTDOOR CONSUMPTION AREAS PART OF THIS BUSINESS MODEL SO A SECURITY PLAN IS NOT REQUIRED.

THIS PLAN IS ORIENTED WITH NORTH FACING UP.

STORED: SOUTHWEST CORNER OF THE DEMO KITCHEN SPACE IN A SMALL WINE COOLER AND A WALL MOUNTED DISPLAY DIRECTLY ABOVE COOLER.

SERVED: SERVED WITHIN THE EXTENTS OF THE DEMO KITCHEN SPACE, TERMINATING AT THE DEMISING WALL BETWEEN KITCHEN AND RETAIL SPACE.

SOLD: BUSINESS MODEL CONSISTS OF ALL PRIVATE CLASSES BEING PURCHASED ONLINE TO INCLUDE ALCOHOL. POS SYSTEM ALSO EQUIPPED WITH WIRELESS USAGE FOR PAYMENT PROCESSING.

CONSUMED: CONSUMPTION WILL OCCUR WITHIN THE EXTENTS OF THE DEMO KITCHEN SPACE, TERMINATING AT THE DEMISING WALL BETWEEN KITCHEN AND RETAIL SPACE.



AMCO
MAY 31 2022

STAMP

KPB ARCHITECTS
KYLE B. BAKER, AIA
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ARCHITECTS
WWW.KPBARCHITECTS.COM
AT CORPORATION & PART

CONSULTANT

THE COOKS NOOK LLC
THE DIRTY APRON
CONCEPT
701 W 36TH AVE DS, ANCHORAGE, AK 99503

REVISION HISTORY
1 1 1

JOB NO 1001410
DATE 05.05.2022
DRAWN XX
REVIEWED XX

SHEET NAME
ALCOHOL LICENSING
SKETCH

SHEET NO
P101

1/4" = 1'-0"

Mapwood@Produce01202205012022.D1 The Dirty Apron01_DrwnRev01Msk0420220501 The Dirty Apron_Central.rvt