



Document reference ID : 3346

Licensing Application Summary

Application ID:	3346
Applicant Name:	Pho & Indian, Llc
License Type applied for:	Restaurant Eating Place License (REPL) (AS 04.09.210)
Application Status:	In Review
Application Submitted On:	03/28/2025 04:40 PM

Entity Information

Business Structure:	Limited liability company
FEIN/SSN Number:	990478765
Member Managed or Manager Managed:	Member Managed
Alaska Entity Number (CBPL):	10255431
Alaska Entity Formed Date:	01/03/2024
Home State:	AK

Entity Contact Information

Name	Phone	Email	Relation
Irma Martinez Bautista	907-743-2997	irmg2498@gmail.com	Designated Licensee
Rufino Bautista Guzman	907-887-4932	guzmanbautista@icloud.com	Executive Management
Entity Address:	9191 Old Seward Hwy, STE 1, Anchorage, AK, 99515-2037, USA		

Initial Application Information

Authority Type:	I am authorized user by the designated licensee with binding authority
Prefix:	Ms
Legal First Name:	Irma
Legal Last Name:	Bautista
Email Address:	irmg2498@gmail.com
Phone Number:	907-743-2997

Registered Agent Information

Name	Irma Bautista
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Agent's Phone Number	907-743-2997
Agent's Email	irmg2498@gmail.com
Address	1200 W Dimond Blvd, SPC 1012, Anchorage, AK, 99515-1529, USA
The registered agent is either an individual resident of the state or a domestic corporation authorized to transact business in the state and whose business office is the same as the registered office?	Yes

Ownership / Principal Party Details

Principal Parent Entity	Principal Party	Role	%Ownership
Pho & Indian, Llc	Irma Martinez Bautista	Member	50
Pho & Indian, Llc	Rufino Bautista Guzman	Manager, Member	50

Premises Address

Address:	9191 Old Seward Hwy, STE 1, Anchorage, AK, 99515-2037, USA
Does the proposed site include a valid street address?	Yes

Basic Business information

Business/Trade Name:	Pho & Indian
What is your primary business at this location?	Restaurant

Premises Contact Details

Contact Person Name	Irma Bautista
Business Phone Number	907-743-2997
Alternate Phone Number	907-250-2495
Email Address	irmg2498@gmail.com
Address:	9191 Old Seward Hwy, STE 1, Anchorage, AK, 99515-2037, USA

Local Government and Community Council Details

City/Municipality	Anchorage (Municipality of)
Community Council Name	Taku Campbell

Property Ownership

Do you, the applicant, own the land, building, and/or warehouse at this proposed licensed location?	No
Property Utilization Status	An Existing Facility
Are you operating under?	Lease
Add Copy of Lease\Sublease document	Amendment of Lease & Lease.pdf

Premises Diagram

Will the license or permit embrace the entire premises address? Yes

Premises Diagram

- [AB-02 Premises Diagram.pdf](#)

Restaurant Detail

Dining after standard closing hours: AS 04.16.010(c) No

Dining by persons 16 – 20 years of age: AS 04.16.049(a)(2) Yes

Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)(3) Yes

Employment for any persons under 21 years of age: AS 04.16.049(c) No

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

Minors will only be allowed in the dining area.

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.

Check ID's, bands or stamps system for large groups, keep our staff educated, create an enforcement policy. The beer and wine will be in a designated and locked storage.

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

Food Service Permit

Is your license located in Municipality of Anchorage? Yes

Do you have Approved food service permit for this premises? Yes

Copy of the current food service permit for this premises OR the plan review approval. [MOA Food Permit.pdf](#)

Entertainment & Service

Are any forms of entertainment offered or available within the licensed business or within the proposed licensed premises? No

Food and beverage service offered or anticipated is: Table Service

Restaurant Declaration

Please upload the finalized or expected Food and Alcohol Menu. [Menu.pdf](#)

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

I certify that the license for which I am requesting designation is either a Beverage Dispensary, Beverage Dispensary Tourism, Club, Sporting Activity or Event License, Outdoor Recreation Lodge, Golf Course, Destination Resort, OR Restaurant or Eating Place, Seasonal REPL Tourism License.

Hours Of Operation

Sunday	11:00 AM - 12:00 AM
Monday	11:00 AM - 12:00 AM
Tuesday	11:00 AM - 12:00 AM
Wednesday	11:00 AM - 12:00 AM
Thursday	11:00 AM - 12:00 AM
Friday	11:00 AM - 12:00 AM
Saturday	11:00 AM - 12:00 AM

Financial Interest

I hereby certify that no person other than a proposed licensee listed on the liquor license application has a direct or indirect financial interest, as defined in AS 04.11.450(f) in the business for which a liquor license is being applied for.

I hereby certify that any ownership change shall be reported to the board as required under AS 04.11.040, AS 04.11.045, AS 04.11.050, and AS 04.11.055.

Public Notice Posting Attestation and Publishers Affidavit

Have you posted your application at both required locations for ten consecutive days?	Yes
What was the other conspicuous location of your post? (Please Include the full address)	1221 Huffman Park Dr. Anchorage Ak, 99515
What was the first day you posted your application?	06/17/2024

I attest that I have met the public posting notice requirement set forth under AS 04.11.310 by posting a copy of my application for the 10-day period at the location of the proposed licensed premises and at another conspicuous location in the area of the proposed premises as listed in this application.

I hereby attest 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.

Attestations

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

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.

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 305.700.

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

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.

I certify that all proposed licensees have been listed with Division of Corporation, Business, and Professional Licensing.

I certify that I and any individual identified in the business entity ownership section of this application, has or will read AS 04 and its implementing regulations.

I certify I have provided a menu of a variety of types of food appropriate for meals that are prepared on the licensed premises.

I certify that non-employees under 21 years of age will not enter and remain on the licensed premises except for the purposes of dining only.

I certify that the sale and service of food and alcoholic beverages and any other business on the licensed premises is under the sole control of the licensee.

I certify the licensed premises is a bona fide restaurant as defined in AS 04.21.080(b).

I certify there is supervision on the licensed premises adequate to reasonably ensure that a person under 21 years of age will not gain access to alcoholic beverages.

Signature

Electronic Signature not collected; application submitted based on paper form.

Payment Info

Payment Type : Check

Check Number: 100826631

Payment Date: 6/17/2024 4:00:00 PM

Documents

#	File Name	Type	Added On
1	Amendment of Lease & Lease.pdf	License Lease\Sublease document	03/20/2025 02:18 AM
2	MOA Food Permit.pdf	LicenseRestaurantDetailFoodServicePermitDocument	03/20/2025 02:19 AM
3	Menu.pdf	LicenseRestaurantDeclarationFoodAlcoMenuDocument	03/20/2025 02:21 AM
4	AB-02 Premises Diagram.pdf	License Location Diagram Document	03/20/2025 02:27 AM
5	AB-07 with Publisher's Affidavit.pdf	Publishers Affidavit	03/28/2025 04:41 PM
6	Entire Paper Application Pho & Indian.pdf	License Paper Form Application Document	03/28/2025 04:41 PM

Download



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 alcohol license applications, per AS 04.11.260, 3 AAC 305.630 and 3 AAC 305.660. 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.

This form must be completed and submitted to AMCO's Anchorage office before any license application will be considered complete. You may attach blueprints or other detailed drawings that meet the requirements of this form.

The diagram MUST include:

- You must use a **solid, contiguous red line** to outline the outer perimeter of your premises with no breaks or separations.
 - The red outline is required to follow a physical barrier (wall, fence and even across doorways).
 - There should be no red lines within the perimeter
- Each area should be clearly labeled in any color other than red where alcohol is:
 - Stored
 - Served/Sold
 - Manufactured
 - Consumed
- All diagrams must include:
 - Dimensions (AMCO does not accept diagrams drawn to scale)
 - Cross streets
 - Points of reference, such as a compass rose indicating True North
 - All entrances, exits, walls, bars, and fixtures
- If your premises include multiple floors, please include a separate diagram of each floor.
 - You must identify the stairs between each floor, and each hallway/corridor that leads to each set of stairs.
- If your premises includes multiple floors, please include a separate diagram of each floor. You must identify the stairs between each floor, and each hallway/corridor that leads to each set of stairs.
- 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.
- Any license applications that include outdoor space** are required to submit a security plan that includes information about the barriers, practices, and personnel that are to be used to ensure that alcohol is not introduced or removed from the permitted premises and to prevent the access of alcohol by a minor during the permitted event. A security plan may be requested for other proposed locations on a case-by-case basis.

Section 1 – Establishment Information

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

Licensee:	PHO & INDIAN LLC	License Number:	
License Type:	Restaurant/Eating Place		
Doing Business As:	PHO & INDIAN		
Premises Address:	9191 Old Seward Highway Suite 1		
City:	Anchorage	State:	AK
		ZIP:	99515

RECEIVED
JUN 18 2023
ALCOHOL MARIJUANA CONTROL OFFICE
STATE OF ALASKA

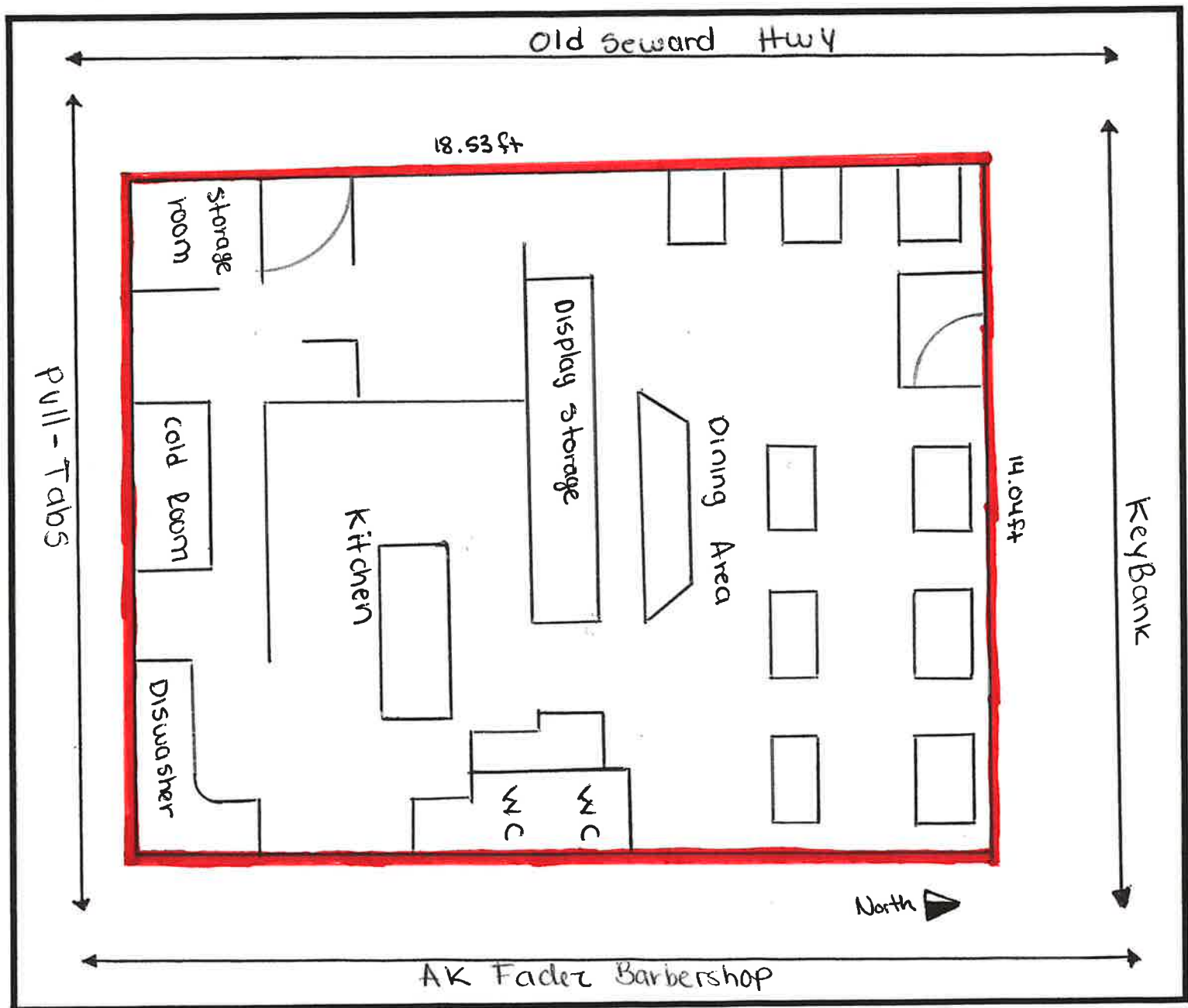


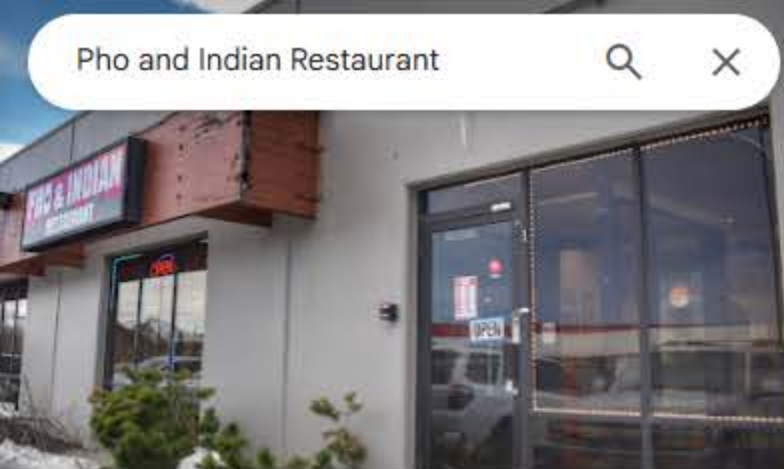
Alaska Alcoholic Beverage Control Board

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. See above for detailed instructions.





Pho and Indian Restaurant



Pho and Indian Restaurant

4.4 ★★★★★ (41) • \$10–20
Indian restaurant

Overview Reviews About

- Directions
- Save
- Nearby
- Send to phone
- Share

ORDER ONLINE

✓ Dine-in • ✓ Takeout

9191 Old Seward Hwy Ste 1, Anchorage, AK 99515

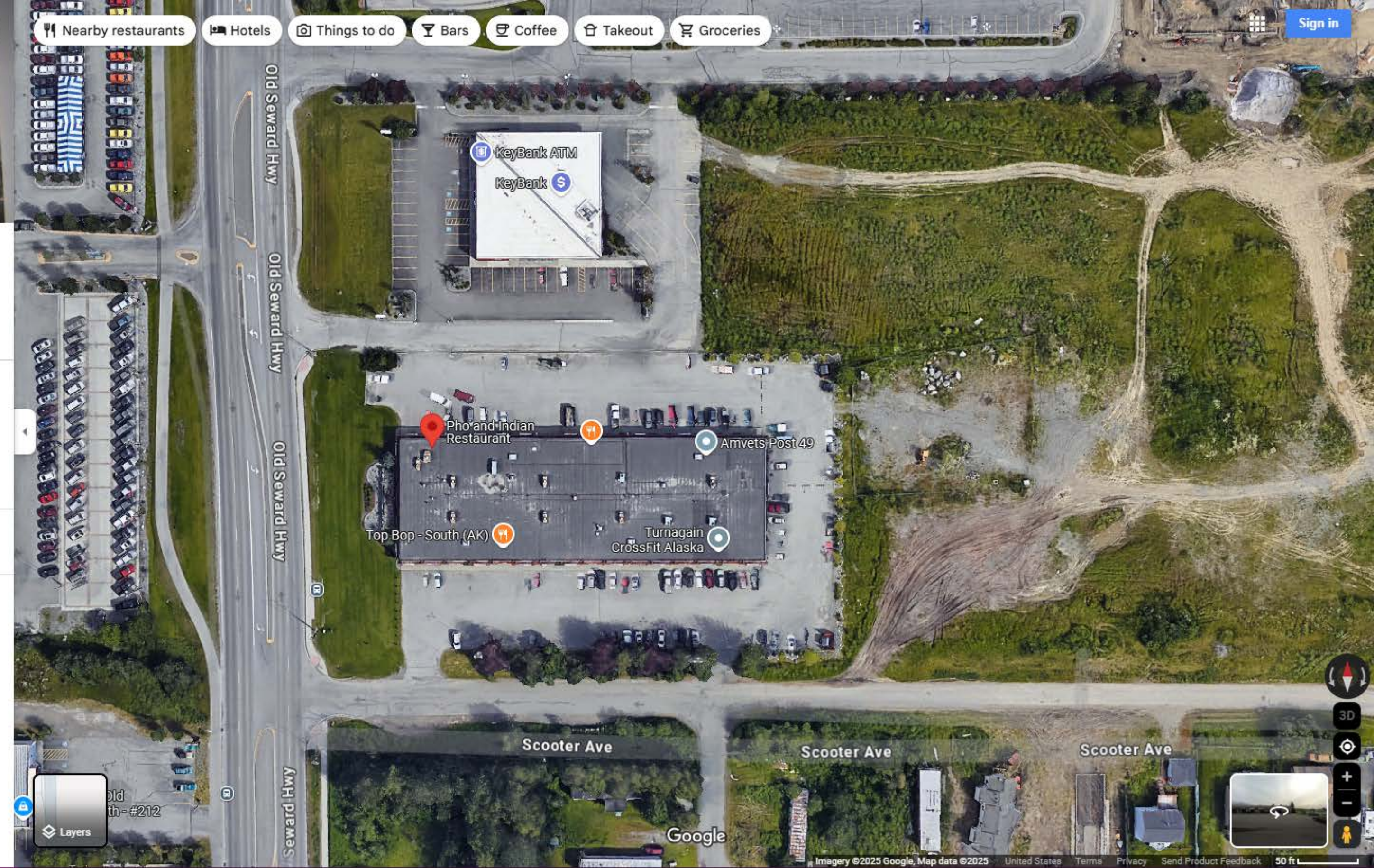
Closed • Opens 12 PM
Updated by this business 4 weeks ago

\$10–20 per person
Reported by 20 people

Find a table
foodbooking.com

phoandindianrestaurant.org

(907) 743-2997



Sign in

Layers

Google

Appetizer

- 1.- Fried shrimp(6shrimps/order)** \$10.99
Each plump is delicate coated and deep fried to a golden perfection, accompanied by dipping sauce.
- 2.-Vegetable Samosa** \$6.95
combination of earthy potatoes, sweet carrots, and tender peas, all elevated by the fragrant blend of spices and herbs.
- 3.- Samosa Chaat** \$7.99
Topped with tangy chutneys, cool yogurt, and an array of fresh herbs.

PHO Bowls

All soup garnished w/beans sprout, cilantro and jalapeno peppers

- 4.-Pho combo^ \$18.98
Meatball, tendon, tripe, brisket, flank, rare steak w/Rice noodles
- 5.-Rare steak^ \$17.98
Thin sliced eye-round cut served in broth or on the side w/Rice noodles
- 6.-well done \$17.98
- 7.-Rare steak/well done \$17.98
- 8.-Meat Ball \$15.98
Beef meatball w/ tendon bits cut in halves w/Rice noodles
- 9.-Chicken \$17.95
Lean Sliced chicken breast w/Rice noodles
- 10.- Tendon/tripe \$15.95
- 11.-Ox-tail Combo^ \$23.98
Slow cooked Ox-tail size may vary w/Rice noodles
- 12.- Ox-tail \$17.95
- 13.-Tofu (fresh or fried)^ \$17.95
Fresh Dice size of tofu W/ rice noodles
- 14.-shrimp \$18.98

Tandoori Bread's

- 15.-Butter Naan \$3.95
Soft and puffy leavened bread w/butter
- 16.-Cheese Naan \$4.95
Leavened bread stuffed w/cheddar cheese with butter.
- 17.-Garlic Naan \$4.95
Leavened bread baked w/garlic & cilantro topping with butter.
- 18.-Onion Naan \$4.95
Leavened bread stuffed w/mildly spiced chopped onion
- 19.-Sesame Naan \$4.95
Leavened bread bake w/ sesame topping and Butter
- 20.-Gacheenaan \$4.95
Leavened bread stuffed w/garlic and cheese.
- 21.-Basket Naan \$12.95
Onion, Garlic and cheese naan

Tandoori specialties

Serve w/Chutney sauces & rice

- 21.-Chicken Tikka \$16.95
Tender piece of chicken bathed in a medley of aromatic spices and yogurt.
- 22.-Chicken malai kebab \$16.95
Boneless chicken cubes marinated in yogurt, herbs and spices and grilled in a Tandoori oven.
- 23.-Tandoori chicken in bone \$16.95
Chicken marinated in yogurt, herbs and spices then grilled in a Tandoori oven.
- 24.-Bihari Kebab \$15.99
Chicken thigh sliced, gently spiced, marinated overnight and cooked in tandoor. Served with basmati rice.
- 26.-Lamb Boti Kebab \$18.95

Rice entries

- 27.-Vegetable Biryani \$15.95
Vegetables cooked with basmati rice, dry onion, cilantro and spices.
- 28.-Chicken Biryani \$16.95
Boneless chicken cooked with basmati rice, dry onion, cilantro and spices.
- 29.-Goat Biryani \$18.95
Goat on bone cooked with basmati rice, dry onion, cilantro and spices.
- 30.-Lamb Biryani \$18.95
Lamb meat with bone cooked with basmati rice, dry onion, cilantro and spices.
- 31.-Shrimp Biryani \$19.95
Peeled shrimp cooked with basmati rice and spices.
- 32.-Egg Biryani \$15.95
- 33.-Combo fried rice \$19.95
Chicken, beef and shrimp
- 34.-Chicken fried rice \$17.95
- 35.-Beef fried rice \$17.95
- 36.-Shrimp fried rice \$19.95

Chicken

- 37.-Chicken Curry* R.\$15.95 L.\$18.95
Chicken chunks in infusion of ginger & garlic paste
- 38.-Chicken Tikka masala R.\$16.95 L.\$19.95
Marinated baked breast of chicken cooked in rich tomato cream sauce.
- 39.-Chicken kahari R.\$18.95 L.\$21.95
Tender chicken pieces, marinated and simmered served in a traditional karahi wok
- 40.-Chicken Korma R.\$16.95 L.\$19.95
Tender pieces of chicken in creamy sauce, with ground nuts and yogurt.
- 41.-Chicken Jalfrezi R.\$16.95 L.\$19.95

Tomato-based curry made with boneless chicken pieces, bell peppers, and onion.

- 42.-Chicken Vindaloo* R.\$15.95 L.\$19.95
Tender chicken meat chunks cooked with ground red chillies. Spicy Hot for brave at heart
- 43.-Chicken Achari R.\$15.95 L.\$18.95
Chicken chunk cooked with achari masala and special blend of spices
- 44.-Butter Chicken R.\$15.95 L.\$19.85
Tender pieces of chicken marinated in yogurt and a blend of spices
- 45.-Chicken palak R.\$15.95 L.\$18.95
Tender pieces of boneless chicken breast and spinach leaves simmered in an onion-tomato gravy.

Wraps

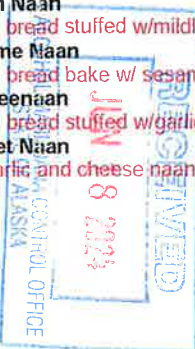
- 46.- Burrito tikka masala \$15.95
Tender piece of chicken thighs blends in spices, grilled to perfection, and lovingly wrapped in a warm naan.
- 47.-Bihari kabab wrap \$15.95
Tender piece of chicken blend of spices, grilled to perfection, and lovingly wrapped in a warm naan.

Lamb

- 48.-Lamb Curry* R.\$18.95 L.\$21.95
Lamb meat in a infusion of ginger & garlic paste, sautéed with fresh tomatoes and Indian spices
- 49.-Lamb Tikka masala R.\$18.95 L.\$21.95
Marinated baked Lamb cube cooked in rich tomato cream sauce.
- 50.-Lamb karahi R.\$18.95 L.\$21.95
Tender pieces of Lamb meat w/ tangy tomatoes served in a traditional karahi wok.
- 51.-Lamb Korma R.\$18.95 L.\$21.95
Tender pieces of Lamb simmered in a rich and creamy sauce w/ ground nuts and yogurt.
- 52.-Lamb Vindaloo* R.\$18.95 L.\$21.95
Lamb meat in vindaloo sauce, made from caramelized onions, curry paste, coconut milk, vinegar, ginger, chillies, jalapeño, garlic.
- 53.-Lamb Palak R.\$18.95 L.\$21.95
Lamb and spinach leaves simmered in an onion-tomato gravy

Goat

- 54.-Goat Curry* R.\$18.95 L.\$21.95
Goat meat in a infusion of ginger & garlic paste, sautéed with fresh tomatoes and Indian spices
- 55.-Goat Tikka masala R.\$18.95 L.\$21.95
Marinated baked goat cube cooked in rich tomato cream sauce.



56.-Goat karahi R.\$18.95 L.\$21.95

Tender pieces of goat meat w/ tangy tomatoes served in a traditional karahi wok

57.-Goat Korma R.\$18.95 L.\$21.95

Tender pieces of goat simmered in a rich and creamy sauce w/ ground nuts and yogurt.

58.-Goat Vindaloo* R.\$18.95 L.\$21.95

Goat meat in vindaloo sauce, made from caramelized onions, curry paste, coconut milk, vinegar, ginger, chilies, jalapeño, garlic.

59.-Goat Palak R.\$18.95 L.\$21.95

Goat bones and spinach leaves simmered in an onion-tomato gravy.

Shrimp**60.-Shrimp Curry* R.\$19.95 L.\$22.95**

Shrimp in a infusion of ginger & garlic paste, sautéed with fresh tomatoes and Indian spices

61.-Shrimp Tikka masala R.\$19.95 L.\$22.95

Marinated baked Shrimp cooked in rich tomato cream sauce.

62.-Shrimp karahi R.\$19.95 L.\$22.95

Tender pieces of Shrimp w/ tangy tomatoes served in a traditional karahi wok

63.-Shrimp Korma R.\$19.95 L.\$22.95

Tender pieces of shrimp simmered in a rich and creamy sauce w/ ground nuts and yogurt.

64.-Shrimp Vindaloo* R.\$19.95 L.\$22.95

Shrimp in vindaloo sauce, made from caramelized onions, curry paste, coconut milk, vinegar, ginger, chilies, jalapeño, garlic.

65.-Shrimp Palak R.\$19.95 L.\$22.95

Tender pieces of Shrimp and spinach leaves simmered in an onion-tomato gravy

Panner**66.-Paneer Curry* R.\$18.95 L.\$21.95**

Paneer in a infusion of ginger & garlic paste, sautéed with fresh tomatoes and Indian spices

67.-Paneer Tikka masala R.\$18.95 L.\$21.95**

Marinated baked Paneer cube cooked in rich tomato cream sauce.

68.-Paneer karahi R.\$18.95 L.\$21.95**

Pieces of Paneer w/ tangy tomatoes served in a traditional karahi wok

69.-Paneer Korma R.\$18.95 L.\$21.95**

Pieces of Paneer simmered in a rich and creamy sauce w/ ground nuts and yogurt.

70.-Paneer Vindaloo* R.\$18.95 L.\$21.95

paneer in vindaloo sauce, made from caramelized onions, curry paste, coconut milk, vinegar, ginger, chilies, jalapeño, garlic.

71.-Palak paneer R.\$18.95 L.\$21.95**

paneer and spinach leaves simmered in an onion-tomato gravy

72.-Mutter panner R.\$18.95 L.\$21.95**

Pieces of panner w/Green peas cooked in rich tomatoes cream sauce.

Mix Vegetables**73.- Mix Veggies Curry* R.\$16.95 L.\$19.95**

Veggies in a infusion of ginger & garlic paste, sautéed with fresh tomatoes and Indian spices

74.-Mix Veggies Tikka masala R.\$16.95 L.\$19.95

Pieces of Veggies cooked in rich tomato cream sauce.

75.-Mix veggies karahi R.\$18.95 L.\$21.95

pieces of Veggie w/ tangy tomatoes served in a traditional karahi wok.

76.-Mix Veggies Korma R.\$18.95 L.\$21.95

Pieces of Veggie simmered in a rich and creamy sauce w/ ground nuts and yogurt.

77.-Mix Veggies Vindaloo* R.\$16.95 L.\$19.95

Veggies in vindaloo sauce, made from caramelized onions, curry paste, coconut milk, vinegar, ginger, chilies, jalapeño, garlic.

78.-Mix Veggies palak R.\$16.95 L.\$19.95

Fresh mix veggies and spinach leaves simmered in a onion-tomato gravy

79.-Chana masala \$14.95

Chickpeas cooked in a spiced tomato-based sauce served w/ Basmati rice.

Side orders

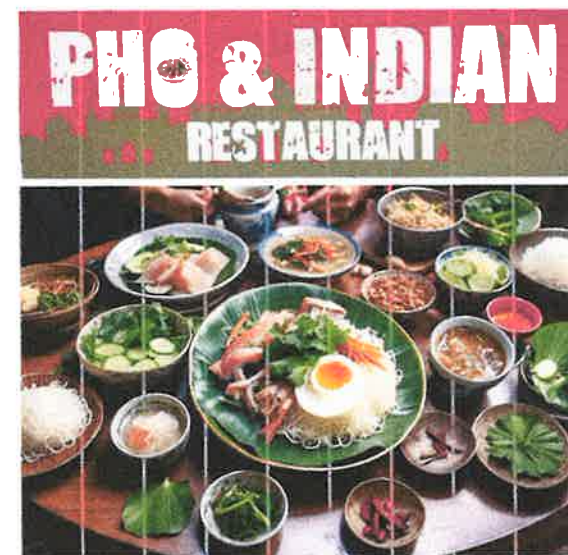
Noodles or rice	\$4.99
Broth (m)	\$4.99
Ox-tail	\$8.99
French fries	\$5.99
Chicken soup	\$4.99
Meat	\$4.95
Noodle and broth	\$5.95

Cold Drinks: Coke, Dr pepper, Sprite, Diet coke	\$3.00
Mineral water	\$3.50
orange juices, apple juices.	\$3.75
Masala Chai Hot or Cold(milk tea)	\$3.95
Mango or Strawberry lassi	\$6.00
Thai Tea	\$5.00
Coconut water	\$4.99
Ice coffee W/condense milk	\$5.00
Avocado smoothie	\$6.00
Jasmine tea (hot)	\$3.95

* not mi k added

** might be in contact with seafood

^Consuming Raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food illness.



907-743-2997

9191 Old Seward Hwy unit 1,
Anchorage, Ak 99515

Hours

Tuesday Thought Sunday
10 am – 10 pm

Order ToGo on our website get 15% off on
your first order

Www.Phoindian.com

Get Delivery by Doordash and Grubhub



THIS PERMIT MUST BE CONSPICUOUSLY POSTED IN A PUBLIC PLACE IN THE ESTABLISHMENT

Municipality of Anchorage
DEPARTMENT OF HEALTH & HUMAN SERVICES PERMIT

PERMIT NO.
FA0018766

FACILITY NAME **PHO & INDIAN RESTAURANT**
OWNER'S NAME: **PHO & INDIAN LLC**
LOCATION: **9191 OLD SEWARD HWY 1**

ISSUED BY THE DEPARTMENT OF HEALTH & HUMAN SERVICES AND SUBJECT TO THE ANCHORAGE MUNICIPAL CODE OF ORDINANCES
TITLES 15 AND 16. UNLESS THE OWNERSHIP CHANGES, THIS PERMIT IS VALID FROM 1/1/2025 TO 12/31/2025

PHO & INDIAN RESTAURANT
1200 W DIMOND BLVD SPC 1012
ANCHORAGE, AK 99515

70-031 Ver. 0_02*

THIS CERTIFICATE AND PERMIT IS NOT TRANSFERABLE
AND IS THE PROPERTY OF THE MUNICIPALITY OF ANCHORAGE

AMCO Received 2/27/2025