THE STATE of ALASKA
GOVERNOR MIKE DUNLEAVY

Department of Commerce, Community, and Economic Development

Alcohol and Marijuana Control Office

550 W. 7th Ave Suite 1600
Anchorage, Alaska 99501
Main: 907.269-0350
Commerce.alaska.gov/web/amco

MEMORANDUM

TO: Glen Klinkhart, Director
FROM: Michael Chiesa, Special Investigator I

CC: James Hoelscher, Enforcement Supervisor

DATE: 04/05/2022

RE: Good Titrations # 20827- Onsite Consumption Premises and Operating Plan Change

SUMMARY:

The purpose of this memorandum is to bring your attention to the history and concerns about the proposed premises and operating plan changes requested by the licensee.

NARRATIVE:

In August 2021, AMCO Enforcement received an anonymous complaint of minors being allowed at a restaurant operating on the licensed marijuana premises of Good Titrations marijuana retail store with onsite consumption endorsement.

On 08/26/2021 I followed up on the complaint of minors being allowed on the Good Titrations licensed premises by responding to the premises to investigate. I discovered the area on the current approved premise diagram marked as “Onsite Consumption Monitoring Area #2” and “ID Check to Proposed Onsite Area” was being used by another business called The Cheesehead Joint. The Cheesehead Joint was operating a to-go food service with their service counter being where the second onsite consumption monitoring area #2 should be according to the approved diagram.

I noted customers, regardless of age, may pre-order food online or on the phone or walk onto the premises to order the food in person at the counter on the licensed premises. There were no signs or any controls whatsoever to prevent anyone of any age from entering what is designated as part of the licensed marijuana premises. The employees of Cheesehead Joint were all over 21 but most of the ones I spoke to did not have marijuana handler permits.

When I first walked onto the licensed premises through the arctic entry no one challenged me or checked my identification. There was not a Good Titrations employee stationed at this entryway and the Cheesehead Joint employees were not checking identification of customers.

I recall when I conducted the initial inspection in April 2021, there was not a restaurant/food service counter located at the area marked as a second ID check station on the approved premises diagram and no restaurant or food service counter was indicated on the diagram.

The Cheesehead Joint Staff informed me they deliver food orders into the onsite consumption area. They stated they only use employees who have marijuana handler permits to perform the deliveries. They said they access the onsite consumption area from the door adjacent to the food service counter that is accessible from the lobby area where members of the public of all ages wait to pick up or order their food. They stated they are allowed access to the onsite consumption area.

The only sign on the door going from the Cheesehead Joint customer lobby area to the onsite consumption area reads "EMPLOYEES ONLY." There was a basic door knob with lock, no card lock/card swipe mechanism or deadbolt was installed on this door.

I spoke with one of the licensees on the phone, Shawn Tacke, after contacting the on-duty Good Titrations managers. Tacke told me he had been treating the area The Cheesehead Joint was occupying as not part of the licensed premises and not allowing marijuana in that area. I advised him until an MJ-14 is submitted and approved making an area no longer part of the licensed premises, it needs to be controlled as such. I instructed him to submit an MJ-14 and get approval before reducing the area of the licensed premises. This is a key point which is briefed and the licensee must acknowledge on an initial inspection of any marijuana license. Language on a marijuana premises inspection sheet regarding a licensed premises alteration includes the following statement: "*A licensee seeking to change or modify the licensed premises must submit a complete copy of Form MJ-14: Licensed Premises Change, along with the $250 fee,* ***and receive the director's written approval before altering the functional floor plan or reducing or expanding the area of the licensed premises***. **3 AAC 306.705."**

I later checked marijuana licensing files and discovered the MJ-28b- Onsite Consumption Endorsement Operating plan stated *"There are two points of entry (shown on diagram) both points of entry shall have staff monitoring the door and shall ensure a person's ID is valid and the person is over the age of 21 before allowing entry into the consumption area."*

Additionally, the original MJ-28b and the submitted MJ-15 proposing a change state *"Good Titrations consumption area will be isolated from the other areas of the retail marijuana store in the following ways: 1. The consumption area is in a designated area on the opposite side of the facility and 2. The consumption area is manned by a Good Titrations' staff member and* ***further secured by a secured door that is clearly labeled "Onsite Consumption Area".*** As described above the door leading from The Cheesehead Joint space to the onsite consumption area was not labeled described in the operating plan.

Further investigation revealed The Cheesehead Joint is storing food in the area marked as manufacturing license, # 20832, premises. The manufacturing license is in delegated status currently and not active, however there is another door leading from the delegated

manufacturing licensed premises to the onsite consumption area. The licensee is keeping supplies for the onsite consumption café in the delegated manufacturing area. The supplies appeared to be for making coffee drinks such as Torani syrups, not marijuana. There is a restricted access area door which is kept unlocked during business hours for designated Cheesehead Joint employees with MHP's to walk to the cooler and bring food to and from The Cheesehead Joint and the cooler on the manufacturing premises.

As my investigation continued I found an article from the Fairbanks Daily New Miner newspaper about The Cheesehead Joint including a photo of children on the licensed premises. As seen in the attached photo from the article, the brown metal door behind the young children goes directly into the onsite consumption area from the area The Cheesehead Joint sells food products from. I was told the door is kept locked but when it is open, people standing at the Cheeshead Joint counter would be exposed to all sights and smells from the onsite consumption area.

I checked with the Department of Environmental Conservation (DEC) and discovered Good Titrations and The Cheesehead Joint had a Commissary Letter of Agreement on file, signed by Tacke, dated 06/09/2021. In the comments section of the agreement it stated "All employees of The Cheesehead Joint are agents of Good Titrations and have MHP's. The services provided at the commissary listed on the agreement are "mop sink."

The DEC paperwork shows The Cheesehead Joint was owned by Wildcard Investments, LLC and the two owners/corporate officers listed are Benjamin Long and Stephen Barnhart. A check of the marijuana licensing database revealed Long had a valid marijuana handler permit (MHP), expiring 01/06/2024. Barnhart however only initiated his application for a MHP on 05/03/2021 but did not complete the process to obtain a MHP and as of the writing of this memo still had not obtained a MHP

Before I left the premises on 08/26/2021 I asked the on-duty Good Titrations manager to post the required sign on the door leading into The Cheesehead Joint stating no one under 21 allowed. Additionally, I made The Cheesehead Joint staff aware no one under 21 may be allowed at their food counter until such time that area is no longer part of the licensed premises and encouraged them to only allow curbside pickup of food until any changes to the licensed premises are approved.

I submitted a records request to Tacke on 09/17/2021 requesting security camera footage from the areas in question being used by The Cheesehead Joint from 10:00 a.m. to midnight for 30 days before the date I submitted the records request. I did not receive a response to my request from Tacke until 10/20/2021. On 10/21/2021 Tacke informed me the requested video was available. On 11/17/2021 Investigator Moses picked up the requested video from Tacke. On 11/29/2021 I met Investigator Moses in Anchorage where I received the Good Titrations video from him.

I began my review of the 480GB of video footage in December 2021. Although the review of all footage is not complete I found several occurrences of children in the area being used by The Cheesehead Joint, including some standing right in front of the door leading to the onsite consumption area, including one instance where a child was attempting to manipulate the door knob of the door leading into the onsite consumption area. I saw at least one incidence of who appeared to be a Cheesehead Joint employee entering the onsite consumption area from The

Cheesehead Joint customer counter area by simply opening the door, as the door appeared to be unlocked.

Review of the video footage and investigation of possible violations is currently ongoing.

Supporting documents and photos are attached for reference.

CONCLUSION:

The presence of an all-ages food counter immediately outside of a door leading directly into an onsite consumption area is concerning as it may lead to unintentional exposure of minors to the onsite consumption area as well as potentially exposing minors and other unsuspecting food customers to marijuana smoke which may have other undesired consequences.

The Marijuana Control Board should have full knowledge of the actual use of the space immediately outside a door leading directly into an onsite consumption area and potential overlap of a non-marijuana businesses into planned restricted access areas of a marijuana product manufacturing facility in delegate status

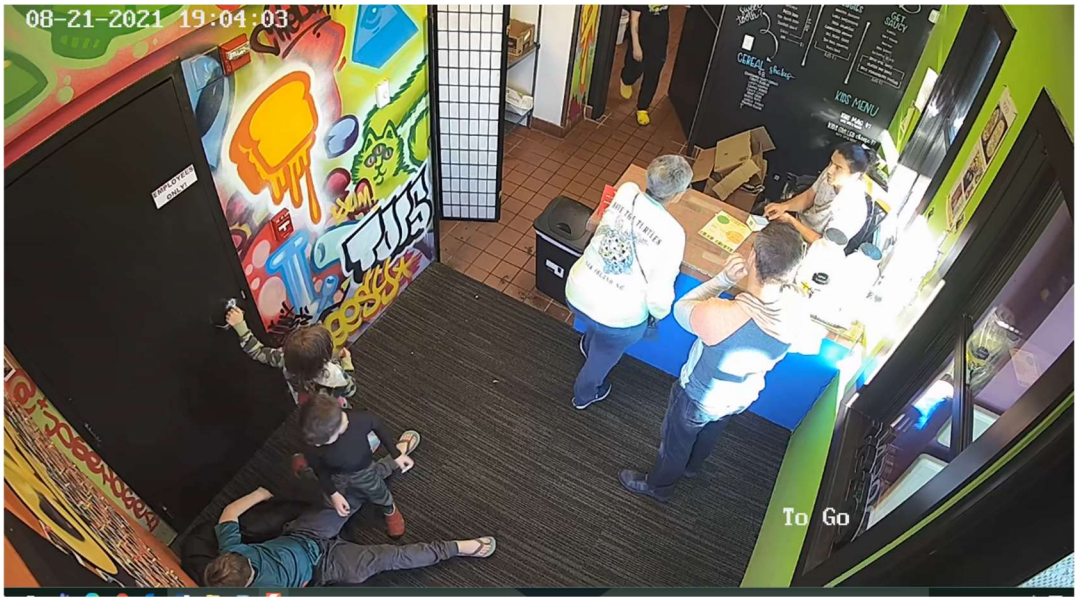
PHOTOS SHOWING MINORS (CHILDREN) ON LICENSED PREMISES

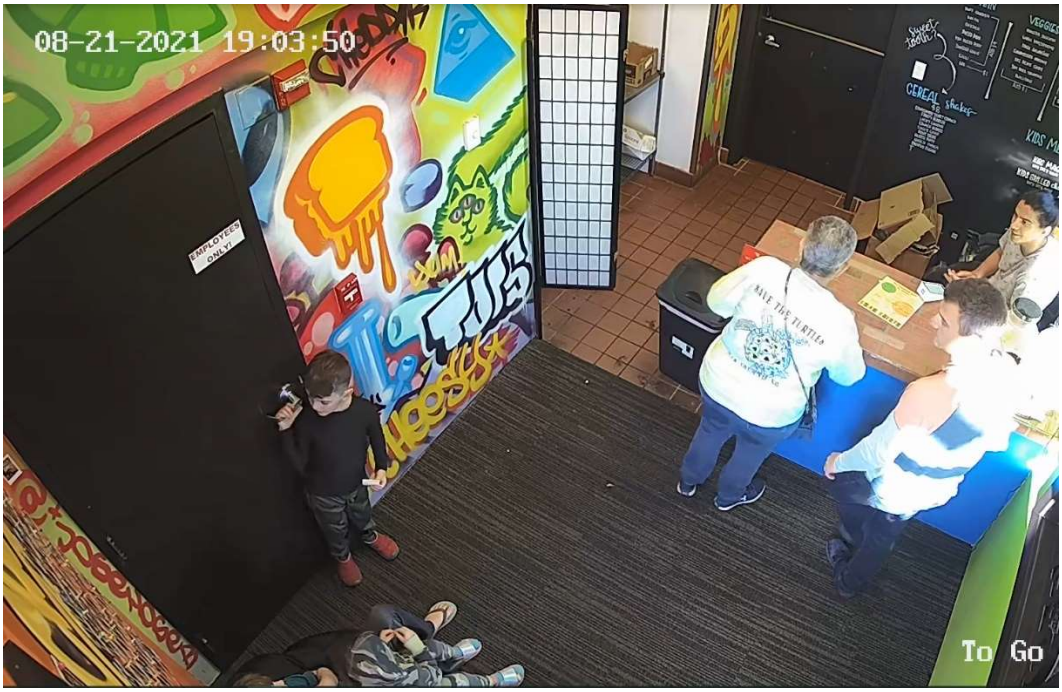
Cheesehead Joint

Alena Naiden/News-Miner Jun 30, 2021

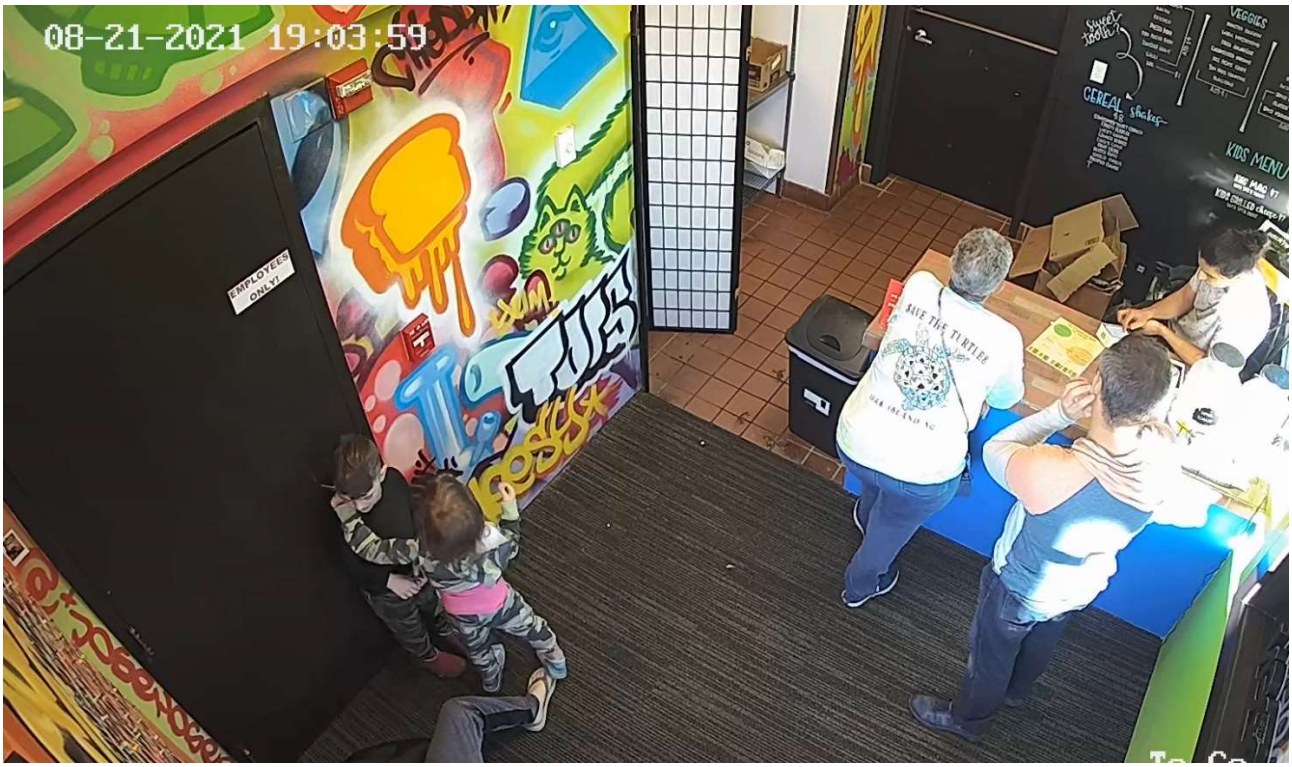
Two boys put up their photo on the wall at the Cheesehead Joint on Monday, June 28, 2021, in Fairbanks, Alaska.
Alena Naiden/News-Miner

Locations


08-21-2021 19:04:03
EMPLOYEES ONLY
KIDS MENU
To Go


08-21-2021 19:03:50
EMPLOYEES ONLY
To Go

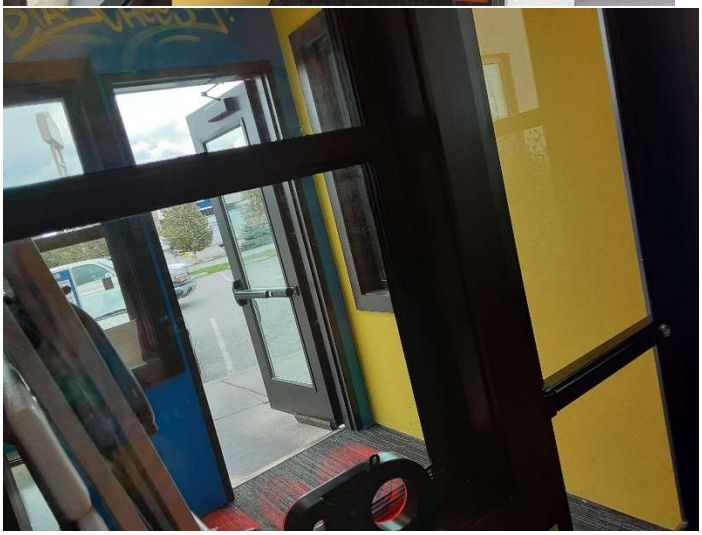
08-21-2021 19:04:02
EMPLOYEES ONLY!
VEGGIES
GET SAUCY
CEREAL
KIDS MENU


08-21-2021 19:03:59
EMPLOYEES ONLY!
VEGGIES
CEREAL
KIDS MENU

PHOTOS TAKE BY INVESTIGATOR CHIESA ON 08/26/2021 AT GOOD TITRATIONS / CHEESEHEAD JOINT

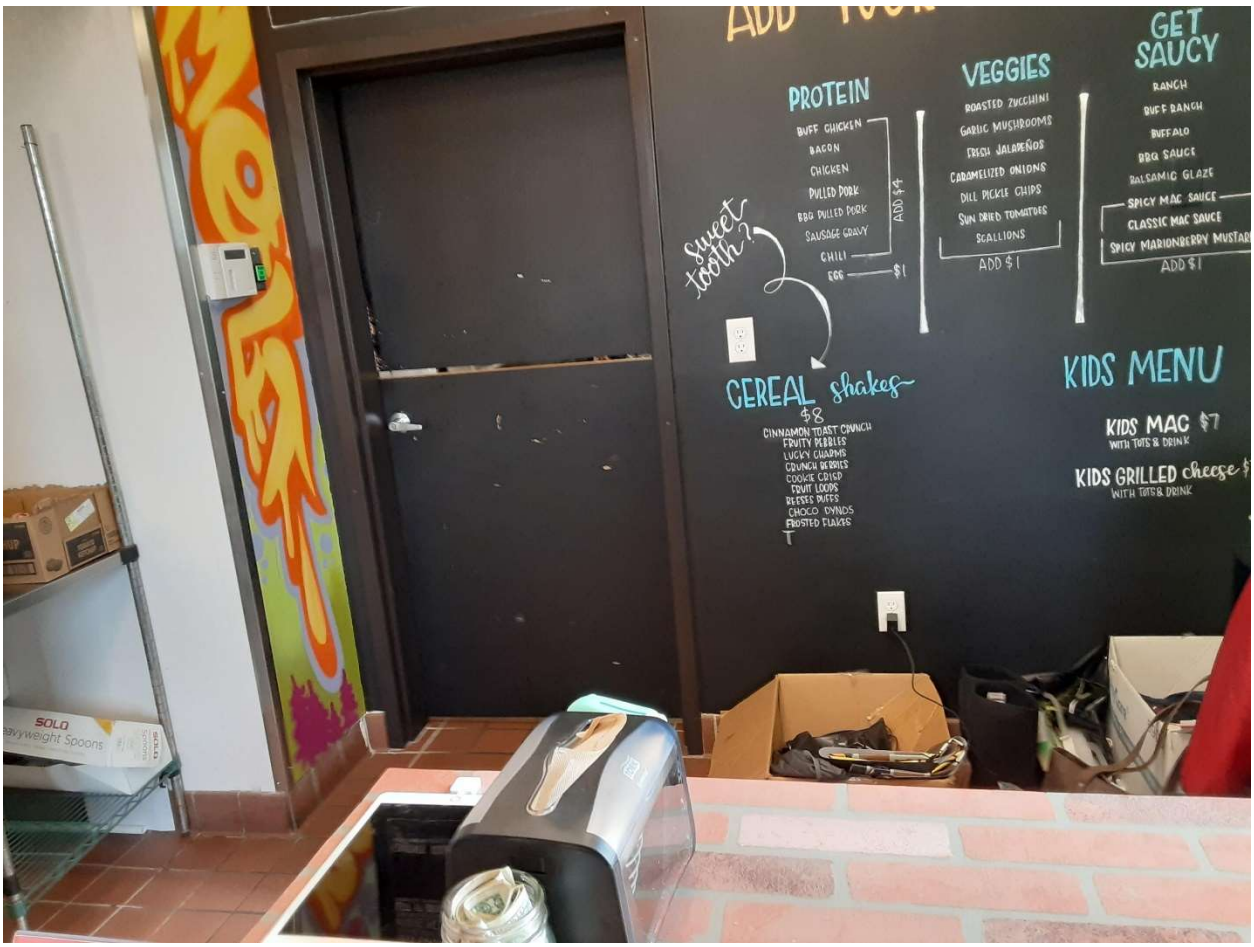
EXTERIOR PICS OF ARCTIC ENTRY LEADING TO

CHEESEHEAD JOINT & ONSITE CONSUMPTION DOORWAY



INTERIOR DOORWAY OF ARCTIC ENTRY

CHEESEHEAD JOINT COUNTER AND MENU



DOOR LEADING INTO ONSITE CONSUMPTION AREA FROM THE CHEESEHEAD JOINT COUNTER AREA

Alcohol and Marijuana Control Office
550 W 7th Avenue, Suite 1600
Anchorage, AK 99501
marijuana.licensing@alaska.gov
https://www.commerce.alaska.gov/web/amco
Phone: 907.269.0350

Alaska Marijuana Control Board

Form MJ-02: Premises Diagram

What is this form?

A detailed diagram of the proposed licensed premises is required for all marijuana establishment license applications, per 3 AAC 306.020(b)(8). **All areas designated as the licensed premises of a single license must be contiguous. All diagrams must have the licensed premises area labeled, and outlined or shaded as appropriate.**

What must be submitted with this form?

Applicants must attach multiple diagrams to this form, including (as applicable):

- **Diagram 1:**
  a diagram showing only the licensed premises areas that will be ready to be **operational at the time of your preliminary inspection** and license issuance;

- **Diagram 2:**
  if different than Diagram 1, a diagram outlining **all areas for which the licensee has legal right of possession** (a valid lease or deed), and clearly showing those areas' relationship to the current proposed licensed premises *(details of any planned expansion areas do not need to be included; a complete copy of Form MJ-14: Licensed Premises Diagram Change must be submitted and approved before any planned expansion area may be added to the licensed premises);*

- **Diagram 3:**
  a **site plan or as-built of the entire lot**, showing all structures on the property and clearly indicating which area(s) will be part of the licensed premises;

- **Diagram 4:**
  an **aerial photo of the entire lot and surrounding lots**, showing a view of the entire property and surrounding properties, and clearly indicating which area(s) will be part of the licensed premises *(this can be obtained from sources like Google Earth)*; and

- **Diagram 5:**
  a diagram of the **entire building in which the licensed premises is located**, clearly distinguishing the licensed premises from unlicensed areas and/or premises of other licenses within the building. If your proposed licensed premises is located within a building or building complex that contains multiple business and/or tenants, please provide the addresses and/or suite numbers of the other businesses and/or tenants *(a separate diagram is not required for an establishment that is designating the entire building as a single licensed premises)*.

This form, and all necessary diagrams that meet the requirements on Page 2 of this form, must be completed and submitted to AMCO's main office before any new or transfer license application will be considered complete.

Section 1 – Establishment Information

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

Licensee:	FSE, Inc.	**MJ License #:**			20827
License Type:	Marijuana Retail Store				
Doing Business As:	Good Titrations				
Premises Address:	506 Merhar Avenue				
City:	Fairbanks	**State:**	Alaska	**ZIP:**	99701

Received 6/23/2020

Alaska Marijuana Control Board

Form MJ-02: Premises Diagram

Section 2 – Required Information

For your security, do not include locations of security cameras, motion detectors, panic buttons, and other security devices.
Items marked with a double asterisks (**) are only required for those retail marijuana establishments that are also applying for an onsite consumption endorsement.

The following details must be included in all diagrams:

- ☐ License number and DBA
- ☐ Legend or key
- ☐ Color coding
- ☐ Licensed Premises Area Labeled and Shaded, or Outlined as appropriate
- ☐ Dimensions
- ☐ Labels
- ☐ True north arrow

The following additional details must be included in Diagram 1:

- ☐ Surveillance room
- ☐ Restricted access areas
- ☐ Storage areas
- ☐ Entrances, exits, and windows
- ☐ Walls, partitions, and counters
- ☐ Any other areas that must be labeled for specific license or endorsement types
- ☐ ** Serving area(s)
- ☐ **Employee monitoring area(s)
- ☐ **Ventilation exhaust points, if applicable

The following additional details must be included in Diagram 2:

- ☐ Areas of ingress and egress
- ☐ Entrances and exits
- ☐ Walls and partitions

The following additional details must be included in Diagrams 3 and 4:

- ☐ Areas of ingress and egress
- ☐ Cross streets and points of reference

The following additional details must be included in Diagram 5:

- ☐ Areas of ingress and egress
- ☐ Entrances and exits
- ☐ Walls and partitions
- ☐ Cross streets and points of reference

I declare under penalty of unsworn falsification that I have attached all necessary diagrams that meet the above requirements, and that this form, including all accompanying schedules, statements, and depictions is true, correct, and complete.

Signature of licensee

Shaun Tacke
Printed name of licensee

MELISSA PROPER
My Commission Expires
NOTARY PUBLIC
November 19, 2023
STATE OF ALASKA

Melissa Proper
Notary Public in and for the State of Alaska

My commission expires: 11/19/23

Subscribed and sworn to before me this 23 day of June, 2020.

Received 6/23/2020

Received 7/31/2020

Diagrams 1, 2, + 5

Video Surveillance + Recording Storage

MJ storage

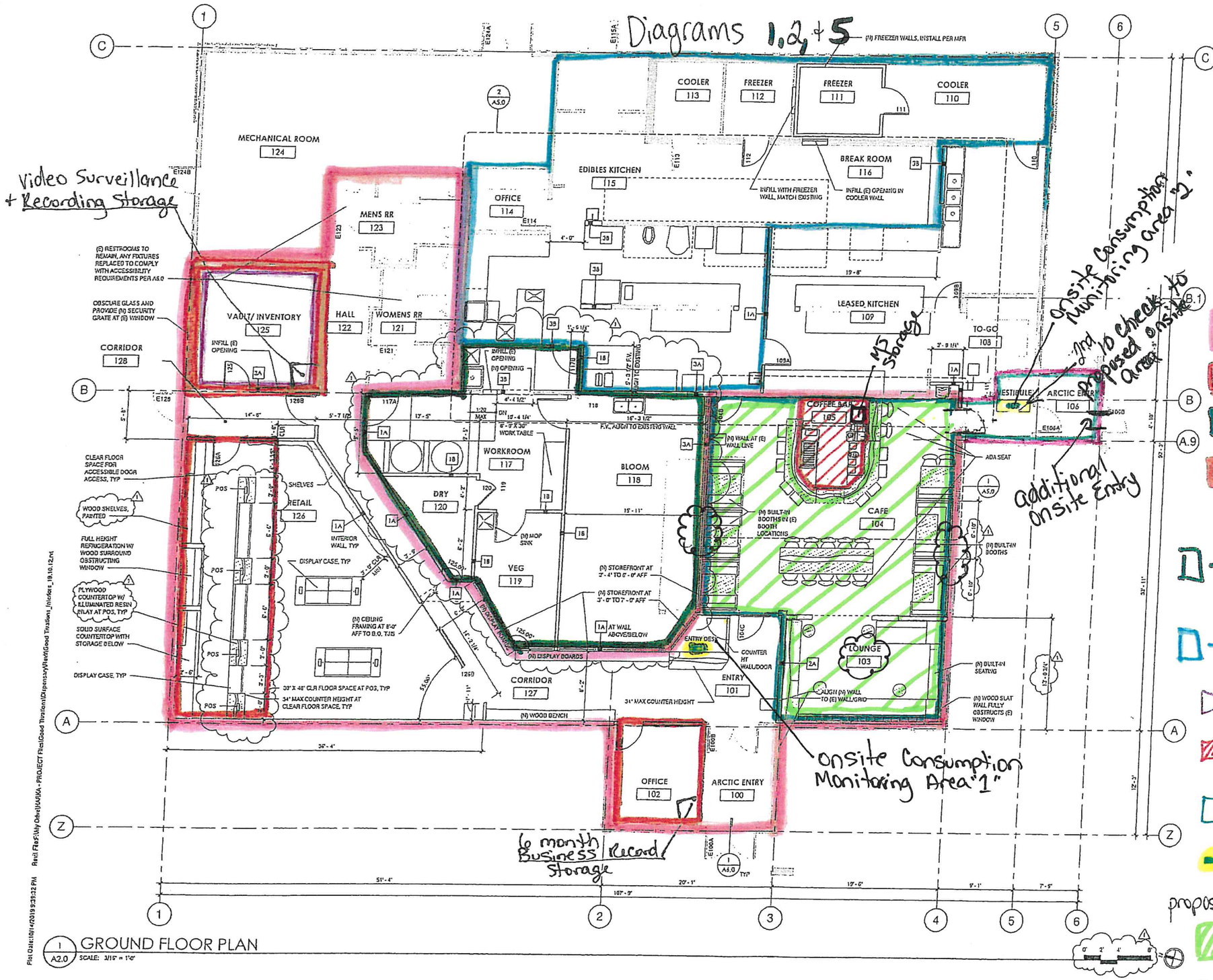
onsite consumption monitoring area 2.

2nd ID check to proposed onsite area

additional onsite Entry

onsite Consumption Monitoring Area "1"

6 month Business Record Storage



1 A2.0 GROUND FLOOR PLAN
SCALE: 3/16" = 1'-0"

SHEET NOTES (PLANS)

1. DIMENSIONS ARE TO FACE OF STUD, FACE OF CONCRETE, GRID LINES, AND CENTER LINE OF WINDOW ASSEMBLIES UNLESS OTHERWISE NOTED.
2. CONSTRUCTION ASSEMBLY DESCRIPTIONS, SEE A1.0.
3. PRODUCT SPECIFICATIONS, SEE A1.0.
4. ACCESSIBILITY AND ADA DETAILS, SEE A5.0.
5. OPERABLE PARTS OF LIGHTING, ENVIRONMENTAL, SECURITY CONTROLS AND ELECTRICAL RECEPTACLES SHALL BE MOUNTED BETWEEN 15" AND 48" ABOVE FINISHED FLOOR.
6. ALL FAUCETS TO HAVE LEVER HANDLES.
7. REMOVE EXISTING TILE, GRIND AND POLISH EXISTING CONCRETE, TYP THROUGHOUT. IF ANY TILE REMAINS OR IS REPLACED DURING CONSTRUCTION, VERIFY ADA COMPLIANCE AT FLOOR TRANSITION PER 2/A5.0.

PHASING LEGEND

- EXISTING TO REMAIN
- REMOVED DURING DEMO PHASE (DEMO PLANS ONLY)
- NEW CONSTRUCTION (NEW PLANS ONLY)

- Proposed Licensed premises
- Retail Restricted Access Area.
- ID check
- Shared Video Surveillance + Recording Storage
- Cultivation License #20829
- Manufacturing License #20832
- shared vault/ storage
- Onsite Restricted Access Area
- Proposed onsite Consumption Area
- Entry desk/ ID check for proposed onsite Area
- Consumption Serving Area
- Ventilation Exhaust points

HARKA
107 SE WASHINGTON STREET, SUITE 740
PORTLAND, OR 97214 - HARKAHQ.COM

PERMIT SET REVISIONS (REFERENCE ONLY)

Good Titrations
License # 20829
506 Merhar Avenue
Fairbanks, AK
Retail

#	Date	Description
1		

10.14.19
Date
JSM
Drawn By

Floor Plan

A2.0

Copyright 2019 ©
If this drawing is less than 22" x 34", it has been reduced. Scale accordingly. Full size at 11"x

Plot Date: 10/14/2019 9:39:32 PM Revit File: F:\My Drive\HARKA - PROJECT Files\Good Titrations\Dispensary\Revit\Good Titrations_Interiors_19.10.12.rvt

GOOD TITRATIONS

Diagram 3

GENERAL NOTES

1. CONTRACTOR SHALL VERIFY ALL EXISTING CONDITIONS AND DIMENSIONS PRIOR TO CONSTRUCTION AND SHALL NOTIFY DESIGNER OF ANY DEVIATIONS FROM DRAWINGS PRIOR TO CONTINUATION OF WORK.
2. CONTRACTOR SHALL NOTIFY DESIGNER OF ANY NEED FOR DESIGN CHANGES DUE TO FIELD CONDITIONS OR OBSERVATIONS PRIOR TO CONTINUING WORK.
3. WRITTEN DIMENSIONS HAVE PRECEDENCE OVER SCALED DIMENSIONS. DO NOT SCALE THE DRAWINGS.
4. DIMENSIONS ARE TO FACE OF STUD, FACE OF CONCRETE, GRID LINES, AND CENTER LINE OF WINDOW ASSEMBLIES UNLESS OTHERWISE NOTED.
5. SAFETY GLAZING IS REQUIRED WHERE GLASS IS WITHIN 18" OF THE FLOOR AND 24" OF DOORS. SEE 2017 ORSC SEC. R308 FOR ADDITIONAL SAFETY REQUIREMENTS.
6. ALL MATERIALS AND WORK SHALL CONFORM TO ALL GOVERNING CODES AND REGULATIONS.
7. ALL WORK TO BE DONE IN ACCORDANCE WITH THE LATEST CODES WITH LOCAL AMENDMENTS AND ORDINANCES AND GOOD STANDARD PRACTICE. CONTRACTOR TO COORDINATE ALL DIMENSIONS, SIZING AND OPENINGS WITH ALL TRADES. CONTRACTOR TO VERIFY ALL CONNECTOR SIZES TO INSURE PROPER FIT.
8. ALL MATERIALS AND PRODUCTS SHALL BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S WRITTEN INSTRUCTIONS.
9. FRAMING CONTRACTOR TO VERIFY ALL ROUGH OPENING SIZES AND DETAILS FOR DOORS, WINDOWS, EXHAUST, FANS AND VENTS.
10. CONTRACTOR SHALL PROVIDE ALL NECESSARY TEMPORARY BRACING, SHORING, GUYING OR OTHER MEANS TO AVOID EXCESSIVE STRESSES AND TO HOLD STRUCTURAL ELEMENTS IN PLACE DURING CONSTRUCTION.
11. ARCHITECT NOT RESPONSIBLE FOR WATER PENETRATION OF EXISTING ROOFING, FLASHING, OR PARAPETS.
12. WHEN WORK NOT SPECIFICALLY CALLED OUT IS REQUIRED TO COMPLETE THE PROJECT, IT SHALL BE OF THE BEST MATERIAL AND WORKMANSHIP.
13. CONTRACTOR SHALL TAKE ALL THE NECESSARY PRECAUTIONARY MEASURES TO PROTECT THE PUBLIC AND ADJACENT PROPERTIES FROM DAMAGE THROUGHOUT CONSTRUCTION. CONTRACTOR ASSUMES ALL LIABILITY FOR DAMAGES INCURRED DURING CONSTRUCTION.
14. CONTRACTOR SHALL ESTABLISH AND VERIFY ALL OPENINGS AND INSERTS FOR MECHANICAL, ELECTRICAL, AND PLUMBING WITH APPROPRIATE TRADES.
15. THE STARTING OF WORK BY THE GENERAL CONTRACTOR OR ANY SUBCONTRACTOR SHALL BE CONSIDERED PRIMA FACIE EVIDENCE THAT THEY HAVE INSPECTED AND ACCEPTED ALL CONDITIONS INVOLVED IN THE WORK AND FIND THEM SATISFACTORY.
16. CONTRACTOR SHALL TIE NEW UTILITIES INTO PRIVATE & PUBLIC LINES AS REQUIRED BY PUBLIC, PRIVATE UTILITIES OR COUNTY.
17. CONTRACTOR SHALL COORDINATE WORK OF MECH. AND ELEC. SUBCONTRACTORS AND NOTIFY DESIGNER OF ANY CONFLICTS OR VARIATIONS FROM I.R.C. REQUIREMENTS. ALL WORK TO CONFORM TO ALL RELEVANT CODES AND REGULATIONS.
18. CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL DEFERRED AND TRADE PERMITS.
19. CONTRACTOR SHALL VERIFY AND CONFIRM ALL SIZES & DIMENSIONS PRIOR TO ORDERING.
20. WHEN POSSIBLE, USE PRODUCTS MADE IN THE UNITED STATES. EXAMPLE OF A COMPREHENSIVE LIST OF PRODUCTS MADE IN THE USA CAN BE FOUND AT: http://www.americansworking.com/buildingmaterial.html

LOW-CARBON NOTES

1. ANNULAR SPACES AROUND PIPES, ELECTRIC CABLES, CONDUITS OR OTHER OPENINGS IN PLATES AT EXTERIOR WALLS SHALL BE PROTECTED AGAINST THE PASSAGE OF RODENTS BY CLOSING SUCH OPENINGS WITH CEMENT MORTAR, CONCRETE MASONRY OR SIMILAR ACCEPTABLE METHOD.
2. A MINIMUM OF 60 PERCENT OF THE CONSTRUCTION WASTE GENERATED AT THE SITE SHALL BE DIVERTED TO RECYCLE OR SALVAGE.
3. GAS FIREPLACES SHALL BE A DIRECT-VENT SEALED-COMBUSTION TYPE. WOOD/PELLET STOVES SHALL COMPLY WITH US EPA PHASE II EMISSION LIMITS.
4. DUCT AND VENT OPENINGS SHALL BE COVERED DURING CONSTRUCTION.
5. ADHESIVES, SEALANTS AND CAULKS SHALL BE COMPLIANT LOW OR NO VOC.
6. PAINTS, STAINS, AND OTHER COATINGS SHALL BE COMPLIANT LOW OR NO VOC.
7. MOISTURE CONTENT OF BUILDING MATERIALS USED IN ENCLOSED WALL AND FLOOR FRAMING IS CHECKED BEFORE ENCLOSURE AND CANNOT EXCEED 19%.
8. HVAC SYSTEM INSTALLERS ARE TRAINED AND CERTIFIED IN THE PROPER INSTALLATION OF HVAC SYSTEMS.
9. USE FSC, LOCAL, ENVIRONMENTALLY CERTIFIED, SUSTAINABLY-SOURCED PRODUCTS - FOR MORE INFORMATION AND RESOURCES VISIT SUSTAINABLE NW: http://www.sustainablenorthwest.org/
10. MINIMIZE USE OF CONCRETE WHERE ALTERNATIVE IS POSSIBLE.

SYMBOLS

A3.02 (1D, 1A, 1B, 1C)	INTERIOR ELEVATION TAG
2	ASSEMBLY TAG
2	WINDOW TAG
1 / A4.01	BUILDING SECTION TAG
A1	DOOR TAG
1 / A4.11	WALL ELEVATION TAG
A3.02 3	EXTERIOR ELEVATION TAG
1 / A4.01	DETAIL TAGS
T	TEMPERED GLAZING
	ELEVATION DATUM
E	EGRESS WINDOW
	REVISION TAG AND CLOUD
SD	SMOKE DETECTOR
SD/CO	CARBON MONOXIDE / SMOKE DETECTOR

0' 4' 8' 16' GRAPHIC SCALE

Plot Date:10/14/2019 6:02:12 PM   Revit File:D:\Google Drive\HARKA - PROJECT Files\Good Titrations\Dispensary\Revit\Good Titrations_interiors_19.10.12.rvt

ZONING INFORMATION

	CODE	PROPOSED
MAX HEIGHT (INDOOR SMALL MARIJUANA CULTIVATION FACILITY)	35'-0" MAX	< 35'-0"
REQUIRED YARDS	NOT REQ'D	NO CHANGES
MAX HEIGHT	UNLIMITED	NO CHANGES
MAX LOT COVERAGE	100%	NO CHANGES
SMALL INDOOR CULTIVATION	PERMITTED	ACCESSORY USE

PARKING

RESTAURANT: 1 SPACE PER 3 SEATS: 47 SEATS / 3 = 16 SPACES
STORE: 1 SPACE PER 200 SF SALES AREA: 837 SF / 200 = 4 SPACES
ALL OTHER COMMERCIAL/INDUSTRIAL: 3 SPACES PER 4 EMPLOYEES. (22 EMPLOYEES / 4) X 3 = 17 SPACES
ADA PARKING: 1 ADA STALL PER 50 SPACES

37 SPACES REQUIRED

STORMWATER MANAGEMENT

NO CHANGES TO IMPERVIOUS AREA.

BUILDING INFORMATION

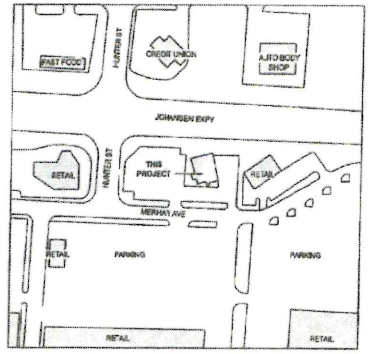
	EXISTING	PROPOSED
TOTAL	7,800 SF	7,800 SF (NO CHANGES)

AREA OF MARIJUANA CULTIVATION FACILITY: 1,042 SF, ALL INDOOR

SITE INFORMATION

ADDRESS	595 MEHAR AVE, FAIRBANKS, AK 99701
COUNTY	FAIRBANKS NORTH STAR
LEGAL DESCRIPTION	LOT 3, TR A, BENTLEY BROTHERS SUBDIVISION
LOT SIZE	.96 ACRES (41,782 sf)
BASE ZONE	GU-1 (GENERAL USE)

VICINITY MAP



JOB DESCRIPTION

TENANT IMPROVEMENT OF EXISTING A-2 RESTAURANT TO NON-SEPARATED MIXED OCCUPANCY A-2 CAFE AND KITCHEN, M MARIJUANA RETAIL, AND F-1 SMALL INDOOR MARIJUANA CULTIVATION. NO CHANGES TO EXTERIOR ENVELOPE.

TO COMPLY WITH 2015 INTERNATIONAL BUILDING CODE AND CITY OF FAIRBANKS LOCAL AMENDMENTS TO THE 2015 INTERNATIONAL BUILDING CODE.

VALUATION: $150,000

TRADE PERMITS

MECHANICAL, ELECTRICAL, PLUMBING, FIRE SPRINKLER AND SIGN PERMITS TO BE OBTAINED SEPARATELY.

PROJECT TEAM

OWNER

HAPPY PEPPER, LLC
1770 DONALD AVE
FAIRBANKS AK 99701
907-328-8520
info@goodtitrations.com

ARCHITECT

HARKA ARCHITECTURE, LLC
107 SE WASHINGTON ST. SUITE 740
PORTLAND, OR 97214
CONTACT: PATRICK DONALDSON
503-975-0471
patrick@harkaha.com

STRUCTURAL

NELSON ENGINEERING
155 BIDARKA STREET
KENAI, ALASKA 99611
CONTACT: ZACK RININGER
907-283-3583
ZRININGER@ALASKA.NET

DRAWING SHEET INDEX

ARCHITECTURAL

A0.0	Project Info, Zoning / Code, & Site Plan
A0.1	Life Safety Info & Plans
A1.0	Assemblies, Schedules & Demo Plan
A2.0	Floor Plan
A2.1	Reflecting Ceiling Plan
A3.0	Elevations
A5.0	Enlarged Plans
A5.1	Sections & Details
A6.0	Accessibility Details

INTERIOR DESIGN

ID1.0	Finish / Material Schedules & Reference Plan
ID2.0	Fixture / Furniture Plan
ID3.0	Lighting Plan
ID4.0	Interior Elevations
ID4.1	Interior Elevations
ID5.0	Interior Details
ID5.1	Interior Details
ID5.2	Interior Details

STRUCTURAL

S1.1	Notes and Specifications
S1.2	Special Inspection
S2.1	First Floor Framing Plan
S3.1	Details

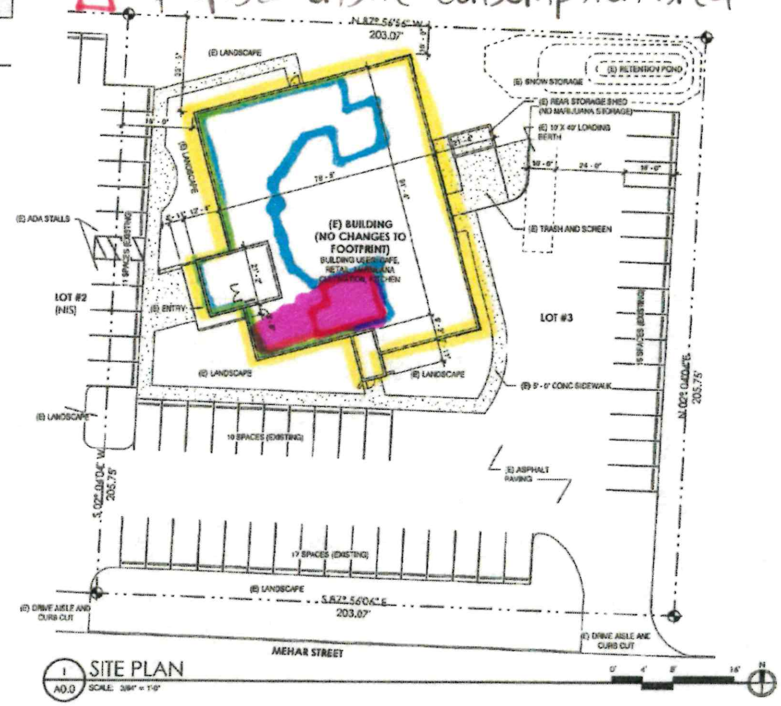
ABBREVIATIONS

#	NUMBER	EA	EACH	IBC	INTERNATIONAL BUILDING CODE	PERF	PERFORATED, PERFORATE
&	AND	EJ	EXPANSION JOINT	IN	INCH	PLAM	PLASTIC LAMINATE
℄	CENTERLINE	EL	ELEVATION	INFO	INFORMATION	PL	PLATE, PROPERTY LINE
A/C	AIR CONDITIONING	ELEC	ELECTRICAL	INSUL	INSULATE(D)	PLYWD	PLYWOOD
ADD'L	ADDITIONAL	ELEV	ELEVATION, ELEVATOR	INT	INTERIOR	PNL	PANEL
ADJ	ADJUSTABLE	EQUIP	EQUIPMENT	JAN	JANITORS CLOSET	PNT	PAINT
ADU	ACCESSORY DWELLING UNIT	EQ	EQUAL	JST	JOIST	PR	PAIR
AFF	ABOVE FINISH FLOOR	(E)	EXISTING	KIT	KITCHEN	PRE-FIN	PREFINISHED
ALUM	ALUMINUM	EXIST	EXISTING	LAM	LAMINATE	PRE-PR	PRE-PRIMED
ALT	ALTERNATE	EXT	EXTERIOR	LAV	LAVATORY	PT	PRESSURE TREATED
APT	APARTMENT	FCB	FIBER CEMENT BOARD	LAUN	LAUNDRY	R	RADIUS
ARCH	ARCHITECT(URAL)	FD	FLOOR DRAIN	LGT	LIGHT	RD	ROOF DRAIN
AWN	AWNING	FEC	FIRE EXTINGUISHER CABINET	LIN	LINOLEUM	REF	REFERENCE
BD	BOARD	FIN	FINISH	MAINT	MAINTENANCE	REFR	REFRIGERATOR
BR	BEDROOM	FLR	FLOOR	MATL	MATERIAL	REQ'D	REQUIRED
BDRM	BEDROOM	FND	FOUNDATION	MAX	MAXIMUM	REST	RESTROOM
BLDG	BUILDING	FOF	FACE OF FINISH	MECH	MECHANICAL	REV	REVISION, REVERSE
BLKG	BLOCKING	FOS	FACE OF STUD	MEMB	MEMBRANE	RM	ROOM
BLW	BELOW	FOW	FACE OF WALL	MFR	MANUFACTURER	RO	ROUGH OPENING
BM	BEAM	FRM	FRAMING	MIN	MINIMUM	SD	SMOKE DETECTOR
BO/B.O.	BOTTOM OF	FT	FEET	MIRR	MIRRORED	SF	SQUARE FOOT
BOT	BOTTOM	FTG	FOOTING	MISC	MISCELLANEOUS	SHTHG	SHEATHING
BSMT	BASEMENT	FV	FIELD VERIFY	MO	MASONRY OPENING	SIM	SIMILAR
CLG	CEILING	GA	GAUGE, GYPSUM ASSOCIATION	MTL	METAL	SPEC	SPECIFICATION
CLR	CLEAR(ANCE)	GAL	GALVANIZED	(N)	NEW	SS	STAINLESS STEEL
CMU	CONCRETE UNIT MASONRY	GB	GRAB BAR	N	NORTH	STD	STANDARD
CPT	CARPET	GWB	GYPSUM WALL BOARD	NA	NOT APPLICABLE	STL	STEEL
COL	COLUMN	HB	HOSE BIB	NIS	NOT IN SCOPE	STOR	STORAGE
COLS	COLUMNS	HDR	HEADER	NO	NUMBER	STC	SOUND TRANSMISSION CLASS
CONT	CONTINUOUS	HDW	HARDWARE	NR	NON RATED	STRUCT	STRUCTURAL
CONC	CONCRETE	HM	HOLLOW METAL	NTS	NOT TO SCALE	T & G	TONGUE & GROOVE
CORR	CORRIDOR	HORIZ	HORIZONTAL	OC/O.C.	ON CENTER	TB	TOWEL BAR
D	DRYER	HR	HOUR	OCC	OCCUPANT(S), OCCUPANCY(IES)	THK	THICK, THICKNESS
DBL	DOUBLE	HVAC	HEATING VENTILATION AND AIR CONDITIONING	OLF	OCCUPANT LOAD FACTOR	TO/T.O.	TOP OF
DIA	DIAMETER			OPP	OPPOSITE	TP	TOILET PAPER
DIM	DIMENSION			ORD	OVERFLOW ROOF DRAIN	TYP	TYPICAL
DN	DOWN					UL	UNDERWRITERS LABORATORY
DR	DOOR					UNO	UNLESS NOTED OTHERWISE
DS	DOWNSPOUT					VERT	VERTICAL
DW	DISHWASHER					VS	VERSUS
DWG	DRAWING					W	WASHER
						WC	WATER CLOSET
						WD	WOOD
						WH	WATER HEATER
						WIN	WINDOW
						WRB	WEATHER RESISTIVE BARRIER
						WP	WATERPROOF
						WR	WATER RESISTANT

Right to Possession (yellow)

proposed Licensed premises (blue)

proposed onsite Consumption Area (pink)



1 / A0.0 SITE PLAN
SCALE: 3/64" = 1'-0"

HARKA · LOW-CARBON
HA
107 SE WASHIN...
PORTLAND, OR

PERMIT SET

Good Titrations

#	Date	
1		

09.09.19
Date

SM
Drawn By

Project Info, Zoning / Code, & Site Plan

A0.0

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If this drawing is less ... reduced. Scale accor...

Received 6/23/2020

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Alcohol and Marijuana Control Office
550 W 7th Avenue, Suite 1600
Anchorage, AK 99501
marijuana.licensing@alaska.gov
https://www.commerce.alaska.gov/web/amco
Phone: 907.269.0350

Alaska Marijuana Control Board

Operating Plan Supplemental
Form MJ-28b: Onsite Consumption Marijuana Retail Endorsement

What is this form?

An operating plan supplemental form is required for all retail marijuana establishments seeking an onsite consumption endorsement. Applicants should review **Alaska Regulation 306.370.** This form will be used to document how an applicant intends to meet the requirements of the regulation.

What must be covered in this operating plan supplemental?

Applicants must identify how the proposed onsite consumption premises will comply with applicable statutes and regulations regarding the following:

- Security [in addition to what is required for a retail store].
- Ventilation [if consumption by inhalation is to be permitted].
- Monitoring overconsumption.
- Disposal or packaging of unconsumed marijuana.
- Prevention of the introduction of marijuana products not sold by the retail marijuana store or products not sold for onsite consumption.

This form must be completed and submitted to AMCO's main office before any new onsite consumption endorsement application will be considered complete.

Section 1 – Establishment & Contact Information

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

Licensee:	FSE, Inc.	**MJ License #:**		20827	
License Type:	Marijuana Retail Store				
Doing Business As:	Good Titrations				
Premises Address:	506 Merhar Avenue				
City:	Fairbanks	**State:**	Alaska	**ZIP:**	99701

Mailing Address:	1770 Donald Ave, Suite B				
City:	Fairbanks	**State:**	Alaska	**ZIP:**	99701

Designated Licensee:	Shaun Tacke		
Main Phone:	907-978-7647	**Cell Phone:**	
Email:	shaun@goodtitrations.com		

Which type(s) of consumption will occur at your premises (check all that apply):

Consumption by inhalation (smoking or vaping)- ☑ **Consumption by other method(s)-** ☑

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Form MJ-28b: Onsite Consumption Endorsement Operating Plan

Section 1 – Freestanding

Freestanding Licensed Retail Store (3 AAC 306.370(a) and AS 18.35.301(i)(1))

Please read the definition of "Freestanding" as defined in AS 18.35.301(i)(1) below-

"freestanding" means a building that is not supported by another structure and does not share ventilation or internal air space with an adjoining structure and smoke from the building cannot travel into the adjoining structure.

You must be able to certify the statements below. Read the following and then sign your initials in the box to the right: Initials

1.1- I certify that the location for which I am requesting this endorsement is "freestanding" as defined by AS 18.35.301(i)(1). ST

1.2- I certify that I have attached to this operating plan a photo of each side of the exterior of my building that show it meets the definition of "freestanding." ST

Section 2 – Security

Security (3 AAC 306.370(d)(1)(A)) and 3 AAC 306.370 (c)(1)

2.1. Describe the equipment in place (doors and locks) that will provide security for your consumption space, including access points and windows:

The Good Titrations consumption space will be equipped with a 24-hour monitoring alarm system and video surveillance to maintain the security of the onsite consumption area and the facility. The alarm system will be set up to monitor for intrusions with motion detectors, glass break sensors and door sensors. If triggered, an automatic electronic alert will be sent to the security monitoring center as well as to ownership's cell phone and/or the general manager. This will also trigger an audible alarm to help deter the potential intruders. Live security footage will also be accessible to ownership and/or the general manager via their cellular phones so they may keep an eye on the consumption area even when they are away. Only after a person has show their valid identification to the ID check agent upon entrance to the premises (shown on the diagram as "Entry Desk") will they will be allowed access into the consumption area.

2.2. Describe how you will prevent diversion of marijuana and marijuana product from your consumption area:

All marijuana and marijuana product will be transferred and tracked in Metrc. This will ensure that there will be no inversion or diversion of marijuana or marijuana product from or into the consumption area. All marijuana/products will be securely stored in the restricted access area. Customers will not be able to access those products unless purchased through a budtender. Customers wishing to purchase marijuana or marijuana product to consume in the consumption area will do so from the consumption area point of sale. Only marijuana products intended for onsite consumption will be available in the consumption area alongside non-marijuana infused products. In addition, to help Good Titrations' staff to ensure that only products purchased for onsite consumption are consumed in the consumption area and to differentiate from marijuana/marijuana products purchased from the retail (non-consumption area), Good Titrations shall utilize color contrasting packaging and/or identifying stickers that will allow a staff member to easily decipher marijuana/products that were purchased from the non-consumption retail area vs. the products purchased in the consumption area.
All marijuana or marijuana products left by customers in the consumption area shall be quickly cleared by Good Titrations' staff members and shall be disposed of in a manner that is compliant with 3 AAC306.740.

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Form MJ-28b: Onsite Consumption Endorsement Operating Plan

2.3. Describe how you will prevent access by persons under the age of 21 to your consumption area:

Good Titrations will refuse entrance to any person who does not produce a form of valid photo identification showing that person is twenty-one (21) years of age or older. A valid form of identification includes; (1) an unexpired, unaltered passport; (2) an unexpired, unaltered driver's license; instruction permit, or identification card of any state or territory of the United States, the District of Columbia, or a province of Canada; and (3) an identification card issued by a federal or state agency authorized to issue a driver's license or identification care. At no time will a person under the age of twenty-one (21) be permitted to remain on the premises. If a Good Titrations' staff member suspects that a person is a minor, the staff member will refuse access and have the individual escorted off the premises. A designated staff member will request from all customers a government-issued, photo ID and will thoroughly examine the ID before allowing entrance into the consumption area. There are two points of entry (shown on diagram) both points of entry shall have staff monitoring the door and shall ensure a person's ID is valid and the person is over the age of 21 before allowing entry into the consumption area.

2.4. Describe how the consumption area shall be isolated from the other areas of the retail marijuana store:

Good Titrations consumption area will be isolated from the other areas of the retail marijuana store in the following ways: 1. The consumption area is in a designated area on the opposite side of the facility and 2. The consumption area is manned by a Good Titrations' staff member and further secured by a secured door that is clearly labeled "Onsite Consumption Area".

You must be able to certify the statement below. Read the following and then sign your initials in the box to the right: Initials

2.5. The proposed area(s) for consumption are clearly identified on Form MJ-02: Premises Diagram or MJ-14: Premises Diagram Change that is submitted with this application. ST

Answer "Yes" or "No" to the following question: Yes No

2.6 Will the consumption area be outdoors? ☐ ☑

If "Yes", describe the outdoor structure(s) or the expanse of open or clear ground and how it is fully enclosed by a sight-obscuring wall or fence:

If "Yes", describe the neighboring uses and state why an outdoor consumption area is compatible with the surrounding area:

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Section 3 – Ventilation

Ventilation (3 AAC 306.370(d)(1)(B))

If you are proposing an indoor marijuana consumption area, where consumption by inhalation will occur you must be able to certify the statements below.

Read the following and then sign your initials in the box to the right:	Initials
I certify that I have attached to this form ventilation plans that:	
3.1 Show a ventilation system for the marijuana consumption area that is separate from the remainder of the retail store	ST
3.2 Signed and approved by a licensed mechanical engineer.	ST
3.3 Sufficient to remove visible smoke.	ST
3.4 Consistent with all applicable building codes and ordinances.	ST

Section 4 – Overconsumption

Monitoring Overconsumption (3 AAC 306.370(d)(1)(C))

4.1. Describe the policies and procedures that will be used to monitor overconsumption of marijuana or marijuana product:

Good Titrations will train all retail staff to ask particular questions when a customer is purchasing marijuana or marijuana products for consumption in the consumption area. A budtender will use best efforts and the information available to help, if possible, the customer understand their tolerance levels so that the customer does not over consume. Good Titrations' employees will also be trained on quantity limitations for onsite consumption, and signs of impairment or over-consumption while in the consumption area. Good Titrations will not sell more than one gram of marijuana bud or flower to any one person per day and no more than 10 mg of THC per edible product to any one person per visit. Good Titrations will NOT sell any concentrates to be consumed in the consumption space. If a Good Titrations' staff member suspects that a customer has over-consumed, the staff member will assist the customer in arranging a ride (such as taxi/lyft/uber etc) to meet the customer and make sure that the customer gets into the vehicle.

Section 5 – Repackaging or Disposal

Repackaging or Disposal (3 AAC 306.370(d)(1)(D))

5.1. Describe how you will dispose of or repackage unconsumed marijuana or marijuana product in accordance with 3AAC 306.740 and 3AAC 306.345:

Good Titrations has a disposal plan for marijuana bud/flower and marijuana edible waste that is not consumed and left behind in the consumption area. The marijuana bud/flower or edible waste will be immediately collected by a staff member and stored in the marijuana waste locked container for three days prior to rendering it unusable by mixing with compostable and non-compostable materials such as: food waste, cardboard, paper, yard waste, vegetable oil etc.(as per MJ-03 operating plan supplemental). It is Good Titrations' policy that all marijuana and marijuana products purchased for onsite consumption are for onsite consumption only. Customers will not be permitted to take unconsumed products from the onsite consumption area. Good Titrations will collect all non consumed marijuana and products and dispose of them in accordance to 3AAC 306.740. Notice to customers of this policy will be provided to customers prior to their purchase of product in the onsite consumption area.

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Section 6 – Prevention of Introduction

Prevention of Introduction (3 AAC 306.370(d)(1)(E))

6.1. Describe your policies and procedures to ensure marijuana from a source other than your retail marijuana store is not introduced to your consumption area:

Good Titrations understands the importance of preventing inversion of marijuana and marijuana products into the consumption area that are not purchased from the point of sale located in the consumption area. Good Titrations will ensure that, at the time of purchase, the budtender assisting the customer will explain that there is a strict policy that no outside marijuana or marijuana product may be consumed in the consumption area. In the event that a customer attempts to consume marijuana or marijuana product from a source other than Good Titrations consumption area and point of sale counter, the consumption area staff member will ask the customer to leave the facility and store any marijuana or marijuana product that they have on them in their vehicle or dispose of it prior to completing the transaction. In addition, to help Good Titrations' staff ensure that only products purchased for onsite consumption are consumed in the consumption area and to differentiate from marijuana/marijuana products purchased from the retail (non-consumption area), Good Titrations shall utilize color contrasting packaging and/or identifying stickers that will allow a staff member to easily decipher marijuana/products that were purchased from the non-consumption retail area vs. the products purchased in the consumption area.

6.2 Describe your policies and procedures to ensure that marijuana from your retail marijuana store that is not intended for onsite consumption is not introduced into your consumption area:

Good Titrations will have a separate point of sale for the retail store area (aka non-consumption area) and a point of sale for the consumption area. This will ensure that only marijuana purchased for onsite consumption will be available in the onsite consumption area. Good Titrations will also utilize color contrasting packaging and/or identifying stickers that will allow a staff member to easily decipher marijuana/products that were purchased from the non-consumption retail area vs. the products purchased in the consumption area. This will help ensure that only products purchased for onsite consumption are consumed in the consumption area and to differentiate from marijuana/marijuana products purchased from the retail (non-consumption area).

Section 7 – Dosage and Safety Information

Written Materials (3 AAC 306.370(e)(4))

You must be able to certify the statement below. Read the following and then sign your initials in the box to the right: Initials

7.1- I certify that I have attached copies of the written materials to be provided in the consumption area(s) to patrons at no cost that contain marijuana dosage and safety information for each type of marijuana or marijuana product to be sold for consumption at the marijuana consumption area. ST

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Section 8 – Employee monitoring

Employee Monitoring (3AAC 306.370(c)(2))

Answer "Yes" or "No" to the following question:	Yes	No
8.1 Will consumption by smoking or vaping be allowed?	☑	☐

If "Yes", describe the smoke-free area from which employees will monitor the marijuana consumption area:

Good Titrations' consumption area staff member(s) will monitor customers through video surveillance at the ID Check/Entry Desk outside the Consumption area. Good Titration also has a high-tech, state-of-the-art ventilation system throughout the facility with additional ventilation in the consumption area.

Section 9 – Declaration

I declare under penalty of unsworn falsification that this form, including all accompanying schedules and statements, is true, correct, and complete.

Signature of licensee

Shaun Tacke
Printed name of licensee

MELISSA PROPER
My Commission Expires
NOTARY PUBLIC
November 19, 2023
STATE OF ALASKA

Melissa Proper
Notary Public in and for the State of Alaska

My commission expires: 11/19/23

Subscribed and sworn to before me this 15 day of June, 2020.

Received 6/25/2020

Received 7/31/2020

Received 7/31/2020

Received 7/31/2020

Received 7/31/2020

Received 7/31/2020

Received 7/31/2020

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Received 7/31/2020

Received 7/31/2020

Received 7/31/2020

FAN SCHEDULE (EXCERPTED FROM ORIGINAL DESIGN DOCUMENTS, FOR REFERENCE. ALL EQUIPMENT LISTED IS EXISTING)

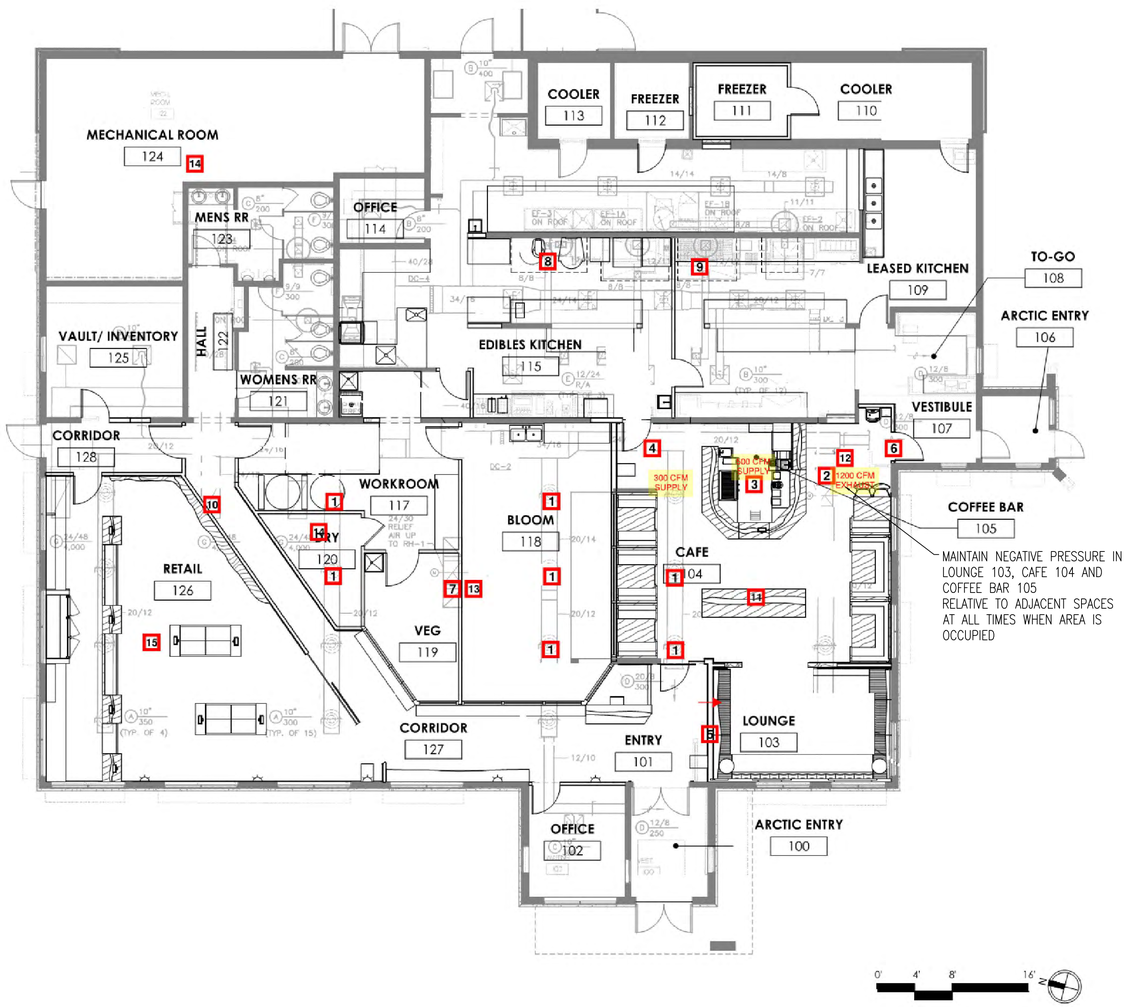
SYMBOL	MFGR / MODEL	TYPE	SERVICE	CFM	TSP (IN. WG)	ELEC. DATA HP	ELEC. DATA VOLTS/PH	DRIVE	REMARKS
EF-1A	COOK / VCRD 165VH17D	CENTRIFUGAL	GRIDDLE HOOD	1,550	1.0	1	208/3	DIRECT	GREASE TROUGH, ROOF CURB WITH HINGED BASE KIT, VFD COMPATIBLE MOTOR AND DISCONNECT
EF-1B	COOK / VCRD 165VH17D	CENTRIFUGAL	BROILER HOOD	1,740	1.0	1	208/3	DIRECT	GREASE TROUGH, ROOF CURB WITH HINGED BASE KIT, VFD COMPATIBLE MOTOR AND DISCONNECT
EF-2	COOK / VCRD 165VH17D	CENTRIFUGAL	KETTLE HOOD	1,425	1.25	1	208/3	DIRECT	GREASE TROUGH, ROOF CURB WITH HINGED BASE KIT, VFD COMPATIBLE MOTOR AND DISCONNECT
EF-3	COOK / VCRD 135V17D	CENTRIFUGAL	FRYER HOOD	1,200	1.0	3/4	208/3	DIRECT	GREASE TROUGH, ROOF CURB WITH HINGED BASE KIT, VFD COMPATIBLE MOTOR AND DISCONNECT
EF-4	COOK / ACED 120C13D	CENTRIFUGAL	TOILET EXHAUST	600	0.75	1/4	120/1	DIRECT	BACKDRAFT DAMPER, SPEED CONTROL, ROOF CURB AND DISCONNECT
EF-5	COOK / ACRUD 120R15D	CENTRIFUGAL	DISHMACHINE HOOD	600	0.5	1/4	120/1	DIRECT	ROOF CURB, EPOXY COATING AND DISCONNECT
CJ-1&2	FAN TECK / FX6XL	CENTRIFUGAL	BROIL/GRID HOOD	87	0.72	FR	120/1	DIRECT	SPEED CONTROL IN MELINK MEP, TRANSITION FITTING
CJ-3	FAN TECK / FX4XL	CENTRIFUGAL	FRYER HOOD	56	0.3	FR	120/1	DIRECT	SPEED CONTROL IN MELINK MEP, TRANSITION FITTING
VF-1	GREENHECK/SS2-18-421-A	PROPELLER	BOILER RM	3,600	0.25	1/2	120/1	DIRECT	S/A CONFIGURATION, OSHA FAN GUARD

RELOCATED EXHAUST FAN SERVING CAFE 104 AREA

CAPTURE JET FANS ARE PART OF HOOD SYSTEM AND ARE FURNISHED WITH HOODS. KITCHEN HOODS, EXHAUST FANS EF-1A, EF-1B, EF-2, EF-3, EF-4 AND EF-5 ARE OFCI INCLUDING ROOF CURB, BACKDRAFT DAMPERS, AND STARTERS/DISCONNECTS.

SYMBOL	MFGR / MODEL	TYPE	SERVICE	CFM	TSP (IN. W.G.)	HP	ELEC DATA (V/PH)	DRIVE	REMARKS
EF-6	CAPTIVEAIR / NCA18FA	CENTRIFUGAL	LOUNGE 103 EXHAUST	2100	1.125	1.0	208V/3PH	BELT	PROVIDE INLET FILTER HOUSING TO ACCOMMODATE 2 EA 24x24x2 ACTIVATED CARBON ODOR CONTROL FILTERS

NEW EXHAUST FAN SERVING LOUNGE 103 AREA



1 HVAC SYSTEM MODIFICATIONS – PLAN

SA1.1 | SA1.1 1/8" = 1'-0" (22x34 SHEET SIZE)

NEW CONSTRUCTION NOTES FOR LOUNGE 103/CAFE 104 VENTILATION SYSTEM MODIFICATIONS:

1) RELOCATE EXISTING EF-3 (FRYER HOOD EXHAUST) TO ROOF ABOVE CAFE 104 AREA. UTILIZE EXISTING POWER CIRCUIT. EXISTING FRYER HOOD AND ASSOCIATED ANSUL SYSTEM TO BE REMOVED.
2) PROVIDE NEW ROOF CURB, INLET DUCTWORK AND TRANSITIONS, WITH CHARCOAL/ODOR CONTROL FILTER HOUSING ACCESSIBLE BELOW ROOFLINE.
3) MODIFY PORTION OF EXISTING SUPPLY DUCTWORK TO SERVE AS EXHAUST DUCTWORK IN CAFE 104 AREA. REBALANCE EXISTING SUPPLY OUTLETS TO PROVIDE A TOTAL OF 650 CFM SUPPLY VENTILATION.
4) MODIFY EXISTING SUPPLY BRANCH DUCTWORK IN CAFE 104 AREA TO PROVIDE 500 CFM SUPPLY AIR TO COFFEE BAR 105 AREA.
5) LOUNGE 103/CAFE 104 VENTILATION RATE PER IMC 15-403.1.1 FOR SMOKING LOUNGES, AT 60 CFM/PERSON (56 PERSONS = 2300 CFM VENTILATION TOTAL, WITH NO AIR RETURNED TO MAIN AIR HANDLER)

HVAC CONTROLS SEQUENCE OF OPERATION FOR LOUNGE 103/CAFE 104 VENTILATION SYSTEM:

1) PROVIDE NEW (OR RELOCATE EXISTING) VARIABLE-FREQUENCY DRIVE SPEED CONTROL TO MODULATE EF-3 SPEED BASED ON SPACE STATIC PRESSURE CONTROLLER.
2) MODULATE EF-3 SPEED TO MAINTAIN LOUNGE 103/CAFE 104 SPACE STATIC PRESSURE AT -0.05" W.G. (ADJUSTABLE) AT ALL TIMES WHEN SPACE IS OCCUPIED.
3) SUPPLY AIR FROM EXISTING AHU/AIR DISTRIBUTION DUCTWORK INTO LOUNGE 103/CAFE 104 AREA TO BE REBALANCED TO PROVIDE APPROXIMATELY 650 CFM SUPPLY.
4) REMAINDER OF AIR REQUIRED FOR EF-3 EXHAUST MAKEUP (~650 CFM, VARIABLE) TO BE PROVIDED BY PASSIVE AIR TRANSFER DUCT BETWEEN ENTRY 101 AND LOUNGE 103 AREA.
5) EF-3 TO PROVIDE BASELINE EXHAUST VENTILATION (1,200 CFM) DURING LOW-OCCUPANCY CONDITIONS, WITH NEW EF-6 TO SERVE AS SUPPLEMENTAL EXHAUST VENTILATION (ADDITIONAL 2,100 CFM / 3,300 CFM TOTAL) DURING HIGH-OCCUPANCY CONDITIONS.
6) MAIN AIR HANDLING UNIT (AHU-1) TO BE ENERGIZED AT ALL TIMES WHEN BUILDING IS OCCUPIED.

HVAC SYSTEM MODIFICATION – WORK ITEM NOTES (KEYED TO DRAWING NOTE NUMBERS):.

1) DEMOLISH EXISTING SUPPLY DIFFUSER AND CAP/SEAL DUCT TAP.
2) CUT/CAP DUCT RUN FROM EXISTING SUPPLY MAIN. REPURPOSE DUCTWORK/DIFFUSERS FOR EXHAUST SERVICE WITH RELOCATED EXHAUST FAN (SEE NOTE 12). PROVIDE VFD WITH ADJUSTABLE STATIC PRESSURE SETPOINT CONTROL PER HVAC CONTROLS SEQUENCE OF OPERATION.
3) NEW SUPPLY DUCT RUN WITH RELOCATED/SALVAGED DIFFUSER(S), ~300 CFM
4) NEW CONTROL DAMPER WITH ACTUATOR FOR SPACE STATIC PRESSURE CONTROL. OPERATE IN COORDINATION WITH NEW EXHAUST FAN TO MAINTAIN ROOMS 103, 104 & 105 AT -.05" W.G. RELATIVE TO ENTRY 101.
5) INSTALL NEW EF-6 ABOVE CAFE 104 AREA NEAR LOUNGE 103 AREA, WITH DUCTWORK TO DRAW AIR FROM ABOVE CEILING IN LOUNGE 103 SMOKING AREA. PROVIDE MOTOR-OPERATED ISOLATION DAMPER AND FILTER RACK TO HOLD ACTIVATED CHARCOAL ODOR-CONTROL FILTERS. INSTALL PASSIVE TRANSFER AIR OPENING WITH BACKDRAFT DAMPER FROM ENTRY 101 AREA (SERVED BY EXISTING AHU-1) FOR MAKEUP AIR INTO CAFE 104 AREA. NO RETURN AIR FROM LOUNGE 103/CAFE 104 AREA IS TO BE RETURNED TO MAIN AIR HANDLING UNIT OR ADJACENT SPACES FOR RECIRCULATION.
6) EXTEND EXISTING DUCT RUN TO NEW PARTITION. RELOCATE EXISTING GRILL.
7) UTILIZE EXISTING RELIEF AIR OPENING FOR NEW PACKAGED ROOFTOP UNIT. SALVAGE EXISTING DAMPER AND ACTUATOR FOR RELOCATION.
8) DEMOLISH EXISTING KITCHEN HOOD AND FAN EF-3. SALVAGE EXISTING FAN FOR RELOCATION TO CAFE 104 EXHAUST. PROVIDE INSULATED WEATHERPROOF CAP WITH VAPOR BARRIER AT ROOF CURB.
9) REMOVE/REINSTALL EXISTING HOOD (~12" TO SOUTH) TO ACCOMMODATE NEW PARTITION. EXISTING DUCTWORK, FAN AND CONTROLS TO REMAIN.
10) MODIFY EXISTING RETURN DUCTWORK TO ACCOMMODATE NEW PARTITIONS. RETURN TO DRAW FROM CORRIDOR 127 CEILING AND TO ALLOW FOR PASSIVE TRANSFER INTO ENTRY 101 AREA TO SERVE AS PASSIVE MAKEUP FOR LOUNGE 103 EXHAUST.
11) NEW BUILDING RELIEF AIR OPENING. REINSTALL SALVAGED RELIEF DAMPER/ACTUATOR AND EXTEND EXISTING CONTROL WIRING TO NEW LOCATION. RELOCATE/MODIFY/ADJUST EXISTING BUILDING STATIC PRESSURE CONTROLS TO MAINTAIN POSITIVE PRESSURE IN CORRIDOR 127 RELATIVE TO ALL OTHER SPACES (AT 0.1" W.G., ADJUSTABLE).
12) INSTALL NEW INSULATED ROOF CURB. RELOCATE EXISTING EF-3 (SEE NOTE 8) AND CONNECT TO MODIFIED DUCTWORK (SEE NOTE 2). PROVIDE NEW ISOLATION DAMPER AND ACTUATOR. PROVIDE ODOR-CONTROL ACTIVATED CARBON FILTER HOUSING AT FAN INLET (IN CEILING).
13) BLOOM 116 AND VEG 119 – PROVIDE NEW PACKAGED NATURAL GAS-FIRED ROOFTOP HVAC UNIT WITH 3 TON COOLING CAPACITY (~2000 CFM). INSTALL NEW INSULATED ROOF CURB AND DISTRIBUTION DUCTWORK TO SERVE ROOMS 116, 117, 119 AND 120. BALANCE RTU OSA DAMPER TO PROVIDE 500 CFM VENTILATION AIR TO SYSTEM.
14) DRY 120 – PROVIDE 1-TON DUCTLESS MINI-SPLIT A/C UNIT. ROUTE CONDENSATE TO FLOOR SINK IN KITCHEN VESTIBULE. LOCATE CONDENSING UNIT IN MECH ROOM 124.
15) MODIFY EXISTING SUPPLY DUCTWORK AND DIFFUSERS TO ACCOMMODATE NEW PARTITIONS AND CEILING IN RETAIL 126.

STATE OF ALASKA 49TH
6/25/2020
Glenn G. Brady
ME-10573
REGISTERED PROFESSIONAL ENGINEER

Good Titrations
506 Merhar Ave.

Sun-Air Sheet Metal, Inc.
FAIRBANKS, ALASKA
TEL (907) 456-8766 FAX (907) 456-3494
e-mail:mail@sunairsheetmetal.com

Good Titrations
HVAC System Modifications
HVAC Modifications & Controls Sequence

DATE:	6/25/2020
DRAWN BY:	GGB
CHECKED BY:	GGB
PROJECT:	

SHEET 1 OF 1

SA1.1r1

Received 6/26/2020

1770 Donald Ave, Suite B
Fairbanks, AK 99701
(907) 474 – GOOD (4663)

CONSUMER GUIDE FOR CONSUMPTION ONSITE

Good Titrations recommends starting out with a low dose when it comes to edibles.

1. Low dose means between 5 to 10 mg of THC
2. Be patient and wait Two Hours before attempting to consume anymore edibles as, it may take a while to feel the effects.
3. Don't Drive! Eating THC will impair your driving.
4. Don't Mix With Alcohol. Combining Edibles and Alcohol is NOT recommended.
5. Keep Away From Children. Please lock up your cannabis products.

Marijuana is legal in Alaska. Here are some things you need to know:

If you are under 21, it is illegal to use or possess marijuana.

Who is allowed to use marijuana? Anyone age 21 and older can legally possess or consume marijuana. It is illegal to give marijuana to anyone under the age of 21, unless they have a valid medical marijuana card. However, even if someone is under 21 and has a valid medical marijuana card, Good Titrations is prohibited from selling to any person under 21.

Marijuana can affect people differently.

Know your limits. Marijuana affects everyone differently based on things like on body type and experience with the product.

Higher than you might think.

Careful. It can sneak up on you. These aren't your grandma's brownies – THC levels can be much, much higher in today's marijuana products. And the effects of marijuana can be significantly delayed, particularly with edibles.

You Can't drive impaired, Driving high is a DUI.

Don't consume and drive. Driving while impaired is illegal. It doesn't matter what substance you are using. If you are not sure whether you are impaired, do not drive.

Do not use if you are pregnant or breastfeeding.

Marijuana poses a potential risk to the baby. Steer clear if you are pregnant or nursing. Marijuana may be harmful to developing brains. Smoking marijuana or consuming edible cannabis products can expose your baby to potentially harmful substances.

Stash it Safely away from kids and pets.

Lock it up. If you have young children or teenagers at home, store your marijuana in a child-resistant container and make it inaccessible to them. If children accidentally eat or drink marijuana, it can make them very sick. If you suspect your child has consumed marijuana call the poison control hotline at 1-800-222-1222. If someone has a severe reaction after consuming marijuana, call 911 or go to an emergency room right away.

Received 7/31/2020

Application for Food Establishment Permit

Alaska Department of Environmental Conservation
Division of Environmental Health
Food Safety and Sanitation Program

Permit ID: _____

Section 1- GENERAL INFORMATION *(All applicants complete entire section – please print).*

Purpose (check one) ☐ **New** ☐ **Information Change** ☐ **Extensive Remodel** ☒ **Change of owner/operator** ☐ **Reactivate**

Owner/Business Information	Name of Entity or Owner Responsible for Food Service Wildcard Investments LLC		AK Business License #	
	Business/Corporate Mailing Address 506 Merhar Ave	City Fairbanks	State AK	Zip 99701
	Business/Corporate Phone 7737664746	Email thecheeseheadjoint@gmail.com		
	Owner(s) or Corporate Officer(s) & Title(s) or Responsible Party Ben Long and Stephen Barnhart		Fax	
	Type of Entity ☐ **Individual** ☐ **Partnership** ☒ **Corporation** ☐ **Other:**			
Establishment Information	Establishment Name The Cheesehead Joint	Physical Location 506 Merhar Ave	Nearest Community Fairbanks	
	Establishment Mailing Address 506 Merhar Ave	City Fairbanks	State AK	Zip 99701
	Establishment Phone 7737664746	Fax	Contact Person Ben Long	
	Establishment Physical Address 506 Merhar Ave	City Fairbanks	State AK	Zip 99701

SEATING: (Food Service Only) ☒ **N/A** ☐ **25 or less** ☐ **26-100** ☐ **> 101**

TYPE OF OPERATION *Please describe the type of facility you plan to open below (i.e. restaurant, bar, grocery store, etc.)*

SECTION 2 – NEW OR EXTENSIVELY REMODELED FACILITIES

a. A plan review will be required if your facility has never been permitted by the Alaska's Food Safety and Sanitation Program; has not had an active permit in the last five years; will be extensively remodeled; or is a new construction. If any of these apply, a Plan Review Application is required to process your application. Have you attached the Plan Review Application? ☒ **Yes** ☐ **No**

SECTION 3 – COMPLETE FOR ALL FOOD ESTABLISHMENTS *(Check all that apply)*

FOOD SERVICE ESTABLISHMENTS

a. A copy of your menu will be required. Have you attached a copy of the proposed menu? ☒ **Yes** ☐ **No**

b. Attach appropriate label, placard, or menu notation for the consumer advisories if you serve:
☐ Wild Mushrooms ☐ Unpasteurized juices ☐ Farmed halibut, salmon, or sablefish
☒ Raw/undercooked animal foods such as beef, shell eggs, lamb, pork, poultry, seafood, and shellfish.

c. Methods of food preparation (check the one that most closely describes the establishment:
☐ Assembly of Ready to Eat Foods ☒ Cook and Serve
☐ Hot or cold Service for 2 hours or more is done
☐ Complex (Preparation 1 day or more in advance, cooling and reheating is done).

d. Style of Service: ☒ Counter Service ☐ Self Service (i.e. buffet line, salad bar) ☐ Table Service
☐ Other:

e. Do you plan to operate as a caterer? ☐ **Yes** ☒ **No**
If ***yes,*** list all the equipment used to protect food from contamination and maintain product temperature during:
Transportation: Hot or Cold Holding:

Permit ID(s)_____ Establishment Name(s)_____

f.	Will your food establishment be a kiosk or mobile unit?	☐ Yes	☒ No
	Are employee toilets available within 200 feet? *If you have an agreement with another business to use their restrooms, please attach written verification.*	☒ Yes	☐ No
	Portable water tanks, plumbing, and hoses are NSF or FDA approved components?	☐ Yes	☒ No
	If you have a kiosk, is it located outside of a building?	☐ Yes	☒ No
	Will you have a service provide water or remove wastewater? *If yes, provide a letter of agreement from water hauler or wastewater hauler outlining services provided and frequency.*	☐ Yes	☒ No
g.	Will another permitted food establishment (commissary) provide support to your facility? If yes, attach a copy of the Commissary Agreement.	☒ Yes	☐ No

FOOD PROCESSORS

a. A copy of a label for each type of product you will produce is required. Have you attached food labels of each product to be produced? ☐ Yes ☐ No

b. Describe who you will be distributing your product to (i.e. grocery stores, etc):
N/A

c. Will you be doing any of the following processes? Check all that apply.

☐ Reduced Oxygen Packaging ☐ Smoking ☐ Other:
☐ Low Acid Canned Foods ☐ Curing
☐ Shelf Stable Acidified Foods ☐ Dehydrating

Be sure to check with your local Environmental Health Officer for any applicable forms and FDA requirements.

d. Do you have a HACCP Plan? ☐ Yes ☐ No ☒ N/A
Required for high hazard food processors such as smoking, curing, acidifying, dehydrating, thermally processing low acid foods, reduced oxygen packaging, etc.

e. You are required to have a product coding system and a recall plan. Have you attached a copy of the coding system and recall procedures? ☐ Yes ☒ No

MOBILE RETAIL VENDOR SELLING SEAFOOD

a. A list of products that you will be selling is required. Have you attached a copy of the list of products? ☐ Yes ☐ No

b. Provide names of suppliers where you will be purchasing your product:

c. Will ***all*** of your product be prepackaged? ☐ Yes ☐ No

d. Will another permitted food establishment (commissary) provide support to your facility? If yes, attach a copy of the Commissary Agreement. ☐ Yes ☐ No

MACHINES VENDING POTENTIALLY HAZARDOUS FOODS

a. Have you attached the label that will be affixed to the front of each machine with name, physical address, and phone number of the permitted food establishment servicing the machine? ☐ Yes ☐ No

SECTION 4 – Food Managers Certification/Alaska Safe Food Worker Card

a. Have you attached a copy of a Food Manager's Certification? ☒ Yes ☐ No ☐ N/A
The operator of a food establishment that serves and prepares unwrapped or unpackaged food, except for a bar, tavern, or limited food service, must have at least one Certified Food Protection Manager who is involved in the daily operations of the establishment.

b. Does everyone who works or will work at the food establishment have a Food Worker Card? ☒ Yes ☐ No ☐ N/A
An operator of a food establishment shall keep on file a copy of the Food Worker Card issued by the department for each employed food worker and make the copy available to the Department upon request.

I declare, under penalty of unsworn falsification, that this application (including any accompanying statements) has been examined by me and to the best of my knowledge and belief is true, correct, and complete. I agree to pay all fees before operating.

Applicant's Signature **Date**

Applicant's Printed Name **Title**

Alaska Department of Environmental Conservation
Division of Environmental Health -Food Safety and Sanitation Program
555 Cordova St, Anchorage AK 99501
Phone: (907)269-7501/Fax (907)269-7510
http://www.dec.alaska.gov/eh/fss/index.htm

COMMISSARY LETTER OF AGREEMENT

This form is to be completed by the operator and submitted to DEC before a Mobile Unit may start operations.

COMMISSARY FACILITY	
Business Name: Good Titrations	Establishment ID or Permit Number:
Address: 506 Merhar Ave	Phone Number: 907-978-7647
Owner Name: FSE, Inc	Email: Shawn@goodtitrations.com
Comments: All employees of The Cheesehead Joint are agents of Good Titrations and have MHPs.	

MOBILE UNIT/KIOSK/LIMITED/TEMPORARY FOOD SERVICE	
Business Name: The Cheesehead Joint	Establishment ID:
Address: 506 Merhar Ave	Phone Number: 7737664746
Owner Name: Ben Long -- Stephen Barnhart	Email: thecheeseheadjoint@gmail.com
Days/Times the mobile unit will use the commissary: 7 days a week/8 - 11 pm	
Services provided at commissary (i.e. dishwashing, food storage, etc): mop sink	
Comments:	

In the event that the agreement for commissary usage is terminated, advise the department within 72 hours. The operator must discontinue all operations until another commissary is found and a Commissary Letter of Agreement is on file with DEC – FSS.

I certify, as the legal owner of the business named herein, that the information provided is true and correct to the best of my knowledge. *All information provided is a matter of public record.*

Permit Owner's Signature: _____ Date: 6/9/2021

Commissary Owner's Signature: _____ Date: 6/9/2021

**********Office Use Only**********

Commissary Service Approved / Denied by: _____ Date: _____

02/28/2012

Plan Review Application

Alaska Department of Environmental Conservation
Division of Environmental Health
Food Safety and Sanitation Program

Permit ID: _____

Section A- General Information *(All applicants complete entire section – please print).*

Purpose (check one) ☐ **New Construction** ☒ **Remodel of Existing Structure** ☐ **Reactivation**

General Information		
Establishment Name: The Cheesehead Joint		Date 06/02/2021
Plan Review Contact Name Benjamin Long		
Phone Number 7737664746	Email ben.long282@gmail.com	
Address 1801 Standard Ave		
Operating Days/Hours 7/8 am -11 pm	Proposed Opening Date June 7, 2021	

If you are proposing to build a new food establishment or extensive remodeling of an existing food establishment in Alaska (except in the Municipality of Anchorage), you must submit a **completed Plan Review Packet 30 days prior to construction**. Additional information regarding calculations and drawings can be found in the Plan Review Guide.

Please Note: Failure to provide all the required information may delay the plan review process and permit issuance.

REQUIRED DOCUMENTATION LIST (*Include the following in your packet)*

- ☒ Food Establishment Application
- ☒ Fees (Plan Review Fee is Non-Refundable)
- ☒ Plot Plan
- ☒ Floor Plan
- ☒ Plumbing Schematic
- ☒ Complete list of equipment (including manufacturer's specifications)

SECTION B – REQUIRED DOCUMENTATION

a. **Potable Water Supply.** Have plans been submitted to the Drinking Water Program as required by 18 AAC 80?
☐ **Yes*** ☐ **No** ☒ **N/A** (Municipal Water Supply) ***Specify in comments.***
Comments:

Attach a confirmation email or letter from the Drinking Water Program stating that the system has been approved.

b. **Wastewater Disposal System.** Have plans been submitted to the Wastewater Program as specified by 18 AAC 72?
☐ **Yes*** ☐ **No** ☒ **N/A** (Municipal System) ***Specify in comments.***
Comments:

Attach a confirmation email or letter from the Wastewater Program stating that the system has been approved.
If you have a septic system, please provide the legal description of your property (Lot, Block, etc.)

c. **Solid Waste Disposal.** Please describe how you plan to dispose of your solid waste:
Pickup from Alaska Waste once a week

d. **Plot Plan.** Have you included a detailed to scale drawing of the plot plan including: ☒ **Yes** ☐ **No**

- ☒ All buildings
- ☒ Refuse storage site
- ☒ Potable water supply
- ☒ Outside walk-in cooler(s)/freezer(s)
- ☒ Outside storage areas
- ☒ Identify nearby roads, other landmarks, and/or give GPS coordinates
- ☒ Access for deliveries
- ☒ Sewage disposal system
- ☐ Oil/Fuel tanks

Permit ID(s)_____ Establishment Name(s)_____

e. **Floor Plan.** A floor plan with the listed components must be submitted as part of the application packet. Have you included floor plan? ☒ Yes ☐ No

☒ Layout and purpose of each room
☒ Location of fixed equipment and plumbing features
☒ Size, construction, and design of fixed equipment
☒ Location of restrooms, including the number of toilets and handwash sinks.
☒ Type and location of lighting
☒ Type and location of ventilation, both building and local system

f. **Plumbing Schematic.** A plumbing schematic with the listed components must be submitted as part of the application packe
Have you included a detailed drawing of the plumbing schematic? ☒ Yes ☐ No

☒ Plumbing schematic showing each hot, cold, and wastewater line.
☒ Plumbing connection to the wastewater line (direct vs. indirect)
☒ Hot water capacity

Have you contacted the State Plumbing Inspector? ☒ Yes ☐ No

G **Fire Marshall.** Have you contacted the State Fire Marshall? ☒ Yes ☐ No

Please describe your ventilation/hood system:
2 hood/ 1 emergancy ansul system

SECTION C – ADDITIONAL INFORMATION

a. **Storage**. How often will you receive food deliveries? Do you have adequate storage to support your operation? Consult the Plan Review Guide for information about storage capacity.
Coscto whenever we need. Sysco once a week. Yes

b. **Dressing Rooms and Locker Rooms.** Describe how employee clothing, belongings, etc will be stored:
in vehicles/coat hangers/ Cars

c. **Poisonous/Toxic Materials**. Describe location and means to store poisonous or toxic materials:
shelf by itself

d. **Floors/Walls/Ceilings**. Describe how the floors, walls, ceilings, and shelving will be finished (tile, paint, etc):
tile floors and painted walls

e. **Warewashing:** Describe how dishes, utensil, and equipment will be washed:
3 compartment sink and machine

f. **Linens.** Describe how soiled and clean clothing/linens will be stored and where they will be cleaned:
stored on racks and picked up/delivered by Alsco

SECTION D

I declare, under penalty of unsworn falsification, that this application (including any accompanying statements) has been examined by me and to the best of my knowledge and belief is true, correct, and complete. I understand that plan review fees are not refundable under the Alaska Food Code 18 AAC 31.050(k). I agree to pay all fees before operating.

Applicant's Signature _____ **Date** 6/9/21

Applicant's Printed Name Ben Le **Title** 6/9/21

https://www.newsminer.com/features/food/cheeses-take-a-variety-of-forms-at-cheesehead-joint/article_097f7118-d95e-11eb-bd7a-bbadd626cb92.html

Cheeses take a variety of forms at Cheesehead Joint

Alena Naiden, anaiden@newsminer.com
Jun 30, 2021

The owners Ben Long and Stephen Barnhart at the Cheesehead Joint on Monday, June 28, 2021, in Fairbanks, Ala
Alena Naiden/News-Miner

If you want something cheesy, crunchy or sweet coming out from cannabis shop Good Titrations, the Cheesehead Joint is right around the corner.

The idea for the new business was born out of the love for cheese the owners Ben Long and Stephen Barnhart have. Barnhart said that to create the menu, the two of them bought $1,000 worth of cheese and messed around with it.

Now, the new place has been open for about two weeks at 506 Merhar Ave. Fairbanks and offers a few delicious options.

“We focus on four things in the Cheesehead Joint: mouth melters which are grilled cheeses, tater tots, mac ‘n’ cheese and cereal shakes,” Long explained. “We’re just mastering those four things until we’re ready to build it up a little bit.”

One of the customer favorites is Miss Piggy Mac — creamy and melty mac ‘n’ cheese with pulled pork, green peppers and scallions on top. The spicy and salty meat is balanced by all the cheese, and the smooth mac texture goes perfectly with pulled pork.

Another popular item on the menu is Big Poppa, a grilled cheese sandwich with white cheddar on Sourdough bread. Jalapeno cheese poppers on the sandwich come as a surprisingly good addition.

All Cheesehead Joint creations come with tater tots.

“Everyone has french fries,” Barnhart said. “We decided that tater tots are just a better way to go.”

For a drink or dessert, customers can choose a cereal shake with their favorite type of cereal — and fun colors and textures. As a result, a comforting breakfast comes with ice-cream-based shake and a party-like presentation.

The location is also designed with bright psychedelic graffiti created by local artist Jose Gonzales. Down the road, the owners plan to put up a sign to advertise the place more.

“Right now we are speakeasy-ing it, just trying to make sure that (a) food comes out perfect and (b) everybody’s happy,” Long said.

The menu stays the work in progress and if something doesn’t sell, the owners will replace it with another option. But so far, it’s been a success.

“We’re staying steady,” Long said. “People like it, and that’s just the point.”

Contact staff writer Alena Naiden at 459-7587. Follow her at twitter.com/FDNMlocal.