

**GRAND JUNCTION LIQUOR LICENSING AUTHORITY
MINUTES
November 6, 2024**

I. Call to Order

The meeting was called to order at 1:59 p.m. Those present were Hearing Officer Sam D. Starritt, City Attorney John Shaver, and Deputy City Clerk Krystle Koehler.

II. License Renewal Applications

1. C&C Family, LLC dba Happy Stop Superstore, 2714 Hwy 50, Grand Junction, CO 81503, Fermented Malt Beverage and Wine
2. The Palette, dba The Palette, 441 Main Street, Grand Junction, CO 81501, Beer & Wine
3. Inafuku, Inc. dba Suehiro Japanese Restaurant, 541 Main Street, Grand Junction, CO 81501, Hotel & Restaurant
4. Bookcliff Country Club, dba Bookcliff Country Club, 2730 G Road, Grand Junction, CO 81506, Hotel & Restaurant
5. Stoner Enterprises, LTD dba Andy's Liquor Mart, 922 North 1st Street, Grand Junction, CO 81501, Liquor Store
6. Red Lobster Restaurant, LLC dba Red Lobster #0685, 575 24 1/2 Road, Grand Junction, CO 81505, Hotel & Restaurant
7. TJ Cruisers, LLC dba Cruisers Bar, 2692 Hwy 50, Suites O, Q, & S Grand Junction, CO 81503, Tavern
8. Apple Colorado, LLC dba Applebee's Neighborhood Grill & Bar, 711 Horizon Drive, Grand Junction, CO 81506, Hotel & Restaurant
9. E&J Brothers, LLC dba Lucky Me Superstore, 2902 Patterson Road, Grand Junction, CO 81504, Fermented Malt Beverage and Wine
10. Copeka Coffee, LLC dba Copeka Coffee, 1012 North 5th Street, Grand Junction, CO 81501, Lodging & Entertainment
11. Thai Chili, Inc. dba Thai Chili & Pho, 2536 Rimrock Drive, Suite 700, Grand Junction, CO 81505, Hotel & Restaurant
12. B P O E Lodge dba Grand Junction Lodge No. 575, 249 S 4th Street, Grand Junction, CO 81501, Club License

Hearing Officer Starritt read renewals 1 – 12 into the record. He verified with Mrs. Koehler the applications were in order. Hearing Officer Starritt asked if anyone was present to speak against any of the applications; there was no one.

Renewals 1 – 12 were approved as requested.

III. Special Event Permit Applications

1. Colorado Mesa University, 1100 North Avenue, Grand Junction, CO 81501, “CMU Tech Culinary Arts Holiday Open House 2024”, Located at CMU Tech, 2508 Blichmann Avenue, Grand Junction, CO 81505 on December 5, 2024, from 5:30 to 7:30 p.m.

Vice President of Development Robin Brown: 1100 North Avenue, Grand Junction, CO 81501

Event Manager: Wayne Smith, 2519 Garnet Avenue, Grand Junction, CO 81505

Event Manager and Associate Technical Professor of Culinary Arts Wayne Smith and Executive Director of Alumni Engagement and Career Services, Sean Rubalcaba, were present and answered a series of questions regarding the event location, security, and how it will be conducted lawfully. Mr. Smith stated they were adding extra security and having two Citadel guards and not just one. Hearing Officer Starritt amended question number 6.

Hearing Officer Starritt verified with Mrs. Koehler the application was in order and asked if there was anyone present to speak against the application. There was no one. Hearing Officer Starritt entered Exhibits “A” and “B” and (attached) into the record.

Hearing Officer Starritt found that pursuant to the Colorado State Statue 44-05-106, there are no grounds to deny the special event permit; it would not be injurious to the public welfare because of the nature of the special event, its location within the community, or the failure of the applicant in past special events to conduct the event in compliance with applicable laws. The application for the special event permit submitted by Colorado Mesa University for “CMU Tech Culinary Arts Holiday Open House - 2024” was in order and approved.

2. Colorado Mesa University, 1100 North Avenue, Grand Junction, CO 81501, “CMU Tech Culinary Arts Valentine’s Dinner 2025”, Located at CMU Tech, 2508 Blichmann Avenue, Grand Junction, CO 81505 on February 14, 2025, from 6:00 to 10:00 p.m.

Vice President of Development Robin Brown: 1100 North Avenue, Grand Junction, CO 81501

Event Manager: Wayne Smith, 2519 Garnet Avenue, Grand Junction, CO 81505

Event Manager and Associate Technical Professor of Culinary Arts Wayne Smith and Executive Director of Alumni Engagement and Career Services, Sean Rubalcaba were present and answered a series of questions regarding the event location, security, and how it will be conducted lawfully. Hearing Officer Starritt verified with Mrs. Koehler the application was in order and asked if there was anyone present to speak against the application. There was no one. Hearing Officer Starritt entered Exhibits "A" and "B" and (attached) into the record.

Hearing Officer Starritt found that pursuant to the Colorado State Statue 44-05-106, there are no grounds to deny the special event permit; it would not be injurious to the public welfare because of the nature of the special event, its location within the community, or the failure of the applicant in past special events to conduct the event in compliance with applicable laws. The application for the special event permit submitted by Colorado Mesa University for ""CMU Tech Culinary Arts Valentine's Dinner 2025" was in order and approved

IV. Other Business

There was none.

V. Adjournment

The meeting was adjourned at 2:30 p.m.

A

SPECIAL EVENT PERMIT
QUESTIONNAIRE AND AFFIDAVIT

1. Name of Event: CMU Tech Culinary Arts Holiday Open House

2. How many attendees are expected? 200

3. Has the event been held in the past? If so, how many years? No

4. Have there ever been any violations or citations issued during the event in the past?
No

5. Describe the premises at which the event will take place (attach diagram).
Event will take place in the dining room and culinary labs of the Culinary Arts and Baking and Pastry programs at CMU Tech.

6. What type of and how many security will be provided?
One security guard will be provided by Citadel Security for the duration of the event.

7. Describe the Security Control Plan (use additional sheet if necessary).
Security guard will check identification for legal drinking age and maintain perimeter of alcoholic beverage service area. Signs will be posted on doors to notify guests that no alcoholic beverages are permitted in the hallways or outside the building. Anyone found with alcohol outside the service area will be asked to immediately dispose of the beverage. If guests do not comply they will be asked to leave and will be denied further service. All servers of alcoholic beverages will have current ServSafe Alcohol or equivalent training to prevent and detect intoxication.

8. How will security personnel be identified?
Security personnel will be in uniform. Culinary staff will be in traditional chef attire.

9. If this event is an outdoor event, how will the exterior boundaries of the premises be marked (i.e., roped, fenced, etc.)?
This event is indoors.

A

10. What method of age verification will be used (i.e., at the door, at the bar, etc.) and how will underage patrons be identified so as not to be served alcohol beverages (i.e., stamp or mark on the hand, etc.)?

Legal identification will be checked at the door. Wristbands will be supplied to all guests to identify legal drinking age or underage.

11. How will the conduct and level of intoxication of attendees be monitored and by whom?

Conduct and level of intoxication will be monitored by alcoholic beverage servers and event manager. Methods of observation will include monitoring how many drinks consumed and behavior patterns.

12. Have the volunteers or members of your organization been trained in the sale/service of alcohol beverages?

Three faculty members and at least six student volunteers have or will have by the event date ServSafe Alcohol certification.

13. What other types of beverages and food/snacks will be available?

Non-alcoholic beverages including water and soft drinks will be available. Heavy hors d'oeuvre will be provided such as meatballs, vegetables, cheese and fruit, chicken wings, charcuterie, and pastries.

14. Does this organization (applicant) have a State and City Sales Tax Number ? If so, provide those numbers below. If not, what is the application submission date?

26665373-0000

I hereby certify, under penalty of perjury, that the information provided to the Grand Junction Liquor Licensing Authority contained in this questionnaire/affidavit is true and accurate to the best of my knowledge.

Wayne
Applicant's Signature

10/4/2024
Date

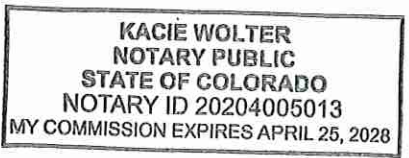
STATE OF COLORADO)
COUNTY OF MESA) SS.
CITY OF GRAND JUNCTION)

Subscribed and sworn to before me this 04 day of October, 20 24.

Witness my hand and official Seal.

Kacie Wolter
Notary Public

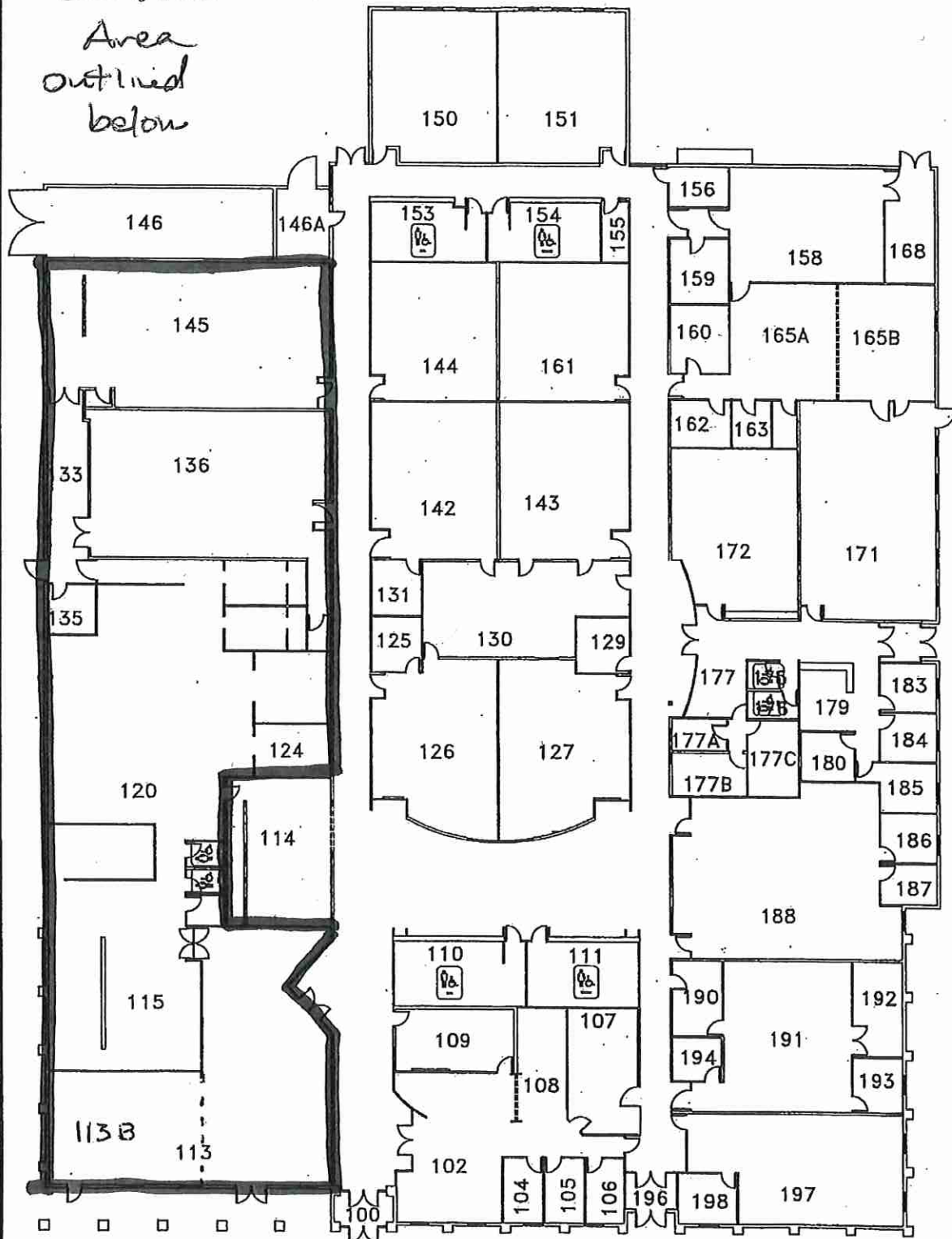
April 25, 2028
My commission expires



Holiday Open House - Dec 5

Alcohol
Service
Area
outlined
below

WCCC BISHOP CAMPUS
BUILDING B



AFTER HOURS ASSISTANCE

M-F Evenings: Donna Golden: 970-361-2923

Weekends: Russell Cadman: 970-640-0882

A

SPECIAL EVENT PERMIT
QUESTIONNAIRE AND AFFIDAVIT

1. Name of Event: CMU Tech Culinary Arts Valentine's Dinner

2. How many attendees are expected? 60

3. Has the event been held in the past? If so, how many years? Yes. 4-5 years, but not last year

4. Have there ever been any violations or citations issued during the event in the past?

No

5. Describe the premises at which the event will take place (attach diagram).

Event will take place in the dining room of the Culinary Arts and Baking and Pastry programs at CMU Tech.

6. What type of and how many security will be provided?

One security guard will be provided by Citadel Security for the duration of the event.

7. Describe the Security Control Plan (use additional sheet if necessary).

Security guard will check identification for legal drinking age and maintain perimeter of alcoholic beverage service area. All servers of alcoholic beverages will have current ServSafe Alcohol or equivalent training to prevent and detect intoxication.

8. How will security personnel be identified?

Security personnel will be in uniform. Culinary staff will be in traditional chef attire.

9. If this event is an outdoor event, how will the exterior boundaries of the premises be marked (i.e., roped, fenced, etc.)?

This event is indoors.

A

10. What method of age verification will be used (i.e., at the door, at the bar, etc.) and how will underage patrons be identified so as not to be served alcohol beverages (i.e., stamp or mark on the hand, etc.)?

Legal identification will be checked at the door. No underage guests will be allowed at event as it is a food and wine pairing dinner

11. How will the conduct and level of intoxication of attendees be monitored and by whom?

Conduct and level of intoxication will be monitored by alcoholic beverage servers and event manager. Methods of observation will include monitoring how many drinks consumed and behavior patterns.

12. Have the volunteers or members of your organization been trained in the sale/service of alcohol beverages?

Three faculty members and at least six student volunteers have or will have by the event date ServSafe Alcohol certification.

13. What other types of beverages and food/snacks will be available?

Non-alcoholic beverages including water and coffee will be available. All wines will be served with food as part of a multi-course wine dinner.

14. Does this organization (applicant) have a State and City Sales Tax Number ? If so, provide those numbers below. If not, what is the application submission date?

26665373-0000

I hereby certify, under penalty of perjury, that the information provided to the Grand Junction Liquor Licensing Authority contained in this questionnaire/affidavit is true and accurate to the best of my knowledge.

Way
Applicant's Signature

10/4/2024
Date

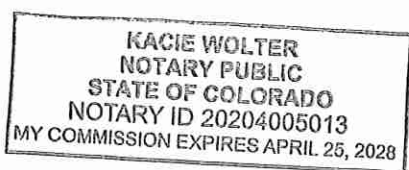
STATE OF COLORADO)
COUNTY OF MESA) SS.
CITY OF GRAND JUNCTION)

Subscribed and sworn to before me this 04 day of October, 20 24.

Witness my hand and official Seal.

Kacie Wolter
Notary Public

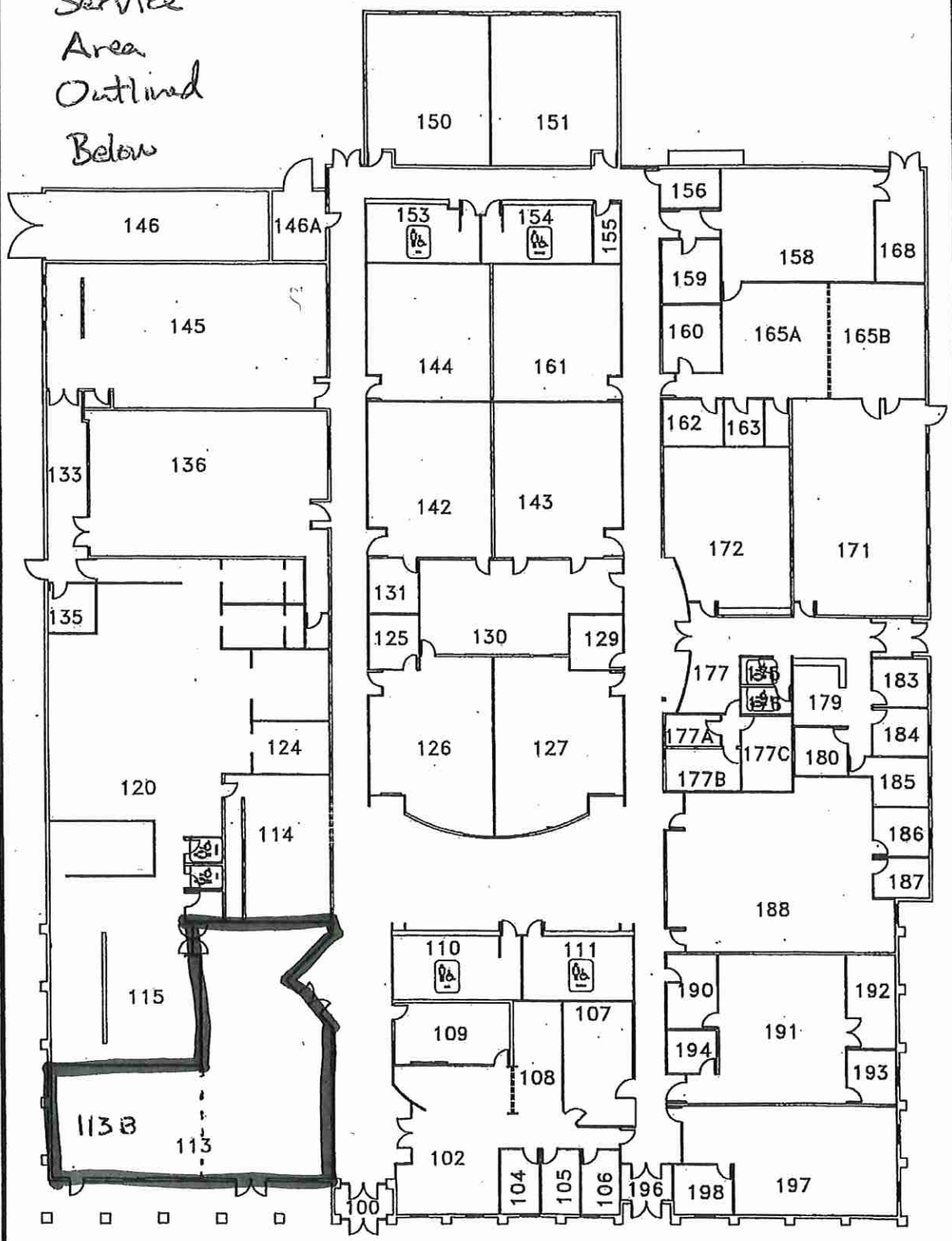
April 25, 2028
My commission expires



Valentine's Dinner - Feb 14, 2025

Alcohol
Service
Area
Outlined
Below

WCCC BISHOP CAMPUS BUILDING B



AFTER HOURS ASSISTANCE

M-F Evenings: Donna Golden: 970-361-2923

Weekends: Russell Cadman: 970-640-0882