



Grape Vine



Volume 11
July 2001

Filing of Biennial Reports

Taken from the Secretary of State's Website: www.sos.state.co.us

The Secretary of State will mail the corporate report to the registered agent of the corporation in the month the corporation filed its original articles of incorporation. Corporate reports are due every 2 years!

The report is due back to the Secretary of State at the end of the 2nd calendar month following the month in which the report is delivered to the corporation.

For example, a corporation which filed its articles in January of 1998 will have its corporate report delivered to it in January 2000. The completed report and fee is due back to the Secretary of State by March 31, 2000.

Failure to file the report by March 21, 2000 will result in a 2nd report (notice of delinquency) being sent to the corporation's principal place of business listed in its articles of incorporation or to the address of a director listed in the articles if no principal place of business is listed.

Failure by the corporation to file the corporate report and pay the filing fee and late fee within 60 days RESULTS IN IMMEDIATE ADMINISTRATIVE DISSOLUTION OF THE CORPORATION!

What does this have to do with me you ask? Well, if your liquor license is held by a corporation, this is important info! This also pertains to your liquor license renewal. The license renewal is a two-part form mailed to you by the State approximately 90 to 120 days PRIOR to the expiration date of your license. On the 2nd page of the renewal form, question #9c asks for the "Date of filing last annual corporate report with the Colorado Secretary of State: _____." This is where you enter in the date that the biennial report was filed. This is also one of the criteria for your local liquor license renewal! If you are a corporation, this question MUST be filled in with the appropriate date or your renewal will not be accepted!

Corporations, take note!

LIQUOR AWARENESS TRAINING

The Administrative and Legal session is scheduled for Friday, August 10, 2001 from 9:30 to 11:30 a.m.. in the Municipal Hearing Room at 250 N. 5th Street. It is geared for owners and managers and will cover such topics as general licensing requirements, filing procedures for renewal, modification of premises, change in corporate structure, and recent changes in the Liquor Code. The Health Department will also be present to give an overview of their requirements and answer any questions you may have.

This training is a valuable tool for owners and managers and is offered to you *free* of charge. Send in your registration form today or call 244-1509 to reserve your spot.

Due to Renew

| | |
|------------------------------------|------|
| La Bamba | 8/12 |
| C & F Food Store s No. 1, 3 & 4 | 8/24 |
| Shanghai Garden | 9/1 |
| Fishers Liquor Barn | 9/18 |
| Shake, Rattle & Roll | 9/19 |
| Albertson's Food Center | 9/20 |
| Albertson's Fuel Center | 9/20 |
| City Markets No. 1, 9, 18, & 32 | 9/21 |
| Cheers | 9/23 |
| Leon's | 9/26 |

What's in a Name?

The cocktail is purely an American creation that reached its maturity during the latter part of the 19th century. Nobody truly knows where the word originated and why. There are a number of stories offered for the name's derivation. Here are a few:

- The slang, Bordalaise French word, *coquetel*, was once said to have been used to describe a mixed drink because to drink it meant flirting with a hangover.

Special Dates to Remember

- Independence Day 7/4
- Labor Day 9/2

- During the Civil War, Confederate Army officers visited a saloon which featured a special drink prepared and served by a handsome waitress named Octelle.
- An American general was visiting the King of Mexico when the Princess entered the room carrying a magnificent ceremonial drink in a gold drinking vessel. This created a stir because nobody was quite sure of the protocol-who should drink first? The Princess resolved the dilemma by taking a sip and passing it to her father. Her name? Coctel.

Most historical researchers agree that these are all fanciful. However, James Fenimore Cooper noted that the mixed drink we call a "cocktail" was more than likely created by a saloonkeeper in the 1700's who used the tail of a rooster to stir drinks. Which is why

mixed drinks were sometimes called "roosters" in the 18th century. One source names Betsy Flanagan, a saloonkeeper who decorated her premises with brightly colored tail feathers of cocks. Just as today we use paper parasols, Betsy added a decorative cock's tail feather to each drink for her customers to use as a stirrod. Soon her drinks became known as cock-tails!

FYI—Hotel and Restaurant License

The hotel and restaurant license requires food to be available for sales to patrons and to maintain a *bona fide* restaurant business. The restaurant business must serve food on the liquor-licenses premises, and meal sales from the restaurant must provide at least 25% of the gross income from sales of food and drink on the licensed premises. Stated another way, the total meal sales, divided by the total food plus drink sales, must be equal to or greater than 25% (.25).

What constitutes a meal? The State Liquor Enforcement Division has interpreted a meal to include any food from the basic food groups: fruits and vegetables; bread and grains; meat, fish, and poultry; and dairy products. Also included within the definition of a "meal" are beverages such as soup, fruit juice, and milk. **Soft drinks sold separately from meals, as stand-alone products, would not fall within the definition of a "meal".**

Over what time period must the 25% requirement be met? For each calendar year, meal sales must equal or exceed the 25%. However, the Liquor Enforcement Division has not interpreted the minimum period over which this requirement applies. The state *or* local licensing authorities could conceivably apply the 25% requirement to shorter periods, such as a calendar quarter or month. The closer a hotel and restaurant licensee can come to meeting the 25% requirement each and every day, the less risk of ever violating this requirement. The simple solution is to sell sufficient meals every day to meet the 25% requirement.

Additionally, restaurants are establishments which must have a kitchen, dining room equipment, and persons to prepare, cook, and serve meals. They must also maintain on the premises actual food stuffs, equipment and supplies necessary for the preparation of meals. **Obtaining prepared meals from outside sources, other than facilities under the management and control of the licensee, is prohibited.** Restaurants must be in a clean and sanitary condition and must comply with State Board of Health requirements for food service establishments, including maintaining a valid food service license.

The food service license should be obtained from the Mesa County Health Department. They can also provide information concerning the State Board of Health food service, preparation, and food storage requirements with which all licensees must comply. Violation of the state Board of Health food service requirements is a violation of the state liquor laws.

The food service license should be obtained from the Mesa County Health Department. They can provide information concerning the State Board of Health food service, preparation and food storage requirements with which all licensees must comply. Violation of the health food service requirements is a violation of the state liquor laws.

Restaurants are also subject to restrictions on what they can sell. Restaurants are prohibited from selling anything except food, drinks, tobaccos, candies and items of souvenir merchandise depicting the restaurant theme, or geographic or historic subjects of the area. The restaurant can be connected with a hotel or limited gaming operation, and a restaurant is allowed to offer entertainment, and amusement and music devices for use by patrons.



Welcome to New Licensees
The City of Grand Junction and the Local Licensing Authority would like to welcome the following NEW licensees:
Marko's Restaurant, 2913 F Rd Unit 101, Hotel/ Restaurant
Cruisers Southwestern Grill, 748 North Avenue, Tavern

MARK

Did you know?

From the Colorado Beverage Analyst, June 2001

Did you know that nationally, bars, taverns, cocktail lounges, etc:

- Create employment for more than 2.25 million workers;
- Generate over \$130 billion in business activity;
- Generate \$2.5 billion in revenue to local and state governments;
- Are small businesses of which nearly 80% are owned by those who own only one business;
- Have an average seating capacity of 136 patrons;
- Have an amazing longevity of 16 years;
- Is where 70% of owners participate in formal server training programs to protect their businesses, employees, and customers;
- Is where more than 60% sponsor community athletic teams;
- Is where more than 90% contribute to local or national charities; and
- More than 30% have contributed to a political campaign within the past two years?

If the general public only knew these facts, they might better appreciate your efforts!

Check out the City's new Website!

The City's new Website is up and running. It is full of interesting and useful information for you to access. The address is:

<http://www.gjcity.org>

Come pay us a visit!