

June 30, 2015

Central City Brewers & Distillers Ltd.
Via email: darryll@frosts.ca

Attention: Darryll Frost and Christa Montpetit

Re: Step 3 – Inspector's Review
Application for a New Food Primary Licence
Proposed Establishment Name / Licence Name: Red Racer Kitchen
Establishment Location: 871 Beatty Street, Vancouver, BC

Your application for a new food primary liquor licence is now at **Step 3 – Inspector's Review** of the application process. This step in the application process requires you to contact **Edward Osei-Appiah, Liquor Inspector at 604-775-0059 or via email to Edward.OseiAppiah@gov.bc.ca** to arrange for an education session and an establishment inspection.

One of the shareholders of Central City Brewers & Distillers Ltd. must be in attendance for the educational session and the establishment inspection of the premises.

To schedule an appointment you should contact the Inspector within the next seven (7) days. The education session and establishment inspection must be completed within thirty (30) days from the date of this letter or the application will be terminated. If this deadline cannot be met, you will need to contact me directly to request an extension of time. If the application is terminated, and you intend to reapply, the application fee must be paid again.

At the establishment inspection the inspector will review the floor plan layout, verify the occupant load, and confirm the proposed licensed area(s). Drinks containing liquor may not be taken from the licensed area to an unlicensed area by patrons, and signs to this effect must be posted at all exit points from the restaurant or other licensed area. The Inspector will also take photographs of the interior and exterior of the establishment, including signage. Please refer to the *Checklist for Final Inspection* attached.

Please be advised that the establishment layout must reflect the floor plan submitted to the Branch and all other licensing requirements must be met prior to contacting the Liquor Inspector. An additional fee of \$200.00 will be charged to reschedule a final inspection if the establishment does not meet licensing requirements and/or construction is not completed at the time of inspection. **The deadline for completing Step 3 – Inspector's Review is July 30, 2015.**

Signage

Your proposed establishment name, Red Racer Kitchen, and the sample of your signage provided have been approved.

The name and advertising of a food primary licensed establishment must accurately reflect the nature of the business; primarily, the service of food. Please ensure that all signage and promotional materials are appropriate for an establishment holding a food primary liquor licence. At the time of inspection your liquor inspector will verify that the establishment signage and advertisements are appropriate for a food primary establishment.

Hours

The proposed liquor service hours for Red Racer Kitchen are as follows:

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Open	9:00 am	9:00 am	9:00 am	9:00 am	9:00 am	9:00 am	9:00 am
Close	12:00 am	12:00 am	12:00 am	12:00 am	12:00 am	12:00 am	12:00 am

Floor Plan

The area(s) considered under this food primary liquor licence application are as follows:

Proposed area(s) for licensing	Occupant Load	Description
Person 01	188	Interior Dining Area
Lounge Interior	15	Associated to Person 01

The proposed area(s) for licensing have been outlined in yellow on the establishment floor plan attached to the *Checklist for Final Inspection*.

All areas proposed for licensing must maintain proper line of sight in order to ensure effective management of patron conduct. Line of sight and, where applicable, appropriate boundaries and signage must exist to the liquor inspector's satisfaction.

Lounge(s)

The licensee shall comply with Liquor Control and Licensing Policy Section 6.6 – Restaurant Lounges and Regulation Section 12 and must, in the opinion of the general manager of licensing, appear to be an area that is distinct from the primary dining area of the establishment.

You must not serve liquor in the lounge if the primary dining area and kitchen of the establishment is not open for service of its full food menu.

The lounge signage must communicate to patrons that minors must be accompanied into this area with an adult. The signs must be visible to all patrons identifying the lounge and should be placed at the entry and exit of the designated lounge area(s). Please ensure you have the required signage in place by the time of the inspection as requirements must be met prior to final approval.

As the maximum lounge seating is set at 20% of your main dining area to a maximum of 40 seats ($203 \times 20\% = 40$ seats allowed in your establishment), your 15 seats adjacent to the bar with distinct seating fits within the allowable interior lounge seating. Therefore the occupant load for the main dining area (person01) will be $203 - 15 = 188$ persons.

Proposed Patron Non-Participation Entertainment Endorsement

You have requested a patron non-participation entertainment endorsement. Please be advised that all forms of patron non-participation entertainment must end by 1:00am daily.

Catering Endorsement

You have applied for a catering endorsement to provide liquor service at events hosted by other people. To qualify for the endorsement, you must demonstrate that you have the infrastructure and personnel necessary to provide catering services, including a commercial kitchen at your establishment. At the time of inspection, the liquor inspector will verify your kitchen facilities meet requirements and will request to see your permit issued to operate a food service establishment issued by the regional health authority for your establishment.

Important additional information

A tied-house has been reported and identified. Terms & Conditions regarding this tied-house relationship will be added to your new Food Primary licence when issued.

After the Inspector's Review is completed, the application will move forward to **Step 4 - Final Assessment**. Your application, supporting documents, final inspection report and photographs taken by the liquor inspector will be reviewed. All of the information obtained by the Liquor Control and Licensing Branch will be taken into consideration.

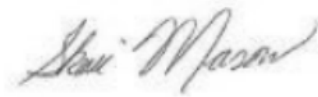
In **Step 5 - Applicant Advised of Decision**, you will be notified of the decision to either approve a licence or deny the application. If the application is approved, a licence will be issued.

Under Section 11(1) of the Liquor Control and Licensing Regulations, a food primary may be issued if the **primary purpose of the business carried on in the establishment is the food service during all hours of its operation**. You must ensure that all advertisements and signage reflect the type of class or category of the licence the establishment holds and must have the features that distinguish it as an establishment primarily in the business of food. The focus of the business must not, at any time, shift from the service of food. The public must be able to distinguish your establishment as a food primary establishment as opposed to a liquor primary establishment where the focus is liquor service. Failure to do so may result in compliance or enforcement matters.

Pursuant to section 16 (1) (c) of the *Liquor Control and Licensing Act* you must ensure that you have valid interest in the establishment in the same 'licensee' name as stated on your licence.

If you have any questions, please contact me at Shari.Mason@gov.bc.ca or 250-952-5749 or toll-free at 1-866-209-2111.

Sincerely,

A handwritten signature in cursive script, appearing to read "Shari Mason".

Shari Mason
Case Manager

Attachments: Checklist for Final Inspection, Floor Plan

cc: Edward Osei-Appiah, Inspector (via email)
Donna Lister, Regional Manager (via email)
Christa Montpetit, Agent/Consultant (via email)