

State of Arizona
Department of Liquor Licenses and Control

Created 05/31/2024 @ 04:12:32 PM

Local Governing Body Report

LICENSE

Number:		Type:	012 RESTAURANT
Name:	MAGGIES LOUNGE		
State:	Pending		
Issue Date:		Expiration Date:	
Original Issue Date:			
Location:	100 N PLAZA DRIVE APACHE JUNCTION, AZ 85120 USA		
Mailing Address:	PO BOX 50372 MESA, AZ 85208 USA		
Phone:	(602)574-1823		
Alt. Phone:	(602)980-9924		
Email:	INFO@MAGGIESLOUNGE.COM		

AGENT

Name:	PENIE MARIE PORTER
Gender:	Female
Correspondence Address:	PO BOX 50372 MESA, AZ 85208 USA
Phone:	(602)574-1823
Alt. Phone:	
Email:	INFO@MAGGIESLOUNGE.COM

OWNER

Name:	MAGGIE'S LOUNGE LLC		
Contact Name:	PENIE MARIE PORTER		
Type:	LIMITED LIABILITY COMPANY		
AZ CC File Number:	23640445	State of Incorporation:	AZ
Incorporation Date:	02/08/2024		
Correspondence Address:	PO BOX 50372 MESA, AZ 85208 USA		
Phone:	(602)574-1823		
Alt. Phone:			
Email:	INFO@MAGGIESLOUNGE.COM		

Officers / Stockholders

60th Day 7-30-2024
105th Day 9-13-2024

Name:
PENIE MARIE PORTER

Title:
Member

% Interest:
100.00

MAGGIE'S LOUNGE LLC - Member

Name: PENIE MARIE PORTER
Gender: Female
Correspondence Address: PO BOX 50372
MESA, AZ 85208
USA
Phone: (602)980-9924
Alt. Phone:
Email: INFO@MAGGIESLOUNGE.COM

APPLICATION INFORMATION

Application Number: 294831
Application Type: New Application
Created Date: 04/22/2024

QUESTIONS & ANSWERS

012 Restaurant

- 1) Are you applying for an Interim Permit (INP)?
No
- 2) Are you one of the following? Please indicate below.
Property Tenant
Subtenant
Property Owner
Property Purchaser
Property Management Company
Property Tenant
- 3) Is there a penalty if lease is not fulfilled?
Yes
What is the penalty?
Fulfillment of lease in full.
- 4) Is the Business located within the incorporated limits of the city or town of which it is located?
Yes
- 5) What is the total money borrowed for the business not including the lease?
Please list each amount owed to lenders/individuals.
--0--
- 6) Are there walk-up or drive-through windows on the premises?
No
- 7) Does the establishment have a patio?
Yes
Is the patio contiguous or non-contiguous (within 30 feet)?
contiguous
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?
Yes
If yes, what is your estimated completion date?
August 2024

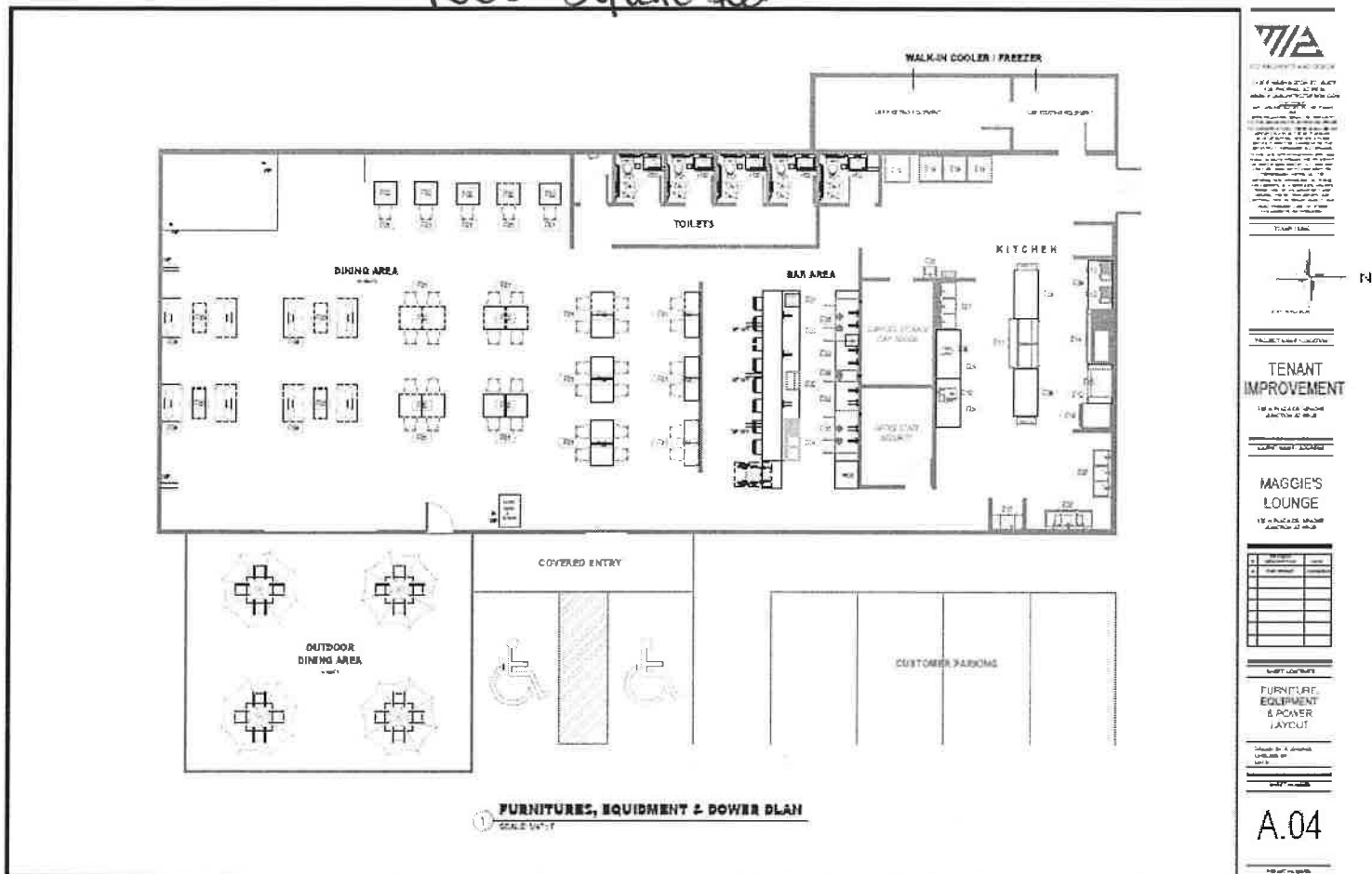
- 9) What type of business will this license be used for?
 Restaurant (full service, on premises)

DOCUMENTS

DOCUMENT TYPE	FILE NAME	UPLOADED DATE
DIAGRAM/FLOOR PLAN	12. Diagram and Safety Plan 4.2024.pdf	04/22/2024
MENU	MAGGIES LOUNGE MENU 4.19.24.pdf	04/22/2024
ORGANIZATIONAL DOCUMENTS	5. Articles of Organization.pdf	04/22/2024
RESTAURANT OPERATION PLAN	10. lic_restaurantoperationplan_access pp.pdf	04/22/2024
QUESTIONNAIRE	3. lic_questionnaire_Agent pp.pdf	04/22/2024
QUESTIONNAIRE	4. lic_questionnaire_Manager pp.pdf	04/22/2024
ORGANIZATIONAL DOCUMENTS	6. Member Structure.pdf	04/22/2024
RECORDS REQUIRED FOR AUDIT	13. Records Required for Audit 4.2024.pdf	04/22/2024
MISCELLANEOUS	7. lic_alienstat_accessstatement of citizenship pp.pdf	04/22/2024
MISCELLANEOUS	2. AZ Restaurant application Series_12 ML 3.11.2024.pdf	04/22/2024
MISCELLANEOUS	COVER LETTER AZ RESTAURANT SERIES 12 APPLICATION PACKET pp.docx	04/22/2024
MISCELLANEOUS	Arizona Manager Title 4 Training and Certification Exam -pp_33028751.pdf	04/22/2024
MISCELLANEOUS	Arizona Basic Title 4 Training and Certification Exam -pp_33028751.pdf	04/22/2024
ORGANIZATIONAL DOCUMENTS	LLC Registration, Maggies Lounge LLC 2.8.24.jpg	04/22/2024
	Fingerprint BG DPS fec pd 22.44.05.4.24.pdf	05/04/2024
	4. lic_questionnaire_Manager pps 5.4.24.pdf	05/04/2024
	3. lic_questionnaire_Agent pps 5.4.24.pdf	05/04/2024
	Arizona Basic Title 4 Training and Certification Exam -ppS_33028751.pdf	05/04/2024
	Arizona Manager Title 4 Training and Certification Exam -ppS_33028751.pdf	05/04/2024
	2. AZ Restaurant application Series_12 ML 5.4.2024.pdf	05/04/2024
	10. lic_restaurantoperationplan_access ppS.pdf	05/04/2024

24 APR 25 11:41 AM 9:00
ARCHITECTURAL DRAWING

4000 Square feet

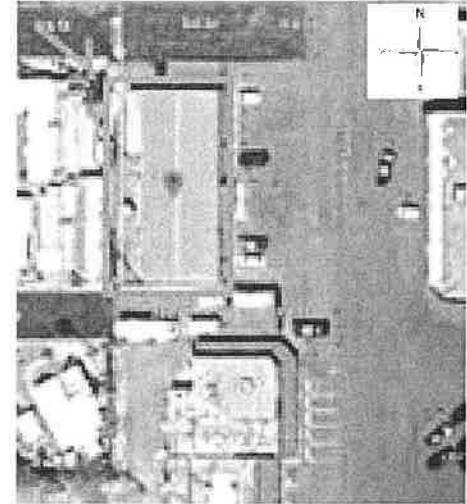


SAFETY – SECURITY

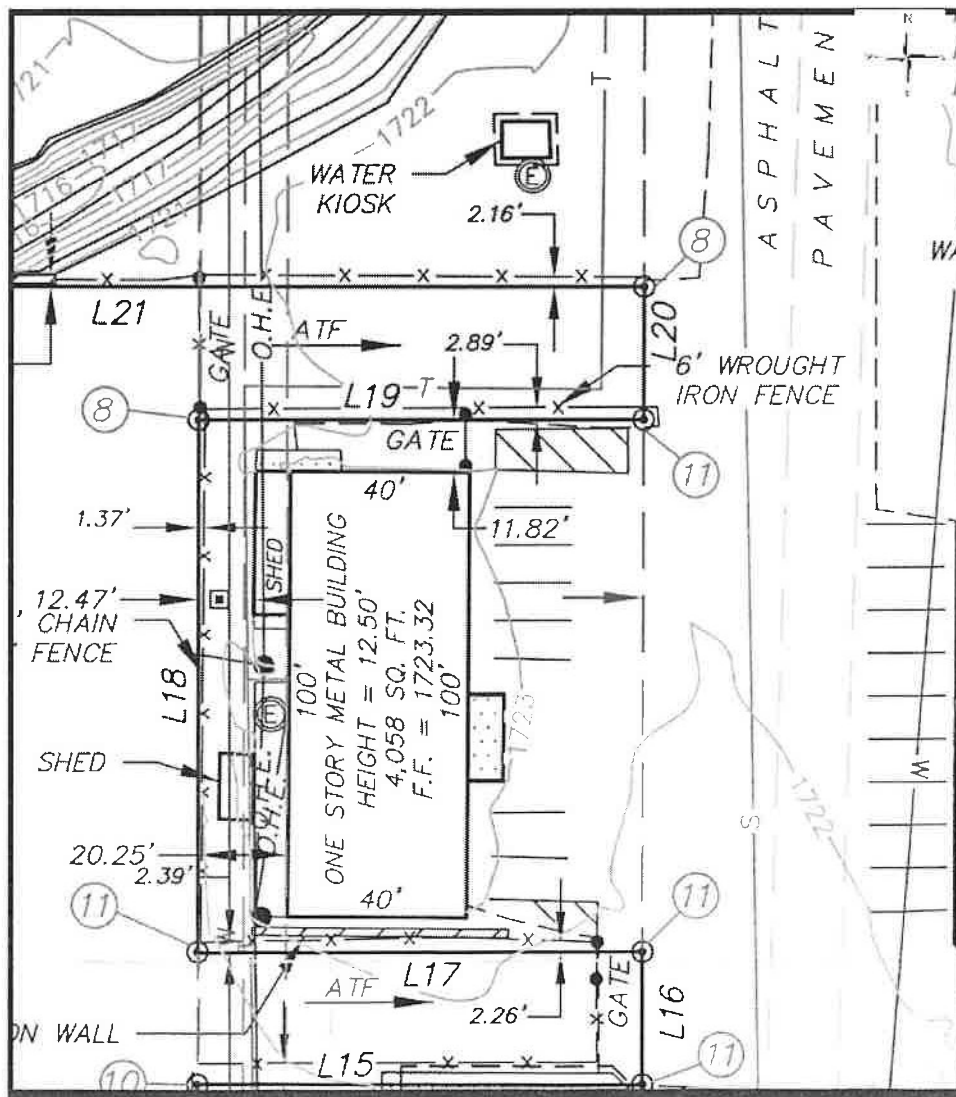
- A. Training
 - a. Owner completion of Basic and Management Title 4 Alcohol Training courses.
 - b. All servers, bartender staff to complete training in Basic Alcohol Serving.
- B. Prevention
 - a. Security Station (Front Desk)
 - i. Safety assessment: No entrance permitted to individuals appearing to be intoxicated, or who reasonably appear as a threat to guests or staff.
 - ii. Prevention: no outside food/beverage/alcohol allowed. No removal of alcohol from premises.
 - b. ID Checks for all customers purchasing alcohol.
- C. Tracking
 - a. Point of Sale (POS) technology tracks number of drinks ordered, allowing staff to take precautions, including slowing down, or stopping alcohol service as needed.
 - b. Server must validate ID check and enter purchase before serving.
- D. Motion Alarm and Video surveillance
 - a. Interior: Bar, Point of Sale, Dining area, Front Desk
 - b. Exterior: Entrance/Exits (Additional video surveillance provided by landlord in surrounding/adjacent areas)

DIAGRAMS AND SAFETY PLAN - MAGGIES LOUNGE LLC

SATELLITE MAPS (Google Maps)



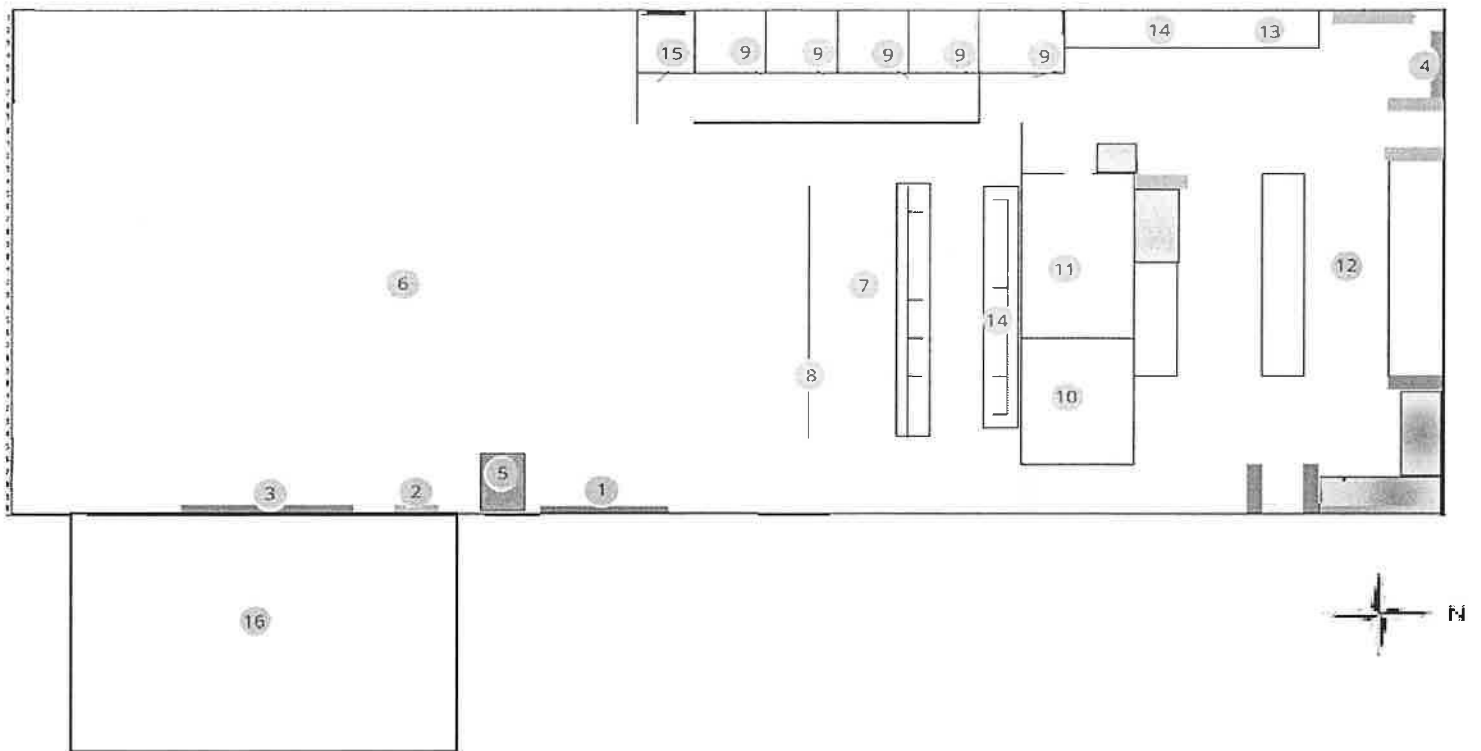
ALTA (Provided by Landlord)



LEGEND

- Property Corner (See Monument Table)
- Property Line
- End Survey Monument (See Monument Table)
- (See Monument Table)
- See Reference Documents
- Measured
- Schedule "B" Item
- 24 inch Vertical Curb & Gutter
- 6 inch Concrete Curb
- Indicates Driveway (means of access)
- Concrete Surface
- Fence
- Wall
- Overhead Electric Line
- Overhead Telephone Line
- Underground Water Line
- Underground Sewer Line
- Underground Gas Line
- Underground Electric Line
- Underground Cox Line
- Underground Storm Sewer Line
- Back Flow Preventer
- Down Guy Wire
- Drain
- Electric Box
- Electric Cabinet
- Electric Meter
- Fire Hydrant
- Flag Pole
- Gas Marker
- Gas Meter
- Gas Stub
- Gas Valve
- Guard Post or Gate Post
- Disabled Space
- Light Pole
- Mail Box
- Metal Cover
- Metal Grate
- Power Pole
- Power Pole W/ Underground Electric
- Sewer Clean Out
- Sewer Manhole
- Telephone Riser
- Traffic Signal Pole
- Traffic Signal Box
- TN Junction Box
- Underground Vault (Fiber Optic)
- Water Meter
- Water Valve
- Physical Access To & From Adjacent Property
- Easement for Electric Transmission Line
- Finish Floor

DIAGRAM – KEY FEATURES



- 1) Front Door, main entrance/exit
- 2) Walk-in door to patio (staff only)
- 3) Roll-up door to patio
- 4) Back Door, staff entrance/exit, deliveries
- 5) Security Station (Manager/Employee-monitored):
 - a. Guest greet and check-in
 - b. Safety assessment
 - c. Prevention of entrance with outside food/beverage/alcohol, or removal of alcohol from premises
- 6) Dining area
 - a. Full-service dining/beverages
 - b. Tables and chairs
 - c. Seats ≤ 70
- 7) Dining and Bar Counter
 - a. Bar service + full menu
 - b. Beverages (alcohol/non-alcohol)
 - c. Barstools
 - d. Seats ≤ 10
- 8) Dividing wall between designated bar area with signage:
 - a. No one under 21 allowed to be seated at bar or to purchase or consume alcohol sign
 - b. Alcohol warning signs
 - c. Safe driving/Designated driver/Need a ride signage
- 9) Restrooms
 - a. Four (4) public ADA accessible
 - b. One private, employee only
- 10) Office
- 11) Storage: Food, dry and canned goods, supplies
- 12) Kitchen – food preparation
- 13) Food storage: Coolers/Freezers
- 14) Beverage storage (alcohol/ non-alcohol): coolers/freezers
- 15) Control Room
 - a. Lights
 - b. Sound
 - c. HVAC
 - d. Safety and Security
- 16) Patio
 - a. Full-service dining/beverages
 - b. Tables and chairs
 - c. Seats ≤ 20

24 APR 25 PM 1:05 AZD.LLC



RESTAURANT/HOTEL/MOTEL OPERATION PLAN

Arizona Dept. of Liquor Licenses and Control
800 W. Washington St. 5th Floor Phoenix, AZ 85007
(602) 542-5141

Type or Print with Black Ink

1. Name of restaurant (Please print): Maggies Lounge
2. Must indicate the equipment below by Make, Model, and Capacity:

LIST ONLY THE FOLLOWING - NO ATTACHMENTS

Grill	Cooking Performance Group G-CPG-36-M 9000W 208V 3PH
Oven	Cooking Performance Group FEC-100-DDCK Double deck full depth convection oven 208V 3PH 22KW
Freezer	Avantco SS-IR-G-HC 115V 1/3HP 1.7AMP + walk-in cooler 8'x11' (built-in) + walk-in freezer 8'x22' (built-in)
Refrigerator	Avantco SS-IR-G-HC 115V 1/3HP 1.7AMP; Avantco AVT360 115V 1.8AMP; UDD-1-HC 115V 1.8AMP 1/4HP
Sink	Regency Hand Sink Type 304 17"x15"x13"
Dish Washing Facilities	Regency 72" 16 gauge, 3-compartment sink Type 304, 16"x20"x12" ea., drainboard
Food Preparation Counter (Dimensions)	Aantco APT-60M-HC 115V 1/2HP 2.4AMP 35"x60"x35"
Other	

3. Attach a copy of your FULL menu with pricing INCLUDING NON-ALCOHOLIC BEVERAGES

4. What percentage of your public premises is used primarily for restaurant dining?

(Do not include kitchen, bar, hi-top tables, or game area.) 82% %

5. Does your restaurant have a bar area that is distinct and separate from the dining area? ☒ YES ☐ No

(If yes, what percentage of the public floor space does this area cover?) 18% %

6. List the seating capacity for:

a) Restaurant dining area of your premises:

[70]

(DO NOT INCLUDE PATIO SEATING)

b) Bar area

[+ 10]

TOTAL [= 80]

7. What type of dinnerware is primarily used in your restaurant? ☒ Disposable ☐ Dishwasher ☐ Both

8. Does your restaurant contain any **games, televisions, or any other entertainment**? ☐ YES ☒ No

If yes, specify what types and how many (examples: 4-TV's, 2-Pool Tables, 1-Video Game, etc.)

9. Do you have live entertainment or dancing? ☒ YES ☐ No

If yes, what type and how often (example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

Music 2/week (no drums/percussion, no amplification outdoors)

Karaoke 1/week

10. List number of employees for each position:

Position	How many
Cooks	2
Bartenders	2
Hostesses	1
Managers	1
Servers	3
Other Kitchen staff	1
Other ()	
Other ()	

I, (Print Full Name) Penia Porter hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Applicant Signature: 

7. What type of dinnerware is primarily used in your restaurant? ☒ Reusable ☐ Disposable ☐ Both

8. Does your restaurant contain any **games, televisions, or any other entertainment**? ☐ YES ☒ No

If yes, specify what types and how many (examples: 4-TV's, 2-Pool Tables, 1-Video Game, etc.)

9. Do you have live entertainment or dancing? ☒ YES ☐ No

If yes, what type and how often (example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

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Karaoke 1/week

10. List number of employees for each position:

Position	How many
Cooks	2
Bartenders	2
Hostesses	1
Managers	1
Servers	3
Other (kitchen asst)	1
Other ()	
Other ()	

I, (Print Full Name) Penie Porter, hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Applicant Signature: _____