

Baez Enterprises  
DBA Taco Loco  
Cantina and Grill

**CITY OF ROCHESTER HILLS**

**CLASS C LIQUOR LICENSE APPLICATION**

**APPLICANT'S CHECK LIST FOR SUBMISSION**

- Completed Application
  - Listing of Corporation/Partners
  - Building/Site Plans
  - Financial Statement
  - Lease Agreement (if applicable)
  - Menu
  - Training Policy
  - Fingerprints
  - Dance/Entertainment Agreement (if applicable)
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# CITY OF ROCHESTER HILLS

## CLASS C LIQUOR LICENSE APPLICATION

Date: 2/28/06

- New Class C License
- Transfer Class C License
- Dance Permit
- Entertainment Permit
- Dance Entertainment Permit

Applicant's Name: Baez Enterprises DBA <sup>Taco Loco</sup> Phone No. 586 781 0951  
Address: 11738 Hiawatha City Shelby Twp ST MI  
Age: \_\_\_\_\_ Citizenship: \_\_\_\_\_ Date of Birth \_\_\_\_\_ Birthplace: \_\_\_\_\_  
If naturalized, year and place: \_\_\_\_\_

If a partnership, please complete the following:

Partner's Name: \_\_\_\_\_ Phone No. \_\_\_\_\_  
Address: \_\_\_\_\_ City \_\_\_\_\_ ST \_\_\_\_\_  
Age: \_\_\_\_\_ Citizenship: \_\_\_\_\_ Date of Birth \_\_\_\_\_ Birthplace: \_\_\_\_\_  
If naturalized, year and place: \_\_\_\_\_

Manager's Name: Noe R Baiz Phone No. 586 255 0442 \* CCL  
Address: 11738 Hiawatha City Shelby Twp ST MI  
Age: 58 Date of Birth: 2/21/48

If a corporation, the names, addresses of the officers and directors, date of birth and age of each:  
Noe R Baiz, President, 11738 Hiawatha, Shelby Twp, MI 48315 DOB 2/21/48 Age 58  
\_\_\_\_\_  
\_\_\_\_\_

Location of Proposed License: 2086 #2210 Crooks Rd Rochester Hills MI

Does applicant presently own the premises? NO  
If not, name of owner of premise: SLAVKO STOJANOUSKI

Legal Description of Property (Sidwell #) \_\_\_\_\_

Length of time business has been in operation: 1 1/2 yrs

Has applicant ever been convicted of a felony? Yes \_\_\_ No

If convicted of felony, explain: \_\_\_\_\_

Has applicant previously applied for liquor license? <sup>yes</sup> Year requested: 1999

Location of business: 52899 Vandyke Shelby Twp MI 48316

Was liquor license granted: yes #100099

Have any of the applicants or persons listed above been convicted of a violation of federal or state law concerning the manufacture, possession or sale of alcoholic beverages? Yes \_\_\_ No

Name of person N/A

What is the applicant's current business? owns Restaurant

Length of time in named business? 10 yrs

List all uses in addition to sale of alcoholic beverages: Full Service sit down Restaurant (Mexican Cuisine) with Dance & Entertainment

Does applicant presently operate a restaurant? Yes  No \_\_\_  
Name and address of restaurant: Taco Loco Mexican Food & Spirits 52899 Vandyke Shelby Twp MI 48316

Does applicant presently hold a Class C liquor license? Yes  No \_\_\_  
Name and address of restaurant: Taco Loco Mexican Food & Spirits 52899 Vandyke Shelby Twp MI 48316

List record and history of any liquor license violations by the applicant for preceding ten (10) years  
NONE

Record history of any liquor license violations by the corporation or by a parent of subsidiary corporation of the applicant for the immediate preceding ten (10) years

NONE

<u>Proposed Liquor Establishment:</u>	<u>Existing Building</u>	<u>New Construction</u>
Size of Site:	<u>7200 sqft</u>	_____
Size of Building:	<u>N/A</u>	_____
Size of Kitchen:	<u>1351 sqft</u>	_____
Seating Capacity:	<u>270</u>	_____
Size of Dance Floor, if any:	<u>350 sqft</u>	_____
Percentage of Floor Area for Dining:	<u>60%</u>	_____
Percentage of Floor Area for Bar:	<u>5%</u>	_____
Present Zoning:	_____	_____
Required Zoning:	_____	_____
Cost of Remodeling:	<u>0</u>	_____
Cost of Construction:	<u>0</u>	_____
Estimated Dates of Construction	Start: <u>Existing</u>	Completion: _____
Total cost to be expended by licensee for the licensed premises:	<u>\$580,000 plus cost for new equipment</u>	
Building Plans Submitted – 3 Sets Required:	Number of Copies Enclosed: _____	
Site Plans Submitted – 6 Sets Required:	Number of Copies Enclosed: _____	
Do Site Plans show off-street parking and lighting?	Yes <input checked="" type="checkbox"/> No _____	

Liquor License Application

Describe the proposed character/type of establishment (e.g. theme, entertainment, food)

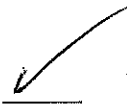
Upscale Authentic Mexican Restaurant  
Weekend Live Music - Mariachi

Describe the proposed full food menu:

Various types of authentic, homecooked Mexican food from different regions in Mexico. All dishes will be made from scratch. Some will be traditional dishes others will be specialty dishes not offered by other restaurants.

Proposed menu attached:

Yes



No

Describe the surrounding neighborhood and explain how the proposed establishment fits this location in Rochester Hills.

Surrounding neighborhood is a mix of commercial, industrial and residential. The present business is an Italian restaurant we will convert it into a full service Mexican restaurant. Our business will be a natural fit

Revenues: Provide a breakdown of the anticipated revenues from food, alcoholic beverages and other revenues (copy must be attached):

See attached projections

Evidence of Financial Responsibility:

Amount of Funds supplied by Principals:

\$160,000 plus

Amount of Funds to be Financed:

\$60,500

Name of Financer/Phone Number:

Peoples state Bank 327,500 (Dave Borchering) 748-518-2900  
SBA 504 loan 274,000 916-930-242

60,500

**Equipment and Improvements Needed**

(Approximate Cost)

1	2 4-well steam tables (935 x 2)	1,870
2	Walk in Cooler 16 x 16 (New) & renovation	15,000
3	New replacement "Freezer" door	1,140
4	Convert cooler to Freezer	3,000
5	Relocate Pizza oven	1,000 ✓
6	Clean & Powerwash kitchen	1,200
7	2 Bar Blenders	1,400
8	Glass washer	3,000
9	Computer Updates	1,000
10	New Menus	2,000 ✓
11	Repair dish table	500
12	Move large cold table	500 ✓
13	Various equipment repairs	1,500
14	Repair interior paintings	1,000
15	Repair chairs (4)	200
16	Paint interior walls	1,000
17	New interior signs & lights	8,000
18	Exterior improvements	5,000
19	Hot & cold buffet tables w/plate cost	3,750
20	Tortilla chip warmer	3,500
21	16 station security system (cameras)	13,500
22	Quick "gas" disconnect & wheels for all equipr	3,000
23	Vinyl table coverings for all tables <i>Signs</i>	8,000 <i>5,000</i>

<b>Totals:</b>	<b>77,060</b>
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Personal References/Phone Number:

Michael Kesteloot 586 873 7298  
Ray Howe 248 651 3460  
James Uribe 586 246 2223

Business References/Phone Number:

Bob GSS - 586 254 5656  
Miketrus (Attorney) 248 364 3090  
Kton Vent (John) 586 871 4317

Has applicant completed a certified training program? Yes  No

Have employees completed a certified training program? Yes  No

Names and addresses of those completing program People we have contracted  
Ronald Martin 3131 Quail Ridge Circle Rochester Hills MI 48309  
Mark Salinas 35350 Tail Oaks Stealing Heights MI 48312

Applicant understands that should any of the above information prove to be inaccurate or untruthful, it will be grounds to deny applicant's request or revoke any approvals.

I (We) Noe R Baiz

affirm I (We) will not violate any of the laws of the State of Michigan or of the United States or any ordinances of the City of Rochester Hills in the conduct of my (our) business, and acknowledge receipt of a copy of Chapter 6, Alcoholic Liquor of the Rochester Hills Code of Ordinances.

I hereby certify the above information to be true and accurate to the best of my (our) knowledge.

Noe R Baiz  
Applicant Signature/Date

\_\_\_\_\_  
Applicant Signature/Date

This application is not considered complete until applicant has made contact with the Rochester Hills Contingent of the Oakland County Sheriff's Department and complied with fingerprinting and any other necessary requirements of the Oakland County Sheriff's Department.

BAEZ ENTERPRISES DBA TACO LOCO

TRAINING POLICY

ALL BARTENDERS WILL BE REQUIRED TO BE CERTIFIED UPON HIRE.

ALL NEW EMPLOYEES WILL BE TRAINED ON THE MENU, GUEST SERVICE, HOW TO WAIT ON TABLES. IN ADDITION OUR BARTENDERS WILL TRAIN THE STAFF ON PROPER ID PROCEDURE AND HOW TO IDENTIFY GUESTS WHOARE IN DANGER OF BEING OVER SERVED ALCOHOLIC BEVERAGES. THEY WILL ALSO BE REQUIRED TO LEARN HOW TO PROPERLY DISCONTINUE SERVICE.