

**CITY OF ROYAL OAK
CLASS C LIQUOR LICENSE OR TAVERN LICENSED BUSINESS
PLAN OF OPERATION**

Blue Goat Royal Oak LLC

Blue Goat

321 S. Main street Royal Oak MI

Business Name

Doing Business As

Street Address

Preamble: I/we have received copies of Royal Oak City Ordinances #430-1 through 430-12, an Ordinance to Establish a General Policy for Liquor Licenses and Permits, understand its provisions, and will be governed by them. The following Plan of Operation is developed in keeping with the spirit and intent of this Ordinance.

I. HOURS OF OPERATION: At present, our planned hours of operation will be Monday-Sunday 11am-10pm. Last call will be 30 minutes before closing and last service 20 minutes before closing. **Blue Goat** may open early on holiday's and special events only with the prior approval of the Chief of Police.

II. FORMAT: The premises will be primarily operated as a full-service restaurant, offering a full-service bar for clientele; full-service kitchen facility; providing for 50 seated patrons, which includes 10 bar seats. There will be no outdoor service.

It is agreed that we will not change the format or type of business without written approval of the City Commission. This includes changing from a full-service restaurant to a bar where food service is reduced, etc. The ratio of food sales to alcohol sales is anticipated to be 80/20%.

III. MENU: Attached

IV. SOUND: Piped or canned music ("sound") will be restricted to a level which will not adversely impact neighboring and adjoining property owners, and we will strictly comply with the City and the provisions of the Sound Ordinance. We pledge our full cooperation with the Police Department and/or adjacent and adjoining property owners in this regard.

V. ENTERTAINMENT: Blue Goat will not offer any live entertainment on premises.

VI. DANCE PERMIT: Blue Goat will not have dancing on premises.

VII. CODE COMPLIANCE: The premises, when remodeled/completed, will fully comply with all applicable health, safety, building, sanitation, electrical, plumbing, and fire codes, as well as zoning requirements.

VIII. PLAN OF OPERATION: It is acknowledged that under Ordinance 430-4(A), the business shall be operated in accordance with an approved Plan of Operation. Changing the operation of the business in any manner inconsistent with the approved Plan of Operation is a violation of the ordinance and the rules of the Liquor Control Commission. Any change to the Plan of Operation must be approved by the City Commission prior to it being placed into effect on the business premises.

- IX. SECURITY:** Security for the customers, building, and community is the first priority for the corporation, and as such, we will undertake whatever measures are necessary to maintain and supervise the expected level.
- X. PARKING:** Available parking includes public lots, street parking and parking structures in the vicinity of the business and will be accessible to both customers and staff.
- XI. ALCOHOL MANAGEMENT:** The establishment will strictly obey all rules and regulations promulgated by the City of Royal Oak and the State of Michigan Liquor Control Commission. There will be neither service to nor consumption of alcoholic beverages by minors at any time. No alcohol will be sold, or permitted to be sold, on a commission basis by any person. Employees will be trained in TAM or TIPS training.
- Employees trained in TAM or TIPS shall include:
- All Supervisors
 - All Servers
 - All Host & Hostess Staff

The following policies will be enforced at the establishment:

1. No alcoholic beverages will be allowed on the premises, other than what is dispensed by the establishment.
2. All staff will pay attention and be alert to observable clues displayed by an intoxicated individual, such as: impaired reflexes, impaired coordination, reduced judgment and inhibitions, impaired vision, etc.
3. All staff will be alert to potential problems at their respective areas at the facility.
4. All staff will be polite and courteous to the intoxicated individual(s) and will be knowledgeable as to when to request assistance from additional facility staff.
5. Patrons who appear to be 30 years of age or younger will be asked to show proper identification. Signage will be posted at serving locations. Patrons must produce proper identification.
 - 5.1 All patrons under 21 years of age, service will be refused.
 - 5.2 Check "State Seal" and other markings. Check for damage or alterations to identification card.
 - 5.3 Do not return falsified identification cards. Call management immediately.
6. If a patron shows signs of intoxication, staff is to refuse service, politely explain policy, suggest non-alcohol purchase, and/or call for management, if necessary.
7. If a patron is purchasing on behalf of someone else who appears **less than 30 years old**, staff is to request to see identification of recipient or contact supervisory personnel who will seek patron(s)

out. Staff will refuse service to minors and will inform all parties involved that policy allows for ejection from premises if illegal activity has occurred.

8. Alcohol dispensing may be restricted to one of the following practices or any combination thereof:

- No sales to intoxicated persons.
- No sales without proper identification.
- Limited alcoholic choices, if necessary.
- When in doubt, do not serve. Call supervisor.

9. Observe all patrons leaving the property. No alcoholic beverages are allowed to leave the facility or property.

10. Staff is to approach any person appearing to be impaired and leaving the event to determine if they are driving. If so, staff is to attempt to persuade them not to drive and request a non-impaired companion to drive. If unable, staff will refer patron(s) to bus or taxi service.

11. Supervisory and management personnel will complete documentation of any alcohol-related incidents at end of event. Information will be disseminated accordingly.

12. We shall provide non-alcoholic beverages to all designated drives either free or reduced prices.

13. The establishment fully participates in the Techniques in Alcohol Management Program and will continue such participation in that program or a similarly recognized program approved by the Royal Oak Police Chief. TIPS/TAM certification cards for all employees shall be available for inspection by the Police Department 35 days after the date of hire.

XII. REFUSE DISPOSAL: The establishment will dispose of refuse in enclosed dumpster(s), with locked lids. Pickup will be a minimum of one time per week. A water line with spigot will be provided to clean dumpster enclosure as necessary.

XIII. GENERAL: Every effort will be made to maintain positive relationships with adjacent and nearby businesses, as well as cooperation with all City departments. Every effort will be made to solve any problems which may arise.

XIV. EMERGENCY CONTACTS:

Tasso Teftsis (313) 732-5171
George Teftsis (313) 744-9330
Anderson Hardy (319) 321-9202

XV. REFERENCE TO VALET SERVICE: Valet services will not be provided.

Blue Goat Royal Oak LLC/ Blue Goat

Date: 3/27/2025

By: _____
George Teftsis/Owner

Anderson Hardy/ Executive Chef