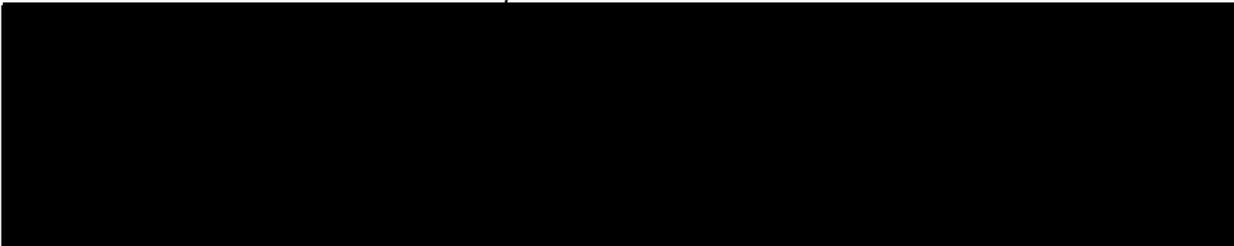


5. Location of the business by street address. For special event, list location of the event.

230 Franklin Rd, Franklin, TN 37064
(The Factory)
Phone number of the business 615-599-4995

6. Please give the following information on the person who will be managing the business. This person is an owner or a managing agent .

Name Jennifer Masley-Pohlman



7. Specify the identity, address and daytime contact phone number of the person to receive annual privilege tax notices and any other communication from the City.

Name Jennifer Masley-Pohlman Title President
Mailing Address 230 Franklin Road
City, State, Zip Franklin TN 37064
Daytime contact phone number 616.328.7732

8. Will the permit be used to operate two or more restaurants or other businesses under the same permit as permitted by T.C.A. Section 57-5-103(a)(4) within the same building? Yes No .

If so, specify number N/A. List the names of the restaurants or other businesses and describe their location (use additional sheet if necessary)

9. Do you own the premises on which you will operate? NO
If no, please give the name and address of the property owner.

The Factory - 230 FRANKLIN RD - Franklin, TN
37064

10. Has any person having at least 5% ownership interest, managers or employees of the business been convicted of any violation of beer or alcoholic beverage laws or any crime (other than minor traffic violations) within last ten (10) years? NO If so, give particulars of each charge, court and date convicted.

11. Has this owner or the owners organization had a beer permit revoked, suspended, or denied in the State of Tennessee? Yes ___ No If so, please give date, place and cause of said revocation.

12. Give the name and address of the former beer permittee at this establishment.

Blue room, LLC - 641 FOGG ST
NASHVILLE, TN 37203

13. Give applicant's history of involvement in the beer business, if any.

Saffire Restaurant ~~HTA~~ sold beer and
Tomkats

14. Give applicant's employment record for the past 10 years.

Thomas Morales / TOMKATS, INC, 641 FOGG ST, NASHVILLE

Jennifer Masley / JETT Companies / Sip Organic Juice Bar
888 Forest Hills Ave, Grand Rapids, MI 49546

15. What is the exact nature of the business in which you are applying for a beer permit?
(Restaurant, tavern, motel, etc.)

RESTAURANT

16. Will a full course menu be served? YES
17. Will separate and sanitary facilities be maintained for men and for women? YES
18. Will dancing be allowed on your premises? N/A
If yes, do you acknowledge that section 9-102 of the Franklin Municipal Code prohibits the operation of establishments allowing dancing between 1:30 AM and 8:00 AM? _____

TRAINING POLICY:

All beer applications must have a training policy submitted with application. This policy must include training regarding the sale of beer to minors.

19. Please read the following and upon signature of this application, you do understand and agree to comply if you are granted a permit.
- (a) You will not sell beer or similar beverages except at the place or places for which the beer board has issued your permit.
 - (b) You will not sell beer or any like beverage except in accordance with the terms of said permit.
 - (c) If this application is made for permit to sell and not for consumption on the premises, you will not sell for consumption on the premises and not allow consumption on the premises.
 - (d) You will rigidly enforce the law against sales to minors.
 - (e) You will prohibit gambling at your establishment and understand that the conduct of such activities on the premises will result in revocation of your permit.
 - (f) You will secure a certificate or statement from the health department or health officer that the premises covered by the application meet the requirements of the ordinances of the City of Franklin and the laws of the State of Tennessee.
 - (g) You will not attempt to transfer this permit to anyone else.
 - (h) You will display this permit in a prominent place in your establishment.
 - (i) You will not sell or distribute beer between the hours of 3:00 AM and 6:00 AM (8:00 AM for on premises consumption) during the week and between the hours of 3:00 AM Sunday and 12:00 Noon Sunday (10:00 AM for on premises consumption).
 - (j) You will prohibit the congregation at your establishment of those who reasonably appear to be intoxicated, lawless, rowdy, or prostitutes.
 - (k) You will not allow any liquor with alcoholic content of greater than five percent (5%) to be consumed on the premises.

- (l) You will not allow any sale or delivery of beer for consumption on the premises outside of the building, it being the intention to prohibit the sale of beer by what is commonly known as "curb service" or "curb sales" of beer.
- (m) You will comply with all requirements of section 2-201 through 2-229 of the municipal code of the City of Franklin.

A non-refundable \$250 fee must accompany this application and the application shall be submitted at least fifteen (15) days prior to the Beer Board meeting at which it is to be considered. If the application is approved you are required to provide documentation of sales tax registration to the city within ten days of approval. Any applicant making false statement in this application shall forfeit his permit and shall not be eligible to receive any permit for a period of ten years.

A privilege tax of \$100 is imposed on the business of selling, distributing, storing or manufacturing beer in this state effective January 1, 1994 and each successive January 1. Any holder of a beer permit issued after January 1, 1994 shall pay a pro rata portion of this annual tax when the permit is issued.

I hereby make application to the City of Franklin Beer Board for a beer permit.

The signing of this application acknowledges that I am aware of the laws prohibiting the sale of beer to minors.

I hereby certify that no person having at least a 5% ownership interest, nor any person to be employed in the distribution or sale of beer in my establishment has been convicted of any violation of the beer or alcoholic beverage laws or any crime involving moral turpitude within the past 10 years.

I am also aware that I shall not be issued a permit or my permit shall be revoked if my business location causes traffic congestion or interferes with schools, churches, or other public places of public gathering, or otherwise interferes with public health, safety and morals.

[Handwritten Signature]

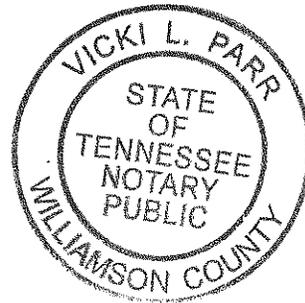
Signature of Applicant/Owner (or Authorized Corporate Officer)

On behalf of: SAFFIRE LLC
Name of Business Entity

Sworn to and subscribed before me this 19 day of January, 2017

[Handwritten Signature]

Notary Public



My Commission Expires: 2-23-20

Official Use Only	
Application Fee \$	<u>250.00</u> Date Paid <u>1-24-17</u>
Privilege Tax \$	<u>90.00</u> Date Paid <u>1-24-17</u>
Board Meeting Date	<u>2, 14, 17</u>

Guidelines for Safe Service of Alcohol

These recommendations are offered as guidelines only. When hosting a party or event where alcohol is to be served, be sure to abide by all University policies and applicable laws.

- Never make alcohol the focus of any event or party.
- Always serve an ample and attractive selection of non-alcoholic beverages (e.g., juices, soft drinks, bottled water).
- Clearly label containers that have alcohol to avoid confusion.
- Use a non-carbonated base to avoid the increased absorption rate caused by the carbonation.
- Avoid having an open bar or common containers (such as kegs), as they tend to promote over-indulgence. Serving drinks in individual containers enables guests to more easily monitor their alcohol consumption.
- Provide high protein, non-salty food throughout the event. Food slows the rate of alcohol absorption.
- Allow time between drinks so guests can feel the effects of one drink before being served another.
- Remember: one drink per hour and no more than three drinks per event for moderate drinking.
- Stop serving alcohol completely at least one hour before the end of the party. Only the appropriate amount of time- approximately one hour for each drink consumed - will restore sobriety to a guest.

Planning Considerations: General Matters

Questions

Answers

Is alcohol appropriate at this event?

Remember: Alcohol should never be the primary focus of any event.

Who will be in attendance?

Will minors be in attendance? If so, can service be monitored and identification verified?

Is the event public or private?

Public events (no RSVP and open to passers-by) should be structured so that identification can be verified and service monitored.

What activities are connected with the event?

If the activities are connected during the workday, alcohol should not be served. If participants are driving or are in contact with dangerous equipment, safety measures should be considered (e.g., providing alternative modes of transportation).

What are the setting, time and size of the

If there will be large numbers in attendance, of the setting precludes reasonable means of

event?

control, alcohol service is not advisable.

Host Responsibilities

- Remain sober. The host should abstain from drinking alcoholic beverages while conducting official duties. You can be in a better position to handle emergencies and drive impaired guests home, if necessary.
- Do not serve alcoholic beverages to persons under 21 years of age. Diligently inquire, by examining driver's license or state identification, if the person is 21 or over. It is advisable to ask anyone who appears to be 35 years or younger for identification.
- Do not continue to serve alcohol if you observe any signs of impairment such as illness. Guests have overindulged if their speech is slurred and/or their gait is unsteady.
- Do not allow guest to drive if you suspect that they are alcohol impaired. Be knowledgeable about and prepared in advance to provide alternative modes of transportation and/or arrange for a cab or friend to drive the guest home.
- Call the local police department if the person insists on driving while impaired. Give the police the model and year of the vehicle and license plate number.
- Document all incidents that occur, including date, time, place, and what you did or attempted to do.

Server Responsibility

- Request identification to ensure that only guests 21 and over are served alcoholic beverages.
- Never leave alcoholic beverages unattended.
- Ensure that punch bowl is clearly labeled when they contain alcohol.
- Receive directions from the host on how to handle emergencies. The server and host should determine the following:
 - When to call the police (or other agency) for help
 - Who will take responsibility for calling emergency services
 - Who will document any incident or occurrence?
- Document any incident or occurrence, in cooperation with host, for future reference. A note book or file should be maintained. Occurrences such as an impaired guest insisting on driving, for instance, should be documented. Include time, place, people involved, specific occurrence and what you attempted to do or what you did do.

Limiting Alcohol Consumption of Guests

- Offer non-alcoholic beverages first.
- Retain a bartender with experience in alcohol management and the monitoring of guest consumption and behavior. It is recommended that there is one bartender for every 50 guests in attendance.
- Instruct staff not to encourage or "push" consumption of alcoholic beverages.
- Serve drinks in small glasses. Count drinks as a means of monitoring guest consumption.
- Delay responding to guest for another drink.
- Serve non-alcoholic beverages (i.e., juice, water, coffee), between service of alcoholic drinks.
- Buy only enough alcohol for the number of guests in attendance, with consideration given to the length of the event. Consider that approximately 1/3 of the population does not consume alcohol. Remember one drink per

hour and no more than 3 drinks per event set the pace for moderate consumption and should be used for determining the amount of alcohol to buy.

- Quiet music and soft lights slow consumption.

Assisting an Intoxicated Person

- Do not give the person food, drink or medication.
- Do not try to have the person walk or run.
- Do not suggest that the person take a cold shower; it will not help and could result in shock which is a medical emergency.
- An intoxicated person's judgment is impaired. Do not try to reason or argue with him/her.

POLICE DEPARTMENT

Deborah Y. Faulkner, EdD
Chief of Police



Dr. Ken Moore
Mayor

Eric S. Stuckey
City Administrator

January 25, 2017

TO: Chief Deborah Y. Faulkner *DF*

FROM: Mary E. Casteel
Mary E. Casteel, Communications Support Coordinator

SUBJECT: Beer Board Background Checks

A check of Franklin Police Department records was completed on Jennifer Masley Pohlman, Managing Agent for Saffire, LLC and found to be clear.

A check was completed through LexisNexis/Accurint and found to be clear.

Requested by: Christy McCandless

City of Franklin

P O Box 705
Franklin, TN 37065
(615) 791-3225

DATE: 1-24-17

TO: POLICE CHIEF

FROM: CHRISTY MCCANDLESS, ACCOUNT MGMT SUPERVISOR

RE: RECORDS CHECK FOR APPLICATION FOR BEER PERMIT
BEER BOARD MEETING DATE 2-14-17

Applicant is requesting a temporary permit. Please return ASAP.

Please return by 1-27-17 to provide information for Beer Board meeting agenda.

Name of Business Saffire

Location of Business 230 Franklin Rd, Ste 114 (The Factory)

Name of applicant Saffire LLC

Ma
Dri
Dat



- Recommend. Based on information available to date, the applicant has no record requiring denial of the permit under the provisions of Title 8 of the Franklin Municipal Code.
- Not recommending. Based on information available to date, the Police Dept. is not recommending approval of a permit.

CENTRAL RECORDS DIVISION
FRANKLIN POLICE DEPT

By _____

Date _____

Approved _____
Signature

City of Franklin

P O Box 705
Franklin, TN 37065
(615) 791-3225

DATE: 1-24-17
TO: CODES DEPT
FIRE DEPT
FROM: CHRISTY MCCANDLESS, ACCOUNT MGMT SUPERVISOR
RE: BUILDING INSPECTIONS FOR APPLICATION FOR BEER PERMIT

- ON PREMISES PERMIT
- OFF PREMISES PERMIT
- ON AND OFF PREMISES PERMIT
- MANUFACTURER'S OR DISTRIBUTOR'S PERMIT
- SPECIAL EVENTS PERMIT

Applicant is requesting a temporary permit. Please return ASAP.

Please return by 1-30-17 to provide information for Beer Board meeting agenda.

Beer Board Meeting Date 2-14-17

(Change in ownership)

Name of Business Saffire

Location of Business 230 Franklin Rd, Ste 114 (The Factory)

CODES DEPT

[Signature]
Building Inspector

1/27/17
Date

FIRE DEPT

Fire Inspector

Date