



Alcohol and Marijuana Control Office
 550 W 7th Avenue, Suite 1600
 Anchorage, AK 99501
alcohol.licensing@alaska.gov
<https://www.commerce.alaska.gov/web/amco>
 Phone: 907.269.0350

Alaska Alcoholic Beverage Control Board

Form AB-14: Licensed Premises Diagram Change

Why is this form needed?

This licensed premises diagram change form is required for all liquor licensees seeking to alter the functional floor plan or reduce or expand the area of the establishment's existing licensed premises, under 3 AAC 304.185. The required \$250 licensed premises diagram change fee may be made by check, cashier's check, money order, or credit card (VISA, MasterCard, American Express or Discover).

Your diagram must include dimensions and must show all entrances and boundaries of the premises, walls, bars, fixtures, and areas of storage, service, and consumption. If your proposed premises is located within a building or building complex that contains multiple businesses and/or tenants, please provide an additional page that clearly shows the location of your proposed premises within the building or building complex, along with the addresses and/or suite numbers of the other businesses and/or tenants within the building or building complex.

If approved, this form will replace the existing licensed premises diagram on file. All sections of the currently licensed area that you wish to remain licensed must be included in the outlined area, as described on Page 2 of this form. Blueprints, CAD drawings, or other clearly drawn and marked diagrams may be submitted in lieu of the second page of this form, as long as it meets the requirements listed on this form. The first and third pages must still be completed, attached to, and submitted with any supplemental diagrams. An AMCO employee may require you to complete the second page of this form if additional documentation for your premises diagram is needed.

This form must be completed and submitted to AMCO's Anchorage office prior to altering the existing floor plan. The licensed premises may not be altered unless and until the AMCO director has given written approval on this form.

Please note that licensees seeking to change licensed premises diagrams for multiple licenses must submit a separate completed copy of this form and pay a separate fee for each license.

Section 1 - Establishment Information

Enter information for the licensed establishment.

Licensee:	Six Mile Mermaid LLC	License Number:	5765
License Type:	Restaurant/Eating Place		
Doing Business As:	Dirty Skillet		
Premises Address:	19702 Hope Hwy		
City:	Hope	State:	AK
		ZIP:	99605

Section 2 - Summary of Changes

Provide a summary of the changes for which you are requesting approval.

- Licensing the new day lodge building

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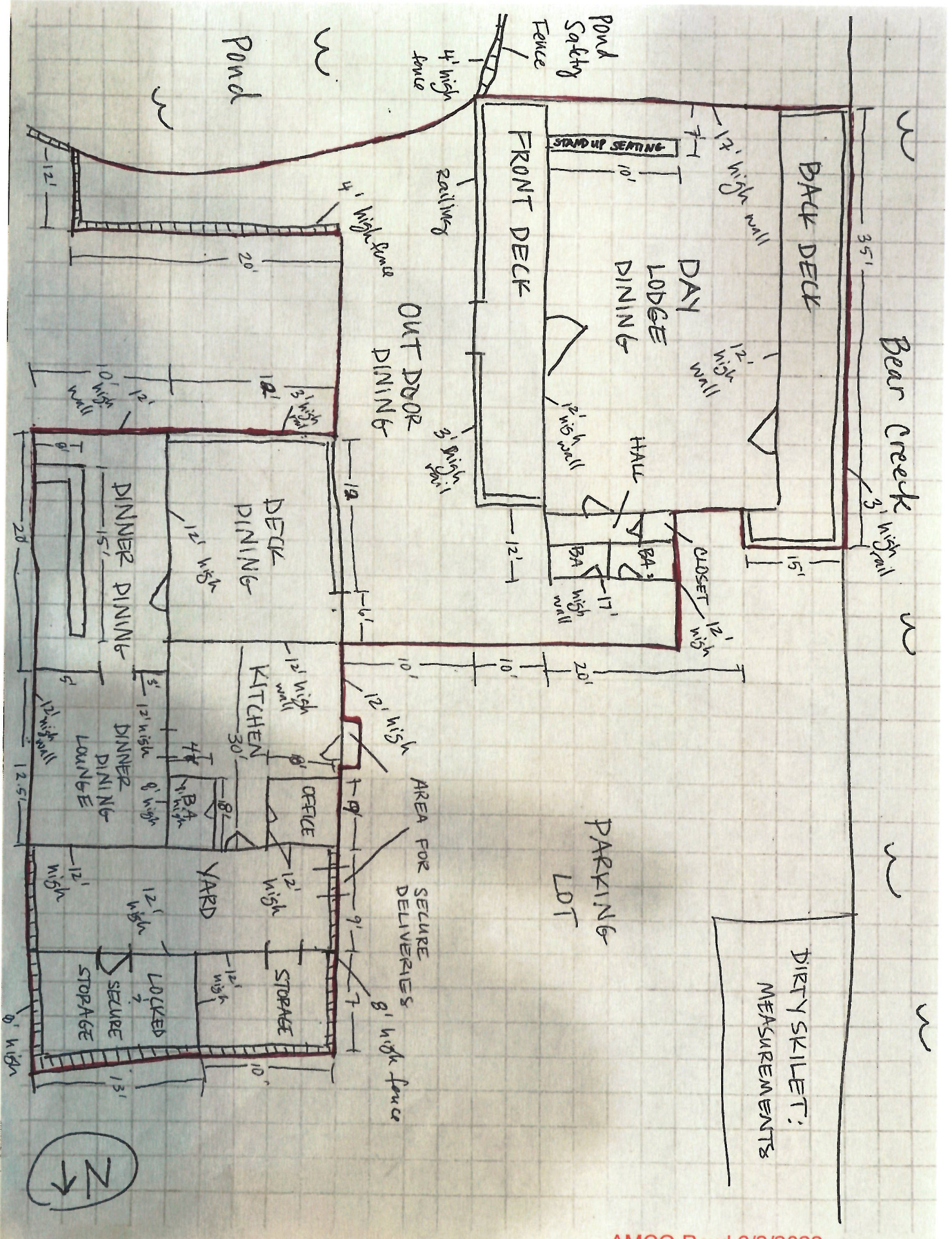
Alaska Alcoholic Beverage Control Board

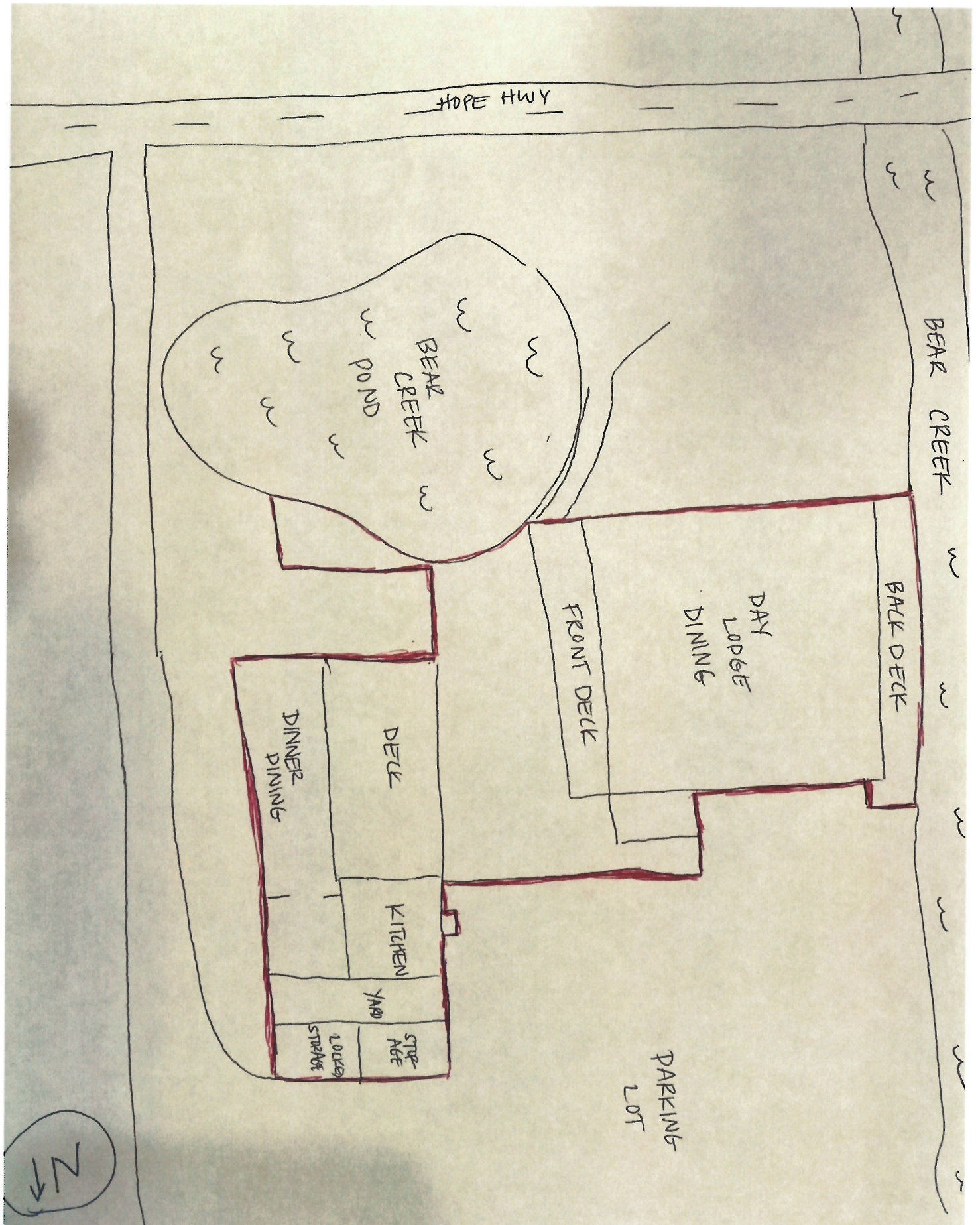
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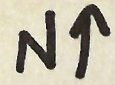
Section 3 – Detailed Premises Diagram

Clearly indicate the boundaries of the premises and the proposed licensed area within that property. Clearly indicate the interior layout of any enclosed areas on the proposed premises. Clearly identify all entrances and exits, walls, bars, and fixtures, and outline in red the perimeter of the areas designated for alcohol storage, service, and consumption. Include dimensions, cross-streets, and points of reference in your drawing. You may attach blueprints or other detailed drawings that meet the requirements of this form.

- see attached -







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SECURITY PLAN FOR DIRTY SKILLET

This document addresses the personnel and practices that will be used to prevent the transfer of alcohol across the permitted boundary and the access of alcohol by a minor.

Dirty Skillet is a restaurant / eating place. It is located at 19702 Hope Highway in Hope, Alaska, and it is the restaurant for Hope Alaska's Bear Creek Lodge. Because Dirty Skillet is part of both a lodge and restaurant, some guests and employees may be under 21 years old. To prevent the transfer of alcohol from the premises boundary and to prevent the access of alcohol by a minor, we have put the following security measures in place.

Secure Storage: All alcohol will be locked in secure storage. This will only be accessible by the restaurant owners, general manager and bar tender. Each of these individuals will be at least 21 years old and will hold on their person a current TPAs card verifying that they have been trained to control the distribution and service of alcoholic beverages in Alaska. The ready-to-serve alcohol will be kept behind the bar, which will be strictly limited to the restaurant owners, general manager, and bar tender. No server or diner, under 21 or over 21 years old, will be permitted behind the bar area where alcohol is ready to serve. This area will be monitored by security cameras.

Service: No alcohol drinks will be served by a server to a diner, regardless of the server's age. Because all ready-to-serve alcohol will be behind the bar areas only, the only individuals allowed behind the bar will be the restaurant owners, general manager, and bar tender. While servers may take a drink order from a guest, they will not deliver an alcoholic drink to anyone, regardless of the server's age. Servers will be trained to state the following: "The bar tender is the one who will take your drink order, and they ID everyone. I'll send them over to take that order for you." With that understanding, the bar tender is required, as per restaurant policy, to check the identification of every individual who orders alcohol.

Identification: All employees over 21 years old who deliver alcohol will have their current TAPs card on their person. They will have been trained to thoroughly examine each ID to assure that it is valid and current. Additionally, we will have a copy of the ID Checking Guide available for employee reference. It is the policy of Dirty Skillet to require that every ID be checked prior to the delivery of any alcoholic beverage.

Access (entrance/exit): The restaurant has three main areas: the small restaurant with a deck, the day lodge with its front and back decks, and the pond area with picnic tables. There is only one public entrance, so all guests must enter from the same area which allows the controlled prevention of unaccompanied minors on the premises. No alcohol sales or consumption will be outside of the main areas. The ready-to-serve alcohol is stored behind the bar of the small restaurant itself, which can only be accessed by the owners, general manager, and bar tender. The property has one access for an entrance from the parking lot and no access from the road which is on a bluff with a guardrail. The pond itself creates a natural boundary. And a secure pond fence separates the restaurant from the parking lot and unlicensed grounds. The lodge

area and the small restaurant are made of log and wood framing, and their only public access areas are within the licensed area where guests must enter from the same location. The railing on the small restaurant area prevents guests and minors from entering or exiting. The deck railing on the south edge of the lodge prevents entrance or exit, and the deck railing on the back of the day lodge is on a second floor and has no stairs to/from, which prevents entrance or exit. The yard, storage shed, and the connex for locked and secured storage (along the north side) is surrounded by an 8 foot fence that has only one locked gate for secure deliveries. The kitchen of the small restaurant has one locked back door for access for secure deliveries. Neither the gate to the yard nor the door to the kitchen is left open or unlocked for guest access. There are also security cameras in place to monitor these spaces.

Security: We employ a camera system that is focused on the storage areas, entrances, bar areas, outside decks, and dining tables. Additionally, our inventory system allows us to keep accurate count of the alcohol on premises. We have a restaurant policy of absolutely no drinking before or while on shift, so no employees will ever have personal alcohol on them during working hours.

Signage: All AMCO-required "Warning" signs, Dirty Skillet's liquor license, the Food Establishment Permit from the Division of Environmental Health, all business licenses, and all employee TAPs cards and food handlers cards will be prominently displayed in the restaurant for guests to easily and clearly see and read. These will be posted near the entrances and public areas.