



**Alaska Alcoholic Beverage Control Board**

**Form AB-03: Restaurant Designation Permit Application**

**What is this form?**

A restaurant designation permit application is required for a licensee desiring designation under 3 AAC 304.715 – 3 AAC 304.795 as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049. Designation will be granted only to a holder of a beverage dispensary, club, recreational site, golf course, or restaurant or eating place license, and only if the requirements of 3 AAC 304.305, 3 AAC 304.725, and 3 AAC 304.745, as applicable, are met. A menu or expected menu listing the meals, including entrees prepared onsite and offered to patrons, and copy of the DEC Food Service Permit (or corresponding DHHS documentation for licenses located in the Municipality of Anchorage) must accompany this form. Applicants should review AS 04.16.049 – AS 04.16.052 and 3 AAC 304.715 – 3 AAC 304.795. All fields of this form must be completed. The required \$50 permit fee may be made by credit card, check, or money order.

**Section 1 – Establishment Information**

Enter information for licensed establishment.

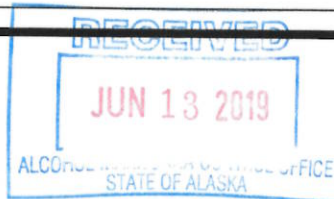
<b>Licensee:</b>	CATC Alaska Tourism Corporation		
<b>License Type:</b>	Beverage Dispensary Tourism - Seasonal	<b>License Number:</b>	3823
<b>Doing Business As:</b>	Resurrection Roadhouse		
<b>Premises Address:</b>	31772 Herman Leirer Rd		
<b>City:</b>	Seward	<b>State:</b>	AK <b>ZIP:</b> 99664
<b>Contact Name:</b>	Fernando Salvador	<b>Contact Phone:</b>	907-529-9881

**Section 2 – Type of Designation Requested**

This application is for the request of designation as a bona fide restaurant, hotel, or eating place for purposes of AS 04.16.010(c) or AS 04.16.049, and for the request of the following designation(s) (check all that apply):

- Dining after standard closing hours: AS 04.16.010(c)
- Dining by persons 16 – 20 years of age: AS 04.16.049(a)(2)
- Dining by persons under the age of 16 years, accompanied by a person over the age of 21: AS 04.16.049(a)(3)
- Employment for persons 16 or 17 years of age: AS 04.16.049(c)  
 NOTE: Under AS 04.16.049(d), this permit is not required to employ a person 18 - 20 years of age.

OFFICE USE ONLY	
<b>Transaction #:</b> W/AB14	<b>Initials:</b> CDC





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**Section 3 – Minor Access**

Review AS 04.16.049(a)(2); AS 04.16.049(a)(3); AS 04.16.049(c)

List where within the premises minors are anticipated to have access in the course of either dining or employment as designated in Section 2. (Example: Minors will only be allowed in the dining area. OR Minors will only be employed and present in the Kitchen.)

Minors are allowed in the dining and kitchen areas. Areas where alcohol is stored are locked or in the bar that is overseen by the bartender when open or under lock when the bar is closed. Server's are TAP's trained.

Describe the policies, practices and procedures that will be in place to ensure that minors do not gain access to alcohol while dining or employed at your premises.

All alcohol is secured or administered by the bartender at the bar. Servers are TAP's trained.

Is an owner, manager, or assistant manager who is 21 years of age or older always present on the premises during business hours?

Yes  No

**Section 4 – DEC Food Service Permit**

Per 3 AAC 304.910 for an establishment to qualify as a Bona Fide Restaurant, a Food Service Permit or (for licenses within the Municipality of Anchorage) corresponding Department of Health and Human Services documentation is required.

Please follow this link to the DEC Food Safety Website: <http://dec.alaska.gov/eh/fss/food/>

Please follow this link to the Municipality Food Safety Website:

<http://www.muni.org/Departments/health/Admin/environment/FSS/Pages/fssfood.aspx>

IF you are unable to certify the below statement, please discuss the matter with the AMCO office:

Initials

I have attached a copy of the current food service permit for this premises OR the plan review approval.

*\*Please note, if a plan review approval is submitted, a final permit will be required before finalization of any permit or license application.*







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**Section 5 – Hours of Operation**

Review AS 04.16.010(c).

Enter all hours that your establishment intends to be open. Include variances in weekend/weekday hours, and indicate am/pm:

Seasonal operation open seven days a week from 6am - 2pm then from 4pm - midnight.

**Section 6 – Entertainment & Service**

Review AS 04.11.100(g)(2)

Are any forms of entertainment offered or available within the licensed business or within the proposed licensed premises?

Yes  No

If "Yes", describe the entertainment offered or available and the hours in which the entertainment may occur:

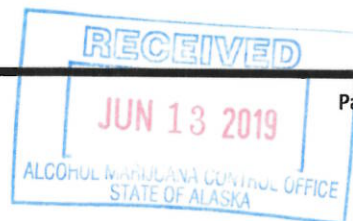
[Empty box for describing entertainment]

Food and beverage service offered or anticipated is:

table service  buffet service  counter service  other

If "other", describe the manner of food and beverage service offered or anticipated:

[Empty box for describing other food and beverage service]





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**Section 7 – Certifications and Approvals**

Read each line below, and then sign your initials in the box to the right of each statement:

Initials

There are tables or counters at my establishment for consuming food in a dining area on the premises.



I have included with this form a menu, or an expected menu, listing the meals to be offered to patrons. This menu includes entrees that are regularly sold and prepared by the licensee at the licensed premises.



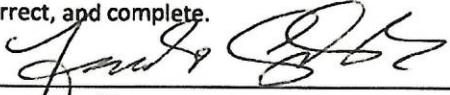
I certify that the license for which I am requesting designation is either a beverage dispensary, club, recreational site, golf course, or restaurant or eating place license.



I have included with this application a copy of the most recent AB-02 or AB-14 for the premises to be permitted. (AB-03 applications that accompany a new or transfer license application will not be required to submit an additional copy of their premises diagram.)



I declare under penalty of perjury that this form, including all attachments and accompanying schedules and statements, is true, correct, and complete.

  
\_\_\_\_\_  
Signature of licensee

**Fernando Salvador**  
\_\_\_\_\_  
Printed name of licensee

  
\_\_\_\_\_  
Signature of Notary Public

Notary Public in and for the State of Alaska

My commission expires: 7/31/19



Subscribed and sworn to before me this 12<sup>th</sup> day of June, 2019.

Local Government Review (to be completed by an appropriate local government official):

Approved  Denied

\_\_\_\_\_  
Signature of local government official Date

\_\_\_\_\_  
Printed name of local government official Title





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**AMCO Enforcement Review:**

Enforcement Recommendation:

Approve

Deny

\_\_\_\_\_  
Signature of AMCO Enforcement Supervisor

\_\_\_\_\_  
Printed name of AMCO Enforcement Supervisor

\_\_\_\_\_  
Date

**Enforcement Recommendations:**

**AMCO Director Review:**

Approved

Denied

\_\_\_\_\_  
Signature of AMCO Director

\_\_\_\_\_  
Printed name of AMCO Director

\_\_\_\_\_  
Date

**Limitations:**







**Alaska Food Code  
2019 Establishment Permit**

Division of Environmental Health  
Food Safety & Sanitation Program

Permit Number: 5517  
Issued to: **CATC ALASKA TOURISM CORPORATION**  
For: **Resurrection Roadhouse Food Service**  
For Operation of: **FF-1 Food Service**  
Located at: **31772 Herman Lehr RD Seward, AK 99664**

This permit, issued under the provisions of 18 AAC 31, is valid until the noted expiration date or unless suspended or revoked by the department.

This permit is not transferable for change of ownership, facility location, or type of operation. It must be posted in plain view in the establishment and is the property of the State of Alaska.

Expiration Date:  
December 31, 2019

Program Manager:

**If you have questions or concerns regarding  
safe food handling practices call toll free:**

**1-87-SAFE-FOOD**

**(In Anchorage call 334-2560)**



# RESURRECTION ROADHOUSE

SEWARD AK

## Entrées

### Fish and Chips

Beer-battered Alaskan cod is a crispy delight!  
Served with a house-made creamy coleslaw, tartar sauce, and fries

26

Substitute Halibut +10

### Alaskan Halibut

Alaskan halibut seasoned with our home-made Alaskan birch glaze and pan-roasted until flaky and delicious with a lemon and crispy sage garnish  
Served with rice pilaf and roasted seasonal vegetables

36

### Alaskan Salmon

Alaskan salmon is seasoned with a garlic-pepper spice blend and grilled to perfection.  
Topped with shaved vegetable salad and a spritz of fresh lemon  
Served with rice pilaf and roasted seasonal vegetables

29

### Alaskan King Crab Legs

An entire pound of Alaskan King Crab legs with drawn butter and lemon wedges  
Served with rice pilaf and roasted seasonal vegetables

39

Add a half pound of  
King Crab to any entrée  
+28

### Lemon Rosemary Chicken

Lemon-rosemary seasoned bone-in chicken. Brined overnight and roasted to succulent perfection  
Served with mashed Yukon potatoes and seasonal vegetables

29

### Dry-Aged Ribeye

Fourteen-day dry-aged ribeye steak, grilled to succulent perfection and topped with a house-made herbed compound butter  
Served with mashed Yukon potatoes and seasonal vegetables

37

Consuming raw or uncooked meat, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

-For parties of 6 or more there will be an 18% gratuity added-

 - CHEF'S CHOICE

 - GLUTEN FREE

 - VEGETARIAN



## **Seward Windsong Lodge**

## **Resurrection Roadhouse**

**# 3823**

### **Security Plan for Outside Decks**

The deck for the Resurrection Roadhouse is 20' - 80'. The deck has two entrances from the dining room and Glacier Banquet room. It also has two sets of stairs (entrances) from the walkway in front of the Roadhouse to the deck. A 30" high railing surrounds the deck.

When the deck is open for service, we have servers on deck. As with the restaurant, the servers have been TAP's trained and know that no one is allowed to exit the deck down the stairs with any alcohol. Alcohol is not permitted off the deck or out of the permitted restaurant areas. Both sets of stairs have signs posted on them that say "No alcohol permitted beyond this point". The two sets of stairs are easily visible from anywhere on the deck. Any minors must be accompanied by their parent or legal guardian.

