



CITY OF NOVI CITY COUNCIL
APRIL 17, 2023

SUBJECT: Consideration of a request from Maples Hospitality, LLC for a new Class C quota license to be located at 31260 Wakefield Dr, Novi, MI 48377, and Agreement on the Prohibition on Profiteering by Class C Liquor License Holders.

SUBMITTING DEPARTMENT: City Clerk

BACKGROUND INFORMATION:

This request was reviewed by City Council on December 19, 2022, and was postponed awaiting further improvements. As of April 13, 2023, Maples Hospitality has presented an updated menu, photos of renovations, and Certification of Plan Review letter from the Oakland County Health Division.

The city currently has seven new class c quota liquor licenses available. Chapter 3 of the city code contains the review criteria for considering a new license. Section 3-13 establishes the city's general licensing policy, which considers whether the facility:

- a) Will provide a service, product, or function that is not presently available within the city or that would be unique to the city or to an identifiable area within the city.
- b) Is of a character that will foster or generate economic development or growth within the city, or an identifiable area of the city, in a manner consistent with the city's policies.
- c) Represents an added financial investment on the part of a long-term business or resident with recognized ties to the city and the local community.

In addition, Section 3-15 (g) establishes specific criteria, evaluating the application with regard to:

The applicant (subsection [g][1]), such as:

- The applicant's management experience in the alcohol/liquor business

The facility (subsection [g][2]), such as:

- Compliance with building, zoning, and other code requirements
- Effects on traffic
- Effects on the surrounding businesses and neighborhood
- Proximity of the proposed business facility to other similarly situated licensed liquor facilities

Benefits to the community (subsection [g][3])

- Effects upon the economic development of the city
- Effects on the health, welfare, and safety of the general public
- Whether the applicant has demonstrated a public need or convenience for the issuance of the liquor license for the business facility at the location proposed, taking into consideration, among other things:
 1. total number of licenses for similar establishments and/or operations in the city; and
 2. proximity of the establishment to other licensed liquor establishments
- The uniqueness of the facility contrasted with other existing or proposed facilities
- The permanence of the proposed facility in the community.

Section 3-17 of the City Code allows for an agreement on the prohibition on profiteering by Class C liquor license holders. Under the terms of the agreement, the City Council shall not approve the transfer of a Class C liquor license within three (3) years of the date of the original issuance of the license. A draft agreement is included in this packet.

Opening the restaurant would offer job opportunities to the community and surrounding area. The restaurant would provide staffing, vendors, and many opportunities for businesses both locally and from the surrounding area. The proposed location is situated adjacent to a 9-hole golf course that winds its way through the surrounding neighborhood. Additionally, this is a public golf course, which brings more people to the area as opposed to a private club, so it will attract more business to the area. The proposed restaurant at the facility is in an existing building that would allow families a place to gather and dine. As the restaurant is an existing structure it is already compatible with the surrounding area and will not have any negative impact on the surrounding architecture since it is already a part of it. The proposed facility is more than just a bar and grille. There is also a swimming pool on the premises and it being a public golf course creates a unique atmosphere that cannot be found nearby. Most public golf courses do not have a restaurant that serves alcohol and a pool.

The Police Department has no objection to the request. Approvals from the Fire Department and Community Development are conditional, pending compliance with City regulations.

RECOMMENDED ACTION: Consideration of the request from Maples Hospitality, LLC for a new Class C quota license to be located at 31260 Wakefield Dr, Novi, MI 48377 and Agreement on the Prohibition on Profiteering by Class C Liquor License Holders because the premises was previously occupied by a similar business licensed to sell alcohol and such use is not incompatible with other uses in the area, the existing use will continue and has not adversely affected surrounding uses, because the use provides for a unique dining experience not otherwise available in the immediate area which includes a public golf course and a pool, and because the applicant appears to qualify for a license under the City's ordinance.



550 W. Merrill Street
Suite 100
Birmingham, MI 48009
Office: (248) 258-9800
Fax: (248) 412-5600

November 14, 2022

VIA PERSONAL DELIVERY

City of Novi
Office of the City Clerk
Attn: Ms. Cortney Hanson
45175 Ten Mile Road
Novi, MI 48375

**Re: Request to Issue Class C Quota Liquor License to Maples Hospitality LLC.,
Located at 31260 Wakefield Drive, Novi, Michigan 48377.**

Dear Ms. Hanson:

On behalf of our client, Maples Hospitality LLC, enclosed please find its application respectfully requesting the issuance of a Class C Quota Liquor License, located at 31260 Wakefield Drive, Novi, Michigan 48377, along with the following documents:

- Questionnaires A & B: "Liquor License Application";
 - Please note there are no changes to the previously approved Site Plan, Building Façade Plan, and Interior Plan with Seating Arrangement. Please see the attached Letter of Verification attesting to the foregoing; and
- One (1) full copy of the Menu.

Additionally, enclosed is a check in the amount of **\$1,420.00** made payable to the City of Novi (\$1,000.00 for the application fee and \$420.00 for both members of Maples Hospitality LLC). If you have any questions or need any further information, please do not hesitate to contact the undersigned.

Very truly yours,

ELIA LAW, PLLC

Salam F. Elia

SFE/ac
Enclosures

Questionnaire A – Applicant Cover Information and Procedures for Liquor License

The Novi City Council will consider whether an applicant's proposal for a liquor license is reasonable when measured against the information contained within this completed application. Please answer each question thoroughly. All answers should be typed or printed legibly and neatly in black ink. If the space provided is insufficient for a complete answer, use additional sheets of paper, following the same format used in the questionnaire and attach to that part of the application. Failure to provide all required information or attachments could result in delay or denial of liquor license. All liquor license applications are subject to final approval by the Novi City Council. Please refer to Novi Alcoholic Liquor Ordinance, Articles I-II.

1(a). **Applicant's personal information:**

Name: Richard Konja

1(b). **Business location information:**

Name: Maples Hospitality LLC

Address: 31260 Wakefield Dr.

Novi, Michigan 48377

Phone: (248) 896-2765

NOTE: If the applicant is a partnership, you must include the name and address of each partner and attach a copy of the partnership agreement. If the applicant is a privately held corporation, you must include the name and address of each corporate officer, member of the board of directors and/or stockholders. Attach a copy of the articles of incorporation.

2. Type of liquor license applying for (circle all those that apply):

Class C Resort Tavern Club Hotel A B Quota Transfer Microbrewery/Brewpub

Theme of Proposed Business: Applicant proposes to reopen the restaurant currently located at the
golf club featuring a bar and grille theme that caters to patrons and their families.

3. Street address and legal description of the property where liquor license is to be located:

31260 Wakefield Drive, Novi, Michigan 48377 - See attached Exhibit A for the legal description of the
property where the liquor license is to be located.

Questionnaire B – Administrative Background Information for Liquor License

The Novi City Council will consider whether an applicant's proposal for a liquor license is reasonable when measured against the information contained within this completed application. Please answer each question thoroughly. All answers should be typed or printed legibly and neatly in black ink. If the space provided is insufficient for a complete answer, use additional sheets of paper, following the same format used in the questionnaire and attach to that part of the application. Failure to provide all required information or attachments could result in delay or denial of liquor license. All liquor license applications are subject to final approval by the Novi City Council.

1. What is the applicant's management experience in the alcohol/liquor business? Applicant has over 10 years' experience in the management of convenience retail stores that sell alcoholic beverages.

2. What is the applicant's general business management experience? Applicant has experience owning and operating multiple real estate development and holding companies along with currently owning a landscaping company for which he manages numerous employees.

3. What is the applicant's general business reputation? Applicant is very reputable with no claims, controversies, or litigation against any of his current or past businesses. He prides himself on the care of his staff and ensures that they are treated the way he wants to be treated, which is with respect, consideration, and courtesy.

4. What is the applicant's financial status and ability to build and/or operate the proposed facility on which the proposed liquor license is to be located? Applicant has sufficient capital to operate the proposed restaurant as necessary. The Applicant, along with his partners, purchased the real estate debt free and continues to have the funds to invest in the golf course and now restaurant.

5. What are the applicant's past criminal convictions involving moral turpitude, violence or alcoholic liquors? The Applicant has no past criminal convictions.

6. Does the applicant use alcoholic beverages to excess? Applicant does not use alcoholic beverages to excess.

7. What is the effect that the issuance of a license would have upon the economic development of the surrounding area?
Opening up the restaurant would offer job opportunities to the community and surrounding area. The restaurant would provide staffing, vendors, and many opportunities for businesses both local and from the surrounding area. Additionally, this is a public golf course, which brings more people to the area as opposed to a private club, so it will attract more business to the area.

8. What effect would the issuance of a license have on the health, welfare and safety of the general public? _____
There would be no negative impact on health, welfare and safety as shown by the fact that this is not a new use, as the previous owner had operated a restaurant at the golf club, prior to Applicant purchasing it. It is a controlled environment and no negative impact is anticipated.

9. Has the applicant received responses from the Police Department, Building Department and/or Fire Department with regard to the proposed facility? N/A

10. What is the public need or convenience for issuance of a liquor license for this facility at the proposed location? _____
The issuance of a liquor license at the proposed facility is not only convenient but essential to give the residents of the area a safe, fun, and enjoyable place to gather that is family friendly. The proposed location will also be a great meeting place.

11. What is the uniqueness of the proposed facility when contrasted against other existing or proposed facilities and the compatibility of the proposed facility to surrounding architecture and land use? The proposed facility is more than just a bar and grille. There is also a swimming pool on premises and in being a public golf course creates a unique atmosphere that cannot be found nearby. Most public golf courses do not have a restaurant that serves alcohol and a pool. Additionally, the restaurant is an existing structure that is already compatible with the surrounding area, and will not have any negative impact on the surrounding architecture as it is already a part of it.

12. Does the facility to which the proposed liquor license is to be issued comply with the applicable building, plumbing, electrical and fire prevention codes and zoning statutes and ordinances applicable to the City of Novi? Has applicant received information from the appropriate departments? Yes, the proposed facility is compliant with all codes, regulations, statutes and ordinances. Applicant has received information from the appropriate departments regarding their compliance with all of the above.

13. What effect will the facility to which the proposed liquor license is to be issued have upon vehicular and pedestrian traffic in the area? There would not be an increase in traffic. The proposed facility has been in existence since 1993 and it is anticipated most of the patrons to the restaurant are already patrons of the golf club, as such we do not anticipate much change in the existing traffic.

14. What is the proximity of the proposed business facility to other similarly situated licensed liquor facilities? There are not many similarly situated licensed liquor facilities within the proximity of the proposed facility. There are other restaurants nearby, but not many of them serve alcohol. The proposed facility sits on a public golf course and the closest golf course is many miles away.

15. What is the proximity of the proposed facility to complimentary uses such as office and commercial development? The proposed facility is within 1.5 miles of a large commercially developed area. It is also within 2 miles of a business park that houses numerous companies and office spaces. The proposed location would be an ideal location for the business park tenants to hold business meetings, client lunches, and company dinners/happy hours at the proposed restaurant.

16. What effect would the proposed facility have upon the surrounding neighborhood and/or business establishments, including impacts upon residential areas, church and school districts? The proposed facility will have no negative effect on the residential areas, churches, school districts, etc., only positive. The proposed location is situated adjacent to a 9 hole golf course that winds its way through the surrounding neighborhood. The proposed restaurant at the facility is in an existing building that would allow families a place to gather and dine.

17. What proposed or actual commitments are being made by the applicant to establish permanency in the community? Applicant has built a rapport with the City, surrounding neighbors, local associations, and businesses who show great excitement for the proposed restaurant.

18. What utilities are available to serve the facility? The golf course is already operational and the restaurant was built out by the previous owner and has all the necessary utilities to serve the facility.

19. What other factors should the Novi City Council consider? Applicant has extensive knowledge and expertise in the retail operations industry. They hope to bring this expertise to the proposed location in creating an environment and atmosphere that not only caters to the community but will provide job opportunities alike. The Novi City Council should consider the positive impact the proposed location would offer the community and the revitalization of the restaurant at the golf course.

LETTER OF VERIFICATION

State of Michigan)
)ss
County of Oakland)

The undersigned, Richard Konja on behalf of Maples Hospitality LLC (“Company”), verifies the following:

1. I, Richard Konja am a member of the Company.
2. I, Richard Konja, am authorized to sign this Letter of Verification on behalf of Company.
3. The Company’s facility is located at 31260 Wakefield Dr., Novi, Michigan 48377.
4. The proposed facility is an existing building which has already received Site Plan approval.
5. The Building Façade Plan for the proposed location has been previously approved by the Novi Planning and Community Development Department.
6. The Interior Plan with Seating Arrangement for the proposed location has been previously approved by the City of Novi Building Department.
7. There are **no changes** to the approved Plans.

I hereby state that the information above is true, to the best of my knowledge.


MAPLES HOSPITALITY LLC.,
a Michigan limited liability company



By: Richard Konja
Its: Authorized Member

The foregoing instrument was acknowledged before me on this 11th day of November, 2022, by Richard Konja, the authorized member of Maples Hospitality LLC., a Michigan limited liability company, on behalf of the company.





Amanda Ciccone, Notary Public
Wayne County, Michigan
Acting in Oakland County, Michigan
My commission expires: 10/22/2028



MAPLES

BAR & BISTRO

APPETIZERS

- GAMETIME NACHOS** — Tortilla chips, layered with your choice of grilled chicken or beef, shredded lettuce, white queso cheese, fresh pico, jalapenos, fresh chopped cilantro and fresh squeezed lime juice. Served with sour cream and salsa \$14
- ROASTED BRUSSELS SPROUTS** — Bacon Mustard Vinaigrette, Crushed Peanuts, Pickled Peppers \$12
- MAPLES SIGNATURE SLIDERS** — 4 Certified Angus Beef® sliders with cheese, lettuce, pickle, tomato and onion served on King's Hawaiian Buns \$14
- CHEESE STICKS** — Breaded mozzarella cheese, golden fried \$11
- SOFT BAKED PRETZELS** — Beer Cheese, Honey Mustard \$12
- CHICKEN SATAY** — 4 chicken skewers, stir fried vegetables, scallions, water chestnuts, tossed in sweet chili sauce, and a side of Thai peanut dressing. \$14
- ORIGINAL WINGS - 6 PIECE** \$10
- TENDERLOIN TIPS** — Sautéed beef tenderloin with bell peppers and mushrooms, finished with a shoyu demi-glace. Served with crostini. \$16
- COCONUT SHRIMP** — Coconut encrusted shrimp, sweet Thai chili sauce and mango salsa. \$15
- CALAMARI FRITTI** — Flash fried calamari and artichokes, finished with tomatoes, pepperoncini rings, capers, and a garlic lemon beurre blanc. \$16

SOUP & SALADS

SOUP OF THE DAY	\$6
NOVI CHOPPED SALAD — House lettuce mix topped with grilled chicken, bleu cheese, sliced apples, candied pecans, Applewood smoked bacon, dried cranberries and balsamic vinaigrette.	\$15
MICHIGAN CHERRY — Fresh garden greens topped with chopped chicken breast, sun-dried cherries & apricots, crumbled Blue cheese, red onion, tomato & cucumber	\$16
GREEK SALAD — Fresh garden greens topped with feta, olives, beets, tomato, cucumber, pepperoncini & red onion	\$14
CAESAR SALAD — Romaine, Parmesan, Herb Croutons, Caesar Dressing	\$13
GARDEN SALAD — Field Greens, Cucumbers, Feta, Grape Tomatoes, Radish, Carrots, Champagne Vinaigrette	\$13
CHICKEN COBB — Grilled or Fried Chicken, Corn, Bacon, Egg, Grape Tomatoes, Avocado, Romaine, Crumbled Blue Cheese, Buttermilk Ranch	\$17

SANDWICHES & BURGERS

Served with French Fries or Garlic Parmesan Fries.

GRILLED CHICKEN PANINI — Fresh mozzarella, roasted red peppers, sliced tomatoes, mixed field greens and balsamic vinaigrette	\$14
MAPLES BACON CHEESEBURGER — Topped with American cheese & bacon strips	\$16
THE MAPLES HOT CHICKEN — Southern Fried Chicken Breast, Nashville Hot Sauce, Pickles, Crunchy Chili Slaw, Brioche	\$15
MUSHROOM & SWISS BURGER — Topped with Swiss cheese & sautéed mushrooms	\$16
BEYOND BURGER — Beyond Meat Plant-Based Burger, Avocado, Bistro Sauce, Lettuce, Tomato, Onion, Brioche	\$16
CLUB SANDWICH — Smoked black forest ham, deli turkey breast, crispy bacon strips, Swiss & American cheese, tomato, lettuce & mayo on toasted whole wheat bread	\$13
CAESAR WRAP — Charbroiled chicken breast, fresh romaine lettuce, shredded Parmesan & Caesar dressing wrapped in a soft flour tortilla	\$14
PHILLY CHEESE STEAK — Our tender grilled steak, Swiss cheese, mushrooms, sautéed onions & green peppers on a toasted submarine bun	\$14
BREAKFAST BURGER — Fried Egg, Bacon, and Avocado on Top	\$17

ENTRÉES

BAKED SALMON — Salmon Seasoned and Baked with Honey and Mustard Glaze	\$19
PAN-FRIED LAKE PERCH — Lake Perch seasoned & flour-dusted, pan fried golden & served with potato & chef's vegetables	\$19
FISH & CHIPS — Prime cut cod fillets battered, golden fried & served with potato, chef's vegetables, lemon & tartar sauce	\$17
SHRIMP SCAMPI — Shrimp Sautéed in Butter, Garlic and then Cooked in White Wine and Lemon Juice	\$20
FETTUCINI ALFREDO — Prepared with our own Alfredo Sauce	\$19
VEGETARIAN MANICOTTI — House made crepes, rolled and filled with ricotta, spinach and grated parm. Topped with tomato sauce and melted cheese.	\$19
CHICKEN PARMESAN — with Spaghetti and Garlic Bread	\$18
FILET MIGNON — With Red Wine Demi-Glace and Garlic Mashed Potatoes	\$32
NEW YORK STRIP STEAK* — A tender 10 oz. premium USDA New York Strip Steak seasoned with spices & perfectly char-grilled, served with potato & chef's vegetables	\$24
CHICKEN BREAST DINNER — Two seasoned char-grilled chicken breast fillets served with potato & chef's vegetables	\$19
VEAL — Your choice Marsala, parm, lemon sauce.	\$22



MEMORANDUM

TO: MELISSA MORRIS, DEPUTY CITY CLERK

FROM: CHARLES BOULARD, DIRECTOR OF COMMUNITY DEVELOPMENT *UB*

SUBJECT: MAPLES HOSPITALITY LLC LIQUOR LICENSE

DATE: APRIL 13, 2023

The property located at **31260 WAKEFIELD DR** with the business name of **Maples Hospitality LLC** has received Special Inspection permit **PSI22-0107** for the purpose of:

- Auctions
- Liquor License: Maples Hospitality LLC**
- Arcade License
- Massage License
- Outdoor Gathering
- Outdoor Seating
- Other:

From a building safety standpoint, the Building Division does not object to the proposed license, subject to rooftop screening, and inspection approvals prior to occupancy. Should you have any further questions with regards to this matter please feel free to contact me at (248) 347-0423.



OAKLAND COUNTY EXECUTIVE DAVID COULTER

Calandra Green, Health Officer
(248) 858-1280 | health@oakgov.com

NAME OF ESTABLISHMENT: MAPLE CLUB GOLF COURSE
 STREET ADDRESS: 31260 WAKEFIELD DR
 TOWNSHIP, CITY, OR VILLAGE: NOVI, MI 48377

PRIMARY CONTACT: RAMY DENHA
 PRIMARY CONTACTS ADDRESS: 31260 WAKEFIELD DR
 NOVI, MI 48377

CERTIFICATION OF PLAN REVIEW

NEW ESTABLISHMENT REMODELED ESTABLISHMENT PARTIAL REMODEL

The plans and specifications for the food establishment as described above have been reviewed and approved by this Division.

Environmental Sanitarian

3/02/2023

Date

Approval of plans and specifications does not constitute endorsement or acceptance of the completed establishment (structure or equipment). A final inspection of each completed establishment with equipment installed will be necessary to determine if it complies with local or state laws applying to such establishments. Documentation of final plumbing and mechanical approval, if applicable, shall be provided at least twenty-four (24) hours in advance of scheduled field visit.

A request for the pre-opening inspection must be received by this office. This should be made at least five (5) working days in advance of the anticipated inspection date. Your failure to request the inspection or to provide the required documentation may result in delays of Health Division approval for opening.

Please be advised that prior to receiving a permit to operate a new food service business in Oakland County, each business applicant shall have at least one (1) employee/staff member per business site who has successfully completed an approved Food Service Manager Certification Program. Additionally, it is recommended that all food service employees attend a basic food safety class, which this Division offers free of charge. Please make arrangements with your area sanitarian for scheduling the class.

The issuance of this certification in no way relieves you from obtaining all other necessary permits from the local unit of government.

This certificate expires one (1) year from date of issue.

March 2, 2023

RAMY DENHA
31260 WAKEFIELD DRIVE
NOVI, MI 48377

RE: APPROVED FOOD SERVICE PLANS FOR MAPLE CLUB GOLF COURSE, 31260 WAKEFIELD DRIVE, NOVI, MICHIGAN (EST ID #686411)

Dear Mr. Den:

This letter will serve to confirm this Division's Plan Review of the above referenced food establishment. The submitted plans and specifications have been reviewed and approved on **March 2, 2023**, in accordance with the Michigan Food Law, Public Act 92 of 2000, as amended. This approval authorizes you to **extensively remodel a previously existing food service facility, including installation of new food service equipment** per plans and specifications received by the Oakland County Health Division (OCHD) on **February 21, 2023 and February 27, 2023**, including plans by **Hal Serwer** dated February 22, 2023.

This approval is given with the following stipulations:

- Item 1** A new food service establishment must have at least one (1) full time employee that has successfully completed a Food Service Manager Certification Program that meets Michigan criteria for Food Service Manager Certification. **Proof of Required Certification(s) must be provided before final operating approval is issued.**
- Item 2** It is recommended that all food service employees receive basic food safety training prior to opening the establishment for business. A free basic food safety class is offered twice each month by this Division. You may contact our offices to schedule the class.
- Item 3** Provide all applicable standard operating procedures (SOP's) that are specific and appropriate to your operation. **SOP's must be submitted to this Division and approved before final operating approval is issued.**
- Item 4** Once construction is complete, submit a State of Michigan Food Service License Application form along with the appropriate fee, in person or via mail, to this Division. This application may not be submitted on-line and must be received prior to a pre-opening inspection. **This item must be verified as complete before final operating approval is issued.**

- Item 5** This food establishment is to be served by municipal water supply and a municipal sewer system.
- Item 6** Provide documentation of final mechanical approval from the local authority, if applicable.
- Item 7** Provide documentation of final plumbing approval from the local authority, if applicable.
- Item 8** Provide a non-smoking sign at all entrances to the food service establishment.
- Item 9** If your food service establishment will be serving any raw or undercooked ("cooked to order") meats, poultry, seafood, shellfish, or eggs, or food items containing these raw or undercooked ingredients, your menu(s) must contain the proper consumer advisory. **The consumer advisory and your final menu must meet the requirements of the 2000 Michigan Food Law, as amended, prior to this Division issuing final operating approval.** Please contact this Division if you would like assistance with your menu and consumer advisory.
- Item 10** If your food service establishment will be serving any raw or undercooked fish, provide documentation to this Division indicating the fish are received from an approved aquaculture supplier OR a written agreement or statement from the supplier specifying that the fish provided are frozen to a temperature and for a time specified under 3-402.11 of the 2009 FDA Food Code.
- Item 11** All equipment must be National Sanitation Foundation (NSF) listed or equivalent.
- Item 12** All plumbing fixtures must comply with the current Michigan Plumbing Code.
- Item 13** The wells of the three (3) compartment sink must be large enough to accommodate the largest utensil used in the facility.
- Item 14** Provide a drainboard at each end of each three (3) compartment sink.
- Item 15** Properly seal all sinks and drainboards to their adjacent wall. Exposed screwheads and bolts are not approved.
- Item 16** The drain line from the basins of a three (3) compartment sink solely used for warewashing that are not directly connected to a grease interceptor must discharge atmospherically by means of an air break into a waste sink or other approved receptacle.

- Item 17** The drain line from a food preparation sink must discharge atmospherically by means of an air gap of at least two (2) pipe diameters over a waste sink or other approved receptacle.
- Item 18** The drain line from food equipment (wok range, steam table, dipper well, steamer, etc.) must discharge atmospherically by means of an air gap of at least two (2) pipe diameters over a waste sink or other approved receptacle.
- Item 19** Condensate drain lines from all refrigeration/freezer units must discharge atmospherically by means of an air gap of at least two (2) pipe diameters over a waste sink or other approved receptacle.
- Item 20** Condensate and drain lines from ice machines and ice bins must discharge atmospherically by means of an air gap of at least two (2) pipe diameters over a waste sink or other approved receptacle.
- Item 21** Condensate and drain lines from ice machines and ice bins must not be directly connected with another waste line.
- Item 22** Drain lines from food equipment that run into a sealed cabinet or counter base must terminate at least two (2) pipe diameters above the base of the cabinet.
- Item 23** Solenoids or manual shut-off valves must not be located downstream of an atmospheric vacuum breaker.
- Item 24** Water feed lines to equipment with submerged inlets and shut off valves downstream (wok range, rethermalizer, pasta cooker, steamer, beverage container sprayer, etc.) must be protected by a pressure vacuum breaker (PVB) backflow prevention device that is ASSE approved (ASSE 1020/1056). A reduced pressure zone (RPZ) backflow prevention device (ASSE 1013) may be installed for in-line applications, if preferred.
- Item 25** The water feed lines to any beverage machine (coffee, tea, juice, espresso, soda, non-carbonated mixed drinks, etc.) must be protected by a vented double check assembly (VDC) backflow prevention device that is ASSE approved (ASSE 1022).
- Item 26** All threaded faucets/hose bibs must be protected by an atmospheric vacuum breaker backflow prevention device that is ASSE approved (ASSE 1001/1011).
- Item 27** If a chemical dispensing unit is to be installed directly to a utility sink faucet that has an integral atmospheric vacuum breaker backflow prevention device, a vented-T or equivalent device must be installed to relieve pressure on the system.

- Item 28** The hot water generation unit must provide a minimum energy input of 399,800 BTU's per hour with a minimum storage capacity of 200 gallons. The submitted documents indicate that two (2) Bradford White units with model number D-100T-199-3N will be installed.
- Item 29** A pressure reduction valve and temperature pressure gauge must be installed on the dishwasher.
- Item 30** Provide a sign at each hand washing sink indicating when to wash hands and that the sink is for that purpose only.
- Item 31** Provide stocked soap and paper towel dispensers at all hand sinks.
- Item 32** Provide hot water of at least 100°F to all hand sinks.
- Item 33** Provide a splashguard between hand washing sinks that have adjacent food preparation, food storage, or clean item storage.
- Item 34** Provide a minimum of fiberglass-reinforced plastic (FRP) or stainless steel on the wall surface behind the three (3) compartment sink, the dishwasher area, and the janitorial sink area.
- Item 35** Acceptable floor finishes in a walk-in cooler/freezer unit include quarry tile installed with a grout which is non-absorbent and impregnated with epoxy, silicone, polyurethane or equivalent compound; a twenty (20) gauge stainless steel floor; or an eighteen (18) gauge aluminum floor.
- Item 36** The minimum acceptable wall finish in a food preparation and storage area is a smooth, easily cleanable, light in color non-toxic gloss enamel or an epoxy-based paint.
- Item 37** The minimum acceptable floor finish in a food preparation and storage area is a vinyl composition, commercial grade floor tile. Quarry tile is recommended for the kitchen floor. Grouting should be non-absorbent and impregnated with epoxy, silicone, polyurethane or equivalent compound. Sealed concrete is acceptable with an approved epoxy coating.
- Item 38** The junctures between walls and floors must be coved and sealed.
- Item 39** The minimum acceptable ceiling finish in the food preparation and storage area is gloss enamel or epoxy-based paint on drywall; or a non-perforated vinyl-coated drywall, lay-in ceiling tile.
- Item 40** The exhaust hood(s) and ventilation system must meet the requirements of the current Michigan Mechanical Code.

- Item 41** Grease producing equipment may not be located under abutting ends of hoods.
- Item 42** Fire suppression piping may not run horizontally within the exposed hood capture cavity.
- Item 43** Underside of range over shelves and cheese melters must be installed with coved deflectors and enclosed ends.
- Item 44** Provide filters at all return air grills located in the food processing areas.
- Item 45** Provide a minimum of ten (10) feet isolation distance between the exhaust fan outlets and the fresh-air intakes.
- Item 46** Provide stainless steel on the wall surface behind the cooking equipment from the bottom of the canopy down to the floor base molding.
- Item 47** Provide a ventilation balance sheet twenty-four (24) hours in advance of an anticipated pre-opening inspection, if applicable.
- Item 48** The openings around pipes, electrical conduits, chases and all other wall perforations must be sealed.
- Item 49** All lighting throughout the facility must have adequate intensity.
- Item 50** All light fixtures must be adequately protected to prevent contamination of food and equipment in the storage, serving, holding, and preparation areas from accidental bulb or tube breakage.
- Item 51** All pass-through openings to the outside, such as drive-thru windows, must be self-closing.
- Item 52** All outer openings in the kitchen and dining areas must be insect and rodent proof with outer door openings requiring a self-closing mechanism.
- Item 53** If a dining area and/or food/beverage service area will be exposed to the outdoor environment, appropriate barriers and procedures must be put into place to protect food and food equipment from contamination along with preventing pest entry. These barriers must be installed and properly functioning.
- Item 54** Outdoor refuse containers must be placed on a solid, easily cleanable surface.
- Item 55** Toilet rooms must be provided with self-closing doors, mechanical exhaust ventilation, hot and cold water at handsinks, and single-service soap and towels. A covered waste container must be provided in the women's toilet room.

- Item 56** Under counter surfaces must be finished and sealed to provide a smooth and easily cleanable surface.
- Item 57** All ice bins and exposed food placed out for customer self-service must be adequately covered or protected by covers or approved sneeze guards.
- Item 58** Glassware storage over the patron area must be adequately enclosed or shielded to protect foods in the storage, serving, holding or preparation areas located below from accidental glass breakage.
- Item 59** Provide a storage area for employee's personal belongings (purses, medicines, bags, etc.) and an adequately-sized coat rack for the maximum number of employees on duty.
- Item 60** Provide storage shelving for cleaning and toxic materials and a mop rack for the storage of mops and brooms near the utility sink. Position the mop rack over the sink to drain the mop(s) into the sink.
- Item 61** Provide a metal-stemmed food thermometer accurate to plus or minus two (2) degrees Fahrenheit (scale: 0°F to 220°F) and food grade unit thermometers in all coolers and freezers.
- Item 62** Provide a supply of proper detergent and approved sanitizer for warewashing.
- Item 63** Provide proper sanitizing test kit or test strips at chemical dishwashers and/or at the three (3) compartment sink for all types of sanitizer to be used.
- Item 64** All equipment must be installed and in good, working condition before final operating approval is issued.
- Item 65** The facility must be clean and presented with a sanitation level that is acceptable for a food service establishment before final operating approval is issued.
- Item 66** The facility must be free of food product at the time of the opening inspection. Exceptions may be made for certain pieces of equipment to allow for verification of proper functionality.
- Item 67** The facility may receive up to two inspections during the operational approval process (a preliminary inspection, if necessary, and a final inspection). Additional inspections may be subject to reinspection fees.

PAGE 7
March 2, 2023
RE: Maple Club Golf Course

Approval of these plans and specifications does not constitute endorsement or acceptance of the completed establishment (structure or equipment). Operational approval is subject to field verification.

Changes to the approved plans must be made in writing. A final inspection of the completed establishment with equipment installed will be necessary to determine if there is compliance with applicable laws applying to such establishments. Arrangements for this inspection must be made not less than five (5) working days prior to your anticipated opening.

Please note this certification of plan approval expires one year from the date of issuance. If this Division does not receive further communication from you or your representatives concerning this project within one (1) year from the date of this letter, the file will be closed administratively. Furthermore, resubmittal of plans and payment of appropriate fees would be required if the project is reopened.

If you have any further questions, please call this office at (248) 343-5411.

Sincerely,

**OAKLAND COUNTY HEALTH DIVISION
Department of Health and Human Services**

A handwritten signature in black ink, appearing to read "Joshua Nelson". The signature is fluid and cursive, with a large loop at the end of the last name.

Joshua Nelson, R.S.
Senior Public Health Sanitarian
Environmental Health Services

cc: Novi Building Department
Hal Serwer, Abbey Equipment
Claudia Terrell, Chief of Food, Shelter, and Prevention
Amanda McMahon, Plan Review Supervisor
Carey Cribbs, Area Supervisor
Jonathan Boyda, Area Sanitarian

MEMORANDUM



TO: DAWN SPAULDING, DEPUTY CITY CLERK
FROM: ERICK W. ZINSER *E. Zinser*
DIRECTOR OF PUBLIC SAFETY / CHIEF OF POLICE
INITIATED BY: ERIC LINDBLADE, DETECTIVE *EL*
SUBJECT: CLASS C QUOTA LCC APPLICATION,
MAPLES HOSPITALITY, LLC.
DATE: DECEMBER 12, 2022

Liquor License Request:

Maples Hospitality, LLC. is requesting a Class C Quota License for a business operating as Maples Hospitality, LLC. located at 31260 Wakefield Drive, Novi, Michigan.

Applicant/Background Information:

Richard Konja and Ramy Denha, co-owners of Maples Hospitality are requesting a Class C Quota License from the City of Novi. The Michigan Liquor Control Commission (MLCC) has allocated seven (7) additional Class C Quota Licenses to the City of Novi due to the population increase in the city. If the Novi City Council approves this quota license for Maples Hospitality, LLC., they will immediately apply to the MLCC.

Criminal History/Police Contacts:

ICHAT was run on which returned with no record. There were several CLEMIS contacts for Konja and Denha but nothing recently that would affect this application.

Delinquent Tax Search

There are no delinquent taxes for this address although there is a balance of \$711.33 that is owed for winter taxes by December 12, 2022.

Michigan Liquor Control Commission (MLCC):

There are no active violations.

Financial Review:

Based upon the financial data provided by the corporation, no issues were found to prevent the liquor license application process from proceeding.

Summary:

Based on the information provided and the subsequent liquor investigation, I find no reason to deny the applicant's request. This request requires the approval of the Novi City Council.

C: Victor Cardenas, City Manager



December 12, 2023

CITY COUNCIL

Mayor

Bob Gatt

Mayor Pro Tem

Dave Staudt

Laura Marie Casey

Hugh Crawford

Justin Fischer

Brian Smith

Ericka Thomas

Interim City Manager

Victor Cardenas

City Clerk

Cortney Hanson

TO: Cortney Hanson, City Clerk

FROM: Fire Marshal – Kevin Pierce

SUBJECT: -Liquor Business License –
Maples Hospitality LLC

The above Liquor License is recommended for "**Conditional Approval**" that when the construction for the remodel has been completed, it **MUST** be inspected and approved by the Fire Marshal and or his designee for a certificate of completion. Also, that all the violations are corrected on the Notice of Violation form prior to opening for business. At **31260 Wakefield Dr. Novi MI 48377**

City of Novi

45175 Ten Mile Road
Novi, Michigan 48375
248.347.0460
248.347.0577 fax

cityofnovi.org

Morris, Melissa

From: Maples Golf Club <info@maplesgc.com>
Sent: Tuesday, April 11, 2023 11:19 AM
To: Hanson, Cortney <chanson@cityofnovi.org>
Subject: Course Pictures

Hello Cortney,

I hope all is well. I have attached some pictures of upgrades we have completed in the restaurant. I have also attached a menu so the board could see on Monday. If there is anything else needed for the board meeting on Monday, please let me know.

Thank you,

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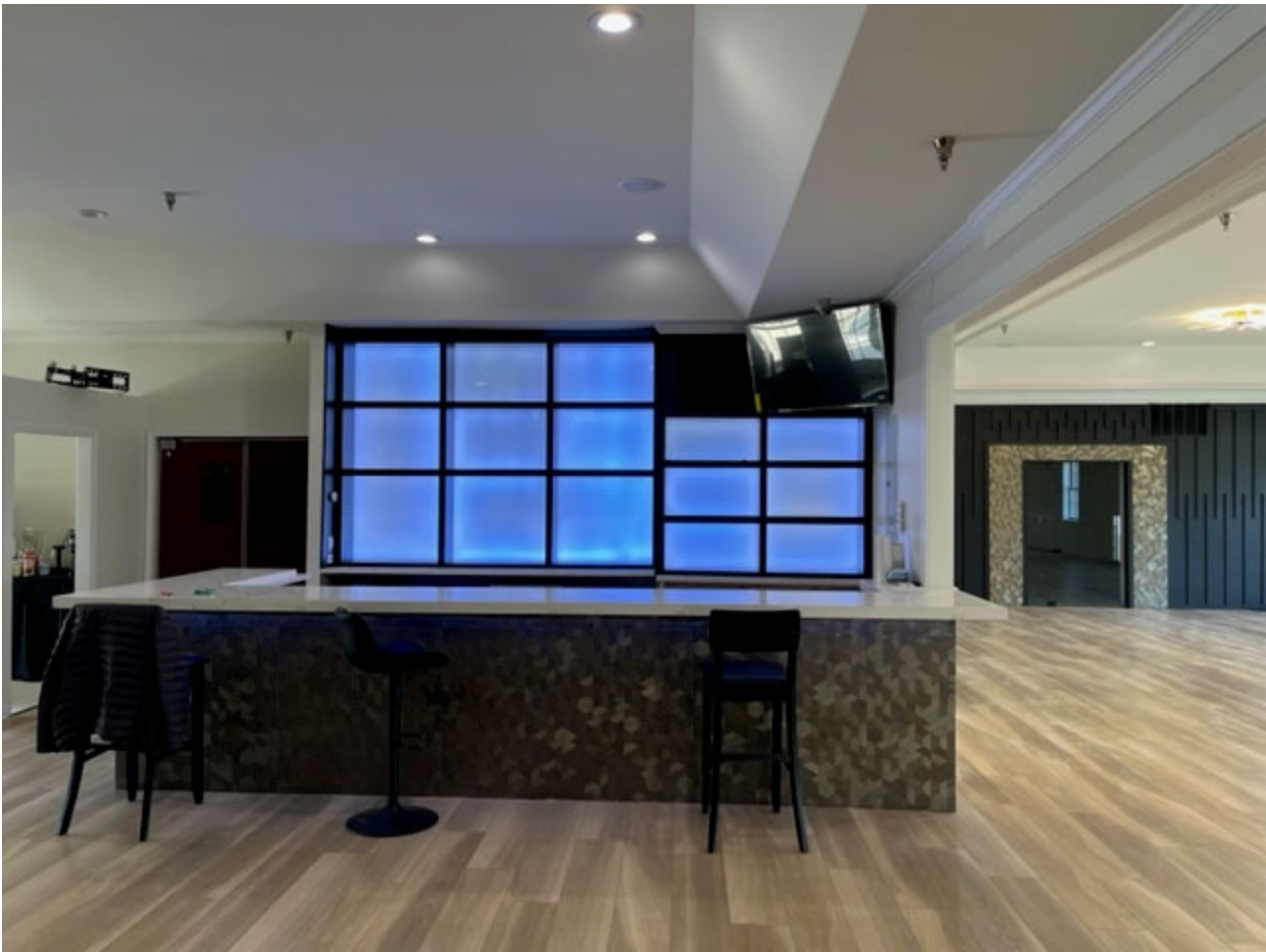
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> Sent from my iPhone

AGREEMENT REGARDING LIQUOR LICENSE

This Agreement made as of the date of the last signature on _____,
by and between THE CITY OF NOVI, a municipal corporation, with offices located at
45175 W. Ten Mile Road, Novi, Michigan 48375, hereinafter known as "THE CITY", and
_____, owners of _____, whose address is _____, Novi,
Michigan _____, hereinafter known as "APPLICANT."

RECITALS:

A. The City Council of THE CITY, approved a Resolution to recommend to the Michigan Liquor Control Commission, approval of the issuance of THE CITY'S Class C Liquor License (hereinafter "License") from THE CITY'S quota for the APPLICANT, to be located at _____, Novi, Michigan _____ (hereinafter "PREMISES").

B. To assure that APPLICANT'S representations that were made to and relied upon by the City Council of THE CITY in approving the Resolution were honored and enforceable by THE CITY, its City Council separately directed that the signing and delivery of the Resolution be deferred until the City Attorney had approved one or more agreements guaranteeing the License would stay in THE CITY, with this Agreement and the PREMISES.

IT IS THEREFORE AGREED:

1. In the event APPLICANT should cease operating its restaurant and/or cease to use the License at the PREMISES for any reason whatsoever for a period in excess of ninety (90) consecutive days without the written consent of THE CITY, then APPLICANT shall immediately proceed to place the License in escrow as provided in subsection (a), or return and request termination of the License under subsection (b) if it

has not been removed from escrow as provided in subsection (a) within five (5) years of being placed in escrow. In recognition that notwithstanding the requirements of this Agreement, the Michigan Liquor Control Commission could approve a transfer of the License to a location outside of THE CITY as currently provided in MCL 436.1521(1), as amended, if the License is required to be placed in escrow by this Agreement or the Michigan Liquor Control Act, APPLICANT agrees that after notice and an opportunity for APPLICANT to be heard, the City Council may object to renewal of the License by the Michigan Liquor Control Commission in accordance with the provisions of the Michigan Liquor Control Act and specifically MCL 436.1501(2), as amended.

- a. APPLICANT shall place the License into escrow with the Michigan Liquor Control Commission and maintain same in good standing with the Michigan Liquor Control Commission, conditioned on and with APPLICANT agreeing to take whatever steps are necessary to cause the License to remain in THE CITY, by APPLICANT using the License itself at another location within THE CITY, selling or transferring the License to the OWNER or a successor tenant for use at the PREMISES as provided in the attached Lease or selling or transferring the License to another entity for use at another location in THE CITY.
- b. APPLICANT shall return the License to the Michigan Liquor Control Commission and request that its rights to the License be terminated and that the License not be placed or continued in escrow but instead be returned to THE CITY to be added to its available quota Class C Licenses.

2. The parties also agree that in the event of a fire loss or some other type of event causing physical damage to the APPLICANT'S restaurant at the PREMISES and which results in a temporary closing of the APPLICANT'S business exceeding the ninety (90) consecutive days stated herein while the premises are being repaired or renovated, then same shall not be considered a violation of any of the conditions of this Agreement.

3. APPLICANT agrees that the City Council shall not approve the transfer of the License within three (3) years of the date of the original issuance of the License. The City Council may, but is not required to, excuse the above limitation for any of the following reasons:

- (1) If the License holder is a natural person, he or she dies or becomes incapacitated.
- (2) If the License holder is a corporation, the majority shareholder dies or becomes incapacitated, or the corporation dissolves for reasons other than to transfer the License.
- (3) If the License holder is a limited liability company, the company dissolves for reasons other than to transfer the License.
- (4) The License holder and the proposed License transferee establish that the transfer of the class License shall not result in profiteering.
- (5) The application of this limitation will subject the APPLICANT to financial hardship due to no fault of the APPLICANT, such as a change in the business climate, illness or death, labor or supply problems, and/or other factors outside the APPLICANT'S control.

Unless excused by the City Council as provided above, in the event a License is proposed for transfer within three (3) years from the date of issuance, the APPLICANT agrees that the Michigan Liquor Control Commission shall terminate the License and the City Council may approve the issuance of a new License to a new Applicant without any compensation to the Licensee who placed the License into escrow; provided, however, prior to the approval of such issuance to a new Applicant, the person or entity who placed the License into escrow shall be afforded written notice and an opportunity to be heard, and all objections raised at the hearing shall be resolved (at the Michigan Liquor Control Commission or in the circuit court if necessary) prior to issuance of the License to a new Applicant.

4. APPLICANT agrees that the recommendation of approval agreed upon by the City Council is not a property right and was approved upon the express and continuing condition that the requirements and conditions set forth in this Agreement shall be maintained and not violated by APPLICANT.

5. APPLICANT agrees that after notice and an opportunity for APPLICANT to be heard, a finding by the City Council that a violation of a requirement or condition set forth in this Agreement has occurred, shall be grounds for the City Council to request revocation and/or object to renewal of the License by the Michigan Liquor Control Commission in accordance with the provisions of the Michigan Liquor Control Act and specifically MCL 436.1501(2), as amended.

6. APPLICANT acknowledges that the agreements contained herein are unique and in the event it violates one or more of those agreements, THE CITY would not be adequately compensated by damages or resorting to the remedies described in Paragraph 5, and therefore agrees that the terms and conditions of this Agreement

shall be specifically enforceable by THE CITY by action for such relief in the Oakland County Circuit Court for the State of Michigan and that if THE CITY prevails in such an action, it shall be entitled to an award and judgment that APPLICANT pay THE CITY'S costs and attorney fees incurred.

Witnesses:

APPLICANT:

By:
Its:

Subscribed and sworn to before me
this ____ day of _____, 20__

Notary Public
_____ County, Michigan
Acting in _____ County, Michigan
My Commission expires: _____

Witnesses:

THE CITY:

By: Robert J. Gatt, Mayor

By: Cortney Hanson, Clerk

Subscribed and sworn to before me
this ____ day of _____, 20__

Notary Public
_____ County, Michigan
Acting in _____ County, Michigan
My Commission expires: _____