



CITY OF NOVI, MICHIGAN

Liquor License Application

Questionnaires A and B

**Questionnaires A and B are to be
completed and returned to the
Novi City Clerk's Office**

Licensing Policy

This article establishes an application and review process for the issuance of both new licenses and the transfer of existing licenses into the city or between or among applicants. The process is intended to ensure that the individuals and entities seeking licenses from, or charged with operating licensed establishments within, the city meet certain minimum requirements as to criminal history, past conduct, and ongoing business operation standards. It requires city council review of application information in light of certain criteria that is established for purposes of identifying the kinds of facilities that qualify for a license. It reserves to the city any and all discretion afforded it under applicable law relating to the issuance of licenses.

As a general matter of policy, applicants for a license will need to demonstrate an identifiable benefit to the city and its inhabitants resulting from the granting of the license. While all of the criteria set forth in this article are relevant to the decision whether to grant a license, an applicant must demonstrate in particular that the proposed 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; or,
- (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.

The weight to be given to each item of the criteria identified in this article, and the determination whether a particular applicant meets or satisfies those criteria is intended to be within the sole discretion of the city council.

Administrative Special Land Use

In addition to the Liquor License procedures noted above, any new establishment serving alcoholic beverages, and/or any expansion or significant change of site plan for an existing establishment, will need to follow the administrative Special Land Use public hearing process through the Community Development Department. The following must be submitted directly to the Community Development Department when a Liquor License application is submitted.

- **Application for Site Plan and Land Use Approval form.**
- Completed **Service of Alcoholic Beverages Special Land Use Application Checklist**, along with four sets of site plans and narratives as described in the checklist.
- Special Land Use **fees** (and possibly Site Plan review fees) will be assessed to the applicant.

The applicant is asked to contact the Community Development Department Planning Division at (248) 347-0475 to determine exactly what is needed for the Special Land Use application and site plan.

The Special Land Use and public hearing process will be handled by a committee represented by members of the Community Development Department, Public Services, and Assessing Departments for any new liquor license application, or for those applications that request an amendment to a site plan. The results of the special land use consideration and the public hearing process will be forwarded to the City Council for consideration along with the consideration of the Liquor License.

Requirements and Procedures

1. Complete the Michigan Liquor Control Commission Application. Contact M.L.C.C. in Lansing at 517-322-1400 or toll free 1-866-813-0011.
2. Fully complete the **Novi Liquor License Application Questionnaires A and B** and return them to the City of Novi Clerk's Office within 30 days. Complete **Questionnaire C** and return it to the Novi Police Department within 30 days.
3. Please review and include with the applicant's initial **cover letter**, a response to the Novi Alcoholic Liquor Ordinance, Article II, Section 3.14 (a) *Facilities for which new licenses may be granted*.
4. Attach a non-refundable **application fee** of \$1,000.00, plus \$210.00 for each person with a financial or management interest in the application including, but not limited to, partnership partners, corporate officers and directors. Please make the check payable to the City of Novi.
5. ***Site Plan** (1 copy - signed and sealed by a registered architect/engineer). If the facility is to be located in a proposed building for which site plan approval has not yet been obtained, or in an existing building that is to be remodeled, you must submit a conceptual site plan showing the proposed building and the relationship of the building to the surrounding properties and their uses.
6. ***Building Façade Plan** (1 copy - signed and sealed by a registered architect/engineer) – all sides, including signage. If the proposed building final site plan has been previously approved by the Novi Planning and Community Development Department and there are no changes, then please submit a letter of verification stating there will be no such changes along with this application.
7. ***Interior Plan with seating arrangement** (1 copy - signed and sealed by a registered architect/engineer). If the proposed interior has been previously approved by the City of Novi Building Department and there are no changes, then please submit a letter of verification stating there will be no such changes along with this application.
8. One full copy of the **menu**.
9. **Administrative Special Land Use** (see next page).
10. Provide any other information pertinent to the applicant and operation of the proposed facility that may be required by the Novi Alcoholic Liquor Ordinance, Article II.

*No site plan, building façade plan, interior plan or any part thereof, may be changed by the applicant once they have received approval in conjunction with the liquor licensing process. Applicant must submit separate plans and fees as required by other City of Novi departments and consultants in accordance with standard review procedures, if applicable.

Special Circumstances

Transfers that involve the following circumstances may be placed on a City Council agenda for consideration without payment of a fee and without the necessity of furnishing the information required for new licenses:

- (1) The exchange of the assets of a licensed sole proprietorship, licensed general partnership, or licensed limited partnership for all outstanding shares of stock in a corporation in which the sole proprietor, all members of the general partnership, or all members of the limited partnership are the only stockholders of that corporation.
- (2) The removal of a member of a firm, a stockholder, a member of a general partnership or limited partnership, or association of licensees from a license.
- (3) The occurrence of any of the following events:
 - (a) A corporate stock split of a licensed corporation.
 - (b) The issuance to an existing stockholder of a licensed corporation of previously unissued stock as compensation for services performed.
 - (c) The redemption by a licensed corporation of its own stock.
 - (d) A corporate public offering.

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: Angi Lin

Address: _____

Phone: _____

1(b). Business location information:

Name: KHP MDVZ LLC

Address: 44375 WEST 12 MILE RD

#G K7 NOVI MI 48377

Phone: _____

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: BBA

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

44375 WEST 12 MILE RD #G K7 NOVI MI 48377

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? 3 years experience
2. What is the applicant's general business management experience? 3 years experience
3. What is the applicant's general business reputation? Good
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? Good
5. What are the applicant's past criminal convictions involving moral turpitude, violence or alcoholic liquors? No
6. Does the applicant use alcoholic beverages to excess? No

7. What is the effect that the issuance of a license would have upon the economic development of the surrounding area?

Promote economic development

8. What effect would the issuance of a license have on the health, welfare and safety of the general public?

Alcohol has a negative impact on people.
but a positive impact on the economy

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

Approved
Building Department

10. What is the public need or convenience for issuance of a liquor license for this facility at the proposed location?

The public have more leisure activities

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?

Diversification of Restaurants allowing people to
integrate into different eating habits.

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~~ ~~yes~~ ~~yes~~ ~~yes~~ YES

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? _____

No effect

14. What is the proximity of the proposed business facility to other similarly situated licensed liquor facilities? _____

Similar.

15. What is the proximity of the proposed facility to complimentary uses such as office and commercial development? _____

it is close range.

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? _____

it is positive impact

17. What proposed or actual commitments are being made by the applicant to establish permanency in the community? _____

do the best to serve the community.

18. What utilities are available to serve the facility? _____

Korean Food

19. What other factors should the Novi City Council consider? _____

no other factors should be considered.



후아 푸아

뜨거운
냄비

Hot pot is a Asian cooking method, prepared with a simmering pot of soup stock at the dining table, containing a variety of East Asian foodstuffs and ingredients. While the hot pot is kept simmering, ingredients are placed into the pot and are cooked at the table, in a manner similar to fondue. Typical hot pot dishes include thinly sliced meat, leaf vegetables, mushrooms, wontons, egg dumplings, tofu, and seafood. The cooked food is usually eaten with a dipping sauce.



Drinks (Non-Alcoholic)

Fountain Drinks (Free Refills) \$3.00

- Pepsi
- Diet Pepsi
- Sierra Mist
- Brisk Iced Tea
- Fruit Punch
- Lemonade
- Ginger Ale

Favored Lemonade / Soda \$3.50

(Peach / strawberry / Mango / Lychee)

Juice \$3.00

(Orange / Cranberry / Pineapple / Apple)

Mango Pineapple Orange Juice \$3.50

Strawberry Peach Orange Juice \$3.50

Peachy Pineapple Juice \$3.50

Virgin Pina Colada \$4.50

Virgin Strawberry Daiquiri \$4.50

Drinks (Alcoholic)

Draft Beer

Glass / Pitcher



- | | |
|----------------------|--------------|
| ▪ Yuengling | \$4 / \$12.5 |
| ▪ Coors Light | \$4 / \$12.5 |
| ▪ Sam Adams Seasonal | \$5 / \$15 |
| ▪ Goose IPA | \$5 / \$15 |
| ▪ Kirin Ichiban | \$5 / \$15 |
| ▪ Stella Artois | \$5 / \$15 |

Bottled Beer



- | | |
|-------------|-----|
| ▪ Heineken | \$5 |
| ▪ Tsingtao | \$5 |
| ▪ Kloud | \$5 |
| ▪ Guinness | \$5 |
| ▪ Budweiser | \$4 |
| ▪ Sapporo | \$5 |

Wine

Glass / Bottle

Red \$8 / 24

- CK Mondavi Cabernet Sauvignon
- CK Mondavi Merlot
- Sartori Family Pinot Noir

White \$8 / 24

- CK Mondavi Pinot Grigio
- CK Mondavi Chardonnay
- CK Mondavi Moscato





Drinks (Alcoholic)

SOJU



Soon Hari Mango	\$13
Soon Hari Original	\$13
Soon Hari Peach	\$13
Soon Hari Apple	\$13
Soon Hari Strawberry	\$13
Soon Hari Yogurt	\$13
Jinro Classic	\$13
Jinro Green Grape	\$13
Hwayo 23	\$35

Sake



Hot Sake (Sho Chiku Bai)	\$10
Nikko Oni	\$12
Kome Uma	\$12
Junmai Ginjo	\$17

Classic Favorites

Classic Margarita	\$8
Classic Mojito	\$8
Classic Martini	\$10
Manhattan	\$10
Long Island Iced Tea	\$10
Whiskey Sour	\$6

KPOT Favorites

Pineapple Painkiller	\$9
(Rum, pineapple & orange juice, coconut puree)	
Mango Long Island	\$11
Peachy Sangria	\$8 / Glass
(Red / White)	\$24 / Pitcher
Strawberry Hennessy	\$14

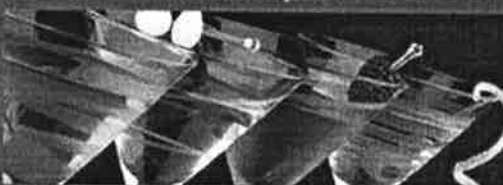
Mojitos

Island Coconut	\$10
(Rum / Coconut puree / Mint / Lime / Simple Syrup / Seltzer)	
Berry Straw	\$10
(Rum / Strawberry Puree / Mint / Lime / Simple Syrup / Seltzer)	
Peachy Keen	\$10
(Rum / Peach Puree / Mint / Lime / Simple Syrup / Seltzer)	

Margaritas

Blue Lagoon	\$10
(Tequila / Blue Curacao / Sour Mix / Lime Juice)	
Mad Melon	\$10
(Tequila / Midori Liqueur / Triple Sec / Sour Mix / Lime Juice)	
1800 Coconut	\$12
(1800 Coconut / Coconut Puree / Triple Sec / Sour Mix / Lime Juice)	
Ultimate Margarita	\$14
(Casamigos Blanco / Cointreau / Sour Mix / Lime Juice)	

Martinis



Lucky Coconut	\$13
(Tito's / Malibu / Midori Liqueur / Coconut Puree / Pineapple Juice)	
Lazy Lychee	\$12
(Absolut Pear / Simple Syrup / Lychee Syrup)	
Watermelon Martini	\$10
(Vodka / Watermelon liqueur / Watermelon Puree / Cranberry Juice)	
Ultimate Cosmo	\$14
(Ciroc / Cointreau / Lime Juice / Cranberry Juice)	

TABLE MUST MATCH OPTION
LIMITED DINING TIME 2 HOURS. DON'T WASTE FOOD
WE RESERVE THE RIGHT TO IMPOSE A SURCHARGE OF \$13.99 / LB OF FOOD WASTE

Meat / Sides



Crab Meat



Spam



Mini Sausages



Shrimp Dumplings



Cattle Tripe



Quail Eggs



Tempura



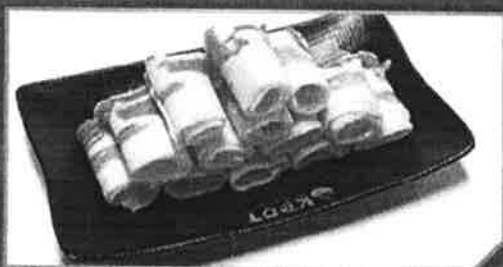
Gyoza

LIMITED DINING TIME 2 HOURS. DON'T WASTE FOOD
WE RESERVE THE RIGHT TO IMPOSE A SURCHARGE OF \$13.99 / LB OF FOOD WASTE

LIMITED DINING TIME 2 HOURS. DON'T WASTE FOOD
WE RESERVE THE RIGHT TO IMPOSE A SURCHARGE OF \$13.99 / LB OF FOOD WASTE



Sliced Pork



Sliced Pork Belly



Sliced Beef Belly



Prime Brisket



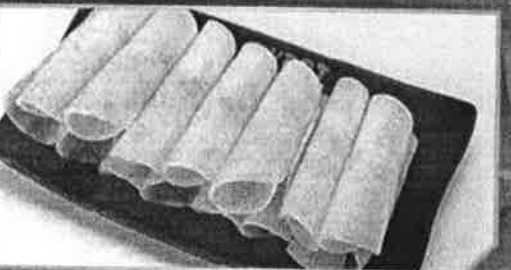
Sliced Lamb



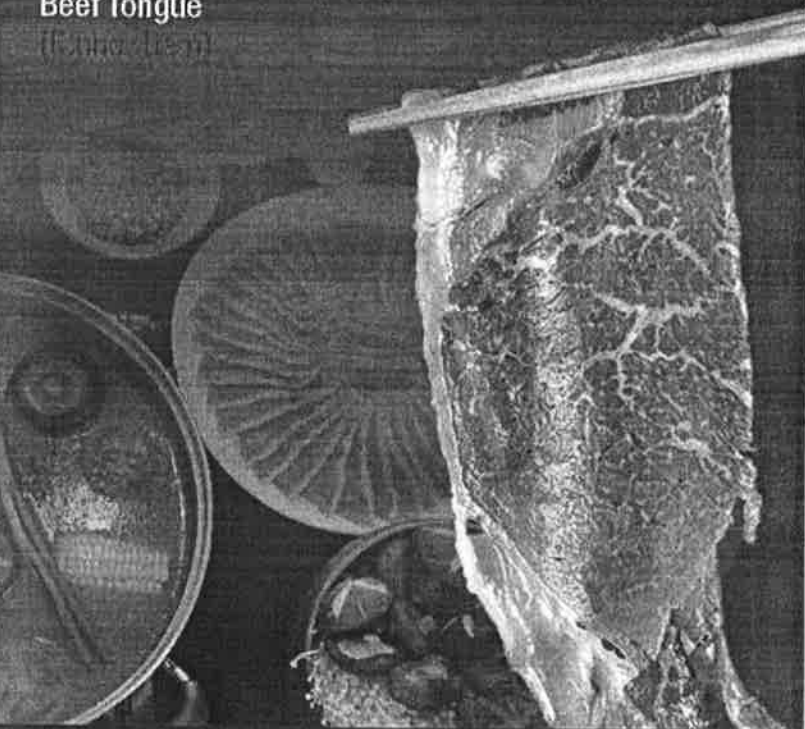
Beef Tongue



Kobe Beef



Sliced Chicken



ALL PICTURES SHOWN ARE FOR ILLUSTRATION PURPOSES ONLY
18% tip will add to party of 6 & up

LIMITED DINING TIME 2 HOURS. DON'T WASTE FOOD
WE RESERVE THE RIGHT TO IMPOSE A SURCHARGE OF \$13.99 / LB OF FOOD WASTE

Meat / Sides



Lobster Balls



Beef Meatballs



Fish Meatballs



Fish Roe Balls



Shumai



Fish Cakes

ALL PICTURES SHOWN ARE FOR ILLUSTRATION PURPOSES ONLY

18% tip will add to party of 6 & up

LIMITED DINING TIME 2 HOURS. DON'T WASTE FOOD
WE RESERVE THE RIGHT TO IMPOSE A SURCHARGE OF \$13.99 / LB OF FOOD WASTE



Spinach



Crown Daisy



Watercress



Broccoli



Napa



King Oyster Mushroom



Shiitake Mushroom



Sliced Pumpkins



Enoki Mushroom



White Mushroom



Seaweed Knots



Daikon



Black Fungus



Fresh Corn



ALL PICTURES SHOWN ARE FOR ILLUSTRATION PURPOSES ONLY

18% tip will add to party of 6 & up

TABLE MUST MATCH OPTION
LIMITED DINING TIME 2 HOURS. DON'T WASTE FOOD
WE RESERVE THE RIGHT TO IMPOSE A SURCHARGE OF \$13.99 / LB OF FOOD WASTE

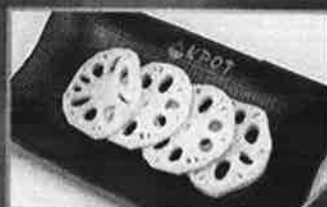
Vegetable



Fried Taro



Bok Choy



Lotus Root



Potato



Green Leaf Lettuce



Yam

Noodles



Vermicelli



Udon



Ramen Noodle



White Rice



Rice Cake



Mei Fun



LIMITED DINING TIME 2 HOURS. DON'T WASTE FOOD
WE RESERVE THE RIGHT TO IMPOSE A SURCHARGE OF \$13.99 / LB OF FOOD WASTE

TABLE MUST MATCH OPTION
LIMITED DINING TIME 2 HOURS. DON'T WASTE FOOD
WE RESERVE THE RIGHT TO IMPOSE A SURCHARGE OF \$13.99 / LB OF FOOD WASTE

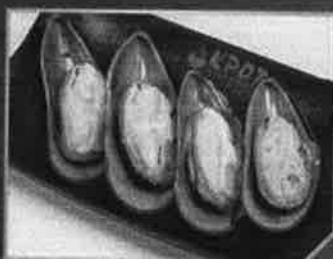
Seafood



Jumbo Shrimp



Swai Fish



Mussel



Clam



Squid

Soy Bean



Fried Tofu



Soft Tofu



Fried Tofu Skin



Bean Curd Stick

LIMITED DINING TIME 2 HOURS. DON'T WASTE FOOD
WE RESERVE THE RIGHT TO IMPOSE A SURCHARGE OF \$13.99 / LB OF FOOD WASTE



OAKLAND COUNTY EXECUTIVE DAVID COULTER

Leigh-Anne Stafford, Health Officer
(248) 858-1280 | health@oakgov.com

NAME OF ESTABLISHMENT: K POT
STREET ADDRESS: 44375 W 12 MILE RD UNIT G-147
TOWNSHIP, CITY, OR VILLAGE: NOVI

PRIMARY CONTACT: YUN FENG WU
PRIMARY CONTACTS ADDRESS:

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.

A handwritten signature in black ink, appearing to read "Michael J. Cox".

Environmental Sanitarian

4/6/2022

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.

April 6, 2022

YUN FENG WU

ROCHESTER HILLS, MI 48307

RE: APPROVED FOOD SERVICE PLANS FOR K POT – 44375 W 12 MILE RD UNIT G-147, NOVI, MICHIGAN (EST ID 993608)

Dear Mr. Wu:

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 **April 6, 2022**, in accordance with the Michigan Food Law, Public Act 92 of 2000, as amended. This approval authorizes you to **remodel a previously licensed food service establishment** per plans and specifications received by the Oakland County Health Division (OCHD) on **March 21, 2022**, including plans by **LSA Architects** dated **March 7, 2022**, and additional information received on **April 5, 2022**.

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** Provide documentation of final mechanical approval from the local authority.
- Item 6** Provide documentation of final plumbing approval from the local authority.
- Item 7** Provide a non-smoking sign at all entrances to the food service establishment.
- Item 8** All equipment must be National Sanitation Foundation (NSF) listed or equivalent.
- Item 9** All plumbing fixtures must comply with the current Michigan Plumbing Code.
- Item 10** The wells of the three (3) compartment sink must be large enough to accommodate the largest utensil used in the facility.
- Item 11** Provide a drainboard at each end of each three (3) compartment sink.
- Item 12** Properly seal all sinks and drainboards to their adjacent wall. Exposed screwheads and bolts are not approved.
- Item 13** 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 14** 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 15** 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 16** 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 17** 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 18** Condensate and drain lines from ice machines and ice bins must not be directly connected with another waste line.
- Item 19** 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 20** Solenoids or manual shut-off valves must not be located downstream of an atmospheric vacuum breaker.
- Item 21** A pressure reduction valve and temperature pressure gauge shall be installed on the dishwasher.
- Item 22** 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 23** All threaded faucets/hose bibs must be protected by an atmospheric vacuum breaker backflow prevention device that is ASSE approved (ASSE 1001/1011).
- Item 24** Water feed lines to equipment with submerged inlets and shut-off valves downstream (wok range, auto-filling hot wells, hose reels, steamers) must be protected at point of use by a Pressure Vacuum Breaker (PVB) backflow prevention device that is ASSE approved (ASSE 1020/1056) or a Reduced Pressure Zone (RPZ) backflow prevention device that is ASSE approved (ASSE 1013).
- Item 25** 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 26** The hot water generation system must provide adequate hot water at all times. One Rheem G65-360A tank with 360,000 BTUs and 65 gallons of storage is acceptable.
- Item 27** Provide a sign at each hand washing sink indicating when to wash hands and that the sink is for that purpose only.
- Item 28** Provide stocked soap and paper towel dispensers at all hand sinks.
- Item 29** Provide hot water of at least 100°F to all hand sinks.
- Item 30** Provide a splashguard between hand washing sinks that have adjacent food preparation, food storage, or clean item storage.

- Item 31** 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 32** 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 33** 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 34** 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 35** The junctures between walls and floors must be coved and sealed.
- Item 36** 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 37** The exhaust hood(s) and ventilation system must meet the requirements of the current Michigan Mechanical Code.
- Item 38** Grease producing equipment may not be located under abutting ends of hoods.
- Item 39** Fire suppression piping may not run horizontally within the exposed hood capture cavity.
- Item 40** Underside of range over shelves and cheese melters must be installed with coved deflectors and enclosed ends.
- Item 41** Provide filters at all return air grills located in the food processing areas.
- Item 42** Provide a minimum of ten (10) feet isolation distance between the exhaust fan outlets and the fresh-air intakes.
- Item 43** Provide stainless steel on the wall surface behind the cooking equipment from the bottom of the canopy down to the floor base molding.

- Item 44** The openings around pipes, electrical conduits, chases and all other wall perforations must be sealed.
- Item 45** All lighting throughout the facility must have adequate intensity.
- Item 46** 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 47** All pass-through openings to the outside, such as drive-thru windows, must be self-closing.
- Item 48** 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 49** 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 50** Outdoor refuse containers must be placed on a solid, easily cleanable surface.
- Item 51** 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 52** Under counter surfaces must be finished and sealed to provide a smooth and easily cleanable surface.
- Item 53** 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 54** 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 55** 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 56** 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 57** 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 58** Provide a supply of proper detergent and approved sanitizer for warewashing.
- Item 59** Provide proper sanitizing test kit or test strips for all types of sanitizer to be used.
- Item 60** All equipment must be installed and in good, working condition before final operating approval is issued.
- Item 61** 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 62** 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 63** 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.

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 inspection date.

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.

PAGE 7
APRIL 6, 2022
RE: K POT

If you have any further questions, please contact this office at (248) 424-7092 or
coxmj@oakgov.com.

Sincerely,

OAKLAND COUNTY HEALTH DIVISION
Department of Health and Human Services

A handwritten signature in black ink, appearing to read "Michael Cox".

Michael Cox, REHS
Senior Public Health Sanitarian
Environmental Health Services

cc: City of Novi Building Department
Ying Zheng, Owner
LSA Inc., Architect, Attn: Zhiyuan Liu
Claudia Terrell, Chief of Food, Shelter, and Prevention
Amanda McMahon, Plan Review Supervisor
Carey Cribbs, Area Supervisor
Jonathan Boyda, Area Sanitarian



cityofnovi.org

COMMUNITY DEVELOPMENT DEPARTMENT

BUILDING PERMIT

PBC22-0033

ISSUED: 05/18/2022

EXPIRES: 11/14/2022

STATUS: ISSUED

EDITION OF CODE: MBC 2015

PROJECT NAME/TYPE: KPOT

PERMIT CATEGORY: INTERIOR ALTERATION

PROJECT LOCATION: 44375 TWELVE MILE RD G147

PARCEL #: 50-22-15-200-112

SUBDIVISION/FACILITY NAME: TWELVE MILE CROSSING AT FOUNTAIN WALK

LOT/UNIT #: G147

CONTRACTOR	OWNER	APPLICANT
TBD	TWELVE MILE CROSSING LLC 6220 CAMPBELL RD STE 104 Dallas TX 75248-1396	ANGI LIN 3117 TALBOT DRIVE
Phone	Phone (214) 629 4042	Phone (248) 600 7167

BUILDING INFORMATION:

INTERIOR ALTERATION

USE GROUP:

CONSTRUCTION TYPE:

OCCUPANT LOAD: 00

ZONING DISTRICT: R-C

CATEGORY: 437 - ADD OR ALTER ALL OTHER BUILDINGS & STRUCTURE

WORK DESCRIPTION: 12

STIPULATIONS:

A PERMIT WILL BE CLOSED WHEN NO INSPECTIONS ARE REQUESTED AND CONDUCTED WITHIN 180 DAYS OF THE DATE OF ISSUANCE OR THE DATE OF A PREVIOUS INSPECTION. CLOSED PERMITS CANNOT BE REFUNDED. THE CHARGE TO RE-OPEN A CLOSED PERMIT IS \$50.00.

TCO & CO REQUESTS REQUIRE 2 BUSINESS DAYS NOTICE

INSPECTION REQUESTS: All inspection requests must be scheduled online through the Inspection Portal at www.cityofnovi.org prior to 3:30 p.m. the day before the