

**AGENDA
CITY OF ST. CHARLES
GOVERNMENT OPERATIONS COMMITTEE
ALD. DAN STELLATO, CHAIR**

**MONDAY, MARCH 20, 2017
IMMEDIATELY FOLLOWING THE CITY COUNCIL MEETING
CITY COUNCIL CHAMBERS – 2 EAST MAIN STREET**

- 1. Call to Order**
- 2. Roll Call**
- 3. Omnibus Vote**
- 4. Police Department**
 - a. Recommendation to approve a Class B liquor application for Main Street Pub to be located at 204 W Main Street, St. Charles (former Beehive Tavern & Grille location).
 - b. Recommendation to approve a Class B liquor application for Pub 47 to be located at 1890 W Main Street, St. Charles (former Macarena Tapas location).
 - c. Recommendation to approve parking lot closure, a Class E2 Liquor License, and use of amplification equipment for the Heritage Center “Best of St. Charles Foodie Fest and Family Fun Day” to be held on June 24 & 25, 2017 at 215 E Main Street, St. Charles.
 - d. Recommendation to approve late night permits for Class B and C licenses of the City of St. Charles for FY2017/18.
- 5. Information Systems Department**
 - a. Recommendation to award Public Land Survey System - Section Corner Recovery Project to Hampton, Lenzini, Renwick, Inc.
 - b. Recommendation to approve the purchase of Panasonic CF-54 Toughbooks, docking stations and extended warranties in the amount of \$73,250.60 from CDW-G.
- 6. Fire Department**
 - a. Recommendation to approve the Tri City Ambulance Association Budget in our capacity as lead agency for TCA.
 - b. Recommendation to approve award of contract to Foster Coach for purchase of ambulance replacement for Tri-City Ambulance.
 - c. Recommendation to approve the contract between the Tri City Ambulance Association and Paramedic Services of Illinois.
- 7. Finance Department**
 - a. Recommendation to approve an Ordinance Reserving and Authorizing the Transfer of Volume Cap in Connection with Private Activity Bond Issues and Related Matters.

- b. Recommendation to approve a Resolution Authorizing the Mayor and the City Clerk of the City of St. Charles to Approve the Award of two (2) 2017 Ford F550 XL 4x2 Chassis Cabs to Zimmerman Ford, and Truck Equipment Body Modifications to Monroe Truck Equipment and Sell Replaced 2004 Ford F-550-4X2 Vehicle #1818 and 2007 Ford F-550-4X2 Vehicle #1821.
- c. Budget presentation for Fiscal Year 2017-2018 – For Information Only.

8. Executive Session

- Personnel – 5 ILCS 120/2(c)(1)
- Pending Litigation – 5 ILCS 120/2(c)(11)
- Probable or Imminent Litigation – 5 ILCS 120/2(c)(11)
- Property Acquisition – 5 ILCS 120/2(c)(5)
- Collective Bargaining – 5 ILCS 120/2(c)(2)
- Review of Executive Session Minutes – 5 ILCS 120/2(c)(21)

9. Additional Items from Mayor, Council, Staff, or Citizens.

10. Adjournment

**AGENDA ITEM EXECUTIVE SUMMARY**

Agenda Item number: 4a

Title:

Recommendation to approve a Proposal of a New Class B Liquor License for Main Street Pub to be located at 204 W Main Street, St. Charles

Presenter:

Chief Keegan, Police Department

Meeting: Government Operations Committee

Date: March 20, 2017

Proposed Cost: \$

Budgeted Amount: \$

Not Budgeted: ☐**Executive Summary** *(if not budgeted please explain):*

This is a request for a new Class B liquor license for HDF Entertainment LLC d/b/a Main Street Pub to be located at 204 W Main Street, St. Charles (former Beehive Tavern & Grille location). Their business venue will be a craft burger and craft beer restaurant. The applicant has been vetted by the Police Department and all documents are in order. They are also requesting a 2:00 a.m. late night permit.

Pursuant to posting this item on the Government Operations Committee agenda, the Liquor Commission meeting is scheduled at 4:30 p.m., March 20 (same day) to process this request for late night permits and to move it forward before this committee, to seek approval so it can go before the April 3, 2017 City Council for final approval.

Attachments *(please list):*

Liquor License Application
Background Check
Site Plan
Menu

Recommendation/Suggested Action *(briefly explain):*

Recommendation to approve a Proposal of a New Class B Liquor License for Main Street Pub to be located at 204 W Main Street, St. Charles.

City of St. Charles, Illinois Liquor Control Commissioner
CITY RETAIL LIQUOR DEALER LICENSE APPLICATION
APPLICATION FEE IS NON-REFUNDABLE

Incomplete applications will not be accepted.

Completed applications may be submitted to:

Two East Main Street, St. Charles, IL 60174-1984

Main St. Pub



Date Application Received: _____ ☒ New Application ☐ Renewal Application

APPLICATION CHECKLIST

Check items to confirm all are attached to this application	Applicant	Office Use Only
Application Fee	<input type="checkbox"/>	<input type="checkbox"/>
Completed Application for all questions applicable to your business.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Lease/Proof of Ownership	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Dram Shop Insurance or a letter from insurance agent with a proposed quote.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Articles of Corporation, if applicable.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Completed B.A.S.S.E.T. (Beverage Alcohol Sellers & Servers Training) form – filled out for all employees. A copy of the B.A.S.S.E.T. certificate is only needed for each manager. It is the business establishment's responsibility to keep copies of all B.A.S.S.E.T. certificates on file for all of their employees.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Site Plan for Establishment (Drawn to scale including the parking lot, patio and/or deck, outdoor seating).	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Floor Plan for Establishment (Drawn to scale and must include the layout of the establishment with tables, chairs, aisles, displays, cash register, bar, and lounge area with dimensions, percentage, and square footage noted for each space). Be sure to also include all fixed objects , such as pool tables, bar stools, vending/amusement machines; as well as all exits .	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Business Plan, to include: <input type="checkbox"/> Hours of Operation <input type="checkbox"/> Copy of Menu <input type="checkbox"/> Whether or not live music will be played at this establishment <input type="checkbox"/> Will there be outdoor seating and/or outdoor designated smoking area <input type="checkbox"/> Do not include a marketing or financial plan with this business plan	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Are any building alterations planned for this site? If not sure, please contact Building & Code Enforcement at 630.377.4406 and/or Fire Prevention Bureau at 630.377.4458 to discuss whether or not a walk-thru and/or permit are necessary for this business.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
All managers have been fingerprinted who are employed by your establishment. When new management is hired, it is imperative you contact the Mayor's office to be fingerprinted so the City's business files are appropriately updated.	<input checked="" type="checkbox"/>	<input type="checkbox"/>

OFFICIAL USE ONLY

☐ Approved* ☐ Denied Date Approved/Denied: _____ Customer Number: _____

Signature of Mayor, Liquor Control Commissioner _____

Date Issued _____

***ISSUANCE OF THIS LICENSE IS CONTINGENT ON MEETING ALL REQUIRED BUILDING AND FIRE DEPARTMENT REQUIREMENTS.**

07.05.2016

#45013

APPLICANT INFORMATION

A. Type of Business: ☐ Individual ☐ Partnership ☐ Corporation ☒ Other (explain): LLC

B. Business Name: Main St Pub/HDF Entertainment LLC

C. Business Address: 204 W Main St

D. IL Tax ID Number: 4542-7150

E. Business Phone: [REDACTED]

F. Business E-mail: [REDACTED]

G. Business Website: jacksonavepub.com

H. Contact Person: Brian Hahn

I. Title: Owner

J. Phone No.: [REDACTED]

K. If Corporation, Corporation Name:

L. Corporation Address (city, state, zip code):

BUSINESS ESTABLISHMENT LOCATION INFORMATION

A. Type of Establishment: ☐ Package ☒ Restaurant ☒ Tavern ☐ Hotel/Banquet/Arcade/Q-Center ☐ Other

B. Address applying for liquor license (exact street address): 204 W Main St

C. Number of Parking Spaces: 0

D. Outside Dining s.f. [17.20.020-R]: 500

E. Holding Bar s.f. [5.08.010-F]:

F. Total Building s.f.: 4300

G. Total Number of Seats: 109

H. Number of Bar Seats: 19

I. Sale Counter s.f.:

J. Live Entertainment Area s.f. [5.08.010-H]: 0

K. Kitchen s.f.: 200

L. Cooler s.f.:

M. Dry Storage s.f.:

N. Seating Area s.f.: 2500

O. Retail/public Area s.f.:

P. Service Bar s.f. [5.08.010-O]:

Q. Brief Business Plan description based on type of establishment listed above:
Craft Burger craft Beer bar/restaurant

MANAGER INFORMATION

Full Name, include middle initial: Kevin A Hahn Title: Owner Manager

Birthdate: [REDACTED] Birthplace: Naperville Driver's License#: [REDACTED] Home Phone: [REDACTED]

Home Address: [REDACTED]

Full Name, include middle initial: Brian T Hahn Title: Owner Manager

Birthdate: [REDACTED] Birthplace: Naperville Driver's License#: [REDACTED] Home Phone: [REDACTED]

Home Address: [REDACTED]

Full Name, include middle initial: Chris Dodsworth Title: Owner Manager

Birthdate: [REDACTED] Birthplace: Naperville Driver's License#: [REDACTED] Home Phone: [REDACTED]

Home Address: [REDACTED]

Scott Fisher owner Manager

[REDACTED] Naperville [REDACTED]

[REDACTED]

PROPOSED FLOOR PLAN/LAYOUT OF PROPERTY**Mandatory: attach to this application a floorplan or layout of the proposed facility to include the following:****CLASS B LICENSES**

- | | |
|----|--|
| 1. | Every application for a Class B license, whether an initial application or a renewal application, shall have attached thereto a site drawing of the proposed licensed premises, drawn to scale showing the following (<i>check off once complete</i>): <ul style="list-style-type: none">a. The location of all rooms, segregated areas, including outdoor seating areas and the square footage thereof;b. The designated use of each room or segregated area (i.e. dining room, holding bar, service bar, kitchen, restrooms, outdoor seating areas, all rooms and segregated areas, including outdoor areas where alcoholic liquor may be served or consumed and all locations where live entertainment may be provided);c. The proposed seating capacity of rooms or segregated areas where the public is permitted to consume food and/or alcoholic beverages and/or live entertainment may be provided.** |
| 2. | The site drawing is subject to the approval of the Local Liquor Control Commissioner. The Local Liquor Commissioner may impose such restrictions as he deems appropriate on any license by noting the same on the approved site drawing or as provided on the face of the license. |
| 3. | A copy of the approved site drawing shall be attached to the approved license and is made a part of said license. |
| 4. | It shall be unlawful for any Class B licensee to operate and/or maintain the licensed premises in any manner inconsistent with the approved site drawing. |

CLASS C LICENSES

- | | |
|----|--|
| 1. | Every application for a Class C license, whether an initial application or a renewal application, shall have attached thereto a site drawing of the proposed licensed premises, drawn to scale, showing the following (<i>check off once complete</i>): <ul style="list-style-type: none">a. The location of all rooms, segregated areas, including outdoor seating areas and the square footage thereof;b. The designated use of each room or segregated area (e.g. dining room, holding bar, service bar, kitchen, restrooms, outdoor seating areas, all rooms and segregated areas, including outdoor areas, where alcoholic liquor may be served or consumed and all locations where live entertainment may be provided);c. The proposed seating capacity of rooms or segregated areas where the public is permitted to consume food and/or alcoholic beverages and/or live entertainment may be provided.** |
| 2. | The site drawing is subject to the approval of the Local Liquor Commissioner. The Local Liquor Commissioner may impose such restrictions as he deems appropriate on any licensee by noting the same on the approved site drawing or as provided on the face of the license. |
| 3. | A copy of the approved site drawing shall be attached to the approved license and is made a part of said license. |
| 4. | It shall be unlawful for any Class C licensee to operate and/or maintain the licensed premises in any manner inconsistent with the approved site drawing. |

****THE FIRE PREVENTION BUREAU WILL FURNISH ALL FINAL, PERMITTED OCCUPANCY NUMBERS FOR THIS LICENSE.**

CORPORATION / PREMISES QUESTIONS

1.	<p>If applicant is an individual or partnership, is each and every person a United States citizen (5.08.070-2)? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Is any individual a naturalized citizen? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, print name(s), date(s), and place(s) of naturalization:</p>
2.	<p>List the type of business of the applicant (5.08.070-3): <u>Restaurant / Tavern</u></p>
3.	<p>Number of years of experience for the above listed type of business (5.08.070-4): <u>15+</u></p>
4.	<p>Amount of merchandise that normally will be in inventory when in operation (5.08.070-5): \$ <u>6000</u></p>
5.	<p>Location/address and description of business to be operated under this applied for license (5.08.070-6): <u>200 W Main St St Charles</u></p>
6.	<p>Is the premises owned or leased (5.08.070-6A)? <input type="checkbox"/> Owned <input checked="" type="checkbox"/> Leased</p>
7.	<p>If the premises are leased, list the names and addresses of all direct owners or owners of beneficial interests in any trusts, if premises are held in trust (5.08.070-6B):</p> <p>Name of Building Owner: <u>JVM 210 LLC</u></p> <p>Address of Building Owner: <u>1305 S River St. Batavia, IL 60510</u></p> <p>Mailing Address of Building Owner (if different):</p> <p>Phone Number: [REDACTED] E-mail Address:</p> <p>Name of Building Owner:</p> <p>Address of Building Owner:</p> <p>Mailing Address of Building Owner (if different):</p> <p>Phone Number: E-mail Address:</p> <p>Name of Building Owner:</p> <p>Address of Building Owner:</p> <p>Mailing Address of Building Owner (if different):</p> <p>Phone Number: E-mail Address:</p>
8.	<p>Does the applicant currently operate, or operated in the past, any other establishment within the City of St. Charles that requires a liquor license? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, please list the business name(s) and address(es):</p>

9.	<p>Does applicant have any outstanding debt with the City of St. Charles, including, but not limited to, utility bills, alcohol tax, and permit fees, for any current or previous establishment owned, operated or managed by the applicant? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, please note the City of St. Charles requires all debt to be paid in full before consideration of a new or renewed liquor license is issued.</p>
10.	<p>Are any improvements planned for the building and/or site that will require a building permit? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, has a building permit been applied for? <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, date building permit was applied for with Building & Code Enforcement:</p>
11.	<p>Has applicant applied for a similar or other license on the premises other than the one for which this license is sought (5.08.070-7)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, what was the disposition of the application? Explain as necessary:</p>
12.	<p>Has applicant (and all persons listed on page 1 of this application) ever been convicted of a felony under any Federal or State law, or convicted of a misdemeanor opposed to decency or morality (5.08.070-8)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Is applicant (and all persons listed on page 1 of this application) disqualified from receiving a liquor license by reason of any matter contained in Illinois State law and/or City of St. Charles Municipal Ordinances? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p>
13.	<p>List previous liquor licenses issued by any State Government or any subdivision thereof (5.08.070-9). Use additional paper if necessary.</p> <p>Government Unit:</p> <p>Date: Location, City/State:</p> <p>Special Explanations:</p> <p>Government Unit:</p> <p>Date: Location, City/State:</p> <p>Special Explanations:</p>
14.	<p>Have any liquor licenses possessed ever been revoked (5.08.070-9)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, list all reasons on a separate, signed letter accompanying this application.</p> <p>Has any director, officer, shareholder, or any of your managers, ever been denied liquor license from any jurisdiction?</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, proceed to Question 15. If more space is needed, please attach a separate sheet of paper with the information.</p>

15.	<p>Complete ONLY if yes was answered to the questions above (14):</p> <p>Name: _____ Name of Business: _____</p> <p>Position with the Business: _____</p> <p>Date(s) of Denial: _____</p> <p>Reason(s) for Denial of License: _____</p>
16.	<p>Date of Incorporation (Illinois Corporations) (5.08.070-10): <u>2/2017</u></p> <p>Date qualified under Illinois Business Corporation Act to transact business in Illinois (Foreign Corporation): _____</p>
17.	<p>Has the applicant and all designated managers read and do they all understand and agree not to violate any liquor laws of the United States, the State of Illinois, and any of the ordinances of the City of St. Charles in conducting business(5.08.070-11)?</p> <p><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Have you, or in the case of a corporation, the local manager, or in the case of a partnership any of the partners, ever been convicted of any violation of any law pertaining to alcoholic liquor? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Have you, or in the case of a corporation the local manager, or in the case of a partnership any of the partners, ever been convicted of a felony? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Have you ever been convicted of a gambling offense? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (If a partnership or corporation, include all partners and the local manager(s).)</p> <p>Will you and all your employees refuse to serve or sell alcoholic liquor to an intoxicated person or to a minor?</p> <p><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p>
18.	<p>Mandatory: All individual owners, partners, officers, directors, and/or persons holding directly or beneficially more than five (5) percent in interest of the stock of owners by interest listed on page 1 of this application must be fingerprinted by the City of St. Charles Police Department (5.08.070-A12).</p> <p>Has this been done? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, date(s): <u>2/2017</u></p>
19.	<p>Mandatory: Has the applicant attached proof of Dram Shop Insurance to this application or already furnished it to the City of St. Charles (5.08.060)? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If already furnished, date of delivery: _____</p> <p>NOTE: Insurance must be issued from May 1, 20XX – April 30, 20XX in accordance with City code 5.08.060. Request a prorated rate from your insurance company if you are applying for a new license during this timeframe.</p>

20. **Mandatory:** Is the premises within 100 feet of any real property of any church; school; hospital; home for the aged or indigent persons; home for veterans, their wives/husbands, or children; and/or any military or naval station (5.08.230)?
☐ Yes ☒ No

COMMENTS/ADDITIONAL INFORMATION

B.A.S.S.E.T. TRAINING

Please list employees required to have B.A.S.S.E.T training on this page – include all managers, assistant managers, bartenders, and clerks who are permitted to make alcoholic liquor sales. Include copies of certificates for managers only and mark Manager if applicable. Add another page, if needed.

Name: **KEVIN** **HAHN** **YES**
(First) (Last) (Middle) Manager
Home Street Address: [REDACTED]
City, State, Zip: **NAPERVILLE IL60540**
Date of Course: **11/2/15** Place Course was Taken: **ILCC**
Birthdate: [REDACTED] Certificate Granted: **YES** Expiration: **11/2/18**

Name: **BRIAN** **HAHN** **YES**
(First) (Last) (Middle) Manager
Home Street Address: [REDACTED]
City, State, Zip: **NAPERVILLE IL 60565**
Date of Course: **5/13/16** Place Course was Taken: **ON LINE**
Birthdate: [REDACTED] Certificate Granted: **YES** Expiration:


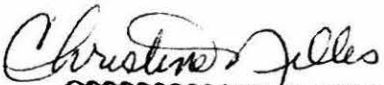
Name: **CHRISTOPHER** **DODSWORTH** **YES**
(First) (Last) (Middle) Manager
Home Street Address: [REDACTED]
City, State, Zip: **NAPERVILLE IL 60565**
Date of Course: **4/26/2010** Place Course was Taken: **ILCC**
Birthdate: [REDACTED] Certificate Granted: **YES** Expiration:

Name: **SCOTT** **FISCHER** **YES**
(First) (Last) (Middle) Manager
Home Street Address: [REDACTED]
City, State, Zip: **WHEATON IL 60187**
Date of Course: **4/11/13** Place Course was Taken: **ILCC**
Birthdate: [REDACTED] Certificate Granted: **YES** Expiration:

NEW MANAGEMENT REQUIREMENTS

Whenever a new manager comes on board, the City must be notified and that person must be fingerprinted.

It is the business establishment's responsibility to keep copies of all B.A.S.S.E.T. certificates on file for their employees.

APPLICATION FOR LATE NIGHT PERMIT	
SUPPLEMENTAL TO LIQUOR LICENSE FOR CLASS B/C	
To: St. Charles Liquor Control Commission	Date: 2/20/17
I now possess or have applied for a liquor license Class B	
Applicant's Name: Brian Hahn	
Name of Business: Main St Pub	
Business Address: 204 W Main St	
Business Phone: [REDACTED]	
SUPPLEMENTAL PERMIT APPLIED FOR	
Payment of Late Night Permit fee is required at the time the permit is issued.	
<input type="checkbox"/> 1:00 a.m. Late Night Permit – fee of \$800.00 <input checked="" type="checkbox"/> 2:00 a.m. Late Night Permit – fee of \$2,300.00	
NOTE: Other permits that may be available upon request include: <ul style="list-style-type: none"> Class E – Special Event License (1 to 3-day event @ \$100.00 per day) Outdoor Dining Permit (Contact Community & Economic Development @ 630.377.4443) 	
SIGNATURES	
 _____ Applicant's Signature	 2/20/17 <div style="border: 1px solid black; padding: 5px; margin-top: 10px; text-align: center;"> "OFFICIAL SEAL" CHRISTINE NILLES NOTARY PUBLIC, STATE OF ILLINOIS MY COMMISSION EXPIRES 9/21/2017 </div>
<input type="checkbox"/> Liquor Commissioner hereby directs City Clerk to issue permit indicated above.	
_____ Liquor Commissioner's Signature	_____ Date

Police Department



Memo

Date: 3/10/2017
To: The Honorable Ray Rogina, Mayor-Liquor Commissioner
From: James Keegan, Chief of Police
Re: Background Investigations-Liquor Establishments

The purpose of this memorandum is to document and forward to your attention the results of the background investigations conducted by members of the St. Charles Police Department concerning the below mentioned establishments.

As is customary procedure, a detective was assigned each of these investigations and reviewed both the site location/floor plans and the corresponding applicants.

We found nothing of a derogatory nature that would preclude either the site location or the applicants from moving forward with liquors sales and on-site consumption, subject to City Council approval.

Thank you in advance for your consideration in these matters.

Pub 47-Class B (1am)

1890 W. Main Street


GM Gordon Smith has already been hired and will be present for hearings/testimony. This is the former Macarena Tapas. This will be Pub 47's second location (Huntley) with two more restaurants on the horizon. Ownership group states Huntley location is over 70% food sales. Inside buildout and remodel is almost complete. They are hoping to open soon. Please see the attached menu and application packet.

Main Street Pub-Class (2am)

204 W. Main Street

This is the former Beehive bought by a larger ownership group that owns and operates Jackson Street Pub in Naperville and Main Street Pub in Glen Ellyn. The ownership group wants to redesign the inside of the current location and open sometime in May as Main Street Pub (Creative Burgers and Craft Beer). Please see the attached menu and application packet.



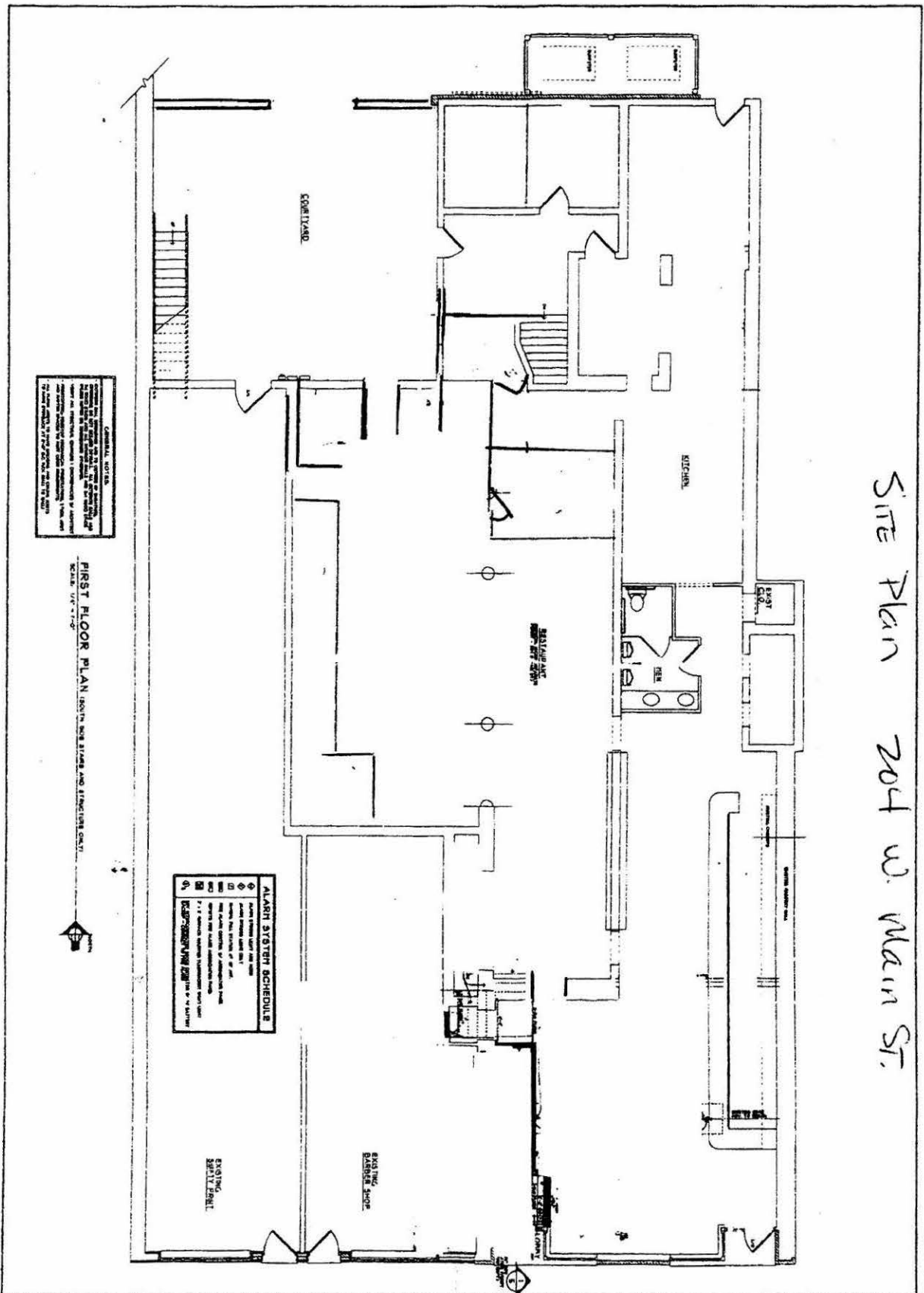
RECEIVED _____ _____ _____	CHERRY, J. 1000 DATE ST. OAK BLVD. AND 1000 ST.	84-101 
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FIRST FLOOR PLAN / SOUTH FOR STAIRS AND STRUCTURE ONLY
SCALE: 1/4" = 1'-0"

[illegible]

EXISTING
EMPTY FRONT

Site Plan 204 W. Main St.



GENERAL NOTES:
 1. ALL WORK SHALL BE IN ACCORDANCE WITH THE CITY OF SAINT CHARLES, ILL. CODES AND ORDINANCES.
 2. THE OWNER SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE CITY OF SAINT CHARLES, ILL.
 3. THE ARCHITECT SHALL BE RESPONSIBLE FOR THE DESIGN AND CONSTRUCTION OF THE BUILDING.
 4. THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE INSTALLATION AND MAINTENANCE OF THE BUILDING.

FIRST FLOOR PLAN NORTH SIDE STREETS AND ADJACENT CITY



ALARM SYSTEM SCHEDULE	
1	Alarm System Unit and Bell
2	Alarm System Unit and Bell
3	Alarm System Unit and Bell
4	Alarm System Unit and Bell
5	Alarm System Unit and Bell
6	Alarm System Unit and Bell
7	Alarm System Unit and Bell
8	Alarm System Unit and Bell
9	Alarm System Unit and Bell
10	Alarm System Unit and Bell

Main St Pub

Hours of Operation:

Sunday 11AM - 1PM ~~PM~~ AM
Monday 11AM - 1PM ~~PM~~ AM
Tuesday 11AM - 1PM ~~PM~~ AM
Wednesday 11AM - 1PM ~~PM~~ AM
Thursday 11AM - 1PM ~~PM~~ AM
Friday 11AM - 2PM ~~PM~~ AM
Saturday 11AM - 2PM ~~PM~~ AM

Live Music: No

Outdoor Seating/Smoking Area: Yes

Jackson Avenue Pub

WiFi: jacksonave

Starters

Bacon Wrapped Dates 8
With a Balsamic Glaze

Tinga Egg Rolls 10
Shredded Chipotle Chicken, Vegetables, Fresh Herbs & Mexican Spices

Beer Cheese Pretzel Sticks 9
Made with Allagash White Witbier

Chicken Strips & Fries 9

Chicken Wings 10
Choice of: BBQ, Buffalo, Sweet & Spicy, Teriyaki or Truffle Parmesan

Flat Breads 10
Buffalo - Grilled Chicken, Buffalo Sauce, Provolone & Bleu Cheese
Margherita - Tomato, Basil, Fresh Mozzarella, Parmesan Cheese
Pollo Pico - Chicken, Salsa Verde, Pico de Gallo, Cheddar Cheese

Fried Pickle Chips 7

Jalapeño Poppers 8
Stuffed with Cheese and Wrapped in Bacon

Buffalo Bleu Mac & Cheese 8
Add Chicken 2

Cilantro Jalapeño Lime Hummus 8
Served with Pita Chips & Sliced Cucumber

Sliders 10
Three Mini Angus Burgers with Onion, Pickles served with House Fries
Add Cheese 1

Spicy Tater Tots 8
Tater Tots & Jalapeño Slices wrapped in Bacon

Spinach & Artichoke Dip with Tortilla chips 10
Substitute Pita Bread 1

Quesadilla 8
Add Chicken 2

Salads

Add Chicken to any salad 2

Border 10
Mixed Greens, Roasted Corn & Red Pepper, Avocado, Red Onion,
Fried Tortilla Strips, Honey Lime Vinaigrette

Spinach & Quinoa 10
Spinach, Avocado, Hard Boiled Egg Crumbles, Quinoa,
Blackberry Basil Vinaigrette

Pear 10
Mixed Greens, Pear Slices, Cranberries, Feta,
White Balsamic Vinaigrette, Balsamic Glaze

Spinach 9
Spinach, Dried Cranberries, Walnuts, Feta, Balsamic Vinaigrette

Wedge 9
Iceberg, Bacon, Bleu Cheese Crumbles, Tomato, Red Onion, Bleu Cheese Dressing

Dressings: Balsamic Vinaigrette, Blackberry Basil Vinaigrette,
Bleu Cheese, Honey Lime Vinaigrette, Italian,
Ranch, White Balsamic, Thousand Island

Food & Drink Features

Pub Chili

-Cup-	-Bowl-
3.50	5.50

Chicken Pot Pie Soup

-Cup-	-Bowl-
3.50	5.50

CheeseBurger Chalupas

Stuffed with Angus Beef,
Cheddar Cheese,
Pickles & Onion
9

The Cholula Burger

Pepper Jack Cheese, Roasted
Jalapenos, Sour Cream,
Fried Tortilla Strips &
Patron Silver Cholula Sauce
12

El Burro Loco

Don Julio Tequilla,
Chambord,
Fresh Lime Juice &
Ginger Beer
9

Ask Your Server about our
Weekly Specials

Jackson Avenue Pub

WiFi: jacksonave

PROTEIN

(choose one)

½ lb Fresh Angus Beef
Grilled Chicken Breast
Black Bean & Quinoa

Burgers 12

Served with our House Fries

Bulleit Bourbon

Swiss, Arugula, Sweet Caramelized Onions, Bacon,
Bulleit Bourbon Honey Glaze

California

Cheddar, Bacon, Avocado, Lettuce, Tomato, Ranch

Classic

Cheddar, Lettuce, Tomato, Onion

Country Bloomin'

Swiss, Cheddar, Arugula, Crispy Onion Strings, Whiskey Steak Sauce

Diablo

Pepper Jack, Fried Egg, Roasted Jalapeños, Bacon, Sriracha Chili Sauce

Drunken Pear

Goat Cheese, Arugula, Bourbon Poached Pear, Balsamic Glaze

Fried Pickle

Cheddar, Pepper Jack, Fried Pickles, Tomato, Chipotle Aioli

Goat Cheese

Goat Cheese, Fried Tomato, Herb Aioli

Goodfella

Fresh Mozzarella, Tomato, Red Onion, Basil, Garlic & Parmesan Sauce

Gringo

Pepper Jack, Cheddar, Roasted Corn, Fried Tortilla Strips, Guacamole

Hangover

Cheddar, Swiss, Bacon, Fried Egg

Hell Fire

Pepper Jack, Bacon, Roasted Jalapeños, Chipotle Aioli

Honey Bleu

Bleu Cheese Crumbles, Arugula, Bacon, Honey Mustard

Maui Wau

Provolone, Marinated Grilled Pineapple, Roasted Jalapeños, Bacon

Pork & Horse

Cheddar, Bacon, Sautéed Mushrooms, Horseradish Cream

Premier

Swiss, Sweet Caramelized Onions, Sautéed Mushrooms, Horseradish Cream

Rio Rancho

Cheddar, Fried Avocado, Pico de Gallo, Ranch

Western

Cheddar, Bacon, Sweet Caramelized Onions, BBQ Sauce

BUN

(choose one)

House
Pretzel
Wheat with Oats

Sides

Cucumber Salad	4	Cajun Fries	5
Italian Pasta Salad	4	Sweet Potato Fries	5
House Salad	4	Tator Tots	5
House Fries	4	Truffle Parmesan Fries	6

“Main Street Pub”



BUSINESS PLAN

Kevin Hahn
Brian Hahn
Chris Dodsworth
Scott Fisher

Creative Burgers and Craft Beer in an up-scale pub environment

Details of Business

Owners

Kevin Hahn, Brian Hahn, Chris Dodsworth, Scott Fisher

Location

204 W Main Street
Saint Charles, IL 60174

Contact Telephone Numbers

Kevin Hahn: 630-605-4960
Brian Hahn: 630-881-3551
Chris Dodsworth: 630-803-3459
Scott Fisher: 630-301-8586

E- Mail

Khahn55@hotmail.com
Bhahn55@hotmail.com
Dods66@comcast.net
Sfisher1167@gmail.com

BUSINESS PROFILE/ CONCEPT

Description of Business

Delicious burgers, craft beer and outstanding service! Since Jackson Avenue Pub opened in downtown Naperville in July of 2012, our focus has been creating a unique menu featuring creative burgers and pairing it with local and interesting craft beers. We have since duplicated our business concept at a second location in Downtown Glen Ellyn. Main Street Pub in Glen Ellyn opened in November of 2015.

Hours of Operation

Sunday – Thursday 11AM – 1PM
Friday and Saturday 11AM - 2PM

Product – Interior Vision

Our current locations are an industrial and modern update to the old school pub atmosphere. With refurbished wood, exposed brick, iron accents and Edison lighting, our décor matches our upscale creative menu of speciality burgers and craft beer.

Product - Menu

The menu can be described as Creative Burgers, although we also have a customizable menu and various American Cuisine focused options. The current menu can be viewed at www.JacksonAvePub.com and www.TheMainStreetPub.com. The menu is focused around providing a range of options for the customer along with high quality and consistency. The ingredients are hand-picked from local markets and all options on our menu are made from original recipes.



<http://napervillemagazine.com/2014/08/best-naperville-2014/>

<http://www.dailyherald.com/article/20131226/entlife/712269983/>

<http://www.dailyherald.com/article/20130118/entlife/701189961>

<http://www.chicagotribune.com/suburbs/naperville-sun/ct-nvs-west-dining-profile-st-0724-20150723-story.html>

<http://www.mysuburbanlife.com/2016/06/29/glen-ellyns-main-street-pub-tempts-with-elevated-burgers-appetizers-mystery-diner/aio2mro/>

Target Market

Our main target market is customers 25 years of age and older. While adults enjoy our social atmosphere and range of craft beers and spirits, we also welcome families and provide a kids menu during lunch and dinner. Our lunches cater to a business crowd with fast service or families enjoying shopping around town.

Summary

Our concept has been duplicated and proven as successful and continues to grow year after year. We believe that Main Street Pub will be a great new addition to downtown St. Charles. With our other locations in similar demographic cities as St. Charles, we think we will be able to create a loyal following. We hope that this opportunity will lead to years of our business being a staple in the downtown area.

**AGENDA ITEM EXECUTIVE SUMMARY**

Agenda Item number: 4b

Title:

Recommendation to approve a Proposal of a New Class B Liquor License for Pub 47 St. Charles Inc. to be located at 1890 W Main Street, St. Charles

Presenter:

Chief Keegan, Police Department

Meeting: Government Operations Committee

Date: March 20, 2017

Proposed Cost: \$

Budgeted Amount: \$

Not Budgeted: ☐**Executive Summary** *(if not budgeted please explain):*

This is a request for a new Class B liquor license for Pub 47 to be located at 1890 W Main Street, St. Charles (former Macarena Tapas location). This will be their second location with the first one located in Huntley, IL. The applicant has been vetted by the Police Department and all documents are in order. They are also requesting a 1:00 a.m. late night permit.

Pursuant to posting this item on the Government Operations Committee agenda, the Liquor Commission meeting is scheduled at 4:30 p.m., March 20 (same day) to process this request for late night permits and to move it forward before this committee, to seek approval so it can go before the April 3, 2017 City Council for final approval.

Attachments *(please list):*

Liquor License Application
Background Check
Site Plan
Menu

Recommendation/Suggested Action *(briefly explain):*

Recommendation to approve a proposal of a new Class B liquor license for Pub 47 St. Charles Inc. to be located at 1890 W Main Street, St. Charles.

City of St. Charles, Illinois Liquor Control Commissioner
CITY RETAIL LIQUOR DEALER LICENSE APPLICATION
APPLICATION FEE IS NON-REFUNDABLE

Incomplete applications will not be accepted.

Completed applications may be submitted to:
Two East Main Street, St. Charles, IL 60174-1984

#45011
Pub 47 - St. Charles, Inc.



Date Application Received: _____ ☐ New Application ☐ Renewal Application

APPLICATION CHECKLIST

Check items to confirm all are attached to this application	Applicant	Office Use Only
Application Fee	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Completed Application for all questions applicable to your business.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Lease/Proof of Ownership	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Dram Shop Insurance or a letter from insurance agent with a proposed quote.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Articles of Corporation, if applicable.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Completed B.A.S.S.E.T. (Beverage Alcohol Sellers & Servers Training) form – filled out for all employees. A copy of the B.A.S.S.E.T. certificate is only needed for each manager. It is the business establishment's responsibility to keep copies of all B.A.S.S.E.T. certificates on file for all of their employees.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Site Plan for Establishment (Drawn to scale including the parking lot, patio and/or deck, outdoor seating).	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Floor Plan for Establishment (Drawn to scale and must include the layout of the establishment with tables, chairs, aisles, displays, cash register, bar, and lounge area with dimensions, percentage, and square footage noted for each space). Be sure to also include all fixed objects, such as pool tables, bar stools, vending/amusement machines; as well as all exits .	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Copy of Business Plan, to include: <ul style="list-style-type: none"> <input type="checkbox"/> Hours of Operation <input type="checkbox"/> Copy of Menu <input type="checkbox"/> Whether or not live music will be played at this establishment <input type="checkbox"/> Will there be outdoor seating and/or outdoor designated smoking area <input type="checkbox"/> Do not include a marketing or financial plan with this business plan 	<input type="checkbox"/>	<input type="checkbox"/>
Are any building alterations planned for this site? If not sure, please contact Building & Code Enforcement at 630.377.4406 and/or Fire Prevention Bureau at 630.377.4458 to discuss whether or not a walk-thru and/or permit are necessary for this business.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
All managers have been fingerprinted who are employed by your establishment. When new management is hired, it is imperative you contact the Mayor's office to be fingerprinted so the City's business files are appropriately updated.	<input type="checkbox"/>	<input type="checkbox"/>

OFFICIAL USE ONLY

☐ Approved* ☐ Denied Date Approved/Denied: _____ Customer Number: _____

Signature of Mayor, Liquor Control Commissioner

Date Issued

***ISSUANCE OF THIS LICENSE IS CONTINGENT ON MEETING ALL REQUIRED BUILDING AND FIRE DEPARTMENT REQUIREMENTS.**

07.05.2016

APPLICANT INFORMATION

A. Type of Business: <input type="checkbox"/> Individual <input type="checkbox"/> Partnership <input checked="" type="checkbox"/> Corporation <input type="checkbox"/> Other (explain):			
B. Business Name: Pub 47 S.t. CHARLES INC.			
C. Business Address: 1890 W. MAIN ST.			
D. IL Tax ID Number:	E. Business Phone:	F. Business E-mail: adam6@Pub47grill.com	G. Business Website: Pub47grill.com
H. Contact Person: ADAM BRANCAMP		I. Title: President	J. Phone No.: [REDACTED]
K. If Corporation, Corporation Name: Pub 47 St Charles INC.			
L. Corporation Address (city, state, zip code):			

BUSINESS ESTABLISHMENT LOCATION INFORMATION

A. Type of Establishment: <input type="checkbox"/> Package <input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Tavern <input type="checkbox"/> Hotel/Banquet/Arcada/Q-Center <input type="checkbox"/> Other					
B. Address applying for liquor license (exact street address): 1890 W MAIN ST.		C. Number of Parking Spaces: 100	D. Outside Dining s.f. [17.20.020-R]: 500 #	E. Holding Bar s.f. [5.08.010-F]:	
F. Total Building s.f.: 3500	G. Total Number of Seats: 90	H. Number of Bar Seats: 15	I. Sale Counter s.f.:	J. Live Entertainment Area s.f. [5.08.010-H]:	
K. Kitchen s.f.: 1000	L. Cooler s.f.:	M. Dry Storage s.f.: MEZZANINE 1000	N. Seating Area s.f.: 2500	O. Retail/public Area s.f.:	P. Service Bar s.f. [5.08.010-O]:

Q. Brief Business Plan description based on type of establishment listed above:
 SECOND LOCATION: we offer AMERICAN FARE RANGING FROM \$8-\$15. Food makes up ABOUT 70% of REVENUE with liquor AT ABOUT 25%

MANAGER INFORMATION

Full Name, include middle initial: ADAM K. BRANCAMP Title: Pres			
Birthdate: [REDACTED]	Birthplace: ELGIN	Driver's License#:	Home Phone: 8 [REDACTED]
Home Address: [REDACTED]			
Full Name, include middle initial: GORDON Smith Title: GM.			
Birthdate: [REDACTED]	Birthplace: Fayetteville NC	Driver's License#:	Home Phone: [REDACTED]
Home Address: [REDACTED]			
Full Name, include middle initial:			
Birthdate:	Birthplace:	Driver's License#:	Home Phone:
Home Address:			

PROPOSED FLOOR PLAN/LAYOUT OF PROPERTY**Mandatory: attach to this application a floorplan or layout of the proposed facility to include the following:****CLASS B LICENSES**

- | | |
|----|--|
| 1. | Every application for a Class B license, whether an initial application or a renewal application, shall have attached thereto a site drawing of the proposed licensed premises, drawn to scale showing the following (check off once complete): <ul style="list-style-type: none">a. The location of all rooms, segregated areas, including outdoor seating areas and the square footage thereof;b. The designated use of each room or segregated area (i.e. dining room, holding bar, service bar, kitchen, restrooms, outdoor seating areas, all rooms and segregated areas, including outdoor areas where alcoholic liquor may be served or consumed and all locations where live entertainment may be provided);c. The proposed seating capacity of rooms or segregated areas where the public is permitted to consume food and/or alcoholic beverages and/or live entertainment may be provided.** |
| 2. | The site drawing is subject to the approval of the Local Liquor Control Commissioner. The Local Liquor Commissioner may impose such restrictions as he deems appropriate on any license by noting the same on the approved site drawing or as provided on the face of the license. |
| 3. | A copy of the approved site drawing shall be attached to the approved license and is made a part of said license. |
| 4. | It shall be unlawful for any Class B licensee to operate and/or maintain the licensed premises in any manner inconsistent with the approved site drawing. |

CLASS C LICENSES

- | | |
|----|--|
| 1. | Every application for a Class C license, whether an initial application or a renewal application, shall have attached thereto a site drawing of the proposed licensed premises, drawn to scale, showing the following (check off once complete): <ul style="list-style-type: none">a. The location of all rooms, segregated areas, including outdoor seating areas and the square footage thereof;b. The designated use of each room or segregated area (e.g. dining room, holding bar, service bar, kitchen, restrooms, outdoor seating areas, all rooms and segregated areas, including outdoor areas, where alcoholic liquor may be served or consumed and all locations where live entertainment may be provided);c. The proposed seating capacity of rooms or segregated areas where the public is permitted to consume food and/or alcoholic beverages and/or live entertainment may be provided.** |
| 2. | The site drawing is subject to the approval of the Local Liquor Commissioner. The Local Liquor Commissioner may impose such restrictions as he deems appropriate on any licensee by noting the same on the approved site drawing or as provided on the face of the license. |
| 3. | A copy of the approved site drawing shall be attached to the approved license and is made a part of said license. |
| 4. | It shall be unlawful for any Class C licensee to operate and/or maintain the licensed premises in any manner inconsistent with the approved site drawing. |

****THE FIRE PREVENTION BUREAU WILL FURNISH ALL FINAL, PERMITTED OCCUPANCY NUMBERS FOR THIS LICENSE.**

CORPORATION / PREMISES QUESTIONS

1.	<p>If applicant is an individual or partnership, is each and every person a United States citizen (5.08.070-2)? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Is any individual a naturalized citizen? <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, print name(s), date(s), and place(s) of naturalization:</p>
2.	<p>List the type of business of the applicant (5.08.070-3): <i>RESTAURANT</i></p>
3.	<p>Number of years of experience for the above listed type of business (5.08.070-4): <i>15 YRS</i></p>
4.	<p>Amount of merchandise that normally will be in inventory when in operation (5.08.070-5): \$ <i>25,000</i></p>
5.	<p>Location/address and description of business to be operated under this applied for license (5.08.070-6):</p> <p><i>1890 W MAIN ST.</i></p>
6.	<p>Is the premises owned or leased (5.08.070-6A)? <input type="checkbox"/> Owned <input checked="" type="checkbox"/> Leased</p>
7.	<p>If the premises are leased, list the names and addresses of all direct owners or owners of beneficial interests in any trusts, if premises are held in trust (5.08.070-6B):</p> <p>Name of Building Owner: <i>CWR Properties</i></p> <p>Address of Building Owner: <i>409 ILLINOIS AVE STE C</i></p> <p>Mailing Address of Building Owner (if different):</p> <p>Phone Number: [REDACTED] E-mail Address: [REDACTED]</p> <p>Name of Building Owner:</p> <p>Address of Building Owner:</p> <p>Mailing Address of Building Owner (if different):</p> <p>Phone Number: E-mail Address:</p> <p>Name of Building Owner:</p> <p>Address of Building Owner:</p> <p>Mailing Address of Building Owner (if different):</p> <p>Phone Number: E-mail Address:</p>
8.	<p>Does the applicant currently operate, or operated in the past, any other establishment within the City of St. Charles that requires a liquor license? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, please list the business name(s) and address(es):</p>

9.	<p>Does applicant have any outstanding debt with the City of St. Charles, including, but not limited to, utility bills, alcohol tax, and permit fees, for any current or previous establishment owned, operated or managed by the applicant? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, please note the City of St. Charles requires all debt to be paid in full before consideration of a new or renewed liquor license is issued.</p>
10.	<p>Are any improvements planned for the building and/or site that will require a building permit? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, has a building permit been applied for? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, date building permit was applied for with Building & Code Enforcement:</p>
11.	<p>Has applicant applied for a similar or other license on the premises other than the one for which this license is sought (5.08.070-7)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, what was the disposition of the application? Explain as necessary:</p>
12.	<p>Has applicant (and all persons listed on page 1 of this application) ever been convicted of a felony under any Federal or State law, or convicted of a misdemeanor opposed to decency or morality (5.08.070-8)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Is applicant (and all persons listed on page 1 of this application) disqualified from receiving a liquor license by reason of any matter contained in Illinois State law and/or City of St. Charles Municipal Ordinances? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p>
13.	<p>List previous liquor licenses issued by any State Government or any subdivision thereof (5.08.070-9). Use additional paper if necessary.</p> <p>Government Unit: <i>State Liquor Lic. & Village of Huntley</i></p> <p>Date: <i>2015 → CURRENT</i> Location, City/State: <i>Huntley IL</i></p> <p>Special Explanations:</p> <p>Government Unit:</p> <p>Date: Location, City/State:</p> <p>Special Explanations:</p>
14.	<p>Have any liquor licenses possessed ever been revoked (5.08.070-9)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, list all reasons on a separate, signed letter accompanying this application.</p> <p>Has any director, officer, shareholder, or any of your managers, ever been denied liquor license from any jurisdiction?</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If yes, proceed to Question 15. If more space is needed, please attach a separate sheet of paper with the information.</p>

15.	<p>Complete ONLY if yes was answered to the questions above (14):</p> <p>Name: _____ Name of Business: _____</p> <p>Position with the Business: _____</p> <p>Date(s) of Denial: _____</p> <p>Reason(s) for Denial of License: _____</p>
16.	<p>Date of Incorporation (Illinois Corporations) (5.08.070-10): <u>1/4/17</u></p> <p>Date qualified under Illinois Business Corporation Act to transact business in Illinois (Foreign Corporation): _____</p>
17.	<p>Has the applicant and all designated managers read and do they all understand and agree not to violate any liquor laws of the United States, the State of Illinois, and any of the ordinances of the City of St. Charles in conducting business(5.08.070-11)?</p> <p><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Have you, or in the case of a corporation, the local manager, or in the case of a partnership any of the partners, ever been convicted of any violation of any law pertaining to alcoholic liquor? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Have you, or in the case of a corporation the local manager, or in the case of a partnership any of the partners, ever been convicted of a felony? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>Have you ever been convicted of a gambling offense? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No (If a partnership or corporation, include all partners and the local manager(s).)</p> <p>Will you and all your employees refuse to serve or sell alcoholic liquor to an intoxicated person or to a minor?</p> <p><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p>
18.	<p>Mandatory: All individual owners, partners, officers, directors, and/or persons holding directly or beneficially more than five (5) percent in interest of the stock of owners by interest listed on page 1 of this application must be fingerprinted by the City of St. Charles Police Department (5.08.070-A12).</p> <p>Has this been done? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p> <p>If yes, date(s): _____</p>
19.	<p>Mandatory: Has the applicant attached proof of Dram Shop Insurance to this application or already furnished it to the City of St. Charles (5.08.060)? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>If already furnished, date of delivery: _____</p> <p>NOTE: Insurance must be issued from May 1, 20XX – April 30, 20XX in accordance with City code 5.08.060. Request a prorated rate from your insurance company if you are applying for a new license during this timeframe.</p>

20. **Mandatory:** Is the premises within 100 feet of any real property of any church; school; hospital; home for the aged or indigent persons; home for veterans, their wives/husbands, or children; and/or any military or naval station **(5.08.230)**?

☐ Yes ☒ No

COMMENTS/ADDITIONAL INFORMATION

B.A.S.S.E.T. TRAINING

Please list employees required to have B.A.S.S.E.T training on this page – include all managers, assistant managers, bartenders, and clerks who are permitted to make alcoholic liquor sales. Include copies of certificates for managers only and mark Manager if applicable. Add another page, if needed.

Name:

(First)

GORDON

(Last)

Smith

(Middle)

Manager

Home Street Address:

City, State, Zip:

Huntley IL 60174

Date of Course:

Place Course was Taken:

Birthdate:

Certificate Granted:

Expiration:

Name:

(First)

(Last)

(Middle)

Manager

Home Street Address:

City, State, Zip:

Date of Course:

Place Course was Taken:

Birthdate:

Certificate Granted:

Expiration:

Name:

(First)

(Last)

(Middle)

Manager

Home Street Address:

City, State, Zip:

Date of Course:

Place Course was Taken:

Birthdate:

Certificate Granted:

Expiration:

Name:

(First)

(Last)

(Middle)

Manager

Home Street Address:

City, State, Zip:

Date of Course:

Place Course was Taken:

Birthdate:

Certificate Granted:

Expiration:

NEW MANAGEMENT REQUIREMENTS

Whenever a new manager comes on board, the City must be notified and that person must be fingerprinted.

It is the business establishment's responsibility to keep copies of all B.A.S.S.E.T. certificates on file for their employees.

APPLICATION FOR LATE NIGHT PERMIT**SUPPLEMENTAL TO LIQUOR LICENSE FOR CLASS B/C**

To: St. Charles Liquor Control Commission

Date:

I now possess or have applied for a liquor license Class

Applicant's Name:

Name of Business:

Business Address:

Business Phone:

SUPPLEMENTAL PERMIT APPLIED FOR**Payment of Late Night Permit fee is required at the time the permit is issued.**☒ 1:00 a.m. Late Night Permit – fee of \$800.00☐ 2:00 a.m. Late Night Permit – fee of \$2,300.00**NOTE:** Other permits that may be available upon request include:

- Class E – Special Event License (1 to 3-day event @ \$100.00 per day)
- Outdoor Dining Permit (Contact Community & Economic Development @ 630.377.4443)

SIGNATURES

Applicant's Signature

2/7/17

☐ Liquor Commissioner hereby directs City Clerk to issue permit indicated above.

Liquor Commissioner's Signature

Date



Memo

Date: 3/10/2017

To: The Honorable Ray Rogina, Mayor-Liquor Commissioner

From: James Keegan, Chief of Police

Re: Background Investigations-Liquor Establishments

The purpose of this memorandum is to document and forward to your attention the results of the background investigations conducted by members of the St. Charles Police Department concerning the below mentioned establishments.

As is customary procedure, a detective was assigned each of these investigations and reviewed both the site location/floor plans and the corresponding applicants.

We found nothing of a derogatory nature that would preclude either the site location or the applicants from moving forward with liquors sales and on-site consumption, subject to City Council approval.

Thank you in advance for your consideration in these matters.

Pub 47-Class B (1am)

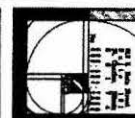
1890 W. Main Street

GM Gordon Smith has already been hired and will be present for hearings/testimony. This is the former Macarena Tapas. This will be Pub 47's second location (Huntley) with two more restaurants on the horizon. Ownership group states Huntley location is over 70% food sales. Inside buildout and remodel is almost complete. They are hoping to open soon. Please see the attached menu and application packet.

Main Street Pub-Class (2am)

204 W. Main Street

This is the former Beehive bought by a larger ownership group that owns and operates Jackson Street Pub in Naperville and Main Street Pub in Glen Ellyn. The ownership group wants to redesign the inside of the current location and open sometime in May as Main Street Pub (Creative Burgers and Craft Beer). Please see the attached menu and application packet.



Pub 47 St Charles IL

Overview of Business Plan

Hours of Operation

Sunday - Thursday 11am - 1am

Friday - Saturday 11am - 1am

Copy of Menu

1. Attached

Live Music

Will NOT offered at our location

Outdoor Seating

We do have an outdoor seating area and will be submitting application for the outdoor dining.

Customers will have to exit our facility and they can use the concourse next to our space. All entrances will be greater than 20' away.

Pub 47

Bar Grill Pizza

Starters

Jumbo Wings

6 Wings \$7.95 12 Wings \$13.95

Boneless Wings

1/2lb. \$7.95 1lb. \$13.95

Available in:

Caribbean Jerk - Teriyaki
BBQ - Mild Louisiana
Hot & Spicy - Sweet Thai Chili
Bourbon Sriracha
Honey Mustard
Parmesan Garlic



Baby Back Ribs Sampler 3/4lb. portion of Meaty Baby Back End Cuts. Slow Roasted and Finished with our Housemade BBQ Sauce. \$9.95

Rock Shrimp Ten ounces Lightly Floured and Fried. Served with our Chunky Pomodoro Marinara. \$11.95

Spinach Artichoke Dip Served with our Homemade Tortilla Chips. \$7.95

Cheesy Parmesan Basil French Fries Tossed with Parmesan Cheese Sauce, Parmesan, and Basil \$6.95

Beef Tenderloin Skewers Served with a Demi-Glaze & Horseradish Cream Sauce, over Yukon Gold Garlic Mashed Potatoes, and topped with Onion Crisps. \$12.95

Mozzarella Sticks Nine Breaded Cheese Sticks, Fried and served with Chunky Pomodoro Marinara. \$8.95

Hummus Platter

Traditional Garlic Seasoned Hummus and Roasted Pepper Hummus, served with Parmesan Crusted Pita Bread, Sliced Cucumbers, Red Pepper Strips, Carrot Sticks, and Celery Sticks. \$12.95



Homemade Potato Chips

With a side of Southwest Ranch. \$4.95

Calamari Ten ounces of Lightly Floured Calamari, Flash Fried and served with Chunky Pomodoro Marinara and Mild Louisiana Sauce. \$12.95

Onion Rings Battered Onion Rings, served with Southwest Ranch Dressing. \$7.95

Beer Nuggets Pizza Dough flash-fried and tossed in Grated Parmesan Cheese, Garlic and a hint of Cajun Spice. Served with Homemade Pizza Sauce. \$7.95



Beer Nuggets

Pub 47 Sampler Platter Baby Back Ribs, Breaded Chicken Tenders, Mild Louisiana Jumbo Wings, Lightly Floured Fried Calamari, and Homemade Potato Chips \$18.95

Tavern Chips A Generous Serving of our Homemade Potato Chips, topped with Cheese Sauce, Demi Glaze, Bacon Crumbles, and Green Onions. \$7.95

Tomato & Mozzarella Bruschetta Fresh Roma Tomatoes, Mozzarella, and Basil tossed in a Garlic Balsamic Vinaigrette with Garlic Parmesan Crostinis. \$8.95



Chicken Tenders Four Breaded and Fried Tenders. Served with your choice of Dipping Sauce: Honey Mustard, Mild Louisiana, Ranch, or BBQ. \$7.95

Tomato Tower Ripe Tomatoes, Shaved Red Onion, Fresh Mozzarella, and Fresh Basil, all layered and stacked on a bed of California Mixed Greens. Garnished with Balsamic Reduction and Crumbled Bleu Cheese. \$8.95

Pork Pot Stickers Five Pork Pot Stickers, Pan-Seared and served with a Polynesian Slaw. Your choice of Dipping Sauce, Teriyaki or Sweet Thai Chili. \$8.95

Garlic Cheese Bread Toasted and served with Chunky Pomodoro Marinara. \$5.95

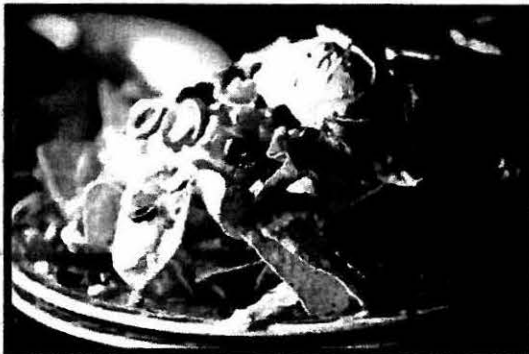
Szechwan Beef Lettuce Wraps Julienne Cut Szechwan Beef, Tossed with a Polynesian Slaw and Teriyaki Sauce. Served with Iceberg Lettuce. \$9.95

Pub 47 Steamers Green Lipped Mussels & Little Neck Clams, Sauteed in a Garlic White Wine Brown Butter Sauce. Served over Garlic Parmesan Crostinis. \$13.95

Ultimate Nachos Homemade Tortilla Chips, topped with Ground Beef, Tomatoes, Shredded Lettuce, Onions, Black Olives, Fresh Jalapenos, Pickled Jalapenos, Shredded Cheese, Pico De Gallo & Sour Cream. \$10.95

Add Fresh Guacamole \$2.00

Substitute Charbroiled Chicken \$1.00 or Steak \$3.00



Sandwiches

Served with your Choice of French Fries, Homemade Chips, House Salad, Coleslaw or Cup of Soup du Jour.

Steak Sandwich NY Strip Steak with Melted Mozzarella Cheese, on a Garlic Seasoned French Roll. Served with a side of Au Jus. Cooked Med-Well \$12.95 Giardiniera and/or Sweet Peppers upon Request. Add Sautéed Mushrooms \$1.00 Add Sautéed Onions \$1.00



BBQ Pulled Pork Sandwich



BBQ Pulled Pork Sandwich Slow Roasted Pork Butt smothered in our Housemade BBQ Sauce, topped with Onion Crisps and served on a Pretzel Bun. \$9.95

Chicken Parmigiana Sandwich Lightly Breaded Chicken Breast smothered in a Chunky Pomodoro Marinara Sauce with Melted Mozzarella on a Brioche Bun. \$8.95

BLT Crispy Applewood Smoked Pepper Bacon, Tomato, Lettuce, and lightly dressed with Mayo. Served on Texas Toast. \$7.95

Grilled Portabella Sandwich Portabella Mushroom, Tomato, Red & Yellow Peppers, Red Onion, Mozzarella and Basil Pesto Mayo served on Grilled Sourdough Bread. \$10.95

Grilled Salmon Sandwich Seasoned Grilled Salmon, Tomato, Red Onion, Lettuce, and Basil Pesto Mayo. Served on a Brioche Bun. \$11.95

Patty Melt Half Pound Grass Fed Beef Patty topped with Grilled Onions, White Cheddar Cheese on Grilled Marble Rye Bread. Served Med Well. \$10.95

Grilled Cheese Mozzarella, American and Sharp Cheddar Cheese on Grilled Texas Toast. \$7.95 Add Turkey \$2.00 Bacon \$1.00 Tomato \$.50



Grilled Chicken Florentine Sandwich Charbroiled Chicken Breast, Spinach, Sliced Mozzarella Cheese, and Tomato with a Creamy Garlic Dressing. Served on Grilled Sourdough Bread. \$10.95

Grilled Philly Steak Sandwich Roasted, Sliced Beef, Mozzarella Cheese, Red Onion, and Creamy Garlic Dressing. Served on Grilled Sourdough Bread. \$9.95

Battered Cod Sandwich Fresh 'Ice Atlantic' Cod Lightly coated with our Housemade Batter and Fried, Topped with American Cheese on a Brioche Bun, served with Lettuce, Tomato, Red Onion and a side of Tartar Sauce. \$9.95



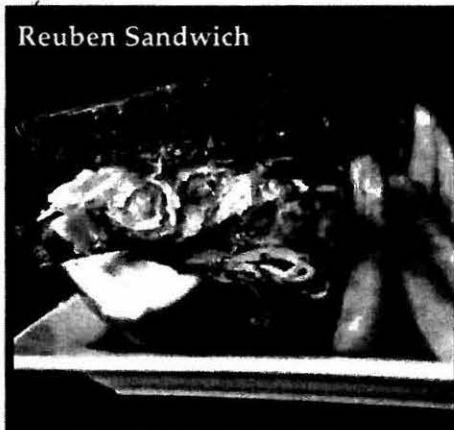
Blackened Chicken Pita Sandwich Sliced Grilled Cajun Blackened Chicken, Shredded Lettuce, Diced Tomatoes, Red Onion, served on Pita Bread and side of Buttermilk Ranch. \$8.95



Crispy Chicken Club Fried Chicken Breast with Lettuce, Tomato, Applewood Pepper Bacon, Red Onion and a side of Mayo, Served on a Brioche Bun. \$9.95

Reuben Sandwich Slow-Roasted, Sliced Corned Beef, Layered with Sauerkraut, 1000 Island Dressing, Swiss Cheese on Grilled Marble Rye Bread. \$9.95

Reuben Sandwich



Turkey Bacon Club Roasted Turkey, Applewood Smoked Pepper Bacon, Lettuce, Tomato, and a Creamy Garlic Dressing. Served on Texas Toast. \$9.95

Italian Beef Sandwich House Roasted, Sliced Italian Beef, layered on a French Roll, Topped with melted Mozzarella Cheese. Served with a side of Au Jus. Giardiniera and/or Sweet Peppers in a Chunky Pomodoro Sauce on request. \$9.95

Italian Sausage Sandwich Sweet, Fire Grilled Italian Rope Sausage on a French Roll, topped with melted Mozzarella Cheese. Giardiniera and/or Sweet Peppers in a Chunky Pomodoro Sauce on request. \$8.95

Hawaiian BBQ Chicken Sandwich Grilled Chicken Breast, Housemade BBQ Sauce, Swiss Cheese and Pineapple-Mango-Pepper Relish on a Brioche Bun. \$8.95

Shrimp Po'Boy Sandwich Crispy Cajun Spiced Rock Shrimp, Shredded Lettuce, Red Onion, Roma Tomatoes, and Housemade Remoulade Sauce served on a French Roll. \$11.95

Wraps

Wraps served in a Sun Dried Tomato Tortilla. Served with your Choice of French Fries, Homemade Chips, House Salad, Coleslaw or Cup of Soup du Jour.

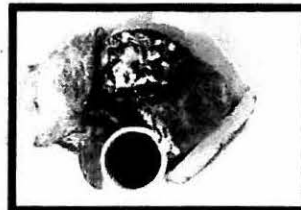
Chicken Caesar Wrap Chopped Romaine, Garlic Croutons, Charbroiled Chicken Breast, Shaved Parmesan, all tossed together with Caesar Dressing. \$9.95

Southwest Chicken Wrap Charbroiled Chicken, Black Bean & Corn Relish, Applewood Pepper Bacon, Scallions, Mixed Greens, and Southwest Ranch Dressing. \$9.95



Turkey Club Wrap Roasted Turkey, Mixed Greens, Tomato, Applewood Pepper Bacon, and Creamy Garlic Dressing. \$9.95

Asian Beef Wrap Teriyaki Beef Strips with a Polynesian Slaw and Mixed Greens. \$10.95



Grilled Veggie Wrap Grilled Portabella Mushroom, Yellow Squash, Zucchini, Caramelized Onions, Roasted Peppers, with Mixed Greens and a Basil Pesto Mayo. \$9.95

Buffalo Chicken Wrap Charbroiled Chicken, Bleu Cheese Crumbles, Sliced Jalapenos, Red Onion, Cilantro, Shredded Cheese, Mixed Greens and Hot & Spicy Buffalo Sauce. \$10.95

Soups & Salads

Baked French Onion Soup A 12 oz. Crock of our Classic Baked Cheesy French Onion Soup. \$5.95

Bacon & Cheddar Soup Made with Crystal Lake Brewery's "Beach Blonde" Golden Lager, Bacon Crumbles, White Cheddar Cheese, and topped with Onion Crisps. Cup \$3.95 Crock \$6.95

Soup and Salad Combo House Salad or Small Caesar Salad with a Crock of our Soup du Jour. \$8.95

Housemade Soup du Jour Cup \$3.00 Crock \$4.95



Chef John's Award Winning Wild Berry Salad Mixed Greens, Blackberries, Blueberries, Raspberries, Strawberries, Housemade Candied Walnuts, Crumbled Bleu Cheese, Tossed with Raspberry Vinaigrette. \$10.95

Santa Fe Chicken Salad Iceberg and Romaine Mix, Black Bean & Corn Relish, Seasoned Tortilla Strips, Crisp Applewood Smoked Pepper Bacon, Scallions, and Onion Crisps all tossed in a Southwest Ranch Dressing and Topped with a Charbroiled Chicken Breast, then served in a Sun Dried Tomato Tortilla Bowl. \$10.95



Caesar Salad Chopped Romaine and Garlic Croutons, Tossed with Caesar Dressing and served in a Sun Dried Tomato Tortilla Bowl. Topped with Shaved Parmesan and Garnished with a Garlic Parmesan Bruschetta Crostini. \$8.95

Sesame Chicken Thai Salad Chopped Romaine, Julienne Shredded Carrots, Scallions, Pickled Ginger, Red Pepper, Fried Wontons, all tossed in a Thai Peanut Dressing and topped with a Baked Sesame Crusted Chicken Breast. Served in a Sun Dried Tomato Tortilla Bowl. \$10.95

The Cobb Salad Chopped Iceberg Lettuce, Hard Boiled Egg, Red Onion, Crisp Applewood Smoked Bacon, and Roma Tomatoes, topped with Chunky Guacamole and Crumbled Bleu Cheese. Served with your choice of Dressing. \$8.95



ADD to any Salad - Charbroiled Chicken \$3.00, Seasoned Steak \$5.00
Broiled Salmon \$6.00 or 3 Jumbo Shrimp \$6.00

Burgers & Sliders

All Burgers and Sliders are made with Grass Fed Beef

Served with your Choice of French Fries, Homemade Chips, House Salad, Coleslaw or Cup of Soup du Jour.

Grilled Charbroiled Chicken Breast Substituted for any Burger upon Request

Burger of the Week Ask your server about our Featured Burger of the week! It's a new Feature every week!!

Quarter Pound Burger

Topped with a Colossal Onion Ring, on a Brioche Bun. Garnished with Tomato, Red Onion, and Lettuce. \$7.95

Pub 47 Burger



Pub 47 Burger Half Pound burger,

topped with a Colossal Onion Ring, on a Brioche Bun, Garnished with Tomato, Red Onion, and Lettuce. \$9.95

One Pound Pub 47 Burger

Our Popular Pub 47 Burger with twice the Beef!! \$14.95

Build Your Own Burger (B.Y.O.B.) Toppings

Crisp Applewood Pepper Bacon \$1.00 - Caramelized Onions \$1.00

Fresh Jalapenos \$1.00 - Guacamole \$1.00 - Sautéed Mushrooms \$1.00

Add Cheese \$1.00 - Fried Egg \$1.00 - Canadian Bacon \$1.00

Available Cheese: Swiss, Sharp Cheddar, White Cheddar, Pepperjack, American, Sliced Mozzarella, Crumbled Bleu, Ghost Pepper-Jack Cheese

El Jefe Burger

Half Pound burger with a Spicy Cajun Rub and topped with Pepperjack Cheese and Fresh Jalapenos, Southwest Ranch Dressing and Tortilla Strips. \$12.95

Caribbean Jerk Burger

Half Pound burger Jerk Rubbed, Glazed with Caribbean Jerk Sauce, Topped with Pepperjack Cheese, Pineapple-Mango-Red Pepper Relish and Fried Plantain Straws. \$12.95

Cheeseburger Sliders



Cheeseburger Sliders

Three Grilled Grass Fed Beef Sliders, Topped with Sharp Cheddar Cheese and Onion Crisps. \$9.95

Pub 47 Stuffed Cheese Burger

Half Pound burger stuffed with White Cheddar on a Brioche Bun. Garnished with Tomato, Red Onion and Lettuce. Only served Med-Well. \$10.95



Breakfast Burger

Breakfast Burger

Half Pound burger topped with Sharp Cheddar Cheese, Breakfast Potatoes, Canadian Bacon, Applewood Pepper Bacon, Fried Egg, and Garlic Aioli Sauce. \$13.95

BBQ Mac Burger

Half Pound burger topped with BBQ Pulled Pork, Mac & Cheese and Onion Crisps. \$11.95

Five Alarm Burger

Half Pound burger topped with Applewood Pepper Bacon, Ghost Pepperjack Cheese, Roasted Habanero Salsa, Fresh Jalapeno Slices, Chipotle Mayo, Pico De Gallo, and Tortilla Strips. \$13.95

Five Alarm Burger



Pulled Pork Sliders Three Slow

Roasted Pulled Pork Butt Sliders, Smothered in our Housemade BBQ Sauce, and topped with Onion Crisps. \$9.95

Chicken Sliders

Three Cilantro and Lime Marinated Chicken Sliders, Topped with Pico De Gallo and Onion Crisps. \$9.95

Combo Sliders

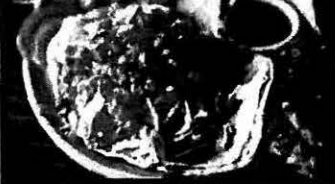
One each of sliders above, Cheeseburger, Chicken and Pulled Pork Sliders. \$10.95

South of the Border

Soft Shell Tacos Three Soft Shell Corn

Tortillas with, Shredded Lettuce, Pico de Gallo, Shredded Cheese Blend, and a side of Sour Cream, Southwest Ranch Dressing, and Salsa. Served with Homemade Tortilla Chips. Seasoned Ground Beef \$8.95
Charbroiled Chicken \$9.95
Blackened Fish \$10.95
Rock Shrimp \$12.95

Soft Shell Taco



Ultimate Nachos Homemade Tortilla Chips, topped

with Ground Beef, Tomatoes, Shredded Lettuce, Onions, Black Olives, Fresh Jalapenos, Pickled Jalapenos, Shredded Cheese, Pico De Gallo & Sour Cream. \$10.95
Add Fresh Guacamole \$2.00
Substitute Charbroiled Chicken \$1.00 or Steak \$3.00

Homemade Tortilla Chips & Salsa

Salsa served with Tortilla Chips \$4.95
Add Guacamole \$2.00

Cheese Quesadilla 12" Sundried Tomato

Tortilla stuffed with a blend of Chihuahua, Mozzarella and Sharp Cheddar Cheese. Served with Pico De Gallo, Homemade Salsa, Guacamole, & Sour Cream. \$8.95
Charbroiled Chicken Quesadilla \$11.95
Steak Quesadilla \$13.95



Pub 47 Specialties



Italian Sausage Pomodoro
Sweet, Fire-Grilled Italian Rope Sausage and Roasted Seasonal Vegetables in a Chunky Pomodoro Marinara Sauce. Served over Garlic Parmesan Crostinis. \$10.95

Baby Back Ribs 1 1/2LB portion of Meaty Baby Back End Cuts. Slow Roasted and Finished with Housemade BBQ Sauce. Yukon Gold Mashed Potatoes and Seasonal Vegetables with a side of Coleslaw. \$16.95



Shrimp Dinner Six Jumbo Shrimp, Breaded and Flash Fried. Served with Cocktail Sauce, French Fries and Seasonal Vegetables. \$14.95

Beef Tenderloin Skewers Served with a Demi-Glaze & Horseradish Cream Sauce, over Yukon Gold Garlic Mashed Potatoes, and topped with Onion Crisps. \$12.95



Teriyaki Vegetable Stir Fry Bok Choy, Napa Cabbage, Red & Yellow Peppers, Peapods, Cilantro, and Teriyaki Sauce, Stir Fried and Served over Basmati Rice. \$10.95

Chicken Stir Fry \$13.95

Shrimp Stir Fry \$15.95

Beef Tenderloin Stir Fry \$15.95

Entrees

Your Choice of House Salad or Cup of Soup du Jour

Slow Roasted Prime Rib

(Only Available Saturdays and Sundays after 4pm)
Served with Yukon Gold Garlic Mashed Potatoes and Seasonal Vegetables.

12 oz. Queen Cut \$19.95

16 oz. King Cut \$23.95

Add 3 Jumbo Shrimp \$6.00

New York Strip au Poivre Broiled NY Strip Steak, Sliced and Topped with a Mushroom-Peppercorn Cream Sauce. Served with Yukon Gold Mashed Potatoes and Seasonal Vegetables. Served Medium. \$15.95

Ribeye 14 oz. Ribeye, Broiled and Served with Yukon Gold Garlic Mashed Potatoes and Seasonal Vegetables. \$22.95
Add 3 Jumbo Shrimp \$6.00

Beef Stroganoff Beef Tenderloin Tips, Sauteed with a Mushroom Demi Glaze, served on a bed of Basil Pappardelle Noodles, with a touch of Sour Cream. Served with Seasonal Vegetables \$15.95

Polynesian Salmon Baked Salmon, glazed with Teriyaki Sauce and topped with our Homemade Polynesian Slaw and Pineapple-Mango-Pepper Relish. Served with Basmati Rice and Seasoned Vegetables. \$18.95

Chicken Piccata Boneless Chicken Breast, Sauteed in a Zesty Lemon, Caper and Butter Sauce. Served with Seasonal Vegetables and Yukon Gold Garlic Mashed Potatoes. \$10.95

Grecian Chicken Slow Roasted Half Chicken Seasoned with Oregano, Garlic, and a Lemon Butter Sauce. Served with Minnesota Wild Rice and Seasonal Vegetables. \$15.95

Horseradish Encrusted Salmon Pan Seared Horseradish Encrusted Salmon, Deglazed with White Wine Lemon Butter and served with Minnesota Wild Rice, Sauteed Spinach and Seasonal Vegetables. \$18.95

Battered Cod Fresh 'Ice Atlantic' Cod Lightly coated with our Housemade Batter and Flash Fried. Served with French Fries, Seasonal Vegetables, Tartar Sauce and Housemade Coleslaw. \$12.95
Friday after 4pm "All You Can Eat". \$14.95

Beef Tenderloin Medallions Two 4 oz. Parmesan Garlic Crusted Medallions, Broiled and placed on a bed of Demi Glaze and served with Yukon Gold Garlic Mashed Potatoes and Seasonal Vegetables. \$19.95
Add 3 Jumbo Shrimp \$6.00

A La Carte Sides

All Sides \$3.00

*Seasonal Vegetables
*Homemade Chips

*Yukon Gold Garlic
Mashed Potatoes

*Baked Potato
*House Salad

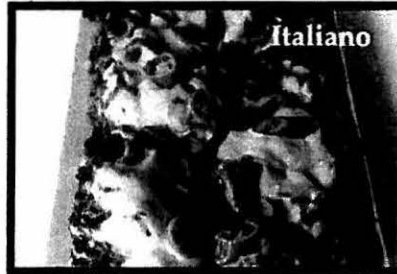
*Minnesota Wild Rice
*Homemade Coleslaw

Flatbreads

Our Flatbreads are grilled with Extra Virgin Olive Oil, topped with the freshest ingredients, and baked to perfection!!

Italiano Sliced Italian Beef, Mozzarella Cheese, Hot Giardiniera, and Pizza Sauce. \$9.95

Buffalo Chicken Chicken, Bleu Cheese Crumbles, Sliced Fresh Jalapenos, Diced Red Onions, Cilantro, and our Cheese Blend, on our Hot & Spicy Buffalo Sauce. \$9.95



California White Spinach, Artichokes, Sun Dried Tomatoes, and Basil Pesto on a bed of Mozzarella Cheese. \$9.95

BBQ Chicken Chihuahua, Mozzarella and Sharp Cheddar Cheese Blend, Red Onion, and Grilled Chicken on BBQ Sauce. \$9.95

Pastas

Choice of House Salad or Cup of Soup du Jour

Chicken Parm & Penne Lightly Breaded Chicken Breast, baked with melted Mozzarella Cheese, served with a Chunky Pomodoro Marinara Sauce on a bed of Penne Pasta. Topped with Shaved Parmesan Cheese. Served with a Garlic Parmesan Crostini. \$15.95



Chef John's Mac and Cheese Mini-Penne Pasta tossed with our House Blended Cheese Sauce. \$8.95 Add Charbroiled Chicken \$3.00 Add BBQ Pork \$4.00.

Baked Penne Pasta Penne Pasta tossed in Homemade Pomodoro Marinara Sauce, topped with Ricotta and Mozzarella Cheese, then baked. \$10.95

Tuscany Chicken Pappardelle Artichokes, Spinach, Sundried Tomatoes, Capers, and Basil Pappardelle Noodles, tossed in a Brown Butter Sauce. Topped with a Parmesan Crusted Chicken Breast and Shaved Parmesan Cheese. Served with a Garlic Parmesan Crostini. \$14.95

Steamers & Pasta Green Lipped Mussels & Little Neck Clams, Sauteed in a Garlic White Wine Brown Butter Sauce on a bed of Linguini. Served with Garlic Parmesan Crostinis. \$16.95

Blackened Chicken Alfredo Cavatappi Pasta with Roasted Red and Yellow Peppers, Fresh Spinach, and Mushrooms all tossed in Alfredo Sauce and topped with a Blackened Chicken Breast and Shaved Parmesan Cheese. \$15.95

Basil Pesto Chicken Alfredo Cavatappi Pasta tossed with Sundried Tomatoes, Fire Roasted Spinach, Artichokes and Basil Pesto Alfredo Sauce. Topped with a Charbroiled Chicken Breast and Shaved Parmesan Cheese. \$17.95

Shrimp Scampi Rock Shrimp sauteed in a Garlic, Chardonnay, Butter, Lemon Sauce with Linguini. Topped with Shaved Parmesan and Chopped Parsley. \$17.95

Desserts

Small Hot Fudge Ice Cream Sundae \$3.00

Tower High Cheesecake Tower High Cheesecake and Strawberries, served with a Chambord Melba Sauce and Whipped Cream. \$7.00

Hot Fudge Pecan Brownie Sundae Vanilla Bean Ice Cream, covered in Hot Fudge on a warm Pecan Brownie topped with Whipped Cream. \$7.00

Chocolate Lava Cake Warm Chocolate Bundt Cake filled with a Dark Chocolate Truffle. Served with Vanilla and Raspberry Sauce and Whipped Cream. \$7.00

Caramel Apple Crisp Crispy Cinnamon - Sugar Tortilla Bowl filled with Apple Pie Filling, Cinnamon Ice Cream, Candied Walnuts, Caramel Sauce, Whipped Cream, and Crispy Granny Smith Apple Slices. \$7.00

Beverages

FREE REFILLS \$2.95 Coke, Diet Coke, Sprite, Sprite Zero, Mr. Pibb, Mello Yello, Ginger Ale, Tropicana Lemonade, Hi-C Fruit Punch, Club Soda, Tonic Water, Douwe Egbert's

Coffee - Caffeinated or Decaf, Iced Tea, Raspberry Iced Tea, Peach Iced Tea

Also Available \$2.95 each Root Beer, Orange Juice, Cranberry Juice, Pineapple Juice, Milk, Chocolate Milk

Ask a Server for our List of Specialty Cocktails, Beer & Wine

Build Your Own Pizza

Select Your Crust

Thin Crust

Extra Thin & Crispy Crust

8" Individual \$8.95

12" Small \$10.95

14" Medium \$12.95

16" Large \$15.95

18" X-Large \$17.95

Double Dough

Slightly Thicker Pizza Crust

8" Individual \$10.95

12" Small \$12.95

14" Medium \$14.95

16" Large \$17.95

18" X-Large \$19.95

Chicago Style Deep Dish

with a Chunky Pomodoro Sauce
Please allow 30-40 min.

12" Small \$14.95

14" Medium \$17.95

16" Large \$21.95



Add Your Toppings

Italian Sausage, Pepperoni, Grass Fed Hamburger, Italian Beef, Canadian Bacon, Bacon, Grilled Chicken, Mushroom, Onion, Green Pepper, Sliced Tomatoes, Hot Giardiniera Peppers, Spinach, Banana Peppers, Italian Imported Tomatoes, Green Olives, Black Olives, Ricotta Cheese, Pickled Jalapenos, Roasted Red & Yellow Peppers, Fresh Jalapenos, Fresh Garlic, Pineapple

Add Full Ingredient 8" Individual \$1.50 12" Small \$2.00 14" Medium \$2.25 16" Large \$2.50 18" X-Large \$3.00

Add Half Ingredient 8" Individual \$.75 12" Small \$1.25 14" Medium \$1.50 16" Large \$1.75 18" X-Large \$2.00

Pub 47 Specialty Pizzas

12" Small \$17.95 14" Medium \$19.95 16" Large \$21.95 18" X-Large \$24.95

The Sicilian

Olive Oil Brushed Crust with Italian Sausage, Sweet Roasted Peppers, Twice-Baked Crunchy Pepperoni, and Garlic Herb Tomatoes with blend of Mozzarella, Parmesan, and Romano Cheese.

Cheese Macaroni Deluxe

Made with our Homemade Cheese Sauce, topped with Mini Penne Pasta, Mozzarella Cheese, Diced Yellow Onions, and Bacon Crumbles.

Meat Lover's

Italian Beef, Sausage, Pepperoni, Hamburger, Canadian Bacon, Fire Roasted Chicken, Bacon topped with Mozzarella.

Pub 47 Special

Cheese, Sausage, Mushrooms, Onion, and Green Pepper. Traditional Family Favorite!

The Gargantuan

A Little Bit of Everything. Cheese, Sausage, Italian Beef, Mushroom, Onion, Green Peppers, Bacon, Pepperoni, Italian Beef, Banana Peppers, Green and Black Olives. Hot Giardiniera on Request

Barbecue Pizza

Seasoned Blend of Tomato and Barbecue Sauces with Mozzarella and Sharp Cheddar Cheese Blend, Sausage, Onion, Pepperoni, and Smoked Bacon. A House Favorite.

Southwest Taco Pizza

Mix of Homemade Salsa and Pizza Sauce, topped with Seasoned Ground Beef, Shredded Chihuahua Cheese Blend, Black Bean & Corn Relish, Shredded Lettuce, Pico de Gallo, Seasoned Tortilla Strips and Southwest Ranch Dressing.

Jalapeno Carnitas

Slow-Roasted Pulled Pork, Housemade BBQ Sauce, Housemade Salsa, Jalapenos, and Cilantro.

Vegetarian Plus

Fresh Spinach and a Blend of Oven Roasted Veggies, Portabella Mushrooms, Onions, Zucchini, Yellow Squash, Red & Yellow Peppers. Topped with Sliced Roma Tomatoes.

California White

Crispy Crust Brushed with a Rosemary Infused Olive Oil, Artichokes, Sun Dried Tomatoes, Spinach, Ricotta, Fresh Mozzarella, and Shredded Mozzarella Cheese.

Hawaiian Pizza

Pizza Sauce, Barbeque Sauce, Canadian Bacon, Mozzarella Cheese, and Pineapple.

Tomato Bruschetta Pizza

Shredded Mozzarella Cheese, Sliced Roma Tomatoes, Fresh Basil Leaves, Sliced Fresh Mozzarella, and our Homemade Tomato Mozzarella Bruschetta Mix.

**AGENDA ITEM EXECUTIVE SUMMARY**

Agenda Item number: 4c

Title:

Recommendation to Approve Parking Lot Closure, Class E2 Liquor License, and Use of Amplification Equipment for the Heritage Center “Best of St. Charles Foodie Fest and Family Fun Day”

Presenter:

Chief Keegan

Meeting: Government Operations Committee

Date: March 20, 2017

Proposed Cost: \$

Budgeted Amount: \$

Not Budgeted: ☐**Executive Summary (if not budgeted please explain):**

This application was received on February 15th and the special event committee met with the event organizers on February 28th.

This is the seventh annual event for this organization. The “Best of St. Charles Foodie Fest and Family Fun Day” will once again be facilitated by the St. Charles History Museum/Heritage Center, 215 E. Main Street.

After a successful update to the layout of the event in 2016, event coordinators are requesting the event again be held on the top level of the Walnut Avenue Parking Deck (Municipal Lot “S”). The “Best of St. Charles Foodie Fest” will be held on Saturday, June 24th from 5:00 p.m. to 9:00 p.m. Alcohol service has been requested for that event. The Family Fun Day is proposed for Sunday, June 25th from 11:00 a.m. – 4:00 p.m. No alcohol will be served at that event.

The Office Dining & Spirits has submitted an E2 Liquor License for approval and will be responsible for the liquor (beer and wine) portion of this event. They sponsored this event in the past. All servers will be Basset certified. The entire area will be fenced off with volunteers working the two entrances. Liquor sales will start at 5:00 p.m. and end at 8:30 p.m.

An amplification permit has been requested for music and public speaking. This has been requested for the top level of the Walnut Avenue Parking Deck.

Following is the estimated total cost for the city in which event coordinators are responsible for reimbursing in full: **Public Works: \$1,203.90.** Due to the fact there were no incidents last year and the low volume of attendees (200 – 250), the Police Department does not need to post any extra duty officers for this event.

Pursuant to posting this item on the Government Operations Committee agenda, the Liquor Commission meeting is scheduled at 4:30 p.m., March 20 (same day) to process this request for late night permits and to move it forward before this committee, to seek approval so it can go before the April 3, 2017 City Council for final approval.

Attachments (please list):

Liquor Application
Map of event layout

Recommendation/Suggested Action (briefly explain):

Recommendation to approve parking lot closure, Class E2 Liquor License, and use of amplification equipment for the Heritage Center Foodie Fest.

For Office Use
Received: 3/9/2017
Fee Paid: \$
Receipt #

NON-REFUNDABLE
CITY OF ST. CHARLES
TWO EAST MAIN STREET
ST. CHARLES, ILLINOIS 60174-1984

RECEIVED
MAR - 9 2017
BY: BOLE



CITY LIQUOR DEALER LICENSE APPLICATION
CLASS E1 - NOT-FOR-PROFIT LICENSE
CLASS E3 - KANE COUNTY FAIR

Pursuant to the provisions of Chapter 5.08, Alcoholic Beverages, of the City of St. Charles Municipal Code regulating the sale of alcoholic liquors in the City of St. Charles, State of Illinois and all amendments thereto now in force and effect.

The undersigned hereby makes application for a Liquor Dealer License, Class E1 - Not-For-Profit License or E3 - Kane County Fair
Commencing June 24 and ending June 24
Time Starting 5:00 pm and ending 9 pm
Location of Event 215 E. Main Street / Parking Deck

Name of Business THE OFFICE DINING & SPIRITS
Address of Business 201 E MAIN ST Business Phone 630 549 0287
Is the Applicant a Not-For-Profit Organization? YES
Authorized Agent SEAN WILKINS Title OWNER
Has Applicant had a Class E1 License in the previous 365 days? YES If YES, on what date: 07/30/16
Does Applicant have Dram Show Insurance? YES If YES, attach evidence of insurance.

Requirements of a Class E1 / E3 - Not-For-Profit License

1. The Class E1 license fee is \$50.00 per day.
2. A minimum of three (3) liquor supervisors shall monitor liquor service during all times of operation. **Please provide a list of all supervisors with this application.**
3. Liquor supervisors shall be members of the organization holding the license.
4. Beer and/or Wine are the only alcoholic beverages to be sold.
5. Hours are restricted to 12 noon to 11:00 p.m.
6. Licensee must rope/fence off the licensed premises.
7. Are children/minors permitted in the licensed premises? Y/N
8. Each patron **must wear a wristband** after having identification checked for legal alcohol consumption age.
9. A sign limited beer and/or wine consumption to the roped off area must be conspicuously displayed at all times.
10. **Each server of alcohol must be BASSET certified - need copy of BASSET certification.**
11. A copy of site plan diagram to include roped area shall accompany this application.
12. All security/police resources needed shall be attached to this application with approval of the Chief of Police before final issuance by Liquor Commissioner.

Affidavit

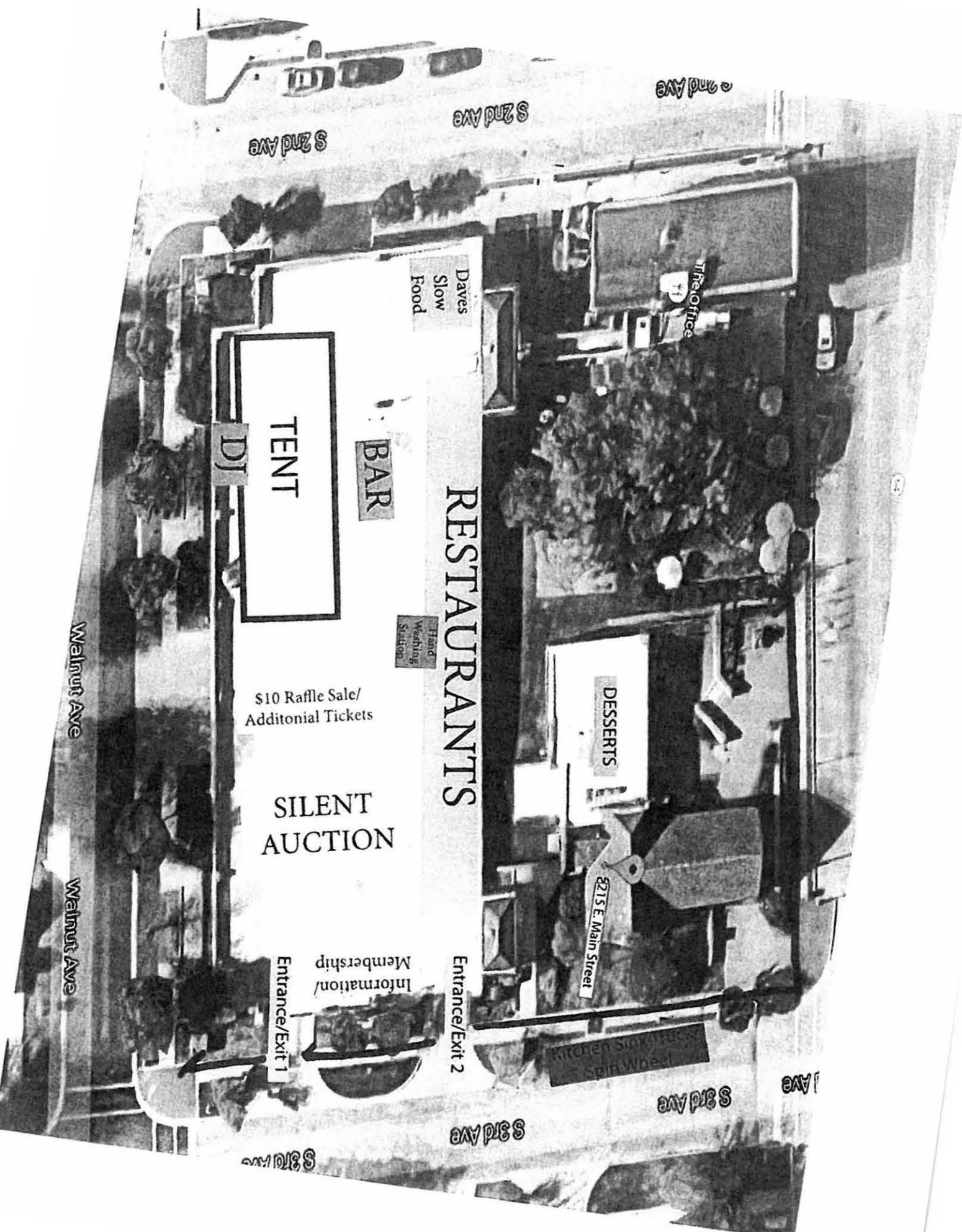
State of Illinois)
County of Kane)

I/We, the undersigned, being first duly sworn, say that I/we have read the foregoing application and that the statements therein are true, complete, and correct and are upon my/our personal knowledge and information and are made for the purpose of inducing the City of St. Charles to issue the Liquor Dealer License, Class E1 to me/us for the location hereinbefore indicated; that I/we will not violate any of the laws of the United States, the State of Illinois or the City Ordinances of the City of St. Charles.

Signed: [Signature] Signed: _____
Sworn to before me this _____ day of _____, _____.
Notary Public _____

ENDORSEMENT OF THE LIQUOR CONTROL COMMISSIONER

Approved: _____ Date: _____ Chief of Police: _____
Approved: _____ Date: _____ Liquor Commissioner: _____



S 2nd Ave

S 2nd Ave

S 2nd Ave

Life Office

Daves
Slow
Food

BAR

TENT

DJ

Hand
Washing
Station

\$10 Raffle Sale/
Additonal Tickets

SILENT
AUCTION

DESSERTS

8215 E. Main Street

Kitchen Sink Truck
Spin Wheel

Entrance/Exit 2

Membership
Information/
Entrance/Exit 1

Walnut Ave

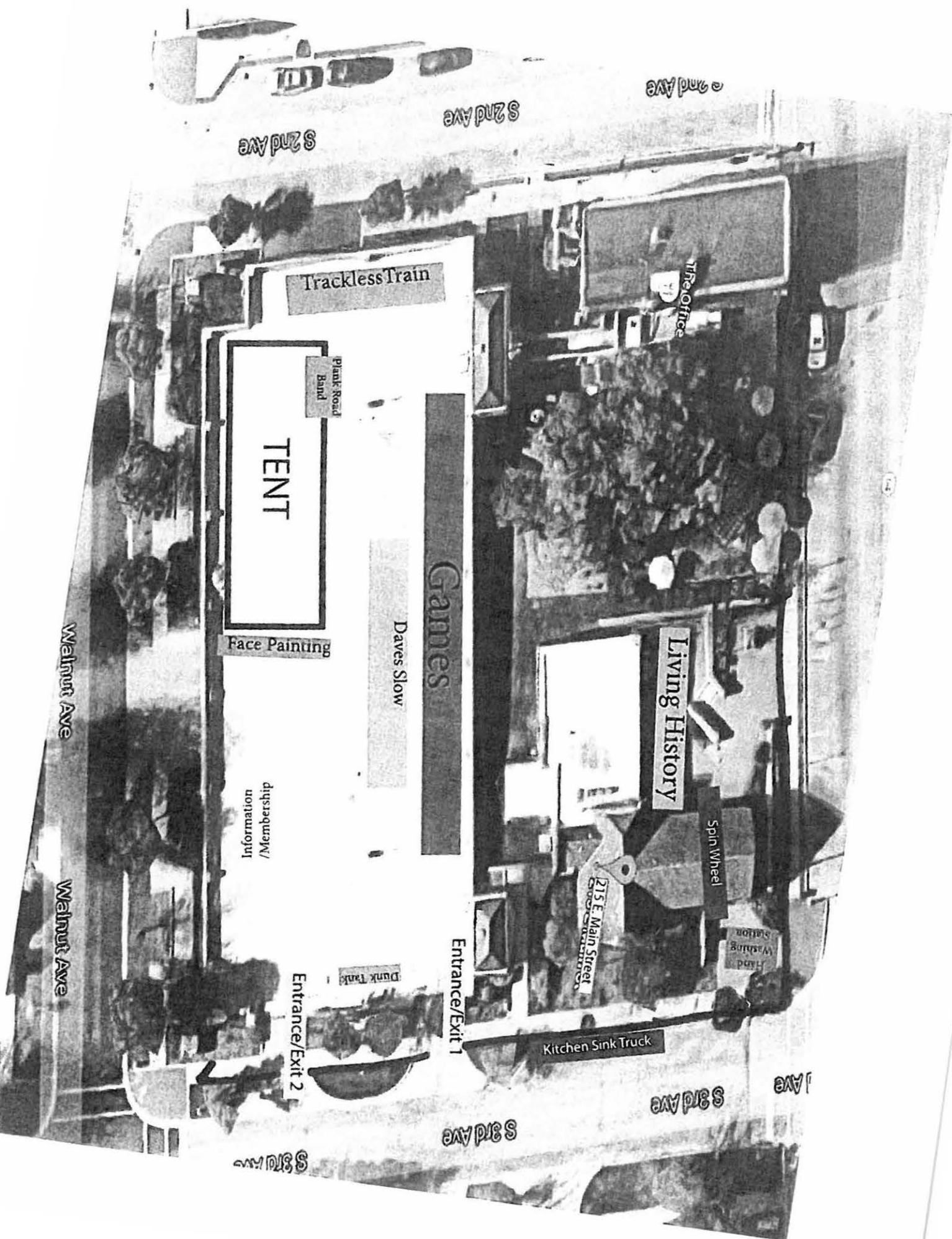
Walnut Ave

S 3rd Ave

S 3rd Ave

S 3rd Ave

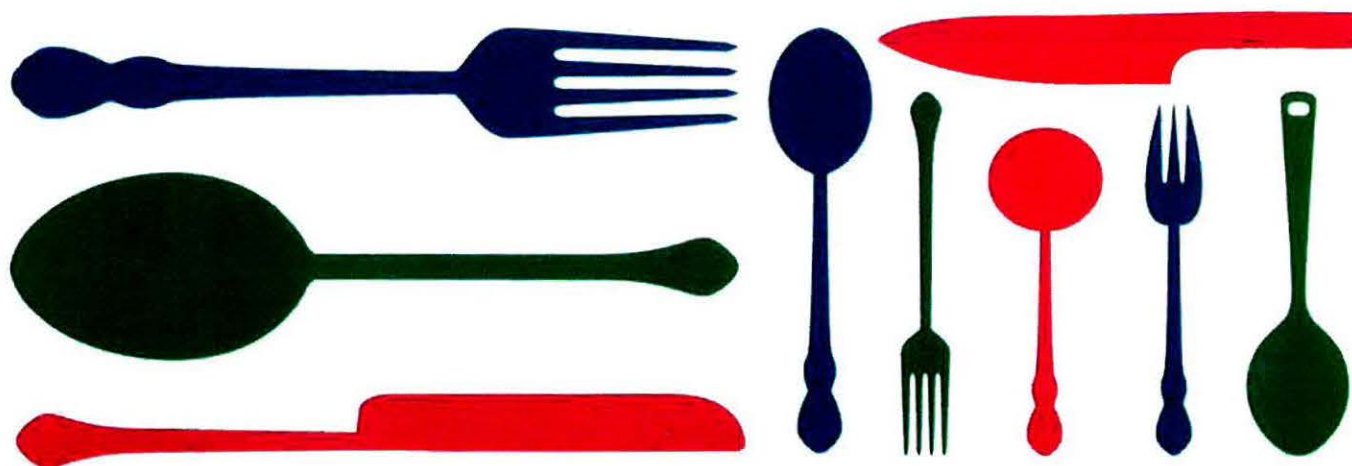
S 3rd Ave



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BEST OF ST. CHARLES
FOODIE FEST

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SMALL PLATES | CRAFT BEVERAGES | WINE
TRI-CITIES 50/50 COMMUNITY RAFFLE | \$5 EACH
AUCTION | LIVE DJ RYAN PULLANO | 21 +

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**AGENDA ITEM EXECUTIVE SUMMARY**

Agenda Item number: 4d

Title:	Recommendation to Approve Late Night Permits for Class B and C Licenses of the City of St. Charles for FY2017/18
Presenter:	Police Chief Keegan

Meeting: Government Operations Committee

Date: March 20, 2017

Proposed Cost: \$

Budgeted Amount: \$

Not Budgeted: ☐

In accordance the City Code Chapter 5.08 "Alcoholic Beverages" Section 5.08.095 "License – Late Night Permit, Item F - Any application and recommendation for a new or renewal of a late night permit, shall be reviewed by the Liquor Control Commission. Based on this review the Local Liquor Commissioner shall make a recommendation on issuance to City Council. Late night permits and renewals of late night permits shall be issued by the Liquor Commissioner with the advice and consent of the City Council.

Pursuant to posting this item on the Government Operations Committee agenda, the Liquor Commission meeting is scheduled at 4:30 p.m., March 20 (same day) to process this request for late night permits and to move it forward before this committee, to seek approval so it can go before the April 3, 2017 City Council for final approval.

Attachments (please list):

Memo – Late Night Permit Liquor License Renewals
Table

Recommendation/Suggested Action (briefly explain):

Recommendation to approve late night permits for Class B and C licenses of the City of St. Charles for FY2017/18.



Memo

To: Mayor Raymond Rogina, Liquor Commissioner
From: James Keegan, Chief of Police
Date: March 7, 2017
Re: Late night liquor license renewals

Pursuant to city code, I have summarized police responses (see attachment) requiring written documentation and any action taken from the Liquor Control Commission during the last calendar year (2016). From a law enforcement perspective, the overall police activity as it pertains to the “institutional control” of the respective applicant/establishment has greatly improved. I am pleased to report and recommend approval of the attached late night permit requests.

In addition, each of the permit requests was also vetted by the respective city departments to ensure compliance with our city code. Each of the establishments was in compliance with fees, payments, permits, etc. As always, I stand ready to discuss my recommendations with you at your convenience. Thank you in advance for your cooperation in this matter.

As a means to identify our city code as it pertains to late night permitting, I’ve included the attached language as a frame of reference. Please see below:

City Ordinance/5.08.095 Late Night Permit

- C. Annually, the liquor license renewal process shall commence on the first city business day in February. Current license holders shall submit a renewal application and include any requested changes. For those license holders applying for a new or renewing a late night permit, they are required to specify whether they are applying for the 1:00 a.m. or the 2:00 a.m. permit. In addition, any new or renewal applications shall include a current business concept outlining the operations intended during the late night permit term of one year, in conjunction with the liquor license to be issued on May 1 of the same year. Failure to provide a timely renewal application or late night permit application may result in a delay in issuing said license and permit by May 1 of that year.
- D. Upon receipt of a new or renewal application, the Liquor Commissioner shall cause a review of the previous year license application to determine whether there



have been any changes noted with regard to ownership, management or business concept. This application shall be forwarded to:

1. Chief of Police
 2. Fire Department
 3. Finance Department
 4. Community Development Department
- E. The city departments indicated in Section D will review any infractions of any city code, reflecting negatively on the license holder that should be taken into account by the Liquor Control Commission and City Council. That information shall be returned to the Liquor Commissioner for review. In addition, the Chief of Police shall cause a review of the police related activity which will support a recommendation from the Chief of Police on whether the late night permit shall be issued and whether a 1:00 a.m. or 2:00 a.m. closing is recommended based on the permit application. The Chief of Police shall forward the recommendation to the Liquor Commissioner.
- F. Any application and recommendation for a new or renewal of a late night permit, shall be reviewed by the Liquor Control Commission. Based on this review the Local Liquor Commissioner shall make a recommendation on issuance to City Council. An applicant for a late night permit shall have the opportunity to be present and provide input on said application, prior to the Liquor Control Commission making a recommendation. Late night permits and renewals of late night permits shall be issued by the Liquor Commissioner with the advice and consent of the City Council.
- G. Any new liquor license application where a new late night permit is also applied for shall follow the same review process as outlined in paragraphs B, C, D, E and F of this Chapter.
- H. Notice of Violation Process-Late Night Permit. If during a liquor license year, May 1 through April 30, where a liquor license holder has been issued a late night permit and a notice of violation is issued by the Liquor Control Commissioner, the Liquor Control Commission shall hold a hearing on the matter. The liquor license with the late night permit shall be given notice of the purpose, date, time and location of the hearing in a similar manner to a liquor license violation. The matter will be heard before the Liquor Control Commission in the same manner as any license violation. The Liquor Control Commission shall provide advice and consent to the Local Liquor Control Commissioner, who shall make a final decision on the matter.
- I. Cause to Reduce Hours, Revoke Late Night Permit or Not Issue Late Night Permit. In the event that a liquor license holder, has applied for or been issued a

late night permit, and has demonstrated circumstances giving reason to review whether that late night permit shall be issued, reduced in hours or revoked, the Liquor Control Commission shall receive input from these city departments:

1. Finance Department as it relates to unpaid fees, utilities or city taxes;
 2. Fire Department as it relates to repetitive fire code violations affecting health and safety;
 3. Community Development Department, Building and Code Enforcement Division as it relates to building code violations;
 4. Police Department as it relates to repetitive calls for service that are indicative of underage patrons, over service of patrons, or liquor license violations affecting the safety of the general public where the licensee is not taking proactive measures to abate the problems;
 5. Other departments with applicable information.
- J. The license holder shall have the opportunity to respond to information in a public hearing prior to any action being taken, by the Liquor Control Commission before sending any recommendation to City Council.
- K. The Liquor Control Commission may recommend the issuance or denial of a requested late night permit for 1:00 a.m. or 2:00 a.m., or reduction in hours based on cause to the City Council for final decision.
-

FY2017-18 LATE NIGHT PERMITS

Business		Class	Permit	Reports	Arrests	Warning Letters	LCC Violations
2 nd Street Bar & Grill	221 S Second Street	C	2:00 am	1			
A'Salute Bar & Grill	2400 E Main Street	C	2:00 am				
Alibi Bar & Grill	12 N 3 rd Street	B	2:00 am	9	6	1	
Alley 64	212 W Main Street	B	2:00 am	9	2	1	
Beehive (Main Street Pub)	204 W Main Street	B	2:00 am	3	2	1	
Charleston on the River	1 W Illinois Street	B	1:00 am				
Club Arcada	105 E Main Street	B	1:00 am				
Crazy Fox	104 E Main Street	B	1:00 am				
Dawn's Beach Hut	8 N Third Street	B	2:00 am	1			
Dawn's VooDoo Room	214 W Main Street	C	2:00 am				
Filling Station	300 W Main Street	B	2:00 am	2			
Los Burritos Mexican	2125 W Main Street	B	1:00 am				
McNally's	109 W Main Street	B	1:00 am	1	1		
Northwest Woods – Evergreen	1400 W Main Street	B	2:00 am	1			
Pizzeria Neo	31 S 1 st Street	B	1:00 am	1			
Pub 222	222 W Main Street	C	2:00 am	3	2		
Puebla Modern Mexican	51 S 1 st Street	B	1:00 am				
Riverside Pizza	102 E Main Street	B	2:00 am				
Rookies (BK & MM)	312 W Main Street	B	2:00 am	2			
Shakou	312 W Main Street	B	1:00 am				
Spotted Fox Alehouse	3615 E Main Street	B	1:00 am				
St. Charles Bowl	2520 W Main Street	C	1:00 am	1			
Tap House Grill	3341 W Main Street	B	1:00 am	1	1		
The House Pub	16 S Riverside	C	2:00 am	4	1		
The Office	201 E Main Street	B	2:00 am				

B = 19 1 am = 11
 C = 6 2 am = 14

TOTAL = 25

**AGENDA ITEM EXECUTIVE SUMMARY**

Agenda Item number: 5a

Title:	Recommendation to Award Public Land Survey System - Section Corner Recovery Project to Hampton, Lenzini, Renwick, Inc.
Presenter:	Keith Nightlinger

Meeting: Government Operations Committee

Date: March 20, 2017

Proposed Cost: \$52,800

Budgeted Amount: \$64,000

Not Budgeted: ☐**Executive Summary** (if not budgeted please explain):

The Public Land Survey System is a way of subdividing and describing land areas in the United States. It divides land into townships that are 36 square miles. The townships are further subdivided into 36 one-mile square sections. The corners and sub-corners of these sections are the premise of which all plats (plat of subdivision, plat of easement, plat of survey) and legal descriptions are written.

Due to development, many of the original physical section corners in St. Charles are missing or do not have the necessary information recorded with the County for recovery. This project is to recover all of the section corners and quarter section corners within the St. Charles municipal boundary and record them with the County Recorder's Office to establish a consistent public record for everyone to use going forward. Kane County executed a similar project in 2008 to establish the County boundary and served as our model for this project.

An RFP was released in the 4th quarter of 2015 and had 4 respondents. Based on the discretionary nature of the research and fieldwork being completed, it was determined to proceed with a pilot project to establish a baseline for the deliverables and ensure the project goals could be achieved within budget.

Based on the quality and cost of proposals received we moved forward with Hampton, Lenzini, and Renwick, Inc. (HLR) to perform the pilot. The pilot was successful, and we now seek approval to move forward with the core project. The work will be spread across three years (2017, 2018, and 2019) to recover a total of 66 corners.

Proposal results:

Trotter and Associates: \$650 per Corner, no previous experience, did not meet requirements

Hampton, Lenzini, Renwick: \$800 per Corner, previous experience, met requirements

American Survey: \$695-\$1,150 per Corner, previous experience, did not meet requirements

Marchese and Sons: \$2,121 per corner, previous experience, met requirements

Attachments (please list):

Hampton, Lenzini, Renwick Proposal

Recommendation/Suggested Action (briefly explain):

Recommendation to award Public Land Survey System - Section Corner Recovery Project to Hampton, Lenzini, Renwick, Inc.



Hampton, Lenzini and Renwick, Inc.
Civil Engineers • Structural Engineers • Land Surveyors • Environmental Specialists
www.hltreengineering.com

October 12, 2016

Mr. Keith Nightlinger, GISP
GIS Manager
City of St. Charles
2 E. Main Street
St. Charles, IL 60174

Re: Section Corner Recovery

Dear Mr. Nightlinger:

We prepared this letter to serve as the agreement between the City of St. Charles (Client) and Hampton, Lenzini and Renwick, Inc. (HLR) (Consultant) for land surveying services requested relative to the Section Corner Recovery Project.

Scope of Services

The Client and Consultant have agreed to a list of Basic Services the Consultant will provide to the Client, listed below.

HLR will research federal township plats, recorded monument records, subdivision plats, surveys, and right-of-way plats to obtain historical information on the section corners. We will search for quarter section corners, recover any that are still existing, place ties on them, obtain State Plane Coordinates, and prepare a monument record. For all corners that are no longer there, we will reestablish and set them based on records and the Illinois Statutes Section 1270. We will prepare monument records with State Plane Coordinates for all reestablished corners. This scope includes a minimum of 20 quarter section corners each year for 2017, 2018 and 2019, with a total of 66 monuments.

Services not set forth above as Basic Services are specifically excluded from the scope of the Consultant's services. The Consultant assumes no responsibility to perform any services not specifically listed above.

Compensation

Billing Terms

For our services we will be paid the lump-sum amount of \$800 per monument with a total of \$52,800 spread across fiscal years 2017, 2018 and 2019.

Payment Terms

If the Client fails to make payments when due or otherwise is in breach of this Agreement, the Consultant may suspend performance of services upon 30 calendar days' notice to the Client. The Consultant shall have no liability whatsoever to the Client for any costs or damages as a result of such suspension caused by any breach of this Agreement by the Client. Upon payment in full by the Client, the Consultant shall resume services under this Agreement, and the time schedule and compensation shall be equitably adjusted to compensate for the period of suspension plus any other reasonable time and expense necessary for the Consultant to resume performance.

If the Client fails to make payment to the Consultant in accordance with the payment terms herein, this shall constitute a material breach of this Agreement and shall be cause for termination of this Agreement by the Consultant.

If the Client objects to any portion of an invoice, the Client shall so notify the Consultant in writing within ten (10) calendar days of receipt of the invoice. The Client shall identify in writing the specific cause of the disagreement and the amount in dispute and shall pay that portion of the invoice not in dispute in accordance with the other payment terms of this Agreement.

380 Shepard Drive
Elgin, Illinois 60123-7010
Tel. 847.697.6700
Fax 847.697.6753

6825 Hobson Valley Drive, Suite 302
Woodridge, Illinois 60517
Tel. 847.697.6700
Fax 847.697.6753

3085 Stevenson Drive, Suite 201
Springfield, Illinois 62703
Tel. 217.546.3400
Fax 217.546.8116

323 W. Third Street, P.O. Box 160
Mt. Carmel, Illinois 62863
Tel. 618.262.8651
Fax 618.263.3327



Any dispute over invoiced amounts due which cannot be resolved within ten (10) calendar days after presentation of invoice by direct negotiation between the parties shall be resolved within thirty (30) calendar days in accordance with the Dispute Resolution provision of this Agreement. Interest as stated above shall be paid by the Client on all disputed invoice amounts that are subsequently resolved in the Consultant's favor and shall be calculated on the unpaid balance from the due date of the invoice.

General Terms and Conditions

- **Changed Conditions**

If, during the term of this Agreement, circumstances or conditions that were not originally contemplated by or known to the Consultant are revealed, to the extent that they affect the scope of services, compensation, schedule, allocation of risks, or other material terms of this Agreement, the Consultant may call for renegotiation of appropriate portions of this Agreement. The Consultant shall notify the Client of the changed conditions necessitating renegotiation, and the Consultant and the Client shall promptly and in good faith enter into renegotiation of this Agreement to address the changed conditions. If terms cannot be agreed to, the parties agree that either party has the absolute right to terminate this Agreement, in accordance with the Termination provision hereof.

- **Corporate Protection**

It is intended by the parties to this Agreement that the Consultant's services in connection with the Project shall not subject the Consultant's individual employees, officers, or directors to any personal legal exposure for the risks associated with this Project. Therefore, and notwithstanding anything to the contrary contained herein, the Client agrees that as the Client's sole and exclusive remedy, any claim, demand, or suit shall be directed and/or asserted only against Hampton, Lenzini and Renwick, Inc., a Delaware corporation, and not against any of the Consultant's individual employees, officers, or directors.

- **Defects in Service**

The Client shall promptly report to the Consultant any defects or suspected defects in the Consultant's services of which the Client becomes aware, so that the Consultant may take measures to minimize the consequences of such a defect.

- **Delays**

The Client agrees that the Consultant is not responsible for damages arising directly or indirectly from any delays for causes beyond the Consultant's control. For purposes of this Agreement, such causes include, but are not limited to, strikes or other labor disputes; severe weather disruptions or other natural disasters; fires, riots, war, or other emergencies or acts of God; failure of any government agency or utility to act in timely manner; failure of performance by the Client or the Client's contractors or consultants; or discovery of any hazardous substances or differing site conditions.

In addition, if the delays resulting from any such causes increase the cost or time required by the Consultant to perform its services in an orderly and efficient manner, the Consultant shall be entitled to an equitable adjustment in schedule and/or compensation.

- **Entire Agreement**

This Agreement, comprising pages 1 through 5, is the entire Agreement between the Client and the Consultant. It supersedes all prior communications, understandings, and agreements, whether oral or written. Amendments to this Agreement must be in writing and signed by both the Client and the Consultant.



▪ **Indemnification**

The Consultant agrees, to the fullest extent permitted by law, to indemnify and hold harmless the Client, its officers, directors, and employees (collectively, Client) against all damages, liabilities, or costs, including reasonable attorneys' fees and defense costs, to the extent caused by the Consultant's negligent performance of professional services under this Agreement and that of its sub-consultants or anyone for whom the Consultant is legally liable.

The Client agrees, to the fullest extent permitted by law, to indemnify and hold harmless the Consultant, its officers, directors, employees, and sub-consultants (collectively, Consultant) against all damages, liabilities, or costs, including reasonable attorneys' fees and defense costs, to the extent caused by the Client's negligent acts in connection with the Project and the acts of its contractors, subcontractors, or consultants, or anyone for whom the Client is legally liable.

Neither the Client nor the Consultant shall be obligated to indemnify the other party in any manner whatsoever for the other party's own negligence.

▪ **Right of Entry**

The Client shall provide for the Consultant's right to enter the property owned by the Client and/or others in order for the Consultant to fulfill the Scope of Services included hereunder.

▪ **Severability**

Any term or provision of this Agreement found to be invalid under any applicable statute or rule of law shall be deemed omitted and the remainder of the Agreement shall remain in full force and effect.

▪ **Standard of Care**

In providing services under this Agreement, the Consultant will endeavor to perform in a manner consistent with that degree of care and skill ordinarily exercised by members of the same profession currently practicing under similar circumstances.

▪ **Suspension of Services**

If the Project or the Consultant's services are suspended by the Client for more than thirty (30) calendar days, consecutive or in the aggregate, over the term of this Agreement, the Consultant shall be compensated for all services performed and reimbursable expenses incurred prior to the receipt of notice of suspension. In addition, upon resumption of services, the Client shall compensate the Consultant for expenses incurred as a result of the suspension and resumption of its services, and the Consultant's schedule and fees for the remainder of the Project shall be equitably adjusted.

If the Consultant's services are suspended for more than ninety (90) days, consecutive or in the aggregate, the Consultant may terminate this Agreement upon giving not less than five (5) calendar days' written notice to the Client.

If the Client is in breach of the payment terms or otherwise is in material breach of this Agreement, the Consultant may suspend performance of services upon five (5) calendar days' notice to the Client.

The Consultant shall have no liability to the Client, and the Client agrees to make no claim for any delay or damage as a result of such suspension caused by any breach of this Agreement by the Client. Upon receipt of payment in full of all outstanding sums due from the Client, or curing of such other breach which caused the Consultant to suspend services, the Consultant shall resume services and there shall be an equitable adjustment to the remaining project schedule and fees as a result of the suspension.



▪ **Termination**

In the event of termination of this Agreement by either party, the Client shall within fifteen (15) calendar days of termination pay the Consultant for all services rendered and all reimbursable costs incurred by the Consultant up to the date of termination, in accordance with the payment provisions of this Agreement.

The Client may terminate this Agreement for the Client's convenience and without cause upon giving the Consultant not less than seven (7) calendar days' written notice.

Either party may terminate this Agreement for cause upon giving the other party not less than seven (7) calendar days' written notice for any of the following reasons:

- Substantial failure by the other party to perform in accordance with the terms of this Agreement and through no fault of the terminating party;
- Assignment of this Agreement or transfer of the Project by either party to any other entity without the prior written consent of the other party;
- Suspension of the Project or the Consultant's services by the Client for more than ninety (90) calendar days, consecutive or in the aggregate;
- Material changes in the conditions under which this Agreement was entered into, the Scope of Services or the nature of the Project, and the failure of the parties to reach agreement on the compensation and schedule adjustments necessitated by such changes.

In the event of any termination that is not the fault of the Consultant, the Client shall pay the Consultant, in addition to payment for services rendered and reimbursable costs incurred, for all expenses reasonably incurred by the Consultant in connection with the orderly termination of this Agreement, including but not limited to demobilization, reassignment of personnel, associated overhead costs and all other expenses directly resulting from the termination.

In the event the council does not approve the funds for this project in one of the out years, the project is cancelled or suspended until funded again. If the project is suspended, we will renegotiate the fee at the time it is reinstated.

▪ **Insurance**

The Consultant will meet or exceed the minimum insurance as required by the Client for the duration of the project. A certificate of insurance naming the Client as additional insured on the General Liability, Automotive Liability and Excess Liability insurance policies shall be provided to the Client prior to beginning work.

Contractors shall carry all insurance coverage required by law. In addition, the Contractor shall carry, at his own expense, at least the following insurance coverage with a duly licensed and registered insurance company in the State of Illinois having a minimum A.M. Best rating of A-VI:

1. Worker's Compensation & Occupational Diseases Insurance – Statutory amount for Illinois
2. General Liability Insurance:
 - a. Bodily injury, with limits of not less than \$1,000,000 each occurrence/\$2,000,000 aggregate
 - b. Property damage, with limits of not less than \$1,000,000 each occurrence/\$2,000,000 aggregate
 - c. Contractual insurance – broad form, with limits of not less than \$1,000,000 each occurrence/\$2,000,000 aggregate



3. Automotive Liability Insurance:
 - a. \$1,000,000 each occurrence/\$2,000,000 aggregate
 - b. Property damage, with limits of not less than \$1,000,000 each occurrence/\$2,000,000 aggregate. Property damage insurance coverage shall include non-owned, hired, leased, or rented vehicles, as well as owned vehicles.
4. Umbrella liability \$5,000,000
5. Contractor's insurance policy shall name the City as an additional insured on the General Liability, Automotive Liability, and Excess Liability insurance policies. The insurance coverage shall be written with insurance companies acceptable to the City. All insurance premiums shall be paid without cost to the City. The Contractor shall furnish to the City a Certificate of Insurance attesting to the respective insurance coverage for the full contract term. The Contractor shall submit satisfactory proof of insurance simultaneously with the execution of the contract.
6. All insurance policies shall provide that the City shall receive written notice of cancellation or reduction in coverage of any insurance policy thirty (30) days to the effective date of cancellation.

If this agreement meets with the City of St. Charles' (Client's) approval, please have the proper City officials sign and date same where indicated below and return one (1) copy for our file. If you have questions on any of the above, please call me at our Elgin office.

Yours truly,
Hampton Lenzini and Renwick, Inc.

By:

ReJena Lyon, P.E., P.L.S.
Executive Vice President

The terms and conditions of this letter agreement are hereby accepted by the City of St. Charles for land surveying services set forth above.

By _____

_____ Date

Title _____

ATTEST:

By _____

Title _____

**AGENDA ITEM EXECUTIVE SUMMARY**

Agenda Item number: 5b

Title:	Recommendation to Approve the Purchase of Panasonic CF-54 Toughbooks, Docking Stations and Extended Warranties in the amount of \$73,250.60 from CDW-G
Presenters:	Steve Weishaar, Network Manager

Meeting: Government Operations Committee

Date: March 20, 2017

Proposed Cost: \$73,250.60

Budgeted Amount: \$110,250

Not Budgeted: ☐**Executive Summary (if not budgeted please explain):**

The City purchased Panasonic CF-31 Toughbooks for the Police Department in January 2012. Panasonic Toughbooks are an industry standard mobile PC designed to withstand extreme conditions such as drops, spills, dust and extraordinary swings in temperature. The Police Department Toughbooks are due to be replaced in FY17 at a budgeted amount of \$110,250. We are able to save a considerable amount of money after working with the Police Department in choosing a model significantly lighter and thinner than the CF-31s, yet maintaining the same rugged capabilities.

A formal bid procedure for twenty (20) Panasonic Toughbook CF-54s, nineteen (19) Havis docking stations and twenty (20) two year extended warranties was established with a bid opening on March 7th. The City received four bids with the lowest total cost of \$73,250.60 from CDW-G. Following are the bid results:

Vendor	Total Cost	Notes
CDW-G	\$73,250.60	
CDS Office Technologies	\$75,884.00	
VetSource Mobility	\$77,983.54	Comparable model quoted – Getac S410
MNJ Technologies	\$96,658.00	

Attachments (please list):

CDW-G Quote Confirmation #HSQD725

Recommendation/Suggested Action (briefly explain):

Recommendation to approve the purchase of Panasonic CF-54 Toughbooks, docking stations and extended warranties in the amount of \$73,250.60 from CDW-G.

QUOTE CONFIRMATION



DEAR STEVE WEISHAAR,

Thank you for considering CDW•G for your computing needs. The details of your quote are below. [Click here](#) to convert your quote to an order.

QUOTE #	QUOTE DATE	QUOTE REFERENCE	CUSTOMER #	GRAND TOTAL
HSQD725	2/28/2017	PANASONIC RFP	0725083	\$73,250.60

QUOTE DETAILS				
ITEM	QTY	CDW#	UNIT PRICE	EXT. PRICE
Panasonic Toughbook 54 Premium Public Sector Service Package - 14" - Core i Mfg. Part#: CF-54F9-00KM UNSPSC: 43211503 Contract: MARKET	20	4379459	\$2,691.41	\$53,828.20
Havis CF-H-PAN-422-2-P - port replicator Mfg. Part#: CF-H-PAN-422-2-P UNSPSC: 43211603 Contract: MARKET	19	3723657	\$735.00	\$13,965.00
Panasonic Toughbook 2 Year Extended Warranty Mfg. Part#: CF-SVCLTEXT2Y UNSPSC: 81111812 Electronic distribution - NO MEDIA Contract: MARKET	20	507320	\$272.87	\$5,457.40

PURCHASER BILLING INFO		SUBTOTAL	\$73,250.60
Billing Address: CITY OF ST. CHARLES ACCOUNTS PAYABLE 2 E MAIN ST SAINT CHARLES, IL 60174-1984 Phone: (630) 377-4400 Payment Terms: Net 30 Days-Govt State/Local		SHIPPING	\$0.00
		GRAND TOTAL	\$73,250.60
		DELIVER TO Shipping Address: CITY OF ST. CHARLES INVENTORY CONTROL 200 DEVEREAUX WAY ST. CHARLES, IL 60174 Shipping Method: DROP SHIP-COMMON CARRIER	
		Please remit payments to: CDW Government 75 Remittance Drive Suite 1515 Chicago, IL 60675-1515	

Need Assistance? CDW•G SALES CONTACT INFORMATION



Chad McCarroll

(877) 533-0299

chadmcc@cdwg.com

This quote is subject to CDW's Terms and Conditions of Sales and Service Projects at <http://www.cdwg.com/content/terms-conditions/product-sales.aspx>
For more information, contact a CDW account manager

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**AGENDA ITEM EXECUTIVE SUMMARY**

Agenda Item number: 6a

Title:

Recommendation to Approve the Tri City Ambulance Association Budget in Our Capacity as Lead Agency for TCA

Presenter:

Fire Chief Joe Schelstreet

Meeting: Government Operations Committee

Date: March 20, 2017

Proposed Cost: \$5,018,738

Budgeted Amount: \$5,018,738

Not Budgeted: ☐**Executive Summary** (if not budgeted please explain):

On March 10, 2017, the Tri-City Ambulance Board of Directors approved the operating budget for Fiscal Year 2017/2018. The budget projects total expenditures of \$5,018,738 is to be offset by approximately \$3,548,932 in revenue as well as a \$419,830 spend down of reserve funds and contributions from member agencies.

City of St. Charles \$367,492
City of Geneva \$283,493
Geneva Township \$7,875

City of Batavia \$367,492
Batavia FPD \$23,625

Attachments (please list):

FY 17/18 Tri City Ambulance Budget, TCA Resolution 2017-01

Recommendation/Suggested Action (briefly explain):

Recommendation to approve the Tri City Ambulance Association Budget in our capacity as lead agency for TCA.

Tri-City Ambulance

Resolution No. 2017-1

**A Resolution Of Tri-City Ambulance Service Board Of Directors
Authorizing The City Of St. Charles, As Lead Agency For Tri-City, To
Include The Approved Operating Budget For The Period Of May 1,
2017 Through April 30, 2018 In The St. Charles Municipal Budget For
And On Behalf Of Tri-City Ambulance Service.**

**Presented & Passed by the
Tri-City Ambulance Board of Directors on March 10, 2017**

WHEREAS, Tri-City Ambulance Service (hereinafter Tri-City), formed by intergovernmental agreement dated May 14, 1985, has a duly selected Board of Directors charged with the review and approval of an annual operating budget, and;

WHEREAS, the Board of Directors has reviewed and approved the operating budget for the period of May 1, 2017 through April 30, 2018 in the manner set forth in the intergovernmental agreement dated May 14, 1985, and;

WHEREAS, a copy of said budget document is attached hereto and a made a part hereof, and;

WHEREAS, the City of St. Charles is Lead Agency and must, as Lead Agency for Tri-City, include said budget document as part of the municipal budget for the City of St. Charles for the same period;

NOW THEREFORE BE IT RESOLVED, by the Board of Directors of Tri-City Ambulance Service that the City of St. Charles, as Lead Agency, is authorized and directed to include the approved budget document for the period of May 1, 2017 through April 30, 2018 within the municipal budget of the City of St. Charles, Kane and DuPage Counties, Illinois, for and on behalf of Tri-City.

Dated this 10th day of March, 2017.

BY: Jeffery D. Schaefer ATTEST: William Y. Tamm
Chairman Secretary

Ayes 5
Nays 0
Absent 3

Preliminary Tri City Ambulance Budget for FY 17/18

<u>Account</u>	<u>Description</u>	<u>2016/17</u>	<u>2017/18</u>
51400	Travel Expense	\$ 6,180.00	\$ 6,186
51300	Training Fees, Tuition	\$ 5,665.00	\$ 5,835
52000	Office Supplies	\$ 290.00	\$ 200
54250	Software	\$ 1,639.00	\$ 6,980
52304	Chemicals	\$ 291.00	\$ 200
52400	Gas, Oil, Antifreeze	\$ 41,177.00	\$ 42,001
55202	Governmental Fees & Taxes	\$ 299.00	\$ 299
52310	Small Equipment & Hardware	\$ 15,934.00	\$ 15,934
52303	Medical Supplies	\$ 19,627.00	\$ 20,216
52402	Parts, Fittings-Motor Vehicles	\$ 15,996.00	\$ 16,476
52314	Parts, Fittings-Other Equipment	\$ 2,352.00	\$ 2,423
52319	Supplies, Not Classified	\$ 289.00	\$ 150
	Commodities	\$ 109,739.00	\$ 116,899
54135	Collection Services	\$ 15,700.00	\$ 20,000
54110	Legal	\$ 4,138.00	\$ 3,000
54189	Professional Service	\$ 153,566.00	\$ 161,244
54482	Maintenance Auto Equipment	\$ 63,000.00	\$ 64,890
54467	Maintenance-Other Equipment	\$ 12,865.00	\$ 13,251
54350	Tri-Corn	\$ 142,112.00	\$ 146,375
54001	Monthly Cell Phone Expense	\$ 9,000.00	\$ 9,630
54500	Postage & Freight	\$ 1,126.00	\$ 1,126
54513	Rentals	\$ -	\$ -
54520	Printing and Binding	\$ 1,400.00	\$ 700
54355	Contractual Field Personnel	\$ 2,453,619.00	\$ 2,478,155
54399	Administrator	\$ 50,753.00	\$ 64,036
	Contractual	\$ 2,907,279.00	\$ 2,962,408
	write off assumption		
55400	Inventory - Carrying Charge		
55401	Inventory- Overhead	\$ -	\$ -
55410	Bad Debt- Batavia	\$ 168,138.00	\$ 168,138
55411	Bad Debt-Geneva	\$ 116,747.00	\$ 116,747
55412	Bad Debt-St. Charles	\$ 305,731.00	\$ 305,731
55420	Medicare: Medicaid W/O -Bat	\$ 415,307.00	\$ 415,307
55421	Medicare: Medicaid W/O -Gen	\$ 185,648.00	\$ 185,648
55422	Medicare: Medicaid W/O St.C	\$ 428,135.00	\$ 428,135
	Misc. Expense	\$ 1,619,706.00	\$ 1,619,706
56004	Data Processing Equipment	\$ 7,000.00	\$ 4,000
56099	Capital Expense N/C	\$ 10,000.00	\$ 10,000
	Capital Replacement Fund	\$ 50,000.00	\$ 50,000
56005	Ambulance Replacement	\$ 255,725.00	\$ 255,725
	Capital	\$ 315,725.00	\$ 319,725
	TOTAL EXPENDITURES	\$ 4,952,449.00	\$ 5,018,738
	Revenue increase assumption		
45320	Ambulance Service - St. Charles	\$ 1,467,252.00	\$ 1,540,615
45321	Ambulance Service - Geneva	\$ 666,933.00	\$ 700,280
45322	Ambulance Service - Batavia	\$ 1,200,479.00	\$ 1,260,503
		\$ 3,334,664.00	\$ 3,501,397
	Recovery assumption		
46220	Recovery of Bad Debts St. Chas.	\$ 23,357.00	\$ 23,357
46221	Recovery of Bad Debts Geneva	\$ 10,032.00	\$ 10,032
46222	Recovery of Bad Debts Batavia	\$ 14,146.00	\$ 14,146
46204	Finance Charges		
47199	Interest		
	TOTAL RECOVERY ASSUMPTION	\$ 47,535.00	\$ 47,535
	TOTAL REVENUE	\$ 3,382,199.00	\$ 3,548,932
44403	DUE FROM PARTICIPATING MEMBERS	\$ 1,570,250.00	\$ 1,469,805
	SPEND DOWN FROM RESERVE	\$ 300,000.00	\$ 419,830
		\$ 1,270,250.00	\$ 1,049,975

**AGENDA ITEM EXECUTIVE SUMMARY**

Agenda Item number: 6b

Title:	Recommendation to Approve Award of Contract to Foster Coach for Purchase of Replacement Ambulance for Tri-City Ambulance
Presenter:	Fire Chief Joseph Schelstreet

Meeting: Government Operations Committee

Date: March 20, 2017

Proposed Cost: \$215,529

Budgeted Amount: \$215,529

Not Budgeted: ☐**Executive Summary** (*if not budgeted please explain*):

The Tri-City Ambulance Board of Directors, as part of the FY17/18 Tri-City Ambulance budget, approved the purchase of a replacement ambulance at the regular meeting March 10, 2017. The purchase of a 2017 Ford 550 Horton Ambulance from Foster Coach Sales, Inc. replacing a 2009 Ford F650 Ambulance currently stationed in Batavia. No other bids were secured since Foster Coach is an approved contractor in the Suburban Purchasing Cooperative with the Northwest Municipal Conference. This has been the practice of Tri-City Ambulance with previous ambulance purchases.

The project bid includes the following:

\$227,854.00 2017 Ford 550 Horton Ambulance

\$ - 7,500 Trade in 2009 Medtec Ambulance

\$ - 5,618.00 Discount for complete prepayment

\$ + 793.00 Performance Bond

\$215,529.00 Total project cost.

Attachments (*please list*):

Quote from Foster Coach Sales Inc.

Recommendation/Suggested Action (*briefly explain*):

Recommendation to approve award of contract to Foster Coach for purchase of ambulance replacement for Tri-City Ambulance.

FOSTER COACH SALES, INC.903 Prosperity Drive Street P.O. Box 700
Sterling, Illinois 61081

Phone: (815) 625-3276

(800) 369-4215

Fax: (815) 625-7222

Web site: www.fostercoach.com

PF00795

QUOTATIONTO: TRI CITY AMBULANCE
112 N RIVERSIDE AVE
ST CHARLES, IL 60174

DATE: 02/21/17

ATTN: STEPHANIE HANSON

REFERENCE: NEW AMBULANCE

We are pleased to submit the following quotation in accordance with your request and subject to the Terms and Conditions listed below and on the reverse side hereof.

QTY.	DESCRIPTION	EACH	NET PRICE
1	2017 FORD F550 4X4 CHASSIS ON A CUSTOM HORTON CONVERSION PER CUSTOMER SPECIFICATIONS AND SPC CONTRACT #133	\$ 227,854.00	\$ 227,854.00
	OPTIONS		
	PREPAYMENT DISCOUNT Full amount due within 10 business days to receive full discount.	\$ -5,618.00	\$ -5,618.00
	PERFORMANCE BOND	\$ 793.00	\$ 793.00
	TRADE IN 2009 FORD F650 MEDTEC AMBULANCE	\$ -7,500.00	\$ -7,500.00
	No major mechanical issues or price subject to change.		
		\$ Total	\$ 215,529.00
	ACCEPTED BY: <u>Jeffery D. Schuelke</u> TITLE: <u>Chairman</u> Date: <u>3-10-17</u>		

ESTIMATED DELIVERY:
9-10 MONTHS DEPENDING ON CHASSISPROPOSED BY: P.J. Foster

P.J. FOSTER, VICE PRESIDENT OF SALES

**AGENDA ITEM EXECUTIVE SUMMARY**

Agenda Item number: 6c

Title:

Recommendation to Approve the Contract between the Tri City Ambulance Association and Paramedic Services of Illinois

Presenter:

Fire Chief Joe Schelstreet

Meeting: Government Operations Committee

Date: March 20, 2017

Proposed Cost: \$2,478,155

Budgeted Amount: \$2,478,155

Not Budgeted: ☐**Executive Summary** (*if not budgeted please explain*):

At their March 10th meeting, the Tri City Ambulance Board approved a one-year contract with Paramedic Services of Illinois (PSI) for the provision of licensed paramedics to staff the association's five ambulances. As part of that contract, PSI will be paid \$2,478,155 for their services in FY17/18. Distributions are made on a monthly basis. PSI has also offered a renewal option for each of the next four years at the following rates:

FY 18/19	\$2,527,718
FY19/20	\$2,552,995
FY20/21	\$2,604,055
FY21/22	\$2,630,096

As St. Charles is the Lead Agency for Tri City Ambulance, the contract comes before Council for approval.

Attachments (*please list*):

Contract between the Tri City Ambulance Association and Paramedic Services of Illinois. Resolution #2017-02 passing the contract.

Recommendation/Suggested Action (*briefly explain*):

Recommendation to approve the contract between the Tri City Ambulance Association and Paramedic Services of Illinois.

Tri-City Ambulance
Resolution No. 2017-02

**A Resolution of Tri-City Ambulance Service Board of Directors
Authorizing The City of St. Charles, As Lead Agency for Tri-City, To
Execute an Agreement for Paramedic Services, for and on Behalf of Tri-
City Ambulance Service.**

**Presented & Passed by the
Tri-City Ambulance Board of Directors on 3/10/17**

WHEREAS, Tri-City Ambulance Service (hereinafter Tri-City), formed by intergovernmental agreement dated May 14, 1985, has a duly selected Board of Directors, and;

WHEREAS, Tri-City finds that an Agreement for Paramedic Services with Paramedic Services of Illinois, Inc., an Illinois corporation, is in the best interests of Tri-City, and;

WHEREAS, Tri-City has successfully negotiated an agreement with Paramedic Services of Illinois, Inc.;

NOW BE IT THEREFORE RESOLVED, by the Board of Directors of Tri-City Ambulance Service that the City of St. Charles, as lead agency for Tri-City, is hereby authorized to execute said Agreement for Paramedic Services between Tri-City and Paramedic Services of Illinois, Inc., an Illinois corporation, for the period of May 1, 2017 through April 30, 2018 pursuant to the budgeting approved therefore by Tri-City.

Dated this 10th day of March, 2017.

BY: Jeffrey D. Schelke
Chairman

ATTEST: Wm. J. T. ...
Secretary

Ayes 5
Nays 0
Absent 3

**AGREEMENT BETWEEN TRI-CITY AMBULANCE BY AND THROUGH THE CITY
OF ST. CHARLES AS LEAD AGENCY FOR THE MEMBERS THEREOF AND
PARAMEDIC SERVICES OF ILLINOIS, INC.**

This Agreement ("Agreement") entered into this 1st day of May, 2017 by and between the City of St. Charles, Kane and DuPage Counties, Illinois, as Lead Agency for Tri-City Ambulance Service ("Tri-City") and Paramedic Services of Illinois, Inc., an Illinois corporation ("PSI").

WITNESSETH:

WHEREAS, Tri-City was created for the express purpose of providing paramedic services within Tri-City's territory; and,

WHEREAS, Tri-City has determined that the most effective and cost efficient method of providing paramedic services is to contract with a private entity for provision of the same; and,

WHEREAS, PSI is in the business of providing paramedic services; and,

WHEREAS, Tri-City and PSI desire to enter into this Agreement subject to the terms and conditions herein.

NOW, THEREFORE, in consideration of the mutual covenants and representations of the parties hereto, it is agreed as follows:

I. RECITALS

The recitals set forth above are hereby incorporated herein by reference as it fully set forth.

II. DEFINITIONS

A. RULES OF CONSTRUCTION

For the purposes of this Agreement, the following terms, phrases, words, and their derivations shall have the meaning given herein. When not inconsistent with the context, words used in the present tense include the future, words in the plural number include the singular number, and words in the singular number include the plural number. In the event that a word is not defined herein, it shall have the definition commonly attributed thereto.

B. DEFINITIONS

1. **"ALS"** shall mean out of hospital advanced life support.
2. **"Ambulance"** shall mean all ambulances owned by Tri-City or the Members thereof.
3. **"BLS"** shall mean out of hospital basic life support.
4. **"Emergency Medical Services"** or **"EMS"** shall mean the generic term used for ALS

and BLS as those terms are defined herein.

5. **"Fire Department"** or **"Department"** shall mean the fire department of each Member.
6. **"HIPAA"** shall mean the Health Insurance Portability and Accountability Act of 1996, as the same may be amended from time to time.
7. **"Host"** shall indicate the Department to which PSI has assigned a particular Paramedic or Paramedic Coordinator.
8. **"Host Fire Chief"** shall mean the Chief, or his or her designee, of the Department to which PSI has assigned a Paramedic or Paramedic Coordinator.
9. **"Fire Chief"** shall mean, with respect to each of the Members, the officer approved by a Member that is responsible for the operation of such Member's Fire Department, or his or her designee.
10. **"Firefighter II"** or **"Basic Operations Firefighter"** shall mean a firefighter certified as such by the State Fire Marshall's Office.
11. **"Member"** or **"Members"** shall mean the City of St. Charles, the City of Geneva, City of Batavia, the Batavia Township and Countryside Fire Protection District, and Geneva Township.
12. **"Paramedic"** shall mean an employee of PSI that is licensed by the State of Illinois as an Emergency Medical Technician – Paramedic (EMT-P) and approved by the Southern Fox Valley Emergency Medical System to provide EMS.
13. **"Paramedic Coordinator"** shall mean an employee of PSI that is assigned by PSI to serve as a liaison between each of the Fire Departments and PSI, and to supervise Paramedics.
14. **"Response Time Standards"** shall mean the maximum en-route time of one (1) minute from acknowledgement of the dispatch for seventy (70%) percent of EMS responses.
15. **"SFVEMS"** shall mean Southern Fox Valley Emergency Medical System.
16. **"Term"** shall mean the period from May 1, 2017 through April 30, 2018, and any subsequent one-year renewal period(s) that Tri-City elects pursuant to Section IX.C. hereof.
17. **"Territory"** shall mean the corporate limits of the Members.
18. **"Tri-City Ambulance"** or **"Tri-City"** means the intergovernmental entity created by virtue of an intergovernmental agreement dated May 14, 1985, and currently comprised of the following governmental entities: the City of St. Charles, the City of Geneva, City of Batavia, the Batavia Township and Countryside Fire Protection District, and Geneva Township.

III. OBLIGATIONS OF PSI

A. PARAMEDICS AND PARAMEDIC COORDINATORS

1. PSI shall furnish Paramedics and Paramedic Coordinators on a twenty four (24) hour basis throughout the Term of this Agreement.
2. All Paramedics shall be licensed by the State of Illinois and approved for service within the SFVEMS.
 - a. PSI shall provide without cost to Tri-City, in-service EMS training to Paramedics and Paramedic Coordinators above and beyond that offered by SFVEMS.
 - b. PSI shall maintain a current list of certifications and participation in continuing

- education programs for all Paramedics and Paramedic Coordinators. PSI shall furnish said list to Tri-City on a quarterly basis.
- c. All Paramedics and Paramedic Coordinators shall be competent in SFVEMS procedures and protocols, area geography and systems.
 - d. At the sole discretion of the Host Fire Chief, all Paramedics assigned to a Department may also be required to be certified as a Firefighter II or Basic Operations Firefighter, whether or not said requirement has been established or modified after the effective date of this Agreement, and participate in fire suppression-related activities.
 - e. PSI shall ensure that knowledge gained during a medical audit process is routinely translated into improved field performance by way of in-service training, SFVEMS procedures and protocols, newsletters, employee orientation, and similar means. PSI shall respond to all quality management and incident reports in a timely fashion.
 - f. All Paramedics and Paramedic Coordinators shall meet or exceed Response Time Standards as established by Tri-City and/or its Members. Failure to satisfy Response Time Standards shall be a material breach of this Agreement, and may, at the sole discretion of Tri-City, result in the termination thereof. Exceptions to Response Time Standards may be granted by Tri-City, at its sole discretion, in instances considered to be beyond the Paramedic's or Paramedic Coordinator's reasonable control.
 - g. Paramedics and Paramedic Coordinators may, from time to time, be required to participate in (i) a random drug screening program, and (ii) drug screening post-vehicle accident, injury or with reasonable cause, all in accordance with the guidelines and procedures utilized by the Host Fire Department.
 - h. All Paramedics and Paramedic Coordinators shall be courteous and professional at all times.
 - i. Paramedics and Paramedic Coordinators shall maintain a neat, clean, and professional appearance.
 - j. Paramedics and Paramedics Coordinators shall complete HIPAA compliant patient care record forms in accordance with all SFVEMS rules, procedures, and requirements.
 - k. All patient contacts shall be documented in the Host Fire Department records management system in accordance with guidelines established said Department and SFVEMS.
3. During each twenty four (24) hour period, PSI shall provide not less than ten (10) Paramedics, or two (2) Paramedics per Ambulance, whichever is greater.
 4. Each Paramedic and Paramedic Coordinator shall accept direction from the Host Fire Chief, and otherwise comply with the standard operating guidelines, policies, personnel policies, and other internal operating procedures of the Host Fire Department and TCA.
 5. A Paramedic Coordinator shall be provided on a twenty four (24) hour basis throughout the Term of this Agreement.
 - a. All Paramedic Coordinators shall have a minimum of ten (10) years experience as a licensed Paramedic in the State of Illinois or as otherwise approved by the Host Fire Chief. Paramedic Coordinators shall serve as a liaison between the Fire Department and PSI regarding the assignment and discipline of Paramedics.
 - b. Paramedic Coordinators shall provide prompt response and follow-up to inquiries, customer complaints, quality management and system problem reports in a timely fashion. This response shall be provided to Host Fire Chiefs in advance of any

individual, entity, or agency.

- c. Paramedic Coordinators shall provide Tri-City or Members with all data and reports deemed necessary by the same.
6. PSI shall develop and maintain good working relationships with all other health care, first responder, law enforcement, fire, rescue, and dispatch organizations and personnel.
7. PSI shall report any and all equipment failures and shall utilize the appropriate reporting process to notify the responsible maintenance division.
8. At no cost to Tri-City or its Members, PSI shall provide certified staff for public and Member employee CPR classes. Said classes shall be conducted on a recurring and regular basis at such locations as may be designated by Host Fire Chiefs.
9. At no cost to Tri-City or its Members, PSI shall provide, upon request, in-service EMS training to fire department EMS-certified personnel.
10. At no cost to Tri-City or its Members, PSI shall provide certified staff for training Member employees for HIPAA compliance and OSHA blood borne pathogen compliance.
11. PSI's assignment of a Paramedic or Paramedic Coordinator shall be subject to the approval of the Host Department. The Host Department shall have the right to have a Paramedic or Paramedic Coordinator removed from assignment at any point during the Term of this Agreement and replaced with another Paramedic or Paramedic Coordinator that it approves.
12. PSI shall provide uniforms and personal protective equipment consistent with the specifications of the Host Department to which each employee is assigned.
13. In the event that a disciplinary issue arises regarding a Paramedic or Paramedic Coordinator, Members shall inform PSI, in writing, of said issue. PSI, at its sole discretion, shall be responsible for disciplinary actions, if any. In no event shall Paramedics or Paramedic Coordinators be governed by the personnel policies of a Member while acting as an employee of PSI. The intent of this paragraph is to relieve Tri-City and its Members of the administrative requirements associated with the discipline of PSI employees.
14. In the event that a Paramedic or Paramedic Coordinator is employed by PSI and also employed by a Member, when said Paramedic or Paramedic Coordinator is on assignment as a PSI employee, he or she shall be governed by the terms and provisions of this Agreement.

B. SERVICES

1. PSI shall provide EMS (BLS and ALS) within the Territory as provided in this Agreement.
2. PSI shall work under any and all mutual aid agreements executed by the Members.
3. PSI shall maintain Members' equipment and facilities in a neat and clean condition and shall ensure that all fuel, lubricants, repairs, initial supply inventory and all supplies for assigned Ambulances are maintained and documented pursuant to Host Department requirements.
4. PSI shall dispose of all bio-waste and/or hazardous materials in accordance with applicable law, including, but not limited to, SFVEMS or Department procedures.
5. PSI shall ensure that all Tri-City vehicles successfully pass any and all inspections by the

Illinois Department of Public Health and the SFVEMS.

6. PSI shall respond and follow-up to any and all inquiries or complaints from the patients transported by PSI. A conflict resolution process shall be established by PSI for said complaints.

C. COMPLIANCE WITH LAWS

1. PSI and the employees thereof shall comply with all applicable local, state, and federal ordinances, statutes, laws, rules, regulations, policies, and codes as the same may be amended from time to time.
2. PSI and the employees thereof shall comply with all applicable standards of care.
3. PSI shall comply with all applicable local, state, and federal ordinances, statutes, laws, rules, regulations, policies, and codes regarding employment, including but not limited to, the Fair Labor Standards Act, the Age Discrimination Act, and Title VI of the Civil Rights Act.

IV. OBLIGATIONS OF TRI-CITY

- A. Tri-City shall pay to PSI the sum of \$2,478,155.00 for the initial Term of this Agreement. Such amount shall be payable in twelve (12) equal installments of \$206,512.92, the first such installment being payable on May 31, 2017 and the remaining installments being payable on the last day of each and every month thereafter (collectively "Payments").
- B. Tri-City and PSI hereby acknowledge and agree that the Payments are reasonable and adequate for PSI's performance of this Agreement.
- C. The Payments are expressly subject to appropriation of funds by the Members. In the event that such funds are not appropriated, in whole or in part, or appropriated funds may not be expended due to Constitutional limitations, Tri-City may terminate this Agreement without cost.
- D. Tri-City shall designate and provide, at no cost to PSI, housing for all Paramedics and Paramedic Coordinators while on duty.

V. INSURANCE

- A. At all times during the Term of this Agreement, PSI shall maintain insurance coverage as required herein. All insurance coverage shall be furnished by an insurance carrier with a rating of A- or better pursuant to BEST rating system, and appropriately licensed to write such policies in the State of Illinois. Tri-City reserves the right to approve or reject any insurance carriers.
- B. Amount of insurance coverage and endorsements required:
 1. Worker's Compensation insurance as required by the State of Illinois. Said policy shall be accompanied by an endorsement providing that it shall not be canceled or materially changed without first giving thirty (30) days prior written notice to Tri-City.
 2. Commercial or comprehensive general liability insurance covering bodily injury and property damage utilizing an occurrence policy form, in an amount no less than \$2,000,000 combined single limit. Said policy shall be accompanied by the following

endorsements: (a) Tri-City, its officers, employees, and agents, and each Member and their corporate authorities, officers, employees and agents are additional insured parties, (b) the insurance carrier shall give at least thirty days (30) written notice to Tri-City prior to any modification or cancellation of the policy for whatever reason, and (c) that the inclusion of more than one insured shall not operate to impair the rights of one insured against other insured parties, and the coverage afforded shall apply as though separate policies have been issued to each insured party, but the inclusion of more than one insured shall not operate to increase the limits of liability.

3. Professional liability insurance for all activities of PSI arising out of, or in connection with, this Agreement in an amount of no less than \$5,000,000 combined single limit for each occurrence. Said policy shall be accompanied by an endorsement providing that it shall not be canceled or materially changed without first giving thirty (30) days prior written notice to Tri-City.

VI. INDEMNITY

PSI hereby agrees to indemnify, defend, protect, and hold harmless Tri-City and its officers, employees, and agents, and each Member and their corporate authorities, officers, employees, and agents from and against any and all claims, demands, losses, damages, liabilities, fines, charges, penalties, administrative and judicial proceedings and orders, judgments, remedial actions of any kind, all costs and cleanup actions of any kind, and all costs and expenses incurred in connection therewith, including, but not limited to, reasonable attorney's fees, expert witness fees and costs of defense (collectively, the "Losses") directly or proximately resulting from the acts or omissions of PSI and its officers, employees, agents and contractors arising within the scope of this Agreement, except to the extent that Tri-City is the sole legal cause of said Losses.

Nothing set forth in this Agreement shall be deemed a waiver by Tri-City, or its Members, of any defenses or immunities relating to PSI, or to any person or entity or their property, that are or would be otherwise available to the Tri-City and its officers, employees, and agents and the Members and their Corporate Authorities, officers, employees, agents and contractors under the provisions of the Illinois Local Government and Governmental Employees Tort Immunity Act, or other law(s) of the State of Illinois or the United States of America.

PSI expressly understands and agrees that any insurance policies required by this Agreement shall in no way limit the responsibility to indemnify, defend, protect and hold harmless Tri-City and its officers, employees, and agents and each Member and their corporate authorities, officers, employees and agents.

VII. ADDITIONAL REQUIREMENTS

- A. Tri-City may conduct audits of all contracts, invoices, materials, payrolls, inventory records, records of personnel, daily logs, conditions of employment, and other data maintained by PSI and related to all matters arising under this Agreement.
- B. Tri-City and the Host Departments shall provide response data to Paramedic Coordinators.
 - 1. PSI shall supply response data to Tri-City on a monthly basis. Said data shall be in a format prescribed by Tri-City. The following table provides a summary of the proposed reporting format:

Total Calls: Transport vs. Non-Transport
 Emergency vs. Non-Emergency
 By Member territory

Total Calls: By Paramedic Unit
 Transport vs. Non-Transport
 Emergency vs. Non-Emergency

Total Calls: Outside of Tri City Ambulance's area.

- 2. Data supplied by Tri-City's billing firm shall be used by Paramedic Coordinators to provide the following reports on a quarterly and annual basis:
 - a. Statements of revenues, expenses and cash flow for each quarter-year of operations for Tri-City.
 - b. Annual statements shall reconcile to the quarterly statements.
 - 3. PSI shall comply with all other data collection and reporting requirements that are currently in place as of May 1, 2017.
- C. This Agreement shall not be assigned or transferred, nor shall the duties hereunder be delegated, without the express written permission of Tri-City. Any change in ownership of PSI shall be considered a form of assignment, and accordingly, must be approved by the Tri-City. This Agreement shall be binding upon and inure to the benefit of the parties, and their successors.
- D. If any provision of this Agreement or the particular application thereof shall be held invalid, the remaining provisions and their application shall not be affected.
- E. Unless otherwise specifically stated, all obligations pursuant to this Agreement shall continue throughout the entire term or extension hereof.
- F. This Agreement shall not be changed, modified, or amended in whole or in part, except in writing and signed by all of the parties.
- G. Section headings in this Agreement are for convenience and reference only, and shall not affect the construction of this Agreement.
- H. Nothing in this Agreement is, or was intended to, confer third-party beneficiary status on any person or entity to enforce the terms of this Agreement.

VIII. INDEPENDENT CONTRACTOR

In the performance of PSI's obligations under this Contract, it is understood, acknowledged and agreed between the parties that PSI and its employees, agents, servants or

other personnel, are at all times independent contractors. Tri-City and its Members shall neither have nor exercise any control or direction over the manner and means by which PSI performs its obligations under this Agreement, except as otherwise stated herein. PSI understands, acknowledges, and agrees that PSI and its employees, agents, servants, or other personnel are not employees of Tri-City or the Members thereof. PSI shall be solely responsible for the payment of salaries, wages, payroll taxes, unemployment benefits or any other form of compensation or benefit to its employees, agents, servants, or other personnel performing services or work under this Agreement, whether it be of a direct or indirect nature. It is expressly understood and agreed that neither PSI nor its employees, agents, servants, or other personnel shall be entitled to any payroll, insurance, unemployment, worker's compensation, retirement or any benefits whatsoever that may be offered by Tri-City or its Members to their own employees.

IX. TERMINATION AND RENEWAL

- A. In the event that PSI materially breaches this Agreement, Tri-City shall have the right to terminate the same, in writing, upon thirty (30) days advance notice. For the purpose of this Agreement, a material breach of this Agreement shall include, but not be limited to, the following conditions or circumstances:
1. Failure of PSI or its employees agents, servants or other personnel to operate under the rules and regulations of the Illinois Department of Public Health, SFVEMS, standard operating procedures, rules, and regulations of the Departments, or appropriate federal or state law.
 2. Falsification of information by PSI during the proposal process.
 3. Falsification of data supplied to Tri-City by PSI during the course of operations, including but not limited to, response data, patient report data, financial data, or any other data, information, or report required by this Agreement.
 4. Failure to perform any of the duties set forth in Section III of this Agreement.
 5. Marketing or invoicing services under a trade name other than Tri-City; or any other use of the trade name "Tri City Ambulance" or any image of Tri-City's property without authorization of the TCA Board.
 6. Failure to maintain in force throughout the term of this Agreement, including any extensions thereof, the insurance coverage required herein.
 7. Failure to comply with any obligation to a financial institution, if Tri-City determines that such failure endangers PSI's ability to perform the requirements of this Agreement.
 8. Filing of a bankruptcy petition by or against PSI, alleging that PSI is or will become insolvent; appointment of a trustee or receiver for PSI or for any of PSI's property; a general assignment by PSI for the benefit of its creditors; or entry of a judgment or order determining that PSI is bankrupt or insolvent; or such other financial instability that may affect PSI's ability to perform the requirements of this Agreement.
 9. Any act or omission by PSI, or an employee thereof that endangers the public health or safety.
 10. Any action or inaction by a contractor or sub-contractor, or an employee thereof, when such action or inaction would constitute a material breach if committed by PSI or an employee of PSI.
- B. In the event that Tri-City materially breaches this Agreement, PSI shall have the right to

terminate the same, in writing, upon one hundred eighty (180) days advanced notice.

- C. Tri-City shall have the option of renewing the Agreement for four (4) additional one-year periods at the amounts set forth below, each amount to be paid in twelve (12) equal installments on the last day of each month. In order to exercise such option(s), Tri-City shall provide written notice thirty (30) days prior to the commencement of such one year period.

May 1, 2018– April 30, 2019	\$ 2,527,718
May 1, 2019– April 30, 2020	\$2,552,995
May 1, 2020 – April 30, 2021	\$2,604,055
May 1, 2021 - April 30, 2022	\$2,630,096

X. RIGHTS AND REMEDIES

- A. If Tri-City institutes litigation against PSI to secure its rights under this Agreement, in addition to any other remedy provided for by law, PSI shall pay Tri-City for the actual and reasonable costs of litigation, including reasonable attorney's fees, court costs, and witness fees.
- B. Failure of Tri-City or its Members to act upon a breach of this Agreement shall not be considered as a waiver of said breach, or the right to enforce any provision of this Agreement.
- C. This Agreement is subject to, and shall be interpreted by, the laws of the State of Illinois, and of any Member or other governmental entity having jurisdiction over the subject matters of this Agreement.

XI. NOTICES

All notices required to be given pursuant to this Agreement shall be given in writing, and shall be personally delivered or deposited in the U.S. mail with proper postage paid, by certified or registered mail, return receipt requested, to parties and addresses listed below. Notice shall be deemed served upon personal delivery or deposit in the U.S. mail, as the case may be. Any party to this Agreement shall update the following addresses, in writing, to the parties. To wit:

TRI-CITY AMBULANCE c/o City of St. Charles
2 East Main Street
St. Charles, Illinois 60174

PARAMEDIC SERVICES OF ILLINOIS, INC.
9815 West Lawrence Avenue
Schiller Park, Illinois 60176

IN WITNESS WHEREOF, we have attached our hands and seals on this 1st day of May, 2017.

RAYMOND ROGINA, MAYOR
CITY OF ST. CHARLES as lead agency for Tri-City.

PRESIDENT,
PARAMEDIC SERVICES OF ILLINOIS, INC.

**AGENDA ITEM EXECUTIVE SUMMARY**

Agenda Item number: 7a

Title:	Recommendation to Approve an Ordinance Reserving and Authorizing the Transfer of Volume Cap in Connection with Private Activity Bond Issues and Related Matters
Presenter:	Chris Minick, Finance Director

Meeting: Government Operations Committee

Date: March 20, 2017

Proposed Cost: \$ N/A

Budgeted Amount: \$

Not Budgeted: ☐**Executive Summary** *(if not budgeted please explain):*

Our private activity bond allocation cap this year is \$3,346,000. This amount is based on a private activity allocation of \$100 per capita from the State of Illinois (City's population estimate of 33,460 per State of Illinois 2017 Guidelines and Procedures). We have the right to reserve, transfer, or remand volume cap back to the State of Illinois. In the past, we have occasionally been able to sell our volume cap to other municipalities for applicable private activity developments and debt issuances occurring in those jurisdictions. Sale of the volume cap to another governmental entity is also approved by the attached ordinance.

The City has no current plans to utilize our volume cap during 2017, but Staff is recommending that we reserve our volume cap in the event an eligible project comes up during the year. In order to do so, we will need to pass the attached ordinance reserving our volume cap.

Attachments *(please list):*

Ordinance

Recommendation/Suggested Action *(briefly explain):*

Recommendation to approve an Ordinance Reserving and Authorizing the Transfer of Volume Cap in Connection with Private Activity Bond Issues and Related Matters.

City of St. Charles, Illinois
Ordinance No. 2017-M-_____

**An Ordinance Reserving and Authorizing the Transfer of
Volume Cap in Connection with Private Activity Bond
Issues and Related Matter**

WHEREAS, the City of St. Charles, Kane and DuPage Counties, (the “City”), is a municipality and a home rule unit of government under Section 6 of Article VII of the 1970 Constitution of the State of Illinois; and

WHEREAS, Section 146 of the Internal Revenue Code of 1986, as amended (the “Code”), provides that the City has volume cap equal to \$100.00 per resident of the City in each calendar year, which volume cap may be reserved and allocated to certain tax-exempt private activity bonds; and

WHEREAS, the Illinois Private Activity Bond Allocation Act, 30 ILCS 345/1 *et seq.* (State Bar Ed. 2006), as supplemented and amended (the “Act”), provides that a home rule unit of government may transfer its allocation of volume cap to any other home rule unit of government, the State of Illinois or any agency thereof or any non-home rule unit of government; and

WHEREAS, it is now deemed necessary and desirable by the City to reserve all of its volume cap allocation for calendar year 2017 to be applied toward the issuance of private activity bonds (the “Bonds”), as provided in this Ordinance, or to be transferred, as permitted by this Ordinance;

NOW, THEREFORE, BE IT ORDAINED by the Mayor and City Council of the City of St. Charles, Kane and DuPage Counties, Illinois, as follows:

Section 1. That, pursuant to Section 146 of the Code and the Act, the entire volume

cap of the City for calendar year 2017 is hereby reserved by the City, which may issue the Bonds using such volume cap, or without any further action required on the part of the corporate authorities of the City, may transfer such volume cap to a home rule unit of government, non-home rule unit of government, the State of Illinois or any agency thereof for the issuance of private activity bonds by such government entity, and the adoption of this Ordinance shall be deemed to be an allocation of such volume cap to the issuance of the Bonds or authorization of the transfer of such volume cap for use in the issuance of such other bonds; *provided*, that any such transfer shall be evidenced by a written instrument executed by the Mayor or City Administrator or any other proper officer or employee of the City.

Section 2. That the City shall maintain a written record of this Ordinance in its records during the term that the Bonds or any other such bonds to which such volume cap is allocated remain outstanding.

Section 3. That the Mayor, the City Clerk, City Administrator and all other proper officers, officials, agents and employees of the City are hereby authorized, empowered and directed to do all such acts and things and to execute all such documents and certifies as may be necessary to further the purposes and intent of this Ordinance and to comply with the provisions of the Act with respect to transfers of volume cap.

Section 4. That the provisions of this Ordinance are hereby declared to be separable, and if any section, phrase or provision of this Ordinance shall for any reason be declared to be invalid, such declaration shall not affect the remainder of the sections, phrases and provisions of this Ordinance.

Section 5. That all ordinances, resolutions or orders, or parts thereof, in conflict herewith are, to the extent of such conflict, hereby superseded; and that this Ordinance shall be in full force and effect upon its adoption and approval.

PRESENTED to the City Council of the City of St. Charles, Illinois, this ____ day of March, 2017.

PASSED by the City Council of the City of St. Charles, Illinois, this ____ day of March, 2017.

APPROVED by the Mayor of the City of St. Charles, Illinois, this ____ day of March, 2017.

Raymond P. Rogina, Mayor

ATTEST:

City Clerk

COUNCIL VOTE:

Ayes: _____

Nays: _____

Absent: _____

Abstain: _____

APPROVED AS TO FORM:

City Attorney

Date

**AGENDA ITEM EXECUTIVE SUMMARY**

Agenda Item number: 7b

Title:

Recommendation to Approve a Resolution Authorizing the Mayor and the City Clerk of the City of St. Charles to Approve the Award of two (2) 2017 Ford F550 XL 4x2 Chassis Cabs to Zimmerman Ford, and Truck Equipment Body Modifications to Monroe Truck Equipment and Sell 2004 Ford F-550-4X2 Vehicle #1818 and 2007 Ford F-550-4X2 Vehicle #1821

Presenter:

Chris Minick

Meeting: Government Operations Committee

Date: March 20, 2017

Proposed Cost: \$74,945 (Each)

Budgeted Amount: \$74,945 (Each)

Not Budgeted: ☐**Executive Summary** (if not budgeted please explain):

We are seeking approval to purchase two (2) new 2017 Ford F550 XL 4x2 Chassis Cabs, for use by the Public Services' Division. We are also seeking approval to purchase truck equipment body modifications, including modifying a dump body, snowplow package, and back-up camera system.

Prices for the chassis were obtained from a local vendor, Zimmerman Ford, and from Currie Motors Frankfort, Inc., the winning bidder through the Suburban Purchasing Cooperative. The following is a summary of the quotes received:

<i>Chassis Quotes:</i>	
Currie Motors Frankfort, Inc. (Suburban Purchasing Cooperative)	\$39,045
Zimmerman Ford (Local vendor)	\$37,791

As the local vendor supplied a quote that was lower than the competitively bid Suburban Purchasing Cooperative quote, we would request to award the purchase of the chassis to Zimmerman Ford in the amount of \$37,791 each.

We are also requesting the award of the truck equipment body modifications to Monroe Truck Equipment in the amount of **\$37,154**, each, through the National Joint Purchasing Alliance (NJPA), a national cooperative purchasing program based out of Minnesota.

These vehicles were budgeted and approved in the FY '16/17 budget year and approved by the City Fleet Committee. Finally, we are seeking approval to sell the replaced 2004 Ford F-550-4X2 Vehicle #1818, and 2007 Ford F-550-4X2 Vehicle #1821 via the online auction site.

Attachments (please list):

Quotes & Resolution

Recommendation/Suggested Action (briefly explain):

Recommendation to approve a Resolution Authorizing the Mayor and the City Clerk of the City of St. Charles to Approve the Award of two (2) 2017 Ford F550 XL 4x2 Chassis Cabs to Zimmerman Ford, and Truck Equipment Body Modifications to Monroe Truck Equipment and Sell Replaced 2004 Ford F-550-4X2 Vehicle #1818 and 2007 Ford F-550-4X2 Vehicle #1821.

Zimmerman Quote



2525 East Main Street • St. Charles, IL 60174 • Phone: 630-584-1800 • Fax: 630-584-9886

Mike Shortall
Purchasing Director
City of St Charles

Specifications for 2017 Ford F550 XL 4x2 Chassis Cab

6.8L V10 sohc engine	6-speed automatic w/select shift
4 wheel disc brakes with ABS	Black painted front bumper
Black molded grill	40 gallon aft axle fuel tank
Tinted glass	Front mud flaps
Black front fender wheel opening moldings	Front tow hooks (2)
19.5" Argent painted steel wheels	intermittent wipers
2.3" IP cluster productivity screen	(2) 12V power point
Air conditioning	Black vinyl floor covering
40/20/40 vinyl front bench seat	Power steering
Tilt/telescoping steering column	Upfitter switches (6)
Advance trac with RSC	LED roof clearance lights
Front, side & curtain airbags	telescoping trailer tow mirrors
Automatic headlamps	HD 240 amp alternator
AM/FM radio	Stabilizer bars Front & rear
Map lights	HD gas shocks
750 CCA battery	225/70Rx19.5 all season tires
SALE PRICE	\$31,280

OPTIONAL EQUIPMENT

___ 4X4 with manual transfer case	2750
___ Cloth 40/20/40 bench seat	92
___ Limited slip rear axle	332
___ Power equipment group	841

___ Snow plow prep package	79
___ Electric brake controller	250
___ Molded black cab steps	295
___ Sync 3 system (Bluetooth)	336
___ Daytime running lights	41
___ XL value package	663
___ Upfitter interface module	272
___ Transmission PTO provision	257
___ Rubber all weather molded tray style mats	90
___ Municipal license & title	128
___ Extra PATS key without remote entry	85

TOTAL

\$37791

WARRANTY

Bumper to bumper	3 years/36000 miles
Powertrain	5 years/60000 miles
Diesel engine	5 years/100000 miles
Corrosion perforation	5 years/unlimited miles

Please call me with any questions

Bill Wackerlin

Commercial sales

Currie Motors Quote



Currie Motors Frankfort Inc
9423 W Lincoln Hwy, Frankfort, Illinois, 604231388
Office: 708-479-1100

Customer Proposal

Prepared for:

Mr. Mike Shortall
City Of St. Charles

Prepared by:

THOMAS SULLIVAN
Office: 708-479-1100

Date: 01/24/2017

Vehicle: 2017 F-550 Chassis XL
4x4 SD Regular Cab 145" WB DRW



- Exterior:Oxford White
Interior:Medium Earth Gray
- * Traction control
 - * Battery with run down protection
 - * Air conditioning
 - * Radio grade AM/FM stereo with seek-scan, single in-dash CD player, MP3 decoder, auxiliary audio input, external memory control
 - * Daytime running
 - * Variable intermittent wipers
 - * Dual front airbags w/passenger cancel
 - * SecuriLock immobilizer
 - * Message Center
 - * Cloth seats
 - * Audio control on steering wheel
 - * Rear axle capacity: 13660 lbs.
 - * Rear spring rating: 13660 lbs.
 - * Axle to end of frame: 47.2"



Hwy
N/A

Selected Options

MSRP

STANDARD VEHICLE PRICE	\$41,570.00
Order Code 660A	N/C
Engine: 6.8L 3-Valve SOHC EFI NA V10	Included
Transmission: TorqShift 6-Speed Automatic (6R140)	Included
GVWR: 18,000 lbs Payload Package	Included
Tires: 225/70Rx19.5G BSW AS	Included
Wheels: 19.5" Argent Painted Steel	Included
Monotone Paint Application	STD
145" Wheelbase	STD
50-State Emissions System	STD
Oxford White	N/C
Medium Earth Gray	N/C
Cloth 40/20/40 Split Bench Seat	\$100.00
Limited Slip w/4.88 Axle Ratio	\$360.00
Transmission Power Take-Off Provision	\$280.00
XL Value Package	\$720.00
4.2" Center-Stack Screen	Included
Radio: AM/FM Stereo/Single-CD/MP3 Player	Included
XL Decor Group	Included
Chrome Front Bumper	Included
Steering Wheel-Mounted Cruise Control	Included

and should be treated as estimates only. Actual base vehicle, package and option pricing may vary from this estimate because of special local pricing, availability system. See salesperson for the most current information.

Power Equipment Group	\$915.00
Accessory Delay	Included
Trailer Tow Mirrors w/Power Heated Glass	Included
MyKey	Included
Perimeter Anti-Theft Alarm	Included
Power Front Side Windows	Included
Power Locks	Included
Remote Keyless Entry	Included
SecuriLock Passive Anti-Theft System (PATS)	Included
Snow Plow Prep Package	\$85.00
Upfitter Interface Module	\$295.00
Platform Running Boards	\$320.00
SYNC Communications & Entertainment System	\$365.00
Daytime Running Lamps (DRL) (LPO)	\$45.00
<hr/>	
SUBTOTAL	\$45,055.00
Destination Charge	\$1,295.00
<hr/>	
TOTAL	\$46,350.00

and should be treated as estimates only. Actual base vehicle, package and option pricing may vary from this estimate because of special local pricing, availability system. See salesperson for the most current information.



Currie Motors Frankfort Inc
9423 W Lincoln Hwy, Frankfort, Illinois, 604231388
Office: 708-479-1100

2017 F-550 Chassis, SD Regular Cab
4x4 SD Regular Cab 145" WB DRW XL(F5H)
Price Level: 750

Selected Options

Code	Description	MSRP
Base Vehicle		
F5H	Base Vehicle Price (F5H)	\$41,570.00
Packages		
660A	Order Code 660A	N/C
	<i>Includes:</i> - Engine: 6.8L 3-Valve SOHC EFI NA V10 Includes CNG/Propane gaseous engine prep, hardened engine intake and valve seats. This package does not include CNG/Propane fuel tanks, lines, etc. Vehicle will be equipped with the standard factory gasoline fuel system. Additional equipment combined with Certified calibration reflash is required, from an external upfitter, to convert the vehicle to a CNG/Propane fueled vehicle. See Alternative Fuel Buyers Guide: www.ford.com/altfuelbuyersguide . - Transmission: TorqShift 6-Speed Automatic (6R140) Includes SelectShift. - GVWR: 18,000 lbs Payload Package - Tires: 225/70Rx19.5G BSW AS - Wheels: 19.5" Argent Painted Steel Includes manual locking hubs.	
Powertrain		
99Y	Engine: 6.8L 3-Valve SOHC EFI NA V10	Included
	<i>Includes CNG/Propane gaseous engine prep, hardened engine intake and valve seats. This package does not include CNG/Propane fuel tanks, lines, etc. Vehicle will be equipped with the standard factory gasoline fuel system. Additional equipment combined with Certified calibration reflash is required, from an external upfitter, to convert the vehicle to a CNG/Propane fueled vehicle. See Alternative Fuel Buyers Guide: www.ford.com/altfuelbuyersguide.</i>	
44P	Transmission: TorqShift 6-Speed Automatic (6R140)	Included
	<i>Includes SelectShift.</i>	
X8L	Limited Slip w/4.88 Axle Ratio	\$360.00
STDGV	GVWR: 18,000 lbs Payload Package	Included
Wheels & Tires		
TFB	Tires: 225/70Rx19.5G BSW AS	Included
64Z	Wheels: 19.5" Argent Painted Steel	Included
	<i>Includes manual locking hubs.</i>	
Seats & Seat Trim		
1	Cloth 40/20/40 Split Bench Seat	\$100.00
	<i>Includes center armrest, cupholder, storage and driver's side manual lumbar.</i>	
Other Options		
PAINT	Monotone Paint Application	STD
145WB	145" Wheelbase	STD
96V	XL Value Package	\$720.00

Prices and content availability as shown are subject to change and should be treated as estimates only. Actual base vehicle packages and option prices



Currie Motors Frankfort Inc
9423 W Lincoln Hwy, Frankfort, Illinois, 604231388
Office: 708-479-1100

2017 F-550 Chassis, SD Regular Cab
4x4 SD Regular Cab 145" WB DRW XL(F5H)
Price Level: 750

Selected Options (cont'd)

Code	Description	MSRP
	Includes: - 4.2" Center-Stack Screen - Radio: AM/FM Stereo/Single-CD/MP3 Player Includes auxiliary audio input jack and 4 speakers. - XL Decor Group - Chrome Front Bumper - Steering Wheel-Mounted Cruise Control	
90L	Power Equipment Group	\$915.00
	Deletes passenger side lock cylinder. Includes upgraded door-trim panel. Includes: - Accessory Delay - Trailer Tow Mirrors w/Power Heated Glass Includes manual telescoping, heated convex spotter mirror and integrated clearance lamps/turn signals. - MyKey Includes owner controls feature. - Perimeter Anti-Theft Alarm - Power Front Side Windows Includes 1-touch up/down driver/passenger window. - Power Locks - Remote Keyless Entry - SecurILock Passive Anti-Theft System (PATS)	
473	Snow Plow Prep Package	\$85.00
	Includes pre-selected springs (see Order Guide Supplemental Reference for springs/FGAWR of specific vehicle configurations). NOTE 1: Restrictions apply; see Supplemental Reference or Body Builders Layout Book for details. NOTE 2: Also allows for the attachment of a winch.	
62R	Transmission Power Take-Off Provision	\$280.00
	Includes transmission mounted live drive and stationary mode PTO.	
18A	Upfitter Interface Module	\$295.00
18B	Platform Running Boards	\$320.00
585	Radio: AM/FM Stereo/Single-CD/MP3 Player	Included
	Includes auxiliary audio input jack and 4 speakers.	
91M	SYNC Communications & Entertainment System	\$365.00
	Includes enhanced voice recognition with 911 Assist, 4.2" LCD center stack screen, AppLink and 1 smart-charging USB port and steering wheel audio controls.	

Fleet Options

17F	XL Decor Group	Included
	Includes: - Chrome Front Bumper	
525_	Steering Wheel-Mounted Cruise Control	Included
942	Daytime Running Lamps (DRL) (LPO)	\$45.00
	REQUIRES valid FIN code. The non-controllable 942 Daytime Running Lamps (DRL) replace the standard Daytime Running Lamps (DRL). Includes on/off cluster controllable.	

Emissions

425	50-State Emissions System	STD
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Currie Motors Frankfort Inc
9423 W Lincoln Hwy, Frankfort, Illinois, 604231388
Office: 708-479-1100

2017 F-550 Chassis, SD Regular Cab
4x4 SD Regular Cab 145" WB DRW XL(F5H)
Price Level: 750

Pricing - Single Vehicle

MSRP

Vehicle Pricing

Base Vehicle Price	\$41,570.00
Options & Colors	\$3,485.00
Upfitting MONROE EQPT...	\$40,604.00
Destination Charge	\$1,295.00

Discount Adjustments

Discount	-\$7,858.00
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Total	\$79,096.00
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$\div 2$
\$ 38,492

Customer Signature

Acceptance Date

\$ 38,492

MUST ADD

LICENSE/TITLE 128.
MATS 90.
EXTRA KEY 85.
BREAK CONTROL 250.
\$ 553

TOTAL

\$ 39,045





QUOTATION
Monroe Truck Equipment
812 Draper Avenue
Joliet, IL 60432
Phone: 815-280-4237
Fax: 815-727-5429
Email:
www.monroetruck.com

TEQuote #: 4BD0001347
Quote Date: 1/12/2017
Job Order #:
Quoted To: ST CHARLES, CITY OF (6948710)
Address: 2 E MAIN ST
City/State/Zip: ST CHARLES, IL 60174
Contact: JASON BORN
Phone/Fax: 630-377-4421 / 630-377-4487
Email:
Dealer Code:
P.O. Number:
NJPA Member #: 18312
Salesperson: MARKEL, TOM (MUNI)
Quoted By: Bob Drews

Accepted by: _____

Customer must fill out the information above before the order can be processed.

Chassis Information

Year: 2017	Make: FORD	Model: F-550	Chassis Color:	Cab Type: REGULAR
Single/Dual: DRW	CA: 60.0	CT: -1.0	F.O. Number #:	Vin:

Comments: SNOWFIGHTER UNIT

Monroe Truck Equipment, Inc. is pleased to offer the following quote for your review:

DESCRIPTION	AMOUNT
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MONROE SNOWFIGHTER PACKAGE (SKU # ZJAN2015-NJPA)

MTE-ZEE 9', 4B STAINLESS STEEL, 3-4 YD CAPACITY, RIGID SIDE, DUMP BODY

- 10 GA. AR-235 (ABRASIVE RESISTANCE), 65,000 PSI YIELD HIGH-STRENGTH FLOOR
- 10 GA. SIDES & ENDS, 16" H SIDES, 22" H TAILGATE
- 35,000 PSI YIELD HIGH-STRENGTH STAINLESS STEEL CONSTRUCTION
- HEAVY DUTY FRONT BULKHEAD WITH INTEGRAL 12" TAPERED CAB SHIELD & TAPERED LASER CUT WINDOW
- INTERNAL DIRT SHEDDING TOP RAILS & TAILGATE
- CROSS-MEMBERLESS UNDERSTRUCTURE W/ STAINLESS STEEL LONG SILLS
- SINGLE-LEVER RELEASE, QUICK DROP TAILGATE
- LED FMVSS108 LIGHTS & REFLECTORS
- LONG LIFE & CORROSION RESISTANT
- UNDERCOATED
- INSTALLED

CENTRAL HYDRAULICS SCISSOR HOIST WITH SUBFRAME

POLY SIDE BOARDS
FULL POLY FENDERS WITH SMALL RUBBER FLAP
(2) SHOVEL HOLDERS

2-1/2" RECEIVER IN 1/2" PLATE
- 1800 TONGUE CAPACITY / 18,000 TOWING CAPACITY
BACKUP ALARM
TRAILER RECEPTACLE, 7 WAY RV STYLE

MTE/FORCE AMERICA HYDRAULICS PACKAGE POWERED BY PTO/PUMP COMBO
STANDARD EQUIPMENT:

- MANIFOLD VALVE ASSEMBLY
- 13 GALLON CAPACITY HYDRAULIC RESERVOIR/ENCLOSURE WITH INTERNAL FILTER
- FILLER/BREATHING CAP, LEVEL/TEMP SIGHT GLASS, 3/4" MAGNETIC PLUG
- 60 P.S.I. CONDITION INDICATOR
- WEATHER TIGHT COVER
- HYDRAULIC RESERVOIR/ENCLOSURE WILL BE MOUNTED ON FRAME RAIL, STAINLESS STEEL
- FORCE 5100EX GROUND BASED SPREADER CONTROL
- HIGH PRESSURE IN-LINE FILTER FOR CLOSED LOOP APPLICATION
- MISCELLANEOUS HOSES & FITTINGS
- MANIFOLD PLATE INSTALLED AT BOTH REAR CORNERS
- INSTALLED

9' BOSS SUPER DUTY STEEL STRAIGHT BLADE SNOWPLOW
- SMARTHITCH 2
- SMARTTOUCH 2 CONTROLLER

DESCRIPTION**AMOUNT**

- SL3 L.E.D. LIGHTING W/ ICE SHIELD TECHNOLOGY
- SMARTSHIELD
- HIGH-PERFORMANCE HYDRAULIC PACKAGE
- ENCLOSED HYDRAULICS
- CHAINLESS HYDRAULIC CYLINDER LIFTING SYSTEM
- HEAVY-DUTY PUSH FRAME
- REINFORCED STEEL MOLDBOARD
- CAST-IRON PLOW SHOES
- INSTALLED
- TWO-YEAR LIMITED WARRANTY

RUBBER SNOW DEFLECTOR**LIGHTING PACKAGE**

- CLEAR LED WORK LIGHT FOR SPREADER
- WHELEN MINI LIGHT BAR MOUNTED ON SELF LEVELING BRACKET INSTALLED ON BULKHEAD
- (2) STROBE LIGHTS INSTALLED IN FRONT GRILL BY HEADLIGHTS
- (2) STROBE LIGHTS INSTALLED IN REAR CORNER POSTS

Quote Total: \$30,015.00 *

Additional Options:**DESCRIPTION****AMOUNT****ADD TO QUOTE**

- MONROE UNDER-TAILGATE, GEAR BOX DRIVE SPREADER (MS966-RF-GB) (SKU # ZIAN2015-NJPA)
- 201 STAINLESS STEEL
- 6" DIA. AUGER W/ REVERSE FLIGHTING FOR LEFT OF CENTER DISCHARGE
- 7 GA., 96" TROUGH W/ 1/4" END PLATES
- ONE-PIECE, REMOVABLE & HINGED, COMBINATION COVER & REAR PANEL
- HEAVY-DUTY, STEEL ROD, CAPTIVE LATCHES
- QUICK DETACH MOUNTING BRACKETS
- S.S. SPINNER ASSEMBLY WITH POLY DISC
- L.E.D. LIGHT BAR ASSEMBLY
- TAILGATE SHIELDS
- INSTALLED

\$5,976.00 *

Yes / No

CLOSED LOOP OPERATION OF SPREADER (SKU # SENSOR INSTALLED)

- INCLUDES FEED BACK SENSOR AND HARNESS
- INSTALLED

MONROE MID-SIZE V-BOX SPREADER (SKU # 00056219-C)

\$9,272.00

Yes / No

STANDARD EQUIPMENT:

- 108" LONG X 44" TALL X 50" WIDE
- 3.6 CUBIC YARDS
- 12 GAUGE STAINLESS STEEL HOPPER
- 10 GAUGE FORMED LONGSILLS SLOTTED FOR DRIVE AND IDLER SHAFT REMOVAL
- 1-1/4" DRIVE & IDLER SHAFTS
- HEAVY DUTY 4 BOLT FLANGE BEARINGS
- 45 DEGREE SLOPED SIDES
- 14" DRAG CHAIN WITH 1/4" X 3/4" CROSSBARS, 6-1/2" ON CENTER
- 4 CORNER LIFT SYSTEM
- 20:1 GEAR BOX
- DRIVE MOTOR WITH SPEED SENSOR FOR CLOSED LOOP
- 6 TOOTH CAST IRON SPROCKETS
- S.S. INVERTED V
- EXTENDED LENGTH S.S. SPINNER CHUTE WITH POLY DISC (SKU # 00057535-G & 05050064)
- 4 CHAINS AND BINDERS MOUNTING KIT (SKU # 00012396)
- S.S. TAILGATE LATCH (SKU # 00012389-B)
- 3/8" MILD STEEL TOP GRATES (SKU # 00051098)
- INSTALLED

CLOSED LOOP OPERATION OF SPREADER (SKU # SENSOR INSTALLED)

- INCLUDES HARNESS FOR MOTOR SENSOR
- INSTALLED

Camera Quote (Attached) *

\$ 1,163.00

* Total = \$ 37,154.00

- ◆ Terms are Due Upon Receipt unless prior credit arrangements are made at the time of order.
- ◆ Please note if chassis is furnished, it is as a convenience and terms are Net Due on Receipt of Chassis.
- ◆ State and Federal taxes will be added where applicable.
- ◆ Restocking fees may be applicable for cancelled orders.



QUOTATION
Monroe Truck Equipment
812 Draper Avenue
Joliet, IL 60432
Phone: 815-280-4237
Fax: 815-727-5429
Email: bdrews@monroetruck.com
www.monroetruck.com

Quote Number: 4BD0001388
Job Order Number:
Quote Date: 1/26/2017
Quote valid until: 2/25/2017
Terms: NET 30
Salesperson: MARKEL, TOM
Quoted By: Bob Drews

Customer: ST CHARLES, CITY OF, (6948710)
2 E MAIN ST
ST CHARLES, IL 60174

Contact:
Phone: 630-377-4421 Fax: 630-377-4487
Email:

Dealer Code: _____

P.O. Number: _____

Accepted by: _____

Date: _____

Customer must fill out the information above before the order can be processed.

Chassis Information

Year: 2017	Make: FORD	Model:	Chassis Color:	Cab Type: REGULAR
Single/Dual: DRW	CA: 60.0 CT: -1.0	Wheelbase: 145.0	P.O. Number #:	Vin:

Comments:

Monroe Truck Equipment, Inc. is pleased to offer the following quote for your review:

DESCRIPTION	AMOUNT
BRIGADE BACK-UP CAMERA SYSTEM	
- LOW-LIGHT CAMERA W/ INTEGRAL SUNSHIELD	
- MONITOR W/ 7" ANTI-GLARE, COLOR SCREEN, BUILT-IN SPEAKER, CLIP-IN SUNSHIELD & 3	
CAMERA INPUTS (ONLY 1 CAMERA INCLUDED)	

Quote Total: \$1,163.00

- ◆ Terms are Due Upon Receipt unless prior credit arrangements are made at the time of order.
- ◆ Please note if chassis is furnished, it is as a convenience and terms are Net Due on Receipt of Chassis.
- ◆ State and Federal taxes will be added where applicable.
- ◆ Restocking fees may be applicable for cancelled orders.

City of St. Charles, Illinois
Resolution No. _____

A Resolution Authorizing the Mayor and the City Clerk of the City of St. Charles to Approve the Award of Two (2) 2017 Ford F550 XL 4x2 Chassis Cabs to Zimmerman Ford, and Truck Equipment Body Modifications to Monroe Truck Equipment and Sell Replaced 2004 Ford F-550-4X2, Vehicle #1818 and 2007 Ford F-550-4X2 Vehicle #1821

**Presented & Passed by the
City Council on _____, 2017**

BE IT RESOLVED by the Mayor and City Council of the City of St. Charles, Kane and DuPage Counties, Illinois, that the Mayor and City Clerk be and the same are hereby authorized to approve the award of two (2) 2017 Ford F550 XL 4x2 Chassis Cabs to Zimmerman Ford and Truck Equipment Body Modifications to Monroe Truck Equipment, and Sell Replaced 2004 Ford F-550-4X2, Vehicle #1818 and 2007 Ford F-550-4X2 Vehicle #1821.

PRESENTED to the City Council of the City of St. Charles, Illinois,
this _____ day of April, 2017

PASSED by the City Council of the City of St. Charles, Illinois this _____ day of
April, 2017

APPROVED by the Mayor of the City of St. Charles, Illinois, this _____ day of
April, 2017

Raymond P. Rogina, Mayor

ATTEST:

City Clerk

COUNCIL VOTE:

Ayes:

Nays:

Absent:

Abstain:

**AGENDA ITEM EXECUTIVE SUMMARY**

Agenda Item number: 7c

Title:

Budget Presentation for Fiscal Year 2017-2018 – For Information Only

Presenter:

Chris Minick, Finance Director

Meeting: Government Operations Committee

Date: March 20, 2017

Proposed Cost: \$ N/A

Budgeted Amount: \$

Not Budgeted: ☐**Executive Summary** *(if not budgeted please explain):*

Staff will present the proposed 2017-2018 fiscal year budget for the City of St Charles. We will focus on highlights of operations for the General Fund and the utility funds of the City and answer any questions.

We will hold a public hearing and request formal consideration of the budget in April

Attachments *(please list):***Recommendation/Suggested Action** *(briefly explain):*

No Action Requested – for information only