

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

**MONDAY, MAY 16, 2016
IMMEDIATELY FOLLOWING THE CITY COUNCIL MEETING
CITY COUNCIL CHAMBERS – 2 EAST MAIN STREET**

- 1. Call to Order**
- 2. Roll Call**
- 3. Omnibus Vote**
None.
- 4. Police Department**
 - a. Recommendation to approve an Ordinance Amending Title 5 “Business License and Regulations”, Chapter 5.08 “Alcoholic Beverages”, Section 5.08.090 “License Classifications”, and Section 5.08.100 “License Fees; Late Night Permit Fee; Fees Established” for a new D8 license of the St. Charles Municipal Code.
 - b. Recommendation to approve a Proposal for a New Class D-8 Liquor License for The Painted Vine Cellar to be located at 1 West Illinois Street, Ste. 110, St. Charles.
 - c. Recommendation to approve a Proposal for a New Class D-8 Liquor License for The Painted Vine Cellar to be located at 1 West Illinois Street, Ste. 110, St. Charles.
 - d. Recommendation to approve a Proposal for a Class B Liquor License for Alexander’s Café 64 Inc. to be located at 1650 West Main Street, St. Charles (former Gabby’s Restaurant).
 - e. Recommendation to approve a Massage Establishment License for International Massage Association located at 2210 Dean Street #E-1, St. Charles.
- 5. Finance Department**
 - a. Recommendation to approve an Ordinance Ascertainning Prevailing Wages in the City of St. Charles for Kane and DuPage Counties.
- 6. 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)
- 7. Additional Items from Mayor, Council, Staff, or Citizens.**
- 8. Adjournment**



AGENDA ITEM EXECUTIVE SUMMARY

Title:	Recommendation to approve an Ordinance Amending Title 5 “Business License and Regulations”, Chapter 5.08 “Alcoholic Beverages”, Section 5.08.090 “License Classifications – Class D”, and Section 5.08.100 “License Fees; Late Night Permit Fee; Fees Established” for a new D8 license of the St. Charles Municipal Code
Presenter:	Chief Keegan

Please check appropriate box:

X	Government Operations (5/16/16)		Government Services
	Planning & Development		City Council
	Public Hearing		Liquor Control Commission

Estimated Cost:		Budgeted:	YES		NO	
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If NO, please explain how item will be funded:

Executive Summary:

This is an amendment to Chapter 5.08 “Alcoholic Beverages” Section 5.08.090 “License Classifications”, and Section 5.08.100 “License Fees; Late Night Permit Fee; Fees Established” for a proposed new D-8 liquor license for a proposed new business venture, The Painted Vine Cellar, whose application is coming before this commission tonight. This language will allow opportunity to broaden the City’s ability to attract and retain additional businesses with similar concepts designs. This language was vetted and approved by our City attorney.

At the time of this posting to this Government Operations Committee agenda, the Liquor Commission meeting is scheduled at 4:30 p.m. May 16 (same day) to process this ordinance amendment and to move it forward before this committee, to seek approval of said ordinance amendment so it can go before the June 6 City Council for final approval.

Attachments: *(please list)*

Ordinance

Recommendation / Suggested Action *(briefly explain):*

Recommendation to approve an Ordinance Amending Title 5 “Business License and Regulations”, Chapter 5.08 “Alcoholic Beverages”, Section 5.08.090 “License Classifications”, and Section 5.08.100 “License Fees; Late Night Permit Fee; Fees Established” for a new D8 license of the St. Charles Municipal Code.

<i>For office use only:</i>	<i>Agenda Item Number:</i> 4a
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City of St. Charles, Illinois
Ordinance No. 2016-M- _____

**An Ordinance amending Title 5 "Business Licenses and Regulations",
Chapter 5.08 "Alcoholic Beverages" Section 5.08.090 "License -
Classifications", "Class D", Section 5.08.100 "License Fees; Late Night
Permit Fees; Fees Established" of the St. Charles Municipal Code**

**BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF ST. CHARLES,
KANE AND DUPAGE COUNTIES, ILLINOIS, AS FOLLOWS:**

SECTION ONE: That Title 5 "Business Licenses and Regulations Chapter 5.08 "Alcoholic Beverages" Section 5.08.090 "License -Classifications", "Class D", of the St. Charles Municipal Code, be and is hereby amended as follows:

D-8. Class D-8 licenses authorize the retail sale and consumption of beer and wine at an arts and entertainment studio, while the patron(s) are participating in an arts, crafts or other class that are offered by the licensee. The consumption of beer and wine is restricted to the licensed premises and shall be limited to members of a group assembled on the premises for the purpose of attending an art, crafts or other classes offered by an art studio, arts and crafts school, or similar leisure/entertainment business while the licensee is conducting classes.

Partially consumed bottles of wine can be removed from the premises but only securely sealed by the licensee or an agent of the licensee prior to removal from the premises and placed in a transparent, one-time use, tamperproof bag and not for public distribution or consumption.

SECTION TWO: That Title 5 "Business Licenses and Regulations Chapter 5.08 "Alcoholic Beverages" Section 5.08.100 "License Fees; Late Night Permit Fees; Fees Established" of the St. Charles Municipal Code, be and is hereby amended as follows:

D-8	1,200.00	Arts & Entertainment License
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SECTION THREE:

That, after the adoption and approval hereof, this Ordinance shall (i) be printed or published in book or pamphlet form, published by the authority of the City Council of the City of St. Charles, or (ii) within thirty (30) days after the adoption and approval hereof, be published in a newspaper published in and with a general circulation within the City of St. Charles.

SECTION FOUR: This Ordinance shall be in full force and effect ten (10) days from and after its passage by a vote of the majority of the corporate authorities now holding office, approval and publication in the manner provided by law.

PRESENTED to the City Council of the City of St. Charles, Illinois, this ____ day of _____, 2016.

PASSED by the City Council of the City of St. Charles, Illinois this ____ day of _____, 2016.

APPROVED by the Mayor of the City of St. Charles, Illinois, this ____ day of _____, 2016.

Raymond P. Rogina, Mayor

ATTEST:

City Clerk

COUNCIL VOTE:

Ayes : _____

Nays : _____

Absent : _____



ST. CHARLES
SINCE 1834

AGENDA ITEM EXECUTIVE SUMMARY

Title:	Recommendation to Approve a Proposal for a New Class D-8 Liquor License for The Painted Vine Cellar to be located at 1 West Illinois Street, Ste. 110, St. Charles
Presenter:	Chief Keegan

Please check appropriate box:

X	Government Operations (5/16/16)		Government Services
	Planning & Development		City Council
	Public Hearing		Liquor Control Commission

Estimated Cost:		Budgeted:	YES		NO	
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If NO, please explain how item will be funded:

Executive Summary:

This is an application request for a new Class D-8 liquor license for The Painted Vine Cellar to be located at 1 West Illinois Street, Ste. 110, St. Charles. This is a new business venture looking to capitalize on the arts and entertainment industry by offering painting classes with beer and wine sales. All paper work is in order, background checks have been completed by the Police Department as well as fingerprints have been taken, and BASSET certifications are complete.

At the time of this posting to this Government Operations Committee agenda, the Liquor Commission meeting is scheduled at 4:30 p.m., May 16 (same day) to process this application and to move it forward before this committee, to seek approval of said application so it can go before the June 6 City Council for final approval.

Attachments: *(please list)*

Liquor License Application (front page)
Background Check
Site Plan and Business Plan
Menu

Recommendation / Suggested Action *(briefly explain):*

Recommendation to approve a Proposal for a New Class D-8 Liquor License for The Painted Vine Cellar to be located at 1 West Illinois Street, Ste. 110, St. Charles.

<i>For office use only:</i>	<i>Agenda Item Number: 4b</i>
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Date: _____
() New Application
() Renewal Application

CITY OF ST. CHARLES

LIQUOR CONTROL COMMISSIONER
TWO EAST MAIN STREET
ST. CHARLES, ILLINOIS 60174-1984



City Retail Liquor Dealer License Application **Non-Refundable**

Ordinance 5.08.050.A1

Application must be completed in full

Incomplete applications will be rejected

Business Type: Circle one Individual Partnership Corporation Other _____

Business Name The Painted Vine Cellar, LLC Sales Tax # _____

Business Address 1 W ILLINOIS ST, ST CHARLES, IL 60174 Business Phone # 630-744-9766

Contact Person John Kessler Title Partner Phone # _____

If Corporation, Corporate Name The Painted Vine Cellar, LLC

Corporation Address _____
Corporate Officers, plus Manager of Establishment, Officers must include President, Vice President, Secretary and Treasurer Or Sole Proprietor

Have you had a business within the City of St. Charles under any other corporate name: Yes _____ No

If yes, list address of business _____

Full Name, include Middle Initial John J Kessler Title MANAGING PARTNER

Birth Date _____ Birthplace Chicago Driver's License # _____ Home Phone # _____

Home Address 40 W 555 FOX CREEK DR, ST CHARLES, IL, 60174

Full Name, include Middle Initial CAROLYN L Kessler Title MANAGING PARTNER

Birth Date _____ Birthplace Chicago Driver's License # _____ Home Phone # _____

Home Address 40 W 555 FOX CREEK DR, ST CHARLES, IL, 60174

Full Name, include Middle Initial _____ Title _____

Birth Date _____ Birthplace _____ Driver's License # _____ Home Phone # _____

Home Address _____

Type of Establishment: () Package () Restaurant () Tavern () Hotel/Banquet/Arcade/Q-Center () Other PAINT & WINE ENTERTAINMENT INSTRUCTION

Check as Applicable to () Holding Bar [5.08.010-F] () Service Bar [5.08.010-O] () Live Entertainment [5.08.010-H]
Type of Establishment: () Outside Dining [17.20.020-R]

Brief Business Plan Description based on type of establishment listed above:
TEACH groups of 15-60 people how to PAINT A PARTICULAR PAINTING while enjoying a glass of wine or beer over the course of 2-2.5 hours

Initial: Liq Comm _____



Memo

Date: 5/11/2016

To: The Honorable Ray Rogina, Mayor-Liquor Commissioner

From: James Keegan, Chief of Police

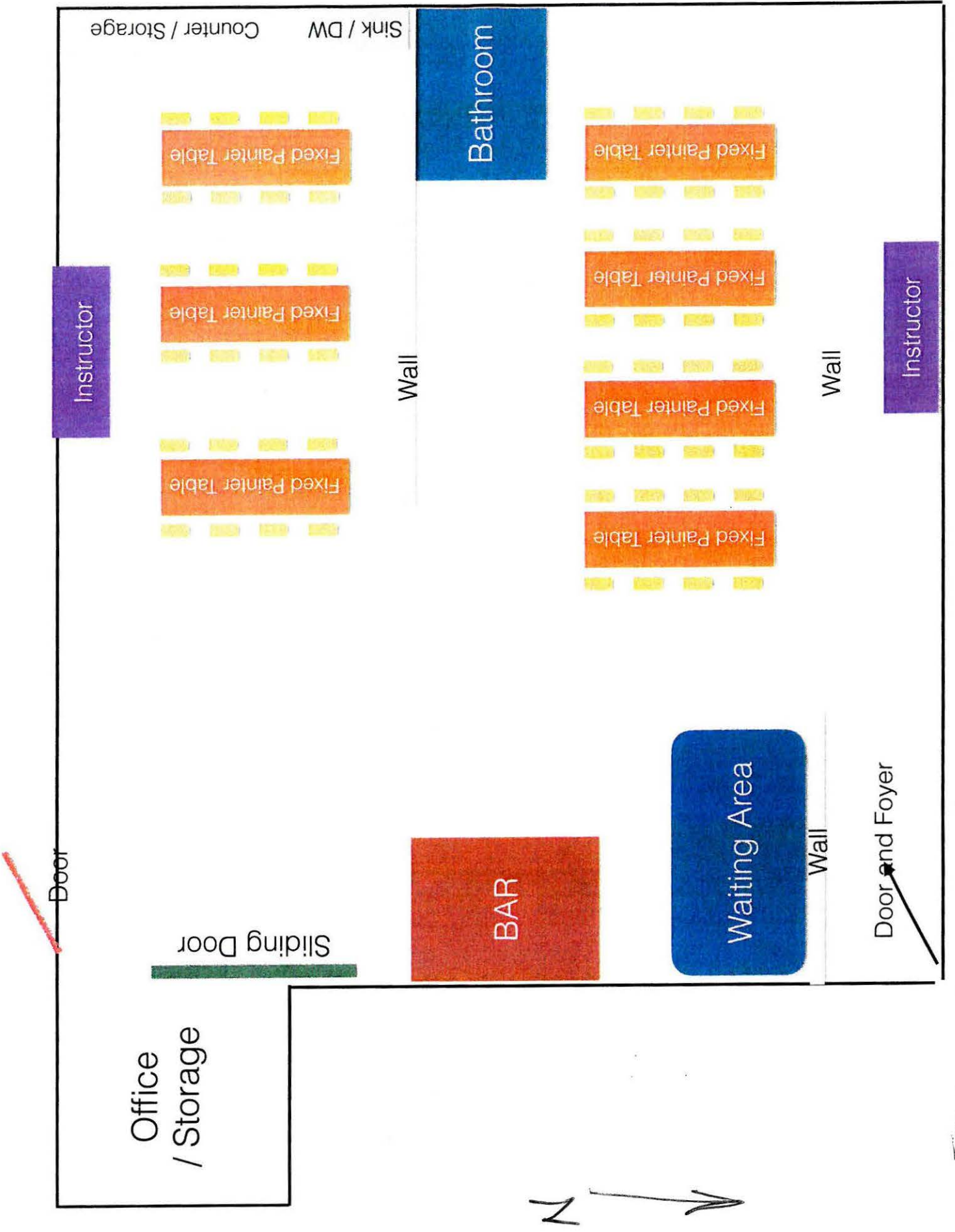
Re: Background Investigation-Liquor Establishment/D-8 (The Painted Vine Cellar)

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

The Painted Vine Cellar is a new business venture looking to capitalize of the arts and entertainment industry by offering painting classes with beer and wine sales. Other nearby municipalities have similar offering's that have proven to be successful small businesses. The Painted Vine Cellar is looking to occupy 1 W. Illinois Street, Suite #110.

A detective was assigned this investigation and reviewed both the site location/floor plans and the corresponding application material. Although we found nothing of a derogatory nature that would preclude either the site location or the applicant from moving forward with on-site consumption, the business plan submitted by the applicant does require a slight modification to our existing liquor code that will also be proposed in an ordinance amendment.

Thank you in advance for your consideration in this matter.



The Painted Vine Cellar, LLC

Establishment Layout
Maximum Painters / Customers - 56
- 24 in Smaller Space
- 32 in Larger Space

Business Plan For

The Painted Vine Cellar

OWNERS

John J Kessler

Carolyn L Kessler

The Painted Vine Cellar

1 W Illinois St

Suite 110

St Charles, IL, 60174

630-744-9766

johnkessler@me.com

I. Table of Contents

I. Table of Contents.....	2
II. Company Description.....	3
III. Products and Services.....	4
IV. Marketing Plan.....	5
V. Operational Plan	8
VI. Management and Organization.....	10
VII. Financial Model.....	11

II. Company Description

Located in the heart of the St Charles historic district, The Painted Vine Cellar will be the areas premier Paint and Sip business that offers a unique entertainment experience that is comprised of two primary components; one part entertainment, one part vocational, and one part wine bar.

Entertainment / Vocational – 2 ½ hour session in a group setting where you will create you own artistic masterpiece as guided by a trained art instructor

Wine Bar – Secondary to painting, the following drink choices will be offered; wine, sangria, beer, water, Soda

Mission Statement: To provide a unique and upscale entertainment experience

Company Goals and Objectives: To build a solid and respected reputation within the community and carefully grow the business while providing an upscale experience. The primary business goal is to minimally build a sustained rate of 8 booked sessions per week with at least 20 customers per session.

Business Philosophy: Provide customers a great entertainment experience as they create their own artistic masterpiece.

The Customer: Will cross many demographic age groups from children's parties, bridal parties, to corporate / group event, to open sessions, and etc.

Legal form of ownership: LLC with Chapter S tax reporting election

III. Products and Services

Our product consists of a service that is comprised of a 2 and ½ hour art lesson in a group session that is facilitated by a professional artist to recreate an existing painting while enjoying either wine, beer, soda, or water.

Typically a customer will arrive, get situated and order a beverage. Then, for the next hour, the paint instruction commences to a point to where the painting will need time to dry. During the drying time (about 15 minutes), customers are free to order another beverage. For the remaining hour, the painting is completed and allowed to dry. At this point, the service has been delivered and the customer leaves with her / his painting.

The list rate person, per painting session is \$40 plus the cost of any beverage consumed during the painting session. The preliminary pricing for beverages will be set at; Wine - \$7 per glass or \$32 per bottle, Domestic Beer - \$5 per bottle, Craft beer - \$6 per bottle, sparkling water - \$2, Soda or water - \$1.

Our pricing structure is set at a slight premium over our nearest competitors for three distinguishing traits that include; premium location, premium experience, and a venue that can accommodate larger parties (or two simultaneous parties) for as many as 56 painters.

IV. Marketing Plan

Market research

The paint and sip industry is a growing industry where most owner / operators are expanding. However, due to the relatively new and growing nature of this industry, statistics are hard to come by as the business classification varies by state and jurisdiction.

There are two primary areas we have looked at for information that include the expansion of the industry's largest franchise as well as visiting many independent owners' websites, both locally and across the larger United States, looking in particular at their event calendars to see how many events were booked and when they occurred over the course of the week and month.

In addition to direct observations of other similar businesses, there have been a number of press pieces about the paint and sip industry where the evidence supports this industry being in a growth mode.

Customers

The customer base target is both individual and corporate / organizational per the following:

Individual customers

- Age – 25-70
 - Occasional kids parties however, the parents remain the target demographic
- Gender – both male and female however, 75% of attendees tend to be female
- Location – within 10 miles of our business
- Income level – lower middle class and above

Business customers

- Industry – All, but repeatable industries are the prime target such as single clubs, wedding planners, any group or organization where an event booking can be repeated monthly.
- Location – Within 10 miles of the store
- Size of firm – 50 employees and larger

Competition

There are a number of competitors within a 15 mile radius with the nearest competitor located about five miles away in downtown Geneva named "Chilled Palette". In looking into the Chilled Palette, we noticed they had no issue booking 8-10 session weekly and it is our belief the St Charles area could easily support our business with minimal overlap with Chilled Palette.

It appears the type of paint and sip business model easily supports at least one entity in a smaller downtown area where more densely populated areas easily support several similar businesses.

List your major competitors: Chilled Palette (Geneva), Pinot's Palette - (Chain - South Barrington and Naperville), Bottle & Bottega (Glen Ellyn)

These along with any new competitors will compete directly with our business however with the population / demographics of the area, the impact to our business will be minimal. We will continually look for ways to differentiate ourselves from our competition by looking for every opportunity to serve an upscale experience, often revisiting this goal for new ideas / experiences to offer.

Niche

Our location and layout of our space is a key part of our niche as compared to nearby competitors as we have the capacity for both larger parties (up to 56 painters). We can also accommodate 2 simultaneous parties of 32 and 24 in a semi-private manner. In visiting our closest competitor, Chilled palette in Geneva, they were not able to accommodate two simultaneous parties without them being combined in the same space.

This advantage / capability alongside the upscale environment / experience will be heavily marketed and well presented on both our Website and Facebook site.

Promotion

There are three primary promotional paths planned that include targeted advertising on both Facebook and Google coupled with search engine optimization. In addition, there will be direct contact with organizations that could yield consistent business such as singles organizations, businesses, charity organizations, and others.

Our initial promotional budget will be set at \$750 per month for the first two months and then adjusted up or down based upon the business results.

It is also our intention to become members of the St Charles Chamber of Commerce for additional exposure and cross marketing with local business where this would be a good fit.

Proposed Location

We have signed a contingent lease for a property at 1 W Illinois St, Suite 110, St Charles, IL, 60174 for a five-year term with an out clause set at month twenty four. This location is critical to our business model in providing an upscale experience to match the areas upscale surroundings and higher end demographics.

We believe this property and the surrounding St Charles historic district will also aid in providing an upscale experience as well as leverage the traffic in the immediate area.

The facilities will be ADA compliant and easy to access with plenty of parking nearby including a multi-story garage across the street.

The contingencies contained in the lease revolve around being able to obtain a liquor license for the business, ADA compliance modifications of the current bathroom, passing a title 34 inspection, and a few small improvements to the rental space.

V. Operational Plan

The business hours of operation will be dictated by bookings against a pre-planned calendar of painting session as well as private events. As such, we do not anticipate operating any earlier than 10am or any later than 9pm. In general, we will avoid bookings on Monday's or Tuesday's and concentrate our bookings to between Wednesday and Sunday.

Staffing will be built around a two month working calendar. Each session will last about two and a half hours where there will be at least two 1099 contractor employees present that would include a paint instructor and bartender / assistant. The bartender / assistant would also be responsible for initial set-up, post session cleanup, and helping the artist through the session, and closing the business.

If we have two sessions booked simultaneously, we would double the resources two two paint instructors and two bartender / assistant resources. This model works as a majority of the session, painters will be busy with their art. Beverage sales will be largely constrained to before the session starts and about mid-session while the background colors are drying (about 15 minutes). This leaves about an hour and fifteen minutes from the time the last drinks are served to the customer departing the establishment.

Legal Environment

Describe the following:

- Business insurance, Workers Comp, and Liquor liability insurance will be requires
- Any permits for required site level work will be obtained by the landlord
- All employees will be required to complete BASSETT training for liquor liability compliance
- Formation and annual LLC compliance will be required
- Trademark for The Painted Vine Cellar is currently being obtained

Personnel

- All part time 1099 (Contractor) employees.
- All employees will be required to pass BASSETT training
- Employees have been found by networking with close family and friends. In addition, we are also contacting area colleges looking for quality students that are close to graduation with good references from their college professors
- We will pay all employees the same hourly wage that is currently set for \$20 per hour or nicely above the wages of our closest competitors in order to attract and retain trustworthy and best talented employees
- Paint instructors responsibility will mostly be limited to instructing the customers on their painting and ensuring customers are keeping up and happy. The Bartender / assistant will be responsible for opening the store, setting up the paint stations under the artists instruction, serving beverages as needed, cleanup after the session ends, and closing the store. In addition, all employees share responsibility to ensure all customers are having a good experience. We will empower all employees to provide a full refund, on the spot with no questions asked to any customer that had a bad experience in order to protect our business reputation. If a patron abuses this unwritten policy, we would then decline to take future booking from that patron.
- Work schedules will be prepared for a running two months
- We will have a formalized job description and checklist for each title.

Inventory

- Inventory will primarily consist of paint supplies including; bulk acrylic paints, canvas, brushes, easels, smocks, wine, beer, water, and soda
- The maximum inventory levels when fully stocked would be valued at around \$7,500
- Inventory lead time will need a maximum timeframe of about two weeks for delivery

Suppliers

Identify key suppliers:

- All art supplies will be provided by Dick Blick in bulk (www.dickblick.com)
- Wine will be supplied by either Lynfred Winery out of Roselle or Fox Valley Winery out of Oswego
- All beer, Soda, water, and general operating supplies will be provided by Costco
- All banking service are being supplied by Bank of America merchant services including register, credit card clearing, checking, savings, credit card, and ecommerce web purchase clearing service VIA First Data.

VI. Management and Organization

As the business owners, John Kessler and Carolyn Kessler will manage the day-to-day business affairs. John has an BA and MBA from Benedictine university, 25 years of business experience and is a retail vertical expert.

Professional and Advisory Support

- Attorney – John McGuirk and Vince Elders
- Accountant – We are working to identify a local accountant but, might need to wait until tax season ends in a few weeks
- Insurance agent – Farmers Insurance – Ronda Cady out of Hoffman Estates
- Banker – Bank of America Merchant Services

VII. Financial Model

Currently structured as The Painted Vine Cellar, LLC with tax flow through under Chapter S tax structure.

Start up costs is currently estimated at \$57,286 including 3 months of expense coverage with no revenue included. The start up costs is being funded out of personal savings.

Breakeven is about average of 2 sessions per week with 20 painters each or 40 paid customers per week.

Primary revenue is primarily booked on the website and secondary revenue is realized at the physical location through beverage sales.

The business model target is an average of 6 sessions per week with 20 painters each or 120 customers per week. This initial target is about 60-70% of what nearby competitors are consistently booking on their calendars where the goal is to reach our 6 session weekly target within 6 weeks of opening.

Monthly Expense

Rent	\$3,605.83	
Utilities	\$500.00	
Paint Supplies (canvas + Paint)	\$600.00	
Liquor License	\$100.00	
Internet + Clover	\$200.00	
Insurance	\$250.00	
Liquor / drink expense	\$914.33	
Marketing	\$750.00	
Payroll	\$3,120.00	
Supplies	\$300.00	
Total Monthly Expenses	\$10,340.16	-\$10,340.16
Annual	\$124,081.95	

Monthly Income

Sessions per week	6.00	
Average # of Painters per session	20.00	
Average Price per painter	\$40.00	
Weekly Painter Revenue	\$4,800.00	
Monthly Painter Revenue	\$20,800.00	\$20,800.00
Average glasses of wine per session	15	

Average Glasses of Wine per week	90	
Average Wine Revenue per week	\$630.00	
Average bottles of beer per session	4	
Average Bottles of beer per week	24	
Average beer revenue per week	\$132.00	
Average water / soda per session	4	
Average water / soda per week	24	
Average water / soda revenue per week	\$24.00	
Weekly Drink Revenue	786.00	
Monthly Drink Income (Wine, Beer, Water, Soda)	3406.00	\$3,406.00
Total Monthly Gross Income		\$24,206.00

Gross Monthly Income (revenue - expense)		\$13,865.84
Gross Annual income		\$166,390.05
Tax Provision @ 39.5% tax rate		-\$65,724.07
Net Annual Income		\$100,665.98

Start Up Costs

Initial Inventory (Detail in yellow below)	\$10,840.29	\$10,840.29	
Startup Costs			
Business / Liability / Workers Comp Insurance	\$832.66		Quarterly
Staff Training	\$0.00		
Liquor License Cost	\$1,250.00		
Initial Marketing	\$1,500.00		
Soft Opening (Free Classes)	\$500.00		
Legal / Organizational Cost	\$2,000.00		
Website / Integrated Payment System	\$3,000.00		
POS System (First Data)	\$1,300.00	\$10,382.66	
Occupancy Costs			
1st and last month rent	\$7,211.66		
Attorney review of lease docs	\$500.00		
Utility bill deposits	\$1,000.00		
Initial Phone and Internet	\$500.00	\$9,211.66	

Tenant Finish of space

Bar	\$2,500.00	
Wine fridge	\$1,000.00	
Beer / Soda fridge	\$0.00	
Wine racks	\$500.00	
Storage Shelves	\$500.00	
Bar Sink	\$200.00	
Dish Washer	\$400.00	
		\$5,100.00
Working Capital x 3 Months (at \$0 revenue)	\$21,751.82	\$21,751.82
Start-Up Costs	Total	\$57,286.43

Start-Up Supplies for 52 painters

7 - 30" x 96" utility Tables	\$2,100.00	
60- 24" Wood Stools	\$1,800.00	
65 Paint easels	\$687.05	
600 16" x 20" art canvas	\$1,857.45	
36 1/2 gallons of Acrylic Paint	\$556.50	
75 Paintbrush sets	\$411.75	
50 Plastic Water Cups	\$75.00	
70 Embroidered Aprons	\$840.00	
500 Paper Plates for Palettes	\$60.00	
1 500; roll of 36" craft Paper	\$65.00	
Trash Bags, Mop, Cleaning Supplies	\$150.00	
50 Bottles of wine	\$500.00	
10 Cases of beer	\$250.00	
5 Cases of Soda	\$50.00	
Teachers Easel	\$72.54	
PA System for Instructor	\$120.00	
Bose IPOD Dock for Music	\$250.00	
Security Cameras	\$400.00	
Beverage Napkins	\$20.00	
Cold Drink Cups (1000)	\$70.00	
Wine Cups (500)	\$50.00	
Wine Opener	\$30.00	
Misc Bar Supplies	\$350.00	
Paper Towels	\$20.00	
Incident Log	\$15.00	
		\$10,840.29

The Painted Vine Cellar

Drink Menu

Wine

- Various Red Wine - \$7 per glass / \$30 per bottle
- Various White Wine - \$7 per glass / \$30 per bottle
- Red Sangria - \$7 per glass / \$30 per bottle
- White Sangria - \$7 per glass / \$30 per bottle

Beer (by the bottle)

- Domestic Beer - \$5
- Craft / Imported Beer - \$6

Non-Alcohol Choices

- Water - \$1 / Bottle
- Soda - \$1 / Can
- LA Croix / Sparkling Water - \$2 / Can



ST. CHARLES
SINCE 1834

AGENDA ITEM EXECUTIVE SUMMARY

Title: Recommendation to Approve a Proposal for a New Class E-4 Temporary Liquor License for a Special Event to be held on the 1st Street Plaza

Presenter: Chief Keegan

Please check appropriate box:

X	Government Operations (5/16/16)		Government Services
	Planning & Development		City Council
	Public Hearing		Liquor Control Commission

Estimated Cost:		Budgeted:	YES		NO	
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If NO, please explain how item will be funded:

Executive Summary:

This is an application request for a Class E-4 Temporary License, authorizing for consumption of beer, wine or alcoholic liquors on City property, specifically, 1st Street Plaza. This temporary license request is for a series of three (3) events to be held on the first Wednesday of each month in July, August and September 2016. The event, “Wine Down Wednesdays,” would be held each first Wednesday evening from 5:00 p.m. – Dusk. The businesses involved are Zaza’s Trattoria, Puebla Modern Mexican, Pizzeria Neo, Mc Nally’s Traditional Irish Pub.

The requested dates are: July 6, 2016, August 3, 2016, and September 7, 2016. Please see the attached memo for more detailed information about the event.

At the time of this posting to this Government Operations Committee agenda, the Liquor Commission meeting is scheduled at 4:30 p.m., May 16 (same day) to process this application and to move it forward before this committee, to seek approval of said application so it can go before the June 6 City Council for final approval.

Attachments: *(please list)*

- Liquor License Application (front page)
- Background Check
- Site Plan and Business Plan
- Menu

Recommendation / Suggested Action *(briefly explain):*

Recommendation to approve a Proposal for a New Class D-8 Liquor License for The Painted Vine Cellar to be located at 1 West Illinois Street, Ste. 110, St. Charles.

For office use only: *Agenda Item Number:* 4c

For Office Use
 Received:
 Fee Paid: \$
 Receipt #

CITY OF ST. CHARLES

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



CITY LIQUOR DEALER LICENSE APPLICATION CLASS E4 – CITY OWNED PROPERTY PERMIT EVENT

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,
 Commencing JULY 6th and ending JULY 6th
 Start Time: 5PM End Time: 9PM
 Location of Event: 1ST ST PLAZA

Name of Business MCNALLY'S / ZA-ZA / NED / PUEBLO
 Address of Business 1ST ST PLAZA Business Phone 630.513.6300 (MCNALLY'S)
 5.08.050A1 Circle Choice to Show: Individual Partnership Corporation Other: _____
 Has Applicant had a Class E4 License in the current fiscal year? NO. If YES, on what date: _____

Requirements of a Class E4 – City Owner Property Permit Event

- The Class E4 license fee is \$100.00 per day.
- Class E-4 Temporary License Permits shall authorize the retail sale of beer and wine or the retail sale of alcoholic liquor for consumption on the premises
- It shall be unlawful for any person holding a Class E-2 license or E-4 license issued pursuant to this chapter to sell, offer for sale or to give away, in or upon any licensed premises, any alcoholic liquor between the hours of 12:00 midnight and 10:00 a.m. on Monday, Tuesday, Wednesday, Thursday, Friday, Saturday and Sunday.
- This license shall be issued only for special events or catered functions where the dispensing of food predominates.
- The issuance of the Class E4 Temporary License Permit shall be at the discretion of the Local Liquor Control Commissioner, with advice and consent of City Council.
- Application for a Class E4 Temporary License Permit shall be submitted 45 days in advance of a scheduled date.
- There shall be no Class E-4 Temporary License permits issued during the second full week of October, beginning 12:00 a.m. Friday and ending 12:00 a.m. Monday.
- 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.**
- Licensee must rope/fence off the licensed premises.
- Each patron **must wear a wristband** after having identification checked for legal alcohol consumption age.
- Are children/minors permitted in the licensed premises? **Y/N**
- A sign limiting alcoholic consumption to the roped off area must be conspicuously displayed at all times.
- Each server of alcohol must be BASSET certified – need copy of BASSET certification.**
- A copy of site plan diagram to include roped area shall accompany this application.
- 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, being duly sworn, that information contained in this application is true to my/our own knowledge and that the statements set forth are of my/our own free will. I/We solemnly swear 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: Shay Clarke Signed: _____

Sworn to before me this _____ day of _____.

Notary Public Christine Nilles



ENDORSEMENT OF THE LIQUOR CONTROL COMMISSIONER

Approved: _____ Date: _____ Chief of Police: _____

Approved: _____ Date: _____ Liquor Commissioner: _____



Memo

Date: May 9, 2016
To: Chief Keegan
From: Cmdr. E. Mahan
Re: Details of Proposed "Wine Down Wednesdays" Event
Cc: Liquor Control Commission

Four businesses located adjacent to the 1st Street Plaza have proposed a series of events to be held in the 1st Street Plaza. The proposed events would be held one Wednesday evening per month during the summer months. The events would be called "Wine Down Wednesdays" and would be modeled after a similar event which occurs on Wednesday evenings in downtown East Dundee, IL.

It has been proposed that on each of those Wednesdays between 5:00 PM and dusk, the Plaza area be enclosed with "snow fencing." There would be public access points at both ends (east and west), and the public would be allowed to travel through at will. No alcohol would be *served* in the fenced-in area but the request is that if a patron purchases a drink, such as wine, in one of the four immediately adjacent businesses (McNally's, ZaZa, Pueblo, Pizza Neo) that he/she be allowed to exit the respective business in to the Plaza, and *consume* it there. Patrons entering the plaza with a drink would be stopped by a doorman at whichever business they are leaving. They would be given a wrist band and if needed, his or her drink would be transferred to a plastic cup. There would also be staff members from these businesses at the public access points to ensure that no alcohol leaves the Plaza area. Those staff members would monitor the fenced area to ensure no one without a wrist band is consuming alcohol. Police Officers on Extra Duty Assignment would also be present to ensure compliance. This event proposal was also reviewed through The St. Charles Downtown Partnership and they are in support of the event.

The proposed dates for these events are:

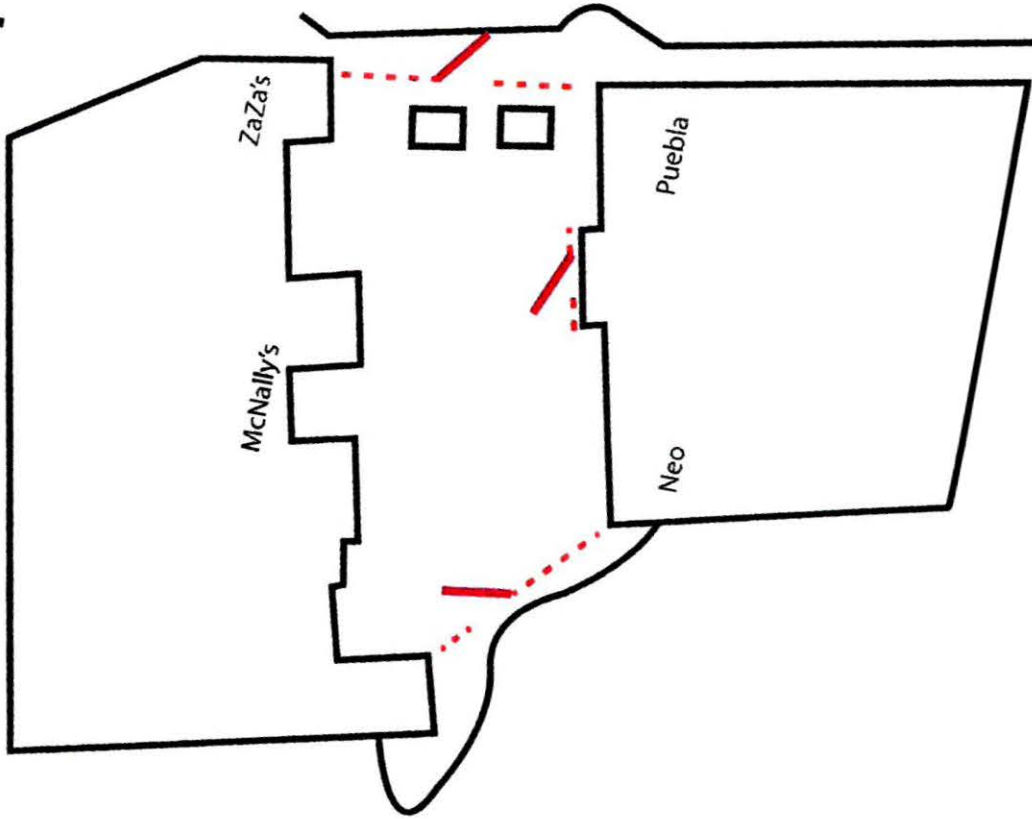
- July 6
- August 3
- September 7.

EM



First Street Plaza

Wine Down Wednesday



Temporary Fencing
Entrance/Exit

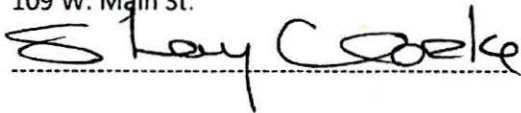
FIRST STREET PLAZA EVENT: LETTER OF INTENT

The signors of this document are decision-making representatives of Puebla Modern Mexican, Pizzeria Neo, Zaza's Trattoria, and McNally's Traditional Irish Pub, all of which are collectively known as the "First Street Plaza Merchants".


By signing this document, each once accepts the following terms as part of the First Street Plaza event proposed by Shay Clarke of McNally's: shared cost of insurance, cost of city services, responsibility for the proper consumption of alcohol, and all other costs associated with the First Street Plaza event.

These four restaurants have also agreed that they have a willingness to either jointly sign a Class E4 Liquor License for the First Street Plaza or expand the extent of their current licenses, both of which would be done for the already proposed event dates/times (7/6, 8/3, and 9/7).

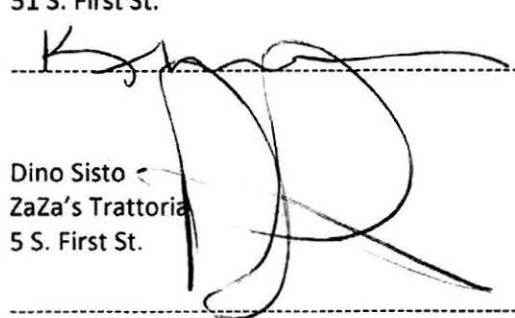
Shay Clarke
McNally's Traditional Irish Pub
109 W. Main St.



Kimberly Lawson
Pizzeria Neo
31 S. First St.



Kimberly Lawson
Puebla Modern Mexican
51 S. First St.



Dino Sisto
ZaZa's Trattoria
5 S. First St.



RECEIVED
MAY - 4 2016
Building & Code Enforcement
St. Charles, IL

**CITY OF ST CHARLES
SPECIAL EVENT APPLICATION
THIS FORM MUST BE COMPLETED IN
FULL & SUBMITTED 90 or 30 DAYS PRIOR TO THE EVENT**

RECEIVED
APR - 5 2016

Building & Code Enforcement
St. Charles, IL



Permit No. 16-22812 Date of Meeting: 4/14/2016 Revised date 01/28/2015
9:00 AM

Name of the Event: Wine Down Wednesday Date(s) of Event: 4/6, 7/6, 8/3, 9/7

Special Event Application – 90 Days
The Special Event Application is due to the City of St. Charles a minimum of ninety (90) days prior to the event if it requires closure of public streets, use of public parking lots, or the service of alcoholic beverages that requires a liquor license to be granted. The 90-day time period allows sufficient time to evaluate the request and provide a recommendation to the City Council for its consideration.

Special Event Application – 30 Days
The Special Event Application is due to the City of St. Charles, at a minimum, thirty (30) days prior to the event if it does not require closure of public streets, use of public parking lots, or the service of alcoholic beverages that requires a liquor license to be granted.

A copy of the Application and Funding of Special Events is attached for your information.

Special Event Submittal Check List

- **Special Event Application**
 - Section 1 – Task List and Due Dates –90 day or 30 day submittal
 - Section 2 – General Information
 - Section 3 – Permits
 - Section 4 – Site Plan and/or Route Map
 - Section 5– Emergency Phone Tree and Contact
 - Section 6 – Emergency Crisis Management Procedures
 - Section 7 – Retail Merchants
 - Section 8– Hold Harmless Agreement
 - Any outstanding funds owed to the City of St. Charles
- Application(s) for other permit(s) (See answers in Section 3)**
 - Outdoor Sales/Event Permit Application and Submittal Fee
 - \$65
 - Loudspeaker/Amplifier License Application and Submittal Fee
 - \$5 per day
 - Class E Liquor License Application and Submittal Fee
 - \$50 per day – E-1 (Not-for-Profit)
 - \$100 per day – E-2 (Special Civic Event)
 - Carnival License Application and Submittal Fee
 - \$30 each – Rides
 - \$20 each – Amusement Stands, Food Stands, Entertainment Shows, Other

Received: 4-5-2016 -APW/210 Fee Paid: \$

Receipt # _____ Check # _____

Copies of application distributed to:
Police: 4/16/2016 Fire: 4/16/2016 PW: 4/16/2016
Electric: 4/16/2016

SECTION 1 - TASK LIST AND DUE DATES

Use this form to determine the date each of these tasks needs to be completed. For tasks that do not apply, please mark "N/A" in the Due Date column. If the Due Date falls on a weekend or holiday, the Due Date becomes the next normal business day. However, this does not affect the other Due Dates, as they are only dependent on the date of the special event.

Task to be completed for Events that require 90 days (All items due to City unless noted)	Days Due Before Event	Due Date
Date of the Special Event	- N/A -	7/16/13 or 9/7/2016
If event takes place in downtown St. Charles you are to complete an application through the St. Charles Downtown Partnership.	120 days	4/5/2016
Submit Special Event Application	90 days	4/5/2016
Payment of any outstanding funds due to the City of St. Charles	At time of submittal	
Provide verification of organization legal status, i.e. NFP, Partnership, Corporation A copy of 501(C)3 document is to be submitted with application.	At time of submittal	N/A
Submit Class E Liquor License Application	90-days	
Submit Outdoor Sales Permit Application	90-days	N/A
Submit Loudspeaker/Amplifier License Application	90-days	N/A
Submit Raffle Permit Application (Kane & DuPage County)	At time of submittal	N/A
Submit Carnival License Application	90 days	N/A
Submit Fireworks Permit Application	60 days	N/A
Submit Original Certificate of Insurance	21 days	
Submit copies of other required permits	At time of submittal	-
Emergency Phone Tree	At time of submittal	4-5-2016
Emergency /Crisis Management Procedures	At time of submittal	4-5-2016
Submit Listing of Participating Retail Merchants/Applicable Food Vendors to Finance Department using Pre-Defined Form in Excel format	14 days	
Notify residents/businesses of special event	14 days	

City Services Requested:			Comments
Police	Yes	No	
Fire/EMS	Yes	No	
EMA	Yes	No	
Public Services	Yes	No	
Electric	Yes	No	
Water	Yes	No	
Other:	Yes	No	

SECTION 2 - GENERAL INFORMATION Permit No. 1035717

Name of Event: Wine Down Wednesday

Type of Event: Parade Walk/Run/Bike Festival Other

Location of Event: 1st First Street Plaza

Date(s) of Event: 6/17, 7/6, 8/3, 9/7 Hours of Event: 5pm to dusk Estimated Attendance: 200

Event Website: _____

Purpose of the event: Promote business in plaza area and encourage an outside dining culture

Name of sponsoring organization(s): Plaza Merchants

Please list the organization's legal status (i.e. NFP, Partnership, and Corporation) : **A copy of the 501(C)3 document is to be submitted with application.**

(Documentation will need to be submitted providing status)

Type of Entity	Check Box that Applies	City Supporting - Existing Event	City Support - New Event
Governmental Entity		100%	100%
Private/For Profit Entity	<input checked="" type="checkbox"/>	0%	0%
Non-Governmental/Non-Profit Entity		50%	0%

Contact person from sponsoring organization: Shay Clarke

Organizer address: McNally's Irish Pub, 109 W. MAIN ST.

City: ST. CHARLES State: IL Zip: 60174

Home Phone: 6305136300 Cell Phone: 847-452-7764 E-mail: SHAY@MCNALLYSPUB.COM

Second contact person (emergency): HARRICE MCNALLY Phone: _____

Is this an annual event? YES NO If yes, please provide event date(s) for next year: TBD

If the event is a recurring event, please state any problems and/or incidents that have occurred in past years, such as sound amplification, neighborhood parking complaints, etc.

n/a

What, if anything, are you doing to rectify the problem(s)?

n/a

SECTION 3 - PERMITS

Will you be having a fireworks display at your event? YES NO

If yes, you have to submit a **Fireworks Permit Application** sixty (60) days prior to the event. Please contact the St. Charles Fire Department to complete the application.

Does your event include the use of a tent? YES NO

If yes, you must submit an **Outdoor Sales Permit Application** ninety (90) days prior to the event. Please visit www.stcharlesil.gov, or contact Building and Code Enforcement to obtain an outdoor sale permit application.

Will you be using speakers and/or sound equipment at your event? YES NO

If yes, you must submit a **Loudspeaker/Amplifier License Application** ninety (90) days prior to the event. Please visit www.stcharlesil.gov, or contact the Mayor's Office to obtain a loudspeaker/amplifier license application.

Are you holding a raffle at your event? YES NO

If yes, you may have to submit a **Raffle Permit Application**. For the raffle permit application for Kane County, please visit www.co.kane.il.us/COC, or contact the Kane County Clerk's Office at 630.232.5950. For the raffle permit application for DuPage County, please visit http://www.dupageco.org/countyclerk/generic.cfm?doc_id=631 or contact the DuPage County Clerk's Office at 630-407-5500.

Will you serve alcohol at your event? YES NO

If yes, you must submit **Class E Liquor License Application** ninety (90) days prior to the event. Please visit www.stcharlesil.gov, or contact the Mayor's Office to obtain a Class E liquor license application.

Will there be amusement rides at the event? YES NO

If yes, you must submit **Carnival License Application** ninety (90) days prior to the event. Please visit www.stcharlesil.gov or contact the Mayor's Office to obtain a carnival license application.

Will you serve food at your event? YES NO

If yes, please indicate the number of vendors _____
Note: A list of food vendors must be submitted prior to the inspection of your event.

Are you requesting the use of any other city-owned property, i.e. parking lots, etc.? YES NO

If yes, please indicate the property that you are requesting to use.

Would you like to request the closing of city streets? YES NO

If yes, please fill in the following information or submit a route map along with this application:

STREET	FROM	TO	DATES	TIMES
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____

Does your event require the use of city sidewalks? YES NO

Does your event require temporary electric service? YES NO

- If yes, please indicate location(s) electric is needed on next sheet.

Does your event require temporary water/hydrant meter? YES NO

- If yes, please indicate location(s) for hydrant meter(s) on next sheet.

SECTION 4 - SITE PLAN AND/OR ROUTE MAP

Please use the space below to illustrate the layout for your event. If you need additional space, please attach a separate sheet.

See attached -

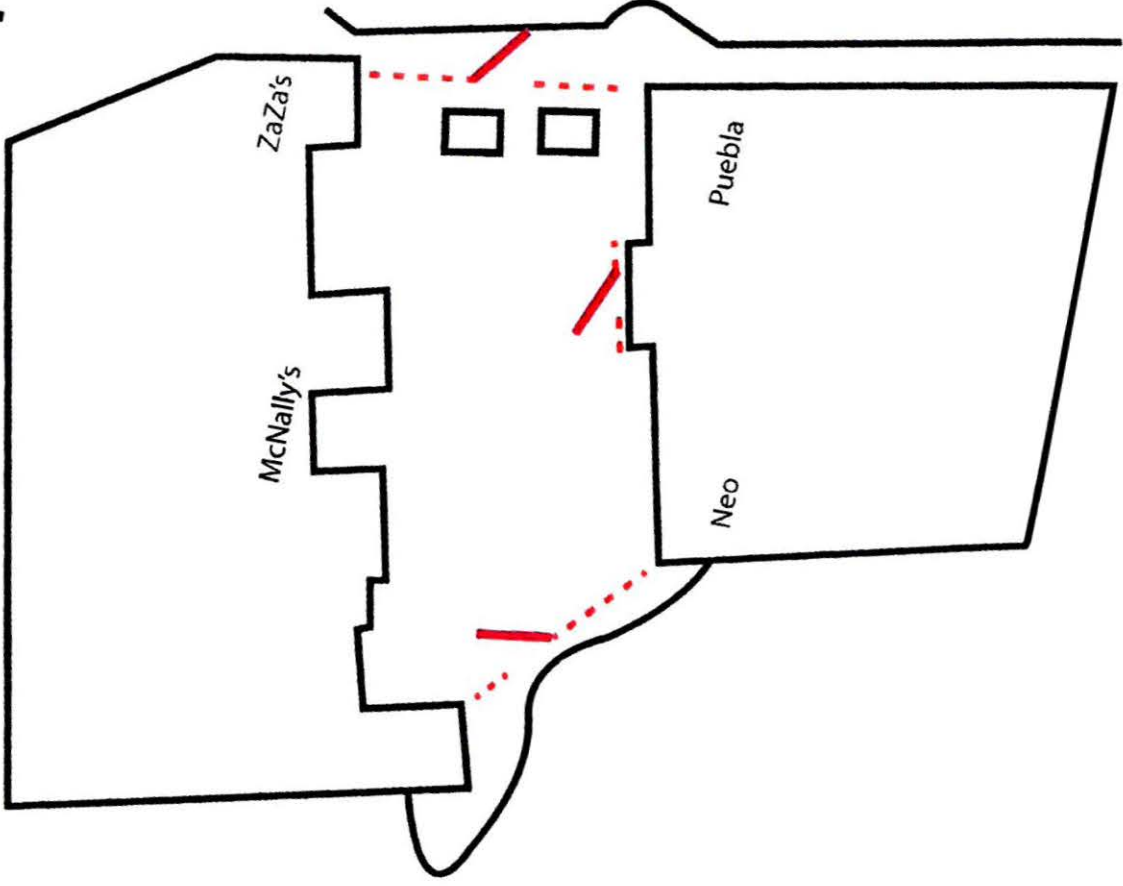
If applicable, the following must be included:

Location of food vendors (FV)
Location of beverage vendors (BV)
Location of garbage receptacles (G)
Location of toilets (T)
Location of hand washing sinks (HWS)
Location of retail merchants (RM)
Location of First Aid (FA)

Location and number of barricades (B)
Location of fire lane (FL)
Location of fire extinguishers (FE)
Public entrances and exits (PE)
Location of sound stages and amplified sound (S)
Location of residential streets surrounding events
Electric (E)
(Hydrant Meter (H20))

First Street Plaza

Wine Down Wednesday



Temporary Fencing
Entrance/Exit

Section 5 – Emergency Phone Tree

Please use the space below to illustrate the Emergency Phone Tree for your event or submit a separate form detailing your Emergency Phone Tree. If you need additional space, please attach a separate sheet.

Event Title Wine Down Wednesday Date(s) of Event 6/1, 7/6, 8/3, 9/7

Emergency Contact Information

Primary Contact: Shay Clarke Secondary Contact: _____

Title: G.M. McNally's Title: _____

Phone No: 847.452.7764 Phone no.: _____

Tertiary Contact: _____ Operations Manager: _____

Title: _____ Title: _____

Phone No: _____ Phone no.: _____

Site Managers and miscellaneous contacts

Location: _____ Location: _____

Date(s): _____ Date(s): _____

Name: _____ Name: _____

Phone # _____ Phone #: _____

Location: _____ Location: _____

Date(s): _____ Date(s): _____

Name: _____ Name: _____

Phone # _____ Phone # _____

Location: _____ Location: _____

Date(s): _____ Date(s): _____

Name: _____ Name: _____

Phone #: _____ Phone # _____

Section 6– Emergency or Crisis Management Procedures

Please submit your Emergency or Crisis Management Procedures for your event or use the provided example. If you need additional space, please attach a separate sheet.

Emergency/Crisis Management Procedures

1. In the case of any incident, accident or anything deemed “out of the ordinary” (including inclement weather and its potential affects on patrons, property and/or equipment).
Plaza Merchants has designated Shay Clarke with the responsibility of being the CRISIS MANAGER (CM). This position will empower the designated person to make decisions on behalf of Plaza Merchants coordinate with local authorities for an action plan and to make any statements to the press (if applicable).
2. In the case of any incident, accident or anything deemed “out of the ordinary” (including inclement weather and its potential affects on patrons, property and/or equipment) ALL Plaza Merchants staff will be instructed to:
 - a. Act as quickly and professionally as possible;
 - b. To contact their immediate supervisor and/or the on-site _____ management representative;
 - c. Have as much factual information available as possible – not to speculate as to the cause of the incident, accident, etc., unless requested by the CM;
 - d. Follow the directions of the immediate supervisor and/or the on-site _____ management representative explicitly;
 - e. Recommend that people leave the area first, or at the very least go to their vehicles. If unable to evacuate (staff, disabled, families, etc.) use the lower levels of the parking decks. (West Side, Walnut Street & 1st Street), (East Side, Walnut Avenue & 3rd Avenue). In the event of Tornado Warnings on Saturday and Sunday, Park District staff will open the Pottawatomie Park Community Center so people can seek shelter there, if desired;
If at a location with food, vendors and/or ride operators: turn off all power, gas and grills so unattended energy sources do not catch on fire.
3. These steps should be taken immediately following any incident/accident:
 - a. Get medical help to the parties involved (if applicable);
 - b. Work with sound/announcer, lighting, etc. to inform the patrons of necessary information and/or divert the patron’s attention;
 - c. Resume scheduled activity as soon as possible (subject to #5 below);
 - d. Call the police or other authorities and report any accident;
 - e. Identify witnesses to the incident to obtain statements if necessary;
 - f. Contact a Site Manager for an Incident Report.
4. The CM will communicate to all staff, volunteers, and other personnel that all communication with the press, police, or any other authority will be handled solely by the CM. Police may request information from event personnel and everyone associated with

Plaza Merchants will cooperate with the police department. We will not interfere with police investigations and/or action plans and we will provide the police with materials available upon their request. Any and all materials requested should not be given out until copies of all information can be reproduced for

Plaza Merchants.

5. The CM will consult with the local authorities. If it is determined conditions are so extreme the festival cannot continue, the CM will consult with Plaza Merchants to discuss alternatives.
6. An official statement will be written and given to the CM as soon as it can be formulated by Plaza Merchants management. No personnel or staff should offer any information to any media other than the provided statement. No media questions should be answered unless otherwise instructed.
7. Always remember to follow these guidelines:
 - a. Keep as cool and calm as possible;
 - b. Cooperate fully with the authorities. Be as accurate as possible, don't speculate with anyone, including Plaza Merchants personnel;
 - c. Direct any and all media questions to CM, and only read official statements prepared by Plaza Merchants Management;
 - d. Use common sense. Think before you act, and always be professional;
 - e. Fill out a Festival Incident Report as accurately as possible;
 - f. Get a copy of the Incident Report from the police and a report from the hospital (if applicable).

Additional Notes:

SECTION 7 – RETAIL MERCHANTS

It is the responsibility of the event organizer to ensure that all participating retail merchants are properly collecting, reporting and filing City sales taxes from sales generated at the event, in accordance with State Statutes. The City's current sales tax rate is 8%. Sales tax collections and forms are to be submitted to the State and not the City. For further information on how and where tax payments are to be submitted, please contact the Illinois Department of Revenue Registration Office at 1-800-732-8866.

Please answer the following question regarding the use of retail merchants in conjunction with your event:

Will your event include:

- Merchants selling retail merchandise? YES: _____ NO: X
- Food and/or beverages for immediate consumption? YES: X NO: _____

If no, no further action is necessary.

If yes to either, you must provide a list of all participating vendors, including business name, address and State IBT number to the City's Finance Department within 14 days of the event. A sample form in Excel format will be emailed to the event organizer's email address. In addition, you must read and sign the following certification:

I understand that it is my responsibility to ensure that all retail merchants and/or food and beverage vendors participating in this event are aware of the rules and requirements for properly collecting and remitting any City sales taxes generated from sales at this event. I will provide the City with a complete listing of all merchants, including their name, address and State IBT number, within 14 days of the event.

Signature: Shay Clarke

Date: 4/5/16

Name: Shay Clarke

Title: GM McNally's

SECTION 8 – INDEMNIFICATION/HOLD HARMLESS

In consideration of the City of St. Charles permitting the Plaza Merchants
(name of organization)
 (“Organization”) to conduct Wine Down Wednesday (“Event”),
(name of event) the Organization recognizes, acknowledges and assumes any and all risks arising from or in any way related to the Event.

To the fullest extent permitted by law, the Organization hereby agrees to defend, indemnify and hold harmless the City of St. Charles, its officers, officials, employees and agents from and against all injuries, deaths, losses, damages, claims, suits, liabilities, judgments, cost, and expenses (including all attorney’s fees and costs), arising from, or resulting from or in any way related, directly and/or indirectly to the Event, except that arising out of the sole legal cause of the City of St. Charles, its officers, officials, employees and agents.

The Organization shall, at its own expense, appear, defend and pay all charges of attorneys and all costs and other expenses arising there from or incurred in connection therewith, and, if any judgment shall be rendered against the City of St. Charles, its officers, officials, employees and/or agents, in any such action, the Organization at its own expense shall satisfy and discharge same.

The invalidity of any provision(s) of this INDEMNIFICATION/HOLD HARMLESS or unenforceability of any of its provisions shall not affect the validity or enforceability of the remainder of this INDEMNIFICATION/HOLD HARMLESS.

The Organization and the authorized signatory below warrant and represent that the authorized signatory below has full authority to execute and submit this application, including, but not by way of limitation, the INDEMNIFICATION/HOLD HARMLESS

provisions contained herein.

The Organization and the authorized signatory below agree to inform the City of St. Charles of any changes in the application at least thirty (30) days prior to the event.

Plaza Merchants
(Name of Organization)

4/5/16
(Date)

by James Slay
Authorized Signatory

Signed and sworn to before me this 5th day of April, 2016.

Deborah Abruzzo
Notary Public



All applications must be signed and notarized.

After submitting all forms, your application will be reviewed by City staff. All departments that will be involved in providing services or permits for the event will be notified. **Please do not assume that all aspects of the event will be approved. You may be asked to make some changes to your plan based on the availability of services and scheduling of other events.**

The City of St. Charles reserves the right to cancel any event at any time for reasons deemed necessary by the City Council and/or City Administrator.

Deliver All Completed Items to:
City of St. Charles
Attn: Building & Code Enforcement
2 E. Main Street
St. Charles, IL 60174

Graffagna, Debbie

From: Lynne Schwartz <lschwartz@downtownstcharles.org>
Sent: Wednesday, April 06, 2016 12:01 PM
To: Shay Clarke
Cc: Jake Anderson; Vann, Bob; Graffagna, Debbie
Subject: Event Review

Hello Shay,

Thank you so much for meeting with the DSCP Event Review Committee yesterday afternoon to discuss your idea for the 1st Street Plaza. After reviewing all of the information, the Review Committee will be providing a recommendation in favor of the event. As we discussed, we would like to have a follow up meeting after the first event of the series in order to review what went well, what should be changed, etc.

If you have any questions, please feel free to contact me or any member of the DSCP staff.

Sincerely,

Lynne Schwartz
Executive Director
Downtown St. Charles Partnership
Phone: 630.443.3962



Downtown St. Charles Event Review Proposal

1. Please describe the purpose of your event (50 words or less)

The purpose of the event is to draw people to the 1st Street Plaza, sample the fare from the restaurants and integrate the businesses that celebrate our diversity. We have discussed in the past the fact that the 1st Street Plaza is underutilized. It has a European feel when people sitting in the plaza, but they do not bring their food or beverage outside.

The goal is to elevate and integrate the outside dining culture.

Wouldn't it be nice to go to be able to sit in the 1st Street Plaza, with a pizza from Neo or a glass of wine from Zaza's, a pint of Guinness from McNally's or a Margarita from Puebla, finish up your evening with a frozen yogurt from Forever Yogurt or a cupcake from Smallcakes, enjoying the music and camaraderie of the 1st Street Plaza, or perhaps some improv from Steel Beam Theatre.

2. Explain how your event will comply with the evaluation criteria, as described in the Downtown Events Evaluation summary.

a. Benefit to Downtown Business

It will benefit the businesses in and around the 1st Street Plaza by bringing people to the area.

b. Ease and Ability of Production

No tents, no commerce outside of existing businesses

c. Broad Popularity

Free, family and pet friendly and open to the public

d. Coordination and Collaboration

Done simply between the restaurants and businesses

e. Expansion and Diversity of the Downtown Event Calendar

No conflict with existing events, with many opportunities to expand.

3. What date(s) and time(s) would your event take place?

Held one day each month, June through September, from 5PM-dusk. (Could be the first Wednesday of each month).

4. What distances people will travel to participate in the event? (i.e. local participators who live within a 5 – 10-mile radius or regional event attracting people from 3 – 5 states with a 5 – 10-hour driving distance) Please justify.

Local population within a 10-mile radius.

5. What is your expected attendance for event participants and event spectators? Please justify.

200+ guests between the hours of 5-8:30PM

6. Safety and the impact on downtown businesses, residents and the City are major priorities, please describe what street closures, detours, and parking you would request and how you would address concerns from these stakeholders?

We would enclose the 1st St Plaza (snow fencing, barriers?) so no one leaves the premises with alcohol.

7. Please describe what makes this event unique to Downtown St. Charles.

Will provide integrated outdoor dining and entertainment experience

8. How will you measure success?

Success will be measured by how much people enjoy the event and their willingness to return.

9. If success, as you have defined it, is reached, please describe future plans for this event.

Perhaps we can add additional dates or themes, ie., jazz night, Mexican night, Irish night or Italian night, the possibilities are endless.

10. Attach the business and marketing plans with expected revenue, expenses, and sponsors secured.

Revenue is unknown, no sponsors needed

11. How will your organization secure funding necessary to pay for any requested or required City resources?

The determination will be based upon discovery of requirements.

12. Provide a list of downtown businesses you have identified as likely to be affected by your event/promotion and a brief summary of your communication with them to date

Puebla, Za-Za's, Neo, Starbucks, Small Cakes, Agape, Wool and Co., Diamondaire, Steel Beam Theatre and Forever Yogurt, will all benefit from increased traffic to the area, and can promote their own businesses.



ST. CHARLES
SINCE 1834

AGENDA ITEM EXECUTIVE SUMMARY

Title:	Recommendation to Approve a Proposal for a Class B Liquor License for Alexander’s Café 64 Inc. to be located at 1650 West Main Street, St. Charles (Former Gabby’s Restaurant)
--------	--

Presenter:	Chief Keegan
------------	--------------

Please check appropriate box:

X	Government Operations (5/16/16)		Government Services
	Planning & Development		City Council
	Public Hearing		Liquor Control Commission

Estimated Cost:		Budgeted:	YES		NO	
-----------------	--	-----------	-----	--	----	--

If NO, please explain how item will be funded:

Executive Summary:

This is an application request for a new Class B liquor license for Alexander’s Café 64 Inc. to be located at 1650 West Main Street, St. Charles (former Gabby’s restaurant). A late night permit is not being requested. “Mr. Karas owns and operates Rookies, St. Charles as well as The Village Squire, Alexander’s Café, and Rookies Sports Pub & Grill in Elgin, IL. All paper work is in order, background checks have been completed by the Police Department as well as fingerprints have been taken, and BASSET certifications are complete.

At the time of this posting to this Government Operations Committee agenda, the Liquor Commission meeting is scheduled at 4:30 p.m. May 16 (same day) to process application and to move it forward before this committee, to seek approval of said application so it can go before the June 6 City Council for final approval.

Attachments: *(please list)*

- Liquor License Application (front page)
- Background Check
- Site Plan and Business Plan
- Menu

Recommendation / Suggested Action *(briefly explain):*

Recommendation to approve a Proposal for a Class B Liquor License for Alexander’s Café 64 Inc. to be located at 1650 West Main Street, St. Charles (former Gabby’s Restaurant).

<i>For office use only:</i>	<i>Agenda Item Number:</i> 4d
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Date: 5-4-16
 New Application
 Renewal Application

CITY OF ST. CHARLES
LIQUOR CONTROL COMMISSIONER
TWO EAST MAIN STREET
ST. CHARLES, ILLINOIS 60174-1984



City Retail Liquor Dealer License Application (rev. 12/13) Non-Refundable

Ordinance 5.08.050.A1 Application must be completed in full Incomplete applications will be rejected

Business Type: Circle one Individual Partnership Corporation Other _____

Business Name Alexander's Cafe 64 Inc Sales Tax # 4207-6269

Business Address 1650 W MAIN ST Business Phone # N/A

Contact Person BOB KARAS Title President Phone # [REDACTED]

If Corporation, Corporate Name Alexander's Cafe 64 Inc

Corporation Address 1650 W MAIN ST

Corporate Officers, plus Manager of Establishment, Officers must include President, Vice President, Secretary and Treasurer Or Sole Proprietor

Have you had a business within the City of St. Charles under any other corporate name: Yes No

If yes, list address of business 1545 W MAIN ST RUCKLES

Full Name, include Middle Initial HARRY BOB KARAS Title President

Birth Date [REDACTED] Birthplace Elgin Driver's License # [REDACTED] Home Phone # [REDACTED]

Home Address 646 Lake Ridge Dr
SKIDON IL 60177

Full Name, include Middle Initial Alexandros George Karas Title Secretary

Birth Date [REDACTED] Birthplace Elgin Driver's License # [REDACTED] Home Phone # [REDACTED]

Home Address 14N539 Frontenac Dr. West Dundee IL 60118

Full Name, include Middle Initial Nicholas Alexander Smith Title Treasurer

Birth Date _____ Birthplace _____ Driver's License # _____ Home Phone # _____

Home Address _____

Type of Establishment: () Package Restaurant () Tavern () Hotel/Banquet/ Arcada/Q-Center () Other _____

Check as Applicable to () Holding Bar [5.08.010-F] Service Bar [5.08.010-O] () Live Entertainment [5.08.010-H]
Type of Establishment: Outside Dining [17.20.020-R]

Brief Business Plan Description based on type of establishment listed above:

Breakfast, Lunch restaurant
hours 6:30 AM to 2:30 PM
No Bar Seating

Initial: Liq Comm _____

Police Chief _____



Memo

Date: 5/12/2016
To: The Honorable Ray Rogina, Mayor-Liquor Commissioner
From: James Keegan, Chief of Police
Re: Background Investigation-Alexander's Cafe

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

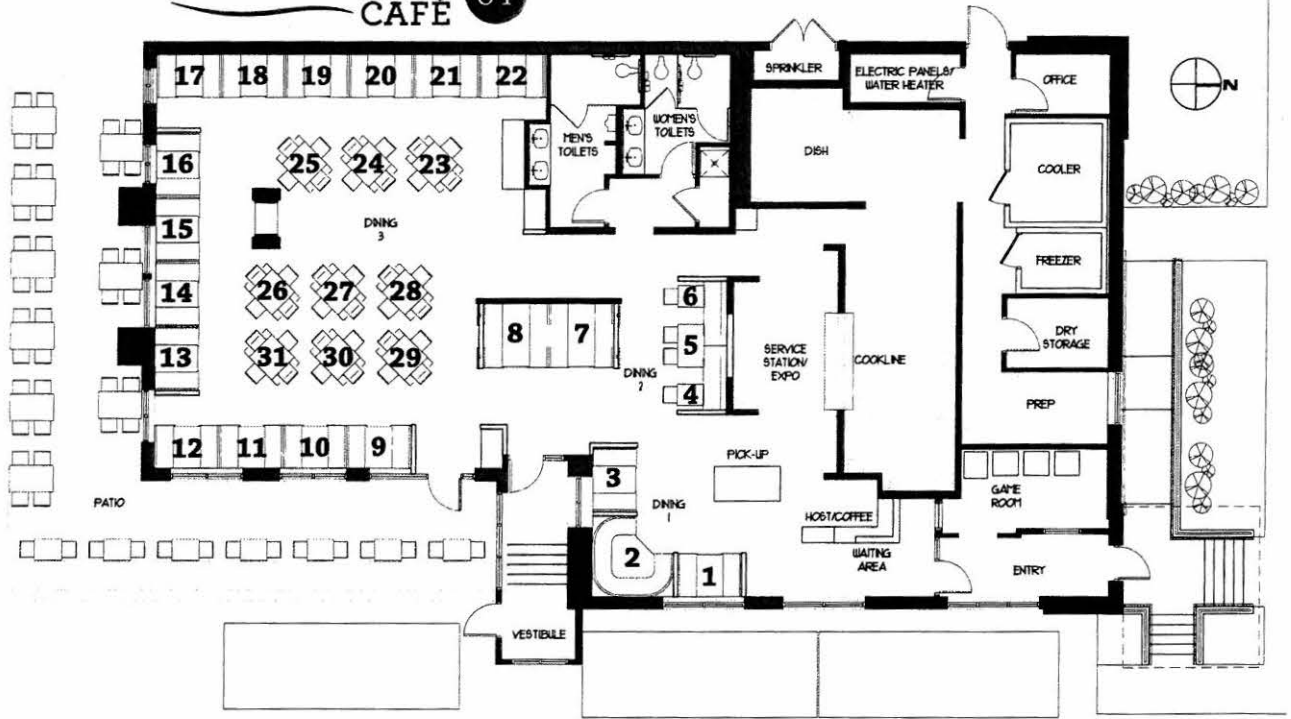
As is customary procedure, a detective was assigned this investigation and reviewed both the site location/floor plans and the corresponding application. In addition, the application material was reviewed by our Fire Department, Finance Department and Community/Economic Development. Each department reviewed the information submitted subject to their purview and area of responsibility; no issues were noted.

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

This is a Class B request and the applicant currently owns and operates Rookies Bar & Grill in St. Charles and a host of our business in the Chicago area to include other Rookies and Alexander locations as well various Village Squires. We have no issues to report at our Rookies. The site of this location formerly housed Gabby's Restaurant.

Thank you in advance for your consideration in this matter.

alexanders CAFÉ 64



alexander's *café*

Business Plan

Contact: Nick Smith

Phone: 630.698.3331

Email: nicholasmith84@gmail.com

Executive Summary

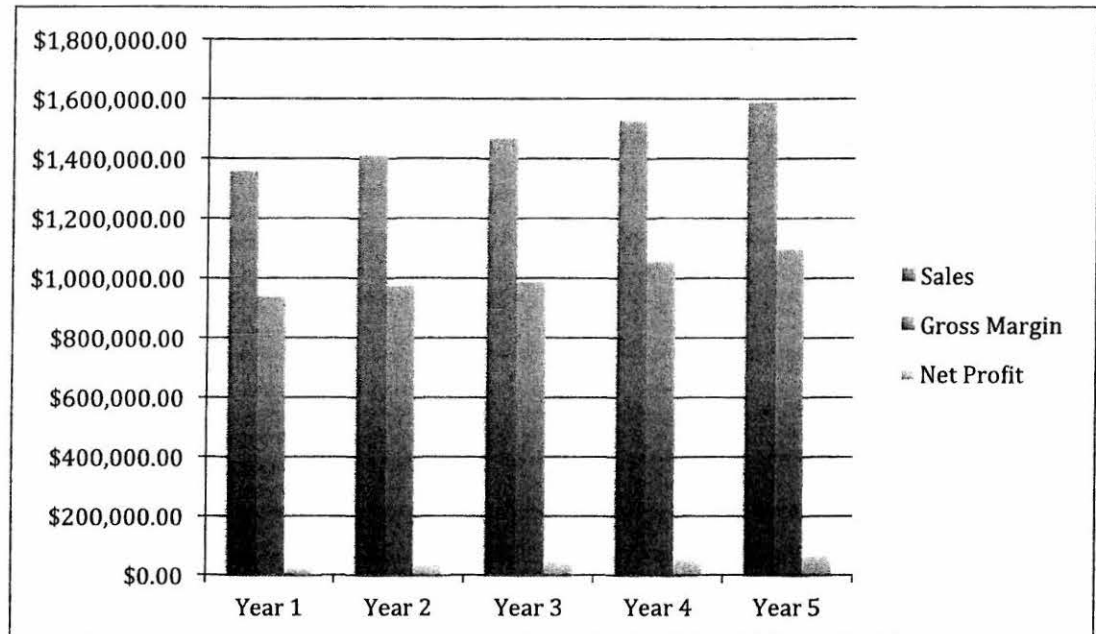
Alexander's Café 64, Inc. (also referred to as "the Company") is a new business seeking to commence operations in the Summer 2016. Located in St. Charles, Illinois, the Company will be a casual full service restaurant featuring breakfast and lunch food options, specialty coffee, fresh squeezed orange juice, mimosas, and bloody mary's.

It will be located at 1650 West Main Street; formally known as Gabby's Kitchen. Patrons will be attracted to the relaxing environment, convenient location, and great tasting recipes.

Alexander's Café will find a strong marketplace at its chosen location. It will be located near the busy Randall Road Corridor, district schools, and residential homes of Saint Charles. The Company will face competition from other restaurants in the area that focus on breakfast and lunch. Alexander's Café will compete with these businesses by offering an incredibly wide selection of food and drinks, competitive prices, and accessibility.

In its strategic marketing plan, Alexander's Café will demonstrate its mission and goals, build customer loyalty, and encourage individuals to frequent. The Company will promote its restaurant via its convenient location, prominent signage, website, social networking, a membership with the St. Charles Area Chamber of Commerce, a grand opening, and print advertising. The Company recognizes that its most powerful marketing tool will be positive word of mouth referrals from satisfied customers. Alexander's Café will strive to develop the reputation as the preferred breakfast and lunch restaurant in the area.

Bob Karas, Aleko Karas, and Nick Smith will own and operate the company. With their wealth of knowledge owning and operating other restaurants (Rookies Sports Pub, The Village Squire, Alexander's Café) they intend to bring another popular brand to the area.



Objectives

The objectives for the first five years of operation include:

- Increase sales 4% annually
- Continue a sustainable and profitable business
- Achieve sales of \$1.5 Million by Year 5
- Maintain an approximate 67% gross margin through the first five years

Mission

The Company's mission statement is as follows:

"To make each of our customers happy and if we don't; know about it and fix it."

Products and Services

Alexander's Café will be a popular family owned restaurant option in the tri-cities area. The Company will establish a customer base with focusing on superior food quality, popular specials, and friendly staff.

Product and Service Description

Alexander's Café will attract a wide audience of patrons looking for a relaxing atmosphere and popular breakfast / lunch fare. Seasonal specials in addition to promotions will compliment a wide menu selection. The Company's products and services are described in greater detail below:

Food: The Company will serve a diverse selection of breakfast food such as eggs, pancakes, and waffles, as well as lunch food such as wraps, burgers, salads, and sandwiches.

Beverages: Alexander's Café will offer fresh brewed coffee, iced tea, fresh squeezed orange juice, soda, mimosas, bloody marys, espresso, and hot tea. *Beer, wine*

Hours of Operation

Alexander's Café will normally operate during typical breakfast/lunch restaurant hours.

Seven Days a Week: 6:30am-2:30pm

benedicts

Served on an English muffin with two poached eggs and a choice of hash browns or herb roasted potatoes. Sub Fresh Fruit .99

THE CLASSIC

Smoked ham and hollandaise sauce. 9.79

MONTE CRISTO

Brioche bread, smoked ham, Havarti cheese, grape jelly, powdered sugar and hollandaise sauce (no English muffin). 9.79

CAPRESE

Tomatoes, fresh mozzarella, chimichurri pesto, balsamic and basil hollandaise sauce. 9.79

FLORENTINE

Applewood smoked bacon, fresh spinach, tomatoes and basil hollandaise sauce. 9.79

CHIPOTLE

healthy meals

CRANBERRY PECAN CAKES

Multi-grain pancakes loaded with dried cranberries and chopped pecans. 8.99

HONEY CAKES

Gluten-free pancakes drizzled with sweet honey. 7.49

HEALTHY EGGS

Three egg whites, tomato slices with lemon pepper seasoning and sliced avocado. Served with fresh fruit and toast. 8.99

Add Turkey Sausage 9.99

POPEYE OMELETTE

Egg whites, spinach, tomato and feta cheese with fresh fruit and choice of toast. 9.99

STEEL-CUT OATMEAL

Served with milk and brown sugar. 4.99

Add Cranberries + Pecans 5.79

CRÈME BRÛLÉE OATMEAL

Steel-cut oatmeal with caramelized brown sugar and berries. Served with vanilla anglaise. 5.99

TROPICAL FRUIT YOGURT

A half pineapple filled with Greek yogurt and fresh fruit topped with granola and toasted coconut. 8.49

CAFÉ YOGURT PARFAIT

Greek yogurt, granola, strawberries and blueberries. 5.99

waffles+ crepes

CRÊPES OR WAFFLE 6.99

With Chocolate Chips, Strawberries or Blueberries 7.99

Esquimo (ice cream, berries, pecans, whipped cream) 8.99

Nutella + Banana 8.99

Elvis (bacon, peanut butter, banana, Nutella) 9.79

Berry Good

(berry coulis, vanilla crème anglaise, fresh berries and whipped cream) 8.99

SWEDISH CRÊPES

Served with lingonberries. 7.49

CHICKEN + WAFFLE

Boneless, butterfry fried chicken and bourbon maple syrup. 9.99

LEMON BERRY CRÊPES

Lemon custard, blueberries and whipped cream. 8.49

eggceptional specialties

Farm fresh eggs, your way, served with choice of hash browns or herb roasted potatoes and toast or pancakes. Sub Fresh Fruit .99 — Sub Specialty Cakes 1.99 — Sub Egg Whites .75

THE GRAND CAFÉ BREAKFAST

TWO EGGS + MEAT

Choice of applewood smoked bacon, sausage links, pork sausage, or turkey sausage. 7.99

With Three Eggs 8.99

Two Eggs (no meat) 5.99

BONE-IN HAM + EGGS

Bone-in ham steak (8 oz.). 8.99

COUNTRY FRIED STEAK + EGGS

Buttermilk, hand-breaded sirloin, smothered in white country sausage gravy. 10.99

STEAK + EGGS

Skirt steak (8 oz.) with garlic butter. 14.99

HOMEMADE BISCUITS + GRAVY

Homemade biscuits smothered in white country sausage gravy (no toast or potatoes). 6.99

With Two Eggs 8.99

BREAKFAST PANINI

Focaccia bread, two fried eggs, bacon, tomatoes, caramelized onions, avocado, fresh basil, chimichurri pesto and Havarti cheese (no toast). 9.99

BREAKFAST TACOS

Flour tortillas, scrambled eggs, Chihuahua cheese, ranchero salsa, avocado, Cholula® sour cream and cilantro. Choice of carnitas pork or chorizo (no toast). 9.99

CHILAQUILES

Corn tortilla chips, tomatillo salsa, Chihuahua cheese, avocado, Cholula® sour cream and cilantro (no toast or potatoes). 7.99

Add your choice of Carnitas Pork, Chorizo or Chicken 2.00

BREAKFAST BURRITO

Wheat tortilla, scrambled eggs, Chihuahua cheese, poblano peppers, onions, tomatoes, avocado, cilantro, Cholula® sour cream and tomatillo salsa. Choice of carnitas pork or chorizo (no toast). 9.99

HUEVOS RANCHEROS

Corn tostadas, Chihuahua cheese, beans, ranchero salsa, cilantro and Cholula® sour cream. Choice of carnitas pork or chorizo (no toast). 9.79

omelettes

Served with choice of hash browns or herb roasted potatoes and toast or pancakes. Sub Fresh Fruit .99 — Sub Specialty Cakes 1.99 — Sub Egg Whites .75

CHEESE

Choice of American, Cheddar, Cheddar-Jack, Swiss or Mozzarella. 8.79

Choice of Bleu, Havarti, Feta, Chihuahua, Goat or Smoked Gouda, Add .49

HAM + CHEESE 9.49

ROCKY MOUNTAIN

Smoked ham, onions, red and green bell peppers and tomatoes. 9.49

Add Cheese .75

THE ALEXANDER

MEDITERRANEAN

Spinach, tomato, and feta cheese. 9.49

VEGGIE

Portobello mushrooms, red onion, tomato, roasted red peppers, scallions and Havarti cheese. 9.49

THE MEXICAN

Poblano peppers, onions, tomatoes, cilantro, Chihuahua cheese and avocado cream sauce. Served with tomatillo salsa. Choice of carnitas pork or chorizo. 9.99

THE CALI

Applewood smoked bacon, avocado, tomatoes, scallions and Havarti cheese. 9.99

skillets

Two farm fresh eggs, your way, served over hash browns with choice of toast or pancakes. Sub Specialty Cakes 1.99 — Sub Egg Whites .75

BUTCHER BLOCK

STEAK SKILLET

Skirt steak, red peppers, mushrooms, onions and cheddar-jack cheese. 12.99

POT ROAST

Braised beef, red peppers, onions, mushrooms and cheddar-jack cheese over herb-roasted potatoes (no hash browns). 10.99

FARMERS MARKET

Portobello mushrooms, red onion, tomato, roasted red peppers and cheddar-jack cheese. 9.79

SOUTHWEST

Roasted poblano peppers, onions, tomatoes, avocado, cilantro, and Chihuahua cheese. Served with tomatillo salsa. 7.99

Add choice of Carnitas Pork, Chorizo or Chicken 1.99

Add Steak 3.99

CORNED BEEF HASH

Café-made hash and cheddar-jack cheese. 9.79

pancakes + french toast

Pancakes available in your choice of: Buttermilk, Multi-grain, or Gluten-free.

PANCAKES OR FRENCH TOAST

With Cinnamon Butter 6.99

With Chocolate Chips 7.99

With Banana, Strawberries, or Blueberries 7.99

CINNAMON ROLL

Topped with cinnamon sugar glaze and cream cheese icing. 8.99

BANANA FOSTERS

Caramelized bananas, brown sugar, caramel crème anglaise and cinnamon butter. 8.99

BERRY GOOD

LEMON BERRY

Lemon custard, fresh blueberries 8.99

S'MOREO

Oreos®, marshmallow cream, chocolate chips, chocolate syrup and whipped cream. 8.99

POTATO PANCAKES

Served with sour cream. 6.99

Loaded with Cheddar-Jack Cheese, Bacon, and Scallions 8.99

STRAWBERRY BANANA BREAD FRENCH TOAST

Homemade banana bread French toast with fresh strawberries, sliced bananas, Nutella® and whipped cream. 8.99

CRÈME BRÛLÉE FRENCH TOAST

Caramelized with brown sugar, topped with vanilla crème anglaise, whipped cream and blackberries. 8.99

wraps

Served with choice of French Fries, Potato Chips, Cottage Cheese or Cole Slaw. Sub Fresh Fruit .99 — Sub Sweet Potato Fries .99

CHICKEN CAESAR WRAP

Wheat tortilla, grilled or crispy chicken, shredded lettuce, tomatoes, shaved Parmesan cheese and Caesar dressing. 8.99

GREEK SALAD CHICKEN WRAP

BUFFALO CHICKEN WRAP

Wheat tortilla, crispy chicken tossed in buffalo sauce, shredded lettuce and bleu cheese dressing. 8.99

SOUTHWEST CHICKEN WRAP

Wheat tortilla, grilled chicken, shredded lettuce, corn and black bean salsa, avocado, cheddar-jack cheese and sriracha ranch. 9.79

ASIAN CHICKEN WRAP

Wheat tortilla, almond crusted chicken, shredded lettuce, carrots, cucumber, red peppers, cilantro, Asian noodles, Sriracha mayo and sesame ginger dressing 9.99

PICK TWO COMBO 8.99

Pick any two of the following:

BOWL SOUP

Chili or Baked French Onion. Add \$1

SIDE GARDEN SALAD

Caesar or Greek. Add \$1

HALF SANDWICH

Choose: Turkey, Ham, Corned Beef, B.L.T., Chicken Salad, Tuna Salad, or Grilled Cheese Tuna Melt, Prime Rib Dip or Reuben ADD \$1

salads

Salads served with Herbed Focaccia Bread.

BERRY NUT SALAD

MEDITERRANEAN SALAD

Mixed greens, tomatoes, Kalamata olives, cucumbers, red onions, pepperoncinis, feta cheese and Greek vinaigrette. Served with pita bread. 8.99

Add Chicken Skewers 1.99

CHEF CHOP SALAD

Chopped romaine lettuce, tomatoes, bacon, hard-boiled eggs, avocado, fresh mozzarella cheese and shoestring potatoes. Served with choice of dressing. 9.99

CAESAR SALAD

Chopped romaine, tomatoes, shaved Parmesan cheese, garlic croutons and Caesar dressing. 8.49

Add Chicken 1.99

ASIAN SALAD

Shredded lettuce, carrots, cucumbers, red peppers, wasabi peas, Mandarin oranges, Chinese noodles, cilantro and sesame ginger dressing. 8.99

Add Almond Crusted Chicken 1.99

CAPRESE SALAD

Mixed greens, tomatoes, fresh mozzarella, aged balsamic glaze, pesto chimichurri, basil and olive oil. 8.99

Add Chicken 1.99

HARVEST CHICKEN SALAD

Chicken salad mixed with apples, celery, red onions, cranberries and almonds. Served over mixed greens with strawberries, Mandarin oranges, avocado and berry citrus vinaigrette. 9.99

Substitute Tuna Salad 9.99

BBQ CHICKEN TORTILLA SALAD

Chopped chicken and shredded lettuce tossed with ranch dressing, corn and black bean salsa, cilantro, avocado, cheddar-jack cheese, crispy tortilla strips and chipotle BBQ sauce. 10.99

sandwiches + paninis + tacos

Served with choice of French Fries, Potato Chips, Cottage Cheese or Cole Slaw. Sub Fresh Fruit .99 — Sub Sweet Potato Fries .99

ORCHARD CHICKEN SALAD PITA

Chicken salad mixed with apples, celery, red onions, cranberries and almonds on a pita with bacon, cheddar-jack cheese and tomato. 8.99

Substitute Tuna Salad 8.99

MEATLOAF MELT

Served open-faced on grilled sourdough. Topped with caramelized onions, Havarti cheese, sweet and tangy ketchup and fried onion straws. 9.99

CHICKEN CLUB

Chicken, bacon, lettuce, tomato, mayo and Havarti cheese on focaccia bread. 9.99

REUBEN

Thinly sliced corned beef, Swiss cheese, sauerkraut and Thousand Island dressing on rye. 9.99

CHICKEN FINGERS

Hand-battered chicken tenders with choice of: ranch, BBQ, honey mustard, or buffalo sauce. 8.99

TUNA MELT

Fresh tuna salad on English muffin, topped with tomato, avocado and cheddar cheese. 8.99

CUBAN

Ham, braised pork, Swiss cheese, pickles, mustard on a fresh baguette. 9.99

PRIME RIB DIP

Shaved prime rib, caramelized onions and mozzarella cheese on French baguette. Served with au jus. 12.99

B.B.F. CHICKEN SANDWICH

Blackened, broiled or fried chicken, lettuce, tomato, red onion, avocado, Havarti cheese and sriracha mayo on a pretzel bun. 9.99

BBQ PULLED PORK SANDWICH

Slow-roasted, pulled pork topped with coleslaw, crispy onion straws, and tangy BBQ sauce on a bun. 9.49

B.G.D. FISH SANDWICH

Beer-battered cod, American cheese, chipotle slaw, tomato, onion, pickles and tartar sauce on a brioche bun. 9.99

BEACH CLUB

ULTIMATE GRILLED CHEESE MELT

Cheddar-jack, American and Havarti cheeses, applewood smoked bacon and tomato on grilled garlic sourdough bread. 8.99

FISH TACOS (2)

BEEF OR CARNITAS TACOS (2)

TURKEY, SPINACH, ARTICHOKE PANINI

Roasted turkey, spinach, artichokes, tomatoes and mozzarella cheese on focaccia with pesto mayo. 9.99

VEGGIE PANINI

Portobello mushrooms, roasted red peppers, caramelized onions, pesto mayo and Havarti cheese on focaccia. 9.49

SRIRACHA CHICKEN PANINI

Blackened chicken, roasted poblano peppers, onions, tomatoes, avocado and Chihuahua cheese on sourdough bread with sriracha mayo. 9.99

burgers

SUB TURKEY OR VEGGIE BURGER - NO CHARGE.

Served with choice of French Fries, Potato Chips, Cottage Cheese or Cole Slaw. Sub Fresh Fruit .99 — Sub Sweet Potato Fries .99

ALEXANDER BURGER

CHEESE BURGER

Choice of American, Cheddar, Swiss or Havarti cheese with mayo, lettuce, tomato, onion and pickle on a brioche bun. 9.49

Choice of Bleu, Goat or Feta, Add .49

BRUNCH BURGER

Applewood smoked bacon, American cheese, fried egg, mayo, lettuce, tomato and onion on a pretzel bun. 10.99

ALL-AMERICAN PATTY MELT

American and Swiss cheeses and caramelized onions on grilled sourdough bread. 9.99

CALI TURKEY BURGER

Applewood smoked bacon, Havarti cheese, pesto mayo, avocado, lettuce and tomato on a pretzel bun. 9.99

VEGGIE BURGER

Homemade, portobello mushrooms, roasted red peppers, caramelized onions, goat cheese, mayo, lettuce and tomato on brioche bun. 9.99

SMOKEHOUSE BURGER

Applewood smoked bacon, cheddar cheese, crispy onion straws and chipotle BBQ sauce with lettuce, tomato, onion and pickle on a brioche bun. 10.49

REEM'S MARKET BURGER

comfort classics

Available after 11 am

Served with a cup of soup and oyster crackers.

MEATLOAF

With onions and bell peppers, wrapped in bacon and topped with beef gravy and fried onion straws. Served over mashed potatoes. 10.99

POT ROAST

FRIED CHICKEN + BISCUITS

Homemade biscuits, boneless, crispy fried chicken, root vegetables, mashed potatoes and country white gravy. 9.99

BAKED MAC + CHEESE

Fresh pasta, applewood smoked bacon, cheddar, Havarti and Parmesan cheeses baked and topped with bread crumbs. 10.99

Add Braised Beef 2.00

Add Carnitas Pork 2.00

Add Chicken 2.00

LIVER + ONIONS

Sautéed baby beef liver, grilled onions, and bacon. Served with choice of side. 9.99

ROASTED TURKEY + BISCUITS

Homemade biscuits, roasted turkey, root vegetables, mashed potatoes and country white gravy. 9.99

BEEF STROGANOFF

Braised beef sautéed with mushrooms, beef gravy, and sour cream. Served over egg noodles. 11.99

PASTA ALFREDO

Fresh pasta tossed in a creamy garlic Alfredo sauce with aged Parmesan cheese. 9.99

Add Chicken 2.00

FISH FRY

GIFT CARDS are the perfect choice for that someone special. You may purchase in any denomination and redeem gift cards at all of our locations.



AVAILABLE FOR PRIVATE EVENTS AT NIGHT

alexanders
CAFÉ

1650 W. Main Street | St. Charles, IL 60174 | XXX.XXX.XXXX
alexanderscafe.com | alexanderscafe | cafealexanders



ST. CHARLES
SINCE 1834

AGENDA ITEM EXECUTIVE SUMMARY

Title: Recommendation to Approve a Massage Establishment License for International Massage Association located at 2210 Dean Street #E-1, St. Charles

Presenter: Mayor Rogina

Please check appropriate box:

X	Government Operations (5/16/16)		Government Services
	Planning & Development		City Council
	Public Hearing		Liquor Control Commission

Estimated Cost:		Budgeted:	YES		NO	
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If NO, please explain how item will be funded:

Executive Summary:

This is a request for a new Massage Establishment license for International Massage Association located at 2210 Dean Street #E-1, St. Charles. Background investigations were conducted by a detective of the St. Charles Police Department and reviewed both the site location as well as the corresponding applicant of this massage business license application. Through this investigation, we determined that all the requirements have been met and they are eligible for licensing, subject to City Council approval.

At the time of the posting to this Government Operations Committee agenda, the Liquor Commission meeting is scheduled at 4:30 p.m., May 6 (same day) to process this application and to move it forward before this committee to seek approval of said application so it can go before the June 6 City Council for final approval.

Attachments: *(please list)*

- Massage Establishment Application (front page)
- Background Check
- Site Plan

Recommendation / Suggested Action *(briefly explain):*

Recommendation to approve a Massage Establishment License for International Massage Association located at 2210 Dean Street #E-1, St. Charles.

For office use only: *Agenda Item Number:* 4e



Office of the Mayor
 Two East Main Street
 St. Charles, Illinois 60174-1984
 Phone: 630-377-4455 • Fax: 630-377-44400

Received:	_____
Amount Paid:	_____
Receipt:	_____

MESSAGE ESTABLISHMENT LICENSE APPLICATION

IMPORTANT: Application must be completed in full and notarized before it will be accepted.
All fees must be paid at the time the application is submitted.

Annual License Application Fee: \$250.00 Fingerprint Fee: \$50.00 (if new owner)

NOTE: Applicant must be fingerprinted by the St. Charles Police Department and must provide two passport-size photographs (1" x 1.5" head and shoulders area, face forward) with this application.

1. New License Application Renewal Application Application Change

2. Please select the option that best describes your business:

Corporation Partnership Individual

3. Business Name: International Medical Massage LLC Sales Tax#: 463480034

Business Address: 912 Mohawk Dr. Elgin 60120 Business Phone: 847-624-1164

4. Name of Applicant: Michael S Devo Home Phone: 847-624-1164

Home Address: [REDACTED] City/Zip: [REDACTED]

Social Security #: [REDACTED] Date of Birth: [REDACTED]

Driver's License #: [REDACTED] Issuing State: [REDACTED]

****Must include a photocopy of government issued identification card.**

5. Have you ever been convicted of a criminal ordinance violation (other than minor traffic offences):

Yes No

6. If yes, explain in detail:



Memo

Date: 4/7/2016

To: The Honorable Ray Rogina, Mayor-Liquor Commissioner

From: James Keegan, Chief of Police

Re: Background Investigation: International Massage Association-2210 Dean Street #E-1

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

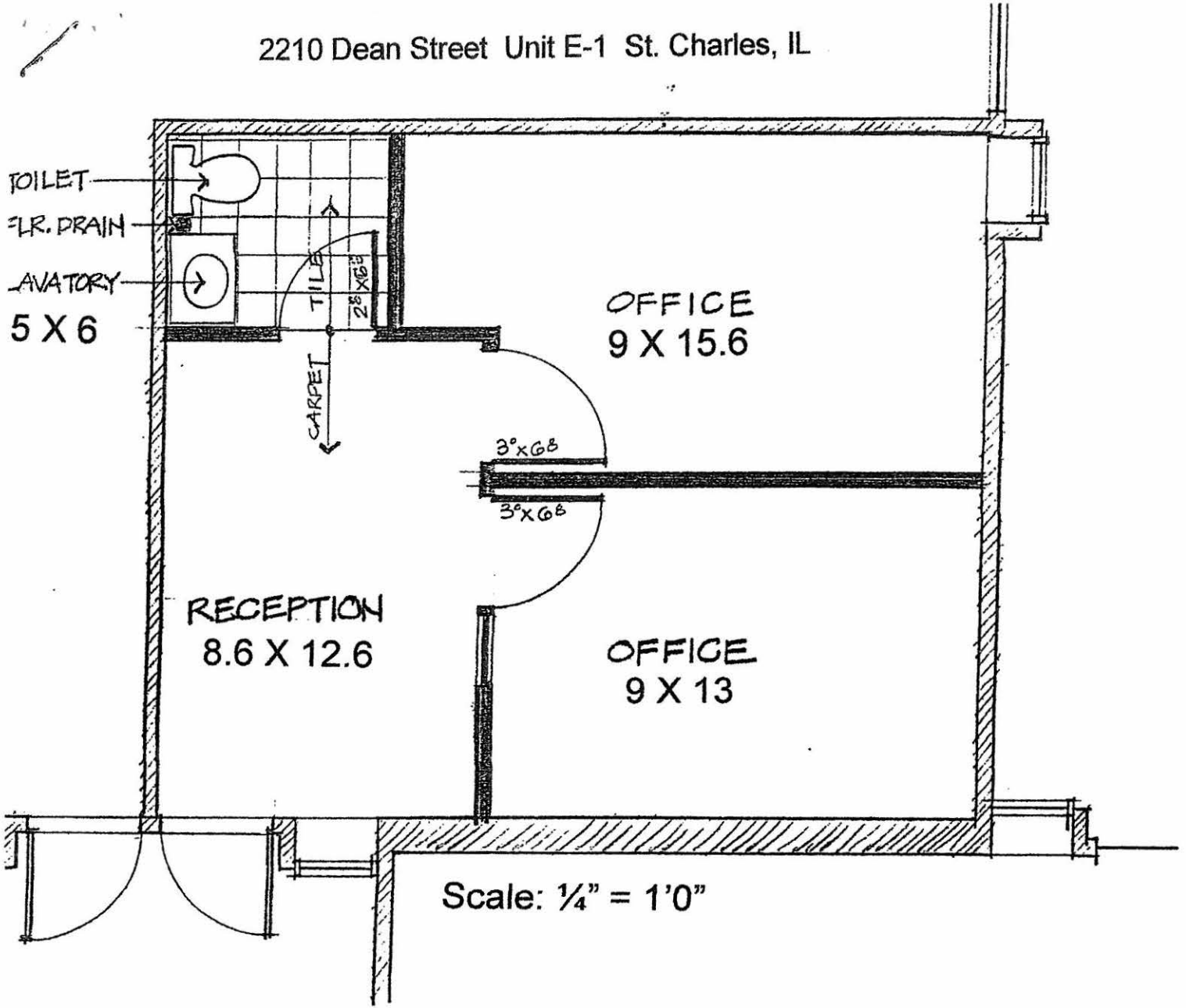
As is customary procedure, a detective was assigned to this investigation and reviewed not only the site location via an inspection, but also the corresponding application and applicants.

We found nothing of a derogatory nature that would preclude either the site location or the applicant from moving forward with a massage license, subject to Council/Commission approval.

Please see the attached business plan, floor plan, State licensure and background information for further details.

Thank you in advance for your consideration in this matter.

2210 Dean Street Unit E-1 St. Charles, IL



Scale: 1/4" = 1'0"

PROPERTY HIGHLIGHTS

- Private Outside Entrance
- Individual Offices
- Private Bathroom
- Excellent Location
- Upscale Office Park

RANDALLWOOD
UNIT E-1

May 10, 2016



ST. CHARLES
SINCE 1834

Mike Devo
International Medical Massage Association
Partner in Health
524 W. State Street
Geneva, IL 60134

Re: Interpretation regarding use classification of proposed International Medical Massage Business under the Randallwood PUD, 2210 Dean Street

Mr. Devo:

You have requested a zoning interpretation regarding the PUD use classification of your proposed International Medical Massage business under the Randallwood PUD, City Ordinance No. 1979-Z-21, amended by Ord. No. 1983-Z-7. You have requested that the business be classified under the category of "Offices- business, professional and public, including but not limited to, medical, dental, optician, optometry and orthopedic" per the PUD Ordinance, Exhibit "C", Section 1.01 "Permitted Uses", Item B(1).

You provided the attached documentation regarding the business. This information has been reviewed by myself as Director of Community & Economic Development and the City Attorney.

We hereby find that the proposed business can be classified under the category of "Office- business, professional and public" under the Randallwood PUD ordinance. This interpretation is conditioned upon the business operating in accordance with the attached supporting information. Please note that this interpretation is specific to the proposed business within the Randallwood PUD only and would not be applicable to other locations within the City.

If you need further clarification regarding this information, please contact the Community & Economic Development Department at (630) 377-4443.

Sincerely,

Rita Tungare, AICP, Director
Community & Economic Development Department

C: John McGuirk, City Attorney
Mark Koenen, City Administrator
Jim Keegan, Police Chief

RAYMOND P. ROGINA *Mayor*
MARK KOENEN, P.E. *City Administrator*

Colby, Russell

From: jmc@hmcpc.com
Sent: Tuesday, May 10, 2016 9:49 AM
To: Colby, Russell
Cc: Tungare, Rita
Subject: RE: Massage business PUD interpretation

Russ

As we discussed today I reviewed the materials regarding the Randallwood PUD. In my opinion this applicant's business as described falls within the classification of medical office/business which is a permitted use under 1.01 B(1) of the PUD Ordinance.

John M. McGuirk
Hoscheit, McGuirk, McCracken & Cuscaden, P.C.
1001 East Main Street, Suite G
St. Charles, IL 60174
(630) 513-8700 - Phone
(630) 513-8799 - Fax
jmc@hmcpc.com

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|
2 E. Main Street, St. Charles, IL 60174-1984
phone: | fax: | www.stcharlesil.gov
jmc@hmcpc.com

CITY OF ST CHARLES, ILLINOIS

From: Colby, Russell [<mailto:rcolby@stcharlesil.gov>]
Sent: Friday, May 06, 2016 9:54 AM
To: John McGuirk
Cc: Tungare, Rita
Subject: Massage business PUD interpretation

John-

Rita and I would like your opinion on a PUD ordinance interpretation.

A massage business has been proposed within the Randallwood PUD as described in the email below.

The business owner has submitted the attached request that the business be classified under the category of "medical office/business" per the PUD.

We initially categorized the use under "physical culture and health services" partially based on how this use category was grouped in the City's old Zoning Ordinance in effect at the time of the PUD approval. (see attached). The old zoning ordinance didn't not have a definition the "physical culture.." category or "medical office", but does have a definition of "business".

Let me know if you have questions or need more information.

Thanks.

From: Colby, Russell
Sent: Friday, April 15, 2016 4:36 PM
To: spudboy1901@sbcglobal.net
Subject: 2210 Dean Street - zoning information

Mike-

Attached are the Planned Unit Development (PUD) documents for 2210 Dean Street, known as the Randallwood PUD.

The Permitted Uses within the PUD are listed on Exhibit "C" of the 1979 ordinance.

The PUD was amended in 1983, and this changed the wording of 101.B (1)

It was determined that a massage business would fall under the category of "physical culture and health services", which is listed as item "K" under 1.01.B (3)

If you wish to provide additional information on the business to request that it be classified under a different category, you may submit a written request to the Director of Community & Economic Development. The request will need to include detailed information on the business.

The request can be emailed directly to me.

Also, below is the Special Use application. If the use is determined to be "physical culture and health services", the Special Use application will need to be filed and approved by the City Council in order for the business to open at this location.

http://www.stcharlesil.gov/sites/default/files/zoning_subdivision_and_pud/4465-10345.pdf

Note that if you do pursue the Special Use, we will need information to demonstrate that the floor area percentage limitation listed under 1.01.B.3 has not been exceeded over the entire property.

Also, some of the application requirements listed on the checklist may not apply to this type of business. I can assist you with completing the application.

Thanks.

Russell Colby | Planning Division Manager
2 E. Main Street, St. Charles, IL 60174-1984
phone: 630.762.6925 | fax: 630.377.4062 | www.stcharlesil.gov

St. Charles Zoning Committee

Re: Operation of International Medical Massage Association Under 1.01 Permitted Uses. Section B, Par. 1

Dear Committeepersons,

This is my petition to the Committee to allow International Medical Massage Association to fall under the 1979 ordinance for Randlewood subdivision under the following heading listed under 1.01 Permitted Uses, section B paragraph 1.

According to the Ordinance, up to 65,300 square feet of floor area (100%of total permitted for entire parcel) shall be permitted for offices-business, professional and public including but not limited to medical, dental, optician, optometry and orthopedic. The ordinance was updated in 1983 to include veterinary language.

During my meeting with Russell Colby it came to my attention that much of the terminology has been misunderstood in this instance. Importantly, the terms "masseuse" and "masseur" are no longer used in the context of the recognized medical community. The term that applies here and should be currently applied is Licensed Massage Therapist, a professional and medical business.

Since 2003 all massage therapists must (1) have completed 600 hours of training and passed a licensing board exam from the National Certified Board of Therapeutic and Massage Bodywork (NCBTMB). The therapist must also (2) provide evidence of fingerprinting by the Illinois State Police. Only then can one obtain a Massage Therapist License from the State of Illinois.

Subsequently, in order to retain his/her license a Massage Therapist must complete 24 hours of continuing education every 2 years. A Therapist must also be certified in the CPR and AED programs in accordance with the curriculum of the American Heart Association BLS for Healthcare Providers.

My years of training and Massage Therapist License are specific in medical scope and practice.

For the past year and one half I have been working at Partner In Health in Geneva along with Chiropractic staff as well as a Doctor in Naturopathy. The previous four years I worked at Delnor/Cadence Health And Wellness. I worked closely with the Physical Therapy staff at Delnor/Cadence. I continue to do so at this time as well.

In June of 2013 I started International Medical Massage Association, LLC. The purpose of this company is to bring qualified massage therapists to teach medical massage in our local area. In 2014 I brought highly regarded therapist Boris Prilutsky to Chicago to teach a workshop and will be bringing Boris back this November to conduct a workshop on massage therapy for concussions. I am also hoping to sponsor Dr. Ross Turchaninov, founder of The Science Of Massage Institute, in September. Both Boris and Dr. Ross are pioneers in introducing medical massage to the United States.

From my medical therapist experience at Partner In Health and at Cadence and my professional training with Boris Prilutsky, my clientele has continued to grow. I realized I needed more space as well as staff to accommodate the growing need for medical massage therapy.

The space in Randallwood is perfect for my needs. I believe my skill set fits in well with surrounding medical offices in the subdivision. In fact my business is an extension of my surrounding neighbors of dentists, chiropractors, and surgical facilities.

Briefly, the following lists physical conditions of various clients I have served in just the past week and the specific reasons for the therapeutic massage. (Due to HIPPA I am just using numbers to list the clients.)

- 1) Hand tendinitis from replacing a floor
- 2) Piriformis syndrome (sciatica)
- 3) Treatment for shoulder injury and plantar fasciitis
- 4) Chronic back pain from multiple surgeries.
- 5) Plantar fasciitis
- 6) Migraines. Client referred by neurologist Dr. Santwani of Suburban Neurology group. After 8 months of treatments from me, Client's migraine symptoms have gone from 3 migraines/week to 1 or 2 approx. in 3 months.
- 7) Hip bursitis and neck pain.
- 8) Shoulder pain. Hip pain from fall from horse. Client never found relief in shoulder even after 2 years physical therapy. Now shoulder relatively pain free.
- 9) Trigger points in low back from golfing. Chronic pain from hip surgery. Auto immune issues on legs.
- 10) Iliopsoas causing low back pain. Treating client to avoid back surgery.
- 11) Recovering from knee surgery with Dr. Morawsky- Delnor hospital in conjunction with PT at Delnor.
- 12) Initially treated for shoulder, but now working on glutes/ piriformis syndrome.
- 13) Chronic back pain for 40 years. Restless leg syndrome. Shoulder tendonitis in A/C joint.
- 14) Client diagnosed with Nystagmus (eye flutter). Tested and released from Mayo Clinic and told there was no answer/cure for her condition. Currently treating with stress reduction and for vertebral artery syndrome.

This is just a sample size of what I deal with on a weekly basis. I think this need for treatment is at least partially due to the aging of the "baby boom

generation" (including myself) and the increased awareness of the public to choose alternative medicine over drugs and or surgery.

I have found an increased need in the Fox Valley for my medical massage services. While there are many qualified massage practitioners working at Massage Envy, Elements or the various spas in the area I don't believe we fall under the same classification.

My training, scope, focus and experience fall under the therapeutic medical massage heading. I complement the medical community in the Randallwood subdivision and will continue the work I have provided for the last five years in the Fox Valley.

Lastly , I also give back to the community. I plan on being more active this year with The Living Well Cancer Center; I have several clients who are cancer survivors themselves. I will be working the Sly Fox Half Marathon Run in St. Charles April 23. I have volunteered in the past for 5 years running as a sponsor for the American Brain Tumor Association (ABTA) 5k at Soldier Field in honor of my niece who passed away from a brain tumor. I also participate in the Small Business Saturday campaign to keep local business thriving.

I have attached various letters of recommendations from doctors in the area that I have worked with. Also some testimonials from clients as to the medical necessity that my service provides them.

Thank you for your consideration in this matter. I look forward to a long association with St. Charles and the Randallwood community.

Sincerely,

Michael Devo LMT

A handwritten signature in cursive script that reads "Michael Devo". The signature is written in black ink and is positioned below the typed name.



Your Pathway to Healthy Living

524 W State Street
Geneva, IL 60134
Phone: 630.232.7611

To Whom It May Concern:

I've had the pleasure to work alongside Mike Devo for the past year at Partner In Health in downtown Geneva.

Our clinic provide alternative holistic care including myofascial release, acupuncture, lifestyle changes, supplements, Chiropractic manipulation, and so on to treat a variety of conditions that range from digestive complaints, female hormone disruption, anxiety to musculoskeletal related conditions such as headaches, low back pain, and sports injuries.

Mike Devo has been able to provide superior care to the patients regarding neurological conditions such as migraines, orthopedic conditions such as post surgical rotator cuff repair, frozen shoulder, lateral/medial epicondylitis, etc, and many conditions that involve back pain.

He's been able to see results in his patients and currently has a thriving practice due to his experience and committed patients.

If you have any questions regarding this matter, please feel free to contact me at your convenience. (drmiravone@pihgeneva.com).

All in good health-

Dr. Miravone Dorough

Chiropractic & Naturopathic Physician
Acupuncture

April 22, 2016

St. Charles Zoning Committee,

It is an easy task for me to endorse Mike Devo as a massage therapist. I have had the privilege of working with Mike at a previous practice, and constantly referred my patients to him. Mike practices mostly medical massage, with a focus on healing individual complaints through massage therapy.

Mike has consistently helped my patients improve, and he would be a welcome addition to your facility. His efforts make patients feel comfortable, while using techniques designed to specifically target medical conditions. I cannot speak more highly of his skills and professionalism.

Sincerely,

Dr. Jillian Mergen, DC

To whom it may concern:

My name is Boris Prilutsky. I have been a practicing medical and sports massage for more than 40 years. It is a scientifically based, methodology of treatment and recognized as a conventional methodology. My scope of practice contains more than 55 different massage protocols for different diseases and disorders. I am also a continuing education provider approved by the (NCBTMB) National Certified Board of Therapeutic Massage and Bodywork.

Mr. Mike Devo, who is a regular attendee at my live seminars, was responsible for bringing me to Chicago to teach other therapists in this region medical massage techniques .Based upon my experience and interaction with him, I think Mike is a quite capable and skilled medical massage practitioner, intelligent, and a person with high moral standards. Mike is a skilled practitioner, having performed medical massage for an extensive number of various health compromised cases. (Medical massage can not be confused with a “feel good” massage, relaxation massage, etc.; Mike practices solely a science-based conventional method of medical massage.

I have included my website below where you will find my qualifications, biography, the importance and history of medical massage including the available medical massage book written by Ross Turchaninov MD PhD.

There is also a link to many medical massage training videos and medical massage training DVD's and seminars.

I hope you will allow Mr. Devo to open his practice in order to be to help many people who are in desperate need to get relief from pain and dysfunction.

Best regards,
Boris Prilutsky

WWW.medicalmassage-edu

From the desk of Cynthia L. Vacek, Geneva, IL

I have been a client with Mike Devo for over five years on a medical therapy treatment basis. I first approached Mike with ongoing chronic pain issues and inquired if medical massage therapy would be a compliment in dealing with my struggle. It had been recommended by my back surgeon and pain management doctor's that soft tissue therapy would be supportive with the various methodologies I regularly incorporate in dealing with my pain.

Mike's professionalism and genuine concern regarding the type of therapy he could offer has been a supportive resource in my established daily routine. His assessment and evaluation from the beginning on how to treat my pain issues with the goal of reducing and getting the pain under control. This is an ongoing task but with Mike's knowledge, concern and encouragement I firmly believe that without my treatment program with him the chronic pain would be uncontrollable and physically I would be in a worse state.

I have seen Mike approximately 6-7 times a month for the last five years. I believe that with his vast knowledge of pain management he has assisted me in being able to move through my daily tasks and responsibilities. There have been days when I've hobbled into his practice that I could barely stand up straight or had the strength to open the front door but after my treatment session the pain had reduced and under control. Needless to say my medical therapy soft tissue treatments take a high priority in my daily maintenance program.

Additionally, I have recommended him to friends and family because I firmly believe that he is the most highly qualified medical massage therapist that I would endorse. I'm thankful for his ongoing care, professionalism, knowledge and care that he has extended to me.

Ellen Jo Ljung

April 20, 2016

To Whom It May Concern:

Mike Devo is a skillful massage therapist who has improved my health and well-being.

I first saw Mike after an epidural for my lumbar spine and physical therapy failed to provide complete relief. He identified a badly "knotted" TFL band on my left side, no doubt earned by months of walking badly, and worked out the knots for me. Though the process was uncomfortable, Mike maintained communication with me throughout to be sure I was okay with the pressure, and I felt immediate relief. Then he taught me how to maintain it using a super ball for more targeted pressure point impact then I was getting with a foam roller. The bursitis in my left hip disappeared and I was able to return to my workout program.

When I developed trigger finger that injections could not cure and needed surgery, a subsequent massage from Mike reduced the post-surgical swelling. Since I have additional fingers that are symptomatic as well as Dupuytren's contracture, Mike has taught me massage techniques to reduce inflammation. Now I hope to avoid further surgery.

On December 11, 2015, I had a total knee replacement. Unfortunately I developed "stiff knee syndrome" and have been working hard for four months to regain more mobility. Mike has not only eased my pain and helped loosen tight muscles restricting mobility, but he also does some of the same stretching techniques that my physical therapists did, especially important now that I've been discharged from PT and am working on my own.

I have enjoyed the benefits of regular massage for almost three decades. After my massage therapist of 26 years retired, I tried lots of therapists. Mike is unique among them for several reasons:

- His knowledge about specific techniques to treat specific issues is amazing and very effective, and he explains what he's doing.
- He teaches self-care techniques to use at home, between appointments, and even loaned me a DVD to help me learn how to massage my hands more effectively.

He has excellent critical thinking skills when formulating a continued medical plan that incorporates massage.

Mike has made me a fan. I'd be happy to talk about my experiences as his client with you.

Ellen Ljung

39W556 Sheldon Lane · Geneva · IL · 60134 · imwriter@imwriter.com



ST. CHARLES
SINCE 1834

AGENDA ITEM EXECUTIVE SUMMARY

Title:	Recommendation to approve an Ordinance Ascertaining Prevailing Wages in the City of St. Charles for Kane and DuPage Counties
Presenter:	Julie Herr, Asst Director of Finance

Please check appropriate box:

<input checked="" type="checkbox"/>	Government Operations (5/16/16)	<input type="checkbox"/>	Government Services
<input type="checkbox"/>	Planning & Development	<input type="checkbox"/>	City Council
<input type="checkbox"/>	Public Hearing	<input type="checkbox"/>	

Estimated Cost:	N/A	Budgeted:	<input type="checkbox"/> YES	<input type="checkbox"/> NO
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If NO, please explain how item will be funded:

Executive Summary:

Annual approval of Ordinance Ascertaining Prevailing Wages in the City of St. Charles for Kane and DuPage Counties. Due to the State of Illinois' lack of budget and its inability to update any Prevailing Wage rates for 2016, the City is filing its 2016 Prevailing Wage Ordinance using the current rates approved by and in effect with the State, which are from July 2015. The City has an obligation to pass a Prevailing Wage Ordinance prior to June 30th of each year.

When and if the State adopts new rates for Kane and/or DuPage Counties, our Ordinance will automatically adopt the current wage rates as determined by the State's Department of Labor.

Attachments: *(please list)*

Ordinance including attachments

Recommendation / Suggested Action *(briefly explain):*

Recommendation to approve an Ordinance Ascertaining Prevailing Wages in the City of St. Charles for Kane and DuPage Counties.

<i>For office use only:</i>	<i>Agenda Item Number: 5a</i>
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**City of St. Charles, Illinois
Ordinance _____**

**An Ordinance Ascertaining Prevailing Wages
In The City of St. Charles for Kane and DuPage Counties**

WHEREAS, in 1941, the General Assembly of the State of Illinois enacted the Prevailing Wage Act (*820 ILCS 130/0.01 et seq.*); and

WHEREAS, the Act requires that all Illinois governmental entities, including home rule units of local government, either accepts the prevailing wages determined by the Illinois Department of Labor or investigate and ascertain the prevailing rate of wages as defined in the Act for workers employed in performing work on public works construction projects in the locality in which the work is performed; and

WHEREAS, the Illinois Department of Labor has not provided specific prevailing rates of wages for landscape industry positions needed for public works construction projects; and

NOW, THEREFORE, BE IT ORDAINED THE CITY COUNCIL OF THE CITY OF ST. CHARLES, Kane and DuPage Counties, Illinois, in exercise of its home rule powers, as follows:

SECTION 1: To the extent required by the Prevailing Wage Act, the general prevailing rate of wages in this locality for laborers, mechanics and other workers engaged in construction of public works coming under the jurisdiction of the City is hereby ascertained to be, except as provided in Section 2 herein, the same as the prevailing rate of wages for construction work in the Kane and DuPage County area as determined by the Department of Labor of the State of Illinois as of July 2015, a copy of that determination being attached hereto as Exhibit A and Exhibit B. As required by the Act, any and all revisions of the prevailing rate of wages by the

Illinois Department of Labor shall supersede the Department's July 2015 determination and apply to any and all public works construction undertaken by the City of St. Charles. The definition of any terms appearing in this Ordinance, which are also used in the Act, shall be the same as in the Act.

SECTION 2: Nothing in this Ordinance shall be construed to apply the general prevailing rate of wages to any work or employment except public works construction of the City of St. Charles to the extent required by the Act.

SECTION 3: The City Clerk is hereby authorized and directed to publicly post or keep available for inspection by any interested party in the main office of the City of St. Charles this determination or any revisions of such prevailing rate of wages. A copy of this determination or of the current revised determination of prevailing rate of wages then in effect shall be attached to contract specifications as required by the Act, or, if permitted by the Act, shall be referenced in the contract specifications.

SECTION 4: The City Clerk is hereby authorized and directed to mail a copy of this determination to any employer and to any association of employers and to any person or association of employees who have filed their names and addressed requesting copies of any determination stating the particular rates and the particular class of workers whose wages will be affected by such rates.

SECTION 5: The City Clerk is hereby authorized and directed to promptly file a certified copy of this Ordinance with both the Index Division of the Secretary of State and the Department of Labor of the State of Illinois.

SECTION 6: The City Clerk is hereby authorized and directed to cause to be published in a newspaper of general circulation within the area notification of passage of this Ordinance. The notice of passage of this Ordinance shall mention the availability for viewing of the Ordinance in the Office of the City Clerk. The publication shall constitute notice that the determination is effective and that this is the determination of this public body.

SECTION 7: This Ordinance shall be effective upon its passage and approval according to law.

PRESENTED to the City Council of the City of St. Charles, Illinois this ____ day of June 2016.

PASSED by the City Council of the City of St. Charles, Illinois this ____ day of June 2016.

APPROVED by the Mayor of the City of St. Charles, Illinois this Illinois this ____ day of June 2016.

Raymond P. Rogina, Mayor

ATTEST:

City Clerk

COUNCIL VOTE:

Ayes:

Nays:

Absent :

Abstain:

EXHIBIT A

Kane County Prevailing Wage for July 2015

(See explanation of column headings at bottom of wages)

Trade Name	RG	TYP	C	Base	FRMAN	M-F>8	OSA	OSH	H/W	Pensn	Vac	Trng	
ASBESTOS ABT-GEN	ALL			39.400	39.950	1.5	1.5	2.0	13.42	11.28	0.000	0.500	
ASBESTOS ABT-MEC	BLD			36.340	38.840	1.5	1.5	2.0	11.47	10.96	0.000	0.720	
BOILERMAKER	BLD			47.070	51.300	2.0	2.0	2.0	6.970	18.13	0.000	0.400	
BRICK MASON	BLD			43.780	48.160	1.5	1.5	2.0	10.05	14.43	0.000	1.030	
CARPENTER	ALL			44.350	46.350	1.5	1.5	2.0	11.79	16.40	0.000	0.630	
CEMENT MASON	ALL			43.000	45.000	2.0	1.5	2.0	10.00	18.27	0.000	0.500	
CERAMIC TILE FNSHER	BLD			36.810	0.000	1.5	1.5	2.0	10.55	9.230	0.000	0.770	
COMMUNICATION TECH	N BLD			36.360	38.460	1.5	1.5	2.0	12.27	10.25	0.000	0.640	
COMMUNICATION TECH	S BLD			38.620	40.720	1.5	1.5	2.0	10.19	10.81	0.000	1.350	
ELECTRIC PWR EQMT OP	ALL			37.890	51.480	1.5	1.5	2.0	5.000	11.75	0.000	0.380	
ELECTRIC PWR EQMT OP	HWY			39.220	53.290	1.5	1.5	2.0	5.000	12.17	0.000	0.390	
ELECTRIC PWR GRNDMAN	ALL			29.300	51.480	1.5	1.5	2.0	5.000	9.090	0.000	0.290	
ELECTRIC PWR GRNDMAN	HWY			30.330	53.290	1.5	1.5	2.0	5.000	9.400	0.000	0.300	
ELECTRIC PWR LINEMAN	ALL			45.360	51.480	1.5	1.5	2.0	5.000	14.06	0.000	0.450	
ELECTRIC PWR LINEMAN	HWY			46.950	53.290	1.5	1.5	2.0	5.000	14.56	0.000	0.470	
ELECTRIC PWR TRK DRV	ALL			30.340	51.480	1.5	1.5	2.0	5.000	9.400	0.000	0.300	
ELECTRIC PWR TRK DRV	HWY			31.400	53.290	1.5	1.5	2.0	5.000	9.730	0.000	0.310	
ELECTRICIAN	N ALL			43.750	48.130	1.5	1.5	2.0	14.66	12.31	0.000	0.880	
ELECTRICIAN	S BLD			45.950	50.550	1.5	1.5	2.0	10.57	12.87	0.000	1.610	
ELEVATOR CONSTRUCTOR	BLD			50.800	57.150	2.0	2.0	2.0	13.57	14.21	4.060	0.600	
FENCE ERECTOR	ALL			45.060	48.660	2.0	2.0	2.0	10.52	20.76	0.000	0.700	
GLAZIER	BLD			40.500	42.000	1.5	2.0	2.0	13.14	16.99	0.000	0.940	
HT/FROST INSULATOR	BLD			48.450	50.950	1.5	1.5	2.0	11.47	12.16	0.000	0.720	
IRON WORKER	ALL			45.060	48.660	2.0	2.0	2.0	10.52	20.76	0.000	0.700	
LABORER	ALL			39.200	39.950	1.5	1.5	2.0	13.42	11.28	0.000	0.500	
LATHER	ALL			42.520	44.520	1.5	1.5	2.0	13.29	12.76	0.000	0.630	
MACHINIST	BLD			45.350	47.850	1.5	1.5	2.0	7.260	8.950	1.850	0.000	
MARBLE FINISHERS	ALL			32.400	34.320	1.5	1.5	2.0	10.05	13.75	0.000	0.620	
MARBLE MASON	BLD			43.030	47.330	1.5	1.5	2.0	10.05	14.10	0.000	0.780	
MATERIAL TESTER I	ALL			29.200	0.000	1.5	1.5	2.0	13.42	11.28	0.000	0.500	
MATERIALS TESTER II	ALL			34.200	0.000	1.5	1.5	2.0	13.42	11.28	0.000	0.500	
MILLWRIGHT	ALL			44.350	46.350	1.5	1.5	2.0	11.79	16.40	0.000	0.630	
OPERATING ENGINEER	BLD 1			48.100	52.100	2.0	2.0	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	BLD 2			46.800	52.100	2.0	2.0	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	BLD 3			44.250	52.100	2.0	2.0	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	BLD 4			42.500	52.100	2.0	2.0	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	BLD 5			51.850	52.100	2.0	2.0	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	BLD 6			49.100	52.100	2.0	2.0	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	BLD 7			51.100	52.100	2.0	2.0	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	FLT			36.000	36.000	1.5	1.5	2.0	17.10	11.80	1.900	1.250	
OPERATING ENGINEER	HWY 1			46.300	50.300	1.5	1.5	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	HWY 2			45.750	50.300	1.5	1.5	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	HWY 3			43.700	50.300	1.5	1.5	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	HWY 4			42.300	50.300	1.5	1.5	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	HWY 5			41.100	50.300	1.5	1.5	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	HWY 6			49.300	50.300	1.5	1.5	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	HWY 7			47.300	50.300	1.5	1.5	2.0	17.55	12.65	1.900	1.250	
ORNAMNTL IRON WORKER	ALL			45.060	48.660	2.0	2.0	2.0	10.52	20.76	0.000	0.700	
PAINTER	ALL			41.730	43.730	1.5	1.5	1.5	10.30	8.200	0.000	1.350	
PAINTER SIGNS	BLD			33.920	38.090	1.5	1.5	1.5	2.600	2.710	0.000	0.000	
PILEDRIIVER	ALL			44.350	46.350	1.5	1.5	2.0	11.79	16.40	0.000	0.630	
PIPEFITTER	BLD			46.000	49.000	1.5	1.5	2.0	9.000	15.85	0.000	1.780	
PLASTERER	BLD			43.430	46.040	1.5	1.5	2.0	13.05	14.43	0.000	1.020	
PLUMBER	BLD			46.650	48.650	1.5	1.5	2.0	13.18	11.46	0.000	0.880	
ROOFER	BLD			41.000	44.000	1.5	1.5	2.0	8.280	10.54	0.000	0.530	
SHEETMETAL WORKER	BLD			44.720	46.720	1.5	1.5	2.0	10.65	13.31	0.000	0.820	
SIGN HANGER	BLD			26.070	27.570	1.5	1.5	2.0	3.800	3.550	0.000	0.000	
SPRINKLER FITTER	BLD			49.200	51.200	1.5	1.5	2.0	11.75	9.650	0.000	0.550	
STEEL ERECTOR	ALL			45.060	48.660	2.0	2.0	2.0	10.52	20.76	0.000	0.700	
STONE MASON	BLD			43.780	48.160	1.5	1.5	2.0	10.05	14.43	0.000	1.030	
SURVEY WORKER	->NOT IN EFFECT			ALL	37.000	37.750	1.5	1.5	2.0	12.97	9.930	0.000	0.500
TERRAZZO FINISHER	BLD			38.040	0.000	1.5	1.5	2.0	10.55	11.22	0.000	0.720	
TERRAZZO MASON	BLD			41.880	44.880	1.5	1.5	2.0	10.55	12.51	0.000	0.940	
TILE MASON	BLD			43.840	47.840	1.5	1.5	2.0	10.55	11.40	0.000	0.990	

TRAFFIC SAFETY WRKR	HWY	32.750	34.350	1.5	1.5	2.0	6.550	6.450	0.000	0.500
TRUCK DRIVER	ALL 1	35.920	36.120	1.5	1.5	2.0	8.280	8.760	0.000	0.150
TRUCK DRIVER	ALL 2	32.700	33.100	1.5	1.5	2.0	6.500	4.350	0.000	0.150
TRUCK DRIVER	ALL 3	32.900	33.100	1.5	1.5	2.0	6.500	4.350	0.000	0.150
TRUCK DRIVER	ALL 4	33.100	33.100	1.5	1.5	2.0	6.500	4.350	0.000	0.150
TUCKPOINTER	BLD	43.800	44.800	1.5	1.5	2.0	8.280	13.49	0.000	0.670

Legend: RG (Region)
 TYP (Trade Type - All, Highway, Building, Floating, Oil & Chip, Rivers)
 C (Class)
 Base (Base Wage Rate)
 FRMAN (Foreman Rate)
 M-F>8 (OT required for any hour greater than 8 worked each day, Mon through Fri.)
 OSA (Overtime (OT) is required for every hour worked on Saturday)
 OSH (Overtime is required for every hour worked on Sunday and Holidays)
 H/W (Health & Welfare Insurance)
 Pensn (Pension)
 Vac (Vacation)
 Trng (Training)

Explanations

KANE COUNTY

ELECTRICIANS AND COMMUNICATIONS TECHNICIAN (NORTH) - Townships of Burlington, Campton, Dundee, Elgin, Hampshire, Plato, Rutland, St. Charles (except the West half of Sec. 26, all of Secs. 27, 33, and 34, South half of Sec. 28, West half of Sec. 35), Virgil and Valley View CCC and Elgin Mental Health Center.

The following list is considered as those days for which holiday rates of wages for work performed apply: New Years Day, Memorial Day, Fourth of July, Labor Day, Thanksgiving Day, Christmas Day and Veterans Day in some classifications/counties. Generally, any of these holidays which fall on a Sunday is celebrated on the following Monday. This then makes work performed on that Monday payable at the appropriate overtime rate for holiday pay. Common practice in a given local may alter certain days of celebration. If in doubt, please check with IDOL.

EXPLANATION OF CLASSES

ASBESTOS - GENERAL - removal of asbestos material/mold and hazardous materials from any place in a building, including mechanical systems where those mechanical systems are to be removed. This includes the removal of asbestos materials/mold and hazardous materials from ductwork or pipes in a building when the building is to be demolished at the time or at some close future date.

ASBESTOS - MECHANICAL - removal of asbestos material from mechanical systems, such as pipes, ducts, and boilers, where the mechanical systems are to remain.

CERAMIC TILE FINISHER

The grouting, cleaning, and polishing of all classes of tile, whether for interior or exterior purposes, all burned, glazed or unglazed products; all composition materials, granite tiles, warning detectable tiles, cement tiles, epoxy composite materials, pavers, glass, mosaics, fiberglass, and all substitute materials, for tile made in tile-like units; all mixtures in tile like form of cement, metals, and other materials that are for and intended for use as a finished floor surface, stair treads, promenade roofs, walks, walls, ceilings, swimming pools, and all other places where tile is to form a finished interior or exterior. The mixing of all setting mortars including but not limited to thin-set mortars, epoxies, wall mud, and any other sand and cement mixtures or adhesives when used in the preparation, installation, repair, or maintenance of tile and/or similar materials. The handling and unloading of all sand, cement, lime, tile, fixtures, equipment, adhesives, or any other materials to be used in the preparation, installation, repair, or maintenance of tile and/or similar materials. Ceramic Tile Finishers shall fill all joints and voids regardless of method on all tile work, particularly and especially after installation of said tile work. Application of any and all protective coverings to all types of tile installations including, but not be limited to, all soap compounds, paper products, tapes, and all polyethylene coverings, plywood, masonite, cardboard, and any new type of products that may be used to protect tile installations, Blastrac equipment, and all floor scarifying equipment used in preparing floors to receive tile. The clean up and removal of all waste and materials. All demolition of existing tile floors and walls to be re-tiled.

COMMUNICATIONS TECHNICIAN

Construction, installation, maintenance and removal of telecommunication facilities (voice, sound, data and video), telephone, security systems, fire alarm systems that are a component of a multiplex system and share a common cable, and data inside wire, interconnect, terminal equipment, central offices, PABX and equipment, micro waves, V-SAT, bypass, CATV, WAN (wide area network), LAN (local area networks), and ISDN (integrated system digital network), pulling of wire in raceways, but not the installation of raceways.

MARBLE FINISHER

Loading and unloading trucks, distribution of all materials (all stone, sand, etc.), stocking of floors with material, performing all rigging for heavy work, the handling of all material that may be needed for the installation of such materials, building of scaffolding, polishing if needed, patching, waxing of material if damaged, pointing up, caulking, grouting and cleaning of marble, holding water on diamond or Carborundum blade or saw for setters cutting, use of tub saw or any other saw needed for preparation of material, drilling of holes for wires that anchor material set by setters, mixing up of molding plaster for installation of material, mixing up thin set for the installation of material, mixing up of sand to cement for the installation of material and such other work as may be required in helping a Marble Setter in the handling of all material in the erection or installation of interior marble, slate, travertine, art marble, serpentine, alberene stone, blue stone, granite and other stones (meaning as to stone any foreign or domestic materials as are specified and used in building interiors and exteriors and customarily known as stone in the trade), carrara, sanionyx, vitrolite and similar opaque glass and the laying of all marble tile, terrazzo tile, slate tile and precast tile, steps, risers treads, base, or any other materials that may be used as substitutes for any of the aforementioned materials and which are used on interior and exterior which are installed in a similar manner.

MATERIAL TESTER I: Hand coring and drilling for testing of materials; field inspection of uncured concrete and asphalt.

MATERIAL TESTER II: Field inspection of welds, structural steel, fireproofing, masonry, soil, facade, reinforcing steel, formwork, cured concrete, and concrete and asphalt batch plants; adjusting proportions of bituminous mixtures.

OPERATING ENGINEER - BUILDING

Class 1. Asphalt Plant; Asphalt Spreader; Autograde; Backhoes with Caisson Attachment; Batch Plant; Benoto (requires Two Engineers); Boiler and Throttle Valve; Caisson Rigs; Central Redi-Mix Plant; Combination Back Hoe Front End-loader Machine; Compressor and Throttle Valve; Concrete Breaker (Truck Mounted); Concrete Conveyor; Concrete Conveyor (Truck Mounted); Concrete Paver Over 27E cu. ft; Concrete Paver 27E cu. ft. and Under; Concrete Placer; Concrete Placing Boom; Concrete Pump (Truck Mounted); Concrete Tower; Cranes, All; Cranes, Hammerhead; Cranes, (GCI and similar Type); Creter Crane; Spider Crane; Crusher, Stone, etc.; Derricks, All; Derricks, Traveling; Formless Curb and Gutter Machine; Grader, Elevating; Grouting Machines; Heavy Duty Self-Propelled Transporter or Prime Mover; Highlift Shovels or Front Endloader 2-1/4 yd. and over; Hoists, Elevators, outside type rack and pinion and similar machines; Hoists, One, Two and Three Drum; Hoists, Two Tugger One Floor; Hydraulic Backhoes; Hydraulic Boom Trucks; Hydro Vac (and similar equipment); Locomotives, All; Motor Patrol; Lubrication Technician; Manipulators; Pile Drivers and Skid Rig; Post Hole Digger; Pre-Stress Machine; Pump Cretes Dual Ram; Pump Cretes; Squeeze Cretes-Screw Type Pumps; Gypsum Bulker and Pump; Raised and Blind Hole Drill; Roto Mill Grinder; Scoops - Tractor Drawn; Slip-Form Paver; Straddle Buggies; Operation of Tie Back Machine; Tournapull; Tractor with Boom and Side Boom; Trenching Machines.

Class 2. Boilers; Broom, All Power Propelled; Bulldozers; Concrete Mixer (Two Bag and Over); Conveyor, Portable; Forklift Trucks; Highlift Shovels or Front Endloaders under 2-1/4 yd.; Hoists, Automatic; Hoists, Inside Elevators; Hoists, Sewer Dragging Machine; Hoists, Tugger Single Drum; Laser Screed; Rock Drill (Self-Propelled); Rock Drill (Truck Mounted); Rollers, All; Steam Generators; Tractors, All; Tractor Drawn Vibratory Roller; Winch Trucks with "A" Frame.

Class 3. Air Compressor; Combination Small Equipment Operator; Generators; Heaters, Mechanical; Hoists, Inside Elevators (remodeling or renovation work); Hydraulic Power Units (Pile Driving, Extracting, and Drilling); Pumps, over 3" (1 to 3 not to exceed a total of 300 ft.); Low Boys; Pumps, Well Points; Welding Machines (2 through 5); Winches, 4 Small Electric Drill Winches.

Class 4. Bobcats and/or other Skid Steer Loaders; Oilers; and Brick Forklift.

Class 5. Assistant Craft Foreman.

Class 6. Gradall.

Class 7. Mechanics; Welders.

OPERATING ENGINEERS - HIGHWAY CONSTRUCTION

Class 1. Asphalt Plant; Asphalt Heater and Planer Combination; Asphalt Heater Scarfire; Asphalt Spreader; Autograder/GOMACO or other similar type machines; ABG Paver; Backhoes with Caisson Attachment; Ballast Regulator; Belt Loader; Caisson Rigs; Car Dumper; Central Redi-Mix Plant; Combination Backhoe Front Endloader Machine, (1 cu. yd. Backhoe Bucket or over or with attachments); Concrete Breaker (Truck Mounted); Concrete Conveyor; Concrete Paver over 27E cu. ft.; Concrete Placer; Concrete Tube Float; Cranes, all attachments; Cranes, Tower Cranes of all types: Creter Crane; Spider Crane; Crusher, Stone, etc.; Derricks, All; Derrick Boats; Derricks, Traveling; Dredges; Elevators, Outside type Rack & Pinion and Similar Machines; Formless Curb and Gutter Machine; Grader, Elevating; Grader, Motor Grader, Motor Patrol, Auto Patrol, Form Grader, Pull Grader, Subgrader; Guard Rail Post Driver Truck Mounted; Hoists, One, Two and Three Drum; Heavy Duty Self-Propelled Transporter or Prime Mover; Hydraulic Backhoes; Backhoes with shear attachments up to 40' of boom reach; Lubrication Technician; Manipulators; Mucking Machine; Pile Drivers and Skid Rig; Pre-Stress Machine; Pump Cretes Dual Ram; Rock Drill - Crawler or Skid Rig; Rock Drill - Truck Mounted; Rock/Track Tamper; Roto Mill Grinder; Slip-Form Paver; Snow Melters; Soil Test Drill Rig (Truck Mounted); Straddle Buggies; Hydraulic Telescoping Form (Tunnel); Operation of Tieback Machine; Tractor Drawn Belt Loader; Tractor Drawn Belt Loader (with attached pusher - two engineers); Tractor with Boom; Tractaire with Attachments; Traffic Barrier Transfer Machine; Trenching; Truck Mounted Concrete Pump with Boom; Raised or Blind Hole Drills (Tunnel Shaft); Underground Boring and/or Mining Machines 5 ft. in diameter and over tunnel, etc; Underground Boring and/or Mining Machines under 5 ft. in diameter; Wheel Excavator; Widener (APSCO).

Class 2. Batch Plant; Bituminous Mixer; Boiler and Throttle Valve; Bulldozers; Car Loader Trailing Conveyors; Combination Backhoe Front Endloader Machine (Less than 1 cu. yd. Backhoe Bucket or over or with attachments); Compressor and Throttle Valve; Compressor, Common Receiver (3); Concrete Breaker or Hydro Hammer; Concrete Grinding Machine; Concrete Mixer or Paver 7S Series to and including 27 cu. ft.; Concrete Spreader; Concrete Curing Machine, Burlap Machine, Belting Machine and Sealing Machine; Concrete Wheel Saw; Conveyor Muck Cars (Haglund or Similar Type); Drills, All; Finishing Machine - Concrete; Highlift Shovels or Front Endloader; Hoist - Sewer Dragging Machine; Hydraulic Boom Trucks (All Attachments); Hydro-Blaster; Hydro Excavating (excluding hose work); Laser Screed; All Locomotives, Dinky; Off-Road Hauling Units (including articulating) Non Self-Loading Ejection Dump; Pump Cretes: Squeeze Cretes - Screw Type Pumps, Gypsum Bulker and Pump; Roller, Asphalt; Rotary Snow Flows; Rototiller, Seaman, etc., self-propelled; Self-Propelled Compactor; Spreader - Chip - Stone, etc.; Scraper - Single/Twin Engine/Push and Pull; Scraper - Prime Mover in Tandem (Regardless of Size); Tractors pulling attachments, Sheeps Foot, Disc, Compactor, etc.; Tug Boats.

Class 3. Boilers; Brooms, All Power Propelled; Cement Supply Tender; Compressor, Common Receiver (2); Concrete Mixer (Two Bag and Over); Conveyor, Portable; Farm-Type Tractors Used for Mowing, Seeding, etc.; Forklift Trucks; Grouting Machine; Hoists, Automatic; Hoists, All Elevators; Hoists, Tugger Single Drum; Jeep Diggers; Low Boys; Pipe Jacking Machines; Post-Hole Digger; Power Saw, Concrete Power Driven; Pug Mills; Rollers, other than Asphalt; Seed and Straw Blower; Steam Generators; Stump Machine; Winch Trucks with "A" Frame; Work Boats; Tamper-Form-Motor Driven.

Class 4. Air Compressor; Combination - Small Equipment Operator; Directional Boring Machine; Generators; Heaters, Mechanical; Hydraulic Power Unit (Pile Driving, Extracting, or Drilling); Light Plants, All (1 through 5); Pumps, over 3" (1 to 3 not to exceed a total of 300 ft.); Pumps, Well Points; Vacuum Trucks (excluding hose work); Welding Machines (2 through 5); Winches, 4 Small Electric Drill Winches.

Class 5. SkidSteer Loader (all); Brick Forklifts; Oilers.

Class 6. Field Mechanics and Field Welders

Class 7. Dowell Machine with Air Compressor; Gradall and machines of like nature.

OPERATING ENGINEERS - FLOATING

Diver. Diver Wet Tender, Diver Tender, ROV Pilot, ROV Tender

SURVEY WORKER - Operated survey equipment including data collectors, G.P.S. and robotic instruments, as well as conventional levels and transits.

TRAFFIC SAFETY - work associated with barricades, horses and drums used to reduce lane usage on highway work, the installation and removal of temporary lane markings, and the installation and removal of temporary road signs.

TRUCK DRIVER - BUILDING, HEAVY AND HIGHWAY CONSTRUCTION

Class 1. Two or three Axle Trucks. A-frame Truck when used for transportation purposes; Air Compressors and Welding Machines, including those pulled by cars, pick-up trucks and tractors; Ambulances; Batch Gate Lockers; Batch Hopperman; Car and Truck Washers; Carry-alls; Fork Lifts and Hoisters; Helpers; Mechanics Helpers and Greasers; Oil Distributors 2-man operation; Pavement Breakers; Pole Trailer, up to 40 feet; Power Mower Tractors; Self-propelled Chip Spreader; Skipman; Slurry Trucks, 2-man operation; Slurry Truck Conveyor Operation, 2 or 3 man; Teamsters; Unskilled Dumpman; and Truck Drivers hauling warning lights, barricades, and portable toilets on the job site.

Class 2. Four axle trucks; Dump Crets and Adgetors under 7 yards; Dumpsters, Track Trucks, Euclids, Hug Bottom Dump Turnapulls or Turntrailers when pulling other than self-loading equipment or similar equipment under 16 cubic yards; Mixer Trucks under 7 yards; Ready-mix Plant Hopper Operator, and Winch Trucks, 2 Axles.

Class 3. Five axle trucks; Dump Crets and Adgetors 7 yards and over; Dumpsters, Track Trucks, Euclids, Hug Bottom Dump Turntrailers or turnapulls when pulling other than self-loading equipment or similar equipment over 16 cubic yards; Explosives and/or Fission Material Trucks; Mixer Trucks 7 yards or over; Mobile Cranes while in transit; Oil Distributors, 1-man operation; Pole Trailer, over 40 feet; Pole and Expandable Trailers hauling material over 50 feet long; Slurry trucks, 1-man operation; Winch trucks, 3 axles or more; Mechanic--Truck Welder and Truck Painter.

Class 4. Six axle trucks; Dual-purpose vehicles, such as mounted crane trucks with hoist and accessories; Foreman; Master Mechanic; Self-loading equipment like P.B. and trucks with scoops on the front.

TERRAZZO FINISHER

The handling of sand, cement, marble chips, and all other materials that may be used by the Mosaic Terrazzo Mechanic, and the mixing, grinding, grouting, cleaning and sealing of all Marble, Mosaic, and Terrazzo work, floors, base, stairs, and wainscoting by hand or machine, and in addition, assisting and aiding Marble, Masonic, and Terrazzo Mechanics.

Other Classifications of Work:

For definitions of classifications not otherwise set out, the Department generally has on file such definitions which are available. If a task to be performed is not subject to one of the classifications of pay set out, the Department will upon being contacted state which neighboring county has such a classification and provide such rate, such rate being deemed to exist by reference in this document. If no neighboring county rate applies to the task, the Department shall undertake a special determination, such special determination being then deemed to have existed under this determination. If a project requires these, or any classification not listed, please contact IDOL at 217-782-1710 for wage rates or clarifications.

LANDSCAPING

Landscaping work falls under the existing classifications for laborer, operating engineer and truck driver. The work performed by landscape plantsman and landscape laborer is covered by the existing classification of laborer. The work performed by landscape operators (regardless of equipment used or its size) is covered by the classifications of operating engineer. The work performed by landscape truck drivers (regardless of size of truck driven) is covered by the classifications of truck driver.

MATERIAL TESTER & MATERIAL TESTER/INSPECTOR I AND II

Notwithstanding the difference in the classification title, the classification entitled "Material Tester I" involves the same job

duties as the classification entitled "Material Tester/Inspector I". Likewise, the classification entitled "Material Tester II" involves the same job duties as the classification entitled "Material Tester/Inspector II".

EXHIBIT B

Du Page County Prevailing Wage for July 2015

(See explanation of column headings at bottom of wages)

Trade Name	RG	TYP	C	Base	FRMAN	M-F>8	OSA	OSH	H/W	Pensn	Vac	Trng	
ASBESTOS ABT-GEN	ALL			39.400	39.950	1.5	1.5	2.0	13.98	10.72	0.000	0.500	
ASBESTOS ABT-MEC	BLD			36.340	38.840	1.5	1.5	2.0	11.47	10.96	0.000	0.720	
BOILERMAKER	BLD			47.070	51.300	2.0	2.0	2.0	6.970	18.13	0.000	0.400	
BRICK MASON	BLD			43.780	48.160	1.5	1.5	2.0	10.05	14.43	0.000	1.030	
CARPENTER	ALL			44.350	46.350	1.5	1.5	2.0	11.79	16.39	0.000	0.630	
CEMENT MASON	ALL			43.750	45.750	2.0	1.5	2.0	13.05	14.45	0.000	0.480	
CERAMIC TILE FNShER	BLD			36.810	0.000	1.5	1.5	2.0	10.55	9.230	0.000	0.770	
COMMUNICATION TECH	BLD			32.650	34.750	1.5	1.5	2.0	9.550	15.16	1.250	0.610	
ELECTRIC PWR EQMT OP	ALL			37.890	51.480	1.5	1.5	2.0	5.000	11.75	0.000	0.380	
ELECTRIC PWR EQMT OP	HWY			39.220	53.290	1.5	1.5	2.0	5.000	12.17	0.000	0.390	
ELECTRIC PWR GRNDMAN	ALL			29.300	51.480	1.5	1.5	2.0	5.000	9.090	0.000	0.290	
ELECTRIC PWR GRNDMAN	HWY			30.330	53.290	1.5	1.5	2.0	5.000	9.400	0.000	0.300	
ELECTRIC PWR LINEMAN	ALL			45.360	51.480	1.5	1.5	2.0	5.000	14.06	0.000	0.450	
ELECTRIC PWR LINEMAN	HWY			46.950	53.290	1.5	1.5	2.0	5.000	14.56	0.000	0.470	
ELECTRIC PWR TRK DRV	ALL			30.340	51.480	1.5	1.5	2.0	5.000	9.400	0.000	0.300	
ELECTRIC PWR TRK DRV	HWY			31.400	53.290	1.5	1.5	2.0	5.000	9.730	0.000	0.310	
ELECTRICIAN	BLD			38.160	41.980	1.5	1.5	2.0	9.550	18.29	4.680	0.680	
ELEVATOR CONSTRUCTOR	BLD			50.800	57.150	2.0	2.0	2.0	13.57	14.21	4.060	0.600	
FENCE ERECTOR	NE ALL			37.340	39.340	1.5	1.5	2.0	13.05	12.06	0.000	0.300	
FENCE ERECTOR	W ALL			45.060	48.660	2.0	2.0	2.0	10.52	20.76	0.000	0.700	
GLAZIER	BLD			40.500	42.000	1.5	2.0	2.0	13.14	16.99	0.000	0.940	
HT/FROST INSULATOR	BLD			48.450	50.950	1.5	1.5	2.0	11.47	12.16	0.000	0.720	
IRON WORKER	E ALL			44.200	46.200	2.0	2.0	2.0	13.65	21.14	0.000	0.350	
IRON WORKER	W ALL			45.060	48.660	2.0	2.0	2.0	10.52	20.76	0.000	0.700	
LABORER	ALL			39.200	39.950	1.5	1.5	2.0	13.98	10.72	0.000	0.500	
LATHER	ALL			44.350	46.350	1.5	1.5	2.0	11.79	16.39	0.000	0.630	
MACHINIST	BLD			45.350	47.850	1.5	1.5	2.0	7.260	8.950	1.850	0.000	
MARBLE FINISHERS	ALL			32.400	34.320	1.5	1.5	2.0	10.05	13.75	0.000	0.620	
MARBLE MASON	BLD			43.030	47.330	1.5	1.5	2.0	10.05	14.10	0.000	0.780	
MATERIAL TESTER I	ALL			29.200	0.000	1.5	1.5	2.0	13.98	10.72	0.000	0.500	
MATERIALS TESTER II	ALL			34.200	0.000	1.5	1.5	2.0	13.98	10.72	0.000	0.500	
MILLWRIGHT	ALL			44.350	46.350	1.5	1.5	2.0	11.79	16.39	0.000	0.630	
OPERATING ENGINEER	BLD 1			48.100	52.100	2.0	2.0	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	BLD 2			46.800	52.100	2.0	2.0	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	BLD 3			44.250	52.100	2.0	2.0	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	BLD 4			42.500	52.100	2.0	2.0	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	BLD 5			51.850	52.100	2.0	2.0	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	BLD 6			49.100	52.100	2.0	2.0	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	BLD 7			51.100	52.100	2.0	2.0	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	FLT			36.000	36.000	1.5	1.5	2.0	17.10	11.80	1.900	1.250	
OPERATING ENGINEER	HWY 1			46.300	50.300	1.5	1.5	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	HWY 2			45.750	50.300	1.5	1.5	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	HWY 3			43.700	50.300	1.5	1.5	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	HWY 4			42.300	50.300	1.5	1.5	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	HWY 5			41.100	50.300	1.5	1.5	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	HWY 6			49.300	50.300	1.5	1.5	2.0	17.55	12.65	1.900	1.250	
OPERATING ENGINEER	HWY 7			47.300	50.300	1.5	1.5	2.0	17.55	12.65	1.900	1.250	
ORNAMNTL IRON WORKER E	ALL			45.000	47.500	2.0	2.0	2.0	13.55	17.94	0.000	0.650	
ORNAMNTL IRON WORKER W	ALL			45.060	48.660	2.0	2.0	2.0	10.52	20.76	0.000	0.700	
PAINTER	ALL			41.730	43.730	1.5	1.5	1.5	10.30	8.200	0.000	1.350	
PAINTER SIGNS	BLD			33.920	38.090	1.5	1.5	1.5	2.600	2.710	0.000	0.000	
PILEDRIIVER	ALL			44.350	46.350	1.5	1.5	2.0	11.79	16.39	0.000	0.630	
PIPEFITTER	BLD			46.000	49.000	1.5	1.5	2.0	9.000	15.85	0.000	1.780	
PLASTERER	BLD			43.430	46.040	1.5	1.5	2.0	10.05	14.43	0.000	1.020	
PLUMBER	BLD			46.650	48.650	1.5	1.5	2.0	13.18	11.46	0.000	0.880	
ROOFER	BLD			41.000	44.000	1.5	1.5	2.0	8.280	10.54	0.000	0.530	
SHEETMETAL WORKER	BLD			44.720	46.720	1.5	1.5	2.0	10.65	13.31	0.000	0.820	
SPRINKLER FITTER	BLD			49.200	51.200	1.5	1.5	2.0	11.75	9.650	0.000	0.550	
STEEL ERECTOR	E ALL			42.070	44.070	2.0	2.0	2.0	13.45	19.59	0.000	0.350	
STEEL ERECTOR	W ALL			45.060	48.660	2.0	2.0	2.0	10.52	20.76	0.000	0.700	
STONE MASON	BLD			43.780	48.160	1.5	1.5	2.0	10.05	14.43	0.000	1.030	
SURVEY WORKER	->NOT IN EFFECT			ALL	37.000	37.750	1.5	1.5	2.0	12.97	9.930	0.000	0.500
TERRAZZO FINISHER	BLD			38.040	0.000	1.5	1.5	2.0	10.55	11.22	0.000	0.720	
TERRAZZO MASON	BLD			41.880	44.880	1.5	1.5	2.0	10.55	12.51	0.000	0.940	

TILE MASON	BLD	43.840	47.840	1.5	1.5	2.0	10.55	11.40	0.000	0.990
TRAFFIC SAFETY WRKR	HWY	32.750	34.350	1.5	1.5	2.0	6.550	6.450	0.000	0.500
TRUCK DRIVER	ALL 1	35.920	36.120	1.5	1.5	2.0	8.280	8.760	0.000	0.150
TRUCK DRIVER	ALL 2	32.700	33.100	1.5	1.5	2.0	6.500	4.350	0.000	0.150
TRUCK DRIVER	ALL 3	32.900	33.100	1.5	1.5	2.0	6.500	4.350	0.000	0.150
TRUCK DRIVER	ALL 4	33.100	33.100	1.5	1.5	2.0	6.500	4.350	0.000	0.150
TUCKPOINTER	BLD	42.620	43.620	1.5	1.5	2.0	10.05	13.34	0.000	0.670

Legend: RG (Region)
 TYP (Trade Type - All, Highway, Building, Floating, Oil & Chip, Rivers)
 C (Class)
 Base (Base Wage Rate)
 FRMAN (Foreman Rate)
 M-F-8 (OT required for any hour greater than 8 worked each day, Mon through Fri.)
 OSA (Overtime (OT) is required for every hour worked on Saturday)
 OSH (Overtime is required for every hour worked on Sunday and Holidays)
 H/W (Health & Welfare Insurance)
 Pensa (Pension)
 Vac (Vacation)
 Trng (Training)

Explanations

DUPAGE COUNTY

IRON WORKERS AND FENCE ERECTOR (WEST) - West of Route 53.

The following list is considered as those days for which holiday rates of wages for work performed apply: New Years Day, Memorial Day, Fourth of July, Labor Day, Thanksgiving Day, Christmas Day and Veterans Day in some classifications/counties. Generally, any of these holidays which fall on a Sunday is celebrated on the following Monday. This then makes work performed on that Monday payable at the appropriate overtime rate for holiday pay. Common practice in a given local may alter certain days of celebration. If in doubt, please check with IDOL.

EXPLANATION OF CLASSES

ASBESTOS - GENERAL - removal of asbestos material/mold and hazardous materials from any place in a building, including mechanical systems where those mechanical systems are to be removed. This includes the removal of asbestos materials/mold and hazardous materials from ductwork or pipes in a building when the building is to be demolished at the time or at some close future date.

ASBESTOS - MECHANICAL - removal of asbestos material from mechanical systems, such as pipes, ducts, and boilers, where the mechanical systems are to remain.

TRAFFIC SAFETY - work associated with barricades, horses and drums used to reduce lane usage on highway work, the installation and removal of temporary lane markings, and the installation and removal of temporary road signs.

CERAMIC TILE FINISHER

The grouting, cleaning, and polishing of all classes of tile, whether for interior or exterior purposes, all burned, glazed or unglazed products; all composition materials, granite tiles, warning detectable tiles, cement tiles, epoxy composite materials, pavers, glass, mosaics, fiberglass, and all substitute materials, for tile made in tile-like units; all mixtures in tile like form of cement, metals, and other materials that are for and intended for use as a finished floor surface, stair treads, promenade roofs, walks, walls, ceilings, swimming pools, and all other places where tile is to form a finished interior or exterior. The mixing of all setting mortars including but not limited to thin-set mortars, epoxies, wall mud, and any other sand and cement mixtures or adhesives when used in the preparation, installation, repair, or maintenance of tile and/or similar materials. The handling and unloading of all sand, cement, lime, tile, fixtures, equipment, adhesives, or any other materials to be used in the preparation, installation, repair, or maintenance of tile and/or similar materials. Ceramic Tile Finishers shall fill all joints and voids regardless of method on all tile work, particularly and especially after installation of said tile work. Application of any and all protective coverings to all types of tile installations including, but not be limited to, all soap compounds, paper products, tapes, and all polyethylene coverings, plywood, masonite, cardboard, and any new type of products that may be used to protect tile installations, Blastrac equipment, and all floor scarifying equipment used in preparing floors to receive tile. The clean up and removal of all waste and materials. All demolition of existing tile floors and walls to be re-tiled.

COMMUNICATIONS TECHNICIAN

Low voltage installation, maintenance and removal of telecommunication facilities (voice, sound, data and video) including telephone and data inside wire, interconnect, terminal equipment, central offices, PABX, fiber optic cable and equipment, micro waves, V-SAT, bypass, CATV, WAN (wide area networks), LAN (local area networks), and ISDN (integrated system digital network), pulling of wire in raceways, but not the installation of raceways.

MARBLE FINISHER

Loading and unloading trucks, distribution of all materials (all stone, sand, etc.), stocking of floors with material, performing all rigging for heavy work, the handling of all material that may be needed for the installation of such materials, building of scaffolding, polishing if needed, patching, waxing of material if damaged, pointing up, caulking, grouting and cleaning of marble, holding water on diamond or Carborundum blade or saw for setters cutting, use of tub saw or any other saw needed for preparation of material, drilling of holes for wires that anchor material set by setters, mixing up of molding plaster for installation of material, mixing up thin set for the installation of material, mixing up of sand to cement for the installation of material and such other work as may be required in helping a Marble Setter in the handling of all material in the erection or installation of interior marble, slate, travertine, art marble, serpentine, alberene stone, blue stone, granite and other stones (meaning as to stone any foreign or domestic materials as are specified and used in building interiors and exteriors and customarily known as stone in the trade), carrara, sanionyx, vitrolite and similar opaque glass and the laying of all marble tile, terrazzo tile, slate tile and precast tile, steps, risers treads, base, or any other materials that may be used as substitutes for any of the aforementioned materials and which are used on interior and exterior which are installed in a similar manner.

MATERIAL TESTER I: Hand coring and drilling for testing of materials; field inspection of uncured concrete and asphalt.

MATERIAL TESTER II: Field inspection of welds, structural steel, fireproofing, masonry, soil, facade, reinforcing steel, formwork, cured concrete, and concrete and asphalt batch plants; adjusting proportions of bituminous mixtures.

OPERATING ENGINEER - BUILDING

Class 1. Asphalt Plant; Asphalt Spreader; Autograde; Backhoes with Caisson Attachment; Batch Plant; Benoto (requires Two Engineers); Boiler and Throttle Valve; Caisson Rigs; Central Redi-Mix Plant; Combination Back Hoe Front End-loader Machine; Compressor and Throttle Valve; Concrete Breaker (Truck Mounted); Concrete Conveyor; Concrete Conveyor (Truck Mounted); Concrete Paver Over 27E cu. ft; Concrete Paver 27E cu. ft. and Under; Concrete Placer; Concrete Placing Boom; Concrete Pump (Truck Mounted); Concrete Tower; Cranes, All; Cranes, Hammerhead; Cranes, (GCI and similar Type); Creter Crane; Spider Crane; Crusher, Stone, etc.; Derricks, All; Derricks, Traveling; Formless Curb and Gutter Machine; Grader, Elevating; Grouting Machines; Heavy Duty Self-Propelled Transporter or Prime Mover; Highlift Shovels or Front Endloader 2-1/4 yd. and over; Hoists, Elevators, outside type rack and pinion and similar machines; Hoists, One, Two and Three Drum; Hoists, Two Tugger One Floor; Hydraulic Backhoes; Hydraulic Boom Trucks; Hydro Vac (and similar equipment); Locomotives, All; Motor Patrol; Lubrication Technician; Manipulators; Pile Drivers and Skid Rig; Post Hole Digger; Pre-Stress Machine; Pump Cretes Dual Ram; Pump Cretes; Squeeze Cretes-Screw Type Pumps; Gypsum Bulker and Pump; Raised and Blind Hole Drill; Roto Mill Grinder; Scoops - Tractor Drawn; Slip-Form Paver; Straddle Buggies; Operation of Tie Back Machine; Tournapull; Tractor with Boom and Side Boom; Trenching Machines.

Class 2. Boilers; Broom, All Power Propelled; Bulldozers; Concrete Mixer (Two Bag and Over); Conveyor, Portable; Forklift Trucks; Highlift Shovels or Front Endloaders under 2-1/4 yd.; Hoists, Automatic; Hoists, Inside Elevators; Hoists, Sewer Dragging Machine; Hoists, Tugger Single Drum; Laser Screed; Rock Drill (Self-Propelled); Rock Drill (Truck Mounted); Rollers, All; Steam Generators; Tractors, All; Tractor Drawn Vibratory Roller; Winch Trucks with "A" Frame.

Class 3. Air Compressor; Combination Small Equipment Operator; Generators; Heaters, Mechanical; Hoists, Inside Elevators (remodeling or renovation work); Hydraulic Power Units (Pile Driving, Extracting, and Drilling); Pumps, over 3" (1 to 3 not to exceed a total of 300 ft.); Low Boys; Pumps, Well Points; Welding Machines (2 through 5); Winches, 4 Small Electric Drill Winches.

Class 4. Bobcats and/or other Skid Steer Loaders; Oilers; and Brick Forklift.

Class 5. Assistant Craft Foreman.

Class 6. Gradall.

Class 7. Mechanics; Welders.

OPERATING ENGINEERS - HIGHWAY CONSTRUCTION

Class 1. Asphalt Plant; Asphalt Heater and Planer Combination; Asphalt Heater Scarfire; Asphalt Spreader; Autograder/GOMACO or other similar type machines; ABG Paver; Backhoes with Caisson Attachment; Ballast Regulator; Belt Loader; Caisson Rigs; Car Dumper; Central Redi-Mix Plant; Combination Backhoe Front Endloader Machine, (1 cu. yd. Backhoe Bucket or over or with attachments); Concrete Breaker (Truck Mounted); Concrete Conveyor; Concrete Paver over 27E cu. ft.; Concrete Placer; Concrete Tube Float; Cranes, all attachments; Cranes, Tower Cranes of all types; Creter Crane; Spider Crane; Crusher, Stone, etc.; Derricks, All; Derrick Boats; Derricks, Traveling; Dredges; Elevators, Outside type Rack & Pinion and Similar Machines; Formless Curb and Gutter Machine; Grader, Elevating; Grader, Motor Grader, Motor Patrol, Auto Patrol, Form Grader, Pull Grader, Subgrader; Guard Rail Post Driver Truck Mounted; Hoists, One, Two and Three Drum; Heavy Duty Self-Propelled Transporter or Prime Mover; Hydraulic Backhoes; Backhoes with shear attachments up to 40' of boom reach; Lubrication Technician; Manipulators; Mucking Machine; Pile Drivers and Skid Rig; Pre-Stress Machine; Pump Cretes Dual Ram; Rock Drill - Crawler or Skid Rig; Rock Drill - Truck Mounted; Rock/Track Tamper; Roto Mill Grinder; Slip-Form Paver; Snow Melters; Soil Test Drill Rig (Truck Mounted); Straddle Buggies; Hydraulic Telescoping Form (Tunnel); Operation of Tieback Machine; Tractor Drawn Belt Loader; Tractor Drawn Belt Loader (with attached pusher - two engineers); Tractor with Boom; Tractaire with Attachments; Traffic Barrier Transfer Machine; Trenching; Truck Mounted Concrete Pump with Boom; Raised or Blind Hole Drills (Tunnel Shaft); Underground Boring and/or Mining Machines 5 ft. in diameter and over tunnel, etc; Underground Boring and/or Mining Machines under 5 ft. in diameter; Wheel Excavator; Widener (APSCO).

Class 2. Batch Plant; Bituminous Mixer; Boiler and Throttle Valve; Bulldozers; Car Loader Trailing Conveyors; Combination Backhoe Front Endloader Machine (Less than 1 cu. yd. Backhoe Bucket or over or with attachments); Compressor and Throttle Valve; Compressor, Common Receiver (3); Concrete Breaker or Hydro Hammer; Concrete Grinding Machine; Concrete Mixer or Paver 7S Series to and including 27 cu. ft.; Concrete Spreader; Concrete Curing Machine, Burlap Machine, Belting Machine and Sealing Machine; Concrete Wheel Saw; Conveyor Muck Cars (Haglund or Similar Type); Drills, All; Finishing Machine - Concrete; Highlift Shovels or Front Endloader; Hoist - Sewer Dragging Machine; Hydraulic Boom Trucks (All Attachments); Hydro-Blaster; Hydro Excavating (excluding hose work); Laser Screed; All Locomotives, Dinky; Off-Road Hauling Units (including articulating) Non Self-Loading Ejection Dump; Pump Cretes: Squeeze Cretes - Screw Type Pumps, Gypsum Bulker and Pump; Roller, Asphalt; Rotary Snow Plows; Rototiller, Seaman, etc., self-propelled; Self-Propelled Compactor; Spreader - Chip - Stone, etc.; Scraper - Single/Twin Engine/Push and Pull; Scraper - Prime Mover in Tandem (Regardless of Size); Tractors pulling attachments, Sheeps Foot, Disc, Compactor, etc.; Tug Boats.

Class 3. Boilers; Brooms, All Power Propelled; Cement Supply Tender; Compressor, Common Receiver (2); Concrete Mixer (Two Bag and Over); Conveyor, Portable; Farm-Type Tractors Used for Mowing, Seeding, etc.; Forklift Trucks; Grouting Machine; Hoists, Automatic; Hoists, All Elevators; Hoists, Tugger Single Drum; Jeep Diggers; Low Boys; Pipe Jacking Machines; Post-Hole Digger; Power Saw, Concrete Power Driven; Pug Mills; Rollers, other than Asphalt; Seed and Straw Blower; Steam Generators; Stump Machine; Winch Trucks with "A" Frame; Work Boats; Tamper-Form-Motor Driven.

Class 4. Air Compressor; Combination - Small Equipment Operator; Directional Boring Machine; Generators; Heaters, Mechanical; Hydraulic Power Unit (Pile Driving, Extracting, or Drilling); Light Plants, All (1 through 5); Pumps, over 3" (1 to 3 not to exceed a total of 300 ft.); Pumps, Well Points; Vacuum Trucks (excluding hose work); Welding Machines (2 through 5); Winches, 4 Small Electric Drill Winches.

Class 5. SkidSteer Loader (all); Brick Forklifts; Oilers.

Class 6. Field Mechanics and Field Welders

Class 7. Dowell Machine with Air Compressor; Gradall and machines of like nature.

OPERATING ENGINEER - FLOATING

Diver. Diver Wet Tender, Diver Tender, ROV Pilot, ROV Tender

SURVEY WORKER - Operated survey equipment including data collectors, G.P.S. and robotic instruments, as well as conventional levels and transits.

TRUCK DRIVER - BUILDING, HEAVY AND HIGHWAY CONSTRUCTION

Class 1. Two or three Axle Trucks. A-frame Truck when used for transportation purposes; Air Compressors and Welding Machines, including those pulled by cars, pick-up trucks and tractors; Ambulances; Batch Gate Lockers; Batch Hopperman; Car and Truck Washers; Carry-alls; Fork Lifts and Hoisters; Helpers; Mechanics Helpers and Greasers; Oil Distributors 2-man operation; Pavement Breakers; Pole Trailer, up to 40 feet; Power Mower Tractors; Self-propelled Chip Spreader; Skipman; Slurry Trucks, 2-man operation; Slurry Truck Conveyor Operation, 2 or 3 man; Teamsters; Unskilled Dumpman; and Truck Drivers hauling warning lights, barricades, and portable toilets on the job site.

Class 2. Four axle trucks; Dump Crets and Adgetors under 7 yards; Dumpsters, Track Trucks, Euclids, Hug Bottom Dump Turnapulls or Turntrailers when pulling other than self-loading equipment or similar equipment under 16 cubic yards; Mixer Trucks under 7 yards; Ready-mix Plant Hopper Operator, and Winch Trucks, 2 Axles.

Class 3. Five axle trucks; Dump Crets and Adgetors 7 yards and over; Dumpsters, Track Trucks, Euclids, Hug Bottom Dump Turntrailers or turnapulls when pulling other than self-loading equipment or similar equipment over 16 cubic yards; Explosives and/or Fission Material Trucks; Mixer Trucks 7 yards or over; Mobile Cranes while in transit; Oil Distributors, 1-man operation; Pole Trailer, over 40 feet; Pole and Expandable Trailers hauling material over 50 feet long; Slurry trucks, 1-man operation; Winch trucks, 3 axles or more; Mechanic--Truck Welder and Truck Painter.

Class 4. Six axle trucks; Dual-purpose vehicles, such as mounted crane trucks with hoist and accessories; Foreman; Master Mechanic; Self-loading equipment like P.B. and trucks with scoops on the front.

TERRAZZO FINISHER

The handling of sand, cement, marble chips, and all other materials that may be used by the Mosaic Terrazzo Mechanic, and the mixing, grinding, grouting, cleaning and sealing of all Marble, Mosaic, and Terrazzo work, floors, base, stairs, and wainscoting by hand or machine, and in addition, assisting and aiding Marble, Masonic, and Terrazzo Mechanics.

Other Classifications of Work:

For definitions of classifications not otherwise set out, the Department generally has on file such definitions which are available. If a task to be performed is not subject to one of the classifications of pay set out, the Department will upon being contacted state which neighboring county has such a classification and provide such rate, such rate being deemed to exist by reference in this document. If no neighboring county rate applies to the task, the Department shall undertake a special determination, such special determination being then deemed to have existed under this determination. If a project requires these, or any classification not listed, please contact IDOL at 217-782-1710 for wage rates or clarifications.

LANDSCAPING

Landscaping work falls under the existing classifications for laborer, operating engineer and truck driver. The work performed by landscape plantsman and landscape laborer is covered by the existing classification of laborer. The work performed by landscape operators (regardless of equipment used or its size) is covered by the classifications of operating engineer. The work performed by landscape truck drivers (regardless of size of truck driven) is covered by the classifications of truck driver.

MATERIAL TESTER & MATERIAL TESTER/INSPECTOR I AND II

Notwithstanding the difference in the classification title, the classification entitled "Material Tester I" involves the same job duties as the classification entitled "Material Tester/Inspector I". Likewise, the classification entitled "Material Tester II" involves the same job duties as the classification entitled "Material Tester/Inspector II".