

## ACE Express Umbrellasm Winery Supplemental Application

	Acres of Vineyard Annual Cases Produced Annual Gallons Produced  Does the applicant have a  Health/Beauty Spa  Equestrian  Tanning Beds	any of the following  Skiing  Snowmobiling  Private Beach	☐ Marina/Do☐ Hunting☐ Golf Cours	below escribe			
3. How many special events does the applicant host annually?  Please describe below types & frequency of events hosted.							
					0-50 attendees		
	☐ 51-100 attendees						
	☐ 101-500 attendees						
☐ 500+ attendees							
4. Do any special events include fireworks, firearms or organized sports?							□ NO
5. Are all tours of the applicant's premises conducted by an employee and restricted to non-hazardous areas?							□ NO
6. Does the applicant receive certificates of insurance naming them as an additional insured from all 3rd party providers of goods and services?							□ NO
7. Does the applicant provide any transportation to the general public including shuttle services or on-site transport such as trams, hay wagons, etc.?						☐ YES	□ NO
8. Does the applicant provide any transportation of employees?							□ NO
PRODUCT QUALITY CONTROL							
9. Does the applicant have a written quality control program and testing at each stage of the wine making process?							□ NO
10. Does the applicant have a program to comply with all Federal and State labeling regulations?							□ NO
11. Is there a comprehensive written sanitation program in place?						☐ YES	□ NO
12	. Does the applicant bottle If "YES", how many case		thers annually?			☐ YES	□ NO
Remarks (Attach additional remarks, if more space is required):							



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TASTING ROOMS, RESTAURANT OPERATIONS & LIQUOR LIABILITY				
13. Total Revenue generated from the sale of liquor consumed on the applicant's premises:	\$			
14. Total revenue generated from sale of liquor sold directly to the public at the applicant's premises be consumed on the applicant's premises:	ut NOT \$			
15. Number of cases of wine annually consumed on the applicant's premises:				
16. Does the applicant have any locations in Alabama, Alaska, Washington DC or Vermont at which the or provide liquor directly to the public or 3rd parties?	ey sell	□ NO		
17. Does the applicant have any locations in Connecticut, Hawaii, Indiana, Iowa, Michigan, Montana, N. Hampshire, New Mexico, New York, North Carolina, Oklahoma, Pennsylvania, Rhode Island, Texas, Washington or Wyoming at which they sell or provide liquor directly to the public or 3rd parties?		□ NO		
18. Are all alcohol servers certified in a formal alcohol training course (e.g. TIPS, TAM, RAMP, BEST, et	c.)?	□ №		
19. Does the applicant have a written policy for serving alcohol?	☐ YES	□ №		
20. Has the applicant ever been cited, fined or put on notice by any regulatory or law enforcement enti- liquor related violations?	ity for	□ NO		
21. Does the applicant have written procedures to minimize food contamination and spoilage?  (oven calibration, maintain records on temperature in coolers and freezers, label and date foods et	□ YES	□NO		
22. Does the applicant have any off-premises catering operations?	☐ YES	□ №		
23. Do all tasting rooms, restaurants, meeting and ball rooms have at least two (2) clearly marked meegress for patrons?	ans of YES	□ NO		
24. Do all locations meet fire safety codes including adequate fire suppression systems for cooking faci	llities?	□NO		
GUEST ROOMS / HOTEL EXPOSURE / EMPLOYEE QUARTERS				
25. Number of Guest Rooms (whether provided for a fee or not):				
26. Maximum number of employees housed in applicant provided Employee Quarters?				
27. Are any Guest Rooms or Employee Quarters located above the 3rd story?	☐ YES	□ №		
28. Do all Guest Rooms and Employee Quarters have hardwired smoke detectors?	☐ YES	□ NO		
29. Do all Guest Rooms and Employee Quarters have at least two (2) clearly marked means of egress?	P ☐ YES	□ №		
Remarks (Attach additional remarks, if more space is required):				