

State of Arizona
Department of Liquor Licenses and Control

Created 03/11/2021 @ 03:57:06 PM

Local Governing Body Report

LICENSE

Number:		Type:	012 RESTAURANT
Name:	BABBO ITALIAN EATERY		
State:	Pending		
Issue Date:		Expiration Date:	
Original Issue Date:			
Location:	15705 W MCDOWELL ROAD GOODYEAR, AZ 85395 USA		
Mailing Address:	PO BOX 27647 SCOTTSDALE, AZ 85255 USA		
Phone:	(602)708-9404		
Alt. Phone:			
Email:	AMYPHILLIPS@BABBOITALIAN.COM		

AGENT

Name:	AMY LOUISE PHILLIPS
Gender:	Female
Correspondence Address:	PO BOX 27647 SCOTTSDALE, AZ 85255 USA
Phone:	(602)708-9404
Alt. Phone:	
Email:	AMYPHILLIPS@BABBOITALIAN.COM

OWNER

Name:	WORLD WIDE RESTAURANTS INC		
Contact Name:	AMY LOUISE PHILLIPS		
Type:	CORPORATION		
AZ CC File Number:	0768505-3	State of Incorporation:	AZ
Incorporation Date:			
Correspondence Address:	PO BOX 27647 SCOTTSDALE, AZ 85255 USA		
Phone:	(602)708-9404		
Alt. Phone:			
Email:	AMYPHILLIPS@BABBOITALIAN.COM		

Officers / Stockholders

Name:	Title:	% Interest:
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**WORLD WIDE RESTAURANTS INC -
Pres, Stockholder**

Name: KENNETH BRUCE POLLACK
Gender: Male
Correspondence Address: PO BOX 27647
SCOTTSDALE, AZ 85255
USA
Phone: (480)695-6487
Alt. Phone:
Email: BABBOITALIAN@AOL.COM

APPLICATION INFORMATION

Application Number: 137403
Application Type: New Application
Created Date: ~~02/05/2021~~ 3-11-2021 Abby

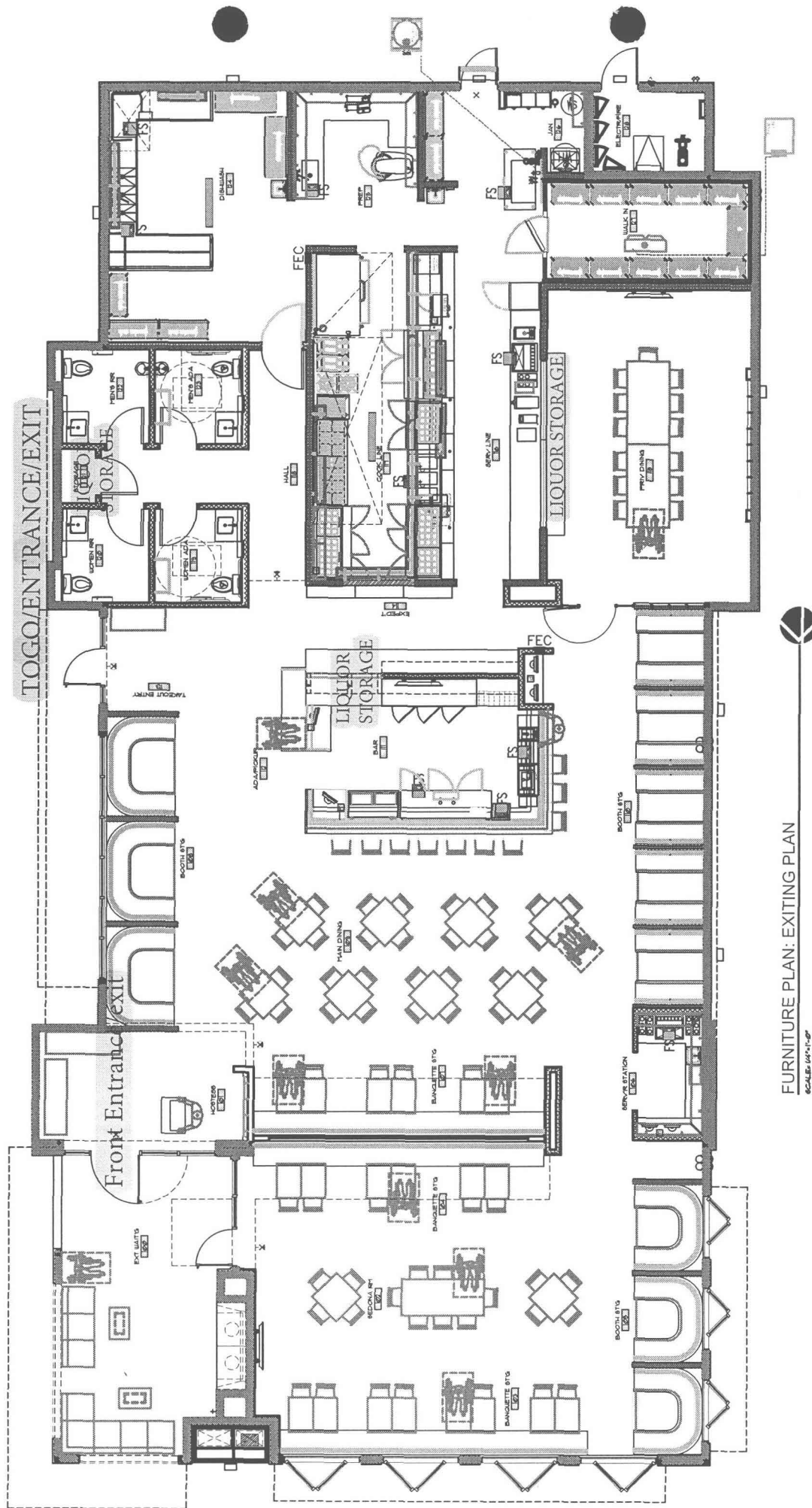
QUESTIONS & ANSWERS**012 Restaurant**

- 1) Are you applying for an Interim Permit (INP)?
No
- 2) Are you one of the following? Please indicate below.
Property Tenant
Subtenant
Property Owner
Property Purchaser
Property Management Company
Property Tenant
- 3) Is there a penalty if lease is not fulfilled?
No
- 4) Is the Business located within the incorporated limits of the city or town of which it is located?
Yes
- 5) What is the total money borrowed for the business not including the lease?
Please list each amount owed to lenders/individuals.
Midfirst bank- 2 million
- 6) Is there a drive through window on the premises?
No
- 7) If there is a patio please indicate contiguous or non-contiguous within 30 feet.
No Patio
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?
Yes
If yes, what is your estimated completion date?
June 2021

DOCUMENTS

DOCUMENT TYPE	FILE NAME	UPLOADED DATE
MENU	BABBO DINE IN.pdf	02/08/2021
DIAGRAM/FLOOR PLAN	Babbo GY Furniture Plan.pdf	02/08/2021
RECORDS REQUIRED FOR AUDIT	Records Required for Audit.pdf	02/10/2021
RESTAURANT OPERATION PLAN	Babbo Business Operation Plan.pdf	02/10/2021
QUESTIONNAIRE	Questionnaire K Pollack.pdf	02/10/2021
QUESTIONNAIRE	Questionnaire A. Phillips.pdf	02/10/2021
	A PHILLIPS ALCOHOL TRAINING CERTS BASIC - MANAGER.pdf	03/07/2021
	K POLLACK ALCOHOL TRAINING CERTS BASIC -MANAGER.pdf	03/07/2021
	A PHILLIPS PASSPORT.pdf	03/07/2021
	lic_alienstat_access AMY PHILLIPS.pdf	03/07/2021
	Babbo GY Furniture Plan UPDATED.pdf	03/07/2021

TOTAL SQUARE FOOTAGE 4,578



FURNITURE PLAN: EXITING PLAN
SCALE: 1/4" = 1'-0"

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Arizona Department of Liquor Licenses and Control
800 W Washington 5th Floor
Phoenix, AZ, 85007-2934
www.azliquor.gov
(602) 542-5141

DLIC USE ONLY

Job # 137403

RESTAURANT OPERATION PLAN

1. Name of restaurant (Please print): **Babbo Italian Eatery**
2. List equipment below by Make, Model, and Capacity: (PROVIDE THE FOLLOWING ITEMS ONLY, NO ATTACHMENTS)

Grill	American Range #ARRB-24
Oven	MARSAL & SONS CUSTOM SD-660 (3 STACK)
Freezer	TRUE FOOD SERVICE #T-23F-HC
Refrigerator	BOOTZ-WALK IN COOLER-CUSTOM 16X8
Sink	CUSTOM STAINLESS
Dish Washing Facilities	PURE FORCE DOUBLE RACK LOW TEMP
Food Preparation Counter (Dimensions)	CUSTOM-VARIOUS SIZES
Other	

3. Attach a copy of your full menu including prices (examples: Breakfast, Lunch, Dinner, and Nonalcoholic beverages).
4. List the seating capacity for:
 - a. Restaurant dining area of your premises: [215]
(Do not include patio seating)
 - b. Bar area of your premises: [+ 12]
 - c. Total dining and bar seating capacity of your premises: [= 227]
5. What Type of dinnerware and utensils are utilized within your restaurant?
☐ Reusable ☐ Disposable ☒ Both
6. Does your restaurant have a bar area that is distinct and separate from the dining area? ☒ YES ☐ No
(If yes, what percentage of the public floor space does this area cover?) 10 %
7. What percentage of your public premises is used primarily for restaurant dining?
(Do not include kitchen, bar, hi-top tables, or game area.) 84 %

8. Does your restaurant contain any games, televisions, or any other entertainment? ☒ YES ☐ No
(If yes, specify what types and how many (examples: 4-TV's, 2-Pool Tables, 1-Video Game, etc.)

3 - TVS

9. Do you have live entertainment or dancing? ☐ YES ☒ No

(If yes, what type and how often 8.5

example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

10. Use space below to list how many employees for each position to fully staff your business.

Position	How many
Cooks	12
Bartenders	4
Hostesses	3
Managers	3
Servers	25
Other (DISHWASHERS)	5
Other ()	
Other ()	

I, Kenneth B Pollack, hereby declare that I am the APPLICANT filing this application.
I have read this application and the contents and all statements true, correct and complete.

X

(Signature of APPLICANT)

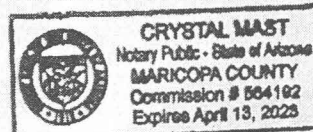
NOTARY

State of AZ County of Maricopa

The foregoing instrument was acknowledged before me this 9 day of Feb 2021
Day Month Year

My Commission Expires on: Apr 13, 2023
Date

Crystal Mast
Signature of Notary Public





Arizona Department of Liquor Licenses and
Control
800 W Washington 5th Floor
Phoenix, AZ 85007-2934
www.azliquor.gov
(602) 542-5141

RECORDS REQUIRED FOR AUDIT
Applies to Series 11 (Hotel/Motel W/Restaurant) & Series 12 (Restaurant) Only

MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH YOUR DLLC RECORDS

In the event of an audit, you will be asked to provide to the Department any documents necessary to determine compliance with A.R.S. §4-205.02(G). Such documents requested may include however, are not limited to:

1. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
2. A list of **all** food and liquor vendors
3. The restaurant menu used during the audit period
4. A price list for alcoholic beverages during the audit period
5. Mark-up figures on food and alcoholic products during the audit period
6. A recent, **accurate** inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
7. Monthly Inventory Figures - beginning and ending figures for food and liquor
8. Chart of accounts (copy)
9. Financial Statements-Income Statements-Balance Sheets
10. General Ledger
 - A. Sales Journals/Monthly Sales Schedules
 - 1) Daily sales Reports (to include the name of each waitress/waiter, bartender, etc. with sales for that day)
 - 2) Daily Cash Register Tapes - Journal Tapes and Z-tapes
 - 3) Dated Guest Checks
 - 4) Coupons/Specials/Discounts
 - 5) Any other evidence to support income from food and liquor sales
 - B. Cash Receipts/Disbursement Journals
 - 1) Daily Bank Deposit Slips
 - 2) Bank Statements and canceled checks
11. Tax Records
 - A. Transaction Privilege Sales, Use and Severance Tax Return (copies)
 - B. Income Tax Return - city, state and federal (copies)
 - C. Any supporting books, records, schedules or documents used in preparation of tax returns
12. Payroll Records
 - A. Copies of all reports required by the State and Federal Government
 - B. Employee Log (A.R.S. §4-119)
 - C. Employee time cards (actual document used to sign in and out each work day)
 - D. Payroll records for all employees showing hours worked each week and hourly wages

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13. Off-site Catering Records (must be complete and separate from restaurant records)

- A. All documents which support the income derived from the sale of food off the license premises.
- B. All documents which support purchases made for food to be sold off the licensed premises.
- C. All coupons/specials/discounts

The sophistication of record keeping varies from establishment to establishment. Regardless of each licensee's accounting methods, the amount of gross revenue derived from the sale of food and liquor must be substantially documented.

REVOCATION OF YOUR LIQUOR LICENSE MAY OCCUR IF YOU FAIL TO COMPLY WITH

A.R.S. §4-210(A)7 AND A.R.S. §4-205.02(G).

A.R.S. §4-210(A)7

The licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquors and, in the case of a restaurant or hotel-motel licensee, all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of food.

A.R.S. §4-205.02(G)

For the purpose of this section:

- 1. "Restaurant" means an establishment which derives **at least forty percent (40%)** of its gross revenue from the sale of food
- 2. "Gross revenue" means the revenue derived from all sales of food and spirituous liquor on the licensed premises, regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any other license that has been issued for the premises pursuant to this article.

NOTARY	
I, (Print Full Name) <u>Amel Phillips</u> X (Signature) <u>[Signature]</u> Controlling Person / Agent My commission expires on: <u>April 13, 2023</u>	have read and understand all aspects of this statement State of <u>AZ</u> County of <u>Maricopa</u> the foregoing instrument was acknowledged before me this <u>9</u> of <u>Feb</u> <u>2021</u> Day Month Year  <u>[Signature]</u> Signature of NOTARY PUBLIC

MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH RECORDS REQUIRED BY THE STATE



APPETIZERS

NEW!

BRUSCHETTA TRIO 11⁹⁵

(PICK THREE)

- Roasted Red Bell Pepper & Goat Cheese
- Salami, Fig with Arugula & Blue Cheese
- Fresh Mozzarella, Basil, Balsamic Glaze & Tomato
- Pear & Walnut with a blend of Goat, Blue Cheese & Honey
- Fig & Prosciutto topped with Arugula
- Spicy Fig Jam with Jalapeño & Cream Cheese
- Balsamic Marinated Tomatoes & Goat Cheese

PESTO CHEESE CROSTINI 8⁹⁵

Toasted Italian Bread, Garlic, Pesto, Mozzarella, Romano Cheese, side of Roma Tomatoes.

PISTACHIO MOZZARELLA 10⁹⁵

Sliced Tomatoes, Fresh Mozzarella, Pistachios, Fresh Basil, Extra Virgin Olive Oil, Balsamic Reduction.

MOZZA-BALLS 10⁹⁵

Three-Cheese Panko Crusted Mozza-balls served with Bolognese Ragù.

FIRECRACKER ROLLS 10⁹⁵

(PICK THREE)

Hand-rolled Won Tons topped with Parmesan, served with Spicy Marinara sauce and a side of Mista Greens.

- **Steak:** Steak^{1*}, Jalapeños, Onions, Provolone and Mozzarella
- **Italian:** Italian Meats, Provolone and Mozzarella
- **Buffalo Chicken:** Buffalo Chicken, Mozzarella, Gorgonzola

WILD MUSHROOMS WITH ROASTED ASPARAGUS 10⁹⁵

Wild Mushrooms, Marsala, Toasted Walnuts, Roasted Asparagus, Shaved Parmesan, Bread Crumbs.

STUFFED PORTOBELLO 11⁹⁵

Portobello Mushroom, Sausage Ragù, Mozzarella, Roma Tomatoes, Parmesan, Fresh Basil.

TOASTED RAVIOLI WITH SAUSAGE RAGÙ 11⁹⁵

Spicy Fried Cheese Ravioli with Sausage Ragù and Romano Cheese.

ARTICHOKE, SHRIMP AND CRAB DIP 11⁹⁵

Artichokes, Shrimp^{1*}, Crab, Pepper-jack Cheese, Romano, Garlic Bread.

NEW!

PROTEIN BOWLS

Brown Rice, Red Quinoa, Broccoli, Yellow Squash, Zucchini and Carrots topped with a Sweet and Spicy Honey Chili Glaze with your choice of protein.

- CHICKEN 13⁹⁵
- FLAT IRON STEAK^{1*} 15⁹⁵
- SHRIMP^{1*} 15⁹⁵
- SALMON^{1*} 18⁹⁵

SALADS

SIDE SALADS

THE POMODORO 4⁹⁵

Whole Skinless Plum Tomato, Fresh Mozzarella, Extra Virgin Olive Oil, Sea Salt, Fresh Basil.

MISTA, CAESAR OR SPRING MIX SIDE SALAD 5⁹⁵

Add a side salad to complement your entrée.

NEW! MINI WEDGE 5⁹⁵

Iceberg Lettuce, Bacon, Blue Cheese, Red Onion, Tomato and Ranch Dressing.

CAESAR CLASSICA 9⁹⁵ / 12⁹⁵

Romaine Lettuce, Croutons, Romano Cheese, Caesar Dressing.

MISTA 10⁹⁵ / 13⁹⁵

Mixed Greens, Tomatoes, Mushrooms, Black Olives, Pepperoncini, Mozzarella, Parmesan, Croutons, Balsamic Vinaigrette.

SPRING MIX 10⁹⁵ / 13⁹⁵

Spring Lettuce Mix, Red Onion, Feta Cheese, Golden Raisins, Pine Nuts, Sweet Vinaigrette.

NEW! SUPER CHOPPED MEDITERRANEAN 11⁹⁵ / 14⁹⁵

Mixed Greens, Red Peppers, Cucumbers, Kalamata Olives, Red Onions, Pepperoncini, Feta Cheese, Balsamic Vinaigrette.

NAPA VALLEY 11⁹⁵ / 14⁹⁵

Belgian Endive, Spring Mix Lettuce, Candied Pecans, Gorgonzola, Goat Cheese, Sweet Vinaigrette.

CHOPPED WEDGE 11⁹⁵ / 14⁹⁵

Chopped Iceberg and Romaine, warm Bacon, Red Onions, Tomatoes, Bleu Cheese, House Made Ranch.

TRY HORSE RADISH RANCH FOR A KICK!

ROASTED ASPARAGUS 11⁹⁵

Roasted Asparagus, Romano Cheese, Side Spring Mix Salad.

KALE AND QUINOA 11⁹⁵ / 14⁹⁵

Red Quinoa, Kale, Roasted Cauliflower and Chickpeas, Corn, Roasted Red Peppers, Asparagus, Feta, Basil Lemon Vinaigrette.

NEW! BBQ CRISPY CHICKEN SALAD 12⁹⁵ / 15⁹⁵

Mixed Greens, Tomatoes, Corn, Red Onion, Bacon, Spicy Jalapeños, Almonds, Mozzarella, Cilantro, Won Tons, Lime Juice, Ranch Dressing.

ROASTED BRUSSELS SPROUTS

BEET SALAD 12⁹⁵ / 15⁹⁵

Spring Lettuce Mix, Roasted Brussels Sprouts, Beets, Golden Raisins, Red Onions, Sliced Almonds, Goat Cheese, Champagne Vinaigrette.

CHOPPED CHICKEN SALAD 12⁹⁵ / 15⁹⁵

Mixed Greens, Mozzarella, Salami, Cucumbers, Tomatoes, Grilled Chicken, Pepperoncini, Balsamic Vinaigrette.

STEAK 'N BLUE 12⁹⁵ / 15⁹⁵

Romaine, Tomatoes, Walnuts, Thinly Sliced Rib Eye Steak^{1*}, Sautéed with Mushrooms, Mixed Peppers, Onions, Blue Cheese, Sweet Vinaigrette.

CHOPPED GORGONZOLA 12⁹⁵ / 15⁹⁵

Mixed Greens, Grilled Chicken, Pears, Apples, Grapes, Tomatoes, Walnuts, Mozzarella, Gorgonzola, Balsamic Vinaigrette.

CLASSIC CHICKEN CAESAR 12⁹⁵ / 15⁹⁵

Caesar Salad topped with Grilled Chicken or Buffalo Style Chicken, Parmesan Cheese.

STEAK AND TEQUILA LIME SALAD 12⁹⁵ / 15⁹⁵

Mixed Greens, Onions, Tomatoes, Mozzarella and House Made Ranch. Topped with chopped Flat Iron Steak^{1*} sautéed with our Tequila Lime Pico.

ADD PROTEIN

- CRISPY CHICKEN 1PC 3⁹⁵
- CHICKEN 5⁹⁵
- SHRIMP^{1*} 6⁹⁵
- FLAT IRON STEAK^{1*} 6⁹⁵
- SALMON^{1*} (7oz) 11⁹⁵

FALL FLAT IRON STEAK IS COOKED MEDIUM TO MEDIUM-HELL

\$7⁵⁰ Kids

All kid's items include a kid's drink (for kids 12 and under).

- MINI CALZONE Cheese or Pepperoni
- PASTA MARINARA
- MINI 1 TOPPING PIZZA
- 2 PIECE CRISPY CHICKEN served with Marinara or Ranch
- KIDS MEATBALL & SPAGHETTI
- KIDS CHICKEN PARM PASTA one piece of Crispy Chicken
- PASTA PARMIGIANA
- KIDS MAC 'N CHEESE
- KIDS ALFREDO PENNE

NOTE: All Kids Meals are topped with Parmesan Cheese

LUNCH COMBOS

Served daily 11am - 3pm

PASTA WITH SALAD 11⁹⁵

Small Pasta with Side Salad (Mista, Caesar, Spring Mix, Mini Wedge, Pomodoro Tomato)

- Mushroom Asparagus
- Pasta Valducci
- Pasta Rustico
- Creamy Pesto Pasta
- Special of the Day

Add Chicken \$5⁹⁵, Shrimp^{1*} \$6⁹⁵, Steak^{1*} \$6⁹⁵

PIZZA WITH SALAD 11⁹⁵

Small Pizza with Side Salad (Mista, Caesar, Spring Mix, Mini Wedge, Pomodoro Tomato)

- Cheese
- Margherita
- Pepperoni
- Bianca
- Special of the Day
- Mushroom, Pepperoni, Sausage

CHALKBOARD ENTRÉES \$14⁹⁵

CHOOSE YOUR ENTRÉE

- Portobello Mushroom
- Roasted Chicken +3
- Shrimp^{1*} +5
- Flat Iron Steak^{1*} +5
- Salmon^{1*} +7

CHOOSE YOUR SIDE SALAD

- Mista
- Caesar
- Spring Mix
- Mini Wedge
- Pomodoro Tomato

CHOOSE YOUR PREPARATION

■ SAUTÉED BRUSSELS SPROUTS AND BEETS

Roasted Brussels Sprouts, Beets, Red Onion, Toasted Almonds, Golden Raisins, Topped with Goat Cheese.

■ TOMATO, BASIL & FETA

Roasted Garlic, Basil and Tomato. Topped with Fresh Basil and Feta Cheese.

■ THE POMODORO

Chopped Pomodoro Tomatoes, Green Onions, Capers, lightly tossed with Extra Virgin Olive Oil and Fresh Garlic.

■ PESTO PRIMAVERA

Pesto, Zucchini, Yellow Squash, Tomato, Mixed Peppers, Red Onion. Topped with Shaved Parmesan and Shaved Carrots.

■ GARLIC ARTICHOKE AND LEMON

Artichoke Hearts, Capers, Sundried Tomatoes, Garlic in a Fresh Lemon Butter Sauce.

■ GARLIC SPINACH AND TOMATO

Sautéed Spinach, Tomatoes, Garlic topped with Gorgonzola Cheese.

■ WILD MARSALA MUSHROOMS

Seasonal Wild Mushrooms sautéed with Marsala Wine, Toasted Walnuts, and Topped with Gorgonzola Cheese.

■ ASPARAGUS FRA DIAVOLO

Sautéed Asparagus with a splash of Tequila and Lime, topped with Cool Tomato, Jalapeño, Onion, and Cilantro.

All Entrées served with side of Seasonal Vegetables.

* WARNING: Consuming Raw or undercooked meat, eggs or seafood can increase your risk of food borne illness.

PASTA

NEW! ZOODLES ARRABBIATA 11⁹⁹
Zucchini Noodles, Spicy Marinara, Pomodoro Tomato, Anchovy Paste, Onion, Fresh Basil.

PASTA POMODORO 11⁹⁹
Chopped Pomodoro Tomatoes, Green Onions, Capers, lightly tossed in Extra Virgin Olive Oil and Garlic. Served on Linguine and topped with Shaved Parmesan.

ALFREDO SUPREMO 12⁹⁹
White Wine, Garlic, Cream, and Parmesan Cheese. Served on Linguine.

NEW! PASTA FRANCAISE 11⁹⁹
Caramelized Onions, Sun Dried Tomatoes, Toasted Pine Nuts and Parmesan in a Garlic Butter Wine Sauce. Served on Fettuccine with a slice of Toasted Ciabatta.

NEW! SUPER FOOD PASTA 11⁹⁹
Pesto, Tuscan Kale, Spinach, Green Onions, Red Chili and Garlic in a White Wine Sauce. Served on Fettuccine.

NEW! WHAT THE KALE!? 12⁹⁹
Artichoke, Garlic, Kale and Roma Tomatoes served in a creamy Three Cheese Sauce. Served on Penne. *TRY IT WITH CRISPY CHICKEN \$3.95*

CREAMY PESTO PASTA 12⁹⁹
Sundried Tomatoes, Mushrooms, Creamy Pesto Sauce. Served on Fusilli.

PASTA PRIMAVERA 12⁹⁹
Mixed Peppers, Broccoli, Zucchini, Mushrooms, Diced Roma and Sun Dried Tomatoes in a White Wine Garlic Butter Sauce. Served on Linguine.

CREAMY MUSHROOM & ASPARAGUS 12⁹⁹
Creamy Garlic Sauce, Sun Dried Tomatoes, Mushrooms, Asparagus. Served on Penne.

PASTA RUSTICO 12⁹⁹
Baby Spinach, Ricotta, Garlic, Fresh Marinara and topped with Mozzarella. Served on Penne.

PASTA VALDUCCI 12⁹⁹
Artichokes, Kalamata Olives, Sun Dried Tomatoes, and Garlic, in a Pink Sauce. Served on Penne.

BABBO'S BOWL O' BOLOGNESE 14⁹⁹
Marinara Sauce, Ground Beef, Thyme, Bay Leaves, Garlic and Romano Cheese. Served on Spaghetti.

PASTA PUGLIA (pronounced poolia) 14⁹⁹
Fresh Tomato Brodo, Fresh Mozzarella, Spicy Italian Sausage topped with Fresh Basil and Shaved Parmesan Cheese. Served on Fusilli.

CHICKEN LIMONE 14⁹⁹
Roasted Chicken Breast, Artichokes, Capers, Fresh Lemon Butter Sauce, Garlic. Served on Fusilli.
GO GREEN: ADD ASPARAGUS FOR THE PERFECT CRUNCH. (\$3.50)

SPAGHETTI AND MEATBALLS 14⁹⁹
Marinara Sauce, Meatballs, Parmesan, Oregano, Basil. Served on Spaghetti.

SUBSTITUTE ZOODLES (ZUCCHINI NOODLES) TO ANY PASTA. THEY'RE AMAZING! 2⁹⁹

NOTE: All pastas are garnished with Parmesan Cheese and Italian Parsley. All pastas can be prepared vegetarian upon request.
Whole Wheat Pasta & Gluten Free Pasta Available At No Additional Charge

ITALIAN SAUSAGE 14⁹⁹
Marinara Sauce, Spicy Italian Sausage, Mixed Peppers, Mushrooms, Marsala Wine. Parmesan Cheese. Served on Penne.

PARMESAN CHICKEN PASTA 14⁹⁹
Crispy Chicken, Marinara, Melted Mozzarella, served on Linguine.

CHICKEN CHIPOTLE 14⁹⁹
Roasted Chicken, Corn, Scallions, Mixed Peppers, Chipotle Cream, Lime Juice, and Cilantro. Served on Penne.

CREAMY GARLIC CHICKEN 14⁹⁹
Roasted Chicken, Creamy Garlic Sauce, Mushrooms, Sun Dried Tomatoes. Served on Penne.

PASTA MARTINI 14⁹⁹
Vodka, Creamy Marinara, Chicken, Artichokes, Garlic, Kalamata Olives. Served on Penne.

SPICY ALFREDO WITH ITALIAN SAUSAGE 14⁹⁹
Scallions, Tomatoes, Mushrooms, Italian Sausage, in a Creamy Garlic Sauce. Served on Fusilli.

ROASTED BRUSSELS SPROUTS AND PANCETTA 14⁹⁹
Crisp Pancetta, Roasted Brussels Sprouts, Red Pepper Flakes in a Garlic Butter Sauce. Served on Fettuccine and topped with Shaved Parmesan and Parsley.

GREAT WHITE BUFFALO 15⁹⁹
Crispy Buffalo Chicken, Broccoli with a Creamy Gorgonzola Sauce. Served on Linguine.

OMG, IT'S RIDICULOUSLY GOOD!!

STUFFED MANICOTTI 15⁹⁹
Baked Ricotta Cheese filled Manicotti with your choice of Sausage or Portobella and Mixed Peppers Ragù. Topped with Fresh Shaved Parmesan and Basil.

CHICKEN FETTUCCINE 15⁹⁹
Roasted Chicken, Broccoli, Asparagus, Yellow Squash, Zucchini, in a Parmesan Garlic Cream Sauce, topped with Carrots. Served on Fettuccine.

AMY'S LASAGNA 15⁹⁹
Four Cheese, Meatball, Bolognese Lasagna... just order it! *IT TAKES LONGER TO COOK, BUT WORTH THE WAIT*

THREE CHEESE MAC AND CHEESE 15⁹⁹
Smokey Chipotle Cream Sauce blended with Cheddar, Mozzarella and Gorgonzola cheeses, Bacon, Sausage, Croutons, served on Penne Pasta.

CAJUN JAMBALAYA 15⁹⁹
Cajun Chicken, Spicy Sausage, Mixed Peppers, Mushrooms, Onions, Roasted in a light Garlic Cajun Sauce. Served on Fettuccine.

GARLIC SHRIMP 15⁹⁹
Shrimp*, Creamy Garlic Sauce, Mushrooms, Sun Dried Tomatoes. Served on Linguine.

ADD PROTEIN

■ CRISPY CHICKEN 1PC	3 ⁹⁹	■ MEATBALL	3 ⁹⁹	† ALL FLAT IRON STEAK IS COOKED MEDIUM TO MEDIUM-WELL
■ CHICKEN	5 ⁹⁹	■ FLAT IRON STEAK*†	6 ⁹⁹	
■ SHRIMP*	6 ⁹⁹	■ SALMON* (7oz)	11 ⁹⁹	
■ SPICY ITALIAN SAUSAGE	5 ⁹⁹			

ITALIAN SANDWICHES

ALL SANDWICHES SERVED ON FOCACCIA WITH YOUR CHOICE OF ZUCCA CHIPS OR PASTA SALAD.

NEW! PROSCIUTTO & FIG 11⁹⁹
Prosciutto, Fresh Pear, Fig & Marcapone Spread, Arugula, EVOO, Salt & Pepper.

SAUSAGE & PEPPERS 11⁹⁹
Spicy Italian Sausage, Fire Roasted Red Peppers, Onions, Pomodoro Tomatoes, Provolone.

MEATBALL PANINO 11⁹⁹
Meatballs, Marinara Sauce, Mozzarella Cheese.

TUSCAN TURKEY 11⁹⁹
Smoked Turkey, Creamy Pesto Sauce, Red Onion, Tomatoes, Fresh Mozzarella, Rosemary.

SMOKED TURKEY 11⁹⁹
Smoked Turkey, Provolone, Cucumber, Tomatoes, Italian Vinaigrette.

NEW! CRISPY CHICKEN PARMESAN 12⁹⁹
Two pieces of our fried Crispy Chicken tenders, home-made Marinara, and Provolone Cheese.

PIZZA

11" PERSONAL PIZZAS

TRADITIONAL CHEESE 11⁹⁹
Marinara Sauce, Mozzarella Cheese.

BIANCA 12⁹⁹
Mozzarella, Tomatoes, Spinach, Ricotta, Parmesan, Rosemary and Garlic.

MARGHERITA 12⁹⁹
Marinara Sauce, Mozzarella, Tomatoes, Fresh Basil, Roasted Garlic.

PEPPERONI 13⁹⁹
Marinara Sauce, Mozzarella, Pepperoni and Oregano.

PORTOBELLO AND GOAT CHEESE 13⁹⁹
Marinara Sauce, Portobello Mushrooms, Mixed Peppers, Mozzarella, Parmesan and Mild Goat Cheese, topped with Fresh Basil.

CODY'S PEPPERONI & BACON 13⁹⁹
Marinara Sauce, Mozzarella, Pepperoni, Bacon.

BBQ STYLE CHICKEN 14⁹⁹
BBQ Sauce, Mozzarella Cheese, Roasted Chicken, Red Onions, Cilantro.

BUFFALO CHICKEN GORGONZOLA 14⁹⁹
Roasted Chicken, Buffalo Sauce, Gorgonzola, Mozzarella and Parmesan.

CHICKEN ALFREDO 14⁹⁹
Alfredo Sauce, Roasted Chicken, Red Onion, Baked Spaghetini, Mozzarella, Parmesan. *KICK IT UP A NOTCH WITH A SPLASH OF BUFFALO SAUCE.*

MUSHROOM-PEPPERONI AND SAUSAGE 14⁹⁹
Marinara Sauce, Mozzarella, Mushrooms, Pepperoni, and Sausage.

SICILIAN 14⁹⁹
Italian Sausage, Spicy Capicola Ham, Salami, Fresh Basil, Fresh Oregano, Mozzarella Cheese, Provolone Cheese, Marinara Sauce.

*Additional Ingredients \$1.25 each
Substitute a 10" Crust/Power Crust for \$2.95*

NOTE: All pizzas are topped with Parmesan Cheese.

13" NEAPOLITAN PIZZAS

THIN AND CRISPY CRUST

NEW! GREEK GARDEN 13⁹⁹
Artichoke, Kalamata Olives, Mozzarella, Red Bell Pepper, Pepperoncini, Red Onion, Feta, EVOO

CLASSIC NEAPOLITAN 13⁹⁹
Extra Virgin Olive Oil, Mozzarella, Fontina, Fresh Mozzarella, Roasted Garlic, Fresh Tomatoes, Fresh Basil.

SWEET ROASTED PEAR AND GRAPE 13⁹⁹
Pear, Grapes, Walnuts, Mozzarella Cheese, Drizzled with Balsamic Glaze and topped with Fresh Basil.

WHITE PIZZA 13⁹⁹
Fresh Spinach, Pomodoro Tomatoes, Mozzarella, Garlic, Alfredo Sauce, topped with Feta.

NEW! FARMHOUSE 14⁹⁹
Italian Sausage, Bacon, Capicola, Caramelized Onion, Gouda, Fontina, Arugula, EVOO, Alfredo Sauce, Sunny Side Up Egg*

NEW! FIG JAM, PROSCIUTTO & ARUGULA 14⁹⁹
Italian Sausage, Fig Jam, Gouda, Prosciutto, Arugula, EVOO

PESTO POMODORO 14⁹⁹
Pesto, Fresh Mozzarella, Pomodoro Tomatoes, topped with Fresh Basil.

Additional Ingredients \$1.25 each

NOTE: All pizzas are topped with Parmesan Cheese.

16" TRADITIONAL PIZZAS

ALL PIZZAS ARE EXTRA LARGE AND HAND TOSSED

- Cheese Pizza 16⁹⁹
- Each Add'l Topping 1⁹⁹
- Chicken 5⁹⁹
- Shrimp* 6⁹⁹
- Steak 1* 6⁹⁹

Meat Choices: Anchovies, Bacon, Canadian Bacon, Meatball, Mild Andouille Sausage, Pepperoni, Salami, Sausage

Vegetarian Choices: Artichokes, Asparagus, Basil, Black Olives, Broccoli, Cilantro, Extra Cheese, Fresh Garlic, Jalapeño, Kalamata Olives, Mixed Bell Peppers, Mushrooms, Onions, Parmesan, Pineapple, Plum Tomatoes, Ricotta, Rosemary, Spinach, Sun Dried Tomatoes, Tomatoes

CALZONES

CHICKEN ARTICHOKE 13⁹⁹
Roasted Chicken, Artichokes, Spinach, Tomatoes, Ricotta and Mozzarella Cheeses.

MUSHROOM-PEPPERONI & SAUSAGE 13⁹⁹
Mushrooms, Pepperoni, Italian Sausage, Ricotta and Mozzarella Cheeses.

NOTE: ALL CALZONES ARE GARNISHED WITH PARMESAN CHEESE AND ITALIAN PARSLEY. SERVED WITH A SIDE OF MARINARA.

BUILD YOUR OWN CALZONE 13⁹⁹
Choose your favorite three ingredients from the Traditional Style Pizza section. Ricotta and Mozzarella included.

- Add'l Ingredients 1⁹⁹
- Add Chicken 5⁹⁹
- Add Shrimp* 6⁹⁹
- Add Flat Iron Steak* 6⁹⁹

ITALIAN SODAS

DREAMSICLE 5⁹⁹
A dreamy Orange cream soda mixed with Sprite, Mandarin-Orange and Vanilla syrups, and a Splash of Cream.

HURRICANE 5⁹⁹
A downpour of Vanilla, Cherry and Mandarin Syrups spun with Sprite and a Splash of Cream.

RASPBERRY SWIRL 5⁹⁹
A Raspberry, Vanilla, Cream Swirl mixed with Sprite and a Splash of Cream.

VERY-CHANILLA... (OOPS!) 5⁹⁹
This is very Cherry Vanilla. A classic mix of Sprite, Cherry and Vanilla Syrups and a Splash of Cream.

* WARNING: Consuming raw or undercooked meat, eggs or seafood can increase your risk of food borne illness.



Arizona Department of Liquor Licenses and Control
800 W Washington 5th Floor
Phoenix, AZ 85007-2934
www.azliquor.gov
(602) 542-5141

QUESTIONNAIRE
A.R.S. § 4-202, 4-210
Type or Print with **Black Ink**

804-987

The fees allowed by R19-1-102 will be charged for all dishonored checks.

ATTENTION APPLICANT: This is a legally binding document. Please type or print in **black ink**. An investigation of your background will be conducted. Incomplete applications will not be accepted. False or misleading answers may result in the denial or revocation of a license or permit and could result in criminal prosecution.

Attention local governments: Social security and birth date information is confidential. This information may be given to law enforcement agencies for background checks only.

QUESTIONNAIRE IS TO BE COMPLETED BY EACH CONTROLLING PERSON, AGENT AND MANAGER BEING DISCLOSED TO THE DEPARTMENT. EACH PERSON COMPLETING THIS FORM MUST SUBMIT A **BLUE OR BLACK LINED FINGERPRINT CARD** ALONG WITH A \$22 FEE. FINGERPRINTS MUST BE DONE BY A LAW ENFORCEMENT AGENCY OR BONA FIDE FINGERPRINT SERVICE. FOR AN ADDITIONAL \$13 FEE, FINGERPRINTS MAY BE DONE AT THE DEPARTMENT OF LIQUOR WHEN ACCOMPANIED BY A COMPLETED APPLICATION.

Liquor License#:

137403

1. Check the
Appropriate
Box →

☐ Controlling Person

☒ Agent

☐ Premises Manager

(complete all questions except #12)

2. Name: PHILLIPS, AMY LOUISE

Birth Date: [REDACTED] (NOT a public record)

3. Social Security #: [REDACTED] Driver License #: [REDACTED] State: ARIZONA

4. Place of birth: PORTLAND, OREGON USA Height: 5'6 Weight: 175 Eyes: BLUE Hair: BLONDE

5. Name of current/most recent spouse: PHILLIPS, PAUL EDWIN DWIGHT Birth Date: [REDACTED] (NOT a public record)

6. Are you a bona fide resident of Arizona? ☒ Yes ☐ No If yes, what is your date of residency: JULY 5, 2000

7. Daytime telephone number: 602-708-9404 E-mail address: AMYPHILLIPS@BABBOITALIAN.COM

8. Business Name: BABBO ITALIAN EATERY Business Phone: 602, 708, 9404

9. Business Location Address: 15705 W MCDOWELL RD GOODYEAR, AZ MARICOPA 85395

Street (do not use PO Box) City State County Zip

10. List your employment or type of business during the past five (5) years. If unemployed, retired, or student, list residence address.

FROM Month/Year	TO Month/Year	DESCRIBE POSITION OR BUSINESS	EMPLOYERS NAME OR NAME OF BUSINESS (Street Address, City, State & Zip)
09/04	CURRENT	COMPANY GENERAL MANAGER	BABBO ITALIAN EATERY PO BOX 27647 SCOTTSDALE, AZ 85255

(ATTACH ADDITIONAL SHEET IF NECESSARY)

11. Provide your residence address information for the last five (5) years: A.R.S. §4-202(D)

FROM Month/Year	TO Month/Year	RESIDENTIAL Street Address
07/04	CURRENT	6414 W. BRILES RD. PHOENIX, AZ 85083

(ATTACH ADDITIONAL SHEET IF NECESSARY)

12. As a Controlling Person or Agent, will you be physically present and operating the licensed premises?
If you answered YES, then answer #13 below. If NO, skip to #14. ☒ Yes ☐ No
13. Have you attended a DLLC approved Basic & Management Liquor Law Training Course within the past 3 years? ☒ Yes ☐ No
14. Have you been cited, arrested, indicted, convicted, or summoned into court for violation of ANY criminal law or ordinance, regardless of the disposition, even if dismissed or expunged, within the past five (5) years? ☐ Yes ☒ No
15. Are there ANY administrative law citations, compliance actions or consents, criminal arrests, indictments or summonses pending against you? (Do not include civil traffic tickets.) A.R.S. §4-202, 4-210 ☐ Yes ☒ No
16. Has anyone EVER obtained a judgement against you the subject of which involved fraud or misrepresentation? ☐ Yes ☒ No
17. Have you had a liquor application or license rejected, denied, revoked or suspended in or outside of Arizona within the last five years? A.R.S. §4-202(D) ☐ Yes ☒ No
18. Has an entity in which you are or have been a controlling person had an application or license rejected, denied, revoked or suspended in or outside of Arizona within the last five years? A.R.S. §4-202(D) ☐ Yes ☒ No

If you answered "YES" to any Question 14 through 18 YOU MUST attach a signed statement.
Give complete details including dates, agencies involved and dispositions.

CHANGES TO QUESTIONS 14-18 MAY NOT BE ACCEPTED

NOTARY

I (Print Full Name) Amy Phillips hereby declare that I am the Agent/ Controlling Person / Premises Manager filing this application. I have read this document and verify the contents and all statements are true, correct and complete, to the best of my knowledge.

Signature: [Signature]

State of AZ

County of Maricopa

The foregoing instrument was acknowledged before me this

My Commission Expires on Apr 13 2023

Date

Day

Day of Feb

Month

Year 2021



CRYSTAL MAST
Notary Public - State of Arizona
MARICOPA COUNTY
Commission # 664182
Expires April 13, 2023

[Signature]
Signature of Notary

The Licensee has authorized the person named on this questionnaire to act as manager for the above license.

PRINT NAME Ken Pollack

SIGNATURE: [Signature]



State of Arizona
Department of Liquor Licenses and Control
800 W. Washington 5th Floor
Phoenix, AZ 85007
(602) 542-5141

**ARIZONA STATEMENT OF CITIZENSHIP
OR ALIEN STATUS FOR STATE PUBLIC BENEFITS**

Title IV of the federal Personal Responsibility and Work Opportunity Reconciliation Act of 1996 (the "Act"), 8 U.S.C. § 1621, provides that, with certain exceptions, only United States citizens, United States non-citizen nationals, non-exempt "qualified aliens" (and sometimes only particular categories of qualified aliens), nonimmigrant, and certain aliens paroled into the United States are eligible to receive state, or local public benefits. With certain exceptions, a professional license and commercial license issued by a State agency is a State public benefit.

Arizona Revised Statutes § 41-1080 requires, in general, that a person applying for a license must submit documentation to the license agency that satisfactorily demonstrates the applicant's presence in the United States is authorized under federal law.

Directions: All applicants must complete Sections I, II, and IV. Applicants who are not U.S. citizens or nationals must also complete Section III.

Submit this completed form and a copy of one or more document(s) from the attached "Evidence of U.S. Citizenship, U.S. National Status, or Alien Status" with your application for license or renewal. If the document you submit does not contain a photograph, you must also provide a government issued document that contains your photograph. You must submit supporting legal documentation (i.e. marriage certificate) if the name on your evidence is not the same as your current legal name.

SECTION I – APPLICANT INFORMATION

INDIVIDUAL OWNER/AGENT NAME (Print or type) AMY PHILLIPS

SECTION II – CITIZENSHIP OR NATIONAL STATUS DECLARATION

Are you a citizen or national of the United States? ☒ Yes ☐ No

If **Yes**, indicate place of birth:

City Portland State (or equivalent) Oregon Country or Territory Washington

If you answered **Yes**, 1) Attach a legible copy of a document from the attached list.

2) Name of document: US Passport
Go to Section IV.

If you answered **No**, you must complete Section III and IV.

21 APR 11 11:11 PM 405

SECTION III – ALIEN STATUS DECLARATION

To be completed by applicants who are not citizens or nationals of the United States. Please indicate alien status by checking the appropriate box. Attach a legible copy of a document from the attached list or other document as evidence of your status.

Name of document provided

Qualified Alien Status (8 U.S.C. §§ 1621(a)(1), -1641(b) and (c))

- ☐ 1. An alien lawfully admitted for permanent residence under the Immigration and Nationality Act (INA)
- ☐ 2. An alien who is granted asylum under Section 208 of the INA.
- ☐ 3. A refugee admitted to the United States under Section 207 of the INA.
- ☐ 4. An alien paroled into the United States for at least one year under Section 212(d)(5) of the INA.
- ☐ 5. An alien whose deportation is being withheld under Section 243(h) of the INA.
- ☐ 6. An alien granted conditional entry under Section 203(a)(7) of the INA as in effect prior to April 1, 1980.
- ☐ 7. An alien who is a Cuban/Haitian entrant.
- ☐ 8. An alien who has, or whose child or child's parent is a "battered alien" or an alien subject to extreme cruelty in the United States.

Nonimmigrant Status (8 U.S.C. § 1621(a)(2))

- ☐ 9. A nonimmigrant under the Immigration and Nationality Act [8 U.S.C § 1101 et seq.] Non immigrants are persons who have temporary status for a specific purpose. See 8 U.S.C § 1101(a)(15).

Alien Paroled into the United States for Less Than One Year (8 U.S.C. § 1621(a)(3))

- ☐ 10. An alien paroled into the United States for less than one year under Section 212(d)(5) of the INA

Other Persons (8 U.S.C § 1621(c)(2)(A) and (C))

- ☐ 11. A nonimmigrant whose visa for entry is related to employment in the United States, or
- ☐ 12. A citizen of a freely associated state, if section 141 of the applicable compact of free association approved in Public Law 99-239 or 99-658 (or a successor provision) is in effect [Freely Associated States include the Republic of the Marshall Islands, Republic of Palau and the Federate States of Micronesia, 48 U.S.C. § 1901 *et seq.*];
- ☐ 13. A foreign national not physically present in the United States.

Otherwise Lawfully Present

- ☐ 14. A person not described in categories 1-13 who is otherwise lawfully present in the United States.

PLEASE NOTE: The federal Personal Responsibility and Work Opportunity Reconciliation Act may make persons who fall into this category ineligible for licensure. See 8 U.S.C. § 1621(a).

SECTION IV - DECLARATION

All applicants must complete this section.

I declare under penalty of perjury under the laws of the state of Arizona that the answers and evidence I have given are true and correct to the best of my knowledge.

Amy Phillips

Individual Owner/Agent Printed Name

Amy Phillips

Individual Owner/Agent Signature

3/7/2021

Today's Date

EVIDENCE OF U.S. CITIZENSHIP, U.S. NATIONAL STATUS, OR ALIEN STATUS

You must submit supporting legal documentation (i.e. marriage certificate) if the name on your evidence is not the same as your current legal name.

Evidence showing authorized presence in the United State includes the following:

1. An Arizona driver license issued after 1996 or an Arizona non-operating identification card.
2. A driver license issued by a state that verifies lawful presence in the United States.
3. A birth certificate or delayed birth certificate showing birth in one of the 50 states, the District of Columbia, Puerto Rico (on or after January 13, 1941), Guam, the U.S. Virgin Islands (on or after January 17, 1917), American Samoa, or the Northern Mariana Islands (on or after November 4, 1986, Northern Mariana Islands local time)
4. A United States certificate of birth abroad.
5. A United States passport. ***Passport must be signed***
6. A foreign passport with a United States visa.
7. An I-94 form with a photograph.
8. A United States citizenship and immigration services employment authorization document or refugee travel document.
9. A United States certificate of naturalization.
10. A United States certificate of citizenship.
11. A tribal certificate of Indian blood.
12. A tribal or bureau of Indian affairs affidavit of birth.
13. Any other license that is issued by the federal government, any other state government, an agency of this state or a political subdivision of this state that requires proof of citizenship or lawful alien status before issuing the license.

*Of the United States,
in Order to form a more perfect Union,
establish Justice, insure domestic Tranquility,
provide for the common defence,
promote the general Welfare, and secure
the Blessings of Liberty to ourselves and
our Posterity, do ordain and establish this
Constitution for the United States of America.*

SIGNATURE OF BEARER / SIGNATURE DU TITULAIRE / FIRMA DEL TITULAR

PASSPORT
PASSEPORT
PASAPORTE

UNITED STATES OF AMERICA

Type / Type / Tipo	Code / Code / Código	Passport No. / No. du Passeport / No. de Pasaporto

P

USA

Surname / Nom / Apellidos

PHILLIPS

Given Names / Prénoms / Nombres

AMY LOUISE

Nationality / Nationalité / Nacionalidad

UNITED STATES OF AMERICA

Date of birth / Date de naissance / Fecha de nacimiento

Place of birth / Lieu de naissance / Lugar de nacimiento

OREGON, U.S.A.

Date of issue / Date de délivrance / Fecha de expedición

05 Nov 2013

Date of expiration / Date d'expiration / Fecha de caducidad

04 Nov 2023

Endorsements / Mentions Spéciales / Anotaciones

SEE PAGE 27

Sex / Sexe / Sexo

F

Authority / Autorité / Autoridad

United States

Department of State

P<USAPHILLIPS<<AMY<LOUISE<<<<<<<<<<<<<<<<<<

THE UNIVERSITY OF CHICAGO

Certificate # 11122017

Certificate of Completion
For
Title 4 **BASIC** Liquor Law Training

☐ On-sale
☐ Off-sale
☒ On- and off-sale

A Certificate of Completion must be on a form provided by the Arizona Department of Liquor. Certificates are completed by a state-approved training provider and, when issued, the Certificate is signed by the course participant.

The State requires BASIC Title 4 training only as a prerequisite for MANAGEMENT Title 4 training or as a result of a liquor law violation. Persons required to have BASIC Title 4 training are listed at the base of this Certificate. Licensees sometimes require BASIC Title 4 Training a condition of employment.

A replacement Certificate of Completion for Title 4 training must be available through the training provider for two years after the training completion date.

Student Information

Amy Phillip
Full Name (please print)
[Signature]
Signature
11-12-2020 11-12-2023
Training Completion Date Certificate Expiration Date
(three years from completion date)

Training Provider Information

Arizona Liquor Training – A Division of Discovery Detective Academy

Company Name

7418 East Helm Dr., Scottsdale, AZ 85260

Mailing Address

(480) 951-6545

Daytime Contact Phone Number

I, Jacque Bell, certify that the above named individual did successfully complete
Instructor Name (please print)
Title 4 BASIC Training in accordance with A.R.S. §4-112(G)(2) and Arizona Administrative Code (A.A.C.) R19-1-103 using training course content and materials approved by the Arizona Department of Liquor Licenses and Control. I understand that misuse of this Certificate of Completion can result in the revocation of State-approval for the Title 4 Training Provider named in this section as provided by A.A.C. R19-1-103(E) and (F).

Jacque Bell 12 / NOV / 2020
Instructor Signature Day Mo Year

Persons required to complete BASIC & MANAGEMENT Title 4 training: 1) owner(s) actively involved in the daily business operations of a liquor-licensed business of a series listed below
2) licensees, agents and managers actively involved in the daily business operations of a liquor-licensed business of a series listed below

In-state Microbrewery (series 3)	Government (series 5)	Bar (series 6)	Beer & Wine Bar (series 7)
Conveyance (series 8)	Liquor Store (series 9)	Private Club (series 14)	Hotel/Motel w/restaurant (series 11)
Restaurant (series 12)	In-state Farm Winery (series 13)		Beer & Wine Store (series 10)

Liquor license applications (initial and renewal) are not complete until valid Certificates of Completion for all required persons have been submitted to the Department of Liquor.

The questionnaire (which designates a manager to a location) and the agent change form (which assigns a new agent to active liquor licenses) are not complete until valid Certificates of Completion for all required persons have been submitted to the Department of Liquor.

July 11, 2013

21 MAR 11 11:41 PM '06

Certificate # 11122017

Certificate of Completion
For
Title 4 **MANAGEMENT** Liquor Law Training

A Certificate of Completion must be on a form provided by the Arizona Department of Liquor. Certificates are completed by a state-approved training provider and, when issued, the Certificate is signed by the course participant.

Basic Title 4 training is a prerequisite for MANAGEMENT Title 4 training. A valid Certificate of Completion for BASIC Title 4 training must be on file at the Department of Liquor and satisfactory completion of a State-approved BASIC Title 4 course must be verified by the training provider prior to issuing a Certificate of Completion for MANAGEMENT Title 4 training.

A replacement Certificate of Completion for Title 4 training must be available through the training provider for two years after the training completion date.

Student Information

Amy Phillips
Full Name (please print)

[Signature]
Signature

11-12-2020

Training Completion Date

11-12-2023

Certificate Expiration Date
(three years from completion date)

Training Provider Information

Arizona Liquor Training – A Division of Discovery Detective Academy

Company Name

7418 East Helm Dr., Scottsdale, AZ 85260

Mailing Address

(480) 951-6545

Daytime Contact Phone Number

I, Jacque Bell, certify that the above named individual did successfully complete
Instructor Name (please print)

Title 4 MANAGEMENT Training in accordance with A.R.S. §4-112(G)(2) and Arizona Administrative Code (A.A.C.)R19-1-103 using training course content and materials approved by the Arizona Department of Liquor Licenses and Control. I understand that misuse of this Certificate of Completion can result in the revocation of State-approval for the Title 4 Training Provider named in this section as provided by A.A.C. R19-1-103(E) and (F).

Jacque Bell
Instructor Signature

12 / NOV / 2020
Day Mo Year

Persons required to complete BASIC & MANAGEMENT Title 4 training: 1) owner(s) actively involved in the daily business operations of a liquor-licensed business of a series listed below
2) licensees, agents and managers actively involved in the daily business operations of a liquor-licensed business of a series listed below

In-state Microbrewery (series 3)
Conveyance (series 8)
Restaurant (series 12)

Government (series 5)
Liquor Store (series 9)
In-state Farm Winery (series 13)

Bar (series 6)
Private Club (series 14)

Beer & Wine Bar (series 7)
Hotel/Motel w/restaurant (series 11)
Beer & Wine Store (series 10)

Liquor license applications (initial and renewal) are not complete until valid Certificates of Completion for all required persons have been submitted to the Department of Liquor.

The questionnaire (which designates a manager to a location) and the agent change form (which assigns a new agent to active liquor licenses) are not complete until valid Certificates of Completion for all required persons have been submitted to the Department of Liquor.

July 11, 2013

21 MAR 11 10:11 PM '13



Arizona Department of Liquor Licenses and Control
800 W Washington 5th Floor
Phoenix, AZ 85007-2934
www.azliquor.gov
(602) 542-5141

QUESTIONNAIRE
A.R.S. §4-202, 4-210
Type or Print with Black Ink

804-987

The fees allowed by R19-1-102 will be charged for all dishonored checks.

ATTENTION APPLICANT: This is a legally binding document. Please type or print in black ink. An investigation of your background will be conducted. Incomplete applications will not be accepted. False or misleading answers may result in the denial or revocation of a license or permit and could result in criminal prosecution.

Attention local governments: Social security and birth date information is confidential. This information may be given to law enforcement agencies for background checks only.

QUESTIONNAIRE IS TO BE COMPLETED BY EACH CONTROLLING PERSON, AGENT AND MANAGER BEING DISCLOSED TO THE DEPARTMENT. EACH PERSON COMPLETING THIS FORM MUST SUBMIT A BLUE OR BLACK LINED FINGERPRINT CARD ALONG WITH A \$22 FEE. FINGERPRINTS MUST BE DONE BY A LAW ENFORCEMENT AGENCY OR BONA FIDE FINGERPRINT SERVICE. FOR AN ADDITIONAL \$13 FEE, FINGERPRINTS MAY BE DONE AT THE DEPARTMENT OF LIQUOR WHEN ACCOMPANIED BY A COMPLETED APPLICATION.

Liquor License#:

137403

1. Check the Appropriate Box →

☒ Controlling Person

☐ Agent

☐ Premises Manager

(complete all questions except #12)

2. Name: POLLACK, KENNETH, BRUCE

Birth Date:

(NOT a public record)

3. Social Security #:

Driver License#:

State:

ARIZONA

4. Place of birth: LOS ANGELES, CA USA

Height: 5'8

Weight: 175

Eyes: BR

Hair: BRN

5. Name of current/most recent spouse: POLLACK, CHARLOTTE

Birth Date:

(NOT a public record)

6. Are you a bona fide resident of Arizona?

☒ Yes ☐ No

If yes, what is your date of residency:

JANUARY 1994

7. Daytime telephone number: 480-695-6487

E-mail address:

BABBOITALIAN@GMAIL.COM

8. Business Name: BABBO ITALIAN EATERY

Business Phone:

602/708/9404

9. Business Location Address:

15705 W MCDOWELL RD GOODYEAR, AZ MARICOPA 85395

Street (do not use PO Box)

City

State

County

Zip

10. List your employment or type of business during the past five (5) years. If unemployed, retired, or student, list residence address.

FROM Month/Year	TO Month/Year	DESCRIBE POSITION OR BUSINESS	EMPLOYERS NAME OR NAME OF BUSINESS (Street Address, City, State & Zip)
01/02	CURRENT	RESTAURANT OWNER	BABBO ITALIAN EATERY PO BOX 27647 SCOTTSDALE, AZ 85255

(ATTACH ADDITIONAL SHEET IF NECESSARY)

11. Provide your residence address information for the last five (5) years: *A.R.S. §4-202(D)*

FROM Month/Year	TO Month/Year	RESIDENTIAL Street Address
01/05	CURRENT	7788 E SANTA CATALINA DR. SCOTTSDALE, AZ. 85255

(ATTACH ADDITIONAL SHEET IF NECESSARY)

12. As a Controlling Person or Agent, will you be physically present and operating the licensed premises?
If you answered YES, then answer #13 below. If NO, skip to #14. ☒ Yes ☐ No
13. Have you attended a DLLC approved Basic & Management Liquor Law Training Course within the past 3 years? ☒ Yes ☐ No
14. Have you been cited, arrested, indicted, convicted, or summoned into court for violation of ANY criminal law or ordinance, regardless of the disposition, even if dismissed or expunged, within the past five (5) years? ☐ Yes ☒ No
15. Are there ANY administrative law citations, compliance actions or consents, criminal arrests, indictments or summonses pending against you? (Do not include civil traffic tickets.) *A.R.S. §4-202, 4-210* ☐ Yes ☒ No
16. Has anyone EVER obtained a judgement against you the subject of which involved fraud or misrepresentation? ☐ Yes ☒ No
17. Have you had a liquor application or license rejected, denied, revoked or suspended in or outside of Arizona within the last five years? *A.R.S. §4-202(D)* ☐ Yes ☒ No
18. Has an entity in which you are or have been a controlling person had an application or license rejected, denied, revoked or suspended in or outside of Arizona within the last five years? *A.R.S. §4-202(D)* ☐ Yes ☒ No

If you answered "YES" to any Question 14 through 18 **YOU MUST** attach a signed statement.
Give complete details including dates, agencies involved and dispositions.

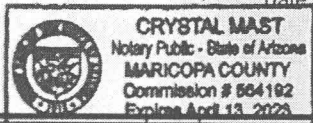
CHANGES TO QUESTIONS 14-18 MAY NOT BE ACCEPTED

NOTARY

I (Print Full Name) Kenneth B Pollock hereby declare that I am the Agent/ Controlling Person / Premises Manager filing this application. I have read this document and verify the contents and all statements are true, correct and complete, to the best of my knowledge.

Signature: [Signature] State of AZ County of Maricopa
The foregoing instrument was acknowledged before me this

My Commission Expires on: Apr 13, 2023 9 Day of Feb 2021
Date Month Year



[Signature]
Signature of Notary

The Licensee has authorized the person named on this questionnaire to act as manager for the above License.

PRINT NAME: Ken Pollock SIGNATURE: [Signature]

Certificate # 11122029

Certificate of Completion
For
Title 4 **MANAGEMENT** Liquor Law Training

A Certificate of Completion must be on a form provided by the Arizona Department of Liquor. Certificates are completed by a state-approved training provider and, when issued, the Certificate is signed by the course participant.

Basic Title 4 training is a prerequisite for MANAGEMENT Title 4 training. A valid Certificate of Completion for BASIC Title 4 training must be on file at the Department of Liquor and satisfactory completion of a State-approved BASIC Title 4 course must be verified by the training provider prior to issuing a Certificate of Completion for MANAGEMENT Title 4 training.

A replacement Certificate of Completion for Title 4 training must be available through the training provider for two years after the training completion date.

Student Information

Ken Pollack
Full Name (please print)

[Signature]
Signature

11-12-2020

Training Completion Date

11-12-2023

Certificate Expiration Date
(three years from completion date)

Training Provider Information

Arizona Liquor Training – A Division of Discovery Detective Academy

Company Name

7418 East Helm Dr., Scottsdale, AZ 85260

Mailing Address

(480) 951-6545

Daytime Contact Phone Number

I, Jacque Bell, certify that the above named individual did successfully complete
Instructor Name (please print)

Title 4 MANAGEMENT Training in accordance with A.R.S. §4-112(G)(2) and Arizona Administrative Code (A.A.C.)R19-1-103 using training course content and materials approved by the Arizona Department of Liquor Licenses and Control. I understand that misuse of this Certificate of Completion can result in the revocation of State-approval for the Title 4 Training Provider named in this section as provided by A.A.C. R19-1-103(E) and (F).

Jacque Bell
Instructor Signature

12 / NOV / 2020
Day Mo Year

Persons required to complete BASIC & MANAGEMENT Title 4 training: 1) owner(s) actively involved in the daily business operations of a liquor-licensed business of a series listed below
2) licensees, agents and managers actively involved in the daily business operations of a liquor-licensed business of a series listed below

In-state Microbrewery (series 3)
Conveyance (series 8)
Restaurant (series 12)

Government (series 5)
Liquor Store (series 9)
In-state Farm Winery (series 13)

Bar (series 6)
Private Club (series 14)

Beer & Wine Bar (series 7)
Hotel/Motel w/restaurant (series 11)
Beer & Wine Store (series 10)

Liquor license applications (initial and renewal) are not complete until valid Certificates of Completion for all required persons have been submitted to the Department of Liquor.

The questionnaire (which designates a manager to a location) and the agent change form (which assigns a new agent to active liquor licenses) are not complete until valid Certificates of Completion for all required persons have been submitted to the Department of Liquor.

July 11, 2013

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Certificate # 11122029

Certificate of Completion
For
Title 4 **BASIC** Liquor Law Training

☐ On-sale
☐ Off-sale
☒ On- and off-sale

A Certificate of Completion must be on a form provided by the Arizona Department of Liquor. Certificates are completed by a state-approved training provider and, when issued, the Certificate is signed by the course participant.

The State requires BASIC Title 4 training only as a prerequisite for MANAGEMENT Title 4 training or as a result of a liquor law violation. Persons required to have BASIC Title 4 training are listed at the base of this Certificate. Licensees sometimes require BASIC Title 4 Training a condition of employment.

A replacement Certificate of Completion for Title 4 training must be available through the training provider for two years after the training completion date.

Student Information

Ken Pollack
Full Name (please print)

[Signature]
Signature

11-12-2020

Training Completion Date

11-12-2023

Certificate Expiration Date
(three years from completion date)

Training Provider Information

Arizona Liquor Training – A Division of Discovery Detective Academy

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Jacque Bell
Instructor Signature

12 / NOV / 2020

Day Mo Year

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July 11, 2013

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