



Pima County Clerk of the Board

Julie Castañeda

Melissa Manriquez
Deputy Clerk

Administration Division
130 W. Congress, 1st Floor
Tucson, AZ 85701
Phone: (520)724-8449 • Fax: (520)222-0448

Management of Information & Records Division
1640 East Benson Highway
Tucson, Arizona 85714
Phone: (520) 351-8454 • Fax: (520) 791-6666

November 4, 2021

Steve Hashemi
Mona's Danish Bakery
4777 E. Sunrise Drive No. 113
Tucson, AZ 85718

RE: Arizona Liquor License Job No.:160762
d.b.a. Mona's Danish Bakery

Dear Mr. Hashemi:

Enclosed is a copy of the Affidavit of Posting relative to your Liquor License Application for a Series 12, Restaurant, which was received in our office on October 7, 2021. The Hearing before the Pima County Board of Supervisors has been scheduled for Tuesday, November 16, 2021, at 9:00 a.m. or thereafter, and will be held virtually.

You may attend this hearing virtually by calling this office to request remote access.

Should you have any questions pertaining to this matter, please contact this office at (520)724-8449.

Sincerely,

A handwritten signature in black ink that reads "Julie Castañeda, Deputy".

Julie Castañeda
Clerk of the Board

Enclosure



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

AFFIDAVIT OF POSTING

Date of Posting: 10/12/21 Date of Posting Removal: 11/03/21

Applicant's Name: **Mona's Danish Bakery**
Hashemi Steve
Last First Middle

Business Address: **4777 E. Sunrise Drive No. 113** **Tucson** **85718**
Street City Zip

License #: 160762

11/03/21 10:22:10 AM
 M

I hereby certify that pursuant to A.R.S. 4-201, I posted notice in a conspicuous place on the premises proposed to be licensed by the above applicant and said notice was posted for at least twenty (20) days.

D.R. McCallap PCSD Process Server 520-288-1358
Print Name of City/County Official Title Phone Number

DR McCallap 11/03/21
Signature Date Signed

Return this affidavit with your recommendations (i.e., Minutes of Meeting, Verbatim, etc.) or any other related documents. If you have any questions please call (602) 542-5141 and ask for the Licensing Division.

Cu/8/21 for removal



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TO: Development Services, Zoning Division
FROM: Melissa Whitney
Administrative Support Specialist Senior
DATE: 10/8/2021
RE: Zoning Report - Application for Liquor License

Attached is the application of:

Steve Hashemi
d.b.a. Mona's Danish Bakery
4777 E. Sunrise Drive No. 113
Tucson, AZ 85718

Arizona Liquor License Job No. 160762
Series 12, Restaurant
New License
Person Transfer
Location Transfer

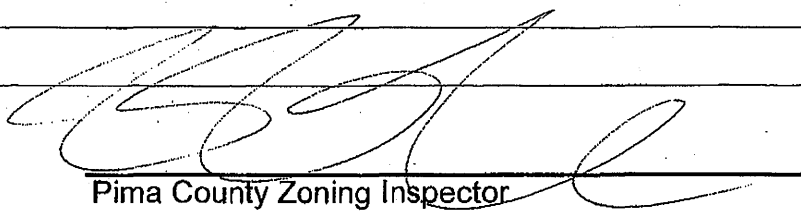
ZONING REPORT

DATE: 10/11/21

Will current zoning regulations permit the issuance of the license at this location?

Yes No

If No, please explain:



Pima County Zoning Inspector

When complete, please return to cob_mail@pima.gov

DCT 1121P10406 PCC CLK OF ID

State of Arizona
Department of Liquor Licenses and Control

21-15-9429

Created 10/07/2021 @ 10:48:46 AM

Local Governing Body Report

LICENSE

Number: Type: 012 RESTAURANT
Name: MONA'S DANISH BAKERY
State: Pending
Issue Date: Expiration Date:
Original Issue Date:
Location: 4777 E SUNRISE DRIVE
#113
TUCSON, AZ 85718
USA
Mailing Address: 4777 E SUNRISE DRIVE
#113
TUCSON, AZ 85718
USA
Phone: (520)579-1959
Alt. Phone: (520)982-1999
Email: MONASDANISHBAKERY@GMAIL.COM

AGENT

Name: STEVE HASHEMI
Gender: Male
Correspondence Address: 4777 E SUNRISE DRIVE
#113
TUCSON, AZ 85718
USA
Phone: (520)982-1999
Alt. Phone:
Email: MONASDANISHBAKERY@GMAIL.COM

OWNER

10/07/21 10:48:46 AM
JMM

Name: MONA'S DANISH BAKERY INC
Contact Name: STEVE HASHEMI
Type: CORPORATION
AZ.CC File Number: 12657895 State of Incorporation: AZ
Incorporation Date: 06/09/2006
Correspondence Address: 4777 E SUNRISE DRIVE
#113
TUCSON, AZ 85718
USA
Phone: (520)982-1999
Alt. Phone:
Email: MONASDANISHBAKERY@GMAIL.COM

Officers / Stockholders

Name:	Title:	% Interest:
SHARAREH FAREGHI	Director	50.00
STEVE HASHEMI	President	50.00

MONA'S DANISH BAKERY INC - President

Name: STEVE HASHEMI
Gender: Male
Correspondence Address: 4777 E SUNRISE DRIVE
#113
TUCSON, AZ 85718
USA
Phone: (520)982-1999
Alt. Phone:
Email: MONASDANISHBAKERY@GMAIL.COM

MONA'S DANISH BAKERY INC - Director

Name: SHARAREH FAREGHI
Gender: Female
Correspondence Address: 4777 E SUNRISE DRIVE
#113
TUCSON, AZ 85718
USA
Phone: (520)390-3263
Alt. Phone:
Email: MONASDANISHBAKERY@GMAIL.COM

APPLICATION INFORMATION

Application Number: 160762
Application Type: New Application
Created Date: ~~09/08/2021~~ 10-9-2021 Aizel

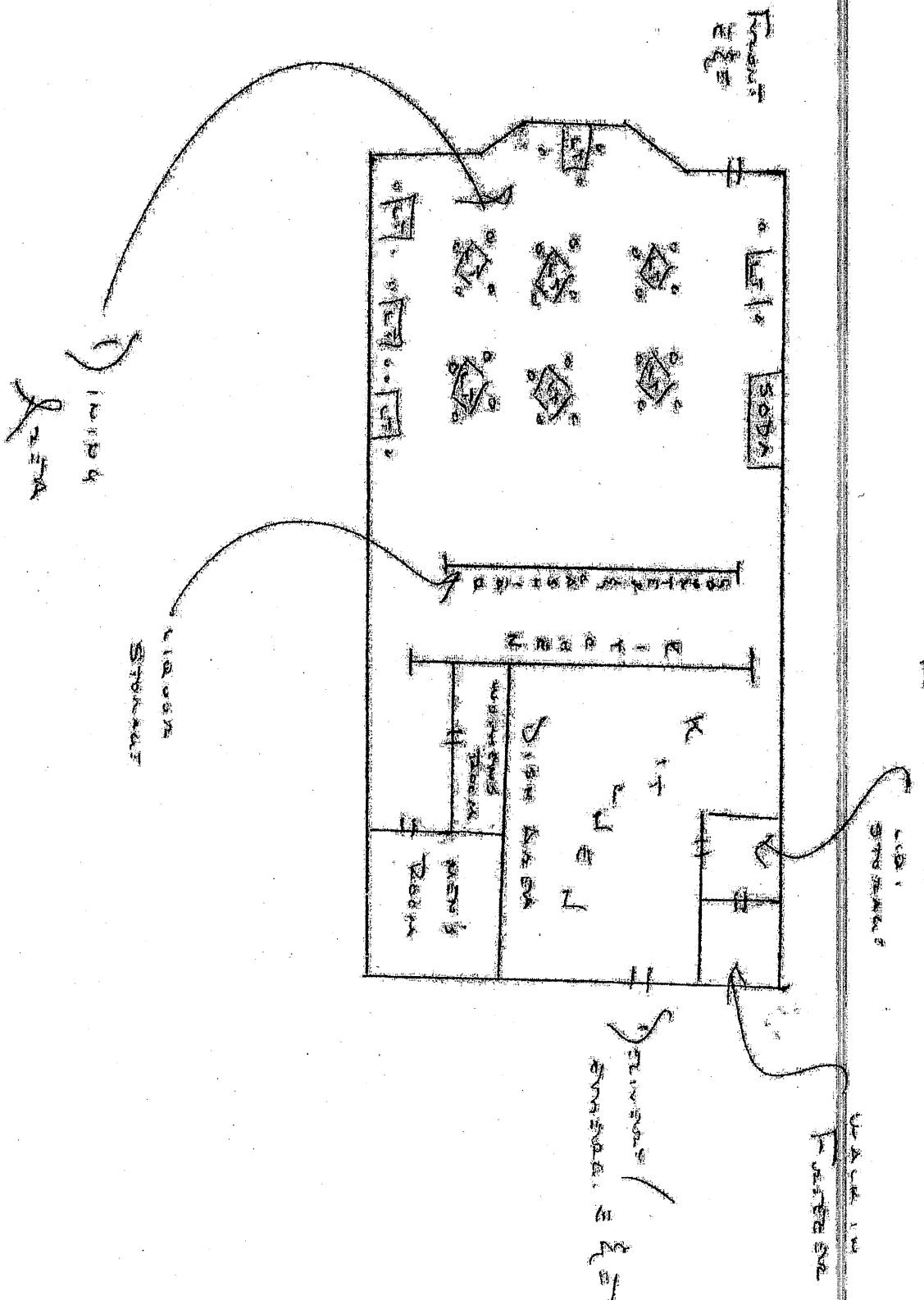
QUESTIONS & ANSWERS

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?
Yes.
What is the penalty?
Loss of \$4500 security deposit and Landlord lockout
- 4) Is the Business located within the incorporated limits of the city or town of which it is located?
No
If no, in what City, Town, County or Tribal/Indian Community is this business located?
Pima County
- 5) What is the total money borrowed for the business not including the lease?
Please list each amount owed to lenders/individuals.
None-Capital Contributions
- 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
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?
No

DOCUMENTS

DOCUMENT TYPE	FILE NAME	UPLOADED DATE
DIAGRAM/FLOOR PLAN	Floor Plan.pdf	09/08/2021
MENU	Menu.pdf	09/08/2021
RESTAURANT OPERATION PLAN	Rest Op Plan.pdf	09/08/2021
RECORDS REQUIRED FOR AUDIT	RRFA.pdf	09/08/2021
QUESTIONNAIRE	Shararsh Q.pdf	09/08/2021
QUESTIONNAIRE	Steve Q ASF US Passport.pdf	09/08/2021



BACK ROOM
RESTROOM

1410
SA. FT.

FRONT ROOM

STAIRS

STAIRS

DOOR



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 # 160762

RESTAURANT OPERATION PLAN

1. Name of restaurant (Please print): WISNA'S DINNER & BREAKFAST

2. List equipment below by Make, Model, and Capacity: (PROVIDE THE FOLLOWING ITEMS ONLY, NO ATTACHMENTS)

Grill	1 - 3' SS Flat Top Griddle
Oven	1 - 6' SS Convection Wall in Oven
Freezer	1 - 6' x 8' SS Walk in
Refrigerator	1 - 8' SS 3-Door upright, 1 - 6' x 6' SS walk in 1 - 3' Reach Inreach Case, 1 - 4' SS Reach Inreach Case
Sink	1 - 2' SS VEG. Sink, 1 - 10' SS 3 Comp. w/ Faucet SPRAYER, 2 - 1/2' x 2' SS HAND
Dish Washing Facilities	1 - 5m. comm. Glass Dishwasher, 1 - 10' SS 3 Comp. w/ Faucet & SPRAYER
Food Preparation Counter (Dimensions)	1 - 3' SS PASS, 1 - 2 1/2' SS PASS
Other	1 - 8' SS 2 Door upright Passover, 1 - 2' SS slot warmer, 1 - 5m. comm. Blender, 1 - comm.

3. Attach a copy of your full menu including prices (examples: Breakfast, Lunch, Dinner, and Nonalcoholic beverages):
 Baking Sheet, 1 - 60 Gallon Comm. Milk, 1 - comm. Bread
 Sugar (white), 1 - comm. Syrup
 Dish Towel, 1 - comm.
 Flat Microwave
 4. List the seating capacity for:

- a. Restaurant dining area of your premises: (Do not include patio seating) 1 45 1
- b. Bar area of your premises: 1 0 1
- c. Total dining and bar seating capacity of your premises: 1 45 1

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?) _____ %

7. What percentage of your public premises is used primarily for restaurant dining?
 (Do not include kitchen, bar, hi-top tables, or game area.) 100 %

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.)

9. Do you have live entertainment or dancing? YES No
 If yes, what type and how often?
 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	2
Barenders	0
Hostesses	0
Managers	2
Servers	1/2
Other (Dishwashers)	1
Other (BAKERS)	2
Other ()	


I, Steve Hashemi, 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]
 (Signature of APPLICANT)

NOTARY

State of Arizona County of Pima

The foregoing instrument was acknowledged before me this 8th day of Sept 2021
day Month Year



KEVIN KRAMBER
 Notary Public
 Commission Number 661442
 Expires: June 6, 2025
 Pima County

[Signature]
 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 DLIC 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. §4-208.02(C). 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. Markup 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

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.

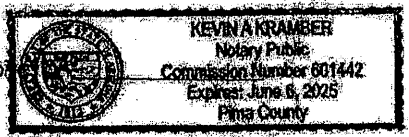
NOTARY

I, (Print Full Name) Steve Pasom have read and understand all aspects of this statement

X (Signature) [Signature]
Controlling Person / Agent

State of Arizona County of Pima
the foregoing instrument was acknowledged before me this

8th of Sept. 2021
Day of Month Year



[Signature]
Signature of NOTARY PUBLIC

My commission expires

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

*21 10



Mona's Danish Bakery

Breakfast Menu

BUILD YOUR OWN

(2) EGGS ANY STYLE, (2) CHOICE OF MEATS, POTATOES, CHOICE OF TOAST \$11.00

OMELETTES

ALL OMELETTES COME WITH POTATOES AND TOAST
EGG WHITES ADD \$1.50

BUILD YOUR OWN OMELETTE

\$9.50

ADD

VEGGIES .99 MEAT 1.50

GONDOLA

FETA CHEESE, TOMATO, ONION,
OLIVES, MUSHROOMS \$11.50

THE MILE HIGH

DICED HAM, ONIONS, BELL PEPPERS,
AND CHEDDAR CHEESE. \$10.50

EGG WHITE

SPINACH, RED PEPPERS, MUSHROOMS, AND TOMATOES \$12.00

CROISSANT SANDWICHES

EGG WHITES ADD \$1.50

VEGGIE CROISSANT

ANY STYLE OF EGG
(3) CHOICES OF VEGGIE
AND YOUR CHOICE OF CHEESE \$10.00

BUILD YOUR OWN CROISSANT

ANY MEAT
ANY STYLE OF EGG
YOUR CHOICE OF CHEESE \$10.25
ADD VEGGIES .99 EACH

REGGIE'S FAVORITE

(2) POACHED EGGS ON TOAST, WITH SAUTEED VEGGIES,
WITH POTATOES, AND SLICED TOMATOES \$12.00

HAM PLATE

(2) EGGS ANY STYLE, SLICED HAM,
POTATOES, AND TOAST \$11.00

MY MAMA'S SCRAMBLED

SCRAMBLED EGGS, WITH HAM, ONION
TOMATOES, MUSHROOMS, SAUSAGE,
WITH A SIDE OF POTATOES & TOAST \$11.50

YOUR FAVORITE 5

(2) EGGS ANY STYLE, 1 SAUSAGE, 1 BACON, 1 PANCAKE \$10.50

ENGLISH MUFFIN SANDWICH

\$8.50



DANISH KRINKLES

Mona's Danish Bakery



Breakfast Menu

MONA'S FAMOUS FRENCH TOAST
(3) PIECES OF FRENCH TOAST \$10.00

WAFFLES \$8.00
WITH WHIPPED CREAM AND FRUIT

STACK OF PANCAKES (3) \$8.00
PLAIN
BLUEBERRY \$1.50
CHOCOLATE CHIP \$1.50

QUICHE
INDIVIDUAL SPINACH AND FETA CHEESE OR HAM AND SWISS CHEESE \$5.99

DANISH HARD ROLL
WITH BUTTER
AND HAVARTI CHEESE \$6.00

DANISH HARD ROLL
WITH
BUTTER & JAM \$4.00

DANISH HARD ROLL
WITH
CREAM CHEESE \$4.00

DANISH HARD ROLL
WITH NORWEGIAN SMOKED SALMON,
CREAM CHEESE, RED ONION, AND TOMATO \$9.75

MONA'S PLATE
NORWEGIAN SMOKED SALMON,
HARD BOILED EGGS, TOMATO, CUCUMBER,
CALAMATA OLIVES, AND HAVARTI CHEESE,
SERVED WITH DANISH HARD ROLL \$12.00

MEATS, VEGGIE, AND CHEESE: ADD IN PRICES

MEATS \$1.50
BACON
SAUSAGE
HAM
TURKEY BACON
TURKEY SAUSAGE

VEGGIES .99
TOMATOES
ONIONS
GREEN CHILI
MUSHROOMS
SPINACH
OLIVES
JALAPENOS
BELL PEPPERS
AVOCADO

CHEESES .99
CHEDDAR
PARMESAN
FETA
SWISS
HAVARTI
AMERICAN
PROVOLONT

Consuming undercooked food may increase your risk for food born illness

Monday - Saturday 6:30am - 5:00pm • Sunday 7am - 2:00pm
4777 E. Sunrise Drive, Suite 113 • (520) 579-1959 • monasdanishbakery@gmail.com



DANISH KRINGLES

Mona's Danish Bakery

COLD SANDWICHES

- 1. **Roast Beef** - Horseradish, lettuce, tomato, red onion, mayonnaise, provolone cheese 11.00
- 2. **Turkey** - Olive paste, lettuce, red onion, havarti cheese, tomato, mayonnaise, cucumber 11.00
- 3. **Ham** - Avocado, mayonnaise, lettuce, tomato, red onion, provolone cheese 10.25
- 4. **Tuna Salad** - Lettuce, tomato, red onion, dijon mustard 10.75
- 5. **Chicken salad** - Lettuce, tomato, sprouts, mayonnaise 10.75
- 6. **Turkey/Ham** - Roasted red pepper, red onion, mayonnaise 11.00
- 7. **Ham** - Honey mustard, lettuce 10.25
- 8. **Turkey** - Avocado, mayonnaise, lettuce, tomato, red onion, provolone cheese 11.00
- 9. **Turkey/Bacon** - Mayonnaise, Swiss cheese, tomato, red onion 11.00
- 10. **Vegi** - Olive paste, lettuce, feta cheese, tomato, red onion, cucumber, sprouts 10.25
- 11. **Vegi** - Avocado lettuce, tomato, red onion, cucumber, provolone cheese, sprouts 10.25
- 12. **Chicken breast** - Italian dressing, lettuce, red onion, tomato, havarti cheese 11.50
- 13. **BLT** - Mayonnaise, Bacon, lettuce, tomato 10.50
- 14. **Grilled cheese** - American cheese, provolone cheese, Swiss cheese 8.75

Half sandwiches - \$7.50

KID'S MENU

- 1. **Choice of Meat** - Roast beef, ham, turkey
Choice of cheese - provolone, Swiss, havarti, American
Lettuce, tomato, mayonnaise 7.75
- 2. **Peanut butter** - Raspberry spread 7.25
- 3. **Grilled Cheese** - American cheese 7.75

SOUPS

Soups change daily
Served with a slice of bread \$6.75

HOT SANDWICHES

- 1. **Turkey** - Roasted red peppers, provolone cheese, dijon mustard, red onion 11.00
- 2. **Roast beef** - Green chiles, Swiss cheese, red onion, mayonnaise, tomato 11.00
- 3. **Chicken breast** - Roasted red peppers, havarti cheese, red onion, Italian dressing 11.50
- 4. **Chicken/Bacon** - Italian dressing, red onion, provolone cheese, green chiles 11.50

SALAD

Salad served with slice of bread

- 1. **Greek** - Mixed green, cucumber, red onion, tomato, feta cheese, calamata olives 10.75
- 2. **Green** - Artichoke hearts, cucumber, tomato, red onion, shredded parmesan, mixed greens 10.75
- 3. **Chicken breast** - Mixed greens, red onion, tomato, sliced avocado 11.50
- 4. **Tuna salad** - Mixed greens, red onion, tomato, pepperoncini 11.25
- 5. **Chicken salad** - Mixed green, red onion, tomato, pepperoncini 11.25