

## Pima County Clerk of the Board

#### Melissa Manriquez

Administration Division
33 N. Stone Avenue, Suite 100
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

July 1, 2024

Zujeith Karina Robles Super Mercado Y Carniceria El Semental 6983 W. Ferntree Lane Tucson, AZ 85757

RE:

Arizona Liquor License Job No.: 286503

d.b.a. Super Mercado Y Carniceria El Semental

Dear Ms. Robles:

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 June 3, 2024. The Hearing before the Pima County Board of Supervisors has been scheduled for Tuesday, July 16, 2024, at 9:00 a.m. or thereafter, at the following location:

Pima County Administration Building Board of Supervisors Hearing Room 130 W. Congress, 1st Floor Tucson, AZ 85701

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

Sincerely,

Melissa Manriquez Clerk of the Board

Enclosure



# **POSTING**

Job#

DLLC use only

Arizona Dept. of Liquor Licenses and Control 800 W. Washington St. 5<sup>th</sup> Floor Phoenix, AZ 85007 (602) 542-5141

Type or Print with **Black** Ink

Date of Posting: 06 / 07 / 24 Date of Posting Removal: 06 / 27 / 24

pplicant's Name:	Super Mercado Y Carniceria El Semental Robles	Zujeith	Karina
' '	Last	First	Middle
usinass Addrass: 60	20 N. Oracle Road	Tucson	85704
usiness Address: <u>60</u>	20 N. Oracle Road Street	Tucson city	85704 Zip
usiness Address: <u>60</u>			

Return this affidavit with your recommendations or any other related documents. If you have any questions please call (602) 542-5141 and ask for the Licensing Division.

1404



#### Katrina Martinez Deputy Clerk

## Pima County Clerk of the Board

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TO:	Development Services, Zoning Division
FROM:	Caitlyn McGhee Administrative Support Specialist Senior
DATE:	
RE:	Zoning Report - Application for Liquor License
Attached is	the application of:
Zujeith Kari d.b.a. Supe 6020 N. Ora Tucson, AZ	r Mercado Y Carniceria El Semental acle Road
Arizona Liq Series <u>12, F</u> New Licens Person Tra Location Tr	e <u>X</u> nsfer
ZONING R	EPORT DATE: (I) 4 24
Will current	zoning regulations permit the issuance of the license at this location?
Yes	No 🗀
If No, pleas	e explain:
	The state of the s
	Pima County Zoning Inspector

JIN 047244MQ445FC CLK (IF III)

When complete, please return to cob mail@pima.gov

### State of Arizona Department of Liquor Licenses and Control

Created 06/03/2024 @ 02:54:29 PM

Local Governing Body Report

#### LICENSE

Number:

Type:

012 RESTAURANT

Name:

SUPER MERCADO Y CARNICERIA EL SEMENTAL

State:

Pending

Issue Date:

**Expiration Date:** 

Original Issue Date:

Location:

6020 N ORACLE ROAD

TUCSON, AZ 85704

**USA** 

Mailing Address:

6983 W FERNTREE LANE

TUCSON, AZ 85757

USA

Phone:

(520)638-7037

Alt. Phone:

(520)668-9163

Email:

CHRISTINA@LIQUORLICENSE.COM

#### AGENT

Name:

**ZUJEITH KARINA ROBLES** 

Gender:

Female

Correspondence Address: 6983 W FERNTREE LANE

TUCSON, AZ 85757

USA

Phone:

(520)668-9163

Alt. Phone:

Email:

CHRISTINA@LIQUORLICENSE.COM

#### **OWNER**

Name:

LOS DOS SOSIOS LLC

Contact Name:

ZUJEITH KARINA ROBLES

Type:

LIMITED LIABILITY COMPANY

AZ CC File Number:

23274634

State of Incorporation: AZ

Incorporation Date:

09/28/2021

Correspondence Address: 6983 W FERNTREE LANE

TUCSON, AZ 85757

USA

Phone:

(520)499-7250

Alt. Phone:

Email:

CHRISTINA@LIQUORLICENSE.COM

Officers / Stockholders

60th Day 8-2-24 105th Day 9-16-24

NO SHIP OF SHI

Name:Title:% Interest:ZUJEITH KARINA ROBLESMember60.00

DAVID GIL PRIETO Member 20.00 SOL FINANCIAL SOLUTIONS INC Mgr-Member 20.00

LOS DOS SOSIOS LLC - Member

Name: DAVID GIL PRIETO

Gender: Male

Correspondence Address: 6983 W FERNTREE LANE

TUCSON, AZ 85757

USA

Phone: (520)668-9163

Alt. Phone:

Email: CHRISTINA@LIQUORLICENSE.COM

LOS DOS SOSIOS LLC - Member

Name: ZUJEITH KARINA ROBLES

Gender: Female

Correspondence Address: 6983 W FERNTREE LANE

TUCSON, AZ 85757

**USA** 

Phone: (000)000-0000

Alt. Phone: Email:

LOS DOS SOSIOS LLC - Mgr-Member

Name: SOL FINANCIAL SOLUTIONS INC

Contact Name: ZUJEITH KARINA ROBLES

Type: CORPORATION

AZ CC File Number: State of Incorporation:

Incorporation Date:

Correspondence Address: 6983 W FERNTREE LANE

TUCSON, AZ 85757

USA

Phone: (520)668-9163

Alt. Phone:

Email: CHRISTINA@LIQUORLICENSE.COM

SOL FINANCIAL SOLUTIONS INC - Stockholder

Name: ANGIE LOPEZ

Gender: Female

Correspondence Address: 6983 W FERNTREE LANE

TUCSON, AZ 85757

**USA** 

Phone: (520)668-9163

Alt. Phone:

Email: CHRISTINA@LIQUORLICENSE.COM

APPLICATION INFORMATION

Application Number:

286503

Application Type:

New Application

Created Date:

03/08/2024

## **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?

Termination of Lease

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.

None

6) Are there walk-up or drive-through windows on the premises?

No

7) Does the establishment have a patio?

No

8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?

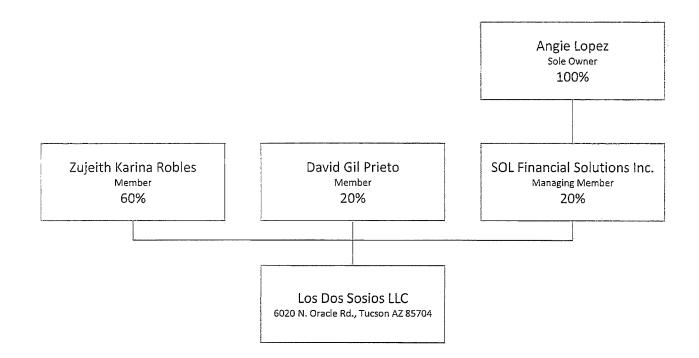
9) What type of business will this license be used for?

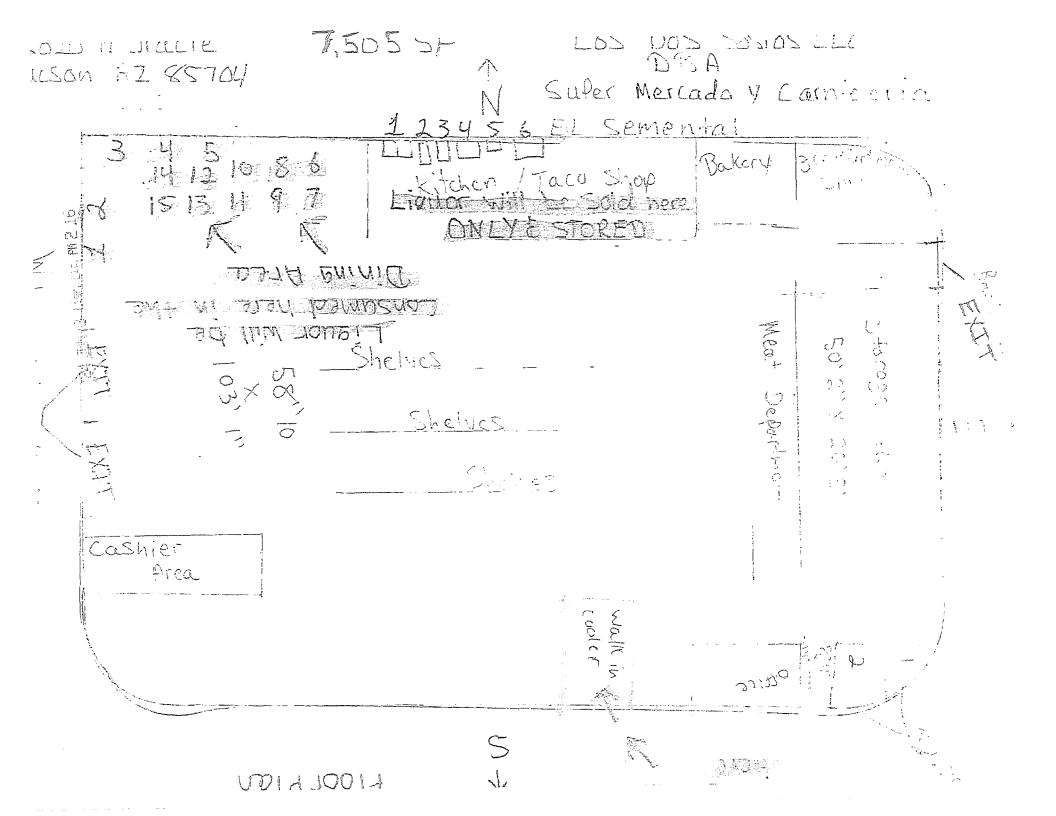
Restaurant

#### **DOCUMENTS**

DOCUMENT TYPE	FILE NAME	UPLOADED DATE
DIAGRAM/FLOOR PLAN	Floor Plan Layout.pdf	03/28/2024
MENU	Menu.pdf	03/28/2024
QUESTIONNAIRE	Zujeith Robles - Agent, Controlling Person.pdf	03/28/2024
QUESTIONNAIRE	David Prieto - Controlling Person.pdf	03/28/2024
QUESTIONNAIRE	David Prieto - Manager.pdf	03/28/2024
QUESTIONNAIRE	Angie Lopez - Controlling Person.pdf	03/28/2024
RESTAURANT OPERATION PLAN	Operation Plan.pdf	03/28/2024
RECORDS REQUIRED FOR AUDIT	Records for Audit.pdf	03/28/2024
ORGANIZATIONAL DOCUMENTS	Articles of Amendment.pdf	03/28/2024
	Flow Chart.pdf	04/16/2024

Floor Plan.pdf	04/16/2024
Menu.pdf	04/16/2024
Agent Questionnaire - Zujeith Robles.pdf	04/16/2024
Angie Lopez - Controlling Person.pdf	04/16/2024
David Prieto - Controlling Person.pdf	04/16/2024
Zujeith Robles DL.jpg	04/16/2024





# DIVINIA HIER MARDUT

124 JUN 3 Liar, Lic. PM 2116

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13 Table

14 table

15 table

# NIECHEN / layberia Layout

184 JUN 3 Ligh Lic #12116

+1 Flat Grill

\$2 Stock Pot burner

+3 Stock Pot burner

‡4 6 burner Stove

15 Gyro Cooker / Rotisserie

to conventional oven



# RESTAURANT/HOTEL/MOTEL OPERATION PLAN

Arizona Dept. of Liquor Licenses and Control 800 W, Washington St. 5<sup>th</sup> Floor Phoenix, AZ 85007 (602) 542-5141

#### Type or Print with Black Ink

1. Name of restaurant (Please print): Super Mercado y Carniceria El Semental
--

2. Must indicate the equipment below by Make, Model, and Capacity:

LIST ONLY THE FOLLOWING - NO ATTACHMENTS			
Grill 1	Magi Kitchen 60×36×25.5" Chrom Flat Top		
Oven l	Montague 39×39×7.7" double convention oven		
Freezer 3	Westlake Sax30.7x7561 Model KF-49B		
Refrigerator 2	COOLET Depot 54X32" X 82" Model XB54R-HC TOTTEY K 22.000560		
Sink	4 comportment 120'x26'x41"		
Dish Washing Facilities	Ther is only one area were an dishes are washed/sonitize		
Food Preparation Counter	1		
(Dimensions)	3 8FX3F+ 2 1.5 DX36 WX60"H 1 60X24"		
Other	Walkinwoler 8Ft LX 12Fti"DX9Ft7"H		

- 3. Attach a copy of your FULL menu with pricing INCLUDING NON-ALCOHOLIC BEVERAGES
- 4. What percentage of your public premises is used primarily for restaurant dining?

٠,	, with bergering and beginning to the second for the second secon
	(Do not include kitchen, bar, hi-top tables, or game area.) 36 %
5.	. Does your restaurant have a bar area that is distinct and separate from the dining area? $\square$ YES $\overrightarrow{\square}$ No
	(If yes, what percentage of the public floor space does this area cover?)
6.	. List the <u>seating capacity</u> for:
	a) Restaurant dining area of your premises: [ $63$ ]

(DO NOT INCLUDE PATIO SEATING)

b)	Bar area		[	+	<u>'U</u>	
		TOTAL	r :	_ (	3	

7. What type of dinnerwo	are is primarily used in your restc	aurant?	☐ Kenthher	Lig Milispio Fable	Both
8. Does your restaurant c	ontain any <b>games, televisions,</b>	or <b>any oth</b> e	er entertainment	YES	No
11 yes, specify what type 4705hiba Sm	es and how many (examples: 4- art T.V.'S	TV's, 2-Pool	Tables, 1-Video C	Game, etc.)	
9. Do you have live enterto  If yes, what type and ho	ainment or dancing? YES (a) YE	-	2 x a month, Live	Band-1 x a month,	etc.)
10. List number of employ	rees for each position:	. Н	ow many		
	Cooks	3			
	Bartenders	0			
	Hostesses	0			
	Managers	2		pon in the	
	Servers	0			
	Other ( Prep )	2			
	Other (Bakers)	2	***************************************		
	Other ( Butchers )	2			
with A.R.S. § 4-210(A)(2)	and (3) that I have read and und ade herein are true and correct t	erstand the	foregoing and ve of my knowledge.	perjury and in carn	pliance ion and

## \*24 JUN 3 Ligh. Lis, PM 2 117

# MENU

# Tacos (your choice of either flour or corn tortilla)

El Rustico Mesquite grilled beef Steak	\$3.50 each
La Gringa Mesquite grilled chicken	\$3.50 each
La Morena Mesquite grilled marinated red chili – Pork aka Adobada	\$3.50 each
Veggie Bean and cheese	\$2.00 each
Lenguita Beef tongue simmered in Mexican spices	\$3.50 each
Chompa Beef cheek meat simmered in Mexican spices	\$3.50 each
Testiculos Mesquite grilled beef testicles	\$4.00 each
Barbacoa Mexican style pot roast simmered in Mexican spices	\$3.50 each
Pinche Taco Refried beans & cheese with your choice of either beef steak, chicken or pork Adobada	\$5.50 each
Quesa Birria Shredded beef with mozzarella cheese, chuck roast simmered in our traditional red chili & spices	\$3.75 each
Tacos de Chicharraon Chicken Res Beef Rind	
Chicharron Puerco Pork Rind	\$2.75 each
Carnitas Pork roast cooked in its own juices with our traditional Mexican spices	\$3.50 each

# \*24 JUN 3 Ligh. Lic. PM 2 117

\$12.50

# **MENU**

Nachos de Chicken

Chips topped with refried beans, mesquite grilled chicken, pico de gallo,

shredded lettuce, guacamole, cheese and sour cream

IVICINU	CHIUGH U GIVER III E E	
Tripa  Mesquite grilled beef milk guts aka chitterlings		\$3.50 each
Menudo (white or red) Menudo Stew: Beef tripe, hominy, green chilies and spices	5	
Gallon Comes chopped cilantro, green onions, limes and toasted	bread	\$25.00
½ Gallon Comes chopped cilantro, green onions, limes and toasted	bread	\$15.00
Birria Shredded beef chuck roast simmered in our traditional rec	d chili & spices	
Galon Comes with shredded cabbage, chopped cilantro, diced re And your choice of corn or flour tortillas	d onions, limes	\$35.00
½ Galon Comes with shredded cabbage, chopped cilantro, diced re And your choice of corn or flour tortillas	d onions, limes	\$25.00
Birria Stew Shredded beef chuck roast simmered in traditional red chi	li & spices	\$9.50
Nachos		
Chips topped with refried beans, mesquite grilled steak, pi Cabbage, guacamole, cheese and sour cream	ico de gallo,	\$12.50
Twisted Nachos Chips topped with pork refried beans, traditional green ch lettuce, diced tomatoes, cheese and sour cream	ili sauce, shredded	\$12.50
Ranchero Nachos Chips topped with refried beans, mesquite grilled steak, ca pico de gallo, salsa, guacamole Monterey jack cheese	arne adobada,	\$13.50

# 124 JUN 3 Light Lic. PM 2 117

# **MENU**

#### Burros

El Rustico Mesquite grilled beef steak Med. \$8.00 Lg. \$13.00

El Gringo Mesquite grilled chicken Med. \$8.00 Lg. \$12.00

La Morena Mesquite grilled marinated red chili

Pork aka adobada Med. \$8.00 Lg. \$12.00

El Hogzilla Chunks of pork meat cooked in our traditional Sonoran stilo green chili sauce sprinkle with cheese Med. \$9.00 Lg. \$13.00

The Gasser Refried beans cheese Med. \$6.50 Lg. \$8.50

The Figure Watcher Mexican style rice & beans Med. \$7.50 Lg. \$9.50

La Conga Mesquite grilled steak, Mexican rice & beans Med. \$9.50 Lg. \$12.50

El Califas Mesquite grilled steak or chicken sauteed with pico de gallo, Potatoes and cheese Med \$9.00 Lg. \$12.00

El Socio Mesquite grilled steak & chicken Med. \$9.00 Lg. \$12.00

# 124 JUN 3 Ligr. Lic. PM 2117

## **MENU**

#### El Vaquero

Mesquite grilled pork adobada & beef steak Med. \$9.50 Lg. \$12.50

#### El Jefe

Mesquite grilled pork adobada, beef, steak, chicken, refried beans & Mexican style rice wrapped in 15inch flour tortillas Huge \$17.50

#### El Colorado

Chunks of pork meat cooked in our traditional Sonoran stilo red sauce Med \$9.00 Lg. \$12.00

#### Barbacoa

Mexican style pot roast simmered in Mexican spices Med. \$9.50 Lg. \$12.50

#### Chicharron Res

Beef Rind

Med \$8.00 Lg. \$12.00

#### Carnitas

Pork roasted cooked in its own juices with our traditional Mexican spices Med. \$8.50 Lg. \$12.50

#### Tripa

Mesquite grilled beef milk gust aka chitterling Med. \$9.50 Lg. \$13.50

#### El Chupa Dedos

Chunks of pork meat cooked in our traditional Sonoran stilo red chili Sauce, Mexican rice and refried beans Med. \$10.00 Lg. \$14.00

## \*24 JUN 3 Ligh. Lic. Ph 2/17

# **MENU**

#### Parrilla Das

El Tablazo (feeds party of 4)

1lb ½ Mesquite grilled steak

1lb ½ Mesquite grilled pork adobada

1lb ½ Mesquite grilled milk gust aka chitterlings

Topped with melted mozzarella cheese

Side of rice, 8 corns, 8 Flour Tortillas

\$65.00

La Tabla (feeds party of 2)
1lb Mesquite grilled steak
1lb Mesquite grilled pork adobada
1lb Mesquite grilled milk gust aka chitterlings
Topped with melted mozzarella cheese
Side of rice, 6 corns, 6 Flour Tortillas
\$45.00

La Tablita (feeds one really hungry person)
½ lb. Mesquite grilled steak
½ lb. Mesquite grilled pork adobada
½ lb. Mesquite grilled milk gust aka chitterlings
Topped with melted mozzarella cheese
Side of rice, 3 corns, 3 Flour Tortillas
\$25.00

#### Quesadilla's

# Big 15 Incher A mixture of both cheddar and monterey jack cheese melted with roasted green chilis in between two 15-inch flour tortillas \$10.00 Large 7 Incher A mixture of both cheddar and monterey jack cheese melted with roasted green chilis between one folded 15-inch flour tortillas \$10.00 Caramelo de Chicken 10-inch flour tortilla loaded with mesquite grilled chicken and mozzarella Cheese folded in half \$8.75

# 124 JUN 3 Ligh. Lic. PM 2117

# MENU

La Guera – choice of corn or flour 10-inch flour tortilla loaded with our traditional marinated red chili mesquite Grilled pork meat aka adobada, mozzarella cheese folded in half	\$8.75
Pikzza Birria Two 15-inch flour tortillas loaded with mozzarella cheese and our shredded beef Chuck roast birria, melted to perfection in a form of a pizza, topped with cilantro, Diced red onions and a side of birria broth to compliment the party in your mouth	\$19.99
Breakfast Burritos	
Machaca Shredded beef and eggs	\$8.00
Jamon y Huevo Egg, ham, potatoes and cheese	\$8.50
Chorizo de Res y Huevo Beef chorizo and eggs	\$8.00
Chicharron de Puerco y Huevo Pork rind and eggs	\$8.00
Carne Asada y Huevo Mesquite grilled steak and eggs	\$8.00
Atomic Bomb Chorizo egg and refried beans	\$8.00
Hot Dogs	
Sonoran Stilo Hot dog wrapped in bacon grilled onions Whole beans, tomatoes all packed in a Sonoran stilo bun topped with mayo, Mustard, then lightly squired with jalapeno sauce. One side of a cheese stuffed Bacon wrapped yellow pepper aka sementalito	\$4.50
Seme Dog Hot dog wrapped in bacon grilled onions beans, tomatoes all packed in a 12-inch Sonoran stilo bun topped with mayo, Mustard, then lightly squired with jalapeno sauce and sprinkled with cheese. Two sides of a cheese stuffed Bacon wrapped yellow pepper aka sementalito	\$12.50

# MENU

# ·34 JUN 3 Ligr. Lic. PM 2:17

## Add on & Extras

Sour Cream	\$1.25
Cheese	\$1.25
Flour Tortilla	\$1.50
Corn Tortilla	\$1.50
Beans	\$1.50
Rice	\$1.50
Enchilada	\$2.50
Birria Vichi	\$2.50
Extra Meat	\$3.50
Extra hot dog	\$2.00
Side of sementalitos 6 piece	\$7.50
Individual sementalito	\$1.50

## Fountain Drinks

Med. \$2.00 Lg. \$3.00



# RECORDS REQUIRED FOR AUDIT

RESTAURANT/HOTEL/MOTEL

Arizona Dept. of Liquor Licenses and Control 800 W. Washington St. 5<sup>th</sup> Floor Phoenix, AZ 85007 (602) 542-5141

#### Type or Print with Black Ink

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:

# Super Mercado y Carniceria El Semental

- 1. Name of restaurant (Please print):
- 2. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
- 3. A list of all food and liquor vendors
- 4. The restaurant menu used during the audit period
- 5. A price list for alcoholic beverages during the audit period
- 6. Mark-up figures on food and alcoholic products during the audit period
- 7. A recent, accurate inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
- 8. Monthly Inventory Figures beginning and ending figures for food and liquor
- 9. Chart of accounts (copy)
- 10. Financial Statements-Income Statements-Balance Sheets

#### 11. 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

#### 12. 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

#### 13. 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

#### 14. 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 under any other license that has been issued for the premises pursuant to this article.

#### \*MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH RECORD'S REQUIRED BY THE STATE\*