

Aurora Liquor Informational Bulletin

This is the eight edition of City of Aurora Liquor Licensee informational bulletin. Want to see prior editions? They are on the website at auroragov.org/liq. If you know of others that would benefit from subscribing, please forward them this link:

<https://lp.constantcontactpages.com/su/kJWE3xN/liquor>

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Liquor Renewal Late Fees

Don't procrastinate just because you get a 90 day notice to renew your liquor license. If you miss the renewal deadline there is an extra \$1,000 in state and local late fees. It is unlawful to serve with an expired license. Sometimes renewals are submitted to us on old forms or incorrectly and need to be rejected. It is better that we catch these issues before your license is expired. So renew online and renew early. Thanks to those that renew online as this is a more efficient process keeping costs down for everyone. Maintain a logon to the city's tax system so you receive tax and general business notices. We have seen cases where only an accountant has a logon and the business owner does not receive notices that there is a balance resulting in a rejection of the renewal.

State Liquor Advisory Group

At the direction of the governor, the State has convened an advisory group to generate a special report with recommendations and statutory opportunities to modernize, clarify, and harmonize the state liquor law. A webpage with minutes, recordings, agenda and opportunity for public comment was established by the State at this link:

<https://sbg.colorado.gov/liquor-advisory-group>

Temporary Modifications / Alcohol Beverage Festival Permits

The weather is getting warmer and that often means outdoor dining and festivals. A temporary modification of premise allows for you to utilize areas adjoining your business such as the parking lot for outdoor dining or events. There are no limits to the number of times you can modify your premise. An alcohol beverage festivals allows most on-premises licensees the ability to have a festival in any part of the state and sell alcohol. It is important that you get any permit or modifications requests submitted **at least 30 days in advance** of the event. Any application submitted less than 30 days in advance will be

rejected. See the quick links below for applications.

Manager Changes : Notification Required

With Colorado House Bill 22-1415 the requirement was removed to have a registered manager background checked and approved for Hotel / Restaurant, Tavern, or Lodging and Entertainment licenses. However, C.R.S 44-3-301(8) still requires that the licensee shall report any change in managers to the state and local licensing authorities within thirty days after the change. This requirement also applies to fermented malt beverage and club licensees but not retail liquor stores. We are seeing a lot of situations where a change in manager has not been timely reported.

Pour Spouts / Fruit Flies

We have found flies in bottles in the nicest of places. When using pour spouts on bottles, check the bottles periodically using a flashlight. Clean and replace spouts at least every two weeks. Flies in bottles can be both a critical health violation and a liquor violation. So better that you catch it than an inspector, and promptly destroy the product. Do not leave it in the back room for an inspector to find. We most often find flies in top shelf liquors even when fly proof spouts are used. These liquors sit longer and receive less cleaning attention. Flies are most common in higher sugar alcohols such as liqueurs and whiskeys. If you spot flies in your bar, take aggressive steps to eliminate the infestation through nightly cleaning, removal of all refuse and capping taps and spouts. Do not use non food grade items such as golf tees to cap the spouts as this violates health code. There are professional spout covers that provide a more air tight seal.

Quick Links: Applications, Outdoor Dining, Takeout Permits

- [City application checklists and forms](#)
- [Guide for temporary outdoor restaurant and retail](#)
- [Takeout and delivery permits from the state \(DR8496\)](#)
- [City liquor licensing page and past newsletters](#)
- [Aurora South Metro Small Business Development Center](#)

Good Things To Know

1. Smash and grabs are still an issue. We recommend removing all cash from the business each night and putting a sign on the business stating that the cash is removed. Consider leaving cash drawers open, empty and visible from the outside. ATMs are also a target.
2. Don't overserve alcohol and don't sell to someone intoxicated. This applies for on and off premise sales. This exposes you to civil liability and if bad things are happening near your business because of your business, your license can be revoked. Be a good neighbor.
3. Don't refill bottles. Not even with the same product. This is a violation of health and liquor codes.
4. Remove expired licenses and have your licensees clearly posted. Posting an expired license is a violation.
5. Keep a clear line of sight into your business, don't block out all windows with covers or posters. This allows law enforcement to see into the business if they have to respond to an incident and prevents delays in

their entry and it also gives your business a more professional and inviting appearance.

Other Aurora Newsletters

The city also has several other newsletters that you may be interested in that you can sign up for at the following links:

https://www.auroragov.org/city_hall/media___news_updates/newsletters

and one specifically for businesses at

<https://www.AuroraGov.org/BusinessEmails>.