

**COUNCIL ECONOMIC DEVELOPMENT COMMITTEE
REGULAR MEETING
THURSDAY, SEPTEMBER 22, 2022**

**DOCUMENTS RECEIVED
AFTER PUBLISHED AGENDA**

eCOMMENTS RECEIVED

Public Comment

To the CEDC members: This email was received from the same member of the public referenced on page 3 of the staff report at the end of the "Summary of Outreach Efforts to Date" section who expressed opposition to any amendments to the current alcohol regulations. All references to "she" in her email are to herself. Staff sent her a copy of the staff report earlier this month, and she wrote this email in response after reading it.

Steve Kowalski

Associate Planner | DSD - Planning

City of Hayward

777 B St., 1st Floor | Hayward, CA 94541

510-583-4210 | Steve.Kowalski@hayward-ca.gov



From: Peggy Guernsey

Sent: Tuesday, September 6, 2022 4:57 PM

To: Steve Kowalski <Steve.Kowalski@hayward-ca.gov>

Subject: Re: staff report for alcoholic beverage ordinance update ideas

This is great, thank you! BUT, You did not write that she would like it to STAY at 60/40 since there were no complaints, violations, or problems. She is ALSO asking that the subject be revisited in 3 years because of the same reasons.

Steve I feel this is very **important** as it shows "she" willing to keep open the subject and not unobjective.

also, Steve, According to the web search I did of The Dirty Bird and as a former pool and dart player that frequented bars to play those games. The Dirty Bird is a "Lounge" NOT A RESTAURANT! His listed menu is all alcohol drinks and NOT food. He is NOT depending on food for his revenue, as The Black Angus, where I had my birthday celebration for DINNER. Their bar area has been converted into eating areas and only a few seats at the bar. Rue de Man used to be a French restaurant that had wine available. The Italian rest. that took its place has GREAT Italian FOOD and some alcohol available. The Bistro has micro beers, etc. and appetizers, small finger food not a dinner menu.

If a restaurant, a place that serves primarily food, would want people to come to their place for the great and/or unique food then 60% revenues from food is a win for them. 40% revenue is an added benefit to them.

Please add my added comment, I felt it was and still is important to my concerns. These comments also are important.

Sincerely,

Peggy Guernsey