

Item # 5E
Date: 4/14/25

BEER AND/OR LIQUOR RENEWAL CERTIFICATE OF INSPECTION

This application will be on the 3/10/25 Council Agenda

Business Name Cubbies on Main Phone Number _____

Address _____

Manager's Name _____ Phone Number _____

Address _____

Owners Name _____ Phone Number _____

Address _____

I hereby certify that the premises where the above applicant intends to operate pursuant to a beer or liquor license has been inspected by the undersigned and that on the date of the inspection the premises (conforms/did not conform) to all applicable fire regulations of the City of Nevada and the State of Iowa.

The Fire Department recommends ☒ approval ☐ denial of a beer or liquor license to this business.

4-7-25
Date

RAJ
FIRE INSPECTOR AND/OR BUILDING INSPECTOR

COMMENTS/OR REASONS IF DENIED: (Write on back or another sheet if needed)

All orders attached have been addressed.
*Hood and Duct extended nozzles on order.

* This is coming forward now that compliance
with the fire code is achieved.

RAJ

1) The fire alarm is in a state of supervisory trouble that was explained as a temperature issue in the back garage space. Often the manager is summoned to override the trouble. The last inspection I have in my records is two years ago when the system was replaced. In fact we approved the license and had not have a valid inspection last year. It was one of the orders to address. The fire alarm annunciator panel at the front door has been shut off for several months. Since the fire alarm inspection report is not entered into IROL (our 3rd party compliance program) as required by our ordinance, the fire alarm is in past due status. We are not able to approve your liquor license when it comes due if 1) an complete inspection of the system which is required annually for A-2 occupancies is conducted and 2) and the service provider enters the inspection report into IROL for our approval. It is never normal to have supervisory alarms. Temperature rarely is an actual cause for alarm unless the detectors are outside of their temperature range. Any alarm company that ok's trouble alarms as normal should be fired and you seek other companies. The fire alarm is the single most critical warning system for the public occupants.

2) A propane tank and fryer were being used in the garage or stored in the garage. Turkey grease fryers are not permitted to be used in public commercial buildings. It shall be removed.

3) The hood and duct extinguishing system over the pizza oven had a towel stuffed in the grease trap to collect grease instead of an approve grease trap container.

4) Three additional issues were listed in your last hood inspection.

5) The pull tap activation lever on the wall was not tagged with an inspection date tagged system to show compliance. However, the service provider did enter the report in IROL as required by our ordinance.

6) The second hood system over the fryer had no grease trap collection and all of the filters were sitting in the sink and have been for several weeks if not months. I know this is not permitted during use and inspection. The hood needs cleaned of fryer grease and filters placed back on to prevent the grease buildup on the fusible link activation cable.

7) There were two extension cords being used for permanent wiring because the outlet near the microwave keeps tripping the breaker. The electrical services should be fixed. The extension cord to the hot plate is also not permitted. Extension cords can only be used for temporary wiring not permanent wiring.

8) There was an extension cord used for the dough machine, however, if you removed the standup washer and dryer that does not work and is not properly vented to the outside, perhaps the dough maker could be moved to the closest outlet.

9) There were 5 CO2 cylinders not secured to prevent tipping and falling. They can be pushed back into the rack area and a chain installed to keep them from tipping.

10) The electrical panels were missing the doors in the fire alarm panel room.

11) The garage door exit on the West side has always been problematic with policies in place it would be raised and the exit door accessible if the back room was used or occupancy exceeded 50 people. The exit was blocked by the freezer unit that was gifted to the bar by the country club. The flexibility to keep allowing the garage door to secure the west exit is running thin because the seriousness of its non-compliance as policies are not being followed to lock the door in the upright position when the back room is being used. Now the exit is actually being blocked by an appliance. Failure to correct this will require construction of outward swinging doors with panic hardware. Unless an entryway is built the doors cannot swing outward into the alley. As such without compliance your bar could be limited to 49 people for occupancy load.

12) There was an orange extension cord in the ice maker room that extends above the ceiling to some other item or appliance. Extension cords are not permitted for permanent use.

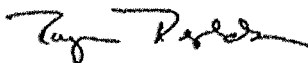
13) There was an orange extension cord near the front door strung over the ceiling to provide power to the TV on the east wall.

14) Doors were added to the back party room to keep the climate from being cold near the back exit. The doors serve as part of the path of egress and would require panic hardware.

Note: I will say the entire area is cleaner than I have ever seen the occupancy. The attention to detail on appearance meets the intent of neat and orderly requirements of the code. Well done from storage to amenities. The new manager is very well versed on the expectations needed to maintain this occupancy in good condition and once these issues are corrected, I do not anticipate a slide in fire code compliance. Very impressed with her work.

I am troubled over the issues with the fire alarm. Fire alarms are reliable and should not be giving you this much trouble. I would recommend a new company and set expectations of compliance. The fact that no one has entered the inspection report into IROL tells me this system is long overdue for inspection and compliance and is a major obstacle standing in the way of your license approval. I would encourage you to look at this list before I send the formal copy and address these issues permanently and not in methods that disrupt service. I suspect additional electrical services are needed so you can plug items into outlets directly. I am sending this email as a courtesy before the formal orders so your staff can get going on addressing them. I am troubled our fire violations have tripled in the last four years.

Raymond A. Reynolds, MA, CPM, CCP



Director of Fire & EMS/Police Officer

City of Nevada



State of Iowa

Alcoholic Beverages Division

Applicant

NAME OF LEGAL ENTITY	NAME OF BUSINESS(DBA)	BUSINESS		
STOHAKE, LLC	Cubbies on Main	(712) 574-9679		
ADDRESS OF PREMISES	PREMISES SUITE/APT NUMBER	CITY	COUNTY	ZIP
1220 6th Street		Nevada	Story	50201
MAILING ADDRESS	CITY	STATE	ZIP	
1981 4th Avenue SE	Le Mars	Iowa	51031	

Contact Person

NAME	PHONE	EMAIL
Kris Stoeffler	(712) 574-9679	kris.stoeffler@gmail.com

License Information

LICENSE NUMBER	LICENSE/PERMIT TYPE	TERM	STATUS
LC0049603	Class C Retail Alcohol License	12 Month	Submitted to Local Authority

TENTATIVE EFFECTIVE DATE	TENTATIVE EXPIRATION DATE	LAST DAY OF BUSINESS
Apr 25, 2025	Apr 24, 2026	

SUB-PERMITS

Class C Retail Alcohol License

PRIVILEGES



State of Iowa

Alcoholic Beverages Division

Status of Business

BUSINESS TYPE

Limited Liability Company

Ownership

• Individual Owners

NAME	CITY	STATE	ZIP	POSITION	% OF OWNERSHIP	U.S. CITIZEN
Amy Stoeffler	Nevada	Iowa	50201	Member	5.00	Yes
Matthew Streeter	Nevada	Iowa	50201	Member	32.00	Yes
Anthony Hakes	Nevada	Iowa	50201	Secretary	20.00	Yes
Kristen Stoeffler	Nevada	Iowa	50201	Managing Member	38.00	Yes
Shad Stoeffler	Nevada	Iowa	50201	Member	5.00	Yes

Insurance Company Information

INSURANCE COMPANY

North Star Mutual Insurance Company

POLICY EFFECTIVE DATE

Apr 1, 2025

POLICY EXPIRATION DATE

Apr 1, 2026

DRAM CANCEL DATE

OUTDOOR SERVICE EFFECTIVE DATE

OUTDOOR SERVICE EXPIRATION DATE

ALLEY

Dining Capacity - 200

