



Business Plan Addendum

All applicants must provide a detailed business plan for the establishment for which a license is being requested. Please complete the following document and attach supporting documents. (Supporting documents should not replace completing this form)

a. Description of Business (Product and/or service, target market, operations, company structure, etc.)

Razava Bread Co. is a cafe and craft bakery featuring flatbreads, sourdough old-world breads, bagels, pita, coffee, challah, schmears, butters and more, alongside the dedication to techniques and slow proofing. Founded by St. Paul's historic Baldinger Bakery and bringing 136 years of tradition and craft to the bakery at Razava Bread Co., prolonged fermentation and slow baking methods will be prioritized. After all, good bread takes time.

b. Hours of operation (List anticipated hours of operation for each day of week)

Generally, Razava Bread Company will open daily from 7 am until 10 pm maximum, with some fluctuation based on day of the week and customer demand. At times and for special occasions, events, and happenings, Razava may stay open as late as midnight.

c. Food service, if applicable (Describe food items, preparation, equipment used, hours served, attach menu)

All food menu and including bakery-related items are prepared on-site and from scratch. Our cafe and bakery includes three ovens with formalized ventilation, featuring a stone hearth wood fire oven. Our food menu will be offered to guests during all operating hours, with the exception of kitchen closing one hour prior to close of business.

d. Alcohol sales, if applicable (Describe employee training and management practices used to ensure safe and responsible service)

Management will provide alcohol compliance/alcohol awareness training to our employees. We may contract with a third party provider to provide said training to staff as well. Our expectations for responsible sales and service practices will be clearly articulated to staff via trainings and meetings, verbal reminders, and written employee information.

e. Outdoor operations, if applicable (Describe anticipated use of patios/sidewalks, seasonal or year-round usage, hours of operation, entertainment and/or amplified music provided, etc.)

An outdoor patio will be offered on private property immediately adjacent to the building wall on Grand Avenue (6 tables w/seating for 12 guests) as well as the side wall (3 tables with seating for 6 guests) generally on a seasonal basis. No live entertainment, speakers, or amplified sound/music will be offered/situated on the outdoor patio.



SAINT PAUL
SAFETY & INSPECTIONS

DEPARTMENT OF SAFETY & INSPECTIONS (DSI)
ANGIE WIESE, PE(MN), CBO, DIRECTOR

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f. Entertainment, if applicable (Describe any permanent or temporary entertainment planned, where it will take place, anticipated days and hours provided)

At this time, no live entertainment is contemplated.

If you plan on providing entertainment, the following are the types of entertainment licenses available:

Entertainment A – Amplified or non-amplified music and/or singing by performers, and group singing with no dancing.

Entertainment B – All activities allowed with Class A, plus dancing to live, taped or electronically produced music, volleyball and broomball by customers, stage shows, theater, and contests.

Entertainment C

All activities allowed in Classes A and B, plus performance by male or female performers without limitations as to number, where clothing is minimal but in compliance with Chapters 409.09 and 410.05 of the Legislative Code.

Note: Only establishments holding on sale intoxicating liquor licenses are eligible for class B and class C entertainment licenses. A holder of a wine and/or intoxicating malt liquor license may only obtain a class A entertainment license.

g. Safety, noise, and neighborhood livability (Describe how potential safety and public nuisance activities generated by the business will be addressed, including a security plan if intended)

The reduced evening operating hours of our cafe/bakery, the nature of our cafe/bakery and intended target clientele, and lack of live entertainment all lend to negligible issues with safety, noise, and public nuisance matters. Our staff has good visibility to the exterior via the large windows on each side of our exterior storefront and a regular, physical presence in this area.

I, (print name) Steven Baldinger, an authorized corporate officer, partner or owner, hereby acknowledge and agree to the following:

- This business plan and attachments address all items listed above, include complete documentation and reflect the true, correct and comprehensive intentions of the undersigned.
- Any material change in the business plan must be submitted to and approved by the Department of Safety and Inspections.
- Alteration or any material change of this business plan or attachments without prior approval of the Department of Safety and Inspection may result in appropriate corrective measures allowed under the Saint Paul Legislative Code to include adverse licensing action.

Signature

Company Manager/President

Title

June 7, 2024

Date

Draft Menu – Razava Bread Company 4.16.2024

Every item will either be: made in-house or locally/MN made or imported from Israel. Goals are for all items to be unique, as authentic and as outstanding as possible.

In each category 3 choices that remain stable and one rotating item of the day.

Bagel Sandwiches

These will be on choice of bagel, toasted or not and one of the spreads. The 1 rotating item can also add fresh veg, i.e. radishes, fresh greens, etc.

examples: Locally cured lox, caper spread & fermented red onions

House made baba-ganush & feta on sesame Turkish bagel

Smoked fish salad

- *Spreads:* made in house using locally made lox, smoked fish and fermented or roasted vegetables. Also, to be sold by the 8 oz. container.

- o *Examples:* tomato, fermented coriander seed & onion, garlic & herb

Fire Cooked these items will be available starting at 11 am

On “pita” or other type of flat bread, using flavored butters or spreads, roasted or fresh vegetables and possibly cheese. These will be “cooked” in the high heat oven, open face and cooked for a short period of time.

Zaatar & olive oil pita

Onion & sumac pita

Goat cheese & fermented mushroom pita

Roasted veggie & feta pita

Friday (& Saturday) special house made matbucha with 2 eggs cooked in cast iron skillet served with sour cream & Challah

- Butters:* flavored butters that will also be sold in 4 oz. containers

Examples: parsley,

Cumin, saffron & turmeric

Tomato & chili

Miso & ginger

- Roasted Vegetables:* a variety of items that will be fire roasted in oven ahead of time. Eggplants, squash, tomato, onion, peppers, mushrooms, etc.

Sandwiches & Panni's

Using one or two of the daily breads plain butter, or olive oil on outside and placed in press for hot crispy exteriors. They will have a variety of local cheeses, ferment vegetables and some fresh. **All cheeses must not contain rennet**

Examples: Fish – preserve lemon spread, matbucha, sardines on Demi baguettes

Fermented Veggie melt, giardiniera, cheese on Sourdough

Roasted Veggie melt, roasted peppers eggplants, cheese, Francese
bread

Sabih, boiled potatoes & eggs, roasted eggplant, tahini, zhug & pickled
Mango

Fermented Vegetables: a variety of vegetables fermented in house. Selling separately if health department ok's. HACCAP plans will be needed for these items.

Toasts

Whichever of the daily breads is not used for the Panni's would be used for these items. TBD which "heating" method would work best, hot oven and or toaster. These would use a flavored butter and be more focused towards breakfast. If there are locally made spreads these should also be considered.

Thick sliced whole grain Miche with

Ricotta, lavender, pepper, toasted almonds & honey

Ricotta with jam or fruit preserves

Soup

A soup well will have 2 locally made soups in all but the hottest months of the years. They will be served with bread.

Sides

Made in house, and possibly sold in 8 oz. containers

Pickles

Pickled Vegetables

Side salads of some type

Will we sell bags of chips?

Cookies

A rotating variety of more non-traditional cookies.

Breads and Baked Goods

daily breads	Type of bread
HEARTH	
36	House Loaf
16	Miche
36	SF Sour Dough
30	Heritage Pane Francese
40	Challah (weekends)
12	Deli rye
20	Demi baguettes
PAN	
8	Multigrain seeded WW
12	Sesame semolina
12	Sandwich bread
FIRE	
80	Pita
120	Bagel

Additional non-perishable sourdough items

- Sourdough rye crispbreads
- Par-baked frozen sourdough pizza crusts
- Sourdough Croutons
- Sourdough bread crumbs