



PLANNING & ZONING REPORT

Liquor and Tobacco Advisory Board Meeting on June 16, 2026

File # 026-LTAB-016

APPLICANT: Benjamin Chauvin / Eachother LLC dba Eachother

LOCATION: 501 East State Street

REQUESTED ACTION: The sale of liquor by the drink (Class NG-L) and the sale of packaged liquor (Class PKG) in conjunction with a café, restaurant and bar in a C-4, Urban Mixed-Use Zoning District.

EXISTING USE: Vacant Restaurant

PROPOSED USE: Café, restaurant and bar with the sale of liquor by the drink and packaged liquor

DIMENSIONS: 44 feet x 99 feet **Size:** 4,356 sq. ft.

ADJACENT ZONING AND LAND USES:

| | | |
|--------|-----|--|
| NORTH: | C-4 | Lucette, Parking Lot |
| EAST: | C-4 | Vacant restaurant, Social Urban Bar & Restaurant |
| SOUTH: | C-4 | Local 413 Firefighters Union, Parking lot |
| WEST: | C-4 | City Hall |

YEAR 2040 PLAN: Mixed-Use Development

HISTORY: **File #025-LTAB-015:** Modification of a liquor license to allow Sunday sales for the sale of liquor by the drink (Class NG-L) and packaged liquor sales (Class PKG) in conjunction with a restaurant, bar and an outdoor seating area in a C-4, Urban Mixed-Use Zoning District was approved on October 10, 2025 for the property located at 519 East State Street. This property is located 170 feet east of the subject property.

File #025-LTAB-015: The sale of liquor by the drink (Class NG-L) and packaged liquor sales (Class PKG) in conjunction with a restaurant, bar and an outdoor seating area in a C-4, Urban Mixed-Use Zoning District was approved on July 7, 2025 for the property located at 519 East State Street. This property is located 170 feet east of the subject property.

File #022-LTAB-044: Modification of existing liquor license to add video gaming terminals in conjunction with a restaurant in a C-4, Urban Mixed-Use Zoning District was approved December 19, 2022 for the property located at 501 East State Street. This is the subject property.

File #012-LAB-022: The sale of liquor by the drink in conjunction with a restaurant and bar in a C-4, Urban Mixed-Use Zoning District was approved on July 3, 2012 for the property located at 501 East State Street. This is the subject property.

REVIEW COMMENTS: The Applicant is requesting the sale of liquor by the drink (Class NG-L) and the sale of packaged liquor (Class PKG) in conjunction with a café, restaurant and bar in a C-4, Urban Mixed-Use Zoning District. Exhibit A shows that the subject property is located on the southeast corner of East State Street and South 2nd Street. The subject property is surrounded by commercial mixed uses (Exhibits B and C).

The Applicant, Benjamin Chauvin, is President of Eachother, LLC. The Applicant is proposing a new café, restaurant and bar in a space that was previously occupied by another restaurant and is proposing the sale of liquor by the drink and packaged liquor. Therefore, the liquor license must be reviewed by the Liquor and Tobacco Advisory Board.

Exhibit D is a map identifying businesses with a liquor license. The yellow dots identify the sale of beer and wine by the drink. The green dot is for a full liquor license for the sale of liquor by the drink. The red dot is for packaged liquor sales. The yellow star is the subject property.

Exhibit E is the site plan of the property showing the building as highlighted on the plan. The building covers nearly the entire property. Parking is not required in the C-4 district but there are two municipal lots across from the site on the north, south and west sides of the property. There is also on street parking as well.

Exhibit F is the proposed interior floor plan for the café, restaurant and bar. The interior floor plan is shown to be divided into an eastern portion and western portion. The eastern portion consists of a café/dining area, café bar, bathrooms, office, tap cooler, and back of house area. The café/dining area consists of three (3) tables with seating for 12 patrons, three (3) booths with seating 12 patrons and the café bar with seating for 5 patrons. The western portion of the building has a dining area, roastery, kitchen, freezer and a dish washing area. The dining area consists of four (4) tables and seating for 16 patrons. Additionally, four (4) tables with seating for 8 patrons are shown for outdoor seating.

Exhibit G is the business plan for the café, restaurant and bar. Eachother is a neighborhood cafe. The Applicant states, "the concept is an all-day gathering place where neighbors, professionals, and visitors come together for good food, fresh-baked goods, thoughtful beverages, and unhurried conversation from morning through evening" (Exhibit G). The Applicant explains, "the café offers an integrated daypart program built around four anchors: a from-scratch kitchen serving sandwiches, salads, and brunch fare; an in-house bakery producing fresh breads, pastries, and confections daily; a full coffee and espresso program; and a curated beverage program featuring wine, beer, and cocktails (Exhibit G).

Additionally, Exhibit G, indicates the days and hours of operation will be 6:00 A.M. to 2:00 A.M. Monday through Saturday, and 9:00 A.M. to 2:00

A.M. on Sunday. Within Exhibit G, the Applicant indicated that there will be 10-12 BASSET certified employees, a manager will be on duty during all hours of operation. Additionally, entertainment will consist of free live acoustic performances and a cover charge, admission fee or door fee will not be imposed at any time. The Applicant explains, "Entertainment is intended to enhance the café atmosphere, not to reorient the venue toward nightclub or dance-club operation and there will be no DJ programming, no dance floor, no amplified live bands, and no entertainment scheduled in a manner that would require crowd-control measures beyond ordinary management practices" (Exhibit G). Furthermore, the Applicant indicates within Exhibit G and on the liquor application the amount of anticipated alcoholic liquor sales as a percentage of gross annual sales of the business to be 25% and food sales to be 75%. Finally, the Applicant indicates on the liquor application that they will not apply for an Illinois Gaming License at this time.

Exhibit H is the security plan for Eachother. The Applicant explains, "a manager will be on duty during all hours that the licensed premises is open to the public, all staff who sell, serve, deliver, or handle alcoholic beverages will hold a valid BASSET certificate and, if at any time the Liquor Commissioner determines that additional security is appropriate, Eachother, LLC will retain private security personnel licensed by the State of Illinois to satisfy the request, in any number. Eachother, LLC will not enforce a formal dress code for patrons. The venue is operated as a neighborhood café and bar; standards of dress consistent with a casual public establishment apply" (Exhibit H). Additionally, the Applicant explains, "Eachother's plan focuses on conduct that originates inside or adjacent to the premises and spills into parking areas, and on cooperation with law enforcement for controlling and addressing disorderly activity" (Exhibit H). The Applicant indicated on the Liquor Application that they would hire private security licensed with the State of Illinois upon written request of the liquor commissioner

Exhibit I shows that there have been 5 Calls of Service for the Police Department in the last 24 months for 501 East State Street.

Staff feels that the applicant's request is reasonable for the use of the subject property. Staff recommends approval of the applicant's requests subject to conditions.

RECOMMENDATION: Staff recommends APPROVAL of the sale of liquor by the drink (Class NG-L) and APPROVAL of the sale of packaged liquor (Class PKG) in conjunction with a café, restaurant and bar in a C-4, Urban Mixed-Use Zoning District, based on the following conditions:

1. Meet all applicable Building and Fire Codes.
2. Compliance with all City of Rockford Code of Ordinances including Liquor Codes
3. The sale of alcohol shall be limited to the approved interior floor plan Exhibit F.
4. Window display signage is limited to 20% of window area.
5. The windows shall not be covered with bars or other devices that block the windows.

6. The hours of operation are limited to 6:00 A.M. to 2:00 A.M. Monday through Saturday, and 9:00 A.M. to 2:00 A.M. on Sunday.
7. The café, restaurant and bar shall not have a cover charge, dance floor or any DJs.
8. The café, restaurant and bar shall not operate as a nightclub.
9. Any pending general ordinance case(s) must be resolved prior to issuance of the license.
10. All outstanding general ordinance fines must be paid prior to the issuance of the license.
11. All conditions must be met prior to issuance of license and establishment of use.

SC:DM 6/5/26

Exhibit A
501 East State Street
#026-LTAB-016

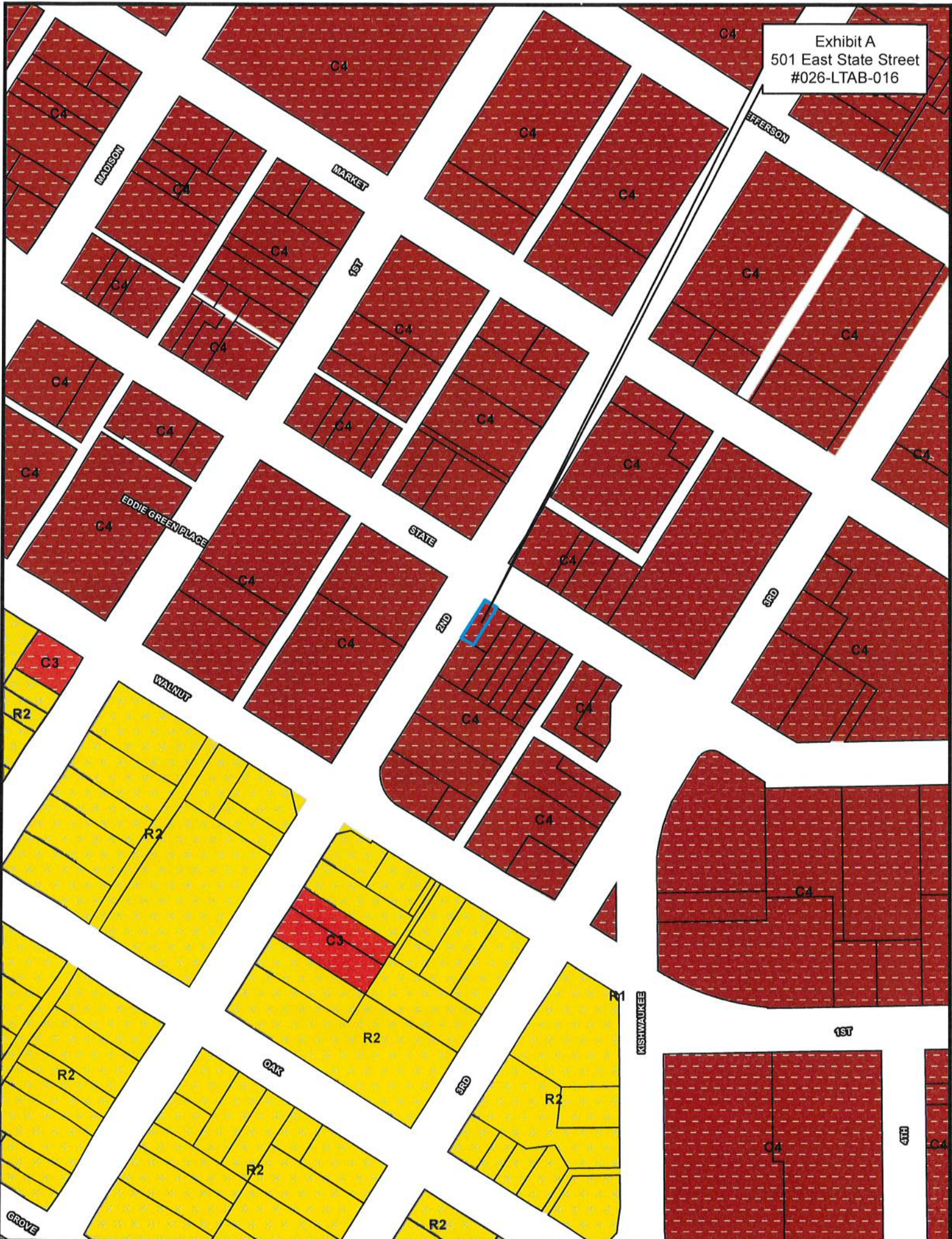


Exhibit B
501 East State Street
#026-LTAB-016

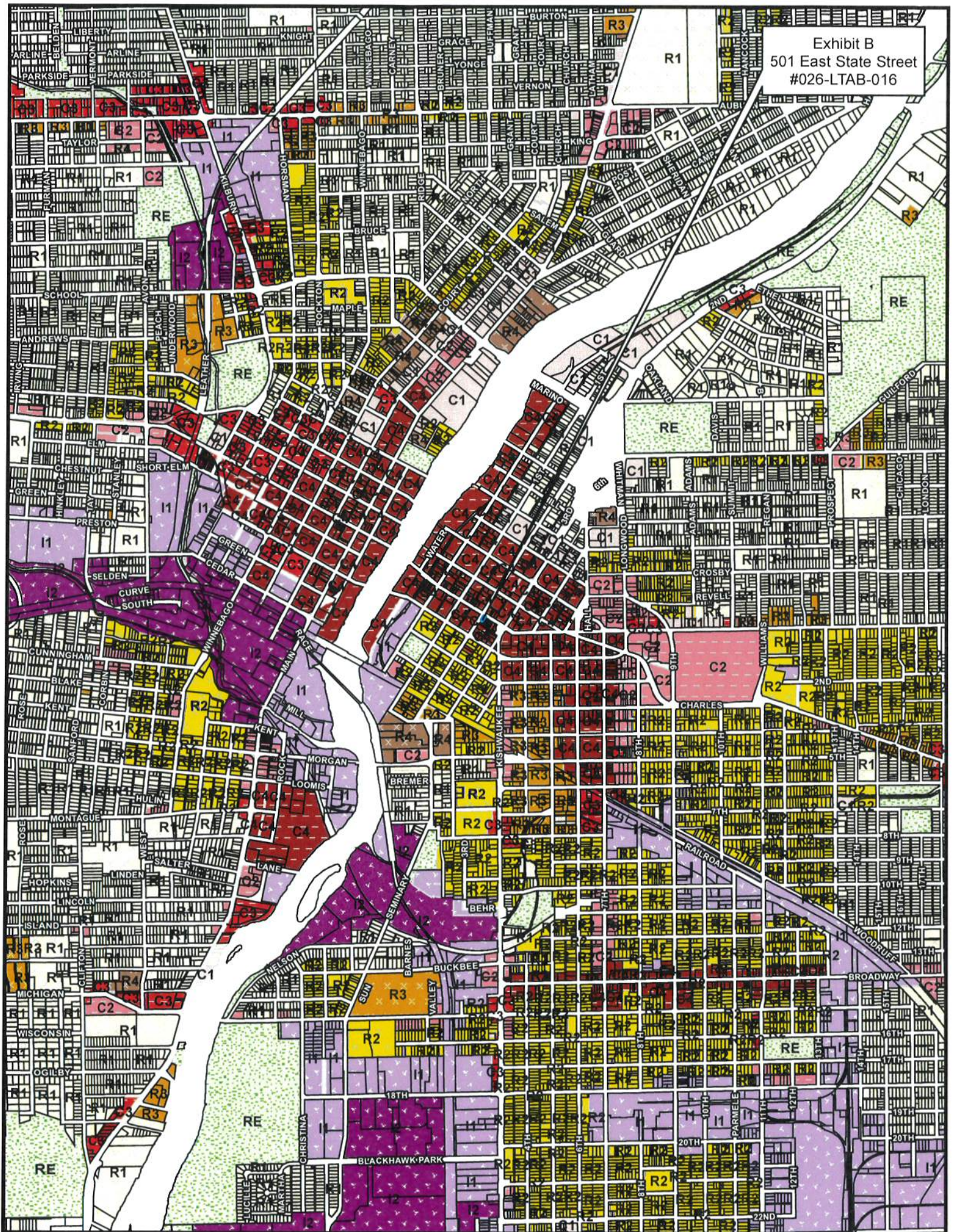
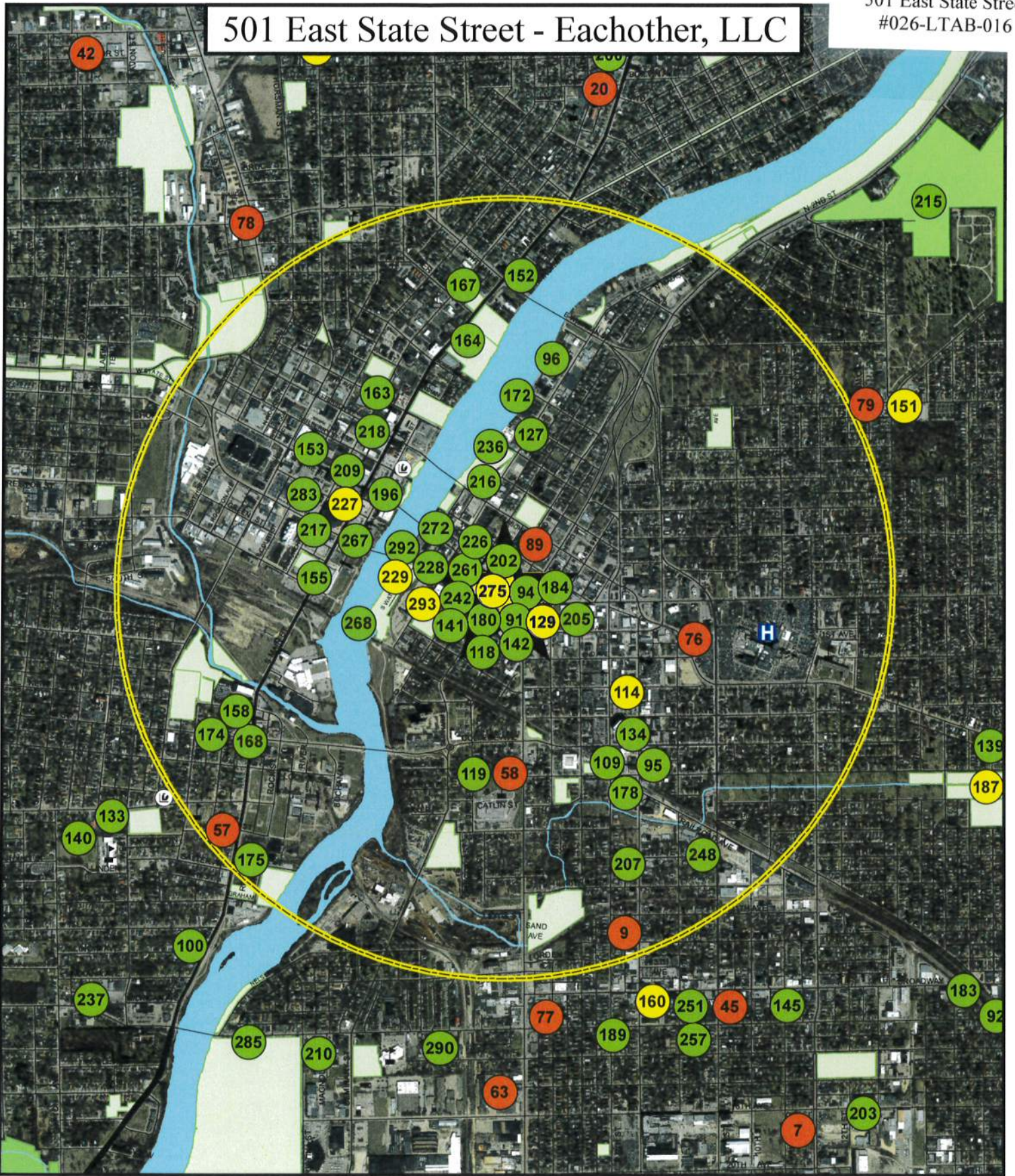


Exhibit C
501 East State Street
#026-LTAB-016



501 East State Street - Eachother, LLC



- Key**
- College/University
 - School (K-12)
 - City/Village Hall
 - Parks
 - Forest Preserves
 - Sale by the Drink (Beer and Wine)
 - Sale by the Drink (Full Liquor)
 - Package Liquor Sales

CITY OF ROCKFORD, ILLINOIS

LIQUOR LICENSE LOCATIONS 2024

2024



SCALE
1" = 2000'

501 E. STATE ST.

501 E. STATE STREET, ROCKFORD, IL 61104
FOR ROCKFORD ROASTING CO. | 416 S MAIN ST, ROCKFORD, IL 61101

ARCHITECT OF RECORD

TRIMCO, INC.
200 PEARL STREET, SUITE 201
ROCKFORD, IL 61107

| ARCHITECTURAL DRAWING INDEX | |
|-----------------------------|-----------------|
| SHEET NUMBER | SHEET NAME |
| 001 | GENERAL NOTES |
| 002 | FOUNDATION PLAN |
| 003 | CONCRETE PLAN |
| 004 | MECHANICAL PLAN |
| 005 | ELECTRICAL PLAN |
| 006 | PLUMBING PLAN |
| 007 | MECHANICAL PLAN |
| 008 | ELECTRICAL PLAN |
| 009 | PLUMBING PLAN |
| 010 | MECHANICAL PLAN |
| 011 | ELECTRICAL PLAN |
| 012 | PLUMBING PLAN |

BREATHABLE LEGEND

001 - 1/2" POLYSTYRENE INSULATION
002 - 1/2" POLYSTYRENE INSULATION
003 - 1/2" POLYSTYRENE INSULATION

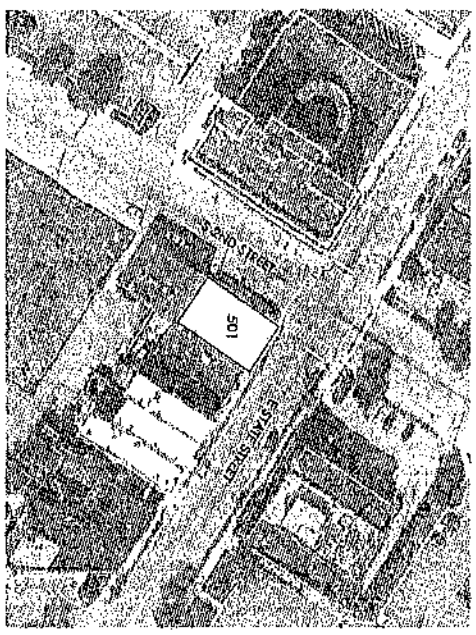
OCCUPANT CLASSIFICATION LEGEND

- ACCIDENT STORAGE
- COMMERCIAL OFFICE
- STORAGE
- UNOCCUPIED SEATING

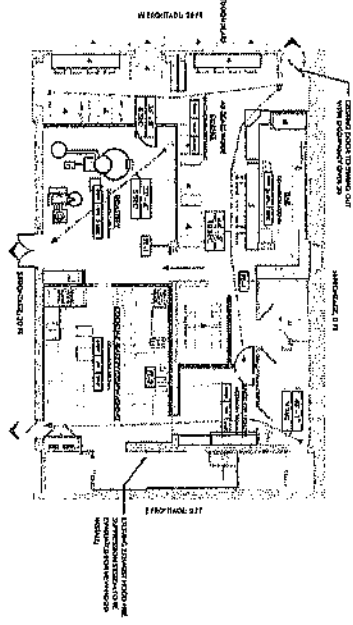


1 LOWER LEVEL LIFE SAFETY PLAN

1 CONCRETE PLAN



1 FIRST FLOOR LIFE SAFETY PLAN



CODE REVIEW SUMMARY

| SECTION | REVISIONS | DATE | BY | CHKD |
|-----------------|-----------|----------|----|------|
| FOUNDATION PLAN | 1 | 10/15/12 | JL | ML |
| CONCRETE PLAN | 1 | 10/15/12 | JL | ML |
| MECHANICAL PLAN | 1 | 10/15/12 | JL | ML |
| ELECTRICAL PLAN | 1 | 10/15/12 | JL | ML |
| PLUMBING PLAN | 1 | 10/15/12 | JL | ML |

| SECTION | REVISIONS | DATE | BY | CHKD |
|-----------------|-----------|----------|----|------|
| FOUNDATION PLAN | 1 | 10/15/12 | JL | ML |
| CONCRETE PLAN | 1 | 10/15/12 | JL | ML |
| MECHANICAL PLAN | 1 | 10/15/12 | JL | ML |
| ELECTRICAL PLAN | 1 | 10/15/12 | JL | ML |
| PLUMBING PLAN | 1 | 10/15/12 | JL | ML |

| SECTION | REVISIONS | DATE | BY | CHKD |
|-----------------|-----------|----------|----|------|
| FOUNDATION PLAN | 1 | 10/15/12 | JL | ML |
| CONCRETE PLAN | 1 | 10/15/12 | JL | ML |
| MECHANICAL PLAN | 1 | 10/15/12 | JL | ML |
| ELECTRICAL PLAN | 1 | 10/15/12 | JL | ML |
| PLUMBING PLAN | 1 | 10/15/12 | JL | ML |

PROJECT NUMBER
75-00-015
DATE
10/15/12
G001

501 E. STATE ST.
501 E. STATE STREET, ROCKFORD, IL 61104

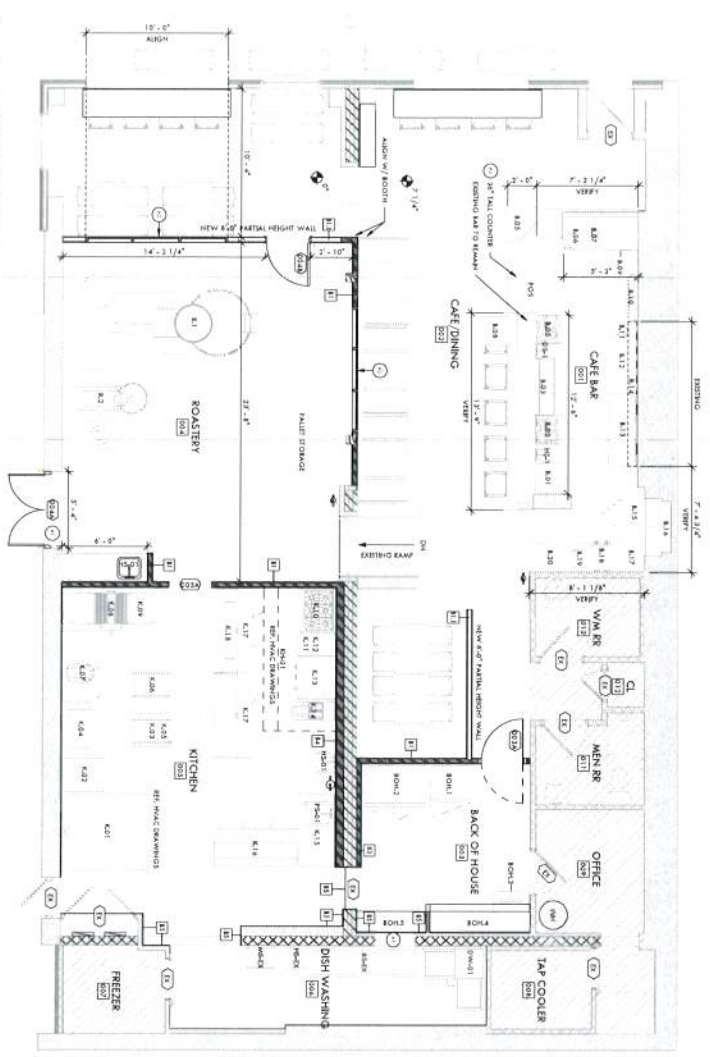
studio gwa
ARCHITECTS

501 E. STATE ST.
501 E. STATE STREET, ROCKFORD, IL 61104

PLUMBING CODE SUMMARY

PLUMBING CODE SUMMARY

PLUMBING CODE SUMMARY



PLAN LEGEND

| | |
|--|-----------------|
| | NO WORK AREA |
| | EXISTING DOOR |
| | NEW DOOR |
| | EXISTING WINDOW |
| | NEW WINDOW |

NEW WORK KENNOTES

| NO. | DESCRIPTION | HEIGHT | FINISHES |
|-----|------------------------------|--------|-------------------|
| K1 | NEW 8'0" PARTIAL HEIGHT WALL | 8'-0" | 1-1/2" x 1/2" CMU |
| K2 | NEW 2'0" PARTIAL HEIGHT WALL | 2'-0" | 1-1/2" x 1/2" CMU |
| K3 | NEW 2'0" PARTIAL HEIGHT WALL | 2'-0" | 1-1/2" x 1/2" CMU |
| K4 | NEW 2'0" PARTIAL HEIGHT WALL | 2'-0" | 1-1/2" x 1/2" CMU |
| K5 | NEW 2'0" PARTIAL HEIGHT WALL | 2'-0" | 1-1/2" x 1/2" CMU |
| K6 | NEW 2'0" PARTIAL HEIGHT WALL | 2'-0" | 1-1/2" x 1/2" CMU |
| K7 | NEW 2'0" PARTIAL HEIGHT WALL | 2'-0" | 1-1/2" x 1/2" CMU |
| K8 | NEW 2'0" PARTIAL HEIGHT WALL | 2'-0" | 1-1/2" x 1/2" CMU |
| K9 | NEW 2'0" PARTIAL HEIGHT WALL | 2'-0" | 1-1/2" x 1/2" CMU |
| K10 | NEW 2'0" PARTIAL HEIGHT WALL | 2'-0" | 1-1/2" x 1/2" CMU |

NEW WORK GENERAL NOTES

1. DIMENSIONS AND FINISHES TO INTERIOR FACE UNLESS NOTED OTHERWISE.
2. VERIFY FINISHES, CONDITIONS, MATERIALS, AND COLORS AT AREA OF MEASUREMENT BEFORE WORK.
3. VERIFY FINISHES, CONDITIONS, MATERIALS, AND COLORS AT AREA OF MEASUREMENT BEFORE WORK.
4. VERIFY FINISHES, CONDITIONS, MATERIALS, AND COLORS AT AREA OF MEASUREMENT BEFORE WORK.
5. VERIFY FINISHES, CONDITIONS, MATERIALS, AND COLORS AT AREA OF MEASUREMENT BEFORE WORK.
6. VERIFY FINISHES, CONDITIONS, MATERIALS, AND COLORS AT AREA OF MEASUREMENT BEFORE WORK.
7. VERIFY FINISHES, CONDITIONS, MATERIALS, AND COLORS AT AREA OF MEASUREMENT BEFORE WORK.
8. VERIFY FINISHES, CONDITIONS, MATERIALS, AND COLORS AT AREA OF MEASUREMENT BEFORE WORK.
9. VERIFY FINISHES, CONDITIONS, MATERIALS, AND COLORS AT AREA OF MEASUREMENT BEFORE WORK.
10. VERIFY FINISHES, CONDITIONS, MATERIALS, AND COLORS AT AREA OF MEASUREMENT BEFORE WORK.

| TAG | DESCRIPTION | QUANTITY | UNIT | INSTALLATION | REMARKS |
|-----|------------------------------|----------|-------------|-------------------|---------------|
| K1 | NEW 8'0" PARTIAL HEIGHT WALL | 1 | LINEAR FOOT | 1-1/2" x 1/2" CMU | BACK OF HOUSE |
| K2 | NEW 2'0" PARTIAL HEIGHT WALL | 10 | LINEAR FOOT | 1-1/2" x 1/2" CMU | BACK OF HOUSE |
| K3 | NEW 2'0" PARTIAL HEIGHT WALL | 10 | LINEAR FOOT | 1-1/2" x 1/2" CMU | BACK OF HOUSE |
| K4 | NEW 2'0" PARTIAL HEIGHT WALL | 10 | LINEAR FOOT | 1-1/2" x 1/2" CMU | BACK OF HOUSE |
| K5 | NEW 2'0" PARTIAL HEIGHT WALL | 10 | LINEAR FOOT | 1-1/2" x 1/2" CMU | BACK OF HOUSE |
| K6 | NEW 2'0" PARTIAL HEIGHT WALL | 10 | LINEAR FOOT | 1-1/2" x 1/2" CMU | BACK OF HOUSE |
| K7 | NEW 2'0" PARTIAL HEIGHT WALL | 10 | LINEAR FOOT | 1-1/2" x 1/2" CMU | BACK OF HOUSE |
| K8 | NEW 2'0" PARTIAL HEIGHT WALL | 10 | LINEAR FOOT | 1-1/2" x 1/2" CMU | BACK OF HOUSE |
| K9 | NEW 2'0" PARTIAL HEIGHT WALL | 10 | LINEAR FOOT | 1-1/2" x 1/2" CMU | BACK OF HOUSE |
| K10 | NEW 2'0" PARTIAL HEIGHT WALL | 10 | LINEAR FOOT | 1-1/2" x 1/2" CMU | BACK OF HOUSE |

501 E. STATE ST.

501 E. STATE STREET, ROCKFORD, IL 61104



PROJECT: 501 E. STATE STREET
DATE: 08/11/2024
DRAWN BY: [Name]

SHEET TITLE
NEW WORK PLANS
PROJECT NUMBER
25-0945
SHEET NUMBER
A101

RECEIVED

MAY 13 2026

CITY OF ROCKFORD
LEGAL DEPARTMENT

EACHOTHER, LLC

Business Plan

Submitted in support of City of Rockford Liquor License Application

| | |
|----------------------|--|
| Applicant Entity | Eachother, LLC (Illinois LLC; EIN 42-2366581) |
| Premises | 501 E. State Street, Rockford, IL 61104 |
| Principal | Benjamin D. Chauvin, Managing Member |
| License Class Sought | SLR — Special License Restaurant, Sunday Sales |
| Premises Size | Approximately 1,290 sq ft main floor (1,419 sq ft gross) |
| Seating Capacity | Approximately 100 patrons |
| Target Opening Date | July 1, 2026 |

1. Concept Overview

Eachother, LLC will operate a neighborhood café at 501 E. State Street in downtown Rockford. The concept is an all-day gathering place where neighbors, professionals, and visitors come together for good food, fresh-baked goods, thoughtful beverages, and unhurried conversation from morning through evening.

The café offers an integrated daypart program built around four anchors: a from-scratch kitchen serving sandwiches, salads, and brunch fare; an in-house bakery producing fresh breads, pastries, and confections daily; a full coffee and espresso program; and a curated beverage program featuring wine, beer, and cocktails. Each component is designed to complement the others, so a guest can stop in for a morning espresso and pastry, return at midday for a sandwich and salad, and come back in the evening for a glass of wine and a bakery plate — all within a single, consistent neighborhood setting.

The premises was most recently operated as Taco Libre and is being remodeled by the applicant for the proposed use. The location, scale, and historic character of the building make it well suited to the proposed café concept, and the C4 zoning of the site permits the proposed retail-and-hospitality use as a matter of right.

2. Days and Hours of Operation

Eachother proposes the following hours of operation, consistent with the maximum hours of liquor sales authorized under City of Rockford ordinance:

- Monday through Saturday: 7:00 a.m. - 2:00 a.m.
- Sunday: 2:00 a.m. - 2:00 a.m. (Sunday sales authorized under SLR license class)

All food and bakery offerings are available continuously from opening through close. Coffee and espresso service operates from opening. Wine, beer, and cocktail service is offered alongside the food menu within the hours authorized by law. Brunch service is available daily, with an expanded brunch menu offered Thursday through Sunday.

3. Food Service

Food service will be offered during all hours of operation, 10:00 a.m. through 2:00 a.m., seven days a week. The kitchen and bakery will both operate throughout the day. Bakery production begins in the early morning so that fresh breads and pastries are available at opening, and the full kitchen menu — sandwiches, salads, brunch items, and shareable plates — is available continuously from open to close.

Proposed Menu Direction

The food program is built around three integrated components: a from-scratch kitchen, an in-house bakery, and a full coffee bar. Menu offerings emphasize high-quality, locally sourced ingredients where practical, with seasonal rotation. Anticipated menu categories include:

- Specialty sandwiches (hot and cold) on fresh-baked breads, prepared to order
- Composed salads featuring seasonal produce and house-made dressings
- In-house bakery: fresh breads, croissants, pastries, cookies, and seasonal confections, baked daily on premises
- Brunch fare available daily, including egg dishes, breakfast sandwiches, and bakery plates
- Soups, sides, and shareable plates designed to pair with the beverage program
- Full coffee and espresso program, specialty teas, and non-alcoholic beverages throughout the day

4. Beverage Program

The beverage program is built to complement the food and bakery menu across all dayparts. Coffee and espresso anchor the program from morning onward, and a curated wine, beer, and cocktail selection is available alongside the food menu for guests who choose to enjoy it. The applicant projects that alcoholic beverages will represent approximately 25% of total revenue, with food and non-alcoholic beverages comprising the balance — consistent with a food-and-bakery-led café concept.

Wine

A curated selection of wines by the glass and by the bottle, with emphasis on approachable, food-friendly selections at accessible price points. The list will rotate seasonally and feature both domestic and international producers.

Beer

A short, well-curated list of regional craft beer, domestic standards, and Illinois-brewed selections, available by the bottle, can, and where appropriate by the draft.

Cocktails

A focused list of classic and seasonal cocktails prepared with quality spirits, fresh ingredients, and house-made syrups and mixers. The cocktail program is designed to complement — not overshadow — the wine and food focus.

Non-Alcoholic

Full coffee and espresso program, specialty teas, house-made non-alcoholic beverages, and zero-proof cocktails. Available all hours.

5. Entertainment

Each other will host free live acoustic performances on select evenings as part of the café's evening atmosphere. Performances will feature local and regional acoustic musicians playing unamplified or lightly amplified sets, providing a relaxed soundtrack for food, drink, and conversation. There will be no cover charge for any performance, and music will not be the primary draw — it is an enhancement to, not a substitute for, the food and bakery program that defines the concept.

Entertainment is intended to enhance the café atmosphere, not to reorient the venue toward nightclub or dance-club operation. There will be no DJ programming, no dance floor, no amplified live bands, and no entertainment scheduled in a manner that would require crowd-control measures beyond ordinary management practices.

6. Target Audience

Each other is designed to serve the local residential community of downtown Rockford and the surrounding neighborhoods. The target patron is a Rockford resident seeking a daily gathering place — somewhere to meet for coffee in the morning, lunch at midday, or a glass of wine and a pastry in the evening. The concept is intentionally accessible across age, income, and occasion, and is designed to function as a neighborhood third place rather than a destination bar or nightclub.

The applicant anticipates a patron mix spanning all dayparts: downtown professionals and residents for morning coffee and pastries, neighborhood patrons for lunch and brunch, and a mixed-age adult crowd in the evenings drawn by the food, bakery, and beverage program and occasional acoustic performances.

7. Anticipated Revenue Ratio (Food vs. Alcohol)

The applicant anticipates the following revenue mix at maturity, consistent with a food-led restaurant concept:

| Revenue Category | Share | Notes |
|---|-------------|---------------|
| Food and non-alcoholic beverages | 75% | Café-led |
| Alcohol sales (wine, beer, cocktails — on-premises) | 25% | Complementary |
| General merchandise | 0% | None planned |
| Other (gaming revenue, etc.) | 0% | None planned |
| Total | 100% | |

The food-led ratio is intentional and reflects the applicant's design of the operation as a café and bakery first, with the alcoholic beverage program serving as a complement to the food and bakery offerings rather than the primary draw. The applicant believes this mix accurately represents the anticipated operation and provides the City with a meaningful baseline for the issuance of the requested license.

8. Cover Charge

Eachother will not impose any cover charge, admission fee, or door fee at any time. All entertainment, including live acoustic performances, will be offered free of charge to patrons. The venue will operate with open access during all posted hours of operation.

9. Operations and Management

Staffing

The applicant anticipates a total staff complement of 10 to 12 employees, including front-of-house service staff, kitchen staff, baristas, and management. A manager will be on duty during all hours of operation. All alcohol-service staff will hold valid BASSET certification prior to serving alcoholic beverages.

Manager

Benjamin D. Chauvin, Managing Member of Eachother, LLC, will serve as the primary licensed manager for the premises and is the subject of the accompanying Manager Application. Additional managers and shift leads will be designated as the operation matures and will be added to the City's records as required.

BASSET Training

All staff who serve, sell, or handle alcoholic beverages will complete BASSET (Beverage Alcohol Sellers and Servers Education and Training) certification prior to performing such duties, in accordance with City of Rockford Ordinance Section 3-68. Proof of enrollment or completion will be provided to the City prior to license issuance.

10. Compliance Statement

Eachother, LLC and its principal commit to operating the licensed premises in full compliance with all applicable provisions of the City of Rockford Code of Ordinances (including but not limited to Chapter 3 governing alcoholic liquor), the laws of the State of Illinois, and the laws of the United States. The applicant has reviewed Chapter 3 of the City of Rockford Code of Ordinances and acknowledges its obligations thereunder.

The applicant will cooperate fully with the City of Rockford Department of Law, Police Department, and any other regulatory authority in the administration of the license and the operation of the licensed premises.

Respectfully submitted,

Benjamin D. Chauvin

Managing Member, Eachother, LLC

Date: _____

EACHOTHER, LLC

Security Plan

Submitted in support of City of Rockford Liquor License Application

| | |
|--------------------------|---|
| Applicant Entity | Eachother, LLC |
| Premises | 501 E. State Street, Rockford, IL 61104 |
| Licensed Manager | Benjamin D. Chauvin, Managing Member |
| Premises Capacity | Approximately 100 patrons |
| Total Staff | 10-12 employees |

1. Overview

Eachother, LLC will operate a 100-capacity café and wine-forward bar at 501 E. State Street with a food-led concept (75% food / 25% alcohol projected revenue). The premises does not host a dance floor, DJ programming, or amplified live music. Entertainment is limited to free live acoustic performances on select evenings. There is no cover charge.

The security plan reflects the scale and character of the venue. Because the operation is staff-supervised and does not present the risk profile of a high-volume bar, nightclub, or live-music venue, dedicated uniformed security personnel are not proposed at this time. Instead, the operation will be supervised at all hours by a manager on duty and a trained staff team, with documented procedures for managing disorderly conduct, escalation, and coordination with law enforcement.

The applicant agrees that, upon written request of the Liquor Commissioner, Eachother, LLC will engage private security licensed by the State of Illinois to supplement the staffing model described below.

2. Security Personnel — Number, Role, and Qualifications

Manager on Duty

A manager will be on duty during all hours that the licensed premises is open to the public. The manager on duty is responsible for overall supervision of the premises, including:

- Monitoring patron conduct inside the premises
- Supervising service of alcoholic beverages and verifying that service complies with applicable law
- Responding to incidents, complaints, and disturbances inside and immediately outside the premises
- Decisions regarding refusal of service, ejection of patrons, and contacting law enforcement
- Documentation of incidents in the premises' incident log

The licensed manager (Benjamin D. Chauvin) or a designated assistant manager trained in the duties described herein will be on the premises during all hours of operation.

Staff (Front of House)

All front-of-house staff (servers, bartenders, hosts) will be trained as part of their orientation to:

- Recognize signs of intoxication and refuse service consistent with BASSET training
- Check identification for any patron appearing under 30 years of age prior to alcohol service, using the approved methods (driver's license, state-issued ID, passport, military ID)
- Identify and report to the manager on duty any disorderly conduct, unattended persons in distress, suspected drug activity, or other security concerns
- Follow the de-escalation and incident-response procedures described in Section 5

BASSET Certification

All staff who sell, serve, deliver, or handle alcoholic beverages will hold a valid BASSET certificate prior to performing such duties. Certificates will be kept on file at the premises and made available upon request to authorized City of Rockford personnel.

Supplemental Security on Request

If at any time the Liquor Commissioner determines that additional security is appropriate, Eachother, LLC will retain private security personnel licensed by the State of Illinois to satisfy the request, in any number and on any schedule directed by the Commissioner.

3. Dress Code

Eachother, LLC will not enforce a formal dress code for patrons. The venue is operated as a neighborhood café and bar; standards of dress consistent with a casual public establishment apply. The manager on duty retains discretion to refuse entry or service to any individual whose dress or appearance includes:

- Visible weapons or items reasonably believed to be weapons
- Clothing displaying explicit threats of violence, racial or ethnic slurs, or sexually explicit imagery
- Clothing or accessories identified by local law enforcement as gang-related insignia

Staff will follow an internal dress code consistent with food-service standards: clean clothing, closed-toe shoes in the kitchen, hair restraints in food-prep areas, and no clothing with profanity or imagery inappropriate to a hospitality setting.

4. Plan for Controlling and Addressing Disorderly Activity

The following procedures apply to each of the three areas required by the City of Rockford liquor license attachment checklist.

A. Parking Areas Utilized by Patrons

The premises does not have dedicated off-street parking. Patrons utilize on-street parking on East State Street and surrounding public streets, as well as nearby public parking facilities. Because these areas are public right-of-way and not under the control of the licensee, Eachother's plan focuses on conduct that originates inside or adjacent to the premises and spills into parking areas, and on cooperation with law enforcement.

Procedures for parking areas:

- The manager on duty will monitor patron egress at the end of the evening and intervene before patrons reach parking areas when intoxication or aggressive behavior is observed
- Patrons identified as intoxicated will not be served and will not be permitted to drive; staff will offer to call a rideshare service or taxi, and will not relinquish vehicle keys to an intoxicated person
- Loitering, fighting, or disorderly conduct observed in adjacent parking areas will be reported to Rockford Police by 911 (or the non-emergency line, depending on severity) without delay
- The licensee will maintain regular communication with the Rockford Police Department regarding any pattern of incidents and will cooperate with any directives or recommendations
- The licensee will not impede or interfere with law enforcement responding to any incident in or around the parking areas

B. Public Areas Immediately Adjacent to the Premises

Public sidewalks, building frontage, and rights-of-way immediately adjacent to 501 E. State Street are not under the licensee's exclusive control. The licensee will nevertheless take active responsibility for conduct attributable to its patrons in these areas.

Procedures for adjacent public areas:

- Staff will monitor the building frontage during the evening hours, particularly at and near close, and will intervene in disorderly conduct involving each other patrons
- Lighting at the building exterior, including entry and any rear or side exits, will be maintained in working order at all times the premises is open and for at least 30 minutes after close
- Patrons who exit the premises will be discouraged from loitering at the front entrance, particularly when carrying beverages (which is prohibited and will be enforced by staff)
- No alcoholic beverages will be permitted to leave the premises in open containers at any time
- Staff will perform a routine sweep of the building frontage at end-of-night to address litter, broken glass, and any safety hazards
- Any disturbance involving an apparent patron will be reported to law enforcement and documented in the incident log

C. Interior of the Licensed Premises

The interior of the premises is the area of the licensee's direct control and the focus of the operational security model.

Procedures for the interior:

- A manager will be on duty at all times the premises is open, with authority to refuse service, eject patrons, and contact law enforcement
- Capacity will be monitored by the manager on duty and will not exceed the lawful posted occupancy at any time
- All alcohol service will be performed by BASSET-certified staff; identification of patrons appearing under 30 will be verified at point of service
- Staff will not serve any patron exhibiting signs of intoxication and will offer non-alcoholic alternatives and assistance with transportation

- Disputes between patrons will be addressed by the manager on duty, who will separate the parties, attempt de-escalation, and eject any party engaged in fighting, threats, or destruction of property
- Law enforcement will be contacted promptly for any incident involving violence, weapons, suspected drug activity, theft, or behavior that cannot be safely managed by staff
- The premises will maintain an incident log documenting each material security incident, including date, time, parties involved, description, action taken by staff, and law enforcement involvement if any
- Emergency exits will be maintained clear and unobstructed at all times
- The premises will display required signage including occupancy load, no-smoking notices, and any required liquor-control notices

5. Incident-Response and De-Escalation Procedures

Staff will follow a structured response when a security or service concern arises:

- Observe and assess. Identify the nature of the issue and whether it involves a single patron, group, weapon, medical concern, or other variable.
- Notify the manager. The manager on duty will take operational control of the response.
- De-escalate verbally. Offer water, food, a quiet space, or assistance with transportation as appropriate. Do not engage in physical contact unless necessary to prevent imminent harm.
- Refuse service or eject. If the patron cannot be de-escalated, refuse further alcohol service and request that the patron leave the premises. Offer assistance with rideshare or family contact.
- Contact law enforcement. For incidents involving violence, weapons, threats, suspected criminal conduct, medical emergency, or any incident that cannot be safely managed by staff, contact 911 immediately.
- Document. The manager will complete an incident-log entry before the end of shift.
- Review. Recurring incident patterns will be reviewed by ownership and adjustments made to procedures, staffing, or training as needed.

6. Cooperation with the City and Law Enforcement

Eachother, LLC commits to the following:

- Full cooperation with the City of Rockford Department of Law, the Rockford Police Department, and any other regulatory authority in the administration of the liquor license
- Access to the incident log and other security records on reasonable request by authorized City personnel
- Prompt response to any directive or recommendation from the Liquor Commissioner, including the engagement of private security if requested in writing
- Continuous review and improvement of these procedures based on operational experience and feedback from the City

Respectfully submitted,

Benjamin D. Chauvin

Managing Member, Eachother, LLC

Date: ~~5~~ 5/13/26

| Call Number | Event Date | Location | Situation Reported | Call Disposition | Agency |
|-------------|------------------------|-----------------|----------------------|--|----------------------------|
| 25-248769 | 11/14/2025 09:39:59 AM | 2501 E State St | WELFARE CHECK | NRPT - NO REPORT / NRPT - NO REPORT | Rockford Police Department |
| 25-176355 | 08/15/2025 06:00:26 PM | 501 E State St | 911 CELLULAR HANG UP | 911 CLOSE W/O SEND TO PENDING | Rockford Police Department |
| 25-138428 | 06/30/2025 07:38:15 PM | 2501 E State St | CRU | RPT - REPORT | Rockford Police Department |
| 25-123974 | 06/12/2025 06:41:01 PM | 501 E State St | DISORDERLY | LAWNO - LAW NO DISPOSITION | Rockford Police Department |
| 25-115365 | 06/02/2025 10:45:13 AM | 501 E State St | 911 DUPLICATE CALL | DUP - DUPLICATE | Rockford Police Department |
| 24-096956 | 05/06/2024 10:34:02 PM | 501 E State St | DISORDERLY | NRPT - NO REPORT / NRPT - NO REPORT / NRPT - NO REPORT | Rockford Police Department |
| 24-084783 | 04/22/2024 08:58:49 AM | 501 E STATE ST | CRU | RPT - REPORT | Rockford Police Department |