BEFORE THE OFFICE OF TAX APPEALS STATE OF CALIFORNIA

IN THE MATTER OF THE APPEAL OF,)
AS SWIPE, INC.,)) OTA NO. 220410267
APPELLANT.)
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TRANSCRIPT OF ELECTRONIC PROCEEDINGS

State of California

Friday, June 16, 2023

Reported by: ERNALYN M. ALONZO HEARING REPORTER

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2	STATE OF CALIFORNIA	
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5	IN THE MATTER OF THE APPEAL OF,)	
6	AS SWIPE, INC., OF THE APPEAL OF,) OTA NO. 220410267	
7	AS SWIFE, INC.,) OIA NO. 220410207) APPELLANT.)	
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14	Transcript of Electronic Proceedings,	
15	taken in the State of California, commencing	
16	at 10:30 a.m. and concluding at 11:54 a.m.	
17	on Friday, June 16, 2023, reported by	
18	Ernalyn M. Alonzo, Hearing Reporter, in and	
19	for the State of California.	
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1	APPEARANCES:	
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3	Panel Lead:	ALJ JOSHUA ALDRICH
4	Panel Members:	ALJ TERESA STANLEY
5		ALJ KEITH LONG
6	For the Appellant:	BRIAN SPIERS LAURA WEISS
7		Ellorar WEISS
8	For the Respondent:	STATE OF CALIFORNIA DEPARTMENT OF TAX AND
9		FEE ADMINISTRATION
10		RANDY SUAZO
11		CHRISTOPHER BROOKS JASON PARKER
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1	<u>I N D E X</u>
2	<u>EXHIBITS</u>
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6 7	(Department's Exhibits A-K were received at page 7)
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California; Friday, June 16, 2023
10:30 a.m.

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JUDGE ALDRICH: This is Judge Aldrich. We're opening the record in the Appeal of As Swipe,
Incorporated, doing business as Lucky 13, before the
Office of Tax Appeals. The OTA Case Number is 220410267.
Today's date is Friday, June 16th, 2023, and it's approximately 10:30 a.m.

This hearing was noticed for a virtual hearing, and is being heard by a panel of three Administrative Law Judges. My name is Josh Aldrich. I'm the lead for purposes of conducting the hearing. I'm joined by Judges Teresa Stanley and Keith Long. During the hearing the Panel members may ask questions or otherwise participate to ensure that we have all the information needed to decide this appeal. After the conclusion of the hearing, we three will deliberate and decided the issues presented.

As a reminder, the Office of Tax Appeals is not a court. It is an independent appeals body. The panel does not engage in ex parte communications with either party. Our opinion will be based on the parties' arguments, the admitted evidence, and the relevant law. We have read the parties' submissions. We're looking forward to hearing your arguments today.

1 Who is present for the Appellant? 2 MS. WEISS: Could you repeat that? 3 JUDGE ALDRICH: Who is present for the Appellant As Swipe, Incorporated? 4 5 That will be myself. I'm Brian MR. SPIERS: 6 Spiers, I'm the owner, and Laura Weiss who is a bookkeeper 7 who works on the audit appeal with me. 8 JUDGE ALDRICH: Thank you. 9 And who is present for CDTFA, beginning with the 10 hearing representative. 11 MR. SUAZO: Randy Suazo, Hearing Representative, 12 CDTFA. 13 MR. PARKER: Jason Parker, Chief of Headquarters 14 Operations Bureau with CDTFA. 15 MR. BROOKS: Christopher Brooks, Tax Counsel for 16 CDTFA. 17 Thank you. JUDGE ALDRICH: 18 So the issues to be decided are as follows: 19 Whether Appellant has shown that adjustments are warranted 20 to the audited taxable measure, one; and the second is whether interest relief is warranted. 2.1 22 Regarding exhibits, pursuant to the May 30th, 2023, minutes and orders, CDTFA's Exhibits A through I 23 were admitted into the record without objection. Also, 2.4 25 Appellant's Exhibits 1 through 16 were admitted into the

1 But after the prehearing conference, Appellant record. 2 submitted -- timely submitted Exhibits 17 and 18. 3 Likewise, CDTFA timely submitted Exhibits J and K. So the question is for Appellant or Mr. Spiers. 4 5 Do you have any objection to CDTFA's Exhibits J and K? 6 MR. SPIERS: No, I don't. 7 JUDGE ALDRICH: Okay. Similar question for Do you have any objections to Exhibit 17 and 18? 8 CDTFA. MR. SUAZO: No objections. 10 JUDGE ALDRICH: All right. Hearing no 11 objections, we're going to admit Exhibit 17 and 18 also 12 into the record, as well as Exhibits J and K into the record. 13 14 (Appellant's Exhibits 1-18 were received 15 in evidence by the Administrative Law Judge.) 16 (Department's Exhibits A-K were received in 17 evidence by the Administrative Law Judge.) 18 JUDGE ALDRICH: Okay. Regarding witness 19 testimony, Mr. Spiers, I did not see any correspondence 20 indicating that you'd be testifying today. And before we 2.1 get started, I want to make sure that that's accurate. 22 not -- so is that accurate, Mr. Spiers? 23 MR. SPIERS: No, we -- we -- okay. First of all, 2.4 this is a new format before me. I've never been here 25 before and neither has Laura, but the intent was that we

we're going to be both speaking today. Laura will handle most of the appeal that we're presenting today and -- but I'll also speak to my ownership role.

JUDGE ALDRICH: So speaking could be in the form of an argument or testimony. We discussed this a little bit during the prehearing conference, what the difference is. Are you saying that you would like to testify?

MR. SPIERS: No.

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MS. WEISS: I believe we're both just presenting oral arguments.

MR. SPIERS: Yeah. We're just presenting the oral arguments. Yes.

JUDGE ALDRICH: Okay. Thank you for the clarification there. So there won't be any witness testimony.

MR. SPIERS: Yeah. There's no witness testimony.

Correct.

JUDGE ALDRICH: Great. So I'm just going to give you a recap of how the hearing will proceed. So after this part, we'll begin with Appellant's opening presentation, and we allotted 45 minutes for that. Like I said, if you need to make some changes to that, you can waive time, ask for more time. Next, we'll switch over to CDTFA's combined opening and closing statement for 30 minutes, and the Panel will ask questions for about 5

to 10 minutes. And then Appellant will have the opportunity to give closing remarks or rebuttal. Like I said, these are made for calendaring purposes. If you need additional time or wish to waive time, please let me know.

Unless there's questions, we're going to proceed with Appellant's opening statement.

Mr. Spiers, are you ready to begin?

MR. SPIERS: Yes, I am.

JUDGE ALDRICH: Okay.

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OPENING STATEMENT

MR. SPIERS: As I just mentioned, this is -first of all, I want to thank everybody for taking the
time to hear this.

It's been a long, long process. A lot of it probably due to Covid. I think it took a lot longer than any of us expected especially, Laura and I, but we understand part of the reasons. I appreciate everybody here and the opportunity to, you know, give our oral arguments of why we still feel there should be adjustments made based on this particular business and its particular nuances.

Laura, who I engage with to help me after I got my initial audit results, which were very, very high,

you'll see I've come down, will speak initially. And she'll try to detail where we still feel there is room for further adjustments. And following Laura's oral arguments, I'm going to speak and discuss, you know, the business model a little bit, my ownership role, and why that is in this particular situation material to the overall arguments we're making and the evaluation of this business and the numbers that we've come up with.

So thanks again, and I'm going to now turn it over to Laura.

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PRESENTATION

MS. WEISS: Thank you. I appreciate everybody's time today. As you know we're here to appeal the outstanding balance of the sales tax audit of As Swipe, Inc., which we will both refer to from here on out as "the Lucky 13". I would like to begin our presentation by giving a brief history of the business and the audit as it helps to establish the context of the remaining disputed requests for adjustment.

The Lucky 13 was a niche business, a neighborhood dive bar known for fast, cheap, and strong drinks, free BBQs every Saturday in the summer, free popcorn, terrifying bathrooms, pool tables, picnic tables on the patio, and an abundance of dogs, just to give a picture of

what this looked like.

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The Appellant will give you a description of the investment he made and the unique issues with the building the Lucky 13 leased that will give context to why the business never attempted to maximize profits, maintain its operating equipment or leasehold assets, or bother to upgrade to expensive POS hardware systems or credit card equipment. When the Appellant received the preliminary audit report from the CDTFA field auditor, Mr. Thomas Chow, which I included as Exhibit 18, page 1, I was tasked with reviewing the calculations in this report because of what Mr. Spiers felt was an outstanding and erroneousness estimate of underreported sales.

I believe a brief review of the history of the audit will emphasize the two outstanding disputed items. You can see on line 24, Column E of Exhibit 18 that Mr. Chow, using CDTFA's standard auditing protocols, determined that the Lucky 13 had a \$1,792,154 in underreported sales. During the initial audit period and the appeal with the CDTFA, I addressed multiple issues that were corrected.

Many of these can be viewed in Exhibit 4, pages
46 to 76, titled "Audit Chronology. And they include
failure to categorize liquor, beer, and wine correctly in
the analysis of invoices; failure to separate mixers from

the markup calculation; and incorrect reporting of premium liquor prices likely due to communication issues. And though these inaccuracies in the work of the auditor had an impact on the assessed underreporting, the most significant adjustments that we argued and appealed are related to mathematical inaccuracies that are utilized within the audit process.

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In particular, there are multiple areas where the CDTFA audit procedures require the utilization of gross sales percentages or gross markup percentages instead of utilizing gross cost percentages to calculate their estimate of possible sales given the Lucky 13's purchases. For example, following the preliminary audit, the Department calculated the weighted markup percentage of each liquor type, applied an estimated percentage of sales to well, call, premium and cocktails made to calculate the markup percentage, and then applied the percentage of gross sales during happy hour and regular hours to determine the respective weighted markup percentages.

The mathematical problem with this is twofold.

First, the percentage of well, call, and premium sales,
can be calculated based on actual purchase percentages per
the sample invoices provided, instead of an estimate. And
second, the percentage of sales for discounted hours with
the lower markup percentage is inherently skewed downward

because the gross sales are lower when there are discounts. For example, a gin and tonic sold at \$4 for happy hour and \$6 during regular priced hours, would produce a 40 percent to 60 percent breakdown of happy hour and regular hour sales.

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However, the actual cost percentage of these sales are equal 50/50 as they represent the sale of the same item in two different pricing periods. Performing the calculation as the CDTFA did, unnecessarily increase the markup percentage and the estimate of the underreported sales. I can provide additional examples if necessary later, which I don't think is necessary. And although these specific issues have been adjusted and agreed upon in the earlier appeals process, I would like to highlight that these corrections of the calculations so far have created a \$1,324,092 reduction in the CDTFA's original estimate.

Again, this is an estimate that was calculated using standard auditing protocols and what the CDTFA proposes to be industry norms. Once these inaccuracies were discovered and presented, the CDTFA agreed and has recalculated their estimated underreporting with a 74 percent reduction from their original work due to these calculation errors.

As to the remaining two areas of dispute, which

we present during the field audit and the appeals process, I have attached Exhibit 1, page 3, which explains that today we are requesting that, at minimum, the cost utilized in the weighted markup should be based on pricing and costing during the audit period, not the 2018, which is after the conclusion of the audit period; and two, the pour size for the martini glass of 6.03 ounces that was measured by Mr. Chow in the field and reported on the CDTFA Form 1311 bar fact sheet, which is found in Exhibit 8, page 103 to 104, should be utilized in the markup calculations. This bar fact sheet was signed and dated by the bar manager, Mr. Martin Kraenkel.

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In regard to the first issue, CDTFA's utilization of 2018 pricing and costing during the preliminary audit, Mr. Chow agreed to and utilized the pricing as indicated on the bar fact sheet. However, in Exhibit 9, page 105, Mr. Chow notified us that he was switching the prices to 2018 prices instead of 2016 prices because he made an error by using 2016 prices with 2018 costing in his work papers. He indicates an example of one brand of liquor using the 2016 prices with the 2016 invoices, the markup would have been 112.33 percent. And with the 2018 pricing and invoices, the markup would have been 129.31 percent.

He concludes that had he made an error using old pricing and new costing. And instead of correcting the

working papers to utilize the cost and prices that actually occurred during the audit period of 112.33 percent, he applied prices and costing outside the audit period, thus, increasing the markup in just this one brand by approximately 17 percent.

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The matching principle, which is the standard principle in accounting would be more closely represented using the pricing and costing during the audit period, not after. In the CDTFA letter dated September 23rd, 2022, and listed on the CDTFA exhibit list as Exhibit I, page 434, Mr. Parker states that review of a prior audit performed on the Appellant's business covering the period from April 1st, 2011, through March 31st, 2014, disclosed that the prices were lower than the claimed prices for the period from January 1st, 2015, through September 30th, 2017.

The pour sizes on the lower priced drinks are

2.1 ounces per serving. This is 0.71 ounces smaller than

2.89 ounce pour size used in the current audit's shelf

test for liquor. It is apparent that the Appellant

increased the pour size and accordingly, increased prices.

Based on this analysis, any reduction to the prices should

also include a reduction to the pour sizes used in the

audit.

Mr. Parker, like Mr. Chow, is agreeing in his

statement with the Appellant as to the prices between 2015 and September of 2017, which we're still arguing should be used in the audit working papers. I believe Mr. Parker is arguing that either the late 2014 or late 2017 price increase was made solely due to a managerial decision to increase drink sizes. If he's referring to the 2017 price increase when he asserts the assumption that the Lucky 13 made a calculated decision to increase both their pour size and their prices, he is claiming that the Lucky 13 calculated that it would be in their best interest to decrease their profit margin.

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In the previously referenced bar fact sheet,
Exhibit 8, page 104, question 15, the CDTFA asks, "Are
pour costs evaluated?" The check box for no is marked.
The Appellant was asked and answered this question. It
was not the policy of the Lucky 13 to evaluate pour cost.
Mr. -- I'm sorry. Mr. Kraenkel the bar manager, although
he might have directed the selling prices, this was done
by comparison to competitors, not by mathematical
calculation as Mr. Spiers will discuss later.

I would also like to mention that this morning I found the Form 1311 bar fact sheet from the prior audit and Mr. Kraenkel's written answer next to question 15, as to whether the Lucky 13 evaluates pour costs, was not a check in the yes or no box. He wrote a question mark next

to this question, indicating that he did not even understand what it meant. This was the manager in charge of prices. He did not understand what evaluating pour cost even meant at the beginning of this audit period, and at the end of period he marked no. I'm happy to upload a copy of this bar fact sheet. The CDTFA already has copies of it.

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In addition, Mr. Parker makes an assumption that the price increases were made at the Lucky 13 solely based on product sizing and not because of general inflation, increased insurance, minimum wage cost, utilities, inventory costs, and most importantly competitor pricing.

If Mr. Parker is arguing that the Appellant should use the pour test from 2011 to 2014 audit for the 2015 to 2017 audit, the working papers should also be using the costing and pricing from the 2011 to 2014 period. We are merely arguing that we should be consistent with the calculations utilizing pour tests, pricing, and costing from the current audit period.

In addition, we would like to emphasize that Mr. Spiers and the Lucky 13 did not appeal any of the decisions in the prior audit, including the pour size, as we are arguing today. In fact, he was overwhelmed by the complications of these working papers, the pour tests, the weighted markup calculations, and the process itself. To

rely on that audit in any way would be erroneous when we have proven that there can be upwards of a 74 percent margin of error when the CDTFA follows their auditing protocols.

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Lastly, as Mr. Spiers will tell you later, he suspects that the prior audit pour test does not match with what he believes is accurate at the time based on the online reviews and general reputation of the business.

That pour test resulted in a 2.18-ounce pour, which is only slightly higher than a standard pour and certainly not worthy of the reputation of cheap strong drinks as can be evidenced by the multitude of reviews included in the exhibits, which I will reference later.

In addition, I have also included a cost comparison worksheet, Exhibit 3, pages 44 to 35. If you look sideways -- and I do apologize. I'm not very good at organizing PDFs, so it's not rotated -- the column at the top shows the cost comparison of the samples of liquor used to calculate the weighted markup. What's interesting here is that not only were the prices lower during the audit period then utilized in the CDTFA's calculation, a significant amount of the bottle cost in the early audit period were actually higher than in 2018.

This reduction in bottle cost over time is represented by the negative numbers on the top column of

Exhibit 3, pages 44 and 45. This tells us that not only does the matching principal need to be considered because of the price increases in late 2017 that was passed onto the customers, but also due to the costing difference.

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We provided the evidence of bottle costs. The CDTFA agreed during the audit to prices per the bar fact sheet, and the CDTFA conducted a pour test in the field, including the cocktail sizes. We feel there is no reason to utilize anything other than the samples, pricing, and pour tests as determined with the field auditor.

As to the second issue of the pour size of the martini glass, per CDTFA Exhibit I, page 434, again the letter dated September 23rd, 2022. Mr. Parker states that the Appellant also contends that the pour size should be increased to 6 ounces for a martini. However, the Appellant has not supplied documentation as to the price of the specific martini drink. In response to this, we would like to refer back to Exhibit 8, page 103, in the third section of the bar fact sheet section titled "Selling Prices Per Drinks." Rows 7 through 10 show the selling prices for cocktails during the audit.

In addition, Exhibits 5, 6, and 7 show the specs of the martini glasses and the invoices of purchases of these glasses by the Lucky 13 during the audit period. As shown on the manufacturer website, this martini glass is

an 8.25-ounce glass. And the pour test, as conducted by the field auditor, produced a 6.03-ounce pour, showing the Appellant was still leaving 27 percent of the glass unfilled. Which for anyone that has ordered a martini would know this is commonplace, not an egregious over pour.

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Referring again to the night of September 22nd -nope -- September 23rd, 2022, CDTFA letter, Mr. Parker
states, "Nor has the Appellant shown if the sales of this
particular martini drink is considered material." In
response, Mr. Spiers and I do not contend that the sales
of martini drinks is large. In fact, it is listed only as
5 percent of total sales. The adjustments of this has a
very minor impact on the outcome of the working papers.
However small that amount may be, it still represents
sales tax that the Appellant does not owe.

Moving back to the CDTFA Exhibit I, page 434, the CDTFA states the industry norm for pouring a drink with twice the amount of alcohol than drinks is to increase the price as to not impinge on the profit margin, and that is based on the Department's experience, liquor pour sizes range between one-and-a-half to two ounces per drink.

Greater than a 2 ounce pour size increases the price of the drink. Higher selling prices compensate the business for the additional cost of the alcohol.

In response to these statements, there are three issues here. The costing methodology of the Lucky 13, the pour size as evidenced by online reviews, and the lack of necessity from Mr. Spiers and the Lucky 13 to change their operating procedures. As I mentioned previously, during the field audit, the manager of the Lucky 13 attested to the fact that the Lucky 13 did not evaluate pour cost. In addition, the CDTFA argues that the pour sizes are outside industry standards and we agree.

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Throughout the audit process, Mr. Spiers has provided multiple online reviews showing that the reputation of the Lucky 13 was one of quick, stiff, and cheap drinks. We have included some of these reviews in Exhibit 10, an article by Broke-Ass Stuart -- excuse my language. That's his name -- who is an SF nightlife reporter. And he reports the Lucky 13 has cheap well vodka, cheap drinks, where the pros come to drink. One of the only bars in the city that consistently does buybacks.

Exhibit 11 is a 7x7 magazine article which states that the Lucky 13 has what we believe to be the best happy hour in America. Exhibit 12 has yelp and Google reviews stating the following: \$4 mystery shots. The great part of it is the cheap booze. Affordable spirits. The bartender was quick and poured a heavy dose. Cheap drinks but kind of stinks. Be prepared to hold your nose. Four

beers under \$20. Cheap drinks and cool bartenders.

Neighborhood bar with great cheap beer and dogs. Cheap
drinks, fun atmosphere, free popcorn. Cheap drinks, cool
peeps and some of the greatest bathroom poetry. Dive bar.

Cheap drinks, great prices, free popcorn. PBRs are cheap.

Cheap drinks and smoking patio, generous single malt
pours. \$5 Pliney and good vibes, great prices. There are
more in the exhibits.

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The CDTFA argument of matching the pour cost and pricing to industry norms is certainly relevant for determining averages. But there is no legal requirement to fall within industry norms. And per the obvious Google reviews, the reputation of the business is outside of these norms. Adding to this, the Lucky 13 was not managed for maximizing profit. Mr. Spiers' career is in an entirely different industry. He made \$150,000 investment that required little to no work effort. He merely managed banking deposits, not even most of the check writing.

He was fundamentally an absentee owner. He earned \$4,000 a month salary for 20 years. Many of these years the business also earned profits that added to his \$48,000 annual passive income. This is a whopping 32 percent minimum passive return on investment per year, which is astronomical for an absentee owner, especially in this industry. And he will be able to recoup his entire

investment when he sells the liquor license.

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As Mr. Spiers will explain, the Lucky 13 manager Mr. Kraenkel had been in place in the managerial position for the establishment prior to Mr. Spiers' investment in the business. He was in charge with handling — he was charged with handling vendor and customer relations, event planning, staffing, and scheduling. He's a very skilled front—of—the—house manager. However, he has no understanding of calculation of pour cost, what industry averages are, or what cost of goods sold even means.

Again, I can produce the prior Form 1311 that shows that he didn't even understand how to answer that question.

And although the combination of an absentee owner and an on-site manager that doesn't understand pour cost leads to minimalize profit, and a lack of financial analytics for decision making, Mr. Spiers had no reason to be concerned or upset about the money he was earning on his investment. He, therefore, had no reason to request pour cost analytics. In this unique instance, the bar staff was happy with the money they were making. The owner was happy with his return on investment, and the customers, as earlier referenced, were quite pleased with the establishment.

Outside of this audit there was no reason for any review of profit maximization. There's no requirement for

a business to optimize its sales through pricing. There's no requirement to increase prices based on vendor costing. There's no requirement to increase prices based on minimum wage or insurance cost either. Most small business owners of the mom-and-pop variety do not have the time it takes or the resources to focus solely on mathematical analytics.

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The combination of these factors and Mr. Spiers' absenteeism and contentiveness with his earnings all reasonable facts that created a profit margin outside of industry norms. I have utilized the CDTFA working papers as a template where I recalculated the results with the pricing and costing from 2016 and included the martini glass pour size as measured on the on-site pour test. These calculations are in Exhibit 2, pages 5 to 43.

I do need to apologize and make a correction for the record. I copied the original working papers from the CDTFA files for this calculation. And in my copying and pasting, I did not realize until my review this week that Mr. Chow's name is still listed on these pages as the preparer. And I would like to make clear that this exhibit, Exhibit 2, was not prepared by the CDTFA office or Mr. Chow.

My results when addressing these two issues shows a total of \$268,433 in underreported sales with a balance

due of \$23,419. This amount is specifically shown on Exhibit 2, page 5, Row 24, Columns E and H. We are requesting that these calculations be taken into consideration and the audit be adjusted at a minimum based on the above arguments. This would reduce the outstanding balance due by \$17,324. We're all sitting here for \$17,324. Putting this into perspective, this is only a 0.96 percent reduction of the original preliminary audit results. Mr. Spiers is asking for a reduction of less than 1 percent of the preliminary audit results based on the evidence as presented.

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I would also like to address the fact that

Mr. Spiers, as he will explain further, does not agree

that the Lucky 13 had an additional \$268,433 in taxable

transactions that were not reported during the time frame.

The preliminary audit results -- the final audit

results -- the reaudit results and my calculations all

based on estimates of what a business could have sold

given a very narrow sample of purchases in a short period

of time with a convoluted calculation to extrapolate a

possible outcome, if and only if those exact products were

purchased in the same proportion at the same cost over a

three-year time period.

Mr. Spiers stands firm that the sales tax findings were reported accurately and no underreporting

occurred. However, we both recognize that with our limited resources the challenges of arguing these calculations and the delays that are holding up the sale of Mr. Spiers' license, it's our sincere hope that, if nothing else, the minimal adjustments that I have detailed can be made so that we can move on -- or he can move on.

That's all.

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Mr. Spiers.

JUDGE ALDRICH: I believe you're muted.

MR. SPIERS: Thank you so much, Laura. I think you really covered our position very, very well, including some of the nuances of the ownership that I want to discuss now and how this business was run for the 20 years that I had it.

So just a little background on myself. I'm a general contractor and a building developer. I'd never bartended in my life. I've been in bars, including the Lucky 13 numerous times, but I'd never bartended. In 2020 -- so just to keep for the Judges, I'm referring a lot to Exhibit 15, which is the narrative that I -- a letter that I included in the exhibits kind of giving background of my ownership. And I'm going to add some additional comments over and above what I included there.

But the background on my ownership is I was approached by a realtor that I knew in 2020. He knew me

as a small developer at the time who is also a general contractor builder. I had built a few smaller projects, such as pair of flats and single-family homes. The Lucky 13 was going to be sold because the owner of that bar and about maybe 6 or 7 others had been deceased, and he was in charge of the estate.

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So he knew me, and he thought, oh, this is a small piece of land. It's only 25 feet wide, 90 feet long. This might be something I could purchase, not to own a bar, but to maybe demo it myself and build a small project there on the 25-foot wide lot, which I had done at that time, in 2000 I had done previous projects like that. I did not have the capital to buy the land. But coincidentally I just happen to know the guy that owned the lot next door, which is 50 feet wide, who is also another realtor that I had worked with. And, in fact, had sold some of my previous properties for me.

We had a very tight relationship. I had mentioned it to Bill Brown that a realtor had approached me to purchase the land and said I can't buy it. I know the guy who can buy it. He's got the lot next door. He's a developer. He's done larger projects. He's the right guy. So that's what happened. Peter Naughton purchased a bar in 2020. And at that time he said to me, "Brian, I know nothing about bars."

He was an older Irish gentleman. He goes, "Would you, you know, own the bar, and just kind of oversee it for me as a caretaker for three years. I'm going to immediately go in and get permits for a development project."

So, you know, I hesitated and I thought about it.

I went to the bar and met Martin, who I liked. I kind of saw the situation there that it was a real neighborhood bar. It was the prototypical dive bar. That's what it was. The lease was a one-page lease, and that's exhibit number --

MS. WEISS: 14.

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MR. SPIERS: 14. Thank you, Laura.

Laura is much better than me. I have it here in my notes. That's Exhibit 14.

So just to give you an idea, the lease was for three years. It was at \$6,500 a month. No security deposit. That -- my payment never changed over 20 years. I had the same fixed cost for 20 years. Mr. Naughton rapidly moved to get a demo permit approved. I think he had one approved as early as -- one of his first demo permits -- as early as fourth quarter of 2022.

Subsequently, the lot next door came for sale, which was a three-unit building.

MS. WEISS: Brian, can I interrupt you for one

second?

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MR. SPIERS: Sure.

MS. WEISS: You keep referring to 2020 and 2022, and I believe you actually mean 2000 and 2002.

MR. SPIERS: Oh, yeah. Sorry. 2000. Thank you, Laura.

2000 and 2002. So in 2002, he was approved for a demo permit for the first time. And I included all of the planning exhibits -- probably Laura beat me to this too. Exhibit 13, I believe, has all the permits. It's the permit history. You'll see that. At that time the lot next door, which actually had the backyard patio for the bar at the time, the owner approached me to buy it. And I said I don't want to buy it. I didn't have the funds at the time.

Mr. Naughton, in addition to what he already owned, bought that property. So now he had 100 feet of frontage, and he redesigned the building and resubmitted it. And, again, got permits for another building. It got appealed because of some landmark issues with the three-unit building. He decided to sell it. And then 2008 hit and the economy crashed and development kind of ceased for a while. So I'm not going to go chapter verse over the 20 years of the permits. You'll see them there.

But this bar in various articles, which we

provided, was scheduled for demo numerous times, much to the concern of all the neighbors. They loved the place. It was a real neighborhood joint. People would walk there from all over the neighborhood. Mr. Naughton wanted the bar to stay open and not be a closed shuttered business because he did not have a demo permit in the beginning. And number two, it would be labeled an abandoned building by the city, which would cost additional insurance funds and an annual fee to the city and thirdly, for neighborhood goodwill.

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He had to get approval from the neighborhood groups to do a building there and shuttering a business three years or four years or five years prior to actually developing it would have created bad goodwill for him and his approval process. So that's basically how I came into business.

Laura has hit on a lot of the perimeters of -- of my role as an absentee owner. I had my own business to run. As Laura stated I was making money. The rent never changed. I was able to make payments comfortably. I would occasionally go into the bar and bring friends in and be able to have some drinks, you know, to host my friends. It was kind of a sort of charming little ownership for me, and I enjoyed it, and I enjoyed the staff.

I wasn't a bar owner. I did not have the expertise or the time to, you know, start going into pricing drinks and pour cost and profit margins. I was there as a caretaker, and that's how I saw my role. And again, this lease was three years, and for the last 17 years I was on a month-to-month basis. Never -- the lease never changed, which is really interesting and kind of unheard of.

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The building itself was dilapidated. And Laura made a joke and mentioned, you know, the conditions. Well the joke kind of was once you got past the smell, you know, you can sit down and enjoy a drink. It was old an old building. Bathrooms were in the front. Refrigeration was antiquated. It led to, you know, probably a lot of lost beer and foam especially, on warm days. I was not going to invest capital in something that I thought could be torn down in six months or a year, you know, over and over and over. So it made no sense to me. The owner did not want me to do that. And so those conditions persisted throughout my ownership.

One thing I haven't hit on is the name As Swipe, and I know we're all laughing about it under our breath.

And I used to get laughed at when I went into the bank.

The entity that sold the bar business was called Al Kies.

You know, it was a play on words. They called it Al Keys,

two words. So I named the bar As Swipe as kind of an inside joke when I met him, because I thought I would only have it for three years. That's why the name is kind of part of how I viewed owning this bar.

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We were audited in -- the initial audit happened '11 -- excuse me -- '12, '13 and '14 were the years that we were audited. And that number, while not as high as the 1.8 number that Mr. Chow came out with initially on the current audit, was also quite high. At the time I was kind of shocked. You know, I appealed as much as I could within the processes of the CDTFA. I did get that number reduced significantly. The final results weren't realized and where we landed until 2016.

This audit covers 2015, '16 and '17. And in 2016 when I had settled the previous audit, I did talk to the manager and staff -- not all of them but some of the staff -- and said look, you've got to lighten up on comp drinks, you know, self-consumption and just try to, you know, run a little tighter ship here. Again, there was a pending demo. I'd never thought I'd get audited again. But if you look at the results from '15, '16, and '17, you will see we remarkably improved in '16 and '17. Most of the unreported sales of this current audit are from '15, which is while I was still going through the previous audit. So things did improve. And so I just think I

should be noted.

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You know, Laura already mentioned this. To think that I would tell -- go into the bar and tell the staff to make stronger drinks so we could charge more, it's really, you know, kind of laughable based on my -- my ownership position and nothing I would even consider doing. We were known everywhere as the cheapest drinks in town. Yeah. Strongest, cheapest. You know, Broke Ass Stuart said every third drink was free. That -- I didn't see that article until 2020 when he wrote it, but we referred to it earlier, the article he had written.

So it gives you an idea of what the regulars experienced in there, and most of our business was during happy hour when we sold the cheapest drinks, and we had a very large following was -- were these regulars. So I'm sure they were getting a lot of comp drinks, a lot of very strong drinks. And I do think in fairness to the CDTFA, it's way outside of industry norms. Certainly -- certainly bars that they would audit that have a very accurate POS system, you know, cameras on the bartenders, not free-pouring drinks, you could use those standards and come up with a pretty accurate number based on invoices.

But in this situation, drinks were free poured.

There were no cameras. You know, the bartenders were supposed to write down the comps they gave out. You know,

whether they wrote them all down or not, it's conjecture. But I have a feeling that it was a pretty loose situation in there. I wasn't in there at night.

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I actually, you know, recommended to Thomas Chow maybe, you know, send somebody in there on any night of the week. Just send somebody in there and order a drink. Or send someone you know in there and order a drink and tell me what their experience is. Because, you know, I'm not making it up that these are strong drinks and this is how business is run.

I understand the CDTFA's positions and why someone would run a business like that, but the nuance explained why. I wasn't there for bottom line, and I -- and I didn't own in that type of business. Now, if rents increased every year by 3 percent -- which every other bar experiences minimally -- I probably would have had a different view of this. I may have decided not to continue the month-to-month ownership for the owner and let him deal with it on his own, but that was not the situation here.

So I'm just trying to give you a picture of why it appears that I ran a very sloppy business, and I'm giving you the reasons behind this. I was very, very busy with my own business. I was a contractor working full time. And as things progressed from 2000 to 2020, I

started to do much bigger and bigger developments, including in that neighborhood. So this was something I didn't spend a lot of time on.

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We referred to the articles. They're in Exhibits 10, 11, and 12, and there's numerous, you know, Yelp reviews, newspaper articles that really back up what I'm saying. And these articles were written over the entire period of that bar ownership from 2000 to 2020.

The pour test, that I thought Laura addressed very well. The pour test I think the first time around my manager did it with the previous auditor from the CDTFA.

His name was Guang Jin Zhou. A very nice man. In fact, I have no problem with the professionalism with the CDTFA throughout. They have listened to all of our concerns.

They have adjusted accordingly, and they have been very professional to work with. So I have nothing negative to say about my experience.

It took longer than I thought. And I -- you know, a lot of that, I think it could be related to the Covid. It slowed everything down. But, you know, that first pour test it was -- you know, Martin's first language is not English. He's German. And Guang Jin Zhou's first language is not English either. So I think there was a little bit of miscommunication. Martin had never done it before.

As Laura attested to, you know, he didn't understand. He didn't run formulas on how to price drinks. And I think the confusion on some of the pours where he got confused with a shot in a rocks glass for drinks, and somehow it was like we poured like a jigger shot that you would see in a glass with a lime. That was a large percentage of our sales, which would be a measured pour. Which, in fact, that was a very small part of our sales. Most of -- all of our drinks were free pour.

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So anybody with, you know, bar experience in owning a bar knows that if you don't use a jigger and it's free pours and you're known as the strongest drinks in town, I bet over 90 percent of those drinks were two-ounce pours. That's -- just didn't happen there. Two-ounce pours is what you see, you know, in a place that pours drinks with a jigger. That's a measured pour. So again, that's just part of the nuance of why it seems like we're so outside of the norm. But I think Laura has hit those points extremely well.

You know, regarding -- I'm also appealing the interest. And the reason I'm appealing the interest is that, you know, the first result came back to us -- I'm going by memory here -- at the end of 2019, and it was -- it was staggering. It was a shocking number. It was \$1.8 million under pour. It didn't have the interest

calculated at that point, but just the tax due was a large sum. I did feel, based on my previous audit experience, that we would be able to work on that number and get it down once we, you know, go again.

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I hired Laura because it was overwhelming for me. She's been a very big help. She has background in the bar business. She's a bookkeeper. So, you know, I really appreciate her due diligence in getting it already reduced close to 75 percent. But the number that wasn't reduced to an even more reasonable number until March of 2020 when it was reduced to approximately \$880,000 -- again, going by memory -- and with the interest, et cetera, the tax -- the total bill due was about \$115,000.

Now remember March of 2020, that's when Covid started. So my bar shut down on March 15th, And we didn't -- we don't serve food in there, other than free popcorn that we alluded to earlier. So there was no money coming in. I was still paying rent because there was another new landlord at that time. He just purchased it a year prior. He didn't raise the rent, but I had to pay it. And we were unable to open.

So I had no money coming in at all. I didn't have the funds sitting in that account to pay, and we were still working on our appeal. It wasn't until 2021 that the appeal was lowered -- or excuse me -- our

underreported was lowered once again to a more reasonable number of 400 and -- the current numbers we're at 460 or whatever that number is. Again, at that time I had already taken and an SBA loan to pay the interest, and we had been closed since December of 2020.

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This business opened in the fourth quarter of 2020 for about two months. We can only open part-time because business was sparse. We opened on the weekends. After that experiment, both myself and the staff weren't -- nobody is making enough money. I was paying the rent. We shut the business down completely in December of 2020, and that building right now is still vacant.

So given the time -- given the original amount that was due, and I didn't have the funds in that particular business to pay up front and wait later and try to debate to see if we owed it or not, and how long it took -- a lot of it due to Covid and some slow responses maybe but mostly due to Covid, I think -- I feel that I should be relieved on the interest due based on the circumstances.

And, you know, Laura at the end is arguing for a -- based on her data that she's provided with her accounting expertise, lowering this another \$17,000 of tax due and dropping the underreported number down maybe close

to another 50 percent, you know, and that's our goal here. I do want to say that I agree that, you know, I'm not sure we underreported \$300,000 in sales, you know.

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Whatever came into that bar, you know, was deposited into the bank, and that's how we ran the business. I did some of the deposits. Martin did some of the deposits, and my wife occasionally would do some of the deposits for me. But we still don't feel that we unreported a significant amount of sales. It might have been some of the other issues in the bar that could have contributed to that, that we've already talked about.

So that's pretty much my statement with regard to my ownership role, and why I think that is material to the overall consideration of our appeal, and I'll concede any extra time we have.

JUDGE ALDRICH: Thank you, Mr. Spiers. Before we move over to CDTFA's combined opening and closing, I did have a brief question, and I'm not sure who would be best to answer it. Perhaps it's Ms. Weiss. But with respect to the martinis, could you define what do you mean by pour size? I just want to make sure that we're not speaking past one another.

MR. SPIERS: You're muted.

JUDGE ALDRICH: You're muted.

MS. WEISS: Sorry. I was looking for the -- I

was trying to get it there.

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The martini pour size, when Mr. Chow came in -and the CDTFA could correct me if I have part of this
wrong. I was not present. This is my understanding of
what happened. As they take each size of glassware that
the business has, and they have one of the bartenders -just one of the bartenders, not everybody that worked
there -- do -- mimic what it would be to pour the alcohol
into that drink size. And then the field officer takes
the glass and measures the amount of alcohol that was
poured into each of the glass sizes.

And for the martini glass in particular, the Libby 400 cosmopolitan glass is a martini -- a stemless martini glass that just has -- it's a bulb at the bottom so it's just a V-shaped glass. It's 8.25 ounces. From the report, again I was not there, Mr. Kraenkel poured 6.03 ounces into the martini glass, and then Mr. Chow took that martini glass with the 6.03 ounces and poured it into his measurement -- you know, a measuring cup -- again, I can be corrected if this is wrong -- and then marked down what that pour size was on the bar fact sheet 1311, which off the top of my head, I don't know the exhibit number. Exhibit 8.

JUDGE ALDRICH: Okay. And so with respect to the martinis, were the -- this is, I quess, a bit more

factual. But in the evidence will I find anything regarding the composition of those martinis? So for example, some martinis may be straight up. Other martinis may be like a Manhattan and have other, like, juice or additives into the martinis that do not constitute liquor.

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MS. WEISS: Totally. They -- so that range could even be wider than just a Manhattan or a martini. It could be a cosmo. It could be -- you know, sometimes people just say, can you make me a bullet, you know, shaken up with nothing else in it. So there is no -- there was no -- there was a question at some point in the audit about what cocktails -- a sample of cocktails. And the answer, I believe in the audit, only had one type of booze. Which as we all know, is not representative of any bar in the U.S. over a three-year time period that only one singular type of booze would be used in that -- I'm sorry -- liquor, not booze, in any cocktail size or glass or whatever.

The Lucky 13, as far as I know, had no way of monitoring how much any one particular brand of alcohol liquor was utilized in a shot versus -- like if we use Ketel One for example, how many of the Ketel One drinks were actually sold in a shot versus as Ketel soda versus a Ketel martini. There's no delineation of those differences in sales. There -- there are sometimes where

1 there would be a Triple Sec and cranberry juice or sweet 2 Vermouth and bitters in a Manhattan. But, again, I don't 3 have any access to any delineation of those type -differences in the utilization of the martini glass. 4 5 JUDGE ALDRICH: Okay. Thank you. 6 So at this time I think we're going to switch 7 over to CDTFA's opening and closing presentation, if you're ready, Mr. Suazo? 8 9 MR. SUAZO: I'm ready. No other judges have 10 questions? 11 JUDGE ALDRICH: There will be an opportunity for 12 more questions after CDTFA's portion is concluded. 13 MR. SUAZO: Okay. 14 JUDGE ALDRICH: But I guess in your presentation 15 at some point, even if it's just a closing, could you 16 define what pour size means according to the Department's 17 position? 18 MR. SUAZO: Sure. 19 JUDGE ALDRICH: Thank you. 20 21 PRESENTATION 22 MR. SUAZO: The Appellant operated a bar doing 23 business as Lucky 13 in San Francisco, California. 2.4 business was previously audited for the period from

April 1st, 2011, through March 31st, 2014. The audit

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period to be discussed today is from January 1st, 2015, through December 31st, 2017.

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Records reviewed included federal income tax returns for 2015 and 2016, profit and loss statements, general ledgers, bank statements, and purchase invoices. The Appellant utilized two cash registers. However, no sales tapes were maintained to verify prices of drinks, percentages of types of drinks sold, or recorded sales amounts. Credit cards were not accepted and sales were cash only; Exhibit B, page 21.

Comparison of federal income tax returns recorded sales to sales and use tax returns reported sales disclosed no discrepancies. The review of the federal income tax returns disclosed a small loss for the combined two-year time period and minimal wages paid; Exhibit F, page 308. Bank deposits were also compared to sales and use tax returns reported sales for the audit period, and revealed that not all sales were deposited into the Appellant's bank account; Exhibit F, pages 306 and 307.

The Department calculated Appellant's markup using sales and use tax return record sales to alcoholic beverage purchases per the general ledger. This markup was just under 107 percent; Exhibit F, page 305. The markup was considered unreasonable because it was far below the industry averages.

In addition, the prior audit's audited markup of 214 percent, Exhibit H, page 360, is more than double this audit's recorded markup. As a result, the Department used alternative methods to determine if Appellant had unreported taxable sales. A purchase segregation was performed for the third quarter 2016 period. The purchases were segregated into the following categories: Well liquor, call and premium liquor, wine, bottled beer, draft beer, mix and miscellaneous beverages, along with supply items.

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Weighted percentages for each category were computed; Exhibit E, pages 260 to 265. Shelf tests were conducted on the aforementioned categories using purchase invoices provided by the Appellant for April and May 2018, and the Appellant's prices per the bar fact sheet; Exhibit F, pages 309 and 210. Bottled beer markup was adjusted for 1 percent breakage allowance; Exhibit E, pages 258 and 259. Draft beer markup was adjusted for regular and happy hour pricing and a spillage allowance of 10 percent; Exhibit F, pages 294 and 297. Wine markup was adjusted for a 6 percent allowance for spillage; Exhibit F, page 291.

Well, call and premium liquor markup was adjusted for various pour sizes based on the type of glass used and the percentage of liquor as estimated by the Appellant on

the bar fact sheet; Exhibit E, page 257. Happy hour and regular pricing and a 12 percent spillage allowance was also granted; Exhibit E, pages 251 to 256. The shelf test markups were applied to the weighted percentages of the segregation test to calculate an overall weighted markup of just over 167 percent on alcoholic beverages; Exhibit E, page 250.

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This markup is lower than the prior audit's markup of 214 percent. Then the Department calculated the audited cost of goods sold; Exhibit E, page 249, using the general ledger purchases of alcohol, Exhibit F, page 25, reduced by the taxpayer agreed unreported self-consumption, Exhibit F, page 282, and Exhibit H, pages 376 to 378, and pilferage of 2 percent. The markup factor was applied to the audited cost of goods sold to calculate audited taxable sales of close to \$2.7 million.

The audited taxable sales were compared to sales and use tax recorded taxable sales of \$2.3 million, and a difference of \$375,000 was computed; Exhibit E, page 249. The total taxable measure assessed in the audit is \$468,000, which is from the \$375,000 in unreported taxable sales and \$91,000 in unreported taxable self-consumption; Exhibit F -- Exhibit E, page 241. Sorry.

Appellant claims drink prices changed in February 2018 and markup should be based on the pricing

for the period from January 2015 through January 2018. As stated in Department's additional reply brief, Exhibit I, page 434, a review of the prior audit performed on the Appellant's business covering the period from April 1st, 2011, through March 31st, 2014, disclose that prices were lower than the claimed prices for the period from January 1st, 2015, through September 30th, 2017.

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The pour sizes and the lower priced drinks are 2.18 ounce per serving. This is 0.71 percent ounces smaller than the 2.89-ounce pour size using the current audit shelf test for liquor. The shelf test in the prior audit used selling prices and purchase invoices for the months of September and October 2014; Exhibit H, pages 360 through 374. Bar industry average for liquor drinks is about 1.5 to 2 ounces. The 2.89 ounce pour used to establish a markup on liquor for this audit is significantly greater than the industry average.

In addition, Appellant did not show any increase in prices associated with the larger pour sizes; Exhibit I, page 434. Generally, the Department's experience is that selling prices go up when cost increase to maintain the same profit margin. The prior audit's markup of 214 percent, Exhibit H, 215 -- or Exhibit H, page 360. Sorry. In this audit, markup decreased to 167.25 percent; Exhibit E, page 250.

audit is applied to the audited purchase, then the Appellant's liability would increase. The Department used accepted audit methods, which include using balance purchasing records. Despite Appellant's lack of documentary evidence, the Department accepted sales prices as provided by the Appellant, allowed generous pour sizes, and permitted standard allowances as adjustments. The audited markup of 167 percent is less than half of the industry average for a full-service bar. Based on the foregoing, the Department has shown that its determination is reasonable, and the Appellant has not provided sufficient evidence or other documentation to prove otherwise.

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Appellant has also requested interest relief and submitted a Form 735. Based on analysis by Department, there were no periods of unreasonable delays attributable to CDTFA offices, bureaus, units, and sections preaudit and appeal, pursuant to Revenue & Taxation Code Section 6593.5. Therefore, interest relief is not recommended. It should be noted that no interest was approved for the period from March 20th through June 20th -- March 2020 through June 2020 due to the Covid pandemic.

In relation to the pour size, the pour size is

the amount of liquor that's actually poured into a drink. Therefore, when you're doing a martini, let's say, most of the time when you see a martini being done, it's going to have vodka or gin. You're going to pour it in some ice. You are going to either shake it or stir it. You're going to pour it into a glass. They might put vermouth in before, or they coat the glass with vermouth -- the dry vermouth -- splash it out, and then put in olives along with a toothpick. So that's going to take up some room in there.

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The thing with the 6.03 pour size is if it's got the ice in there -- not ice. When you shake it or stir it, the ice is going to melt into the martini -- into the -- with the liquor. So when you pour or it and strain it into the glass, it's going to show a larger size than it actually is. So in the first audit what happened was they allowed the 3.33 percent because that's what was documented and that was verifiable.

The second audit they were going to do an undercover pour test, however, the business was already closed, so they couldn't do an undercover pour test. This is documented in both the decision on page -- this is documented in the decision on Exhibit B, page 28. And it's also talked in detail on Exhibit A, pages 6 through 8.

1 This concludes our preparation. I'm available to 2 answer any questions you may have. 3 JUDGE ALDRICH: Thank you, Mr. Suazo. So I do have a few questions. We'll have questions for both of 4 5 the parties. So Appellant indicated that they would like 6 to submit the bar fact sheet from the prior audit. I see 7 that CDTFA has provided a copy of the prior audit, the Exhibit H. Is there an objection to Appellant submitting 8 9 a copy of the prior audit bar fact sheet into the record? 10 MR. SUAZO: The prior audit bar fact sheets are 11 already in our exhibits. It's Exhibit H, page 406 and 407. 12 13 JUDGE ALDRICH: Okay. Got it. Thank you for 14 looking that up for me. So we won't need to address that. Let's see. 15 16 At this time I was going to refer it back to my 17 Panel members to see if they have questions for either of the parties. 18 19 Judge Stanley, do you have questions for either 20 particular party? 21 JUDGE STANLEY: I don't have any additional 22 questions other than what has already been asked. 23 JUDGE ALDRICH: Thank you. Judge Long, do you 2.4 have any questions for the parties? 25 JUDGE LONG: I do. I have a question for

Appellant.

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I just wanted to clarify. I understand your contention of how the measurement was taken with respect to martini and how an amount was poured into the glass, and it's approximately 27 percent less than capacity of the glass. But also in this case my understanding is that the shelf test is based on the markup of the liquor that ends up in the glass as opposed to the drink on the whole. Is it your contention that if a customer ordered a martini at the Lucky 13, they would receive 6-plus ounces of actual liquor? Or is it a combination of the liquor and other additions?

MS. WEISS: Brian, would you like me to address this? You're on mute.

MR. SPIERS: Yes, please Laura.

MS. WEISS: I -- excuse me. I can't be absolutely certain as to every drink that was poured in there and the pouring habits of each of the staff members, nor can I attest to what percentage of those glasses were used merely for martinis versus some other concoction.

I would say that I do have a question for CDTFA, which is that in the pour test it's my understanding that the bartender was asked to pour the alcohol as they would for a drink. Which to me, as a regular customer of a bar, would mean you would pour what you would pour into the

shaker that already has the ice in it, and then that would be the amount that is unmixed that Mr. Chow is measuring.

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So to speak that if I was actually making a martini, I would put the shaker on the bar. I would fill it with ice, and then I would do maybe a six-count pour, shake it, and strain it into the martinis glass. And my understanding was not that the measured diluted martini was the measured amount but the actual alcohol that was poured into the shaker is what Mr. Chow was measuring. I could be wrong and open to feedback from the CDTFA.

I would say that there's a good possibility that there were bartenders that were putting six ounces in that glass, that there's a good possibility that because of how loose management was and how loose the employees were, that there were probably times where that martini glass was filled to the tippity-top as has happened before in many places, depending on what's going on.

I would say that it's very unlikely that the ice in a shaken martini would account for three ounces in a martini glass. I know that from experience in the bar industry -- for the 30 some-odd years that I have been in the bar industry that bruising of the ice does not create three ounces during the making of an martini. I think there is ambiguity there. I don't think that there is a clear and concise answer.

1 I do think it's very unlikely that the bar staff, with how loose and unruly that the whole business was, 2 3 that they were filling any portion of their martinis to a third of the glass. I'm not sure if that answers the 4 5 question. 6 JUDGE LONG: Okay. I think I have my answer. 7 Thank you. I have no more questions. JUDGE ALDRICH: Thank you, Judge Long. 8 I believe Judge Stanley had a question. 10 JUDGE STANLEY: Yes. I had a question about the 11 glass sizes. I see the spec sheet that you provided. 12 I was wondering if that glass size changed between the first and second audit? 13 14 MS. WEISS: Of specifically the martini glass? 15 JUDGE STANLEY: Yes. 16 MS. WEISS: I don't know as I was not the 17 bookkeeper for the business in its general operations. 18 I've only assisted with the calculation with the working 19 papers of the audit. I do -- did look through all of 20 their Grenier purchase which is the company that they 2.1 purchased the martini glasses from. And I provided in 22 Exhibit 7, pages 101 to 102, the invoices of the Lucky 13 23 purchasing this glassware as early as 2016.

from the prior audit, but I do know that there's an

I can't attest to any purchases prior to that or

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invoice from Grenier that is included in the exhibits that 1 2 shows the purchase in 2016. 3 JUDGE STANLEY: Okay. This is Judge Stanley. Thank you. That's all the questions I have. 4 5 JUDGE ALDRICH: Thank you. This is Judge Aldrich. This question is for 6 7 The changes that occurred from the initial measure CDTFA. to the measure that's currently before us, was it because 8 9 CDTFA received additional documentation? Or, I guess, can 10 you speak to that? 11 MS. WEISS: Could you repeat that? I'm sorry. 12 JUDGE ALDRICH: Yes. So I was asking CDTFA to 13 explain if the reason for the changes from the original 14 audit to the reaudited measure, and whether or not Appellant had provided additional documentation. 15 16 MR. SUAZO: Are you ready? 17 JUDGE ALDRICH: Yes. 18 MR. SUAZO: Basically, there was a change in the 19 happy hour allotment. It went from 40 percent happy hour 20 to 60 percent happy hour. Although in the prior audit 2.1 when they did a test, which occurred I believe in 22 September 1st 2015 through September 7, 2015, this is 23 on -- I put Exhibit B, page 28, but I think that's wrong. 2.4 Anyway, in the prior audit, what happened was

they did a test, and what they found out was 37 percent of

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the sales occurred during the happy hour, and 62.85 percent occurred during the regular time. So by allowing this flip-flop, to say, they did give up a lot of the measure in that particular instance. Okay.

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Other stuff, there was documentation provided. I can't tell you off the top of my head because, you know, I have to go into in-depth research to look at it. But the problem that we had was that again, they're asking for reductions and they're asking for changes, but they don't have any documentation to support the changes.

The problem is they had two cash registers, and neither one of them is a POS system. We can't document the percentage of sales. We can't document what type of sales occurred. We can't document the prices that actually occurred. All we're relying on is what a person gave us on a bar fact sheet. And so we gave them a large allowance and leeway when we did our audit. That's why the amount of markup was only 169.

In a full-service bar the markup is normally 300 to 450 percent for a full-service bar. This is less than half of that on average. The pour sizes are astronomical at 2.89. Again, average pour size is 1.5 to 2.0. Most of them are going to be 1.5. As the taxpayer's representative said, she would do a six count. A six count is one-and-a-half ounce pour. Okay.

They're also talking about that they are loose in their controls of their inventory. However, wouldn't it also be assumed that they would be loose in their controls of the amount of cash coming in and the amount of sales occurring. Because if they don't have internal controls, they can't actually say that they know for sure what the sales are. We did a calculation find out what the sales are. We know that the sales are incorrect.

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They acknowledge, at least in part, that the sales were incorrect when they did the reaudit on their own. Okay. The problem with the reaudit is, again, they're using the prices of 2018, I believe. They're using prices of 2018, April and May, and they're comparing them to prices prior to October 2017. Okay. So we didn't use that. The pour size went up 0.7 -- over 7 ounce -- 0.7 ounces, which is quite an increase in a year -- and basically, in a year's time or a little bit over a year's time from when the prior audit happened and when this audit occurs.

As to the situation where the internal controls are almost gone, there's basically a problem that we have is, you know, as we cited before the markup is just too low. It appears that it's too low. We have done adjustments to try and facilitate the audit to go through. They're asking for certain accommodations into their

audit, but they have no proof to support that those accommodations should be granted.

JUDGE ALDRICH: Thank you, Mr. Suazo.

I believe that concludes the questions from the Panel. At this time I'd like to give the Appellant five minutes for a rebuttal or a closing.

MR. SPIERS: Laura, you want to --

MS. WEISS: Sure.

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CLOSING STATEMENT

MS. WEISS: In response, I would say a couple -in addition to the evidence and exhibits that I've already
discussed, I think one of the major faults here is relying
on the prior audit when during -- I did do some review in
the prior audit. It certainly wasn't as in-depth as I did
during this audit, and there are some specific items that
I discovered in this audit that had a vast mathematical
difference in the calculations that we didn't try and have
discussions with the CDTFA in the prior audit.

In addition, Brian didn't go through the appeals process, didn't try to have a hearing with you guys for that audit. And I think he was not pleased with what the results were, nor did he believe that that was accurate, particularly the pour sizes from the prior audit being only 2.18 ounces. And I think that that should be taken

into consideration that Brian does feel like his pour size for his staff was astronomically outside of the industry norms.

And, you know, the proof that we did provide was, you know, the articles and reviews that we found. We have proof of purchasing this martini glass. We have the pour test Mr. Chow witnessed, and he wrote down the size of the alcohol that was put into that glass. I think that we used as much written evidence and what Mr. Chow has said himself that this isn't — that the utilization of the prior audit as a marker — a bench mark for what this business is actually doing is not accurate and that, again, Mr. Spiers agrees that it should be outside of the industry norms.

And the fact that, you know, as Mr. Spiers attested to today, this was not a business that was monitored for how much the pour cost were. They were just selling according to the way they had been operating before he got there, and nobody ever thought twice about because everybody was making money.

JUDGE ALDRICH: Thank you.

Mr. Spiers, anything else before we conclude?

MR. SPIERS: I think Laura summarized it quite

Just the entire staff, including the manager, was

2.4

well.

there when I acquired the bar. Most of them were there when I closed the bar in 2020. So all these practices were in place. Regarding the pour test, I do think there was some confusion on Martin's part when he did it. I'm not sure that he accurately poured what was really going on with both himself and the rest of the staff when they were in there with all the regulars and pouring their drinks and doing their thing.

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And, you know, it's anecdotal but you're not going to get as many articles and people referencing that the strongest drinks -- cheapest strongest drinks in town with every third or fourth drink is comped, unless there is some, you know, truth to it. And a two-ounce drink -- I'm sorry. That's -- that's not going to be strong in the dive bar industry. So, you know, I'm sorry. And I -- and I understand the CDTFA. We don't have real factual concrete POS systems to back up what we're saying.

However, you know, I think we did present -- I do think it's difficult for them to accurately audit it because of that, but I do think we provided enough evidence to and give an idea of what this bar was like.

And I'll just leave it at that.

JUDGE ALDRICH: Thank you.

I want to thank everyone for your time. We're ready to conclude the hearing. The record is now closed,

and the panel will meet and decide the case based off of the evidence and arguments presented today. We'll send both parties our written decision no later than 100 days from today. (Proceedings adjourned at 11:54 a.m.)

1 HEARING REPORTER'S CERTIFICATE 2 I, Ernalyn M. Alonzo, Hearing Reporter in and for 3 the State of California, do hereby certify: 4 5 That the foregoing transcript of proceedings was 6 taken before me at the time and place set forth, that the 7 testimony and proceedings were reported stenographically 8 by me and later transcribed by computer-aided 9 transcription under my direction and supervision, that the 10 foregoing is a true record of the testimony and 11 proceedings taken at that time. 12 I further certify that I am in no way interested 13 in the outcome of said action. 14 I have hereunto subscribed my name this 24th day 15 of July, 2023. 16 17 18 19 ERNALYN M. ALONZO 20 HEARING REPORTER 21 2.2 23 2.4

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