



# THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003

Phone (212) 533-5300

www.cb3manhattan.org - info@cb3manhattan.org

Jamie Rogers, Board Chair

Susan Stetzer, District Manager

### Community Board 3 Liquor License Stipulations for Administrative Approval

I, Richard Ho, as a qualified representative of Richard Ho, Ho Foods NYC LLC located at 110 E. 7th Street, New York, NY agree to the following stipulations:

- I will operate a full-service restaurant, specifically a (type of restaurant) Taiwanese comfort food.  
 Kitchen open and serving food every night during all hours of operation.
- My hours of operation will be:  
Mon 11am-11pm; Tue 11am-11pm; Wed 11am-11pm;  
Thu 11am-11pm; Fri 11am-11pm; Sat 11am-11pm; Sun 11am-11pm.

(I understand opening is no later than specified opening hour & all patrons are to be cleared from business at specified closing hour)

- I will not use outdoor space for commercial use.
  - I will operate my sidewalk café no later than \_\_\_\_\_
  - I will employ a doorman/security personnel on the following days: \_\_\_\_\_
  - I will install soundproofing, \_\_\_\_\_
  - I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.  I will have a closed fixed façade with no open doors or windows except my entrance door will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
  - I will not have  DJs,  live music,  promoted events,  any event at which a cover fee is charged,  scheduled performances,  more than \_\_\_\_\_ DJs/ promoted events per \_\_\_\_\_,  more than \_\_\_\_\_ private parties per \_\_\_\_\_
  - I will play ambient recorded background music only.
  - I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
  - I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
  - I will not participate in pub crawls or have party buses come to my establishment.
  - I will not have unlimited drink specials, including boozy brunches, with food.
  - I will not have a happy hour or drink specials with or without time limitations OR  I will have happy hour and it will end by \_\_\_\_\_.
  - I will not have wait lines outside.  I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
  - I will conspicuously post this stipulation form beside my liquor license inside of my business.
  - Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.
- Name: Richard Ho Phone Number: (347) 788-0682

18.  I will: \_\_\_\_\_

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Signed [Signature]

Dated 10/24/2017

Sworn to this 24th day of OCTOBER 2017 Wykeithia Smalls

WYKEITHIA SMALLS  
NOTARY PUBLIC-STATE OF NEW YORK  
No. 01SM6335153  
Qualified In New York County  
My Commission Expires 01-04-2020

Notary Public



THE CITY OF NEW YORK  
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**Community Board 3 Liquor License Application Questionnaire**

Today's Date: 10/23/2017

**APPLICANT**

1. Name of applicant and principle(s): Richard Ho, Gerald Ma, Wilson Tang, Calvin Lai
2. Premise address: 110 East 7th Street, Front B
3. Cross streets: 1st Ave and Ave A
4. Trade name (DBA): Ho Foods NYC
5. Check which you are applying to:     New liquor licence      Alteration of an existing license      Sale of assets
6. If alteration, describe nature of alteration: \_\_\_\_\_
7. Is location currently licensed?    Yes     No
8. Type of license: Beer Wine & Cider
9. Previous or current use of the location: Restaurant
10. Corporation and trade name of current location: Ho Foods NYC LLC DBA Ho Foods NYC
11. Type of building and number of floors: Pre-War, 6 Floors
12. Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use?  Yes    No      12a. What is the permitted occupancy indoors and outdoors? 74  
Letter of No Objection, use Group 6
13. Do you  want to apply for Public Assembly permit?    Yes     No
14. What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2): R8B
15. How many licensed establishments are within 1 block? 7
16. How many On-Premise (OP) liquor licenses are within 500 feet? 69
17. Is premise within 200 feet of any school or place of worship?     Yes    No

**PROPOSED METHOD OF OPERATION**

18. Describe your method of operation: Counter Service Restaurant with 9 dine in seats
19. Will any other business besides food or alcohol service be conducted at premise?    Yes     No
20. If yes, please describe what type: \_\_\_\_\_
21. What are the proposed days/hours of operation (specify days/hours each day and hours of outdoor space if applicable):  
 Initial: Wed-Sunday 6pm-10pm      22. Total number of table: 3      23. Total number of seats: 9  
 Eventually: Everyday Day 11am-11pm

24. How many stand-up bars/ bar seats are located on the premise? 3 (A **stand up bar** is any bar or counter, whether with seating or not, over which a patron can order, pay for, and receive an alcoholic beverage.)
25. Describe all bars (length, shape, and location): 6 foot straight table height counter
26. Does premise have a full kitchen?  Yes No
27. What are the hours kitchen will be open? Same as opening hours.
28. What type of food is available for sale? Taiwanese comfort food.
29. Will a manager or principal always be on site?  Yes No If yes, which? Richard Ho
30. How many employees will there be? 3
31. Do you have or plan to install French doors accordion doors or windows? None
32. Will there be TVs/monitors? Yes  No (If Yes, how many?) \_\_\_\_\_
33. Will premise have music?  Yes No **33a.** If Yes, what type of music? Live Music Juke box  
DJ  Tapes/CDs/iPod
34. If other type, please describe: \_\_\_\_\_
35. What will be the music volume?  Background (quiet) Entertainment level
36. Please describe your sound system: 2 Sonos 1 Wireless Speakers
37. Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? Yes  No
38. If Yes, what type of events or performances are proposed and how often? \_\_\_\_\_
39. How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? \_\_\_\_\_  
If there are lines, we plan to take names and inform people not to loiter outside.
40. Will there be security personnel? Yes  No **40a.** If Yes, how many and when? \_\_\_\_\_
41. How do you plan to manage noise inside and outside your business so neighbors will not be affected? \_\_\_\_\_  
Doors will be closed most of the time. There will be a waitlist so no one is loitering outside.
42. Do you have sound proofing installed? Yes  No **43.** If not, do you plan to install sound-proofing? Yes No  
We don't anticipate to be loud, but if it will improve our relationship with the neighbors, yes we are willing.
- APPLICANT HISTORY**
44. Has this corporation or any principal been licensed previously?  Yes No If yes, please indicate name of establishment(s): Nom Wah Dim Sum Parlor Inc.
45. Address: 13 Doyers Street, NY, NY 10013 **47.** Community Board # 3
46. Dates of operation: 2011-present
47. Has any principal had work experience similar to the proposed business?  Yes No If yes, explanation of experience or resume. Richard Ho- Blue Ribbon Sushi BAR & Grill GM for 7 years, Wilson Tang- Multiple Restaurant Operator
48. Does any principal have other businesses in this area? Yes No If yes, give trade name and describe type of business: Nom Wah Tea Parlor
49. Has any principal had SLA reports or action within the past 3 years? Yes  No If yes, attach list of violations and dates of violations and outcomes.

### **COMMUNITY OUTREACH**

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups.

# **ATTENTION RESIDENTS & NEIGHBORS**

Ho Foods NYC, 347 788 0682

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**Company/DBA Name and Contact Number for Questions**

**plans to open a**

Restaurant

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**(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden**

**at the following location**

110 East 7th Street, Front B, New York, NY 10003

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**Building Number and Street Name (Address)**

**This establishment is seeking a license to serve**

Beer & Wine

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**Beer & Wine or Beer**

Admin: 347 788 0682, hofoodsnyc@gmail.com

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**Applicant Contact Information**

**Contact the Applicant or COMMUNITY BOARD 3  
With any questions or concerns.  
info@cb3manhattan.org - www.cb3manhattan.org**