

HELBRAUN || LEVEY



42-44 EAST BROADWAY RESTAURANT INC.
HWA YUAN SZECHUAN
42 44 E BROADWAY
NEW YORK NY 10002

MANHATTAN COMMUNITY BOARD 3

UPGRADE APPLICATION TO FULL LIQUOR
ALTERATION APPLICATION



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

Alysha Lewis-Coleman, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website: http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml
- Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

Check which you are applying for:

- new liquor license alteration of an existing liquor license corporate change

Check if either of these apply:

- sale of assets upgrade (change of class) of an existing liquor license

Today's Date: _____

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Is location currently licensed? Yes No Type of license: _____

If alteration, describe nature of alteration: _____

Previous or current use of the location: _____

Corporation and trade name of current license: _____

DBA: HWA YUAN SZECHUAN

APPLICANT:

Premise address: _____

Cross streets: _____

Name of applicant and all principals: _____

Trade name (DBA): _____

PREMISE:

Type of building and number of floors: _____

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages?
(includes roof & yard) Yes No If Yes, describe and show on diagram: _____

Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any
back or side yard use? Yes No What is maximum NUMBER of people permitted? _____

PA PERMIT AND TCO ATTACHED

Do you plan to apply for Public Assembly permit? Yes No

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):

PROPOSED METHOD OF OPERATION:

Will any other business besides food or alcohol service be conducted at premise? Yes No

If yes, please describe what type: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of
outdoor space) _____

Number of tables? _____ Total number of seats? _____

How many stand-up bars/ bar seats are located on the premise? _____

(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)

Describe all bars (length, shape and location): _____

Does premise have a full kitchen Yes No?

Does it have a food preparation area? Yes No (If any, show on diagram)

Is food available for sale? Yes No If yes, describe type of food and submit a menu

What are the hours kitchen will be open? _____

Will a manager or principal always be on site? Yes No If yes, which? _____

How many employees will there be? _____

Do you have or plan to install French doors accordion doors or windows?

*French doors run along the front of the premise, not to be opened

Will there be TVs/monitors? Yes No (If Yes, how many?) _____

Will premise have music? Yes No

If Yes, what type of music? Live musician DJ Juke box Tapes/CDs/iPod

If other type, please describe _____

What will be the music volume? Background (quiet) Entertainment level

Please describe your sound system: _____

Will you host any promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? _____

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.")

Will there be security personnel? Yes No (If Yes, how many and when) _____

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

Do you have sound proofing installed? Yes No

If not, do you plan to install sound-proofing? Yes No

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No

If yes, please indicate name of establishment: _____

Address: _____ Community Board # _____

Dates of operation: _____

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business _____

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, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **Bar, Restaurant**, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? _____

How many On-Premise (OP) liquor licenses are within 500 feet? _____

Is premise within 200 feet of any school or place of worship? Yes No

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. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.

1. I will operate a full-service restaurant, specifically a (type of restaurant) _____, with a kitchen open and serving food during all hours of operation OR I have less than full-service kitchen but will serve food all hours of operation.
2. 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.
3. 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 _____.
4. I will play ambient recorded background music only.
5. 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.
6. I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
7. I will not participate in pub crawls or have party buses come to my establishment.
8. I will not have a happy hour or drink specials with or without time restrictions OR I will have happy hour and it will end by _____.
9. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
10. 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.

Regarding Plan to Manage Cleanliness and Foot Traffic on Sidewalk:

- No smoking will be allowed in front of premise
- No lines will be formed outside
- The premise has a large internal vestibule at the entrance – people are able to wait for a table in this area or in the bar area.
- Deliveries occur between 11:00 am – 12:00 pm daily through side entrance – owner/manager ensures this occurs quickly and efficiently to prevent congestion. Boxes are not left sitting at the curb, brought straight in to premise.
- Trash pickup occurs between 11:30 – 12:30 pm daily. If trash is not picked up in a timely manner, staff will bring trash bags/debris back into premise until pickup can occur.
- Will use garbage bags that will not allow liquids to spill out onto the sidewalk.
- Sidewalk space will be swept and kept clean of food waste and debris throughout the shift and upon closing.

Regarding Plan to Manage Noise:

- No music will be played outdoors
- There will be a manager and/or owner on duty at all times, who will be able to make sure that there is no excessive noise coming from the premises. This person will make sure that the premises does not become disorderly.
- The business plays classical music at an extremely low volume with 2-4 small speakers located on each floor.
- The owner/manager are the only people with access to operate/change the sound system.
- The premise has a large internal vestibule at the entrance with double doors. This will help keep noise from leaving the premise.
- Windows at front of premise are operable but will not be opened or used.



BEIJING DUCK 北京烤鸭

WHOLE DUCK \$55

SPECIAL PRICE FOR LUNCH ONLY

AFTER A 30 YEAR HIATUS, HWAYUAN HAS REOPENED TO GIVE LOCALS WHAT IS QUITE LITERALLY A TASTE OF HISTORY. THE FAMED COLD NOODLE RECIPE DATES BACK TO 1968 AND IS AS DELICIOUS AS EVER. OWNED AND OPERATED BY THE SAME FAMILY SINCE DAY ONE, TODAY THE RESTAURANT IS STRIVING TO REGAIN ITS STATUS AS THE NEIGHBORHOOD'S FOCAL POINT. THE TRI-LEVEL SPACE EVOKES CHINATOWN'S HEYDAY, WITH GRACIOUS SERVICE AND POLISHED SURROUNDINGS BEFIT FOR A GLAMOROUS EVENING OUT. IF SHORTY HIMSELF IS AROUND, ASK ABOUT THE GOOD OLD DAYS AND HE MIGHT EVEN BREAK OUT THE OLD PHOTOGRAPHS.

STICK TO THE MENU'S FAMILIAR SICHUAN DISHES FOR A SUCCESSFUL MEAL. HIGHLIGHTS INCLUDE THE "MUST-TRY" DRY SAUTÉED TANGY BEEF AND CRISPY CHICKEN, SERVED AS A HALF CHICKEN WITH CRISPY, GOLDEN-LACQUERED SKIN.

- MICHELIN GUIDE
2018

HOT APPETZERS

Pork Soup Dumpling 8
小笼包(6)

Snow Pea Sprouts Dumpling 8
蒸豆苗饺(6)

Pan Fried Pork Dumpling 8
香煎锅贴(6)

Scallion Pancake 8
葱油饼

Home Made Wonton In Chili Sauce 8
红油抄手(8)

Steamed Sticky Rice Spareibs 10
粉蒸排骨

Shanghai Hot Smoked Fish 12
上海熏鱼

Dry Sauteed Tangy Crispy Beef 12
香脆牛肉丝

Deep Fried Fresh Oyster 12
酥炸生蚝

Five Spiced Beef Buns 12
五香牛肉夹包

SOUP

Mixed Mushroom Soup 8
野山菌菇例汤

Hot and Sour Soup w. Pork 6
四川酸辣汤

Homemade Pork Wonton Soup 6
鲜肉云吞汤

BEEF

Shredded Beef w. Chili Pepper 16
小辣椒牛肉丝

Shredded Beef w. Dry Tofu 16
香干牛肉丝

Shredded Beef in Garlic Sauce 16
鱼香牛肉丝

Sliced Beef w. Chinese Broccoli 16
中式芥兰牛

Braises O.X Tails Sichuan Style 22
川香牛尾

PORK

Spare Rib in Plum Sauce 15
梅汁排骨

Double Sauteed Pork Belly 15
回锅肉

Moo Shu Pork 15
木须肉

Shredded Pork in Garlic Sauce 15
鱼香肉丝

Pork Belly w. Taro Roots 20
芋头扣肉

COLD APPETZERS

Cold Noodles in Sesame Sauce 8
麻酱凉面

Shredded Bean Curd Salad 8
凉拌干丝

Cold Dressed Black Fungus 8
凉拌木耳

Spicy Chilled Cucumber 8
凉拌黄瓜

House Special Kao Fu 8
四季烤麸

Spicy Pork Belly w. Mashed Garlic 12
蒜泥白肉

Chicken w. Chili Oil 12
口水鸡

Spicy Beef Tendon 12
麻辣牛筋

Tuna Tartare w. Sichuan Pepper 15
金枪鱼塔塔

Fresh Oyster in The Half Shell 15
Half-Dazen
新鲜生蚝(半打)

POULTRY

Sliced Duck w. Young Ginger 18
子姜鸭片

Shredded Duck in Garlic Sauce 18
鱼香鸭丝

Sliced Chicken w. Chinese Broccoli 16
中式芥兰鸡片

Diced Chicken w. Cashew Nuts 16
腰果鸡丁

Spicy Kung Po Chicken 16
官保鸡

Sliced Chicken w. Young Ginger 16
子姜鸡片

SEAFOOD

Whole Fish w. Hot Bean Sauce 38
传统豆瓣全鱼

Whole Fish w. Sour Chinese Cabbage 38
酸菜活鱼

Prowns in Spicy Ginger Sauce 18
干烧明虾

Prowns in Black Bean Sauce 18
豆豉明虾

Prowns in Spicy Garlic Sauce 18
鱼香明虾

Prowns w. Cashew Nuts 18
腰果明虾

Sauteed Fish Fillet w. Chili Pepper 18
麻辣鱼片

FROM THE GARDEN

Ma Po Tofu 12
麻婆豆腐

Kong Po Baby Potatoes 12
官保土豆

Dry Sauteed String Bean w. Pork 12
干煸四季豆(肉末)

Sauteed Spinach w. Tofu Sheet 12
菠菜腐皮

Snow Pea Sprouts in Supreme Broth 12
上汤豆苗

Sauteed Chinese Broccoli 12
清炒唐芥兰

Eggplant in Garlic Sauce w. Pork 12
鱼香茄子(肉末)

NOODLES AND RICE

Special Tang Tang Noodles Soup 10
本楼担担面

Noodles w. Minced Pork Sauce 10
华园炸酱面

Chef Tang's Beef Noodle Soup 12
唐家牛肉面

Vermicelli Noodles w. Minced Pork 12
蚂蚁上树

Yang Zhou Fried Rice 12
扬州炒饭

Panfried Noodle w. Seafood 18
海鲜两面黄

Fried Vermicelli Noodles w. Duck 16
鸭丝炒米粉

The New York Times
Wednesday, February 14, 2018

RESTAURANT | PETE WELLS



HWA YUAN SZECHUAN



MICHELIN
HWA YUAN 

Chinese • Elegant


— 2019 —

Private Banquet and Meeting Rooms Available

HOT APPETIZERS

蟹肉蛋糕	Hwa Yuan Crab Cake	18
鴨鬆	Duck & Pinenut Lettuce Cups	18
紅油抄手	 Homemade Wonton with Chilli Sauce	10
蒸豆苗餃	Snow Pea Sprouts Dumpling	12
炭燒小豬排	Barbecued Honey Baby Back Ribs	18
小籠包	Pork Soup Dumpling	12
鍋貼	Pan Fried Dumpling	10
蔥油餅	Scallion Pancake (Chinese Pizza)	10
香脆牛肉絲	Dry Sauteed Tangy Crispy Beef <i>(A Must Try)</i>	16
干煎鵝肝	Foie Gras with Fruit	18
粉蒸排骨	 Steamed Sparerib Coated with Sticky Rice <i>(Making its New York Debut)</i>	12
粉蒸牛肉	 Steamed Beef Coated with Sticky Rice	12
酥炸生蠔	Deep Fried Oyster	16
上海燻魚	Shanghai Style Smoked Fish (with Bone)	16
香烤魷魚	 Grilled Baby Squid	18

SOUP

菌菇雞湯	Stewed Whole Chicken with Mushroom Soup	58
雪梨元盅雞排湯	House Steamed Chicken Rib Soup	15
野山菌菇湯	Home Cook Mushroom Soup	15
酸辣湯	 Hot & Sour Soup	12
雲吞湯	Traditional Wonton Soup	12

Hot & Spicy

We can alter the spiciness according to your taste

* Raw or Undercooked Food.

Consuming raw or undercooked meats, fish, seafood, shellfish or eggs may increase your risk of foodborne illness.

COLD APPETIZERS

麻醬涼面	🌶️ Cold Noodles with Sesame Sauce	12
	<i>"Best cold sesame noodles Manhattan ever tasted" as rated by Sam Sifton New York Times</i>	
新鮮生蠔	Fresh Oyster on the Half Shell (1/2 dozen)	18
涼拌云耳沙拉	🌶️ Cold Dressed Black Fungus with Frisee	12
涼拌黃瓜	🌶️ Spicy Chilled Cucumber	12
涼拌海蜇皮	Jelly Fish with Shredded Daikon	18
五香牛肉	🌶️ Thinly Sliced Five Spiced Beef	18
金倉魚塔塔	🌶️ Tuna Tartare with Szechuan Pepper	18
紅油螺片	🌶️ Sliced Conch with Spicy Chili Sauce	18
怪味雞	🌶️ Chicken with Spicy Pepper Sauce	16
蒜泥白肉	🌶️ Sliced Pork Belly with Fresh Garlic Sauce	16
涼拌干絲	Shredded Bean Curd Salad	12

FROM THE GARDEN

宮保土豆	🌶️ Kung Po Baby Potatoes	18
雞湯豆苗	Snow Pea Sprouts in Supreme Broth	18
上湯淮山	Mountain Yam in Broth	18
魚香茄子	🌶️ Chinese Eggplant in Garlic Sauce (with Pork)	18
菠菜腐皮	Stir Fry Spinach with Bean Curd Sheets	18
干扁四季豆	Dry Sauteed String Beans (with Pork)	18
炒比利時菜	🌶️ Sauteed Brussels Sprout with Chili Pepper	18
老酒羊角豆中芥	Okra and Chinese Broccoli with Chinese Wine Sauce	18
上湯小白菜	Supreme Broth Baby Bok Choy	18
川湘豆腐	🌶️ Tang's Amazing Tofu (with Pork)	18
麻婆豆腐	🌶️ Ma Po Tofu (with Pork)	18

SEAFOOD

豆瓣魚	Whole Fish with Hot Bean Sauce <i>(Tang's Family Creation)</i> Fresh fish pan roast with ginger garlic and Szechuan hot spicy beans then simmered in broth sauce	45
香焗雪魚	Baked Black Cod Large fillet of black cod marinated and baked in our special glaze	40
糖醋魚	Sweet & Sour Whole Fish Fresh fish deep fried until crisp, coated in a sweet pungent sauce with fruit	45
椒鹽麻辣魚片	Fresh Fillet of Sole Sauteed with Salt & Spicy Pepper	40
清蒸全魚	Steamed Whole Fish with Ginger & Scallion	45
水煮全魚	Braised Whole Fish in Spicy Broth	45
麻辣生蠔	Sauteed Fresh Oyster with Chili Sauce	35
宮保干貝	Scallops with Hot Pepper Sauce and Almond	38
干燒明蝦	Tiger Shrimp with Spicy Ginger Sauce	38
蜜桃明蝦	Grand Marnier Prawns Jumbo prawns lightly coated with water chestnut flour, cooked till crisp and then sautéed in grand marnier sauce, served with honey walnuts	38
麻辣鮮蝦	Dry Sauteed Fresh Shrimp with Chili Pepper	35
干貝釀花菇	Scallops Sauteed with Mushroom	38
宮保魷魚	Whole Squid Sauteed in Kung Po Sauce	30
紅燒海參	Home Style Sea Cucumber Braised with Mushroom	45
酸辣海參	Sea Cucumber Braised in Spicy Szechuan Sauce	45

POULTRY

宮保雞丁	🌶️ Kung Po Chicken with Hot Pepper Sauce <i>(Most Popular Szechuan Home Style Dish)</i>	26
子薑雞片	🌶️ Sliced Chicken with Young Ginger	26
脆皮炸子雞	Crispy Spring Chicken (Half)	26
湖南雞	🌶️ House Special Hunan Chicken Crispy chunks of juicy chicken and sautéed in orange peel with fresh garlic sauce	26
川湘雞	🌶️ Tang's Amazing Spicy Wine Chicken Cooked with black bean and scallion garlic sauce	26
芥蘭雞	Chicken with Chinese Broccoli Traditionally made with white meat	26

LAMB & BEEF

酸菜肥牛	🌶️ Sliced Beef in Spicy Pickle and Vegetable Broth	35
麻辣羊排	🌶️ Rack of Lamb Chop Szechuan Style	35
唐家牛	🌶️ Marvelous Orange Beef Marinated filet of beef with hot chili pepper and sweet orange flavor	30
川香焗牛尾	🌶️ Szechuan Style Braised Oxtail	35
香炒小牛柳	Fillet of Veal with XO Sauce Sliced fillet of veal combined with fresh mushroom in spicy XO sauce	35
華園牛排	🌶️ Hwa Yuan Shell Steak with Bone Marrow	45
中芥炒牛肉	Chinese Broccoli with Beef Brisket	30
干貝鐵扒牛	Sizzling Beef with Scallop and Vegetable <i>(Shorty Tang Creation of 1968)</i>	35

PORK

木須肉	Moo Shu Pork (with 4 Thin Pancakes)	26
魚香肉絲	 Shredded Pork with Spicy Garlic Sauce	26
回鍋肉	 Double Sauteed Pork Belly (with 4 Bun)	26
東坡肉	Dong Po Pork Belly	30
紅燒獅子頭	Shanghai Braised Meat Ball with Bok Choy	30
京都肉排	Tang's Style Fried Pork Chop Crispy coated pork chop sautéed in a pungent sauce	26
芋頭扣肉	Pork Belly Braised with Taro Root	30

NOODLES AND RICE

炸醬麵	 Noodles with Peking Meat Sauce	12
唐家牛肉麵	 Braised Beef Noodle Soup (A Tang Family Classic)	15
擔擔麵	 Hot Tang Tang Noodles (Most Popular in Szechuan)	12
小椒牛肉絲麵	 Shredded Beef & Fresh Spicy Pepper Noodle Soup	15
榨菜肉絲麵	Pickle & Shredded Pork with Noodle Soup	15
海鮮兩面黃	Seafood Pan Fried Angel Hair Noodle	22
海鮮撈麵	Deluxe Seafood Lo Mein	22
鴨絲炒米粉	Shredded Duck & Rice Vermicelli Noodles Stir-Fry	18
大蝦炒飯	Large Shrimp Fried Rice (with Egg)	15
宮保雞炒飯	 Kung Po Chicken Fried Rice (with Egg)	15
滷肉飯	Traditional Taiwanese Minced Pork over Rice	8
白飯	Steamed White Rice	3



北京鴨

BEIJING DUCK

(Half) \$40 (Whole) \$70

One of the most sophisticated art of Hwa Yuan.

We will prepare it in advance, firstly, air is pumped into the duck to stretch and loosen the skin, then boiling water is repeatedly spread over the bird.

This is carefully dried, the skin is rubbed all over with maltose, and the duck is roasted in an oven for a period of time until the meat is tender and the skin is crispy.

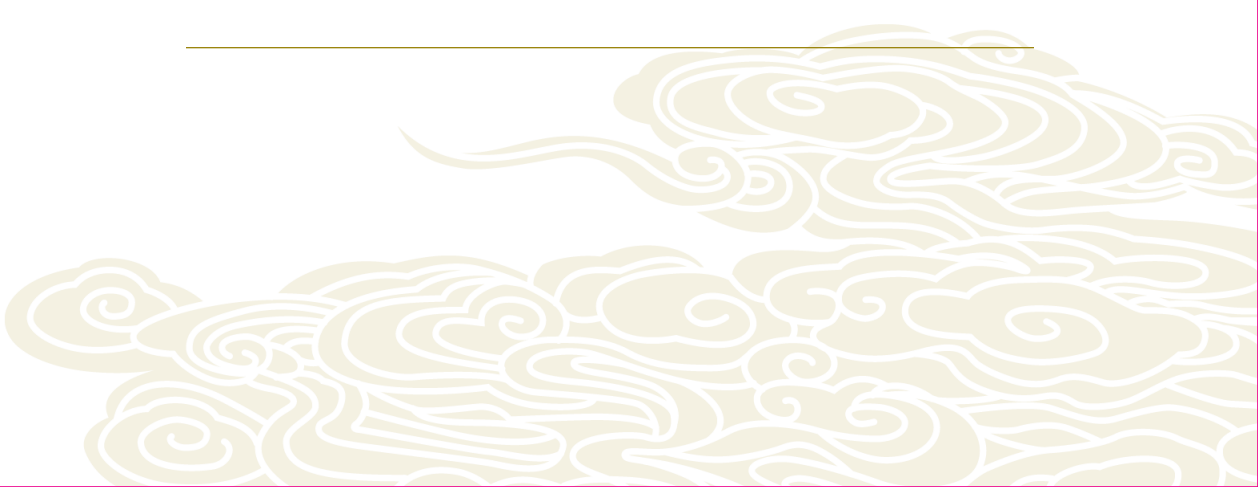
The duck is served with homemade crepes, sliced crispy pear, fresh cucumber and scallion with Hoisin Sauce.

Chef's Select

Beijing Duck Signature Dinner

\$85 per guest

Served for minimum of 4 guests





LOBSTER

(Out of Shell)

Market Price



上湯龍蝦

Supreme Broth Lobster

薑蔥龍蝦

Ginger and Scallion Lobster

干燒龍蝦

Spicy Ginger Sauce Lobster

黑松露龍蝦

Black Truffle Dressing Lobster

CANADIAN DUNGENESS CRAB

Market Price



避風塘蟹

Crab Stir Fried with Garlic & Hot Pepper Hong Kong Style

XO 蒜茸蒸蟹

Steamed Crab with Fresh Garlic in XO Sauce

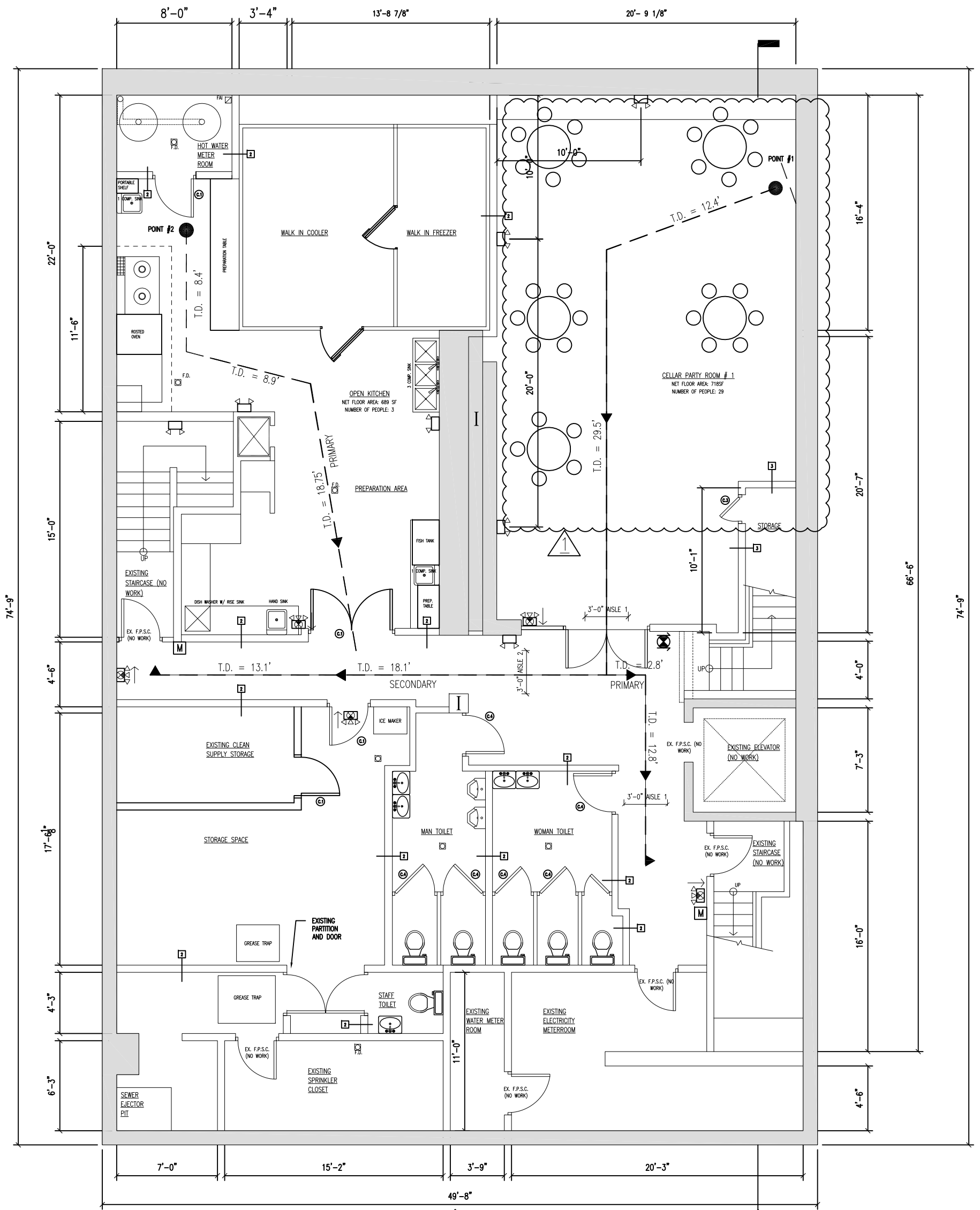
黑松露蟹

Sauteed Crab Black Truffle Dressing

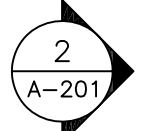
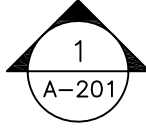
薑蔥蟹

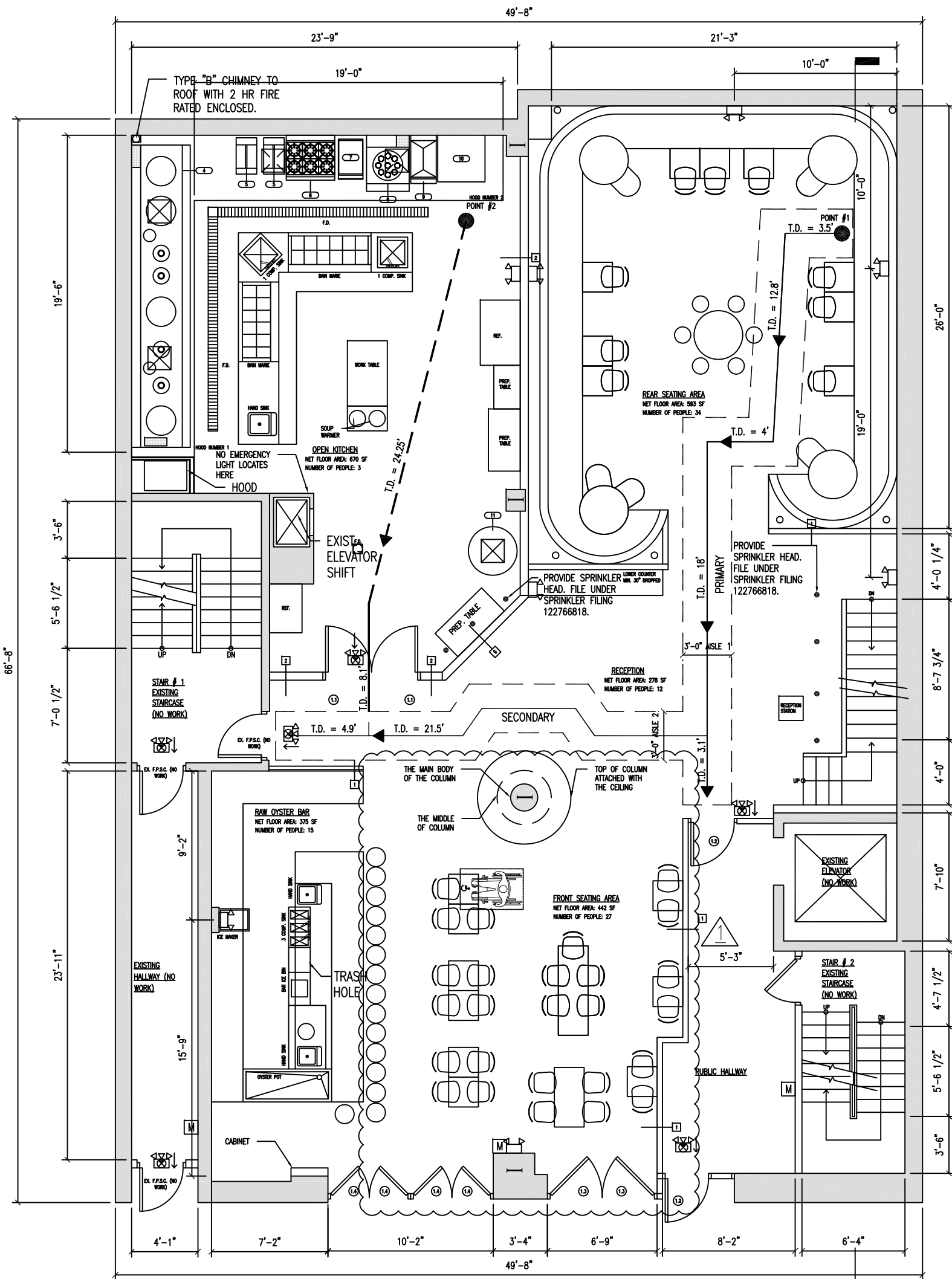
Ginger and Scallion Crab



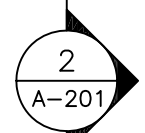
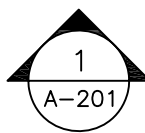


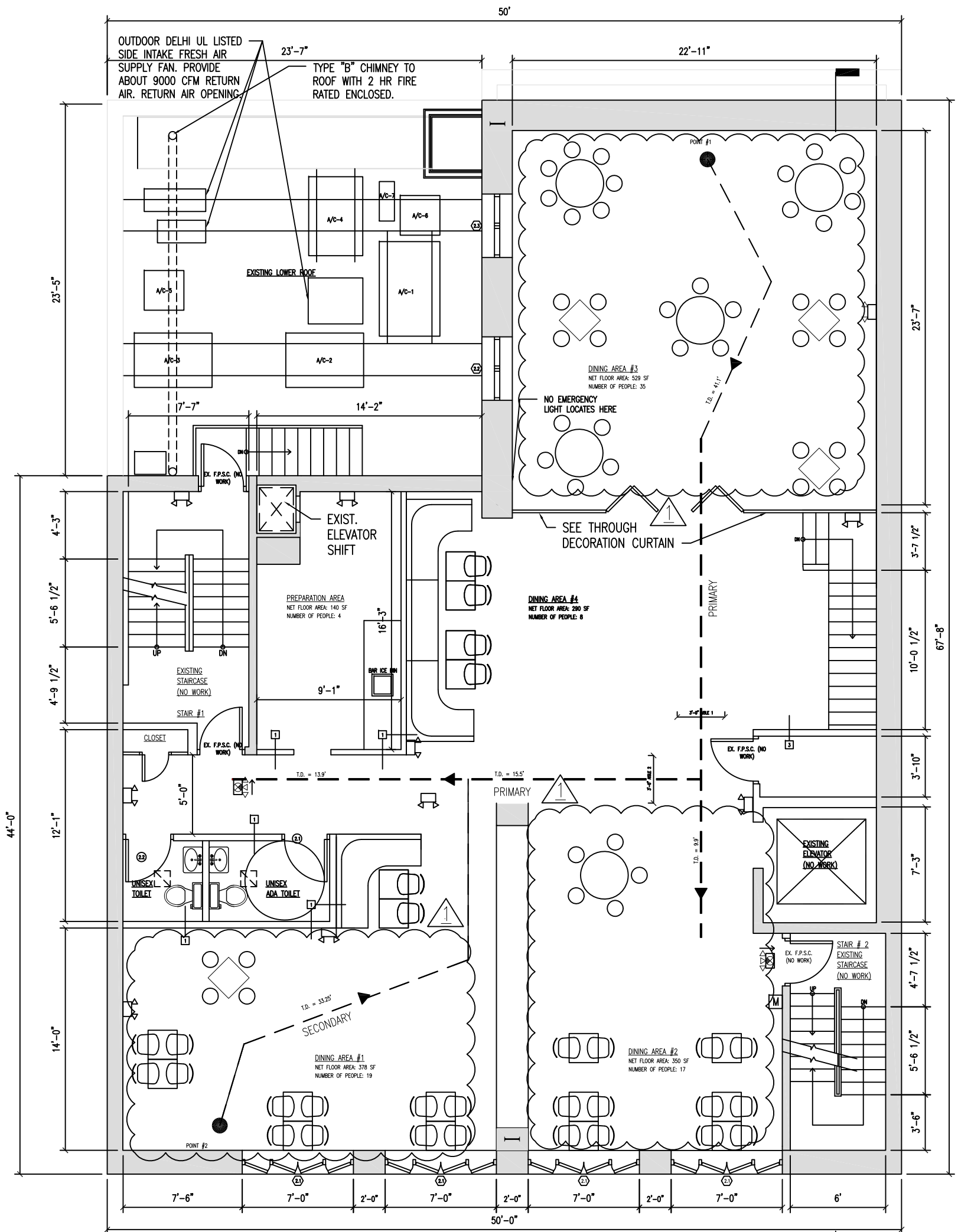
CELLAR FLOOR PROPOSE PLAN
 SCALE: 3/16" = 1'-0"



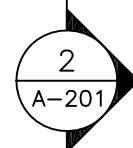
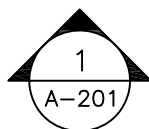


1ST FLOOR PROPOSE PLAN
 SCALE: 3/16" = 1'-0"





2ND FLOOR PROPOSE PLAN
 SCALE: 3/16" = 1'-0"



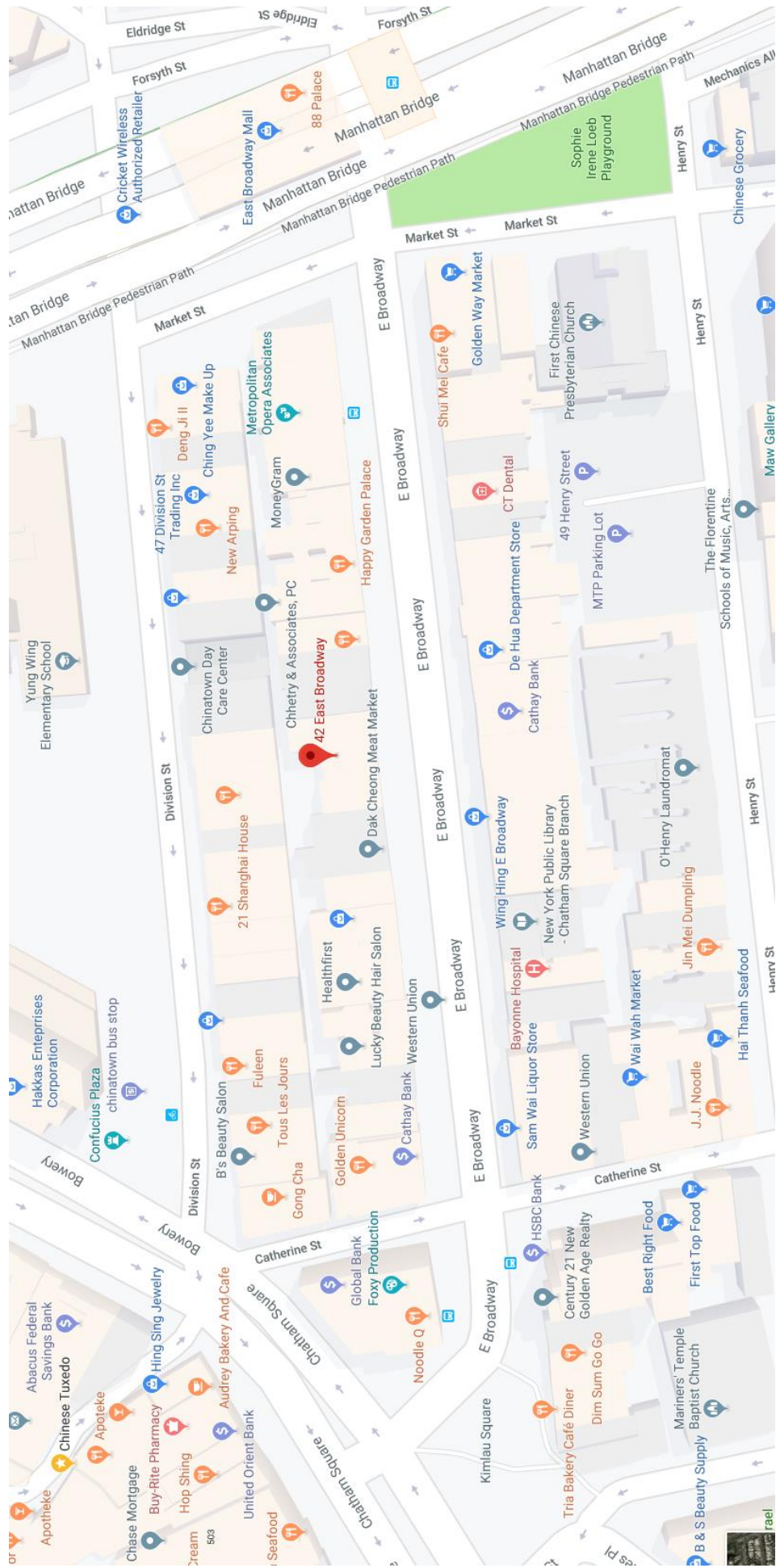






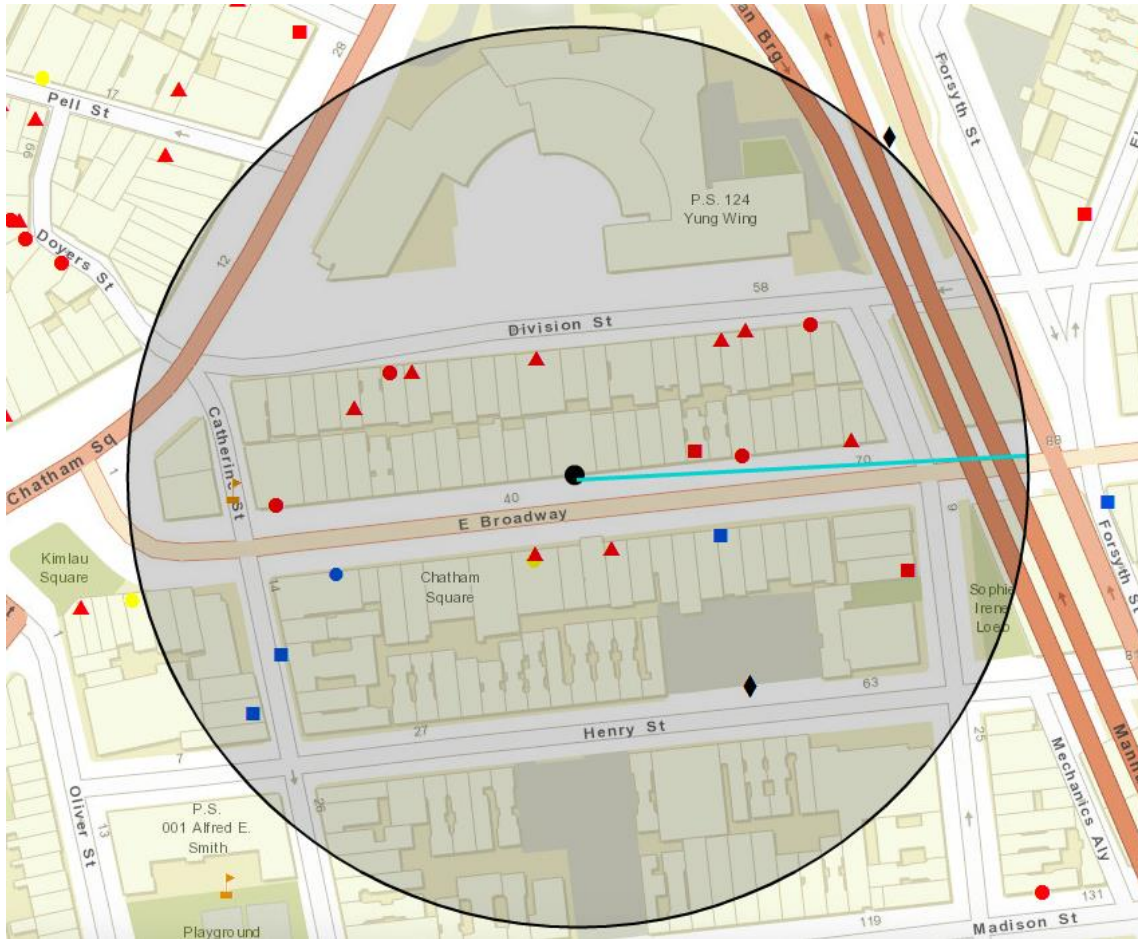








500 FOOT MAP OF AREA (PER SLA LAMP REPORT):



- BLACK DOT: PREMISE
- RED DOT: OP LICENSE
- YELLOW DOT: PENDING OP LICENSE
- RED TRIANGLE: BEER AND WINE LICENSE
- YELLOW FLAG: SCHOOL
- BLACK DIAMOND: CHURCH
- SQUARES: OFF PREMISE LICENSES
- BLUE LINE MARKS 500 FEET

Proximity Report for Location:

June 14, 2019

44 E Broadway, New York, NY, 10002

* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Closest Liquor Stores

Name	Address	Approx. Distance
CHIN KONG INC	17 23 EAST BROADWAY	285 ft
MADISON WINE AND LIQUOR LLC	45 MADISON ST	885 ft
WORLD WINE GROUP INC	49 CHRYSTIE ST	960 ft
MARKS WINE & SPIRITS LTD	53 MOTT STREET	1000 ft
YEE FUNG CORP	135 DIVISION ST	1365 ft
MADISON LIQUOR INC	195 MADISON ST	1635 ft
OCEAN WINE & SPIRIT INC	273 GRAND ST	1710 ft
CHIN KONG INC	17 23 EAST BROADWAY	275 ft
MADISON WINE AND LIQUOR LLC	45 MADISON ST	865 ft
WORLD WINE GROUP INC	49 CHRYSTIE ST	990 ft
MARKS WINE & SPIRITS LTD	53 MOTT STREET	1025 ft
YEE FUNG CORP	135 DIVISION ST	1370 ft
MADISON LIQUOR INC	195 MADISON ST	1625 ft
OCEAN WINE & SPIRIT INC	273 GRAND ST	1735 ft
CHIN KONG INC	17 23 EAST BROADWAY	315 ft
MADISON WINE AND LIQUOR LLC	45 MADISON ST	900 ft
WORLD WINE GROUP INC	49 CHRYSTIE ST	975 ft
MARKS WINE & SPIRITS LTD	53 MOTT STREET	1045 ft
YEE FUNG CORP	135 DIVISION ST	1330 ft
MADISON LIQUOR INC	195 MADISON ST	1590 ft
OCEAN WINE & SPIRIT INC	273 GRAND ST	1710 ft

Churches within 500 Feet

Name	Approx. Distance
First Chinese Presbyterian Church	265 ft
Sea and Land Church	265 ft
Market Street Reformed Church	265 ft

Schools within 500 Feet

Name	Address	Approx. Distance
PS 124 YUNG WING SCHOOL	40 DIVISION ST	415 ft

On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
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Name	Address	Approx. Distance
WINNIE'S BAR INC	58 E BROADWAY	155 ft
15 DIVISION ST RESTAURANT CORP	15 DIVISION ST	280 ft
SUN YUE TUNG CORP	55 DIVISION ST	295 ft
GOLDEN UNICORN GOURMET CORP	16 18 E BROADWAY	370 ft
MR FONG'S LLC	40 MARKET ST	650 ft
8 TUXEDOS INC	5 DOYERS ST	660 ft
TRUMMER BAR LLC	9 DOYERS STREET	705 ft
HTCT LLC	11 13 DOYERS STREET	730 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
DOWNTOWN YUMMY RESTAURANT INC	39 41 E BROADWAY	110 ft
DIM SUM GO GO INC	5 E BROADWAY	540 ft
NEW 94 EAST BROADWAY INC	94 E BROADWAY	640 ft
CAFE MERENDA LLC	83 HENRY ST	675 ft
SHUN LE INC	47 CATHERINE ST	695 ft

Unmapped licenses within zipcode of report location

Name	Address
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Certificate of Occupancy

CO Number: 1225468881002

This certifies that the premises described herein conforms substantially to the approved plans and specifications and to the requirements of all applicable laws, rules, and regulations for the uses and occupancies specified. No change of use or occupancy shall be made unless a new Certificate of Occupancy is issued. This document or a copy shall be available for inspection at the building at all reasonable times.

A. Borough: Morristown Block Number: 00261 Certificate Type: Temporary
 Address: 42 EAST BROADWAY Lot Number(s): 19 Effective Date: 05/13/2019
 Building Identification Number (BIN): 1003495 Building Type: Altered Expiration Date: 08/11/2019

This building is subject to this Building Code: Prior to 1968 Code

For zoning for mass & bounds, please see BISWeb.

Construction classification: 2-5 (1968 Code designation)
 Building Occupancy Group classification: B (2014/2008 Code)
 Multiple Dwelling Law Classification: None

No. of stories: 4 Height in feet: 45 No. of dwelling units: 0

C. Fire Protection Equipment:
 Fire alarm system, Sprinkler system, Fire Suppression system

D. Type and number of open spaces:
 None associated with this filing.

E. This Certificate is issued with the following legal limitations:
 None

Outstanding requirements for obtaining Final Certificate of Occupancy:
 There are 14 outstanding requirements. Please refer to BISWeb for further detail.

Borough Comments: None

Borough Commissioner
DOCUMENT CONTINUES ON NEXT PAGE

Acting Commissioner



Certificate of Occupancy

CO Number: 1225468881002

Permissible Use and Occupancy

All Building Code occupancy group designations below are 2008 designations.

Floor From To	Maximum Persons Permitted	Live load sq. ft.	Building Code occupancy group	Dwelling or Rooming Units	Zoning use group	Description of use
CEL	32	OG	A-2		6A	EATING AND DRINKING ESTABLISHMENT
001	91	100	A-2		6A	EATING AND DRINKING ESTABLISHMENT
002	83	100	A-2		6A	EATING AND DRINKING ESTABLISHMENT

BUILDING IS FULLY SPRINKLERED VACANT SPACES AT THIRD FLOOR AND FOURTH FLOOR SHALL NOT BE OCCUPIED UNLESS AN AMENDED C.O.P. IS OBTAINED

END OF SECTION

Borough Commissioner

END OF DOCUMENT

Acting Commissioner

1225468881002 5/13/2019 3:28:00 PM



NYC Buildings

**PLACE OF ASSEMBLY
CERTIFICATE OF OPERATION**

Certificate Number: 123018830
Premises Address: 42 EAST BROADWAY
Issued On: 02/11/2019

Borough: MANHATTAN
Block/Lot: 281 / 19
BIN: 1003495
Related NB/A1 Job No: 122546888

Name of Establishment: Q. Y. TANGS HWA YUAN INC

Floors: CEL, 001, 002
Occupancy Classification and Description: A-2 EATING OR DRINKING ESTABLISHMENT Not a cabaret
Number of Persons: 206

This certificate authorizes occupancy of the premises as a place of assembly for one year after its issuance, and thereafter, only for periods of time during which there is in effect a New York City Fire Department place of assembly permit, unless suspended, revoked, or superseded. This certificate is subject to the strict observance of the laws, rules and regulations enacted for the protection of the public in such places of assembly. Approved seating plans must be kept on premises at all times.

Borough Commissioner: *AA* Commissioner: Acting Commissioner of Buildings *[Signature]*

MUST BE POSTED CONSPICUOUSLY AT ALL TIMES

This permit copy created on 02/11/2019 reflects the Commissioner(s) as of such date.

OP-111 (