

HELBRAUN || LEVEY



SALLY CAN WAIT LLC

245 BOWERY

NEW YORK, NY 10002

MANHATTAN COMMUNITY BOARD 3

Meeting Date: 2/12/2020



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/manch3/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

ON PREMISE LIQUOR LICENSE

Check if either of these apply:

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

Today's Date: 1/31/2020

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: ON-PREMISE LIQUOR

If alteration, describe nature of alteration: _____

Previous or current use of the location: RESTAURANT

Corporation and trade name of current license: GONG HEY FAT CHOY LLC

APPLICANT:

Premise address: 245 BOWERY

Cross streets: STANTON AND PRINCE

Name of applicant and all principals: SALLY CAN WAIT LLC

MATTHEW FRIEGLANDER AND ZACHARY MAZZEO-SNYDER

Trade name (DBA): SALLY CAN WAIT

PREMISE:

Type of building and number of floors: COMMERCIAL AND OFFICE - 2 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? <74, PENDINGDo you plan to apply for Public Assembly permit? Yes NoWhat is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2):

C6-1

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) 12:00 PM - 2:00 AM (MONDAY - FRIDAY) 11:00 AM - 2:00 AM (SATURDAY - SUNDAY)

Number of tables? 20 Total number of seats? 40

How many stand-up bars/ bar seats are located on the premise? 1 BAR / 12 SEATS

(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): RECTANGULAR, 30 FEET, GROUND FLOOR

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
JEWISH/LATIN FUSION

What are the hours kitchen will be open? ALL HOURS (11AM/12PM - 2AM)

Will a manager or principal always be on site? Yes No If yes, which? BOTH OWNERS TO MANAGE

How many employees will there be? 10-12

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

Will there be TVs/monitors? Yes No (If Yes, how many?) 1

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 BACKGROUND

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

Please describe your sound system: 8 SMALL SPEAKERS IN THE CORNERS OF THE BAR AND DINING AREA

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? NO

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) LICENSED SECURITY (1-2 PEOPLE) 8PM -2AM THURSDAY-SATURDAY

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. RESUME ATTACHED

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

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.

N/A

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? SEE ATTACHED REPORT

How many On-Premise (OP) liquor licenses are within 500 feet? SEE ATTACHED REPORT

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

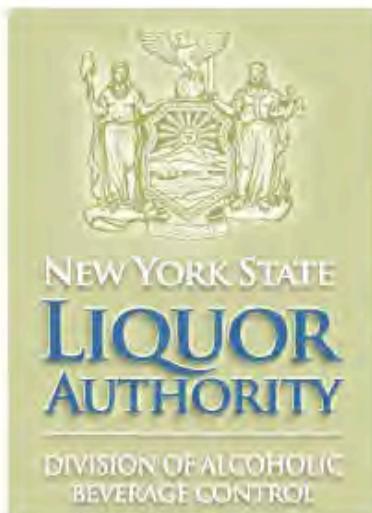
COMMUNITY OUTREACH:

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 2 private parties per month.
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.

***PREVIOUS LICENSE AT THE PREMISE



Andrew M. Cuomo, Governor
Vincent G. Bradley, Chairman
Greeley T. Ford, Commissioner

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Public Query - Results

License Information

Serial Number: 1249505
License Type: ON-PREMISES LIQUOR
License Status: License is Active
Credit Group: 1
Filing Date: 11/24/2010
Effective Date: 04/01/2018
Expiration Date: 03/31/2020

Premises Information

Principal's Name: OLSEN, EWA M
Premises Name: GONG HEY FAT CHOY LLC
Trade Name:
Zone: 1
Address: 245 BOWERY (ENTRANCE ON STANTO
NEW YORK, NY 10002
County: NEW YORK

You can select one of the following links to perform another search:

- [Search by Name](#)
- [Search by License Number](#)
- [Search by Location](#)
- [Search by Principal](#)
- [Advance Search](#)

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New York State Liquor Authority • 80 S. Swan Street • 9th Floor • Albany, New York • 12210-8002

John D Nakrosis Jr, RA
33 Flatbush Avenue
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646 526 4569
johnnakrosis@hotmail.com
New York Registered Architect
License No. 021825

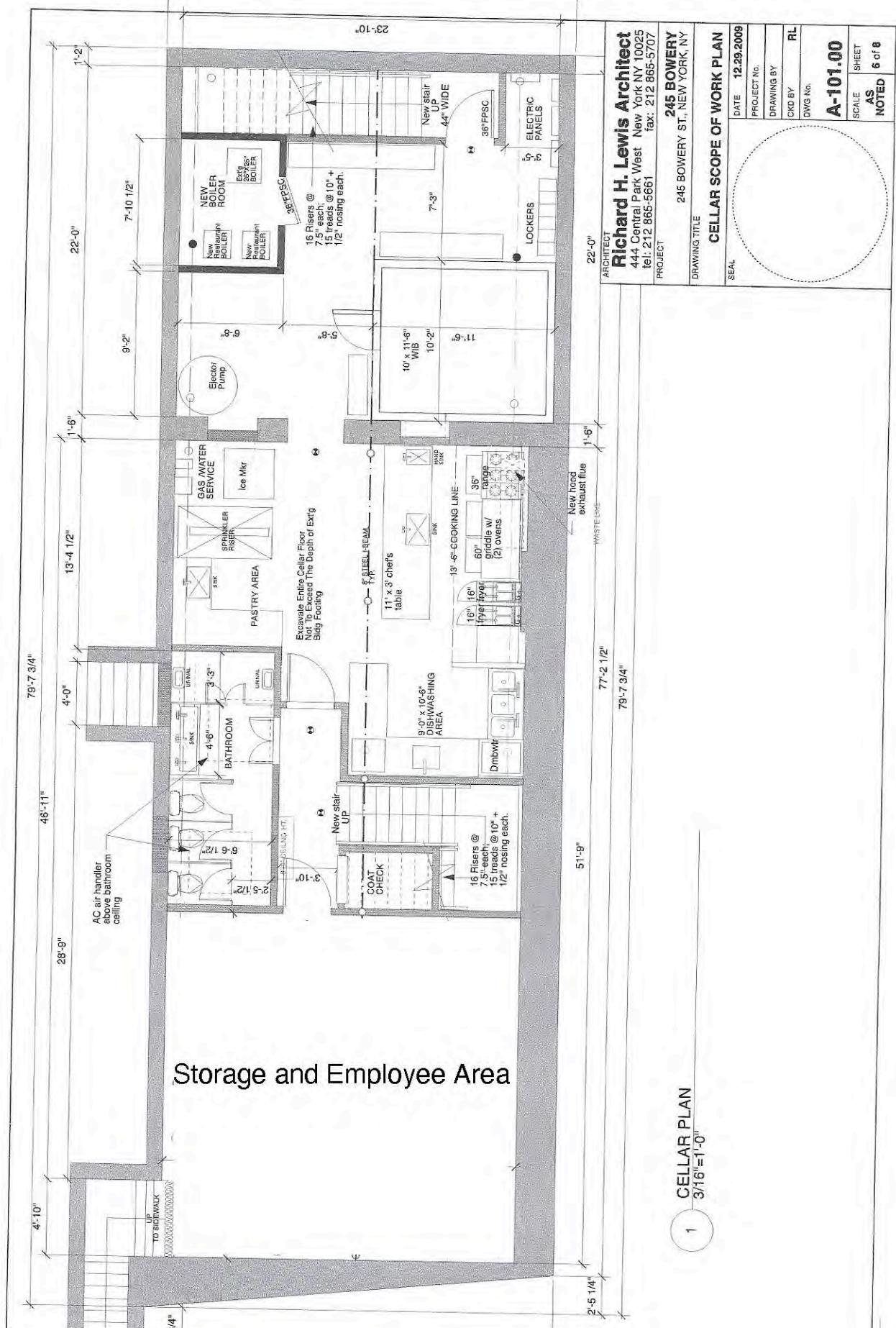
IT IS A VIOLATION OF THE NEW YORK STATE
EDUCATION LAW FOR ANY PERSON, UNLESS ACTING
UNDER THE DIRECTION OF A REGISTERED
ARCHITECT OR LICENSED PROFESSIONAL ENGINEER
TO ALTER ANY ITEM ON THESE PLANS IN ANY WAY.
IF ALTERATIONS TO THESE PLANS ARE MADE, THE
ALTERATIONS SHALL BE MADE IN ACCORDANCE
WITH ARTICLE 145. IF ANY ITEM BEARING THE SEAL
OF AN ARCHITECT OR ENGINEER IS ALTERED, THE
ALTERING ARCHITECT OR ENGINEER SHALL AFFIX TO
THE ITEM HIS SEAL AND THE NOTATION 'ALTERED
BY' FOLLOWED BY THIS SIGNATURE AND THE DATE
OF SUCH ALTERATIONS AND A SPECIFIC
DESCRIPTION OF THE ALTERATION

**Alteration
Restaurant and Bar
245 Bowery
New York, N.Y.**

20_1833

DATE	31 January 2020	SCALE	1/4" = 1'-0"
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A100.00 OF
SHEET

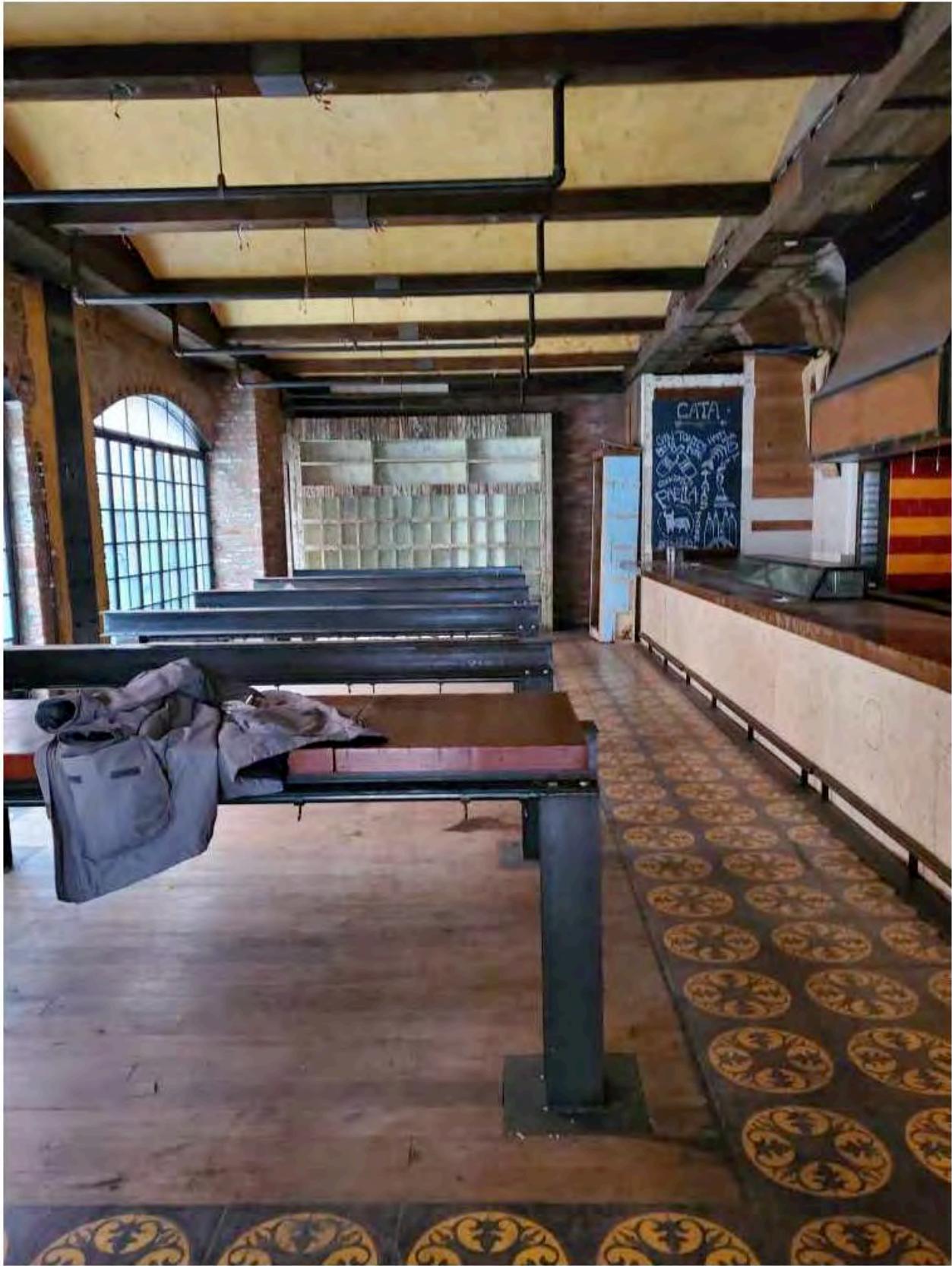


Storage and Employee Area













Sally Can Wait All Day Menu

To Start & To Share

Housemade Chicharron - fried to order, dusted with house spice
Chicharitas con Salsa - plantain chips, pico de gallo, roasted garlic chimichurri
Deviled Eggs - trout roe, chives
Seasonal Conservas - served warm, house garlic bread
Potato Knish - caramelized onion creme fraiche
Cuban Latke - Yucca and plantain potato pancake, mojo marmalade, cilantro crema
Conch Fritters - garlic-citrus aioli
Chicken Wings - "soy vay" marinade, toasted sesame

Sandwiches

Mojo Cubano - roast pork, glazed ham, gulden's brown, swiss cheese, house pickles
Crispy Shrimp Sandwich - lettuce, house tartar sauce, cornichon
Mahi Mahi Reuben - toasted rye, pickled cabbage, house dressing, gruyere
Sally Can Wait Burger - double smash patty, american cheese, lettuce, pickles, house sauce

Large Plates

Roasted Chicken - sauteed escarole, hen of the woods, chimichurri
Biscuits & Gravy - homemade sausage, fried sage, over easy eggs
Crab Cakes - corn & grape relish, watercress, remoulade
Kale Salad - anchovy dressing, crispy bread crumbs, parmesan
Roasted Beets - arugula, pistachio, pecorino

Sweets

"Bomb Pops" - maraschino, coconut-lime, raspberry
Key Lime Pie - graham cracker, whipped vanilla cream, candied lime
Dad's Milkshake - oreos, butter pecan
NY Cheesecake - raspberry compote, dulce de leche

Sally Can Wait - 2020

Frozen

Pina Colada - house rum blend, coconut, pineapple

Strawberry Daiquiri - house rum blend, strawberry/raspberry cordial, lime

Miami Vice - ½ Pina Colada and ½ Strawberry Daiquiri

Seasonal Frozen - to be determined by staff input

Signature Cocktails

Bowery Claw - vodka, clarified and carbonated lime and raspberry juices

Hashtag - gin, strega, cucumber, honey, lime

Everglades Sour - mezcal, midori, honeydew lime syrup, kalamansi

Heaven Is A Place On Earth - sherry, pineapple rum, yogurt, coconut, lemon, cacao, cinnamon

Crockett's Dove - tequila, grapefruit, habanero, mango

Cuban Coffee - agricole rum, espresso, coffee liqueur, falernum cream

Traffic, Be There Soon - bourbon, pineapple, lemon, ginger

Low-ABV

Aperol Spritz - aperol, prosecco, seltzer

Hey Man - rockey's liqueur, amontillado sherry, celery

Michelada - mexican pilsner, cholula, lime, sal de gusano

Shandy - lemon, campari, stiegl radler

Non-Alcoholic

Virgin Pina Colada - coconut cream, coconut milk, fresh pineapple

Virgin Strawberry Daiquiri - strawberry/raspberry cordial, lime

Virgin Michelada - heineken n/a, cholula, lime, salt

Run Around Sue - kalamansi, cold brew, passion fruit

Beer

Tecate

Miller High Life

Rolling Rock

Heineken "00" N/A

Kona Longboard Lager

Cigar City Jai Alai IPA

Mother's Milk Stout

Stiegl Radler

Wine

White - Sauvignon Blanc, Pinot Grigio

Red - Malbec, Pinot Noir

Rose - Cotes de Provence FR, Veneto IT

Bubbles - Paul Louis NV, Veuve Clicquot

Soft Beverage

Coca-Cola, Diet Coke, Sprite, Ginger Beer

Mexican Coke

Jarritos - grapefruit, lime

Fresh Squeezed Juices - orange, grapefruit, pineapple

- No smoking will be allowed directly in front of the premises. Patrons will be asked to move to the furthest edge of the sidewalk closest to Bowery to smoke. Barbacks and/or porters will spot sweep the sidewalk hourly to mitigate all refuse, rubbish, and cigarette butts.
- No lines will be formed outside. Patrons will either be seated immediately or leave a number with the host to be texted once a table or seat is available.
- Owners/managers will ensure that deliveries occur quickly and efficiently to prevent congestion. Boxes will never be left sitting at the curb, but will be brought straight into the premises upon arrival.
- If daily trash is not picked up in a timely manner by carting company, staff will bring trash bags/debris back into premises until pickup can occur.
- Sally Can Wait will use garbage bags, double bagged, to prevent liquids from spilling out onto the sidewalk.
- Sidewalk space will be swept and kept clean of food waste and debris throughout the shift and upon closing.
- The business is a short walk from multiple subway and bus routes and the majority of our guests arrive on foot, public transportation or taxi.
- All doors and windows will close by 10:00pm.
- No music will be played outdoors
- There will be a manager and/or owner on duty at all times, who will ensure there is no excessive noise coming from the premises. This person will make sure that the premises holds a safe and respectful atmosphere and environment.
- The business will play background music only, with no amplified music, live music or DJs.
- The owners/manager are the only people with access to operate/change the sound system. Sound levels will be tested with decibel meters before opening day and maintained at levels that do not affect or interfere with neighbors.
- All audio speakers will be hung in high corners and pointed inwards and downwards to ensure sound is not directed outward from the premises.
- Owners will make their personal cell phone numbers available to all neighbors should there be any unintentional interference with quality of life, so neighbors may ask owners to rectify issues immediately.

Sally Can Wait Soundproofing:

This soundproofing plan has been recommended by S. David Contracting and architect John D. Nakrosis.

Building is being altered to be in compliance with the NYC Energy Conservation Code.

The floor and basement are concrete and steel decking resulting in no discernable sound bleed.

The southern wall behind the bar and in the dining room will be treated with one thick layer of Quiet Rock sound absorbent batting. QuietRock is a versatile, high performance sound damping gypsum panel that delivers superb noise reduction and radio frequency shielding along with impact resistance. The steel windows and doors that open up will be refitted with sound dampening Clearsonic safety glass and weather/sound dampening rubber sealant.

All doors and windows that open up to the street will be closed at 10pm.

The building's ceiling will be lined with Quiet Barrier HD Soundproofing Material. It is a $\frac{1}{4}$ inch thick, 2 lb/sq ft, 4x8 sheet of high-density, non-porous material within the ceiling. It will be placed between the cosmetic vaulting and the buildings ceiling, which adds another layer of sound dampening.

The sound system for the venue is being designed with speakers that will point down so there is less reflection to the exterior walls of the space and less noise escaping the premises.

Ambient music will be played in the front portion of the space, closest to the street.

There will be no live performances or DJs in space.

SECURITY PLAN AND PROCEDURES

Sally Can Wait is dedicated to providing a safe environment for all guests and neighbors. This document may be updated or modified over time, based on management observations and experiences as well as input from local Police and Fire Departments and the local Community Board.

FRONT DOOR STAFF & MANAGEMENT

Hosts will be stationed at the main entrance on Bowery and will be in charge of greeting patrons to ensure that people seeking entrance either have reservations or wish to use licensee's services for their intended purposes. There will also be a separate host in charge of security stationed in front of the host stand. All guests will be required to present ID to gain entry into the establishment. They will deny entry to any persons who are obviously intoxicated or on drugs. They will also monitor the nearby sidewalk areas for any loitering or disorderly persons and report anything suspicious to management and, if necessary, the police. All other points of entry including all doors on Stanton Street will remain inaccessible from the outside, only able to be opened from the inside in case of emergency.

IDENTIFYING LEGAL AGE TO CONSUME ALCOHOL

All servers, bartenders, and management (including sommeliers and bartenders) will be TIPS Certified through the New York State Alcohol Training Course. Staff will not be allowed to begin work until they have presented proof of TIPS certification. Staff must check the ID of any patron who has the possibility of being under the legal age to be served alcohol. If staff checking ID have a strong suspicion that an ID is false, altered, or belongs to someone other than the person presenting the ID, he or she shall confiscate the ID and turn it over to management, to be presented to the police. No patron shall be served alcoholic beverages if, upon request, they fail to produce a valid, government-issued identification. If the ID is expired or appears at all questionable to the employee, the employee shall request a second form of identification. The employee shall make sure that the individual purchasing the liquor resembles the photo on the identification card. All employees are encouraged to ask patrons

questions relating to their identification in order to verify the information. Acceptable IDs include:

1. State issued driver's license and ID cards
2. Passports
3. United States Military Issued ID's

College or employee IDs will not be acceptable proof of age (but can only be accepted as a secondary source of ID).

UNRULY PATRONS.

While there is no guarantee that patrons entering the premises will not physically act out, staff will apply preventive procedures to increase the care, welfare, safety and security of everyone in the venue and immediate surroundings of the venue. When a patron acts in a manner that is violent, abusive, indecent, profane, boisterous, or otherwise disorderly, licensee will immediately give the patron a chance to amend their behavior and then contact the police if necessary. Management will make every effort to detain and hold any patron to the extent legally permitted if they are found to be conducting any illegal activity (e.g. selling, possessing, and/or using any illegal drugs, fighting, sexual assault, or larceny) and will permanently ban all subjects engaging in any illegal activities, and set forth a list of all banned patrons and keep the NYPD informed and supply them with an updated list upon request. Management will set forth detailed examples of unacceptable and abusive conduct in the Employee Manual and all training documents.

PATRONS WHO ARE INTOXICATED

Licensee and employees may not sell, dispense, or give away alcohol to any person who is clearly under the influence of alcohol as defined in the local ordinance, nor shall any intoxicated person be permitted on the premises. When a customer has been "cut off," the server or bartender will notify the other staff and management. Management will support the server's decision to terminate service to any customer.

If a customer is too impaired to drive safely, Licensee will try to persuade the customer not to drive, and arrange a safe ride. If the

customer refuses, management will notify the local Police Department with a description of the person and the license plate number of the vehicle, if possible.

HANDLING OF BELLIGERENT GUESTS

Licensee will set and enforce reasonable limits. If a person becomes belligerent, defensive or disruptive, staff will be required to obtain a manager immediately, regardless of the task currently occupying their time. Manager will approach the unruly guest with a security host, and ascertain the reason for the guests' behavior. If the guest is responsive to the request to calm down, they will be let off with a warning. Service staff will be notified that the guest has calmed down but to be wary of serving alcoholic beverages to the guest until they prove their behavior has stabilized. Should they continue to behave in an unruly manner, they will be asked to leave the premises.. When setting limits, we will offer choices and consequences to the disorderly individual. We will avoid overreacting and remain calm, rational and professional. Management will ask anyone who is fighting or being disruptive to cease the activity and leave the premises. If necessary, management will call the local police for assistance. When calling 911 we will use the business phone so the call will be documented for NYPD records. We will permanently refuse admittance to any chronic problem individuals, and will document any and all incidents with an incident report and review all incidents with staff.

FULL COOPERATION WITH LOCAL LAW ENFORCEMENT

The police will be called, in a timely manner, whenever management or staff has reason to believe a crime has been or is about to be committed and/or whenever a threat or act of violence occurs on the premises or near the premises. We will work with the NYPD in full force to maintain a safe working environment for all patrons and staff and community.

VIDEO AND ALARM SYSTEMS

A Digital Video Surveillance System as well as alarm systems monitoring fire, flood, gas leaks and carbon monoxide will be

installed, monitored, maintained and backed up by a professional security service.

The Digital Video Surveillance System will monitor the entrances, exits, sidewalk areas, and interior (with exception of restroom and changing areas) and will be operational at all times. Licensee will also maintain an alarm system on all ingress and egress points to be armed at the end of operations until the operations are restarted. A “panic button” will be kept at the front reception stand.

All images will be retained for a minimum of a rolling thirty-day period. Records of any incidents will be maintained on a permanent basis in the case needed for future liability or legal purposes. Cloud-based backup will be maintained of all records. Records will be made available upon request by the local Police Department. This will be done in cooperation with the landlord as there are certain shared exterior ingress and egress points.

SMOKING LAW

Smoking (including vaping) of any type of tobacco or any other substance is prohibited by law inside of said premises. Anyone caught smoking inside the premises will be asked to leave the premises.

REASONABLE BACKGROUND CHECKS ON STAFF

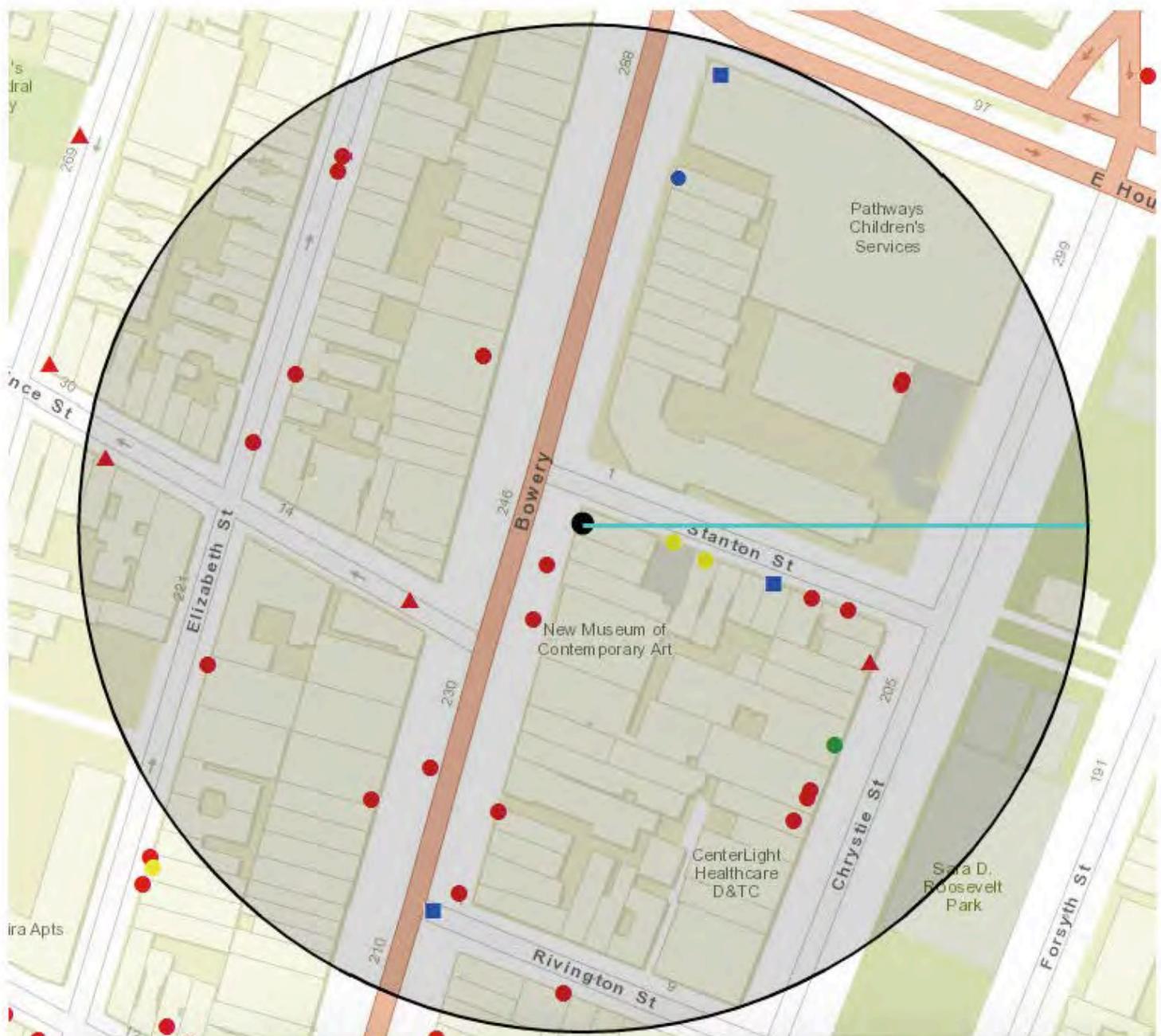
Licensee will conduct reasonable reference and background checks of all staff prior to extending and offer of employment and will not offer positions to any persons with adverse references or found to have a history of criminal activity. Licensee will cooperate with local police enforcement on any issues involving any staff.

SECURITY PROCEDURE GUIDE AND INCIDENT LOG BOOK

A Security Procedure Guide and Incident Logbook will be maintained. The Procedure Guide will include rules and regulations of the venue, management responsibilities, protocols for opening and closing procedures, reconciling and safeguarding cash, and securing the premises. Management also commits that the following security related procedures will be detailed in the Security Procedures Guide:

1. All staff will be made aware of the location of all fire extinguishers, water and gas valves, sprinkler valves, alarms, and evacuation procedures.
2. Management will control alarm codes, ensuring that only vetted and responsible individuals have access.
3. A safe will be installed on the premises for the safekeeping of important documents and cash as required.
4. Emergency contact numbers for local police and fire departments will be posted and readily available to all staff.
5. Management will also hold monthly security meetings and training at the venue and welcome the NYPD, NYFD, and community board to contribute comments and input at these meetings and training sessions.

500 FOOT MAP (PER SLA LAMP REPORT):



BLACK DOT: PREMISE (245 BOWERY)

BLUE LINE MARKS 500 FEET

RED DOT: OP LICENSE

RED TRIANGLE: BEER AND WINE LICENSE

Proximity Report for Location:

January 31, 2020

245 Bowery, 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
ELIZABETH & VINE INC	269 BOWERY	350 ft
WINE O INC	171 ELIZABETH ST	800 ft
NOLITA WINE MERCHANTS LLC	227 MULBERRY ST	900 ft
YOUNG NAM KANG	52 SPRING STREET	1050 ft
GROTTA AZZURRA IMPORTS INC	177 MULBERRY ST STORE 1A	1410 ft
FLYNN MCCLURE INC	100 STANTON ST	1455 ft
EL CORRAL SOHO INC	406 BROOME ST, STORE H AKA 199	1475 ft

Churches within 500 Feet

Name	Address	Approx. Distance

Schools within 500 Feet

Name	Address	Approx. Distance

On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
GONG HEY FAT CHOY LLC	245 BOWERY (ENTRANCE ON STANTO	55 ft
241 BOWERY CORP	241 BOWERY	105 ft
INTERNATIONAL CENTER OF PHOTGRY&MAMAN TRIBECALLC	250 BOWERY	190 ft
JBDP STANTON CORPORATION	17 STANTON ST	240 ft
19 STANTON RESTAURANT LLC	19 STANTON ST	275 ft
ICON TWO LLC	218 220 BOWERY	280 ft
KAL REALTY PARTNERS LLC,VNAALLC,TLLULE LLC,ACE GP	223 225 BOWERY	295 ft
JUNTOS INC	234 ELIZABETH STREET	315 ft
CAFE HABANA INC	229 ELIZABETH ST	330 ft
MISTER FRENCH NYC LLC	218 BOWERY	340 ft
215 CHRYSTIE LLC IS CHRYSTIE ST MANAGEMENT LLC &VS	215 CHRYSTIE ST	340 ft
IS CHRYSTIE STREET MANAGEMENT LLC&VS CHRYSTIE LLC	215 CHRYSTIE ST	345 ft
RHI EQUITY LLC & ET AL 150710 LLC	191 CHRYSTIE ST	345 ft
FREEMAN HOLDINGS LLC	191 CHRYSTIE ST	350 ft

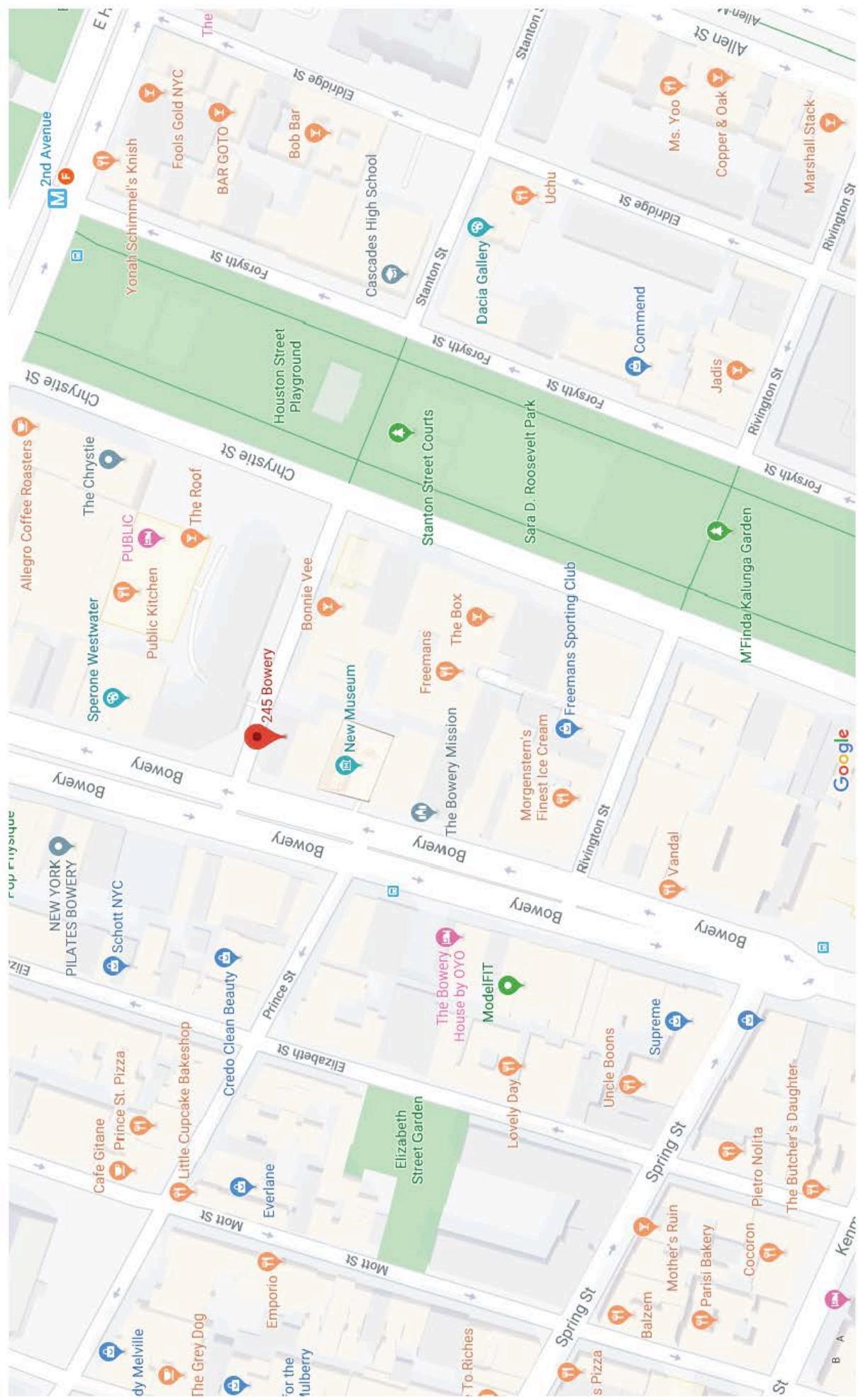
Name	Address	Approx. Distance
VARIETY ENTERTAINMENT GROUP LLC	189 CHRYSTIE STREET	355 ft
PAMDH ENTERPRISES INC	217 BOWERY	380 ft
PUBLIC REST,L.P AVROKO REST GRP LLC,G.P &27 LTD PT	206 210 ELIZABETH STREET	390 ft
MUSKET HOSPITALITY LLC	265 ELIZABETH ST	420 ft
TACOMBI NYC LLC	267 ELIZABETH ST	430 ft
BIERGARTEN AMERICA INC	7 RIVINGTON STREET	460 ft
ZHEN WEI FANG INC	207 BOWERY	525 ft
CANTALOUPE LLC	196 ELIZABETH STREET	535 ft
2B RESTAURANT CORP	194 ELIZABETH STREET	555 ft
SWISS WHITE INT'L LLC	177 CHRYSIE ST	575 ft
UNCLE BOON'S LLC	7 SPRING ST	635 ft
5 SPRING STREET CORP	5 SPRING STREET GROUND FL	640 ft
AURORA CATERING INC	231 MOTT ST	645 ft
YN WINEBAR LLC	227 MOTT ST	655 ft
BOWERY HOSPITALITY ASSOCIATES LLC	199 BOWERY	670 ft
TOM & JERRYS BAR REST INC	288 ELIZABETH STREET	700 ft
LES BRASSEURS INC	1006 08 2ND AVENUE	705 ft
TWELVE SPRING ST REST CORP	12 SPRING ST AKA176ELIZABETHST	725 ft
14 SPRING STREET CAFE LLC	14 SPRING STREET	735 ft
18 FRONT INC	18 SPRING STREET	740 ft
ERJO COMPANY LLC	285 MOTT ST	745 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
MANGAMI INC	9 STANTON STREET	90 ft
JDS RESTAURANT LLC	9 STANTON ST	125 ft
MF PEASANT LLC	194 ELIZABETH ST	540 ft

Unmapped licenses within zipcode of report location

Name	Address



**DEPARTMENT OF HOUSING AND BUILDINGS
BOROUGH OF MANHATTAN, CITY OF NEW YORK**

No. 100-1000
Date March 1, 1950

CERTIFICATE OF OCCUPANCY

(Standard form adopted by the Board of Standards and Appeals and issued pursuant to Section 646 of the New York Charter, and Sections C.26-181.0 to C26-187.0 inclusive Administrative Code 2.1.3.1. to 2.1.3.7. Building Code.)

This certificate supersedes C. O. No. 21037-

To the owner or owners of the building or premises:

THIS CERTIFIES that the ~~new~~-altered-~~existing~~-building-~~premises~~ located at
245 Bowery.

conforms substantially to the approved plans and specifications, and to the requirements of the building code and all other laws and ordinances, and of the rules and regulations of the Board of Standards and Appeals, applicable to a building of its class and kind at the time the permit was issued; and

CERTIFIES FURTHER that, any provisions of Section 646F of the New York Charter have been complied with as certified by a report of the Fire Commissioner to the Borough Superintendent. Class 3

Alt. No. — 1283-1949 Construction classification— nonfireproof

Occupancy classification— Existing Class B Lodging House. Height 2 stories, 25 feet.
Date of completion— January 12, 1950. Located in unrestricted Use District.

B Area 2 times Height Zone at time of issuance of permit 1975-1949

This certificate is issued subject to the limitations hereinafter specified and to the following resolutions of the Board of Standards and Appeals: (Calendar numbers to be inserted here)

PERMISSIBLE USE AND OCCUPANCY

STORY	LIVE LOADS Lbs per Sq. Ft.	PERSONS ACCOMMODATED			USE
		MALE	FEMALE	TOTAL	
Cellar	on ground				Boiler room and storage
1st story	100			40	Restaurant
2d story					Thirty-nine (39) Cubicles
					Fuel Oil system approved by Fire Department February 24, 1950.
					Interior Fire Alarm system approved by Fire Dept. February 28, 1950.
					Sprinkler system approved by Fire Department May 4, 1949.
					Watchman's Time Detector system approved by Fire Department February 23, 1950.
					Per AIA 127 sub-4 Building Code C 76-2760 Admin Code

(Page 1)

PROVISIONS FOR DIVISION OF INSPECTION AND REGISTRATION

APPLY WHEN NO YTD.

TO HOUSING

NO CHANGES OF USE OR OCCUPANCY NOT CONSISTENT WITH THIS CERTIFICATE SHALL BE MADE UNLESS FIRST APPROVED BY THE BOROUGH SUPERINTENDENT

Unless an approval for the same has been obtained from the Borough Superintendent, no change or rearrangement in the structural parts of the building, or affecting the light and ventilation of any part thereof, or in the exit facilities, shall be made; no enlargement, whether by extending on any side or by increasing in height shall be made; nor shall the building be moved from one location or position to another; nor shall there be any reduction or diminution of the area of the lot or plot on which the building is located.

The building or any part thereof shall not be used for any purpose other than that for which it is certified.

The superimposed, uniformly distributed loads, or concentrated loads producing the same stresses in the construction in any story shall not exceed the live loads specified on reverse side; the number of persons of either sex in any story shall not exceed that specified when sex is indicated, nor shall the aggregate number of persons in any story exceed the specified total; and the use to which any story may be put shall be restricted to that fixed by this certificate except as specifically stated.

This certificate does not in any way relieve the owner or owners or any other person or persons in possession or control of the building, or any part thereof from obtaining such other permits, licenses or approvals as may be prescribed by law for the uses or purposes for which the building is designed or intended; nor from obtaining the special certificates required for the use and operation of elevators; nor from the installation of alarm systems where required by law; nor from complying with any lawful order for additional fire extinguishing appliances under the discretionary powers of the fire commissioner; nor from complying with any lawful order issued with the object of maintaining the building in a safe or lawful condition; nor from complying with any authorized direction to remove encroachments into a public highway or other public place, whether attached to or part of the building or not.

If this certificate is marked "Temporary", it is applicable only to those parts of the building indicated on its face, and certifies to the legal use and occupancy of only such parts of the building; it is subject to all the provisions and conditions applying to a final or permanent certificate; it is not applicable to any building under the jurisdiction of the Housing Division unless it is also approved and endorsed by them, and it must be replaced by a full certificate at the date of expiration.

If this certificate is for an existing building, erected prior to March 14, 1916, it has been duly inspected and it has been found to have been occupied or arranged to be occupied prior to March 14, 1916, as noted on the reverse side, and that on information and belief, since that date there has been no alteration or conversion to a use that changed its classification as defined in the Building Code, or that would necessitate compliance with some special requirement or with the State Labor Law or any other law or ordinance; that there are no notices of violations or orders pending in the Department of Housing and Buildings at this time; that Section 646F of the New York City Charter has been complied with as certified by a report of the Fire Commissioner to the Borough Superintendent, and that, so long as the building is not altered, except by permission of the Borough Superintendent, the existing use and occupancy may be continued.

"§ 646 F. No certificate of occupancy shall be issued for any building, structure, enclosure, place or premises wherein containers for combustibles, chemicals, explosives, inflammables and other dangerous substances, articles, compounds or mixtures are stored, or wherein automatic or other fire alarm systems or fire extinguishing equipment are required by law to be or are installed, until the fire commissioner has tested and inspected and has certified his approval in writing of the installation of such containers, systems or equipment to the Borough Superintendent of the borough in which the installation has been made. Such approval shall be recorded on the certificate of occupancy."

Additional copies of this certificate will be furnished to persons having an interest in the building or premises, upon payment of a fee of fifty cents per copy.

ATTENTION RESIDENTS & NEIGHBORS

Sally Can Wait LLC 212-810-1573

Company/DBA Name and Contact Number for Questions

Plans to open a

Bar

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

at the following location

245 Bowery

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer/Wine + Liquor

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, February 10, 2020 at 6:30pm
Perseverance House Community Room
535 East 5th Street (btwn Aves A & B)

Date/Time/Location

212-810-1573

matt@sallycanwait.com

Applicant Contact Information

At COMMUNITY BOARD 3
SLA & DCA Licensing Committee Meeting
mn03@cb.nyc.gov - www.cb3manhattan.org

"All the News
That's Fit to Print"

The New York Times

OL CLXIX ... No. 58,588

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NEW YORK, THURSDAY, JANUARY 30, 2020

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Today, sunsi
seasonably
cloudy, low
and some cl
44. Weather

IN RUSH TO ACC
G.O.P. BRUSHES

MANAGING PARTNERS

MATT FRIEDLANDER

General Manager/Managing Partner

Mr. Friedlander has over 20 years' experience in the restaurant/bar/hospitality industry, and his first job was as a busboy in a Johnny Rocket's franchise operation in South Miami, Florida. Born and raised in Miami, Mr. Friedlander came to the true expertise of his profession later in life. But the lure and passion of food and wine has been with him ever since a former manager and now close friend introduced him to the "perfect pairing" of Sancerre wine and goat cheese during a pre-shift meeting at L'Ecole, the restaurant for the French Culinary Institute. Since this collision of flavors exploded onto his palette, Mr. Friedlander has been hooked.

Mr. Friedlander is a graduate of New York University's College of Arts & Sciences where he received his Bachelor of Arts, with Honors, in English and American Literature, with Minors in Creative Writing and Irish Studies. While employed as a professional musician, he found the work in restaurants fun and rewarding, particularly the fringe benefits of access to some of the finest food, wines and cocktail programs in the world. Starting off as a server at L'Ecole and Danny Meyer's barbecue restaurant Blue Smoke, he eventually rose to the ranks of captain, bartender and assistant sommelier.

Throughout the course of his hospitality career, Mr. Friedlander has worked under some of the best chefs and restaurateurs in New York City, including Bobby Flay, Jean-Georges Vongerichten, Anthony Bourdain, Scott Bryan, Amanda Freitag, Akhtar Nawab, John Fraser, Brian Bistrong, and Galen Zamarra. He has found a unique way to marry unusual ingredients with certain spirits to create delicious, balanced libations that captivate his guests' palettes and imaginations. He brought many of these ideas with him when he signed on as

managing partner at the Lower East Side stalwart, 200 Orchard. Revamping the entire cocktail program, as well as reinvigorating the weekly lineup of nightly DJs, Mr. Friedlander brought an unprecedented level of excitement and business to this bar.

He followed this up by increasing his management experience through running the day-to-day operations at Lolita Bar on the Lower East Side and The Counting Room in Williamsburg, Brooklyn, all the while maintaining and exceeding his owners' goals for liquor cost, labor cost, comp percentage, revenue, profit margins, and net profits. Friedlander then decided to take the Head Bartender position at NYC craft beer and cocktail bar Fools Gold, where he served as a leader to the bar team while engaging his creative instincts behind the bar for three years.

Mr. Friedlander is currently the General Manager of Grand Banks in the Tribeca neighborhood of Manhattan, where he handles all aspects of the business's operation, from staff training, management, inventory and ordering, payroll, cost maintenance, and any and all other day-to-day responsibilities

ZAK SNYDER

Beverage Director/Managing Partner

Mr. Snyder is a born and raised New Yorker with 15 years of restaurant and bar experience. He grew up roaming the streets of this city and knows every neighborhood by heart. Mr. Snyder began his 13-year career as a dishwasher at his local diner. After years of working at the diner, he made the move to fine dining at Tempo Restaurant and Bar, owned by the former General Manager of the Mario Batali flagship Babbo, Robert Amato. There, Mr. Snyder started as a weekend busser. Robert, impressed with Mr. Snyder's work ethic and commitment to style of service, began to mentor Mr. Snyder and taught him about the ins and outs of restaurant operations and wine. During his tenure at Tempo, Mr. Snyder worked his way up from busser to runner and expeditor, and then server and bartender, and finally as a manager. During his time there he also filled in as a cook, working both Garde Manger and Grill stations.

Mr. Snyder then left to join the team at the iconic French bistro Balthazar, Keith McNally's flagship restaurant helmed by Chefs Riad Nassar and Lee Hanson. He worked his way from server to bartender and was a staple behind that bar for two years. There, Mr. Snyder was awarded a wine department internship from over 30 applicants. He helped organize, manage, and curate the wine list, all the while learning how to cost and control a very expansive and unique beverage program. Mr. Snyder also staged at Milk & Honey, where Sasha Petraske drilled into him a sense of urgency, duty, and a strong eye for detail.

After that, Mr. Snyder began working with some of New York's best chefs and bartenders including Shea Gallante as his Bar Manager at Ciano, Mario Batali as his Assistant Beverage Director at Manzo in Eataly NYC, Morimoto as his Beverage Director and General Manager at his Japanese Bistro Bisutoro, and Miccaela Piccolo at Distilled NY.

He then took the helm of a struggling West Village cocktail bar called Analogue. He came in and flipped their menu seasonally, bringing costs out of the red and boosting profits into the black, earning a nickname and a reputation as “The Fixer.” He formed his own consulting company and has continued to help struggling bars with financial and creative restructuring.

Mr. Snyder gained more regard when he began his tenure at 151 NYC under Alex Day and David Kaplan of Death&Co fame. Known for its intensely fun and immersive environment, he created a unique frozen beverage program that got wide recognition within the industry and became known as the Supreme Blender Specialist and regulars would refer to him as the Mayor of Rivington because everybody was always welcome at the bar. He continued his craft cocktail career at the award-winning Mace and The Django.

Currently, he is the Director/Executive of Food and Beverage at SummerOps, which owns Grand Banks, Pilot, and Island Oyster, the last of which was nominated for a James Beard Award for design in 2019. He handles all aspects of the business’s F&B operations, overseeing the cost and creative aspects of the food and beverage program staff training, management, inventory and ordering, payroll, cost maintenance, and any and all other day-to-day responsibilities.

February 2, 2020

To Whom It May Concern

I am extremely pleased to write this letter of recommendation for Matthew Friedlander. I had the pleasure of employing Matthew for two years at the bar that I owned in the Lower East Side of Manhattan. Matthew was employed as the General Manager. I found Matthew to be hard working and professional at all times during his employment, as well as being a very conscientious person and leader.

One of Matthew's great strengths and keys to his success in this position was his keen understanding of the quality of life issues that many New Yorkers face, such as living in close quarters with retailers and other restaurant businesses. Matthew did an excellent job of making sure that he and his staff treated our neighbors and neighborhood with respect and the courtesies that one living there would deserve and expect. Whether it was reminding our customers to please be respectful and try to keep the noise to a normal level as they left the establishment or by keeping the outside of the building, sidewalks and surrounding area clean, Matthew was on it. He was also very diligent in making sure all laws were strictly enforced and all patrons within our establishment were of legal drinking age and not overserved. The standards that he set for running a fine tuned establishment will serve him extremely well in his new venture.

Matthew Friedlander is dedicated to the hospitality industry as well the community in which his establishment will reside. He has been a resident of the Lower East Side and East Village for 17 years. He will take pride in his work and I have no doubt he will strive for nothing less than being a responsible and highly respected owner and valued member of the community. I am positive he will put his heart into this project, as well as the community that surrounds it. Please feel free to reach out with any additional questions at 917-686-7938.

Sincerely,

Katherine Kutscher

Owner Berkley Common