

THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3 59 East 4th Street - New York, NY 10003 Phone (212) 533-5300 www.cb3manhattan.org - mn03@cb.nyc.gov

Alysha Lewis-Coleman, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Stipulations for Administrative Approval

١,	SEAN _HUI, as a qualified representative of	Tipsy Shanghai Restaurant Management Inc ,			
loca	ated at 189 East Broadway	, New York, NY agree to the following stipulations:			
1.	L will operate a full-service restaurant, specifically a (type of r				
	Kitchen open and serving food every night during all hours of	of operation.			
2.	My hours of operation will be: Mon11:30AM9:30PM; Tue11:30AM-9:30PM Thu11:30Am-9:30PM; Fri11:30AM-9:30PM; Sat _	٨; Wed11:30Am-9:30PM; 11:30AM-9:30PM; Sun _11:30AM-9:30PM			
(I u	nderstand opening is no later than specified opening hour & all pa	trons are to be cleared from business at specified closing hour)			
3.	I may apply for sidewalk and/or roadbed dining as allowed by the temporary Open Restaurants program but will close all outdoor dining by 10:00pm all days and not have any music, speakers or tv monitors. I will not have commercial use of backyard, sideyard, or rooftop. Any approved outdoor space will close no later than 10:00 p.m.				
4.	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.			
5.	I will not have 🖾 DJs, 🖾 live music, 🖾 promoted events, 🖾 any performances, 🗖 more than private parties per				
6.	I will play ambient recorded background music only n	umber of TVs			
7.	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.				
8.	I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.				
9.	I will not participate in pub crawls or have party buses come to my establishment.				
10.	0. 🗵 I will not have unlimited drink specials, including boozy brunches, with food.				
11.	1. 区口 I will not have a happy hour or drink specials with or without time limitations <u>OR</u> 口I will have happy hour and it will end by Please indicate one of the above -				
12.	🗵 I will not have wait lines outside. 🗖 I will have a staff person	responsible for ensuring no loitering, noise or crowds outside.			
13.	I will conspicuously post this stipulation form beside my lique	or license inside of my business.			
14.	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.				
Nan	ne:Sean Hui Pł	none Number:646-255-4897			
15.	□ I will:				
l he	reby certify that the information provided above is truthful and				
Sign		Dated 9/15/2021			
Swo	orn to this15th day ofSeptember 2021	YING HUI HB			
	i contraction of the second se	Notary Registration No. 02HE6114855 Onalified in New York County			
		My Commission Expires 8/23/2024			



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Alysha Lewis-Coleman, Board Chair

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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.
- **D** 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:

Check if either of these apply:

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

Today's Date: 9/3/2021

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: _____

APPLICANT:

Premise address: <u>189 East Broadway</u>, Ground Floor and Basement, New York, NY 10002 Cross streets: Jefferson St

Name of applicant and all principals: Tipsy Shanghai Restaurant Management Inc Sean Hui

Trade name (DBA): Tipsy Shanghai Restaurant

PREMISE:

Type of building and number of floors: <u>Mixed Residential & Commercial Buildings</u>; 2 floors and 1 basement

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? \square No What is maximum NUMBER of people permitted? <u>55</u>

Do you plan to apply for Public Assembly permit? ☐ Yes ⊠ No What is the zoning designation (check zoning using map: <u>http://gis.nyc.gov/doitt/nycitymap/</u> - please give specific zoning designation, such as R8 or C2): <u>Zoning: R7-2 Commercial Overlay: C1-5</u>

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) 7 days a week, 11:30am - 9:30pm daily

Number of tables? 8 Total number of seats? 30

How many stand-up bars/ bar seats are located on the premise? 0

(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? 11:30am - 9:30pm

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

How many employees will there be? 7

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

Will there be TVs/monitors? X Yes No (If Yes, how many?) 4 monitor cameras installed on 4 corners

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?	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) ______

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

APPLICANT HISTORY:

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? **D** Yes **D** 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 **B**ar, **R**estaurant, 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? $\underline{3}$ How many On-Premise (OP) liquor licenses are within 500 feet? $\underline{7}$ Is premise within 200 feet of any school or place of worship? \blacksquare Yes \blacksquare 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. My license type is: D beer & cider 🛛 wine, beer & cider 🗖 liquor, wine, beer & cider

2.	I will operate a full-service restaurant, specifically a (type of restaurant)	
	Asian/Chinese	_ restaurant, or

I will operate a _______

■ with a kitchen open and serving food during all hours of operation OR ■ with less than a fullservice kitchen but serving food during all hours of operation OR ■ Other

3. My hours of operation will be: Mon 11:30am-9:30pm ; Tue 11:30am-9:30pm ; Wed 11:30am-9:30pm Thu 11:30am-9:30pm : Fri 11:30am-9:30pm : Sat 11:30am-9:30pm _{Sun} 11:30am-9:30pm . (I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.) 4. I will not use outdoor space for commercial use OR My sidewalk café hours will be 5. I will employ a doorman/security personnel: ______ 6. **I** vill install soundproofing, 7. I will close any front or rear façade doors I will have a closed fixed façade with no and windows at 10:00 P.M. every night or open doors or windows except my entrance when amplified sound is playing, including but door will close by 10:00 P.M. or when not limited to DJs, live music and live amplified sound is playing, including but not nonmusical performances, or during limited to DJs, live music and live nonmusical unamplified live performances or televised performances, or during unamplified live performances or televised sports. sports.

- I will not have ☑ DJs, ☑ live music, ☑ promoted events, ☑ any event at which a cover fee is charged, ☑ scheduled performances, ☑ more than _____ DJs per _____, ☑ more than _____ private parties per _____, ____ number of TVs.
- 9. **I** will play ambient recorded background music only.
- 10. 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.
- 11. I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
- 12. I will not participate in pub crawls or have party buses come to my establishment.
- 13. I will not have unlimited drink specials, including boozy brunches, with food.
- 14. 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 _____.
- 15. I will not have wait lines outside. I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
- 16. 🗵 I will conspicuously post this stipulation form beside my liquor license inside of my business.
- 17. 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:} Sean Hui

Phone Number: 646-255-4897

Clinton

St

Grocery Store Grocery Store Restaurant Restaurant Cillinary School Broad way K (teny) church ND Are School Jefferson st * proposed premise Restaurant seafood store office Space Dental Office Bradway Pizza z Juice Bar Henry Gallery 12 Retigious Building Residence Bar Playground alass Store Restaurant

Block Plot Diagram

Park and Library

Rutgers St

Applicant: Tipsy Shanghai Restaurant Management Inc Premises: 189 East Broadway, Ground Floor and Basement, New York, NY10002

Dear Community Board 3 Members

59 East 4th Street - New York, NY 10003 Phone (212) 533-5300 www.cb3manhattan.org - info@cb3manhattan.org

I, Sean Hui, am the principal of Tipsy Shanghai Restaurant Management Inc. I am planning to apply for the Restaurant Wine license (hereafter referred to as "the restaurant") which is in the public interest, convenience and advantage of the community as stated below. Accordingly, I herein respectfully request that the Community Board support us to apply for the Restaurant Wine License.

1. Background of the Applicant and Premise

Tipsy Shanghai Restaurant Management Inc ("the restaurant") is located at 189 East Broadway, Ground Floor and Basement, New York, NY 10002. I am the sole owner of said cooperation who is also operating a traditional Shanghainese food restaurant under the same name in the West Village since 2018 with a liquor license and has achieved a great success. Now I want to extend my experiences and the investments to East village. The landlord of the commercial building entered a lease agreement with Applicant for a restaurant for ten (10) years commenced on **July 2,2021.** Adjacent businesses on this block including a seafood store, a pizza store and juice bar, a bar and a Chinese restaurant.

To add variety to the affordable food choices in the community, applicant plans to offer the favorable trends in cuisine and beverages through its restaurant to offer wine and beer with its food.

2. Positive Impact

East Village is one of the most important and historic intersections and neighborhood in New York City. The historic district has been known for its cultural diversities and has been beneficial to both commercial and residential neighbors, providing an increase in tourism and enhancing the culture of the community. The diversity of its eateries has improved the quality of life in the neighborhood. However, there is no representation of up-to-date full service Asian Chinese restaurant in the neighborhood. The opening of Tipsy Shanghai Restaurant will fill this void by providing local famous Shanghai food inspired menu executed with modern cooking trends and techniques and much anticipated full-service Shanghai food restaurant in the neighborhood.

The neighborhood in East Village is commercial, consisting mostly of lots of retailers and eateries. The wealth of tourism in the area is motivated in part by the presence of the variety of unique retailers and eateries.

3. The effect of granting the license on vehicular traffic and parking in proximity to the location

In the application under consideration, the neighborhood is not oversaturated with bars and nightclubs. There is no evidence of parking related issues on this block. The premises are centrally in the East village community and is easily accessible by subway or bus. F line, D line subway and bus line have stops here. Most customers will visit our restaurant by public transaction or on foot.

In addition, there are public parking space and ample commercial parking lots nearby. The few customers who choose to drive to our restaurant will be guided by our employee to proper parking places to avoid any traffic problem.

4. The existing noise level at the location and any increase in noise level that would be generated by the proposed premises

The business hours will be Monday to Sunday 11:30 am to 9:30 pm. It is stressed that Applicant is operating a restaurant with serving beer and wine, not a night club. The premises have no outdoor dining patios. There will be no music and not permit dancing in the restaurant.

For the noise management, we use special construction materials to insulate decorate the ceiling and walls as required by the building. There is no window can be open to the street or residential area.

5. The history of liquor violations and reported criminal activity at the proposed premises

With an actual history of responsible operations by the Applicant at other premises located in **West Village under same name** with full liquor license from 2018 to present. There is no adverse activity on our previous liquor license and the previous restaurant was a good neighbor and contributor to the community during the operation period. With an excellent record, it is unreasonable to presume that Applicant will operate the proposed premises any differently and become a neighborhood problem.

The principal will be on the premises 50–70 hours per week to ensure good management practices and training in handling rowdy and drunk patrons. Applicant will take proactive efforts to offer a more upscale, safer and cleaner experience and to avoid disorder, disturbances, violence, fighting, crime as following:

- i. All patrons will be asked to show proper Identification before serving any liquor. We will refuse to serve liquor to any patron under 21 years of age. We will train our staff to check "State Seal" and other markings to make sure the identification is authentic, not forged;
- ii. Alcoholic beverages will be only allowed to consume on the premises. It is not allowed to be taken out.

To prevent the premises from becoming disorderly, we will train our staff to handle intoxicated patrons. For instance, All Staff will pay attention and be alert to observable clues displayed by an intoxicated individual such as: impaired reflexes, impaired coordination, reduced judgment and inhibitions, impaired vision, etc. All staff will be alert to potential problems at their respective areas at the facility and be knowledgeable as to when to request assistance from additional facility staff. They will be polite and courteous to the intoxicated patrons;

iii. If a patron shows signs of intoxication, we will refuse service, politely explain policy, suggest non-alcohol purchase, and/or request staff call for help if necessary;

Security for the customer, building, and community is the priority, we will undertake whatever measures necessary to maintain and supervise including but not limited to installing Surveillance cameras. The managing partners will supervise the business on daily basis. Any unruly patron or altercation will be stopped first by staff and managing partners will be notified immediately. We will train our staff with knowledge of First Aid. And Staff will call 911 if any emergency happens.

6. Any other factors specified by law or regulation that are relevant to determine the public convenience and advantage and public interest of the community

Supporters attest to the quality of the eateries owned and operated by Applicant as well as the positive impact and good citizenship of their businesses in the local communities. East Village is a very active urban neighborhood with restaurants and shops as diverse as its residents. The streets and shops here are complemented by the unique and trendy eateries. The proposed license will serve the purposes of providing gourmet dinning and enriching the culture experiences.

3. Conclusion

For all of the reasons set forth above, it is clear that the liquor license applied for with respect to Strings Ramen is in the public interest, convenience and advantage of the community. Accordingly, we respectfully request that the Community Board support us to apply for the Restaurant Wine License.

_SEAN HUI____

Principal: Sean Hui