

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

CORPORATION NAME		DOING BUSINESS AS (DBA)	
302 Cafes LLC		Cafe Tarantin	
STREET ADDRESS		CROSS STREETS	ZIP CODE
302 West 38th Street		8th Avenue & West 38th Street	10018
OWNER <i>(Attach a list of all the people that will be associated listed with the license)</i>	NAME: Ronen Krotenberg	ATTORNEY/ REPRESENTATIVE	NAME: Gen Harris from Rezzonator Services
	PHONE: 212.239.1921		PHONE: 212.340.8006 or 347.642.5077
	EMAIL: ronanrotem@gmail.com		EMAIL:
MANAGER	NAME: Ronen Krotenberg	LANDLORD	NAME: ELI USA LLC (Landlord Eli Nir)
	PHONE: 212.239.1921		PHONE: 917.842.9100
	EMAIL: ronanrotem@gmail.com		EMAIL: None
APPLICATION TYPE (Check One)			
<input checked="" type="checkbox"/> New	Has applicant owned or managed a similar business?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
	What is/was the name and address of establishment?	Cafe Mogador	
	What were the dates applicant was involved with this former premise?	2008 to 2010	
<input type="checkbox"/> Transfer	What is the prior license # and expiration date?		
	Is applicant making any alterations or operational changes?	<input type="checkbox"/> YES	<input type="checkbox"/> NO
	<i>If alterations or operational changes are being made, please describe all changes.</i>		
<input type="checkbox"/> Alteration	What is the current license # and expiration date?		
	<i>Please list/describe the nature of all the changes and attach the plans:</i>		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input type="checkbox"/> Liquor/Wine/Beer <input type="checkbox"/> Beer <input checked="" type="checkbox"/> Wine & Beer		
ESTABLISHMENT TYPE	<input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Bar/Tavern <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Club (Fraternal Organization – Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	Beer and Wine Applicant Only.
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	Word Center at 300 West 38th Street <i>PK</i>
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)

HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation	8am - 10pm	8am - 10pm	8am - 10pm	8am - 10pm	8am - 10pm	CLOSED	8am - 10pm
	Kitchen	8am - 10pm	8am - 10pm	8am - 10pm	8am - 10pm	8am - 10pm	CLOSED	8am - 10pm
	Music	8am - 10pm	8am - 10pm	8am - 10pm	8am - 10pm	8am - 10pm	CLOSED	8am - 10pm
If you plan to have music, what type(s)? (Circle all that apply)		<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> KARAOKE		

OCCUPANCY

	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar
INSIDE	48 based on C of O	28 total patrons 24	9 Tables 1 Counter	24 total	One	Zero	Zero
OUTSIDE <i>(Other than sidewalk cafe)</i>	N/A Not Licensed						
SIDEWALK CAFE	N/A Not Licensed						

How many floors are there? What is the capacity for each floor?

First Floor Only Capacity 48. Expected 24 Patrons and 4 Employees

How frequently will the owner(s) be at the establishment?

6 days per week, 40+ Hours per week.

Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?

YES NO

Will applicant have bottle or table service for beverage alcohol?

YES NO

Will you be hosting private; promotional or corporate events?

YES NO

occasional private parties if requested. limited times per year, geared towards business meetings

Will outside promoters be used on a regular basis? If yes please describe.

YES NO

Will you have a security plan? If, yes please attach. **Described herein**

YES NO

Security cameras in place. Staff training on the sale of beverages, ID check for all patrons

Will security plan be implemented?

YES NO

Implemented by owner and employees

Will State certified security personnel be used?

YES NO

Not necessary. Small cafe

Will New York Nightlife Association and NYPD Best Practices be followed?

YES NO

Will applicant be using delivery bicycles? If yes, how many?

YES NO

N/A

Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?

YES NO

N/A

Where will delivery bicycles be stored during the day when not in use?

N/A

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="checkbox"/> NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="checkbox"/> YES	NO	
Is a Public Assembly permit required?	YES	<input checked="" type="checkbox"/> NO	N/A UNDER 75 PERSONS
Are your plans filed with DOB?	<input checked="" type="checkbox"/> YES	NO	Filed 2012

Community Notification/Relations			
NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	West 36th Street Block Association: Frank Strock at mcgee79@aof.com	
	# 2	HKNA Association: Kathleen Treat at kathleentreat123@gmail.com	
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.		Pending. Will meet prior to January Meeting	
Who was your contact person at each group you met with?		To be contacted by Email as per Instructions	
When did applicant post the notice that was provided?		To be posted by January 1st 2015	
Where did applicant post the notice that was provided?		Front of Business Premises	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		YES	<input checked="" type="checkbox"/> NO Owner Cell is a private line. Complaints may be directed to business # at 212.239.1921
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		<input checked="" type="checkbox"/> YES	NO As applicable

BUILDING DESIGN			
State the name and type of business previously located in the space.	Cafe - Exact name not recalled		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	Beer and Wine License by AMSES RESTAURANT CORP Currently inactive
Do you plan any changes to the existing façade? If yes, please describe.	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	N/A
Will applicant have a vestibule within the establishment?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	N/A
Will applicant use a storm enclosure?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	N/A
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	Background Music Only. Minimal noise created
Will the establishment have any of the following: (circle all that apply) NONE	FRENCH DOORS	GARAGE DOORS	WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A - Background Music Only
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A - Background Music Only
Will the kitchen exhaust system extend to the roof?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Will the establishment have an illuminated sign?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Will the establishment have a canopy extending over the sidewalk?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	
Where will the air conditioner be located? What type is it?	A/C unit located inside of the premises - Central Unit		
When was the air conditioner installed?	Exact date not recalled. to be discussed at meeting		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ

	YES	NO	
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	YES	NO	ALL BELOW NOT APPLICABLE. No Outdoor Area
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	YES	NO	
Are the floorplans for the outdoor space(s) included?	YES	NO	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	YES	NO	
Will there be no amplified music, as per the law?	YES	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES	NO	
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES	NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	

OUTDOOR ITEMS – SIDEWALK CAFÉ

Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO	ALL BELOW NOT APPLICABLE. No Outdoor Area
Will applicant be applying for a sidewalk café now or in the future?	YES	NO	
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO	
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO	
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO	
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO	
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk cafe?	YES	NO	
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO	
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO	
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO	
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO	
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	YES	NO	
Will applicant use umbrellas?	YES	NO	
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	YES	NO	

ADDITIONAL STIPULATIONS: (Office Use Only)

- Any sandwich board will be placed only parallel to and leaning against the building facade

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

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Manhattan Community Board 4 (MCB4) recommends:

Denial unless all stipulations agreed to by applicant/owner are part of the method of operation

Denial Approval

CB4 REPRESENTATIVES

Nelly Gonzalez
CB4 Assistant District Manager


Frank Holzubiak
CB4 BLP Committee Co-Chair


Burt Lazarin
CB4 BLP Committee Co-Chair

APPLICANT AGREEMENT WITH THE COMMUNITY

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

SIGN HERE





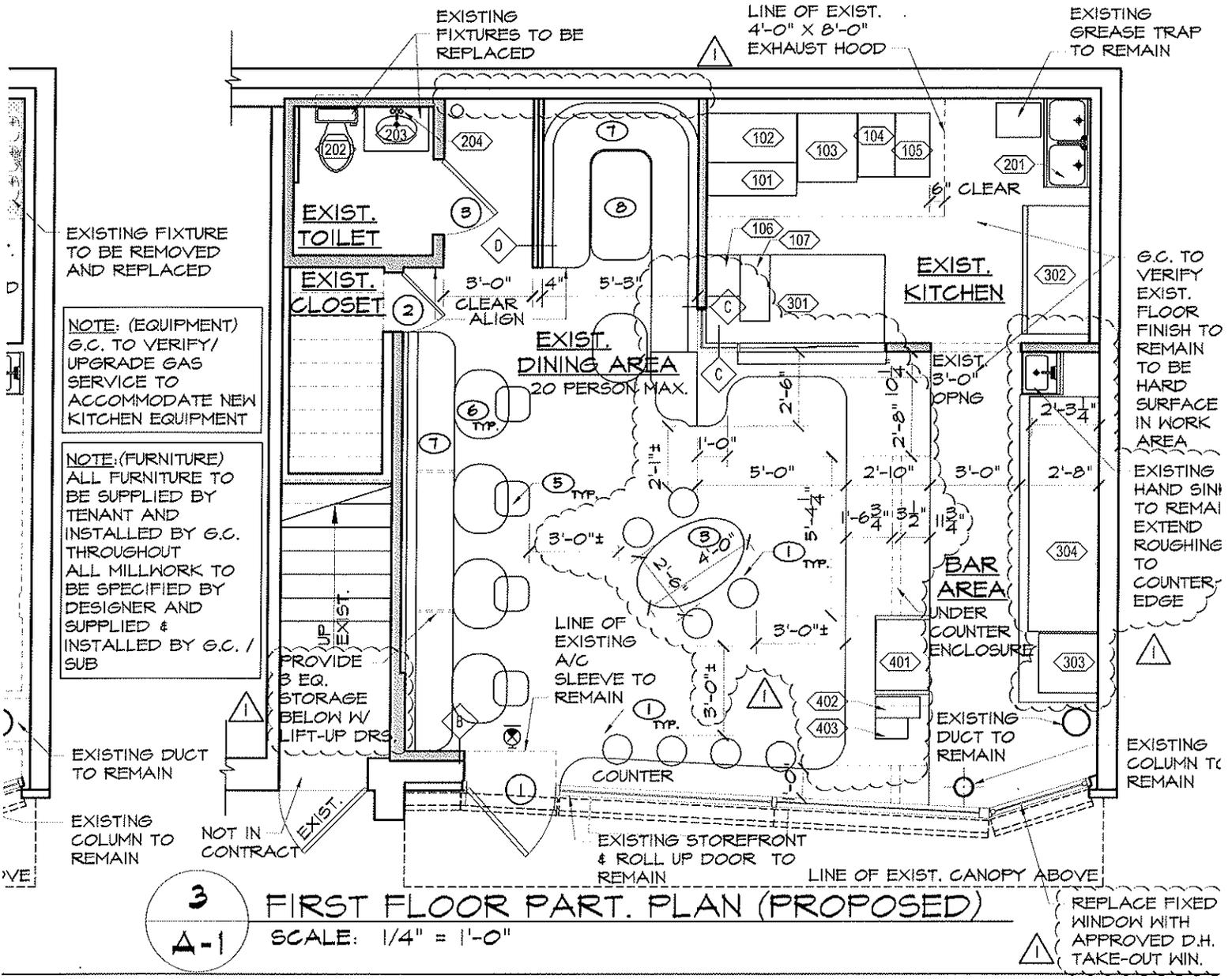
PRINT NAME OF APPLICANT



SIGNATURE OF APPLICANT



DATE



3
 A-1

FIRST FLOOR PART. PLAN (PROPOSED)

SCALE: 1/4" = 1'-0"

REPLACE FIXED WINDOW WITH APPROVED D.H. TAKE-OUT WIN.

Café Tarantin Menu

Breakfast:

(All eggs are organic)

1. Breakfast special: 2 eggs any style, home fries, salad, choice of coffee or o.j 7.5
2. Mediterranean: 2 eggs any style, labneh cheese, tabouli salad. 8
3. The LES: bagel with cream cheese, Nova Scotia smoked salmon, pickled red onion, tomato & capers 8.5
4. Homemade granola: organic Greek yogurt, fresh mixed fruit, orange blossom honey 7.5
5. Feta cheese omelette: 3 eggs, tomatoes, spinach, salad & home fries 9
6. Midtown Rush: bagel, cream cheese, lettuce, tomato, onion 3.75 w/eggs 5.25
7. Tarantin breakfast: baguette, demi-sel butter, fig/strawberry confiture, 1 choice of pastry, coffee, small o.j 8
8. French toast: Vermont maple, mixed berries, cinnamon dust, candid almonds 7.5

Pastries: croissant, pain chocolate, almond croissant 3

Coffees:

Espresso 2.5 /4 Café au lait 4.5 Americano 2.5 Hot chocolate 4

Cappuccino 3.5 Machiato 3/4.5 Mochaccino 4.5 Housed Roast 2 Iced add 25c

Teas: 3.25

Homemade Moroccan mint tea, English breakfast, earl grey, chamomile citrus, lemon zinger, ginger fruit

Hot cider with fresh muddled ginger 3.75

Cold Beverages:

Homemade mint lemonade 3.5, Homemade mint ice tea 3.5, Fresh squeezed o.j small/large 3/4

Coke, Diet coke, Sprite, Orangina 2.50

S. Pellegrino 2.75

Sandwiches: (salad or French fries)

Café Tarantin Menu

(toasted/pressed optional)

1. Tuna sandwich: lemon-pepper confit, black olives, broiled egg, baby spinach. 8
2. Grilled chicken & Avocado sandwich: chipotle aioli, hass avocado, roasted peppers. 9
3. Steak sandwich: harissa chimichurri, sautéed onion, arugula. 11
4. Roasted vegetables sandwich: grilled zucchini, eggplant, portobello mushrooms, onions 8
5. Schnitzel sandwich: sweet & spicy tomatoes, pickled onion, capers 9
6. Buffalo Mozzarella sandwich: roasted tomato, olive oil, thyme & garlic 8.5
8. Roast beef sandwich: Dijon mustard, braised cabbage 8.5
9. Tarantin burger: sautéed onion, roasted tomato, arugula, pickles. 12

Salads:

1. César salad: romaine heart, white anchovies, shaved parmesan, crouton, César dressing 8
2. Avocado salad: grape tomato, fennel, baby arugula, citrus dressing 9
3. Green salad: butter lettuce, fine herbs, grape tomato, lemon-mustard vinaigrette 7
4. Greek salad: romaine heart, tomato, cucumber, red onion, fresh mint, black olives, feta cheese 9
5. Halumi cheese salad: Chopped roasted vegetables, portobello mushrooms, zahatar vinaigrette

Add grilled chicken 3, tuna 5

Pasta: 9

Penne or Spaghetti

1. Salsa alla capri : sweet and spicy tomato, Italian sauce
 2. Tartoffo : mozeralla , mushrooms ,black truffle ,shaved parmesan
- add meatballs \$4 add grilled chicken \$3

Soup of the day : 6 (served with bread)

From our Grill :

(served with rice/fries and salad)

Chicken 11 Salmon 13 Kefta Kebab 12 Tuna 13 Schnitzel 12 (fried)

Daily homemade special: inquire daily

Wine :

Café Tarantin Menu

Red : Malbec , Bordeaux , Pinot Noir : 9

White : Pinot Grigio , Sauvignon Blanc , Rose : 8

Sparkling : Prosecco , Mimosa :8

Beer :

Stella Artois , Hogarden , estrella : 6

Café Tarantin Menu

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(All eggs are organic)

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Espresso 2.5 /4 Café au lait 4.5 Americano 2.5 Hot chocolate 4

Cappuccino 3.5 Machiato 3/4.5 Mochaccino 4.5 Housed Roast 2 Iced add 25c

Teas: 3.25

Homemade Moroccan mint tea, English breakfast, earl grey, chamomile citrus, lemon zinger, ginger twit

Hot cider with fresh muddled ginger 3.75

Cold Beverages:

Homemade mint lemonade 3.5, Homemade mint ice tea 3.5, Fresh squeezed o.j small/large 3/4

Coke, Diet coke, Sprite, Orangina 2.50

S. Pellegrino 2.75

Sandwiches: (salad or French fries)

Café Tarantin Menu

(toasted/pressed optional)

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5. Schmitzel sandwich: sweet & spicy tomatoes, pickled onion, capers 9
6. Buffalo Mozzarella sandwich: roasted tomato, olive oil, thyme & garlic 8.5
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 4. Greek salad: romaine heart, tomato, cucumber, red onion, fresh mint, black olives, feta cheese 9
 5. Halumi cheese salad: Chopped roasted vegetables, portobello mushrooms, zahatar vinaigrette
- Add grilled chicken 3, tuna 5

Pasta: 9

Penne or Spaghetti

1. Salsa alla capri : sweet and spicy tomato, Italian sauce
 2. Tartoffo : mozeralla , mushrooms ,black truffle ,shaved parmesan
- add meatballs \$4 add grilled chicken \$3

Soup of the day : 6 (served with bread)

From our Grill :

(served with rice/fries and salad)

Chicken 11 Salmon 13 Kefta Kebab 12 Tuna 13 Schmitzel 12 (fried)

Daily homemade special: inquire daily

Wine :

Café Tarantin Menu

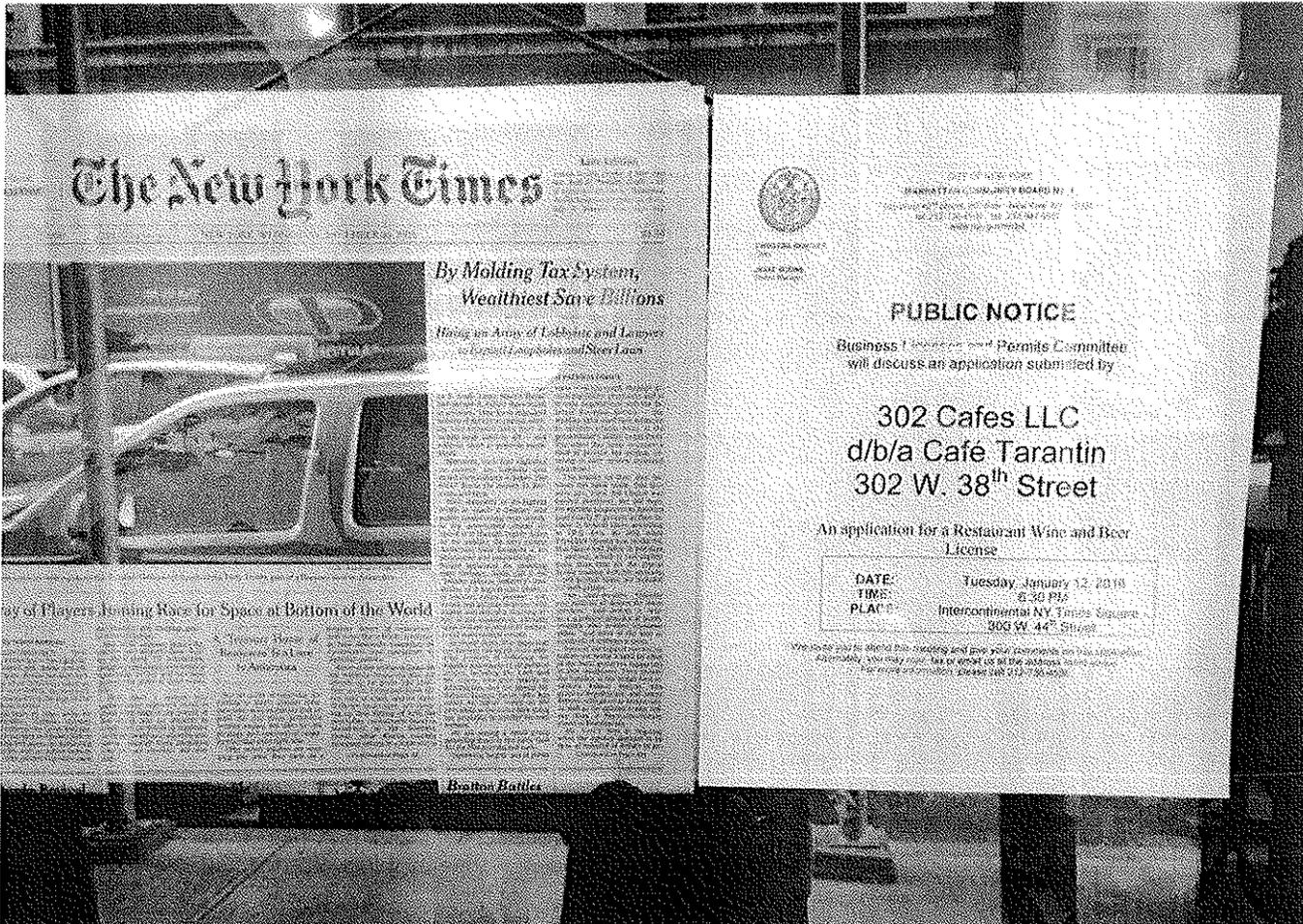
Red : Malbec , Bordeaux , Pinot Noir : 9

White : Pinot Grigio , Sauvignon Blanc , Rose : 8

Sparkling : Prosecco , Mimosa : 8

Beer :

Stella Artois , Hogarden , estrella : 6



The New York Times

By Molding Tax System, Wealthiest Save Billions

Having an Army of Lobbyists and Lawyers to Exploit Loopholes and Steer Laws



... of Players Joining Race for Space at Bottom of the World

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MANHATTAN COMMUNITY BOARD NO. 1
 100 WEST 42ND STREET, 10TH FLOOR, NEW YORK, NY 10018
 TEL: 212-312-4100 FAX: 212-312-4107
 www.nyc.gov/mb1

PUBLIC NOTICE

Business Improvement District Permits Committee will discuss an application submitted by

**302 Cafes LLC
 d/b/a Café Tarantin
 302 W. 38th Street**

An application for a Restaurant Wine and Beer License

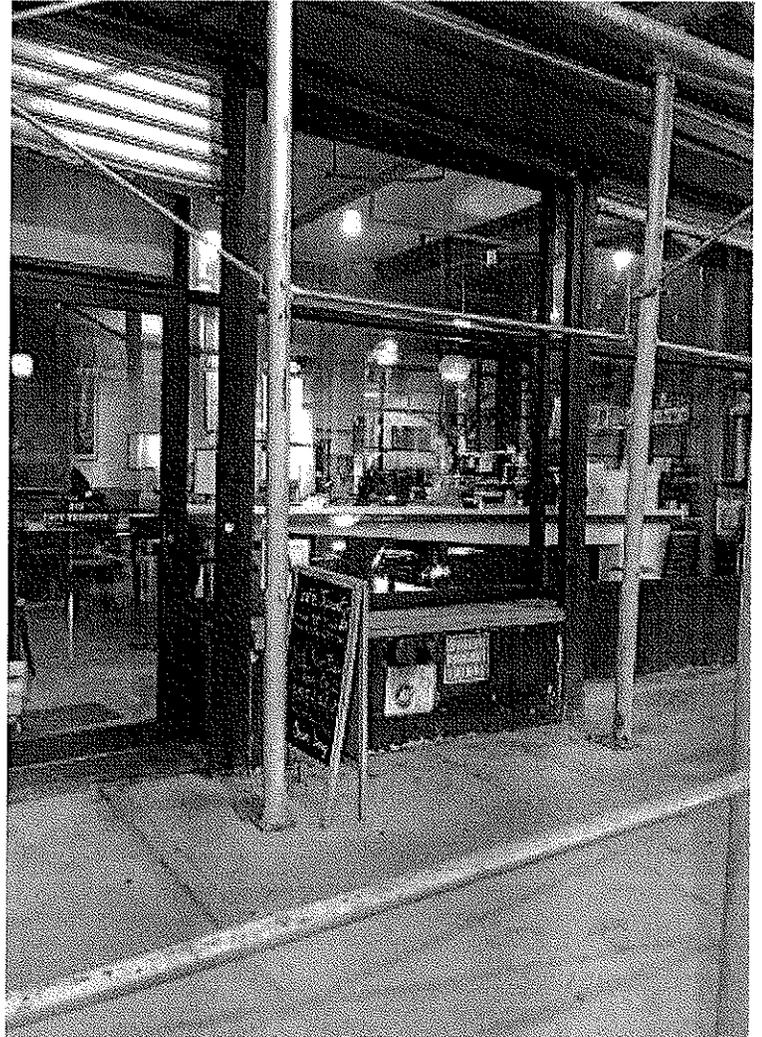
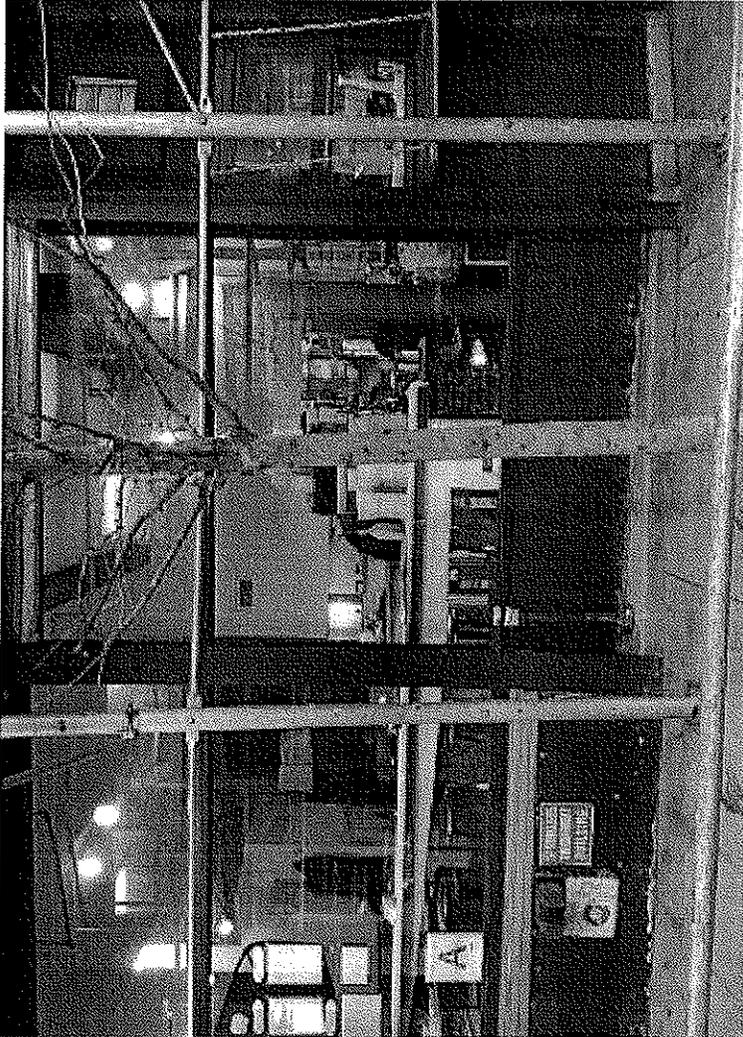
DATE: Tuesday, January 12, 2016
TIME: 6:30 PM
PLACE: Intercontinental NY Times Square, 300 W. 44th Street

Please refer to agenda item number and give your comments on this application at the meeting. If you are unable to attend, please contact the Business Improvement District at 212-312-4100.



302 Cafes LLC DBA Cafe Tarantin
302 West 38th Street New York, NY 10018

Community Board Request
Meeting Date 01/12/2015



Manhattan Community Board 4**Security Plan****Meeting Date:**

Applicant Company	302 Cafes LLC
DBA Name	Cafe Tarantin
Address	302 West 38th Street New York, NY 10018

Security Plan

Number of Cameras	3 Cameras at establishment
Location of Cameras	1 Camera located outside facing front of premises, 1 camera located inside facing cash register area, 1 camera located inside facing café
Other Security Measures Described	The applicant will ensure proper employee training prior to the sale of alcoholic beverages to avoid any sales to minors or persons that appear intoxicated. All beverages will be brought to the patrons at their table by trained staff. This allows the applicant to control all service
Security Guards Description	Security Guards not necessary. This is a small establishment with a capacity of under 30 patrons and can be adequately supervised by the owner and staff as needed



Certificate of Occupancy

CO Number: 103107308T016

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: Manhattan	Block Number: 00761	Certificate Type: Temporary
	Address: 557 8 AVENUE	Lot Number(s): 39	Effective Date: 08/08/2012
	Building Identification Number (BIN): 1013624		Expiration Date: 11/06/2012
		Building Type: Altered	
<i>For zoning lot metes & bounds, please see BISWeb.</i>			
B.	Construction classification: OLD CODE: 3		
	Building Occupancy Group classification: COM		
	Multiple Dwelling Law Classification: None		
	No. of stories: 3	Height in feet: 30	No. of dwelling units: 0
C.	Fire Protection Equipment: None associated with this filing.		
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 4 outstanding requirements. Please refer to BISWeb for further detail.			
Borough Comments: None			

Borough Commissioner

Commissioner



Certificate of Occupancy

CO Number: 103107308T016

Permissible Use and Occupancy						
All Building Code occupancy group designations are 1968 designations, except RES, COM, or PUB which are 1938 Building Code occupancy group designations.						
Floor From To	Maximum persons permitted	Live load lbs per sq. ft.	Building Code occupancy group	Dwelling or Rooming Units	Zoning use group	Description of use
CEL	40		COM		6	RETAIL U.G. 6
001	48		COM		6	RESTAURANT AND STORES
002	20		COM		6	OFFICES
003	20		COM		6	OFFICES
END OF SECTION						

Borough Commissioner

Commissioner

END OF DOCUMENT

Manhattan Community Board 4
Additional Officer Information Request
Meeting Date:

Applicant Company	302 Cafes LLC
DBA Name	Cafe Tarantin
Address	302 West 38th Street New York, NY 10018

Additional Member 1

First Name	Albert
Last Name	Ashkenazi
Position	Silent Member/Partner