



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

Paul Rangel, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Stipulations for Administrative Approval

I, Honghui Lei, as a qualified representative of 456 New Shanghai Inc,
located at 69 Mott Street, New York, NY agree to the following stipulations:

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

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

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 10:00 p.m. 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 event at which a cover fee is charged, ☒ scheduled performances, ☐ more than _____ private parties per _____.
6. ☒ I will play ambient recorded background music only. _____ number 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 apply for an upgrade to a full on-premises liquor license for at least one year after my operations begin.
10. ☒ I will not participate in pub crawls or have party buses come to my establishment.
11. ☒ I will not have unlimited drink specials, including boozy brunches, with food.
12. ☒ I will not have a happy hour or drink specials with or without time limitations OR ☐ I will have happy hour and it will end by _____. - **Please indicate one of the above** -
13. ☒ I will not have wait lines outside. ☒ I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
14. ☒ I will conspicuously post this stipulation form beside my liquor license inside of my business.
15. ☒ 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: Honghui Lei Phone Number: (212) 349-9999

16. ☐ I will: _____

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

Signed

Sworn to this 3rd day of March, 2023

03/03/2023

Dated

ANDREW HAHN
Notary Public, State of New York
No. 01HA6417379
Qualified in Nassau County
Commission Expires May 10, 2025

Notary Public



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Community Board 3 Liquor License Application Questionnaire for Administrative Approval

Today's Date: 03/03/2023

APPLICANT

1. Name of applicant and principle(s): 456 New Shanghai Inc, Honghui Lei (President)
2. Premise address: 69 Mott St, New York, NY 10013
3. Cross streets: Between Bayard & Canal St
4. Trade name (DBA): N/A
5. Check which you are applying to: ☒ New liquor license ☐ Alteration of an existing license ☐ Sale of assets
6. If alteration, describe nature of alteration: N/A
7. Is location currently licensed? ☐ Yes ☒ No
8. Type of license: N/A
9. Previous or current use of the location: Chinese Restaurant
10. Corporation and trade name of current location: 456 New Shanghai Inc
11. Type of building and number of floors: 6-Story Mixed Residential and Commercial Building
12. Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use? ☒ Yes ☐ No 12a. What is the permitted occupancy indoors and outdoors? 74 max per LNO
13. Do you plan to apply for Public Assembly permit? ☐ Yes ☒ No
14. What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2): C6-1
15. How many licensed establishments are within 1 block? 28 active licenses within 500 ft radius
16. How many On-Premise (OP) liquor licenses are within 500 feet? 10
17. Is premise within 200 feet of any school or place of worship? ☐ Yes ☒ No

PROPOSED METHOD OF OPERATION

18. Describe your method of operation: Full service Shanghainese restaurant
19. Will any other business besides food or alcohol service be conducted at premise? ☐ Yes ☒ No
20. If yes, please describe what type: N/A
21. What are the proposed days / hours of operation (specify days / hours each day and hours of outdoor space if applicable): 11am - 11pm, 7 days - no outdoor space used
22. Total number of table: 15 23. Total number of seats: 72
24. How many stand-up bars / bar seats are located on the premise? 1 (cashier counter)
(A stand-up bar is any bar or counter, whether with seating or not, over which a patron can order, pay for, and receive an alcoholic beverage.)

25. Describe all bars (length, shape, and location): 4.5' x 3' L-shaped cashier counter/bar located on the 1st fl
26. Does premise have a full kitchen? ☒ Yes ☐ No
27. What are the hours kitchen will be open? 11am-10:30pm
28. What type of food is available for sale? Shanghainese cuisine
29. Will a manager or principal always be on site? ☒ Yes ☐ No If yes, which? both the manager & owner
30. How many employees will there be? 8-10
31. Do you have or plan to install? ☐ French doors ☐ accordion doors ☐ windows NONE
32. Will there be TVs / monitors? ☐ Yes ☒ No If Yes, how many? _____
33. Will premise have music? ☒ Yes ☐ No 33a. If Yes, what type of music? ☐ Live Music ☐ Jukebox
☐ DJ ☒ Tapes / CDs / iPod
34. If other type, please describe: N/A
35. What will be the music volume? ☒ Background (quiet) ☐ Entertainment level
36. Please describe your sound system: _____
37. Will you host any promoted events, scheduled performances or any event at which a cover fee is charged?
☐ Yes ☒ No
38. If Yes, what type of events or performances are proposed and how often? N/A
39. How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? _____
40. Will there be security personnel? ☐ Yes ☒ No 40a. If Yes, how many and when? N/A
41. How do you plan to manage noise inside and outside your business so neighbors will not be affected? _____
42. Do you have sound proofing installed? ☐ Yes ☒ No
43. If not, do you plan to install sound-proofing? ☐ Yes ☒ No

APPLICANT HISTORY

44. Has this corporation or any principal been licensed previously? ☐ Yes ☒ No If yes, please indicate name of establishment(s): _____
45. Address: _____ 45a. Community Board _____
46. Dates of operation: _____
47. Has any principal had work experience similar to the proposed business? ☒ Yes ☐ No If yes, explanation of experience or resume. Owned this restaurant since 2018
48. Does any principal have other business in the area? ☐ Yes ☒ No If yes, give trade name and describe type of business: _____
49. Has any principal had SLA reports or action within the past 3 years? ☐ Yes ☒ No If yes, attach list of violations and dates of violations and outcomes.

COMMUNITY OUTREACH

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