

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:

NOT	E: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.			
	Photographs of the inside and outside of the premise.			
	Schematics, floor plans or architectural drawings of the inside of the premise.			
	A proposed food and or drink menu.			
	Petition in support of proposed business or change in business with signatures from			
	residential tenants at location and in buildings adjacent to, across the street from and behind			
	proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)			
	Notice of proposed business to block or tenant association if one exists. You can find			
	community groups and contact information on the CB 3 website:			
	http://www.nyc.gov/html/mancb3/html/communitygroups/community group listings.shtml			
	Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please			
	include newspaper with date in photo or a timestamped photo).			
Char	drubish you are applying for			
Check which you are applying for: ■ new liquor license □ alteration of an existing liquor license □ corporate change				
	= uncoration of an emoting inquot needle = corporate enange			
	ck if either of these apply:			
□ sa	ale of assets upgrade (change of class) of an existing liquor license			
т. Л	ay's Date: July 22, 2019			
Tou	ay s Date: <u></u>			
If ap	oplying for sale of assets, you must bring letter from current owner confirming that you			
	buying business or have the seller come with you to the meeting.			
Is lo	cation 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:				
ΛDD	LICANT:			
	nise address: 97 Allen Street			
	ss streets: Allen St; Delancey Street			
Name of applicant and all principals: SDAI209 & SAMR786 & DOE2 & #MNVA0101 & SNOA0928 PARTNERS LLC				
Trad	Janama (DRA). Allen Street Tavern			

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PREMISE: Type of building and number of floors: Walk-up residential building with 5 floors			
Type of building and number of floors:	waik-up residential building with 5 hoors		
•	be used for the sale or consumption of alcoholic beverages? es, describe and show on diagram:		
•	Occupancy and all appropriate permits, including for any		
back or side yard use? Yes No Wh	at is maximum NUMBER of people permitted?		
Do you plan to apply for Public Assemb	ly permit? □ Yes ⊠ No		
What is the zoning designation (check z	coning using map: http://gis.nyc.gov/doitt/nycitymap/ -		
please give specific zoning designation, C44A	such as R8 or C2):		
PROPOSED METHOD OF OPERATION Will any other business besides food or	: alcohol service be conducted at premise? □ Yes ☑ No		
If yes, please describe what type:			
What are the proposed days/hours of o outdoor space) 12:00pm - 12:00am, ever	peration? (Specify days and hours each day and hours of yday		
Number of tables? 18	Total number of seats? 60		
How many stand-up bars/ bar seats are	e located on the premise? 1 bar with 5 seats		
	whether with seating or not) over which a patron can order,		
pay for and receive an alcoholic beverage	9)		
	ation): 18 inches wide, 100 feet long, by window		
Does premise have a full kitchen ☐ Yes			
Does it have a food preparation area?	5		
Soups, sandwiches, snacks, etc. ■ Yes ■ No I	If yes, describe type of food and submit a menu		
What are the hours kitchen will be open	1?		
Will a manager or principal always be o	on site? 🛮 Yes 🗖 No If yes, which? Principal or manager		
How many employees will there be? 9			
Do you have or plan to install D French	doors □ accordion doors or ☑ windows?		

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Will there be TVs/monitors? ■ Yes ■ No (If Yes, how many?) Surveillance monitors only
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 Karaoke
What will be the music volume? \blacksquare Background (quiet) \blacksquare Entertainment level
Please describe your sound system: Low-level, soft
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) 1 at all times or more if necessary
How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.
Do you have sound proofing installed? ■ Yes ■ No
If not, do you plan to install sound-proofing? ☑ Yes ☐ No
APPLICANT HISTORY:
Has this corporation or any principal been licensed previously? ■ Yes ■ No
If yes, please indicate name of establishment:
Address: Community Board #
Dates of operation:
Has any principal had work experience similar to the proposed business? ■ Yes ■ No If Yes, please
attach explanation of experience or resume.
Does any principal have other businesses in this area? ■ Yes ■ No If Yes, please give trade name and describe type of business M.P.R.L. Realty Corp., a real-estate owner and operator
Has any principal had SLA reports or action within the past 3 years? ■ Yes ■ No If Yes, attach list of violations and dates of violations and outcomes, if any.

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

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LO	CATION:		
Но	w many licensed establishments are within 1 block? 3		
Но	w many On-Premise (OP) liquor licenses are within 500 feet? 2		
Is p	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 $OR extbf{S}$ I have less than full-service kitchen but will serve food all hours of operation.		
2.	☑ I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.		
3.	☑ I will not have ☑ DJs, ☐ live music, ☑ promoted events, ☑ any event at which a cover fee is charged, ☐ scheduled performances, ☐ more than DJs / promoted events per, ☐ more than private parties per		
4.	■ I will play ambient recorded background music only.		
5.	☑ I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.		
6.	■ I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.		
7.	■ I will not participate in pub crawls or have party buses come to my establishment.		
8.	\blacksquare I will not have a happy hour or drink specials with or without time restrictions \underline{OR} \blacksquare I will have happy hour and it will end by $\underline{^{7:00pm}}$.		
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		

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to minimize my establishment's impact on my neighbors.

Management Plan Summary

Purpose

This plan is designed to manage noise and traffic inside and outside of the Tavern. Tavern management is predicated on spotting issues quickly and addressing these issues in a responsible, professional, and prompt manner.

Management Systems

1. Soundproofing

The Tavern intends to play live music through low-level sound systems that produce noise at a soft level to prevent adjacent residents from being disturbed. To further ensure that residents are not disturbed, the Tavern will install soundproofing systems. Examples of soundproofing materials and processes can be found at the following link:

https://www.soundproofcow.com/soundproof-a-space-restaurant-office/restaurant-soundproofing/#restaurant-soundproofing-materials

2. CCTV

The Tavern intends to monitor the inside of the premise thoroughly by installing CCTV monitors. This will ensure that any unruly or criminal behavior will be spotted readily and dealt with promptly.

3. Security Personnel

In conjunction with CCTV, security personnel, including a bouncer, will be hired. The bouncer will be positioned at the Tavern's entrance and will prevent potentially unruly patrons from

entering, and will clear crowds on and near the sidewalk due to traffic. Additionally, waiters, waitresses, and bartenders will join in the effort to maintain a secure environment by remaining vigilant and addressing issues promptly.

Next Steps

As the Tavern moves through the SLA application process, concrete management plans will be devised and will include, among others:

- Action Plans
- Communication Provisions
- Security Employee Job Descriptions
- Soundproofing Engineering Recommendations
- Cyber Security Management Plans

Additional plans will be modeled after the following example:

https://www.ferc.gov/industries/hydropower/safety/guidelines/security/security-plan-example.pdf\

The Tavern welcomes all questions regarding these plans and can provide answers by email and over the phone in advance of the meeting, as well as, in person during the meeting.