

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

My Commission Expires

Community			C41 - 41	£ A -1		Ammunical
Community	ROSER & LIR	IOT LICANSA	Stiniliations	TOT AOM	IINISTRATIVE	Approval

l,	SEAN _HUI, as a qualified representative of	Tipsy Shanghai Restaurant Management Inc ,
	ated at 189 East Broadway	
1.	☐ I will operate a full-service restaurant, specifically a (type of res	
2.	My hours of operation will be: Mon11:30AM9:30PM; Tue11:30AM-9:30PM Thu11:30Am-9:30PM; Sat	; Wed11:30Am-9:30PM; 11:30AM-9:30PM; Sun _11:30AM-9:30PM
(I ur	nderstand opening is no later than specified opening hour & all patro	ons are to be cleared from business at specified closing hour)
3.	I may apply for sidewalk and/or roadbed dining as allowed by to outdoor dining by 10:00pm all days and not have any music, speaks backyard, sideyard, or rooftop. Any approved outdoor space will close.	ers or tv monitors. I will not have commercial use of
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 ev performances, ☐ more than private parties per	
6.	I will play ambient recorded background music only nur	nber of TVs
7.	I will not apply for an alteration to the method of operation or coming before CB 3.	for any physical alterations of any nature without first
8.	I will not seek a change in class to a full on-premises liquor licer	nse without first obtaining approval from CB 3.
9.	🗵 I will not participate in pub crawls or have party buses come to	my establishment.
10.	🛮 I will not have unlimited drink specials, including boozy brunch	es, with food.
11.	I will not have a happy hour or drink specials with or without end by Please indicate one of t	
12.	🛮 I will not have wait lines outside. 🗆 I will have a staff person re	sponsible for ensuring no loitering, noise or crowds outside.
13.	🛮 I will conspicuously post this stipulation form beside my liquor	license inside of my business.
14.	Residents may contact the manager/owner at the number belo revisit the above-stated method of operation if necessary in order to	w. Any complaints will be addressed immediately. I will on minimize my establishment's impact on my neighbors.
Nan	ne:Sean Hui Phor	ne Number:646-255-4897
15.	□ I will:	
I he	reby certify that the information provided above is truthful and ac	curate based upon my personal belief.
Sign	ned	Dated 9/15/2021
_	orn to this15th day ofSeptember 2021	Ying hui he
		Notary Registration No. 02HE6114855



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Alysha Lewis-Coleman, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

	TE: 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
ш	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).
Cho	sk which you are applying for
	ck which you are applying for: new liquor license
	attended to an existing inquot meetise.
Che	ck if either of these apply:
□ s	ale of assets upgrade (change of class) of an existing liquor license
Tod	ay's Date: 9/3/2021
-	oplying for sale of assets, you must bring letter from current owner confirming that you are buying
	iness or have the seller come with you to the meeting.
	ocation currently licensed? Yes No Type of license:
	teration, describe nature of alteration:
Prev	vious or current use of the location:
Corp	poration and trade name of current license:
	PLICANT:
Prer	mise address: 189 East Broadway, Ground Floor and Basement, New York, NY 10002
Cros	ss streets: Jefferson St
Nan	ne of applicant and all principals: Tipsy Shanghai Restaurant Management Inc
	an Hui
	de name (DBA): Tipsy Shanghai Restaurant
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PREMISE:		
Type of building and number of floo	rs: Mixed Residential & Commercial Buildings; 2 floors and 1 basement	
Will any outside area or sidewalk ca	fe 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 Certificat	e of Occupancy and all appropriate permits, including for any back or	
	maximum NUMBER of people permitted? 55	
Do you plan to apply for Public Asse	mbly permit? □ Yes ☑ No	
	ck zoning using map: http://gis.nyc.gov/doitt/nycitymap/ - please h as R8 or C2): Zoning: R7-2 Commercial Overlay: C1-5	
PROPOSED METHOD OF OPERATIO		
	d or alcohol service be conducted at premise? Yes No	
space) 7 days a week, 11:30		
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 counte	r (whether with seating or not) over which a patron can order, pay	
for and receive an alcoholic beverag	ge)	
Describe all bars (length, shape and	location):	
Does premise have a full kitchen ■	Yes ■ No?	
Does it have a food preparation are	a? ☑ 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 o	_{open?} 11:30am - 9:30pm	
Will a manager or principal always b	e on site? ☑ Yes ☐ No If yes, which? principal	
How many employees will there be?		
·	nch doors □ accordion doors or ☑ windows?	
	■ No (If Yes, how many?) 4 monitor cameras installed on 4 corners	

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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.
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: TIPSY SHANGHAI RESTAURANT
Address: 228 THOMPSON ST, NEW YORK, NY 10012 Community Board # 2
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
Has any principal had SLA reports or action within the past 3 years? ■ Yes 図 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 Bar, Restaurant, 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? $\frac{3}{}$				
Но	w many On-Premise (OP) liquor licenses are within 500 feet? 7				
ls p	Is premise within 200 feet of any school or place of worship? ■ Yes ■ No				
Ple imi cor you	MMUNITY OUTREACH: ase see the Community Board website to find block associations or tenant associations in the mediate vicinity of your location for community outreach. Applicants are encouraged to reach out to mmunity groups. Also use provided petitions, which clearly state the name, address, license for which u are applying, and the hours and method of operation of your establishment at the top of each page. tach additional sheets of paper as necessary).				
fas	e are including the following questions to be able to prepare stipulations and have the meeting be ter and more efficient. Please answer per your business plan; do not plan to negotiate at the eting.				
1.	My license type is: □ 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 full-				
	service kitchen but serving food during all hours of operation OR <a> Other				
3.	My hours of operation will be: 11:30am_0:30nm 11:30am_0:30nm 11:30am_0:30nm				
	$ \begin{array}{cccccccccccccccccccccccccccccccccccc$				
	11:30am 0:30pm ; 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 will 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				

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performances, or during unamplified live

performances or televised sports.

unamplified live performances or televised

sports.

8.	l w	Il not have ☑ DJs, ☑ live music, ☑ promoted events, ☑ any event at which a cover fee is			
	cha	rged, ☑ scheduled performances, ☑ more than DJs per, ☑ more than			
	priv	vate parties per, number of TVs.			
9.		I will play ambient recorded background music only.			
10.	X	I will not apply for an alteration to the method of operation or for any physical alterations of any			
	nat	ure without first coming before CB 3.			
11.	X	I will not seek a change in class to a full on-premises liquor license without first obtaining			
	app	proval 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.	X	I will not have a happy hour or drink specials with or without time restrictions OR 🗖 I will have			
	hap	py hour and it will end by			
15.	X	I will not have wait lines outside. I will have a staff person responsible for ensuring no			
	loit	ering, noise or crowds outside.			
16.	X	I will conspicuously post this stipulation form beside my liquor license inside of my business.			
17.	X	Residents may contact the manager/owner at the number below. Any complaints will be			
	ado	lressed 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				

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Clinton St Grocery Store Grocery Store Restaurant Restaurant Culinary School Broad way church NO Art School Jefferson st * proposed premise Restaurant Seafood Store office Space Dental Office Broad way Pizza Juice Bar Henry Gallery M Religious Building Residence Playground a lass 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
- 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

emergency happens.

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