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Borough of Queens

Community Board 8

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District Manager, Marie Adam-Ovide

Liquor License Committee Meeting

Date: Tuesday, July 10, 2018
Time: 7:30 p.m.
Place: Community Board 8 Office
197-15 Hillside Avenue
Hollis, NY 11423

Michael Hannibal, *Liquor License Committee Chair*

Board Members: Edward Chung, Carolann Foley, James Gallagher, Jr., Marc A. Haken and Frank Magri.

Also in attendance: Jason Jin, Owner – Jin Sushi NYC Inc.
Peggy Tin, Manager – Jin Sushi NYC Inc.
Marie Adam Ovide – Community Board 8 District Manager
Alma Karassavidis – Community Board 8 Staff

Liquor License Committee Chair Michael Hannibal called this meeting to order at 7:34 p.m. This was followed by self-introductions of all Board Members and staff.

Purpose:

This is to introduce the applicants to the Community Board to make them aware of the expectations of the Board for businesses with on-premises liquor licenses. This establishment is applying for a Wine, Beer and Cider license for a Restaurant with no outdoor area.

Jin Sushi NYC Inc.
181-24 Union Turnpike, Fresh Meadows, NY 11366

Michael Hannibal – *We have already established that this is a Wine, Beer and Cider application for a sushi and ramen noodle restaurant.*

Answer: [Jason Jin] – Yes.

Do you have a Certificate of Occupancy?

Answer: [Jason Jin] – Yes, we do. I have a copy of the C of O.

Is this for your location?

Answer: [Jason Jin] – Yes. This is for my location. The last owner left a DOB folder and I found it inside.

It stretches from 181-08 to 181-34?

Answer: [Jason Jin] – Yes.

It says it is for a retail store but it does not mention a restaurant.

Answer: [Jason Jin] – Yes. That was the C of O from the owner before we came.

Answer: [Peggy Tin] – The business before us was a bakery.

The C of O needs to be updated to represent a restaurant. It needs to show an eating and drinking establishment on it.

Answer: [Jason Jin] – Okay. This drawing shows what we will have at the location. It is approved by the Department of Buildings (*plans showing the layout of the establishment was presented*).

One of our concerns is that the C of O should reflect the actual location that you will be in. Even though it is older, it is reflecting the retail store that was there before you [bakery]. You will need to get the C of O updated for your restaurant.

Will the maximum of 100 people remain the same?

Answer: [Jason Jin] – That is probably for the entire property. My place is small, only about 600 SF. From the drawing here, it is allowing us to have no more than 30 seats.

How many people maximum for the establishment?

Answer: [Jason Jin] – Maybe 30-35 maximum, but really there is seating for about 21 people.

21 people sitting down?

Answer: [Jason Jin] – Yes, sitting down.

Do you have a bar space where people will be seated?

Answer: [Jason Jin] – Yes, it is included in that number. Maybe no more than 25 total.

Will it be under 75 people?

Answer: [Jason Jin] – Definitely because there is only 600 SF. It's a small space.

If that is the case, then you will not need a Place of Assembly permit when you update the C of O.

Answer: [Jason Jin] – Right.

What will be your hours of operation?

Answer: [Jason Jin] – 12:00 p.m. to 10:00 or 10:30 p.m. on the weekdays and on weekends 12:00 p.m. to 11:00 p.m.

How do you plan to prevent underage drinking?

Answer: [Jason Jin] – We always check the IDs.

How far are you from St. John's University?

Answer: [Jason Jin] – About two or three blocks away, maybe a 10 minute walk.

What security measures will be taken?

Answer: [Jason Jin] – We are definitely going to install security cameras inside and outside.

How will you maintain cleanliness in front of your establishment (i.e. smokers (ashtray))?

Answer: [Jason Jin] – Every day the workers will clean the sidewalk and everything else.

When will that be done?

Answer: [Jason Jin] – In the morning and before we close at night.

How about during the day?

Answer: [Jason Jin] – Yes, if we see that it needs to be cleaned we will do it. I want to keep the store clean.

Mr. Hannibal opened up the floor for questions from the Board Members. He asked that everyone keep it to one question each and then we could follow up after that, since there were a lot of members in attendance.

Marc A. Haken – *Is your place on the north or the south side of Union Turnpike?*

Answer: [Jason Jin] – South side.

How many tables will you have?

Answer: [Jason Jin] – Right now, the drawings have only 17 seats.

How many tables are you planning to have?

Answer: [Jason Jin] – There will be a bar and three tables, plus a Sushi counter.

Each table accommodates how many people?

Answer: [Jason Jin] – Three of the tables are for two people. The bar has seating for four people. The Sushi bar has seven seats.

Frank Magri – *My only concern is about the C of O. It is very important for the points of egress, the fire alarm systems, etc. to protect your customers. It must be in place for safety reasons.*

Answer: [Jason Jin] – Yes, this one is for the business before us. For my place, we don't have gas. It is not a typical kitchen that uses an ancil system. We only use electricity. The sushi case is just plugged in. Even for the noodles, we use no gas at all. The only gas existing is for the heating system.

Carolann Foley – *You are saying that you will have a bar that seats four people with tables that only seat 17 people?*

Answer: [Jason Jin] – Yes.

You are aware that you are on Union Turnpike. There are people traveling home along Union Turnpike on a Friday or Saturday night around 10:00 p.m. who might want to stop somewhere for a quick drink. Are you going to have only your customers at that bar or will people be able to come in and only have drinks at that bar?

Answer: [Jason Jin] – That is a good question. We are not a formal bar. We serve just beer and wine. *Yes, but you know how one beer leads to another. If it's making you money and there are no customers eating, you are going to serve that person. Will that person be sitting there for an hour just drinking? Is that going to happen here or are you just going to serve people eating in your establishment?*

Answer: [Jason Jin] – I have another restaurant in Ridgewood and that doesn't happen there. People don't often come in just to drink. We close at 10:30 p.m., last service is at 10:15 p.m. After that we won't serve anybody.

Marc A. Haken – *Not only is it early, but this is not a bar. It is a restaurant with a four (4) seat bar.*

Carolann Foley – *But there is a bar there.*

James Gallagher Jr. – *How long will it take you to get that C of O updated?*

Answer: [Jason Jin] – I am a contractor, and I know it is not easy to get it. A lot of the time it is easier to get a Letter of No Objection from DOB before we get the liquor license. It's not just us there, the whole building has to be changed.

Marie Adam-Ovide – *If you can get the Letter of No Objection for your space, that is acceptable. DOB will state that they have no objection to the establishment having this particular use in that particular portion of the building.*

Edward Chung – *Are you selling sushi and noodles or just sushi?*

Answer: [Jason Jin] – Sushi and noodles.

Is your establishment set up similar to the one on Surrey Place? Are you familiar with that restaurant?

Answer: [Jason Jin] – Our place is much more modern.

You said you already have an establishment in Ridgewood?

Answer: [Jason Jin] – Yes.

Is it similar to what you will have here?

Answer: [Jason Jin] – Yes it is similar.

What is a regular weeknight and weekday like at the restaurant? Do people ever drink too much?

Answer: [Jason Jin] – No, we never have people drinking too much. They will have a couple of beers with sushi or noodles. It's a restaurant.

They have a beer and some sushi and then they go home. Not sitting down to drink at a bar, right?

Answer: [Jason Jin] – Yes, of course. That is typically how it is.

Michael Hannibal – *In my mind when I go to a sushi bar, there really isn't a place to sit and drink. Seating is usually at a bar/counter facing the chef who is making my sushi and I'll drink a beer or something while I am waiting. Is that what we are talking about?*

Answer: [Jason Jin] – Yes, exactly. You can see here on the drawing (*passes around drawing of layout of the space*) here the chef is preparing the sushi where everyone can see him.

Frank Magri – *Where was that other restaurant location?*

Answer: [Peggy Tin] – In Ridgewood, 66-41 Fresh Pond Road.

Marc A. Haken made a motion to approve the application for a Wine, Beer and Cider license for Jin Sushi NYC, Inc., located at 181-24 Union Turnpike, pending the submission of an updated C of O or Letter of No Objection from the Department of Buildings, seconded by Frank Magri.

Votes in favor: 6

Votes against: 0

Board Members who voted in favor: Edward Chung, Carolann Foley, James Gallagher, Jr., Marc A. Haken, Michael Hannibal and Frank Magri.

Board Members who voted against: None.

The motion passed unanimously. Mr. Hannibal reiterated that the applicant submit a copy of the updated C of O or a Letter of No Objection from the Department of Buildings to CB8 as soon as possible.

Marie Adam-Ovide – I will send a letter to the New York State Liquor Authority stating that the Committee approved the application contingent upon receipt of this document.

Mr. Hannibal welcomed the applicants to the community and advised them to reach out to the 107th Precinct Community Affairs Unit. He provided contact information for NYPD 107th Precinct NCO and Community Affairs Officers. He also added that the applicant should inform the Community Board of any concerns that arise.

Carolann Foley provided information for the 107th Precinct Council monthly meeting and announced the upcoming National Night Out event being held in the Electchester Shopping Center on August 7, 2018.

This meeting was adjourned at 8:00 p.m.

*Respectfully submitted,
Alma Karassavidis, Community Board 8 Staff
July 13, 2018*