THE CITY OF NEW YORK
MANHATTAN COMMUNITY BOARD 3
59 East 4th Street - New York, NY 10003
Phone: (212) 533-5300 - Fax: (212) 533-3659
www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair   Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

NOTE: 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
    your proposed location. Petition must give proposed hours and method of operation. For
    example: restaurant, sports bar, combination restaurant/bar. (petition provided)
☐ Letter of notice of proposed business to block or tenant association if one exists. E-mail the
    CB3 office at info@cb3manhattan.org for help to find block associations.
☐ Photographs of proof of conspicuous posting of meeting with newspaper showing date.
☐ If applicant has been or is licensed anywhere in City, letter from applicable community board
    indicating history of complaints and other comments.

Check which you are applying for:
☐ new liquor license   ☐ upgrade of an existing liquor license
☐ alteration of an existing liquor license   ☐ sale of assets
☐ corporate change

If applying for sale of assets, you must bring letter from current owner confirming that you
are buying business or have the seller come with you to the meeting

Type of license: _BEER & BEER_   Is location currently licensed? ☑ Yes ☐ No

If alteration, describe nature of alteration: _____

Previous or current use of the location: _BAR_

Corporation and trade name of current license: _FLORA & JASPER Inc_
dba THE TEN BELLS

APPLICANT:
Name of applicant and all principals: _FLORA & JASPER Inc_

Trade name (DBA) _THE TEN BELLS_
Premise address and cross streets: _247 BROOME ST BETWEEN LUDLOW ST_
& ORCHARD ST

PREMISE:
Type of building and number of floors: _5 STORIES MIXED_

Will any outside area or sidewalk cafe 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 Certificate of Occupancy and all appropriate permits, including certificate of occupancy for back or side yard intended for commercial use? ☒ Yes ☐ No

Indoor Certificate of Occupancy _LETTER OF_   Outdoor Certificate of Occupancy ____NA____
                          NO OBJECTION

Do you plan to apply for Public Assembly permit? ☐ Yes ☒ No

Zoning designation (check zoning using map: http://gis.nyc.gov/doitt/nycitymap/ - please give specific zoning designation, such as R8 or C2):
ZONING: CH 1A   ZONING ONE 12C

Is this premise wheel chair accessible? ☒ Yes ☐ No

PROPOSED METHOD OF OPERATION:

What type of establishment will this be (i.e.: restaurant, bar, performance space, club, hotel)?
___WINE BAR___

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 operation? (Specify days and hours each day and hours of outdoor space) MONDAY TO FRIDAY 5pm to 2am
SATURDAY & SUNDAY 3pm to 2am

Number of tables? ___5___   Number of seats at tables? ___36___

How many stand-up bars/ bar seats are located on the premise? ___3 ½___
(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)

Describe all bars (length, shape and location) __A U SHAPED BAR IN MIDDLE OF THE FLOOR__

Any food counters? ☐ Yes ☒ No If Yes, describe: _____

Does premise have a full kitchen ☐ Yes ☒ No?
Does it have a food preparation area? ☒ Yes ☐ No (If any, show on diagram)
Is food available for sale? ☒ Yes ☐ No If yes, describe type of food and submit a menu
___SEE MENU___

What are the hours kitchen will be open? ___5pm TO MIDNIGHT___

Will a manager or principal always be on site? ☑ Yes ☐ No If yes, which? _____

How many employees will there be? _____ 6-10

Do you have or plan to install ☐ French doors ☐ accordion doors or ☐ windows?   NONE

Will you agree to close any doors and windows at 10:00 P.M. every night? ☑ Yes ☐ No

Will there be TVs/monitors? ☐ Yes ☑ No (If Yes, how many?) _____

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: _____ AMPLIFIER & 2 SPEAKERS

Will you host promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed? _____

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans.

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.   SOUND PROOFING   EXISTING

Do you ☑ have or ☐ plan to install sound-proofing?

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? ☑ Yes ☐ No

If yes, please indicate name of establishment: THE TEN BELLS

Address: 247 BROOME St   Community Board # 3

Dates of operation: 06/2008 — PRESENT

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

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 RESTAURANTS LES ENFANTS TERRIBLES

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.

Revised: June 2022

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.

LOCATION:

How many licensed establishments are within 1 block? _____ 5 _____

How many licensed establishments are within 500 feet? _____ 16 _____

Is premise within a 500 foot radius of 3 or more establishments with OP licenses? ☑ Yes ☐ No

How many On-Premise (OP) liquor licenses are within 500 feet? _____ 16 _____

Is premise within 200 feet of any school or place of worship? ☑ Yes ☐ No

If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship.

COMMUNITY OUTREACH:

If there are block associations or tenant associations in the immediate vicinity of your location, you must contact them. **Please attach proof (copies of letters and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.** You may contact the Community Board at info@cb3manhattan.org for any contact information.

Please 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).

MENU

Beet salad with orange segment & pinenuts

Escalibada

Exquesaida

Lobster Roll

Pulled pork Sandwich

Classic Beef tartar

Salmon tartar duo with black caviar

Roasted sardines with walnut relish

Gazpacho

Tortilla espagnola

Empanada of the day

Boquerones

Octopus & fennel salad

Mixed marinated olives

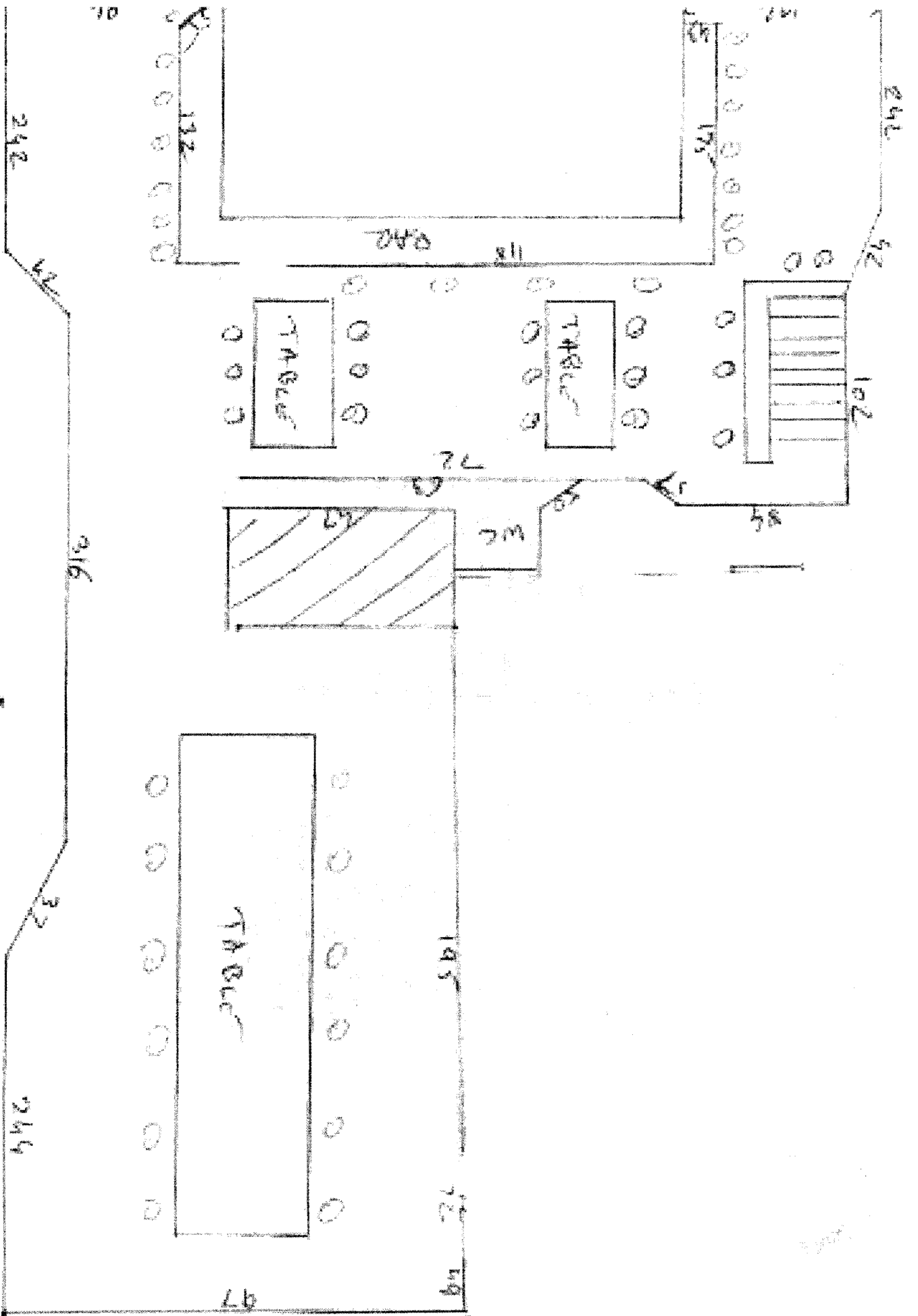Oysters on the half shell

Grilled chesse bikini

Meatballs

Angulas salad over arugula

Mixed local cheeses and salumi platter

Chocolate mousse

Vanilla pana cotta

TABLE

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