

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
- alteration of an existing liquor license
- corporate change
- upgrade of an existing liquor license
- sale of assets

Today's Date: 10-2-2012

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 & WINE Is location currently licensed? Yes No

If alteration, describe nature of alteration: _____

Previous or current use of the location: EAT IN RESTAURANT

Corporation and trade name of current license: _____

APPLICANT:

Premise address: 21 MOTT STREET, NEW YORK N.Y. 10013

Cross streets: MADISON STREET

Name of applicant and all principals: SHANGHAI ASIAN MANOR, INC.

RAYMOND YIP

Trade name (DBA): _____

PREMISE:

Type of building and number of floors: FIVE (5) STORY TENANT BLDG. WITH TWO (2) DIFFERENT RESTAURANTS ON THE GROUND FLOOR AND BASEMENT

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages? NO
(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 YES Outdoor Certificate of Occupancy N/A

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):

C6-1

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)?

RESTAURANT

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 SATURDAY 11:00AM to 10:00PM

SUNDAY 11:00AM to 9:00PM

Number of tables? 17 Number of seats at tables? 66

How many stand-up bars/ bar seats are located on the premise? NONE

(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): N/A

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

SHANGHAI CHINESE FOOD

What are the hours kitchen will be open? CLOSES 15 MINUTES PRIOR TO CLOSING

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

How many employees will there be? 24

Do you have or plan to install French doors accordion doors or windows? NO

Will you agree to close any doors and windows at 10:00 P.M. every night? Yes No DOOR IS ALWAYS CLOSED

Will there be TVs/monitors? Yes No (If Yes, how many?) ONE (ONLY NEWS CHANNEL)

Will premise have music? Yes No LITE MUSIC

If Yes, what type of music? Live musician DJ Juke box Tapes/CDs/iPod / RADIO

If other type, please describe _____

What will be the music volume? Background (quiet) Entertainment level

Please describe your sound system: FOUR WALL SPEAKERS FOR THE ENTIRE PREMISE

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? NO

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. RESTAURANT ALWAYS HAS A HOSTESS GREETING CUSTOMERS AT THE DOOR, DIRECTING TRAFFIC AND ASSIGNING TABLES.

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. THERE WON'T BE ANY LOUD NOISES.

Do you have or plan to install sound-proofing? N/A

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: _____

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 _____

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 **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? _____

How many licensed establishments are within 500 feet? _____

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? _____

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

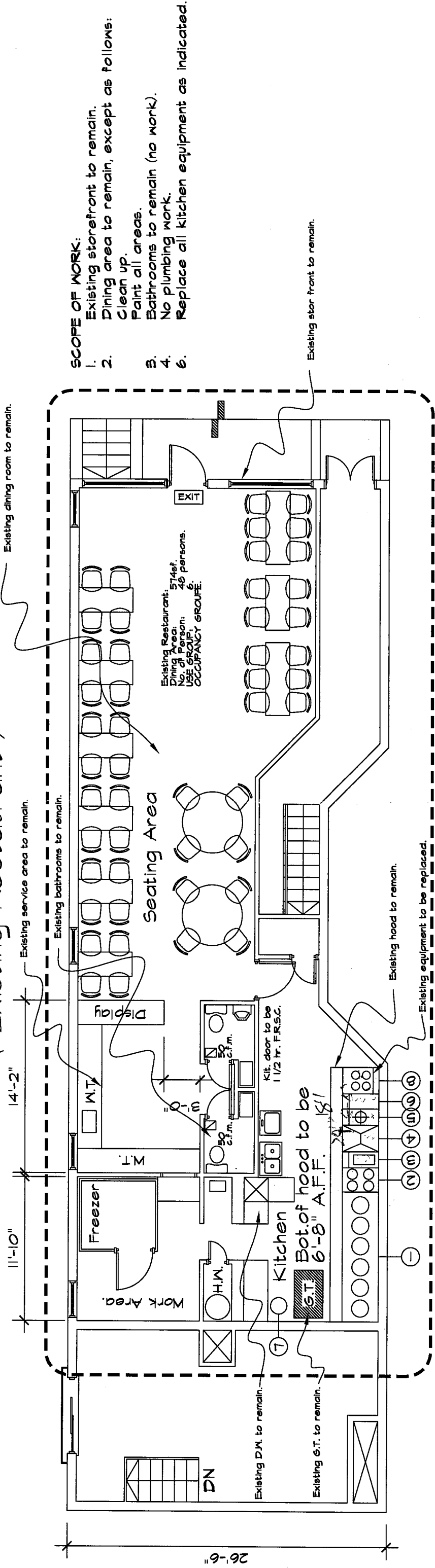
If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship.

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).

(Existing Restaurant)



SCOPE OF WORK:

1. Existing storefront to remain.
2. Dining area to remain, except as follows:
Clean up.
Paint all areas.
3. Bathrooms to remain (no work).
4. No plumbing work.
5. Replace all kitchen equipment as indicated.

First Floor Plan (Existing Restaurant - New Layout.)
Scale: 3/16" = 1'-0"

Kitchen Equipment List:

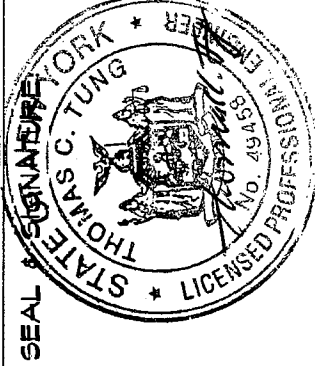
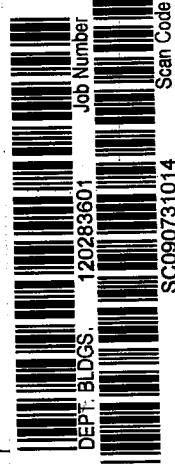
Item	Description	Manufacture	Model No.	BTU's	MEA No.
1	6 - Chamber Wok Range.	Bowery R. Supply	106	500,000	433-83-E
2	Four Burner Range.	Existing.			
3	Deep Fryer.	Existing.			
4	Steamer.	Wok Safety Pilot.		75,000	
5	Soup Stove.	Existing.			
6	Griddle.	Star.	615 MD	20,000	6-320-84
7	Rice Cooker.	Existing.			
8	Noodle Cooker.	Y			

FIRM:

Thomas C. Tung P.E.

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Flushing, New York, 11352
Tel.: (212)219-3828.
Fax.: (212)219-3856.
E-mail.: info@DOBviolations.com

DRAWING TITLE:
First floor -
Floor plan.



DATE: 02/01/10
PROJECT NO: 020110
DRAWING BY: CY
CHK. BY: CY
DWG. NO: A-001.00
CAD FILE NO: 3 OF 4
M-020110

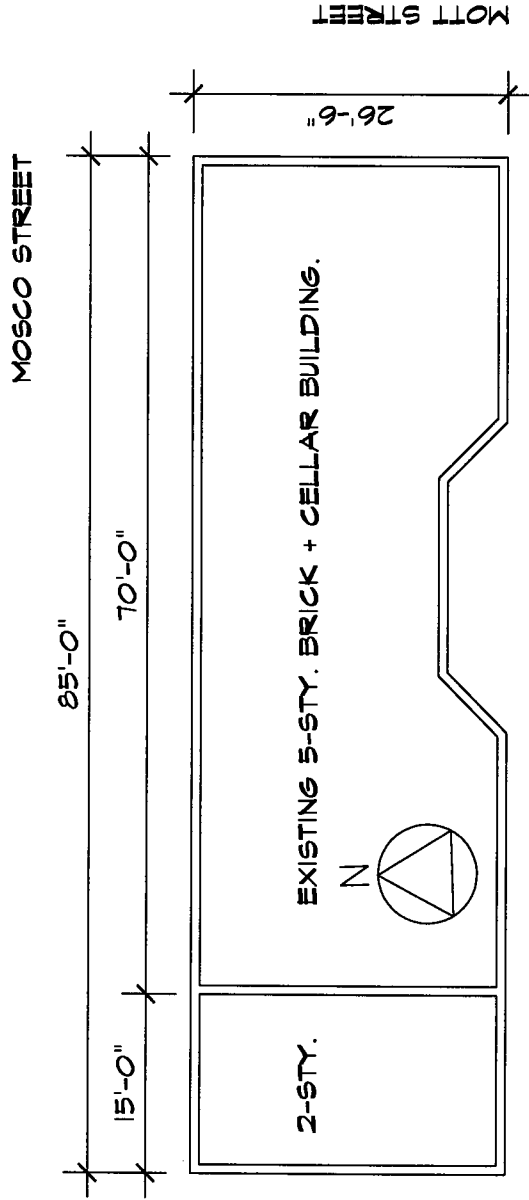
Accepted for DEP 01/04
Professional Certification
Date: MAR 01 2010

PROFESSIONAL CERTIFICATION
DEPARTMENT OF BUILDINGS
STAMP NUMBER 7 OF 10

PREMISES: 21 Mott St., New York, New York.
 BLOCK: 164
 LOT: 45
 ZONING: C6-1
 MAP: 12d

FLOT DIAGRAM: Scale: Not to scale.

EXISTING 5-STY. BRICK + CELLAR BUILDING.



MOTT STREET

GENERAL NOTES:

- All work shall conform to the requirement of The New York City Building Code.
- Contractor to check and verify all conditions and dimensions at the site before start the work.
- Contractor to secure all permits before the start of work.
- Contractor shall not scale drawings to obtain dimensions, if there is a discrepancy on or lack of dimensions, The Architect shall be notified and the information will be provide.
- Architect and Engineer has not been retained for filed supervision or inspection.
- All materials, assembles, forms and methods of construction and service equipment shall meet the following requirements:
 - It shall have accepted prior to the effective date and code.
 - It shall have been accepted for use under the prescribed code test method by the commissioner.

TENANT SAFETY NOTES:

- Construction work will be confined to the items as indicated in the drawing and will not create dust, dirt of other such inconvenience to the other tenants within the building.
- Construction operation will not block hallways or means of egress for tenants of the building.
- Construction operation will not involve interruption of heating, water or other electrical service to the tenants of the building.
- Construction operation will be confined to normal working hours: 9:00 am. to 4:00 p.m.. Monday through Friday, except holiday.
- There will be no one occupancy the working area during the construction work.

LEGEND:

- Partition to be removed.
- Existing partition.
- 4' New partition (one Hour fire rated).
- Exit sign.
- ▨ Elevation change.

CONTROL INSPECTION:

- Firestop, Draftstop and Fireblock systems.
- Mechanical system.
- Final.

NOTES:

- Work under this application to be minor partitions and plumbing works only.
- New ansul system to filed separately.
- No change in USE, EGRESS and OCCUPNACY under this application.
-

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PROJECT:
 21 Mott Street,
 New York, NY. 10002
 (Restaurant @ 1st floor).

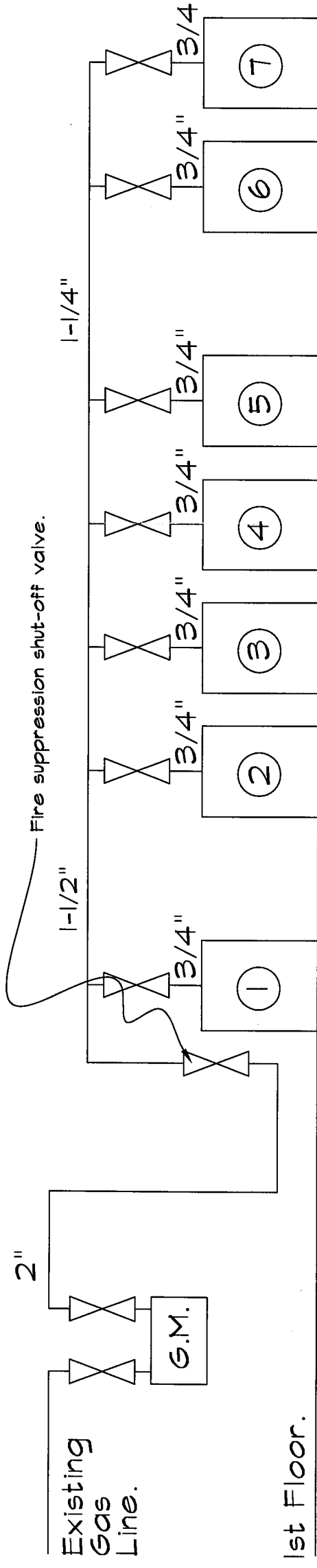
DRAWING TITLE:
 First floor -
 General notes.



DATE: 02/01/10
PROJECT NO: 020110
DRAWING BY: CY
CHK. BY: CY
DWG. NO.: 6-001.00
CAD FILE NO: 1 OF 4
M-020110

Accepted For UPRN #1/04
Professional Certification
M. HALLINAN
Date: MAR 01 2010

PROFESSIONAL CERTIFICATION
 DEPARTMENT OF BUILDINGS
 STAMP NUMBER 7 OF 10



1st Floor.

Gas Riser Diagram
N.T.S.

Accepted for UPPM #1104
Professional Certification
Date: MARCH 11, 2010

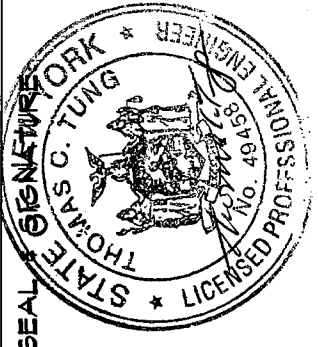
PROFESSIONAL CERTIFICATION
DEPARTMENT OF BUILDINGS
STAMP NUMBER 7 OF 10

DEPT. BLDGS. 120283601 Job Number
SC090731008 Scan Code

PROJECT:
21 Mott Street,
New York, NY. 10002
(Restaurant @ 1st floor).

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DRAWING TITLE:
First floor -
Gas riser diagram.



DATE: 02/01/10
PROJECT NO: 020110
DRAWING BY: CY
CHK. BY: CY
DWG. NO: A-002.00
CAD FILE NO: 4 OF 4
M-020110

CARPENTRY NOTES:

1. All gypsum board shall be taped and speckled ready for painting.
2. All wood used or structural elements shall be identified as to grade mark and shall bear an identifying mark of approval grading bureau or agency.
3. Wood Joists as shown on drawings shall be:
 - a. Douglas Fir - Construction Grade F' 1400
 - b. Hemlock - Construction Grade F' 1400
 - c. Southern Pine no. 1 - Construction Grade F' 1400
4. Wood studs shall be standard Grade F' 1200
5. Provide 1"x3" wood bridging for each 8'-0" of spans.
6. All interior wood stud partitions to be 2"x4" construction with wall finishing of 5/8" gypsum board and ceiling finishing of 5/8" gypsum board.
7. All wall and ceiling insulation shall be foil faced; R19 for 6" and R30 for 8".
8. Wood girders closer than 21" or sills closer than 8" to an exposed ground surface, within or without the building, shall be of an equivalent resistant species.
9. Ends of wood girders entering masonry shall be provided with a min. 1/2" air space on top, sides and at the end, unless the girder is treated or is of an equivalent species.
10. All beams over 12' long and all headers and trim beams over 6' long shall be hung in metal having anchors or their equivalent.
11. Except where support on 1"x4" ribbon strip and nailed to adjoining stud, the ends of the floor joists shall have at least 1-1/4" of bearing on wood or metal, nor less than 4" on masonry.
12. Joists framing from opposite sides and supported on a beam, girder or partition shall have lapped at least 4" NAD fastened, butted end and tied by metal straps or other approved manner.
13. Wood joists bearing on masonry wall have anchors 25 Sq. In. cross section and long built at least 3-1/2" into masonry. Where joists are parallel to the wall, they shall be tied to the wall with metal straps 8" max. on centers and engaging 3 joists. And shall be in line with the bridging or blocking as per Sec. 9.5.
14. Provide at least 2-1/4" of solid masonry under joists and at least 4" under beams, gliders or other concentrated loads. Bearing of joists or beams shall be 3" min.
15. Bearing partitions of any, to be 2"x4" studs 16" o.c. with double studs at ends of opening of greater width 2"x4" plates and 2-2"x4" top plates. Double beam and solid bridging shall be used under bearing partitions all to comply to C26-534.0.
16. Partition wedged to ceiling.
17. Suspended ceiling shall have hangers and supporting grids of non-combustible materials.

PLUMBING NOTES:

1. Water distribution system shall be of red brass, copper pipe, hard temper type 'K' copper tubing, hard temper type 'L' copper tubing, galvanized wrought iron pipe or galvanized steel pipe as per Sec. F102.4 (1).
2. Plumbing vents shall extended above roof as per Sec. F109.4 (A).
3. All plumbing works to be installed by licensed plumber.
4. All plumbing fixtures to be American Standard or approved equal.

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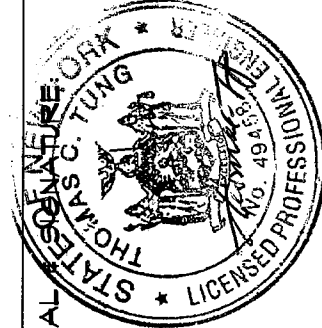
PROJECT:

21 Mott Street,
 New York, NY. 10002
 (Restaurant @ 1st floor).

DRAWING TITLE:

First floor -
 General notes.

SEAL



DATE: 02/01/10
 PROJECT NO: 020110
 DRAWING BY: CY
 CHK. BY: CY
 DWG. NO: 6-002.00
 CAD FILE NO: 2 OF 4
 M-020110

VENTILATION NOTES:

1. Provide a fire damper in ducts where ducts enter or leave ventilation shaft. All fire damper shall be approval type by the National Board of fire under-writers.
2. A minimum insulation covering of 2" of magnesia of calcium silicate block attached with insulation and fire resistance qualified shall be applied to all ducts inside of the building.
3. Ventilation system installed to comply with rules of Department of Building in effect June 01, 1959.
4. Noise control of exterior mechanical equipment shall comply with C26-1208-3, Par. 4-7 Table 12-4.

MECHANICAL NOTES:

1. All existing exhaust ducts, registers and return grills to remain, unless otherwise indicates on drawings.
2. Use required CFM as indicated on drawings.
3. The horizontal air duct distribution system is shown in approximate locations, contractor must be field verify actual duct location.
4. All installations must conform to the latest N.F.P.A. 90A and N.Y.C. Building Code Reference Standards 12 & 13 and Article 12 & 13.
5. The dimensions given for all ducts shown in plan give the width first then the height.
6. Drop ceiling areas shall use the ceiling plenums as the return air medium. see drawings.
7. See architectural drawing for door swing, high and low partition locations.
8. Contractor has the option to provide an 8" flexible connection or direct connection of diffusers to duct work.
9. All existing perimeter heating and cooling units shall remain.

