



# 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 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](http://www.nyc.gov/html/mancb3/html/communitygroups/community_group_listings.shtml)
- 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

Check if either of these apply:

- sale of assets       upgrade (change of class) of an existing liquor license

Today's Date: 11/24/14

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.

Is location currently licensed?  Yes  No    Type of license: FULL - LIQUOR

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: BAR / RESTAURANT

Corporation and trade name of current license: AEGIS Holding Houston LLC  
DIBIA Preserve 24 — out of business

APPLICANT: 175-  
Premise address: 177 EAST HOUSTON ST.

Cross streets: FIRST AVE & ORCHARD ST.

Name of applicant and all principals: TERENCE DUNNE  
PAUL O' SULLIVAN

Trade name (DBA): ONE FOR THE FROG

**PREMISE:**

Type of building and number of floors: MIXED USE / 4 FLOORS

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 for any  
back or side yard use?  Yes  No What is maximum NUMBER of people permitted? TEMP 252

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

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> -  
please give specific zoning designation, such as R8 or C2):

C4-4A

**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 operation? (Specify days and hours each day and hours of  
outdoor space) SUN-WED NOON - 2AM THUR-SAT NOON - 4AM

Number of tables? 58 Number of seats at tables? 152 10 seats - Ground Fl.

How many stand-up bars/ bar seats are located on the premise? 2 / 20 SEATS - basement  
(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): ONE ON EACH FLOOR / APPROX 30 FT

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

FRENCH / MEXICAN FUSION

What are the hours kitchen will be open? SUN - WED TILL MIDNIGHT / THUR - SAT 1AM

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

How many employees will there be? APPROX 40

Do you have or plan to install  French doors  accordion doors or  windows?

Will there be TVs/monitors?  Yes  No (If Yes, how many?) 3 - GROUND FLOOR / 6 BASEMENT

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: TO BE INSTALLED BY SOUND ENGINEER

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.") MANAGED BY SECURITY AND MANAGER

Will there be security personnel?  Yes  No (If Yes, how many and when) \_\_\_\_\_

# of security personnel - TBD Thurs - Sat.

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans.

Do you  have or  plan to install sound-proofing?

**APPLICANT HISTORY:**

Has this corporation or any principal been licensed previously?  Yes  No 12 First Ave Restaurant

If yes, please indicate name of establishment: Corp D/B/A One and One

Address: 12 FIRST AVENUE Community Board # CB3

Dates of operation: 1998

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

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? 8

How many On-Premise (OP) liquor licenses are within 500 feet? 8

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

**COMMUNITY OUTREACH:**

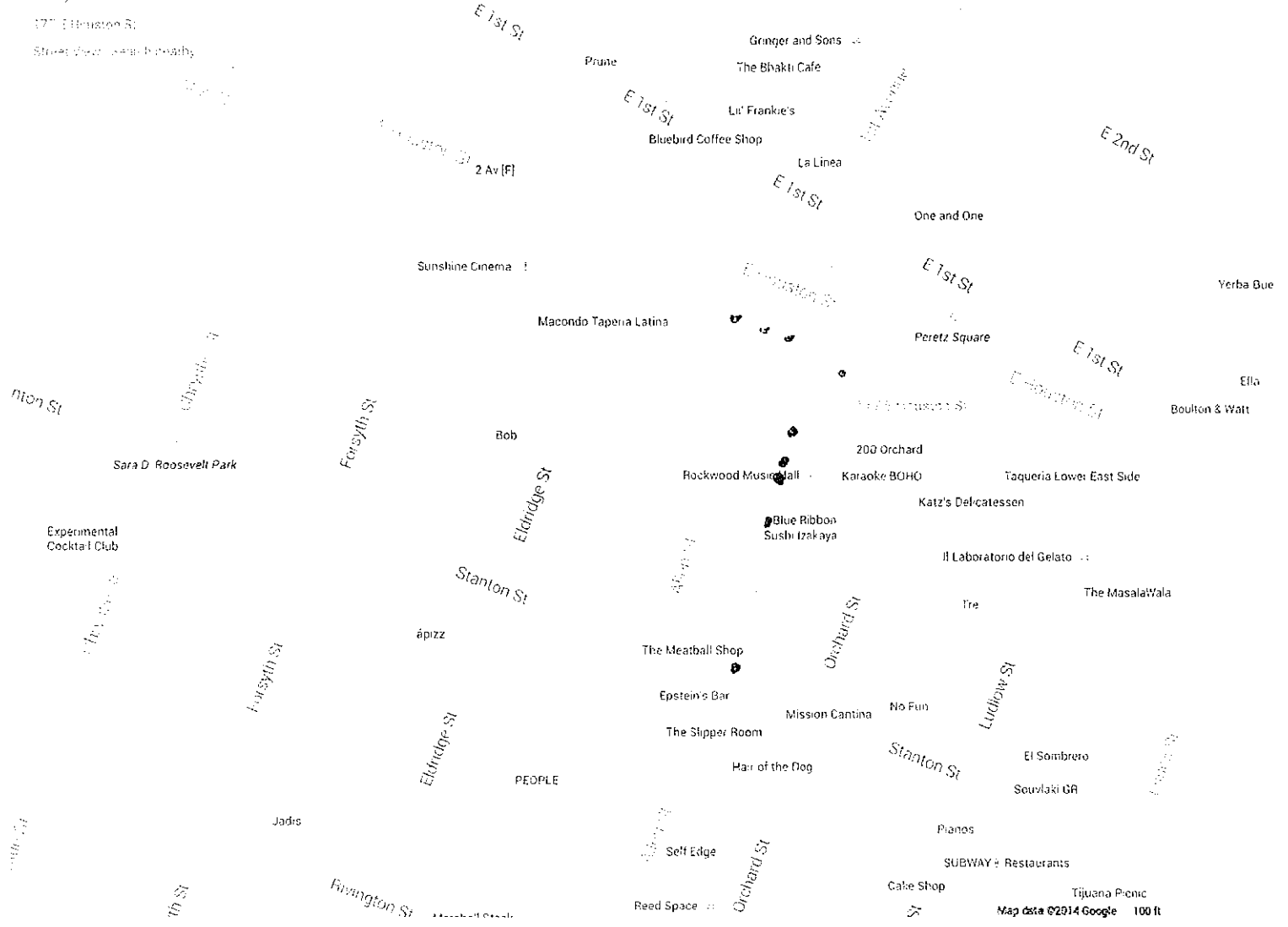
Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups. Also use provided petitions, which clearly state the name, address, license for which 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 agree to close any doors and windows at 10:00 P.M. every night?
2.  I will not have  DJs,  live music,  promoted events,  any event at which a cover fee is charged,  scheduled performances,  more than 1 DJs/ promoted events per Thursday, Friday and Saturday,  more than      private parties per
3.  I will play ambient recorded background music only.
4.  I will not apply for an alteration to the method of operation agreed to by this stipulation without first coming before CB 3.
5.  I will not seek a change in class to a full on-premise liquor license. Or  my business plan is to seek an upgrade at a later date.
6.  I will not participate in pub crawls or have party buses come to my establishment.
7.  I will not have a happy hour. Or  Happy hour will end by 7pm *not sure if we'll have one.*
8.  I will not have wait lines outside.  There will be a staff person outside to monitor sidewalk crowds and ensure no loitering.
9.  Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

TERENCE DUNNE 917-270-7578

PAUL SULLIVAN 646-288-5911



- ① PALA PIZZA - B/W
- ② ROCKWOOD MUSIC HALL - F/L
- ③ 188 ALLEN - B/W
- ④ ABOVE ALLEN - F/L
- ⑤ EPSTEINS - F/L
- ⑥ MEZETTO - F/L
- ⑦ LATE LATE - F/L
- ⑧ MACONDO - B/W

## Proximity Report for Location:

November 24, 2014

175 E HOUSTON ST, New York, 10002

\* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

### Closest Liquor Stores

Name	Address	Approx. Distance
FLYNN MCCLURE INC	100 STANTON ST	500 ft
JCCSM INC	45 1ST AVE	695 ft
EAST HOUSTON STREET WINE & LIQUOR INC	250 E HOUSTON ST	900 ft
SALGIRAH CORP	141 ESSEX ST	985 ft
NIZGA CORP	58 AVENUE A	1175 ft
ELIZABETH & VINE INC	269 BOWERY	1180 ft
DISCOVERY WINES LLC	16 AVE B	1420 ft

### Churches within 500 Feet

Name	Approx. Distance
Saint Nicholas Roman Catholic Church	360 ft

### Schools within 500 Feet

Name	Address	Approx. Distance
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### On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
LA PALA LLC	184 198 ALLEN ST	35 ft
AEGIS HOLDING HOUSTON LLC	175 177 E HOUSTON ST	40 ft
ROCKWOOD ENTERTAINMENT INC	196 ALLEN ST B4	80 ft
MUNDO NEW YORK INC	205 ALLEN ST AKA 159 E HOUSTON	110 ft
ROCKWOOD MUSIC CORP	194 ALLEN ST STORE B5, B6	120 ft
KENROCK ENTERPRISES LLC	192 ALLEN ST	160 ft
12 FIRST AVE RESTAURANT CORP	76 E 1ST ST	160 ft
159 HUNTINGTON HOLDINGS INC	159 E HOUSTON ST	195 ft
GOLDEN C HOSPITALITY INC	13 1ST AVE	200 ft
ALLEN OPERATING COMPANY LLC & ORCHARD ST REST LLC	190 ALLEN STREET	200 ft
CALLE CATORCE LLC	157 E HOUSTON ST	210 ft
REQUISITE BOOTIE INC	14 1ST AVENUE	215 ft
ALLEGRA ALLEGRA INC	15 1ST AVENUE	230 ft
SOHO NEW YORK LODGING LLC	151 E HOUSTON ST	265 ft
FOOLS GOLD NYC LLC	145 E HOUSTON ST	350 ft
LJ EAST HOUSTON LLC	201 E HOUSTON ST	355 ft

Name	Address	Approx. Distance
DCVHR58 INC	58 E 1ST ST	360 ft
247 LUV NYC LLC	247 ELDRIDGE ST	365 ft
ZOE BROWN BEAR LLC	245 ELDRIDGE ST	370 ft
SAFF INC	249 ELDRIDGE STREET	370 ft
200 PROOF LLC	200 A ORCHARD STREET	405 ft
BARRAZA FOODS INC	198B ORCHARD STREET	410 ft
JACOB & KELLY INC	235 ELDRIDGE ST	415 ft
FOOD ON ORCHARD LLC	191 ORCHARD ST	420 ft
PRUNE LLC	54 E 1ST STREET	420 ft
ORCHARD STREET RESTAURANT LLC	187 ORCHARD STREET	430 ft
LUDLOW HOTEL OPERATING LLC & LUDLOW HOTEL FOOD	180 184 LUDLOW ST	445 ft
STANTON RESTAURANT CORP	82 STANTON STREET	455 ft
THE MEATBALL SHOP	84 STANTON ST	455 ft
MOOSE & MONKEY CORP	45 E 1ST ST	475 ft
3B RESTAURANT CORP	217 ELDRIDGE ST	475 ft
A CASA FOODS LLC	173 ORCHARD ST	475 ft
SWEET CHICK LES LLC	178 LUDLOW ST	475 ft
ORCHID STREET ENTERPRISES LLC	174 ORCHARD STREET	485 ft
JERSEY BOYS LLC	173 LUDLOW ST	515 ft
168 ORCHARD ST PARTNERS	168 170 ORCHARD ST	515 ft
S W MONTE INC	217 E HOUSTON ST	520 ft
GREY ASSOCIATES LLC	165 167 LUDLOW STREET	545 ft
95 STANTON STREET REST INC	95 STANTON ST	545 ft
PROJECT 6 LLC	167 ORCHARD ST - 1ST FLOOR	565 ft
GHVILLE INC	167 ORCHARD ST	565 ft
GHVILLE INC	167 ORCHARD ST 2ND & 3RD FL	565 ft
TERRITORY 99 INC	99 STANTON STREET	585 ft
161 LUDLOW FOOD LLC	161 LUDLOW ST	595 ft
ESX GROUP INC	225 E HOUSTON ST	605 ft
TAP ROOM INC	41 1ST AVENUE	610 ft
LOCO 111 INC	105 STANTON ST	620 ft
TWO ALMONTES CORP	108 STANTON ST	630 ft
162 ORCHARD CORP	162 ORCHARD ST	630 ft
158 LUDLOW REST LLC	158 LUDLOW STREET	640 ft
DISH 165 INC	165 ALLEN STREET	645 ft
SAKAMAI LLC	157 LUDLOW ST	650 ft
CRAWFORD FLICK INC	7 AVENUE A	655 ft
DOWNTOWN DINING LLC	5 AVENUE A	660 ft
JJD GROUP LLC	9 AVE A	660 ft
STEPS LLC	163 ALLEN STREET	670 ft
OWLINGS INC	152 LUDLOW STREET	715 ft
CANAS RESTAURANT INC	23 AVENUE A	720 ft
EEMT INC	86 E 3RD ST	720 ft
DIDDLER DOYLE CORP	12 AVENUE A	720 ft
UBER CAFFE LLC	116 STANTON ST	730 ft
SWAUTO LTD	25 AVENUE A	730 ft
DOUBLE DOWN NYC LLC	14 AVENUE A	735 ft

Name	Address	Approx. Distance
CATAHULA INC	91 E 3RD STREET	745 ft

### Pending Licenses within 750 Feet

Name	Address	Approx. Distance
ALLYN LLC	16 1ST AVE	255 ft
GEORGIA'S EASTSIDE BBQ INC	192 ORCHARD ST	310 ft
PRIDE AND JOY BBQ LLC	24 1ST AVE	330 ft
OSTERIA GRANO LLC	175 LUDLOW ST	410 ft
SAM'S 1 LOUNGE INC	103 E 2ND ST	440 ft
WHYNOT ORCHARD LLC	175 ORCHARD ST	475 ft
STANTON SMOKE & CONVENIENCE INC	100 STANTON ST	550 ft
AMIRA'S DELI INC	39 1ST AVENUE	570 ft
HEATHER JOSEPHINE JANSEN	164 ORCHARD ST	605 ft
STANTON SURF CLUB LLC	99 STANTON ST	620 ft
WASSAIL LLC	162 ORCHARD ST	655 ft

### Unmapped licenses within zipcode of report location

Name	Address
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# RANA

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*- À la mode -*

177 East Houston Street

# APPETIZERS

## NATURAL BEET SALAD

Winter Green Gold Beets, Goat Cheese And Balsamic Vinaigrette

## SUNSET SALAD

Quinoa, Spaghetti Squash Top With Octopus And Cilantro Vinaigrette

## RANA CREPE SALAD

French Crepe Filled With Corn Smut Lobster Meat And Mango Salsa

## TUNA CEVICHE

Diced Fresh Tuna Cured In Lime Juice, Passion Juice And Cilantro

## JICAMA AND GREEN SALAD

Mixed Baby Greens, Tomatoes Jicama, Corn And House Vinaigrette

## BLACK BEAN SOUP

Black Bean With Cilantro And Epazote Served With Diced Fresh Avocado

# MEXICAN FLAVORS

## QUESA DILLA DE RANA

Sauté Corn Smut Zucchini, Corn On Flour Tortilla And Green Tomatillo Salsa

## QUESADILLA de PUERCO

Pulled Pork With Pineapple Chef Seasoning And Fresh Cilantro, Tomatillo Salsa

## QUESADILLA de CAMARONES

Sauté Shrimp With Garlic, Tomatoes, Cilantro And White Wine Chihuahua Cheese

## TAQUITOS de BISTEC al ALAMBRE

Sauté Steak With Onion Pepper Ham, Bacon, Mozzarella Cheese On Corn Tortilla

## TAQUITOS de PUERCO

Roasted Pork Shoulder With Pineapple, Cilantro And Onion In Corn Tortilla

## TAQUITOS de PATO

Duck Comfit Apple, Cranberries Compote Cilantro In Corn Tortilla

## TAQUITOS de TERNERA BOHEMIA STYLE

Braised Veal Cheek In Mexican Beer Served With Poblano Peppers And Onion In A Corn Tortilla

## TAQUITOS de PESCADO BRANZINO

Pan Seared Bronzino With Jicama Cole Slaw And Cilantro Dressing In Flour Tortilla

## TAQUITOS de LOBINA RAYADA

Pan Seared Striped Bass With Jicama Cole Slaw And Cilantro Dressing In A Flour Tortilla

# FRENCH TOUCH AND MEXICAN FLAVORS

## GRILLED LAMB CHOPS

Baby Lamb Chops With Potatoes Gratin, Baby Spinach Soufflé And Smoked Garlic Sauce

## GRILLED BLACK ANGUS STEAK

10 Oz Steak With Dried Chilies Flavor With Mexican Sweet Potatoes And Asparagus

## PAN SEARED LOBINA RAYADA MORELOS STYLE

Pan Seared Striped Bass With Portobello Mushroom, Passion Fruit And Serrano Pepper Sauce

# MUSSELS (FIESTA de MEJILLONES)

## MUSSELS PROVENCAL

Tomato And Garlic Served With French Fries

## MUSSELS DIJONES

Dijon Mustard With A Touch Of Cream

## MUSSELS MEXICANOS

Cilantro, Chorizo And Jalapeno

# RANA DESSERTS

## CHOCOLATE SOUFFLET

Serve with Vanilla sauce on side

## APPLE CRUMB TART

With Chocolate Jalapeno Ice Cream

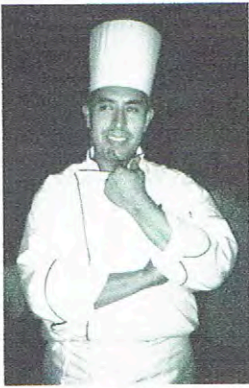
## CHOCOLATE FRUIT TART

Mixed Berries Tart with Raspberry sauce

## VANILLA ICE CREAM

Smoked Sea Salt Ice Cream





## AGUSTIN SANCHEZ

### OFFICE

53-68 64th Street  
Maspeth, NY 11378

### PHONES

(718) 578-9684  
(718) 472-4685

### EMAIL

[Agustin@jrgnyc.com](mailto:Agustin@jrgnyc.com)

## REFERENCES

Information upon request

Master Chef Gianni  
Scappin (Le Madri)

French Cef Eric de Dominic  
(La Caravelle)

Jeanclaude Pujol

Jeanclaude Lincy

## EXECUTIVE CHEF

Specializing in Fine/Casual French, Italian and Mexican Cuisine

### PROFILE

23 years in food preparation and kitchen, banquet and a la carte operations for leading restaurants. Culinary innovator known for producing quality, creative products contributing to revenue growth while simultaneously reducing food and labor costs. Leadership, coaching and team building skills frequently praised by senior management. Devoted to create memorable dining experiences for all guests. Passion for food and flawless services.

### EXPERTISE

- Multi-Outlet / High-Volume Operations / Budgeting/ P&L Management
- Menu Development / Fine Dining-A La carte-Banquet Service / Special Event Planning Price
- Structuring & Cost Containment / Inventory-Purchasing
- Team Building & Training / Safety & Sanitation / Quality Control

### EXPERIENCE

**JACQUES RESTAURANT GROUP, Inc.** - New York, NY

May 2014 – Present

*Jacques Brasserie (Classic French cuisine), Jacques Restaurant (Classic French cuisine), Epazote (Fusion/Mexican-French cuisine)*

#### **Executive Chef**

Oversee all kitchens operations including quality, execution and financial responsibility. Supervise and motivate staff, manage recruit, train, schedule, purchase, inventory, sanitation, menu research/development, seasonal promotions, price structuring and food/labor costs.

#### **Accomplishments:**

Recognized by the popular Latin newspapers, El DiarioNY, as the innovator of interesting fusion dishes of classic Mexican recipes and French cuisine at Epazote Restaurant.

**NEW YORK ATHLETIC CLUB** - New York, NY

May 2008 – June 2014

*Continental Fine-Dining  
Specialty- Classic French Cuisine*

#### **Sous Chef**

Served as support for the head Chef to achieve the highest quality, choice and presentation of food in accordance with company policies and objectives whilst maintaining profitability in line with budget. Planned and directed food preparation. Supervised kitchen staff, managed the department and team in a fair, consistent and responsible way. Assisted with managerial duties and related administrative tasks.

#### **Accomplishments:**

Recognized by The Magazine of the New York Athletic Club, as their "Chef of Cuisine". Managed to contribute in the increase of 15% in revenue in Tap room as well as 10% in Dining room.

**BRASSERIE 52** – New York, NY

Dec 2007 – May 2008

*Classic French Cuisine / Sous Chef*

**CAFÉ UN DEUX TROIS** - New York, NY

Sept 2005 – Dec 2007

*Classic French Cuisine / Sous Chef*

**PIERRE AU TUNNEL** - New York, NY

Aug 2001 – Aug 2005

*Classic French Cuisine / Sous Chef*

**LES PYREENES** – New York, NY

Sept 1994 – Aug 2001

*Classic French Cuisine / Sous Chef*

### EDUCATION

**MEXICAN ARMY 1985**

Culinary training / Line Cook



## POINTS OF NOTE

1. Full restaurant on the ground floor (op)  
A lounge in the basement (op)
2. We will run and operate a full kitchen on the ground floor restaurant and food will account for at least 50% of sales. We will run and operate a full bar in the basement lounge with a more casual food menu.
3. We feel its two much of a competitive disadvantage and strain under the current stipulations. In the basement bar we hope to create a relaxed but classy vibe. We will have plenty seating and will operate a small kitchen. We have no intention to do any open mics or have promoter's run our establishment and dictate our crowd. We will not be offering cheap drink deals/promotions to attract mass crowds or generate a rowdy environment. The manner of our business concept requires a level of success from both the restaurant and bar/lounge and we wont jeopardize one over the other.
4. We own and operate both the main bar and basement lounge at One and One.
5. There is one tenant in the building who lives on the top floor and has made several complaints over the years. We have never had a violation from the DEP for noise and the precinct followed up with some of the 311 calls made by this individual and felt the complaints were insubstantial. I worked closely with Lieutenant Ferguson and he sympathized with us over this one individual. We have been in contact with the tenants over the years and never had any issues or concerns from any of them. We have both lived in this neighborhood for many years and understand the local concerns and issues of everyday life and especially the nightlife. We read and follow the local blogs consistently and we appear at precinct meetings on a regular basis
6. We will not have a DJ on the ground floor as it's a full restaurant and only requires light background music. It's imperative to the success of the restaurant that the basement does not interfere with its success. We hired a sound engineer to come and evaluate both floors. He doesn't think this will be an issue. He's very confident about installing a sound system in the basement that will allow a nice volume level that wont need to be pushed high. And wont interfere with the restaurants business.
7. This does apply to the DJ's music. It will be background music but admittedly slightly, and I emphasize slightly louder.
8. We will not be participating in pub-crawls. We have no intention of operating a bar/pub environment. There will be a higher level of sophistication with both floors.
9. Please see attached menu and resume from Chef Agustin.
10. Yes this is a bulk sale of assets from the landlord directly.

**From:** Ramon Lopez <ramonlopezpr@gmail.com>  
**Subject:** One and One  
**Date:** December 1, 2014 at 5:39:35 PM EST  
**To:** "sstetzer@cb3manhattan.org" <sstetzer@cb3manhattan.org>

Hello,

I have lived directly above One and One for the last 2 years. They are very good neighbors, manage their patrons very well, are not loud and are never any trouble. If you have any questions regarding this, please feel free to reach out and I will be glad to assist you.

Thank you,

Ray Lopez  
76 east 1st street  
Apartment 1C



# Estimate

Karim houli



3545 32nd Street #2f  
Astoria NY 11106

Tel 917 531 3081  
Fax 347 808 7167

Houlair@gmail.com

Estimate No:  
Date:

464  
November 23, 2014

For: **Preserve 24**  
175-177 East Houston St  
New York

Description	Quantity	Rate	Amount
Due to some complains by tenants on the property on 175 east Houston street about some noises generated by restaurant equipments on roof top, We, Karim Houli president and founder of Houlair, inc have done inspection on equipments listed below: - one twenty tons Trane rooftop heating and cooling air conditioning system generates 85 DB (above code level) - four split system Dakin condensing units 45 DB - one high velocity exhaust for hood system 90 DB (above code level) - one fresh air intake 75 DB (above code level) - one ten tons remote condensing unit for refrigeration system 75 DB (above code level)	1	\$0.00	\$0.00
Furnish and install anti-vibrations rubber pads and two round 30" diameter insulated duct system vertical above the two condenser's fans for twenty tons rooftop heating and cooling air conditioning unit to orient the direction of air flow vertically preventing noise from bouncing and reduce it up to 50%.	1	\$1,000.00	\$1,000.00
Furnish and install shaft bearings and drive belt for fresh air intake	1	\$350.00	\$350.00
Furnish and install : -a variable speed control -a rectangular elbow and ten feet extension vertical duct system for high velocity exhaust unit reducing noise level up to 50% a-rubber canvest between unit and existing duct preventing traveling noise through vibrations	1	\$1,500.00	\$1,500.00
Due to the horizontal position of the double fans for the remote refrigeration condenser unit, Furnish and install two round 24" 90 degree elbows and extension vertical duct preventing noise from bouncing	1	\$450.00	\$450.00

\* Indicates non-taxable item

Subtotal \$3,300.00  
TAX (8.875%) \$292.88  
**Total \$3,592.88**



## **AUDIO PLAN PROPOSAL FOR 177 EAST HOUSTON STREET**

**To whom it may concern:**

**My name is Joseph Juntunen and I am owner of Sisu Audio. I carry over 15 years of professional audio system design, installation and operation experience.**

**On the 18<sup>th</sup> of November 2014 I met with both Terry and Paul for a site survey at 177 East Houston Street. The purpose of this site survey was to assess audio requirements for the proposed use of the space.**

**Terry and Paul expressed the importance of a quality audio system that would allow even distribution in the basement at an ambient level that wouldn't interfere with the restaurant on the ground floor.**

**To accomplish this I will design the system using a quantity of small full range point source speakers allowing me to focus the energy evenly and clearly while maintaining off access control preventing levels emitting from outside of the desired areas.**

**A DSP unit will be installed allowing for system limiting and control of all speakers. The DSP unit once tested and proven will than be password protected and locked to prevent any changes made**

**Sisu Audio**

139-15 83<sup>rd</sup> Briarwood, NY, 11435  
Phone: 917 806 6407 E-Mail: josephjuntun@gmail.com