

THE CITY OF NEW YORK MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003 Phone (212) 533-5300 www.cb3manhattan.org - info@cb3manhattan.org

Alysha Lewis-Coleman, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

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 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: I new liquor license I alteration of an existing liquor license I corporate change	ţe				
Check if either of these apply: ☐ sale of assets ☐ upgrade (change of class) of an existing liquor license Today's Date: ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐					
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:)U				
If alteration, describe nature of alteration: Retail 5tore					
Corporation and trade name of current license:					
Premise address: 36 Allen Street Cross streets: Allen btwo Hester & Canal streets Name of applicant and all principals: Din Yates					
Trade name (DBA):	of 4				

Revised: March 2015

	number of floors: Mixed Use, 2 Ground Floor + Busement
ll any outside area	or sidewalk cafe be used for the sale or consumption of alcoholic beverages? Yes No If Yes, describe and show on diagram:
es premise have a	valid Cortificate of Occurrence 1 11
ck or side yard use	valid Certificate of Occupancy and all appropriate permits, including for any? Yes No What is maximum NUMBER of people permitted?
you plan to apply	for Public Assembly permit? Yes No
	esignation (check zoning using map: http://gis.nyc.gov/doitt/nycitymap/ -
	oning designation, such as R8 or C2):
	(6-2
yes, please describe	e what type: We will be serving burgitos
Vhat are the propos	ed days/hours of operation? (Specify days and hours each day and hours of
utdoor space)	Jun-Thorday Fam-taum 24140URS
	TO A ATT THE BOILES
Number of tables?	Sun-Thrown Jum
Number of tables?	Total number of seats?
Number of tables? How many stand-up A stand up bar is an	Total number of seats? Dars/ bar seats are located on the premise? Iny bar or counter (whether with seating or not) over which a patron can order,
Number of tables? How many stand-up A stand up bar is an easy for and receive a Describe all bars (ler	Total number of seats? Dars/ bar seats are located on the premise? Iny bar or counter (whether with seating or not) over which a patron can order, an alcoholic beverage) Ingth, shape and location): Total number of seats?
Number of tables? How many stand-up A stand up bar is and any for and receive and complete all bars (lero does premise have a complete and	Total number of seats? Dars/ bar seats are located on the premise? Iny bar or counter (whether with seating or not) over which a patron can order, an alcoholic beverage) Ingth, shape and location): If the location of the premise? If the location of the premise of the premis
Number of tables? How many stand-up A stand up bar is and any for and receive and pescribe all bars (leropoes premise have a cood pescribe at the pescribe and pescribe and pescribe and pescribe and pescribe and pescribe and pescribe at the pesc	Total number of seats? Dars/ bar seats are located on the premise? Iny bar or counter (whether with seating or not) over which a patron can order, an alcoholic beverage) Ingth, shape and location): If the like the l
Number of tables?	Total number of seats? Dars/ bar seats are located on the premise? Iny bar or counter (whether with seating or not) over which a patron can order, an alcoholic beverage) Ingth, shape and location): Ingth wall of the premise? Ingth wall of the premise of th
Number of tables?	Total number of seats? Total number of seats? Total number of seats? In bars/ bar seats are located on the premise? In par or counter (whether with seating or not) over which a patron can order, an alcoholic beverage) In the seats are located on the premise? In part of the seats are located on the seats are located on the part of the seats are located on the part of the seats are located on the seats are located on the seats ar
Number of tables?	Total number of seats? Total number of seats? Total number of seats? Total number of seats? In part or counter (whether with seating or not) over which a patron can order, an alcoholic beverage) In part of the seats are located on the premise? In part or counter (whether with seating or not) over which a patron can order, an alcoholic beverage) In part of the seats are located on the premise? In part of the seats are located on the seats are located on the part of the seats are located on the part of the seats are located o
Number of tables?	Total number of seats? Dars/ bar seats are located on the premise? Iny bar or counter (whether with seating or not) over which a patron can order, an alcoholic beverage) Ingth, shape and location): Infull kitchen Yes I No? In the premise? In the premise in the premis
Number of tables?	Total number of seats? Dars/ bar seats are located on the premise? In bar seats are located on the premise. In bar seats are loca
Number of tables?	Total number of seats? Total
Number of tables?	Total number of seats? Total

If Yes, what type of music? Live musician DJ Juke box Tapes/CDs/iPod
If other type, please describe
Please describe your sound system: 100/1000e (watrolk) Speaker 575100
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?
charged. If ics, what type of events of performances are proposed and
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: <u>\\left\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\</u>
Address: 35 Ocanwol Street Community Board # 433
Dates of operation: Dec. 2009 - 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? A Yes \square No If Yes, please give trade name and describe type of business $(2) \times (2) \times$
Has any principal had SLA reports or action within the past 3 years? Yes Ko 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

Revised: March 2015

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.

H	OCATION: ow many licensed establishments are within 1 block? ow many On-Premise (OP) liquor licenses are within 500 feet? premise within 200 feet of any school or place of worship? Yes No
Pi in or lie	OMMUNITY OUTREACH: lease see the Community Board website to find block associations or tenant associations in the nmediate vicinity of your location for community outreach. Applicants are encouraged to reach at to community groups. Also use provided petitions, which clearly state the name, address, cense for which you are applying, and the hours and method of operation of your establishment are top of each page. (Attach additional sheets of paper as necessary).
m ne	Ve are including the following questions to be able to prepare stipulations and have the seeting be faster and more efficient. Please answer per your business plan; do not plan to be egotiate at the meeting.
1.	I will operate a full-service restaurant, specifically a (type of restaurant) $\frac{Bwrito}{5000}$ with a kitchen open and serving food during all hours of operation $\frac{OR}{1}$ I have less than full-service kitchen but will serve food all hours of operation.
	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.
3.	☑ I will not have ☑ DJs, ☑ live music, ☑ promoted events, ☑ any event at which a cover fee is charged, ☑ scheduled performances, ☑ more than DJs / promoted events per ☑ more than private parties per
4	I will play ambient recorded background music only.
5.	I will not apply for an alteration to the method of operation or for any physical alterations of any pature without first coming before CB 3.
	I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
_	I will not participate in pub crawls or have party buses come to my establishment.
8.	\Box I will not have a happy hour or drink specials with or without time restrictions \underline{UR} \Box
9.	I will not have wait lines outside. I will have a staff person responsible for ensuring no
10.	Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.
	504-813-3385

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Date: Date:

Name		
Manie	Signature	Address and Apt # (required)
FABIAWA FARIA	College.	37 C. OPCHORD ST
HEIGNA BARBUST		37 C. OPCHARD ST.
Looper Reacheck		37 C. orchard st.
JEREME BARNAS		203 MANIES SX
WAYME CAU	was	265 CHERRY ST.
Coss Marte	() TAAS	38 Eldridge St.
		38 Eldridge St.
Elizabeth Weepler	Christopher Marte	294 Broome St.
CVINISTOPIOS	Christopher (38 Eldnidge St.
Crysandy Marte	MARINA	41 ESSOX
Au Taisphani	Aim	49/11/11/2
An Decon		02 Hooles Stoot
My Dannal	Jan '	100 100 COM
Koth Bennet	140	294- FROOMS STREET

Date: 01 25 18 Petition to Support Proposed Liquor License					
The following undersigned <u>residents</u> of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) <u>FULL-LIQUOR</u>					
to the following applicant/establishment of the setablishment of the set	ent (company and/or trade name)_ Chreky Sandwich	Appoetfoldings we			
This business will be a: (circle) The hours of operation will be:	Bar Restaurant Other:				
PLEASE NOTE: Signatures should be described on the line of the lin		buildings, and within 2-block area.			
Name	Signature	Address and Apt # (required)			
CAI DIPACI JACOVS JOHNSON Charlie Weber Emily BEOSEN	Som Mai	33 Hester St. Apt 3 35 ESSEX St. 96 Orchard St. APT 2R 41 MA ESSEX FT.#15			
Zach Sprhler	Man de la constant de	17 Lvellow 13 Essex St. 18 Essex St			
MINI DALINGFORM	11/11/11	127/010/APXXP			

Moreno

45 ESSEX SH # 9

63 clister of 444

63 Clinta St. 100002

Petition to Support Proposed Liquor License

The following undersigned residents of the area support the Issuande of the following liquor license (indicate the type of license such as full-liquor or beer-wine)

to the following applicant/establishment (company and/or trade name)

WERL SAVAW (NES

Address of premises: 36 ARRED

This business will be a: (circle) Bar Restaurand Other:

The hours of operation will be:

PLEASE NOTE: Signatures should be from residents of building, adjoining buildings, and within 2-block area.

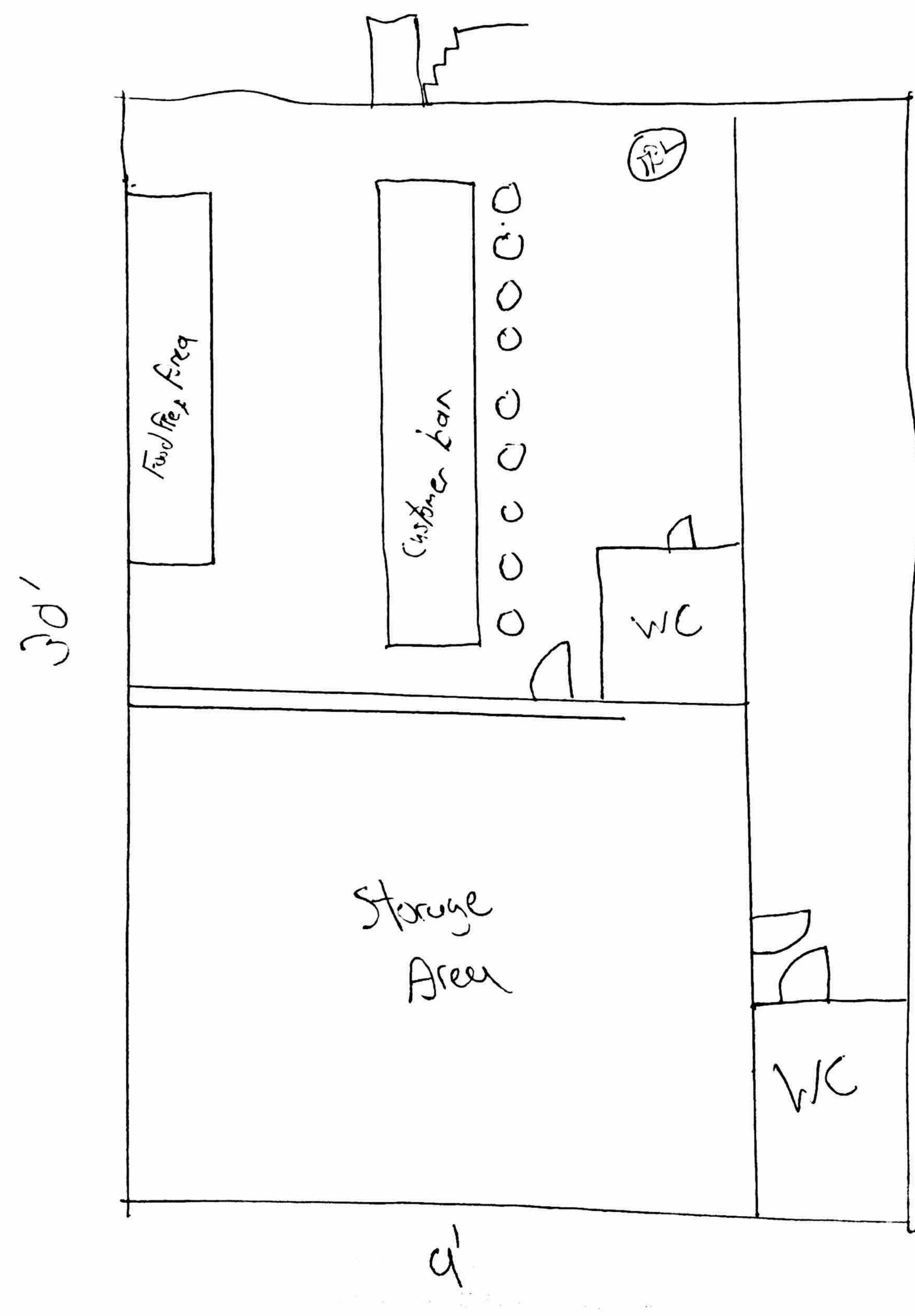
Other information regarding the license:

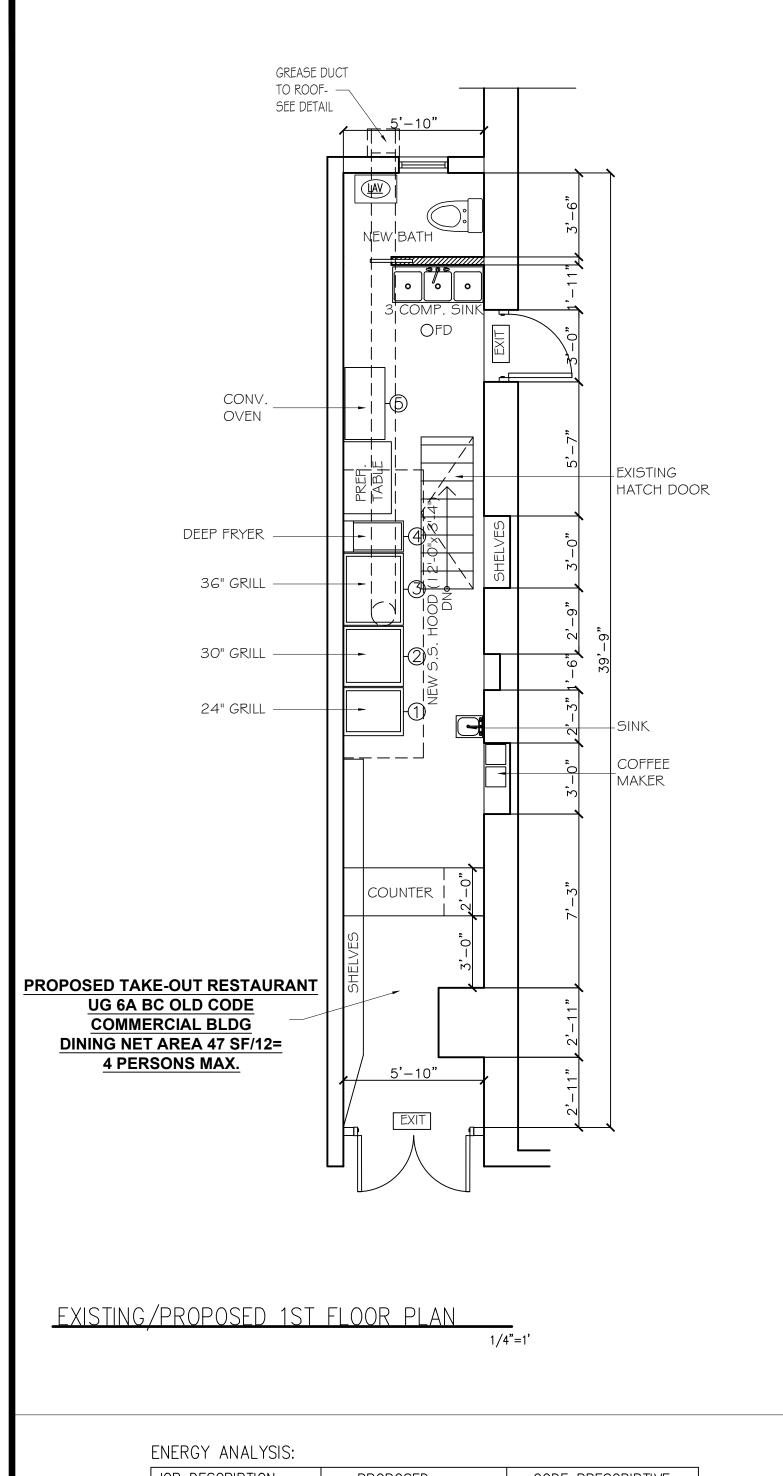
AJ Bert Danelle Herran Scott Pobis All Browner All Bro	
AJ Bert Danelle Herran Danelledlem 9AVE Scott Babis	1/en 4C. B-3A
Donelle Herran Scott Pobis Ranelledlem 9AVE	B - 3A
Scott-Babis B	
Scott Debis	
I AND I I I I I I I I I I I I I I I I I I I	CLISON #914
Michael Clark mont mont	dison #14 oone st
	7th St
	consist st.
	Boone M
Marianne Burke 190 1	88 (Jalow St
Working was	dlew St

Date: 1/25/18 Petition	on to Support Proposed Liquor Lie	cense			
	The following undersigned <u>residents</u> of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine)				
the type of license such as full-liquor	or beer-wine) Full-lique				
to the following applicant/establishn	nent (company and/or trade name)	ippoe Holdings ha			
Address of premises: 36 A	lea Street				
This business will be a: (circle)	Bar (Restaurant) Other:				
The hours of operation will be:					
PLEASE NOTE: Signatures should be	from <u>residents</u> of building, adjoining b	uildings, and within 2-block area.			
Other information regarding the lice	nse:				
Name	Signature	Address and Apt # (required)			
WILLIAM LUKE	Well are	64 HESCER ST ART 1			
OHRISTINE LEINSO	7	23 Essen 1N			
CATTOO MONTO	A Sour Dorwonets	64 HESRER ST ART I 23 ESSENIN 52 Canal At.			
JUSAN ZRMONE!	and the second	53 LUDLOW APT 4			
HEREN HAWKINS	6	33 -07 -00 - 1			
CLOF KIHLBERG	1	37-ORCHARD ST #5 19 ORCHARD ST #313			
TUN I DADA	And dela	19 RC 17 AR-S1 # 515			
	1				

14.7

Eldridge St	Johnson (SM) Johnson (SM) Johnson (SM) R R CFINAL ST CFINAL ST	





ENERGI ANALISIS:				
JOB DESCRIPTION	PROPOSED	CODE PRESCRIPTIVE		
INSTALL COUNTER	N/A	N/A		
INSTALL PL FIXTURES	N/A	N/A		
NEW 5,5, HOOD	N/A	N/A		
INSTALL EXIT SIGN	5 WATTS PER SIDE Internally illuminated	MAX. 5 WATTS PER SIDE Internally illuminated As per Section C405.3		
AIR BARRIER	AIR LEAKAGE SHALL BE CAULKED, GASKETED	As per Section C402.5.1		

SCOPE OF WORK:

APPLICATION IS BEING FILED TO INSTALL A TAKE-OUT RESTAURANT INCLUDING; PLUMBING FIXTURES; INSTALLATION OF S.S. HOOD; EXHAUSTS DUCT TO THE REAR OF THE BLDG; SHELVING; WOOD COUNTER; ALL WORK AS PER PLAN FILED. NO CHANGE IN USE, EGRESS OR OCCUPANCY

LEGEND:

EXIT SIGN W/ EMERGENCY LIGHTS

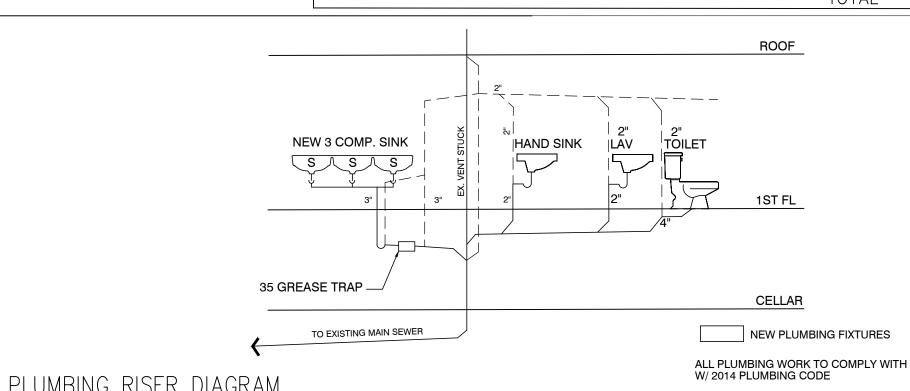
INDICATE EXISTING WALL TO BE PAINTED

INDICATE NEW INTERIOR WALL 2"X4" STUDS @ 16" OC W/ ONE LAYER OF 5 GWB

INDICATE EXISTING MASONRY WALL

ECCCNYc COMPLIANCE NOTE: TO THE BEST OF MY KNOWLEDGE, BELIEF AND PROFESSIONAL JUDGMENT THESE PLANS AND SPECIFICATIONS ARE IN COMPLIANCE WITH THE ENERGY CONSERVATION CONSTRUCTION CODE OF NEW YORK CITY 2016, USING CHAPTER C4 (COMMERCIAL ENERGY EFFICIENCY)

7	EQUIPMENT SCHEDULE					
DESCRIPTION		RIPTION	MANUFACTURE		MODEL#	BTU'S
	1	24" FLAT GRILL	STAR			208-240 VOLT.
	2	30" FLAT GRILL	STAR			280-240 VOLT.
	3	36" FLAT GRILL	STAR			280-240 VOLT.
	4	ELEC. FRYER	DEAN			14 KW
	(5)	ELEC. CONV. OVEN	DUKE			280-240 VOLT.
	TOTAL					



PROVIDE CLEAN-OUT INSTALL 18" DIA, SINGLE PHASE MOTOR MFG: DAYTON CCESS PANNEL W/ DUCT TO EXHAUST FAN CONNECTION MODEL#7H934 119HT-FITTING DOOR SHALL BE FLANGED AND GASKETED CAP: 3,500 CFM MIN. ASSEMBLIES SHALL HAV AND BOLDED TO THE INLET OF THE FAN_ A GASKET OR SEALANT AS PER MC 506.3.2.3 CAP WITH EXHAUST FAN OR EQUAL MIN. THAT IS NONCOMBUSTI 10'-0" FROM ANY RESIDENTIAL WINDOW AND LIQUID 11GHT MC 506.3.8 INSTALL NEW BRACKET 4"X 1/2" MASONRY BOLTS (1YP) 3"X3"X2" STEEL "L" ANGLE MC 506,3,3 @ 8' O.C.-TYP BOLTED TO EX. BRICK WALL PROVIDE LIQUID-119HT WELD AT JOINT AS PER MC 506.3.2; NOTE: JOINTS TO BE OVERLAPPING JOINTS MAX 2" LENGTH NEW MASONRY INSTALL NEW OPENING 14"XI4" -—EXHAUST DUCT TO ROOF - NO 22 G MIN, TYPE I HOOD MIN, SIZE 12,5 X 12"=150 SI PROVIDE ACCESS DOOR MC SECTION 507.5 FOR CLEANOUT-TYP PROVIDE OPENING _ FOR CLEANING MIN CAUTION: KITCHEN EXHAUST SYSTEM MAGNESIA OR CALCIUM 3' FEET FROM ANY NSULATION ALL AROUND ENCASE DUCT W/ 2" MAGNESIA OR CALCIUM DUCT TO HOOD JOINT INSULATION ALL AROUND TO BE LIQUID-TIGHT WELDED 2HRS FIRE RATED MC 506.8 NOTE: DUCT EXPOSED TO THE OUTSIDE NEW 5.5. HOOD -ATMOSPHERE SHALL BE PROTECTED AGAINST CORROSION AS PER MC 506 EX. 14" SOLID EXTERIOR BRICK WALL

DETAIL OF PROP. FXHAUST GREASE DUCT/HOOD/FAN

REFERENCE STANDARD

roved construction documents

proved construction documents;

ASTM E2178, ASTM E2357,

construction | ASTM E1677, ASTM E779,

ASTM E283.

(SEE ECC CHAPTER 6) OR OTHER CRITERIA

ECC OR OTHER

C405.3; ASHRAE 90.

C402.5.1; ASHRAE 90.

TABLE II - PROGRESS INSPECTIONS FOR ENERGY CODE COMPLIANCE - COMMERCIAL

Prior to final

inspection

All work shall comply with the New York City Energy Conservation Code (NYCECC). Except where explicitly state in the code, it is not retroactive in existing buildings. Additions to existing buildings must

New and altered interior lighting & building envelope, shall comply with the NYCECC and a COMCheck Compliance or table shall be provided

C402.5 Air leakage—thermal envelope (Mandatory). The thermal envelope of buildings shall comply with Sections C402.5.1 through C402.5.8, or the building

differential of 0.3 inch water gauge (75 Pa) or an equivalent method approved

testing, the building shall also comply with Sections C402.5.5, C402.5.6 and C402.5.7

C405.3 Exit signs (Mandatory).Internally illuminated exit signs shall not be more than

thermal envelopeshall be tested in accordance with ASTM E 779 at a pressure

by the code official and deemed to comply with the provisions of this

section when the tested airleakage rate of the building thermal envelope is not greater than 0.40 cfm/ft2(0.2 L/s ·m2). Where compliance is based on such

comply with the NYCECC with respect to new construction. Alterations must comply with the energy where any building system or subsystem is being replaced except where excluded by the code.

BUILDINGS- Climate Zone 4 INSPECTIONS/TEST

11C6 Air barriers - visual inspection:

approved plans.

5 watts per side.

11C6 Exit signs: Installed exit signs shall be visually

inspected to verify that the label indicates that they

Openings and penetrations in the building envelope,

air barrier around the envelope forms an air-tight enclosure. The progress inspector shall visually inspect to verify that materials and/or assemblies have been tested and meet the requirements of the respective standards, or that the building is tested and meets the requirements of the standard, in accordance with the standard(s) cited in the

NYC ENERGY CODE NOTES

including site-built fenestration and doors, shall

be visually inspected to verify that a continuous

2016 Energy Conservation Code Notes:

INSPECTION/TEST

501.2.1 Location of exhaust outlets.

The termination point of exhaust outlets and ducts discharging to the outdoors shall be located within the following minimum distances:1.For ducts conveying noxious, toxic, explosive or flammable vapors, fumes or dusts (including but not limited to exhaust form dry cleaning establishments and spray booths): 30 feet (9144 mm) from property lines; 10 feet (3048 mm) from operable openings into buildings; 6 feet (1829 mm) from exterior walls and roofs; 30 feet (9144 mm) from combustible walls and operable openings into buildings which are in the direction of the exhaust discharge; 10 feet (3048 mm) above adjoining arade. Additional requirements may apply to Hazardous Exhaust Systems; see Section 510

502.7.3.3 Air velocity. Ventilation systems shall be designed, installed and maintained such that the average air velocity over the open face of the booth, or booth cross section in the direction of airflow during spraying operations, is not less than 100 feet per minute (0.51 m/s) 506.3 Ducts serving Type I hoods.Type I exhaust ducts shall be

independent of all other exhaust systems except as provided in Section 506.3.5. Commercial kitchen duct systems serving Type hoods shall be designed, constructed and installed in accordance with Sections 506.3.1 through 506.3.12.3.506.3.1 Duct materials.Ducts serving Type I hoods shall be constructed of materials in accordance with Sections 506.3.1.1 and 506.3.1.2.506.3.1.1 Grease duct materials.Grease ducts serving Typel hoods, and located within buildings, shall be constructed as follows:1.Ducts with a cross—sectional area up to

(1.52 mm) No. 16 Gage steel;2.Ducts with a cross—sectional area over 155 square inches (100 000 mm2), but not more than 200 square inches (0.129 m2) shall be constructed of 0.074—inch (1.9 mm) No. 14 Gage steel; and 3. Ducts with a cross—sectional area equal to or more than 200 square inches (0.129 m2) shall be constructed of 0.1046—inch (2.66 mm) No.

and including 155 square inches (100 000mm2) shall be

2014 AC 28-104.8.4 TPP1: TENANT PROTECTION PLAN

. CONSTRUCTION WORK WILL BE CONFINED TO CELLAR; 001;002 FL ONLY OF RESIDENTIAL UNIT

2. ALL REQUIRED RATINGS WILL BE MAINTAINED DURING CONSTRUCTION, NO TEMPORARY FIRE-RATED ASSEMBLIES, OPENING PROTECTIVES, OR DUST CONTAINMENT SYSTEMS ARE REQUIRED.

3. ALL REQUIRED EGRESS WILL BE MAINTAINED AL ALL TIMES WITH NO OBSTRUCTION; NO

MODIFICATION TO EGRESS WILL BE REQUIRED FOR THIS PROJECT.

4. ALL EXISTING FIRE PROTECTION EQUIPMENT WILL BE MAINTAINED. 5. HEALTH REQUIREMENTS FOR DUST, NOISE, SANITARY FACILITIES, DISPOSAL OF CONSTRUCTION

DEBRIS AND PEST CONTROL WILL BE COMPLIED WITH. 6. ALL WORK WILL COMPLY WITH ALL APPLICABLE LAWS RELATING TO ASBESTOS AND LEAD PAINT

7. ALL WORK SHALL STRICTLY COMPLY WITH HOUSING STANDARDS AS REQUIRED BY THE NYC HOUSING MAINTENANCE CODE, AND, WHERE APPLICABLE THE NYS MULTIPLE DWELLING LAW.

8. NO STRUCTURAL WORK IS REQUIRED FOR THIS PROJECT

9. NOISE LEVELS SHALL COMPLY WITH THE NYC NOISE CONTROL CODE. HOURS OF WORK WILL BE LIMITED TO NORMAL WORKING HOURS 9:00 AM TO 5:00 PM, MONDAY THRU FRIDAY, EXCEPT

GENERAL NOTES

ALL WORK SHALL COMPLY WITH NYC DEPT OF BUILDINGS (DOB) REQUIREMENTS, RULES AND REGULATIONS. APPLY FOR, OBTAIN, AND PAY FOR PERMITS REQUIRED TO PERFORM THE WORK. SUBMIT COPIES TO OWNER. (APPROVED PLANS WILL BE PROVIDED BY THE ENGINEER.) NO CHANGE TO USE, OCCUPANCY OR EGRESS

ALL CEILING WORK SHALL BE 2 HOUR FIRE RATED VERIFY DIMENSIONS INDICATED ON DRAWINGS WITH FIELD DIMENSIONS BEFORE COMMENCING WORK, FABRICATION OR ORDERING OF MATERIALS. DO NOT SCALE DRAWINGS. NOTIFY OWNER IN WRITING OF EXISTING CONDITIONS DIFFERING FROM THOSE INDICATED ON THE DRAWINGS. AFFECTED WORK SHALL NOT PROCEED UNTIL INSTRUCTIONS ARE ISSUED BY THE ARCHITECT. DO NOT REMOVE OR ALTER STRUCTURAL COMPONENTS WITHOUT PRIOR WRITTEN APPROVAL. DRAWINGS AND SPECIFICATIONS ARE INTENDED TO PROVIDE THE BASIS FOR PROPER COMPLETION OF THE WORK

SUITABLE FOR THE INTENDED USE OF THE OWNER. ANYTHING NOT EXPRESSLY SET FORTH BUT WHICH IS REASONABLY IMPLIED OR NECESSARY FOR PROPER PERFORMANCE OF THE PROJECT SHALL BE INCLUDED. THE CONTRACTOR SHALL BE RESPONSIBLE FOR PROJECT LAYOUT, LOCATION OF ALL COMPONENTS OF THE WORK AND COORDINATION OF AND BETWEEN THE WORK OF INDIVIDUAL TRADES. IT SHALL BE THE CONTRACTOR'S RESPONSIBILITY TO DETERMINE CONSTRUCTION PROCEDURES. SEQUENCE AND WORK HOURS: AND TO ASSURE THAT THEY ARE CONSISTENT WITH THE RULES AND PROCEDURES OF THE OWNER AND REGULATORY AGENCIES.

IT SHALL BE THE CONTRACTOR'S RESPONSIBILITY THAT THE WORK OF ALL TRADES FOLLOWS APPLICABLE SAFETY CODES AND REGULATIONS DURING ALL PHASES OF CONSTRUCTION. IN THE EVENT OF A CONFLICT IN OR BETWEEN THE DRAWINGS. NOTES AND SPECIFICATIONS. THE STRICTEST PROVISION SHALL APPLY UNLESS OTHERWISE INSTRUCTED BY THE ARCHITECT. MANUFACTURED ITEMS SHALL BE INSTALLED AND/ OR APPLIED IN ACCORDANCE WITH THE

MANUFACTURER'S INSTRUCTIONS.

GREASE FILTER NOTE: 1. HOODS SHALL BE EQUIPPED WITH UL 1046 LISTED GREASE FILTERS DESIGNED FOR THE SPECIFIC

- PURPOSE. GREASE COLLECTING EQUIPMENT SHALL BE PROVIDED WITH ACCESS FOR CLEANING. THE LOWEST EDGE OF A GREASE FILTER LOCATED ABOVE THE COOKING SURFACE SHALL BE NOT LESS THAN 6 INCHES WITHOUT EXPOSED FLAME, 2 FEET FOR EXPOSED FLAMES AND BURNERS AND 4 FEET FOR EXPOSED CHARCOAL AND CHARBROIL TYPE.
- 2. FILTERS SHALL BE INSTALLED AT AN ANGLE OF NOT LESS THAN 45 DEGREES FROM THE HORIZONTAL AND SHALL BE EQUIPPED WITH A DRIP TRAY BENEATH THE LOWER EDGE OF THE CES FOR THE ITEMS LISTED BELOW IN ACCCORDANCE WITH THE NYC BUILDING

PROGRESS INSPECTIONS

Inspections & Tests FIRE RASISTANCE RATED CONSTRUCTION

BC 109.3.5 ENERGY CODE COMPLIANCE INSP. **ENERGY INSPECTIONS** AIR SEALING AND INSULATION - VISUAL

NOTES:

EXIT SIGN

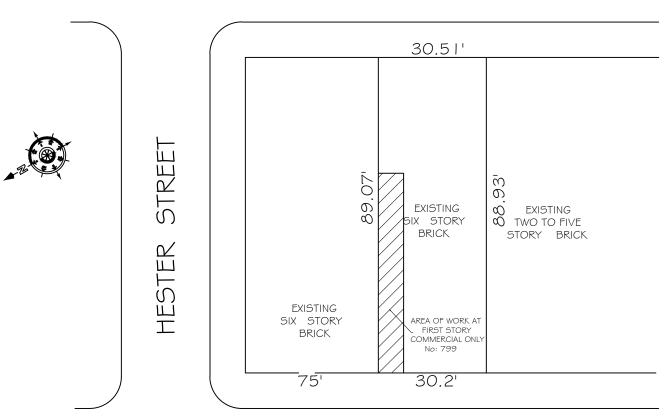
1. ALL WORK SHALL BE PERFORMED AS PER 2016 NYC BUILDING CODE, NYC MECHANICAL CODE AND THE NYC FIRE CODE.

BC 110.3.4

2. ALL EQUIPMENT AND APPLIANCES SHALL BE INSTALLED AS PER THE MANUFACTURER'S INSTALLATION INSTRUCTION. MANUFACTURER'S INSTALLATION INSTRUCTIONS SHALL BE AVAILABLE ON THE JOB SITE AT THE TIME OF INSPECTION

34 ALLEN STREET, **MANHATTAN, NY 10002**

PLOT PLAN



ALLEN STREET

L**0**T#22 **ZONING**: C6-2 ZONING MAP: 12c

01 of 01

DEC. 19,2017

AS SHOWN

: HVDDA

JC & HV

OOIHUB

RA STAMP

DATE REVISION

DOB STAMP: <u> 1013#</u> BLOCK # 299 YEAR BUILT: 1910

12 Gage steel 506.7 Identification of ducts.All duct systems serving Typel and Type I exhaust equipment shall be permanently labeled: "CAUTION: KITCHEN EXHAUST SYSTEM." ORCHARD STREET