



Alysha Lewis-Coleman, 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)
- Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

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: February 25, 2020

**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: on premise liquor

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

Previous or current use of the location: restaurant

Corporation and trade name of current license: (the license was under Plant Based Restaurant East 4th LLC dba SENTIO pending but now withdrawn because they had never opened t \_\_\_\_\_

**APPLICANT:**

Premise address: 87 E 4th Street, New York, NY 10003

Cross streets: 2nd Avenue

Name of applicant and all principals: Jadeite Hospitality Group LLC  
Jinyu Zhong

Trade name (DBA): Jadeite

**PREMISE:**

Type of building and number of floors: Mix use; total five stories

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? 57 people

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):

Land Use: Mixed residential and commercial buildings, Zoning: R7A, Commercial overlay: C2-5

**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) Monday to Sunday from 5pm to 12AM

Number of tables? Three tables/bars Total number of seats? 24

How many stand-up bars/ bar seats are located on the premise? one bar with six stools

(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): \_\_\_\_\_

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

Chinese food (see attached menu)

What are the hours kitchen will be open? 5:00PM to 12AM

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

How many employees will there be? 6

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

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 N/A

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

Please describe your sound system: \_\_\_\_\_

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.")

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: \_\_\_\_\_

Address: \_\_\_\_\_ Community Board # \_\_\_\_\_

Dates of operation: \_\_\_\_\_

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? <sup>8</sup> \_\_\_\_\_

How many On-Premise (OP) liquor licenses are within 500 feet? <sup>15</sup> \_\_\_\_\_

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 will operate a full-service restaurant, specifically a (type of restaurant) Chinese restaurant \_\_\_\_\_, with a kitchen open and serving food during all hours of operation OR  I have less than full-service kitchen but will serve food all hours of operation.
2.  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 nature without first coming before CB 3.
6.  I will not seek a change in class to a full on-premise liquor license without first obtaining approval from CB 3.
7.  I will not participate in pub crawls or have party buses come to my establishment.
8.  I will not have a happy hour or drink specials with or without time restrictions OR  I will have happy hour and it will end by \_\_\_\_\_.
9.  I will not have wait lines outside.  I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
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.

# **ATTENTION RESIDENTS & NEIGHBORS**

Jadeite Hospitality Group LLC dba Jadeite  
646-509-1177

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**Company/DBA Name and Contact Number for Questions**

**Plans to open a  
RESTAURANT**

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**(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden**

**at the following location  
87 E 4th Street, New York, NY 10003**

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**Building Number and Street Name (Address)**

**This establishment is seeking a license to serve  
Beer/Wine & Liquor**

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**Beer & Wine or Beer/Wine & Liquor**

**There will be an opportunity for public comment on  
Monday, March 9, 2020 at 6:30pm  
Public Hotel, Sophia Room, 17th Floor  
215 Chrystie Street (btwn Houston & Stanton Sts)**

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**Date/Time/Location**

**Jadeite Hospitality Group LLC dba Jadeite  
646-509-1177**

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**Applicant Contact Information**

**At COMMUNITY BOARD 3  
SLA & DCA Licensing Committee Meeting  
mn03@cb.nyc.gov - www.cb3manhattan.org**

# ATTENTION RESIDENTS & NEIGHBORS

## 第 3 社區居民 請注意

Jadeite Hospitality Group LLC dba Jadeite  
646-509-1177

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公司名字(Company) and/和 聯繫人的資料 (Contact Info)

**Plans to open a (以上的店主想要在第 3 社區申請生意相關牌照擴展生意)**  
**餐館 (Restaurant)**

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(請選擇/please choose) 酒吧(Bar)/餐館 (Restaurant)  
戶外咖啡 (Sidewalk Café) or 或者  
後院花園咖啡(Backyard Use)

87 E 4th Street, New York, NY 10003

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Address/生意地址

**seeking a license to serve(以上的店主想要請以下相關酒牌照)**  
**酒和烈酒牌照 (Wine & Liquor)**

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(請選擇/please choose) 啤酒和酒牌照(Beer & Wine) or/或者  
啤酒牌照 (Beer) or/或者  
酒和烈酒牌照 (Wine & Liquor)

### Public meeting for comments

第 3 社區的居民有權利提出自己的意見和建議。

### (CB3 SLA & DCA Committee Meeting)

曼哈頓第 3 社區委員會

酒牌和紐約市消費局有關小商業牌照委員會

**Monday, March 9, 2020 at 6:30pm**  
**Public Hotel, Sophia Room, 17th Floor**  
**215 Chrystie Street (btwn Houston & Stanton Sts)**

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時間 (Time) 和地點 (Location)

[mn03@cb.nyc.gov](mailto:mn03@cb.nyc.gov) - [www.cb3manhattan.org](http://www.cb3manhattan.org)

# NEIGHBORING RESIDENTS VECINOS DE LA COMUNIDAD

Company Name/ Contact Info

Nombre de la Compañía/el teléfono de contacto

Plans to open a:

Planifique abrir un/una:

(Please choose) Bar/Restaurant  
sidewalk café/backyard use

(Favor de escoger) una Barra/un Restaurante  
un café de acera o un patio de atrás

address

dirección

Seeking a license to serve

En búsqueda de una  
licencia para servir:

Beer & Wine or Beer/Wine & Liquor

Cerveza y vino o cerveza/vino y bebidas alcohólicas

Public meeting  
for comments

Reunión público  
para comentarios

Monday, March 9, 2020 at 6:30pm  
Public Hotel, Sophia Room, 17th Floor  
215 Chrystie Street (btwn Houston & Stanton Sts)

At COMMUNITY BOARD 3  
SLA & DCA Licensing  
Committee Meeting

En la JUNTA COMUNITARIA 3  
La reunión del Comité  
de Licencias del SLA y del DCA

[mn03@cb.nyc.gov](mailto:mn03@cb.nyc.gov) - [www.cb3manhattan.org](http://www.cb3manhattan.org)


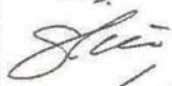
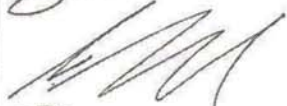
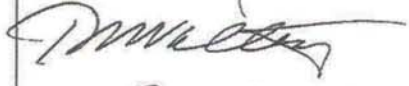


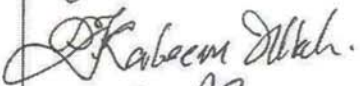


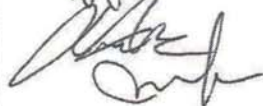
**Petition to Support Proposed Liquor License**

Date: 24 Feb 19, 2020 \_\_\_\_\_

The following undersigned residents of the area support the issuance of the following liquor license (indicate the type of license such as full-liquor or beer-wine) \_\_\_\_\_ FULL-LIQUOR \_\_\_\_\_ to the following applicant/establishment (company and/or trade name) JADEITE HOSPITALITY GROUP LLC \_\_\_\_\_ DBA JADEITE \_\_\_\_\_ Address of premises: 87 East 4th Street, New York, NY 10003 \_\_\_\_\_ This business will be a: (circle) Bar Restaurant Other: \_\_\_\_\_ Restaurant \_\_\_\_\_ The hours of operation will be: Monday to Sunday 5PM to 12AM \_\_\_\_\_

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

Other information regarding the license:

Name	Signature	Address and Apt # (required)
Paul Shah		69 2nd Ave ground floor, NY NY 10003
Shim Takagi		89 E 2nd St, New York, NY
Geoff Benjamin		73 E 4th St Riverdale, Queens
Roger Walters		69 E 4th St, NY NY 10003
Victoria Fun		144 90 37th Ave Flushing NY 11375
Men Elling		66 E 9th street
Kabeem Makh		68 E 4th Street
Alberto		74 2nd AVE
Zica		82 2nd Ave
Dayana Miranda Jang Jani		300 E Fifth St Apt. 2AV



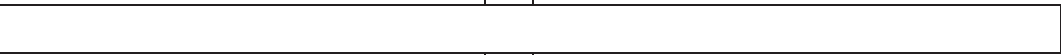


Bowery Street

East 4th Street



Bowery Street



TRADENAME: THE BOILER ROOM  
 Address: 86 E 4TH STREET  
  
 Serial Number: 1176096  
 (on premise liquor)

East 4th Street

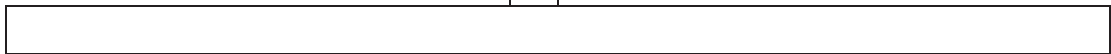
Trade Name: K G B BAR  
 Address: 85 E 4TH STREET  
 Serial Number: 1024275 (On premise liquor)

TRADENAME: NEW YORK COMEDY CLUB ON 4TH STREET  
 ADDRESS: 85 E 4TH ST  
 Serial Number: 1309404 (on premise liquor)

TRADENAME: ARATA  
 Address: 84 E 4TH ST  
 Serial Number: 1295105  
 (on premise liquor)

**SUBJECT PREMISES**  
**Jadeite Hospitality Group LLC DBA Jadeite**  
 ADDRESS: 87 E 4TH ST

TRADENAME: ARATA  
 ADDRESS: 89 E 4TH ST  
 Serial Number: 1306341  
 (Restaurant Wine)



2nd Avenue

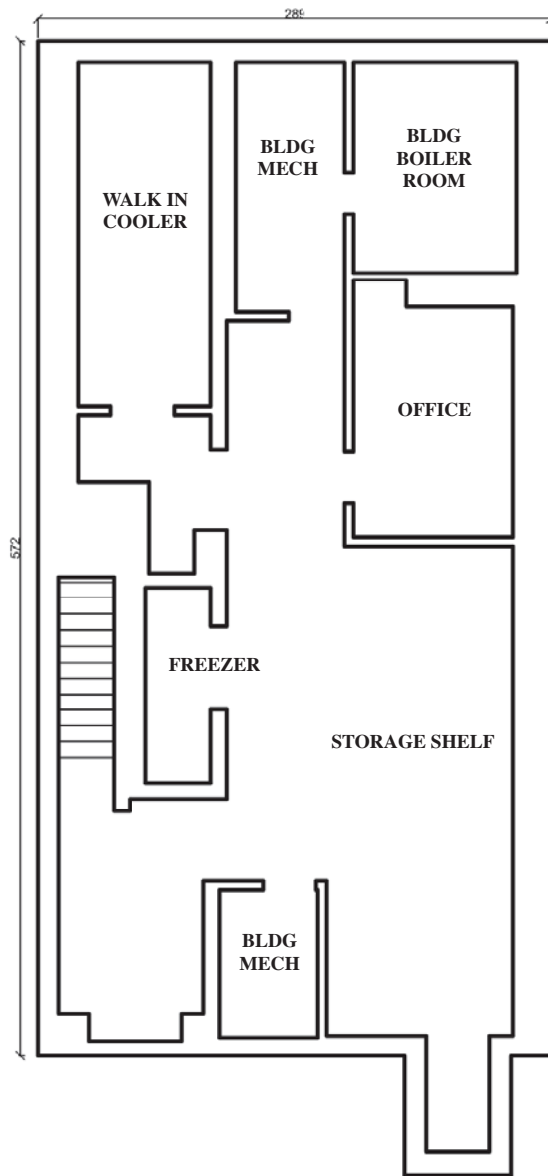
East 4th Street

2nd Avenue

TRADENAME: STUDIO CAFFE AND THE DECK  
 ADDRESS: CHELSEA PIERS #59 2ND LEVEL, 17&18 STREET  
  
 SERIAL NUMBER: 1107358 (on premise liquor)

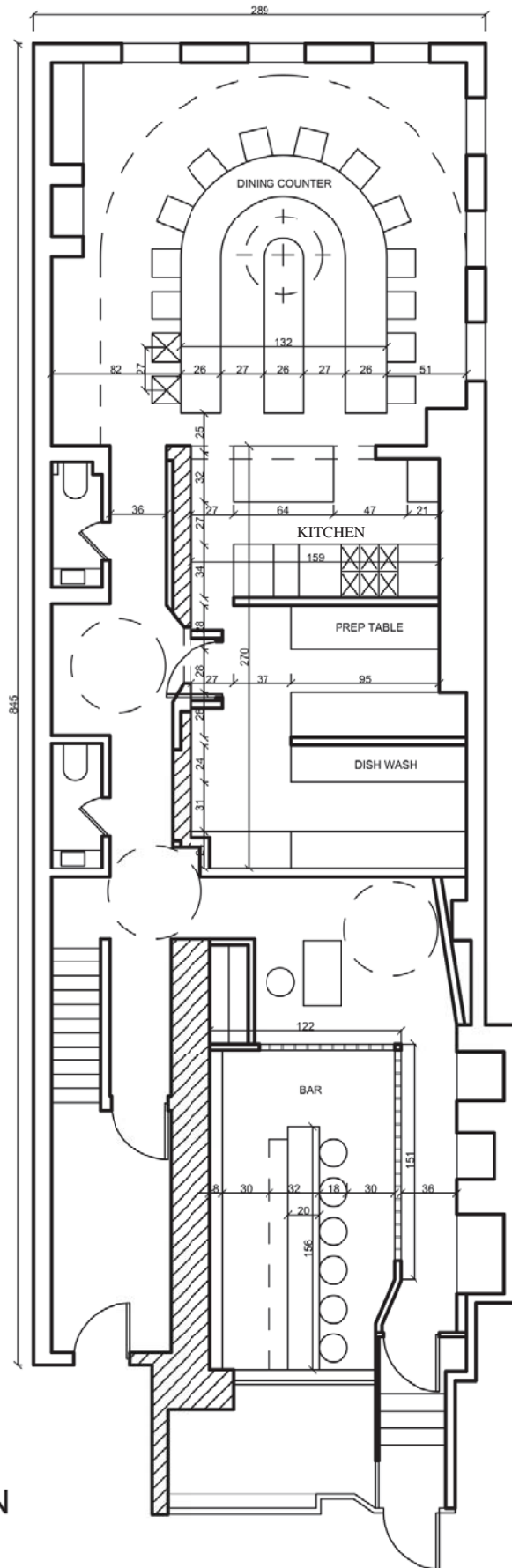
TRADENAME: THE QUEEN VIC  
  
 ADDRESS: 68 2ND AVENUE  
  
 SERIAL NUMBER: 1024384 (on premise liquor)

TRADENAME: CACIO VINO  
 ADDRESS: 80 2ND AVE  
 Serial Number: 1180702  
 (Restaurant Wine)



87 E 4 ST  
CELLAR  
FLOOR PLAN

87 E 4 ST  
GROUND  
FLOOR PLAN





5:00 - 12:00 PM  
87 E 4th Street  
Tel: (646)509-1177

# MENU

At Jadeite, we are dedicated to showcase you a new way to understand Chinese culture through Chef Zhong's memories and love of food and her experiences at various fine dining restaurants. This is a set tasting menu of ten courses, marrying the best of both worlds.

Shrimp Not Dumpling

Caviar, Prawn, Jasmine Tea

Herbal Mushroom, Cured Scallop, Shrimp Sauce

Spring Soybean, Shrimp, Chinese Yellow Wine

Sea Bass, Sichuan Bean Paste

Short ribs, Five Spices, Nasturtium

Pigeon 2 Ways

Clay Pot Rice

Abalone Rice

Tofu Ice Cream, Cured Yolk, Rice

## Tea

### **Puer**

Waffles 2019, Ripe Puer, Yunan 26

Cream 2016, Riper Puer, Yunan 30

### **White Tea**

Censers 2019, Baimudan White Tea, Guizhou 26

### **Green Tea**

Taiping Houkui, Anhui 35

### **Tisanes**

Chrysanthemum, Jiangxi 18

Shangri-la Rose, Yunan 18

## Wine

### **Sparkling Wine**

NV Taittinger, La Française, Brut, Champagne, France 30

2008 Moët et Chandon, Dom Pérignon, Brut, Champagne, France 70

### **White Wine**

2017 Domaine de Villaine Aligote, Bouzeron, France 18

2018 Maximin Grünhaus Abtsberg Riesling Spätles, Mosel, Germany 18

### **Red Wine**

2017 Flowers Sonoma Coast Pinot Noir, Sonoma County, CA 20

2015 Pulentia Gran Cabernet Franc XI, Argentina 22

2015 Jaboulet Crozes Hermitage Domaine de Roure Syrah, France 26

2013 Ao Yun Cabernet Sauvignon, Yunan, China. 70

NV 1919 Great Wall Cabernet Sauvignon, Hebei, China 20

### **Sweet Wine**

2007 Chateau Rieussec Sauternes, Bordeaux, France 26

2017 Dow's Vintage Port, Portugal 34

## Non-alcoholic 12

### **Fei Cui**

Clarified Cucumber, Lavender, Lemon, Soda

### **GB Fresh**

Green Bean, Hickory, Mint, Lemon

### **KaLuh**

Areca Palm, Orange, Star Anise, Cinnamon, Soda

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## Beer

### **Pale Lager**

Yan Jing Beer, Beijing, 11.2 OZ

10

Tsingtao Brewery, Qingdao. 12 OZ

10

### **Indian Pale Ale**

Other Half Brewery, HDHC Small Citra Everything, NY, 12 OZ

20

Fifth Hammer Brewing, Debate and Dessent, NY, 12 OZ

20

### **Farm House Ale**

Plan Bee, Barn Beer, NY 12.7 OZ

22

## COCKTAILS 18

### **Paper Tiger**

Suntory Toki, Goji, Osmanthus, Aperol, Lemon, Bitters Blend

### **GBS = Love**

Tito's vodka, Green Bean, Hickory

### **Watermelon kiss**

Butter Tequila, Clarified Tomato Watermelon Juice, Agave

### **Evening Incense**

Letherbee Gin, Rose, Telsoma-infused Vermouth, Sage

### **Hawthorn**

Tequila Blanco, Hawthorn, Fino Sherry, Vermouth, Mango

### **Lang Yan**

Baijiu, Laphroaig, Amaro CioCiaro, Crème de Cacao, Vermouth

### **Puyu**

Rosolio, Green Chartreuse, Pandan, Loquat Syrup, Lemon

## “No Wine No Dine”

Baijiu is an essential part of Chinese dining experience. As a part of the dining culture among various regions in China, Baijiu has been drunken in the form of shots that are slowly sipped through the meal. One “Liang” is a measurement of 50 ml and we recommend trying some of the finest Chinese Baijiu in two Liang containers along with a small Baijiu glass.

**Mao Tai - Guizhou**      45  
pure, mild, and mellow soy sauce

**WuLiangYe - Hunan**      40  
dry, fruity, licorice

**Ming River - Sichuan**      30  
Spicy peppercorn, green apple, anise



**Applicant: JADEITE HOSPITALITY GROUP LLC** DBA JADEITE

**Premises:** 87 East 4th Street, New York, NY

## Dear Community Board 3 Members

59 East 4th Street - New York, NY 10003

Phone (212) 533-5300

[www.cb3manhattan.org](http://www.cb3manhattan.org) - [info@cb3manhattan.org](mailto:info@cb3manhattan.org)

I, JinYu Zhong, am the owner of **JADEITE HOSPITALITY GROUP LLC** DBA JADEITE. We are planning to apply for the on premise liquor license (hereafter referred to as “the restaurant”) which is in the public interest, convenience and advantage of the community as stated below. Accordingly, I herein respectfully request that the Community Board support us to apply for the on premises liquor License.

### **1. Background of the Applicant and Premise**

**JADEITE HOSPITALITY GROUP LLC** DBA JADEITE (“the restaurant”) located at 87 East 4th Street, New York, NY. I am the sole owner of said cooperation. I have over 5 years experiences in the operation of the restaurant business. But my family has been operating the restaurant business over 30 years in China. I had been working in LiHuaYuan Restaurant as Chief Assistant in China for 2 years. I had been also working as a cooker in Eleven Madison Park for a couple of years. in order to improve my cooking and managing skills, I studied at Culinary Institute of America for two years.

The proposed premise is located on the 4th Street, the cross street is 2nd Ave., the Center of East Village. It was previously used to A Restaurant. The landlord entered a lease agreement with Applicant for a restaurant for fifteen (15) years commenced on *Dec 12, 2019*. Adjacent businesses on this block including a movie theater and pharmacy store and a bagel shop and nail spa and a sea food restaurant and hotels.

I need to point out the previous tenant named PLANT BASED RESTAURANT EAST 4TH LLC dba SENTIO applied for the on premises liquor on this premises and the their application (Serial #1316507 )was approved but they had never opened the business and the lease assigned to my company.,

To add variety food choices in the community, applicant plans to offer the unique new style trends in cuisine and beverages through its restaurant. The new style is for Micheline Chinese food tasting In keeping with the local inspired cocktail and menu design, applicant seeks a license to offer cocktails, wine and beer with its food.

### **2. Positive Impact**

East Village is one of the most important and historic intersections and neighborhood in New York City. The historic district has been known for its cultural

diversities and has been beneficial to both commercial and residential neighbors, providing an increase in tourism and enhancing the culture of the community. The diversity of its eateries has improved the quality of life in the neighborhood. However there is no representation of up-to-date full service Micheline Chinese food tasting in the neighborhood. The opening of JADEITE restaurant will fill this void by providing local famous Chinese food inspired menu executed with modern

**A. The number, classes and character of licenses in proximity to the location and in the particular municipality**

There is Chinese saying “No wine No dine”. When Friends or family dine out, there must have to drink wine to make the gathering completed and entertained. The Restaurant will provide authentic Chinese food with Chinese liquor and beer and wine which enhance the local or tourist people funs for eating and drinking and appreciate Chinese drinking culture.

The applicant will provide the famous MaoTai, WuLiangYe, Qingdao beer and Great Wall wine with authentic Chinese food showcasing distinct Chinese culture and taste, we are confident that our restaurant will contribute to the culture richness of the community.

The restaurant will be an eatery featuring popular authentic Chinese style food and not a night club attracting a late-night crowd.

**B. Evidence that all necessary permits have been obtained from the state and all governing bodies**

Applicant is a responsible and legally compliant incorporation registered on NewYork State. There is a lawful lease between the applicant and landlord commenced on Dec 2019 for 15 years. A copy of other permits needed to operate is attached to this statement or as proof the renovation permit was filed for and is currently pending.

**C. The effect of granting the license on vehicular traffic and parking in proximity to the location**

In the application under consideration, the neighborhood is not oversaturated with bars and nightclubs. There is no evidence of parking related issues on this block. The premises are centrally in the East Village community and is easily accessible by subway or bus. Green line, Yellow line, L train subway and bus line have stops here. Most customers will visit our restaurant by public transaction or on foot.

In addition, there are public parking space and ample commercial parking lots nearby. The few customers who choose to drive to our restaurant will be guided by our employee to proper parking places to avoid any traffic problem.

**D. The existing noise level at the location and any increase in noise level that would be generated by the proposed premises**

The business hours will be Monday to Sunday 5pm to 12 am and we only serve dinner. It is stressed that Applicant is operating a restaurant with a liquor service, not a night club. The

premises have no outdoor dining patios. There will be no music and not permit dancing in the restaurant.

For the noise management, we use special construction materials to insulate decorate the ceiling and walls as required by the building. There is no window can be open to the street or residential area.

**E. The history of liquor violations and reported criminal activity at the proposed premises**

I will be on the premises every day to ensure good management practices and training in handling rowdy and drunk patrons. Applicant has filed a Plan of Supervision evidencing that it will take proactive efforts to offer a more upscale, safer and cleaner experience and to avoid disorder, disturbances, violence, fighting, crime as following:

- i. All patrons will be asked to show proper Identification before serving any liquor. We will refuse to serve liquor to any patron under 21 years of age. We will train our staff to check "State Seal" and other markings to make sure the identification is authentic, not forged;
- ii. Alcoholic beverages will be only allowed to consume on the premises. It is not allowed to be taken out.  
To prevent the premises from becoming disorderly, we will train our staff to handle intoxicated patrons. For instance, All my staff will pay attention and be alert to observable clues displayed by an intoxicated individual such as: impaired reflexes, impaired coordination, reduced judgment and inhibitions, impaired vision, etc. All staff will be alert to potential problems at their respective areas at the facility and be knowledgeable as to when to request assistance from additional facility staff. They will be polite and courteous to the intoxicated patrons;
- iii. If a patron shows signs of intoxication, we will refuse service, politely explain policy, suggest non-alcohol purchase, and/or request staff call for help if necessary; Security for the customer, building, and community is the priority, we will undertake whatever measures necessary to maintain and supervise including but not limited to installing Surveillance cameras. The managing partners will supervise the business on daily basis. Any unruly patron or altercation will be stopped first by staff and managing partners will be notified immediately. We will train our staff with knowledge of First Aid. And Staff will call 911 if any emergency happens.

**F. Any other factors specified by law or regulation that are relevant to determine the public convenience and advantage and public interest of the community**

Supporters attest to the quality of the eateries owned and operated by Applicant as well as the positive impact and good citizenship of their businesses in the local communities. Chinatown is a very active urban neighborhood with restaurants and shops as diverse as its residents. The streets and shops here are complemented by the unique and trendy eateries. The proposed license will serve the purposes of providing gourmet dining and enriching the culture experiences.

**3. Conclusion**

For all of the reasons set forth above, it is clear that the on premises liquor license is in the public interest, convenience and advantage of the community. Accordingly, we respectfully request that the Community Board support us to apply for the on premise liquor License.

\_/JINYU ZHONG/\_\_\_\_\_

President: JinYu Zhong