



THE CITY OF NEW YORK  
 MANHATTAN COMMUNITY BOARD 3  
 59 East 4th Street - New York, NY 10003  
 Phone (212) 533-5300  
 www.cb3manhattan.org - mn03@cb.nyc.gov

Tareake Dorill, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Stipulations for Administrative Approval

I, Cheng D. Ching, as a qualified representative of Hay Hay Roasted NYC Inc, located at 167 1st Avenue, New York, NY agree to the following stipulations:

- I will operate a full-service restaurant, specifically a (type of restaurant) Chinese Cuisine  
 Kitchen open and serving food every night during all hours of operation.
- My hours of operation will be:  
 Mon 11AM-12 AM; Tue 11AM-12 AM; Wed 11AM-12 AM;  
 Thu 11AM-12 AM; Fri 11AM-12 AM; Sat 11AM-12 AM; Sun 11AM-12 AM.

(I understand opening is no later than specified opening hour & all patrons are to be cleared from business at specified closing hour)

- I may apply for sidewalk and/or roadbed dining as allowed by the temporary Open Restaurants program but will close all outdoor dining by 10:00 p.m. all days and not have any music, speakers or tv monitors. I will not have commercial use of backyard, sideyard, or rooftop. Any approved outdoor space will close no later than 10:00 p.m.
- 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.  I will have a closed fixed façade with no open doors or windows except my entrance door will close by 10:00 p.m. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances.
- I will not have  DJs,  live music,  promoted events,  any event at which a cover fee is charged,  scheduled performances,  more than \_\_\_\_\_ private parties per \_\_\_\_\_.
- I will play ambient recorded background music only. 0 number of TVs.
- 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.
- I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
- I will not apply for an upgrade to a full on-premises liquor license for at least one year after my operations begin.
- I will not participate in pub crawls or have party buses come to my establishment.
- I will not have unlimited drink specials, including boozy brunches, with food.
- I will not have a happy hour or drink specials with or without time limitations OR  I will have happy hour and it will end by \_\_\_\_\_. - Please indicate one of the above -
- I will not have wait lines outside.  I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
- I will conspicuously post this stipulation form beside my liquor license inside of my business.
- 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.

Name: Cheng D. Ching Phone Number: (347) 323-3892

16.  I will: \_\_\_\_\_

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Cheng D. Ching  
 Signed Cheng D. Ching

07/28/2023  
 Dated

Sworn to this 28th day of July 2023

Wendy Peng  
 Notary Public, State of New York  
 Reg. No. 01PE6215926  
 Qualified in Nassau County  
 Commission Expires 01/11/2026



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Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire for Administrative Approval

Today's Date: 07/26/2023

**APPLICANT**

1. Name of applicant and principle(s): Hay Hay Roasted NYC Inc.-Cheng D. Ching
2. Premise address: 167 1st Avenue, New York, NY 10003
3. Cross streets: E 10th Street and E 11th Street
4. Trade name (DBA): N/A
5. Check which you are applying to:  New liquor license  Alteration of an existing license  Sale of assets
6. If alteration, describe nature of alteration: N/A
7. Is location currently licensed?  Yes  No
8. Type of license: Restaurant Wine
9. Previous or current use of the location: Restaurant
10. Corporation and trade name of current location: Hay Hay Roasted NYC Inc.
11. Type of building and number of floors: Multi-Use - 4 Story Building
12. Does premise have a valid Certificate of Occupancy and all appropriate permits, including for any back or side yard use?  Yes  No 12a. What is the permitted occupancy indoors and outdoors? 74
13. Do you plan to apply for Public Assembly permit?  Yes  No
14. 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): R7A
15. How many licensed establishments are within 1 block? 3
16. How many On-Premise (OP) liquor licenses are within 500 feet? 10
17. Is premise within 200 feet of any school or place of worship?  Yes  No

**PROPOSED METHOD OF OPERATION**

18. Describe your method of operation: Restaurant serving Beer/ Wine
19. Will any other business besides food or alcohol service be conducted at premise?  Yes  No
20. If yes, please describe what type: N/A
21. What are the proposed days / hours of operation (specify days / hours each day and hours of outdoor space if applicable): 11AM-12 AM SUNDAY- THURSDAY , FRIDAY- SATURDAY 11AM-12AM
22. Total number of table: 21 23. Total number of seats: 42
24. How many stand-up bars / bar seats are located on the premise? 1-10 Seats

(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.)

25. Describe all bars (length, shape, and location): 10' X 10' 10"
26. Does premise have a full kitchen?  Yes  No
27. What are the hours kitchen will be open? SUN-THUR. 11AM-11PM , FRIDAY- SATURDAY 11AM-11PM
28. What type of food is available for sale? CHINESE CUISINE
29. Will a manager or principal always be on site?  Yes  No If yes, which? OWNER ON-SITE
30. How many employees will there be? 16
31. Do you have or plan to install?  French doors  accordion doors  windows
32. Will there be TVs / monitors?  Yes  No If Yes, how many? N/A
33. Will premise have music?  Yes  No 33a. If Yes, what type of music?  Live Music  Jukebox  
 DJ  Tapes / CDs / iPod
34. If other type, please describe: N/A
35. What will be the music volume?  Background (quiet)  Entertainment level
36. Please describe your sound system: Small Speakers- Low Volume
37. Will you host any promoted events, scheduled performances or any event at which a cover fee is charged?  
 Yes  No
38. If Yes, what type of events or performances are proposed and how often? N/A
39. How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? \_\_\_\_  
Please see attached plan of supervision.
40. Will there be security personnel?  Yes  No 40a. If Yes, how many and when? N/A
41. How do you plan to manage noise inside and outside your business so neighbors will not be affected? \_\_\_\_  
Please see attached plan of supervision.
42. Do you have sound proofing installed?  Yes  No
43. If not, do you plan to install sound-proofing?  Yes  No

#### **APPLICANT HISTORY**

44. Has this corporation or any principal been licensed previously?  Yes  No If yes, please indicate name of establishment(s): N/A
45. Address: N/A 45a. Community Board N/A
46. Dates of operation: N/A
47. Has any principal had work experience similar to the proposed business?  Yes  No If yes, explanation of experience or resume.
48. Does any principal have other business in the area?  Yes  No If yes, give trade name and describe type of business: N/A
49. 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.

#### **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.

## EMPLOYEMENT HISTORY

01/2021 – PRESENT- Hay Hay Roasted Inc. [Owner] 81 Mott Street, New York, NY 10013- Restaurant

04/2019 -07/2020 Yin Ji Chang Fen [Owner] 91 Bayard Street, New York, NY 10013 – Restaurant


05/2018-03/2019 Sushi King [Manager] 1920 Centerville Turnpike, Virginia Beach, VA, 23464- Restaurant

05/11/2023

Hay Hay Roasted NYC Inc.  
167 First Avenue  
New York, NY 10003

SUPERVISION PLAN

- All staff will be properly trained to obtain correct and legal identification of patrons ordering any alcoholic beverages.
- All staff will be properly trained to identify if a patron is visibly intoxicated and can no longer be served alcohol.
- There will be a staff member responsible to consistently monitor the exterior of the premises to ensure there are no disturbances.
- There will be a camera system with 27 cameras on the entire premises with remote access.

  
\_\_\_\_\_

Cheng D. Ching

MANHATTAN COMMUNITY BOARD 3- REQUIRED POSTING

**Hay Hay Roasted NYC Inc.**

167 1<sup>st</sup> Avenue,  
New York, NY 10003

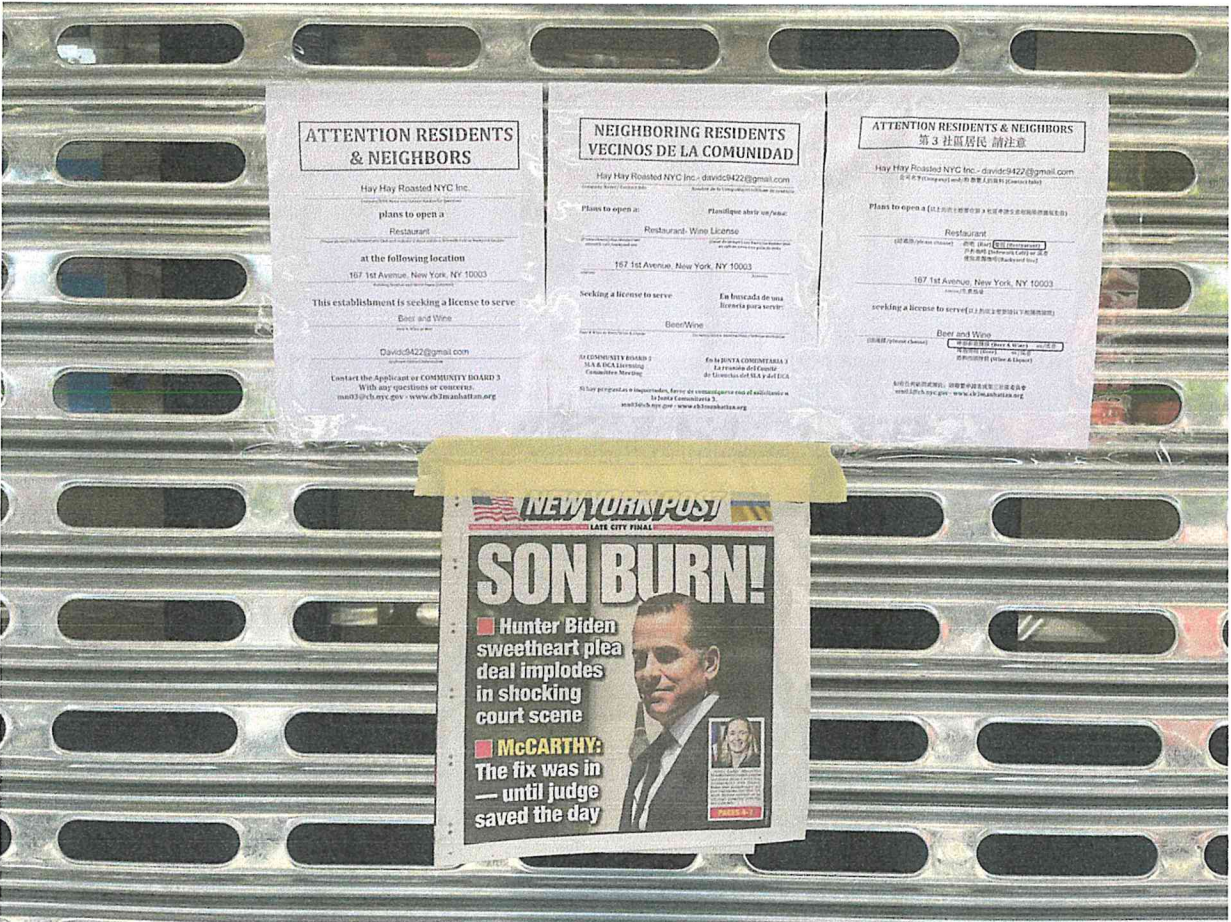


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