

# 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 Application Questionnaire**

#### NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

#### The following items and questionnaire package are due by date listed in email invite:

- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.

#### The following items are due by noon Friday before the meeting:

- 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:

  <a href="https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page">https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page</a>
  (this is not required but strongly suggested if a relevant group exists)
- 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: December 8, 2023				
Is location currently licensed?   ■ Yes ■ No Type of license: On Premises Bar Liquor License				
If alteration, describe nature of alteration:				
Previous or current use of the location: Bar/Tavern				
Corporation and trade name of current license: 244 EH Tenant LLC d/b/a Writing on the Wall				
APPLICANT:				
Premise address: 244 E. Houston Street, New York, NY 10002				
Cross streets: Avenue A and Norfolk Street				
Name of applicant and all principals: The Bar on Houston LLC; Stephen Ballinger and Adam				
Ballinger				
Damingon				

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PREMISE:				
Type of building and number of floors: 5-story Mixed Use Building				
Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?				
■ Yes □ No What is maximum NUMBER of people permitted  196				
What is the zoning designation (check zoning using map: <a href="http://gis.nyc.gov/doitt/nycitymap/">http://gis.nyc.gov/doitt/nycitymap/</a> - plea give specific zoning designation, such as R8 or C2): C2-5 and R8A				
PROPOSED METHOD OF OPERATION:				
What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) 11:00 am to 4:00 am seven days a week				
Will any other business besides food or alcohol service be conducted at premise, i.e., retail? ■ Yes ☑ No If yes, please describe what type:				
Number of indoor tables? 12 Total number of indoor seats? 50				
How many stand-up bars/bar seats are located on the premise (number, length, and location) $\frac{2 \text{ bars}}{2 \text{ both on the Ground Floor with 8 seats: } 12' \text{ and } 14'$				
(A <b>stand-up bar</b> is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)				
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 menuPlease see attached menu.				
What are the hours the kitchen will be open? All hours of operation (food preparation)				
Will a manager or principal always be on site? ■ Yes ■ No If yes, which? Manager and/or Principal				
How many employees will there be? 15				
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 ☑ DJs ☑ Streaming services/playlists				
If other type, please describe				
What will be the music volume? ■ Background (conversational) ■ Entertainment (live music venue				
level) Please describe your sound system: 8 small speakers throughout, connected to a mixer				
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? Occasional private or special events; private birthday or similar weekly. No promoted events.				

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If promoted events, please explain the nature in which you plan to promote? Social media / online ads /
outside promoters?
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.")
Please see attached plans.
Will there be security personnel? ■ Yes ■ No (If Yes, how many and when) We will hire a security
company to provide us with four (4) security officers: 2 inside and 2 outside. See plans.
How do you plan to manage noise inside and outside your business so neighbors will not be affected?
Please attach plans. Existing soundproofing supplemented with noise-reduction materials
Is sound proofing installed?   Yes □ No
If not, do you plan to install sound proofing? ☑ Yes ☐ No
Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic
beverages outdoors? (includes roof & yard) ■ Yes ■ No If Yes, describe and show on diagram:
APPLICANT HISTORY:
Has this corporation or any principal been licensed for sale of alcohol previously? ■ Yes ■ No
If yes, please indicate name of establishment: Ballingers EV LLC d/b/a Sweetie
Address: 85 Avenue A, New York, NY 10009 Community Board #3
Dates of operation: 01/29/2021 - Present
Has any principal had work experience similar to the proposed business?   ✓ Yes ✓ No If Yes, please
attach explanation of experience or resume. Note: failure to disclose previous experience or
information hampers the ability to evaluate this application.
Does any principal have other businesses in this area? ■ Yes ■ No If Yes, please give trade name,
address and describe the business Sweetie, 85 Avenue A, New York, NY 10009; Restaurant
serving liquor, wine, beer, and cider. Both principals own and manage Sweetie.
Has any principal had SLA reports or action within the past 5 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.

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	ATION:				
Hov	v many licensed establishments are within 1 block? Approximately 11				
Hov	v many On-Premise (OP) liquor licenses are within 500 feet?				
Is th	ne premise within 200 feet on the same street of any school or place of worship?   Yes   No				
CON	MMUNITY OUTREACH:				
imm com add	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, but it is not required. 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)				
fast	are including the following questions to be able to prepare stipulations and have the meeting be er and more efficient. Please answer per your business plan; do not plan to negotiate at the eting.				
1.	My license type is: □ beer & cider □ wine, beer & cider ☑ liquor, wine, beer & cider				
2.	■ I will operate a full-service restaurant, specifically a (type of restaurant)				
	restaurant, or				
	■ I will operate a Bar/Tavern,				
	■ with a kitchen open and serving food during all hours of operation OR ■ with less than a full-				

restaurant, or

I will operate a Bar/Tavern

with a kitchen open and serving food during all hours of operation OR ■ with less than a full-service kitchen but serving food during all hours of operation OR □ Other

3. My hours of operation will be:

Mon 11:00 am to 4:00 am ; Tue 11:00 am to 4:00 am ; Wed 11:00 am to 4:00 am ;

Thu 11:00 am to 4:00 am ; Fri 11:00 am to 4:00 am ; Sat 11:00 am to 4:00 am ;

Sun 11:00 am to 4:00 am . (I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)

4. ■ I will not use outdoor space for commercial use (including Open Restaurants) OR

I will close all outdoor dining allowed under the temporary Open Restaurants program and any other subsequent uses by 10:00 P.M. all days and not have any speakers or TV monitors outdoors

5. ■ I will employ a doorman/security personnel:

I will install soundproofing, Noise reduction materials installed throughout.

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/.	X	I will close any front or rear façade doors	I will have a closed fixed façade with no
	and	d windows at 10:00 P.M. every night or	open doors or windows except my entrance
	wh	en amplified sound is playing, including but	door, which will close by 10:00 P.M. or when
	not	limited to DJs, live music and live	amplified sound is playing, including but not
	nor	nmusical performances, or during	limited to DJs, live music and live nonmusical
	una	amplified performances or televised sports.	performances, or during unamplified
			performances or televised sports.
8.	Ιw	ill not have 🗖 DJs, 🛛 live music, 🖾 third-party pro	omoted events, <b>a</b> any event at which a cover
	fee	is charged, $\blacksquare$ scheduled performances, $\blacksquare$ more	than DJs per, <b>□</b> more than
	priv	vate parties per	
9.		I will play ambient recorded background music o	nly.
10.		I will not apply for an alteration to the method o	f operation or for any physical alterations of an
11		ure without first coming before CB 3. I will not seek a change in class to a full on-prem	ises liquer license without first obtaining
11.		proval from CB 3.	ises liquor licerise without first obtaining
12.	×	I will not participate in pub crawls or have party	buses come to my establishment.
13.	×	I will not have unlimited drink specials, including	boozy brunches, with food.
14.		I will not have a happy hour or drink specials wit	h or without time restrictions OR 🛮 I will have
	hap	ppy hour and it will end by $8:00 \text{ pm}$ .	
15.		I will not have wait lines outside. 🛮 I will have a	staff person responsible for ensuring no
	loit	ering, noise or crowds outside.	
16.	X	I will conspicuously post this stipulation form be	side my liquor license inside of my business.
17.	X	Residents may contact the manager/owner at the	e number below. Any complaints will be
	ado	dressed immediately. I will revisit the above-state	d method of operation if necessary in order to
	mir	nimize my establishment's impact on my neighbor	rs.
	Naı	me: Stephen Ballinger	
	Pho	one Number: (917) 647-2430	

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# Managing Vehicular and Pedestrian Traffic, as well as outside noise.

On Thursday, Friday, and Saturday nights, we will have a designated security guard staffed on the street level entrance starting at from open time. This guard will have the responsibility to ensure no congestion builds up outside the entrance of the establishment, or in front of the building. This guard will ensure foot traffic enters the establishment swiftly, and disperses accordingly. This guard will also monitor foot traffic on the sidewalk level, ensuring pedestrians keep walking down the block. This designated employee will also control any car traffic on the street, ensuring that cars such as taxi's do not idle outside on the street. During times of higher volume ingress and egress of the establishment, management and/or principals will be outside managing the flow of outside pedestrian and vehicular foot traffic.

# **Managing Noise**

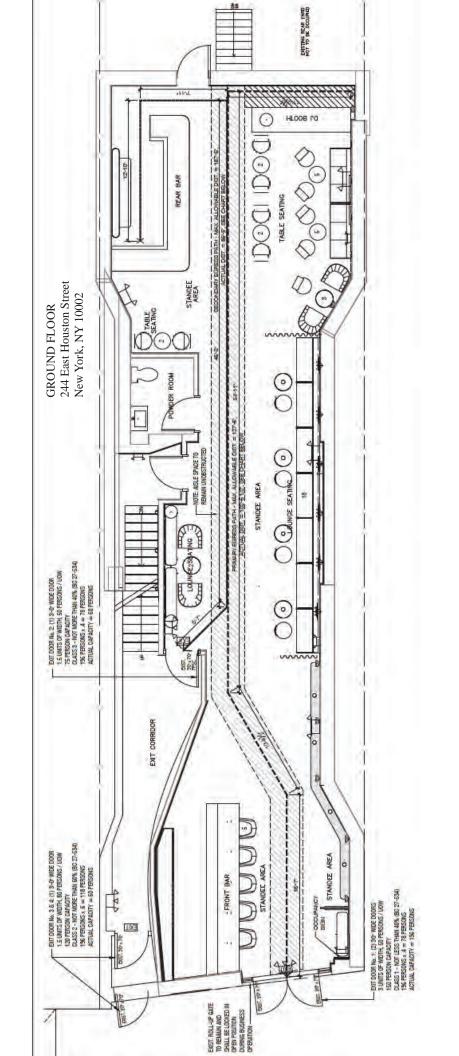
Along with managing the flow of traffic, the designated employee will manage noise from patrons outside the establishment. This employee will make sure patrons are not lingering and are quiet while outside.

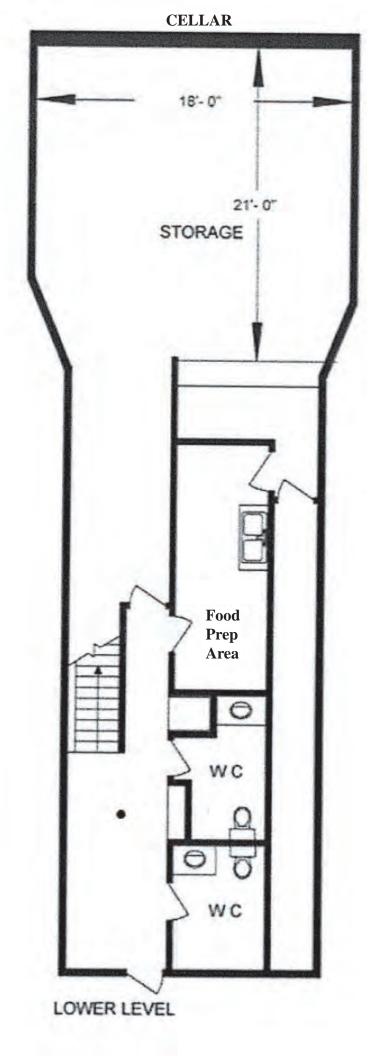
Noise coming from the inside of the establishment will be managed by not having "entertainment level" noise being played. Subwoofers will not be used. One of the principals of the business will be regularly onsite ensuring that the music that is being played, is not being played at high volumes. Any neighbors in the area will be put in direct contact to Stephen, and/or Adam Ballinger in an effort of transparency and cooperation.

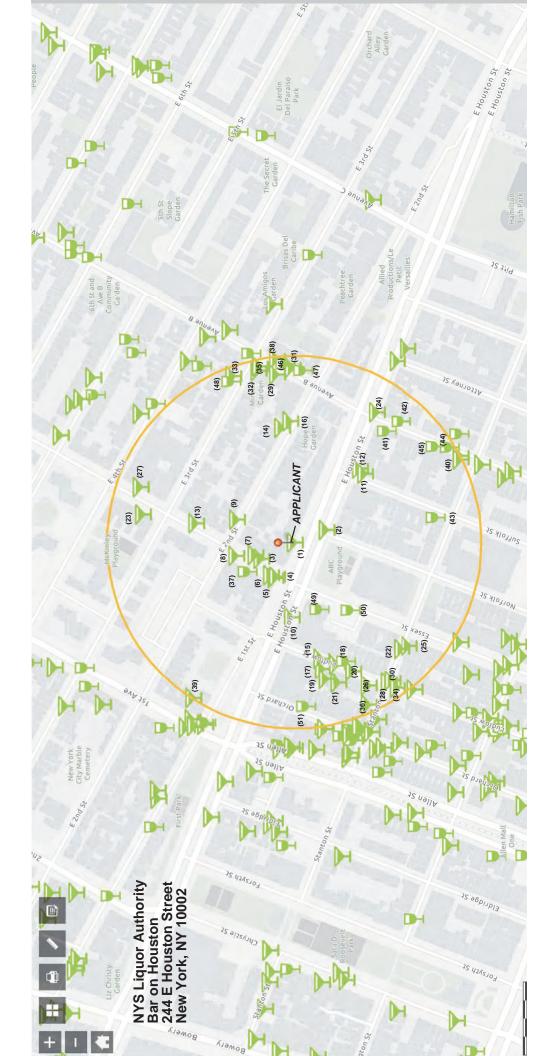
# BAR ON HOUSTON

SMALL BITES		PIZZA	
ARTICHOKE DIP	12.00	MARGHERITA 12.0	00
ARTICHOKE HEARTS IN A THREE CHEESE SAUCE SERVED WITH SIDE OF TORTILLA CHIPS		SAN MARZANO TOMATOES, MOZZARELLA, AND BASIL	
HUMMUS AND VEGGIES	11.00	SWEET AND SPICY 15.0	00
ROASTED RED PEPPER HUMMUS WITH SELECTION OF SEASONAL VEGETABLES		SAN MARZANO TOMATOES, MOZZARELLA, SOPPRESSATA, CHILLI, HOT HONEY	
OLIVES	6.00	QUATRO FORMAGGI 13.0	00
ASSORTED WARM MARINATED OLIVES		MOZZARELLA, GOAT CHEESE, GORGONZOLA, PARMESAN, CRUSHED BLACK PEPPER	
MEATS AND CHEESE		CHICKEN BACON RANCH 15.0	00
CHARCUTERIE	13.00	BUTTERMILK RANCH BASE, MOZZARELLA, CHICKEN, BACON, TOMATO, ONION, CHEDDAR WITH A RANCH DRIZZLE	
ASSORTED CURED MEATS AND LOCAL CHEESES ACCOMPANIED BY A SELECTION OF FRUITS AND NUTS		VEGETABLES ONLY 13.0	00
		SAN MARZANO TOMATOES, ARUGULA, BELL PEPPERS, MUSHROOMS, OLIVES, PINEAPPLE	
		MEATBALL PARMESAN 15.	.00
		SAN MARZANO TOMATOES, MEATBALLS,	

ONIONS, MOZZARELLA, PARMESAN







Active (	On Premises Liquor Licenses within 750 fee	t	
Name		Address	Distance
1.	244EH TENANT LLC Ser #: 1327169 (B Serving OP)	244 E HOUSTON ST NEW YORK, NY 10002	3 ft
2.	A & P RESTAURANT CORP Ser #: 1260821 (R Serving OP)	245 E HOUSTON ST A/K/A 190 NORFOLK ST NEW YORK, NY 10002	139 ft
3.	ROBERT SANDS INC Ser #: 1191958 (B Serving OP)	12 AVENUE A HOUSTON & FIRST NEW YORK, NY 10009	146 ft
4.	DOWNTOWN DINING LLC Ser #: 1265284 (B Serving OP)	5 AVENUE A NEW YORK, NY 10009	155 ft
5.	CRAWFORD FLICK INC Ser #: 1024603 (B Serving OP)	7 AVENUE A NEW YORK, NY 10009	161 ft
6.	JJD GROUP LLC Ser #: 1210668 (B Serving OP)	9 AVENUE A HOUSTON & 1ST AVE NEW YORK, NY 10009	162 ft
7.	DOUBLE DOWN NYC LLC Ser #: 1174399 (B Serving OP)	14 AVENUE A HOUSTON & E 2ND STREET NEW YORK, NY 10009	162 ft
8.	SWAUTO LTD Ser #: 1024671 (B Serving OP)	25 AVENUE A NEW YORK, NY 10009	237 ft
9.	RAGUBOY CORP Ser #: 1140962 (R Serving OP)	156 EAST 2ND STREET AVENUE A & AVENUE B NEW YORK, NY 10009	246 ft
10.	S W MONTE INC Ser #: 1024134 (B Serving OP)	217 E HOUSTON ST NEW YORK, NY 10002	301 ft
11.	TTBK INC Ser #: 1305169 (B Serving OP)	188 SUFFOLK ST NEW YORK, NY 10002	396 ft
12.	CAVAN SLIGO NYC INC Ser #: 1322172 (B Serving OP)	269 E HOUSTON ST NEW YORK, NY 10002	397 ft
13.	ROLO REST LLC Ser #: 1225341 (R Serving OP)	32 AVENUE A E 2ND STREET & E 3RD STREET NEW YORK, NY 10009	399 ft
14.	AND ANOTHER ONE INC Ser #: 1345607 (R Serving OP)	190 E 2ND ST NEW YORK, NY 10009	464 ft
15.	LUDLOW HOTEL OPERATING LLC & LUDLOW HOTEL F&B LLC Ser #: 1275487 (H Serving BWCL-HL Lic.)	180 184 LUDLOW ST & BEVERAGE LLC NEW YORK, NY 10002	480 ft
16.	GERMAT OF NY INC Ser #: 1338768 (R Serving OP)	192 E 2ND ST NEW YORK, NY 10009	489 ft
17.	EASTERN DISTRICT OPERATIONS LLC Ser #: 1329636 (R Serving OP)	177 LUDLOW ST NEW YORK, NY 10002	521 ft
18.	SWEET CHICK LES LLC Ser #: 1274831 (R Serving OP-BWCL)	178 LUDLOW ST NEW YORK, NY 10002	521 ft
19.	OSTERIA GRANO LLC Ser #: 1281633 (R Serving OP)	175 LUDLOW ST NEW YORK, NY 10002	565 ft

Distance 567 ft 593 ft 610 ft
593 ft
610 ft
614 ft
618 ft
622 ft
650 ft
652 ft
678 ft
680 ft
682 ft
703 ft
705 ft
711 ft
718 ft
(720 ft)
(721 ft)
(219 ft)

Name Address Distance

#### 38. BECAF LLC (742 ft)

Ser #: 1188694

29 AVENUE B A/K/A 33 AVE #3

CORNER OF AVE B & E. 3 ST.

NEW YORK, NY 10009

(B Serving OP-BWLC)

#### **39.** ALLYN LLC (746 ft)

Ser #: 1280469

16 1st Ave

New York, NY 10009

(B Serving OP-BWCL)

#### **40.** CLINTON EAST CORP (748 ft)

Ser #: 1323153

29 CLINTON ST

NEW YORK, NY 10002

(R Serving OP-BWCL)

#### 41. GRG NY CORP (582 ft)

Serial 1319216

3 Clinton Street, NY, NY 10002

(R Serving WBC-Lic. RW)

#### **42.** AMMARIT INC (649ft)

Serial 1324781

6 Clinton Street (North Store)

New York, NY 10002

(R Serving WBC-Lic. RW)

#### **43.** ABASTO LES LLC (577 ft)

Serial 1279645

152 Stanton St

New York, NY 10002

(R Serving BCW-Lic. RW)

#### 44. IVAN RAMEN USA LLC (733 ft)

Serial 1270317

25 Clinton St

New York, NY 10002

(R Serving BWC-Lic. RW)

#### 45. LUDLOW COFFEE SUPPLY LLC (520 ft)

Serial 1300569

176 Ludlow St

New York, NY 10002

(B Serving BWC-Lic. TW)

#### 46. SOLO PIZZA INC (721 ft)

Serial 1257248

27 Avenue B

New York, NY 10009

(R Serving BCW only-Lic. RW)

#### 47. YS OMAKASE INC (691 ft)

Serial 1346500

23 Avenue B

New York, NY 10009

(R Serving BWC-Lic. TW)

#### 48. WILD PROJECT PRODUCTIONS INC (695 ft)

Serial 1300271

195 E 3<sup>rd</sup> Street

New York, NY 10009

(B Serving WBC-Lic. TW)

#### 49. MASALEDAAR INC (286 ft)

Serial 1336130

179 Essex Street

New York, NY 10002

(R Serving BW-Lic. RW)

50. TAKUMI NYC CORP (352 ft)



# **Fwd: Great Neighbor**

**Stephen Ballinger** <sballinger13@gmail.com>
To: Michael Ferrari <mferrari@fsfllp.com>

Thu, Dec 7, 2023 at 2:46 PM

----- Forwarded message ------

From: Riley Blanchette <rileyblanchette@gmail.com>

Date: Sun, Nov 19, 2023 at 5:46 PM

Subject: Great Neighbor
To: <sballinger13@gmail.com>

To whom it concerns,

My name is Riley Blanchette and I lived, with my wife, in the East Village for 8 years. We lived at 85 Avenue A on the second floor right above Sweeties. Steve and his partners were great neighbors! He made a point to reach out to all the tenants in our building and give us his personal phone number in case we had any issues with his business. Shortly after they opened the doors, my pregnant wife did have a little problem with the bass, Steve and the crew quickly moved around his whole sound system to accommodate us! I highly recommend Steve and his partners to operate any business in NYC. He is respectful of the neighbors and legitimately concerned with his business's involvement in the community. Also he happens to be a great guy who pours a great pint!

Cheers!

Riley Blanchette

# Stephen Ballinger

# Biography

Stephen Ballinger is a lifelong resident of the East Village with deep roots to the community. He has spent his entire life living, working, and owning businesses in the neighborhood. Stephen got his start at a young age in his family's business, Webster Hall, an iconic venue in the East Village. It was through this experience that he learned the value of creating and operating a business that contributes positively to the community. During his 14. year working tenure there, he held positions varying from busser, to bartender, to management.

After the family sold Webster Hall in 2017, Stephen maintained his entrepreneurial spirit and passion for the community. He, along with his brother Adam, took over a shuttered bar at 85 Avenue A in early 2019. Despite the challenges of the pandemic, they successfully opened Sweetie in August 2021, a bar that operates with their commitment to the neighborhood and its residents. Stephen is an extremely hands on operator. He is involved in every facet of the business, and also takes on a managerial role at the bar.

# **Adam Ballinger**

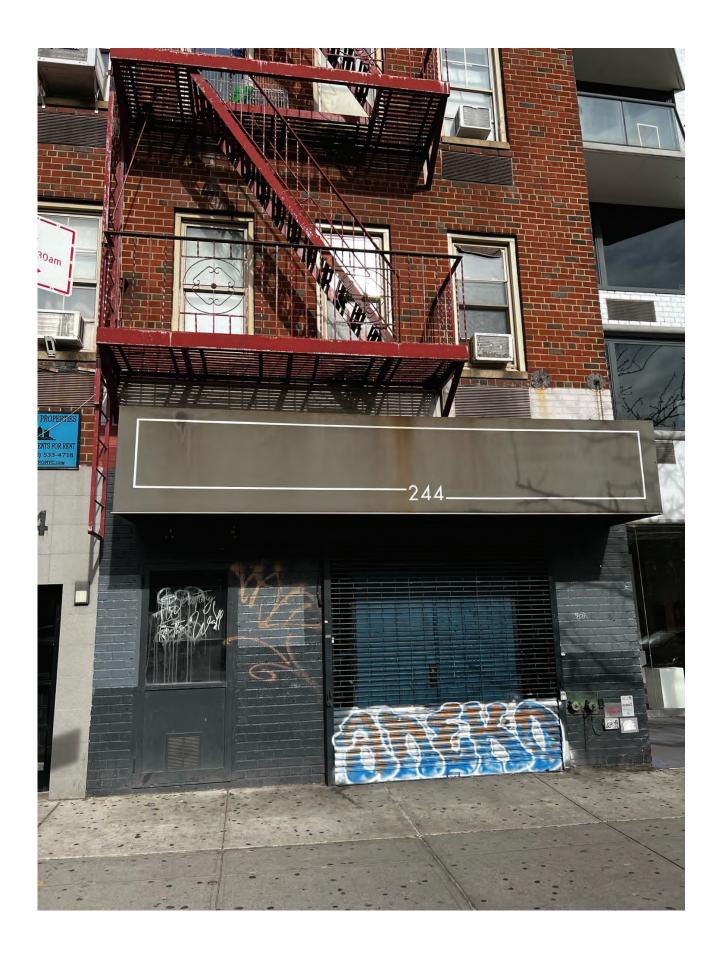
# **Biography**

Adam is an East Village native who has lived and worked in the neighborhood his entire life. At an early age Adam started working with his father at their family business, Webster Hall. He held many positions throughout the years; starting out as a porter during the daytime, moving on to bussing, operating the in-house pizza kitchen, bartending, as well as working as Webster Hall's marketing manager.

After the Ballinger Family sold Webster Hall in 2017, Adam continued working as a bartender, most notably at Danny Meyer's first restaurant, Union Square Cafe and 2A Bar on 2nd st. and Avenue A.

With help from his brother, Stephen, they took over a closed down bar on 85 Avenue A in 2019. After enduring the challenges of the pandemic, they successfully opened Sweetie in August of 2021.

Adam is an owner and operator involved with every aspect of the business, including taking on a managerial role and responsible for concept, name of the bar, logo, interior design, menu creation, and much more.









Prepared by: ASP 204 W 84th St, New York NY 10024 Phone: 212-877-6707 www.AllSeasonProtection.com

### **About:**

ASP is a licensed, bonded and insured full-service Security Company specializing in the hospitality industry. We currently provide security services to well over 150 eating and drinking establishments including hotels located within NYC. ASP is committed to providing its clients with expertly trained personnel to protect their patrons, as well as their businesses and assets. ASP continues to grow, gaining an impressive and respectable reputation throughout New York City and is highly recommended by many city and state agencies.

# **Goals:**

- To create a safe and secure environment within 244 Houston Street for all patrons as well as all surrounding neighbors.
- To provide a level of control and safety for all arriving and departing guests of 244
   Houston Street
- To mitigate any noise or inappropriate conduct directed at the immediate neighbors and leaseholds by patrons upon entry or departure from 244 Houston Street.
- To diffuse all situations as they occur. Security staff will provide a strong presence by blending integrity and professionalism with advanced techniques of physical security, protection and detection. Current practices of the industry will be augmented with the law enforcement strategies and tactics.

### Introduction:

A strategy of deterrence will be adopted as to minimize the impact of additional traffic to the community while ensuring the benevolent effects of revenue and business. A policy of zero tolerance will be enacted against narcotics and other contraband. Proactive measures will be utilized (as training is available and techniques are safe). A policy of full disclosure/full cooperation will be in effect towards law enforcement personnel and other city officials. Additionally, full cooperation and coordination with neighboring businesses will act as a force multiplier of security for the community, businesses, patrons and employees.

# **Uniforms for all Security:**

Security Uniforms: All Security Staff will be required to wear a black suit, white shirt and black tie unless otherwise requested by management. An identifying pin is to be worn on the suit lapel. All security will be easily identifiable to guests, law enforcement and emergency services etc.

#### **Structure:**

Hours of Operation: (Hours of operation may vary based on additional private events and or predetermined hours agreed upon between operators and SLA/community board)

# **Security Supervisor Tasks:**

- Directly coordinate with General Manager about issues as they arise, and work on immediate resolution of said issues.
- Responsible for all security and safety of the entire premises, and proper training of support security staff hired. Ensure proper compliance of all security staff with policy, safety procedures, and protocol for enforcement of said rules and procedures.
- Be a liaison between law enforcement personnel and city officials.
- Be the point person for venue events based on security needs and event requirements.
- Maintain a contact information list of all security personnel working each shift. Provide the list to any City entity, as requested.

# **Responsibilities:**

All Security shall maintain order within 244 Houston Street and its immediate surroundings and prevent any activity, which would interfere with the quiet enjoyment of their property and nearby residents.

All Staff will be knowledgeable to all security positions and the requirements each different position entails.

It is of the utmost importance that noise mitigation be enforced to keep the volume of all patrons to a minimum while entering and exiting the premises

It is the duty of every member of the team to protect the establishment, its patrons and employees from all perceived and real threatening situations.

# **Communication:**

Each security staff member will carry a handheld radio. Surveillance attachments (ear piece/microphone) will be utilized. All security personnel and management shall be in constant radio contact to ensure proper deployment and support in case of an emergency.

#### **EMERGENCY RESPONSE**

In the event of an emergency, all security staff will assist in the following:

- Ensure safe egress of all patrons/guests.
- Coordinate via radio with the Security Supervisor to ensure appropriate patron behavior
- Coordinate via radio with all security staff to ensure all personnel are aware of incidents or emergency evacuation needs.

# **Security Personnel Agreement:**

Verbal skills and proper utilization of force will be our primary tools of conflict resolution. Calm, exacting and professional behavior will give our neighbors and clientele the strong perception of a good positive security presence, while retaining the ability to use strength of our bodies **ONLY** when presented with extreme situations.

ASP will work directly with the local precinct of the NYPD and local community to immediately implement all recommendations brought forward by either party.

#### **Line Management & Means of Egress**

ASP will ensure that all lines are kept to a minimum and patrons shall be placed in an organized fashion to prevent any obstruction of sidewalks leaving a clear path for pedestrians to get by. Security will utilize clickers to ensure the proper head count of guests remains at numbers set forth by the legal certificate of occupancy. A security guard will be placed at all means of egress to ensure orderly entrance and exit of patrons. Our outside guard will also ensure that any uber/taxi cabs will not idle Infront of establishment while waiting for their pick-ups.