



The City of New York
Borough of Queens

Community Board 8

197-15 Hillside Avenue
Hollis, NY 11423-2126
Telephone: (718) 264-7895
Fax: (718) 264-7910
Qn08@cb.nyc.gov
www.nyc.gov/queenscb8



Chairperson, Martha Taylor

District Manager, Marie Adam-Ovide

Liquor License Committee Meeting

Date: Wednesday, June 23, 2021
Time: 7:30 p.m.
Place: via [Zoom Webinar](#)

Michael Hannibal, Liquor License Committee Chair

Board Members: Edward Chung, Solomon Davydov, Kevin Forrestal, James Gallagher Jr., Marc A. Haken, Paul. Lazauskas, Mary Maggio, Alan Ong, and Douglas Sherman.

Also, in attendance: **Lindsey Skene, Representing Compass Group USA, Inc.**
William Varco, General Manager representing compass group USA, Inc.
Ellen representing ABC License
Jenny Hong representing 7228 Main St. LLC
Izabela Szczepanska, Community Board 8 Staff

Liquor License Committee Chair Michael Hannibal called this meeting to order at 7:30 p.m. He asked if representatives from all the applications are present. Ms. Skene introduced herself and began explaining the background details of the applicant: Compass Group USA, Inc. Committee Chair Hannibal thanked the representative; however, there is a protocol and asked the representative to begin once he finishes explaining the protocol. He announced that everyone should have received a questionnaire for tonight's meeting. He asked that everyone mutes themselves until it is their turn. He introduced himself and all the Board Members present. All Committee Members will be given the opportunity to ask the applicant questions and insights about the establishment after the questionnaire.

Purpose:

This is to introduce the applicant to the Community Board to make them aware of the expectations of the Board for businesses with on-premise liquor licenses. This establishment is applying for a Liquor, Wine, Beer and Cider license for a restaurant with no outdoor area.

I. Compass Group USA, Inc.
80-00 Utopia Parkway, Jamaica, NY 11423,

Michael Hannibal– Thank you Leslie for jumping in. You may now continue.

Answer: [Leslie] – Compass Group is currently providing food and beverage service at this location without alcohol and they are now upgrading their food and beverage for these service facilities which is Taffner and the adjoining Carnesseca Arena. To include alcohol service so that they can better serve the University and its patrons.

Do you have a Certificate of Occupancy (C of O)?

Answer: [Leslie] – We provided them by email.

The arena capacity is 1,000?

Answer: [Leslie] – The maximum capacity of the arena is 6,608.

You definitely need a Public Assembly Permit and you submitted that one as well.

Answer: [Leslie] – We did.

During the questions the C of O's and PA were screenshared.

What are the hours of operations?

Answer: [Leslie] – Hours of operation will be event schedule driven and depend on the event type. Concessions will open one hour before the event begins and close thirty minutes prior to the end of a game. They will not be going past one am in the event.

How do you plan to prevent underage drinking?

Answer: [Leslie] – All sales will require proof of ID checked at the point of sale for each transaction. They will limit the amount of product sold to each individual. The servers and the bar staff will be trained for ID verification and use the portable digital verification tools.

Michael Hannibal – In terms of security. I see that you will be working with the public safety on campus to maintain some sort of derain in any type of issues or problems in the establishment.

Answer: [Leslie] – That is correct.

[Varco] – Thank you for having me. For security we will only be doing events that are sactioned by the University in conjunction with the University. The University has a very strong Public Safety presence on the entire campus and specifically at events. They make it their further agentative to handle all security concerns and issues. We work hand in hand with them during events. Make sure that we are communicating effectively. They are primarily security for all events that happen in these Arenas.

How will you maintain cleanliness of the establishment?

Answer: [Leslie] – St. John's facilities are providing maintenance and cleaning for all events and programming. This includes St. John's staff and will also include cleaning all outside locations and providing proper recepticals for waste.

Mr. Hannibal asked Kevin Forrestal if he had any questions for the applicant.

Kevin Forrestal –*If I understand what you said correctly. You or another vendor have had this license in the past. Is that correct?*

Answer: [Leslie] – At this time, Compass Group is the food and beverage confessioner on site. They are just providing services without alcohol right now. Now they are adding alcohol service to their existing food and beverage options.

At the two facilities. At Carnesseca Hall have you not in the past served the audience with liquor?

Answer – That is correct.

Kevin – SO it is a new service.

Answer – It is. Compass Group has a license at other locations on compass but not this particular one.

Kevin – you answered my second question because knew there were other facilities that had it. I do not have any further questions.

Michael asked if Marc has any questions.

Marc – Carnesseca is the gym? Where they play basketball.

Answer: [Leslie] *The field house is more of the gym it's the practice courts and there are some other athletic facilities. Carnesseca is the basketball court that is open to the public games.*

Marc – And you would like the ability to serve liquor there?

Answer: [Leslie]- *Correct.*

Marc – I was wondering that is used for such things as high school graduations, middle school graduations, and possibly other none related things. Will alcohol be offered at these other events?

Answer: [Leslie] – *William would you be able to confirm . I believe the answer is yes but I would just like to check.*

William – All events that happen at Carnesseca arena or the taffner field are sanctioned from st. Johns.

Marc A. Haken made a motion to approve the application for a full Liquor License for A Small Dream Inc., located at 138-59 Queens Boulevard, seconded by Kevin Forrestal, subject to the resolution of the C of O or Letter of No Objection.

Mr. Jae Yu - I think we have a small misunderstanding about the C of O. Changing a C of O takes about a year. When we do construction and submit plans for a restaurant, DOB will review the plans and approve them to issue permits. Once we finish the construction, they then give us a letter of completion or as on the computers as signed off. What they do is try to bring proof that construction was done for a restaurant. The NYS Liquor Authorities takes the C of O from the restaurant construction. We are asking if you can take it from the construction permit.

Kevin Forrestal – Marie Adam-Ovide said she will check with DOB. We will take direction from there. If you are correct and they agree with you that it is approvable then we don't have a problem. If DOB says no then there is a problem.

Michael Hannibal – We don't want to put anyone out of business but also you come before us. It is our duty to do our due diligence. We want to make sure that the paperwork is in order.

Votes in favor: 3

Votes against: 0

Board Members who voted in favor: Kevin Forrestal, Marc A. Haken and Michael Hannibal.

Board Members who voted against: None.

The motion passed unanimously. Mr. Hannibal reiterated that the applicant should reach out to the 107th Precinct Community Affairs Unit. He provided contact information for NYPD 107th Precinct NCO and Community Affairs Officers for Quadrant C. He also added that the applicant should inform the Community Board of any concerns that arise. He announced that the 107th Precinct council meets once a month. He advised the applicant to go and introduce himself.

Purpose:

This is to introduce the applicants to the Community Board to make them aware of the expectations of the Board for businesses with on-premises liquor licenses. This establishment is applying for a full liquor license for a restaurant/banquet hall with no outdoor area.

**II. Aloha Krab of Hillside LLC
204-13 Hillside Avenue, Jamaica, NY 11435**

Michael Hannibal - *You are applying for a full liquor license is that correct?*

Answer: [Ellen] – Yes, the location is at 205-13 Hillside Avenue, between McDonalds and the bakery/bagel shop. They are currently under renovations. According to the architect, he stated 98 persons max. I am assuming it is based on the square footage estimate, but total proposed seating is 75 persons. There will be 60 at the tables and 15 at the bar. The bar will be 24x9 it is an L-shape it will be right next to the entrance. It is a long rectangular restaurant: restrooms in the rear, half is dedicated to the kitchen and half will be space for seating. It is a family style dining restaurant and they will be closed on or before midnight. The proposed hour of closure is 11:00 p.m. They will be open 7 days. They will be open from 11:30 a.m. through 11:00 p.m. everyday. It is all seafood. The owner Mr. Chan has well over 10 years of experience. This is his very first restaurant in New York.

Ellen you hit on a lot of the questions that I was going to ask. Thank you for that. We can jump past hours of operation. I just wanted some clarity with regards to question two. You are telling me that the maximum occupancy for this establishment is 75?

Answer: [Ellen] – 75 seats including employees. According to the architect he said maximum of 98 persons. We are not looking to seat more than 80 persons at all. It will be 75, that is the max. We emailed you the floor plan as well. We need room for us to navigate and prepare. We are not going to fill the seats.

You are looking for under 75 right now. So you would not need a Public Assembly (PA) but what I am hearing maybe it is just me you are not sure yet what that actual number will end up.

Answer: [Ellen] – According to the floor plan 75 total seats. 60 at the table and 15 at the bar. They will need a public assembly permit. The public assembly permit is for 75 or more.

Okay so we can get that. How do you intend to prevent underage drinking?

Answer: [Ellen] – It is all waitstaff. Each waiter or waitress will make sure to check ID's prior to taking orders and we expect families to come in. We do not expect minors to come in for a drink. This is not a bar; it is a restaurant. The waiting staffs will be well trained to screen all of the minors ask for ID prior to placing the order on the POS system. If it is elders and we have teenagers of course we will serve the elders the mommy and daddy but if its friends coming in two are above 21 and 3 are under 21 than the entire table will not be served any alcoholic beverages. We spoke to Mr. Chan who states that friends are friends they will pass on the drink to their friends. When there are adults you do not see that.

What security measures will be taken?

Answer: [Ellen] – If there is a rowdy customer they will be politely asked to leave. If any of the customers give any problems we will have to call 911. When the customer refuses to leave we will then have to call the police for help.

How do you intend to maintain cleanliness outside in front of your establishment (i.e. smokers (ashtray))?

Answer: [Ellen] – We are not going to have smokers ash tray outside of the establishment like bars or taverns. The employees will come out and sweep the outside just like Mr. Chen does in his Virginia restaurant. We are not going to just walk in and clean the restaurant but here will be one staff dedicated to clean hourly and sweep outside. That is all they will have to do because it is a strict mall. There might be a cup thrown or soda we will clean. We will not have any smokers ash tray outside and encourage smokers to come out or hangout and smoke. We want smoke free environment.

Chairperson Michael Hannibal opened the floor to questions from Board Members. Marc A. Haken asked to speak.

Marc A. Haken – That shopping center the Fran hill Sopping Center as most people know I am President of the Co-Ops directly behind it. That parking lot is dead at night. I don't want things going there until 11 at night. The neighborhood does not warrant it. That area doesn't warrant it and I am being blown away by even the idea. There is nothing there that is open that late. The drug store closes at 8, the bagel store closes at 3, the McDonalds which is being rehabilitated closes. I cant understand a facility there a dining facility and you tell me a family dining facility open till 11 p.m. Cant accept it.

Michael asked if Mary Maggio had any questions for the applicant.

Mary – No thank you.

Michael asked if Alan Ong had any questions for the applicant.

Alan – There is a cocktail bar on premises is that correct?

Ellen – Yes.

Alan – Anyone could walk in and have a drink without purchasing food?

Ellen – No. Without ordering food he or she will not be served alcoholic drinks. This is a food restaurant, not a bar.

Alan – Okay, thank you.

Michael asked if Kevin Forrestal had any questions for the applicant. Seeing none he asked Douglas Sherman.

Douglas Sherman – Do you have any other experience with establishments that have served alcohol prior to this venture?

Ellen – Yes, in Virginia. Also, he has many additional Aloha Krabs opening up. There is another Aloha Krab opening in Brooklyn. The Virginia restaurant that he has been operating is a big buffett restaurant.

Douglas Sherman – But you are talking about something that is opening. I am asking about prior experience.

Ellen – He has in different states. Not in New York. He had years of experience in Virginia but he is relocating his entire family to New York. It is his very first restaurant here in New York.

Douglas Sherman – The restaurant in New York how long has it been opened for?

Ellen – This is his first. They just signed a lease last month. They will be under renovations for two, three months.

Douglas Sherman – No in Virginia you mentioned how long has the establishment been open there?

Ellen – For ten years.

Douglas Sherman – Okay, thank you.

Michael asked if Edward Chung had any questions for the applicant.

Edward Chung – When you mentioned that this is an Aloha Restaurant you think it will cater to more Asian people to come?

Ellen – We hope for Asian or any other nationality. It is not one specific nationality target. It is just everyone in the neighborhood.

Edward Chung – The reason why I ask is because I know in Flushing a lot of restaurants stay open late at night until 11 or so. A lot of people work late they come home and not cook so they eat out I see restaurants stay open until like 10/11 at night. I do not think it is unusual to have Aloha restaurant close at 11. When I go to Arizona there like an Aloha restaurant too and they stay open late maybe because they are located in Scottsdale Arizona which is more of a tourist area. A lot of people eat late at these restaurants. I know these diners in Queens they open late as well. I do not think there is a problem being open until 11, especially people work hard during the weekday at night. They come home late at 8 or so and go out to have dinner. Maybe that is more for adults not for family. Family is coming out at 7 to eat dinner with the kids. This is a crazy town people work late and commute home to Queens. I see along Union Turnpike restaurants are open late. I do not think it is a problem opening until 11 p.m. Sometimes I go to a restaurant I want to eat at 10 because I had a late schedule.

Michael – Do you have a question Ed?

Edward Chung – The thing is that I do not think there is a problem with them being open till 11 especially seafood restaurants.

Michael asked if we have any other questions for the applicant.

Marc – Ed, you do not know that shopping center. That is dead at night. There is absolutely no reason to have a restaurant. That is not downtown Flushing. That is not a predominately Asian community. Awful idea. In addition, this young lady said we are here to serve food. How do you have a bar with fifteen seats if your primary purpose is to sell food. The primary purpose of a bar with fifteen seats is to sell alcohol because that is where the money is.

Ellen – No, that is not true sir.

Marc – Yes. I vote sifrisouly oppose those hours of 11 at that shopping center and I will vote no.

Ed – I went to Arizona Cheesecake Factory, my wife and I ate at the bar. Dinner plus beverages and it was not liquor. We ate at the bar in Scottsdale Arizona. Hopefully that restaurant is busy and will serve food at the bar.

Michael – Okay, I understand Ed, but that is a different region.

Marc – This is not Arizona, this is downtown Hollis.

Kevin Forrestal made a request that we ask that this be tabled and ask the applicant if they would like to reconsider the size of the bar and the hours of operation, seconded by Marc A. Haken.

Votes in favor:

Votes against: 0

Board Members who voted in favor: Edward Chung, Kevin Forrestal, Marc A. Haken, Michael Hannibal, Paul Lazauska, Mary Maggio, Alan Ong, Douglas Sherman, .

Board Members who voted against: None.

Michael Hannibal announced that we have tabled this application. This will allow the applicant to review the hours of operation and what was the last thing Kevin?

Kevin Forrestal – That’s it and they will get back to us and I would just say that I would also vote no and I think that much of the committee would. So it would behove the applicant to reconsider seriously.

Alan Ong – I think what Kevin suggested was the size of the bar.

Kevin Forrestal – – Size of the bar, yes. If there business is so great that they need that they can always do a modification later on. I hope that they have that problem but I don’t think it will be.

Ellen – The bar sir is there not to serve only cocktails. If you look at Bens Crab they have a huge bar that is where the oyster, the seafood is also served as well.

Kevin Forrestal – -okay.

Ellen – That is not just to serve alcohol. That is where a lot of the prep is done, where all the oysters and seafood is kept fresh and where it is served on ice. That is where it is all prepared that is why they need a long bar. You will find Bens Crab, Juicy Seafood Crab, you see and find a long large size bar.

Kevin Forrestal – – Then I would suggest you come back with plans showing how you could isolate that and identify that bar sperated somehow and that this is not a place you are going to cozy up to the bar and have three shots.

Ellen – The floor plan clearly shows a lot of prep area right at the bar. There is a lot of preparation. It is not just ice or sink. There is a lot of prep equipment that will be placed at the bar to serve food that cannot be served at the kitchen.

Michael – Okay, well Ellen what we would look for are those two modifications in the application with regards to the hours and the sspace and like before we ssaid on our last call once the information is received by us we will not delay it. We will expedite it and bring it back.

Ellen – We don’t mind stopping the alcoholic beverage sales at on or before 10 p.m. but allow us to continue the operation just for the food. Takeout. It is not always, ruight now the resturants they do not rely on mostly on dining. It is mostly take-out. A lot of online orders and let them allow to serve food until the hour of closure but the alcoholic beverages will stop on or before 10 p.m. if that is okayu with the committee.

Michael – I do not know how we would be able to parse that.

Ellen – I mean stipulation where alcoholic beverages will stop at 10 p.m. Does that work for you?

Kevin – Maybe all table service, orders, and alcohol service stop at a certain hour and take out continue to a later hour. If that is agreeable with Mr. Haken.

Marc – It is intiuitbely obvious that take out service for the last year and a half to two years was mandated by the pandemic. I do not know of any business that relies unless they have to 100% on take out service. I do not think that even that type of restaurant belongs in that shopping center. I have no idea where cliential is going to come from. I do not know what research the franchise. Is this a franchise?

Ellen – No, it is not a franchise.

Marc – Okay, because you mention that they are all over the place. I see a lot of these seafood franchises coming up. There is one on union turnpikem where you walk in and you get a bag of krabs in either garlic sauce or green sauce or something and they are not sit down resturants. I appreciate that but I was wondering whatresearch was done that this site was selected for a sit down family restruant that could seat 65. What market study was done?

Ellen – What is wrong with this neighborhood? Whats wrong with this mall? Why not?

Marc – Because it is a dead mall at night.

Ellen – You are saying it is a dead mall he could come in and he could.

Marc – Yes, I live here you don’t.

Michael – Let me jump in here. Remember one thing we try to do is these committee meetings civil. I understand that there is some anxiety from both sides here but as we mentioned we already discussed a compromise. We want to see what the new hours will look like Ellen and Marc I do not want to just say no we are not going to accept it without looking at what they are coming back with.

Marc – I did second Kevin’s motion.

Michael – Like I said we are going to table until we see what the new information is and at that time the committee will make a decision on that and if we have to have another meeting we will have another meeting.

Ellen – I do not mind it. I will come back. Thank you.

Michael – Thank you.

Purpose:

This is to introduce the applicants to the Community Board to make them aware of the expectations of the Board for businesses with on-premises liquor licenses. This establishment is applying for a Wine, Beer and Cider liquor license for a restaurant with no outdoor area.

**II. Brovo Pizzeria & Restaurant d/b/a Pier 26
69-26/28 Main Street, Flushing, NY 11367**

Michael Hannibal asked that everyone present state their names for the record.

Michael Hannibal – You are applying for a full liquor license. It is a pizzeria and a restaurant.

Answer: *[Jenny Hong] – Actually I need to change that. This is no longer to be a pizzeria it will be just a restaurant.*

Michael – Just a restaurant, okay. Do you have a Certificate of Occupancy?

Answer: *[Jenny Hong] – Yes, I actually attached to an email his afternoon o CB8. Along with the proposed menu.*

We like that. What is the maximum occupancy? I have no seen it to be fair.

Answer: *[Jenny Hong] -On the C of O the maximum is 100. This establishment is less than 2,000 sq. footage. It is not a big place. The total numbers of tables will be 20. The total number of seats will be between 60 and 65.*

It is a 100 so you will need a Place of Asembly (PA).

Answer: *[Adam Kay] – 80-person range.*

You would need a certificate of a Place of Assembly (PA). Do you have that?

Answer: *[Adam Kay] – No, it is under 100. 100 or over would require that.*

It is 75 people.

Answer: *[Adam Kay] – I will have to check. As far as I understood from the architect who had done the original plans. It was a remodel of an existing location.*

Marc A. Haken – Who told you 100?

Answer: *[Adam Kay] – It is a number that I had thought I was quoting from the architect.*

Michael Hannibal – Yes, it is 75. I would ask that since it is over 100 people that you will need to get that Place of Assembly.

Answer: *[Adam Kay] – That would include the number of staff. So, I would have to get an exact count of the seats. The seating is probably closer to 60 and change. That’s what the seating capacity is.*

Do you have a bar? Will you have a bar?

Answer: *[Adam Kay] – I have what’s called a bar area, but it’s a service area. It’s not a bar that you sit and order out or sit at the bar and “drink at the bar”. Only place you would be able to receive a drink is at the table.*

Marc A. Haken – You don’t have a floor plan?

Answer: *[Adam Kay] – Yes, of course we have a floor plan.*

When you set up a floor plan you determine the number of tables you are going to have and the number of customers. How many tables does your floor plan call to?

Answer: *[Adam Kay] – That’s why I said it’s around 60 people. It is about 60/68 I forget the exact number.*

I am sorry. I am lost at how many tables does your floor plan call for? How many tables?

Answer: *[Adam Kay] – I think we have around 18 tables.*

Kevin Forrestal – I suggest that when you send the C of O you send a copy of the floor plan.

Answer: *[Adam Kay] – It’s a mix of deuces or two tops and four tops.*

Michael Hannibal - We need a C of O, PA, and a floor plan.

Kevin Forrestal – We may or may not need the PA depending on what the floor plan says.

Michael Hannibal - What are the hours of operation?

Answer: *[Adam Kay] – We open at 11:00 a.m. and we are fine tuning it, but I would say 9:00 p.m. to 9:30 p.m.*

Marc A. Haken – 7 days a week?

Answer: *[Adam Kay] – No, we are open Sunday, Monday, Tuesday, Wednesday, Thursday. We are a kosher restaurant so in the winter the Sabbath ends earlier we would be able to open as early as 6:00 p.m. and then will see.*

On Saturday?

Answer: *[Adam Kay] – On Saturday evening after sundown.*

Michael Hannibal– Sunday to Thursday and then Saturday after 6:00 p.m. till Sunday.

Answer: [Adam Kay] – Saturday after 6:00 p.m. Now it will be probably a little later. We should be able to open around 6:00 p.m. and by 6:30 p.m. we should be able to to a 3 to 4-hour dinner service.

I am not going to assume that it is just a family restaurant. In terms of underage drinking how do you plan on handling that?

Answer: [Adam Kay] – We have other locations. Aside from the fact it is a family-based place we have a trading program. Our staff is required to ask for ID from anybody they would perceive around 30 or younger just to be on the safe side. There is always a manager on duty. This individual is also trained and knowledgeable in this area. As well as the fact that it's a little bit more of an upscale restaurant we are not attracting a kid crowd. Primarily it's through training and having management always on site.

That would answer the next question you mentioned that you will have training for your security so that's great. How do you intend to maintain cleanliness outside in front of your establishment?

Answer: [Adam Kay] – I hired a window cleaning service just to keep the front window and the front façade maintained nicely. In addition to that twice a day there will be a cleaning cycle. It is part of the rotation that the buss person or one of the prep guys goes out into the front of the location and sweeps up the sidewalk to make sure there is no dirt or debris. We are not a fast food type of place or a takeout, we are not too concerned with people leaving their stuff at the restaurants.

Marc A. Haken – *There are people outside smoking.*

Answer: [Adam Kay] – 100%. It's also a very busy bus stop right there.

That was my next question. There is a bus stop right there, you're going to get garbage.

Answer: [Adam Kay] – 100% and we do. Basically, you come out with the broom and pass the broom and clean it up.

Michael Hannibal – *Do you have any digital cameras around the establishment?*

Answer: [Adam Kay] – I do. We just put in a whole new camera and low voltage security system that includes cameras inside outside security lighting and of course we have a sound system for music and projector and screen, so we invested I think smartly, in a mix of security and higher tech features to keep us current in the 21st century. All cameras are high definition.

Marc A. Haken – *How long do they keep the film?*

Answer: [Adam Kay] – They are multi gigabyte, so they have 72 hours.

And then it rolls over itself.

Answer: [Adam Kay] – Correct. The reason for that is just for over the weekend. We are never really gone that long. Friday we may come in and just do some prep for business. The system does not shut off.

Are these cameras analog?

Answer: [Adam Kay] – No, these are all high definition digital and I have remote access.

Mr. Hannibal addressed the absence of the applicant for the scheduled August 13, 2019 Liquor License Committee meeting. The applicant provided a reason and explanation for his absence.

Marc. A Haken – *You mentioned you have other restaurants. Where are your other restaurants?*

Answer: [Adam Kay] – This restaurant is Upper Crust we have a location in Cedarherst, NY that is in Long Island. We also have another location under that same brand in New Jersey. Then we also have a couple other restaurants under a different name. It is more Mexican and burger restaurants in Queens and the Bronx.

Kevin Forrestal – *Question 21 was not filled in. It is apparent since the information was filled; however, it needs to be filled in. Does the applicant or licensee own the building in which the establishment is located?*

Applicant filled in the answer “NO” for question number 21 and initialed the application.

Michael Hannibal – *Would the C of O come from the landlord?*

Kevin Forrestal – *Do you have a copy of the C of O?*

Answer: [Adam Kay] – Yes.

Marc A. Haken made a motion to approve the application for a Wine, Beer and Cider Liquor License for Crust on J Inc. d/b/a The Upper Crust, located at 67-11 Main Street, seconded by Kevin Forrestal.

Votes in favor:

Votes against: 0

Board Members who voted in favor: Kevin Forrestal, Marc A. Haken and Michael Hannibal.

Board Members who voted against: None.

The motion passed unanimously. Mr. Hannibal reiterated that the applicant should reach out to the 107th Precinct Community Affairs Unit. He provided contact information for NYPD 107th Precinct NCO and Community Affairs Officers for Quadrant D. He also added that the applicant should inform the Community Board of any concerns that arise. He announced that the 107th Precinct council meets once a month. He advised the applicant to go and introduce himself.

This meeting was adjourned at 8:57 p.m.

Respectfully submitted,

Izabela Szczepanska, Community Board 8 Staff

July 20, 2021