



Chairperson, Martha Taylor

*The City of New York*  
*Borough of Queens*

**Community Board 8**

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District Manager, Marie Adam-Ovide

**Liquor License Committee Meeting**

**Date:** Wednesday, August 9, 2022  
**Time:** 7:30 p.m.  
**Place:** [Hybrid Meeting](#)  
Community Board 8 Office  
197-15 Hillside Avenue  
Hollis, NY 11423  
& Via [WebEx](#)

**Michael Hannibal, *Liquor License Committee Chair***

**Board Members:** Solomon Davydov, Maria DeInnocentiis, Marc A. Haken, David Mordukhaev and Alan Ong

**Also, in attendance:** Roben Katanov – Applicant – Union Bistro NYC, Inc  
Marie Adam-Ovide, Community Board 8, District Manager  
Sandra Aikens-Williams, CB8 Staff Member

Liquor License Committee Chair Michael Hannibal called this meeting to order at 7:15 p.m. this was followed by self-introductions of all Board Members and staff.

**Purpose:**

This is a NEW application to the Community Board. This establishment is applying for a Wine, Beer and Cider License.

- I. **Union Bistro NYC, Inc.**  
**190-11/13 Union Turnpike, Fresh Meadows, New York, 11366**

**Michael Hannibal** – Mr. Hannibal confirmed that this new business is Union Bistro, a Middle Eastern Restaurant.

**Michael Hannibal** – One thing I came up with is that there isn't a current Certificate of Occupancy?

**Answer:** [Mr. Katanov] - Certificate of Occupancy, I don't have that. I have an architect working on it.

**Michael Hannibal** – As soon you receive it, please send it to us.

**Answer:** [Mr. Katanov] – Just confirm that will be received, correct?

**Michael Hannibal – A Letter of No Objection?**

**Answer:** *[Mr. Katanov]* – Yes, the Department of Buildings should be sending it to the architect any day.

**Michael Hannibal – Okay, as soon as that comes in, you'll be sure to send that in our direction?**

**Answer:** *[Mr. Katanov]* – Sure. Okay. But just confirm it is received, correct?

**Michael Hannibal – I guess you're under the 75-person threshold, you do not need a public assembly permit?**

**Answer:** *[Mr. Katanov]* – Yes.

**Michael Hannibal – I noticed here you said, you'll be open from 1p.m. to 11 p.m., 7 days a week. Has that changed or, are those still the hours of operations?**

**Answer:** *[Mr. Katanov]* – The operation for the beginning, it's going to be from 4 p.m. to 11 p.m. and from Sunday to Thursday. In the future, because this is a Jewish community, we may have Shabbat memorial. Then we could be open seven days. Friday and Saturday, we'll be making Shabbat [dinner] for the family. That's in the future, for now, we're operating from 4 p.m. to 11 p.m. Sunday to Thursday? No lunchtime.

**Michael Hannibal - Please state for our records, how do you intend to prevent underage drinking?**

**Answer:** *[Mr. Katanov]* – I will meet with all my employees; tell them to check I.D.s.

**Michael Hannibal – Your have here the security measures taken. You talked about recorded background music. Can you talk a little bit about how and what security measures you are putting in place?**

**Answer:** *[Mr. Katanov]* – I have cameras in the front and back of the restaurant, which are recording before the service day. All employees will know everything is recorded and watching. I will be there from opening to closing.

**Michael Hannibal – With regards to the music, did you have that listed on your main application?**

**Answer:** *[Mr. Katanov]* – No, there is no music. It's not the catering hall. This is mood music.

**Michael Hannibal – Last question for you is in terms of the cleanliness of the location, how are you going to be there almost 10 hours a day? Are you and your staff going to be monitoring outside for any trash like cigarette butts? Do you have any protocols in place for that?**

**Answer:** *[Mr. Katanov]* – Yes, I have an ashtray box in the front of the building. Before operating the business, we're cleaning around before the start of their tour. All my employees know what to do at the start of their shift.

**Michael Hannibal – That completes my mandatory questions. Maria, do you have any questions?**

**Maria DeInnocentiis** - Yes, I do. I only have 1 question. You said you are going to have 65 people coming to the restaurant at any given time. What is the maximum occupancy for that that restaurant right now?

**Answer:** *[Mr. Katanov]* – The maximum is going to be 55 to 65.

**Maria DeInnocentiis** - How many people can that restaurant hold? Legally is it that high?

**Answer:** *[Mr. Katanov]* – No, it's going to be 30 – 40 tops, so far.

**Maria DeInnocentiis** – Marie is there anything that shows what the occupancy is for that location?

**Marie Adam-Ovide** - I checked with Sam Schechter at the Department of Buildings. He said, they are at 65 persons maximum, and they do not require a public assembly permit.

**Maria DeInnocentiis** - It seems like a large number. So, I was wondering if it was the maximum of what they were expecting? Thank you.

**Michael Hannibal** – Alan, do you have any questions?

**Alan Ong** - I know you mentioned your hours will be Thursday through Sunday from 4 p.m. to 11 p.m. and probably in the fall you will open for Shabbat seven days a week?

**Answer:** *[Mr. Katanov]* – No, it's going to be opened five days.

**Alan Ong** - Is there any chance you will be opening late on Saturday when Shabbat ends, especially on the weekend extended hours?

**Answer:** *[Mr. Katanov]* – No.

**Alan Ong** - No questions, no objections. Thank you very much.

**Michael Hannibal** – Solomon do you have any questions?

**Solomon Davydov** – No, for the most part all of my questions were answered. No objections, so far.

**Michael Hannibal** – Marc do you have any questions?

**Marc A. Haken** – When you were just asked how many people do you expect, did I hear 40 couples?

**Answer:** *[Mr. Katanov]* – Not 40 couples, total 40 people 35 to 40 people. The most I could fit is 55 to 60.

**Marc A. Haken** – According to the application 65.

**Answer:** *[Mr. Katanov]* – Yes.

**Marc A. Haken** – You never intend to have 65.

**Answer:** *[Mr. Katanov]* – Yes. Right.

**Marc A. Haken** – Then you said you are going to be there 6 to 7 days a week. Are you going to be there 6 days or 7 days?

**Answer:** *[Mr. Katanov]* – So far, 5 days.

**Marc A. Haken** – So you are going to be there neither of those two days?

**Answer:** *[Mr. Katanov]* – From Sunday to Thursday, when they have Shabbat memorial or something for Friday and Saturday, I must be there too.

**Marc A. Haken** – On the application you said, “I will be there 6 to 7 days a week.”

**Answer:** *[Mr. Katanov]* – Yes.

**Marc A. Haken** – You're not going to be there 6 to 7 days.

**Answer:** *[Mr. Katanov]* – Yes. I will be there for sure.

**Marc A. Haken** – Okay, so now you're saying that you'll be there at 5 days for 5 days a week.

**Answer:** *[Mr. Katanov]* – Yes.

**Marc A. Haken** – When I look at hours of service, 1 p.m. to 11 p.m., 7 days a week. When you started to talk to us, you said, no in the beginning. It's going to be Sunday, Monday, Tuesday, Wednesday, Thursday, and I assume closed Friday and Saturday, for the Shabbat. but then you said you're going to be open 7 days a week, after that.

**Answer:** *[Mr. Katanov]* – After that, no. In the future, [we will open] Friday, and Saturday, I have to open it. For sure, now [we are open] five days a week from Sunday to Thursday. That means Friday night and Saturday daytime.

**Marc A. Haken** – What kinds of food will you be serving?

**Answer:** *[Mr. Katanov]* – This is a steakhouse, so steak. Middle Eastern Steakhouse.

**Marc A. Haken** – Will you be cooking on Shabbat?

**Answer:** *[Mr. Katanov]* – No, someone will prepare it. We just warm up and give to the people. We are not allowed to open the oven.

**Marc A. Haken** – I assume the food will be kosher.

**Answer:** *[Mr. Katanov]* – Yes.

**Marc A. Haken** – Thank you.

**Marie Adam-Ovide** – For the purpose of the application he has to put seven days even if he is not going to open for seven days every week.

**Maria DeInnocentiis** - I think you are saying that he has to apply for seven days, even if he may only be open seven days every once in a while.

**Marie Adam-Ovide** – Exactly.

**Maria DeInnocentiis** - That's fine.

**Michael Hannibal** – We have noticed one Department of Buildings violation, from 2019, it may be before your ownership. Also, there was one dated July 14, 2022. Can you give us an update on that?

**Maria DeInnocentiis** – What type of violations were they?

**Michael Hannibal** – Work without permit for the back of the location. Are you aware of those two violations?

**Answer:** *[Mr. Katanov]* – It's already removed I knocked down that building. The previous owner built the room. It's already knocked down, is inspected, and passed already. It is no more there. The violations have been removed. No violation.

**Michael Hannibal** – The violations are still there, we just pulled this down today.

**Answer:** *[Mr. Katanov]* – I have the proof there are no violations from the Department of the Buildings.

**Michael Hannibal** – It is still there as of today. So, if you do have it and it's resolved, send that to us, so we can get into the files. I would say sooner the better.

**Answer:** [Mr. Katanov] – It's going to take a bit of time; I am waiting for it to be cleared. They're supposed to get it to me any day. I paid for the violation. That was on the previous owner. I cleaned up everything now.

**Michael Hannibal** – We'll be expecting some type of record that this has been resolved. The Department of Buildings compliance history events says, “though you submitted a certificate for the correction, the certificate was disapproved on 7/28/22. It must be submitted to the Administrative Enforcement Unit. The violation will continue to remain active or open on the Department of buildings records until acceptable proof is submitted to this Administrative Enforcement Unit.” It says, “even if you have paid the penalty imposed by the department.” I would ask you to look that up because it's telling us that it wasn't approved.

**Answer:** [Mr. Katanov] – I have to talk with my architect because he told me to say everything is done already and he emailed to me, too.

**Michael Hannibal** – What we have here is telling us it wasn't approved. Disapproved.

*Marc A. Haken made a motion to approve the Wine, Cider and Beer Liquor License for Union Bistro NYC, Inc. located at 190-11/13 Union Turnpike, seconded by Solomon Davydov, pending the receipt of proof of satisfaction on the two violations and upon receipt by this community board of a Certificate of Occupancy or a DOB Letter of No Objection.*

*Michael Hannibal asked the committee members for their vote.*

Votes in favor: 5

Votes against: 0

**Board Members** who voted in favor: Michael Hannibal, Solomon Davydov, Maria DeInnocentiis, Marc. A. Haken, Alan Ong, David Mordukhaev lost connection and was off-line.

**Board Members** who voted against: None.

*Mr. Hannibal advised Mr. Katanov to establish a working relationship with the local precinct. The contact information for the 107<sup>th</sup> Precinct and its local Neighborhood Coordination Officers (NCOs) for their sector. Their contact information will be sent to them to have it in hand.*

*A letter of 'No Objection' will be sent to the State Liquor Authority in favor to the new application of this establishment. After a copy of a Certificate of Occupancy or No Objection is submitted to Community Board 8.*

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*Mr. Hannibal thanked everyone for coming.*

This meeting was adjourned at 7:45p.m.

*Respectfully submitted,  
Sandra Aikens-Williams, Community Board 8 Staff  
August 16, 2022*