



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: Tuesday, September 10, 2019
Time: 7:30 p.m.
Place: Community Board 8 Office
197-15 Hillside Avenue
Hollis, NY 11423

Michael Hannibal, *Liquor License Committee Chair*

Board Members: Kevin Forrestal and Marc A. Haken.

Also, in attendance: Jae Yu, Applicant Representative – A Small Dream Inc.
Braulio Valdez, Owner – A Small Dream Inc.
Nehal Trivedi, Applicant Representative – Rajmahal1 Inc.
Varinder K. Gogna, Owner – Rajmahal1 Inc.
Masun Kjn, Manager – Rajmahal1 Inc.
Adam Kay, Owner – Crust on J Inc.
Marie Adam-Ovide, Community Board 8, District Manager
Izabela Szczepanska, Community Board 8 Staff

Liquor License Committee Chair Michael Hannibal called this meeting to order at 7:37 p.m. This was followed by self-introductions of all Board Members and staff.

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-premise liquor licenses. This establishment is applying for a Wine, Beer and Cider license for a restaurant with no outdoor area.

**I. A Small Dream Inc.
138-59 Queens Boulevard, Briarwood, NY 11435**

Michael Hannibal – *We have already established that this is a restaurant. Do you have a Certificate of Occupancy (C of O)?*

Answer: [Jae Yu] – Yes, we do (copy was left at the office).

What is the maximum occupancy for the premise?

Answer: [Jae Yu] - The C of O has 90 people with the five stores. 90 divided by 5 is about 18.

An occupancy of 18?

Answer: [Jae Yu] - Yes.

You would not need a Public Assembly Permit.

A discussion ensued regarding the C of O. DM Marie Adam-Ovide stated that the C of O states it is for five stores and does not say restaurant. Mr. Jae Yu argued that this C of O is a Use Group 6 which allows for retail stores and restaurants. Mr. Hannibal stated that the CB8 Office will check and confirm with the Commissioner's Office to see if it allows restaurants, if not, the C of O will need to be amended.

What are the hours of operation?

Answer: [Jae Yu] - It will be 7:00 a.m. to midnight. Seven days a week serving breakfast, lunch and dinner.

How do you plan to prevent underage drinking?

Answer: [Jae Yu] - The alcohol is controlled. It will be stored in a controlled area. When the customer comes in and asks for any alcoholic beverage everyone sitting down will be asked to show ID. Then we are going to hand deliver the alcoholic beverages to the table. If anybody of that group is underage, we will refuse to serve them alcohol. This way it is clear to see who is drinking and who is not. Nobody drinks when someone underage is at the table.

Kevin Forrestal – *No one at the table can drink then?*

Answer: [Jae Yu] – No.

Michal Hannibal - *What security measures will be taken?*

Answer: [Jae Yu] - It is not a big place (336 sq. ft.). Half of it is the customer area and the other half is the kitchen area. We have enough staff to monitor the customer's behavior. If a customer is drunk, we will refuse to serve them alcohol. We are always going to monitor their behaviors and try to prevent any problems.

Will any of your employees or workers have some type of security training?

Answer: [Jae Yu] - We are going to take the training provided by the NY State Liquor Authority. We will be certified.

Is that a given or is that a possibility?

Answer: [Jae Yu] - We are planning to do it.

How will you maintain cleanliness of the establishment?

Answer: [Jae Yu] - We are not expecting for people to wait outside. Every day in the morning around 10:00 a.m. we are going to clean and sweep the street. The store frontage is only 12 feet wide. We will constantly monitor the outside. If it is dirty, the employee will go out and clean the sidewalk.

Mr. Hannibal asked Marc A. Haken if he had any questions for the applicant.

Marc A. Haken – *How many total customers can you accommodate at one time? You said you have five tables and each table has how many people?*

Answer: [Braulio Valdez] – 19 people. A regular table sits 4 people.
4 people. 4 times 5 is 20.

Answer: [Braulio Valdez] – Some have 2 seats.

I am hearing 18 people, but when I spoke with you, you said 5 tables of 4 each which is 20 people. So, it's not 5 tables.

Answer: [Jae Yu] - There are 2 tables with 4 seats and 3 tables with 2 seats (*diagram was given and left at office*).

That is 14 people.

Answer: [Jae Yu] - Yes.

The total capacity of the restaurant is 14 customers. How many waiters?

Answer: [Braulio Valdez] – There is only one of me.

There will be one waiter. How many waitresses?

Answer: [Braulio Valdez] – One.

There will be one service person. Plus, a cook will be in the back.

Answer: [Braulio Valdez] – No, that’s the cook. I have a cook and a dishwasher.

There is a cook and a dishwasher in the kitchen plus one server person in the front?

Answer: [Braulio Valdez] – Yes, and me.

One service person and you that makes 4 correct?

Answer: [Braulio Valdez] – Yes.

What type of food will you be serving?

Answer: [Braulio Valdez] – Columbian food/Spanish food (Mr. Jae Yu handed out a menu).

Is there a bar and table service?

Answer: [Braulio Valdez] – No, there is no bar. There is table service.

[Jae Yu] - They would just like to serve cocktails such as a margarita and pina colada which is liquor based.

Michael Hannibal – *I asked earlier about security and you mentioned you were planning on taking the training. Will one server be enough? Are you also taking the training yourself?*

Answer: [Braulio Valdez] – Yes, I can do it.

Marc A. Haken – *It is obvious that there are going to be times that he is going to be serving.*

Michael Hannibal – *I don’t think size in this day and age means anything anymore. It’s being prepared regardless of the size.*

Kevin Forrestal – *Do you have any contingency plans or if somebody gets sick to have somebody in reserve to come in? To exist on you and one person 7 days a week 365 days a year you may run into some problems with staffing.*

Answer: [Braulio Valdez] – No.

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. Rajmahal1 Inc. d/b/a Rajmahal.
144-01 Hillside Avenue, Jamaica, NY 11435**

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

Michael Hannibal – Do you have a Certificate of Occupancy?

Answer: [Nehal Trivedi] – We are now going to be applying for a permit and obtain a new C of O. Are you in the process of that right now?

Answer: [Nehal Trivedi] - An Architect was hired and will be filing a permit by the end of the month.

In terms of Place of Assembly Permit (PA). How many people will you have in terms of occupancy? **Answer:** [Nehal Trivedi] - As far as seating we are estimating somewhere from 40-60 as a seating restaurant. The banquet hall will be two separate rooms one a little bit smaller for personal gatherings and one a little bit bigger. We are estimating one would be about 100 people and the other one would be somewhere between 200-300 people.

Between the 60 people in the seating room and the 100 you can at any time have close to 300 people there. You need a PA. Is that being worked on as well?

Answer: [Nehal Trivedi] - Yes.

What are the hours of operation?

Answer: [Masun Kjn] – We are going to be open 7 days. Monday through Sunday from noon until 11:00 p.m.

Considering the amount of people, how do you intend to prevent underage drinking?

Answer: [Masun Kjn] – We are going to have security 6-7 days a week. They will be working every day at the door and bar.

Any type of training?

Answer: [Masun Kjn] – Yes, security must be trained and licensed.

How will you maintain cleanliness in front of the establishment (i.e. smokers (ashtray))?

Answer: [Masun Kjn] – Every day before 11:00 a.m. we will clean. We will clean the outside before we open the door.

Before 11:00 a.m.?

Answer: [Masun Kjn] – Yes, sir.

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

Kevin Forrestal – What is your goal for opening? When?

Answer: [Masun Kjn] – We are planning to open the restaurant approximately in December. The party hall is going to take a little time. We are thinking approximately in February.

I would suggest that in addition to the cleanliness that you put some sort of cigarette deposit outside.

Answer: [Masun Kjn] – That will definitively be done. We will have two, one on each side.

What kind of cuisine will it be?

Answer: [Masun Kjn] – It is Indian and Bangladeshi.

Mr. Hannibal asked if Marc A. Haken had any questions for the applicant.

Marc A. Haken – *What is there now? Is that where the Cadillac showroom was?*

Answer: [Masun Kjn] – No, now there is a 24-hour laundromat.

The block goes from 144th Street to 148th Street. When you cross the street there is another catering hall that used to be a bowling alley. Now it is a Bangladeshi catering hall.

Answer: [Masun Kjn] – That is the Taj Mahal. I was the owner until I sold it in 2017.

Now you are talking about having about 300 people there about at one time?

Answer: [Masun Kjn] – Yes.

Where are those people going to put their cars?

Answer: [Masun Kjn] – We have a parking lot basement (7,000 square feet). Hyundai used to park there.

There was one question on the application that you neglected to answer (19)? Are the premises located within 500 feet of three or more on-premises liquor establishments?

Answer: [Masun Kjn] – No.

Applicant filled in the answer “NO” for question number 19 and initialed the application.

Kevin Forrestal made a motion to approve the application for a full Liquor License for Rajmahall Inc. d/b/a Rajmahal, located at 144-01 Hillside Avenue, seconded by Marc A. Haken, pending the receipt of the C of O and Public Assembly Permit.

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 they go and introduce themselves. He welcomed them aboard. Mr. Haken let the applicant know that when you cross over it is the 103rd precinct. They would need to contact the 107th precinct.

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. Crust on J Inc. d/b/a The Upper Crust
67-11 Main Street, Flushing, NY 11367**

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

Michael Hannibal – *Do you have a Certificate of Occupancy?*

Answer: [Adam Kay] – Yes, but I do not have it on me at this moment.

We will be expecting that information from you. What is the maximum occupancy of the premise?

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 Cedarhurst, 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.

Kevin Forrestal 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 Marc A. Haken, pending the delivery of the C of O, PA if it is applicable and the floor plan indicating the capacity.

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 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

Monday, September 16, 2019