

HELBRAUN || LEVEY

BONDI-75 KENMARE STREET LLC
75 KENMARE STREET
NEW YORK, NY 10012

MANHATTAN COMMUNITY BOARD 2

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COMMUNITY BOARD No. 2, MANHATTAN

3 WASHINGTON SQUARE VILLAGE
NEW YORK, NY 10012-1899

www.cb2manhattan.org

P: 212-979-2272 F: 212-254-5102 E: info@cb2manhattan.org

Greenwich Village ✦ Little Italy ✦ SoHo ✦ NoHo ✦ Hudson Square ✦ Chinatown ✦ Gansevoort Market

COMMUNITY BOARD 2 APPLICATION FOR A LIQUOR LICENSE

Please fill out this questionnaire and return to the Community Board 2 office by fax or mail to arrive at least **5 business days** before the Committee meeting. In addition, bring **10 copies plus supporting material requested** to the SLA committee meeting.

Failure to complete and return the questionnaire and supporting materials on time will result in your item being removed from the agenda.

Failure to provide a completed questionnaire or failure to present before CB2 will result in notifying the State Liquor Authority (SLA) of your noncompliance with the community review process.

If you need to reschedule, please notify the Community Board 2 office no later than the Friday prior to the following months meeting. Speak to Florence Arenas at the Board Office. **A maximum of 1 layover request** will be granted per application. **Failure to reappear without notification will result in a recommendation to deny this application.**

The following supporting materials are **required** for this application:

1. A list of all other licensed premises within 500 ft. of this location including Beer and Wine.
2. Floor plans of the premise, including all tables and chairs and kitchen lay out to be licensed. Please also include any schematics for sidewalk café, backyard garden space and/or rooftop areas if applicable.
3. Provide any plans filed or to be filed with the Buildings Department.
4. Proposed menu, if applicable.
5. Certificate of Occupancy or Letter of No Objection for the premises.
6. Letter of Understanding or Letter of Intent from the Landlord.
7. Provide proof of community outreach with signatures or letters from Residential Tenants at location and from surrounding buildings. (i.e. a letter from the neighborhood block association or petition in support.)
8. A copy of your NYS Liquor Authority application as it will be submitted to the SLA. (excluding financial information)

APPLICANT INFORMATION:

Name of applicant(s):
BONDI-75 KENMARE STREET LLC

Trade name (DBA):
BONDI SUSHI

Premises address:
75 KENMARE STREET NEW YORK, NY 10012

Cross Streets and other addresses used for building/premise:

MULBERRY & MOTT/69-79 KENMARE STREET & 196-204 MULBERRY STREET

CONTACT INFORMATION:

Principal(s) Name(s):
DAVID HESS

Office or Home Address: [REDACTED]

City, State, Zip: NEW YORK, NY 10012

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact:
DANIEL HOLLANDER

Landlord's Telephone and Fax: [REDACTED]

NAMES OF ALL PRINCIPAL(s):	NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD
<u>DAVID HESS</u>	<u>BONDI SUSHI (6 W 28TH ST *FULL LIQ) AND NODA (37 W 20TH *FULL LIQ)</u>
<u>JUSTIN HAUSER</u>	<u>BONDI SUSHI (1140 3RD AVE) BONDI SUSHI (2052 BROADWAY)</u>
<u>AIDEN CARTY</u>	<u>BONDI SUSHI (156 N 4TH ST, BROOKLYN) BONDI SUSHI (246 5TH AVE)</u>

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):

WE ARE A WELL-KNOWN SUSHI RESTAURANT OFFERING A SUSHI COUNTER AND EXPRESS AREA FOR TAKEOUT AND DELIVERY.

WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR (MARK ALL THAT APPLY):

- a new liquor license (___ Restaurant ___ Tavern / On premise liquor ___ Other)
- an UPGRADE of an existing Liquor License
- an ALTERATION of an existing Liquor License
- a TRANSFER of an existing Liquor License
- a HOTEL Liquor License
- a DCA CABARET License
- a CATERING / CABARET Liquor License
- a BEER and WINE License
- a RENEWAL of an existing Liquor License
- an OFF-PREMISE License (retail)
- OTHER : _____

If upgrade, alteration, or transfer, please describe specific nature of changes:
(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

THIS IS A CHANGE IN CLASS - UPGRADING TO FULL LIQUOR. NO OTHER CHANGES TO OPERATIONS. _____

If this is for a new application, please list previous use of location for the last 5 years:

Is any license under the ABC Law currently active at this location? X yes _____ no

If yes, what is the name of current / previous licensee, license # and expiration date: _____

BONDI-75 KENMARE STREET LLC: 1321833 (BEER AND WINE)

Have any other licenses under the ABC Law been in effect in the last 10 years at this location?

___ yes X no

If yes, please list DBA names and dates of operation:

N/A

PREMISES:

By what right does the applicant have possession of the premises?

Own Lease Sub-lease Binding Contract to acquire real property other: _____

Type of Building: Residential Commercial Mixed (Res/Com) Other: _____

Number of floor: 1 Year Built : 2019

Describe neighboring buildings:

MIXED-USE, RESIDENTIAL AND COMMERCIAL

Zoning Designation: C6-1, C6-2, LI

Zoning Overlay or Special Designation (applicable) SPECIAL LITTLE ITALY DISTRICT

Block and Lot Number: 480 / 9

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? yes no

Is the premise located in a historic district? yes no

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC? yes no, please explain : N/A

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space) no yes : explain _____

What is the proposed Occupancy? 22

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

no yes

If yes, what is the maximum occupancy for the premises? 22

If yes, what is the use group for the premises? 6

If yes, is proposed occupancy permitted? yes no, explain : LNO ISSUED

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit? yes no ***N/A**

Do you plan to file for changes to the Certificate of Occupancy? yes no
(if yes, please provide copy of application to the NYC DOB)

Will the façade or signage be changed from what currently exist at the premise? no yes

(if yes, please describe: N/A

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 970 SQ. FEET

If more than one floor, please specify square footage by floors: N/A

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?

N/A

If more than one floor, what is the access between floors? N/A

How many entrances are there? 2 How many exits? 2 How many bathrooms ? 1

Is there access to other parts of the building? no yes, explain: _____

OVERALL SEATING INFORMATION:

Total number of tables? 0 Total table seats? 0

Total number of bars? 1 Total bar seats? 22

Total number of "other" seats? _____ please explain : _____

Total OVERALL number of seats in Premises : 22

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 22

How many service bars are being applied for on the premises? 0

Any food counters? no yes, describe : SUSHI FOOD COUNTER

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: 1 CUSTOMER BAR

50 FEET, L-SHAPED WITH 23 SEATS - primary function is as a sushi counter for preparation and food service.

* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

PROPOSED METHOD OF OPERATION:

What type of establishment will this be? (check all that apply)

Bar Bar & Food Restaurant Club/ Cabaret Hotel Other: _____

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:
11AM to 11PM 11AM to 11PM 11AM to 11PM 11AM to 11PM 11AM to 11PM 11AM to 11PM 11AM to 11PM

Will the business employ a manager? no yes, name / experience if known : Darren Wightman

Will there be security personnel? no yes(if yes, what nights and how many?) _____
Do you have or plan to install French doors, accordion doors or windows that open? no yes

If yes, please describe : No, but Entrance/Door will close by 9pm, per previous signed stips (no changes)

Will you have TV's ? no yes (how many?) _____

Type of MUSIC / ENTERTAINMENT: Live Music Live DJ Juke Box Ipod / CDs none

Expected Volume level: Background (quiet) Entertainment level Amplified Music
(check all that apply)

Do you have or plan to install soundproofing? no yes

IF YES, will you be using a professional sound engineer? N/A

Please describe your sound system and sound proofing: _____
4 SMALL SONOS STYLE SPEAKERS

Will you be permitting: promoted events scheduled performances outside promoters

any events at which a cover fee is charged? private parties (ON OCCASSION)

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? no yes (if yes, please attach plans)

Will you be utilizing ropes movable barriers other outside equipment (describe) _____

Are your premises within 200 feet of any school, church or place of worship? no yes

If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises (no larger than 8 ½ " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: (N/A)

Address: _____ Distance: _____

Name of School / Church: _____

Regarding Plan to Manage Cleanliness and Foot Traffic on Sidewalk:

- No smoking will be allowed in front of premise
- No lines will be formed outside
- Owner/manager will ensure that deliveries occur quickly and efficiently to prevent congestion. Boxes are not left sitting at the curb, brought straight in to premise.
- If trash is not picked up in a timely manner, staff will bring trash bags/debris back into premise until pickup can occur.
- Will use garbage bags that will not allow liquids to spill out onto the sidewalk.
- Sidewalk space will be swept and kept clean of food waste and debris throughout the shift and upon closing.
- The business is a short walk from multiple subway and bus routes and the majority of their guests arrive on foot, public transportation or taxi.

Regarding Plan to Manage Vehicular Traffic

- The applicant does not expect that this will be an issue given the character of their proposed establishment and the small size of it. To ensure that this does not become an issue, all staff will be instructed to monitor the sidewalk and curb area to dispel groupings of people and keep the sidewalk clear. These applicants have an existing restaurant in New York City that is similarly situated. They have proven effective at maintaining order outside the establishment their and would employ the same techniques here.

Address: (N/A) _____ Distance: _____

Name of School / Church: _____

Address: _____ Distance: _____

Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Darren Wightman Phone: _____

Address: [REDACTED] _____

Email : darren@bondisushi.com _____

Application submitted on
behalf of the applicant by:

Signature

Print or Type Name HEATHERKIRK

Title REPRESENTATIVE

Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.



Community Board 2, Manhattan
SLA Licensing Committee
Carter Booth, Co-Chair
Robert Ely, Co-Chair

Jeanine Kiely, Chair
Susan Kent, First Vice Chair
Valerie De La Rosa, Second Vice Chair
Bob Gormley, District Manager



Antony Wong, Treasurer
Eugene Yoo, Secretary
Ritu Chatterjee, Assistant Secretary

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COMMUNITY BOARD 2 APPLICATION FOR A STATE LIQUOR AUTHORITY LICENSE ADDENDUM FOR OUTDOOR SEATING

For a Liquor License Application that includes any outdoor areas, please complete the following:

- Submit a diagram of outdoor seating indicating length and width of area(s) and location of all tables and chairs. Include all obstructions (trees, fire hydrants, proximity to bus stops, bike racks, signs, etc.).
- Submit photos of the premises where the sidewalk café and/or roadbed will be located. Required photos show one frontal, one left and one right side view of proposed sidewalk café and/or roadbed.
 - Photos must show complete sidewalk and/or roadway area where sidewalk café and/or roadbed will be including views to curb and neighboring properties.
 - If seating is in a rear yard show photos of yard and surrounding area, including upper view of adjacent buildings.

Sidewalk café will have no more than *(If premises is located on a corner please indicate for both streets):*

4 tables and 8 seats on KENMARE Street

4 tables and 8 seats on MULBERRY Street

Hours of sidewalk café: 11am to 10pm .

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): _____

TREE WITH GUARD ON KENMARE - SIDEWALK WIDTH: KENMARE (20 FT) / MULBERRY 13FT 8 IN

Roadbed will have no more than *(If premises is located on a corner please indicate for both streets):*

_____ tables and _____ seats on _____ Street

_____ tables and _____ seats on _____ Street

Hours of roadbed: _____ to _____ .

Describe any obstructions (trees, fire hydrant, proximity to bus stop, etc): _____

Rear yard will have no more than _____ tables and _____ seats

Hours of rear yard: _____ to _____ .

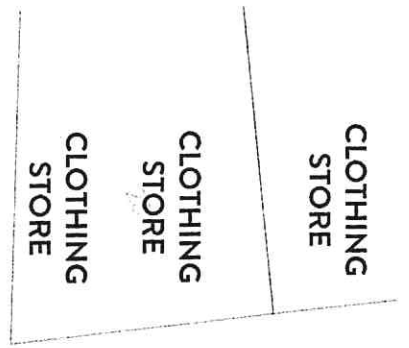
Does seating extend beyond the business frontage? No Yes

Will outdoor dining structures **on the sidewalk** be enclosed on three (3) or more sides? No Yes

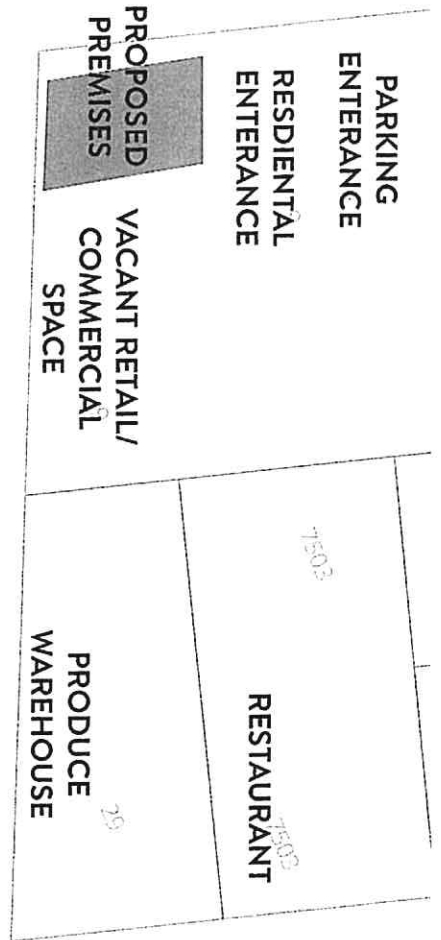
Will outdoor dining structures **on the roadbed** be enclosed on three (3) or more sides? No Yes

Is there any outdoor music, speakers or TVs? No Yes, please describe: _____

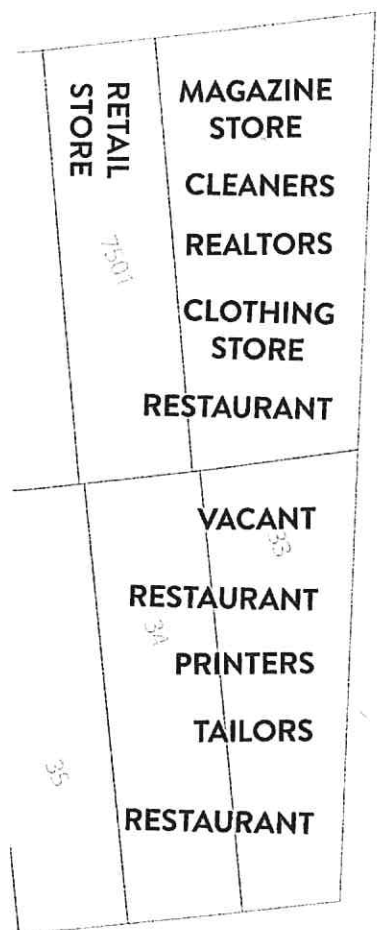
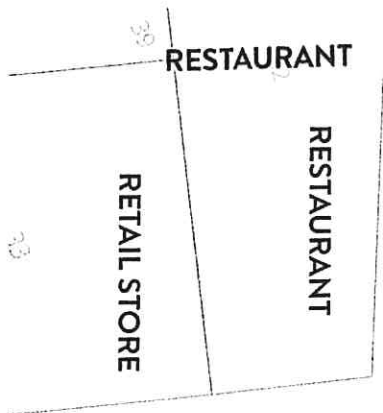
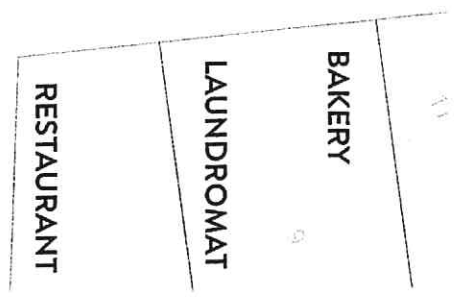
Will heating elements be used? No Yes, please describe: _____



Mulberry Street



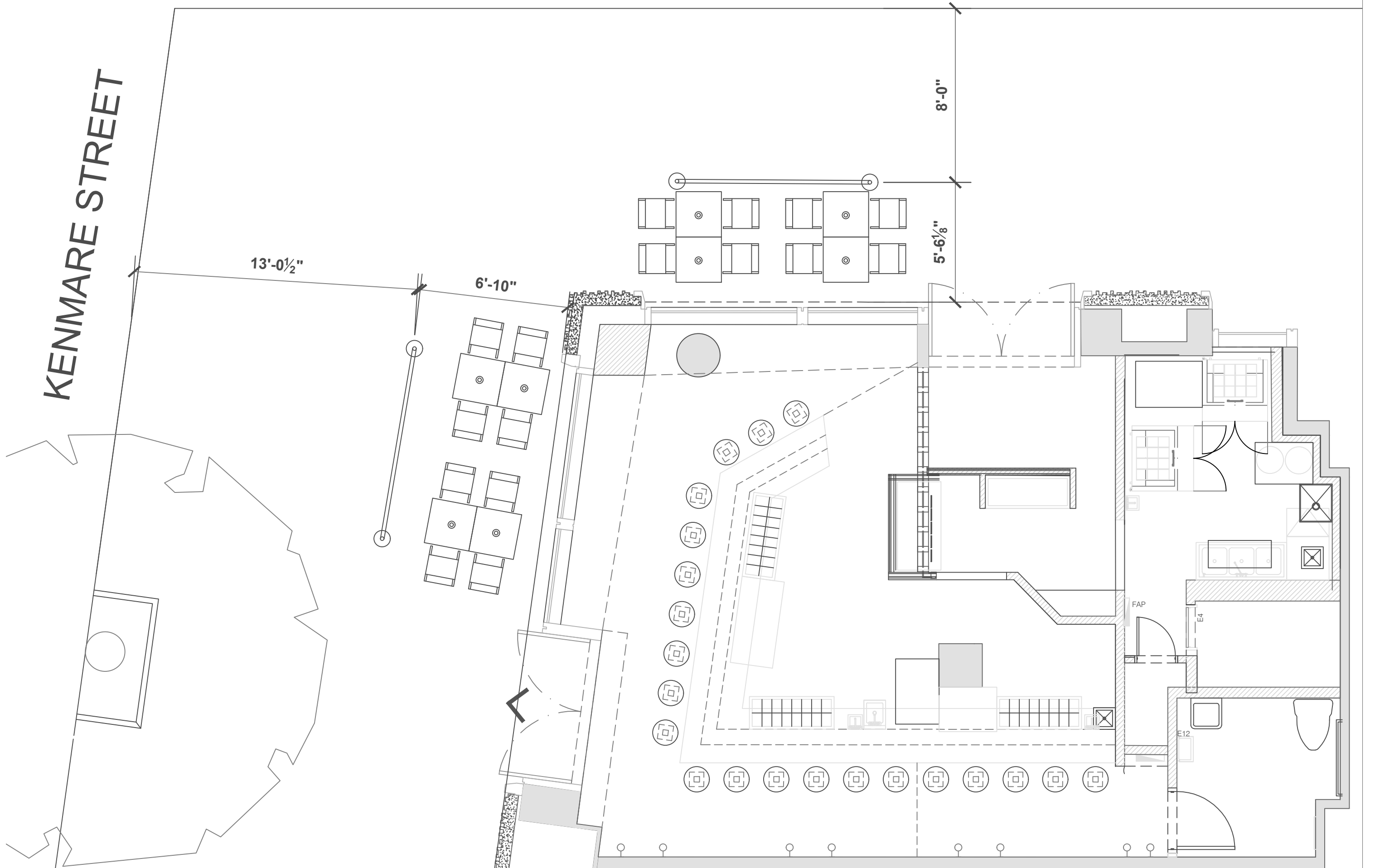
Kenmare Street (80 ft)



BLOCK PLAN
BONDI SUSHI
75 KENMARE ST.

MULBERRY STREET

KENMARE STREET



BONDI

LUNCH MENU

AVAILABLE 11AM - 5:30PM

LUNCH SPECIALS

\$26

1 APPETIZER OR SASHIMI
2 NIGIRI PIECES
(Must order one type)
1 HANDROLL

\$32

1 APPETIZER OR SASHIMI
4 NIGIRI PIECES
(Must order two types)
2 HANDROLLS

\$38

1 APPETIZER OR SASHIMI
6 NIGIRI PIECES
(Must order three types)
2 HANDROLLS

APPETIZERS

MISO SOUP	6.00
EDAMAME	7.00
SPICY EDAMAME	7.00
SHISHITO PEPPERS	8.00

SASHIMI

KING SALMON	8.00
YELLOWTAIL JALAPEÑO	9.00
HOKKAIDO SCALLOP	15.00
SEARED TUNA TATAKI	14.00

CRISPY RICE

6 PIECES PER ORDER
CAN CHOOSE 1-2 TYPES

SPICY TUNA	18.00
SALMON	18.00
YELLOWTAIL	18.00
LOBSTER YUZU	18.00
TRUFFLE AVOCADO	18.00

OMAKASE

12 PIECE TASTING MENU

75.00

CAN'T DECIDE? LEAVE IT UP TO OUR CHEFS!
OUR LATEST 12 PIECE TASTING MENU

NIGIRI

2 PIECES PER ORDER

SEARED ALBACORE	6.00
YELLOWTAIL SCALLION	8.00
SEA SCALLOP LIME + PINK SEA SALT	9.00
BOTAN EBI LIME	10.00
KING SALMON	8.00
LEAN TUNA TOFU SAUCE	7.00
CHU TORO KIZAMI WASABI + CAVIAR	12.00
STRIPED JACK SCALLION	9.00
SEA BREAM	8.00
SEARED O TORO TRUFFLE SALT	12.00
UNAGI	8.00
IKURA	9.00
SPICY CRAB	9.00
SEARED A5 WAGYU	14.00

HANDROLLS

SUB WHITE RICE FOR CAULI RICE +2

HANDROLL SPECIAL	40.00
PICK ANY 5 HANDROLLS	
YELLOWTAIL SCALLION	8.00
TORO SCALLION	12.00
SEARED UNAGI AVOCADO	7.00
HOT & SPICY BLUE CRAB	9.00
HOT & SPICY SCALLOP	9.00
LOBSTER	12.00
WAGYU	14.00
SPICY TUNA	9.00
SALMON IKURA	10.00
EGGPLANT MISO	8.00
TRUFFLE AVOCADO w/ SUNDRIED TOMATO & CUCUMBER	8.00
MUSHROOM TOMATO	8.00

DIPPING SAUCES

TO DIP, SHARE, OR BOTH

SPICY MAYO
EEL SAUCE
PONZU SAUCE
CARROT GINGER DRESSING
SESAME DRESSING
TAMARI
1.50 / EACH

DESSERT

YUZU CREME BRULEE	9.00
BLACK SESAME LAVA CAKE	9.00
mochidoki® MOCHI, VARIETY OF 3	10.00

An automatic 20% gratuity will be applied to all parties of 6 or more.

COCKTAILS

SEAFOAM

CITRUS SAKE, COCCHI AMERICANO, BLUE SPIRULINA, YUZU TOPPED WITH SEAFOAM

HONEY DEW

SHOCHU, MIDORI, CUCUMBER, SHISO, LIME WITH BRUT SPARKLING WINE

HERB GARDEN

SAKE, UME SHISHO, LEMON JUICE, BASIL SYRUP AND A SPLASH OF SELTZER

WHITE LILY

SUDACHI SHOCHU WITH YUZU, LEMON AND CALPICO

BUMBLE BEE

SAKE, COCCHI AMERICANO, HONEY, THYME AND A SPLASH OF TONIC

BLACK VELVET

OUR TAKE ON AN ESPRESSO MARTINI WITH SAKE, CYNAR, SWEET VERMOUTH, COFFEE AND OKINAWA SUGAR

LAVENDER HAZE

WITH SAKE, LEMON, BUTTERFLY PEA AND LAVENDER

UME MOJITO

UME PLUM WINE, FRESH MINT AND LIME

SOTO LEMONADE

SOTO BLACK SAKE, LEMON JUICE AND A SPLASH OF SELTZER

SPICY JUNMAI & TONIC

CHILI INFUSED JUNMAI SAKE WITH A SPLASH OF TONIC AND A DASH OF LIME

YUZU COOLER

SOTO SAKE, SANZO YUZU SPARKLING WATER AND LIME + YUZU JUICE

TOKYO MULE

SOBA INFUSED SHOCHU TOPPED WITH PINEAPPLE, LIME AND GINGER BEER

SPICY YUZU MARGARITA

HERRADURA TEQUILA, YUZU SAKE, JALAPENO + LIME JUICE

MINT CALPICO

VODKA, CALPICO, CLUB SODA + LEMON

HOT COLD TODDY

Johnnie Walker Black Label Scotch, Tea, Science, Magic

PALOMITAS

Matchbook Distilling Co. Flatlander Goose, Patron Reposado, Brown Butter, Grapefruit, Carbonation, Malted Popcorn Sugar Conversion

SOKA PUNCH

Empirical Soka, Grey Goose Vodka, Whey, Cranberry, Clove, Almond, Lemon, Thyme, Carbonation, Rapid Infusion

TROPICANA

Ketel One Vodka, Suntory Toki Whisky, Orange Juice, Vanilla, Mango, Hojicha, Lactic Acid, Blast Frozen Orange Vessel

PB&J

Suntory Toki Whisky, Umeshu, Verjus, Sesame Paste, Bitter Almond, Cocoa Butter, Concord Grape, Texture Adjustment

PEARSNIP COLADA

Havana Club Añejo Blanco Rum, Wray and Nephew Rum, Coconut, Pear, Lime, Uncommon Flavor Combination

SYMPHONY OF SENSES

Siete Misterios Doba-Yej Mezcal, Nasturtium, Lime, Vacuum Maceration

JUNGLE NERD

Diplomatico Planas Rum, Koji, Martini Extra Dry Vermouth, A Whole Pineapple, Zero Waste

C.R.E.A.M.

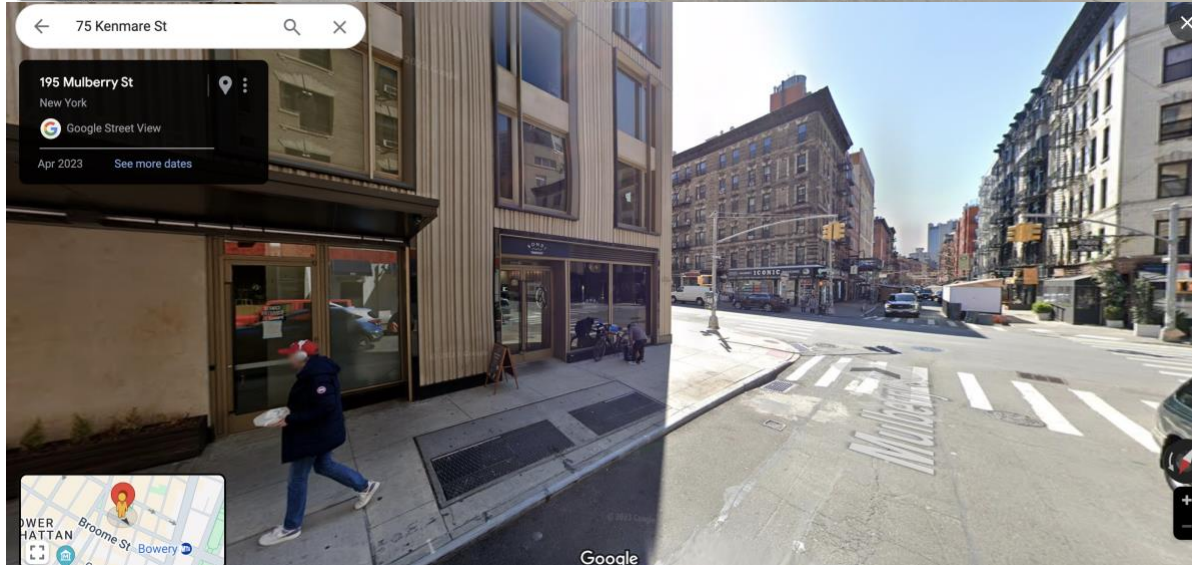
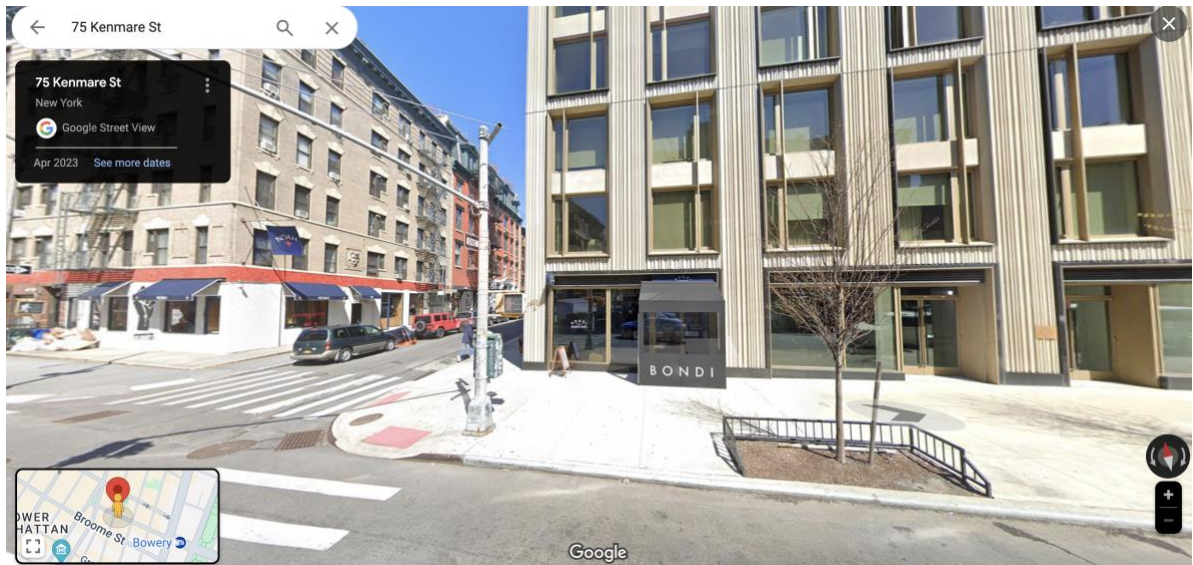
Hennessy V.S.O.P. Michter's Rye, Aged Sake, Caramelized White Chocolate, 30 Year Sherry, Manchego Cheese, Shige's Eel Poaching Liquid

DIRTIEST MARTINI

Belvedere Vodka, Freeze Dried Olives, White Soy, Magic Powder

HONEYPENNY

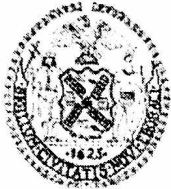
Bombay Sapphire Gin, Komasa Gin, Grey Goose Vodka, Honey, Flowers, Beewax, Enlightenment Wine Memento Mori Mead, Golden Raisins, Ultrasonic Homogenization











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Community Board 2 Liquor License Stipulations

The original signed and notarized form must be returned to the CB2 office by

I, David Hess as a qualified representative of BONDI

Located at 75 KENMARE STREET, New York, New York agree to the following stipulations:

Application Type: [] OP Restaurant / Tavern [X] RW [] TW [] Alteration SN [] Other:

[X] Premise will be advertised and operated as a SUSHI RESTAURANT & TAKEOUT

[X] Hours of operation:

Sunday: 11 AM to 11 PM Thursday: 11 AM to 11 PM
Monday: 11 AM to 11 PM Friday: 11 AM to 11 PM
Tuesday: 11 AM to 11 PM Saturday: 11 AM to 11 PM
Wednesday: 11 AM to 11 PM

(Premises will open no later than stated opening time and no patrons will remain after stated closing time.)

- [X] Will operate full service restaurant, specifically a (type of restaurant) SUSHI RESTAURANT & TAKEOUT with the kitchen open and full menu items available until closing every night.
[] Will operate with less than a full service kitchen, but will serve food during all hours of operation.
[X] Will not operate as a Lounge, Tavern or Sports Bar or allow any portion of premises to be operated in that manner.
[X] Will not have televisions. [] Will have no more than television(s) no larger than (there will be no projectors)
[X] Will not operate a backyard garden or any outdoor area for commercial purposes (not including licensed sidewalk cafe)
[] Will operate my backyard garden / rooftop / outdoor area for dining purposes only, no music and no earlier than and no later than (all patrons and staff will be cleared at this hour and area closed)
[] Will operate sidewalk cafe no later than (all tables & chairs will be removed at this hour)
[] Sidewalk Cafe is not included in this application. [X] Will not have a sidewalk cafe now or in the future.
[X] Will play quiet ambient recorded background music only. No music will be audible in any adjacent residences anytime.
[X] Will close all doors & windows at 9 p.m. every night and anytime there is amplified music, live music or DJ.
[X] Will not install or have French doors, operable windows or open facades.
[X] Will not make changes to the existing facade except to change signage or awning.
[X] Will comply with NYC Department of Buildings Regulations & keep current at all times required Permits & Certificates.
[X] Will not have unlimited drink or unlimited food & drink specials. Will not have "boozy brunches". No pitchers of beer.
[X] There will be no "bottle service" or the sale of bottles of alcohol except for the sale of bottles of wine products.
[X] Will appear before CB2, Manhattan prior to submitting any changes to any stipulation agreed to herein.

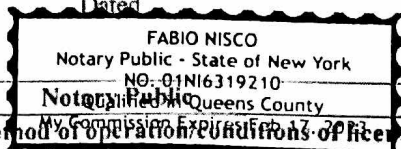
Will not have: [X] Dancing [X] DJs [X] Live music [X] Promoted events [X] Any event where cover fee is charged [X] Scheduled performances, [X] Velvet ropes or metal barricades [X] Security Personnel/Doorman.

• WILL ENSURE BICYCLE DELIVERY DOES NOT OBSTRUCT SIDEWALK.

Residents may contact the Manager/Owner at the following phone number. Any complaints will be addressed immediately

Name: David Koontharam Phone Number: [REDACTED]

Signed David Hess Print Name David Hess Dated 8-20-2019
Sworn to this 20th day of August 2019



CB2 and Applicant/Licensee request that the S.I.A add these stipulations to the method of operation conditions of license.