

# Manhattan Community Board 4

(All Fields Must Be Completed)

## Liquor License Stipulations Application

<b>APPLICANT</b>		<b>DOING BUSINESS AS (DBA)</b>		
T. Taco		Diego's Mexican Grill		
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>		
714 9 <sup>th</sup> Avenue		48 <sup>th</sup> & 49 <sup>th</sup> Streets		
<b>OWNER</b>	<b>NAME:</b>	Salma A. Lopez	<b>ATTORNEY</b>	
	<b>PHONE:</b>		<b>NAME:</b> Franklin DiPacheco	
	<b>FAX:</b>		<b>PHONE:</b> 212-567-7113	
<b>MANAGER</b>	<b>NAME:</b>		<b>FAX:</b> 212-567-5368	
	<b>PHONE:</b>		<b>LANDLORD</b>	
	<b>FAX:</b>		<b>NAME:</b> Walter G. Steekman	
		<b>PHONE:</b> 917-921-7929	<b>FAX:</b>	
<b>DESCRIPTION OF BUSINESS</b>				
Establishment Type:		<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input type="radio"/> Other (Explain):		
Method of Operation:		<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain):		
License Type:		<input checked="" type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer		
<b>APPLICATION TYPE</b> (check one)	<input type="radio"/> New	Has applicant owned or managed a similar business?	<b>YES</b>	<b>NO</b>
		What is/was the name of establishment?		
		What is/was the address of the establishment?		
		What were the dates the applicant was involved with this former premise?		
	<input checked="" type="radio"/> Transfer	What is the prior license #?	1026420	
		What is the expiration date on the prior license?	October 31, 2014	
		Are you making any alterations or operational changes?	<b>YES</b>	<input checked="" type="checkbox"/> <b>NO</b>
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>		
	<input type="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
<i>Please describe the nature of the alterations and attach the plans</i>				

OPERATIONAL ISSUES									
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	12pm-11 PM	12pm-11 PM	12pm-11 PM	12pm-11 PM	12pm-1 AM	12 PM-1 AM	12 PM-11 PM	
	Music	N/A	N/A	N/A	N/A	N/A	N/A	N/A	
	Kitchen	12-10 PM	12-10 PM	12-10 PM	12-10 PM	12-10 PM	11 AM- 10- PM	11 AM- 10- PM	
OCCUPANCY	INDOOR				BAR			OUTSIDE	
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables
	74	64	26	52	0	1	12	N/A	N/A
How many floors are there? What is the capacity for each floor? (please respond in space provided)					<input checked="" type="checkbox"/> 1-2	<input type="checkbox"/> 3-4	<input type="checkbox"/> 5+		
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	<input checked="" type="checkbox"/> NO	N/A		
Will applicant have bottle service?					YES	<input checked="" type="checkbox"/> NO	N/A		
Will you be hosting private parties and promotional events?					YES	<input checked="" type="checkbox"/> NO	N/A		
Will outside promoters be used?					YES	<input checked="" type="checkbox"/> NO	N/A		
Will the security plan submitted be implemented?					YES	NO	<input checked="" type="checkbox"/> N/A		
Will State certified security personnel be used?					YES	NO	<input checked="" type="checkbox"/> N/A		
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					YES	NO	<input checked="" type="checkbox"/> N/A		
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					YES	NO	<input checked="" type="checkbox"/> N/A		
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	<input checked="" type="checkbox"/> NO	N/A		
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	NO	<input checked="" type="checkbox"/> N/A		
Will applicant provide contact information to neighbors and respond to complaints that arise?					<input checked="" type="checkbox"/> YES	NO	N/A		
Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?					<input checked="" type="checkbox"/> YES	NO	N/A		
If you plan to have music, what type(s)?			<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ				
BUILDING DESIGN									
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					<input checked="" type="checkbox"/> YES	NO	N/A		
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					YES	NO	<input checked="" type="checkbox"/> N/A		
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					<input checked="" type="checkbox"/> YES	NO	N/A		

OUTDOOR ITEMS			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input checked="" type="checkbox"/> NO	N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	<input checked="" type="checkbox"/> N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	<input checked="" type="checkbox"/> N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	<input checked="" type="checkbox"/> N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	<input checked="" type="checkbox"/> N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	<input checked="" type="checkbox"/> N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	<input checked="" type="checkbox"/> N/A

LOCATION & ZONING			
Primary Zoning District:		Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="checkbox"/> NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="checkbox"/> YES	NO	N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	<input checked="" type="checkbox"/> N/A
Is a Public Assembly permit required?	YES	NO	<input checked="" type="checkbox"/> N/A
Are your plans filed with DOB?	YES	NO	<input checked="" type="checkbox"/> N/A
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="checkbox"/> Mixed Use <input type="radio"/> Other, describe: _____		
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="checkbox"/> Mixed Use <input type="radio"/> Other, describe: _____		
<b>NOTIFICATION:</b> What organizations / community groups have you notified regarding your application?	# 1		
	# 2		
	# 3		

**ADDITIONAL STIPULATIONS: (Office Use Only)**

- Applicant agrees to close French doors at 11pm Friday & Saturday, 10pm Sunday – Thursday and whenever amplified music is played

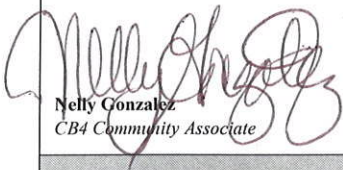
**ADDITIONAL INFORMATION: (Applicant Use)**

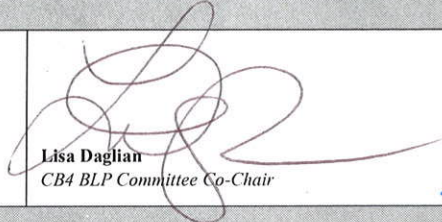
**ADDITIONAL NOTES: (Office Use Only)**

Manhattan Community Board 4 (MCB4) recommends:

Denial unless all agreed to by applicant is part of the method of operation  
 Denial     Approval

**CB4 REPRESENTATIVES**

  
Nelly Gonzalez  
CB4 Community Associate

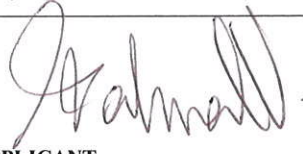
  
Lisa Daglian  
CB4 BLP Committee Co-Chair

  
Paul Seres  
CB4 BLP Committee Co-Chair

**APPLICANT AGREEMENT WITH THE COMMUNITY**

Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.

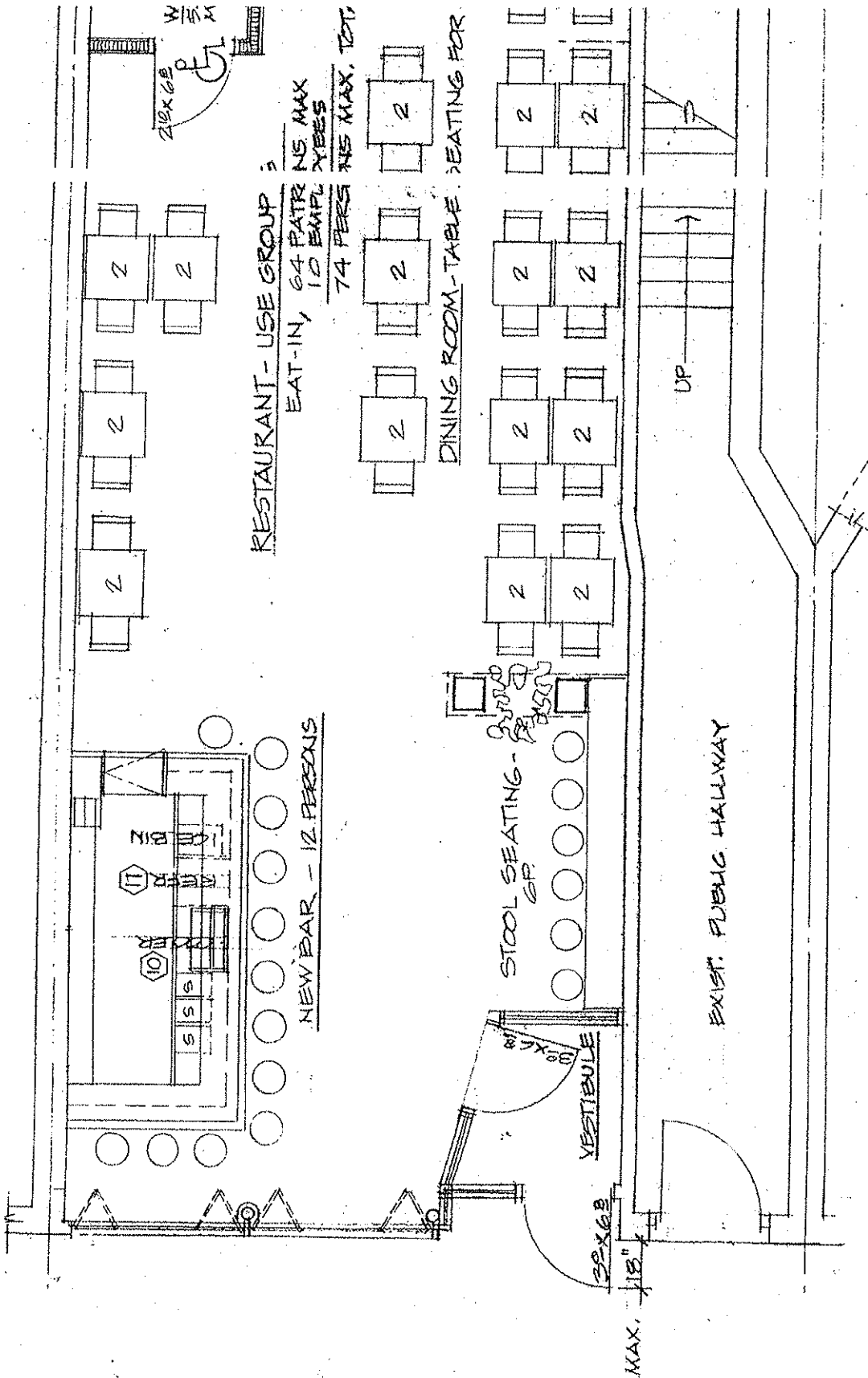
**SIGN HERE** →



SIGNATURE OF APPLICANT

**Tuesday,  
February 12, 2013**

DATE



RESTAURANT - USE GROUP

EAT-IN, 64 PATR  
10 EMPL  
74 PERS  
NS MAX, 120

DINING ROOM - TABLE SEATING FOR

NEW BAR - 12 PERSONS

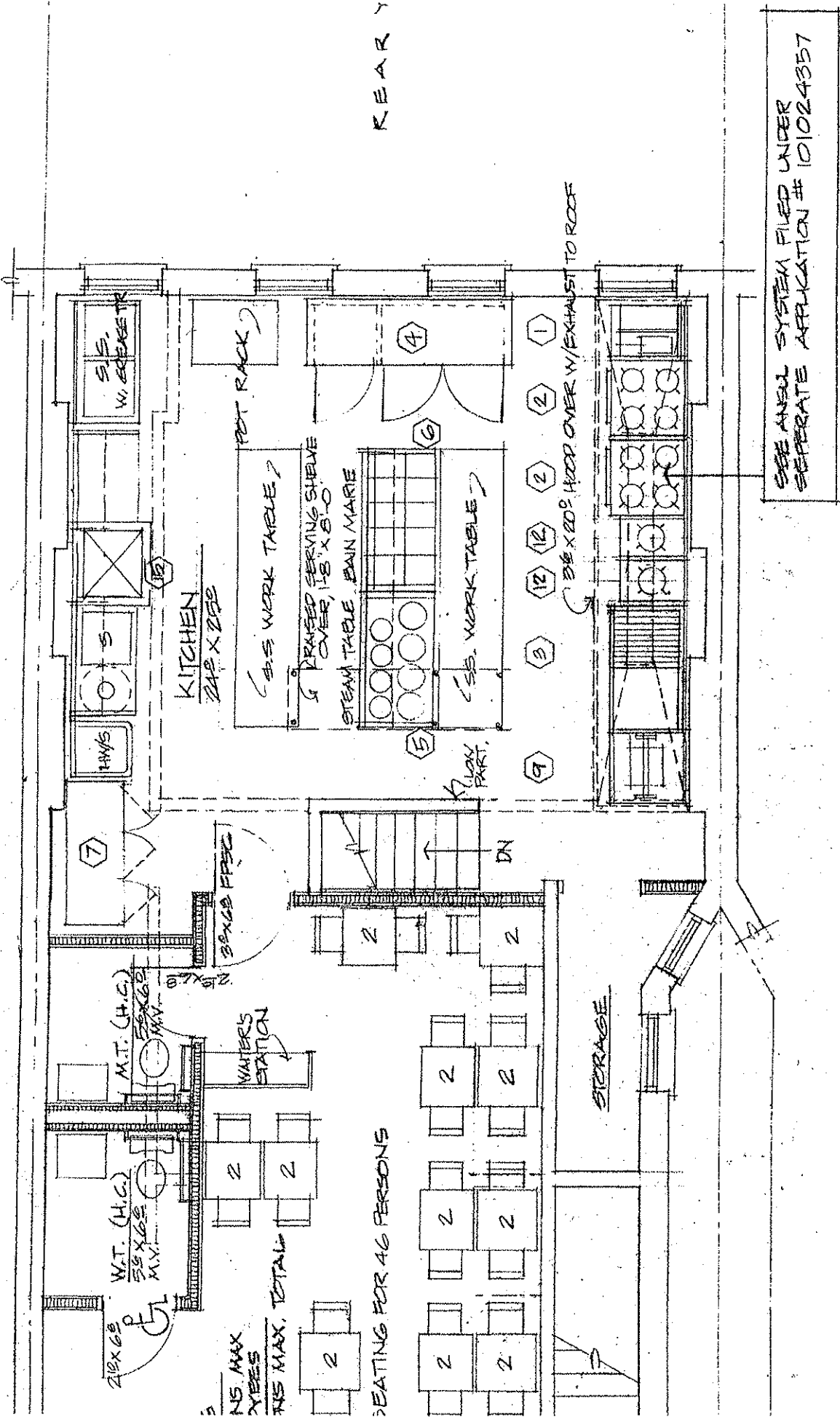
STOOL SEATING - 6 P.

EXIST. PUBLIC HALLWAY

FIRST FLOOR PLAN  
1/4" = 1'-0"

21711 A K M Z C W

K E A R Y



20x60  
W.T. (H.C.)  
55x60  
M.V.

M.T. (H.C.)  
55x60  
M.V.

NS MAX  
X SEES

NS MAX, TOTAL

SEATING FOR 46 PERSONS

KITCHEN  
24' X 22'

45" WORK TABLE

RAISED SERVING SHELF  
COVER, 18" X 8' 0"

STEAM TABLE PAN MARIE

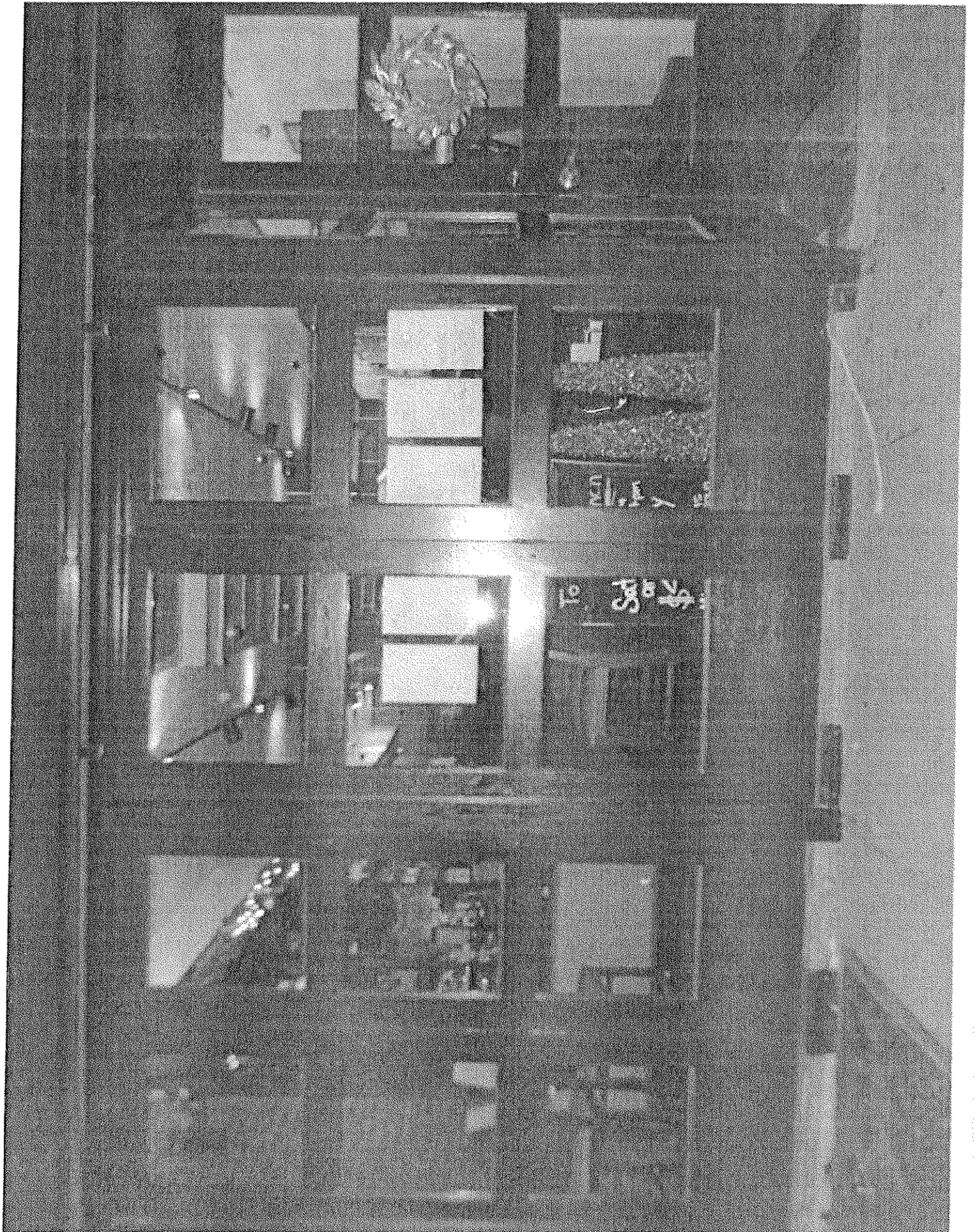
LOCK  
PART.

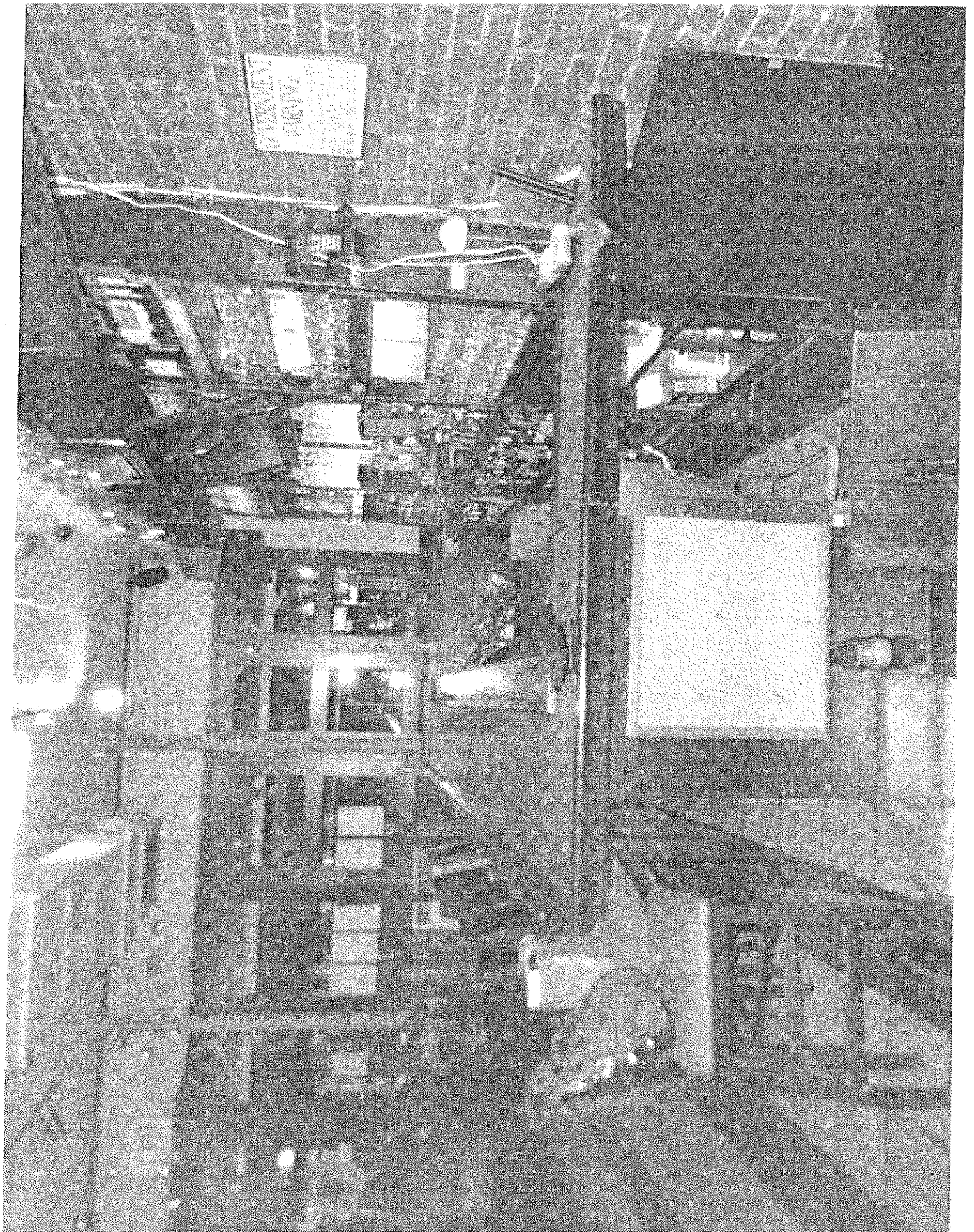
45" WORK TABLE

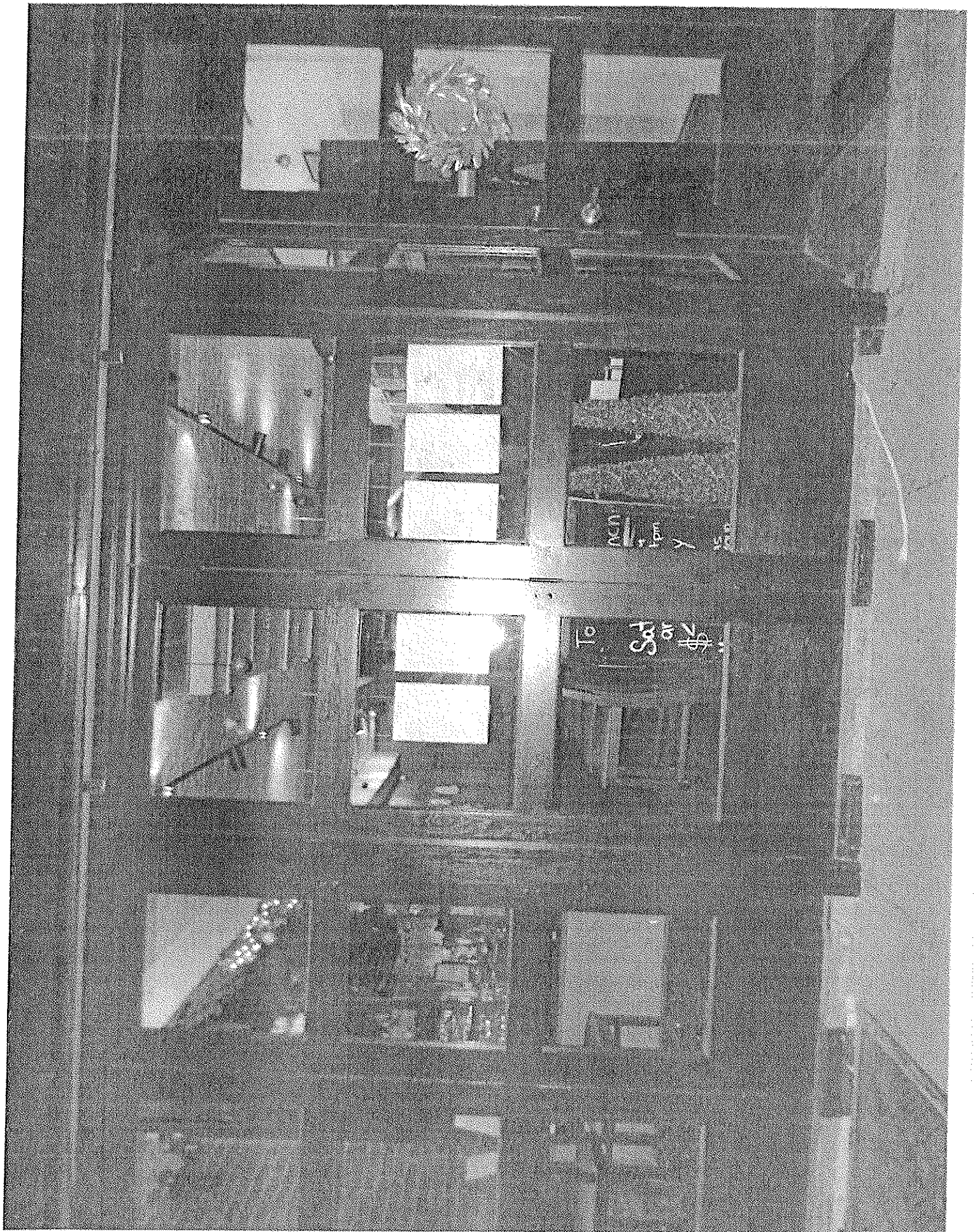
30" X 20" HOOD OVER W/ EXHAUST TO ROOF

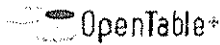
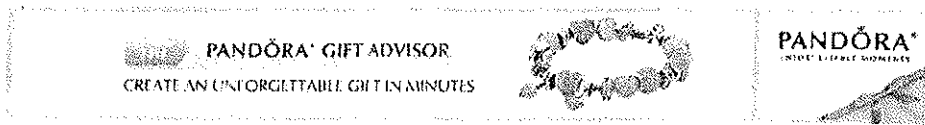
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*Menu* *Diego's*

01/27/2013 7:00 PM 2 people Find a Table

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DINNER LUNCH SPECIALS TAKE OUT

APPETIZERS

Guacamole Made fresh to order with tomatoes, onions, cilantro, and garlic.	\$9.50	(2)Tamales Steamed corn meal filled with chicken, pork or vegetables, served with sour cream and sweet chipotle sauce.	\$8.50
Ceviche White fish, shrimp, scallops, chiles, dice onions and cilantro, marinated in lime juice.	\$10.95	Choriqueso Mexican sausage with mozzarella cheese, and a little sour cream.	\$8.50
Fried Calamari With guacamole sauce and chipotle sauce.	\$9.50	Aperitivo Mixto Mini chimichanga, quesadilla and tamal, served with guacamole, sour cream and jalapeno pepper, topped with mole, verde and red sauce.	\$10.95
Drunken Nachos Black beans, jack and cheddar cheese, jalapenos, guacamole, sour cream, tomatoes, and tequila lime chicken.	\$10.50	Shrimp Quesadilla With mozzarella cheese, pico de gallo and shrimp.	\$13.95
Nachos Supreme With your choice of steak, grilled chicken breast, or spinach. served with guacamole, cheese, jalapenos and sour cream.	\$10.50	Tacocina Chicken Wings With spicy sauce, served with salad.	\$8.50
Quesadilla With your choice of skirt steak or grilled chicken breast, served with guacamole, jalapenos and sour cream.	\$10.95	Tacos Dorados Three corn fried tortilla tacos, served with your choice of chicken or steak, topped with sour cream, cabbage, cotija cheese and mexican salsa.	\$8.50
Spinach and Mushroom Quesadilla With cheddar cheese, pico de gallo, guacamole, jalapenos and sour cream.	\$9.95		

SOUPS

Seafood With scallops, fresh crab meat, shrimp and mushrooms.	\$7.95
Black Bean With pico de gallo and sour cream.	\$5.95
Chicken Tortilla With tortillas and pico de gallo.	\$5.95

SALADS

Shrimp Salad Marinated in garlic sauce over greens, avocado, hearts of palm, olives and tomatoes.	\$14.50	Taco Salad Served in an edible tortilla shell with lettuce, pico de gallo, cheese, sour cream and guacamole; your choice of grilled chicken breast or steak.	\$10.50
Grilled Chicken Breast Salad Over greens, avocado, heart of palm and tomatoes.	\$11.50	Ceviche Taco Salad White fish, shrimp, scallops, chiles, diced tomatoes, onions and shell.	\$12.50
<i>The First Basket of Tortilla Chips and Salsa is Complementary</i>			
Burritos With pico de gallo, lettuce, rice, refried beans, cheese, topped with sour cream, guacamole and red sauce, your choice of; grilled chicken breast, sirloin steak, pork or vegetables.	\$13.95	Cheese Enchiladas (2) With cheddar melted cheese on top, sour cream and stuffed with mozzarella cheese. red sauce, green sauce or mole sauce.	\$12.50
Seafood Burrito With black beans, rice, pico de gallo, lettuce, guacamole, sour cream, cheese, shrimp, scallops, mushroom and crab meat mixed in a spicy red sauce.	\$15.95	Enchiladas (2) With melted cheese on top, sour cream and stuffed with your choice of; grilled steak, grilled chicken breast, or vegetarian. red sauce, green sauce or mole sauce.	\$14.50
Chimichanga Deep fried burrito with cheese, pico de gallo and your choice of sirloin steak, grilled chicken breast, pork or vegetables.	\$14.95	Tacos With guacamole, pico de gallo, lettuce, and your choice of; steak, grilled chicken, broiled pork loin or mushroom and corn, served with rice and beans.	\$12.95

**COMBINATION PLATTER**

*Make your own combination choose from any item below. Served with rice and refried beans.*

<b>Taco (Soft Or Hard Shell)</b> A folded corn tortilla stuffed with cheese, lettuce, tomatoes, onions and hot sauce. served with your choice of beef, chicken, pork or vegetarian	<b>Enchilada</b> A soft corn tortilla folded and stuffed with onions, tomatoes, coriander and melted cheese, beef, chicken or pork
<b>Burrito</b> A 12" flour tortilla filled with cheese, beans, onions, tomatoes; beef, chicken or pork	<b>Tostada</b> A flat crispy tortilla layered with beans, cheese, onions, tomatoes; coriander and lettuce, beef, chicken or pork

**KIDS**

*Soda and Ice Cream Included*

Chicken Nuggets and Fries	Cheese Quesadillas and Fries
Mini Chicken	Mini Cheese Nachos

**SIDE ORDERS**

Guacamole	\$4.00	Corn Tortillas	\$2.00	Black Beans	\$2.50
Flour Tortillas	\$2.00	Refried Beans	\$2.50	Sour Cream	\$2.00
Rice	\$2.50	French Fries	\$5.00	Jalapenos	\$2.00

**SOFT BEVERAGES**

Water Regular and sparkling	\$5.00	Mexican Sodas Orange and lime.	\$3.00
Juices Mango, orange, cranberry, pineapple.	\$3.00	Sodas Coke, diet coke, sprite and gingerale.	\$2.00
		Red Bull	\$4.00

**CHEF'S SUGGESTIONS**

(Menu) Diego's

Mixed Fajitas Grilled sirloin steak and chicken breast, over sautéed vegetables served with rice, beans, sour cream, guacamole, lettuce, jalapenos, mozzarella cheese, and flour tortilla.	\$18.50	Chuletas a la Mexicana Broiled pork loin covered with mexican sauce . A red sauce of onions, peppers, and green peas served with rice beans.	\$14.95
Fajitas Mar y Tierra Grilled shrimp and grilled sirloin steak, over sauteed vegetables, served with rice, beans, sour cream, guacamole, jalapenos, mozzarella cheese and flour tortilla.	\$19.95	Chile Relleno Roasted stuffed with mozzarella cheese, and your choice of; chicken, steak, pork, or vegetarian, served with rice and beans.	\$14.95
Tacocina Salmon Grilled filet of salmon, served with asparagus, and mix green salad.	\$18.50	Chimichanga Del Mar Fried with fresh seafood, cheese, pico de gallo, mushrooms, topped with sour cream, and our special sauce, served with rice and beans.	\$16.95
Arroz con Camarones Jumbo shrimp mixed with mexican rice, olives, red pepper, and cilantro.	\$17.50	Seafood Chile Relleno Roasted with gouda cheese.	\$18.50
Tacos de Pescado Two soft corn tortilla filled with sauteed tilapia fish, lettuce, red onions and chives, topped with chipotle aioli, served with rice and beans.	\$16.95	Huachinango Pan fried red snapper with black rice and orange chipotle sauce.	\$23.50
Vegetarian Fajitas Sizzling vegetables served with rice, black beans, sour cream, guacamole, lettuce, jalapenos, <del>Attention vegetarians our</del> salsa, rice, beans, and tamales are 100% vegetarian	\$13.95	Mariscada Sauteed scallops, shrimp, clams and mussels, with garlic puree, served with saffron rice.n rice.	\$24.95
		Budin Poblano Multi-layered tortillas with beans, chicken, mole sauce and sour	

SHRIMP

Shrimp Fajitas With vegetables, served with flour tortillas, lettuce, pico de gallo, sour cream, guacamole, cheese, jalapenos, rice and beans.	\$19.50	Shrimp al Tequila With chipotle and tequila sauce, served with rice and vegetables, green zucchinis and carrots.	\$18.50
Shrimp Mexican Style Marinated in mexican sauce, with tomatoes, onions, green peppers, served with rice and beans.	\$18.50	Pescado en Aguacate Grilled red snapper in avocado sauce served with mexican rice, and with mexican rice, and sauteed vegetables.	\$18.50
Shrimp Tacos Two soft corn tortilla tacos filled with chipotle marinated shrimps, lettuce, red onions and chives. Served with rice and beans.	\$17.95	Pescado al Mango Grilled red snapper with fresh mango, served with rice and vegetables.	\$18.50
Shrimp In Garlic Sauce Served with rice, vegetables.	\$18.50	Pescado al Mojo de Ajo Grilled red snapper in garlic sauce served with mexican rice and vegetables.	\$18.50

MEATS

Chipotle Steak Grilled sirloin steak in chipotle sauce with rice and vegetables.	\$23.50	Bistec a la Mexicana Grilled skirt steak covered with mexican sauce served with french fries.	\$18.50
Bistec en Salsa Fresca Grilled sirloin steak in our fresh sauce, served with rice and vegetables.	\$18.50	Sizzling Fajitas Grilled skirt steak over grilled skirt steak over sauteed vegetables, served with rice, beans, sour cream, guacamole, lettuce, jalapenos, cheese, and flour tortillas.	\$18.50
Tampico Steak Grilled skirt steak with a cheese enchilada guacamole and jalapenos, served with rice and beans.	\$18.50		

CHICKEN

Attention vegetarians, our salsa, rice, beans, and tamales are 100% vegetarian

Chicken Veracruz Style Grilled chicken breast cooked with onions, tomatoes, peas, peppers and olives, served with rice and beans.	\$16.50
Arroz con Pollo Chicken breast cooked with mexican rice, olives and spices.	\$16.50

Sizzling Fajita \$16.50  
 Grilled chicken breast over sauteed vegetables served with rice, beans, sour cream, guacamole, lettuce, jalapenos, cheese, and flour tortillas.

Chicken Mole \$16.50  
 Grilled chicken breast with mole sauce served rice and beans.

Pollo Borracho \$16.50  
 Grilled chicken breast grilled chicken breast sauteed with tequila and mango sauce.

Pechuga Adobada \$16.50  
 Grilled chicken breast with adobo sauce, mashed east with adobo sauce, mashed potatoes and sweet plantain.

Avocado Chicken \$16.50  
 Grilled chicken breast in avocado sauce, served with rice and vegetables.

Mango Chicken \$16.50  
 Grilled chicken breast covered in mango sauce with green rice served with rice and vegetables.

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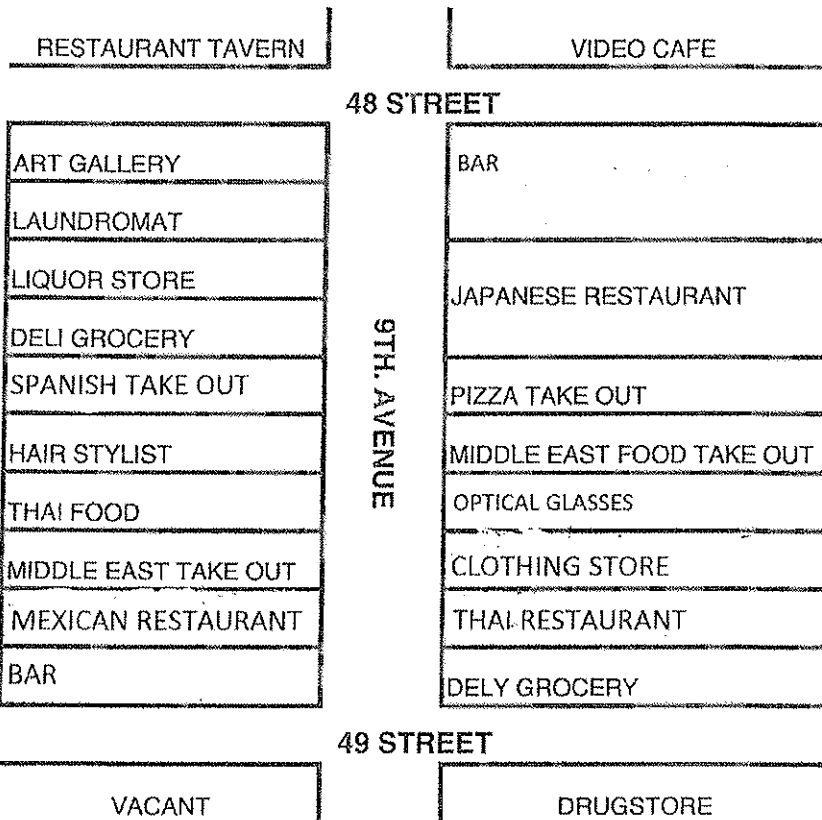
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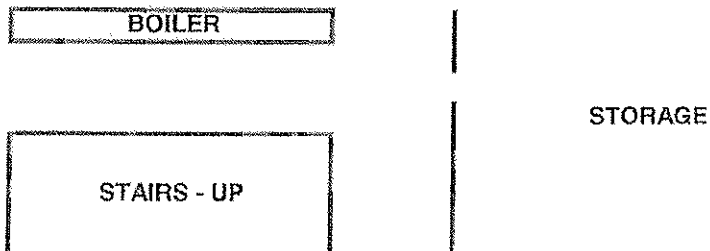
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**BLOCK PLOT DIAGRAM**

T.TACO D/B/A DIEGO'S MEXICAN GRILL



**BASEMENT DIAGRAM**



NAME: 714 NINTH AVE CORP  
DBA: T.TACO  
ADDRESS: 714 9th. Ave. New York NY 10019



board.

**The proposed premises: Check the appropriate box below:**

- PREMISES IS NOT WITHIN A 500' RADIUS OF THREE OR MORE ESTABLISHMENTS HOLDING ON PREMISES LIQUOR LICENSES.
- PREMISES IS WITHIN A 500' RADIUS OF THREE OR MORE ESTABLISHMENTS SELLING LIQUOR FOR ON PREMISES CONSUMPTION. IF SO, YOU MUST COMPLETE THE WRITTEN STATEMENT BELOW AND SUBMIT THE NAMES AND ADDRESSES OF THE ESTABLISHMENTS WITHIN THE 500' RADIUS, UNLESS THE PREMISES HAS BEEN CONTINUOUSLY LICENSED ON OR PRIOR TO NOVEMBER 1, 1993.
- NOT APPLICABLE - PREMISES HAS BEEN CONTINUOUSLY LICENSED ON OR PRIOR TO NOVEMBER 1, 1993
- NOT APPLICABLE - POPULATION UNDER 20,000

**YOU MUST PROVIDE THE NAMES OF ALL ON PREMISES LIQUOR ESTABLISHMENTS LOCATED WITHIN 500' OF THE PROPOSED PREMISES**

**IMPORTANT:**

If premises is within a 500' radius of three or more establishments holding on premises liquor licenses and has not been continuously licensed since November 1, 1993 and the population is over 20,000 you must, **SUBMIT A WRITTEN STATEMENT EXPLAINING IN DETAIL WHY YOU BELIEVE ISSUANCE OF THE LICENSE WOULD BE IN THE PUBLIC INTEREST.** FAILURE TO SUBMIT THIS INFORMATION MAY RESULT IN DISAPPROVAL OF THE LICENSE APPLICATION.

DEPARTMENT OF BUILDINGS  
BOROUGH OF MANHATTAN, CITY OF NEW YORK

HVC **CERTIFICATE OF OCCUPANCY No.** 23150 **193 7**

Supersedes Certificate of Occupancy No.

To the owner or owners of the building:

New York Dec. 13, 19 37

THIS CERTIFIES that the building located on Block 1039, Lot 62

known as 714 Ninth Avenue  
25 3/4 front

under a permit, Application No. 2100 Alt of 19 37 conforms to the approved plans and specifications accompanying said permit and any approved amendments thereto, and to the requirements of the building code and all other laws and ordinances and to the rules and regulations of the board of standards and appeals, applicable to a building of its class and kind, except that in the case of a building heretofore existing and for which no previous certificate of occupancy has been issued and which has not been altered or converted since March 14, 1916, to a use that changed its classification as defined in the building code, this certificate confirms and continues the existing uses to which the building has been put; and

CERTIFIES FURTHER that the building is of nonfireproof construction within the meaning of the building code and may be used and occupied as a residence and business building as hereinafter qualified, in a retail district under the building zone resolution, subject to all the privileges, requirements, limitations and conditions prescribed by law or as hereinafter specified.

STORY	LIVE LOADS Lbs. per Sq. Ft.	PERSONS ACCOMMODATED			USE
		MALE	FEMALE	TOTAL	
					Multiple Dwelling Class A
Cellar					Boiler room and storage
1st story	60			15	Store
2nd to 5th Story	40 on each				Four (4) Apartments on each floor

This certificate is issued to Mrs. Cussie Brann  
27 West 72nd Street, City

Owner

The superimposed, uniformly distributed loads, or their equivalent concentrated loads in any story shall not exceed the live loads specified above; the number of persons of either sex in any story shall not exceed that specified when sex is indicated, nor shall the aggregate number of persons in any story exceed the specified total; and the use to which any story may be put shall be restricted to that fixed by this certificate except as specifically stated.

The building or any part thereof shall not be used for any purpose other than that for which it is certified.

Unless specifically stated above, the building or any part thereof, if certified as a public building, shall not be used as a building in which persons are harbored to receive medical, charitable or other care or treatment, such as a hospital, asylum, etc., or in which persons are held or detained under legal restraint, such as a police station, jail, etc.; nor shall it be used as a motion picture theatre as defined in section 30, chapter 3, Code of Ordinances; nor as a theatre or opera house or other building intended to be used for theatrical or operatic purposes, or for public entertainment of any kind, for the accommodation of more than 300 persons.

Unless specifically stated above, the building or any part thereof, if certified as a residence building, shall not be used as a tenement house as defined in the tenement house law; nor shall it be used as any form of residence building having more than 15 sleeping rooms; nor shall it be used as a lodging house within the meaning of Sec. 1305 of the Greater New York Charter.

Unless specifically stated above, the building or any part thereof, if certified as a business building, shall not be used as a garage, motor vehicle repair shop or oil selling station as defined in section 1, chapter 10, Code of Ordinances; nor shall it be used for the generation or compression of acetylene; nor as a factory building as defined in the labor law; nor as a grain elevator; nor as a coal pocket.

Except as otherwise noted above, the building, or any part thereof, if located elsewhere than in an unrestricted district, shall not be used for any of the purposes enumerated in paragraph (a) of section 4 of the building zone resolution; nor for any trade, industry or use that is noxious or offensive by reason of the emission of odor, dust, smoke, gas or noise; nor for any kind of manufacturing not already prohibited, except that, if located in a business district, not more than twenty-five per cent. of the total floor space may be so used, or space equal to the area of the lot in any case.

Except as otherwise noted above, the building, if certified as a garage, may not be used for more than five cars on any portion of a street between two intersecting streets, in which portion there exists an exit from or an entrance to a public school, or in which portion there exists any hospital maintained as a charitable institution; and in no case within a distance of 200 feet from the nearest exit from or entrance to a public school; nor within two hundred feet of any hospital maintained as a charitable institution.

If the building has, at any time previous to the issuance of this certificate, been the subject of an appeal to the board of appeals or of a petition to the board of standards and appeals resulting in modification or variation of law or any lawful requirement, the construction and arrangement of the building as specified in the resolution granting such modification or variation, must be maintained, and all conditions imposed by either board must be observed.

No change or re-arrangement in the structural parts of the building, or affecting the lighting or ventilation of any part thereof, or in the exit facilities, shall be made; no enlargement, whether by extending on any side or by increasing in height shall be made; nor shall the building be moved from one location or position to another; nor shall there be any reduction or diminution of the area of the lot or plot on which the building is located, until an approval of the same has been obtained from the commissioner of buildings.

This certificate supersedes each and every previously issued certificate of occupancy for this building or any part thereof, and each and every such previously issued certificate shall be null and void; and this certificate in turn becomes null and void upon the issuance of any new lawful certificate.

This certificate does not in any way relieve the owner or owners, or any other person or persons in possession or control of the building, or any part thereof, from obtaining such other permits or licenses as may be prescribed by law for the uses or purposes for which the building is designed or intended; nor from complying with any lawful order issued with the object of maintaining the building in a safe or lawful condition; nor from complying with any authorized direction to remove encroachments into a public highway or other public place, whether attached to or part of the building or not.

This certificate does not authorize the use or operation of any elevator in the building without the special certificate required by section 563 of the building code.

If the building is or is required to be equipped with standpipes or other fire extinguishing or gas shut off appliances, this certificate is not complete until such standpipes or other appliances have been inspected by the fire department (or by the Tenement House Department in the case of a gas shut off in a tenement house) and approved in writing, either in a separate certificate or by endorsement upon this certificate. (Space for such endorsement is provided on page 4 of this certificate.)

If this certificate is marked "Temporary," it is applicable only to those parts of the building indicated on its face, and certifies to the legal use and occupancy of only such parts of the building; it is subject to all the provisions and conditions applying to a final or permanent certificate; it is not applicable to a tenement house unless also approved by the tenement house commissioner; and it must be replaced by a full certificate as soon as the entire building is completed according to law and ready for occupancy.

The word "class" as used in this certificate refers to the classification of buildings in the building code (section 70).

This certificate is issued in accordance with the provisions of section 411-a of the Greater New York Charter and of section 5 of chapter 5 (Building Code) of the Code of Ordinances of the City of New York.

Examined, *(Signature)*

*(Signature)*

Commissioner of Buildings, Borough of Manhattan.

Additional copies of this certificate will be issued, upon written request, to persons having a proprietary interest in the building.