

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT Walkinstown Inc.		DOING BUSINESS AS (DBA) Molly Mallones		
STREET ADDRESS 508 9 th Avenue		CROSS STREETS West 38 th & 39 th Street		
OWNER	NAME: Michael T. Doyle	ATTORNEY	NAME: Patrick DeLuca	
	PHONE: 914-261-5099		PHONE: 631-264-2700	
	FAX: 845-634-1120		FAX: 631-264-2720	
MANAGER	NAME:	LANDLORD	NAME: Antonio Pecora	
	PHONE:		PHONE:	
	FAX:		FAX:	
DESCRIPTION OF BUSINESS				
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 type="radio"/> Restaurant			
	<input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization -- Members Only)			
	<input type="radio"/> Other (Explain): Irish Pub-Restaurant			
Method of Operation:	<input 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): Irish Pub-Restaurant			
License Type:	<input type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input type="radio"/> Wine & Beer			
APPLICATION TYPE (check one)	<input type="radio"/> New	Has applicant owned or managed a similar business?	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	
		What is/was the name of establishment?	Doyler & Dunnet's/The Horse & Jockey	
		What is/was the address of the establishment?	191-95 S Main St./33 Central Ave	
		What were the dates the applicant was involved with this former premise?	1998-2011/2005-Present	
	<input type="radio"/> Transfer	What is the prior license #?	1250800	
		What is the expiration date on the prior license?	April 30, 2013	
		Are you making any alterations or operational changes?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	
		If alterations or operational changes are being made, please attach the plans to this form.		
	<input type="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
Please describe the nature of the alterations and attach the plans				

OPERATIONAL ISSUES										
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
	Operation	10 a.m. – 12 a.m.	10 a.m. – 12 a.m.	10 a.m. – 12 a.m.	10 a.m. – 2 a.m.	10 a.m. – 2 a.m.	10 a.m. – 2 a.m.	10 a.m. – 12 a.m.	10 a.m. – 12 a.m.	
	Music	10 a.m. – 12 a.m.	10 a.m. – 12 a.m.	10 a.m. – 12 a.m.	10 a.m. – 2 a.m.	10 a.m. – 2 a.m.	10 a.m. – 2 a.m.	10 a.m. – 12 a.m.	10 a.m. – 12 a.m.	
	Kitchen	10 a.m. – 12 a.m.	10 a.m. – 12 a.m.	10 a.m. – 12 a.m.	10 a.m. – 2 a.m.	10 a.m. – 2 a.m.	10 a.m. – 2 a.m.	10 a.m. – 12 a.m.	10 a.m. – 12 a.m.	
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	
		222	28	98	-	1	20	0	0	
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+	1 st Floor + Basement		
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?					<input checked="" type="checkbox"/> YES	NO	N/A	Corporate events & small parties		
Will outside promoters be used?					YES	<input checked="" type="checkbox"/> NO	N/A			
Will the security plan submitted be implemented?					<input checked="" type="checkbox"/> YES	NO	N/A			
Will State certified security personnel be used?					<input checked="" type="checkbox"/> YES	NO	N/A			
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					<input checked="" type="checkbox"/> YES	NO	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	<input checked="" type="checkbox"/> NO	N/A			
Will the applicant be applying for a Sidewalk Caf� now or in the future? (please respond in space provided)					<input checked="" type="checkbox"/> YES	NO	N/A	In the future		
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	<input checked="" type="checkbox"/> NO	N/A			
Will applicant provide contact information to neighbors and respond to complaints that arise?					<input checked="" type="checkbox"/> YES	NO	N/A			
If you plan to have music, what type(s)?			BACKGROUND	<input checked="" type="checkbox"/> LIVE MUSIC	<input checked="" type="checkbox"/> DJ	Traditional Irish Music, Karaoke, Open Mic				
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?					<input checked="" type="checkbox"/> YES	NO	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.)					YES	NO	<input checked="" type="checkbox"/> 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:	Commercial	Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	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.	<input checked="" type="checkbox"/> YES	NO	N/A
Is a Public Assembly permit required?	YES	NO	N/A
Are your plans filed with DOB?	YES	NO	N/A
No changes to existing			
Building Type	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
Adjacent Buildings	<input type="radio"/> Residential <input checked="" type="radio"/> Commercial <input type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1		
	# 2		
	# 3		

ADDITIONAL INFORMATION: (Applicant Use)

Bar Stools: 20-25

Front of Restaurant Table stools: 16-20

Dining room Chairs and both seating: Chairs 24/Bench Seating 24

Private room: 20 Bench Seating / 10 chair seating

18 tables in the formal dining room and 10 in the private room

ADDITIONAL NOTES: (Office Use Only)

ADDITIONAL STIPULATIONS: (Office Use Only)

- Applicant will implement safety/security plan and will have at least one security person outside at all times
- Applicant will implement sound report
- Applicant will close French doors at 11 p.m. Friday & Saturday; 10 p.m. Sunday – Thursday
- Applicant may return in 4 months to review hours of operation
- Applicant will end karaoke no later than 12 a.m.
- Applicant will have DJ & Live Music until 1 a.m. Thursday – Fridays
- Applicant will limit bands to 3 pieces
- Applicant will post meeting notice at: 502, 504, 506, 508 9th Ave

- Speakers will be placed on the floor, will not be hung from ceiling.
- Applicant will submit PA, TCO, any letter of no objection if applicable
- no signage on sidewalk
- Respond to any complaint ASAP.

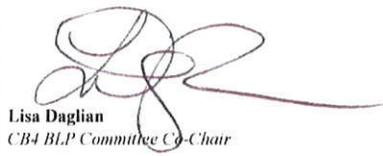
Michael T. Dogg

Manhattan Community Board 4 (MCB4) recommends:

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

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

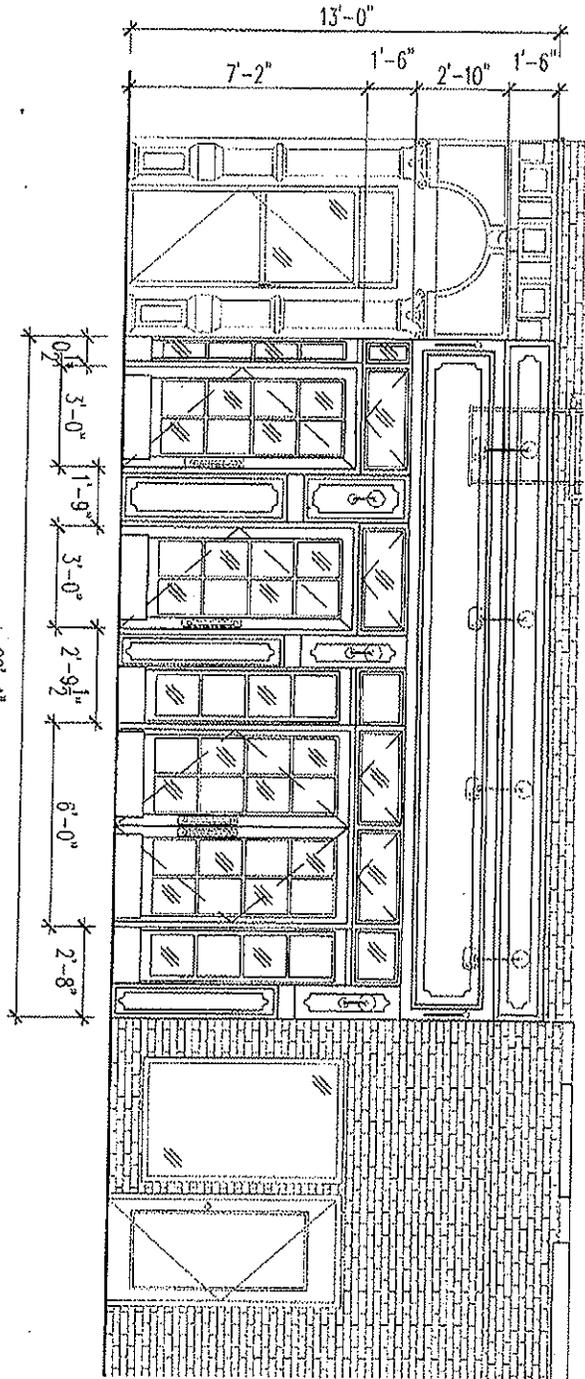
Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.

SIGN HERE →


SIGNATURE OF APPLICANT

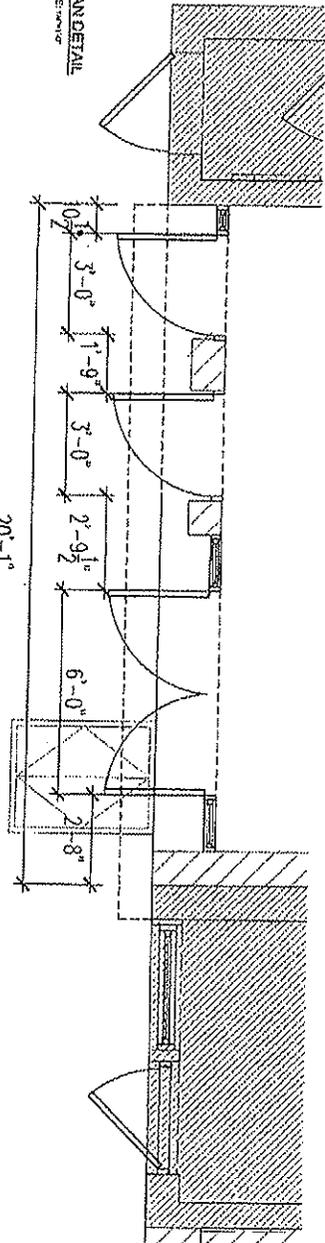
Tuesday, July 10, 2012

DATE ~~MTD~~ 8/14/12



02 NINTH AVENUE ELEVATION
SCALE: 1/4" = 1'-0"

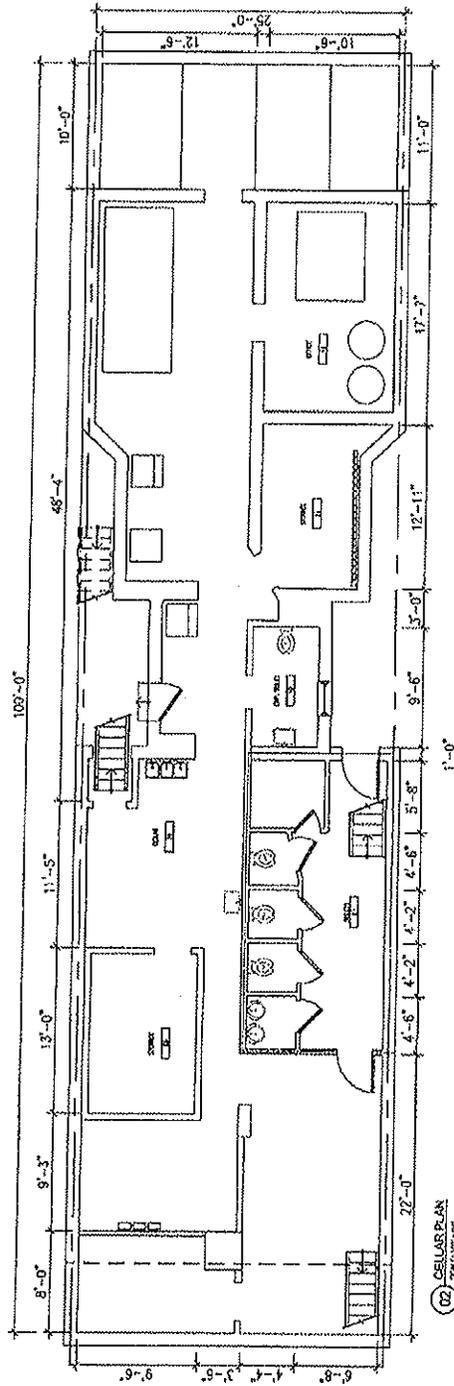
20'-1"



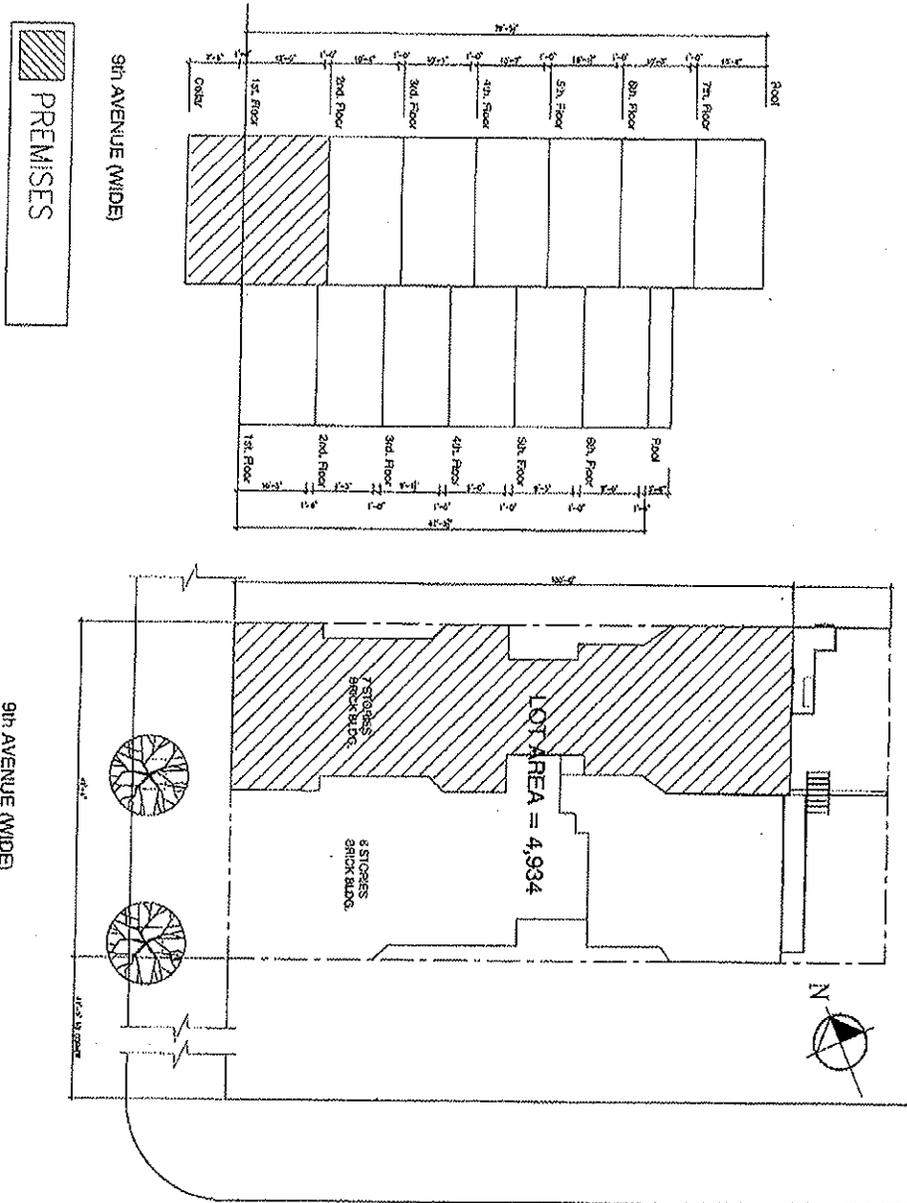
01 PLAN DETAIL
SCALE: 1/4" = 1'-0"

20'-1"

506 NINTH AVENUE



506 NINTH AVENUE

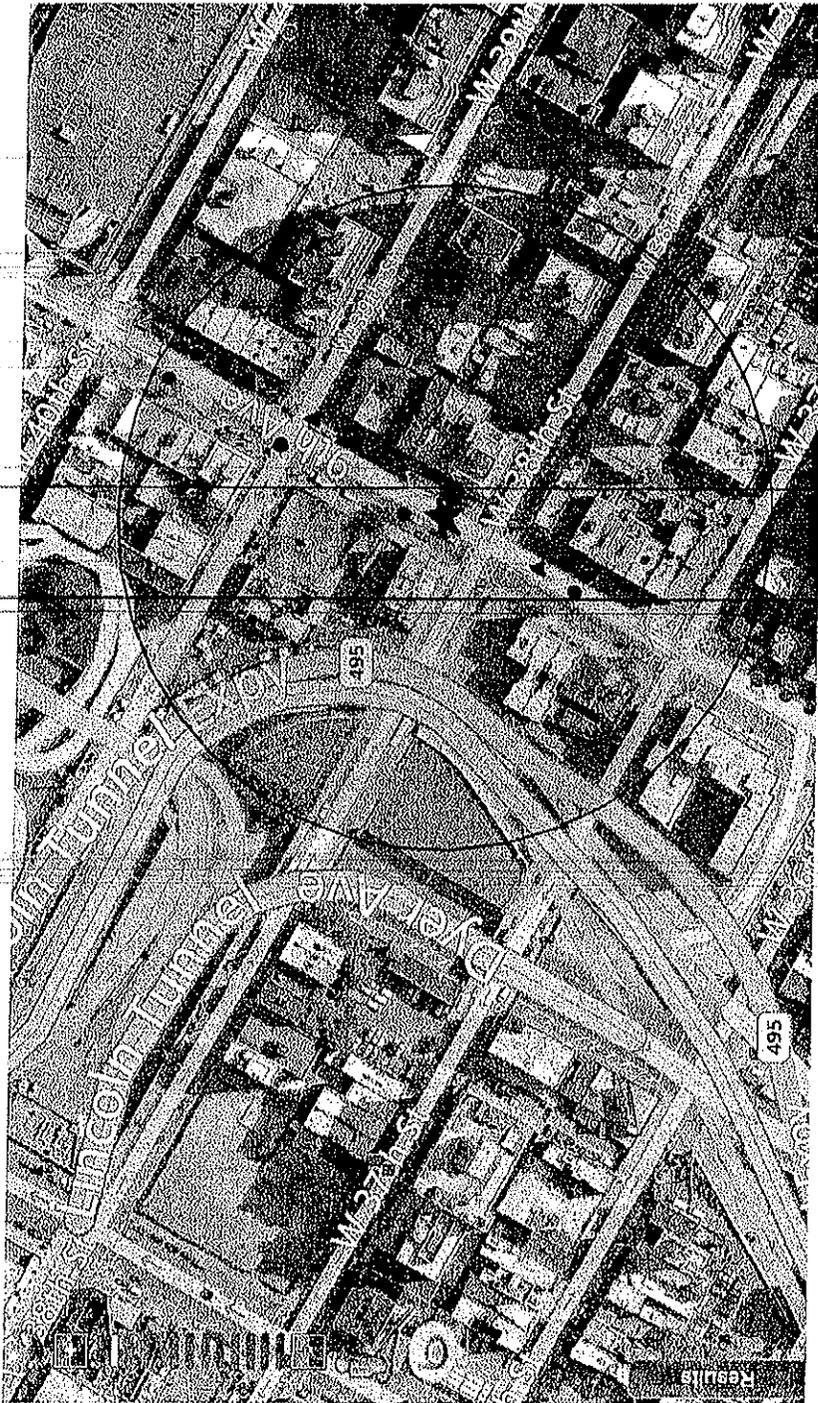


WEST 38th STREET

506 NINTH AVENUE

- 1. PREMISES INCLUDES FIRST AND CELLAR FLOORS
- 2. MIXED USE BUILDING - 7 STORES BRICK BUILDING

508 West 9th St.



LEGEND

On-Premise Licenses

- On Premises Liquor
- ▲ On Premises Wine and Beer
- On Premises Beer

✱

508 9TH AVE, New York, 10018

On-Premise Licenses within 500 Feet

Name Approx.	Address	Distance
* KIGS 508 LLC (applicant premises)	508 9TH AVENUE	20 ft
IL PUNTO RISTORANTE LLC	507 509 9TH AVE	50 ft
FARO CORP	496 NINTH AVENUE	150 ft
NONA AMALFI LLC	493 9TH AVE	175 ft
GAETANINAS KITCHEN INC	492 494 9TH AVENUE	180 ft
523 9TH AVENUE INC	523 9TH AVE	210 ft
HOLLAND COCKTAIL LOUNGE INC	532 9TH AVENUE	345 ft
BACI DA ROMA LLC	331 W 38TH STREET	350 ft
PURPLE ROSE TAVERN INC	533 9TH AVENUE	360 ft
T S MA GOURMET EXPRESS CORP	480 9TH AVE	405 ft
SOUSS CORP	537 9TH AVE	420 ft
476 9TH AVENUE RESTAURANT LLC	476 9TH AVE	445 ft
(DBA - Blue Ruin)	538 9TH AVENUE	450 ft
TAMBURI TRATTORIA LTD	352 W 39TH STREET	460 ft

508 West Ninth Street, New York, New York 10018
(To be Known as: Molly Malones)

Molly Malones Thin crust pizza

Cheese Pizza 10.95

add 1.25 for each additional item Pepperoni, mushrooms, onions, ham, pineapple, meatball, chicken, broccoll, sausage

Please allow Cooking time of 20 minutes

Double D Hereford hand made Hamburgers with french fries, lettuce, tomato, pickle and coleslaw

The Molly Malone Burger fresh 8 oz handmade burger 7.95

Cheeseburger choice of american, mozzarella, cheddar, swiss or provolone 8.95

Bacon Cheese a cheeseburger topped with country smoked bacon 9.25

Pizza Burger topped with mozzarella and marinara sauce 9.25

Cordon bleu burger topped with sliced ham and swiss cheese 9.50

Manhattan Burger topped with sauteed mushrooms onions and cheddar cheese 9.50

Mexican Burger topped with homemade chile and cheddar cheese 9.50

Mediterranean Burger topped with fried mushrooms onions peppers and tomatoes 9.50

Vegetarian Burger 7.95

Camp fire turkey burger - juicy turkey burger served with lettuce tomato and mayonaise

substitute sweet potatos or onion rings 1.00

Hot Sandwiches & Heros

Sirloin-Steak-Sandwich smothered with onions mushrooms and melted cheese. Served on french bread 10.95

Open Steak Sandwich sliced sirloin steak served on garlic toast 9.95

Philly Cheesesteak Hero served with mushrooms, onions and american cheese 9.95

Tuscany Chicken served with roast peppers and provolone on french bread 9.95

Corned Beef or Pastrami Reuben sauerkraut russin dressing and melted swiss served on grilled rye bred 10.95

Grilled Cheese Sandwich with crisp bacon and tomato 6.95

BLT bacon, lettuce tomato and mayo served on white toast 6.95

Tuna Melt open tuna sald topped with american cheese served on rye bread 8.95

French Dip hot sliced roast beef served on french bread with a side of au jus 9.95

Patty Melt burger topped with sauteed mushrooms and swiss cheese on rye bread 8.95

Cricken Chicken Breaded chicken cutlet layered with crumbled bacon golden moonshine sauce and melted mozzarella cheese 9.95

Moonshine Chicken grilled chicken breast topped with sauteed mushrooms, onions w cheddar cheese and our signature whiskey moonshine sauce 9.95

Grilled Chicken Sandwich marinated chicken breast served with lettuce and tomato and a fresh roll 9.95

CBC Chicken, bacon and cheddar on a roll 9.95

Hot Corned Beef delicious brisket served on fresh rye bread 8.95

Hot Pastrami perfectly spiced navel cut served hot on fresh rye bread 8.95

All of the above sandwiches are served with french fries, coleslaw and pickle

Cold Deli Sandwiches & Wraps

Turkey sandwich or wrap roasted turkey breast served with lettuce tomato and mayo 7.95

Roast Beef sandwich premium deli served with lettuce tomato and mayo 7.95

Tuna Salad Sandwich or Wrap 7.95 prepared fresh daily

Chicken Caesar Salad Wrap Grilled Chicken, romaine lettuce, creamy tuscan dressing, crispy croutons and parmesan cheese 8.95

508 West Ninth Street, New York, New York 10018
(To be Known as: Molly Malones)

Greek Chicken Salad Wrap Grilled Chicken Breast, feta cheese olives and crisp greens all rolled into a wrap 8.95
Chicken Salad Sandwich or Wrap prepared fresh daily

All of the above sandwiches and wraps are served with french fries, coleslaw and pickle

Club Sandwiches

Doyler & Dunneys Club Triple Decker sandwich with Roast Beef, Ham, Turkey, Bacon, Lettuce, Tomato & Mayo served on white toast 9.95
Roast Beef Club Triple decker sandwich with roast beef, bacon, lettuce tomato and mayo served on white toast 8.95
Turkey Club Triple decker sandwich with fresh roast turkey, bacon, lettuce tomato and mayo served on white toast 8.95
Tuna Club Triple decker sandwich with tuna salad, bacon, lettuce tomato and mayo served on white toast 8.95
Chicken Salad Club Triple decker sandwich with chicken salad, bacon, lettuce tomato and mayo served on white toast 8.95

All of the above club sandwiches served with french fries, coleslaw and pickle

Entrees

Rack of Barbeque ribs with our tangy bbq sauce 1/2 rack 9.95 Full Rack 17.95
Baked stuffed shrimp 1/2 dozen jumbo shrimp stuffed with our homemade crab stuffing 17.95
Grilled Salmon topped with a lemon butter sauce 17.95
Broiled Flounder sweet flounder broiled with lemon, white wine and butter 17.95
Flounder Francese GET DESCRIPTION 17.95
Chicken Curry Sauteed chicken breast served with our homemade curry sauce 14.95
Chicken Marsala Sauteed chicken breast with a mushroom marsala wine sauce 14.95
Chicken Cordon Bleu GET DESCRIPTION 16.95
The Castle Steak 12oz broiled sirloin served in a peppercorn brandy sauce 16.95
Molly Malones Sizzlers mouth watering sirloin steak smothered with onions and mushrooms serves on hot plate " Dont touch"
10 oz sizzler 16.95
16 oz sizzler 19.95

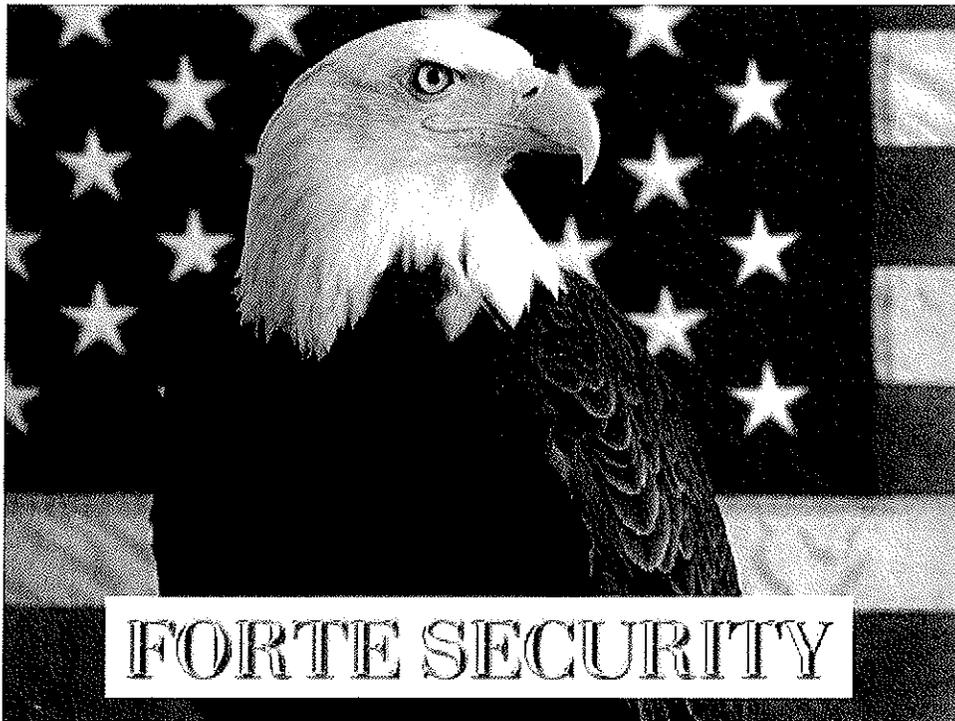
All of the above entrees are served with fresh vegetables and a choice of potato or rice

Fish and Chips beer battered cod fried golden brown 12.95
Irish Beef Stew beef carrots, potatos, onions and celery simmered in a brown gravy 12.95
Shepherds Pie ground beef and vegetables in a light gravy topped with browned mashed potatoes 12.95
Shrimp Scampi Over Pasta sauteed shrimp in a garlic wine sauce served over angel hair pasta 15.95
Penne ala Vodka penne tossed in a light creamy vodka sauce and sweet peas 12.95 add chicken \$3 add shrimp \$4

Add a cup of soup or a house garden salad to any entree for \$2

Security Plan for Molly Malone's Irish Pub & Restaurant

508 Ninth Avenue New York, NY 10018



Prepared by Rick Allen president of Forte Security Group

1. Type of Entertainment to Be Offered at the Venue.

Describe the type of entertainment offered by your establishment. Dee jay or Live Bands or any special events or private parties.

Let the NYPD 10th Pct police department community affairs officer know what type of format and clientele you are catering too. And any special events and big promotions that are happening at the venue on a weekly basis. If you book a band/musicians/Dee Jay/ Etc. that is not employed by your establishment, ask for a Certificate of Insurance.

2. Number/Utilization of Security Personnel.

For all events, one security person for each 70 patrons shall be on duty. All security personnel shall be attired in a manner to readily identify them as such. And will be fully licensed as a New York State Security Guard in good standing with a valid license in full force. From the start of their security shift the security guards will maintain a safe working environment for all staff and patrons at the venue, At closing time security personnel shall be stationed outside the premises to assist and encourage patrons to leave safely and clear the front of the premise.

3. Front Door Staff: (Doorman) Stationed at the entry Door's will be in charge of Checking ID's to ensure that people seeking entrance are of legal age. They will also attempt to deny entry to any persons who are obviously intoxicated or impaired. And that do not meet the dress code requirements to enter the venue. A minimum of at least One security staff will be stationed at the front entrance at all times.

Handheld counters shall be used by staff at the entrance and exit doors at all times when open to keep a count of all patrons entering and exiting the premise.

If the employee checking an ID has a strong suspicion that an ID is false, altered, or belongs to someone other than the person presenting the ID, He or She shall confiscate the ID and turn it over to management, to be presented to the police.

Security staff shall regularly patrol the immediate exterior of the building during the hours of operation.

4 .Interior Guards: Will be assigned a post and post orders and will guard a certain area. Their main job duties are to enforce the club's rules and regulations. They will deal with any emergencies that might happen at the venue and to react and deter any unruly patrons that are out of control. Security staff shall regularly patrol the interior of the venue and due routine checks of the women's and men's bathroom facilities downstairs. And insure a safe working environment to all patrons and staff.

5. Patrons Presenting False ID's.

All identification cards used to prove age must be valid (i.e., may not be expired), and must be government-issued. If the identification card is expired or appears at all questionable to the employee, the employee shall request a second form of identification. The employee shall make sure that the individual purchasing the liquor resembles the identification card. All employees are encouraged to ask purchasers questions relating to their identification in order to verify the information.

Licensee will request proof of age 21 years old from any and all customers. Only ID's accepted are 1.State issued Driver's License and ID cards. 2. Passports. 3. United States Military Issued ID's. No College IDs and any other type are acceptable. And will refuse service and entry to any customer who cannot produce adequate ID.

6. Unruly Patrons.

While there is no guarantee that the patrons entering the premise will not physically act out. We will apply all preventive procedures that will help to increase the care, welfare, safety and security of everyone in your venue.

Licensee will familiarize all security staff with provisions of the local ordinance for unruly patron ordinance. When a patron acts in a manner that is violent, abusive, indecent, profane, boisterous, or otherwise disorderly, licensee will immediately contact the police and request that the police invoke the provisions of the ordinance. Security staff will make every effort to detain and hold any patron to the extent legally permitted found to be conducting any illegal activity (example. selling, possessing, and or using any illegal drugs, fighting, sexual assault, or carrying a concealed weapon. And will permanently ban all subjects engaging in any illegal activities. And set forth a List and data base of all banned patrons and keep the NYPD informed and supply them with an updated list upon request.

7. Patrons Who Are Intoxicated.

Licensee, its agents, and employees may not sell, dispense, or give away alcohol to any person who is under the influence of alcoholic beverage as defined in the local ordinance, nor shall such a person be permitted on the premises. When a customer has been "cut off", the server will notify the other employees and security staff. Management will support the server's decision to terminate service to any customer. If customer is too impaired to drive safely, licensee will try to persuade the customer not to drive, and arrange a safe ride.

8. Circumstances Under Which The Police Will Be Called.

The police will be called, in a timely manner, anytime management or staff has information to believe a crime has been or is about to be committed and/or whenever a threat of or act of violence occurs at the venue. We will work with the NYPD in full force to maintain a safe working environment for all patrons and staff and community.

9. Control & Video Cameras.

Digital Video surveillance System to monitor the whole premise and will be operational and used at all times in which the premise is opened for operations. You must maintain the images for a thirty (30) day period. I strongly recommend storing the tapes on monthly basics. And label them each month and highlight any times and dates any incidents.

Video cameras will be mounted to cover the entrance, exits and entire premises. Tapes will be made available upon request by the local Police Department. Venues management will be responsible for all video tapes and there safe keeping. And will make copies for future use in case of any legal actions that might arise out of any incidents.

10. Smoking Law.

Smoking of any type of tobacco or any other substance is prohibited by law inside of said premise. Anyone caught smoking inside the premise will be asks to leave the premise.

11. Names and Contact information of All Employees.

Provide a listing of all names and addresses and phone numbers of all employees in case of any emergencies. Also we will have on location a security Log book inside will be copies of all the guards license's and list of phone numbers. As well as Incident reports and sign in sheets and any patrons who have been banned from the premise.

12. Security Procedure and Training Book.

The Security Book will be kept in venues office. It will list all rules and regulations of the venue. And the guards job responsibilities and protocol. We will also hold monthly meetings and trainings at the venue and welcome the NYPD and there comments and input at these meetings and training sessions.

Best Regards,

Richard Allen

Forte Security Group



Founder

Vito V. Cerami
(1923-1987)

Executive Board

Victoria J. Cerami
John D. Longman
Stephen G. Lindsey

Partners

Alan M. Bjornsen
Patricia M. Scanlon

February 23, 2011

Mr. Neil Ibrocci
506 9th Avenue
New York NY

**Ref: The Albert Hall Restaurant
506 9th Avenue
Condensing Units**

Dear Neil,

On Wednesday, January 19th, we visited the referenced site to inspect the two condensing units which serve The Albert Hall Restaurant. The purpose of our survey was to determine how noise levels from the equipment could be reduced. The following presents our findings and recommendations.

1.0 Background

Two air cooled condensing units are located on the roof of a staircase bulkhead within an interior courtyard of 506 9th Avenue. We understand this equipment was installed by the bar which previously occupied The Albert Hall Restaurant space. Residential windows which overlook this equipment are potentially impacted by noise from this equipment. The condensing units are only used when air conditioning is being used. The Albert Hall Restaurant has not yet operated the equipment, but we understand this equipment has resulted in noise complaints in the past. The Albert Hall Restaurant wishes to reduce noise levels from the equipment.

2.0 Equipment and Recommendations

Both condensing units consist of upblast propeller type fans. One of the units has two fans, and second unit has a single fan. Both units are provided with approximately 3 feet of unlined round ductwork mounted atop the fan discharge. We observed noise levels from each piece of equipment operating. Noise levels are a combination of fan noise, and noise generated by the compressors within the units. To reduce noise levels we have the following recommendations, which are listed from least to most effective:

Option 1:

- Replace existing unlined round ductwork with rectangular elbows. Elbows should be provided with one inch thick internal acoustical duct lining. See attached conceptual detail for further information.
- Wrap each compressor with a 1.0 lb/sf loaded vinyl barrier material as or similar to Kinetics KNM-100ALQ. This material has an aluminum foil facing that should provide weather resistance. This material should be taped around the compressor at its joints. Manufacturer's literature is enclosed.

We expect this option will reduce noise levels, on the order of 2 to 3 dBA. Subjectively, this will result in a barely perceptible reduction in noise.



Option 2:

- Replace the existing propeller fans with low noise fans, such as those by Continental or Howden, designed and selected for this equipment location and application.
- Wrap each compressor with a 1.0 lb/sf loaded vinyl barrier material as or similar to Kinetics KNM-100ALQ, as described above.

With proper equipment selection, we expect this option will reduce noise levels on the order 5 to 8 dBA. This is a clearly perceptible reduction in noise levels.

Option 3:

- Replace existing units for new, quieter equipment, such as those available from Daikin or Mitsubishi. Alternatively, the equipment could be replaced for indoor units, which were ducted to the courtyard.

With proper equipment selection, this option would result in the most significant noise reduction.

The above recommendations should be reviewed by the equipment manufacturer, or a mechanical engineer to ensure they will not adversely affect equipment operation. This completes our comments at this time. We would be happy to discuss any of the above options in further detail, please do not hesitate to contact us with any questions.

Very truly yours,

A handwritten signature in black ink that reads "Ken Shook". The signature is written in a cursive style with a large, prominent "K" and "S".

Ken Shook
Senior Associate

KRS:

cc: John Longman / Cerami & Associates

J:\No Job Number\506 9th Avenue\506 9th Avenue.doc

