INCORPORATED VILLAGE OF MINEOLA

HEARING OF THE

BOARD OF TRUSTEES

December 13, 2017 6:30 o'clock p.m.

Before:

SCOTT P. STRAUSS,

Mayor,

PAUL A. PEREIRA, Deputy Mayor,

PAUL S. CUSATO,

GEORGE R. DURHAM,

DENNIS J. WALSH,

Trustees.

JOHN P. GIBBONS, JR., ESQ. Village Attorney

JOSEPH R. SCALERO Village Clerk

PATRICIA A. TAUBER, RPR Official Court Reporter VILLAGE OF MINISOLA

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MR. SCALERO: Ladies and gentlemen, please silence all pagers and cell phones. In the event of an emergency there are exits located in the rear of the

MAYOR STRAUSS: Good evening, ladies and gentlemen. Thanks for coming out on a very cold night. We have two hearings tonight.

Mr. Scalero, you can start them off.

MR. SCALERO: Yes.

"Legal Notice, Public Hearing, Incorporated

"Please take Notice that the Board of Trustees of the Incorporated Village of Mineola will hold a Public Hearing on Wednesday, December 13, 2017 at 6:30 p.m. at the Village Hall, 155 Washington Avenue, Mineola, New York 11501, or at some other location to be hereafter designated by the Board of Trustees, in order to receive public comment upon the following:

"Application of Meixia Huang for a Special Use Permit pursuant to Chapter 550 of the Code of the Incorporated Village of Mineola, entitled 'Zoning', Section 550.12, entitled 'B-1 Districts', Subsection (B), entitled 'Special Uses', to install new cooking equipment, cooling and warming buffet tables, restaurant grills and fryers, and seating for 72 people with 17

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1	dining tables at existing supermarket upon the property
2	known as 52 Jericho Turnpike, Mineola, New York, known
3	and designated on the Nassau County Land and Tax Map as
4	Section 9, Block 662, lots 13, 15 and 16.
5	"The Village of Mineola does not discriminate
6	on the basis of handicapped status in administration or
7	access to or employment in its projects and activities.
8	Joseph R. Scalero has been directed to coordinate
9	compliance with non-discrimination requirements of the
10	Federal Revenue Sharing regulations.
11	"At this scheduled meeting of its Board of
12	Trustees reserved decisions from previous meetings, if
13	any, may be acted upon by the Board of Trustees.
14	"At the aforesaid time and place all interested
15	persons will be given an opportunity to be heard.
16	"By Order of the Board of Trustees of the
17	Incorporated Village of Mineola. Joseph R. Scalero,
18	Village Clerk.
19	"Dated November 3, 2017."
20	MAYOR STRAUSS: Thank you.
21	Mr. Whalen, report on mailings?
22	MR. WHALEN: Yes. Everything is in order,
23	notarized. We have copies.
24	MAYOR STRAUSS: Thank you.
25	Mr. Gibbons, anything?

MR. GIBBONS: Yes. 1 We have not heard back from Nassau County 2 Planning Commission yet. So I would ask the Board to 3 reserve decision on the application, and I would also ask 4 for a declaration this is a Type II Action under SEQRA. 5 MR. PEREIRA: Motion. 6 MR. WALSH: Second. 7 MAYOR STRAUSS: All in favor? 8 9 MR. DURHAM: Aye. MR. PEREIRA: Aye. 10 MR. CUSATO: Aye. 11 MR. WALSH: Aye. 12 13 MAYOR STRAUSS: Aye. Anyone opposed? 14 Carried. 15 Folks, this will be the format for this 16 evening's hearing: The applicant will make their 17 presentation and call any witnesses. We'll hold 18 questions until the presentation is complete. The 19 members of the Board will then present any questions 20 which we may have and the applicant will answer them, and 21 then we'll open it up to public comment. I ask that 22 anybody approaching the podium speak slowly, speak 23 clearly, state their name and address so everything can

be accurately recorded for the hearing minutes.

24

1	Gentlemen?
2	MR. QIU: Hi. Good evening, everybody. My
3	name is Jersey Qiu. I'm here with my brother-in-law, Jai
4	Pan. We're submitting application for a restaurant
5	inside of the supermarket. And the person who is
6	supposed to submit the application, Meixia Huang, she's
7	not here. She's my consultant, also architect. So
8	MAYOR STRAUSS: How about you explain to us
9	what you're looking to do inside the store.
10	MR. QIU: Basically we do a variety type of
11	Asian food inside the supermarket, such as sushi and like
12	buffet-style type of hot food, and also a cold salad bar,
13	and we do something like roasted duck, Peking duck, and
14	Hong Kong style dim sum.
15	MAYOR STRAUSS: You're looking to create a food
16	court within the supermarket?
17	MR. QIU: Yes.
18	MAYOR STRAUSS: So when you walk in the front
19	doors of the supermarket on the right-hand side, what's
20	there now? Is there anything now that you're looking to
21	convert, or is it just open space?
22	MR. QIU: It's empty open space.
23	MAYOR STRAUSS: That you're going to convert
24	into this food court within the supermarket?
25	MR OIII. Yes. We are renting a portion of

1	that, the supermarket.
2	MAYOR STRAUSS: You're going to rent a portion
3	of the supermarket from the owners for this food
4	operation?
5	MR. QIU: Yes.
6	MAYOR STRAUSS: OK. What hours are you going
7	to be working?
8	MR. QIU: We will be open for same hours that
9	the supermarket. I believe it's from 7:30 in the morning
10	till 8:30 or 9:00 p.m.
11	MAYOR STRAUSS: Do you have another business
12	like this, an agreement where you have a food court
13	inside a supermarket?
14	MR. QIU: Food court will be my first time.
15	Restaurant experience I have. Past one year I've been
16	managing and own several restaurants in New York City,
17	and I still own one in Brooklyn right now.
18	MAYOR STRAUSS: How many seats? You're going
19	to have 72 seats?
20	MR. QIU: This states 72 seats. Most likely
21	we're limited under 56 seating. We don't have many
22	tables that 72 we don't have that many. We might have
23	14 tables.
24	MAYOR STRAUSS: So you're cutting down by 30
25	percent?

1	MR. QIU: Yes.
2	MAYOR STRAUSS: Deputy Mayor?
3	MR. PEREIRA: Thank you, Mayor.
4	Thank you, and welcome.
5	The entrance to the proposed restaurant will be
6	the existing entrance to the supermarket?
7	MR. QIU: Yes, same entrance as the
8	supermarket.
9	MR. PEREIRA: Same hours?
10	MR. QIU: Same hours.
11	MR. PEREIRA: Now that is the section that used
12	to be the bakery and the deli of the old King Kullen.
13	Are you going to have to put in a kitchen? You're going
14	to have to build out the kitchen?
15	There's nothing there to accommodate cooking,
16	or
17	MR. QIU: There's nothing there now. We're
18	going to build a new kitchen.
19	MR. PEREIRA: Build a new kitchen.
20	Are you going to add any signage to the outside
21	of the building, to the existing FL Market sign? Is
22	there going to be a separate sign indicating there's a
23	restaurant?
24	MR. QIU: I believe when the supermarket put in
25	the application we do have something says food court

1	underneath the giant supermarket sign. We're not putting
2	a new sign there.
3	MR. PEREIRA: And your business plan is to
4	cater to the people who are already there shopping, not
5	necessarily going to be a destination where people are
6	going to purposely go there just for the restaurant, and
7	not necessarily so these are people who essentially
8	are there shopping and they
9	MR. QIU: Yes. Majority of the customers will
LO	be shoppers for that supermarket, which is
L1	MR. PEREIRA: So in terms of the economics of
12	it, you're going to be completely separate from the
L3	supermarket. You're your own business.
14	MR. QIU: We're our own business.
15	MR. PEREIRA: Your own business subletting the
16	space from the supermarket.
17	MR. QIU: Yes.
1.8	MR. PEREIRA: There's no connection. You're
19	going to be separately running, operating, owning, this
20	portion of that enterprise.
21	MR. QIU: Yes. Besides, you know, the
22	supermarket, you know, we're getting fresh food, fresh
23	veggies and meat from them.
24	MR. PEREIRA: Right. So they're going to be
25	your purveyors or your suppliers of some of the things or

end residence and residence recovery

1	all of the things that you're going to be using to cook.
2	MR. QIU: Yes.
3	MR. PEREIRA: OK. Liquor license? Are you
4	MR. QIU: No.
5	MR. PEREIRA: No liquor license.
6	MR. QIU: No.
7	MR. PEREIRA: What about disposal of the
8	putrescible waste?
9	Obviously, with any restaurant, you're going to
10	have waste
11	MR. QIU: Yes, Of course.
12	MR. PEREIRA: as do supermarkets.
13	Are you going to have your own contractor or
14	are you going to piggyback on the existing waste disposal
15	of the supermarket?
16	MR. QIU: We're going to work something out
17	with National Waste. I believe they have containers,
18	dumpsters, in the back as of now. That's what the
19	supermarket is using now. So we're going to create a new
20	account with them to have waste cleanup every day.
21	MR. PEREIRA: OK. So your waste is going to be
22	disposed of just as the waste from the supermarket is
23	going to be disposed of.
24	MR. QIU: Yes.
O.E.	MP DEPETED. OF That's all for now Mayor

1	MAYOR STRAUSS: Thank you.
2	Mr. Cusato?
3	MR. CUSATO: Good evening.
4	MR. QIU: Good evening.
5	MR. CUSATO: I don't have a problem with your
6	concept. I have a problem with your drawing. Your
7	drawing is totally incorrect. The dimensions are wrong.
8	Your quantity is wrong.
9	Is your architect here today?
10	MR. QIU: She's not here.
11	MR. CUSATO: So how can you present a drawing
12	that is totally incorrect?
13	MR. QIU: I'm sorry. I didn't
14	MR. CUSATO: You know. Little things. You
15	know. The quantity. You show dishwashers and sinks.
16	All the quantities you show are wrong.
17	How can you present this drawing to us?
18	MR. QIU: I'm sorry. Can I just ask my
19	MR. CUSATO: You know what Mayor, you know
20	what, I think they need to come back with a correct
21	drawing.
22	Your dimensions are wrong. Your quantities are
23	wrong. You don't show exhaust fans. Again, this drawing
24	is totally incorrect. I think you need to come back with
25	correct information.

1	MR. QIU: OK. I will definitely talk to her.
2	MAYOR STRAUSS: I don't know if these drawings
3	need to have the exhaust fans, Trustee Cusato.
4	MR. CUSATO: But you know what, you indicate
5	dishwashers and floor drains and tables, you know, little
6	things but, you know what, if you want acceptance, this
7	drawing needs to be correct.
8	MR. QIU: OK.
9	MR. CUSATO: So I think your architect needs to
10	come back at some point to give us the correct
11	information
12	MR. QIU: OK. No problem.
13	MR. CUSATO: if you want me to approve your
14	plan.
15	MR. QIU: Sure.
16	MAYOR STRAUSS: Anything else?
17	MR. CUSATO: No. Sorry, Mayor.
18	MAYOR STRAUSS: No. No need to be sorry.
19	MR. CUSATO: You know what, you know what, I
20	you need to be correct.
21	MR. QIU: OK.
22	MAYOR STRAUSS: Trustee Durham?
23	MR. DURHAM: Looking at your restaurant plan, I
24	see no restrooms. So you're setting up a restaurant
25	without any restrooms. How are you doing that?

1	MR. QIU: Well because it's a section in the
2	supermarket, we will be using the bathrooms that the
3	supermarket has right now.
4	MR. DURHAM: So you'll use the bathrooms from
5	the supermarket for that.
6	On the plans it says that you're putting a drop
7	curtain down to cut off from the restaurant. It says
8	you're going to take and put from the ceiling you'll
9	put a drop curtain to take and close off the restaurant
10	from the supermarket. That's what's in the plans right
11	here.
12	MR. QIU: I'm sorry. I not quite understand.
13	MR. DURHAM: It says here you're putting up a
14	curtain it's not a wall, but a curtain to separate
15	the restaurant
16	MR. QIU: From the dining area.
17	MR. DURHAM:from the supermarket.
18	So this is to take and block off? How are you
19	doing that?
20	MR. QIU: The curtain? No.
21	MR. DURHAM: That's what the plans say. The
22	plans say that the curtain is going to be on this line
23	blocking off the supermarket from the restaurant.
24	MR. QIU: Let me ask my partner for that.
25	MR. CUSATO: Mr. Durham, that's my concern.

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1	I don't know why your architect is not here to
2	address those concerns.
3	MR. QIU: I'm sorry. It shouldn't have a
4	curtain to separate from the supermarket.
5	MR. PEREIRA: Unless it's some kind of
6	architectural language. But it does say: Existing
7	ceiling drop curtain. Unless there's some other meaning
8	to that.
9	So how are you planning to separate? Are you
_0	going to have a knee wall?
1	MR. QIU: It shouldn't be a physical
.2	separation. I mean, it was more like a small drop down,
L3	two feet, from the ceiling. It's a small wall drop down
4	from the ceiling. Like a it's not a curtain.
15	MR. PEREIRA: There's no physical division.
L6	MR. QIU: No physical division. You see
L7	through the whole thing. I believe my architect kind of
18	misrepresent it in that way.
L9	MR. CUSATO: Again, why is your architect or
20	the designer of this drawing not here?
21	You know, don't try to push something past this
22	Board. OK? We're here to protect our Village residents.
23	Just don't try to push something past us.
24	MR. QIU: OK. Of course.
25	MAYOR STRAUSS: Anything else, sir?

1	MR. DURHAM: No. I just was going to say: I
2	understand your concept. I've seen it in other
3	supermarkets. I've seen it in other areas. Not to this
4	grand scale. It's a lot smaller. Usually five, maybe
5	ten tables, or whatever. You're going for much more
6	seating capacity, but maybe that's because the area is
7	bigger and you're trying to fill the section of the
8	store. I'm not sure.
9	But I think we need, like Trustee Cusato said,
10	we need accurate plans for us to take and approve or
11	understand exactly what you're doing. But what you've
12	provided us is not something that we can accept. The
13	design concept is not
14	MR. QIU: I will definitely talk to my
15	architect once again.
16	MR. DURHAM: Nothing further.
17	MAYOR STRAUSS: Thank you.
18	Trustee Walsh?
19	MR. WALSH: Yes.
20	Good evening. How are you?
21	MR. QIU: Good evening.
22	MR. WALSH: So just so I understand this, speak
23	to me about this curtain that's described on here.
24	Describe the curtain to me, please.
25	MR. QIU: The curtain. There's no physical

1	curtain.
2	MR. WALSH: OK.
3	MR. QIU: I mean, most likely my architect made
4	that mistake. It's not physical
5	MR. WALSH: No. No. Listen, stay with me.
6	Describe to me what it looks like when you go
7	into the store. When I go into the store and I look at
8	the area that used to be the deli, is it going to be wide
9	open between your food service and where the customers
10	shop? Right there is vegetables. Is it going to be wide
11	open, or is there going to be a division?
12	MR. QIU: Well when customers walk into the
13	supermarket all they see is some tables with like, you
14	know, the buffet-style. People get to see the hot food
15	and cold salad. Again, we get to serve them.
16	MR. WALSH: OK.
17	MR. QIU: That's all.
18	MR. WALSH: So in other words, if I stand by
19	the vegetable area and I look towards your restaurant,
20	I'll be able to see everything. It's going to be wide
21	open. There's no curtain dividing.
22	MR. QIU: There's no curtain.
23	MR. WALSH: OK. So that may be an
24	architectural term that I'm not familiar with. This
25	curtain, it may be something coming from the ceiling.

1	MR. QIU: I think she mention curtain is more
2	like, you know, she define drop down. It's more like a
3	wall, you know.
4	MR. WALSH: From the ceiling down.
5	MR. QIU: Yes.
6	MR. WALSH: And you're going to have also
7	it's decorative so you can describe what your restaurant
8	is. It's going to be kind of a little separation up high
9	so you just see where the restaurant begins.
10	MR. QIU: Yes.
11	MR. WALSH: How about venting? What kind of
12	equipment are you going to be putting in there to cook?
13	MR. QIU: Just some standard cooking equipment.
14	MR. WALSH: No. Are you going to be putting in
15	equipment that doesn't exist now to cook, like ovens or
16	things like that?
17	MR. QIU: Oh, yes. We're going to put in
18	ovens, some cooking woks.
19	MR. WALSH: A cooking wok. OK. So that has a
20	lot of smoke that comes off a wok. I guess you're going
21	to have a separate venting system that will have to be
22	approved by the Village, and maybe the Fire Marshal will
23	take a look at it.
24	MR. QIU: Of course.
25	MR. WALSH: And, you know, tell me about the

1	type of food you're going to serve again.
2	MR. QIU: Mostly Asian, like Szechuan style,
3	noodle soup, some Hong Kong style dim sum. We steam
4	them. Some Peking duck and Japanese sushi people make.
5	MR. WALSH: Well all this food is going to be
6	coming from steam tables; is that correct?
7	MR. QIU: No. Some of the food come from steam
8	tables. Some of the food, like sushi, we make it right
9	away.
10	MR. WALSH: OK. So you'll have a sushi station
11	and you'll have steam tables.
12	Is this all self-service, or are you going to
13	have a waiter?
14	MR. QIU: We're going to have people behind the
15	steam table get to pick what customers want, and then we
16	go to the weigh station to weigh that.
17	MR. WALSH: OK. So a customer will walk up to
18	the steam table, take whatever they want, they'll be
19	served it, and then they weigh it and they pay by the
20	pound.
21	MR. QIU: That's right.
22	MR. WALSH: OK. And then they'll sit down and
23	eat.
24	MR. QIU: I'm sorry?
25	MR. WALSH: And then they will sit down and

1	eat.
2	MR. QIU: Yes, they will sit down at the food
3	court table.
4	MR. WALSH: And I guess you have what part
5	of your business will be people sitting and eating and
6	what part will be people taking cooked food to go?
7	MR. QIU: They can take it to go. You know,
8	when they pay for it
9	MR. WALSH: No. No. I understand they can
10	take it to go, but do you have a business plan that would
11	let you believe whether a percentage, like 40 percent, is
12	going to be to go or, you know, 60 percent?
13	MR. QIU: At this point we're not sure in terms
14	of percentage.
15	MR. WALSH: I'm sorry. Can you say that again?
16	MR. QIU: We're not sure how many people, like
17	what the percentage of people who will be sitting there
18	or percentage of people taking home. But most likely, my
19	expectation, like 70 percent people will just sit on the
20	table and eat it right away.
21	MR. WALSH: OK.
22	MR. QIU: And the other 30 percent will say: I
23	want to take that home.
24	MR. WALSH: Your plan is to have the majority
25	of the people sit there and eat.

1	Now you said you own another restaurant. Do
2	you own a restaurant like this in a grocery store, or
3	just a restaurant?
4	MR. QIU: Not in a grocery store. Just a
5	regular fast food on the street.
6	MR. WALSH: OK. Will you be getting your
7	supplies strictly from FL Market to serve there, or will
8	you be bringing it in from other places?
9	MR. QIU: Well most of the food, you know, will
10	be from the supermarket itself.
11	MR. WALSH: OK. And just entrance and exit
12	into your place. You're going to have like a line that
13	comes in and an exit on the other end, is that it, to the
14	other side of the eating area?
15	MR. QIU: Well, yes. People just making like a
16	whole line circle, circle around the buffet bar. So when
17	people come from this direction and then they go out from
18	the other side.
19	MR. WALSH: So they come in from the front
20	direction, go to the steam tables, go sit at the tables,
21	and when they're done and when they're done does
22	self-service have to put garbage in the garbage container
23	or they leave it on the table?
24	MR. QIU: We would have a person who collect
25	the things, but we do have a garbage can outside just,

1	you know
2	MR. WALSH: So you'll have a combination of
3	people will throw their garbage in, or you have like
4	waiters or somebody working that will
5	MR. QIU: We will have a combination of both.
6	MR. WALSH: So you don't have a bunch of tables
7	with garbage all over them.
8	MR. QIU: Well we're going to have both. You
9	know, most people will just put their garbage in the
10	garbage can themselves. But if we do see garbage on the
11	table, we're going to have workers grab that garbage and
12	bring it to the garbage disposal.
13	MR. WALSH: How about drinking? What are you
14	going to serve? What are you going to have, like soda
15	machines or sell bottled water and soda?
16	MR. QIU: Well we have the lease with the
17	landlord/supermarket owner. They have whole bunch drinks
18	in the shelf already. So we allow only to make something
19	called bubble tea, bubble milk tea. That's the only
20	drink we have.
21	MR. WALSH: The only thing you're going to have
22	is a type of tea; is that what you said?
23	MR. QIU: Yes.
24	MR. WALSH: And then if they want to pick up
2 -	gods or something in the grocery store

for those items at your restaurant, or MR. QIU: From the supermarket. MR. WALSH: So they have to purchase them first and then go into your restaurant to eat. MR. QIU: Yes, if they want to grab a Coca-Col or whatever. MR. WALSH: And someone might have asked I might have missed it but how many employees do you think you'll have working at one time? MR. QIU: Working, about 15 total. MR. WALSH: Fifteen total employees. And so how many will be cooks and how many of them will be waiters and such? MR. QIU: We have two main chefs in the back as	1	MR. QIU: They have to go to the
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MR. QIU: No. Prep kitchen is behind a wall.	22	Will the prep kitchen be exposed to the people that are
	23	eating, or is the prep kitchen somewhere else?
It is not exposed to anybody.	24	MR. QIU: No. Prep kitchen is behind a wall.
	25	It is not exposed to anybody.

1	The state of the training the stall
1	MR. WALSH: So in that area you have the wall,
2	which I saw. I know that wall. And the prep kitchen is
3	behind there and anything you have to do.
4	How far away is the grocery store's restrooms
5	from your area that you intend to put the restaurant up?
6	MR. QIU: The restroom is on the other side of
7	the cashiers. So I'm assuming it's about 80 feet or
8	MR. WALSH: So the bathrooms aren't in the
9	immediate area of where you propose to put this
10	restaurant.
11	MR. QIU: Yes.
12	MR. WALSH: Restaurant. The food court.
13	OK. Thank you. That's all.
14	MAYOR STRAUSS: Any other comments from the
15	Board?
16	MR. CUSATO: I do.
17	Sir, so we all attended the opening ceremony
18	for the FL Market maybe three or four weeks ago. And I
19	was there this morning and I noticed you had four exhaust
20	fans. Were they recently installed for this?
21	MR. QIU: They no installed yet.
22	MR. CUSATO: What's that?
23	MR. QIU: Just the equipment.
24	MR. CUSATO: I don't understand.
25	MR. QIU: You're talking about the vent system?

1	MR. CUSATO: Yes.
2	MR. QIU: It's not installed yet.
3	MR. CUSATO: So what did I see in your ceiling
4	this morning?
5	I saw four exhaust fans in the area where all
6	your ovens and grills are going to be.
7	MR. QIU: Well maybe miscommunication.
8	MR. CUSATO: That's why I want your architect
9	to be here at the next meeting.
10	You know what, you know what, this is a
11	disgrace.
12	MR. QIU: OK. I definitely get her here.
13	MAYOR STRAUSS: Any other comments from the
14	Board?
15	MR. DURHAM: I just have one question.
16	On this picture it talks about the existing
17	refrigeration that's there with four-feet-eleven-inches
18	from the tables. Now I've been in there. I've been in
19	the supermarket. And that's the fish counter. So you're
20	going to have the fish counter, with all the fish that
21	are there in the refrigeration portion of that, four feet
22	away from the tables that you're going to have tables for
23	people sitting down to eat?
24	MR. QIU: That's why we limit it. Putting 17

tables there, that's too many. We don't want to have any

1	table closer to whatever the refrigeration that
2	supermarket have right now.
3	MR. DURHAM: So you're going to take and remove
4	the tables in that section.
5	MR. QIU: In that section, yes.
6	MR. DURHAM: OK.
7	MAYOR STRAUSS: Any other comments from the
8	Board?
9	MR. PEREIRA: Yes, just one. One more
10	question.
11	Will you have delivery available?
12	MR. QIU: No. Mainly just people
13	MR. PEREIRA: People eating in or
14	MR. QIU: Eating in or go.
15	MR. PEREIRA: Or taking out.
16	MR. QIU: Yes.
17	MR. PEREIRA: OK.
18	MAYOR STRAUSS: Anything else you would like to
19	say?
20	MR. QIU: No.
21	MAYOR STRAUSS: OK. If you could, sir, have a
22	seat. We're going to open it up to public comment, and
23	at the end of the public comment we'll call you back up.
24	Anybody in the first row, second row, third
25	row, fourth row, fifth row, sixth row, seventh row?

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Sir, come on back up.

6 7

Since there are some discrepancies, admittedly, on your end with even the seating -- it was originally 72 seats, now you're looking to change it down to 56, I believe you said, and there were some questions about a curtain or a wall and some exhaust systems -- we suggest that you -- we're going -- I will entertain a motion to adjourn the hearing and we'll continue at another date when you can get your architect back, probably best suited with revised plans so we can come to a better understanding as to what you're looking to do within your establishment. So --

Yes, sir?

MR. CUSATO: I have no disregard for your concept. I just have regard to what you presented to us. That's my concern.

MR. QIU: Understandable.

MAYOR STRAUSS: So we'd like to know exactly, to the best of your ability to provide us, an understanding of what you're looking to do. And obviously there were some questions raised here. So we would like to get those questions answered.

MR. QIU: Yes.

MAYOR STRAUSS: So I'll entertain a motion to adjourn the hearing to a later date.

1	Mr. Gibbons, we don't need to pick a date now,
.	do we?
2	
3	MR. GIBBONS: No. Once the Building Department
4	is in receipt of the plans, the Building Department will
5	notify the Clerk. The Clerk will notify the applicant.
6	MAYOR STRAUSS: All right. So I'll entertain a
7	motion to adjourn.
8	MR. WALSH: Motion.
9	MAYOR STRAUSS: And keep the record open.
10	Motion made by Trustee Walsh.
11	MR. CUSATO: I second that.
12	MAYOR STRAUSS: Seconded by Trustee Cusato.
13	All in favor?
14	MR. DURHAM: Aye.
15	MR. PEREIRA: Aye.
16	MR. CUSATO: Aye.
17	MR. WALSH: Aye.
18	MAYOR STRAUSS: Aye.
19	Any opposed?
20	Carried.
21	Please work closely with our Building
22	Department and they'll give you the understanding as to
23	what we're looking for, and hopefully we can come to an
24	agreement as to what is needed.
25	MR. QIU: All right.

1	MAYOR STRAUSS: Thank you.
2	MR. GIBBONS: Mayor, just for notice issues,
3	we'll adjourn the meeting to the January hearing date.
4	If we don't have the plans at that time, on that night we
5	will advise the public that the meeting would then be
6	adjourned to the February date.
7	In the interim there, if the public has any
8	questions as to what the date is, they can direct it to
9	the Village Clerk.
10	MAYOR STRAUSS: Second Wednesday of January is
11	the hearing night. So that's the target date.
12	MR. QIU: Second Wednesday.
13	MAYOR STRAUSS: Second Wednesday in January.
14	MR. QIU: Of the New Year. OK.
15	MR. PEREIRA: January 10th.
16	MAYOR STRAUSS: All right.
17	Thank you, sir.
18	MR. QIU: Thank you.
19	* * *
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MAYOR STRAUSS: OK. Mr. Scalero, next one.

MR. SCALERO: "Legal Notice, Public Hearing,

Incorporated Village of Mineola.

"Please take Notice that the Board of Trustees of the Incorporated Village of Mineola will hold a Public Hearing on Wednesday, December 13, 2017 at 6:30 p.m. at the Village Hall, 155 Washington Avenue, Mineola, New York 11501, or at some other location to be hereafter designated by the Board of Trustees, in order to receive public comment upon the following:

"Application of Vincent Minutella for a Special Use Permit pursuant to Chapter 550 of the Code of the Incorporated Village of Mineola, entitled 'Zoning', Section 550.16, entitled 'M Districts', Subsection (A), entitled 'Permitted Uses', and Section 550.12, entitled 'B-1 Districts', Subsection (B), entitled 'Special Uses', for the conversion of a bar patron space to kitchen and dining restaurant with outdoor beer garden upon the property known as 78-80 2nd Street, Mineola, New York, known and designated on the Nassau County Land and Tax Map as Section 9, Block 424, Lots 35-36.

"The Village of Mineola does not discriminate on the basis of handicapped status in administration or access to or employment in its projects and activities.

Joseph R. Scalero has been directed to coordinate

1	compliance with non-discrimination requirements of the
2	Federal Revenue Sharing regulations.
3	"At this scheduled meeting of its Board of
4	Trustees reserved decisions from previous meetings, if
5	any, may be acted upon by the Board of Trustees.
6	"At the aforesaid time and place all interested
7	persons will be given an opportunity to be heard.
8	"By Order of the Board of Trustees of the
9	Incorporated Village of Mineola. Joseph R. Scalero,
L O	Village Clerk.
L1	"Dated November 3, 2017."
L2	MAYOR STRAUSS: Thank you.
L3	Mr. Whalen, report on mailings?
L4	MR. WHALEN: Yes, Mayor. I have the mailing.
L.5	It's here, signed and notarized.
Lб	MAYOR STRAUSS: Thank you.
1.7	Mr. Gibbons, anything?
18.	MR. GIBBONS: Yes. The Nassau County Planning
19	Commission has issued resolution 10215 of 2015, and they
20	resolved to deem the application incomplete and requested
21	the following information, and I'll quote from the
22	resolution: "An outside beer garden is proposed for the
23	subject property. Such a use is a potential nuisance to
24	nearby residences from the standpoint of noise pollution,

lighting/glare, spillover onto residential properties,

1	litter and traffic. Security is also an issue. The
2	Village should require that the applicant address these
3	issues to the satisfaction of the Village and nearby
4	residents, including hours of operation. The applicant
5	should satisfactorily meet the standards required of the
6	Special Use Permit."
7	We would want the applicant to advise the Board
8	whether or not they have resubmitted any other
9	documentation to the Nassau County Planning Commission
10	and, if so, if there is a superseding resolution to the
11	one I just read. And I would also ask for a declaration
12	that this is a Type II Action under SEQRA.
13	MAYOR STRAUSS: Motion on the declaration?
14	MR. PEREIRA: Motion.
15	MAYOR STRAUSS: Motion by Trustee Pereira.
16	Second?
17	MR. DURHAM: Second.
18	MAYOR STRAUSS: By Trustee Durham.
19	All in favor?
20	MR. DURHAM: Aye.
21	MR. PEREIRA: Aye.
22	MR. CUSATO: Aye.
23	MR. WALSH: Aye.
24	MAYOR STRAUSS: Aye.
25	Opposed?

Carried. Thank you. 1 Thank you, Mr. Gibbons. 2 This will be the format again for this 3 evening's hearing: The applicant will make its 4 presentation and call its witnesses. The members of the 5 Board will then present any questions which we may have 6 and then, after that part of it, we'll open up to public 7 comment. I ask anybody that's approaching the podium to 8 please speak clearly, state your name, your address and 9 your affiliation for the court reporter. 10 MR. MINUTELLA: Thank you. Good evening, 11 gentlemen, Mayor Strauss, Members. 12 MAYOR STRAUSS: Good evening. 13 MR. MINUTELLA: My name is Vincent Minutella 14 and I'm here from the Black Sheep Ale House, which is at 15 78 Second Street in Mineola. 16 Do you want my home address? 17 MAYOR STRAUSS: No. That's good. 18 MR. MINUTELLA: OK. I guess a little history 19 for those who don't know. I purchased O'Donnell's Pub in 20 January of 2010. At that time it was my intention to put 21 a kitchen back in that bar where there had been one 22 previously. It was my ignorance that I didn't realize 23 that -- since they had pulled the kitchen out, I thought 24 I could just throw a kitchen back in. And then, in 25

working toward that, I was informed that would have been grandfathered but a new one would have to be up to new codes, different codes, and in order to have that it would eat up so much of the dining area there would be nowhere to serve customers. So we had to put the whole food idea on the back burner until such a time as we could figure out a way to do it properly and accommodate it.

Since that time we have purchased the building. The property is now ours. The commercial space next to the bar is vacant. We have turned the bar into the Black Sheep Ale House, which is a craft beer focused tavern. We're very well known for the craft beer and how we do our thing with craft beer.

Our idea for food is to produce food that will elevate the beer and beer that will elevate the food.

They're meant to go hand in hand and become a greater thing to be enjoyed together.

And being that we're focused in beer, a beer garden is a natural, you know, extension of that, something which we think will be enjoyable, something we think would also be good for the community. I think it's something kind of cool for us to have here in Mineola. We don't have anything like that, to my knowledge.

Questions? I don't know.

25

MAYOR STRAUSS: We have a couple. 1 MR. MINUTELLA: Yes, sure. 2 MAYOR STRAUSS: It was a little bit difficult, 3 looking at the plans, to understand what you're actually 4 trying to do with the properties that you have. So can 5 you explain? 6 Currently you're on -- if you're looking at 7 your building, you're currently operating out of the 8 9 eastern part of the building. MR. MINUTELLA: Correct. 10 MAYOR STRAUSS: So you bought the entire 11 building. So both sections, plus the apartments above. 12 MR. MINUTELLA: Correct. 13 MAYOR STRAUSS: So what are you looking to do 14 on the first floor of the entire building? Let's start 15 with that. 16 MR. MINUTELLA: OK. Let me -- first, let me 17 apologize. My architect is not here tonight. He had an 18 emergency, a medical emergency, with his wife. So if 19 need be, we're happy to come back when he's available. 20 In lieu, I do have our contractor, Jesse 21 Narula, who hopefully can answer some questions because 22 he's been working with the architect and myself to put 23 these plans together. This is Bob Miller, he's my bar 24 manager, and he can answer questions more regarding

1 operational matters.

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The way that we've got it set up now -- we purchased the entire property. On the property is the building proper, that's the 78-80, the brick building, that has the Black Sheep Ale House in one storefront and now the other storefront is vacant, and there's four apartments above. With that purchase we also have the building next door.

MAYOR STRAUSS: The small house?

MR. MINUTELLA: That small house. That is a two-family residence. It has an apartment rented on the first floor and the top floor is vacant. It is our intention to tear down that house and put the beer garden there.

So what we would be doing is going through where the Black Sheep is now. We break through. There would be a pass-through from the Black Sheep into the other side where the dining area would be. The dining area would be in the front on the Second Street side, and the kitchen would be in the rear. And then, beyond that, there would be another pass-through doorway into the beer garden.

The beer garden would be enclosed by a six-foot wall. It would have emergency egress through one -- my directions are off, but I think that's the westerly wall.

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And then, also, the front of the beer garden would have an emergency egress as well. We've got it designed so that there would be like an archway shape there with wrought iron gates. The wrought iron gates would be emergency egress. But another reason why I have that designed in was factoring in part of the sound pollution issue, because sound does need somewhere to go, and we figured, you know, the best place for it to be directed out of that area would be toward the parking lot across the street, the train trestle, Old Country Road, and not to our neighbors to the back of us, which is why there is no egress there. That's where our trash, our dumpsters, are meant to be kept, and they'll be enclosed behind fencing so it won't be unsightly.

And in other ways to address the noise issues, it's my intention to have a very parklike atmosphere in the beer garden. I want to plant flowering trees and have lots of shrubbery lining the brick wall, and then the brick wall itself. So I think that should quell a lot of, you know, what you'd expect to have an average din.

We're not looking for a big party type of atmosphere. We're looking for more of an alfresco dining kind of thing, but definitely kind of a sit, nature, sit amongst the trees, sit amongst the picnic benches and

have your beer and your food. I mean, there will be noise. People laugh and talk, and there will be conversation.

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It's not our intention to have live music out there. I'm going to say that with the caveat that maybe we would rent that space out for a private party. If someone wanted to have a birthday or a small wedding or something like that, we would permit them to have -- to bring in their own music, but we would cut that off at a reasonable time so that it wouldn't be a nuisance to the neighbors.

As far as lighting, light pollution, I don't anticipate any more light than we already have in the back area of the bar/restaurant for security purposes, our security lights that illuminate the parking lot there. Any lighting that would be added to the beer garden would be more for ambience, string lights. If there were goosenecks, they would be pointing down into the beer garden area. Candles, you know, that kind of thing.

MAYOR STRAUSS: What are you looking to do to the interior of the building on both sides? You're looking to create a bar/restaurant atmosphere?

MR. MINUTELLA: Actually, I would like to keep them separate. Honestly, I'm a little -- I started the

Black Sheep Ale House and I'm personally a little nervous about changing that into like, OK, we're a restaurant now. Confusing people. I would really like to keep the bar side as little changed as possible. As much what it is now, I want it to remain.

When we do the other side -- I tore down the dry wall that's over there myself, and I revealed pressed tin walls and there's a high ceiling with the old tin ceiling. The building was made in the '20s. And I said -- you know, with Jesse and my architect -- I said: Is there any way that we could bring back that kind of look? Like this place has always been here. It's always been part of it. So that's our intention for the look, at least, of that other side is to try to have -- and it will be different than the bar. It's kind of a yin and yang. The bar is dark, and the other side we plan for it to be much lighter. It's kind of the feminine to the masculine of the bar, so that's balanced.

MAYOR STRAUSS: So you're going to have like a pub/restaurant in the new part of the building you just purchased and maintain the Black Sheep Ale House the way it is.

MR. MINUTELLA: We would be serving food on the bar side.

MAYOR STRAUSS: Of course. If it makes it

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easier for you than running across the street to Game 1 Stop, but certainly it would benefit you. 2 So now past that you create an opening in the 3 wall, on the western wall, into this beer garden. 4 MR. MINUTELLA: Correct. 5 MAYOR STRAUSS: And I know you mentioned about 6 the beer garden being relatively quiet. You'll have 7 butterflies flying around. However --8 MR. MINUTELLA: By Disney. 9 MAYOR STRAUSS: However, reality will slap us 10 in the face and will probably give us something that is 11 much different than that, and combatting that is going to 12 be our challenge. And how you combat that, how you deal 13 with that, will be a challenge. 14 MR. MINUTELLA: Right. 15 MAYOR STRAUSS: We've had places in the past, 16 currently, but not recently -- I'm going to jinx 17 myself -- where we've had outside eating and it's caused 18 problems in the neighborhood. And the business owners 19 say: I can't control my patrons. 20 That's not my issue. My issue is to prevent it 21 before it starts. And that's really my concern, to make 22 sure that we look out for our residents who are living in 23 that area so that they're not trampled on --24

MR. MINUTELLA: That's --

MAYOR STRAUSS: -- by rowdy parties.

Listen, you can only use that beer garden on nice nights. It's not going to be open tonight, when it's 20 degrees out.

MR. MINUTELLA: No.

MAYOR STRAUSS: But when it's nice out, those nice spring nights and fall nights and summer nights, our residents, we have our windows open and we're going to have to listen to the screaming, yelling, the laughing, the jocularity, which is good to a point. But then when you have little kids, or you work shift hours, and you're looking to sleep and you have this beer garden in the back that was presented as all flowery nice, now it's a mess. And I need to understand how you would look to address that, prevent that from happening, if you could. I'm not sure you can.

MR. MINUTELLA: The way you handle that, in my opinion, is the way you conduct business all the time. And if you cultivate an environment where it's a big crazy place, you're going to have big crazy things. If you cultivate an environment where you're here to quietly enjoy each other and the meal and a beverage which we have, I think it's easier.

I mean, yeah, we could tell people, quiet down, if it's too late, or if it becomes unruly. That's a

whole other story. Then we have to take measures to make

sure that it doesn't happen. 2 3 4 5 6 7 8 9 10 11 12 13 your hands. 14 15 listen to. . . 16 Bob, you want to stand up? 1.7 There's not too many people --18 19 MAYOR STRAUSS: 20 21 Street now. 22 23 24

25

MAYOR STRAUSS: My concern is it becomes unruly and -- not to say your patrons are unruly patrons. I live relatively close by, not as close as some of the residents here in the room, but I drive past that area a lot and I am not aware of any adverse conditions that are going on there now. So I would like to think that your patrons are acting appropriately. And as you hopefully get bigger and more successful, whether there's a beer garden there or not, it's a concern for us. The traffic is a concern. The noise is a concern. You close a beer garden down at 11:00 o'clock, you might have a riot on MR. MINUTELLA: I don't think so. I think they MR. MILLER: If somebody wants to --If you can approach the podium. MR. MILLER: Bob Miller. I live at 90 Main As it is now, our customers are pretty good about doing what we ask. We try to be wary of our neighbors, as well as the residents upstairs. And we

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tend to -- we'll step outside and make sure that nobody is carrying on. If we feel they're loud, we politely ask them to stop and, as I said, generally they acquiesce.

The crew we have at the bar runs 25 to 35. We have our older, and we do have our 21 year-olds that come in, but those that come aren't looking for beer pong and Jello shots, which have their place in the world, we just don't do it in Black Sheep. As Vince is saying, we're not looking for a raucous, crazy thing. We like to maintain what we've been doing, and what we've been doing for six or seven years, and just add food to it and expand that. We feel, as Vince has said, it's a natural next step. So, you know, we try to be as on top of things as possible.

MR. MINUTELLA: If I could say something. We had -- when I bought O'Donnell's we tried different things. One of the things we tried to improve business and to get our name out there and get more people in was we did an open mic night on Thursday nights. It went well. We brought people down. The neighbors didn't like it. It was too noisy. The bands wouldn't, you know, turn it down. I asked them repeatedly, the guys who ran the thing: You got to turn it down. You got to turn it down. We killed the night. I canceled open mic night, and we lost a lot of money because of it, because I

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wanted to be a good neighbor. I said: This is crazy.

I'm not going to have people, you know, calling me -- and we've always had an open door policy. Our web site info at Black Sheep Ale House dot com goes right to my phone.

You e-mail, it goes directly to me. No one else. So if there's an issue or concern, it's always been an open door policy.

MAYOR STRAUSS: That's a good policy to have.

Certainly the community --

MR. MINUTELLA: Another example is the trash on the street. When I bought O'Donnell's it was common practice to put our trash out by the curb for Mineola to come pick it up. I didn't like the way it looked. So I, you know, rent dumpsters, and they're back behind where people can't see. So the street looks nice. We keep the outside nice.

We very much want our neighbors to be happy with how we run the business. We very much want to be compliant with Mineola's rules and regulations, and we want to be accommodating and, you know, work with our neighbors. We don't want to do anything that's going to upset anybody. We want to be a good thing for the town, and I think we are.

I'm personally very pleased when I -- I Google the Black Sheep Ale House all the time because I want to

1	see reviews and what people are saying, and a lot of
	times I'll find that real estate agencies are putting the
2	
3	Black Sheep Ale House and where to find us because they
4	think that that is attractive to young home buyers, that
5	they would be interested in moving to this area if there
6	are things like that, you know, available to them. So I
7	mean, I take a personal point of pride in things like
8	that. So we want to be
9	MAYOR STRAUSS: And like you, I want to make
10	sure that you're working well with the neighbors. We
11	want to make sure that we're doing the right thing by the
12	neighbors. There's an awful lot of weight to that.
13	With that being said, I'm going to turn it over
14	to Deputy Mayor Pereira and see if he has any questions.
15	MR. PEREIRA: Good evening, gentlemen. Thank
16	you.
17	In looking at your plans, the distance from the
18	northern six-foot wall to the northern portion of this
19	outdoor beer garden to the property line of the first
20	neighbor to your north, is that about 50 feet?
21	I see it's 26 feet from there to the beginning
22	of the parking.
23	MR. MINUTELLA: I'm sorry?
24	MR. PEREIRA: So from here to here? Was that
25	from here to here?

1	MR. MINUTELLA: From the dumpsters, Jesse
2	MR. MILLER: The grey house
3	MR. PEREIRA: Where it says compressors.
4	MR. MINUTELLA: From back here to oh.
5	That's just the fenced off area. You're talking about
6	where the cars where the parking is.
7	MR. NARULA: That would be
8	MR. MINUTELLA: Here. He's talking about from
9	here, where the gate ends, to where the parking lot is.
10	MR. NARULA: You have approximately, from there
11	to there, about 32 feet.
12	MR. PEREIRA: 32 feet.
13	MR. NARULA: From the building.
14	MR. PEREIRA: From the wall.
15	MR. MINUTELLA: From where the fence is.
16	MR. NARULA: Because that's in line with the
17	building. The chain-link is about 32 feet.
18	MR. MINUTELLA: So from where the beer garden
19	actually ends, it's how many feet?
20	MR. NARULA: You need minimum, like, 20 feet
21	for a parking spot, and then you have a 12-foot driveway.
22	MR. PEREIRA: Right. You actually have more
23	than 12 feet.
24	MR. NARULA: No. Right here I'm going it
25	doesn't have an exact measurement, but you see the length

1	of the parking spot is approximately 20 feet.
2	MR. PEREIRA: Right. I see the 12. That's 32.
3	But if you go past the compressors
4	MR. NARULA: Past the wall it would give you
5	about 14 feet. You have about 46 feet.
6	MR. PEREIRA: So about 50 feet. So the nearest
7	patrons in the beer garden are going to be, at a minimum,
8	about 50 feet away from the property line.
9	MR. MINUTELLA: From the property line of our
10	nearest resident.
11	MR. PEREIRA: Nearest resident to the north.
12	MR. MINUTELLA: With the exception of the
13	people that live upstairs.
14	MR. PEREIRA: Right. Right.
15	Will there be an outdoor bar?
16	MR. MINUTELLA: No. It's not my intention to
17	have alcohol served out there to be served out there,
18	yes, but not sold out there by a bartender. They will
19	all come to the inside bar and be served by waiters and
20	waitresses.
21	MR. PEREIRA: OK.
22	Now there are curb cuts currently in front of
23	that house, that two-family house. Will those be
24	eliminated?
) E	MR MINITELLA: I think that's where we're

1	those are the driveways that exist now, and we're
2	continuing to use them in this plan.
3	MR. NARULA: There's two on each side, on each
4	side of the house.
5	MR. PEREIRA: Right.
6	MR. NARULA: According to the architect, we're
7	going to eliminate one. We're still going to have that
8	driveway come around. And I think it's going to be, from
9	their intention, parking really for the employees, just
10	that back for employees, owners and tenants.
11	MR. PEREIRA: So you have seven parking spots.
12	MR. NARULA: Yes.
13	MR. PEREIRA: Six, plus one handicapped.
14	MR. MINUTELLA: Right. We would direct our
15	customers to the municipal lot across the street.
16	And thank you very much for that, by the way.
17	The last time I was before the Board was with regard to
18	that. So thank you.
19	MR. PEREIRA: I know we're far away from that
20	but, if you were to be approved, do you have any idea in
21	terms of hours of operation, days of operation? Is it
22	seasonal? Are you going to have any kind of covering
23	that you're going to be able to roll down? Sometimes you
24	see like tent-like structures where it could be year

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MR. MINUTELLA: At this point it's not my intention to have that space be utilized year-round. I much prefer to plant the trees in there and let them grow taller than the six-foot wall than to have some kind of a covering that would go over the top.

I mean, yeah, I guess I could build it a certain way. We could do that and use it as a catering room in the wintertime. I would really like to enjoy it as my vision of what a beer garden ought to be in that parklike setting.

MR. PEREIRA: Then it would be seasonal.

MR. MINUTELLA: It will be seasonal yes.

MR. PEREIRA: What about days -- obviously you're open seven days a week.

MR. MINUTELLA: Yes. Currently we're open seven days a week, and we are open till 4:00 in the morning. I wouldn't imagine that would be the hours of the beer garden. What I think -- all these decisions haven't been made yet, but I would like to keep the kitchen open late, because we do have a good amount of industry that come in and I really would like -- I think of Blue Ribbon in the city. I used to live in Manhattan and work in restaurants. And after work a lot of us would go out to Blue Ribbon downtown because they served a full menu until 4:00 in the morning. And the place was

packed full of industry people. And I kind of would like to be available for that crowd to come in and eat at late hours.

As far as the beer garden is concerned, what I kind of figured was if we could try during the week having it open until 11:00 p.m., on Friday and Saturday nights having it open until 2:00 a.m. If that turns out to be a nuisance, I'm more than willing to cut those hours back.

MR. PEREIRA: Well considering that we have hearings about gas stations and closing them at 11:00 or 12:00 -- I certainly speak only for myself -- I would not feel comfortable having an outdoor beer garden open until 2:00 a.m. on Saturday or Friday. That seems excessive. You know. Move those people inside where they're contained.

And certainly we're not going to vote tonight, as we heard from Nassau County, but I would like to have a clearer idea of exactly what your business plan is, exactly what your hours of operation are, and exactly what you are looking to do.

Because to some degree I do agree with you in terms of you're trying to revitalize the downtown, trying to make this a very walkable downtown and, as you said, cool place for people to come, but certainly not at the

Vincent Minutella - 78-80 2nd Street expense of the people who have been here, the residents 1 and the neighbors. You know, I've seen this kind of 2 model work in other areas down Jericho Turnpike, where it 3 has an outdoor space -- the old Henry Street Tavern --4 with a very nice manicured kind of parking lot. 5 MR. MINUTELLA: It's a very nice --6 MR. PEREIRA: I'm not so sure it works here. 7 That's why I'm trying to gauge the distance between the 8 residences, because obviously to your south you're fine. 9 To your east you're OK. To the west you're OK. It's the 10 north and the northeast where you get into those 11 concerns. 12 13

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Would you have bouncers or security, other than Mr. Miller here?

MR. MINUTELLA: Truly, I don't really feel there's a need for security. What I would probably do --I would hire security, is the bottom line, Friday and Saturday nights, most probably, just to check IDs to alleviate that from the bar and the wait staff because, as we have it now, my bartenders are maniacs for ID'ing. And I'm comfortable with that. I know everybody has been I know there's no underage drinking.

My concern would be once we expand and I've got a wait staff -- and some of them are a little bit of a revolving door -- I don't trust 100 percent that they

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would be as responsible as my bar staff is. So I would hire an independent security company to have a guy at the door who would proof every customer on their way in and deal with any issues.

MR. PEREIRA: And I would go one step further -- and obviously we're not here to tell you how to run your business. But my concern is people gravitating north, either on Roosevelt or up Roslyn Road, when they leave. And that's where security comes in, where you kind of push them south. They park across the street.

I know it's a free country. People can walk wherever they want to. But if you want to minimize problems, then as they exit your entrance, and the exit is south facing, people should go across the street to the municipal lot and they should not really be going into the neighborhoods behind them.

MR. MINUTELLA: That's how it is now.

MR. PEREIRA: I understand you're tripling the square footage. So you triple the problems and you triple the need for parking. And frankly, you're going to have some people sometimes who may, you know, overindulge and they're going to walk. And we have these issues in our commercial corridors along Old Country Road and Mineola Boulevard where -- yes. You know.

Commercial enterprises have rights too. You know.

You're making a big investment. But not at the expense of the residents who are there.

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So we have concerns about public urination, public intoxication, garbage, beer bottles, cans. That's where the security comes in where, you know, if you have a big guy come and say: Hey, you can't go up Roosevelt. You got to leave back here. You know. Stop people from doing the general type of thing that -- we know you have the best intentions, but not every one of your patrons is going to, and especially if they don't live here. If you're going to be a destination type of place, if people are going to know the Black Sheep and they're going to come here, just like they do to the Plattdeutsche, or just like they do to the Old Post Inn, that's going to be a concern because they don't have any -- they come and -- and we have to deal with the issues after that.

MR. MINUTELLA: I was --

MR. PEREIRA: Again, I think you're going to have to come back with a more concrete business plan, with hours of operation, expectations, security, that type of thing, where I'm comfortable doing that.

I think the idea and the theory sounds good, and it sounds appealing. It sounds attractive and it sounds like something nice we would like to have on the

1	periphery of our downtown, for me personally. But I
2	still have a lot of unanswered questions. And I would
3	like to hear from the residents as well.
4	MR. MINUTELLA: Yes.
5	MAYOR STRAUSS: Trustee Cusato?
6	MR. CUSATO: Thank you.
7	Good evening, gentlemen. You know, I agree
8	with Mr. Pereira. I don't have a problem with the
9	concept. You know. In fact, my younger daughter loves
10	to attend your trivia night, and I understand that some
11	nights it's a very tough trivia night. But I do have
12	some questions.
13	So do you presently serve food right now?
14	MR. MINUTELLA: Right now we give away free hot
15	dogs all the time because I think you have a
16	responsibility. If you're giving people drink, you give
17	them food.
18	MR. CUSATO: Now is your beer garden to be
19	enclosed with a roof, or like open into the sky?
20	MR. MINUTELLA: It would be open air. The
21	ceiling would be open.
22	MR. CUSATO: I had a question concerning a
23	band. So you're not going to have, like, a band inside?
24	MR. MINUTELLA: No. No.
25	MR. CUSATO: OK. I notice on your drawing you

1	have a pickup open counter. Does that mean takeout food
2	pickup?
3	MR. MINUTELLA: No. No. I think
4	MR. CUSATO: Just what does that mean?
5	MR. MINUTELLA: I think that's a drink pickup
6	for service, for the waitresses in the dining room to be
7	able to pick up beer for those people in the dining room
8	and not have to walk around into the bar area to get
9	them, vice versa, and food to come through.
LO	MR. CUSATO: No takeout foods.
11	Now I notice you have a kitchen area where you
12	have all your ovens and stoves in one area and you have a
13	hood encompassing. So where does all that exhaust go?
14	Obviously through the ceiling into the sky. So where
15	does that go?
16	MR. NARULA: Right now me and the architect
17	haven't discussed it. We first wanted to deal with this
18	matter, and the Department of Health obviously would
19	figure that in terms of Fire Marshal and how we would
20	exhaust that.
21	MR. CUSATO: Mr. Whalen, so I guess the Fire
22	Marshal has to determine a fire suppression system where
23	everything is going to go?
24	MR. WHALEN: Yes.
25	MR. CUSATO: OK. Now, as Mr. Pereira stated

1	before, you have two compressors in the back, north side;
2	is that going to be a noise problem for the residents or
3	exhaust problem for the residents in that area?
4	MR. NARULA: No. They're fairly quiet.
5	MR. MINUTELLA: They're small compressors for
6	walk-in boxes that contain the beer.
7	The reason we moved them outside, if you're
8	curious, is right now we have them inside in the
9	basement, and we store a lot of bottled beer there, and
10	it makes it very hot. So we wanted to put them outside
11	so we wouldn't be exposing our very expensive bottled
12	beers to heat.
13	MR. CUSATO: So there's not going to be an
14	issue with noise for the residents?
15	MR. MINUTELLA: I don't believe so.
16	MR. CUSATO: As Mr. Pereira stated about
17	security, what's to stop someone from flipping a beer can
18	over the wall into are you going to secure
19	MR. MINUTELLA: Human decency. But
20	MR. CUSATO: Obviously. Are you going to
21	control and clean up? Because you have a lawyer's
22	office, like, next door.
23	MR. MINUTELLA: We spoke to Victor just outside
24	here tonight, and he told us he has no problem with the
25	plans, you know, what we're trying to do there, and

welcomes it. 1 I don't expect that will happen. If it does, 2 we have a reputation of, you know, asking our customers 3 to never return if they --4 MR. MILLER: There's a zero tolerance policy. 5 MR. MINUTELLA: There's a zero tolerance policy 6 on many different fronts, and that would be one of them. 7 MR. CUSATO: OK. Thank you. 8 MAYOR STRAUSS: Trustee Durham? 9 MR. DURHAM: Looking at the plans, you have one 10 gate that comes out the driveway. You have the one gate 11 that comes out onto Second Street. 12 MR. MINUTELLA: Correct. 13 MR. DURHAM: People smoking. 14 That was one thing I was going MR. MINUTELLA: 15 to mention before. I was hoping that would actually 16 alleviate some of the issues we were talking about 17 earlier. 18 I was going to see if I could section off a 19 portion of the beer garden for smoking. That way we 20 would have fewer people outside, which is a thing now. 21 There are some nights ten, 15 people are outside on the 22 sidewalk smoking. And I'm sure their conversation is 23 annoying to neighbors and other residents. 24

hoping, if we kind of corralled them in the beer garden,

1	there would be less of that outside. Might actually be a
2	help. But the whole beer garden wouldn't be smoking. It
3	would just be a small portion.
4	MR. DURHAM: Approximately how many people do
5	you plan on sitting out there? I was trying to figure
6	that out.
7	MR. MINUTELLA: Honestly, that's up to the
8	Building Department. Whatever the formula is for the
9	square footage, whatever they permit, that's what, you
LO	know, we'll abide by. I just you know, in putting
11	this together, I can put a bench there. I could put a
12	bench there. But I don't know, honestly, whatever number
13	they'll come up with. Whatever they come up with, I'm
14	fine.
15	MR. DURHAM: OK. So with the expansion into
16	the other side of the building, you're using the basement
17	as a prep kitchen?
18	MR. MINUTELLA: Correct.
19	MR. DURHAM: So that will just be storage and
20	the prep kitchen, and then the regular kitchen will be in
21	the back of that building?
22	MR. MINUTELLA: Correct.
23	MR. DURHAM: With the front of the building
24	MR. MINUTELLA: Being the dining area.
25	MR. DURHAM: Have you figured out the seating

in the dining area?

MR. MINUTELLA: Roughly. We may change it around. I'm thinking about -- again, the seating capacity will be dictated by the Building Department and the Fire Marshal and, you know, how I do the seating will be, you know, dictated by that. I'll have to figure out. You know, banquettes are easier to seat because they're more flexible. You can have twos, fours, sixes together. But I do kind of like large tables. But it's a waste if only three people sit there. So we'll be playing around with that. But there are things we have to abide by. I need a three-foot pathway, you know, between where the tables are. So we have limitations of where we can put them.

MR. DURHAM: Now I assume that it will be weather-resistant furniture that's going to be on the outside. Is it going to be wrought iron metal dragging on cement?

MR. MINUTELLA: I'm thinking picnic tables. A traditional beer garden. Wooden mostly.

MR. DURHAM: OK. Would you be agreeable to -if it's going to be approved, would you be agreeable to,
in the decision, stating that there would be no outside
bar?

MR. MINUTELLA: Yes. Sure. Yes.

1	MR. DURHAM: So you would take and put in the
2	decision that there would not be an outside bar in the
3	beer garden?
4	MR. MINUTELLA: Yes.
5	MR. DURHAM: I have no further questions.
6	MAYOR STRAUSS: Thank you.
7	Trustee Walsh?
8	MR. WALSH: Yes.
9	Good evening. How are you?
10	MR. MINUTELLA: Good.
11	MR. WALSH: First of all, as Mr. Gibbons had
12	read and this is not just the Village of Mineola, but
13	Nassau County has concerns.
14	MR. MINUTELLA: That's correct.
15	MR. WALSH: And their concern is potential
16	nuisance to nearby residents from the standpoint of noise
17	pollution, lighting glare, and they mentioned security is
18	also an issue. So I imagine that you're going to need
19	some type of security there towards the outside.
20	Now, while you have people in the beer garden,
21	are you going to have an employee out there at all times?
22	MR. MINUTELLA: Oh, yes. Absolutely. At all
23	times. There will be a managerial presence at all times,
24	but there will never be any portion of the restaurant
25	that's open and unmonitored without somebody there,

1	never.
2	MR. WALSH: And how will someone get a drink?
3	Will they have to go inside to the bar, Black Sheep, to
4	get a drink
5	MR. MINUTELLA: Waitress or waiter.
6	MR. WALSH: You're going to have a waiter or
7	waitress serving people out there?
8	MR. MINUTELLA: Yes.
9	MR. WALSH: I know you said it's up to the
L O	Building Department, and that's definite, but what was
L1	your concept? How many people do you think would be
12	sitting in this beer garden? You must have an idea.
13	MR. MINUTELLA: Based on the square footage of
14	what we had drawn out
15	MR. NARULA: It's written as 136 seats.
16	MR. WALSH: 136.
17	MR. NARULA: But I don't think that's going to
18	get approved for that many, 136.
19	MR. WALSH: How many square feet is the beer
20	garden?
21	MR. NARULA: This is right now approximately
22	about 1,500 square feet.
23	MR. WALSH: 1,500 square feet.
24	MR. NARULA: Once again, I don't think it's
25	going to get approved for 136 with 1,500 square feet.

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MR. WALSH: You know, speak to me a little bit about these parties. You spoke about a party or a wedding, and specifically what Trustee Durham asked, are you going to have a bar outside.

Now, if you have a small wedding there, will there be a little station for -- you know, usually there's like a rolling bar at a wedding. How will people get served drinks?

MR. MINUTELLA: It hadn't occurred to me until you just asked. And I honestly think the same way we do during regular service, through their waitresses and waiters. I don't think that helps, really, to put --

MR. WALSH: Because something that I didn't think of -- it wasn't proposed -- nobody said anything about these small parties or small weddings. And there is a need for small areas. Usually people have weddings, they have a small wedding, it's hard to rent a space. But that's going to put a whole other dimension to this because it could be very successful and you could have weddings there in the summertime, or parties, or office parties and such, and it just seems to me that that would make it successful for you, but quite a bit of action there.

MR. MINUTELLA: Honestly, it's a bit of an irritation to your regular customer if they're coming

there for your beer garden on Friday or Saturday night and it's booked and they can't get out there at all. I think the catering side of the beer garden, mostly you would see afternoon baby showers, bridal showers, funeral luncheons, that type of thing. If there were to be a wedding, it might be in our off hours or earlier, and it would have to be, you know, some kind of thing to -- I don't like to make it an inconvenience to our regular customers who have a certain expectation.

MR. WALSH: I think you would have to be specific with that in your application.

MR. MINUTELLA: OK.

MR. WALSH: In other words, in the writing of your application, or obviously let the attorney put on and specify when you're going to have these parties.

Because, you know, it's a good idea that you say, you know, just to fill in the time to have parties. But it can be something that can become very successful, and it can be something that you can be booking all the time.

And once we give you permission to do something, it's very difficult to take it back again. So you have to be really specific as to when you're going to have these parties and what you're going to do with them and such. And you know, I mean, you have to answer Nassau County's questions, because I could see that, with 100 people,

getting pretty loud. And it's going to be open air. 1 There's no roof. I've been to beer gardens before. I 2 know what they're like. Most of them are much larger 3 than what you're talking about. But 1,500 square feet, I 4 know exactly what 1,500 square feet is. It's not that 5 tremendous, but it's an open space and, if you have a lot 6 of people back there, I don't know how you're going to 7 keep the people quiet. 8 MR. NARULA: We have 18 inches a seat. I don't 9 know how they came up with that. 10 MR. WALSH: I'm not talking about that. 11 MR. MINUTELLA: 18 inches is very skinny 12 people. 13 MR. WALSH: I'm not talking about whether the 14 people will be comfortable. I'm talking about the 15

problem of noise pollution. You have a lot of people out there, and drinking. And people have fun when they're drinking, and they tend to get loud. You see, in every bar sometimes there's two or three real loud people that, you know, you tell them, Please be quiet, and their apology is louder than their infraction. So that's going to be a concern of yours, the noise.

MR. MINUTELLA: I can tell you that I can do what's in my power. I can't control --

MR. WALSH: No.

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MR. MINUTELLA: -- you know, the din of a crowd, or --

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MR. WALSH: I know. And that's the problem.

MR. MINUTELLA: You're absolutely right. I can not have a DJ. I can not have a band. Those are all the things I can do to help support that. But you're absolutely right. I understand it's a concern. I would hope --

MR. WALSH: It's a concern for the neighbors because I know, believe me. I lived here many, many, years. I know the exact location. You have Cottage behind you. That's fairly close. You have Roosevelt, which is a little further away, and then Roslyn Road. And there's houses right across and right next to you on Roslyn Road. But it doesn't matter to me whether somebody is renting or owns the house. And I guess the apartments upstairs are going to have to deal with it because they're renting from you. And when you rent an apartment above a bar you know what you're getting into. So I don't see that as a problem. But I do say that it could be a bit loud, and I do think you're going to need some kind of security for people when they exit because when they leave they've had a good time and they can be a little loud. You know.

Other than that, I would like to hear what the

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1	residents have to say. So that's all I have to say.
2	MAYOR STRAUSS: Any other comments from the
3	Board?
4	MR. DURHAM: Actually, a question to Mr. Whalen
5	first.
6	The back wall of the thing because they have
7	a six-foot wall coming around right now. The back wall,
8	near the compressors, can they go higher than the six
9	foot on that? Can it be 12-foot, where they can? But
10	the noise suppression on the wall, what's the code?
11	MR. WHALEN: The commercial separation between
12	them and any residential area can go up to seven feet as
13	of right. Anything else can be a variance.
14	MR. DURHAM: So that would be a variance. So
15	if it went up a little bit higher, or whatever, and with
16	some noise suppression, tile and stuff like that, it
17	might reflect some of the noise or absorb some of the
18	noise that goes out to the residents, if there is that
19	noise.
20	I would possibly check on that and take and see
21	what would be acceptable and stuff like that for that
22	section, just a small section between the building and
23	where they're backed up to the compressors. That might
24	take and alleviate any noise that tends towards
	1

MR. MINUTELLA: Can we look into that?

1	MR. NARULA: Yes.
2	MR. MINUTELLA: OK.
3	MR. WALSH: If you do that you would have to
4	get a variance from the neighbors, who may or may not
5	like it. So that wouldn't be the easiest variance to
6	come up with.
7	MAYOR STRAUSS: Anything else you would like to
8	say, sir?
9	MR. MINUTELLA: I think that's it.
10	MAYOR STRAUSS: I'll ask you to have a seat.
11	We'll open up to public comment.
12	MR. MINUTELLA: Thank you.
13	MAYOR STRAUSS: I ask anybody that's coming to
14	the podium to please state your name and your address and
15	speak slowly and clearly for the stenographer.
16	Anybody in the third row? Fourth row?
17	Yes, sir.
18	MR. HALE: Terrence Hale, 104 Roslyn Road. 33
19	year-old resident. I want to thank you for letting me
20	have my say.
21	And first of all I think, Vince, you have a
22	great idea, but not in my neighborhood. OK? There's no
23	place for a beer garden.
24	MAYOR STRAUSS: Mr. Hale, if you could address
25	your comments to us.

1	MR. HALE: I'm sorry.
2	MAYOR STRAUSS: That's OK.
3	MR. HALE: First of all, quick question. I
4	have a bunch of questions, but I'll try to be as quick as
5	possible.
6	MAYOR STRAUSS: Mr. Hale, take your time.
7	MR. HALE: They're open till 4:00 a.m. now.
8	What is the ordinance on that? If you can get back to me
9	on that. They're open from 11:00 to 4:00 every night,
10	right?
11	The other question is: You're saying
12	compressors. I think you're meaning condensing units,
13	right? According in the plan condensing units for
14	the
15	MR. DURHAM: It says compressors, but they
16	control refrigeration.
17	MR. HALE: That's my field. But they must be
18	outdoor condensing units, I'm hoping.
19	So outdoor condensing units, and you're saying
20	they're in the
21	MR. CUSATO: North side of the building.
22	MR. HALE: north side. You have the grey
23	house behind it. There's no fence there. There is a
24	guardrail and a chain link fence, and you have the law
25	building in the corner. Where are those compressors

1	condensing units going? In the corner over there?
2	MR. DURHAM: It actually appears where the
3	house
4	MR. CUSATO: In the back of the building on the
5	north side.
6	MR. HALE: So directly against the grey house,
7	behind which is 94, 97, Roslyn.
8	MAYOR STRAUSS: I think the grey house is
9	coming down.
10	MR. HALE: No. The house next door that's on
11	Second Street is coming down, not on Roslyn Road.
12	MAYOR STRAUSS: Right.
13	MR. HALE: I'm four doors down from them.
14	MAYOR STRAUSS: So what Mr. Pereira's point
15	was, the distance between where those compressors are and
16	the property line of that first house north.
17	MR. HALE: So they're going to put a seven-foot
18	fence or a six-foot fence against the grey house directly
19	behind the Black Sheep? That's the plan?
20	MR. PEREIRA: You can see you can ask them
21	to see the plans.
22	MR. HALE: Can I see the plan?
23	MR. NARULA: The compressor is set back and the
24	house you can't put them alongside the house.
25	MR HALE: But they're condensing, not

1	MR. NARULA: The way I'm telling you, they have
2	setbacks. So you can't put it close, next to the house.
3	That's just Nassau County rules.
4	MR. MINUTELLA: Feel free to look through.
5	(Off the record discussion ensued between
6	Mr. Hale and Mr. Minutella.)
7	MAYOR STRAUSS: Gentlemen, I appreciate the
8	interaction, I do, because it's important to have the
9	residents understand totally what's happening here, and I
10	appreciate the explanation, but when you do so and we
11	can't hear what's going on
12	MR. HALE: I'm sorry.
13	MAYOR STRAUSS: You don't have to apologize.
14	I'm just trying to get you guys to point your voices
15	towards myself and the Board and the stenographer.
16	MR. HALE: You know me. You know me a long
17	time. OK. And this is a different end. I'm usually up
18	on this type of thing where you guys are. But anyway.
19	So these compressors, or condensing units, are
20	going to be
21	MR. MINUTELLA: They're going to be right by
22	where we keep the dumpsters.
23	MR. HALE: But your dumpsters are between that
24	first driveway just past your building and the
25	apartments.

1	MR. MINUTELLA: Let me I know it may be
2	hard.
3	MR. NARULA: It's about 32 away feet away from
4	the house.
5	MR. MINUTELLA: The beer garden doesn't go as
6	far back as the brick building does. The beer garden
7	stops at this point.
8	MR. HALE: You have
9	MR. MINUTELLA: This is the end. This is the
10	end.
11	MR. HALE: You got eight
12	MAYOR STRAUSS: One person at a time.
13	MR. HALE: You have eight spots against this.
14	MR. MINUTELLA: I think there's a better
15	picture.
16	MR. HALE: I just want to know where you're
17	putting the condensing units that's not going to hinder
18	the law house next door, because I don't understand.
19	And where are you going to get any parking?
20	You have no parking here now.
21	This is a much better one.
22	Now you're on the you're on this page, guys
23	(Indicating). All right.
24	MR. PEREIRA: Yes.
25	MR. HALE: So we're looking at this and he's

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1	saying now this is the house. This is Roslyn Road.
2	Here's where you guys are now. You're blowing this out
3	here, correct?
4	MR. MINUTELLA: No. That's here. This is
5	where the house is now.
6	MR. HALE: This is your lot. OK.
7	MR. MINUTELLA: Correct.
8	MR. HALE: Now this is better. This is what
9	I'm looking at.
10	So this is where your lot is now, and this is
11	84, where the car is. That's
12	MR. MINUTELLA: Right here, where it says
13	"proposed outdoor beer garden", that's where 84 is now.
14	MR. HALE: 84. Now the car comes down the
15	second driveway that's there now that's next to that lot.
16	MAYOR STRAUSS: Next
17	MR. HALE: So that's going away.
18	Now you only have seven spots in the back to
19	begin with. There is no fence back there now, with the
20	grey house there, which they're afraid to come and talk.
21	And that's fine. I'll be their voice. OK.
22	Now where are you proposing to put your
23	condensing units?
24	MR. MINUTELLA: Right there.
25	MR. HALE: Behind the house.

1	MR. MINUTELLA: Right. The gear corner is
2	here. It closes off with a brick wall here. Just beyond
3	that would be, they say compressors, and our dumpsters
4	and garbage, and they would be behind another fence so
5	the neighbors wouldn't see them.
6	MR. HALE: So they're outdoor condensing units
7	that you're OK. It's condensing units. OK. Very
8	good.
9	Now, do you know what makes they are and what
10	kind of decibels are coming out of that?
11	MR. MINUTELLA: No. I couldn't tell you that,
12	sir.
13	MR. HALE: Maybe you could look into that for
14	${\sf me}$.
15	At least I got that whole idea with compressors
16	and condensing units. Thank you.
17	MR. MINUTELLA: OK.
18	MR. HALE: Second thing, quality of life in
19	Mineola. It's our biggest thing. It's been that way for
20	20 years, quality of life. OK?
21	When O'Donnell's closed and the Black Sheep
22	came around, it's nice. It's nice having the Black Sheep
23	there. I go there and have a brewski all the time. But
24	I have come and pleaded with you. Bob, I see you in the
25	mornings. I walk by in the morning, and I've asked you a

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number of times: You have this lot over there. Can we utilize that lot? I've come and told your bartenders: Hey, you think on trivia night, or dart night, or your Friday nights -- because it's busy Friday/Saturday -- you have this lot over there and no one is using it. But they're parking on Roslyn Road. They're parking on Cottage. They're parking on Liberty.

And closing at 4:00 o'clock, by 3:00 o'clock sometimes, you can't -- in the summer especially -- you can't have your windows open because the group comes, gets in their cars, and they are arguing. They're inebriated. And then they leave their beer bottles. Empty the ash trays of their car. And don't tell me that they don't, because I have a whole set of glasses from your bar. I've got beer bottles all over my yard.

MR. MINUTELLA: I want them back.

MR. HALE: I'm not going to give them back. I used to bring them back and ask for a replacement, but I don't give them back anymore. I put them in the recycle bin.

I found guys laying in my yard.

Now our decorations are up, and they're vandalized. And it's usually the guys coming and kicking them or ripping the stuff out. Hey, it's real funny.

But they don't know that I'm awake. I'm a light sleeper,

and I'm waiting for a clown like him. And my neighbors got a beautiful nativity scene. They're tossing beer bottles. Where do you think the beer bottles are coming from? They're not coming from, you know, 7-Eleven. They're coming from the bar.

I have approached, my neighbors have approached, and said: Hey, guys, could you just let them know a little residential respect is key? And it's not happening. It hasn't happened since you've been there. And don't tell me, because then you can put your head in the sand.

MAYOR STRAUSS: Mr. Hale, please.

MR. HALE: I'm sorry.

Parking lot issue, we just went over that.

Trash. Vandalism. I am sick of it. I am totally sick of it.

You're talking about putting trees and plants and that. I don't know if you're a horticulturist, but how long does it take a tree to fully become a sound barrier? I know arborvitae takes about 15 years to make a solid living hedge. OK? So I don't know what you're planning on putting out there making it all pretty and that. I think that's crazy.

The other thing, we went over the 136 seats.

Come on guys. We've gone through -- when you guys first

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came he put some tents up over there and had beer parties. You guys just don't realize because you're not there. They're not there. You guys aren't there. I know, Paul, you're probably -- I'm sorry. Mayor Strauss -- you're probably the closest one near the area that lives -- and I know all these guys. You know me. But they're not there at that time, at 2:00 in the morning, or in the morning when I'm going to work. And he's got his guy out there with the blower at 6:30 cleaning up the place because there's trash all over. The street is full of cigarette butts. You know. And I even said: Hey, why don't you put a butt can out there just so they can throw their crap away. They have no respect for the residents. None. And that's my biggest thing.

We tried to ask them: Hey, can you keep it down a little bit? And they basically will tell me: Poop in my hat. And you know what, that's fine. I've been told to do that many times. But it's just respect. You can have that place. I don't mind. But, you know, your beer garden there, guys, we don't need a beer garden.

Have you been in Plattdeutsche? Have you been there on a Friday night or Saturday night? Talk to those residents. And I'm all about,

you know, making Mineola better but, no. It's not there. 1 It's not there. Not in this spot. You got too -- we're 2 too close. The residents are too close. You got to 3 think of us. 4 Thank you. That's all I got to say, guys. 5 MAYOR STRAUSS: Thank you, Mr. Hale. 6 Anybody else in the third row? Fourth row? 7 MR. MONDELLO: Mayor, Deputy Mayor, all 8 Trustees, my name is Robert Mondello. I live at 100 9 Roslyn Road. That's right on the corner of Liberty 10 Avenue and Roslyn. 11 I have a chain link fence around my house. 12 Like my neighbor Terry said, I have my manger up and my 13 decorations and everything and, yes, in the past I've had 14 people vandalize by throwing beer bottles and trying to 15 knock the angel off. You go out there. You try to say 16 something to people and, you know what, nowadays, you 17 can't do anything like that. You don't know what they're 18 having. What they're carrying. 19 As far as 136 people, seats in there, how many 20 parking spaces are in the parking lot across the street? 21 22 MAYOR STRAUSS: 70 spots. MR. MONDELLO: So we have 70 spots to 23 accommodate 136 patrons. 24 If you have a wedding, or a baby shower, or

something like that, where else are they going to park?					
We have a parking lot there that's been there a while,					
and we still get the parking in front of my house on					
Liberty Avenue, because the front of my house faces					
Liberty. And it's just unbelievable. I mean, I try to					
tell my daughter when she comes home from work: Try to					
park in the driveway, because you're not going to get a					
parking space in front of the house.					
And I just you know what, the Black Sheep					

And I just -- you know what, the Black Sheep is a great bar, and I have to say that. When you did have the bands, yes, it was loud. I used to go over there and say: Please, close the door at least. And you know what, it would close for five minutes and would open up.

I think your place, your establishment, that you want to open up would be better, like, in more of a commercial area than our residential area. I think it's just going to be too loud, and I hope these guys consider that.

I've been here since 1959 so . . . I love this place, and I hope my daughter stays here too. I know some of you, and just consider us, please. Thank you so much.

MAYOR STRAUSS: Thank you, Mr. Mondello.
Anyone else?

MR. KROKAN: Board. My name is Geir Krokan. I

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live at 93 Roslyn Road. I lived in Mineola for two years, coming from the city. I have two small children.

I want peace and quiet, nice life here. And we have the bar. And I agree with my neighbors. We have parking. People end up on the sidewalk, throwing bottles into my yard. I picked up broken bottles. And they often end up party outside the car. Outside. So there's no way we have window open in the weekends, and that's a problem.

So a beer garden, it scares me. I would never buy this house if I knew there was going to be a beer garden next to me where I raise my kids.

That's it.

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MAYOR STRAUSS: Thank you, sir.

Anyone else?

MR. YAO: Your Honor, Board, my name is Tai
Yao. I live at 11 Liberty. T-A-I Y-A-O. And I've been
a Mineola resident for two years now. And from what the
owners are saying, I think they are painting a very
optimistic picture about their place. To be honest, if I
was a new home buyer I would not invest half a million
dollars into a house to move right next to a bar. It
just doesn't make sense, right? Especially if you are a
family, a family man, like myself.

I have two small children. They're four and

one, right. And I share same concerns as my neighbors.

I have open space yard. I don't have a fence. And I constantly find bottles and I also see a lot of, I would say, paraphernalia but --

MAYOR STRAUSS: Things you shouldn't see.

MR. YAO: Things of that nature. And marijuana smoke coming wafting through my windows. And my son's bedroom is right facing the yard. So it's a huge concern to me.

And I feel like this optimistic picture is like, you know, it's like -- I don't know if you guys watch football. It's like saying the Giants, if they still had Odell Beckham, and if JPP still had ten fingers, that would be great. They would be Super Bowl champs. But the realistic point is they're two and 13.

So my three main concerns are: Number one, the security of the neighborhood, because I think even right now, without the beer garden, it's getting slightly out of hand. Number two, it's the parking situation. We have a lot of random cars from I don't know where park on my block, especially all the time. And I see the south lot that you guys placed up. There's never really more than one or two cars there. And my concern right now is the security -- I said security already. But that's -- yes. I mean, that's my main thing. As a parent, that's

1 really something.

So thank you for your time.

MR. WALSH: What did you say your address was?

MR. YAO: 11 Liberty Avenue. It's the first house after you turn onto Liberty.

MAYOR STRAUSS: Anybody else now?

MS. LUO: Hi, everyone. My name is Tammy Luo.

I live at 18 Liberty Avenue, which is two doors down from Rob's.

I think everybody already told you their concerns. The concern is noise. I have kids and they are going to school a block down from the bar. So my main concern is my kids need -- the safety of my kids. There's a bar. And then I have -- whatever the guys have been saying, I have been seeing the same thing. My stuff gets stolen from my front lawn. My solar lights get missing. I decided not to put anything out there because you never know. And then, also, I found cases of empty bottles. Maybe they decide to park in front of my house and drink, and they leave it right in front of my house.

And also, the idea is great but the garden, I don't approve. I don't like the idea of coming home. I work late. I pass by there every single day. And the streets are not wide enough. I see people standing outside drinking, smoking. And it's a safety concern for

1	me. I don't like to pass by every day people smoking and						
2	I have to breathe in all the smoke.						
3	And the cars are turning really fast. And the						
4	light over there is like it's, what, seconds.						
5	People are still turning. Like, it's just that corner						
6	is very unsafe. And to have people standing there at						
7	3:00 o'clock. I don't know. Whenever I leave work,						
8	10:00 o'clock at night, for a woman like me it's really						
9	scary. You know. You don't know. You can't control						
10	their own people. You never know. I mean, I try to go						
11	across the street. I don't want to pass by that place.						
12	MAYOR STRAUSS: Understood.						
13	MS. LUO: So thank you for listening.						
14	MAYOR STRAUSS: Appreciate your time.						
15	Anybody else in the fourth row, fifth row,						
16	sixth row, seventh row? Anybody at all?						
17	Gentlemen?						
18	Obviously you heard a couple of comments. Many						
19	of them echoed what we've said and what some of our						
20	concerns are.						
21	So you currently close at 4:00 o'clock every						
22	morning.						
23	MR. MINUTELLA: Mm hmm.						
24	MAYOR STRAUSS: And just to clarify I'm						
25	going to go through only some of my notes. Those						

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compressors versus condensers, can you speak, sir, about the quality of life issues that the residents have brought up? Not only talking about what you plan to do, but obviously there's a constant, maybe not constant, but there is a concern that the residents are having right now.

MR. MINUTELLA: Yes, it seems to be. This is he first I've heard of it.

I can first say: Some of it we're not responsible for. Right off the bat. We don't sell cases of beer. If someone bought a case of beer and left it by their house, they bought it at 7-Eleven or somewhere. We don't sell beer to go. You know, bottles of beer in my place, you know, come from Belgium. I don't know.

I understand your concerns about your safety.

I understand your concerns about noise. I personally don't understand why people don't take advantage of the parking lot right across the street, why they would prefer to park on the street and not in the parking lot.

What I've noticed is that most of my clientele seems to take Ubers these days. They're cheaper than cabs. They're very convenient. So we're constantly seeing Ubers pull up in front of the bar now.

I haven't seen -- I'll find a can of beer in my parking lot that we don't sell, you know, a brand of beer

that we don't sell. People walk around with beers.

People come from other bars. People come from house parties. I don't know. We have employees from other bars come through our parking lot inebriated after work and start arguments with people in our own parking lot, and this has been a more recent occurrence which we've taken note of. We're keeping more of an eye on now.

But as far as -- I mean, people are permitted to park on the streets, where there's parking permitted. I don't know what I could possibly do to direct people toward the municipal lot, other than put it in my menu: "Please, folks, when you come, park in the municipal lot and try to leave street parking for the residents."

That's the only thing I can think of. People are allowed to park on the streets. It's permitted.

MAYOR STRAUSS: So when the residents mention about the noise, and when you had the music playing in O'Donnell's, the Black Sheep, and the doors close and then it's open again.

MR. MINUTELLA: That was at O'Donnell's. We had live music and I stopped it. I killed the live music night, even though it was very profitable, after I just paid a lot of money to buy a bar.

MAYOR STRAUSS: One of the other comments was about 136 seats. I know that your contractor mentioned

that that's unrealistic. You're talking about 18-inch 1 2 seats. MR. NARULA: That's code. 3 That's fine. That will be MAYOR STRAUSS: 4 cleared up? That will be reduced? 5 MR. MINUTELLA: Yes. 6 MAYOR STRAUSS: Mr. Mondello mentioned about 7 the parking lot across the street, as you mentioned, 8 about the 70 spots that are in that. I don't understand 9 either why people would want to park on a side street and 10 have to drive around the block when you can park right 11 across the street in an open parking lot that's lit. Why 12 would they want to go down a side street? It doesn't 13 make sense. 14 You can't control it, but whatever steps you 15 take currently, now, would probably be beneficial in the 16 future as far as putting that on the menu. 17 MR. MINUTELLA: I will. I'll add it to the 18 beer menu tonight. 19 MAYOR STRAUSS: Even when you have your hours 20 that are open now and the kids, your patrons, are hanging 21 outside: "Hey, guys, why don't you park your cars in 22 these spots here? Use this lot. Use this lot." 23 If the lot is not used, we'll find something 24 else for it and then you're out of luck.

1	So we also have security concerns, as Mr. Yao					
2	mentioned and Ms. Lou mentioned, about noise. All of					
3	those quality of life issues are important to us. We					
4	want to make sure that the neighborhood surrounding the					
5	establishment is at peace. And we don't always get what					
6	we want, but we want to try					
7	MR. MINUTELLA: I want to be a good neighbor.					
8	I want everyone around the bar to feel safe. I want them					
9	to want us there. I want their property values to be as					
10	high as they can be. I want them to live, you know, to					
1.1	enjoy the peace and comfort of their homes. And whatever					
12	I can do to ensure that, I will do.					
13	MAYOR STRAUSS: Any other comments from the					
14	Board?					
15	MR. WALSH: Yes. I have					
16	MAYOR STRAUSS: Yes, sir.					
17	MR. WALSH: two questions for you.					
18	First of all, you just came up and said: This					
19	is the first I've heard of this.					
20	MR. MINUTELLA: That's correct.					
21	MR. WALSH: The problems you heard here					
22	tonight.					
23	MR. MINUTELLA: Yes.					
24	MR. WALSH: But someone, Mr. Hale or somebody,					
25	said that he had spoken to you about it. So					

1	MR. MINUTELLA: I have not been spoken to about							
2	any of this.							
3	MR. WALSH: OK. He didn't speak to you. OK.							
4	Could this model work with the restaurant only and not							
5	the beer garden?							
6	MR. MINUTELLA: Sure. I mean, I think it would							
7	be a detriment to the Village, and I think it would be a							
8	detriment to my business, but I could do the restaurant							
9	without a beer garden.							
10	MR. WALSH: I mean, listen, it's not up to me							
11	to decide. I'm just asking you, is that part of your							
12	consideration? Would you put in a restaurant if you							
13	didn't have the beer garden also included?							
14	MR. MINUTELLA: It makes it a lot harder. You							
15	know. It's a lot of money to put in the kitchen and a							
16	lot of money to do the work. And if you can only, you							
17	know, cook for a certain amount of people, you know, it							
18	will make my life very difficult. It will make us, you							
19	know							
20	MR. WALSH: So the beer garden is a big part of							
21	MR. MINUTELLA: It is a big part of the							
22	business plan, as far as doing well.							
23	MR. WALSH: That's my only question.							
24	MAYOR STRAUSS: Any other comments?							
25	MR. DURHAM: Would you consider that being an							

1	enclosed structure?						
2	MR. MINUTELLA: An enclosed structure?						
3	MR. DURHAM: An enclosed structure, the beer						
4	garden.						
5	MR. MINUTELLA: I wouldn't, because it has an						
6	open roof. It's completely enclosed around the						
7	perimeter, with the exception of what I described as the						
8	means of egress in the front with the wrought iron gates.						
9	MR. DURHAM: I understood that. I'm just						
10	talking about that being closed so there's no sound going						
11	out of the area and it's enclosed, put a roof and						
12	MR. WALSH: And the sides.						
13	MR. NARULA: We can put higher walls, if we get						
14	a permit. That's all Nassau County and the Village. If						
15	they let us put 12-foot walls, masonry walls, I'm sure						
16	they're open to that, but that's town Code.						
17	MR. MINUTELLA: If I would be permitted to put						
18	higher walls in, I would be happy to do that.						
19	MAYOR STRAUSS: Anything else? Any other						
20	comments from the Board?						
21	MR. WALSH: No.						
22	MAYOR STRAUSS: We still need documentation.						
23	Nassau County still needs documentation from you.						
24	MR. MINUTELLA: Bob?						
25	MR. MILLER: I had spoken to the building						

1	MAYOR STRAUSS: If you could come to the						
2	podium.						
3	MR. MILLER: I'm sorry.						
4	When we got the resolution from the Village I						
5	had spoken to Pete over in the Building Department and he						
6	had said we shouldn't do anything else until we came						
7	here.						
8	MAYOR STRAUSS: OK. That's fine. But there's						
9	still some outstanding information that needs to be						
10	gathered up.						
11	So I'll entertain a motion to adjourn the						
12	hearing again till the same date as the other, January						
13	10th. And if you have that information, we'll be on for						
14	January 10th. If you have that additional information,						
15	maybe you can send the information that Deputy Mayor						
16	Pereira asked for regarding the business plan, kind of						
17	similar to what Nassau County is looking for from you.						
18	And if you don't have that January 10th, we can						
19	mention that night that we'll hear it in February. So if						
20	you can't gather that information by January, that won't						
21	be a concern.						
22	I'll entertain a motion to adjourn the motion.						
23	MR. PEREIRA: Motion.						
24	MAYOR STRAUSS: Anything, Mr. Gibbons?						
25	MR. GIBBONS: Yes. Just make sure you get back						

to Nassau County, because we're not going to be able to vote the matter until Nassau County has another resolution that they have received the information from you and they've made a determination.

MR. MILLER: OK. Can I ask then because, again, when I had inquired it was we were supposed to respond to the Village, because the Village had received the resolution saying you need to make sure that they meet your needs. So should we respond directly to the county?

MR. GIBBONS: Well if I were you, I would respond directly to the county. If you would like, you could make the submission to the Village. The Village would then submit it to the county. But, you know, playing telephone, then the county would get back to the Village. And then the Village would get back to you.

If I were the applicant, I would call up Nassau County Planning Commission. I would say: I have additional materials for you in response to resolution 10215 of 2017. I would like to deliver it to your office. Who is a good contact? They'll tell you the person, and it will speed up the process.

MR. MILLER: Very good. And we'll copy the Village as well.

MR. GIBBONS: Great. Thank you.

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1	MAYOR STRAUSS: Thank you, gentlemen. Thank						
2	you, folks, for coming out tonight. Appreciate your time						
3	and your efforts.						
4	I'll entertain a motion to adjourn the session.						
5	MR. DURHAM: Motion.						
6	MAYOR STRAUSS: Motion by Trustee Durham.						
. 7	MR. WALSH: Second.						
8	MAYOR STRAUSS: Second by Trustee Walsh.						
9	All in favor?						
10	MR. DURHAM: Aye.						
11	MR. PEREIRA: Aye.						
12	MR. CUSATO: Aye.						
13							
14	MAYOR STRAUSS: Aye.						
15	Opposed?						
16	Carried.						
17	* * * This is to certify that the within and foregoing is a						
18	true and accurate transcript of the stenographic notes as recorded by the undersigned Official Court Reporter.						
19	* * * *						
20	Colin A Toler						
21	PATRICIA A. TAUBER, RPR OFFICIAL COURT REPORTER						
22	OFFICIAL COOKI KEFOKIEK						
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4	52 Jericho Turnpike				2
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