

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25

A P P E A R A N C E S:

SAL PRINCIOTTO, ESQ.
Counsel for the Board

PRICE, MEESE, SHULMAN & D'ARMINIO, P.C.
Mack-Cali Corporate Center
50 Tice Boulevard
Woodcliff Lake, New Jersey 07677
By: JOHN L. MOLINELLI, ESQ.
Counsel for the Applicant

I N D E X

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25

<u>APPLICANT'S WITNESSES:</u>	<u>PAGE</u>
RAY DURAKU	9

EXHIBITS MARKED INTO EVIDENCE

<u>NUMBER</u>	<u>DESCRIPTION</u>	<u>PAGE</u>
A-1	Architectural drawing	10

1 CHAIRMAN BONGARD: WCL Broadway Realty
2 Associates, 62 Broadway; construction of restaurant
3 with outdoor seating. Variance for restaurant use
4 with a variance for total surface, impervious
5 coverage and parking.

6 MR. MOLINELLI: Thank you, Mr.
7 Chairman. John Molinelli on behalf of Woodcliff
8 Lake Broadway Associates.

9 This is currently built. It was --
10 it's gone through three appearances before this
11 Board. It was first approved before the Board in
12 2011 and this Board, in 2015, approved the primary
13 development, which appears today, which is a retail
14 first floor with two stories of apartments, 14 in
15 total. There was also an amended application made
16 in 2016 before this Board. I have all the
17 resolutions with me tonight.

18 We are not looking to construct with
19 one minor exception. We are not looking to change
20 anything in the building at all. The back parking
21 lot will be continued to be used by the residences,
22 so anybody concerned about us using the back parking
23 for the restaurant, we are not looking to do that.

24 The variances are, one, a restaurant
25 use. Restaurant is listed as a prohibited use in

1 all of the D zones in Woodcliff Lake,
2 notwithstanding the fact that the Master Plan in
3 this town encourages restaurant uses in the business
4 zone, that the 2006 and the 2012 Master Plan study
5 and Broadway study that was done on behalf of the
6 Mayor and Council also recommended restaurant uses
7 for a reason.

8 Restaurant uses are probably one of
9 the best driving forces of community-based retail
10 centers. Community-based means smaller, small
11 buildings, small structured, looking to service the
12 immediate community and beyond, not the large malls
13 that we see in Paramus and Hackensack. This is a
14 small community-based retail center with the
15 apartments above. The apartments are fully rented.
16 They are being used as we speak. This is the first
17 retail tenant that is looking to occupy 62 Broadway.

18 What make us different, it is a
19 restaurant. It's Ray's Pizza in Hillsdale. All of
20 us know that. That's a huge benefit. Whenever you
21 sit back and approve an occupancy by a commercial
22 user, you want to know if they are going to make it.
23 The last thing you want to see is an empty store.
24 We have the benefit of dealing with a business
25 that's been in business for a very long time. They

1 want to move from their location in Hillsdale up to
2 Woodcliff Lake.

3 Of course, the variances that we look
4 for is, generally, only the site plan. The only
5 construction we are doing is, there's a small
6 section outside the southern end of the building
7 that we are looking to put a patio for outdoor
8 dining, 16 seats, four tables; that's all. That
9 technically moves our impervious coverage from 62.89
10 percent to 63.33 percent, a rather de minimis change
11 but one that, of course, requires a variance.

12 The variance that you are going to
13 think is big on its face is the parking variance.
14 Parking requirements for restaurants are
15 significant. In town, for every two seats, we need
16 one parking space and we need a space for our
17 employees as well.

18 Based upon our application right now,
19 what is going to be entailed is the traditional
20 pizza station and that's a phrase I'm going to use.
21 What do we call it where you move in fast, get your
22 slices, you leave? That's the area where the
23 counter is. That is the pizza station. It's very
24 much like the current Ray's in Hillsdale. There's a
25 separate room. We call that the inside dining.

1 Historically, it could be used for regular dining or
2 a party but that will be there as well.

3 If we calculate the number of seats,
4 and the number of seats that our application is
5 requesting is 48 seats in the inside dining, 48
6 seats -- and essentially, that's 12 tables. I don't
7 want to look into tables because sometimes there may
8 be a table for 2 but it's 48 seats inside, 48 seats
9 on the pizza station and 16 seats or 4 tables
10 outside on the outdoor patio. We are not going to
11 be having the patio open in the middle of January.
12 The way our winter and spring has gone, we might not
13 have them out there now. In general, this is for
14 the warmer weather for the outdoor dining.

15 What I intend to prove, I don't want
16 to have the parking requirement jump out at you and
17 say, "Well, you have 38 parking spaces in the front
18 and 27 parking spaces in the back, but yet, based
19 upon the number of seats, we have 114 spaces that
20 are required. Mr. Price has submitted a letter that
21 accurately sets forth the calculation.

22 What will be my proofs here is to -- a
23 pizza place is a different type of restaurant. It
24 has different time periods. This is a retail area.
25 Presumably, most retail stores located at this site

1 are going to be closing around 6:00. That is the
2 beginning of prime time for a pizza establishment.
3 At 6:00, what Ray will tell you is that the prime
4 time shifts as the night goes on. Generally, people
5 are not coming at 6:00 to have an a la carte meal on
6 the inside dining room. They are coming in for
7 pick-up, for slices to sit down and leave. I won't
8 call it a fast food restaurant but it's a fast food
9 restaurant. People come in, eat rather quickly and
10 leave.

11 Then, you have the people that would
12 normally come to sit down. Those are people that
13 would come at 8:00, long after the retail or retail
14 stores are closed. That front parking lot is now
15 wide open for Ray's Pizza. The people that come --
16 that's when the people that come for the quick
17 slices tends to slow down. What's most important
18 and what Ray will tell you, 40 percent of this
19 business is delivery.

20 MEMBER OF THE PUBLIC: That's the
21 problem.

22 MR. MOLINELLI: That makes it
23 different from a regular restaurant. Delivery is an
24 important part. It minimizes the real need for the
25 parking because you can't look at the number of

1 seats and tables when 40 percent of the business is
2 delivery so I'll call Ray this evening.

3 I do have a planner that will testify
4 and an engineer that will testify.

5 Per my prior conversation, I was aware
6 there was a prior application for tonight. I want
7 to start with operations tonight.

8 CHAIRMAN BONGARD: Okay.

9 R A Y D U R A K U, 28 Union Avenue, Cresskill, New
10 Jersey, first having been duly sworn, testified as
11 follows:

12 DIRECT EXAMINATION BY MR. MOLINELLI:

13 Q. Mr. Duraku, you are the owner or
14 proprietor of Ray's Pizza in Hillsdale, New Jersey?

15 A. Yes. I am.

16 Q. You are here this evening asking for
17 permission, by variance or otherwise, to relocate
18 Ray's Pizza from its existing location in Hillsdale
19 to Woodcliff Lake?

20 A. Yes.

21 Q. How long has Ray's been in business?

22 A. Sixteen years.

23 Q. Do you currently operate any other
24 pizza restaurants?

25 A. Yes. Three other locations,

1 Bergenline Avenue in Guttenberg and Cresskill.

2 Q. One in Cresskill, one on Bergenline
3 in...

4 A. Guttenberg.

5 Q. And one in?

6 A. The third is in Hillsdale.

7 Q. Are these also known as "Ray's Pizza"?

8 A. Yes.

9 Q. That's the name you have branded in
10 your business?

11 A. Yes.

12 Q. This may seem fortuitous. Can you
13 describe the nature of your business? What do you
14 sell? What kind of food do you make?

15 A. Everything from pasta to pizza to
16 salads, subs, hot heroes, everything that goes with
17 the business.

18 Q. The questions that I'm going to ask you
19 are related to your anticipated operations if you
20 are allowed to relocate or allowed to occupy the
21 place on Broadway.

22 (Exhibit A-1, architectural drawings, was
23 marked for Identification.)

24 Q. What I would like to do, forgetting the
25 left side and so the public can see this as well,

1 the right side of this architectural drawing, this
2 sets forth the general layout of the first-floor
3 area that you intend to occupy at 62 Broadway?

4 A. Yes.

5 Q. If I was standing on Broadway looking
6 at the building, are you going to be on the right
7 side or the left side?

8 A. I'm going to be on the right side.

9 Q. Okay. First thing is, I see a doorway
10 on the lower part of the building. That would be
11 the front entrance?

12 A. Yes.

13 Q. Is -- you heard my reference to "pizza
14 station." That refers to the area where you have
15 the counter and where people come in?

16 A. That's it right here.

17 Q. They come in, and generally, eat
18 quickly?

19 A. Yes.

20 Q. We have tables for four and two?

21 A. Yes.

22 Q. Those are the inside tables?

23 A. Yes.

24 Q. Right now, our proposal is for 48 seats
25 on the pizza station, correct?

1 A. Correct.

2 Q. That is shown on A-1?

3 A. Yes.

4 Q. If I walk in now, you have the counter
5 there as well?

6 A. Yes.

7 Q. Those are people that greet people as
8 they come in?

9 A. Correct.

10 Q. If I sat down at the table, does
11 somebody come from outside the counter to serve me
12 or does everyone go up to the counter?

13 A. Sometimes we serve. Sometimes people
14 do take their slices.

15 Q. So veal parmesan would take a little
16 while. Would you let them sit and someone from the
17 counter would bring it over?

18 A. Correct.

19 Q. Is that the kitchen area behind the
20 counter?

21 A. These are the two ovens and the
22 kitchen here.

23 Q. They would be pizza ovens?

24 A. Yes.

25 Q. Can you describe your intentions in

1 terms of volume? What kind of pizza ovens are they?

2 A. One would be pizza which we have at
3 the existing store and the other one would be a
4 rotating brick-oven pizza.

5 Q. You are purchasing these new for this
6 location?

7 A. Brand new.

8 Q. From Italy?

9 A. Yes.

10 Q. The ovens, they seem to point outwards.

11 A. Yes.

12 Q. Behind that is the kitchen area?

13 A. Yes.

14 Q. Tell the Board what, generally, you are
15 going to find in the kitchen area?

16 A. Well, usually, what we have right now
17 is the existing store. This would be completely
18 different. It would be more -- we will have the
19 cooking station with a 12-burner oven, a convection
20 oven and two deep fryers and a minimum refrigeration
21 and a slop sink.

22 Q. Okay. It's a full-service kitchen,
23 pretty much?

24 A. Yes.

25 Q. Let's take it in a northerly direction.

1 We see another room here, "New Fine Dining,"
2 correct?

3 A. Correct.

4 Q. The current proposal has 48 seats in
5 there as well?

6 A. Yes.

7 Q. Some are tables for two and some are
8 for four?

9 A. Correct.

10 Q. They can be put together to handle
11 larger crowds as well?

12 A. Yes.

13 Q. I see a front entrance here. Are you
14 going to be able to access that from the front as
15 well?

16 A. I will definitely keep it as access to
17 the front and have an opening in here that we
18 combine the two stores.

19 Q. That would be this location here?

20 A. Yes.

21 Q. So one could move from the pizza
22 station into the fine dining area?

23 A. Yes.

24 Q. That's the way you have it set up in
25 the Hillsdale location?

1 A. Yes.

2 Q. Of course, the bathrooms would be
3 located on the upper side?

4 A. Right here.

5 Q. The area that you occupied would be
6 this coat room, this toilet and this toilet as well?

7 A. Yes.

8 Q. There's a door over here that gets you
9 to a common area?

10 A. Yes.

11 Q. That brings you to the outside?

12 A. Correct.

13 Q. That outside is not an entrance,
14 correct?

15 A. No.

16 Q. That is not to be used as an entrance?

17 A. Correct.

18 Q. Your entrance, there's two on the
19 front?

20 A. Correct.

21 Q. Let's take the door that leads you out
22 to the seasonal dining patio.

23 A. Yes.

24 Q. Is that door an entrance?

25 A. No. It would be usable during the

1 season.

2 Q. So customers are not going to be coming
3 in from the rear of the property or the side?

4 A. No.

5 Q. They are going to be coming in from the
6 front?

7 A. That's right.

8 Q. This doorway could be used for other
9 reasons but not for customers?

10 A. No.

11 Q. In fact, the customers are parking in
12 the front of the building, correct?

13 A. Yes.

14 Q. Let's first take some kitchen issues.
15 As you grill and as you cook food, there are going
16 to be fumes and whatnot coming from the cooking?

17 A. Correct.

18 Q. How will you handle those in this
19 kitchen?

20 A. We have exhaust above the equipments
21 and we connect it to the building to the roof right
22 here.

23 Q. That is a shaft that goes to the roof
24 on A-1?

25 A. Correct.

1 Q. So it's going to be brought from that
2 location to the roof?

3 A. Yes.

4 Q. Are there filters that are connected?

5 A. Yes.

6 Q. What kind of filters are there?

7 A. Stainless steel.

8 Q. Do they get cleaned?

9 A. Every other week or it depends on how
10 busy the restaurant is.

11 Q. Tell me -- obviously, grease is a
12 byproduct of the kitchen cooking process.

13 A. Yes.

14 Q. Tell me how grease is handled.

15 A. We have two grease traps that would
16 collect the grease at the end of the night. After
17 the deep frying oil and the rest of the grease will
18 accumulate, we have drums and we dump them in a
19 special container and we have a service company that
20 comes in and they service us with the service.

21 Q. The grease is kept in a container. Is
22 this a container that the collection company
23 supplies to you?

24 A. Yes.

25 Q. It's a container specifically designed

1 to receive kitchen grease?

2 A. Correct.

3 Q. This company provides you this. During
4 the night, whatever grease is unused, you put it in
5 the container?

6 A. Yes.

7 Q. And the company comes in and cleans it
8 up?

9 A. Yes.

10 Q. How do they do it?

11 A. They have a pressure washer and a
12 suction vacuum to pick it up.

13 Q. Then, they wash it after they --

14 A. Correct.

15 Q. Garbage that is generated, where are
16 you going to be taking your garbage?

17 A. Well, I mean, we have -- where they
18 put the 2- or 3-yard containers. One is cardboard,
19 one is regular garbage. At the end of the night, we
20 need to put them in there. Then, we have a service
21 company that comes in.

22 Q. So the landlord for the building, as
23 part of the prior approval, has 3 yards or 4 yards?

24 A. I think it's 3 yards.

25 Q. We will clarify that. A 3- or 4-yard

1 container that you will put garbage in that is
2 picked up by the landlord?

3 A. Correct.

4 Q. Tell me -- I want to talk about your
5 hours of operation.

6 A. Yes.

7 Q. Tell me what your hours of operation
8 are Monday through Thursday.

9 A. 10:00 to 10:00.

10 Q. What about Friday?

11 A. 10:00 to 10:00.

12 Q. What about Saturday?

13 A. 11:00 to 9:00 -- Saturday? 10:00 to
14 10:00.

15 Q. So you are pretty much open from 10:00
16 a.m. to 10:00 p.m. every day. Sundays hours?

17 A. 11:00 to 9:00.

18 Q. Okay. Let's take during the course of
19 the day or evening. Is there a time of day that
20 tends to be busier than others? I'll call it
21 "peak."

22 A. It varies from the day or the weather.
23 Peak time would be lunch, 12:00 to maybe 1:30, 2:00,
24 and then it dies, and then, dinner starts 6:30 to
25 about 9:00.

1 Q. Let's take, is there a time when your
2 orders, people are coming in just for pizza or pizza
3 slices where that gets busy.

4 A. It does.

5 Q. What time of day would that normally
6 happen?

7 A. It's fluctuates, 5:00, 6:00, 7:00
8 sometimes.

9 Q. Now, these are people that come in and
10 order at the counter and then sit there?

11 A. Yes.

12 Q. People that might come in that want to
13 sit down in that -- first of all, if somebody comes
14 in and wants to sit down in the pizza dining area,
15 they can do that?

16 A. Sure.

17 Q. They can eat something off your menu,
18 that's the same as what they would get from the
19 other one?

20 A. Exactly.

21 Q. As time goes by, hopefully, this room
22 becomes popular and somebody moves into that dining
23 room, people that come in, in your years of
24 experience, not just in Hillsdale but your other
25 locations, is there a time of the evening that

1 people come in to sit down and eat off the menu?

2 What time do you see that becoming more popular?

3 A. 7:30, 8:00.

4 Q. So what you are saying, I want to
5 summarize this, the time when people are coming in
6 for the slices and whatnot, that tends to be like
7 5:30, 6:00 to 7:00. People coming in to eat a la
8 carte, off the menu, is a little later?

9 A. Correct.

10 Q. The outside dining, of course, you are
11 only going to have that available when the weather
12 is nice?

13 A. Correct. Weather permitting.

14 Q. You will not have a liquor license,
15 correct?

16 A. No. BYOB.

17 Q. Getting back to the hours, aside from
18 all this, there is a percentage of your business
19 that is from the people calling for deliveries.
20 Based upon Hillsdale -- well, let me ask you this:
21 Do you feel, if you were to be in Woodcliff Lake,
22 you would be keeping the same client base you have
23 in Hillsdale?

24 A. Hopefully.

25 Q. Hopefully, even more, correct?

1 A. Yes.

2 Q. What percentage of your business is
3 deliveries?

4 A. 40 percent.

5 Q. Tell me how deliveries work. You
6 obviously have --

7 A. Drivers.

8 Q. Young kids or whatever?

9 A. Yes.

10 Q. Tell me, during the week, Monday to
11 Thursday, how many drivers would you normally have?

12 A. Two.

13 Q. On a Friday or Saturday night?

14 A. Between three and four.

15 Q. Are these people -- do you provide them
16 with vehicles?

17 A. No. They have their own.

18 Q. So you put the pizza in whatever the
19 container is and they take their own car and deliver
20 it, get their tip and come back?

21 A. Yes.

22 Q. Where are you going to have your
23 employees park that are going to be working here?

24 A. Well, at this store here, if we use
25 some parking spaces in the back and -- all the

1 deliveries, right now, we go in the back.

2 Q. I'm not at deliveries yet. I'm talking
3 about employees.

4 A. Most of the employees, even now, they
5 park in the street.

6 MEMBER OF THE PUBLIC: Yeah. Exactly.

7 MR. PREISS: Excuse me. You can't
8 make comments during the testimony. After this
9 witness is done testifying, we will open to the
10 public and you can ask questions of this witness
11 about his testimony. You can't interrupt the
12 testimony and nobody should interrupt you when you
13 are asking a question. Okay? Thank you.

14 Q. Where is the driver going to park their
15 personal vehicle while they are waiting?

16 A. You mean employees?

17 Q. Well, you have drivers and then you
18 have people who are cooks. I'll get to that number
19 in a moment because you have people that work in the
20 restaurant. Where are they going to park?

21 A. Since we do the deliveries from the
22 back, they are going to park right in the back of
23 the building, pick up the food and leave. It's a
24 process of about five minutes.

25 Q. You had conversations with the landlord

1 about this issue?

2 A. Yes.

3 Q. Are you aware of the availability of
4 parking in the rear?

5 A. Yes, we are.

6 Q. Do you know how many spaces are
7 currently available in the back?

8 A. I counted. I think they were 27.

9 Q. The number?

10 A. Yes.

11 Q. You are aware that the landlord has
12 allocated parking spaces in the rear for the
13 residential tenants?

14 A. Yes.

15 Q. How many parking spaces has he
16 allocated in the rear, if you know?

17 A. I don't know that question but it's --
18 I see -- I drive there every day. I see that half
19 of the parking is empty.

20 Q. Right. Okay.

21 So the door we are talking about is
22 the existing door. You will go out this way to the
23 rear?

24 A. That's correct.

25 Q. And then, utilize -- if it's four

1 drivers on the Saturday night --

2 A. There are never four at the same time
3 because they are out delivering.

4 Q. But if they drive to work and they're
5 all there before the first person calls for a pizza,
6 there could be four cars there.

7 A. Could be.

8 Q. Now, let's take employees. Tell me,
9 generally, how many will be working at Ray's Pizza?

10 A. I have morning, coming in early in the
11 morning, three and three in the kitchen, three in
12 the front.

13 Q. When you say "three in the front" --

14 A. Meaning the pizza station behind the
15 counter.

16 Q. Somebody operating the cash register
17 and taking the orders?

18 A. Correct.

19 Q. Often, when you go into a pizza place,
20 somebody at the counter, if you order two slices,
21 they cut the two slices under the glass counter and
22 put it in the oven. Is that done by somebody
23 working at the counter?

24 A. Yes.

25 Q. People in the kitchen are the ones

1 making all the food?

2 A. All the preps, yes.

3 Q. So you have three people in the front,
4 three people in the rear?

5 A. Correct.

6 Q. That is peak hour?

7 A. Yes.

8 Q. If it's off hour, generally, you might
9 not have that many working there?

10 A. No.

11 Q. We have got three people at the counter
12 -- we are talking about maximum time period -- three
13 people in the kitchen and as many as two to four
14 delivery people?

15 A. Correct.

16 Q. These employees are also going to park
17 in the rear?

18 A. What they do, one person drives and
19 three employees come in one car because they all
20 live nearby. Not all of them have cars. One guy
21 drives and they all get dropped off by the same guy.

22 Q. This is the way it is in Hillsdale?

23 A. Yes.

24 Q. Do you intend to do the same thing
25 here?

1 A. Yes. Not all of them have cars.

2 Q. Let's talk about deliveries. Tell me
3 how deliveries work? What's delivered and when does
4 it come?

5 A. Every time we get a phone call, it's
6 pick up or delivery.

7 Q. No. I'm talking about the deliveries
8 to your company that you are going to --

9 A. The services for our company?

10 Q. Exactly.

11 A. Well, we have our own truck that we
12 service all the three stores and sometimes we come
13 to Hillsdale three times a week for whatever reason,
14 sauce or cheese or whatever, and then, we have our
15 main guy that we buy -- we have a veggie guy, a
16 beverage guy and the veggie and the pizza sauce and
17 the cheese is from the same vendor. He comes once a
18 week.

19 Q. So the food guy comes once a week. Is
20 there a certain time of day?

21 A. 9:30 in the morning.

22 Q. Once a week?

23 A. Yes.

24 Q. Is there a set day or depending on --

25 A. We chose Wednesday because we have

1 staff.

2 Q. So Wednesday 9:30, you are getting the
3 bulk of the food delivery?

4 A. Correct.

5 Q. Beverages are delivered when?

6 A. Between -- after the rush hour, lunch
7 hours, between 1:30 to 3:00 in the afternoon.

8 Q. There are no deliveries at 8:30 in the
9 morning when residents in this building are trying
10 to get out?

11 A. No. It's closed.

12 Q. And certainly, deliveries are not
13 allowed at your peak hours or after 10:00 p.m. at
14 night?

15 A. No.

16 Q. Your truck, you say you have a truck;
17 you own a vehicle. What kind is it?

18 A. A Sprinter, Mercedes.

19 Q. That's a big van?

20 A. Yes.

21 Q. You go out and buy certain foods and
22 deliver it to the three stores?

23 A. Correct.

24 Q. That is on an as-needed basis?

25 A. Yes.

1 Q. Is that something you operate yourself
2 or...

3 A. We have a driver.

4 Q. So you buy at different locations and
5 bring it to your different locations.

6 A. Yes. We park it at Cresskill.

7 MR. MOLINELLI: That's all I have.

8 Thank you.

9 MR. SPIRIG: Couple of operational
10 questions.

11 I heard you mention that, when you
12 open in the morning, you have six employees, three
13 in the front and three in the back. How does the
14 employee count change on a Friday night at peak
15 time?

16 MR. SHUMACHER: What we do, the guys
17 share the hours. We don't need as many employees as
18 for lunch or dinner. They take turns. One guy
19 shows up late the one day; the next, they switch it.
20 They never come at the same time.

21 MR. MOLINELLI: At 9:30 in the
22 morning, do you have them arriving at that time or
23 when it gets busy?

24 MR. SHUMACHER: Between 9:30 and
25 11:00.

1 MR. MOLINELLI: All six?

2 MR. SHUMACHER: Yes.

3 MR. MOLINELLI: And they help with the
4 food deliveries and everything else?

5 MR. SHUMACHER: Yes.

6 MR. SPIRIG: How many employees is it
7 then?

8 MR. SHUMACHER: Seven, kitchen and the
9 pizza and the phone girls that the parents drive
10 them.

11 MR. SPIRIG: What about in your fine
12 dining area, is that going to have waitresses?

13 MR. SHUMACHER: We are looking to have
14 waitresses, yes.

15 MR. PREISS: Did you say how many?

16 MR. MOLINELLI: Would these be the
17 girls behind the counter?

18 MR. SHUMACHER: No. We do not know
19 yet who we are going to hire. That's the plan.

20 MR. MOLINELLI: Right now, the room
21 you have in Hillsdale, is that being used as an a la
22 carte dining area?

23 MR. SHUMACHER: Mostly as a party
24 room.

25 MR. MOLINELLI: Right now, that room

1 isn't quite used, but hopefully, in the future, you
2 hope to begin to use it?

3 MR. SHUMACHER: Yes.

4 MR. SPIRIG: Do you have any plans to
5 try to get a liquor license?

6 MR. SHUMACHER: No.

7 MR. SPIRIG: You are taking two
8 storefronts?

9 MR. SHUMACHER: Yes.

10 MR. MOLINELLI: Five stores. Well, in
11 2015, there were going to be eight, but then, there
12 was a modification done where it's going to be five.
13 We are entitled to five store signs, five stores,
14 but of course, one store could take two but five
15 storefronts.

16 MR. SPIRIG: So this will take two of
17 the five?

18 MR. MOLINELLI: Correct.

19 MR. NEWMAN: How many square feet is
20 the bottom?

21 MR. MOLINELLI: This store is taking
22 2,893 square feet. The balance of the other three
23 stores is 4,250. The total ground floor is 7,143
24 square feet.

25 MR. SPIRIG: Are any of the other

1 storefronts rented yet.

2 MR. MOLINELLI: To my knowledge, no.

3 MR. SPIRIG: Any chance something else
4 would be coming in?

5 MR. MOLINELLI: Not likely to put in
6 another restaurant. This is very unique. We have
7 different peak hours that only begin after the other
8 retails are done for the day. To put another
9 restaurant would be very difficult. I would not
10 have a problem with that being part of the
11 resolution. You know, I understand that.

12 MR. SPIRIG: You said all the
13 apartments are rented?

14 MR. MOLINELLI: Yes.

15 MR. SPIRIG: All of them?

16 MR. MOLINELLI: Yes.

17 MR. SPIRIG: How is the parking
18 situation in the back?

19 MR. MOLINELLI: Each apartment gets
20 one space. That's what the landlord chose to do.
21 There are 13 available spaces in the rear.

22 MR. NEWMAN: Are there spaces
23 allocated for guests of the residents?

24 MR. MOLINELLI: We followed the
25 residential standards. This was your 2015 approval.

1 To answer that question, I would have to ask the
2 people that developed these principals. Mr. Preiss
3 would probably be better to ask. There's plenty of
4 on-street parking too. Those residents have equal
5 rights to people that live in houses.

6 MR. NEWMAN: I only bring it up
7 because you brought it up. You said the -- let's
8 say there's only one parking space allocated for --

9 MR. MOLINELLI: I said the landlord
10 chose to provide one parking space for each tenant.
11 Right now, there are 14 --

12 MR. NEWMAN: Is that in their leases?

13 MR. MOLINELLI: I don't know that. I
14 can call Mr. Rivera.

15 MR. NEWMAN: I'm trying to figure out
16 if there's one space provided because that's what
17 the landlord decided or that's what the tenants
18 agreed to in their leases. If so --

19 MR. MOLINELLI: I can clarify. That's
20 a fair question. I was told that the landlord
21 provided one parking space for each tenant but I
22 don't know -- because I don't like to guess --
23 whether or not it appears in their lease. I did not
24 handle that part of the work for the landlord.

25 MR. NEWMAN: Sal, for residences, do

1 you have parking requirements?

2 MR. PREISS: We had the parking when
3 we approved the application.

4 MR. NEWMAN: That provided for 27
5 spaces for the residents, I think.

6 MR. SPIRIG: My recollection was that
7 the parking requirement was different based upon the
8 size of the apartment, like if it was a one-bedroom
9 or two.

10 MR. MOLINELLI: It's based upon the
11 mix. There's 10 two-bedrooms, 4 one-bedrooms.
12 Years ago, Boards had to deal with how many parking
13 spaces. Now, it's based upon the Statewide
14 Residential Improvement Standards. Personally, a
15 lot of ordinances you read provide for over-parking.
16 We are only adding more pavement but we did provide
17 27 spaces. That doesn't mean you are going to use
18 27 spaces. In fact, there's a lot of developments
19 that I worked on where we provided the parking yet
20 there are still vacant spaces. We are looking at a
21 means to keep the customer parking in the front.
22 Our position is the 38 spaces in the front are more
23 than enough to handle Ray's Pizza based upon their
24 peak time being after the other retailers close but
25 you did make a good point about who are the other

1 retailers.

2 MR. DHAWAN: Is there a sign that says
3 "For Residents Only"?

4 MR. MOLINELLI: I don't know that but
5 I can tell you, the landlord that's part -- the
6 preference was for the residents who live in the
7 rear and the retail customers that use the front.
8 That's in the resolution of approval and the
9 landlord is respecting that.

10 MR. DHAWAN: Does each parking stall
11 have a reserved name or number?

12 MR. MOLINELLI: No. There are numbers
13 on the parking spots. I don't think there's any
14 signs that say they are for Apartment 1 or 2.

15 MR. DHAWAN: Anyone can drive in and
16 park in any of those spots?

17 MR. MOLINELLI: In theory, yes.

18 CHAIRMAN BONGARD: How many seats do
19 you have there?

20 MR. SHUMACHER: Ninety-six.

21 MR. MOLINELLI: We are adding the
22 outdoor seats here. It's the same number of seats.

23 MR. NEWMAN: Is it the same number in
24 the fine dining versus the --

25 MR. MOLINELLI: A 50/50 split, it's

1 pretty much the same.

2 MR. NEWMAN: The same or pretty much
3 the same?

4 MR. SHUMACHER: Well, we move them
5 around.

6 MR. NEWMAN: The existing --

7 MR. SHUMACHER: 96, 48 and 48.

8 MR. DHAWAN: I know, when you
9 developed that other side, it's very nice but I have
10 never been in there. I never seen anyone in there.
11 It doesn't seem to be used.

12 MR. SHUMACHER: We use them a lot.

13 MR. DHAWAN: You say for parties.
14 I've never been invited to a party there. What are
15 you going to do different here? You are going to
16 have an active -- how is this going to be different
17 or are we going to expect to see this the same?

18 MR. SHUMACHER: I want to do it better
19 than Hillsdale.

20 MR. DHAWAN: What's your intent, to
21 change --

22 MR. SHUMACHER: We prefer to use it as
23 dining to have more people come in and BYOB. We
24 will have a request that, usually, people rent the
25 room for a weekend, like, off hours when it's not

1 busy dining and we do that. We do that at Hillsdale
2 and we have people from BMW. They prefer to go to
3 the dining area.

4 MR. DHAWAN: Any time the restaurant
5 is open, you can sit on the other side?

6 MR. SHUMACHER: Yes.

7 MR. MOLINELLI: There will be -- the
8 prior resolution, we are entitled to put one sign on
9 each of the five. There will be a sign on this one,
10 probably not one that says "Ray's Pizza." It will
11 be something that will give an indication that there
12 is a sit-down restaurant in there, which you do not
13 have right now in Hillsdale. This will be Ray's
14 Pizza, no question about it. This might be
15 something else, something that is maybe a la carte.

16 MR. NEWMAN: How many square feet is
17 the current location?

18 MR. SHUMACHER: Almost 3,000 square
19 feet, 29 and change.

20 MR. NEWMAN: About the same?

21 MR. SHUMACHER: Yeah.

22 MS. MALLEY: The grease container,
23 usually, it's one of those big green things that sit
24 out back somewhere.

25 MR. SHUMACHER: We have a space that

1 was built by the landlord, and where we keep the
2 containers and the garbage, we have a special area
3 just for the container and it's self-contained and
4 nobody can open it or touch it. The truck comes in,
5 has a hose vacuum and sucks it right out.

6 MR. MOLINELLI: It will be where the
7 refuse bin is in the back left portion?

8 MS. MALLEY: The one that the doors
9 stay open all the time?

10 MR. MOLINELLI: I'm not sure but it's
11 dedicated for refuse.

12 CHAIRMAN BONGARD: Is the refuse
13 picked up daily? How does it work?

14 MR. MOLINELLI: You know, a lot
15 depends on the amount. Right now, I would expect
16 it's twice a week when you start adding the
17 restaurant. That's the landlord's responsibility.
18 Obviously, I would expect, if the garbage is filled
19 up daily, it will be emptied daily. There's nothing
20 outside. I believe they are 4 cubic yards and not
21 3, one for recyclables and the others are for
22 garbage.

23 MS. MALLEY: On the fans, I'm familiar
24 with other places where there are restaurants on the
25 first floor. Apartments upstairs are tough to rent.

1 I don't know what that's going to do to Mr. Rivera's
2 tenants or whoever else but they are typically hot
3 and noisier and you are shaking your head.

4 MR. SHUMACHER: It's a concrete floor.
5 I have an identical building at Cresskill with
6 tenants up top. No smell, noise. Nothing goes up.

7 MS. MALLEY: Which building?

8 MR. SHUMACHER: 28 Union.

9 MR. NEWMAN: Is this floor a concrete
10 floor?

11 MR. MOLINELLI: Yes.

12 MS. MALLEY: Food deliveries, how many
13 trucks are coming through other than yours?

14 MR. SHUMACHER: They are box trucks,
15 various sizes.

16 MS. MALLEY: So it's the intention to
17 come in the back and deliver?

18 MR. NEWMAN: Sal, do you remember, in
19 the other resolution, if we stipulated that the
20 delivery trucks were going to come through the
21 front?

22 MR. MOLINELLI: I can represent, there
23 was a preference for deliveries on the front.
24 Originally, in 2011, there was a call for a loading
25 dock. The 2015 application got rid of the loading

1 dock so there was still a possibility or
2 contemplation that there would be deliveries for the
3 rear. In fact, in the 2015 resolution, there's
4 actually a contemplation there would be a restaurant
5 in the building but there was a preference for
6 delivery in the front. We would deliver in the
7 front.

8 The other thing is other retailers
9 whose hours are 9:00 a.m. to whenever, we don't want
10 to interfere with them. The back, after 9:00 a.m.,
11 after all the resident tenants have left for the day
12 to go to work, it's a wide open parking lot and
13 would facilitate the deliveries best at that
14 location. There might be times -- that's why the
15 deliveries are after 9:00 a.m.

16 MS. MALLEY: Is it unusual to have two
17 pizza places next door to each other? I know we
18 can't decide what types of restaurants but you have
19 Nino's, I think, on one corner and you are on the
20 other.

21 MR. SHUMACHER: We have four pizzerias
22 in Cresskill right next to each other.

23 MR. MOLINELLI: It's like nail salons.
24 You have been in business for how many
25 years?

1 A. Eighteen years.

2 Q. You have every confidence in the world

3 --

4 MR. SHUMACHER: Sixteen in Hillsdale.

5 MR. MOLINELLI: Knowing you are moving
6 into Woodcliff Lake, you have all the confidence to
7 know that your business will flourish and survive in
8 Woodcliff Lake?

9 MR. SHUMACHER: 100 percent.

10 MR. NEWMAN: You do not have any
11 outdoor seating in Hillsdale, do you?

12 MR. SHUMACHER: Yes. There's a lot of
13 traffic with the kids and so we decided not to do
14 it.

15 MR. NEWMAN: As it exists, even though
16 you have it approved, you do not have any outdoor
17 seating?

18 MR. DHAWAN: The employees with the
19 fine dining, what is going to be the total number of
20 employees that you have? You said three and four,
21 which would be seven, on the pizza side?

22 MR. SHUMACHER: Same employees. The
23 only difference would be waiters.

24 MR. DHAWAN: You said there would be
25 waiters and waitresses?

1 MR. SHUMACHER: Maybe two or three.
2 Depends on how busy we are.

3 MR. MOLINELLI: That is when you are
4 up and running and if you are doing well with the
5 restaurant?

6 MR. SHUMACHER: Correct.

7 MR. MOLINELLI: If it's just for
8 parties, you are not hiring more staff?

9 MR. SHUMACHER: No.

10 MR. DHAWAN: How many spaces are in
11 front of the strip mall at the Hillsdale location?

12 MR. SHUMACHER: I think 21 with 2
13 handicap.

14 MR. DHAWAN: Next door, there's a gym
15 and a Chinese...

16 MR. SHUMACHER: That is it.
17 Everything else is closed.

18 MR. MOLINELLI: At one time, you had
19 Sticky's Barbecue?

20 MR. SHUMACHER: Yes.

21 MR. MOLINELLI: At one time, it was
22 fully occupied and you had no problem running your
23 business operations there?

24 MR. SHUMACHER: No. I would be there
25 16 years.

1 MR. DHAWAN: I know there's parking
2 underneath that building.

3 MEMBER OF THE PUBLIC: Yeah. It's a
4 big difference.

5 MR. SHUMACHER: Nobody parks there.

6 MR. DHAWAN: I never parked there
7 either.

8 MR. SHUMACHER: It's known as the
9 devil's parking.

10 MR. NEWMAN: How many spots are there?

11 MR. SHUMACHER: Down below, 45 or 50.
12 Since that accident happened with the truck, nobody
13 parks there.

14 MR. MOLINELLI: For the record, you
15 were talking about an accident. What happened?

16 MR. SHUMACHER: When they were doing
17 the new paving on the parking deck...

18 MR. MOLINELLI: A truck sunk into the
19 lower deck?

20 MR. SHUMACHER: Yes.

21 CHAIRMAN BONGARD: Any other questions
22 from the people on the Board?

23 (No response)

24 MR. PREISS: Just to answer your
25 question, there was no designated loading area;

1 however, it was stated that loading is not designed
2 to accommodate tractor-trailer and the property will
3 remain serviced by smaller type box trucks and there
4 was a prior parking variance. 71 parking spaces
5 were required, 69 plus 2 handicapped spaces and the
6 applicant proposed 65 spaces with 3 handicapped
7 spaces. It was a variance for 6.

8 MR. NEWMAN: I believe, at the time,
9 we had a big discussion that the people who lived in
10 the apartments were going to be there at different
11 hours and the people who were in the businesses
12 close at night. That's when the people come home
13 from work at night and that, in part, justified the
14 variance.

15 MR. MOLINELLI: When that resolution
16 was adopted, the number 71 was derived by just a
17 perimeter read on the first floor, 8,288 gross
18 square footage, and that's where the 71 came from.
19 The current rentable square foot on the first floor
20 is 7,143 square feet so it's considerably smaller.
21 Today, if we were building straight retail, 68
22 spaces would almost be conforming.

23 CHAIRMAN BONGARD: Because you have
24 common areas.

25 MR. MOLINELLI: When we came back in

1 '16, they made the corridor on the first floor
2 larger and some renovations were done.

3 CHAIRMAN BONGARD: Did you say that
4 the apartments are fully rented at the present time?

5 MR. MOLINELLI: Correct.

6 MR. NEWMAN: Would you happen to
7 remember --

8 MR. MOLINELLI: Probably not. Mr.
9 D'Arminio did the prior applications. I knew right
10 away when you asked about the resolution.

11 MR. NEWMAN: It used to be Matsu, the
12 restaurant. Do you remember how large that
13 restaurant was?

14 MR. MOLINELLI: I don't know that.
15 Ms. Cohen did not own the property, just the
16 business so I don't know.

17 MR. NEWMAN: I know that.

18 MR. MOLINELLI: I don't know how big
19 that was.

20 CHAIRMAN BONGARD: That was just a
21 single restaurant. We are dealing with a different
22 situation.

23 MR. NEWMAN: I understand but that
24 restaurant had a size to it. I'm curious as to what
25 the size of that restaurant was.

1 CHAIRMAN BONGARD: Any other
2 questions?

3 (No response)

4 MR. SPIRIG: Make a motion to open to
5 the public.

6 MR. NEWMAN: I second.

7 MR. PREISS: Just listening to the
8 testimony, I know we are going to have the planner
9 who will be addressing the use variance for the
10 restaurant but I think the applicant can see where
11 this application is going and that parking is going
12 to be one of the main issues so let me ask you this:
13 You have made a comparison in terms of the size and
14 the number of seats and the base operation is very
15 similar to what you have in Hillsdale.

16 MR. DURAKU: Yes.

17 MR. PREISS: Would you anticipate that
18 the parking for your customers would be similar to
19 Hillsdale?

20 MR. DURAKU: No. This is better.

21 MR. PREISS: You are going to have
22 more customers here?

23 MR. DURAKU: It's better parking.

24 MR. PREISS: Do you share parking with
25 other tenants in the building or do you have your

1 own parking spaces?

2 MR. DURAKU: We share.

3 MR. PREISS: At any of the locations,
4 do you have a parking lot that is just dedicated to
5 Ray's Pizza?

6 MR. DURAKU: No.

7 MR. PREISS: In every situation, you
8 share?

9 MR. DURAKU: Yes.

10 MR. PREISS: Is there any way to
11 undertake an analysis where you would be able to
12 determine the number of people who would be parking
13 in that parking lot that you share and utilize the
14 restaurant during the day? Would it be possible to
15 do that?

16 MR. DURAKU: Probably. You can do it
17 if you sit there and count the cars.

18 MR. PREISS: Right. Do you have a
19 sense of how many parking spaces you need for your
20 customers during the day at lunch or during the
21 evening or for fine dining?

22 MR. DURAKU: I can't answer that. I
23 don't know.

24 MR. PREISS: Because I think one of
25 the things that we have is a great test-case

1 situation. If there is some way for the applicant,
2 particularly during the peak hours, let's say at
3 lunch and in the evening and pick a weekday and a
4 weekend, if there was some way for people to,
5 basically, observe the restaurant maybe every 15
6 minutes, count the number of customers that are
7 coming in and then maybe determine what the parking
8 demand is. That will provide us with a -- I think
9 this Board with a good comparable in terms of how
10 many parking spaces are needed and then maybe that
11 would be adjusted slightly upward on the base that,
12 if the fine dining goes well, that that would add
13 some customers but I don't know of any --

14 MR. MOLINELLI: How do you do that
15 without seeming like a stalker? I think it's an
16 excellent idea but I'm wondering how you do that?
17 If four people walk into the store, how do you know
18 they didn't come in in one car? You have to engage
19 them in the parking lot. Hopefully, if the
20 Hillsdale police is aware of what you are doing, you
21 have to have somebody checking every car.

22 MR. PREISS: You would be asking those
23 people once they enter into the restaurant.

24 MR. MOLINELLI: The last thing you
25 want to do is spook customers when they are walking

1 in. If there's another way, I'm all for doing that.

2 MR. PREISS: You have an engineer and
3 a planner and the burden of proof is on the
4 applicant to show that you are going to provide
5 enough parking spaces and the balance will be
6 available for the retail tenant. That's up to you.
7 The question is --

8 MR. MOLINELLI: We will think about a
9 way --

10 MR. PREISS: You need to provide this
11 Board with some kind of estimate of what number of
12 spaces your customers are going be using in the
13 front portion of the lot at those peak hours.

14 MR. MOLINELLI: We will be able to do
15 that.

16 I have a follow-up question.

17 Ray, you just used the phrase -- it
18 was a good question. In the comparison to Hillsdale
19 to here about parking, you said, here, in Woodcliff
20 Lake, it's going to be better parking.

21 MR. DURAKU: Yes. Meaning more
22 movements, cars can move, park, and in Hillsdale
23 now, at peak hours, people park. They spend 15, 20
24 minutes because they only have four or five parking
25 spaces. Here, there would be more.

1 MR. MOLINELLI: There's more available
2 parking here than in Hillsdale?

3 MR. DURAKU: Yes.

4 MR. MOLINELLI: There's 21 spaces that
5 you share with other tenants including the Chinese
6 which generally has a business similar to yours in
7 terms of time demands?

8 MR. DURAKU: Correct.

9 MR. PRINCIOTTO: We have a motion and
10 a second to open to the public.

11 CHAIRMAN BONGARD: Would anybody in
12 the public like to ask a question?

13 MR. CARLSON: Raymond Carlson, 19
14 Columbus Avenue, Woodcliff Lake.

15 I want to say a couple of things and
16 then I have a question.

17 We have a house up there. We already
18 have a place with delivery that delivers 40 percent
19 of their stuff. With four delivery cars coming up
20 and down our street, this is going to add more
21 congestion in something that is supposed to be
22 restricted. There's eight delivery cars going
23 through my neighborhood. Something that wasn't
24 supposed to happen. There's a pizza place called
25 "Nino's" there as well.

1 CHAIRMAN BONGARD: At this point, the
2 questions would be of this gentleman only. At the
3 end, you will have an opportunity for those
4 comments.

5 MR. CARLSON: They are talking about
6 hours of places that aren't in business yet. How
7 could anybody tell me -- there's an empty space
8 there and the person that is going to rent that
9 building is going to have those hours when they
10 don't know what the business will be? It's going to
11 be perfect. All the businesses are going to
12 coincide with this pizza place. That's not a
13 realistic expectation.

14 You say you go there and you see half
15 the parking spaces empty. I pass it late in the
16 morning and late at night and way more than that are
17 taken.

18 CHAIRMAN BONGARD: That's a comment
19 for the end.

20 MR. PRINCIOTTO: Sir, one second. I
21 know you don't know. Perhaps, we weren't clear.
22 I'll clear it up right now.

23 You can testify, if you want, at the
24 end. You take an oath and testify. You have that
25 right to do that.

1 MR. CARLSON: I understand that.

2 MR. PRINCIOTTO: You have a right to
3 make comments at the end of the case. That's when
4 you make comments. At this point, you and anyone
5 else that have questions, you can ask this witness
6 who just testified and every other witness that will
7 testify questions, not comments or arguments, a
8 question about his testimony. There's different
9 times for questions and different times for
10 testimony, different times for comments. Right now,
11 it's questions.

12 MR. CARLSON: When you say parking on
13 the street, if there's not parking in the back,
14 these delivery men, they park in the street. So
15 they are going to park on Columbus Avenue?

16 MR. DURAKU: If it's approved, for 5
17 minutes, take out or delivery.

18 MR. CARLSON: I see the cars in
19 Hillsdale. They are parked there for 25, 45 minutes
20 sometimes, delivery cars from Nino's.

21 MR. DURAKU: I don't know about
22 Nino's.

23 MR. CARLSON: I think you are painting
24 a picture of a panacea that doesn't exist. I don't
25 think those cars are going to be there for 5

1 minutes.

2 MR. DURAKU: We don't want them there.

3 MR. PRINCIOTTO: Do you have a
4 question?

5 MR. CARLSON: Are the cars going to be
6 there for more than 25 minutes?

7 MR. DURAKU: No.

8 MR. CARLSON: They will be parking on
9 Columbus Avenue.

10 MR. DURAKU: I don't know.

11 MR. NEWMAN: If the application is
12 approved, will those cars be parked on Columbus
13 Avenue?

14 MR. MOLINELLI: I believe his
15 testimony was, he intends to have the employees park
16 in the rear.

17 MR. CARLSON: He also said on the
18 street.

19 MR. MOLINELLI: We put a condition.
20 We won't park on the street. We have no problem
21 with that. We do not need the street.

22 MR. McMANUS: Kevin McManus, 27
23 Columbus.

24 I just want to get a grasp on the
25 total number of employees at peak time, delivery

1 guys, line cooks, waitresses.

2 MR. DURAKU: Peak hours, eight.

3 MR. McMANUS: There's payroll records
4 to substantiate these eight employees on peak hours?

5 MR. DURAKU: Well, it varies for the
6 day too, so I mean, Friday and Saturday is the
7 busiest days. Monday to Wednesday, probably, I have
8 less so...

9 MR. McMANUS: You also said --

10 MR. DURAKU: Now, if you talk about
11 all employees, if you ask about the girls that come
12 in and work for two hours...

13 MR. McMANUS: Yeah. Peak time, total
14 number of employees.

15 MR. DURAKU: Eight.

16 MR. McMANUS: You also mentioned the
17 hours of operation, 10:00 to 10:00.

18 MR. DURAKU: Yes.

19 MR. McMANUS: You said you get
20 deliveries at 9:30.

21 MR. DURAKU: We have two guys to
22 accept the delivery.

23 MR. McMANUS: What are the hours of
24 operation.

25 MR. DURAKU: 10:00 to 10:00.

1 MR. McMANUS: Employees are there from
2 when to when?

3 MR. DURAKU: One employee opening the
4 door to the delivery guys and the goods.

5 MR. McMANUS: The last guy leaves at
6 what time?

7 MR. DURAKU: 10:00.

8 MR. McMANUS: So the restaurant closes
9 and there's no cleanup, everybody leaves?

10 MR. DURAKU: We start closing quarter
11 to 10:00 depending on how busy we are.

12 MR. McMANUS: I find that hard to
13 believe.

14 You mentioned a lot of people come
15 together but --

16 MR. DURAKU: Yes. They do.

17 MR. McMANUS: Then, you mentioned they
18 come at different times.

19 MR. DURAKU: Half of the employees
20 live in Hillsdale. They take their bikes. I am
21 sure you have seen the bikes there.

22 MR. McMANUS: Where are they going to
23 park the bikes?

24 MR. DURAKU: In the basement.

25 MR. McMANUS: It wouldn't be outside?

1 MR. DURAKU: No.

2 MR. McMANUS: Why are you looking to
3 move from Hillsdale when you just moved within
4 Hillsdale and have a beautiful restaurant?

5 MR. DURAKU: For a better building.
6 That building was just sold to different owners and
7 they are not -- they never did -- I spent a lot of
8 money in that store. You are one of my customers.
9 We never had a good relationship with the previous
10 owner, so since they sold the building, I decided to
11 move.

12 MR. McMANUS: But you moved within the
13 building not having a good relationship with the
14 owner.

15 MR. DURAKU: After we moved, we have
16 no good relationship and we do not have a good
17 relationship with the new owners.

18 MR. McMANUS: Okay.

19 Did you look at the Sticky's location
20 as a possibility of moving into?

21 MR. DURAKU: No.

22 MR. McMANUS: They have outdoor
23 dining.

24 MR. DURAKU: No. It's 4,000 square
25 feet. It's pretty big.

1 MR. McMANUS: You are not concerned
2 about having Nino's right next door to you?

3 MR. DURAKU: We have plenty of
4 pizzerias next to each other.

5 MR. McMANUS: Not within 50 feet of
6 each other. Does anyone know of any places within
7 50 feet?

8 MR. DURAKU: I'm not concerned.

9 MR. McMANUS: But you are saying, yes,
10 you know there are pizza places within 50 feet from
11 each other?

12 MR. DURAKU: Yes. Across the street
13 from my store in Cresskill. Not 50, it's 25 feet.

14 MR. McMANUS: You are going to
15 hopefully do big business, right? And you are going
16 to have a lot of garbage, and right now, we get
17 woken up by the garbage trucks at 6:30 or 7:00 two
18 days a week.

19 MEMBER OF THE PUBLIC: 3:00 in the
20 morning.

21 MR. DURAKU: My garbage truck man?

22 MR. McMANUS: Current situation. Now,
23 you are going to create more garbage and have more
24 garbage pickups.

25 MR. DURAKU: That depends on the

1 landlord, what times they pick up the garbage. If
2 they tell them not to pick up the garbage 3:00 in
3 the morning, they should stop that.

4 MR. MOLINELLI: Let me address that
5 with you.

6 MR. McMANUS: Same thing with the snow
7 removal. This past winter, the snowplow would go
8 straight through the back parking lot right across
9 the street and stack up the snow.

10 MR. DURAKU: Yeah.

11 MR. PRINCIOTTO: Sir, it might be a
12 good question to ask about the snow removal but not
13 this witness. He's not responsible for that. I
14 think there are other witnesses, including a
15 representative of the owner, who can address garbage
16 pickup and snow removal.

17 MR. McMANUS: Extermination, what --

18 MR. DURAKU: Monthly basis, we have a
19 company.

20 MR. McMANUS: Now, we have another
21 truck coming on a monthly basis.

22 MR. DURAKU: He is coming in the
23 morning before operating hours.

24 MR. McMANUS: Before 9:30 or 10:00?

25 MR. DURAKU: Whatever the hours. I

1 don't know what the service is there.

2 MR. McMANUS: It seems there's going
3 to be a lot more traffic in what was a quiet street.
4 It is not quiet anymore. The place is lit up like
5 Radio City Music Hall on a Saturday night. The
6 lights in the parking lot, the lights on the
7 building, it's --

8 CHAIRMAN BONGARD: That's a comment.

9 MR. McMANUS: I got you.

10 Again, to reiterate the point of
11 knowing the work schedule of the tenants that aren't
12 even there yet, I think is just absurd. I don't
13 know if -- were the tenants that live upstairs
14 notified of this hearing?

15 MR. DURAKU: You can ask him.

16 MR. MOLINELLI: I have to check the
17 list.

18 MR. McMANUS: Do I make a comment
19 about that now or later?

20 CHAIRMAN BONGARD: Later.

21 MR. MOLINELLI: I don't think so.

22 MR. REZEN: Jim Rezen, 21 Columbus
23 Avenue.

24 Has there been a thought of having
25 different bays as opposed to bays on the right?

1 MR. MOLINELLI: "Bays," meaning what?

2 MR. REZEN: All the way to the left,
3 there's more room over this side for fine dining.
4 Whereas over here, there's literally no space over
5 here for this so has there been a thought of moving
6 these first two bays to the left-hand side of...

7 MR. MOLINELLI: I don't know whether
8 you can answer it.

9 MR. DURAKU: I don't have the front of
10 the building. The chase of the restaurant is on the
11 right side. They have no chase on the other side of
12 the building. It's the ventilation.

13 MR. REZEN: There's no possibility of
14 having any restaurant on any part of it except these
15 two bays on the end?

16 MR. DURAKU: That's why it's there.

17 MR. REZEN: This area here, now,
18 there's just a 7- or 8-foot concrete slab on the
19 edge of the building. Are you expecting to extend
20 that out farther for the seasonal dining?

21 MR. DURAKU: I don't know how many
22 feet. It's 7 by 30. The engineer will testify but
23 that is what we are asking for.

24 MR. REZEN: 7 feet from the edge of
25 the building?

1 MR. MOLINELLI: We haven't gotten to
2 the engineering yet but this is the area that you
3 are talking about. Here, it shows the landscaping
4 and everything else.

5 MR. REZEN: That's a change from what
6 it is today?

7 MR. MOLINELLI: Yes, it's grass now
8 and it's going to be a paver patio.

9 MR. REZEN: You are coming out. When
10 you say it's 7 feet, it's 7 feet from the edge of
11 the building or farther from the side --

12 MR. MOLINELLI: I would rather have
13 the engineer testify to that.

14 MR. REZEN: With regard to the
15 delivery and the deliverymen, is there a thought of
16 -- most of the deliveries are expected to come in
17 through the back of the building, right, so you are
18 expecting all deliveries should come into the back?

19 MR. DURAKU: Correct.

20 MR. REZEN: Including the drivers that
21 are picking up pizza here on the street?

22 MR. DURAKU: Yes.

23 MR. REZEN: Is there a thought of
24 having them come from there out on to Lincoln and
25 then to Broadway?

1 MR. DURAKU: I'm pretty sure they will
2 exit from Lincoln.

3 MR. REZEN: Can we make accommodations
4 that that's the direction they should be going?
5 There's no houses on this side. If they get to
6 Broadway, they miss that so they miss a lot of
7 residential going through.

8 CHAIRMAN BONGARD: I'm sure all of
9 that will be worked out.

10 MR. MOLINELLI: That would be up to
11 the Board, whether or not any people that live on
12 Lincoln might think different.

13 MR. REZEN: Down here, there's no
14 people on Lincoln. There are houses on here on
15 Columbus. If there's an accommodation to get all
16 traffic going this way, you eliminate a lot of
17 issues with a lot of people. Okay?

18 CHAIRMAN BONGARD: Thank you.

19 MS. REZEN: Ann Marie Rezen, 21
20 Columbus Avenue.

21 With regard to the traffic flow, we
22 are residents and we are bearing a lot of the brunt
23 of traffic for this building, and also --

24 CHAIRMAN BONGARD: This is just for
25 questions at this time.

1 MS. REZEN: I'll address the question.
2 I want to know what accommodations or have you had
3 any communication with the Town of Hillsdale with
4 regard to increased traffic flow and what kind of
5 mitigating offers or anything that you guys are
6 planning on doing regarding decreasing the impact to
7 our town with your business? Is there any traffic
8 studies?

9 MR. MOLINELLI: No.

10 MS. REZEN: There's no communication
11 with the Town of Hillsdale with regards to using the
12 right side of the street which is in Hillsdale?

13 MR. MOLINELLI: I think I follow what
14 you are asking.

15 MS. REZEN: All of the trucks that are
16 coming up on the Hillsdale side of the street and
17 taking a left-hand turn or cars that are --

18 MR. MOLINELLI: I don't know what you
19 mean when you say "all of the trucks."

20 MS. REZEN: All of the potential
21 delivery trucks.

22 MR. MOLINELLI: The one per week and
23 the two per week, I have not had any conversations
24 with Hillsdale.

25 MS. REZEN: There's more than what you

1 said but...

2 MR. MOLINELLI: How many times does
3 the beverage truck come?

4 MR. DURAKU: Once every other week.

5 MR. MOLINELLI: How many times does
6 the food truck come?

7 MR. DURAKU: Every week.

8 MR. MOLINELLI: And you have your
9 Sprinter vehicle, that's three times a week.

10 MR. DURAKU: Three times.

11 MS. REZEN: And the grease delivery.

12 MR. DURAKU: The grease delivery gets
13 picked up two weeks. That's on Lincoln.

14 MS. REZEN: And the potential increase
15 on garbage removal.

16 MR. MOLINELLI: That's on the other
17 side, not on Hillsdale side.

18 MS. REZEN: We can hear them coming in
19 and out.

20 MR. MOLINELLI: But we put that on
21 Lincoln. That is where the grease container is.
22 That's where the trucks are coming. I would be
23 happy to work these out with you.

24 MS. REZEN: So far, we said nine
25 trucks. When there's parties, for example, there's

1 a lot more potential traffic just coming up and down
2 the Hillsdale side. I'm wondering if there's any
3 plans on a traffic study or any communication with
4 the Town of Hillsdale. That's going to impact the
5 Hillsdale residents who are being directly impacted
6 by the increase in traffic.

7 MR. MOLINELLI: I don't believe this
8 has any impact that would involve Hillsdale. I have
9 had no contact with them.

10 MS. REZEN: If we contacted Hillsdale,
11 who would they be in touch with regards to
12 developing some sort of traffic study?

13 MR. MOLINELLI: They would come here
14 like you have and do the same thing that you are
15 doing.

16 MS. REZEN: So we could talk about --
17 with just our town doing things like changing
18 traffic flow, one-way street, no left-hand turns,
19 etc.

20 MR. MOLINELLI: Whatever Hillsdale
21 chooses to do.

22 MS. REZEN: Okay. Thank you.

23 MR. SCHWARTZMAN: Howard Schwartzman,
24 2 Barker Road, Park Ridge, New Jersey.

25 You said 40 percent of your building

1 is deliveries. You said the parking would be
2 alleviated by that.

3 MR. DURAKU: It's 40 percent, yes.

4 MR. SCHWARTZMAN: Is my interpretation
5 correct?

6 MR. DURAKU: Yes.

7 MR. SCHWARTZMAN: The ordinance
8 doesn't care about deliveries. It cares about how
9 many seats you have; therefore, it's irrelevant what
10 proportion -- okay.

11 Additionally, I took four courses of
12 calculus in college, even though I was an economics
13 major. You indicated, I believe, that there were
14 112 seats: 48, 48 and 16.

15 MR. DURAKU: Yes.

16 MR. SCHWARTZMAN: So that would be 112
17 and the ordinance indicates that you need 56 parking
18 spaces for that.

19 Additionally, the ordinance indicates
20 one parking space per employee and you indicated
21 that the maximum would be eight employees.

22 MR. DURAKU: Correct.

23 MR. SCHWARTZMAN: I add 8 and 56 I get
24 64 spaces that you would need just for your
25 restaurant and the total amount of parking spaces in

1 the whole building area is 65; is that correct?

2 MR. MOLINELLI: I can't answer that
3 but an engineer hasn't testified yet.

4 MR. SCHWARTZMAN: I think you
5 indicated --

6 MR. PREISS: There are 65 spaces;
7 that's correct.

8 MR. SCHWARTZMAN: I think you
9 indicated that in your public legal notice?

10 MR. MOLINELLI: Yes.

11 MR. SCHWARTZMAN: I think one of you
12 indicated that this is a B1 zone?

13 MR. MOLINELLI: Correct.

14 MR. SCHWARTZMAN: The B1 zone
15 currently does not permit restaurants?

16 MR. MOLINELLI: You are correct.

17 MR. DURAKU: Ray Schumacher, 11
18 Columbus Avenue.

19 Let's talk about the garbage.

20 CHAIRMAN BONGARD: This is for
21 questions only.

22 MR. SHUMACHER: I'm going to talk to
23 you first and then ask the question.

24 MR. PRINCIOTTO: You are not supposed
25 to. Comments come at the end of the case.

1 MR. SHUMACHER: When the building was
2 built, there was a designated area for garbage
3 bricked all the way around, a recyclable dumpster
4 and a garbage dumpster. Are you prepared to do a
5 variance and get approvals for your oil dumpster?

6 MR. MOLINELLI: I turn that to you.

7 MR. SHUMACHER: You need to get an
8 approval. That's -- they had to get an approval
9 just to get the garbage. I'm asking you: Are you
10 going to go for a variance?

11 MR. MOLINELLI: That's a legal
12 question.

13 I don't think we need a variance for that.

14 MR. SHUMACHER: It was approved with a
15 recyclable and a garbage dumpster.

16 MR. MOLINELLI: That was not a
17 variance request.

18 MR. SHUMACHER: No. But you will need
19 a variance to make it larger, to encroach the area.

20 MR. MOLINELLI: We are not planning
21 any changes to the area.

22 MR. SHUMACHER: Let me ask you about
23 the chase. Have you seen the chase in the building?

24 MR. DURAKU: Yes.

25 MR. SHUMACHER: Do you remember, in

1 the chase, exactly what is there? Because the chase
2 is about 24 by 18, I think.

3 MR. DURAKU: I don't. I'm not sure.

4 MR. SHUMACHER: The chase is used for
5 electrical conduit to go to all the rooms.
6 Probably, for the duct that you will need, it will
7 probably be a 24 by 24, I would say, to duct 38 feet
8 up. Your chase isn't big enough and you can't put a
9 duct.

10 MR. DURAKU: I can't answer the
11 question. I'm not an electrician.

12 MR. SPIRIG: You will have to wait for
13 the engineer.

14 MR. NEWMAN: It's not a bad question.
15 He's the wrong guy.

16 MR. SHUMACHER: You asked me to ask
17 questions so I'm asking questions.

18 MR. NEWMAN: Each of the witnesses
19 will come.

20 MR. SHUMACHER: I know they were
21 talking about the parking and the deliveries. It
22 was, when the building was approved, that all the
23 deliveries would be in the front for the buildings.
24 So my question is: If your operation time is some
25 days at 9:30, some days at 10:00 until 10:00 at

1 night, you have to make time to have your vehicles
2 come to the front of the building to do your
3 deliveries, not in the back where your tenants are
4 because, like Robin said, you can't have -- sticking
5 out your vent out of the side of the building
6 because you have tenants above you.

7 So that's all I have to say.

8 MR. MOLINELLI: Thank you.

9 MS. CULLINAN: Laura Cullinan, 27
10 Columbus Avenue, Hillsdale, New Jersey.

11 I live right over here. If this
12 seasonal dining is approved, I can probably eat
13 dinner with them every single night, and based upon
14 that, you are not going to have eight people.

15 I have been a customer since you have
16 opened.

17 MR. DURAKU: Yes.

18 MS. CULLINAN: You will definitely
19 lose my business.

20 Right now, Mr. Rivera, he told us he
21 would dim those lights. How do you expect to light
22 that area?

23 MR. DURAKU: The existing lights.

24 MS. CULLINAN: That's not going to
25 light up the tables. People won't be able to see

1 their food so you are going to put additional
2 lighting in. Right now, my bedroom is completely
3 lit up by that right there.

4 MR. MOLINELLI: Which lighting?

5 MS. CULLINAN: First of all, there's
6 lights all around here that light up my bedroom.

7 MR. MOLINELLI: She is indicating the
8 area where the outdoor dining area will be is too
9 bright.

10 MS. CULLINAN: The lights are there
11 now. They are annoying now. When these seats are
12 out here, there's going to be additional lights.

13 CHAIRMAN BONGARD: That's a comment.

14 MS. CULLINAN: I'm asking. Is he
15 going to put additional lights or are people going
16 to eat in the dark?

17 MR. DURAKU: It's not that dark.

18 MR. NEWMAN: I would like to know if
19 there's any additional lighting planned for the
20 outdoor seating.

21 MR. DURAKU: I mean, if that is
22 enough, I think that's what we will go with. We are
23 not putting any crazy lighting in there because we
24 do not need to.

25 MS. CULLINAN: Okay.

1 Another thing, I'm in your restaurant,
2 at least, twice a week. Right now, that extra room,
3 no one is ever in there. You are saying, by moving
4 to Woodcliff Lake, your business is going to
5 flourish? Because the current parking at the other
6 place, there's five or six spots in the front. Now,
7 most of the places are out of business there so you
8 only have to share with the one but --

9 MR. DURAKU: We share with the gym
10 too.

11 MS. CULLINAN: It's not open.

12 MR. DURAKU: It's open every day.

13 MS. CULLINAN: It's closed by 6:00.

14 So your big peak time is from 6:00 to
15 10:00?

16 MR. DURAKU: Correct.

17 MS. CULLINAN: Right now, you want to
18 move your business because nobody wants to park.
19 They are afraid the building is going to collapse,
20 the garage. Okay?

21 MR. DURAKU: Okay.

22 MS. CULLINAN: I assume --

23 MR. DURAKU: Not that. I say I'm
24 moving because of the relationship with the
25 landlord.

1 MS. CULLINAN: Correct. We had this
2 conversation.

3 MR. DURAKU: Correct.

4 MS. CULLINAN: What I'm saying is:
5 Your business is going to flourish? You are going
6 to need more spots than what's available in the
7 front. How -- with no other current tenants there,
8 what are they going to use? What are the other
9 current tenants? There's going to be three more
10 stores there. Where are they going to park?

11 MR. DURAKU: We don't know what those
12 stores are.

13 MS. CULLINAN: We don't know but there
14 are going to be stores there. All the parking, if
15 we need 114 spots and we only have 65 now and your
16 business is flourishing, they are going to be
17 parking all up and down Columbus. That is not fair.
18 Already, Hillsdale has reduced my taxes twice.

19 MR. PRINCIOTTO: Any other questions
20 that you want to ask this witness?

21 MS. CULLINAN: It's not making any
22 sense. He says his business is going to flourish.

23 MR. DURAKU: I hope. I don't know.

24 MR. PRINCIOTTO: At the very end,
25 after all the witnesses testify, if you would like

1 to make a comment, you can.

2 MS. CULLINAN: So there's additional
3 lighting, which I can't sleep now.

4 MR. MOLINELLI: I don't think that's
5 what he said.

6 MS. CULLINAN: I don't think you can
7 eat in the dark.

8 The BYOB, people hang around until
9 10:00, 11:00 with your BYOB.

10 CHAIRMAN BONGARD: Again, these are
11 not questions of him.

12 MS. CULLINAN: The hours are going to
13 be later than 10:00.

14 MR. DURAKU: I don't think so.

15 MS. CULLINAN: I think, based on -- it
16 was -- Mr. Rivera said that only tenants would park
17 in the back. He guaranteed me and my neighbor that
18 only tenants -- and now, you are going to have
19 delivery people, four or five -- we have Nino's up
20 here.

21 CHAIRMAN BONGARD: Ma'am, those are
22 not questions that he can answer. Those comments,
23 you can make at the end of the hearing. All of the
24 witnesses --

25 MS. CULLINAN: So there's going to be

1 four or five or six delivery cars every five or ten
2 minutes coming up our block in Hillsdale and making
3 a left turn. I'm asking, is that the kind of
4 traffic we are going to get? His business is
5 flourishing and 40 percent of his business is
6 delivery. How many kids are going to be driving up
7 the street pulling into the lot?

8 CHAIRMAN BONGARD: Those are questions
9 he cannot answer.

10 MS. CULLINAN: If he's hiring these
11 kids, how many delivery cars does he have at night?

12 MR. PREISS: I think she wants to
13 know: Do you know how many delivery trips you would
14 have?

15 MR. DURAKU: I don't know how many
16 trips but I know how many guys we have.

17 MS. CULLINAN: Trips. I don't care if
18 there's four. If your business is successful, 40
19 percent of how much sales is in delivery?

20 MR. DURAKU: It varies. Monday is
21 very slow. Tuesdays, it is better.

22 MS. CULLINAN: The question is: How
23 many deliveries does he make a night in Hillsdale,
24 which is not going to flourish. The flourishing is
25 going to come in Woodcliff Lake. How many projected

1 deliveries are you going to make a night?

2 MR. DURAKU: I can't answer that
3 question. I don't know.

4 MS. CULLINAN: How many do you make
5 now? You don't know that?

6 MR. DURAKU: Again, it varies.

7 MS. CULLINAN: Give me an estimate.

8 MR. DURAKU: Twenty-five.

9 MS. CULLINAN: So you are going to
10 have twenty-five cars?

11 CHAIRMAN BONGARD: You asked him the
12 question. He answered it.

13 MS. CULLINAN: What do you mean? That
14 is -- delivery trips. Okay? So a delivery car must
15 come up the street, pull in the back and get
16 delivery Number 1?

17 MR. DURAKU: Correct. Six or seven
18 deliveries each guy, that is twenty-five trips.

19 MS. CULLINAN: Twenty-five cars up my
20 block with Nino's having twenty five up my block
21 also.

22 MR. DURAKU: I don't know about
23 Nino's.

24 MS. CULLINAN: Fifty cars on my block
25 when there used to be zero.

1 CHAIRMAN BONGARD: Okay. You can
2 repeat those comments at the end also.

3 Anybody else?

4 MR. VERCELLI: They can go Lincoln and
5 Broadway so not just Columbus. They may go, some,
6 to Lincoln.

7 MR. SHUMACHER: I have a question.
8 Right now, there is a sidewalk alongside of the
9 building that leads from the front to the back. Is
10 that going to be removed?

11 MR. DURAKU: I can't answer that
12 question. I don't own the building.

13 MR. SHUMACHER: Okay. If you are
14 going to put the outside area there, that means, if
15 I'm a tenant and I want to walk to the train
16 station, I walk out the back of my house where the
17 apartment door is and I turn to the right and I walk
18 around to go to Broadway. That means I have to walk
19 through your seating area.

20 MR. DURAKU: No. You are 15 feet or
21 10 feet away.

22 MR. SHUMACHER: But you are taking --
23 the sidewalk is only about 3 feet or 4 feet from the
24 building on the side that leads from the front.

25 MR. MOLINELLI: We are going to call

1 an engineer. He will indicate exactly where the
2 sidewalk will be.

3 MR. SHUMACHER: Can you show me on the
4 plan?

5 MR. MOLINELLI: I'm not an engineer.
6 I promise you, I will have an engineer.

7 MR. PRINCIOTTO: There will be other
8 witnesses that will explain any changes they make to
9 the site.

10 MR. SHUMACHER: I'm asking questions
11 that I thought of. I don't live there. I live up
12 the street. Someone lives there. If they want to
13 walk around, do they have to go through the seating
14 area?

15 MR. PRINCIOTTO: It's a good question
16 but for another witness.

17 MS. REZEN: I want to clarify. Can
18 you remind me whether the six to ten employees are
19 not including you?

20 MR. DURAKU: Not including me.

21 MS. REZEN: So eleven potential
22 people.

23 MR. MOLINELLI: He did not say eleven
24 employees.

25 MR. DURAKU: Eight.

1 MS. REZEN: He said six and eight, and
2 if there's a restaurant, there's two or three wait
3 people plus him.

4 MR. DURAKU: It's not me.

5 MS. REZEN: You are not going to be
6 there? Let's say nine. Where are the nine
7 employees going to park? In the tenant-designated
8 lots along with the delivery guys?

9 MR. DURAKU: I don't know.

10 MS. REZEN: In the customer spots or
11 on my street? Where are those --

12 MR. DURAKU: I don't know.

13 MS. REZEN: Nobody is clear about
14 where the employees are going to park?

15 MR. REZEN: Can there be
16 accommodations of where people are going to park?
17 Can we know that?

18 MR. MOLINELLI: We are willing to work
19 with all of you but it's got to come from the Board.
20 I can't say, "sure. No problem" because they might
21 not like that. That's why I'm just listening and we
22 are willing to work with you on a lot of your
23 concerns but it's got to come from the Board.

24 MS. REZEN: How many parking spots are
25 left in front of the building?

1 MEMBER OF THE PUBLIC: Thirty-eight
2 including --

3 MS. REZEN: That is going to fit five
4 stores? Employees and customers of five stores have
5 to park in 38 spots?

6 MR. MOLINELLI: So he testified that
7 his -- the four employees will park in the back.
8 This is what he testified to. Don't yell at me.

9 MS. REZEN: Please do not say I'm
10 yelling at you. That's very sexist.

11 MR. MOLINELLI: He also testified that
12 many of his employees take one car or don't take a
13 car at all.

14 MS. REZEN: That's right now. If
15 those people move or change, you cannot guarantee
16 that.

17 MR. MOLINELLI: You asked him about
18 the future. The answer is: I don't know. I don't
19 know how many --

20 MS. REZEN: I didn't ask that
21 question. Please do not put words in my month. I
22 did not ask that question. I'm trying to clarify
23 where the employees are going to park.

24 MR. NEWMAN: I think his answer is he
25 doesn't know.

1 MS. REZEN: The answer is I don't
2 know. Okay.

3 CHAIRMAN BONGARD: Anything else?

4 (No response)

5 CHAIRMAN BONGARD: Can we have a
6 motion to close?

7 MR. SPIRIG: Motion.

8 MR. NEWMAN: Second.

9 MR. MOLINELLI: That's all I have for
10 tonight. I have an engineer and planner and
11 probably an additional person to testify on issues
12 coming up concerning the prior approvals, the
13 lighting and whatnot.

14 MR. NEWMAN: Would it be possible to
15 obtain what the old square footage was of the old
16 restaurant?

17 MR. MOLINELLI: I will do my best to
18 find out. I don't know. I would work with Mr.
19 Preiss on trying to find out a way to answer his
20 query.

21 Thank you.

22 MR. PRINCIOTTO: Anyone that's
23 interested, our next meeting will be heard May 22nd.
24 Our meetings start at 7:30 and this might not be the
25 first application.

1 MR. MOLINELLI: Do you have everyone
2 here?

3 CHAIRMAN BONGARD: Yes.

4 MR. MOLINELLI: No further notice
5 required?

6 MR. PRINCIOTTO: No.

7 (The hearing concluded at 10:18 p.m.)

8

9

10

11

12

13

14

15

16

17

18

19

20

21

22

23

24

25

C E R T I F I C A T E

I, ALISON GULINO, a Certified Court Reporter, Registered Professional Reporter and Notary Public of the State of New Jersey, authorized to administer oaths pursuant to R.S. 41:2-1, do hereby state that the foregoing is a true and accurate verbatim transcript of my stenographic notes of the within proceedings, to the best of my ability.

Alison Gulino, CCR, RPR

ALISON GULINO, CCR, RPR
License No. 30X100235500
Notary License No. 2415679