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GOVERNMENT OF THE DISTRICT OF COLUMBIA  
ALCOHOLIC BEVERAGE REGULATION ADMINISTRATION  
ALCOHOLIC BEVERAGE CONTROL BOARD

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IN THE MATTER OF: :

Bisso Catering, LLC  
t/a Bisso Catering, LLC  
6471 First Street, Alexandria, Virginia

License Number 103436  
Retailer Caterer  
ANC 2A

FACT FINDING HEARING

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Wednesday July 27, 2016

Whereupon, the above referenced matter came on for hearing at the Alcoholic Beverage Control Board, Reeves Center, 2000 14th Street, N.W., Suite 400S, Washington, D.C. 20009.

BISSO CATERING, LLC

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2 CHAIRPERSON:

3 DONOVAN W. ANDERSON, Presiding

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5 OTHER PERSONS PRESENT:

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7 RUTHANNE MILLER, BOARD MEMBER

8 JAMES SHORT, BOARD MEMBER

9 MIKE SILVERSTEIN, BOARD MEMBER

10 NICK ALBERTI, BOARD MEMBER

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1 P R O C E E D I N G S

2 CHAIRPERSON ANDERSON: All right. The next  
3 case on our -- on our calendar is a fact finding hearing  
4 for Bisso Catering, LLC, License Number 103436. Will  
5 the parties please approach and identify themselves for  
6 the record please. Yes. There is a sign-in sheet.  
7 Sign your name and please -- please spell your name for  
8 the record please.

9 MR. BISSISSO: W-A-L-E-E. Last name B as in  
10 boy, I-S-S-I-S-S-O.

11 CHAIRPERSON ANDERSON: All right. So this  
12 is an application for a catering license. And -- and --  
13 and it's our understanding that you are requesting to --  
14 to use a kitchen at -- at the location, 2121 K Street as  
15 your primary location for catering; is that correct?

16 MR. BISSISSO: That's correct.

17 CHAIRPERSON ANDERSON: And now, the -- the  
18 establishment that used to be at 2121 K Street was  
19 Sugar's which The Board had a significant amount of  
20 problems with this establishment. And so The Board --  
21 we had an OIC, and part of the OIC is that the license  
22 is cancelled.

1 MR. BISSISSO: Correct.

2 CHAIRPERSON ANDERSON: And The Board is  
3 concerned that we cancel a license, you are now applying  
4 for a catering license and your primary place to operate  
5 is at the same establishment. So why then did The Board  
6 cancel Sugar's license if we have another entity in the  
7 same establishment that is capable of -- of doing the  
8 same things that they did? And I think this is The  
9 Board's concern.

10 MR. BISSISSO: I -- that's a great question.  
11 I -- I do understand that there obviously were issues.  
12 But I'm asking to use their kitchen because, you know,  
13 it's an empty space. I mean he -- he's going to be into  
14 private events. Now, I'm going to be using the kitchen  
15 because there's no use for it because he's not  
16 operating.

17 CHAIRPERSON ANDERSON: So what do you mean  
18 using the kitchen? So are you using the kitchen? So  
19 you're going to cook in the kitchen and --

20 MR. BISSISSO: For all my events.

21 CHAIRPERSON ANDERSON: -- and take the stuff  
22 some other place, or are you use the kitchen and have

1 the events in the -- in the empty space?

2 MR. BISSISSO: So -- so the key is going to  
3 be in order to get a catering license from my  
4 understanding is I have to have a kitchen to prepare my  
5 food. So I went online and I looked around to see who  
6 would -- in the district would lend me their space and  
7 then came across Sugar. And that's where I decided that  
8 well, hey, it could be a good opportunity because  
9 they're out -- he can't operate. He's not operating so  
10 let me taking advantage of that. My business is going  
11 to be really focused around events all around the  
12 district. So Sugar, yes, obviously there may be an  
13 opportunity where I have a client that says hey, I need  
14 a space -- a private event which is all I'm going to be  
15 doing, I need a space and Sugar fits the bill that I  
16 would, you know, take that. I would give Sugar a fee to  
17 rent their space if I was having an event there. But my  
18 goal really is I'm looking across the whole district.  
19 Wherever my clients want me to have an event, that's  
20 where I will host the event. I'm just using that space  
21 because I have to have a space in the district.

22 CHAIRPERSON ANDERSON: Well, and let me --

1 I'm now going to ask this question, and if I'm asking  
2 the wrong question, maybe someone needs to correct me.  
3 But do you have any relationship with the owner of Sugar  
4 either blood or by any business relationship --

5 MR. BISSISSO: No.

6 CHAIRPERSON ANDERSON: -- with that owner?

7 MR. BISSISSO: No. I -- I -- actually when  
8 I was starting my business I had asked around, and they  
9 said there's a gentleman that who went to AU. I went to  
10 GW at the time. So I knew of him, but I'm not --  
11 not blood, not -- no business relationship. But I mean  
12 I also -- I know who he is. Never been to Sugar, but  
13 just through mutual friends that said well, hey, you  
14 know, this person is out of business, he's got this ten  
15 year lease, can't do anything with it, so maybe that's a  
16 good place to start.

17 CHAIRPERSON ANDERSON: Now -- and also it's  
18 my understanding that on our one-day license or on our  
19 calendar today --

20 MR. BISSISSO: Yeah.

21 CHAIRPERSON ANDERSON: -- is that I think  
22 either you are then requesting --

1 MR. BISSISSO: Yeah, that was me.

2 CHAIRPERSON ANDERSON: -- a license to have  
3 a party --

4 MR. BISSISSO: A birthday, yeah. A private  
5 event.

6 CHAIRPERSON ANDERSON: -- at this -- at this  
7 establishment that we just closed. So I think what The  
8 Board is concerned about is that it appears -- it could  
9 appear --

10 MR. BISSISSO: Yeah.

11 CHAIRPERSON ANDERSON: -- that this is  
12 another way of -- of basically giving the finger to The  
13 Board.

14 MR. BISSISSO: Yeah. Yeah. So my  
15 understanding was -- and you -- you all are the experts,  
16 right? But my understanding is that there's nothing  
17 preventing an establishment from hosting a private  
18 event. Now, if there is, that's why I'm at ABRA, so you  
19 can let me know because I don't want to invest a whole  
20 bunch of money into a business that's not going to go  
21 anywhere. So I'll -- you know, if that's the case, then  
22 that's the case, and I -- you know, I'll go somewhere

1 else. Because I don't want to obviously risk my --  
2 my -- my time, my investment. But yeah, the -- the  
3 intent was in that situation it was a 40th birthday  
4 party, and they like the space. So I was become the  
5 caterer for that space. And I -- I would cater in that  
6 space. I would provide the owner of Sugar a fee to use  
7 their space, but he would have zero involvement outside  
8 of collecting that fee. I -- my understanding is I will  
9 be responsible for security, I'll be responsible for  
10 bartending, I will collect all the profits from the food  
11 that I serve, and he will be receiving a fee for the  
12 usage of his space.

13 CHAIRPERSON ANDERSON: And -- all right.  
14 I'll -- I'll have other members ask. Are there any  
15 other members who want to ask a question?

16 MR. SHORT: I would like to ask one.

17 CHAIRPERSON ANDERSON: Yes, Mr. Short.

18 MR. SHORT: You say you -- you had some  
19 affiliation or you knew of this person before you --

20 MR. BISSISSO: I -- I knew of him, yes.  
21 When I was in college at GW we had a mutual friend. He  
22 went to AU, so it kind of think just happened.

1 MR. SHORT: Before -- before it got the name  
2 Sugar it had another name. Were you familiar with that  
3 name --

4 MR. BISSISSO: No.

5 MR. SHORT: -- at that location.

6 MR. BISSISSO: I know Sugar because I read  
7 all the documents comments that you all have on the  
8 Internet.

9 MR. SHORT: And -- and you want to have the  
10 same type of crowd that he had there?

11 MR. BISSISSO: Well, obviously --

12 MR. SHORT: You don't have -- you don't have  
13 a clue.

14 MR. BISSISSO: No. No. No. I mean I'm  
15 private events only. So --

16 MR. SHORT: Excuse me?

17 MR. BISSISSO: I'm going to be doing private  
18 events only.

19 MR. SHORT: Well, I understand.

20 MR. BISSISSO: Yeah. So I'm not going to do  
21 any college parties because that's not -- you know, I'm  
22 looking at weddings mostly. That's where I see the

1 biggest opportunity, affordable weddings, birthday  
2 parties. And obviously if it is -- I understand that if  
3 there was any risk of underage drinking, than that would  
4 be my license, my reputation on the line. I don't want  
5 to invest money to buy a business [inaudible 3:48:36].

6 MR. SHORT: Well, a lot of people do it, but  
7 they still make a lot of money. They don't mind paying  
8 the fine. They make a lot of money selling alcohol to  
9 young people, and this location is one of those.

10 MR. BISSISSO: But I'm just private events  
11 only.

12 MR. SHORT: I understand. Private events  
13 also sell to underage kids in certain locations.

14 MR. BISSISSO: Well, yeah.

15 MR. SHORT: This place -- this place has a  
16 reputation that we just closed. It's just closed. You  
17 just happen to stumble upon it and want to have a party  
18 right away there. So in other words, closing down Sugar  
19 really didn't close down Sugar because some of the same  
20 people -- if they drive by and see something going -- a  
21 private party or not -- they're going to try to crash it  
22 and go in.

1 MR. BISSISSO: But that will be my  
2 responsibility to make sure obviously that they --

3 MR. SHORT: I -- I understand that. And I  
4 wouldn't want to put that responsibility on you. I  
5 wouldn't want to put that on anybody.

6 MR. BISSISSO: Yeah.

7 MR. SHORT: The citizens and community  
8 around this location are very upset rightfully so. I  
9 don't think it's a good investment for you. That's my  
10 personal opinion.

11 MR. BISSISSO: That's fair.

12 MR. SHORT: Okay. All right. Not a  
13 problem. Thank you.

14 CHAIRPERSON ANDERSON: Questions by any  
15 other board members? Ms. Miller.

16 MS. MILLER: Hi. Good afternoon.

17 MR. BISSISSO: Good afternoon.

18 MS. MILLER: So did I hear you correctly,  
19 you're just starting out --

20 MR. BISSISSO: Yes.

21 MS. MILLER: -- catering?

22 MR. BISSISSO: Correct.

1 MS. MILLER: Okay. So the first thing you  
2 were looking for was the kitchen space?

3 MR. BISSISSO: Well, I didn't realize I even  
4 needed a kitchen. So I was -- I put my -- initially I'd  
5 probably just do it from home. And when I had to get a  
6 caterer's license from DOH -- if that's what they're  
7 called -- they mentioned I have to have a kitchen, a  
8 physical space.

9 MS. MILLER: Right.

10 MR. BISSISSO: So that's when I, you know,  
11 looked around. I went to Loft. I went to -- you know,  
12 just kind of asking what's -- and they're all oh, we  
13 would do it, but there's going to be, you know, a \$1,000  
14 fee which at this time I'm not going to be charging so  
15 much money where I could afford that.

16 MS. MILLER: So did you have difficulty  
17 finding a good kitchen space for a good price?

18 MR. BISSISSO: Yes. It was virtually  
19 impossible.

20 MS. MILLER: Okay. Just to understand, is  
21 it different from for instance like vendors who go like  
22 Union Kitchen or whatever? Did you look at that kind of

1 space?

2 MR. BISSISSO: No, I didn't. I [inaudible  
3 3:50:34] Union Kitchen.

4 MS. MILLER: Okay.

5 MR. BISSISSO: But it would have to be  
6 inspected.

7 MS. MILLER: That's kind of like shared  
8 space. Did you feel you had to get your own space?

9 MR. BISSISSO: Well, I didn't realize that  
10 it was shared space to be honest. I -- I --

11 MS. MILLER: Okay.

12 MR. BISSISSO: You know, they just told me I  
13 needed a address, you know, we needed to have a  
14 kitchen --

15 MS. MILLER: Right. Okay.

16 MR. BISSISSO: -- in order to approve your  
17 -- your license.

18 MS. MILLER: So do you -- do you have a  
19 contract with Sugar?

20 MR. BISSISSO: No. I don't have a -- well,  
21 yeah, I mean I have a letter that says I could use their  
22 space.

1 MS. MILLER: Oh, okay. So it's not like you  
2 have a lease yet for their kitchen?

3 MR. BISSISSO: No.

4 MS. MILLER: Okay. But you -- but you can  
5 use it?

6 MR. BISSISSO: Yes.

7 MS. MILLER: And -- and it's also  
8 separate -- you don't have a contract. I guess you have  
9 a letter. Is it a separate agreement with respect to  
10 using event space?

11 MR. BISSISSO: Well, you know, I haven't --  
12 yeah, I mean the only agreement that I have between him  
13 is that I will pay him a fee for using his space. So I  
14 do have an agreement in terms of agreeing how much I  
15 would be paying per usage of the space that's --

16 MS. MILLER: For the event area.

17 MR. BISSISSO: For the event area.

18 MS. MILLER: And you have an agreement -- a  
19 letter of how much you would spend for the kitchen  
20 space?

21 MR. BISSISSO: Yes. I have an agreement,  
22 yeah, [inaudible 3:51:44]. I also have -- working on

1 agreements with places like Loft, which I think is going  
2 to be another venue. I don't know if you're all  
3 familiar, but they provide event space. So I'm working  
4 on the details of trying to agree with as well.

5 MS. MILLER: Okay.

6 MR. BISSISSO: So to be -- I mean Sugar is  
7 going to be one location. But at the end of the day,  
8 you know, clients are going to say I don't want to --  
9 you know, I want to go here. That's where I -- I go  
10 where -- where they want me to go.

11 MS. MILLER: Where the client wants you  
12 to go?

13 MR. BISSISSO: Yeah.

14 MS. MILLER: Okay. So -- you have a new  
15 catering business, but you haven't started it yet  
16 because you need a kitchen?

17 MR. BISSISSO: No. Because I wanted to make  
18 sure I need through this process first before I --

19 MS. MILLER: Okay.

20 MR. BISSISSO: -- invested more money.

21 MS. MILLER: Okay. All right. Thank you.

22 MR. BISSISSO: Yeah. Thank you.

1 CHAIRPERSON ANDERSON: Yes, Mr. Silverstein.

2 MR. SILVERSTEIN: Thank you, Mr. Bississo.

3 I have -- I have a couple questions I want to make --  
4 make clear here. You're getting a caterer's license and  
5 this will be used at the former location of Sugar's and  
6 at Sugar and at other locations as well if someone hires  
7 you to cater a --

8 MR. BISSISSO: That's correct.

9 MR. SILVERSTEIN: -- an event elsewhere?

10 MR. BISSISSO: That's correct.

11 MR. SILVERSTEIN: But it will involve Sugar.  
12 And you operated Sugar previously, correct?

13 MR. BISSISSO: I never operated Sugar  
14 before.

15 MR. SILVERSTEIN: Did you have any dealing  
16 at all with Sugar?

17 MR. BISSISSO: No. Zero.

18 MR. SILVERSTEIN: You had none whatsoever?  
19 Okay. That's --

20 MR. BISSISSO: I mean I -- because I Googled  
21 the address to see like Metro accessibility, that's when  
22 I came across the findings. And I know there was an

1 article too around there such as --

2 MR. SILVERSTEIN: We not only had an endless  
3 series of problems there. The -- the gentleman who ran  
4 it was -- was in way over his head in dealing with  
5 underage sales to minors. But we had yet another  
6 assault there this past weekend at 22nd and K Street, a  
7 felony assault according to police reports, which has  
8 nothing to do with Sugar but within --

9 MR. BISSISSO: Obviously something I need to  
10 know. Yeah.

11 MR. SILVERSTEIN: -- outside in that block.  
12 It is a difficult and troubled area in terms of late  
13 night issues, in terms of sales to minors, in terms of  
14 all the things that -- that are red flags. And I want  
15 to say make sure you know what you're getting into, that  
16 when you are dealing with clients and catering that  
17 you're responsible for --

18 MR. BISSISSO: Everything that happens.

19 MR. SILVERSTEIN: -- the sale to minor  
20 regulations being strictly adhered to.

21 MR. BISSISSO: Yeah. Yeah. Absolutely.

22 And I want to make sure too as part of my plans I'm, you

1 know, I get to pick which events I cater to --

2 MR. SILVERSTEIN: Sure.

3 MR. BISSISSO: -- which I think is a big  
4 advantage. So I'm going to be focusing more on events  
5 where minors, you know, won't even come into -- into  
6 play.

7 MR. SILVERSTEIN: Okay.

8 MR. BISSISSO: That's my intent.

9 MR. SILVERSTEIN: As long as we -- and --  
10 and you may want to talk to staff here about how you  
11 have to -- you know, the steps that you can take to  
12 protect yourself.

13 MR. BISSISSO: That was actually one of my  
14 questions, what -- you know, what --

15 MR. SILVERSTEIN: Great.

16 MR. BISSISSO: Like I also want my security  
17 to go through all the training that, you know, security  
18 or staff -- mostly security based on these concerns. I  
19 do want to flex up on security. I've already spoken  
20 with a couple companies to help me with that because I  
21 think that's going to be key. And then, you know, we're  
22 manage to a guest list, we'll follow the proper

1 procedures, and I know at the end of the day my money is  
2 on the line but also it's not just Sugar. I mean  
3 Sugar's going to be an option, but I hope to branch out  
4 across more than just --

5 MR. SILVERSTEIN: Good luck.

6 MR. BISSISSO: Thank you.

7 MR. SILVERSTEIN: We can always -- we can  
8 always use people who -- who can do this kind of work  
9 and do it in a responsible way and care for the -- you  
10 know, more than making a buck and care about public good  
11 and public safety.

12 MR. BISSISSO: Absolutely.

13 MR. SILVERSTEIN: Thank you, sir.

14 MR. BISSISSO: Thank you.

15 CHAIRPERSON ANDERSON: Now, are -- are you  
16 aware that the sale of alcohol as -- if -- if we're to  
17 grant you a catering license, that the sale of alcohol  
18 should be incidental that this then --

19 MR. BISSISSO: Correct. It should be mostly  
20 food. That's correct.

21 CHAIRPERSON ANDERSON: That -- yeah. That  
22 this is you are a caterer, you're not a -- a vendor

1 selling alcohol. So you know that you have to file  
2 reports and --

3 MR. BISSISSO: Absolutely. Yeah.

4 CHAIRPERSON ANDERSON: -- and a -- a  
5 substantial percentage of it has to be food?

6 MR. BISSISSO: Absolutely. Yeah. I am  
7 aware of that.

8 CHAIRPERSON ANDERSON: All right. Yes,  
9 Mr. --

10 MR. BISSISSO: I mean food is key. That's  
11 where I'll make my money.

12 MR. ALBERTI: So that's a great segue into  
13 my set of questions.

14 MR. BISSISSO: Perfect.

15 MR. ALBERTI: What's your background? You  
16 want to have a caterer's license.

17 MR. BISSISSO: Yeah. Absolutely.

18 MR. ALBERTI: What's your background?  
19 What -- why do you want to be a caterer? How did you  
20 come to that?

21 MR. BISSISSO: Okay. Great, great question.  
22 So I was always -- yeah. So I -- let me give you the

1 long -- long story short. I have -- my in-laws take  
2 care of our kids, our kids are getting older. They're  
3 -- one is a professional chef, one was a diplomat. So  
4 one has a lot of connections with the diplomatic corps,  
5 and the other one is a chef. So now they're really just  
6 hanging out at home, they have nothing to do. So I was  
7 thinking well, hey, how could I use their time? They're  
8 originally from Romania, they don't want to go back. So  
9 I'm like how could I leverage the strengths here and  
10 eventually I could, you know, take this and go into  
11 hopefully, you know, a major business. And so we were  
12 just talking, we said hey, what's the easiest way to  
13 start? We want to start a restaurant, but we know that  
14 it's just money, we need a lot of capital which we -- we  
15 don't have the capital. So the next best thing that we  
16 came up with is hey, we can leverage my father-in-law's  
17 connections through the diplomatic corps for events  
18 because he's very well networked, and then my  
19 mother-in-law's cooking skills and kind of bring it  
20 together where he would help me get the -- get the  
21 event, like the people, the clients, she will help me  
22 make the food. And I'll be more like the business

1 person with marketing. Well, hey, let's -- you know  
2 let's give it a shot. I think it would really work  
3 because we know -- well, then I know people too. But  
4 they know more people than I do, and they could --

5 MR. ALBERTI: Great.

6 MR. BISSISSO: You know, they have those  
7 relationships where they could have -- so there's  
8 embassy events, whatever it is they could -- so that's  
9 kind of how it came about.

10 MR. ALBERTI: Good. It sounds like a good  
11 plan. So your mother-in-law going to be the chef? Is  
12 that what the plan is or the head chef and --

13 MR. BISSISSO: Well, yeah, she's -- yeah.  
14 And to start out with yes. Eventually I would like to  
15 hire somebody. But to start out with I mean she's not  
16 going to charge me a dollar. So -- and she's a really  
17 great cook. And that's what she -- that's what she did  
18 for a couple embassies here, she was the head chef.

19 MR. ALBERTI: She was the head chef for  
20 embassies? Okay.

21 MR. BISSISSO: And she knows a lot of people  
22 too which is great that we can trust. Because that's --

1 one of my concerns was working with people we can trust.

2 MR. ALBERTI: So what's the array of food  
3 that you're thinking about offering?

4 MR. BISSISSO: Yeah. So it's going to be --  
5 so -- so we're going to have different tiers. We're  
6 looking at for example one of our strategies is going to  
7 be weddings. So we know like today in D.C. on average  
8 based on my friends around here it's \$30,000 a wedding  
9 if you're lucky. Willard charge -- you know, charges  
10 60,000. So we want to do an option of low priced  
11 weddings. So we can go to Loft for example, rent the  
12 space. We can give them low cost food, let's just say  
13 sandwiches, right? Instead of charging them 30,000,  
14 we'll charge them 10,000 and we'll make -- you know,  
15 we'll -- I think it will be profitable but also  
16 affordable. Then on the high end if we're going to do  
17 embassy events, it could go all the way up to steak,  
18 salmon, really whatever the client wants and what  
19 they're capable of -- of preparing.

20 MR. ALBERTI: So have you put together any  
21 menus?

22 MR. BISSISSO: We did actually. Yes. I

1 didn't bring it with me. I don't have a simple menu  
2 that I provided for my -- with my -- I think I might  
3 have -- actually I might have provided it with you all.  
4 If not, I did provide it to DOH because that was a  
5 requirement for DOH.

6 MR. ALBERTI: Let me see what we have here.

7 CHAIRPERSON ANDERSON: No. We don't have a  
8 menu.

9 MR. ALBERTI: Yeah. I'm trying to -- I kind  
10 of lost your application already.

11 MR. BISSISSO: If-- if not, I can get it to  
12 you. I -- I -- maybe with DOH because they did require  
13 a menu for --

14 MR. ALBERTI: Can you get that to us?  
15 I'd -- I'd appreciate that, take a look at it.

16 MR. BISSISSO: Yeah. Yeah.

17 MR. ALBERTI: Okay. That would be great. I  
18 would -- I would like to see a -- a copy of that. All  
19 right. All right. Okay. Yeah. There's really nothing  
20 in here about that. All right. So I -- I would  
21 appreciate that.

22 MR. BISSISSO: Absolutely. So who will I

1 mail it to?

2 MR. ALBERTI: You can -- our general  
3 counsel, and she'll give you a card with that  
4 information on it.

5 MR. BISSISSO: Okay. Perfect.

6 MR. ALBERTI: So you were kind of vague  
7 about your contract with Mr. Saad.

8 MR. BISSISSO: Yeah. Yeah. So I said the  
9 agreement was that I would pay to use the space. So if  
10 I was to have an event there --

11 MR. ALBERTI: Right. So do you have a  
12 contract with him?

13 MR. BISSISSO: I have a oral agreement. I  
14 didn't sign a contract until I knew I had my --

15 MR. ALBERTI: Okay. Well, you're not going  
16 to be able to get --

17 MR. BISSISSO: I apologize.

18 MR. ALBERTI: Basically you're not going to  
19 be able to get a license unless we have --

20 MR. BISSISSO: So you need a written  
21 contract?

22 MR. ALBERTI: We need a contract. We need a

1 contract with -- just for any license we need a  
2 contract. We need to know what the lease agreement is.

3 MR. BISSISSO: It says that, yes.

4 MR. ALBERTI: It says you're leasing the  
5 space from him, you're subleasing it.

6 MR. BISSISSO: Yeah. I'm leasing the  
7 kitchen, and I do have a agreement.

8 MR. ALBERTI: And you're subleasing space  
9 from him?

10 MR. BISSISSO: Yeah. And I do have a  
11 written letter from him.

12 MR. ALBERTI: That's fine. But we're going  
13 to need -- we're going to need essentially a lease  
14 agreement --

15 MR. BISSISSO: Okay. That's good. We can  
16 get you that.

17 MR. ALBERTI: -- from him. Also I -- have  
18 you talked to the -- the owner to see if Mr. Saad can  
19 sublease this?

20 MR. BISSISSO: I have not. No.

21 MR. ALBERTI: Do you know if he can sublease  
22 it?

1 MR. BISSISSO: I would assume that since he  
2 is the lease holder and I would just be doing -- you  
3 know, when I have an event I'll be using the space.

4 MR. ALBERTI: You're still subleasing space  
5 that he is leasing from someone else. And there are --  
6 there's descriptions about how he's using the space in  
7 their lease agreement. I don't know if you've seen it.  
8 But it's not clear to me that the licensee would be  
9 agreeable to subleasing this space. And so I think --

10 MR. BISSISSO: So if we have a letter?

11 MR. ALBERTI: Yeah. I mean I would -- I  
12 would want something. I would advise that we have  
13 something, proof that you actually have from the owner.  
14 I mean because Mr. Saad -- Saad, when he gave his  
15 application for Sugar we required a lease agreement and  
16 to show us a lease agreement.

17 MR. BISSISSO: [Inaudible 4:01:53]. So at  
18 least permission from the landlord?

19 MR. ALBERTI: Yeah.

20 MR. BISSISSO: Okay.

21 MR. ALBERTI: Yeah.

22 MR. BISSISSO: I can --

1 MR. ALBERTI: So we want to know what space  
2 you're using.

3 MR. BISSISSO: Perfect.

4 MR. ALBERTI: So my understanding is that  
5 your plan is for you to -- you to hold events as well as  
6 hire yourself as a caterer for events?

7 MR. BISSISSO: Well, I would cater the  
8 events. So for example somebody comes to me and says  
9 hey, I want to have a wedding. Then I would say okay,  
10 perfect, what do you want the menu to be, what space --  
11 you know, let's find a space, and then I would cater the  
12 event.

13 MR. ALBERTI: You would cater the event?

14 MR. BISSISSO: That's correct. That's  
15 correct.

16 MR. ALBERTI: Would you make a -- would you  
17 be the -- sort of the broker for the space?

18 MR. BISSISSO: Well, yeah. If they don't  
19 have the space and they say hey, we'll need you to  
20 recommend a space, I would give them options. I'd say  
21 well, here's option --

22 MR. ALBERTI: Okay. So now -- so now --

1 MR. BISSISSO: The option --

2 MR. ALBERTI: -- so now you want to use --  
3 and -- and let's just say as your example your one-day  
4 event. You're going to be using Sugar's space?

5 MR. BISSISSO: Yeah.

6 MR. ALBERTI: What's your arrangement with  
7 Sugar, to Mr. Saad to use that space?

8 MR. BISSISSO: I will pay him a fee.

9 MR. ALBERTI: Give him a fee?

10 MR. BISSISSO: Correct.

11 MR. ALBERTI: Okay.

12 MR. BISSISSO: Or not me. The client will  
13 pay.

14 MR. ALBERTI: So you have -- but this is not  
15 something you're throwing? This is something that a  
16 client is --

17 MR. BISSISSO: Well -- well, the client will  
18 pay. So I don't want -- I mean I could collect the  
19 money, then pay him. But I just thought for me it would  
20 be easier if they will pay him the fee to use the space  
21 and I would cater the food and they would pay me for the  
22 food. Now, I can -- I mean I can make it --

1 MR. ALBERTI: Well, I mean the one-day is a  
2 little bit different. You're responsible for  
3 everything.

4 MR. BISSISSO: I absolutely am.

5 MR. ALBERTI: So whatever the financial  
6 arrangements you make, but you're responsible for  
7 everything at that point.

8 MR. BISSISSO: And that's right.

9 MR. ALBERTI: You are the licensee. I guess  
10 for that one-day we would need -- well, we'll need  
11 something from -- we would need -- if we were to approve  
12 it, we'd need something from Mr. Saad giving you  
13 permission to use that space.

14 MR. BISSISSO: I think there might be.

15 MR. ALBERTI: Do we have that? We have that  
16 already?

17 MR. BISSISSO: Yeah.

18 MR. ALBERTI: Okay. How often do you  
19 envision using that space?

20 MR. BISSISSO: His space?

21 MR. ALBERTI: Yeah.

22 MR. BISSISSO: Well, in the beginning

1 probably we're going to do a lot -- a lot of embassy  
2 events. So probably not as much. But eventually as the  
3 business grows I would like to make it an option for  
4 people to -- but it is -- it's a nice space that's  
5 not -- I mean he's shut down, he's out of business and  
6 there's nothing he can do with it.

7 MR. ALBERTI: Right. But he's still  
8 profiting from you.

9 MR. BISSISSO: Sorry?

10 MR. ALBERTI: He's still profiting from the  
11 use.

12 MR. BISSISSO: He is profit -- he is  
13 profiting.

14 MR. ALBERTI: Here's the problem. You know,  
15 we had problems with him. So I think -- right. Right.

16 MR. BISSISSO: That's correct.

17 MR. ALBERTI: Besides -- besides the nature  
18 of the event, I think The Board is a little bit --  
19 I'm -- at least I am a little uncomfortable from -- from  
20 -- with Mr. Saad profiting from an alcohol sales at that  
21 place.

22 MR. BISSISSO: He won't.

1 MR. ALBERTI: And essentially he is  
2 indirectly.

3 MR. BISSISSO: Yeah, he is in fact. Because  
4 I'll be -- I'm responsible. I get paid for the food,  
5 the alcohol. He will get the fee. And that's all I ask  
6 that he does is once you get the fee give me the key,  
7 and, you know, it's all me from there.

8 MR. ALBERTI: Where's your offices going to  
9 be?

10 MR. BISSISSO: Working from home, my  
11 headquarters.

12 MR. ALBERTI: Your headquarters, your  
13 office. Your headquarters will be your -- your --

14 MR. BISSISSO: For now until I have --

15 MR. ALBERTI: Okay.

16 MR. BISSISSO: -- money to afford an office.

17 MR. ALBERTI: Okay. I'm trying to think if  
18 there's anything else.

19 MR. SHORT: Mr. Alberti, can I interrupt you  
20 all for a moment?

21 MR. ALBERTI: Yeah. Go ahead.

22 MR. SHORT: Do you have -- your office is

1 located where?

2 MR. BISSISSO: In Alexandria.

3 MR. SHORT: Do you have a D.C. agent?

4 MR. BISSISSO: Yes.

5 MR. SHORT: Who is your D.C. agent?

6 MR. BISSISSO: I went through a company.

7 You mean for my corporation when you say --

8 MR. SHORT: For your catering business.

9 MR. BISSISSO: I went through an agency to  
10 provide an agent.

11 MR. SHORT: Can you -- can you provide that  
12 information for us also?

13 MR. BISSISSO: Yes.

14 MR. SHORT: Mr. Alberti, he's going to  
15 provide us information with --

16 MR. ALBERTI: Okay. Great.

17 MR. SHORT: -- [inaudible 4:05:54].

18 MR. BISSISSO: And when you say agent you  
19 mean when you incorporate a business you're then  
20 required to have a agent?

21 MR. SHORT: You have to have registered the  
22 business in the district.

1 MR. BISSISSO: Yeah. I think I might  
2 actually have it here. Let me double check. A  
3 registered agent, right? If not, I can -- here. I have  
4 a registered agent right here. Should I bring that up?

5 MR. ALBERTI: No, sir. You can provide it  
6 to Ms. Jenkins. So who is -- I'm going to get really  
7 noseey here. Who's the client for the one-day?

8 MR. BISSISSO: It is a friend because  
9 that -- yeah, that's kind of like for me it's trying to  
10 figure out how to -- A, is the business going to work --

11 MR. ALBERTI: Okay.

12 MR. BISSISSO: -- like before I put more  
13 money into it?

14 MR. ALBERTI: So describe the event for me.

15 MR. BISSISSO: It's going to be a birthday  
16 party. So they'll come in, we'll have our -- I'll have  
17 security. I'll have -- you know, once I get the okay,  
18 we'll have a PowerPoint presentation. We'll have like a  
19 big banner. They walk in -- a PowerPoint presentation  
20 of the pictures of her growing up --

21 MR. ALBERTI: Okay.

22 MR. BISSISSO: -- with her friends and

1 family. We'll be serving food. They opted for like  
2 strawberries, little cheese plates, mini sandwiches, and  
3 there will be about 75 people. She's thinking probably  
4 more like 50, but 75 on the high end. And they'll come,  
5 they'll have a -- celebrate a birthday party, and then  
6 [inaudible 4:07:16].

7 MR. ALBERTI: Strawberries and small cheese  
8 plates and --

9 MR. BISSISSO: And mini sandwiches.

10 MR. ALBERTI: -- and sandwiches?

11 MR. BISSISSO: Uh-huh.

12 MR. ALBERTI: That's -- that's your food?

13 MR. BISSISSO: That's what -- yeah. That's  
14 what she -- she wanted.

15 MR. ALBERTI: Okay. What -- what's your  
16 impression of the -- of the description of a caterer  
17 being having alcohol incidental to the service of food?

18 MR. BISSISSO: That it was supposed to be  
19 like 50 percent of the money made should be from food.

20 MR. ALBERTI: No. I have a different view.  
21 Incidental means it should be a little bit more than  
22 that. I mean this is your first time out.

1 MR. BISSISSO: That's --

2 MR. ALBERTI: So, you know, I'm going to  
3 recommend that we send someone by to take a look at  
4 what's going on.

5 MR. BISSISSO: Actually I would appreciate  
6 that because I want to make sure I --

7 MR. ALBERTI: We are going to be --

8 MR. BISSISSO: Yeah. Before I -- yeah.

9 MR. ALBERTI: You -- you will see someone  
10 showing up there.

11 MR. BISSISSO: That's good. That's good.

12 MR. ALBERTI: If we -- if we grant this, you  
13 will see someone there I would guarantee that.

14 MR. BISSISSO: Which is -- which I  
15 appreciate.

16 MR. ALBERTI: Because we -- we are nervous  
17 about that site.

18 MR. BISSISSO: How -- if I'm nervous?

19 MR. ALBERTI: We are nervous about that  
20 site.

21 MR. BISSISSO: I am -- I am --

22 MR. ALBERTI: We are nervous for the --

1 about any nexus to Mr. Saad.

2 MR. BISSISSO: Yeah.

3 MR. ALBERTI: All right. If you haven't  
4 gotten that already.

5 MR. BISSISSO: No. I -- I mean I can  
6 understand why. I know that from a business perspective  
7 he -- you know, it's out of business, and this is an  
8 opportunity for me to use the space.

9 MR. ALBERTI: Okay. I have no further  
10 questions. Thank you.

11 CHAIRPERSON ANDERSON: Does -- do we have  
12 any other questions by any other board members?

13 MR. ALBERTI: So I -- actually I have a -- I  
14 have a few other questions.

15 CHAIRPERSON ANDERSON: Go ahead.

16 MR. ALBERTI: Just -- just let me -- let me  
17 consult with you. All right. So Mr. Bississo --

18 MR. BISSISSO: Mr. Bississo.

19 MR. ALBERTI: Bississo. I'm sorry.

20 MR. BISSISSO: That's fine.

21 MR. ALBERTI: It just came to my mind I mean  
22 it's like what's the status -- what's the status of the

1 kitchen right now in terms of its sanctioning -- being  
2 sanctioned for use?

3 MR. BISSISSO: Yeah. So we had it inspected  
4 by DOH, and they approved.

5 MR. ALBERTI: So they approved?

6 MR. BISSISSO: They approved it.

7 MR. ALBERTI: So you can -- you can use your  
8 -- for this one-day you could use that kitchen?

9 MR. BISSISSO: That's correct. Yeah. And  
10 they the full inspection.

11 MR. ALBERTI: Okay. Okay. I just wanted to  
12 make sure --

13 MR. BISSISSO: Another good question.

14 MR. ALBERTI: -- we have that -- that box  
15 checked. I have no further questions.

16 CHAIRPERSON ANDERSON: Then any other  
17 questions by any of the board members? All right. Then  
18 we will -- I mean we'll take it under advisement as far  
19 as your -- as far as your -- your catering license is --  
20 is concerned. I do not know if The Board has signed off  
21 on your temporary license because I'm never -- as The  
22 Board chair you only need three people. So I don't know

1 what it is that they have done, but I guess --

2 MR. ALBERTI: It hasn't -- it hasn't been  
3 done, and we will discuss that I think.

4 CHAIRPERSON ANDERSON: So -- therefore I  
5 don't know.

6 MR. BISSISSO: That's fair. Okay.

7 CHAIRPERSON ANDERSON: So I don't know.  
8 But -- but when is the event?

9 MR. BISSISSO: It's going to be on the 6th.

10 CHAIRPERSON ANDERSON: August 6th, that's  
11 next week?

12 MR. BISSISSO: Yeah. Next weekend. Not  
13 this coming, the next one.

14 CHAIRPERSON ANDERSON: So All right. So a  
15 decision will be forthcoming I mean regarding the  
16 one-day, and then we'll make a decision --

17 MR. BISSISSO: Sure.

18 CHAIRPERSON ANDERSON: -- sooner about the  
19 catering license. All right.

20 MR. BISSISSO: And may I ask a quick  
21 question --

22 CHAIRPERSON ANDERSON: Sure. Go ahead.

1 MR. BISSISSO: -- as long as [inaudible  
2 4:10:53] to do this. For storing alcohol I was trying  
3 to understand what that rule is. I know you can't take  
4 it out of the -- you can't take it out of the district  
5 to another area to store it. But do you know what that  
6 rule is to have the one-day event, right, and that it's  
7 Friday, we have alcohol left over. Where can I store  
8 that alcohol? Because I -- I mean I'm sure I can return  
9 it back to the seller.

10 MR. ALBERTI: Well, it's a one-day event.

11 MR. BISSISSO: Yeah. But after they leave,  
12 just the liquor store, to return it to the liquor what's  
13 unused there's -- they're closed on Sunday. That's  
14 where I'm going. So I -- I didn't know what the  
15 policy --

16 MR. ALBERTI: We'll check. We'll check. I  
17 know what it is for caterers and things, but for  
18 one-days it's a little --

19 MR. BISSISSO: Yeah. I know for caterers  
20 I'm just curious too. I reached out to general counsel,  
21 but I know --

22 MR. ALBERTI: Well, you're going to have to

1 store it in a secure location --

2 MR. BISSISSO: Yeah.

3 MR. ALBERTI: -- in the space that you have  
4 access to. So -- so if -- if we were to approve you for  
5 the kitchen, you would have to tell us what area of that  
6 building --

7 MR. BISSISSO: Exactly.

8 MR. ALBERTI: -- you are -- and only that  
9 area of the building would be access to you.

10 MR. BISSISSO: Yeah.

11 MR. ALBERTI: Except if you rent the other  
12 portion.

13 MR. BISSISSO: Yeah. Absolutely.

14 MR. ALBERTI: That's a whole story.

15 MR. BISSISSO: But if -- if I buy like a --

16 MR. ALBERTI: But the alcohol itself would  
17 have to be -- I mean you basically have to tell us where  
18 in the building you're going to store it.

19 MR. BISSISSO: Okay. And I can lock it  
20 up -- like do you have a key to anybody? If I lock --  
21 like if I want to lock it up, assuming I get approved  
22 and I have that one key, do I have to give it to ABRA so

1 they can come and inspect it later?

2 MR. ALBERTI: Oh, no. No. You're  
3 responsible for it.

4 MR. BISSISSO: Okay. Perfect.

5 MS. MILLER: Mr. --

6 MR. ALBERTI: But Mr. Saad has access to it.

7 MR. BISSISSO: No. That's why I'm -- I'm  
8 going to lock it up. That's what --

9 MR. ALBERTI: [Inaudible 4:12:26].

10 MR. BISSISSO: No. No. That's why I'm  
11 going to lock it up. Yeah. You know, my idea is I want  
12 to have my own, you know, locked.

13 MR. ALBERTI: You are responsible for it.

14 MR. BISSISSO: Exactly. And I'm not going  
15 to risk my -- my investment --

16 MR. ALBERTI: You're responsible for it.

17 MR. BISSISSO: -- for something like that.

18 CHAIRPERSON ANDERSON: Yes, Ms. Miller.

19 MS. MILLER: I -- I just want to say just  
20 because, you know, I know you have a lot of questions  
21 because you're new and you want to comply, but I don't  
22 think The Board can take -- take many --

1 MR. BISSISSO: Yeah. Fair enough. Fair  
2 enough. Yeah. Sure.

3 MS. MILLER: So I'm just going to say, you  
4 know, I don't have you have a copy. Mr. Short's been  
5 holding this up.

6 MR. BISSISSO: I don't, but that's good to  
7 have.

8 MS. MILLER: I think you can get one here.  
9 You might check at the front desk. And then also check  
10 with our general counsel for further questions that you  
11 might have. Okay?

12 MR. BISSISSO: Perfect.

13 MR. ALBERTI: And -- and our licensing  
14 specialist --

15 MS. MILLER: Yeah.

16 MR. ALBERTI: -- the person you probably  
17 have already talked to already.

18 MR. BISSISSO: Pointed to a couple -- a lot  
19 of people.

20 MR. ALBERTI: Right. Talk to one of them.

21 CHAIRPERSON ANDERSON: Well, one of the  
22 things that I'll say to you, sir, tomorrow evening from

1 six to eight ABRA will be having a training for the  
2 community on -- on the rules of -- alcohol rulings,  
3 rules and regulations. And I think maybe if you want to  
4 come here tomorrow from six to eight, you could -- there  
5 will be some questions you could ask to -- you could ask  
6 some specific questions about what is it you can't --  
7 you can't or can't do.

8 MR. BISSISSO: Okay. Perfect.

9 CHAIRPERSON ANDERSON: Because we will  
10 have -- they have some -- the appropriate members who  
11 can respond to your questions. So I'm just saying if  
12 you come here --

13 MR. BISSISSO: I'll be here tomorrow.  
14 Thanks. That's good.

15 CHAIRPERSON ANDERSON: But I'm just saying  
16 we just so happen to have a training tomorrow from six  
17 to eight --

18 MR. BISSISSO: That's perfect. That's --

19 CHAIRPERSON ANDERSON: -- that if you're  
20 free you can come by and ask as many questions as you  
21 can. And if whoever is here doing the training, if they  
22 can't answer, they definitely will point you to the

1 right person.

2 MR. BISSISSO: Perfect. Okay.

3 MS. MILLER: And it's free.

4 CHAIRPERSON ANDERSON: All right. So thank  
5 you.

6 MR. BISSISSO: Thank you.

7 CHAIRPERSON ANDERSON: All right. You'll  
8 hear shortly from us what we're going to do.

9 MR. BISSISSO: Okay. So I owe you a lease  
10 agreement. Oh, you -- you said --

11 UNKNOWN FEMALE: We're going to send you a  
12 letter.

13 MR. BISSISSO: Perfect.

14 MR. ALBERTI: So, Mr. Bississo --

15 MR. BISSISSO: Yes.

16 MR. ALBERTI: -- your event is from 9:30  
17 p.m. until 3:00 in the morning?

18 MR. BISSISSO: Well, probably -- well, I put  
19 it at the maximum in case somebody stays after. But  
20 most likely it will be over probably around midnight.

21 MR. ALBERTI: Around what?

22 MR. BISSISSO: Around midnight.

1 MR. ALBERTI: Okay. So do you have a  
2 problem with if we only approved it until then?

3 MR. BISSISSO: Sorry?

4 MR. ALBERTI: Would you have a problem if we  
5 only approved until then?

6 MR. BISSISSO: Well, I wanted to keep it  
7 just -- just in case.

8 MR. ALBERTI: Just in case what? I mean you  
9 know --

10 MR. BISSISSO: I mean if she wants to stay.

11 MR. ALBERTI: I know it's a birthday party.

12 MR. BISSISSO: If she wants to stay  
13 afterwards or sit down and just hang out with her  
14 friends when people leave. That's why I -- I put it,  
15 you know, at that time.

16 MR. ALBERTI: That doesn't help your case.  
17 I'm being honest with you.

18 MR. BISSISSO: No. That's fine. I mean --

19 MR. ALBERTI: I'm being honest with you.

20 MR. BISSISSO: That's fine.

21 MR. ALBERTI: That's all right. Thank you.

22 MR. BISSISSO: You're welcome.

1 CHAIRPERSON ANDERSON: All right. Thank  
2 you.

3 MR. BISSISSO: Thank you.

4 CHAIRPERSON ANDERSON: All right. All right  
5 I know that we have a Golden Paradise is 2:00, and I  
6 know the police officers are here. 15 minutes? Can  
7 they have a 15 minute break? Does that work for -- all  
8 right. I'm asking to -- I'm asking the people, the  
9 folks in the audience. I know that you guys are here,  
10 and the schedule -- the hearing was scheduled for 2:00.  
11 So I just want to make sure that that's fine with  
12 everyone. So The Board needs to eat. We haven't had a  
13 break. So we're just going to take 15 minutes, and  
14 we're not going nowhere. Does that -- does that work?  
15 So -- so we're -- so we'll -- we'll -- so its 2:23. So  
16 at 2:40. So we'll start the hearing at 2:40 promptly.  
17 Okay. Thank you.

18 (Whereupon the above-entitled matter was  
19 concluded.)

20

21

22