

Report of: Service Director, Public Protection

Meeting of	Date	Agenda Item	Ward(s)
Licensing Sub-Committee	3 rd October 2013	B4	Clerkenwell

Delete as appropriate		Non-exempt
-----------------------	--	------------

Subject: PREMISES LICENCE NEW APPLICATION
Hobson Pork Store, Ground Floor & Basement, 46 Exmouth Market, London EC1R

1. Synopsis

- 1.1 This is an application for a new premise licence under the Licensing Act 2003.
- 1.2 The new application is to:
 - i) permit the premises to sell alcohol, on supplies, Mondays to Sundays from 11:00 until 23:00;
 - ii) permit the premises to supply late night refreshment, Fridays and Saturdays from 23:00 to 00:00.

2. Recommendations

- 2.1 To determine the application for a new premises licence under Section 17 of the Licensing Act 2003.

- 2.2 If the Committee grants the application it should be subject to:
- i. conditions prepared by the Licensing Officer which are consistent with the Operating Schedule (See appendix 4);
 - ii. conditions recommended by responsible Authorities (see appendix 4); and
 - iii. any conditions deemed necessary by the Committee to promote the four licensing objectives.

3. Background

- 3.1 Papers are attached as follows:-

Appendix 1: application form;
Appendix 2: representations;
Appendix 3: applicant's response to representation;
Appendix 4: suggested conditions and map of premises location.

- 3.2 The premises is located within the Bunhill and Clerkenwell Cumulative Impact Policy area, adopted by the Council on 24 January 2013.

- 3.3 The Licensing Authority has received 1 letter of representation from a local resident. A second representation submitted by the health and safety officer has been withdrawn on the basis that additional conditions have been agreed with the applicant.

4. Planning Implications

- 4.1 Planning have reported that:

"The property is in the Rosebery Avenue Conservation Area.

Relevant planning history

P2013/1465/CAD dated 25 June 2013

Certificate of lawfulness (existing) in connection with restaurant trading as Clarks- preparation and consumption on the premises of hot pie and mash and eel pie since 1975"

5. Conclusion and reasons for recommendations

- 5.1 The Council is required to consider this application in the light of all relevant information, and if approval is given, it may attach such conditions necessary to promote the licensing objectives.


Background papers:

The Council's Statement of Licensing Policy
Licensing Act 2003

Secretary of States Guidance

Final Report Clearance

Signed by


Service Director – Public Protection

23.9.11
Date

Received by

Head of Scrutiny and Democratic Services

Date

Report author: Licensing Service

Tel: 020 75027 3031

E-mail: licensing@islington.gov.uk

2013 20106
Appendix 1 LIC2

Insert name and address of relevant licensing authority and its reference number (optional)

London Borough of Islington
Public Protection Division
222 Upper Street
London
N1 1XR

Application for a premises licence to be granted under the Licensing Act 2003

PLEASE READ THE FOLLOWING INSTRUCTIONS FIRST

Before completing this form please read the guidance notes at the end of the form. If you are completing this form by hand please write legibly in block capitals. In all cases ensure that your answers are inside the boxes and written in black ink. Use additional sheets if necessary.

You may wish to keep a copy of the completed form for your records.

XWe Tommy's Pork Store Limited
(Insert name(s) of applicant)

apply for a premises licence under section 17 of the Licensing Act 2003 for the premises described in Part 1 below (the premises) and Xwe are making this application to you as the relevant licensing authority in accordance with section 12 of the Licensing Act 2003

Part 1 - Premises Details

Postal address of premises or, if none, ordnance survey map reference or description Hobson Pork Store Ground Floor & Basement 46 Exmouth Market	
Post town London	Post code EC1R 4QE
Telephone number at premises (if any)	
Non-domestic rateable value of premises	£ 22,000.00

Part 2 - Applicant Details

Please state whether you are applying for a premises licence as

Please tick as appropriate

- a) an individual or individuals* please complete section (A)
- b) a person other than an individual*
 - i as a limited company please complete section (B)
 - ii as a partnership please complete section (B)
 - iii as an unincorporated association or please complete section (B)
 - iv other (for example a statutory corporation) please complete section (B)
- c) a recognised club please complete section (B)
- d) a charity please complete section (B)
- e) the proprietor of an educational establishment please complete section (B)

0663879
P 1010.00

- f) a health service body please complete section (B)
- g) a person who is registered under Part 2 of the Care Standards Act 2000 (c14) in respect of an independent hospital in Wales please complete section (B)
- ga) a person who is registered under Chapter 2 of Part 1 of the Health and Social Care Act 2008 (within the meaning of that Part) in an independent hospital in England please complete section (B)
- h) the chief officer of police of a police force in England and Wales please complete section (B)

*If you are applying as a person described in (a) or (b) please confirm:

Please tick yes

- I am carrying on or proposing to carry on a business which involves the use of the premises for licensable activities; or
- I am making the application pursuant to a
 - statutory function or
 - a function discharged by virtue of Her Majesty's prerogative

(A) INDIVIDUAL APPLICANTS (fill in as applicable)

Mr <input type="checkbox"/>	Mrs <input type="checkbox"/>	Miss <input type="checkbox"/>	Ms <input type="checkbox"/>	Other Title (for example, Rev)
Surname			First names	
I am 18 years old or over	<input type="checkbox"/>			Please tick yes
Current postal address if different from premises address				
Post town			Post code	
Daytime contact telephone number				
E-mail address (optional)				

SECOND INDIVIDUAL APPLICANT (if applicable)

Mr <input type="checkbox"/>	Mrs <input type="checkbox"/>	Miss <input type="checkbox"/>	Ms <input type="checkbox"/>	Other Title (for example, Rev)
Surname			First names	
I am 18 years old or over	<input type="checkbox"/>			Please tick yes
Current postal address if different from premises address				
Post town			Post code	
Daytime contact telephone number				
E-mail address (optional)				

(B) OTHER APPLICANTS

Please provide name and registered address of applicant in full. Where appropriate please give any registered number. In the case of a partnership or other joint venture (other than a body corporate), please give the name and address of each party concerned.

Name Tommy's Pork Store Limited
Address Witan Gate House 500-600 Witan Gate West Milton Keynes Bucks MK9 1SH
Registered number (where applicable) 08219331
Description of applicant (for example, partnership, company, unincorporated association etc.) Limited Company
Telephone number (if any)
E-mail address (optional)

Part 3 - Operating Schedule

When do you want the premises licence to start?

DD		MM		YYYY			
2	8	0	8	2	0	1	3

If you wish the licence to be valid only for a limited period, when do you want it to end?

DD		MM		YYYY			

If 5,000 or more people are expected to attend the premises at any one time, please state the number expected to attend.

Please give a general description of the premises (please read guidance note 1)
 The premises will trade as a Restaurant selling food and alcoholic and non-alcoholic drinks.

What licensable activities do you intend to carry on from the premises?
 (Please see sections 1 and 14 of the Licensing Act 2003 and Schedules 1 and 2 to the Licensing Act 2003)

Please tick any that apply

Provision of regulated entertainment

- a) plays (if ticking yes, fill in box A)
- b) films (if ticking yes, fill in box B)
- c) indoor sporting events (if ticking yes, fill in box C)
- d) boxing or wrestling entertainment (if ticking yes, fill in box D)
- e) live music (if ticking yes, fill in box E)
- f) recorded music (if ticking yes, fill in box F)
- g) performances of dance (if ticking yes, fill in box G)
- h) anything of a similar description to that falling within (e), (f) or (g) (if ticking yes, fill in box H)

Provision of late night refreshment (if ticking yes, fill in box I)

Supply of alcohol (if ticking yes, fill in box J)

In all cases complete boxes K, L and M

A

Plays Standard days and timings (please read guidance note 6)			<u>Will the performance of a play take place indoors or outdoors or both - please tick</u> (please read guidance note 2)	Indoors	<input type="checkbox"/>	
Day	Start	Finish		Outdoors	<input type="checkbox"/>	
Mon			<u>Please give further details here</u> (please read guidance note 3)	Both	<input type="checkbox"/>	
Tue						
Wed				<u>State any seasonal variations for performing plays</u> (please read guidance note 4)		
Thur						
Fri						
Sat						
Sun				<u>Non standard timings. Where you intend to use the premises for the performance of plays at different times to those listed in the column on the left, please list</u> (please read guidance note 5)		

B

Films Standard days and timings (please read guidance note 6)			<u>Will the exhibition of films take place indoors or outdoors or both - please tick</u> (please read guidance note 2)	Indoors	<input type="checkbox"/>	
Day	Start	Finish		Outdoors	<input type="checkbox"/>	
Mon			<u>Please give further details here</u> (please read guidance note 3)	Both	<input type="checkbox"/>	
Tue						
Wed				<u>State any seasonal variations for the exhibition of films</u> (please read guidance note 4)		
Thur						
Fri						
Sat						
Sun				<u>Non standard timings. Where you intend to use the premises for the exhibition of films at different times to those listed in the column on the left, please list</u> (please read guidance note 5)		

C

Indoor sporting events Standard days and timings (please read guidance note 6)			<u>Please give further details</u> (please read guidance note 3)
Day	Start	Finish	
Mon			<u>State any seasonal variations for indoor sporting events</u> (please read guidance note 4)
Tue			
Wed			
Thur			<u>Non standard timings. Where you intend to use the premises for indoor sporting events at different times to those listed in the column on the left, please list</u> (please read guidance note 5)
Fri			
Sat			
Sun			

D

Boxing or wrestling entertainments Standard days and timings (please read guidance note 6)			<u>Will the boxing or wrestling entertainment take place indoors or outdoors or both - please tick</u> (please read guidance note 2) <table border="1" style="float: right; margin-left: 20px;"> <tr> <td>Indoors</td> <td><input type="checkbox"/></td> </tr> <tr> <td>Outdoors</td> <td><input type="checkbox"/></td> </tr> <tr> <td>Both</td> <td><input type="checkbox"/></td> </tr> </table>	Indoors	<input type="checkbox"/>	Outdoors	<input type="checkbox"/>	Both	<input type="checkbox"/>
Indoors	<input type="checkbox"/>								
Outdoors	<input type="checkbox"/>								
Both	<input type="checkbox"/>								
Day	Start	Finish							
Mon			<u>Please give further details here</u> (please read guidance note 3)						
Tue									
Wed			<u>State any seasonal variations for boxing or wrestling entertainment</u> (please read guidance note 4)						
Thur									
Fri									
Sat			<u>Non standard timings. Where you intend to use the premises for boxing or wrestling entertainment at different times to those listed in the column on the left, please list</u> (please read guidance note 5)						
Sun									

E

Live music Standard days and timings (please read guidance note 6)			Will the performance of live music take place indoors or outdoors or both - please tick (please read guidance note 2)	Indoors	<input type="checkbox"/>			
				Outdoors	<input type="checkbox"/>			
				Both	<input type="checkbox"/>			
Day	Start	Finish	Please give further details here (please read guidance note 3)					
Mon								
Tue								
Wed						State any seasonal variations for the performance of live music (please read guidance note 4)		
Thur								
Fri						Non standard timings. Where you intend to use the premises for the performance of live music at different times to those listed in the column on the left, please list (please read guidance note 5)		
Sat								
Sun								

F

Recorded music Standard days and timings (please read guidance note 6)			Will the playing of recorded music take place indoors or outdoors or both - please tick (please read guidance note 2)	Indoors	<input type="checkbox"/>			
				Outdoors	<input type="checkbox"/>			
				Both	<input type="checkbox"/>			
Day	Start	Finish	Please give further details here (please read guidance note 3)					
Mon								
Tue								
Wed						State any seasonal variations for the playing of recorded music (please read guidance note 4)		
Thur								
Fri						Non standard timings. Where you intend to use the premises for the playing of recorded music at different times to those listed in the column on the left, please list (please read guidance note 5)		
Sat								
Sun								

G

Performances of dance Standard days and timings (please read guidance note 6)			Will the performance of dance take place indoors or outdoors or both - please tick (please read guidance note 2)		Indoors <input type="checkbox"/>					
					Outdoors <input type="checkbox"/>					
					Both <input type="checkbox"/>					
Day	Start	Finish	Please give further details here (please read guidance note 3)							
Mon										
Tue										
Wed							State any seasonal variations for the performance of dance (please read guidance note 4)			
Thur										
Fri							Non standard timings. Where you intend to use the premises for the performance of dance at different times to those listed in the column on the left, please list (please read guidance note 5)			
Sat										
Sun										

H

Anything of a similar description to that falling within (e), (f) or (g) Standard days and timings (please read guidance note 6)			Please give a description of the type of entertainment you will be providing			
Day	Start	Finish	Will this entertainment take place indoors or outdoors or both - please tick (please read guidance note 2)		Indoors <input type="checkbox"/>	
Mon					Outdoors <input type="checkbox"/>	
					Both <input type="checkbox"/>	
Tue			Please give further details here (please read guidance note 3)			
Wed						
Thur			State any seasonal variations for entertainment of a similar description to that falling within (e), (f) or (g) (please read guidance note 4)			
Fri						
Sat			Non standard timings. Where you intend to use the premises for the entertainment of a similar description to that falling within (e), (f) or (g) at different times to those listed in the column on the left, please list (please read guidance note 5)			
Sun						

Late night refreshment Standard days and timings (please read guidance note 6)			Will the provision of late night refreshment take place indoors or outdoors or both - please tick (please read guidance note 2)	Indoors	<input checked="" type="checkbox"/>
				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Day	Start	Finish	Please give further details here (please read guidance note 3)		
Mon					
Tue					
Wed			State any seasonal variations for the provision of late night refreshment (please read guidance note 4)		
Thur					
Fri	23:00	00:00	Non standard timings. Where you intend to use the premises for the provision of late night refreshment at different times, to those listed in the column on the left, please list (please read guidance note 5)		
Sat	23:00	00:00			
Sun					

J

Supply of alcohol Standard days and timings (please read guidance note 6)			Will the supply of alcohol be for consumption - please tick (please read guidance note 7)	On the premises	<input checked="" type="checkbox"/>
				Off the premises	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Day	Start	Finish	State any seasonal variations for the supply of alcohol (please read guidance note 4)		
Mon	11:00	23:00			
Tue	11:00	23:00			
Wed	11:00	23:00			
Thur	11:00	23:00	Non standard timings. Where you intend to use the premises for the supply of alcohol at different times to those listed in the column on the left, please list (please read guidance note 5)		
Fri	11:00	00:00			
Sat	11:00	00:00			
Sun	11:00	23:00			

State the name and details of the individual whom you wish to specify on the licence as designated premises supervisor:

Name Thomas Anthony Ward	
Address 10 James Docherty House Patriot Square London	
Post code	E2 9NU
Personal licence number (if known) 049697	
Issuing licensing authority (if known) Manchester City Council	

K

Please highlight any adult entertainment or services, activities, other entertainment or matters ancillary to the use of the premises that may give rise to concern in respect of children (please read guidance note 8).

N/A

L

Hours premises are open to the public Standard days and timings (please read guidance note 6)			State any seasonal variations (please read guidance note 4)
Day	Start	Finish	
Mon	11:00	23:00	Non standard timings. Where you intend the premises to be open to the public at different times to those listed in the column on the left, please list (please read guidance note 5)
Tue	11:00	23:00	
Wed	11:00	23:00	
Thur	11:00	23:00	
Fri	11:00	00:00	
Sat	11:00	00:00	
Sun	11:00	23:00	

M - Describe the steps you intend to take to promote the four licensing objectives:

a) General - all four licensing objectives (b, c, d and e) (please read guidance note 9)

Please see attached Operating Schedule.

b) The prevention of crime and disorder

Please see attached Operating Schedule.

c) Public safety

Please see attached Operating Schedule.

d) The prevention of public nuisance

Please see attached Operating Schedule.

e) The protection of children from harm

Please see attached Operating Schedule.

Checklist:

Please tick to indicate agreement

- I have made or enclosed payment of the fee.
- I have enclosed the plan of the premises.
- I have sent copies of this application and the plan to responsible authorities and others where applicable.
- I have enclosed the consent form completed by the individual I wish to be designated premises supervisor, if applicable.
- I understand that I must now advertise my application.
- I understand that if I do not comply with the above requirements my application will be rejected.

IT IS AN OFFENCE, LIABLE ON SUMMARY CONVICTION TO A FINE NOT EXCEEDING LEVEL 5 ON THE STANDARD SCALE, UNDER SECTION 158 OF THE LICENSING ACT 2003, TO MAKE A FALSE STATEMENT IN OR IN CONNECTION WITH THIS APPLICATION.

Amended
19/08/13

Operating Schedule

General

This premises operates as a small restaurant (with less than 50 covers) and requires a Premises Licence for the sale of alcohol for consumption on the premises as an accompaniment to food.

The enclosed plan indicates the area where the alcohol will be stored within the premises.

Prevention of Crime and Disorder

The Applicant will take all reasonably practicable steps to ensure that the restaurant is safe for customers.

The Applicant will provide a place for customers to hang jackets and coats.

The Applicant will display signage within the premises warning customers to be aware that thieves operate in the area and they should keep their belongings safe at all times. Staff will be trained to identify any risks that may arise and make customers aware of the potential risks regarding their personal property whilst within the premises.

Cold callers entering the premises will be turned away by staff.

It is not anticipated by the Applicant that the opening of the restaurant would encourage any discord or facilitate any violence. However, any instances of crime and disorder which occurs on the premises shall be reported to the Police.

An incident book shall be kept and used to record any instances of public disorder within the premises and will be available for inspection upon request by any Licensing Officer from the Council or from the Police.

Alcohol will only be permitted to be purchased on the premises as an accompaniment to food.

Alcoholic drinks may only be consumed within the premises.

Stocks of alcohol will be stored in the areas outlined in red on the plan in support of the application.

Whilst crime can never be entirely eliminated from any premises that are open to the public, the applicant is satisfied that the granting of this application should not cause any increase in crime and disorder in the area.

The possibility of a CCTV system has been discussed with the Police Licensing Officer and the Applicant has agreed that, should the need arise in the future, the installation of a CCTV system would be considered and discussed further with the Police, prior to any action being taken by the Police which would aim to restrict the trading under the Premises Licence as it currently stands without a CCTV system in place.

Public Safety

The premises will comply with all fire safety regulations. The premises will have fire and smoke detection equipment. All Fire Risk Assessments will be carried out at the premises and the Applicant will ensure that these are kept up-to-date.

General staff training shall include steps to ensure the safety of customers in and around the premises including evacuation in the event of a fire.

When disabled people are present, the Applicant will ensure there are sufficient numbers of staff and adequate arrangements in place to enable their safe evacuation in the event of an emergency. Disabled people on the premises will be made aware of such arrangements by staff.

The design of the restaurant will ensure safe ingress and egress of customers.

In the absence of adequate daylight, the lighting in any area accessible to the public shall be fully in operation when they are present.

The sale of alcohol at this restaurant is as an accompaniment to food and the restaurant will carry a strict policy in this respect. Alcoholic drinks will only be able to be ordered with food.

Whilst the Applicant does not anticipate that alcohol-related crime will take place at the premises, the restaurant will have a strict zero tolerance policy relating to behaviour that threatens or disturbs staff and customers.

The proposed trade and opening hours of the restaurant is not considered to provide any cumulative public safety risk. The Applicant does not anticipate that all customers will exit at one time, as they might at a cinema/theatre or a nightclub, for example. Customers will leave the premises as and when they have finished their food and drink and paid their bills. It is anticipated that customers will come and go at various times throughout the trading hours.

Public Nuisance

The Applicant is aware that there are a number of residents living in the area but does not anticipate that the operation of the premises as a small restaurant will have an adverse impact in the area within which it is located.

All staff will be required to be diligent in activities in and around the premises and will be instructed to report incidents to the designated member of staff responsible for security or the restaurant manager.

All staff will be trained in respect of the requirement to refuse the sale of alcohol to an intoxicated customer.

Music played within the restaurant will be incidental and as a background to the serving of food and, as such, should not cause noise nuisance.

There will be no outside seating provided for customers.

The Applicant does not consider that light pollution from the premises is likely to cause concern.

The Applicant will ensure that noise or vibration will not emanate from the premises as to cause nuisance to nearby properties.

There will be prominent, clear and legible notices at all exits requesting people leaving the premises to respect the needs of the local residents and exit the premises quietly.

The Applicant believes that if the Application is granted, it is not likely to add to the existing cumulative impact.

The Protection of Children from Harm

It is not anticipated this application raises any concerns with regard to the protection of children from harm.

The Applicant shall adopt the Challenge 25 Proof of Age Scheme.

Arrangements will be put in place to ensure that before serving alcohol to young persons, staff ask to see accredited proof of age cards, e.g. Citizencard, Passport, UK Driving Licence bearing the photograph and date of birth of the bearer.

All staff shall be instructed to note any refusals to sell to young people in a refusals log. The refusals log shall be checked and signed monthly by the designated premises supervisor. The refusals log shall be made available for inspection by the licensing team, police or trading standards.

The Applicant has discussed and met with various responsible authorities and has written to a number of residents in the area, prior to submission of the application, to assess and ensure the steps outlined for the promotion of the licensing objectives within the Operating Schedule are satisfactory. [Note any comments received as at the date of submission of the application].

The Applicant is aware that the premises are within a Cumulative Impact Policy Area and that each application submitted should be considered on its own merits and the Licensing Authority shall permit Licences that are unlikely to add to the cumulative impact on the licensing objectives, to be granted.

This information is provided as supporting the application and to demonstrate the Applicant's commitment to supporting the licensing objectives.

Part 4 - Signatures (please read guidance note 10)

Signature of applicant or applicant's solicitor or other duly authorised agent (see guidance note 11). **If signing on behalf of the applicant, please state in what capacity.**

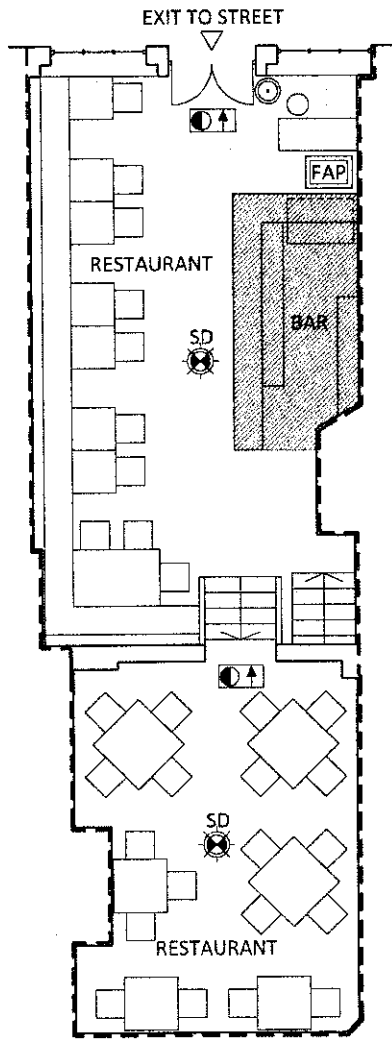
Signature	Shoosmiths LLP
Date	29th July 2013
Capacity	Solicitor / Authorised Agent for the Applicant

For joint applications, signature of 2nd applicant or 2nd applicant's solicitor or other authorised agent (please read guidance note 12). **If signing on behalf of the applicant, please state in what capacity.**

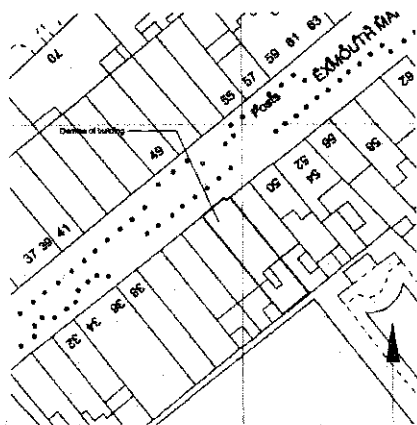
Signature	
Date	
Capacity	
Contact name (where not previously given) and postal address for correspondence associated with this application (please read guidance note 13) Shoosmiths LLP The Lakes	
Post town Northampton	Post code NN4 7SH
Telephone number (if any)	Direct Dial : 03700 863086
If you would prefer us to correspond with you by e-mail, your e-mail address (optional) elaine.rayner@shoosmiths.co.uk	

Notes for Guidance

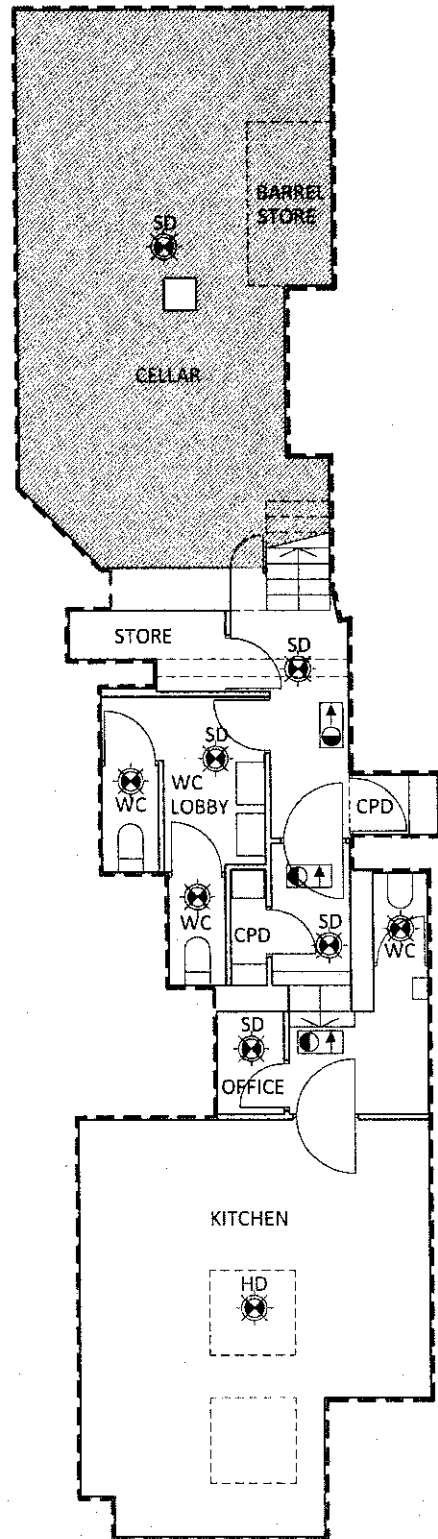
1. Describe the premises, for example the type of premises, its general situation and layout and any other information which could be relevant to the licensing objectives. Where your application includes off-supplies of alcohol and you intend to provide a place for consumption of these off-supplies, you must include a description of where the place will be and its proximity to the premises.
2. Where taking place in a building or other structure please tick as appropriate (indoors may include a tent).
3. For example the type of activity to be authorised, if not already stated, and give relevant further details, for example (but not exclusively) whether or not music will be amplified or unamplified.
4. For example (but not exclusively), where the activity will occur on additional days during the summer months.
5. For example (but not exclusively), where you wish the activity to go on longer on a particular day e.g. Christmas Eve.
6. Please give timings in 24 hour clock (e.g. 16:00) and only give details for the days of the week when you intend the premises to be used for the activity.
7. If you wish people to be able to consume alcohol on the premises, please tick 'on the premises'. If you wish people to be able to purchase alcohol to consume away from the premises, please tick 'off the premises'. If you wish people to be able to do both, please tick 'both'.
8. Please give information about anything intended to occur at the premises or ancillary to the use of the premises which may give rise to concern in respect of children, regardless of whether you intend children to have access to the premises, for example (but not exclusively) nudity or semi-nudity, films for restricted age groups or the presence of gaming machines.
9. Please list here steps you will take to promote all four licensing objectives together.
10. The application form must be signed.
11. An applicant's agent (for example solicitor) may sign the form on their behalf provided that they have actual authority to do so.
12. Where there is more than one applicant, each of the applicant or their respective agent must sign the application form.
13. This is the address which we shall use to correspond with you about this application.



GROUND PLAN 1:100@A4



SITE PLAN 1:1250@A4



BASEMENT PLAN 1:100@A4

- KEY**
- SD COMBINED DETECTOR/SOUNDER (SMOKE)
 - HD COMBINED DETECTOR/SOUNDER (HEAT)
 - SOUNDER WITH VISUAL ALARM
 - ILLUMINATED ESCAPE SIGNAGE
 - MANUAL CALL POINT
 - FIRE ALARM PANEL
 - DEMISE
 - AREAS WHERE ALCOHOL IS TO BE STORED

PRELIMINARY

project 46 EXMOUTH MARKET EC1R 4QE	title PROPOSED FLOOR PLANS FOR LICENSING	drawing no. 1305/SK/009 rev B	date JULY 2013	scale 1:100 @A4
--	--	----------------------------------	-------------------	--------------------

Gallacher, Simon

From: Gallacher, Simon
Sent: 24 September 2013 10:45
To: Gallacher, Simon
Subject: FW: Re:Hobson's Pork Store #46 Exmouth Market EC1R 4QE - REF: WK/2013 20106

-----Original Message-----

From:
Sent: 23 August 2013 15:52
To: Gallacher, Simon
Subject: Re:Hobson's Pork Store #46 Exmouth Market EC1R 4QE - REF: WK/2013 20106

Dear Simon Gallacher

I am writing to state my objection to the above named licence application.

In the prevention of crime and disorder, and the prevention of public nuisance another bar/restaurant on Exmouth Market is unnecessary; chiefly because there's already far too many similar establishments selling alcohol in the area. Hence another eatery selling alcohol would only result in additional noise from customers, including the subsequent staff clean up which can go on for hours, usually accompanied by loud music.

Subsequently, in the prevention of public safety, there is no need to supply alcohol in a residential area that already has similar establishments already doing so. This encourages people to drink more therefore, it is highly irresponsible to grant another alcohol licence when the area already has in excess of thirteen establishments selling alcohol, some of which remain open until 00:00.

Another worry, is the smokers from these businesses – both patrons and staff - that congregate outside my front door during the opening hours of such establishments, and leave the front step area littered in cigarette butts; therefore, the bar would no doubt attract similar antisocial behavior into the area. The street is already too congested on the weekend, on many occasions - more so in recent years - I have had to ask people to move in order to gain access to the front door of the house; hence another bar/eatery in such close proximity will undoubtedly add to that growing problem. In addition, the refuse, that is frequently dumped outside the front door. There's only a finite amount of space on the street; therefore, the discarded nightly rubbish from another food/drink establishment will lead to more vermin related problems for residents.

Finally, residents in the area already suffer noise nuisance and antisocial behavior at all hours of the day and night, therefore I would urge you not to grant the licence. Especially when the premises could be used to house an alternative business.

Regards

Dear Neighbour,

My name is Tom and I'm the restaurant owner & going to be the hands-on manager at 46 Exmouth Market (what used to be Clarke's Pie & Mash). I've been forwarded the representation you've made against my application for a premises licence.

Being a resident of Exmouth Market I can appreciate why you take an interest in the businesses along that street. In fact, I'm really keen to work with those who live and work in the area, my aim is to become a well-loved and trusted neighbourhood restaurant, just like Clarke's was before: it had such strong ties with the community and I really want to carry on that tradition.

I've carefully read the concerns you've raised within your representation and I'm keen to address these with you. Indeed I want to explain to you the diligence I've gone through prior to making our application, and, I hope, give you some reassurance as to our intentions in operating the restaurant, and explain a little about the restaurant itself and our ethos.

Prior to submitting the application, I held lengthy meetings with the Police, Environmental Health Officer and Licensing Officer at Islington Council, to take guidance as to the trading intentions at this premises and to ensure that I discussed and addressed any concerns they had. All of these bodies have accepted our application.

It goes without saying that I would not encourage or condone any anti-social behaviour, which is why I took so seriously my consultation with these bodies.

We shall be a small, neighbourhood restaurant, not a bar and we'll only ever sell alcohol in conjunction with serving food; this will be a requirement of our licence and we shall strictly enforce this. Our focus is food, and principally pork. My passion is food and, particularly, pork.

Furthermore, any music played within the restaurant will be incidental to the main function of the premises, which is serving fantastic food, and will be in the form of background music rather than the playing of music for entertainment purposes. Again, this restriction is built into our application and will strictly enforced.

The restaurant will not hold a pavement licence for the placement of tables and chairs outside the front of the premises, unlike many other restaurants in the area. So no-one will be sitting (or drinking) outside. Again, this is a restriction built into our application and will be strictly enforced.

We have agreed as part of our lease that refuse can only be left out for a maximum of one-hour before collection. I've had experience operating in tight windows like this in my previous position and have always managed it well and haven't encountered issues that have affected our neighbours

I want to own and operate a responsible business, because my vision is to create a friendly, neighbourhood restaurant, and this can only be achieved by respecting our neighbours.

I would welcome and value the opportunity to meet with you and discuss the matters you have raised, or alternatively discuss these by telephone, if you would prefer. I'd love to show you some of our plans, draft menus and discuss my business's ethos with you further.

If you wish to arrange a discussion, I should be grateful if you would call me on _____ or email me at _____ . I'll happily bring along one of my business partners as well if

you'd like, either Allegra McEvedy (you may have heard of her as she writes cook books and appears on the telly) or Della Fealy.

I hope that this letter has gone some way to reassuring you that my business takes our responsibilities seriously and at the heart of my business ethos is a desire to create a friendly, well-loved neighbourhood restaurant.

I do hope you'll agree to speak or meet. I'd really value that opportunity.

Yours sincerely

Tom Ward

Suggested conditions of approval consistent with the operating schedule

1. The licensee will take all reasonably practicable steps to ensure that the restaurant is safe for customers.
2. The licensee will provide a place for customers to hang jackets and coats.
3. The licensee will display signage within the premises warning customers to be aware that thieves operate in the area and they should keep their belongings safe at all times. Staff will be trained to identify any risks that may arise and make customers aware of the potential risks regarding their personal property whilst within the premises.
4. Cold callers entering the premises will be turned away by staff.
5. Any instances of crime and disorder which occurs on the premises shall be reported to the Police.
6. An incident book shall be kept and used to record any instances of public disorder within the premises and will be available for inspection upon request by any Licensing Officer from the Council or from the Police.
7. Alcohol will only be permitted to be purchased on the premises as an accompaniment to food.
8. Alcoholic drinks may only be consumed within the premises.
9. Stocks of alcohol will be stored in the areas outlined in red on the plan in support of the application.
10. The premises will comply with all fire safety regulations. The premises will have fire and smoke detection equipment. All Fire Risk Assessments will be carried out at the premises and the Applicant will ensure that these are kept up-to-date.
11. General staff training shall include steps to ensure the safety of customers in and around the premises including evacuation in the event of a fire.
12. When disabled people are present, the licensee will ensure there are sufficient numbers of staff and adequate arrangements in place to enable their safe evacuation in the event of an emergency. Disabled people on the premises will be made aware of such arrangements by staff.
13. The design of the restaurant will ensure safe ingress and egress of customers.
14. In the absence of adequate daylight, the lighting in any area accessible to the public shall be fully in operation when they are present.
15. The sale of alcohol at this restaurant is as an accompaniment to food and the restaurant will carry a strict policy in this respect. Alcoholic drinks will only be able to be ordered with food.
16. The restaurant will have a strict zero tolerance policy relating to behaviour that threatens or disturbs staff and customers.
17. All staff will be required to be diligent in activities in and around the premises and will be instructed to report incidents to the designated member of staff responsible for security or the restaurant manager.
18. All staff will be trained in respect of the requirement to refuse the sale of alcohol to an intoxicated customer.
19. Music played within the restaurant will be incidental and as a background to the serving of food and, as such, should not cause noise nuisance.
20. There will be no outside seating provided for customers.

21. The Applicant will ensure that noise or vibration will not emanate from the premises as to cause nuisance to nearby properties.
22. There will be prominent, clear and legible notices at all exits requesting people leaving the premises to respect the needs of the local residents and exit the premises quietly.
23. The Applicant shall adopt the Challenge 25 Proof of Age Scheme.
24. Arrangements will be put in place to ensure that before serving alcohol to young persons, staff ask to see accredited proof of age cards, e.g. Citizencard, Passport, UK Driving Licence bearing the photograph and date of birth of the bearer.
25. All staff shall be instructed to note any refusals to sell to young people in a refusals log. The refusals log shall be checked and signed monthly by the designated premises supervisor. The refusals log shall be made available for inspection by the licensing team, police or trading standards.

Additional conditions agreed with the health and safety officer.

26. In addition to the illuminated exit signs shown on the plans, emergency lighting in compliance with BS 5266 – 1 should be provided in the parts of the premises specified below:
 - Ground floor restaurant.
 - Top and bottom of the basement stairs.
 - In the toilet cubicles and lobby area.
 - Cellar area.
 - Kitchen and lobby area serving office.

Note: Non-maintained emergency lighting should be wired to the local lighting circuit in such a manner as to operate not only in the event of failure of the mains supply but also on failure of the supply to the local lighting circuit.

27. The fire alarm and fire detection system should be accordance with BS 5839 – 1. In addition to the manual call point shown on the plan, manual call points should be provided in the kitchen adjacent to exit door and at the bottom of the basement stairs.
28. Adequate ventilation for healthy conditions should be provided to all parts of the premises. Where windows and doors have to be kept closed to control the emission of noise from the premises and where there are no opening windows, mechanical supply and extract ventilation should be installed.

Mechanical supply ventilation should be not less than 10 litres/second of fresh air per person. Mechanical extract ventilation should be not less than 60% and not more than 90% of the supply ventilation.

29. Mechanical extract ventilation should be installed in the toilets extracting direct to external air at a rate of not less than 6 litres/second per water closet. Extract fans should have a 15 minute over-run controlled by the light switches or occupant detecting sensors. Air inlets to the toilets should be provided, e.g. 10mm gaps under the doors.
30. Extract ventilation hoods providing not less than 30 air changes per hour should be installed over deep fat fryers and cooker grills. Extract ventilation hoods should be fitted with grease filters, which can be removed for cleaning.
31. Means to cut off the gas/electrical supply to the cooking equipment by hand in an emergency should be provided in a readily accessible position adjacent to the exit from the cooking area. A sign should be provided adjacent to the emergency cut off control suitably worded

Gas/Electricity emergency cut off control and the off position or method of operation clearly indicated.

Lighting and emergency lighting circuits should not be affected by the operation of the emergency cut off control.

32. The appropriate fire fighting appliances should be sited in prominent locations throughout the premises so that any person can reach a fire fighting appliance, attack the fire and still be certain that there is a clear exit route behind them.

Fire fighting appliances should be on brackets or stands and located so as not to obstruct exit routes or cause a hazard to persons in and about the premises.

Appropriate signs should be fixed adjacent to the fire fighting appliances indicating the type of fire fighting appliance and the class of fire covered.

33. Copies of the inspection and test certificates specified below, certified by an approved competent person, should be submitted to the responsible authority for health and public safety.

- Electrical installation.
- Fire alarm system.
- Emergency lighting.
- Fire fighting appliances.
- Gas boiler, gas installation and appliances

An approved competent person for the testing and certification of electrical installations and emergency lighting should be one of the following:

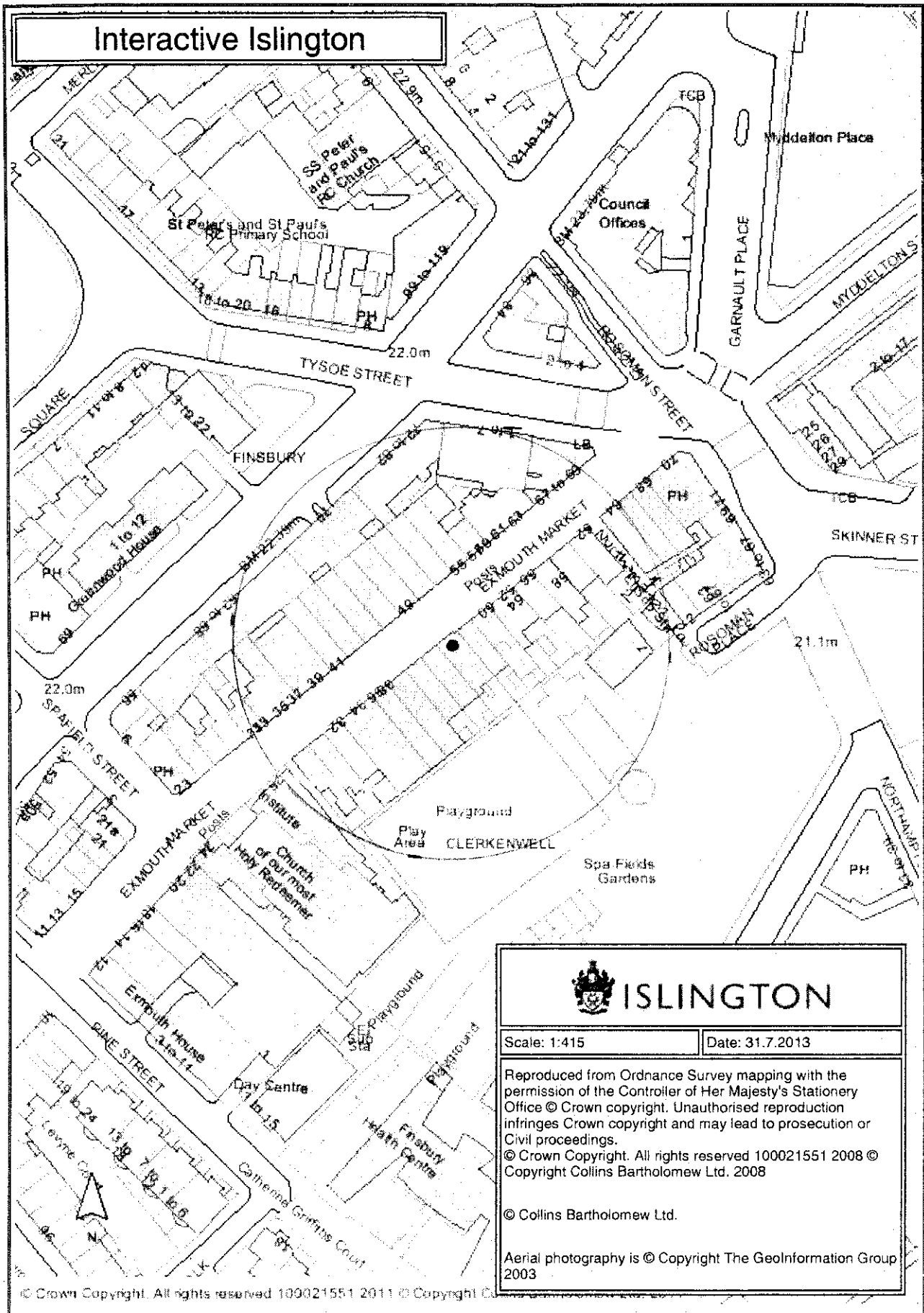
- (i) A qualified member of the Institution of Engineering and Technology, or
- (ii) A contractor enrolled with the National Inspection Council for Electrical Installation Contracting, or a member of the Electrical Contractors Association, or a competent person from an appropriate approved organisation.

For fire alarms any of the above, or


A member of the Loss Prevention Council 1014 Scheme, or a member of the British Approvals for Fire Equipment SP203 Scheme.

Inspection and service certificates for fire fighting appliances should be obtained from an organisation certified by the British Approvals for Fire Equipment (BAFE), or a competent person from an appropriate approved organisation.

Gas boilers, gas installations and appliances should be inspected and tested by a Gas Safe registered engineer.



Interactive Islington

 **ISLINGTON**

Scale: 1:415	Date: 31.7.2013
<p>Reproduced from Ordnance Survey mapping with the permission of the Controller of Her Majesty's Stationery Office © Crown copyright. Unauthorised reproduction infringes Crown copyright and may lead to prosecution or Civil proceedings. © Crown Copyright. All rights reserved 100021551 2008 © Copyright Collins Bartholomew Ltd. 2008</p>	
<p>© Collins Bartholomew Ltd.</p>	
<p>Aerial photography is © Copyright The GeoInformation Group 2003</p>	

© Crown Copyright. All rights reserved 100021551 2011 © Copyright Collins Bartholomew Ltd.