



Report of: **Service Director, Public Protection**

Meeting of	Date	Agenda Item	Ward(s)
Licensing Sub-Committee	12 <sup>th</sup> May 2015		Clerkenwell

Delete as appropriate		Non-exempt
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**Subject: PREMISES LICENCE NEW APPLICATION**  
**The Quality Chop House and Butcher, 88 90 Farringdon Road, London EC1R 3EA**

**1. Synopsis**

- 1.1 This is an application for a new premise licence under the Licensing Act 2003.
- 1.2 The application is for a licence to allow:
  - The sale of alcohol for consumption off the premises: 11:00 to 19:00 on Monday to Thursday, 10:00 to 20:00 on Friday, 09:00 to 18:00 on Saturday and 11:00 to 17:00 on Sunday.
  - The sale of alcohol for consumption on the premises between 18:00 21:00 at tutored wine tastings.
  - The following opening hours: 11:00 to 19:00 on Monday to Thursday, 10:00 to 20:00 on Friday, 09:00 to 18:00 on Saturday and 11:00 to 17:00 on Sunday, save for wine tutored wine tastings which may take place between 18:00 and 21:00.

## 2. Relevant Representations

Licensing Authority	No
Metropolitan Police	No
Noise	No
Health and Safety	No
Trading Standards	No
Public Health	No
Safeguarding Children	No
London Fire Brigade	No
Local residents	Yes: two
Other bodies	No

## 3. Background

3.1 Papers are attached as follows:-

Appendix 1: application form;

Appendix 2: representations;

Appendix 3: suggested conditions and map of premises location.

3.2 Two local residents have submitted representations.

## 4. Planning Implications

4.1 Planning have reported that, "The application concerns the use of the premise as a shop and butcher which would fall under use class A1 – the occasional use for wine tastings once a month/week would be considered ancillary to this use. Records confirm that A1 use is lawful and there are no enforcement investigations relating to the land. As such, the planning department has no objections to the application."

## 5. Recommendations

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

5.2 To consider that this address is in the Saturation or "Cumulative Impact Policy" of Islington. This special policy creates a rebuttable presumption that applications for new premises licences, club premises certificates, or variation applications that are likely to add to the existing cumulative impact will normally be refused, unless the applicant can demonstrate why the

operation of the premises involved will not add to the cumulative impact or otherwise impact adversely on the promotion of the licensing objectives.

- 5.3 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 3)
  - ii. any conditions deemed appropriate by the Committee to promote the four licensing objectives.(see appendix 3)

## 6 Conclusion and reasons for recommendations


- 6.1 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 as appropriate 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

Date 29/4/15

Received by

Head of Scrutiny and Democratic Services

Date

Report author: Licensing Service

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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.

I/We LS Lexington Ltd (trading as The Quality Chop House)

*(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 I/we 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			
The Quality Chop House Shop and Butcher 88-90 Farringdon Road			
Post town	London	Postcode	EC1R 3EA
Telephone number at premises (if any)	020 3490 6228		
Non-domestic rateable value of premises	£ 25,750 ✓     £ 190.00		

**Part 2 - Applicant Details**

Please state whether you are applying for a premises licence as

Please tick as appropriate

- |   |                                     |                             |
|---|-------------------------------------|-----------------------------|
| a) an individual or individuals *               | <input type="checkbox"/>            | please complete section (A) |
| b) a person other than an individual *          |                                     |                             |
| i. as a limited company                         | <input checked="" type="checkbox"/> | please complete section (B) |
| ii. as a partnership                            | <input type="checkbox"/>            | please complete section (B) |
| iii. as an unincorporated association or        | <input type="checkbox"/>            | please complete section (B) |
| iv. other (for example a statutory corporation) | <input type="checkbox"/>            | please complete section (B) |
| c) a recognised club                            | <input type="checkbox"/>            | please complete section (B) |
| d) a charity                                    | <input type="checkbox"/>            | please complete section (B) |

- e) the proprietor of an educational establishment  please complete section (B)
- 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				Postcode	
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		Postcode			
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 LS Lexington Ltd (trading as The Quality Chop House)
Registered Address  4E Handel St, WC1N1PB, LONDON (NB, post is not received at this address)
Registered number (where applicable) 8004179
Description of applicant (for example, partnership, company, unincorporated association etc.)  Private Limited Company
Telephone number (if any) 020 7278 1452
E-mail address (optional) [REDACTED]

**Part 3 Operating Schedule**

When do you want the premises licence to start?

DD	MM	YYYY
2	9	04 2015

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

DD	MM	YYYY
-	-	-

Please give a general description of the premises (please read guidance note 1)

The premises consist of a high-end butcher and food shop which occupy two open plan connecting ground floor rooms with large windowed shop fronts. There is a production kitchen in the basement underneath the butcher, and a classroom and storeroom connected to the production kitchen (directly beneath the shop). The premises are situated on the corner of Farringdon Road and Vineyard Walk.

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

N/A
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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)

Provision of regulated entertainment

Please tick any that apply

- 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)			<b>Will the performance of a play take place indoors or outdoors or both – please tick</b> (please read guidance note 2)	Indoors	<input type="checkbox"/>
Day	Start	Finish		Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Mon			<b>Please give further details here</b> (please read guidance note 3)		
Tue					
Wed			<b>State any seasonal variations for performing plays</b> (please read guidance note 4)		
Thur					
Fri			<b>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</b> (please read guidance note 5)		
Sat					
Sun					



**B**

<b>Films</b> Standard days and timings (please read guidance note 6)			<b>Will the exhibition of films take place indoors or outdoors or both – please tick</b> (please read guidance note 2)	Indoors	<input type="checkbox"/>			
				Outdoors	<input type="checkbox"/>			
				Both	<input type="checkbox"/>			
Day	Start	Finish	<b>Please give further details here</b> (please read guidance note 3)					
Mon								
Tue								
Wed						<b>State any seasonal variations for the exhibition of films</b> (please read guidance note 4)		
Thur								
Fri						<b>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</b> (please read guidance note 5)		
Sat								
Sun								

C

<b>Indoor sporting events</b> Standard days and timings (please read guidance note 6)			<b><u>Please give further details</u></b> (please read guidance note 3)
<b>Day</b>	<b>Start</b>	<b>Finish</b>	
Mon			
Tue			
Wed			
Thur			
Fri			
Sat			
Sun			
			<b><u>State any seasonal variations for indoor sporting events</u></b> (please read guidance note 4)
			<b><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></b> (please read guidance note 5)

**D**

<b>Boxing or wrestling entertainments</b> Standard days and timings (please read guidance note 6)			<b><u>Will the boxing or wrestling entertainment take place indoors or outdoors or both – please tick</u></b> (please read guidance note 2)	Indoors	<input type="checkbox"/>
Day	Start	Finish		Outdoors	<input type="checkbox"/>
Mon			<b><u>Please give further details here</u></b> (please read guidance note 3)	Both	<input type="checkbox"/>
Tue					
Wed			<b><u>State any seasonal variations for boxing or wrestling entertainment</u></b> (please read guidance note 4)		
Thur					
Fri			<b><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></b> (please read guidance note 5)		
Sat					
Sun					

**E**

<b>Live music</b> Standard days and timings (please read guidance note 6)			<b>Will the performance of live music take place indoors or outdoors or both – please tick</b> (please read guidance note 2)	Indoors	<input type="checkbox"/>
				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
<b>Day</b>	<b>Start</b>	<b>Finish</b>	<b>Please give further details here</b> (please read guidance note 3)		
Mon					
Tue					
Wed					
			<b>State any seasonal variations for the performance of live music</b> (please read guidance note 4)		
Thur			<b>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</b> (please read guidance note 5)		
Fri					
Sat					
Sun					

**F**

Recorded music Standard days and timings (please read guidance note 6)			Will the playing of recorded music take place <u>indoors or outdoors or both – please tick</u> (please read guidance note 2)	Indoors	<input type="checkbox"/>
Day	Start	Finish		Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Mon			<b><u>Please give further details here</u></b> (please read guidance note 3)		
Tue					
Wed			<b><u>State any seasonal variations for the playing of recorded music</u></b> (please read guidance note 4)		
Thur					
Fri			<b><u>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</u></b> (please read guidance note 5)		
Sat					
Sun					

**G**

<b>Performances of dance</b> Standard days and timings (please read guidance note 6)			<b><u>Will the performance of dance take place indoors or outdoors or both – please tick</u></b> (please read guidance note 2)	Indoors	<input type="checkbox"/>
				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
<b>Day</b>	<b>Start</b>	<b>Finish</b>	<b><u>Please give further details here</u></b> (please read guidance note 3)		
Mon					
Tue			<b><u>State any seasonal variations for the performance of dance</u></b> (please read guidance note 4)		
Wed					
Thur			<b><u>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</u></b> (please read guidance note 5)		
Fri					
Sat					
Sun					

**H**

<p><b>Anything of a similar description to that falling within (e), (f) or (g)</b>                  Standard days and timings                  (please read guidance note 6)</p>			<p>Please give a description of the type of entertainment you will be providing</p>		
Day	Start	Finish	<p><b><u>Will this entertainment take place indoors or outdoors or both – please tick</u></b> (please read guidance note 2)</p>	Indoors	<input type="checkbox"/>
Mon				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Tue			<p><b><u>Please give further details here</u></b> (please read guidance note 3)</p>		
Wed					
Thur			<p><b><u>State any seasonal variations for entertainment of a similar description to that falling within (e), (f) or (g)</u></b> (please read guidance note 4)</p>		
Fri					
Sat			<p><b><u>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</u></b>                  (please read guidance note 5)</p>		
Sun					

**I**





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 type="checkbox"/>
Day	Start	Finish		Outdoors	<input type="checkbox"/>
Mon			<b><u>Please give further details here</u></b> (please read guidance note 3)	Both	<input type="checkbox"/>
Tue					
Wed			<b><u>State any seasonal variations for the provision of late night refreshment</u></b> (please read guidance note 4)		
Thur					
Fri			<b><u>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</u></b> (please read guidance note 5)		
Sat					
Sun					



J

<b>Supply of alcohol</b> Standard days and timings (please read guidance note 6)			<b>Will the supply of alcohol be for consumption – please tick</b> (please read guidance note 7)	On the premises	<input type="checkbox"/>
				Off the premises	<input type="checkbox"/>
				Both	<input checked="" type="checkbox"/>
<b>Day</b>	<b>Start</b>	<b>Finish</b>	<b>State any seasonal variations for the supply of alcohol</b> (please read guidance note 4)		
Mon	11.00	19.00			
Tue	11.00	19.00			
Wed	11.00	19.00			
Thur	11.00	19.00			
Fri	10.00	20.00			
Sat	09.00	18.00			
Sun	11.00	17.00	<b>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</b> (please read guidance note 5)		
We plan to hold tutored wine tastings which will be operated on a ticked or invite-only basis. Initially these will be held one evening a month between the hours of 18.00 – 21.00. We may look to increase frequency to eg. once a week between the hours of 18.00 – 21.00 if there is demand.					

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

<b>Name</b> Amanda Thompson	
<b>Address</b> 	
<b>Postcode</b>	
<b>Personal licence number (if known)</b> 	
<b>Issuing licensing authority (if known)</b> 	

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

<b>Hours premises are open to the public</b> Standard days and timings (please read guidance note 6)			<b>State any seasonal variations</b> (please read guidance note 4) N/A
<b>Day</b>	<b>Start</b>	<b>Finish</b>	<p><b>Non standard timings. Where you intend the premises to be open to the public at different times from those listed in the column on the left, please list</b> (please read guidance note 5)</p> <p>We plan to hold tutored wine tastings which will be operated on a ticked or invite-only basis. Initially these will be held one evening a month between the hours of 18.00 – 21.00. We may look to increase frequency to eg. once a week between the hours of 18.00 – 21.00 if there is demand.</p>
Mon	11.00	19.00	
Tue	11.00	19.00	
Wed	11.00	19.00	
Thur	11.00	19.00	
Fri	10.00	20.00	
Sat	09.00	18.00	
Sun	11.00	17.00	

**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)**

Having read Islington's Statement of Licensing Policy, I understand that our shop is located within a saturation area/cumulative impact area, however, I will explain below the reasons why we will not contribute to the cumulative impact of problems associated with licensed premises in the area.

Our shop has been trading for over a year and we have built up a core of regular customers. They are predominantly affluent over-25 year olds, many of whom are regulars at our next door restaurant, who shop with us to source high-quality, seasonal, artisanal food produce. We would like to increase the range of our shop offer to this same customer base by selling a range of fine wines, mainly bio-dynamic, and or made by small producers, along with locally produced craft beers and artisan ciders, carefully sourced by the business owners to complement our existing range of Quality Chop House food products. All of the alcohol that we would sell (other than at tutored wine tasting events), would be consumed by our customers at home, as is the case with wine that is currently sold for take-away by the bottle from our restaurant.

In terms of alcohol to be consumed on the premises, this will be limited to tutored wine tastings (initially held monthly, and potentially held more frequently eg. weekly, if there is demand). These tutored wine tasting events will be either be ticketed or invite-only, and limited to a maximum of 20 people.

Our primary shop offer will remain food products, we expect our alcohol wine sales to represent a small proportion of our sales, and we propose to operate only within the hours specified in Licensing Policy 8. We cannot see how this offer will in any way contribute to the cumulative impact of local problems of crime and disorder, public safety, public nuisance or harm to children in the area. We will actively promote the four licensing objectives by:

- actively discouraging the sale of alcohol to minors
- maintaining our existing customer base (mainly affluent over-25 year olds) by continuing our current offer of quality food produce
- continuing an almost entirely day-time only operating schedule and off-sales only (the only except to this being tutored wine tasting events) to avoid creating noise, environmental pollution or public nuisance.

**b) The prevention of crime and disorder**

We would like to offer alcohol for home consumption to our existing customer base, to compliment our shop's existing range of Quality Chop House food products.

In accordance with Licensing Policy 13, we will limit the range of products we will sell. Specifically, we would not sell super strength beer, strong ciders or alcho-pops, rather we will focus on fine and speciality wines, beers and ciders with an emphasis on provenance, quality and small-scale artisanal producers.

We will adhere to the Challenge 25 scheme. Staff will be trained to request proof of age from any customer appearing under the age of 25. Alcohol will be largely for off-sales so we do not anticipate selling to any intoxicated persons, but staff will also be trained to refuse sale in these circumstances.

We also propose to sell all take away alcohol wrapped in tissue paper and then placed in sealed branded bags to reinforce the principle that our products are not for consumption in public areas, but to be consumed at home to compliment our food products alongside which they will be sold.

We plan to have monthly (or perhaps weekly) tutored wine tastings, these are the only occasions when alcohol will be sold for consumption on the premises. These events will be ticketed, or invite-only, lead by a sommelier or wine expert, and the quantities of wine served will be small tasting measures of approximately 25ml.

In accordance with Licensing Policy 7, we will maintain our current operating hours, which means closing times of 8pm or earlier (except for occasional tutored wine tasting events, when we will be open until 9pm). We therefore do not envisage that the sale of alcohol from our shop will contribute to problems of crime and anti social behavior in the area.

#### **c) Public safety**

Other than at tutored wine tastings, all alcohol sold in the shop will be for consumption off the premises, at home, and as such should not contribute to problems associated with public safety.

We have a contract in place with specialist Health and Safety advisors Food Alert. In conjunction with Food Alert we have established and maintained rigorous schedules of internal auditing of health and safety and fire safety, and we adhere to the highest standards. Our shop is furnished with an adequate and appropriate supply of first aid and fire safety equipment and materials available on the premises at all times. We have at least one suitably trained first-aider on duty when the public are present.

Our shop was designed and decorated to a high specification just over a year ago, the premises are well appointed, maintained, and illuminated. Since opening, the shop has operated for over a year without presenting any problems to public safety, and the addition of alcohol to our product range won't change our style of operation in any way that will contribute to problems associated with public safety.

d) The prevention of public nuisance

Other than at tutored wine tastings, all alcohol sold from the shop would be for consumption off of the premises, at home, to compliment our existing range of quality food produce. We therefore do not envisage that the supply of alcohol from our shop will contribute to problems of public nuisance such as littering, noise nuisance, fighting, vandalism and obstruction of the public highway.

In accordance with Licensing Policy 19, deliveries would continue to be made within opening hours as they already are, and as such there would be no noise or vibrations which could cause nuisance to nearby properties. In accordance with Licensing Policy 7, we will maintain our current operating hours, which means closing times of 8pm or earlier (other than tutored wine tastings which will end at 9pm), so we will not cause problems associated with increased noise levels for local residents.

All recycling (including glass bottles) is collected daily at around 11am, so this will not contribute to problems associated with noise nuisance for local residents, although as the majority of alcohol will be sold for consumption at home, we do not envisage a significant increase in the amount of glass recycling collected anyway.

The sale of alcohol will be complementing our existing range of products and is intended for consumption at home, not in public places. As such, we will not contribute to problems associated with refuse and litter.

e) The protection of children from harm

Islington's Statement of Licensing Policy, outlines the evidence from the 2012 Caledonian Community Alcohol Partnership (CAP) area of the borough that showed that that over 40% off-licences sold to underage children. In order to ensure that we assist with the protection of children from harm, we will adhere to the Challenge 25 scheme and the BII National Standards Proof of Age Scheme.

Our shop staff will be trained to request accredited proof of age cards - e.g. Citizencard, a Passport, or UK Driving Licence bearing the photograph and date of birth of the bearer - from any customer appearing under the age of 25 before selling alcohol to them. All staff will be required to sign training certificates to confirm that they have understood the training, and we shall keep records of training and instruction given to staff.

We will regularly monitor staff to check how they are dealing with young people who ask for alcohol.

Our staff will keep records of all refusals to sell to young people in a refusals log. The refusals log will be checked and signed monthly by the designated premises supervisor. The refusals log will be made available for inspection by the licensing team, police or trading standards.

In accordance with Licensing Policy 13, we will limit the range of products we will sell. Specifically, we would not sell super strength beer, strong ciders or alcho-pops that may be attractive to children, rather we will focus on fine and speciality wines, beers and ciders with an emphasis on provenance, quality and small-scale artisanal producers.

We envisage that the introduction of alcohol to our product range will not change the nature of our existing customer base who are predominantly high-earning locals over the age of 25, who already have the option to buy bottles of wine to take home from our restaurant next door.

**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.**

**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	
Date	27 March 2015
Capacity	

**For joint applications, signature of 2<sup>nd</sup> applicant or 2<sup>nd</sup> 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	27 March 2015
Capacity	

Contact name (where not previously given) and postal address for correspondence associated with this application (please read guidance note 13) Miranda Cavanagh The Quality Chop House 92 - 94 Farringdon Road			
Post town	London	Postcode	EC1R 3EA
Telephone number (if any)	020 7278 1452		
If you would prefer us to correspond with you by e-mail, your e-mail address (optional) [REDACTED]			

### 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.

Our staff will keep records of all refusals to sell to young people in a refusals log. The refusals log will be checked and signed monthly by the designated premises supervisor. The refusals log will be made available for inspection by the licensing team, police or trading standards.

In accordance with Licensing Policy 13, we will limit the range of products we will sell. Specifically, we would not sell super strength beer, strong ciders or alcho-pops that may be attractive to children, rather we will focus on fine and speciality wines, beers and ciders with an emphasis on provenance, quality and small-scale artisanal producers.

We envisage that the introduction of alcohol to our product range will not change the nature of our existing customer base who are predominantly high-earning locals over the age of 25, who already have the option to buy bottles of wine to take home from our restaurant next door.

**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.**

**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	<i>M. Gamm...</i>
Date	27 March 2015
Capacity	<i>Applicant.</i>

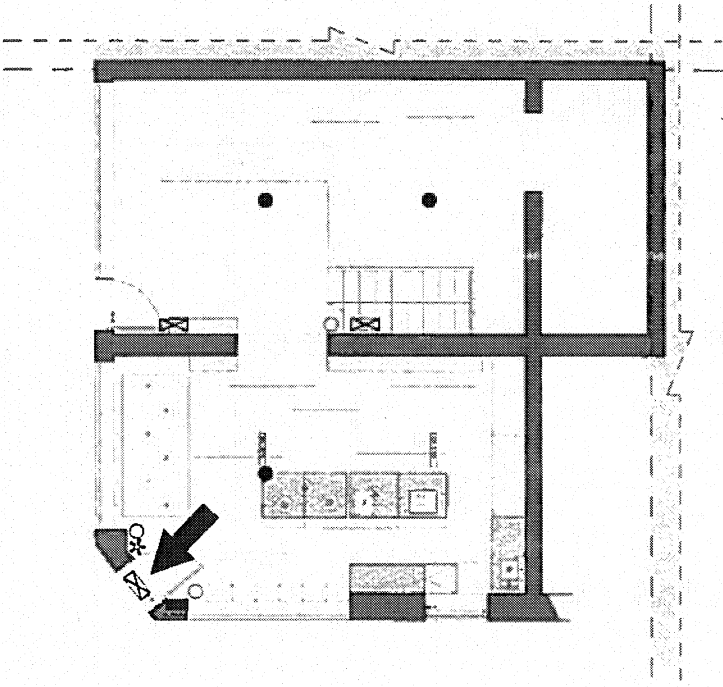
For joint applications, signature of 2<sup>nd</sup> applicant or 2<sup>nd</sup> applicant's solicitor or other authorised agent (please read guidance note 12). If signing on behalf of the applicant, please state in what capacity.

Signature	
-----------	--

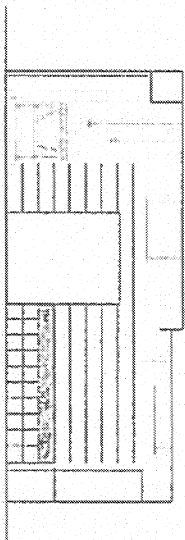


# Key

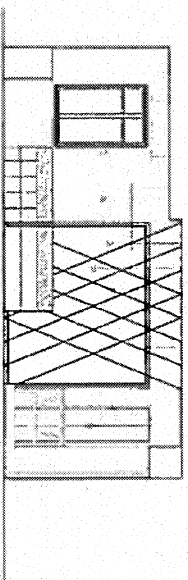
- Fire extinguishers
- Fire alarm panel
- ⊠ Emergency light
- ➔ Emergency exit route
- Smoke detector
- \* Break glass point



PROPOSED GROUND FLOOR PLAN 1:100 @ A3



PROPOSED INTERNAL ELEVATION 01 1:100 @ A3



PROPOSED INTERNAL ELEVATION 02 1:100 @ A3

**FR4**  
**HER**

1. The drawings are prepared by the Architect and are to be used for the purposes stated only. They are not to be used for any other purpose without the written consent of the Architect.

2. The drawings are prepared on the basis of the information provided to the Architect and are not to be used for any other purpose without the written consent of the Architect.

3. The drawings are prepared on the basis of the information provided to the Architect and are not to be used for any other purpose without the written consent of the Architect.

4. The drawings are prepared on the basis of the information provided to the Architect and are not to be used for any other purpose without the written consent of the Architect.

Rev	Description	Date
001	Issue for Construction	14.11.2013

**1332 Shipyard**  
 Josephine Street  
 88-94 Farringdon Road  
 London EC1H 3EA

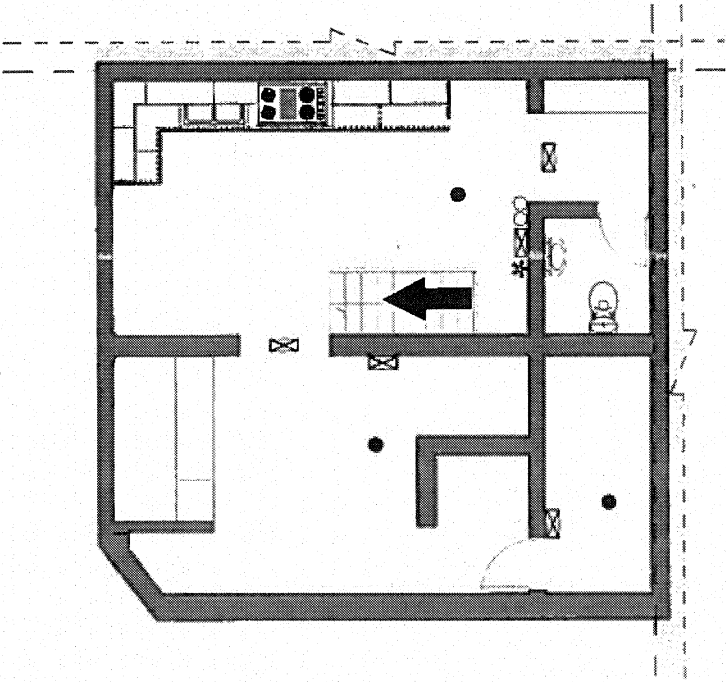
**FR4**  
**HER**

Project: Construction Drawings  
 Proposed Ground Floor Plan

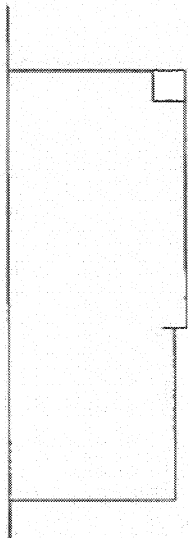
Client:	CC	Architect:	JF
Contract:	Construction	Scale:	1:100 @ A3
Revision:	001	Date:	14.11.2013

# Key

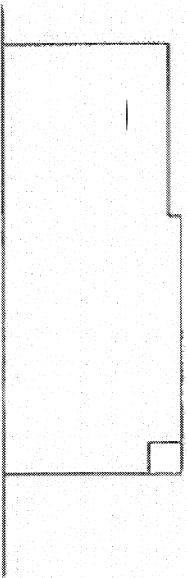
- Fire extinguishers
- Fire alarm panel
- ⊗ Emergency light
- ➔ Emergency exit route
- Smoke detector
- \* Break glass point



PROPOSED BASEMENT FLOOR PLAN 1:100 @ A3



PROPOSED INTERNAL ELEVATION 01 1:100 @ A3



PROPOSED INTERNAL ELEVATION 02 1:100 @ A3

**1** This drawing is to be read in conjunction with the other drawings of the project. It is the responsibility of the client to ensure that the drawings are used in accordance with their intended purpose. The client is advised to consult the architect or engineer for any further information or clarification.

**2** This drawing is a preliminary drawing and is subject to change without notice. It is not to be used for construction or other purposes without the written consent of the architect or engineer.

**3** The architect or engineer is not responsible for any errors or omissions in this drawing. The client is advised to verify all dimensions and details before construction.

**4** This drawing is the property of the architect or engineer and is not to be reproduced or distributed without their written consent.

NO.	REVISION	DATE	BY	APPROVED
1	ISSUE FOR TENDERS	14.11.2013	JF	JF

Project: 1332 Shop fitting  
 Architect: Josephine Stead  
 Address: 88-94 Farringdon Road  
 London EC1R 3EA

**FRA**  
**HER**

Project: Construction Drawings  
 Title: Proposed Basement Floor Plan  
 Scale: 1:100 @ A3  
 Date: 14.11.2013

Author: CC	Checker: JF
Drawn: CC	Approved: JF

**Licensing Act 2003 representation pro-forma**

Should you wish to comment on the licence application please use this form to help you. Please feel free to attach additional sheets.

You do not have to make any comment, and comments may be made in support of as well as against the application, providing they refer to one or more of the licensing objectives (please see the guidance notes for further advice).

Premises Name and address:

The Quality Chop House, 88-90 Farringdon Road, Islington, London

Your Name:

[REDACTED]

Interest:

Resident

(E.g. resident, business, TRA Chair, Councillor, solicitor)

Your Address:

[REDACTED]

Email:

[REDACTED]

Telephone:

[REDACTED]

Please comment on the licensing objectives below relevant to your concerns or observations, you may also wish to include suggestions how your concerns could be addressed:

Our flat is located just above the shop and the insulation is very bad. We can hear everything going on in the shop. As soon as the staff arrives in the morning until closure we can hear the radio but also conversations very clearly from our bedroom and it would be a nightmare to have people consuming alcohol on the premises. It is a lady shop and the staff is nice but it is already annoying, especially on Saturday and Sunday mornings.


**Protection of Children from Harm**

**Public Safety**

I wish my identity to be kept anonymous: Yes / No

We will treat representations as anonymous where there is a genuine reason to do so; if you wish your name and address details to be withheld then please explain the reason:

Copies of this representation will be sent to the applicant, or their agent/solicitor, including name and address details (but other personal contact information such as telephone numbers and email addresses will be removed) unless you have specifically requested anonymity. Copies of this representation will be included in a report that will be available to the public and will be published on the internet; however the published on-line version of the report will have name and address details removed.

Signature: 

Date: 27/04/2015

**Please ensure name and address details completed above**

Return to: Licensing Service  
London Borough of Islington  
3<sup>rd</sup> Floor  
222 Upper Street  
London N1 1XR  
or send by email to: [licensing@islington.gov.uk](mailto:licensing@islington.gov.uk)

Rep 2

**Gallacher, Simon**

---

**From:** [REDACTED]  
**Sent:** 27 April 2015 21:02  
**To:** Licensing  
**Subject:** Fwd: Licensing Act 2003 - representation pro-forma

Resending the email below as it was originally sent to the wrong email address.

----- Forwarded message -----

**From:** [REDACTED] <[REDACTED]>  
**Date:** 27 April 2015 at 20:57  
**Subject:** Fwd: Licensing Act 2003 - representation pro-forma  
**To:** [licensing@islington.go.uk](mailto:licensing@islington.go.uk)  
**Cc:** [REDACTED]

Hi,

Apologies for the delayed response as I realise that today is the deadline to provide our comments with regards to the licensing application for THE QUALITY CHOP HOUSE, 88-90 FARRINGDON ROAD, LONDON EC1R 3EA.

I am resident of the flat that is on the [REDACTED] who has sent you her comments already; please refer to her email and attachments below.

I share the same concerns with [REDACTED] with regards to the public nuisance that the consumption of alcohol on / off the premises of this particular shop could potentially lead.

I can also confirm that the insulation is very weak resulting in increased levels of noise originating from the shop downstairs/ the busy road. Any additional traffic on the shop on the ground floor and especially the consumption of alcohol on/off the premises could only deteriorate the situation and cause us unnecessary problems.

I would really appreciate if you seriously considered our feedback as believe that it is only fair for everybody to be able to find their peace in their home than be exposed to noise.

Best Regards,  
[REDACTED]  
[REDACTED]

> Message du 27/04/15 18:46  
> De :  
> A : [licensing@islington.gov.uk](mailto:licensing@islington.gov.uk)  
> Copie à :  
> Objet : Licensing Act 2003 - representation pro-forma

> Good afternoon,

> I hope this email finds you well.

> I would like to comment the application of The quality Chop House, 88-90 Farringdon Road, Islington, London.

> Our flat is located above the shop and the insolation is very bad and we can hear everything in the shop.

> As soon as the staff arrives in the morning until the closure...

> We can hear the radio but also the conversations very clearly from our bedroom and it would be a nightmare to have some people consuming alcohol on the premises.

> It is a lovely shop and the staff is very nice but it is already annoying, expecially on Saturday and Sunday mornings.

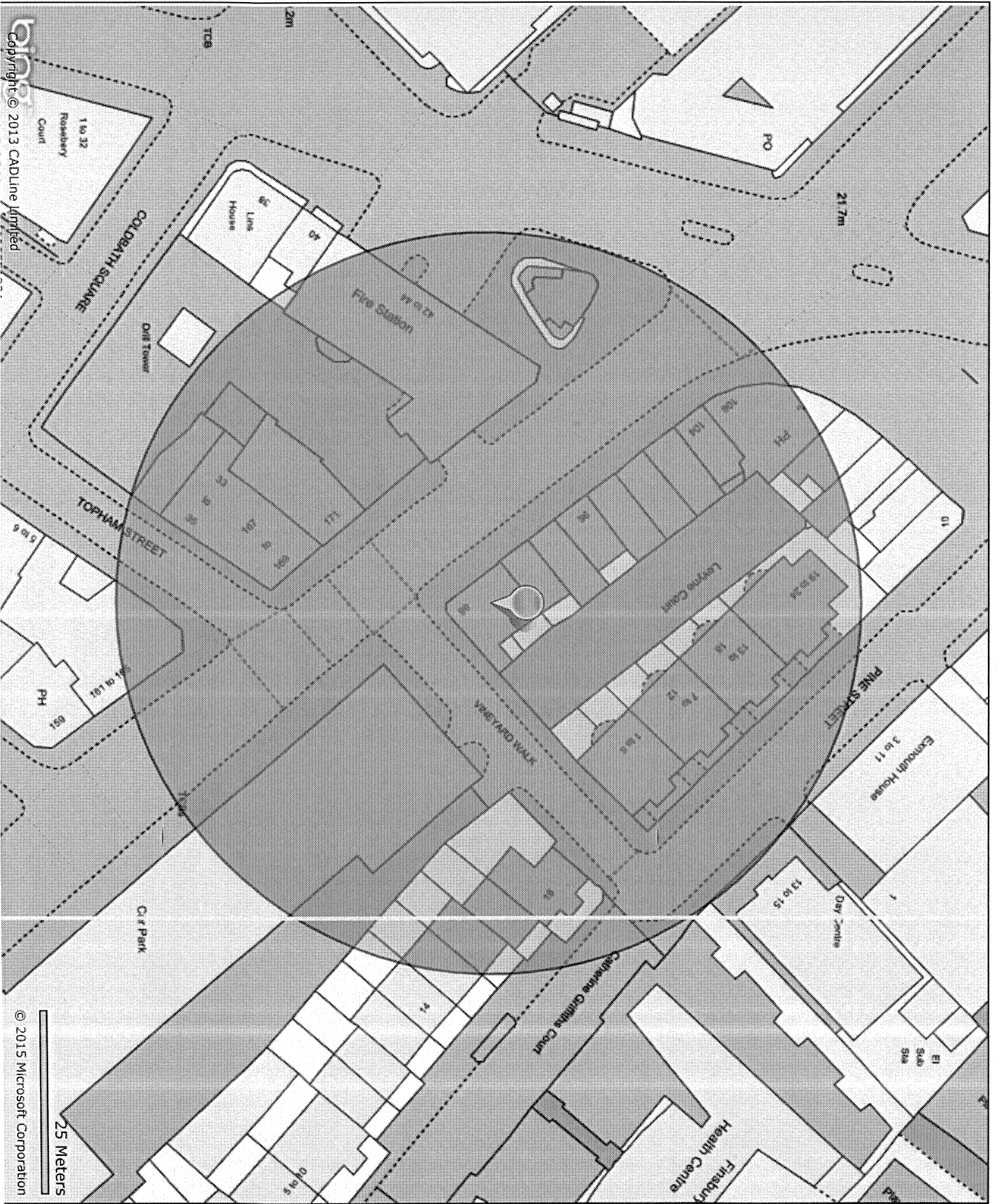
> Please feel free to come back to me if you need anything.

> Thank you very much for your understanding.

> Kind regards,



1. Consumption of alcohol on the premises shall be limited to tutored wine tastings which will be operated on a ticketed or invite only basis, between the hours of 18:00 and 21:00 and limited to a maximum of 20 persons. Wine shall be served in small measures only of approximately 25ml.
2. "Super strength" beer, strong cider and "alcho-pops" shall not be sold at the premises.
3. The Challenge 25 scheme shall be implemented at the premises. All staff shall be trained to request accredited proof of age cards – e.g. Citizencard, a Passport, or UK Driving Licence bearing the photograph and date of birth of the bearer - from any customer appearing under the age of 25 years before selling them alcohol. All staff shall be required to sign training certificates to confirm that they have understood the training and we shall keep records of training and instruction given to staff.
4. The licensee/management shall regularly monitor staff to check how they are dealing with young people who ask for alcohol.
5. Staff shall maintain records of all refusals to sell alcohol 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 team.
6. Staff shall be trained not to sell alcohol to intoxicated persons.
7. Alcohol sold for consumption off the premises shall be wrapped and placed in sealed branded bags.
8. A rigorous system for auditing health and safety and fire safety shall be maintained at the premises.
9. An appropriate level of first aid and fire safety equipment shall be maintained at the premises.
10. At least one suitably trained first aider shall be on duty when the public are present.
11. Deliveries and recycling collections (including glass bottles) shall only take place during opening hours.



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**Title : Quality  
Chophouse**

Islington Borough  
Boundary

**Printed by :**  
RO RO

**Printed at :**  
29-04-2015