

437 Wilmslow Rd Operating Schedule

Applicant Name: PREMIERFOODANDBEVERAGECOMPANY LIMITED

Applicant Address: 37 Teal Court, Blackpool, FY3 8FT

Premises Address: 437 Wilmslow Rd, Manchester M20 4NW

Premises Name: TBC

Concept: All – Day Brasserie

Operating Hours:

Monday: 10:00 – 23:00

Tuesday: 10:00 – 23:00

Wednesday: 10:00 – 23:00

Thursday: 10:00 – 23:00

Friday: 10:00 – 23:00

Saturday: 10:00 – 23:00

Sunday: 12:00 – 23:00

We would then have a 30-minute window for guests to leave the premises.

Off-site sales: We will not serve any alcohol for off the premises.

CONDITIONS RELATING TO THE PREVENTION OF CRIME AND DISORDER

DOOR SUPERVISORS

1. We will carry out a risk assessment to ascertain when door supervisors are required to achieve the following objectives.
 - Prevent the admission and ensure the departure from the premises of any intoxicated or disorderly persons.
 - To ensure the safety of staff and guests
 - To record any refusals and maintain paperwork and capacity
2. We will ensure that we use an appropriate company to provide our door supervisors and all door supervisors are registered with the Security Industry Authority.
3. We will employ one door supervisor in the role of 'Head Door Supervisor' to ensure all paperwork is completed and the door team is managed by an experienced professional.

CCTV & COMMUNICATION

1. We will install CCTV equipment inside/outside the premises and ensure regular maintenance is carried out on the equipment.
2. CCTV will be set to record 24hrs a day and will be available to download for a minimum of 28 days.
3. We will put up notices to inform guests that we are using CCTV in the premises.
4. All management will be fully trained on how to use the CCTV system and be able to download footage when required.
5. CCTV will be of sufficient quality, so footage is clear.

RESTRICTIONS ON DRINKING AREAS

1. We will ensure that the consumption of alcohol is restricted to the areas identified on the plan attached to the operating schedule.
2. Drinks in the restaurant area will be made through table service
3. Drinks in the bar area will also be mainly table service however it will be possible to walk up to the bar to order a drink.

CAPACITY LIMITS

1. We will ensure that the maximum occupancy of the licensed premises is restricted at any one time to 250 guests.
2. We will provide Door Supervisors at busy times to ensure that the capacity limit is enforced.

RESPONSIBLE SALE OF ALCOHOL

1. We will ensure all staff members are over 18 and are authorised to sell alcohol by the Designated Premises Supervisor.
2. All staff prior to starting work with us will complete a responsible service of alcohol online course. Refresher trainings will be conducted every 6 months. The training will cover the following areas
 - Preventing underage sales
 - Preventing drunkenness
 - Managing and resolving conflict
 - Compliance with licensing conditions
 - Identification and refusal of underage sales
3. A challenge 25 policy will be implemented on site to restrict underage sales.
4. Refusal log will be used to record any refused sales by the duty managers.
5. We will join the Withington Pub Watch scheme.

CONDITIONS RELATING TO PUBLIC SAFETY

ESCAPE ROUTES

1. We will ensure escape routes and exits, including external exits are maintained and not obstructed.
2. We will make sure that all exit doors are easily openable and do not require the use of a key whilst operating.
3. We make sure fire doors are maintained effectively and are self-closing and not held open.
4. We will make sure that fire resisting doors, cupboards are kept locked shut.

RISK OF FIRE

1. Full fire risk assessment to be conducted before opening.
2. All staff will undergo fire awareness training during induction period.
3. Weekly fire alarm tests will be conducted by duty managers.
4. Fire escape routes will be clearly visible.

LIGHTING

1. Emergency lighting will be installed and regularly maintained.
2. We will make sure that all Fire safety signs are adequately illuminated.
3. We will not alter the Emergency lighting without prior notification to the Licensing Authority.

FIRST AID

1. We will make sure that adequate and appropriate supply of first aid equipment and materials are available on the premises.
2. Duty managers will be trained on basic first aid.
3. An Accident book will be stored on the premises and Management will be trained on how to fill out the accident book.

SAFETY CERTIFICATES

1. We will make sure that the following systems are maintained and inspected by suitably qualified professionals in accordance with any British Standards. We will keep documents of any inspections.
 - Building Electrical Installation
 - Emergency Lighting System
 - Fire Panel Installation Certificate
 - Gas Installation Certificate
 - Fire Extinguishers Service Certificate

CONDITIONS RELATING TO THE PREVENTION OF PUBLIC NUISANCE

NOISE AND VIBRATIONS

1. We will ensure a full acoustic survey will be conducted up on completion of the build to ensure noise and vibrations are at an acceptable level. The survey will be kept on file for the relevant authorities to view.
2. We will make sure that doors and windows are kept closed except for ingress and egress to reduce noise nuisance from the premises.
3. Our designated outside area will be closed at 22:00 hours to ensure noise is kept to a minimum for our neighbours.
4. We will not play music in our outside area after 22:00 hours and we will always keep it as background music.
5. We will ensure that any ventilation system has suitable sound attenuation.
6. It will be the Management's responsibility to manage sound levels during service and ensure we maintain it at appropriate levels.
7. We will ensure no glass is emptied into bins after 21:00 and not before 10:00 in the morning.

SMELLS

1. We will ensure our ventilation system is designed and positioned to comply with current local authority planning guidelines and away from neighbours.

LITTER

2. We will use an appropriate waste management company to collect our refuse and ensure bins waste is managed correctly and does not overflow.
3. Litter will be cleared regularly from the vicinity of the premises.

DISPERSAL POLICY

The purpose of this Dispersal Policy is to ensure, so far as it is possible, that minimum disturbance or nuisance is caused to our neighbours and to ensure that the operation of the premises makes the minimum impact upon the neighbourhood in relation to potential nuisance and anti-social behaviour. By ensuring that this Dispersal Policy document is brought to the attention of Management and Staff we will seek to encourage the efficient, controlled, and safe dispersal of our patrons.

1. Management and staff will assist with the orderly dispersal of patrons.
2. Staff Members (including door personnel when employed) will advise patrons to leave the premises quickly and quietly out of respect for our neighbours.
3. Notices will be displayed requesting our customers to leave quietly and in an orderly manner out of consideration to neighbours and their attention will be drawn to these notices by members of staff.
4. We will ensure the removal of all bottles and drinking receptacles from any patron before exiting the premises.
5. We will actively discourage our customers from assembling outside the premises at the end of the evening.

CONDITIONS RELATING TO THE PROTECTION OF CHILDREN FROM HARM

1. We will operate a challenge 25 policy to restrict any underage drinking on the premises.
2. All attempts of an underage person attempting to purchase alcohol will be recorded in the refusals log, this will be checked by the Designated Premises Supervisor on regular intervals to ensure the refusal log has been used.
3. All staff and management will undergo training in how to deal with under-age attempts of purchasing alcohol and will be refreshed every 6 months.
4. All children must be always accompanied by an adult.
5. No children will be allowed in the bar area after 20:00, however children will be allowed into the restaurant.
6. Floor staff will regularly check the premises to ensure underage drinking is not taking place.