

20/10/2016

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

Ref No. 701922

Name of Applicant

Please enter the name(s) who is applying for a premises licence under section 17 of the Licensing Act 2003 and am making this application to you as the relevant licensing authority in accordance with section 12 of the Licensing Act 2003

	Nicholas James Boland
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Premises Details

Non-domestic rateable value of premises in order to see your rateable value click here (opens in new window)

£	£33,001
	Band D and E only applies to premises which uses exclusively or primarily for the supply of alcohol for consumption on the premises

Postal address of premises or, if none, ordnance survey map reference or description

Address Line 1	Land Adjacent to Artworks
Address Line 2	
Town	Elephant and Castle
County	
Post code	SE17 1AY
Ordnance survey map reference	
Description of the location	
Telephone number	07753689132

Applicant Details

Please select the capacity in which you are applying to convert your existing licence

	a person other than an individual (limited company, partnership, etc)
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If you applying as an individual or non-individual please select one of the following:-

	I am making the application pursuant to a statutory function
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Other Applicants

Personal Details - First Entry

Name	The Lost Rivers Ltd
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Address - First Entry

Street number or building name	20
Street Description	Kersley Hall Road
Town	Radcliffe
County	Manchester
Post code	M26 1AT
Registered number (where applicable)	09820661
Description of applicant (for example, partnership, company, unincorporated association etc)	Limited Company

Contact Details - First Entry

Telephone number	
Email address	

Operating Schedule

When do you want the premises licence to start?

	14/11/2016
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If you wish the licence to be valid only for a limited period, when do you want it to end?

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General description of premises (see guidance note 1)

	A box park style multi use construction with main focuses being serving our craft beers, offering high quality food, providing entertainment suitable for all ages mainly in a modern circus style
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Please select the range of the number of people expected to attend the premises at any one time.

	Less than 5000
If 5,000 or more people are expected to attend the premises at any one time. Please state the number expected to attend	

Operating Schedule part 2

What licensable activities do you intend to carry on from the premises?

	(Please see sections 1 and 14 of the Licensing Act 2003 and schedule 1 and 2 to the Licensing Act 2003)
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Provision of regulated entertainment

	a) plays
	b) films
	e) live music
	f) recorded music
	g) performance of dance
	h) anything of a similar description to that falling within (e), (f) or (g)

Provision of late night refreshment

	i) Late night refreshment
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Supply of alcohol

	j) Supply of alcohol
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A - Plays

Will the performance of a play take place indoors or outdoors or both? (Please read guidance note 2)

	Both
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Please give further details here (Please read guidance note 3)

	Potential film showings for all ages.
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Standard days and timings for Plays (Please read guidance note 6)

Day	Start	Finish
Mon	10:00	17:00
	17:00	00:00
Tues	10:00	17:00
	17:00	00:00
Wed	10:00	17:00
	17:00	00:00
Thur	10:00	17:00
	17:00	00:00
Fri	10:00	17:00
	17:00	01:00
Sat	10:00	17:00
	17:00	01:00
Sun	10:00	17:00
	17:00	23:00

State any seasonal variations for performing plays (Please read guidance note 4)

	None
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Non standard timings. Where you intend to use the premises for the performance of plays at different times to those listed. (Please read guidance note 5)

	N/A
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B- Films

Will the exhibition of films take place indoors or outdoors or both? (Please read guidance note 2)

	Both
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Please give further details here (Please read guidance note 3)

	In the future we would like to option to show film footage
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Standard days and timings for Films (Please read guidance note 6)

Day	Start	Finish
Mon	10:00	17:00
	17:00	00:00
Tues	10:00	17:00

	17:00	00:00
Wed	10:00	17:00
	17:00	00:00
Thur	10:00	17:00
	17:00	00:00
Fri	10:00	17:00
	17:00	01:00
Sat	10:00	17:00
	17:00	01:00
Sun	10:00	17:00
	17:00	23:00

State any seasonal variations for the exhibition of films (Please read guidance note 4)

	None intended
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Non standard timings. Where you intend to use the premises for the exhibition of films at different times to those listed. (Please read guidance note 5)

	None intended
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E - Live Music

Will the performance of live music take place indoors or outdoors or both? (Please read guidance note 2)

	Both
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Please give further details here (Please read guidance note 3)

	We hope to support local emerging music talent
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Standard days and timings for Live Music (Please read guidance note 6)

Day	Start	Finish
Mon	10:00	17:00
	17:00	00:00
Tues	10:00	17:00
	17:00	00:00
Wed	10:00	17:00
	17:00	00:00
Thur	10:00	17:00
	17:00	00:00
Fri	10:00	17:00

	17:00	01:00
Sat	10:00	17:00
	17:00	01:00
Sun	10:00	17:00
	17:00	23:00

State any seasonal variations for the performance of live music (Please read guidance note 4)

	None planned
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Non standard timings. Where you intend to use the premises for the performance of live music at different times to those listed. (Please read guidance note 5)

	None planned
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F - Recorded Music

Will the playing of recorded music take place indoors or outdoors or both? (Please read guidance note 2)

	Both
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Please give further details here (Please read guidance note 3)

	Mainly background music if there is no live entertainment on at the time, to add to the atmosphere
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Standard days and timings for Recorded Music (Please read guidance note 6)

Day	Start	Finish
Mon	10:00	17:00
	17:00	00:00
Tues	10:00	17:00
	17:00	00:00
Wed	10:00	17:00
	17:00	00:00
Thur	10:00	17:00
	17:00	00:00
Fri	10:00	17:00
	17:00	01:00
Sat	10:00	17:00
	17:00	01:00
Sun	10:00	17:00
	17:00	23:00

State any seasonal variations for playing recorded music (Please read guidance note 4)

	none planned
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Non standard timings. Where you intend to use the premises for the playing of recorded music entertainment at different times to those listed. (Please read guidance note 5)

	none planned
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G - Performances of Dance

Will the performances of dance take place indoors or outdoors or both? (Please read guidance note 2)

	Both
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Please give further details here (Please read guidance note 3)

	We hope to provide dance performances as entertainment ranging from kids productions during the school holidays to potential shows in the evenings
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Standard days and timings for Performance of dance (Please read guidance note 6)

Day	Start	Finish
Mon	10:00	17:00
	17:00	00:00
Tues	10:00	17:00
	17:00	00:00
Wed	10:00	17:00
	17:00	00:00
Thur	10:00	17:00
	17:00	00:00
Fri	10:00	17:00
	17:00	01:00
Sat	10:00	17:00
	17:00	01:00
Sun	10:00	17:00
	17:00	23:00

State any seasonal variations for the performance of dance (Please read guidance note 4)

	none planned
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Non standard timings. Where you intend to use the premises for the performance of dance entertainment at

different times to those listed. (Please read guidance note 5)

	none planned
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H - Anything of a similar description to that falling within (e), (f) or (g)

Please give a description of the type of entertainment you will be providing

	Unknown as of yet. We anticipate the previous activities to cover the extent of the entertainment
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Will the entertainment take place indoors or outdoors or both? (Please read guidance note 2)

	Both
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Please give further details here (Please read guidance note 3)

	Unknown as of yet but only similar to the previous entertainment
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Standard days and timings for Anything of a similar description to that falling within (e), (f) or (g) (Please read guidance note 6)

Day	Start	Finish
Mon	10:00	17:00
	17:00	00:00
Tues	10:00	17:00
	17:00	00:00
Wed	10:00	17:00
	17:00	00:00
Thur	10:00	17:00
	17:00	00:00
Fri	10:00	17:00
	17:00	01:00
Sat	10:00	17:00
	17:00	01:00
Sun	10:00	17:00
	17:00	23:00

State any seasonal variations for entertainment of a similar description to that falling within (e), (f) or (g) (Please read guidance note 4)

	none expected
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Non standard timings. Where you intend to use the premises for the entertainment of similar description to that falling within (e), (f) or (g) at different times to those listed. (Please read guidance note 5)

	none expected
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I - Late Night Refreshment

Will the provision of late night refreshment take place indoors or outdoors or both? (Please read guidance note 2)

	Both
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Please give further details here (Please read guidance note 3)

	Just being able to provide food whilst people maybe drinking
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Standard days & timings for Late night refreshment (Late night start time is from 23.00, see guidance notes 6)

Day	Start	Finish
Mon	23:00	00:00
Tues	23:00	00:00
Wed	23:00	00:00
Thur	23:00	00:00
Fri	23:00	01:00
Sat	23:00	01:00
Sun		

State any seasonal variations for the provision of late night refreshment (Please read guidance note 4)

	none expected
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Non standard timings. Where you intend to use the premises for the provision of late night refreshment at different times, to those listed. Please list, (Please read guidance note 5)

	none expected
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J - Supply of Alcohol

Will the supply of alcohol be for consumption (Please read guidance note 7)

	Both
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Standard days and timings for Supply of alcohol (Please read guidance note 6)

Day	Start	Finish
Mon	11:00	00:00
Tues	11:00	00:00
Wed	11:00	00:00
Thur	11:00	00:00
Fri	11:00	01:00
Sat	11:00	01:00
Sun	11:00	23:00

State any seasonal variations for the supply of alcohol (Please read guidance 4)

	none expected
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Non standard timings. Where you intend to use the premises for the supply of alcohol at different times to those listed. Please list, (Please read guidance note 5)

	none expected
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Please upload the consent form completed by the proposed premises supervisor

	F6E2D904-2CA6-4AA2-A7BC-B82AEE5D8934.pdf
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Premises Supervisor

Full name of proposed designated premises supervisor

First names	Nicholas James
Surname	Boland

Address of proposed designated premises supervisor

Street number or Building name	
Street Description	
Town	
County	
Post code	

Personal licence number of proposed designated premises supervisor, if any,

Personal licence number (if known)	
Issuing authority (if	Lambeth

known)	
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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)

	None.
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L - Hours premises are open to public

Hours premises are open to the public (standard timings Please read guidance note 6)

Day	Start	Finish
Mon	10:00	00:30
Tues	10:00	00:30
Wed	10:00	00:30
Thur	10:00	00:30
Fri	10:00	00:30
Sat	10:00	01:30
Sun	10:00	23:30

State any seasonal variations (Please read guidance note 4)

	none expected
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Non standard timings. Where you intend to use the premises to be open to the public at different times from those listed. Please list, (Please read guidance note 5)

	none expected
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M - Steps to promote four licencing objectives

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

	<p>Strong management controls and staff training so that they are fully aware of premises licence and what is required to meet the four licencing objectives</p> <ul style="list-style-type: none"> - no selling of alcohol to underage people - no drunk and disorderly behaviour on the premises - vigilant in preventing the use and / or sale of drugs - no violent or anti social behaviour - no hard to children
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b) the prevention of crime and disorder

	<ul style="list-style-type: none">- CCTV in and outside and sensitive areas- Security on site at all times, with numbers increasing as suitable to the size of crowd and the time of night- clear notices warning guests of theft- refusing service to drunk customers- no external solicitation outside or nearby- prevention and vigilance in illegal drug use- train staff in requesting guests to act respectfully
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c) public safety

	<ul style="list-style-type: none">- Internal and external lighting fixed to promote the objective- EH issues adhered to by trained staff- staff to be trained in underage checks, with a refusal log- log of incidents, inspections etc for any licencing officers- Well maintained FF&E, notices, heating, AC etc
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d) the prevention of public nuisance

	<ul style="list-style-type: none">- Noise prevention measures to address the public nuisance objective- Clear signage asking the guests to leave quietly and swiftly- Deliveries between 8am and 6pm only- Challenge 25 in operation and staff training in- Training log to be kept on the premises
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e) the protection of children from harm

	<ul style="list-style-type: none">- Photo ID only if suspected of attempted underage drinking
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Please upload a plan of the premises

	P02-Proposed-Site-Plan..pdf
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Please upload any additional information i.e. risk assessments

	additional-Elephant-info.docx
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Checklist

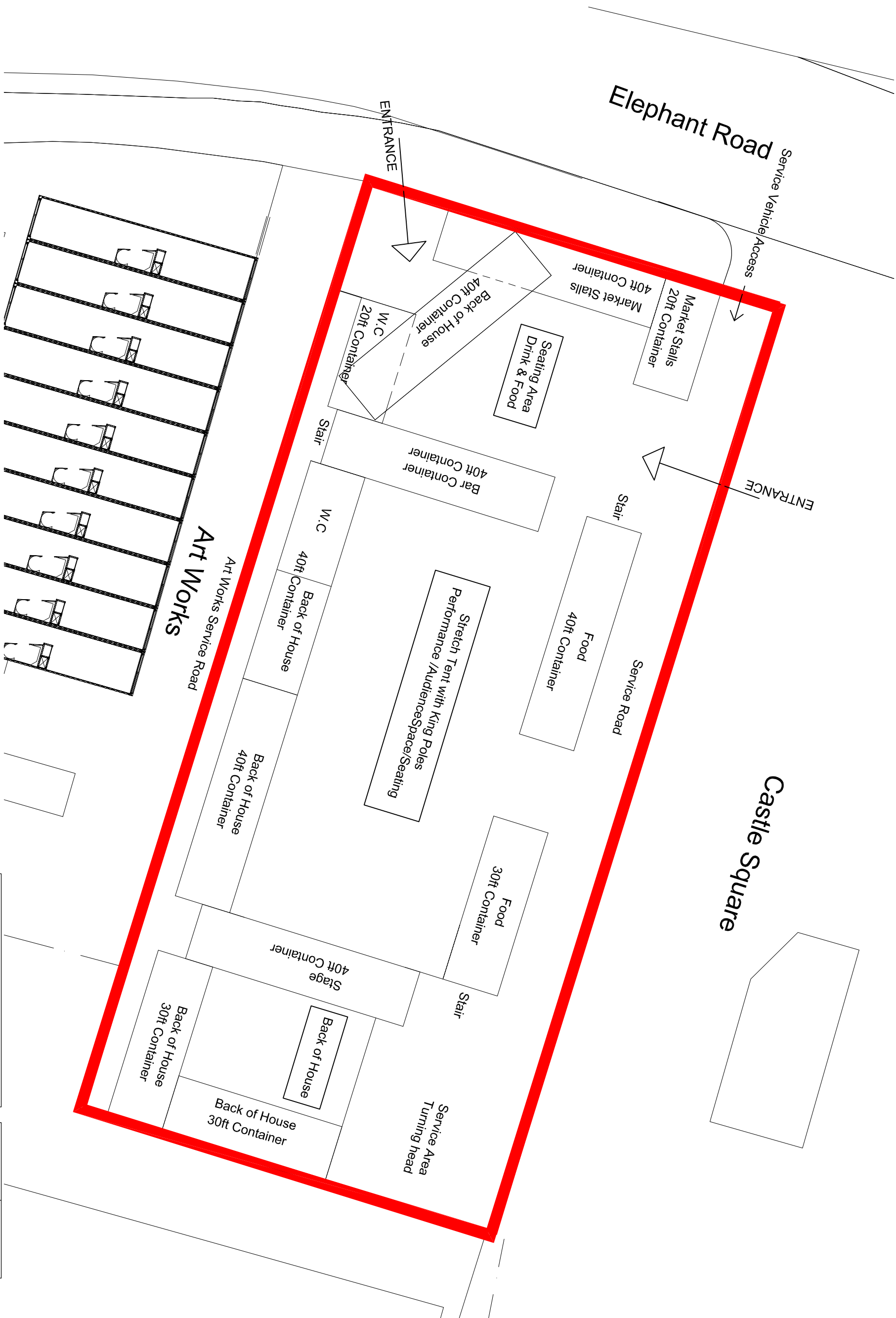
	I have enclosed the plan of the premises. I understand that I must now advertise my application. I understand that if I do not comply with the above requirements my application will be rejected.
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Declaration

I agree to the above statement

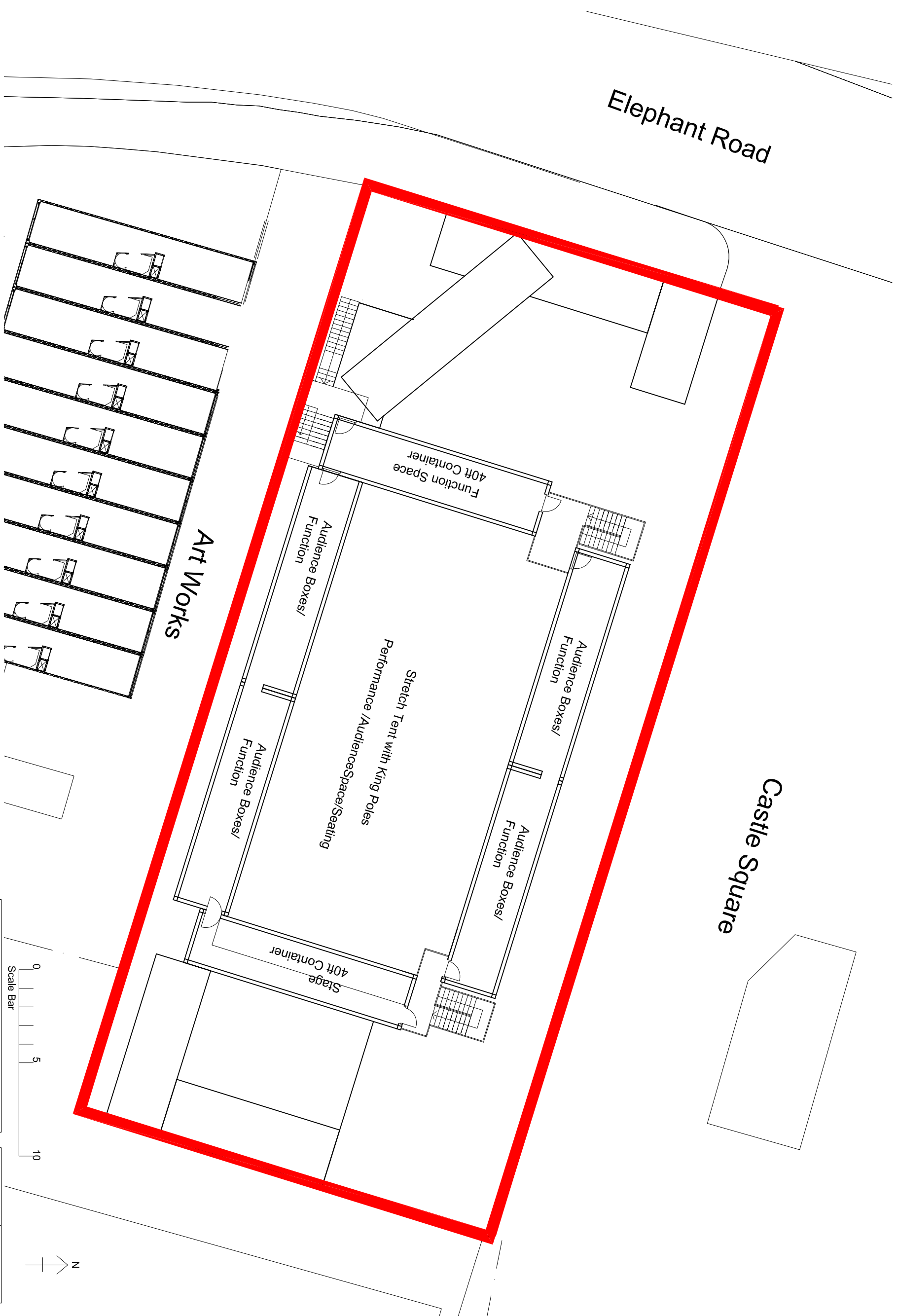
	I agree
PaymentDescription	, ,
AuthCode	517480
LicenceReference	LPA-94212-254
PaymentContactEmail	

The information you provide will be used fairly and lawfully and Southwark Council will not knowingly do anything which may lead to a breach of the Data Protection Act 1998.



project title	
Lost Rivers, Elephant	
drawing title	Proposed Site Plan

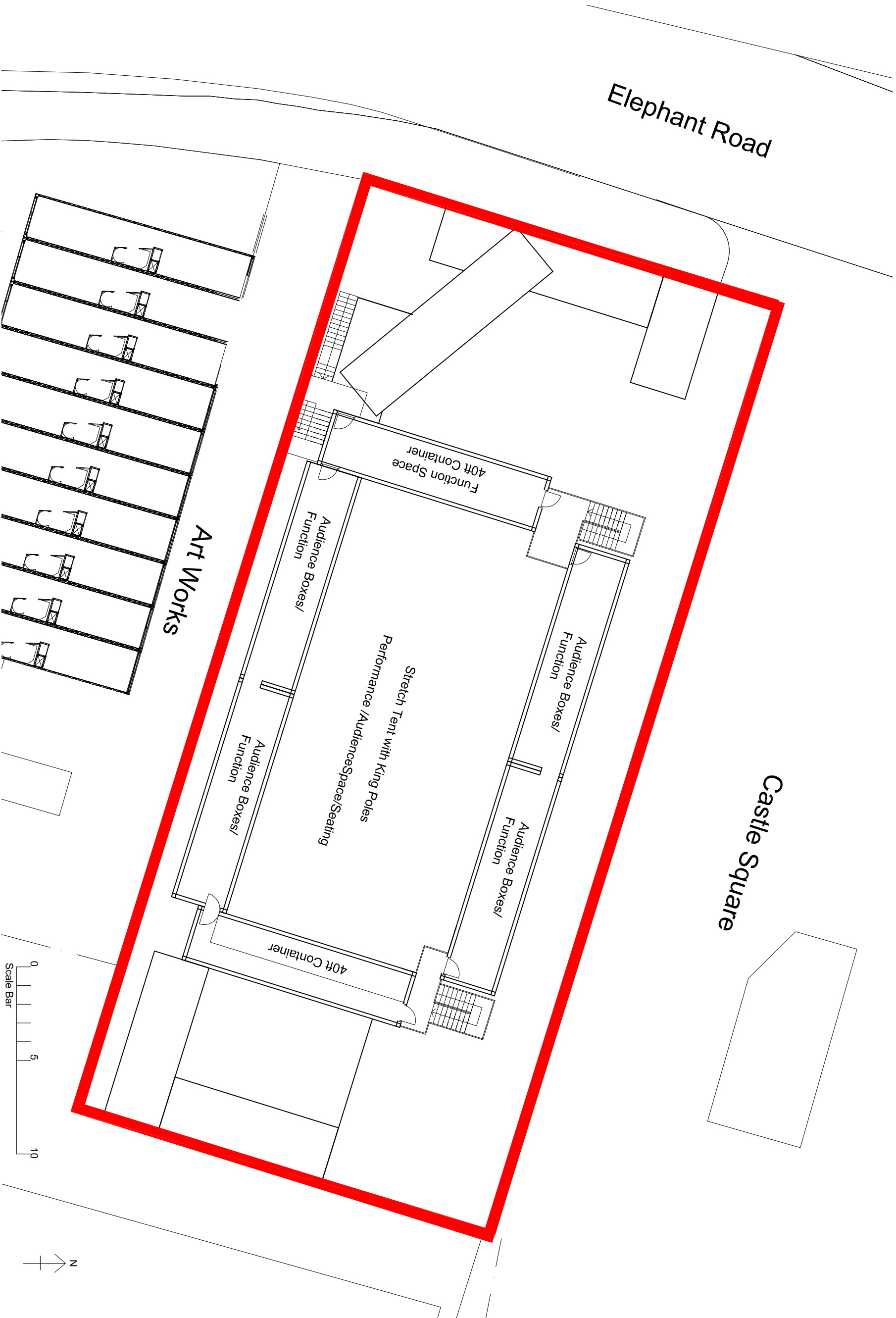
date		project no.	
10-2016		1625	
scale	1:200@A3	drawing no.	P02
status	Planning	revision no.	/



project title	
Lost Rivers, Elephant	
drawing title	
Proposed First Floor Plan	

date		project no.	
10-2016		1625	
scale		drawing no.	
1:200@A3		P04	
status		revision no.	
Planning		/	

Guy Walker Architects
New Olives
High Street
Uckfield
East Sussex
TN22 1QE
Tel: 0779 9061715



project title	
Lost Rivers, Elephant	
drawing title	
Proposed Second Floor Plan	

date		project no.	
10-2016		1625	
scale		drawing no.	
1:200@A3		P05	
status		revision no.	
Planning		/	

Guy Walker Architects
New Olives
High Street
Uckfield
East Sussex
TN22 1QE
Tel: 0779 9061715

Risk Assessment

Lost Rivers

Date: 20th October 2016

Lost Rivers Bar

Date: 20/10/2015

Risk Assessment

Hazard	Likelihood of risk	Level of Risk	Risk Control Measures	Management Review
Manual Handling				
Moving Equipment: Muscle strains Collisions Crushing Falls	Med	Med	Adequate training given and documented. Use of correct lifting techniques & lifting aids. Assistance with difficult / awkward items. Wearing protective gloves / safety shoes.	Ensure adequate training has been given to all employees and has been documented. Check availability of lifting aids.
Moving Chemicals: Muscle strains Collisions Crushing Falls Chemical Splashes	Low	Med	As above and wearing eye protection where necessary. Ensure containers are secure / leak free. Spillages cleared immediately.	Observe working practices regarding: a) Lifting techniques; b) Use of PPE; c) Spillage clearance procedures; d) Refuse removal.
Moving Refuse: Muscle strains Collisions	Med	Med	Check refuse bags, before lifting, for splits or sharp protrusions.	Are notices displayed requesting sharps / breakages not to be deposited in refuse

Crushing Falls Cuts			Ask clients not to deposit sharps into refuse bins. Use of correct lifting techniques & lifting aids. Assistance with difficult / awkward items. Wearing protective gloves / safety shoes.	bins? Ensure individuals tasked with manual handling are capable.
Movement of Heavy / Awkward Food Items e.g. Kegs, trays of drinks	High	High	Break down in to smaller quantities where possible, or use alternative products. Use of correct lifting techniques & lifting aids. Getting help with difficult / awkward items. Wearing protective gloves / safety shoes. Store Heavy items on shelving at waist height.	As Above. Also check to see if smaller quantities / alternatives can be purchased. Check Storage of heavy items.
Movement of Hot Food / Liquids: Muscle strains Collisions Falls Burns / Scalds	Med	High	As above and if load is too heavy split it into smaller pots - do not overfill. Pots to be moved / lifted ensure they have a lid or are cling filmed to prevent spills. Warn other staff that hot food is being moved and clear the route in advance if possible. Ensure hands are adequately protected from the heat.	
Unloading Of Containers	Med	High	Follow advice above. Also hold a briefing with employees on safety aspects prior to commencement. Getting help with difficult / awkward items.	
C.O.S.H.H				
Storage of chemicals. Fire Risks Spillage Splashes to Eyes/Skin Fumes Swallowing Manual Handling Food Contamination	Low	Low	Ensure employees have COSHH training in use of PPE. Store highly flammable chemicals in a fire resistant cupboard. Check tops/lids of containers are secure prior to storage. Ensure containers are not	Ensure adequate training has been given to all employees, and has been documented. Check availability of lifting aids. Observe working practices regarding: a) Lifting technique

			<p>stored on their side - always store upright.</p> <p>Ensure people handling opened containers are wearing PPE.</p> <p>Ensure the Chemical Store has adequate ventilation.</p> <p>Ensure spillages are cleared immediately.</p> <p>Ensure chemicals are never mixed.</p> <p>Store chemicals away from food and food packaging / utensils.</p> <p>Use of correct lifting techniques & aids.</p> <p>Getting help with difficult / awkward items.</p>	<p>b) Spillage clearance procedure</p> <p>c) Storage conditions</p> <p>d) Decanting practices</p> <p>e) Use of PPE</p> <p>Ensure COSHH signage is displayed.</p>
<p>Moving Chemicals:</p> <p>Muscle Strains</p> <p>Collisions</p> <p>Toe / Finger Crush</p> <p>Trip / Slip / Fall</p> <p>Chemical Splashes</p>	Low	Med	<p>Wearing protective gloves / safety shoes / eye protection where necessary.</p> <p>Ensure containers are secure / leak free. Spillages cleared immediately.</p>	Check information contained on cleaning schedule.
<p>Use of Chemicals:</p> <p>Fire Risks</p> <p>Spillages</p> <p>Splashes to eyes / skin</p> <p>Fumes</p> <p>Swallowing</p> <p>Manual Handling</p> <p>Food Contamination</p>	Med	Med	<p>As above and cleaning schedule should state chemical(s) in use, PPE to wear and method.</p> <p>Eye wash station should be readily accessible.</p> <p>Only authorized chemicals must be used.</p>	<p>Check availability of eye wash station.</p> <p>Safety data sheets must be available for all chemicals available for use.</p>
Stacking Kegs				
<p>Handling Kegs:</p> <p>Back Injury</p> <p>Muscle strains</p> <p>Collisions</p> <p>Crushing</p> <p>Falls</p>	Med	Med	<p>Ensure adequate training has been given to all employees and has been documented.</p> <p>Use correct lifting techniques & aids.</p> <p>Getting help with difficult / awkward items.</p> <p>Wearing protective gloves / safety shoes.</p>	<p>Ensure adequate training has been given to all employees and has been documented.</p> <p>Including fork lift truck training - certificate must be on employee file</p> <p>Check availability of lifting aids/fork lift truck.</p>
Moving Kegs:	Med	Med	Ensure kegs are secure / leak	Observe Manual Handling

Back Injury Muscle strains Collisions Crushing Falls			free. Spillages cleared immediately.	poster in cellar a) Lifting technique; b) Use of PPE;
Stacking Kegs: Back Injury Muscle strains Collisions Crushing Falls Cuts	Med	Med	Use of correct lifting techniques & aids. Getting help with difficult / awkward items. Wearing protective gloves / safety shoes. If lifting aid not used two men must carry out this task.	Ensure individuals tasked with manual handling are capable. SAFETY SHOES MUST BE WORN AT ALL TIMES.
Working with mobile units				
Moving mobile units: Muscle strains Collisions Crushing	Med	High	Before trailers are being erected or moved on site, adequate training to be given to all employees and has been documented, to all employees. Use of correct lifting / moving techniques. Use of lifting aids. Getting help with awkward lifts. Protective Gloves / strong shoes.	Check availability of lifting aids. Observe working practices regarding: a) lifting b) Use of PPE Ensure individuals tasked with manual handling are capable.
Use and storage of Knives: Cuts or wound, injuries caused by contact with blade during use.	High	High	Ensure knives are kept sharp and in good condition. Knives should only be used for the purpose for which they were designed.	Ensure adequate training has been given to all employees, and has been documented.
Cuts caused by inadvertent contact with blades.	Med	Med	When finished with a knife it should be washed or placed somewhere where it cannot cause injury. Knives must never be placed in a sink and left there, they should be washed separately. Knives should be stored in such a way as to ensure they can be safely picked up (I.e.	Observe working practices regarding: a) Use of knives b) Storage of knives

			on a magnetic knife rack, in a knife block etc.) If stored in a drawer, all handles must be at the front of the drawer.	
Chiller/ Freezer				
Electric Shock.	Low	Low	Ensure that equipment is regularly serviced and well maintained by a competent person.	Ensure adequate training has been given to all employees, and has been documented.
Person trapped inside.	Med	Med	Ensure adequate means of escape is available from inside the walk-in chiller / freezer. Doors should be openable from the inside. Before locking shut walk-in chiller / freezer, ensure a visual and verbal check for occupants is made inside.	Observe working practices regarding the locking of the walk-in chiller / freezer. Check internal door release mechanisms. Check equipment PAT tested within last 12 months.
Gas – CO2				
Toe crushing injuries from CO2 cylinders.	Low	Low	Cylinders must be secured when in use and during transit. Cylinders must be stored on their side or secured if stored upright. Ensure safety footwear is worn.	Ensure adequate training has been given to all employees, and has been documented.
Breathing in CO2 in confined areas.	Low	Low	As above	Observe working practices regarding: a) CO2 security b) CO2 storage c) Wearing of PPE
Use of plumbed in Water Boilers				
Contact with hot equipment and water. Spillages Electrical hazards Pressure vessels Burns and scalds Slips and falls Electric shock	Med	Med	Water boilers only to be used by trained staff. Follow manufacturer's instructions where these are available Water boilers to be maintained by competent persons and in accordance with manufacturer's guidance. Water boilers to be suitably positioned away from busy	Ensure correct training of staff

			<p>circulation routes etc. and at a convenient height for the user.</p> <p>Sufficient clearance between the tap and surface to allow the equipment being filled to be placed directly beneath the dispense tap</p> <p>Spillages to be cleaned up as they occur and wet floor warning signs used when appropriate.</p> <p>Power sockets and leads to electrical equipment to be positioned where they will not be affected by accidental spillages.</p>	
Floor Cleaning				
Slips on wet surface.	Med	Med	<p>Provide full training to appropriate employees in the use of cleaning equipment and the procedures to adopt.</p> <p>Ensure precautions are taken prior to starting, i.e. display warning signs / wet floor notices; restrict access to area by segregation / locking doors; clean busy areas during quiet periods etc.</p> <p>Ensure that excess moisture is removed from the floor prior to moving on. Where possible it should be mopped dry.</p>	<p>Ensure adequate training has been given to all employees, and has been documented.</p> <p>Observe working practices regarding:</p> <ul style="list-style-type: none"> a) Mopping techniques b) Use of signage c) Spillage clearance procedures d) creation of tripping hazards
Trips and falls.	Med	Med	<p>Ensure sufficient warning signs are available.</p> <p>Ensure equipment does not create a tripping hazard, i.e. electrical leads should not be left across passageways; equipment should not be left near corners or stairways.</p>	
Cleaning of Electrical Equipment				

Electric shock / Burn	Low	Med	<p>Ensure equipment is isolated before attempting cleaning.</p> <p>Ensure employees are trained in the correct cleaning procedure for the equipment.</p> <p>Ensure that a competent person has properly maintained the equipment.</p> <p>Ensure employees visually check the condition of the equipment / flex / and plug as part of the task.</p> <p>Ensure employees are aware of the hazard reporting procedure.</p>	<p>Ensure adequate training has been given to all employees, and has been documented.</p> <p>Check condition of equipment / flex / plug.</p> <p>Check equipment PAT tested within last 12 months.</p> <p>Observe working practices regarding Cleaning procedure.</p>
Cleaning of Tables				
Injuries caused by contact with chemicals	Low	Low	Ensure employees have a COSHH training and training in use of PPE.	Ensure adequate training has been given to all employees, and has been documented.
Cuts from debris on tables	Med	Med	<p>Ensure the correct personal protective equipment is worn where appropriate.</p> <p>Cleaning schedule should state chemical(s) to use, PPE to wear and method.</p> <p>Only authorised chemicals must be used.</p> <p>Safety data sheets must be available for all chemicals available for use</p> <p>Ensure spillages are cleared immediately.</p> <p>Ensure chemicals are never mixed.</p> <p>Ensure all decanted chemicals must be in correctly labelled and suitable containers and at the correct dilution.</p>	<p>Ensure adequate training has been given to all employees, and has been documented.</p> <p>Observe working practices regarding</p> <ul style="list-style-type: none"> a) Spillage clearance procedures b) Decanting practices c) Dilution practices d) Use of PPE <p>Ensure COSHH signage is displayed.</p> <p>Check information contained on cleaning schedule.</p> <p>Check availability of eye wash stations</p>
Washing of glasses and utensils				
Injuries caused by contact with sharps or chemicals.	Low	Low	Use mechanical washing wherever possible.	Ensure adequate training has been given to all employees, and has been documented.
Cuts from glass or debris in sink	Med	Med	<p>Do not put sharp objects in sink and leave.</p> <p>Always wash glass separate</p>	<p>Observe working practices regarding:</p> <ul style="list-style-type: none"> a) Sharps cleaning

			from crockery. Ensure employees have training in use of PPE. Ensure the correct personal protective equipment is worn Cleaning schedule should state chemical(s) to use, PPE to wear and method. Only authorised chemicals must be used.	b) Use of PPE Ensure COSHH signage is displayed. Check availability of eye wash station.
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Safety Data Sheet

Product Name: Purple Beer Line Cleaner
 Supplier: Staples Disposables Ltd

Description
 A purple sterilising liquid with a hypochlorite odour

Benefits and Features
 A very effective and safe sterilising cleaner which when used as directed, maintains beer lines, pipes and valves in top condition. Can be used to sterilise all types of liquid pump line systems in the food industry

Directions of Use
 Dilute the solution to 1:100 (50ml per 5 litres of water)
 Run through the lines.
 If the exiting colour is green it is a sign of contamination. Keep running through lines until it flows through purple.
 Leave in lines for 10 minutes.
 When cleaned out, if the solution remains purple the system is then clean.
 If the solution is slightly green or even clear, repeat the process again.
 Wash lines through thoroughly with water after use.

Risk Phrases:
 R36/38: Irritating to eyes and skin.
 R31: Contact with acid liberated toxic gas
 R34: Causes burns
 R50: Very toxic to aquatic organisms.
 R22: Harmful if swallowed
 Due to the high concentration of chemicals, the bottles used may expand

Safety Phrases:
 S2: Keep out of reach of children.
 S46: If swallowed, seek medical advice immediately and show container or this Safety Sheet.

Hazardous Ingredients:
 Sodium Hydroxide
 Potassium Permanganate
 Warning

DO NOT mix with other products. May release dangerous gas (chlorine)

First Aid Measures (symptoms)

Skin Contact : There may be irritation and redness at the site of contact.

Eye Contact : There may be pain and redness. The eyes may water profusely. There may be severe pain. The vision may become blurred. May cause permanent damage.

Ingestion : There may be soreness and redness of the mouth and throat. Nausea and stomach pain may occur.

Inhalation : There may be irritation of the throat with a feeling of tightness in the chest.

First Aid Measures (Action)

Skin Contact : Remove all contaminated clothes and footwear immediately unless stuck to skin. Wash immediately with plenty of soap and water.

Eye Contact : Bathe the eye with running water for 15 minutes. Transfer to hospital for specialist examination.

Ingestion : Wash out mouth with water. Do not induce vomiting. If conscious, give half a litre of water to drink immediately. Consult a doctor.

Inhalation : Remove casualty from exposure ensuring one's own safety whilst doing so.

Fire Fighting Measures

Extinguishing Media : Suitable extinguishing media for the surrounding fire should be used. Use water spray to cool containers.

Exposure hazards: In combustion emits toxic fumes.

Protection of fire-fighters : wear self-contained breathing apparatus. Wear protective clothing to prevent contact with skin and eyes.

Accidental Release Measures

Personal Precautions: Mark out the contaminated area with signs and prevent access to unauthorized personnel. Do not attempt to take action without suitable protective clothing. Turn leaking containing leak-side up to prevent the escape of liquid.

Environmental Precautions: Do not discharge into drains and rivers. Contain the spillage using bunding.

Clean-Up Procedures: Absorb into dry sand or earth. Transfer to a closable, labeled salvage container for disposal by appropriate method.

Handling and Storage

Handling requirements: Avoid direct contact with the substance. Ensure there is sufficient ventilation of the area. Avoid the formation or spread of mists in the air.

Storage Conditions: Store in cool, well ventilated area. Keep container tightly closed.

Exposure Control/ Personal Protection

Engineering measures: Ensure there is adequate ventilation in the area.

Respiratory protection: Self contained breathing apparatus must be available in case of emergency.

Hand protection: Protective gloves.

Eye protection: Tightly fitting safety goggles. Ensure eye bath is to hand.

Skin Protection: Protective clothing

Physical and chemical properties

State: Liquid

Colour: Purple

Odour: Characteristic Odour

Solubility in Water: Soluble

Viscosity: Non-viscous

pH: Approx 14

Stability and Reactivity

Stability: Stable under normal conditions

Conditions to avoid: Heat

Materials to avoid: Strong oxidizing agents. Strong acids.

Haz. Decomp, products: In combustion emits toxic flames.

Ecological Information

Mobility: Readily absorbed into soil.

Persistence and degradability: Biodegradable

Bioaccumulative potential: No bioaccumulation potential.

Other adverse effects: Negligible ecotoxicity

Legal Disclaimer

The above information is believed to be correct but does not purport to be all inclusive and should be used only as a guide. The company shall not be held liable for any damage resulting from handling or from contact with the above product.

LOST RIVERS BREWING COMPANY LTD

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ALCOHOL MANAGEMENT PLAN

Introduction

As a responsible events caterer, Lost Rivers Brewing Company Ltd is committed to providing the most responsible retail of alcohol. Our company operates to all current legislation and takes stringent measures to satisfy these criteria. To ensure that our license stays granted we provide responsible management of our bar services at all times for visitors, staff and event organisers.

Since the formation of our company in 1999, we have enforced a rigid policy to provide the responsible sale of alcohol. Our policy aims to ensure that our licensed bar services are managed responsibly and safely. Whilst complying with licensing laws and controlling the consumption of alcohol.

Five Star Catering Ltd is highly aware of our role as a retailer of alcohol and the responsibility this brings. Continual training and liaison with councils and licensing authorities allows us to deter drunkenness, binge drinking and underage drinking.

ALCOHOL MANAGEMENT PLAN

Section 1

Policy Statement

Lost Rivers Brewing Company Ltd are committed to providing our bar services in a responsible, law abiding manner. This is done in accordance with the main objectives of the Licensing Act 2003: the Mandatory Licensing Condition – Selling Alcohol Responsibly.

The main licensing objectives being:

☐☐ THE PREVENTION OF CRIME AND DISORDER

☐☐ PUBLIC SAFETY

☐☐ THE PREVENTION OF PUBLIC NUISANCE

☐☐ THE PROTECTION OF CHILDREN FROM HARM

To comply with these objectives Lost Rivers Brewing Company Ltd liaises with licensing authorities to offer best practice. We promote the importance of responsible alcohol retail as a key part of our role. We understand the importance of professional management of our bar services and the impact this has on ensuring the safety of our customers and operations. As a pre requisite we insist that any bar service offered is manned by SIA licensed security personnel. Lost Rivers Brewing Company Ltd ensures compliance to licensing laws pertaining to the sale of alcohol by conducting the following procedures:

- ☐☐ Enforce a strict “Think 25” policy

- ☐☐ Refuse service to underage persons (Under 18)/those with no ID/persons whom we suspect of purchasing alcohol illegally

- ☐☐ Refuse service to intoxicated individuals

- ☐☐ To remove intoxicated/abusive members of the public

- ☐☐ Do not provide offers/incentives to our customers that promote irresponsible drinking

- ☐☐ Conduct “Mystery shopper” analysis to check for staff compliance

- ☐☐ Training of our staff on licensing laws and objectives, units of alcohol and alcohol volume – and the promotion of these aspects to our customers

- ☐☐ Compliance with the licensing laws main objectives

ALCOHOL MANAGEMENT PLAN

Section 2

Staff Training & Management

Staff Training

As a responsible retailer Lost Rivers Brewing Company Ltd are committed to training our bar staff and managers. This training provides the staff member with the knowledge to carry out their duties with confidence and in accordance to our A.M.P and applicable licensing laws.

Management

Effective management of our bar services provides licensing authorities and event organisers the reassurance that Lost Rivers Company Ltd are obligated to providing the responsible retail of alcohol. This is done through our core bar management structure:

Bar Supervisor

Our Bar Supervisors are responsible for the event day/daily supervision of our bar services and staffing. Their priority is to provide effective management of our bar operations and adherence to current legislation.

Operations Manager

Our Operations Manager is responsible for coordinating our bar operations. It is their duty to ensure all aspects of our bar services are constructed to the correct specifications and that they comply with Local Authority guidelines and national legislation. They are also required to resolve any bar related problems that may arise.

ALCOHOL MANAGEMENT PLAN

Section 3

Procedures for the sale of alcohol

Lost Rivers Brewing Company Ltd takes the responsible sale of alcohol seriously. We will not under any circumstance tolerate the following:

?? Underage alcohol consumption

?? Drunk and disorderly behaviour We have in place the following procedures for the sale and supply of alcohol when our bar services are in use:

?? 'Think 25' signage on prominent display throughout the bar set up and at points of sale

?? No alcohol to be sold to persons under the age of 18. Staff will request ID from the customer should they happen to look under the age of 25. Only the following forms of ID are acceptable:

1) Driving license

2) Passport

3) 'PASS' Prove it cards

?? Use of false/stolen ID will be reported to SIA Security personnel for their attention

?? Lost Rivers Brewing Company Ltd reserve the right to refuse service at our discretion

?? All alcohol sales will be done in accordance with the Premises License

?? Designated Personal License holders – Responsible for the supply of alcohol and the management of our bar services

?? Lost Rivers Brewing Company Ltd will not tolerate rude and abusive behaviour

?? SIA personnel will remove anyone posing a potential threat to members of the public /staff and the Police will be informed if necessary

?? All drinks will be served in their correct measures in accordance with the law

?? The ABV of all drinks being sold will be clearly displayed

?? In the interest of public safety all glass containers are to be decanted – No glass should go over the counter to a customer

?? Lost Rivers Brewing Company Ltd will not provide incentives that encourage excessive drinking

or allow customers to partake in drinking games.

ALCOHOL MANAGEMENT PLAN

Section 4

Weights and Measures

Lost Rivers Brewing Company Ltd will only supply alcohol in approved measures as required by the Weights and Measures Act. These being:

- Pints, half pints (or half pint multiples)

- Multiples of 25 milliliters for gin, rum, whisky and vodka except when they're served as part of a cocktail

- 125 milliliters or 175 milliliters for glasses of wine

- Only Crown or CE marked measures, metering equipment or glasses will be used. For example,

beer can be served using metered pumps or in stamped glasses

??Spirits will be measured through stamped optics or using stamped measures

??The tariff will always denote what quantities drinks are sold in and the ABV will be clearly displayed

ALCOHOL MANAGEMENT PLAN

Section 5

SIA Security Personnel

Lost River Brewing Company Ltd employs SIA security personnel at all bar operations that we provide. They are always present during bar opening times and are highly visible to everyone. All security personnel will have their SIA license on display. Their duties include but are not limited to:

??Protect staff

??Carry out ID checks in compliance with our Think 25 policy

??Refuse service to underage persons/those with no ID

??To remove intoxicated/abusive members of public

??Protect property and income

??Enforcement of the Premises License laws

??Provide effective response to any given emergency

- ?? Liaise with the local authorities and Police
- ?? Maintain public order
- ?? Control queue numbers and customer flow
- ?? Close down Bar services effectively at requested times

ALCOHOL MANAGEMENT PLAN

Section 6

Selling Alcohol Responsibly

- ?? Usage of an Age Verification Policy – “Think 25”
- ?? Drinking games are forbidden at all of our bar operations
- ?? No alcohol is to be dispensed directly into the mouth of customer. Provide customers with the option to choose smaller measures of beers, ciders, spirits and wine. All alcoholic drinks sold or supplied will be available in the following measures:
 - ?? Beer/Cider/Ale: Pint or 1/2 pint
 - ?? Gin, rum, vodka or whisky: 25ml
 - ?? Still wine in a glass: 125ml and 175ml

Cash Handling Procedures

All cash handling will be done on site inside the container.

Cash Collection Points

- Assigned where the till points shall be positioned
- Will only be assigned where there is evidence that the applicant receives and/or handles cash on a regular basis.

Cash Handling Staff Authorisation

- Cash may only be handled by a staff member after approval has been granted by another staff member with the appropriate authority to do so, typically by the Operations Manager.

Safekeeping of Cash

Storage of Cash

- During business hours all cash should be securely stored in a locked cash register, cash drawer, or similar, with access restricted to authorised cash handling staff.
- For staff security, during business hours the amount of cash securely stored in a locked cash register, cash drawer, or similar, will be monitored. Where necessary cash will be transferred into a safe or similar for secure storage.
- Outside of business hours, all cash will be securely stored in a safe or similar, away from where cash is typically handled. Cash WILL NOT be stored in an obvious place, such as in a locked cash tin on the cashier counter.

Credit Card Transactions

Authorised cash handlers must exercise due care to ensure that the:

- Cardholder is the rightful owner of the credit card, typically by verifying the cardholder's signature against that on the credit card; and
- Credit card is active by checking the expiry date printed on the credit card.

Deposit of Cash & Frequency of Deposit

- Cash drops to the bank will be made sporadically once a day by the Manager or Operations Manager.
- Outside of business hours anything over the value of £10,000 will be moved from the safe to Head Office in Bermondsey.
- Safe will be monitored every day at the start of business and close of business.
- Nominated bank is Metro

Cashing Up

- All cashing up will take place back of house inside the container away from the public in a safe and secure environment
- During this time, a staff member and security personnel will be on site whilst cash up is completed.