

16/08/2017

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

Ref No. 869125

## 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

	Franz Schinagl
--	----------------

## Premises Details

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

£	27000
	Band D and E only applies to premises which uses exclusively or primarily for the supply of alcohol for consumption on the premises

## Premises trading name

	Speckmobile
--	-------------

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

Address Line 1	RAILWAY ARCH 76 DRUID STREET
Address Line 2	
Town	LONDON
County	
Post code	SE1 2HH
Ordnance survey map reference	
Description of the location	
Telephone number	██████████

## 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)
--	---

If you applying as an individual or non-individual please select one of the following:-

	I am carrying on or proposing to carry on a business which involves the use of the  premises for licensable activities
--	---

Other Applicants

Personal Details - First Entry

Name	Speckmate Ltd
------	---------------

Address - First Entry

Street number or building name	36A
Street Description	Granville Park
Town	London
County	
Post code	SE13 7EA
Registered number ( where applicable )	8060769
Description of applicant ( for example, partnership, company, unincorporated association etc )	Ltd Company

Contact Details - First Entry

Telephone number	██████████
Email address	████████████████████

Operating Schedule

When do you want the premises licence to start?

	01/09/2017
--	------------

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

--	--

General description of premises ( see guidance note 1 )

	<p>Production Kitchen and Storage space for Catering services with a Goods receiving Area in the Front that I am planning to use on weekends for Tables and Chairs to sell Food as part of Maltby street and Druid Street Market</p> <p>The space has Washroom Facilities in the Back, followed by Storage and a Walkin Fridge, The middle of the Space contains a Commercial kitchen and then the Goods receiving area in front.</p> <p>There is a Parking Space in front of the Arch for delivery Vehicles running alongside the Main Road which I would like to use for off licence activities during Market hrs on the Weekend, in addition to this I would like to be able to sell Alcohol Wholesale for Private and Corporate Clients as part of Caterings</p>
--	--

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)
--	---

Provision of regulated entertainment


Provision of late night refreshment

--	--

Supply of alcohol

	j) Supply of alcohol
--	----------------------

J - Supply of Alcohol

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

	Both
--	------

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

Day	Start	Finish
Mon	12:00	23:00
Tues	12:00	23:00
Wed	12:00	23:00
Thur	12:00	23:00
Fri	12:00	23:00
Sat	10:00	23:00
Sun	11:00	22:30

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

--	--

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 )

	The only Standard time we intend to serve alcohol is Saturday and Sundays till 8pm the rest of the Days are for Private Hire Events like Cooking Classes, Pre booked Dinners and Networking Events. As well as Off licence Sales as part of Caterings
--	--

Please upload the consent form completed by the proposed premises supervisor

	<a href="#">dps-form.pdf</a>
--	------------------------------

Premises Supervisor

Full name of proposed designated premises supervisor

First names	Franz
Surname	Schinagl

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 known )	Southwark Council

K

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

	Service of Alcohol
--	--------------------

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		
Tues		
Wed		
Thur		
Fri		
Sat	10:00	23:00
Sun	11:00	22:30

State any seasonal variations ( Please read guidance note 4 )

	we are planning on opening the Space midweek for Private hire Events, Cooking Classes, Pop up dinners and Networking Events. which can be any day Monday -Friday, but this will be on a booking to booking basis and not a daily incurrence, I am hoping for / estimating around 4-6 Events mid week per Month
--	--

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 )

--	--

M - Steps to promote four licencing objectives

L

Hours premises are open to the public Standard days and timings (please read guidance note 6)			State any seasonal variations (please read guidance note 4)
Day	Start	Finish	
Mon	1100	2300	<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>THE INITIAL PLAN IS TO OPEN TO PUBLIC ONLY SAT + SUNDAY FROM 11AM - 5PM</p> <p>THE OTHER DAYS ARE RESERVED FOR OFF LICENCE SALES AS PART OF A CATERING AND FOR POP UP DINNERS OCCASIONALLY</p>
Tue	1100	2300	
Wed	1100	2300	
Thur	1100	2300	
Fri	1100	2300	
Sat	11.00	2300	
Sun	1100	2230	

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

	Train the staff that they can refuse to serve customers, and that they are supported by management to not serve intoxicated customers Clearly stated signs referring to drinking ages and showing the right to not serve those with no ID and those who appear intoxicated . Weekday Access restrictions will apply as they will be for private hire and prebooked Events only.
--	---

b) the prevention of crime and disorder

	Liaise with local police/security to start dialogue and a relationship between our premises and the community Premises and immediate Surrounding area covered by CCTV Designated Smoking area with Limited amount of People outdoors at any time after 8pm. always at least 2 Staff members on Duty at any time esp during Closing, Dropbox Safe on Premises so no Cash will have to be taken home by Staff after Closing. keep all areas well Lit,
--	---

c) public safety

	All Fire exits kept clear at all times ensure Fire extinguishers and firefighting equipment is serviced yearly, yearly Pat testing, ensure Risk assessments are in place and followed. fully stocked first aid kits on Premises and trained first Aiders, All Staff Trained on Fire Safety procedures
--	--

d) the prevention of public nuisance

	Provide sufficient Bins for Waste, Provide designated Smoking area away from Entrance and Limit amount of People smoking outside any time after 8pm.
--	--

e) the protection of children from harm

	Operate Check 25 policy , No unoccupied Children after 6pm
--	--

Please upload a plan of the premises

	<a href="#">Floor-Plan-2-.sdr</a>
--	-----------------------------------

Please upload any additional information i.e. risk assessments

	<a href="#">Risk-Assessment-of.doc</a>
--	--

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.
--	---

Home Office Declaration

Please tick to indicate agreement

	I am a company or limited liability partnership
--	---

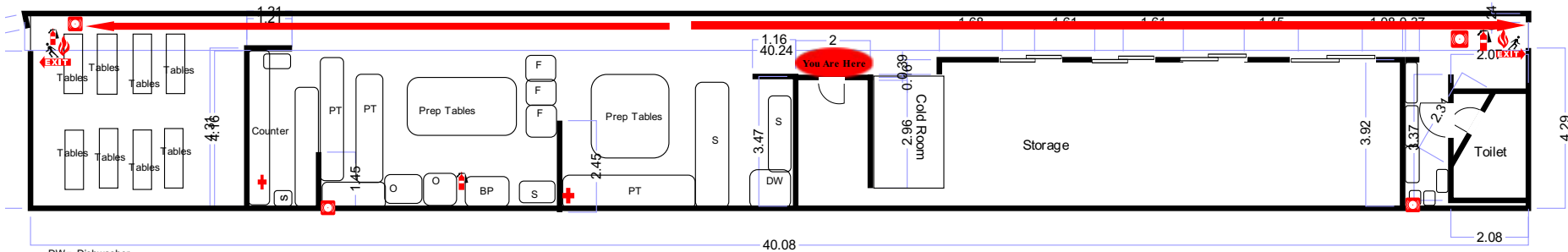
Declaration

I agree to the above statement

	Yes
PaymentDescription	██████████,
AuthCode	██████
LicenceReference	██████████
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.





DW= Dishwasher  
 S= Sinks  
 O=Ovens  
 BP=Brat Pan  
 PT=Prep Tables  
 F=Fridges  
 S=Shelving

# HEALTH AND SAFETY RISK ASSESSMENT

FOR

Speck Mate LTD

Membership Number **8572**

Responsible Person - **Franz Schinagl**

Unit Name	Creation Date	Next Renewal Date
Catering	25/Jan/2017	16/Nov/2017

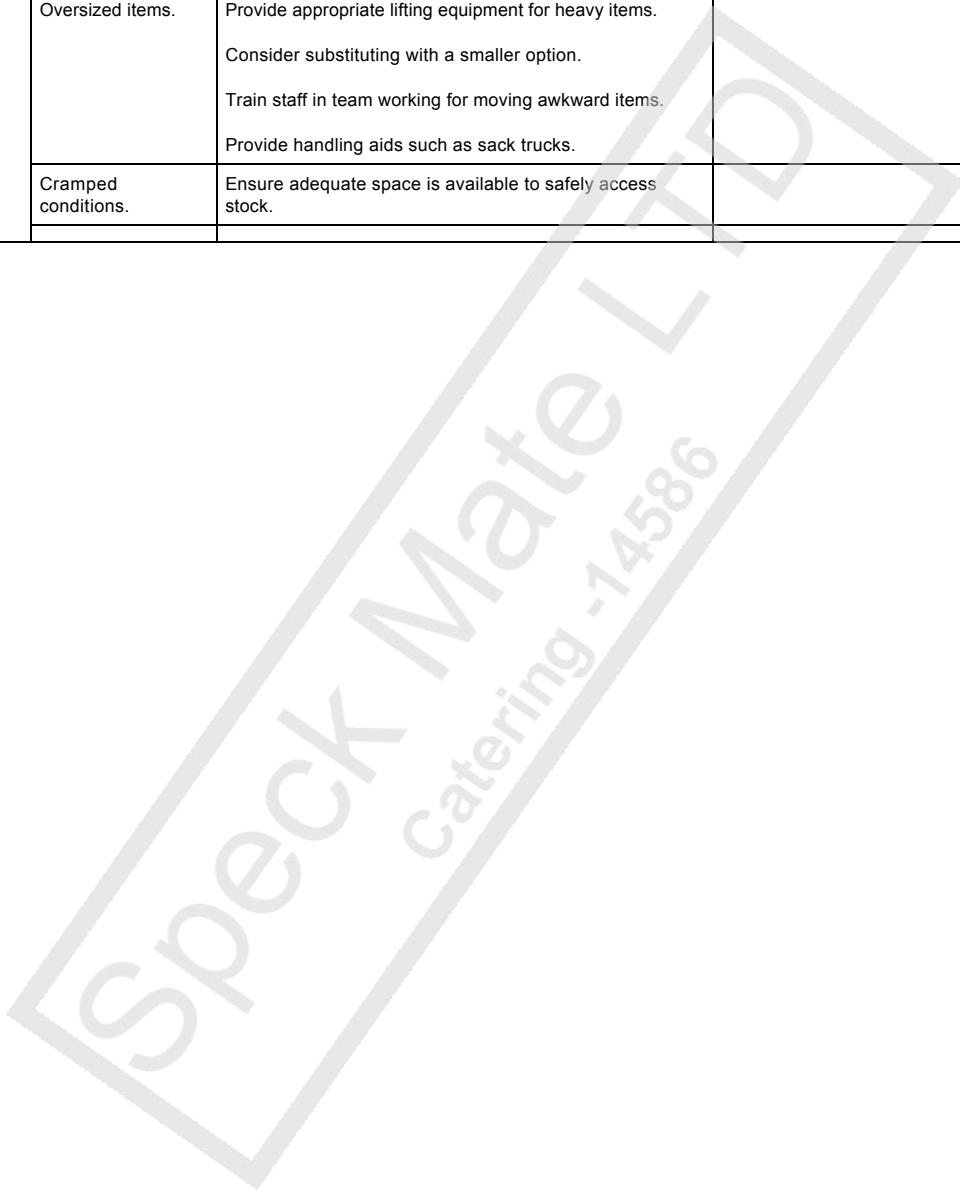
As part of managing the health and safety in our business we understand that we must understand and control the risks in our workplace. To do this we have thought about what might cause harm to people and documented it in this risk assessment and have attempted to take reasonable steps to prevent that harm.

This should be inserted in Section 8 of your Due Diligence Folder

## Manual Handling

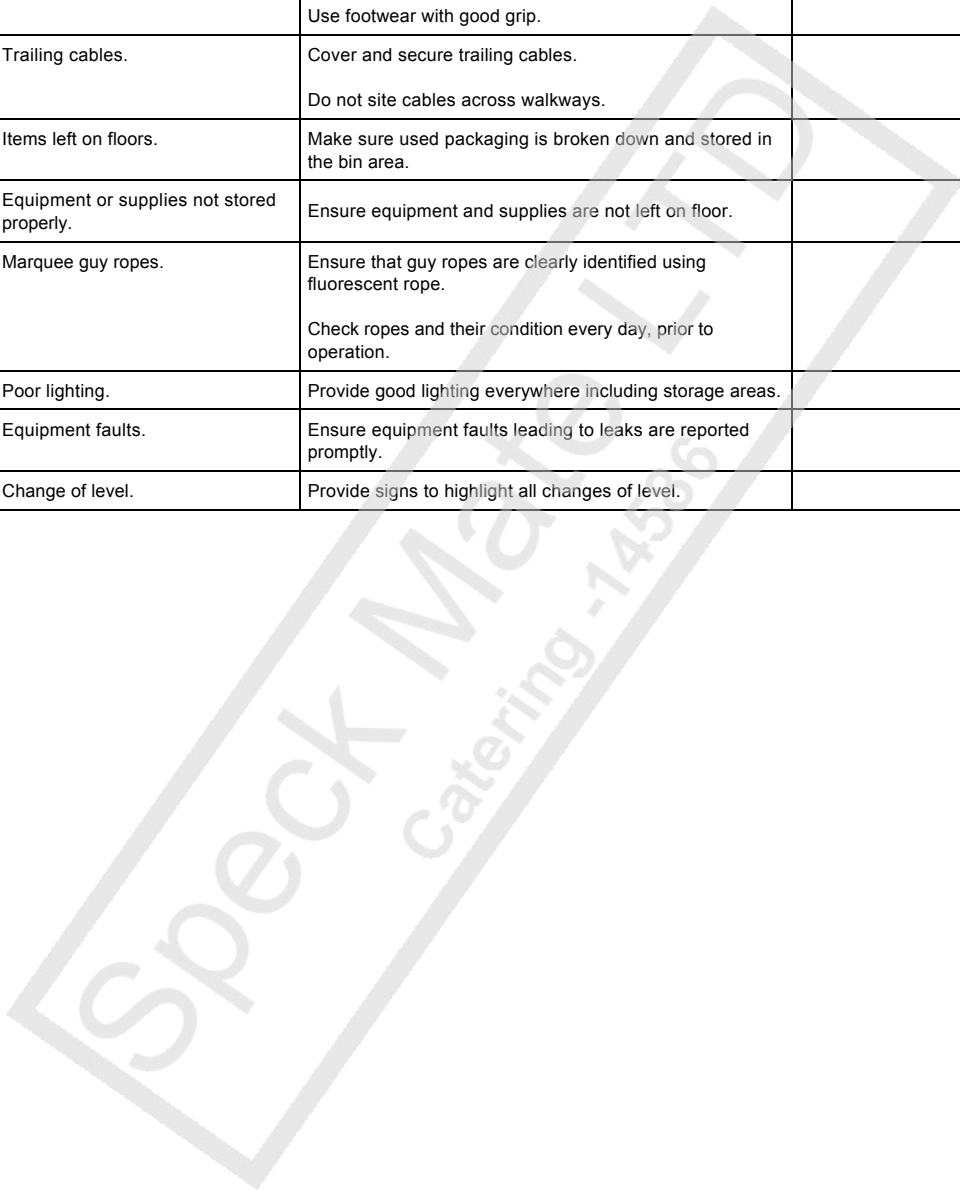
### Hazard - Manual Handling

Who would be at risk?	Cause of risk	How do we control the risk?	Date additional controls completed/implemented
Staff.	Incorrect posture.	Provide training in correct lifting.	
	Heavy items.	Correct sizing and weighting of loads. Consider substituting with a lighter option. Train staff in team working for moving heavy items. Provide handling aids such as sack trucks.	
	Oversized items.	Provide appropriate lifting equipment for heavy items. Consider substituting with a smaller option. Train staff in team working for moving awkward items. Provide handling aids such as sack trucks.	
	Cramped conditions.	Ensure adequate space is available to safely access stock.	



## Slips, Trips and Falls

<b>Hazard - Slips, Trips and Falls</b>			
<b>Who would be at risk?</b>	<b>Cause of risk</b>	<b>How do we control the risk?</b>	<b>Date additional controls completed/implemented</b>
Staff. Public.	Stairs.	Ensure clear marking for steps. Make sure steps are maintained in a good condition.	
Contractors.	Poor or insufficient cleaning of floors.	Cleaning up spillages immediately. Consider using slip-resistant flooring. Regularly review your cleaning schedule. Use footwear with good grip.	
	Trailing cables.	Cover and secure trailing cables. Do not site cables across walkways.	
	Items left on floors.	Make sure used packaging is broken down and stored in the bin area.	
	Equipment or supplies not stored properly.	Ensure equipment and supplies are not left on floor.	
	Marquee guy ropes.	Ensure that guy ropes are clearly identified using fluorescent rope. Check ropes and their condition every day, prior to operation.	
	Poor lighting.	Provide good lighting everywhere including storage areas.	
	Equipment faults.	Ensure equipment faults leading to leaks are reported promptly.	
	Change of level.	Provide signs to highlight all changes of level.	



## Cuts

### Hazard – Cuts

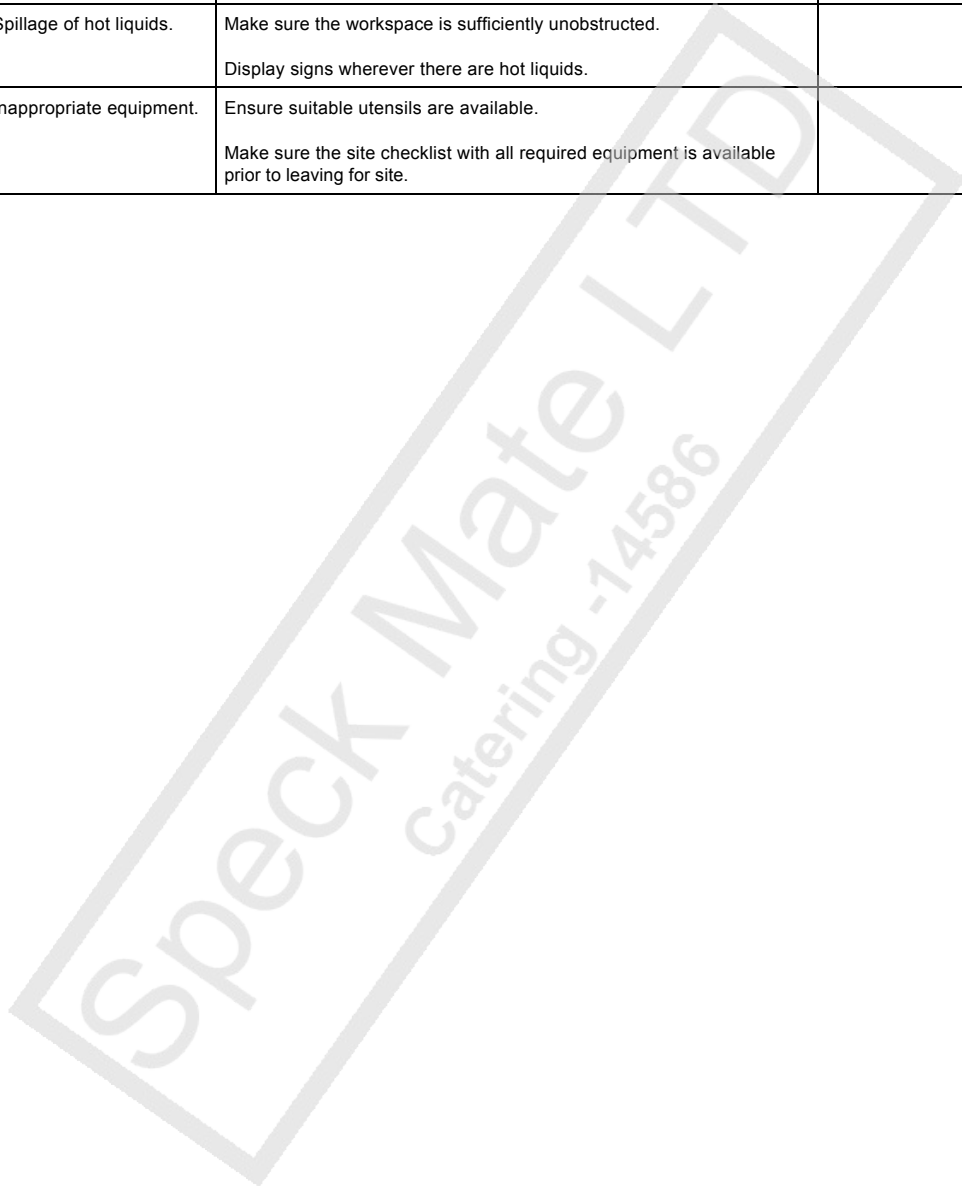
Who would be at risk?	Cause of risk	How do we control the risk?	Date additional controls completed/implemented
Staff.	Poorly or incorrectly guarded equipment.	Provide training on how to safely use equipment. Ensure guards are in correct position and not damaged or removed. Remove and isolate dangerous equipment.	
	Knives.	Ensure staff are trained on how to safely handle knives. Make sure knives are suitably stored when not in use. Ensure no open toe shoes are worn by staff.	



## Burns and Scalds

### Hazard - Burns and Scalds

Who would be at risk?	Cause of risk	How do we control the risk?	Date additional controls completed/implemented
Staff.	Contact with hot surfaces.	Provide adequate protective clothing and gloves.	
Customers.	Contact with steam and hot fluids.	Train staff in risk of oils and in the procedure for emptying and cleaning fryers. Train staff in the operation of all equipment producing heat or steam.	
	Handing hot drinks to customers.	Provide drinks that are not boiling hot. Use insulated cups with sip lids.	
	Spillage of hot liquids.	Make sure the workspace is sufficiently unobstructed. Display signs wherever there are hot liquids.	
	Inappropriate equipment.	Ensure suitable utensils are available. Make sure the site checklist with all required equipment is available prior to leaving for site.	



## Electrocution

### Hazard – Electrocution

Who would be at risk?	Cause of risk	How do we control the risk?	Date additional controls completed/implemented
Staff. Customers.	Poor plug wiring.	Visual checks of plug condition by nominated staff. Keep equipment maintenance records.	
	Incorrect use of generators.	Suitably trained person only to handle generators.	
	Water.	Keep electrical sockets and equipment away from areas where they are at risk of coming into contact with water. Install residual current devices (RCDs). Train staff on the location of the fuse box and how to safely shut off electricity.	
	Handling plugs or cables with wet hands.	Staff training. Provide warning notices to remind staff.	
	Faulty equipment.	Regular visual checks of equipment by nominated staff. Regular PAT test on appliances at intervals dependent on equipment (this must be determined and stated by business). Train staff to check equipment before use and to report any defects immediately. Remove and isolate faulty appliances from area immediately. Diarrise review dates based on an electrician's advice on how often equipment should be inspected and tested.	

Speck Mated LTD  
 catering -14586

## Fire

### Hazard – Fire

Who would be at risk?	Cause of risk	How do we control the risk?	Date additional controls completed/implemented
Staff. Public. Contractors.	Electrical installation.	Have all electrical equipment PAT tested. Have your installation certified by a competent person. Diarise your electrical testing programme.	
Property.	Equipment being too close to flammable materials.	Install wind / splash guards. Keep appliances 300mm from flammable vertical surfaces. Complete visual checks.	
	Fryers being over filled.	Check that fryers are not over-filled every time they are used. Provide the correct firefighting equipment and training in its use. Complete and annual check on firefighting equipment and staff training.	
	Equipment not being cleaned or serviced adequately.	Ensure filters and ducts are cleaned regularly. Keep an equipment cleaning and maintenance records and diarise regular maintenance.	
	Gas leaks.	Obtain a gas safety record and check by a suitably qualified Gas Safe engineer at least annually. Provide staff training on what to do in case of a leak.	
	Incorrect, out of date firefighting equipment.	Ensure the correct equipment is available and clearly marked. Ensure firefighting equipment is serviced regularly. Diarise the annual inspection date and keep records.	
	Lack of sufficient firefighting equipment training.	Ensure at least one person with adequate training is always on site. Keep training records up to date and assess needs.	
	Use of non-fire retardant materials.	Ensure all materials including linings are fire retardant. If the item came with a certificate, keep a copy of it.	



## Chemical Burns or Irritation

### Hazard - Chemical burns/irritation

Who would be at risk?	Cause of risk	How do we control the risk?	Date additional controls completed/implemented
Staff.	Cleaning fluids.	<p>Provide correct personal protective clothing &amp; equipment (PPE).</p> <p>Rinse gloves after use and store in a clean, dry place.</p> <p>Wear masks when using caustic cleaning fluids.</p> <p>Train staff in safe use and storage of cleaning chemicals and protective equipment.</p> <p>Source safer alternative cleaning chemicals.</p>	



## Use of Generators

### Hazard - Generators

Who would be at risk?	Cause of risk	How do we control the risk?	Date additional controls completed/implemented
Staff. Public.	Refuelling.	Never refuel a generator while it is running or hot. Do not keep excessive amounts of fuel on site. Store fuel away from public access and direct heat or sunlight. Do not store combustible materials near the generator. Only allow nominated, trained staff to undertake refuelling.	
	Poor or inadequate maintenance.	Ensure regular maintenance and servicing according to the manufacturer's instructions. Isolate and do not use damaged or faulty generator(s). Keep equipment records and diarise service intervals.	

Speck Mate LTD  
catering -14586

## Use of LPG

### Hazard - LPG

Who would be at risk?	Cause of risk	How do we control the risk?	Date additional controls completed/implemented
Staff. Public.	Improper use or connection of gas cylinders.	Use correct equipment that is designed for use with LPG installations and equipment.  Diarise a review date based on a qualified engineer's advice on how often equipment should be inspected and tested.	
	Not having gas safety shut off valves.	Properly label the emergency shut off valve, providing signage to help staff locate it.  Train staff in its use.	
	An excessive amount of cylinders.	Bring only the required amount of cylinders to run the equipment and the same in reserve.	
	Inappropriate storage of cylinders.	Store cylinders away from heat sources.  Secure cylinders in an upright position.  Store cylinders in such a way to minimise risk of tampering (you'll need to work out how to do this for your business needs).	

Speck Mate LTD  
 catering -14586

## Asphyxiation

### Hazard – Asphyxiation

Who would be at risk?	Cause of risk	How do we control the risk?	Date additional controls completed/implemented
Staff.	Poor ventilation.	Ensure that equipment is not operated in confined spaces without sufficient ventilation.	
	Incorrect use of cleaning fluids.	Only use chemicals as directed by manufacturer. Source safer alternative cleaning chemicals if needs be.	
	Poorly installed or maintained equipment.	Make sure all equipment is installed and maintained by a competent engineer. Fit an appropriate monitoring device.	



## Falls from Height

### Hazard - Fall from Height

Who would be at risk?	Cause of risk	How do we control the risk?	Date additional controls completed/implemented
Staff.	Poorly maintained steps or ladders.	Conduct equipment checks prior to use by staff. Store stock at low levels whenever possible to avoid working at height.	
	Use of steps or ladders.	Ensure steps and/or ladders are properly secured. Provide staff training in use of ladders and steps.	
	Inappropriate equipment.	Only use steps and ladders that are suitable for the task.	

Speck Mate LTD  
catering -14586

## Cash Handling

### Hazard - Cash Handling

Who would be at risk?	Cause of risk	How do we control the risk?	Date additional controls completed/implemented
Staff.	Theft.	Hold cash in a register (or similar), and away from public reach. Remove cash to a secure place on a regular basis.	



## Use of Marquees

### Hazard – Marquees

Who would be at risk?	Cause of risk	How do we control the risk?	Date additional controls completed/implemented
Staff.	Uneven site.	Survey site prior to arrival.	
Public.	Untrained marquee erection team.	Ensure all staff are suitably trained.	
	Bad weather.	Get a recent weather report and put appropriate measures in place to mitigate against poor weather. E.g. Provide extra ballast/pegs to account for strong winds.  Ensure that the structure will stand when closed up in strong wind.  Do not take part in the event if conditions are unsafe.	
	Use of non-fire retardant materials.	Ensure all materials including linings are fire retardant.	



## Use of Driving Vehicles

### Hazard - Driving Vehicles

Who would be at risk?	Cause of risk	How do we control the risk?	Date additional controls completed/implemented
Staff. Public.	Driving under the influence of alcohol or drugs.	Enforce a zero alcohol or drugs policy.  If staff are on prescribed medication whilst working, ensure the medication doesn't affect driving.	
	Falling asleep at the wheel.	Minimise the distance staff have to drive after a shift.  Ensure drivers take regular breaks, and that they do not drive if drowsy.  Permit staff to stay on site between shifts when possible.  Review timesheets.	
	Poorly maintained vehicles.	Regularly maintain vehicles.  Ensure that staff report any damage immediately.	
	Collision when reversing.	Take extra care whilst reversing with visual checks and mirrors.  Use banksman to assist with reversing.	

Speck Mate LTD  
 catering -14586



## Use of Wood or Charcoal-Fired Equipment

### Hazard - Wood/Charcoal Fired Equipment

Who would be at risk?	Cause of risk	How do we control the risk?	Date additional controls completed/implemented
Staff. Public.	Embers igniting other materials. Inadequate ventilation leading to carbon monoxide poisoning.	Use fire bucket with a lid to remove embers prior to moving. Provide a site checklist with all required equipment prior to leaving for site. Provide adequate ventilation. Do not leave coals to burn out when you have been trading in a confined space. Install a CO alarm.	

