

03/03/2021

Business - Application for a premises licence to be granted under the Licensing Act 2003 Ref No. 1632261

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

	Bunsmiths Ltd
--	---------------

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. In terms of specific regulated entertainments please note that:
 - Plays: no licence is required for performances between 08:00 and 23.00 on any day, provided that the audience does not exceed 500.
 - Films: no licence is required for 'not-for-profit' film exhibition held in community premises between 08.00 and 23.00 on any day provided that the audience does not exceed 500 and the organiser (a) gets consent to the screening from a person who is responsible for the premises; and (b) ensures that each such screening abides by age classification ratings.
 - Indoor sporting events: no licence is required for performances between 08.00 and 23.00 on any day, provided that the audience does not exceed 1000.
 - Boxing or Wrestling Entertainment: no licence is required for a contest, exhibition or display of Greco-Roman wrestling, or freestyle wrestling between 08.00 and 23.00 on any day, provided that the audience does not exceed 1000. Combined fighting sports – defined as a contest, exhibition or display which combines boxing or wrestling with one or more martial arts – are licensable as a boxing or wrestling entertainment rather than an indoor sporting event.
 - Live music: no licence permission is required for:
 - o a performance of unamplified live music between 08.00 and 23.00 on any day, on any premises.
 - o a performance of amplified live music between 08.00 and 23.00 on any day on premises authorised to sell alcohol for consumption on those premises, provided that the audience does not exceed 500.
 - o a performance of amplified live music between 08.00 and 23.00 on any day, in a workplace that is not licensed to sell alcohol on those premises, provided that the audience does not exceed 500.
 - o a performance of amplified live music between 08.00 and 23.00 on any day, in a church hall, village hall, community hall, or other similar community premises, that is not licensed by a premises licence to sell alcohol, provided that (a) the audience does not exceed 500, and (b) the organiser gets consent for the performance from a person who is responsible for the premises.
 - o a performance of amplified live music between 08.00 and 23.00 on any day, at the non-residential premises of (i) a local authority, or (ii) a school, or (iii) a hospital, provided that (a) the audience does not exceed 500, and (b) the organiser gets consent for the performance on the relevant premises from: (i) the local authority concerned, or (ii) the school or (iii) the health care provider for the hospital.
 - Recorded Music: no licence permission is required for:
 - o any playing of recorded music between 08.00 and 23.00 on any day on premises authorised to sell alcohol for consumption on those premises, provided that the audience does not exceed 500.
 - o any playing of recorded music between 08.00 and 23.00 on any day, in a church hall, village hall, community hall, or other similar community premises, that is not licensed by a premises licence to sell alcohol, provided that (a) the audience does not exceed 500, and (b) the organiser gets consent for the performance from a person who is responsible for the premises.
 - o any playing of recorded music between 08.00 and 23.00 on any day, at the non-residential premises of

(i) a local authority, or (ii) a school, or (iii) a hospital, provided that (a) the audience does not exceed 500, and (b) the organiser gets consent for the performance on the relevant premises from: (i) the local authority concerned, or (ii) the school proprietor or (iii) the health care provider for the hospital.

- Dance: no licence is required for performances between 08.00 and 23.00 on any day, provided that the audience does not exceed 500. However, a performance which amounts to adult entertainment remains licensable.

- Cross activity exemptions: no licence is required between 08.00 and 23.00 on any day, with no limit on audience size for:

- o any entertainment taking place on the premises of the local authority where the entertainment is provided by or on behalf of the local authority;

- o any entertainment taking place on the hospital premises of the health care provider where the entertainment is provided by or on behalf of the health care provider;

- o any entertainment taking place on the premises of the school where the entertainment is provided by or on behalf of the school proprietor; and

- o any entertainment (excluding films and a boxing or wrestling entertainment) taking place at a travelling circus, provided that (a) it takes place within a moveable structure that accommodates the audience, and (b) that the travelling circus has not been located on the same site for more than 28 consecutive days.

3. Where taking place in a building or other structure please tick as appropriate (indoors may include a tent).

4. 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.

5. For example (but not exclusively), where the activity will occur on additional days during the summer months.

6. For example (but not exclusively), where you wish the activity to go on longer on a particular day e.g. Christmas Eve.

7. 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.

8. 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'.

9. 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.

10. Please list here steps you will take to promote all four licensing objectives together.

11. The application form must be signed.

12. An applicant's agent (for example solicitor) may sign the form on their behalf provided that they have actual authority to do so.

13. Where there is more than one applicant, each of the applicants or their respective agent must sign the application form.
14. This is the address which we shall use to correspond with you about this application.
15. Entitlement to work/immigration status for individual applicants and applications

from partnerships which are not limited liability partnerships:

A licence may not be held by an individual or an individual in a partnership who is resident in the UK who:

- does not have the right to live and work in the UK; or
- is subject to a condition preventing him or her from doing work relating to the carrying on of a licensable activity.

Any premises licence issued in respect of an application made on or after 6 April 2017 will become invalid if the holder ceases to be entitled to work in the UK.

Applicants must demonstrate that they have an entitlement to work in the UK and are not subject to a condition preventing them from doing work relating to the carrying on of a licensable activity. They do this in one of two ways: 1) by providing with this application copies or scanned copies of the documents listed below (which do not need to be certified), or 2) by providing their 'share code' to enable the licensing authority to carry out a check using the Home Office online right to work checking service (see below). Documents which demonstrate entitlement to work in the UK

- An expired or current passport showing the holder, or a person named in the passport as the child of the holder, is a British citizen or a citizen of the UK and Colonies having the right of abode in the UK [please see note below about which sections of the passport to copy].
- An expired or current passport or national identity card showing the holder, or a person named in the passport as the child of the holder, is a national of a European Economic Area country or Switzerland.
- A Registration Certificate or document certifying permanent residence issued by the Home Office to a national of a European Economic Area country or Switzerland.

- A Permanent Residence Card issued by the Home Office to the family member of a national of a European Economic Area country or Switzerland.
- A current Biometric Immigration Document (Biometric Residence Permit) issued by the Home Office to the holder indicating that the person named is allowed to stay indefinitely in the UK, or has no time limit on their stay in the UK.
- A current passport endorsed to show that the holder is exempt from immigration control, is allowed to stay indefinitely in the UK, has the right of abode in the UK, or has no time limit on their stay in the UK.
- A current Immigration Status Document issued by the Home Office to the holder with an endorsement indicating that the named person is allowed to stay indefinitely in the UK or has no time limit on their stay in the UK, when produced in combination with an official document giving the person's permanent National Insurance number and their name issued by a Government agency or a previous employer.
- A birth or adoption certificate issued in the UK, when produced in combination with an official document giving the person's permanent National Insurance number and their name issued by a Government agency or a previous employer.
- A birth or adoption certificate issued in the Channel Islands, the Isle of Man or Ireland when produced in combination with an official document giving the person's permanent National Insurance number and their name issued by a Government agency or a previous employer.
- A certificate of registration or naturalisation as a British citizen, when produced in combination with an official document giving the person's permanent National Insurance number and their name issued by a Government agency or a previous employer.
- A current passport endorsed to show that the holder is allowed to stay in the UK and is currently allowed to work and is not subject to a condition preventing the holder from doing work relating to the carrying on of a licensable activity.

- A current Biometric Immigration Document (Biometric Residence Permit) issued by the Home Office to the holder which indicates that the named person can currently stay in the UK and is allowed to work relation to the carrying on of a licensable activity.

- A current Residence Card issued by the Home Office to a person who is not a national of a European Economic Area state or Switzerland but who is a family member of such a national or who has derivative rights or residence.

- A current Immigration Status Document containing a photograph issued by the Home Office to the holder with an endorsement indicating that the named person may stay in the UK, and is allowed to work and is not subject to a condition preventing the holder from doing work relating to the carrying on of a licensable activity when produced in combination with an official document giving the person's permanent National Insurance number and their name issued by a Government agency or a previous employer.

- A Certificate of Application, less than 6 months old, issued by the Home Office under regulation 18(3) or
20(2) of the Immigration (European Economic Area) Regulations 2016, to a person who is not a national of a European Economic Area state or Switzerland but who is a family member of such a national or who has derivative rights of residence.

- Reasonable evidence that the person has an outstanding application to vary their permission to be in the UK with the Home Office such as the Home Office acknowledgement letter or proof of postage evidence, or reasonable evidence that the person has an appeal or administrative review pending on an immigration decision, such as an appeal or administrative review reference number.

- Reasonable evidence that a person who is not a national of a European Economic Area state or Switzerland but who is a family member of such a national or who has derivative rights of residence in exercising treaty rights in the UK including:
 - o evidence of the applicant's own identity – such as a passport,
 - o evidence of their relationship with the European Economic Area family member – e.g. a marriage certificate, civil partnership certificate or birth certificate, and
 - o evidence that the European Economic Area national has a right of permanent residence in the UK or is one of the following if they have been in the UK for more than 3 months:
 - (i) working e.g. employment contract, wage slips, letter from the employer,

- (ii) self-employed e.g. contracts, invoices, or audited accounts with a bank,
- (iii) studying e.g. letter from the school, college or university and evidence of sufficient funds; or (iv) self-sufficient e.g. bank statements.

Family members of European Economic Area nationals who are studying or financially independent must also provide evidence that the European Economic Area national and any family members hold comprehensive sickness insurance in the UK. This can include a private medical insurance policy, an EHIC card or an S1, S2 or S3 form.

Original documents must not be sent to licensing authorities. If the document copied is a passport, a copy of the following pages should be provided:

- (i) any page containing the holder's personal details including nationality;
- (ii) any page containing the holder's photograph;
- (iii) any page containing the holder's signature;
- (iv) any page containing the date of expiry; and
- (v) any page containing information indicating the holder has permission to enter or remain in the UK and is permitted to work.

If the document is not a passport, a copy of the whole document should be provided.

Your right to work will be checked as part of your licensing application and this could involve us checking your immigration status with the Home Office. We may otherwise share information with the Home Office. Your licence application will not be determined until you have complied with this guidance.

Home Office online right to work checking service

As an alternative to providing a copy of the documents listed above, applicants may demonstrate their right to work by allowing the licensing authority to carry out a check with the Home Office online right to work checking service.

To demonstrate their right to work via the Home Office online right to work checking service, applicants should include in this application their 9-digit share code (provided to them upon accessing the service at

<https://www.gov.uk/prove-right-to-work>) which, along with the applicant's date of birth (provided within this application), will allow the licensing authority to carry out the check.

In order to establish the applicant's right to work, the check will need to indicate that the applicant is allowed to work in the United Kingdom and is not subject to a condition preventing them from doing work relating to the carrying on of a licensable activity.

An online check will not be possible in all circumstances because not all applicants will have an immigration status that can be checked online. The Home Office online right to work checking service sets out what information and/or documentation applicants will need in order to access the service. Applicants who are unable to obtain a share code from the service should submit copy documents as set out above.

Premises Details

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

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

£	47900
	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

	The Miller
--	------------

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

Do you have a Southwark postcode?	Yes
Address Line 1	Miller of Mansfield
Address Line 2	96 Snowsfields
Town	London
Post code	SE1 3SS
Ordnance survey map reference	179859532834
Description of the location	Millers Of Mansfield
Telephone number	02074072690

Applicant Details

Please select whether you are applying for a premises licence as

	a person other than an individual (limited company, partnership etc)
--	--

If you are 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

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.

Personal Details - First Entry

Name	Bunsmiths Limited
------	-------------------

Address - First Entry

Street number or building name	Verulam House
Street Description	Cropmead
Town	Crewkerne
County	Somerset
Post code	TA18 7HQ
Registered number (where applicable)	09789159
Description of applicant (for example, partnership, company, unincorporated association etc)	Private Limited Company

Contact Details - First Entry

Telephone number	(0207) 4072690
Email address	jen@themiller.co.uk

Operating Schedule

When do you want the premises licence to start?

	05/04/2021
--	------------

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>Public house with kitchen and theatre space on the first floor. Serving alcoholic and non alcoholic beverages and food. Theatre to be used primarily for improvised comedy theatre.</p> <p>Situated on the corner of Kipling Street and Snowsfields, with beer garden facing Snowsfields and street adjacent seating along Snowsfields and Kipling street sides of the building.</p>
--	---

If 5,000 or more people are expected to attend the premises at any one time please use the drop down below to select the number.

	Less than 5000
--	----------------

Note 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 of consumption of these off-supplies of alcohol, you must include a description of where the place will be and its proximity to the premises.

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 of the Licensing Act 2003)
--	---

Provision of regulated entertainment (Please read guidance note 2)

	a) plays
	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
--	---------------------------

Supply of alcohol

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

In all cases please complete boxes K, L and M.

A - Plays

Will the performance of a play take place indoors or outdoors or both? (Please read guidance note 3)

	Indoors
--	---------

Please give further details here (Please read guidance note 4)

	Music to be amplified. Performers to use microphones. Plays may occasionally involve live music, acoustic or amplified.
--	---

Standard days and timings for Plays (Please read guidance note 7)

Day	Start	Finish
Mon	10:00	23:00
Tues	10:00	23:00

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

State any seasonal variations for performing plays (Please read guidance note 5)

--	--

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 6)

--	--

3. Where taking place in a building or other structure please tick as appropriate (indoors may include a tent).
4. 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.
5. For example (but not exclusively), where the activity will occur on additional days during the summer months.
6. For example (but not exclusively), where you wish the activity to go on longer on a particular day e.g.Christmas Eve.
7. 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.

E - Live Music

Will the performance of live music take place indoors or outdoors or both? (Please read guidance note 3)

	Indoors
--	---------

Please give further details here (Please read guidance note 4)

	Live music primarily as part of theatre or other performance, i.e. comedy. Occasionally standalone musical performances. To include acoustic and amplified.
--	---

Standard days and timings for Live Music (Please read guidance note 7)

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

State any seasonal variations for the performance of live music (Please read guidance note 5)

--	--

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 6)

--	--

3. Where taking place in a building or other structure please tick as appropriate (indoors may include a tent).
4. For example the type of activity to be authorised, if not already stated, and give relevant further details.
5. For example (but not exclusively), where the activity will occur on additional days during the summer months.
6. For example (but not exclusively), where you wish the activity to go on longer on a particular day e.g.Christmas Eve.
7. 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.

F - Recorded Music

Will the playing of recorded music take place indoors or outdoors or both? (Please read guidance note 3)

	Indoors
--	---------

Please give further details here (Please read guidance note 4)

	Recording music to be played during opening hours. DJs to play music on Friday and Saturday nights.
--	---

Standard days and timings for Recorded Music (Please read guidance note 7)

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

State any seasonal variations for playing recorded music (Please read guidance note 5)

--	--

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 6)

--	--

3. Where taking place in a building or other structure please tick as appropriate (indoors may include a tent).
4. 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.
5. For example (but not exclusively), where the activity will occur on additional days during the summer months.
6. For example (but not exclusively), where you wish the activity to go on longer on a particular day e.g.Christmas Eve.

7. 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.

G - Performances of Dance

Will the performances of dance take place indoors or outdoors or both? (Please read guidance note 3)

	Indoors
--	---------

Please give further details here (Please read guidance note 4)

	Dance performed as part of theatre or comedy performance. May be accompanied by amplified or live music.
--	--

Standard days and timings for Performance of dance (Please read guidance note 7)

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

State any seasonal variations for the performance of dance (Please read guidance note 5)

--	--

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 6)

--	--

3. Where taking place in a building or other structure please tick as appropriate (indoors may include a tent).
4. 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.
5. For example (but not exclusively), where the activity will occur on additional days during the summer months.
6. For example (but not exclusively), where you wish the activity to go on longer on a particular day e.g.Christmas Eve.
7. 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.

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

	Improvised comedy. Comedy performance. Live podcast recording. Live talks / panel discussions.
--	--

Will the entertainment take place indoors or outdoors or both? (Please read guidance note 3)

	Indoors
--	---------

Please give further details here (Please read guidance note 4)

	May include amplified or acoustic music, live or recorded.
--	--

Standard days and timings for Anything of a similiar description to that falling within (e), (f) or (g) (Please read guidance note 7)

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

State any seasonal variations for entertainment of a similar description to that falling within (e), (f) or (g) (Please read guidance note 5)

--	--

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 6)

--	--

3. Where taking place in a building or other structure please tick as appropriate (indoors may include a tent).
4. For example the type of activity to be authorised, if not already stated, and give relevant further details.
5. For example (but not exclusively), where the activity will occur on additional days during the summer months.
6. For example (but not exclusively), where you wish the activity to go on longer on a particular day e.g.Christmas Eve.
7. 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.

I - Late Night Refreshment

Will the provision of late night refreshment take place indoors or outdoors or both? (Please read guidance note 3)

	Indoors
--	---------

Please give further details here (Please read guidance note 4)

	Food, tea and coffee to be served from bar and onsite kitchen.
--	--

Standard days & timings for Late night refreshment (Late night start time is from 23.00, see guidance notes 7)

Day	Start	Finish
Mon	23:00	00:30
Tues	23:00	00:30

Wed	23:00	00:30
Thur	23:00	00:30
Fri	23:00	01:30
Sat	23:00	01:30
Sun	23:00	00:30

State any seasonal variations for the provision of late night refreshment (Please read guidance note 5)

--	--

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 6)

--	--

3. Where taking place in a building or other structure please tick as appropriate (indoors may include a tent).
4. For example the type of activity to be authorised, if not already stated, and give relevant further details, forexample (but not exclusively) whether or not music will be amplified or unamplified.
5. For example (but not exclusively), where the activity will occur on additional days during the summer months.
6. For example (but not exclusively), where you wish the activity to go on longer on a particular day e.g.Christmas Eve.
7. Please give timings in 24 hour clock (e.g. 23:00) and only give details for the days of the week when you intend the premises to be used for the activity. Start time begins from 23:00

J - Supply of Alcohol

Will the supply of alcohol be for consumption (Please read guidance note 8)

	Both
--	------

Standard days and timings for Supply of alcohol (Please read guidance note 7)

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	00:00

State any seasonal variations for the supply of alcohol (Please read guidance 5)

--	--

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 6)

--	--

Please download and then upload the consent form completed by the designated proposed premises supervisor

--	--

5. For example (but not exclusively), where the activity will occur on additional days during the summer months.
6. For example (but not exclusively), where you wish the activity to go on longer on a particular day e.g. Christmas Eve.
7. 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.
8. 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'.

Premises Supervisor

State the name and details of the individual whom you wish to specify on the licence as the designated premises supervisor (Please see declaration about the entitlement to work in the check list at the end of the form)

Full name of proposed designated premises supervisor

First names	Jennifer
Surname	Church

DOB

Date Of Birth	████████
---------------	----------

Address of proposed designated premises supervisor

Street number or Building name	████
Street Description	██████████
Town	LONDON
County	GREATER LONDON
Post code	████████

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

Personal licence number (if known)	████████
Issuing authority (if known)	Southwark

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 9)

	<p>We do not plan any adult entertainment. Due to the supply of alcohol there will be rules in place regarding children entering the premises at certain times only. We will enforce Challenge 25 policy which is clearly signposted and all staff will be trained to enforce it.</p> <p>Anyone parent or guardian wishing to bring someone under eighteen to a theatre / comedy performance (no access to the bar) will have to contact us first to ensure</p>
	<p>suitability of the specific event.</p> <p>Anyone under 18 must be accompanied by a responsible adult, preferably a parent / guardian at all times.</p>

9. 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. L - Hours premises are open to public
5. For example (but not exclusively), where the activity will occur on additional days during the summer months.
6. For example (but not exclusively), where you wish the activity to go on longer on a particular day e.g. Christmas Eve.
7. 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.

Hours premises are open to the public (standard timings Please read guidance note 7)

Day	Start	Finish
Mon	09:00	00:30
Tues	09:00	00:30
Wed	09:00	00:30
Thur	09:00	00:30
Fri	09:00	01:30
Sat	09:00	01:30
Sun	09:00	00:30

State any seasonal variations (Please read guidance note 5)

--	--

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 6)

--	--

M - Steps to promote four licencing objectives

a) General - all four licensing objectives (b,c,d,e) (Please read guidance note 10)

	<p>Risk assessments Staff training (on inductions and ongoing) Signage in clear public view Working with Pubwatch / Team London Bridge (our BID)</p>
--	---

b) the prevention of crime and disorder

	<p>Maintaining CCTV equipment and keeping footage for 28 days. Door supervisors to be correctly registered with SIA, wearing ID badges, and records of door supervisors to be kept. Customers not permitted to take open containers of alcohol away from the premises. Member of Women's Safety Charter. No drinks promotions encourage excessive consumption. Staff trained to recognise signs of intoxication and on when to stop serving someone / when not to serve someone. Drug policy with clear signage promoting our policy and the consequences of breaking the rules. Staff trained to deal with violent / threatening behaviour and to de-escalate situations. No lone working.</p>
--	---

c) public safety

	<p>Fire safety maintained: staff training, evacuation plan clearly signposted, fire exits kept clear, fire alarms and extinguishers maintained and regularly tested with records kept. Building meets fire standards. Gas safety reports carried out regularly and available to view. Public liability insurance kept up to date and certificate displayed. Emergency lighting in low lit areas. Electrical safety certificate available and kept up to date. At least one first aider on duty at all times. First aid materials available in each area of the building and clearly signposted. Free drinking water available. Bins & bottle bins locked or not accessible to public. No drinks promotions encourage excessive consumption. Staff trained to recognise signs of intoxication and on when to stop serving someone / when not to serve someone. Measures available according to Weights and Measures act and signposted clearly by the bar. Taxi numbers readily available.</p>
--	--

d) the prevention of public nuisance

	<p>Signs encouraging customers to Please Leave the Premises Quietly to minimise disturbance to neighbours. Signs in beer garden area to inform customers of its closing time. Staff to begin clearing the outside area in advance of licenced closing time so as to ensure it is empty at 23:00. Patrons given notice of drinking up time, and encouraged to leave at closing in a respectful manner and to vacate the immediate area. Bottle bins and glass not easily accessible to public. Alcohol not permitted to be taken off-site in open containers.</p>
--	--

e) the protection of children from harm

	<p>Children not allowed inside after 9pm. No children allowed at the bar. Challenge 25 policy clearly signposted, with all staff trained to enforce. Children must be accompanied by responsible adult, preferably parent or legal guardian at all times. If a parent or guardian wishes to bring someone under the age of 18 to a theatre / comedy performance the suitability of the performance will be checked by the manager. If permission is granted the young person will have to leave the theatre space after the performance and will not be able to access the downstairs bar area. This will be explained to the parent/guardian in advance.</p>
--	--

Guidance note 10

Please list here steps you will take to promote all four licensing objectives together.

Please upload a plan of the premises

	Miller-Plans-2-.pdf
--	-------------------------------------

Please upload any additional information i.e. risk assessments

--	-------

Checklist

	<p>I have enclosed the plan of the premises. I understand that if I do not comply with the above requirements my application will be rejected. I understand that I must now advertise my application (In the local paper within 14 days of applying)</p>
--	--

Home Office Declaration

Please tick to indicate agreement

	<input type="checkbox"/> I am a company or limited liability partnership
--	--

Declaration

[Applicable to individual applicants only, including those in a partnership which is not a limited liability partnership]

I understand I am not entitled to be issued with a licence if I do not have the entitlement to live and work in the UK (or if I am subject to a condition preventing me from doing work relating to the carrying on of a licensable activity) and that my licence will become invalid if I cease to be entitled to live and work in the UK.

The DPS named in this application form is entitled to work in the UK (and is not subject to conditions preventing him or her from doing work relating to a licensable activity) and I have seen a copy of his or her proof of entitlement to work, or have conducted an online right to work check using the Home Office online right to work checking service which confirmed their right to work.

I/We hereby declare the information provided is true and accurate.

I agree to the above statement

	<input type="checkbox"/> Yes
PaymentDescription	, ,
PaymentAmountInMinorUnits	██████
AuthCode	██████
LicenceReference	██████████
PaymentContactEmail	

Please provide name of applicant (the current premises licence holder) or applicant's solicitor or other duly authorised agent (please read guidance note 12). If completing on behalf of the applicant, please state in what capacity.

Full name	Jennifer Church
Date (DD/MM/YYYY)	03/03/2021
Capacity	General Manager and DPS on behalf of Bunsmiths Ltd

Where the premises licence is jointly held, enter the 2nd applicant (the current premises licence holder) or 2nd applicant's solicitor or other authorised agent (guidance note 13). If completing on behalf of the applicant state in what capacity

Full name	
Date (DD/MM/YYYY)	03/03/2021
Capacity	

Contact name (where not previously given) an address for correspondence associated with this application (please read guidance note 14)

Contact name and address for correspondence	
Telephone No.	
If you prefer us to correspond with you by e-mail, your email address (optional)	

GUIDANCE NOTES

12. An applicant's agent (for example solicitor) may sign the form on their behalf provided that they have actual authority to do so.

13. Where there is more than one applicant, each of the applicants or their respective agents must sign the application form.

14. This is the address which we shall use to correspond with you about this application.

IT IS AN OFFENCE, UNDER SECTION 158 OF THE LICENSING ACT 2003, TO MAKE A FALSE STATEMENT IN OR IN CONNECTION WITH THIS APPLICATION. THOSE WHO MAKE A FALSE STATEMENT MAY BE LIABLE ON SUMMARY CONVICTION TO A FINE OF ANY AMOUNT.

IT IS AN OFFENCE UNDER SECTION 24B OF THE IMMIGRATION ACT 1971 FOR A PERSON TO WORK WHEN THEY KNOW, OR HAVE REASONABLE CAUSE TO BELIEVE, THAT THEY ARE DISQUALIFIED FROM DOING SO BY REASON OF THEIR IMMIGRATION STATUS. THOSE WHO EMPLOY AN ADULT WITHOUT LEAVE OR WHO IS SUBJECT TO CONDITIONS AS TO EMPLOYMENT WILL BE LIABLE TO A CIVIL PENALTY UNDER SECTION 15 OF THE IMMIGRATION, ASYLUM AND NATIONALITY ACT 2006 AND PURSUANT TO SECTION 21 OF THE SAME ACT, WILL BE COMMITTING AN OFFENCE WHERE THEY DO SO IN THE KNOWLEDGE, OR WITH REASONABLE CAUSE TO BELIEVE, THAT THE EMPLOYEE IS DISQUALIFIED.

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.

Risk Assessment

Company name: Bunsmiths Ltd (T/a The Miller)

Date: 01/03/20

What are the hazards?	Who might be harmed and how?	What are you already doing?	What further action is necessary?	Action by whom?	When shall the action be taken?	Done
<p>Slips and trips</p>	<p>Staff and customers slipping, tripping or falling might suffer injuries such as fractures, bruising, cuts, etc.</p> <ul style="list-style-type: none"> Slipping on spillages, cut on broken glasses; Tripping on boxes and goods behind bar and cellar Tripping on cables behind bar; Slipping on leaks of equipment behind bar and cellar 	<ul style="list-style-type: none"> Staff trained to clean up spillages immediately using suitable method and leaving floor to dry using wet floor signs; Ensure goods and deliveries are stored on shelving safely stacked where appropriate; No trailing leads or cables. No obstructions in walkways and stairways. Cables kept neat and taped up; Equipment maintained to prevent leaks onto floor; Good lighting in all areas, including steps outside and access to cellar; Ensure bar floor areas only washed out of hours. General good housekeeping, keeping work areas tidy and cleared at all time; 	<ul style="list-style-type: none"> Ensure suitable footwear with good grip worn by staff at all time; Ensure continual managing of cellar and monitoring of floor hazards; Reiterate message to staff that stairways are not obstructed; Ensure light bulbs are changed when needed to keep good lighting; 	<p>Manager</p> <p>Manager</p> <p>Manager</p> <p>Manager</p>	<p>Before each shift</p> <p>Ongoing</p> <p>Ongoing</p> <p>Whenever it needs change</p>	

What are the hazards?	Who might be harmed and how?	What are you already doing?	What further action is necessary?	Action by whom?	When shall the action be taken?	Done
Falls from height	<p>Staff, delivery people, customers may suffer serious injuries if they fall from any height</p> <ul style="list-style-type: none"> Fall from stairways from upstairs area 	<ul style="list-style-type: none"> Any work from a height or on the roof to be done by contractors under a permit to work system and using trained staff and appropriate ladders and other equipment. Ensure there are no obstructions in walkways and stairways. 	<ul style="list-style-type: none"> Ensure a regularly checked and suitable ladder is available to change light bulbs and work of short duration by trained staff. Reiterate message to staff that stairways are not obstructed at all time. 	<p>Manager</p> <p>Manager</p>	<p>Ongoing</p> <p>Ongoing</p>	
Manual Handling	<p>Staff receiving back, neck and limb injuries from lifting heavy loads (e.g. barrels, crates of bottles, bin bags full, etc.)</p>	<ul style="list-style-type: none"> Senior staff and managers sent on beer and cellar quality course; Staff trained in lifting techniques and posture for items behind bar; 	<ul style="list-style-type: none"> Training to be completed for new members of staff. 	<p>Manager</p>	<p>Ongoing</p>	

What are the hazards?	Who might be harmed and how?	What are you already doing?	What further action is necessary?	Action by whom?	When shall the action be taken?	Done
<p>Fire</p>	<p>Staff and customers could suffer from smoke inhalation/ burns. If trapped it could be fatal.</p>	<ul style="list-style-type: none"> • Staff are informed, instructed and trained in what to do in case of fire; • Ensure all fire action notices and instructions are displayed and are clearly visible; • Ensure fire alarms are checked regularly; • Ensure all fire extinguishers are in place and full; • Continual checks of smoking areas any other areas on the premises for possible sources of fire. • Cleaning of kitchen extraction • Ensure all fire exits and passages leading to them are unobstructed; • Ensure waste collection areas are kept tidy and waste regularly removed; • Isolate and store any flammable substance away properly to eliminate any risk of fire; • Ensure kitchen appliances are switched off at night; • Ensure gas cut switch is turned off at night; • Solving pest control problem to avoid rodents damage to wiring • Ensure all empty boxes are cleared from beer room 	<ul style="list-style-type: none"> • Continual training of new staff. • Continual checks • Keep a record of the fire alarms checks. • Continual weekly checks • Continual checks • Annual checks • Continually emptying of the metal bucket provided for emptying ashtrays throughout the day and night using suitable method • Check at end of each night • Check at end of each night • Check at end of each night • Continual cleaning of floor, work surface, storing food away, Take bins out 	<p>Manager</p> <p>Manager</p> <p>Manager</p> <p>Manager</p> <p>Manager</p> <p>Manager, staff</p> <p>Manager</p> <p>Manager</p> <p>Manager/ Kitchen staff/ bar staff</p>	<p>Induction for every new staff</p> <p>Ongoing</p> <p>Annually</p> <p>Annually</p> <p>Ongoing, everyday</p> <p>Every year</p> <p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p>	

What are the hazards?	Who might be harmed and how?	What are you already doing?	What further action is necessary?	Action by whom?	When shall the action be taken?	Done
Electricity	Staff and customers could get an electric shock from faulty/ damaged wiring or electrical equipment. Risk of fire and fatal injury possible.	<ul style="list-style-type: none"> • Wiring checked every 5 years by qualified electrician; • Senior staff informed and trained to turn off electricity in the event of an emergency; • Fuse box kept accessible at all time • Maintenance of equipment 	<ul style="list-style-type: none"> • Ensure all staff told where fuse box is in case of an emergency. • Ensure to inform, instruct, train and supervise staff on how to spot damaged equipment, plugs, cable and fittings and take out of service. 	<p>Manager</p> <p>Manager</p>	<p>When new staff member</p> <p>Ongoing</p>	
Gas	Staff and customers risk injury from fire and explosion if equipment not properly maintained and used	<ul style="list-style-type: none"> • Boiler checked and serviced by a Gas Safe registered engineer 	<ul style="list-style-type: none"> • No further action at this stage • Ensure staff trained to recognize and report defects 	<p>Manager</p>	<p>Serviced</p> <p>Ongoing</p>	
CO₂ leakage	Staff may be overcome when charging CO ₂ while key kegs	<ul style="list-style-type: none"> • Ensure all staff are trained to key kegs; • Beer room well ventilated with adequate ventilation; 	<ul style="list-style-type: none"> • No further action required at this stage 			

What are the hazards?	Who might be harmed and how?	What are you already doing?	What further action is necessary?	Action by whom?	When shall the action be taken?	Done
Pressurized equipment	Risk of explosion from over-pressurization of beer pump systems or faulty or damaged cylinders	<ul style="list-style-type: none"> • Only manager, and trained staff have undergone training to use system; • Gas cylinders only obtained from reputable suppliers; • Gas cylinders are moved and stored properly to prevent damage; • Ensure gas cylinders are used in an upright position in safe, secure and dry places. 	<ul style="list-style-type: none"> • Ensure the gas cylinders are suitably restrained; 	Manager	Ongoing	
Hazardous substances	Staff and cleaner can suffer chemical burns or develop dermatitis from contact with or use of cleaning chemicals	<ul style="list-style-type: none"> • Ensure chemical + cleaning product are always kept in original labeled containers; • PPE- gloves available when using or diluting chemicals; • Only manager and trained staff clean the lines using cleaning chemicals; 	<ul style="list-style-type: none"> • Ensure non latex gloves are available for staff and cleaner at all time 	Manager	Immediately	
Noises	<p>Staff and customers may suffer from hearing damage from recorded music</p> <p>Residents being kept awake or bothered from the music or customers leaving the premises</p>	<ul style="list-style-type: none"> • Ensure the music is kept below a certain level. We measure this by checking if our employees have to raise their voices to carry out a normal conversation when about 2m apart; • Put in place a system where the beer garden is closed from 11:00 pm to customers • Please leave premises quietly signs have been put up; 	<ul style="list-style-type: none"> • Continual check of the sound level from the music being played. • Ensure signs are put up to make customers fully aware that the restaurant terrace is no longer in use. 	<p>Manager</p> <p>Manager</p>	<p>Ongoing</p> <p>Ongoing</p>	

What are the hazards?	Who might be harmed and how?	What are you already doing?	What further action is necessary?	Action by whom?	When shall the action be taken?	Done
Violence	Staff and customers may suffer stress and physical injuries and verbal abuse from aggressive customers	<ul style="list-style-type: none"> • Staff trained in good, polite behavior and how to avoid confrontation; • Staff trained not to sell alcohol to intoxicated customers ; • Cashing up done after hours and out of customers sight; • Incident log to be kept and filled in as soon as possible after incident; • Limit customers to avoid any overcrowding and customers aggression; • Ensure there are adequate staffing levels to deal with customers demands ; • General manager trained by SIA • Keep all areas well lit; • CCTV updated 	<ul style="list-style-type: none"> • Train staff on violence policy: When to call the police, etc. • Manager to re-emphasize “coping with dispute” training • Ensure office and private doors are kept shut and locked when cashing up for extra security • Make incident log available to staff to fill in after an incident • Ensure all incidents promptly investigated. • Serious incidents to be reported to the police. 	Manager Manager Manager Manager Manager	When new staff When new staff Ongoing, every night Ongoing Ongoing	

Risk Assessment

Company name: Bunsmiths Ltd (t/a The Miller) - Kitchen

Date: 01/03/2021

What are the hazards?	Who might be harmed and how?	What are you already doing?	What further action is necessary?	Action by whom?	When shall the action be taken?	Done
Slips and trips	Kitchen Staff	<ul style="list-style-type: none"> Staff trained to clean up spillages immediately using suitable method and leaving floor to dry using wet floor signs; Ensure goods and deliveries are stored on shelving safely stacked where appropriate; Phone and printer cables kept neat Equipment maintained to prevent leaks onto floor; Good lighting in all areas, General good housekeeping, keeping work areas tidy and cleared at all time 	<ul style="list-style-type: none"> Ensure suitable footwear with good grip worn by staff at all time; Reiterate message to staff that stairways are not obstructed; Ensure light bulbs are changed when needed to keep good lighting; 	<p>Manager & head chef</p> <p>Manager & head chef</p> <p>Manager and head chef</p>	<p>Immediately / when new staff arrive</p> <p>Ongoing</p> <p>ongoing</p>	

Hazardous substances	Staff and cleaner can suffer chemical burns or develop dermatitis from contact with or use of cleaning chemicals	<ul style="list-style-type: none"> • Ensure chemical + cleaning product are always kept in original labeled containers; • PPE- gloves available when using or diluting chemicals; • Only manager and trained staff clean the lines using cleaning chemicals; 	<ul style="list-style-type: none"> • Ensure non latex gloves are available for staff and cleaner at all time 	Manager	Immediately	
What are the hazards?	Who might be harmed and how?	What are you already doing?	What further action is necessary?	Action by whom?	When shall the action be taken?	Done
Falls from height	Staff, delivery people	<ul style="list-style-type: none"> • Any work from a height or on the roof to be done by contractors under a permit to work system and using trained staff and appropriate ladders and other equipment. • Ensure there are no obstructions in walkways and stairways. 	<ul style="list-style-type: none"> • Ensure a regularly checked and suitable ladder is available to change light bulbs and work of short duration by trained staff. • Reiterate message to staff that stairways are not obstructed at all time. 	<p>Manager</p> <p>Manager</p>	<p>Ongoing</p> <p>Ongoing</p>	

Manual Handling	Staff receiving back, neck and limb injuries from lifting heavy loads (e.g. barrels, crates of bottles, bin bags full, etc.)	<ul style="list-style-type: none"> Staff trained in lifting techniques and posture for items behind bar; 	<ul style="list-style-type: none"> Training to be completed for new members of staff. 	New staff	Ongoing	
What are the hazards?	Who might be harmed and how?	What are you already doing?	What further action is necessary?	Action by whom?	When shall the action be taken?	Done
Electricity	Staff and customers could get an electric shock from faulty/ damaged wiring or electrical equipment. Risk of fire and fatal injury possible.	<ul style="list-style-type: none"> Wiring checked every 5 years by qualified electrician; Senior staff informed and trained to turn off electricity in the event of an emergency; Fuse box kept accessible at all time Maintenance of equipment 	<ul style="list-style-type: none"> Ensure all staff told where fuse box is in case of an emergency. <p>Ensure to inform, instruct, train and supervise staff on how to spot damaged equipment, plugs, cable and fittings and take out of service.</p>	<p>Manager</p> <p>Manager</p>	<p>When new staff member</p> <p>Ongoing</p>	

Gas	Staff and customers risk injury from fire and explosion if equipment not properly maintained and used	<ul style="list-style-type: none"> • Boiler checked and serviced by a Gas Safe registered engineer • 	<ul style="list-style-type: none"> • No further action at this stage • Ensure staff trained to recognize and report defects 	Manager	Serviced Ongoing	
What are the hazards?	Who might be harmed and how?	What are you already doing? •	What further action is necessary? •	Action by whom?	When shall the action be taken?	Done

<p>Fire</p>	<p>Staff and customers could suffer from smoke inhalation/ burns. If trapped it could be fatal.</p>	<ul style="list-style-type: none"> • Staff are informed, instructed and trained in what to do in case of fire; • Ensure all fire action notices and instructions are displayed and are clearly visible; • Ensure fire alarms are checked regularly; • Ensure all fire extinguishers are in place and full; • Continual checks of smoking areas any other areas on the premises for possible sources of fire. • Cleaning of kitchen extraction • Ensure all fire exits and passages leading to them are unobstructed; • Ensure waste collection areas are kept tidy and waste regularly removed; • Isolate and store any flammable substance away properly to eliminate any risk of fire; • Ensure kitchen appliances are switched off at night; • Ensure gas cut switch is turned off at night; • Solving pest control problem to avoid rodents damage to wiring • Ensure all empty boxes are cleared from beer room 	<ul style="list-style-type: none"> • Continual training of new staff. • Continual checks • Keep a record of the fire alarms checks. • Continual weekly checks • Continual checks • Annual checks • Check at end of each night • Check at end of each night • Check at end of each night • Continual cleaning of floor, work surface, storing food away, Take bins out 	<p>Manager</p> <p>Manager</p> <p>Manager</p> <p>Manager</p> <p>Manager</p> <p>Manager</p> <p>Manager, staff</p> <p>Manager</p> <p>Manager</p> <p>Manager</p> <p>Manager/ Kitchen staff/ bar staff</p>	<p>Induction for every new staff</p> <p>Ongoing</p> <p>Annually</p> <p>Annually</p> <p>Ongoing, everyday</p> <p>Every year</p> <p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p> <p>Ongoing</p>	

<p>Covid-19</p>	<p>Kitchen Staff and customers ordering food</p>	<ul style="list-style-type: none"> • Created hand sanitizers + kitchen surface cleaning spray + blue roll kits at key points in kitchen <ul style="list-style-type: none"> -by the kitchen door (1) -by both sinks (2) -by the lift and phone (3) -by the microwave area (1) -by the private door (1) -in the staff toilet (1) -in the staff room (1) • Hand sanitizer by the labels area • Provide staff with PPE (face masks, gloves, new uniforms) • Provide staff with bags for staff personal belonging • Train all returning and new staff on the cleaning and hygiene procedures • Ensure there's 2-3 kitchen staff in the kitchen respecting the 1-2m rule (staying within their designate working space) • Ensure staff keep a thorough cleaning routine throughout the day (fridge handles, microwave handles, door handles, kitchen surfaces, lift handles and buttons, sink and taps) • Only 1 staff member to use the fridges before and during service • Ensure staff use their own pen 	<ul style="list-style-type: none"> • Prepare the stations • Order PPE and check uniforms on arrival • Prepare bags • Prepare training material to be signed on the 04/06/2020 • Mark the areas to divide kitchen in 3 sections (Grill, Prep, Wash sections) • Update daily cleaning rota + create signs to ensure cleaning done thoroughly everywhere and remind staff to use hand sanitizer and clean surfaces • Provide staff with pen 	<p>Kitchen manager</p> <p>Kitchen Manager</p> <p>Kitchen manager</p> <p>Each kitchen staff</p> <p>Kitchen manager</p> <p>Kitchen Manager</p> <p>Kitchen manager</p>	<ul style="list-style-type: none"> • ongoing • refresh regularly • Done / maintain ongoing 	
------------------------	--	--	---	---	---	--

		<ul style="list-style-type: none"> Food to be served in take away boxes only, disposable cutlery available to avoid washing up Food to be eaten in staff room only, 1 a staff at a time 	<ul style="list-style-type: none"> Prepare take away boxes area to facilitate service and keep hygiene level up 	Kitchen manager and staff		
		<ul style="list-style-type: none"> When receiving deliveries, ensure that staff are wearing face covering masks. Allow the delivery person to leave the delivery on the table. Remain at a distance of 1-2m from the delivery person. 				

Covid-19 Risk Assessment The Miller		
Hazard	Risk	Action
Customers at the bar (May 2021)	Contact between staff and customer– spreads covid	Consider PDQ payments only, screens to prevent coughs and sneezes, PPE for staff Hand sanitiser on both sides of the bar
	Contact between customers spreads covid	Clear signs in bar & on floor re distancing and where to stand Separate entrances and exits Reduced products so queue moves quicker Table service for food rather than collection points Remove tables inside / areas people can stand

		<p>Limit picnic tables outside so greater spacing</p> <p>Make more space for clearly marked & distanced queuing areas</p>
Delivery drivers	Queuing – same as above	Separate & well sign posted area for collections, free hand sanitizer
Staff behind the bar	Spreading germs to each other & customers	<p>Staff have their own till & PDQ</p> <p>Hand san available</p> <p>Frequent hand washing breaks</p> <p>Charts to note cleaning ie wiping down all surfaces with disinfectant</p> <p>Drinking only from personal sealable drinks containers</p>
	Staff taking germs home	Aprons / PPE / clothes to change into on shift
Glass collecting / cleaning rubbish	Staff contamination	<p>Plastic glasses on busier days</p> <p>Fresh gloves for cleaning duties & hand washing before and after, PPE</p> <p>Recycling bins in easy access for customers if using plastic glasses</p>
		<p>Floating management to identify risks</p> <p>Use of radios to alert floating managers to potential hazards</p> <p>Staff training on infection</p> <p>Clear rules & signs</p>
Toilets	Germs	Soap / sanitiser available & clear signs instructing proper hand washing
	Queues	One way system

Deliveries	Contamination between staff and delivery co	Hand sanitiser available
Food	Contamination between staff & customers	Sachets of sauces Empty plates collected with gloves and washed with gloves or straight into dishwasher Eliminate sharing items from menu
Staff get sick	Spread covid to work force & customers	Temperature checks at start of shifts Furlough / sick pay in place for appropriate isolation & communicated to staff Back-up staff members Clear information on who to inform & what will happen so staff feel reassured to come forward
Breaks	Spread of infection	1 staff on break at a time Sanitiser available Hand washing before and after break Surface eaten at cleaned after each break Keyboard & mouse cleaned if computer used on break Office kept clean & tidy Same for kitchen office & kitchen breaks
Alcohol	Drunk customers refuse to obey social distancing	Cut off anyone who seems drunk Clear staff training on being especially vigilant Floating staff monitor people outside in case people who are not buying their own drinks are becoming too inebriated

		Closing earlier No staff drinking while pub is open