

# Licensing Sub-Committee Report

Item No:	
Date:	25 July 2019
Licensing Ref No:	19/05966/LIPN - New Premises Licence
Title of Report:	Genuine Liquorette 6 Rathbone Place London W1T 1HL
Report of:	Director of Public Protection and Licensing
Wards involved:	West End
Policy context:	City of Westminster Statement of Licensing Policy
Financial summary:	None
Report Author:	Kevin Jackaman Senior Licensing Officer
Contact details	Telephone: 0207 641 8094 Email: kjackaman@westminster.gov.uk

## 1. Application

1-A Applicant and premises			
<b>Application Type:</b>	New Premises Licence, Licensing Act 2003		
<b>Application received date:</b>	15 May 2019		
<b>Applicant:</b>	TYL UK Ltd		
<b>Premises:</b>	Genuine Liqueur		
<b>Premises address:</b>	6 Rathbone Place London W1T 1HL	<b>Ward:</b>	West End
		<b>Cumulative Impact Area:</b>	West End
<b>Premises description:</b>	According to the application form the premises will trade as a boutique cocktail bar and bottle shop.		
<b>Premises licence history:</b>	The premises currently hold a premises licence (licence reference 19/05916/LIPVM. The applicant is proposing that this licenced would be surrendered should the application be granted.		
<b>Applicant submissions:</b>	The premises comprise of basement, ground floor and first floor. The ground and first floors are to be laid out to tables and chairs and waiter/waitress service is available throughout		

1-B Proposed licensable activities and hours							
<b>Recorded Music:</b>				<b>Indoors, outdoors or both</b>			Indoors
<b>Day:</b>	<b>Mon</b>	<b>Tues</b>	<b>Wed</b>	<b>Thur</b>	<b>Fri</b>	<b>Sat</b>	<b>Sun</b>
<b>Start:</b>	23:00	23:00	23:00	23:00	23:00	23:00	
<b>End:</b>	23:30	23:30	00:30	00:30	01:00	01:00	
<b>Seasonal variations/ Non-standard timings:</b>		None					

1-B Proposed licensable activities and hours							
<b>Late Night Refreshment:</b>				<b>Indoors, outdoors or both</b>			Indoors
<b>Day:</b>	<b>Mon</b>	<b>Tues</b>	<b>Wed</b>	<b>Thur</b>	<b>Fri</b>	<b>Sat</b>	<b>Sun</b>
<b>Start:</b>	23:00	23:00	23:00	23:00	23:00	23:00	
<b>End:</b>	23:30	23:30	00:30	00:30	01:00	01:00	
<b>Seasonal variations/ Non-standard timings:</b>		None					

<b>Sale by retail of alcohol</b>				<b>On or off sales or both:</b>			Both
<b>Day:</b>	<b>Mon</b>	<b>Tues</b>	<b>Wed</b>	<b>Thur</b>	<b>Fri</b>	<b>Sat</b>	<b>Sun</b>
<b>Start:</b>	12:00	12:00	12:00	12:00	12:00	12:00	12:00
<b>End:</b>	23:30	23:30	00:30	00:30	01:00	01:00	22:00
<b>Seasonal variations/ Non-standard timings:</b>		None					

Hours premises are open to the public							
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
<b>Start:</b>	12:00	12:00	12:00	12:00	12:00	12:00	12:00
<b>End:</b>	23:30	23:30	00:30	00:30	01:00	01:00	22:30
<b>Seasonal variations/ Non-standard timings:</b>		None					
<b>Adult Entertainment:</b>		None					

## 2. Representations

2-A Responsible Authorities	
<b>Responsible Authority:</b>	Environmental Health Service
<b>Representative:</b>	Anil Drayan
<b>Received:</b>	12 June 2019
<p><b>I refer to the application for application for a new Premises Licence for the above premises which is located in the West End Cumulative Impact Area</b></p> <p>The premises have an existing Licence operating at the premises (current reference 19/05916/LIPVM) which the applicant has offered to surrender in mitigation.</p> <p>The applicant has submitted new plans of the premises showing the Basement, Ground Floor and First Floor, drawing no. 3168-80, Rev A dated May 2019.</p> <p><b>The applicant is seeking the following variations:</b></p> <ol style="list-style-type: none"> <li>1. Provision of Late Night Refreshment 'indoors' so that they are Monday to Tuesday 23:00 to 00:00 hours, Wednesday and Thursday 23:00 to 01:00 hours and Friday and Saturday 23:00 to 02:00 hours.</li> <li>2. Supply of Alcohol 'on' and 'off' the premises so that they are Monday to Tuesday 12:00 to 23:30 hours, Wednesday and Thursday 12:00 to 00:30 hours, Friday and Saturday 12:00 to 01:30 hours and Sunday 12:00 to 22:00 hours</li> <li>3. Provision of Recorded Music 'indoors' so that they are Monday to Tuesday 23:00 to 23:30 hours, Wednesday and Thursday 23:00 to 00:30 hours and Friday and Saturday 23:00 to 01:30 hours.</li> </ol> <p><b>I wish to make the following representations based on the plans submitted, Operating Schedule and the offer to surrender existing Premises Licence, 19/05916/LIPVM :</b></p> <ol style="list-style-type: none"> <li>1. The increase in the terminal hours compared to the existing Licence for the Provision of Late Night Refreshment 'indoors' may have the likely effect of causing an increase in Public Nuisance in the West End Cumulative Impact Area</li> <li>2. The increase in the terminal hours compared to the existing Licence for the Supply of Alcohol 'on' and 'off' on Wednesday to Saturday may have the likely effect of causing an increase in Public Nuisance in the West End Cumulative Impact Area</li> <li>3. No representation raised for the hours for Recorded Music as these are less than on the</li> </ol>	

existing Licence.

**Environmental Health also make the following further comments:**

The applicant has offered the following in mitigation for the later terminal hours requested:

- surrender the existing Licence which permits several other licensable activities,
- new licence has an overall capacity and reduces the start times for the Supply of Alcohol
- numerous conditions in proposed new licence

Environmental Health considers these to be insufficient mitigation compared to the proposed 'bar' operation resulting in the terminal hours going beyond 'core' hours in a cumulative impact area.

Environmental Health will therefore request any decision on the proposals is made by the Licensing –sub Committee and may propose additional conditions at that time

<b>Responsible Authority:</b>	Metropolitan Police Service
<b>Representative:</b>	Bryan Lewis
<b>Received:</b>	10 June 2019

With reference to the above application, I am writing to inform you that the Metropolitan Police, as a Responsible Authority, is objecting to this application as it is our belief that if granted this application would undermine the Licensing Objectives.

The venue is located in the West End Cumulative Impact Area, a locality where there is traditionally high levels of crime and disorder. We have concerns that this application will cause further policing problems in an already demanding area.

<b>Responsible Authority:</b>	Licensing Authority
<b>Representative:</b>	Angela Seaward
<b>Received:</b>	12 June 2019

Dear Sirs

I write in relation to the application submitted for a new premises licence for 6 Rathbone Place, London, W1T 1HL

As a responsible authority under section 13 (4) of the Licensing Act 2003 as amended under the Police and Social Responsibility Act 2011, the Licensing Authority has considered your application in full. The Licensing Authority has concerns in relation to this application and how the premises would promote the four Licensing Objectives:

- Public Nuisance
- Prevention of Crime & Disorder
- Public Safety
- Protection of Children from harm

The application seeks the following Licensable Activities:

<b>Sale of Alcohol: on and off the premises</b>	Monday to Tuesday: 12:00 – 23:30 Wednesday to Thursday: 12:00 – 00:30 Friday to Saturday: 12:00 – 01:30 Sunday: 12:00 – 22:00
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**Recorded Music:**

Monday to Tuesday: 23:00 – 23:30  
Wednesday to Thursday: 23:00 - 00:30  
Friday to Saturday: 23:00 – 01:30

**Late Night Refreshment:  
Indoors only**

Monday to Tuesday: 23:00 – 00:00  
Wednesday to Thursday: 23:00 – 01:00  
Friday to Saturday: 23:00 – 02:00

**Opening Hours:**

Monday to Tuesday: 12:00 – 00:00  
Wednesday to Thursday: 12:00 – 01:00  
Friday to Saturday: 12:00 – 02:00  
Sunday: 12:00 - 22:30

The premises is located within the West End Cumulative Impact Area and as such various policy points must be considered, namely CIP1, HRS1 and PB2

At present, the hours applied for licensable activities currently fall outside of Westminster's core hours. For premises for the supply of alcohol for consumption on and off the premises, Westminster's core hours are as follows:

Monday to Thursday: 10:00 – 23:30  
Friday and Saturday: 10:00 – 00:00  
Sunday: 12:00 to 22:30

The Licensing Authority would encourage the applicant to consider reducing the hours for licensable activities to be in line with those of Westminster's Core Hours Policy, HRS1.

The Licensing Authority notes that the applicant has applied for the sale by retail of alcohol both on and off the premises to be outside of the Westminster's core hours. As part of the application form, the applicant described the proposed operation of the premises as a Cocktail Bar and bottle shop. The Licensing Authority would encourage the applicant to provide further submissions and information as to the proposed operation of 'off sales' from the premises, and how this is intended to be operated and controlled from the premises to ensure that there is no adverse impact within the West End Cumulative Impact Area.

As previously mentioned, the applicant stated in the application form the intention to operate the premises as a Cocktail Bar and bottle shop. As part of the applicant's proposed operating schedule, the applicant proposes the following conditions:

- *Substantial food and non-intoxicating beverages, including drinking water, shall be available in all parts of the premises where alcohol is sold or supplied for consumption on the premises.*
- *There shall be waiter/waitress service of intoxicating liquor throughout the premises.*

Currently, there is no ancillary nature to the way in which alcohol is served at the premises and as such the application must be considered under the Council's Policy PB2 which is the Licensing Authority's policy to refuse applications in the Cumulative Impact Areas other than applications to vary hours within the Core Hours under Policy HRS1.

Paragraph 2.5.23 of the Council's Statement of Licensing Policy states that it is of particular concern in Cumulative Impact Area where there had been a growth in the number of premises that primarily serve alcohol, resulting in or adding to cumulative impact. On the basis, the Licensing Authority considers that the grant of variations or new licences for pubs and bars in the cumulative impact area should be limited to exceptional circumstances.

Furthermore the Licensing Authority however notes the proposed condition in the operating

schedule that read as follows:

- There shall be no sales of alcohol for consumption off the premises to customers in person after 23:00 hours. All sales of alcohol for consumption off the premises after 23:00 hours are to be by a recognised delivery service.

The Licensing Authority encourages the applicant to provide further submissions on how the delivery service will be operated and what constitutes as a 'recognised delivery service'. Further, the Licensing Authority seeks clarification of how the applicant intends to manage the off sale by delivery and if it will be ancillary to a food order, if so what constitutes as a food order. Also in support of the Westminster's approach to become a greener city the Licensing Authority would encourage the applicant to use less invasive mode of transport for delivery service for example a bicycle to reduce impact and noise to the area.

Importantly, the premises currently benefits from a separate premises licence under 19/05916/LIPVM. This licence has been proposed to be surrendered as part of this new premises licence application and therefore the licensing authority would propose model condition to read as follows:

- No licensable activities shall take place at the premises until premises licence 19/05916/LIPVM (or such other number subsequently issued for the premises) has been surrendered [*and is incapable of resurrection*].

The Licensing Authority looks forward to receiving further submissions from the applicant in due course.

Please accept this as a formal representation.

2-B Other Persons	
<b>Name:</b>	████████████████████
<b>Address and/or Residents Association:</b>	
<b>Received:</b>	5 June 2019
<p>This letter is to support the license application for Liquorette to be operate longer and later hours. ██████████ employees often work later hours due to the nature of the business and cross geo locations of our business.</p> <p>Having the Liquorette a short distance has helped the team re-bond and create relationships outside of work which has provided a better culture for our London offices. The team is often there most evenings on Thursdays and Fridays and for most socials which also occur when we have frequent visitors from our international offices.</p> <p>The atmosphere is warm and welcoming and the team have always done a great job in making us feel a part of their business. The door staff are friendly and our employees have never had any issues of crime or disorder occur in or around the Liquorette premises.</p> <p>We hope you will be able to grant Liquorette their license to operate later on, as a local business who has formed a relationship with Liquorette we rightfully support this application.</p>	

<b>Name:</b>	████████████████████
<b>Address and/or Residents Association:</b>	████████████████████ ████████████████████
<b>Received:</b>	12 June 2019
<p>I am a resident of Westminster and use as many small local businesses in the borough as possible. I regularly frequent Genuine Liquorette in Rathbone Place as my office is close to this venue, it's great as they serve both food and drinks so we can spend most of our night there. Due to their current opening hours I often find myself heading into Soho for a final drink with my friends to end the night. If Genuine Liquorette was able to open 1 hour later I would be able to finish socialising with my friends there and then head home (West &amp; North West through Fitzrovia).</p> <p>In the many times I have been at Genuine Liquorette the staff have always been very helpful and welcoming to me. I've never encountered any issues with crime, disorder or disruption of any kind. I am sure that by allowing this excellent premises to open later won't negatively impact the licensing objectives.</p> <p>I fully support their application as a Westminster resident.</p>	

### 3. Policy & Guidance

The following policies within the City Of Westminster Statement of Licensing Policy apply:	
<b>Policy CP1 applies</b>	<p>(i) It is the Licensing Authority's policy to refuse applications in the Cumulative Impact Areas for: pubs and bars, fast food premises, and premises offering facilities for music and dancing; other than applications to vary hours within the Core Hours under Policy HRS1.</p> <p>(ii) Applications for other licensable activities in the Cumulative Impact Areas will be subject to other policies and must demonstrate that they will not add to cumulative impact in the Cumulative Impact Areas.</p>
<b>Policy HRS1 applies</b>	<p>(i) Applications for hours within the core hours set out below in this policy will generally be granted, subject to not being contrary to other policies in the Statement of Licensing Policy.</p> <p>(ii) Applications for hours outside the core hours set out below in this policy will be considered on their merits, subject to other relevant policies.</p> <p><u>For premises for the supply of alcohol for consumption on the premises:</u>  Monday to Thursday: 10:00 to 23:30  Friday and Saturday: 10:00 to midnight  Sundays immediately prior to Bank Holidays: Midday to midnight  Other Sundays: Midday to 22:30</p> <p><u>For premises for the provision of other licensable activities:</u>  Monday to Thursday: 09:00 to 23.30  Friday and Saturday: 09:00 to midnight  Sundays immediately prior to Bank Holidays: 09:00 to midnight  Other Sundays: 09:00 to 22:30</p>
<b>Policy PB2 applies</b>	It is the Licensing Authority's policy to refuse applications in the Cumulative Impact Areas other than applications to vary hours within the Core Hours under Policy HRS1
<b>Policy FFP2 applies</b>	It is the Licensing Authority's policy to refuse applications in the Cumulative Impact Areas, other than applications to vary hours within the Core Hours under Policy HRS1.

#### 4. Equality Implications

The Council in its capacity as Licensing Authority has a duty to have regard to its public sector equality duty under section 149 of the Equality Act 2010. In summary, section 149 provides that a Public Authority must, in the exercise of its functions, have due regard to the need to:

- (a) eliminate discrimination harassment, victimisation and any other conduct that is prohibited by or under this Act;
- (b) advance equality of opportunity between persons who share a relevant protected characteristic and persons who do not share it; and
- (c) foster good relations between persons who share a relevant protected characteristics and persons who do not share it.

Section 149 (7) of the Equality Act 2010 defines the relevant protected characteristics as age, disability, gender reassignment, pregnancy and maternity, race, religion or belief, sex, and sexual orientation.

#### 5. Appendices

<b>Appendix 1</b>	Premises plans
<b>Appendix 2</b>	Premises licence 19/05916/LIPVM
<b>Appendix 2</b>	Applicant supporting documents
<b>Appendix 3</b>	Premises history
<b>Appendix 4</b>	Proposed conditions
<b>Appendix 5</b>	Residential map and list of premises in the vicinity

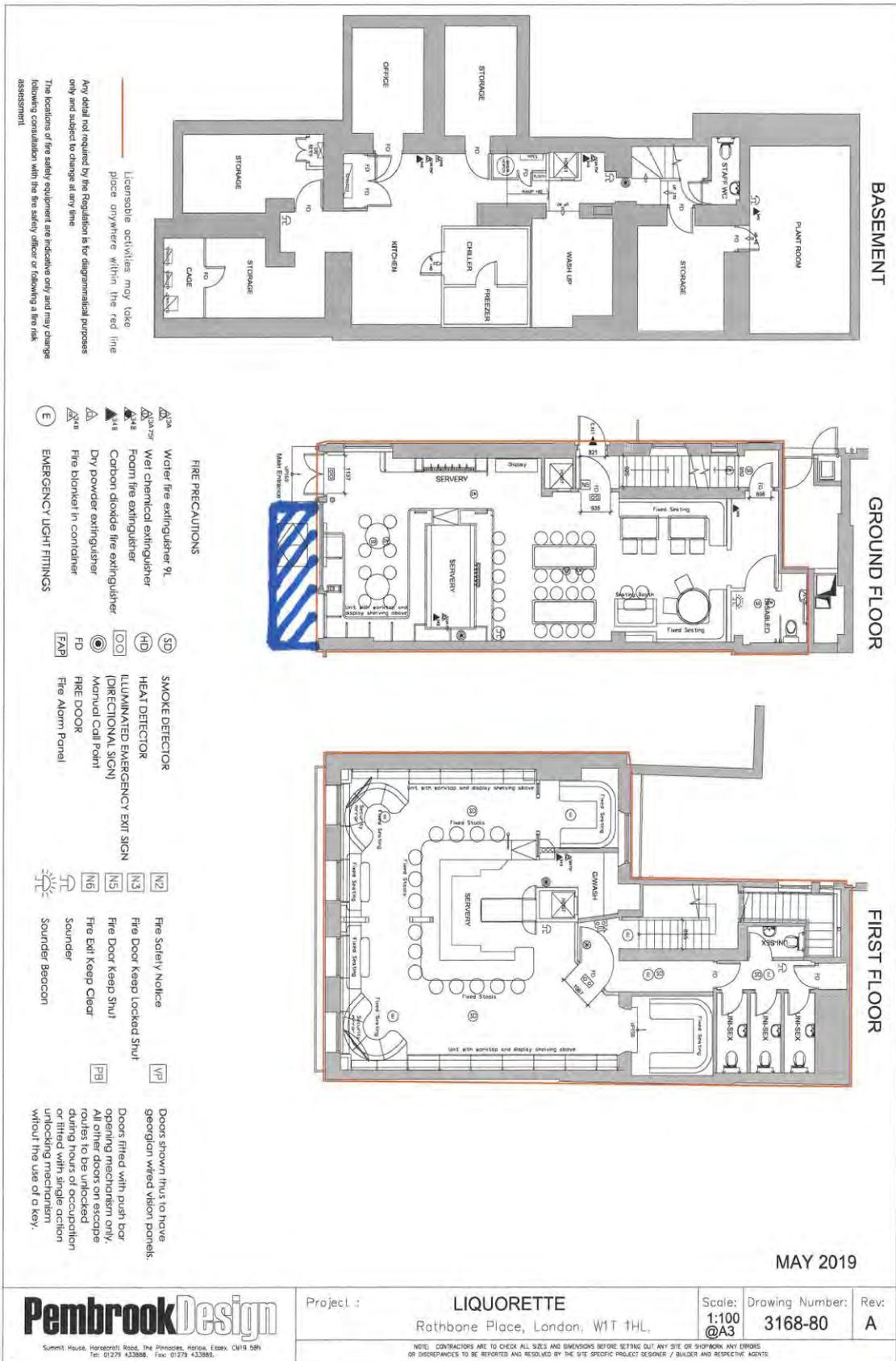
<b>Report author:</b>	Kevin Jackaman Senior Licensing Officer
<b>Contact:</b>	Telephone: 0207 641 8094 Email: kjackaman@westminster.gov.uk

**If you have any queries about this report or wish to inspect one of the background papers please contact the report author.**

#### **Background Documents – Local Government (Access to Information) Act 1972**

<b>1</b>	Licensing Act 2003	N/A
<b>2</b>	City of Westminster Statement of Licensing Policy	7 January 2016
<b>3</b>	Amended Guidance issued under section 182 of the Licensing Act 2003	April 2018
<b>4</b>	Environmental Health Service representation	12 June 2019
<b>5</b>	Metropolitan Police Service representation	10 June 2019
<b>6</b>	Licensing Authority representation	12 June 2019

<b>7</b>	Interested Party representation (supporting)	5 June 2019
<b>8</b>	Interested Party representation (supporting)	12 June 2019



Schedule 12  
Part AWARD: West End  
UPRN: 100022797735**City of Westminster**

64 Victoria Street, London, SW1E 6QP

Premises licence

Regulation 33, 34

Premises licence number:

19/05916/LIPVM

Original Reference:

05/05327/LIPCV

**Part 1 – Premises details****Postal address of premises:**6 Rathbone Place  
London  
W1T 1HL**Telephone Number:****Where the licence is time limited, the dates:**

Not applicable

**Licensable activities authorised by the licence:**

Exhibition of a Film  
 Indoor Sporting Event  
 Playing of Recorded Music  
 Late Night Refreshment  
 Private Entertainment consisting of dancing, music or other entertainment of a like kind for consideration and with a view to profit  
 Sale by Retail of Alcohol

**The times the licence authorises the carrying out of licensable activities:****Exhibition of a Film**

Monday to Thursday:	10:00 to 23:30
Friday to Saturday:	10:00 to 00:00
Sunday:	12:00 to 22:30
Sundays before Bank Holidays:	12:00 to 00:00

**Indoor Sporting Event**

Monday to Thursday:	10:00 to 23:30
Friday to Saturday:	10:00 to 00:00
Sunday:	12:00 to 22:30
Sundays before Bank Holidays:	12:00 to 00:00

**Playing of Recorded Music**

Unrestricted

**Late Night Refreshment**

Monday to Thursday:	23:00 to 23:30
Friday to Saturday:	23:00 to 00:00
Sundays before Bank Holidays:	23:00 to 00:00

**Private Entertainment consisting of dancing, music or other entertainment of a like kind for consideration and with a view to profit Unrestricted**

**Sale by Retail of Alcohol**

Monday to Thursday:	10:00 to 23:30
Friday to Saturday:	10:00 to 00:00
Sunday:	12:00 to 22:30
Sundays before Bank Holidays:	12:00 to 00:00

*For times authorised for Christmas, New Year and Good Friday see conditions at Annex 1*

**The opening hours of the premises:**

Monday to Thursday:	10:00 to 23:30
Friday to Saturday:	10:00 to 00:00
Sunday:	12:00 to 22:50
Sundays before Bank Holidays:	12:00 to 00:00

**Where the licence authorises supplies of alcohol, whether these are on and/or off supplies:**

Alcohol is supplied for consumption both on and off the Premises.

**Part 2**

**Name, (registered) address, telephone number and email (where relevant) of holder of premises licence:**

TYL UK Ltd  
Building 12  
Chiswick Park  
566 Chiswick High Road  
London  
United Kingdom  
W4 5AN

**Registered number of holder, for example company number, charity number (where applicable)**

11028157

**Name, address and telephone number of designated premises supervisor where the premises licence authorises the supply of alcohol:**

**Name:** Marco Attanasio

***Please note: It is the policy of the Licensing Authority not to display the address details of a designated premises supervisor.***

**Personal licence number and issuing authority of personal licence held by designated premises supervisor where the premises licence authorises for the supply of alcohol:**

**Licence Number:** 18/15901/LIPERS  
**Licensing Authority:** City Of Westminster Council

**Date:** 14 June 2019

**This licence has been authorised by Mr Kevin Jackaman on behalf of the Director - Public Protection and Licensing.**

## Annex 1 – Mandatory conditions

1. No supply of alcohol may be made at a time when there is no designated premises supervisor in respect of this licence.
2. No supply of alcohol may be made at a time when the designated premises supervisor does not hold a personal licence or the personal licence is suspended.
3. Every supply of alcohol under this licence must be made or authorised by a person who holds a personal licence.
4.
  - (1) The responsible person must ensure that staff on relevant premises do not carry out, arrange or participate in any irresponsible promotions in relation to the premises.
  - (2) In this paragraph, an irresponsible promotion means any one or more of the following activities, or substantially similar activities, carried on for the purpose of encouraging the sale or supply of alcohol for consumption on the premises
    - (a) games or other activities which require or encourage, or are designed to require or encourage, individuals to;
      - (i) drink a quantity of alcohol within a time limit (other than to drink alcohol sold or supplied on the premises before the cessation of the period in which the responsible person is authorised to sell or supply alcohol), or
      - (ii) drink as much alcohol as possible (whether within a time limit or otherwise);
    - (b) provision of unlimited or unspecified quantities of alcohol free or for a fixed or discounted fee to the public or to a group defined by a particular characteristic in a manner which carries a significant risk of undermining a licensing objective;
    - (c) provision of free or discounted alcohol or any other thing as a prize to encourage or reward the purchase and consumption of alcohol over a period of 24 hours or less in a manner which carries a significant risk of undermining a licensing objective;
    - (d) selling or supplying alcohol in association with promotional posters or flyers on, or in the vicinity of, the premises which can reasonably be considered to condone, encourage or glamorise anti-social behaviour or to refer to the effects of drunkenness in any favourable manner;
    - (e) dispensing alcohol directly by one person into the mouth of another (other than where that other person is unable to drink without assistance by reason of a disability).
5. The responsible person must ensure that free potable water is provided on request to customers where it is reasonably available.
6.
  - (1) The premises licence holder or club premises certificate holder must ensure that an age verification policy is adopted in respect of the premises in relation to the sale or supply of alcohol.
  - (2) The designated premises supervisor in relation to the premises licence must ensure that the supply of alcohol at the premises is carried on in accordance with the age verification policy.

- (3) The policy must require individuals who appear to the responsible person to be under 18 years of age (or such older age as may be specified in the policy) to produce on request, before being served alcohol, identification bearing their photograph, date of birth and either -
  - (a) a holographic mark, or
  - (b) an ultraviolet feature.

7. The responsible person must ensure that –

- (a) where any of the following alcoholic drinks is sold or supplied for consumption on the premises (other than alcoholic drinks sold or supplied having been made up in advance ready for sale or supply in a securely closed container) it is available to customers in the following measures -
  - (i) beer or cider: ½ pint;
  - (ii) gin, rum, vodka or whisky: 25 ml or 35 ml; and
  - (iii) still wine in a glass: 125 ml;
- (b) these measures are displayed in a menu, price list or other printed material which is available to customers on the premises; and
- (c) where a customer does not in relation to a sale of alcohol specify the quantity of alcohol to be sold, the customer is made aware that these measures are available.

A responsible person in relation to a licensed premises means the holder of the premise licence in respect of the premises, the designated premises supervisor (if any) or any individual aged 18 or over who is authorised by either the licence holder or designated premises supervisor. For premises with a club premises certificate, any member or officer of the club present on the premises in a capacity that which enables him to prevent the supply of alcohol.

- 8
  - (i) A relevant person shall ensure that no alcohol is sold or supplied for consumption on or off the premises for a price which is less than the permitted price.
  - (ii) For the purposes of the condition set out in paragraph 8(i) above -
    - (a) "duty" is to be construed in accordance with the Alcoholic Liquor Duties Act 1979;
    - (b) "permitted price" is the price found by applying the formula -
$$P = D + (D \times V)$$
Where -
      - (i) P is the permitted price,
      - (ii) D is the amount of duty chargeable in relation to the alcohol as if the duty were charged on the date of the sale or supply of the alcohol, and
      - (iii) V is the rate of value added tax chargeable in relation to the alcohol as if the value added tax were charged on the date of the sale or supply of the alcohol;
    - (c) "relevant person" means, in relation to premises in respect of which there is in force a premises licence -

- (i) the holder of the premises licence,
  - (ii) the designated premises supervisor (if any) in respect of such a licence, or
  - (iii) the personal licence holder who makes or authorises a supply of alcohol under such a licence;
- (d) "relevant person" means, in relation to premises in respect of which there is in force a club premises certificate, any member or officer of the club present on the premises in a capacity which enables the member or officer to prevent the supply in question; and
- (e) "value added tax" means value added tax charged in accordance with the Value Added Tax Act 1994.
- (iii). Where the permitted price given by Paragraph 8(ii)(b) above would (apart from this paragraph) not be a whole number of pennies, the price given by that sub-paragraph shall be taken to be the price actually given by that sub-paragraph rounded up to the nearest penny.
- (iv). (1) Sub-paragraph 8(iv)(2) below applies where the permitted price given by Paragraph 8(ii)(b) above on a day ("the first day") would be different from the permitted price on the next day ("the second day") as a result of a change to the rate of duty or value added tax.
- (2) The permitted price which would apply on the first day applies to sales or supplies of alcohol which take place before the expiry of the period of 14 days beginning on the second day.
9. Admission of children to the premises must be restricted in accordance with the film classification recommended by the British Board of Film Classification or recommended by this licensing authority as appropriate.

**Conditions which reproduce the effect of any restriction imposed on the use of the premises by specified enactment**

10. The terminal hour for late night refreshment on New Year's Eve is extended to 05:00 on New Year's Day.

## **Annex 2 – Conditions consistent with the operating Schedule**

11. The number of persons accommodated at any one time (excluding staff) shall not exceed 60 on the first floor.

### **Annex 3 – Conditions attached after a hearing by the licensing authority**

12. Existing operational procedures and policies in regards to risk assessments, training of staff and all aspects of regulatory compliance and measures to prevent noise nuisance shall apply.
13. Emergency exit and doors are to open in the direction of escape.
14. Alcohol may be sold or supplied:
  - (a) On Monday to Thursday, 10:00 to 23:30.
  - (b) On Friday to Saturday, 10:00 to 00:00
  - (c) On Sundays, 12:00 to 22:30.
  - (d) On Sundays, immediately prior to a Bank Holiday, 12:00 to 00:00
  - (e) On New Year's Eve from the end of permitted hours on New Year's Eve to the start of permitted hours on the following day (or, if there are no permitted hours on the following day, midnight on 31st December).

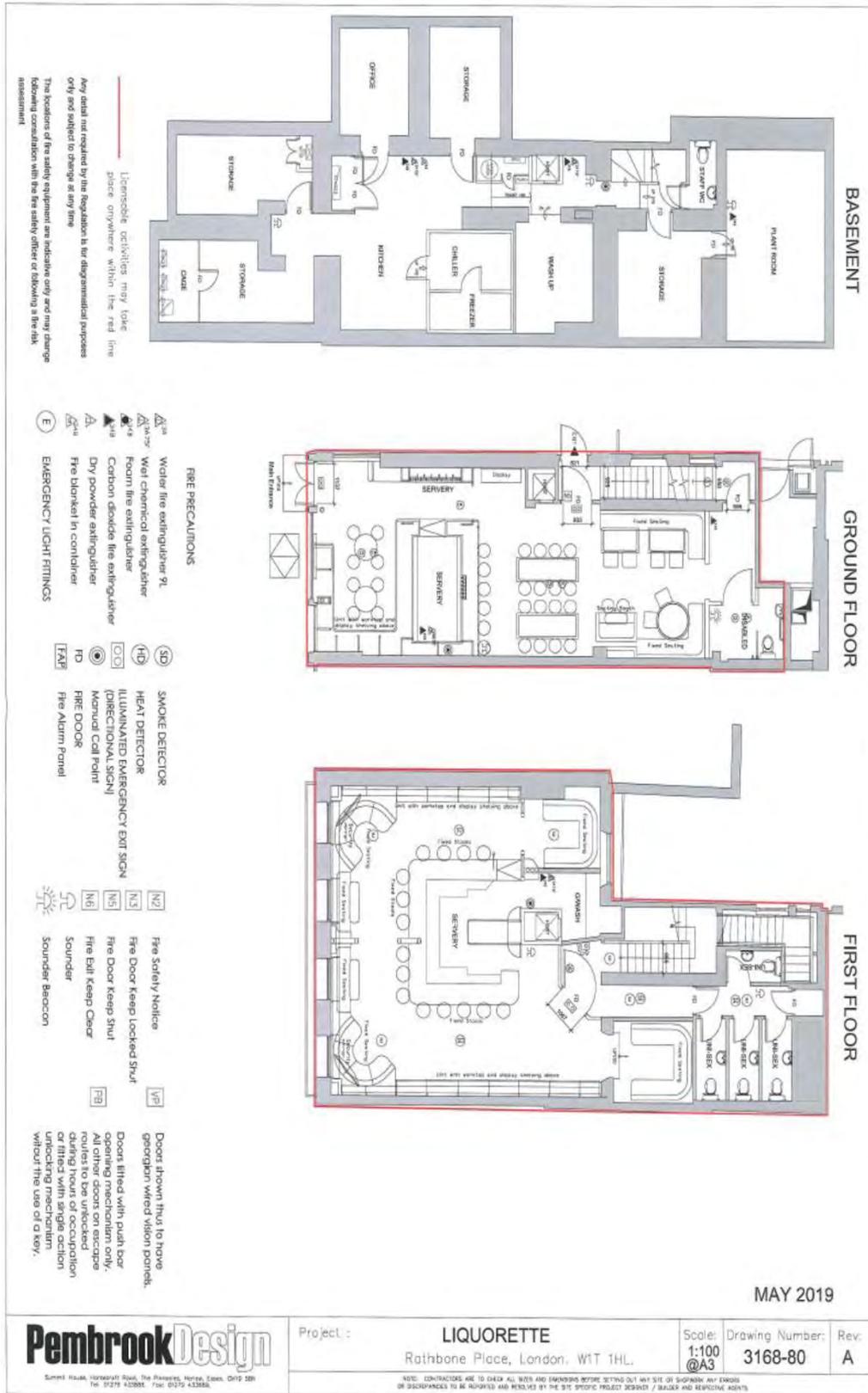
NOTE - The above restrictions do not prohibit:

- (a) the sale or supply of alcohol to or the consumption of alcohol by any person residing in the licensed premises;
- (b) the ordering of alcohol to be consumed off the premises, or the despatch by the vendor of the alcohol so ordered;
- (c) the sale of alcohol to a trader or registered club for the purposes of the trade or club;
- (d) the sale or supply of alcohol to any canteen or mess, being a canteen in which the sale or supply of alcohol is carried out under the authority of the Secretary of State or an authorised mess of members of Her Majesty's naval, military or air forces;
- (e) the taking of alcohol from the premises by a person residing there;
- (f) the supply of alcohol for consumption on the premises to any private friends of a person residing there who are bona fide entertained by him at his own expense, or the consumption of alcohol by persons so supplied;
- (g) the supply of alcohol for consumption on the premises to persons employed there for the purposes of the business carried on by the holder of the licence, or the consumption of liquor so supplied, if the liquor is supplied at the expense of their employer or of the person carrying on or in charge of the business on the premises.

In this condition, any reference to a person residing in the premises shall be construed as including a person not residing there but carrying on or in charge of the business on the premises.

15. Customers to be off the premises by no later than the terminal hours set out above save that on Sundays when the terminal hour is 10.30pm, customers must be off the premises by no later than 10.50pm.
16. Credit card sales to be allowed, subject to the proviso that customers are to be presented with an itemised bill.
17. All persons under the age of 14 shall be accompanied at all times by an adult. No person under 14 shall be allowed to remain in the bar area after 9pm (9.30pm if taking a table meal accompanied by an adult).

Annex 4 – Plans



MAY 2019

**PembrookDesign**

Sumit House, Horseferry Road, The Pinneres, North, Essex, SS16 2BN  
Tel: 01274 433333 Fax: 01274 433334

Project :

**LIQUORETTE**  
Rathbone Place, London, W1T 1HL.

Scale: 1:100 @A3

Drawing Number: 3168-80

Rev: A

NOTE: CONTRACTORS ARE TO CHECK ALL WORK AND SIGNOFF BEFORE SETTING OUT ANY SITE OR SIGNING ANY DRAWING OR DOCUMENTS TO BE APPROVED AND ISSUED BY THE SITE SPECIFIC PROJECT DESIGNER / BUILDER AND RELEVANT AGENTS



**City of Westminster**  
64 Victoria Street, London, SW1E 6QP

Schedule 12  
Part B

WARD: West End  
UPRN: 100022797735

Premises licence  
summary

Regulation 33, 34

Premises licence number:

19/05916/LIPVM

**Part 1 – Premises details**

**Postal address of premises:**

6 Rathbone Place  
London  
W1T 1HL

**Telephone Number:**

**Where the licence is time limited, the dates:**

Not applicable

**Licensable activities authorised by the licence:**

Exhibition of a Film  
Indoor Sporting Event  
Playing of Recorded Music  
Late Night Refreshment  
Private Entertainment consisting of dancing, music or other entertainment of a like kind for consideration and with a view to profit  
Sale by Retail of Alcohol

**The times the licence authorises the carrying out of licensable activities:**

**Exhibition of a Film**

Monday to Thursday:	10:00 to 23:30
Friday to Saturday:	10:00 to 00:00
Sunday:	12:00 to 22:30
Sundays before Bank Holidays:	12:00 to 00:00

**Indoor Sporting Event**

Monday to Thursday:	10:00 to 23:30
Friday to Saturday:	10:00 to 00:00
Sunday:	12:00 to 22:30
Sundays before Bank Holidays:	12:00 to 00:00

**Playing of Recorded Music**

Unrestricted

**Late Night Refreshment**

Monday to Thursday:	23:00 to 23:30
Friday to Saturday:	23:00 to 00:00
Sundays before Bank Holidays:	23:00 to 00:00

**Private Entertainment consisting of dancing, music or other entertainment of a like kind for consideration and with a view to profit** Unrestricted

**Sale by Retail of Alcohol**

Monday to Thursday:	10:00 to 23:30
Friday to Saturday:	10:00 to 00:00
Sunday:	12:00 to 22:30
Sundays before Bank Holidays:	12:00 to 00:00

*For times authorised for Christmas, New Year and Good Friday see conditions at Annex 1*

**The opening hours of the premises:**

Monday to Thursday:	10:00 to 23:30
Friday to Saturday:	10:00 to 00:00
Sunday:	12:00 to 22:50
Sundays before Bank Holidays:	12:00 to 00:00

**Where the licence authorises supplies of alcohol, whether these are on and/or off supplies:**

Alcohol is supplied for consumption both on and off the Premises.

**Name and (registered) address of holder of premises licence:**

TYL UK Ltd  
Building 12  
Chiswick Park  
566 Chiswick High Road  
London  
United Kingdom  
W4 5AN

**Registered number of holder, for example company number, charity number (where applicable)**

11028157

**Name of designated premises supervisor where the premises licence authorises for the supply of alcohol:**

**Name:** Marco Attanasio

**State whether access to the premises by children is restricted or prohibited:**

Restricted

**Date:** 14 June 2019

**This licence has been authorised by Mr Kevin Jackaman on behalf of the Director - Public Protection and Licensing.**

**Westminster City Council**

**Licensing Sub-Committee**

**25 July 2019**

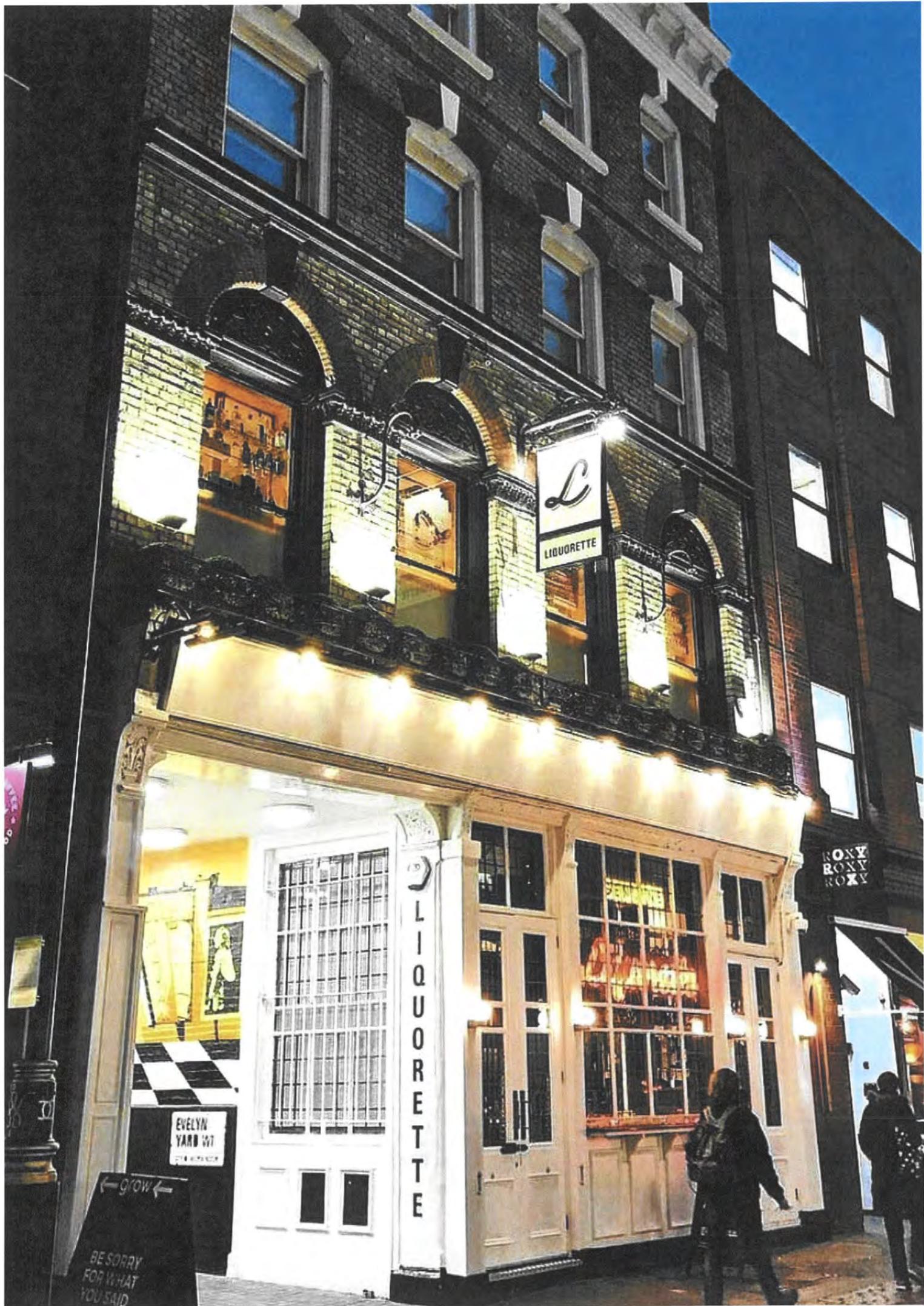
**TYL UK Ltd – Genuine Liquorette – 6 Rathbone Place, London W1T 1HL**

**Application for a premises licence**

**CONTENTS**

<b>Tab</b>	<b>Document(s)</b>	<b>Page Numbers</b>
1	Photographs of the premises	N/A
2	Final operating schedule for hearing on 25 July 2019 + plan showing smoking area	1 – 9
3	AB Conformitas (Andy Bamber) Report on Genuine Liquorette, Risk Assessment and Environmental Audit	10 – 45
4	Genuine Liquorette food and drinks menus	46 – 60
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Tab 1



L  
LIQUEURRETTE

LIQUEURRETTE

EVELYN  
YARD W7

← GROW ←

BE SORRY  
FOR WHAT  
YOU SAID

ROXY  
ROXY  
ROXY

• CUSTOM COCKTAILS • €10<sup>++</sup>

TELL ME HOW YOU LIKE IT

PICK YOUR SPIRIT

CHOOSE YOUR OWN ADVENTURE

EXPERIENCE

★ ALL-STAR CLASSICS ★ €9<sup>++</sup>

**GIN** CELERY GINLET

REPEATED CRANTHUSI - CELERY, PEPPERS & VESSEGE

**TEQUILA** AGAVE NEGRONI

ALISE MIPPSAUC CRANTHUSI, KINO COGNI, TIKING

**WHISKY** QUIET STORM

18748 WHISKY, COVERT, FIKELAY, LASHOR

**VODKA** ALMOND MARTINI

ABERLENT ESTE, KIMBOO COGNI, ORIENT

**SCOTCH** REVERSE BOB ROY

CHIVAS EXTRA, CILLET, RANGE, ARGOSTERIA

**RUM** MINDET

HAYANA, GLEBY, BEING, ERKESLE, LEMER, ZAIR

START HERE

HOW SERVING

FRESH COCKTAILS

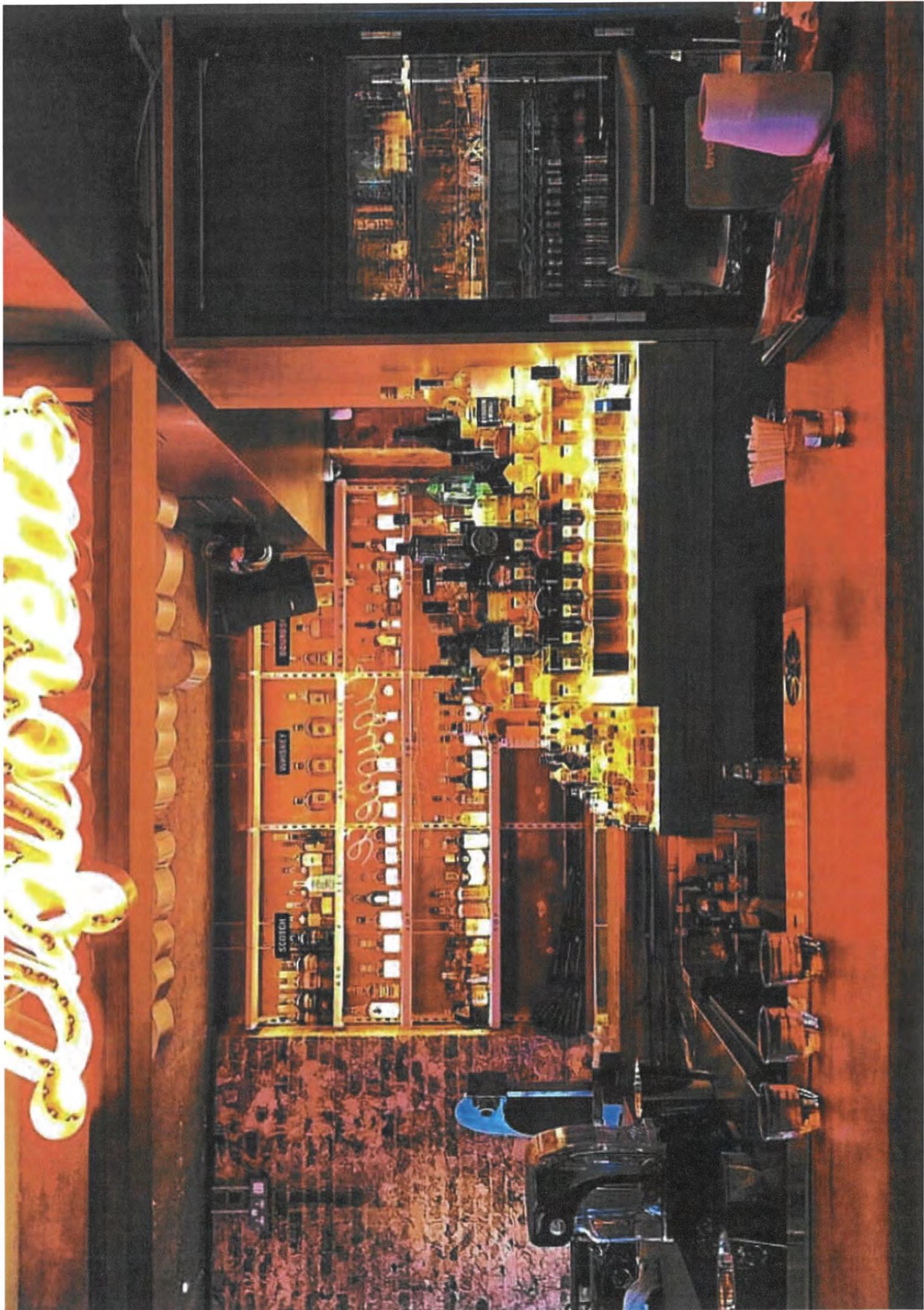
Digiporetti  
FRESH TASTY ADVENT COCKTAILS





FRESH  
COCKTAILS  
S





Tab 2

TYL UK LTD

GENUINE LIQUORETTE

6 RATHBONE PLACE, LONDON W1T 1HL

FINAL OPERATING SCHEDULE FOR HEARING ON 25 JULY 2019

**HOURS**

Day of week	Application	Now Proposed	+/- Existing licence
<b>Sale of Alcohol</b>			
Monday	12:00 – 23:30	No change	-2 hours
Tuesday	12:00 – 23:30	No change	-2 hours
Wednesday	12:00 – 00:30 the day following	No change	-30 mins
Thursday	12:00 – 00:30 the day following	No change	-30 mins
Friday	12:00 – 01:30 the day following	12:00 – 01:00 the day following	-1 hour
Saturday	12:00 – 01:30 the day following	12:00 – 01:00 the day following	-1 hour
Sunday	12:00 – 22:00	No change	-30 mins
		<b>Net Per Week</b>	<b>-7 hours and 30 mins</b>
<b>Recorded Music</b>			
Monday	23:00 – 23:30	No change	-23 hours and 30 minutes
Tuesday	23:00 – 23:30	No change	-23 hours and 30 mins
Wednesday	23:00 – 00:30 the day following	No change	-22 hours and 30 mins

<b>Thursday</b>	23:00 – 00:30 the day following	<b>No change</b>	<b>-22 hours and 30 mins</b>
<b>Friday</b>	23:00 – 01:30 the day following	<b>23:00 – 01:00 the day following</b>	<b>-21 hours and 30 mins</b>
<b>Saturday</b>	23:00 – 01:30 the day following	<b>23:00 – 01:00 the day following</b>	<b>-21 hours and 30 mins</b>
<b>Sunday</b>	None	<b>No change</b>	<b>-24 hours</b>
		<b>Net per week</b>	<b>-169 hours</b>
<b>Late Night Refreshment</b>			
<b>Monday</b>	23:00 – 00:00	<b>23:00 – 23:30</b>	<b>No change</b>
<b>Tuesday</b>	23:00 – 00:00	<b>23:00 – 23:30</b>	<b>No change</b>
<b>Wednesday</b>	23:00 – 01:00 the day following	<b>23:00 – 00:30 the day following</b>	<b>+1 hour</b>
<b>Thursday</b>	23:00 – 01:00 the day following	<b>23:00 – 00:30 the day following</b>	<b>+1 hour</b>
<b>Friday</b>	23:00 – 02:00 the day following	<b>23:00 – 01:00 the day following</b>	<b>+2 hours</b>
<b>Saturday</b>	23:00 – 02:00 the day following	<b>23:00 – 01:00 the day following</b>	<b>+2 hours</b>
<b>Sunday</b>	None	<b>No change</b>	<b>No change</b>
		<b>Net per week</b>	<b>+6 hours</b>
<b>Opening Hours</b>			
<b>Monday</b>	12:00 – 00:00	<b>12:00 – 23:30 (no last entry)</b>	<b>-2 hours</b>
<b>Tuesday</b>	12:00 – 00:00	<b>12:00 – 23:30 (no last entry)</b>	<b>-2 hours</b>
<b>Wednesday</b>	12:00 – 01:00 the day following	<b>12:00 – 00:30 (last entry 23:30)</b>	<b>-30 mins</b>

<b>Thursday</b>	12:00 – 01:00 the day following	<b>12:00 – 00:30 (last entry 23:30)</b>	<b>-30 mins</b>
<b>Friday</b>	12:00 – 02:00 the day following	<b>12:00 – 01:00 (last entry 00:30)</b>	<b>-1 hour</b>
<b>Saturday</b>	12:00 – 02:00 the day following	<b>12:00 – 01:00 (last entry 00:30)</b>	<b>-1 hour</b>
<b>Sunday</b>	12:00 – 22:30	<b>No change</b>	<b>-30 mins</b>
		<b>Net per week</b>	<b>-6 hours and 30 mins</b>

## CONDITIONS

**Note:** additional or amended conditions not proposed with the application shown in *bold italics*

### **GENERAL – ALL FOUR LICENSING OBJECTIVES**

1. This premises licence shall have no effect until such time as premises licence 18/16231/LIPDPS (or such subsequent number as given by the Licensing Authority) has been surrendered and rendered incapable of resurrection.
2. This premises licence shall have no effect until the premises have been assessed as satisfactory by the Environmental Health Consultation Team at which time this condition shall be removed from this licence by the licensing authority
3. The number of persons permitted in the premises at any one time (excluding staff) shall not exceed 120 as follows:
  - Ground floor – 60 persons
  - First floor – 60 persons
4. *The premises licence holder shall ensure that there are 40 seats on the ground floor*
5. *The premises licence holder shall ensure that there are 60 seats on the first floor*
6. *There shall be no dancefloor at the premises*
7. *There shall be no licensable activities in the basement area*

8. From 20:00 hours until the premises closes there shall be a personal licence holder on duty at the premises
9. A direct telephone number for the manager at the premises shall be publicly available at all times the premises is open. This telephone number is to be made available to residents and businesses in the vicinity
10. Substantial food and non-intoxicating beverages, including drinking water, shall be available in all parts of the premises where alcohol is sold or supplied for consumption on the premises
11. Waiter/waitress service shall be available at all times that licensable activities are provided at the premises.
12. *There shall be no admission or re-admission (save for customers permitted to leave the premises temporarily to smoke) to the premises after:*
  - *Monday – N/A*
  - *Tuesday – N/A*
  - *Wednesday – 23:30*
  - *Thursday – 23:30*
  - *Friday – 00:30*
  - *Saturday – 00:30*
  - *Sunday – N/A*
13. All sales of alcohol for consumption off the premises shall be in sealed containers only, and shall not be consumed on or immediately outside the premises.
14. There shall be no sales of alcohol for consumption off the premises to customers in person after 23:00 hours. All sales of alcohol for consumption off the premises after 23:00 hours are to be by a recognised delivery service only.
15. The premises licence holder shall devise and maintain a delivery management policy. A copy of the policy is to be kept at the premises and made available for inspection by a Police or Authorised Responsible Authority Officer on request
16. From 23:00 daily the premises licence holder shall designate a member of staff for the purposes of customer welfare.

## **THE PREVENTION OF CRIME AND DISORDER**

17. The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team. All entry and exit points will be covered enabling frontal identification of every person entering in any light condition. The CCTV system shall continually record whilst the premises is open for licensable activities and during all times when customers remain on the premises. All recordings shall be stored for a minimum period of 31 days with date and time stamping. Viewing of recordings shall be made available immediately upon the request of Police or authorised officer throughout the entire 31 day period
18. A staff member from the premises who is conversant with the operation of the CCTV system shall be on the premises at all times when the premises is open. This staff member must be able to provide a Police or authorised council officer copies of recent CCTV images or data with the absolute minimum of delay when requested
19. An incident log shall be kept at the premises, and made available on request to an authorised officer of the City Council or the Police. It must be completed within 24 hours of the incident and will record the following:
  - (a) all crimes reported to the venue
  - (b) all ejections of patrons
  - (c) any complaints received concerning crime and disorder
  - (d) any incidents of disorder
  - (e) all seizures of drugs or offensive weapons
  - (f) any faults in the CCTV system, searching equipment or scanning equipment
  - (g) any refusal of the sale of alcohol
  - (h) any visit by a relevant authority or emergency service
20. In the event that a serious assault is committed on the premises (or appears to have been committed) the management will immediately ensure that:
  - (a) The police (and, where appropriate, the London Ambulance Service) are called without delay;
  - (b) All measures that are reasonably practicable are taken to apprehend any suspects pending the arrival of the police;
  - (c) The crime scene is preserved so as to enable a full forensic investigation to be carried out by the police; and
  - (d) Such other measures are taken (as appropriate) to fully protect the safety of all persons present on the premises.
21. A minimum of 1 SIA licensed door supervisors shall be on duty at the premises from 20:00 hours until 30 minutes after the premises closes on Wednesday, Thursday, Friday and Saturday nights.
22. The premises licence holder shall risk assess the need for SIA licensed door supervisors at other times. A copy of the risk assessment is to be kept at the premises and made available for inspection by a Police or Authorised Responsible Authority Officer on request

23. The premises licence holder shall risk assess the need for additional SIA licensed door supervisors on Wednesday, Thursday, Friday and Saturday nights. A copy of the risk assessment is to be kept at the premises and made available for inspection by a Police or Authorised Responsible Authority Officer on request.
24. The premises licence holder shall devise and maintain a SIA licensed door supervisor and prevention of crime and disorder policy. A copy of the policy is to be kept at the premises and made available for inspection by a Police or Authorised Responsible Authority Officer on request

## **THE PREVENTION OF PUBLIC NUISANCE**

25. No noise generated on the premises, or by its associated plant or equipment, shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance
26. No fumes, steam or odours shall be emitted from the licensed premises so as to cause a nuisance to any persons living or carrying on business in the area where the premises are situated
27. Loudspeakers shall not be located outside the premises building
28. All windows and external doors shall be kept closed after 20:00 hours, or at any time when Regulated Entertainment takes place, except for the immediate access and egress of persons
29. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly
30. The premises licence holder shall devise and maintain a dispersal policy. A copy of the policy is to be kept at the premises and made available for inspection by a Police or Authorised Responsible Authority Officer on request
31. From 21:00 daily customers permitted to temporarily leave and then re-enter the premises, e.g. to smoke, shall be limited to 12 persons at any one time
32. From 21:00 daily customers permitted to temporarily leave and then re-enter the premises to smoke shall be restricted to a designated smoking area defined as shown hatched blue on the attached plans.
33. From 21:00 daily customers permitted to temporarily leave and then re-enter the premises, e.g. to smoke, shall not be permitted to take drinks or glass containers with them

34. Notices shall be prominently displayed at any area used for smoking requesting patrons to respect the needs of local residents and use the area quietly
35. The premises licence holder shall devise and maintain a smoking management policy. A copy of the policy is to be kept at the premises and made available for inspection by a Police or Authorised Responsible Authority Officer on request
36. The premises licence holder shall ensure that any patrons smoking outside the premises do so in an orderly manner and are supervised by staff so as to ensure that there is no public nuisance or obstruction of the public highway
37. The premises licence holder shall ensure that any queue to enter the premises which forms outside the premises is orderly and supervised by door staff so as to ensure that there is no public nuisance or obstruction to the public highway
38. The premises licence holder shall devise and maintain a queue management policy. A copy of the policy is to be kept at the premises and made available for inspection by a Police or Authorised Responsible Authority Officer on request
39. No waste or recyclable materials, including bottles, shall be moved, removed from or placed in outside areas between 23:00 hours and 08:00 hours the following day
40. No collections of waste or recycling materials (including bottles) from the premises shall take place between 23:00 and 08:00 the following day
41. No deliveries to the premises shall take place between 23:00 and 08:00 the following day
42. During the hours of operation of the premises, the licence holder shall ensure sufficient measures are in place to remove and prevent litter or waste arising or accumulating from customers in the area immediately outside the premises, and that this area shall be swept and or washed, and litter and sweepings collected and stored in accordance with the approved refuse storage arrangements by close of business

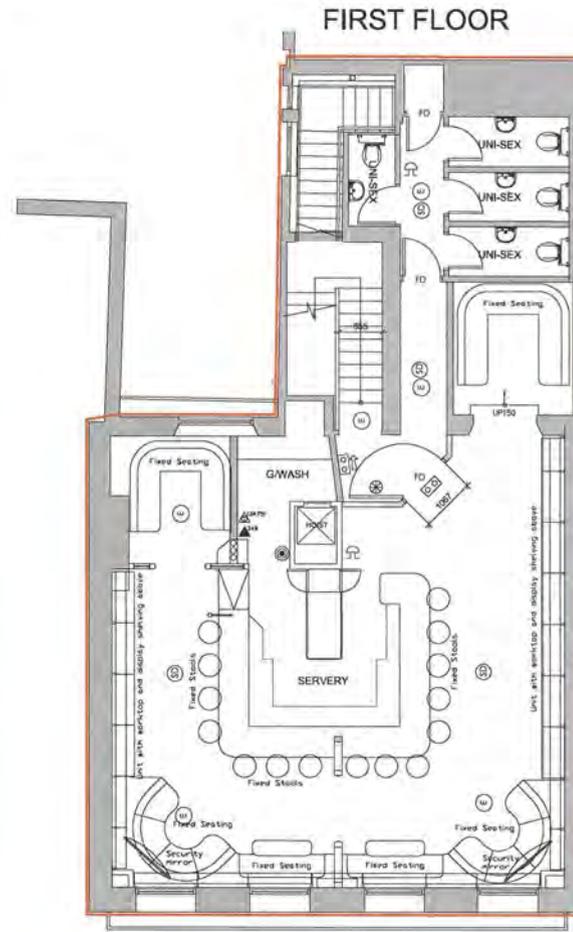
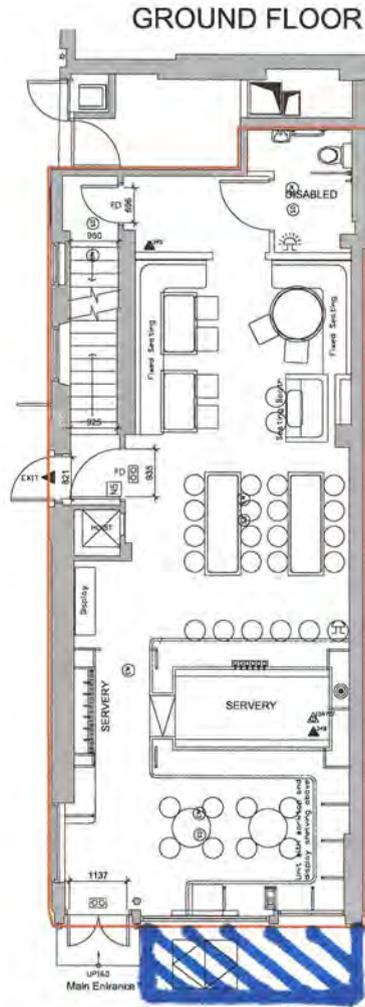
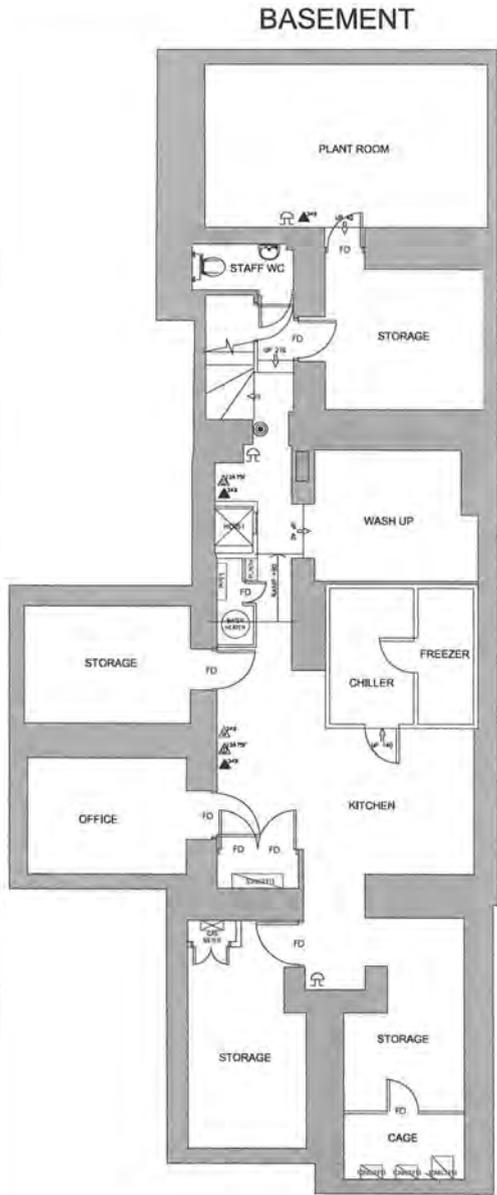
## **PUBLIC SAFETY**

43. The approved arrangements at the premises, including means of escape provisions, emergency warning equipment, the electrical installation and mechanical equipment, shall at all material times be maintained in good condition and full working order
44. The means of escape provided for the premises shall be maintained unobstructed, free of trip hazards, be immediately available and clearly identified in accordance with the plans provided

45. The edges of the treads of steps and stairways shall be maintained so as to be conspicuous
46. The premises shall operate the 'Ask for Angela' scheme. Staff shall be trained in the scheme before commencing work at the premises and training shall be repeated at least once per annum.

#### **THE PROTECTION OF CHILDREN FROM HARM**

47. A Challenge 25 proof of age scheme shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as a driving licence, passport or proof of age card with the PASS Hologram
48. Staff shall be trained in the Challenge 25 proof of age scheme before commencing work at the premises and training shall be repeated at least once per annum.
49. Persons under the age of 18 shall not be permitted on the premises unless in the company of an adult
50. Persons under the age of 18 shall not be permitted to remain on the premises after 19:00 hours daily.



— Licensable activities may take place anywhere within the red line

Any detail not required by the Regulation is for diagrammatical purposes only and subject to change at any time

The locations of fire safety equipment are indicative only and may change following consultation with the fire safety officer or following a fire risk assessment

- #### FIRE PRECAUTIONS
- Water fire extinguisher 9L
  - Wet chemical extinguisher
  - Foam fire extinguisher
  - Carbon dioxide fire extinguisher
  - Dry powder extinguisher
  - Fire blanket in container
  - EMERGENCY LIGHT FITTINGS

- SMOKE DETECTOR
- HEAT DETECTOR
- ILLUMINATED EMERGENCY EXIT SIGN (DIRECTIONAL SIGN)
- Manual Call Point
- FIRE DOOR
- Fire Alarm Panel

- Fire Safety Notice
- Fire Door Keep Locked Shut
- Fire Door Keep Shut
- Fire Exit Keep Clear
- Sounder
- Sounder Beacon

- Doors shown thus to have georgian wired vision panels.
- Doors fitted with push bar opening mechanism only. All other doors on escape routes to be unlocked during hours of occupation or fitted with single action unlocking mechanism without the use of a key.

MAY 2019

Project : LIQUORETTE  
Rathbone Place, London. W1T 1HL.

Scale: 1:100 @A3  
Drawing Number: 3168-80  
Rev: A

**PembrookDesign**  
Summill House, Horncroft Road, The Pinnoles, Harlow, Essex. CM19 5BN  
Tel: 01279 433888. Fax: 01279 433889.

9

Tab 3

# *Liquorette*

## Environmental Audit & Risk Assessment

February 2019

## **1. Introduction**

- 1.1 I have been asked by Mr Luke Elford of TLT solicitors of 20 Gresham Street, London, EC2V 7JE to conduct a risk assessment for an application for extended hours by the premises known as Genuine Liquorette, 6, Rathbone Place, Fitzrovia, London W1T 1HL. The risk assessment, in line with the requirements of the Westminster City Council's Statement of Licensing Policy, assesses the criteria set out for each of the 4 licensing objectives set out in the Statement of licensing Policy (SLP) and its appendices. The risk assessment also includes an environmental audit of the environment that the venue operates in.
- 1.2 Genuine Liquorette operates as a cocktail bar and the venue opened in September 2017 in a former public house. The bar now caters for the 'craft' cocktail market in the City of Westminster and is within the West End cumulative impact zone.
- 1.3 The hours of operation are currently fixed in line with the Westminster City Council's ("WCC") Statement of Licensing Policy and the core hours as stipulated within Policy HRS1.
- 1.4 The management of Genuine Liquorette wish to apply for an extension to their core hours and are mindful of the Statement of Licensing Policy, the cumulative impact zone (CIZ), and their own operating environment within the cumulative impact zone.
- 1.5 I have looked at the proposals that have been developed by Genuine Liquorette against the WCC's Statement of licensing Policy and based the company's audit and risk assessment on the criteria set out by the WCC's Licensing Committee in their statement of Licensing Policy and its appendices.

## **2. Personal summary**

- 2.1 I retired from the Metropolitan Police in January 2007 having served 34 years of exemplary service. Throughout my service I have been regularly involved in the enforcement, management, and development of licensing initiatives and policies. I retired as a Borough Commander.

- 2.2 As a constable I worked as an undercover officer detecting offences in late night licensed premises in central and west London. As an Inspector I was the licensing Inspector for a very busy inner London policing division.
- 2.3 Whilst working as a Chief Inspector I was the operations manager in the central London Clubs and Vice unit from 1990-1996. As part of this role I had responsibility for late night licensing in Westminster and I supported other London boroughs as appropriate. During this period, I managed both covert and overt police operations on behalf of the police and the local authority to ensure compliance with the legislation and to prosecute breaches where necessary. The overt licensing visits were structured in a way that ensured that all premises operating with late night licences received at least 4 visits a year from a joint licensing team of police officers and local authority officers. It was during this period that I was involved in the development of the initial licensed door supervisors' scheme, commissioned by Westminster City Council, which was implemented and managed by myself within the Clubs and Vice unit. During the same period I researched, with a local authority counterpart, the potential for the introduction of 'Lap Dancing' clubs in Westminster. The work resulted in the introduction of 'lap dancing' establishments in the borough. The initiative and the supervision of the licence was then monitored covertly and overtly by officers under my direction.
- 2.4 As a Borough Commander on 2 London boroughs, between 2001 and the beginning of 2007 (January), I worked with both local authorities to develop the respective licensing and enforcement policies. The work with the Local Authority formed a significant part of Community Safety and local policing plans. With the introduction of the new Licensing Act 2003 I oversaw the transfer of responsibilities to the local authority and was instrumental in setting up a joint licensing team for a busy inner London borough.
- 2.5 In 2007 having retired from the police I was employed by an inner London Local Authority as an Assistant Director for Safer Communities. I held this post for 10 years.

- 2.6 I had responsibility for the wide ranging Safer Communities portfolio that included crime reduction strategies and the enforcement functions for the authority. My work involved comprehensive partnership working with all agencies involved in the crime reduction partnership, problem solving local hotspots and environmental audits with the associated action plans. Amongst the many responsibilities I had responsibility for the councils licensing function, the night time economy, and treatment regimes for drugs and alcohol.
- 2.7 During the 10 years that I spent with the authority I worked closely with the local policing teams to ensure that licensed premises were effectively supervised and managed in line with local initiatives and the borough licensing and enforcement policies.
- 2.8 As the principal officer for licensing in the local authority I worked closely with local community groups, ward councillors, and members of the licensing committee to develop knowledge and understanding of local enforcement policies and crime and disorder initiatives linked to drugs and alcohol. The work included the supervision of licensed premises, the management of the licensing objectives and working with legal services to take appropriate and proportionate action where necessary.
- 2.9 I was responsible for delivering a structured approach to licensing management, supervision, and enforcement, the council's community safety plan, the enforcement policy, and licensing policy. My role also included the consultation, development, and delivery of the boroughs controlled drinking zone, cumulative impact zone, Sexual Entertainment Venues, late night levy, early morning restriction orders, Best Bar None, and alcohol treatment programmes.
- 2.10 On my retirement from Local Government I set up my own compliance consultancy and offer independent advice and compliance audits, and risk assessments for licensed premises. I have given evidence at licensing hearings/ reviews, and appeals on behalf of the Metropolitan Police, Local Authorities and individual premises in each of my respective roles.
- 2.11 I have a Masters Degree in Business Administration, I am a member of the Institute of Licensing, and I have completed my alcohol personal licence course. I have

also been trained in Strategic Emergency and Crisis Management (Cabinet Office EPC), Emergency Control Management (Cabinet Office EPC), Gold Support London Emergency Planning (LLAG), and I was a qualified Authorising Officer for Covert surveillance in both the police and Local Authority.

### 3. Methodology

In order to compile the required environment audit and risk assessment I have'

- Considered the WCC statement of licensing policy.
- Considered policies HRS1, CD1, PS1, PN1, CH1, and CIP1, and the associated appendices.
- Visited the TFL information website relating late night travel. {Underground and buses}
- Looked at the stress area in the West End Ward.
- Looked at the ward data for the West End Ward and Marylebone High Street Ward.
- Interviewed Marco Attanasio the Designated Premises Supervisor
- Conducted evening and night time walkabouts in the area around the venue
- Reviewed the policies and procedures for the venue.
- Assessed the understanding and commitment to the Licensing Objectives by the current management.

### 4. Environmental Audit.

#### 4.1 Location

4.1.1 Genuine Liquorette is situated at 6 Rathbone Place on the east footway about 40 meters north from the Junction with Oxford Street. The premises is a unique casual cocktail bar over 2 floors and it offers classic cocktails and a new experience to develop your own bespoke drink under the guidance of a bartender. There is a basement area capable of use but at this time it is currently used primarily as storage space.



- 4.1.2 The frontage of the venue is clean and well presented there is no garish or obtrusive lighting. During the locality visits no noise could be heard emanating from the building and the facade fits in with similar types of venues in the immediate area.
- 4.1.3 The venue itself tends to cater for the local business community in and around Rathbone Place. Judging from my visits the clientele appear to be older and distinctly different from the younger clientele going to other late venues. At the moment the basement area is not open to the public although it falls within the licensed area on the existing premises licence. The ground floor is set out to tables and chairs making it exceptionally difficult for groups of people to stand in groups and drink. The emphasis is on sitting down. On the first floor is another bar area that has ample seating and booths for the clientele. Whilst there is standing room, on my visits most of the customers were sitting on stools around the bar. This is not a traditional "vertical drinking" establishment.
- 4.1.4 During my visits there was no boisterous or unruly behaviour. The atmosphere was a relaxed one with people obviously enjoying a drink with company after work. There was no underage drinking and the venue was well managed and controlled. At the end of the evening I watched people leave the venue and they appeared to do one of two things. Either to make their way from the area or migrate into the Soho area looking for other venues to finish their night in.
- 4.1.5 The environment in Rathbone Place appears to have two different operating environments that have quite different characteristics. During the day the road is busy with pedestrians who give the appearance of local office workers, construction workers, and tourists. There is also a steady flow of road traffic travelling south towards Oxford Street. The peak pedestrian times after the rush hour is lunch time, as people frequent food and drink outlets, and then again in the early evening as people leave work to go home or go out for the evening.
- 4.1.6 During the late evening and the late night environment there is very little road traffic and very few pedestrians actually in Rathbone Place.

- 4.1.7 The pedestrian flow that exists in Rathbone Place tends to be either people going to or coming from the Charlotte Street area, Oxford Street, and Soho. On the evenings that I have spent in that neighbourhood the traffic flow and pedestrian flow along Rathbone Place has been very light.
- 4.1.8 People out in the night time economy in the Charlotte Street area tended to mostly walk away from the area along Windmill Street and Percy Street towards Tottenham Court Road at the end of their evening to catch buses or the tube.
- 4.1.9 There also appeared to be a flow of people walking south to enter the Soho area to continue their evening in venues that stayed open to a later hour
- 4.1.10 Once the night time economy is up and running in Rathbone Place the road appears to have 3 distinct areas.

#### **The junction with Oxford Street.**

Close to the junction with Oxford Street there are two venues, Genuine Liqueur and one other venue, a club called the Roxy, next door to Genuine Liqueur. They are both on the east footway

#### **From Genuine Liqueur up to the junction with Gresse Street.**

Apart from a discreet members club the entire length of the west footway from Oxford Street is clear of bars and clubs. The east side is clear of outlets running north from Genuine Liqueur. There are no retail outlets until you approach the junction with Gresse Street.

#### **North of Gresse Street into Charlotte street.**

As you reach the junction with Gresse Street the night time economy becomes very apparent as you walk north to the junction with Percy Street and into Charlotte Street.

- 4.1.11 The only obvious residential property appeared to be on the west footway of Rathbone Place at the junction with Gresse Street where there was actually a higher concentration of premises that were linked to the night time economy.

## 4.2 Core hours. Policy HRS1

4.2.1 The current licence, number 18/05719/LIPDPS, was issued on the 27th July 2018 and the venue has been licensed to sell alcohol in line with the council's core hours set out in policy HRS1.

4.2.2 The premises licence permits supply for consumption both on and off the premises

Monday to Thursday.	10.00 to 23.00
Friday to Saturday.	10.00 to 00.00
Sunday.	12.00 to 22.30
Sundays before BH.	12.00 to 00.00

4.2.3 The licence also permits {see appendix A for full details}

- Exhibition of a film
- Indoor sporting event
- Playing of recorded music
- Late night refreshment

4.2.4 In seeking to apply for extended hours the management are mindful of the Council's policy on Core Hours (HRS1) and the pressures created by late night entertainment that are identified in appendix 12, and the data set out in Appendix 13.

4.2.5 When considering the application the management recognise that they are situated on the edge of the West End stress area and that Westminster has the greatest concentration of licensed premises in the United Kingdom.

4.2.6 The management has considered the local environment that they operate in and the core hours of the venues around them. As a consequence they have decided to apply for extended hours that ensure that their venue closing time, if agreed, does not correspond with similar closing times in the same street. In fact they have made a conscious decision to maintain the status quo in relation to the sequence of

terminal hours within Rathbone Place. If the extended hours are granted then Genuine Liquorette will still close after the Wheatsheaf public house and some hours before the Roxy night club and the Jerusalem Kitchen and Bar.

- 4.2.7 There will still be a significant interval between Genuine Liquorette closing and the other late night venues in Rathbone Place.
- 4.2.8 They have considered their customer base, their responsible drinking policy, and their street management policy. Their customer cohort tends to be older, people that work in the local area, and are looking for a social, relaxed, after work experience. The venue is subtly different from most 'drinking establishments' and offers that experience. The management are also conscious that their current closing time may be an encouragement for some customers to migrate further south into Soho once they close looking for later establishments. Therefore adding to the cumulative effect south of Oxford Street. The after hours clean up outside the venue is designed to assist the "window of opportunity" and help public realm services keep the city clean.
- 4.2.9 The owners recognise that the continued staggered approach to closing times with their neighbours, and their strong management of the venue, will create an environment that will not adversely impact upon the 4 licensing objectives.
- 4.2.10 The current rail transport facilities that now exist after 00.00 on a Friday through to Sunday morning and the proximity of the rail stations to the venue now ensures that people leaving Rathbone Place, who are looking for transport away from the area, are actually on the street for a relatively short period of time.

### **4.3 West End Stress Area (SLP Appendix 14)**

- 4.3.1 Westminster City Council has a stress area in place over much of the West End Ward and it includes the whole of the Soho area. The zone also extends north of Oxford Street by about a 100 meters and takes in the southern part of Rathbone Place and Berners Street, the length of Eastcastle Street, and the southern end of Great Portland Place. Genuine Liquorette sits just within the cumulative impact

zone because the zone ends just north of the venue at the junction with Gresse Street. The zone is also very close to the borough boundary with Camden Borough to the east of Rathbone Place.



4.3.2 Whilst the main Soho area has a very vibrant and concentrated night time economy, by comparison the same cannot be said about the area to the north of Oxford Street. There are a few night time economy focal points such as Charlotte Street adjacent to the zone and this particular hub sits within both the borough of Camden and the City of Westminster.

4.3.3 Rathbone Place runs north from Oxford Street up to the junction with Rathbone Street and Percy Street it is a relatively quiet road in terms of the night time economy. There are 3 other venues that are significant players in the night time economy and they are;

- The Roxy night club next door to Genuine Liqourette that is licensed
 

Monday to Thursday	17.00 to 03.00
Friday and Saturday	17.00 to 03.30
  
- Jerusalem Bar and Kitchen about a 100 metres to the north of Genuine Liqourette
 

Monday to Wednesday	12.00 to 23.00
Thursday to Saturday	12.00 to 03.00
  
- The Wheatsheaf public house about 130 meters to the north of genuine Liqourette
 

Monday to Saturday	11.30 to 23.00
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4.3.4 The Genuine Liqueur and the Roxy are placed side by side in the south of Rathbone Place close to the junction with Oxford Street and there are no apparent residential properties close to the venues. They are 2 very different venues offering very different experiences to 2 very different customer cohorts.

4.3.4 The Jerusalem Bar and kitchen and the Wheatsheaf public house are about a 100 meters north of Genuine Liqueur and close to the junctions with Gresse Street and Percy Mews. It is an area where residential properties are much more evident especially in and around Rathbone Square.



4.3.5 During my walkabouts, on Friday and Saturday nights, vehicle traffic was exceptional light. Pedestrian traffic was also very light and the pedestrians appeared to use the street as a gateway to and from restaurants and bars to the north of Rathbone Place. It also offered a route at the end of the evening for people to walk towards Oxford Street where the transport facilities at Tottenham Court Road and Oxford Circus provide the night tube and buses. They used it as a route to walk further south into the Soho area to go to later venues to continue their night out.

4.3.6 Throughout my time in the area there were only ever a couple of people standing outside of Genuine Liqueur smoking and talking quietly and they showed no signs of intoxication. Drinking outside the venue is not permitted after 9pm.

4.3.7 Outside the Roxy club, next door to the Genuine Liqueur, there were very small gatherings on the pavement behind a roped off area in front of the club. They were very clearly a different customer group to those customers in Liqueur. The people

were quiet and did not obstruct the footway, thus enabling the light flow of pedestrian traffic to use the footway without having to step out into the road.

4.3.8 The Jerusalem Bar and Kitchen, and the Wheatsheaf were also quiet venues.

4.3.9 In designing their licensed premises policies the management have always been mindful that they had the additional responsibility of operating within a stress area and the sensitivities associated with such areas.

4.3.10 The management of Genuine Liqueur has looked at the characteristics of stress areas to ensure that their venue does not contribute to the cause of a cumulative impact. They are however, aware that some of their customers leave the venue to look for later premises in the Soho area and inevitably add to the cumulative impact south of Oxford Street.

4.3.11 As part of the environmental audit I have assessed the environmental footprint of the venue in this particular area against the cumulative impact characteristics highlighted in the Statement of licensing policy at appendix 14.

**Cumulative impact characteristics; Appendix 14**

High levels of noise and vibration from premises and noise and disturbance from the very large numbers of people on the street on most nights during the week even when relatively well behaved (Public Nuisance).

No noise emanates from the venue and there are no obvious vibrations. There is a limiter fitted and music inside the venue is set at a level for people to drink and enjoy a conversation without having to shout to be heard. No large numbers gather on the footway outside and drinks are not permitted to be taken outside after 9pm.

High levels of bad behaviour in public places, particularly at night though not exclusively so, can be characterised as anti-social, dangerous or criminal, much of it is associated with excessive drinking of alcohol, or drug-taking (Public Nuisance and Crime and Disorder).

Rathbone Place is a quiet street with very low levels of pedestrian footfall. The greater concentrations associated with the nighttime economy tend to be along Oxford Street and to the north in Charlotte Street. The venue has not had one complaint of nuisance or a crime recorded in the venue since opening.

Numbers of pedestrians on footways which in places are insufficient to accommodate them safely and the spilling of crowds onto the roadway (Public Safety and Public Nuisance).

The pedestrian footfall is light. The pavements are unobstructed and pedestrians have unimpeded access along the entire street when the night-time economy is operating.

High volumes of litter generated by fast food outlets and nightclub flyers which is a public nuisance and creates an atmosphere of disorder which is unwelcoming.

During the night-time economy there are no fast food outlets close to the venue and flyers are not part of the venues marketing strategy. There is a street management plan in place for litter caused by smokers and at the end of each evening the area outside the venue is cleaned to remove litter dropped by pedestrians.

The fouling of doorways, alleyways and streets, which in addition to being antisocial, has consequences for public safety and health (Public Safety and Public Nuisance).

There is an alleyway running alongside the venue and the street management plan ensures that the area is kept clean and is supervised by the door supervisor.

Considerable difficulty in providing, to an appropriate standard, street cleaning, refuse collection and servicing of commercial and residential premises (Public Nuisance).

Street cleaning services have easy access to the frontage of the venue. The owners ensure that they comply with the councils waste management plan and they have their own street management plan to keep the front and side of the building clean and tidy to go with the image of the venue and their branding style.

Traffic congestion late at night caused by the dropping-off and picking up of people visiting entertainment uses (Public Nuisance).

During the period that the night-time economy is operating the vehicle traffic in the road is exceptionally light. There are no congestion issues.

#### 4.4 Transport ;

**The capacity of the transport system to serve late night economy.** (Appendix 12 SLP)

##### 4.4.1 Underground services

The councils Statement of Licensing Policy [SLP] identifies the potential problems when the transport system closes down before the night time economy and then there is not much available to move people away from areas that are vibrant and busy hubs of entertainment.

4.4.2 On the effective date of the policy, in January 2016, before the night time underground service was operational, concern was expressed about the capacity of the transport system to serve late night activity. Two statements from Chief Inspector Scott that were highlighted in the SLP relate directly to the transport system that operated at that time, until 00.00 to 01.00.

He says that;

- 1 "There are in my view more people on the streets of the area that I am responsible for after 1 am than can be carried and safely catered for by the supporting transport infrastructure. This is mainly due to the tube network

closing down between midnight and 1am.”

- 2 “That between 250,000 and 500,000 revellers frequently attend venues within Mayfair and Soho on Thursday Friday and Saturday Nights.” He also states that from his experience “This Station (West End Central) regularly runs out of officers to attend emergency calls between the hours of 1 am and 4 am due to the demand generated by intoxicated people leaving premises with extended liquor licences.”

4.4.3 Since the introduction of Westminster City Councils Statement of Licensing Policy, Transport for London has introduced the 24 hour underground service from Friday through Saturday to Sunday, and it commenced in the latter half of 2017.

4.4.4 At the time of publishing the Statement of Licensing Policy the council recognised the potential for improved crowd flow away from the West End due to the introduction of the 24 hour underground service and included in the policy that they were committed to assessing the local impact of new arrangements to extend the running of the underground network.

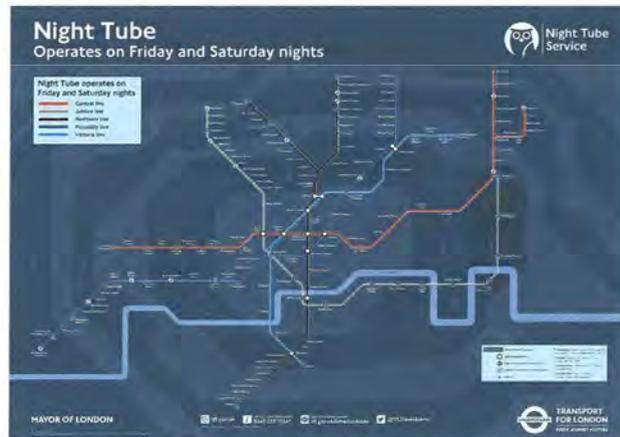
4.4.6 The night time underground service is now well embedded and the following tube lines currently operate for 24 hours from Friday through to Sunday

- Jubilee Line
- Northern Line
- Central Line
- Victoria Line
- Piccadilly Line

4.4.7 Consequently, within a very short walk of Genuine Liquorette, all of the 5 night time underground lines are easily accessible for people leaving the Rathbone Place area.

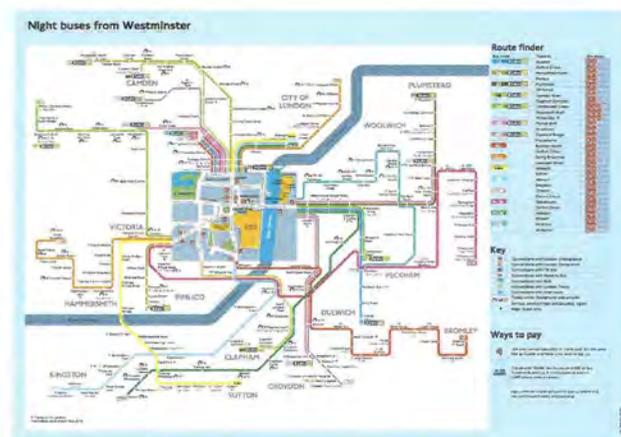
- |                        |                                          |
|------------------------|------------------------------------------|
| • Tottenham Court Road | <b>Northern Line and Central Line.</b>   |
| • Oxford Circus        | <b>Central Line, Victoria Line.</b>      |
| • Holborn              | <b>Piccadilly Line and Central Line.</b> |
| • Bond Street          | <b>Jubilee Line and Central Line.</b>    |

- 4.4.8 Additional stations providing access to these services, that are also close to Rathbone Place, are Leicester Square, Goodge Street, and Warren Street.



#### 4.5 Buses

- 4.5.1 In addition to the relatively new 24 hour underground service on Friday through to Sunday there is a very comprehensive night bus facility available to people frequenting the night time economy in the West end of London. This is a well established network that now supplements the underground service and also provides services beyond the night time rail infrastructure.



#### 4.6 Taxis

- 4.6.1 The area is also well served by the taxi industry that include the Black Cab trade, on line Uber services, and mini cab services.

#### 4.7 **Crime**

- 4.7.1 I have reviewed the crime data on the Metropolitan Police website and the 2 most significant crime types for Westminster City Council is theft and violence. The location of Genuine Liqueur is on the boundary of 3 safer neighbourhoods, Cavendish Square, Oxford Street, and Soho. In each of these wards the crime patterns are very similar, except for the crime totals.
- 4.7.2 I have also reviewed the crime data set for the last 12 months on the public website provided by Police UK. The website provides street based data and in Rathbone Place. The website records that theft appears to be the most prevalent of all crime types. It includes shoplifting, theft from the person, robbery, and other thefts. There are a small number of violent crimes. None of which are attributed to Genuine Liqueur and the management confirm that since they have opened they have not had one instance of crime inside or outside of their venue and neither have they had any complaints of anti-social behaviour. In short their presence has not contributed to the crime figures published for the area.
- 4.7.3 The Statement of Licensing Policy, at appendix 7, references a police document called Safe and Sound in respect of drugs and weapons in licensed premises. The document is not published on line, the Safer Neighbourhood Team have no knowledge of the document, and a Freedom of Information request has been responded to with the statement that there is no document published by the MPS under that heading.

#### 5. **Representations.**

5.1 I have been provided with the representations submitted by

1. Bryan Lewis PC4161CW  
Westminster Police Licensing Team
2. Anil Drayan  
Environmental Health Officer  
Westminster City Council

3. Mrs Angela Seaward  
Senior Licensing Officer  
Westminster City Council

- 5.2 The police have made no comment about the operation of the venue. The objection is based upon the belief that the application will undermine the licensing objectives and the location of the venue, "This premises is located in the West End Cumulative Impact Area".
- 5.3 Section 2.4.7 in the Statement of Licensing Policy highlights that police have identified that a reduction in the capacity of venues is a proven method of promoting the licensing objectives in relation to the prevention of crime and disorder.
- 5.4 It may be that the officer was unaware of the proposal to reduce the capacity of the venue at the time he made his representation, and that the offer to significantly reduce the capacity of customers by closing the basement area of the venue actually supports the licensing objectives. Therefore his concern about policing problems will have been addressed.
- 5.5 The Westminster City Council Representations;
- 5.6 The Environmental Health Officer, Anil Drayan, comments that the operation may have a likely effect of causing an increase in problems in the area.

*A. The increase in the terminal hours compared to the existing Licence for the Provision of Late Night Refreshment 'indoors' may have the likely effect of causing an increase in Public Nuisance in the West End Cumulative Impact Area*

*B. The increase in the terminal hours compared to the existing Licence for the Supply of Alcohol 'on' and 'off' on Wednesday to Saturday may have the likely effect of causing an increase in Public Nuisance in the West End Cumulative Impact Area.*

- 5.7 I would have expected some local crime data, anti-social behaviour data, or complaints that are linked to the venue to support the view that the venue and its operation contributes to problems in the area, and that the change in hours would exacerbate the local issues.

- 5.8 No police or Council data has been produced, and there are no resident or business representations, to suggest that the venue or the exact location in Rathbone Place are areas of specific concerns.
- 5.9 Mrs Angela Seaward the Senior Licensing Officer makes comment that  
The Licensing Authority has concerns in relation to this application and how the premises would promote the four Licensing Objectives:
- Public Nuisance
  - Prevention of Crime & Disorder
  - Public Safety
  - Protection of Children from harm
- 5.10 Prior to the application being made the owners have conducted a substantial risk assessment of their operation and the local environment. In undertaking the exercise they have used the appendices contained in the City Councils Statement of licensing Policy as the benchmark.
- 5.11 The substantial piece of work is available for the officer to view and will answer all of the questions in relation to the 4 licensing objectives.
- 5.12 The officer has also made recommendations and seeks further clarification from the owners in relation to hours and 'off' sales. As these are on-going consultations between parties I will not comment at this stage.

## **6. Comment**

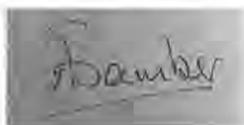
- 6.1 The management of Genuine Liquorette is mindful of the demands and challenges that Westminster City Council face from the night time economy, local residents, and people visiting the West End to enjoy the varied night life on offer in the city.

- 6.2 They have given due consideration to all the aspects of such an application to the Licensing Authority and the impacts on the environment, the 4 licensing objectives, and their location in the stress area.
- 6.3 Whilst the application is for extended hours, in reality the hours applied for actually maintains the status quo in terms of the order in which the venues close in Rathbone Place and the dispersal of the respective customers. The application for extended hours still places the terminal hour for Genuine Liquorette after the closure of the Wheatsheaf public house and before the closure of the Roxy night club and the Jerusalem Bar and Kitchen.
- 6.4 The management has also recognised, that because of their earlier closing time many customers leave the venue and move into the Soho area to continue their night out, thus increasing the cumulative impact on the South side of Oxford Street in the more vibrant atmosphere.
- 6.5 At the moment only 2 of the 3 levels in the venue are open to the public. The basement area is not currently used to accommodate customers. However given that the basement falls within the licensed area this floor could very easily be opened to the public.
- 6.6 I understand that the operators are considering removing the basement area from the licensed area. This will result in a significantly lower potential capacity limit for the venue. This will further reduce any negative impact arising from the extended hours and is likely to benefit the local cumulative impact. It also aligns with the view of the police, in that, a reduction of capacity at a venue is a proven method of promoting the licensing objectives in relation to the prevention of crime and disorder.
- 6.7 The venue seems to attract older customers who, in the main, appear to come from the local business community. There is almost a corporate feel to the venue. The venue is not indicative of the more traditional drinking establishments where the vast majority of customers stand while consuming their drinks. There is ample seating for all customers who can remain seated throughout the evening.

- 6.8 Rathbone Place is well positioned for all the current transport provisions in the West End and it sits in a relatively quiet part of the West End stress area.
- 6.9 The materialisation of the night tube and the proximity of the stations in relation to the venue for all of the 5 underground lines ensure that people now move more effectively away from the area on Fridays through to Sunday, and it reduces the pressure on the night bus facilities. The night transport provision means that people who disperse slowly and stay on to visit night cafes or pick up takeaway food will disperse faster and no longer need to remain on the street after venues have closed while they wait for the underground system to reopen in the early morning.
- 6.10 Even though the suburban overground system has not followed suit and still operates last services somewhere between 12.00 and 01.00 the affect is a staggered transport system that allows people to filter away from London by a variety of transport options.
- 6.11 Having conducted an environmental audit of the immediate area, undertaken a comprehensive risk assessment of the operating environment, noted the absence of local community representations, and reviewed the representations of officers I form the opinion that the application, if granted, would not negatively impact on the licensing objectives or the West End Stress Area.

Andrew Bamber

June 2019

A rectangular stamp containing a handwritten signature in cursive script that reads "Bamber".

## **Section 2**

### **Risk Assessment**

## 5. Risk Assessment

5.1 The following risk assessment of Genuine Liquorette's operating schedule has been benchmarked against the criteria set out in the Westminster City Councils Statement of Licensing Policy [SLP], and takes account of the appendices contained in the policy.

5.2 In setting out the operating schedule the management of Genuine Liquorette have identified with the vision statement contained in the Licensing Policy as the barometer for assessing the effectiveness of their schedule.

### Licensing Policy vision statement

5.3 "We want to make sure that Westminster continues to offer a wide choice of high quality and well managed entertainment and cultural venues within a safe, orderly and attractive environment; valued by those who live here, work here and come to visit."

5.4 Genuine Liquorette's objective is to provide high quality and well managed entertainment in a safe and orderly environment that will not make any significant contribution to levels of crime and disorder, and nuisance, in the cumulative impact area and in Rathbone Place and its immediate surroundings. It also strives to provide a safe place for customers to enjoy the experience provided by Genuine Liquorette as part of Westminster's night time economy.

5.5 From the outset the Operating Schedule for the venue has been based on an adequate risk assessment of the likelihood of crime and disorder occurring as a result of their original application. This additional exercise hopefully demonstrates the company's commitment to the vision of Westminster City Councils Licensing Committee and the 4 Licensing Objectives. Therefore, the following risk assessment is based upon the 4 Licensing Objectives and is benchmarked against the criteria set out in the Statement of Licensing Policy.

## Licensing Objective 1. Prevention of crime and Disorder

SLP	
To prevent crime and disorder, the Licensing Authority will apply the following criteria and take into account the following considerations, where relevant, in determining applications and reviews:	
<p><b>Criteria set out by WCC in the Statement of Licensing Policy.</b> Whether the premises make or will make a significant contribution to levels of crime and disorder, and whether the Operating Schedule is based on an adequate risk assessment, undertaken by the applicant, of the likelihood of crime and disorder occurring as a result of the grant of the application.</p>	<p>In risk assessing the venue against the first Licensing Objective "Prevention of Crime and Disorder" I have directly linked the risk assessment to appendices 7, 8, 9 and 12 in the Statement of Licensing Policy. It highlights the issues that are referenced by the Licensing Authority and that the LA will take the same into consideration when determining applications and reviews</p> <p>By using the council's appendices in the SLP it will hopefully satisfy the Licensing Committee that a comprehensive risk assessment has been carried out against their set criteria,</p>

5.6 For this, the first licensing objective 'Prevention of crime and disorder' [Westminster City Councils - Policy CD1] the risk assessment is in 3 segments or parts. Each segment identifies with a specific appendix in the Statement of Licensing Policy that has been identified as supporting the criteria for the objective.

<b>Part 1</b>	Appendix 7 - Metropolitan Police crime prevention and effective management checklist. Appendix 8 - The recommended 'minimum' requirements for CCTV systems within Westminster.
<b>Part 2</b>	Appendix 9. Prevention of crime and disorder
<b>Part 3</b>	Appendix 12 - the likelihood of aggression and violence is heavily influenced by both the characteristics of licensed premises and the surrounding environment.

# Part 1

## Risk Assessment for Appendix 7 and 8 Metropolitan Police crime prevention and effective management checklist

Measure/risk	Mitigation	
Links to health and safety policy and legislation:	<p>There is a Health and Safety Policy in place. The Health and Safety Policy and risk assessment is managed by Peninsula Business Services.</p> <p>Fire safety; The fire alarm system is tested on a weekly basis and is fully maintained by ACE Security &amp; Electrical Limited and serviced every 6 months. Full fire evacuation drills are carried out monthly.</p> <p>The fire risk assessment was completed on the 5th October 2018 by Lime Tree Solutions Limited and a review of the assessment has been booked by the management for the 31st January 2019 to ensure strict compliance with the fire regulations.</p> <p>All staff are trained in the use of fire fighting equipment and the evacuation process.</p> <p>There is also a Responsible Drinking Policy in place to ensure that customers are aware of the health issues concerning the consumption of alcohol.</p> <p>The company has registered with the councils Environmental Health and Hygiene Team and they are waiting for a visit from the inspectors. In the meantime they have engaged Food Alert for 12 months and are working to a plan provided by them.</p>	1
Incident logs – Crime & Disorder incidents to be recorded	<p>There are no crime hotspots within the venue. An incident log book is kept at the premises, and it is immediately available on request to authorised officers.</p> <p>Entries must be completed within 3 hours of the incident and shall record the following;</p> <ul style="list-style-type: none"> <li>• All crimes reported at the venue by a member of the public and the action taken.</li> <li>• Any accident or injury to any customer or member of the public</li> <li>• Any complaints received.</li> <li>• Any incidents of disorder</li> <li>• Any refusal of the sale of alcohol</li> <li>• Any seizure or discovery of a controlled substance or weapon, including the disposal process</li> <li>• Where a person is removed from the premises;</li> <li>• Any faults in the cctv system;</li> <li>• Any visit by the relevant authority of emergency service.</li> </ul>	1

<p>Staff training – training to resolve identified risks</p>	<p>There is a comprehensive staff training structure that is managed by the Operations Director.</p> <p>In addition to the Health and Safety Training, fire training, food hygiene, and alcohol management there are training modules for staff that relate directly to managing the environmental impact of the venue.</p> <p>A key factor in training is the friendliness of the staff, effective and responsible service, and good communication between staff.</p> <p>Crime prevention and victim care across a number of crime types are also catered for. Staff have been trained to assess alcohol and drug abuse and to refuse entry or remove people from the venue. They are trained to use measures that prevent the use of drugs in the venue. Staff use drug wipes as part of the daily inspection regime.</p> <p>Theft is also another prevalent crime type in Westminster and hooks are provided for customers with a bag and staff are trained to remind customers about their bags if they leave them on tables etc.</p> <p>Staff have also been trained in victim care and crime scene preservation, crime scene tape and evidence bags are available in the venue.</p> <p>One primary source document that has been used in the development of staff training and venue policies is the governments 'Crowded Places' publication for the night time economy.</p> <p>The Street Management Plan is managed by the operations director who ensures that all staff and the door security team understand how to manage the venue on the run up to the end of the evening. By reducing the sound level of the music, changing the style of the music and gradually increasing the lighting levels, along with the involvement of staff the management seek to prevent any anti-social behaviour by customers as they leave the venue. The door security staff have also been trained in conflict management and are placed outside the venue</p>	<p>1</p>
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Crime Prevention

The management is fully conversant with crime prevention advice and initiatives that relate to the security of their business, the safety of their staff and customers, and the wider community.

Genuine Liqueur is partnered with Pernod Ricard UK who invest heavily in responsible drinking organisations. They are a founding member of the Portman Group, a Board member of the Wines and Spirits Trade Association, a Principal Sponsor of Best Bar None and are a key funder in the leading alcohol education charity Drinkaware. Consequently the venue's Responsible Drinking Policy is driven by the 4 pillars forming the structure of Pernod Ricard's responsible drinking policy.

Management is conversant with the Government's Crowded Places on Inevacuation and Evacuation, and the Mayor of London's document on 'Alcohol Consumption in the Night-time Economy 2012'.

In addition, the management is aware that the availability of food has been shown to reduce the number of assaults and police call-outs. The International Centre for Alcohol Policies' 'Responsible Service of Alcohol: A Server Guide' and 'Policy Tools: Blue Book' recommend serving food as a way of reducing violence and disruptive behaviour. As a consequence the venue serves a range of hot pizzas throughout opening hours.

Management has signed up to Drinkaware and the alcohol awareness training. All drinks menus carry the drink awareness logo [drinkaware.co.uk](http://drinkaware.co.uk)

Although not a specific requirement they have installed a quality CCTV system [see CCTV risk assessment] for crime and disorder prevention purposes.

The entry towards the toilet facilities is monitored and all flat surfaces are smeared with baby oil to prevent drug use.

There is only one entrance into the venue and that is monitored by CCTV and staff. Anybody exhibiting signs of intoxication and possibly substance abuse is not admitted to the venue. There is a street management policy and there is a structured and managed end of evening policy to prevent anti-social behaviour in the street.

Staff have been trained to monitor the customer areas to ensure that customers pay attention to their property and counter hooks are provided for personal bags.

There is a glassware removal policy in place and glasses are removed as soon as they are empty.

The ground floor of the venue is predominantly set out with tables and chairs to prevent crowding and potential conflict.

The toilets are an area where information is made available to customers.

A door supervisor is employed on the busier evenings from Thursday through to Saturday.

Informative, cheerful staff, and effective service are key elements to prevent customer conflict and the staff are trained accordingly, and good communication between staff is a priority.

<p>Managing the effects on the local environment .</p>	<p>The venue has a street management plan that is managed by the duty manager and the operations director. On Thursday through to Saturday the street is monitored by the SIA Door supervisor. If a queue starts to form it is managed by the door supervisor in accordance with the entry and dispersal policy that has been documented. Any person suspected of being under the influence of alcohol or a controlled substance is asked to leave and told that they will not be admitted to the venue.</p> <p>Street drinking is not permitted after 9pm to ensure that street noise levels are not adversely affected. After 9pm the only people outside are people smoking and they are not permitted to take their drinks outside. Care is also taken to prevent customers going into the mews entrance that is next to the venue.</p> <p>The interior noise level has been set so that it does not emanate from the venue and a noise limiter has been installed.</p> <p>There is a delivery policy in place to ensure there is a minimum of noise pollution and nuisance caused to neighbours and the general public.</p> <p>The pavement outside the venue is kept clear to ensure that pedestrian flow is not affected. At the end of the evening on Thursday to Saturday the door supervisor manages the egress from the venue and the conduct of customers immediately outside the venue.</p> <p>Street smoking is managed to ensure that detritus is not left on the footway and the area around the venue is regularly cleaned during and at the end of the evening. The waste management policy ensures that refuse collection meets the requirements of the council.</p> <p>Before closing time the manager starts to increase the lighting in the venue and to slowly decrease the volume of the music so as to avoid any shouting or anti-social behaviour outside the venue as customers leave. Customers are reminded to leave the venue quietly.</p>
<p>Commercial policies – i.e. happy hours. Positive Victim Care Policy?</p>	<p>There is a Responsible drinking policy in place that the staff are trained in. The bar staff have been trained not to mix multiple quantities of spirits and to watch for irresponsible drinking by individuals or groups.</p> <p>Company policy is that there are no drink promotions offering customers; 2 for 1, or other discounts pricing, etc.</p> <p>Soft drinks are offered at average prices so as to encourage soft drink options.</p> <p>There is a fully documented victim care policy if a customer should become a victim of crime and the crime preservation policy is also in place.</p>

<p><b>CCTV</b> This section also takes account of the recommendations contained in Appendix 8 - <b>Recommended 'minimum' requirements for CCTV systems within Westminster.</b></p> <ul style="list-style-type: none"> <li>Westminster Police recommend that you read and understand the aide memoire for effective CCTV systems produced by the Association of Chief Police Officers (ACPO). The system must comply with the Data Protection Act 1998 and be registered with the Data Protection Commissioner's Office</li> <li>All recording equipment must be stored in a secure area with access restricted to authorised staff only. The video recorder and tapes must be stored in lockable cabinets. A written record must be made by the person accessing the equipment showing the time, date, printed name and signature. Tapes must be kept for 31 days on a roll around basis.</li> <li>All 'Entry' and 'Exit' points must be monitored (recorded CCTV pictures), by a camera that records every person entering in any light conditions to a minimum standard of 'frontal' Identification. In certain circumstances 'full frontal' recognition may be acceptable (see ACPO guidelines to explain Identification and recognition).</li> <li>Additionally night-clubs / pubs must have dance floors, fire exits and areas where security searches are carried out monitored in all light conditions.</li> <li>Constant recording is recommended for all cameras. A 'real time' recorder giving an update time of less than one second between camera pictures of the same scene will be required.</li> <li>No split screen or rolling monitors should be on view to the public as this identifies monitored areas.</li> </ul>	<p>The installation of a CCTV system is not a requirement of the premises licence. However, the owners have installed a high quality system with the primary function of ensuring compliance with the 4 Licensing objectives and to provide the Licensing Authority and the police with high quality images to enable enforcement officers to effectively supervise the venue and in the unfortunate event that a crime is committed; provide quality imagery to ensure an effective and timely investigation. The owners are aware that good quality evidence allows for very cost effective prosecutions.</p> <p>The door supervisor will also be equipped with a body camera that will only be switched on if an incident is likely to develop.</p> <p>The system is registered with the Information Commissioners Office and the data controller has been nominated and he is conversant with</p> <ul style="list-style-type: none"> <li><b>CCTV Operational requirements manual 2009.</b></li> <li><b>UK Police requirements for digital cctv systems</b></li> <li><b>CCTV code of practice.....ICO.</b></li> <li><b>The Data protection Act</b></li> <li><b>General data protection act regulations.</b></li> </ul> <p>The Privacy Impact Assessment has been completed and is held with the CCTV policy in the Licensing manual.</p> <p>The cctv map highlights the location of each camera and the screen/monitor is placed in the basement office and is not visible to any customer in the venue.</p> <p>There is only one camera that has potential collateral intrusion into public space. That is the camera that monitors the entrance to the venue. It is a fixed camera and not a PTZ type that offers the ability to move the camera to survey the general street. It is specifically focused upon the door and customers entering and leaving the venue</p> <p>The imagery is recorded on a continuous loop for 31 days and then automatically deletes after the 31 day retention period.</p> <p>All entry and exit points to the venue are monitored and the correct signage explaining that CCTV is in operation is displayed.</p> <p>Access to footage and the disclosure policy is fully documented along with the process to view and receive downloads of footage by interested parties. All interested parties must comply with the Human Rights Act.</p> <p>Access to the system is only through the operations manager and the duty manager.</p> <p>There is a full maintenance contract for the system that is set out in the CCTV policy.</p>
<p><b>Access Control</b></p>	<p>The security staff are supervised by the duty manager and the operations director. There is a written access, egress, and street management policy along with an end of evening policy that ensures that the lights are slowly turned up and that the music is changed and slowly turned down.</p> <p>The door security staff monitor the entry into the venue on Thursday through to Saturday nights. On the very quiet nights the operations director or the duty manager manage the front of house.</p> <p>If people are waiting to enter the venue they will be asked to queue orderly. They will be kept up to date with availability. If the waiting time is excessive they will be asked to leave. The policy also includes keeping the mews clear and the footway free for the passage of pedestrians.</p>

<p>Outside eating &amp; drinking</p>	<p>There are no tables and chairs outside the venue and street drinking is not permitted after 9pm. Pedestrians are able to use the footway outside the venue without obstruction.</p> <p>There is a street management plan in place that is managed by the duty manager Sunday to Wednesday and then the area is kept clear by a registered door supervisor Thursday to Saturday.</p> <p>Only people that want to smoke stand outside the venue.</p> <p>Receptacles for rubbish are provided and the area is swept clear at the end of the night to clear any detritus.</p>
<p>Drugs and Weapons</p> <ul style="list-style-type: none"> <li>• Does the premises have a search policy?</li> <li>• Are notices prominently displayed explaining the policy?</li> <li>• Do security staff patrol inside the premises?</li> <li>• Are staff trained in identifying problems within the venue?</li> <li>• Are efforts made for close supervision of toilets and poorly lit areas?</li> <li>• Are police informed of seizures?</li> <li>• Are seizures correctly documented?</li> <li>• Has the premises been supplied with self-sealed property bags and plastic weapon containers?</li> <li>• Are door staff trained in how to deal with weapons?</li> <li>• Do management/staff keep written notebooks for 'original notes'?</li> <li>• Has the venue provided search arch, provided search wands?</li> <li>• Are door staff registered?</li> <li>• Does the venue provide local police with details of events involving outside one month notice?</li> <li>• Does the premises enter into contractual agreements with outside promoters?</li> <li>• Are police contacted before such agreements are signed?</li> </ul>	<p>There is a drug and weapons policy for the venue.</p> <p>There is a search policy for bags carried into the venue.</p> <p>All staff are trained to monitor the effects of alcohol and drugs and to report potential issues to the management.</p> <p>The street management policy also incorporates the zero tolerance to substance misuse and anybody that is suspected of being under the influence of alcohol or a controlled substance will not be admitted in to the venue.</p> <p>The Statement of Licensing Policy makes reference to a police document called 'Safe and Sound'.</p> <p>There is no document on-line and a response to a freedom of information request for the document has revealed that it does not exist. The Safer Neighbourhood Team also have no knowledge of the document. As a consequence the Safer Neighbourhood officer and the Metropolitan Police Licensing Engagement Officer met with the management of the venue, along with myself, to discuss the search, seizure, and storage aspects of a venue policy. As a result there is now a documented policy for the venue.</p> <p>Suitably qualified door security staff have been employed from a reputable company to manage the door and the venue on Thursdays through to Saturday. The rest of the week the operations manager and the duty manager are responsible for the drug and weapon policy practices and they have been trained.</p> <p>Movement to and from the toilet facilities are monitored by CCTV. The cubicles are well lit and at the commencement of each evening any flat/level surface is smeared with baby oil to deter substance misuse. In addition the toilets are regularly checked and drug wipes are used in the venue.</p> <p>The policy has a seizure and evidence capture section and all staff are trained in preserving evidence. At this time the management is waiting on the SNT to supply evidence bags and sign off the drug seizure policy and procedures.</p> <p>There is a fully document victim care policy.</p>
<p>Admission of children</p> <ul style="list-style-type: none"> <li>• Ensure door supervisors are trained and empowered to deal with underage drinking.</li> <li>• Put in place robust systems to monitor and control the access of young people.</li> <li>• Have a policy statement to deal with underage access which should include reference to the use of approved 'Proof of Age' schemes which include photo identity cards as in the PASS scheme.</li> <li>• Display of Policy on checking of age.</li> </ul>	<p>This section is dealt with under Licensing Objective 4, Protecting Children from Harm.</p>

## Part 2

### Risk assessment for: Appendix 9. Prevention of crime and disorder

Measure/Risk	Mitigation	
Effective measures to check the age of those possibly under 18.	<p>There is an age verification Policy in place and all staff have been trained to question the age of potential customers. Challenge 25 is an integral part of the business model and alcohol will not be served if individuals cannot or refuse to provide suitable identification. A very reputable door supervisor company has been employed and customers to the venue are vetted upon entry and again when ordering drinks.</p> <p>The identification required is; A photo card driving licence. A passport. A proof of age card bearing the PASS hologram.</p>	1
Ensure door supervisors are trained and empowered to deal with underage drinking. Put in place robust systems to monitor and control the access of young people.	See above. All door supervisors are SIA accredited and work for a very reputable company that regularly supplies staff for the NTE in Westminster.	1
Have a policy statement to deal with underage access which should include reference to the use of approved 'Proof of Age' schemes that include photo identity cards such as the PASS scheme	<p>There is a policy statement that deals with the identification of people under the age of 18 and under the apparent age of 25. All staff are regularly trained and incidents are reviewed at the weekly management meeting.,</p> <p>The identification required is; A photo card driving licence. A passport. A proof of age card bearing the PASS hologram.</p>	1
Display of policy on checking of age.	The age verification scheme is displayed at the entrance to the venue for the information of all customers and the challenge 25 policy is pointed out by the door supervisor upon entry so as to reduce the potential for arguments if challenged inside of the venue.	1
<p>Whether the design and layout of the premises are likely to lead to local overcrowding.</p> 	<p>The venue has been designed to eliminate the potential problems of overcrowding and to provide an environment where customers can enjoy their drinks in a relaxed and cordial environment. The first floor has a limit of 60 people including staff and this is monitored throughout the evening to ensure compliance. On the ground floor virtually the entire area is set out to seating to prevent large groups standing in the area that customers sit and socialise. The bar area at the front of the venue is deliberately small to prevent overcrowding and 2 tables for standing drinkers dominate the bar to reduce numbers of standing drinkers. Drinking outside the venue is not permitted after 9pm and there is a robust street management policy in place.</p>	1

<p>Measures to discourage excessive drinking and drunkenness.</p>	<p>The management has developed a responsible drinking policy and all staff are trained to monitor and deal with the attempts to drink excessively. There are no irresponsible drinking promotions allowed in the venue. Drinkaware is a key training element for staff and is advertised across the venue.</p> <p>There are no irresponsible promotions to purchase or consume large quantities of alcohol and 2:1 type deals are not utilised or employed to encourage customers into the venue. Consequently there is no such advertising outside the venue.</p> <p>The ethos and style premises has been developed to encourage an older type of customer that wants to enjoy the atmosphere of the cocktail experience. There is no 'club' type culture.</p> <p>There is an entry policy that includes door checks to ensure that people who are showing signs of intoxication are refused entry and the staff are trained to identify signs of intoxication and drug abuse.</p> <p>There is awareness that the availability of food has been shown to reduce the number of assaults and police call-outs and the International Centre for Alcohol Policies' 'Responsible Service of Alcohol: A server Guide' and 'Policy tools: Blue Book' recommend serving food as a way of reducing violence and disruptive behaviour. As a consequence the venue serves a range of hot pizzas throughout opening hours.</p>	<p>1</p>
<p>Measures to promote 'sensible drinking' including measures to encourage purchase of soft drinks including pricing of soft drinks to below that of alcoholic drinks.</p>	<p>The management has produce a responsible drinking policy and all members of staff are trained in line with the policy. Soft drinks are an integral part of the cocktail industry and alcohol free cocktails are promoted and readily available.</p> <p>There is a large selection of soft drinks that can be purchased without the need to include alcohol.</p> <p>The provision of free potable water is always available upon request.</p> <p>See the section above re; the sale of food.</p>	<p>1</p>
<p>Regard paid to good practice guides and industry codes; e.g. on packaging and labelling; drink promotions especially discounted promotions such as "happy hours", "buy one get one free' offers</p>	<p>Discounted promotions to customers are not an element of the operating model and are not promoted in the venue.</p>	<p>1</p>
<p>Whether drinking vessels are made of toughened glass or plastic and are designed to not have a sharp edge when broken</p>	<p>The venue is not a traditional pub, bar, night club but a convivial cocktail bar providing a relaxed atmosphere to drink cocktails. Traditional cocktail glasses are part of the experience. The layout of the venue has been designed to maximise on the comfort of customers and minimise the potential for overcrowding. There is an effective glass clearance policy to ensure that all drinking receptacles are quickly removed from tables and bars.</p>	<p>1</p>
<p>Whether the taking of glasses or glass bottles outside of the premises is proposed to be permitted.</p>	<p>No drinking is permitted outside of the venue after 9pm and there is a strict street management policy in place.</p>	<p>1</p>
<p>Whether licensed door supervisors are to be deployed and their responsibilities for prevention of disorder in the vicinity of the premises.</p>	<p>All door supervisors are SIA accredited. There is a risk assessment and deployment plan that has been developed by the management and security company to ensure effective street management. The dispersal policy is designed to</p> <p>Policy Aims</p> <ol style="list-style-type: none"> <li>1. To ensure there is a minimum of noise pollution and nuisance caused to neighbours and the general public.</li> <li>2. To reduce risk of crime and disorder outside the venue.</li> </ol>	<p>1</p>

Whether suitable use of CCTV is proposed inside and outside the premises to provide recordings of a quality to be of use in prosecutions. (See Metropolitan Police's minimum requirement.)	Whilst there is no licence condition for the use of CCTV the owners have installed a security system in line with CCTV guidelines. The primary purpose for its use is crime prevention. The system has been registered with the ICO, a data controller has been appointed, the privacy impact assessment has been completed, and there is a clear policy and procedure manual in place. All procedures for authorised officers from the council and the police are in place.	1
Adequate measures to prevent the use and supply of illegal drugs.	There is a drug policy in place and staff are trained in what to look for and specific behaviour. <b>The website <a href="https://www.talktofrank.com">https://www.talktofrank.com</a> is used to train staff on drug related issues.</b>  The toilets are regularly checked, flat surfaces in the toilet facilities are wiped with baby oil. Staff use drug wipes at the end of the evening to assess activity for the early identification of potential abuse.	1
Adequate search procedures to prevent the bringing of illegal drugs or weapons onto the premises.	The door supervisor is trained in search techniques. There is a search policy to check bags upon entry in line with CT guidance which covers the weapons element.	1
Information displayed for staff and patrons and the training for staff on drug awareness including the spiking of drinks with drugs.	Drug awareness notices along with drink tampering notices are clearly displayed to the toilet facilities for the information and protection of customers.	1
Procedures agreed with the police, for searches, the surrender and seizure of drugs and weapons. The Metropolitan Police have produced a Guidance booklet "Safe and Sound- helping you manage the threat posed by drugs and weapons" which has sections on seizure procedure.	At this time there has been no involvement with the local Safer neighbourhood team. They have been contacted and the management are waiting for an appointment to be agreed by them.	1
Participation in a Pubwatch or Clubwatch scheme.	The venue is a signed up member of the local pub watch scheme in the local area.	1

5.9

## Part 3

As part of appendix 12 the Statement of Licensing Policy identifies that;

The analytic study preceding the Government's Alcohol Harm Reduction Strategy recognises that the likelihood of aggression and violence is heavily influenced by both the characteristics of licensed premises and the surrounding environment. The factors on the premises identified affecting incidence of violence include

### The Government's Alcohol Harm Reduction Strategy

The Government's Alcohol Harm Reduction Strategy recognises that the likelihood of aggression and violence is heavily influenced by both the characteristics of licensed premises and their surrounding environment. The factors on the premises identified affecting incidence of violence include ;

- The skill, experience attitude, and management
  - A young clientele especially if allowed to drink to intoxication
  - The layout and design of the premises, if leading to crowding and queuing.
  - Unpleasant, poorly ventilated premises.
  - A lack of seating.
  - Playing loud music.
- When reviewing the operating schedule the management have also taken into account the UK Alcohol Harm Reduction Strategy in respect of the environment that may encourage violence in licensed premises.
- Staff working at Genuine Liqueur have been well trained in all public safety matters. The staff are also trained in conflict management and there is recognition that cheerful, attentive staff that provide a good service and are in communication with each other reduce the potential for conflict.
- The venue and commercial offer has been designed around an older customer base to manage out the young 'club type' of customer. There are robust age verification policies and processes in place.
- The layout of the venue has been designed to eliminate the potential for over crowding. There is ample seating on both levels to ensure that customers are able to sit comfortably and it prevents groups of people standing and drinking.
- The venue is very well ventilated and loud music is not a feature of the premises and nothing can be heard from the street outside the venue.

## Licensing Objective 2

### Public safety - Policy PS1

To promote public safety the Licensing Authority will apply the following criteria and take into account the following considerations, where relevant, in determining applications and reviews:

#### Criteria

Whether appropriate and satisfactory general and technical risk assessments, management procedures and certificates have been made available to the relevant responsible authority and to the Licensing Authority, that demonstrate that the public will be safe within and in the vicinity of the premises.

There is a full suite of policies aimed at public safety;

There is a Health and Safety Policy in place. The Health and Safety Policy and risk assessment is managed by Peninsula Business Services.

Fire safety;

The fire alarm system is tested on a weekly basis and is fully maintained by ACE Security & Electrical Limited and serviced every 6 months. Full fire evacuation drills are carried out monthly.

The fire risk assessment was completed on the 5th October 2018 by Lime Tree Solutions Limited and a review of the assessment has been booked by the management for the 31st January 2019 to ensure strict compliance with the fire regulations.

All staff are trained in the use of fire fighting equipment and the evacuation process.

There is also a Responsible Drinking Policy in place to ensure that customers are aware of the health issues concerning the consumption of alcohol.

The company has registered with the councils Environmental Health and Hygiene Team and they are waiting for a visit from the inspectors. In the meantime they have engaged Food Alert for 12 months and are working to a plan provided by them.

All the relevant documentation is available for inspection by any relevant responsible person and the Licensing authority upon request. It also forms part of the Licensing Manual kept in the venue for inspection by authorised officers.

The documentation and due diligence highlights the importance that the management place on public safety to ensure that the public will be safe inside and outside of the venue.

## Licensing Objective 3

### Prevention of public nuisance - Policy PN1: Statement of licensing Policy Appendix 11

To prevent public nuisance the Licensing Authority will apply the following criteria and take into account the following considerations, where relevant, in determining applications and reviews:

#### Criteria

The potential for nuisance associated with the style, characteristics and activities of the business to be carried on at the premises and the potential steps which could be taken to reduce the risk of nuisance occurring. This will particularly apply in areas of residential accommodation and where there is residential accommodation in the proximity of the premises.

When assessing the application for longer hours the prevention of public nuisance has been a primary concern.

For that reason the application seeks to maintain the status quo in respect of the order for closing times in Rathbone Place. With the extended hours, if granted, the venue will still close after the Wheatsheaf Public House, and before The Roxy club venue (Thursday 3am and Friday and Saturday 3.30 am) and the Jerusalem Kitchen and Bar 9 Thursday, Friday, and Saturday 3am).

TFL's 24 hour night time underground service on Friday and Saturday night has changed the complexities of street based anti-social behaviour because people no longer wander the West End waiting for the underground service to open in the morning. (As described by Chief Inspector Scott in his statement before the 24hr service was launched.)

The extended hours applied for on the Thursday also ensure that customers can still get to the last tube if they leave slightly later but before the terminal hour. Friday is also a working day which is likely to have a moderating factor for people returning to work on the Friday morning.

The environmental audit did not identify any permanent residential accommodation in the immediate vicinity of the venue. The nearest apparent residential block is north of venue in Rathbone Place/Square. The location is about 80 - 100 meters away from the venue and the Jerusalem Kitchen and Bar is located in the same residential complex with a terminal hour of 3am.

In addition to the status quo being maintained with the terminal hours the venue also manages a range of policies and procedures to ensure that nuisance is not an issue that can be attributed to the bar.

- The venue is set out on the ground floor with tables and chairs to prevent overcrowding.
- There is a street management policy enforced and supervised by registered door supervisors on the days that the extensions are being sought.
- Any queue is supervised by the same door supervisor that has been trained to identify alcohol and substance misuse. Any person suspected of exhibiting such signs will not be admitted to the venue.
- The queue is reminded of the approximate wait time and noise management by potential customers is part of the policy. Potential customers are excluded if they do not follow the instructions of the door supervisor.
- Customers are not allowed to drink outside the venue after 9pm.
- The outside of the venue is kept clear of any detritus and is swept at the end of the evening.
- There is a delivery policy in place to prevent a nuisance to neighbours.
- Towards the terminal hour on Thursdays customers will be reminded of the last tube from Tottenham Court Road.
- On all evenings the music is changed and the volume reduced as the terminal hour approaches and the light levels are increased.
- There is a responsible drinking policy in place and all staff are trained to spot potential problems. They do not condone or encourage irresponsible drinking.
- In addition to cocktails there is a full range of alcohol free cocktails, Soft drinks, beers, and water available.

**Licensing Objective 3; Prevention of public nuisance Continued:**

Appendix 11, Guidance on noise.

Applicants should consider the potential sources of noise and the hours when it may be generated. The Licensing Authority's noise criteria relate to all these sources of noise whether indoors or in the open air, including:

- Music and human voices, both amplified and unamplified
- Other internal activities
- Use of open areas
- Patrons queuing
- Patrons and staff entering and leaving the premises and in its vicinity
- Vehicles arriving, waiting, parking and departing.
- Deliveries and collections including refuse and collection of recyclable materials
- Plant, machinery and associated equipment
- any other factors that could cause noise disturbance.

Whilst I am not an acoustic expert I have used my knowledge of environmental assessments and public nuisance to make the following comments in relation to noise sources.

- Having stood directly outside the venue on a number of occasions there was no noise emanating from the venue.
- When the doors opened for customers to come and go there was a very limited amount of noise and at it could not be heard from the other side of the road.
- There are no other internal activities other than customers drinking, talking and mood music.
- There is very limited use of public space outside the front of the venue and it is supervised by the registered door security staff.
- There is a street management policy in place and people are not permitted outside after 9pm with their drinks.
- There is also an end of evening policy to ensure that public nuisance is not a product of the venue.
- The access policy covers the queuing policy, scanning for alcohol and substance misuse, and noise,
- If a queue does form customers are kept informed of queuing times to ensure that lack of information is not a contributory factor in peoples behaviour.
- Rathbone Place is a one way Street and is particularly quiet after the evening rush hour.
- Deliveries are personally managed by the manager and obstructions are avoided in line with the delivery policy.
- All refuse is managed in accordance with the WCC waste management policy for the area.

5.12

**Licensing Objective 4**

**Protecting children from harm - Policy CH1**

To protect children from harm, the Licensing Authority will apply the following criteria and take in to account the following considerations, where relevant, in determining applications and reviews:

**Criteria**

Whether there are appropriate measures in place to protect children from harm.

There are tight controls around the management of the age profile in and around the venue.

There are no advertisements outside the venue that encourages or motivates people to drink.

The age policy incorporates the admittance of young people during the lunch period up to 6pm. Unaccompanied young people are not permitted to enter the venue. However on Friday and Saturday from opening time until 6pm young people accompanied by an adult are permitted to enter to have lunch.

Staff have been trained and know that alcohol is not permitted to be purchased by or served to persons under 18 unless it is purchased by an adult, it is ancillary to a table meal, and they are eating together. (beer, wine or cider)

After 6pm under 18s are not permitted to enter the venue

Regular guidance is given to staff at management meetings to ensure that there is strict compliance.

## 6. Conclusion

- 6.1 The owners of Genuine Liquorette understand that their venue sits in the West End Stress Area and that they must be able to demonstrate to the Licensing Committee of Westminster City Council that any application that they make will not have any adverse impact upon not only the Licensing Objectives, but also the local area.
- 6.2 The risk assessments, environmental audit, interviews with the management, and evening visits all confirm that the venue is exceptionally well managed. Great care is taken to ensure that all of the environmental issues are managed effectively to make sure that the neighbours, the day time and night time local community, and the council are not affected by the venue. To that end the management have also met with the Safer Neighbourhood Team and the Police Licensing Engagement Officer to review the search, seizure, and retention policies given that the document cited in the Statement of licensing policy no longer exists.
- 6.3 The venue does not contribute to the local crime and disorder issues that impact on the immediate or wider area around the venue.
- 6.4 Whilst the management of Genuine Liquorette is aware that their due diligence and their ability to effectively manage the venue is not considered an 'exceptional circumstance' within the guidelines set out in the Statement of licensing Policy. They have however, been mindful when considering the request for an extension so that their request is proportionate to the local circumstances so that the application can be viewed as exceptional in the following circumstances.
- 6.5 1. The application sets out to maintain the equilibrium, or a state of balance, in Rathbone place. Whilst the extension is for later hours the sequence of closure times in Rathbone Place remains the same. The venue would close a little after the Wheatsheaf public house but still significantly earlier than the Roxy club and the Jerusalem Kitchen and Bar. The Roxy being inside the cumulative impact area and the Jerusalem Kitchen and Bar outside of the area. In addition, the later closure time would also mitigate the number of clientele leaving the venue at closing time and then migrating south into Soho as customers seek a later closing venue to continue their night out, and adding to the cumulative impact of people in Soho itself.
- 6.6 2. The night tube operating from Friday through to Sunday is now well established and moves people out of the west end throughout the night and effectively reducing the numbers of people wandering the streets waiting for the early morning rail services to commence. The development of other transport services such as Uber, Gett and Hailo, means that customers can travel onwards from licensed premises in more ways than ever before.
- 6.7 I would support this application as exceptional, on the basis that it is not typical because the owners are not seeking to extend the licensing hours excessively. They have given due consideration to the operating environment in Rathbone Place and sought to maintain the balance and continuity of the terminal hours in the street so as not to add to the cumulative impact of people in the street at any one time. In addition, the introduction and effectiveness of the night tube facility by Transport for London has made a marked difference to the night time environment.

Signed: A Bamber



Tab 4

Liquorette



DRINK



		QTY
ALL STAR CLASSICS £9	WHISKIEY	<b>QUIET STORM</b> —Greg Almeida, Taylor Elementary Coming Soup Lot 40 Canadian Rye Whiskey, Covert Fig Leaf Liqueur, Martini Ambrato, Aphrodite bitters <span style="float: right;">1 2 3</span>
	SCOTCH	<b>REVERSE ROB ROY</b> —Adam Farmerie, GENUINE Liquorette Chivas Extra, Lillet Rouge, Angostura, Amaro Angostura <span style="float: right;">1 2 3</span>
	RUM	<b>MINUET</b> —Jim Wrigley, Bourne & Hollingsworth Havana Club 7, Blanc Agricole Rum, Wray & Nephew, Lemon Balm Cordial, Sparkling Wine <span style="float: right;">1 2 3</span>
	VODKA	<b>ALMOND MARTINI</b> —Kanye West, GENUINE Liquorette Absolut Elyx, Almond Cocchi, Orgeat, Fino Sherry, Grapefruit & Jasmine Zest <span style="float: right;">1 2 3</span>
	TEQUILA	<b>AGAVE NEGRONI</b> —Maxime Belland, Saxon+Parole Altos Olmeca Blanco, Vida Mezcal, Cynar Liqueur, Lindinio Aperitivo, Cocchi Torino <span style="float: right;">1 2 3</span>
	GIN	<b>CELERY GIMLET</b> —Naren Young, Dante Beefeater, Green Chartreuse, St Germain, Celery Bitters, Celery Juice, Verjus <span style="float: right;">1 2 3</span>
MOCKTAILS £7.50		<b>SAFE SEX ON THE BEACH</b> <span style="float: right;">1 2 3</span> Ceder's Crisp, Orange Sherbet, Cranberry Spiced Peach
		<b>JAS HANDS</b> <span style="float: right;">1 2 3</span> Ceder's Wild, Jasmine Tea, Whey Milk, Soda
		<b>BOYS TO THE YARD</b> <span style="float: right;">1 2 3</span> Vanilla Ice Cream, Milk, Pineapple, Orange, Orange Sherbet, Lime, Mango, Peach

Thirsty for a classic cocktail?  
We can do that too!

8 RATHBONE PLACE, FITZROVIA, LONDON W1T 1HL  
+44(0)203-319-6306

@GENUINELIQUORETTELDN 
 @GENUINELIQUORETTELDN 
 WWW.LIQUORETTE.CO.UK

*Liquorette*  
**FIVE STAR PIZZAS  
 & SNACKS**

		QTY	
<b>BAR SNACKS</b>	<b>NOCELLARA GREEN OLIVES</b> Rosemary & Orange Peels	£4	1 2 3
	<b>MEAT BOARD</b> Calabrian Spinata, Wild Boar Salami, Parma Ham (24 Months) with Warm Focaccia	£11	1 2 3
	<b>CHEESE BOARD</b> Grana Padano (18 Months), Fontina, Pecorino al Peperoncino, with Acai Honey and Warm Focaccia	£13	1 2 3
<b>SIGNATURE PIZZAS</b>	<b>'SHROOMS</b> Straciatella, Chanterelle, Summer Black Truffle	£13	1 2 3
	<b>LAMBO</b> Braised Lamb, Yohini (Yogurt & Tahini), Roasted Eggplant, Mint		1 2 3
	<b>HELL BOY</b> Gorgonzola, Spiced Pork and Red Chicory	£11	1 2 3
	<b>THE VEGAN</b> Vegan Mozzarella, Sweet Potatoes, Baby Spinach, Red Onion & Pine Nuts	£14	1 2 3
<b>SALAD</b>	<b>HOT &amp; BOTHERED</b> Tomato, Mozzarella, Spicy Salami, Chilli & Honey	£11	1 2 3
	<b>UBIQUITOUS KALE SALAD</b> Black Cabbage, Red Chicory, Parmesan, Pickled Jalapenos, Mint, Basil, Almonds, Garlic, Lemon & Mustard Dressing	£10	1 2 3
	<b>BEETROOT SALAD</b> Rocket, Watercress, Red & Yellow Beetroot, Almond, Feta Cheese, & Tahini Vinaigrette	£11	1 2 3

"Sure, we can make you a margherita!"

		QTY	
<b>DRAUGHT</b>	<b>URBAN ORCHARD CIDER</b>	£5.80	1 2 3
	<b>BEAVERTOWN GAMMA RAY</b>	£6.50	1 2 3
	<b>BEAVERTOWN NECK OIL</b>	£6.50	1 2 3
	<b>KONA BIG WAVE</b>	£5.95	1 2 3
	<b>PAULANER PILSNER</b>	£6.75	1 2 3
	<b>PROSECCO</b>	£6.00	1 2 3

*Or go for a growler, perfect for sharing!*

			QTY
<b>BEER BY THE CAN</b>	<b>LONGBOARD - ABV 4.8%</b>	£5.30	1 2 3
	<b>HOPPY JOE ARA - ABV 4.7%</b>	£5.30	1 2 3
	<b>LERVIG HOUSE PARTY SESSION IPA - ABV 4.0%</b>	£5.30	1 2 3
	<b>BEAVERTOWN GAMMA RAY - ABV 5.4%</b>	£5.30	1 2 3
<b>WINE</b>	<b>MALVASIA - White</b>	£6.50 / £ 25	1 2 3
	<b>BOBAL - Red</b>	£6.50 / £ 25	1 2 3
	<b>RIOJA ROSÉ - Pink</b>	£7.00 / £ 30	1 2 3

**Want something for the road? We'll bottle up  
 something tasty. Ask your bartender!**

*Liquorette*

BAR GUIDE



Take a taste  
of the finest.



A discretionary 12.5% service charge will be added to your final bill.

**CHA-CHUNKER**

**1**

**MY CHERRY  
PIE**

*Martell VS, Dalston's  
Cherryade, Lime, Orgeat,  
Mint & Cherry*

**£10**

**COCKTAIL**

**2**

**IRISH DO  
IT BUTTER**

*Redbreast 12, Lemon,  
Pecan Butter Infused  
Maple Syrup, Sweet &  
Earthy Bitters, Egg White*

**£10**

**COCKTAIL  
TAKEAWAY**

*Like what you see?  
Want something for later?  
We'll bottle up something tasty.  
Just ask your bartender!*



**A Must  
Try!**

**OF THE MONTH!**

**OF THE MONTH & COCKTAIL TAKEAWAY**



Feel the  
Signature  
Cocktails

No other cocktails are as smooth  
as our specialty drinks



**PIÑA COLADA**

*Malibu, Havana 3, Pineapple, Coconut Milk, Coco Lopez, Lime*

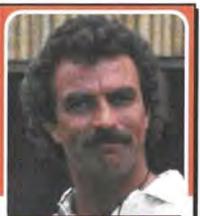
**£12**



**BABYCHAMBLES**

*Muyu Jasmine, Cocchi Rosa, Babycham*

**£12**



**GOING LOCO IN SAUSALITO**

*Altos Blanco, Pierre Ferrand, Orange Sherbet, Lillet Rosé, Lime, Honey, Cherry Bitters*

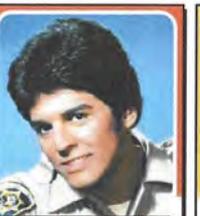
**£10**



**BLUE LAGOON**

*Absolut Pears, Blue Curacao, Yuzu Sake, Lime, Soda*

**£10**



**CAPE TOWN ICED TEA**

*Absolut, Altos Blanco, Beefeater, Havana 3, Cointreau, Rooibus, Lemon, Egg white*

**£10**



**JUNGLE BOOGIE**

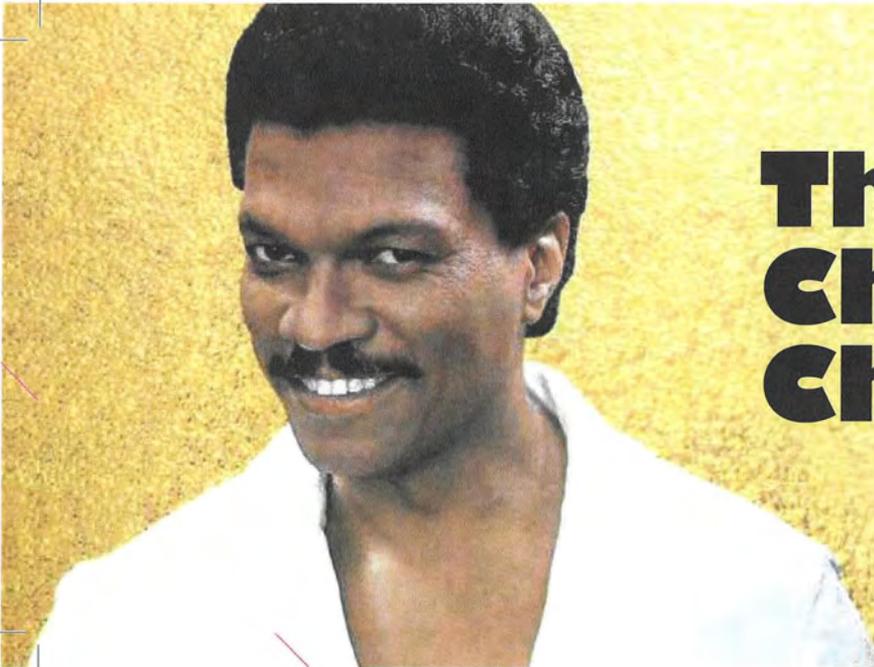
*Plantation 3 Star, Suze, Pineapple Cordial*

**£10**

*A Must Try!*

## **SIGNATURE COCKTAILS**

**SIGNATURE COCKTAILS**



**The  
Cha-  
Chunker**



**The civilized  
drinker's choice**

<p><b>1</b></p> <p><b>PORNSTAR</b></p> <p><i>Absolut Vanilla, Rio Tropical, Lemon, Vanilla</i></p> <p><b>£10</b></p> <p><b>ABSOLUT.</b></p>	<p><b>2</b></p> <p><b>MOJITO</b></p> <p><i>Havana Especial, Perrier, Menthe Verte, Lime, Peppermint &amp; Lime Sherbet</i></p> <p><b>£10</b></p> <p></p>	<p><b>3</b></p> <p><b>TOM COLLINS</b></p> <p><i>Plymouth Gin, Karma Cola Lemoney Lemonade, Grapefruit</i></p> <p><b>£10</b></p> <p></p>	<p><b>4</b></p> <p><b>LAGERITA</b></p> <p><i>Altos Blanco, Longboard Lager, Cointreau, Agave, Lime</i></p> <p><b>£12</b></p> <p></p>	<p><b>5</b></p> <p><b>BLOOD &amp; SAND</b></p> <p><i>Chivas 12, Karma Cola Summer Orangeade, Punt e Mes, Cherry Heering</i></p> <p><b>£12</b></p> <p></p>	<p><b>6</b></p> <p><b>AMERICANO</b></p> <p><i>Campari, San Pellegrino Blood Orange, Cocchi Torino, Olive Bitters</i></p> <p><b>£10</b></p> <p></p> <p><b>CAMPARI</b></p>
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**KEEP IT SIMPLE, SUCKER!!**

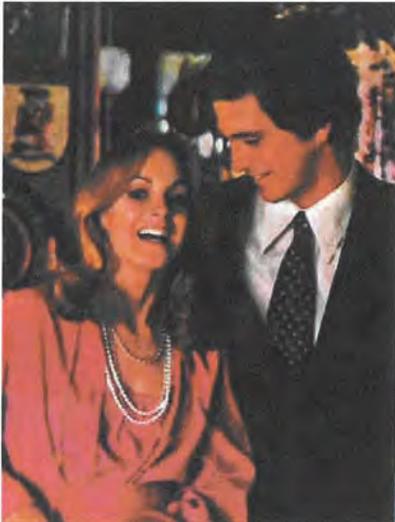
**CHA-CHUNKERS**

Make It A *Liquorette* Night





**Have it  
your way.**



MOCKTAIL

**1**  
**FLOAT  
YOUR BOAT**

*You Pick:  
Karma Cola or Sandow's  
Cold Brew with Vanilla  
Ice Cream*

**£7.50**

MOCKTAIL

**2**  
**SAFE SEX  
ON THE  
BEACH**

*Ceder's Crisp, Orange  
Sherbet, Cranberry,  
Spiced Peach*

**£7.50**

MOCKTAIL

**3**  
**JAS  
HANDS**

*Ceder's Wild,  
Jasmine Tea, Whey  
Milk, Soda*

**£7.50**

**NON-ALCOHOLIC  
COCKTAILS**

NON-ALCOHOLIC



One  
of a  
kind.

★★★★★ FIVE STAR PIZZAS ★★★★★

<p><b>1</b></p> <p><b>'SHROOMS</b></p> <p><i>Stracciatella, Chanterelle, Summer Black Truffle</i></p> <p><b>£13</b></p>	<p><b>2</b></p> <p><b>THE VEGAN</b></p> <p><i>Vegan Mozzarella, Sweet Potatoes, Baby Spinach, Red Onion &amp; Pine Nuts</i></p> <p><b>£14</b></p>	<p><b>3</b></p> <p><b>LAMBO</b></p> <p><i>Braised Lamb, Yohini, Roasted Eggplant, Mint</i></p> <p><b>£11</b></p>	<p><b>4</b></p> <p><b>HELL BOY</b></p> <p><i>Gorgonzola, Spiced Pork &amp; Red Chicory</i></p> <p><b>£11</b></p>	<p><b>5</b></p> <p><b>HOT &amp; BOTHERED</b></p> <p><i>Tomato, Mozzarella, Spicy Salami, Chilli &amp; Honey</i></p> <p><b>£11</b></p>
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**OTHER SNACKS**

**NOCELLARA GREEN OLIVES** £4  
*Rosemary & Orange peels*

**MEAT BOARD** £11  
*Calabrian Spianata, Wild Boar Salami, Parma Ham (24 months) with Warm Focaccia*

**CHEESE BOARD** £13  
*Grana Padano (18 Months), Fontina, Pecorino al Peperoncino with Acai Honey and Warm Focaccia*

**IF NOT NOW, WHEN?**



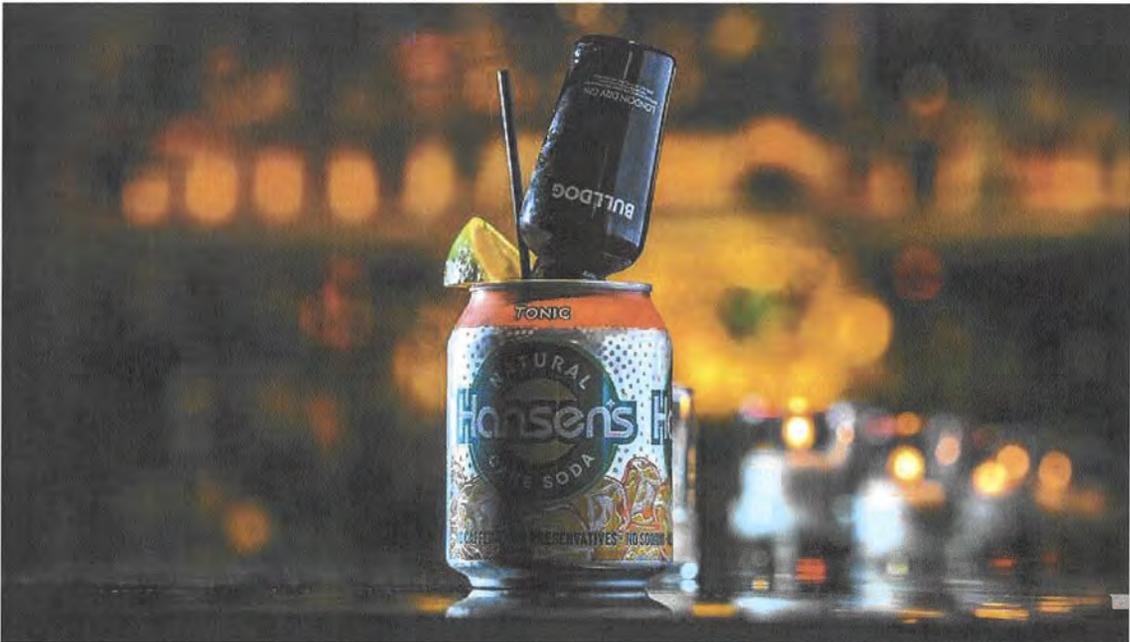
**drinkaware**  
*Please drink responsibly*

*6 Rathbone Place London W1T 1HL*

Tab 5

# TimeOut

## A New York bar serving cocktails in cans is coming to London



New York's Genuine Liqueur - a bar best known for serving cocktails in cans - is set to open a branch in London later this year. The London outpost opening just off Oxford Street is bringing along a unique take on mixed drinks, with bar staff punching holes in fizzy drink cans, pouring in booze from miniatures and garnishing.



As reported by Eater (<https://london.eater.com/2018/1/4/16848924/restaurant-and-bar-from-nyc-opening-london-genuine-liquorette-superette>), the bar will focus on a 'craft cocktail experience' at its first London venue at Rathbone Place in Fitzrovia. The original Genuine Liquorette (<https://www.timeout.com/newyork/bars/genuine-liquorette>) in New York's Little Italy also provides self-service fridges stocked with beer and wine, and sells spirits on a pay-by-weight basis. Although the format for the London branch is yet to be announced, if the drinks are anywhere near as fun as these ones look, you've reason to get excited for the London launch - get your coat, you've ring-pulled.

Find more amazing things to drink in our guide to London's best cocktail bars (<https://www.timeout.com/london/bars/best-bars-in-london-cocktail-bars>).



Top Bites

# Genuine Liquorette, London: Hot & Bothered pizza

Pizza • chilled



16 POSTS CONTENT EDITOR

FernAndHerFood

**Hot & Bothered pizza at Genuine Liquorette: Getting hot and bothered under the collar, in all the right ways!**

## Why is it so special?

The star-shaped pizzas at Genuine Liquorette aren't just for Instagram-worthy photoshoots! Those folded over spikes hide even more filling – in this case, tomato, mozzarella, spicy salami, chilli and honey. Definitely worth a visit for the best kind of carb fest, be sure to order a couple of 'cha-chunker' cocktails too – another Insta worthy order that won't leave you disappointed on the flavour! In a rush? They even do cocktails to go...



**RESTAURANT SNAPSHOT:** Lunch/Dinner, Open late, Take-out

## About Genuine Liquorette, London

Average Google Rating: ★★★★★

Genuine Liquorette offers Pizza cuisine in a chilled atmosphere in London. It's a great restaurant for a casual date. : 4.8.

## Contact Details

GENUINE LIQUORETTE

+44 20 3319 6306

<http://www.liquorette.co.uk/>

6 Rathbone Pl, Fitzrovia, London W1T 1HL



The best bar in London this week is...

by TEDDY WOLSTENHOLME

## GENUINE LIQUORETTE, FITZROVIA

An immersive theme park for creative cocktails

With London already groaning under the weight of kitsch, themed watering holes and experience-led pop-ups, it perhaps seems a little excessive to call Genuine Liquorette – a new bar/off-licence/cocktail-making joint – particularly groundbreaking. But this Fitzrovia newbie, set in a converted Victorian pub (it's also the first London outpost of its NYC namesake), is on a mission to shake up the city's bar scene by blurring the lines between bartender and customer.

And it does just that, the centrepiece being an open bar where guests mix their own tipples, whizzing through endless choices of spirits, mixers, bitters and fruity embellishments, all under the watchful eye of an expert bartender. Then you've got three choices – settle in and drink your creation in situ, have it packaged in a bottle that doubles up as a cocktail shaker

(you're sent away with recipe cards, ice and vacuum-packed garnishes) or have it delivered straight to your door (it's a novel way to leave someone else in charge of the drinks for your party). It all feels a bit like a cocktail theme park, each area marking a different zone for concocting or drinking. And then there are the playful interiors: monochrome tiled floors, bright neon signs and vintage liquor ads covering every inch of the walls – making an evening here a whole lot of fun.

## DRINKS

If you'd rather someone did the hard work for you, skip the DIY bit and head upstairs to start with a signature Cha-Chunker cocktail. No prizes for technical execution here – an arbor press punches a hole in the top of a can of soft drink, and then in go an upended aeroplane-style miniature, a garnish or two, and a straw; each sip releases more spirit into the can. It's gimmicky, yes, but how often do you sample a drink that gets boozier as you go? You can't help but think these Cha-Chunkers are having a dig at the over-egged, fiery accoutrements of those bars more concerned with pushing the limits of mixology. Here, you're just getting straight-up, lowbrow fun.

There's a concise list of signature serves on monthly rotation too, each created by a globally renowned bartender (Greg Almeida, ex-Scarfes Bar, and Jim Wrigley, from Bourne & Hollingsworth, are kicking things off). Prosecco on tap adds a crowd-pleasing touch, or you can choose a bottle from one of the shelves and get the barman to mix up something bespoke for you (you'll be charged per ounce consumed). And if you really can't wait, you can always just grab a beer or a bottle of wine from one of the self-service fridges.

## FOOD

Bar snacks come in the form of full-sized, full-on pizza-calzone hybrids, created by ex-Cecconi's chef Daniele Pampagnin. Bold, inventive flavour combinations include veal sausage with purple broccoli, braised lamb and tahini, stracciatella with black truffle – perfect fodder for soaking up all the booze.

## VERDICT

If you're simply looking for a perfectly mixed Martini, go elsewhere. Genuine Liqueur is a fun, gimmicky addition to London's bar scene that will keep you entertained for hours.

**Address:** Genuine Liqueur, 6 Rathbone Place, London W1T 1HL

**Telephone:** +44 20 3319 6306

**Website:** [liquoreur.co.uk](http://liquoreur.co.uk)

# Propel info

 @paulcharity1

Edited by Paul Charity, named second most influential sector journalist by research and insights firm Allegra Strategies

## MORNING BRIEFING FOR PUB, RESTAURANT AND FOOD SERVICE OPERATORS

### Thu 27th Sep 2018 - Propel Thursday News Briefing

**Immersive cocktail bar concept opens in Fitzrovia:** A new immersive cocktail bar concept has opened in Fitzrovia, central London. Matthew Roberts and Elliot Davies have launched Genuine Liqueur inside a converted Victorian pub in Rathbone Place. The New York-inspired bar offers an array of signature experiences aimed at breaking traditional cocktail norms by handing an element of control over to its guests – whether they're creating their own cocktails to take home or partaking in cocktail masterclasses that grant them the privilege to tend the bar whenever they wish. Meanwhile, immersive bar areas tucked away in the "stockrooms" beyond offer a variety of experiences including an "All Stars" line-up of exclusive cocktails from well-known mixologists to Liqueur's "Cha-Chunker" cocktails – a novel invention that uses a machine with a metal point to widen the hole of any canned drink so a miniature bottle of alcohol can then be inverted, resulting in a twist on the classic spirit and mix.



Lounge bar: Genuine Liquorette's Matt Roberts; below, one of its cocktails

## MIX and dash

Cocktails to go are upping dinner party spirits, says *Frankie McCoy*

So here's a fun idea. Next time you generously agree to host a dinner party for your best and booziest of friends, how about you shelve the fizz or wine and kick it off with some freshly made, cleverly crafted cocktails to get everyone suitably riotous? 'But I'm a terrible bartender!' you cry. 'Last time I tried to make cocktails we ended up drinking warm gin with UHT orange juice.'

You need to outsource. Specifically, you need new Fitzrovia bar and bottle shop Genuine Liquorette, named after the hip New York bar which inspired its Cha-Chunker cocktails (miniature bottles of spirit upended into cans of soft drink, with some extra wizardry added to create some very clever cocktails indeed) upstairs. But it's the downstairs bottle shop that you'll need pre-dinner party. Because here we have London's first cocktail deli, where you can have a bartender blend fresh juices, bitters, liqueurs and spirits to create up to six servings of your custom cocktail (from £10 per person). Think of it as a booze version of Ottolenghi.

'Say you've got a dinner party going on this evening, there's six of you and you need an aperitif and a digestif. You like gin and a couple of people like tequila,' explains general manager Matt Roberts. 'All the drinks are broken down into boozy, juicy and fizzy. Whichever option you choose dictates the "journey" you'll be taken through.'



Under the bartender's guidance you can go all *George's Marvellous Medicine* on your own special brew, which is then poured into a bottle that doubles as a cocktail shaker. You also get vacuum-packed garnishes and a recipe card, plus info on allergens and ABV.

In a rush? There are six taps of readymade 'All Star' cocktails from which to fill a takeaway bottle, including a herbaceous, celery-spiked Gimlet ('quaffable and bracing', says Roberts). It will be collaborating with other London bars to create a 'compass' of the city's best drinks on tap. And if you're local, you can even get them delivered.

Pre-made cocktails aren't new, but there are some dire options out there. As Roberts puts it: 'It's always a category of 10 drinks that have been dumbed down for the consumer.'

An exception to the rule is the Long Flint, which collaborates with local spirit-makers such as East London Liquor Company on its gorgeous bottles of pre-made Negroni Sbagliato and grapefruit, sour cherry and mezcal Palomas. And if you've got multiple spirit bottles knocking around but can't be bothered with the faff of recipes, try Tipplesworth: pre-made espresso Martinis and Garden Collins to which you simply add a slug of vodka or gin. Be prepared: dinner parties just got that bit more spirited.



A Genuine Liquorette Cha-Chunker cocktail



## In the MIX

*Douglas Blyde* pops open a bubbly bottle of... boozy tea

This is one of the discoveries of our time, and a wonderfully disruptive drink to bring to a dinner party, says Fortnum & Mason's Oscar Dodd, withdrawing a fat bottle of lightly alcoholic Copenhagen Sparkling Tea from a water-beaded ice bucket. We are in F&M's limed-oak tasting room. The feature windows overlook the busy Diamond Jubilee Tea Salon where 'tearistas' take picking brew times and temperatures very seriously.

Representing, says Dodd, a combination of 'Scandi nous, proper leaves from across Asia' and aromatic white wine, 'which carries the tea', it took Denmark-based wine importer Bo Sten Hansen and Nordic champion sommelier Jacob Kocemba eight years to refine their recipes.

Dodd, who jokes he was raised on his grandma's preferred potion of 'Campari, orange and angostura', believes effervescent teas 'tick the boxes of what a wine drinker wants'. I try hibiscus-tinted 'Rød' (red) — its cork released with ceremonial pop — which evokes the salmon pink hue of a Provence rosé. Fusing 10 flushes of white and black teas, it bears flavours of dark fruits and a tannic hint within its micro-bubbles. Perfect with berry-led puddings or spicy shrimp.

Meanwhile, Grøn (green) blends seven teas, including green, with lemongrass and ginger. Its perfume is surprisingly shy given the ingredients, with a crisp, mineral, vinous palate. The tea star of the show for me, it is also excellent with sushi. Blå (blue) is the most virtuous of the collection. An aperitif-style sharpener, it confidently comprises 13 teas including chamomile, jasmine and Darjeeling — but no alcohol.

As well as bringing something more to the afternoon tea ritual, Dodd believes sparkling teas afford drinkers social currency. 'Anyone can boast they drank the best champagne over the weekend, but here's something different: chic Danish sparkling tea...' £16-18 ([fortnumandmason.com](http://fortnumandmason.com))

## Canned Cocktails Come to London



Genuine Liqueur wants to 'break down the barriers between bartender and customer'.

But don't worry, they're not just smashing up the bar.

Instead, they're opening a bar where you're pretty much in charge of your drinks, inspired by the eponymous basement bar in New York.

The sleek original (which this bar is modeled after) can be found underground in NY's Little Italy, and is itself inspired by the typical Californian liquor store, with checkered floors, steel diner stools and self-service fridges packed with beer and wine – from which you can help yourself.

This London bar, however, will be planted in a former Victorian pub in Fitzrovia, and is set to focus on a 'craft cocktails' experience. That means that you'll be doing a significant amount of the shaking, stirring and mixing yourself, under the guidance of expert barkeeps. Functioning as an, ahem, genuine liquor store as well as a bar, you'll be able to pick whatever booze appeals to you most, before learning how to mix it into something delicious.

A sneak peek at the space shows the familiar chequered floors, moody olive green walls and a huge island bar in the centre of the ground floor, with shelving propping up unusual spirits, cans, and an automated queue machine.

Their signature drinks come courtesy of the cha-chunker – a machine that punches a wider hole in a can top so that a miniature bottle of spirits can be inverted into it. But if you're after something that involves a little more élan, you'll be able to get hold of their 'All Star' house concoctions too...

...we'll let you know when it's in the can.

**NOTE:** Genuine Liqueur is opening its ~~ears~~ doors on September 27th – we'll be back with the full scoop when it does.

Genuine Liqueur | 6 Rathbone Place, W1T 1HL

### GENUINE LIQUEUR

6 Rathbone Place, Fitzrovia, Central London, W1T 1HL

£££££

**Drink**

Edited by Laura Richards  
[timeout.com/bars](http://timeout.com/bars) @timeouteatdrink



## Sin Gusano

→ 258 Kingsland Rd, E8 4DG, Haggerston Overground.



**IF YOU'VE NEVER** tried mezcal before, this bar seems confident that you'll be a fan of the underrated spirit after you visit. That's what happened to its owner, Jon Darby, after coming across tequila's smokier, more seductive cousin on holiday in Mexico. He quit his job in the City to start Sin Gusano, a pop-up billing itself as London's only dedicated mezcaleria.

Bedding in for a residency at Curio Cabal on the Kingsland Road until the end of the year, the look inside is charmingly higgledy-piggledy,

### BAR OF THE WEEK

with whitewashed walls, dark-wood tables and exposed lightbulbs dangling from the ceiling. There's also a lovely covered area outside (you know, for extra smokiness).

The only spirit on offer is mezcal (of course) sourced from Oaxaca in Mexico, and the most daring way to drink it is by the flight. Three measures of mezcal make up a fresh flight each week (starting at £17), with each distilled a slightly

different way. The menu is so overwhelmingly informative about the particularities of the production process, reading it makes your brain hurt. I tried one made from wild agave hand-distilled in a clay pot, one that tasted a bit like bubblegum, and one that was 48 percent ABV. Each went down smoother than tequila (dangerous), especially since they were served with juicy slices of orange and sal de gusano –

a traditional salt spiked with ground-up agave worms (!).

But to experience the spirit at its most smouldering, order a mezcal margarita, which was sharp but at the same time wonderfully warm, smooth and almost spicy. There are decent tamales on offer, but every penny you spend in Sin Gusano should be on mezcal – you're getting an education thrown in as part of the bargain. ■ *Kitty Drake*

**WHAT IS IT?**  
A mezcaleria bringing a touch of Oaxaca to east London.

**WHY GO?**  
To learn all about the smoky spirit.

## OPENING SOON

Forget back to school: get back to the bar this September as these spots open for business



### Genuine Liqueur

A playful Manhattan bar gets a London outpost, serving Cha-Chunkers – cocktails in cans with inverted mini spirit bottles jutting out the top. Like that creation on your last long-haul flight.

→ 6 Rathbone Place, W1T 1HL.  
 ☎ Tottenham Court Rd.

GENUINE LIQUEUR: HANNA FREDS

### Kanpai Sake Brewery Tap Room

Peckham has come a long way since its Del Boy days. Say *konichiwa* to the area's first sake brewery with its own tasting room. They'll be serving the good stuff from kegs.

→ Copeland Park, 133 Copeland Rd, SE15 3SN.  
 Peckham Rye Overground.

### Ziggy's

Find a different kind of glitz at this hotel bar named after David Bowie's alter-ego. The late musician held Mr Stardust's retirement party at the Café Royal back in 1973. Expect lyric-referencing cocktail names.

→ Hotel Café Royal, 10 Air St, W1B 4DY. ☎ Piccadilly Circus.



## What on earth have lightsabers got to do with brewing beer?

It may seem a little excessive, but we check every last cask with a *lightsaber*. But it's not from a galaxy far, far away. It's an ultraviolet light used by our brewing team to inspect our casks for absolute cleanliness. Only when it has passed the lightsaber test is a cask considered worthy of becoming home to 72 pints of freshly brewed Landlord. With a beer as finely balanced in flavour as Taylor's, coaxed from pure Pennine spring water and the finest hops and barley, we can't help being just a little picky.

All for that taste of Taylor's



Sake it to me, baby at [timeout.com/bars](http://timeout.com/bars)

# New York cocktail concept to open London bar

By Emily Hawkins [✉](#)

28-Aug-2018 - Last updated on 28-Aug-2018 at 10:57 GMT



Spirit and mix with a twist: Genuine Liqueur promises to bring London an immersive cocktail experience

**A New York inspired brand is opening a cocktail bar in London next month.**

Genuine Liqueur will provide Fitzrovia bargoers with an immersive cocktail experience that hands over control to the customer.

Creating cocktails to take home and participating in masterclasses involving bartending will be on offer at the immersive bar.

## Bodega inspired

The venue has been designed by AvroKO, a New York interior design company that redesigned the Fitzrovia members' club, Mortimer House last year.

It was inspired by the bodegas on the street corners of New York City, with dramatic black and white tiles, neon lighting, and shelves of liquor.

The venue will open on the site of the former Black Horse Inn on Rathbone Place.

Bar staff will be on hand to help customers make their own on-demand bottled cocktails.



## The latest concept in New York-inspired cocktail making is coming to London



**CORRESPONDENT**

Rebecca  
Wayman  
22 AUG 2018

GENUINE Liqueurette, a New York-inspired bar offering a craft cocktail experience, will open in Fitzrovia next month.

Set inside a converted Victorian pub on Rathbone Place, GENUINE Liqueurette will offer various experiences aimed at breaking traditional cocktail norms by handing an element of control over to its guests - whether that's creating their own cocktails to take home or partaking in cocktail masterclasses.

A hybrid of bar and shop overseen by general manager, Matthew Roberts and bar manager Elliot Davies, a full-service liquor store will allow guests to create on-demand, custom-bottled cocktails with the guidance of an expert bar team.

Featuring fresh ingredients, guests will have the ability to build and enjoy the bespoke cocktails on premises or via GENUINE Liqueurette's website for delivery or takeaway.

GENUINE Liqueurette aims to revolutionise and disrupt the London bar scene; a first-of-its-kind custom cocktail experience set to break the barrier between bartender and guest.

More details will soon follow.



## First-of-its-kind custom cocktail experience to open in London next month

Genuine Liqueur, a New York-inspired bar offering a unique craft cocktail experience, is set to open in London's Fitzrovia this September.

Set inside a converted Victorian pub on Rathbone Place, Genuine Liqueur will offer an array of signature experiences aimed at breaking traditional cocktail norms by handing an element of control over to its guests - whether they're creating their own cocktails to take home or partaking in cocktail masterclasses that grant them the privilege to tend the bar whenever they wish.

An innovative hybrid of bar and shop overseen by General Manager Matthew Roberts and Bar Manager Elliot Davies, a full-service liquor store will allow guests to create on-demand, custom-bottled cocktails with the guidance of an expert bar team - Twinkle pictured, shot by Noah Fecks.



Featuring fresh ingredients, guests will have the ability to build and enjoy the bespoke cocktails on premises or via Genuine Liqueur's website for delivery or takeaway.

Meanwhile, immersive bar areas tucked away in the 'stockrooms' beyond will offer an array of experiences including an 'All Stars' lineup of exclusive cocktails from well-known mixologists, to Liqueur's 'Cha-Chunker' cocktails - a novel invention that uses a machine with a metal point to widen the hole of any canned drink so that a miniature bottle of alcohol can then be inverted, resulting in a captivating twist on the classic spirit and mix.

Designed by AvroKO, the space draws inspiration from New York City street-corner bodegas. There are two sites and three brands in NYC, Roadside, Liqueur (downstairs) and Gotham (upstairs).

Genuine Liqueur aims to revolutionise and disrupt the London bar scene; a first-of-its-kind custom cocktail experience set to break the barrier between bartender and guest.

22 August 2018 | 1389 Reads

**GENUINE LIQUEUR, LONDON**

## Fix yourself a drink with London's DIY cocktail bars

Katie Strick 22 hrs ago



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There's something liberating about mixing your own cocktail. At least that's what bar manager Elliot Davies assures me as I nervously begin shaking up my gin and beetroot concoction at new, DIY cocktail den Genuine Liqueur in Fitzrovia.

Apparently I'm the first person to mix these two specific ingredients. It feels like a triumph, until I spill purple liqueur all over the bar as a group of guests walks in. Davies doesn't mind.

"It's all about not being scared to get behind the bar," he says, pointing to a reach-through beer fridge from which visitors can help themselves. "Our bar is your bar."

This New York-inspired cocktail bar, which launched this autumn, wants to turn London into a city of bartenders. Downstairs, the place is arranged to feel like a bodega off-licence: shelves are lined with fresh ingredients, garnishes and spirits. Customers are invited to create their own cocktail, including the name. It'll then be mixed up by an expert bartender, and bottled for you at the shop counter, so you can drink it, take it home, or order 10 for your next dinner party.

In parallel, Davies will be running a masterclass in his cocktail lab on the floor above, teaching 16 budding mixologists at a time how to shake and stir their own drinks. The two-hour tutorial covers eight varieties of cocktails, before a seven-minute make-your-own challenge at the end.

Winners will compete in a final every few months, and the champion will have their own cocktail added to the menu. Though every graduate gets a prize: complete the masterclass and you can come back and serve your own drinks behind the bar at any time — just point to your picture on the wall.

“We’re giving you the tools, the knowledge and the technique to be your own bartender,” Davies explains. Isn’t he worried people will abuse the position? “Because we’re inviting people behind the bar, they’re always a bit apprehensive. We’ve yet to come to a situation where people go wild.”

He’s on to something: bespoke is booming. Worship Street Whistling Shop in Shoreditch lets you concoct your own cocktail and bottle it yourself; Shochu Lounge at Roka in Fitzrovia offers the chance to infuse your own Asian spirit; and TT Liquor on Kingsland Road hosts both standard and molecular cocktail masterclasses in its room upstairs. Meanwhile, Double Barrel in Charing Cross is doing whisky workshops, and Martello Hall, Canova Hall and their new sister Cattivo in Brixton offer gin cocktail masterclasses plus a class where guests can make their own gin.

The boom is down to Londoners’ curiosity, says TT Liquor’s events manager Jake Rogers. “People want to educate themselves and learn how to make things in the right way — and they love anything that’s theatrical.”

# THE HOT LIST

## Rapper's delight

French rapper/actor Nekfeu adds another string to his bow, with a streetwear line for Agnès B / *Le rappeur/acteur Nekfeu ajoute une autre corde à son arc, avec une ligne streetwear pour Agnès B. agnesb.fr*



## Nature vivante

Learn to flower-arrange like the Dutch Masters on this one-day workshop in King's Cross / *Apprenez la composition florale inspirée par les maîtres hollandais lors d'un atelier à King's Cross. londonflowerschool.com*



## A little birdy

All hail Antwerp's pioneering ecoBirdy, which turns old plastic toys into colourful furniture for kids / *Gloire à ecoBirdy, qui à Anvers, transforme de vieux jouets en plastique en meubles colorés pour enfants. ecobirdy.com*



## Oh boy

Finally, Chanel's released its first men's make-up line, Boy de Chanel; we're eyeing up the matt lip balm / *Chanel a lancé sa première ligne de maquillage masculin, Boy de Chanel ; le baume à lèvres mat nous botte. chanel.com*



## D.I.S.C.O.

The hair, the leotards, the tunes: we can't resist French disco queen Corine, whose debut album's out this month / *Crinière, justaucorps, musique : Corine la reine du disco français sort son premier album ce mois-ci.*



## Ni cuiller, ni shaker

NYC's Genuine Liqueurette launches in Fitzrovia, with DIY cosmos and bottled cocktails to take away / *Genuine Liqueurette arrive à Fitzrovia avec ses cocktails à bricoler soi même et à emporter. liqueurette.co.uk*



## At all costs

French actor Vincent Lacoste is officially The Next Big Thing; catch him in the tender, touching *Amanda* / *L'acteur Vincent Lacoste est la star montante du moment ; retrouvez-le dans l'émouvant Amanda.*



## Le bœuf et la morue

New pop-up Black Cod & Wagyu does luxe dining for less, with its namesake dishes from £15 apiece. / *Black Cod & Wagyu propose des repas de luxe à prix réduit – plats éponymes à partir de 15 £. blackcodandwagyu.com*



Tab 6

*Liquorette*

**LICENSING MANUAL**

**PREMISES LICENCE**

February 2019

*Discuss any complaints or potential issues with Luke Elford. There is every chance that he will have dealt with something similar in the past and will be able to advise on how best to avoid matters escalating.*

## PART ONE

### THE LICENSING ACT 2003

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## SECTION I: MANAGEMENT PLANS AND POLICIES

### Management plans

More and more, premises are expected to have specific management plans for various responsibilities. You may find some of these plans are required by **conditions** on the **premises licence**.

Below is a step by step guide of how to create a management plan. This is a tool that you can use to create documents specifically for your premises.

### How to draft a management plan:

#### Identify the issues

- determine what the management plan is seeking to address
- create headings and sub-headings for each section
- cross-reference to the minutes of any meetings that have taken place to ensure that all topics and issues are covered
- check the **conditions** of the **premises licence** to ensure you've looked at everything you are obliged to do by the **premises licence**.

#### Draft specific plans

For each topic identify:

- what needs to be done and why
- what times it needs to be done
- who's going to do it
- how will you know it's been done.

Make the instructions stand out from any commentary. This will make it easier to identify what needs doing.

Where required, make reference to other documents, for example a refusals log, and state where these can be found.

#### Set deadlines and build in checks

- always try to set targets for each plan (i.e. write the expected result of undertaking an action)
- make sure the plan is flexible and can be adapted to new issues. For instance, if there is a meeting with residents and an agreed action comes from it, there should be something in the plan setting out who will be responsible for updating the plan
- put in a date to review the plan periodically (i.e. every 6 months).

## POLICIES

This section contains the following:

- Policy acknowledgement
- Age verification policy CCTV policy
- Delivery policy
- Drug policy
- Entrance and street management policy
- Entry Control policy
- Exit control policy
- Fire alarm and CCTV fault policy
- Safety policy
- Responsible Drinking policy

# Liquorette

All staff working at Liquorette will undergo an induction and have the following policies and procedures brought to their attention. The member of staff will sign to indicate that they are fully conversant with the following:

## Staff induction: Policies and procedures

I have read and understood the following procedures and I am conversant with the contents of the premises licensing manual.

Policy/Document	Date	Signed copy	Signature
Licensing manual and licence conditions.			
Responsible drinking policy			
Safety policy			
Fire alarm and CCTV fault policy			
Exit control policy			
Entry control policy			
Entrance and street management policy			
Drug policy			
Delivery policy			
CCTV policy			
Age verification policy			

# Liquorette

## Responsible Drinking Policy

1. **Introduction**
  - 1.1. Genuine Liquorette strongly supports responsible drinking by all guests in the venue. Genuine Liquorette has signed up for [drinkaware.co.uk](http://drinkaware.co.uk) and the logo is visible on our website and our menus.
2. **Promotions**
  - 2.1. Genuine Liquorette does not carry out any promotions or games that encourage guests to drink as much alcohol as they can, or a set amount of alcohol either within a timeframe or not.
  - 2.2. Genuine Liquorette does not offer an unlimited/unspecified amount of alcohol for free, such as bottomless prosecco.
  - 2.3. Genuine Liquorette does not offer free or discounted alcohol as a prize to encourage or reward purchase and consumption of alcohol within a period of 24hours.
  - 2.4. Genuine Liquorette does not have any external advertising or promotions seeking to draw potential guests in to the venue. Genuine Liquorette does not distribute flyers in the vicinity to encourage or glamorize the effects of drunkenness.
  - 2.5. Genuine Liquorette does not supply / dispense alcohol under any circumstances directly into a guests mouth (other than where an individual is unable to drink without assistance).
3. **Admission**
  - 3.1. If potential guests arrive to Genuine Liquorette already heavily under the influence of alcohol, service and entry is refused.
  - 3.2. If any guest becomes too drunk whilst at Genuine Liquorette, they are no longer served, they are offered water and food to help them re-gain control. Staff are well trained to spot the signs of over consumption.
    - 3.2.1. If a guest does become drunk whilst at Liquorette, they are also offered support in finding the best method for them to get home safely.
4. **Product Offering**
  - 4.1. Genuine Liquorette offers low-ABV and alcohol-free products across it's range - including alcohol free cocktails (Mocktails), alcohol-free beer, as well as a selection of juices, soda's and tonics.
  - 4.2. Any guest willing to order these is encouraged and treated the same as a guest ordering alcoholic drinks.

# Liquorette

## Genuine Liquorette London - Safety Policy

1. **Introduction**
  - 1.1. This document details information regarding Safety at Genuine Liquorette London and covers both employee and customer safety.
  - 1.2. Genuine Liquorette London has employed Peninsula Business Services to manage and support it on all matters pertaining to Health & Safety in the workplace.
2. **Fire Safety**
  - 2.1. Genuine Liquorette has a complete fire alarm system that is tested on a weekly basis by venue management and serviced on a 6 monthly basis by the installers ACE Security & Electrical Limited.
  - 2.2. Genuine Liquorette has completed a Fire Risk Assessment with Limetree Solutions Limited. This Risk Assessment was carried out on 05/10/2018. A follow up assessment has been booked for 30/01/2018 to ensure that standards and procedures are being adhered to.
  - 2.3. Genuine Liquorette carries out Fire Evacuation drills on a monthly basis, details of which are recorded.
  - 2.4. All staff are trained on the use of Fire Fighting Equipment and safe evacuation of the building.
3. **Closed Circuit Television (CCTV)**
  - 3.1. Genuine Liquorette uses CCTV on it's premises.
  - 3.2. The CCTV is used to protect staff and guests. All cameras have been installed in locations to deter crime, anti-social behaviour and aid in street management.
  - 3.3. The system is checked for faults on a daily basis.
  - 3.4. The system is serviced by Ace Security & Electrical Ltd on a 6 monthly basis.
4. **Intruder Alarm**
  - 4.1. Genuine Liquorette has an intruder alarm that is linked to a monitoring station.
  - 4.2. The intruder alarm is used to deter crime and protect the premises when closed.
5. **Drugs**
  - 5.1. Genuine Liquorette has a Drug Policy, full details can be found in our Licencing Manual.
  - 5.2. Genuine Liquorette has a zero tolerance approach to drugs and staff are trained to see suspicious behaviour.
  - 5.3. Genuine Liquorette staff take measures to prevent drug use through regular bathroom checks and ensuring flat surfaces have oils applied to them.
6. **General Health & Safety**
  - 6.1. **Glassware**
    - 6.1.1. Genuine Liquorette procedures are to clear empty glasses from tables immediately once empty. Bartenders and Floor staff are employed to ensure these standards are adhered to.
    - 6.1.2. Staff regularly check the outside area of Genuine Liquorette for empty glassware.
    - 6.1.3. There is a strict no glassware outside policy after 9pm every evening.
  - 6.2. **Spillages, Slips, Trips & Falls**
    - 6.2.1. Each floor is equipped with a Wet Floor sign and staff are trained to put this out as soon as a spillage occurs.
    - 6.2.2. There are mops and paper towels readily available on each floor to effectively deal with any spillages.

6.2.3. All stairwells are well lit, have anti-trip edging and there is adequate signage to remind staff of steps in back of house areas.

**7. Refusals**

- 7.1. Genuine Liquorette operates a Challenge25 policy, full details can be found in the separate policy document.
- 7.2. Staff are trained to request ID from any member of the public who does not look over 25.
- 7.3. Valid forms of ID accepted are: Valid Passports (not copies), Driving Licences (not copies), Military IDs (not copies) and any ID which has the PASS Hologram Logo (not copies).
- 7.4. Any one failing to provide a valid ID is refused sale of alcohol. Any refusals are logged on the daily managers sheet, and recorded in the refusal log.

**8. Food Safety**

- 8.1. Genuine Liquorette is a registered food business.
- 8.2. Genuine Liquorette has employed FoodAlert to support the business with all matters relating to Food Safety.
- 8.3. Internal Audits are carried out Monthly, and external Audits are carried out 6-monthly.
- 8.4. Genuine Liquorette has all relevant documentation and records in place for suppliers, HACCP, Cleaning Schedules & Records, Pest Control (services provided by Mitie) and Training records for staff.

# Liquorette

## Genuine Liquorette - Fire Alarm / CCTV Fault Procedure

1. Introduction
  - 1.1. This document lays out the procedure to follow if there is found to be a fault with either the CCTV or the Fire Alarm at 6 Rathbone Place.
  - 1.2. This procedure should be followed in both instances and the Operations Director should be informed.
2. CCTV Fault
  - 2.1. CCTV is not a mandatory condition on the Premises Licence at Genuine Liquorette London. If there is a fault we can continue to operate but should exercise additional care in our day-to-day jobs.
  - 2.2. Upon discovery of a fault, a call should be logged with the ACE Security team. **In Hours number: 0208 532 0666 Out of Hours number: 023 9224 2106 Account Number: 304531**
  - 2.3. Log all details of fault and request an ETA on an engineer coming to site. Inform Ops team regarding this.
  - 2.4. If the Fault is with a single camera, ensure that the team working in that area know that they should be extra vigilant.
  - 2.5. If the Fault is with the whole system, please ensure that the whole team is notified and that every one is extra vigilant in all areas of the building.
  - 2.6. If the whole system is down, the manager on duty and/or Security, should conduct more regular sweeps of the building to deter any undesirable behaviour.
  - 2.7. If Fault persists from one shift to the next, a thorough handover and briefing should be passed across to the next manager.
  - 2.8. Details should also be logged on Nightly Report.
3. Fire Alarm Fault
  - 3.1. The Fire Alarm at Genuine Liquorette London is a critical system. It is tested weekly, and Fire Drills are carried out Monthly.
  - 3.2. If a fault is discovered with part of the system, a call should be logged with the Ace Security team. **In Hours number: 0208 532 0666 Out of Hours number: 023 9224 2106 Account Number: 304531**
  - 3.3. Log all details of the fault and request and ETA on an engineer coming to site. Inform Ops team regarding this.
  - 3.4. If the fault is in a single area, ensure that the team working in that area know that they should be extra vigilant.
  - 3.5. If there is a fault with the entire system, the venue should be closed as we can not safely operate.
  - 3.6. All guests on site should be informed that we will have to close until the problem is rectified.
  - 3.7. The building should be cleared and Ops Director informed.

# Liquorette

## GENUINE Liquorette - Exit Control Policy

### 1. Introduction

- 1.1. This document outlines the company's policy on management of outside areas and guest dispersal at the venues and covers procedures to follow.

### 2. Policy Aims

- 2.1. To ensure there is a minimum of noise pollution and nuisance caused to neighbours and the general public.  
2.2. To reduce risk of crime and disorder outside the venue.

### 3. Procedures

#### 3.1.1. Exit Controls:

- Security/ the Manager on Duty will ensure a steady, slow stream of guests exiting the premises.
- Security/ the Manager on Duty will be proactive about dispersal of groups congregating outside the premises.
- Security/ the Manager on Duty will encourage guests to leave the premises quickly and quietly, any guests causing a disturbance will be asked to be quiet. Those who refuse will be refused entry in the future.
- Illegal taxis and touts will be discouraged from congregating outside the premises, noticeable or persistent offenders will be reported to TFL.
- Security/ Manager on Duty will regularly check activity/ behaviour of guests of the venue whilst outside to ensure no crime/ disorder/ disturbance arises. In such case as it does, the guest responsible will be asked to cease, or in the case of serious crime, will be reported to the police.
- A detailed entry will be made in the incident book of any serious crime or disorder, which will then be reported to the police. Security/ Manager on Duty will assist and cooperate with the police to the best of their ability.
- As the venue empties Security/ Manager on Duty will move outside to oversee dispersal.
- Security outside the premises will wear ID badges on lanyards at all times.

#### 3.2. Other Measures:

- Music volume will be lowered gradually to encourage a reduction in shouting/ boisterous behaviour as guests leave the premises.
- The brightness of the lighting inside the premises will be increased gradually as part of a 'cooling off' period.
- Guests wishing to smoke outside the premises will be directed to an appropriate area which will be regularly cleared of litter by staff.
- Security/ Manager on Duty will ensure guests/ persons in the queue do not block the pavement.
- Guests will be supplied information, on request, on local transport options available late at night.
- A clear "last call" will be announced to all guests, after which no further service will be allowed.

# Liquorette

## GENUINE Liquorette - Entry Control Policy

### 1. Introduction

- 1.1. This document outlines the company's policy on management of outside areas and guest entry at the venue and covers procedures to follow.

### 2. Policy Aims

- 2.1. To ensure there is a minimum of noise pollution and nuisance caused to neighbours and the general public.
- 2.2. To reduce risk of crime and disorder relating to the venue.

### 3. Procedures

#### 3.1. Entry Controls

- The queue will be supervised at all times by at least one door supervisor or host.
- Persons in the queue will be advised on likely waiting times.
- Persons in the queue will be advised that entry may be subject to search.
- If waiting times are excessive, persons in the queue will be asked to leave.
- Any persons in the queue causing noise/ disturbance or who appear impaired/ intoxicated through suspected excessive alcohol consumption or drug taking will be asked to leave the queue and refused entry.
- A manager will check the status of the queue outside regularly.
- A manager will be on duty at the entrance on busy nights.
- The entrance to Evelyn Yard will not be obstructed.
- Security outside the premises will wear security badges on lanyards at all times
- The pavement outside Genuine Liquorette will not be obstructed at any times as a result of queuing

# Liquorette

## GENUINE Liquorette - Entrance & Street Management Policy

### 1. Introduction

1.1 This document outlines the company's entrance policy & street management at the venue and outlines procedures to follow.

### 2. Entrance / Door Policy Procedures

- 2.1. All guests are greeted at the door during busy times. Sunday - Wednesday evening's guests are greeted by a GENUINE Liquorette employee. From Thursday - Saturday guests are greeted by a third-party security company from 8pm until close. Upon being greeted by a member of staff, the member of staff will either escort them to a table or direct them to an area to be seated.
- 2.2. The maximum occupancy at GENUINE Liquorette at any given time is 125. At no time should there be any more than 125 people (staff & guests included) onsite.
- 2.3. Asking for ID - GENUINE Liquorette does not ask for ID all of the time if age is unquestionable however, GENUINE Liquorette does strongly enforce Challenge 25.
- 2.4. Individuals under the age of 18 are permitted to come in and eat at GENUINE Liquorette before 6pm.
- 2.5. After 6pm no one under the age of 18 is permitted at the venue
- 2.6. Further details can be found in the specific Entry Control Policy.

### 3. Alcohol Awareness

- 3.1. Anyone consuming an excessive amount of alcohol in one sitting will exhibit certain tell-tale symptoms of intoxication. First, there is a loss of inhibitions, second, impairment of judgment and reactions, and finally, loss of coordination. Members of staff & security must check for these signs when a guest approaches the door.
- 3.2. Assessing Levels of Intoxication:
  - Loss of muscular control (tripping, falling, staggered walk)
  - Drowsiness (heavy eyelids/glassy eyed)
  - Loud & Argumentative
  - Altered speech & loss of train of thought
  - Slurred language
  - Lack of eye contact
  - Delayed response time in movement and/or answering questions
- 3.3. Monitoring Alcohol Consumption On-Premise - The steps below are steps in which all members of GENUINE Liquorette staff must follow in the event of a guest becoming intoxicated whilst on premise:
  1. Refuse Further Sales
  2. Evaluate Physical Condition/Offer Assistance
  3. If Required, Implement Ejection Policy
    - Assess risk to staff and guests
    - Determine any requirements of medical assistance
      - Call ambulance, if required

- \* Assess situation and determine how to proceed with their bill. Never comp a bill, however, if pursuing payment poses a threat to staff or guests, it may be lodged as "theft" in the till and must then be reported to the police.
- Only qualified persons may physically remove guest, if safe to do so (clear all environmental risks from the area). If required, call the police

All of the above (3.1 - 3.3) applies regardless of the expressed intent of the guest regarding further consumption

#### 4. Security at the Door Procedures

- 4.1. Genuine Liqueur employ fully trained SIA door staff on Thursday, Friday and Saturday nights.
- 4.2. Security have the right to refuse entry and eject a guest from GENUINE Liqueur
- 4.3. Security have the right to request bag searches in conjunction with advice from the Metropolitan police and Westminster council
- 4.4. Security must enforce a "No Glassware" policy outside after 9pm

#### 5. Complaints

- 5.1. All complaints must come through [info@liqueur.co.uk](mailto:info@liqueur.co.uk)

#### 6. Street Management

- 6.1. Staff and security supervise the external area to Genuine Liqueur during opening hours.
  - 6.1.1. The area is checked and cleared regularly for rubbish and empty glasses.
  - 6.1.2. Drinking and Glassware is allowed until 9pm. Thereafter no glassware is allowed outside.
  - 6.1.3. Supervisors also ensure that the footpath is not obstructed throughout the night either by queuing, or by guests outside who are smoking.
  - 6.1.4. Guests outside are informed of these rules as they exit
  - 6.1.5. The exterior of the venue is kept tidy and area is swept regularly
  - 6.1.6. See Exit Control Policy for end of night management.

# Liquorette

## GENUINE Liquorette - Drug Policy

1. **Introduction**
  - 1.1. This document outlines the companies policy on drugs at the venues and covers procedures to follow.
2. **Drug Policy**
  - 2.1. Genuine Liquorette operates a zero tolerance drug policy.
  - 2.2. Any member of the public that is found to be taking drugs will be ejected from the premise.
  - 2.3. Any member of the public that is found to be dealing drugs will be detained by security and Police will be called.
3. **Procedures**
  - 3.1. **When no Security Present**
    - 3.1.1. **Drug Taking**
      - Upon discovery, the Duty Manager should be immediately informed.
      - If a customer is sat at a table / bar, all glassware and crockery / tableware is to be removed.
      - The customer should then be politely asked to leave the premises immediately for the reason of drug taking.
      - If the customer does not leave quietly, the Duty Manager has the authority to comp the bill in order to facilitate removal of the customer in question. If the customer still does not leave, police should be called.
      - Any confiscated drugs should be placed into an evidence bag, sealed and dropped into the safe. Details should be recorded in the evidence book.
      - All members of the team should be made aware of the individual, so as to refuse entry should they try to return.
      - An incident report should be completed by the Duty Manager, and placed in the correct folder.
      - A short summary should be included on the end of night managers report and left with all end of day paperwork.
    - 3.1.2. **Drug Dealing**
      - Upon discovery, the Duty Manager should be immediately informed.
      - At the earliest opportunity the Police should be called by a member of staff.
      - All glassware and crockery should be removed by staff.
      - The customer should then be detained in a secure location, and await for Police to arrive.
      - An incident report should be completed by the Duty Manager and placed in the correct folder.
      - Witness statements should be taken from the staff who discovered/witnessed the drug dealing and from the Duty Manager.
      - A short summary should be included on the end of night managers report and left with all end of day paperwork.
      - Any confiscated drugs should be kept locked in the office until the Police arrive. Details recorded in the evidence book.
  - 3.2. **When Security present**
    - 3.2.1. **Drug Taking**
      - Upon discovery, the Duty Manager and Security should be immediately informed.
      - If a suspect is sat at a table / bar, all glassware and crockery / tableware is to be removed.
      - The suspect should then be politely asked to leave the premises immediately for the reason of drug taking by Duty Manager / Security.
      - If the suspect does not leave quietly, the Duty Manager has the authority to comp the bill in order to facilitate removal of the suspect in question. Security may physically

remove the suspect from the premises using reasonable force. If necessary, police should be called.

- Any confiscated drugs should be placed into an evidence bag, sealed and dropped into the safe. Details should be recorded in the evidence book.
- All members of the team should be made aware of the individual, so as to refuse entry should they try to return.
- An incident report should be completed by the Duty Manager, and placed in the correct folder.
- A short summary should be included on the end of night managers report and left with all end of day paperwork.

### **3.2.2. Drug Dealing**

- Upon discovery, the Duty Manager & Security should be immediately informed.
- At the earliest opportunity the Police should be called by a member of staff.
- All glassware and crockery should be removed by staff.
- The suspect should then be detained, using reasonable force, in a secure location by Security, and await for Police to arrive.
- An incident report should be completed by the Duty Manager and placed in the correct folder.
- Witness statements should be taken from the staff who discovered/witnessed the drug dealing and from the Duty Manager & Security.
- A short summary should be included on the end of night managers report and left with all end of day paperwork.
- Any confiscated drugs should be kept locked in the office until the Police arrive. Details recorded in the evidence book.

### **3.3. Seized Drugs**

- 3.3.1. Seized Drugs will be held in the safe in a box, in evidence bags labelled against the correct incident report and evidence book entry.
- 3.3.2. The Operations Director will liaise with the local police as to the quantity and amount of drugs that have been seized and facilitate collection when they deem it to be necessary.
- 3.3.3. The safe is only accessible by the Operations Director. All others only have access through a drop draw.

### **3.4. General Procedures**

- 3.4.1. Regular checks are carried out to all bathrooms during opening hours to ensure that there is no suspicious activity.
- 3.4.2. Flat surfaces in bathrooms are wiped down with baby oil or other substances at the beginning of the shifts to discourage any drug taking.
- 3.4.3. Staff are trained to look for the warning signs of what drug users look like, and what behaviours to be aware of.
- 3.4.4. Genuine Liquorette also has drug testing wipes that will be used if suspected drug taking is occurring.

# Liquorette

## GENUINE Liquorette - Delivery Policy

1. **Introduction**
  - 1.1. This document outlines the company's policy on management of delivery drivers for on-demand sales
2. **Policy Aims**
  - 2.1. To ensure there is a minimum of noise pollution and nuisance caused to neighbours and the general public.
3. **Procedures**
  - 3.1. Genuine Liquorette utilises two delivery services to collect bottled cocktails from its venue and deliver to the surrounding area.
  - 3.2. Deliveroo and Quiq are the delivery partners for Genuine Liquorette
  - 3.3. Delivery is available from midday to the relevant "last call" time on each night of the week.
  - 3.4. Delivery partners are advised to ensure that their riders do not leave their bikes idling whilst making a collection.
  - 3.5. Delivery drivers are not permitted to park their bikes on the footpath in front of Genuine Liquorette or in Evelyn Yard to the side of Genuine Liquorette.
  - 3.6. Delivery drivers are advised to remove helmets when entering the venue.
  - 3.7. If there is any wait time, the delivery drivers will be directed to wait in the front retail area.
  - 3.8. Upon leaving the venue, delivery partners have been advised that drivers should not rev their bike engines.
  - 3.9. Both delivery partners are aware that deliveries from Liquorette contain alcohol and therefore proof of age is required at delivery point if the driver deems the person receiving the delivery to not be 18 or over.

# Liquorette

## GENUINE Liquorette - CCTV Policy

### 1. Introduction

- 1.1. The company uses Closed Circuit Television (CCTV) systems in it's venue.
- 1.2. This
- 1.3. This policy covers the use of CCTV equipment and the gathering, storage, use and disposal of visual data. This policy applies to all staff employed by Genuine Liquorette and should be the standard expected from any external agencies or persons who operate CCTV systems on it's behalf.

### 2. Objectives of CCTV Systems

- 2.1. It is important that everyone and especially those charged with operating the CCTV system understand exactly why each system has been introduced and what cameras will and will not be used for.
- 2.2. Each CCTV camera will has it's own location and specific objectives. These will include some or all of the following:
  - 2.2.1. Protecting the premises, staff and public
  - 2.2.2. Deterring and detecting crime and anti-social behaviour
  - 2.2.3. Assisting in the identification of offenders
  - 2.2.4. Reducing violent or aggressive behaviour towards staff
  - 2.2.5. Reducing fear of crime, anti-social behaviour and aggression
  - 2.2.6. Protecting Genuine Liquorette's property and assets
  - 2.2.7. Assisting in staff disciplinary, grievance, formal complaints and H&S investigations
- 2.3. The system will not be used for any other purpose than those set out in this document without prior consultation with the Operations Director or Bar Manager and DPS and where appropriate notification to staff.
- 2.4. Cameras will be used to monitor the progress of staff. Managers are permitted to use the cameras to observe staff working practices and to assist them in the day-to-day management of their staff, only under approval from Operations Director.
- 2.5. Individuals will only be monitored if there is reasonable cause to suspect a criminal offence or serious breach of discipline, potentially amounting to misconduct has been, or may be, about to be committed and this will only be permitted when authorised by the Operations Director or Bar Manager.
- 2.6. The final objective in this list is covered in more detail below.

### 3. Legislation

- 3.1. In addition to company policy, procedures and Codes of Practice, CCTV and it's operation are subject to legislation under:
  - 3.1.1. General Data Protection Regulation 2018 (GDPR)
  - 3.1.2. Human Rights Act 1998 (HRA)
  - 3.1.3. Freedom of Information Act 2000 (FOIA)
  - 3.1.4. Regulation of Investigatory Powers Act 2000 (RIPA)
  - 3.1.5. Protection of Freedoms Act 2012
  - 3.1.6. Licensing Act 2003
  - 3.1.7. Our Premises License

### 4. Responsibility

- 4.1. The DPS has overall responsibility for the CCTV system used within Genuine Liquorette
- 4.2. The day-to-day operational responsibility rests with the designated Operations Director and the Bar Manager who actually operate the CCTV equipment and handle the data. The Operations Director is responsible for the day-to-day operation of the CCTV and acts as central coordinator and point of contact for all issues relating to CCTV.

- 4.3. The Operations Director will be responsible for ensuring all users are kept up to date on legislation and changes in procedures and will review the Company's Policy and Codes of Practice documents annually.
- 4.4. The Operations Director is responsible for:
  - 4.4.1. The day-to-day operation of the CCTV system within their charge and the security and accountability of all equipment and media used by their system. This includes the BWV recording.
  - 4.4.2. Making sure that authorised staff (Duty Managers) using the CCTV system are properly trained in the use of the equipment and comply with the Code of Practice and policies and procedures. They are not to permit any other staff to operate the equipment or view images without authorisation.
  - 4.4.3. Acting as the first point of contact for enquires, complaints and requests for evidence and as the liaison officer for all external and internal contacts.
- 4.5. Duty Managers Operating CCTV Systems
  - 4.5.1. Duty Managers operating CCTV systems are responsible for operating the equipment in accordance with requirements set out in current legislation, this policy document, ICO guidelines, confidentiality certificates, Codes of Practice and Operational Manuals.
  - 4.5.2. They must ensure that their training is up to date.
  - 4.5.3. They are responsible for bringing any faults or misuse of the equipment to the Responsible Officer's attention immediately.

## 5. Viewing Images and the Provision of Evidence

- 5.1. The casual viewing or trawling of images is strictly forbidden. Viewings must only be undertaken for a specific, legitimate purpose.
- 5.2. The provision of evidence or viewings will normally be requested either by the police, other enforcement agency conducting an investigation into criminal activities, potential; disciplinary matters, complaints, grievance or Health and Safety issues.
- 5.3. Enforcement agencies such as the police have a legal requirement to 'seize' any relevant evidence when investigating a crime and Duty Managers / Operations Director must comply with their request. But the enforcement agencies are bound by the same rules as everyone else.
- 5.4. Enforcement agencies are not permitted to trawl the CCTV system on the off chance of detecting a crime. They are required to provide the Operations Director with a Crime or Incident number of other such proof that they are conducting a legitimate investigation.
- 5.5. The release of evidence or permission to view images may only be authorised by the Operations Director or in their absence, the Bar Manager. Where an enforcement agency requests copies of an image, one copy is to be made but there is no requirement for the Operations Director to retain or produce any further copies.
- 5.6. If the matter concerns a member of staff, there will be no automatic right to viewing or the release of images. Viewings will be permitted and images will only be released to a properly authorised investigating officer after they have submitted a formal request to the Operations Director.
- 5.7. The Operations Director will then without delay pass the CCTV onto the investigating officer.
- 5.8. This process should not take as little time as possible and every effort should be made to pass CCTV onto investigating officer without delay.
- 5.9. Once authorised, arrangements will be made to enable the investigating officer to view the images and if necessary be issued with two copies of recorded material on suitable recording media. Note: Only the Investigating Officer is permitted to view the images at this stage.
- 5.10. The reason for the second disc is that if it is decided to use CCTV images in an employment related hearing the person being investigated must be given a copy of the images to permit them and their representatives to mount a defence. At the end of the

hearing ALL copies of the images are to be collected by HR, held on file and destroyed once the appeals process and any Employment Tribunal processes have been completed.

- 5.11. Staff who are subject to Company disciplinary, complaints or grievance procedures have the right to request that footage be retained if they believe it will support their defence. The process will be exactly the same as that shown above for the investigating officer.
- 5.12. The Company will not permit viewings or release images to people being investigated by an enforcement agency or in an internal investigation, which may be handed over to an external agency such as the police.

## 6. Signage

- 6.1. All areas where CCTV is in use should be clearly signed to comply with the General Data Protection Regulation. This is to warn people that they are about to enter an area covered by CCTV cameras or to remind them that they are still in an area covered by CCTV. The signs will also act as an additional deterrent. CCTV signs should not be displayed in areas, which do not have CCTV cameras.

## 7. Third Party Access Requests

- 7.1. Under GDPR members of the public have the right to see data organisations hold on them. This data includes visual images captured by CCTV.
- 7.2. As a general principle access to this data should not be refused. However we have taken the decision to refuse all request from members of the public (with obvious exception of the Police, Local Authority's, and the Safer West End partnership). The reason for the refusal is:
  - 7.2.1. The prevention of further crime, by releasing the CCTV images to a third party the quality of image, and the angle of cameras will be released. Should this information fall into the wrong hands it would have an impact of the systems effectiveness.
  - 7.2.2. The prevention of terrorism, as above the location of our cameras could have an impact on our ability to detect and deter a potential terrorist action against the club and its customer.
  - 7.2.3. Other customers right to privacy, it is a disproportionate expense to anonymising all other patrons in the premises. Many of whom would not want their data released.

## 8. Recording Systems

- 8.1. All of Genuine Liqueur's CCTV recording system is digital
- 8.2. The monitoring facilities are located securely in the basement office. There is no access for un-authorised staff.
- 8.3. Any Staff (Bar Manager, Duty Managers) required to operate CCTV equipment are to receive training in the use of the equipment and must conform to this Policy Document and their systems Code of Practice at all times. Staff who operate the recorders will be required to sign a 'Confidentiality Statement', which prohibits them from making any material available for purposes other than those stated in the Code of Practice. Any other staff having access to the equipment will also sign a Confidentiality Statement. Once signed, the Confidentiality Statement should be placed in the persons Personnel file.
- 8.4. Except for evidential purposes images will not be copied in whole or in part.
- 8.5. Recorded material will not be sold or used for commercial purposes or the provision of entertainment. Images provided to the Police or other enforcement agencies or for internal investigations shall at no time be used for anything other than the purposes for which they were originally released.

- 8.6. All images will remain the property and copyright of Genuine Liqueur London (TYL UK Ltd).
- 8.7. All media will be disposed of securely when no longer required.
- 8.8. All recording protocol should be an 'Open' protocol. This enables the police and other agencies to view evidence on their own systems without having to preload operating software. This is important because most police computers are unable to download unauthorised software, which means they will be unable to use the CCTV images for their investigations.

#### **9. Disciplinary Offences and Security**

- 9.1. Tampering with or misuse of cameras, monitoring or recording equipment, images or recorded data by staff may be regarded as misconduct and could lead to disciplinary action, which may result in dismissal or criminal prosecution.
- 9.2. Any breach of this Policy Document or the CCTV Code of Practice will be regarded as a serious matter. Staff who are in breach of this instructions will be dealt with according to the companies disciplinary procedures.
- 9.3. The responsibility for guaranteeing the security and proper use of the system will rest with the Operations Director of the system concerned. These officers will, in the first instance, investigate all breaches or allegations of breaches of security or misuse and will report his/her findings their Director.

#### **10. Inspections/ Visits**

- 10.1. All CCTV system in licensed premises may be subject to inspections or visits by a member of the Information Commissioners Office or the Metropolitan Police. In addition, systems may also be subject to visits/ inspections by Company Directors, and inspection by the company lawyer.
- 10.2. These visits/ inspections are designed purely to ensure that the Systems are being run in accordance with current legislation, this Policy Guideline and their own Codes of Practice and to offer advice for improvement where required.

#### **11. Health and Safety**

- 11.1. The Operations Director is to ensure that staff are made aware of and comply with all policies on Health and Safety.

#### **12. Complaints**

- 12.1. Complaints about the operation of a CCTV system should be addressed initially to the Operations Director. Complaints will be dealt with in accordance with Genuine Liqueur's formal complaints procedure.

# Liquorette

## Premises Age Verification Policy

This policy applies in relation to the sale or supply of alcohol at:  
GENUINE Liquorette  
6 Rathbone Place  
Fitzrovia, London W1T 1HL

Name of designated premises supervisor:  
Marco Attanasio

1. The premises license holder must ensure that an age verification policy applies to the premises in relation to the sale or supply of alcohol. This must as a minimum require individuals who appear to the responsible person to be under the age of 18 years of age to produce on request, before being served alcohol, identification bearing their photograph, date of birth, and a holographic mark. This can include, for example:
  - A photo card driving licence
  - A passport
  - A proof of age card bearing the PASS hologram
2. Responsible Persons For the purposes of this policy the following are considered to be responsible persons:
  - the holder of the premises licence;
  - the designated premises supervisor;
  - a person aged 18 or over who is authorised to allow the sale or supply of alcohol by an under 18
3. Guests Permitted
  - 3.1. Any guest below the age of 18 are permitted prior to 6pm as long as they are accompanied by an adult.
  - 3.2. Any guest aged 16 or 17 is able to order a glass of cider, wine or beer as long as it's accompanied by a meal and being purchased by someone over the age of 18.
  - 3.3. No guests under the age of 18 are permitted after 6pm.

# Templates

*Supernette*

**Incident Report/Witness Statement**

(CJ Act 1967, s.9; MC Act 1980, ss.5A(3)(a) and 5B; MC Rules 1981, r.70)

Date- [Before 00:00]

Manager on Duty -

Name of Reporting Person -

Time of incident -

Site -

Location of Incident -

This statement (consisting of: ..... page(s) each signed by me) is true to the best of my knowledge and belief and I make it knowing that, if it is tendered in evidence, I shall be liable to prosecution if I have wilfully stated anything in it which I know to be false, or do not believe to be true.

Signature:..... Date: .....

**Details of Incident:**

**STAFF KEY:**

INITIALS	NAME	POSITION	BADGE NO. [IF APPLICABLE]

*Liquorette*

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**CUSTOMER DETAILS:**

NAME	DOB	MALE / FEMALE	TEL / ADDRESS [IF APPLICABLE]

**POLICE DETAILS:**

NAME	Badge Number

# Liquorette

## Genuine Liquorette - Nightly Managers Notes

Date							
Manager on duty							
Security on duty							
Security Badge number							
Capacity Check	7pm		8pm		9 pm		10pm
	11pm		12am		1am		
General Issues							
Ejections							
Sale Refusal (Challenge25 / Drunkeness)							
Signed							

**Premises History****Appendix 4**

Application	Details of Application	Date Determined	Decision
05/05327/LIPCV	Conversion of the premises licence	18.08.2005	Granted under delegated authority
05/12281/LIPDPS	Variation of DPS	06.12.2005	Granted under delegated authority
06/04322/LIPV	Variation – Change of layout	06.07.2006	Granted by Licensing Sub Committee
06/05700/LIPDPS	Variation of DPS	21.06.2006	Granted under delegated authority
07/08228/LIPDPS	Variation of DPS	06.09.2007	Granted under delegated authority
07/11434/LIPDPS	Variation of DPS	04.12.2007	Granted under delegated authority
07/11723/LIPDPS	Variation of DPS	30.04.2008	Granted under delegated authority
08/09968/LIPDPS	Variation of DPS	13.11.2008	Granted under delegated authority
10/00378/LIPDPS	Variation of DPS	05.02.2010	Granted under delegated authority
10/00731/LIPDPS	Variation of DPS	16.02.2010	Granted under delegated authority
10/01612/LIPDPS	Variation of DPS	23.03.2010	Granted under delegated authority
10/06691/LIPDPS	Variation of DPS	16.09.2010	Granted under delegated authority
10/07542/LIPT	Transfer – Mitchells and Butlers Leisure Retail Limited to London and Central	21.10.2010	Granted under delegated authority

	Estates Limited		
12/01147/LIPT	Transfer – London and Central Estates Limited to ASK Restaurants Limited	13.03.2012	Granted under delegated authority
12/01148/LIPDPS	Variation of DPS	13.03.2012	Granted under delegated authority
12/05297/LIPDPS	Variation of DPS	24.07.2012	Granted under delegated authority
13/03152/LIPDPS	Variation of DPS	08.07.2013	Granted under delegated authority
13/04126/LIPT	Transfer – ASK Restaurants Limited to Byron Hamburgers Limited	08.07.2013	Granted under delegated authority
13/10234/LIPVM	Minor Variation – Change of layout	15.01.2014	Granted under delegated authority
14/01443/LIPDPS	Variation of DPS	12.03.2014	Granted under delegated authority
15/01350/LIPDPS	Variation of DPS	06.10.2015	Granted under delegated authority
15/06234/LIPCH	Change of Licence Holders address	29.07.2015	Granted under delegated authority
16/00460/LIPDPS	Variation of DPS	10.02.2016	Granted under delegated authority
17/06217/LIPDPS	Variation of DPS	18.09.2017	Granted under delegated authority
18/00620/LIPT	Transfer – Byron Hamburgers Limited to Sharftebury CL Limited	09.02.2018	Granted under delegated authority
18/04514/LIPT	Transfer – Sharftebury CL Limited to TYL UK Limited	26.06.2018	Granted under delegated authority

18/05369/LIPVM	Minor Variation – Change of layout	31.05.2018	Granted under delegated authority
18/05719/LIPDPS	Variation of DPS	27.07.2018	Granted under delegated authority
18/13191/LIPDPS	Variation of DPS	24.01.2019	Granted under delegated authority
18/16231/LIPDPS	Variation of DPS	24.01.2019	Granted under delegated authority
19/03905/LITENP	Temporary Event Notice – Extension of hours to 02:30	18.4.19. to 21.4.19	Event permitted
19/03927/LITENP	Temporary Event Notice – Extension of hours to 02:30	25.4.19 to 28.4.19	Event permitted
19/03907/LITENP	Temporary Event Notice – Extension of hours to 02:30	02.05.2019 to 05.05.2019	Event permitted
19/05916/LIPVM	Minor Variation	05.06.2019	Granted under delegated authority

**There is no appeal history**

## **CONDITIONS CONSISTENT WITH THE OPERATING SCHEDULE AND CONDITIONS PROPOSED BY A PARTY TO THE HEARING**

When determining an application for a new premises licence under the provisions of the Licensing Act 2003, the licensing authority must, unless it decides to reject the application, grant the licence subject to the conditions which are indicated as mandatory in this schedule.

At a hearing the licensing authority may, in addition, and having regard to any representations received, grant the licence subject to such conditions which are consistent with the operating schedule submitted by the applicant as part of their application, or alter or omit these conditions, or add any new condition to such extent as the licensing authority considers necessary for the promotion of the licensing objectives.

This schedule lists those conditions which are consistent with the operating schedule, or proposed as necessary for the promotion of the licensing objectives by a responsible authority or an interested party as indicated. These conditions have not been submitted by the licensing service but reflect the positions of the applicant, responsible authority or interested party and have not necessarily been agreed

### **Mandatory Conditions**

1. No supply of alcohol may be made at a time when there is no designated premises supervisor in respect of this licence.
2. No supply of alcohol may be made at a time when the designated premises supervisor does not hold a personal licence or the personal licence is suspended.
3. Every supply of alcohol under this licence must be made or authorised by a person who holds a personal licence.
4.
  - (1) The responsible person must ensure that staff on relevant premises do not carry out, arrange or participate in any irresponsible promotions in relation to the premises.
  - (2) In this paragraph, an irresponsible promotion means any one or more of the following activities, or substantially similar activities, carried on for the purpose of encouraging the sale or supply of alcohol for consumption on the premises—
    - (a) games or other activities which require or encourage, or are designed to require or encourage, individuals to;
      - (i) drink a quantity of alcohol within a time limit (other than to drink alcohol sold or supplied on the premises before the cessation of the period in which the responsible person is authorised to sell or supply alcohol), or
      - (ii) drink as much alcohol as possible (whether within a time limit or otherwise);
    - (b) provision of unlimited or unspecified quantities of alcohol free or for a fixed or discounted fee to the public or to a group defined by a particular characteristic in a manner which carries a significant risk of undermining a licensing objective;
    - (c) provision of free or discounted alcohol or any other thing as a prize to encourage or reward the purchase and consumption of alcohol over a period of 24 hours or

less in a manner which carries a significant risk of undermining a licensing objective;

- (d) selling or supplying alcohol in association with promotional posters or flyers on, or in the vicinity of, the premises which can reasonably be considered to condone, encourage or glamorise anti-social behaviour or to refer to the effects of drunkenness in any favourable manner;
  - (e) dispensing alcohol directly by one person into the mouth of another (other than where that other person is unable to drink without assistance by reason of a disability).
5. The responsible person must ensure that free potable water is provided on request to customers where it is reasonably available.
6. (1) The premises licence holder or club premises certificate holder must ensure that an age verification policy is adopted in respect of the premises in relation to the sale or supply of alcohol.
- (2) The designated premises supervisor in relation to the premises licence must ensure that the supply of alcohol at the premises is carried on in accordance with the age verification policy.
- (3) The policy must require individuals who appear to the responsible person to be under 18 years of age (or such older age as may be specified in the policy) to produce on request, before being served alcohol, identification bearing their photograph, date of birth and either—
- (a) a holographic mark, or
  - (b) an ultraviolet feature.
7. The responsible person must ensure that—
- (a) where any of the following alcoholic drinks is sold or supplied for consumption on the premises (other than alcoholic drinks sold or supplied having been made up in advance ready for sale or supply in a securely closed container) it is available to customers in the following measures—
    - (i) beer or cider: ½ pint;
    - (ii) gin, rum, vodka or whisky: 25 ml or 35 ml; and
    - (iii) still wine in a glass: 125 ml;
  - (b) these measures are displayed in a menu, price list or other printed material which is available to customers on the premises; and
  - (c) where a customer does not in relation to a sale of alcohol specify the quantity of alcohol to be sold, the customer is made aware that these measures are available.

A responsible person in relation to a licensed premises means the holder of the premise licence in respect of the premises, the designated premises supervisor (if any) or any individual aged 18 or over who is authorised by either the licence holder or designated premises supervisor. For premises with a club premises certificate, any member or officer of the club present on the premises in a capacity that which enables him to prevent the supply of alcohol.

8(i) A relevant person shall ensure that no alcohol is sold or supplied for consumption on or off the premises for a price which is less than the permitted price.

8(ii) For the purposes of the condition set out in paragraph 8(i) above -

(a) "duty" is to be construed in accordance with the Alcoholic Liquor Duties Act 1979;

(b) "permitted price" is the price found by applying the formula -

$$P = D + (D \times V)$$

Where -

(i) P is the permitted price,

(ii) D is the amount of duty chargeable in relation to the alcohol as if the duty were charged on the date of the sale or supply of the alcohol, and

(iii) V is the rate of value added tax chargeable in relation to the alcohol as if the value added tax were charged on the date of the sale or supply of the alcohol;

(c) "relevant person" means, in relation to premises in respect of which there is in force a premises licence -

(i) the holder of the premises licence,

(ii) the designated premises supervisor (if any) in respect of such a licence, or

(iii) the personal licence holder who makes or authorises a supply of alcohol under such a licence;

(d) "relevant person" means, in relation to premises in respect of which there is in force a club premises certificate, any member or officer of the club present on the premises in a capacity which enables the member or officer to prevent the supply in question; and

(e) "value added tax" means value added tax charged in accordance with the Value Added Tax Act 1994.

8(iii). Where the permitted price given by Paragraph 8(ii)(b) above would (apart from this paragraph) not be a whole number of pennies, the price given by that sub-paragraph shall be taken to be the price actually given by that sub-paragraph rounded up to the nearest penny.

8(iv). (1) Sub-paragraph 8(iv)(2) below applies where the permitted price given by Paragraph 8(ii)(b) above on a day ("the first day") would be different from the permitted price on the next day ("the second day") as a result of a change to the rate of duty or value added tax.

(2) The permitted price which would apply on the first day applies to sales or supplies of alcohol which take place before the expiry of the period of 14 days beginning on the second day.

9. All persons guarding premises against unauthorised access or occupation or against outbreaks of disorder or against damage (door supervisors) must be licensed by the Security Industry Authority.

## Conditions consistent with the operating schedule

10. This premises licence shall have no effect until such time as premises licence 18/16231/LIPDPS (or such subsequent number as given by the Licensing Authority) has been surrendered and rendered incapable of resurrection.
11. This premises licence shall have no effect until the premises have been assessed as satisfactory by the Environmental Health Consultation Team at which time this condition shall be removed from this licence by the licensing authority
12. The number of persons permitted in the premises at any one time (excluding staff) shall not exceed 120 as follows:
  - Ground floor- 60 persons
  - First floor- 60 persons
13. The premises licence holder shall ensure that there are 40 seats on the ground floor
14. The premises licence holder shall ensure that there are 60 seats on the first floor
15. There shall be no dancefloor at the premises
16. There shall be no licensable activities in the basement area
17. From 20:00 hours until the premises close there shall be a personal licence holder on duty at the premises
18. A direct telephone number for the manager at the premises shall be publicly available at all times the premises is open. This telephone number is to be made available to residents and businesses in the vicinity
19. Substantial food and non-intoxicating beverages, including drinking water, shall be available in all parts of the premises where alcohol is sold or supplied for consumption on the premises
20. Waiter/waitress service shall be available at all times that licensable activities are provided at the premises.
21. There shall be no admission or re-admission (save for customers permitted to leave the premises temporarily to smoke) to the premises after:
  - Monday-NIA
  - Tuesday - N/A
  - Wednesday- 23:30
  - Thursday- 23:30
  - Friday- 00:30
  - Saturday- 00:30
  - Sunday- NIA
22. All sales of alcohol for consumption off the premises shall be in sealed containers only, and shall not be consumed on or immediately outside the premises.
23. There shall be no sales of alcohol for consumption off the premises to customers in person after 23:00 hours. All sales of alcohol for consumption off the premises after 23:00 hours are to be by a recognised delivery service only.

24. The premises licence holder shall devise and maintain a delivery management policy. A copy of the policy is to be kept at the premises and made available for inspection by a Police or Authorised Responsible Authority Officer on request
25. From 23:00 daily the premises licence holder shall designate a member of staff for the purposes of customer welfare.
26. The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team. All entry and exit points will be covered enabling frontal identification of every person entering in any light condition. The CCTV system shall continually record whilst the premises is open for licensable activities and during all times when customers remain on the premises. All recordings shall be stored for a minimum period of 31 days with date and time stamping. Viewing of recordings shall be made available immediately upon the request of Police or authorised officer throughout the entire 31 day period
27. A staff member from the premises who is conversant with the operation of the CCTV system shall be on the premises at all times when the premises is open. This staff member must be able to provide a Police or authorised council officer copies of recent CCTV images or data with the absolute minimum of delay when requested
28. An incident log shall be kept at the premises, and made available on request to an authorised officer of the City Council or the Police. It must be completed within 24 hours of the incident and will record the following:
  - (a) all crimes reported to the venue
  - (b) all ejections of patrons
  - (c) any complaints received concerning crime and disorder
  - (d) any incidents of disorder
  - (e) all seizures of drugs or offensive weapons
  - (f) any faults in the CCTV system, searching equipment or scanning equipment
  - (g) any refusal of the sale of alcohol
  - (h) any visit by a relevant authority or emergency service
29. In the event that a serious assault is committed on the premises (or appears to have been committed) the management will immediately ensure that:
  - (a) The police (and, where appropriate, the London Ambulance Service) are called without delay;
  - (b) All measures that are reasonably practicable are taken to apprehend any suspects pending the arrival of the police;
  - (c) The crime scene is preserved so as to enable a full forensic investigation to be carried out by the police; and
  - (d) Such other measures are taken (as appropriate) to fully protect the safety of all persons present on the premises.
30. A minimum of 1 SIA licensed door supervisors shall be on duty at the premises from 20:00 hours until 30 minutes after the premises closes on Wednesday, Thursday, Friday and Saturday nights.
31. The premises licence holder shall risk assess the need for SIA licensed door supervisors at other times. A copy of the risk assessment is to be kept at the premises and made available for inspection by a Police or Authorised Responsible Authority Officer on request
32. The premises licence holder shall risk assess the need for additional SIA licensed door supervisors on Wednesday, Thursday, Friday and Saturday nights. A copy of the risk

assessment is to be kept at the premises and made available for inspection by a Police or Authorised Responsible Authority Officer on request.

33. The premises licence holder shall devise and maintain a SIA licensed door supervisor and prevention of crime and disorder policy. A copy of the policy is to be kept at the premises and made available for inspection by a Police or Authorised Responsible Authority Officer on request
34. No noise generated on the premises, or by its associated plant or equipment, shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance
35. No fumes, steam or odours shall be emitted from the licensed premises so as to cause a nuisance to any persons living or carrying on business in the area where the premises are situated
36. Loudspeakers shall not be located outside the premises building
37. All windows and external doors shall be kept closed after 20:00 hours, or at any time when Regulated Entertainment takes place, except for the immediate access and egress of persons
38. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly
39. The premises licence holder shall devise and maintain a dispersal policy. A copy of the policy is to be kept at the premises and made available for inspection by a Police or Authorised Responsible Authority Officer on request
40. From 21 :00 daily customers permitted to temporarily leave and then re-enter the premises, e.g. to smoke, shall be limited to 12 persons at any one time
41. From 21 :00 daily customers permitted to temporarily leave and then re-enter the premises to smoke shall be restricted to a designated smoking area defined as shown hatched blue on the attached plans.
42. From 21 :00 daily customers permitted to temporarily leave and then re-enter the premises, e.g. to smoke, shall not be permitted to take drinks or glass containers with them
43. Notices shall be prominently displayed at any area used for smoking requesting patrons to respect the needs of local residents and use the area quietly
44. The premises licence holder shall devise and maintain a smoking management policy. A copy of the policy is to be kept at the premises and made available for inspection by a Police or Authorised Responsible Authority Officer on request
45. The premises licence holder shall ensure that any patrons smoking outside the premises do so in an orderly manner and are supervised by staff so as to ensure that there is no public nuisance or obstruction of the public highway
46. The premises licence holder shall ensure that any queue to enter the premises which forms outside the premises is orderly and supervised by door staff so as to ensure that there is no public nuisance or obstruction to the public highway

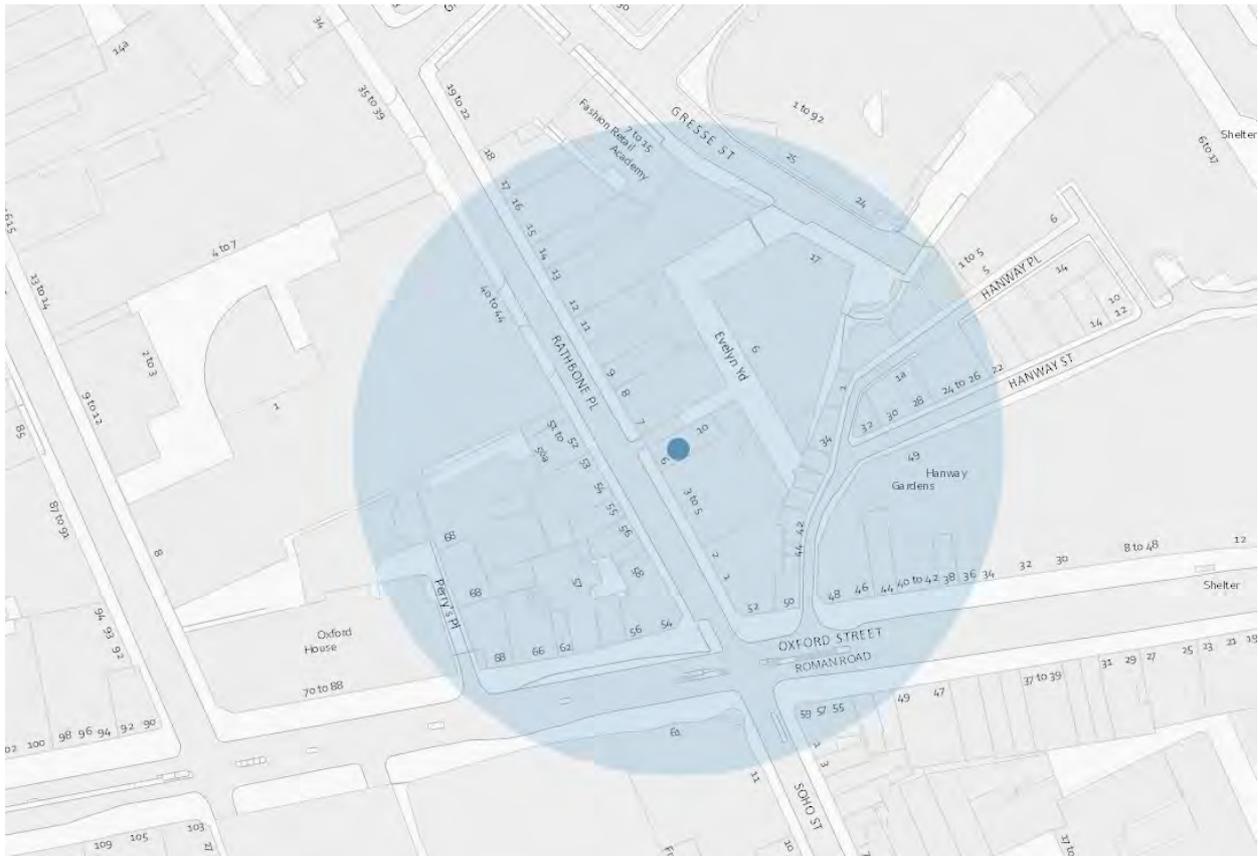
47. The premises licence holder shall devise and maintain a queue management policy. A copy of the policy is to be kept at the premises and made available for inspection by a Police or Authorised Responsible Authority Officer on request
48. No waste or recyclable materials, including bottles, shall be moved, removed from or placed in outside areas between 23:00 hours and 08:00 hours the following day
49. No collections of waste or recycling materials (including bottles) from the premises shall take place between 23:00 and 08:00 the following day
50. No deliveries to the premises shall take place between 23:00 and 08:00 the following day
51. During the hours of operation of the premises, the licence holder shall ensure sufficient measures are in place to remove and prevent litter or waste arising or accumulating from customers in the area immediately outside the premises, and that this area shall be swept and or washed, and litter and sweepings collected and stored in accordance with the approved refuse storage arrangements by close of business
52. The approved arrangements at the premises, including means of escape provisions, emergency warning equipment, the electrical installation and mechanical equipment, shall at all material times be maintained in good condition and full working order
53. The means of escape provided for the premises shall be maintained unobstructed, free of trip hazards, be immediately available and clearly identified in accordance with the plans provided
54. The edges of the treads of steps and stairways shall be maintained so as to be conspicuous
55. The premises shall operate the 'Ask for Angela' scheme. Staff shall be trained in the scheme before commencing work at the premises and training shall be repeated at least once per annum.
56. A Challenge 25 proof of age scheme shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as a driving licence, passport or proof of age card with the PASS Hologram
57. Staff shall be trained in the Challenge 25 proof of age scheme before commencing work at the premises and training shall be repeated at least once per annum.
58. Persons under the age of 18 shall not be permitted on the premises unless in the company of an adult
59. Persons under the age of 18 shall not be permitted to remain on the premises after 19:00 hours daily.

### **Conditions proposed by the Environmental Health**

None

### **Conditions proposed by the Police**

None



Resident Count: 21

**Licensed premises with 75 metres of 9 Rathbone Place**

19/05916/LIPVM	Not Recorded	6 Rathbone Place London W1T 1HL	Restaurant	Monday to Thursday; 10:00 - 23:30   Friday to Saturday; 10:00 - 00:00   Sunday; 12:00 - 22:50   Sundays before Bank Holidays; 12:00 - 00:00
18/16231/LIPDPS	Not Recorded	6 Rathbone Place London W1T 1HL	Restaurant	Monday to Thursday; 10:00 - 23:30   Friday to Saturday; 10:00 - 00:00   Sunday; 12:00 - 22:50   Sundays before Bank Holidays; 12:00 - 00:00
17/14461/LIPCH	Tampopo	Ground Floor Ashbrook House 3-5 Rathbone	Restaurant	Monday to Saturday; 10:00 - 01:30   Sunday; 12:00 -

		Place London W1T 1HJ		01:00
11/09869/LIPV	Tampopo	Ground Floor Ashbrook House 3-5 Rathbone Place London W1T 1HJ	Restaurant	Monday to Saturday; 10:00 - 01:30   Sunday; 12:00 - 01:00
13/08109/LIPVM	The Roxy	Basement Ashbrook House 3-5 Rathbone Place London W1T 1HJ	Night clubs and discos	Monday to Wednesday; 09:00 - 03:30   Thursday; 09:00 - 06:00   Friday to Saturday; 09:00 - 09:00   Sunday; 09:00 - 01:00
14/00953/LIPDPS	Rathbone News	55 Rathbone Place London W1T 1JS	Showroom	Monday to Saturday; 08:00 - 23:00   Sunday; 10:00 - 22:30
11/06155/LIPV	Bradley's Spanish Bar	Ground Floor 42 - 44 Hanway Street London W1T 1UT	Pub or pub restaurant with lodge	Monday to Thursday; 10:00 - 23:30   Friday to Saturday; 10:00 - 00:00   Sunday; 12:00 - 22:30   Sundays before Bank Holidays; 12:00 - 00:00
19/03824/LIPVM	The Allbright Group Limited	Basement To Third Floor 11 Rathbone Place London W1T 1HR	Not Recorded	Monday to Thursday; 08:00 - 00:00   Friday to Saturday; 08:00 - 00:30   Sunday; 09:00 - 23:30
06/06969/WCCMAP	Wasabi	58 Oxford Street London W1D 1BH	Shop	Thursday; 11:00 - 23:30   Friday to Saturday; 11:00 - 00:00
13/07154/LIPT	Subway	14 Rathbone Place London W1T 1HT	Takeaway food outlet	Friday to Saturday; 08:00 - 02:00
12/05683/LIPDPS	Punk	Basement 14 Soho Street London W1D 3DN	Restaurant	Monday to Saturday; 09:00 - 06:00   Sunday; 09:00 - 00:30