

Operating Schedule Conditions

General

1. Public safety, personal safety, environmental protection.
2. Duty of care (waste disposal).
3. All entrances, exits and escape routes kept free of obstacles at all times.
4. Training of staff and management in basic food hygiene and safe handling of all food. Health and safety at work act 1974 to observed by taking steps for the safety of employees, customers, visitors and on site contractors.
5. Keeping a health and safety risk assessment, accident book hazard analysis. Provision of CCTV in operation.
6. To at all times to follow the rules and adhere to policy and procedures laid down by the licensing authority.

The Prevention of Crime and Disorder

1. CCTV To be installed to the specifications and in locations to the agreement of Cambridgeshire Constabulary.
2. To be recording at all times premises are open for any licensable activity.
3. All images are to be held for a minimum 28 days.
4. All images held are to be available immediately on request by any responsible authority.
5. CCTV to be installed to the current British Standard BS7958. This consists of Cameras shall cover all public areas. Head and facial recognition coverage. Images will record in real time, ideally 25 frames per second, but a minimum of 12 frames per second.
6. A member of staff will be fully trained in operating and downloading recordable images at the request of any RA's.
7. Supply of alcohol for consumption on the premises shall only be to persons seated or those waiting to be seated and shall be served by waiter/waitress service.
8. Alcohol to be table service only and by waiter/waitress service.
9. Alcohol only to be supplied to those persons partaking of a table meal.

Public Safety

1. All reasonable steps to protect health safety and welfare at work of staff, customers, visitors and on site contractors by the design and layout of the premises, are prime objective of the management, hence keeping all access/ egress and fire escape routes clear at all times, provision of adequately visible signage.
2. The premises licence holder shall ensure appropriate staff training to be satisfactorily completed and recorded regarding the Licensing Act 2003.
3. Training records to be made available for inspection upon reasonable request by a relevant officer of a responsible authority.
4. Fire detection, alarms, fire fighting equipment/suppression systems to be installed to the satisfaction of the Local Fire Service.
5. First aid training for a member of staff. Health and Safety risk assessment to be carried out regularly.
6. Electrics, gas fire and relevant equipment, checked and maintained in working order and tested annually.
7. Fire risk assessment to be carried out weekly.
8. Provision and regular servicing of fire distinguishes and training of staff in the correct use of them.
9. Continued training of all staff in handling of alcohol.

The Prevention of Public Nuisance

1. Although total occupancy of the premises is not considered large enough to represent any form of nuisance. However, responsible management at all times.
2. Zero tolerance to drunken or antisocial behaviour.

3. Challenge 21 shall be operated within the premises and communicated to staff through appropriate training.
4. The premises will have an incident book and record all incidents that occur inside or immediately outside the premise, irrelevant if any of the emergency services have been called. This incident book can be inspected at any time by any regulatory body.
5. Basic training in licensing laws to be operated to all staff (new and old) offering a six months refreshment training. All training will be document and stored appropriately and available to any RA's for review.
6. A refusal log to be maintained at the premises which will be available for inspection by any of the responsible authorities. Staff to record all refusals of alcohol and this will be checked and signed weekly by the Designated Premises Supervisor.
7. Staff will be given appropriate training on how to complete and maintain the booklet. CCTV in operation (During operating hrs).

The Protection of Children from Harm

1. The premises shall adopt the Challenge 21 Scheme and appropriate signage will be placed at the entrance to the premises and adjacent to any bar servery.
2. Children will be allowed entry into the premises so long as they are with a responsible person (over the age of 18) and only in the premises for the purpose of a plated meal.
3. Exclusion of children in and or around the kitchen and Bar area. Requirement for all children to be accompanied by adults.
4. All children must have adequate supervision at all time while they are Present in the restaurant.
5. Children will not be allowed to roam freely around the premises.
6. The premises will maintain and update a refusal of alcohol registrar, and document made available upon request of the Police or Local Authority.
7. No children allowed at the bar serveries.