Operating Statement – Basement of Habib House, Stevenson Square, Manchester

Objective

This Statement reflects operating practices that Mark Andrew Developments already have in place at their existing premises such as Hula NQ, Rosylee and The Fitzgerald, Walrus, Tusk, Infamous Diner, Hula WD and Chalk.

A licence application has been granted for the premises (ref 188252).

Operating Objectives

Hours of operation

The bar will open between:

Monday – Thursday: 11:00 – 03:30
Friday and Saturday: 11:00 – 04:30
Sunday: 11:00 – 02:30
Bank Holidays: 11:00 – 04:30

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Noise and Disturbance

There are no residential neighbours. The building above the bar contains Mark Andrew Developments offices. Next-door are the following bars: Hula (basement) and Rosylee ground floor), both of which are operated by the applicant.

Access will be via Stevenson Square.

External works will include the creation of a covered area of tables to the rear of the building. This area will operate as the smoking area ensuring there is no large groups congregating on the public highways.

There will be door staff. When the premises trade after 0000 hours SIA registered door staff shall be employed at the premises at a ratio of 1:100 on Friday and Saturday from 2100 hours until 30 minutes after closing to assist with the safe and orderly dispersal of customers. At all

other times SIA door staff shall be employed at the premises in accordance with a risk assessment to be carried out by the DPS. When employed, door staff will wear high visibility arm bands.

Door staff will be keyholders to the adjacent offices for the purposes of accessing the lift, as required for providing disabled access. Door staff will make arrangements for disabled access to the basement bar and will escort disabled patrons in and out of the bar.

Staff will encourage patrons to leave quickly and quietly.

Staff will monitor behaviour outside the premises within the seating area and the local street. Staff will discourage people from congregating outside.

Notices will be situated inside the premises and at the entrance requesting customers leave quietly and in an orderly manner. Staff will draw customers' attention to such notices.

Company policies on queuing, dispersal and smoking are appended.

Security and Safety

The inside of the building shall be covered by CCTV in all areas including the outside area to the rear of Habib House.

If a potential customer appears to be drunk or under the influence of drugs they will be refused entry including to the outdoor seating area.

Access

Access for customers will be via the entrance on Stevenson Square, with queues directed away from the existing queues for Rosylee or Hula.

Deliveries and servicing will be via Stevenson Place, utilising the outside area outside of operating hours as much as possible to ensure as little disruption as possible to public wishing to use the passageway.

Waste Collection

Waste and recycling will be collected by Fresh Start Waste Collections who service all other venues operated by the applicant. Bins will be stored and collected from within the internal courtyard

Refuse, glasses or glass bottles from the building will be disposed of in outside receptacles in a way as to ensure limited disruption is caused to any neighbours. Inside these times, refuse will be stored within the building.

Local Environment

The operators will maintain the premises to the highest standard, ensuring that the premises are clean, tidy and kept in good repair.

Staff and Training

All management within Mark Andrew Developments are expected to pass the following CIEH qualifications within their training period - Level 2 Food hygiene, Level 2 Health & Safety, Level 2 Manual Handling, Introduction to Fire Safety, Licensing awareness, Allergens awareness and following this carry out training with all staff on licensing law and health and safety at regular intervals. Mark Andrew Developments employ an external company called Food Alert who carry out 6 monthly health and safety audits on all businesses, alongside monthly internal audits being carried out by management.

Mark Andrew Developments use Fire Risk Consultancy Services to help survey, design and manage their venues.