HARROW COUNCIL/ LICENCING DEPARTMENT

2 7 OCT 2014

PO BOX 18, CIVIC CENTRE, STATION ROAD, HARROW. HA1 2XYTIME.

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

PLEASE READ THE FOLLOWING INSTRUCTIONS FIRST

Before completing this form please read the guidance notes at the end of the form. If you are completing this form by hand please write legibly in block capitals. In all cases ensure that your answers are inside the boxes and written in black ink. Use additional sheets if necessary.

Ϋ́α	u may	wish to keep a copy of the complete	d form for y	our record	is.	
aut	ply for rt 1 bo hority	THE FAT CRAB LIMITED. sert name(s) of applicant) r a premises licence under section 1 elow (the premises) and I/we are may y in accordance with section 12 of t Premises Details				emises described in levant licensing
Pos	tal add	dress of premises or, if none, ordnand or 387, ALEXANDRA AVENUE, F	e survey ma	p reference HA2 9EF	e or description	
Post	town	RAYNERS LANE			Boston de	
					Postcode	HA2 9 EF
Tele	phone	number at premises (if any)				
Non	dome	stic rateable value of premises	£ 5,600			
Part	2 - Ar	oplicant Details				
	•	e whether you are applying for a pren			c as appropriate	
a)	an i	ndividual or individuals *		П	please complete	section (A)
b)	a pe	erson other than an individual *			p	section (A)
	i.	as a limited company		X	please complete	section (B)
	ii.	as a partnership			please complete	• •
	iii.	as an unincorporated association or			please complete	, ,
	iv.	other (for example a statutory corpo	ration)		please complete s	

c)	a re	cognis	ed club							please com	plete section (B)
d)	a ch	arity									plete section (B	•
e)	the proprietor of an educational establishment								please complete section (B)			
f)	a he	alth se	rvice bo	ody							plete section (B)	
g)	Stan	rson w dards A pital in	Act 200	gistered ur 0 (c14) in	nder Pa respec	art 2 of an i	the Ca indep	are endent			plete section (B)	
ga)	OI III	ning of	th and S	gistered un Social Care ort) in an in	e Act 2	2008 (wi	ithin 1	he		please com	plete section (B)	
h)	the c	hief of Wales	ficer of	police of a	a polic	e force	in En	gland		please comp	olete section (B)	
* If yo	u are a	applyin	ıg as a p	oerson des	cribed	in (a) o	r (b) p	olease (confirm	:		2
Please	tick y	es										
	oio ac	HYILICS	, 01	ing to carr		busines	s whi	ch invo	olves the	e use of the p	remises for	
			nction o		то а							
	a fun	ction d	ischarg	ed by virtu	ie of F	ler Maje	sty's	prerog	ative			
(A) INI	DIVII	DUAL	APPLI	CANTS (fill in :	as applio	cable))				_
Mr []	Mrs		Miss			Ms			Title (for ole, Rev)		
Surnam	1e						Fi	rst nar	nes			
1 am 18	years	old or	over			55.				Plea:	se tick yes	
	•										ener yes	
Current different address												
Post town	n								P	 ostcode	T	
Daytime	cont	act tele	 phone	number								
E-mail a		 SS	1									

SECOND INDIVIDUAL APPLICANT (if applicable)

Mr L M	rs Miss	Ms 🗌	example, Rev)	
Surname		First nan	ies	<u> </u>
I am 18 years old	or over		Plea	ase tick yes
Current postal addifferent from preaddress	dress if emises	¥2		
Post town			Postcode	
Daytime contact	telephone number			32
E-mail address (optional)				
- cProtesten maintible	ame and registered address or. In the case of a partners of give the name and address	NIN Ar Ather inint	Wantung (athor the	riate please give any In a body
ľ	RAB LIMITED			<u> </u>
			6	
Registered number 09092731	(where applicable)			
Description of appl LIMITED C	icant (for example, partnershi OMPANY.	p, company, uninc	corporated association	on etc.)
Telephone number	(if any)			
E-mail address				

Г		
L		
F	Part 3 Operating Schedule	
	When do you want the premises licence to start?	DD MM YYYY 06 1 1 2 0 1 4
If W	you wish the licence to be valid only for a limited period, when do you vant it to end?	DD MM YYYY
he di Ri lo sta di lea	The premise is located at 387 Alexandra Avenue. The build realth spa "Sasha Health Club" on the right and UC MAS dental arectly after the UC MAS is an Indian restaurant "Rayners". Bo against currently have a premise license to sell alcohol. The commicated upon is populated with numerous commercial businesses leation. The premise is approximately 508 square feet which comprining area. The main entrance to the restaurant is situated at the ads from the dining area into the main street. The restaurant can be purchase and consumption of alcohol will be exclusively restricted.	ding is situated between a clinic on the left. Situated th Sasha Health Club and nercial strip the premise is ading up to Rayners Lane ses the kitchen, toilet and front of the premises and
If:	5,000 or more people are expected to attend the premises at any one time, ease state the number expected to attend.	N/A
WI	hat licensable activities do you intend to carry on from the premises?	
(PI	ease see sections 1 and 14 of the Licensing Act 2003 and Schedules 1 and 2	to the Licensing Act 2003)
Pro	ovision of regulated entertainment	Please tick any that apply
a)	plays (if ticking yes, fill in box A)	
b)	films (if ticking yes, fill in box B)	
c)	indoor sporting events (if ticking yes, fill in box C)	
d)	boxing or wrestling entertainment (if ticking yes, fill in box D)	
e)	live music (if ticking yes, fill in box E)	
f)	recorded music (if ticking yes, fill in box F)	
g)	performances of dance (if ticking yes, fill in box G)	
h)	anything of a similar description to that falling within (e), (f) or (g) (if ticking yes, fill in hox H)	· · · · · · · · · · · · · · · · · · ·

Supp	y of alcoh	not.	W(1) 41.		
Standard days and timings (please read guidance note			Will the supply of alcohol be for consumption – please tick (please read guidance note 7)	On the premises	х
6)				Off the premises	
Day	Start	Finish	N2	Both	
Mon	**		State any seasonal variations for the supply of alcohologuidance note 4) On New Years-eve (December 31st) I request that the		
Tue 1200 2300		2300	accommodates the sale of alcohol until 12:30am.	neense	
Wed	1200	2300			
Thur	1200	2300	Non standard timings. Where you intend to use the supply of alcohol at different times to those listed in telft, please list	oremises for the	e he
Fri	1200	2300	The sale of alcohol on the premises will cease at 23:00, I time will have to be given for customers to consume alcohol.	nowever reasona	ıble
Sat	1200	2300	before this time.	11	ŧ)
Sun	1200	2300	e v		

State the name and details of the individual whom you wish to specify on the licence as designated premises supervisor:

Name			
EGOI	DAGE SIDATH SURANGA LAVMAL JAVATUAKE		
			10
		ž.	
Postcode			
Personal lice 04738	nce number (if known)		
Issuing licens LOND	sing authority (if known) ON BOROUGH OF REDBRIDGE COUNCIL.		

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

NO.

L

Start		
	Finish	
CLOS ED		
1200	2330	
1200	2330	Non standard timings. Where you intend the premises to be open to the
1200	2330	public at different times from those listed in the column on the left, please list (please read guidance note 5) NO
1200	2300	
1200	2300	
1200	2300	
	1200 1200 1200 1200	1200 2330 1200 2330 1200 2330 1200 2300 1200 2300

M Describe the steps you intend to take to promote the four licensing objectives:
a) General – all four licensing objectives (b, c, d and e) (please read guidance note 9)
b) The prevention of crime and disorder
PREVENTION OF CRIME AND DISORDER. In creating and implementing a viable action plan to prevent crime and disorder I shall first and foremost look to the police and other relevant authorities such as pub-watch for guidance. I will also contact the local Community Safety Partnership to seek advice as to what action is required in order to achieve the prevention of crime and disorder in and around my premises. Given the premise is intended to be used as a restaurant I do not believe a door supervisor will be necessary. With an emphasis on deterrence I intend to install a twenty four hour CCTV security surveillance system, with particular attention taken to insure there are no blind spots. The outside stairwell next to the premise will have lights fitted to insure that all areas around the premise are adequately lit. I will ensure that there is a thorough risk assessment on a daily basis and take immediate action if and when any factor is identified as part of the pre-opening
check list and end of session check list. Furthermore I will ensure every member of my staff undertakes a full training course on conflict management in order to ensure they are appropriately prepared to handle and resolve any situations which may arise in order to ensure the venue remains peaceful. I will further ensure that every member of my staff is trained to deliver a pleasant and friendly service under appropriate supervision. I will further ensure that any items which may be used as an impromptu weapon is not readily accessible. Given that the dining experience at my venue will involve the use of mainly finger food, metal cutlery will only be made available upon request.

The premise will employ a zero tolerance policy on the sale or consumption of illegal substances in or around its vicinity. This will involve regular toilet checks and coordination with the police when required if an issue is identified.

All staff will be trained as to the licensing conditions and requirements. In my role as both the owner and DSS I will take the lead in ensuring the high standards expected are met as well as taking measures to ensure one or more of my staff takes the necessary action to obtain a personal license on behalf of the company. My staff will be fully informed on responsible alcohol retailing policy which will involve the refusal of selling alcohol to individuals who appear drunk or appear to have consumed excessive quantities of alcohol. Moreover all staff will be trained in respect of fraud prevention and the risks of alcohol spiking.

In respect of preventing fraud I will employ the chip and pin device for card transactions and request a second proof of identity where a transaction seems suspicious or the failure of the chip and pin device.

Moreover in order to prevent drink driving I will make information regarding public transport and local taxi firms readily available in addition to providing reasonably priced non-alcoholic drinks.

c) Public safety

PUBLIC SAFETY

Fire exits will be clearly labelled and visible. There will be appropriate fire alarms installed throughout the venue. All fire alarms will be checked on a weekly basis to ensure they are working appropriately. Fire extinguishers and fire blankets will be located throughout the premises and be readily available to both staff and customers in the event of an emergency. Moreover a clear and precise evacuation procedure will be employed and all staff will be trained as to the specific procedure in the event of an emergency. I shall ensure appropriate access to the premises are available to the emergency services when and if necessary. Given that we are located on the main high street with clear access to the premises this should not pose a problem. Moreover I shall ensure good communication with local emergency services and intend to sign up to local incident alerts.

As stated above in order to prevent drink driving and ensure customers get home safely I will make information regarding public transport and local taxi firms readily available in addition to providing reasonably priced non-alcoholic drinks.

I shall ensure appropriate and regular waste disposal and collection is arranged with the local council with a particular emphasis on glass bottles being regularly disposed and recycled by staff.

I will ensure appropriate limits on the maximum capacity of the premises. After making appropriate enquiries and consulting with the local fire department I have established that the restaurant's capacity does not exceed 21 covers.

There will be appropriate first-aid packages on the premises in addition to a well kept

accident reporting book to help minimise risks. Moreover I shall ensure at least one member of my staff is appropriately trained in first aid in the event of an emergency, with particular emphasis on the necessary action required in the event a customer becomes unconscious or suffers from alcohol poisoning.

I will ensure that all staff at my venue are aware that any suspect packages or persons within the premises or in the surrounding vicinity are reported immediately and the police notified.

I will implement a system that makes sure that there are regular checks on all electrical systems and equipments. As well as regular checks of both public and staff areas to avoid accidents, slips, trips and injuries. With appropriate paper records kept to note daily checks.

There will be a very strict emphasis on food hygiene within my premises. Given my previous role as a head chef where I was trained as to necessary food hygiene practices and requirements I will ensure my venue follows a strict hygiene practices. I shall maintain a risk assessment book and documented health and safety policy so as my staff are regularly updated as to potential risks and our safety policy, with training provided when necessary.

d) The prevention of public nuisance

PUBLIC NUISANCE PREVENTION

Given the primary intention of the premises is for it to be used in the capacity of a restaurant there will be no loud music or live events taking place within the premises with music limited to low volume, calming background music with speakers directed away from outside the premises. Due consideration will be made to persons living and working in the area in respect of noise nuisance with all customers made aware through express written notice to keep noise to a minimum. In instance where this is not adhered to customers will be given express verbal requests to keep noise to a minimum. I will also take special note to post signs outside to inform customers who may smoke to keep noise to a minimum, appropriate cigarette disposals will be provided and staff will make regular checks of the area for overt noise and or waste and take appropriate action when and if required to address the situation. All doors leading to outside the vicinity will be closed at all times to reduce noise emanating outside.

I will ensure that all deliveries and refuse disposal and collection does not take place at uncongenial hours and that all parties concerned are informed to keep noise to a minimum while carrying out their tasks. Moreover a member of staff will be supervising at all times to make sure there is no public nuisance to local persons.

Necessary action will be taken to monitor and limit light pollution. The venue will not be overtly lit inside so as to become a nuisance to local persons while all exterior lighting will be dimmed sufficiently while still maintaining safety requirements. The only lighting outside the premise will be to highlight the name of the restaurant as well as to light a dark stairwell direly on the left of the premises.

e) The protection of children from harm

PROTECTION OF CHIDREN FROM HARM

I shall ensure that my premise strictly employs an age verification policy in particular the challenge 21 policy with high profile signage. I shall state the premises policy towards young people and alcohol both on entry and at the point of sale.

A CRB check will be undertaken on all staff to make sure they do not pose a threat to children in any capacity or have a record for allowing underage drinking. The premises will not provide any services or entertainment of an adult or sexual nature. Moreover no children or customers will be allowed in the kitchen at any time without exception.

While employing CCTV surveillance particular attention will be paid to mixed age groups, and only acceptable forms of ID will be permitted before the sale of alcohol (Passports, Photo driving licence or proof of age card with PASS holograms). All staff will be made aware and trained in our policy to protect children from harm with particular emphasis on the restriction of the sale of alcohol to minors.

All alcohol will be kept out of reach of children (behind the closed bar) and we shall make note and refuse to sell alcohol to anyone known to purchase alcohol for underage children.

Moreover we will emphasises the need to control the consumption of alcohol by children accompanied by an adult as permitted by the exception in relation to 16 and 17 year olds consuming beer whine and cider when accompanied by an adult during a table meal. act.

Checklist:

Please tick to indicate agreement

I have made or enclosed payment of the fee.
 I have enclosed the plan of the premises.
 I have sent copies of this application and the plan to responsible authorities and others where applicable.
 I have enclosed the consent form completed by the individual I wish to be designated premises supervisor, if applicable.
 I understand that I must now advertise my application.
 I understand that if I do not comply with the above requirements my application will be rejected.

IT IS AN OFFENCE, LIABLE ON SUMMARY CONVICTION TO A FINE NOT EXCEEDING LEVEL 5 ON THE STANDARD SCALE, UNDER SECTION 158 OF THE LICENSING ACT 2003, TO MAKE A FALSE STATEMENT IN OR IN CONNECTION WITH THIS APPLICATION.

Part 4 – Signatures (please read guidance note 10)

Signature of applicant or applicant's solicitor or other duly authorised agent (see guidance note 11). If signing on behalf of the applicant, please state in the second s

Signature	ESSL JAYATILAKE

Date	24/10/2014
Capacity	DIRECTOR.

For joint applications, signature of 2nd applicant or 2nd applicant's solicitor or other authorised agent (please read guidance note 12). If signing on behalf of the applicant, please state in what capacity.

Signature					
Date				3	
Capacity					
Contact name (application (ple	where not previously ease read guidance no	y given) and postal a	ddress for corresponden	ce assoc	iated with this
Post town			Postcoo	de T	
Telephone num					
10	ofor up to	I a state 1 to	, your e-mail address (or		

Notes for Guidance

- Describe the premises, for example the type of premises, its general situation and layout and any
 other information which could be relevant to the licensing objectives. Where your application
 includes off-supplies of alcohol and you intend to provide a place for consumption of these offsupplies, you must include a description of where the place will be and its proximity to the
 premises.
- 2. Where taking place in a building or other structure please tick as appropriate (indoors may include a tent).
- 3. For example the type of activity to be authorised, if not already stated, and give relevant further details, for example (but not exclusively) whether or not music will be amplified or unamplified.
- 4. For example (but not exclusively), where the activity will occur on additional days during the summer months.
- 5. For example (but not exclusively), where you wish the activity to go on longer on a particular day e.g. Christmas Eve.
- 6. Please give timings in 24 hour clock (e.g. 16:00) and only give details for the days of the week when you intend the premises to be used for the activity.
- 7. If you wish people to be able to consume alcohol on the premises, please tick 'on the premises'. If you wish people to be able to purchase alcohol to consume away from the premises, please tick 'off the premises'. If you wish people to be able to do both, please tick 'both'.
- 8. Please give information about anything intended to occur at the premises or ancillary to the use of the premises which may give rise to concern in respect of children, regardless of whether you intend children to have access to the premises, for example (but not exclusively) nudity or seminudity, films for restricted age groups or the presence of gaming machines.
- 9. Please list here steps you will take to promote all four licensing objectives together.