

Appendix A

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LICENSING OBJECTIVES

Describe the steps you intend to take to promote the four licensing objectives:

a) General – all four licensing objectives (b,c,d,e)

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

b) The prevention of crime and disorder

- operating hours are limited, no service hours after 23:00
- CCTV cameras will be used within the premises, with footage stored & retained for 28 days and available to the authorities upon request
- no alcohol will be sold to individuals deemed to be intoxicated
- zero tolerance policy to antisocial behaviour

c) Public safety

- Fire safety equipment installed and maintained in line with Fire Authority guidance
- exits and escape routes are clearly visible & accessible
- occupancy levels will be monitored to prevent overcrowding

d) The prevention of public nuisance

- off-trade sales will be sealed, no opened products will be allowed to leave the premises boundary
- opening times limited, no service after 23:00
- customers actively encouraged to leave quietly to respect neighbours

e) The protection of children from harm

- challenge 25 policy adopted
- all staff trained in refusing sales to under-18's including those attempting to use false identification
- accepted identification limited to passports & driving licenses

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NOTES ON DEMONSTRATING ENTITLEMENT TO WORK IN THE UK

About Cosies Bar & Taproom:

Cosies Bar & Taproom aims to provide a community-based, relaxed venue for people of all walks of life to hang out, make new friends, enjoy music & conversation alongside a high-quality alcoholic or non-alcoholic beverage.

As a small, intimate venue specialising in independent craft beer and high-quality wines & spirits, Cosies ethos is centred around providing an enhanced customer experience.

Situated on the cusp of the CSA but within the SSA, management of Cosies are aware of the risks & impact that the venue can have on the community & the licensing objectives. It is believed a venue of this style, which differs from most within the area & is intended to be a hub of positivity and inclusivity, will have a positive contribution on the area as opposed to having a negative cumulative impact.

The venue and its leaseholder are committed to upholding and promoting the licensing objectives. Ongoing co-operation & collaboration with the authorities, the continuous training of all employees alongside the implementation the following measures are proposed to achieve these objectives:

- Compliance with all measures under the heading “Matters that would normally be expected in operating schedules” in the CSA & SSA laid out in Appendix A - Licensing Best Practice Measures
- Compliance with all measures under the heading “Items to which positive consideration would be given” in the CSA & SSA laid out in Appendix A - Licensing Best Practice Measures
- Compliance with measures 1,2,4,5 & 6 under the heading “Recommend best practice for both on and off premises” in the CSA & SSA laid out in Appendix A - Licensing Best Practice Measures, with further discussion and collaboration between the premises management & the authorities to agree and define point 3 prior to implementation
- Substantial food to be available to customers between 12:00 - 20:00. The initial plan is to partner with a local catering business (within 400ft of Cosies) to provide the food. Menu's will be placed on all tables for customers to order from, with the food delivered to their table. In the future, Cosies may look to collaborate with guest caterers to prepare the food on-site, for a fixed short-term duration (typically for 1 weekend)
- A “bring your own food” policy will be enabled and actively promoted to customers for exceptional circumstances in any case where the core food offering is unavailable, or for those with specific dietary requirements, to ensure customers are able to eat a substantial meal at all times
- Vertical drinking will not be permitted within the premises - all customers to be seated whilst consuming alcohol
- Ongoing training of all staff to raise awareness on key issues including drugs, violence, spiking & prevention of harm to children
- DPS to spend significant time on the premises and will be contactable at all times when not on the premises
- Forecourt to be actively managed during trading hours, with regular sweeps to prevent loitering & reduce build up of rubbish
- Installation of a digital system to Sussex Police standards, ensuring the external forecourt is fully covered
- Removal of all external furniture by 22:00 to discourage customers and non-customers from congregating
- Limit on number of smokers permitted outside after 22:00, with no drinks permitted outside after this time
- Implementation of a robust policy around anti-spiking, including staff training to spot signs of spiking and providing drink covers

- Signing up to the Ask for Angela safety initiative (<https://askforangela.co.uk/>)
- Documentation of an Equality and Inclusion policy demonstrating a commitment to a fair and safe environment for all communities
- Developing a written plan for how customers will leave the building quietly, including signage and staff directing guests away from residential areas
- Implementation of a strict Challenge 25 policy with prominent signage and the documentation of a refusals log
- All staff must be trained to recognise early signs of intoxication and use a documented "Refusal of Service" policy
- Become a member of the Brighton Crime Reduction Partnership (BCRP) and using the "NightSafe" radio system
- Detailed, inspectable records of all staff training to be maintained

Additional measures which the application would be open to further discussion over:

- Limiting of off-trade sales by a number of potential metrics (ABV cap, products produced in a defined Geographic location, limit of sales per day per customer etc)
- Reduction of operating hours, to be re-visited with the authorities at a later date (6 months post grant of licence)

About the applicant

- Business Management graduate, with a working background in Hospitality and Construction-related sales supporting local authorities, Education & Healthcare bodies, the MoD and more
- Positive influence in the local community as an active mentor to students at the University of Brighton alongside previous volunteer work with Off the Fence, a charity which supports homeless people in Brighton & Hove
- Craft beer enthusiast and student of Brewing theory, looking to share a wide variety of beverages with like-minded fans of independent craft beer
- Born in Brighton and has spent the vast majority of their life living within the City. Is aware of the City's culture, values, changing landscape and trends

