

APPENDIX 2

"Pranzo "Italian Tapas and Wine Bar"

16 Station Road, Whitley Bay, NE26 2RA

Operating Schedule

The premises is to be operated by Pablo Macucci, whose family hail Tuscany, Italy. His ambition has always been to open and operate an authentic Italian restaurant, specialising in delivering Tuscan food. All of his working experience has led him to this, his first independent venture.

Pablo's experience working in the UK started in Spago, an Italian restaurant in Jesmond, Newcastle. From there, after 2 years, he went to work for the Gusto Group in 2008 for 4 years, spending most of his time travelling across the country in a training capacity and managing a number of restaurants whilst implementing management. In 2012 he moved to Ticco Foods, a desert company based in Milan. There he worked with large wholesaler to expand the reach of their products. In 2015 he became the UK sales manager for Yorkshire Game Ltd, a role involving restaurants and wholesalers. In 2017, he became the General Manager with Mark Toney's developing the wholesale side of the business and developing sales and marketing. In 2019 he moved to a role within a wine merchant operating as a regional sales manager driving different types of wine such as organic products, whilst also focusing on the company's brand portfolio.

It can therefore be seen that his recent working life has all been based in the food and drink sector, and this new venture draws upon all of that experience to deliver an authentic Italian dining experience. Tuscan food has a focus on 'simple meals' that can be easily made in small and large amounts, with grilled meats and beans in rich pasatta sauces. This type of foods lends itself very well to a tapas type operation. The proximity of the restaurant to the coast, and particularly the Fish Quay on his doorstep, means that Pablo can have a fish and sea food orientated menu, much like in coastal areas of Tuscany.

Pablo will base his menu around fresh and high quality local ingredients, which will bring out the flavour of the food. The food menu at the premises will be based around a set tapas /sharing selection, with main meals being provided on a 'specials' menu. The specials menu will change every week.

The main focus of the venue, after food, will be good quality wines, which perhaps not surprisingly will focus on wines from the Tuscan region such as Chianti. Whilst Tuscany is better known for its red wines, it also produces fine white wines. Tuscan wines (Italian Toscana) are world renowned. Chianti, Brunello di Montalcino and Vino Nobile di Montepulciano are primarily made with Sangiovese grape whereas the Vernaccia grape is the basis of the white Vernaccia di San Gimignano. Tuscany is home to some of the world's most notable wine regions.

The premises will operate without draft beer, instead offering a selection of bottled beers, including some continental beers, and locally sourced products. Pablo will also work with local breweries; with whom he has some professional experience in his most recent role with Eden Fine Wines.

The premises will predominantly focus on food, but offers no restaurant style condition since they want the flexibility that customers can just come in to enjoy a beer or a glass of wine. The premises will open early for café/coffee business with sales of alcohol starting at 11:00. The premises will close no later than 23:30, with the last sale of alcohol at 23:00. In reality those hours are less likely to be traded during the week, and are applied for to allow some seasonal flexibility.

Proposed Conditions

1. Waiter/waitress service will be available throughout the hours that premises are open.
2. The premises shall operate a minimum number of 20 seats in the premises.
3. Music at the premises will always be background in nature and will not be played at a level where customers can no longer talk in comfort.
4. The operator shall ensure that at all times when the premises are open for any licensable activity, there is sufficient, competent staff on duty at the premises for the purpose of fulfilling the terms and conditions of the licence and for preventing crime and disorder.
5. The operator and designated premises supervisor shall conduct a risk assessment for the general operation of the premises and in the case of individual bespoke events.
6. A CCTV system shall be designed, installed and maintained in proper working order, to the satisfaction of the Licensing Authority and in consultation with Northumbria Police.
7. Such a system shall:-
 - i) be operated by properly trained staff;
 - ii) be in operation at all times that the premise are being used for a licensable activity;
 - iii) ensure coverage of all entrances and exits to the licensed premises internally and externally, to include the outside seating area;
 - iv) ensure coverage of such other areas as may be required by the Licensing Authority and Northumbria Police;
 - v) during the times licensable activities are provided, a member of management or staff will be contactable and trained in the retrieval of CCTV footage, with the ability to download the relevant footage onto a disc within a reasonable time of any request from Northumbria Police to do so;
 - vi) provide continuous recording facilities for each camera during the provision of licensable activities to a good standard of clarity. Such recordings shall be retained on the hard drive or otherwise may be put on disc or otherwise (for a period of 28 days), and shall be supplied to the Licensing Authority or Police Officer on request.

8. The maximum number of persons permitted on the premises at any one time shall not exceed a figure prescribed by the risk assessment carried out by the Premises Licence Holder in accordance with fire safety legislation and will be further limited by the number of seats available
9. The Designated Premises Supervisor shall ensure that there are effective management arrangements in place to enable him/her to know how many people there are in the premises at times prescribed within the management risk assessment.
10. No noise from the licensed premises, including noise from patrons or amplified regulated entertainment, shall be audible beyond the boundary of the premises so as not to cause a public nuisance to nearby residents.
11. An operation policy shall be implemented in respect of the management of the outside area to include staffing, noise monitoring, noise reduction/mitigation, dispersal and general management of the area on a daily basis.
12. No glass material or bottles shall be deposited in any skip, bin or other container of a like nature, located in the open air outside of the premises between the hours of 21:00 hrs and 0800 hrs. Any such skip, bin or container shall not be removed from the premises between those hours.
13. All members of staff at the premises shall seek "credible photographic proof of age evidence" from any person who appears to be under the age of 25 years and who is seeking to purchase or consume alcohol on the premises. Such credible evidence, which shall include a photograph of the customer, will either be a passport, photographic driving licence or proof of age card carrying a "PASS" logo.
14. All food and beverage staff will undergo internal training on induction as to the requirements under the Licensing Act 2003, including underage sales and the premises proof of age policy. Such training will be documented, refreshed at least annually and available to the Police, Licensing Authority and Trading Standards upon providing reasonable notice.
15. Sale of alcohol shall be limited to wines, spirits and speciality/craft beers, lagers and ciders. There shall be no draft products.