

Applicants last name	Limited
Registered number (where applicable)	15217100
Description of applicant	Limited Company

Operating Schedule

Operating Schedule	
When do you want the premises licence to start?	2026-03-27

Description of Premises

Operating Schedule	
Describe the premises	Restaurant and 'takeaway'

Activities Guidance

Which types of licensable activity will you be provisioning?	Late Night Refreshment
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Activities

Activity #1.0	
Late Night Refreshment	
Type of Activity	Late Night Refreshment
Activity Verb	provision of late night refreshment
Please indicate standard days of Late Night Refreshment	Monday, Tuesday, Wednesday, Thursday, Friday, Saturday, Sunday
Please indicate the standard days and timings. Provide times using the 24 hour clock.	
Monday	
Monday from	23:00
Monday to	05:00
Tuesday	
Tuesday from	23:00
Tuesday to	05:00
Wednesday	
Wednesday from	23:00
Wednesday to	05:00
Thursday	
Thursday from	23:00
Thursday to	05:00
Friday	
Friday from	23:00

Friday to	05:00
Saturday	
Saturday from	23:00
Saturday to	05:00
Sunday	
Sunday from	23:00
Sunday to	05:00
Where will the provision of late night refreshment take place? Indoors may include a tent.	Indoors and outdoors
Non standard timings. Where the club intends to use the premises for the provision of late night refreshment at different times from those listed above, please list	23:00 to 00:00 – Sunday through Saturday for customers collecting or dining in (restaurant) 23:00 to 05:00 – Sunday through Saturday (the morning following) for delivery collection. (No customer access into the restaurant after midnight).

Activity #2.0

Hours premises is open to the public	
Type of Activity	Hours premises is open to the public
Please indicate standard days of Hours premises is open to the public	Monday, Tuesday, Wednesday, Thursday, Friday, Saturday, Sunday
Please indicate the standard days and timings. Provide times using the 24 hour clock.	
Monday	
Monday from	09:30
Monday to	05:00
Tuesday	
Tuesday from	09:30
Tuesday to	05:00
Wednesday	
Wednesday from	09:30
Wednesday to	05:00
Thursday	
Thursday from	09:30
Thursday to	05:00
Friday	
Friday from	09:30
Friday to	05:00
Saturday	
Saturday from	09:30
Saturday to	05:00
Sunday	
Sunday from	09:30
Sunday to	05:00
Non standard timings. Where the club intends to use the premises for the at different times from those listed above,	09:30 to 05:00 the following morning every day of the week. After 00:00 on any day of the week the premises will operate a delivery collection service only. (No customer access into the restaurant after

please list

midnight).

Premises Supervisor

Premises Supervisor

Adult Entertainment

Adult Entertainment

Please highlight any adult entertainment or services, activities, or other entertainment or matters ancillary to the use of the premises that may give rise to concern in respect of children.

N
/A

Objectives

Licensing Objectives

Please list here steps you will take to promote all four licensing objectives together.	After 00:00 on any day of the week the premises will operate a delivery collection service only. No customers will be permitted in the premises after midnight. The premises licence holder shall train all staff for their job and function on the premises in a suitable manner. This training shall be written into a programme of ongoing review and will be made available to relevant responsible authority upon request. In addition to this, training shall be provided to all staff engaged, or to be engaged, related to: a. General safety. b. Fire and other emergencies. c. Allergens policy.
The prevention of crime and disorder	<p>CCTV will be in operation at the premises: a. The CCTV system shall be fully operational at the commencement of the licence. b. The CCTV equipment shall be maintained in good working order and continually record when licensable activity takes place. c. The premises licence holder shall ensure images from the CCTV are retained for a period of 31 days. d. The premises licence holder shall ensure that there are trained members of staff available during licensable hours to be able to disclose CCTV images to officers upon request. e. The premises licence holder shall provide, subject to GDPR, such images at the request of an authorised officer of the licensing authority or the local constabulary. f. There shall be clear signage indicating that CCTV equipment is in use and recording at the premises during all licensable hours.</p> <p>An incident log shall be maintained at the premises and made available on request to an authorised officer, the Local Authority or Police. The register shall record the following: a. All crimes reported to the venue. b. All ejections of patrons. c. Any complaints received concerning crime and disorder. d. Any incidents of disorder. e. All seizures of drugs or offensive weapons. f. Any visit by a relevant authority or emergency service</p>
Public safety	All exit routes and high traffic areas shall be kept unobstructed, shall have non slippery and even surfaces, shall be free of trip hazards and shall be clearly signed. No accumulation of combustible rubbish, dirt, surplus material or stored goods shall be permitted to remain in any part of the premises except in an appropriate place and of such quantities so as not to cause a nuisance, obstruction or other safety hazard. Notices detailing the action to be taken by staff in the event of fire or other emergencies including how the fire service can be summoned shall be prominently displayed and shall be protected from damage or deterioration.
The prevention of public nuisance	All extract and ventilation ducting will be maintained and serviced regularly. All such ducting to be suitably attenuated. Delivery collectors will be obliged to adhere to a conduct of conduct to as to control and limit sound generation. This will include: a. Lawful and legitimate parking of vehicles, including bicycles. b. Turning off engines (if any) to vehicles while waiting. c. Keeping noise to a minimum. d. Not congregating in proximity to residential property. e. Utilising litter facilities outside premises.
The protection of children from harm	No conditions offered.

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EQUIPMENT SCHEDULE	
1. VEG CHILLER	42. STORAGE SHELVING
2. KREAM BALL MACHINE	43. PLASTIC COATED STORAGE SHELVING
3. TELL	44. INSECT KILLER
3a. SELF SERVICE KIOSK	45. WALL MOUNTED PATCH CABINET
3b. HANDHELD THERMAL	46. FLOOR STANDING PATCH CABINET
4. POST MIX HEAD DISPENSE	47. ICE CREAM MACHINE
4a. POST MIX 7 HEAD DISPENSE	48. REFRIG UNIT UNDER
5. COFFEE MACHINE	49. OPEN PASS THRU
5a. COFFEE MACHINE SLURBER	50. SAFE
5b. NEXT GEN COFFEE MACHINE	51. LAND RIG TABLE
6. HCSS	52. DRAWER FILING CABINET
6a. HCSS BASE	53. MOVING NON DRYCOT UNIT
7. BUN CHIEF	54. PHONE
7a. 3 TIER TRAYSER BIN	55. WORKTOP ON CHROME LEGS
7b. 3 TIER TRAYSER BIN	56. WALL MOUNTED VIDEO CUPBOARD
8. BUCKET CHIEF	57. KITCHEN BIN
8a. CHIP DUMP / PASS THRU	58. FOM SPARE BIN
9. DIVERSE UNIT	59. FIRE ALARM INDICATOR PANEL
10. MICROWAY TABLE	60. DISHWASHER
10a. MICROWAY TABLE	61. 3/3 WALL
11. CHIP FREEZER	62. DUKE HIGH HOT HOLD TO B.S. - 3x2 HIGH
11a. LARGE CHIP FREEZER	63. DUKE HIGH HOT HOLD TO HIGH - 5x2 HIGH
12. 4 HEAD HENRY FRISKY	64. STAR GRILL
12a. 4 HEAD COLECIROMATIC	65. WATER MAIN
13. 8 HEAD HENRY FRISKY	66. WATER CYLINDERS / BOILER LOCATION
14. 14" FRYER (EVOLUTION EURE)	67. INTERUR 1 A 1.8M PANEL
14a. 14" DOUBLE FRYER (EVOLUTION EURE)	68. 80CM DEEP'S COOLER
14b. 14" TRIPLE FRYER (EVOLUTION EURE)	69. KEY SOAK
14c. 14" FRYER (PICO)	70. TRAW CABINET
14d. 14" DOUBLE FRYER (PICO)	71. MOP STORAGE
14e. 14" TRIPLE FRYER (PICO)	72. MOP BUCKET
15. 18" FRYER	73. MUSIC PLAYER
ADD A 'O' TO FRIGS TO INDICATE THAT THEY ARE OAS	74. PALLET
16. COFFEEER	75. COLD FOOD TABLE
16a. HCSS	76. TWISER DRAWER
16b. HCSS - FRAPS IN PLACE OF DOOR	77. STAR GRILL TABLE
17. BUN CHIEF	78. FLATIRACK
18. WHB	79. HCWS
19. BURGER STATION	80. GOODS HOP
20. SINGLE BREADING TABLE	81. FRESH WASHING COLD DRAWER 1100x700mm
20a. LINEAR DOUBLE BREADING TABLE	82. HCSS COLD DRAWER 1100x700mm
20b. BACK TO BACK DOUBLE BREADING TABLE	83. RATIONAL OVEN
21. SIMPLINE BREADING TABLE	84. ROLLIE MACHINE
22. NEXT GEN BREADING TABLE	85. PUMP AND TIPPING MACHINE
23. UPRIGHT FREEZER	86. TABLE TOP CAFFEGAR
23a. 2/3 TABLE BENCH	87. BLENDERS & TOPPING TABLE
23b. MOBILE CHICKEN PACKING TABLE	88. FOOD QUALITY MANAGEMENT PANEL
24. HCWS	89. FOOD QUALITY MANAGEMENT MOPATOR
24a. HCWS	90. POSITION OF 2nd HOT WATER SUPPLY
24b. HCWS BASE	91. OIL MANAGEMENT SYSTEM TANK
25. LABEL PRINTER	92. COFF STORAGE
25a. HOT DRAWERS - 2 SHELF	93. SINGLE UNDER COUNTER PEPS FRIDGE
25b. HOT DRAWERS - 3 SHELF	94. DOUBLE UNDER COUNTER PEPS FRIDGE
26. BREADST BASE LOCATOR	95. UPRIGHT PEPS FRIDGE
27. BOTTLE STORAGE	96. INTERNAL GREASE TRAP
28. PREPPER ROOM	97. COMBINED GREASE TRAP MOP SINK
28a. COOL ROOM	98. BRUSH RACK
31. ICE MACHINE	99. ELECTRICAL SERVICE COLUMN
32. 3 BOWL SINK - 2500/790	100. FOMAD HOSE
32a. 3 BOWL SINK	101. BIPA BIN
32b. 3 BOWL SINK - 1600/990	102. LEARNING ZONE
33. 5/5 WASH SINK	103. PUSSON TRAY
34. CHEMICAL CURBOARD	104. AMBIENT DISPLAY
35. COLD DRAWER	105. PRUS
36. FOOT MOP LIVERUP	106. PUMP FILTER
37. EXTRACT HOODS	107. PACKAGING TOWER
38. MOP SINK	108. DUAL SORT SCOP DISPENSER
39. ELECTRIC SWITCHGEAR	109. MARKETDOC 3/3 OVEN
40. BAIN MARIE	110. DOLY
41. UPRIGHT FRIDGE	

WALL TYPE SCHEDULE	
existing structural wall / column	new structural wall / column
existing partitioning	new full height partitioning
existing floor mounted low height partitioning	new floor mounted low height partitioning
existing worktop mounted full height partitioning	new worktop mounted full height partitioning

MIDDLE HOUSE MONITOR KEY			
burger station pack screen	order ready	CCTV monitor	
pack screen	beverage	d/I monitor	
chicken pack screen	burger chute (provisional)	zippy screen (provisional)	
drive thru expedite	under counter expedite screen - perspex panel to counter top with screen under		

FOH FURNITURE SCHEDULE			
existing number of seats	73	proposed number of seats	62
existing number of tables	28	proposed number of tables	29
existing number of seating sets	20	proposed number of seating sets	18

DRAWING SIGN OFF		Description:
Name / Title	Signature	Date

BOH EQUIPMENT COLOURS SCHEDULE			
unchanged equipment numbers (black)	00.	additional equipment numbers (red)	00.
repositioned equipment numbers (green)	00.	provisional equipment numbers (blue)	00.

AREA SCHEDULE			
proposed front of house area (incl counter, walk-in fridges and office)	131.6 m ²	1416.5 m ²	
proposed back of house area (incl counter, walk-in fridges and office)	100.3 m ²	1079.8 m ²	
staff amenity area	6.5 m ²	70 m ²	

RACKING SCHEDULE			
location	existing linear	proposed linear	
chicken chiller	1.2	4.44	
veg chiller	2.1	1.2	
freezers	5.6	4.8	
dry storage	7.3	6.84	

FIRE SYMBOLS	
Fire extinguisher	Fire extinguisher
Fire extinguisher	Fire extinguisher