

# PLAN OF MANAGEMENT

UNIT 5, 380 PITTWATER RD, NORTH MANLY

*Justice Brewing*  
**ABN: 68 683 432 797**



**JUNE 2025**

## **1.0 INTRODUCTION**

1. The purpose of this Plan of Management (*"the Plan"*) is to outline the operation and on-going management of the premises as a Brewery and Bar.
2. The POM demonstrates a commitment by the owner and operator to recognise and address the necessary aspects of the business management including complaints reporting and management procedures and an ongoing review mechanism.
3. All staff will be made familiar with this Plan. A copy of this Plan and development consents shall always be available on site and produced for inspection upon request by Council Officers.

## **2.0 ADMINISTRATION**

### **1. Hours of operation:**

Sessions/ core business will be run during the following hours

#### **Brewery:**

Monday – Friday: 7.30am – 4pm

- All deliveries complete by 3pm

#### **Bar:**

Monday – Thursday: 4pm – 10pm

Friday: 4pm – Midnight

Saturday: 12pm Midday - Midnight

Sunday and Public Holidays: 12pm Midday – 8pm

\*The outside deck area will close at 10.00pm

### **2. Staffing**

The premises are proposed to be staffed by a maximum of 3 staff

- Bar staff – 2
- Brewhouse -1

The maximum number of staff will be from 5pm till 8pm (Friday and Saturday) when most patrons will visit the premises.

A minimum of 2 staff will be on site earlier in the day from 7.30am – 4pm.

**3. Seating**

Indoor and outdoor seating for up to 30 people

- Variation of table set up and sizes (dining tables and bar stools)

**3.0 PARKING/TRANSPORT**

1. A traffic report accompanies the application in support of the proposal. However, the site has onsite parking spaces which are accessed from Girard. 2 of these spaces will be used by staff.
2. Visitors to the site will be able to park on the street with ample additional spaces available after standard industrial hours as is detailed by the Traffic consultant. Public transport is accessible to the site with bus stops via Warringah Mall only a short walk away. Additionally, groups visiting the site will have organised Uber/ride shares, resulting in no parking required in these instances. The premises, historically, will have a reduced parking available for any use as it was constructed prior to the current Council guidelines.
3. A phone will be available on site to order ride share vehicles. Staff will be trained to advise patrons how to order and where to wait.
4. Staff will also be trained to assist with directions and bus timetables.
5. Staff will be encouraged to travel by public transport.

**4.0 ODOUR**

1. Odour will be managed to ensure no negative impacts for regular clients and visitors, neighbours and staff. It is in the best interest of the business owners to ensure that odour is managed and managed to ensure a negligible impact.
2. The onsite production of beer will be undertaken in accordance with all relevant requirements. The site is within a light industrial estate and well away from residential

premises. However, visitors to the site will be regular and it is imperative that odour is not an issue for successful operation of the business.

3. The site has concrete floor, sewer access and a refined plan for collection of waste and prevention of odour.
4. Possible sources of odour are raw materials, emissions from processing, odour from waste materials and cleaning products.
5. The production of beer has low levels of odour and similar premises within the locality have presented no issues with day to day operation. Appropriate operation and distilling will result in no perceptible odour onsite or within the locality based on advice provided by operator and viewing of similar premises. The applicant anticipates conditions of consent which further ensure the maintenance of compliant operation and odour levels.

## **5.0 WASTE**

1. Enhanced and specific waste measures associated with the use are detailed in the waste management plans and have been designed to ensure compliance and appropriate impacts for the site and neighbours.

## **6.0 DELIVERIES**

1. Deliveries will all be to the existing loading bay. Deliveries and pick ups will include:
  - a. Monday/Wednesday/Saturday – Small van x 2  
(This allows for food and alcohol deliveries and ancillary items)
2. Weekly – Commercial contractor will collect the waste in accordance with the Waste Management Plan.
3. Transport of all packaged goods and raw materials will be between 7.30am and 10am before the bar opens.

## **8.0 NOISE**

1. The use of the beer brewery will create a similarly low level of noise to neighbouring uses and will fit well in general industrial precinct.
2. It is not believed that the brewery use of the site would result in noise greater than any other use in the immediate vicinity. The key difference will be that later hours of operation will result from the ancillary bar component.

## **10.0 SERVICE OF ALCOHOL**

1. All staff serving alcohol will have Responsible Service of Alcohol qualifications.
2. Beer on site will be served at the bar in addition to other products not made on site.
3. The owner will apply for a liquor licence as required to operate the premises with the service of food.

## **11.0 SAFETY AND SECURITY**

1. Comprehensive security and safety measures, including monitoring system will be provided on site.
2. The owner and operator will be responsible for the maintenance of these systems and ensure they are in good working order at all times.
3. Doors are to remain locked for areas that are not in use.

## **12.0 FIRE SAFETY, EMERGENCY PROCEDURES AND ESSENTIAL SERVICES**

1. A first aid kit and fire safety equipment shall be made available in all applicable areas of the premises.
2. The telephone numbers for all relevant emergency agencies will be readily available at all times within the premises for access by staff and clients.
3. All staff shall be made aware of fire safety requirements and the procedures to be followed in the event of an emergency at the premises including the street number and nearest cross street for emergency personnel contact. This information shall be readily available at all times within the premises for access by staff and clients.
4. All essential services relating to fire safety and other essential services shall be installed within the premises where required and maintained in good working order at all times. These will be in accordance with the class of building as specified by the BCA consultant, including Fire Evacuation plans.

### **13.0 AMENDMENTS TO THIS PLAN**

1. If, in circumstances where better management or improved amenity outcomes can be achieved by amendments to this Plan such amendments can be made with written consent of Council, following consultation with the Council who shall be provided with a copy of any modified Plan.

### **14.0 COMPLAINTS**


1. Any and all complaints from neighbours will be responded to within 24 hours with a register of issues to be retained as an appendix to the POM.

### **DECLARATION**

This Plan of Management will be annually reviewed, with any changes provided to Council for comment and formal incorporation and documentation.

**Name:** GEORGE IHRING

**Position:** DIRECTOR

**Signature:** 

**Date:** 11.06.2025

**Name:** DAVID NEJEDLY

**Position:** DIRECTOR

**Signature:** 

**Date:** 11.06.2025

**Name:** DAVID MITCHELL

**Position:** DIRECTOR

**Signature:** 

**Date:** 11.06.2025