

# Plan of Management

1/54 Garden Street, North Narrabeen

Restaurant/Cafe

# 1. Introduction

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The following management plan has been prepared by BBF Planners for the restaurant and café operating on 1/54 Garden Street, North Narrabeen.

The purpose of this management plan is to implement use of the premises in accordance with Council's consent in a manner which minimises impacts on neighbouring properties and the locality.

The operators and management will comply with the terms of consent to implement all measures designed to minimise amenity impacts together with the additional measures referred to in this Management Plan.

## 2. Organisational Overview

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The restaurant (*Fuel Espresso*) is a small business operation that will operate 7 days a week.

The staff will comprise kitchen and wait staff. The number of employees on site at any one time will vary upon demand. It is anticipated that 4-8 staff will be at the restaurant at any one time.

The premises operates as a restaurant/café for breakfast, lunch and dinner periods, and will operate with a on-premises liquor licence, intended to allow service of beverages with meals. The required RSA certification will fall to the owner who works full time at the premises. Any staff who will be involved in the sale and/or service of alcohol will be required to obtain this qualification also.

## 3. Site Building / Description

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The subject site is known as Nos. 1/54 Garden Street, North Narrabeen and has a legal description of Lot 10 in SP 75993.

The property is located on the corner of Garden Street and Powderworks Road. The site adjoins general industrial zoned land to the north. Residential uses are located to the south.

## 4. Hours of Operation

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This Plan of Management provides hours of operation consistent with the permitted hours under SSDCP 2015, as follows:

*Monday to Wednesday*  
- 6am to 10pm

*Thursday - Sunday*  
- 6am – 12am

The premises will not be occupied by staff or contractors before or beyond 1 hour prior to and after the cessation of trading on any day.

## 5. Noise Management

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In order to minimise any noise arising from the operation of the premises, the following controls will be implemented:

- All efforts to ensure external noise is minimised
- All staff will ensure noise from persons entering and leaving the premises through the use of signage requesting patrons be considerate of local residents
- The movement and disposal of empty bottles and cans will be done at appropriate times as to ensure no noise nuisance to adjoining residents is created
- Music will be played at an ambient level

## 6. Safety and Security

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Safety and security procedures are as follows:

- At all times staff greeting customers will be aware of the maximum number of patrons permitted in the premise;
- Staff greeting or farewelling customers will ensure that customers do not leave the premises with open bottles or glasses;
- Staff greeting customers at the door will not permit any intoxicated person to enter the premises and will bring to the notice of the Manager on duty or licensee any persons on premises who may be considered to be intoxicated; and
- Staff will provide a free taxi call service. Staff will make pre-emptive enquiries when apparent that patrons are either completing meals, drinks or closing time is approaching.
- Signs will be placed in clearly visible positions within the premises, including immediately adjacent to the entry/exit door, requesting that patrons upon leaving the premises do so quickly and quietly, considering the amenity of neighbouring properties.

- CCTV is to be installed in appropriate locations and maintained in an operational state at all times.

## 7. Waste Management

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Waste from the restaurant will be collected as per usual on a weekly basis by commercial contractors. The grease trap and kitchen exhaust facilities will be maintained as required.

The movement of waste such as bottles and cans will be monitored to ensure no noise nuisance is created and the amenity of neighbouring properties is maintained.

## 8. Liquor Licensing

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The operator of the premises will be the licensee of the business and will ensure that all bar and wait staff will have completed an approved course in the Responsible Service of Alcohol, and security operatives shall comply with the measures for Responsible Service of Alcohol.

This includes the development and upkeep of an incident register, and a complaints handling and follow up procedure.

In accordance with the *Liquor Act 2007* and in order to keep patrons well informed, appropriate signage will be prominently displayed in the premises. A selection of signage may be displayed, including but not limited to the following:

- RSA house policy;
- drug awareness, including zero tolerance to the use of drugs within the premises;
- drink spiking awareness;
- drunk, disorderly or violence warning;
- sale or supply of alcohol to persons under 18 years of age notices; and
- sale or supply of liquor to intoxicated persons warning

CCTV is to be installed in appropriate locations and maintained in an operational state at all times.

## 9. Complaints Handling and Resolution

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An incident Register shall be maintained on-site for the logging of security-related incidents and shall be made available for viewing by any member of the NSW Police or Northern Beaches Council, at any time.

Any instances of removals, police visitations and disorderly behaviour shall be logged in the register.

