

## Social Impact Statement

### Overview

In accordance with Section 4.15(1) of the EP&A Act, an assessment of the potential social impacts of the proposal follows noting the potential positive and negative impacts.

#### Positive impacts

The proposal provides the following social benefits:

- Meets the objectives of the zone and complies with the planning standards and controls that apply to the site
- Increases the liveliness and character of the area in line with Council's vision to rebuild and recommence small events across the Northern Beaches including delivering activations and events in public places
- Supports local businesses, encourages safe social interaction, helps drive a vibrant local economy and promotes Manly as a destination
- Has no privacy, overshadowing and view impacts and minimal and reasonable noise impacts
- Includes appropriate management practices that will ensure that the proposed temporary wine bar will not result in any detrimental amenity impacts to the adjoining properties or surrounding area
- Will have negligible and acceptable traffic and parking impacts.
- Employment opportunities during the construction and operational phases

#### Negative impacts

- Neighbouring resident and business owner amenity/convenience may be temporally diminished during the installation period.

### Venue Vision

A temporary 'pop-up' wine garden has been operating successfully in this location since January 2021, and Council through an open tender sought expression of interest (on 12 May 2021) from local venue operators to enter into a longer-term arrangement to continue its operation.

MNT Investments Pty Ltd (the owner and operator a number of other local venues comprising Donny's Bar, Insitu and Cumberland) were the successful tenderer. As part of the tender process, the operator is required to prepare and submit a DA to Council to continue this activity.

The proposed fitout and use of the public space as an outdoor wine bar will activate Market Lane significantly, improving the liveliness and character of the area. In doing this, the proposal is consistent with Council's vision to rebuild and recommence small events across the Northern Beaches including delivering activations and events in public places. It also fulfils Council's key focus to support the local businesses, activate open spaces, encourage safe social interaction, drive a vibrant local economy and promote Manly as a destination.

The proposal also supports young families in the area, seeking to go outside, enjoy a meal whilst also entertaining their children in a safe environment (no cars). This is achieved by providing a secure outdoor venue, with age appropriate games and activates within the space. Unlike many other licensed establishments within the town centre.

### Venue Management

The following methods will be employed to implement harm minimisation and the responsible service of alcohol (RSA) requirements:

- RSA training is mandatory by Law within NSW for all liquor licenses and staff who have liquor service responsibilities. A Liquor Administration Board (LAB) certificate will be obtained through accredited NSW Office of Liquor Gaming and Racing course. All staff involved in the sale and/or supply of liquor at the restaurant, MUST have completed an approved Responsible Service of Alcohol course prior to commencing work within the restaurant.

- The course is only recognized in New South Wales if it's completed in conjunction with a bridging course. The bridging course aims to bring in line interstate training with the responsible service of alcohol provisions of the NSW state liquor laws.
- All employees will be required to have completed an OLGR accredited RSA course before commencing work.
- Management will maintain a register containing a copy of all RSA certificates and a log of all refusal of service incidents.
- Employee training and awareness regarding RSA and harm minimisation will be undertaken and regularly updated.
- All staff will carry their RSA cards for viewing by the NSW Police or Department of Gaming and Racing special inspectors.
- As stated in the Liquor Licensing Act the venue would be liable to penalties for serving minors (under 18 years of age), and as such The Grounds will take all possible steps to avoid jeopardising the licence by refusing service of liquor to minors. Staff are trained that if at all in doubt as to whether or not a given customer is a minor, proof of age must be insisted upon. If proof of age is not provided, in the form of a driver's licence or other official identification, liquor is not served.
- All conditions of the Liquor License will be complied with.
- A file note of all RSA issues and incidents is kept by management in an RSA logbook. This logbook serves to keep the owners and senior management both aware of all incidents as well as to be able to ascertain ongoing training deficiencies and re-training needs
- Liquor will not be served to intoxicated patrons.
- Intoxicated patrons must not be on the premises, and this will be tightly controlled by Management.
- The venue will refuse entry to intoxicated persons coming from other venues in order to reduce incidences such as those listed above. Staff are encouraged to call their Supervisor or Manager if any difficulties arise.
- All signage required by law will be displayed prominently throughout the premises and at the point of entry.
- The venue will be in alliance with the Liquor Industry Code of Practice for the Responsible Promotion of Alcohol Products. A copy of the Code will be displayed clearly in all venues and made readily available to all members of staff involved in the sale and/or supply of alcohol.
- The venue will not promote activities that can lead to excessive consumption or abuse of liquor.
- Staff will encourage and support responsible drinking.
- Low alcohol beer and non-alcoholic beverages will be available at all times when full strength liquor is available.
- Food will be made available wherever liquor is served.
- An appealing range of non-alcoholic options will be offered to patrons, including freshly squeezed to order juices, a variety of teas, espresso coffee within the food and beverage areas.
- Easily visible tap water will be available at all times, and promoted.
- Strong action will be taken to discourage drug use with regular patrols of the venue and bathrooms, to look out for, and manage drug related incidents.
- Early identification of potential intoxicated and/or disorderly persons will be achieved through regular sweeps of the venue, public areas and the monitoring of CCTV.
- Management will assist patrons in accessing safe transportation from the premises (eg. arranging taxis, public transport timetable and directional information).
- If a disorderly patron is asked to leave, they will be told by staff to leave the premises immediately. If the guest does not leave the premises immediately the police will be notified. Any such incidents will

be recorded in the Incident Registers and if necessary staff will collect statements from witnesses. This will assist the police in building a case against the patron.

- If the patron is on the footpath, only the police have powers to 'move on'. Section 197 of the Law Enforcement (Powers & Responsibilities) Act 2002. Security staff do not have the power to remove a person in a queue or who is blocking entry to the premises.
- Management will work closely with the Local Police and Local Liquor Accord to ensure they are regularly updated on the operations of the venue and local area issues.