

## **Operational Management Plan – Amended 8.5.21**

Changes since OMP 3.8.20 marked in blue

### **Proposed Development**

A 1,000L brewery with approximate capacity to brew 150,000L per annum in its present form. In addition, a taproom for up to 200 patrons to sample beer produced on site with take away sales via packaged goods.

### **Operators Details** (about us, experience as operators, etc. etc.);

#### **Nicholas McDonald - Managing Director**

Nicholas has lived on the Northern Beaches for the past 20 years between Forestville and Curl Curl. An active member of the community and a former president of Manly Breakers cricket club, he appreciates the value active communities bring to the Northern Beaches area.

Prior to opening Bucketty's Brewery in February 2021, his professional life had him heavily involved in business. He has acted in a CEO and CFO capacity helping build and sell several online companies within the technology industries.

Also, a keen homebrewer, Nicholas will be applying his business skills to ensure Bucketty's Brewery is both a commercial and social success.

Nicholas has a Diploma of Business Management from Martin College and a current RSA in NSW.

#### **Anthony D'Astolofo - Head Brewer**

Anthony completed my TAFE Certificate III in Food Processing (Microbrewing) where he received an award for Best Industry Performance for 2019.

He started his brewing career 3 years ago at a prominent central coast brewery as a volunteer, helping out within the brewery a couple of days a week. From that he was

asked to join full time, working in the brewery, behind the bar, and represented the company at music, food and wine, and beer festivals.

In 2018 he was promoted Brewery Operations Manager position, then in December 2019 he was further promoted to the role of Head Brewer.

Prior to his career in brewing, he worked as a Network Engineer and Network Operations/Engineering Sr. Manager for over 25yrs.

Anthony has also served 6 years in the United States Marine Corps and was honourably discharged at the rank of Sergeant. During this time he was responsible for managing and maintaining sensitive information and communications for the Marine Corps' secure communications networks.

Anthony currently holds a current RSA in NSW.

### **Alex Hewett – Venue Manager**

Alex has over 15 years' experience working and managing venues in both the UK and on the Northern Beaches. Most recently he completed 7 years of employment at the Palm Beach Vale Golf Club. Here he learned to manage all front of house operations of the 350 person venue including staff rostering, ordering, security, live music and licensee obligations.

### **Hours of Operation**

Industrial (Brewery): 6am to 4pm Monday to Wednesday  
6am to 12pm Thursday and Friday

Take away sales: 12pm to 11pm Monday to Saturday. 11am to 10pm Sunday.

#### Taproom:

Weekday lunch Thursday – Friday (12:00pm – 4:00pm) = 20 patrons max

Weekday dinner & evenings

Monday – Friday (4:00pm – 7:00pm) = 130 patrons max  
Monday – Friday (7:00pm – 12:00am) = 200 patrons max

Weekend lunch and dinner

Saturday – Sunday (12:00pm – 4:00pm) = 130 patrons max  
Saturday – Sunday (4:00pm – 12:00am) = 200 patrons max

### **Staff numbers during each segment of operating hours**

During brewery hours - 2

During taproom hours – 4 to 10

At peak times during Friday night, Saturday and Sunday the maximum number of staff will be 10.

**Noise generation** (bands, patrons, hours, noise in residential areas outside of operation);

Noise is primarily be produced through acoustic un-amplified bands and a provision for amplified music on Saturdays, Sundays, and Friday nights.

Bucketty's Brewery advises patrons when leaving the premises to keep noise to a minimum. We ensure that staff and patrons coming and going from the premises, in particular leaving, will minimise noise and be aware of noise sensitive neighbours.

Any music emanating from the venue comply's with the Environmental Protection (noise) regulations 1997.

A noise complaints register is kept by Bucketty's Brewery and all complaints are recorded and discussed at the weekly staff meeting.

Ensuring patrons leave the premises in a quiet manner to minimise any potential impacts on the surrounding amenity, including signage reminding patrons to be aware of their neighbours and to leave in a quiet manner.

Noise generating activities such as placing empty glass bottles in bottles bins are conducted during the day time hours only;

Amplified music (including live music) should not exceed a maximum reverberant noise level of 90 db(A) within the bar service area;

Although not necessary for compliance, should the proponent wish to further improve the acoustic amenity of the area, the roller shutter at the south of the premises could be partially lowered during evening hours;

Mechanical equipment is be regularly maintained and serviced to maintain low mechanical noise emission levels; and

At the cessation of trade, staff and security actively discourage loitering near the venue to minimise any potential impacts on the surrounding amenity.

### **Management of occupancy numbers:**

Bucketty's Brewery employ's a flexible patron capacity model.

#### Weekday Lunch

Thursday & Friday from 12pm > 4pm = 20 patron capacity

#### Weekday Dinner

Monday to Friday from 4pm > 7pm = 130 patron capacity

#### Weekday Evenings

7pm to Midnight = 200 patron capacity

#### Weekend Lunch

Saturday & Sunday 12pm > 4pm = 130 patron capacity

Sunday 12pm > 4pm = 130 patron capacity

#### Weekend Evenings

Saturday & Sunday 4pm to midnight = 200 patron capacity

One licensed security guard will be employed on occasions where capacity exceeds 100 patrons, and two security guards will be employed on occasions when capacity exceeds 180 patrons.

### **Service of Alcohol**

Alcohol is served according to the legal and moral requirements of the breweries liquor license with the safety and well- being of patrons our priority.

Only RSA trained servers will work in the premises.

The brewery is committed to responsible service of alcohol practices and insists servers do not consume alcohol when on duty.

People under 18 will not serve alcohol.

The brewery does not encourage excessive or rapid consumption of alcohol. We do support beer education and the enhanced enjoyment of our beer through the knowledge of how it was made and what ingredients go into making good beer. We regularly run tasting events to encourage responsible enjoyment of beer.

When serving non pre-packaged alcohol, standard drink measures will be served at all times.

When serving pre-packaged alcohol for take away, no sales will be conducted to anyone displaying the effects of alcohol.

Takeaway sales will be conducted over the bar, with cans available through fridges adjacent to the bar.

Information posters about standard drink measures will be displayed at the bar.

The liquor license and all legal signage will be displayed at the bar.

All names of RSA trained bar staff are available for inspection.

And incident register shall be maintained, and any incident recorded.

### **Outdoor Seating**

Patrons have access to licensed outdoor seating at the front of the premises fronting Orchard Road, as well as at the rear of the premises adjacent to the staff car park.

The Orchard Road licensed area is marked with a white line and physical barriers fence 900mm high around the entire the boundary of the licensed area.

The rear outdoor licensed area is also be marked with barriers and planter boxes. These fences can be relocated during brewery hours to facilitate the use of the loading bay.

### **Security** (drunk and disorderly customers);

Drunken patrons will not be permitted to enter the premises.

Alcohol will not be served to any person who is intoxicated or drunk.

Servers will follow RSA training procedures when refusing service.

Drunken patrons will be asked to leave the premises (after appropriate safe transport options are offered).

A register will be kept of instances where a person is refused service and/or asked to leave the venue.

### **CCTV**

A CCTV system is installed with surveillance covering the entire licensed area. Particular attention will be placed at the entrance of the premise to ensure all patrons entering the premises can easily be identified.

All footage will be digitally stored for a minimum of 30 days.

### **Underage drinking**

Alcohol is not be served to persons aged under 18.

Servers ask for proof of age whenever necessary or whenever in doubt.

Only photo IDs are accepted as 'proof of age'.

A register is be kept of instances where underage persons attempt to purchase or consume alcohol at the brewery.

### **Alcohol and children**

Bucketty's Brewery is committed to limiting alcohol exposure to children and young people and it expects that it's adult visitors role model safe drinking practices at all times while at the brewery.

Children will be supervised by responsible adults at all times whilst on premises.

## **Alcohol alternatives**

Tap water is provided free of charge at a self service tap at the end of the bar.

Bucketty's Brewery is committed to selling good, zero mid and low strength alcohol beer which will be sold at a discounted price to full strength options.

Food will be available via a company owned food trailer parked at the rear of the site during tap room opening hours. Fried chicken and associated poultry meals are available in entrée and main sized portions. To ensure all patrons are aware of the food offering we have menus of the available options on all tables as well as signage at the bar.

## **Safe transport**

The brewery understands and accepts its responsibility to the safety of our customers and staff.

Bar staff shall encourage brewery visitors to make alternate safe transport arrangements if they are considered to exceed .05 blood alcohol concentration (or .00 if probationary driver).

Directions and schedules of the nearby B line will be offered whenever possible.

Telephone calls will be made free of charge to arrange a taxi or other transport.

Contact telephone numbers for taxi services will be clearly displayed.

Qualified RSA staff will monitor patron's consumption.

Bar servers will be provided water free of charge by the brewery.

## **Smoke free**

The brewery has a smoke free policy within the venue that is reviewed regularly in conjunction with this Alcohol Management Policy. Signs are erected near the entry to the premises instructing patrons to smoke outside the 4m exclusion zone of the property boundary. Staff will regularly monitor patrons to ensure they adhere to our smoke free policy, should a patron ignite a cigarette we will politely

request they leave the premises, directing them to smoke beyond the exclusion zone or extinguish their cigarette immediately.

### **Drugs**

Under no circumstances does Bucketty's Brewery tolerate the use of drugs by any of its staff or patrons. Our staff will be instructed to keep an eye on the bathrooms and make sure no more than one person is in a cubicle at once as well as keeping an eye out for patrons displaying signs of being under the influence of drugs.

### **Maintenance:**

All gas appliances to be serviced annually, [Our hot liquor tank is also serviced annually.](#)

[All taps and beer tubing are cleaned fortnightly.](#)

### **Bucketty's Brewery Management Policy**

Key responsibilities of the management are to:

- Ensure all brewery operations are OHS compliant
- Meet visiting police, cooperate and assist with any enquiries
- Compliance in respect of persons under 18 years of age on premises
- Recording any incidents in the incident register
- Ensuring strict compliance with all sections of this policy in accordance with legal requirements

### **Fire Safety:**



Bucketty's brewery has clearly marked exit signs and fire fighting equipment. Multiple escape routes and training for staff training as to what to do in case of an incident.

### **Waste Disposal:**

The brewery will uses 3<sup>rd</sup> party waste management provider [Bingo](#) for all general and recycling waste, to be collected twice per week from the designated garbage area.

In addition, all spent grain and hops are stored in sealed bins until collection by our neighbour, a local farmer who uses it for recycling as livestock feed. We commit to ensure rubbish is safely stored and does not reach an overflow problem.

### **Occupational Health and Safety/health safety policy:**

- Undertake a full risk assessment for the brewery and taproom
- Keep and update facilities checklist
- Keep and operation operation checklists
- Keep a full incident register

### **Parking & Loading:**

All deliveries are undertaken within the rear of the site during brewery hours. Vehicles undertake loading via the rear loading bay, with all vehicles entering and leaving the site in a forward direction.

All staff have access to an onsite car space. 6 car spaces and 5 motorcycle spaces are located within the premises, with 5 car spaces accessed via Mitchell Road, and 1 car space accessed via Orchard Road.

Patron parking is available on street, as well as in the adjacent building of 28-30 Mitchell Road after 5pm each day. The gate to the staff parking area off Mitchell road is closed

during tap room hours, with a sign attached to the gate indicating patrons are free to park at 28-30 Mitchell Road, provided cars are removed before 6am the following day.

This sign also indicates that all patrons are to enter the premises via the Orchard Road entry point.

The driveway and parking area is illuminated at night via a spotlight mounted on the rear building, pointing down the driveway towards Mitchell Road.