

Appendix 1 b

Additional Information relating to the application

1. Applicant amended the application to include the CCTV condition below – 17 August 2020

The premises licence holder shall install and maintain a CCTV system, which shall be used to record images at all times the premises is open for licensable activities and recordings shall be held for not less than 28 days.

2. Amendments made to the application by applicant following feedback from the Police regarding it – 21 August 2020

Our restaurant/café business is low key, with table service. Our audience is more female oriented, 30-55 years old target. Our concept helps prevent from most disorder as the reputation of our business, along with customer service is essential to our success.

CCTV with staff training; excessive drinking training and cut off procedures; sales of alcohol provided in an off sales capacity will only be supplied in a sealed container

Premises environment made comfortable and well ventilated; floor space kept to capacity

Signage at the exit door asking people to leave quietly; staff to supervise customers leaving at close of business hours

Implement Challenge 25 at point of sale; supervision of and by all staff serving alcohol; regular staff training on when and how to refuse a sale.

As the applicant agreed to include these measures in their Operating Schedule, the Police are no longer objecting to this application.

The Sub – Committee should consider the measures above in points 1. And 2. to now be part of the Operating Schedule for the application, and as such would be attached to any potential grant. Members may see fit to provide more detail or alter these conditions, if they feel it is appropriate to do so, to promote the licensing objectives. However, they should give reasons if they chose to depart from these arrangements.

3. The applicant provided some further information about the proposed operation of the venue and this is provided below (it has since been shared with all objectors) – received 17 September 2020

From: Rodrigue Trouillet <rodrigue@epicuriatlondon.com>

Sent: 17 September 2020 13:44

To: Internet - Licensing <Licensing@cheltenham.gov.uk>

Subject: RE: 20/01041/PRMA Basement Level, 2 Crescent Terrace, Cheltenham

Further information you requested with regards to our concept:

We offer an extensive array of genuine Italian products. Our menu offering covers traditional “spuntini”, cured meats and cheeses (presented on boards), pizza, fresh pasta, panini, salads and desserts such as tiramisu, cannoli, cakes. Our menu also caters for vegetarian and vegan.

Our Italian wines are mostly imported from the family vineyard Caruso & Minini in Sicily. We also offer an innovative premium wine & food tasting experience to help our guests understand more about wine making and food pairing. Our experiences are informative but yet informal presented by one of our trusted team members

We also propose a very special Italian Afternoon tea, adding a Mediterranean twist to the traditional British afternoon tea by adding Italian food.

Our audience is generally skewed more female than male and demographics are in the range 30-55+ year olds.

The type of music played in our locations is lounge/chill/jazz; it's a playlist that I've personally curated, adding as well some Italian tracks to give it a bit of authenticity. Our design theme is more on the rustic side, with wood very present and our traditional paint colours such black, grey, white, red (burgundy).

We don't promote smoking outside but may reserve an area in the courtyard for the smokers although we will recommend going where the park and bus station are located across the venue.

4. The Gloucestershire Fire Authority have liaised with the applicant. An objector to the application had raised concerns and the Senior Licensing Officer forwarded those concerns to the relevant agency. Please see comments below from the Business Fire Safety Team – 5 October 2020

Just to update you on the query regarding the license application for 2 Crescent Terrace, Cheltenham

At present the premises is being run as a small café ..(comments removed due to commercial interests).. Rodrigue Trouville has applied to change the use to a licensed restaurant.

My only concerns with the license application sent from the local authority was the travel distance from the rear courtyard. Being a basement premises with only one exit to the front with the rear courtyard enclosed, travel distance appeared to be over the 18m for a single escape route.

I contacted Mr Trouville to discuss my concerns, he informed me that the layout of the restaurant would remain mainly as it is now with table service for 34 people, 20 seated inside, 14 in the courtyard, the kitchen will remain the same, no plans to change to a larger commercial kitchen.

I asked if he could get his company fire risk assessor to visit and check the travel distance from the rear, which he has done.

I informed Mr Trouville that I would also visit to check that the existing fire safety measures are adequate.

A fire risk assessor employed by Mr Trouville has since contacted me informing me that he has checked the travel distance, being on the limit of 18m from the outside space used for customers.

My only concern would be customers responding to the fire alarm from the rear courtyard therefore I have recommended they extend the fire alarm with a sounder or flashing beacon to cover the outside seating area.

I have not carried out a fire safety audit due to the change in occupiers; this will be carried out once Mr Trouville contacts me on change of use.

With a fire risk assessment planned, travel distance within 18 m for a single escape and occupancy less than 60 people with an inward opening exit I am satisfied this meets fire safety guidance and the requirements of the license application.

Kevin Saturley

Business Fire Safety Team

www.glosfire.gov.uk