

**District of East Hertfordshire
Premises Licence
Licence No: 17/0170/PLMV**

Licensing Act 2003

Part 1 – Premises Details

POSTAL ADDRESS OF PREMISES, OR IF NONE, ORDNANCE SURVEY MAP REFERENCE OR DESCRIPTION		
The Mixer		
6 Baldock Street, Ware, Hertfordshire, SG12 9DZ	Telephone: 01920413750	
WHERE THE LICENCE IS TIME LIMITED THE DATES		
Not applicable		
THE TIMES THE LICENCE AUTHORISES THE CARRYING OUT OF LICENSABLE ACTIVITIES		
SALE OF ALCOHOL		
Good Friday	12:00	23:30
Monday to Saturday	10:00	00:00
Sunday	12:00	23:30
Christmas Day	12:00	23:30
On New Year's Eve the sale of alcohol shall be allowed from the start of permitted hours on New Year's Eve to the end of permitted hours on New Year's Day.		
FILMS		
Monday to Sunday	19:00	22:00
LIVE MUSIC		
Monday to Saturday	10:00	00:30
Sunday	12:00	00:00
LATE NIGHT REFRESHMENT (INDOORS)		
Good Friday	23:00	23:30
Monday to Saturday	23:00	00:00
New Year's Eve	23:00	05:00
Sunday	23:00	23:30
Christmas Day	23:00	23:30
RECORDED MUSIC		
Good Friday	12:00	00:00
Monday to Saturday	10:00	12:30
New Year's Eve	10:00	02:30
Sunday	12:00	00:00
Christmas Day	12:00	00:00
THE OPENING HOURS OF THE PREMISES		
Good Friday	12:00	00:00
Monday to Saturday	10:00	00:30
Sunday	12:00	00:00
Christmas Day	12:00	00:00

The opening hours of the premises shall also be permitted from the start of permitted hours on New Year's Eve to the end of permitted hours on New Year's Day.

WHERE THE LICENCE AUTHORISES SUPPLIES OF ALCOHOL WHETHER THESE ARE ON AND/OR OFF SUPPLIES

Alcohol is supplied for consumption on the Premises

Part 2

NAME, (REGISTERED) ADDRESS, TELEPHONE NUMBER AND EMAIL (WHERE RELEVANT) OF HOLDER OF PREMISES LICENCE

Klunkie Ltd
Manufactory House, Bell Lane, Hertford, Hertfordshire, SG14 1BP
info@themixer-ware.co.uk

REGISTERED NUMBER OF HOLDER, FOR EXAMPLE COMPANY NUMBER, CHARITY NUMBER (WHERE APPLICABLE)

Company Number - 09677740

NAME, ADDRESS AND TELEPHONE NUMBER OF DESIGNATED PREMISES SUPERVISOR WHERE THE PREMISES LICENCE AUTHORISES FOR THE SUPPLY OF ALCOHOL

Mr. Joab Archer

PERSONAL LICENCE NUMBER AND ISSUING AUTHORITY OF PERSONAL LICENCE HELD BY DESIGNATED PREMISES SUPERVISOR WHERE THE PREMISES LICENCE AUTHORISES FOR THE SUPPLY OF ALCOHOL

Personal licence number:
Licensing Authority: East Herts Council

1. No supply of alcohol may be made under the premises licence –
 - (a) at a time when there is no designated premises supervisor in respect of the premises licence, or
 - (b) at a time when the designated premises supervisor does not hold a personal licence or his personal licence is suspended.
2. Every supply of alcohol under the premises licence must be made or authorised by a person who holds a personal licence.
3. (1) The responsible person must ensure that staff on relevant premises do not carry out, arrange or participate in any irresponsible promotions in relation to the premises.

(2) In this paragraph, an irresponsible promotion means any one or more of the following activities, or substantially similar activities, carried on for the purpose of encouraging the sale or supply of alcohol for consumption on the premises—
 - (a) games or other activities which require or encourage, or are designed to require or encourage, individuals to—
 - (i) drink a quantity of alcohol within a time limit (other than to drink alcohol sold or supplied on the premises before the cessation of the period in which the responsible person is authorised to sell or supply alcohol), or
 - (ii) drink as much alcohol as possible (whether within a time limit or otherwise);
 - (b) provision of unlimited or unspecified quantities of alcohol free or for a fixed or discounted fee to the public or to a group defined by a particular characteristic in a manner which carries a significant risk of undermining a licensing objective;
 - (c) provision of free or discounted alcohol or any other thing as a prize to encourage or reward the purchase and consumption of alcohol over a period of 24 hours or less in a manner which carries a significant risk of undermining a licensing objective;
 - (d) selling or supplying alcohol in association with promotional posters or flyers on, or in the vicinity of, the premises which can reasonably be considered to condone, encourage or glamorise anti-social behaviour or to refer to the effects of drunkenness in any favourable manner;
 - (e) dispensing alcohol directly by one person into the mouth of another (other than where that other person is unable to drink without assistance by reason of disability).
4. The responsible person must ensure that free potable water is provided on request to customers where it is reasonably available.
5. (1) The premises licence holder or club premises certificate holder must ensure that an age verification policy is adopted in respect of the premises in relation to the sale or supply of alcohol.

(2) The designated premises supervisor in relation to the premises licence must ensure that the supply of alcohol at the premises is carried on in accordance with the age verification policy.

(3) The policy must require individuals who appear to the responsible person to be under 18 years of age (or such older age as may be specified in the policy) to produce on request, before being served alcohol, identification bearing their photograph, date of birth and either—
 - (a) a holographic mark, or
 - (b) an ultraviolet feature.
6. The responsible person must ensure that—
 - (a) where any of the following alcoholic drinks is sold or supplied for consumption on the premises

(other than alcoholic drinks sold or supplied having been made up in advance ready for sale or supply in a securely closed container) it is available to customers in the following measures—

- (i) beer or cider: ½ pint;
- (ii) gin, rum, vodka or whisky: 25 ml or 35 ml; and
- (iii) still wine in a glass: 125 ml;

- (b) these measures are displayed in a menu, price list or other printed material which is available to customers on the premises; and
- (c) where a customer does not in relation to a sale of alcohol specify the quantity of alcohol to be sold, the customer is made aware that these measures are available.

7. A relevant person shall ensure that no alcohol is sold or supplied for consumption on or off the premises for a price which is less than the permitted price.

For the purposes of this condition -

- (a) “duty” is to be construed in accordance with the Alcoholic Liquor Duties Act 1979;
- (b) “permitted price” is the price found by applying the formula –

$$P = D + (D \times V)$$

where -

- (i) P is the permitted price,
- (ii) D is the amount of duty chargeable in relation to the alcohol as if the duty were charged on the date of the sale or supply of the alcohol, and
- (iii) V is the rate of value added tax chargeable in relation to the alcohol as if the value added tax were charged on the date of the sale or supply of the alcohol;

- (c) “relevant person” means, in relation to premises in respect of which there is in force a premises licence -
 - (i) the holder of the premises licence,
 - (ii) the designated premises supervisor (if any) in respect of such a licence, or
 - (iii) the personal licence holder who makes or authorises a supply of alcohol under such a licence;
- (d) “relevant person” means, in relation to premises in respect of which there is in force a club premises certificate, any member or officer of the club present on the premises in a capacity which enables the member or officer to prevent the supply in question; and
- (e) “value added tax” means value added tax charged in accordance with the Value Added Tax Act 1994.

8. Where the permitted price would (apart from this paragraph) not be a whole number of pennies, the price given by that sub-paragraph shall be taken to be the price actually given by that sub-paragraph rounded up to the nearest penny.

9. (1) Sub-paragraph (2) applies where the permitted price on a day (“the first day”) would be different from the permitted price on the next day (“the second day”) as a result of a change to the rate of duty or value added tax.

(2) The permitted price which would apply on the first day applies to sales or supplies of alcohol which take place before the expiry of the period of 14 days beginning on the second day.

10. The admission of children under 18 to any film exhibition must be restricted in accordance with any recommendation made by the film classification body specified in section 4, Video Recordings Act 1984 unless the licensing authority notifies the holder of the premises licence that recommendations made by the licensing authority must be followed instead.

11. Any individual employed on the premises to conduct a security activity (within the meaning of paragraph 2(1)(a) of schedule 2 to the Private Security Industry Act 2001) must be licensed by the Security Industry Authority.

ANNEX 2 – CONDITIONS CONSISTENT WITH THE OPERATING SCHEDULE

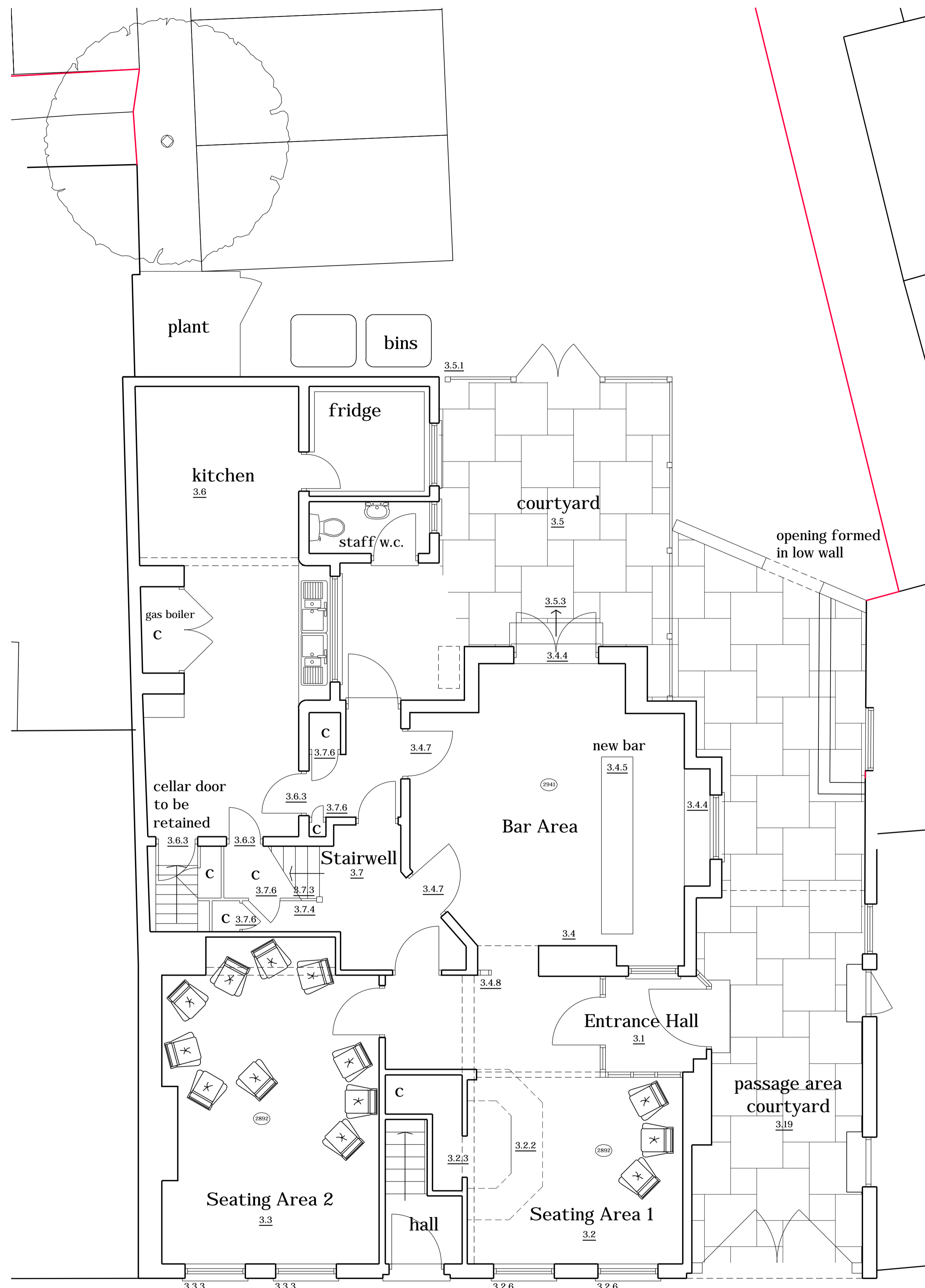
1. On Thursday, Friday and Saturday when the premises is open for licensable activities, after midnight there is to a minimum of 1 door supervisor on duty.
2. A digital closed circuit television (CCTV) system to be installed internally ensuring all entry and exit points must be covered to enable frontal identification of every person entering the premises in any light condition.
3. The CCTV system shall continually record whilst the premises is open for licensable activities and during times when customers remain on the premises.
4. All recordings shall be stored for a minimum period of 31 days with date and time stamping. Recordings shall be made available immediately upon the request of Police or authorised officer throughout the preceding 31 day period.
5. A staff member from the premises who is knowledgeable with the operation of the CCTV system shall be on the premises at all times when the premises are open to the public and this staff member must be able to show and supply if requested a Police or authorised office recent data or footage with the absolute minimum of delay when requested.
6. There shall be no admittance or re-admittance to the premises after 23.00 except for patrons permitted to temporarily leave the premises to smoke.
7. No more than 10 customers at any one time allowed outside to smoke after 6pm on any evening.
8. The premises license holder shall display A4 size notices at all exits and entry with clear wording no smaller than size 50 font asking persons arriving at, queuing or departing the venue to discourage from noise and be respectful of the premises neighbours.
9. The Premises License Holder shall provide a written drugs policy detailing the actions to be undertaken to minimize the opportunity to use or supply illegal substances within the premises.
10. Customers will not be permitted to enter or leave the premises with alcohol.
11. No use of the rear courtyard area after 22.00.
12. A 'Challenge 25' proof of age scheme shall be operated at the premises.

ANNEX 3 – CONDITIONS ATTACHED AFTER A HEARING BY THE LICENSING AUTHORITY

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ANNEX 4 - PLANS

6 Baldock Street, Ground Floor Layout
Drawing No - 12085-P-003-A
Date - 01/06/16



ground floor plan

1:50 Scale

BALDOCK STREET

1:2500	0	1	50m	100m	200m
1:1250	0	5m	20m	50m	100m
1:500	0	2m	10m	20m	40m
1:200	0	2m	4m	8m	12m
1:100	0	1m	2m	4m	6m
1:50	0	0.5m	1m	2m	4m

3.0 Schedule of Internal Works

The following provides an overview of the proposed internal works to be carried out within 6 Baldock Street.

Ground Floor

- 3.1 Entrance Hall
- 3.1.1 Remove modern wallpaper. Prepare all surfaces for painting and apply 2 coats of emulsion.
- 3.1.2 Renew floor matting.
- 3.1.3 Keep original features. Repair, restore and redecorate if required.
- 3.1.4 The above proposals should have no impact on the historical fabric of the building.

3.2 Seating Area 1

- 3.2.1 Remove air conditioning unit.
- 3.2.2 Remove bar and bar canopy.
- 3.2.3 Cover hole under stairs and to the rear of the existing bar with stud wall manufactured from wood.
- 3.2.4 Remove modern wallpaper. Prepare all surfaces for painting and apply two coats of emulsion.
- 3.2.5 Remove laminate flooring. Assess concrete floor once exposed and either cover with reclaimed floorboards and or carpet.
- 3.2.6 Repair windows to a working order. Prepare all surfaces and repair if necessary paint using two coats of emulsion.
- 3.2.7 Keep original features. Restore and redecorate where required.
- 3.2.8 The above proposals should have no impact on the historical fabric of the building.

3.3 Seating Area 2

- 3.3.1 Remove air conditioning unit.
- 3.3.2 Remove modern wallpaper. Prepare all surfaces for painting and apply two coats of emulsion.
- 3.3.3 Remove existing carpet. Assess floorboards once exposed, repair and make good for use.
- 3.3.4 Repair windows to a working order. Prepare all surfaces and repair if necessary paint using two coats of emulsion.
- 3.3.5 Keep all original features, make good and redecorate where required.
- 3.3.6 The above proposals should have no impact on the historical fabric of the building.

3.4 Bar Area

- 3.4.1 Remove air conditioning unit.
- 3.4.2 Remove modern wallpaper. Prepare all surfaces for painting and apply two coats of emulsion to all areas.
- 3.4.3 Remove existing carpet. Assess floorboards once exposed, repair and make good for use.
- 3.4.4 Repair windows to a working order. Prepare all surfaces and repair if necessary paint using two coats of emulsion.
- 3.4.5 Construct bar as shown on drawing no. P12085-P-003.
- 3.4.6 Keep all original features. Repair, restore and redecorate where required.
- 3.4.7 Paint Victorian doors in intumescent paint. Door to kitchen lobby will be 3.5.1 made good for working order. Door to stair hall to be locked and shown to be locked at all times.
- 3.4.8 Removal of short section of timberwork.
- 3.4.9 The above proposals should have no impact on the historical fabric of the building.

3.5 Courtyard

- 3.5.1 Construct walled area as per dimensions shown on drawing no. P12085-P-003 will include an emergency exit with direct access to the car park area.
- 3.5.2 Create decking floor fit for purpose.
- 3.5.3 Entrance to garden will be through the french doors situated at the rear of the Bar Area.
- 3.5.4 The above proposals should have no impact on the historical fabric of the building.

3.6 Kitchen

- 3.6.1 Renew kitchen equipment for equipment suitable for purpose.
- 3.6.2 Prepare all surfaces for painting and repair where necessary. Cover with two coats of paint suitable for use in kitchen area.
- 3.6.3 Prepare all doors in kitchen and hallway area for painting and apply two coats of paint using intumescent paint.
- 3.6.4 The above proposals should have no impact on the historical fabric of the building.

3.7 Internal Stair Hall and Stairwell (leading to first floor)

- 3.7.1 Remove modern wallpaper. Prepare all surfaces ready to be painted with two coats of emulsion.
- 3.7.2 Remove carpet from stairs and repair stairs where necessary ready for use.
- 3.7.3 Prepare handrail for wood treatment. Repair and covered in wax where necessary.
- 3.7.4 Prepare balustrades for painting and cover with two coats of emulsion.
- 3.7.5 Keep all original features. Repair, restore and redecorate where required.
- 3.7.6 All cupboard doors to be restored to a working condition and used for storage.
- 3.7.7 The above proposals should have no impact on the historical fabric of the building.

3.19 External

- 3.19.1 All areas of old sand and cement render to be scraped, crack and patch repaired and treated with stabilising solution.
- 3.19.2 All windows, doors and wood work to be sanded filled and minor repaired.
- 3.19.3 All walls to be coated with 3 coats of weather shield exterior emulsion.
- 3.19.4 All plinths and cills to be coated with 3 coats of weather shield exterior emulsion.
- 3.19.5 All windows and doors to be prepared and coated with 2 coats of under and 1 top coat. any bare timber to be primed.
- 3.19.6 Repair parapet wall at the top of the front elevation.
- 3.19.7 Repair all guttering fit for use and where possible use cast iron products painted black.
- 3.19.8 Repair oak post on left side of archway (when standing in the road facing the front elevation).
- 3.19.9 The above proposals should have no impact on the historical fabric of the building.

notes:

any discrepancies should be reported immediately

all dimensions should be checked on site prior to commencement of work

site/survey based on ordnance survey information provided by prodat systems plc, (www.promap.co.uk) prodat does not guarantee that all past or current uses or features will be identified in the product

the product does not give details about the actual state or condition of the site nor should it be used or taken to indicate or exclude actual suitability or unsuitability of the site for any particular purpose, or relied upon for determining salability or value, or used as a substitute for any physical investigation or inspection.

drawings to be read in accordance with the dwelling emission rate (der/ter) calculation, the building must be built 'as designed' meeting the criteria set for air permeability.

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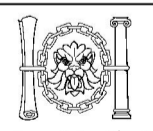
note

when printing off pdf's, it is the responsibility of the user to verify that the resulting prints are to scale on the appropriate sized sheet, also that the scale bars on the plan measure correctly.

Date	method statement notes added	A
June 16	Description	Rev



Westgate House, 37-41 Castle Street,
Hertford, Herts SG14 1HH
Tel: 01992 552173 Fax: 01992 587643
Email: contact@hertfordplanning.co.uk
www.hertfordplanning.co.uk



Chartered Institute of Architectural Technologists

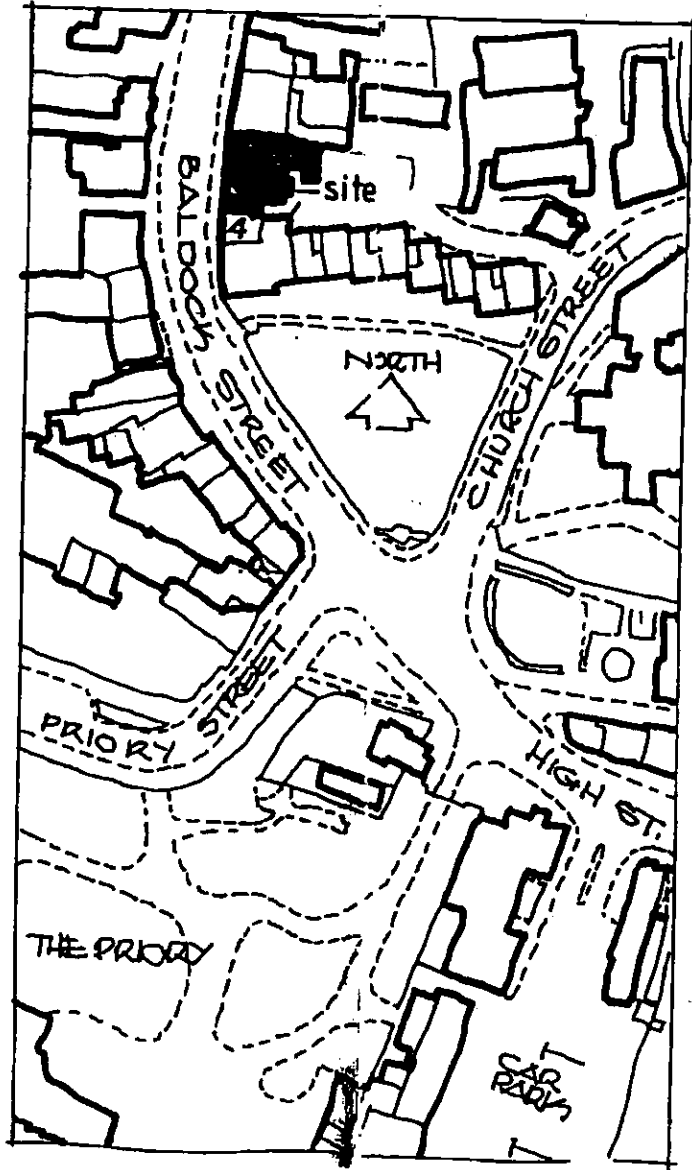
Client Klunkie Ltd

Project 6 Baldock Street
Ware
SG12 9DZ

Drawing Ground Floor Layout

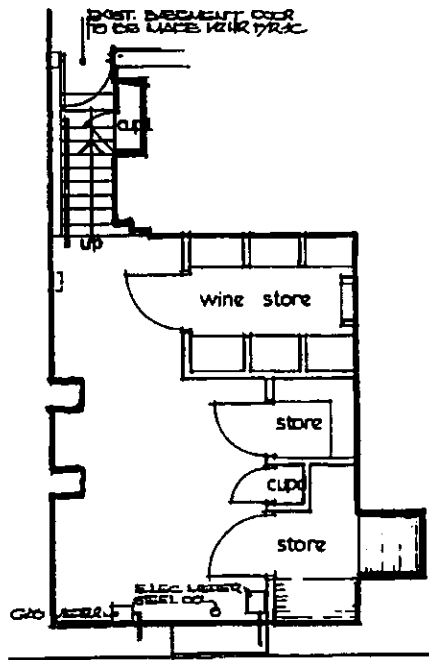
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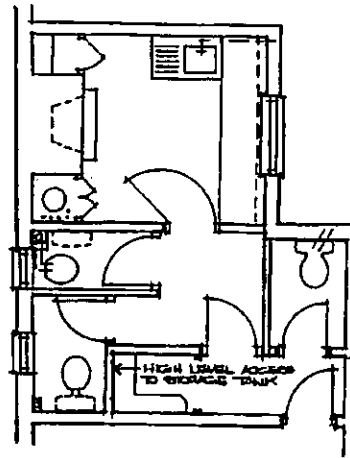
Location plan

Scale 1:1250

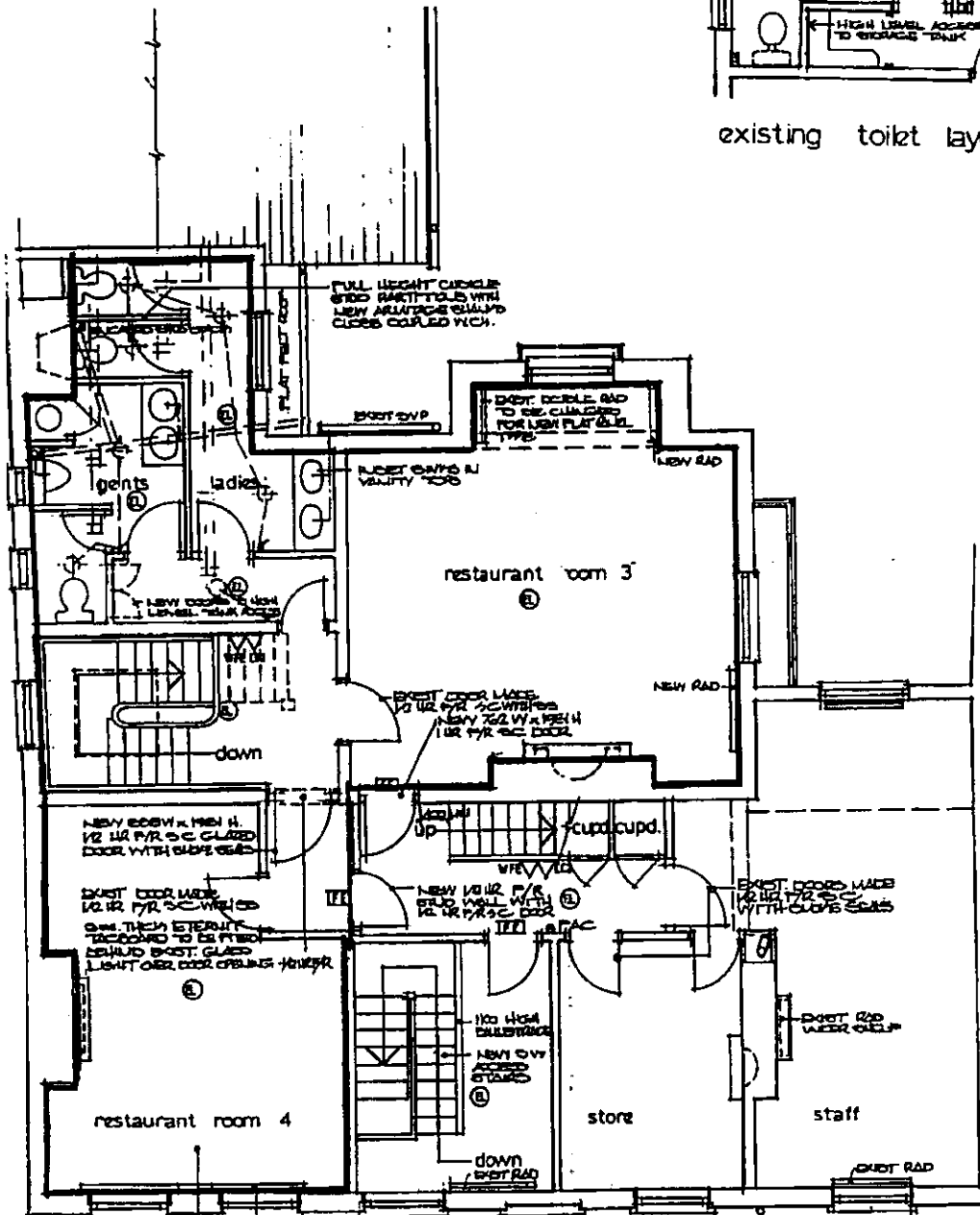


basement plan

Scale 1:100



existing toilet layout

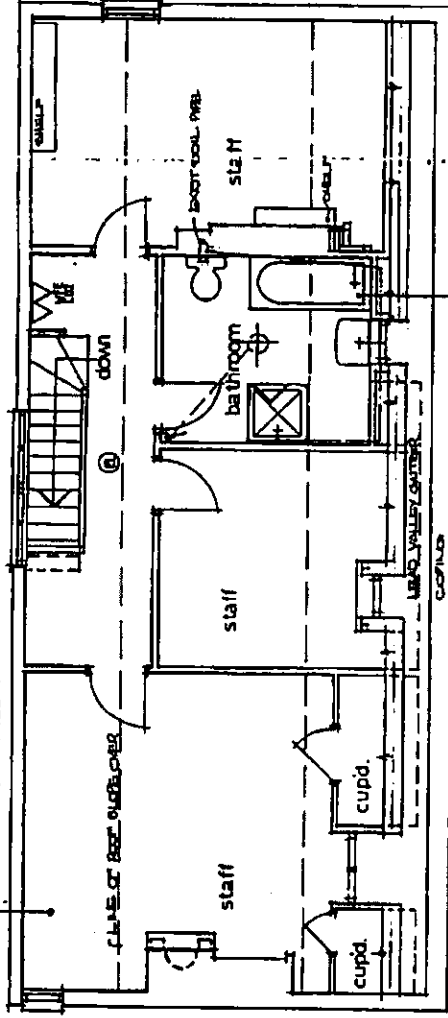


first floor plan

EXIST 15MM THICK PLASTERED CEILING
 OVER TO BE INCREASED IN THICKNESS
 BY AN ADDITIONAL LAYER OF 10MM
 GYPSUM BOARD WITH
 PLASTER OVER TO ACHIEVE A TOTAL
 THICKNESS OF 30MM - 1/2\"/>

Scale 1:100

A 2mm thick, 200x150mm layer of mineral wool with a density between 80 & 100 kg/m³ is to be provided between floors



BATHROOM FITTINGS, REMOVED BY PASSENGER OPERATOR FOR GALLERIES WITH FLOORING WORKS. PAPE & WATER SUPPLY FOR COLLECTED TO LABORATORY

second floor plan

Scale 1:100

Key to Symbols.

- [FAC] = Fire alarm call point (break glass type)
- [IFE] = Illuminated Fire Exit sign (fully maintained)
- [FE] = Fire Exit sign with 75mm min size letters on a contrasting background
- [E] = Exit sign with 75mm min size letters on a contrasting background
- (EL) = Emergency light
- OPB = Fire Blanket in kitchen
- AWPE = 9 litre Water Fire Extinguisher
- AC02 = Carbon Dioxide or Dry Powder Extinguisher

All work to be to Local Authority Building Control approval.