

Summary of Responsible Authority Responses

Date of Response	Name	Organisation
15/05/2024	Rebecca Smoothy	Trading Standards
I can confirm that we have received the below email regarding the application for a new premises licence for Jozef Kitchen, 66 Huntingdon Street, St Neots. We have provided the applicant with Challenge 25 information and have no other comments to make		

Date of Response	Name	Organisation
16/05/2024	Stephen Browne	Environmental Health - Food
I do not have any objection to this application as such.		
I would, however, advise that the business needs to comply with all relevant health and safety and food safety requirements with this venture. In addition, the food business needs to be registered with the Council and I have attached the link for an online food business registration form:		
Food Business Registration - Huntingdonshire.gov.uk		

Date of Response	Name	Organisation
23/05/2024	Sarah Mardon	Licensing
Q&A between Applicant's Agent and Sarah Mardon		
<p>Q1. As per section 18 - Does the premises currently have a CCTV system in place? If so, how many cameras? And where are they positioned? If not, when will a suitable system be installed?</p> <p>a. There are cameras in the shop, but the premises is currently under construction, and my client told me that there will be cameras in the entrance which will see both inside and outside seating areas, and other cameras inside the shop, around 4-5 cameras</p>		
<p>Q2. What will be the capacity of the outdoor seating area?</p> <p>a. Seating areas inside and outside both are very small capacity. There will be 2 tables (with 6 people seating capacity) in the outside seating area.</p>		
<p>Q3. What will be the seating capacity inside the Restaurant?</p> <p>a. There will be 2 tables (with 6 people seating capacity) in the inside seating area. Altogether 12 people can sit at a one time. It will be mainly takeaway business.</p>		
<p>Q4. Please can you explain how the outside seating will be serviced?. I.e. table service to seated customers, or self-service, where customers purchase the items in the restaurant and take them themselves to the seating.</p> <p>a. If they are seated in the restaurant, it will be served to the customers, it will not be self-service.</p>		

Q5. Do you intend to use the outside seating area during the same times as applied for or will the outside area be closed at an earlier time, if so what time?

- a. Outside seating area will be closed at 23:00 everyday, I apologize if this was not mentioned in the application form.

Based on the additional information, I would like to propose a few additional conditions In order to clarify and tighten the conditions already submitted in section 18.

- 1. The outside seating area will only be used for the purpose customers taking an 'eat in' table meal.**
- 2. The outside seating area will be not be used after 23:00 each day.**
- 3. The outside seating area will display signage to the effect that the area is only for the use of 'eat In' customers.**
- 4. The outside seating area will be serviced as regularly as the internal seating**
- 5. Staff will monitor the outside area to ensure its use is restricted as per 1 to 4 above.**

Date of Response	Name	Organisation
03/06/2024	Lola Quinn	Cambridgeshire Fire & Rescue

I would like to make the following observations for the above premises licence application : -

- No mention of a Fire Risk Assessment. As of legislation changes in October 2023, all premises must now have a Fire Risk Assessment. Please ensure that the Fire Risk Assessment for the premises is suitable & sufficient and is up to date.
- There is no observation regarding fire safety legislation, namely, Regulatory Reform Fire Safety Order 2005.
- There is no observation under "public safety" about fire safety.

FIRE SAFETY ADVICE FOR YOUR PREMISES

1. Ensure your fire risk assessment is current and up-to-date.
2. Ensure your emergency evacuation procedures have been established, rehearsed and all staff members are trained.
3. Ensure all your existing fire safety systems (fire alarm, emergency lighting, fire extinguishers, etc.) have been checked/tested by management.
4. Ensure your fire safety systems have also been serviced by competent persons to ensure they are all in good working order.
5. Ensure the extraction systems (including canopy, extract plenum, filters, extract fan, etc.) is regularly inspected and cleaned by both management and professional contractors, in order to minimise the risk of fire.
6. Any gas appliances should be serviced by a competent person in accordance with the current regulations of the Gas Council.
7. All fixed electrical installations should be regularly tested and maintained by a competent electrical engineer, in order to reduce the risk of fire.

8. Portable electrical appliances should be tested and checked by a competent person, in order to reduce the risk of fire.

Cambridgeshire Fire & Rescue Service may inspect the fire safety precautions in the above premises under the Regulatory Reform (Fire Safety) Order 2005 in the near future, as part of its risk-based inspection programme.

No further comments with regards to this application.