

30 Union Street, Ryde, Isle of Wight

Re TENS Notice Applications IW18/11/31092 & IW18/11/31142

IW18/11/31092 - Operating hours

15/12 - 12:00 – 23:59

IW18/11/31142 - Operating hours

18/12 – 12:00 – 23:59

19/12 – 12:00 – 23:59

20/12 – 12:00 – 23:59

21/12 – 12:00 – 23:59

22/12 – 12:00 – 23:59

23/12 – 12:00 – 23:59

We feel it important to include this additional information to support our Applications, to reassure all agencies involved within the decision making process that all issues previously raised have been addressed in full.

Accordingly, following extensive conversations and consultation with those involved we can now confirm that all the changes required to satisfy EHO and the Police have been fully completed

FIRE

We have completed the fire changes recommended by TERRY HOPKINS who visited the site today and has confirmed he is happy with the work.

We have had an independent fire survey signed off by MARK ELLIOT; certificate attached,

MARK ELLIOT has also drawn up a fire risk assessment for the venue; certificate attached

The main fire alarm system is also linked to the main building fire system.

MARK ELLIOT has also drawn up a full H&S risk assessment for the venue; certificate attached

MARK ELLIOT has also completed a full fire training exercise with the staff; certificate attached.

POLICE

After extensive conversations with PC Paul Bradley who has been extremely helpful identifying possible situations that may arise, the applicants are prepared to offer the following undertakings to provide additional comfort in respect of these applications.

- No drinks allowed outside
- A limit of 6 smokers allowed outside at any at one time
- CCTV has been installed
- H&S risk assessment supplied
- Security – PC Security Ltd on Friday and Saturday evening 9pm – 12.30am
- Dispersal policy for getting patrons home safely
- Taxi service available on exit.

Fire Risk Assessment of: **The Otto Club, Private Members Club**

Address: **30 Union St Ryde Isle of Wight PO33 2DT**

Proprietors: **Ryan Burr, Joseph Kohn, Jack Blumenthal, Adam Towner**

Landlord: **George Cullen**

Description of Property: **Ground floor restaurant and bar with separate living accommodation above**

Assessment Completed by: **Mark Elliott – Wight Safety Consultancy**

Date: **21st November 2018**

Introduction

On Wednesday 21st November 2018 I visited the premises of Otto Private dining club at 30 Union St Ryde Isle of Wight. The club is currently at time of assessment in the final stages of refurbishment prior to opening to the public as a private members club.

The club is situated on Union St Ryde which is in the centre of Ryde and has a large number of shops, restaurants, bars and other commercial buildings throughout its length, at street level and a number of first /second floor flats above premises.

The persons responsible for Fire safety are identified as the proprietors and partners of the business.

The premises is in a terrace of buildings and is at ground floor with living accommodation above, It is of traditional brick construction with one entrance /exit to the restaurant.

The building was originally built approx. 1800's and has a restaurant area for approx. 60 people seated and standing at the bar, kitchen and unisex toilet.

There will be approx. 8 permanent employees which may increase during busy times, staff have, at the time of assessment, not been employed.

The local Fire station is Ryde Station at Nicholson Road on the outskirts of Ryde, this is a whole time fire station and approx. 2 miles from the premises with approx. arrival time of approx 10 minutes at normal speeds.

Summary of significant hazards

Waste Management

Waste is removed from the premises as required and stored in a secure communal waste store away from the restaurant

Smoking and Naked Flame Controls

There is a no smoking ban within the building, smoking can be carried out on the pavement outside the restaurant, as all other restaurants and bars in Union St.

Only electric /battery style table lighting will be used, and there is no open fire at the premises.

Control over electrical systems and appliances

Electrical system was last inspected 2/2/2016,
Recommendation – Electrical system to be periodically tested by competent NICEIC approved contractor. **COMPLETED 29/11/2018**

Recommendation – Electrical cooking appliances be tested for safety. **COMPLETED 29/11/2018**

Flammable Liquids

No flammable liquids were identified at the time of the assessment.

Recommendation – If flammable liquids are to be used on site, these should be stored in locked cabinets and quantities kept at a minimum.

Cooking and Kitchen Facilities

All cooking appliances are Electrical, as there is no mains gas in the building.

Recommendation as above – test for electrical safety **COMPLETED 29/11/2018**

The cooking range has an electrical /mechanical filter system, (although very little deep fat frying will be undertaken at the kitchen)

At time of assessment the extractor flue was inspected by assessor and clear of debris and oil residue

The extract flue is through the flat roof and not through flat as per photo.

Recommendation - extract flue to be cleaned by competent contractor with provision of certificate within 9 months

Arson Prevention

There have been no known incidents of arson in the local area, in recent times, however it is possible throughout the whole of Union St.

No combustible waste will be left outside of the restaurant, and at evening until closure the club will have security at the front door.

Means of escape

The only access /egress to the premises is an inward opening double front door 1450mm wide, the entrance is free from any trip hazards and has a door mat to wipe people's feet when entering the building at times of inclement weather to prevent slip hazards at the entrance.

Due to their being only one exit door this will limit the amount of people to 60 max as per Gov guidelines

Control over fire spread

At time of assessment the kitchen is open to the main restaurant, including a serving hatch in the wall.

It is advised the hatch /opening will be closed using fire resistant materials, and the entrance to the kitchen will have a minimum FD30 door in place before the restaurant opens - COMPLETED 29/11/2018

Walls are plaster and painted with emulsion and wooden cladding at the bottom. The fire resistance of the walls and ceiling cannot be confirmed at time of assessment

Recommendation – Competent specialist /contractor to advise client of the fire resistance of the structure COMPLETED 29/11/2018

Photos provided of fire resistance in flooring and fire breaks to occupied flats

At time of assessment no holes in partitions or ceilings were identified

Fire Detection

Automatic fire detection is in the kitchen and main restaurant, this is linked to flats above and their communal areas. Not tested at time of assessment, although tested weekly and serviced by Island fire alarms.

Fire log book to be maintained by management

Emergency Lighting

Recommendation – Current emergency lighting is inappropriate this should be relocated at the wall as discussed with Proprietors, and additional downward emergency light be positioned above front door. **COMPLETED 29/11/2018 See photo**

At time of revisit 29th Nov 2018 above recommendation has been completed

Signage

Recommendation - Additional directional signage to be positioned on the wall to give visitors direction of escape route in the event of a fire. **COMPLETED 29/11/2018**

Evacuation Plan

The evacuation plan will be on the raising the alarm for all staff to direct guests out of the building, assisting with any disabled guests requiring special assistance, and assemble outside of the restaurant in a safe place, and not to return inside until advised by a competent person i.e fire officer if in attendance.

A member of staff will sweep the restaurant in the event of evacuation to ensure all members and staff are accounted for.

At the time of the assessment staff had not been recruited

Recommendation – Any staff with disabilities to be considered with a separate PEEP's (Personal Emergency Evacuation Plan)

COMPLETED 29/11/2018 Staff now recruited no staff requiring assistance with evacuation identified at time of revisit

Staff Training

Recommendation – Staff to receive fire awareness, fire extinguisher training and evacuation procedures training prior to opening **COMPLETED 29/11/2018**

Staff training completed 28/11/2018 Certificates provided

Record keeping

Recommendation – A fire log of fire safety procedures, i.e. Fire alarm, Emergency Lighting Testing and staff training records be established prior to opening and maintained accordingly. **COMPLETED 29/11/2018**

People at risk should a fire occur

Members of the club, staff, other contractors and visitors.

Staff to be fully aware of the evacuation procedures and assist any member or other person requiring assistance in an evacuation.

As above staff with any disabilities need to be covered by a PEEP.

Measures provided to prevent a fire starting, spreading, and to effectively evacuate all people on the premises

Prevent Measures

The waste bins are removed to a secure location away from the premises.

There is a no smoking ban within the building.

No naked flames

The electrical system is protected with Miniature circuit breakers (MCB), and residual current device (RCD) Circuit breakers.

Protective measure

One emergency exit, front door, this restricts the capacity of the club to 60 max at any one time

Automatic fire alarm system serviced by competent contractor

Fire door to be added to separate the kitchen from main restaurant

There are a number of fire extinguishers, CO2 water and foam, and fire blanket in kitchen and CO2 Water and Foam in restaurant

Staff to receive training in the use of Fire Extinguishers prior to opening

Emergency lighting is provided.

Safety signage is positioned on wall.

Most of the walls are painted with a simple emulsion and so should not increase the rate of fire spread.

Measures to allow effective evacuation

Initial training is to be provided to new staff members during induction.

The staff will be familiar with the building and its layout.

It is considered a safe evacuation for 60 members will be undertaken in the event of a fire and alarm activation

Recommended actions to be implemented by management

1 Electrical system

Electrical system to be periodically tested by competent NICEIC approved contractor.
Electrical cooking appliances be tested for safety. **COMPLETED 29/11/2018**

2 Flammable Liquids

If flammable liquids are to be used on site, these should be stored in locked cabinets and quantities kept at a minimum. **As required 29/11/2018**

3 Cooking and Kitchen Facilities

As above – test for electrical safety
Extractor to be cleaned and certified by competent contractor prior to usage
COMPLETED 29/11/2018

4 Control over fire spread

The hatch /opening in kitchen to be closed using fire resistant materials, COMPLETED 29/11/2018 See Photo

The entrance to the kitchen will have a minimum FD30 door in place before the restaurant opens COMPLETED 29/11/2018 See Photo

Competent specialist /contractor to advise client of the fire resistance of the internal structure including ceiling COMPLETED 29/11/2018 See Photo

5 Emergency Lighting

Current emergency lighting is inappropriate this should be relocated at the wall as discussed with Proprietors, and additional downward emergency light be positioned above front door. **COMPLETED 29/11/2018 See Photo**

6 Signage

Recommendation - Additional directional signage to be positioned on the wall to give visitors direction of escape route in the event of a fire. **COMPLETED 29/11/2018**

7 Evacuation Plan

No staff with disabilities at time of assessment to be considered with a separate PEEP's (Personal Emergency Evacuation Plan)

8 Staff Training

Staff to receive fire awareness, fire extinguisher training and evacuation procedures training prior to opening **COMPLETED 29/11/2018**

11 Record keeping

Recommendation – A fire log book be established prior to opening and maintained accordingly. Fire log book established **COMPLETED 29/11/2018**

Recommend timescales to implement the aforementioned actions

It is advised these recommendation be undertaken prior to the restaurant opening and be reviewed regularly to ensure the fire safety of the staff, members and other visitors.

Conclusion and Review issues

These recommendations can be made in a short space of time with little additional expenditure by the proprietors before opening enabling the managing of fire safety of the building itself better.

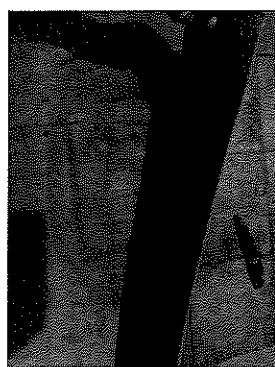
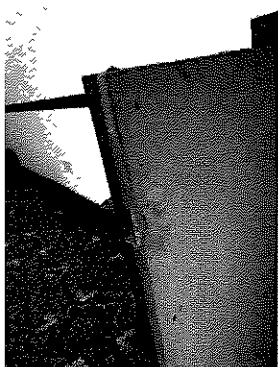
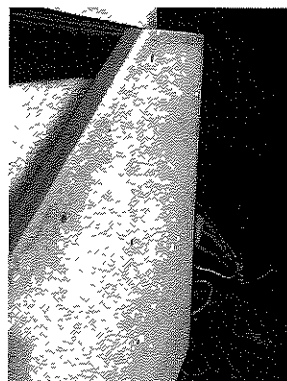
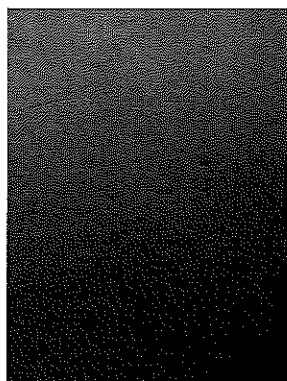
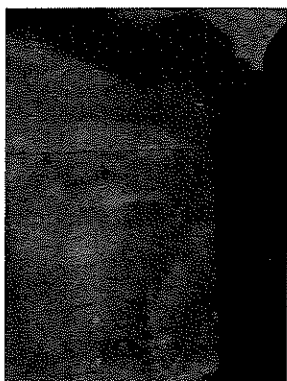
It is advised the Fire Risk assessment be reviewed prior to opening and again in 12 months to check that all of the actions have been implemented and ongoing management functions are in place and operational.

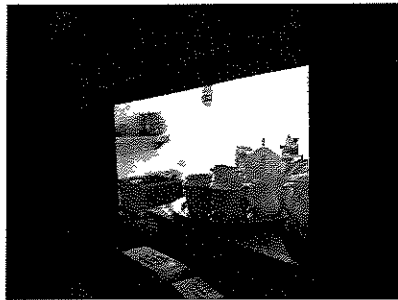
It is also important that all of these action points are carried out. Should the local enforcing authority audit the premises as they are permitted to do, any issued enforcement orders may impact upon the operation of the business.

Overall Assessment of the Property currently is Low Risk

Following implementation of recommendations – Low risk

Supporting Photos





The Otto Clud Risk Assessment

Risk Assessment ~ Bar /Resturant

Name of Assessor: Mark Elliott CMIOSH	Signature:
Name of Business Partner: Ryan Burr	Signature:
Assessment Date: 30 th November 2018	Assessment Review Date: 1 st September 2019
Exposure to hazard(s): [<input checked="" type="checkbox"/>] Employees [<input checked="" type="checkbox"/>] Visitors [<input checked="" type="checkbox"/>] Contractors [<input type="checkbox"/>] Special Consideration Groups [<input checked="" type="checkbox"/>]	

Hazard	Consequences of Hazard	Description of Existing Workplace Precautions	Likelihood A	Severity B	Risk A x B	Recommended Additional Workplace Precautions
Entry and Egress from premises	Slips, trips and falls	Entrance to the bar by the public/staff are suitably maintained and not a trip hazard	1	2	2	
Manual Handling	WRULD Lower body injuries	Employees Trained in manual handling techniques. Use of mechanical aids when required	1	2	2	
General cleaning chemicals	Dependent upon chemicals in use Toxic fumes due to chemical reaction Burns, skin irritation, dermatitis	Staff trained in the use of chemicals and associated hazards COSHH Assessments	1	1	1	

Hazard	Consequences of Hazard	Description of Existing Workplace Precautions	Likelihood A	Severity B	Risk A x B	Recommended Additional Workplace Precautions
Floor coverings	Slips, trips and falls	Daily inspections of floor coverings, while cleaning. All spillages in kitchen or public area to be cleaned immediately with suitable cleaning methods and use of wet floor signs.	1	2	2	
Inadequate lighting	Slips, trips, falls and collisions Eye strain	Lighting Adequate, staff to report to management light bulb failure	1	1	1	
Inadequate ventilation	Fatigue Stress Ill health due to poor air quality	Natural ventilation and heating when necessary is provided	1	1	1	
Electricity (fixed installations)	Electric shock Fire Burns Death	Regular inspection of electricity supply, points	1	2	2	
Electricity (portable appliances)	Electric shock Fire Burns Death	Regular inspection of electrical appliances Daily user checks, management to be notified of any concerns	1	2	2	PAT Testing system in place
Fire	Person(s) trapped Smoke inhalation Burns Death	Fire risk assessment for premises undertaken, staff to be made aware of emergency procedures. Mechanical fire alarm fitted	1	3	3	
Violence and aggression	Injury to staff /members	All members are vetted prior to acceptance as a member, guests will be identified via schemes like Pub Watch and refused entry as required Staff trained in dealing with difficult members and guests. Glasses and empty bottles to be cleared as required				

Hazard	Consequences of Hazard	Description of Existing Workplace Precautions	Likelihood A	Severity B	Risk A x B	Recommended Additional Workplace Precautions
Violence and aggression	Injury to staff and members /guests	During night time and special functions licenced security staff will be contracted to maintain security. CCTV cameras to be set up prior to opening. Liaison with local police will be maintained by directors and police liaison officer	1	2	2	

Risk Summary	Risk rating with <u>existing</u> Workplace Precautions and Risk Control Systems	LOW	Risk rating with <u>additional</u> Workplace Precautions and Risk Control Systems	LOW
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Health and Safety work, repairs or equipment required