

Volume

3

LIQUOR ACT 2005

LIQUOR LICENSING
STANDARDS MANUAL 2005

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LIQUOR ACT 2005

LIQUOR LICENSING STANDARDS MANUAL 2005

Prepared under subsection 7(2) of the Act. It is a requirement that licensed premises and licensees comply with the standards in the Manual.

Note: The Manual is a statement of operating conditions in licensed premises and all licensees are required to have a good knowledge and understanding of the Liquor Act and the Regulations:

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Facilities to be provided in licensed premises

Bar benches

- must be smooth, durable and impervious to water, i.e. stainless steel or laminate. Avoid particle board in wet areas

Floors

- must be durable, easily cleaned, non-absorbent and non-slip

Dishwashing requirements

- must have a minimum of a single bowl sink and a glass washer
- all glasses shall be washed in a glass washer

Liquor Storage

Bar Area

- Liquor Cabinet/cold storage area shall be made lockable; or
- Fridge storage shall be located behind bar area and made lockable; or
- Whole bar area shall be made lockable
- Liquor shall be stored and served from behind the bar

Bulk Storage

- Shall be lockable

Glass

- Glass shall be stored behind the bar area in/on racks or other suitable matting to allow air circulation

Toilets

- Toilets must be accessible at all times that the licensed premises are operating. Toilets that are not on the premises but within a complex (under the same roof) **or on the same portion of land** must be accessible at all times when the licensed premises are operating.
- A minimum of two toilet facilities (male and female) are required
- Toilet facilities should have own hand basins and disposable paper towels
- Toilet facilities must not open directly into food handling area / preparation area / dining area and must be maintained in clean odorless and hygienic conditions

Signs

- A sign shall be placed at the entrance of bar area **“Persons under the age of 18 years will not be served alcohol”**

Responsible Serving of Liquor

Each manager / licensee / owner of all licensed businesses must behave responsibly in the service, supply and promotion of liquor.

- Management and staff to fully understand their liquor licence
- Management to assist in staff training
- Insisting on viewing evidence of age document and make every effort to stop minors from illegally drinking or being on licensed premises
- Encourage and reinforcing the “Responsible Serving of Alcohol’s” philosophy
- Do not engage in any irresponsible serving practices or promotions that lead to rapid consumption:
 - eg lay backs, shooters or similar promotions that encourage rapid or excessive consumption
 - All inclusive admission charges with the availability of large volumes of alcohol
- Only undertake responsible media advertising
- Encourage all licensees to pursue Responsible Serving of Alcohol accreditation of their staff to raise professional standards
- Promptly solve noise and amenity problems in and around licensed premises
- Ensuring crowd controllers are performing their duties in a professional manner. Ensuing staff are able to identify problems and intervene at an appropriately early stage
- Maintaining an incident register
- Promoting safe transfer options

- Promoting the availability of food and non-alcoholic beverages
- Providing written policies and procedures for staff
- Ensuring emergency evacuation procedures are in place and practiced by staff

Standards

Building

To comply with Building Regulations (SAA Code – Albert)

Sale of Food Premises

In accordance with Chapter 3 of the Australia New Zealand Food Standards Code below or as otherwise specified by the Board

Standard 3.1.1	Interpretation and Application
Standard 3.2.2	Food safety Practices and General Requirements
Standard 3.2.3	Food Premises and Equipment

Noise Disturbance

Live entertainment and Noise Disturbance in licensed premises

The provision of live entertainment is restricted to the following times within the separately designated areas

Indoor: Lounge Bar/Dining Room/cocktail Bar/Restaurant/Clubs/Public Bar

Sunday to Thursday	12:00 to 23.00 hrs
Friday and Saturday	12:00 to 23.59 hrs

Outdoor: public area / Beer Garden

Sunday to Thursday	12:00 to 22.00 hrs
Friday	12:00 to 23:59 hrs
Saturday	12:00 to 23:59 hrs

- (a) Notwithstanding the foregoing provisions, the licensee in any event shall not permit or suffer the emanation of noise from the licensed premises of such nature or at such levels as to cause unreasonable disturbance to the ordinary comfort or lawful occupiers of any residential premises. Without in any way limiting the generality of such restriction, the licensee shall take all reasonable steps to mitigate the noise of performers or audiences leaving the licensed premises

- (b) The Board on its own initiative may review noise issues pertaining to the licensed premises, and notwithstanding the compliance by the licensee with the foregoing requirements, the licensee shall implement such sound attenuation and noise mitigation measures as the Board in its discretion may notify the licensee in writing at any time as having become in the Board's view a reasonable requirement in circumstances then prevailing

Note: Licensees are reminded that irrespective of any action that may be taken by the Board, directions and orders may be given under the Summary Offences Act 2005 to stop or abate noise. Penalties of up to \$2000 may be imposed for breach