

Application for renewal of on licence

Checklist

Please contact the Licensing Inspector to arrange a pre-lodgment check of your application. Your application will not be accepted without an appointment with the inspector.

The following must be included with your application

- The completed, signed, and dated application form.
- Completed answers to the three questions: object of the Act; design and layout; amenity and good order.
- Scale plans showing: designation (if any), principal entrances, and area where alcohol will be displayed and promoted.
- Public notice – Form 7 is to be completed and attached for checking prior to you placing it in a local newspaper and displaying it on the premises in a conspicuous place.
- I understand that I must publicly advertise within 20 working days after filing the application.
- A completed CPTED (Crime Prevention Through Environmental Design) site assessment.
- This checklist.
- The prescribed fee. *(The application fee is determined by the premises' risk category. Information on licence application fees is available on the Council's website. Non-refundable once processed.)*

Application for renewal of on licence

Information Sheet

The renewal of the licence is subject to the provisions of the Sale and Supply of Alcohol Act 2012 (the Act) and conditions of the District Licensing Committee (DLC).

Application Process

Indicative timeframe to process a renewal application is 6-8 weeks.

You can facilitate your application by providing complete and accurate information.

The District Licensing Committee forwards copies of your application to various reporting agencies before making its licensing decision. If there has been an objection to your application, it will be heard by the District Licensing Committee. Objections will trigger a hearing on your application.

You must apply for a renewal at least 20 working days before the licence expires.

Application Requirements

You will need to provide:

- Building evacuation scheme – <https://onlineservices.fire.org.nz>
- Public notice – you must place a notice in the Bush Telegraph within 20 working days after you submit your application. The notice must be published twice* (not more than ten days and not less than five days apart). You must also display a visible notice on the site of the proposed premises within 10 working days after submitting the application.
- Manager's certificate – at all times when alcohol is being sold or supplied to the public, a manager must be on duty and responsible for compliance with the Act and the conditions of the licence. The manager must hold a current manager's certificate.

* Unless advised otherwise by the Inspector.

Application for renewal of on licence

Sale and Supply of Alcohol Act 2012

The Object of the Act

All applications must be considered in light of the object of the new Act (section 4):

- The sale, supply, and consumption of alcohol should be undertaken safely and responsibly; and
- The harm caused by the excessive or inappropriate consumption of alcohol should be minimised.

Harm includes crime damage, death disease, disorderly behaviour, illness or injury, directly or indirectly caused or directly or indirectly contributed to by the excessive or inappropriate consumption of alcohol. It also includes harm to society generally or the community directly or indirectly contributed to by the excessive or inappropriate consumption of alcohol.

Design and Layout

Design and layout can help reduce alcohol-related harm occurring within licensed premises. For example, bar layout, seating, sound, lighting, access and a host of other design elements can be used to improve security, reduce tension and improve the atmosphere in licensed areas.

Guidelines and examples on the types of concepts that design and layout could include are contained in Crime Prevention Through Environmental Design (CPTED). Guidelines on CPTED can be obtained through the Health Promotion Agency at <http://www.alcohol.org.nz/resources-research/alcohol-resources/resource-publications>, or from the licensing inspector.

Amenity and Good Order

- What appropriate systems, staff, and training is in place or will be put in place to ensure compliance with the law.
- Current and possible future noise levels (if relevant, what they intend to do to mitigate them).
- Current and possible future levels of nuisance and vandalism (if relevant, what they intend to do to mitigate them).
- The number of other licensed premises in the area. Will the granting of this licence increase negative effects in the area?
- The purposes for which land near the premises is being used for, and will that change if the licence is issued?

Application for renewal of on licence

Sale and Supply of Alcohol Act 2012

Please explain how you are going to comply with the following requirements of the new Act.

Question 1

The renewal of this application will contribute to the **Object of the Act** by:

Question 2

Describe how the **design and layout** of your premises will help to achieve the Object of the Act:

Question 3

The renewal of this application will not decrease the **amenity and good order** of the area by more than a minor extent because we:

Application for renewal of on licence



Section 100, Sale and Supply of Alcohol Act 2012

Please read this first

This form will be scanned by electronic equipment. It is important that you:

- use a blue or black pen to mark your answers; and
- print clearly.

To The Secretary
 District Licensing Committee
 PO Box 115
 Dannevirke 4942

Application for on licence is made in accordance with the details set out below.

Endorsements

BYO Catering

Variation of conditions of licence

Are any changes sought to the present conditions of the licence? Yes No

If YES, what changes are sought?

Details of applicant *(Please print in CAPITALS)*

--

Full legal name or names to be on licence

--

Postal address *(for service of documents)*

--

Contact person

<input type="text" value="0"/> - <input type="text"/>	<input type="text" value="0"/> - <input type="text"/>	<input type="text" value="0"/> - <input type="text"/>
---	---	---

Home phone number

Work phone number

Mobile phone number

--

Email

Office use only

Date received / / Record number NAR •

Receipt number DLC decision number Parcel

Amount paid \$

.....

[]

Full legal name (including any middle names, aliases and/or maiden name that you may be known by)

[]

Postal address

[]

Gender: Male Female

Occupation

[] / [] / []

[]

Date of birth

Place of birth

[]

Day contact

0 - []

Phone number

[]

Email

Shareholder(s) details (Please print in CAPITALS)

Full details of each person who holds 20% or more of the shares, or of any particular class of shares, issued by the company.

[]

Full legal name (including any middle names, aliases and/or maiden name that you may be known by)

[]

Postal address

[] / [] / []

[]

Date of birth

Place of birth

Face value of shares []

Gender: Male Female

.....

[]

Full legal name (including any middle names, aliases and/or maiden name that you may be known by)

[]

Postal address

[] / [] / []

[]

Date of birth

Place of birth

Face value of shares []

Gender: Male Female

Details of body corporate (Please print in CAPITALS)

[]

Authority under which incorporated



Details of applicant if not a natural person (Please print in CAPITALS)

Gender: Male Female

Full legal name (including any middle names, aliases and/or maiden name that you may be known by)

Postal address

Occupation

 / /

Date of birth

Place of birth

 0 -

Day contact

Phone number

Email

Business details (describe principal business, any other businesses)

Criminal convictions (state all criminal convictions other than convictions for offences against provisions of the Land Transport Act 1998 not contained in Part 6, and offences to which the Criminal Records (Clean Slate) Act 2004 applies)

Nature of offence	Date of conviction	Penalty suffered
<input type="text"/>	<input type="text"/> / <input type="text"/> / <input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/> / <input type="text"/> / <input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/> / <input type="text"/> / <input type="text"/>	<input type="text"/>

Details of premises (Please print in CAPITALS)

Trading name for the premises

Physical address of premises

Type of licence: Tavern Hotel BYO Entertainment Function centre Nightclub

Theatre Catering Restaurant

Other

Tenure: (owned by applicant or to be held as leasehold, or under tenancy agreement or licence)

Owned by applicant Leasee Tenancy agreement Licence

Name of owner

Postal address



Details of premises (Please print in CAPITALS)

Any name, trading name, or name of building

Physical address of premises

 0 4 1 / O N / / 2 0

Current licence number

 / / 2 0

Expiry date

Details of manager(s) (Please print in CAPITALS)

Full legal name of manager (including any middle names, aliases and/or maiden name that you may be known by)

 / / /

Manager's certificate number

 / / 2 0

Certificate expiry date

Drivers licence number

Passport number

Full legal name of manager (including any middle names, aliases and/or maiden name that you may be known by)

 / / /

Manager's certificate number

 / / 2 0

Certificate expiry date

Drivers licence number

Passport number

Full legal name of manager (including any middle names, aliases and/or maiden name that you may be known by)

 / / /

Manager's certificate number

 / / 2 0

Certificate expiry date

Drivers licence number

Passport number

Full legal name of manager (including any middle names, aliases and/or maiden name that you may be known by)

 / / /

Manager's certificate number

 / / 2 0

Certificate expiry date

Drivers licence number

Passport number



Conditions

Food intended to be available for purchase *(describe type and range)*

Non-alcoholic beverages intended to be available for purchase *(describe type and range)*

Low-alcohol beverages intended to be available for purchase *(describe type and range)*

To what extent, and where, drinking water is intended to be freely available to patrons *(describe)*

If no access to mains water supply, potability of water intended to be available *(describe)*

Steps intended to be taken to provide help with and information about transport options from the premises *(describe type and range)*

Steps proposed to be taken to prevent the sale and supply of alcohol to prohibited people *(describe)*

Any other steps the applicant proposes to promote the responsible consumption of alcohol *(describe)*

Other systems (including training systems) and staff in place (or to be in place) for compliance with the Act? *(describe)*

Signature

Dated at this day of 2 0

Print name

Signature of applicant

Please note

1. This form must be accompanied by the prescribed fee.
2. Within 20 working days after filing this application with the District Licensing Committee, the applicant must give public notice of it in Form 7. The notice must be given in compliance with Regulation 36, 37, or 38 of the Sale and Supply of Alcohol Regulations 2013 (whichever applies to this application).
3. Except in the case of a conveyance, within 10 working days after filing this application with the District Licensing Committee, the applicant must ensure that notice of this application, in Form 7, is attached in a conspicuous place on or adjacent to the site to which this application relates (unless the Secretary of the District Licensing Committee agrees that it is impracticable or unreasonable to do so).

Privacy Statement

Personal information contained in your application and any supporting information will be held by Tararua District Council. It will be provided to the: District Licensing Committee, Police, Medical Officer of Health, New Zealand Fire Service, and Licensing inspectorate, and may be provided to the licensing authority, as part of the licensing process. Personal information and supporting information may be included in the District Licensing Committee's decision, which will be publicly available. Any member of the public may request an extract from records and registers held by the Council. These requests are subject to the Local Government Official Information and Meetings Act 1987.

FORM 7

Public notice

Renewal of on licence (and/or variation of conditions of on licence)

Section 101, Sale and Supply of Alcohol Act 2012

Full name on the licence (e.g. company name, partnership, natural person)

Postal address

has made application to the District Licensing Committee at Dannevirke for the

renewal variation of conditions

of an on licence in respect of the premises situated at

Physical address of premises

known as

Trading name of premises

The general nature of the business to be conducted under the licence is

Type of business (e.g. hotel, tavern, restaurant, entertainment/nightclub)

The days on which and the hours during which alcohol is intended to be sold under the licence are

Specify days and hours (e.g. Monday to Sunday, 8:00am to 2:00am the following day)

The applicant seeks to vary the following condition(s)

The application may be inspected during ordinary office hours at the office of the Tararua District Licensing Committee at the Dannevirke Service Centre, 26 Gordon Street, Dannevirke.

Any person who is entitled to object and who wishes to object to the issue of the licence may, not later than 15 working days after

(delete one) the date of the publication of the first notice / the date of the publication of this notice

file a notice in writing of the objection with the Secretary of the District Licensing Committee at Tararua District Council, PO Box 115, Dannevirke 4942.

No objection to the renewal of a licence may be made in relation to a matter other than a matter specified in Section 131 of the Sale and Supply of Alcohol Act 2012.

(In case of publication in newspaper/s) This is the first / second / only publication of this notice.

(In case of second publication in newspaper/s) This notice was first published on (date) / / 2 0

Publish notice: Once Twice

CPTED checklist for on-licensed premises

Bar area

Bar staff have good visibility of entire premises	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A
Area behind the bar is raised to improve visibility	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A
Bar area is open with no obstructions affecting monitoring of premises	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A
Cash registers are front facing	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A
If cash registers are not front facing, mirrors are installed for monitoring customers	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A
Safe is out of public view	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A

Internal layout

Premises is laid out so staff can monitor all patrons at all times	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A
There are no obstructions within the bar causing blind spots	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A
Where there may be blind spots, mirrors or CCTV are installed	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A
Bar is easily approached by customers	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A
Customers can easily move around the premises	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A
Sufficient seating is provided	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A
Customers cannot climb on structures or fittings	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A

Crowding

The premises are not over crowded	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A
The maximum number of patrons for the premises is displayed and complied with	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A

Lighting

Internal lighting inside the premises is suitable	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A
Lighting allows customers to be seen as they enter the premises	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A
Lighting allows staff to check IDs etc	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A
Lighting outside the premises is suitable	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A
Lighting outside the premises discourages loitering	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A
Car parks and loading bays are well lit	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A
Street lighting is outside the premises and is working properly	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> N/A

Ventilation

- A ventilation system is installed Yes No N/A
- The premises are maintained at a suitable temperature Yes No N/A
-

Outdoor drinking areas

- Outdoor drinking areas are monitored by bar and/or security staff Yes No N/A
- Lighting allows staff to monitor patrons Yes No N/A
- Customers can move easily around the outdoor drinking areas Yes No N/A
- Outdoor drinking areas are well defined from surrounding external environment Yes No N/A
- Pavement creep is not evident Yes No N/A
- Outdoor drinking areas are not overcrowded Yes No N/A
- A street trading licence or equivalent is held and is current Yes No N/A
-

CCTV

- CCTV is installed Yes No N/A
- CCTV is positioned to monitor vulnerable areas Yes No N/A
- Customers are aware of the CCTV system Yes No N/A
- Staff understand its operation Yes No N/A
-

Entrances and exits

- Entrances and exits are visible from behind the bar area Yes No N/A
- CCTV is installed to monitor blind entrances and exits Yes No N/A
- Door staff monitor entrances and exits Yes No N/A
- Where queuing occurs outside the premises, there is sufficient space Yes No N/A
-

Toilets

- Toilet facility entrances are visible from the bar area Yes No N/A
- Toilets are inspected regularly Yes No N/A
-

Staff

- There are sufficient numbers of staff to ensure control of the premises Yes No N/A
- Staff are visible to customers upon entering the store Yes No N/A
- Staff monitor the premises for conflict and crime Yes No N/A
- Security staff are properly trained and certified Yes No N/A
-

To the License Applicant: **Please fill in and return this form with your licence application, it will speed up the process time.**

The following questions apply to your plans for the event you are planning and are in relation to compliance with the Sale and Supply of Alcohol Act 2012

1	What type of event you are requiring a special licence for?	
2	How many hours is the licence requested for? <ul style="list-style-type: none"> • 0-2 hours • 3-4 hours • 5-7 hours • 8 hours and over 	
3	What time of day will your event will finish <ul style="list-style-type: none"> • Before 3pm • Before 10pm • Later than 10pm - state time of finish _____ e.g. 3am 	
4	How many people are you anticipating will attend your event?	
5	How many bar staff/volunteers will be present to observe/serve those attending the event?	
6	Are staff/volunteers trained to cease serving liquor to a person before that person is allowed to become intoxicated? <i>yes/no</i> Refer to Intoxication Guidelines at www.alcohol.org.nz	
7	Will everybody who looks below 25 years of age be asked for valid ID before being served liquor (valid ID is: Passport, NZ Driver's Licence or 18+ photo ID card) <i>yes/no</i>	
8	What substantial food do you intend to have available at the event? If a catered event, please supply menu: <i>menu supplied yes/no</i> Or at least 3 different types of food: Pies <input type="checkbox"/> , Pizza <input type="checkbox"/> , Savouries <input type="checkbox"/> , Sandwiches <input type="checkbox"/> , BBQ <input type="checkbox"/> (please tick) Other <input type="checkbox"/> <i>If other please state varieties</i>	
9	What types of low alcohol (2.5%) and non alcoholic drinks do you have?	
10	What alcoholic drinks do you intend to serve at your events? Beer <input type="checkbox"/> , Wine <input type="checkbox"/> , Cider <input type="checkbox"/> , Spirits <input type="checkbox"/> , RTD's <input type="checkbox"/> (please tick) If yes for RTDs state alc %	
11	Will all internal areas be smoke free? <i>yes/no</i>	
12	Is Security required? <i>yes/no</i> Registered Security Co.....or volunteers(give details)	

I have read and understood the above questions and will implement the measures I have indicated above.

(Name/Trading name of event location) _____

Print your name: _____ Role _____

Print your staff/mgr designation: _____ Signed: _____ Date: _____

Daytime Ph: _____ Fax: _____ Mob: _____ email: _____

Please return this questionnaire with a list of foods and non-alcoholic drink options available at your event

If you have any questions or would like further Host Responsibility information, please contact a Compliance Officer:

MidCentral District Health Board region including:
Palmerston North, Manawatu, Tararua and Horowhenua **Contact:** Neil Adams, 06 350 9110

Whanganui District Health Board region including:
Whanganui, Southern Ruapehu, Rangitikei **Contact:.** Daniel Hirst 06 348 1771