

Licensing Sub-Committee

Agenda

Tuesday 14 March 2023 at 7.00 pm

Room 9, (1st Floor) - 3 Shortlands, Hammersmith, W6 8DA

MEMBERSHIP

Administration:	Opposition:
Councillor Mercy Umeh (Chair) Councillor Florian Chevoppe-Verdier	Councillor Dominic Stanton

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Public Notice

Speaking at Licensing meetings is restricted to those who have submitted a representation and registered to speak.

Date Issued: 06 March 2023

Licensing Sub-Committee Agenda

14 March 2023

<u>Item</u>		<u>Pages</u>
1.	APOLOGIES FOR ABSENCE	
2.	DECLARATIONS OF INTEREST	
	<p>If a Councillor has a disclosable pecuniary interest in a particular item, whether or not it is entered in the Authority's register of interests, or any other significant interest which they consider should be declared in the public interest, they should declare the existence and, unless it is a sensitive interest as defined in the Member Code of Conduct, the nature of the interest at the commencement of the consideration of that item or as soon as it becomes apparent.</p> <p>At meetings where members of the public are allowed to be in attendance and speak, any Councillor with a disclosable pecuniary interest or other significant interest may also make representations, give evidence or answer questions about the matter. The Councillor must then withdraw immediately from the meeting before the matter is discussed and any vote taken.</p> <p>Where Members of the public are not allowed to be in attendance and speak, then the Councillor with a disclosable pecuniary interest should withdraw from the meeting whilst the matter is under consideration. Councillors who have declared other significant interests should also withdraw from the meeting if they consider their continued participation in the matter would not be reasonable in the circumstances and may give rise to a perception of a conflict of interest.</p> <p>Councillors are not obliged to withdraw from the meeting where a dispensation to that effect has been obtained from the Standards Committee.</p>	
3.	MARI DELI, 1A EYOT GARDENS, LONDON, W6 9TN	3 - 204

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1. THE APPLICATION

On 19th August 2022, Ciro Guerra (“the applicant”) submitted an application to vary the premise licence in respect of the premises known as Mari Deli 1A Eyot Gardens London W6 9TN.

1.1 Current Hours of Operation

The premises currently benefit from a premises licence. The current premises licence permits the following:

Sale of Alcohol on and off the Premises

Monday to Sunday 10:00- 23:00

Exhibition of a film- indoors only

Monday to Sunday 07:00 - 23:00

The opening hours of the premises

Monday to Sunday 07:00 - 23:00

A copy of the current premises licence and plan can be seen on pages 11-22 of this report.

1.2 Application Requested

The applicant has applied to vary their premise licence to change the below conditions to state 22:00 rather than 21:30 as outlined below:

34. All tables and chairs shall be removed from the front outside area by 22:00 hours each day.

35. The outside area shall be separated from the public highway by a screen, rope barrier or other means of demarcation from the public highway which shall be removed by 22:00 hours each day.

37. Alcohol shall not be consumed in the outside area of the Premises after 22:00 each day

38. There shall be no open glass vessels taken into the outside area of the Premises after 22:00 hours.

All other activities and timings to remain the same as the current licence.

A copy of the application form can be seen on pages **23-34** of this report.

1.3 Applicants Operating Schedule

The applicant has not proposed any additional steps to promote the four licensing objectives if the application is granted.

2. BACKGROUND

The main access to the premise's unit is located on Eyot Gardens. A map showing the location of the premises can be seen on page **35** of this report, there are primarily residential premises within the area and there are no neighbouring licensed premises within 75 metres.

There are limited options for transport away from the area including buses which are at least an 11-minute walk away and taxis which run from on and around Eyot Gardens. Stamford Brook tube station is a 12-minute walk away. Ravenscourt Park tube station is a 13-minute walk away.

3. CONSULTATION

A public notice was displayed at the premises for 28 days. The application was advertised in a local circular and all statutory consultees were notified as required by the Regulations. The Council has served written notice of hearing upon the applicant and all those parties that have made representations in respect of the application.

3.1. Relevant Representations

The licensing section received one representation from Cllr Patrick Walsh objecting to the licence application. A copy of the representation can be seen on **page 36** of this report.

The licensing section received one representation from a local resident objecting to the licence application. A copy of the representation can be seen on **pages 37-98** of this report.

4. OTHER INFORMATION

4.1 Enforcement History

- On the 13 September 2022, an inspection sheet was left at the premises as a warning letter in response to licensing breaches observed during a full licensing inspection.
- On the 03 November 2022, licensing enforcement officer visited the premises. During this visit, the officer noted that the contraventions observed during the inspection on the 13 September 2022 had been rectified.
- On the 08 November 2022, a warning letter was issued following a breach of condition ascertained by the Noise and Nuisance team during their visit to a residential property on the 03 November 2022.

4.2 Event Notices ("TENs")

No TENs have been submitted in respect of this premises in the past twelve months.

4.3 Fire Authority Comments

The licensing section did not receive a representation from the Fire Authority, however on 06 October 2022, the licensing section received a copy of a Notification of Fire Safety Deficiencies letter placed on premises which can be seen on pages **99-119** of this report.

4.4 Further Documents Submitted

Prior to the first hearing scheduled, further documents were submitted to the licensing section by both the applicant and local resident objecting to the licence application. The documents received were as follows:

The applicant submitted further documents which included; a list of names in support of the extension of Mari Deli gazebo awning and extension of hours in the gazebo to 22:00, written submissions in support of the application, a photograph of an award, a menu and wine list, fire and safety documents and proof of direct debit for the Information Commissioners Office. These documents can be seen on **pages 120-197** of this report.

The representor and the representors representative submitted further support for their representation which included a letter to the Licensing Sub-Committee and written submissions by her solicitor which can be seen on **pages 198-204** of this report.

4.5 Adjournment Requests

The initial hearing was due to be held on the 11th January 2023, which was adjourned as requested by the applicant for the following reasons:

(i) The Applicant found out on 9 January that Ms Thompson, the local resident objecting the Application, was being represented by a solicitor and they had submitted new documents relating to the case. The Applicant requested some time to consider the new documents and if necessary, instruct a solicitor to challenge some of the points raised;

(ii) The Applicant needed to substantially update their statement which was out of date and had not received the final version from their previous solicitor. The Applicant stated they have new documents which would address the relevant matters;

(iii) The Applicant's representative Mr Aiello stated that he had been unwell with a contagious cough and chest pain which has hampered his ability to deal with this matter.

The Committee decided that it would be in the public interest to postpone the hearing, due the exceptional circumstances of the Applicant's representative Mr Aiello being unwell, as well as giving the Applicant sufficient time to review the papers and if necessary, instruct a solicitor. The hearing was rescheduled for the 14th March 2023.

On the 17th February 2023, a second adjournment request was received by the licensing section, due to the persons appointed to assist are not going to be able to participate, as they are out of London until 30 of March. The second adjournment request was rejected on the 24th February 2023.

The Committee decided that that it would not be in the public's interest to further adjourn this hearing for the second time as it was previously adjourned on 11 January 2023. It was the Committee's considered opinion that the Applicant has sufficient time to arrange for someone else to attend the hearing on 14 March 2023 and assist him with any administrative queries he may have. Alternatively, the Applicant can withdraw the Application and reapply with a view for a new hearing date to be allocated.

The formal adjournment decision letter rejecting the request was circulated to all interested parties on the 28th February 2023.

5. POLICY CONSIDERATIONS

5.1 Section 5 pages 12 and 13 of the Statement of Licensing Policy ("SLP") states that in order to ensure the promotion of the four Licensing Objectives the Licensing Authority will require applicants to detail in their operating schedule:

- the steps proposed to promote the licensing objective of the prevention of crime and disorder on, and in the vicinity of, the premises, having regard to their location, character, condition, the nature and extent of the proposed use and the persons likely to use the premises;
- the steps proposed to ensure the physical safety of people using the relevant premises or place;
- how they intend to prevent nuisance arising, prevent disturbance and protect amenity so far as is appropriate to ensure that the Licensing Objectives are met. Where there is a relevant representation regarding extended hours, the Licensing Authority will not permit an extension unless it is satisfied that the Licensing Objectives would be met;
- the measures and management controls in place to protect children from harm. Where appropriate a written childcare policy should be available and be incorporated in the induction of staff.

5.2 Policy 3 page 21 of the SLP in relation to licensing hours states that where there is a relevant representation, the Licensing Authority will consider each particular case on its merits having regard in particular to the following matters:

- a) Whether the licensed activities are likely to have an adverse impact especially on local residents and, if there is potential to have an adverse impact, what, if any, appropriate measures will be put in place to prevent it;
- b) Whether there will be a substantial increase in the cumulative adverse impact from these or similar activities, on an adjacent residential area;
- c) Whether there is a suitable level of public transport accessibility to and from the premises at the appropriate times;
- d) Whether the activity will be likely to lead to a harmful and unmanageable increase in car parking demand in surrounding residential streets suffering high levels of parking stress or on roads forming part of the Strategic London Road Network or the London Bus Priority Network leading to a negative impact on the Licensing Objectives relating to the prevention of crime, disorder, anti-social behaviour (ASB), nuisance and vehicle emissions;
- e) Whether there have been any representations made by Responsible Authorities, or other relevant agency or representative.

In determining representations to an application which incorporates an external area to the premises, the licensing committee might decide that the circumstances are such that a restriction on hours in that area is the only appropriate means to achieve the promotion of the Licensing Objectives.

If an 'hours' restriction is imposed, the Licensing Authority will normally require that customers should be allowed a minimum of thirty minutes to consume alcohol.

To act as a guide for new or existing operators we have set out the suggested closing times for licensed premises below:

Type of premises	Town centres	Mixed use areas	Residential areas
Restaurants and cafes	Fri – Sat 01:30 Mon - Thurs 01:00 Sun – 00:00	Fri – Sat 01:00 Mon - Thurs 00:00 Sun – 23:00	Fri – Sat 23:00 Sun – 22:00

5.3 Policy 11 page 29-30 of the SLP states that Licensing law is not the primary mechanism for the general control of nuisance and anti-social behaviour caused by people once they are away from the licensed premises and, therefore, beyond the direct control of the licensee. However, licensing is a key aspect of such control and licensing law is part of a holistic approach to the management of the night time economy.

As a matter of policy the council expects every holder of a licence, certificate or permission, to accept and be responsible for minimising the impact of their activities and anti-social behaviour by their patrons within the vicinity of their premises by taking appropriate measures and action consistent with that responsibility.

Licensees and certificate holders should take reasonable steps to prevent the occurrence of crime and disorder and public nuisance immediately outside their premises, for example on the pavement, in a beer garden or in a smoking area, to the extent that these matters are within their control.

Population densities in this borough are high, with many residential premises located above or in close proximity to licensed premises. This means that the public nuisance and crime and disorder objectives will be of paramount concern when evaluating Operating Schedules. Licensing Committees will place high regard on the control measures put in place by the applicant to ensure that our residents are protected from the potential detrimental effects of any licensed premises.

5.4 Annex 1 pages 35 and 36 of the SLP in relation to the prevention of crime and disorder states licence applicants will be expected to demonstrate the following in their operating schedules:

- a) Measures to control excessive consumption and intoxication.
- b) Consideration of any additional measures or restrictions that may be placed on alcohol sales to prevent binge drinking and promote 'sensible drinking'.
- g) Conditions will, so far as possible, reflect local crime prevention strategies, and the Licensing Authority will also have regard to the views of the local Crime and Disorder Reduction Partnership.

h) **Crime and disorder in the vicinity of the premises:** this may include the crime and disorder risks arising from persons queuing to enter the premises; persons exiting the premises and customers smoking eating or drinking in outdoor areas and on the highway outside the premises. This can also include crime arising from pickpockets and bag snatchers, particularly in open spaces or crowded areas where alcohol is being consumed.

l) **dealing with and reporting crime and disorder** - training for staff and door security aimed at reducing crime and disorder in the premises and its vicinity and dealing with and reporting incidents if they occur.

m) **door staff** - considering whether the premises employs a sufficient number of SIA registered door staff, whether Door Premises Supervisors check the legitimacy of the badges and whether SIA staff display their badges prominently. (Note: All door supervisors must be Security Industry Authority (SIA) registered).

n) **drugs and weapons** - ensuring compliance with relevant guidance regarding illegal drugs and weapons. Attention should be paid to search procedures, procedures for the safe storage and surrender of seized

o) **excessive drinking** - training for staff to recognise when customers are becoming drunk and adopting appropriate 'cut off' procedures for drunken customers, so as to reduce the likelihood of fights or aggressive behaviour.

p) **local schemes** – joining and attending local Pubwatch meetings and participating in the Behave or Be Banned Scheme (BOBB) and/or signing up and using the Council's Safety Net Radio scheme.

q) **prevention of theft** - using bag hooks and signage to warn customers of pickpockets and bag snatchers.

5.5 Annex 1 pages 37 to 38 of the SLP in relation to Public Safety states that the Licensing Authority will require the applicant to demonstrate the steps proposed to ensure the physical safety of people using the relevant premises or place. This does not cover the separate need for applicants to provide relevant public safety requirements dealt with by Environmental Health. This is expected to include:

c) The Licensing Authority will, where appropriate, attach conditions to a licence to ensure public safety, dealing with, but not limited to. the following:

i. Checks on equipment at specified intervals, e.g. gas safety checks; 38

ii. Standards to be maintained, e.g. temporary electrical installations to comply with British Standards;

iii. The number of people on the premises to ensure it is appropriate having regard to the activities taking place and reliable ways of counting the number;

iv. The steps taken to manage the risk from glass, the use of bottle bins, glass collectors and door supervisors to prevent glass being taken off the premises;

v. The use of door supervisors to manage the entrance and exit from the premises and to protect public safety as customers leave the premises;

vi. The provision of air conditioning and ventilation;

vii. Measures to protect against overcrowding; and

viii. Implement access/support needs for disabled people.

5.6 Annex 1 pages 38 to 40 of the SLP in relation to the prevention of public nuisance states that the Licensing Authority will particularly consider the following matters where they are material to the individual application:

ii. The proximity of residential accommodation;

- iii. The type of use proposed, including the likely numbers of customers, proposed hours of operation and the frequency of activity;
- iv. The steps taken or proposed to be taken by the applicant to prevent noise and vibration escaping from the premises, including music, noise from ventilation equipment, and human voices. Such measures may include the installation of soundproofing, air conditioning, acoustic lobbies and sound limitation devices;
- v. The steps taken or proposed to be taken by the applicant to prevent disturbance by customers arriving at or leaving the premises.
- vi. Limiting the number of people permitted to use a garden or other open-air areas, including those for the use of smoking, at any one time.
- vii. Restricting the use of a garden or other open-air areas, including those for the use of smoking, after a particular time e.g. 11:00pm (or such earlier time as may be considered appropriate)
- viii. The steps taken or proposed to be taken by the applicant to prevent queuing (either by pedestrian or vehicular traffic). If some queuing is inevitable then queues should be diverted away from neighbouring premises or be otherwise managed to prevent disturbance or obstruction;
- ix. The steps taken or proposed to be taken by the applicant to ensure staff leave the premises quietly;
- x. The arrangements made or proposed for parking by patrons, and the effect of parking by patrons on local residents;
- xi. The provision for public transport in the locality (including taxis and private hire vehicles) for patrons;
- xii. The level of likely disturbance from associated vehicular and pedestrian movement to and from the premises;
- xiii. The delivery and collection areas and delivery/collection times;
- xv. The arrangements for refuse disposal, storage and the prevention/tidying of litter (including fly posters and illegal placards);
- xviii. The generation of odour, e.g. from the preparation of food;
- xix. Any other relevant activity likely to give rise to nuisance;
- xx. Any representations made by the Police, or other relevant agency or representative;

The following provides a non-exhaustive list of risks associated with the public nuisance objective that applicants may want to consider when preparing their Operating Schedule:

- n) **External Areas** – External areas such as gardens can be the source of noise disturbance to surrounding premises. Consider limiting the use of the garden to a reasonable time and number of people.
- r) **Waste** – consider how and where waste will be stored/disposed of at the end of trading hours, particularly if trading until late at night. This is important because the disposal of glass and/or cans to outside bin areas can be very noisy and give rise to complaints, so it may be necessary to store such items and other non-degradable refuse inside the premises until the next trading day. Consideration should also be given to the time of deliveries to minimize disruption to local residents

6. DETERMINATION

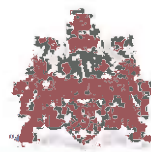
6.1 In determining this application, the Committee must have regard to the representations and take such of the following steps as it considers necessary for the promotion of the licensing objectives. The steps are:

- (a) Grant the application in full
- (b) Grant the application in part – modifying the proposed hours, activities or conditions.
- (c) Reject the application

It is the Council's duty under the Licensing Act 2003 ("The Act") to determine applications with a view to promoting the four licensing objectives; Prevention of Crime and Disorder, Public Safety, Prevention of Public Nuisance and the Protection of Children from Harm.

In reaching a decision the Council shall consider the details of any relevant representations received; the applicant's Operating Schedule; the Council's adopted Statement of Licensing Policy and the guidance issued by the Secretary of State under section 182 of the Act.

If the Committee is minded to grant the application conditions may be attached to the licence to alleviate the concerns raised through the representations.



Licensing Act 2003 Premises Licence Schedule 12 Part A, Regulation 33, 34

Premises Licence Number: 2017/00402/LAPR

Part 1 – Premises details

**Mari Deli
1A Eyot Gardens**

Post town: **London**

Post code: **W6 9TN**

Telephone: **020 7041 9251**

Where the licence is time limited the dates:

Not Applicable

Licensable activities authorised by the licence:

**Exhibition of a Film -Indoors Only
Sale of Alcohol On and Off the Premises**

The licence authorises the carrying out of the following licensable activities on the days and at the times specified below:

**Exhibition of a Film -Indoors Only
Monday to Sunday 07:00 -23:00**

**Sale of Alcohol On and Off the Premises
Monday to Sunday 10:00 -23:00**

The opening hours of the premises:

Monday to Sunday 07:00 -23:00

Where the licence authorises supplies of alcohol whether these are on and / or off supplies:

Both on and off the premises

Part 2

Name, (registered) address, telephone number and email (where relevant) of holder of premises licence:

Mr Ciro Guerra
1A Eyot Gardens
London
W6 9TN

Email:info@maridelicatessen.com

Registered number of holder, for example company number, charity number (where applicable):

Not Applicable

Name, address and telephone number of designated premises supervisor where the premises licence authorises the supply of alcohol:

Mr Mariano Aiello
34 Anselm Road
London
SW6 1LJ

Licensing Authority: **London Borough Of Hammersmith & Fulham**
Personal Licence Number: **2006/00185/LAPER**

Annex 1 – Mandatory Conditions

1. Mandatory Condition

- (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).

2. Mandatory Condition

The responsible person shall ensure that free potable water is provided on request to customers where it is reasonably available.

3. Mandatory Condition

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.

4. Mandatory Condition

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.

5. Mandatory Condition

1. 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.

2. For the purposes of the condition set out in paragraph 1—

(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.

3. Where the permitted price given by Paragraph (b) of paragraph 2 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.

4.(1) Sub-paragraph (2) applies where the permitted price given by Paragraph (b) of paragraph 2 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.

6. Mandatory Condition

(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.

7. Mandatory Condition

Admission of children must be restricted in accordance with any recommendation made by the film classification body specified in the licence, or,

where the licensing authority has notified the holder of the licence that it considers a classification is necessary then,

admission of children must be restricted in accordance with any recommendation made by that licensing authority.

In this section -

"children" means persons under the age of 18; and

"film classification body" means the person or persons designated as the authority under section 4 of the Video Recordings Act 1984 (c.39) (authority to determine suitability of video works for classification).

Annex 2 – Conditions consistent with the operating Schedule

Annex 3 – Conditions attached after a hearing by the licensing authority

8. At least one member of staff on duty whilst this licence is being used shall be trained in the requirements of the Licensing Act 2003 in terms of the licensing objectives, offences committed under

- the Act and the conditions of the Premises Licence. Written record of this training shall be retained and made available to Police and authorised officers of the Licensing Authority on request.
9. All staff responsible for selling alcohol shall receive regular training in the Licensing Act 2003 in terms of the licensing objectives, offences committed under the Act and conditions of the Premises Licence. Written records of this training shall be retained and made available to Police and authorised officers of the Licensing Authority on request.
10. All staff shall be trained in how to identify drunk or drug impaired customers. This training shall be repeated on an annual basis and written records of the training kept and made available to Police and authorised officers of the Licensing Authority on request.
11. All members of staff shall have training in age restricted sales including regular refresher training. Written records of this training shall be kept on the premise and made available to the Police and authorised officers of the Licensing Authority on request.
12. The incident record shall be kept on the premises and be available for inspection by the Police or an authorised officer of the Licensing Authority at all times the premises is open.
13. A record of complaints shall be maintained on the premises to record details of any complaints received. The information to be recorded shall include the date and time of complaint and subsequent remedial action undertaken and (where disclosed) the complainant's name and location.
14. The record of complaints shall be kept for 12 months from the date of the last record made and shall be available for inspection on demand by the Police or an authorised officer of the Licensing Authority at all times the premises are open.
15. A telephone number for the premises, or a responsible member of staff on duty, shall be displayed so that it is visible from the public highway for members of the public to lodge complaints.
16. External doors shall not be propped open at any time so as to give rise to a nuisance.
17. Deliveries and collections (including refuse and/or recycling collections) associated with the premises shall be arranged between the hours of 07:00 to 20:00 only. Empty bottles and non-degradable refuse shall remain in the premises at the end of trading hours and will not be taken out to the refuse point between the hours of 23:00 and 07:00.
18. All plant and equipment shall be correctly installed, operated, maintained and regularly serviced, all in accordance with the manufacturer's instructions, to ensure that it is operating correctly and efficiently so as not to cause a nuisance to neighbours arising from noise.
19. All staff shall be trained in the Proof of Age policy and how to identify acceptable means of identification.
20. Posters shall be displayed in prominent positions around the premises advising customers of the Proof of Age policy in force at the premises.
21. A refusals record shall be kept at the premises to record details of all refusals to sell alcohol. This record shall contain the date and time of the incident, a description of the customer, the name of the staff member who refused the sale, and the reason the sale was refused. The record shall be made available to the Police and authorised officers of the Licensing Authority on request.

22. The Designated Premises Supervisor shall regularly check the refusals record to ensure it is being consistently used by all staff.
23. Any alcohol sold for consumption off the premises shall be sold in a sealed container.
24. The Licence Holder/Designated Premises Supervisor shall undertake checks that the supply of alcohol comes from a legitimate supplier and shall undertake checks to ensure legitimacy of the supplier.
25. The Licence Holder shall ensure that all invoices for alcohol goods purchased include the seller's name and address, the seller's company details (if applicable) and the seller's VAT details if applicable.
26. Legible copies of invoices relating to the purchasing of alcohol shall be retained on the premises for a period of not less than 12 months and shall be made available for inspection by the Police and authorised officers of the Licensing Authority on request.
27. Where the Licence Holder/Designated Premises Supervisor/Manager becomes aware that any alcohol on the licensed premises may not have had duty paid the Police and the Licensing Authority shall be informed within 1 working day.
28. The front outside area to the Premises shall at all times be properly supervised by members of staff when customers are present.
29. All ventilation and extraction systems and ducting shall be correctly installed, operated, maintained and regularly serviced, all in accordance with the manufacturer's instructions, to ensure that they are operating correctly and efficiently so as not to cause a nuisance to neighbours arising from noise or odour.
30. Where customers are permitted to drink alcohol outside the Premises, regular litter and glass collections shall be carried out in all areas where customers are congregating.
31. Where customers are permitted to smoke in the front outside area of the Premises smoking bins/ashtrays/receptacles should be provided.
32. A maximum of 12 customers shall be permitted in the front outside area at anyone time.
33. External lighting for the Premises shall be turned off after the Premises are closed to the Public.
34. All tables and chairs shall be removed from the front outside area by 21:30 hours each day.
35. The outside area shall be separated from the public highway by a screen, rope barrier or other means of demarcation from the public highway which shall be removed by 21:30 hours each day.
36. Signs shall be prominently displayed in the outside area reminding patrons there are residents living nearby and instructing them to respect the neighbours and to conduct their behaviour accordingly.
37. Alcohol shall not be consumed in the outside area of the Premises after 21:30 each day
38. There shall be no open glass vessels taken into the outside area of the Premises after 21:30 hours.

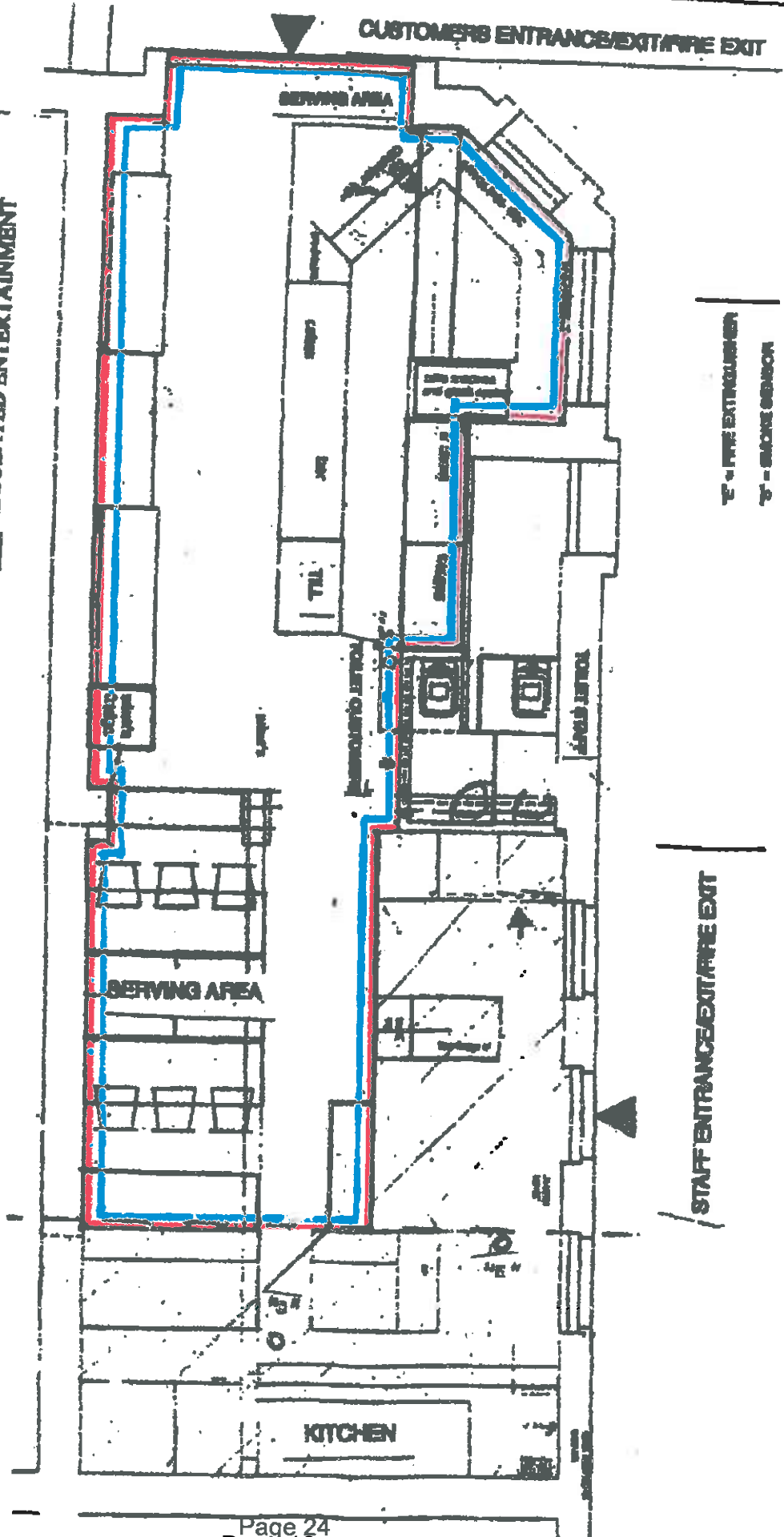
Signed: 
Authorised Officer

Date: 26.07.2017

 OFFICE/STAFF ROOM
 KITCHEN

 SALE BY RETAIL OF ALCOHOL
 REGULATED ENTERTAINMENT

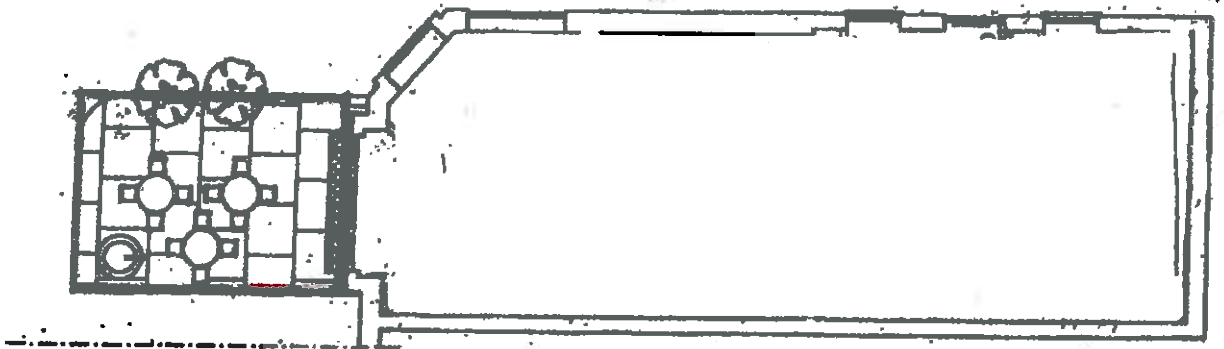
GROUND FLOOR



2" = FIRE EXTINGUISHER
 3" = SMOKE SENSOR

CHISWICK MALL SIDE

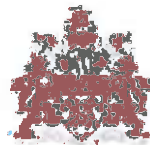
EYOT GARDENS SIDE



GARDENS AREA

AREAS FOR SALE BY RETAIL OF ALCOHOL

PLAN 2



Licensing Act 2003 Premises Licence Summary

Premises Licence Number: 2017/00402/LAPR

Premises details

**Mari Deli
1A Eyot Gardens**

Post town: **London**

Post code: **W6 9TN**

Telephone: **020 7041 9251**

Where the licence is time limited the dates:

Not Applicable

Licensable activities authorised by the licence:

**Exhibition of a Film -Indoors Only
Sale of Alcohol On and Off the Premises**

The licence authorises the carrying out of the following licensable activities on the days and at the times specified below:

**Exhibition of a Film -Indoors Only
Monday to Sunday 07:00 -23:00**

**Sale of Alcohol On and Off the Premises
Monday to Sunday 10:00 -23:00**

The opening hours of the premises:

Monday to Sunday 07:00 -23:00

Where the licence authorises supplies of alcohol whether these are on and / or off supplies:

Both on and off the premises

Name, (registered) address, of holder of premises licence:

Mr Ciro Guerra
1A Eyot Gardens
London
W6 9TN

Registered number of holder, for example company number, charity number (where applicable):

Not Applicable

Name of designated premises supervisor where the premises licence authorises the supply of alcohol:

Mr Mariano Aiello

State whether access to the premises by children is restricted or prohibited:

No Restrictions

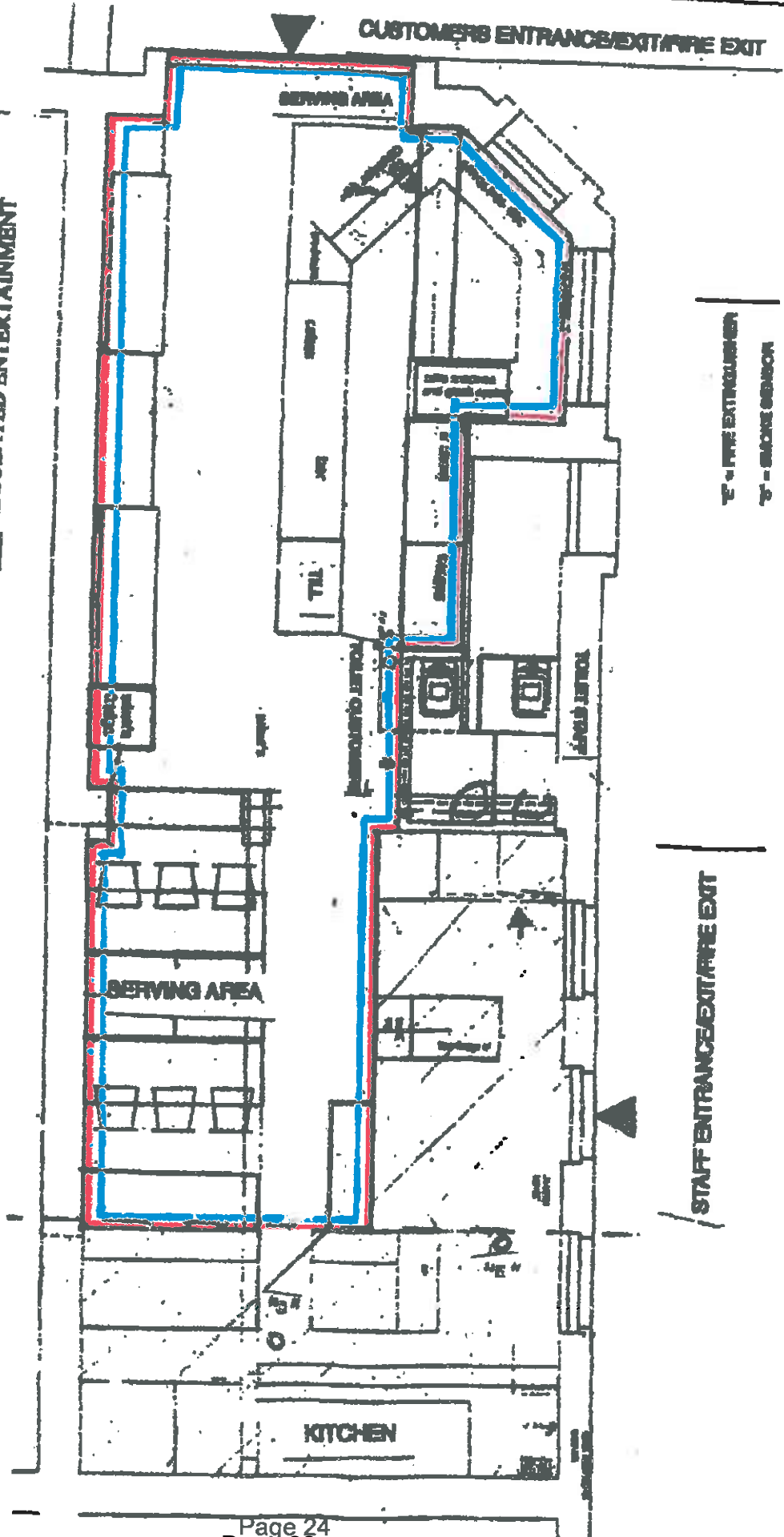
Signed: 
Authorised Officer

Date: 26.07.2017

 OFFICE/STAFF ROOM
 KITCHEN

 SALE BY RETAIL OF ALCOHOL
 REGULATED ENTERTAINMENT

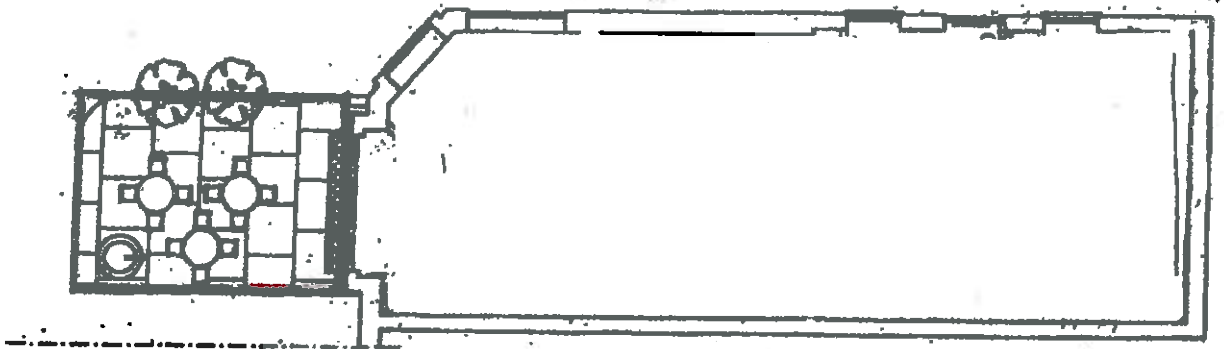
GROUND FLOOR



2" = FIRE EXTINGUISHER
 5" = SMOKE SENSOR

CHISWICK MALL SIDE

EYOT GARDENS SIDE



GARDENS AREA

AREAS FOR SALE BY RETAIL OF ALCOHOL

PLAN 2



Hammersmith and Fulham
Application to vary a premises licence
Licensing Act 2003

For help contact
licensing@lbhf.gov.uk
 Telephone: 020 8753 1081

* required information

Section 1 of 18

You can save the form at any time and resume it later. You do not need to be logged in when you resume.

System reference This is the unique reference for this application generated by the system.

Your reference You can put what you want here to help you track applications if you make lots of them. It is passed to the authority.

Are you an agent acting on behalf of the applicant? Put "no" if you are applying on your own behalf or on behalf of a business you own or work for.

Yes No

Applicant Details

* First name

* Family name

* E-mail

Main telephone number Include country code.

Other telephone number

Indicate here if you would prefer not to be contacted by telephone

Are you:

Applying as a business or organisation, including as a sole trader

Applying as an individual

A sole trader is a business owned by one person without any special legal structure. Applying as an individual means you are applying so you can be employed, or for some other personal reason, such as following a hobby.

Applicant Business

Is your business registered in the UK with Companies House? Yes No

Registration number

Business name If your business is registered, use its registered name.

VAT number Put "none" if you are not registered for VAT.

Legal status

Note: completing the Applicant Business section is optional in this form.

Continued from previous page...

Your position in the business

Home country

The country where the headquarters of your business is located.

Registered Address

Address registered with Companies House.

Building number or name

Street

District

City or town

County or administrative area

Postcode

Country

Section 2 of 18

APPLICATION DETAILS

This application cannot be used to vary the licence so as to extend the period for which the licence has effect or to vary substantially the premises to which it relates. If you wish to make that type of change to the premises licence, you should make a new premises licence application under section 17 of the Licensing Act 2003.

I/we, as named in section 1, being the premises licence holder, apply to vary a premises licence under section 34 of the Licensing Act 2003 for the premises described in section 2 below.

* Premises Licence Number

Are you able to provide a postal address, OS map reference or description of the premises?

- Address OS map reference Description

Postal Address Of Premises

Building number or name

Street

District

City or town

County or administrative area

Postcode

Country

Premises Contact Details

Telephone number

Continued from previous page...

Non-domestic rateable value of premises (£)

Section 3 of 18

VARIATION

Do you want the proposed variation to have effect as soon as possible? Yes No

Do you want the proposed variation to have effect in relation to the introduction of the late night levy?

Yes No

You do not have to pay a fee if the only purpose of the variation for which you are applying is to avoid becoming liable to the late night levy.

If your proposed variation would mean that 5,000 or more people are expected to attend the premises at any one time, state the number expected to attend

Describe Briefly The Nature Of The Proposed Variation

Describe the premises. For example the type of premises, its general situation and layout and any other information which could be relevant to the licensing objectives. Where your application includes off-supplies of alcohol and you intend to provide a place for consumption of these off-supplies, you must include a description of where the place will be and its proximity to the premises.

We are asking to extend the time limit from 9:30 PM to 10:00 PM for the following conditions of the licence :
34, 35, 37, 38

Section 4 of 18

PROVISION OF PLAYS

[See guidance on regulated entertainment](#)

Will the schedule to provide plays be subject to change if this application to vary is successful?

Yes No

Section 5 of 18

PROVISION OF FILMS

[See guidance on regulated entertainment](#)

Will the schedule to provide films be subject to change if this application to vary is successful?

Yes No

Section 6 of 18

PROVISION OF INDOOR SPORTING EVENTS

Continued from previous page...

[See guidance on regulated entertainment](#)

Will the schedule to provide indoor sporting events be subject to change if this application to vary is successful?

- Yes No

Section 7 of 18

PROVISION OF BOXING OR WRESTLING ENTERTAINMENTS

[See guidance on regulated entertainment](#)

Will the schedule to provide boxing or wrestling entertainments be subject to change if this application to vary is successful?

- Yes No

Section 8 of 18

PROVISION OF LIVE MUSIC

[See guidance on regulated entertainment](#)

Will the schedule to provide live music be subject to change if this application to vary is successful?

- Yes No

Section 9 of 18

PROVISION OF RECORDED MUSIC

[See guidance on regulated entertainment](#)

Will the schedule to provide recorded music be subject to change if this application to vary is successful?

- Yes No

Section 10 of 18

PROVISION OF PERFORMANCES OF DANCE

[See guidance on regulated entertainment](#)

Will the schedule to provide performances of dance be subject to change if this application to vary is successful?

- Yes No

Section 11 of 18

PROVISION OF ANYTHING OF A SIMILAR DESCRIPTION TO LIVE MUSIC, RECORDED MUSIC OR PERFORMANCES OF DANCE

[See guidance on regulated entertainment](#)

Will the schedule to provide anything similar to live music, recorded music or performances of dance be subject to change if this application to vary is successful?

- Yes No

Section 12 of 18

PROVISION OF LATE NIGHT REFRESHMENT

Continued from previous page...

Will the scheduled provide late night refreshment be subject to change if this application to be successful?

- Yes
- No

Standard Days And Times

MONDAY

Start 08:00

End 22:00

Start

End

...the timing on a 24 hour clock (e.g., 16:00) and provide details for the days of the week when you intend the premises to be used for the activity.

TUESDAY

Start 08:00

End 22:00

Start

End

WEDNESDAY

Start 08:00

End 22:00

Start

End

THURSDAY

Start

End 22:00

Start

End

SATURDAY

Start 08:00

End

Start

End

SUNDAY

Start

End 22:00

Start

End

Will the provision of night refreshment take place indoors or outdoors or both?

- Indoors
- Outdoors
- Both

Where taking place indoors or other structure select as appropriate. Indoors may include a tent.

State type of activity to be authorised, if not already stated, and give relevant further details, for example (but not exclusively) whether or not music will be amplified or unamplified.

We are asking to extend the time limit from 9:30 PM to 10:00 PM for the following conditions of the licence :
34, 35, 37, 38

Continued from previous page...

State any seasonal variations.

For example (but not exclusively) where the activity will occur on additional days during the summer months.

Non standard timings. Where the premises will be used for the provision of late night refreshment at different times from those listed above, list below.

For example (but not exclusively), where you wish the activity to go on longer on a particular day e.g. Christmas Eve.

Section 13 of 18

SUPPLY OF ALCOHOL

Will the schedule to supply alcohol be subject to change if this information to vary is substantial?

- Yes No

Standard Days and Timings

MONDAY

Start 10:00

End 22:00

Timings in 24 hour clock (e.g. 01:00) and only give details for the days of the week when you intend the premises to be used for the activity.

TUESDAY

Start 10:00

End 22:00

WEDNESDAY

Start 10:00

End

THURSDAY

Start 10:00

End 22:00

FRIDAY

Start 10:00

End

Continued from previous page...

THURSDAY

Start 10:00

End 22:00

Start

End

SUNDAY

10:00

End 22:00

Start

End

Will the sale of alcohol be for consumption on the premises?

- On the premises
- Off the premises
- Both

If the sale of alcohol is for consumption on the premises select both. If the sale of alcohol is for consumption off the premises select off. If the sale of alcohol is for consumption on the premises and away from the premises select both.

State any seasonal variations.

For example (but not exclusively) where the activity will occur on additional days during the summer months.

We are asking to extend the time limit from 9:30 PM to 10:00 PM for the following conditions of the licence :
34, 35, 37, 38

Non-standard timings. Where the premises will be used for the supply of alcohol at different times from those listed above, list below.

For example (but not exclusively), where you wish the activity to go on longer on a particular day e.g. Christmas Eve.

Section 14 of 18

ADULT ENTERTAINMENT

Highlight any adult entertainment or services, activities, or other entertainment or matters ancillary to the use of the premises that may give rise to concern in respect of children.

Provide information about anything intended to occur at the premises or ancillary to the use of the premises which may give rise to concern in respect of children, regardless of whether you intend children to have access to the premises, for example (but not exclusively) nudity or semi-nudity, films for restricted age groups etc gambling machines etc.

Section 15 of 18

HOURS PREMISES ARE OPEN TO THE PUBLIC

Standard Days And Timings

Continued from previous page...

MONDAY

Start

End

Start

End

Provide timings in 24 hour clock (e.g., 16:00) and only give details for the days of the week when you intend the premises to be used for the activity.

TUESDAY

Start

End

Start

End

WEDNESDAY

Start

End

Start

End

THURSDAY

Start

End

Start

End

FRIDAY

Start

End

Start

End

SATURDAY

Start

End

Start

End

SUNDAY

Start

End

Start

End

State any seasonal variations.

For example (but not exclusively) where the activity will occur on additional days during the summer months.

Non standard timings. Where you intend to use the premises to be open to the members and guests at different times from those listed above, list below.

For example (but not exclusively), where you wish the activity to go on longer on a particular day e.g. Christmas Eve.

Continued from previous page...

Identify those conditions currently imposed on the licence which you believe could be removed as a consequence of the proposed variation you are seeking.

- I have enclosed the premises licence
- I have enclosed the relevant part of the premises licence

Reasons why I have failed to enclose the premises licence or relevant part of premises licence.

Section 16 of 18

LICENSING OBJECTIVES

Describe the steps you intend to take to promote the four licensing objectives:

a) General – all four licensing objectives (b,c,d,e)

List here steps you will take to promote all four licensing objectives together.

The grant of the amendment of the licence conditions regarding points 34,35,37,38 will satisfy the demand of the local community clients, help to optimize the operations of the business and which would be in accordance with the pavement licence N 4510371

b) The prevention of crime and disorder

c) Public safety

d) The prevention of public nuisance

e) The protection of children from harm

Section 17 of 18

NOTES ON REGULATED ENTERTAINMENT

In terms of specific **regulated entertainments** please note that:

- Plays: no licence is required for performances between 08:00 and 23.00 on any day, provided that the audience does not exceed 500.
- Films: no licence is required for 'not-for-profit' film exhibition held in community premises between 08.00 and 23.00 on any day provided that the audience does not exceed 500 and the organiser (a) gets consent to the screening from a person who is responsible for the premises; and (b) ensures that each such screening abides by age classification ratings.
- Indoor sporting events: no licence is required for performances between 08.00 and 23.00 on any day, provided that the audience does not exceed 1000.
- Boxing or Wrestling Entertainment: no licence is required for a contest, exhibition or display of Greco-Roman wrestling, or freestyle wrestling between 08.00 and 23.00 on any day, provided that the audience does not exceed 1000. Combined fighting sports – defined as a contest, exhibition or display which combines boxing or wrestling with one or more martial arts – are licensable as a boxing or wrestling entertainment rather than an indoor sporting event.
- Live music: no licence permission is required for:
 - o a performance of unamplified live music between 08.00 and 23.00 on any day, on any premises.
 - o a performance of amplified live music between 08.00 and 23.00 on any day on premises authorised to sell alcohol for consumption on those premises, provided that the audience does not exceed 500.
 - o a performance of amplified live music between 08.00 and 23.00 on any day, in a workplace that is not licensed to sell alcohol on those premises, provided that the audience does not exceed 500.
 - o a performance of amplified live music between 08.00 and 23.00 on any day, in a church hall, village hall, community hall, or other similar community premises, that is not licensed by a premises licence to sell alcohol, provided that (a) the audience does not exceed 500, and (b) the organiser gets consent for the performance from a person who is responsible for the premises.
 - o a performance of amplified live music between 08.00 and 23.00 on any day, at the non-residential premises of (i) a local authority, or (ii) a school, or (iii) a hospital, provided that (a) the audience does not exceed 500, and (b) the organiser gets consent for the performance on the relevant premises from: (i) the local authority concerned, or (ii) the school or (iii) the health care provider for the hospital.
- Recorded Music: no licence permission is required for:
 - o any playing of recorded music between 08.00 and 23.00 on any day on premises authorised to sell alcohol for consumption on those premises, provided that the audience does not exceed 500.
 - o any playing of recorded music between 08.00 and 23.00 on any day, in a church hall, village hall, community hall, or other similar community premises, that is not licensed by a premises licence to sell alcohol, provided that (a) the audience does not exceed 500, and (b) the organiser gets consent for the performance from a person who is responsible for the premises.
 - o any playing of recorded music between 08.00 and 23.00 on any day, at the non-residential premises of (i) a local authority, or (ii) a school, or (iii) a hospital, provided that (a) the audience does not exceed 500, and (b) the organiser gets consent for the performance on the relevant premises from: (i) the local authority concerned, or (ii) the school proprietor or (iii) the health care provider for the hospital.

Continued from previous page...

- Dance: no licence is required for performances between 08.00 and 23.00 on any day, provided that the audience does not exceed 500. However, a performance which amounts to adult entertainment remains licensable.
- Cross activity exemptions: no licence is required between 08.00 and 23.00 on any day, with no limit on audience size for:
 - o any entertainment taking place on the premises of the local authority where the entertainment is provided by or on behalf of the local authority;
 - o any entertainment taking place on the hospital premises of the health care provider where the entertainment is provided by or on behalf of the health care provider;
 - o any entertainment taking place on the premises of the school where the entertainment is provided by or on behalf of the school proprietor; and
 - o any entertainment (excluding films and a boxing or wrestling entertainment) taking place at a travelling circus, provided that (a) it takes place within a moveable structure that accommodates the audience, and (b) that the travelling circus has not been located on the same site for more than 28 consecutive days.

Section 18 of 18

PAYMENT DETAILS

This fee must be paid to the authority. If you complete the application online, you must pay it by debit or credit card.

Variation Fees are determined by the non-domestic rateable value of the premises.

To find out a premises non domestic rateable value go to the Valuation Office Agency site at http://www.voa.gov.uk/business_rates/index.htm

Band A - No RV to £4300 £100.00

Band B - £4301 to £33000 £190.00

Band C - £33001 to £8700 £315.00

Band D - £87001 to £12500 £450.00*

Band E - £125001 and over £635.00*

*If the premises rateable value is in Bands D or E and the premises is primarily used for the consumption of alcohol on the premises then your are required to pay a higher fee

Band D - £87001 to £12500 £900.00

Band E - £125001 and over £1,905.00

If you own a large premise you are subject to additional fees based upon the number in attendance at any one time

Capacity 5000-9999 £1,000.00

Capacity 10000 -14999 £2,000.00

Capacity 15000-19999 £4,000.00

Capacity 20000-29999 £8,000.00

Capacity 30000-39000 £16,000.00

Capacity 40000-49999 £24,000.00

Capacity 50000-59999 £32,000.00

Capacity 60000-69999 £40,000.00

Capacity 70000-79999 £48,000.00

Capacity 80000-89999 £56,000.00

Capacity 90000 and over £64,000.00

* Fee amount (£)

190.00

DECLARATION

* It is an offence, under section 158 of the licensing act 2003, to make a false statement in or in connection with this application. Those who make a false statement may be liable on summary conviction to a fine of any amount.

Ticking this box indicates you have read and understood the above declaration

This section should be completed by the applicant, unless you answered "Yes" to the question "Are you an agent acting on behalf of the applicant?"

Continued from previous page...

* Full name	<input type="text" value="Ciro Guerra"/>
* Capacity	<input type="text" value="Manager"/>
* Date	<input type="text" value="19"/> / <input type="text" value="08"/> / <input type="text" value="2022"/> dd mm yyyy

Once you're finished you need to do the following:

1. Save this form to your computer by clicking file/save as...
 2. Go back to <https://www.gov.uk/apply-for-a-licence/premises-licence/hammersmith-and-fulham/change-1> to upload this file and continue with your application.
- Don't forget to make sure you have all your supporting documentation to hand.

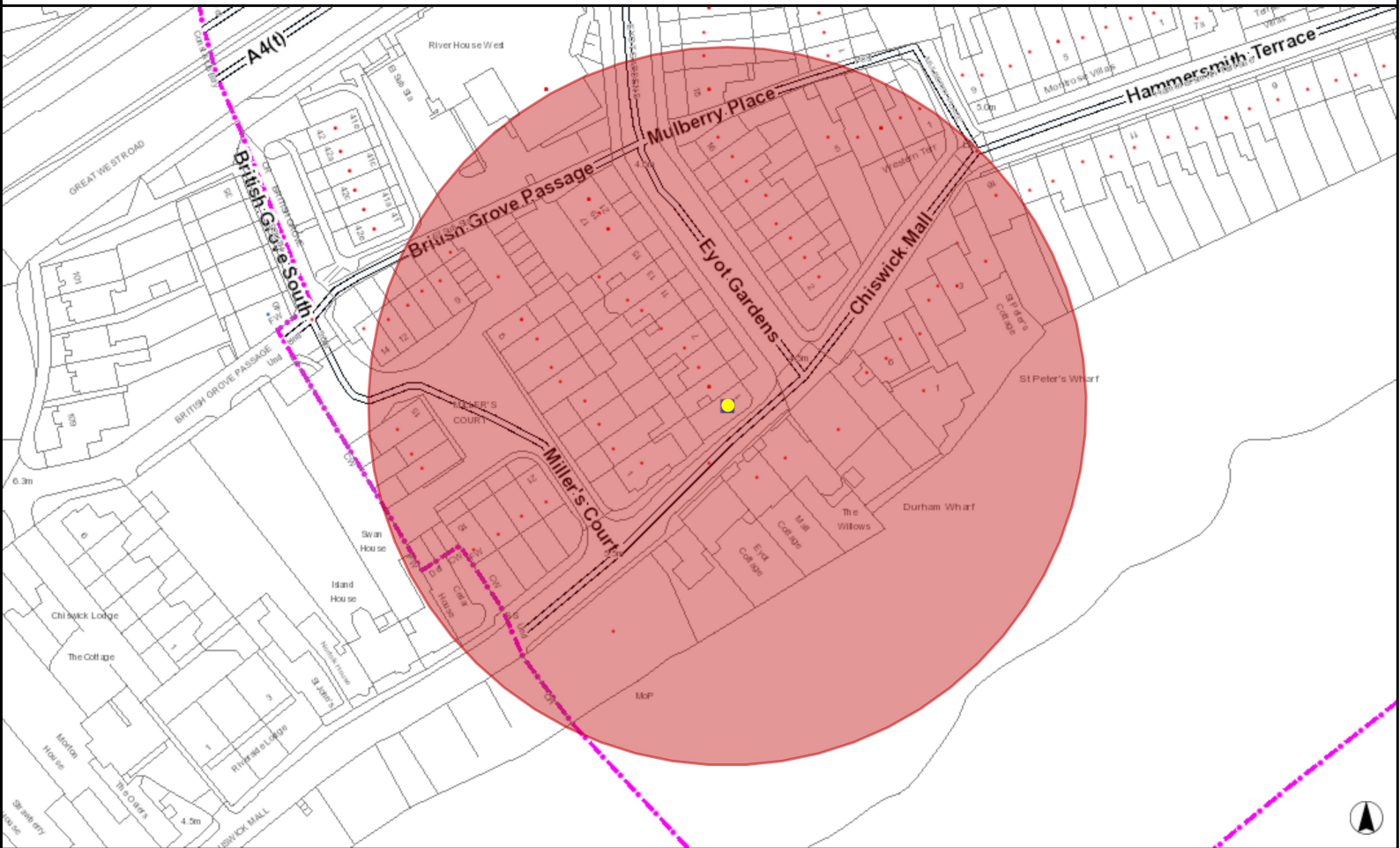
IT IS AN OFFENCE, UNDER SECTION 158 OF THE LICENSING ACT 2003, TO MAKE A FALSE STATEMENT IN OR IN CONNECTION WITH THIS APPLICATION. THOSE WHO MAKE A FALSE STATEMENT MAY BE LIABLE ON SUMMARY CONVICTION TO A FINE OF ANY AMOUNT.

OFFICE USE ONLY

Applicant reference number	<input type="text"/>
Fee paid	<input type="text"/>
Payment provider reference	<input type="text"/>
ELMS Payment Reference	<input type="text"/>
Payment status	<input type="text"/>
Payment authorisation code	<input type="text"/>
Payment authorisation date	<input type="text"/>
Date and time submitted	<input type="text"/>
Approval deadline	<input type="text"/>
Error message	<input type="text"/>
Is Digitally signed	<input type="checkbox"/>

[1](#) [2](#) [3](#) [4](#) [5](#) [6](#) [7](#) [8](#) [9](#) [10](#) [11](#) [12](#) [13](#) [14](#) [15](#) [16](#) [17](#) [18](#) [Next >](#)

London Borough of Hammersmith & Fulham



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From: Cllr Walsh Patrick: H&F
Sent: 29 September 2022 17:51
To: Licensing HF: H&F
Cc:
Subject: RE: Licensing Act 2003 - Reference: 2022/01281/LAPR

Dear Karen,

I hope that you are well.

I would like to call this to the licencing sub-committee.

My concern is noise and nuisance. As this is the final day and I am not informed of any response from the noise and nuisance team.

In addition, I have been informed that complaints have been made to the Noise disturbances regarding after licence hours complaints -references162753 and 163113

Officers will be aware that the immediate neighbour (Eyot Gardens) has a number of concerns that have recently been raised over excess heat from the restaurant radiating from ventilation and possible red line violations of the property.

The extension of hours would likely lead to further escalation of issues that exist and should be addressed before any extension is grated

I have been informed that in general the business enjoys good relations with other residents of the street however the proximity and impact of an extension to business hours at 1 Eyot Gardens should be awarded serious consideration.

Kind regards,

Cllr Patrick Walsh

Councillor for Ravenscourt
London Borough of Hammersmith & Fulham

From: Luke Elford

Sent: 29 September 2022 19:04

To: Licensing HF: H&F

Subject: My client: Dr Sue Thompson - Mari Deli, Eyot Gardens, London W6 - Application to Vary a Premises Licence

Importance: High

Dear Sirs,

I am instructed by Dr Sue Thompson of Eyot Gardens, London W6.

Dr Thompson wishes to make a representation in relation to the application by Mr
Ciro Guerra for the variation of a Premises Licence at Mari Deli, 1A Eyot Gardens,
London W6.

To that end, I attach Dr Thompson's representation and supporting documents.

Kindly acknowledge safe receipt.

Please send any further correspondence on this through to me. I am happy for my
details to be shared with the applicant. I would say please do not share my client's
details, but I think he has them anyway. If it could just be made clear to him that he
is to correspond via me, that would be appreciated.

Many thanks.

Kind Regards

Luke Elford

Licensing
Hammersmith & Fulham Council
London W6 9JU

Dr. Susan Thompson
Eyot Gardens
London W6 9TN

By email only to licensing@lbhf.gov.uk

29 September 2022

Dear Sirs,

Mari Deli, 1A Eyot Gardens, London W6 9TN – Application to vary a premises licence - Representation

My name is Dr Susan Thompson. I live at Eyot Gardens, London W6 9TN (“my Flat”).

I am making this representation in relation to the application by Mr Ciro Guerra (“the Premises Licence Holder”) to vary the premises licence at Mari Deli, 1A Eyot Gardens, London W6 9TN (“the Premises”).

Background

My Flat is situated directly above the Premises with windows facing on to Eyot Gardens, Chiswick Mall, and above the rear kitchen area of the Premises. It is situated in the Chiswick Mall Conservation Area, and the whole building is one of Townscape Merit.

It is a two-floor maisonette and has all three bedrooms on the first floor, immediately above the Premises. My kitchen diner/living room is on the smaller top/second floor.

I enclose some photographs showing where my windows are located relative to the Premises, **(Photos 1 and 2)**.

I first rented my Flat in the early 1980s before purchasing it in 1998. It is my home. I have always loved the property. More recently, I have had cause to fall out of love with it and that is primarily due to the Premises and the impact that the Premises has had on my life.

When I first took on my Flat the Premises was an A1 corner shop, deli, and off-licence. It has been through several changes of ownership. I had a good relationship with the two managers of the previous businesses below me over many years, and never has any cause to complaint about nuisance. Once new owners purchased the A1 shop and off-licence in 2003 and renovated it, the Premises has been transformed into a licensed restaurant. There has been lots of building work to achieve this. I have significant concerns about the safety of a commercial kitchen running within a converted space (the Premises was never designed or adapted properly to house such) underneath my Flat. I will cover those concerns in more detail in the section of this representation marked “Public Safety.”

I am making this representation under the following of the Licensing Objectives:

- The Prevention of Crime and Disorder;
- Public Safety; and
- The Prevention of Public Nuisance.

In respect of each, I say the following

The Prevention of Crime and Disorder

There are, in my view, several the conditions of the Premises Licence that are not presently being complied with or breached by the Premises Licence Holder and his staff. For ease, I have copied the various conditions below with my commentary in *italics* underneath.

15. A telephone number for the premises, or a responsible member of staff on duty, shall be displayed so that it is visible from the public highway for members of the public to lodge complaints.

So far as I am aware, no such number is displayed on the exterior of the premises. I accept that this is something that is easily correctible, but in my view, it goes to the central issue of the general compliance of the Premises Licence Holder and his staff – if he cannot arrange something so simple as displaying a telephone number then it is unlikely that he will be able to adhere to more complicated conditions.

16. External doors shall not be propped open at any time so as to give rise to a nuisance.

There are two external doors at the Premises. One on the Chiswick Mall side and one on the Eyot Gardens side. I will call them the Chiswick Mall doorway and the Eyot Gardens doorway. respectively.

The Chiswick Mall doorway leads into the kitchens. I have on occasion noticed it to be propped open.

The Eyot Gardens doorway is more problematic. It is right underneath one of my bedrooms (at first floor level) and my living room (at second floor level). It is regularly propped open/held open all the time allowing noise from inside the premises to escape out. I will speak about my experiences of noise under the Public Nuisance heading of this representation.

*Although they are not covered by this condition, and it is my belief that they should be, windows at the Premises are regularly left open or propped open allowing noise to escape in a similar way. This is particularly true of the skylight windows directly beneath one of my bedrooms (see **Photo 3**).*

*The kitchen window below is also often propped open. It is located beneath one of my bedroom windows. This is often to accommodate the wires for the heat lamps, more on which under public safety (see **Photos 4 -6**).*

Finally, the open gazebo housing both dining tables and a stall, with the shop door invariably propped open lie directly beneath my third bedroom, also blocking the street view, as do the pavement awnings (see photos 7 - 9)

23. Any alcohol sold for consumption off the premises shall be sold in a sealed container.

Notwithstanding the Business & Planning Act 2020 and the relaxation to off-sales, it is my view that this condition has never been complied with in any meaningful sense. Any sale of alcohol for consumption in any external seating area (either authorised or unauthorised) is an "off-sale." Orders are made by customers outside and the drinks are prepared and served to them outside. The drinks are in open containers when they leave the Premises, which is not what the condition suggests.

If it was always envisaged that customers would consume food and drinks in an external seating area then this condition, as drafted, prohibits that.

I note that no request for relief from this condition has been made by way of this application.

29. All ventilation and extraction systems and ducting shall be correctly installed, operated, maintained and regularly serviced, all in accordance with the manufacturer's instructions, to ensure that they are operating correctly and efficiently so as not to cause a nuisance to neighbours arising from noise or odour.

I will deal with this in more detail under the heading "Public Nuisance", but I do not believe this condition is being complied with. The entirety of the first floor of my property is constantly subject to the cooking smells from below, which accumulate. Visitors, when I have them, have remarked upon it and it embarrasses me. The Premises was never designed to contain a commercial kitchen and I do not believe the works that have been done to create one have been done to an acceptable standard. The proprietor proposed in licensing meetings to serve reheated food only, but pizza and baked goods are cooked freshly most of the day from 6 or 7 am onwards.

I am also aware, having visited the kitchen of the Premises, that several extractor units have been installed directly beneath the stairs that lead up from my front door and my first floor landing. The most troubling extractor unit gives off a great deal of noise that is both persistent and irritating, and it runs day and night. I am in the process of arranging for an acoustic consultant to review the noise made by the extraction unit and have not been able to arrange that in time for this letter, but I believe the sound emitted exceeds acceptable sound levels at night, as commented upon by a representative of Environmental Health. At least one other extractor was installed below my bottom stair, and a further one behind the gas pipe going to my flat. This work has compromised the fire compartmentalisation between the two properties, as there are holes between my staircase and partition wall, my only fire exit. My staircase is also damaged by these installations. (Photos 10 and 11 of extractors).

Fire Safety advisors from the London Fire Brigade have recently demanded a risk assessment to assess the fire separation between the commercial and single private dwelling flat above in accordance with article 9 of the Regulatory Reform Fire Safety Order, and a 5 year electrical

wiring test for the restaurant. Along with Environmental Health, they also remarked on the noise of the ventilation cooling fan, unpleasant odour of food from the premises, and the excessive heat downstairs in my flat.

The extractors and kitchen also certainly generate enormous amounts of heat which a surveyor confirms has damaged my property and indicates the unacceptably poor insulation between the premises and residential property above. My flat is often 10-20 degrees above ambient temperature.

32. A maximum of 12 customers shall be permitted in the front outside area at anyone time.

There is an issue with the plans appended to the Premises Licence in that:

- a) They do not show the front outside area or the layout of any furniture; and*
- b) They do not accurately reflect the layout of the Premises at all.*

I understand that, during Covid, it was desirable for customers to be seated outside in a well-ventilated area. I feel that the outside area referred to in the condition above has been allowed to morph into something above and beyond the number of customers and impact of what was specifically intended when the Premises Licence was granted. This is recorded in the notes of the relevant licensing subcommittee meetings. I have included some photos (12 - 14) to demonstrate what the front/forecourt area looks like currently and you will see that the Premises Licence Holder has put up various structures to create quite a significant outside area, which includes dining tables and a food stall/takeaway counter.

This continues to increase in size, with a new large corner parasol added this year. This new parasol advertising alcohol, has been installed on the pavement in front of the food stall using a heavy concrete base, placed on the highway, well outside the forecourt of the premises. This causes more congestion on the footpath/road when there are people queueing to buy a coffee, especially at weekends. There is certainly not the 1.5 metres required width for pedestrians to pass safely.

*There is also the issue that the "front/forecourt outside area" has, by the related pavement licence, been allowed to extend down the Chiswick Mall fascia of the building, where my front door and my gas meter are located. Customers and staff have, at times, placed bicycles, bags, bins and even chairs outside my front door creating a trip hazard and significant safety issue. My front door is my only means of escape from my Flat which means that it **must** be always kept clear. I have enclosed some photos (15 -34) of what I mean in terms of the location of the tables and chairs. A van used as a stall also attracts customers to crowd the pavement outside my exit, taking photos of the van, and a blackboard is also in the residents parking space outside, which is a hazard for pedestrians and motorists. Admittedly some of the photos were taken in lockdown, when it was more common for customers to stand or sit on my doorstep, (and tables were initially placed nearer my door then relocated), but the other photos illustrate how the tables take up a significant mass on the narrow street, especially with staff serving, who **can** take up the remainder of the pavement. People still leave bikes by my exit, and crowding around the vintage van also blocks my exit on busy days. It is stressful leaving my*

home, and visitors feel nervous and self-conscious too. I have copied some photos from the Deli's facebook page to further illustrate this point.

If the plan for the proposed position of the tables and chairs in respect of the Pavement Licence renewal for the premises is examined, the plan also shows the outline of the forecourt to the east of the premises (the orientation of the plan is incorrect – north is to the left) fronting Eyot Gardens. It is the opinion of a planning consultant I have consulted that **it is this forecourt /gazebo area only** which is the subject of this application to vary the Premises Licence, not the pavement licence.

The Council's web page Pavement Licence entry ref 2020/00748/PAVE states that the tables and chairs are to be placed "outside the shop front". As there is **no** shopfront to the west of the entry door to my flat, any tables or chairs beyond this doorway should not be covered by any licence.

33. External lighting for the Premises shall be turned off after the Premises are closed to the Public.

Generally speaking the use of the outside area is not really in accordance with the rules and the conditions of the Premises Licence. The lights are often left on after the Premises has closed to the public (**Photo 34**).

34. All tables and chairs shall be removed from the front outside area by 21:30 hours each day.

As per the above, this again sees little to no compliance. The Premises seem to treat 9:30 as the point by which (sometimes) customers are required to leave their tables. It is not, I am sorry to say, treated as the time by which all tables must be removed from the highway. Indeed, some tables are never removed and are left there all night, and the gazebo is never removed (although my understanding is that it should be, by definition). (**Photos 35 – 41**)

35. The outside area shall be separated from the public highway by a screen, rope barrier or other means of demarcation from the public highway which shall be removed by 21:30 hours each day.

It is arguable that what the Premises have created constitutes a "demarcation", but I would ask whether what is in situ is within the spirit of the condition and also wish to point out that little, if anything, is removed overnight.

36. Signs shall be prominently displayed in the outside area reminding patrons there are residents living nearby and instructing them to respect the neighbours and to conduct their behaviour accordingly.

I cannot say that I have ever seen signs to this effect outside the Premises. What I would say, however, is that I have regularly been disturbed in my Flat by customer noise from both inside and outside the Premises. I have also been disturbed by staff noise until 2 am, starting again by 6.30 am.

37. Alcohol shall not be consumed in the outside area of the Premises after 21:30 each day

This, I would say is honoured in the breach and I have seen customers continuing to drink/finishing their drinks after 21:30, which it not what the condition says/envisages e.g. everything closed/removed by 21:30.

Perhaps this condition could be adjusted relative to the closure time of the area e.g. consumption to cease 30 minutes before the area closes, which would allow time for staff to close down and remove the area?

I mentioned above that the layout on the plans attached to the licence and the layout of the Premises (in reality) do not marry up. Attached is the original version of the plan and version that has been marked up to show the differences.

Public Safety

I would say that there are several public safety issues in relation to this Premises.

Two are specific to the external areas that have been developed by the Premises and one is a more general public safety concern relating to the operation of the Premises as a whole.

The two public safety concerns relating to the use of the external areas are:

1. The use of patio heaters/heat lamps under awnings/a gazebo that are not designed for such; and
2. The lack of space between the external areas and the roadway.

Patio Heaters

I completely understand that the Premises would want customers using its external areas to be as comfortable as possible. I do not believe, however, that comfort should be prioritised over customer safety, and that of nearby residents.

All the awnings and the gazebo outside the Premises have, in some form or another, got heating elements installed underneath them. These are the not the type of awnings or gazebo where these systems are “built in” and the structures rigorously fire tested – these are awnings and a gazebo where the Premises have jury-rigged or retrofitted these systems in after the fact, which I consider to be extremely dangerous. I am particularly concerned because there is only one means of escape from my Flat. If that is blocked (which is has been) or becomes unusable, then I am in significant danger.

I have contacted the manufacturer of the pavement patio heaters, and they told me that these should be wall mounted, not clamped to flammable awnings. The proprietor has been told to remove these, but promptly replaces them.

The patio heaters also possibly encourage the congregation of diners outside year-round in a manner which is not in keeping with the spirit of the pavement licence, or the number of clients proposed by the business in licensing meetings.

The internal dining space already has several tables and created a further “chef’s party table” since the premises licence was granted. I believe the number of covers is at least 21 at present.

Space to Roadway

This comment pertains to the pavement tables and chairs placed on the Chiswick Mall side of the Premises, (**see Photos 42-45**)

When in use the tables and other furniture will (and already do) severely obstruct the only available pedestrian route. This appear to be in contravention of the Ministry of Housing, Communities & Local Government Guidance: pavement licences (outdoor seating proposal). Updated 22 July 2020, which states at 1.1:

“Where a pavement licence is granted, clear access routes on the highway will need to be maintained, taking into account the needs of all users, including disabled people.”

As can be seen in the photographs below, the applicant is already using the pavement to the side of the premises for tables, chairs and other furniture and equipment. When the tables are in use, the narrow pavement is severely obstructed rendering it virtually unusable by pedestrians. At times chairs are placed right across the pavement and into the roadway. Boxes of produce displayed on the pavement cause a further obstruction.

The pavement to the front of the shop is also effectively blocked by the serving arrangements. The applicant has relocated the serving counter and entire shop front onto the forecourt restricting wheelchair access to the footpath.

The ‘pavement’ in front of the houses opposite is no more than a wide kerb, thus pedestrians are forced to use the roadway on this very narrow and quite busy corner, placing them (and in particular those with mobility problems) at risk.

Chiswick Mall is regularly used as a cut-through or rat run for drivers attempting to avoid traffic elsewhere. Those drivers, and I accept that this is not the Premises Licence Holder’s fault, often drive carelessly and at speed. I am concerned that it is only a matter of time before someone is seriously injured whereby they have entered the roadway to avoid the tables and chairs and a collision takes place. I do not think the current placement of the tables and chairs is safe.

The Prevention of Public Nuisance

I am regularly disturbed by the Premises in several ways. I would categorise the disturbances as:

- Customer noise

- Staff noise
- Plant noise
- Heat from the commercial kitchen

Customer Noise

The main outside area of the Premises is directly underneath two of my bedroom windows (first floor), and directly beneath the window of my living space (second floor). My third and final bedroom is also uninhabitable because of the noise from the open conservatory windows. The outside area under the gazebo in Eyot Gardens is invariably in use meaning that I have the noise of customers eating, drinking talking and sometimes singing directly beneath my Flat all the time. It can be relentless despite having secondary glazing throughout my maisonette. I feel unable to open windows on hot days as this exacerbates the problem.

The noise comes and goes throughout the day, but when the Premises is busy later in the evening it is particularly noticeable, especially when other ambient noise sources e.g. traffic noise, drop off. The noise was so bad at first floor level that I moved a mattress upstairs to the second-floor kitchen diner to see if that gave me some relief. It hasn't, as extractor noise is still audible in addition to customer/staff noise which only ceases 2am-6 am. More recently I have been doing all that I can to avoid staying at my Flat, as I now always ~~would~~ have to try and sleep on the sofa in my living room, as all 3 downstairs bedrooms are uninhabitable.

The noise has also disrupted my work. Like most of the country I was forced to work remotely during the various lockdowns and even now a good proportion of my work is done via remote video calls e.g. Zoom or Teams. Clients have remarked to me on the background noise level and I often have to mute out of calls when I am not speaking. The noise generated by the outside area is not conducive to a working environment which my Flat needs to be. I also find myself too tired for consultations after the limited sleep I manage to have during the early hours. Then the flat is relatively quiet, although I can still hear the overnight use of the extractor in the kitchen/diner, through a heavy fire door.

The second area of customers using the pavement tables in Chiswick Mall pavement outside area is also directly beneath one of my first-floor bedrooms, which is uninhabitable due to the smells generated from the commercial kitchen below, and the customer noise.

Staff Noise

In many respects the staff noise that I experience from the Premises is just as, if not more, intrusive than the customer noise.

I tend to be disturbed by loud staff noise later in the evening e.g. after the Premises has closed, well after midnight. It may be something as simple as a staff member conversing loudly or singing, but the noise really travels, particularly when the streets are quiet and reverberant, and the conservatory windows where the staff are situated after hours are open. Staff have also taken meals outside after closing time.

At other times it has been staff behaviour that has been the problem. I have experienced this in two ways.

Firstly, staff will move and remove rubbish from the premises late at night. This includes clinking bottles within bags which cause a real problem when they are carried and also when they are placed into the eventual receptacle. This invariably happens after midnight, (see **photo 46, taken at 0145 hours**), in contravention to the premises licence, which states that:

“Deliveries and collections (including refuse and/or recycling collections) associated with the premises shall be arranged between the hours of 07:00 to 20:00 only. Empty bottles and non-degradable refuse shall remain in the premises at the end of trading hours and will not be taken out to the refuse point between the hours of 23:00 and 07:00”.

Another issue is when staff set up for the day. Whilst the premises licence deals with when tables are to be removed from the highway (although they are not) the licence does not deal with when they can be placed out. This often means that the tables are placed out very early in the morning (from 6am).

Plant Noise

I mentioned above in relation to one of the conditions of the premises licence (condition 29) that I have had real issues with plant noise from the premises. I am sorry to say that those issues persist.

There is an extractor unit situated just underneath my entrance staircase or landing and the noise from that unit is very audible throughout my property. It ranges from a lower pitched humming sound when the unit is not operating to capacity to a much higher volume when strain is being placed on the unit. It often runs all night and is certainly noisier than acceptable noise levels.

The rear kitchen also has a couple of skylights over the Premises' kitchen (see previous photo of conservatory windows above) from which noise escapes. These skylights are located directly below one of my first-floor bedrooms and the rear window to my second floor living space (see photos). Noise escapes from these windows and can disturb me.

I have tried to resolve the issue of noise on several occasions. For example, in 2021 noise expert Richard Vivian wrote to Mariano Aiello as DPS in this regard, but no reply was received, (See letter).

Requested Outcome

I would like, please, for the application to vary the premises licence to be refused. There are several significant issues currently which, in my view, undermine the Licensing Objectives. To grant the variation would, respectfully, be a message to the Premises Licence Holder that everything is satisfactory, that he is operating in accordance with the premises licence, and that he should benefit from longer.

Additionally, no measures have been proposed to explicitly promote the four actual licensing objectives with this application, namely are the prevention of crime and disorder. public safety. the prevention of public nuisance. and the protection of children from harm.

The applicant is also requesting later hours but has not submitted a Noise Impact Assessment as a supporting document for his application.

It is also of particular concern that these issues are occurring in a conservation area, (which is primarily residential), with tables sprawling over a very narrow pavement. The premises licence may also not actually apply to these "forecourt" tables at all.

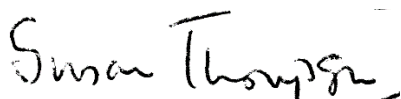
There appears to be no justification to request to serve alcohol from until 22:00 hours in a restaurant immediately adjoining residential accommodation.

There are alternative places to drink later locally, including the inside tables of the Deli which are licensed until 2300 hours, such that it appears unnecessary to extend the period that alcohol is served outside.

If the application cannot be refused, and I am not sure why it could not be, then I would ask the council to think very carefully about what changes could be made to the licence as it stands currently in view of what is being requested to alleviate the problems I have highlighted above. My quality of life has been significantly diminished as this Premises has developed and I do feel that without some sort of intervention the public safety and nuisance issues will only worsen.

Thank you for taking the time to consider my representation.

Yours faithfully,

A handwritten signature in black ink that reads "Susan Thompson". The signature is written in a cursive style with a horizontal line underneath.

Dr. Susan Thompson
Eyot Gardens
London W6 9TN

Enc.

Photos 1 and 2, showing two my bedrooms on the first floor directly over Mari Deli. You can also view the top floor which is a kitchen/diner/lounge





Photos 3 and 4, conservatory windows and kitchen windows regularly left open 24 hours a day to emit heat, and accomodate patio heater cables (Photo 5 and 6)









Photo 7 Gazebo, parasol and food stall/takeaway with shop door inside which is regularly both open and lit up late at night

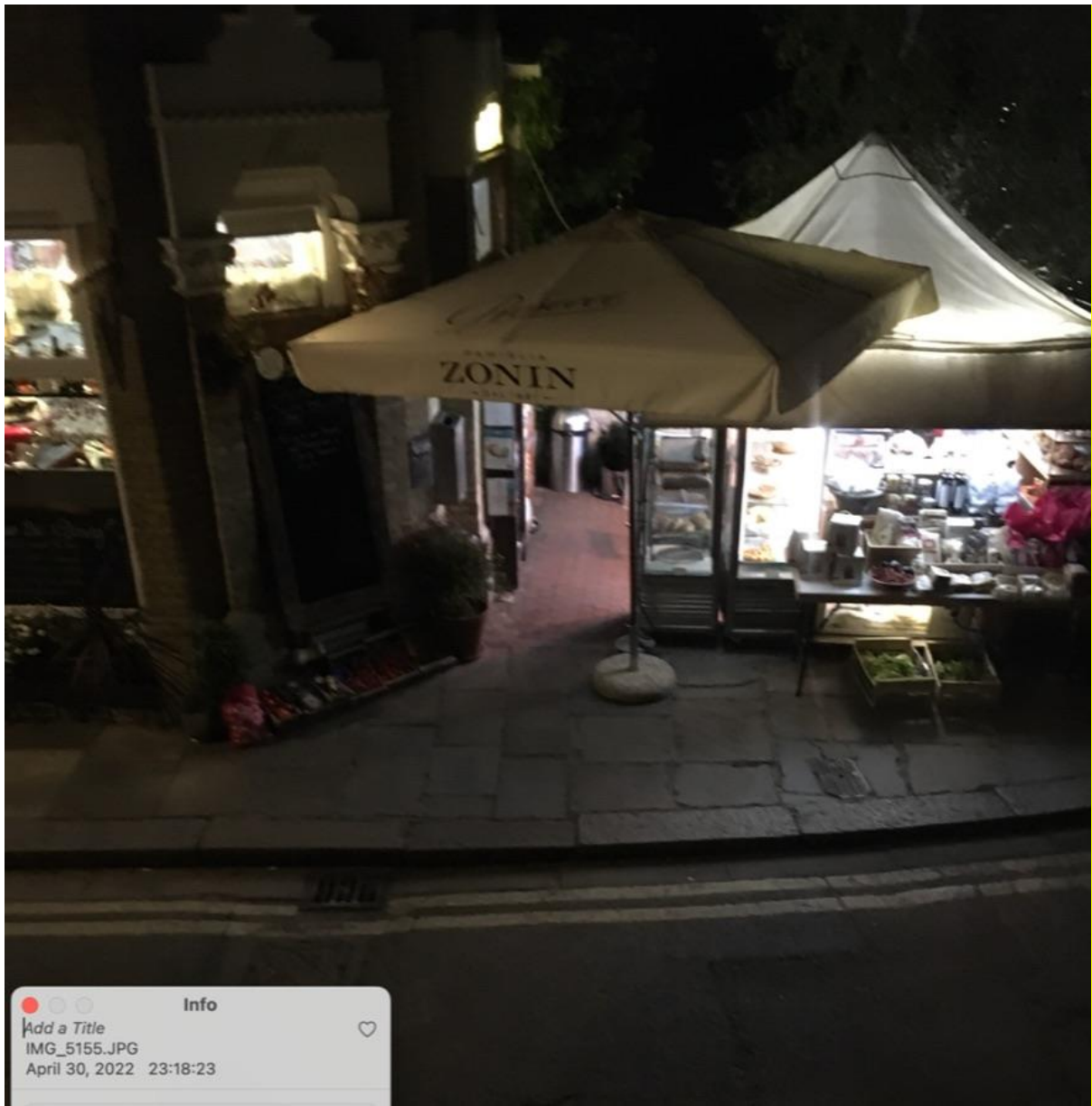
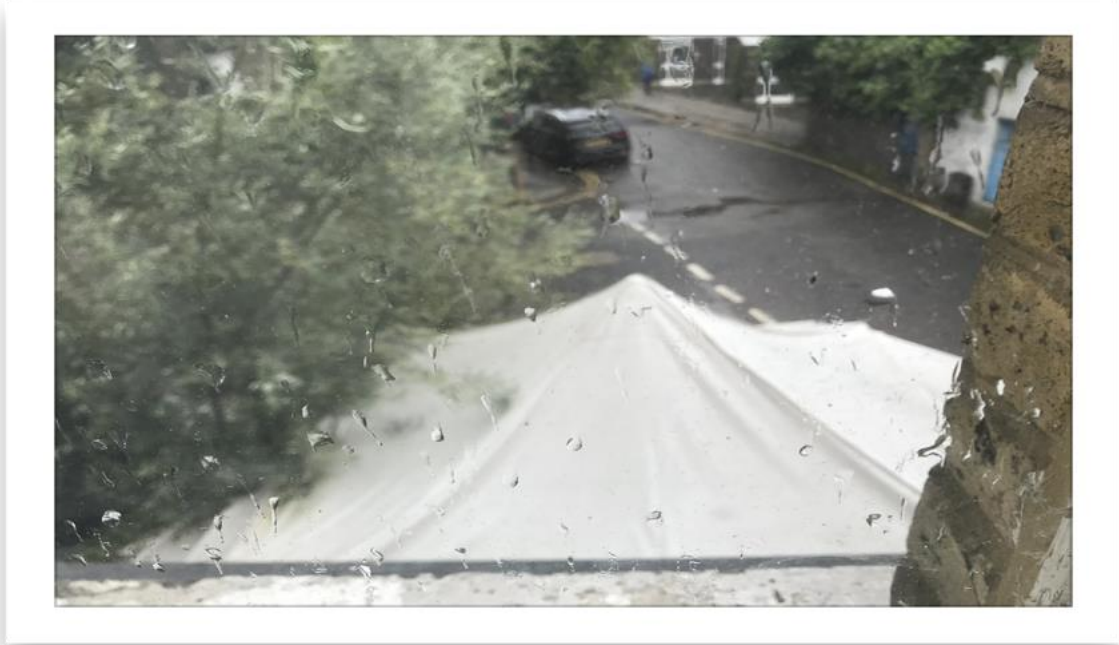


Photo 8 and 9 Gazebo and pavement awnings block any view of the street scene from 2 of my 3 bedrooms





Photos 10 and 11, 2 extractors ducted through external wall in Chiswick Mall, one behind an ascending gas pipe





Photo 12, 13 and 14 gazebo plus second parasol/market stall structure on Mari Deli forecourt



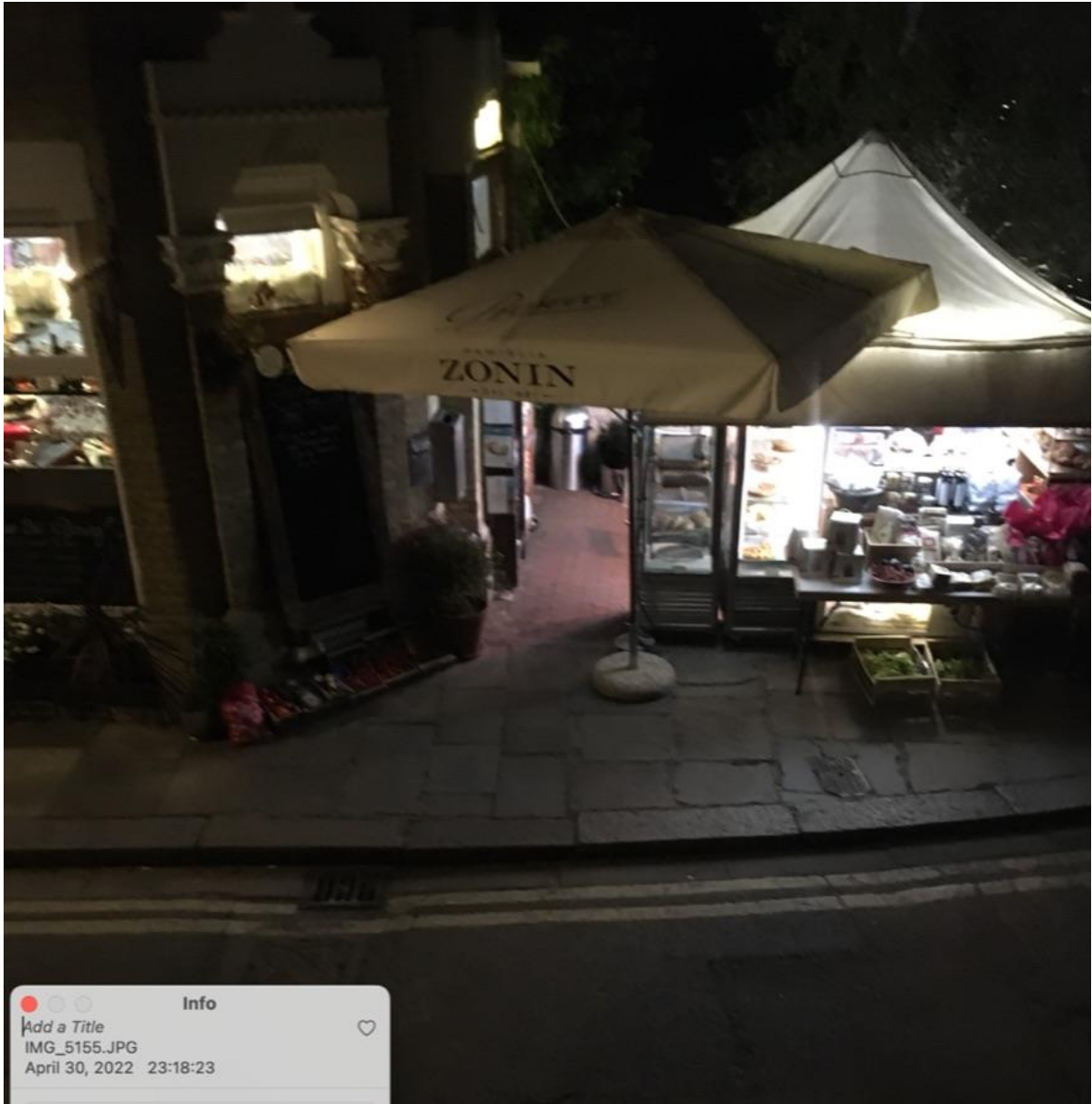




Photo 15 to 29, pavement tables and furniture





















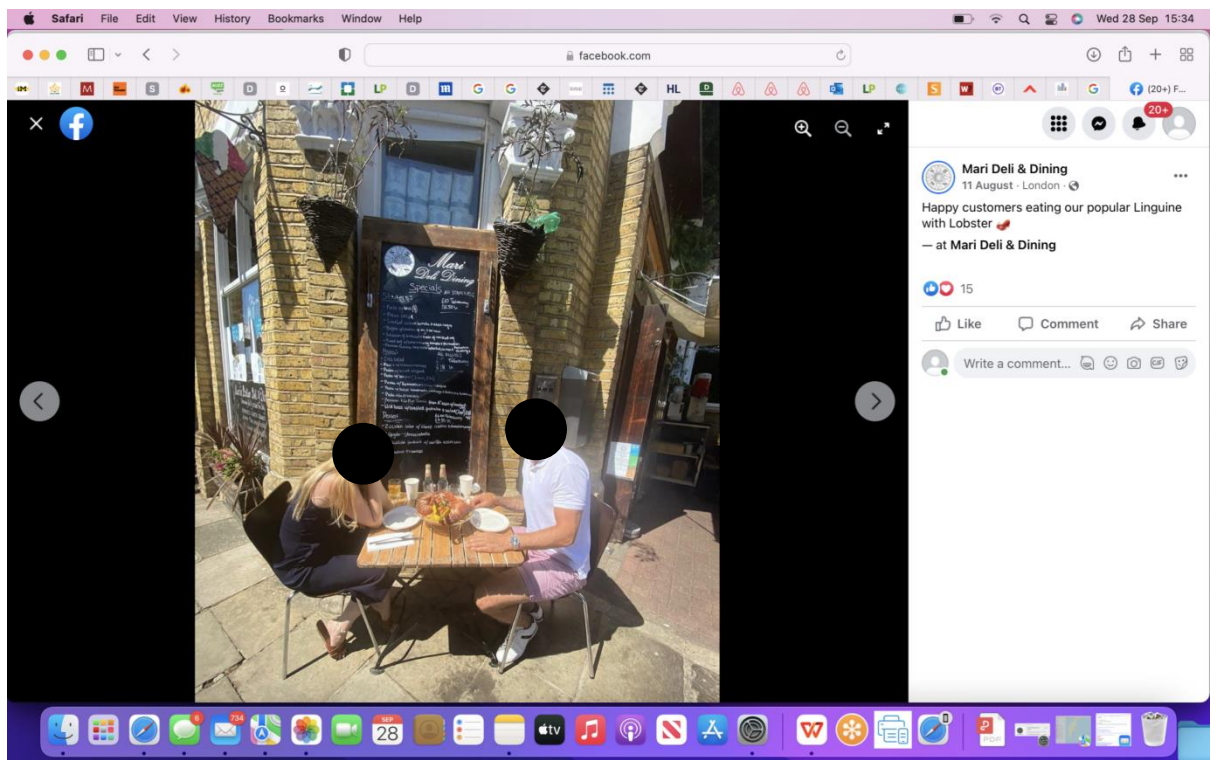
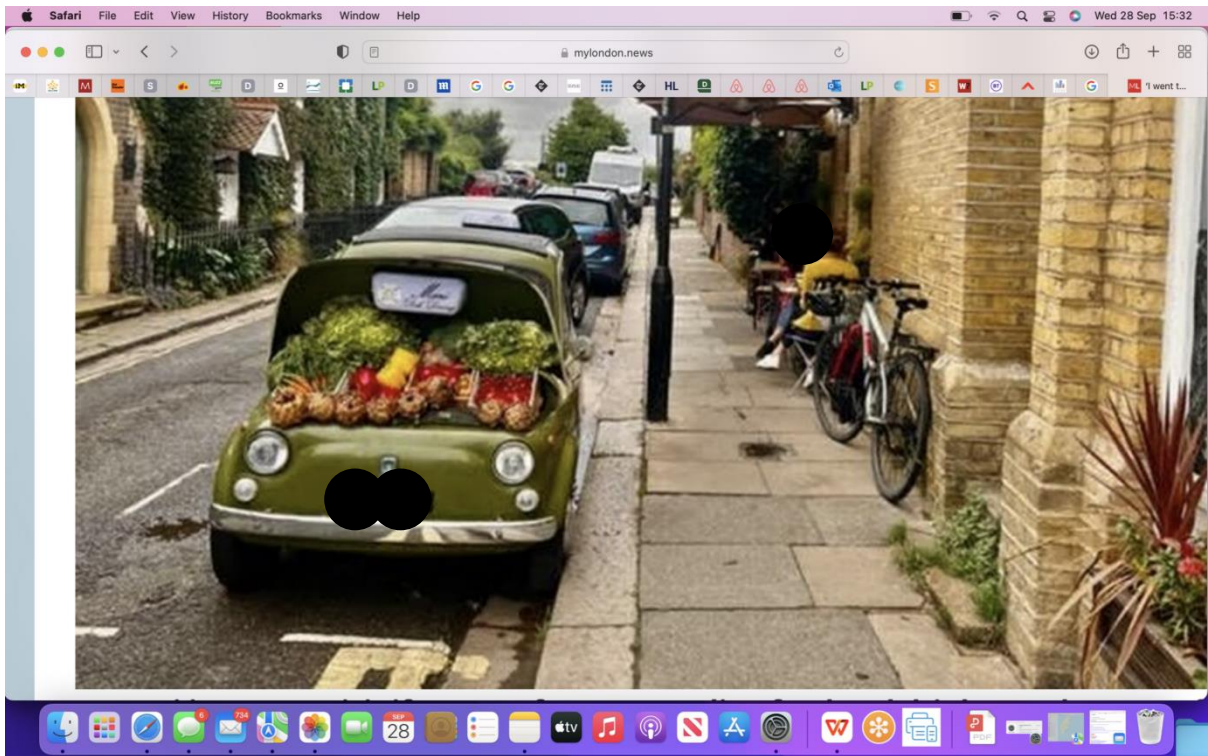


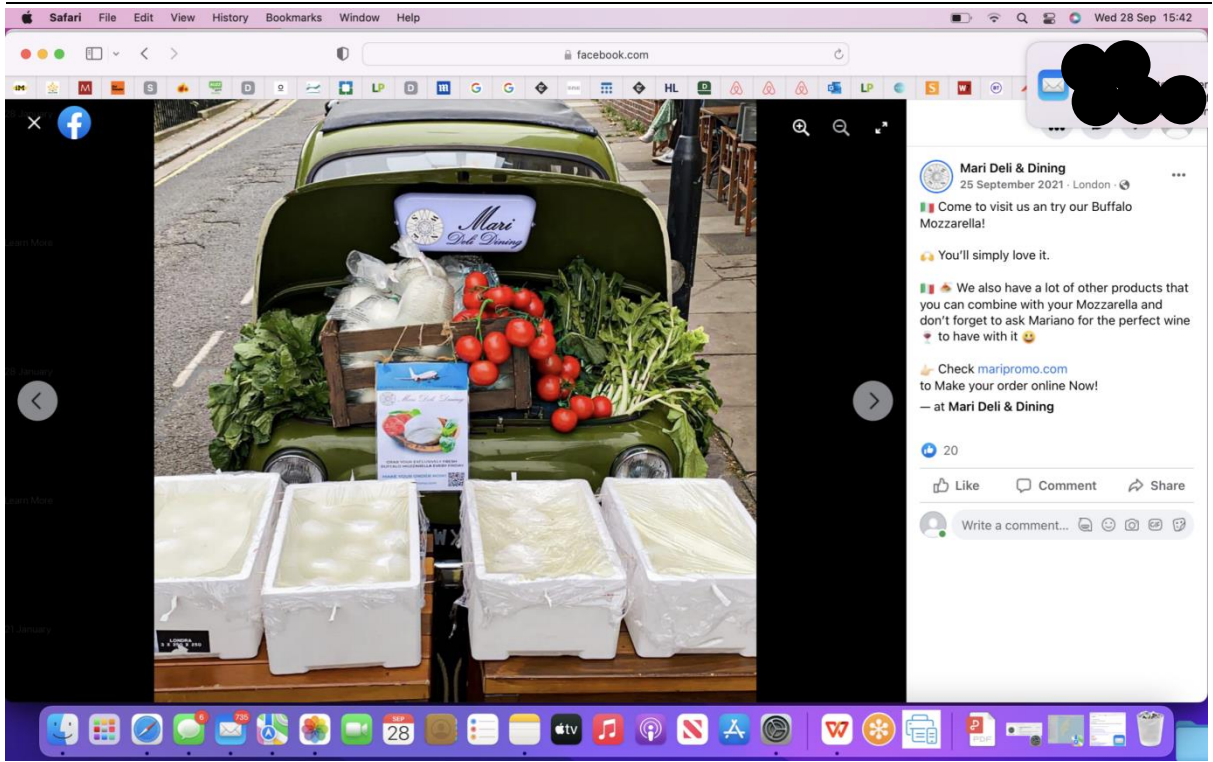
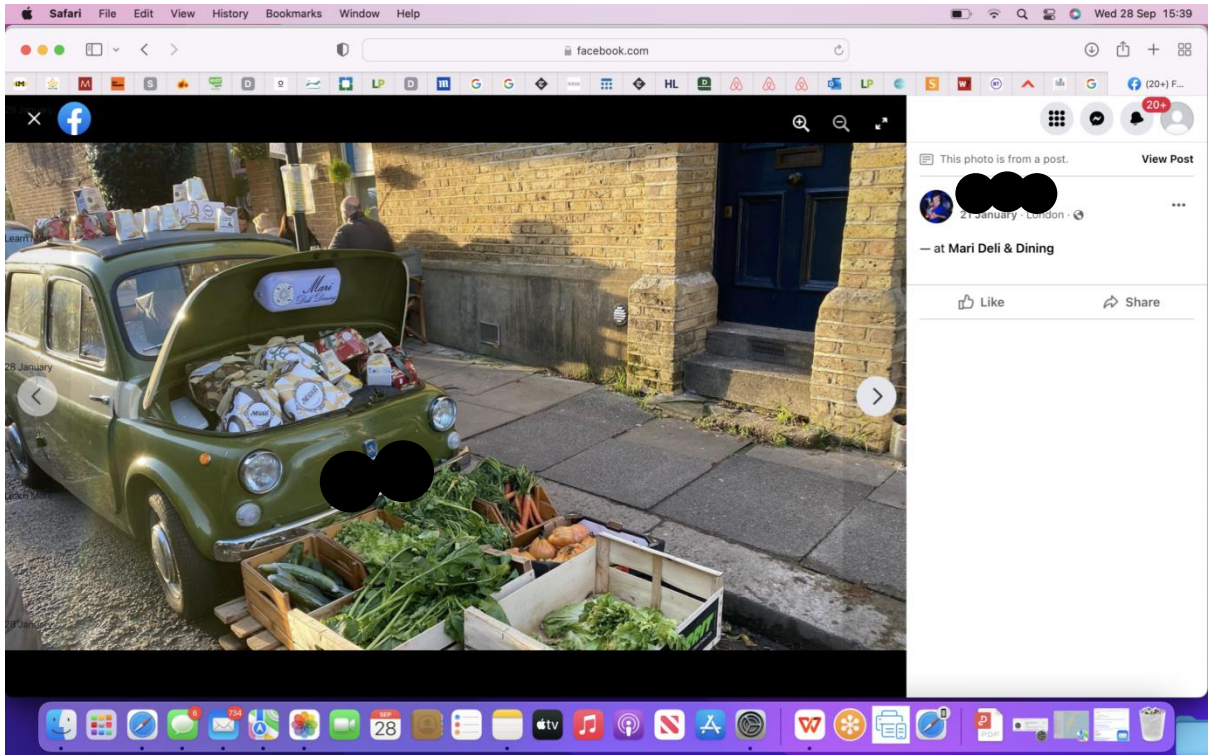






Taken from the Deli' s facebook page:





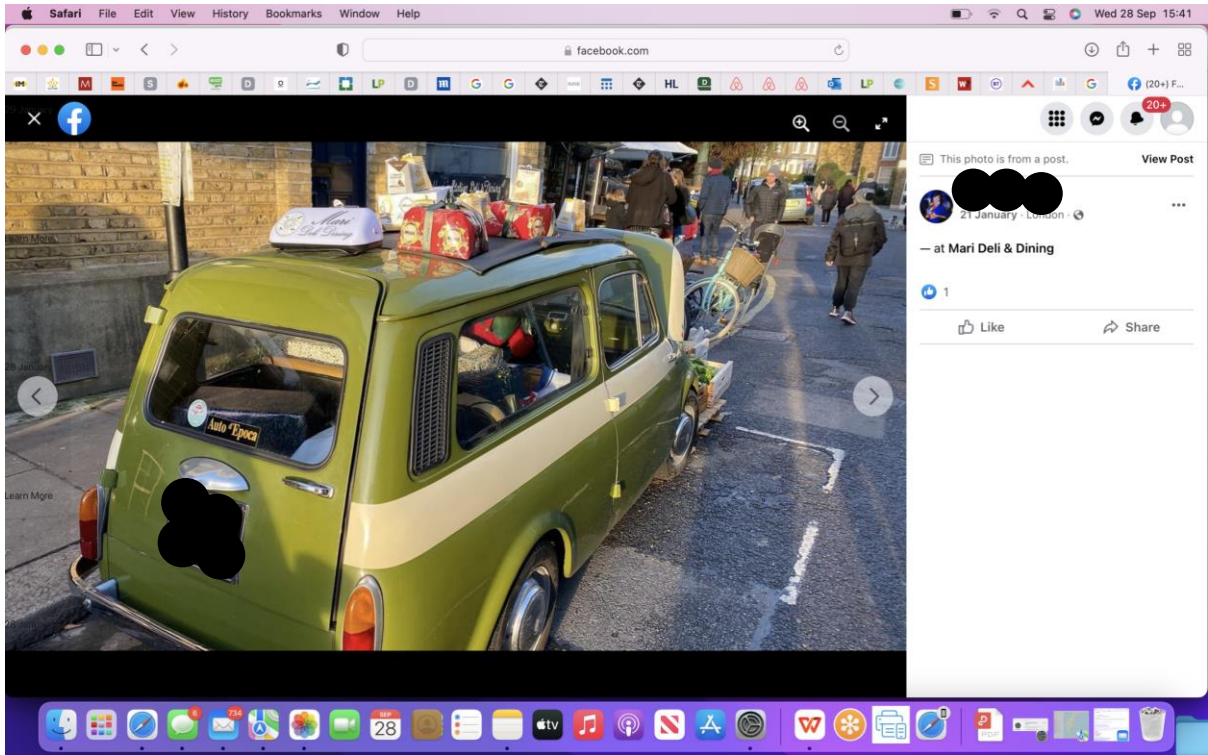


Photo 34

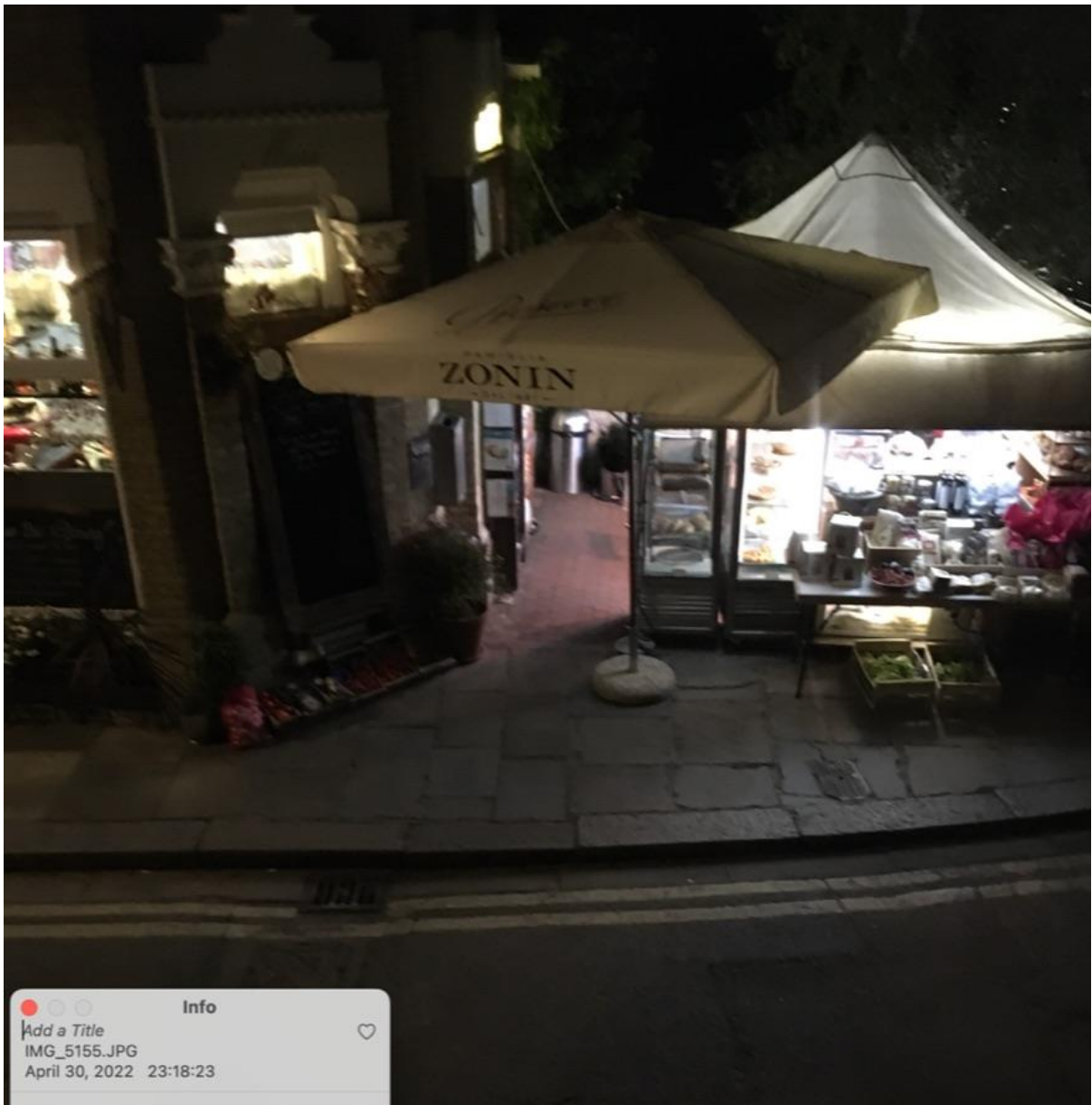
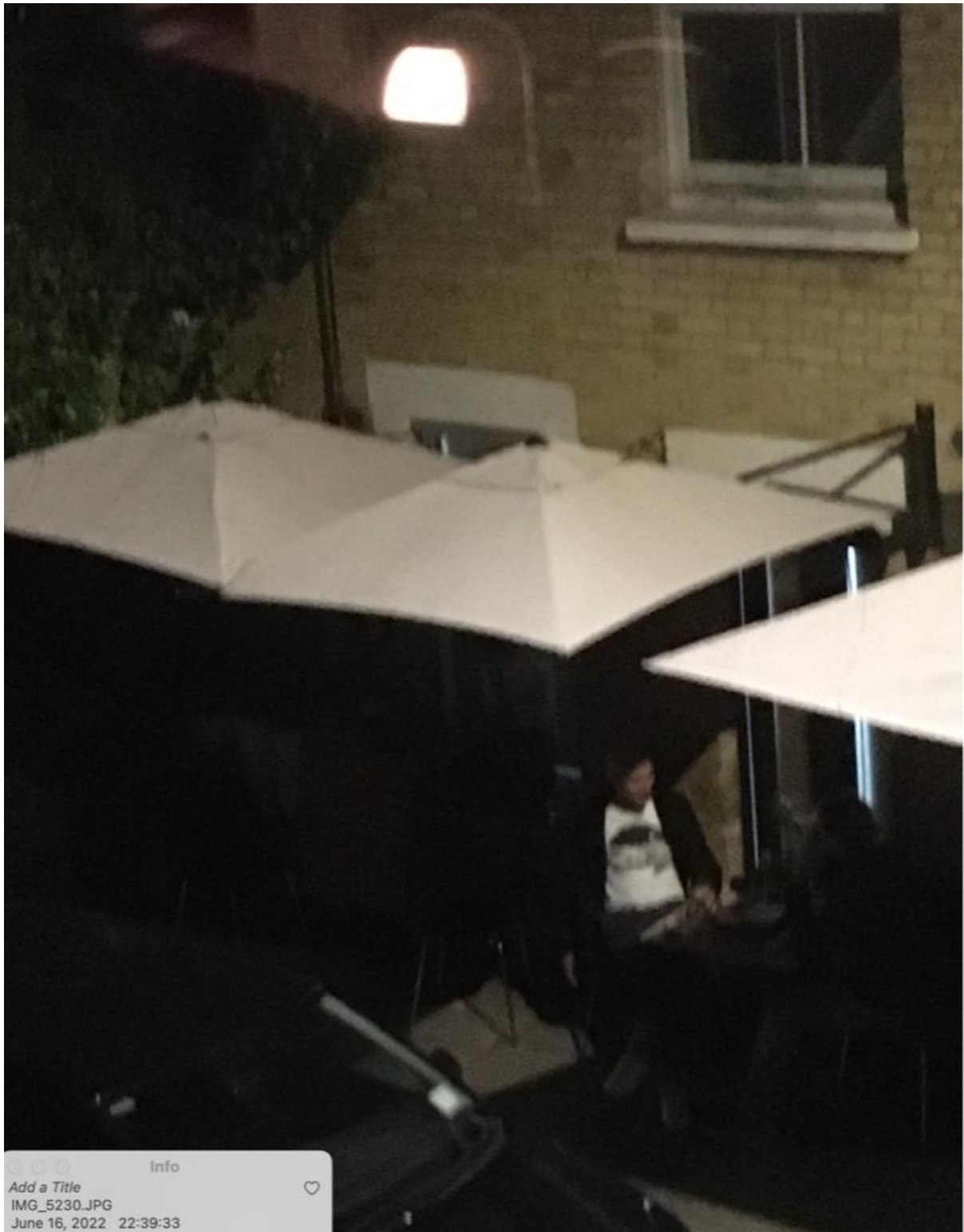


Photo 35-41, showing lack of compliance with licenced hours



Info
Add a Title
IMG_5151.JPG
April 30, 2022 23:06:33





Info
Add a Title
IMG_5230.JPG
June 16, 2022 22:39:33

September 16, 2022 at 21:30:19
2,216 of 2,217



LIVE



17 Sep 2022 at 21:28:08
Hammersmith and Fulham



19 Sep 2022 at 21:31:46
Hammersmith and Fulham









Add a Caption

Friday • 9 Sep 2022 •
07:04

Adjust

Photos 42-45, the pavement/traffic/potential public safety issues









Photo 46, bottles being dragged out noisily at 01.45 hours



17 June 2021

Mr Mariano Aiello
Designated Premises Supervisor
Mari Deli
1A Eyot Gardens
London
W6 9TN

By email to: [redacted]
Our ref: 21060993

Dear Mr Aiello

Please allow me to introduce myself: my name is Richard Vivian and I am an acoustic consultant specialising in the control of noise from licensed premises. I have recently been instructed by Dr S Thompson to provide expert advice with regard to the noise experienced in her property at Eyot Gardens.

My qualifications and expertise are a matter of public record. I have thirty years of experience in the acoustics industry and have been involved in acoustic measurement, assessment, and building acoustics design throughout my career. I have carried out assessments of noise in connection with planning, licensing and environmental protection matters at sites throughout the UK. I have given expert evidence in the courts, in licensing hearings, in planning hearings and at public inquiries on numerous occasions.

My recommendation to Dr Thompson is that, in the first instance, I make an open approach to you in the hope that we can quickly, and efficiently, resolve at least some of the noise issues at Eyot Gardens. This is important as this is the first time that a technical expert has been appointed by Dr Thompson, or by you to address the noise breakout from your premises.

From my investigation so far it appears that noise complaints can be classified into three areas of concern:

1. Noise from the commercial use of the outside space
2. Noise from the commercial use of internal areas (including noise from amplified music, customer noise, staff noise, and noise from kitchen equipment)
3. Noise from commercial kitchen mechanical plant

Outside space

The use of outside space is regulated by your premises licence (2017/00402/LAPR) which permits a maximum of 12 customers in the front of the premises. The area must be cleared of both customers and all tables and chairs by 21:30 each day. Some conditions from your premises licence are shown below for your convenience:

28. The front outside area to the Premises shall at all times be properly supervised by members of staff when customers are present.

30. Where customers are permitted to drink alcohol outside the Premises, regular litter and glass collections shall be carried out in all areas where customers are congregating.

31. Where customers are permitted to smoke in the front outside area of the Premises smoking bins/ashtrays/receptacles should be provided.

32. A maximum of 12 customers shall be permitted in the front outside area at anyone time.

34. All tables and chairs shall be removed from the front outside area by 21:30 hours each day.

35. The outside area shall be separated from the public highway by a screen, rope barrier or other means of demarcation from the public highway which shall be removed by 21:30 hours each day.

36. Signs shall be prominently displayed in the outside area reminding patrons there are residents living nearby and instructing them to respect the neighbours and to conduct their behaviour accordingly.

37. Alcohol shall not be consumed in the outside area of the Premises after 21:30 each day

38. There shall be no open glass vessels taken into the outside area of the Premises after 21:30 hours.

You also have a temporary pavement licence (2020/00748/PAVE) granted under the Business and Planning Act 2020. This allows you to place *4 small tables and 8 chairs outside the shop front of the premises from 08:00hrs to 22:00hrs Monday-Saturday, and from 09:00hrs to 21:00hrs on a Sunday.*

It is important to note the grant of a pavement licence only permits the placing of furniture and that the conditions on your premises licence still apply. The Business and Planning Act 2020 also sets out conditions which apply to all applications including a no-obstruction condition summarised by the London Borough of Hammersmith and Fulham as follows:

It is a condition that clear routes of access along the highway must be maintained, taking into account the needs of disabled people, and the recommended minimum footway widths and distances required for access by mobility impaired and visually impaired people as set out in Section 3.1 of Inclusive Mobility.

Section 3.1 of Inclusive Mobility sets out a range of recommended widths which would be required, depending on the needs of particular pavement users, but is clear that *in most circumstances 1500mm clear space should be regarded as the minimum acceptable distance between the obstacle and the edge of the footway.*

The London Borough of Hammersmith & Fulham also require that *the licence is exercised in such a manner as not to cause a nuisance, disturbance or danger to the occupiers of adjoining properties or the users of the highway.*

Internal noise/sound insulation

My client can hear noise from customers within your premises, from your staff, from kitchen equipment and also from your amplified music system. This observation, combined with the presence of heat and fumes from your kitchen, is an indication that the separating floor between ground and first floor is not adequate. This has implications for both acoustic separation and fire compartmentalisation, and therefore I urge you to check the specification and workmanship of the separating floor and confirm that it meets building regulations requirements.

Having inspected the planning file I can find no details relating to the building construction or soundproofing works. Do you have this information available? There should be details of the type of ceiling construction used including material specifications, thickness of plasterboard and the fire rating of the finished construction. The ceiling must not be breached so as to weaken the fire rating.

One other obvious noise transmission path is through the rear conservatory roof, and the open windows and doors, which results in airborne noise that affects the bedrooms of my client's property. She is unable to open the bedroom windows for ventilation because of the noise. The closing of windows and doors, particularly the roof windows in the rear section of your premises, would go some way to reduce this impact.

I also ask you to consider respecifying your sound system and fitting a limiter device so that noise from amplified music is not noticeable in the flat above.

Mechanical plant

My client has recorded sounds of a commercial washing equipment, of refrigerator alarms, and other plant noise which should be contained by the sound insulation of the separating floor if it was of adequate construction. She also experiences noise from kitchen extraction plant. A planning application is normally required for commercial kitchen extraction plant but having inspected the planning file it appears that the kitchen extraction system does not benefit from planning consent. Whilst plant of this type and size can be installed to operate without impact on neighbouring properties it requires the correct specification of that plant including size and type, location, operating mode, anti-vibration mounting, filtration and attenuation. It would be helpful if you could provide details of the plant specification and the noise impact assessment that will ultimately be required for your planning application to lawfully use this mechanical plant. It may be that a simple adjustment, or minor change to the specification, could resolve the noise issue and you should seek specialist advice on this.

It is also relevant to highlight the following conditions from your premises licence:

18. All plant and equipment shall be correctly installed, operated, maintained and regularly serviced, all in accordance with the manufacturer's instructions, to ensure that it is operating correctly and efficiently so as not to cause a nuisance to neighbours arising from noise.

29. All ventilation and extraction systems and ducting shall be correctly installed, operated, maintained and regularly serviced, all in accordance with the manufacturer's instructions, to ensure that they are operating correctly and efficiently so as not to cause a nuisance to neighbours arising from noise or odour.

Summary

Outside space - The use of the outside space is regulated both by the premises licence granted under the Licensing Act 2003, and the temporary permission of the Business and Planning Act 2020. I hope that the highlighting of relevant conditions will assist you in ensuring the use of this area complies with the relevant legal requirements.

Inside space - Closing windows and doors will reduce noise breakout. Adjusting your sound system so that music cannot be heard in the flat above will eliminate further complaints about music noise. However the integrity of the separating floor is in serious doubt and I urge you to check the specification and workmanship meets building regulations requirements for acoustic and, even more importantly, fire separation. Any weaknesses in the fire resistance of the construction, including breaches for services, air-paths and incorrect materials specification, could have tragic consequences.

Plant noise - If you could please submit the plant specification and Noise Impact Assessment in relation to the kitchen extraction plant that would be helpful. Some changes are required to reduce the noise level but these may be relatively straightforward to implement.

I trust this letter usefully highlights the key issues of noise from your premises and will assist you in ensuring that, in future, the premises is fully compliant with all its legal obligations and noise does not impact on residential amenity of adjacent residential properties. It seems reasonable to allow you a period of time to respond to my requests for information relating to the plant specification and the construction of the separating floor and I respectfully ask you reply within the next 28 days.

Yours sincerely



Richard Vivian BEng(Hons) MIET MIOA MAES MIOL
Director, Big Sky Acoustics Ltd

Licensing Team
London Borough of Hammersmith and Fulham
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The London Fire Commissioner is the
fire and rescue authority for London

Date 6 October 2022
Our Ref 11/223366/PG

Dear Sir/Madam

FIRE SAFETY INSPECTION

Premises: Shop, 1a Eyot Gardens, London, W6 9TN

The London Fire Commissioner (the Commissioner) is the fire and rescue authority for London. The Commissioner is responsible for enforcing the Regulatory Reform (Fire Safety) Order 2005 (as amended) in London.

An authorised officer has recently carried out an inspection of the above mentioned premises.

During the inspection, deficiencies relating to public safety were noted. These matters are specified in the schedule attached to this letter. The Commissioner recommends that, before renewing/granting the licence, you take action to ensure that the applicant has resolved these matters.

If there are specific fire safety matters about which you are concerned or you have any queries regarding this letter, please contact the person named below. If you are dissatisfied in any way with the response given, please ask to speak to the Team Leader quoting our reference.

Yours faithfully

PP Peter Godfrey

for Assistant Commissioner (Fire Safety)

Directorate of Operations

FSR-AdminSupport@london-fire.gov.uk

Reply to Fire Safety Advisor Alfie Whitbread

Enc: Notification of fire safety deficiencies letter
Form FS03_01b Legislation Extracts
Form FS03_06 Definitions of standard terms

The Commissioner promotes the installation of sprinkler suppression systems, as there is clear evidence that they are effective in suppressing and extinguishing fires; they can help reduce the numbers of deaths and injuries from fire, and the risk to firefighters.

The Company Secretary
Mame Limited
585a Fulham Road
London
SW6 5UA

The London Fire Commissioner is the
fire and rescue authority for London

Date 6 October 2022
Our Ref 11/223366/PG

Dear Sir/Madam

REGULATORY REFORM (FIRE SAFETY) ORDER 2005 (AS AMENDED): NOTIFICATION OF FIRE SAFETY DEFICIENCIES

Premises: Shop, 1a Eyot Gardens, London, W6 9TN

The London Fire Commissioner (the Commissioner) is the fire and rescue authority for London. The Commissioner is responsible for enforcing the Regulatory Reform (Fire Safety) Order 2005 (as amended) hereafter the Fire Safety Order (as amended) in London.

The Commissioner's Inspectors have recently carried out an inspection of the above mentioned premises. During the inspection, it was noted that some fire safety matters require attention to reduce the risk of fire and/or reasonably ensure the safety of people using the premises. These matters need to be addressed in order to comply with the Fire Safety Order (as amended).

The matters that need to be addressed, together with the Commissioner's recommendations about the actions you should take are explained in the attached schedule. We recommend that action should be taken by **29 December 2022**.

If you are in any doubt about what you need to do to comply with the Fire Safety Order (as amended); or if there is anything in the schedule that you do not understand or need further explanation of then please contact the Inspector named at the end of this letter. If you are dissatisfied in any way with the response given please ask to speak to the Team Leader quoting the above reference.

You may also wish to know that fire safety guidance for businesses can be found on the Commissioner's website at www.london-fire.gov.uk under the heading 'Fire safety at work'. Additionally, guidance on general fire precautions and how to comply with the Fire Safety Order (as amended) can be found at www.Gov.uk under the heading 'Fire safety law and guidance documents for business'.

When undertaking fire safety works at your premises you may need to seek approval for what you are going to do. Examples of this would include:

- any building works for which you are obliged to notify or seek the approval of Building Control;
- if your premises have a listed heritage status, approval from the local authority conservation officer; or
- if your premises are licenced then you may need to consult the relevant licensing or approvals authority.
- It is your responsibility to consult the relevant bodies and obtain any necessary approvals.

I would ask you to note that as well as placing people at risk, operating premises without having adequate general fire precaution in place to remove or reduce fire risk and to ensure people can safely escape if a fire does occur can result in a criminal offence being committed. This letter and its associated schedule are consequently issued without prejudice to any legal action the Commissioner may subsequently take regarding failures to comply with the Fire Safety Order (as amended).

Yours faithfully

PP Peter Godfrey

for Assistant Commissioner (Fire Safety)

Directorate of Operations

FSR-AdminSupport@london-fire.gov.uk

Reply to Fire Safety Advisor Alfie Whitbread

Enc: Form FS03_01b Legislation Extracts
Form FS03_06 Definitions of standard terms

Cc: Licensing Team, London Borough of Hammersmith and Fulham: licensing@lbhf.gov.uk

Notes to accompany the Notification of Deficiencies schedule.

Important information to consider before taking remedial steps:

1. Certain terms written in BLOCK CAPITALS in the attached schedule are standard terms defined in “Definitions of standard terms used in means of escape requirements” which form part of this schedule.
2. Officers of the Commissioner may visit your premises again to check on the action you have taken.
3. **Notwithstanding any consultation undertaken by the Commissioner, before you make any alterations to the premises, you must apply for local authority building control department approval (and/or the approval of any other bodies having a statutory interest in the premises) if their permission is required for those alterations to be made.**
4. There may be suitable alternative safety measures to those detailed in this schedule, which would meet the requirements of the Order. If you wish to propose or discuss any alternative measures you should get in touch with the person named as the contact above, before you take any action, to ensure that your proposed measures are deemed satisfactory by the Commissioner.
5. Remedial steps must be undertaken by a competent person who has sufficient training, experience, knowledge or other qualities to enable him or her to properly undertake them.
6. We recommend that remedial steps are undertaken in accordance with the appropriate British or European Standards, or recognised industry guidance.

THE REGULATORY REFORM (FIRE SAFETY) ORDER 2005

Your rights when Fire Safety Inspecting Officers take action.

The Commissioner has a duty to enforce the Regulatory Reform (Fire Safety) Order 2005.

If an Inspector:

tells you to do something - you have a right to a verbal and written explanation of what needs to be done and why.

Intends to take immediate action - for example by issuing an enforcement notice this will include a written explanation either forming part of the notice or by separate letter.

Issues a formal notice - you will be told in writing about your right to appeal to a magistrates’ court. You will be told:

- ◆ how to appeal;
- ◆ where and within what period an appeal may be brought; and
- ◆ that action required by a prohibition/restriction notice is not suspended while an appeal is pending unless the court so directs.
- ◆ that action required by an enforcement notice is suspended while an appeal is pending.

Issues a Notification of Fire Safety Deficiencies - full discussion should have taken place and agreed improvements to bring the premises up to minimal standards should be formulated. A Notification

of Fire Safety Deficiencies carries no statutory force but may result in formal action being considered if the agreed improvements do not take place.

The procedures and rights above provide ways for you to have your views heard. If you are not happy with the inspecting officer's action you should contact the Team Leader on the telephone number shown at the head of the covering letter in the first instance.

ENVIRONMENT AND SAFETY INFORMATION ACT 1988
SECTION 4 - PROTECTION OF TRADE SECRETS

The above Act requires the London Fire Commissioner to maintain public registers of notices issued under Article 30 of the Regulatory Reform (Fire Safety) Order 2005, (other than those which impose requirements or prohibitions solely for the protection of persons at work) and Sections 21 and 22 of the Health and Safety at Work etc, Act 1974.

Provisions are made within the Act for persons on whom the above notices are served to appeal against any proposed entry in the register which may disclose "trade secrets" or "secret manufacturing processes".

Entries in the register are required to be made after the period for appeal against the notice expires or after any appeal is disposed of.

If you feel that any such entry would disclose information about a trade secret or secret manufacturing process you may write to the Commissioner within a period of 14 days following the service of the notice, requesting exclusion of these details (see Section 4 of the 1988 Act).

SCHEDULE

PREMISES: Shop, 1a Eyot Gardens, London, W6 9TN

FILE NUMBER: 11/223366

This schedule should be read in conjunction with the Commissioner's letter dated **6 October 2022**.

The condition(s) specified in the Regulatory Reform (Fire Safety) Order 2005, were being contravened and the following step(s) need(s) to be taken in order to comply with the above legislation:

Article	Area of Concern	Steps Considered necessary to remedy the contravention.
Article 10	<p>At the time of the audit the risk reduction and prevention principles of the Order had not been applied in the correct sequence. It was found that:</p> <ol style="list-style-type: none">1) There was evidence of multiple electrical cables in the kitchen storage area, and it has not been controlled.2) The canopy outside had a mixture of electrics with rainwater dripping near the socket and it has not been controlled to ensure the safety of all relevant persons.3) There was evidence of a burnt extension cable where the CCTV monitor is located with overloaded plugs. This has to be removed and replaced with suitable wall plugs and have all electrics assessed by a competent electrician or contractor.	<p>Apply the principles of prevention contained in schedule 1 part 3 of the Order in the priority set out in that schedule. In particular ensuring all electrical appliances and electric cabling in the premises are reviewed by a competent person.</p>
Article 11	<p>At the time of the audit your preventative and protective measures had not been planned, organised, controlled, monitored or reviewed where required. It was found that:</p> <ol style="list-style-type: none">1) Nominating fire marshals has not effectively been planned or organised.	<p>Arrangements identified as not suitably addressed must be effectively planned, organised, controlled, monitored or reviewed.</p>

<p>Article 11 (Cont'd)</p>	<p>2) Management controls of overloaded electrical appliances have not effectively been controlled, monitored or reviewed.</p> <p>3) The 5 year electrical wiring survey has not effectively been planned or organised.</p> <p>4) Basic fire safety awareness training given to staff has not effectively been controlled, monitored or reviewed.</p>	
<p>Article 15</p>	<p>At the time of the audit your procedures to be followed in the event of serious and imminent danger were inadequate. It was found that sufficient numbers of competent persons had not been nominated to act as fire wardens.</p>	<p>Adequate procedures for serious and imminent danger and for danger areas should be established and followed. This can be achieved by nominating and training suitable persons to carry out the duties of a fire warden.</p>
<p>Article 21</p>	<p>At the time of the audit your employees had not been provided with adequate safety training. It was found that new/existing employees had not been given appropriate training on the precautions to be taken in the event of an emergency.</p>	<p>Provide your staff with adequate safety training. In particular new/existing employees should be given appropriate fire safety training including procedures for emergency evacuation.</p>
<p>Article 9</p>	<p>At the time of the audit the fire risk assessment for your premises has not been subject to a suitable system of review. It was found that:</p> <p>1) The compartmentation between the commercial restaurant and the single private dwelling above has not been risk assessed to confirm the level of 60 minute FIRE RESISTING construction.</p> <p>2) A 5 year electrical wiring survey has not been carried out, i.e. overloaded plug sockets with cabling running throughout the premises.</p>	<p>The fire risk assessment should be reviewed.</p>

*****RECOMMENDATIONS NOT FORMING REQUIREMENTS OF THE SCHEDULE*****

The Commissioner would strongly urge that you consider the presence of combustible façade cladding materials as part of the risk assessment process for these premises. All relevant information about any replacement window and facade schemes should be made fully available to fire risk assessors. Where no reliable information is available for a given property, a strategy to assess the risk and where necessary implement short, medium and long term actions to address the risk should be implemented.

Where remedial measures are to be undertaken to which consultation requirements under Section 20 of the Landlord and Tenant Act 1985 will apply, the Commissioner would urge you to consider application of the disapplication provisions under Section 20ZA of that Act.

REGULATORY REFORM (FIRE SAFETY) ORDER 2005

Article 8 - Duty to take general fire precautions

- (1) The responsible person must—
- (a) take such general fire precautions as will ensure, so far as is reasonably practicable, the safety of any of his employees; and
 - (b) in relation to relevant persons who are not his employees, take such general fire precautions as may reasonably be required in the circumstances of the case to ensure that the premises are safe.

Article 9 - Risk assessment

(1) The responsible person must make a suitable and sufficient assessment of the risks to which relevant persons are exposed for the purpose of identifying the general fire precautions he needs to take to comply with the requirements and prohibitions imposed on him by or under this Order.

(2) Where a dangerous substance is or is liable to be present in or on the premises, the risk assessment must include consideration of the matters set out in Part 1 of Schedule 1 (of the Regulatory Reform (Fire Safety) Order 2005).

(3) Any such assessment must be reviewed by the responsible person regularly so as to keep it up to date and particularly if—

- (a) there is reason to suspect that it is no longer valid; or
- (b) there has been a significant change in the matters to which it relates including when the premises, special, technical and organisational measures, or organisation of the work undergo significant changes, extensions, or conversions,

and where changes to an assessment are required as a result of any such review, the responsible person must make them.

(4) The responsible person must not employ a young person unless he has, in relation to risks to young persons, made or reviewed an assessment in accordance with paragraphs (1) and (5).

(5) In making or reviewing the assessment, the responsible person who employs or is to employ a young person must take particular account of the matters set out in Part 2 of Schedule 1 (of the Regulatory Reform (Fire Safety) Order 2005).

(6) As soon as practicable after the assessment is made or reviewed, the responsible person must record the information prescribed by paragraph (7) where—

- (a) he employs five or more employees;
- (b) a licence under an enactment is in force in relation to the premises; or
- (c) an alterations notice requiring this is in force in relation to the premises.

(7) The prescribed information is—

- (a) the significant findings of the assessment, including the measures which have been or will be taken by the responsible person pursuant to this Order; and
- (b) any group of persons identified by the assessment as being especially at risk.

(8) No new work activity involving a dangerous substance may commence unless—

- (a) the risk assessment has been made; and
- (b) the measures required by or under this Order have been implemented.

Article 10 - Principles of prevention to be applied

Where the responsible person implements any preventive and protective measures he must do so on the basis of the principles specified in Part 3 of Schedule 1 (of the Regulatory Reform (Fire Safety) Order 2005).

Article 11 - Fire safety arrangements

(1) The responsible person must make and give effect to such arrangements as are appropriate, having regard to the size of his undertaking and the nature of its activities, for the effective planning, organisation, control, monitoring and review of the preventive and protective measures.

(2) The responsible person must record the arrangements referred to in paragraph (1) where—

- (a) he employs five or more employees;
- (b) a licence under an enactment is in force in relation to the premises; or
- (c) an alterations notice requiring a record to be made of those arrangements is in force in relation to the premises.

Article 12 - Elimination or reduction of risks from dangerous substances

(1) Where a dangerous substance is present in or on the premises, the responsible person must ensure that risk to relevant persons related to the presence of the substance is either eliminated or reduced so far as is reasonably practicable.

(2) In complying with his duty under paragraph (1), the responsible person must, so far as is reasonably practicable, replace a dangerous substance, or the use of a dangerous substance, with a substance or process which either eliminates or reduces the risk to relevant persons.

(3) Where it is not reasonably practicable to eliminate risk pursuant to paragraphs (1) and (2), the responsible person must, so far as is reasonably practicable, apply measures consistent with the risk assessment and appropriate to the nature of the activity or operation, including the measures specified in Part 4 of Schedule 1 to this Order to—

- (a) control the risk, and
- (b) mitigate the detrimental effects of a fire.

(4) The responsible person must—

- (a) arrange for the safe handling, storage and transport of dangerous substances and waste containing dangerous substances; and
- (b) ensure that any conditions necessary pursuant to this Order for ensuring the elimination or reduction of risk are maintained.

Article 13 - Fire-fighting and fire detection

(1) Where necessary (whether due to the features of the premises, the activity carried on there, any hazard present or any other relevant circumstances) in order to safeguard the safety of relevant persons, the responsible person must ensure that—

- (a) the premises are, to the extent that it is appropriate, equipped with appropriate fire-fighting equipment and with fire detectors and alarms; and
- (b) any non-automatic fire-fighting equipment so provided is easily accessible, simple to use and indicated by signs.

(2) For the purposes of paragraph (1) what is appropriate is to be determined having regard to the dimensions and use of the premises, the equipment contained on the premises, the physical and chemical properties of the substances likely to be present and the maximum number of persons who may be present at any one time.

(3) The responsible person must, where necessary—

- (a) take measures for fire-fighting in the premises, adapted to the nature of the activities carried on there and the size of the undertaking and of the premises concerned;
- (b) nominate competent persons to implement those measures and ensure that the number of such persons, their training and the equipment available to them are adequate, taking into account the size of, and the specific hazards involved in, the premises concerned; and
- (c) arrange any necessary contacts with external emergency services, particularly as regards fire-fighting, rescue work, first-aid and emergency medical care.

(4) A person is to be regarded as competent for the purposes of paragraph (3)(b) where he has sufficient training and experience or knowledge and other qualities to enable him properly to implement the measures referred to in that paragraph.

Article 14 - Emergency routes and exits

(1) Where necessary in order to safeguard the safety of relevant persons, the responsible person must ensure that routes to emergency exits from premises and the exits themselves are kept clear at all times.

(2) The following requirements must be complied with in respect of premises where necessary (whether due to the features of the premises, the activity carried on there, any hazard present or any other relevant circumstances) in order to safeguard the safety of relevant persons—

- (a) emergency routes and exits must lead as directly as possible to a place of safety;
- (b) in the event of danger, it must be possible for persons to evacuate the premises as quickly and as safely as possible;
- (c) the number, distribution and dimensions of emergency routes and exits must be adequate having regard to the use, equipment and dimensions of the premises and the maximum number of persons who may be present there at any one time;
- (d) emergency doors must open in the direction of escape;
- (e) sliding or revolving doors must not be used for exits specifically intended as emergency exits;
- (f) emergency doors must not be so locked or fastened that they cannot be easily and immediately opened by any person who may require to use them in an emergency;
- (g) emergency routes and exits must be indicated by signs; and
- (h) emergency routes and exits requiring illumination must be provided with emergency lighting of adequate intensity in the case of failure of their normal lighting.

Article 15 - Procedures for serious and imminent danger and for danger areas

(1) The responsible person must—

- (a) establish and, where necessary, give effect to appropriate procedures, including safety drills, to be followed in the event of serious and imminent danger to relevant persons;
- (b) nominate a sufficient number of competent persons to implement those procedures in so far as they relate to the evacuation of relevant persons from the premises; and
- (c) ensure that no relevant person has access to any area to which it is necessary to restrict access on grounds of safety, unless the person concerned has received adequate safety instruction.

(2) Without prejudice to the generality of paragraph (1)(a), the procedures referred to in that sub-paragraph must—

- (a) so far as is practicable, require any relevant persons who are exposed to serious and imminent danger to be informed of the nature of the hazard and of the steps taken or to be taken to protect them from it;

- (b) enable the persons concerned (if necessary by taking appropriate steps in the absence of guidance or instruction and in the light of their knowledge and the technical means at their disposal) to stop work and immediately proceed to a place of safety in the event of their being exposed to serious, imminent and unavoidable danger; and
- (c) save in exceptional cases for reasons duly substantiated (which cases and reasons must be specified in those procedures), require the persons concerned to be prevented from resuming work in any situation where there is still a serious and imminent danger.

(3) A person is to be regarded as competent for the purposes of paragraph (1) where he has sufficient training and experience or knowledge and other qualities to enable him properly to implement the evacuation procedures referred to in that paragraph.

Article 16 - Additional emergency measures in respect of dangerous substances

(1) Subject to paragraph (4), in order to safeguard the safety of relevant persons arising from an accident, incident or emergency related to the presence of a dangerous substance in or on the premises, the responsible person must ensure that—

- (a) information on emergency arrangements is available, including—
 - (i) details of relevant work hazards and hazard identification arrangements; and
 - (ii) specific hazards likely to arise at the time of an accident, incident or emergency;
- (b) suitable warning and other communication systems are established to enable an appropriate response, including remedial actions and rescue operations, to be made immediately when such an event occurs;
- (c) where necessary, before any explosion conditions are reached, visual or audible warnings are given and relevant persons withdrawn; and
- (d) where the risk assessment indicates it is necessary, escape facilities are provided and maintained to ensure that, in the event of danger, relevant persons can leave endangered places promptly and safely.

(2) Subject to paragraph (4), the responsible person must ensure that the information required by article 15(1)(a) and paragraph (1)(a) of this article, together with information on the matters referred to in paragraph (1)(b) and (d) is—

- (a) made available to relevant accident and emergency services to enable those services, whether internal or external to the premises, to prepare their own response procedures and precautionary measures; and
- (b) displayed at the premises, unless the results of the risk assessment make this unnecessary.

(3) Subject to paragraph (4), in the event of a fire arising from an accident, incident or emergency related to the presence of a dangerous substance in or on the premises, the responsible person must ensure that—

- (a) immediate steps are taken to—
 - (i) mitigate the effects of the fire;
 - (ii) restore the situation to normal; and
 - (iii) inform those relevant persons who may be affected; and
- (b) only those persons who are essential for the carrying out of repairs and other necessary work are permitted in the affected area and they are provided with—
 - (i) appropriate personal protective equipment and protective clothing; and
 - (ii) any necessary specialised safety equipment and plant,

which must be used until the situation is restored to normal.

(4) Paragraphs (1) to (3) do not apply where—

- (a) the results of the risk assessment show that, because of the quantity of each dangerous substance in or on the premises, there is only a slight risk to relevant persons; and
- (b) the measures taken by the responsible person to comply with his duty under article 12 are sufficient to control that risk.

Article 17 – Maintenance

(1) Where necessary in order to safeguard the safety of relevant persons the responsible person must ensure that the premises and any facilities, equipment and devices provided in respect of the premises under this Order or, subject to paragraph (6), under any other enactment, including any enactment repealed or revoked by this Order, are subject to a suitable system of maintenance and are maintained in an efficient state, in efficient working order and in good repair.

(2) Where the premises form part of a building, the responsible person may make arrangements with the occupier of any other premises forming part of the building for the purpose of ensuring that the requirements of paragraph (1) are met.

(3) Paragraph (2) applies even if the other premises are not premises to which this Order applies.

(4) The occupier of the other premises must co-operate with the responsible person for the purposes of paragraph (2).

(5) Where the occupier of the other premises is not also the owner of those premises, the references to the occupier in paragraphs (2) and (4) are to be taken to be references to both the occupier and the owner.

(6) Paragraph (1) only applies to facilities, equipment and devices provided under other enactments where they are provided in connection with general fire precautions.

Article 18 - Safety assistance

(1) The responsible person must, subject to paragraphs (6) and (7), appoint one or more competent persons to assist him in undertaking the preventive and protective measures.

(2) Where the responsible person appoints persons in accordance with paragraph (1), he must make arrangements for ensuring adequate co-operation between them.

(3) The responsible person must ensure that the number of persons appointed under paragraph (1), the time available for them to fulfil their functions and the means at their disposal are adequate having regard to the size of the premises, the risks to which relevant persons are exposed and the distribution of those risks throughout the premises.

(4) The responsible person must ensure that—

- (a) any person appointed by him in accordance with paragraph (1) who is not in his employment—
 - (i) is informed of the factors known by him to affect, or suspected by him of affecting, the safety of any other person who may be affected by the conduct of his undertaking; and
 - (ii) has access to the information referred to in article 19(3); and
- (b) any person appointed by him in accordance with paragraph (1) is given such information about any person working in his undertaking who is—
 - (i) employed by him under a fixed-term contract of employment, or
 - (ii) employed in an employment business,

as is necessary to enable that person properly to carry out the function specified in that paragraph.

(5) A person is to be regarded as competent for the purposes of this article where he has sufficient training and experience or knowledge and other qualities to enable him properly to assist in undertaking the preventive and protective measures.

(6) Paragraph (1) does not apply to a self-employed employer who is not in partnership with any other person, where he has sufficient training and experience or knowledge and other qualities properly to assist in undertaking the preventive and protective measures.

(7) Paragraph (1) does not apply to individuals who are employers and who are together carrying on business in

partnership, where at least one of the individuals concerned has sufficient training and experience or knowledge and other qualities—

- (a) properly to undertake the preventive and protective measures; and
- (b) properly to assist his fellow partners in undertaking those measures.

(8) Where there is a competent person in the responsible person's employment, that person must be appointed for the purposes of paragraph (1) in preference to a competent person not in his employment.

Article 19 - Provision of information to employees

(1) The responsible person must provide his employees with comprehensible and relevant information on—

- (a) the risks to them identified by the risk assessment;
- (b) the preventive and protective measures;
- (c) the procedures and the measures referred to in article 15(1)(a);
- (d) the identities of those persons nominated by him in accordance with article 13(3)(b) or appointed in accordance with article 15(1)(b) ; and
- (e) the risks notified to him in accordance with article 22(1)(c).

(2) The responsible person must, before employing a child, provide a parent of the child with comprehensible and relevant information on—

- (a) the risks to that child identified by the risk assessment;
- (b) the preventive and protective measures; and
- (c) the risks notified to him in accordance with article 22(1)(c),

and for the purposes of this paragraph, "parent of the child" includes a person who has parental responsibility, within the meaning of section 3 of the Children Act 1989, for the child.

(3) Where a dangerous substance is present in or on the premises, the responsible person must, in addition to the information provided under paragraph (1) provide his employees with —

- (a) the details of any such substance including—
 - (i) the name of the substance and the risk which it presents;
 - (ii) access to any relevant safety data sheet; and
 - (iii) legislative provisions (concerning the hazardous properties of any such substance) which apply to the substance; and
- (b) the significant findings of the risk assessment.

(4) The information required by paragraph (3) must be—

- (a) adapted to take account of significant changes in the activity carried out or methods or work used by the responsible person; and
- (b) provided in a manner appropriate to the risk identified by the risk assessment.

Article 20 - Provision of information to employers and the self-employed from outside undertakings

(1) The responsible person must ensure that the employer of any employees from an outside undertaking who are working in or on the premises is provided with comprehensible and relevant information on—

- (a) the risks to those employees; and
- (b) the preventive and protective measures taken by the responsible person.

(2) The responsible person must ensure that any person working in his undertaking who is not his employee is provided with appropriate instructions and comprehensible and relevant information regarding any risks to that person.

(3) The responsible person must—

- (a) ensure that the employer of any employees from an outside undertaking who are working in or on the premises is provided with sufficient information to enable that employer to identify any person nominated by the responsible person in accordance with article 15 (1)(b) to implement evacuation procedures as far as those employees are concerned; and
- (b) take all reasonable steps to ensure that any person from an outside undertaking who is working in or on the premises receives sufficient information to enable that person to identify any person nominated by the responsible person in accordance with article 15 (1)(b) to implement evacuation procedures as far as they are concerned.

Article 21 – Training

(1) The responsible person must ensure that his employees are provided with adequate safety training—

- (a) at the time when they are first employed; and
- (b) on their being exposed to new or increased risks because of—
 - (i) their being transferred or given a change of responsibilities within the responsible person's undertaking;
 - (ii) the introduction of new work equipment into, or a change respecting work equipment already in use within, the responsible person's undertaking;
 - (iii) the introduction of new technology into the responsible person's undertaking; or
 - (iv) the introduction of a new system of work into, or a change respecting a system of work already in use within, the responsible person's undertaking.

(2) The training referred to in paragraph (1) must—

- (a) include suitable and sufficient instruction and training on the appropriate precautions and actions to be taken by the employee in order to safeguard himself and other relevant persons on the premises;
- (b) be repeated periodically where appropriate;
- (c) be adapted to take account of any new or changed risks to the safety of the employees concerned;
- (d) be provided in a manner appropriate to the risk identified by the risk assessment; and
- (e) take place during working hours.

Article 22 - Co-operation and co-ordination

(1) Where two or more responsible persons share, or have duties in respect of, premises (whether on a temporary or a permanent basis) each such person must—

- (a) co-operate with the other responsible person concerned so far as is necessary to enable them to comply with the requirements and prohibitions imposed on them by or under this Order;
- (b) (taking into account the nature of his activities) take all reasonable steps to co-ordinate the measures he takes to comply with the requirements and prohibitions imposed on him by or under this Order with the measures the other responsible persons are taking to comply with the requirements and prohibitions imposed on them by or under this Order; and
- (c) take all reasonable steps to inform the other responsible persons concerned of the risks to relevant persons arising out of or in connection with the conduct by him of his undertaking.

(2) Where two or more responsible persons share premises (whether on a temporary or a permanent basis) where an explosive atmosphere may occur, the responsible person who has overall responsibility for the premises must co-ordinate the implementation of all the measures required by this Part to be taken to protect relevant persons from any risk from the explosive atmosphere.

Article 23 - General duties of employees at work

(1) Every employee must, while at work—

- (a) take reasonable care for the safety of himself and of other relevant persons who may be affected by his acts or omissions at work;
- (b) as regards any duty or requirement imposed on his employer by or under any provision of this Order, co-operate with him so far as is necessary to enable that duty or requirement to be performed or complied with; and
- (c) inform his employer or any other employee with specific responsibility for the safety of his fellow employees—
 - (i) of any work situation which a person with the first-mentioned employee's training and instruction would reasonably consider represented a serious and immediate danger to safety; and
 - (ii) of any matter which a person with the first-mentioned employee's training and instruction would reasonably consider represented a shortcoming in the employer's protection arrangements for safety,

in so far as that situation or matter either affects the safety of that first-mentioned employee or arises out of or in connection with his own activities at work, and has not previously been reported to his employer or to any other employee of that employer in accordance with this sub-paragraph.

Article 38 - Maintenance of measures provided for protection of fire-fighters

(1) Where necessary in order to safeguard the safety of fire-fighters in the event of a fire, the responsible person must ensure that the premises and any facilities, equipment and devices provided in respect of the premises for the use by or protection of fire-fighters under this Order or under any other enactment, including any enactment repealed or revoked by this Order, are subject to a suitable system of maintenance and are maintained in an efficient state, in efficient working order and in good repair.

(2) Where the premises form part of a building, the responsible person may make arrangements with the occupier of any premises forming part of the building for the purpose of ensuring that the requirements of paragraph (1) are met.

(3) Paragraph (2) applies even if the other premises are not premises to which this Order applies.

(4) The occupier of the other premises must co-operate with the responsible person for the purposes of paragraph (2).

(5) Where the occupier of the other premises is not also the owner of those premises, the reference to the occupier in paragraphs (2) and (4) are to be taken to be references to both the occupier and the owner.

Definitions of standard terms used in means of escape requirements

The London Fire Commissioner (the Commissioner) is the fire and rescue authority for London. The Commissioner is responsible for enforcing the Regulatory Reform (Fire Safety) Order 2005 (The Order) in London.

Fire Resisting

1. FIRE RESISTING means construction capable of resisting the action of fire for not less than thirty minutes under the prescribed conditions of test appropriate to such construction in accordance with the provisions of the current British Standard 476 and that:

- a) whatsoever is so designated gives effective separation between those parts of the premises on each side of it;
- b) where the word 'enclosed' is used in connection with this term, the room, escape route or other space so described is completely enclosed with walls, ceilings and floors of FIRE RESISTING construction except for that part of the enclosure consisting of a roof, external wall, or the lowest floor of a building;
- c) where the construction consists of or incorporates a door, the door together with its frame complies with Table A below; and the door
 - i) is effectively self closing by means of an automatic self closing device and the device is to conform to BS EN 1154. As an alternative, where the door is to a duct, shaft or cupboard, it may be locked shut and provided with a notice to this effect:
 - ii) is free from any means of holding the door in an open position except, where permitted an electro-magnetic or electro-mechanical door holder device. BS 7273-4 is the applicable document with regard to these devices.
 - iii) is close fitting to both the frame and, where there are two leaves, between the leaves;
 - iv) is hung on hinges no part of which is made either of combustible material or of non-combustible material having a melting point less than 800°C;
 - v) is permanently marked 'Fire door keep shut' in a conspicuous position except whether the

door is to a bedroom or to or within a dwelling (including a flat or maisonette);

vi) is imperforate except for the minimum perforations necessary for the fitting of locks and door furniture;

d) where the construction incorporates glazing, in addition to comply with this definition, the glazing is in a frame fixed shut.

2. Where existing ceilings, soffits, walls, partitions, floors and doorsets are not already FIRE RESISTING and are required to be made FIRE RESISTING the following constructions will be accepted as complying with the definition:

a) CEILINGS AND SOFFITS

The ceilings and soffits covered with lath and plaster in good condition, or with plasterboard or FIRE PROTECTIVE BOARDING with sheets closely butted together and securely nailed or screwed to joints/nogging pieces, as appropriate.

b) WALLS AND PARTITIONS

All perforations and gaps sealed with FIRE RESISTING construction. Partitions made flush with timber or FIRE PROTECTIVE BOARDING and covered with plasterboard, or FIRE PROTECTIVE BOARDING butted together, securely nailed or screwed in position.

c) DOORSETS

See Table B below.

Notes:

- i) Protection to partitions, ceilings and doors shall be on the risk side, e.g. on the side remote from an escape route, or, in the case of a screen separating an escape route from the lower part of the building, on the side exposed to the lower part of the building. Where a lobby or screen is not carried up to the main ceiling and a false ceiling is provided to complete the separation, it may be necessary

to protect the upper surface of the ceiling construction.

- ii) Where the risk is on both sides, the construction shall be protected on both sides.

Fire Protective Boarding

3. Attention is drawn to the desirability of effectively sealing the exposed surface of FIRE PROTECTIVE BOARDING by paint or other suitable methods and protecting exposed edges against damage.

Non Combustible Material

4. NON COMBUSTIBLE MATERIAL means material which satisfies the test for non combustibility prescribed in the current British Standard 476: Part 4 and is deemed to include plasterboard.

Protected Route

5. PROTECTED ROUTE means a route enclosed with FIRE RESISTING construction and which complies with the following conditions.

- a) service, ventilating and other similar ducts or shafts which pass into or out of the enclosure are FIRE RESISTING within the enclosure;
- b) cupboards are enclosed with FIRE RESISTING construction (except where premises are provided with a single staircase only, in which case cupboards are not accepted and must be taken out of use and sealed with FIRE RESISTING construction on the inside);
- c) no combustible storage is allowed other than in cupboards described in (b) above;
- d) stairs and landings are provided with handrails and are adequately guarded on any open side;
- e) sufficient and suitable artificial lighting is provided for the purpose of means of escape; and
- f) the linings have a surface spread of flame classification not inferior to 'Class 0' when tested in accordance with the provisions of the current British Standard 476: Part 7.

Note:

Lavatories and sanitary accommodation which are neither cloakrooms nor contain gas or portable heating appliances other than water heaters and incinerators may be contained within a PROTECTED ROUTE.

Inherently Non-Flammable Material

6. INHERENTLY NON-FLAMMABLE MATERIAL means material which, although non non-combustible and not submitted to a flame-proofing process nor provided with a flame resistant finish is, in fact, non-flammable throughout its thickness.

The standard for fabrics is 'flameproof' when tested in accordance with the provisions of the current British Standard.

The standard for material other than fabrics is 'Class 1' surface spread of flame when tested in accordance with the provisions of the current British Standard 476: Part 7.

Durably Flame Proofed Fabric

7. DURABLY FLAME PROOFED FABRIC means flame-proofed fabric which after being submitted to a washing treatment remains flame-proof as determined by the method of test prescribed in the current British Standard.

Table A - Minimum requires for Construction and materials of doorsets capable of resisting the action of fire for a period of thirty minutes

1. Doors, including frames, are to be tested and installed in accordance with the current British Standard 476: Part 22 (and BS 476: Section 31.1 where the 'S' specification requires smoke stopping) or BS EN 1634 and are to be certified as being capable of resisting the action of fire for a period of not less than thirty minutes as regards the passage of flame (integrity). There are no requirements as to stability or insulation for doorsets. Doors which met the requirements for resisting the action of fire in the British Standard in force at the time the door was manufactured may be accepted.

2. Doors which open into a corridor or lobby with enclosures capable of resisting the action of fire for a period of not less than thirty minutes may open in two directions provided a maximum clearance of 3mm is achieved at the meeting edges.

Any door capable of being opened in both directions shall be fitted with a vision panel of clear fire resisting glazing.

3. Glazing fixed shut may be incorporated in a door if it is capable of resisting the action of fire in accordance with the current British Standard 476: Part 22. Glazing should be fixed either;

- a) in timber frames with wood or metal beads or with a glazing compound in conjunction with springs or clips in panels not exceeding 0.4m² in area; or
- b) in metal frames with metal beads in panels not exceeding 1.2m² in area, all metal having a melting point not lower than 900°C;

The area of glazing shall also satisfy the provisions of any requirements in the accompanying schedule.

Table B - Upgrading existing doorsets to achieve a fire resisting standard of thirty minutes

1. In general, the upgrading of existing doorsets to achieve a standard of fire resistance of thirty minutes is not recommended except in the case of historic buildings. It is preferable that new doorsets are installed.

2. If a doorset is to be upgraded, a test report will be required confirming that the door and frame are capable of resisting the action of fire for not less than thirty minutes when tested in accordance with the current British Standard 476: Part 22 (and BS 476: Section 31.1 when the 'S' specification requires smoke stopping).

Cupboard doors required to be fire resisting

3. Cupboard doors of standard size shall be replaced with new doors capable of resisting the action of fire for not less than thirty minutes when tested in accordance with the current British Standard 476: Part 22 (and BS 476: Section 31.1 when the 'S' specification requires smoke stopping).

4. For cupboard doors of less than standard size, a suitable fire resisting door shall be cut to size and fitted with an intumescent strip channelled into the top, hinge and closing edges to resist fire when tested in accordance with the current British Standard 476: Part 22.



We support the retention of Mari's gazebo awning and the extension of hours in the gazebo to 22:00

Name	Address	Date
Isabel		23/10/22
Kiara		23/10/22
MICHELA		23/10/22
SILVIO		23/10/22
-TASHA		23/10/22
Jac. L.		23/10/22
Isabella		23/10/22
Luís S. R. Costa		23/10/22
PETER LYTON CORREIA		23/10/22
MIGUEL ALVES		23/10/22
Andreia Barreto		23/10/22
Carac Nunes		23/10/22
Luís		
Diana Amara		23/10/22
Fátima Alves		23/10/22
Fernanda Santos		23/10/22
MICHELLE		23/10/22
Adrian Carr		23/10/22
Bivalva Kanga		23/10/22
M. R. C. DE B. B. B.		23/10/22
Rachael K. K.		23/10/22
Sandra D. D.		23/10/22
Carolina P. P.		23/10/22
Alan D. D.		23/10/22
Anna C. C.		23/10/22
PETER LYTON CORREIA		23/10/22
Simone C. C.		23/10/22
PATRICIA RAFFLE		24/10/22
AURORA SUGARDAS		25/10/22
JOANNA R. R.		25/10/22
Magdalena L. L.		24/10/22
Rosa Sugardinas		24/10/22
Quaristina		25/10/22
Mary W. W.		24/10/22
Maria T. T.		24/10/22
Pat Holloway		24/10/22
Robert D. D.		24/10/22
Miriam M. M.		24/10/22
ANNE B. B.		25/10/22
John F. F.		25/10/22
Anna Schick		25/10/22
Gita G. G.		26/10/22



We support the retention of Mari's gazebo awning and the extension of hours in the gazebo to 22:00

Name	Address	Date
Jessica Stevens		24/10/22
NATALIA GOMES		24/10/22
ADRIAN HETHERLEIGH		28/10/22
CHRISTINA McEWAN		29/10/22
Jodie Beaumont		29/10/22
Jean Daly		22/10/22
A.M. O'Sullivan		28/10/22
Liz Fennell		28/10/22
Margaret Fennell		28/10/22
Wendy Abbott		28/10/22
Mary Fennell		28/10/22
Maria Clarke		28/10/22
Management King		28/10/22
Catherine Fennell		28/10/22
Nancy Herring		28/10/22
Michael Herring		28/10/22
E. Kettle		28/10/22
C. Hickey		28/10/22
Roger Grogan		28/10/22
YVONNE D'SILVA		
Sally Davison		
Conna McCabe		28/10/22
Pearl Dunne		28/10/22
Esperanza Conolly		28/10/22
PAUL WATTE		2/11/22
Kathryn Wade		
M. A. O'Sullivan		18/11/22
M. O'Sullivan		18/11/22
M. O'Sullivan		18/11/22
EVA ASSENHA		19/11/22
MARILYN RAGUSA		19/11/22
EDITH RAGUSA		19/11/22
TEES RAGUSA		19/11/22
LAURA		19/11/22
HEATHER RAGUSA		19/11/22
ELIZABETH RAGUSA		19/11/22
MARILYN RAGUSA		19/11/22
SUSAN RAGUSA		
ALAN RAGUSA		
JULIAN RAGUSA		
VALERIA RAGUSA		18/11/22
KAROL RAGUSA		

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We support the retention of Mari's gazebo awning and the extension of hours in the gazebo to 22:00

Name	Address	Date
SIMON CYRUS	[REDACTED]	09/11/22
Marty Lyons	[REDACTED]	09/11/22
Simon Lawson	[REDACTED]	09/11/22
Harold Jones	[REDACTED]	13/11/22
Alexander King	[REDACTED]	13/11/22
Vivian Lister	[REDACTED]	13/11/22
Robert Green	[REDACTED]	13/11/22
Hazel Allison	[REDACTED]	17/11/22
Janet Murray	[REDACTED]	17/11/22
Jenny Gray	[REDACTED]	17/11/22
Judy Galt	[REDACTED]	17/11/22
Angela Gray	[REDACTED]	17/11/22
William Gray	[REDACTED]	17/11/22
Leif Jones	[REDACTED]	17/11/22
AUREA DOMENICANI	[REDACTED]	21/11/22
PATRICIA SPENCER	[REDACTED]	21/11/22
MARION PERLOS	[REDACTED]	21/11/22
DEBRA CAYMAN	[REDACTED]	25/11/22
Cathie Greels	[REDACTED]	23-11-22
Charles Lajon	[REDACTED]	23-11-22
Stephano Camu	[REDACTED]	25.11.22
Philippe Camu	[REDACTED]	11
Christophe Camu	[REDACTED]	11
Alan Camu	[REDACTED]	17
Alister West	[REDACTED]	25/11/22
John Doolan	[REDACTED]	25/11/22
John Doolan	[REDACTED]	26/11/22
John Doolan	[REDACTED]	26/11/22
MARISA RIVIERA	[REDACTED]	26/11/22
John Doolan	[REDACTED]	26/11/22
FRANK TOLSON	[REDACTED]	26.11.22
Olivia Gerber	[REDACTED]	26.11.22
FEDO MALCANGI	[REDACTED]	27-11-22
EUGENIO MALCANGI	[REDACTED]	27.11.22
FRANCESCO MALCANGI	[REDACTED]	27.11.22
MARCO MALCANGI	[REDACTED]	27.11.22
NICKO BOY MALCANGI	[REDACTED]	28/11/22
PIOLA MALCANGI	[REDACTED]	28/11/22
LUNA MALCANGI	[REDACTED]	28/11/22
YEN MALCANGI	[REDACTED]	28/11/22
GIUSEPPE MALCANGI	[REDACTED]	28/11/22
PAOLO GRICO	[REDACTED]	29/11/22



We support the retention of Mari's gazebo awning and the extension of hours in the gazebo to 22:00

Name	Address	Date
WILLY SHEPPARD		25/10/22
KAREN SHEPPARD		25/10/22
PATRICK OVERBEAR		25/10/22
Jessica Cooney		25/10/22
NICOLA COUD		29/10/22
if GREER A		29/10/22
Lucy Gray		29/10/22
Louise Gray		29/10/22
(Miss) Laish		29/10/22
TOOBY COOK		29/10/22
CHRISTOPHER KEY		29/10/22
Tina Coe		29/10/22
Gabriel Coe		29/10/22
WALK BARNES		29/10/22
Sophie Coles		30/10/22
Jack Whitfield		30/10/22
Edward Binham		30/10/22
ARHUNA KOTHE		31/10/22
Brian Hogg		31/10/22
Dr S Arad		31/10/22
KENNETH (AHOE)		31/10/22 USA
DAVID THOMAS		31/10/22
ROSIE FRENCH		31/10/22
Masha ARAD		31/10/22
CAUCHOUA HOOK		31/10/22
JENNIFER SOMERS		31/10/22
TARA SOMERS		31/10/22
SIMONA A		31/10/22
MA ANDERSON		31/10/22
NICK DAWSON		31/10/22
EVE KYRNE		31/10/22
Sue Coe		"
JAMES NICKOLS		"
HARRY JONES		"
CLIVE SYDALL		20/10/22
Kenneth Syddall		"
Thomas Syddall		20/10/22
KEVIN SYDDALL		20/10/22
WALLY SYDDALL		20/10/22
Anna Syddall		"
Alicia Treadwell		20/10/22



Bill PAGO

We support the retention of Mari's gazebo awning and the extension of hours in the gazebo to 22:00

Name	Address	Date
Chris Archery		02.11.22
Y. O'Grady		2/11
A. Kook		2/11
S.D. Kevrick		2/11
GS CATLIN		2/11
Natalia Lavaca		2/11
L. Roberts		2/11
A. ROBSON		2/11/22
PAUL WADE		"
Kate Wade		"
Oliver Limani		02/11/22
Angie Lewis		2/11/22
LUKE L		2/11/22
Susana Alama		2/11/22
NICKOLA WORTH		3/11/22
CATRINA DALANS		3/11/22
EDWARD PASH		3/11/22
JENNIFER CROWN		3/11/22
JADEYN PEARCE		3/11/22
Barbara Pumas		3/11/22
Mam Whitehead		3/11/22
SAM Whittaker		"
Melie Whitlock		"
Tom Pike		3/11/22
Michelle Parnacek		2/11/22
Rebecca Biscardi		2/11/22
Gillian Day		2/11/22
Vanessa Marika		4.11.22
Emma Victoria		5/11/22
ALINA LINDA THORPE		26/11/22
ADAM WALLER		5/11/22
JANE COOPER		5/11/22
ALLISON SCHMIDT		5/11/22
SANITA GUATO		5/11/22
Daniel Haasay		6/11/22
Michael Wu		6.11.22
JANE KING		6/11/22
CHRISTOPHER		7/11/22
SANDRO BARROS		8/11/22
MARTA MEJERES		8/11/22
ACAN BLENDE		9/11/22

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We support the retention of Mari's gazebo awning and the extension of hours in the gazebo to 22:00

Name	Address	Date
BEISMAR		24/10/22
JOFFO		22/10/22
CYRIL GOSIAR		20/10/22
DAVID GOSIAR		27/10/22
Geary Cua		23/10/22
Harold Limmond		22/10/22
Alvin VASILETA		23/10/22
Yakobu WALTERY		23/10/22
Grizel Pineda		23/10/22
Frank Pineda		23/10/22
NICE YOUNG		23/10/22
Kelly Wurzal		23-10-22
Imogen Wurzal		23-10-22
JULIET DENISE GAY		22-10-22
RICH DENISE GAY		23-10-22
ADAM WAB WALTER		23/10/22
MARIA SCOMMUNA		22-10-22
OFF WILSON		23-10-22
JAN THORP		23-10-22
PAOLO JEFFERIE		23/10/22
Alexandra		
WIM MALIKH-TRO		23/10/22
RAY KILBY		23/10/22
Gerardo Darias		23/10/22
Penny Stephens		23/10/22
Susan Liu		23/10/22
Rose Thomas		23/10/22
LINDA PITMAN		23/10/22
Michael NOTT		"
Michael Gou		"
KAY TARRACK		"
KARIN DAV		"
SHAN WIRANUL		25/10/22
Alan Pemas		25/10/22
Farella Wight		25/10/22
Oliver Evans		25/10/22
Jayne Buzmat		25/10/22
ANDREW BRADEN		25/10/22
Julie Zoujian		25/10/22
Jane Tjan		25/10/22
COLLO STERCK		25/10/22
JOHN FRITZ		26/10/22



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We support the retention of Mari's gazebo awning and the extension of hours in the gazebo to 22:00

Name	Address	Date
ANDREW PIZZIO		23/10/22
ZORA BARN		23/10/22
EMMA BROWN		23/10/22
D. BROWN		23/10/22
D. TAYLOR		23/10/22
NICKA GONCALVES		23/10/22
ANNE SHUCK		26.10.22
GILF FALKUS		26.10.22
TAMM WHITE		26.10.22
PAT BEGAN		26.10.22
CAMP COOPER		26.10.22
BOB STEPHENS		26/10
T. WOOD		26/10
PAO ABRAMOWICZ		26/10
RAT DOROVIC		26/10
BLUR VAN DYKE		26/10
GA. GRAM		26/10
FI GARDNER		"
WANDA MITCHELL		"
A. WOOD		"
ANUJ O'NEILL		26/10
EDWARD MOUNT		" "
SETHAN MURPHY		" "
CHRISTOPHER		4 4
CHRISTOPHER		" "
MALE LILLY		27/10
GORDON LILLY		27/10/22
ALMAREZ		27/10/22
A. BERTHELM		27/10/22
B. WATSON		29/10/22
S. MELUNSKY		27/10/22
A. MELUNSKY		27/10/22
EDMUND		26/10/22
D. HILL		26/10/22
EDMUND		27/10
EDMUND		28/10
JOSUA HUNTER		28/10
J. JAMES		29/10/22
J. JAMES		"
J. JAMES		29/10/22
J. JAMES		"
ELENA VANDLUTU		29/10/22

Planning

[George Spalton KC](#) • [New SquareView profile](#)

GK

George Spalton KC

To:

• Mari Info

Fri 25/11/2022 11:22

Hi,

I live at [redacted] on Chiswick Mall since 2020 and think the application should be allowed - the outdoor terrace adds very substantially to the community atmosphere and has never caused a problem.

Best wishes

George

George Spalton KC

Appeal for extended licence

[James Skinner](#) • [FreelanceView profile](#)

JS

James Skinner

To:

• Mari Info

Fri 25/11/2022 12:22

Dear Mario

I am writing to support your application for an extended license to keep the gazebo extension to your cafe and also to extend the alcohol licence outside for diners from 930pm to 10pm.

We have been living at this address in Chiswick Mall for 53 years, since April 1969 and we consider that your cafe is a great benefit for all the neighbours and we would like to see the enterprise continue to flourish as a much valued amenity both for local people and for visitors to the area.

I have heard only praise for your cafe and shop and as far as I am aware there are no complaints about any noise or disturbance as the cafe and shop have become an accepted and highly valued feature of Chiswick Mall.

We wish you good luck in your application.

Best wishes

James & Joy Skinner

Chiswick Mall, London W4 2PR

Gazebo

JN

Jane Nissen

To:

• Mari Info
Fri 25/11/2022 10:29

From: Jane and George Nissen

Chiswick Mall w42ps

We have lived here for over 60 years and in that time have seen many changes to the shop at the corner of the Mall and Eyot Gardens. But in all this time the shop has never been such a vibrant and valuable asset to the community as it is now.

We like the opportunity to sit either inside the shop - or outside under the gazebo , where heaters have been thoughtfully installed. This was a great help during lockdown.

Also during this period Mario kept going and provided fruit and vegetables as well as deli food - all to be purchased just outside the shop - also a great help during lockdown.

We are south of the A4 and the nearest shops are at least a 15 minute walk away - so Mario's shop is a great benefit to those who've difficulty in walking so far - or those without cars. In fact because of the proximity of Mario's, we now use our car much less.

Mario himself is such a part of the community and looks out for people who are unwell and sends them food.

We often pass the shop in the evening and even though it may be full of diners there is no disturbance to the neighbourhood. We have no objection to the the extra 30 minutes in the gazebo.

Jane Nissen

Extension of licence.

[Michael Gatenby](#) View profile

LG

Lesley Gatenby

[?](#)

To:

• Mari Info
Fri 25/11/2022 10:15

We fully support your application for an extension to your alcohol licence and to keep the gazebo at the front. We are all very grateful for your valuable contribution to the community.

Best wishes

Michael and Lesley Gatenby

, Chiswick Mall

(No subject)

JS

Juanita Stickney
To:

• Mari Info
Fri 25/11/2022 10:06

I totally applaud what Mario is suggesting.

Having lived here since the early 60s and having seen corner shops come and go fairly rapidly, it is a relief to know that Mari's is here to stay and cater to our needs.

Juanita Stickney.

Sent from my iPad

I agree! Agreed! I totally agree!

?

Are the suggestions above helpful?

Support for Mari's Deli

? Jenny Price • ARTISTView profile

?

JP

Jenny Price

To:

• Mari Info
Fri 25/11/2022 09:39

We have lived here for 10 years and have benefited enormously from having Mari's Deli opposite.

Mari runs a delightful and inclusive premises; we find it invaluable, not only as a shop, but also as somewhere to go and meet friends and family, for a coffee or for food and drink. During lockdown Mari helped the local community and provided an unstinting service to all the neighbours.

We have never been disturbed by any customers and have absolutely no concerns about extending his license. We all love having Mari as part of our community.

Jenny Price & Derek Fordham

Chiswick Mall
W6 9UD

Keep the gazebo and extend the alcohol licence outside from 9.30am to 10pm

PH

Philip Hook

?

To:

• Mari Info
Fri 25/11/2022 13:22

We have lived for the past four years at Millers Court, Chiswick Mall, W4 2PF. We are writing to confirm how much we appreciate what Mari Delicatessen and Cafe brings to our local area. It is run tastefully and with consideration for the neighbourhood and provides delicious food and drink. During lockdown it was a lifeline supplying and even delivering essentials to many residents. We have suffered no inconvenience from its functioning as a delicatessen and cafe, and fully support extending the gazebo licence by 30 minutes.

Philip and Angelique Hook

Clive Syddall

To:

• Mari Info
Fri 25/11/2022 08:38

FROM:

Clive and Penelope Syddall
St Peter's Wharf
Chiswick Mall
London W69UD

We have lived at the above address since 2008

We are writing in support of the application by Mari's Deli to retain the Gazebo attached to it, and to extend its outside licencing hours by 30 minutes from 9.30pm until 10pm.

BACKGROUND

The establishment and reopening of the corner shop into a deli and café/restaurant with some outside tables has been a valuable and welcome addition to the life and wellbeing of the local community here in Hammersmith. Not only does it provide a valuable service as a food shop and cafe but is a valuable hub of the community. During lockdown Mariano and his staff made every effort to help and feed people who could not leave their homes and is always very helpful and accommodating to the community here.

THE APPLICATION – Retention of Gazebo and Extension of outside licencing hours

At St Peter's Wharf, we live almost opposite Mari Deli. We have not been effected in any way by the erection of the Gazebo and the installation of the 3-4 outside tables for two along the pavement and under the Gazebo or its customers who use them. In fact it adds a continental air to the local community. The Gazebo has allowed the Deli to offer a greater range of readymade food and

supplies on offer which has been much appreciated. The fresh food and vegetables and food it offers are not available anywhere else nearby both in Hammersmith and Chiswick. The resource is especially valuable to elderly and disabled (of which I am one) in the area. So the Gazebo and its food displays is very helpful to us all.

We use the outside tables ourselves and think it's a pity that half way through the meal we have to stop having a glass of wine or beer with our meal. Thirty minutes extra time would be much appreciated and we can't see how that would be detrimental. The outside tables are really for couples and in our experience customers are very quiet because of that.

We all want the Deli to thrive and remain an essential part of our community and we have no concerns whatsoever about the owners wish to keep its Gazebo and extend it outside licencing hours from 9.30pm to 10pm.

Yours sincerely

CLIVE AND PENELOPE SYDDALL
St Peter's Wharf, Chiswick Mall, London W6 9UD

Support with planning

[?](#) Guto Harri • Hydro Industries Limited [View profile](#)

[?](#)

GH

guto harri

To:

• Mari Info

Thu 24/11/2022 21:44

Ciao !

Just wanted to say how pleased we are at Western Terrace to have you practically next to us running the most wonderful bar/restaurant and deli

You are a huge asset to this area, providing a classy vibe and friendly focus. You were a trouper during covid taking care of some of our vulnerable neighbours and you have added enormously to the sense of community here. When you first bought that huge mozzarella from Italy and shared it with us all I felt the joy of an Italian village vibe - which is extraordinary when we are pretty close to the centre of one of the world's biggest cities.

I know you take your responsibilities extremely seriously and conduct your business with huge sensitivity to the local community. So I have no hesitation at all in supporting your bid for a later alcohol licence. And to maintain your gazebo. And I speak as someone who has lived for the last 6 years in the house nearest to you in western terrace

All the best

E grazie
Guto

Keep the gazebo and extend the alcohol licence outside from 9.30am to 10pm

☒☒
☒

A

Arnold-Wade

To:

• Mari Info
Thu 24/11/2022 21:31

Paul and Kathy Wade

, Church Street, London W4 2PD

We have lived in Hammersmith and Chiswick for more than 50 years now. On the corner of Eyot Gardens and Chiswick Mall, Mari Deli Dining is a popular spot not just for locals but also for hundreds of passers-by who have 'discovered' the Hammersmith and Chiswick riverside during the pandemic. And now they return to carry on meeting friends, taking their exercise, walking dogs and pushing prams.

In short, Mari's is a focal point in the community.

And going back to the pandemic/lockdown, no-one worked harder than Mariano and his team to help older and disabled members of the neighbourhood ... delivering hot, healthy meals...and, at the same time, checking that they were OK.

Mari's strength is the quality of its food, both to take away and to eat in. Every evening, we take a post-supper walk along Chiswick Mall, passing by Mari Deli Dining. Clients at tables are thoughtful and quiet; every night, staff clean up meticulously. We – and neighbours that we have talked to – have no qualms about extending the hospitality by 30 min.

+++++

Joshua Hunter

To:

• Mari Info

Thu 24/11/2022 15:20

Dear Mariano,

I wanted to send a quick email outlining my support for the gazebo structure that is at the front of Mari Deli & Dining,

My name is Joshua Hunter I live at, Eyot Gardens, W6 9TN. I have been in the flat for two years.

The deli and restaurant serves a hub for the local community and really brings people together. It is also a perfect place to pick up fresh, delicious produce in an area that there are no other shops.

I have always found that you have fantastic, friendly and knowledgeable staff who are always looking to assist the local community.

Mari Deli makes the area incredibly desirable to live in. When I bought my flat it was literally posted as part of the property description.

I live almost on top of it and have never had any problem with noise disturbances.

I was particularly impressed that during lockdown you acted as an essential service to some of the local vulnerable people. A great source of fresh and healthy produce when it was extremely difficult to get to larger shops.

I have no concerns at all with regards to the operation and timings of the gazebo. I have always found your customers to be polite and considerate and have never had any problem with noise. Everyone who I know who has visited my flat has commented on how lovely it is to have the outside seating available enjoy an aubergine parmigiana or even a Negroni.

Kind regards,

Joshua

Gazebo and opening hours

PL

Patricia Langley

To:

• Mari Info

Thu 24/11/2022 15:20

Ciao Mario,

I fully support your retention of the gazebo, and I support your extension to your opening hours. Half an hour extra will be lovely, I have only ever seen mature people at Mario's and I do not think for one moment that they are of an age or disposition to be rowdy.

We have lived here for over twenty years. About six months after we moved in, the old cafe and deli, Lovat's closed. I cannot tell you what a loss it meant to our daily lives, even though it was nothing like as good as your deli!

I was for all that time a working mother. To have been able to collect supper on my way home from work would have been wonderful.

Now that I am retired, I find that I am busier than ever, especially with my charity work. So being able to pop along to you for supper, or to send Mike along to you to pick up a take away is absolutely invaluable.

I heard about the support you gave to the local community during the Pandemic. I only wish we hadn't been stranded at the other side of the world!

Before you opened your cafe and deli, there was nowhere for walkers to get a coffee when walking along the Mall. Nowhere to get the children an ice cream. Nowhere to get a snack, or a lovely slice of cake.

Your contribution to the Community has been widely appreciated.

We both wish you the very best of luck with your application.

Kind Regards
Patricia Langley

Chiswick Mall
W4 2PR

Mariano Deli Cafe

[?](#)john mc girl • andrews boydView profile



JM

John McGirl

To:

• Mari Info
Fri 25/11/2022 13:15

Dear sirs

I write to express my full support for the retention of the gazebo extension to the café together with the external alcohol license extension from 9.30pm to 10 pm.

I frequently attend the café for both takeaway and sit-down dining experience in one of the outside tables throughout the year.

The gazebo provides an opportunity to display the wide range of pastries and food which I assume would not be available with the limited internal space.

I have also enjoyed on numerous occasions, a glass of wine in the gazebo, which provides a much more enjoyable experience than indoors.

The café with his gazebo extension has now become a real positive addition to the local area and to passing trade. I look upon it as a real benefit to the area and would be extremely disappointed if it was removed. I do not consider that extending the outside drinking license from 9:30 pm to 10 pm would have any adverse effect on the local area.

Kind regards,

John McGirl

Chiswick, W4 2PF

Planning Permission

M

Maggie

?

To:

• Mari Info
Fri 25/11/2022 16:22

Good Morning,

We live at MILLERS COURT, CHISWICK MALL. We have lived there for 28 years and we love the area, with the trees and the river.

Mario's Deli has been a HUGE ASSET to our community. It is always clean and well maintained, with friendly, efficient staff and many fresh and delicious homemade products. Especially during lockdown, people came from many miles away to get coffee, croissants, and to have a chat. Everything was always HYGIENIC and IMMACULATE.

We absolutely want to support his application to keep the awning and extend his outside alcohol license. There has never been any problem at all with noise, and it is beneficial for the entire neighbourhood, to have such a friendly place to meet for a coffee or a pizza and a glass of wine.

If you have any questions, please feel free to call us at any time,

With best wishes,

Maggie and David Kaplan

(No subject)

DF

Dianne Farris

To:

• Mari Info
Sat 26/11/2022 17:43

Dianne Farris, have lived at _____ for fifty nyears, and am happy for Maruio's t sta y open until 10p.m.

Dianne Farris

Support for Mari Deli Gazebo and opening hours

SB

Sophie Ford Burt

To:

• Mari Info
Sun 27/11/2022 12:15

Name and address:

Mr Henry & Mrs Sophie Burt
Church Street

Chiswick, London
W4 2PD

How long we've lived in area: 5 years

What we like/value about Mari Deli Dining:

Mari Deli is the heart of the Chiswick Mall neighbourhood for residents and visitors alike. Everyone has a smile on their face around Mari Deli. The high quality with friendly service creates a happy and harmonious environment. Noise not rubbish are an issue; on the contrary, it's one of the tidiest areas along the Mall, continuously spruced and cleaned by Mario and his team. On cold and dark wintery nights, the deli adds a significant amount of safety for residents, walkers, runners and cyclists; in particular the gazebo outside from which excellent observation deters anti social behaviour and illegal activity.

What they add to community ... in normal times but especially during lockdown: I often see Mario on a charity mission, supporting the local church and raising money for urgent appeals. We must also reiterate what uplift, moral boost and positive influence, a dedicated local business with friendly staff and good values adds to the community.

We fully support Mari Deli in their application to extend the outside gazebo license by 30 minutes.

Please feel very welcome to call us on _____ to substantiate our comments.

Yours sincerely,
Mr Henry and Mrs Sophie Burt
Church Street
Chiswick, London
W4 2PD

Mari Deilicatessen

BB

Barbara Brown
To:

• Mari Info
Sun 27/11/2022 11:27

Dear Mariano.

I am:

Barbara Brown

St. Peter's Wharf,
Chiswick Mall,
London.
W6 9UD.

I have lived here since 1976, { I am aged 90} and have direct sight of the delicatessen across the

the road from my house.

Since I have lived her there have been four or five shops occupying the site. They all had displays outside the shop selling fruit, Vegetables and other food products, including coffee. Mari has the best selection and the best coffee, and is by far the best of all previous shops.

Mari delicatessen is a very great contribution to the residents of Chiswick Mall and to the walkers and cyclist using what is part of the Thames Walk. This is the only shop and delicatessen between the A4 and the river and is essential to the area, both as a convenience store and a Delicatessen .

I have never been disturbed by noise, crowds, or drunkenness.

I also support the extra thirty minutes to the extension of the alcohol license in the gazebo, so that diners can finish their meals without Having to move half way through their meals.

The whole area has benefitted from the existence of the shop. I fully support Mari Delicatessen and the gazebo with dining area.


Please continue to provide support to the residents and walkers. It would be a great loss to the residents of Chiswick Mall to lose Mari Delicatessen.

Everyone who visits comments on how lucky we are.

With best wishes for your continuous existence.

Barbara Brown.

Mari deli

 Sarah Whitfield



SW

Sarah Whitfield Mari Info

Sun 27/11/2022 09:53

As a resident of Eyot Gardens I am extremely grateful to Mariano for making such a success of his shop and the outside dining area. He made a great effort during the lockdown months to bring practical help to the neighbourhood and his initiative in making produce available when many of us were unable to do our usual shopping was widely appreciated.

It makes all the difference to have such a warm and quietly cheerful presence on the corner of the street. The cafe is a huge asset to the neighbourhood and is rightly treasured by those of us lucky enough to live nearby.

Sarah Whitfield
Eyot Gardens
W6 9TN

Matt and Isabel Jacomb

IM

Isabel McMeekan

To:

• Mari Info

Sun 27/11/2022 14:15

To whomever it may concern,

We live adjacent to Mari's and are thrilled about it. We have lived here for the last 12 years at millers court, Chiswick Mall. This restaurant adds a huge amount to the community providing good quality produce as well as always going above, over and beyond in providing a warm and friendly service, looking after the more elderly members of the area and always showing such kindness to the children in the area. During lockdown it was an absolute lifeline. We have never felt impacted at all by Mari's, it has only been a positive. I have no concerns about a thirty minute extension to their licence or the gazebo.

Best,

Isabel Jacomb

Planning - Gazebo

SC

STEPHANIE CAMU

Sun 27/11/2022 12:52

Philippe & Stephanie Camu
Chiswick Mall, W4 2PS
Residents since 2017

Mari Deli is a crucial amenity in an area where there are almost no options for grocery items, healthy takeaway food and evening dining - 7 days a week.

We are hemmed in by the major A4 road and there are no shops anywhere nearby.

In addition to this, Mari Deli has been a support for the entire community by delivering food when people were shielding, recovering from Covid or otherwise indisposed.

Mariano, his mother, family and staff are a tremendous asset to the area. They're not just a chain business, they are deeply rooted in the community.

We love the indoor/outdoor aspect of the cafe. It's charming and we wouldn't want it any other way.

Mariano and his team are meticulously clean and tidy. Their clients are thoughtful and respectful of the neighbours and don't make noise in the evenings. The only noise we might

ever hear is from clients of one of the pubs further along the river. People don't go to Mary's to get drunk and rowdy.

Therefore we are delighted to support the application to extend hours in the gazebo.

Philippe & Stephanie Camu

Keep the gazebo and extend the alcohol licence outside from 9.30am to 10pm

AP

Amy Plender

To:

• Mari Info
Sun 27/11/2022 22:07

Amy Plender

Eyot Gardens

I have lived here for 7 months

Maris Deli is the heart of this very special area. They have attractive, charming, and seasonal displays all year, which visitors love. When I turn the corner from Hammersmith Terrace and their little car full of fresh produce, I know I'm nearly home.

They have delicious, quality food which you can't get anywhere else in the area, great coffee and drinks, outstanding and caring customer service, and are excellent neighbours. I am a young woman living alone, and I feel safer and happier knowing they are just next door.

The deli is a community hub which makes locals and visitors smile every time they pass by. Although I moved to the street recently, I was living nearby over lockdown, and the Maris were kind and helpful. It was a great place to find coffee for socially distanced walks, and to find fresh produce when supermarkets were struggling with supply chains.

I am not at all disturbed by the deli. I live close enough that I can see into their kitchen from my own kitchen and bedroom windows, and I have no concerns about noise or any other disturbance.

I have no concerns about the extension of licensing for the gazebo. Maris' customers tend to be polite and reasonable, and I don't foresee any disturbances or difficulties with a slightly longer licence.

To:

• Mari Info
Mon 28/11/2022 12:42

Ciao!

I am writing in support for your application for keeping the gazebo and extending outside hours for Mari Deli. I have been living in the ground floor flat right next door to Mari Deli for the last 15 months and have only good things to say about it.

As a local resident, the outside deli counter has also been helpful to me countless times when I needed to purchase some ingredients for home cooking. I have also very much enjoyed the occasions I have treated myself to a meal in the restaurant.

Mari Deli is a highlight of the area and attracts people from all over; I hope that your application is successful so that more people get to enjoy visiting.

As next door neighbour, I have had no issues with them since moving in and I have no concerns or challenges with Mari Deli extending the outside gazebo time by the 30 minutes they are requesting; I very much welcome it.

Best regards,

Luke Muncke
Eyot Gardens, London W6 9TN

Sir Frank Lowe



• Mari Info
Mon 28/11/2022 14:54

Name: Sir Frank and Lady Martina Lowe
Address: Chiswick Mall, London, W4 2PN
Length of Occupancy: 7 years

Mari's Deli and Dining is of very positive benefit to Chiswick Mall and the surrounding area. Not only does it serve delicious home-made authentic Italian fare, it does so with a genuine community-caring, friendly service.

The gazebo is lovely to look at and the clientele is always considerate of residents. It has become a crucial part of our little community, providing essential support - which has been a life-saver on many occasions, particularly over the Covid lockdowns. There is nothing that Mario, his family and staff would not do to make life easier for us residents, and to bring a smile to our faces.

We have never been disturbed by any noise or anti-social behaviour, and we have no qualms about the proposed extended alcohol licence.

With kind regards.
Sir Frank Lowe

LOUISE HIGGINS

Assistant to Sir Frank Lowe

Chiswick Mall
London W4 2PN

Application to H & F Local Authority

[Ben Johnson](#) View profile



SI

Sheila Johnson

To:

• Mari Info
Mon 28/11/2022 15:47

Dear Mariano,

I am writing to you on behalf of my husband, Ben Johnson, and myself (Sheila Johnson). We have lived opposite your premises at Chiswick Mall for 25 years, since 1997. We were always very happy to have a handy cafe so close to us and were very sad when, for many years, the previous delicatessen closed and there was nothing and the area felt dead.

We were absolutely thrilled when you opened your cafe and there was life again back on the street. It was too dull and quiet before. Not that it is noisy now but there is a good buzz and I like to look out of my window and see your clients queuing for your excellent food and drink. You are a huge asset to the neighbourhood and a big part of our community, which you help to bring together. I know that, since you have been in business there you have only closed on the day of the Queen's funeral recently. Every other day you have been open - even Christmas Day and New Year's day and all through lockdown, when you have provided great service to the neighbourhood. We were so lucky just to be able to pop over the road to you for fresh fruit and veg when we were hardly allowed out of our houses.

We are perfectly happy for your gazebo to remain and an extra 30 minutes on your alcohol licence in the gazebo will make absolutely no difference to us. I don't think we have ever been disturbed by people eating and drinking at your cafe. Long may you remain to liven up our surroundings and make the area much more fun and interesting than it would be without you.

Best wishes,

Sheila (and Ben)

PS. Many congratulations again on your well-deserved win at the West London Chambers of Commerce business awards!!

SHEILA JOHNSON
Chiswick Mall
London W6 9UD

The heart of the community

SA

Signum Alpha

To:

• Mari Info
Mon 28/11/2022 18:08

To whom it may concern,

Mari's is the very heart of the community. After work I look forward to seeing Mario and his team, sharing the news of the day and enjoying a quiet coffee or cocktail. Each morning on my way to work I am constantly tempted to pop in and enjoy more fine fodder.

The restaurant ties in the whole street...it subtly brings flavour and colour to the area and was indispensable during lock down. The whole road seemed to be kept in the basics by Mario and his mother. Without them lockdown would have been much worse.

I've been here for over 15 years and I remember a time before Mari's...the Mall has become a destination on weekends because of the restaurant. People flock to the area on sunny days and respectfully walk up and down the road taking in the beauty of the river.

The restaurant imparts the right sort of spirit, I have never witnessed any negative effects on the area, all it's clients leave quietly after enjoying a meal in what is a family restaurant ran by a family. I'd love it if the gazebo could stay open a little longer.

Please feel free to call and discuss the many benefits of having Mari's here...the beating heart of Chiswick Mall.

Yours Sincerely,

Adam James Harper.

Adam Harper
Olga Voronova
Katia Voronova

Chiswick Mall,
London.
W4 2PS



Mari *Deli Dining*



FOOD ALLERGIES AND INTOLERANCES; PLEASE ASK A MEMBER OF STAFF IF YOU
REQUIRE INFORMATION ON THE INGREDIENTS IN THE FOOD WE SERVE



Mari Deli Dining



Prima Colazione/Continental Breakfast

	IN	OUT
Pain au chocolate (V)	£2.40	£2.00
Plain croissant (V)	£2.40	£2.00
Multigrain croissant (V)	£2.40	£2.00
Croissant filled <i>With homemade jam / Italian pastry cream / pistachio cream / nutella</i> (V)	£3.60	£3.00
Croissant almond <i>With homemade almond paste filling</i> (V)	£3.60	£3.00
Croissant / Toasted Bread <i>With butter and homemade jam</i> (V)	£3.60	£3.00
Choice of muffin or cookies (V)	£3.60	£3.00
Croissant / Toasted Bread <i>With butter, fresh fruits and homemade jam</i> (V)	£4.80	£4.00
Croissant with ham & cheese / tomato & cheese (V)	£4.20	£3.50
Croissant Vegano <i>Charcoal / homemade jam</i> (VG)	£2.50	£3.00

Colazione Mari/Fusion

8am-12pm

Venezia <i>Poached eggs on toast with baby spinach, avocado and Datterino tomatoes</i> (V)	£10.10	£8.40
Padova <i>Bresaola, avocado, poached eggs, Datterino tomatoes and rocket</i> (GF)	£12.40	£9.80
Cagliari <i>Greek or soya yogurt, with granola, nuts, honey and fresh fruits</i> (VG) (GF)	£9.00	£6.50
Lecce <i>Scrambled eggs, burrata, Datterino tomatoes, rocket, Parma ham and avocado</i> (GF)	£14.50	£11.75
Londra <i>Poached eggs on toast, baby spinach, sausage, Datterino tomatoes and buffalo mozzarella</i>	£14.50	£11.75
Torre <i>Poached eggs on toast, bottarga (mullet roe), Datterino tomatoes, grilled vegetables and baby spinach</i>	£16.50	£13.80

Panini

(Our special sandwiches)

	IN	OUT
Capri <i>Buffalo mozzarella, Datterino tomatoes, rocket, oregano and basil pesto</i> (V)	£7.20	£6.00
Parma <i>Parma ham, buffalo mozzarella, Datterino tomatoes and rocket</i>	£7.20	£6.00
Vegan Panino <i>Mixed vegetables and vegan cheese</i> (VG)	£7.20	£6.00
Napoli <i>Italian Sausages, wild spinach and scamorza and mozzarella</i>	£9.50	£8.00
Hamburger Fassona <i>Premium Italian beef, tomato, salad, wild mushroom and mozzarella</i>	£15.00	£12.50
Piadine Romagna <i>Speciality from E-Romagna. Please ask if available on the day.</i>		
Special panini of the day <i>Please ask</i>		

Insalate/Salads

Capitano <i>Rocket, baby spinach and capers berry</i> (VG) (GF)	£5.40	£4.50
Mamma Maria <i>Mixed leaves, vegetables, olives, sun-dried tomatoes and soft cheese</i> (V) (GF)	£8.40	£7.00
Maria <i>Burrata, baby spinach, sweet peppers and speck (smoked ham)</i> (GF)	£10.20	£8.50
Mario <i>Buffalo mozzarella, rocket, Datterino tomatoes and avocado</i> (V) (GF)	£13.00	£11.00
Mariano <i>Rocket, parmesan shavings, lemon, olives and capers berry</i> (V) (GF)	£6.60	£5.50
Susy <i>Mixed Leaves, Datterino tomatoes, grilled vegetables, olives and capers berry</i> (VG) (GF)	£7.30	£5.80
Vincenzo <i>Baby spinach, boiled egg, olives, Datterino tomato, anchovies, onion and courgettes</i> (V) (GF)	£8.90	£7.50
Anna <i>Rocket, smoked salmon, onion, almond, soft cheese, Datterino tomatoes and avocado</i> (V) (GF)	£11.30	£9.50



Mari Deli Dining



Pizza al taglio/Pizza by slice

Marinara <i>Tomato sauce and oregano (VG)</i>	£3.90	£3.00
Margherita <i>Tomato sauce and mozzarella (V)</i>	£4.70	£3.50
Bufalina <i>Tomato sauce and Buffalo mozzarella (V)</i>	£5.70	£4.50
Vesuvio <i>Tomato sauce, spicy salame & mozzarella</i>	£5.40	£4.50
Vegetariana <i>Tomato sauce, roasted vegetables & mozzarella (V)</i>	£6.40	£5.00
Vegana <i>Roasted vegetables and rosemary (VG)</i>	£5.80	£4.50
Focaccia <i>Classic white focaccia (VG)</i>	£3.50	£2.50
Parigina classica <i>Filled pizza with fresh tomato & buffalo mozzarella (V)</i>	£6.80	£5.50
Parigina with scarole <i>Filled pizza with escaroles, pine nuts, black olives (VG)</i>	£7.50	£6.00
Calzone vegetarian <i>Folded pizza ricotta & vegetables (V)</i>	£7.90	£6.50
Calzone with ham <i>Folded pizza with cheese & cured pork meat</i>	£7.90	£6.50

Antipasti /Starters

	IN	OUT
Pane Misto <i>Selection of Italian breads (VG)</i>	£2.40	£2.00
Inizio <i>Olives, crunchy taralli and caper berries (VG)</i>	£4.80	£4.00
Bruschetta classica <i>Toasted bread with garlic, Datterino tomatoes & EVO oil (VG)</i>	£4.80	£4.00
Antipaso della casa <i>Fresh selection of vegetables of the day, roasted or steamed (VG) (GF)</i>	£9.60	£8.00
Tagliere di salumi <i>Selection of Italian cured meats (GF)</i>	£9.60	£8.00
Misto formaggi <i>Selection of Italian cheeses (V) (GF)</i>	£9.60	£8.00
Gran piatto <i>Selection of Italian cured meats, Italian cheeses & vegetables (GF) (2 People)</i>	£24.00	£20.00
Burratina <i>Burrata served with grilled vegetables rocket (V) (GF)</i>	£10.80	£9.00
Caserta <i>Buffalo mozzarella and parma ham (GF)</i>	£13.00	£11.00
Salerno <i>Buffalo Mozzarella with friarielli (wild broccoli leaves) (V) (GF)</i>	£13.40	£11.00
Carpaccio Mari <i>Thinly sliced smoked cured beef, rocket, parmesan & lemon (GF)</i>	£10.20	£8.50

Primi/Mains

Gnocchi Vegani <i>Potato type of pasta with tomato sauce and basil (VG)</i>	£9.00	£7.50
Gnocchi Sorrento <i>Potato type of pasta with tomato sauce, mozzarella, parmesan and basil (V)</i>	£9.60	£8.00
Lasagna Mari <i>Beef and pork bolognese sauce, mozzarella, parmesan cheese and basil</i>	£10.60	£8.90
Lasagna Vegana <i>Friarielli (Italian wild broccoli leaves) and vegan cheeses (V)</i>	£11.80	£9.80
Polipetti alla Luciana <i>Baby octopus in tomato sauce, black olives and capers (GF)</i>	£14.50	£12.10
Parmigiana <i>Layers of oven baked aubergines with tomato sauce, mozzarella (V) (GF)</i>	£10.60	£8.90
Parmigiana Vegana <i>Layers of oven baked aubergines with tomato sauce & vegan cheese (VG) (GF)</i>	£11.30	£9.50
Salsiccia con friarielli <i>Italian sausages with friarielli (Italian wild broccoli leaf) (GF)</i>	£14.90	£12.00
Zuppa Della casa <i>Soup of the day served with bread served with fresh bread (VG) (GF)</i>	£7.90	£6.50
Polpette <i>Homemade Beef meatballs served with Mamma Maria's signature recipe sauce</i>	£10.50	£8.50
Speciali del giorno <i>Please ask for the Special dishes of the day</i>		



Mari Deli Dining



Dolci/Homemade Desserts

IN OUT

<i>Sfogliatella mignon frolla</i>	<i>Short crust pasty filled with a ricotta cheese and citrus zest</i>	£2.50	£2.00
<i>Sfogliatella mignon riccia</i>	<i>Crunchy flaky pasty filled with a ricotta cheese and citrus zest</i>	£2.50	£2.00
<i>Sfogliatella grandi frolla</i>	<i>Short crust pastry filled with a ricotta cheese and citrus zest</i>	£4.20	£4.00
<i>Sfogliatelle grandi riccia</i>	<i>Crunchy flaky pastry filled with a ricotta cheese and citrus zest</i>	£5.90	£4.00
<i>Caprese Mamma Maria</i>	<i>Homemade dark chocolate, butter and almond base cake (V) (GF)</i>	£5.90	£4.00
<i>Carrot Cake</i>	<i>Delicious gluten free and vegan carrot and almond cake (VG) (GF)</i>	£5.90	£4.00
<i>Tiramisu tradizionale</i>	<i>Savoiardì biscotti, coffee, mascarpone cream and touch of liqueur (V)</i>	£5.90	£4.00
<i>Tiramisu vegano</i>	<i>Vegan version of the classic dessert with coconut sponge (VG) (GF)</i>	£6.50	£4.50
<i>Cannolo siciliano</i>	<i>Crunchy pastry tubes with a creamy filling of sheep milk ricotta (V)</i>	£5.90	£4.00
<i>Cannolo mignon</i>	<i>Mini Crunchy pastry tubes with a creamy filling of sheep milk ricotta (V)</i>	£3.00	£2.50
<i>Pastiera Napoletana</i>	<i>Mamma's own light ricotta cheese, with orange and lemon zest (V)</i>	£5.90	£4.00
<i>Cassata Siciliana</i>	<i>Sponge edged with marzipan, filled with ricotta cheese, chocolate chips and candied fruit (V)</i>	£5.90	£4.00
<i>Torta al Pistacchio</i>	<i>Cheesecake with pistachio cream and white chocolate (V)</i>	£5.90	£4.00
<i>Ricotta Limone e cioccolato</i>	<i>Uncooked cheesecake with ricotta, chocolate and hint of lemon (V)</i>	£5.90	£4.00
<i>Ricotta e pere</i>	<i>Uncooked cheesecake on hazelnut biscuit filled with a delicious ricotta and pears (V)</i>	£5.90	£4.00
<i>Delizia al limone</i>	<i>Sponge soaked in limoncello with lemon and chantilly cream centre (V)</i>	£6.50	£4.50
<i>Millefoglie</i>	<i>The Italian version of the "French mille-feuille" (V)</i>	£5.90	£4.00
<i>Rum Baba</i>	<i>Delicate sponge saturated in rum syrup (V)</i>	£5.90	£4.00
<i>Rum Baba farcito</i>	<i>Delicate sponge, rum syrup, with chantilly cream and fresh fruit (V)</i>	£5.90	£4.00
<i>Cuore di Cioccolato</i>	<i>Individual chocolate cake, molten chocolate centre</i>	£5.90	£4.00
<i>Affogato al caffè</i>	<i>Vanilla gelato topped or "drowned" with a shot of hot espresso (V)</i>	£6.50	£4.50
<i>Italian homemade gelato</i>	<i>Please ask for the availability (V)</i>	£5.90	£4.00
<i>Torta del giorno</i>	<i>Please ask for the Special Cakes of the day</i>		



Mari Deli Dining



Anascolici/Soft Drinks

	IN	OUT
Baladin Cedrata (250ml)	£3.10	£2.60
Baladin Spuma Nera (250ml)	£3.40	£2.80
Coke Contour Bottle	£3.00	£2.00
Coke Diet Contour Bottle	£3.00	£2.00
Arancia Rosso	£3.90	£3.20
Limonata Organic (355ml)	£3.90	£3.20
Tea Limone Organic (355ml)	£3.90	£3.20
Tea Pesca Organic (355ml)	£3.90	£3.20
Fever Tree Premium Tonic Water	£2.00	£1.50
Water Sparkling Smeraldina 50cl	£3.00	£1.60
Water Still Smeraldina 50cl	£3.00	£2.00
Crodino 10ml	£3.00	£2.00

Centrifugati Biologici/Organic Fresh Juices Express press

Everyday <i>apple (VG)</i>	£5.30	£4.50
Sunny day <i>Orange (VG)</i>	£5.30	£4.50
Summer <i>Lemon, apple, ginger, aloe vera, mint and turmeric (VG)</i>	£5.90	£5.00
Spring <i>Orange, carrot, lemon and aloe vera (VG)</i>	£5.90	£5.00
Autumn <i>Grapefruit, apple, celery, ginger, cucumber, aloe vera and turmeric (VG)</i>	£6.30	£5.20
Winter <i>Beetroot, apple, lemon, ginger, cucumber, aloe vera and turmeric (VG)</i>	£6.50	£5.50
Detox <i>Kale, spinach, celery, cucumber, parsley, aloe vera, ginger, chilli and turmeric (VG)</i>	£7.70	£6.50
Succo del Giorno <i>Please ask for the Special Juices of the day</i>		

Frullati & Frappe Biologici/ Organic Smoothies & Milkshakes

Hawaii <i>Milk, strawberry and banana (V)</i>	£6.40	£5.60
Barbados <i>Milk and mixed berries (V)</i>	£6.40	£5.60
Santorini <i>Vanilla ice cream, caramel and salted peanuts (V)</i>	£6.90	£6.00
Panareal <i>Halzelnut ice cream, coffee and chocolate powder (V)</i>	£6.90	£6.50
Zante <i>Soya milk, banana and berries (VG)</i>	£7.50	£6.50



Mari Deli Dining



Caffetteria/Coffee

	Small	Regular
<i>Espresso</i>	£1.80	-
<i>Espresso Macchiato</i>	£1.90	-
<i>Espresso Double</i>	£2.10	-
<i>Espresso Macchiato Double</i>	£2.20	-
<i>Caffé Americano</i>	£2.10	-
<i>Caffé Americano Macchiato</i>	£2.20	-
<i>Caffé Americano Double</i>	£2.40	£2.50
<i>Caffé Americano Macchiato Double</i>	£2.50	£2.60
<i>Caffé Latte</i>	£2.60	£2.80
<i>Cappuccino</i>	£2.40	£2.60
<i>Caffé Mocha</i>	£2.40	-
<i>Flat White</i>	£2.85	£3.10
<i>Cortado</i>	£2.60	-
<i>Hot Chocolate Italian Style</i>	£3.40	£3.75
<i>Hot Chocolate</i>	£3.10	£3.40
<i>Babychino</i>	£1.50	-
<i>Iced Caffé</i>	-	£3.00
<i>Iced Latte</i>	-	£3.00
<i>Babycino</i>	-	Free

Foglie di Té/Loose leaf tea

<i>Strong Breakfast / Earl Grey</i>	£2.95	£2.50
<i>Peppermint</i>	£2.95	£2.50
<i>China gunpowder (classic green tea)</i>	£2.95	£2.50
<i>Jasmine Pearl (jasmine green tea)</i>	£3.25	£2.80
<i>Decaffeinated Ceylon (black tea)</i>	£2.95	£2.50
<i>Blanc d'Oranger (organic white tea)</i>	£3.95	£3.50
<i>L'Oriental (passion fruit green tea)</i>	£3.25	£2.80
<i>Chamomile</i>	£2.95	£2.50
<i>Rooibos</i>	£2.95	£2.50



Mari Deli Dining



Vini Frizzanti /Sparkling Wines

	175ml	IN	OUT
Prosecco Spumante	£8.00	£ 24.00	£ 15.00
<i>11% ABV -Prosecco Spumante Vinvita has a pale light yellow color. Typical crisp and delicate bubbles, delicate and complex bouquet with fruity notes that remind of peach, green apple with second notes of acacia and lilac. Fresh and light on the palate, harmonic with a long persistent aftertaste.</i>			
Prosecco extra dry	£8.00	£ 24.00	£ 15.00
<i>11% ABV -EXTRA DRY - A classic Prosecco with aromas of white peach, pear, and flowers. The palate is fresh, not too dry and clean as a whistle all the way through to the sparkling finish.</i>			
Champagne Drappier, Carte D'or Brut (37.50cl)		£35.00	£27.00
<i>Drappier (37.50cl) - 12% ABV - Expresses all of the aromas of the noble grape variety Pinot noir. This in fact constitutes at least 80% of the blend. A red grape producing white juice, it is sought after not only for its structure but also for its very characteristic fine notes of red fruits. 75% Pinot noir. 15% Chardonnay. 10% Meunier.</i>			
Franciacorta Brut, Cuvée Royale, Marchese Antinori		£45.00	£33.00
<i>MARCHESI ANTINORI - 12.5% ABV - The wine is golden yellow colour with plenty of mousse and delicate lasting perlage. The intense aromas include hints of white peaches and apples and yeast, toasty notes. The typical liveliness of the Brut is enhanced on the palate by ripe fruit aromas adding depth and balance. 78% Chardonnay. 12% Pinot Noir. 10% Pinot Blanc.</i>			
Franciacorta Cuvée Prestige, Ca' Del Bosco		£59.00	£45.00
<i>CA' DEL BOSCO - 12.5% ABV - The one that cannot be missed on convivial occasions, from aperitifs to the end of a meal. It is a cuvée composed of Chardonnay (75%), Pinot Noir (15%) and Pinot Blanc (10%)The nose has lovely floral, peach, citrus and yeast scents. The palate is pleasant, balanced with fresh mineral notes</i>			

Vini Rossi/Red Wines

1/2 Bottle

		IN	OUT
Germano Ettore Barolo Serralunga		£44	£27.00
<i>ANGELO (37.5) - 14.5% ABV -A brilliant garnet red, the nose carries hints of strawberry, red fruit, rose, violet and a touch of liquorice. On the palate it is full of power and precision with clean tannins.</i>			
Brunello di Montalcino		£37.50	£24.00
<i>CARPAZO (37.5) - 13.5% ABV -Ruby colour, tending towards garnet with age. A complex and ample bouquet, wild berry fruit, tea leaf and orange peel. Palate is dry, firm, both delicate and austere. Very long length and persistent tannins on the finish.</i>			
Il Bruciato, Tenute Guado al Tasso		£29.50	£21.00
<i>MARCHESI ANTINORI (37.5cl) - 14.5% ABV - Fragrant fruity aromas, particularly plum, followed by delicate mint and green tea notes. On the palate it is full-bodied and smooth with a long finish. 100% Bolgheri.</i>			
Amarone Costasera Classico		£45.00	£30.00
<i>MASI (37.5cl) - 15% ABV - Complex nose with notes of rose, strawberry and forest fruits. Delicately floral, perfumed yet persistent on the palate. This is Barolo at its best. 100% Barolo docg.</i>			
Tignanello		£114.00	£85.00
<i>MARCHESI ANTINORI (37.5cl) - 14% ABV -An intense yet elegant wine with ripe red fruit, vanilla, chocolate and leather aromas. The palate is mouth-filling and detailed, with a very fine velvety texture and long, reverberant finish. 80% Sangiovese, 15% Cabernet Sauvignon. 5% Cabernet Franc.</i>			
Amarone Della Valpolicella		£55.00	£36.00
<i>LE SALETTE - 15.5% ABV - Classico sees four months of appassimento, plus 30 months of aging between barrique and botte grande which has resulted in a very plush and ripe wine, bursting with black fruit, violets, spice, tar, tobacco and leather. The moderate residual sugar adds rich and soft texture, making it a nice pairing with rich meaty dishes.</i>			



Mari Deli Dining



Vini Rosati / Rosé Wines

	125ml	175ml	IN	OUT
Calafuria	£6.60	£9.90	£30.00	£23.00

Tormaresca - 12% ABV - A peach petal pink colour with an aroma that is both intense and delicate with fragrant notes of peaches, roses, and cherry blossoms. A fresh and balanced wine, highly savoury and with much aromatic persistence.

Scalabrone Bolgeheri Rosato	£7.50	£11.20	£33.50	£24.00
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MARCHESI ANTINORI - 12.5% ABV - A distinguished rosé with a fresh, fruity nose dominated by raspberry aromas; well-balanced and elegant on the palate with a long finish of raspberry and rose. 40% Cabernet Sauvignon. 30% Merlot. 30% Syrah.

Vini Bianchi / White Wines

1/2 Bottle

	IN	OUT
Cervaro della Sala, 2018	£75.50	£50.50

MARCHESI ANTINORI (37.5cl) - 12.5% ABV - Intense complex aroma with notes of white flowers and flint. Balanced by a hint of vanilla. Full-bodied and well-structured palate with notes of toast, citrus, and mineral. Elegant and persistent in the mouth, this is a wine with a long life ahead of it. 90% Chardonnay. 10% Grechetto.

Vini Bianchi / White Wines

	125ml	175ml	IN	OUT
Falanghina Beneventano	£5.95	£8.00	£24.00	£17.50

LAPILI - 13% ABV - Coming from one tiny vineyard, this concentrated Falanghina offers luscious apricot fruit lifted by notes of summer flowers, with a touch of vanilla in the background. A great balance of freshness and weight. 100% Falanghina

Pecorino Colline Pescaresi (Organic)	£7.50	£10.00	£30.00	£22.00
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LA VALENTINA - 13.5% ABV - A pure yet lively aroma with mineral and life lead notes. This leads to an immediately charming palate that is both delicate and persistent, with great balance between body, freshness and exotic fruit flavours. 100% Pecorino.

Gavi di Gavi, La Meirana	£7.40	£9.90	£29.50	£22.00
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LA MEIRANA - 13.5% ABV - Pale straw yellow-green. NOSE: This wine offers a fine and delicate nose with fruity notes of peach, melon, and pink grapefruit, as well as anise and flowers. PALATE: On the palate, it is very balanced with a long fruit finish and a hint of almond alongside bright acidity.

Chardonnay delle Langhe	-	-	£32.00	£23.00
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BENI DI BATASIOLO - 13% ABV - Chardonnay aged in French baroque, balanced, wide-ranging, and dry. Because of its structure, in addition to classic combinations of antipasto, seafood main course, and recipes with meat and fish, it is an ideal complement for red meat tartare, matured prosciuttos, oysters, and shellfish in general.

Vermentino di Bolgheri	-	-	£36.00	£26.00
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GUADO al TASSO - 13% ABV - This shows the combination of crispness & breadth that marks Vermentino, with engaging citrus flavours and a long mineral finish. 100% Vermentino.

Pinot Grigio Mongris Collio	-	-	£36.50	£26.50
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MARCO FELLUGA - 13% ABV - An intense bouquet of acacia flowers, broom and apple. Followed by an elegant, fruity palate, well-structured with a persistent finish. 100% Pinot Grigio.

Conte de la Vipera Umbria	-	-	£42.00	£29.50
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MARCHESI ANTINORI - 12.5% ABV - Antinori's take on the classic white Bordeaux blend, showing expressive Sauvignon aromas of peach, herbs, and melon, backed up by citrusy Semillon. Dry and zesty, yet with ample weight and richness in the mouth. 60% Sauvignon blanc. 20% Semillon.

Cervaro della Sala	-	-	£127	£85.00
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MARCHESI ANTINORI - 12.5% ABV - Intense complex aroma with white flowers and flint balanced by a hint of vanilla. Full-bodied and well-structured palate with notes of toast, citrus, and mineral. Elegant and persistent in the mouth, this is a wine with a long life ahead of it. 90% Chardonnay, 10% Grechetto.

Vintage Tunina	-	-	£110	£75.00
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13.5% ABV - Complex, full-bodied white blending familiar grapes (Chardonnay, Sauvignon) with obscure local ones, all from the same vineyard; the result is a beautifully balanced blend of white honey.



Mari Deli Dining



Vini Rossi/Red Wine

	125ml	175ml	IN	OUT
Remigio	£5.25	£7.00	£21.00	£14.00
<i>REMIGIO - 13% ABV - Ruby red bouquet, intense of red and black berries, dry and medium body with an excellent balance.</i>				
Chianti Classico	-	-	£35.00	£24.00
<i>LE CORTI - 14% ABV - Deep ruby red, iridescent with the classic Sangiovese transparency. It has aromas of violet, cherry, red current, and raspberry jam with a slight undertone of spice, pepper, leather, and walnut. Well balanced and fresh in the mouth, typical finesse, and returns of citrus aromas and a touch of liquorice. Pleasant and medium-bodied.</i>				
La Braccasca, Vino Nobile di Montepulciano	£9.75	£13.00	£39.00	£28.00
<i>MARCHESI ANTINORI - 14.5% ABV - Deep ruby red colour with violet undertones. Intense and full on the nose; offers a pleasant scent of violets, cherries, and wild berries. Full-bodied on the palate with good balance and structure; hints of bright cherry overtones and soft persistent finish.</i>				
Il Bruciato, Tenute Guado al Tasso	-	-	£46.00	£33.00
<i>MARCHESI ANTINORI ANTINORI - 13.5% ABV - Fragrant fruity aromas, particularly plum, followed by delicate mint and green tea notes. On the palate it is full-bodied and smooth with a long finish. 100% Bolgheri.</i>				
Barbaresco	-	-	£61.00	£42.00
<i>PRODUTTORI DEL BARBARESCO - 14.5% ABV - Medium body vintage, bright red fruit and spicy notes with a balanced tannic finish. 100% Nebbiolo.</i>				
Brunello di Montalcino	-	-	£75.00	£49.00
<i>TENUTA DI SESTA - 14.5% ABV - Tuscan type of Sangiovese called Brunello. Some also call it Prugnolo Gentile. It's noted for having thicker-skinned berries and because of this, Brunello produces wines with exceptionally bold fruits flavours, high tannin.</i>				
Badia a Passignano Chianti Classico	-	-	£69.50	£50.00
<i>MARCHESI ANTINORI - 15% ABV - The nose offers a wide range of fruity aromas as well as hints of liquorice and ripe blackberries. The complex elegant palate shows plenty of fruit alongside savory flavors finishing long and vibrant. 100% Sangiovese.</i>				
Barolo	-	-	£71.00	£51.00
<i>BENI DI BATASIOLO - 14.5% ABV - Aged in large oak casks, this shows natural intensity and purity that is evident its quality of fruit and elegant nature. Aromas include ginger, forest berry, white truffle and cola. The tannins are fine and silky</i>				
Amarone Della Valpolicella	-	-	£79.00	£56.00
<i>LE SALETTE - 15.5% ABV - Classico sees four months of appassimento, plus 30 months of aging between barrique and botte grande which has resulted in a very plush and ripe wine, bursting with black fruit, violets, spice, tar, tobacco and leather. The moderate residual sugar adds rich and soft texture, making it a nice pairing with rich meaty dishes.</i>				
Guado al Tasso, Blogheri doc	-	-	£190	£140
<i>MARCHESI ANTINORI - 14.5% ABV - Powerful, yet displaying great lightness of touch, this wine has vibrant aromas of plum, blackberry, mint, liquorice and cassis, leading to a silky smooth palate of beautiful poise and precision. 50% Cabaret Sauvignon. 27% Merlot. 20% Cabaret Franc. 3% Petit Verdot.</i>				
Tignanello	-	-	£210	£155
<i>MARCHESI ANTINORI - 14% ABV - An intense yet elegant wine with ripe red fruit, vanilla, chocolate and leather aromas. The palate is mouth-filling and detailed, with a very fine velvety texture and long, reverberant finish. 80% Sangiovese, 15% Cabernet Sauvignon, 5% Cabernet Franc.</i>				
Solaia	-	-	£430	£290
<i>MARCHESI ANTINORI - 14% ABV - Complex fruit aromas with spices, black pepper, chocolate, coffee and vanilla. Generous and vibrant palate with more fruit notes and some minerality. A complex and elegant wine with a long lingering finish. 75% Cabernet Sauvignon, 20% Sangiovese, 5% Cabernet Franc.</i>				
Sassicaia	-	-	£580	£390
<i>TEUTA DI SAN GUIDO - 14% ABV - Strong mineral red fruit nose with cassis, black olive and savoury, cranberry, vanilla and menthol aromas. The attack is fresh with bright juicy firm sweet cassis fruit with that warm savoury Bolgheri dried herb undercurrent. Cabernet Sauvignon 85%, Cabernet Franc 15%.</i>				



Mari Deli Dining

Beers & Bitter



	IN	OUT
Baladin Birra Nazionale 33cl <i>Italian Ale made with 100% Italian ingredients, water, barley malt, hops & spices (bergamot & coriander).</i>	£6.70	£5.00
Amacord Gradisca <i>Pale Italian larger made with 100% barley malt golden to colour, with floral aromas & a refreshing balanced taste...5.2%</i>	£5.90	£4.30
Amarcord La Midone 500ml <i>Italian golden Ale, dry-hopping with a note of herbs & citrus, subtly strong and with rounded aromatic fragrances...6.5%</i>	£11.30	£8.40
Amarcord La Volpina 500ml <i>Italian red ale with a special blend of hops & malt ruby red highlights, triggering fluctuations between sweet caramel notes & aromatic spiciness...6.5%</i>	£11.40	£8.50
Baladin Issac 33cl <i>Italian white, Ale scent of yeast & citrus, which blend into harmonies of Coriander & oranges. 5%</i>	£6.30	£4.70
Baladin Birra Nazionale Gluten Free 33cl <i>Italian Ale made with 100% Italian ingredients, water, barley malt, hops & spices (bergamot and coriander).</i>	£7.20	£5.30
Baladin Open Rock & Roll 33cl <i>Italian blonde Ale water, barley malt, American hops, yeast and pepper for an unmistakably 'Rock 'n' Roll' character7.5%</i>	£7.00	£5.10
Birra Baladin Open White 33cl <i>Italian white Ale the scent is pleasantly reminiscent of citrus fruits, yeast and wheat. The taste is also very fresh and full of aromas of citrus fruits and coriander. 5%</i>	£8.20	£6.00
Compari soda 70cl <i>Campari's prominent flavor is that of a strong bittersweet orange. It's very complex, and there are notes of cherry, clove, and cinnamon. It's one of the most bitter spirits you will taste. 10%</i>	£8.20	£8.20

Liquors

	Single	Double
Grappa Bianca	£4.25	£8.00
Grappa Riserva	£6.50	£11.50
Vin Santo	£4.25	£8.00
Passito Di Pantelleria	£4.25	£8.00
Moscato D'Asti	£4.25	£8.00
Fernet Branca	£4.25	£8.00
Limoncello	£4.25	£8.00
Finocchietto	£4.25	£8.00
Amaro del capo	£4.25	£8.00
Amaro Averna	£4.25	£8.00
Amaro Monrenegro	£4.25	£8.00
Amaretto	£4.25	£8.00
Mirto Di Sardegna	£4.25	£8.00
Sambuca Finocchietto	£4.25	£8.00
Jägermeister	£4.25	£8.00
Nocino	£4.25	£8.00
Amaro Lucan	£4.25	£8.00
Bas Armagnac	£15.00	£28.00
Panama 21	£15.00	£28.00



Mari Deli Dining



Party / Chef's Table Menu

£35 per person

Entrè

- Canapés and Nibbles*
- Main Course*
- Salad to share*
- Desserts or Cheeses*

£40 per person

Entré

- Canapés- and Nibbles*
- Antipasto to share*
- Main Course*
- Salad to share*
- Desserts or Cheeses*

£45 per person

Entrè

- Canapés & Nibbles*
- Antipasto*
- Main Course*
- Salad to share*
- Desserts or Cheeses*

***Menus are bespoke and customized based on the requirements of each client.*

Mari Deli Dining



For any intolerances please ask a member of staff.

V - Vegetarian

VG - Vegan

GF - Gluten Free

We only serve food with the essential ingredients at their best. Occasionally some dishes on the menu are not available, sometimes there will be special dishes which are also not on the menu.

Ask to member of staff about our daily availability.



For private parties and larger quantities, please consult us.

ELECTRICAL SAFETY CERTIFICATE

CERTIFICATE OF INSPECTION & TEST OF ELECTRICAL PORTABLE APPLIANCES

CERTIFICATE NO: 7416

MARI DELI
1a Eyot Gardens
Chiswick
London
W6 9TN

*THIS CERTIFICATE IS TO CERTIFY THAT THE EQUIPMENT
INSPECTED ON THE 30th SEPTEMBER 2022 HAS BEEN
CHECKED AND ELECTRICALLY TESTED UNDER THE CODE OF PRACTICE
FOR IN-SERVICE INSPECTION AND TESTING OF ELECTRICAL
EQUIPMENT AS DEFINED BY THE INSTITUTE OF ELECTRICAL
ENGINEERS*

**THIS CERTIFICATE CONFIRMS THAT THE ABOVE COMPANY HAS MET
IT'S OBLIGATIONS UNDER THE HEALTH & SAFETY AT WORK ACT 1974
THE MANAGEMENT OF HEALTH & SAFETY AT WORK REGULATION 1999
AND THE ELECTRICITY AT WORK REGULATIONS 1989**

DATE OF INSPECTION: 30th SEPTEMBER 2022

DIRECTOR

FOR & ON BEHALF OF

PAT TESTING SERVICES LTD

211 Uxbridge Road, Ealing, W13 9AA, Tel; 0800 4585041

ELECTRICAL INSTALLATION CONDITION REPORT

Issued in accordance with BS 7671: 2018+A2:2022 – Requirements for Electrical Installations

PART 1 : DETAILS OF THE CONTRACTOR, CLIENT AND INSTALLATION

DETAILS OF THE CONTRACTOR

Trading Title: **Exelon Electrics**
 Address: **102 Oakington Manor Drive, Wembley**
 Postcode: **HA9 6NB** Tel No:

DETAILS OF THE CLIENT

Contractor Reference Number (CRN): **N/A**
 Name: **Mari Deli Dining**
 Address: **1A Eyot Gardens, London, England**
 Postcode: **W6 9TN** Tel No:

DETAILS OF THE INSTALLATION

Occupier: **Mari Deli Dining**
 Unique Property Reference Number (UPRN): **N/A**
 Address: **1A Eyot Gardens, London, England**
 Postcode: **W6 9TN** Tel No:

PART 2 : PURPOSE OF THE REPORT

Purpose for which this report is required:

To ascertain the condition of the existing electrical installation

Date(s) when inspection and testing was carried out: (**27/10/2022**) Records available (BS11): () Previous inspection report available (BS11): () Previous report date: (**08/12/2016**)

PART 3 : SUMMARY OF THE CONDITION OF THE INSTALLATION

General condition of the installation (in terms of electrical safety): **Decent condition**

Description of premises Dwelling: (**N/A**) Commercial: () Industrial: (**N/A**) Other (include brief description): **N/A**

Estimated age of electrical installation: (**25**) years Evidence of additions or alterations: () if Yes, estimated age **4** years Overall assessment of the installation for continued use: **Satisfactory/Unsatisfactory**** (delete as appropriate)

**An unsatisfactory assessment indicates that dangerous (Code C1) and/or potentially dangerous (Code C2) conditions have been identified (listed in PART 5 of this report) and it is recommended that these are acted upon as a matter of urgency.

PART 4 : DECLARATION

INSPECTION AND TESTING

I/We, being the person responsible for the inspection and testing of the electrical installation (as indicated by my/our signature below), particulars of which are described in PART 6, having exercised reasonable skill and care when carrying out the inspection and testing, hereby declare that the information in this report, including the observations (PART 5) and the attached Schedules, provides an accurate assessment of the condition of the electrical installation taking into account the stated extent and limitations in PART 6 of this report.

Name (capitals) on behalf of the contractor identified in PART 1: Signature: Date: **27/10/2022**

I/We further RECOMMEND, subject to the necessary remedial action being taken, that the installation is inspected and tested by: **06/11/2027** (date)

Give reason for recommendation: **N/A**

The proposed date for the next inspection should take into consideration any legislative or licensing requirements and the frequency and quality of maintenance that the installation can reasonably be expected to receive during its intended life. The period should be agreed between relevant parties.

REVIEWED BY

Name (capitals) on behalf of the contractor identified in PART 1: Signature: Date: **27/10/2022**



FIRE EXTINGUISHERS SCHEDULED SERVICE / PPM REPORT

Client and Job Details

Client	Mari Deli & Dining	Appointment Date / Time	17-Nov-2022 08:28
Site	1a Eyot Gardens London W6 9TN	Reason For Call	Scheduled Service / PPM for Fire Extinguishers
Contact	Mariano		
Telephone			
Email			

System Details

System Type	Extinguishers	Installation Date	12-Jul-2019 00:00
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Inspection

Equipment as per specification	<input checked="" type="checkbox"/>	Is equipment clean?	<input checked="" type="checkbox"/>
Is equipment firmly fixed	<input checked="" type="checkbox"/>	Is the range un-obstructed?	<input checked="" type="checkbox"/>
Complete on-site log book	<input checked="" type="checkbox"/>		

Service Checks and Equipment Tested

Check/weigh extinguisher against weight record	<input checked="" type="checkbox"/>	Perform a discharge test	<input type="checkbox"/>
Examine body and top cap for corrosion or damage	<input checked="" type="checkbox"/>	Examine body internally especially welds	<input checked="" type="checkbox"/>
Check pressure gauge for correct operating pressure	<input checked="" type="checkbox"/>	Reassemble and return to operational condition	<input checked="" type="checkbox"/>
Check operating mechanism and squeeze grip handle	<input checked="" type="checkbox"/>	Check the extinguisher body is in date	<input checked="" type="checkbox"/>
Replace safety pin and fit new seal	<input type="checkbox"/>	Remove inner container assembly checking all ports	<input checked="" type="checkbox"/>
Replace washers and o'rings	<input checked="" type="checkbox"/>	Remove cartridge and check if in date/condition	<input type="checkbox"/>
Grease and make free all working parts	<input checked="" type="checkbox"/>	Examine powder for signs of caking, lumping	<input type="checkbox"/>
Check swivel arms have sufficient friction	<input checked="" type="checkbox"/>	Check liquid levels and top up if necessary	<input checked="" type="checkbox"/>
Check any vent holes are clear from obstruction	<input checked="" type="checkbox"/>	Unwind and inspect hose apparatus for damage	<input checked="" type="checkbox"/>
Check correct extinguisher according to risk	<input checked="" type="checkbox"/>	Check reel i.e. mounting brackets	<input checked="" type="checkbox"/>
Wipe extinguisher down with clean cloth	<input checked="" type="checkbox"/>	Check nozzle for correct operation	<input checked="" type="checkbox"/>
Record type of service, weight, date and initials on label	<input checked="" type="checkbox"/>	Remove blanket from holder and visually inspect	<input checked="" type="checkbox"/>
Ensure extinguisher is wall mounted or in stand	<input checked="" type="checkbox"/>	Complete on-site log book	<input checked="" type="checkbox"/>

	Basic Service	Extended Service	Re-charged	Condemned	Non-maintained	Total
Water						0
Dry Powder						0
CO2	2					2
Foam						0
Wet Chemical	1					1
Halon						0
Fire Blanket						0
Hose Reel						0
						Total units on site
						3

Engineers Findings and Actions

Replaced Origns . Inspection ok. Wet chemical fitted near kitchen . All ok

The system has been left in full working order apart from the items and/or disconnections listed below

Customer Name / Signature	Engineer	Time on site: 1 hours
----------------------------------	-----------------	------------------------------

Mariano

Regulatory Reform (Fire Safety) Order 2005

Fire Risk Assessment

Responsible Person <i>(Employer or other person having control of the relevant premises)</i>	Alina		
Address of Premises	1A EYOT GARDENS FULHAM LONDON		
Postcode	W6 9TN		
Assessor:	NADIR SHAIKH (LETHAL LTD)		
Date of Fire Risk Assessment	18.11.22		
<i>(This risk assessment should be reviewed annually or at such earlier time as there is reason to suspect that it is no longer valid or there has been a significant change in the matters to which it relates.)</i>			
Subsequent Review Dates			
Reviewed by		Date	
Reviewed by		Date	
Reviewed by		Date	

General Information

The Premises	
Number of floors in building: <i>(To include basements)</i>	1
Approximate floor area: (m²) <i>(To include all floors of responsibility)</i>	50m ²
Brief details of construction: <i>(Date of construction, brick, timber, purpose built or converted)</i>	Constructed of brick, timber and stll approximately 100 years ago
Primary usage: (e.g. Hotel, Shop)	Cafe
Secondary usage: (e.g. Kitchen, Bar, Function Room, Offices)	NA

Occupancy Profile						
Maximum number of persons in the most highly occupied compartment to be affected by an uncontrolled fire within 30 minutes, assuming no evacuation.	WEEKDAYS			WEEKENDS		
	0000 to 0400	A	0000 to 0400	A		
	0400 to 0800	A	0400 to 0800	A		
	0800 to 1200	A	0800 to 1200	A		
	1200 to 1600	A	1200 to 1600	A		
	1600 to 2000	A	1600 to 2000	A		
	2000 to 2400	A	2000 to 2400	A		
Enter range – A= <20, B=20-49, C=50-99, D=100-1000, E=>1000, 0=None						
Description of Occupants	Mobility Issues	0	Average Mobility	0	Vulnerability Issues	0

Occupants Especially At Risk From Fire	
Sleeping occupants (<i>Details of numbers - public/staff</i>)	0
Disabled occupants (<i>Personal Emergency Evacuation Plans in use when necessary</i>)	0
Occupants in remote areas (<i>Lone working/isolated areas</i>)	0
Young person's (<i>Individual Risk Assessment provided for those persons under 16 yrs</i>)	0
Others (<i>Details of Elderly/Infirm/Mental Ability</i>)	0
Visitors	Up to 20
Occupants whose first language is not English	NA

Identified Fire Hazards And Primary Control Measures

Note: On the following pages, where the answer is 'Yes', please describe in the Identified Hazards boxes below.

Where the answer is 'No', please complete the deficiencies boxes below.

Where the answer is 'N/A', please describe in the General Comments box provided.

[For further guidance, please see page 28](#)

Electrical Sources Of Ignition		
Measures taken to prevent fires of electrical origin.		
Fixed installation periodically inspected and tested? (e.g. every 5 years)	YES	
Portable appliance testing carried out on a risk assessed basis?	YES	
Suitable policy in place regarding the use of personal electrical appliances?	YES	
Suitable limitation and management of trailing leads and adaptors?	YES	
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
	<i>Valid EICR and PAT testing certificates and reports in place. All leads seem tidy not causing any risk.</i>	
Deficiencies:	Remedial Action Required:	

Smoking		
Measures taken to prevent fires as a result of smoking.		
Smoking prohibited in the building?		YES
Smoking permitted in appropriate areas?		NO
Suitable arrangements for those who wish to smoke?		NO
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
	<i>No smoking allowed on site</i>	
Deficiencies:	Remedial Action Required:	

Arson/Deliberate Ignition		
Basic security against arson by outsiders or other persons appears reasonable. <i>If specific advice on security (including security against arson) is required, the advice of a security specialist should be obtained.</i>		NO
Is there the potential for fire load/combustibles in close proximity to the premises available for ignition by outsiders?		NO
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
Deficiencies:		Remedial Action Required:

Portable Heaters		
Portable heaters are used within the premises.		YES
Is the use of the more hazardous type (ie radiant bar fires or LPG appliances) avoided?		YES
Are suitable measures taken to minimise the hazard of ignition of combustible materials due to these heaters?		YES
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
	<i>Portable heaters installed outdoors neatly - cables are kept neat and heaters are PAT tested</i>	
Deficiencies:	Remedial Action Required:	
General Comments:		

Fixed Heating Installations		
Fixed heating installations such as boilers are used within the premises.	NO	
Are fixed heating installations subject to regular maintenance?	N/A	
Are suitable measures taken to minimise the hazard of ignition of combustible materials due to these heaters?	N/A	
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
Deficiencies:	Remedial Action Required:	
General Comments:		

Cooking		
Measures taken to prevent fires as a result of cooking.		
Filters cleaned or changed and ductwork cleaned regularly?	N/A	
Suitable extinguishing appliances available? (e.g. Fire blanket, Wet Chemical etc)	YES	
Suitable Shut Down Procedures in place?	N/A	
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
Deficiencies:	Remedial Action Required:	
General Comments:		

Lightning		
The building has a lightning protection system.		NO
Is the lightning protection system subject to a suitable maintenance regime?		N/A
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
Deficiencies:	Remedial Action Required:	
General Comments:		

Dangerous Substances		
Dangerous substances are, or could be used or stored, within the premises? <i>(i.e. Substantial quantities of alcohol, white spirits, other flammable liquids or materials)</i>		YES
A risk assessment has been carried out as required by the Dangerous Substances and Explosive Atmospheres Regulations 2002?		N/A
Stored in suitable areas and containers away from potential sources of ignition, to include issues of chemical reactivity and compatibility.		YES
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
	<i>Alcohol and cleaning substances stored safely not easily accessible by the public</i>	
Deficiencies:		Remedial Action Required:
General Comments:		

Housekeeping		
Standards of housekeeping.		
Combustible materials appear to be separated from ignition sources?	YES	
Appropriate storage of hazardous materials?	YES	
Escape routes kept clear of any combustibles? (Storage /furniture)	YES	
Appropriate measures for the safe storage and disposal of waste?	YES	
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
Deficiencies:	Remedial Action Required:	
General Comments:		

Hazards Introduced By Contractors And Building Works		
Fire safety conditions have been imposed on both external contractors and in-house maintenance staff?	YES	
Is there satisfactory control over works including use of hot work permits, where appropriate, carried out in the building by external contractors? Give details:	NO	
If there are in-house maintenance personnel, are suitable precautions taken during works carried out by them, including use of hot work permits, where appropriate? Give details:	N/A	
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
Deficiencies:	Remedial Action Required:	
General Comments:		

Other Significant Fire Hazards That Warrant Consideration		
Are there any other fire hazards that warrant consideration within the premises? <i>(This to include any fire hazards from any process; heat producing, spark or friction generating, chemical or other process which has the capacity to ignite, create excessive or rapid heat or generate oxidising or flammable gas)</i>		NO
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
Deficiencies:	Remedial Action Required:	

Arrangements for Evacuation

Evacuation Strategy	
<p>Typical evacuation strategies within the premises are likely to involve one or more of the following arrangements.</p> <p>State which strategy (ies) have been adopted.</p>	
<p>Single Stage Evacuation</p> <p>It is reasonably expected that all relevant persons in the premises are able to (and will) evacuate immediately to a place of total safety.</p>	<p>YES</p>
<p>Progressive Horizontal Evacuation</p> <p>Relevant persons are dependant on staff to assist with their escape.</p> <p>Provisions have been made to move such persons from an area affected by fire, through a fire resisting barrier to an adjoining fire protected area on the same level, where they can wait in a place of safety whilst the fire is dealt with, or await further evacuation down a protected route to total safety.</p> <p>NOTE - Progressive Horizontal Evacuation is subject to the following</p> <p>Protected areas should be designed to provide:</p> <ul style="list-style-type: none"> • Sufficient capacity to accommodate the number of occupants who will need to use them. For this purpose a protected area should be sufficient capacity to accommodate its normal occupants and the occupants of the largest adjoining protected area. • Progressive movement away from a fire via sequential adjoining protected areas. • Means for escape via stairway(s) should this become necessary. <p>The number and size of the protected areas depends on a number of factors:</p> <ul style="list-style-type: none"> • the time it will take to evacuate people from the area of a fire to an adjacent protected area; • the number of people to be evacuated; • the level of any mobility impairment; • the number of staff to assist in evacuation; • the fire protection arrangements; • layout of the premises; and • location and number of staircases; 	<p>NO</p>

<p>Delayed Evacuation</p> <p>Relevant persons are dependant on staff to assist with their escape however it is not desirable or practical to evacuate persons (e.g. due to medical conditions or treatments). Such persons may remain within their rooms whilst the fire is dealt with and the danger has passed.</p> <p>NOTE - Delayed Evacuation is subject to the following</p> <p>Bedrooms to be enclosed in an enhanced level of fire-resisting construction (protected bedrooms).</p> <p>A protected bedroom should be of 60 minute fire-resisting construction and the door should be fire-resisting and fitted with a self-closing device. In addition the escape route from the protected bedroom(s) to the adjoining protected areas, refuge or final exit (including any stairway) will also require an increased level of fire protection to allow access for staff to assist with subsequent evacuation from the protected bedroom(s). If necessary the door may be fitted with electromechanical hold-open or free swing devices that operate immediately the fire alarm actuates.</p> <p>If provision of such fire resistance is not possible, you may be able to show through your risk assessment that alternative measures to limit the growth and spread of the fire are appropriate, such as an automatic fire suppression system supported by robust staff response procedures.</p> <p>Any resident who is initially left in a fire protected bedroom should be accompanied by a carer. As such, the total number of residents awaiting evacuation in protected bedrooms should be less than the number of staff on duty. It is imperative that if some less able residents are left in protected bedrooms to await evacuation, then other staff know which rooms have been evacuated and those which still contain residents and where necessary are able to notify the fire and rescue service when they arrive. Arrangements for delayed evacuation should only be based on a pre-planned basis.</p>		<p>NO</p>
<p>Written copies of Evacuation Procedures are located as follows:</p>		
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
Deficiencies:		Remedial Action Required:

Provision of Elements of Fire Safety as Secondary Control Measures

Means Of Escape		
It is considered that the premises are provided with reasonable means of escape in case of fire. Identify the means of evacuation and attach a plan. (This can be a hand drawn plan).	YES	
Adequate design of escape routes?	YES	
Reasonable distances of travel when:		
Where there is escape in a single direction? State the distance of maximum travel.	YES	
Where there are alternative means of escape? State the distance of maximum travel.	YES	
Suitable protection of escape routes? (Fire resisting construction)	YES	
Adequate provision of exits? State the capacity of each exit.	YES	
Exits easily and immediately open-able where necessary <u>without</u> the use of a key?	YES	
Escape routes unobstructed?	YES	
It is considered that the premises are provided with reasonable arrangements for means of escape for disabled people? Describe the arrangements below.	YES	
Step free access		
Does the evacuation plan fit with the floor space factors?	YES	
Identify dead end corridors. Are the appropriately covered?	YES	
Identify inner rooms. Are the appropriately covered?	YES	
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
Deficiencies:	Remedial Action Required:	

Measures To Limit Fire Spread And Development		
It is considered that there is:		
Compartmentation of a reasonable standard. (Fire resisting) Identify compartmentation.		NO
Reasonable limitation of linings that may promote fire spread. (Walls and ceilings)		YES
As far as can be reasonable ascertained, fire dampers are provided in ducts or vents as necessary to protect critical means of escape routes against passage of fire, smoke and combustion products in the early stages of a fire?		N/A
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
Deficiencies:	Remedial Action Required:	
General Comments:		

Emergency Escape Lighting		
It is considered that there is a reasonable standard of emergency escape lighting to ensure safe use of escape routes complying to BS5266?		YES
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
Deficiencies:	Remedial Action Required:	

Fire Safety Signs And Notices		
It is considered that there is a reasonable standard of fire safety signs and notices? This to include fire exit, fire resisting door and hazard signage. The signage should comply to Health & Safety (Signs and signals) Regulations BS1996		YES
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
Deficiencies:	Remedial Action Required:	

Means Of Giving Warning In Case Of Fire		
Reasonable manually operated fire warning system provided?	YES	
If yes give details: (e.g. Break glass call points, fire bell, air horn, klaxon etc)		
Automatic fire detection provided? If yes, to what Standard? (e.g. BS 5839 Part 1Grade L1/L2 etc) GRADE A LD2	YES	
Throughout Premises	YES	
Part of Premises only	NO	
Extent of automatic fire detection generally appropriate for the occupancy and fire risk?	YES	
Remote transmission of alarm signals to a monitoring station or other?	NO	
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
Deficiencies:	Remedial Action Required:	
General Comments:		

Manual Fire Extinguishing Appliances		
Reasonable provision of portable fire extinguishers?		YES
Are all fire extinguishing appliances readily accessible and unobstructed? (i.e. mounted on walls or on appropriate bases)		YES
Is suitable wall signage provided relevant to extinguisher?		YES
Are hose reels provided?		NO
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
Deficiencies:		Remedial Action Required:

Relevant Automatic Fire Extinguishing Systems		
Type of fixed system and location: (Inergen gas suppression systems, sprinklers/misting systems etc)		N/A
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
Deficiencies:		Remedial Action Required:
General Comments:		

Other Relevant Fixed Systems And Equipment		
Type of fixed system and location: (i.e. Dry/wet risers, fireman's lift control, smoke ventilation, smoke curtains etc)		N/A
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
Deficiencies:	Remedial Action Required:	
General Comments:		

Firefighter Switch – High Voltage Luminous Tube Signs Etc		
Suitable provision of fire fighters switch(s) for high voltage luminous tube signs, etc (to include location)?		N/A
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
Deficiencies:	Remedial Action Required:	
General Comments:		

Management of Fire Safety

Procedures And Arrangements		
Fire safety is managed by:	ALINA	
Deputy or assistant:		
Are competent person(s) appointed to assist in undertaking the preventative and protective measures (i.e. relevant general fire precautions)?	YES	
State name and responsible element of fire safety	<p>.....</p> <p>.....</p> <p>.....</p>	
Is there a suitable record of the fire safety arrangements?	YES	
Appropriate fire procedures in place?	YES	
Are procedures in the event of a fire appropriate and properly documented?	YES	
Are there suitable arrangements for summoning the Fire and Rescue Service?	YES	
Are there suitable arrangements to meet the F&RS on arrival and provide relevant information, including that relating to hazards to fire fighters?	YES	
Is there a plan of the building available indicating basic layout and any areas of significant risk?	YES	
Are there suitable arrangements for ensuring that the premises have been evacuated?	YES	
Is there a suitable fire assembly point(s)?	YES	
Are there adequate procedures for evacuation of any disabled people who are likely to be present?	YES	
Persons nominated and trained to assist with evacuation, including evacuation of disabled people?	NO	
Appropriate liaison (if necessary) with Fire and Rescue Service Rescue Service crews visiting for familiarisation visits?	NO	
Routine in-house inspections of fire precautions (e.g. in the course of health and safety inspections)?	YES	
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
Deficiencies:	Remedial Action Required:	

Training And Drills		
Fire safety training is managed by:	ALINA	
Deputy or assistant:		
Are all staff given adequate fire safety instruction and training on induction?	YES	
Are all staff given adequate periodic 'refresher' training at suitable intervals? If yes, at what intervals?	YES	
Are all staff with special responsibilities (e.g. fire wardens and staff who assist with disabled people) given additional training?	NO	
Does all training for staff provide information, instruction or training on the all the following (If no, indicate which one/s in the deficiencies boxes below):		
Fire risks in the premises? The general fire precautions in the building? Action in the event of a fire? Action on hearing the fire alarm signal? Method of operation of manual call points? Location and use of fire extinguishers? Means for summoning the fire and rescue service? Identity of persons nominated to assist with evacuation? Identity of persons nominated to use fire extinguishing appliances?	YES	
Are fire drills carried out at appropriate intervals and a record of such drills maintained?	YES	
Is there sufficient and adequate channels of communication of fire safety information between employer and employee (e.g. Health & Safety meetings, notice boards etc)	YES	
When the employees of another employer work in the premises, are they provided with adequate instructions and given appropriate information (e.g. on fire risks and fire safety measures)?	YES	
Is there adequate co-operation and co-ordination between different Responsible Persons (Multi-Occupancy) to ensure compliance with the Fire Safety Order?	N/A	
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
Deficiencies:	Remedial Action Required:	
General Comments:		

Testing And Maintenance		
Testing and Maintenance is managed by:	ALINA	
Deputy or assistant :		
Adequate maintenance of workplace?	YES	
Weekly testing and periodic servicing of fire detection and alarm system to include ancillary equipment (e.g. door hold open devices, door locks etc)	YES	
Monthly and annual testing routines for emergency escape lighting?	YES	
Annual maintenance of fire extinguishing appliances?	YES	
Periodic inspection of external escape staircases and gangways?	N/A	
Six monthly inspection and annual testing of rising mains?	N/A	
Weekly and monthly testing, six monthly inspection and annual testing of fire fighting lifts?	N/A	
Weekly testing and periodic inspection of sprinkler installations?	N/A	
Routine checks of final exit doors and/or security fastenings?	YES	
Annual inspection and testing of lightning protection system?	N/A	
Other relevant inspections or tests:		
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
Deficiencies:	Remedial Action Required:	
General Comments:		

Recording		
Appropriate records held for:		
Fire drills?		YES
Fire training?		YES
Fire alarm tests?		YES
Emergency escape lighting tests?		YES
Maintenance and testing of other fire precaution systems?		N/A
Location of Records: (Available for inspection by Fire Authority if required)		
Give Details:		
Identified Hazards	Existing Control Measures	Are there any improvement recommendations
Deficiencies:	Remedial Action Required:	
General Comments:		

GAS SAFETY INSPECTION COMMERCIAL CATERING - PART 1

SERIAL N^o CP42 5052827



This form allows the recording of the results of the required checks as defined by the Gas Safety (Installation and Use) Regulations. Where only visual checks are undertaken, recording a 'YES' in 'Appliance Safe' is based only on a visual check for obvious defects with no physical tests completed. Ventilation / Extraction, if checked, were inspected for satisfactory evacuation of products of combustion, a detailed internal inspection of the Ventilation / Extraction system has not been carried out. The information recorded on this form does not confirm that the installation was installed by a person licensed by Gas Safe Register nor that the installation complies with any relevant Building Regulations.

JOB ADDRESS Rented Accommodation (Yes / No)

Name: MARI DELI DINING
 Address: 1A EYOT GARDENS
W69TN
 Postcode: 02 07041 9251
 Tel No: _____

CLIENT DETAILS (if appropriate)

Name: AZIMA TRIBEJA
 Address: _____

 Postcode: _____
 Tel No: _____

REGISTERED BUSINESS DETAILS

Reg No: 625 882
 Company: Alpha and Omega
 Address: Flat 2 Ferguson Court,
Godfrey Avenue
 Postcode: UB5 1LZ
 Tel No: _____

CATERING AREA - INSTALLATION GENERAL: GAS INSTALLATION (Answer Yes / No / NA)

Additional / Emergency Control Valve (A/ECV)	
Acceptable location? (i.e. exit of catering area)	<u>Yes</u>
Accessible? (see Automatic Isolation Valve below)	<u>Yes</u>
Suitable valve type?	<u>Yes</u>
Handle attached?	<u>Yes</u>
Direction of operation marked / shown?	<u>Yes</u>
Emergency notice present?	<u>Yes</u>
Automatic Isolation Valve (AIV)	
Suitably protected or shielded knock-off button located near the exit of the catering area?	<u>Yes</u>
Do all downstream appliance burners have full flame safeguard?	<u>Yes</u>
If No, is there a functioning automatic pressure proving system?	
If there is a manual reset facility are appropriate warning notices affixed?	
Gas Interlocks	
Are all primary safety critical systems interlocked to the gas supply?	<u>Yes</u>
If Yes, is the primary interlock:	
Pressure / flow type?, or	
Power monitoring type?	<u>Boiler</u>
Is secondary means of interlocking also provided? (i.e. CO or CO ₂ temperature, humidity monitoring - see Atmosphere Monitoring)	<u>NA</u>
Is the means of interlocking satisfactory & functioning correctly? (primary & secondary, where applicable)	<u>NA</u>
For existing installations only - is there means of manually overriding interlocking provisions?	<u>NA</u>
Pipework	
Correctly identified?	<u>Yes</u>
Correctly supported?	<u>Yes</u>
Sleeves extend through walls / floors by 25 mm?	<u>Yes</u>
Purge & test points fitted?	<u>NA</u>
Additional isolation valves installed, as required?	<u>Yes</u>

CATERING AREA - INSTALLATION GENERAL: SAFETY SYSTEMS (Answer Yes / No / NA / NT*)

Electrical Isolation		Atmosphere Monitoring	
Main isolator installed within the catering area?	<u>Yes</u>	Fixed means of CO detection & alarm provided?	<u>Yes</u>
Main Protective Bonding installed?	<u>Yes</u>	Fixed means of CO ₂ detection & alarm provided?	<u>NO</u>
Appropriate & correct labels / notices displayed?	<u>Yes</u>	CO or CO ₂ detection interlocked with gas supply?	<u>NA</u>
Canopy System		Air Quality Testing (ppm)	
Is a canopy system installed?	<u>Yes</u>	Max CO ₂ recorded at test locations (full load)	
If yes - are canopy dimensions (overhang) correct?	<u>Yes</u>	1. Test location 1 (specify)	
Method of canopy filtration? (e.g. mesh/baffles / UV)	<u>baffles</u>	2. Test location 2 (specify)	
Is filtration adequately maintained?	<u>Yes</u>	3. Test location 3 (specify)	
Canopy interlocked to the gas supply?	<u>NO</u>	4. Test average	
Ventilation System		Details of Sampling Instrument(s):	
Is the ventilation / extraction provided by:		1. Make / model	<u>Kame 457</u>
Mechanical means only?		Calibration date	<u>27.9.22</u>
Natural means only?		2. Make / model	<u>testo 410.1</u>
A mixture of the two?	<u>✓</u>	Calibration date	
Ventilation rate & / or ventilation free area			
Extract	<u>1.4</u> m ³ /s	High level	<u>6000</u> cm ²
Supply/make-up	<u>1.2</u> m ³ /s	Low level	<u>1818</u> cm ²
Canopy average face velocity	<u>1.2</u> m ³ /s	* NT 'Not Tested' on visit	
Mechanical ventilation / extraction interlocked & functioning?		If more than one canopy system is installed then multiple forms may be needed	

COMMENTS / REMEDIAL WORK REQUIRED - INSTALLATION GENERAL

- recommend to install electric power CO Detector

- Gas boiler and gas cooker visually checked

INSTALLATION WARNING NOTICE SERIAL N^o _____

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GAS SAFETY INSPECTION COMMERCIAL CATERING - PART 1

13/10/2022

SERIAL N°

CP42 5052827



This form allows the recording of the results of the required checks as defined by the Gas Safety (Installation and Use) Regulations. Where only visual checks are undertaken, recording a YES in 'Appliance Safe' is based only on a visual check for obvious defects with no physical tests completed. Ventilation / Extraction, if checked, were inspected for satisfactory evacuation of products of combustion, a detailed internal inspection of the Ventilation / Extraction system has not been carried out. The information recorded on this form does not confirm that the installation was installed by a person licensed by Gas Safe Register nor that the installation complies with any relevant Building Regulations.

JOB ADDRESS Rented Accommodation (Yes / No)

Name: MARI DELI DINING
 Address: LA EYOT GARDENS
WIGSTON
 Postcode: 02 07041 9251
 Tel No: 02 07041 9251

CLIENT DETAILS (if applicable)

Name: AZIMA TRIBEY SA
 Address: -
 Postcode: -
 Tel No: -

REGISTERED BUSINESS DETAILS

Reg No: 625 882
 Company: ALPHA and omega
 Address: Flat 2 Ferguson Court,
Godfrey Avenue
 Postcode: UB5 8LZ
 Tel No: -

CATERING AREA - INSTALLATION GENERAL: GAS INSTALLATION (Answer Yes / No / NA)

Additional / Emergency Control Valve (A/ECV)	
Acceptable location? (i.e. exit of catering area)	Yes
Accessible? (see Automatic Isolation Valve below)	Yes
Suitable valve type?	Yes
Handle attached?	Yes
Direction of operation marked / shown?	Yes
Emergency notice present?	Yes
Automatic Isolation Valve (AIV)	
Suitably protected or shielded knock-off button located near the exit of the catering area?	Yes
Do all downstream appliance burners have full flame safeguard?	Yes
If No, is there a functioning automatic pressure proving system?	
If there is a manual reset facility are appropriate warning notices affixed?	
Gas Interlocks	
Are all primary safety critical systems interlocked to the gas supply?	Yes
If Yes, is the primary interlock:	
Pressure / flow type? or	
Power monitoring type?	Flow
Is secondary means of interlocking also provided?	NA
(i.e. CO or CO ₂ temperature, humidity monitoring - see Atmosphere Monitoring)	
Is the means of interlocking satisfactory & functioning correctly? (primary & secondary, where applicable)	NA
For existing installations only - is there means of manually overriding interlocking provisions?	NA
Pipework	
Correctly identified?	Yes
Correctly supported?	Yes
Sleeves extend through walls / floors by 25 mm?	Yes
Purge & test points fitted?	NA
Additional isolation valves installed, as required?	Yes

CATERING AREA - INSTALLATION GENERAL: SAFETY SYSTEMS (Answer Yes / No / NA / NT*)

Electrical Isolation		Atmosphere Monitoring	
Main isolator installed within the catering area?	Yes	Fixed means of CO detection & alarm provided?	Yes
Main Protective Bonding installed?	Yes	Fixed means of CO ₂ detection & alarm provided?	NO
Appropriate & correct labels / notices displayed?	Yes	CO or CO ₂ detection interlocked with gas supply?	NA
Canopy System		Air Quality Testing (ppm)	
Is a canopy system installed?	Yes	Max. CO ₂ recorded at test locations (full load)	
If yes - are canopy dimensions (overhang) correct?	Yes	1. Test location 1 (specify)	
Method of canopy filtration? (e.g. mesh/baffles / UV)	baffles	2. Test location 2 (specify)	
Is filtration adequately maintained?	Yes	3. Test location 3 (specify)	
Canopy interlocked to the gas supply?	NO	4. Test average	
Ventilation System		Details of Sampling Instrument(s)	
Is the ventilation / extraction provided by:		1. Make / model	Kane 457
Mechanical means only?		Calibration date	27.9.22
Natural means only?		2. Make / model	testo 4101
A mixture of the two?	✓	Calibration date	
Ventilation rate & / or ventilation free area			
Extract	1.4 m ³ /s	High level	6000 cm ²
Supply/make-up	1.2 m ³ /s	Low level	1818 cm ²
Canopy average face velocity	1.2 m ³ /s	* NT 'Not Tested' on visit	
Mechanical ventilation / extraction interlocked & functioning?		If more than one canopy system is installed then multiple forms may be needed	

COMMENTS / REMEDIAL WORK REQUIRED - INSTALLATION GENERAL

- recommend to install electric power CO detector
 - Gas boiler and gas cooker visually checked

INSTALLATION WARNING NOTICE SERIAL N°



FIRE EXTINGUISHERS SCHEDULED SERVICE / PPM REPORT

Client and Job Details

Client	Mari Deli & Dining	Appointment Date / Time	17-Nov-2022 08:28
Site	1a Eyot Gardens London W6 9TN	Reason For Call	Scheduled Service / PPM for Fire Extinguishers
Contact	Mariano		
Telephone			
Email			

System Details

System Type	Extinguishers	Installation Date	12-Jul-2019 00:00
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Inspection

Equipment as per specification	<input checked="" type="checkbox"/>	Is equipment clean?	<input checked="" type="checkbox"/>
Is equipment firmly fixed	<input checked="" type="checkbox"/>	Is the range un-obstructed?	<input checked="" type="checkbox"/>
Complete on-site log book	<input checked="" type="checkbox"/>		

Service Checks and Equipment Tested

Check/weigh extinguisher against weight record	<input checked="" type="checkbox"/>	Perform a discharge test	<input type="checkbox"/>
Examine body and top cap for corrosion or damage	<input checked="" type="checkbox"/>	Examine body internally especially welds	<input checked="" type="checkbox"/>
Check pressure gauge for correct operating pressure	<input checked="" type="checkbox"/>	Reassemble and return to operational condition	<input checked="" type="checkbox"/>
Check operating mechanism and squeeze grip handle	<input checked="" type="checkbox"/>	Check the extinguisher body is in date	<input checked="" type="checkbox"/>
Replace safety pin and fit new seal	<input type="checkbox"/>	Remove inner container assembly checking all ports	<input checked="" type="checkbox"/>
Replace washers and o'rings	<input checked="" type="checkbox"/>	Remove cartridge and check if in date/condition	<input type="checkbox"/>
Grease and make free all working parts	<input checked="" type="checkbox"/>	Examine powder for signs of caking, lumping	<input type="checkbox"/>
Check swivel arms have sufficient friction	<input checked="" type="checkbox"/>	Check liquid levels and top up if necessary	<input checked="" type="checkbox"/>
Check any vent holes are clear from obstruction	<input checked="" type="checkbox"/>	Unwind and inspect hose apparatus for damage	<input checked="" type="checkbox"/>
Check correct extinguisher according to risk	<input checked="" type="checkbox"/>	Check reel i.e. mounting brackets	<input checked="" type="checkbox"/>
Wipe extinguisher down with clean cloth	<input checked="" type="checkbox"/>	Check nozzle for correct operation	<input checked="" type="checkbox"/>
Record type of service, weight, date and initials on label	<input checked="" type="checkbox"/>	Remove blanket from holder and visually inspect	<input checked="" type="checkbox"/>
Ensure extinguisher is wall mounted or in stand	<input checked="" type="checkbox"/>	Complete on-site log book	<input checked="" type="checkbox"/>

	Basic Service	Extended Service	Re-charged	Condemned	Non-maintained	Total
Water						0
Dry Powder						0
CO2	2					2
Foam						0
Wet Chemical	1					1
Halon						0
Fire Blanket						0
Hose Reel						0
						Total units on site
						3

Engineers Findings and Actions

Replaced Origns . Inspection ok. Wet chemical fitted near kitchen . All ok

The system has been left in full working order apart from the items and/or disconnections listed below

Customer Name / Signature	Engineer	Time on site: 1 hours
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Mariano



FIRE ALARM SYSTEM SCHEDULED SERVICE / PPM REPORT

Client and Job Details

Client	Mari Deli & Dining	Appointment Date / Time	11-Nov-2022 12:27
Site	1a Eyot Gardens London W6 9TN	Reason For Call	Scheduled Service / PPM for Fire Alarm System

Contact	Mariano
Telephone	
Email	

System Details

Make	Kentec	Model	Conventional
System Type	Conventional	Panel Type	2 Zones
Signal Type	Bells Only	Grade	
Software Version		Installation Date	
URN		Chip	
ARC		STU	

Service Checklist

Is this the last routine inspection within a 12 month period?	Yes
BAFE Certificate of Compliance on Site?	No
BAFE Certificate Number	
System Category	
Power Supplies Checked?	Yes
Charge Volts	24.9 Volts
Battery Volts	12.9 Volts
Battery Size	6.8 Amp hours
Standby Battery Load Tested?	Yes
Standby Period	9 Hours
Quiescent Load	Amps
Alarm Load	Amps

Subclause 45.3 Periodic Inspection & Test

Log Book Updated	Yes
Survey for change of layout / use	
Link to ARC / Fire Brigade Checked	
O&M Documents, Certificates, Drawings Seen	Yes
Control and Indicating Equipment Checked	Yes
Direction is free from obstructions	Yes

Subclause 45.5 Periodic Inspection & Test over 12 month period

Cause & Effects Tested	100%
Cables & Fixings Inspected	100%
Alarm Warning Devices Tested	100%
Analogue Levels Checked	100%
Detectors & Call Points Tested	100%

Declaration

I confirm as the competent person, that the works undertaken as requested by the client as identified on this certificate, comply with the recommendations of clause 45 of BS5839-1:2017 (periodic inspection and test/inspection of systems over a 12 month period) with the exception of variations listed herein (if any)

Variations from the recommendations of clause 45 of BS5839-1:2017 (periodic inspection and test/inspection of systems over a 12 month period)

Engineer's Report / Description of Works:

System tested according to guidelines.
 No issues. All batteries and equipment operate properly.

Client has **Agreed** for alarm sounders to be tested as required by BS5839-1:2017 (periodic inspection and test/inspection of systems over a 12 month period)

Maintenance Visits:

Last Visit:	15-Sep-2022 00:00	Next Visit:	14-Sep-2023 00:00
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Customer Name / Signature	Engineer
----------------------------------	-----------------

Mariano



EMERGENCY LIGHTING SCHEDULED SERVICE / PPM REPORT

Client and Job Details

Client	Mari Deli & Dining	Appointment Date / Time	11-Nov-2022 12:36
Site	1a Eyot Gardens London W6 9TN	Reason For Call	Scheduled Service / PPM for Emergency Lighting

Contact	Mariano
Telephone	
Email	

System Details

Make	Bulk Heads	Model	Non maintained/Maintained
System Type		Panel Type	
Signal Type		Grade	
Software Version		Installation Date	

Extent of the Installation Covered by this Certificate:

3 x Emergency lights sitting by fire exit routes	
Mode of Operation	Non-Maintained
Automatic Test system?	Fitted

Carry Out Test Steps

Warning: Full duration tests involve discharging the batteries, so emergency lighting system will not be fully functional until batteries have had time to recharge. For this reason, always carry out testing at times of minimal risk, or only test alternate luminaires at any one time

Visual inspection, check illumination of charge LED	Yes
Disconnect 240v supply and carry out discharge test	Yes
Carry out comparison test	Yes
Comparison Test Duration:	1 Hours
Restore local 240 v supply	Yes
Inspect system installation note changes	Yes
Complete site log book	Yes

Declaration

I confirm as the competent person that the works undertaken as requested by the client as identified on this certificate, comply with the recommendations of BS 5266-1 and BS EN 50172/BS5266-8 (periodic inspection and test/inspection of systems over a 12 month period) with the exception of variations listed herein (if any)

Variations from the recommendations of BS 5266-1 and BS EN 50172/BS5266-8 (periodic inspection and test/inspection of systems over a 12 month period)

Emergency lights have been tested with 1h discharge . All operating properly using test key switch fitted by the lights.

Engineers Findings and Actions

Emergency lights have been tested with 1h discharge . All operating properly using test key switch fitted by the lights.

MR ALINA TIRIBEJEA
MULLBERRY PLACE, MULLBERRY PLACE
MULLBERRY PLACE
LONDON
UK
W6 9TY

24 October 2022

Important: Confirmation of the set-up of
your Direct Debit Instruction

Dear Mr TIRIBEJEA,

Registration reference : ZB417014

Thank you for choosing to pay your data protection fee by direct debit.

Having accepted your direct debit details I would like you to confirm that they are correct. Please can you check the details below.

- Account name: Alina Olguta Tiribejea
- Account number:
- Bank sort code:

If any of the above details are incorrect please call us as soon as possible on 0303 123 1113, or email us at dataprotectionfee@ico.org.uk. However, if your details are correct you need do nothing and your direct debit will be processed as normal.

Your fee is £40 but because you are paying by direct debit you will receive an annual £5 discount. We intend to request the first payment from your bank on or around 3 November 2022.

You have the right to cancel your direct debit at any time. A copy of the Direct Debit Guarantee is below.

For information your direct debit will be collected using the following details:

- Service User Number: 808634
- Reference: Information Commissioner

Yours sincerely,

Director of Digital, IT and Business Services

The Direct Debit Guarantee



- This Guarantee is offered by all Banks and Building Societies that accept instructions to pay Direct Debits
 - If there are any changes to the amount, date or frequency of your Direct Debit, Information Commissioner will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request Information Commissioner to collect a payment, confirmation of the amount and date will be given to you at the time of the request
 - If an error is made in the payment of your Direct Debit, by Information Commissioner or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society
 - If you receive a refund you are not entitled to, you must pay it back when Information Commissioner asks you to
 - You can cancel a Direct Debit at any time by simply contacting to your bank or building society. Written confirmation may be required. Please also notify us.
-

Dr Susan Thompson
Eyot Gardens
London W6 9TN

8 January 2023

Dear Councillors,

I write further to my representation, which you can find at page 38 to 47 of your agenda pack.

I thought it would be helpful to send you a short letter updating you on progress with my concerns since the date of my representation (29 September 2022).

I hope that you find this letter useful.

Since becoming licensed in 2017, Mari Deli has expanded exponentially. The licence was granted to an A1 shop and off licence with no planning permission to become a licensed restaurant. At first expansion was internal, with a conservatory/chef's party area constructed, but as time has gone on, and particularly during Covid, this has meant expansion into external areas, including putting a takeaway counter and recently noisy refrigeration units and dining tables beyond the shop forecourt until 2200 hours, (see photo below from September 2022).

I note that this application does not come with a noise impact assessment of any type and is being heard after the pavement licence was recently renewed with an earlier closing time of 20.00 hours, the hours recommended by Licensing.

Since submitting my representation, I have been trying to engage with the Council and Mr Aiello, the DPS, to get help with the various problems I have been experiencing. I have never met Mr Guerra, the applicant.

I have also been in contact with the London Fire Brigade regarding my fire safety concerns.

For the record, Mr Aiello has been very critical of me for contacting the relevant authorities in trying to alleviate various nuisances inflicted on my property by the premises. He also failed to disclose the recent Fire Safety report when requested by me on several occasions, or a full copy of the block insurance, which may be invalid until such times remedial fire safety works are completed.

I would like to thank Councillor Walsh for his assistance in chasing and arranging various meetings that have taken place since September, and which have been invaluable. Sadly, the issues remain, particularly regarding fire safety, and noise, heat, and odour nuisance.

In particular, the extractor noise I reported to the Noise and Nuisance Team recently was found to breach Condition 18 of the premises licence, and this was installed under my top stair without any consent or noise impact assessment when the business became licensed

and expanded. This is in addition to another extractor installed under the bottom stair, hence my stairs are collapsing, compromising my only fire exit.

My understanding is that the patio heaters installed contrary to the manufacturer's instructions would also have breached Condition 18 of the licence, along with some kitchen equipment.

The extractor noise in combination with the loud radio in the staff area has been intolerable, as recorded on a video in October 2022, which has been shared. At the last Licensing Subcommittee meeting on July 26th 2017, Mr Aiello promised that the radio volume could be reduced and the speakers moved away from the wall, which doesn't seem to have been adhered to.

In the same minutes of the last Licensing Sub-Committee on the 26th July 2017, it records that I stated the following:

"As the leaseholder living directly above the premises, she stated that she had lived at the property without any problems since 1996. However, lately, it had become an environment which was not conducive to being a home due the noise and disturbance she faced on a continuous basis from the premises. The Committee heard the lack of sound insulation, coupled with the plant machinery within the premises generated heat which impacted on her ability to enjoy her home and confined her to the use of the upper floors only"

Since the premises licence and pavement licence were granted, the situation described has only got worse, particularly plant, staff, and customer noise.

And I would like to inform the Committee that those previous Sub-Committee notes were slightly inaccurate, as sadly I don't have any upper floors as such to live in, just a single room, which is a kitchen/diner with a sofa.

Having now seen the input from the London Fire Brigade for the first time in the Sub Committee documents provided, I am extremely concerned for my safety. I feel I can neither live at my property or rent it out, given the risks, and it is putting me under financial strain.

The Fire Commissioner's recommendations should have been acted upon by the premises by 29th December 2022 according to his letter, which I only had sight of when the (Public Pack) Agenda Document for Licensing Sub-Committee for 11/01/23 was sent to me on 3rd January 2023. This put me at risk.

The Fire Commissioner also recommends to Licensing that before renewing/granting the licence, action is taken to ensure that the applicant has resolved these matters.

I am not aware that any such action has taken place.

This has been a stressful process. I am pleased that my concerns about fire safety and noise nuisance have been recognised. Whether the business will do anything about those and other concerns is another matter.

The current licence is not fit for the business that Mari Deli has become, and it would be wrong to extend that licence. This would only make the problems worse.

I would ask, please, that this application is rejected, and a strong message sent to the licence holder and the DPS that they need to engage with the council and resolve the issues before making any further applications.

Yours faithfully,

Dr Susan Thompson



Streetview September 2022, shopfront forecourt Eyot gardens



Streetview September 2022, pavement tables Chiswick Mall, blocking access to my gas meter

Mari Deli
1A Eyot Gardens
London W6 9TN

Application to vary a premises licence

Submissions on behalf of Interested Party

Dr. Susan Thompson

1. I represent Dr Susan Thompson (“Dr Thompson”), the resident of 1A Eyot Gardens, London W6 9TN.
2. These submissions concern the application to vary a premises licence made by Mr Ciro Guerra (“the Applicant”) at Mari Deli, 1 Eyot Gardens, London W6 9TN (“the Premises”).
3. Dr Thompson’s flat is directly above the Premises.
4. Dr Thompson has submitted a detailed representation objecting to the application and a copy of that representation can be found at pages 38 to 47 of your agenda papers.
5. The representation is supported by several photographs evidencing the issues Dr Thompson cites and these can be found at pages 48 to 94 of your agenda papers.
6. Dr Thompson has tried to engage with the Applicant, whom she has never met, via the Designated Premises Supervisor (“the DPS”), Mr Mariano Aiello. A copy of a letter from Dr Thompson’s acoustic consultant, Richard Vivian of Big Sky Acoustics, can be found at pages 96 to 98 of your agenda papers.
7. The application seeks to vary several conditions of the premises licence and the conditions, if varied, can be seen at page 4 of your agenda papers.
8. The Sub-Committee’s options in terms of determining the Application are set out at the foot of page 9 and the top of page 10 of the agenda papers.
9. Dr Thompson invites you to refuse the Application.

10. The Application was made on 19 August 2022. At Section 5 of the London Borough of Hammersmith & Fulham Council's ("the Council") Statement of Licensing Policy the Council say that:

"In order the promotion of the four Licensing Objectives the Licensing Authority will require applicants to detail in their operating schedule:

...

- the steps proposed to ensure the physical safety of people using the relevant premises or place;
- how the intend to prevent nuisance arising, prevent disturbance and protect amenity so far as is appropriate to ensure that the Licensing Objectives are met. Where there is a relevant representation regarding extending hours, the Licensing Authority will not permit an extension unless it is satisfied that the Licensing Objectives will be met;

..."

11. Your Licensing Officer's report notes at 1.3 (foot of page 4 of your agenda papers) that the Applicant has not done this. Not only did the Applicant not do this at the time of making the application. He has not done so since.
12. Dr Thompson is already suffering from a great number of negative impacts from the Premises. These include:
- a. Heat escape into her property
 - b. Noise escape, of both commercial and customer noise, into her property
 - c. Odour escape into her property
13. Dr Thompson's bedroom windows are directly above the areas used by the Premises for the service of food and/or alcohol to customers.
14. The rear bedroom (Chiswick Mall side) is presently unusable do to the issues at a – c above.
15. The main bedroom (Eyot Gardens side) is likewise unusable for the same reasons.
16. Dr Thompson has, when she has been able to stay at her home, has to resort to sleeping on a makeshift bed located in her living area at second floor level. Even here, noise remains a problem for Dr Thompson.
17. Policy 3 of the Council's Statement of Licensing Policy notes that each case will be considered on its particular merits, but having regard to the following:

- a. Whether the licensed activities are likely to have an adverse impact especially on local residents and, if there is potential to have an adverse impact, what, if any, appropriate measures will be put in place to prevent it
18. Dr Thompson will say that the activities authorised by the premises licence already are having an adverse impact on local residents and that relaxing the conditions as requested will exacerbate those problems.
19. The comments of the Fire Officer, which can be found at page 101 onwards of your agenda papers come as no shock to Dr Thompson. She has known for a long time that something was amiss but has struggled to get the DPS to take the matter seriously.
20. There is work that needs to be done at the Premises to ensure that it is safe, to ensure that the existing conditions are appropriate and proportionate for the licensable activities provided, and to ensure that there is compliance with those conditions.
21. We therefore invite you to reject this application and to invite the Applicant to engage with the Fire Authority, and the Licensing Authority, to achieve the above.
22. Thank you for taking the time to read these submissions.

Luke Elford
Partner
John Gaunt & Partners
08/01/23