



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

Name	Address	Date
Isabella		23/10/22
Kiana		23/10/22
MICHELLE		23/10/22
SILVIA		23/10/22
Tina		23/10/22
Jacqui		23/10/22
Isabella		23/10/22
Hayley Richardson		23/10/22
PETER LYTON CORDELL		23/10/22
MICHAEL ALVES		23/10/22
Quedra Barreto		23/10/22
Carac Nunes		23/10/22
Lafine		
Daniela Amaral		23/10/22
Fabiane Alves		23/10/22
Fernanda Santos		23/10/22
MICHAEL		23/10/22
Adrian Law		23/10/22
Bwalya Kangwa		23/10/22
MICHAEL DE BONA		23/10/22
Rachael Houghton		23/10/22
Julia Di Biase		23/10/22
Carolina Pizagallo		23/10/22
Alan Campbell		
Ann Conway		23/10/22
PETER LYTON CORDELL		
Emilia Cabral		24/10/22
PATRICK RAFFLE		24/10/22
AURORA SUGAR		25/10/22
JOANNA RITNER		25/10/22
Magdalena Lomax		24/10/22
Rafa Sugadine		24/10/22
Guaristua		25/10/22
Mary Louisa		24/10/22
Maria de Lourdes		24/10/22
Pat Holloway		24/10/22
Robert Park		24/10/22
Miriam Morris		24/10/22
ANNE BONA		25/10/22
John Firth		26/10/22
Anna Schick		26/10/22
Gita Balkus		26/10/22

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Name	Address	Date
Josiah Stevens		24.10.22
NATALIA GOMES		24.10.22
ADRIAN HETERLE		28.10.22
CHRISTINA MCDONALD		29.10.22
Bella Beaumont		29.10.22
Joan Daly		22/10/22
A.M.O'Sullivan		28/10/22
Liz Fennell		28/10/22
Margaret Evans		28/10/22
Wendy Allen		28/10/22
Mary Foster		28/10/22
Maria Mahon		28/10/22
Margaret King		28/10/22
Catherine Jordan		28/10/22
Abbie Murray		28/10/22
Michael O'Sullivan		28/10/22
E. Ryan		28/10/22
C. Higgins		28/10/22
Royce Quaid		28/10/22
Yvonne D'Silva		28/10/22
Serge Davison		28/10/22
Anita McCabe		28/10/22
Pearl Duane		28/10/22
Esmeralda Conlon		28/10/22
PAUL WHELAN		28/10/22
Kathleen White		28/10/22
N.A. McCarthy		28/10/22
M. Macdonald		28/10/22
H. Harrop		28/10/22
EVA ASSENHART		28/10/22
MARIO RAGUSA		28/10/22
EDMUND BROWN		28/10/22
TESS RAGUSA		28/10/22
JANE		28/10/22
HELEN RAGUSA		28/10/22
ELIZABETH CUNNINGHAM		28/10/22
CHARLES FOSTER		28/10/22
GUSY FOSTER		28/10/22
ALAN FOSTER		28/10/22
JULIAN FOSTER		28/10/22
VICTORIA LAMONT		28/10/22
KATHA RUSSELL		28/10/22



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

Name	Address	Date
WILLY SHEPPARD		28/10/22
KAREN SHEPPARD		28/10/22
PATRICK OVERBEAR		29/10/22
INDEE CROOK		1
NICOLA COUD		29/10/22
11 GREENA		29/10/22
LUCY GRAY		29/10/22
LOUISE GRAY		29/10/22
Olivia Leish		29/10/22
TRACY COOK		29/10/22
CHRISTOPHER KEY		29/10/22
Tina Cox		29/10/22
GABRIEL COX		29/10/22
WILLIAM BRADSHAW		29/10/22
SOPHIE COLE		30/10/22
John Whitfield		30/10/22
Edward Brinkman		30/10/22
ARNDT KORTING		31/10/22
Brian Henry		31/10/22
Dr S Arad		31/10/22
KENNETH CAMERON		31/10/22 USA
DAVID THOMAS		31/10/22
ROSIE FRENCH		
Masha ARAD		31/10/22
CAUDOUQUE HOOK		31/10/22
JENNIFER GARDNER		31/10/22
GAIL SOMERS		1
SIMON A		1
Mr. Anderson		19-11-22
NICK DAWSON		19-11-22
EVE KIRK		20/11/22
Sue Green		"
JAMES VICKERS		"
HARRY JONES		"
CLIVE SYDDALL		20/11/22
Kenneth Hughes		11
Edith		
Thomas Jones		20/11/22
Ken Jones		20/11/22
Walter Jones		20/11/22
Anna Jones		1
Anna Jones		20/11/22
Alicia Treadwell		20/11/22



4/1/2023

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

Name	Address	Date
Cheryl Archibald		02/11/22
Y. O. Giddy		2/11
A. Kool		2/11
SD. Kershner		2/11
GS CATLIN		2/11
Natalia Laverde		2/11
L. ROBERTS		2/11
A. ROBSON		2/11/22
PAUL WADE		"
Kate Wade		02/11/22
Orlando Limari		2/11/22
Angie Lally		2/11/22
Luke L		2/11/22
Susana Alama		2/11/22
NICKOLA WORTH		3/11/22
CATERINA DALANS		3/11/22
EDWARD PASH		3/11/22
JENNIFER CROW		3/11/22
JACLYN PEARCE		3/11/22
Barbara Purnas		3/11/22
Wan White Hake		3/11/22
SAM Whitham		"
Maddie Whitlock		"
Tom Pike		3/11/22
Julia Parnall		3/11/22
Rebecca Bianconi		4/11/22
Gillian Dair		4/11/22
Vanessa Marlow		4/11/22
Emma Kesteven		5/11/22
Amya Lavin Thorne		5/11/22
Adrienne Waller		5/11/22
JANE COOPER		5/11/22
ALLISON SCHMIDT		5/11/22
SIMONA QUART		5/11/22
Daniel Haas		6/11/22
Michael Vuy		6/11/22
JANE KING		6/11/22
CAROL REBECCA		7/11/22
SANDRO GARCIA		8/11/22
MARIA MEJIA		8/11/22
ACAN RENDON		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
TOFFO		22/10/22
CYRIL GOSWAMI		20/10/22
DAVID GOSWAMI		22/10/22
Georg Cunn		23/10/22
Hargreaves		23/10/22
Alma Vassilakou		23/10/22
Yakubu Y. AUSTIN		23/10/22
Graeme P. Smith		23/10/22
Thomas Smith		23/10/22
NICK YOUNG		23/10/22
Kelly Wurzel		23.10.22
Imogen Wurzel		23.10.22
JULIE DENNIS GAY		22-10-22
RICH DENNIS GAY		23-10-22
ADAM JAMES HARTER		23/10/22
KATIA SOUMHAIN		22-10-22
OFF KIDNEY		23.10.22
JAN HARRIS		23.10.22
PAUL JEFFERIES		23/10/22
Alma Jones		23/10/22
WILLIAM HARRIS		23/10/22
RAY KILBY		23/10/22
Gemma Jones		23/10/22
Penny Stephens		23/10/22
Susan Hill		23/10/22
Rose Thomas		23/10/22
LINDA PITMAN		23/10/22
Michael NOTT		"
Michael Goss		"
RAY TAYLOR		"
KARIN DAV		"
SHAN HIRSHMAN		25/10/22
Alan Parnall		25/10/22
Farella Wingham		25/10/22
Oliver Evans		25/10/22
Jayne Buxton		25/10/22
ANDREW BARNES		25/10/22
Julie Zamboni		25/10/22
Jane Tipler		25/10/22
COLLO STERCK		25/10/22
JOHN PRITZ		26/10/22

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 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 ready-made 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 LimitedView profile



GN

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

??

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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

WINNER

Mari Deli Dining

Best Business
for Hospitality
& Leisure



West London
Chambers
of Commerce

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 With homemade jam / Italian pastry cream / pistachio cream / nutella (V)	£3.60	£3.00
Croissant almond With homemade almond paste filling (V)	£3.60	£3.00
Croissant / Toasted Bread With butter and homemade jam (V)	£3.60	£3.00
Choice of muffin or cookies (V)	£3.60	£3.00
Croissant / Toasted Bread With butter, fresh fruits and homemade jam (V)	£4.80	£4.00
Croissant with ham & cheese / tomato & cheese (V)	£4.20	£3.50
Croissant Vegano Charcoal / homemade jam (VG)	£2.50	£3.00

Colazione Mari/Fusion

8am-12pm

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

Panini

(Our special sandwiches)

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

Insalate/Salads

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



Analcolici/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

	<i>Small</i>	<i>Regular</i>
<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

*50p Supplement for extra shot of coffee /any organic milk /
non-diary milk with any hot beverage.*



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 mousses 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
<i>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.</i>				
Scalabrone Bolgeheri Rosato	£7.50	£11.20	£33.50	£24.00
<i>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.</i>				

Vini Bianchi / White Wines

1/2 Bottle

	IN	OUT
Cervaro della Sala, 2018	£75.50	£50.50
<i>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.</i>		

Vini Bianchi / White Wines

	125ml	175ml	IN	OUT
Falanghina Beneventano	£5.95	£8.00	£24.00	£17.50
<i>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</i>				
Pecorino Colline Pescaresi (Organic)	£7.50	£10.00	£30.00	£22.00
<i>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.</i>				
Gavi di Gavi, La Meirana	£7.40	£9.90	£29.50	£22.00
<i>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.</i>				
Chardonnay delle Langhe	-	-	£32.00	£23.00
<i>BENI DI BATASIOLO - 13.5% 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.</i>				
Vermentino di Bolgheri	-	-	£36.00	£26.00
<i>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.</i>				
Pinot Grigio Mongris Collio	-	-	£36.50	£26.50
<i>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.</i>				
Conte de la Vipera Umbria	-	-	£42.00	£29.50
<i>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.</i>				
Cervaro della Sala	-	-	£127	£85.00
<i>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.</i>				
Vintage Tunina	-	-	£110	£75.00
<i>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 wildflowers and honey.</i>				



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 - 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 SALTTE - 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

Italian Ale made with 100% Italian ingredients, water, barley malt, hops & spices (bergamot & coriander).

£6.70 £5.00

Amacord Gradisca

Pale Italian lager made with 100% barley malt golden to colour, with floral aromas & a refreshing balanced taste...5.2%

£5.90 £4.30

Amarcord La Midone 500ml

Italian golden Ale, dry-hopping with a note of herbs & citrus, subtly strong and with rounded aromatic fragrances...6.5%

£11.30 £8.40

Amarcord La Volpina 500ml

Italian red ale with a special blend of hops & malt ruby red highlights, triggering fluctuations between sweet caramel notes & aromatic spiciness...6.5%

£11.40 £8.50

Baladin Issac 33cl

Italian white, Ale scent of yeast & citrus, which blend into harmonies of Coriander & oranges. 5%

£6.30 £4.70

Baladin Birra Nazionale Gluten Free 33cl

Italian Ale made with 100% Italian ingredients, water, barley malt, hops & spices (bergamot and coriander).

£7.20 £5.30

Baladin Open Rock & Roll 33cl

Italian blonde Ale water, barley malt, American hops, yeast and pepper for an unmistakably 'Rock 'n' Roll' character 7.5%

£7.00 £5.10

Birra Baladin Open White 33cl

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%

£8.20 £6.00

Compari soda 70cl

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%

£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: **W8 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: **W8 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**



Smartlink Fire & Security
 80 Brook Road
 Borehamwood
 Hertfordshire
 WD6 5HB

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 (Employer or other person having control of the relevant premises)	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: (To include basements)	1
Approximate floor area: (m²) (To include all floors of responsibility)	50m ²
Brief details of construction: (Date of construction, brick, timber, purpose built or converted)	Constructed of brick, timber and steel 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			0400 to 0800		
	0800 to 1200			0800 to 1200		
	1200 to 1600			1200 to 1600		
	1600 to 2000			1600 to 2000		
	2000 to 2400			2000 to 2400		
	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
	Valid EICR and PAT testing certificates and reports in place. All leads seem tidy not causing any risk.	
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
	No smoking allowed on site	
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
	Portable heaters installed outdoors neatly - cables are kept neat and heaters are PAT tested	
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
	Alcohol and cleaning substances stored safely not easily accessible by the public	
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?		NO
Give details:		
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?		N/A
Give details:		
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>	YES
<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; 	NO

<h2>Delayed Evacuation</h2> <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>								
<table border="1"> <thead> <tr> <th>Identified Hazards</th> <th>Existing Control Measures</th> <th>Are there any improvement recommendations</th> </tr> </thead> <tbody> <tr> <td></td> <td></td> <td></td> </tr> </tbody> </table>			Identified Hazards	Existing Control Measures	Are there any improvement recommendations			
Identified Hazards	Existing Control Measures	Are there any improvement recommendations						
<p>Deficiencies:</p>		<p>Remedial Action Required:</p>						

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 1 Grade 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		
.....		
.....		
.....		
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° 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

W6 9TN

Postcode: 02 07041 9251

Tel No: 02 07041 9251

CLIENT DETAILS (if appropriate)

Name: AZIMA TRIBESHA

Address:

Postcode:

Tel No:

REGISTERED BUSINESS DETAILS

Reg No: 625 882

Company: Alpha and Omega

Address: 5612 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)	<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?	<u>NA</u>
(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>Kane 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°

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: 1A EYOT GARDENS
W6 9TN
Postcode: 02 07041 9251
Tel No: 02 07041 9251

CLIENT DETAILS

Name: Azima T. I. B. J. S. A.
Address: ---
Postcode: ---
Tel No: ---

REGISTERED BUSINESS DETAILS

Reg No: 625 882
Company: Alpha and Omega
Address: 51A2 Ferguson Court,
Godfrey Avenue
Postcode: UB5 5LZ
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 Flow
Power monitoring type? Flow
Is secondary means of interlocking also provided? NA
(i.e. CO or CO₂ 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

Main isolator installed within the catering area? Yes
Main Protective Bonding installed? Yes
Appropriate & correct labels / notices displayed? Yes

Canopy System

Is a canopy system installed? Yes
If yes - are canopy dimensions (overhang) correct? Yes
Method of canopy filtration? (e.g. mesh/baffles / UV) baffles
Is filtration adequately maintained? Yes
Canopy interlocked to the gas supply? NO

Ventilation System

Is the ventilation / extraction provided by:
Mechanical means only? ---
Natural means only? ---
A mixture of the two? Yes

Ventilation rate & / or ventilation free area

Extract 1.4 m³/s
Supply/make-up 1.2 m³/s
Canopy average face velocity 1.2 m³/s

Mechanical ventilation / extraction interlocked & functioning? ---

Atmosphere Monitoring

Fixed means of CO detection & alarm provided? Yes
Fixed means of CO₂ detection & alarm provided? NO
CO or CO₂ detection interlocked with gas supply? NA

Air Quality Testing (ppm)

Max. CO₂ recorded at test locations (full load)
1. Test location 1 (specify) ---
2. Test location 2 (specify) ---
3. Test location 3 (specify) ---
4. Test average ---

Details of Sampling Instrument(s)

1. Make / model Kane 457
Calibration date 27.9.22
2. Make / model Testo 410-1
Calibration date ---

High level 6000 cm²
Low level 1818 cm²

* NT 'Not Tested' on visit

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°

GAS SAFETY INSPECTION COMMERCIAL CATERING - PART 2

SERIAL N°

CP42 5052827



APPLIANCE DETAILS

No. of Appliances Listed Below

Appliance type	Make	Model	Manufacturers Information Available (Yes/No)	Gas Isolation Valve Fitted (Yes/No)	Gas Hoses Restraints Fitted Correctly (Yes/No/NA)	Electrical Isolator Fitted & Correctly Fused (Yes/No/NA)	Operating Pressure (mbar) &/or Heat Input (kW)	Operating Pressure &/or Heat Input Satisfactory (Yes/No)	FSD'S Fitted to All Burners (Yes/No)	FSD'S Operating Correctly (Yes/No)	Ignition Operating Correctly (Yes/No)	Thermostats Operating Correctly (Yes/No/NA)	Combustion Satisfactory (Yes/No) If Analyser Used Record Readings	Pipework Gas Tight (Yes/No)	Safe to Use (Yes/No)
1. Comb. boiler	Vaillant	ecoTec plus 831	yes	yes	NA	yes	20	yes	yes	yes	yes	yes	yes	yes	yes
2. Comb. boiler	SEC 61														
3. Comb. oven	Rational	SEC 61	yes	yes	yes	yes	20	yes	yes	yes	yes	yes	yes	yes	5
4.															
5.															
6.															
7.															
8.															
9.															
10.															

DETAILS OF WORK CARRIED OUT (e.g. service, etc.)

SAFETY INFORMATION

(Yes/No)

Have Warning Labels been attached?	NO
Has a Warning Notice been raised?	NO
Has the Responsible Person been advised?	yes

COMMENTS / REMEDIAL WORK REQUIRED - APPLIANCES

Issued by:

Print Name: Emad Faltas Signed: Emad Faltas

Licence No. 625882 Issue Date: 12.10.2022

Received by:

Print Name: _____ Signed: _____

Responsible Person / Tenant / Landlord / Other _____

No one present at the time of visit ☐

APPLIANCE WARNING NOTICE SERIAL N°

GUIDANCE TO RECIPIENT

This Gas Safety Inspection (Commercial Catering Appliances) form has been designed to allow a competent gas operative to document their findings when attending a catering installation. The competent operative should complete each point on the form as fully as possible, with any defects being identified and highlighted to you as the responsible person for the installation. Any installation/appliance defects should be brought to your attention and documented on appropriate paperwork in accordance with the current Gas Industry Unsafe Situations Procedure (GIUSP). Where manual override of the gas interlocks have been identified, a separate risk assessment will be carried out to ensure the safety of the installation. In all cases this override should not be used and removed as soon as possible. Should any identified defect cause a safety concern, the operative will use their judgement in accordance with agreed industry best practice (GIUSP) to determine the best course of action ensuring your and others continued safety. Should a competent gas operative deem the installation to be either IMMEDIATELY DANGEROUS or AT RISK in accordance with the current GIUSP, they will ask permission from the responsible person for the installation to make safe. This may involve turning off affected gas appliances/equipment and/or disconnecting parts or all of the gas installation to remove the safety risk.



Smartlink Fire & Security
 80 Brook Road
 Borehamwood
 Hertfordshire
 WD6 5HB

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



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
Customer Name / Signature		Engineer	

Mariano



Smartlink Fire & Security
 80 Brook Road
 Borehamwood
 Hertfordshire
 WD6 5HB

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.

Addition or Modification

Date _____

Location

Description

Action

Last Visit:

15-Sep-2022 00:00

Next Visit:

15-Sep-2023 00:00

Customer Name / Signature

Engineer

Time on site: 1 hours

MR ALINA TIRIBEJEA
1, 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.
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