

**Licensing Sub-Committee  
12 January 2021  
Supplementary Information**

**Email dated Tuesday 29 December 2020**

**From:** Peter Hardman, Principal Officer, Food & Safety Team  
North Somerset Council  
**To:** Mr Chris Marsh, President, Winscombe Rugby Football Club  
**Subject:** Licence Application for provision of Bar & Café at Winscombe RFC

I have received notification that the Winscombe RFC are intending to construct a café and a bar from two shipping containers at the site of the club at the Lynch, Winscombe.

Whilst the licence application does not oblige you to provide detailed information about the construction and layout of the structure for food hygiene compliance, I am obliged to request it to facilitate any further meaningful discussions with the planning and licensing teams.

The primary concern is for the provision of running water to, and drainage from, the shipping containers to allow food and personal hygiene standards to be maintained. The application did not appear to include any provision for toilet facilities for either the food handlers or customers. Confirmation that the proposals include the all these basic hygiene requirements would be beneficial in ensuring a smooth transition to compliance.

The responsible person or body corporate are legally obliged to make suitable hygiene provisions for the people working / providing the service, regardless of whether they are paid or volunteers. However, making a minimal provision for the employees only is unlikely to meet with the health and safety objectives of the licence and may result in the development of a legally compliant café that would not be permitted to sell alcohol. This conclusion would be for the Licensing Committee to impose but guidance is available on the numbers and ratio of toilets required to fulfil the objective and avoid that outcome.

Having recently dealt with a similar proposal for a shipping container, the lack of running water was prohibitive to the structure ever being considered suitable as a food premises. I am obliged to make this clear as early as possible.

If you are able to provide a plan or sketch of the proposed layout of the bar and cafe, including the locations of sinks, hand washbasins, food preparation areas and toilets, along with the intended materials for the walls, floor & ceiling, it would be possible to advise on the potential for statutory compliance. If you have any specific questions on these requirements or achieving statutory compliance for a food premises, including food hygiene training, allergen information or food safety policy for a café or bar, please contact me.

**Licensing Sub-Committee  
12 January 2021  
Supplementary Information**

**Email dated Monday 4 January 2021**

From: Mr Chris Marsh, President, Winscombe Rugby Football Club  
To: Peter Hardman, Principal Officer, Food & Safety Team  
North Somerset Council  
Subject: Licence Application for provision of Bar & Cafe at Winscombe RFC

We have had retrospective planning permission granted for the 2 containers which are already in place on the Longfield playing field just off the Lynch in Winscombe. I have attached the location plan that has been supplied for the premises application and a more detailed plan of the 2 containers showing their layout.

The Cafe container was bought as a fully fitted out unit, is of steel construction which has been insulated and ply lined (18mm) on the inside walls and floor with the following installed:

- 18th edition consumer unit supplying ring main, lights and cooker units.
- Running water supply with separate wash-hand basin, 1 1/4 sink and dishwasher (wastewater is collected in 2 x 5 gallon plastic containers and disposed of offsite as per agreement in planning approval) Hot water is via an electric heater unit
- All electrical appliances have been PAT tested and are due for re-test at the end of this month
- Kitchen worktops are all wipe clean laminate with stainless steel splashbacks
- 2 x Enclosed florescent lights in the kitchen area
- Fire extinguisher and fire blanket

The Bar container unit is of steel construction which has been insulated and ply lined (18mm) on the inside walls and floor with the following installed:

- 18th edition consumer unit supplying ring main and lights
- All electrical appliances have been PAT tested and are due for re-test at the end of this month
- 2 x enclosed florescent lights

No food preparation takes place in the bar container and we are only selling drinks in bottles and cans. If you feel we need to install a hand wash basin in this container as well we can but it was felt the cafe facility was sufficient.

As for provision of toilets this will be in the form of 3 portable toilet units alongside the containers which we already supply for visitors and parents who cannot access the nearby changing rooms due to child safety or the cricket clubhouse when not open. These toilets are from Burnham toilet hire and are emptied and cleaned every week by the company and have hand washing facilities provided. Due to the current COVID situation these toilets have been removed to save money as little rugby is taking place but once we return to more normal times they will be back.

I hope this helps to answer your questions but if you need any more info please do not hesitate to contact me.

**Licensing Sub-Committee  
12 January 2021  
Supplementary Information**

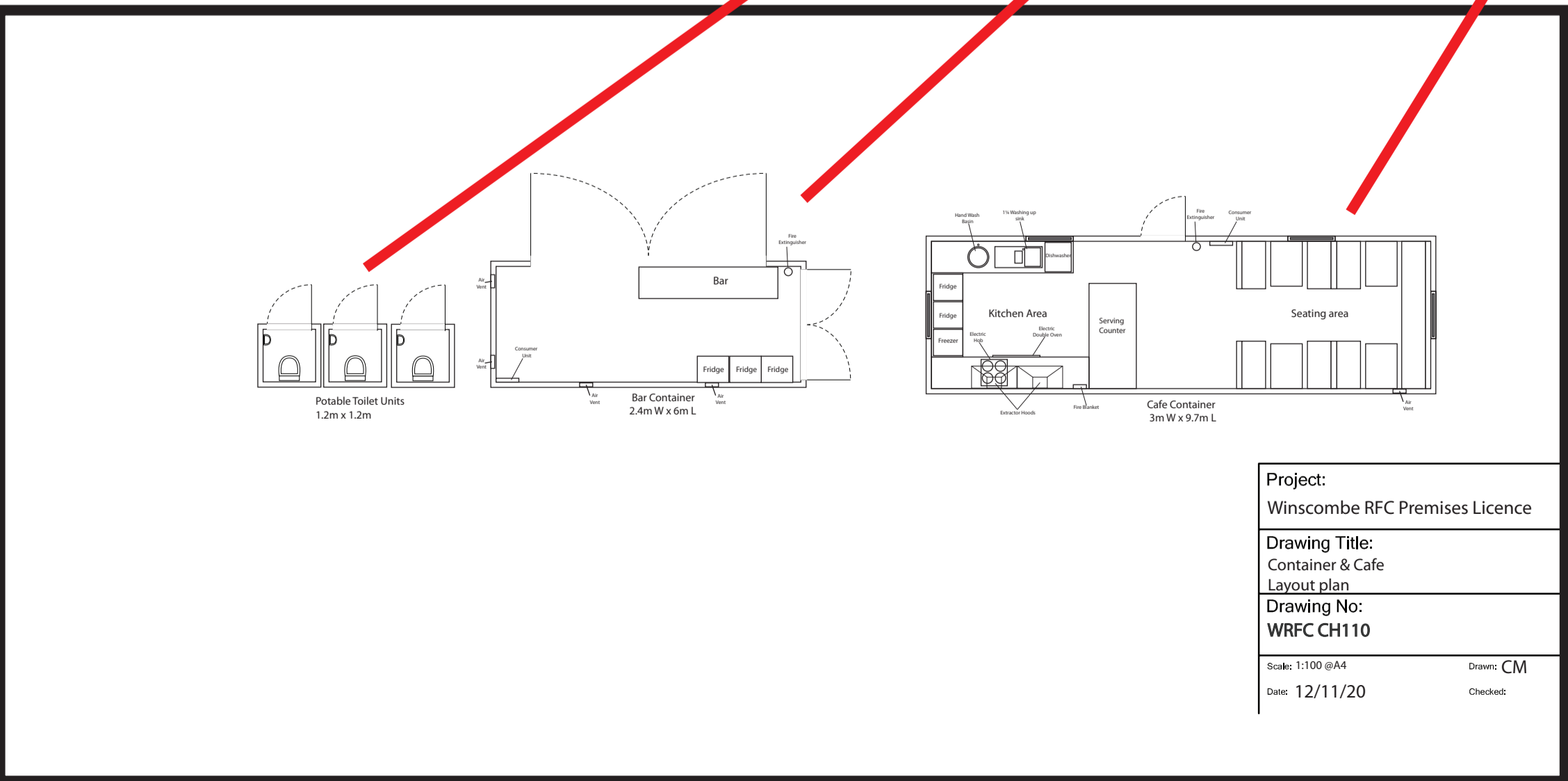
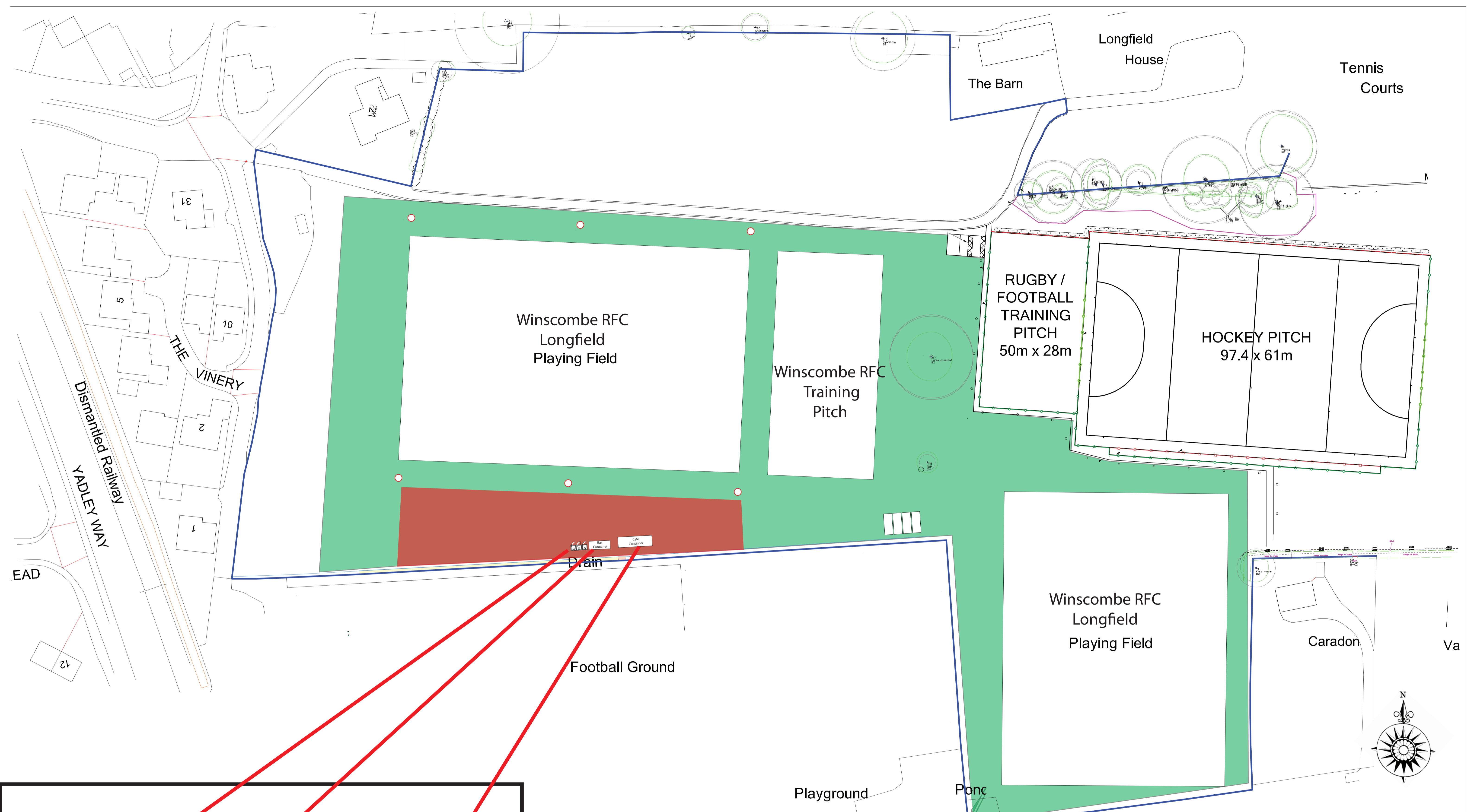
**Comments dated 7 January 2021**

From: Peter Hardman, Principal Officer, Food & Safety Team, North Somerset Council  
Subject: Mr Chris Marsh's email of 4 January 2021 regarding the Licence Application for provision of Bar & Cafe at Winscombe RFC

Mr Marsh has supplied specific details of the equipment, layout and materials of the food areas as well as the toilet provisions. Assurance was given for the registration of the food business, although not received as of today's date, however, this should not influence the decision of the committee.

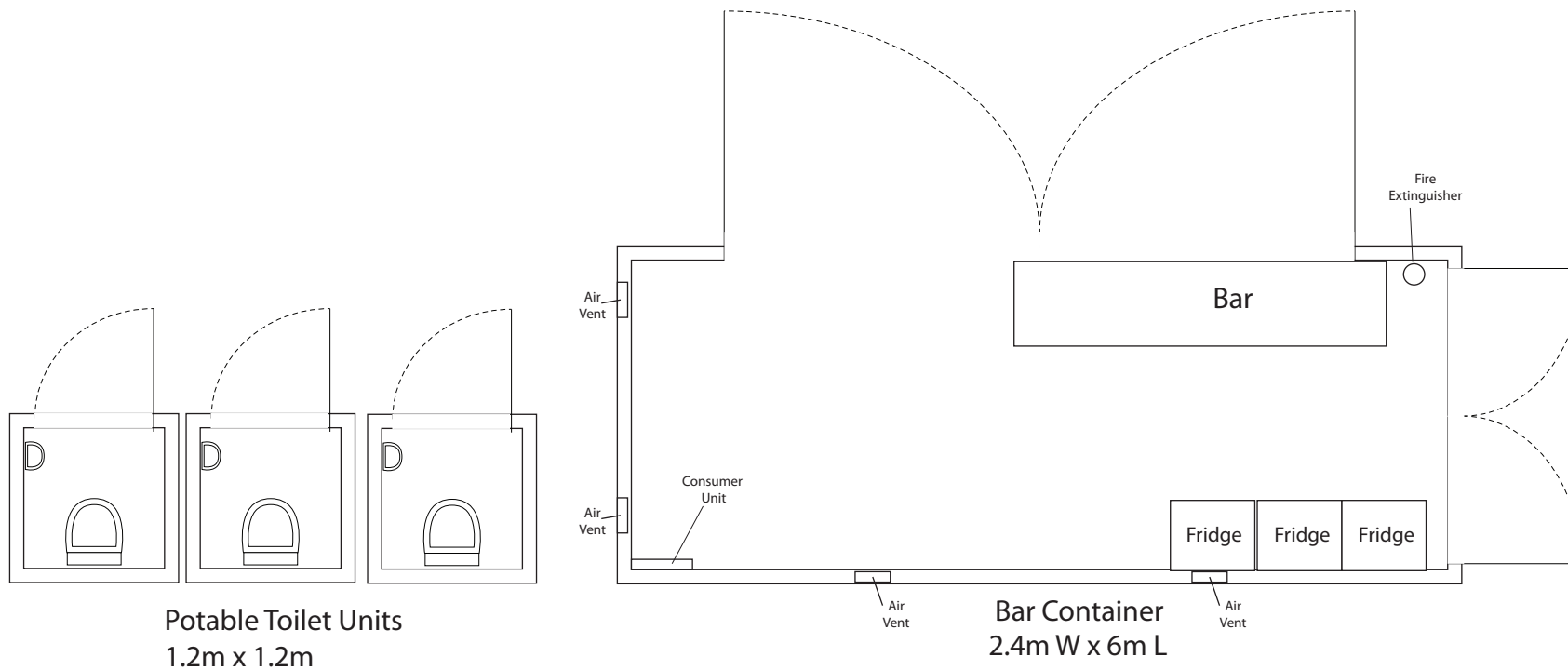
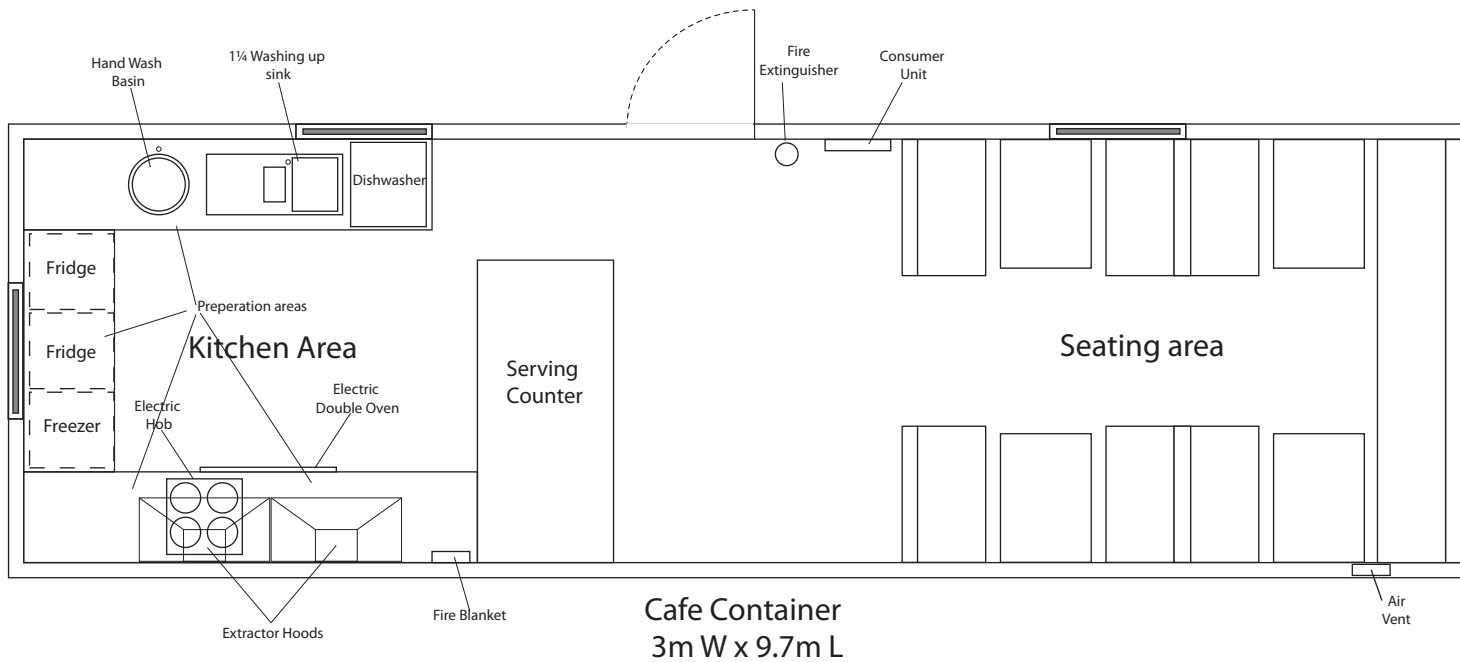
Completion of the works as described would meet with current food hygiene and safety requirements and prompt us to continue with a routine audit of the food safety procedures.

I hope these comments will assist the Sub-Committee.



Project:  
 Winscombe RFC Premises Licence  
 Drawing Title:  
 Container & Cafe  
 Layout plan  
 Drawing No:  
 WRFC CH110  
 Scale: 1:100 @A4  
 Date: 12/11/20  
 Drawn: CM  
 Checked:

Project:  
 Winscombe RFC Premises Licence  
 Drawing Title:  
 Site Layout Plan  
 Drawing No:  
 WRFC CH109  
 Scale: 1:500 @A1  
 Date: 12/11/20  
 Key  
 On Premise  
 Off Premise  
 Drawn: CM  
 Checked:



<b>Project:</b> Winscombe RFC Premises Licence	
<b>Drawing Title:</b> Container & Cafe Layout plan	
<b>Drawing No:</b> <b>WRFC CH110</b>	
Scale: 1:50 @A4	Drawn: CM
Date: 04/01/21	Checked: