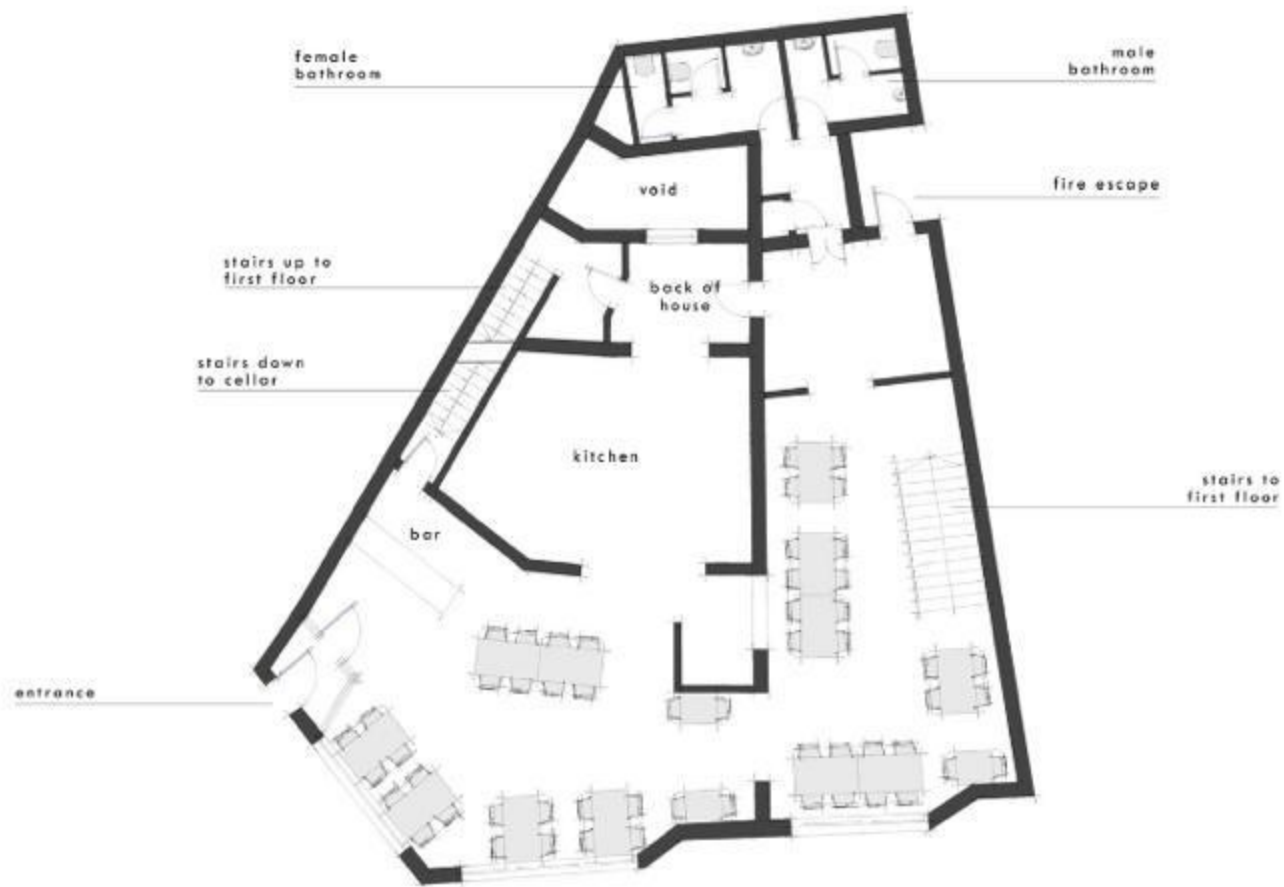




ground floor plan
scale 1:100

1. The bar has a wide view of much of the serving area, allowing employees an extensive view of patrons. This gives employees the ability to carefully monitor guests' consumption of alcohol and manage them appropriately.
2. There is an archway that allows employees to view the back areas of the seating area. This allows the staff to monitor guests in the back areas of the restaurant.
3. Food is delivered both through the front and rear doors, (numbers 2 and 3). This means that staff are often passing all tables at close proximity, further allowing the staff to keep observing guests.
4. The open floor plan means that noise passes through the restaurant fluently. If guests are becoming louder, which is natural with the consumption of alcohol, staff will be able to hear this quickly.
5. There are family tables of larger numbers in 3 different positions. This allows staff to make a judgement on the guests and where would be suitable to sit them. If for any reason staff feel the guests might need monitoring, they can be positioned on table number (6), or if the guests require a quieter area of the restaurant, they can be seated in either positions (7) or (8). Table (7) would be suitable for guests with children who would require a quieter area of the restaurant.
9. There are baby changing facilities in the female bathroom.
10. There is a security camera overseeing the main part of the restaurant. This covers the bar area and the entry / exit from the street. This is visible upon entry and will naturally prevent disorder and crime.
11. The double door entry creates an extra barrier if thieves were to enter the restaurant. The internal area is glazed allowing staff to monitor who is entering quicker.
12. General - A challenge 25 policy will be implemented. All new staff will receive adequate training relating to the serving of alcohol, and existing staff will receive regular training to ensure that they are promoting the safe sale and consumption of alcohol on the premises. Any issues arising from the sale of alcohol will be addressed and further training will be provided to ensure the staff are well equipped.



ground floor plan
scale 1:100

Revision:

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Contractor to check all measurements on site prior to the commencement of work and notify TD Design of any discrepancies. All setting out to be approved by TD Design prior to fabrication. TD Design retain the copyright ownership of the drawings which must not be copied without written consent.



Drawing: Ground Floor Plan
Number: AL001
Scale: 1:100 @ A3

Site: Green Olive, 2 George Street, St Helens





Revision:

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