

On the TOWN

Issue 40 March 2011

Greetings

Welcome to the last
edition of *On the Town*.



Easter and Anzac Day trading – do you know the rules?

As Easter and Anzac Day are fast approaching – please make sure you are familiar with trading requirements

Premises with a hotel or tavern-style on-licence must not sell or supply liquor to casual drinkers during the times set out below.

Premises with an off-licence – including supermarkets and grocery stores – must not sell liquor during these times.

From midnight Thursday 21 April to 12.01am Saturday 23 April (Good Friday)

From midnight Saturday 23 April to 1pm Monday 25 April (Easter Sunday and Anzac Day).

This year Anzac Day falls on Easter Monday.



Liquor news

If you would like to be kept informed about liquor-related matters, please email Joanne Burt at joanne.burt@wcc.govt.nz to be added to the Police and DLA e-newsletter.



Last issue

This is the last issue of *On the Town*. In future we'll communicate with you directly about specific matters, such as preparing for Rugby World Cup 2011.

**Absolutely
POSITIVELY**
ME HEKE KI PŌNEKE
WELLINGTON CITY COUNCIL **Wellington**

Hiring club premises

A club's licence allows alcohol to be sold and supplied to club members, or invited guests accompanied by a member of the club, or members of another club with reciprocal visiting rights.

When individuals or organisations hire a club's premises, they must apply for a special licence. The only exception is when the club itself sells liquor to the hirer at the event – in this case the club must apply for a special licence as it is a non-club event.

Please explain this requirement to your club's committee and anyone hiring your club premises.

There are serious consequences for failing to observe this requirement. If a special licence is not obtained and issues occur on site, the club will be held responsible and the club's lease and licence could be placed in jeopardy.



No 'drink-up' time on special licences

Some special licence holders are adding half-an-hour 'drink-up' time to the time specified on the licence.

This is not permitted. The area relating to the special licence must be cleared of all patrons by the time specified on the licence.

A special licence is specific and states the day, date and time that the licence expires. This time cannot be extended. That means no 'drink-up time' is allowed, regardless of the underlying liquor licence held or the type of trading operation.

Please make sure that all your managers, staff and door staff know about this requirement.

Waste water pollutes waterways

The hospitality industry risks polluting waterways by failing to prevent waste water from entering stormwater systems.

Water used to wash building exteriors, windows, furniture, equipment and pavements outside premises is escaping into roadside stormwater drains, eventually polluting streams, rivers, or the sea.

The pollution comes from the cleaning products in the water and floating material, such as cigarette butts, washed down drains.

How to reduce wash-water pollution:

- Dispose of all waste water properly – don't allow it to soak into the ground, or be washed down an outside drain.
- Keep all outdoor paved areas clean so that rain doesn't wash rubbish into drains. Sweep up waste and dispose of it in a bin rather than hosing it away.
- Deal promptly with any spills or leaks.

- Store all liquid chemicals and wastes appropriately.
- Remind workmates that their actions can affect the environment.

Call our Greater Wellington Regional Council 24-hour Pollution Hotline 0800 496 734 to report an environmental pollution incident.

For more information, visit gw.govt.nz (see environmental pollution section) or email Take Charge Coordinator Shelley Martin on shelley.martin@gw.govt.nz



Keep up with the law

New risk-based approach to food safety

A risk-based approach to food safety will be introduced when the Food Bill becomes law – expected on 1 July this year.

To prepare for the change, the New Zealand Food Safety Authority is running a programme of voluntary participation in the new system, and Wellington City Council has 96 premises involved.

If you are interested in starting your food business on the new off-the-peg food-control plans, contact your district environmental health officer (EHO).

Alcohol Reform Bill

Submissions closed on 18 February and the Justice and Electoral Select Committee is due to report back to Parliament by 11 May.

Save on your next health licence fee

You can get the best possible grade and may be eligible for a cheaper fee by taking advantage of our tips about health licence fees.

Improving your premises' grade before the start of the renewal process could save you between \$200–400 off your next health licence fee.

Look at the 'comments' section of the food premises evaluation checklist provided by your environmental health officer (EHO) and make

sure you meet all the requirements listed. Some simple things can save you money:

- Have a written cleaning schedule for your premises.
- Have a food-grade sanitising solution – and know how to use it.
- Forward copies of food safety certificates obtained by staff.
- Let your EHO know if you have completed any repairs or maintenance work.

For more information, contact your district EHO.

If you have any suggestions or comments about this issue, please email Helen Savage at helen.savage@wcc.govt.nz

BUILDING CONSENTS AND LICENSING SERVICES

Level 1 reception, 101 Wakefield Street, PO Box 2199, Wellington Email: bcls@wcc.govt.nz Phone: 499 4444 Wellington.govt.nz