

Christchurch Tri-Agency Newsletter

March 2017



Trading hours over Easter and on ANZAC Day

Anzac Day morning, Good Friday and Easter Sunday form part of the three and a half sacrosanct days where alcohol sales are prohibited or restricted.

ALL premises holding an On Licence can only sell alcohol to persons present on the premises to dine.

All Off-licenced premises are prohibited from selling alcohol. No exceptions.

By way of explanation Parliaments view was that it would be reasonable to allow a person to enjoy a beer or a wine with their meal on these days, hence the dining provision. If you are functioning as a restaurant (providing meals) you may sell alcohol to a person as an accompaniment to that meal. Casual drinking is not permitted, this includes restaurants.

What is dining? Every year we have a debate over what constitutes dining. In our view the matter is quite simple. Your customer is present for no other purpose than to consume a meal. Not to play the pokies, have a game of pool, or watch sport on TV. A meal in our opinion is a sit down meal with a knife and fork. It's not a bowl of fries, a free selection of finger food, or order a pizza with your beer.

Again we will be out and about ensuring the requirements of the Act are met, so if you have any queries as to whether you should or can remain open, call the Licencing Team, we are always happy to explain things. If any confusion remains please discuss your plans with agency staff or visit our website.

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Dates for Easter and ANZAC Day special licence applications

This year these days fall on:

- Good Friday 14th April 2017
- Easter Sunday 16th April 2017
- ANZAC Day Tuesday 25th April 2017

Remember to have your special licence applications for your Easter or ANZAC Day events lodged with us as soon as possible. A reminder, special licence applications will not be accepted for continuation of normal trading.

Deadlines this year are 16 March 2017 for Easter trading applications and 27th March 2017 for ANZAC day. To ensure you don't disappoint prospective customers we remind you that all special license applications must be lodged at least 20 working days before the event date.



Keeping records

Do you maintain a register of duty managers? The Act requires you to. There is a template available here:

www.ccc.govt.nz/consents-and-licences/business-licences-and-consents/alcohol/managers-certificate/notification-of-management-change/

Fresh air dining



Your outdoor dining air has just got even fresher with the *Fresh Air Project* underway. This is a joint initiative by the CDHB, Cancer Society and Christchurch City Council supporting outdoor dining venues that have voluntarily gone Smokefree for their outdoor dining.

This is the first time a pilot of this nature has been run in New Zealand. It started in November and finishes at the end of April, so it's not too late to visit participating venues to show your support for Smokefree outdoor dining. Visit the website at www.freshairproject.org.nz, join the Facebook page and leave your comments in the suggestion boxes at each venue or on-line.

The venues participating are:

- Addington Coffee Co-operative
- Antigua Boatsheds
- Café Metro St Albans
- Café Metro Ferrymead
- Café Metro Merivale
- Café 186
- Coffee Culture Merivale
- Coffee Culture Sumner
- Emperor's New Clothes
- Ilex Café
- Joes Garage Sumner
- Laneway Espresso
- Oddfellows
- Raspberry Café
- Savoire
- Local at Riccarton House
- The Tea House
- Under the Red Verandah
- Robert Harris Rolleston



All businesses with an On-licence must register under Food Act 2014

The Food Act 2014 requires ALL business operators with an on-licence preparing and/or selling food must register under appropriate plan or programme. Any new business operators need to register under the Food Act before they start selling food.

Your legal requirements are outlined on the Ministry for Primary Industries (MPI) website www.mpi.govt.nz/food-safety/food-act-2014/overview/ and details on how you register are detailed on this link www.mpi.govt.nz/food-safety/food-act-2014/overview/register-a-business-under-the-food-act/

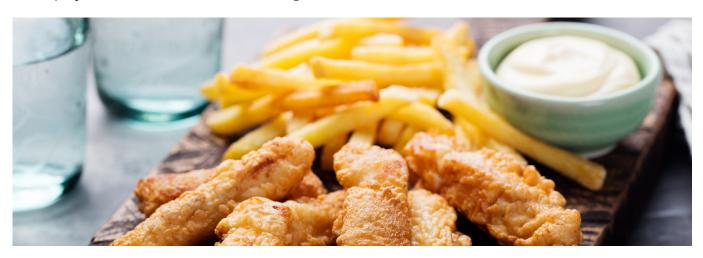
Food businesses have the responsibility to make sure the food they produce is safe and suitable to eat. The Food Act 2014 requires documented evidence of such things as

training records, temperature monitoring and cleaning, for example a food control plan (FCP) for businesses using the template FCP, which is verified on a regular basis.

The Template Food Control Plans are available on the MPI website at www.mpi.govt.nz/food-safety/food-act-2014/forms-and-templates/

You can apply for a Notice of Registration on the Christchurch City Council website www.ccc.govt.nz/consents-and-licences/business-licences-and-consents/food/notice-of-registration-food/

For further information, please contact an Environmental Health Officer in the Health Licensing team at HealthLicensing@ccc.govt.nz or phone (03) 941 8999.



LCQ certificates issued before January 2014 – Bridging Test no longer available

If you've not renewed your manager's certificate since 2013, it's probably now lapsed, and you're now looking to apply for a new managers certificate you may not meet the new requirements with your old LCQ qualification.

The 2012 Act requires all applicants for renewal of a manager's certificate to hold the prescribed qualification, which is an updated LCQ qualification under the Sale and Supply of Alcohol Act 2012.

What this means is that if you hold an LCQ certificate that references the Sale of Liquor Act 1989 (obtained prior to January 2014) you'll need to update it to reference the Sale and Supply of Alcohol Act 2012.

This was previously achieved by completing a Bridging Test provided by Service IQ, but as of 1 February 2017 this option is no longer available. If you haven't completed the Bridging Test you will now have to complete a new LCQ course in full under the Sale and Supply of Alcohol Act 2012, pass the required units and apply for a new LCQ Certificate from Service IQ. You'll need to do all this before you apply for a new manager's certificate.

Any questions about the LCQ should be made directly to Service IQ at o8oo 863 693. The list of LCQ providers in the Christchurch area are also on our alcohol licensing website ccc.govt.nz/consents-and-licences/business-licences-and-consents/alcohol/managers-certificate/

Definition of intoxication



It has become apparent from interviews conducted with applicants for manager's certificates that there is confusion as to how we define Intoxication.

The Sale and Supply of Alcohol Act 2012 provides a definition of intoxication:

Intoxicated means observably affected by alcohol, other drugs, or other substances (or a combination of 2 or all of those things) to such a degree that **2 or more** of the following are evident:

- (a) appearance is affected:
- (b) behaviour is impaired:
- (c) co-ordination is impaired:
- (d) speech is impaired

You and your staff also need to consider the effect of other drugs or substances that patrons may have consumed and the affect this will have on them and the reaction of the drug with any alcohol they may consume.

Every person working in hospitality should be aware of the Intoxication Assessment Tool. This gives a very clear way of assessing intoxication and ensures everyone is working from the same information. They can be sourced from the Health Promotion Agency (HPA).

https://order.hpa.org.nz/collections/alcohol/products/intoxication-assessment-tool-a6

Intoxication remains the focus of our monitoring.

No ID, No service, No exceptions.

This should be your staff's mantra.

The tri-agencies conduct regular controlled purchase operations in Christchurch district. Make sure your premises is one that passes.

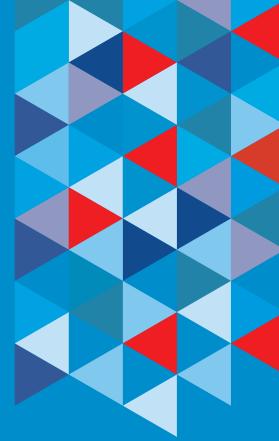
Hospitality developments and alcohol licensing

Keep an eye out for our new information sheet for Hospitality Developers and Building Owners – what they and their tenants need to know about alcohol licensing requirements. Available on the alcohol licensing website soon.

We want to help developers and building owners understand the implications for their building and their (future) tenants' proposed business where they intend to sell alcohol of alcohol licensing and compliance requirements: including design and layout considerations for entranceways, indoor and outdoor areas, and fit-outs.

Why? To help them support you (as licensees) in planning in advance for the licensing process (which will help with certainty and occupation timelines) and to help you in meeting compliance requirements once you're open for business. Any questions ask the Alcohol Licensing Team.





This newsletter is jointly produced by the Christchurch City Council Alcohol Licensing Team, the Police Alcohol Harm Reduction Unit, and Community and Public Health Alcohol Licensing Officers.

Christchurch City Council Alcohol Licensing Team

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