**Occasional Public Entertainment Event Licence**

**Site Management Plan**

**(Template)**

**[Template Version issued July 2024]**

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| **Event name**  |
| **Event description**  |  |
| **Event date & time**  |  |
| **Event location**  |  |
| **Organisation**  |  |
| **Document Author**  |  |
| **Document last updated**  |  |

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***When complying with the requirement under the Code of Practice to have in place an adequate Site Management Plan and Risk Assessment you may wish to consider the following questions:***

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| **1: Code of Practice and Guidance on Liquor Licensing** **Some questions you might consider are:** * Are all team members aware of the Code?

**Some examples of how you might demonstrate this are:** * All team members are aware of the Code of Practice, it is referenced during induction and ongoing training.
* Approved Persons have an operational understanding of the code and ensure all team members and customers adhere to the code.
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| **2:** **Site Risk Assessments** **Some questions you might consider are:** * Do you have an operations policy for the management of risk? If so, what is it?
* Do you have a completed risk assessment and can you make adjustments to this as necessary?
* Have you shared this risk assessment with all of your staff?
* Have you included the fire risk within this assessment?
* Have you listed all other contractors associated with your event, and have you collected copies of their risk assessments?
* Do you have emergency procedures in place for your event?

**Some examples of how you might demonstrate this are:** * We can demonstrate that risk assessments are in place and reviewed annually, or when any operational changes are made. All team members have been trained in accordance with job role.
* We can evidence that a risk assessment is in place to ensure compliance with the Code of Practice and Guidance on Liquor Licensing. This is reviewed annually, or when any amendments/additions are made. The Licence Holder is familiar with this risk assessment and understands that changes must trigger a revision of the Site Management Plan.
* We use the xxxx [*your premises template or name of record used by your organisation*] to record risk.
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| **3: Equality** **Some questions you might consider are:** * Is the licensee and any employee(s)/agent(s) familiar with what steps they take for service refusal under section 33 of the Liquor Licensing and Public Entertainments Act 2021?
* Do you have an accessibility statement and are you able to produce this at the premises on request?

**Some examples of how you might demonstrate this are:** * All our members have received training on section 33 and understand what steps they must take for service refusal.
* We have an accessibility statement and it is located on the premises here xxx.
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| **4: Training** **Some questions you might consider are:** * Are staff trained in how to manage Bring Your Own Bottle (BYOB) events?
* Do you keep up to date evidence/records of all staff training?
* How will you make these records readily available to a Police Officer if required?
* Are any Door keeping staff registered within the Licensed Staff Register?
* Do all staff have working knowledge of the Liquor Licensing and Public Entertainments Act 2021 objectives, and are they trained and supervised to operate with the objectives in mind?

**Some examples of how you might demonstrate this are:** * We have provided details of training that any staff recruited for the event will receive either prior to the event or on the day itself.
* Staff have been trained on the procedures for BYOB events.
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| **5: Entertainment** **Some questions you might consider are:** * Have you provided details of any recorded or live music you plan to play at your event?

**Some examples of how you might demonstrate this are:** * Detail how you ensure your site complies with any entertainment terms and conditions attached to your licence.
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| **6: Events** **Some questions you might consider are:** * Does your licence permit you to have occasional events?

**Some examples of how you might demonstrate this are:** * The Licensee and Approved Persons will manage events in line with this management plan and operating practices.
* Anything outside the perimeters of the site licence will be risk assessed and the Licence Holder will follow the Occasional Licence process.
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| **7: Fire Safety** **Some questions you might consider are:** * Do you have adequate fire precaution arrangements and equipment in place for the event?
* Have you involved the Isle of Man Fire & Rescue Service in the early stages of your planning? Have you notified them of your plans and met any requirements with regards to advertising under this section?
* Have all staff undertaken basic Fire awareness or Fire marshal training?
* Do you have a Fire Safety strategy for the premises (to include providing staff with emergency evacuation procedure training and good housekeeping)?

**Some examples of how you might demonstrate this are:** * We have addressed the area of fire safety for our event. As stated in the Code under 3.2 Risk Assessments and Management, we have included the risk of fire in our event risk assessment.
* All staff have undertaken the necessary training in relation to Fire Safety, and their training remains valid. Staff know what to do in the event of a fire.
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| **8: Food Business Register** **Some questions you might consider are:** * Have you included contact details in your management plan for any caterers?
* Has the DEFA, Environment Division, Food Safety Team been contacted regarding outside caterers registration?
* Do all food outlets have Level 2 Food Safety training in place?

**Some examples of how you might demonstrate this are:*** Our premises is registered and all required certifications (including those for training) are in place.
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| **9: Health & Safety** **Some questions you might consider are:** * Does your premises have a dedicated Health and Safety Policy in place?
* Are all staff members familiar with the health and safety policy, and fully trained within their remit of the policy?

**Some examples of how you might demonstrate this are:** * Our company Health & Safety policy is in place and our team members have received instructions relevant to their job role. This is in line with the Health & Safety at Work Act (1977) and The Management of Health & Safety at Work (Risk Assessments) 2003.
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| **10: First Aid** **Some questions you might consider are:** * Do you have an appointed First Aider?
* Has the appointed First Aider attended face to face First Aid training that has been approved by your insurance company?
* Are all staff members aware of who the First Aider is and where the First Aid box is located on your premises?
* Is your appointed First Aider aware it is their responsibility to check and restock the First Aid box?
* Does your Accident reporting procedure comply with your company Health & Safety policy?
* If you have an ambulance on site and it is required to leave ensure you consider the impact of that on the activities on site.

**Some examples of how you might demonstrate this are:*** We have an appointed First Aider and it is xxx.
* Our appointed First Aider attends face to face First Aid training, the training has been approved by our insurance company and is refreshed every 2 years.
* All team members are aware of who the First Aider is and where the First Aid box is located. This information is in our induction video.
* Our appointed First Aider is responsible for checking and restocking the First Aid box.
* Accident reporting is completed in line with our company Health & Safety policy.
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| **11: Noise Nuisance** **Some questions you might consider are:** * Have residents been provided with an event day contact from your organisation that can be contacted on the day should they wish to raise a noise complaint?

**Some examples of how you might demonstrate this are:** * We have documented the elements of our event which have the potential to cause noise nuisance and detailed what plans we have in place to mitigate this.
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| 12: Minors **Some questions you might consider are:** * Are minors allowed in your premises?
* Are all your staff aware of the terms and conditions of your licence?
* Do you and operate the Challenge 25 policy and make regular ID checks by staff?
* Are all Staff familiar with the types of ID that are legally accepted as proof of age?
* Are all staff aware they must record any entry/service refusals?
* Are minors able to be safeguarded by staff if and where necessary?

**Some examples of how you might demonstrate this are:** * Our Licensee, Approved Persons, and all team members take reasonable steps to ensure the safety of minors. We are committed to the prevention of consumption and supply of alcohol to minors.
* We operate the Challenge 25 policy. All our team members have received training, understand they must request ID, what forms of ID they can accept and how to verify it.
* Our Licence Holder and all team members understand they must record refusals and retain any fake ID to pass to the Police.
* This information can be found in our induction video.
* All staff are trained and certified in the safeguarding of minors should the need arise.
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| **13: Responsible Consumption** **Some questions you might consider are:** * Are you aware that any promotion you run must not encourage patrons to drink excessively or drink rapidly?

**Some examples of how you might demonstrate this are:** * We do not conduct, promote, or encourage irresponsible drinking.
* We always consider the safety of our customers, offer water, soft or hot drinks and assistance, for example calling taxis to help them home safely.
* This information can be found in our induction video.
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| **14: CCTV** **Some questions you might consider are:** * Does the premises CCTV systems record good quality images in all lighting on a 24/7 basis?
* Are your CCTV cameras directed at key locations?
* Do all aspects of your premises CCTV system comply with Data Protection legislation?

**Some examples of how you might demonstrate this are:** * Our premises is covered by CCTV.
* Approved Persons receive training to operate the CCTV and they understand the GDPR guidelines associated with the use of CCTV.
* Our CCTV is checked weekly as part of our General Managers weekly sign off; any faults are reported.
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# Part 2: Occasional Public Entertainment Event Licence - Site Management Plan and Risk Assessment

A template for your Occasional Public Entertainment Event Licence - Site Management Plan can be found below.

In addition to this, it is recommended you construct a risk assessment and a site plan for your event.

Preparing a site plan is beneficial for ALL static events and should show the following locations where applicable:

* Access and exit points for contractors, vehicles and pedestrians
* Emergency exits and exit routes
* Emergency services access and egress points and routes through the site
* Toilets
* Water points
* Food and drink locations
* Car parking areas
* First aid/medical provision points/lost children
* Information point

For small events a clearly readable, non-scale plan will suffice, site plans should be divided into grid squares, marked alphabetically, from the left on the horizontal and numerically from the bottom on the vertical.

**Occasional Public Entertainment Event Licence –**

**Site Management Plan**

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| **Licensee(s) / Licence Holder(s) details**  |
| **Name(s)**  |  |
| **Address**  |  |
| **Contact number**  |  |
| **Email address**  |  |
| **Details of event**  |
| **Name and address of the premises**  |  |
| **Date and time of event**  |  |
| **Event schedule**  |  |
| **Anticipated attendance number**  |  |
| **Conditions of entry** (i.e. invitation/tickets/pay on entry) |  |
| **Telephone contact for the premises**  | Along with an out of hours telephone number that is manned and that the court/police can contact the license holder on. The number should not be for an empty premises or that cannot be accessed.  |
| **Name(s) of** **Licensee/Court approved supervisory person(s)**  |  |
| **Names of any Door** **Security Staff directly employed by premises** | **Name:** | **Badge Number(s):** |
| **Key contacts for the event** |  |  |

# Supplementary information page

Please use this additional page to detail any supplementary information you wish in relation to the contents of this Event Management Plan which you do not feel can be covered within the Plan itself – you may also wish to append copies of policies/practices here.

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| **Section the information relates to:**  | **Additional information/notes:**  |
| **Example:** Section 7: Fire Safety | **Example:** * The Licence Holder will ensure compliance with Health & Safety legislation and the premises Fire Certificate. They ensure testing, training, and record keeping is in line with the Fire Certificate.
* Our Fire Certificate and Logbook are available for inspection.
* All team members complete Fire Safety training during induction. They know how to raise the alarm, where Fire Exits are located, our evacuation procedure and capacity numbers.
* Refresher training is completed in line with the Fire Certificate.
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For further information and guidance around the planning of and considerations for your event, please see the Isle of Man Event Safety Advisory Group’s Guidance document for organisers of public events at the following link:

<https://www.gov.im/media/428034/eventsafetyguide.pdf>