



John Gaunt
& Partners

Licensing Solicitors

Our Ref: LE/LON221/IDA1/2
Contact: Luke Elford

Ms N Cadzow and Ms L Miller-Johnson
Tower Hamlets Council

By email only to Nicola.Cadzow@towerhamlets.gov.uk /
Lavine.Miller-Johnson@towerhamlets.gov.uk

03 April 2024

Dear Nicola and Lavine,

Our Client: J & J Kitchen Limited (Ida Buglione)

Premises: Ida's Kitchen, 271 Poyser Street, London E2 9RF

Your Ref: 166573

As you know, I have been instructed by Ida's Kitchen, 271 Poyser Street, London E2 ("the Premises") in relation to their application for a premises licence.

I have visited the premises and discussed the application with the applicant's Operations Director, Jamal Mohammed. We also discussed your respective objections.

The Premises is located in a railway arch at 271 Poyser Street. The ground floor of the Premises is a commercial kitchen with office space located at mezzanine level.

There are currently two sides to the business:

- (1) Pre-ordered sales of food to the end customer e.g. offices, events, shops etc.; and
- (2) Counter sales of focaccia sandwiches to customers.

There is no space within the venue for customers to sit and eat.

Partners:

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I have advised the applicant that they need not apply to provide "on-sales" of alcohol and that the application should be amended to allow for "off-sales" only.

The important thing is that all sales of alcohol from this Premises will be ancillary to the very high-quality food that is sold, and my client is happy to agree a condition that:

Sales of alcohol shall only be made with a food order.

This would apply to both catering and over-the-counter sales.

Given that the cheapest sandwich sold at the Premises is £10.50, a customer would be looking at paying more than £16 for a sandwich plus an alcoholic drink. Clearly, this is not a Premises where people will come to drink an excessive amount of alcohol and there is therefore little to suggest that licensing objectives will be undermined. I enclose a copy of the menu.

My client would like the ability for a small number, no more than 15 people, to be able to have a drink with their sandwiches immediately outside the premises in an area set aside for that purpose. My client is therefore happy to agree the following condition:

Except for sales to a maximum of 15 customers using an area authorised for the use of tables and chairs on the highway, all sales of alcohol shall be in sealed containers only.

My client will ensure that the external area is monitored by staff and by CCTV. The frontage of the venue is glass so is difficult to see how anyone misbehaving in this area would escape notice.

I attach a schedule of conditions offered by my client to promote the licensing objectives. These, I would suggest, cover all the matters that should be covered by a business of this kind; a business which is highly unlikely to contribute negatively to cumulative impact.

I note that the Premises are within the Bethnal Green Cumulative Impact Area ("CIA"). You will be aware, as I am, that the Council are currently consulting on removing that policy altogether. That said, until the Council does so, I accept that my client needs to satisfy the policy. You will forgive me for saying, however, that any application will need to be viewed through the prism of the Council's own evidence (which suggests removal of the CIA altogether).

I note that there are no relevant representations from interested parties or the Metropolitan Police to this application, which is another big tick in my client's favour.

I would like to hope that we will be able to agree a set of appropriate and proportionate conditions that would avoid the need for a costly licensing sub-committee hearing.

In that regard, I put forward the conditions supplied and offered with this letter for your consideration. If it would help to discuss the matter further, then I would be happy to arrange a Teams call.

I look forward to hearing from you.

With my best wishes.

Yours sincerely,

A large black rectangular redaction box covers the signature area. A faint circular mark is visible behind the redaction.

Luke Elford
Partner
John Gaunt & Partners Licensing Solicitors

Enc.

cc. Ms S Yesmin, Democratic Services
Ms C Holland, Licensing

Ida's Kitchen

271 Poyser Street

Application for a premises licence

Codified schedule of suggested conditions:

Sales to accompany food

Sales of alcohol shall only be made with a food order.

Off-Sales

Except for sales to a maximum of 15 customers using an area appropriately authorised for the use of tables and chairs on the highway, all sales of alcohol shall be in sealed containers only.

CCTV

The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Tower Hamlets Police Licensing Team. All entry and exit points will be covered enabling frontal identification of every person entering in any light condition. The CCTV system shall continually record whilst the premises is open for licensable activities and during all times when customers remain on the premises. All recordings shall be stored for a minimum period of 31 days with date and time stamping. Viewing of recordings shall be made available immediately upon the request of Police or authorised officer throughout the entire 31-day period.

A staff member from the premises who is conversant with the operation of the CCTV system shall be on the premises at all times when the premises are open. This staff member must be able to provide a Police or authorised council officer copies of recent CCTV images or data with the absolute minimum of delay when requested.

Incident Log

An incident log shall be kept at the premises, and be available on request to the Police or an authorised officer. It must be completed within 24 hours of any incident and will record the following:

- a) all crimes reported to the venue;
- b) all ejections of patrons;
- c) any complaints received concerning crime and disorder
- d) any incidents of disorder;
- e) any faults in the CCTV system, searching equipment or scanning equipment;
- f) any visit by a relevant authority or emergency service.

Challenge 25 Policy

Challenge 25 proof of age scheme shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as a driving licence, passport or proof of age card with the PASS Hologram.

Refusals Register

A record shall be kept detailing all refused sales of alcohol. The record should include the date and time of the refused sale and the name of the member of staff who refused the sale. The record must show the outcome of the person who was intoxicated. The record shall be available for inspection at the premises by the police or an authorised officer at all times whilst the premises is open.

Notices

Notices shall be prominently displayed at all exits requesting patrons to respect the needs of residents and businesses and leave the area quietly.

Noise

No noise shall emanate from the premises nor vibration be transmitted through the structure of the premises, which gives rise to a public nuisance.

Management Details

A direct telephone number for the manager at the premises shall be publicly available at all times the premises are open. This telephone number is to be made available to residents and businesses in the vicinity.

Staff Training

All staff engaged in the sale of alcohol at the premises shall be trained in the following:

- The Licensing Act 2003
- The conditions of this premises licence
- Proxy sales
- Underage sales
- Sales of alcohol to persons who are drunk

Training shall be provided at least once annually, and training records kept for a period of 18 months from the date the training was undertaken. Copies of training records shall be made available on request to Responsible Authority Officers.

Noise Management Policy

The Premises Licence Holder will devise, implement, and maintain a Noise Management Policy for the Premises. A copy of the Policy (which may be electronic) shall be kept at the Premises and made available on request to Responsible Authority Officers.

Use of external area

The Premises Licence Holder shall ensure that the external area is monitored by CCTV and by staff to ensure the proper behaviour of customers using that area.

Queuing

The Premises Licence Holder shall ensure that any queue for the premises' services is managed in such a way as to minimise nuisance and avoid obstruction of the public highway.

Availability of non-alcoholic beverages

Non-intoxicating beverages shall be available from the premises at all times when alcohol is being sold.

FOCACCIA MIA WALK-IN MENU

Sandwiches

- **Chicken Parm - £11.50**

fried chicken cutlet coated in Italian breadcrumbs | 6 hour slow cooked Italian tomato sauce | melted mozzarella | fresh basil | 20 months aged grated parmigiano and pecorino | freshly cracked pepper (eggs-gluten-milk)

- **Chimichurri Steak | Confit Garlic | Crispy Shallots - £12**

grilled ribeye steak | chimichurri sauce | confit garlic mayo | heritage tomato | crispy shallots (gluten-eggs-mustard)

- **Hake Fish Fingers | Miso + Yuzu Mayo - £12**

crispy panko breaded hake fish fingers | in-house miso + yuzu mayo | crispy baby gem lettuce | capers | in-house pickled onions and chillies (gluten-egg-soya)

- **Italian Sausage | Long Stem Broccoli | Scamorza - £12**

100% free range pork and fennel sausages | melted smoked Italian cheese | roasted garlic and chilli broccoli | drizzle of chilli olive oil (gluten-milk)

- **Meatballs | Provolone - £11.50**

traditional beef meatballs in our 6 hour slow cooked Italian tomato sauce | melted mild and creamy southern Italian provolone | fresh basil | 20 months aged grated parmigiano and pecorino (eggs-gluten-milk)

- **Mortadella | Stracciatella | Truffle | Pistachio - £11**

fresh stracciatella from Puglia | finely chopped truffle in EVOO | thinly sliced pistacchio mortadella di bologna | granella di pistacchio (gluten-milk-sulphites-nuts)

- **(v) Parmigiana - £10.50**

layered aubergine | 6 hour slow cooked Italian tomato sauce | mozzarella, pecorino and provola melted throughout (gluten-milk)

- **(v) Burrata | Grilled Veg - £10.50**

creamy and tangy burrata from Puglia | smoky grilled vegetables tossed in our house dressing | crunchy coarsely chopped pistachios (gluten-milk-nuts)

- **(vg) Vg N'Duja | Vg Burrata | Grilled Aubergines | Pine Nuts - £11**

spicy and smoky vg n'duja | vg burrata | grilled aubergines tossed in our house dressing | fresh basil | topped with pine nuts (gluten-soya-nuts)

Sides

- **(vg-gf) Italian Roast Potato Wedges with Rosemary and Garlic - £4**
(sulphites)
- **Panino Napoletano - £4.50**
(egg-gluten-milk-sulphites)
- **Dips - £1.50**
 - Pesto (v) (milk-nuts)*
 - Chimichurri (vg-gf)*
 - Confit Mayo (v) (eggs-mustard)*
 - Tomato Sauce (vg)*
 - Olive Oil & Balsamic (vg)*
- **Crisps - £2.50**

Drinks

- **Water - £1.50**
- **Organic Soft Drinks - £3.50**
- **Regular Soft Drinks - £2**
- **Italian Ice Tea - £2.50**

Desserts

- **(v) Homemade Ice Cream Sandwich (Hazelnut & Chocolate) - £4**
homemade vanilla ice cream, sandwiched between our in-house hazelnut and dark chocolate cookies (gluten-milk-eggs-nuts)



We would like to advise all of our lovely customers that all food may contain traces of other allergens not listed, this includes nuts. Please make our team aware of any allergies or dietary requirements you may have, thanks!