



City of Fremantle

Planning and Development Services

***Small bars and the
public interest
assessment:
A guide for applicants***



December 2013

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DISCLAIMER

This guide is not intended to serve as a substitute for the Director of Liquor Licensing's public interest assessment policy or any other applicable policy. Applicants should familiarise themselves with the director's policies and prepare their public interest assessment document in accordance with the guidelines contained therein.

The reader should note that the 'small bar Freo' examples in this document are hypothetical in nature and are intended to serve as a as a guide only. Applicants should consider their own application in context of the specific locality to which the application relates and the nature of their proposal.

Should you wish to discuss the content of this guidance document or the PIA process, please contact the City of Fremantle's Policy Officer on 9432 9781.

1.0 INTRODUCTION

On the 28 August 2013, the Council of the City of Fremantle endorsed a number of principles to guide the future management of alcohol related issues across the City. These principles were developed to shift the focus of community and leisure activities away from alcohol consumption; to reduce the various harms associated with excessive alcohol use; and to promote a culturally diverse and unique inner City environment.

Amongst the adopted principles is a clear support for small and low risk licensed premises as opposed to large traditional drinking establishments such as hotels and night clubs. The City has specifically identified both restaurants and small bars as the type of licensed premises that better align with the City's strategic direction with regard to alcohol management and economic development.

In order to encourage the development of small licensed premises and other small business in the CBD and beyond, the City of Fremantle has adopted a number of changes to Local Planning Scheme No. 4. These changes are summarised as follows:

- Small bars, restaurants, office uses, retail uses and consulting rooms may set up in existing buildings within the city centre zone without the need for planning approval; and
- A change of use approval is not required for restaurants wishing to change to a small bar and vice versa in the mixed use and local centre zones.

2.0 THE PUBLIC INTEREST ASSESSMENT

The small bar liquor license category was introduced by the state government in May 2007 under the *Liquor Control Act 1988* to add diversity to the drinking, social and hospitality scene in WA and to allow for the creation of venues that offer an alternative to traditional 'beer barn' establishments. Small bars are limited to 120 patrons or less, are not permitted to sell packaged liquor and are generally conditioned to incorporate food and seating.

As small bar applicants should be aware, the public interest assessment ('PIA') is the main component of a liquor license application and relates specifically to section 38 (2) of the *Liquor Control Act 1988* which states, "An applicant who makes an application must satisfy the licensing authority that granting the application is in the public interest". As stated by the Director of Liquor Licensing ("the director") in relation to the PIA – "There is no general template that exists for, or

that can be applied to, all applications because each community is different and has individual characteristics. Similarly, each licensee's business or proposed manner of trade is unique to the particular premises".¹

That being said, the City of Fremantle ("the City") is able to assist small bar applicants in the preparation of their PIA in the context of the local area, the City's strategic imperatives and the City's experience in alcohol management issues.

As per the director's policy, the PIA requirements for small bars are less than premises such as night clubs and hotels. Applicants may be able to address public interest matters (unless otherwise directed by the Licensing Authority) by lodging:

- a risk assessment with respect to the harm or ill health that might be caused to people, or groups of people within the locality, due to the use of liquor;
- a descriptive report on the amenity of the locality of the proposed premises- including who lives and works in the locality and assessing the impacts (if any);
- a report on the location – listing existing licensed premises within 500 metres of the premises, highlighting the diversity of the current services;
- a description of the proposed business – what facilities and services will be provided, including other information, for example, on any theme or decor; and
- a description of the manner of proposed trade and target client base, why it is in the public interest and how it might benefit the community

It is important to note that to discharge the onus on it under section 38(2) of the Act; an applicant must address both the positive and negative impacts that the grant of the application will have on the local community.

3.0 PREPARATION OF THE PUBLIC INTEREST ASSESSMENT DOCUMENT

In its review of liquor licensing decisions and other relevant sources of information, the City has sought to expand upon a number of key liquor licensing related concepts to assist small bar applicants in their business planning and PIA preparation. These are as follows:

- Harm minimisation;
- At risk groups;
- Amenity;
- Risk assessment;
- Proximity to other licensed venues;
- Positive impacts of small bars; and
- Description of venue

Although the concepts are not explored in rigorous detail, the information contained in the following sections provides a context for the liquor licensing requirements that apply to small bars and may assist applicants who possess limited knowledge in relation to the licensing process. The City of Fremantle recommends that prospective applicants review a number of liquor licensing decisions to gain an understanding of the director's determination process. Liquor licensing decisions are available at <http://www.rgl.wa.gov.au/Default.aspx?NodeId=91>

3.1 Harm minimisation

Intoxication or drunkenness is generally regarded as the prerequisite or precursor of alcohol related harm². Intoxication can result in impairment of an individual's judgement and abilities and may contribute to disorderly, aggressive or inappropriate behaviours. In addressing the potential

harm or ill health that might be caused to people or groups of people in the locality due to the use of liquor, applicants should consider the following:

- The need to prevent or minimise intoxication on the premises;
- The supply or environmental factors that may influence or increase consumption of alcohol on the premises;
- The groups likely to participate in harmful or risky consumption behaviours on the premises;
- The effectiveness of proposed control measures to prevent or minimise the incidence of intoxication on the premises; and
- the inherent features of the business model and premises that will serve to minimise harmful consumption/intoxication (e.g. target clientele, character of venue, mode of service of alcohol etc)

The following statement made by the Director in his decision to grant a small bar license to Choo Choo's in the Perth CBD may be of some value to applicants in evaluating and minimising potential alcohol related harm associated with their venue: -

"I am of the view that the positives of this proposed licence far outweigh the negatives and that the grant of the application is in the public interest. In reaching this conclusion I have taken into consideration the location and size of the premises, its proposed style of operation, its target market demographic and the harm minimisation principles proposed"³.

Example

Small bar Freo recognises that intoxication is the precursor of, or, prerequisite to the majority of cases of alcohol related harm and is therefore committed to minimising the incidence of intoxication on the premises. To achieve this, small bar Freo will be implementing a number of supply control mechanisms on the premises including the following:

- *Ensuring a number of quality and appealing mid, low strength and no alcohol beverages are available at all times e.g. small bar Freo will be serving its house brewed non alcoholic ginger beer on tap;*
- *Liquor is not to be served before 11:00am;*
- *Ensuring rapid consumption of alcohol is cost prohibitive; the applicant will be stocking predominantly (approx 80%) locally produced boutique and 'high end' beers and wines; The average cost of a glass of wine is \$12; the average cost of a 330ml – 375 ml stubby of beer is \$9.00;*
- *Refusal of service to intoxicated persons in accordance with small bar Freo's commitment to RSA principles and the requirements of the Liquor Control Act 1988;*
- *Display of oversized standard drinks guide behind the main bar and 'it is illegal to purchase alcohol for someone under 18 years of age' sign.*

In addition to the above mentioned small bar Fremantle considers the following aspects of the design and operation of small bar Freo to promote the sensible enjoyment of alcohol and discourage overconsumption of alcohol on the premises:

- *Over 75% of the patron floor area will be for seated drinking and dining. The venue will be furnished with retro styled tables and chairs and soft furniture such as lounges/chaises to reinforce the desired character for the venue. The outdoor bar and eating area will comprised of long rustic pine bench seating to encourage communal dining;*
- *Absolutely no advertising of shooters, slammers, shots or other products encouraging risky drinking behaviours; This does not fit with the ethos or character of the venue;*
- *Full menu and tapas menu available to patrons until closing time;*

- *High standards of dress apply at all times including no 'hi vis' or work wear (management practice); This will be enforced rigorously to ensure that the reputation of small bar Freo is preserved and remains an attractive venue for Fremantle local residents and target clientele;*
- *Quality fit out and furnishings to help dictate expected standards of behaviour and to positively influence patron drinking habits; and*
- *Refusing service to intoxicated persons and the implementation of other mandatory RSA strategies as detailed in management plan.*

In addition to the above mentioned, small bar Freo would welcome the imposition of the following license conditions to ensure that the business is conducted under the licence in accordance within the tenor of its PIA:

- *Food shall be made available at the premises at all times when open to the general public;*
- *Any music played at the premises shall be at a level that permits conversation to occur;*
- *The sale and supply of pre-packaged drinks that are 'ready to drink' (RTD) is prohibited;*
- *Jugs of liquor shall not be permitted to be served;*
- *Energy drinks shall not be permitted to be served;*
- *Drink options that contain light and mid-strength alcohol content, as well as a range of non-alcohol drinks, shall be available for purchase at all times;*
- *A CCTV surveillance system that records continuous images throughout the premises including all entrance and exit points to the premises shall be installed;*
- *No unaccompanied juveniles will be permitted on the premises;*
- *Any patron who appears to the licensee or its staff to possibly be younger than 25 years of age will be asked for identification to prove that they are over the age of 18years, whether they are consuming liquor or not;*
- *The licensee shall join and participate in the local liquor accord;*
- *Minimum dress standards shall apply during all trading hours which include no fluorescent work-wear.*

End of example.

In a recent licensing decision, the Director referred to an excerpt from a small bar PIA⁴ which stated -

"Considering the theme of the venue and security arrangements it would be highly unlikely that any particular group would cause any adverse issues. Having said that, it is not absolute that any premises is not fallible as there always remains the possibility of a incident occurring for many reasons e.g. a juvenile may give false identification that on question even looks correct and may appear much older. In a case as such, once identified the person will be escorted off the premises and banned until such time they become an adult."

3.2 At risk groups

The following is a brief overview of the alcohol related issues facing a number of identified 'at risk' groups within the Fremantle community. It is recommended that applicants familiarise themselves with the specific issues pertaining to 'at risk' groups listed in the director's policy. Applicants are directed to the following websites for Fremantle specific population and economic data:

- <http://atlas.id.com.au/fremantle/>
- <http://profile.id.com.au/fremantle>
- <http://economy.id.com.au/fremantle>

Applicants may also wish to refer to the Australian Bureau of statistics website for relevant population statistics in regard to alcohol and/or conduct a web search using key words such as *alcohol; alcohol related harm; alcohol statistics; at risk groups; at risk populations; young people; indigenous people; mining workers; fly in fly out; etc*

Indigenous people

Indigenous Australians experience harms associated with alcohol use at disproportionate rates to the non-Indigenous population. It is estimated that the percentage of Indigenous Australians dying from alcohol-related causes is between five and 19 times higher than for non-Indigenous Australians in Qld, SA, WA and the NT.

The social determinants attributed to harmful alcohol use amongst the indigenous population include a history of removal from country, racism, social exclusion and a legal framework supporting removal of children from families.

[Source: Wilson M, Stearne A, Gray D, Siggers S (2010). *The harmful use of alcohol amongst Indigenous Australians*. Retrieved 24 July 2013 from http://www.healthinfonet.ecu.edu.au/alcoholuse_review]

Children and young people

There is particular concern among the Australian community about drinking patterns among young people and the resulting harms. The Commonwealth of Australia Report in 2009 (Australian Guidelines to reduce health risks from drinking alcohol) states that the rates of drinking at harmful levels by 12-17-year-olds have doubled in the past two decades.⁶

Studies show that alcohol use, especially early exposure to alcohol, is a strong predictor of negative alcohol outcomes later in life such as alcohol dependency, and the development of abusive and risky patterns of alcohol use⁶. There is also sufficient evidence to suggest that young people do not have to be consuming alcohol to be harmfully affected by it. For example Alcohol use during pregnancy is a leading cause of preventable birth defects⁷; and young people are more likely to report being verbally abused, physically abused or put in fear by someone under the influence of alcohol than any other age group⁸.

Harmful alcohol use among young people is often attributed to the 'normalisation' or 'cultural ease' surrounding alcohol, increases in the physical and economic availability of alcohol and the promotion and marketing of alcohol products aimed at young people.

'Fly-in, fly-out' workers

Fly in fly out workers are exposed to long working rosters in arduous conditions and are frequently separated from families and established social networks for weeks on end. This can disrupt normal daily routines, and contribute to poor health and significant disturbances in sleeping patterns⁹.

Although there is still little scientific research into FIFO work practices, emerging evidence from around Australia suggests that FIFO workers are more prone to depression and social isolation than the general population and are more likely to engage in harmful drinking behaviors⁹. In its inquiry into the use of 'fly-in, fly-out' (FIFO) workforce practices in regional Australia, the House standing committee on regional Australia stated that the most common concern regarding the wellbeing of FIFO workers was excessive alcohol consumption¹⁰.

Example:

Small bar Freo is committed to fostering and mature and sensible approach to alcohol; where alcohol is a component of the social environment rather than the primary focus. In considering the population characteristics of the area, small bar Freo has identified a number of at risk groups either living or working in or visiting the locality including the following:

- *Indigenous Australians;*
- *children and young people;*
- *fly in fly out workers; and*
- *communities experiencing high numbers of tourists*

Small bar Fremantle has also identified a number of services within close proximity to the proposed venue that provide support, care, refuge and/or education to at risk groups including:

- *Fremantle Homeless Refuge;*
- *Fremantle Indigenous Support Centre;*
- *Fremantle Catholic Church; and*
- *Fremantle High School*

Although it is expected that the risk of harm to these groups is low considering the character of the venue and the mode of service of alcohol, Table 1 provides a summary of the control mechanisms that small bar Fremantle considers to address potential harms to at risk groups.

Table 1: Control summary at risk groups

Group	Primary risk Behaviours	Primary Impacts	Controls available
Fly in fly out workers	Over consumption; Drug use in combination with alcohol; Preloading; Arriving intoxicated	Intoxication; Aggressive/inappropriate behaviour.	Minimum dress standards at all times; Refuse service to intoxicated persons; Drinks limited to high end wine and craft beer with low strength varieties available; Food available at all times; Security staff employed from hours of 6pm – midnight;

Young people	Over consumption Preloading Drug use in combination with alcohol	Intoxication Injury	RSA practices; rapid consumption cost prohibitive; limitations on standing room; security personnel on site at all times
Juveniles (Under 18 years)	Unlawful entry to licensed premises Alcohol consumption	Intoxication	Primary and secondary ID checks and eviction procedures (as detailed in management plan)

3.3 Amenity

Amenity can be described as ‘all of the factors that combine to form the character of an area including the current and future amenity’ or more simply as ‘pleasantness of a place’. The standard of amenity of an area is influenced by a range of factors including but not limited to exposure to noise and odour, access to services and facilities, visual characteristics, socio- economic factors, levels of crime, prevalence of alcohol related harm, sense of security and safety, lighting, health standards etc.

Licensed premises may have an adverse impact on the amenity of a locality where they are inappropriately located; where a venue is improperly designed; or where management practices are inadequate. In contrast, licensed venues may enhance the amenity of an area by increasing lighting and passive surveillance to the street front; enhancing the cultural or architectural diversity of an area; or activating a previously disused space etc.

It is generally accepted that small bars have less of a negative impact on the amenity of a locality than a night club or hotel for example. This is reflected in the lesser requirements of small bar PIA’s. Nonetheless, small bar applicants should explore and evaluate the potential negative impacts of the operation of the premises on the amenity of the locality and demonstrate appropriate responses in addressing these impacts.

Whilst noise associated with the operation of a licensed premises should of course form a major component of an applicant’s considerations, there are a number of other common sources of disturbance associated with licensed premises that small bar applicants may wish to consider such as antisocial behaviour, queuing arrangements and proximity of the venue to taxi facilities and public transport. Whilst licensees are largely unable to control the behaviour of patrons having left the venue, proper implementation of control mechanisms at the venue may go some way in minimising the impact of patrons on the amenity of a locality.

3.4 Risk assessment

AS/NZS ISO 31000:2009 *Risk management - Principles and guidelines* defines risk management as ‘the culture, processes and structures that are directed towards realizing potential opportunities whilst managing adverse effects’.

The primary objective of risk management in the context of a PIA is essentially to demonstrate a well thought out approach to the mitigation of potential negative impacts of the operation of a licensed venue.

Risk management is essentially comprised of the following steps:

1. Establish the context;
2. Identify hazards;
3. Analyse the level of risk associated with these hazards;
4. Treat risks (with control measures);
5. Monitor and review measures periodically.

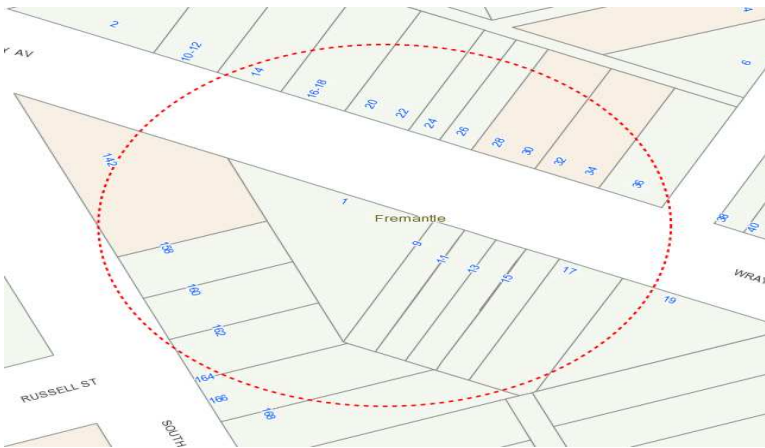
Example:

Small bar freo risk assessment (internal risk assessment by applicant)

Identified potential hazard: Excessive noise from live jazz music at small bar Freo

1. What could happen? How could it happen? To whom could it happen?

Noise from live jazz music at the venue may be audible at nearby residences which has the potential to cause stress and/or disruption to residents; Small bar Freo has identified approximately twelve residences within a 50m radius of the venue to whom noise may be audible (see map below); Noise may exceed assigned noise levels as specified under regulation 8 of the Environmental (Noise) Protection Regulations 1997 which would constitute an offence; Small bar Freo may incur legal expenses as result of infringement or prosecution by the City of Fremantle; relationship with local residents will be compromised; small Bar Freo might be subject to media coverage which may compromise the reputation of the venue. This may result in financial losses to small bar Freo.



2. Are there any particular factors/issues that you think contribute to the risk/s?

Noise transmission through front doors and windows left open. Noise transmission through building fabric; Volume of music excessive inside venue; Music played in contravention of approval (e.g. outside of approved hours).

3. Are there any risk control measures currently in place? How effective are these controls?

Premises are not yet operational however the acoustic consultant study and report found that the composition of existing building fabric and the high noise absorptive qualities of the internal treatments together with the addition of acoustic rubber seals to front windows and doors reduced simulated noise levels to acceptable levels outside of the venue.

Live music at the venue will be limited to 'smooth jazz' and to only two sessions of two and a half hours on Friday and Saturday nights. These two and a half hours sessions will be comprised of two one hour sets with half an hour break between. Typical instruments to feature will be saxophone, drums, upright bass, guitar and keyboard/organ. Small bar Freo considers this style of music to be less intrusive than other genres and thus serves as a control measure in itself.

4a. What is the LIKELIHOOD of an event occurring after controls applied?

Possible (refer to appendix one for explanation)

4b. What would be the CONSEQUENCES should the event occur with controls applied?

Considering projected noise levels will be either inaudible or barely audible at nearby residences as per the findings of the acoustic report, small bar Freo considers the consequences of live music on nearby residents to be minor (refer to appendix one for explanation).

4c. Using the answers from 4a and 4b the following risk rating has been determined:

Moderate (see appendix one for explanation)

5. What actions do you recommend to eliminate or control the risk?

As per the recommendations of acoustic report, the following control mechanisms will be implemented to control noise from live music:

- Doors and windows will be fitted with heavy duty acoustic rubber seals;
- Doors and windows will be closed during music performance and only opened on persons entering or leaving the venue;
- Music performance will be limited to approved hours (i.e. 9pm to 11:30 pm on Friday and Saturday nights);
- Raised carpeted stage (marine ply and pine batons) to be constructed to isolate floor from amplifiers;
- dB level at sound desk will be set as per recommendations of acoustic report;
- Contact number of approved manager will be provided to nearby residents to facilitate speedy complaint resolution.

Note: small bar Freo has engaged an acoustic consultant regarding compliance of the venue with the Environmental Protection (Noise) Regulations 1997. The report is attached to this application.

Small bar Freo has consulted with the City of Fremantle regarding the acceptability of the proposed control measures and the City has indicated that the acoustic report recommendations will likely form the basis for a number of development approval conditions.

3.5 Proximity to other licensed venues

Concentration or density of liquor outlets within a given geographic area is often cited as a factor in the levels of alcohol related harm experienced within a population. A number of Local Governments including the City of Fremantle consider high outlet density as grounds for an objection to a liquor license. The City has compiled a list of existing licensed premises operating in the City and is able to provide prospective applicants with a suburb map showing the location of licensed premises in relation to their proposal site.

3.6 Positive impacts of small bars

It has been established in a number of precedent Liquor Licensing decisions that “the onus is on the applicant to provide sufficient evidence to support its claims”; and, “it is not sufficient for an applicant to merely express opinions and make assertions about the perceived benefits of their application; such opinions and assertions must be supported by an appropriate level of objective evidence”.¹²

A number of small bar applications have been refused despite evidence of community support and appropriate harm minimisation strategies because an applicant has failed to provide objective evidence to support their claims of consumer need. Applicants are therefore encouraged to

consider a range of market research and consultative activities such as petitions, letters of support, surveys, community forums and analysis of local area statistics/information to support any public interest claims.

In review of a number of small bar decisions and the Director's small bar policy, the following are commonly cited benefits of small bars by applicants:

- Cater to the requirements of a specific demographic or population base currently un-catered or under-catered for in a particular locality;
- Fulfills unmet need for small or unique venues;
- Promotes sensible use and enjoyment of alcohol; e.g. in addition to food, seated drinking etc, price prohibitive binge drinking – competition with beer barns and other high risk venues;
- Supports the arts – e.g. provides a venue for music performance e.g. local musicians, niche genres such as jazz, blues or acoustic music etc;
- Show cases local and/or specialty manufacturers/producers – e.g. boutique beers, local wines, cheeses etc;
- Activation of disused spaces e.g. laneways;
- Activation of the street front and improved passive surveillance and lighting of the street; improved safety perceptions among persons out at night;
- Aids in the implementation of local and state government structure plans, redevelopment strategies, revitalisation of urban and suburban areas etc;
- Increases diversity in the population frequenting entertainment districts which improves standards of behaviour;
- Provide employment opportunities for local people;
- Boosts tourism, spending and the local economy;
- Establishes or reinforces desirable cultural characteristics of an area – e.g. the arts scene, heritage precincts etc

3.7 Description of venue

As many premises are either not built, furnished or fit out at the time of lodging the PIA, a comprehensive and 'colourful' description of the proposal is important in enabling the licensing authority to conceptualise the theme, decor, layout, target clientele and character of the proposed establishment as well as emphasising the benefits or contribution of the venue to the local area or the future vision of an area.

The following examples are excerpts from PIAs referred to by the Director in published licensing decisions:

“With soaring 4.5 metre ceilings and a palpable sense of history, the building lends itself to the creation of a wonderful small bar. We wish to bring back the former grandeur of this iconic building with a sophisticated and intimate lounge bar setting for up to 120 patrons to enjoy a drink and a meal”.

“The main patronage is anticipated to be mature, professional people who are seeking a relaxing experience after work, a quiet moment to themselves, an intimate catch up with a friend or client or some other docile interlude”.

“The proposed premises will not be a venue for fast food or fast alcohol, and will instead cater to the more culturally aware patron who is interested in high end beverages and quality produce”.

“Fun and with a story to tell, this little hole in (suburb)...will be a French experience but with elements incorporated from around the world. Embracing the local (suburb) diversity (premises name) will be a small scale bar with integrity and a whimsical sense of humour that will take care of its locals and locals will be proud to call their own”.

“...is to provide something a little different to appeal to a more mature clientele who still like to go and see live music albeit in a smaller, quieter, low key environment...will be a welcome fresh addition to the bar scene and we expect it to be greatly embraced by the live music community at large”.

“...will operate daily from 8am and close at various times during the evening depending upon the day of the week. In the morning the venue will operate as a tea and coffee house serving high quality breakfast, morning tea and brunch cuisine. An alfresco footpath area will be available”.

“Although other refreshments will also be available, it is our intention to establish the best cocktail service in Perth and the included suggested drinks menu will reflect this. The emphasis will be providing ‘top shelf’ ingredients for socialistic and mature consumption with the added safety measure of rapid consumption being cost prohibited”.

“Given the wide range of restaurant dining available in the precinct, the focus of the food service will be share food designed to complement the premium wine/craft beer. A Tapas menu will feature together with a range of gourmet pizza.”

“Fine wine deserves to be accompanied by fine food, so an exciting range of short order dishes utilizing predominantly local produce will be available... For those not sharing in the love of wine as small selection of bottled boutique beers, locally produced non alcoholic beverage, quality coffee and tea will be available.

“The proposed premises will achieve the creation of small cosy spaces in the tradition of the New York speakeasy, a classic cocktail lounge, a moody themed basement venue just below street level”

“The aim of the premises is to create a relaxed modern setting where alcohol, along with food and coffee, can be enjoyed in a civilised, neighbourhood environment with an emphasis on people and conversation, an extension of the local’s lounge room if you will.”

“This multifunctional space will be characterised by a unique blend of industrial lighting and polished concrete floors, offset by the use of natural timbers on the bar surface, table tops, and chairs. Black leather booths will provide casual seating, whilst vintage wooden chairs and tables will offer patrons a more formal environment to enjoy morning coffee, breakfast and sit down meals. Antique mirrors adorn the bathroom area, and vintage trinkets around the venue will provide points of interest”.

Source: <http://liquor.reports.rgl.wa.gov.au/liquor/decsearch.php>

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5.0 APPENDIX

Risk classification system

LEVEL	RATING	DESCRIPTION	FREQUENCY
5	Almost Certain	The event is expected to occur in most circumstances	More than once per year
4	Likely	The event will probably occur in most circumstances	At least once per year
3	Possible	The event should occur at some time	At least once in 3 years
2	Unlikely	The event could occur at some time	At least once in 10 years
1	Rare	The event may only occur in exceptional circumstances	Less than once in 15 years

LEVEL	RATING	AMENITY IMPACT	FINANCIAL IMPACT	SERVICE INTERRUPTION	COMPLIANCE	REPUTATION	PROPERTY	ENVIRONMENT
1	Insignificant	No impact	Less than \$2,000	No material service interruption	No noticeable regulatory or statutory impact	Unsubstantiated, low impact, low profile or 'no news' item	Inconsequential or no damage.	Contained, reversible impact managed by on site response
2	Minor	Minor impact	\$2,000 - \$20,000	Short term temporary interruption – backlog cleared < 1 day	Some temporary non compliances	Substantiated, low impact, low news item	Localised damage rectified by routine internal procedures	Contained, reversible impact managed by internal response
3	Moderate	Moderate impact	\$20,000 - \$100,000	Medium term temporary interruption – backlog cleared by additional resources < 1 week	Short term non compliance but with significant regulatory requirements imposed	Substantiated, public embarrassment, moderate impact, moderate news profile	Localised damage requiring external resources to rectify	Contained, reversible impact managed by external agencies

Consequence Likelihood		Insignificant	Minor	Moderate	Major	Catastrophic
		1	2	3	4	5
Almost Certain	5	MODERATE (5)	HIGH (10)	HIGH (15)	EXTREME (20)	EXTREME (25)
Likely	4	LOW (4)	MODERATE (8)	HIGH (12)	HIGH (16)	EXTREME (20)
Possible	3	LOW (3)	MODERATE (6)	MODERATE (9)	HIGH (12)	HIGH (15)
Unlikely	2	LOW (2)	LOW (4)	MODERATE (6)	MODERATE (8)	HIGH (10)
Rare	1	LOW (1)	LOW (2)	LOW (3)	LOW (4)	MODERATE (5)

RISK RANK	DESCRIPTION	CRITERIA FOR RISK ACCEPTANCE
LOW	Acceptable	Risk acceptable with adequate controls, managed by routine procedures and subject to annual monitoring
MODERATE	Monitor	Risk acceptable with adequate controls, managed by specific procedures and subject to biannual monitoring
HIGH	Urgent Attention Required	Risk acceptable with excellent controls, managed by senior management / executive and subject to monthly monitoring

6.0 CONTACTS

Interested in starting a small bar but not sure where to begin?

You can get in touch with us at -

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Phone: (08) 9432 9856

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