Sustainability and Licensing

Licensing Act 2003

This is an integrated scheme for licensing premises authorised to sell or supply of alcohol, provide regulated entertainment, or provide late night refreshment.

The Act seeks to promote four "licensing objectives" which are:
- Prevention of crime and disorder
- Public safety
- Prevention of public nuisance
- Protection of children from harm

There are four types of authorisation under the Act
- Premises licences
- Club premises certificates
- Temporary event notices
- Personal licences

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Licensing Act 2003

Authorities are limited to making representations and creating and attaching conditions "relevant" to one or more of the licensing objectives

For example, section 18 (determination of premises licences), paragraph (6) states:

(6) For the purposes of this section, "relevant representations" means representations which—

     (a) are about the likely effect of the grant of the premises licence on the promotion of the licensing objectives,

For example, section 35 (determination of application to vary premises licences), paragraph (5) states:

(5) In this section "relevant representations" means representations which—

     (a) are about the likely effect of the grant of the application on the promotion of the licensing objectives, and

Licensing Policy

The Licensing Policy is the document that sets out the principles to be applied when the Council and its partners are considering applications under the Licensing Act 2003

This must be prepared in accordance with guidance published by the Home Office and must seek to promote the four licensing objectives

However, the Policy provides an opportunity to set out Council aspirations

Licensing Policy

For example, the draft Licensing Policy currently out for consultation makes reference to the Climate Action Plan

The final version of the Policy can include further reference to the Council's ambition to reduce the use of single use plastics

Businesses in the borough - Overview

Total number of businesses in the borough - **24,405**
(Statistics taken from the Regeneration team)

Total number of food businesses: **3,852**

Total number of licensed premises: approximately **1,400**

6% of total businesses.

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Ban on the sale of single use plastics

On 14 January 2023, Rt Hon Therese Coffey announced that a range of single use plastics would be banned from October 2023*

The ban will include single-use plastic plates, trays, bowls, cutlery, balloon sticks, and certain types of polystyrene cups and food containers. This ban will be introduced from October 2023, allowing businesses time to prepare.

The October 2023 commencement date is to allowing businesses time to prepare.

Aims to build on the success of the carrier bag charge and ban on plastic straws

The Climate Change Act 2008 was amended by the The Single Use Carrier Bags Charges (England) Order 2015 amended so legislators may use a similar route

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Plastic '*Glasses*'

Plastic glasses are widespread in the night time economy for a variety of reasons:

- Safety: they are used in high capacity venues instead of glass, especially large music venues and nightclubs. Some licences will have conditions to this effect. They are also used in outdoor settings to avoid glass use in the public space and reduce the risks associated with crime and disorder. The Police have recommended that bars switch to plastic in many cases. Some researchers estimate up to 80,000 glassings a year in the UK – but this includes threats of glassing as well. Hospital episode statistics point to assaults using sharp instrument – usually glass – causing 5,000 serious, life-changing, injuries each and every year.

- Cost: the cost of living crisis, Brexit and Covid recovery have had significant impact on Hackney businesses. This has put pressure on them to cut costs and plastic glasses are much cheaper than other alternatives.

- A high number of businesses do not recycle plastic glasses as easier and faster to dispose of as regular waste and do not want to take on the additional burden of washing hundreds of reusable glasses at the end of the night. Many reusable-style glasses cannot be washed in commercial grade glass washers and too costly in staff time to wash by hand.

Using incentives to promote greener practices

- The Late Night levy currently funds the Hackney Nights project, which focuses on safety, guidance and training for nightlife venues.
- The new Hackney Nights venue accreditation was launched post-Covid as part of the wider recovery plan.
- Each premises that gains the accreditation will benefit from a 30% reduction on their late night levy fees as well as be promoted via the council's social media channels and publications.
- Education is the first step towards becoming a greener venue, and there is guidance and information available to our night time economy businesses via the Hackney Nights portal.

hackneynights.co.uk

Hackney

HACKNEY NIGHTS

KEEPING YOU SAFE AT NIGHT

HACKNEY NIGHTS ACCREDITATION SCHEME

Encouraging greener practices

Creating a new standard for our night time spaces in Hackney

Our new **Accreditation Scheme** offers safety training and guidance to licensed venues.

Accredited venues must:

Be inclusive – hate free venues

Be safe spaces – with robust crime prevention policies

Be involved – play a part in their community

Be sustainable – reduced waste and adopt other sustainable policies

Be respectful of neighbours – manage noise and nuisance

Be healthy – prioritise wellbeing of customers and staff

Be educated – staff regularly trained on the Hackney Nights safety course

Venues who adhere to our accreditation scheme are asked to make a pledge to reduce waste and adopt more sustainable policies.

At the current time there is no dedicated resource to following up, doing visits/spot checks and ensuring they stick to the criteria. We simply ask that they pledge to become more sustainable businesses. There are plans to expand this with sustainability colleagues.

Full sustainability guidance offered to licensees under the accreditation scheme
These recommendations is based on the council's climate action plan.

Sustainable Food
- Locally sourced: Similar to drinks, using locally sourced food ingredients can cut down on carbon emissions
- Use organic and ethical traded certified food ingredients
- Plant-based options: Offer vegetarian and vegan options, as plant-based foods generally require less water and produce fewer greenhouse gas emissions than meat. Consider offering half of your menus option as plant based
- Seasonal menu: Design menus around what is in season locally, which not only reduces transportation emissions but also supports local farmers
- Food waste: Implement strategies to reduce food waste, such as carefully managing food inventory, offering different portion sizes, and composting food scraps
- Collaborate with local food banks or shelters to donate any unsold food at the end of the night
- Sustainable seafood: If seafood is offered, ensure it is sourced sustainably Overfishing and destructive fishing practices are major issues in our oceans
- Ethical meat and dairy: If meat and dairy products are offered, opt for suppliers who practise ethical and sustainable farming

Sustainable Drinks
- Local sourcing: Prioritise beverages that are locally produced to reduce carbon emissions from transportation
- Organic options: Offer organic wine, beer, and spirits, which are produced without harmful pesticides and synthetic fertilisers
- Include ethical traded certified beverages in your offerings. This ensures that producers in developing countries get a fair price for their products
- Seasonal cocktails: Use seasonal and locally sourced fruits, herbs, and other ingredients for cocktails to reduce your carbon footprint
- Opt for brewers and wine producers that use water-saving techniques
- Bulk purchasing: Buy in bulk to reduce packaging waste. For instance, use kegs instead of individual bottles for beer.

Recycling and Composting
- Set up recycling bins for glass, plastic, cardboard and paper
- Set up recycling of food waste
- Eliminate single-use items: Avoid single-use plastics like straws or stirrers, instead use reusable options or schemes. Consider providing a deposit token system to encourage returns.
- Use digital receipts: Instead of paper receipts, opt for digital receipts to reduce paper waste
- Conduct regular waste audits to understand what is being thrown away and identify opportunities for recycling or composting
- Train staff on proper recycling and composting practices. This could include education on what can and cannot be recycled or composted
- Use suppliers with refillable supplies such as cleaning products
- Partner with other sustainable organisations to reduce waste via the Circular Matchmaking platform