

OCTOBER 2009 RESTAURATEURS: CUTTING THROUGH THE RED TAPE

Despite the credit crunch, restaurants are still thriving in many places. As part of the planning and decision making process in establishing a restaurant it is very important to consider the legal requirements necessary for the daily running of your restaurant business. Here are some things to watch out for.

Registration with Local Authority

As a restaurateur you will need to register your restaurant premises with the local authority in order to store, prepare, distribute and sell food on your premises.

Food Safety Management Packs

In January 2006 new food hygiene regulations applied in the UK setting out the basic hygiene requirements. The main change is the need to put in place 'food safety management procedures' and keep records of these.

Occupying Front Door Pavement Space

If you want to add an 'al fresco' element by putting tables and chairs on the pavement you will need to register your business with the local authority.

Performing Rights Society (PRS) Licence for Background Music

Licences from the Performing Rights Society and Phonographic Performance Limited are needed in order to use copyrighted music and sound recordings in the restaurant.

Alcohol Licensing

Up to two thirds of restaurant profits can be made up from the sale of beers, wines and other liquor but you need to obtain the relevant licences.

Personal licence

Every sale or supply of alcohol at your restaurant premises must be authorised by a personal licence holder who is usually the designated premises supervisor. You may consider employing more than one personal licence holder.

Premises licence

You also need a licence from the local authority to authorise the sale of alcohol on the premises.

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