



Public Interest Assessment

Form 2A

Under the *Liquor Control Act 1988* (LC Act), the Director of Liquor Licensing (DLL) has the discretion to grant or refuse any application if the DLL considers this to be in the public interest.¹ The DLL requires certain applicants to fill in this Public Interest Assessment (PIA) form and provide supporting evidence that their application is in the public interest.² If you are applying for the grant of any of the following licences, or the removal of one of these types of existing licence to another premises, you will need to complete a PIA to provide evidence that your application is in the public interest:

- hotel/hotel restricted
- tavern/tavern restricted
- liquor store
- nightclub.³

A PIA is also required if you are applying for an extended trading permit for extended hours, which has a duration of more than 3 weeks⁴, or for a temporary bar (refer to the [Temporary bars policy](#)). The DLL may also ask for a PIA to be prepared as part of any application under the LC Act, and will ask for one if it would assist in deciding whether the grant of the application is in the public interest.

The DLL will consider the following factors when determining whether granting the application is in the public interest, but this list is not exhaustive:

- the harm that might be caused due to the use of alcohol
- whether there might be a decrease in the amenity, quiet or good order of the locality
- whether people who live or work nearby might suffer offence, annoyance, disturbance or inconvenience
- how it might affect tourism, culture and the community.⁵

The level of detail required will be unique to each PIA. If you do not provide enough information, your application might not succeed or you might be asked to provide further information.

¹ LC Act s33(1).

² LC Act s38(3).

³ Liquor Control Regulations (LC Regs) r9EA.

⁴ LC Regs r9F.

⁵ LC Act s5 and s38(4).

Your completed PIA will be made publicly available and may be [advertised on the DLGSC website](#), allowing the community an opportunity to make submissions on it. Because it will be made public, do not include sensitive or personal information on this form. You can complete this PIA by taking a common-sense approach and you don't need a lawyer or a consultant to fill it in. The PIA form is a guide, and it is up to the applicant to satisfy the DLL that their application is in the public interest. If you do not have enough space, attach extra pages or prepare a separate submission. If you prepare your PIA as a separate submission, please refer to each of the question numbers on this form, so we know what question you are responding to. Lodge this form by submitting it with your application at portal.dlgsc.wa.gov.au

Part 1 — Application details

Applicant name:	BBB Catering Pty Ltd
What licence or permit type are you applying for?	Liquor License
Are you applying for:	<input checked="" type="checkbox"/> New licence <input type="checkbox"/> Removal of existing licence (which licence/permit type) [Type here]
Premises trading name:	Hyden Workers Accommodation
Address of proposed premises:	Lot 192 Hyden-Mount Walker Road Hyden WA 6539

If you are lodging an application for an extended trading permit for extended hours at the same time as an application for the grant of a licence, you should submit separate PIAs for each. This is because the information required for each may be different and the DLL may approve the licence but not the extended trading hours.

Part 2 — Manner of trade

Please provide enough information for us to understand how you are intending to run your business, so we can understand the impact it will have on the community and the potential for it to cause alcohol related harm.

2.1 What is the proposed manner of trade and your target client base?

The Wet Mess is an entertainment hub within the village and will offer high-quality, engaging spaces for groups and individuals to socialise and enjoy recreational activities after work, including watch sporting events on big screens and enjoy the games space. The premises incorporates a bar and with some limited meals made to order

The target client base – and the only permitted entrants to the facility – are the appropriately inducted residents of the village who are engaged in the King Rocks Windfarm construction project

2.2 Describe the premises/proposed premises. Include a map of the locality and a floor plan detailing the nature and layout of the premises, highlighting the unique aspects of the proposed facility. What is the maximum number of patrons permitted on the premises? How will the proposed premises contribute to the streetscape and atmosphere of the area?

The Hyden Workers Accommodation village is located approximately 500m north of the Hyden town site.

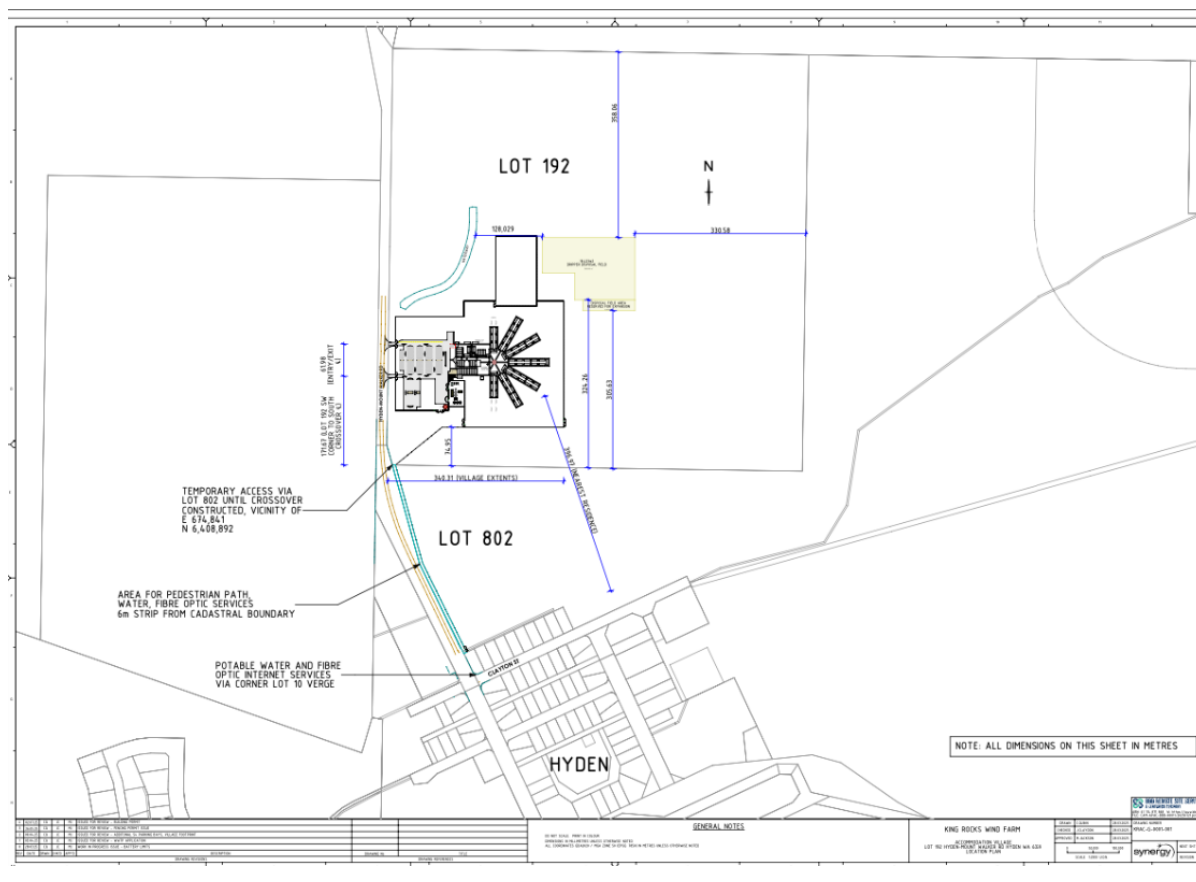
The capacity of the camp will be 189 persons and is expected to operate for 2 years. Part of the scope of the agreement is to provide a licensed premises for the serving of alcohol to resident workers.

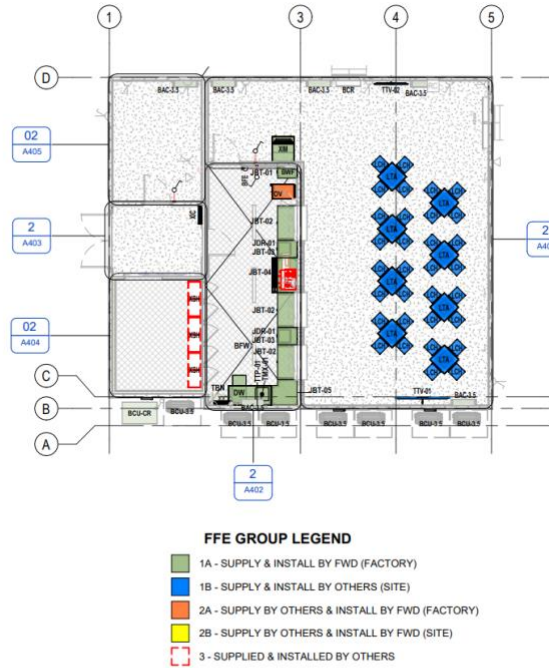
The village is a full service facility incorporating accommodations, laundries, meeting rooms, gym & recreation areas, onsite security and paramedics and wet and dry mess facilities.

The positioning and location of the village has been finalised following significant consultation with the local authority, business owners, community interest groups

and the landowner. The landowner is the Hyden progress Association which is a community based organisation generating funds for programs that grow the district and operates as an umbrella body for local clubs and associations representation

The proposed licenced area of the village incorporates the wet mess and recreation buildings, adjacent covered areas and a bathroom facility. Plans of the village, the proposed licence area and licenced facilities are included here.

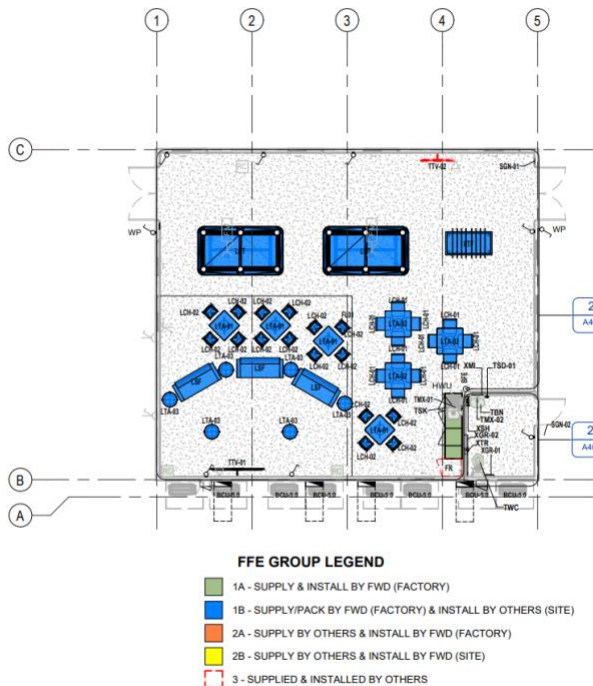




TAG	DESCRIPTION	QTY	FFE GROUP
FURNITURE, FIXTURES & EQUIPMENT LIST			
Fire Protection			
BFE	PORTABLE FIRE EXTINGUISHER POWER TYPE	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
Furniture			
JSU	COMBI OVEN STAND	1	2A - SUPPLY BY OTHERS & INSTALL BY FWD (FACTORY)
LCF	COFFEE MACHINE AND REQUIRED WATER SOFTENER/FILTER	1	3 - SUPPLY & INSTALL BY OTHERS
LCH	ECLIPSE PYTHON VISITORS CHAIR (OR SIMILAR) - WHITE	32	1B - SUPPLY BY FWD & INSTALL BY OTHERS (SITE)
LTA	SAR TABLE SQUARE - 750x750x1050H - BLACK BASE WITH WHITE TOP	8	1B - SUPPLY BY FWD & INSTALL BY OTHERS (SITE)
TOV	GIORIK KORE KB101WT COMBI OVEN WITH IN-BUILT EXTRACTION	1	2A - SUPPLY BY OTHERS & INSTALL BY FWD (FACTORY)
TTV-01	TV - LARGE (PHILLIPS 50" B-LINE ANDROID TV (OR SIMILAR) C/W VERDANTE 32-55" TV MOUNT (OR SIMILAR) & PHILLIPS PROFESSIONAL 2.1 SOUND BAR WITH BUILT IN SUB WOOFER (OR SIMILAR)	1	1B - SUPPLY BY FWD & INSTALL BY OTHERS (SITE)
TTV-02	TV - MEDIUM	1	1B - SUPPLY BY FWD & INSTALL BY OTHERS (SITE)
XIC	INSECT-O-CUTTOR - WALL MOUNTED	2	1A - SUPPLY & INSTALL BY FWD (FACTORY)
XIM	ICE MACHINE - MANATOWOC - 169kg PRODUCTION, 241kg BIN STORAGE (M500 ON D570 BM - OR SIMILAR)	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
XSH	ICE ROOM SHELVING	3	3 - SUPPLY & INSTALL BY OTHERS
Mechanical Equipment			
BAC-3.5	TOSHIBA AIR CONDITIONER - SPLIT SYSTEM INDOOR UNIT - COOLING ONLY 3.5kW CAPACITY	6	1A - SUPPLY & INSTALL BY FWD (FACTORY)
BCU-3.5	TOSHIBA - AIR CONDITIONER - SPLIT SYSTEM OUTDOOR UNIT - REVERSE CYCLE	7	1A - SUPPLY & INSTALL BY FWD (FACTORY)
BCU-CR	COLD ROOM CONDENSER	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
BWF	WATER FILTER (SERVICE ICE MACHINE AND COMBI OVEN) - ESSENTIAL	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
Plumbing Fixtures			
BFW	FLOOR WASTE - ROUND 150mm VINYL - BUCKET TRAP - 304/316 GRADE STAINLESS STEEL - 200mm DRAINAGE CONNECTION	2	1A - SUPPLY & INSTALL BY FWD (FACTORY)
TBN	HANDS FREE - KNEE OPERATED SS BASIN	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
TMX-01	TAP SET - POT FILLER AND PRE-RINSE ASSEMBLY - SHORT	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
TTT-01	COLD WATER SUPPLY CONNECTION	4	1A - SUPPLY & INSTALL BY FWD (FACTORY)
Signage			
SGN-01	EXIT LEVEL G	3	1A - SUPPLY & INSTALL BY FWD (FACTORY)
Specialty Equipment			
DW	MERKO MICLEAN UM GLASSWASHER (BBB RECOMMENDATION)	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
JBT-01	WORKBENCH W/SPASHBACK - SIMPLY STAINLESS - 02-7-0450	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
JBT-02	SINGLE BAR MODULE - SIMPLY STAINLESS - 58M-7-1200	3	1A - SUPPLY & INSTALL BY FWD (FACTORY)
JBT-03	WORKBENCH W/SPASHBACK - SIMPLY STAINLESS - 02-7-0600	2	1A - SUPPLY & INSTALL BY FWD (FACTORY)
JBT-04	COFFEE STATION - SIMPLY STAINLESS - 42-CS-7-1200	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
JBT-05	800X x 600H (+100mm) SPLASHBACK	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
JBT-06	CORNER BENCH WITH SPLASH BACK - SIMPLY STAINLESS - 900L x 1500L x 22-12-7-1500	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
JBT-07	SINK BENCH WITH SPLASH BACK - SIMPLY STAINLESS - 19-1	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
JDR-01	SINGLE STAINLESS STEEL DRAWER - SIMPLY STAINLESS - 19-1	2	1A - SUPPLY & INSTALL BY FWD (FACTORY)

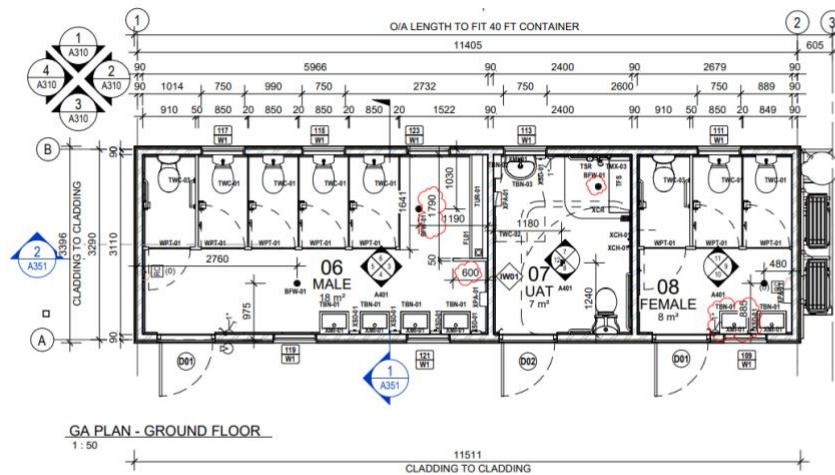
NOTE: TOSHIBA SPLIT SYSTEMS ON ALL BUILDS :J006026-BBB

0 CONSTRUCTION - ISSUED FOR MANUFACTURE & PROCUREMENT				21.05.25 SC KP				PROJECT NO: J006026_B05				PROJECT: BBB CAMP AMENITIES - WET MESS				SHEET: FURNITURE, FIT-OUT AND EQUIPMENT PLAN			
C DESIGN DEVELOPMENT - CLIENT MARK-UPS				15.04.25 SC KP				PROJECT STATUS: ISSUED FOR CONSTRUCTION				PROJECT ADDRESS: BBB CAMP				DESIGN DOCUMENTER: MW			
B DESIGN DEVELOPMENT - CLIENT MARK-UPS				24.01.25 MW KP				PROJECT CLIENT: BBB REMOTE SITE SERVICES				DESIGN LEAD: KP				SCALE: 1:100			
A DESIGN DEVELOPMENT - ISSUED FOR REVIEW				23.01.25 MW KP				DRAWING NO: A400				REVISION: 0				Autodesk Docs: J006026_BBB_CampAmenities/J006026_BBB_WetMess_AR_R24			
REV				DATE				BY				CHK							



FURNITURE, FIXTURES & EQUIPMENT LIST			
TAG	DESCRIPTION	QTY	FFE GROUP
Carpentry			
JBT	BENCHTOP	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
JCU1	CUPBOARD UNDERBENCH SINGLE DOOR ADJUSTABLE SHELF	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
JCU2	CUPBOARD UNDERBENCH DOUBLE DOOR	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
JDR4	CUPBOARD UNDERBENCH 4 DRAWER UNIT	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
JEP	JEP END PANEL	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
JSP	SPLASHBACK	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
Fire Protection			
BFE	PORTABLE FIRE EXTINGUISHER POWER TYPE	1	1B - SUPPLY & INSTALL BY FWD (SITE)
Food Service Equipment			
FR	REFRIGERATOR - 300 LITRE, DOMESTIC	3	3 - SUPPLY & INSTALL BY OTHERS
Furniture			
LCH-01	ECLIPSE PYTHON VISITOR CHAIR (OR SIMILAR) - WHITE	12	1B - SUPPLY/PACK BY FWD (FACTORY) & INSTALL BY OTHERS (SITE)
LCH-02	ECLIPSE PYTHON BAR STOOL (OR SIMILAR) - WHITE	18	1B - SUPPLY/PACK BY FWD (FACTORY) & INSTALL BY OTHERS (SITE)
LPT	GASCOYNE JARRAH POOL TABLE (OR SIMILAR) C/W CLOTH, EMPIRE RAILS, COMBI RACK AND CRATE	2	1B - SUPPLY/PACK BY FWD (FACTORY) & INSTALL BY OTHERS (SITE)
LSF	ECLIPSE GALAXY CHAIR RANGE - BLACK PU2 SEAT COUCH (OR SIMILAR)	3	1B - SUPPLY/PACK BY FWD (FACTORY) & INSTALL BY OTHERS (SITE)
LTA-01	SAR TABLE - SQUARE - 750mmWx750mmDx1050mmH WHITE TOP	4	1B - SUPPLY/PACK BY FWD (FACTORY) & INSTALL BY OTHERS (SITE)
LTA-02	DINING TABLE - SQUARE - 900mmWx900mmDx900mmH WHITE TOP	3	1B - SUPPLY/PACK BY FWD (FACTORY) & INSTALL BY OTHERS (SITE)
LTA-03	ECLIPSE LATTE ROUND COFFEE TABLE (OR SIMILAR) 500mmDx440mmH - WHITE TOP	6	1B - SUPPLY/PACK BY FWD (FACTORY) & INSTALL BY OTHERS (SITE)
LTF	GAULAND EVOLUTION FOOTBALL (OR SIMILAR)	1	1B - SUPPLY/PACK BY FWD (FACTORY) & INSTALL BY OTHERS (SITE)
TTV-01	TV - 55 INCH	1	1B - SUPPLY/PACK BY FWD (FACTORY) & INSTALL BY OTHERS (SITE)
TTV-02	TV - 52 INCH	1	3 - SUPPLY & INSTALL BY OTHERS
Mechanical Control Devices			
ERC	THERMOSTAT - TEMPERATURE ONLY - REMOTE CONTROL UNIT	2	1A - SUPPLY & INSTALL BY FWD (FACTORY)
Mechanical Equipment			
BCU-5.1	TOSHIBA - AIR CONDITIONER - SPLIT SYSTEM OUTDOOR UNIT - REVERSE CYCLE	8	1A - SUPPLY & INSTALL BY FWD (FACTORY)
Plumbing Fixtures			
BWU	BOILING WATER UNIT - 3 LITRE	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
YRW	HOT WATER UNIT - 25 LITRE IN DRIP TRAY	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
TBN	OVAL WALL BASIN	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
TMX-01	MIXER TAP WITH EXTENDED LEVER - CHROME	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
TMX-02	MIXER TAP WITH EXTENDED LEVER - COMPLIANT TO AS 1428.1	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
TSK	MIX SINGLE WOOD, SINK, 1 TAPHOLE RIGHT HAND BOWL WITH 100MM RISE STYLE	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
TWC	WVC WVC CONNECTOR SUEE	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
Signage			
SGN-02	EXIT LEVEL 0	2	1A - SUPPLY & INSTALL BY FWD (FACTORY)
SGN-02	UNIDIRECTIONAL ACCESSIBLE TOILET	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
Specialty Equipment			
TSD-01	STRAIGHT DISPENSER	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
XGR-01	STRAIGHT GRABRAIL	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
XGR-02	WVC WVC 40° SIDE GRABRAIL	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
XMR	MIRROR - RECTANGULAR - 400X600H - INSTALLED IN ACCORDANCE WITH AS 1428.1	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
XSH	METAL SHELF - COMPLIANT AND INSTALLED IN ACCORD WITH AS 1428.1	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)
XTR	TOILET TISSUE DISPENSER	1	1A - SUPPLY & INSTALL BY FWD (FACTORY)

ROOM SCHEDULE		
RM #	ROOM NAME	AREA
06	MALE	19 m ²
07	UAT	7 m ²
08	FEMALE	8 m ²
		34 m ²



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2.3 If you intend to sell packaged liquor, give the names and addresses of all existing licensed premises within the locality. The LC Act puts limitations on how many packaged liquor premises can be in a certain location. Refer to [Outlet Density — Packaged liquor premises](#) for more information.

No package liquor will be sold

Part 3 — The profile of the local community

The better you capture the characteristics of the local community, the better the DLL will be able to understand the potential impact the grant of your application could have on the public interest. Your local government may have information about the area around the proposed premises, and you should seek useful data and statistics from a

variety of sites, such as: www.police.wa.gov.au/crime/crimestatistics and www.abs.gov.au

You need to provide profile information from the *locality* that is within a certain distance to your intended business. If your intended business is:

- within 15km of the Perth CBD, the locality is a radius of 2km of it
- anywhere else (unless remote), the locality is a radius of 3km of it
- in a remote area, you should make a submission on what the appropriate size of the locality should be. Remote areas are those where the nearest town is at least 200km away and Perth is at least 400km away.

If you think the above definitions of locality are not appropriate for your intended business, make a separate submission on what you think the size should be.

3.1 Please outline the population characteristics in the locality. Helpful demographic information will include the total population, estimated population growth, average age, income and employment status, and the type of people who live and work in the community.

Hyden, is located in the eastern wheatbelt region of Western Australia, and is in close proximity to the tourist attraction know as Wave Rock. Hyden is essentially an agricultural community with a population of around 380. The population can fluctuate slightly due to seasonal agricultural work and tourism, but it remains a small, stable rural community. Average age: Mid-40s (higher than the national average).

Household and individual incomes in Hyden tend to be modest compared to urban centres. The median weekly household income is generally (15%) lower than the Western Australian state average, reflecting the rural economy's reliance on agriculture and related industries.

Hyden's economy is dominated by agriculture, particularly grain farming and sheep or cattle grazing. As a result, most employment is linked to primary industries, including farming, machinery operation, and agricultural support services. Some residents are also employed in tourism, retail, education, and local government. Work is often seasonal or informal, and many families are self-employed or work on family farms.

3.3 List the community buildings in the locality If any of the following are in the locality, please provide their names and addresses: schools and educational

institutions, hospitals, hospices, aged care facilities, churches/places of worship, drug and alcohol treatment centres, short term accommodation or refuges, childcare centres, or a local government.

Hyden Primary School 36 Naughton Street, Hyden WA

Hyden Health Service 1–3 Naughton Street (corner of Lynch & Naughton), Hyden WA

Hyden Community Respite Centre (short-term respite and community aged care)

17 Lynch Street, Hyden

REED Hyden – Children’s Learning Centre (long-day care, early learning)

70 McPherson Street, Hyden

Shire of Kondinin (Hyden Office) 12 McPherson Street, Hyden

Part 4 — Minimising the potential for alcohol to cause harm

Excessive consumption of alcohol can cause health problems, increase the risk of accidents and contribute to societal problems such as domestic violence. You must demonstrate how the responsible conduct of your business will minimise the potential for alcohol to cause harm. This could be through promoting a culture of responsible consumption of alcohol amongst staff and patrons, having strategies to prevent alcohol being served to juveniles, discouraging rapid or excessive consumption of alcohol, being alert for signs of intoxication and not serving drunk people.

4.1 What strategies will you use to minimise harm from the use of alcohol?

A Harm Minimisation & Management Plan has been created for implementation.

Purpose and context

Any person or organisation wanting to hold a liquor licence in Western Australia must submit a harm minimisation plan as part of their application for a permanent licence

This policy details the information that the Director of Liquor Licensing (DLL) requires as part of a licence application, to meet and maintain measures and practices of harm minimisation

Objectives

This policy is intended to clarify harm minimisation information needs to be considered; consideration of what harms and minimisation strategies can be used and detail the licensee's commitment to minimising the harmful impacts of alcohol.

Staff supervision and management

The licensee recognises the need to support service staff and have a person with suitable experience and authority to manage customer complaints and/or difficult customers.

To achieve this, at least one of the following persons must be on duty at the licensed premises whenever alcohol is being served, for the whole time this is occurring:

- the licensee
- and/or an approved manager for the licensed premises.

The licensee/approved manager on duty is responsible for managing service staff and ensuring alcohol is served in accordance with responsible server practices and harm minimisation strategies, required under the Liquor Control Act and in the policies/procedures

Staff training

All staff will be required to undergo suitable harm minimisation training, in accordance with the requirements of the Liquor Control Act. Currently the following training must have been completed as a minimum by staff:

- Licensee and approved managers: Course in Management of Licensed Premises and the nationally accredited Provide Responsible Service of Alcohol course.
- All other employees: the nationally accredited Provide Responsible Service of Alcohol course.
- Any staff member that handles food: the nationally accredited Use hygienic practices for food safety course.

Training register

To meet the requirements of the *Liquor Regulations*, The Hyden Workers Accommodation will have a Training Register at the licensed premises and keep it up to date. The register will list the:

- name of each employee
- date they commenced their employment at Hyden Workers Accommodation
- name of the training provider they did their course with
- state/territory where the course was conducted
- date any certificates/qualifications were received.

Responsible server practices and harm minimisation principles

General

The licensee, approved managers and employees of Hyden Workers Accommodation recognise the importance of practicing responsible service of alcohol and harm minimisation. The following strategies will support this:

- Only suitably trained managers and staff will be on duty, who've undergone responsible service of alcohol training and induction relating to the Hotel's Code of Conduct, House Management Policy and Management Plan.
- Authorised managers, staff and patrons will promote a safe, non-threatening atmosphere that does not encourage rapid or excessive consumption of alcohol.
- Food will be made available for patrons to consume at the premises.
- Patrons will be given free drinking water on request.
- Suitable alternatives such as low-strength alcohol products and alcohol-free beverages will be available at all times.

Service staff responsible server practices

- Alcohol consumption to be restricted to up to 4 standard drinks per 14-hour period.
- Alcohol limited to Mid strength Beers, Wines, and Ciders (no spirits)
- All alcohol will be by cans and equivalent standard drink containers to monitor/control

In accordance with RSA practices, staff at Hyden Workers Accommodation must:

- provide free drinking water to patrons requesting it
- promote non-alcoholic beverages such as soft-drinks and fruit juices
- recommend patrons consume food to complement alcohol consumption
- provide patrons with suitable information relating to alcohol content and its effect on Blood Alcohol Content
- refuse service to anyone nearing intoxication, showing signs of intoxication or actually intoxicated
- refuse service to anyone under 18 years or anyone suspected of being under 18 years who does not have suitable proof of age identification
- serve all alcohol in 'standard' sizes including:
 - pouring beers/ciders, etc. to the 'fill mark'
 - using nip measures when serving a standard serve of spirits
 - using approved wine glasses.

Preventing disorderly behaviour

The licensee acknowledges that under the *Liquor Control Act*, it is illegal for a person to be violent, quarrelsome, disorderly or behave indecently whilst on licensed premises. To control patron behaviour:

- The staff, entertainment, and decor used will encourage a mature, relaxed and friendly environment of tolerance and non-aggression.
- Staff are required to refuse to serve persons who are violent, quarrelsome, disorderly or behave indecently and report them to crowd control. Crowd control will safely remove the person from the premises.

Preventing and managing intoxication and drunkenness

The licensee acknowledges that under the Liquor Control Act it is illegal to serve persons who are intoxicated. To prevent intoxication, staff must:

- check for the signs of intoxication (as below) and refuse to sell, serve or supply alcohol to anyone displaying such signs
- refuse to serve anyone who has consumed alcohol in way that could potentially lead to intoxication (e.g. drinking high-strength spirits rapidly)
- refuse requests to serve irresponsible quantities/volumes of alcohol (e.g. triple-shots, yard glasses)
- not engage in practices that encourage or promote the irresponsible consumption of alcohol (e.g. 'drink till you drop', 'every third pint free').

Refusing service procedure

Staff should refuse to serve alcohol to customers in a calm, courteous and non-judgemental manner, which clarifies why the refusal occurred. Service staff must **immediately** inform the licensee/approved manager about a refusal of service.

The licensee/approved manager must take the guest aside, and explain they will not be served alcohol for at least 24 hours. The approved manager will inform all other staff of the decision to refuse service.

Assistance and alternatives

After the refusal of service, an approved manager will decide whether the person should be asked to leave the licensed premises. Where they are deemed as being safe to stay on premises, they should be informed that they will need to remain calm and orderly and offered suitable options like food, non-alcoholic drinks and water.

Identifying and preventing juveniles accessing or consuming alcohol

The licensee acknowledges that under the *Liquor Control Act* it is illegal to serve persons under 18 years old (juveniles). To prevent juveniles from accessing/consuming alcohol on the premises all staff must:

- Ask any patron that appears to be under the age of 25 years old for approved proof of age identification proving they are over 18 years.
Acceptable proof of age identification is a:
 - current Australian driver's licence with a photograph

- current passport
- current Australian learner's driver permit with a photograph
- WA Proof of Age Card (noting that these stopped being issued after 1st January 2015)
- Proof of Age card or the equivalent card issued in another Australian state or territory
- current WA or NSW Photo Card
- Photo Card issued by any Australian state or territory that is similar to the NSW or WA Photo Card
- hard copy of a Keypass card issued by Australia Post
- Where a patron cannot provide suitable identification (as above) they must be asked to leave the premises immediately
- Staff must ensure another person (e.g. another patron) does not provide alcohol to someone who is under 18 years or someone who doesn't have proof of age identification

Notifying the licensee/approved manager

Any staff member who refuses to serve a person who cannot prove their age must inform the licensee/approved manager of this decision. The approved manager must speak to the person and ask them to leave the premises immediately.

Maintenance of an Incident Register

Hyden Workers Accommodation will maintain an incident register on the licensed premises, which documents all incidents that take place. All service staff and approved managers must ensure the following situations are recorded in the incident register:

- A person is drunk or engages in indecent behaviour.
- A person is refused entry to the premises because they are drunk or acting in an offensive, violent, quarrelsome or disorderly manner.
- A person who has been refused entry to the premises continually attempts to gain entry or behaves in an offensive manner including violent, quarrelsome or disorderly behaviour.
- Someone is required to leave or is removed from the licensed premises.
- A juvenile or suspected juvenile fails to produce evidence of age when required to do so, or the evidence of age is suspected to be forged, false or counterfeit.
- A person gets injured at the premises, including an employee.
- And finally where a local resident or other person complains to the licensee, a manager, or employee, about noise, or any other matter relating to the conduct of the business.

Records management and business and regulatory requirements

As required by the *Liquor Control Act*, the licensee will keep and make available to the regulatory authority the following documents:

- licence documents

- staff training records
- management plans
- permits
- security related documents
- the approved plan of the licensed premises.

Complaints and protecting the local amenity

The licensee of Hyden Workers Accommodation is sensitive to the impact of the premises on the local community. To minimise concerns and complaints relating to the premises the licensee will:

- Review the Incident Register on a weekly basis to respond to specific complaints/issues and identify areas for improvement.
- On receipt of a complaint, the licensee or manager will investigate it and update the Management Plan if weaknesses in policies/procedures are identified.
- All complaints will be investigated with sincerity and integrity. The licensee will respond to any complaints either in writing or by telephone
- Where appropriate, issues raised due to complaints will be discussed with staff to prevent future issues.

Mandatory signage and responsible service of alcohol posters

- As per the requirements of the Liquor Control Act, signage will be displayed at the entrance to the venue displaying the business name, licence class, and the licensee's name followed by the word "Licensee".
- At the bar and other areas where persons consume alcohol, appropriate responsible service of alcohol posters related to standard drink sizes, refusal of service to intoxicated persons requirements and not serving juveniles will be displayed.

Visitor management

Any person attending the premises for business purposes (e.g. electricians, suppliers, buyers, inspectors, etc.) must sign into the Visitor Sign In book and have a 'Visitor' sticker with their name on it for the entire time they are at the premises. The licensee or approved manager on duty must be informed immediately of any visitors to the premises.

Part 5 — Impact on the amenity, quiet or good order of the locality

A well designed premises will make it easier to prevent negative impacts on the locality. For example if a premises is:

- in good repair, well lit, with operational CCTV and designed to allow passive surveillance of areas such as the car park and entrances, it will tend to discourage anti-social behaviours such as vandalism or crime
- designed with sufficient parking and with good transport options available, it will allow patrons to leave the area quickly rather than potentially inconveniencing the neighbours
- provided with sound insulation sufficient for the proposed entertainment, it will prevent the surrounds from being exposed to unacceptable noise.

5.1 How will your premises design protect the amenity, quiet or good order of the locality?

The facility will be open only to workers affiliated and inducted for the Wind Farm construction project and staying at the Hyden Workers Accommodation village. This will ensure no disturbance is experienced to the local surrounds by any departing traffic from the licenced premises. Whilst the entire village will be gated and fenced, 24/7 professional security will be present to supervise site access and ensure only approved personnel and vehicles have entry to the site. They will also conduct patrols and support the safe operation of the village including monitoring the CCTV.

Additional security is provided by a vingcard (personalised card) access system on building facilities. The location of the camp being 400-500m from the Hyden town perimeter and the licensed area being centralised in the village ensures no unacceptable noise will be experienced to the surrounds of the facility.

Trading hours limited to opening at 430pm and closing at 9pm further assists in minimising any impact from the amenity and ensuring good order.

Part 6 — Impact on the people who live or work nearby, and whether they might suffer offence, annoyance, disturbance or inconvenience

You need to demonstrate how your business will be a responsible member of the community and minimise negative impacts on the people who live or work nearby. For example, this could include:

- keeping the premises and surrounds clean and tidy, monitoring patron behaviour and discouraging anti-social behaviour
- ensuring that any entertainment is in keeping with the locality, that those present are within the allowed accommodation numbers and licensed crowd controllers are used if required
- asking departing patrons to keep the noise down so they do not disturb the neighbourhood
- being responsive to any complaints from neighbours and working with them to resolve issues.

6.1 What actions will you take to minimise the impact on people who live or work nearby?

The entire village and surrounding footpaths are cleaned daily. Staff will regularly patrol the immediate area during and after trading hours to pick up litter, and ensure bins are emptied when required.

Trained staff and security will monitor patron behaviour both inside and in the outdoor areas of the licenced area. Any signs of intoxication, aggression, or anti-social conduct will be addressed immediately and in accordance with responsible service of alcohol requirements.

No live music or entertainment will be provided at the village

As a workers accommodation village there will be strict enforcement of camp conduct rules to minimise disruption, and facilitate good rest.

Part 7 — Impact on tourism, culture and the community

When making licensing decisions under the LC Act, the DLL is required to consider the proper development of the liquor industry, the tourism industry and other hospitality industries in the State.⁶ This is your opportunity to expand on how the grant of your application would result in positive developments to tourism, culture and the community. This could include increased local employment opportunities, the provision of unique entertainment or food options, and the creation of new leisure opportunities in the area.

7.1 Are there any tourism, cultural and community benefits that would result from the grant of your application?

Hyden is a small regional town with limited facilities and less than 400 residents. The Workers Accommodation Village at full capacity will be 189 persons. Having a suitable licenced venue available onsite at the village will provide the required additional capacity (not available in Hyden) and ensure the town is not overburdened by this significant influx of workers. It will also ensure the significant number of tourists who visit the area continue to have adequate access to the local motel and licensed facilities.

7.2 If you have any other information to provide in support of your application, include it here.

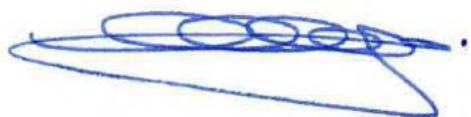
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⁶ LC Act s5(1)(c).

Part 8 — Declaration

I declare that the contents of this document and attachments are true, correct and complete and that I have made all reasonable inquiries to obtain the information required.

I acknowledge that under section 159 of the *Liquor Control Act 1988* it is an offence to provide false, misleading or incomplete information in this document.



30/07/2025

Signature of applicant/s

Date

Signature of applicant/s

Date

Signature of applicant/s

Date

Signature of applicant/s

Date