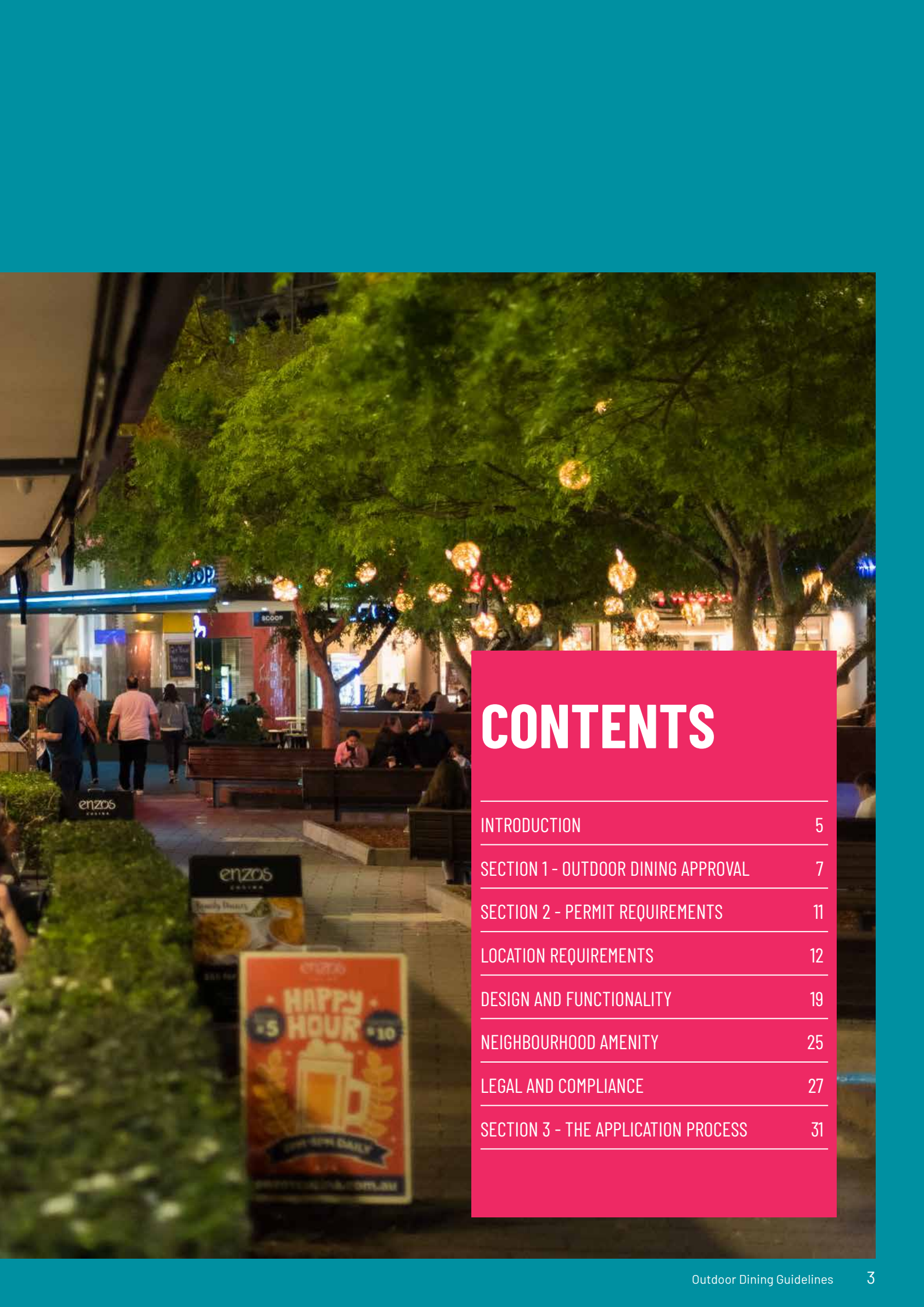


CAMPBELLTOWN CITY COUNCIL **OUTDOOR DINING GUIDELINES**



CAMPBELLTOWN





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INTRODUCTION

We know that outdoor dining can contribute towards the vibrancy and activity of our city centres and want to support the use of public spaces for outdoor dining, where safe and appropriate, as a way to stimulate business growth and create a lively street life.

However, we need to consider and manage the multiple uses of public footpaths and public domain to ensure they remain safe and accessible for everyone to use.

Our Outdoor Dining Policy and Guidelines try to achieve this balance, by creating clear guidelines we can use to issue approvals for outdoor dining.

Who can have outdoor dining?

All outdoor dining on public land requires our approval through the completion of an Outdoor Dining Application.

To apply for an outdoor dining permit, you must operate an approved food or drink premises as defined in the *Roads Act 1993* as “premises in which food is regularly supplied on sale to the public for consumption”. This includes cafes, restaurants, pubs, small bars, bakeries, and takeaway food and drink premises.

In conjunction to operating an approved food or drink premises, outdoor dining is only permitted in areas where the road speed limit is 50km/h or less. Businesses must also meet all of the permit requirements outlined in the Campbelltown Outdoor Dining Policy and Guidelines.

Where these guidelines apply

These guidelines apply to all land used as a public footpath, or public spaces, within the Campbelltown Local Government Area (LGA) that we manage or are under our care and control.

How to use these guidelines

This document establishes clear guidelines for us to issue approvals for outdoor dining.

These guidelines:

- are to be read along with our Outdoor Dining Policy
- provide information for the public and for applicants seeking to use the road, including the footpath, for outdoor dining on public footpaths under the *Roads Act 1993*, or the *Local Government Act 1993* for other public spaces
- provide guidance for our staff in determining applications for use of public footpaths and other public spaces for outdoor dining.



SECTION 1

OUTDOOR DINING APPROVALS

Outdoor dining on public footpaths and spaces must be managed appropriately to ensure they remain safe and accessible for everyone to use.

Application requirements

Businesses interested in outdoor dining can now follow a streamlined online application process to apply for a permit via the NSW Planning Portal.

Further information, including a link to the NSW Planning Portal, is available from our website www.campbelltown.nsw.gov.au/outdoordining.

Before you apply

You must have the following documents ready before you begin your online application:

- A valid Public Liability Insurance Policy for the business with a minimum \$20 million cover that extends to the proposed outdoor dining site and has Campbelltown City Council listed as an interested party
- A current Food Business Licence Number which has been issued by Council
- Photos/images/manufacturers brochure of the outdoor dining furniture you're proposing to use including tables, chairs, umbrellas, heaters, barriers, planter boxes, lighting and the like
- Photos of the space outside your shopfront where the outdoor dining will be placed
- Drawn site plan of your proposed outdoor dining layout, with clearly marked dimensions showing (refer to section 2 for requirements):
 - the width of the public footpath and proposed outdoor dining area
 - the location of the outdoor seating area on the public footpath which also identifies the location of the applying business and neighbouring premises
 - the layout of the outdoor dining area, including the width and length
 - the placement of outdoor dining furniture, as well as any umbrellas, heaters, barriers, planter boxes, lighting and the like
 - clearances around the outdoor dining area from trees, the kerb, street furniture, street signs, and the like
 - the location and clearances from all existing street fixtures including benches, trees, poles, bins and the like
 - the location from any nearby transport stops eg bus stops, taxi ranks, pedestrian crossings, street intersections, if any
 - the location of all doorways and service openings.



Permit approval

We will issue an approved outdoor dining permit to applicants who demonstrate that they meet all of the criteria outlined in the policy and guidelines.

We will also assess applications for alternative arrangements on a case by case basis, where applicants can demonstrate that the alternative arrangement will better achieve the objectives of the policy.

Fees

To encourage our businesses to apply for an outdoor dining permit, we are piloting a 12 month 'fee free' period. This means that businesses will not be charged for their outdoor dining permit.

Following this 12 month pilot, we may introduce a permit fee. Any changes to the fee structure will be communicated directly with existing permit holders, prior to their permit renewal, and also outlined in the Annual Fees and Charges schedule available on our website.

Period of permit

An outdoor dining permit is valid for 12 months and must be renewed annually. If the renewal is not completed before the due date, the outdoor dining permit is no longer valid and a new permit application will need to be lodged.

If a business fails to comply with the notice to renew their outdoor dining permit within the given time, while continuing to offer outdoor dining, a penalty notice may be served. Continued non-compliance may result in further action being taken.

Display of permit

Business owners must display the outdoor dining permit sticker in a prominent position on the front window of the premises.

Inspections

We reserve the right to carry out compliance inspections as required to ensure outdoor dining activities are being implemented as outlined in the application.

Variation of permit conditions

Any variation to the outdoor dining permit, including a change in business ownership, will require a new application to be completed.

Terminating, suspending or amending an outdoor dining permit by Council

Applicants should be aware that we can revoke, suspend or amend a permit for outdoor dining if:

- the conditions of the approval are breached
- the use of the outdoor dining area is causing public safety or public access to be compromised
- the area is needed for public works
- the area is needed for a special event
- the area is needed to manage an increase in pedestrians
- repeated complaints have been received that cannot be resolved.

Terminating an outdoor dining permit by the applicant

The applicant may terminate their outdoor dining permit at any time by providing a minimum of one month's written notice.

Bad weather

Businesses are not permitted to move the outdoor dining furniture out of an approved outdoor dining area into another area, even during bad weather. This is to ensure that pedestrian access and safety is maintained on the public footpath at all times.



SECTION 2

PERMIT REQUIREMENTS

Outdoor dining applications will be assessed against 4 permit requirements outlined in these guidelines. Applications must demonstrate and meet all 4 permit requirements before approval will be granted.

The 4 permit requirements

1. LOCATION

Facilitate the appropriate use of outdoor dining on public footpaths or within public spaces, while maintaining a reasonable, inclusive and safe thoroughfare around outdoor dining areas for all users

- Applying business
- Site requirements
- Clear path of travel
- Location
- Expansion to adjoining premises
- Location site plan

2. DESIGN AND FUNCTIONALITY

Ensure the design of the outdoor dining space, furniture and fixtures contribute to the improvement of street vitality, social activity and economic viability of the public domain

- Furniture
- Mobility device access
- Furniture colour scheme
- Barriers and balustrades
- Planter boxes
- Umbrellas
- Blinds
- Waiter stations
- Outdoor heaters
- Signage and branding

3. NEIGHBOURHOOD AMENITY

Ensure that outdoor dining areas are maintained in a clean, healthy and tidy manner and expectations are clearly outlined to ensure the community can continue to enjoy the amenity of the area

- Hours of operation
- Music and noise
- Lighting
- Cleaning
- Waste
- Maintenance
- Feeding of birds

4. LEGAL AND COMPLIANCE

Ensure compliance with relevant legislation, Council's Policy and Guidelines and insurance requirements

- Insurance requirements
- Operating without a permit
- Smoke-free environments
- Liquor licencing
- Alcohol free zones
- Food preparation
- Ban on single use plastics
- Enforcement
- Non compliance
- Damage to Council land

LOCATION REQUIREMENTS

OBJECTIVE:

Facilitate the appropriate use of outdoor dining on public footpaths or within public spaces, while maintaining a reasonable, inclusive and safe thoroughfare around outdoor dining areas for all users.

The primary function of a public footpath is to provide safe access to pedestrians, including those with mobility aids, people with visual impairment, parents with prams, and other users.

The proposed outdoor dining space must complement the surrounding streetscape, provide a safe, comfortable and attractive environment for patrons and the general public, and not unreasonably interfere with other commercial amenity or functions.

In some places, the public footpath may be too narrow, too steep/sloped, or too busy to support a business use and also provide the clear path of travel required by these guidelines. In these circumstances, the location is not suitable for outdoor dining.

Applying business

An outdoor dining area may only be permitted where:

- The applicant is the owner of the business
- It is located immediately outside an approved food business.

Site requirement

An outdoor dining area may only be permitted where:

- The speed zone is 50km/h or less
- There is unobstructed access to the entrance of the premises and emergency exits
- The ground surface of the outdoor dining area is suitably constructed, sealed and sufficiently level (flat) to accommodate outdoor dining furniture.

Clear path of travel

An outdoor dining area may only be permitted where the public space is wide enough to accommodate the outdoor dining area, while still maintaining a clear pathway for all pedestrians.

This means that:

- There must be at least 2m of unobstructed public footpath available for pedestrians at all times (refer to figures 1 and 2).

The preferred option for outdoor dining is next to the kerb (figure 1). However, outdoor dining along the shopfront (figure 2) will be considered on a case by case basis where applicants can demonstrate that the alternative arrangement will better achieve the objectives of the policy.

However:

- Where an outdoor dining area is located next to the kerb, there must be a minimum clearance of 300mm from the kerb to any structure associated with the dining area
- Where an outdoor dining area is located next to the kerb, next to parallel parking, there must be a clearance of up to 800mm from the kerb to any structure associated with the dining area
- Where an outdoor dining area is located next to the kerb, balustrading for the length of the street frontage and sides (where applicable) must be provided by the applicant
- The clear path of travel must be in a consistent location for each street block (refer to figure 3).

FIGURE 1: this is a clear path of travel in a consistent location on the block. This figure also shows the minimum clearances required when dining is at the kerbside. This is the preferred option for establishing an outdoor dining area.

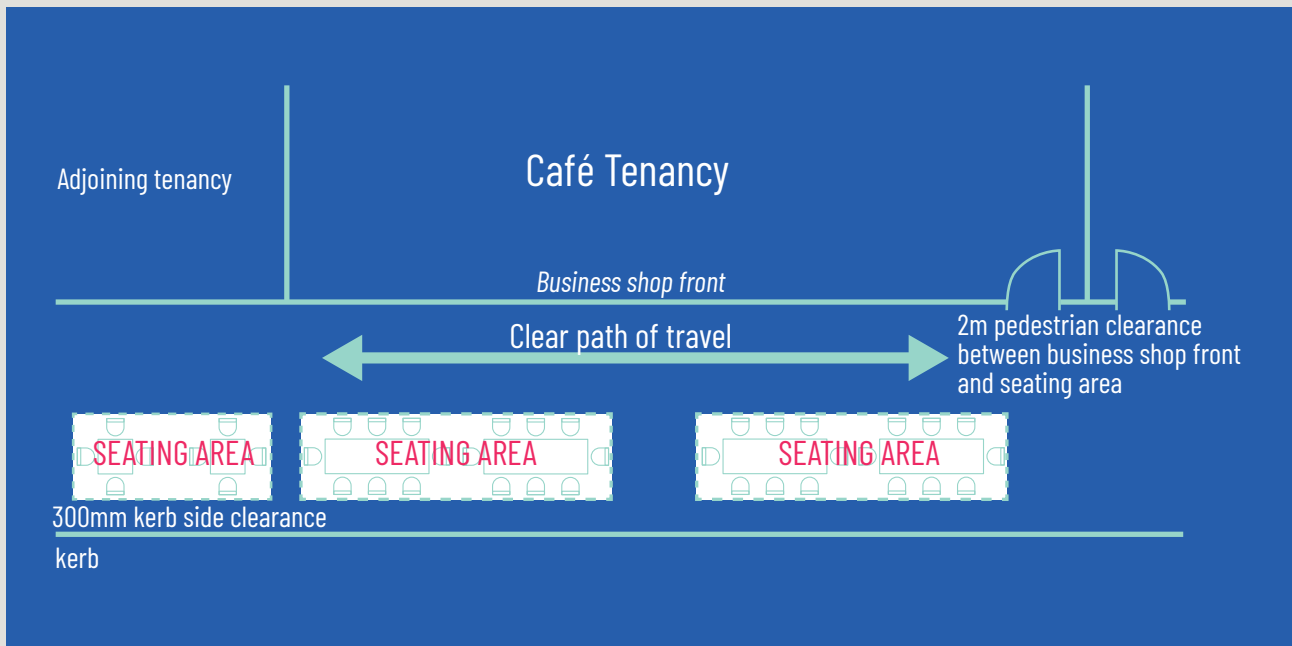


FIGURE 2: this clear path of travel is in a consistent location on the block. This figure shows the minimum clearances required when dining is next to the shop front.

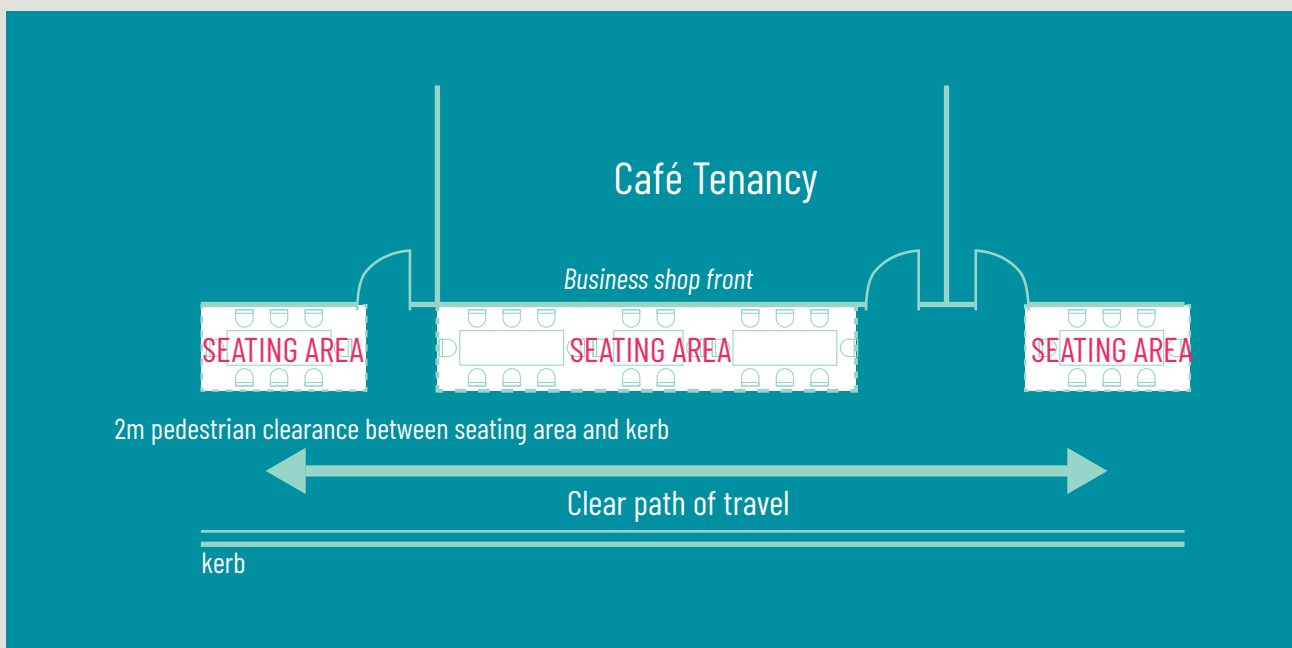
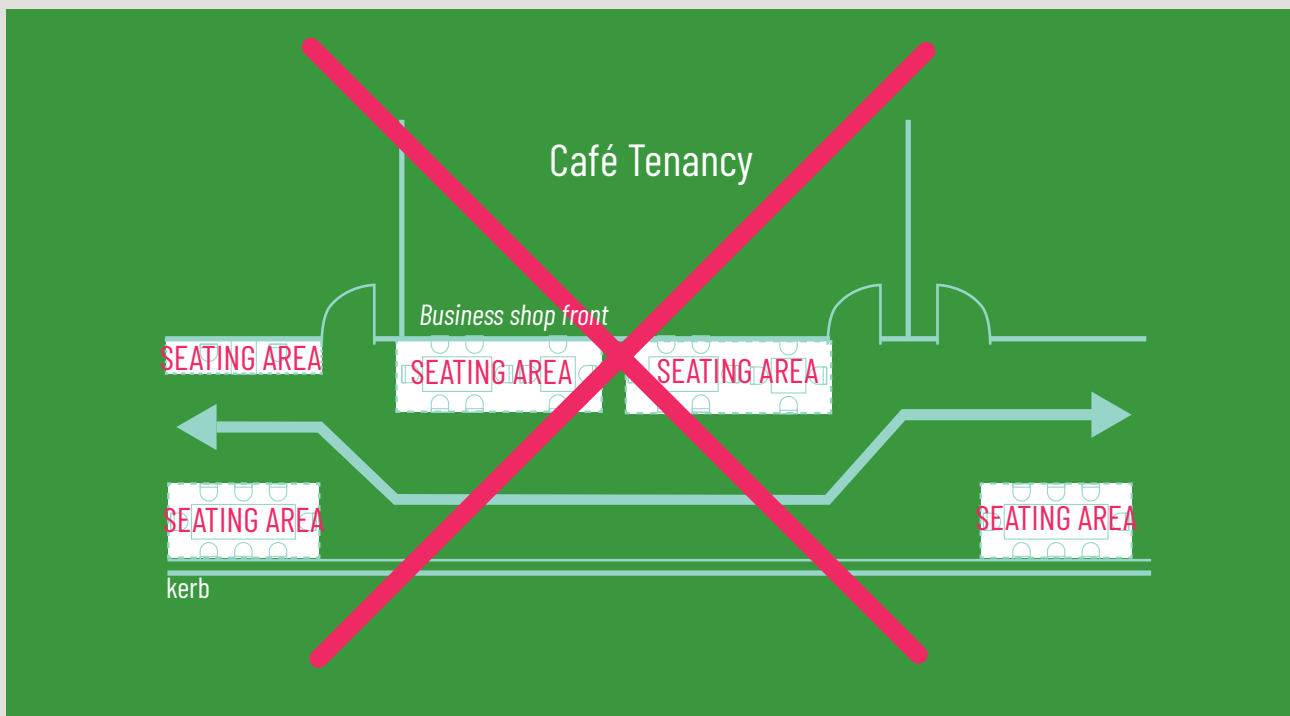


FIGURE 3: outdoor dining areas are not in a consistent location and there is not a consistent path of travel.

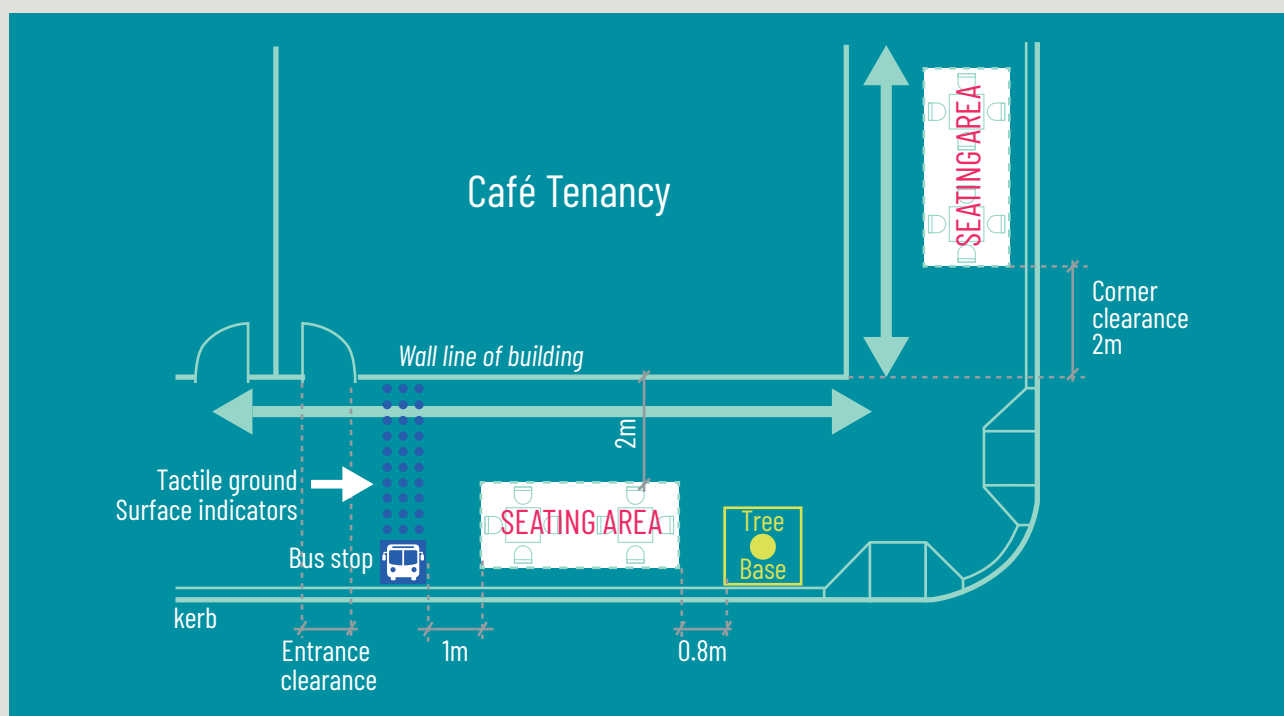


Location

Additionally, an outdoor dining area may only be permitted where:

- There is at least 1m of unobstructed access to public transport stops (bus stops, taxi stand)
- There is at least 1m of unobstructed access to public infrastructure and amenities including public seating, rubbish bins, utility poles, utility pits, bicycle racks, pay phones, fire hydrants, etc
- There is at least 1m from any landscaped area
- There is at least 0.8m from any street tree
- There is at least 2m of unobstructed footpath from the corner alignment of the building at corner intersections (refer to figure 4).

FIGURE 4: clearances shown around the outdoor dining area.



Expansion to adjoining premises

Expansion onto the public footpath in front of adjoining premises may be considered if written consent is received from the owner and tenant of those businesses. If the owner or tenant of the adjoining premises change, a new letter of consent is required.

The applicant's public liability insurance will also need to cover the expansion of the outdoor dining area to the adjoining space.

Location site plan

Applicants must provide a site location plan, to scale, as part of the application (refer to figure 5).

The plan must include:

- the address of the premises
- the boundary line of the premises and the adjoining premises
- the location of doorways and service openings

- the proposed layout of furniture and furnishing, including chairs, tables, planters, balustrades, heaters, lights, waiter stations, and any other fixtures
- the location of the proposed outdoor dining area, including the width and length of the area and the total square metres
- clearances around the outdoor dining area, the clearance from the kerb and the pedestrian clearance
- the total width of the public footpath
- any existing street infrastructure, labelled, including trees, bins, public seating and any other fixed structures
- location of public transport stops (eg taxi or bus stops), loading zones, pedestrian crossings and street intersections
- demonstrated adherence to the minimum clearances outlined in these guidelines.



FIGURE 5: sample outdoor dining location site plan

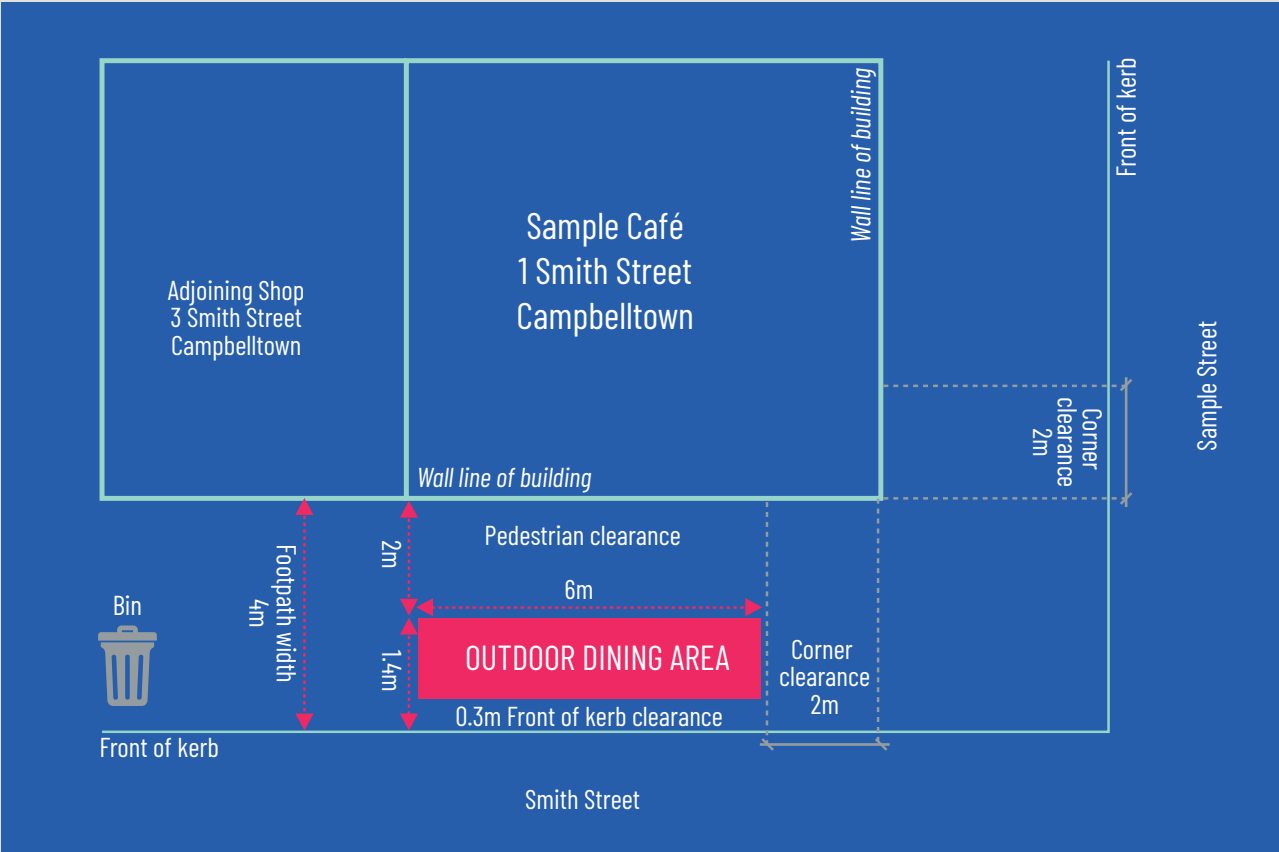


TABLE 1: MEASUREMENT SUMMARY

This table outlines minimum clearances from outdoor dining fixtures/structures to the below objects:

Object	Minimum clearance measurement
Unobstructed public footpath for pedestrian travel	2m
Corner clearance at corner intersection	2m
Front of kerb (when not next to parallel parking)	0.3m (300 mm)
Front of kerb (when next to parallel parking)	Up to 0.8m (800mm)
Public transport stops (bus stops, taxi stand)	1m
Public infrastructure and amenities including public seating, rubbish bins, utility poles, utility pits, bicycle racks, pay phones, fire hydrants etc	1m
Landscaped area	1m
Tree base	0.8m (800 mm)



DESIGN AND FUNCTIONALITY

OBJECTIVE:

Ensure the design of the outdoor dining space, furniture and fixtures contribute to the improvement of street vitality, social activity and economic viability of the public domain.

The design, structure and furniture used in an outdoor dining area must make a positive contribution to the streetscape.

Any furniture and other items that form part of the outdoor dining setup must be described in the application, and comply with the provisions outlined below.

Furniture checklist

All furniture and other items:

- are to be located within the designated outdoor dining area
- must not be permanent fixtures – no furniture or fixtures are to be permanently attached to the footpath
- must not damage the public footpath
- must be removed and stored safely inside the business premises outside of approved business hours
- must be safe for uses and not have any sharp edges, hinges or other moving parts that could cause a hazard to users
- must be easy to clean and maintain, water resistant, of sturdy construction, and designed for commercial outdoor use

- must allow access for all users, including those who use wheelchairs or mobility aids
- must be constructed of high quality, non-reflective stainless/powder coated steel or timber (natural or painted) and canvas
- must contain only the name of the business or one product brand only
- must be approved by Council – no additional furniture or other items are permitted without approval.

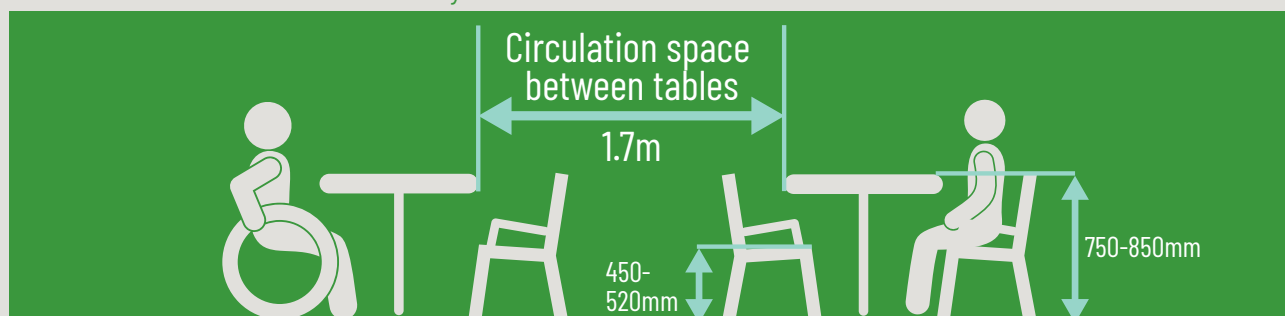
Tableware, utensils and decorative items must be windproof and stored within the premises when not in use.

Mobility device access

When selecting furniture and designing the outdoor dining zone (refer to figure 6):

- select tables that have a surface height of between 750mm and 850mm
- select chairs that have a seat height of between 450mm and 520mm
- position furniture to allow a wheelchair user to access the table without overflowing into the pedestrian area of the public footpath
- position furniture so that there is a circulation space of 1700mm between tables.

FIGURE 6: Considerations for mobility device access



Furniture colour scheme

When selecting all furniture and other items:

- consider that the design and colour selection should make a positive contribution to the street environment and complement the surrounding landscapes
- contain only the name of the business or one product brand only
- a single style and colour scheme must be selected to provide consistency and identity.

Table and chair furniture

Your tables and chairs can make all the difference between an average dining area, and a fantastic one. Not only do they need to be comfortable and practical, but they should also blend in with your venue's surroundings.

Tables and chairs are to be:

- uniform in style and design
- made of metal or quality timber frame construction – not plastic
- stackable for ease of storage.

Barriers and balustrades

Where an outdoor dining area is located next to the kerb, barriers or balustrading for the length of the street frontage and sides (where applicable) must be provided.

Barriers or balustrade sections must:

- be placed horizontally along the kerbside and at each end of the approved dining area
- be temporary and portable
- be strong, durable, weather resistant and designed for commercial outdoor use
- have a minimum height of 0.6m and a maximum height of 1m
- have a maximum length of 2m
- have a maximum gap of 150mm from the footpath to the underside of the barrier

- have no sharp edges or protruding feet that may cause a trip hazard
- be uniform in appearance – if there is more than one barrier or balustrade proposed, they must be the same
- be constructed of lightweight powder coated steel/aluminium frame with stabilising feet and a suitable metal/fabric/PVC material panel
- contain only the name of the business or one product brand only
- not be a rope or chain.

Planter boxes

Planter boxes for use in the outdoor dining area must:

- be placed horizontally, adjacent to the front of the business premises
- allow for a minimum of 2m wide unobstructed public footpath at all times
- not exceed 1m in height (including the height of the plants)
- not exceed 500mm in width
- be easily relocatable/portable
- be stored securely within the business premises outside of approved business hours
- allow for a minimum of 500mm clearance from any entry way, and not extend beyond the boundary line of your business premises
- be of safe design (ie no hinges, sharp edges or protrusions, lockable wheels)
- be durable enough to survive the outdoors, be stable, waterproof, leak-proof and UV resistant
- be uniform in appearance where there is one or more planter proposed
- be maintained, kept tidy, free of rubbish and weeds.

Plant selection

Plant selection for planter boxes should help contribute to an attractive and welcoming dining experience. Some things to consider when selecting plants for your planter boxes, feature pots, or screening plants:

- different types of plantings to create variety and interest
- drought tolerant and hardy plant species to reduce maintenance
- slow growing plants, or plants that don't require regular pruning, to minimise the need for maintenance
- select plants suitable for their purpose, whether they are screening plants to create a barrier between car/pedestrian traffic and the outdoor dining area, or ornamental plants in a large feature pot or smaller plants for table displays or raised planters.

Umbrellas

The use of free standing umbrellas in the outdoor dining area is generally discouraged. However, if including umbrellas as part of your outdoor dining application, they:

- must not be used where an outdoor dining area has shelter from a building awning, balcony or verandah
- must have a minimum height clearance of 2.2m from the ground for safe pedestrian movement
- must have a base that is safe, simple and compact to secure the umbrella and avoid trip hazards for pedestrians
- must be located within the approved outdoor dining area and not overhang the boundary or encroach on adjacent pedestrian or traffic passageways

- contain only the name of the business or one product brand only
- must be closed and removed during windy weather to ensure public safety
- must be removed and stored safely inside the business premises outside of approved business hours
- must be uniform in appearance if there is more than one umbrella – preferably a single solid colour
- must be kept clean and maintained in an acceptable condition.

Blinds

The use of drop down/roll-up blinds in the outdoor dining area is generally discouraged. However, if including blinds as part of your outdoor dining application, they:

- must be made of clear, transparent and colourless panels
- must not fully enclose the area – they are to be used on no more than 3 sides of the outdoor dining area
- must not cause any obstruction to the minimum footpath pedestrian clearance
- must not encroach on the roadway or be able to be blown onto the kerb or pedestrian area
- must be securely fitted and installed to ensure they withstand bad weather (rain and cold)
- must be removed or rolled up during windy weather or outside of the business premises approved business hours
- must not have advertising or logos
- must be maintained in a clean and clear condition, and replaced if they become damaged
- require development consent approval prior to being included in the outdoor dining application.



Waiter stations

Waiter stations are permitted only where it can be demonstrated that they are essential to the safe operation of outdoor dining areas, such as in areas of very high pedestrian traffic.

Waiter stations should:

- be easily relocatable/portable
- be stored securely within the business premises outside of approved business hours
- be of safe design, unobtrusive and of minimalist appearance, free of any signage, advertising, logo or branding
- be located within the approved outdoor dining area and not encroach on adjacent pedestrian or traffic passageways.

Outdoor heaters

Outdoor heaters will only be approved where the safety of people and property is not compromised. Outdoor heaters must:

- be gas style patio heaters (solid wood or charcoal heaters are not permitted)
- only be used in areas that have good ventilation
- turn off automatically if overturned
- be turned off when the outdoor dining area is not in use
- be stored safely within the business premises when not in use

- be placed clear of all combustible materials and not placed under fabric umbrellas or canopies unless there is a clear distance above and to the sides of the heater, as specified by the manufacturer
- not use gas mains or electrical extension cords
- be certified by the Australia Gas Association
- comply and be installed in accordance with Australian Standards, A4565-2004 – radiant gas heaters for outdoor use.

Signage and branding

The name, logo or branding of the food business may be placed on an outdoor umbrella or barrier/balustrade only if it:

- identifies the café or advertises a product that is a core part of the business and is supplied by the business to its customers
- involves only one business or product name being advertised
- is a minor element of the design, comprising no more than one third of the surface area and does not have an adverse impact on the outdoor dining area or streetscape.

No other advertising signage, including banners, A-frame signs or menu boards are permitted.



NEIGHBOURHOOD AMENITY

OBJECTIVE:

Ensure that outdoor dining areas are maintained in a clean, healthy and tidy manner and expectations are clearly outlined to ensure the community can continue to enjoy the amenity of the area.

Hours of operation

The hours of operation for an outdoor dining area cannot exceed the hours permitted under the Development Consent for the operation of the associated business.

Where a business has consent to operate late into the evening, outdoor dining activities can operate no later than 10pm.

Music and noise

Amplified music and amplified advertisements (spruiking) is not permitted in outdoor dining areas.

Live performances in outdoor dining areas may be permitted as a temporary occasion, eg special event. A separate application to hold an outdoor event would need to be lodged with Council for one-off live music events.

The applicant must take all necessary action to resolve any noise related complaints that arise from the operation of outdoor dining. Any direction by Police or Council officers to reduce or mitigate noise disturbances must be implemented immediately.

Ongoing noise complaints will result in a termination of the outdoor dining approval.

Lighting

For outdoor dining areas that are approved to operate outside of daylight hours, adequate lighting must be provided. This lighting must:

- provide safety and amenity to the general public
- be located within the outdoor dining area
- not produce a glare that impacts surrounding businesses or road users
- be safely and discreetly powered / cabled to ensure there are no trip hazards.

Cleaning

The outdoor dining area and its surrounds, must be kept clean and well managed by:

- clearing tables of dirty plates, cups and utensils promptly when customers have finished dining
- immediately removing any breakages or spills that might be hazardous to patrons, staff, the general public, or might stain or damage the footpath
- regularly cleaning all furniture and fixtures to ensure there is no accumulation of food waste, dirt or grease.

Waste

The outdoor dining area and its surrounds must be kept free from waste. Applicants must:

- ensure that the area, as well as surrounding garden beds, gutters and footpaths are free of rubbish. All rubbish must be promptly disposed of properly – not in public rubbish bins
- leave the area clean and tidy at the end of the trading day, and remove all equipment and furniture from the public footpath.

Maintenance

The surrounds, furniture and all items associated with the outdoor dining area must:

- be kept clean and maintained in good repair suitable to their purpose
- be positioned and used as required when the outdoor dining area is in use
- not be permanent fixtures – no furniture or fixtures are to be permanently attached to the public footpath
- be removed and stored safely inside the business premises outside of approved business hours.

Feeding of birds

The applicant is responsible in ensuring that birds are not actively attracted to, or fed within, an outdoor dining area.

The applicant must:

- advise staff and customers that they are not to feed birds. Anyone feeding birds must be told to stop immediately
- place 'do not feed the birds' signage within the outdoor dining area
- clean and maintain the outdoor dining area, ensuring tables are cleared promptly when customers have finished dining so that birds are not attracted to the food waste.

Feeding of birds can lead to tree and property damage, noise disturbances and associated nuisances to adjoining businesses and premises.

LEGAL AND COMPLIANCE

OBJECTIVE

Ensure compliance with relevant legislation, Council's policies and guidelines and insurance requirements.

Insurance requirements

The business owner must obtain and maintain a public liability insurance policy at all times to cover any legal liability of property damage or personal injury to the public.

The insurance policy must have a minimum of \$20 million cover and have Campbelltown City Council listed as an interested party.

The business will need to provide this insurance certificate with their outdoor dining application and at each annual permit renewal.

Operating without a permit

The use of an outdoor dining area without approval, or not in accordance to the conditions of approval, may result in the issue of an infringement notice or other regulatory action.

Smoke-free environments

Smoking is not permitted in an outdoor dining area under the *Smoke-free Environment Act 2000*.

The act enforces that:

- smoking is not permitted within 4m of a seated dining area where food and beverages are being consumed
- signage must be provided advising outdoor dining areas are a smoke-free zone
- designated smoking areas are not permitted.

Liquor licencing

Alcohol cannot be served in an outdoor dining area without a current liquor licence being obtained.

The liquor licence, issued by the Office of Liquor, Gaming and Racing, must specifically state that the service of alcohol is extended to cover the outdoor dining area.

A copy of the liquor licence must be submitted with the outdoor dining permit application.

If approved, alcohol shall not be served without a meal service.

Outdoor dining areas are covered by the responsible service of alcohol provision. Any alcohol related anti-social behaviour is the responsibility of the business owner.

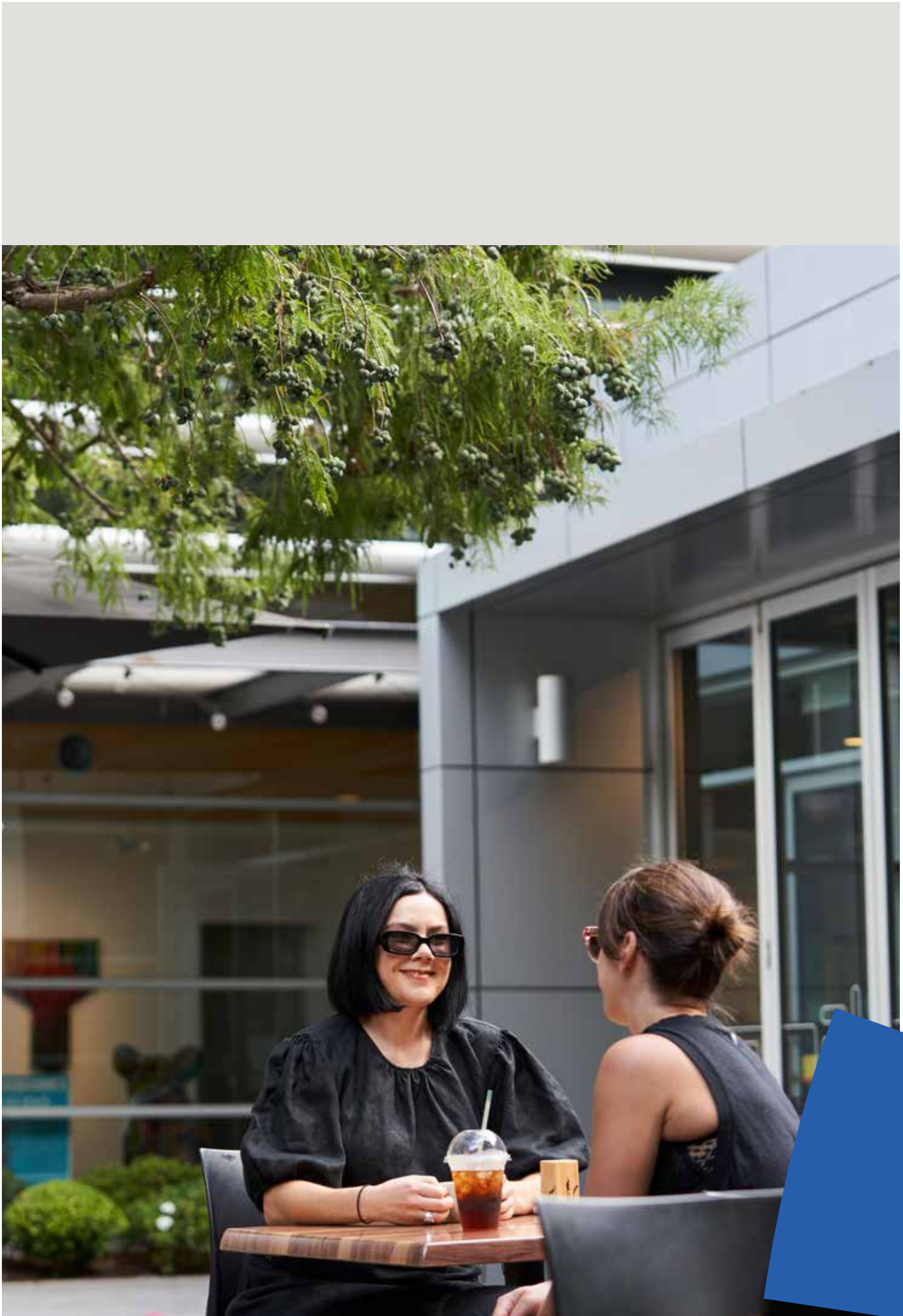
Alcohol free zones

Alcohol cannot be served or consumed within an outdoor dining area that falls within an alcohol free zone.

The list of all alcohol free zones within the Campbelltown LGA is available on our website (search alcohol free zones).

Food preparation

The preparation of food, including barbeques, is not permitted within the outdoor dining area.



Ban on single-use plastics

The NSW Government has banned single-use plastic items including:

- plastic straws and stirrers
- plastic cutlery
- plates and bowls
- foodware and cups
- expanded polystyrene (EPS) food service items.

Enforcement

Applicants must continually comply with all of the requirements outlined in the Outdoor Dining Policy and Guidelines documents, and the conditions provided in their approval permit.

Regular checks will be carried out to ensure businesses are:

- keeping all outdoor furniture within the approved outdoor dining area
- managing the flow of customers, staff and the general public to ensure the public footpath is not being obstructed
- ensuring the outdoor dining area makes a positive contribution to the surrounding area
- maintaining outdoor dining furniture to ensure it is safe, clean and in good working order
- minimising noise at all times
- maintaining a current public liability insurance policy.

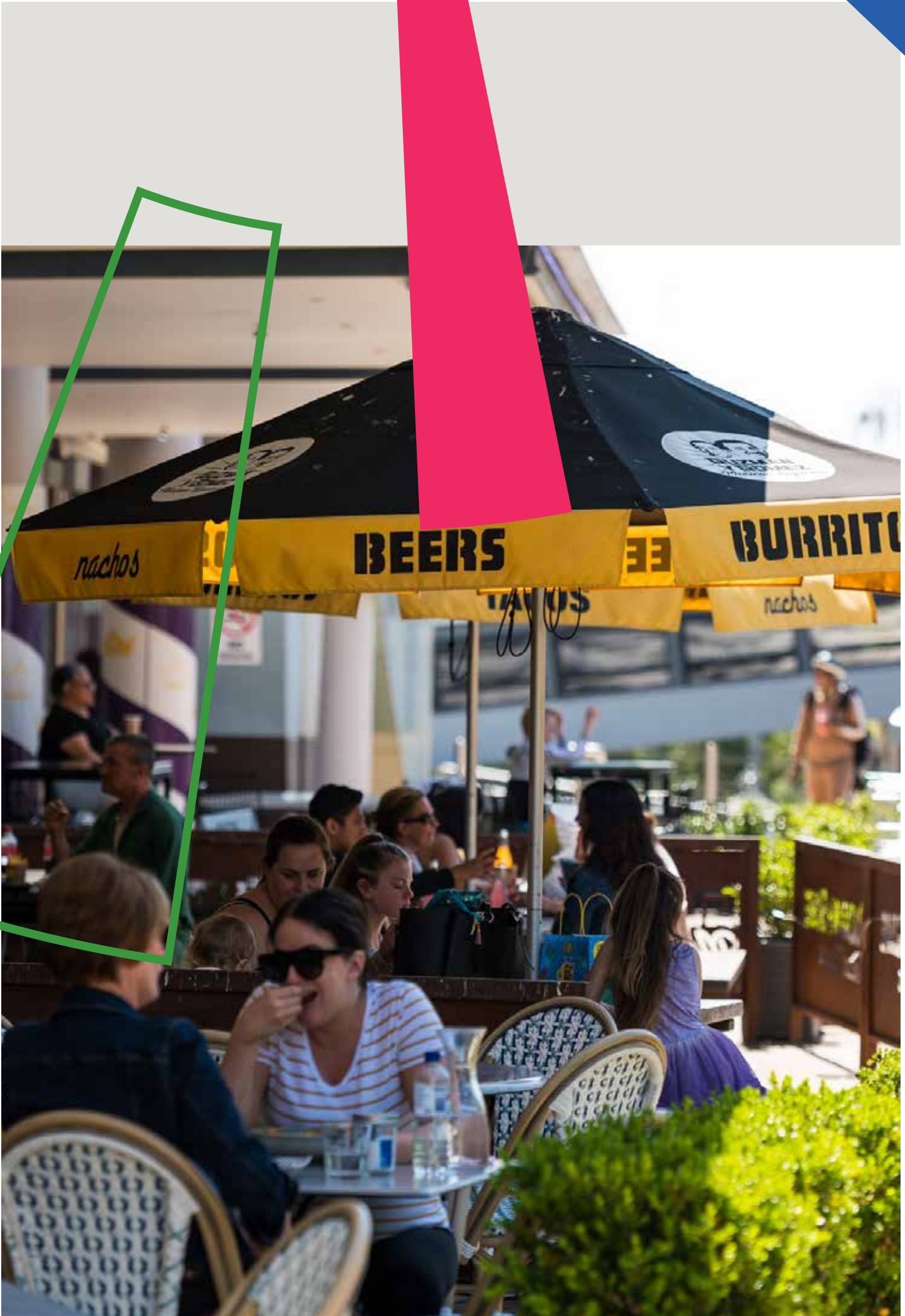
Non compliance

If a business fails to comply with the conditions outlined in their outdoor dining permit, a penalty notice may be served and the permit revoked.

Damage to Council land

The permit holder is responsible for any damage caused by staff or customers to public property or infrastructure, and must notify Council immediately.

Any damage will be repaired by Council and the cost of the repair work will be invoiced to the business owner.





SECTION 3

THE APPLICATION PROCESS

1

Read the Campbelltown Outdoor Dining Policy and Guidelines Document

2

Gather and prepare all of the supporting documentation that needs to be attached to the outdoor dining application (as listed in section 1 of these guidelines)

3

Go to the outdoor dining section of our website
www.campbelltown.nsw.gov.au/outdoordining

4

If you are applying for a new application, go to the “Apply for an outdoor dining permit” section of the webpage

5

If you are applying to renew your application, go to the “Renew your outdoor dining permit” section of the webpage

6

The application will come to Council and will be assessed in line with the Campbelltown Outdoor Dining Policy and Guidelines Document

7

The applicant is advised of the outdoor dining application determination.



