Hospitality New Zealand Canterbury Branch



TO ASHBURTON DISTRICT COUNCIL FEEDBACK ON LOCAL ALCOHOL POLICY October 2023

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About Hospitality New Zealand

Hospitality New Zealand is a member-led, not-for-profit organisation representing around 2,500 businesses throughout New Zealand, including Taverns, Pubs, Bars, Restaurants, Cafes, Retail Liquor and Commercial Accommodation providers such as Camping Grounds, Lodges, Motels, Hotels and Backpackers.

We have a team of 8 locally based Regional Managers across the country, with a National Head Office based in Wellington. We have in-house legal support, who specialise in employment and alcohol licensing matters as well as being able to advise on the entire range of hospitality-related statutes and legislation. Our team is available 12 hours per day, 365 days per year for members to obtain assistance, advice and guidance on a range of topics, questions and queries as they arise, and we have over 130 written resources available to members.

As well as our own resources, Hospitality New Zealand also works closely with Police, Local Government and Te Whatu Ora to educate and ensure correct legal guidance for our members through the production of additional resources and interactive workshops.

Hospitality New Zealand also offers training and up-skilling courses to our members and their staff. Some of these modules include but are not limited to: 'LCQ training' and 'Host Responsibility'. In addition, Hospitality New Zealand administers an online learning management system designed for the Hospitality industry, this aims to get easy to consume, relevant training including our purposefully designed 'Responsible Service of Alcohol Standards' into the hands of our teams.

Based on the aforementioned information, Hospitality New Zealand considers themselves as part of the solution to preventing alcohol related harm by helping our members provide a safe and regulated environment for the consumption of alcohol.

Hospitality New Zealand has a 121-year history of advocating on behalf of the hospitality and tourism sector and is led by Chief Executive, Steve Armitage. The Canterbury branch president is Peter Morrison, the Hospitality New Zealand Regional Manager for the branch is Nikki Rogers.

The Canterbury Branch of Hospitality New Zealand represents the Ashburton District, which is made up of 21 members, 18 being hospitality & accommodation businesses in Ashburton, Methven and Rakaia with liquor licences.

We appreciate the opportunity to make a submission on the Local Alcohol Policy.

ASHBURTON COUNCIL'S LOCAL ALCOHOL POLICY (LAP)

Introduction and Overall Comments

- 1. The Hospitality industry is not only a significant employer in New Zealand, but it is the cornerstone of our culture and plays a vital role in our social life.
- 2. The production and sale of alcohol is a significant driver of economic activity, with more than 137,000 full-time equivalent employees working Nationwide in the food and beverage sector, or rather 172,458 filled jobs (Infometrics, 2021). The food and beverage sector in particular, is now the fifth largest area of financial spend for both international and domestic tourism, behind accommodation services, air transport and recreational activities.
- 3. Following the International lockdowns of 2020 & 2021 the value of hospitality venues in a post-COVID world have been identified in various international studies. One found 66% of adults polled across 10 countries agreed the social and mental wellbeing of the general population has been negatively impacted as a direct result of the closure of hospitality venues. It also went on to determine that 1 in 5 people said hospitality venues have a greater significance as places to avoid feelings of loneliness and 18% say they have increased in value as a place to meet new people. (IARD, 2021) We believe that this highlights the importance of having successful hospitality venues of varying styles to create a vibrant hospitality and night-time scene.
- 4. Government research shows 80% of New Zealand drinkers are staying at or below the Ministry of Health's recommended number of standard drinks per week. (HPA, 2021). Furthermore, the same data reported individuals drinking less frequently to intoxication and being more aware of moderating behaviours through food consumption and low alcohol beverages.

Comments relating specifically to the Ashburton District Councils review of the LAP.

- 5. Hospitality New Zealand supports the objectives of the Sale & Supply of Alcohol Act 2012, to ensure the safe and responsible sale, supply and consumption of alcohol, and to minimise the harm caused by the excessive or inappropriate consumption of alcohol.
- 6. Hospitality New Zealand believes that the current Local Alcohol Policy suitably addresses the objectives of the Act with regards to restrictions on on-licensed premises. We note that the current joint LAP contains more restrictive conditions than the National Default settings prescribed in the act which cover the vast majority of licensed premises in New Zealand.
- 7. **Extending footpath trading hours from 12am to 1am.** Hospitality New Zealand members agree that extending these hours will be beneficial to licenced premises to align with their trading hours.

- 8. **One-way door Policy:** Members of Hospitality New Zealand have raised concerns about the LAP conditions being more restrictive than the national settings, particularly where one-way door policies are introduced.
- 9. One-way door policies (or lockouts as they have been called elsewhere) restrict access to onpremise licenced venues after a set time – patrons already inside can stay on until closing time but no new patrons may be admitted. One-way door policies are typically implemented in an effort to curb alcohol-related violence and crime. However, they often have an adverse impact on the viability of businesses in a precinct.
- 10. Sydney famously implemented lockouts which they have since reversed. While crime did drop in the areas covered by the lockouts, there were corresponding increases in other areas and a drop in foot traffic and patronage. A report from the NSW Bureau of Crime Statistics and Research (BOCSAR) released in April 2015 showed a 26% reduction in assaults in the lockout area. However, a subsequent report indicated areas adjacent to the lockout precinct showed a 12% increase in assaults, with a 17% increase in "easy-to-reach" areas. In the meantime, 82% of foot traffic in Kings Cross dropped, with 42 local bars, clubs, and small businesses closing their doors as takings fell by 40 per cent.
- 11. We have noted that this is consistent in a number of cases. While the number of incidents may drop, there is limited empirical evidence to suggest one-way door policies notably reduces alcohol-related harm because overall foot-traffic in restricted areas reduces, and more consumption occurs in other areas outside of the area impacted by lockdowns. What is evident is the reduction in sales and subsequent impact on businesses in a lockout area as foot traffic falls.
- 12. We do not see one-way door policies as an effective way to minimise alcohol harm. In addition to potentially encouraging more off-premise drinking without restrictions, they can present safety issues where punters are left to congregate outside a premise if they can't get in, or are waiting for friends still to leave.
- 13. We recommend one-way doors are removed.

Summary of recommendations from Hospitality New Zealand

- 14. In summary, Hospitality New Zealand is supportive of the Review of the LAP, however outlines recommendations for changes of the current LAP, specifically;
 - Extending footpath trading hours from 12am to 1am.
 - One way door policy is removed.
- 15. We welcome the opportunity to work closely with the Ashburton Licensing team, Police & Public Health to further support licensing for our hospitality members.
- 16. Thank you for the opportunity to provide feedback on the joint LAP. Hospitality New Zealand will continue to be involved in the formal review process and we look forward to further opportunities to contribute.