

To: Licensing Team,  
London Borough of Lewisham  
Holbeach Office  
9 Holbeach Road, London, SE6 4TW

RE: Objection to Section 17 application  
Tai Kitchen, 106 Foxberry Road, Brockley, London, SE4 2SH.  
Proposed License Hours 11am – 10:30pm

14<sup>th</sup> May 2021

Existing consequences of Tai Kitchen on residents:

- Food waste strewn over the road and pavement
- Greasy Pavement
- Excessive Cigarette butts & rubbish
- Constant delivery scooters
- Blocking of double yellow lines throughout business hours
- No effort to communicate with street residents
- Delivery riders fighting & shouting

Additional consequences that would arise from the granting of an alcohol license

- Creates a precedence for future business to sell alcohol in the heart of a residential street.
- Customers would be directed to smoke outside, which would be noisy and increase rubbish
- Increase congestion in an already strained street scene
- Noise from people leaving the premises after 11pm, 7 days a week
- unsupervised customers who have been drinking, exiting premises

Dear Lewisham Licensing Team,

I would like to register my objection to the granting of an alcohol license to Tai Kitchen.

My objection is based on:

- A lack of responsible management of the business operations to date
- An already negative impact from business activity
- Prospect of increasing the scope of a business already inappropriate for a residential street.
- It is a change to the premises status from BYO to fully licensed which adds noise and number of drunk people on our doorsteps 7 days a week.

There has been no evidence that the owners can act responsibly selling alcohol given trading so far. It is certain to have a detrimental effect on the living environment for the existing residents of Foxberry Road, Harcourt Road, Howson Road.

Current Situation

Presently the business is operating as a take away, serviced mainly by various motorbike / scooter based delivery services with passing trade from cars. It appears that the business intends to begin trading on the premises which would add noise, foot traffic and disturbance to an already noisy, messy and unmanaged situation.

Please keep in mind that this is a quiet residential setting with nothing remotely as busy or noisy as a take away restaurant.

#### Public Safety

The volume of motorbike / scooter traffic picking up from the premises has grown significantly over the last 3 to 4 months and this has increased the noise, rubbish and congestion of both Foxberry Road and the junction. There is not the capacity in the street scene to accommodate an increase. Every bike stops on the double yellow lines as do the private pick-ups. This congests the junction and makes turning dangerous.

This is not a designated loading bay or drop off, it is a double yellow line to preserve visual clearance for vehicles to be able to safely use a junction on a quiet residential street.

#### Public Nuisance

There are 50+ motorbikes / scooters, 7 nights a week speeding around the once quite streets. There is constant noise as the bikes pull away. As you can see from the picture below, the bikes and cars are constantly parked on the double yellow lines on all but 1 of the 4 corners of the junction.

The delivery riders drop their cigarettes which blow around the street and front gardens. This would seem a trivial point but it amounts to many a month. This would increase with customers drinking on premises as they would be directed to smoke outside. This would also increase the noise, 7 days a week and until 11pm.

#### Crime and Disorder

I have witnessed fights between the delivery drivers, One of which was serious enough that I had to intervene (my children were woken by the shouting and swearing) as a large man was pulling another out of a car by the hair and punching him repeatedly in the face. The staff of the restaurant locked the door and would not come out or call the police, even though it was their responsibility. Add alcohol to this and 7 days a week and the consequences would be dire.

The business appears to be overwhelmed by the speed with which the trade has increased and this creates chaos in the street outside and multiple motorbike drivers waiting for their delayed order (this is evident in the reviews), they bang on the glass door and shout as they get frustrated. I have yet to see a member of staff control this daily scene.

There appears to be no management presence on premises, only kitchen staff. That means that there is no responsibility taken for the management of the drivers and walk in trade, let alone the chaos in the street. The management of alcohol requires correct management which has not been evident to date.

The food waste from the restaurant is left in plastic sacks that is often ripped open by foxes and so strewn across the street (see picture). This in turn makes the pavements greasy, slippery and smelly.

The Tai Kitchen does not have a phone number and the [hello@taikitchen.com](mailto:hello@taikitchen.com) email has yet to answer any emails in 4 months. I have tried knocking on the shop door many times but the staff say they do not know who I should talk to and to come back later which when I do I get the same reply.

The Brockley Brewery 50m down the road are not allowed to have anyone outside the building, they have a pizza van twice a week and already the resident's opposite are complaining because of the 15 or so people collecting pizzas. It cannot be acceptable that The Tai Kitchen can already cause so much disturbance from a delivery business, would be

allowed to add alcohol sales, increasing noise, traffic and the behavior that comes with alcohol.

It would seem obvious that with such ambition to expand the business remit that a quiet residential street is not the location.

The previous business at the same location was a bring your own take away and restaurant. It was quiet and had no delivery element, BYO creates a more restrained drinking culture and the owners lived on site and so managed the behavior of their clients.

Why would this volume of bikes be acceptable in a residential street? And when alcohol is added, with an obvious absence of management or concern, it will be much worse.

With so much downside and with no apparent concern from the owners it is hard to imagine that responsible sale and management of alcohol will take place given the lack of regard shown so far.

Yours thankfully



