

LOCAL AND REGIONAL COMPETITIVENESS PROJECT

ENVIRONMENTAL & SOCIAL MANAGEMENT PLAN CHECKLIST

Sub-project Title:

„Enhancing the Development and the Competitiveness of
the Destination 2 Tourist Region through Improved
Services and Innovative Tourist Offer of The Hunter's
Lodge Kamnik Hotel and Restaurant“

SKOPJE,
2020

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1. INTRODUCTION

Local and Regional Competitiveness Project (LRCP) is a four-year investment operation, supported by European Union using funds from IPA II earmarked to competitiveness and innovation in North Macedonia. LRCP will be managed as a Hybrid Trust Fund and consist of four components, executed by the World Bank and the Government of North Macedonia. The Project will provide investment funding and capacity building to support sector growth, investment in destinations and specific destination prosperity. At the regional and local levels, the Project will support selected tourism destinations in the country through a combination of technical assistance to improve destination management, infrastructure investment and investments in linkages and innovation. The investments will be undertaken through a grant scheme for the regional tourism stakeholders such as municipalities, institutions, NGOs and private sector.

In this respect "Mikei Hanting Klub doo izvoz-uvoz Skopje", and sub-project partner "VINO M dooel eksport-import Skopje" jointly take participation where "Mikei Hanting Klub" acts the Lead Applicant/Beneficiary. The Hunter's Lodge Kamnik Hotel and Restaurant is owned by "Mikei Hanting Klub doo izvoz-uvoz Skopje".

This Environmental and Social Management Plan (ESMP) Checklist has been prepared for activities carried by "Mikei Hanting Klub doo izvoz-uvoz Skopje". The ESMP Checklist presents the project description, technical details, scope, setting and location based on which it assesses environmental and social risks.

Implementation of mitigation measures addressing the identified risks and issues as well as monitoring plan defined in the ESMP Checklist is mandatory as is compliance with the national environmental and other regulation, and WB operational policies.

2. SHORT INTRODUCTION TO THE SUB-PROJECT

The main objective of the sub-project "*Enhancing the Development and the Competitiveness of the Destination 2 Tourist Region through Improved Services and Innovative Tourist Offer of The Hunter's Lodge Kamnik Hotel and Restaurant*" is to support the development of the Destination 2 with a particular accent to the Skopje region where the Applicant and the sub-project partner are positioned. In particular, the sub-projects aims to initiate a larger number of incoming priority segment tourists, as well as business visitors and domestic tourists, through offering accommodation that is compatible in terms of quality and style to the expectations of the visitors and to the image of its restaurant as a fine-dine and refined menu services restaurant. For the realistic materialization of this idea it is necessary that the accommodation rooms of the Hotel and Restaurant "The Hunter's Lodge Kamnik" are fully renovated, including the corridors connecting the rooms, and as a new content a massage and aromatherapy room is introduced; the overall interior renovation activity does not require particular civil construction and environmental permits. "VINO M" as strategic business and sub-project partner of the Applicant has been working in the field of the wine tourism and sales promotion in the country and abroad, and together with the Applicant Mikei Hanting Klub to develop more and more attractive offers for the tourists in terms of activities and experience. In order to achieve an encouraging prospect of combined food and wine experience with adjoining activities in the vineyards of the Chateau Kamnik winery, the sub-project partners developed as a second concept a group of activities to be

offered to the priority segment tourists based on the extended culinary experience and food-wine pairing in the authentic ambient of the vineyards, with on-the-spot cooking with food-wine pairing and meal included. For the realization of this concept, it is necessary to purchase two electric (golf) carts, and two sun/rain protective tents which will enable preparing meals in the vineyards.

In this respect, regarding the renovation aspect of the sub-project, the hotel rooms with adaptation of one facility into a massage and relax room, the following activities are anticipated (explained in detail in the Bill of Quantity):

- Preparatory works - Removal of the existing furniture, carpets, lights, sanitary tiles, water-pipes and sewage pipes from the hotel room bathrooms, old heating / cooling systems, windows and doors. The old furniture that is in usable condition will be donated and transported as a charity to an additionally selected proper recipient and the waste will be properly removed by an authorized waste management company;
- Carpentry and locksmith work (purchase and mounting of new 46 windows and 44 doors for the hotel rooms and for the massage room);
- Purchase and installation of waterproof drywall ceiling for the bath rooms/toilets;
- Sanitary reparations (purchase and mounting of water pipes and sewage for the accommodation rooms, for the massage room and for the conference room);
- Plastering the bathroom / toilet walls (total of 509 m²);
- Purchase and installation of hydro-isolation in the bathrooms/toilets;
- Ceramic works (covering the walls of the bathrooms / toilets with tiles, with anti-slip tiles for the bathroom / toilet floors, installation of sanitary elements in the toilets);
- Flooring and carpeting works (purchase of laminate for the one floor 258m² and carpets for the other floor 288.8 m² and mounting);
- Electric installations (power cables, interior lightning for the rooms, in bathrooms/toilets, massage facility and corridors, including plugins);
- Painting (Refurbishment of walls and painting with color on the inside 2300 m²)
- Mechanical works (installation of the heating/cooling system with heat pumps in total thermic power of approximately 50 kWh for 546.8 m², installation of the decorative elements on the walls in the rooms, installation of the furniture, safety boxes, minibar

Regarding the extended culinary experience with wine pairing activity for enriched tourist offer in authentic outdoor ambient of the Chateau Kamnik vineyards, the following activities are anticipated:

- A guided walk or transportation with electric carts to the Chateau Kamnik vineyards and winery;
- Preparation of the open air cooking scene for the cooking activity (preparing the two protective tents, placing open air tables and chairs) with the dishes and water reservoir). After the cooking activity is finished, all the objects that were used are collected and properly stored in the storage room of the restaurant;
- After the activity, collecting the dishes, collecting the waste and cleaning the location completely with proper waste disposal (small quantities of food left outs, paper, plastic bottles).

In respect of the renovating activity, all of the works are to be performed in accordance with the building standards together with supply and installation of the material, involving cleaning and transport of the construction waste. **There is no asbestos in the**

walls, lead paint, CFLs.

The concept of the "Hunter's Lodge Kamnik Hotel and Restaurant" (operated under "Mikei Hanting Klub" company) and of the "VINO M" company as a sub-project partner is to enable an enriched tourist experience in terms of meeting the expectations of the tourists and providing quality accommodation without lack of style, providing an enriched experience with the massage and aromatherapy room, and with the extended culinary experience with wine pairing and possible walk or transportation by electric carts.

Taking into account the structure of two subproject components, some waste is expected to be generated from the renovation activity and even less from the extended culinary experience. This sub-project does not encompass any Land acquisitions including displacement of people, change of livelihood encroachment on private property this is to land that is purchased/transferred and affects people who are living and/or squatters and/or operate a business (kiosks) on land that is being acquired.

3. ENVIRONMENTAL CATEGORY

3.1 World Bank Safeguard Policies/Categorisation

LRCP is supported by European Union grant and implemented jointly by Cabinet of the Deputy Prime Minister for Economic Affairs, as the implementing agency of funds, and the World Bank. LRCP has been classified as Category B project, meaning some level of adverse impact can be expected as a result of its implementation, but none of them significant, large-scale or long-term. As a result of this classification OP 4.01 Environmental Assessment is triggered. Subsequently, the CDPMEA prepared Environmental and Social Management Framework (ESMF) to guide environmental due diligence of sub-projects supported through the Component 3 grant scheme, define eligibility and procedures for screening and environmental assessment. All project (and sub-project) activities must be implemented adhering with the ESMF, WB operational policies and procedures and national regulation (the strictest one prevails).

A proposed sub-project is classified as Category B- due to the fact that its future environmental impacts are less adverse than those of Category A and B+ sub-projects considering their nature, size and location, as well as the characteristics of the potential environmental impacts.

The category would require an EA to assess any potential environmental impacts associated with the proposed sub-project, identify potential environmental improvement opportunities and recommended any measures needed to prevent, minimize and mitigate adverse impacts. The scope and format of the EA will vary depending on the sub-project, but will typically be narrower than the scope of EIA, usually in form of ESMP. The scope of ESMP is defined in Annex D of the ESMF. For the sub-projects involving simple upgrades,

rehabilitation or adaptation of the buildings, ESMP checklist would be used (template given in Annex F of the ESMF).

B- Category would include sub-projects that also: (a) involve working capital loans which include purchase and/or use of hazardous materials (e.g. petrol) or (b) process improvements that involve purchase of equipment/machinery presenting a significant potential health or safety risk. According to Macedonian laws, types of sub-projects that fall under category B- do not require EIA.

3.2 Environmental assessment according to national legislation

The subproject does not belong to any category of Annex I and Annex II of the Decree on the designation of projects and creations on the basis of which the need for conducting the environmental impact assessment procedure ("Official Gazette of the Republic of Macedonia" no. / 2005, No. 109/2009). In accordance with the Guidelines for conducting the procedure for determining the need, determining the scope and review of the environmental impact assessment in the Republic of North Macedonia for a project that is neither in Annex I and Annex II, the decision regarding the procedure for determining the need for The EIA is that the EIA is unnecessary.

However, according to the directions of the LRCP PIU, within environmental screening report, the subproject applicant has submitted a Notice of intent to implement a project to the Ministry of Environment and Physical Planning - Environment Office. Hunter's Lodge Kamnik Hotel and Restaurant has submitted letter with Notice of Intent to Ministry of Environment and Physical Planning (MoEPP) and received answer with Opinion that EIA process and preparation of Elaborate for environmental protection for realization of this sub-project is not required. Received Answer/Opinion from MoEPP is attached in annex of this ESMP Checklist.

4. OVERVIEW OF POTENTIAL ENVIRONMENTAL IMPACTS

The activities of this sub-project are expected to have only minor impact on the environment, and are expected to be negligible and only temporary. In particular, the environmental impacts of the renovation of the hotel accommodation facilities are expected to be very limited, especially because all the activities take part inside the building and do not include any construction work in the outer part and thus the environment is not under the impacts. In this respect, there might be some: dust, noise and vibration resulting from the removing of the tiles in the bathroom which is also considered to be main source of construction waste. The purchase and installation of the necessary renovation equipment might produce nonhazardous wastes (paper, cardboard, plastic and other synthetic materials) because of the equipment outer packaging.

As result of envisaged sub-project activities for renovation, the following impacts were identified:

1. Local Impacts during the renovation:

- o Possible negative safety and health impacts on the population, drivers and workers

(local impacts temporary present and limited to the location of renovation i.e. The Hunter's Lodge Kamnik Hotel and Restaurant), due to:

- Lack of security and safety measures at location during renovation works;
- Injury occurred on or near the location of renovation (e.g. due to lack of protection clothes or equipment, or other safety shortcomings);
- Non-compliance with safety standards and work procedures;
- Inadequate traffic management and safety of the guests of the restaurant.

2. Possible increase of the environmental and occupational safety risks and health risks to all visitors' employees and passengers due improper or lack of regular maintenance of the passenger motor vehicle (EURO 6) in the operational phase.

3. Possible impact on air quality and air emissions from vehicles transporting materials and equipment on sub-project location and transporting waste outside of the site (local impact, limited to the location of renovation/adaptation, occurring only in implementation phase) due to:

- emissions of dust from transport of materials, materials management and civil works,
- exhaust fumes from vehicles and traffic, as well as causing changes in the existing traffic circulation nearby.

4. Possible vibrations emissions and noise disturbances as a result of transport vehicles moving through the city to the renovation location and removing of tiles from bathrooms, removing of old windows and doors and other works related to the room renovation and equipment installation (local impacts limited to the location of renovation of the lodge present only in implementation phase).

5. Inadequate waste management and untimely collection and transport of waste. Possible side effects/impacts on the environment and adverse health effects may arise as a result of generation and management of different types of waste (primarily construction waste such as waste plywood, carpet, cloth, sponge, leftovers of gypsum boards as well as wood, metals, glass plastic, furniture, mattresses, hazardous waste, e.g. lighting fixtures, paint and glues residues and packaging. Packaging waste (cardboard and nylon) will also be created. These impacts are local (possibly regional depending in the management and final disposal/processing location), limited to the location of renovation. If proper waste management is not envisaged in operation phase, there is a possibility negative impacts to be long term with repetitive occurrence but limited to inadequate waste management and untimely collection and transport the communal waste.

6. Impacts to soil and water from accidental leaks, spills and improper construction and hazardous waste management. However, these activities are expected to produce only temporary, local, short term and limited to the period of renovation adverse environmental impacts.

7. Impact of noise and vibration during renovation (removing of tiles from bathrooms, removing of old windows and doors and other works related to the room renovation and equipment installation).

5. PURPOSE OF ESMP CHECKLIST, DISCLOSURE REQUIREMENTS

The World Bank requires an Environmental Assessment (EA) for projects proposed for funding by the World Bank in order to ensure that they are sustained and sustainable from the environmental point of view and thus improve decision-making. EA is a process whose breadth, depth and type of analysis depend on the nature, scope and potential environmental impacts of the proposed project. The EA assesses the possible environmental risks of the project, as well as their impacts in the area covered by the project.

According to the conducted screening of the Application for Expression of Interest this sub-project was categorized as B-. The subprojects are classified in category B- Potential impacts on the environment are less harmful than sub-projects in categories A and B + given their nature, size and location, as well as the characteristics of potential environmental impacts.

The scope of the environmental assessment for the sub-projects may be different for different sub-projects, but it is usually less than the scope of the Environmental Impact Assessment, most often in the form of an Environmental and Social Management Plan (ESMP). For sub-projects that envisage simple upgrades, renovations or adaptations of objects, the ESMP Checklist is used. The form of the ESMP Checklist is defined by the Environmental and Social Framework for the Local and Regional Competitiveness Project.

ESMP Checklist is applied for minor rehabilitation or small-scale building construction. It provides "pragmatic good practice" and it is designed to be user friendly and compatible with WB safeguard requirements. The checklist-type format attempts to cover typical mitigation approaches to common civil works contracts with localized impacts.

The checklist has one introduction section (Introduction part in which the project is described, part where environmental category is defined, identified impacts, and ESMP Checklist concept explained) and three main parts:

- **Part 1** constitutes a descriptive part ("site passport") that describes the project specifics in terms of physical location, the institutional and legislative aspects, the project description, inclusive of the need for a capacity building program and description of the public consultation process.
- **Part 2** includes the environmental and social screening in a simple Yes/No format followed by mitigation measures for any given activity.
- **Part 3** is a monitoring plan for activities during project construction and implementation. It retains the same format required for standard World Bank ESMPs. It is the intention of this checklist that Part 2 and Part 3 be included as bidding documents for contractors.

Consultations and Disclosure

The procedure for publishing the ESMP checklist is as follows: ESMP Checklist in Macedonian, Albanian and English language will be published on the website of the LRCP, as well as on the website of the municipality of Gazi Baba and/or beneficiary web site. It will be available to the public for at least 14 days. It will be available in hard copy in the premises

of the LRCP, and in Mikei Hanting Klub premises as well. When it is announced, the call for comments on the documents will be issued along with the available electronic and postal address for sending comments and remarks. The record of the public disclosure (collected comments and questions) contains the basic information about the place, list of persons and summary of the received remarks and should be included in the final version of the published document.

6. APPLICATION OF THE ESMP CHECKLIST

This ESMP Checklist is prepared for the sub-project "Development and the Competitiveness of the Destination 2 Tourist Region through improved Services and Innovative Tourist Offer of the Hunter's Lodge Kamnik Hotel and Restaurant". ESMP Checklist is a document prepared and owned by the beneficiary. The design and implementation process for the anticipated in the subproject will be conducted in three phases:

:

1. *General identification and scoping phase*, in which the object for renovations and adoption is selected and an approximate program for the potential work typologies elaborated. At this stage, Parts 1, 2 and 3 of the ESMP Checklist are drafted. Part 2 of the ESMP Checklist can be used to select typical activities from a "menu" and relate them to the typical environmental issues and mitigation measures. Public consultations take place, ESMP is finalized.
2. *Detailed planning and tendering phase*, including specifications and bills of quantities for construction works, equipment goods, marketing and other services related to the subproject. The whole filled in tabular ESMP (Part 1, 2 and 3) will be attached as integral part to the bidding documentation and works contract as well as supervision contract, analogous to all technical and commercial terms, has to be signed by the contract parties.
3. *During the works implementation phase* environmental compliance (with ESMP Checklist and environmental and health and safety (H&S) regulation) and other qualitative criteria are implemented on the respective site and application checked/supervised by the site supervisor, which include the site supervisory engineer or supervisor of the project appointed for ESMP Checklist implementation supervision. The mitigation measures in Part 2 and monitoring plan in Part 3 are the basis to verify the Contractor's compliance with the required environmental provisions.

Practical application of the ESMP Checklist will include the achievement of Part I for having and documenting all relevant site specifics. In the second part, the activities to be carried will be checked according to the envisaged activity type and in the third part the monitoring parameters (Part 3) will be identified and applied according to activities presented in Part 2.

The whole ESMP Checklist filled in table (Parts 1, 2 and 3) for each type of work should be attached as integral part of work contracts and as analogue with all technical and commercial conditions which should be signed by the contracting parties.

MITIGATION MEASURES

The measures to avoid and reduce/mitigate the identified impacts on the living environment, workers and communities, and social aspects of the subproject to be applied within the subproject are, but not limited to, the following:

Appropriate marking of the site for renovation, marking the appropriate location for temporary storage of the construction material on the site, providing warning strips, fences and markings, prohibiting entry of unemployed persons into the warning strips, applying the safety measures to citizens, machines to be run only from experienced and trained personnel, constant presence of fire extinguishers in case of fire or other damage, wearing protective equipment and clothes at all times, fixing scaffolds, and other H&S measures, flammable liquids can be placed and stored exclusively in vessels designed for that purpose.

All workers must be aware of the dangers of fire and firefighting measures and must be trained to deal with fire extinguishers, hydrants and other devices used to extinguish fires that need to be functional.

The noise level should not exceed 55dB during the day and 45dB at night and the construction work will not be performed overnight (renovation hours 7.00h till 19.00h).

Identification, classification and separate temporary storage (in separate clearly marked waste bins/containers on separate pre-defined location on site and in sufficient number) of different types of waste that could be generated from renovation and proper waste treatment. Waste can be transported and landfilled/processed only by licensed companies.

Establish a special traffic regime for the vehicles of the contractor during the period of renovation, with appropriate signaling.

Signing a contract with the service company for regular maintenance, replacement of spare parts, preventive lubricant oil changes, proper maintenance (exhaustion fumes and safety e.g. breaks, tires, etc.) as one of the most important safety function, etc, regular washing of the vehicles and keep the parking site clean, forbidden replacement of motor oil at the parking site to avoid the oil and pollution of waters and soil, perform regular annual approval test during the annual registration of the vehicles.

Mitigation measures described in this section are the general ones, detailed mandatory mitigation measures are provided in the table Mitigation Measures Checklist (Part 3).

7. MONITORING AND REPORTING PROCEDURES AND DISTRIBUTION OF RESPONSIBILITY

For the monitoring of Contractor's ESMP Checklist implementation, the site supervisor or responsible person appointed by the Beneficiary (in the case of works that do not require engagement of supervising engineer; site supervisor in the further text) will work with Part 2 and 3 of the ESMP Checklist, i.e. the monitoring plan. Part 2 and 3 is developed in necessary detail, defining clear mitigation measures and monitoring which can be included in the works contracts, which reflect the status of environmental practice on the working site and which

can be observed/measured/ quantified/verified by the supervisor during the works.

Part 3 practically reflects key monitoring criteria over provided mitigation measures which can be checked during and after works for compliance assurance and ultimately the Contractor's remuneration.

Such mitigation measures include, but are not limited to, the use of Personal Protective Equipment (PPE) by workers in site, dust generation and prevention, amount of water used and discharged in site, waste water treatment, presence of proper sanitary facilities for workers, waste collection of separate types (wood, metals, plastic, hazardous waste, e.g. glue and paint residues and packaging, lightbulbs), waste quantities, proper organization of disposal pathways and facilities, or reuse and recycling wherever possible. In addition to Part 3, the site supervisor should check whether the contractor complies with the mitigation measures in Part 2. Reporting on implementation of practices should be described in the regular report toward PIU.

An acceptable monitoring report from the contractor or site supervisor would be a condition for full payment of the contractually agreed remuneration, the same as technical quality criteria or quality surveys. The reporting on ESMP Checklist implementation will be quarterly. To assure a degree of leverage on the Contractor's environmental performance an appropriate clause will be introduced in the works contracts, specifying penalties in case of noncompliance with the contractual environmental provisions, e.g. in the form of withholding a certain proportion of the payments until the corrective measures are applied and sub-project in compliance, its size depending on the severity of the breach of contract. For extreme cases a termination of the contract shall be contractually tied in.

Implementation of the ESMP Checklist defined measures will be monitored by the supervisor/supervising engineer, the authorized and/or state environmental and communal inspector as well as PIU environmental expert.

The implementation of the measures will be followed before commencing work, during the renovation and after its completion.

The applicant (s) is obliged to regularly submit quarterly reports on the implementation and monitoring of environmental mitigation measures (e.g. in the form of a tabular overview (tables mitigation plan and monitoring plan) with an additional column giving the status of the measures, observations and comments, and Monitoring of the measure (implemented / not implemented, results, observations, comments, concerns, when, etc.).

ESMP Checklist Hunter's Lodge Kamnik Hotel and Restaurant

| Part 1: Institutional & Administrative | |
|---|---|
| Country | Republic of North Macedonia |
| Sub-Project title | <u>Enhancing the Development and the Competitiveness of the Destination 2 Tourist Region through Improved Services and Innovative Tourist Offer of The Hunter's Lodge Kamnik Hotel and Restaurant</u> |
| Scope of sub-project and particular activities | <p>1) Improvement of accommodation with hotel rooms renovation and re-styling with new equipment and furniture, corridors and conference room refreshed accordingly, adapting one facility into a relax massage facility</p> <p>2) Enriching the experience offer for the tourists with an extended gastronomic and oenological offer which includes activities for purchase of electric carts and sun/rain protective tents</p> |
| Institutional arrangements (Name and contacts) | Project management* |
| | Applicant: Mikei Hanting Klub DOO uvoz-izvoz Skopje Sub-project Coordinator: Maja Serafimovska e-mail: maja@wine.com.mk info@kamnik.com.mk |
| Implementation arrangements (Name and contacts) | Supervision** |
| | To be additionally determined |
| Site Description | |
| Name of site | The Hunter's Lodge Kamnik Hotel and Restaurant and Chateau Kamnik Vineyards |
| Describe site location Annex 1: Site information (figures from the site) <input checked="" type="checkbox"/> Yes or <input type="checkbox"/> No | <p>The location of the Activity 1 is The Hotel and Restaurant The Hunter's Lodge Kamnik, which is situated in the Gazi Baba Municipality and is placed on cadastral parcel 17629 which is the property of Mikei Internacional and has a legally regulated rental relationship with Mikei Internacional established by a an agreement as of 30.7.2004 (the certificate of title and the contract are enclosed within this full-subproject application). The building is accessible from 3 sides, two roads come directly to it and it has a parking lot available at 3 points. The location is not surrounded by any dwelling buildings or houses, except the owner's private property. No special permits are required for the renovation activities. The surrounding area doesn't fall into any category of specially protected areas.</p> <p>The location of Activity 2 – extended culinary experience with wine pairing is taking place at the Chateau Kamnik vineyards.</p> |
| Who owns the land? | The Location is owned by Mikei Internacional |
| Geographic description | The estate is located at the eastern entrance to the city of Skopje, Gazi Baba municipality, on the way from the Skopje Airport to the city center, with the following coordinates: 41°14'22.9" N 20°35'32.8" E or https://goo.gl/maps/HatmpysZYhF2 |
| Legislation | |

ESMP Checklist Hunter’s Lodge Kamnik Hotel and Restaurant

| | |
|---|--|
| <p>Identify national and local legislation & permits that apply to sub-project activity(s)</p> | <p>No special permits are required for this subproject.</p> <p>Legislation:</p> <ul style="list-style-type: none"> - Law on Construction ("Official Gazette of the Republic of Macedonia" No. 130/09, 124/10, 18/11, 36/11, 54/11, 59/11, 13/12, 144/12, 79/13, 137 / 13, 163/13, 27/14, 28/14, 42/14,44/15, 129/15 and 39/16) - Law on environment (“Official gazette of the RM“ No. 53/05, 51/05, 81/05, 24/07, 159/08, 83/09, 48/10, 124/10,51/11, 123/12,93/13,187/13, 42/14, 44/15,129/15, 192/15 and 39/16) - Law on waters (“Official gazette of the RM“ No.87/08, 6/09, 16109, 83/10, 51/11,44/12,23/13,163/13, 180/14, 146/15 and52/16); - Law on waste management (Official gazette of the RM“ No.68/04, 71/04, 107/07, 102/08, 143/08, 124/10, 09/11, 51/11, 123/12 and 163/13); - Rulebook on the manner of handling municipal and other type of non-hazard waste (Official gazette of RM“ No.147/07); - Law on management of packaging and packaging waste (“Official gazette of the RM“ No.161/09, 17/11, 47/11, 136/11, 6/12, 39/12 and 163/13); - List of waste (“Official gazette of the RM“ No. 100/05); - Law on chemicals (“Official gazette of the RM“ No. 145/10 and 53/11); - Law on ambient air quality (“Official gazette of the RM“ No.67/04, 92/07, 35/10, 47/11, 100/12 and 10/15); - Law on protection against environmental noise (“Official gazette of the RM“ No.79/07, 124/10 and 47/11); - Rulebook on the limited values of the level of environmental noise (“Official gazette of the RM“ No.147/08); - Decision on determining in which cases and under what conditions are considered disturbed the peace of citizens from harmful noise (“Official gazette of the RM“ No 1/09); - Law on nature protection (“Official gazette of the RM“No. 67/04, 14/06, 84/07, 35/10,47/11, 148/11, 59/12, 13/13, 163/13 and 41/14); - Law on protection and rescue (“Official gazette of the RM“ No. 36/04, 49/04, 86/08, 124/10 and 18/11); - Law on occupational health and safety (“Official gazette of the RM“ No 92/07, 136/11, 23/13 and 25/13). |
| <p>Public Consultation</p> | |
| <p>Identify when / where the public consultation process took place and what were the remarks from the consulted stakeholders</p> | <p>The procedure for publicly consulting the ESMP Checklist is the following: The ESMP Check list has to be published on the LRCP web page, the web site of the Agency for promotion and support of tourism and the web page of the beneficiary. The document has to be published and available for the public at least 14 days.</p> |
| <p>Institutional Capacity Building</p> | |
| <p>Will there be any capacity building?</p> | <p><input checked="" type="checkbox"/> No or <input type="checkbox"/>Yes, if Yes, Annex 2 includes the capacity building information</p> |

Table 24

| Part 2: Environmental / Social Screening | | | |
|--|--|---|-----------------------------|
| Will the site activity include/involve any of the following? | Activity | Status | Additional references |
| | A. General requirements | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | See Section A below |
| | B. Building renovation and / or general rehabilitation and construction activities | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | See Section A and B below |
| | C. Protective tents installation | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | See Section A and C below |
| | D. Hazardous or toxic materials ¹ | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | See Section A, and D below |
| | E. Traffic and Pedestrian Safety | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | See Section A,B and E below |
| | F. Procurement of chemicals | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | See Section F below |

Table 25

¹ Toxic / hazardous material includes and is not limited to asbestos, toxic paints, removal of lead paint, etc.

| Mitigation measures checklist | | |
|---|--------------------------------|---|
| Activity | Parameter | Mitigation measures checklist |
| A. General Conditions | Notification and Worker Safety | <ul style="list-style-type: none"> <input type="checkbox"/> Providing information to nearest inhabitants and to hotel and restaurant visitors about the time of commencement and time of duration of renovation activities by preparing Notification which will be placed on a board in the hotel and restaurant; <input type="checkbox"/> Mandatory use of personal protective equipment. <input type="checkbox"/> Control of vehicle safety movement on the location. <input type="checkbox"/> Entry for unemployed persons on the floor of the sub-project location where the renovation is taking place is prohibited. Informative signs and board to inform the hotel visitors are installed in the sub-project location. <input type="checkbox"/> All work will be carried out in safe and disciplined manner; <input type="checkbox"/> Workers personal protective clothes and equipment is available in sufficient quantities and is worn/used at all times; <input type="checkbox"/> Marking out the site for temporal storage of the reconstruction material near the site. <input type="checkbox"/> Providing warning tapes, fences and appropriate signs informing danger, key rules and procedures to follow. <input type="checkbox"/> Forbidden entrance of unemployed persons within the warning tapes and fences when/where deem needed. <input type="checkbox"/> The surrounding area near the building should be kept clean. <input type="checkbox"/> Machines should be handled only by experienced and appropriately trained personnel, thus reducing the risk of accidents; <input type="checkbox"/> All workers must be familiar with the fire hazards and fire protection measures and must be trained to handle fire extinguishers, hydrants and other devices used for extinguishing fires. <input type="checkbox"/> Devices, equipment and fire extinguishers should be always functional, so in case of need they could be used rapidly and efficiently. First aid kits should be available on the location and personnel trained to use it. <input type="checkbox"/> Procedures for cases of emergency (including spills, accidents, etc.) are available at the site. <input type="checkbox"/> Purchased equipment will be installed and used respecting all safety measures prescribed by the producer of equipment and best practices. |
| B. Building renovation and / or general rehabilitatio | Air Quality | <ul style="list-style-type: none"> <input type="checkbox"/> The renovation location, the transportation routes and the locations where the materials are handled should be kept clean from dust; <input type="checkbox"/> Renovation materials should be kept covered in suitable places in order to reduce the distribution of dust; <input type="checkbox"/> The materials that produce dust should be covered during the transportation; <input type="checkbox"/> Using protective masks for the workers in case of dust; |

ESMP Checklist Hunter’s Lodge Kamnik Hotel and Restaurant

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| n and construction activities | | <ul style="list-style-type: none"> <input type="checkbox"/> Ignition of fire and burning of the waste at or around the construction site is forbidden. |
| | Noise | <ul style="list-style-type: none"> <input type="checkbox"/> The noise level should not exceed the allowed level of noise in accordance to the existing law; <input type="checkbox"/> The monitoring on the level of noise should be performed during the construction activities (per request from authorized environmental inspector); <input type="checkbox"/> It is forbidden to perform the renovation activities during period of night; <input type="checkbox"/> The operation are limited between 07.00-19.00 hours; <input type="checkbox"/> Workers should be provided with ear protection devices (plugs and/or ear pads). |
| | Water Quality | <ul style="list-style-type: none"> <input type="checkbox"/> It is forbidden to dispose any kind or fractions of waste in or near the water recipients. <input type="checkbox"/> Prevent hazardous spillage coming from waste (temporary waste storage should be leakage protected and those for hazardous or toxic waste equipped with secondary containment system, e.g. double walled containers). All must be placed on an impermeable surface. <input type="checkbox"/> If hazardous spillage occurs, curb and remove it, clean the site and follow procedures and measures for hazardous waste management. <input type="checkbox"/> In the case of any run-off coming from works area possibly contaminated by hazardous substances shall be collected on site to a temporary retention basin and transported to an adequate licensed waste water treatment plant. <input type="checkbox"/> Ensure that water pumped back to natural waterways never exceeds the regulatory water quality standards by regular testing. <input type="checkbox"/> Install and maintain of proper sanitary facilities for workers. The wastewater from these sources should be transported to proper waste water treatment facilities by a licensed company. <input type="checkbox"/> Prevent hazardous spillage coming from tanks, containers (mandatory secondary containment system, e.g. double walled or bund containers), construction equipment and vehicles (regular maintenance and inspection of oil and gas tanks, machinery and vehicles can be parked (manipulated) only on asphalted or concrete surfaces with surface runoff water collecting system. |
| | Waste management | <ul style="list-style-type: none"> <input type="checkbox"/> Identification of different types of waste in the renovation location (wall parts, sands, bottles, food, parts of pipes, paper, crushed ceramic tiles, etc.); <input type="checkbox"/> Waste classification according to the National Waste List; <input type="checkbox"/> Transportation and final disposal of inert, construction and communal waste is carried out by the licensed landfill with valid operating permit. <input type="checkbox"/> The potential hazardous waste (engine oils, fuel for a vehicle) should be collected separately and an agreement should be made with a subcontractor who will have authorization to collect and transport (and temporarily store, if applicable) the hazardous waste. Hazardous waste will be processed or disposed only to processing plants/landfills with valid licenses; <input type="checkbox"/> The burning of the construction waste at site is prohibited. <input type="checkbox"/> Containers for each identified waste category are provided in sufficient quantities and positioned conveniently. |

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| | | <ul style="list-style-type: none"> <input type="checkbox"/> Waste collection and disposal pathways and licensed processing plants will be identified for all major waste types expected from demolition and construction activities. <input type="checkbox"/> The records of waste disposal will be regularly updated and kept as proof for proper management, as designed. <input type="checkbox"/> Discarding any kind of waste (including organic waste) or waste water to the surrounding nature or water-bodies is strictly forbidden. <input type="checkbox"/> Collection, transportation and final disposal/processing of the communal waste by a licensed company; <input type="checkbox"/> The construction waste should be promptly removed from the site and re-used if possible; <input type="checkbox"/> The incineration of all waste at site or unlicensed plants and locations is prohibited; <input type="checkbox"/> Existing air-conditioning units are not to be refilled or emptied. If discarded, must be handled by specialized licensed companies. |
| | Materials management | <ul style="list-style-type: none"> <input type="checkbox"/> No new materials containing asbestos or lead-based paint will be used. <input type="checkbox"/> Coarse aggregate in concrete applied and used in the rehabilitation need to conform to durability and composition requirements. The aggregate must be virgin (not used previously) and preferably locally produced. <input type="checkbox"/> Mineral resources (aggregate, sand, gravel, etc.) are procured only from licensed companies with valid concessions for extraction/exploitation. The companies must prove H&S measures and environmental management are properly implemented. |
| | Community Safety | <ul style="list-style-type: none"> <input type="checkbox"/> A Grievance mechanism will be implemented and the population timely informed about it. <input type="checkbox"/> Ensure safety of building users e.g. provide safe passages and protection from falling objects. <input type="checkbox"/> Timely inform users of premises and neighboring communities of upcoming works. <input type="checkbox"/> In the case the traffic will be interrupted, organize alternative routes in cooperation with the Municipality. |
| C. Protective tents installation | Materials management | <ul style="list-style-type: none"> <input type="checkbox"/> No new materials containing asbestos or lead-based paint will be used. <input type="checkbox"/> Coarse aggregate in concrete applied and used in rehabilitation need to conform to durability and composition requirements. The aggregate must be virgin (not used previously) and preferably locally produced. <input type="checkbox"/> Mineral resources (aggregate, sand, gravel, etc.) are procured only from licensed companies with valid concessions for extraction/exploitation. The companies must prove H&S measures and environmental management are properly implemented. |

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| | Soil erosion | <ul style="list-style-type: none"> <input type="checkbox"/> Vehicles and machinery can be parked, washed and maintained only at designated areas with impermeable surface with a collection and treatment system (oil and grease separator), <input type="checkbox"/> Protection of sediments spread by fences and barriers. <input type="checkbox"/> Strip soil only as necessary and store/replace reuse post construction. <input type="checkbox"/> Protect and restore non-construction areas. Design slopes and retaining structures to minimize risk, provide appropriate drainage and vegetation cover. <input type="checkbox"/> Carry out surface drainage works to divert the rainwater that might erode the soil. <input type="checkbox"/> Apply storm water management to minimize erosion and offsite sediment delivery to receiving waters. <input type="checkbox"/> Parking site has to be respected following the defined place. |
| | Community Safety | <ul style="list-style-type: none"> <input type="checkbox"/> Ensure safety of building users e.g. provide safe passages and protection from falling objects. <input type="checkbox"/> Timely inform users of premises and neighboring communities of upcoming works. <input type="checkbox"/> In the case the traffic will be interrupted, organize alternative ruts in cooperation with the Municipality. |
| D. Historic building(s) | Cultural Heritage | N/A |
| E. Acquisition of land | Land Acquisition Plan/Framework | N/A |
| F. Toxic Materials | Asbestos management | <p>Asbestosis is not expected to be found at the renovation location. Yet, the following measures apply as general:</p> <ul style="list-style-type: none"> <input type="checkbox"/> If asbestos is located on the project location mark clearly as hazardous material and inform the environmental inspection as well as project environmental expert. <input type="checkbox"/> The asbestos prior to removal (if removal is necessary) will be treated with a wetting agent to minimize asbestos dust. <input type="checkbox"/> Asbestos will be handled, transported and disposed by skilled & experienced professionals. <input type="checkbox"/> If asbestos material is stored temporarily, the wastes should be securely enclosed inside closed containments and marked appropriately. <input type="checkbox"/> The removed asbestos will not be reused but disposed in a safe manner (sealed in containers or bags, in concrete cassettes, etc.) on a licensed landfill. <input type="checkbox"/> • In the case radioactive lightning rods are found on the premises, the environmental inspectorate and other competent authority will be informed, as well as Project Environmental Expert. Competent authority instructions will be followed on dismantling, handling, transport and storage in line with the national legislation. Only specialized, licensed companies for handling radioactive materials are to be engaged for this work. |
| | Toxic / hazardous waste management | <ul style="list-style-type: none"> <input type="checkbox"/> In case of toxic or hazardous waste: <input type="checkbox"/> Temporarily storage on site of all hazardous or toxic substances (including wastes) will be in safe containers labeled with details of composition, properties and handling information. Chemicals are |

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| | | <p>managed, used and disposed, and precautionary measures taken as required in the Material Safety Data Sheets (MSDS)</p> <ul style="list-style-type: none"> □ Hazardous substances (including liquid wastes) will be kept in a leak-proof container to prevent spillage and leaking. This container will possess secondary containment system such as bunds (e.g. bonded-container), double walls, or similar. Secondary containment system must be free of cracks, able to contain the spill, and be emptied quickly. □ The containers with hazardous substances must be kept closed, except when adding or removing materials/waste. They must not be handled, opened, or stored in a manner that may cause them to leak □ The containers holding ignitable or reactive wastes must be located at least 15 meters (50 feet) from the facility’s property line. Large amounts of fuel will not be kept at the site. □ The wastes are never mixed and are transported by specially licensed carriers and disposed/processed only in a licensed facility. □ Paints with toxic ingredients or solvents or lead-based paints will not be used. □ Hazardous waste will be transported and handled only by licensed companies in lie with the national regulation. □ Hazardous waste will be disposed only to licensed landfills or processing |
| G. Affects forests and/or protected areas | Protection | N/A |
| H. Disposal of medical waste (N/A) | Infrastructure for medical waste management | N/A |
| I. Traffic and Pedestrian Safety | Direct or indirect hazards to public traffic and pedestrians by construction activities | <p>The renovation location, i.e. building floor, where the renovation will be performed will be fenced and visually marked. Entry for unemployed people within the subproject renovation location will be prohibited. Informative boards at the site will be installed to inform the hotel visitors and tourists. Pedestrian safety will be ensured.</p> <p>Ensure safety of building users e.g. provide safe passages and protection from falling objects.</p> <p>Timely inform users of premises and neighboring communities of upcoming works.</p> <p>In the case the traffic will be interrupted, organize alternative ruts in cooperation with the Municipality.</p> |
| Table 26. Mitigation measures checklist | | |

ESMP Checklist Hunter's Lodge Kamnik Hotel and Restaurant

| Part 3: Monitoring plan | | | | | | | |
|--------------------------------|--|---|--|--|---|--|--|
| Phase | What <i>(Parameter will be monitored?)</i> | Where <i>(Is the parameter to be monitored?)</i> | How <i>(Is the parameter to be monitored?)</i> | When <i>(Define the frequency / or continuity?)</i> | Why <i>(Is the parameter being monitored?)</i> | Cost <i>(If not included in project budget)</i> | Who <i>(Is responsible for monitoring?)</i> |
| During activity preparation | Public and relevant institutions are notified | Contractor's premises | Inspection of all necessary documents | Before works start. | To ensure public awareness | / | Any of the following: Contractor; Supervisor of the renovation works, LRCP EE |
| | Safety measures for workers, visitors and residents at the area | At the renovation location (Hotel and Restaurant Hunter's Lodge Kamnik) | Visual checks and reporting to the officials of LRCP and supervisor. | During construction works with special focus on the preliminary activities | To prevent health and safety risks – mechanical injures and to provide safe access and mobility around the renovation location | / | Any of the following: Contractor; Supervisor of the construction works; LRCP EE |
| During activity implementation | Safe traffic flow in the area of the hotel and restaurant Hunter's Lodge Kamnik; Protective equipment (glasses, masks, helmets, boots, etc.) worn at all times, Safety warning and instruction are placed on the renovation location: Workers are adequately trained and certified for position and work they perform. Emergency | At the renovation location (Hotel and Restaurant Hunter's Lodge Kamnik) | Visual checks and reporting to the officials of LRCP and supervisor | Prior to beginning and random checks. | To prevent health and safety risks – mechanical injures and to provide safe access and mobility around the renovation location. | / | Any of the following: Contractor; Supervisor of the construction works; Authorized safety , inspector, Construction inspector, LRCP EE |

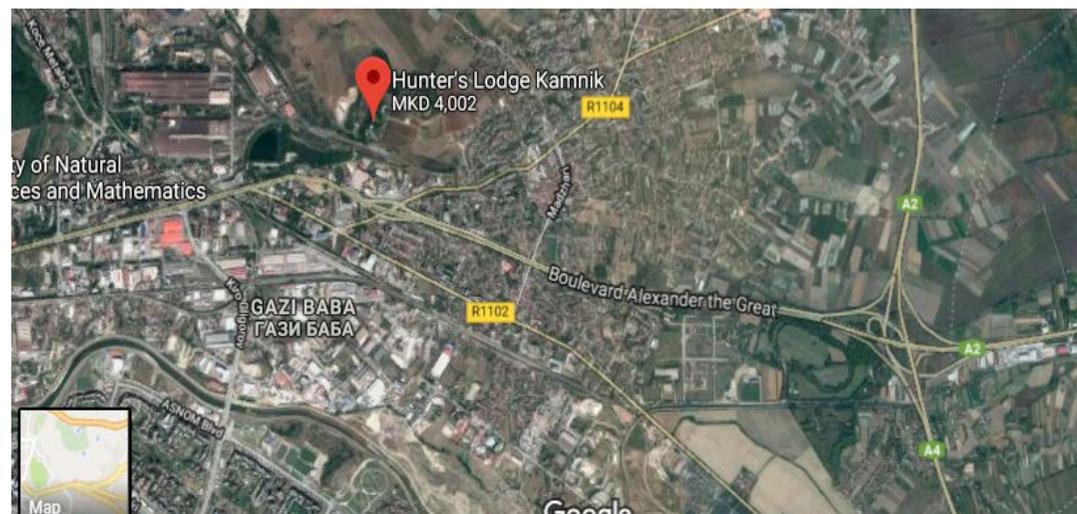
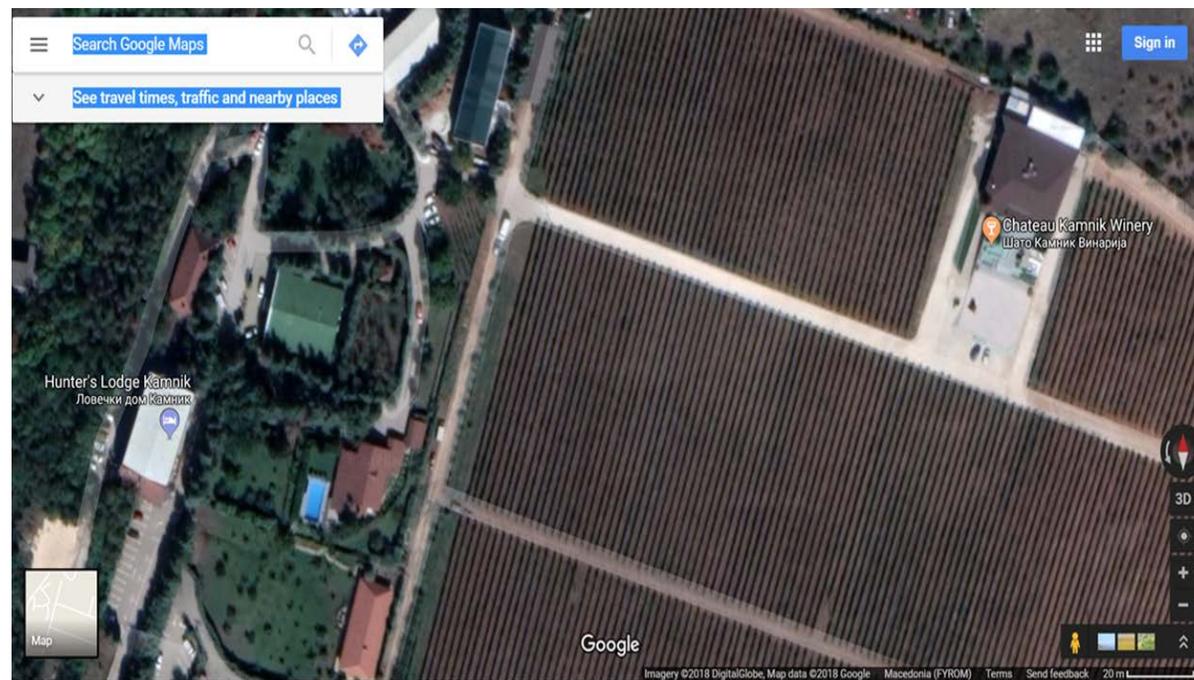
| Part 3: Monitoring plan | | | | | | | |
|-------------------------|---|---|---|--|---|--|--|
| Phase | What <i>(Parameter will be monitored?)</i> | Where <i>(Is the parameter to be monitored?)</i> | How <i>(Is the parameter to be monitored?)</i> | When <i>(Define the frequency / or continuity?)</i> | Why <i>(Is the parameter being monitored?)</i> | Cost <i>(If not included in project budget)</i> | Who <i>(Is responsible for monitoring?)</i> |
| | procedures are available and communicated to all. | | | | | | |
| | <p>The location is well organized: fences, warnings in place.</p> <p>Dangerous areas are fenced and marked. Sanitary facilities available in sufficient number.</p> <p>The particular renovation location is inaccessible for public.</p> | At the renovation location (Hotel and Restaurant Hunter’s Lodge Kamnik) | Visual checks and reporting to the officials of LRCP and supervisor | Prior to beginning and random checks. | To prevent health and safety risks – mechanical injuries and to provide safe access and mobility around the renovation location | / | Any of the following: Contractor; Supervisor of the construction works; Authorized safety , inspector, Construction inspector, LRCP EE |
| | Primary selection of the waste produced in the renovation location. | At the renovation location (Hotel and Restaurant Hunter’s Lodge Kamnik) | Physical selection of the waste | During period of renovation works | Waste classification according to the National Waste List | / | Any of the following: Contractor; Supervisor of the construction works; Authorized safety , inspector, Construction inspector, LRCP EE |
| | <p>Covering or water spraying materials that can generate dust.</p> <p>If applicable, keeping the location wet and protected from dust spreading Protecting from dust while unloading</p> | At the renovation location (Hotel and Restaurant Hunter’s Lodge Kamnik) | Supervision | Continuously | To ensure minimal disruption of air | / | Any of the following: Contractor; Supervisor of the construction works; Authorized safety , inspector, Construction inspector, LRCP EE |

ESMP Checklist Hunter's Lodge Kamnik Hotel and Restaurant

| Part 3: Monitoring plan | | | | | | | |
|-------------------------|--|---|--|--|--|--|--|
| Phase | What <i>(Parameter will be monitored?)</i> | Where <i>(Is the parameter to be monitored?)</i> | How <i>(Is the parameter to be monitored?)</i> | When <i>(Define the frequency / or continuity?)</i> | Why <i>(Is the parameter being monitored?)</i> | Cost <i>(If not included in project budget)</i> | Who <i>(Is responsible for monitoring?)</i> |
| | There is no burring at the location. | | | | | | |
| | Collection and transportation of hazardous waste (if any) | At the safe temporary location near the renovation location in separate waste containers. | Inspection of the transport lists and the conditions of the storage. | Before the transportation of the hazardous waste (if any) | To improve the waste management at local/national level. | / | Authorized company for collecting and transportation of hazardous waste (if any) Authorized environmental inspector, Construction inspector, LRCP EE. |
| | Collection, transportation and final disposal of the solid waste | At and around the renovation location (Hotel and Restaurant Hunter's Lodge Kamnik) | Visual monitoring and inspection of the transport lists of the contractor. | Checks after the collection and transportation of the solid waste. | Not to leave solid waste on the location. | / | Any of the following: Contractor; Supervisor of the construction works; Authorized safety , inspector, Construction inspector, LRCP EE |
| | Waste incineration prohibition | At the renovation location (Hotel and Restaurant Hunter's Lodge Kamnik) | Visual monitoring and Inspection | Unannounced inspection | To ensure efficient waste management and avoid negative effect on air pollution | / | Any of the following: Supervisor of the construction works; Authorized environmental inspector, Construction, LRCP EE |
| | Air pollution parameters of concentration of PM10 and total dust | At and near the renovation location (Hotel and Restaurant Hunter's Lodge Kamnik) | Sampling by authorized agency | Upon complaint or negative inspection finding | To ensure no excessive emission during works | / | Any of the following: Supervisor of the construction works; Authorized environmental inspector, Construction, LRCP EE |
| | Noise level and vibration | At the renovation location (Hotel and Restaurant Hunter's Lodge Kamnik. | Monitoring on the level of noise Db (with suitable equipment) | Upon complaint or negative inspection finding | To determine whether the level of noise is above or below the permitted limits according to the national legislation). | / | Any of the following: Supervisor of the construction works; Authorized environmental inspector, Construction, LRCP EE |

| Part 3: Monitoring plan | | | | | | | |
|---------------------------|---|---|---|--|---|--|--|
| Phase | What <i>(Parameter will be monitored?)</i> | Where <i>(Is the parameter to be monitored?)</i> | How <i>(Is the parameter to be monitored?)</i> | When <i>(Define the frequency / or continuity?)</i> | Why <i>(Is the parameter being monitored?)</i> | Cost <i>(If not included in project budget)</i> | Who <i>(Is responsible for monitoring?)</i> |
| During Operation phase | Waste management | At and around the site | Waste is properly collected, sorted and stored | Daily | To prevent accumulation of waste | Variable and not included in the project budget | Authorised waste collection company |
| Table 27 | | | | | | | |

ESMP Checklist Annex 1– Location: Hotel & Restaurant Hunter's Lodge Kamnik



ESMP Checklist Annex 2 - Figures from the renovation location



ESMP Checklist Hunter's Lodge Kamnik Hotel and Restaurant



ESMP Checklist Hunter's Lodge Kamnik Hotel and Restaurant

