



Proposed take away kitchen at Bar Aldo's, 9 – 11 Coalgate, Alloa,  
FK10 1EH

Supporting Design Statement – 19<sup>th</sup> January 2021

Bar Aldo's is a family Italian Restaurant operating in Alloa since 2007 and has become well established and popular place to eat with customers coming in from within Clackmannanshire and surrounding areas.

A take away service has always been available, but there was not much of a demand, therefore customers could enter the restaurant to pick up their order, without too much of an inconvenience to the 'sit in' diners.

Since March 2020, with the restrictions being in place on trading due to the Covid 19 Virus the family had to promote the take away service, which was driven by their loyal customers. With the main restaurant being closed the collection points had to change, depending on the guidance, at that time. Customers were either collecting from within the closed restaurant or from the fire exit door on the lower level leading to the West Vennel.

During the short spell when the restaurant was permitted to open again, with the reduced occupancy levels suggested in the government guidance for social distancing, it became an issue with the take away customers either entering the restaurant to collect their orders or pick them up at the fire exit door. The 'sit in' diners were being disturbed with the doors opening and closing throughout the night.

The other issue that became evident during the reduced restrictions was the demand put on the restaurant kitchen, with the 'sit in' diners having a table only for 2 hours, and the take away customers looking for a quick turnaround between ordering and collection.

Since the restrictions have come in place there has been a significant increase in demand for the take away service and the feedback from customers is that they want it to continue after these restrictions are lifted.

With the increase in demand for a take away service and popularity of the restaurant the applicants had to address the problems they had encountered with the restaurant and take away service operating at the same time.

The demand on the existing kitchen staff had to be addressed as it was extremely difficult to cope with the demand and the present kitchen is not big enough to accommodate more staff. The solution to resolve this was to operate a separate kitchen and employ additional staff. The collection had then to be addressed as the previous arrangement would not work with the take away kitchen staff accessing the restaurant through the busy restaurant kitchen, therefore a new collection point had to be formed.

The collection point location was restrictive and could only be positioned from the new kitchen access door. The kitchen door would open out into the shared ownership / shared access area, hatched in green on the site plan.

Presently the hatched area is used for deliveries, staff access to the restaurant and a fire exit point, but with the anticipated increase in footfall for the collection and delivery, this would require to be safer for the customers. The intention is to paint a chevron hatching, the width of the existing footpath of West



Vennel along to the new fire exit. This should make the delivery drivers, and staff accessing the present vacant building (empty Lidl's store) aware that this area should be kept clear. The area could be annotated as 'Keep Clear'. There is a requirement for a protective barrier to be positioned at the door to prevent pedestrians colliding with an opening door.

The proposed take away operating hours are 12.00 to 2.00pm for collection only and 5.00pm – 9.00pm for collection and delivery.

The proposal is the collection customers will be advised on the Take Away Menus, or app, that they should use the Greenside Street car park when collecting their orders and the delivery drivers will be instructed to use the car park as no parking is permitted at the collection point. If required a sign could be placed at the collection door advising the customers to use the adjacent car park.

The deliveries for the restaurant will continue using the green hatched area, as they have done since 2007, has not been an issue with Lidl's delivery vehicles.

The applicant has a service / maintenance agreement in place for the existing kitchen extract flue and fan and has had the existing system checked over and it has been established that existing diameter and the route is capable of accommodating the increased use from the take away kitchen. The existing fan requires to be replaced for the increased flow and the running noise levels will be reduced as the new fans are an improvement from the existing type. To assist in reducing the noise levels further the company intend to form an acoustic box surround. There are no test certificates available on this solution, but it is formed by using acoustic insulation boards.

The proposal to extend the restaurant to create a new take away kitchen will allow the applicant to operate his very popular family restaurant and to meet the demand for their take away service without any detrimental effect on the dining experience.