

Goodie Guts Ltd

Change of use proposal

Goodie Guts is a Limited Company that manufactures fermented goods the traditional way.

Our ancestors did not have many resources and we don't need them either, that's why we will need not make a lot of changes.

We are making internal changes, no external changes.

We are asking for a change from Class 4 to Class 4 or to Class 5, depending on what you deem is right.

The Kitchen



Somewhere on the pipes, this filter will be installed



<https://www.uk-water-filters.co.uk/commercial-water-filter-40-l-min-incl-vat.html>

These water filters are very easy to install by any plumber and use ceramic beads to filter the water.

Ground floor

Floors will entirely be covered by heavy duty waterproof sheets and then topped with a heavy duty mat. The sheets will prevent any water damage whereas the heavy duty mat will be for weight distribution and shock absorbency. These mats are used in events to protect grass during stadium fairs, or even in gyms to protect from heavy equipment.



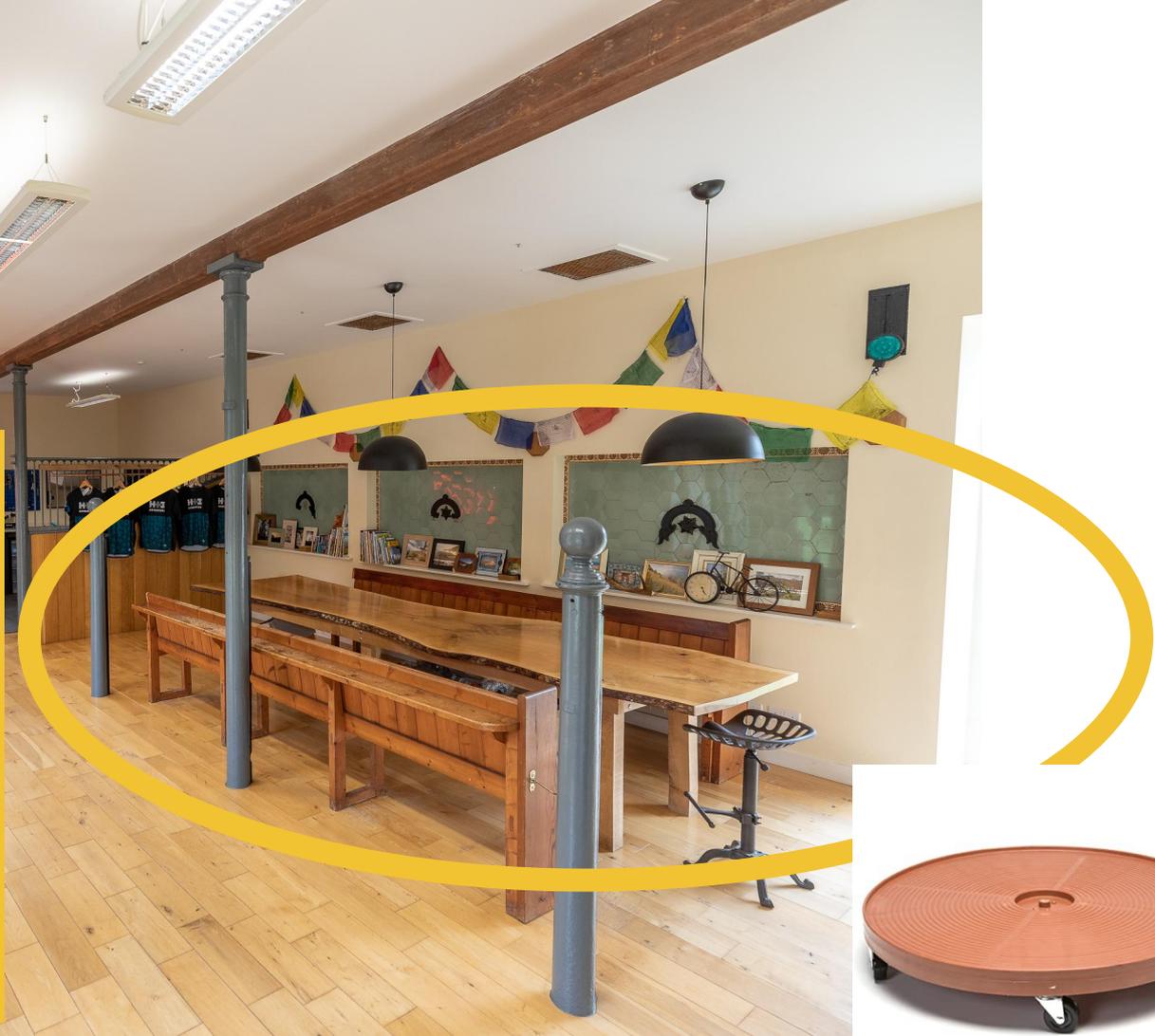


We will keep the bench top that is in place and put our induction hob, brewing kettle and labelling machine on it. There will also be our commercial oven for sanitizing our bottles.



A commercial double door fridge will be put here

The circled area where the table was will be for our barrels. We will have 4x50L barrels (what I have now) and 2x225L barrels (wine type). All barrels will be placed on lockable wheel dollies as they are vertical (opened top - lid off). The ground floor is about 55sqm so we will only be using a tiny portion for production and have potential for growth.

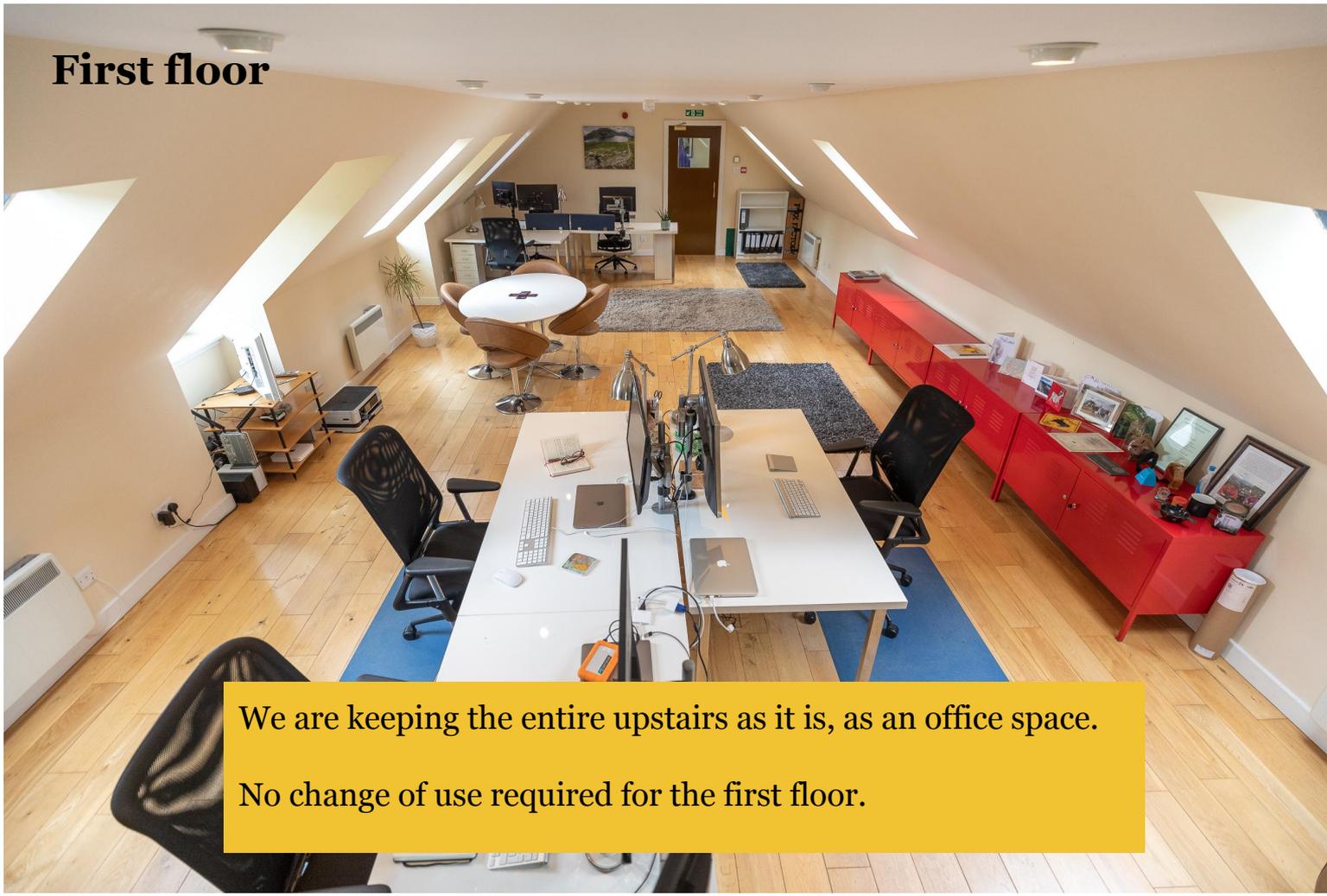


A booch (brew) needs to brew for 2 weeks before being syphoned into either kegs or bottles directly. No need to go through a vessel. And then they are stored in a commercial fridge awaiting to be shipped.

The barrels need rinsing once a month and this can be done with the outside hose. The septic tank need to do worry about any chemicals.



First floor



We are keeping the entire upstairs as it is, as an office space.
No change of use required for the first floor.



This document has been approved by the landlord. We have discussed a potential growth into fermenting vegetables as well, even though it will not be introduced from the start. What is required to ferment vegetables is almost the same as Kombucha - inot many appliances or resources (gas, electricity etc) required.

We are a food registered business and need the Bunchrew Stables because our products are alive and they need oxygen from the surrounding trees to be great.