

Application No: **W/21/2161**

Description: **Change of use from a garden studio/office (ancillary to dwellinghouse), to a micro-bakery.**

Address: **22 St Laurence Avenue, Warwick, CV34 6AR**

Applicant: **Mrs L Stevens**

Statement of Proposed Operations:

This micro-bakery located in the back of my garden will be my place of work 5 days a week. I will be cooking baked goods and delivering these breads and pastries to local people and local businesses. There will be no collection service from my home or from the micro-bakery.

Ingredients will be delivered to my home front door. These will be carried through the house to the bakery at the back of the garden. The largest deliveries I would have will be 2-3 sacks of flour (16kg each) delivered fortnightly by a normal domestic courier.

I will be the only employee of the micro-bakery. My operating hours will be from 5am – 8am in the bakery. 8am-10am I will be out delivering. 10am onwards I will be doing preparation for the following day in the bakery.

I have one oven and everything is made by hand. At most I will be producing 24 loaves of bread a day, or 50-100 pastries a day.

The only noise coming from the bakery will be the mixer to mix the bread dough, this will make very little noise, unlikely to be heard outside of the building.

I will only be delivering bread to local people within a 3 mile radius at most, this will be delivered by car or on foot. I currently have one coffee shop interested in buying my pastries a few days a week, these will be delivered by car.

As the planning application states I will need to install a sink into the building, this will involve a saniflo drainage pump to allow the bakery waste to be pumped back up to the main drain. This sink is mainly for constant hand washing needed whilst producing food and to clean the oven trays and utensils used in the process of baking the goods.