

DESIGN AND ACCESS  
FOR 9 HIGH STREET, HYTHE. SO45 6AG  
Planning No 23/11137

The applicant I was a young child and with their parents used to make the crossing by ferry from Southampton very regularly as we loved Hythe with its quaint High Street shops and friendly atmosphere.

It is for the love of this village that they now have plans to run a cafe within the premises as above. The intentions of running the new business has been meticulously planned over a long period of time and plan that this will be a complete success and a huge benefit to both the local population and those who visit Hythe during their holiday or for business purposes.

The site intends to provide both hot and cold food and drinks for customers to enjoy on the premises or to take away. With the wonderful views across Southampton Water literally feet away, I am sure many people would make use of this attraction for their peaceful enjoyment and to eat their food. There are plenty of waste bins and seating benches for this purpose along the promenade area.

This cafe will be on the ground floor of the premises with toilet and hand washing facilities also on the level. These facilities will have level access for our less mobile customers, with handrails fitted to support those that may require a little help.

The entrance to the premises is via one small concrete step and will have a ramp in order to help wheelchair users enter and exit the cafe. This ramp will be such that it meets all necessary safety regulations.

The kitchen area of the cafe will be on the ground floor towards the rear of the building covering an area of approximately 12 square meters. The floor covering will be of a fire-retardant material and easily cleaned to maintain high standards of hygiene and safety. An air extraction hood will be installed above the cooking area to keep the internal atmosphere clean and safe for customers and staff.

They have arrangements in place for a particular chef to join my team of staff who has worked in Hythe village for quite some time and who is highly experienced in the catering industry.

They have a very high standard of food storage, preparation and cooking and are meticulous in kitchen hygiene and thrive to reach the highest level of safety and cleanliness.

Much of the food being served will be homemade freshly on the premises from locally sourced ingredients. Not only will my customers benefit from the highest quality of ingredients, but local suppliers will also benefit from my custom. I also intend to have a selection of homemade cakes and desserts available for purchase.

The applicants believe Hythe High Street would be a perfect position for this type of

business as it is within the highest footfall area and there are no other cafes that provide the array of food that this cafe will do.. A few 'coffee houses' are available but as such, only provide a limited menu.

Also, the majority of these are not 'dog friendly' which I believe is a problem for the the majority of dog owners that Hythe has, particularly in winter or during wet weather, the intention is to welcome dog owners with their well-behaved dogs inside.

We estimate the number of staff required during a 'normal' day to be three or four, more during school holidays and through the summer period, which would be positive for the local job seekers and generally economic for the village of Hythe.

We hope this gives you a good idea of the way this café will operate and the type of customer service that will be delivered. The intentions are to turn 9 High Street, Hythe into a highly successful business that will benefit the local area.

We hope that this gives you the detail of how this unit is to be operated and with this kind of enthusiasm , that it will add to the ambiance of Hythe Town Centre

