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DESIGN AND ACCESS STATEMENT

The application is for full Planning Permission for 'Change of Use' of ground floor shop/café (A1/A3) to a 'fast food' take-away (A5) along with the retention of 'sit in' facility for food consumption. Note that the 'Use Class Order' groups these uses into the new Use Class 'E'.

This Design and Access Statement is to be observed along with drawing number P13721 sheet 1.

The statement is prepared and presented as a clear uncomplicated set of detailed proposals (some details are obvious) for the avoidance of doubt as regards the exact purpose of the application. The statement and associated drawings should be made available for public scrutiny.

The designer reserves the right to alter this design statement as new information becomes relevant to the application. Additionally the business owners are available at any time to present further information that may not be included in this Statement or on the associated Drawings.

SITE DESCRIPTION AND ASSESSMENT

The application relates to a ground floor café with dwelling unit (flat) at first floor.

The café is vacant at present with last known use approx January 2023.

The flat comprises basic amenities of kitchen, lounge, bedroom and bathroom with rear access via steel stairs and as with all flats the occupancy is under regular review.

There are timber boundary fences on the north, south and west sides that appear in good order. Rear garden area is predominantly grass with amenity space for the flat and small yard area.

The front of site has three vehicle parking spaces and visiting cars will be encouraged to reverse onto the front hard standing and allow moving off in a forward gear. The side space can carry at least two cars via tandem parking and will be used for staff parking. The flat occupant may use the rear garage subject to private arrangement.

The ground floor is vacant but had a previous known use as a café. The condition of the café was in a poor state and in need of upgrade to a reasonable acceptable standard.

The café is now under new management that also own 'Little Italy' in the village. The 'Little Italy' restaurant has become a very popular addition to the village of Rainford, providing high quality Italian cuisine for guests and has shown to be well managed by dedicated owners and staff and underpinned with full 5 star food hygiene rating.

The site at 169 Ormskirk Road will undergo a transformation to a standard comparable to the 'Little Italy' restaurant. There should be no doubt as to the anticipated standard of presentation of the building, the cooking and service facilities and overall standard of performance that is already being experienced in the village by the new business occupants.

PROJECT INVOLVEMENT

There is no need for wide consultations on this application. Consultations should be restricted to the Rainford district with an obvious understanding that a high quality 'fast food' outlet is replacing an unused vacant A3 use building.

It is understood that pre application discussions have taken place at local council level with an emphasis on providing clear information on the proposal and the desire by the new owners to provide a quality service.

There shall be a notification procedure for informing the Planning Authority of any future maintenance work such as regular deep cleaning being carried out and perhaps changes to operating hours.

Consultation with highways is to be expected and it should be noted that there is no restrictive parking in front of the building.

The characterisation and fate of the materials to be removed from site shall form part of the 'Waste Management Statement'. For further comments refer to '**Waste Management Statement**'.

DESIGN

There are no changes to the appearance of the building apart from new lettering for the sign. Any new sign will need to be applied for along with any designed illumination.

The floor space arrangement will be as follows;

Customer area to the front will have linear table and seating of up to 6-8 seats available with associated table.

Service counter will have drinks and confectionary goods, eating utensils and condiments and coffee unit etc. Obviously a cash register and tablet will be present and access will be via a lift up hatch.

Wash station will have a hygiene wash basin and vegetable wash basin with associated hot and cold water supply.

Pizza station will have a Zanussi Commercial oven and associated pizza preparation counter for dough base prep, pizza topping etc. Handling with stainless steel pizza peel.. perhaps two will be required.

Gas burner cooking station will be a 6 burner type with double oven coupled to a chip fryer station.

Kitchen Island will be used for general cooking associated activities such as placement of cooked product prior to packaging, as a transfer station of cooked products then passing to the service preparation counter.

Service preparation counter will have various fridges for cooked foods and other fridges will have pre-cooked foods as designed by the house chef.

Rear of property will contain the main pot wash station, pot storage shelves, cleansing storage cabinet and a large double fridge.

Operating hours will be as follows;

Monday to Friday	1500hrs – 2200hrs
Saturday	1500hrs – 2200hrs
Sunday	1500hrs – 2200hrs

WASTE MANAGEMENT STATEMENT

The purpose of this statement is to make the applicants aware of their responsibilities in relation to the collection and disposal of building waste created at the site. The appropriate legislation is section 33 of the Environmental Protection act 1990 and the following statement applies:

‘A person shall not deposit controlled waste, or knowingly cause or knowingly permit controlled waste to be deposited in or on any land unless a waste management licence authorising the deposit is in force and the deposit is in accordance with the licence.’

This essentially means that all waste created at the site goes into refuse containers and have the waste taken to a licensed waste receiving site for salvage, recycling or disposal. Everyone has a ‘duty of care’ in respect to ensuring all waste is removed /transported away from the site by licensed carriers.

Waste can also be created via customers discharging packaging either immediately on site or remotely. Bins shall be provided outside the property for any fugitive waste source and shall be emptied regularly by the business owners.

The bulk of the waste created on site will be inert, but there will be some material that could be hazardous such as spent cooking oils and as such will be subject to separate storage and ultimate disposal. Any suspect material should be identified and labelled and notified to the waste disposal site destination. People who are not used to carrying out this sort of work are best advised to seek separate expertise.

ANTICIPATED WASTE TYPE, VOLUME AND/OR MASS.

The main aim here is to give an estimate of the types and volume or mass of waste that will be created at the site. Two phases are presented here; first is building and renovation waste followed by operational waste such as waste food and unused packaging etc.

This list may be altered subject to site occurrence and circumstance. In some cases the EU codes may be altered at the designers discretion as more information is gained from the site.

Summary of renovation wastes

EU codes for materials list

Bituminous material	17 03 02
Bricks, blocks, etc (internal 'rip out')	17 01 02
Glass	19 12 05
Timber (untreated)	03 02 05
Metals and ironmongery	17 04 07
Miscellaneous waste packaging containers etc	15 01
Vegetable and garden waste (maintenance)	02 01 03

Any suspected hazardous waste to be separated from none hazardous waste and disposed of separately.

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