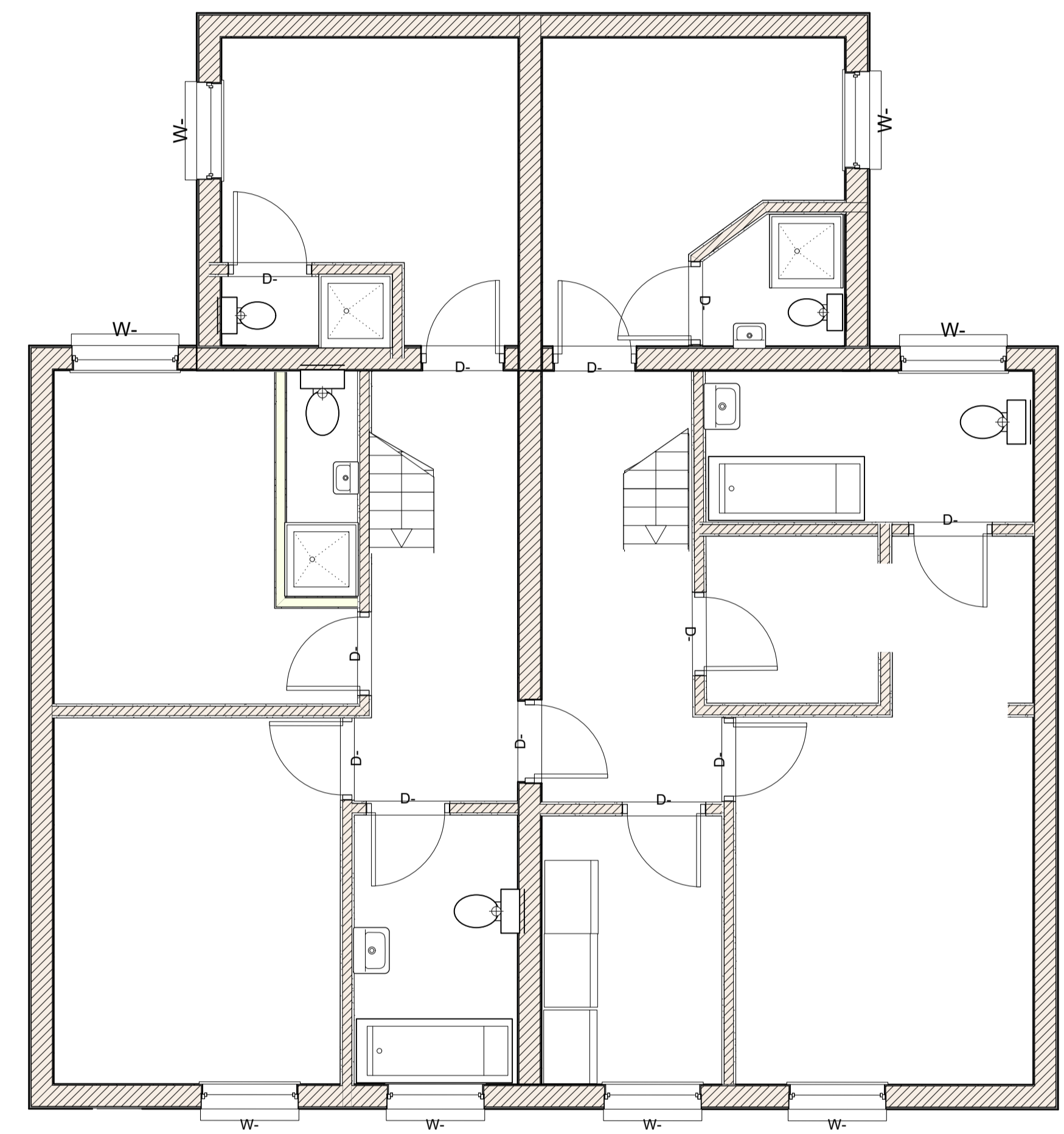
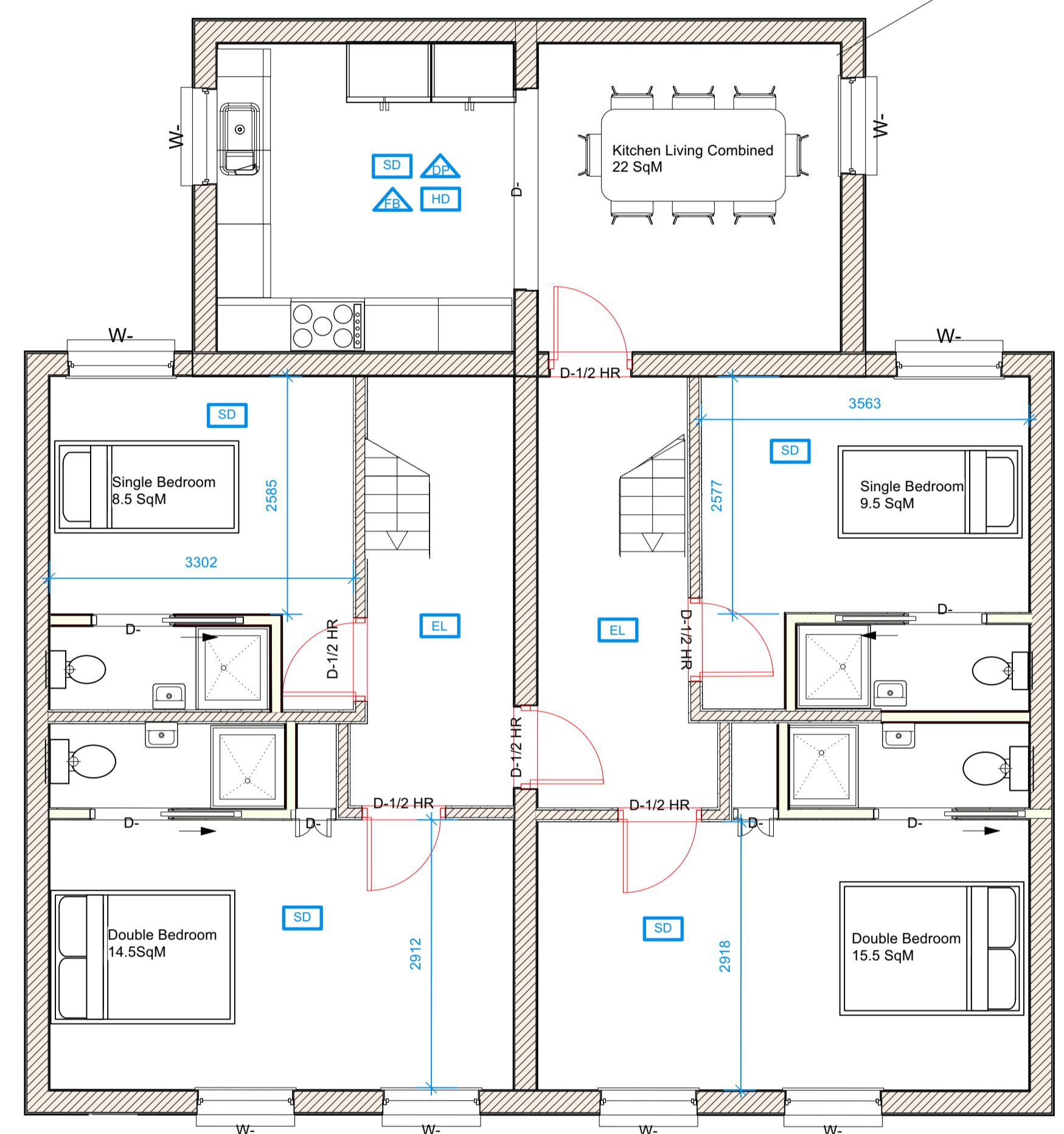


- SD = SMOKE DETECTOR
- HD = HEAT DETECTOR
- EL = EMERGENCY LIGHTING
- DP = DRY POWDER EXTINGUISHER
- FB = FIRE BLANKET
- FA = FOAM EXTINGUISHER
- WA = WATER EXTINGUISHER
- = 30 MINUTE FIRE WALL CONSTRUCTION
- D-1/2 HR = 30 MINUTE FIRE DOOR



1 **Second Floor - Existing**
Scale: 1:50



2 **Second Floor - Proposed**
Scale: 1:50

A complete set of kitchen facilities consisting of the following items must be provided for every five persons:

- Sink:**
A stainless steel sink, integral drainer and a tiled splash-back, on a base unit. The sink must have constant supplies of hot and cold running water and be properly connected to the drains. The cold water must come directly from the rising water main. It must be possible to stand directly in front of the sink and to place utensils down on both sides of each.
- Cooker:**
A gas or electric cooker with four ring burners, oven and grill, that are capable of simultaneous use. The cooker is to be located away from doorways with a minimum of 300mm worktop to both sides and must be possible to stand directly in front of.
- Electrical sockets:**
At least three double 13amp electrical power points (in addition to those used for fixed appliances, such as washing machines/dishwashers etc).
- Worktop:**
A kitchen worktop that is level, secure and impervious. The minimum dimensions are 1000mm length and 600mm width.
- Storage:**
A food storage cupboard for each occupant that is at least one 500mm wide base unit or a 1000mm wide wall unit. This may be provided within each occupant's room. (The space in the unit beneath the sink and drainer is not allowable for food storage).
- Fridge/Freezer:**
A refrigerator with a minimum capacity of 130 litres plus a freezer with a minimum capacity of 60 litres. If not in the kitchen the fridge/freezer must be freely accessible and adjoining the kitchen.
- Refuse disposal:**
Adequate provision must be made for the collection storage and disposal of refuse.
- Ventilation:**
Mechanical ventilation to the outside air at a minimum extraction rate of 60 litres/second or 30 litres/second if the fan is sited within 300mm of the centre of the hob. This is in addition to any windows

Kitchen layout	
Examples of approved and poor layout	
<p>Good practice</p> <p>A satisfactory kitchen must be safe, convenient and must allow good hygiene practices. It must be possible to stand directly in front of the cooker and sink and to place utensils down on both sides of each. Worktop must be secure, level and impervious and must be of adequate size. Adjacent walls require splash-backs and power points must be suitably located.</p> <p>This is the minimum provision for a kitchen. It incorporates worktop on both sides of the cooker and working space both sides of the sink bowl. Note 300mm is a minimum width and should be made wider where possible.</p> <p>Alternative minimum layout. This arrangement provides more workspace but could be further improved by going more room in front of the sink (see below).</p> <p>This is a good kitchen layout. It is well set out and has plenty of usable workspace.</p>	<p>Unacceptable</p> <p>Cookers cannot be safely used if they are located in corners, do not have adequate worktop on both sides or are too close to sinks. Sinks require space to put dirty utensils on one side and clean on the other.</p> <p>Cooker may not be located in a corner. This arrangement is impractical and unsafe.</p> <p>The sink bowl must not be located in a corner. This is an impractical arrangement and because there is no worktop next to the bowl and it is impossible to separate clean and dirty utensils, it also creates a hygiene hazard.</p> <p>Neither cooker nor sink can be practically or safely used with this arrangement.</p> <p>The cooker is free-standing and improperly located in relation to the sink. Both the cooker and sink also lack worktop. This arrangement is impractical and unsafe. Adding worktop will still not give a practical and safe kitchen.</p>

IMPORTANT INFORMATION

- All dimensions to be checked on site by Contractor prior to commencement of works. Contractor to report any discrepancies and await further instructions before proceeding.
- Roof Trusses, Block and Beam and Easijoints, must be physically on site measured and checked prior to ordering, we accept no responsibility or liability for the accuracy of the desktop plans submitted for planning and building control.
- We use Ordnance Survey digital maps for Topography and Boundaries, it is the responsibility of the Land Owner to ensure he owns all the land the proposed development uses, and obtain if necessary any easements required to carry out the proposed work.
- All building materials and techniques must be agreed to be compliant by Building Control prior to commencement.

COMPLETE PLANNING

Design Firm
Complete Planning and Sustainable Development Ltd
33 Malthouse Road
Manningtree
CO11 1BY

Project Title
HMO - The Norfolk Guest House
1-3 Holland Road, Felixstowe
IP11 1BA

Sheet Title
Second Floor Plan

Sheet Scale	Drawn By CP
Total Sheets 7	Reviewed By BP

File Name
HollandRoadHMO-Combined2.rvt

Sheet No. 100003
Plan ID
IP111BA

Subsidiary
For Planning