

Supporting Statement

McDonald's Restaurant

Monifieth

Ethiebeaton Park

Dundee

DD5 4HB

Rebuild of restaurant after Fire

February 2024

MCND store 1006

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1. Introduction

- 1.1 This statement has been prepared in support of an application submitted by McDonald's Restaurants Ltd for the rebuilding of the restaurant, which was destroyed by fire on 20th November 2023 and after a Demolition Order has subsequently been demolished with all signage removed from site.
- 1.2 The layout of the existing site does not change, as this was unaffected and so the application relates to the "Erection of replacement restaurant following fire, with the installation of 2 no. Customer Order Displays (COD), overhead canopies and Goal Post height restrictor including associated works to the site."
- 1.3 The restaurant opened in 1999 and has become a focal point for the local community. Parents, who live in Monifieth and the surrounding area, were employed by the restaurant as their first part-time job and many of them now have their children doing exactly the same.
- 1.4 The restaurant employs 136 local people of which 19 are in management positions. Every one of the 19 managers started work as part-time crew members and this clearly shows the opportunities that are able to offer.
- 1.5 Since the fire, all of the employees have been relocated to other local restaurants but unfortunately, 39 members of our team have been lost due to the increase in travel and journey times to the other restaurants. We would anticipate losing more of the employees the longer the restaurant is closed and this is why it is imperative that we are able to re-open as quickly as possible.
- 1.6 Associated advertisement applications will be submitted for the reinstallation/replacement of all the signage on the site.
- 1.7 The review of the finer details of the design process are ongoing but need to progress forward to allow the restaurant to be rebuilt as soon as possible and continue to trade and provide jobs and services to the local area. Various reports have been instructed and will follow during the application, but we are keen to work with your authority to ensure that the development is acceptable and look forward to discussing any elements, which require further review.

1.8 The following documents are submitted with this planning application:

Application form;

Drawings:

- 13736_AEW_1006_0001 - LOCATION PLAN,
- 13736_AEW_1006_0002 – Block Plan
- 13736_AEW_1006_0004 – Proposed Site Plan
- 13736_AEW_1006_0005 – Elevations
- 13736_AEW_1006_0006 – Floor and Roof Plan

Specifications for the Customer Order Display and Height Restrictor

The requisite application fee; £2,400

2. Site & the Surrounding Area

- 2.1 The McDonald's Restaurant site is situated on the roundabout of the A92 Arbroath Road and Ethiebeaton Park, adjacent to Costa Coffee, the David Lloyd Leisure Complex, Dobbie's Garden World and Premier Inn Hotel.
- 2.2 The site is easily accessible to the public from footpath's surrounding the site, with a dedicated pedestrian access from Arbroath Road. Accessible entrances also allow for ease of access to the site with ample parking provisions.
- 2.3 The entrance to the site is from the Ethiebeaton Park, with shared access to Dobbie's Garden World.
- 2.4 Accessible parking is situated outside the main entrance along with ample car parking bays for the site surrounding the restaurant.

3. Design Issues & Principles with informal pre-application discussions.

- 3.1 Preliminary discussions were had with the planning officer on 21st November 2023, the day after the fire, to ascertain the parameters for the rebuild and the additional information required to support the application.
- 3.2 The key parameters were to rebuild the restaurant with a negligible impact on scale and massing on the site, but a change of design to reflect the current building type and utilise all the sustainable materials and improved building techniques to supply a building for the future, with minimal impact to the surrounding area. The layout of the site was not impacted by the fire and so will be retained as existing and the replacement building will sit within the original development island, so the impact to drainage and services is minimal.
- 3.3 Additional advice was provided by Traffic, who confirmed that whilst the revised standards should be reviewed as part of the process, as the car park was not affected by the fire, the current provision would be acceptable.

4. Planning History

- 4.1 Prior to the fire, applications had been approved for further development on the site but had not been implemented and both decisions have been considered during this rebuild design process.
- 23/00419/FULL for Alterations to elevations with the installation of a new access door and aluminium cladding, extension of fencing to match existing and associated works (Approved 31/08/23)
 - 21/00529/FULL for Installation of Two Rapid Electric Vehicle Charging Stations (Approved 09/09/21 – Non-Material Variation approved 18/09/23)
- 4.2 Further planning history as below shows the evolution of the building and the layout of the site, with the approval of the reconfiguration of the car park and the introduction of the side-by-side ordering.
- 20/00795/FULL for Reconfiguration of car park and drive thru lanes and other associated works was approved on 11 January 2021.

4.3 An advertisement application 20/00796/ADV has been submitted to allow for the reinstallation/replacement of the signage, which was removed during the demolition process.

- 20/00796/ADV for Installation of 4 x digital freestanding signs and 1 x digital booth screen (all internally illuminated) was approved on 8 January 2021.

4.4 Much of the earlier history relates to the building and has been included for transparency of the evolution of the site and the building.

- 12/00671/FULL for Alterations and Extension to Restaurant was approved on 7 September 2012.
- 12/00553/FULL for Refurbishment of Restaurant and Patio Area Including Associated Works to The Site And 8 sqm Extension was approved on 20 July 2012.
- 12/00552/ADV for Erection of Fascia Signs was determined as "approved subject to conditions" on 20 July 2012. 12/00551/ADV for Erection of One Height Restrictor, Seven Freestanding Signs and Three banners was determined was approved on 10 August 2012.
- 05/01153/FUL for Erection of Children's Play Area was approved on 8 September 2005.
- 05/00130/CAD for Certificate of Appropriate Alternative Development for a Fast-Food Restaurant Falling Within Class 3, Food and Drink of the Town and Country Planning (Use Classes) (Scotland) Order 1997 Approved 07/12/2005.
- 99/00109/FUL for Formation of Restaurant with Drive-Through and Take-Away Facilities was approved 23/04/1999.

5. The Proposal

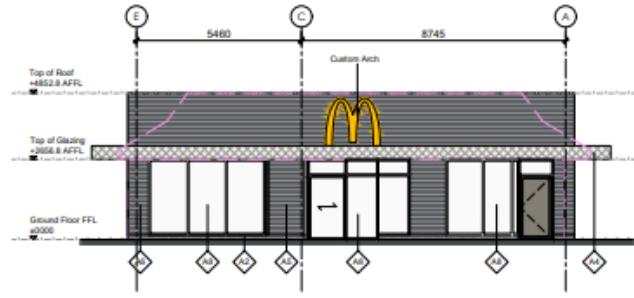
5.1 McDonald's have developed a wide variety of buildings during the past 50 years and their style is constantly evolving to reflect changes in architectural style and influence. While the company respect the heritage of their older buildings and the association of that built form with their brand, the style and methods of construction allow for the development of the design.

Elevations

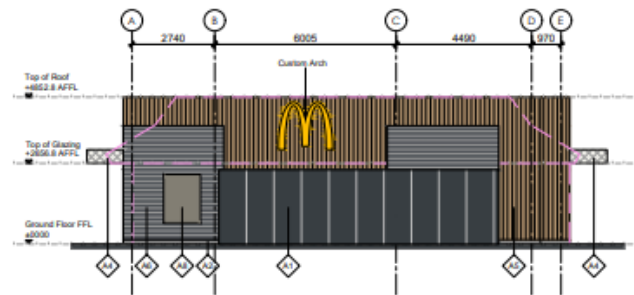
5.2 The proposed building carries forward this view with the removal of the mansard roof. The original outline of the building has been shown in a pink dash on the drawings to demonstrate the change in the scale and massing of the building, which is negligible.



Extract of the proposed elevations with dashed line to show original building



Proposed Elevation B



Extract of the proposed elevations with dashed line to show original building

- 5.3 In keeping with the holistic design approach, the palette of materials selected for the building are modern and directly connected to the brand message. Colours proposed are natural and neutral and materials used are particularly high quality. By using dark grey, timber effect aluminium and natural stone colours, the aim is to achieve a subtle natural feel to the building. The materials are a combination of mixed timber effect, contemporary grey block and stone effect panels all of which will provide both durability and future flexibility. There are several products under review on the market and so whilst the definitive specifications cannot be provided at submission, we can provide during the application process to negate conditions.
- 5.4 Materials for the building are selected to provide the required aesthetics combined with maximum durability and robustness. The requirement for replacement, maintenance and repair will be minimal during the building lifecycles, thus providing a good low level of energy input over the whole lifecycle.
- 5.5 Building materials are sourced locally where possible and carbon-intensive materials have been replaced with alternatives made with recycled car tyres, plastic bottles and white goods. This includes the following:
- Restaurant timber effect cladding panels: 47% recycled content
 - Restaurant dark grey cladding panels: 47% recycled content
 - Corral grey cladding panels: Recycled IT equipment.

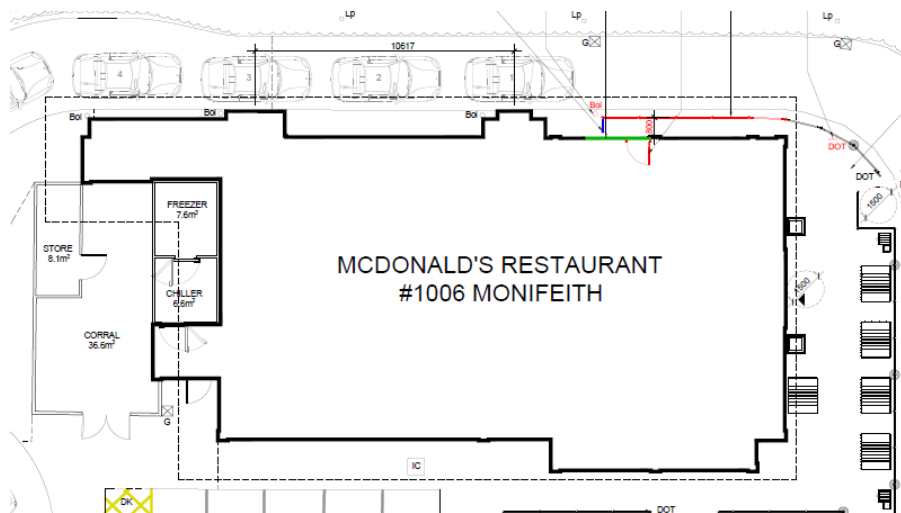
- Plant parapet: Recycled plastic.

5.6 The proposed building has a distinctive glazed customer area which has been orientated to address the main frontage of the site. This allows views into the bright and lively customer area providing and adding to the local urban form with the key active frontage.

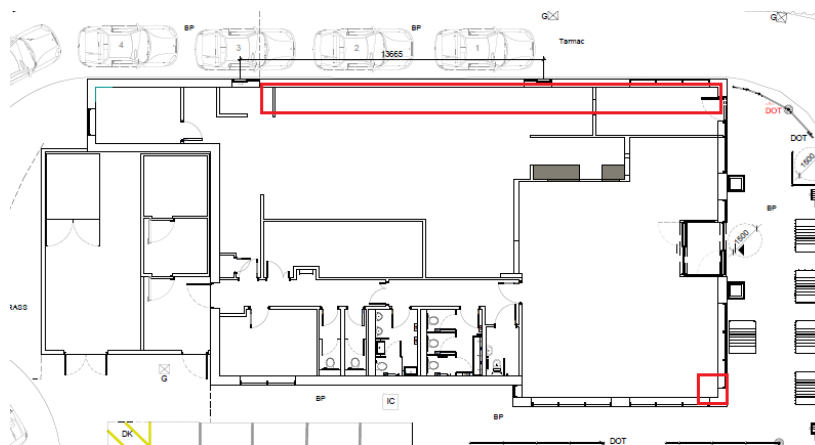
5.7 The dining area benefits views both into and out of the building, promoting natural surveillance by customers and staff alike. The drive thru lane is operated via staff located in service windows, thus covered by natural surveillance.

Footprint of the building.

5.8 The building footprint has marginally changed, in line with the construction. The proposed overall GEA is 363.2m², an overall increase of 39.5 m². The main factor for the change in the GEA is the thickness of the walls, which require additional insulation to ensure that the U values are met for the new building standards, with the GIA increasing by 21.2 m². The changes are shown in the extracts below.



Original building destroyed by fire (NTS)



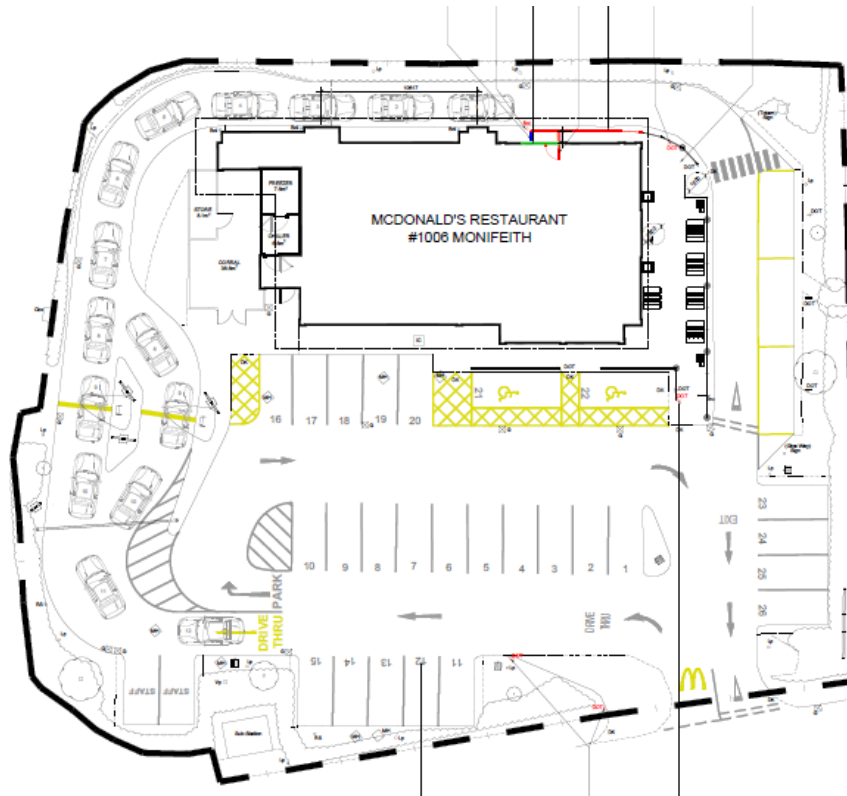
Proposed replacment building (NTS)

- 5.9 The additional GEA has been included to rationalise the design, by utilising the space on the drive-thru elevation to maximise the space in the kitchen and allows for an improvement in operations. The realignment of the booth windows allows better queuing provision between the cash and presenter booths.
- 5.10 Internally, the design concept is to create a bright, lively, modern and contemporary feel for visitors to the restaurant. The proposed design achieves this through the colours and materials used. This in turn echoes McDonald's brand image of a modern restaurant facility, achieving the design goals of the restaurant.
- 5.11 The corral area has been squared off to optimize the available space for increased storage and improved recycling facilities. This will allow the number of deliveries and servicing movements to be reviewed.
- 5.12 The table of Dining Area, GEA and Covers below demonstrates that the modifications between the original building, approved and the proposed are negligible.

	Dining Area (m ²)	GEA (m ²)	Covers (No.)
Existing (prior to fire)	113	322.6	96
Approved	94.3	322.6	79
Proposed	96.6	363.2	80-90 (TBC)

Layout

5.13 The existing space in and around the site will be unaltered and unaffected and therefore, no new access routes are required as there is ample access to the site, with no change to parking, circulation of traffic or access/egress. Furthermore, the impact to drainage and services is minimal. This proposed layout is included on drawing 13736_AEW_1006_0004, with the previously approved layout shown below.



Original layout approved layout - 20/00795/FULL (NTS)

5.9 There is no change to the existing layout and thus complies with application 20/00795/FULL for the reconfiguration of car park and drive-thru lanes and other associated works, which was approved on 11 January 2021.

Parking

5.10 There are no changes to the parking on site, as shown below:

	Existing (prior to fire)	Proposed
Existing Accessible Bays	02	02
Existing Grill Bays	03	03
Existing General Bays	26	26
Total Bays	31	31

- 5.11 In line with Traffic comments, the proposal has reviewed the maximum standards of 1 space per 5 sqm of GFA and the proposal falls within these limitations.
- 5.12 The provision of cycle bays and disabled parking was reviewed during the design process. Whilst the existing layout includes two accessible bays, as the layout is not changing there is no flexibility to include additional space as part of this project. Traffic confirmed that as this was an existing layout, this configuration is acceptable. However, additional cycle spaces have been included with two staff secure lockers by the corral and three cycle stands (6 spaces) on the patio.
- 5.13 Electric Vehicle Charging Parking (EVCP) has previously been approved on the site, application reference 21/00529/FULL and will be implemented in line with the non-material variation drawings approved on the 18th September 2023. These drawings have been included in Appendix A, to link the implementation of this element, but as this facility will be developed by a separate party, this has not been included within the current drawing suite. The installation of the EVCP's is due to take place in Q3 of 2024.

Landscaping

- 5.14 Minimal landscaping will be created on the site as the external works are only to be carried out to the building island and not the site surrounds itself. The existing landscaping will be minimally affected therefore maintaining the appearance that the landscaping portrays on the site.

6. Sustainability

- 6.1 National Planning Framework 4 (NPF4) was adopted in February 2023, which includes key policies in relation to Sustainable Places; Liveable Places and Productive Places. The following commentary sets out how McDonald's proposals align and contribute to these keys polices, both nationally and locally.

SUSTAINABLE PLACES

- 6.2 The scale of the business means McDonald's have an opportunity to have a positive impact on some of the biggest challenges facing the world today. The threat of climate change is one such challenge and McDonald's are proud of the investment they have made to reduce their carbon footprint in the UK.
- 6.3 In October 2021, McDonald's UK & Ireland launched a new business and sustainability strategy – Plan for Change.
- 6.4 The plan sets out ambitious goals and actions across five key areas – Planet, People, Restaurants, Food and Communities – to ensure the business leads positive change from farms to front counter and beyond.
- 6.5 This includes a commitment to achieve net zero emissions by 2040. The strategy focuses on reducing greenhouse gas emissions by how they construct and power their sites, as well as how they reduce and recycle waste. To get there, they are creating a net zero roadmap of actions for all restaurants.
- 6.6 McDonald's Plan for Change builds on their long history of taking action to reduce their impact on the planet. This includes buying 100% renewable electricity, working with their farmers to help them reduce their carbon footprint and designing recyclable packing and creating a circular system where our packaging and waste has a second life.

The building

- 6.8 The rebuild has provided an opportunity to use the parameters of the new building design, which has been directly influenced by sustainability and the standard practices to enable the reduction in their carbon footprint, as included within the Proposal Section above.
- 6.9 The principal entrance to McDonald's restaurants is designed to act as a 'wind lobby' the purpose of which is to reduce heat exchange thereby allowing the restaurant to remain warm in winter months and cool in summer months. In doing so, this reduces as far as possible the need for internal temperature controls. Furthermore, the external shell is designed to prevent air leakage and achieve the U-value required by current building regulation standards.

- 6.10 McDonald's utilise a sophisticated building management control system with specifically engineered energy reduction strategies to maximise operating efficiencies. McDonald's kitchen appliances have standby reminders and a metering system has been introduced which measures the amount of electricity used in every half hour of the day. Restaurant Managers receive daily graphs to help them make energy saving adjustments.
- 6.11 All new restaurants are fitted with standard equipment and maintenance programmes, in line with Green Building Guidelines, which were introduced as a McDonald's Europe initiative and include:
- Lighting - LED lighting is also used, resulting in a 50% reduction in energy use compared to fluorescent lights.
 - Water - Auto shut-off taps fitted to wash-hand basins in addition to flow control limited to 6l/min; replacement of urinals with waterless units and WCs fitted with dual flush of 4.5l and 3l flushes (unless external drainage requires greater volume). In addition, systems are leak checked with hot water temperatures reduced to a maximum of 60 degrees C. Pipes are checked for missing insulation.
 - HVAC - Automatic closures fitted to all internal doors and draft-proofing fitted or repaired to all doors and windows, including the use of energy save reminder stickers in the back of house area. Fan units are controlled so that they are not required to run when ventilation is not required, and room sensor positions are checked and moved if necessary.
- 6.12 An LZC Report has been instructed to review and support this application and evaluate the potential to reduce the overall carbon emissions compared to the notional building. The report will be submitted on receipt during the course of the application.

[Minimising Transport Impacts and Reducing Carbon Dioxide Emissions](#)

- 6.13 Cooking oil from restaurants is recycled into biodiesel using local collectors. The biodiesel is then used as fuel by McDonald's vehicles. Biodiesel is now being used in all delivery trucks and results in a carbon saving of 8,200 tonnes per annum.

Recycling Strategy and use of Recycled Materials.

- 6.14 Within the supply chain, McDonald's vision is one where all food and packaging is sourced sustainably. They have undertaken a number of measures in recent years to try to promote better environmental standards through the whole supply chain.
- McDonald's is committed to using recycled materials wherever possible, throughout the business and have stepped up their commitment to recycling further, setting global goals, including 100% of McDonald's guest packaging will come from renewable, recycled or certified sources and 100% of guest packaging will be recycled in McDonald's restaurants, by 2025.
- 6.15 The business has taken a number of steps to continue to lead when it comes to sustainable packaging and further address the issue of reducing plastic across the supply chain:
- The removal of plastic lids from McFlurry will see 385 tonnes of plastic removed from the supply chain each year.
 - The introduction of fibre based salad boxes will also see 105 tonnes of plastic removed annually, and the new salad boxes can be recycled with any other paper.
 - McDonald's are a member of the National Cup Recycling Scheme which brings together major retailers waste management companies and UK paper mills with the shared aim of growing the infrastructure needed to increase the number of paper cups being collected and recycled across the UK.
 - McFlurry cups can be recycled along with other paper cups in one of the many recycling points that has been established across the country through the collaboration of retailers including Pret a Manger, Costa and McDonald's restaurants.
 - Packaging recycling: 22k tonnes of outer packaging cardboard is recycled from restaurants every year - zero waste to landfill.
 - Only 8% of the packaging used for McDonald's products is made from plastic, with the majority already being made from fully certified fibre.
- 6.16 McDonald's reuses delivery packaging wherever possible, in accordance with food safety laws. Over 80% of kitchen waste is recycled, which equates to 40% of total waste. Staff separate corrugated cardboard, used cooking oil, food waste, clean plastic paper and tin from all back of house areas for recycling.

- 6.17 All restaurants aim to recycle 100% of their corrugated cardboard, which in itself accounts for 15% of a restaurant's average total waste. In addition, the delivery trays and crates are returned to suppliers for reuse.
- 6.18 Delivery vehicles carry recyclable materials on return trips, backhauling over 80% of all cardboard.
- 6.19 McDonald's UK has a long-term goal to send zero waste to landfill by reducing operational waste, recycling as much as possible, and diverting the remainder to a more sustainable solution.
- 6.20 To further minimise waste, McDonald's has joined the Valpak distributor take back scheme, which ensures that redundant equipment is recycled with accredited companies.
- 6.21 Customer recycling stations are installed in all new restaurants, to allow customers to separate paper cups, plastic bottles and cups, and decant liquids. The cups will be sent to a specialist paper cup recycler and the plastic will be recycled along with the plastic from the kitchens. With good levels of separation, McDonald's new waste procedures could generate a recycling rate of up to 65%, exceeding the European target.

LIVEABLE PLACES

Working within the Community

- 6.22 McDonald's is committed to be a valued and responsible member of communities in which it operates. Alongside strong staff training programmes and environmental initiatives McDonald's also supports Ronald McDonald House Charities (RMHC) and encourages young people to lead more active lives.
- 6.23 McDonald's has a track record of enabling and encouraging young people to participate in sports, including a long tradition of supporting community football and Olympic sponsorship.
- 6.24 The store is involved in local initiatives with Monifieth High School, work closely with our neighbours conducting daily litter patrols and through our own charity, McDonald's in the Community Foundation, have already donated to two local charities, Monifieth Befrienders and Togs for Tots this year.

Training

- 6.25 McDonald's commitment to staff education incorporates both internal training programmes and externally recognised qualifications. The McDonald's training philosophy centres on career long learning – "from the crew room to the boardroom". McDonald's is recognised as a "heavy lifter" by the Work Foundation as it recruits on the qualities not the qualifications of applicants.

- 6.26 Crew members receive on-going training of which regular assessment forms a part. The ratings from these assessments are then discussed at each employee's Performance Review. McDonald's invest more than £43 million in training each year and those employed at the proposed restaurant would be given the chance to undertake structured training including the opportunity to gain nationally recognised qualifications in hospitality, literacy and numeracy.
- 6.27 In the last 12 months, 39 of the employees in the Monifieth restaurant have completed an apprenticeship programme and across the whole business that includes the restaurants in Arbroath and Forfar, 108 people have gained an apprenticeship.

Football

- 6.28 The 20 year + partnership with the Scottish FA, where McDonald's invested £millions in grassroots football across Scotland, providing children with a fun, free environment to enjoy football with Scottish FA coaches. McDonald's have also provided kit, equipment, trained coaches etc.
- 6.29 McDonald's Club Twinning was launched in 2008 and there are now over 900 restaurants twinned with local clubs, providing coaching and business support as well as providing thousands of players with donated kit and equipment.
- 6.30 McDonald's continue their role as Official Community Partner of all four UK Football Associations.
- 6.31 The ongoing partnership will help ensure that McDonald's can continue having a role in encouraging young people to have a lifelong love of sport and an active lifestyle. To-date, the programme has included:
- Training over 30,000 new qualified grassroots coaches
 - Supporting over 10,000 grassroots clubs via the UKFA's club and league accreditation programmes
 - Providing over 250,000 new football kits to kid's teams across the UK
 - Recognising over 5,000 local football volunteers, clubs, and projects to date via our nationwide Grassroots Football Awards programme

Ronald McDonald House Charities

- 6.32 Ronald McDonald House Charities UK (RMHC) is an independently registered charity which helps support families while their children are in hospital or a hospice. RMHC provide free 'home away from home' accommodation to allow families to stay close to their ill children. They operate 14 Houses from NHS hospitals across the UK and give families a warm and comfortable place to rest, eat and relax, just moments away from their child's hospital ward. Since 1989, RMHC have supported over 60,000 families and now support 6,000 families each year.

- 6.33 RMHC has been McDonald's charity of choice since the Charity was founded in the UK in 1989. Since then, McDonald's and its Franchisees have raised over £85million for the Charity.
- 6.34 As well as donating part of their profits, McDonald's and its Franchisees also hold annual fundraising days, provide free office space, business resources and advertising.
- 6.35 McDonald's provides the opportunity for RMHC to place their collection boxes in restaurants across the UK. In 2022, these boxes provided RMHC UK with over £1.7 million donated by McDonald's customers. In 2019, the option of donating to RMHC via our in-store self-order kiosks was introduced. This raised over £3.5 million in 2022. In 2021, McDonald's introduced the capability to donate to RMHC via the MyMcDonald's App, which generated donations of just over £60,000 in 2022.

PRODUCTIVE PLACES

National

- 6.36 McDonald's employs around 135,000 people across the UK, with a mix of all ages and life stages.
- 6.37 People are at the heart of the business and, as a responsible and proud employer, McDonald's are committed to investing in them. To ensure the needs of all staff are met, and so attract and retain the best talent, the range of employment options has been expanded, with the Guaranteed Minimum Hours Contracts (GMHC) rolled out to all UK restaurants.
- In the workplace, flexibility, opportunity, equality and development are promoted.
 - Over 85% of McDonald's employees have said that they love the flexibility their job offers them.
 - 90% of Business Managers started as Crew Members.
 - 33% of the Executive team started their career in one of their restaurants.
 - Each year McDonald's invest £43million in training to develop their people.

Local

- 6.38 The latest figures available show that McDonald's contributed £4.1 million to the economy in Angus. Of this total, 87% is associated with the value of the sold in restaurants and the remaining 13% is the value of expenditure with suppliers and driven by the multiplier effect of employees in their company-owned and franchised restaurants, and employees supported by the supply chain, spending their wages in the local economy.
- 6.39 McDonald's employ 266 people across Angus and the Monifieth restaurant employs 136 local people of which 19 are in management positions. All the employees were relocated to other local restaurants, but unfortunately 39 members of the team have been lost due to the increase in travel and journey times to the other restaurants. The management would anticipate losing more of the employees the longer the restaurant is closed and this is why it is imperative that we are able to re-open as quickly as possible.

7. Conclusion

- 7.1 This statement has been prepared on behalf of McDonald's Restaurants Ltd in support of a planning application for the rebuilding of an existing restaurant, which was destroyed by fire in November 2023.
- 7.2 The proposals provide the opportunity for McDonald's to update the restaurant and maximise on the current sustainable options available for the new building.
- 7.3 The scale and mass of the building have negligibly increased and thus will not impact the site or the surrounding area.
- 7.4 The design of the proposal is appropriate in the area. Natural and neutral colours and materials will be used on the building and throughout the scheme to ensure the site integrates easily with the surroundings.
- 7.5 The layout of the site has been retained, in line with previously approved applications on the site.
- 7.6 Sufficient parking has been provided at the restaurant with accessible parking located as close to the restaurant entrance as possible and additional facility for cyclists. McDonald's actively encourage more sustainable methods of transport.
- 6.40 It is essential that the building is rebuilt to allow the restaurant to continue to trade and reintroduce jobs. This restaurant employs 136 local people of which 19 are in management positions. All the employees were relocated to other local restaurants but unfortunately, 39 members of the team have been lost due to the increase in travel and journey times to the other restaurants. The management would anticipate losing more of the employees the longer the restaurant is closed and this is why it is imperative that we are able to re-open as quickly as possible.
- 7.7 We look forward to working with your authority to progress this application through to a timely positive conclusion and allow the start of the rebuilding of the restaurant.
- 7.8 In light of the above, we trust officers are able to support the application.