

DESIGN & ACCESS STATEMENT

Site Address:

12 High Street, Harewood. UB9 6BU

The Application:

Change of use from Solicitor Office(Former A2) to restaurant(Former A3) within same class use E and proposed Extractor Flue.

Location & Background:

The application premises comprise a Mid-terrace property, which is located on High Street, Harewood.

The Ground Floor property was recently used as a Solicitors Office. There is no real demand for a Retail or office unit within this part of high street, however the proposed use would help to occupy as an A3/E unit with excellent accessibility.

The application seeks to convert the Ground Floor use into a A3/E use and proposed extractor flues at rear.

Our client has indicated, empty premise was being used as office was less in demand, and the demand for a Restaurant is higher. There are a number of A1 units along the Parade and an A3 unit would provide the necessary mixed uses, as promoted by the Local Authority. This would also help to generate business for the other commercial units.

Design:

The proposal has been conceived to make better and more sustainable use of the property without causing harm to neighbours or to the local street scene.

Physical building works include the following:-

- Modification of the ground floor layout to create an A3/E unit
- Installation of Extractor Flue to the rear to provide adequate Ventilation for the Kitchen

Regarding the change of use, these have been designed with the joint aims of:-

- providing appropriately sized, good quality space
- not causing harm to neighbouring properties through loss of light, privacy or outlook, and
- ensuring that the resultant building blends satisfactorily with the locality.

This proposal, to convert the Ground Floor existing property into restaurant (A3/E) unit, is an appropriate and sustainable use of the property. It is considered that this proposed location, to provide a restaurant represents a far better and more appropriate use of this space.

It is noted that Hillingdon, like most London boroughs, is experiencing an increasing demand for developments of this type and this represents an opportunity to contribute to the stock, to help address that demand.

It is considered that the proposed change of use would benefit being close to convenience shops and services, in addition to good public transport access to Central London or to other centres.

Access:

As noted above, the application site is situated close to the high street, which provides excellent transport links to the nearby centres.

The application premises is well-served by public transport and, being located so close to a town centre, have good access to a range of shops and services.

The scheme cannot provide off-street car parking. At present there is no off-street car parking available at rear of the premises can be used for delivery and staff parking, so this proposal does not necessarily require car parking.

Conclusions:

As noted above, the use of the Ground Floor area as a restaurant has a better demand for local residence. This application has been carefully designed so no harm is caused to neighbours or to the street scene, would provide local residents with a better variety of units.

It is therefore considered that this application is consistent with sustainable planning aims to make full use of existing developed land in urban areas, as promoted by central and regional Government as well as by the local planning authority. The provision of better use on this site, which has excellent public transport links and is well located in terms of its access to shops and other local services, is an appropriate use.

A detailed scheme has been provided demonstrating the Insulation proposed against the Transmission of Airborne and Impact sound between premises and neighbouring building, own by applicant, in addition to the Kitchen Extract System indicating the proposal does not result in Noise that is more than 10dB(A) below background Noise levels of the Site.

Kitchen Extractor System will be included; A Three stage Filtration System, including Grease Filters, Pre-Carbon Filters and Carbon Filters (located inside the side), point of Discharge to be at rear yard away from neighbouring windows, Ducting to be Circular, Ventilation Duct to Terminate pointing directly upwards and shall *not* be fitted with a Cowl, Fan to be Isolated from the Inlet and Discharge Ducts using Flexible Couplings, Fan to be Mounted using Anti-Vibration Mounts and Duct to be Isolated from the Structure of the

Building using Anti-Vibration Mouldings and suitable packing material where is passes through solid Structures.

A Bacterial \or Enzyme dosing unit to be fitted on *All* Waste Discharge points from Kitchen Sinks and Floor Drains prior to Discharging to the Public Sewerage System and shall be permanently *Retained* and *Maintained* in working order.

A 'Fat' Trap is to be installed and maintained/renewed for the duration of the use and an agreement shall be in place with a contractor for the off-site disposal of fats, oils and grease, particularly to recycle for the production of Bio-Diesel.

Please do not hesitate to contact us if you need any further information.