



Architectural, Structural Design & Construction Services

DESIGN & ACCESS STATEMENT

CLIENT: Mr R.Navaratnam

SITE ADDRESS: 288 West End Road, Ruislip, HA4 6LS

PROPOSAL: Change of use from shop (Use Class A1) to hot food takeaway (Use Class A5) with installation of a flue pipe

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I. INTRODUCTION

MKM Design & Construction Ltd. has been instructed to assist with a submission of a planning application for change of use. The application refers to the closed down premises located at 288 West End Road, Ruislip, HA4 6LS. The applicant believes that the premises would be a successful business place if he is able to trade under Use Class A5 (Hot Food Takeaway).

II. DESCRIPTION OF THE APPLICATION SITE

The application site is a three storey property. The application site consists of a commercial premises (Use Class A1) at ground floor and a residential flat above. The ground floor premises is currently vacant and the last use was a party shop.



Application site

The parade consists of properties with commercial premises at ground floor and residential flats above.

To the north of the application site is 286 West End Road, a commercial premises which is currently vacant. To the south of the application site is 290 West End Road which is a Kebab & Pizza Takeaway.

There are few premises within the closed surrounding which operate as A5 (e.g. GB Kebab, Chinese takeaway, Indian Cuisine and a Fish & Chips located opposite the application site). It is considered that the proposed takeaway will not impact any of the other food businesses and it will provide an additional food service to local residents.

III. PROPOSED USE

The application proposes the change of use from A1 to A5 (Hot Food Takeaway) including the installation of an extraction flue. The proposed food is *Fried Chicken and Chips*. The predicted majority of the sales are to the local walking customers and home deliveries. There are no facilities proposed for the customers to consume the food on the premises.

It is proposed to open to customers from Monday to Sunday to the following opening hours: Monday –Sunday from 10.00am to 12.00am. However, it can be amended to the local authority's suggested opening times.

IV. SCALE

The proposed change of use will not increase the footprint of the existing building. The scale of the change of use to takeaway has been prepared with much consideration towards the existing building line, neighbouring properties and the general character of the area. The refurbishment to the ground floor space will be adequate to fit the use of hot food takeaway and will result in the creation of a counter, food preparation area, customer area as well as the installation of an extractor flue pipe.

V. LANDSCAPING

The street scene and existing landscape will not be adversely affected by the proposed change of use as the takeaway would take place within the footprint of the existing building. The proposed development will include the installation of the extraction flue pipe at the rear of the property. It is mainly hidden from the street scene and thus it will not appear as an obtrusive, dominant and ugly feature in the street scene. Also, the existing closed down shop has an unattractive appearance making the street view look depressing.

VI. DESIGN

The application represents a well-considered proposal which incorporates an adequate design that makes excellent use of the premises, without compromising the amenities of local residents. The external aspect of the building will not be modified, except the installation of an efficient extraction flue pipe to the rear of the building.

VII. ACCESS

Customer access to the premises will remain from the frontage of West End Road.

VIII. DELIVERY OF GOODS

Deliveries to the premises will take place between the hours of 11.00am and 6.00pm Monday to Saturday.

IX. PARKING

There is off-street parking available to the rear of the premises. The delivery vehicles will use the off street parking space to the rear of the premises.

X. VENTILATION, ODOUR AND SOUND CONTROL

The location of the extraction flue pipe will be to the rear of the building which will be discharging 1m above the roof eaves of the building.

The proposed extraction flue pipe will compose of a ductwork design, in which it will be made from a galvanised mild steel sheet of a folded lock-formed and flange construction. The induct velocity will not surpass 10m/s and the ductwork will have a static pressure limit of less than 500Pa positive pressure and 500Pa negative pressure. Nonporous gaskets will be used to withstand necessary heat loads. Along with the extractor, this design will significantly control the ventilation, as it provides a direct route to the atmosphere.

As the proposed food production is fried chicken, fried chips etc., high level odour control measures are proposed. The proposed extraction system will include fine filtration; UV ozone systems and carbon filtration units will be used to remove odours. The carbon filtration units are manufactured from a number of carbon biscuits held in a vee formation. They are sealed into frames using polymer which will eliminate passing of any air around the carbon and control the odour. In addition to that, there is only one door located to the rear of the kitchen which is proposed as a self-closing fire exit door, thus any odour escape from the kitchen to the rear will also be controlled by this door. For further information please refer to the kitchen extraction system specifications.

The flue pipe will be mounted with the anti-vibration isolators and fitted with the silencer unit as specified in the extraction system specifications; therefore there will not be any vibration or noise impact to the neighbours or upper flat. We kindly request you to impose a condition with regards to the detailed noise assessment report. It is also proposed to provide sound insulation to the ceiling and party walls to reduce the transmission of airborne and impact sound to the adjoining residential property and the flat above. The proposed strategy to control noise meets all the criteria, noise levels will be less than 10dB(A) below the background noise levels.

XI. WASTE STORAGE AND COLLECTION

An 1100L Commercial Wheelie bin will be used. The waste will be kept isolated at the back of the premises.

A standard bin is proposed within the premises for the customers.

XII. EMPLOYMENT

The applicant proposes to run the takeaway as a family business, this may equal to 2 full time and 2 part time employees.

XIII. CONCLUSION

We hope the proposed change of use has proven not to have any negative impact of the social, economic and aesthetical nature on the neighbouring properties and area. It is designed to preserve and improve the aspect of the local area, while putting a closed-down retail shop to good use; we respectfully submit it to your consideration for approval.