

Land South of Glenroyd

Barton Hill

Removal of asbestos cladding from existing building and replacement with steel cladding. Change of use from storage to industrial use as a catering preparation kitchen. Temporary siting of a portable building for 3 years to be used as a preparation kitchen whilst work is undergoing on the development of existing building



Design and Access Statement

Picture above: existing building

This design and access statement forms part of the planning application for removal of asbestos cladding from existing building and replacement with steel cladding. Change of use from storage to industrial use as a catering preparation kitchen. Temporary siting of a portable building to be used as a preparation kitchen whilst work is undergoing on the development of existing building. The aerial view (photo A) notes the location of the existing structure and the proposed development.



Photo A

Existing design and use

Currently the building is an asbestos cement bound cladding, supported by steel. It houses a W.C. and has its own independent water supply and independent fowl waste supply. Half of the floor is currently concrete. There are 6 existing windows, 4 facing south and 3 facing north. Double doors facing south and double doors facing east. There are 2 parking spaces to the east of the building. The current building has formed part of the haulage yard to the south and been used in conjunction with this for over 30 years. Previous to that it was a brickyard.

See existing plans and elevations.

Proposed Business

I have worked in the Ryedale area for over 3 years as a private chef. The service I have provided has been primarily for the local area. It has included various food demonstrations including Malton Food Market and appearances on local radio stations. I am now looking to expand to catering, yet maintain the low intensity high quality style of food that has been a success so far.

The site at Barton Hill would fit the needs of the business perfectly and it will encourage activity in the countryside that strengthens the rural economy. A major part of my work as a private chef has been to use locally sourced produce, primarily my suppliers have been from Malton and Norton and this has accounted for over 80% of food supplies and is something I feel very strongly about. It would continue to work towards the aims of the Fitzwilliam (Malton) Estate to rebrand Malton as "Yorkshire's food capital"

I intend to achieve compliance with all aspects of Food Standard Agency and regulation (EC) No 853/2004 of the European parliament and of council. Implementing practices outlined by the food standards agency, using SFBB and Safe Catering Plan in order to maintain safety management procedure and food hygiene regulation. I have a First Class Pass Diploma in Food and Wine from Leiths School of Food and Wine where hygiene practices were a fundamental part of the course. I have Level 2 award Food Safety in Catering, Level 2 Award Health and Safety in Workplace and certified attendance of COSHH course. All of which will be used to achieve standards set out by both European and National Regulations regarding food.

The food prepared will be for an average of 100 covers a week.

The work carried out on the site includes the preparing of food to be taken to events elsewhere.

'Expansion land for existing major employers/ established businesses; small scale conversion of existing buildings or provision of new buildings to support appropriate rural economic activity in line with the provisions of Policy SP9' (Ryedale Plan-Local Plan Strategy SP6)

I propose a small scale conversion of an existing building that will support the rural economic activity.

The business will have the potential to provide employment for the rural area. The intention is to have at least 2 staff members on site with the potential for 5. Adequate parking will be provided. (See plans)

Ryedale Plan-Local Plan Strategy SP5 states:

Other employment areas across the District play an important role in the Ryedale economy providing important local job opportunities.' It then goes on to say 'Whilst not specifically allocated in the Local Plan Sites Document, the expansion of existing businesses across Ryedale will be supported in principle.'



Proposed working hours are 8am-5pm Monday to Saturday.

Delivery of goods to the site will take place using the lane to the north of the site that is 3.70m wide, that is covered either side with various high grown vegetation (see picture above). Expected delivery will be from light goods vehicles no larger than supermarket delivery vehicles. Delivery of goods will take place within the hours 8am-5pm. The site has right of access down this lane.

Consideration to Neighbouring Sites

Great consideration has been put in place to accommodate neighbouring sites in accordance with SP20 of the Ryedale Plan- Local Plan Strategy.

'New development will not have a material adverse impact on the amenity of present or future occupants, the users or occupants of neighbouring land and buildings or the wider community by virtue of its design, use, location and proximity to neighbouring land uses. Impacts on amenity can include, for example, noise, dust, odour, light flicker, loss of privacy or natural daylight or be an overbearing presence.'

Also in accordance with DEFRA Minimum Requirements For Odour Control, *'for new premises or premises covered by planning conditions restricting the impact of odour the system shall be designed to prevent harm to the amenity'*

And in accordance with DEFRA Requirements for noise control:

'For new premises or premises covered by planning conditions restricting the impact of noise the system shall be designed to prevent an acoustic impact on the external environment and therefore harm to the amenity, as well as ensuring that noise exposure of kitchen staff does not constitute a hearing hazard. For existing premises not covered by planning conditions restricting the impact of noise, the system shall be designed to avoid statutory nuisance and shall comply with the principles of Best Practicable Means. To achieve these objectives the noise control system shall include:

- *control of noise at source to the greatest extent and*
- *control of noise to the environment by taking acoustic considerations into account within duct, grille and termination design.*

The nearest neighbouring residential property is over 20m from the boundary of the proposed development.

Odour Control

Risk Assessment, based on DEFRA guidelines.

Dispersion	Proximity of receptors	Size of kitchen	Cooking type	Total score
10 (Discharging 1m above eaves)	5 (Closest sensitive receptor between 20 and 100m from kitchen discharge)	3 (Between 30 and 100 covers or medium sized takeaway)	1 (Most pubs, Italian, French, Pizza or Steakhouse)	19

Based on the sum of contributions from dispersion, proximity of receptors, size of kitchen and cooking type the impact risk is low to medium and requires a low level odour control, which may include, fine filtration followed by carbon filtration will combat odour risk.

The cooking techniques used on the site are, sous vide, boiling, roasting, blanching.

The style of food being prepared on site is Modern British style cuisine. No deep fat frying will take place on the premises. The discharge stack from the extraction unit will be 1m above the eaves of the building as shown on the plans.

The extraction system will include fine filtration followed by carbon filtration.

Maintenance of this system will take place every 6 months.

Noise Control

Equipment used on the site will include:

Stand mixer
Food processors
Up right fridge (42dB)
Up right freezer/Chest freezer (43dB)
Convection oven
Extraction units over ovens

The potential for noise caused by the extraction unit will be reduced by using a silencer on the extraction unit to prevent noise problems. Insulation within the building will reduce the noise level leaving the premises.

Maintenance of this system will take place every 6 months.

Privacy Control

The boundary of the plot will be covered with a 6ft solid wood panel fencing, to maintain privacy for the neighbouring land. Any potential loss of privacy from the existing north facing windows will be solved by this addition. The fencing will also increase privacy for any south facing views to the plot as it will block out a proportion of the view of the existing industrial site.

Design, use, location and proximity to neighbouring land uses

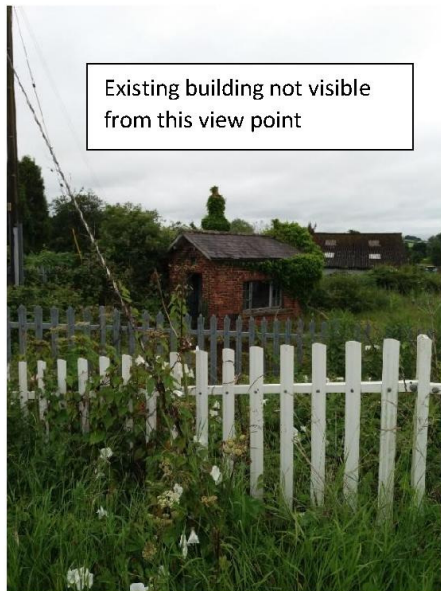
The design of the new building will be a benefit to the local rural area as asbestos cement bound cladding will be removed and new steel cladding will be put in its place, this will be more aesthetically pleasing for the area. The use will have no adverse impact on the amenity of present or future occupants as it is changing from storage for haulage to a high spec preparation kitchen. The location of the proposed building is identical to the existing one and thus will not change in terms of proximity to neighbouring land. Where a possible visual impact may be an issue a new 6 ft. solid wood panel fencing will be erected on the boundary to neighbouring land.

One area that has been addressed whilst compiling the application is the possible view from the rail crossing. The pictures below show the visibility from the crossing. Whilst hidden for the majority it is still visible. With the renovated building it will look better from this point of visibility.

Various views from the rail crossing at Barton Hill



Existing Building



Existing building not visible from this view point

Proposal information



Existing building east facing.



Existing building south facing.



Existing building and boundary north side

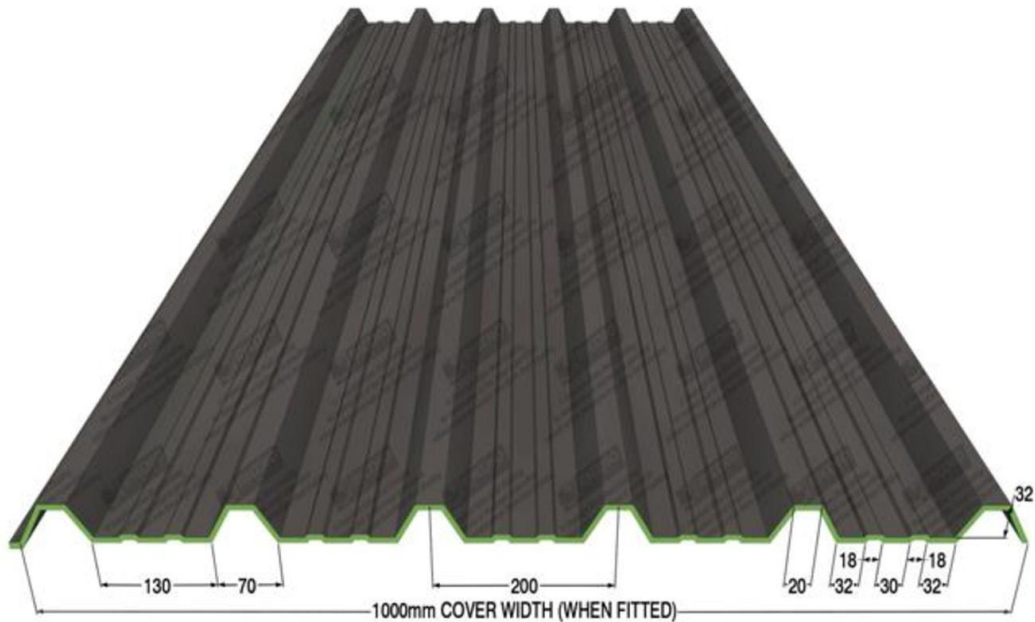
See plans for details regarding the alterations to the existing building, and proposed kitchen layout.

The proposal is to renovate the above existing building using steel cladding (see specifications below)

BOX PROFILE ROOFING SHEETS SPECIFICATIONS

Galvanised steel box profile 32/1000 roofing sheets. They consist of six profiles and five valleys where the water runs, each profile is 32mm deep and at 200mm centres from peak

to peak. For extra support and stability, two extra swages are rolled into every valley of the sheet.

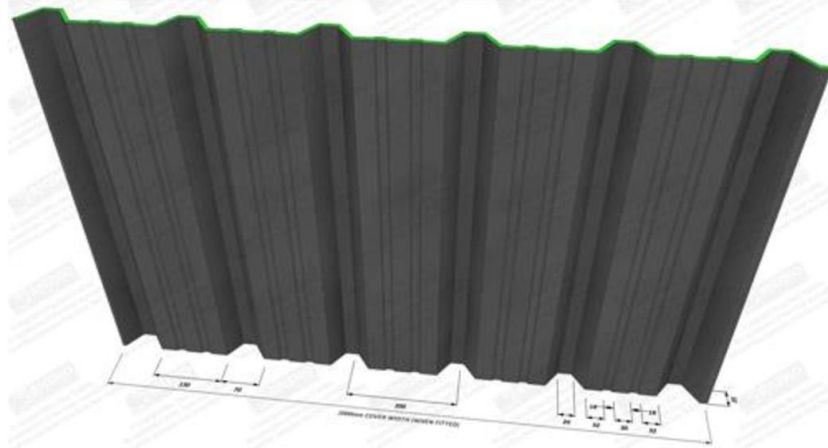


BOX PROFILE WALL CLADDING SHEET SPECIFICATIONS

Galvanised steel box profile wall cladding sheets are manufactured as the reverse profile to the box profile roofing sheets with the flat part of the sheet facing out and the smaller profiles facing into the building, this creates the illusion of a flat wall effect even though the sheets are profiled, with the advantage of the fixings being concealed within the small profiles of the sheets.

The box profile 32/1000 wall cladding sheets are available in two gauges (thicknesses): 0.5mm and 0.7mm, however, 0.5mm is the recommended gauge for side cladding.

They consist of six small profiles which will be facing into the building and five flats facing out of the building, each profile is 32mm deep and at 200mm centres from peak to peak. For extra support and stability, two extra swages are rolled into every flat of the sheet.



Colour

The proposed colour is Merlin Grey for the roof and walls.

Windows will be replaced with UPVC windows.

Waste

Waste water will be disposed of using a new bio septic tank system. A grease separator will be fitted to prevent any kitchen waste being disposed of in the tank.

Refuge waste will be disposed of using commercial waste collection services. See plans for location of storage of refuse bins.

Recyclable waste will be disposed of using recycling service where possible.

The portable building to be used whilst the work is ongoing on the recladding of the existing building

The installation of a prefabricated workspace unit from where I intend to work as a caterer, whilst work on the building is ongoing. Food will be prepared on the site and then taken to clients venues. See plans of the portable building. The prefabricated cabin will be made of the following:

Cabin construction

- Timber used for structural frame.
- Insulation varies and but usually up to 100mm of fibreglass insulation. Applicable to walls and roof
- Internal wall construction of a vinyl faced plasterboard attached to timber framework.
- UPVC or timber skirting (varies)
- Floor construction of plywood over boarded timber or steel floor joists (varies).
- Floor insulated with up to 100 mm of fibreglass insulation or more commonly thermal foil insulation
- Floor covering to be either vinyl polyfloor or carpet.
- External walls are usually 9mm plywood with plastisol steel covering. Plastisol is sheet steel with a plastic painted coating 0.5mm thickness
- Roof blankets vary with make and manufacture. Timber construction roof with heavy duty vinyl roof covering.
- UPVC double glazed windows
- Composite steel door or Kirnkroft steel door.