DESIGN AND ACCESS STATEMENT

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INTRODUCTION

This Design and Access Statement has been prepared in support of a full planning application for the development of a new Drive-Thru restaurant with associated car parking and landscaping on the site of, located within an existing ASDA store car park.

This statement has been produced having regard to the guidance set out within the DCLG document 'Guidance on Information Requirements and Validation' (March 2010) which replaces Section 3 of Circular 01/2006 Design & Access statements. The guidance indicates that the purpose of a Design and Access Statement is to illustrate the process that has led to the development proposal, and explain the proposal in a structured way. It further advises that the level of detail required depends on the scale, and complexity of the application and the length of the statement varies accordingly. This statement should be read in conjunction with the application plans and supporting documents.

DEVELOPMENT PROPOSAL

Use

- The application seeks planning permission for the development of a drive-thru restaurant, together with customer parking, access facilities and associated landscaping. The restaurant will offer customers the choice of eating within the restaurant or 'take away' from either the counter or from the drive-thru lane. The restaurant will have a delivery collection point for the use of delivery aggregators (e.g. Just Eat, Uber Eats and Deliveroo)

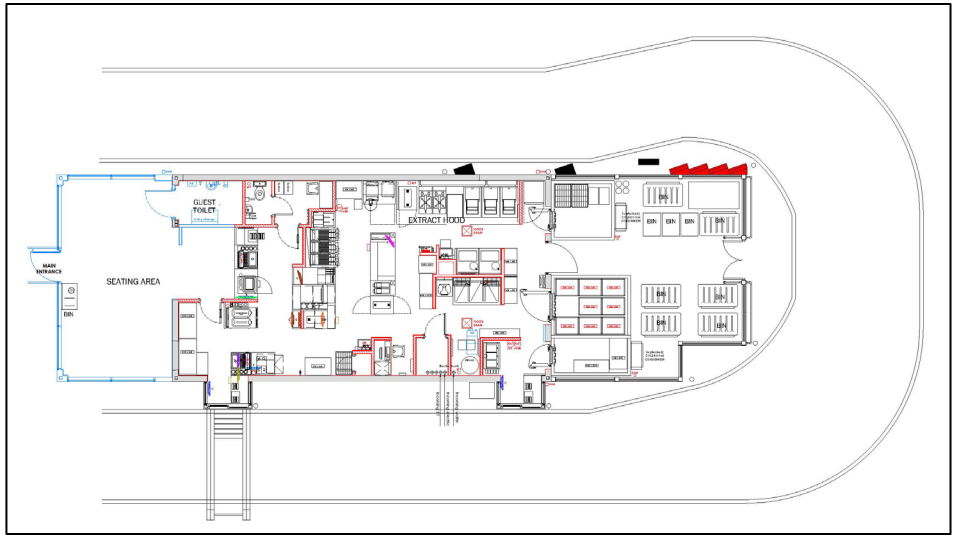
Layout

When designing the layout for the site, several factors needed to be taken into consideration. These include:

- The need for the development to produce a contemporary design that fits within a mix of different contexts.
- The need to ensure that the best aspects of the building, that is the front and side elevations, are the views that are seen first.
- The location of existing services and easements which confines the position of the building.
- The need for a usable, safe and easy route for the customer whether they are using the Restaurant or the Drive-Thru lane. Visibility has to be good around the site for site safety, and ease of access and manoeuvrability.
- The scheme has a suitable drive-thru lane, which has undertaken site evaluation, including the planning of a number of vehicles to be able to queue at the drive thru without impacting the main public highway and the access to parking spaces.

GENERAL BUILDING INFORMATION-
LITTLE DRIVE THRU (WITH EXTENSION AND NO HD OPTION)

- The proposed restaurant will have a GEA of 171 sqm with a drive-thru lane circulating around the outside of the building. There will be a separate customer entrance to the restaurant, and order and collection window for drive-thru customers. There will also be a separate delivery collection window for the use of delivery aggregators (e.g. Just Eat, Uber Eats and Deliveroo)
- The internal areas of the restaurant is a total of 129 sqm of which Includes FOH and BOH areas.
- The overall height of the unit is (+/-)5000mm
- There will be a total of 12 covers within the restaurant
- 1no. DDA guest toilet



DESIGN AND ACCESS

Introduction

The proposed development is positioned on the site in the best location for visibility & access, whilst being sympathetic to the existing design and appearance of the environment. The proposed also has integrated within the design, safe vehicular and pedestrian circulation within the car park. The building is located in the existing car park of an ASDA store, and it was therefore essential in design to minimise the impact on the existing car park arrangements of the retail unit.

The proposed restaurant has been designed to the highest standards. The proposed building is a steel portal frame structure with a variety of cladding finishes.

The proposed design uses the site to it's full potential to accommodate customers whilst minimalizing impact on the parking arrangements for the ASDA Store and its day to day operation.

DESIGN AND ACCESS

Design

Customer entrances will have textured entrance floor matting. The main restaurant floor will be finished with contrasting anti-slip ceramic tiling (PTV Wet-43, PTV Dry 62). The communal customer toilets will also be finished with anti-slip ceramic tiling with all fixings to the walls being in a contrasting colour. The décor throughout the restaurant will comprise of contrasting colours for the doors & accessible routes to assist the visually impaired.

The building assets has been designed to a high standard with a contemporary palette of materials resulting in an attractive new restaurant that sits comfortably in the surrounding context.

Access

The proposed building layout has been designed in accordance with the access legislation requirements and recommendations and complies with the approved document Part M of Building Regulations with regards to access standards. The proposed layout ensures safe, functional pedestrian and vehicular movement within the site, and also includes the provision of disabled parking spaces and cycle parking. The proposed internal layout is fully Equalities Act compliant, and therefore provides a safe, sustainable and inclusive development providing access for all.

The customer entrance doors are to be fully glazed with manifestation in line with approved document Part M of Building Regulations . The doors will have level thresholds and will follow the brand's general policy to allow for power-assisted doors with push button operation. As part of the brand's standard design package, there are allocated crossing point access arrangements allow Drive Thru customers and pedestrians to safely use the site.

Within the restaurant, DDA compliant lower dining tables are installed. Table service is also available to all customers when dining-in at the restaurant.

DESIGN AND ACCESS

Conclusion

The proposed restaurant has been carefully designed to sit comfortably in the existing car park and optimise traffic flow in the existing car park. The proposal has been designed in accordance with the planning policy context and with the assistance of various reports provided by external consultants. The chosen materials will ensure a high quality result and will only enhance the existing setting and will complement the existing mixed use surroundings.

OPENING HOURS AND STAFFING- LITTLE DRIVE THRU

Opening Hours

Monday-Sunday: 24 hours

Sales Peak Times

Lunch and Dinner periods : 12pm-2pm, 5pm-7:30pm

Staffing Numbers

Approx. 20 full-time staff members, 20 part-time staff members

Approx. 12 staff member max. on shift at any one time

MATERIALS, FIXTURES AND FITTINGS

Structural Frame

The building frame will be of steel construction comprising of structural steel columns, rafters and beams, with supporting stanchions providing a clear span between walls of external envelope with no projections into internal floor areas.

External Walls

The external walls shall comprise of a cavity wall construction up to DPC level which will consist of facing bricks to external leaf with insulation within the cavity and a 50mm (minimum) air gap. The wall construction shall accord with the thermal insulation, wall ties, restraint straps, DPC's, cavity trays and weep holes all to meet the current Building Regulations and Codes of Practice.

The external walls above DPC level shall generally comprise of insulated wall panels as manufactured by Kingspan Insulated Panels Ltd (reference Micro Rib / 100mm thick x 3000mm wide x 1000mm high panel size / XL Forte Symphony finish / colour RAL 180 40 05 Merlin Grey and RAL 9003 Signal White) including all necessary cladding rails, proprietary corner panels, eaves / verge / soffit cladding, flashings, filler / sealer strips, cover trims etc. In addition, wall panels and corner panels together with extract grilles are to spray painted /finished to match the background colour in which they are position either RAL 180 40 05 Merlin Grey or RAL 9003 Signal White.

MATERIALS, FIXTURES AND FITTINGS

External Doors

Entrance Door: Powder coated aluminium framing, minimum overall frame width 100mm, with powder-coated Sythapulvin finish – RAL 7022 satin. Entrance and fire exit doors to receive a powder coated finished in RAL 7023. Non-FR. 24mm glazing panel inserts. Glass to comply with BS952 and BS6262 "Glazing for buildings". Letter plate and long 1m push/pull handles. Main Entrance door to be fitted with power assisted door openers/closers

Escape Door: Powder coated aluminium framing, minimum overall frame width 100mm, with powder-coated Sythapulvin finish – RAL 7022 satin. Entrance and fire exit doors to receive a powder coated finished in RAL 7023. Non-FR. 24mm glazing panel inserts. Glass to comply with BS952 and BS6262 "Glazing for buildings". Fitted with escape latch bar set. Fire exit door from restaurant area is to have a security angle fitted to the external face protecting the release mechanism.

Bin Store Door: Soham Security steel double leaf door and frame, 30min FR. with goal post steel frame finished in RAL 7023. All brush-strips to be fitted in accordance with manufacturers requirements. To be fitted with mortice latch, tower bolts, lever handle activator, door viewer, and chequer plates panels.

Windows

Shopfront Windows: Windows to be of proprietary manufacture powder coated aluminium framing, minimum overall frame width 100mm, with powder-coated Sythapulvin finish – RAL 7022 satin. Glass to comply with BS952 and BS6262 "Glazing for buildings"

Delivery Windows: Windows to be of proprietary manufacture powder coated aluminium framing, minimum overall frame width 100mm, with powder-coated red RAL 3020 satin. Dimension from finished floor level to underside of Drive Thru window framing to be 900mm. Glass to comply with BS952 and BS6262 "Glazing for buildings"

MATERIALS, FIXTURES AND FITTINGS

Roof

Roof structures comprising D35 galvanised metal decking on structural steel rafters including all necessary bracings, wall plates, anchor ties etc.

Landscaping

All soft landscaped areas to be finished in rolled turfed grass (fertilised 5g/m2). Top soil shall be of good quality (weed free) and shall be not less than 300mm deep throughout all areas of landscaping. Plants, shrubs or trees shall be mature and not to obscure signage etc. Low level shrubs to be avoided as part of pest prevention strategy. All landscaping to be planted to suit the growing season specific to the species.

Bollards

Cranked bollards, 100mm x 1200mm high (above paving level) rolled hollow section infilled with concrete and set in concrete base, 1 adjacent to each drive thru window, the others adjacent to the yard wall corners. Powder coat in RAL 7022 to match front door with top 100mm in yellow reflective paint or band.

External Lighting

External lighting to be installed to all vehicular and pedestrian areas. Lighting to provide a minimum level of illumination of 25 lux at ground level with equal uniformity. All lights shall be column mounted with LED light fittings and lamps.

WIFI

Free fast and reliable public WIFI is provided for customers visiting the restaurant.

SERVICE VEHICLE ACCESS

- A servicing strategy has been developed for the unit to allow servicing to occur within the daytime operational window that ensures that the drive-thru lane and wider car park are able to operate unhindered.

- Staff at the unit will be responsible for ensuring that the identified servicing area is kept clear ahead of the vehicle arriving onsite, the timing within the identified window would be advised to staff in advance of arrival.

- The layout has been tracked with the largest expected servicing vehicle and it's movement through the wider car park to ensure suitable and safe access to and from the highway network in a forward gear. Full details of the servicing strategy and vehicle tracking are provided in the Delivery and Servicing Plan accompanying this planning application

WASTE AND RECYCLING PROVISIONS AND OPERATIONS

- Waste bins are located at the bin store within the yard area to the rear of the building, concealed and enclosed. General waste, food waste and mixed recycling are separated into different waste bins for collection. 1100L four wheeled bins for general waste and recycling storage and 240L bins for food waste to be located within yard area.

- Waste litter bins and cigarette towers are located externally for customer use.

- Cooking oil from the restaurants will be collected and recycled by Olleco, into high quality Bio-diesel which reduces vehicles emissions significantly reduces by 88%. The filtered scraps and particles are also fed into an aerobic digestion system which powers the refinery.

- There will be a single point of contact for anybody who has notice our packaging discarded in their community, as well as a dedicated mailbox. This provides communities and other organisations a direct line of communication to contact the brand with any ongoing litter issues.

FIRE STRATEGY POLICY STATEMENT

Construction and Materials

The building will be constructed in a manner and of materials which will minimise the risk of fire spread

Method

It is intended that the building will be operated so that it will provide and maintain passive and active fire prevention, protection measures appropriate to the purpose or use of the building (i.e. as a restaurant), the number of occupants and the activities and processes undertaken therein.

Comprehensible and relevant information will be provided, through the provision and availability of emergency instructions or fire safety plans and the risks identified by relevant risk assessments.

A programme of Fire Safety Training for staff members will be provided.

Fire Risk Assessment will be carried out and kept under review, which analyses building and process fire risks, the existing preventative and protective measures and identifies areas for improvement.

Suitable and sufficient evacuation procedures will be in place, with an identified evacuation point.

It is to be ensured that fire fighting equipment is to be provided in accessible locations and maintained in a ready state.

FOUL DRAINAGE

- Foul water drainage system to serve the premises. Separate manholes shall be provided to serve:
  - Customer and staff toilets; and
  - Kitchen waste
- The outgoing sewer to be of sufficient size to service the unit and is to be laid from a head manhole (to be located adjacent but external to the building) with intermediate inspection chambers as required including connection to the main public sewer.
- 7 No. back inlet gullies with sealed cover, to service kitchen equipment finished at floor level. Provide 2 No. wash down gullies, in the kitchen area. Gullies to be from Wades Drainage Company, specification stainless steel Q24 Series, 200mm square, height adjustable gully, trapped and fitted with optional filter bucket. Q9233 grating to toilets and Q4232 grating to kitchen. The 2 no floor gullies within the kitchen area of the unit are to be set level with the finished level of the floor slab and the 3 no gullies within the public toilet areas of the unit shall be set 5mm above the finished level of floor slab. All floor gullies have be set square with the gridlines of the building and absolutely level. In place of 200mm square gullies to kitchen area, option to swap with linear grate gullies – 250mm H x 2058mm W x 50mm D.
- Foul water drain and aco gully with catchment bucket is to be provided to the Yard Area.

FOUL DRAINAGE

- All pipework running beneath the restaurant is required to terminate at precise locations.
- Suitable rodding positions shall be designed by the engineer at all changes in direction and at maximum 20m intervals.
- Given the nature of the operation, sufficient allowance will be undertaken in the foul drainage design for grease traps/interceptors.
- Gravity fall drainage connections permitted only.

SUSTAINABILITY PREVISIONS

The proposed restaurant will utilise cutting edge technology to minimise energy usage including:

- Installing high efficiency LED light fittings throughout the internal and external areas.
- The use of low flow plumbing fixtures to the customer areas to reduce building water usage.
- At least 50% of timber used for construction, including timber framing and furniture, is to be certified Forest Stewardship Council's standards (FSC), Sustainable Forestry Initiative (SFI), American Tree Farm System (ATFS), Canadian Standards Association (CSA), or Programme for the Endorsement of Forest Certification (PEFC) standards.

SECURITY

CCTV

- A CCTV system shall be installed, and will be maintained and operated at all times when the premises is open to the public. The system shall cover all maintained areas used by customers. The CCTV cameras shall continually record whilst the restaurant is open to the public and recording shall be kept available and unedited, with date and time stamping.

Anti-Social Behaviour

- Staff shall be trained in Conflict resolution to deal with challenging customers who are under the influence of toxins.
- No alcohol is sold in the restaurant and no regulated entertainment is provided.
- A no glass policy shall operate at the restaurant
- A 'Staff Safe security tanoy' system will be installed which provides remote security support to the team.
- Intruder alarm will be installed with under counter panic alarms to the pay/collect counter.

FOOD RESPONSIBILITY

The following points demonstrate the variety and focus on the nutritional value of the food served at the restaurant:

- The restaurant will off vegan offerings, which has won an award from animal rights group PETA.
- There are no artificial flavours, colours or trans fats in the food sold at the restaurant.
- The use of palm oil is removed from cooking processes and is not present in our food.
- Specific foods have been reformulated back in 2018 to reduce the calories they contain.
- Produce is freshly prepared by hand and within the restaurant every day by staff members to ensure consistency of the high quality of the food on offer.
- Any advertising is 200m away from any school, which exceeds the Government's 100m standard.
- Children are never directly targeted in advertising campaigns.

Thank you