



WILLIAM MORRIS

Legal & Corporate Communications

Odour Impact Statement

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Application Site:

5 Walmer Street
Rusholme
Greater Manchester
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Application Details:

Elevational alterations in association with the change of use from drinking establishment (Sui generis) to Restaurant E (b) together with; direction of Boundary wall to the rear to existing outdoor garden area
direction of two story side extension to re-locate staircase for upper floor.

Disclaimer:

This report takes into account the particular instructions and requirements of our client. It is not intended for and should not be relied upon by any third party and no responsibility is undertaken to any third party. This report may include data obtained from trusted third-party consultants/laboratories that have been supplied to us in good faith. Whilst we do everything we can to ensure the quality of all the data we use, we cannot be held responsible for the accuracy or integrity of third party data.

Executive Summary

William Morris was commissioned by ML design Ltd to undertake an Odour Impact Assessment in support of the planning application for 5 Walmer Street, Rusholme. The development has the potential to cause odour impacts as a result of emissions from the proposed cooking processes. As such, an Odour Impact Assessment was requested in order to assess potential effects as a result of the scheme.

An assessment using standard methodology was undertaken in order to identify the odour risk associated with the proposals. This was based on a number of site specific inputs.

The results of the assessment indicated the odour risk was classified as high. This prediction does not infer that the proposed development would result in significant odour impact or affect local amenity levels. However, it does suggest that appropriate mitigation options are required to reduce potential effects to an acceptable level.

The recommended abatement option has been specified in line with the relevant guidance for kitchens with a high risk of impact. It therefore follows that with this mitigation in place, potential odour impact at nearby sensitive receptors would be reduced to an acceptable level.

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1.0 Introduction

The planning application to which this Odour impact Statement relates is for the proposal at 5 Walmer Street, Rusholme.

The statement looks to address the obvious concerns regarding the control of noise, odour and fumes from the premises into the environs and in particular with reference to the adjacent dwellings to the front of the property.

Whilst it is appreciated that more comprehensive mechanical information will need to be confirmed when all the operational details have been established (subject to planning consent being granted) it is hoped that this statement will set out the key principles and show the commitment to provide adequate and suitable equipment to prevent possible nuisance.

The development has the potential to cause odour impacts as a result of emissions from cooking facilities. As such, an Odour Impact Assessment was requested in order to assess potential effects as a result of the scheme and identify the necessary mitigation measures to prevent adverse impacts.

2.0 Site Location and Context

The site is located at 5 Walmer Street, Rusholme at approximate National Grid Reference (NGR): 385186, 395412. Reference should be made to Figure 1 for a map of the site and surrounding area. The application comprises the change of use of a previous pub to a restaurant / takeaway, including the erection of an external flue on elevation c.

The proposal is located in a terraced setting. There are several commercial units within the vicinity of the proposal. A large private car park opposite the proposal and provides access to informal parking for the commercial units. Residential receptors are located on the first floor of the building, above all units of the terrace. Further residential properties are located in the surrounding vicinity.

Emissions from the proposed kitchen will be released to the atmosphere through a dedicated flue. The release point will be positioned to the rear of the premises, just above the eaves of the rear outrigger of the property.

The operation of fryers, during the opening hours of 12pm to 11pm (Sunday to Thursday) and 12pm to 12am (Friday, Saturday and days preceding a bank holiday), may result in odour emissions. These have the potential to cause impacts at sensitive locations within the vicinity of the site and have therefore been assessed within this report.

3.0 ODOUR BACKGROUND

3.1 Odour Definition

2.1.1 Department for Environment, Food and Rural Affairs (DEFRA) guidance¹ defines odour as:

"An odour is the organoleptic attribute perceptible by the olfactory organ on sniffing certain volatile substances. It is a property of odorous substances that make them perceptible to our sense of smell. The term odour refers to the stimuli from a chemical compound that is volatilised in air. Odour is our perception of that sensation and we interpret what the odour means. Odours may be perceived as pleasant or unpleasant. The main concern with odour is its ability to cause a response in individuals that is considered to be objectionable or offensive."

Odours have the potential to trigger strong reactions for good reason. Pleasant odours can provide enjoyment and prompt responses such as those associated with appetite. Equally, unpleasant odours can be useful indicators to protect us from harm such as the ingestion of rotten food. These protective mechanisms are learnt throughout our lives. Whilst there is often agreement about what constitutes pleasant and unpleasant odours, there is a wide variation between individuals as to what is deemed unacceptable and what affects our quality of life."

3.2 Odour Impacts

The magnitude of odour impact depends on a number of factors and the potential for complaints varies due to the subjective nature of odour perception. The FIDOR acronym is a useful reminder of the factors that will determine the degree of odour pollution:

- Frequency of detection - frequent odour incidents are more likely to result in complaints;
- Intensity as perceived - intense odour incidents are more likely to result in complaints;
- Duration of exposure - prolonged exposure is more likely to result in complaints;
- Offensiveness - more offensive odours have a higher risk of resulting in complaints;
- and,
- Receptor sensitivity - sensitive areas are more likely to have a lower odour tolerance.

It is important to note that even infrequent emissions may cause harm to amenity if odours are perceived to be particularly intense or offensive.

The FIDOR factors can be further considered to provide the following issues in regards to the potential for an odour emission to cause a nuisance:

- The rate of emission of the compound(s);
- The duration and frequency of emissions;
- The time of the day that this emission occurs;
- The prevailing meteorology;
- The sensitivity of receptors to the emission i.e. whether the odorous compound is more likely to cause nuisance, such as the sick or elderly, who may be more sensitive;
- The odour detection capacity of individuals to the various compound(s); and,
- The individual perception of the odour (i.e. whether the odour is regarded as unpleasant). This is greatly subjective, and may vary significantly from individual to individual. For example, some individuals may consider some odours as pleasant, such as petrol, paint and creosote.

3.3 Legislative Control

The main requirement with respect to odour control from premises not controlled under the Environmental Permitting (England and Wales) Regulations (2016), such as the proposed development, is that provided in Section 79 of Part III of the Environmental Protection Act (1990) (hereafter the Act). The Act defines nuisance as:

"Any dust, steam, smell or other effluvia arising on industrial, trade or business premises and being prejudicial to health or a nuisance."

Enforcement of the Act, in regard to nuisance, is currently under the jurisdiction of the local council Environmental Health Department, whose officers are deemed to provide an independent evaluation of nuisance. If the Local Authority is satisfied that a statutory nuisance exists, or is likely to occur or happen again, it must serve an Abatement Notice under Part III of the Environmental Protection Act (1990). Enforcement can insist that there be no odour sensed beyond the boundary of the works. The only defence is to show that the process to which the nuisance has been attributed and its operation are being controlled according to best practicable means.

4.0 Kitchen Ventilation Extraction

The final cooking line has not yet been determined but the performance characteristics of the extract system will be in accordance with HVCA Standard DW172 and DEFRA Guidance on control of odour and noise for commercial kitchens.

The detailed design and installation of the ventilation system is to be undertaken by a suitably qualified specialist consultant and/or contractor familiar with the requirements of commercial kitchens. This statement sets out the performance objectives of the system, namely that the ventilation and extraction system are to ensure that there is no disturbance, nuisance, or loss of amenity to nearby premises as a result of fumes, odour, food particles or noise.

The system performance is to be such that the extract rate of air from the kitchen always results in there being a negative pressure created within the waiting areas.

Incoming fresh air is always to be sufficient to replace that displaced by extraction so that fumes and smells are evacuated through the specifically designed and controlled extraction system rather than via window and door openings.

Anti vibration mountings are to be utilised on the fixings of all plant and equipment to prevent possible transfer of structure borne sound to adjacent retail and residential properties. A provisional route for the extract ducting is shown on the proposed ground floor plan but this is subject to later confirmation.

4.1 Cooker Hood

An extraction canopy is to extend over the full length of the various cooking equipment and over-hanging the appliances by a minimum of 250mm.

The dimensions of the requisite opening of the cooker hood will be determined when definitive catering equipment layouts are finalised.

The canopy is to be fitted with gas interlock system as necessary, solenoid and air differential switches.

The canopy will be mounted on the back wall with galvanised ducting off the left hand side plenum housing, through internal wall to a 500mm axial fan complete with speed controller mounted below false ceiling, which is to be boxed in by the client, transposing to 450mm galvanised spiral ducting turning ninety degrees and rising above false ceiling and running to the side rear of the building, through external wall and rising to terminate one metre above the ridge with a high velocity cowl c/w bird guard.

All brackets mounted on rubber anti-vibration mounts and flexible joints before and after the fan to eliminate any vibration transmitting through the building.

The fan specified is a Woods 500mm axial fan, 1420rpm, 240/50/1 ph. 500mm Woods Axial: Noise level 56dba at 2 metres in duct.

4.2 Ductwork

All kitchen extract ductwork is to be 2mm thick steel with continuously welded joints throughout and no flanges or bolts.

All ductwork within the ceiling void and risers is to be insulated with 25mm aluminium foil faced mineral fibre fleece with a minimum density of 16Kg/m³ fixed to the ductwork with adhesive and taped with 50mm galvanised wire netting with joints sealed with adhesive tape as Gyplas DR16A or similar approved.

Ductwork will pass through floors so fire dampers therefore have to be considered during installation. If the final design scheme from the manufacturer states that such will be necessary then a 1 hour fire resistant

cladding is to be applied also. Where ductwork passes into another fire rated compartment the ductwork is to have the same fire rating as the area it is passing through and must have been tested in accordance with BS 476 Part 24 1987.

It is anticipated that the mechanical extraction equipment will be “in-line” centrifugal fan (supplied by Helios or similar) within the ductwork and the whole fixed to the structure via suitable anti-vibration mountings. Extract ducts are to be sized in accordance with the velocity reduction method (9.2 m/s); all elbows are to have a radius equal to 1.5 times the duct width at its centre line.

Suitably sized access doors are to be provided within the ductwork to ensure that internal cleaning can be effected throughout.

Ducts should not contain any obstructions except as required by the Local Authority. 1 Hour fire rated access doors are to be fitted at each bend and change in direction in the ductwork. Elbows are to have a radius of 1.5 times the duct width at its centre line. The size and location of the access doors is to allow for internal cleaning of the ductwork in all positions.

Externally the duct will be concealed in a 750mm x 750mm enclosure constructed of render on lath on metal framing. The enclosure will be fixed to the face of the building and will be painted a colour to match the existing facing brickwork found on the building. The will end in the location and appearance of the extract duct and its enclosure being unobtrusive and not cause annoyance to the occupants of all neighbouring properties.

4.3 Filters

Primary and grease baffle filters are to be provided at the hood opening and an additional secondary grease baffle filter at the neck.

A bag particle filter and odour control counteracting is to be fitted between the secondary grease filter and the fan.

Filters are to be cleaned and/or replaced in accordance with the manufacturers' recommendations.

Carbon filters (supplied by Jason Filtration PLC or similar) are to be incorporated into the extract ducting with a grade of carbon suitable to ensure enhanced elimination of cooking odours.

4.4 Flue

The extract flue indicated on the drawings has been located as far as possible from neighbouring buildings. The final discharge is to be vertical with no obstructing cowl. The flue will not disperse 1m above the ridge (front elevation) as this does not provide the most suitable location due to purposes of planning. Due to the nature of the proposal vertical extraction is deemed to be enough for this size of kitchen especially given its current opening hours and footfall. An efflux velocity of a minimum of 9.0 m/s should ensure effective dispersion and dilution of odours.

All fixings are to have anti-vibration mountings.

4.5 National Planning Policy

The National Planning Policy Framework² (NPPF) was published on 27th March 2012 and sets out the Government's core policies and principles with respect to land use planning, including odour. The document includes the following considerations which are relevant to the proposed development:

"The planning system should contribute to and enhance the natural and local environment by: [...]"

Preventing both new and existing development from contributing to or being put at unacceptable risk from, or being adversely affected by unacceptable levels of soil, air, water or noise pollution or land instability"

The implications of the NPPF have been considered throughout this assessment.

5.0 Café / Restaurant / Hot food area

Heating is to be provided to the café/restaurant and servery area using either a gas fired boiler system with radiators or electrical panel heaters, all subject to design by a suitably qualified installer.

The casual heat gain component will be calculated on the basis of a maximum occupancy of 25 persons, following completion of the lighting design scheme.

Fresh air is to be provided at a rate of 30m³/hour/person. It is anticipated that for premises of this size, natural ventilation will be sufficient in conjunction with the replacement air provision for the kitchen.

Supply air for the mechanical extract system is to be provided via openable windows/louvres/grilles to the front of the unit to encourage a through flow of air and a negative pressure across the café/restaurant area.

The heating system is to be controlled via suitably positioned room mounted thermostats.

6.0 System Performance Specification

The volume of the kitchen including preparation and cooking areas is likely to be in the region of 65m³.

The extraction velocity of the air leaving the ventilation system is to be a minimum of 9.2 m/s

The time gases remain in the carbon filtration zone is to be between 0.3 and 0.6 seconds.

7.0 Passive

It is envisaged that no mechanical ventilation will be necessary and natural fresh air replacement will be provided via the openings within the shop-front area to moderate internal conditions.

8.0 Visual Impact

Pending planning approval of the kitchen area and its associated equipment, it may be appropriate to compare the requirements of the proposal with those of the recently refurbished eateries on near by Wilmslow Road.

Whilst the operation proposed this property is clearly smaller in scale, it is recognised that additional filtration and cleaning will be necessary, but it is considered unlikely that any external ductwork would need to be any greater in size.

Due to the proposed limited and minimal use and potential cooking aromas there is a need to ensure that fumes are extracted and discharged to outside air at high level where they can be properly diluted and dispersed with minimal risk of nuisance to adjacent properties.

In the event that plant or equipment is required to be mounted on the pitched roof of the attached outbuilding then suitable screening will be considered, although at present it is not envisaged that this will be necessary.

9.0 Noise Suppression

Recognising the potential for vibration from the extract fan and ductwork, it is proposed that suitable proprietary anti-vibration mountings be utilised on all fixings to the structure to reduce the risk of transmission of sound into adjoining properties.

Fan selection will generally be made to suit the performance required but this will be balanced against the possibility of using a more powerful fan working at a reduced level should this prove to be beneficial. Any fan selected is to have suitable attenuation to meet the requisite acoustic requirements.

Flexible joints are to be provided between fan and ductwork to reduce the likelihood of transferred vibration and noise.

9.1 National Planning Policy Framework

The National Planning Policy Framework was published in March 2012 and replaces Planning Policy Guidance Document 24. This is a significantly shortened document. Section 11 entitled ‘Conserving and enhancing the natural environment’ addresses noise as a requirement of planning.

Paragraph 109 states:

“The planning system should contribute to and enhance the natural and local environment by:

“preventing both new and existing development from contributing to or being put at unacceptable risk from, or being adversely affected by unacceptable levels of soil, air, water or noise pollution or land instability.”

Paragraph 123 states:

“123. Planning policies and decisions should aim to:

- avoid noise from giving rise to significant adverse impacts on health and quality of life as a result of new development;*
- mitigate and reduce to a minimum other adverse impacts on health and quality of life arising from noise from new development, including through the use of conditions;*
- recognise that development will often create some noise and existing businesses wanting to develop in continuance of their business should not have unreasonable restrictions put on them because of changes in nearby land uses since they were established; and*
- identify and protect areas of tranquillity which have remained relatively undisturbed by noise and are prized for their recreational and amenity value for this reason.”*

The document does not prescribe any assessment methodology or criteria to assess the adverse effect of noise.

9.2 Noise Policy Statement for England

The NPPF refers to the Noise Policy Statement for England (NPSE). This was published in March 2010 by DEFRA and aims to provide clarity regarding current policies and practices to enable noise management decisions to be made within the wider context, at the most appropriate level, in a cost-effective manner and in a timely fashion. It applies to all forms of noise including environmental noise, neighbour noise and neighbourhood noise.

The NPSE introduces the concept of “Significant Adverse” and “Adverse” impacts of noise. These are applied as follows:

NOEL – No Observed Effect Level

This is the level below which no effect can be detected. In simple terms, below this level, there is no detectable effect on health and quality of life due to the noise.

LOAEL – Lowest Observed Adverse Effect Level

This is the level above which adverse effects on health and quality of life can be detected.

SOAEL – Significant Observed Adverse Effect Level

This is the level above which significant adverse effects on health and quality of life occur.

The NPSE does not provide any assessment criteria for the noted effect levels.

9.3 National Planning Practice Guidance, Noise

The National Planning Practice Guidance on noise referred to herein is based on the current version as provided on the Planning Guidance Website.

It states that “Noise needs to be considered when new developments may create additional noise and when new developments would be sensitive to the prevailing acoustic environment. In both cases, the potential noise impact needs to be addressed. Opportunities should also be taken, where possible, to achieve improvements to the acoustic environment.”

The guidance provides generic guidance on how to determine the noise impact and what factors could be a concern.

It includes the option types to mitigate any adverse effects of noise, stating that there are four broad types of mitigation. These are engineering, layout, using planning conditions or obligations, and noise insulation.

The NPPG does not provide any assessment criteria for the noted effect levels.

9.4 Plant Noise – British Standard 4142:2014

The British Standard 4142:2014 entitled ‘Method for rating and assessing industrial and commercial sound’ was published on 31st October 2014 and replaced British Standard 4142:1997.

The methods described in the British Standard use outdoor sound levels to assess the likely effects of sound upon people who might be inside or outside a dwelling or premises used for residential purposes. The principle is that of establishing the “difference” between the “rating level” and the “background sound level”.

The “rating level” is the “specific sound level” of the source over a period of one hour during the day (07:00 to 23:00 hours) and over a period of 15 minutes during the night (23:00 to 07:00 hours). Section 9 entitled “Rating Level” states:

“Certain acoustic features can increase the significance of impact over that expected from a basic comparison between the specific sound level and the background sound level. Where such features are present at the assessment location, add a character correction to the specific sound level to obtain the rating level.”

An acoustic character correction should be added to the “specific sound level” if the latter exhibits any tonality, impulsivity, other specific characteristics and/or intermittency at the assessment

location. The value of the character correction varies, dependent on the prominence of the character of the noise source at the assessment location.

In Section 11 of the Standard, entitled ‘Assessment of the Impacts’, it states:

“Obtain an initial estimate of the impact of the specific sound by subtracting the measured background sound level (see Clause 8) from the rating level (see Clause 9), and consider the following.

- *a) Typically, the greater this difference, the greater the magnitude of the impact.*
- *b) A difference of around +10 dB or more is likely to be an indication of a significant adverse impact, depending on the context.*
- *c) A difference of around +5 dB is likely to be an indication of an adverse impact, depending on the context.*
- *d) The lower the rating level is relative to the measured background sound level, the less likely it is that the specific sound source will have an adverse impact or a significant adverse impact. Where the rating level does not exceed the background sound level, this is an indication of the specific sound source having a low impact, depending on the context.”*

As such, where the assessment difference is 0 dB or less, the impact is likely to be low, depending on the context.

10.0 LIMITATIONS

The report limits itself to addressing solely on the noise control and acoustic aspects as included in this report. We provide advice only in relation to noise and acoustics. The report has been prepared in good faith, with all reasonable skill and care, based on information provided or available at the time of its preparation and within the scope of work agreement with the Client. We disclaim any responsibility to the Client and others in respect of any matters outside the scope of the above.

The report is provided for the sole use of the named Client and is confidential to them and their professional advisors. No responsibility is accepted to other parties.

It should be noted that noise predictions are based on the current information as we understand it and on the performances noted in this report. Any modification to these parameters can alter the predicted level. All predictions are in any event subject to a degree of tolerance of normally plus or minus three decibels. If this tolerance is not acceptable, then it would be necessary to consider further measures.

11.0 METHODOLOGY

The proposal has the potential to cause odour impacts as a result of emissions from chip fryers. Impacts have therefore been assessed using the DEFRA methodology⁵. The relevant process is summarised in the following Sections.

11.1 DEFRA Assessment Methodology

The DEFRA methodology provides an approach for identifying the risk of odour impact associated with food preparation premises and defining an appropriate level of mitigation to control potential effects to an acceptable level. The first stage in the process is to score the proposed premises in accordance with the criteria outlined in Table 1.

Table 1: Risk Scoring Criteria

Criteria	Score	Score	Details
Dispersion	Very poor	20	Low level discharge, discharge into courtyard or restriction on stack
	Poor	15	Not low level but below eaves, or discharge at below 10m/s
	Moderate	10	Discharging 1m above eaves at 10 - 15m/s
	Good	5	Discharging 1m above ridge at 15m/s
Proximity of receptors	Close	10	Closest sensitive receptor less than 20m from kitchen discharge
	Medium	5	Closest sensitive receptor between 20 and 100m from kitchen discharge
	Far	1	Closest sensitive receptor more than 100m from kitchen discharge

Criteria	Score	Score	Details
Size of kitchen	Large	5	More than 100 covers or large sized take away
	Medium	3	Between 30 and 100 covers or medium sized take away
	Small	1	Less than 30 covers or small take away
Cooking type (odour and grease loading)	Very high	10	Pub (high level of fried food), fried chicken, burgers or fish & chips
	High	7	Kebab, Vietnamese, Thai or Indian
	Medium	4	Cantonese, Japanese or Chinese
	Low	1	Most pubs, Italian, French, Pizza or steakhouse

Table 2 Odour Control Requirement

Significance Score	Impact Risk	Odour Control Requirement
Less than 20	Low to Medium	Low level odour control
20 to 35	High	High level odour control
More than 35	Very high	Very high level odour control

A suitable odour control system can then be identified from the techniques summarised in the DEFRA guidance⁶. Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems, DEFRA, 2005.

12.0 ASSESSMENT

12.1 Odour Risk

The odour risk associated with the proposals was rated in accordance with the DEFRA methodology⁷. The results are summarised in Table 3.

Table 3 Odour Risk

Criteria	Score	Score	Notes
Dispersion	Moderate	10	It was assumed that the proposed ventilation system will discharge at least 1m above eaves at 10 - 15m/s
Proximity of receptors	Close	10	The closest sensitive receptors are less than 20m from the discharge
Size of kitchen	Small	1	The proposed takeaway covers a small floor area and does not include any seating arrangements
Cooking type (odour and grease loading)	Very High	10	A very high score is specified for fish and chip cooking in the DEFRA guidance

As shown in Table 3, the odour risk from the proposed kitchen facility was scored as 31. The risk was therefore classified as high, in accordance with the DEFRA criteria.

12.2 Odour Control

Based on the assessment results, the development requires mitigation suitable for a high level of odour risk. This should include removal of both potential particulate and gaseous phase pollutants. There are a number of options for each of the three recommended abatement steps identified within the DEFRA guidance that provide this level of control. These include:

- Grease filtration system - Cartridge filters are suitable for heavy grease loads such as those associated with frying processes. A water wash system may also be selected;
- Fine dust filter - Bag, fan or High-Efficiency Particulate Arrestance (HEPA) filter; and,
- Gaseous phase - An activated carbon filter. Alternatively, an oxidation system such
- as ultraviolet light or ozone may be used.

Of the above options, it is recommended that a grease filter, then fine filter, then carbon filter system is installed on site. This is likely to offer the most economical abatement option and is suggested within the DEFRA guidance for kitchens with a high risk of impact. As such, it is considered suitable for a development of this nature. The above mitigation could be secured through planning condition if deemed necessary by WBC.

13.0 Hours of Operation

Although the working hours have yet to be considered and confirmed, it is anticipated that the business will look to operate throughout the working day only and to cater for the different peak demands for “eat-in” and “takeaway” trade.

The ventilation and extraction system will not be operated outside agreed opening hours

14.0 Conclusion

William Morris was commissioned by ML Design Ltd to undertake an Odour Impact Assessment in support of the planning application 132053/FO2021. The development has the potential to cause odour impacts as a result of emissions from the proposed cooking processes. As such, an Odour Impact Assessment was requested in order to assess potential effects as a result of the scheme.

An assessment using standard methodology was undertaken in order to identify the odour risk associated with the proposals. This was based on a number of site specific inputs. The results of the assessment indicated the odour risk was classified as high. This prediction does not infer that the proposed development would result in significant odour impact or affect local amenity levels. However, it does suggest that appropriate mitigation options are required to reduce potential effects to an acceptable level.

The recommended abatement option has been specified in line with DEFRA guidance for kitchens with a high risk of impact. It therefore follows that with this mitigation in place, potential odour impact at nearby sensitive receptors would be reduced to an acceptable level.

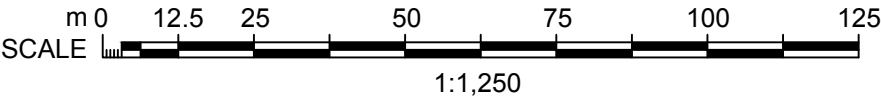
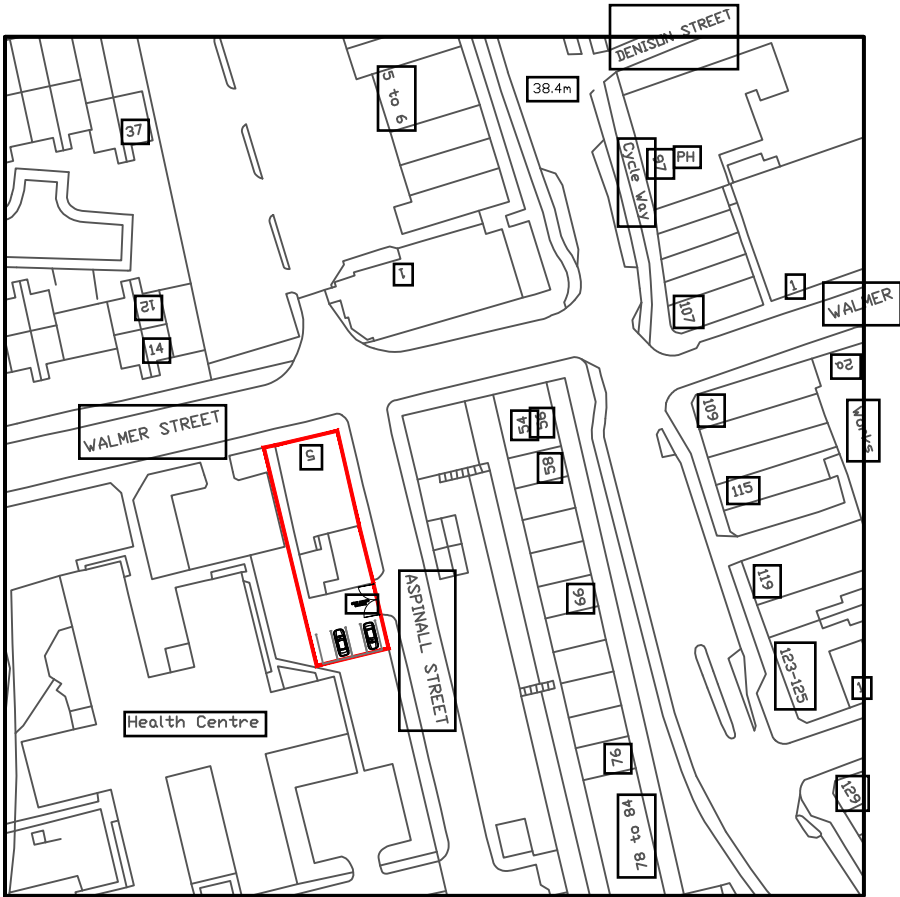
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Job Ref.	Drawing No.	Revision
1156	0002	B

Rev	Description	By	Date
B	Issue for Revised Planning App.	ML	09/10/21
A	Issue for Planning	ML	08/04/21
Initial Issue: 07/04/21			

CLIENT Mohammed Saleem 5 Walmer Street Rusholme Manchester M14 5UB	
PROJECT TITLE Change of Use from Existing Drinking Establishment to Class E(b) Restaurant	
DRAWING TITLE Existing Location Plan	
Drawn by: ML	Checked by: ML
Date: 07/04/21	Scale: 1:1250 @A3

This drawing is to be read in conjunction with all relevant drawings.

The main contractor/builder is to interpret the requirements in relationship to the site conditions encountered and as agreed with the Building Control officer.

All dimensions and sizes to be verified on site, any discrepancies to be reported to the client/project manager. These annotations were prepared for planning and/or building control submission only.

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