Chicken Cottage, 378 Cheetham Hill Road, Manchester M8 9LS

The Business

Chicken Cottage is a national organisation providing halal chicken meals in the local community. Food preparation is off site from a central source serving the UK. The pr-prepared produce is then delivered to individual Chicken Cottage sites either frozen or refrigerated. This minimises the operation on site to the final cooking process and serving the customer.

Every Chicken Cottage premises includes seating facilities. Customers may take their food home or eat it on the premises at no additional cost. This policy means that customers have no need to eat the food outside the premises and avoids the nuisance often caused in the normal takeaway operation which can result in refused being discarded.

Chicken Cottage operation is Eco-friendly. Produce is supplied to the customer in cardboard containers and paper bags.

The Chicken Cottage operation on this site has customer sales including seating facilities located at the front of the premises on the ground floor. There is also a disable persons toilet facility on the ground floor. The rear of the ground floor is the kitchen area.

The kitchen area has stainless steel cooking hoods over the chip fryers, gas grill, Henny Penny and Rational units. Incorporated in the hood are grease filters that are cleaned on a planned maintenance schedule. The vertical extract duct incorporates a sound attenuator at first floor level before discharging into the open air above the flat roof at the rear of the building. The front of the premises has a pitched roof so the flue is not visible from Cheetham Hill Road.

On the first floor are located separate male and female toilet facilities. The remainder of the space at first floor level is for storage. Other than the toilet facilities the public will not use this level. There is a secondary means of escape serving the first floor.

Waste Strategy

There is a defined waste strategy in place for all Chicken Cottage operations.

The cooking process provides approx. 90 litres of waste cooking oil each week. This is collected weekly by a specialist firm who undertake a recycling process for alternative use.

Trade waste comprises only packing from the delivered refrigerated or frozen produce, the used cardboard cartons for food and drinks. There are no glass bottles or cans involved in the Chicken Cottage operation. Trade waste is separated in recyclable and non-recyclable items in separate containers located at the rear of the premises. These containers are provided by a specialist trade waste service operator who collects all trade waste 3 times per week.

Design Access Statement

There is ramped access from the pavement into the ground floor sales area so nobody is prevented from accessing the premises. There is a disabled toilet facility on the ground floor.