Paul Butler Associates
Planning, Development & Heritage Consultants

Beat Street MCR

Units D-H and L-O, Deansgate Mews,
Manchester, M3 4EN

Planning, Design and Access Statement

28 January 2016

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Professional Planning, Development & Heritage Advisors since 1992.
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1. Introduction

1.1 This Planning, Design and Access Statement has been prepared by Paul Butler Associates on behalf of Beat Street MCR. The statement has been provided in support of a planning and listed building consent application for the change of use of units D-H and L-O at Deansgate Mews from vacant office/storage space to mixed use restaurant/bar accommodation (sui generis use), the provision of associated covered outside seating areas including the erection of a single storey mezzanine structure and tiered seating for a maximum 5 year period, together with internal and external alterations to the units.

Structure of the Statement

1.2 In order to provide a clear understanding of the proposed scheme and its relationship with the surrounding area, this statement includes:

- A description of the application site and surrounding area;
- A review of the application site's planning history;
- An overview of the proposal;
- A review of the relevant national and local planning policy guidance;
- An appraisal of the proposal against its planning policy context and relevant planning and heritage issues; and,
- A design and access statement.

Supporting Information

1.3 The planning and listed building consent application is supported by a series of architectural drawings, prepared by PHaus, and the following documents:

- A Planning, Design and Access Statement prepared by Paul Butler Associates (This document);
- A Heritage Statement prepared by Paul Butler Associates;

- A Crime Impact Statement prepared by Greater Manchester Police Design for Security;
- A Noise Assessment prepared by AEC Ltd;
- A Method Statement prepared by Paul Astill and Associates;
- A Scaffolding Method Statement prepared by Mancunian Scaffolding Ltd; and
- A Ventilation Strategy prepared by Swan Projects.

2. The Application Site and Surrounding Area

The Application Site

2.1 The application site comprises units D-H and L-O Deansgate Mews, Manchester and part of Deansgate Mews located adjacent to the units. The application proposes to change the use of units from vacant office/storage space to mixed use restaurant/bar (sui generis use). Outside seating areas are proposed on Deansgate Mews adjacent to the units.

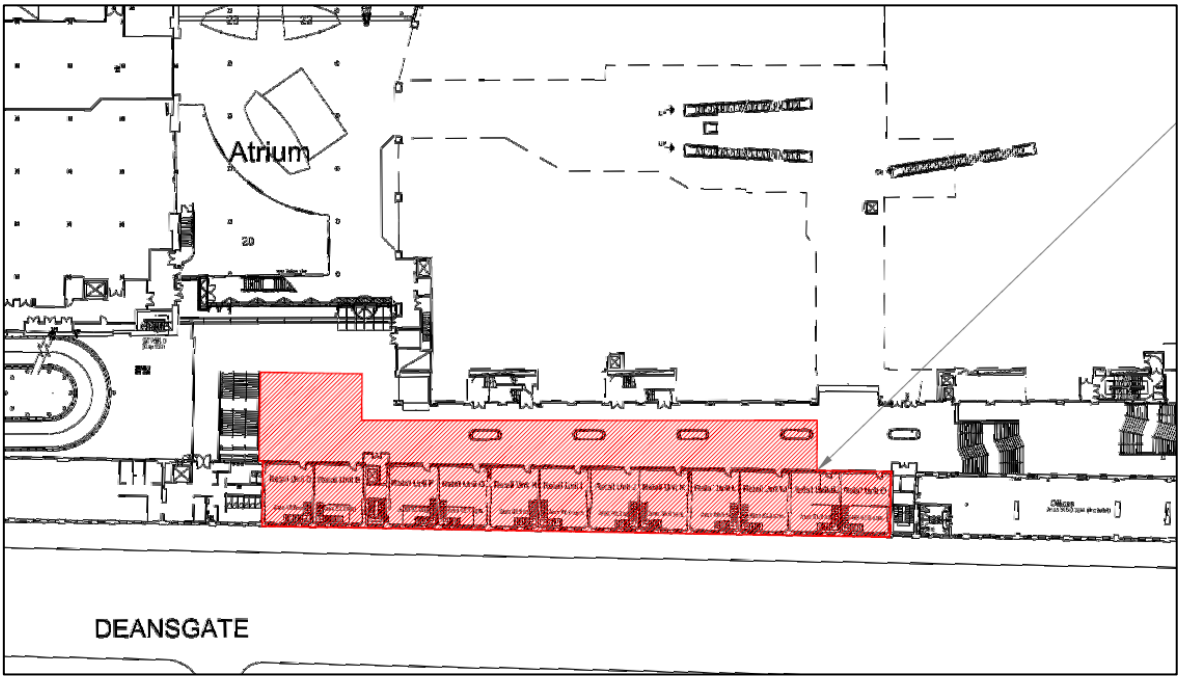


Figure 1: Site location plan.

2.2 The units align the east side of Deansgate and are publically accessible via a private pedestrian route known as Deansgate Mews, which runs parallel to Deansgate at second floor level. Deansgate Mews is accessed via staircases and lifts from Deansgate located to the north (opposite the Hilton hotel/Beetham Tower) and south of the units (opposite Camp Street). Deansgate Mews can also be accessed via the atrium of the AMC Great Northern cinema. Units I, J and K which are located in between the application site units are currently occupied by 'Love Exclusive', a photography studio.



Figure 2: Photograph of the units looking along Deansgate Mews.



Figure 3: Photograph looking along Deansgate Mews towards the Hilton hotel/Beetham Tower.



Figure 4: Photograph of the units looking along Deansgate (units are at first floor level and above – outlined red).

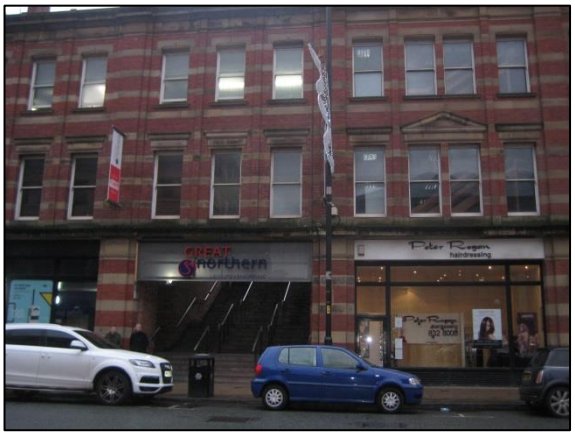


Figure 5: Photograph of the steps off Deansgate leading up to Deansgate Mews.

2.3 The units comprise two or three levels of accommodation. When viewed from Deansgate the units occupy the first, second and third floors above a variety of A1 (shops), A2 (financial and professional services) and A3/A4 (food and drink/drinking establishment) uses which include 'Peter Regan Hairdressers' (A1 use), 'Jones Lang LaSalle' (A2 use), 'CP Hart Bathrooms' (A1 use), 'Zip Water' (A1 use), 'The Tanning Lounge' (sui generis use), 'Mail Boxes Etc' (A1 use), and 'Evuna Wine merchants, Bar and Restaurant' (A3/A4 use).

2.4 The application units are accessible via Deansgate Mews at second floor level. Internal staircases within the units provide access down to the first floor of the building, and within units D-G and N-O, up to the third floor.

2.5 The units form part of 235-291 Deansgate which is grade II listed (list entry no. 1210103) and covers a range of 29 units. The building dates from c. 1899 and the Deansgate elevation

has the highest level of architectural embellishment including stone cornices to ground and second floors and sandstone banding, which provide a strong horizontal emphasis, counteracted by vertical pilasters terminating in tall chimneys or finials. The windows at first floor level and above (which are part of the units forming part of the application) are double-glazed timber sash units.

2.6 The subject units have undergone significant historical alteration, most notably in the late 1990s when the Great Northern complex was developed. Contemporary changes to the units include the insertion of new timber and glazed shopfronts to some of the units and double-glazed sash windows. The roof to the building is not original and has been rebuilt using reclaimed slates. The internal condition of the units varies. Some have undergone a contemporary fit out whilst others have exposed masonry walls and do not have shopfronts, having never been occupied since their redevelopment in the late 1990s.

The Surrounding Area

2.7 The site forms part of the Great Northern Leisure complex which occupies a prime location within the City Centre in an area identified by Manchester City Council (MCC) as the 'Civic Quarter'. The site covers 4.5 hectares and accommodates a range of leisure uses including the AMC Great Northern cinema, a casino, retail, food and drink uses and car parking. Food and drink uses forming part of the complex include 'Almost Famous', 'Home Sweet Home', 'James Martin Manchester Restaurant' and 'All Star Lanes bowling alley'. Other nearby food and drink uses include 'No 1. Watson Street' and 'Zaika' located on the ground floor of the Great Northern Tower; 'Revolucion de Cuba', 'Sakana', 'Albert's Schloss' and 'Brew Dog' on Peter Street; and 'Evuna', 'Grindsmith', 'Pane Vino', 'Lal Qila' and 'Dimitri's' on Deansgate.

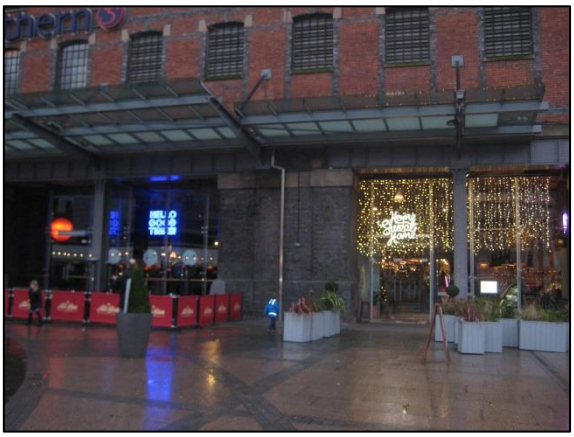


Figure 6: Photograph of 'All Star Lanes bowling alley' and 'Home Sweet Home'.



Figure 7: Photograph of 'Albert's Schloss' on Peter Street.

2.8 As noted above, the application premises align the side of Deansgate which is one of the principal thoroughfares through the City Centre for pedestrians and vehicles. It links the areas of Castlefield, First Street and St John's areas in the south, to the wider City Centre including the main office areas around Spinningfields and King Street, and the main shopping area which is focussed on the Arndale Centre.

2.9 The application site is close to the Manchester Central Convention Complex which hosts exhibitions and conferences of national significance and represents a significant boost to the City and wider region in terms of visitor numbers and economic activity. Some of the City's premier hotels, including 'The Hilton' (occupying the lower 23 floors of Beetham Tower), 'Radisson Blu Edwardian', and 'The Midland' are also located nearby and service a buoyant tourism, visitor and leisure economy in Manchester.

2.10 There is little residential accommodation in the immediate vicinity of the site. The nearest accommodation are apartments at Beetham Tower located approximately 115m away from the site.

2.11 The site does not fall within a conservation area but is in close proximity to a number of listed buildings/ structures including Deansgate Goods Station and attached carriage ramp (Grade II*), the Former Entrance to Deansgate Goods Station including Numbers 223 to 233 (Grade II), and 2 Liverpool Road/322- 330 Deansgate (Grade II).

3. Planning History and Pre-application Discussions

Planning History

3.1 A review of Manchester City Council's online 'Public Access' system was undertaken on 14 December 2015 and identified a planning history associated with the site. The applications identified are set out below, with the most recent application first:

Planning reference	Location	Description of development	Decision and date
097610/LO/2011/C1	253 Deansgate Mews Great Northern Development Manchester M3 4EW	LISTED BUILDING CONSENT Internal and external alterations to allow use as a Yoga & Pilates studio (Use Class D2).	Approved 23 Jan 2012
097609/FO/2011/C1	253 Deansgate Mews Great Northern Development Manchester M3 4EN	Use of the second and third floors as a Yoga & Pilates studio (Use Class D2) with external alterations.	Approved 23 Jan 2012
087648/FO/2008/C3	Unit F Deansgate Mews 253 Deansgate Manchester M3 4EN	Change of use of part of 3rd floor (Units F and G) from exhibition showroom to crèche (Use Class D1)	Approved 15 Dec 2008
085743/LO/2008/C3	Units F G H L M N And O Deansgate Mews Manchester M3 4EW	LISTED BUILDING CONSENT for internal alterations to create protected lobbies	Approved 07 Apr 2008
083479/LO/2007/C3	Units F G H L M N And O Deansgate Mews City	LISTED BUILDING CONSENT for internal and external alterations	Approved 10 Oct 2007
083478/FO/2007/C3	Units F G H L M N And O Deansgate Mews	Change of use from vacant units to sui generis (exhibition showroom)	Approved 10 Oct 2007

	City		
074478/LO/2005/C3	Units E-O Deansgate Mews Deansgate City	LISTED BUILDING CONSENT for units E-O Deansgate Mews, for installation of shopfronts and internal fit out in connection with B1 (business) use	Approved 3 Mar 2005
072703/FU/2004/C3	Unit E Deansgate Mews 253 Deansgate City	Change of use from A1 (shops) to B1 (offices)	Approved 07 Oct 2004
071310/FO/2004/C3	Kiosk A Deansgate Mews The Great Northern Warehouse City	Change of use of kiosk A to storage (use class B8) in connection with hairdressers training academy within the Great Northern Warehouse. Installation of shop front	Approved 07 Oct 2004
070846/FU/2004/C3	Unit D Deansgate Mews City	Change of use from A1 (shops) to B1 (offices) at 1st,2nd and 3rd floor levels	Approved 11 May 2004
070847/LO/2004/C3	Unit D Deansgate Mews City	RETROSPECTIVE APPLICATION FOR LISTED BUILDING CONSENT For internal alterations including installation of stairs, drylining of walls and repair works to ceilings	Approved 11 May 2004
064942/FO/CITY3/02	Units F-O, Deansgate Mews, City	Shopfronts to units F-O, Deansgate Mews	Approved 19 Jun 2002
064710/LO/CITY3/02	Units F-O at 1st and 2nd floor level and Units F and G at 3rd floor level, Deansgate Mews, Deansgate, City	LISTED BUILDING CONSENT Alteration of units F to O at first and second floor level and units F and G at third floor level to form office accommodation pursuant to planning permission ref.063850/FU/CITY3/01	Approved 29 May 2002
063850/FU/CITY3/01	Units F-O, Deansgate Mews, Deansgate, City	Use of units F-O as use class B1	Approved 13 Feb 2002

3.2 This planning history research demonstrates that despite various applications being submitted and approved for use of the units they have, (with the exception of units I, J

and K which are currently occupied by 'Love Exclusive' photography studio), either not been implemented or have failed to fully sustain the use of the units.

Pre-application Discussions

3.3 Pre-application discussions have played an important role in shaping the application submission. Paragraphs 188 – 195 of the National Planning Policy Framework sets out the benefits of early engagement, including consideration of all fundamental planning issues associated with a proposal, which is intended to enable timely decisions to be made and reduces costs/delays to the applicant, and enable agreement on the information required to accompany an application.

3.4 Prior to the submission of this application, pre-application meetings have taken place on-site with MCC planning and conservation officers. The latest meeting took place on 8 December 2015, during which the principle of the proposed scheme and the issues requiring consideration as part of an application were discussed. During this meeting it was confirmed that the principle of restaurant/bar uses would be acceptable in this location and the applicant was advised to submit an application.

4. The Proposal

4.1 The proposal is for the change of use of units D-H and L-O at Deansgate Mews from vacant office/storage space to mixed use restaurant/bar (sui generis use) and for the provision of covered outside seating areas, including the erection of a single storey mezzanine structure and tiered seating for a maximum 5 year period together with internal and external alterations. The temporary nature of the proposals reflects future development plans for the Great Northern Complex.

4.2 The units will be managed by Beat Street MCR, a Manchester based business that has operated food and drink focused events across Manchester for over 18 months including 'Friday Food Fight' at Upper Campfield Market and the Great Northern Warehouse respectively, and 'Up In Your Grill' at Brownsfield Mill. During this time over 75 events have been hosted with a combined attendance of over 90,000.

4.3 The concept for the application premises is to act as an incubator for local start-up food businesses providing a mix of street food micro dinners and various themed bar areas. The intention is to offer startups and existing street food traders a simple and natural progression to having their own venue, providing them with enough stability to start a business without the burden of taking on a long lease.

Use

4.4 The proposed hours of operation for each unit are identified in the table below:

Unit	Current use	Proposed Use	Hours of Operation
D	Vacant	Mixed use A3/A4 use (sui generis)	**Sunday – Thursday:** 12 noon – 02.00 **Friday:** 12 noon – 04.00 **Saturday:** 12 noon – 04.00
E	Vacant	Mixed use A3/A4 use (sui generis)	**Sunday – Thursday:** 12 noon – 02.00 **Friday:** 12 noon – 04.00 **Saturday:** 12 noon – 04.00

F	Vacant	Mixed use A3/A4 use (sui generis)	12 noon – 02.00 (all days)
G	Vacant	Mixed use A3/A4 use (sui generis)	12 noon – 02.00 (all days)
H	Vacant	Mixed use A3/A4 use (sui generis)	12 noon – 02.00 (all days)
L & M	Vacant	Mixed use A3/A4 use (sui generis)	**Sunday – Thursday:** 12 noon – 02.00 **Friday:** 12 noon – 04.00 **Saturday:** 12 noon – 04.00
N	Vacant	Mixed use A3/A4 use (sui generis)	12 noon – 02.00 (all days)
O	Vacant	Mixed use A3/A4 use (sui generis)	12 noon – 02.00 (all days)

External and Internal Alterations to the building

4.5 The external and internal alterations proposed to the listed building have deliberately been kept to a minimum and will have limited impact upon the fabric of the buildings.

External alterations

- The installation of new shopfronts to units G-F and L – O to match existing shopfronts to units D-E and H.
- New signage zones will be provided above the doors to the units which will sit in front of a louvered panel which will conceal ventilation intakes.
- The kitchen ventilation/extract will exit the building through the roof of unit M, travel up the third floor gable elevation of unit N and expel at eaves level. This will be covered by a vinyl wrap which would be a reproduction of the exiting brickwork, accurate in size and colouration of the exiting brickwork, to minimise its prominence.

Internal alterations

- Existing modern staircases between first and second floors of the building within units E, F, L & M and O removed and openings made good.
- Existing modern staircases between second and third floors of the building within units E and F removed and openings made good.
- Existing blockwork dividing walls between units D & E and F & G at third floor level removed.
- Existing modern staircase between second and third floors of the building within unit G to be enclosed with plasterboard partitions due to fire strategy.
- New full height partition to form new secure office at first floor level of unit H.
- Existing door opening between units D and E at first floor level, and opening in unit N to be infilled with blockwork and receive plaster skim coat and paintwork.
- Male and female toilets to be provided at first floor level of units D and N.
- Removal of some contemporary block work to facilitate the installation of kitchen ventilation extract.
- Removal of a small area of slate from the roof of unit M to facilitate the installation of kitchen ventilation extract.
- New store to be created within unit D at second and third floors using full-height plasterboard partitions.
- The units undergo street food/bar style basic fit out.

4.6 The alterations are shown on the application drawings and their impact on the significance of the listed building, and its setting, has been considered within the Heritage Statement forming part of the application submission.

Outside Seating Area

4.7 The proposed scheme involves the provision of outdoor seating areas for alfresco eating and drinking for the exclusive use of patrons.

4.8 Two seating areas are proposed. One will be in front of units D, E, F, G and H and will be enclosed by high level and low level mesh fencing and art panels. It will include a bar and

food preparation area and a single storey mezzanine structure, comprising scaffolding and deck board, providing additional seating. Tiered seating is also proposed (to surround the existing planters/vents on Deansgate Mews), located in front of units F, G, and H.

4.9 The seating area in front of unit L & M and N will be enclosed by high and low level mesh fencing with tiered seating proposed to surround the existing planters/vents. A canopy structure to comprise corrugated metal and clear polycarbonate sheeting will be erected above the seating areas to provide shelter for customers from the weather. No amplified sound or music will be played in the seating area. The seating areas will close for eating and drinking at midnight with an area retained for smoking open until the premises close.

4.10 The venue's management will ensure sufficient staffing levels to keep the seating areas clean, ensuring tables are properly wiped down, any spillages are cleaned up and any waste or litter is cleared away. Glasses and bottles will be collected regularly. The area will be thoroughly cleaned after its close and any waste or litter will be placed in bins located inside the venue before the area is inspected and signed-off by the venue's management. If required, the area will be regularly jet washed to remove chewing gum or stains. Any jet washing will take place during the daytime. Any waste or litter that has gone astray from customers will be regularly cleared from the surrounding area.

4.11 Security Industry Authority (SIA) registered door staff will be employed to monitor the seating areas during busy periods, based on a ratio of 1 per 100 customers plus a supervisor. Door staff will be employed at the premises on Fridays and Saturdays from 18.00 until close. If required additional supervisors will be employed during special events in the venue or during citywide events. All door staff will wear a clear plastic armband containing their SIA card. The outside area will be covered by the premises' CCTV system. Customers will not be permitted to take food and drink outside of, or between, the outside seating areas.

Operating Schedule, Dispersal Procedure and Smoking Strategy

4.12 The proposed uses will be managed by the applicant in accordance with an operating schedule, dispersal procedure and smoking strategy as detailed below:

Operating Schedule

4.13 The operating schedule demonstrates the scheme's compliance with the Council's licensing objectives, namely: the prevention of crime and disorder; public safety; the prevention of public nuisance; and, the protection of children from harm.

Prevention of Crime and Disorder

4.14 A stringent management policy will be instigated to ensure a safe and enjoyable environment is created for patrons and to reduce any occurrence of antisocial behaviour or adverse impact on amenity.

4.15 The premises will be equipped with an effective and adequate CCTV system with a digital recording facility. The system shall be maintained and operated at the premises. Recorded images will be retained for at least 28 days and will be available to the police upon request.

4.16 Any person who appears intoxicated or is behaving in a disorderly manner will not be allowed to enter the venue. Staff will be trained to deal with intoxicated or disorderly customers in an appropriate manner and to recognise any suspicious behaviour. If necessary, the management will implement a search policy to prevent drugs or offensive weapons entering the premises.

4.17 The management shall seek advice from Greater Manchester Police's City Safe Team. Any person found to be using drugs will be removed from the premises. Any person found dealing drugs will be detained and handed to the police.

4.18 Regular toilet checks will be conducted by staff to ensure no one is conducting criminal activities. The management will ensure that an appropriate number of male/female toilets, that are sufficient in nature as per British Standards, are available. Sufficient lighting levels will be maintained. The management will install toilet attendants should problems occur.

4.19 Security Industry Authority (SIA) accredited door staff will be employed at the venue after midnight on Friday and Saturday until close. The door staff will wear high visibility armbands which will clearly display their SIA badge.

Public Safety

4.20 Staff will undergo a training programme to ensure compliance with health and safety and fire prevention legislation. The management will ensure that fire extinguishers are regularly maintained and inspected and will ensure the development and implementation of evacuation procedures.

4.21 The management shall implement staff awareness schemes and training to ensure compliance with health and safety and fire prevention legislation.

4.22 The management will ensure the development and implementation of evacuation procedures.

4.23 All staff will be trained to safely handle emergencies.

Prevention of Public Nuisance

4.24 The Management will operate a Dispersal Procedure (see below).

4.25 There will be no live music events at the premises and no dancefloor except for during one-off events.

4.26 The recommendations of the accompanying Noise Assessment prepared by AEC Ltd will be adhered to.

4.27 Noise from amplified music shall not reach a level such as to cause noise nuisance to the occupants of nearby premises.

4.28 Staff and management will not empty bins late at night, in order to avoid noise disturbance.

Protection of Children from Harm

4.29 Staff will be vigilant towards underage drinking. Prominent signage will be displayed about the laws relating to children and alcohol.

4.30 The venue will operate a "Challenge 21" policy, with staff trained at six monthly intervals in the law regarding sale of alcohol to underage people. Only photographic driving licences, passports, HM Forces cards, National Identity Cards or identification with the "PASS" hologram will be accepted.

4.31 All staff and operators shall be informed that they have a shared responsibility for being satisfied as to the age of customers before alcohol is sold.

Smoking Strategy

4.32 A delineated smoking area shall be provided for those patrons of the premises who wish to smoke and the area will be in range of a CCTV system.

4.33 A wall-mounted cigarette disposal bin will be provided. Anyone seen dropping cigarette butts will be asked by staff to pick them up and dispose of them in the bin provided.

4.34 Signs and staff will request customers to keep noise to a minimum. Customers ignoring these instructions may not be readmitted to the premises and may be barred from the premises in the future.

Dispersal Procedure

Introduction

4.35 A Dispersal Procedure is dedicated to making the maximum contribution to the effective dispersal of customers, by exercising pro-active measures, towards and at the end of

trading, to move customers from the venue and its immediate area in such a way as to cause minimum disturbance or nuisance, and to make minimum impact upon the neighbourhood in relation to potential nuisance, antisocial behaviour and crime.

4.36 The Dispersal Procedure set out below comprises of a series of pro-active measures which will be used by the Management and Staff of the premises, towards and at the end of the evening to ensure that clientele disperse safely.

4.37 Patrons will not be permitted to take drinks out of the venue, with staff removing any bottles or glasses from patrons as they leave.

Dispersal Procedure Action Plan

1. Licensing Conditions

4.38 Management will ensure that the conditions of the Premises Licence will be strictly adhered to. This will encourage the dispersal of patrons gradually; both during the latter stages of service and following closure of the bars.

2. End of Evening Operational Policies

4.39 During the latter stages of service of the bars, the service will be reduced in number and some staff will be reallocated to collecting glasses and assisting with customer departure.

4.40 The management will implement a 'winding down period' during the last hour of service. At this time staff, together with SIA accredited door staff, will assist with the orderly and gradual dispersal of patrons, actively discouraging customers from assembling outside the venue. Staff shall advise patrons to leave the premises quickly and quietly.

4.41 On closure of the units, the primary responsibility of staff will be collecting glasses and beginning to assist with orderly customer departure. Upon closure of the bar units, lighting levels will be increased and ambient 'walkout' music will be played to encourage the

gradual dispersal of patrons. The closure of the units will be staggered throughout the evening in order to limit the number of customers leaving the premises en-masse.

4.42 Staff will encourage a gradual dispersal and remind any customers in high spirits to keep noise to a minimum.

3. Notices at Exit

4.43 Prominent notices will be placed around the exits, requesting customers to leave quietly with consideration and respect for local residents.

4. Staff

4.44 Employees will be responsible for:

- Encouraging customers to finish their drinks and progress to the exit throughout the latter part of 'drinking up' time.
- Drawing customers' attention to notices around the exit upon departure and reminding them to be considerate.
- Ensuring the removal of all glasses and bottles from any customer attempting to leave the venue with these. Clearing any 'removed' bottles or glasses from the exit point.
- Discouraging customers from congregating outside the premises.
- Assisting customers with the ordering of taxis or directing them to taxi ranks, and other public transport nodes.
- Dispersing people away from the doorway at the close of business and discouraging loitering.
- Staff will also be advised to leave the premises in a quiet and considerate manner.

5. Taxi Services

4.45 Telephone numbers for taxi firms will be displayed at prominent locations within the premises. Any recommended taxi firms will be required to collect customers efficiently and quietly.

4.46 The management will provide patrons with a telephone number of a private hire taxi firm if requested, on the condition that the taxi firm will operate a ring back system and not create any additional noise either by sounding their horn or leaving their engine running while they wait for customers.

4.47 Customers will be directed to various taxi drop off/ pick up points by door supervisors should they require directions.

6. Door Supervisors

4.48 Door supervisors working outside the premises will communicate with the Management. Their role will be to communicate and deal with potential problems and encourage the customers to disperse quickly and quietly.

4.49 Door Supervisors will wear high visibility SIA armbands and remain outside the premises until all customers have left the premises and immediate area.

7. Staff Departure

4.50 Prior to departure staff will pick up any rubbish from the pavements surrounding the premises.

4.51 Consideration will also be given to staff departure. Staff will be required to lock up and leave quietly.

8. Staff Training

4.52 All new staff will be trained in operating the Dispersal Procedure. Training will ensure understanding and implementation of all parts of the Dispersal Procedure.

9. Neighbour Liaison Charter

4.53 Any existing or future residents living in buildings within the vicinity of the premises will be given a copy of the Dispersal Policy on request. Should residents have issues/suggestions in relation to the Dispersal Procedure, they would be welcome to speak to the Management of the premises.

10. Review

4.54 The Dispersal Procedure will be reviewed regularly in order to maximise its impact. Every three months the Management, Premises licence holder and Head Doorman will discuss the dispersal policy to see if any improvements or alterations are necessary.

5. Planning Policy Context

5.1 Planning policy guidance of relevance to the proposed scheme, and which provides the context for its assessment, is set out within the following documents:

- The National Planning Policy Framework (NPPF); and,
- The Development Plan for Manchester.

National Planning Policy Framework (NPPF)

5.2 Published on 27 March 2012, the National Planning Policy Framework (NPPF) sets out the Government's planning policies for England. The document states that the purpose of the planning system is to contribute to the achievement of sustainable development. Of relevance to the proposed scheme it states that:

- Pursuing sustainable development involves seeking positive improvements in the quality of the built and historic environment, as well as in people's quality of life, including: making it easier for jobs to be created; replacing poor design with better design; and, improving the conditions in which people take leisure (paragraph 9).

- Planning should enhance and improve the places in which people live; proactively drive and support sustainable economic development to deliver business; secure high quality design and a good standard of amenity; promote the vitality of our main urban areas; encourage the reuse of existing resources, including conversion of existing buildings; encourage the effective use of land by reusing it; promote mixed-use developments; conserve heritage assets; and, focus development in locations which are sustainable (paragraph 17).

- Encouraging sustainable economic growth and ensuring that businesses are not overburdened by planning policy expectations and are afforded the flexibility to expand (Section 1).

- Planning policies should be positive, promote competitive town centre environments, encourage growth and support the viability and vitality of town centres (Section 2).

- Encouraging developments to take the following into account: maximising opportunities for sustainable transport modes; accommodating the efficient delivery of goods and supplies; giving access to high quality public transport facilities; and, considering the needs of people with disabilities (Section 4).

- Achieving high quality and inclusive design for all development, including individual buildings. Developments should: function well and add to the overall quality of the area; establish a strong sense of place using streetscapes and buildings to create attractive and comfortable places to live, work and visit; create and sustain an appropriate mix of uses; respond to local character and history; create safe and accessible environments where crime and disorder and the fear of crime do not undermine quality of life or community cohesion; and, be visually attractive (Section 7).

- Facilitating social interaction and creating healthy and inclusive communities by amongst other things: promoting opportunities for meetings between members of the community through mixed-use developments and active street frontages; and, creating safe and accessible environments where crime and disorder, and the fear of crime, do not undermine quality of life or community cohesion (Section 8).

- Contributing to and enhancement of the local environment by encouraging the effective use of land by re-use of previously developed brownfield land (Section 11).

- Striving to retain and enhance the significance of heritage assets and their settings (Section 12).

The Development Plan for Manchester

5.3 The Development Plan for Manchester comprises the following documents:

- The Core Strategy Development Plan Document (July 2012);
- Saved policies of the Unitary Development Plan for Manchester (July 1995);

- The Guide to Development in Manchester Supplementary Planning Document and Guidance (April 2007); and,
- The Design for Access (December 2003).

The Core Strategy Development Plan Document (July 2012)

5.4 The Core Strategy, adopted in July 2012, is the key Development Plan Document against which proposals should be judged. Core Strategy objectives and policies of particular relevance to the proposed scheme include:

- Policy SP 1 'Spatial Principles' which states that the Regional Centre will be the focus for economic and leisure activity; and, that development should enhance/protect the built/natural environment, reuse previously developed land wherever possible and improve access to jobs.

- Policy EC 1 'Employment and Economic Growth in Manchester' aims to improve access to jobs and continue the social, economic and environmental regeneration of the City, whilst seeking efficient use of buildings and minimising detrimental impacts on adjacent uses.

- Policy CC 1 'Primary Economic Development Focus' states that a range of uses, including leisure, will be encouraged in the City Centre, to support the development of a vibrant employment location attractive to businesses, employees and visitors to the City Centre.

- Policy CC 4 'Visitors-Tourism, Culture and Leisure' states that the City Centre will be the focus for culture and leisure; and, promotes development which improves facilities for visitors and residents.

- Policy CC 7 'Mixed Use Development' states that active ground floor uses (food and drink/leisure) will be appropriate in locations which have an established public function, or as part of a development which will create such an environment.

- Policy CC 9 'Design and Heritage' states that development in the City Centre should preserve or enhance heritage assets.

- Policy CC 10 'A Place for Everyone' promotes developments which increase the diversity of activity in the City Centre.

- Policy C 1 'Centre Hierarchy' states that development of town centre uses will be prioritised in centres, taking account of the different roles of the City Centre.

- Policy C 10 'Leisure and the Evening Economy' supports evening and night time uses which contribute to the city centre's vitality and the creation of a safe, inclusive evening economy and which do not have a detrimental impact on residential amenity in terms of noise, traffic and disturbance.

- Policy T 2 'Accessible area of opportunity and need' seeks to ensure that new development is accessible by walking/cycling/public transport.

- Policy EN 1 'Design Principles and Strategic Character Areas': which states that development in Manchester must follow the seven principles of urban design and should have regard to the strategic character area in which the development is located. With regard to development in the City Centre, developers will be expected to consider the City's heritage and continue the rich pattern of activity in the core area.

- Policy EN 3 'Heritage' sets out that new developments must be designed so as to support the Council in preserving or enhancing the historic environment.

- Policy EN 19 'Waste' states that developers will be required to submit a waste management plan to demonstrate how the waste management needs of the end user will be met.

- Policy DM 1 'Development Management' sets out various issues that development should have regard to, including: appropriate siting, layout, scale, form, materials and detail; impact on the surrounding areas; effects on amenity; accessibility; community

safety and crime prevention; adequacy of internal accommodation and external amenity space and refuse storage and collection.

Saved Policies of the Unitary Development Plan for Manchester (July 1995)

5.5 The UDP was superseded by the Core Strategy. However, a number of UDP polices have been 'saved'. Extant polices contained within the UDP which are relevant to the proposed scheme include:

- Policy DC10 'Food and Drink Uses' seeks to ensure that food and drink uses protect the amenity of nearby residents.
- Policy DC14 'Shopfronts and related signs' seeks to ensure that the frontages and signage of commercial premises are in keeping with the character of the building and the surrounding area.
- Policy DC15 'Advertisements, hoardings and posters' states that applications for advertisements will be considered only in the interests of amenity and public safety.
- Policy DC19 'Listed Buildings' which states that in determining applications for listed building consent the Council will have regard to the desirability of securing the retention, restoration, maintenance and continued use of such buildings and to protecting their general setting.
- Policy DC22 'Footpath Protection' which states that the Council will have regard to the effect of development on existing pedestrian routes and will not normally allow development which would result in unacceptable inconvenience to local pedestrian movement.
- Policy DC26 'Development and Noise' which aims to minimise the adverse impact of noise on noise-sensitive developments.
- Policy RC20 Area 5 Sub-area 23 Deansgate/Peter Street/Lower Mosley Street/ Whitworth Street West. The content of this policy is now out of date and describes the

area as it was in 1995 at the time of its adoption. The policy refers to proposals for regeneration of the area, much of which has now taken place.

Guide to Development in Manchester Supplementary Planning Document 2007 (SPD)

5.6 This document aims to support and enhance the on-going shaping of the City by providing a set of reasoned principles which will guide developers, designers and residents to the sort of development that everyone wants to see in Manchester. The sections of the guide that have been considered in the creation of the proposed scheme include:

- Section 1 'Creating a Sense of Place' aims to encourage the creation of places which are welcoming, inclusive, neighbourly, interesting and attractive.

- Section 2 'Design' provides guidance under 7 key principles recognised as being urban design characteristics which together create successful places.

- Section 3 'Accessibility' sets out design principles that will help to achieve accessible development and makes reference to the guidance document 'Design for Access 2' which provides detailed information on design standards.

- Section 4 'Environmental Standards' considers energy efficiency, the use of renewable energy and water and waste management.

- Section 8 'Community Safety and Crime Prevention' promotes a safer environment.

Design for Access 2 (2003)

5.7 This document sets out the Council's best practice guidance of inclusive design standards. Design for Access 2 has been produced as a manual for architects, planners, engineers, landscape architects and other designers and sets out the City's aspirations for inclusive development.

Other Relevant Guidance

Manchester City Centre Strategic Plan 2009-2012

5.8 This document presents a vision for the City Centre and sets out the strategic action required to work towards achieving this over the period from 2009 – 2012.

5.9 The Plan considers the contribution to be made towards achieving the overall vision by each of the components of the City Centre and recognises the key role of the City Centre in providing a positive image and framework for inward investment.

5.10 The site falls within the area designated as Petersfield. One of the key challenges for this area is identified as the need to support the consolidation of the Great Northern complex to create a family orientated leisure destination, which provides facilities and activities throughout the day and evening to foster a vibrant and lively environment.

5.11 On 29 July 2015 Manchester City Council's Executive Committee took the decision to approve a draft new Strategic Plan for the City Centre for the period 2015-2018. This document is currently out for public consultation and a further final draft report will be returned to the Executive Committee at a future meeting before this document is adopted. The draft Strategic Plan outlines the position and priorities for each of the city centre's 19 neighbourhoods, and the key infrastructure investments in transport, digital development and waterways that will be crucial to the success of the city centre, underpinning the development in the neighbourhoods. The Great Northern Complex is identified as one of several key priorities for the 'Central Business District'.

Stronger Together: Greater Manchester Strategy 2013 (GM Strategy)

5.12 The sustainable community strategy for the Greater Manchester City Region was prepared in 2009 as a response to the Manchester Independent Economic Review (MIER). MIER identified Manchester as the best placed city outside London to increase its long term growth rate based on its size and productive potential. It sets out a vision for Greater Manchester where by 2020, the City Region will have pioneered a new model for

sustainable economic growth based around a more connected, talented and greener City Region, where all its residents are able to contribute to and benefit from sustained prosperity and a high quality of life.

5.13 The Strategy aims to broaden the range of investment and activity in town centres through investment in the public realm and the physical and natural environment and through diversifying the day- and night-time economies to include a safe and welcoming residential, leisure and hospitality offer.

Draft Great Northern Complex Strategic Regeneration Framework

5.14 The site lies within an area which is covered by the draft Great Northern Complex Strategic Regeneration Framework (SRF) which was endorsed by the Manchester City Council Executive Committee on 2 December 2015. The draft SRF will be subject to a public consultation exercise with local residents, businesses and other stakeholders with findings expected to be reported to a future Executive Committee meeting prior to adoption taking place.

5.15 The draft SRF identifies that Deansgate Mews are poorly integrated with the wider City Centre and comments that the unbroken length of the Deansgate facade and position and configuration of entrances, and the level changes across the site all contribute to the lack of permeability, accessibility and ultimately use of the units. The application proposals take account of the future development aspirations for the site.

5.16 For the reasons given in section 6 below it is considered that the proposal is wholly consistent with the above planning policy guidance.

6. Planning Appraisal

6.1 Having regard to the planning policy guidance detailed in section 5, the key material considerations against which the proposed scheme should be considered include:

- Principle of proposed restaurant/bar uses
- Principle of Outdoor Seating Areas
- Design and Heritage Considerations
- Sustainable Development: Economic, Social and Environmental Benefits
- Servicing, Deliveries and Waste Management
- Ventilation and Extract Strategy
- Access for Disabled People and Compliance with Design for Access 2
- Crime and Safety Issues
- Accessibility and Highway Issues
- Local Amenity

Principle of proposed restaurant/bar uses

6.2 The proposed scheme involves the conversion of nine vacant units to provide a mix of bespoke bars and street food micro-diners. The principle of bar and restaurant uses in this location is appropriate and such uses are already established nearby including within the Great Northern Complex itself as noted within section 2 of this statement.

6.3 The currently vacant units will provide accommodation to a diverse mix of selected food and drink operators, who will sign up on rolling three month tenancies. The food and drink offer will naturally change overtime as up-and-coming operators are provided with a platform to trial, hone and develop their business and brand, before being able to move-out to premises of their own once they become more established, with new operators moving in to take their place. This succession of operators will help create excitement and a 'buzz', with the food and drink offer continuing to vary from one month to the next. This concept will be unique within Manchester and will add to and enhance the growing food and drink offer of the City Centre.

6.4 There are significant regeneration benefits associated with the scheme, which will provide nine vacant units within a listed building with active uses thereby helping to secure the future and maintenance of this designated heritage asset. As acknowledged within the draft Great Northern Strategic Regeneration Framework, Deansgate Mews suffers from a lack of activity and footfall is poor. With the exception of the three occupied retail units (I, J and K) there is currently limited reason for people to walk along Deansgate Mews. The proposal will transform Deansgate Mews, generating added vitality and vibrancy and enabling the street to act as a destination, attracting Manchester residents and visitors to the area. The increased footfall is also likely to benefit other businesses located nearby and result in increased customer spending.

6.5 The applicant is a Manchester based independent operator with a successful track record of organising similar events within the City Centre. Once planning permission is secured and pre-commencement conditions discharged, the applicant is looking to commence work immediately and is aiming to open for business in early 2016.

6.6 In summary, the principle of restaurant/bar uses in this location is consistent with the provisions of the NPPF and policies SP1, CC 1, CC 4, CC 7, CC10 and C1 of the Core Strategy.

Principle of Outdoor Seating Areas

6.7 The outside seating areas are intrinsically linked to the street food concept of the proposal. In combination with the proposed uses within the units, the seating areas will help to transform Deansgate Mews, creating much needed activity and energy, and transforming the street into a place where people want to visit and spend time. The seating areas are also essential in terms of ensuring that a sufficient number of customers are able to visit the premises, thereby helping to ensure their viability and success.

6.8 As set out within section 4 of this statement, the seating areas will be subject to a stringent set of management policies to ensure no issues arise in the future in terms of noise, litter, antisocial behaviour. This will also include the monitoring of the areas by staff at all times.

6.9 The outdoor seating areas are proposed on privately owned land and will not cause an obstacle to pedestrians, people with pushchairs or wheelchair users. The application plans show that a clear route of at least 2m will be maintained between the edge of the seating areas and the cinema building.

6.10 For these reasons, the seating areas comply with Core Strategy policies DM1, Saved UDP policy DC22, and section 3 of the Guide to Development in Manchester SPD.

Design and Heritage Considerations

6.11 The scheme has been designed in a sensitive manner and the interventions proposed to the listed building have been deliberately kept to a minimum. The design approach seeks to utilise the existing character and features of the building, including exposed brick walls and roof trusses which will add to the attractiveness and interest of the restaurant and bar spaces.

6.12 The design of the outside seating areas reflects the street food concept and temporary nature of the proposals. It will comprise mesh fencing, scaffolding, deck board, and corrugated metal and clear polycarbonate sheeting which will create an industrial aesthetic to reflect the industrial heritage of the Great Northern complex. Artwork panels, which will change depending on the nature of the food/drink available, will also form part of the seating area enclosure in front of units D and E and will add further individuality and quirkiness to the proposals reflecting their independent nature. The quirky design will continue through the tables and chairs, planters, and other props that will be installed within this area which will create the applicant's desired atmosphere and ambience.

6.13 As set out within the Heritage Statement, the designs of the outside seating areas are considered appropriate in heritage terms. For the above reasons the scheme is consistent with Core Strategy policies SP1, CC9, EN1, EN3 and DM1; Saved UDP policy DC19; and, sections 1 and 7 of the Guide to Development in Manchester SPD.

Sustainable Development: Economic, Social and Environmental Benefits

6.14 The proposed scheme will achieve high sustainability credentials as a result of the economic, social and environmental benefits it will bring.

Economic

6.15 The proposed development will bring a number of economic benefits during and post construction/fit out, particularly in terms of job creation and increased expenditure in the City Centre. As well as the construction and service jobs created in the conversion of the units and erection of the outdoor seating areas, it is expected that there will be approximately 22 full-time jobs and 28 part-time staff employed once the proposals are operational.

Social

6.16 The scheme will add to and enhance the community/leisure offer within this part of the City Centre. It will provide a new venue for people to socialise, whilst active use of the units (some of which have been vacant since they were refurbished in the late 1990s) will add vitality to the area and minimise the opportunities for anti-social behaviour along the pedestrian route in front of the buildings. By providing an active use for the units, the scheme will help to secure the future and ongoing maintenance of the grade II listed building.

Environmental

6.17 The proposed scheme will have significant environmental benefits since it involves the reuse of vacant units which form part of an existing building. The site is accessible by various modes of public transport therefore reducing the need to travel by car. The separation of recyclable waste will prevent excess refuse being sent to landfill. These aspects of the scheme are discussed in further detail below.

6.18 The sustainability benefits of the scheme are in accordance with the provisions of the NPPF; Core Strategy policies SP 1, EC 1, CC 1, CC 4, C 1, C 10 and DM 1; and, the Guide to Development in Manchester SPD.

Servicing, Deliveries and Waste Management

Deliveries

6.19 All deliveries to the site will be via the loading bay that services the whole of the Great Northern Warehouse. This is accessed from Watson St. All deliveries will be within standard daytime trading hours of 09.00 to 18.00. The site is accessed from the loading bay via a goods lift and corridor which is located directly across the mews. Therefore no public areas or nearby car parking will be adversely affected by deliveries to the site.

Waste Management

6.20 Facilities for the storage of refuse and recyclable waste will be provided within the kitchen and bar areas of the units, which are the main generators of waste. Staff will be employed to collect waste from the outside seating areas.

6.21 A Waste Management Strategy has been prepared and is included at Appendix 1. This confirms that waste disposal for all of the businesses trading within the Great Northern warehouse is handled by B&M Waste Services on behalf of the Great Northern Warehouse management company. This provides facilities for the segregation of recyclable waste which includes a portable compactor for 1100L bins, a cardboard bailer producing 500KG wire tied bales, a glass tipper for 240L bins reducing the amount of collections, and specific food waste disposal.

6.22 With regard to deliveries of materials required during the construction/fit-out period, vans are expected to park in the pay-and-display bays located along Deansgate. Goods will then be carried by hand, or wheeled if necessary (via a lift), to Deansgate Mews and the

units. Any waste generated during strip-out works will be stored internally within the units, and then carried, or wheeled if necessary, to vans parked along Deansgate.

6.23 For the reasons outlined above, waste management and deliveries associated with the development will be in accordance with Core Strategy policies EN 19 and DM 1, saved UDP policy DC22.1 and the Guide to Development in Manchester SPD.

Ventilation and Extract Strategy

6.24 The application is supported by a Ventilation Method Statement prepared by Swan Projects. This document addresses how ventilation and extract will be dealt with to the kitchen and toilet areas of the premises and how equipment will be installed to minimise impact on the built fabric of the listed building.

Toilet Extract Ventilation

6.25 The toilet extract ventilation system for the new toilets proposed to units D and N at first floor level will be based on 15-20 air changes per hour. Extract ductwork will be installed at high level and comprise circular ductwork which will incorporate an extract air valve at each toilet and urinal location. The ductwork will then rise through the floorslab to the second floor level, positioned in the corner of the room adjacent to a doorway that has been blocked with contemporary blockwork. The ductwork will be 'boxed in' with access to the fan for maintenance. The ductwork will then rise to high level and exit the roof, and terminate with a low profile discharge cowel which will be positioned behind a parapet wall ensuring it is not visible from the public area.

Kitchen Extract Ventilation System

6.26 The kitchen cooking area extract ventilation system will be designed in accordance with DEFRA guidelines for Class B cooking, and would be manufactured and installed in accordance with the HVCA DW172 specification for commercial kitchens.

6.27 Each cooking area would be equipped with 2 x 2m x 1.2m stainless steel canopies, with integral, stainless steel standard baffle type grease filters. All extract ductwork would be 2 hour fire rated. Ductwork would not pass through any existing 'listed' brickwork, but would pass from one unit to the next, either through the partition that has recently been added as a dividing wall (between unit F and unit G) or through a hole formed by removing 'blockwork' that has recently been introduced, (between unit G and unit H)

6.28 All canopies would be individually supported from the floor, via purpose built frame/legs. Wherever possible, the fire rated ductwork would also be supported from the floor, or from sections of non-original brick wall, or from the room purlins, in such a way that permanent alteration would not be necessary, and if/when ductwork is removed, then evidence of the support will not be evident.

6.29 The extract ventilation equipment, mainly comprising of a fan with sound attenuators, would be supported utilizing a full range of ancillaries with anti-vibration mountings and flexible connections, ensuring that no noise or vibration can be transmitted through the structure, due to the complete isolation of the plant. The equipment supports would utilize the existing roof purlins in such a way that permanent alteration would not be necessary, and if/when ventilation equipment is removed, then evidence of the support will not be evident.

6.30 The ductwork will pass through the roof section as shown, using a roof curb and weather cravat arrangement, and the discharge duct would be adjacent to the existing brick wall, (between units M & N and between units G & H). The discharge stack would be covered with a vinyl wrap, which would be the reproduction of the existing brickwork, accurate in size and colouration of the brickwork, to the effect that the vertical discharge stack will 'blend in' with the existing, adjacent brickwork. The vertical discharge of the kitchen extract ductwork, is the preferred option, as this will provide effective extract ventilation, with minimal possibility of fume/odour issues, to the public area.

6.31 In summary the necessary toilet and kitchen extract will be sensitively installed at the premises taking account of the listed status of the building therefore complying with the provisions of NPPF and local planning policies including Core Strategy policies CC9, EN1,

EN3 and Saved UDP policy DC19. The system will also ensure there are adverse impacts associated with the proposals in terms of odours therefore in compliance with Core Strategy policy DM1.

Access for Disabled People and Compliance with Design for Access 2

6.32 The proposed scheme has been designed in response to the requirements of Core Strategy policy DM 1, Saved UDP policy DC10, section 3 'Accessibility' of the Guide to Development in Manchester SPD, and the City Council document 'Design for Access 2'. This ensures that the proposed scheme is inclusive and accessible to all, in particular disabled persons.

6.33 The standards set within 'Design for Access 2' (DfA2) are intended to be used on buildings/projects where Manchester City Council (MCC) are the lead or the client, or the building is owned by the Council. However, the design team were keen to ensure that the scheme was able to meet as many of the standards as practically possible.

6.34 The measures that have been incorporated into the scheme to ensure compliance with the standards set out in the DfA2 document include:

- Full disabled access to all the units will be provided from Deansgate Mews.
- The bar/restaurant provision at third floor level of units D & E will replicate the provision at second floor (Deansgate Mews) level, meaning that wheelchair users will have access to the full offer of the venue and will therefore not be disadvantaged. Sufficient seating at Deansgate Mews level will be reserved for customers that use a wheelchair and their companions. The bar/restaurant space at third floor level will be accessible for ambulant disabled. Due to these factors it is not necessary to provide a ramp or lift to provide access to the third floor areas. This would also be undesirable due to the adverse impact that this would have on the fabric of the listed building.
- The layout of the units will ensure that all the main functions of the restaurant/bar will be accessible to disabled customers.
- A fully equipped unisex disabled toilet is proposed at second floor (Deansgate Mews) level and access to this will be unobstructed and free from obstacles.

Crime and Safety Issues

6.35 A Crime Impact Statement (CIS) has been prepared by Greater Manchester Police (GMP) Design for Security. The CIS confirms that there are a series of positive aspects associated with the scheme in relation to reducing the opportunities for crime and the fear of crime, not least the fact that it will bring active use to vacant units, which will help enliven Deansgate Mews and improve natural surveillance of the areas around the premises.

6.36 The statement confirms that the proposal is acceptable in principle and identifies a range of recommendations relating to the management and operation of the premises, physical security measures, and external security features which should be implemented. The applicant is committed to ensuring that the venue is safe, secure and an attractive environment for people to visit and work, whilst the full range of measures identified in the CIS will be addressed. For instance:

- The proposed external outdoor seating area will be capable of being secured out of hours to minimise the risk of criminal and antisocial behaviour such as congregation or general misuse.
- The bar and food serving facilities in the external seating area will either be fully secured when closed to prevent theft, or all stock and cash (including any tills) will be stored securely inside the premises.
- Access to the first floor walkway serving these units will be restricted to staff.
- An operating policy will be in operation at the premises as detailed earlier within this document.
- All routes/passages providing access to customer toilets will be well-lit and contain reflective surfaces (e.g. mirrors) in order to improve visibility.
- The internal layout of the premises will be uncluttered, allowing clear views of all spaces and avoiding pinch points. This will ensure staff will be able to easily monitor people arriving or leaving the premises.
- Toilets will be clearly signed so that there is no excuse for customers finding their way to the back of house.

6.37 Furthermore the premises will be run in a responsible manner in accordance with a comprehensive operating schedule, dispersal procedure and smoking strategy as detailed within Section 4 of this statement.

6.38 From a crime and security perspective, the scheme complies with the provisions of the NPPF, Core Strategy Policy DM 1, and Section 8 'Community Safety and Crime Prevention' of the Guide to Development in Manchester SPD.

Accessibility and Highway Issues

6.39 The site is in a highly accessible location within Manchester City Centre and an area that is well served by various methods of public transport including buses, trains and the Metrolink. With regards to car parking, there is a multi-storey NCP car park that forms part of the Great Northern Complex. Any staff working at the premises who travel by bike will be able to utilise informal secure storage space located within the units.

Local Amenity

6.40 The proposal will have a positive impact in terms of amenity by providing the units with an active use, creating additional activity along Deansgate Mews and reducing the potential for crime and anti-social behaviour through the provision of passive surveillance.

6.41 As has previously been noted, there are existing bar and restaurant uses located within the vicinity of the site. One of the key considerations in relation to the acceptability of these uses is the amenity impact on residential and other sensitive uses.

6.42 A Noise Assessment has been prepared by AEC Ltd and considers the potential impact of noise that may be associated with the proposed restaurant/bar uses, including noise break-out from the premises and noise associated with the outside seating areas. The Assessment concludes that noise break-in to Beetham Tower would comply with Manchester City Council's requirements, and that any noise from the units would be inaudible within the commercial units located at ground floor level on Deansgate during their day-time opening hours.

6.43 The Noise Assessment also sets a noise limit for the mechanical plant at the premises to be no greater than around 40dBL at 15m from the development in order to ensure that the background noise levels in the area are not significantly increased during the early hours of the morning.

6.44 In addition and as set out within section 4, a detailed Operating Schedule, Dispersal Procedure and Smoking Strategy will be implemented as part of the proposals to ensure there is no adverse impact on residential amenity.

6.45 In accordance with policies CC 10, C 10 and DM 1 of the Core Strategy, and UDP policies DC10 and DC26, the scheme will provide a mix of uses that will add to the diversity of daytime/night time activity in the City Centre, whilst ensuring there is no adverse impact on the amenity of nearby residents or businesses.

7. Design and Access Statement

7.1 This section demonstrates that the proposed scheme has utilised a thoughtful design approach and a sustainable approach to access.

Design

Use

7.2 The proposed scheme involves the change of use of vacant units to restaurant/bar accommodation (sui generis use).

Amount

7.3 The scheme proposes to change 722sqm of vacant floor space to restaurant/bar accommodation. Parts of Deansgate Mews located adjacent to the units will also change use to provide associated outside seating areas.

7.4 Outside seating areas are proposed to Deansgate Mews adjacent to the units. A single storey mezzanine structure and tiered seating is proposed within these areas.

7.5 The scheme proposes internal seating for approximately 350 persons, with outside seating for approximately 180 persons.

Layout

7.6 The main restaurant/bar areas will be provided at the second floor (Deansgate Mews) level of the units, and at the third floor level of units D and E. These will be laid out with bar and food preparation areas and tables and chairs for diners.

7.7 Ancillary office/storage accommodation and male and female toilets will be provided at the first floor level of the building.

Scale

7.8 The scale of the units will remain as existing. A single storey mezzanine structure is proposed as part of one of the outside seating areas.

Landscaping

7.9 There are no landscaping works associated with the proposed scheme.

Appearance

7.10 The external appearance of the units will largely be retained as existing, apart from shopfronts being instated where they are currently absent, and the installation of the required kitchen extract.

Access

On Foot

7.11 The application site is within Manchester City Centre and all the centre's services and transport networks are within walking distance.

Public Transport

7.12 The application site is highly accessible by public transport and is less than 200m from Deansgate Station where there are also local and regional bus stops and less than 50m from a Metroshuttle Routes 2 and 3 stop on Deansgate which provides free bus travel within the City Centre.

Private Transport

7.13 For people who choose to make the journey by car, the site is situated next to the NCP Great Northern Car Park on Watson Street (less than 50m away).

Access Into and Within the Building

7.14 Level access into the units will be provided from Deansgate Mews.

7.15 There are no steps or changes of level within the main bar/restaurant units at first floor (Deansgate Mews) level. The bar/restaurant provision at third floor level of units D & E will replicate the provision at second floor (Deansgate Mews) level, meaning wheelchair users will have access to the full offer of the venue and thereby not be disadvantaged.

7.16 The layout of the disabled toilet will comply with approved document M 'Access to and Use of Buildings' and will have a minimum internal clear opening width of 750mm.

8. Conclusion

8.1 The proposed development will provide a series of benefits that will have a significant positive impact on the application site, Deansgate Mews, the Great Northern Complex, and this part of the City Centre. These will include:

- The conversion and utilisation of nine vacant units within a grade II listed building which will help to secure their future and ongoing maintenance.

- Increasing activity and vibrancy along Deansgate Mews which will help to reduce opportunities for anti-social behaviour and crime to be committed.

- The provision of a scheme that will be sensitive to both the listed fabric of the building and its setting.

- Creating employment opportunities during the construction/fit-out stage of development and once the scheme is operational.

8.2 As demonstrated within this Planning, Design and Access Statement the proposal accords with all relevant national and local planning policies, whilst the series of reports that have been commissioned in support of the application confirm that the development will not have a detrimental impact on the amenity of residents living in the area or on nearby businesses, will have a positive impact on the listed building and its setting; and will help to minimise the potential for crime.

8.3 On this basis, the proposed scheme fully accords with national and local planning policy guidance. Paul Butler Associates are pleased to submit this planning application on behalf of Beat Street MCR and look forward to working with Manchester City Council in progressing the application through to a positive determination.

Appendix 1: Waste Management Strategy Pro-forma

MANCHESTER CITY COUNCIL

Planning Application – Waste Management Strategy

Planning Application Number: Planning Portal reference: PP-004510777
Date Submitted: January 2016

Estimated volumes and types of waste produced by the development

Low Rise Domestic Not applicable

Waste Types	Capacity Required (litres)	Number of Bins required	To be provided ?
General refuse	240	1 x 240 litre bin	☐
Pulpable Recycling	140 / 240	1 x 140 litre bin 1 x 240 litre bin	☐ ☐
Mixed Recycling	140 / 240	1 x 140 litre bin 1 x 240 litre bin	☐ ☐
Garden Waste	240	1 x 240 litre bin	☐
Food Waste	23	1 x 23 litre caddy	☐

High Rise Apartment Developments Not applicable

N = Number of Apartments

Waste Types	(V) Volume of Waste Generated	Capacity Required (litres)	Number of Bins required	Number of Bins proposed by applicant
General refuse	V = N x 110	V =	V / 1100 =	
Pulpable Recycling	V = N x 55	V =	V / 1100 =	
Mixed Recycling	V = N x 55	V =	V / 1100 =	
Food Waste	V = N x 5	V =	V / 240 =	

Commercial Developments

Please state number and capacities of bins you propose, showing calculations where appropriate. Please ensure collection frequencies are included

Pre-existing facilities for the storage of waste generated by the occupiers/tenants at the Great Northern Complex are provided for these units. These are located at ground floor level, beneath Deansgate Mews. Waste disposal vehicles can access this area via the entrance to the Great Northern car park via Watson Street to make collections.

This provides facilities for the segregation of recyclable waste which includes a portable compactor for 1100L bins, a cardboard bailer producing 500KG wire tied bales, a glass tipper for 240L bins reducing the amount of collections, and specific food waste disposal. Onsite segregation of waste will take place to enable recycling at source to take place.

Has / will a contract be obtained with a licenced waste carrier?	☒

Mixed Use Developments **Not applicable**

Are the stores for residential and commercial separate from each other?	☐

Internal Stores (Residential and Commercial)

Please provide details of internal stores / segregation of waste and recycling.

As above

Storage Areas for Waste Containers (Residential and Commercial)

Please provide details of container stores, attaching plans if appropriate.

As above

Are all bins in the store accessible?	☒
Are recycling facilities as easy to access as general refuse?	☒
Has consideration been given to ventilation and hygiene?	☒

Please provide details of who will be responsible for placing the bins at the collection point and returning them to the store / property promptly e.g. resident / management company

Staff employed at the premises will be responsible for transferring waste stored internally within the units to the shared waste storage facilities at the Great Northern Leisure Complex. Under a pre-existing contract B&M Waste Management will be responsible for collecting waste from the shared facilities of the Great Northern Leisure

Complex.

Please ensure that you have attached:

Detailed plans of waste stores	☒
Location plans showing stores	☒
Location plans showing the proposed collection point and the route the collection vehicle will take	☒

Please ensure that you have completed this form in accordance with our Guidance document: GD04 Waste Storage and Collection Guidance for New Developments

Appendix 2: Premises Licence

MANCHESTER CITY COUNCIL

LICENSING ACT 2003
PREMISES LICENCE

Premises licence number	**179194**
Granted	**21/09/2015**
Latest version	**As above**

Part 1 - Premises details

Name and address of premises
B.Eat Street Deansgate Mews, 235 Deansgate, Manchester, M3 4EN

Licensable activities authorised by the licence
1. **The sale by retail of alcohol*.** 2. **The provision of regulated entertainment, limited to:** **Recorded music;** 3. **The provision of late night refreshment.** * All references in this licence to "sale of alcohol" are to sale by retail.

The times the licence authorises the carrying out of licensable activities

Sale by retail of alcohol							
Standard timings							
Day	Mon	Tue	Wed	Thu	Fri	Sat	Sun
Start	1100	1100	1100	1100	1100	1100	1100
Finish	0200	0200	0200	0200	0400	0400	0200
The sale of alcohol is licensed for consumption both on and off the premises.							
Seasonal variations and Non standard Timings: New Year: From the start time on New Year's Eve to the terminal hour for New Year's Day. On the day British Summer Time commences: One additional hour following the terminal hour. Sundays proceeding a Bank Holiday Monday until 0400.							

Recorded music							
Standard timings							
Day	Mon	Tue	Wed	Thu	Fri	Sat	Sun
Start	1100	1100	1100	1100	1100	1100	1100
Finish	0200	0200	0200	0200	0400	0400	0200
Licensed to take place both indoors and outdoors.							
Seasonal variations and Non standard Timings: New Year: From the start time on New Year's Eve to the terminal hour for New Year's Day. On the day British Summer Time commences: One additional hour following the terminal hour. Sundays proceeding a Bank Holiday Monday until 0400.							

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Premises Licensing Team, PO Box 532, Manchester City Council, Manchester M60 2LA

Provision of late night refreshment							
Standard timings							
Day	Mon	Tue	Wed	Thu	Fri	Sat	Sun
Start	2300	2300	2300	2300	2300	2300	2300
Finish	0230	0230	0230	0230	0430	0430	0230
Licensed to take place indoors only.							
Seasonal variations and Non standard Timings: New Year: From the start time on New Year's Eve to the terminal hour for New Year's Day. On the day British Summer Time commences: One additional hour following the terminal hour. Sundays proceeding a Bank Holiday Monday until 0430.							

Hours premises are open to the public							
Standard timings							
Day	Mon	Tue	Wed	Thu	Fri	Sat	Sun
Start	1100	1100	1100	1100	1100	1100	1100
Finish	0230	0230	0230	0230	0430	0430	0230
Seasonal variations and Non standard Timings: New Year: From the start time on New Year's Eve to the terminal hour for New Year's Day. On the day British Summer Time commences: One additional hour following the terminal hour. Sundays proceeding a Bank Holiday Monday until 0430.							

Part 2

Details of premises licence holder	
Name:	Beat Street Manchester Limited
Address:	Pod 82, The Greenhouse Broadway, Media City UK, Salford, M50 2EQ
Registered number:	08836180

Details of designated premises supervisor where the premises licence authorises for the supply of alcohol	
Name:	James Patrick Murphy
Address:	32 Wheaters Street, Salford, M7 1AW
Personal Licence number:	140241
Issuing Authority:	Manchester City Council

Annex 1 – Mandatory conditions

Door Supervisors

1. Only individuals licensed by the Security Industry Authority shall be used at the premises to undertake security activities, which include guarding against: -
   (a) Unauthorised access or occupation (e.g. through door supervision),
   (b) Outbreaks of disorder, or
   (c) Damage,
   unless otherwise entitled by virtue of section 4 of the Private Security Industry Act 2001 to carry out such activities.

Supply of alcohol

2. No supply of alcohol may be made under this premises licence:
   (a) At a time when there is no designated premises supervisor in respect of the premises licence or,
   (b) At a time when the designated premises supervisor does not hold a personal licence or his personal licence is suspended.

3. Every retail sale or supply of alcohol made under this licence must be made or authorised by a person

who holds a personal licence.

4. (1) The premises licence holder or club premises certificate holder must ensure that an age verification policy is adopted in respect of the premises in relation to the sale or supply of alcohol.

(2) The designated premises supervisor in relation to the premises licence must ensure that the supply of alcohol at the premises is carried on in accordance with the age verification policy.

(3) The policy must require individuals who appear to the responsible person to be under 18 years of age (or such older age as may be specified in the policy) to produce on request, before being served alcohol, identification bearing their photograph, date of birth and either –

(a) a holographic mark, or

(b) an ultraviolet feature.

5. (1) A relevant person shall ensure that no alcohol is sold or supplied for consumption on or off the premises for a price, which is less than the permitted price.

(2) For the purposes of the condition set out in (1) above–

(a) "duty" is to be construed in accordance with the Alcoholic Liquor Duties Act 1979

(b) "permitted price" is the price found by applying the formula–

P = D + (D x V)

where –

(i) P is the permitted price,

(ii) D is the amount of duty chargeable in relation to the alcohol as if the duty were charged on the date of the sale or supply of the alcohol, and

(iii) V is the rate of value added tax chargeable in relation to the alcohol as if the value added tax were charged on the date of the sale or supply of the alcohol;

(c) "relevant person" means, in relation to premises in respect of which there is in force a premises licence –

(i) the holder of the premises licence,

(ii) the designated premises supervisor (if any) in respect of such a licence, or

(iii) the personal licence holder who makes or authorises a supply of alcohol under such a licence;

(d) "relevant person" means, in relation to premises in respect of which there is in force a club premises certificate, any member or officer of the club present on the premises in a capacity which enables the member or officer to prevent the supply in question; and

(e) "valued added tax" means value added tax charged in accordance with the Value Added Tax Act 1994.

(3) Where the permitted price given by paragraph (2)(b) would (apart from this paragraph) not be a whole number of pennies, the price given by that sub-paragraph shall be taken to be the price actually given by that sub-paragraph rounded up to the nearest penny.

(4) (a) Sub-paragraph (4)(b) applies where the permitted price given by paragraph (2)(b) on a day ("the first day") would be different from the permitted price on the next day ("the second day") as a result of a change to the rate of duty or value added tax.

(b) The permitted price which would apply on the first day applies to sales or supplies of alcohol which take place before the expiry of the period of 14 days beginning on the second day.

6. (1) The responsible person must ensure that staff on relevant premises do not carry out, arrange or participate in any irresponsible promotions in relation to the premises.

(2) In this paragraph, an irresponsible promotion means any one or more of the following activities, or substantially similar activities, carried on for the purpose of encouraging the sale or supply of alcohol for consumption on the premises –

(a) games or other activities which require or encourage, or are designed to require or

encourage, individuals to –

(i) drink a quantity of alcohol within a time limit (other than to drink alcohol sold or supplied on the premises before the cessation of the period in which the responsible person is authorised to sell or supply alcohol), or

(ii) drink as much alcohol as possible (whether within a time limit or otherwise);

(b) provision of unlimited or unspecified quantities of alcohol free or for a fixed or discounted fee to the public or to a group defined by a particular characteristic in a manner which carries a significant risk of undermining a licensing objective;

(c) provision of free or discounted alcohol or any other thing as a prize to encourage or reward the purchase and consumption of alcohol over a period of 24 hours or less in a manner which carries a significant risk of undermining a licensing objective;

(d) selling or supplying alcohol in association with promotional posters or flyers on, or in the vicinity of, the premises which can reasonably be considered to condone, encourage or glamorise anti-social behaviour or to refer to the effects of drunkenness in any favourable manner;

(e) dispensing alcohol directly by one person into the mouth of another (other than where that other person is unable to drink without assistance by reason of disability).

7. The responsible person must ensure that free potable water is provided on request to customers where it is reasonably available.

8. The responsible person must ensure that –

(a) where any of the following alcoholic drinks is sold or supplied for consumption on the premises (other than alcoholic drinks sold or supplied having been made up in advance ready for sale or supply in a securely closed container) it is available to customers in the following measures –

(i) beer or cider: ½ pint;

(ii) gin, rum, vodka or whisky: 25 ml or 35 ml; and

(iii) still wine in a glass: 125 ml;

(b) these measures are displayed in a menu, price list or other printed material which is available to customers on the premises; and

(c) where a customer does not in relation to a sale of alcohol specify the quantity of alcohol to be sold the customer is made aware that these measures are available.

For the purposes of conditions 6, 7 and 8 above, a responsible person in relation to a licensed premises means the holder of the premise licence in respect of the premises, the designated premises supervisor (if any) or any individual aged 18 or over who is authorised by either the licence holder or designated premises supervisor. For premises with a club premises certificate, any member or officer of the club present on the premises in a capacity that which enables him to prevent the supply of alcohol.

Annex 2 – Conditions consistent with the operating schedule

1. Staff shall be trained in the requirements of the Licensing Act 2003 with regard to the Licensing Objectives.
2. A CCTV system shall be maintained and operated at the premises with cameras positioned both internally. Recorded CCTV images shall be maintained and stored for a period of twenty-eight days and shall be produced to the Police or Licensing Authority upon request. CCTV shall be in operation at any time a person is in the premises. Where CCTV is recorded onto a hard drive system, any DVDs subsequently produced shall be in a format so it can be played back on a standard PC or DVD player.
3. Any person left in charge of the premises shall be trained in the use of any such CCTV equipment, and be able to produce CCTV images to an officer from a responsible authority upon request.
4. SIA registered door staff shall be employed at the premises on Fridays and Saturdays after 21:00 at a ratio of 1:100. When employed, door staff shall wear high visibility armbands.

5. When employed, a register of those door staff employed shall be maintained at the premises and shall include:
    - the number of door staff on duty;
    - the identity of each member of door staff;
    - the times the door staff are on duty.
6. Open containers of alcohol shall not be removed from the premises, save for consumption in any delineated external area as shown on the plan attached to the licence.
7. Staff shall be trained in the laws relating to under age sales, and that training shall be documented and repeated at 6 monthly intervals.
8. A refusals book shall be maintained at the premises, and made available to an officer of a responsible authority upon request.
9. A first aid box shall be available at the premises at all times.
10. Regular safety checks shall be carried out by staff.
11. Management shall liaise with the Fire Authority as necessary to ensure compliance with all necessary fire regulations.
12. The premises shall maintain an Incident Log and public liability insurance.
13. Noise from amplified music or voices shall not be such as to cause a noise nuisance to occupants of nearby premises.
14. The exterior of the building shall be cleared of litter at regular intervals.
15. Notices shall be positioned at the exits to the building requesting customers to leave in a quiet manner.
16. A Dispersal and Smoking Policy shall be implemented and adhered to (see attached).
17. The emptying of bins into skips, and refuse collections shall not take place between 11pm and 7am. There is a dedicated internal refuse area.
18. No noise shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance.
19. A “Challenge 21” Policy shall be implemented in full and appropriate identification sought from any person who appears to be under the age of 21. The only acceptable forms of ID are photographic driving licences, passports, HM forces warrant cards, EU/EEA national ID card or similar document or a form of identification with the "PASS" hologram.
20. Staff training shall include the Challenge 21 Policy and its operation. In particular, staff shall be trained to take such action as is necessary to prevent the sale of alcohol to persons over the age of 18 where those customers are engaged in the distribution of alcohol to persons under the age of 18. The training shall be given to a new member of staff before they commence employment and all staff shall receive refresher training every 6 months.
21. Notices advising what forms of ID are acceptable shall be displayed.
22. Notices shall be displayed in prominent positions indicating that the Challenge 21 policy is in force.

Annex 3 – Conditions attached after hearing by the licensing authority

None

Annex 4 – Plans

See attached

SMOKING & AL FRESCO DINING POLICY

B.EAT STREET

1. Any outside area used by customers wishing to dine, drink or smoke shall be clearly delineated and covered by the CCTV system which will be installed at the premises

2. The outside area shall be monitored by staff or door staff (when employed)

3. The area will be cleaned regularly

4. Suitable receptacles shall be provided for smokers to dispose of cigarette butts

5. Signs will be displayed in the area requesting customers keep noise to a minimum

6. Patrons who disregard signage and verbal instructions regarding noise will be asked to move inside and/or leave the premises

7. Open containers of alcohol shall not be permitted to be taken beyond the boundary of the outside area

DISPERSAL POLICY

B.EAT STREET

The purpose of this Dispersal Policy is to ensure, so far as it is possible, that minimum disturbance or nuisance is caused to our neighbours and to ensure that the operation of the premises makes the minimum impact upon the neighbourhood in relation to potential nuisance and anti-social behaviour.
This will be achieved by exercising pro-active measures towards and at the end of the evening.

By ensuring that this Dispersal Policy document is brought to the attention of Management and Staff we will seek to encourage the efficient, controlled and safe dispersal of our patrons during our closing period.

1. At the end of the evening management and staff will assist with the orderly and gradual dispersal of patrons from B.Eat Street

2. Staff Members (including door personnel when employed) will advise patrons to leave the premises quickly and quietly out of respect for our neighbours

3. Notices will be displayed requesting our customers to leave quietly and in an orderly manner out of consideration to neighbours and their attention will be drawn to these notices by members of staff

4. We will ensure the removal of all bottles and drinking receptacles from any patron before exiting the premises (this does not apply in the case of consumption in any delineated external drinking area.)

5. We will actively discourage our customers from assembling outside the premises at the end of the evening

6. We will have the use of a ring back taxi service for customers

Issued by:
Premises Licensing Team, PO Box 532, Manchester City Council, Manchester M60 2LA