



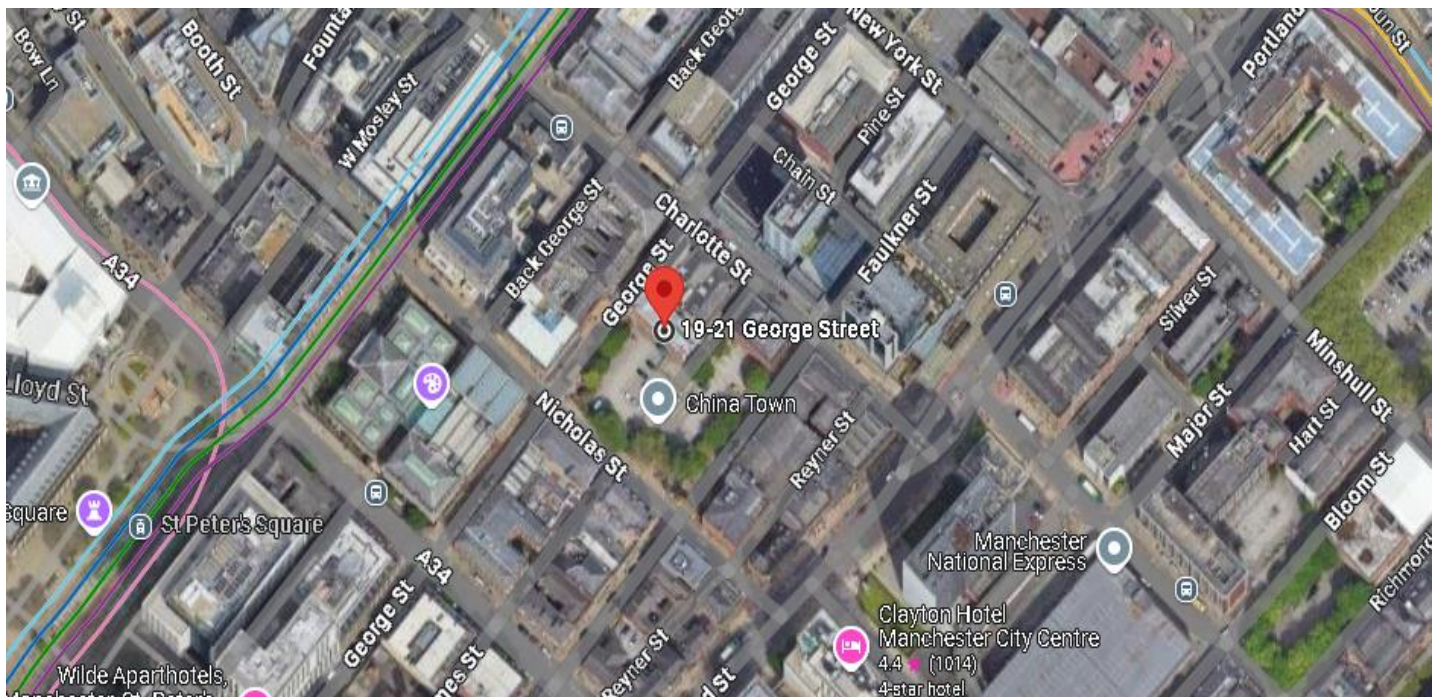
Operational Management Plan

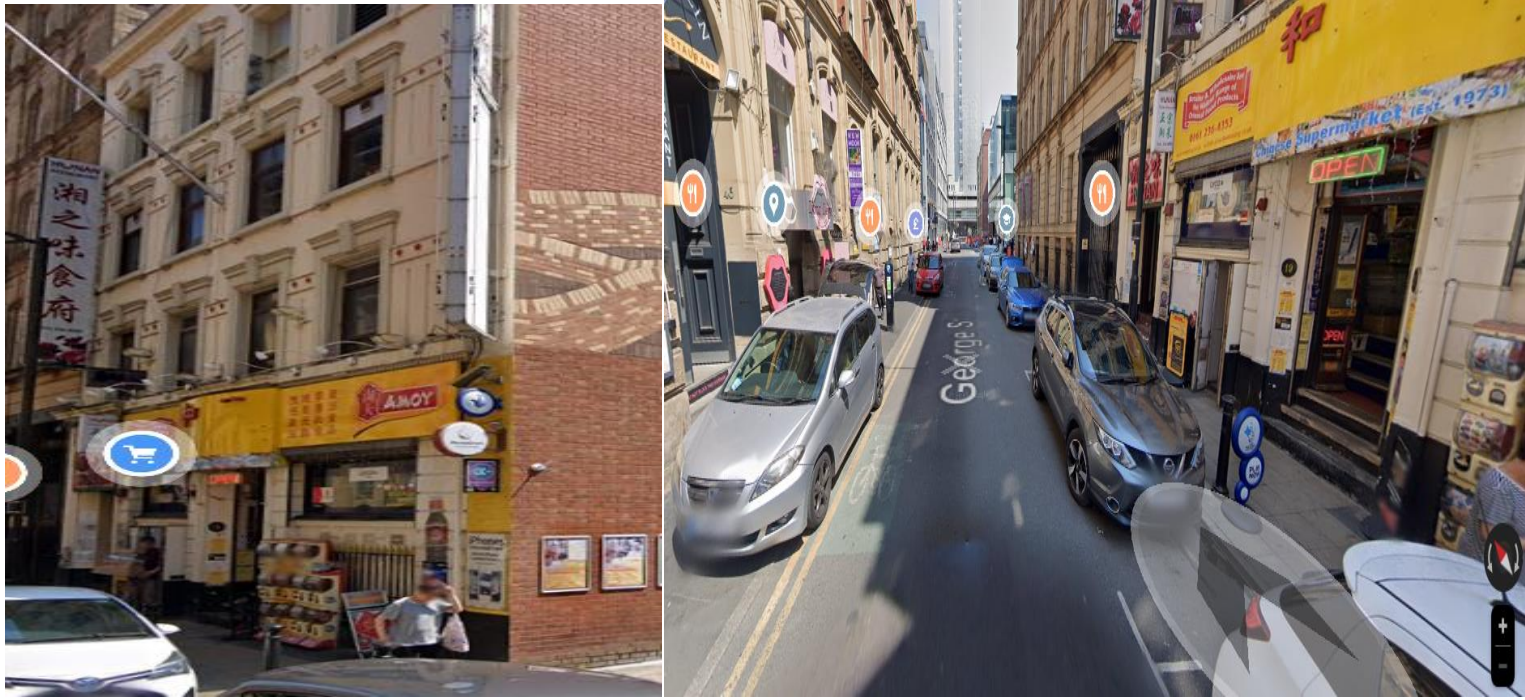
Basement Level of 19-21 George Street, Manchester, M1 4HE

Introduction

This Operational Management Plan has been prepared to accompany a Full Planning application for a Change of Use at the Basement Level, from the existing storage area to a proposed restaurant, located at the Basement Level, 19-21 George Street, Manchester, M1 4HE.

The purpose of this plan is to outline the design rationale behind the application and to demonstrate how the applicant has carefully considered the proposal in the context of the site and its surrounding area. The plan also reflects an understanding of what is appropriate and feasible for the site within its local context.





The site extends to approximately 407 m² and is located on the northeast elevation of George Street, adjacent to Charlotte Street to the left-hand side of the property. The surrounding area consists of a mix of retail/commercial and residential units, typical of this part of the city. To the south of the site, around 500 meters away, lies a live railway. Car parking is provided on-site, located to the side of the property.

Internal modifications will be made to facilitate the new restaurant area. All proposed internal walls will be constructed with stud partitioning, and new UPVC doors will be installed to enhance security. The existing bin storage area will continue to be used, ensuring proper ventilation and hygiene standards are maintained.

The proposed changes will not be visible from adjacent highways, including George Street and Charlotte Street, and access to the site will remain unchanged, continuing via George Street.

Proposed Use

The application proposes converting the existing basement storage area into a restaurant at 19-21 George Street, Manchester. The restaurant will cater to both the local commercial and residential community, enhancing the mix of uses in the area. The internal layout will be reconfigured to accommodate dining spaces, while existing site features, such as the bin storage area, will be retained to ensure efficient operation. The change of use aims to contribute positively to the local economy and the street's active frontage without altering the building's external appearance.

Opening Times

The restaurant will operate Monday through Sunday, from 12 PM to 2 AM.

Accessibility

The proposed restaurant at 19-21 George Street will prioritize accessibility to ensure that all patrons can comfortably access and enjoy the facilities. Key features of the accessibility plan include:

- 1.Entrance and Exits:** The restaurant will have a level entrance to facilitate easy access for individuals with mobility impairments, including those using wheelchairs or other mobility aids. All entrances will be designed to meet accessibility standards.
- 2.Internal Layout:** The interior layout will be designed to allow for sufficient manoeuvring space, including wide pathways and accessible seating options. This will enable individuals with mobility challenges to navigate the restaurant freely.
- 3.Restroom Facilities:** Accessible restroom facilities will be provided following relevant regulations, ensuring that all patrons have access to adequate amenities.
- 4.Signage:** Clear and informative signage will be placed throughout the restaurant to assist all guests, including those with visual impairments. This includes large print and braille where appropriate.
- 5.Staff Training:** Staff will receive training on accessibility awareness to assist patrons with specific needs effectively, ensuring a welcoming environment for everyone.

By implementing these measures, we believe the restaurant aims to create an inclusive space that accommodates all members of the community, enhancing the overall dining experience.

Proposed Noise Management Plan

1. Plant Installation

The current proposal includes the use of a purified recirculated air extraction system that relies solely on the circulation of indoor air. This design eliminates the need for external ducts or terminations, thereby negating the requirement for a noise assessment related to the ventilation plant.

2. External Building Fabric

With the proposed division of the basement footprint, the primary noise breakout path from the venue will be through the stairwell that connects the main ground floor entrance to the dining area. To mitigate sound transmission, a door will be installed at the foot of the stairwell leading into the dining area, creating a lobby that serves as a buffer zone.

For the main entrance and lobby area, doors with a sound reduction performance of at least R_w 35 dB will be selected. We will ensure that these doors are well-sealed, incorporating high-performance acoustic seals around the entire perimeter, including the threshold.

3. Noise Reception

The closest noise receptor has been identified as a window on the southern facade of a residential property located across the access road, approximately 20 meters from the nearest façade of the restaurant. A direct line of sight is assumed, particularly if the intermediate yard gates are opened during events.

4. Additional Measures to Limit Noise Impact

To further reduce the noise impact on the surrounding area, the following measures will be implemented:

- Door Management:** During evening and night-time hours, entrance doors will be kept closed when not in use. The lobby area will serve to ensure that at least one door remains closed at all times.

- Patron Behavior:** Guests will be reminded of the nature of the surrounding premises, and their behaviour outside the venue will be monitored to minimize disturbances.

- Delivery and Waste Collection:** Deliveries and waste collection will be restricted to daytime hours to avoid noise disruption during the evening and night.

- Parking Considerations:** It is understood that there will be no on-site parking for guests. If future proposals change in this regard, additional noise assessments will be conducted.

- Guest Management:** The arrival and dispersal of guests will be carefully managed to minimize outdoor noise levels.

By implementing this noise management plan, we believe the restaurant aims to minimize any potential disturbances to the surrounding residential area and maintain a harmonious relationship with the community.

Servicing Arrangements

The proposed restaurant will have clearly defined servicing arrangements to ensure smooth operations with minimal disruption to the surrounding area. Key aspects of the servicing plan include:

- Deliveries:** All deliveries of supplies and goods will be scheduled during daytime hours to avoid noise disturbances, especially during evening and night-time operations. Deliveries will be made via the designated service entrance to ensure efficient unloading and reduce any impact on nearby properties.
- Waste Management:** Waste collection will also be restricted to daytime hours. The existing bin storage area will be utilized to store waste in a hygienic and ventilated manner, ensuring compliance with health and safety standards.
- Frequency:** Deliveries and waste collection will be coordinated to occur during off-peak hours where possible to minimize traffic congestion and avoid conflicts with customer activity.

By implementing these servicing measures, we believe the restaurant will maintain efficient operations while minimizing the potential impact on the local community and environment.