Operational Management Plan
Caravan, Manchester Goods Yard,
Enterprise City

Introduction

This Operational Management Plan (OMP) has been prepared to enable Caravan to operate from the premises at ground floor at The Goods Yard Building, Goods Yard Street, Manchester, M3 3BG.

The OMP will provide details of the following:

- Hours of opening
- Access, egress and general management
- Hours of deliveries
- Means of extraction
- Numbers of covers
- Toilet provision
- External seating
- Utilisation of retractable windows
- Servicing arrangements

Introduction

Caravan is an established restaurant business, currently operating eight restaurants across London, alongside a coffee roasting facility in Islington. Caravan Manchester Goods Yard is the proposed ninth location and the first within Manchester.

Often credited with pioneering London's 'All Day' dining scene, Caravan serves its signature well-travelled menus from breakfast and brunch, through to lunch and dinner. Caravan creates spaces, to serve the local community and surroundings, where everyone is welcome, all day, every day.

Caravan operates a seated, waiter service model for breakfast, lunch and dinner during the week and brunch on weekends. Each location holds a premises license for on- and off- sales. Our coffee, which is roasted in our Islington roastery, is available to drink in to take-away from a dedicated coffee bar

Hours of operation

Weekly operating hours will commence at 07:00 am and terminate at 02:30am Monday to Sunday.

Access, egress and general management

Access to the premises will be via the main corner entrance to the south east of the unit. We operate a meet and greet service, and as such access will always be assisted to avoid waiting times.

Customers wishing to dine and arriving without a reservation, will be offered a seat in the bar area, whilst a table is arranged. Should there be a full house, customers will be advised to wait or return for the next available time slot, and advised on local alternatives. Customers wishing to visit the café counter or bar will be directed towards those dedicated areas of the unit.

Egress will be via the same access point. Customers will be advised verbally to respect the neighbours and not create a noise nuisance in any such cases when a large party is leaving the premises in the evening, or additional guidance to the patrons is deemed needed by management. Signage will also be in place to remind guests to respect the neighbours by leaving the premises quietly

There will always be a senior member of management staff on premises to deal with any nuisance or patron related issues. The general manager or their second in command will serve as points of contact for the local residents, and direct telephone numbers will be advertised to the general public in case a member requires to draw management's attention to noise issues. Any noise from within the premises will be contained by self-closing doors during operating hours, and a separate strategy exists for when the retractable windows are in operation.

Patrons wishing to smoke during their visit will be advised not to smoke directly in front of the premises entrance, and to dispose of their cigarette butts neatly. Staff will be advised similarly. The immediate vicinity of the entrance into the premises will be periodically attended to by a member of the restaurant staff, and any cigarette butts will be cleared off the pavement to maintain clean and presentable street appearance.

Hours of deliveries and waste collection

Typical deliveries to the premises, and waste collection, will take place between the hours of 0800 and 2000. All deliveries will be carried out in the manner prescribed under the servicing arrangements paragraph of this plan.

Means of extraction

The unit will be connected through the riser supplied by the Landlord, that exhausts at roof level in accordance with Environmental Health guidance. The method of extraction will comply with Planning Permission, and the installation will be carried out in accordance with relevant lease and planning conditions. Plan and section drawings illustrating the ducting routes are attached along with details of extraction equipment and filtration. A full cleaning regime will be implemented in line with manufacturer's guidelines.

Number of covers

A total of 240 seated covers are available internally, and a further 90 externally.

Toilet Provision

The unit benefits from 7 unisex individual toilet cubicles located towards the rear of the restaurant. One of the cubicles is DDA compliant.

External Seating

The external seating will be in use from opening at 7am until 11pm every day, and is laid out in accordance with the attached plan.

External loose furniture will be stored inside the unit, within the private dining room, outside of hours and when not in regular use.

Utilisation of Retractable Windows

The Retractable Windows will be utilized when the weather permits, between the hours of 7am and 11pm. When the windows are in use, a sound limiter will be utilized to ensure that any amplified sound from within the premises does not exceed permitted levels as determined in the attached report prepared by Sandy Brown.

Servicing arrangements

Servicing will take place via the building's dedicated loading bay. Suppliers will not (and these points will be built into each supply contract):

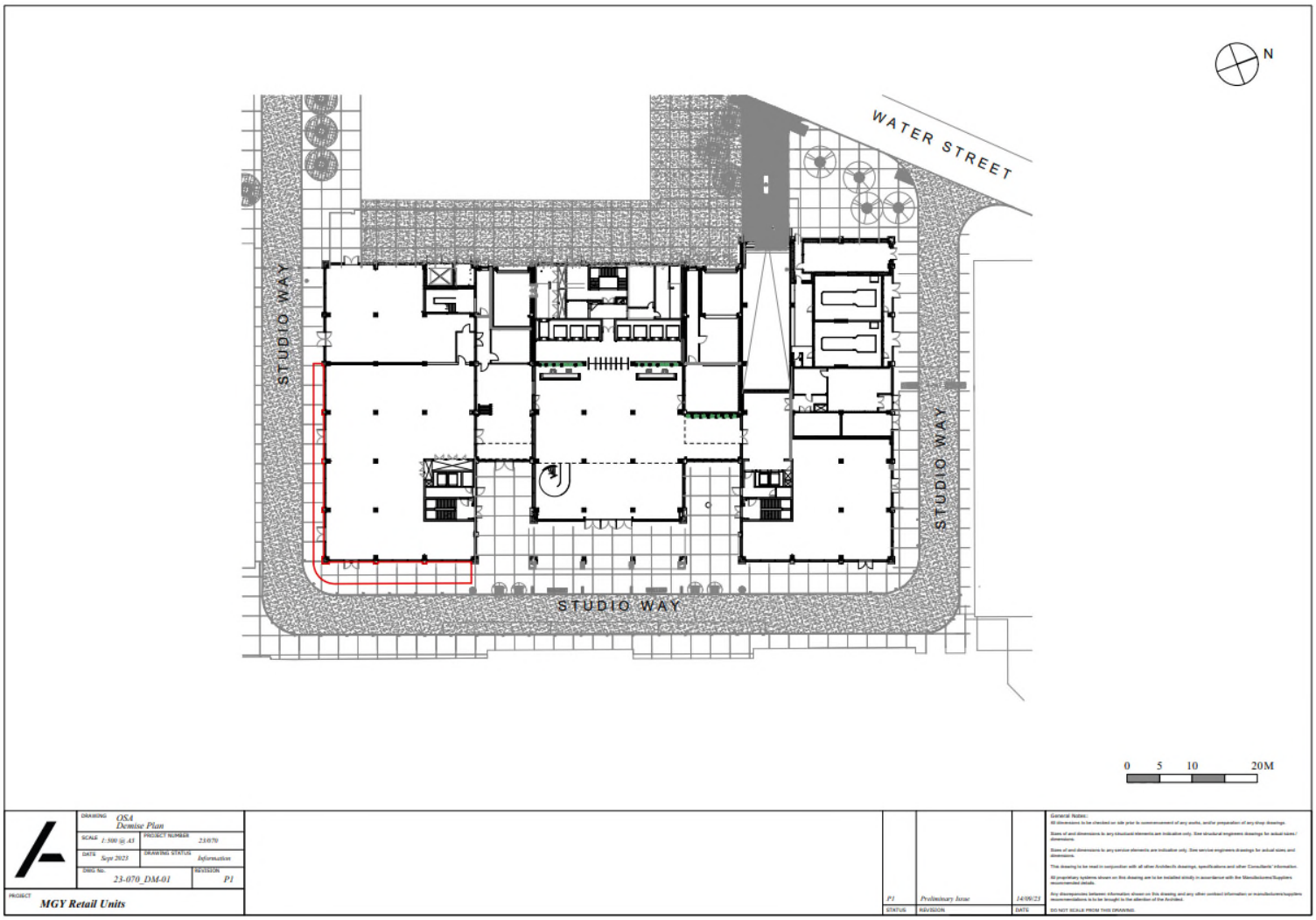
1. Leave engines running whilst they make their deliveries
2. Leave their windows open whilst playing music during their deliveries
3. Slam vehicle doors
4. Slam door to the delivery points of the building
5. Shout or talk loudly among themselves when making their deliveries.

Conclusion

It is considered that the restaurant will be serviced in such a way as to minimize any impact upon neighboring uses and the surrounding highway network.

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Appendix 1
Demise Plan



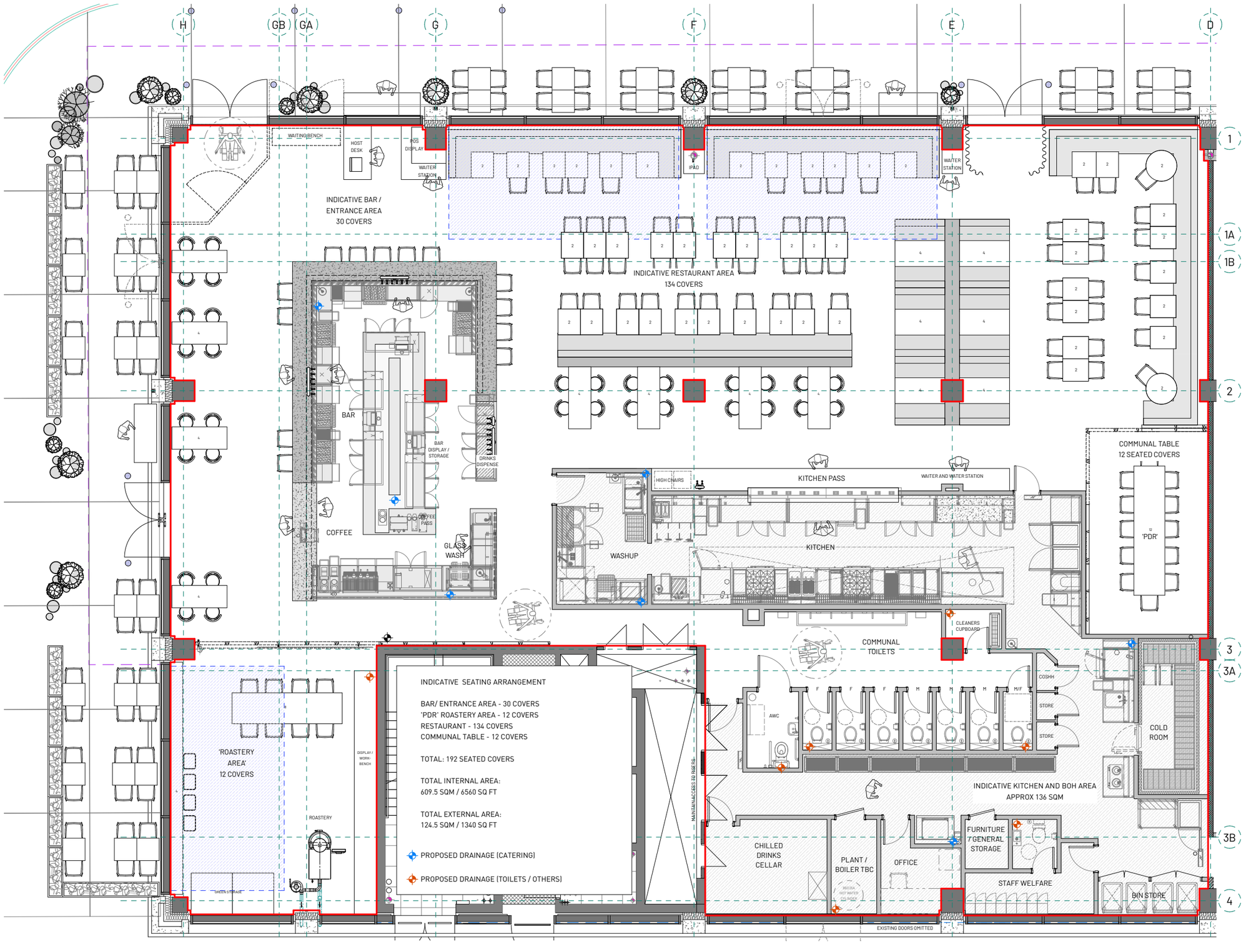
OTHER SIDE

INTERIOR ARCHITECTURE AND DESIGN

CARAVAN
MANCHESTER GOODS YARD

February 2023

SKETCH LAYOUT

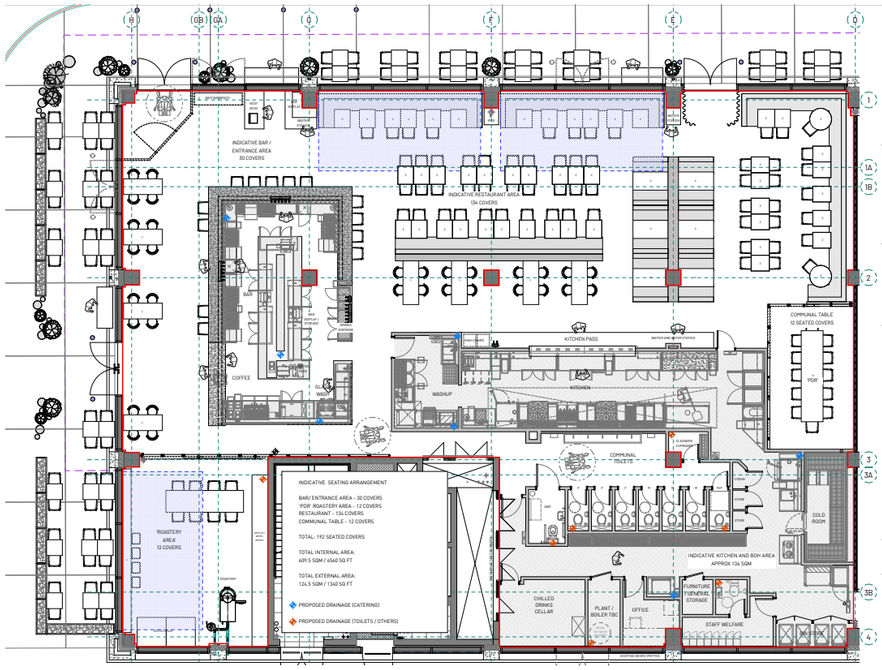


SHOPFRONT AND EXTERNAL DETAILS

Exterior Proposals

Shopfront and External Signage

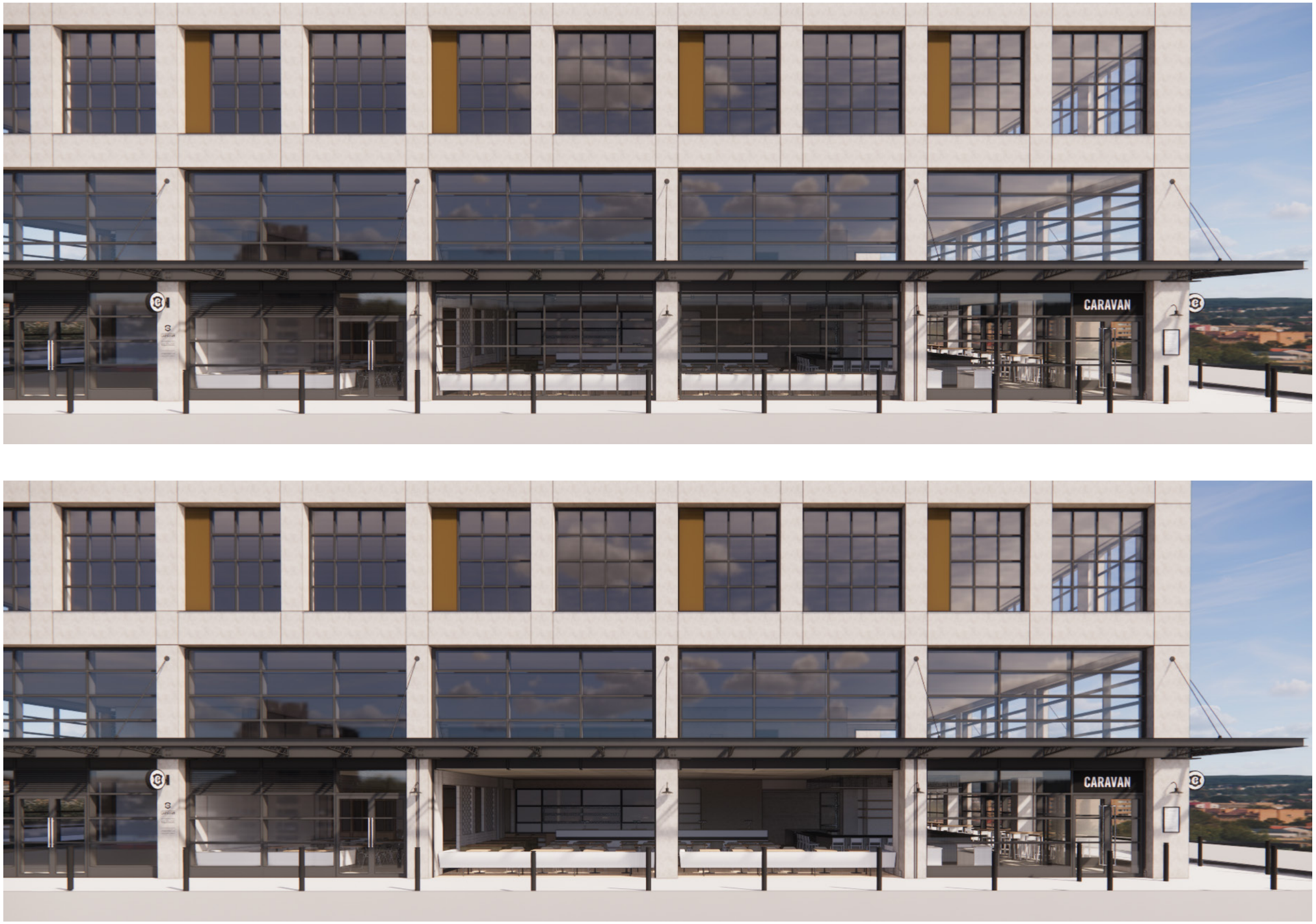






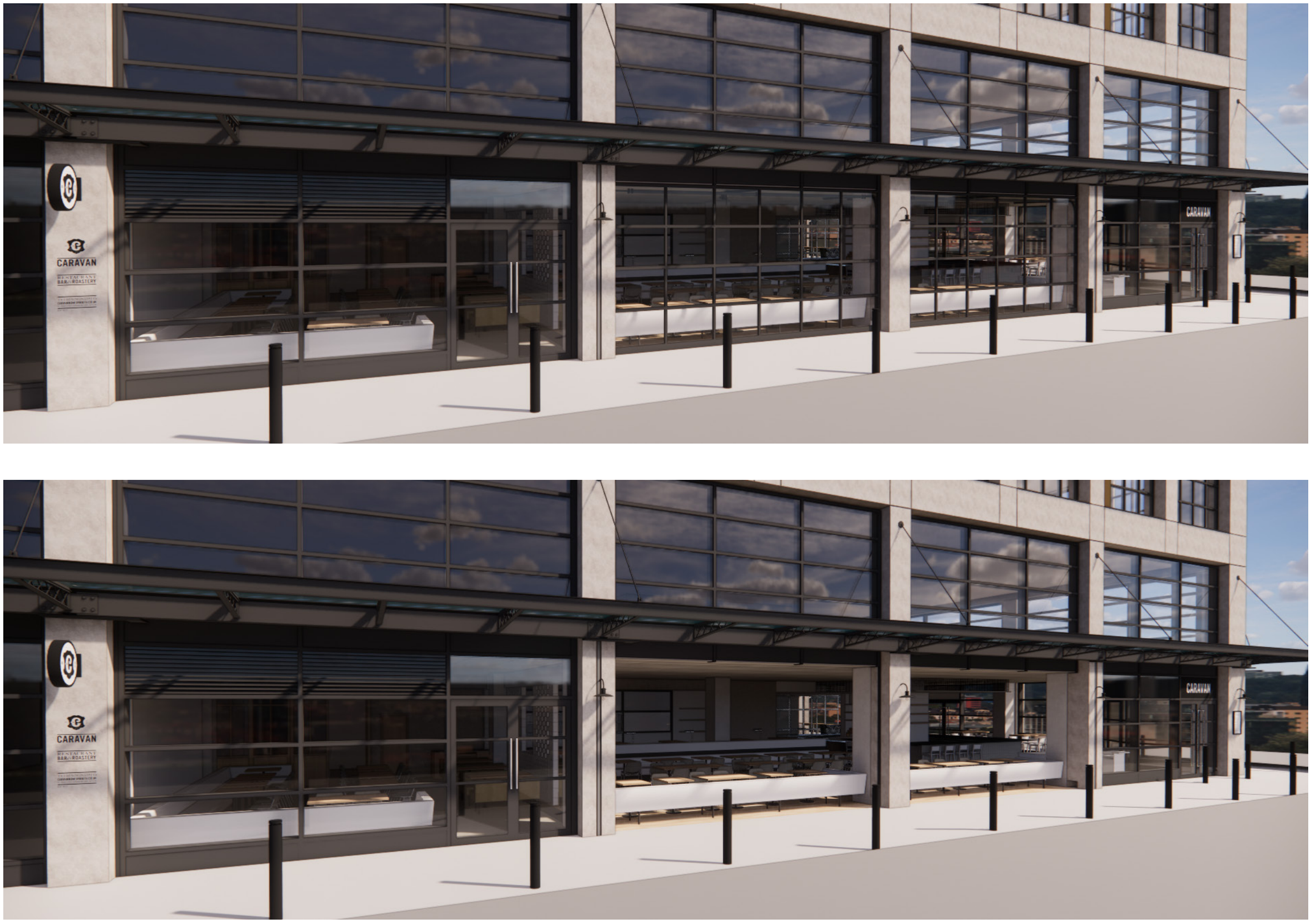
Exterior Proposals

Shopfront and External Signage



Exterior Proposals

Shopfront and External Signage



Exterior Proposals

Shopfront and External Signage



Exterior Proposals

Shopfront and External Signage



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SANDY BROWN

Consultants in Acoustics, Noise & Vibration

Memo:	M001-B	**Date:**	22 August 2023
Project:	023622	**Pages:**	6
From:	Jose M. Gonzalez	**Reviewer:**	James Atha

Caravan, Manchester Good Yards

Operational noise breakout assessment

This memo provided an assessment of operational noise levels and changes to the building envelope at the proposed development at Caravan, Manchester Good Yard. In summary:

- The predicted transfer noise levels in the office above are compatible with the proposed amplified sound level criteria.
- The predicted noise breakout level via the restaurant facade at the nearest noise sensitive premises exceeds the day and night limits. Maximum amplified sound limits have been set out.
- It is understood that during summer months, the windows may be retracted for the unit. Appropriate limits for amplified sound (in line with low level background music) have been set.
- Customer noise breakout associated with patrons talking will be assessed once the occupancy has been confirmed.
- Loudspeakers within the unit should not be rigidly mounted to the soffit or structural elements to minimise the risk of structure-borne noise transfer. A well-distributed and directional loudspeaker system is also advised to minimise breakout/spillage out of the open facade.

Basis

This memo is based on the following information:

- Sandy Brown report 22195-R01-C *Acoustic design review* dated 21 September 2022
- Proposed operational noise levels received in Acoustic assessment of sound insulation at 152-156 Great Portland Street, London report reference: 180407-R001A dated May 2017
- Proposed door sound insulation performance received from Allied London via email on 3 August 2023

- Proposed layout set out in 261CSC-CTA-XX-L00-DR-A-209000-T02
- Sandy Brown 18346-R01-A Acoustic planning report dated 28 September 2018

Acoustic criteria

Noise breakout

The operational noise egress criteria (associated with amplified sound) are provided in Table 1. These limits apply at the surrounding noise sensitive premises. The nearest noise sensitive premises during the daytime (07:00-23:00) and at night (23:00-07-00) are considered to be Nickel & Dime (East Tower) and Marriot Hotel.

Table 1 Maximum amplified sound egress limits at noise sensitive premises

Time period	Maximum sound pressure level at 1 m from noise sensitive premises, $L_{eq,5min}$ (dB) Octave band centre frequency (Hz)						
	63	125	250	500	1k	2k	4k
Daytime (07:00 – 23:00)	39	36	35	30	34	28	14
Night-time (23:00 – 07:00)	36	33	31	26	26	21	11

Internal noise transfer

For the purpose of assessing operational noise transfer, a typical NR 35 FCU spectrum has been considered within the Level 1 tenant unit. This is considered a reasonable worst-case scenario, as such noise levels would be expected within cellular meeting rooms and offices, which would be considered acoustically sensitive spaces. The spectrum considered is provided in Table 2 for reference.

Table 2 NR35 FCU sound pressure spectrum

	Sound pressure level L_{eq} (dB) Octave-band centre frequency (Hz)							
	63	125	250	500	1000	2000	4000	8000
NR 35 FCU spectrum	42	39	39	35	35	32	27	23

Operational noise transfer to the Level 1 tenant unit from the Caravan demise will need to be suitably controlled such that it does not result in disturbance to its occupants. It is recommended that operational noise transfer be controlled to be at least 10 dB below the internal noise levels within the Level 1 tenant unit in each octave band as per Table 2.

Operational noise levels

Based on the received information, and in line with measured typical restaurant amplified sound levels (stated in ACAacoustics report) it is understood that typical restaurant measured noise levels in an existing Caravan restaurant is L_{Aeq} 81 dB, with representative octave band levels set out in Table 3.

The results in the ACAacoustics report are reported to be as L_{Aeq} per octave band. This appears to be a typo and the octave band data refers to L_{eq} (dB) but this should be confirmed with the tenant.

Table 3 Measured amplified sound levels in existing caravan restaurant

	Sound pressure level L_{eq} (dB) Octave-band centre frequency (Hz)						
	63	125	250	500	1000	2000	4000
Measured amplified sound levels in existing caravan restaurant	80	77	76	80	78	71	64

Operational noise transfer assessment

This assessment only considers noise transfer to office spaces in the level directly above the proposed Caravan restaurant. Noise transfer to back of house spaces are not considered acoustically sensitive.

Based on measured floor sound insulation performance between ground level and office space for another Manchester Good Yard project (Fenix, Manchester Goods Yard) the measured in-situ airborne sound insulation performance is $D_{nT,w}+C_{tr}$ 53 dB. This has formed the basis of the assessment.

The predicted noise transfer level is NR 23 with the following predicted octave band levels.

Table 4 Predicted internal noise levels from proposed operational levels at caravan restaurant

	Sound pressure level L_{eq} (dB) Octave-band centre frequency (Hz)						
	63	125	250	500	1000	2000	4000
Predicted internal noise level transfer in office above restaurant	46	39	29	27	18	7	0

The predicted results in the office spaces above meet the noise transfer criteria set out above without additional mitigation measures.

Although not a requirements for office space, the predicted results are below MCC low frequency criteria of 47 dB at 63 Hz and 41 dB at 125 Hz octave bands for residential developments structurally connected to entertainment venues.

Loudspeakers within the unit should not be rigidly mounted to the soffit or structural elements to minimise the risk of structure-borne noise transfer.

Operational noise egress assessment

Retractable windows/doors closed

This section presents a noise egress assessment via the facade based on the proposed operational levels at Caravan restaurant.

It is understood that the tennant has requested retractable windows/doors to the long side of the restaurant to the south, this is highlighted in blue in Figure 1.

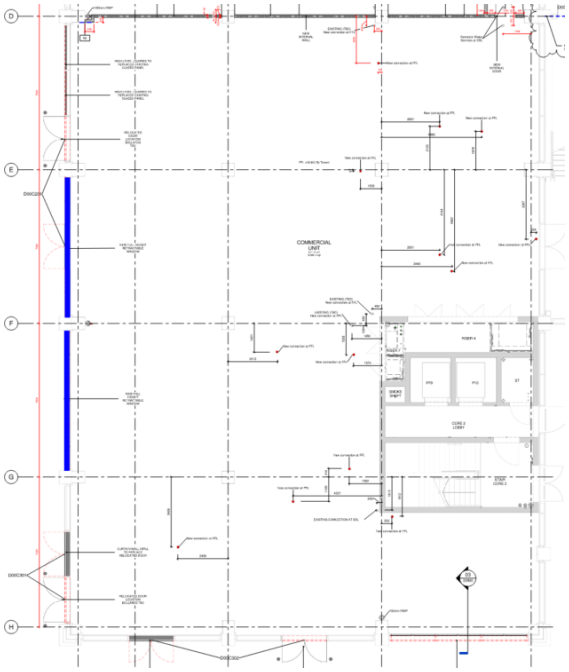


Figure 1 Excerpt of drawing 261CSC-CTA-XX-L00-DR-A-20900-T02

It is also understood that the doors and/or windows may be kept open on summer days.

Cumulative operational noise egress criteria for Caravan restaurant are set out in Table 1.

Table 5 Sound insulation performance of proposed restaurant door

	Sound insulation performance R_w (dB) Octave-band centre frequency (Hz)						
	63	125	250	500	1000	2000	4000
Door sound insulation performance	20	17	23	29	31	31	33

- Amplified sound levels set out in Table 3
- Overall facade sound insulation performance assumed to be similar to the proposed door performance (worst-case scenario) including the proposed retractable window
- Doors and retractable windows closed
- Nearest noise sensitive premises location in relation to each Caravan restaurant facade and screening were relevant

The predicted cumulative noise egress from the proposed operational levels are set out in Table 6.

Table 6 Predicted noise egress level at the nearest noise sensitive premises

	Sound pressure level L_{eq} (dB) Octave-band centre frequency (Hz)						
	63	125	250	500	1000	2000	4000
Nickel & Dime (East Tower)	49	49	43	40	36	30	20
Marriot Hotel	44	44	38	35	31	24	15

The predicted noise levels exceed the limits set out in Table 1. To meet the limits at the nearest noise sensitive premises, maximum amplified sound levels are set out in Table 7.

Table 7 Maximum amplified sound levels

	Maximum sound pressure level L_{eq} (dB) Octave-band centre frequency (Hz)						
	63	125	250	500	1000	2000	4000
Day (07:00 – 23:00)	70	64	68	70	76	69	58
Night (23:00 – 07:00)	67	61	64	66	67	62	55

The day noise levels result in L_{Aeq} 76 dB and the night noise levels result in L_{Aeq} 70 dB, these are considered suitable for a restaurant environment. Based on the above it is recommended that a sound limiter be provided to achieve the above amplified sound levels.

Retractable windows open

Limits for amplified music within the unit with the retractable doors and windows open are set out in Table 8. These equate to low level background music during the day only.

Table 8 Maximum amplified sound levels with retractable windows open

	Maximum sound pressure level L_{eq} (dB) Octave-band centre frequency (Hz)						
	63	125	250	500	1000	2000	4000
Day (07:00 – 23:00)	63	60	59	54	58	52	38
Night (23:00 – 07:00)	60	57	55	50	50	45	35

A well-distributed and directional loudspeaker system is also advised to minimise breakout/spillage out of the open facade.

Customer noise breakout associated with patrons talking will be assessed once the occupancy has been confirmed.

Date: 24 May 2024

Site: Caravan Manchester REV 2

Interpretation of Requirements

This report is submitted to discharge the relevant Condition under 131318/JO/2021 .

As with any project we get involved in we always recommend to our clients that they should closely follow the EMAQ guide for guidance on odour control equipment selection.
This ensures that what they propose will be in line with local authority's requirements and if the system is maintained correctly they will not exhaust nuisance odours leading to complaints from nearby residents.

With this in mind I carried out a risk assessment as detailed in Annex C of the EMAQ Guide.
Taking into consideration the level of discharge, proximity of receptors, size of kitchen and cooking type your project requires a high level of odour control to comply.

We have scored as below and as taken from Annex C: Risk Assessment for Odour;

Dispersion = 5
Proximity of receptors = 5
Size of kitchen = 5
Cooking type = 1
Total score = 16

The type of odour abatement system that complies is as below, taken directly from the EMAQ Guide and must be to a Low level of control;

Odour arrestment plant performance

Low level odour control may include:

1 Stage Filtration & UV ozone system.

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

* based on the sum of contributions from dispersion, proximity of receptors, size of kitchen and cooking type:

Criteria	Score	Score	Details
Dispersion	Very poor	20	Low level discharge, discharge into courtyard or restriction on stack.
	Poor	15	Not low level but below eaves, or discharge at below 10 m/s.
	Moderate	10	Discharging 1m above eaves at 10 -15 m/s.
	Good	5	Discharging 1m above ridge at 15 m/s.
Proximity of receptors	Close	10	Closest sensitive receptor less than 20m from kitchen discharge.
	Medium	5	Closest sensitive receptor between 20 and 100m from kitchen discharge.
	Far	1	Closest sensitive receptor more than 100m from kitchen discharge.
Size of kitchen	Large	5	More than 100 covers or large sized take away.
	Medium	3	Between 30 and 100 covers or medium sized take away.
	Small	1	Less than 30 covers or small take away.
Cooking type (odour and grease loading)	Very high	10	Pub (high level of fried food), fried chicken, burgers or fish & chips.
	High	7	Kebab, Vietnamese, Thai or Indian.
	Medium	4	Cantonese, Japanese or Chinese.
	Low	1	Most pubs, Italian, French, Pizza or steakhouse.

The System

UVO

this uses UV technology by producing Ozone to neutralise the cooking odours & Grease

This will design and installed with a 0.2 dwell time ensuring the system designed meets EMAQ guidelines.

Unlike other UV-C systems, our UV-O units are located outside of the kitchen extract duct and are connected via a spigot and small diameter ducting.

The UV-O range uses UV-C technology to produce ozone and hydroxyl free radicals to oxidise cooking odours through a process of ozonolysis.

Although it is widely accepted that the best way to apply UV-C is directly in-line with the air stream itself, this can incur the problem of the lamps getting dirty and thus greatly reducing their effectiveness.

With our UV-O units the air flow does not come from the exhaust duct but from the ambient air around the unit, which is filtered on entry. This means that it is able to provide a uniform supply of ozone and hydroxyl free radicals into the extract system with an extremely low pressure loss.
As with our UV-C range, for optimum performance we would recommend 2 seconds of dwell time to allow the ozone to work effectively upon the malodorous gasses within the duct.

As you can see the system that has been specified is in line with EMAQ guidance.

2 No. UV-O 1000 Unit.

Specification per unit

Air Volume Max	$2m^3/s$
Electrical Supply	220/240V 50HV 1ph
Power Consumption	700W
Weight	50 Kg
Min/Max Working Temperature	4/56°C
Max Relative Humidity	75%

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We thank you for your enquiry, should you require any additional information or clarification please do not hesitate to contact us.

For and on behalf of MLeech Services.

Matthew Leech

E&OE



The Ventilation strategy is based upon a dedicated kitchen extract system of 3.54m3/s. The duct will be fire rated from the kitchen void to the open roof level structurally and the riser to roof level also rated thermally. The general design will follow the guidance of DW172 other than the pre agreed variation whereby the riser duct velocity will be increased to 12m/s due to limited space In the riser.

Duct Clean access will be installed to TR19

Odour control for the kitchen extraction as been assets using DEFRA guidance and the point of discharge classed as low risk with 0.1 - 0.2 of odour control dwell time required. To achieve this UVO injection has been selected. See EMAQ report for future details

NOTES

FIGURED DIMENSIONS ONLY TO BE TAKEN FROM THIS DRAWING. ALL CONTRACTORS MUST VISIT THE SITE AND BE RESPONSIBLE FOR TAKING AND CHECKING DIMENSIONS.

- Works to Comply to DW172
- Steal beam and supports not to be damaged or drilled
- Setting out to be agreed, in conjunction with final drawing pack. This drawing is tender purposes only
- Drawings to be reviewed in conjunction with fire strategy

PM	MJL	REV.1
CAD	MJL	Roof Updated
DATE		

STATUS

Proposed

MLEECH SERVICES

Abbotsmead
Maldon CM9 4PT
MOB: 07855340296

PROJECT

Caravan Manchester

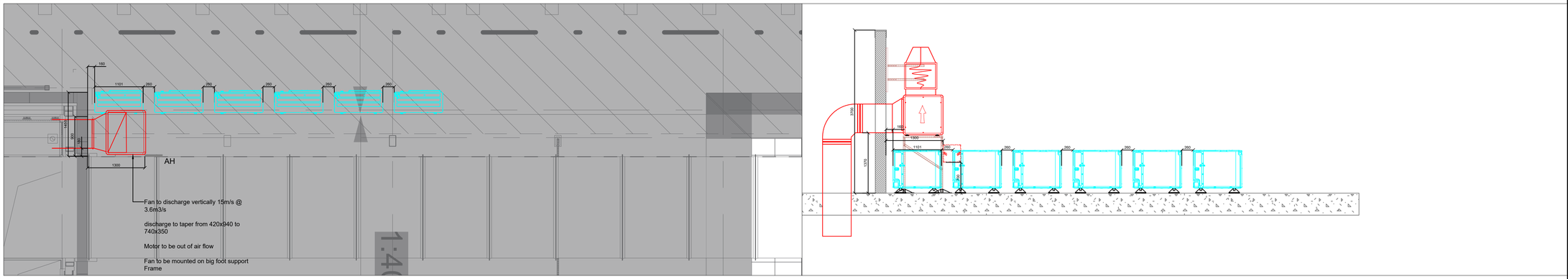
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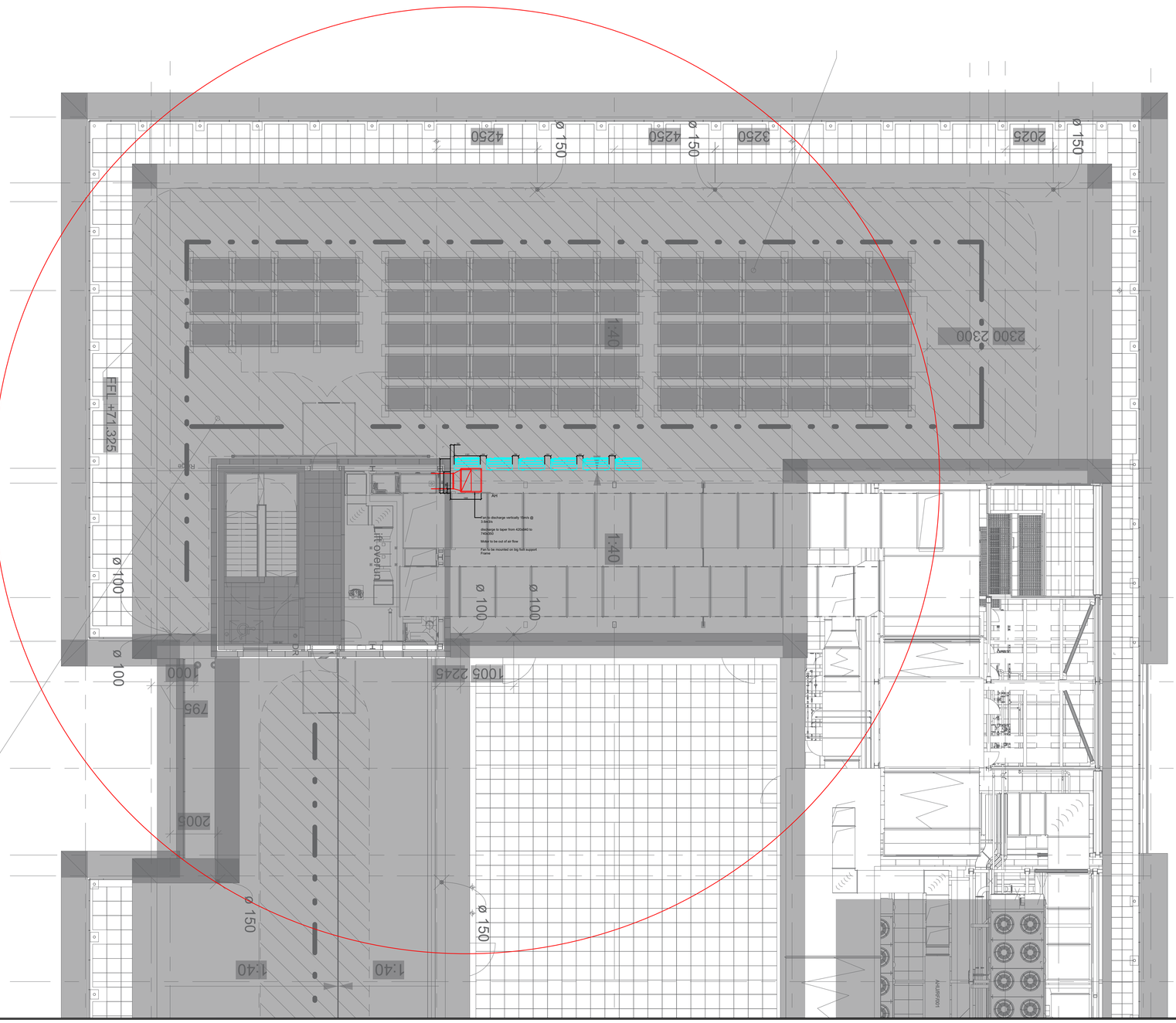
Extract Access Hatchs and UVO

PM	DESIGNER	CAD	DATE	SCALE	PAPER
MJL	MJL	MJL	08/02/24	NTS	A1

DRAWING NUMBER

CARAVAN MANCHESTER MIXER FLUE





NOTES

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- Steal beam and supports not to be damaged or drilled
- Setting out to be agreed, in conjunction with final drawing pack. This drawing is tender purposes only
- Drawings to be reviewed in conjunction with fire strategy
- General Extract to be reviewed
- Pipe work Route within LL areas to be reviewed
- All Works with in LL demise be out of normal working hours

AC Cassette

AC Wall Unit

WC Extract

Supply Duct

Extract Duct

AC Containment

AC Pipe Work

PM	MJL	REV.4
CAD	MJL	Fan Location Changed
DATE	24/05/24	
PM	MJL	REV.3
CAD	MJL	Fan Location Changed
DATE	24/05/24	
PM	MJL	REV.2
CAD	MJL	Velocity Changed
DATE	24/05/24	
PM	MJL	REV.1
CAD	MJL	.
DATE	13/12/23	

STATUS

Construction

MLEECH SERVICES

Abbotsmead
Maldon CM9 4PT
MOB: 07855340296

PROJECT

Caravan Manchester

TITLE

HVAC Drawing Roof

PM	DESIGNER	CAD	DATE	SCALE	PAPER
MJL	MJL	MJL	10/02/23	1:100	A1

DRAWING NUMBER

CARAVAN MANCHESTER MIXER FLUE