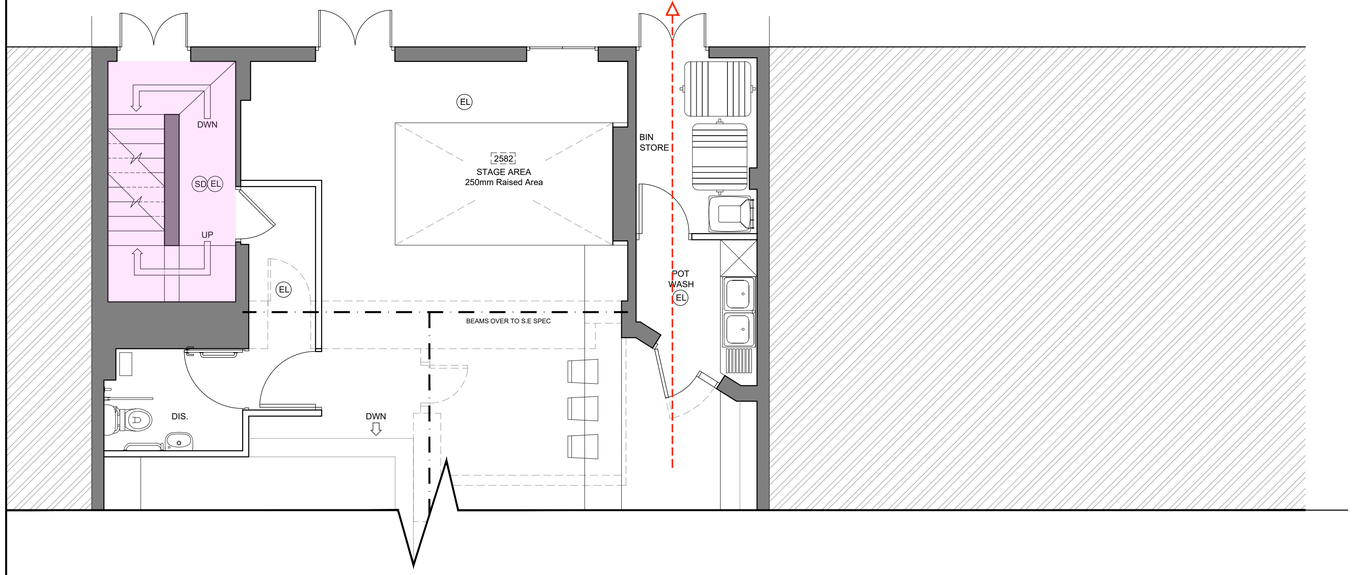
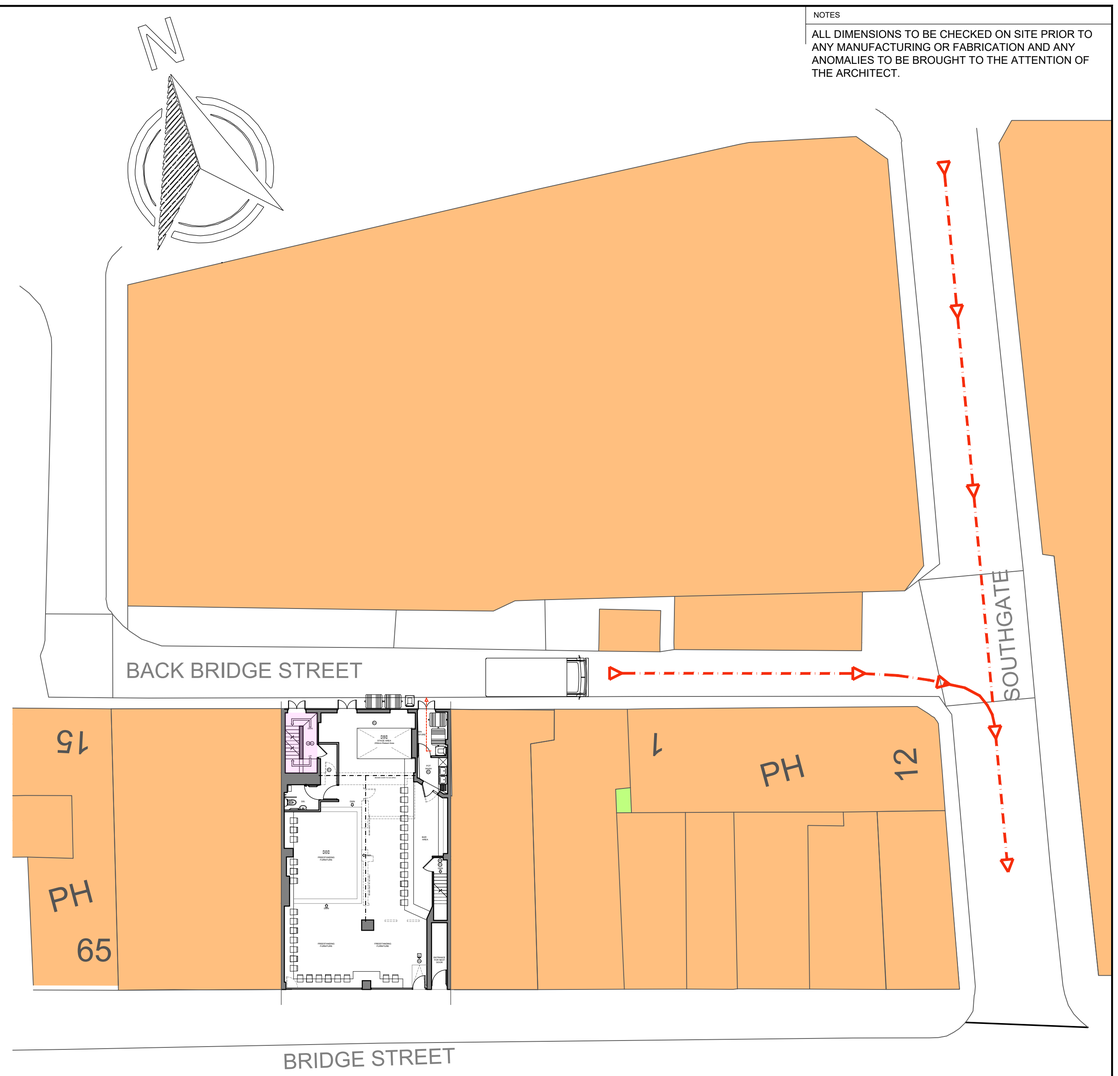


MAINTENANCE AND DELIVERY PLAN
1:50



MAINTENANCE AND DELIVERY
MOVEMENT PLAN 1:200

NOTES

ALL DIMENSIONS TO BE CHECKED ON SITE PRIOR TO ANY MANUFACTURING OR FABRICATION AND ANY ANOMALIES TO BE BROUGHT TO THE ATTENTION OF THE ARCHITECT.

Proposed Service Management Plan

This type of development is typically associated with stock replacement and deliveries and waste collection. The development will also generate occasional servicing trips associated with general maintenance of kitchen/extraction equipment.

Commercial delivery and service vehicles will access the site from Southgate and Back Bridge Street using the existing delivery and servicing area. This method was used previously by Granada Cleaners and is used by adjacent building/companies on Bridge Street.

At first occupation commercial occupants will be encouraged to manage deliveries so that they occur outside of network peak periods, thereby removing the additional contribution to local congestion. Proposed management will consider the implementation of a delivery management system that all commercial occupiers would use to centrally book available delivery slots to ensure there is not a clustering of deliveries occurring at the same time

This document has been produced to generate an understanding of the delivery and servicing proposals for the proposed development/change of use at Bridge Street. In addition this illustration identifies how delivery/service vehicle movements will be managed and how existing delivery arrangements can be accommodated.

It has been illustrated that the development proposal will not generate a significant number of delivery/servicing movements during peak hours.

This will be greatly reduced from the previous use of the building where customers would be picking up cleaned garments constantly throughout the day. Also deliveries for replacing hazardous cleaning products would be frequent would require large vehicles to haul the bulk orders.

DELIVERIES

Cellar Goods - This includes Beer kegs, bottle beers, wines and non - alcoholic drinks. The deliveries for this would be once a week.
Fresh Produce - Includes perishables such as meats, vegetables and diary products. The deliveries for this would be every other day.

SERVICING

1. Kitchen and Extraction - this will include: Cleaning Kitchen vents, Kitchen Duct Cleaning, Canopy and filter cleaning, Ventilation Cleaning and Extractor fan cleaning. Cleaning filters can be done by kicthen staff every other day but further in depth cleaning of system every 6 months by specialist.

0 1 2m
SCALE 1:50

0 10m
SCALE 1:200

PLANNING ISSUE
SUBJECT TO LOCAL AUTHORITY APPROVAL

REV	AMENDMENTS	BY	DATE
A	FIRST ISSUE	TB	24.10.23

PROJECT
PROPOSED ALTERATIONS/CHANGE OF USE
71 - 73 BRIDGE STREET
MANCHESTER
M3 2RH

CLIENT
MR IAN MAUGHAM

DRAWING TITLE
MAINTENANCE AND DELIVERY MANAGEMENT PLAN

DRAWN	TB	DATE	24.10.23
CHECKED		SCALE	1:50 &1:200 (A1)
APPROVED			

JOB No.	DRG No.	REVISION
--	10	A