

Design & Access Statement
(96)001 PL0

For

62 Bury Old Road
Manchester
M8 5BN

(06.03.24)

1. Consultant Details

All correspondence regarding this matter is to be sent to:

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2. Introduction

NADA Architects have been appointed by Mr Ifraz Nabi to produce this report, which aims to provide information on the existing site and the proposed development works at 62 Bury Old Road, Manchester, M7 4QJ.

The property sits within an established parade of commercial properties which is close to the heart of Cheetham Hill shopping district. The property sits amongst a mix of businesses uses including, estate agent, hardware store, general food store, restaurant and takeaways. The site is on a prominent location and is on a main arterial route into Manchester City Centre.

There is a rear yard area serving the property with rear access via a service road. This service road serves all the commercial units along this parade.

There is limited on street parking to the front of this parade of shop units but there is no off street parking within the site boundary.

The application relates to the existing charity shop (Class E). The proposal looks to use the premises as a Restaurant which would mean retaining the Class E category. No change of use is proposed as part of this submission. The business offers gourmet quality burgers, fries and wraps to the local community.

The existing charity shop is due to cease operating shortly due to lack of trade and sustainability of the business. The property occupies all the floors and no residential accommodation exist on the upper floors. They are and will be used by the commercial premises only so no mixed use within the premises.

The proposal looks to create a new frameless glass shop front to create a fresh, new look to the property.

The new business brand is a highly successful business operation and the applicant would like to expand the business offerings to this busy shopping district too.

There is a new extraction flue system proposed to the rear of the premises which is concealed from the street scene. There is no visual impact on any neighbouring properties.

The front section of the property will accommodate seating for approx.. 20 customers with the commercial kitchen space and prep area towards the rear.

The first and second floor look to utilise as storage space only in support of the business operations.

There will be limited seating to the front for customers with perimeter bar stool seating and fixed tables and a serving refrigerator counter with drinks offerings displayed.

The planning application does not propose to extend the existing building and the accommodation has been reconfigured within the existing footprint of the property.

The overall site area is approximately 0.0173 hectares (173m2).
The existing GIA of property is 2615sq.ft (243m2).
The proposed GIA of the building will remain as total 2615sq.ft (243m2).

4. Hours of Operation

The opening hours are proposed as follows:

- 11am-1am Monday to Sunday 7 days a week including Bank Holidays

7. Security Measures

CCTV is to be installed as part of the works to manage any anti social behaviour inside and out of the premises. This will assist the local police for any crimes committed in and around the development site.

The shop front proposed to retain the existing electric roller shutters but replace the shopfronts only.

8. Bin Storage

Bin storage areas indicated on the Existing & Proposed GA Site Plans (04)001 PL0. There is ample bin storage space within the rear yard area as shown and waste will be collected on a weekly basis by a waste management firm which is part of the business model.

9. Conclusion

We would like the support of the local authority for this application as it would:

- Create a new business with ever increasing demand in the area
- Occupy a vacant commercial unit with continuous business operating without property sitting vacant.
- Maximise the potential of the site and the future of the business.