

Fw: 11 Dyche Street, Manchester M4 4BQ

John Flinn <flinnbo@hotmail.com>

Fri 24/03/2023 13:59

To: Planning <Planning@manchester.gov.uk>

From: John Flinn <flinnbo@hotmail.com>**Sent:** 24 March 2023 13:53**To:** John Flinn <flinnbo@hotmail.com>**Subject:** 11 Dyche Street, Manchester M4 4BQApplication Number: 135803/FO/2022

Response to letter dated 22 March 2023.

Operating Schedule

The Cafe element will open at 7am, when the staff will commence with drinks.
There is no cooking of fried food and nothing pre-prepared.
The only 'food' will be biscuits and toast. Any other food will be packeted and sold cold.
The bar will not be opened until the cafe is closed. The bar area seating will not be used whilst the cafe is open. Queuing for service will be the norm with tray return.
Management policy will be that the whole floor area will be cleaned including the toilet areas by a cleaning company prior to opening and it will be contracted that this company will remove all waste and paper & food remains under their contract.
There will be internet access for all who use the cafe.
When the Bar opens at 1pm then the cafe will close.

This will be a no smoking site. Smokers will not be provided an area for smoking at all. This will be clearly signed prior to entry and upheld.

The management will, depending on clientele, employ specific personal as door management at weekends. This will depend on the quality of the visitors.
It is considered that the majority of visitors will be local residents.

The Bar will close at 10:30 with the usual 30mins drinking up time.
The doors will close at 11pm. Any longer hours will be sought by application for a special licence.
Pot washing and clearing table tops will be carried out by bar staff.
Floor cleaning etc will be as above under private contract.

It is noted that the bar will be 'card only'. No cash will be taken behind the bar.
The cafe will also be predominately card only or by phone payments.
Very little money will be taken and none kept over night.
This is a matter of security. It will be noted on entry.

No Live or other music will be played.
Bar deliveries will be made off Ludgate Street where there is an existing delivery shutter.
Empty barrels will be exchanged at delivery, bottles will be removed by suppliers.

2. There is no external equipment. Extract has a final ceiling level grille for air

discharge to Ludgate St.

The fan used will be internal and slow moving. There will be a charcoal filter over the area of the cafe. All equipment is internal. There are no high level discharges.

Having taken note of the information given in the letter of March 22nd. It is noted that such matters do not apply to the above uses.

The detailed sound report by Nove acoustics covers matters clearly in that the levels of noise outside exceed the generated noise inside.

3. Secure by Design

Strategic Definition

Taken from table 0—7 the answers below relate to existing and proposed matters.

0 The client is planning to achieve SBD accreditation.

1- This is an existing building with brick walls and concrete floors and frame with single glazed metal frame windows.

The window sills are well above 1.8M high above pavement level.

The single entry point means that all can be scanned on entry and exit by CCTV.

There are steel doors, and concrete stairs.

The cafe and bar will be more akin to a 'private club' than a street frontage premises.

Two sides of the plan are have no access at all.

2. The plans submitted show the layout and elevations.

3. We request a Planning Condition to cover SBD and future commitment.

4. These are the checklists.

5. This building exists so no specification of how it will be constructed is required.

6 and 7. When a simplistic check list of relevant matters exists then a manual can be produced.

Davenport and Flinn

J M Flinn RIBA