

Design and Access Statement.

Arch 13, Sheffield Street, Manchester.

Change of Use of Railway Arch into Pizza Dough Production & Pizza Manufacture & Pizzeria.

1. Use.

The Property is currently a Vacant Railway Arch, which has recently been used as a Storage Facility. B1 & B8 use. The Railway Arch has been fully fitted out and benefits from a Fully Lined Steel Cladding system to all walls and Ceilings, and Electricity Supply. The Arch occupies one of Number of Arches on Sheffield Street that have been converted to Commercial use and are located underneath the Western End of Piccadilly Railway Station, and adjacent to the Metrolink Tram System. The Proposed use includes the Existing Use as some Storage, with mixed Class A3, A4 & A5 Uses.

2. Amount of Development.

The Applicant currently Operates a Pizza Dough Manufacturing Business on a couple of Sites in Manchester. The Intention is to Convert the Arch into a Larger Manufacturing Unit to expand the Business. To Produce Pizza Dough on Site and Pizzas, then to Distribute the Dough and Products to the other Existing and New Outlets. The operation will run hand in hand with the Opportunity to have a 'Pizzeria Dining Area' on Site, and to Facilitate a Pizza Delivery Service from the Premises. Arch 13 has the benefit of being an Open Space ready for the proposed development, with the Creation of Manufacturing Base and Kitchen Facilities to the Rear and operate as a Full 'Pizza Business Concept' on the Site, where the Products are able to be Consumed in a unique environment.

3. Layout.

The Front of the Arch will remain as Existing, with the Folding Roller Shutter Door remaining. A wall will be built just inside the Unit as the New Entrance into the Premises via a Double Door. To the left-hand side as you enter there will be New Toilet Facilities for Ladies, Gents and an Existing Disabled w.c. retained. To the Rear of the Premises, a Cold Store Area will be created to allow storage of the Prepared Pizza Dough and create a Small Kitchen Area for the Cooking of the Pizza. An Existing Fire Escape Route will be retained towards the rear of the Arch. A number of Tables will be placed to the Front of the Unit for Customers to Purchase Pizzas to eat on the Premises. A Small Mobile Bar will serve a small selections of Beers, Wines, and Spirits.

4. Scale.

In Terms of Scale of the Development, this will be a minor development. The only work will involve the creation of the Toilet Facilities and the Dough Prep Area. A Stud Wall creating the Cold Storage Area to the Rear.

5. Landscaping.

The Premises are Fronted on Sheffield Street, with Access to the Unit directly off the Street via a small Car Park for some Units. Therefore, it would not be Practical to provide any Landscaping in this situation.

6. Access.

Direct Access to the Premises are off Sheffield Street, with level Access straight into the Unit, with a Car Park Area in front of the Unit. This offers a Level Access for Wheelchair users directly into the building. Disabled Facilities are also offered inside. The Floor level throughout the building are of solid construction and completely level throughout without any changes in Level. Deliveries can be made directly into the Premises on Pallet Trucks directly from the Front of the Premises. Bins can be located to the front of the Premises ready for Collection on the day.

7. Servicing.

The main source of Deliveries of Flour will come from small Lorries off the Car Park Area. This will be on a Pallet Truck moved straight into the building and to the Storage Area at the Rear. There will be One Delivery each week from another supplier of Beer & Soft Drinks etc for the Bar. Waste Disposal is via Euro Bins system operated by Veolia and the waste is separated for Recycling Purposes, collected once a week. The Unit will have One additional General Food Waste Bin – 660l and will be collected along with normal Collection.