

DESIGN and ACCESS STATEMENT

44-46 Faulkner Street Manchester M1 4FH

Issued/ 24/12/2025



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1.0 Introduction

This Design & Access statement forms part of an application to change the use from a single premises, comprising a disused bakery attached to a cafe and Shop Net Tradable Area (class A1) at the basement, to three separate premises consisting of:

1-Restaurant (Use Class E(b)), No 46 Faulkner St.

2-Café (Use Class E(b)), No 44 Faulkner St.

3-Office space at basement level (Use Class E(g)(i)), No 46 basement Faulkner St.



Image 01_Location Plan

The proposal includes internal alteration, proposes rear extractions and reopening of

a bricked-up frontage and installation of a new access stair from Faulkner St. level at the front to access the office space. No 44-46 Faulkner Street which forms part of a 'terrace' of three properties (including no's 48 & 50) which together are Grade 2 listed entity, the description of which appears as follows:

2.0 Heritage Category

46, 48 AND 50, FAULKNER STREET M1 4FH

Heritage Category: Listed Building

Grade: II

List Entry Number: 1282962

MANCHESTER

SJ8497NW FAULKNER STREET 698-1/32/129 (Northwest side) Nos.46, 48, 50

GVII

Textile warehouses, now shops and offices. Probably c.1860; altered. Red brick in Flemish bond, with sandstone dressings, slate roof. Deep rectangular plan extending back to St James Street, each single-fronted, with loading at rear. Basement and 3 stories, 3+3+3 windows, with rusticated plinth, sill-bands to 1st and 2nd floors, and molded cornice. The basement and ground floor, treated as a continuous arcade of round-headed arches with molded heads and keystones, has the doorways to the left, tall segmental-headed basement openings (those of no.46 to the right now blocked) and round-headed sashes at ground floor; the upper floors have triple segmental-headed sashes in molded segmental-headed architraves with keystones. Rear: unusual open-topped full-height loading slots with parapet carried across the tops. Interior not inspected. Forms group with Nos.52 and 54 to left, and rear wing of No.16 Nicholas Street right.

Listing NGR: SJ8415097977 _ Source/

<https://historicengland.org.uk/listing/the-list/list-entry/1282962>

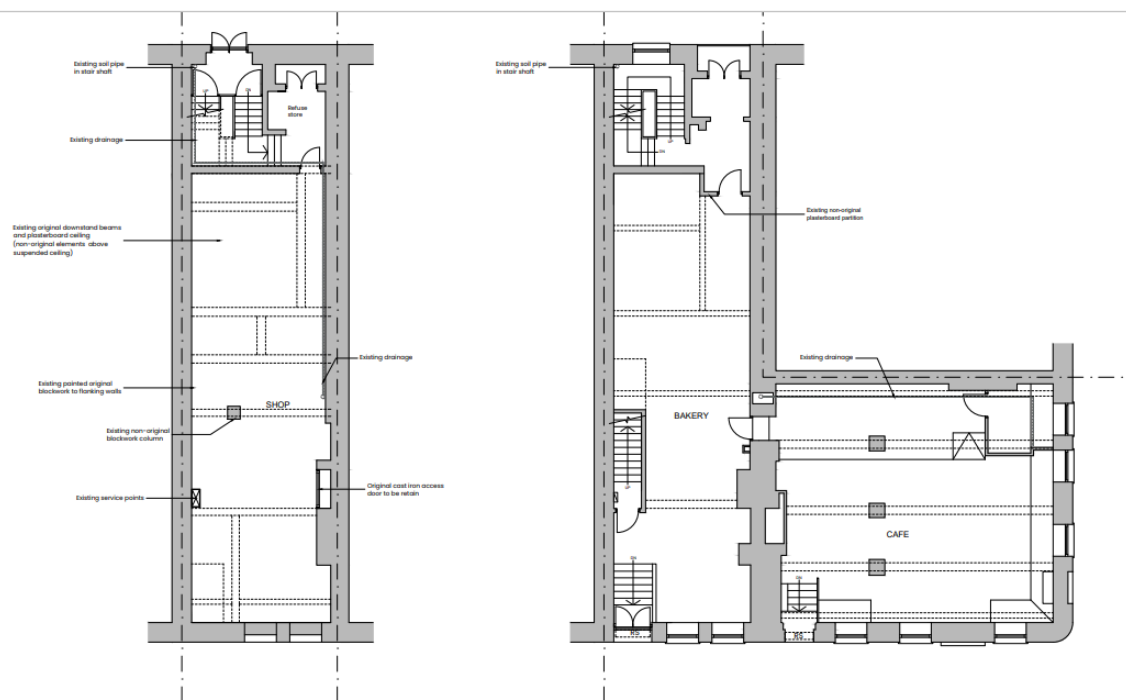
3.0 Existing and Proposed Use

The last planning application with reference 103601/LO/2013/C2 submitted in 2013 to change the use of the basement level of the above property from a vacant storage to financial & professional services, excluding a betting office (Use Class A2). This development has not started yet, and the application has expired.

The building previously operated as a single premises, comprising a bakery attached with a cafe and Shop Net Tradable Area (class A1) at the basement and has been vacant since 2020.

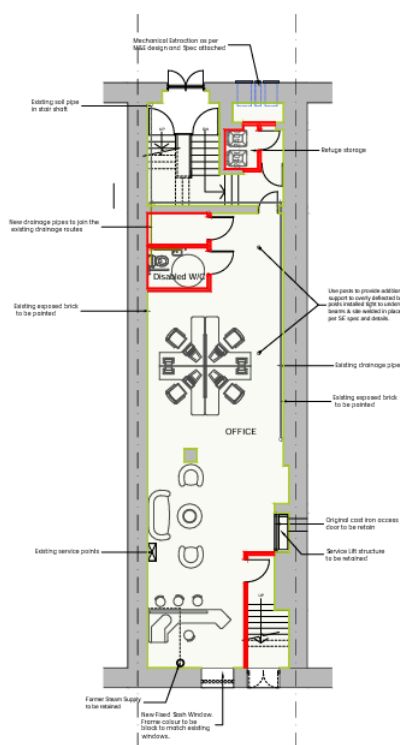
A-Change of use from Bakery to Restaurant (Use Class E(b)), No 46 Faulkner St.

This application seeks planning permission for the change of use of the premises at No. 46 Faulkner Street from a bakery, currently occupying the ground, on the first, and second floor, to a restaurant (Use Class E(b)).

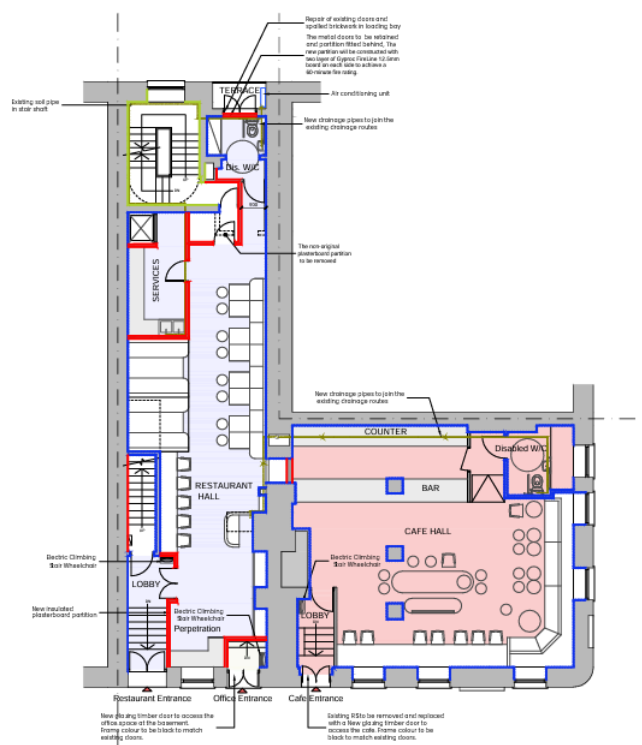


GA Existing Basement Plan
Scale 1:100 @ A2

GA Existing Ground Floor Plan
Scale 1:100 @ A2



GA Proposed Basement Plan
Scale 1:100 @ A2



GA Proposed Ground Floor Plan
Scale 1:100 @ A2

The proposed restaurant use is considered wholly appropriate and consistent with the established character and function of the surrounding area. Located in the heart of Manchester's Chinatown, the site is within a vibrant commercial and cultural district where food and hospitality businesses dominate the local economy. As such, the proposal aligns with Manchester City Council's planning policies that encourage the growth and diversification of town centre uses and support the economic vitality of key neighborhoods.

The internal layout has been carefully considered to optimise functionality while respecting the existing building structure. The ground floor will operate as the customer-facing seating area, enhancing the active street frontage and contributing to the vibrancy of Faulkner Street. The first floor will accommodate a commercial kitchen. The second floor is to be retained for ancillary storage, supporting the operational needs of the business.

The proposed use will not result in any undue impact on neighbouring properties or the wider character of the area. It represents a sustainable re-use of an underutilised building and contributes positively to the ongoing economic development of this unique part of the city.

B-Cafe (Use Class E(b)), No 44 Faulkner St.

This application seeks to formalise the continued use of the premises at No. 44 Faulkner Street as an independent café within Use Class E(b). The unit was previously operated as a café in conjunction with the adjoining bakery; the intention is now to establish it as a self-contained café serving members of the public.

The proposed use is entirely appropriate given the site's location within Manchester's Chinatown, a vibrant and culturally significant area within the city centre. Retaining this café use will contribute positively to the local economy and help maintain an active street frontage, in line with the established character of the area.

The proposal aligns with the objectives of the Manchester Core Strategy, particularly Policy SP1 (Spatial Principles) and Policy DM1 (Development Management), which support development that enhances the character, functionality, and economic resilience of key urban areas. Additionally, the proposal supports Policy EC3, which promotes a diverse and sustainable mix of commercial uses within strategic locations. Also, the proposal is consistent with the National Planning Policy Framework (NPPF), which encourages the sustainable growth and adaptation of town centres, particularly through flexible commercial use (Paragraphs 86–91). No external alterations are proposed, and the use is not expected to generate any adverse impacts on adjacent properties or the broader locality. It therefore represents a sustainable and policy-compliant use of the premises.

C- Basement change of use from Shop Net Tradable Area (class A1) to office space at basement level (Use Class E(g)(i)), No 46 basement Faulkner St.

The proposal seeks to convert the existing basement to a Use Class E(g)(i) function. This change will have no significant impact on the historic integrity of the listed building, nor will it interfere with the ongoing operations on the upper floors with new access from Faulkner St. The intended use complements the nature of surrounding businesses in the Chinatown area and is expected to enhance the commercial vitality of the neighbourhood, supporting its ongoing economic development

4.0 Appearance

It is proposed to reinstate the original pavement-level openings to Faulkner Street to provide off-street access, enhance the active frontage, and support the viability of the proposed basement-level commercial use. The existing modern brick infill panels, which currently occupy the original stone window openings, will be removed and replaced with a new door and adjacent fixed sash window.

The new openings will be fitted with fixed sash windows, reflecting the design of the arch-headed windows at ground floor level. New frames will be constructed from painted timber, carefully selected to match those on the upper storeys and maintain consistency with the building’s historic character. Also the existing roller shutters to the front will be removed.



Image 03_ Alterations to the front elevation

The existing extract duct at the rear is to be removed. The restaurant includes a commercial kitchen on the first floor. The ventilation and air conditioning system has been designed to meet the noise and odour requirements. Please refer to the mechanical extraction drawings and the Noise and Odour impact assessment reports.



Image 04_Alterations to the rear elevation

5.0 WASTE MANAGEMENT & COLLECTION POINT

This servicing strategy and waste management forms part of an application to change the use from a single premises, comprising a disused bakery attached to a cafe and Shop Net Tradable Area (class A1) at the basement, to three separate premises consisting of:

1-Restaurant (Use Class E(b)), No 46 Faulkner St.

2-Café (Use Class E(b)), No 44 Faulkner St.

3-Office space at basement level (Use Class E(g)(i)), No 46 basement Faulkner St.

Servicing

The basement level will operate as an office, and therefore, servicing requirements are anticipated to be minimal with low impact on the surrounding streets. All servicing activities will take place from the rear, via St James Street. It is expected that deliveries will occur on a weekly basis, primarily by transit vans or similar vehicles, which are consistent with those typically used in the area, even by more intensive operations. St James Street provides sufficient width to accommodate a single temporarily waiting vehicle for loading or unloading, ensuring that servicing or collection vehicles will not obstruct the roadway. (Refer to image 05 and 06).



Image 05 - Basement Site Plan



Image 06 - Ground Floor Site Plan

The ground floor will accommodate two separate operations , a restaurant and a café. Servicing for the restaurant will be undertaken from the rear of the building via St James Street. Deliveries are expected to occur daily, with goods transported from the basement level to the first-floor kitchen. Delivery drivers will also collect orders from the rear of the premises, where St James Street provides adequate space for temporary waiting vehicles. The restaurant deliveries will take place at the rear of the property from James street.

Waste Management

5.1 Local Authority Requirements

Manchester City Council guidance for commercial developments specifies:

Offices: 2,600 litres per 1,000 m² gross floor space, with at least 50% of this capacity retained for recycling.

Restaurants / Fast Food Outlets: 1,500 litres per 20 dining spaces, with recycling capacity adjusted according to operational needs.

Bin capacity should accommodate daily operational waste and allow for segregation of recyclables.

5.2 Proposed Site Waste Management Strategy

Restaurant (first floor, 21 dining spaces)

Café (ground floor, 20 seating spaces)

Office area (63 m²)

a. Restaurant

Nature of waste: Food waste and recyclable packaging (paper, cardboard, plastic bottles, cans).

Calculation:

Use Type	Unit	Factor (L per unit)	Number of Units	Total Waste (L/week)
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Restaurant	per dining space	75 L	21	1,575 L/week
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b. Café (Chinese Tea House)

Nature of waste: Primarily recyclable packaging, paper cups, napkins; negligible food waste due to no on-site cooking.

Calculation:

Use Type	Unit	Factor (L per seat)	Number of Seats	Total Waste (L/week)
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Café	per seat	5 L	20	100 L/week
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Due to minimal food production, waste is largely recyclable.

c. Office

Nature of waste: Paper, cardboard, minor general waste.

Calculation:

Use Type	Unit	Factor (L per 10 m ²)	Area (m ²)	Total Waste (L/week)
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Office	per 10 m ²	50 L	63 m ²	315 L/week
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5.3 Total Waste Generation

Use Type	Total Waste (L/week)
Restaurant	1,575
Café	100
Office	315
Total	1,990 per week

5.4 Bin Provision

Due to limited on-site storage capacity, it is proposed that waste will be collected on a daily or near-daily basis by a licensed private contractor.

The development will provide **2X 240 L bins** with daily collections, One for general waste, One for recyclables. The café generates minimal waste due to being a tea house with no cooking operations. The restaurant is moderate in scale (21 dining spaces) and daily collections prevent waste accumulation. The office area is small (63 m²) and generates primarily recyclable materials. Daily collection ensures the two 240 L bins are emptied regularly, making this configuration sufficient.

We suggest installing two 240L trash bins on the basement floor of the building, which will also have a ventilation lobby. The allocated store will be minimum 1.5m × 1m, which will comfortably handle the above-mentioned expected level of waste generation. The food waste from the restaurant and café will be placed in one of these Trash bins. All recyclable waste generated by the office, restaurant, and café will go in the second bin. Up to five standard trash bags can fit in the trash bin. Trash will be kept in plastic trash sacks in the ventilated specialized Refuse Store as it's a feasible option due to the Trash bin basement position with stair access. (Refer to image 07).

A private garbage contractor will oversee the collection of rubbish from both bins to guarantee prompt and proper disposal in compliance with regional laws and sustainable practices. Private contractors like B+M Waste Services or other local

operators would oversee collection. "5 Bag-a-day" or a comparable service level is anticipated to be needed, in which the trash bags are transported from the bin store to the lobby area (Shown in image 07) for daily or alternate-day collection in the early hours of each day (between 2 and 8 am daily).

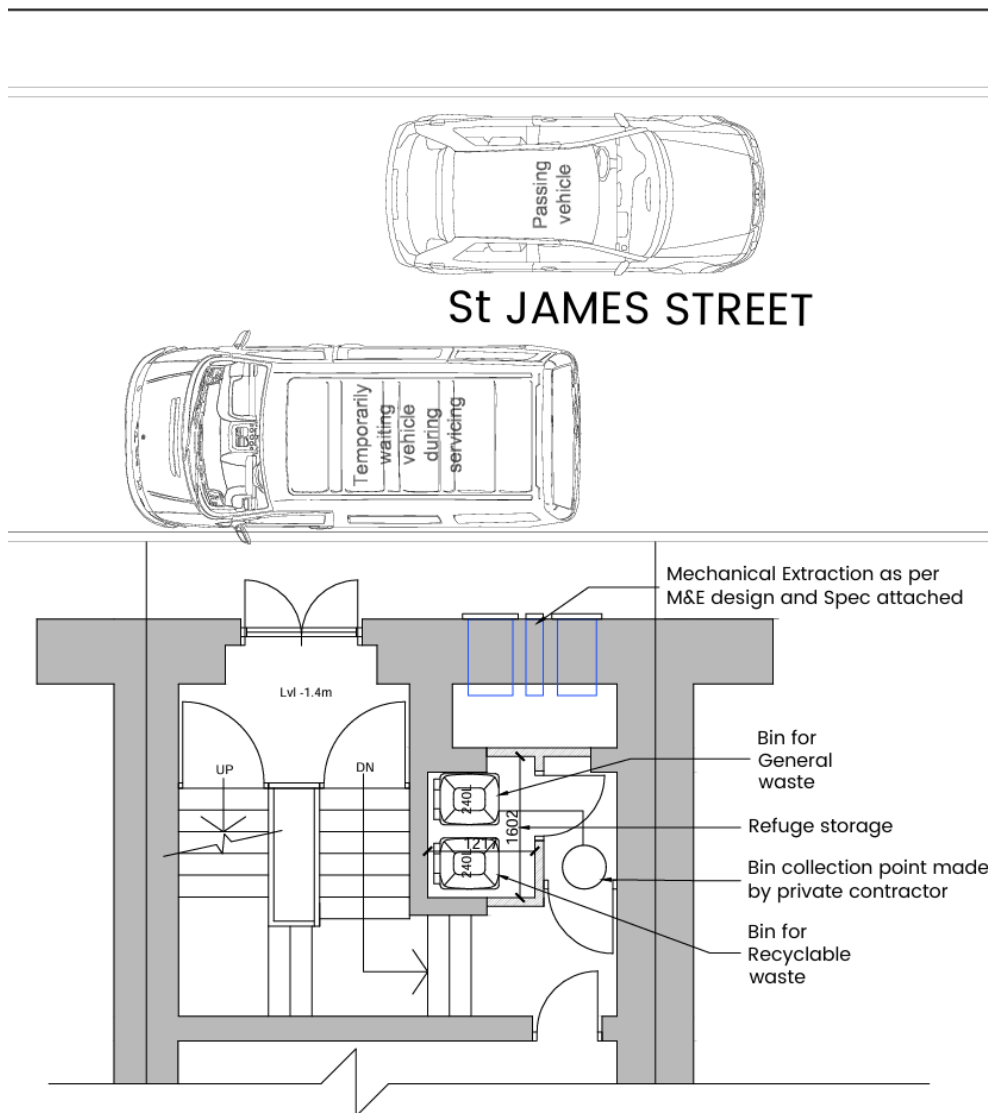
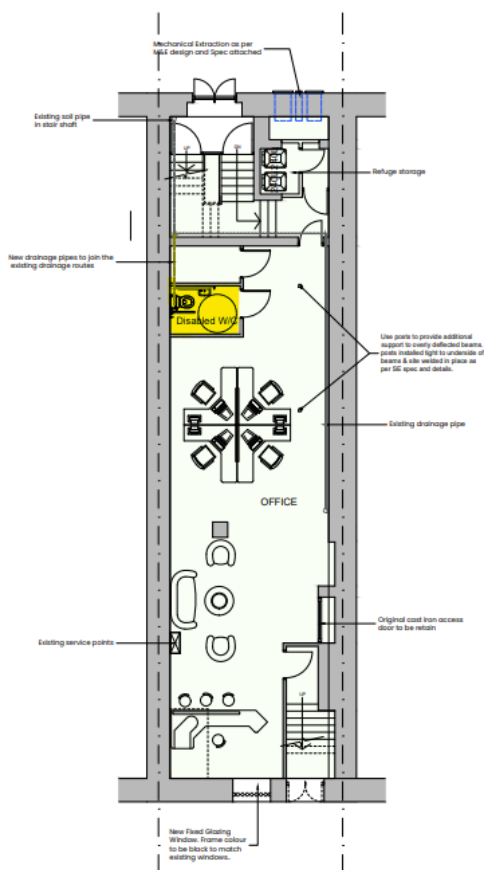


Image 07 - Bin Storage Plan and Collection point

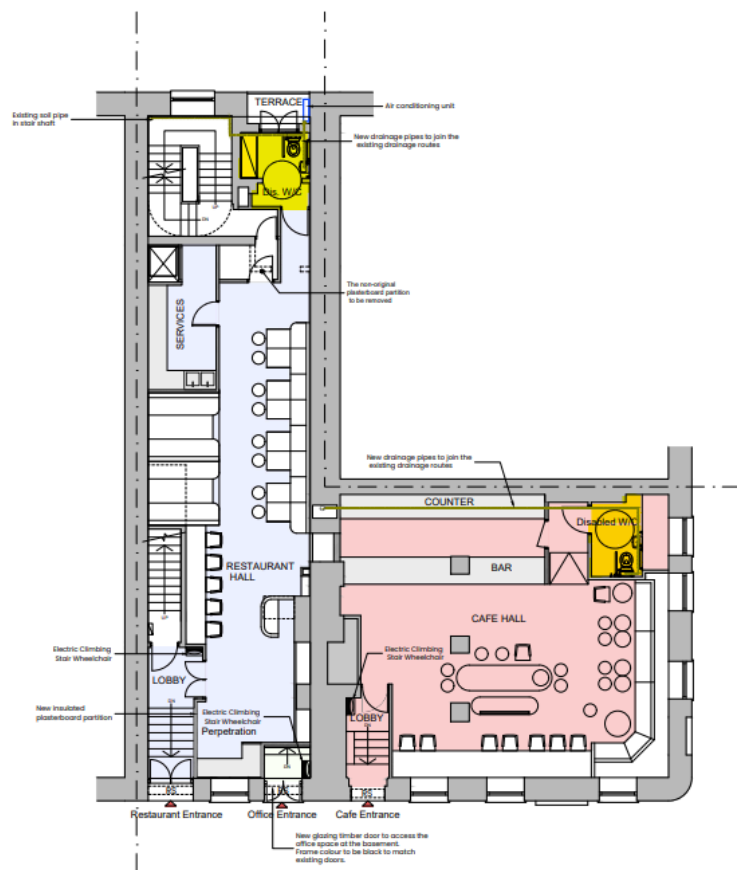
6.0 Entrances and Access Points

This section addresses the provision of accessible entry to the three proposed units: 1. the restaurant, 2. the café, and 3. the basement office space, in accordance with the building's listed status. It focuses on internal access arrangements rather than external site access, which is not relevant given the nature of the proposals. Please refer to Drawing PL006, which supports the explanations provided below.

- **Main Entrances (Front Elevation):** The three front entrances are designed to provide accessible access with “Stair climber” access. This solution has been approved before in the previous planning application with Ref/ 103601/LO/2013/C2, and we are maintaining the same design concept (as approved previously) for the restaurant and the cafe.
- **Rear Entrance:** The rear staircase is designed for emergency escape purposes and provides access to the bin store. This access is not intended for public use and, therefore, does not include features such as ramps or automatic doors that are required for public access areas.
- **Disabled toilets:** For each premise, there is a disabled toilet designed as indicated in diagram 21 of Part M. However, the first and second floor is exclusively used for cooking and storage and there is no public access to these areas.



GA Proposed Basement Plan
Scale 1:100 @ A2



GA Proposed Ground Floor Plan
Scale 1:100 @ A2

The upper floors are not accessed by the public and are intended only for staff or authorised personnel. Therefore, the building's current layout, including the provision of a fully accessible ground floor, meets the requirements under the Equality Act 2010.

Basement access for wheelchair users will be provided via a universal stair climber, stored at the ground floor landing and operated by trained staff upon request. A call button at street level will alert staff to assist with access. The climber will be suitable for use on both front and rear stairs. A management plan will govern its operation, storage, and maintenance. Double doors to Faulkner Street will open fully and remain open during business hours, clearly signalling access. An internal stair lobby with insulated walls and ceiling will be constructed to support this arrangement.

The kitchen is designated solely for staff use with a dumbwaiter lift and not intended for public access. The nature of the work carried out in the kitchen involves the handling of heavy goods and frequent movement between floors. As such, staff who would be allocated to this role would be necessarily required to be able-bodied (and would therefore be able to use the stairs and not require lift use).

7.0 Scale

The proposal does not include external alternations falling within the bounds of these subheadings.

8.0 Landscaping

The proposal does not include external alternations falling within the bounds of these subheadings.

9.0 Impact on the George Street Conservation Area

No. 46 Faulkner Street, aside from being part of a listed building, is located within the George Street Conservation Area. This area began its transformation roughly two centuries ago, transitioning from agricultural land to an urban grid layout that still exists today. Originally populated by buildings functioning as cotton or textile warehouses—including No. 46—many of these structures have since been repurposed due to the decline of the British cotton industry.

According to the Manchester City Council, the area has always been marked by change and adaptability, driven largely by evolving economic and social conditions.

The Industrial Revolution played a major role in its development, leading to many residential buildings being converted into warehouses and turning the area into a commercial hub. However, the mid-20th-century collapse of the cotton industry led to widespread vacancy and disrepair, with many buildings falling into neglect. A revival began in the 1960s when members of the Chinese community established restaurants and businesses, turning the area into a vibrant centre of cultural and commercial activity.

Built Environment

The defining features of the area include its consistent grid layout, narrow main and back streets, and relatively uniform building style—generally 3–4 storeys above basements, constructed from brick and stone with minor variations. The narrow streets heighten the sense of street-level activity. Many buildings retain structural elements typical of former warehouse use, such as hoists, loading bays, and basement lighting grilles—some still visible in the pavement and basement windows.

This conservation area is home to numerous listed buildings, including major landmarks like the City Art Gallery and the Athenaeum. Faulkner Street itself includes a significant number of listed textile warehouses (Nos. 41–57), as well as buildings formerly used by milliners (Nos. 59 & 61).

Proposed Impact of Development

As discussed earlier, the proposal seeks to repurpose the currently disused basement of No. 46 Faulkner Street for use as a space for professional and financial services (A2 Use). This type of use typically has minimal impact on its surroundings—generating low foot traffic, little waste, and minimal noise, making it one of the most conservation-friendly commercial uses within the George Street Conservation Area.

Currently, the façade at street level outside No. 46 is uninviting and lacks visual connection to the interior. Reopening the two bricked-up basement windows will enhance the building’s architectural clarity and significantly improve the streetscape. This change will also visually integrate No. 46 with its adjacent listed counterparts, Nos. 48 and 50, which still have open basement windows.

To ensure the new commercial space is accessible and sustainable, a new entrance will be introduced within one of the existing window openings on Faulkner Street, providing access for both able-bodied and disabled users. This approach mirrors that

of successful neighbouring businesses at Nos. 48 and 50. The design and detailing of this door, along with the adjacent window, will be handled with sensitivity to the existing fabric. Although reintroducing an original pavement grating and lightwell was considered, this option is not feasible as the pavement lies outside the property owner's boundary. No other changes are planned for the Faulkner Street façade, and any signage will be internal.

At the rear of the building on St James Street, proposed changes are limited to refurbishing the existing doors that serve as a fire escape and adding two ventilation grilles. The first will house mechanical ventilation equipment and will be installed above the rear exit in a discreet louvred panel, preserving original building features. The second grille, intended for passive ventilation, will be integrated into a non-original brick panel below the original goods hoist, using an air brick or a similar solution.

The Environmental Health Department of Manchester City Council has reviewed the proposal and does not anticipate that the proposed use or related mechanical systems will cause significant disruption to the surrounding area.

10.0 ACCESS – Assessment of Options for Disabled Access

This section evaluates the feasibility of providing disabled access to the basement and ground floor levels, as required due to the building's Grade II listed status. External or site access has not been considered, as it falls outside the scope of this proposal. Please refer to the accompanying drawings (insert drawing numbers) for further clarification of the options discussed below.

The basement level sits approximately 1.1 metres below the existing pavement, while the ground floor is positioned around 1.9 metres above pavement level. This significant level difference presents a considerable challenge in delivering step-free access, particularly for disabled users. A number of access solutions have been investigated to address this issue; however, none of these options can involve access via the rear of the property, as it serves solely as a fire escape and is not permitted for general use. Therefore, all access must be provided from the front.

1. Internal Ramped Access

The optimal ramp gradient for internal use is 1:15, permitting a maximum run of 5 metres between intermediate landings. To bridge the level difference using this gradient, more than five ramp runs (each 1.2 metres wide) and four landings (each 1.2

metres wide and 1.5 metres long) would be required. This would consume the entirety of the available internal space, making the option unviable. Furthermore, approximately 40% of the existing ground floor structure would need to be removed to achieve the required 2-metre headroom, rendering the proposal impractical.

In terms of access to the ground floor restaurant, there is insufficient space near the entrance landing to install a ramp. The Grade II listed status of the building further restricts alterations. Although a solution involving the elevation of the ground floor to enable a basement ramp was considered, it was dismissed due to spatial constraints. Additionally, a staircase serving the first floor obstructs the potential route for such a ramp. With regard to the café, the internal stairs cannot be modified or removed to accommodate a ramp, as the basement beneath does not fall under the same ownership. Consequently, internal ramped access is not achievable.

2. Platform Lift Access

This option involves installing a platform lift to transport wheelchair users from an internal landing at pavement level down to the basement, accompanied by an ambulant disabled stair for other users. In order to maintain a minimum 2-metre headroom clearance above the stair and landing, removal of part of the existing ground floor structure—including beams and a portion of the floor deck—is required. The new raised floor section would be approximately 750mm higher than the surrounding ground floor, accessed via three steps. At basement level, the lift and stairs would occupy around 17% of the usable area, while the raised section would take up roughly 58% of the effective space at the front of the ground floor.

The proposal would necessitate the removal of two structural beams, replaced with new trimmer beams, and supported by a new column at basement level. This column, along with the lift mechanism, would require new concrete footings beneath the existing basement slab.

However, there is insufficient space at the ground floor entrances of either the restaurant or the café to install the platform lift. In particular, the restaurant's entrance landing leads directly to a staircase ascending to the first floor, leaving no room for the lift. As for the café, the staircase from pavement level cannot be altered or demolished, as the basement below is not under our ownership. Additionally, the café's landing is too constrained to accommodate a lift.

3. Stair Lift Access

This option comprises a wheelchair stair lift platform mounted on an ambulant stair. Similar to the platform lift proposal, achieving the necessary 2-metre head height would require the removal of a section of the existing ground floor structure, including one beam and part of the floor deck, which would then be raised by approximately 750mm and accessed via three steps.

The stair lift system would occupy approximately 10% of the basement space and 50% of the effective ground floor area at the front of the building. One existing beam would need to be removed, and two shortened and supported with new trimmer beams. These, in turn, would be supported by two new columns at basement level, requiring new concrete foundations below the existing floor.

Operation of the stair lift would require supervision by a staff member when used by members of the public.

With regard to the restaurant, there is not enough space on the landing to install a stair lift without obstructing access to the staircase leading to the first floor. Similarly, in the case of the café, alterations to the staircase are not permitted as the basement is not in our ownership, and the existing landing does not provide sufficient space for installation.

Proposed Access

04. Electric Climbing Stair Wheelchair

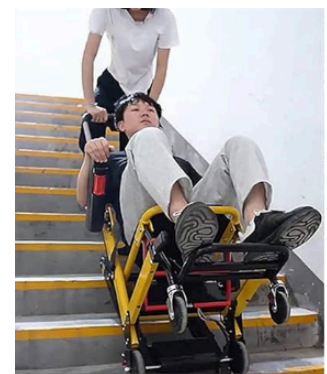
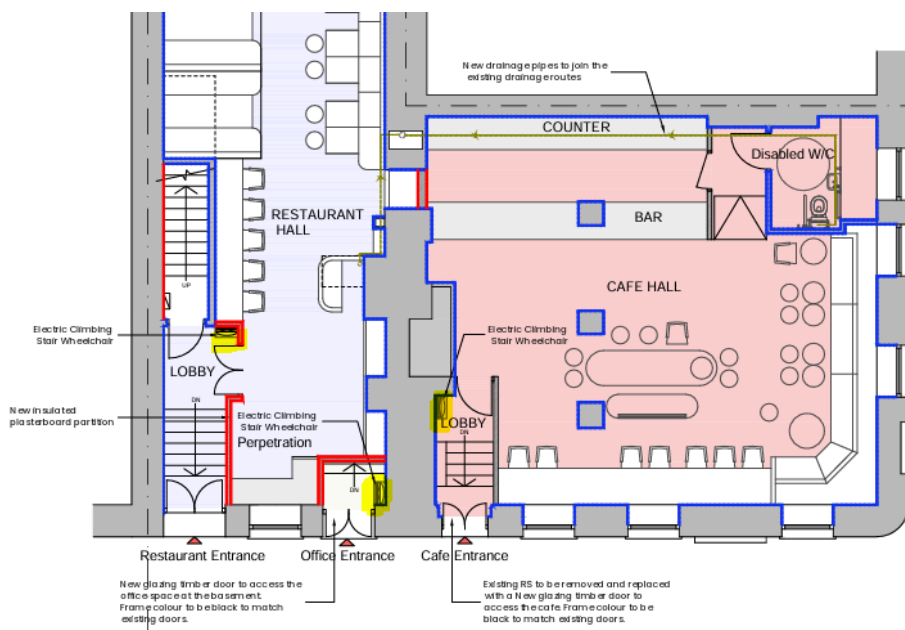


Image 09 *Electric climbing stair wheelchair*