Management Statement 122 Water St. M3 4JJ

Proposal

Change of Use from Class B8 to Class E(g)(iii) – Artisan bakery food production

Site Address

Unit 122 Water St, Manchester M3 4JJ

Applicant: Daniel Foggo (Grano Santo Ltd)

Date: 17.04.26

Overview

This application seeks permission for change of use from Class B8 (Storage or Distribution) to Class E(g)(iii) (Food production) for the above premises. The proposed use is an artisan bakery with retail counter and predominantly take-away service.

The bakery, Holy Grain, has been trading since 2019, producing high-quality, small batch bread with a focus on naturally fermented dough using organic and regeneratively farmed ingredients. Traditional methods are used alongside modern, low intervention equipment.

The bakery supplies local restaurants, cafes and wholefood stores with bread and sweet baked goods. City Centre deliveries are made via bike and the bakery operates an electric van for deliveries further afield.

The bakery also serves the local community and has a loyal, long-standing customer base. The premises at Water St. would enable the bakery to extend its range of products, offer more extensive pastry goods, alongside coffee and a small range of sandwiches. The greater space afforded by the Water Street premises would also enable more efficient, streamlined production and better working conditions for staff.

Operational Hours

- **Production Hours:** 08:00 – 17:00 (Monday)

  03:00 – 17.00 (Tuesday to Saturday)
- **Retail Hours:** 08:00 – 15:00 (Tuesday to Sunday)

The bakery is closed to the public on Mondays. Dough making and preparation start on Monday for shop opening and the start of deliveries on Tuesday. There is no bakery production on Sundays.

Baking takes place Tuesday – Sunday. The bake starts around 3am and involves one person on site only. This finishes around 7.30am. Bread is collected for delivery from

08:00 – 09:00. The exception is Sunday when only a small bake for retail sales occurs. This starts around 6am.

These hours are designed to deliver efficiency for the business and staff as well as to minimise any potential for disruption to neighbouring properties.

Staffing and Access

- The bakery will employ 5-7 staff members, including bakers and retail assistants.
- Staff will arrive via public transport or bicycle.
- Only one person will be on site from 03.00 Tuesday – Saturday. 4 – 5 people will be on site from 08.00 Tuesday – Saturday. 2-3 people will be on site on Sundays. 3 people will be on site on Mondays.
- A small customer bench area is proposed for customers to briefly consume coffee and baked goods. The main retail activity will be takeaway sales.

Noise Management

- All production equipment is electric, energy-efficient and low noise emitting. The ovens used to bake bread and pastry emit no noise and switch off when at temperature. Heat is retained via the stone decks and internally. Dough mixers are slow, twin arm mixers designed to mimic the action of a baker's arms when kneading dough. They are intentionally gentle and designed to mix the specific type of artisan dough that we make.
- Details of the proposed extraction system are attached to the application. The system is located internally and contains a silencer component in the ductwork to reduce noise emissions from the motor and air movement.
- As indicated, deliveries will be scheduled between 08:00 and 09:00 Tuesday to Saturday. This will involve 1-2 small vehicles and a bike / electric cargo bike.
- Supplier deliveries arrive between 09:00 – 15:00 Monday – Friday.
- A professional Noise Impact Assessment is submitted with this application and has assessed the proposed use of the premises as low impact.

Odour Management

- An Odour Assessment is included with this application. The extraction system to be installed is designed to ensure that any odours generated by the business do not negatively impact the local amenity.
- No onsite food frying occurs. Food offering will principally be sandwiches.

- Waste will be stored in sealed bins and collected regularly by a licensed contractor and sealed off from the public.

Waste and Hygiene

- All food waste will be separated and disposed of in accordance with environmental health regulations. Further detail is included in the Waste Management Report attached to this application.
- The premises will be cleaned daily, with deep cleaning scheduled weekly.
- Wastewater will be managed via existing drainage infrastructure. Grease traps will be installed.

Customer Management

- We anticipate that retail activity will principally be take away plus a small bench seating area inside on weekends. Turnover will be quick given the nature of the food offering (baked goods, coffee and sandwiches). We do not anticipate any queueing outside the premises.
- Signage will be discreet and limited to a sign hung above the door of the bakery. Any separate advertisement consent applications will be made as necessary.

Compliance and Monitoring

- We are committed to full compliance with planning, environmental health, and food safety regulations.
- Any complaints or concerns will be addressed promptly and transparently.

Conclusion

If granted, the proposed application will enable our bakery to continue to serve the community and independent Manchester businesses as well as enhance the neighbouring area. The management of the business as set out here will not negatively impact local amenity.