

Operational Management Plan and Waste Management Strategy

1. Introduction

This document sets out the Operational Management Plan and Waste Management Strategy for the proposed commercial kitchen unit. It addresses operational procedures, traffic and highway considerations, and waste handling arrangements to demonstrate that the use will operate efficiently with minimal impact on the surrounding area.

2. Operational Management Plan

2.1 Overview

The unit will operate as a managed commercial kitchen with controlled internal operations. The operational model is designed to minimise external impacts and ensure efficient day-to-day functioning.

- Orders processed digitally
- No customer access to the premises
- Staff-managed dispatch system
- Deliveries and collections controlled to avoid congestion

All operations will be actively managed to ensure minimal impact on neighbouring occupiers and the surrounding environment.

3. Highway Impact and Trip Generation

3.1 Trip Generation

The proposed use is not expected to generate a significant increase in vehicle movements compared to the previous use of the site.

- No customer dine-in traffic
- Activity distributed throughout the day
- No peak surges typical of traditional restaurant operations

Vehicle movements will be steady and managed, avoiding concentrated peak periods that could impact the local highway network.

3.2 Impact on Highway Network

All vehicle activity associated with the site—including deliveries and rider collections—will be accommodated within the site boundary.

- No reliance on public highway for stopping or waiting
- No anticipated congestion or obstruction to traffic flow
- No adverse impact on highway safety or capacity

This approach ensures the surrounding road network continues to operate as normal without additional pressure from the proposed use.

4. Access and Parking

The site benefits from a private on-site parking area with capacity for up to 10 vehicles.

This area will be used for:

- Staff parking
- Delivery vehicle access
- Rider collection and dispatch

As all operational vehicle activity is contained within the site:

- No overspill parking is expected
 - No additional demand will be placed on surrounding on-street parking
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5. Pedestrian Safety

The operational model has been designed to minimise interaction with pedestrians and maintain safe, unobstructed routes.

- No external queuing
- Riders managed via a digital dispatch system
- All collections undertaken within the site boundary

This ensures pedestrian footways and access routes remain clear at all times.

6. Deliveries and Servicing

Deliveries will be limited in scale and carefully managed.

- Undertaken by small vans only
- Typically 1–2 deliveries per day
- Scheduled during daytime hours
- No requirement for HGV servicing

All delivery and servicing activity will take place within the on-site parking area, eliminating the need for vehicles to stop on the public highway.

7. Waste Management Strategy

7.1 Waste Generation

Waste generated will be consistent with that of a typical commercial kitchen operation.

7.2 Storage and Handling

- Waste stored internally within a designated area
- No external storage or accumulation
- Secure and hygienic containment at all times
- 2 × 1100L general waste bins
- 2 × 660L recycling bins (cardboard / recyclable packaging)

7.3 Collection

- Waste managed by a licensed waste contractor (to be confirmed)
- Regular collections scheduled (anticipated twice weekly)

All waste collections will occur from within the site boundary, ensuring:

- No obstruction to the public highway
- No adverse visual or environmental impact

8. Extraction System Maintenance

To ensure ongoing environmental compliance and operational efficiency:

- Grease filters cleaned regularly
- Carbon filters replaced in accordance with manufacturer guidance
- Ductwork cleaned at regular intervals
- Equipment serviced periodically

This maintenance regime will minimise odour and ensure the system operates effectively.

9. Conclusion

The proposed operation has been carefully designed to function as a low-impact commercial kitchen use. Through controlled operations, on-site vehicle management, and structured waste handling procedures, the development will:

- Avoid adverse impacts on the highway network
- Maintain safe and clear pedestrian routes
- Prevent pressure on local parking provision
- Ensure responsible and efficient waste management

Overall, the proposal represents a well-managed and sustainable use of the site.