



**DESIGN & ACCESS STATEMENT FOR
CHANGE OF USE FROM A1 TO A5
GROUND FLOOR, 22 BEACH RD, LITTLEHAMPTON,
BN17 5HT**

DESIGN PRINCIPALS & CONCEPT

- ✓ Scope ~ The relevant planning policies have been considered and are set out in the accompanying Planning Statement. The building in principal will remain as current construction; the proposed works are for re-fitting out only and a new shopfront and as such are minor.
- ✓ Layout ~ Model Pizza Hut Delivery and Takeaway plan with small customer waiting area, within the existing external walls of the building. The upper parts are being separated from the shop requiring a new front and back door.
- ✓ Scale ~ The works proposed does not alter the scale of the building.
- ✓ Appearance and Character ~ Corporate fascia proposal is included. From a neighbourhood perspective the character of the building will remain unchanged

ENVIROMENTAL SUSTAINABILITY

- Materials ~ As an internal fit out only the volume of material used is minor in this consideration, only a sufficient amount of finishes will be provided to meet B Regs and Health and Hygiene standards.
- Operation ~ Pizza Baking requires a gas conveyor oven, to meet health & gas standards a high volume extract system has to be provided, due to high air movement it is not economic to provide an effective heat recovery system.

MOVEMENT OUT AND IN

- ✓ Vehicles ~ Goods vehicles for food stock etc will be made to the front as is the existing practice.
- ✓ Staff ~ A new side door for staff is proposed from the rear yard.
- ✓ Upper floors ~ To separate the upper floors from the ground use a new front and rear door is proposed, front onto the existing pavement, rear from the yard.
- ✓ Customers ~ 1 small step walk in at front as existing.
- ✓ Parking ~ Large public car park nearby to the front, as takeaway pick up is a low percentage of the business a high volume of customers cars is not expected, takeaway time in the evening is predominantly after local shop closing time which means the car park will have plenty of space at that time.

Continued.

ACCESSIBILITY

- ✓ Movement within building able and disabled ~ Customer area access wide door for assisted chair access. The bulk of the business is home delivery which will operate from the front of the unit utilising spare capacity in the nearby shared public parking areas.
- ✓ Disabled facilities ~ Pizza baking is an able standing operation; a semi ambulant toilet facility will be provided.

End of statement
Allen + associates
10th February 2017