

## Application for Planning Permission

### Town and Country Planning Act 1990 (as amended)

#### Publication of applications on planning authority websites

Please note that the information provided on this application form and in supporting documents may be published on the Authority's website. If you require any further clarification, please contact the Authority's planning department.

### Site Location

**Disclaimer:** We can only make recommendations based on the answers given in the questions.

If you cannot provide a postcode, the description of site location must be completed. Please provide the most accurate site description you can, to help locate the site - for example "field to the North of the Post Office".

Number

Suffix

Property Name

Address Line 1

Address Line 2

Address Line 3

Town/city

Postcode

Description of site location must be completed if postcode is not known:

Easting (x)

Northing (y)

Description

## Applicant Details

### Name/Company

Title

First name

Surname

Company Name

### Address

Address line 1

Address line 2

Address line 3

Town/City

Country

Postcode

Are you an agent acting on behalf of the applicant?

☒ Yes

☐ No

### Contact Details

Primary number

Secondary number

Fax number

Email address

## Agent Details

### Name/Company

Title

First name

Surname

Company Name

### Address

Address line 1

Address line 2

Address line 3

Town/City

Country

Postcode

### Contact Details

Primary number

Secondary number

Fax number

Email address

## Site Area

What is the measurement of the site area? (numeric characters only).

Unit

## Description of the Proposal

Please note in regard to:

- **Fire Statements** - From 1 August 2021, planning applications for buildings of over 18 metres (or 7 stories) tall containing more than one dwelling will require a 'Fire Statement' for the application to be considered valid. There are some exemptions. [View government planning guidance on fire statements](#) or [access the fire statement template and guidance](#).
- **Permission In Principle** - If you are applying for Technical Details Consent on a site that has been granted Permission In Principle, please include the relevant details in the description below.
- **Public Service Infrastructure** - From 1 August 2021, applications for certain public service infrastructure developments will be eligible for faster determination timeframes. See help for further details or [view government planning guidance on determination periods](#).

### Description

Please describe details of the proposed development or works including any change of use

Has the work or change of use already started?

- ☐ Yes  
☒ No

## Existing Use

Please describe the current use of the site

Is the site currently vacant?

- ☒ Yes  
☐ No

If Yes, please describe the last use of the site

When did this use end (if known)?

01/01/2013

**Does the proposal involve any of the following? If Yes, you will need to submit an appropriate contamination assessment with your application.**

Land which is known to be contaminated

- ☐ Yes  
☒ No

Land where contamination is suspected for all or part of the site

- ☐ Yes  
☒ No

A proposed use that would be particularly vulnerable to the presence of contamination

- ☐ Yes  
☒ No

## Materials

Does the proposed development require any materials to be used externally?

- ☒ Yes  
☐ No

Please provide a description of existing and proposed materials and finishes to be used externally (including type, colour and name for each material)

**Type:**

Windows

**Existing materials and finishes:**

**Proposed materials and finishes:**

Proposed window to match finish and materials of existing door and window on front elevation

Are you supplying additional information on submitted plans, drawings or a design and access statement?

- ☒ Yes  
☐ No

If Yes, please state references for the plans, drawings and/or design and access statement

Appendix I - Signage Plans

## Pedestrian and Vehicle Access, Roads and Rights of Way

Is a new or altered vehicular access proposed to or from the public highway?

- ☐ Yes  
☒ No

Is a new or altered pedestrian access proposed to or from the public highway?

- ☐ Yes  
☒ No

Are there any new public roads to be provided within the site?

- ☐ Yes  
☒ No

Are there any new public rights of way to be provided within or adjacent to the site?

- ☐ Yes  
☒ No

Do the proposals require any diversions/extinguishments and/or creation of rights of way?

- ☐ Yes  
☒ No

## Vehicle Parking

Does the site have any existing vehicle/cycle parking spaces or will the proposed development add/remove any parking spaces?

- ☐ Yes  
☒ No

## Trees and Hedges

Are there trees or hedges on the proposed development site?

- ☐ Yes  
☒ No

And/or: Are there trees or hedges on land adjacent to the proposed development site that could influence the development or might be important as part of the local landscape character?

- ☐ Yes  
☒ No

**If Yes to either or both of the above, you may need to provide a full tree survey, at the discretion of the local planning authority. If a tree survey is required, this and the accompanying plan should be submitted alongside the application. The local planning authority should make clear on its website what the survey should contain, in accordance with the current 'BS5837: Trees in relation to design, demolition and construction - Recommendations'.**

## Assessment of Flood Risk

Is the site within an area at risk of flooding? (Check the location on the Government's [Flood map for planning](#). You should also refer to national [standing advice](#) and your local planning authority requirements for information as necessary.)

- ☐ Yes  
☒ No

Is your proposal within 20 metres of a watercourse (e.g. river, stream or beck)?

- ☐ Yes  
☒ No

Will the proposal increase the flood risk elsewhere?

- ☐ Yes  
☒ No

How will surface water be disposed of?

- ☐ Sustainable drainage system  
☐ Existing water course

☐ Soakaway

☒ Main sewer

☐ Pond/lake

## Biodiversity and Geological Conservation

Is there a reasonable likelihood of the following being affected adversely or conserved and enhanced within the application site, or on land adjacent to or near the application site?

To assist in answering this question correctly, please refer to the help text which provides guidance on determining if any important biodiversity or geological conservation features may be present or nearby; and whether they are likely to be affected by the proposals.

a) Protected and priority species

☐ Yes, on the development site

☐ Yes, on land adjacent to or near the proposed development

☒ No

b) Designated sites, important habitats or other biodiversity features

☐ Yes, on the development site

☐ Yes, on land adjacent to or near the proposed development

☒ No

c) Features of geological conservation importance

☐ Yes, on the development site

☐ Yes, on land adjacent to or near the proposed development

☒ No

### Supporting information requirements

Where a development proposal is likely to affect features of biodiversity or geological conservation interest, you will need to submit, with the application, sufficient information and assessments to allow the local planning authority to determine the proposal.

Failure to submit all information required will result in your application being deemed invalid. It will not be considered valid until all information required by the local planning authority has been submitted.

Your local planning authority will be able to advise on the content of any assessments that may be required.

## Foul Sewage

Please state how foul sewage is to be disposed of:

☐ Mains sewer

☐ Septic tank

☐ Package treatment plant

☐ Cess pit

☐ Other

☒ Unknown

Are you proposing to connect to the existing drainage system?

☐ Yes

☐ No

☒ Unknown

## Waste Storage and Collection

Do the plans incorporate areas to store and aid the collection of waste?

☐ Yes

☒ No

Have arrangements been made for the separate storage and collection of recyclable waste?

☐ Yes

☒ No

## Trade Effluent

Does the proposal involve the need to dispose of trade effluents or trade waste?

☒ Yes

☐ No

If Yes, please describe the nature, volume and means of disposal of trade effluents or waste

Waste frying oil will be generated and arrangements made for the collection and disposal of waste cooking oil.

## Residential/Dwelling Units

Does your proposal include the gain, loss or change of use of residential units?

☐ Yes

☒ No

## All Types of Development: Non-Residential Floorspace

Does your proposal involve the loss, gain or change of use of non-residential floorspace?

Note that 'non-residential' in this context covers all uses except Use Class C3 Dwellinghouses.

☒ Yes

☐ No



Following changes to Use Classes on 1 September 2020: The list includes the now revoked Use Classes A1-5, B1, and D1-2 that should not be used in most cases. Also, the list does not include the newly introduced Use Classes E and F1-2. To provide details in relation to these or any 'Sui Generis' use, select 'Other' and specify the use where prompted. Multiple 'Other' options can be added to cover each individual use. [View further information on Use Classes.](#)

**Use Class:**

A1 - Shops

**Existing gross internal floorspace (square metres):**

183.5

**Gross internal floorspace to be lost by change of use or demolition (square metres):**

183.5

**Total gross new internal floorspace proposed (including changes of use) (square metres):**

0

**Net additional gross internal floorspace following development (square metres):**

-183.5

**Use Class:**

A3 - Restaurants and cafes

**Existing gross internal floorspace (square metres):**

0

**Gross internal floorspace to be lost by change of use or demolition (square metres):**

0

**Total gross new internal floorspace proposed (including changes of use) (square metres):**

183.5

**Net additional gross internal floorspace following development (square metres):**

183.5

Totals	Existing gross internal floorspace (square metres)	Gross internal floorspace to be lost by change of use or demolition (square metres)	Total gross new internal floorspace proposed (including changes of use) (square metres)	Net additional gross internal floorspace following development (square metres)
	183.5	183.5	183.5	0

**A1 - Shops Net Tradable Area****Existing tradable floor area (square metres)**

183.5

**Tradable floor area to be lost by change of use or demolition (square metres)**

183.5

**Total new tradable floor area proposed (including change of use) (square metres)**

0.0

**Net additional tradable floor area following development (square metres)**

-183.5

**Loss or gain of rooms**

For hotels, residential institutions and hostels please additionally indicate the loss or gain of rooms:

## Employment

Are there any existing employees on the site or will the proposed development increase or decrease the number of employees?

☒ Yes

☐ No

## Existing Employees

Please complete the following information regarding existing employees:

Full-time

0

Part-time

0

Total full-time equivalent

0.00

## Proposed Employees

If known, please complete the following information regarding proposed employees:

Full-time

7

Part-time

8

Total full-time equivalent

## Hours of Opening

Are Hours of Opening relevant to this proposal?

☒ Yes

☐ No

Please add details of the of the Use Classes and hours of opening for each non-residential use proposed.

**Following changes to Use Classes on 1 September 2020: The list includes the now revoked Use Classes A1-5, B1, and D1-2 that should not be used in most cases. Also, the list does not include the newly introduced Use Classes E and F1-2. To provide details in relation to these or any 'Sui Generis' use, select 'Other' and specify the use where prompted. Multiple 'Other' options can be added to cover each individual use. [View further information on Use Classes](#).**

If you do not know the hours of opening, select the Use Class and tick 'Unknown'

**Use Class:**

A3 - Restaurants and cafes

**Unknown:**

Yes

## Industrial or Commercial Processes and Machinery

Does this proposal involve the carrying out of industrial or commercial activities and processes?

- ☐ Yes  
☒ No

Is the proposal for a waste management development?

- ☐ Yes  
☒ No

## Hazardous Substances

Does the proposal involve the use or storage of Hazardous Substances?

- ☐ Yes  
☒ No

## Site Visit

Can the site be seen from a public road, public footpath, bridleway or other public land?

- ☒ Yes  
☐ No

If the planning authority needs to make an appointment to carry out a site visit, whom should they contact?

- ☒ The agent  
☐ The applicant  
☐ Other person

## Pre-application Advice

Has assistance or prior advice been sought from the local authority about this application?

- ☐ Yes  
☒ No

## Authority Employee/Member

**With respect to the Authority, is the applicant and/or agent one of the following:**

- (a) a member of staff**  
**(b) an elected member**  
**(c) related to a member of staff**  
**(d) related to an elected member**

It is an important principle of decision-making that the process is open and transparent.

For the purposes of this question, "related to" means related, by birth or otherwise, closely enough that a fair-minded and informed observer, having considered the facts, would conclude that there was bias on the part of the decision-maker in the Local Planning Authority.

Do any of the above statements apply?

- ☐ Yes  
☒ No

## Ownership Certificates and Agricultural Land Declaration

### Certificates under Article 14 - Town and Country Planning (Development Management Procedure) (England) Order 2015 (as amended)

Please answer the following questions to determine which Certificate of Ownership you need to complete: A, B, C or D.

Is the applicant the sole owner of all the land to which this application relates; and has the applicant been the sole owner for more than 21 days?

- ☐ Yes  
☒ No

Can you give appropriate notice to all the other owners/agricultural tenants? (Select 'Yes' if there are no other owners/agricultural tenants)

- ☒ Yes  
☐ No

### Certificate Of Ownership - Certificate B

I certify/ The applicant certifies that:

- ☒ I have/The applicant has given the requisite notice to everyone else (as listed below) who, on the day 21 days before the date of this application, was the owner\* and/or agricultural tenant\*\* of any part of the land or building to which this application relates; or  
☐ The applicant is the sole owner of all the land or buildings to which this application relates and there are no other owners\* and/or agricultural tenants\*\*.

\* "owner" is a person with a freehold interest or leasehold interest with at least 7 years left to run.

\*\* "agricultural tenant" has the meaning given in section 65(8) of the Town and Country Planning Act 1990

Owner/Agricultural Tenant

**Name of Owner/Agricultural Tenant:**

\*\*\*\*\* REDACTED \*\*\*\*\*

**House name:**

The Copper Room

**Number:**

**Suffix:**

**Address line 1:**

Deva Centre

**Address Line 2:**

Trinity Way

**Town/City:**

Manchester

**Postcode:**

M3 7BG

**Date notice served (DD/MM/YYYY):**

28/04/2022

**Person Family Name:**

Person Role

- ☐ The Applicant  
☒ The Agent

Title

Miss

First Name

Holly

Surname

Weston

Declaration Date

02/05/2022

☒ Declaration made

## Declaration

I / We hereby apply for Full planning permission as described in this form and accompanying plans/drawings and additional information. I / We confirm that, to the best of my/our knowledge, any facts stated are true and accurate and any opinions given are the genuine options of the persons giving them. I / We also accept that: Once submitted, this information will be transmitted to the Local Planning Authority and, once validated by them, be made available as part of a public register and on the authority's website; our system will automatically generate and send you emails in regard to the submission of this application.

☒ I / We agree to the outlined declaration

Signed

Holly Weston

Date

03/05/2022

# LOCATION PLAN

Unit 3, Northbrook Road, Eastern Avenue, Gloucester, GL4 3DP




The Furnace  
The Maltings  
Princes Street  
Ipswich  
Suffolk  
IP1 1SB

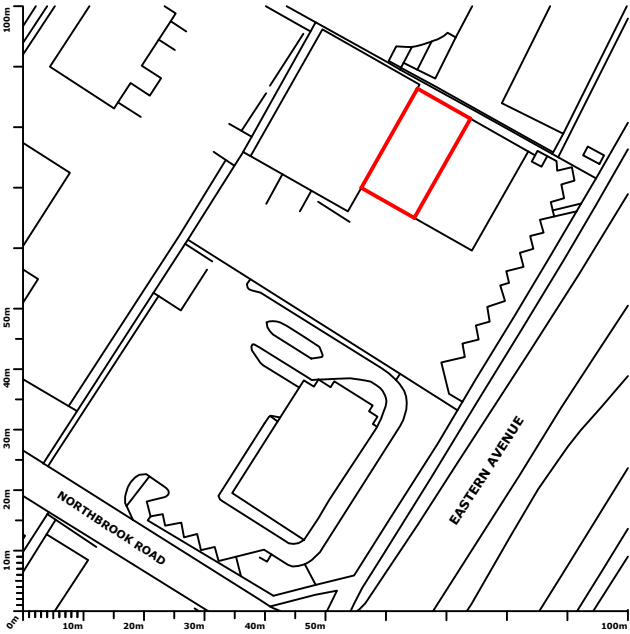
**w: planningdirect.co.uk**

<b>TITLE:</b> Location Plan		
<b>DATE:</b> 25/03/22		
<b>REF:</b> 0898	<b>DRAWING:</b> 01	<b>REVISION:</b> 1
<b>SCALE:</b> 1:1250		<b>SHEET SIZE:</b> A4
<b>DRAWN BY:</b> SH		<b>CHECKED BY:</b> HW
<b>CONTACT:</b>		

CLIENT: THE LADZ
APPLICATION SUMMARY: Change of use from Takeaway (Sui Generis) to Restaurant (Class E)

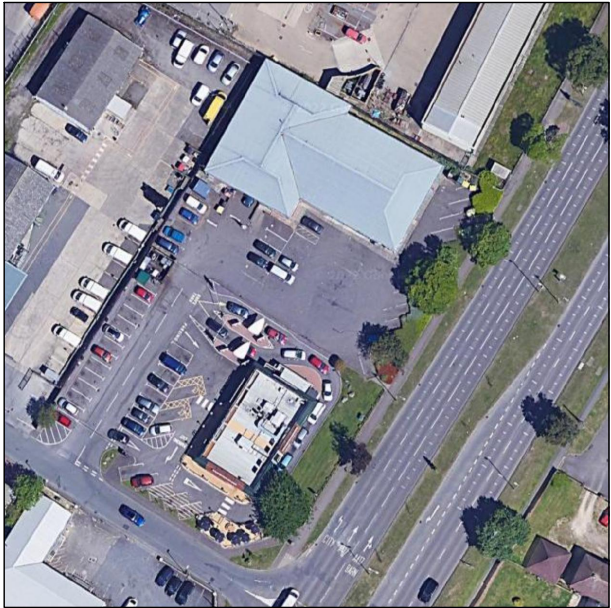
KEY:
 Site boundary

NOTES:
<ul style="list-style-type: none"><li>Aerial map shown for reference only, scale is approximate to location plan @1:1250</li></ul>



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SITE PLAN

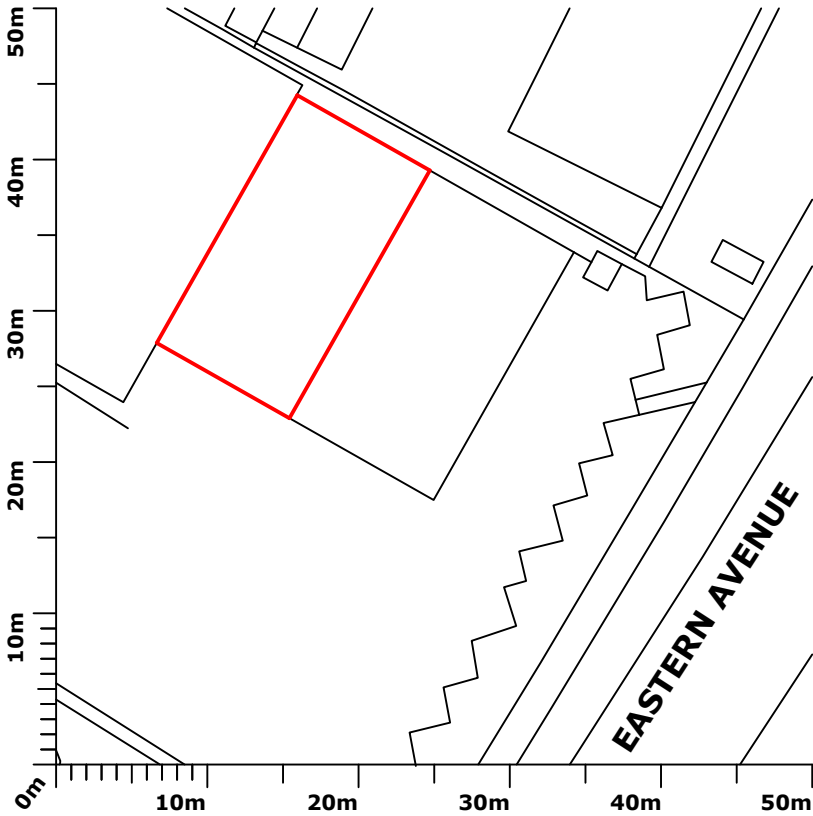
Unit 3, Northbrook Road, Eastern Avenue, Gloucester, GL4 3DP



EXISTING



PROPOSED



The Furnace  
The Maltings  
Princes Street  
Ipswich  
Suffolk  
IP1 1SB

[Redacted]  
w: [planningdirect.co.uk](http://planningdirect.co.uk)

TITLE: Site Plan		
DATE: 25/03/22		
REF: 0898	DRAWING: 02	REVISION: 1
SCALE: 1:500		SHEET SIZE: A4
DRAWN BY: SH		CHECKED BY: HW
CONTACT:		

CLIENT: THE LADZ
APPLICATION SUMMARY: Change of use from Takeaway (Sui Generis) to Restaurant (Class E)

KEY:
<div><div></div> Site boundary</div>

NOTES:
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# Proposal for New Extraction System

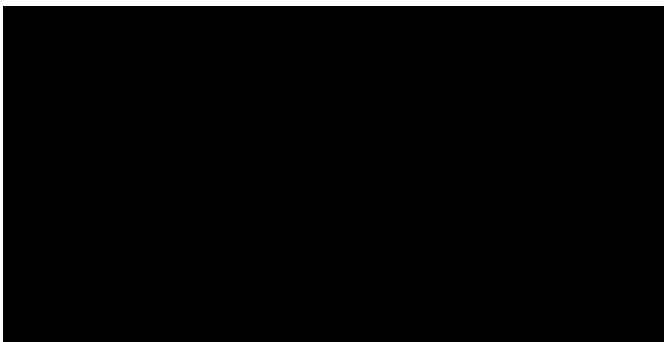
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Unit 3 Eastern Avenue  
Gloucester, GL4 3DP

The following guidance outlines effective design features. You should assess existing and planned systems to make sure they meet these ventilation objectives.



“We proudly deliver high quality engineering and cleaning services”



## What the law says



## **The Workplace (Health, Safety and Welfare) Regulations 1992**

These Regulations require that employers provide effective and suitable ventilation in every enclosed workplace. This includes kitchens, which need ventilation to create a safe and comfortable working environment. Catering and cooking can produce significant amounts of fumes and vapours, as well as large amounts of heat. Mechanical extraction, via a canopy hood installed over the cooking appliances, can remove these fumes and vapour and discharge them to a safe location.

## **The Health and Safety at Work etc Act 1974**

The Act places duties on anyone in control of premises who makes them available as a place of work for others to take reasonable measures to ensure, so far as reasonably practicable, that the premises, plant and equipment are safe and without risks to health.

### **Cooling air**

Balancing incoming cool air and extracted hot air effectively should help prevent the kitchen becoming too hot. For mechanical make-up air systems, direct the cooler air towards hot work positions. Otherwise, consider air conditioning or fixed fans that do not affect the efficiency of fume extraction. Local freestanding fans may cause air currents or turbulence, affecting the efficiency of fume extraction. They are not normally an effective way to provide make-up air. They may also introduce other hazards, such as tripping and electric shock hazards from the trailing cable.

### **Discharge**

High-level discharge of extracted air is often needed to prevent nuisance to neighbouring properties. Avoid rain caps and other devices that impede upward vertical velocity. Never use devices that direct the discharge downward as they encourage down draught and re-entry of fumes into the building. Fume discharge should also be away from wet cooling towers.

## **New ventilation systems**

### **The caterer**

The caterer will need to provide detailed information for the competent advisor, designer and installer, including the following information:

- Maximum demands likely to be placed on the ventilation (eg to cope with peaks of activity)
- Amount and type of kitchen equipment
- The menu
- Number of meals
- Number of staff

Advisors, suppliers and installers should be competent and have knowledge of industry practice and relevant health and safety guidance and legislation.

The caterer should consult with the safety or employee representatives in good time about any significant changes. Keeping records of design criteria, commissioning performance, maintenance requirements and of tests and inspections will enable maintenance, modification and testing against the original specification.

## **The building owner or manager**

The owner or manager of the building may provide facilities such as equipment and ventilation. In these cases, they should follow the advice here. Providing adequate ventilation will require the owner to obtain information on probable kitchen usage from the caterer.

## **The designer/design team**

The ‘design team’ means the various interested parties (owner, caterer, designer, supplier and installer). They need to discuss their respective information needs and what information each should supply.

The ventilation design engineer will need to take into account:

- the presence of gas appliances subject to the Gas Safety (Installation and Use) Regulations 1998 – in particular, the requirement for an adequate supply of air for combustion and flueing arrangements;
- kitchen usage information from the caterer;
- equipment information from the caterer or supplier, eg cleaning requirements, the amount of air required for complete combustion and the performance of the existing installation;
- the requirements or specifications for the air cleaning system, eg for grease removal at the canopy and also before final discharge outside;
- the limitations of the building, eg the available room may influence the sites and routes for air inlets or discharges;
- food hygiene requirements, eg identify a suitable source for clean make-up air; prevent pest entry; avoid grease accumulation and ensure easy cleaning of the system;
- heat control.

Assess the need for interlocking the ventilation power supply to the gas supply and take appropriate action. This decision should be based on a competent person’s assessment of the risks associated with the use of the gas appliance. Further guidance for designers is available from industry-produced technical guidance, for example guidance from the Chartered Institution of Building Services Engineers (CIBSE) and the Building Engineering Services Association (BESA). See Further information.

## **Proposal for extraction system**

**The new extraction system will include (\*1):**

### **Commercial Kitchen Canopy:**

Our canopies are designed for small and medium size commercial kitchens.

All our instructions and recommendations are based on canopies being fitted with a maximum of 12 meters of duct work, and two 90 degree bends.



The canopies are manufactured from high quality stainless steel and contain a bank of baffle filters that are easily removed for cleaning. Will also include plenum grease trays and will have no sharp edges.

The canopy will be installed with fire proof insulation as regulation requirements.

## Extractor fan:

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56JM Flakt Woods CAGED AXIAL

The fan performance which 1.11 m<sup>3</sup>/h @ free air.

The performance peaks at 0.55m<sup>3</sup>/h @ 350Pa.

Moderate level noise 83.1 dB(A)

Weight: 25kg



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## Silencers:

These attenuators or \*'silencers' are suitable for temperatures up to 200°C and a maximum pressure of 1500 pascals. Excellent sound absorbing properties.

### Construction

Casing:

Galvanised mild steel (BS2989)

Inner Lining:

Perforated galvanised mild steel (BS2989).

Sound Absorbing Material:

Mineral fibre slabs faced with glass tissue.

Each reduces a fan noise level by 7-10dB (A)

Weight: 10,8kg/piece



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## Anti-vibration supports – Anti-Vibration Mounts KSE-45

Rubber anti vibration mounts are used in conjunction with fan mounting feet and flanges.

They absorb vibration and attenuate fan noise.

Weight: 0,13kg/piece



## Mounting Foot

Mounting Foot, used to fit directly to the fan as part of a full Ancillary package. Can be used to mount the fan in the horizontal or vertical position.

Used in conjunction with Anti Vibration Mounts and Durodyne (flexible duct connector) reduce at minimum the vibration from extractor fan towards wall and duct system.

Weight: 1,2 kg/piece.



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## Flame Resistant Flexible Duct Connectors DuroDyne Duct Connector

All Duct installations for HVAC systems in Commercial, Industrial & Residential premises are attached to mechanical equipment containing a fan or blower which generate & transmit Vibrations, Noises & rattles in the entire metal duct work.



### Design Features:

Duct connector consisting of a flame retardant fabric, secured to the galvanised sheet metal on either side by a double lock seam is inserted between the equipment/air duct & the ductwork to provide a wear resistant Airtight flexible connection to eliminate vibrations, noise & rattles.

Weight: 0,55 kg/piece.

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## Power jet cowl:

Zinc-plated mild steel

Jet cowls offer an advantage over standard round cowls in that expelled air is directed vertically rather than laterally - as is common with most roof terminations. This decreases the possibility that exhaust fumes present a nuisance to neighbouring buildings. Using a jet cowl often means a vertical duct can be shorter than it would otherwise need to be with a standard cowl.

Rainwater is caught in a dish within the cowl and is fed out through a drainage tube.

Weight: 13kg



## Grease filter box: Filter Boxes FILB

Includes EU3 filter element

The duct mounted filter box is manufactured from galvanised sheet steel and is fitted with two spigots, so to fit directly with spiral wound ducting.

A lift off door offers simple access for changing or maintaining the Panel Filter.

- \*To fit standard spiral wound duct work
- \*Removable lid complete with closed cell gasket
- \*Can provide side or top access for air filter change
- \*Alternative Air Filter Grades upon request.

Weight: 2.3kg (excluding filters)

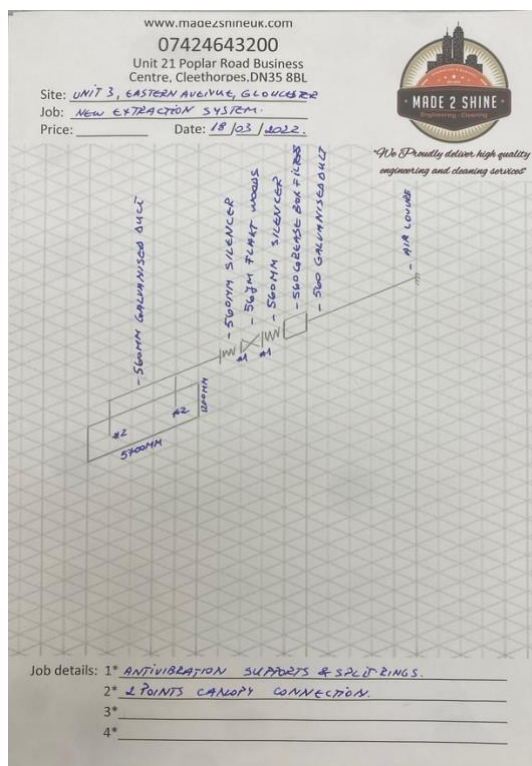


## Speed controller:

The M2S SCR1.3 genuine range of SCR Electronic fan speed controllers. This range of fan speed controllers can be used in conjunction with Gas Interlock Systems and with any Fan / Motor which is single phase – 240 volts and fan speed controllable using either 2 or 3 wire control (+earth).



\*2



\*3

**No vibration will be transmitted through the building due to antivibration supports and Durodine - splitrings.**

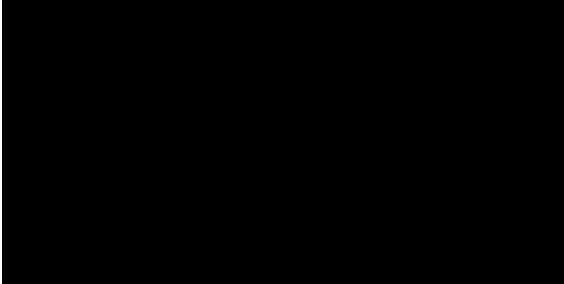
**The fan noise level will result in  $\pm 62$  dB at 1.5 meter from the fan and the air flow in the canopy plenum will result at minimum 1.3 m<sup>3</sup>/s.**

\*1 All the details above have an informational purpose, the fittings may be different as colour, format or size without changing the main usage or functionality.

\*2\*3 The drawings or blueprints have just an informational purpose and may not represent the actual building or place for which the proposal is intended. Will be used just as an example for a better understanding of our new extraction system proposal.



**APPLICATION NO: 15/01056/FUL**  
**VALIDATED ON: 11th August 2015**



**TOWN AND COUNTRY PLANNING ACT 1990**  
**TOWN AND COUNTRY PLANNING (DEVELOPMENT MANAGEMENT PROCEDURE)**  
**(ENGLAND) ORDER 2015**

**Location:** Former Blockbuster Video Northbrook Road Gloucester GL4 3BU

**Proposal:** Change of use of part ground floor to Class A5 hot food takeaway, installation of extraction and ventilation equipment and replacement shopfront.

In exercise of its powers under the above-mentioned Act and Order the City Council as the Local Planning Authority **GRANT PERMISSION** for the development described above in accordance with the terms of the application and the plan/s submitted therewith subject to the following conditions:

**Condition 1**

The use hereby permitted shall be begun before the expiration of three years from the date of this permission.

**Reason**

To comply with the requirements of Section 91 of the Town and Country Planning Act 1990 as amended by Section 51 of the Planning and Compulsory Purchase Act 2004.

**Condition 2**

The development hereby permitted shall be carried out in accordance with the submitted application form, supporting information and approved drawing nos. DB182-GA-04, DB182-EL-05 and DB182-EL-06 received by the Local Planning Authority on 7th August 2015 as well as any other conditions attached to this permission.

**Reason**

To ensure that the development is carried out in accordance with the approved plans and in accordance with policies contained within Second Deposit City of Gloucester Local Plan (2002).

**PRIOR TO OCCUPATION**

**Condition 3**

The extraction system and plant equipment detailed in the application shall be installed in accordance with the submitted details prior to the commencement of the use hereby permitted and shall be retained in accordance with those details for as long as the uses continues.



**Reason**

To ensure that unsatisfactory cooking odours outside the premises are minimized in the interests of the amenity of occupiers of nearby properties and in accordance with Policies FRP.10, FRP.11 and BE.21 of the Second Deposit City of Gloucester Local Plan (2002).

**Condition 4**

Should the application property be occupied by a takeaway other than one principally cooking pizzas and associated products, precise details (including drawings and technical specifications showing the design and positioning in relation to the building) of the equipment to suppress and disperse fumes and/or smell produced by cooking and food preparation, shall be submitted to and approved in writing. The equipment shall be installed in accordance with those approved details and be in full working order to the satisfaction of the Local Planning Authority prior to the first non-pizza cooking use of the building and shall be effectively operated for as long as the use continues.

**Reason**

To ensure that unsatisfactory cooking odours outside the premises are minimized in the interests of the amenity of occupiers of nearby properties and in accordance with Policies FRP.10, FRP.11 and BE.21 of the Second Deposit City of Gloucester Local Plan (2002).

**POST OCCUPATION****Condition 5**

The use shall be operated strictly in accordance with a noise management plan which shall be submitted to and approved in writing by the local planning authority prior to the first occupation of the unit.

**Reason**

To protect the living conditions of nearby occupiers and in accordance with policies FRP.10 and BE.21 of the Second Deposit City of Gloucester Local Plan (2002).

**Condition 6**

The extraction equipment installed in pursuance of Conditions 3 or 4 shall be regularly maintained in accordance with the manufacturers specifications to ensure its continued satisfactory operation and the cooking process shall cease to operate if at any time the extraction equipment ceases to function to the satisfaction of the Local Planning Authority.

**Reason**

To ensure that the use does not result in excessive cooking odours outside the premises and that the amenity of occupiers of nearby properties is protected in accordance with Policies FRP.10, FRP.11 and BE.21 of the Second Deposit City of Gloucester Local Plan (2002).

**Condition 7**

All windows and doors to the property shall be fitted with self-closing mechanisms and shall be retained in the closed position save for the purpose of access and egress.

**Reason**

To ensure that doors not left open in order to contain noise and cooking odours within the property and to comply with Policies FRP.10, FRP.11 and BE.21 of the Second Deposit City of Gloucester Local Plan (2002).

**Condition 8**

Prior to the commencement of the use hereby permitted, precise details of the enclosure to the commercial waste bin area shall be submitted to and approved in writing by the local planning authority. The bin and enclosure shall be installed in accordance with the approved details prior to the use commencing and shall be retained for the duration of the use.

**Reason**

To provide a suitable receptacle for customer waste and in accordance with Policy BE.21 of the Second Deposit City of Gloucester Local Plan (2002).

**Condition 9**

Prior to the commencement of the use hereby permitted, precise details of the design and siting of a waste bin(s) to serve customers, shall be submitted to and approved in writing by the local planning authority. The bin(s) shall be installed in accordance with the approved details prior to the use commencing and shall be retained for the duration of the use.

**Reason**

To provide a suitable receptacle for customer waste and in accordance with Policy BE.21 of the Second Deposit City of Gloucester Local Plan (2002).

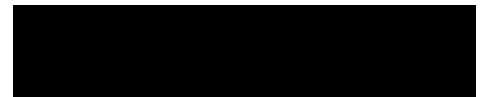
**Note 1**

In accordance with the requirements of the NPPF the Local Planning Authority has sought to determine the application in a positive and proactive manner by offering pre-application advice, publishing guidance to assist the applicant, and publishing to the council's website relevant information received during the consideration of the application thus enabling the applicant to be kept informed as to how the case was proceeding.

**Note 2**

Your attention is drawn to the requirements of the Building Regulations, which must be obtained as a separate consent to this planning decision. You are advised to contact the Gloucester City Council Building Control Team on 01452 396771 for further information.

**Date: 1st October 2015**



**Development Control Manager**

**PLEASE SEE NOTES SET OUT IN THE ENCLOSED LEAFLET**



Planning Statement to accompany a Full Planning Application for the change of use of unit from A1 to A3 (now both Class E), increased fenestration on the front elevation, new fire exit on rear elevation, and new extraction system to allow for restaurant use, at Unit 3, Eastern Avenue, Gloucester, GL4 3DP.

On behalf of: The Ladz

Prepared by: Miss H Weston

Date: 03/05/2022

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## NOTICE

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July 2020



The Furnace, The Maltings, Princes Street,  
Ipswich, IP1 1SB

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# Introduction

This planning statement to accompany a full planning application for the change of use of existing unit from A1 to A3 (now both Class E), increased fenestration on the front elevation, new fire exit on rear elevation, and new extraction system to allow for restaurant use, at Unit 3, Eastern Avenue, Gloucester, GL4 3DP.

Planning Direct has been instructed to produce this statement on behalf of The Ladz, hereafter referred to as the applicant.

The statement should be read in conjunction with the following documentation:

- **Appendix A** - Location Plan
- **Appendix B** - Block Plan
- **Appendix C** - Floor Plan Existing
- **Appendix D** - Floor Plan Proposed
- **Appendix E** - Front Elevation Existing
- **Appendix F** - Front Elevation Proposed
- **Appendix G** - Rear Elevation Existing
- **Appendix H** - Rear Elevation Proposed
- **Appendix I** - Signage Plans
- **Appendix J** - Extractor Specifications
- **Appendix K** - Previous Application Approval

This planning statement has been produced to demonstrate how the proposed development is considered to be compliant with current national and local planning policies, alongside The Town and Country Planning (Use Classes) (Amendment) (England) Regulations 2020; therefore this application should be viewed favourably by the Local Planning Authority (LPA).

---

## Location & Site Description

The site is located at Unit 3, Eastern Avenue, Gloucester, GL4 3DP. It is situated within a site of commercial units accessed off Northbrook Road, other units include Milk & More dirt supplier and delivery hub, Kwik Fit MOT centre; McDonald's; and Domino's Pizza. Located to the rear of the unit is the Royal Mail fleet workshop.

The application site is not located within any designated or protected areas.

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## Proposed Development

The application site is currently vacant and has been for approximately 9 years since Blockbuster Video vacated the unit. After this time, Dominos pizza rented the unit most recently and was granted planning permission in 2015 to change the use as a Hot Food Takeaway; however, Dominos Pizza never occupied the unit nor did they utilise the unit as a takeaway, therefore the unit remained as Class A1 (now Class E).

The development proposals consist of converting this currently vacant Class E commercial unit to be used as a restaurant with some takeaway service like many if not all restaurants now offer since the start of the pandemic. In doing so, it is proposed that alterations are to be made to the unit to allow it to function as a restaurant; these changes include the creation of a fire door at the rear of the unit, and a new extraction unit located within the proposed kitchen. Alongside this, there will be an increase in the fenestration on the front elevation, like many restaurants have.

All details of that proposed are seen in the supporting documents.

The restaurant proposed, namely 'The Ladz' is a growing small series of restaurants that serves grilled peri peri chicken burgers, pittas and wraps — this restaurant will follow the same successful model as the other restaurants the applicant owns and runs. The proposed restaurant will bring a new healthier restaurant to the area, offering healthy but deliciously popular meals to Gloucester. The restaurant will provide approximately 7 jobs to full time employees and approximately 8 jobs to part time employees, once the business becomes more established and successful within the local area, there will potential to employee up to 20 members of staff in this restaurant.

The restaurant will be open 7 days of the week, serving food at lunch and dinner, meaning it will offer a very active frontage. The opening hours of the restaurant will be as follows:

Monday - Wednesday: 11:00-01:00

Thursday - Friday: 11:00-03:00

Saturday: 11:00-3:00

Sunday: 11:00-1:00



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## Planning History

This information is not available on the LPA's online planning system due to a cyber incident.

The most recent use Class of the unit was Class A1 before operation ceased in 2013. In 2015 application 15/01056/FUL approved the use of the unit as a Class A5, however this use was never implemented and the unit has remained as Class A5 (now Class E) since 2013.

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# Policy Justification

## National

### NPPF (2021)

Paragraph 10 (Achieving Sustainable Development) - So that sustainable development is pursued in a positive way, at the heart of the Framework is a *presumption in favour of sustainable development*.

### The Town and Country Planning (Use Classes) (Amendment) (England) Regulations 2020

SCHEDULE 2, PART A, Commercial, Business and Service - Class E

Use, or part use, for all or any of the following purposes—

- (a) for the display or retail sale of goods, other than hot food, principally to visiting members of the public,**
- (b) for the sale of food and drink principally to visiting members of the public where consumption of that food and drink is mostly undertaken on the premises,**
- (c) for the provision of the following kinds of services principally to visiting members of the public—
  - (i) financial services,
  - (ii) professional services (other than health or medical services), or
  - (iii) any other services which it is appropriate to provide in a commercial, business or service locality,
- (d) for indoor sport, recreation or fitness, not involving motorised vehicles or firearms, principally to visiting members of the public,
- (e) for the provision of medical or health services, principally to visiting members of the public, except the use of premises attached to the residence of the consultant or practitioner,
- (f) for a creche, day nursery or day centre, not including a residential use, principally to visiting members of the public,
- (g) for—
  - (i) an office to carry out any operational or administrative functions,
  - (ii) the research and development of products or processes, or
  - (iii) any industrial process, being a use, which can be carried out in any residential area without detriment to the amenity of that area by reason of noise, vibration, smell, fumes, smoke, soot, ash, dust or grit.

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## Local

### **Gloucester, Cheltenham and Tewkesbury Joint Core Strategy 2011-2031**

#### **(December 2017)**

Policy SD4 Design Requirements - Where appropriate, proposals for development — which may be required to be accompanied by a masterplan and design brief — will need to clearly demonstrate how the following principles have been incorporated:

- i. Context, Character and Sense of Place; New development should respond positively to, and respect the character of, the site and its surroundings, enhancing local distinctiveness, and addressing the urban structure and grain of the locality in terms of street pattern, layout, mass and form. It should be of a scale, type, density and materials appropriate to the site and its setting. Design should establish a strong sense of place using streetscapes and buildings to create attractive and comfortable places to live, and having appropriate regard to the historic environment
- ii. Legibility and Identity; New development should create clear and logical layouts that create and contribute to a strong and distinctive identity and which are easy to understand and navigate. This should be achieved through a well-structured and defined public realm, with a clear relationship between uses, buildings, routes and spaces, and through the appropriate use of vistas, landmarks and focal points
- iii. Amenity and space; New development should enhance comfort, convenience and enjoyment through assessment of the opportunities for light, privacy and external space, and the avoidance or mitigation of potential disturbances, including visual intrusion, noise, smell and pollution
- iv. Public realm and landscape; New development should ensure that the design of landscaped areas, open space and public realm are of high quality, provide a clear structure and constitute an integral and cohesive element within the design. The contribution of public realm designs, at all scales, to facilitate the preferential use of sustainable transport modes should be maximised
- v. Safety and security; New development should be designed to contribute to safe communities including reducing the risk of fire, conflicts between traffic and cyclists or pedestrians, and the likelihood and fear of crime
- vi. Inclusiveness and adaptability; New development should provide access for all potential users, including people with disabilities, to buildings, spaces and the transport network, to ensure the highest standards of inclusive design. Development should also be designed to be adaptable to changing economic, social and environmental requirements
- vii. Movement and connectivity; New development should be designed to integrate,

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where appropriate, with existing development, and prioritise movement by sustainable transport modes, both through the application of legible connections to the wider movement network, and assessment of the hierarchy of transport modes set out in Table SD4a below. It should:

- Be well integrated with the movement network within and beyond the development itself;
- Provide safe and legible connections to the existing walking, cycling and public transport networks;
- Ensure accessibility to local services for pedestrians and cyclists and those using public transport;
- Ensure links to green infrastructure;
- Incorporate, where feasible, facilities for charging plug-in and other ultra-low emission vehicles;
- Be fully consistent with guidance, including that relating to parking provision, set out in the Manual for Gloucestershire Streets and other relevant guidance documents in force at the time.

---

# Commentary

## Class E

The current use class of the application unit is Class E (previously A1), most recently occupied by Blockbuster video until 2013. After Blockbuster vacated the unit around 2013, Dominos pizza then rented the application site. In 2015 there was a planning application to change the use from A1 to A5 Takeaway (application: 15/01056/FUL), however this change was never put into force and used within the unit and has remained vacant and unused for approximately 9 years, remaining as unused extra space if it were needed by Dominos.

The application proposes that the unit will be used as a restaurant, which falls within Class E use. According to The Town and Country Planning (Use Classes) (Amendment) (England) Regulations 2020, SCHEDULE 2, PART A, both uses (shop and restaurant fall within use Class E), therefore a formal change of use application is not needed in this case.

## Proposed Changes

This application has been submitted due to the proposed changes to the unit in relation to the use as a restaurant. The increased fenestration as shown in **Appendix F** is typical of many restaurants and would also be typical of many shops; this increased fenestration would be similar to that of Dominos in the neighbouring unit.

There will also be a ventilation system to allow to restaurant use, the specifications of which have been provided in **Appendix J**, alongside the noise and vibration levels from the extraction system.

A new fire door on the rear elevation is proposed leading from the proposed kitchen area. This new fire door will allow for increased fire safety on the premises, allowing for there to be two exits from the unit.

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## Noise and Ventilation

As shown in Appendix J, the levels of noise and vibration from the proposed ventilation will not be loud. Due to the location of the application site, any noise created from the proposed use and activity will unlikely have any impact on nearby residential development. Alongside this, the two neighbouring units - Dominos and Kwik Fit - are likely to generate noise at a similar level if not louder.

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## Conclusion

The changes proposed in this application would be necessary for a restaurant to operate in the application site, of which the change would not be detrimental to the site or the surrounding area. A new restaurant located in this unit would bring back an active frontage to a site that has not been occupied for approximately 9 years, and moreover it would bring business to the local area and other nearby commercial units.

Therefore it is the professional opinion of Planning Direct that this application ought to be approved without delay.

The applicant expects the council to bring any potential issues arising with the proposal to the attention of Planning Direct at the earliest opportunity, in order that clarifications can be provided and/or solutions agreed where appropriate.

# EXISTING: GROUND FLOOR PLAN

Unit 3, Northbrook Road, Eastern Avenue, Gloucester, GL4 3DP



The Furnace  
The Maltings  
Princes Street  
Ipswich  
Suffolk  
IP1 1SB

[Redacted]  
w: planningdirect.co.uk



TITLE: Existing: Ground Floor Plan		
DATE: 25/03/22		
REF: 0898	DRAWING: 03	REVISION: 1
SCALE: 1:100		SHEET SIZE: A4
DRAWN BY: SH		CHECKED BY: HW
CONTACT: [Redacted]		

CLIENT: THE LADZ
APPLICATION SUMMARY: Change of use from Takeaway (Sui Generis) to Restaurant (Class E)

NOTES:
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# PROPOSED: GROUND FLOOR PLAN

Unit 3, Northbrook Road, Eastern Avenue, Gloucester, GL4 3DP



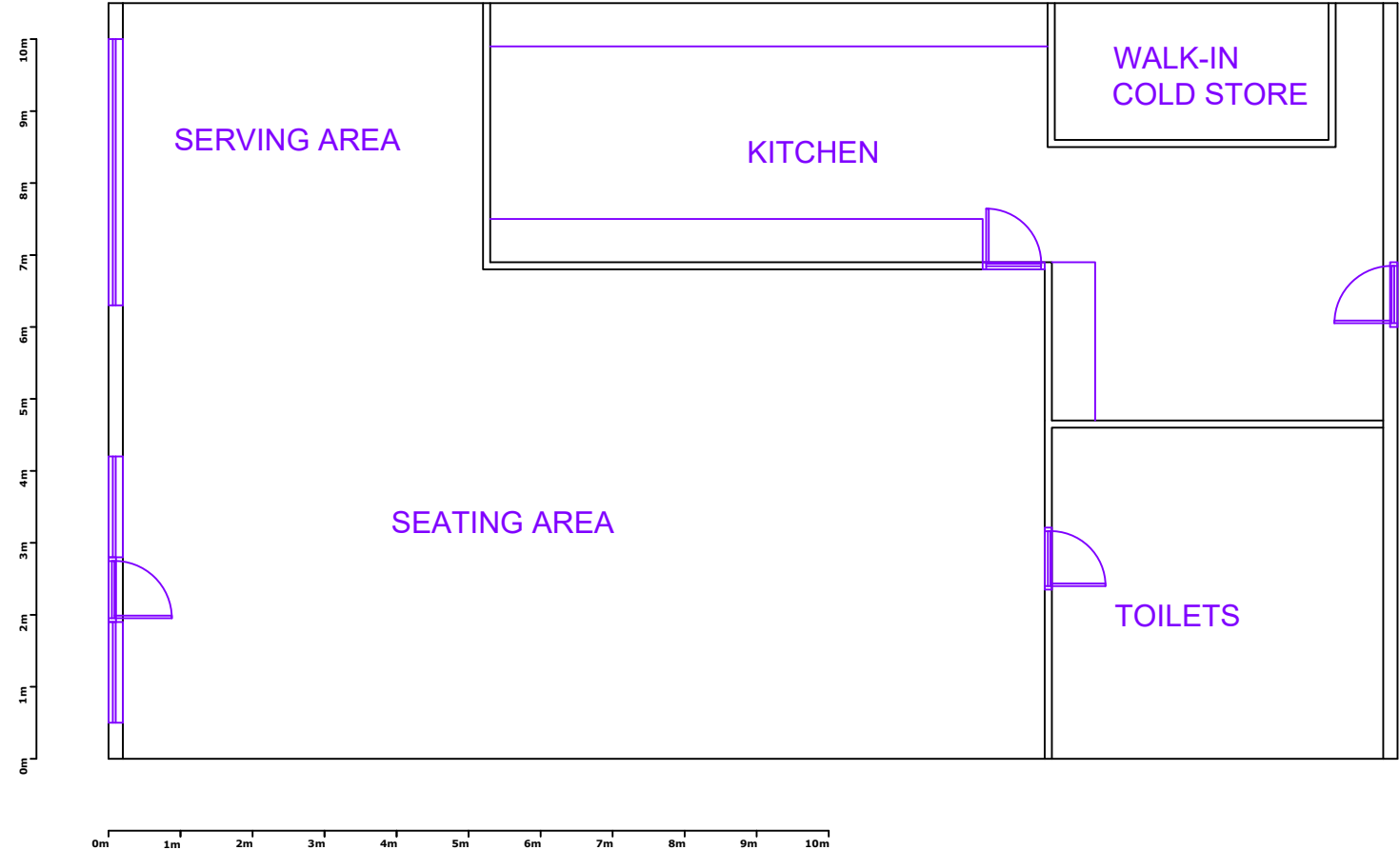
The Furnace  
The Maltings  
Princes Street  
Ipswich  
Suffolk  
IP1 1SB

[Redacted]  
w: planningdirect.co.uk

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DRAWN BY: SH		CHECKED BY: HW
CONTACT: [Redacted]		

CLIENT: THE LADZ
APPLICATION SUMMARY: Change of use from Takeaway (Sui Generis) to Restaurant (Class E)

NOTES:
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# EXISTING: SOUTH (FRONT) ELEVATION

Unit 3, Northbrook Road, Eastern Avenue, Gloucester, GL4 3DP



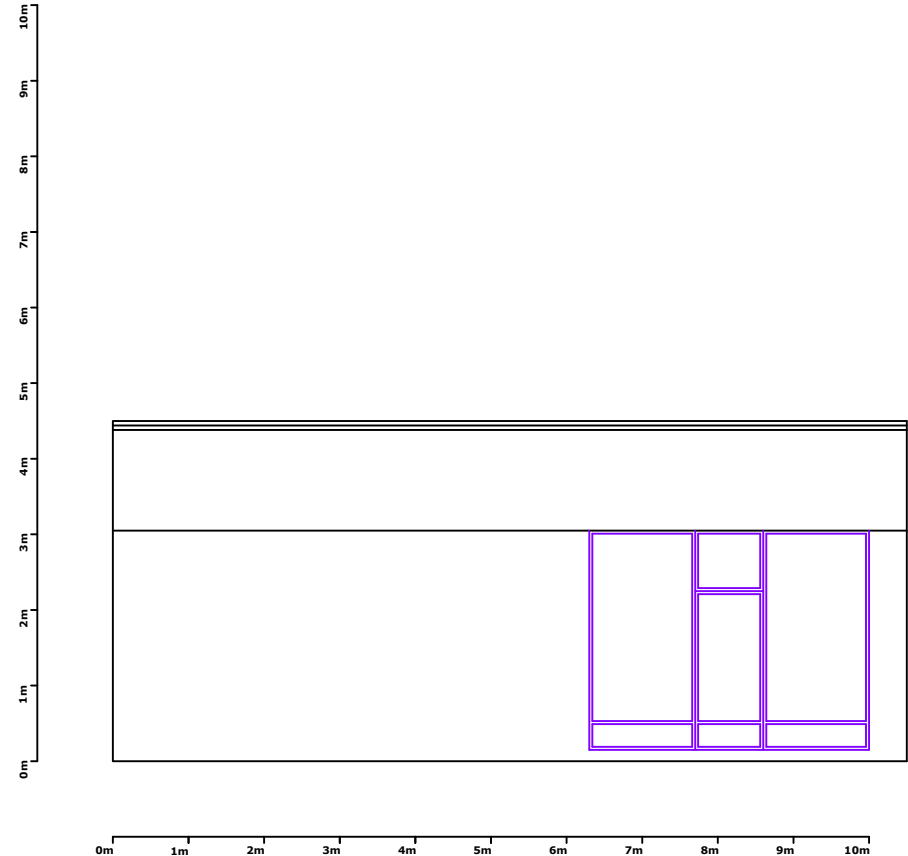
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Princes Street  
Ipswich  
Suffolk  
IP1 1SB

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w: planningdirect.co.uk

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CONTACT: [Redacted]		

CLIENT: THE LADZ
APPLICATION SUMMARY: Change of use from Takeaway (Sui Generis) to Restaurant (Class E)

NOTES:
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# PROPOSED: SOUTH (FRONT) ELEVATION

Unit 3, Northbrook Road, Eastern Avenue, Gloucester, GL4 3DP



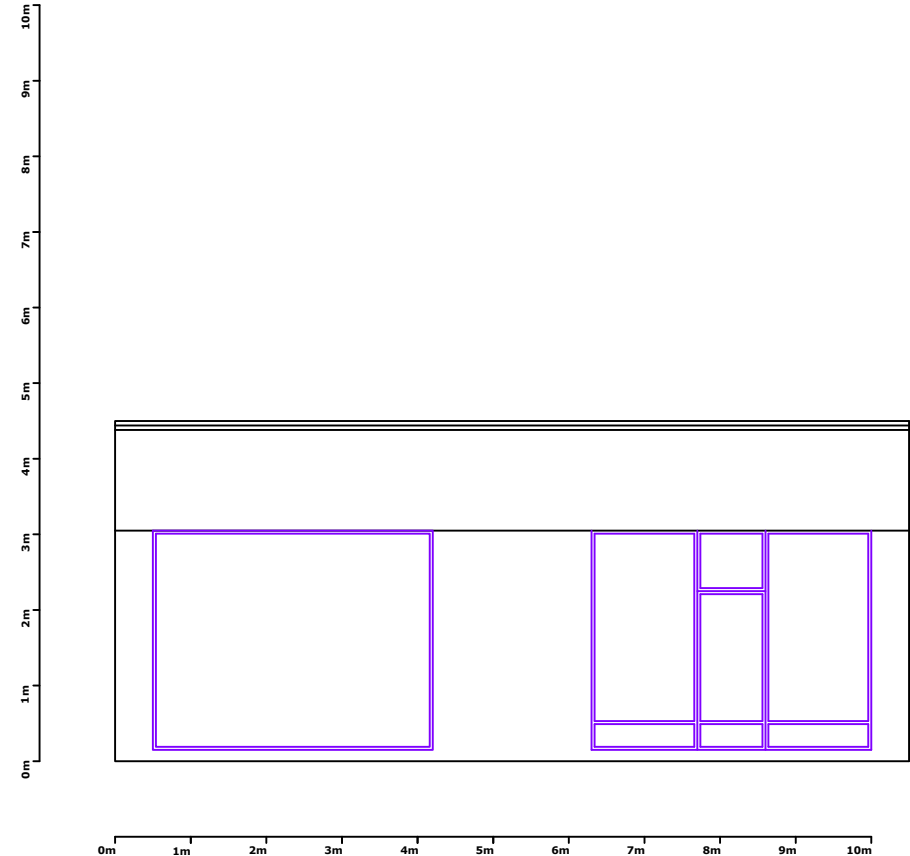
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Princes Street  
Ipswich  
Suffolk  
IP1 1SB

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w: planningdirect.co.uk

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DRAWN BY: SH		CHECKED BY: HW
CONTACT: [Redacted]		

CLIENT: THE LADZ
APPLICATION SUMMARY: Change of use from Takeaway (Sui Generis) to Restaurant (Class E)

NOTES:
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# EXISTING: NORTH (REAR) ELEVATION

Unit 3, Northbrook Road, Eastern Avenue, Gloucester, GL4 3DP



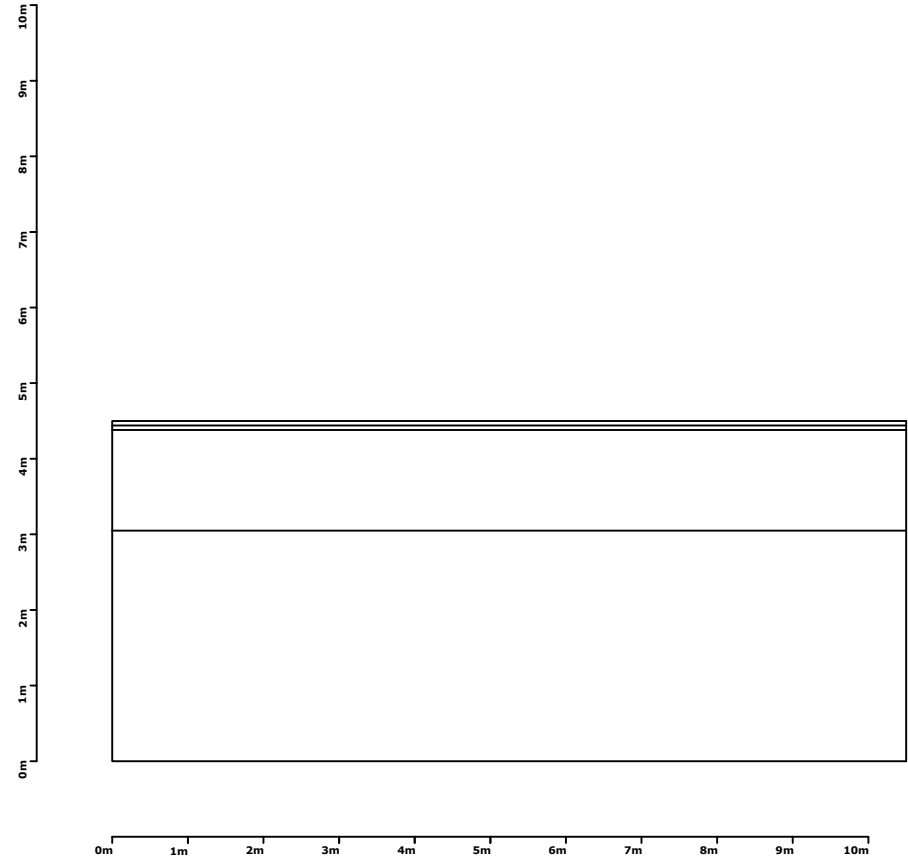
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Ipswich  
Suffolk  
IP1 1SB

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w: planningdirect.co.uk

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SCALE: 1:100		SHEET SIZE: A4
DRAWN BY: SH		CHECKED BY: HW
CONTACT: [Redacted]		

CLIENT: THE LADZ
APPLICATION SUMMARY: Change of use from Takeaway (Sui Generis) to Restaurant (Class E)

NOTES:
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# PROPOSED: NORTH (REAR) ELEVATION

Unit 3, Northbrook Road, Eastern Avenue, Gloucester, GL4 3DP



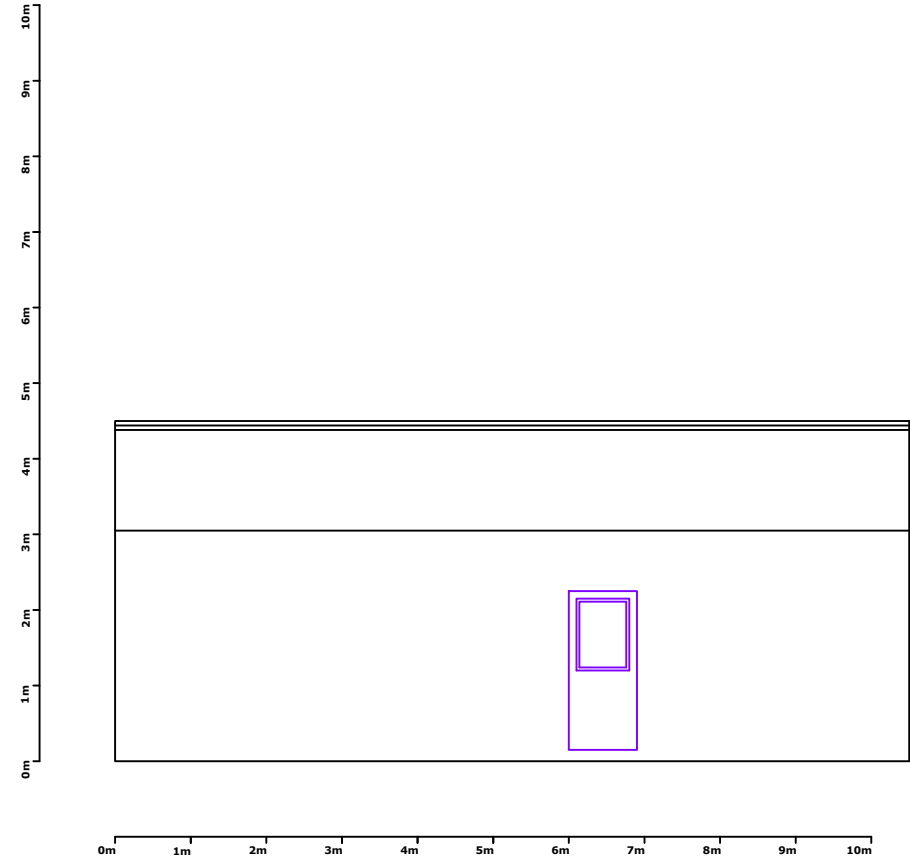
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Suffolk  
IP1 1SB

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w: planningdirect.co.uk

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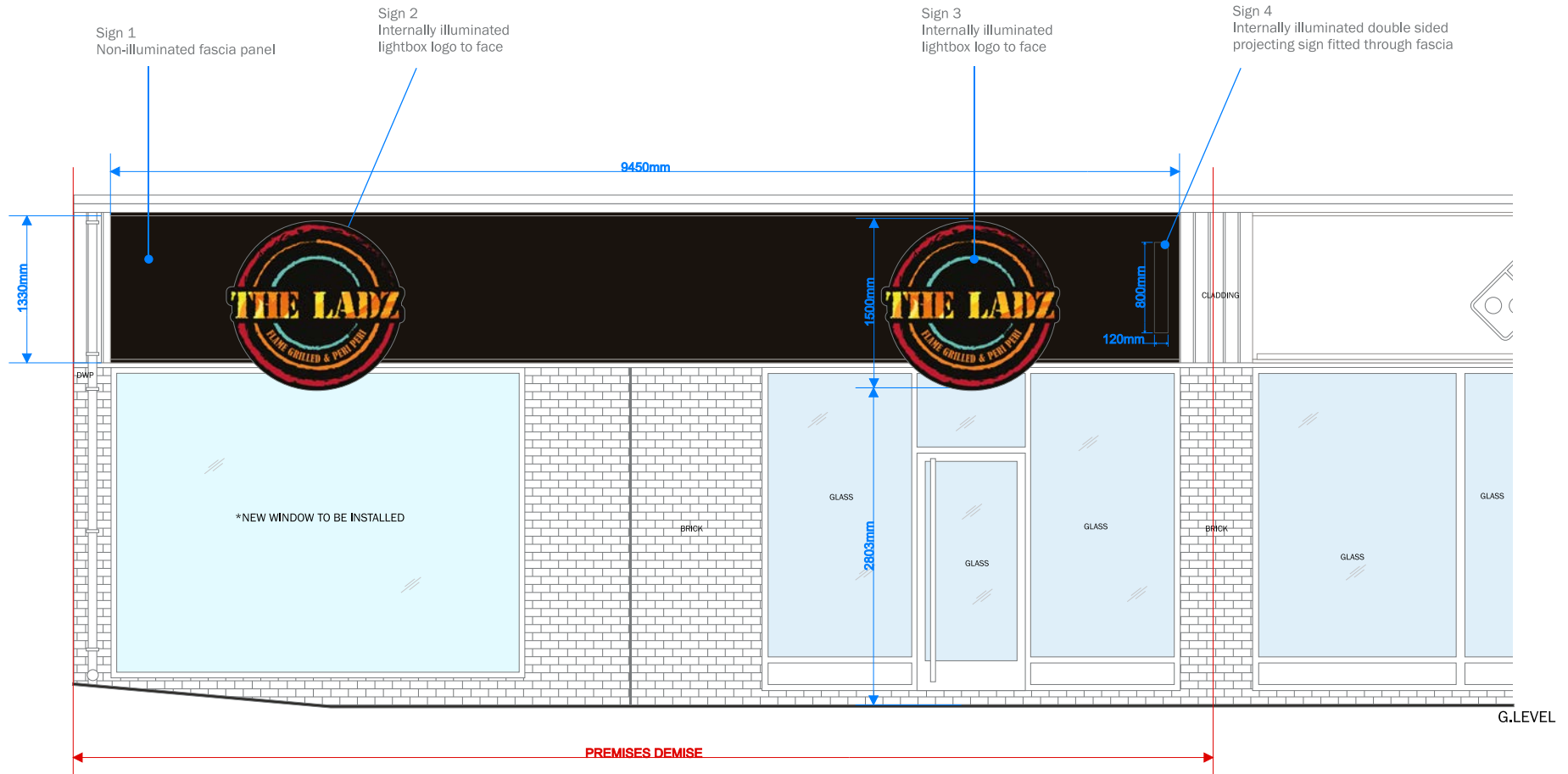
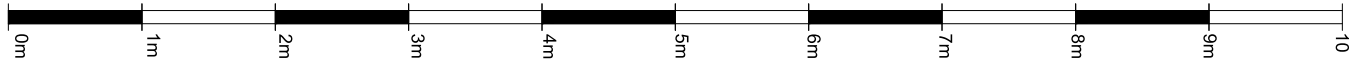
CLIENT: THE LADZ
APPLICATION SUMMARY: Change of use from Takeaway (Sui Generis) to Restaurant (Class E)

NOTES:
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# Front Elevation

SCALE BAR



\*approximate dims - site survey required  
Visual is for representation purposes only



Client:  
The Ladz

Site Address:  
Unit 3 Northbrook Road, Eastern Avenue,  
Gloucester GL4 3DP

Drawing:  
New fascia and projecting sign

Drawing No.  
PS-TLG01

Drawn by:  
T.J.

Scale: 1:20@A1

Rev  
B

Date:  
24/03/2022

Do not manufacture to this drawing.  
A final survey will be required by contractors.  
This is for visual purposes only.

Approved by: \_\_\_\_\_ Date: \_\_\_\_\_

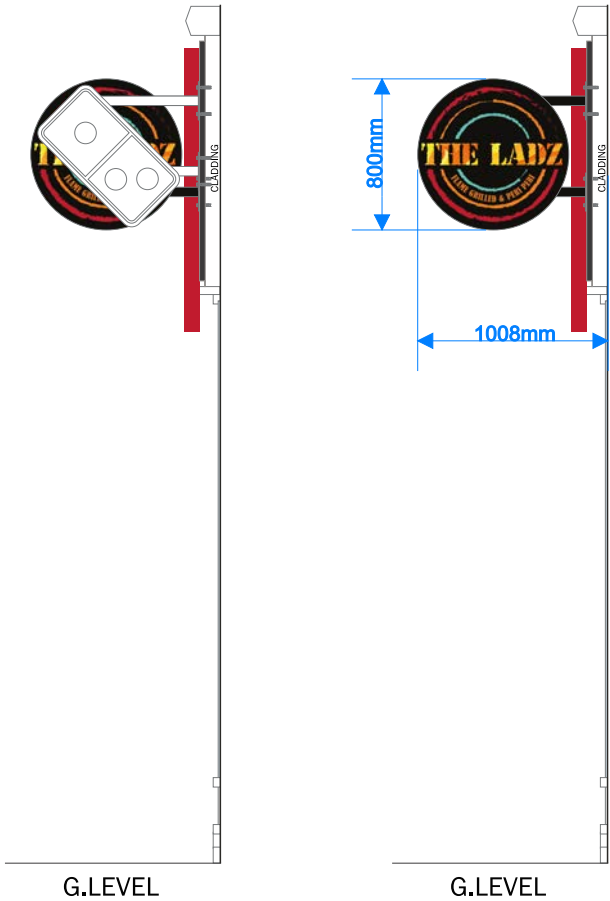
Signature: \_\_\_\_\_

Side View

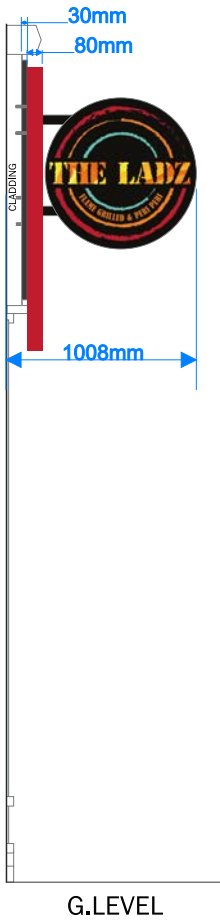


View from Eastern Avenue

In comparison to neighbour's projecting sign



View from Northbrook Road



\*approximate dims - site survey required  
Visual is for representation purposes only



**PICKTON**  
Sign Services

Signs - Graphics - Installations - Maintenance

Client:  
The Ladz

Site Address:  
Unit 3 Northbrook Road, Eastern Avenue,  
Gloucester GL4 3DP

Drawing:  
New fascia and projecting sign

Drawing No.  
PS-TLG02

Drawn by:  
T.J.

Scale: 1:20@A2

Rev  
B

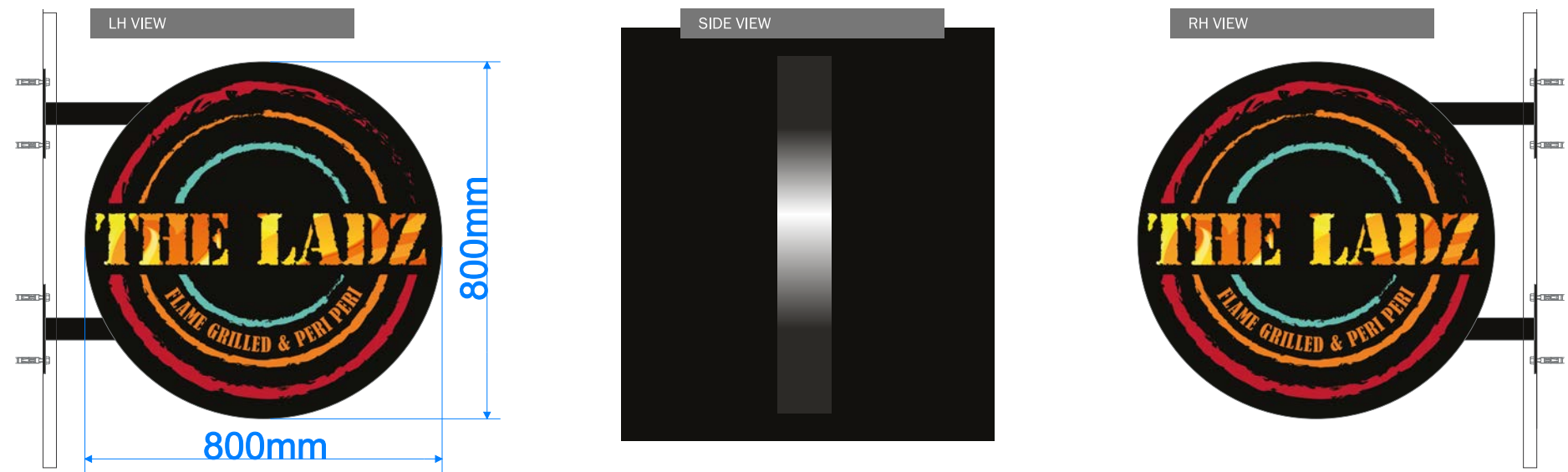
Date:  
24/03/2022

Do not manufacture to this drawing.  
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This is for visual purposes only.

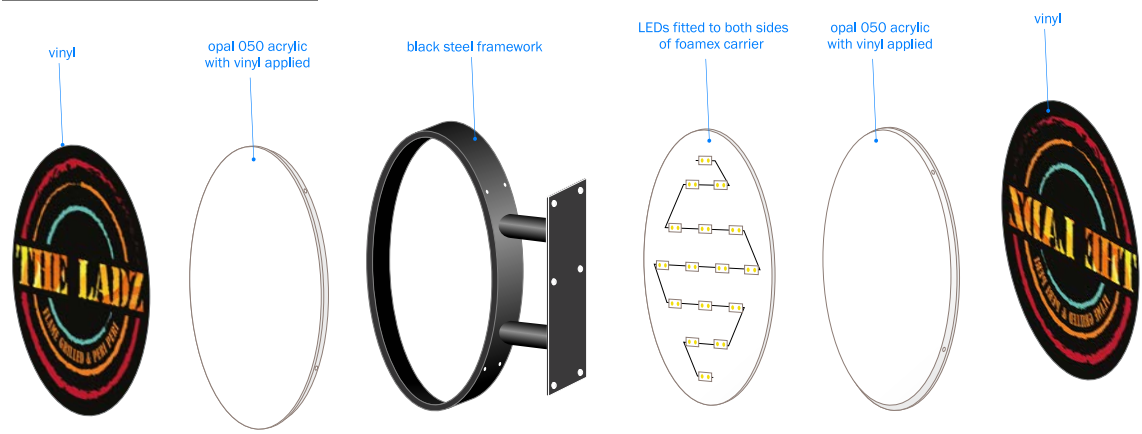
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Signature \_\_\_\_\_

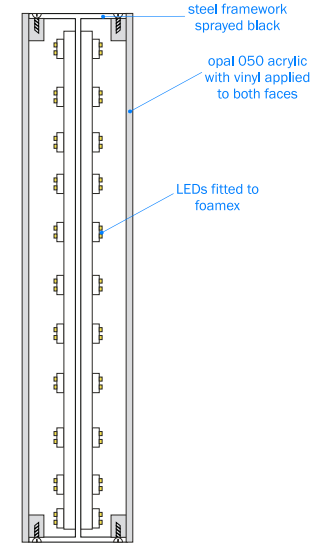
Satin black descaled steel framework with acrylic panels applied to both side (both removable for maintenance. Vinyl logo to be applied to face allowing text and swooshes to illuminate internally. Framework to be fitted through the aluminium fascia background panels.



INDICATIVE/EXPLODED VIEW



SECTION THROUGH



Client:  
The Ladz

Site Address:  
Unit 3 Northbrook Road, Eastern Avenue,  
Gloucester GL4 3DP

Drawing:  
Projecting sign detail

Drawing No.  
PS-TLG04

Drawn by:  
T.J.

Scale: 1:10@A3

Rev  
B

Date:  
24/03/2022

Do not manufacture to this drawing.  
A final survey will be required by contractors.  
This is for visual purposes only.

Approved by: \_\_\_\_\_ Date: \_\_\_\_\_

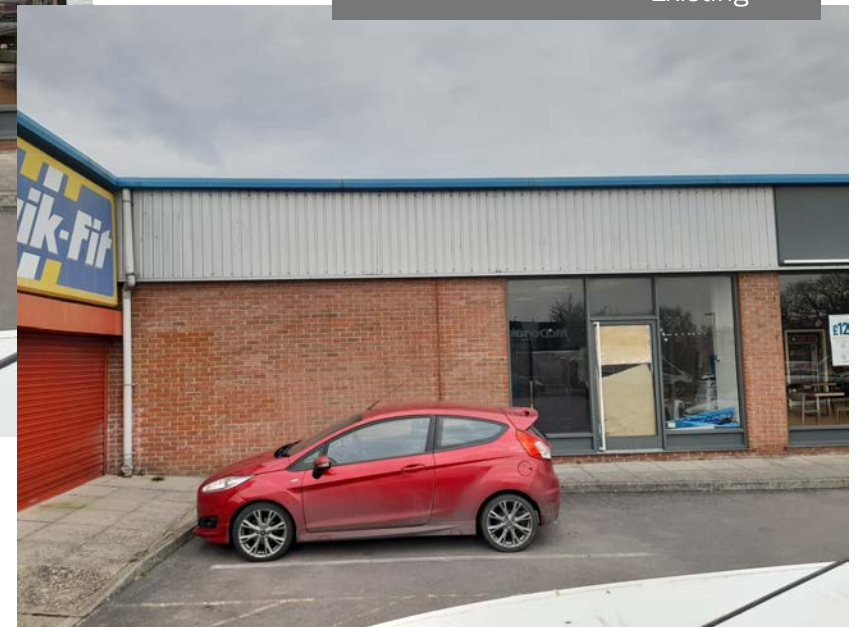
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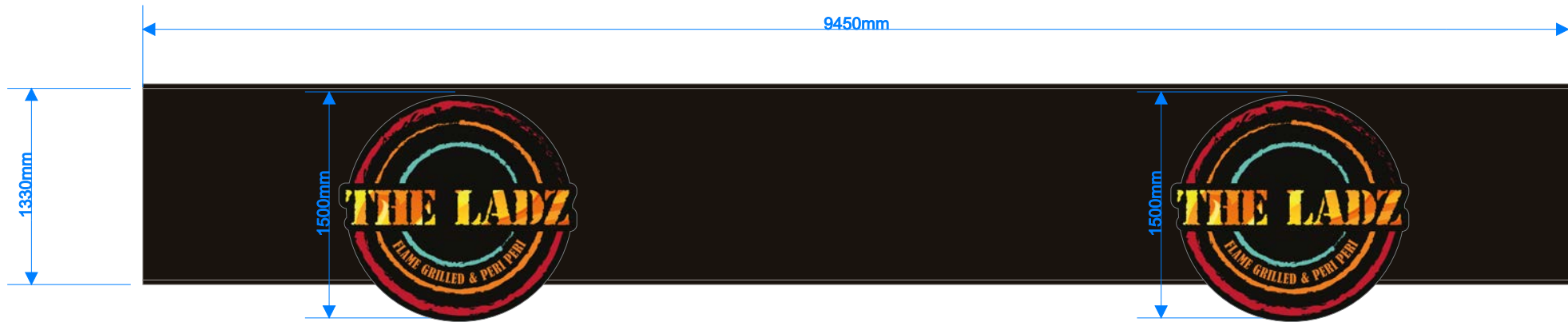


Proposed



Existing





Background fascia panels made from folded aluminium with 30mm returns, including a 30mm upstand and downstand. Panels to be powder coated satin black.  
To the face of this will be 2 built up internally illuminated and edge-lit THE LADZ roundal logos, with 80mm returns in red acrylic with a full aluminium back box sprayed satin black to match fascia panels (sign seen from behind where it hangs over glazing).

