Design and Access Statement

Self-contained Studios within a House in Multiple Occupation

60A Parkway Camden NW1 7AH

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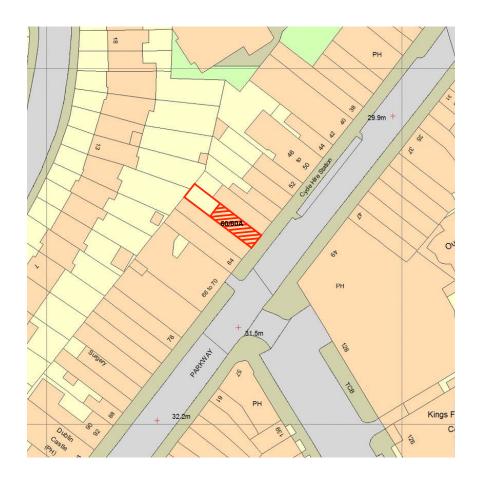


SITE DESCRIPTION

60A Parkway Camden NW1 is a three-storey two bedroom house located in Parkway, a one-way street leading to Camden tube station, in the heart of Camden. The closest tube stations to this property are Camden Town Station and Camden Road overground Station. Frequent and various bus networks operate along Parkway and all the surrounding roads. This property has distinctive elevation with facing brickwork. Most properties in this part of the London have residential or office the first and second floors.



I his property site has borders with numbers 58 and 62 Parkway. At the northern boundary, the rear garden of this house, has borders with on Nos. 12 & 13 Gloucester Crescent, which is a quiet and peaceful road and predominantly residential.





DESIGN PRINCIPLES & CONCEPTS

The design principle of this proposal has taken the character and ambiance of Camden Town and its immediate surroundings into consideration. In our judgement, the proposed alterations will make an enormous improvement to this property with the least intrusion and impact to the building's setting or façade.

Four proposed self-contained flats will provide high-quality standard accommodation for young students studying in our London's prestigious universities within close reaching access such as UCL, Westminster University and even King's College University.

Sophisticated, efficient and affordable accommodations will also attract young professionals who are keen to reside and enjoy their livelihood in the middle of the vibrant and energetic Camden. All the surrounding local amenities will easily serve the needs and necessities of these young generation.

PROPOSED LAYOUT

This two-bedroom house which is laid out in three levels could be divided into four self-contained studios, each of them adequate to contain its own kitchen and bathroom. Following the Camden Council "HMO Standards for Self-contained flats and studios within Houses in Multiple Occupation", Housing Act 2004, Effective 8 December 2020 (last amended March 2021)" guide, all room sizes and minimum bathroom spaces have been designed to meet and comply with these guidelines.

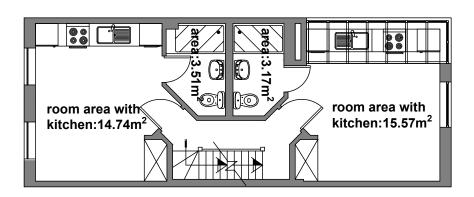
1. First Floor

Two self-contained studios with their own kitchen and bathroom have been proposed at this level. Doors to these two flats have been designed in 45-degree angles which have given more room to provide spacious entrance space and avoid crowding the first-floor landing.

The total floor area of the front studio flat, facing Parkway is 18.25m². Room size, including kitchen, is 14.74m² and bathroom is 3.51m².

The total floor area of the back studio flat, facing back garden is 18.74m². Room size, including kitchen, is 15.57m² and bathroom is 3.17m².

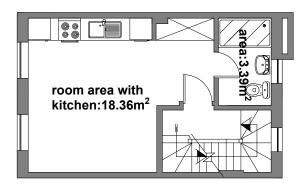
As for **Fire Safety Regulations**, FD30 doors to be installed for each entrance doors which opens into the communal space of staircase and landing.



2. Second Floor

One self-contained studio with kitchen and bathroom has been proposed at this level. Entrance door of this flat has also slightly sets inside to keep the communal area of staircase and landing, clear.

This is the largest and most spacious flat designed, with the total floor area of 21.75m². Room size, including kitchen is 18.36m² and bathroom is 3.39m². As for **Fire Safety Regulations**, FD30 door to be installed for the entrance door which opens into the communal space of staircase and landing.

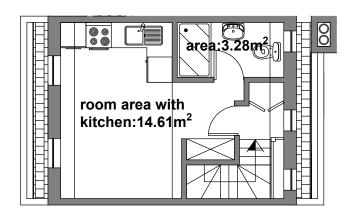


3. Mansard Floor

Mansard floor holds another self-contained studio with kitchen and bathroom. Locating at the top level of the property, this studio has its own private landing with an outside storage cupboard.

The total floor area of Mansard studio is 17.89m². Room size including the kitchen is 14.61m² and bathroom is 3.28m².

As for **Fire Safety Regulations**, FD30 door to be installed for the entrance door which opens into the staircase and landing.



FIRE SAFETY

According to the HMO design, construction and condition should limit the spread of fire and smoke. Therefore, installation of FD30 fireproof entrance doors will prevent the spread of fire between each unit of accommodation.

Also, appropriate detection and alarm systems and as appropriate, emergency lighting and firefighting equipment will be provided to each HMO studios. A fire blanket (to comply with the current British Standard) must be provided to the kitchen of each flat. Fire blankets should be suitably located in a conspicuous position and generally nearer to the kitchen door than to the cooker.

All protecting and preventing measures will be carried out in accordance with LACORS national guidance on fire safety and the latest edition of BS5839: Part 6.

The HMO licence holder or the managing agent, will be accountable for the Fire Risk Assessment (FRA) for the common areas of HMOs which are subject to the Regulatory Reform (Fire Safety) Order 2005.

Carbon monoxide

Should the proposal heating system designed to be a gas burn boiler, a BS EN 50291 kitemarked carbon monoxide alarm (mains or battery powered) will be fitted in any room where any fuel burning appliance is fitted, including those that burn gas, oil, coal and wood. This includes any room that has a flue running through it. If there is an enclosed boiler, it will be fitted just outside the enclosure. Alarms should be fitted in accordance with the British standard.

Since the anticipated heating system for this project is Electricity, there will be no need to use any Carbon Monoxide detector devise. This is just a provision note should there will be change of heart on the energy use preference.

Kitchen Facilities

Kitchen design will be laid out to allow for the safe and hygienic preparation and cooking of food.

kitchen facilities will include the following: kitchen sink, cooking facilities, kitchen worktop, food storage (dry goods cupboards and fridge), kitchen cupboards, power sockets, refuse storage.

A fire blanket (to comply with the current British Standard) must be provided to the kitchen of each flat. Fire blankets should be suitably located in a conspicuous position and generally nearer to the kitchen door than to the cooker.

Kitchen sink

Integral sink and drainer of a suitable and practical size on a base unit, will be properly connected to the drainage system, and provided with an adequate and constant supply of drinking water and an adequate and constant supply of hot water, without fluctuation in temperature.

Cooking facilities

Any cooker will be located remote from exit doors and away from windows. A minimum of two rings required for conventional oven and grill. If a 'portable' cooker is provided it must be installed so that the cooking rings are level with the adjacent work surfaces and properly secured and have the capability to operate all rings and oven simultaneously.

A standard microwave is not acceptable as a replacement for a conventional oven. However, a combination oven/grill/microwave is acceptable if an additional worktop area or shelf at eye level is provided to accommodate the appliance.

Kitchen worktop

A usable, properly secured, readily cleansable work surface will be provided in a suitable position adjacent to the cooker in every kitchen or kitchen area. Worktop to be at the same height as the cooker rings. Minimum dimensions 600mm deep x 800mm wide.

Food storage - dry goods

A cupboard for the storage of dry goods with a minimum storage capacity of 0.08 cubic metres. The recommended minimum dimensions to meet this requirement are: Width: 30cm, Depth: 38cm, Height: 70cm.

The cupboard space in the unit below the sink is not suitable for dry goods storage.

Refrigerated food storage; A refrigerator with a minimum capacity of 140 litres.

Kitchen cupboards; Sufficient cupboards for the storage of kitchen utensils and crockery must be provided.

Power sockets; Three double electrical sockets or equivalent. Two of these double sockets are to be suitably located above worktop level.

In all cases, electrical sockets must be located at least 300mm horizontally from a sink, draining board or hob.

Refuse storage; Provide impervious refuse storage containers within the kitchen with suitable close-fitting lids.

Kitchen ventilation

Mechanical extraction capable of extracting to the external air at a rate of not less than 60 litres/second will be provided. Or if a cooker hood is fitted, the extraction rate to the external air can be reduced to 30 litres/second. This should be operable by the tenant and the controls suitably located.

Kitchen lighting

Kitchens must have adequate artificial lighting. Artificial lighting must be positioned to provide sufficient light to enable domestic and recreational activities to be carried out without eyestrain.

Kitchen-diners must have sufficient natural lighting and adequate artificial lighting to enable domestic and recreational activities to be carried out without eyestrain.

Windows must be of adequate size and of appropriate shape and position to allow for reasonable daylight penetration into rooms.

Kitchen floors

Suitable non-slip, impervious and readily cleansable floor covering must be provided to kitchen areas.

Kitchen walls/ceilings

Walls and ceilings to be readily cleansable and those directly adjacent to cookers, sinks and food preparation areas must be provided with impervious and readily cleansable splash backs.

Bathrooms

Facilities will include a shower, WC and wash hand basin (WHB).

WHBs and showers are to be provided with a constant supply of cold and hot water.

WHB provided in a shower room will be of an appropriate size.

Facilities should be provided within an enclosed private space.

Mechanical ventilation will be provided to shower rooms which, operating together with any passive ventilation (openable window, air brick or flue), is capable of extracting to the external air at a rate of not less than four air changes per hour. The fan will be connected to the light switch and have a minimum 15 minute overrun.

Heating

Fixed space heating to be provided in every bedroom, living room, bathroom and kitchen diner. Space heating must be capable of maintaining a constant temperature of at least 21oC in sleeping rooms and bathrooms and at least 18oC in all other rooms.

All heating sources will be provided with adequate controls to allow the occupants to programme and regulate the temperature within their unit of accommodation (e.g. provision of thermostatic radiator valves (TRVs), thermostat to electric heaters). As from 1st January 2018, all new heating sources must be Lot 20 compliant.

Power sockets

At least four suitably located double sockets (or equivalent) will be provided to each sleeping room. Where there is a separate living room at least three suitably located double sockets (or equivalent) will be provided to each room (sleeping and living rooms). This is in addition to those sockets provided in kitchen areas (where kitchen facilities are provided within a studio).

General

The arrangements and layout of all rooms and facilities will be fit for purpose. This layout arrangement will allow unobstructed entry and exit into the room and ease of use of the facilities within.

Floor and wall surfaces will be maintained, impervious and readily cleansable. Floor surfaces or coverings will be slip resistant when wet. Walls directly adjacent to WHBs and showers will have impervious splash backs.

Adequate natural and/or artificial lighting will be provided to the rooms and compartment to enable the facilities to be used in a safe manner.

SUSTAINABILITY

This Proposal will sustain the most needed accommodation, especially affordable and well-maintained places for young and vibrant professional singles and couples, in Central London. At the same time, it will improve the quality of design, living standards as well as environment for whom needed to work and live in the middle of the city with no desire to have a car and can travel anywhere using public transport.

With ULEZ reaching up to the outskirt of London and petrol and energy prices skyrocketing, owning and maintaining a car is a very expensive commodity. Therefore, it is not surprising that most young professionals prefer to live in areas and places close to their workplace. Places that they can commute to their schools or workplaces by cheaper and perhaps healthier option.

SUMMARY

To Maintain and preserve the quality of this property and all the respected buildings in London, especially buildings in the middle of this wonderful city, we need and have adapted and accustomed their use every now and then, through our history.

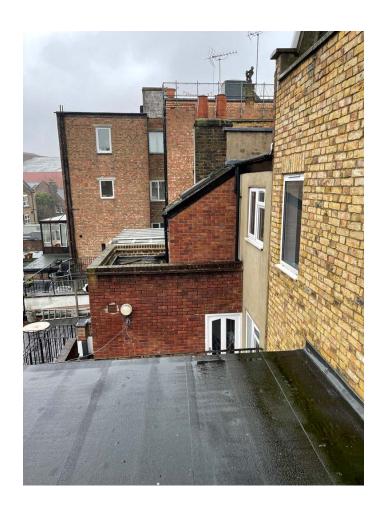
This proposal not only tries to retain the above motto but also has a lot to add, to preserve and to maximase the better use of this property. It will prolong the life of this old building and modernise it to its best available method, under the building regulation rules and standards.

EXISTING SITE PHOTOS









DESIGN LAYOUT (existing and proposed)



SITE MAP

60/60A Parkway Camden NW1 7AH

Caspian A&M Property LTD

