

June 2023 | 22073 3D

Revision 00



DESIGN AND ACCESS STATEMENT

for

1 WOBURN PLACE

LONDON

WC1H 0LQ

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1 INTRODUCTION

This Design and Access statement provides information regarding the removal of a redundant ATM infill panel and installation of a new front door at 1 Woburn Place. This statement also provides information regarding the installation of kitchen extract and fresh air supply via the rear of the building in order to accommodate the recent change of use of the premises to restaurant Class E. The purpose is to outline the accessibility features and considerations that have been incorporated to ensure a welcoming and inclusive experience for all patrons, including individuals with disabilities and the public health considerations in the design of the exhaust flue and fresh air supply to the restaurant kitchen.

2 PLANNING HISTORY

The premises was granted lawful change of use from Bank to restaurant use Class E.
Application Ref: 2022/3686/P
Date: 16 March 2023

3 SITE AND SURROUNDINGS

1 Woburn Place is located on the corner of Woburn Place and Bernard Street overlooking Russell Square to the SW. The proposed restaurant is positioned over basement and ground floor only. Access to the rear is at ground floor level served by an escape stair to the lower ground rear service yard that opens onto Herbrand Street. The adjacent and above building space is occupied by The Morton Hotel with residential flats, Woburn Court and Russell Court, as adjacent neighbours.

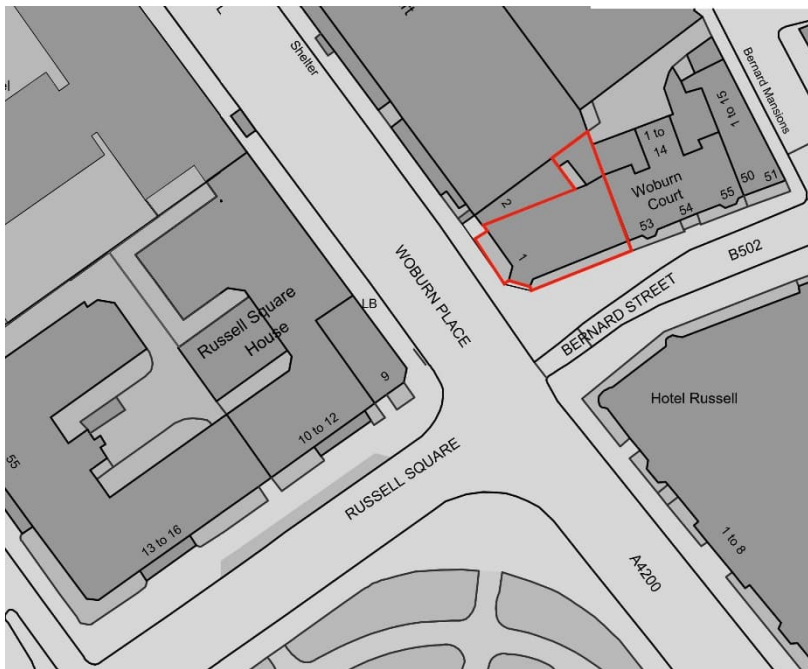


Figure 1- Site Location Plan (NTS)



Figure 2 - Elevation - Bernard Street view



Figure 3 – aerial view

4 PROPOSALS

1. Removal of the central, street-facing infill wall that housed the bank cash ATM machine and reinstate solid timber double doors to match the existing timber doors in the façade.
2. Install a new 600x600 metal flue at the rear of the building, extending from the proposed ground floor rear restaurant kitchen roof to a height 1m above the highest window opening.
Permission was granted for a similar flue in 1984 and was subsequently removed as part of the upgrade works to the adjacent Morton Hotel in 2012
The objective is to create a comfortable and healthy environment for both patrons and staff by ensuring efficient ventilation and air quality management. The system aims

to extract stale air, odours, and pollutants, while simultaneously providing a steady supply of fresh air to enhance the overall dining experience.

5 EXTRACT DESIGN AND ENVIRONMENTAL HEALTH

1. Ventilation Requirements:

The restaurant will comply with local building regulations and health and safety guidelines regarding ventilation. The system will be designed to ensure an adequate air change rate, reducing the risk of odours, condensation, and airborne contaminants.

2. Extraction System:

A comprehensive extraction system will be installed to remove cooking fumes, steam, and unpleasant odours generated in the kitchen area. The system will consist of commercial-grade extraction hoods equipped with high-efficiency filters to capture grease particles and ensure a clean exhaust.

A fresh-air supply circuit will be installed for air makeup.

3. Noise Control:

Noise control measures will be implemented to minimize any noise generated by the extract and fresh air supply system. Noise-reducing materials will be used in the ductwork, and appropriate acoustic insulation will be installed to ensure that the extract equipment does not contribute to local noise pollution in the area. An acoustic study has been carried out and the report is included with this application.

4. Energy Efficiency:

The extract and fresh air supply system will be designed with energy efficiency in mind. High-performance fans, variable air volume controls, and energy recovery systems will be incorporated to reduce energy consumption and operational costs.

5. Maintenance:

Adequate access will be provided to facilitate routine maintenance and cleaning of the extract and fresh air supply system. Access points will be strategically placed to enable easy inspection, filter replacement, and repairs, ensuring the system's long-term functionality.

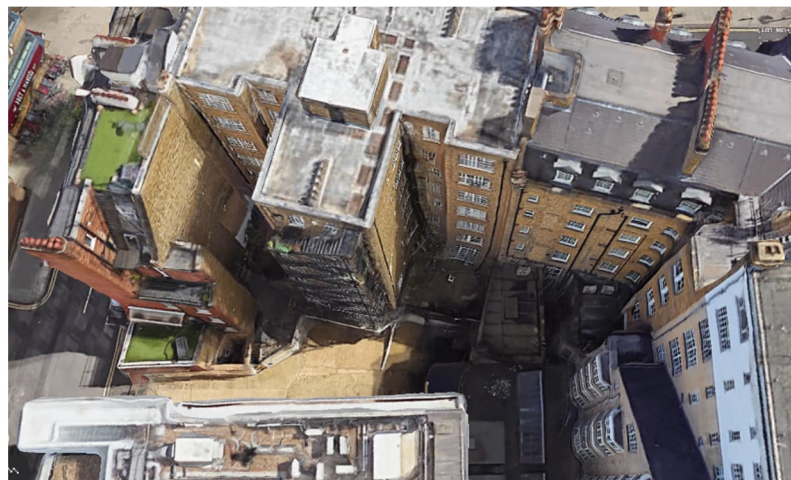


Figure 4 - rear courtyard Street View Figure 5 - rear courtyard aerial view

6 ACCESS

The existing ATM infill panel will be removed and replaced with additional ramped disabled access/egress installed.

A new solid timber double door is proposed, in the same design as the existing solid timber doors.

The existing rails already demarcate the proposed entrance, so no further modification is required to the metal railings.

7 CONCLUSIONS

The proposed extract and fresh air supply system for the new restaurant will significantly contribute to a healthy and pleasant dining environment for customers and staff. Through efficient extraction of cooking fumes, odours, and pollutants, coupled with a well-designed fresh air supply system, the restaurant will prioritize the well-being and comfort of its staff, occupants and neighbours. The system will adhere to relevant regulations, promote energy efficiency, limit noise pollution and offer easy access for maintenance purposes.

The improved access, including the installation of the new level access front door, will support and maintain an inclusive environment for all.

The applicant is committed to ensuring equal access and a welcoming environment for all patrons.