Design & Access Statement

31 Betterton Street, Camden, London, WC2H 9BQ

DATE: 02/08/2024

www.aga-associates.com
info@aga-associates.com
+44 (0) 20 8014 8130

10 Fitzroy Square
Fitzrovia
London
W1T 5HP

CONTENTS

1.0 Purpose and objective

The Application

This combined Design and Access Statement has been prepared by AGA-Associates on behalf of the Applicant for a conversion project at **31 Betterton Street**. The building is located within Camden Borough Council, part of Holborn and Covent Garden Ward.

This application covers the following:

- Change of use from Nails, Hairs, massage Salon to Restaurant

This document should be read in conjunction with other submission documents.

The Vision

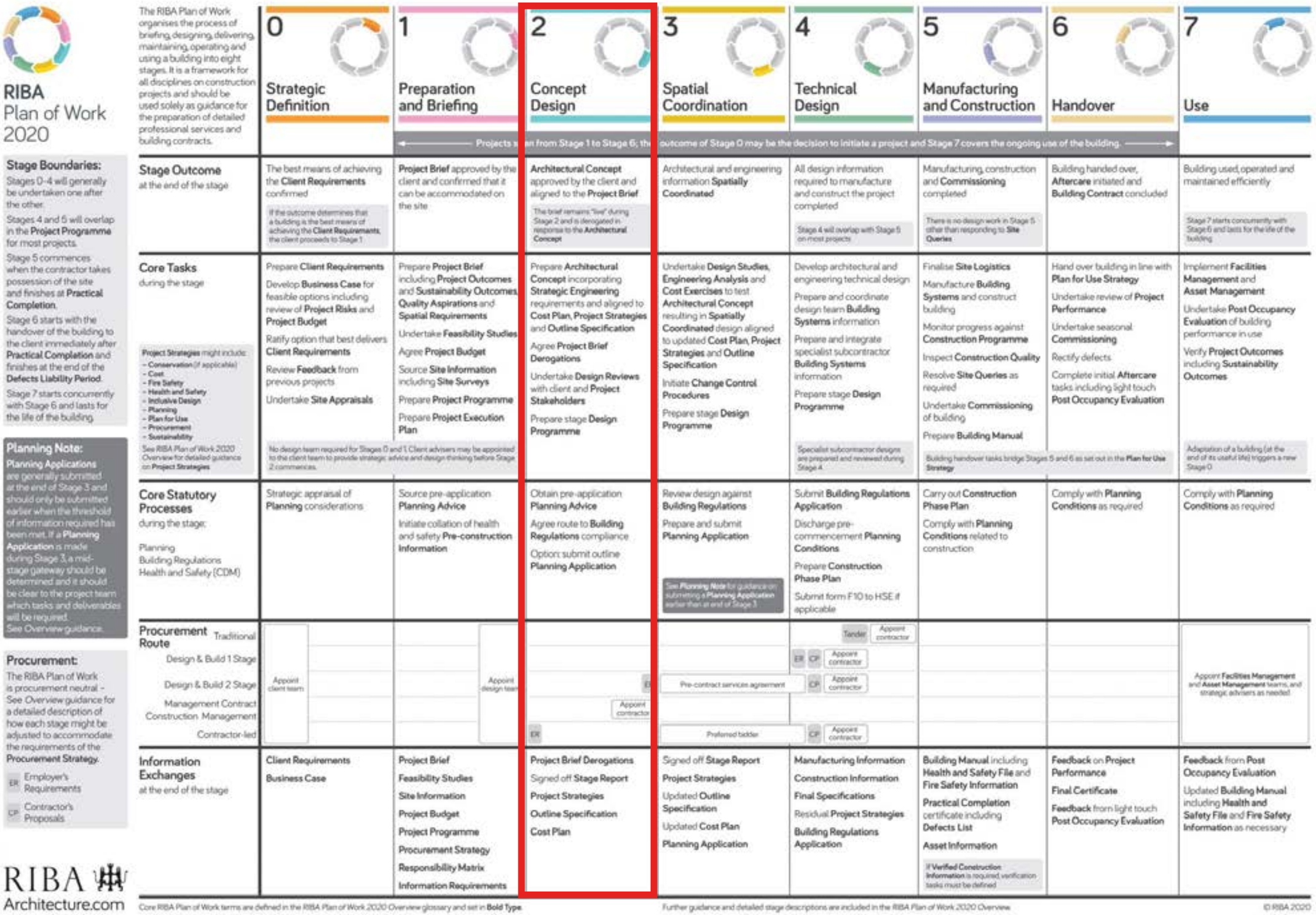
The project is existing retail unit. The retail unit is currently occupied as a Lalux nails and sits beneath 31A Betterton Street Residential building. Also, there are many facilities and amenities in the surrounding area, including restaurants, hotels, schools, shops, health care, public parks.

The proposal for this commercial project involves internal reconfiguration. The proposal also includes internal general arrangement reconfiguration, and a façade upgrade. All the design options seek to address the needs of the application. The proposal demonstrates an opportunity to raise the value of the property and extend its' longevity that forms part of the area's long-term commercial stock.

The Design Access Statement (DAS)

The DAS document provides details on the proposal. This statement forms part of the Planning Application seeking planning consent for an internal reconfiguration and a change of use. It describes the ways in which the design proposal has been developed and demonstrates a detailed understanding of what is appropriate in its context.

1.1 RIBA Stages Methodology



1.2 Background

The design team:

AGA Associates provides full architectural services. We believe we can take your development to the next level. In every aspects of design it is paramount that innovative sustainable architecture is at the forefront. Every building no matter how big or small will be managed with the same high level of ingenuity and expertise. We will always endeavour to meet our clients expectations so that they can manage their assets accordingly.

Think differently:

Our work ranges from seeing opportunities and growing projects with clients to producing construction information and completing projects on site. This range requires the skills of many people in our wider design team who specialise in design and technical specification. Our clients are both established developers and first time clients who need new thinking and contemporary design solutions to produce high quality architecture.

Our studio:

Our London studio undertake place-making projects at every scale, from cities and towns, to neighbourhoods, streets and the design of individual buildings; creating new places and breathing life into old ones.

Staff Ethos:

Housing a collective of highly skilled and talented designers, our studio is driven by an ethos of collaboration, agility of minds and commitment to achieving excellence in design, quality and service.

1.3 Brief

Project scope brief:

AGA Associates have been appointed to consider the client objectives as well as national, regional and local planning policies and relevant design guidances to design the proposal as outlined in the Purpose and Objective. In order to comply with the Planning Application guidelines, AGA Associates set to complete the following report to presentation as a support document to be used for discussion.

In summary, the proposal will compliment the existing building.

Existing:
E(e) Provision of medical or health services (except the use of premises attached to the residence of the consultant or practitioner)

Proposed:
"E(b) Sale of food and drink for consumption (mostly) on the premises"

This Design and Access Statement accompanies the planning application. It provides a summary of the constraints and opportunities of this particular site, an overview of the policy context, setting out the rationale for the proposal and the design-led engagement which has taken place with the applicant. It outlines the improvement aspirations of an existing **commercial unit** within a heavily dense neighbourhood, summarises the design development process, describes the illustrative proposal and details.

When this statement is to be submitted, it is to be read in conjunction with all architectural drawings and other related planning documents.

This statement provides an appraisal of the site and context conditions and characteristics and demonstrates how the design was gradually and iteratively refined in order to reflect requirements and design objectives.

Further details of the proposal are set out within the following sections making up this document.

We at AGA Associates believe this proposal represents an opportunity to provide an improved development for a commercial unit quality of the applicant.

1.4 Validation Checklist

Validation requirements
All applications need supporting information.

What information do I need to provide with my planning application?
Along with your online application form and fee(s) (online calculator) you will need to provide the:

- Site location plan
- Existing and proposed scaled drawings and plans

You may also need to provide some supporting documents. For details on what supporting documents are required, see the list of Camden's local area requirements for planning applications July 2020 (PDF).

	New shopfronts or alterations to shopfronts	**Plans, elevations and sections** • Existing and proposed sections through the shop front. • Section of security grilles, shutters or awning, if proposed, indicating the location of the shutter box and canopy. • Section of canopy in open position, if proposed, showing height above kerb and depth over pavement. • If the proposal affects access to the upper floors in any way, ground floor plans showing separate access to upper floors. • For proposals including the installation of ATMs, details of height (for disabled access) and details of any illuminated adverts. If advertisements are shown on the plans, these may require a combined planning permission and advertisement consent application. Refer to Advertisements section below.	Camden Local Plan policies D1 and D3 Camden Planning Guidance on Design Website information – drawing types Website information – project types
	Installation of plant, flues, ventilation, extraction or air conditioning equipment	**Plans, elevations and sections** • Show equipment, ducting and acoustic enclosures or screening on plans, elevations and sections. • Show the location of neighbouring windows on drawings cross referenced to the Acoustic Report.	Camden Local Plan policies D1, A1, and A4 Camden Planning Guidance on Design, and Amenity
	Basement alterations, extensions or excavations	**Plans, elevations and sections –** • Include existing and proposed sections. • Show lightwells and window dimensions on sections. • If the proposed works to the basement extend to the front and rear of the property show the distance between basement and boundary on plans and sections.	Camden Local Plan policies A5 and D1 Camden Planning Guidance on Basements; and Design

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Section 3: Listed Buildings and Conservation Areas

Local area requirement	Types of application and when required	What is required	Policy Driver and where to get more advice
Heritage Statement - Listed building and conservation area appraisals	All listed building consent applications. Applications for substantial of total demolition of a building in a conservation area. Applications for works to buildings on the local list. Applications for works affecting the setting of a listed building or a conservation area.	You must provide a justification of the proposal in accordance with the criteria set out in the National Planning Policy Framework. You must provide information about: • the significance of the heritage asset affected, including any contribution made by their setting • the principles of and justification for the proposed works • the impact of the proposal on the significance of a heritage asset, does it cause substantial harm or total loss of significance. The information should explain: • the sources that you have considered • the expertise that you have consulted • the steps that have been taken to avoid or minimise any adverse impacts on the significance of the asset. If the proposed works would cause substantial harm or total loss of significance, provide a method statement and justification in line with National Planning Policy Framework. The type and amount of detail required will vary according to the particular circumstances of each application. You can provide this information in the design and access statement, where one is required, as part of the explanation of the design concept. If you are not required to submit a design and access statement then you should provide this information in a separate written statement.	Planning (Listed Buildings and Conservation Areas) Act 1990 National Planning Policy Framework Camden Local Plan policies D1, and D2 Relevant Neighbourhood Plans Camden Planning Guidance on Design Website information

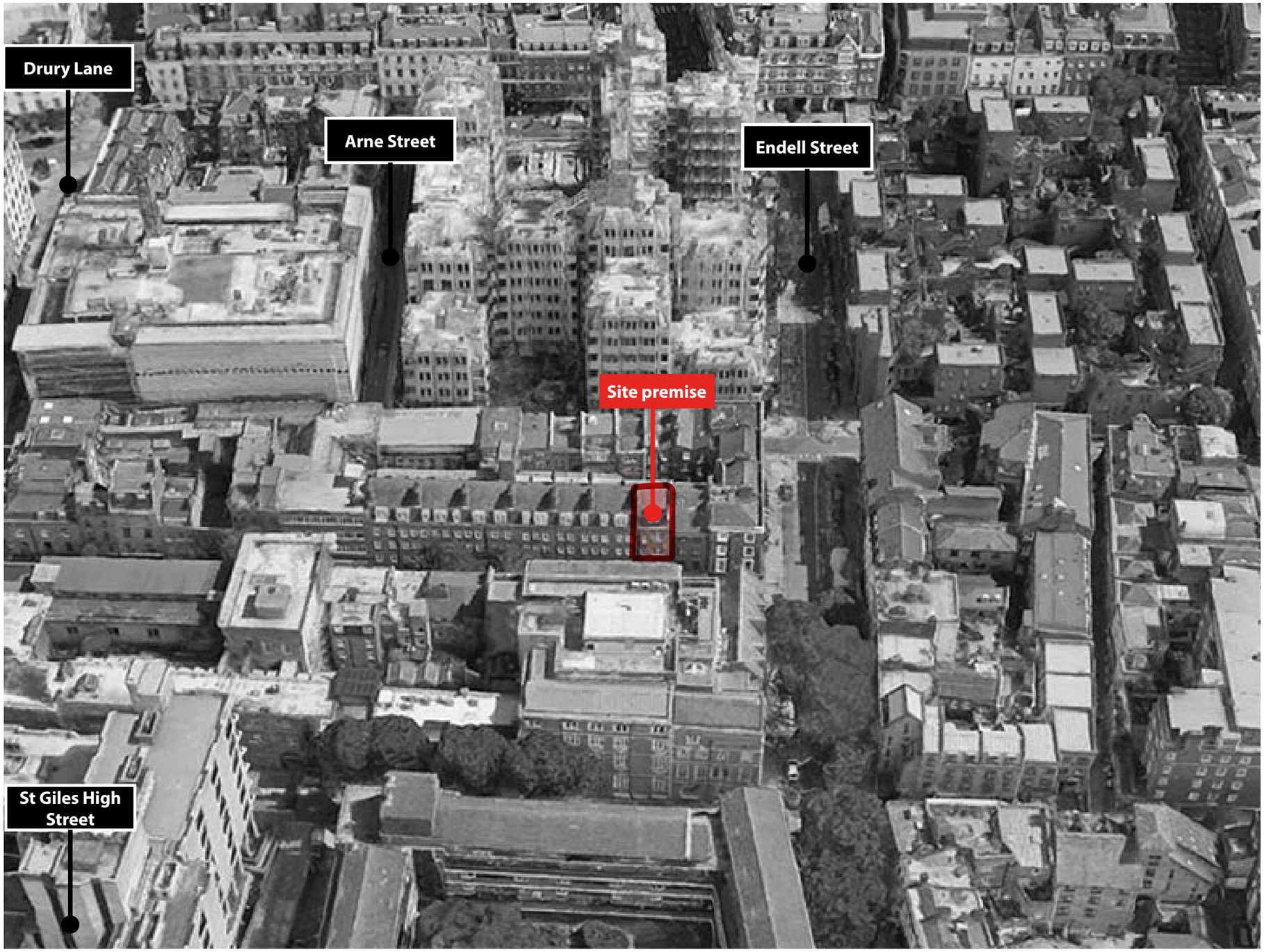
2.0 Site analysis

Existing Area

Betterton Street has red-brick residential-commercial mixed used buildings in London's West End. This area features a mix of late 19th and early 20th-century architecture, with notable Edwardian and Victorian theatres like the Lyric, Apollo, and Gielgud.

As there are theatres nearby, Betterton Street is lively and bustling, drawing a diverse crowd of locals and tourists. The vibrant theatre scene is complemented by various restaurants, cafés, bars, and entertainment venues, creating a dynamic night-life.

The street intersects with key areas such as Soho to the north, known for its eclectic night-life and dining; Chinatown to the east, with its vibrant Chinese cultural influence; Covent Garden to the southeast, famous for its historic market and the Royal Opera House; and Leicester Square to the west, a hotspot for film premiers and entertainment. Betterton Street epitomises the cultural richness and energetic atmosphere of London's West End.



2.1 Site context plan

Historical context

The London Borough of Camden is a London borough in Inner London, England. Camden Town Hall, on Euston Road, lies 1.4 mi (2.3 km) north of Charing Cross. The borough was established on 1 April 1965 from the area of the former boroughs of Hampstead, Holborn, and St Pancras, which prior to its establishment had comprised part of the historic County of London.

The cultural and commercial land uses in the south contrast with the bustling mixed-use districts such as Camden Town and Kentish Town in the centre and leafy residential areas around Hampstead Heath in the north. Well known attractions include The British Museum, The British Library, the famous views from Parliament Hill, the London Zoo, the BT Tower, The Roundhouse and Camden Market. As of 2021 it has a population of 210,136.

The local authority is Camden London Borough Council.

- Camden Borough

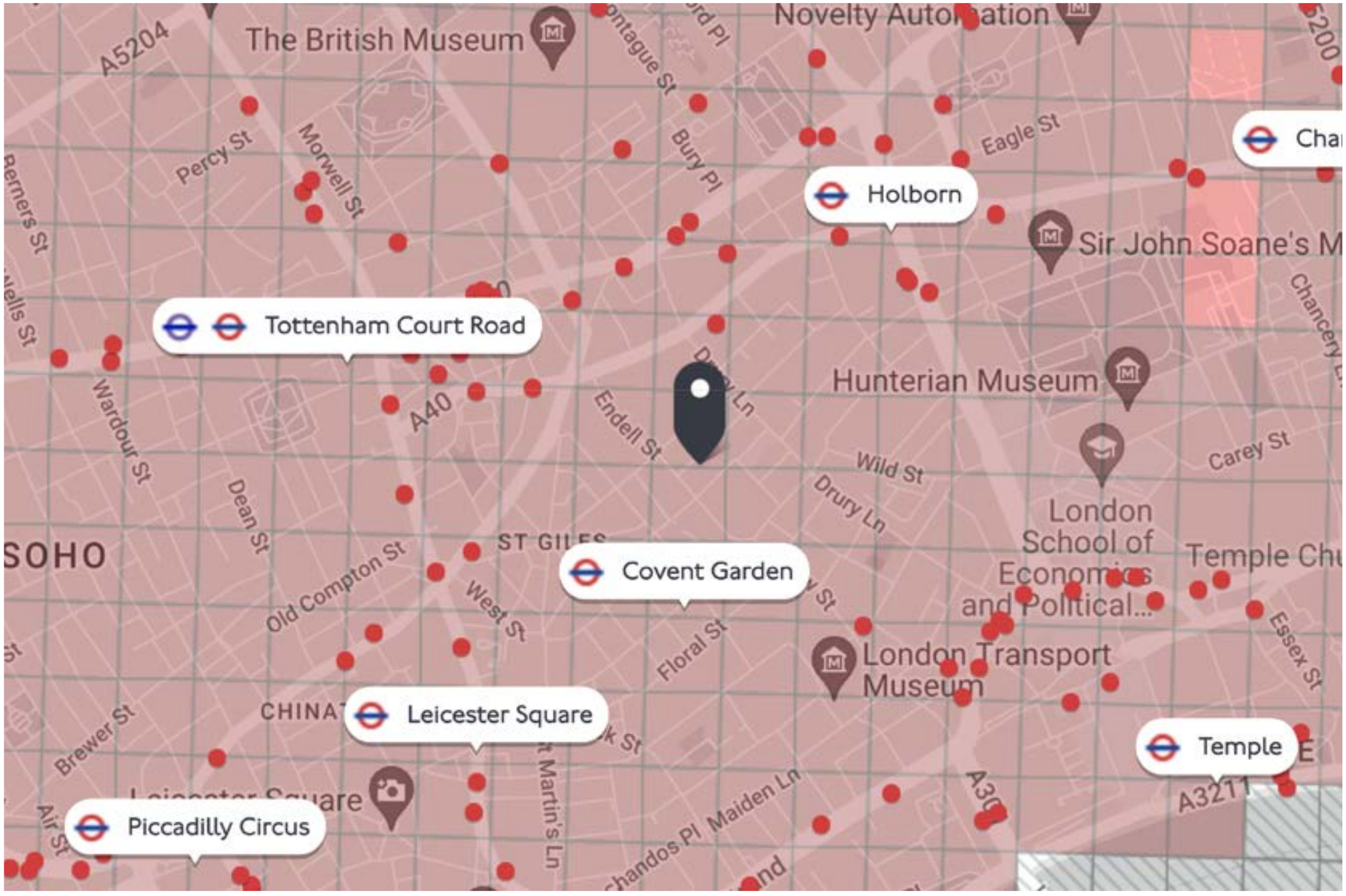
2.3 PTAL Rating

Public transport accessibility level (PTAL)

The PTAL rating is a method used in United Kingdom transport planning to assess the access level of geographical areas to public transport. The Public Transport Accessibility Level (PTAL) is a measure of the accessibility of a point of interest to the public transport network, considering walk access time and service availability.

PTAL is a simple, easily calculated approach that hinges on the distance from any point to the nearest public transport stop, and service frequency at those stops. The result is a grade from 1–6 (including sub-divisions 1a, 1b, 6a and 6b), where a PTAL of 1a indicates extremely poor access to the location by public transport, and a PTAL of 6b indicates excellent access by public transport. The PTAL estimate applies a walking speed of 80m per minute with a maximum walking distance of 640m to bus stops and 960m to rail and Underground stations.

According to the latest PTAL ratings the site premise has a 6b rating which is a high-range result for transport links.



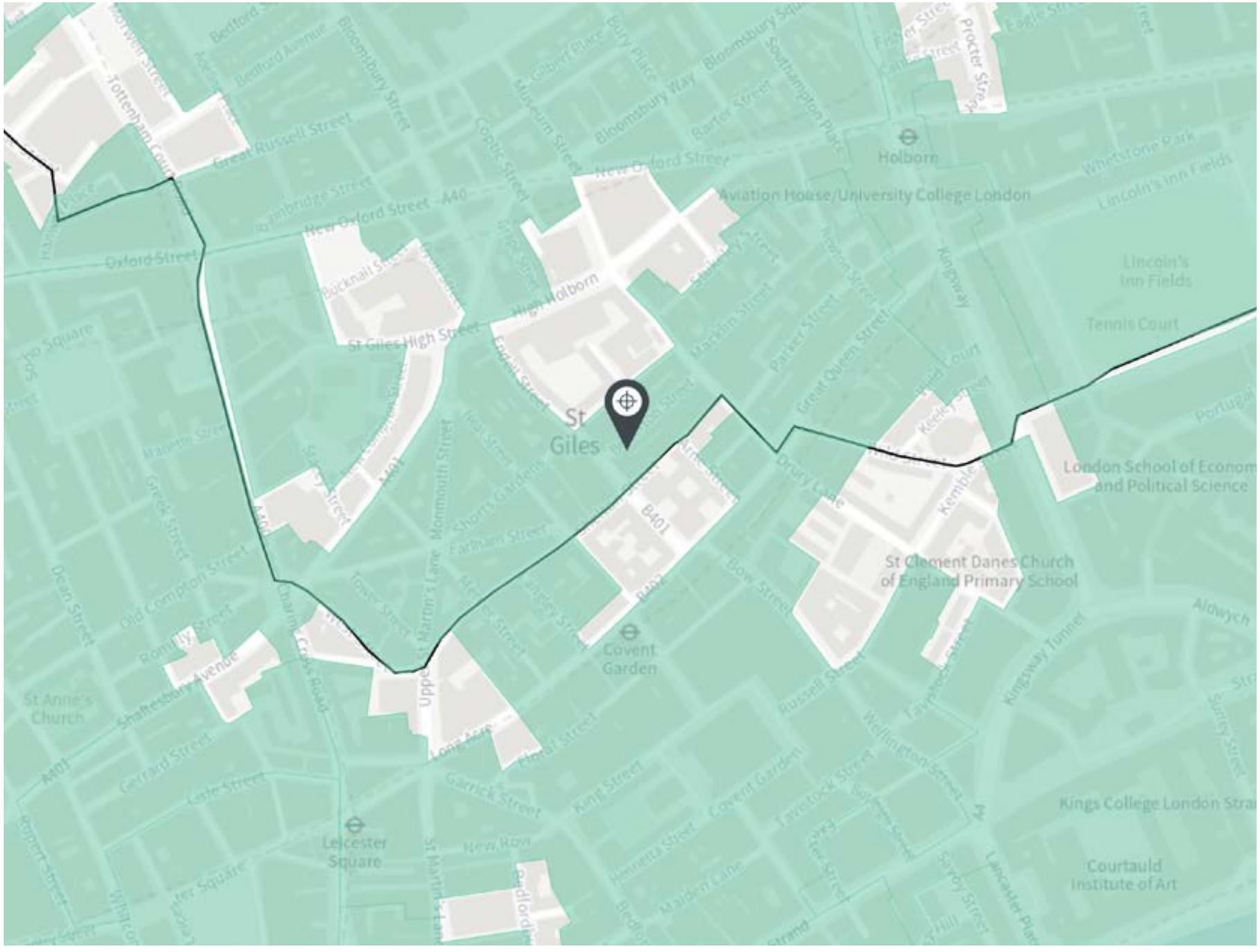
2.2 Conservation Areas

Conservation Area

Conservation areas are places of special architectural or historic interest that we want to preserve and enhance. In these areas there may be extra planning controls to protect the local character.

There are 39 conservation areas in Camden Borough Council.

The site premise is in the Seven Dials (Covent Garden) Conservation Area.



Key

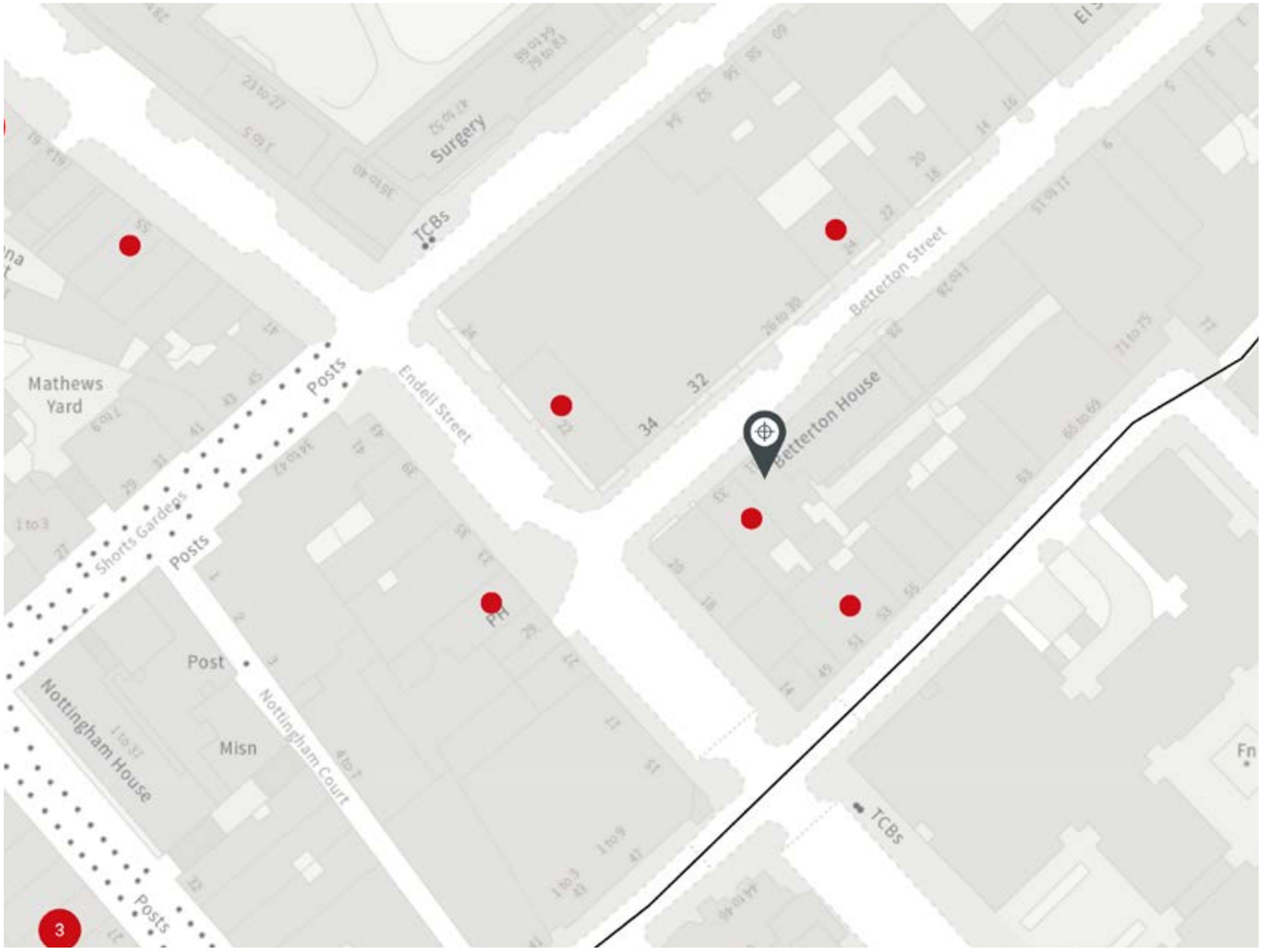
- Site premise
- Conservation Areas

2.3 Listed Buildings

Statutory listed buildings
Listed buildings are buildings of special architectural or historic interest and are listed by Secretary of State for Digital, Culture, Media and Sport based on recommendations from Historic England. These are based on principles of selection for listed buildings.

Listed buildings are classified in grades to show their relative national importance:
Grade I – Buildings of exceptional interest
Grade II* – Particularly that are of special architectural or historic interest at a national level.

The site premise is NOT a listed building and therefore does not need a Heritage Statement.



Key
- Site premise
- Listed Buildings

2.4 Flood Zone Map

Flood Risk Zones
This location is in flood zone 1

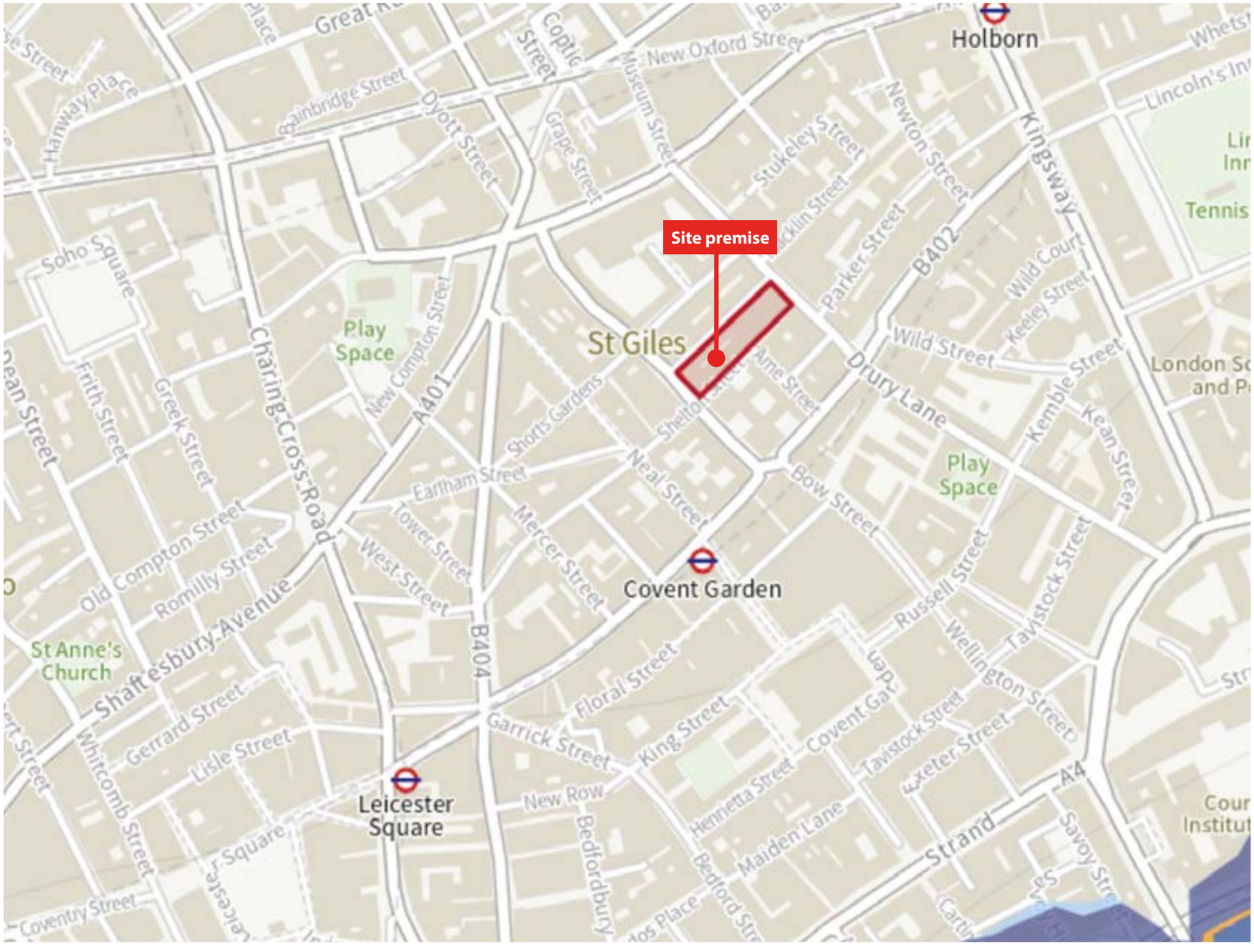
Land within flood zone 1 has a low probability of flooding from rivers and the sea.

Most developments that are less than 1 hectare (ha) in flood zone 1 do not need a flood risk assessment (FRA) as part of the planning application.

Locations in flood zone 1 have a low probability of flooding. This means in any year land has a less than 0.1% chance of flooding from rivers or the sea.

Some flood zone 1 developments need a flood risk assessment as part of their planning application.

According to the Camden Borough Council planning validation checklist, a flood risk assessment is NOT required.



Kev

Your site boundary

Flood zone 3

Flood zone 2

Flood zone 1

Flood defence

Main river

Water storage area

2.5 Site Photographs

17/06/24-Front

17/06/24-Front

2.5 Site Photographs

3.0 Planning Context

Consideration of policies:

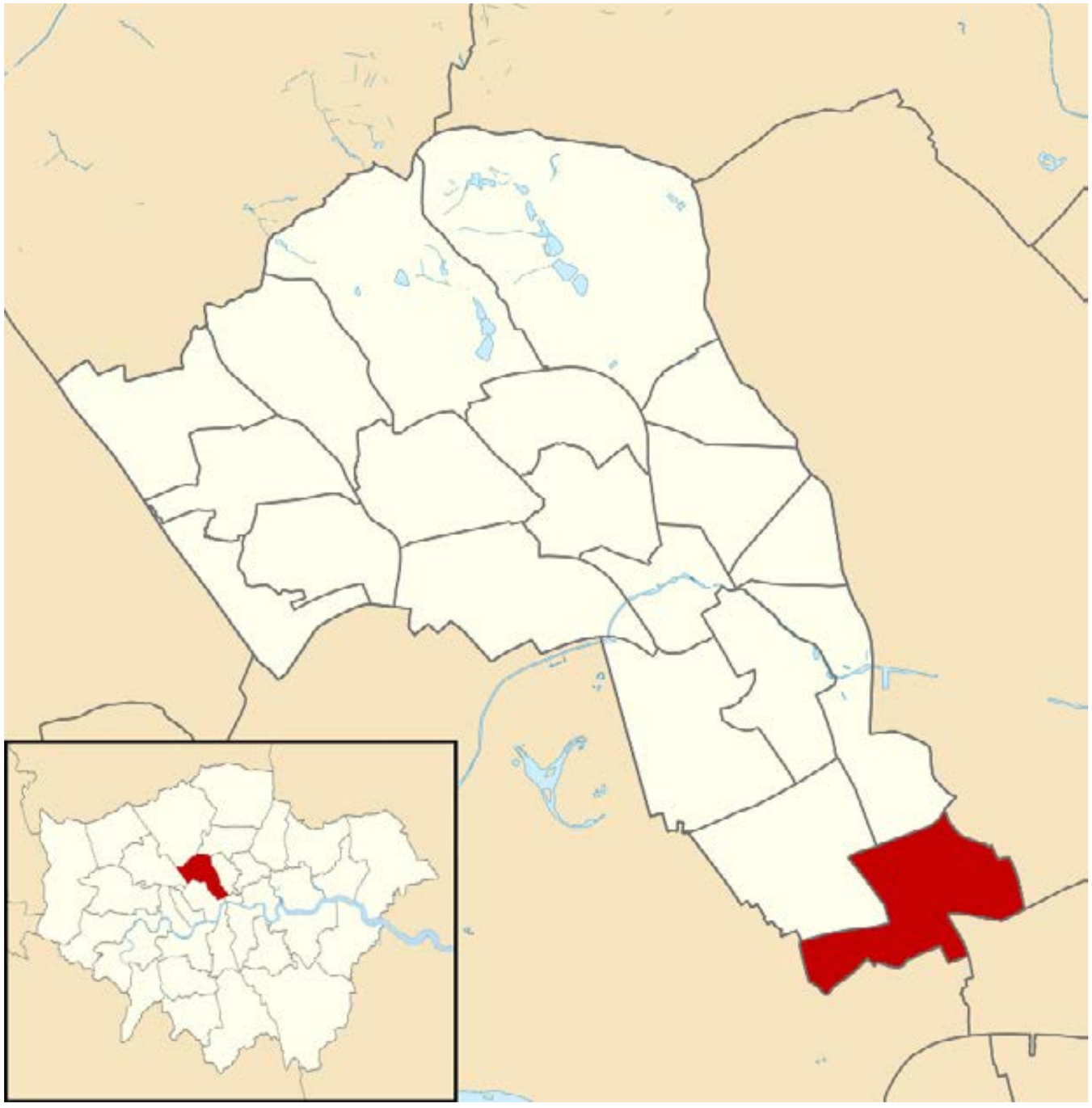
The council's planning guidance consists of a series of documents that provide a positive approach to managing development by helping to assess planning applications and create a more vibrant, sustainable community to improve quality of life for all.

This section provides the relevant national, regional and local planning policy and guidance in order to support the Design and Access Statement as part of the planning application.

National Planning Policy:
• National Planning Policy Framework (2023)

Regional Planning Policy:
• The London Plan (2021)

Local Planning Policy:
• Camden Local Plan (2017)



Holborn and Covent Garden Ward

3.1 National Planning Policy Framework (2023)

National Planning Policy Framework (NPPF):

1. Introduction
The National Planning Policy Framework sets out the Government's planning policies for England and how these should be applied. It provides a framework within which locally-prepared plans can provide for sufficient housing and other development in a sustainable manner. Preparing and maintaining up-to-date plans should be seen as a priority in meeting this objective.

Planning law requires that applications for planning permission be determined in accordance with the development plan, unless material considerations indicate otherwise. The National Planning Policy Framework must be taken into account in preparing the development plan, and is a material consideration in planning decisions. Planning policies and decisions must also reflect relevant international obligations and statutory requirements.

The Framework does not contain specific policies for nationally significant infrastructure projects. These are determined in accordance with the decision making framework in the Planning Act 2008 (as amended) and relevant national policy statements for major infrastructure, as well as any other matters that are relevant (which may include the National Planning Policy Framework). National policy statements form part of the overall framework of national planning policy, and may be a material consideration in preparing plans and making decisions on planning applications.

For this reason, the NPPF has been considered thought in the design process, and the proposal associated with this application is therefore compliant with all relevant national policies, as detailed below:

2. Achieving sustainable development
The purpose of the planning system is to contribute to the achievement of sustainable development, including the provision of homes, commercial development, and supporting infrastructure in a sustainable manner. At a very high level, the objective of sustainable development can be summarised as meeting the needs of the present without compromising the ability of future generations to meet their own needs. At a similarly high level, members of the United Nations – including the United Kingdom – have agreed to pursue the 17 Global Goals for Sustainable Development in the period to 2030. These address social progress, economic well-being and environmental protection.

6. Building a strong, competitive economy
85. Planning policies and decisions should help create the conditions in which businesses can invest, expand and adapt. Significant weight should be placed on the need to support economic growth and productivity, taking into account both local business needs and wider opportunities for development. The approach taken should allow each area to build on its strengths, counter any weaknesses and address the challenges of the future. This is particularly important where Britain can be a global leader in driving innovation44, and in areas with high levels of productivity, which should be able to capitalise on their performance and potential.

11. Making effective use of land
Planning policies and decisions should promote an effective use of land in meeting the need for homes and other uses, while safeguarding and improving the environment and ensuring safe and healthy living conditions. Strategic policies should set out a clear strategy for accommodating objectively assessed needs, in a way that makes as much use as possible of previously-developed or 'brownfield' land.

12. Achieving well-designed and beautiful places
The creation of high quality, beautiful and sustainable buildings and places is fundamental to what the planning and development process should achieve. Good design is a key aspect of sustainable development, creates better places in which to live and work and helps make development acceptable to communities. Being clear about design expectations, and how these will be tested, is essential for achieving this. So too is effective engagement between applicants, communities, local planning authorities and other interests throughout the process.

Plans should, at the most appropriate level, set out a clear design vision and expectations, so that applicants have as much certainty as possible about what is likely to be acceptable. Design policies should be developed with local communities so they reflect local aspirations, and are grounded in an understanding and evaluation of each area's defining characteristics. Neighbourhood planning groups can play an important role in identifying the special qualities of each area and explaining how this should be reflected in development, both through their own plans and by engaging in the production of design policy, guidance and codes by local planning authorities and developers.

3.2 The London Plan (2021)

Regional - The London Plan:

The London Plan (2021) is the strategic plan for London, setting out an integrated economic, environmental, transport and social framework for the development of London over the next 20-25 years. The London Plan has a new focus on quality of life and transport provision will play a part in this; "ensuring Londoners in all parts of the city have adequate efficient transport networks and services, and the support for cycling and walking to enable them to access job, social and other life opportunities while minimising any adverse impacts on the environment or quality of life", (paragraph 1.44).

0.0.2 Under the legislation establishing the Greater London Authority (GLA), the Mayor is required to publish a Spatial Development Strategy (SDS) and keep it under review. The SDS is known as the London Plan. As the overall strategic plan for London, it sets out an integrated economic, environmental, transport and social framework for the development of London over the next 20-25 years.

0.0.7 The document brings together the geographical and locational aspects of the Mayor's other strategies, to ensure consistency with those strategies, including those dealing with:

- Transport
- Environment
- Economic development
- Housing
- Culture
- Health and health inequalities

0.0.17 This is a new London Plan (also known as a Replacement Plan). This means it is not an alteration or update to previous London Plans. This new London Plan is the third London Plan, the previous ones being the 2004 London Plan produced by former Mayor of London Ken Livingstone, and the 2011 London Plan produced by former Mayor of London Boris Johnson. All of the other iterations of the London Plan from 2004-2016 have been alterations. This London Plan replaces all previous versions.

3.2 The London Plan (2021)

Chapter 3 Design:
Policy D4 Delivering good design
3.4.1 The processes and actions set out in the policy will help ensure development delivers good design The responsibility for undertaking a particular process or action will depend on the nature of the development or plan; however, the outcome of this process must ensure the most efficient use of land is made so that the development on all sites is optimised

3.4.3 To enable the design of a proposed development to be fully assessed, applicants must provide the necessary technical information in an agreed format. The detail and nature of this should be commensurate with the scale of the development.

All outline applications referred to the Mayor should be accompanied by thorough design codes, ensuring exemplary design standards are carried through the planning process to completion.

Policy D8 Public realm
3.8.2 The quality of the public realm has a significant influence on quality of life because it affects people's sense of place, security and belonging, as well as having an influence on a range of health and social factors. For this reason, the public realm, and the buildings that frame those spaces, should be attractive, accessible, designed for people and contribute to the highest possible standards of comfort, good acoustic design, security and ease of movement. Higher levels of comfort should be sought in places where people will wish to sit, play, relax, meet, and dwell outside compared to other parts of the public realm that are primarily used for movement. As London's population grows, the demands on London's public realm to accommodate a greater variety and intensity of uses will increase. It is particularly important to recognise these demands in higher density development.

Policy D12 Fire Safety
3.12.1 The fire safety of developments should be considered from the outset. Development agreements, development briefs and procurement processes should be explicit about incorporating and requiring the highest standards of fire safety. How a building will function in terms of fire, emergency evacuation, and the safety of all users should be considered at the earliest possible stage to ensure the most successful outcomes are achieved, creating developments that are safe and that Londoners can have confidence living in and using.

3.12.5 Developments, their floor layouts and cores need to be planned around issues of fire safety and a robust strategy for evacuation from the outset, embedding and integrating a suitable strategy and relevant design features at the earliest possible stage, rather than features or products being applied to pre-determined developments which could result in less successful schemes which fail to achieve the highest standards of fire safety. This is of particular importance in blocks of flats, as building users and residents may be less familiar with evacuation procedures.

3.12.10 Fire safety and security measures should be considered in conjunction with one another, in particular to avoid potential conflicts between security measures and means of escape or access of the fire and rescue service. Early consultation between the London Fire Brigade and the Metropolitan Police Service can successfully resolve any such issues.

Policy D14 Noise
A. In order to reduce, manage and mitigate noise to improve health and quality of life, residential and other non-aviation development proposals should manage noise by:

1) avoiding significant adverse noise impacts on health and quality of life

2) reflecting the Agent of Change principle as set out in Policy D13 Agent of
Change

3) mitigating and minimising the existing and potential adverse impacts of noise on, from, within, as a result of, or in the vicinity of new development without placing unreasonable restrictions on existing noise-generating uses

4) improving and enhancing the acoustic environment and promoting appropriate soundscapes (including Quiet Areas and spaces of relative tranquillity

5) separating new noise-sensitive development from major noise sources (such as road, rail, air transport and some types of industrial use) through the use of distance, screening, layout, orientation, uses and materials – in preference to sole reliance on sound insulation

6) where it is not possible to achieve separation of noise-sensitive development and noise sources without undue impact on other sustainable development objectives, then any potential adverse effects should be controlled and mitigated through applying good acoustic design principles

7) promoting new technologies and improved practices to reduce noise at source, and on the transmission path from source to receiver.

B. Boroughs, and others with relevant responsibilities, should identify and nominate new Quiet Areas and protect existing Quiet Areas in line with the procedure in Defra's Noise Action Plan for Agglomerations.

Chapter 7 Heritage and Culture:
Policy HC1 Heritage conservation and growth
7.1.1 - London's historic environment, represented in its built form, landscape heritage and archaeology, provides a depth of character that benefits the city's economy, culture and quality of life. The built environment, combined with its historic landscapes, provides a unique sense of place, whilst layers of architectural history provide an environment that is of local, national and international value. London's heritage assets and historic environment are irreplaceable and an essential part of what makes London a vibrant and successful city, and their effective management is a fundamental component of achieving good growth. The Mayor will develop a London-wide Heritage Strategy, together with Historic England and other partners, to support the capital's heritage and the delivery of heritage-led growth.

Planning Authority	Ten year housing target
Barking & Dagenham	19,440
Barnet	23,640
Bexley	6,850
Brent	23,250
Bromley	7,740
Camden	10,380
City of London	1,460
Croydon	20,790
Ealing	21,570
Enfield	12,460
Greenwich	28,240
Hackney	13,280
Hammersmith & Fulham	16,090
Haringey	15,920
Harrow	8,020
Havering	12,850
Hillingdon	10,830
Hounslow	17,820
Islington	7,750
Kensington & Chelsea	4,480
Kingston	9,640
Lambeth	13,350
Lewisham	16,670
London Legacy Development Corporation	21,540
Merton	9,180
Newham	32,800
Old Oak Park Royal Development Corporation	13,670
Redbridge	14,090
Richmond	4,110
Southwark	23,550
Sutton	4,690
Tower Hamlets	34,730
Waltham Forest	12,640
Wandsworth	19,500
Westminster	9,850
Total	522,870

3.3 Camden Local Plan (2017)

1. Introduction
1.1 The Camden Local Plan sets out the Council's planning policies and replaces the Core Strategy and Development Policies planning documents (adopted in 2010). It ensures that Camden continues to have robust, effective and up-to-date planning policies that respond to changing circumstances and the borough's unique characteristics and contribute to delivering the Camden Plan and other local priorities. The Local Plan will cover the period from 2016-2031.

6.Protecting Amenity
Policy A1 Managing the impact of development
The Council will seek to protect the quality of life of occupiers and neighbours.
We will grant permission for development unless this causes unacceptable harm to amenity.
We will:
a. seek to ensure that the amenity of communities, occupiers and neighbours is protected;
b. seek to ensure development contributes towards strong and successful communities by balancing the needs of development with the needs and characteristics of local areas and communities;
c. resist development that fails to adequately assess and address transport impacts affecting communities, occupiers, neighbours and the existing transport network; and
d. require mitigation measures where necessary.
The factors we will consider include:
e. visual privacy, outlook;
f. sunlight, daylight and overshadowing;
g. artificial lighting levels;
h. transport impacts, including the use of Transport Assessments, Travel Plans and Delivery and Servicing Management Plans;
i. impacts of the construction phase, including the use of Construction Management Plans;
j. noise and vibration levels;
k. odour, fumes and dust;
l. micro-climate;
m. contaminated land; and
n. impact upon water and wastewater infrastructure.

Policy A4 Noise and vibration
The Council will seek to ensure that noise and vibration is controlled and managed.

Development should have regard to Camden's Noise and Vibration Thresholds (Appendix 3). We will not grant planning permission for:
a. development likely to generate unacceptable noise and vibration impacts; or
b. development sensitive to noise in locations which experience high levels of noise, unless appropriate attenuation measures can be provided and will not harm the continued operation of existing uses.

We will only grant permission for noise generating development, including any plant and machinery, if it can be operated without causing harm to amenity. We will also seek to minimise the impact on local amenity from deliveries and from the demolition and construction phases of development.

Policy A5 Basements
6.107 With a shortage of development land and high land values in the borough, the development of basements is a popular way of gaining additional space in homes. Basements are also often included in developments in the Central London part of Camden and used for various purposes including commercial, retail and leisure uses, servicing and storage.

6.108 Basement development and other development that involves excavation changes the ground and water conditions of the area which can potentially lead to ground instability or flooding. Basement development can also have significant construction impacts due to the need to remove spoil and the general complexities of excavation. The Council recognises the need to protect the environment and adjoining neighbours properties and buildings from these impacts.

6.110 A basement is a floor of a building which is partly or entirely below ground level. A ground or lower ground floor with a floor level partly below the ground level (for example on a steeply sloping site) will therefore generally be considered basement development.

7. Design and Heritage
Policy D1 Design
The Council will seek to secure high quality design in development. The Council will require that development:
a. respects local context and character;
b. preserves or enhances the historic environment and heritage assets in accordance with Policy D2 Heritage;
c. is sustainable in design and construction, incorporating best practice in resource management and climate change mitigation and adaptation;
d. is of sustainable and durable construction and adaptable to different activities and land uses;
e. comprises details and materials that are of high quality and complement the local character;
f. integrates well with the surrounding streets and open spaces, improving movement through the site and wider area with direct, accessible and easily recognisable routes and contributes positively to the street frontage;
g. is inclusive and accessible for all;
h. promotes health;
i. is secure and designed to minimise crime and antisocial behaviour;
j. responds to natural features and preserves gardens and other open space;
k. incorporates high quality landscape design (including public art, where appropriate) and maximises opportunities for greening for example through planting of trees and other soft landscaping,
l. incorporates outdoor amenity space;
m. preserves strategic and local views;
n. for housing, provides a high standard of accommodation; and
o. carefully integrates building services equipment.
The Council will resist development of poor design that fails to take the opportunities available for improving the character and quality of an area and the way it functions.

Policy D2 Heritage
The Council will preserve and, where appropriate, enhance Camden's rich and diverse heritage assets and their settings, including conservation areas, listed buildings, archaeological remains, scheduled ancient monuments and historic parks and gardens and locally listed heritage assets.

Designed heritage assets include conservation areas and listed buildings.
The Council will not permit the loss of or substantial harm to a designated heritage asset, including conservation areas and Listed Buildings, unless it can be demonstrated that the substantial harm or loss is necessary to achieve substantial public benefits that outweigh that harm or loss, or all of the following apply:

a. the nature of the heritage asset prevents all reasonable uses of the site;
b. no viable use of the heritage asset itself can be found in the medium term through appropriate marketing that will enable its conservation;
c. conservation by grant-funding or some form of charitable or public ownership is demonstrably not possible; and
d. the harm or loss is outweighed by the benefit of bringing the site back into use.
The Council will not permit development that results in harm that is less than substantial to the significance of a designated heritage asset unless the public benefits of the proposal convincingly outweigh that harm.

3.3 Camden Local Plan (2017)

Conservation areas
Conservation areas are designated heritage assets and this section should be read in conjunction with the section above headed 'designated heritage assets'. In order to maintain the character of Camden's conservation areas, the Council will take account of conservation area statements, appraisals and management strategies when assessing applications within conservation areas.

The Council will:
e. require that development within conservation areas preserves or, where possible, enhances the character or appearance of the area;
f. resist the total or substantial demolition of an unlisted building that makes a positive contribution to the character or appearance of a conservation area;
g. resist development outside of a conservation area that causes harm to the character or appearance of that conservation area; and
h. preserve trees and garden spaces which contribute to the character and appearance of a conservation area or which provide a setting for Camden's architectural heritage.

Policy D3 Shop fronts
The Council will expect a high standard of design in new and altered shop fronts, canopies, blinds, security measures and other features.

When determining proposals for shop front development the Council will consider:
a. the design of the shop front or feature, including its details and materials;
b. the existing character, architectural and historic merit and design of the building and its shop front;
c. the relationship between the shop front and the upper floors of the building and surrounding properties, including the relationship between the shop front and any forecourt or light well;
d. the general characteristics of shop fronts in the area;
e. community safety and the contribution made by shop fronts to natural surveillance; and
f. the degree of accessibility.

The Council will resist the removal of shop windows without a suitable replacement and will ensure that where shop, service, food, drink and entertainment uses are lost, a shop window and visual display is maintained.

Where an original shop front of architectural or historic value survives, in whole or in substantial part, there will be a presumption in favour of its retention. Where a new shop front forms part of a group where original shop fronts survive, its design should complement their quality and character.

Replacement shopfronts
7.76 If a shopfront is replaced or altered, the design should respect the characteristics of the building and, where appropriate, shopfront windows and framework features, such as pilasters, fascias and console brackets, should be retained or restored. Careful consideration will be given to proposals for excavating or re-opening lightwells in front of shopfronts, particularly those in a group, as they can affect the cohesiveness of a frontage.

7.77 Folding or opening shopfronts will not generally be acceptable, as they can create a void at ground level that can harm the appearance of a building and can also have a negative impact on local amenity, for example in terms of noise and disturbance.

Policy D4 Advertisements
The Council will require advertisements to preserve or enhance the character of their setting and host building. Advertisements must respect the form, fabric, design and scale of their setting and host building and be of the highest standard of design, material and detail.

We will support advertisements that:
a. preserve the character and amenity of the area; and
b. preserve or enhance heritage assets and conservation areas.

We will resist advertisements that:
c. contribute to an unsightly proliferation of signage in the area;
d. contribute to street clutter in the public realm;
e. cause light pollution to nearby residential properties or wildlife habitats;
f. have flashing illuminated elements; or
g. impact upon public safety.

The Council will resist advertisements on shopfronts that are above fascia level or ground floor level, except in exceptional circumstances.

Shroud advertisements, banners, hoardings / billboards / large outdoor signboards are subject to further criteria as set out in supplementary planning document Camden Planning Guidance on advertisements .

Heritage and conservation areas
7.83 Advertisements in conservation areas and on or near listed buildings require particularly detailed consideration given the sensitivity and historic nature of these areas or buildings. Any advertisements on or near a listed building or in a conservation area must not harm their character and appearance and must not obscure or damage specific architectural features of buildings.

Policy CC5 Waste
The Council will seek to make Camden a low waste borough. We will:
a. aim to reduce the amount of waste produced in the borough and increase recycling and the reuse of materials to meet the London Plan targets of 50% of household waste recycled/composted by 2020 and aspiring to achieve 60% by 2031;
b. deal with North London's waste by working with our partner boroughs in North London to produce a Waste Plan, which will ensure that sufficient land is allocated to manage the amount of waste apportioned to the area in the London Plan;
c. safeguard Camden's existing waste site at Regis Road unless a suitable compensatory waste site is provided that replaces the maximum throughput achievable at the existing site; and
d. make sure that developments include facilities for the storage and collection of waste and recycling.

3.4 Camden Planning Guidance - Amenity (January 2021)

1 Introduction

What is Camden Planning Guidance?
1.1 The Council has prepared this guidance to support the policies in the Camden Local Plan 2017. It is a formal Supplementary Planning Document (SPD), which is therefore a "material consideration" in planning decisions.

1.2 This document should be read in conjunction with, and within the context of the relevant policies in the Camden Local Plan 2017.

Amenity in Camden
1.3 Standards of amenity (the features of a place that contribute to its attractiveness and comfort) are major factors in the health and quality of life of the borough's residents, workers and visitors and fundamental to Camden's attractiveness and success. Camden's Inner London location, the close proximity of various uses and the presence of major roads and railways means that amenity is a particularly important issue within the borough.

6 Noise and vibration
6.2 This chapter contains guidance on the following:
• Assessing the impact of noise and vibration
• Acoustic reports
• Internal noise levels and vibration
• Plant and other noise generating equipment
•Food, drink, entertainment and leisure noise
• Delivery management.

6.4 When a planning application is submitted, an acoustic report should accompany the application where any of the following are proposed:

• Plant, ventilation, air extraction or conditioning equipment and flues;

• Uses likely to create significant noise such as food/drink/entertainment and leisure uses, industrial uses, day nurseries, places of worship, schools and colleges;

• A noise-sensitive use located in noisy environment (e.g. near to a busy road, railway line, noisy industry)

- Noise sensitive uses include housing, schools/libraries, hospitals, offices, workshops, laboratories, hotels and open spaces.

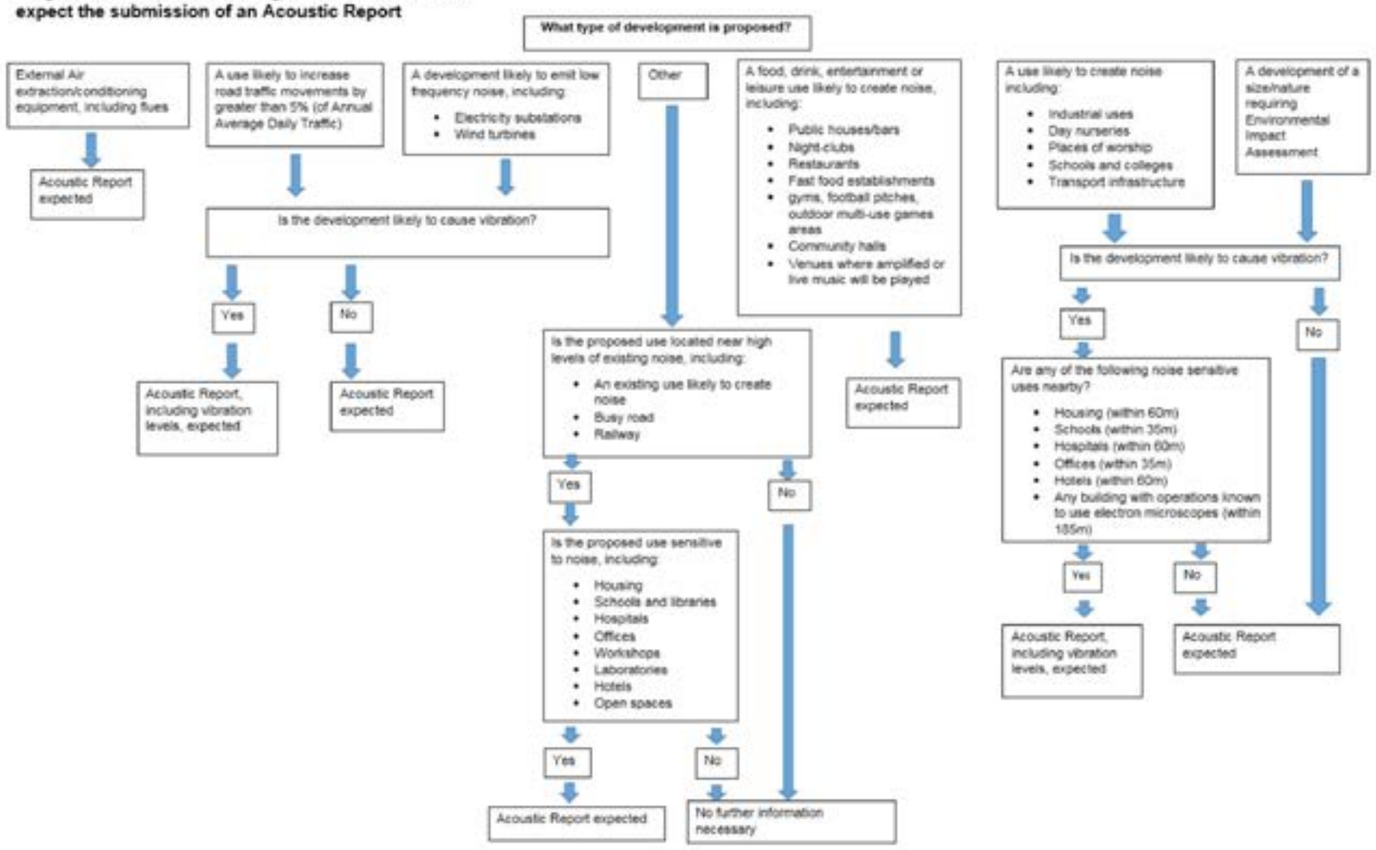
- A noisy environment is considered to be an area where non-standard adaptations have to be made to a development in order to prevent harmful or otherwise unwanted effects, such as annoyance or sleep disturbance

• Uses likely to generate a significant amount of traffic (defined as road traffic movements greater than 5% of Annual Average Daily Traffic); and

• Developments emitting low frequency noise (e.g. electricity substation).

6.5 Diagram 1 below summarises the instances of where an acoustic report is expected and where the report should also consider vibration impacts.

Diagram 1: Flow chart showing when the Council will expect the submission of an Acoustic Report



6.6 After planning permission is granted, an additional acoustic report should also be submitted to consider the noise impacts of the construction stage as part of Construction Management Plans (CMPs). Please see Camden Planning Guidance relating to CMPs and information on the Council's website for further information.

6.7 Development of a size and/or nature requiring Environmental Impact Assessment (EIA) should also submit an acoustic report.

3.4 Camden Planning Guidance - Amenity (January 2021)

Internal noise levels and vibration
Internal noise levels
6.22 The requirements of the Building Regulations are usually adequate for the sound insulation between floors and walls of adjoining dwellings, making planning conditions unnecessary.

6.23 The requirements of the Building Regulations are however likely to be inadequate in instances where:
• a new commercial use likely to generate noise adjoins an existing residential building (and vice versa); and/or
• a change of use will result in a residential development being sited in a noisy environment.

Vibration
6.25 Vibrations transmitted through the structure of a building can be detected by its occupants and can result in adverse effects. Depending on the timing and the nature of the vibration, occupants may have disturbed sleep or struggle to work efficiently. Vibration at higher magnitudes can even act to damage a building over time.

6.26 When assessing the impact of vibration, the Council will expect the vibration thresholds within Camden Local Plan Appendix 3 not be exceeded and consider guidance from B6472-1:2008 'Guide to evaluation of human exposure to vibration in buildings Part 1: Vibration sources other than blasting'.

Plant and other noise generating equipment
6.27 Developments proposing plant, ventilation, air extraction or conditioning equipment and flues will need to provide the system's technical specifications to the Council accompanying any acoustic report. 'BS4142 Method for rating Industrial and Commercial Sound' contains guidance and standards which should also be considered within the acoustic report.

6.28 There are however likely to be instances where the Council will consider that a BS4142 assessment alone is not sufficient to provide all the information necessary. Plant such as electrical substations for example, may meet BS4142 standards, but are also known to emit low frequency noise, which also needs to be considered. Developers are therefore encouraged to discuss proposals of this nature with the Council's Noise team before preparing their acoustic report.

6.29 Plant, ventilation, air extraction or conditioning equipment and flues can cause disturbance to residential properties. The Council would therefore welcome the use of long-term maintenance agreements to ensure that equipment maintains acceptable noise levels over its lifetime and the use of timers to limit any unnecessary operation of the equipment.

Food, drink, entertainment and leisure noise
6.30 Food, drink, entertainment and leisure us can pose particular difficulties in terms of noise an disturbance, as their peak operating time is usually in the evening and late at night.

6.31 Where such uses are proposed, access routes, outdoor standing/seating areas, smoking areas, pub gardens, etc. should be sited away from noise sensitive facade and/or effectively screened.

6.32 The Council expects the noise impacts of these uses to be considered within an acoustic report. Assessments of noise from entertainment and leisure premises must include consideration of amplified and unamplified music, human voices, footfall, vehicle movements and other general activity. Developers should contact the Council's Noise team to discuss the most appropriate methodologies to undertake the assessment.

6.33 Principally, in order to manage food, drink, entertainment and leisure noise, the Council will consider the use of planning conditions to control aspects such as (but not limited to):
• opening times;
• amplified music (e.g. times when music can be played and maximum volumes); and
• restrictions on times where outdoor standing/seating areas can be used.

6.34 In line with Local Plan policies TC4 and C5, the Council will also consider the use of management plans secured through a section 106 legal agreement, which may include elements principally seeking to manage noise off-site. Examples could include:
• staff training;
• positioning queues away from residential buildings; and
• ensuring that bottles and cans are not disposed of in outdoor bins areas late at night.

Delivery management
6.35 Deliveries and collections can cause disruption to nearby residential properties. When preparing Delivery and Servicing Management Plans, in order to reduce noise impacts regard should be given to the following:
• Noise Abatement Society's Silent Approach Quiet Night Time Delivery Scheme;
• Guidance published by Transport for London regarding re-timing and consolidating deliveries;
• Freight Transport Association Guidance Delivering the Goods – a tool-kit for improving night-time deliveries; and
• Camden Local Plan Policy T4 Sustainable movement of goods and materials and associated Camden Planning Guidance to reduce the number of overall deliveries.

6.36 The Council expects that deliveries and refuse collections to be carried out between 08:00-20:00hrs. Developments requiring deliveries outside of these times should provide an acoustic report to demonstrate there will be no adverse impact in relation to noise, with particular reference to residential occupiers as a result of these activities. When preparing the assessment, regard should be given to BS4142 Method for rating and assessing industrial and commercial sound. Developers are however encouraged to discuss their proposals with the Council's Noise team before conducting their acoustic report. (Email: RegulatoryServices@camden.gov.uk.)

3.5 Camden Planning Guidance - Town Centres and Retail (January 2021)

Food, drink, and entertainment uses
Key messages
• Food, drink and entertainment uses should be located in areas where their impact can be minimised.
• Planning conditions and legal agreements will be used to control the impact of food, drink and entertainment uses. This guidance provides details of the controls that may be used.

2.11 Food, drink, and entertainment uses such as cafés, restaurants, bars and pubs are an important part of the mix and offer of Camden's centres and contribute to their vibrancy and vitality. However these uses can also have harmful effects, such as noise and disturbance to residents, litter, anti-social behaviour, parking and traffic impacts. The level of impact depends on the type of the use, its location, its size and the character and nature of its surroundings. As a result, the Council seeks to guide such uses to locations where their impact can be minimised, and to use planning conditions or obligations to ensure that any remaining impact is controlled. Planning permission will not be granted if proposals are likely to generate harmful impacts.

The use class of cafés
2.17 There can be some difficulty and uncertainty surrounding the assignment of a use class to some cafe and sandwich shop uses. The Town and Country Planning (Use Classes) Order 1987 defines A1 shops as including "use for the retail sale of goods other than hot food, and for the sale of sandwiches or other cold food for consumption off the premises". The A3 use class is defined as "use for the sale of food or drink for consumption on the premises or of hot food for consumption off the premises". Some businesses contain elements of both of these use classes, and some functions may be considered ancillary to the main use. There is no further government guidance on where a line should be drawn and the designation of a use class is a matter of fact and degree. The Council will assess each proposal on its merits and take into consideration any relevant caselaw on the matter.

Fumes, noise, and vibration
2.18 Food preparation and the congregation of large numbers of customers generally create a need for extraction equipment to deal with fumes. Extraction, food storage and other machinery can be unsightly and cause noise / vibration. Noise / vibration can also be generated directly by the activity in establishments, such as amplification of music. Pollution of this kind will be controlled through the design of the premises, conditions and legal agreements imposing management arrangements. Where appropriate, controls will seek sound-proofing (on the premises or to nearby premises), siting of machinery to minimise fumes, noise / vibration and visual intrusion, closure of doors and windows, limits on amplification and upper limits on the noise level generated. For further information please see Policy A1 managing the impact of development, and the Camden Planning Guidance on amenity.

Hours of operation
2.19 Ambient noise levels generally reduce around midnight, and consequently residential amenity can be badly harmed by amplified music, plant and machinery and on-street activity that continues late at night. Where appropriate, the Council will attach conditions to planning permission for food and drink and entertainment uses to control hours of operation. In some instances, depending on the location, character of the area, the nature of the proposed use and its likely impact on amenity, earlier closing times may be more appropriate. Generally, earlier closing times will be more appropriate in neighbourhood centres and residential areas than in town centres / Central London Frontages and other commercial areas. Closing time will be considered to be the time by which all customers should be off the premises and all noise-generating clearing up activities audible from outside of the premises should cease. Where appropriate, hours of operation may be set to prevent premises in close proximity to each other closing at the same time to avoid the cumulative potential for anti-social behaviour.

2.20 In more commercial areas within the designated centres, that have significant amounts of food, drink and entertainment uses, limited residential development and are well served by public transport during the late evening/night, later closing times (beyond midnight) may be applied. All such applications will be assessed on a case-by-case basis and will be subject to impact assessment as set out in Table 1.

2.21 In accordance with the alcohol regulations local authorities have responsibility for alcohol licensing. Current legislation relaxes some of the controls over licensed premises, particularly in terms of operational hours. The planning authority is aware that there is the potential for the hours of operation for food drink and entertainment uses to conflict between what is granted through planning consents and those granted in licensing applications. While the two regimes are entirely separate, where the planning authority has placed a condition controlling the hours of operation on a development, these hours will override any licensing hours granted should they be outside those allowed through a planning permission. If a use does not have its opening hours controlled through a planning consent then the operational hours will be dependent on those granted by the licensing department.

Amplified music
2.29 Amplified music can result in a considerable disturbance to the amenity of residents where it spills beyond the premises. The Council will impose conditions, where necessary, to control noise levels in new developments for food, drink and entertainment uses. It is recognised that amplified music does not always originate from drinking and entertainment establishments and that food uses, such as restaurants and cafés, can also contribute to the problem, particularly when speakers are placed onto or directed towards the street. The Council will impose conditions restricting the noise levels of amplified music from food, drink and entertainment uses in accordance with the noise and vibration thresholds detailed in the Camden Local Plan (Appendix 3). Where it is found that existing uses are playing amplified music that results in a disturbance to the amenity of residents then the Council's Pollution Control Team can be notified and enforcement action taken where required.

Refuse and litter
2.30 The storage and disposal of refuse and packaging will need dedicated space in all establishments where food is prepared or alcohol is consumed on the premises. The Council seeks to avoid the leaving of refuse and packaging on the highway where it is an obstruction and harms amenity. Control over the design of the premises, and legal agreements securing management arrangements, will be used to ensure that, as far as possible, refuse and packaging is disposed of from an area within the premises. Litter arises from the packaging of takeaway hot food and fliers for pubs and clubs. Legal agreements will be used to provide litter bins where appropriate, secure management arrangements controlling the use of packaging and provision of litter pickers, and/or require a supplementary financial contribution.

3.5 Camden Planning Guidance - Town Centres and Retail (January 2021)

Air conditioning units and extraction systems

2.33 The installation of air conditioning units or extraction systems can harm the visual appearance of an area as well as having the potential to disturb the amenity of residents and workers alike through noise. They are a particular issue in the designated centres where commercial uses requiring air conditioning or extraction are located nearby or adjacent to homes.

2.34 In line with Local Plan Policy A4 the Council will only grant permission for noise generating development, including any plant and machinery, if it can be operated without causing harm to amenity.

2.35 Very small external equipment (for example, a small extractor fan that is not visible from the surrounding streets) may not require planning permission if it does not materially change the external appearance of the property. To make a judgment we will need to see photographs, plans, or drawings. In all other instances, full planning permission is required if (all or part of) the equipment will be fixed to the outside of a building.

2.36 When new air conditioning units or extraction systems are installed they should be positioned sensitively so that they do not have an unacceptable visual impact, particularly within conservation areas and on listed buildings. New units should not cause undue noise especially where there are noise sensitive environments in close proximity, such as residential properties. Where planning permission is sought for new air conditioning units or extraction systems the existing background noise will also be taken into consideration and where such units are granted planning permission, conditions may be attached restricting the amount of noise (measured in decibels) being emitted from such units, especially in noise sensitive areas and areas where there are noise sensitive uses (For details on noise levels and thresholds Local Plan A4 Noise and vibration and Appendix 4 of the Local Plan). Further detail on the control of noise and vibration is set out in the Camden Planning Guidance on Amenity.

Smoking areas

2.37 Smoking has been banned in all enclosed public places since 2007, including pubs, restaurants, take-aways, nightclubs and private members clubs. If owners of such establishments wish to provide specific smoking areas for their customers then planning permission may be required, particularly if it is intended to erect some type of outdoor shelter such as canopies or smoking shelters. If such structures are intended to be erected then the Planning Department should be contacted in order to assess whether planning permission is required. Particular issues that may result from the creation of smoking areas includes the visual impact and the noise impact associated with people congregating and smoking in outdoor areas near residential properties. Where outdoor smoking areas are proposed, restrictions on the hours of their use may apply where applicable.

2.38 The impact of food, drink and entertainment venues not providing dedicated outdoor smoking areas includes noise, litter, congestion and anti-social behaviour.

Hot food take aways

2.39 The planning system can play an important role in facilitating healthy communities. One issue of particular importance in the borough is obesity, particularly childhood obesity. The Council seeks to tackle this issue and encourage healthy eating habits for all from an early age. Camden's Local Plan Policy TC4 on Town centres uses states that the Council will consider the health impacts of the development of new hot food take aways in the borough. The Council will request a health impact assessment to be undertaken and submitted to the Council for development of a new hot food take away where they will be located in close proximity to schools. The Council will be undertaking further evidence gathering on the health impacts of hot food take aways and will take into the consideration the results of new evidence as it becomes available. Refer to the Camden Planning Guidance on health and wellbeing for further information.

3.6 Ventilation Consideration

For a small restaurant in the UK, the ventilation installation must comply with UK Building Regulations and British Standards to ensure adequate air quality, comfort, and safety. Here are the key aspects to consider:

1. Building Regulations (Part F) Compliance
Building Regulations Part F sets out the requirements for ventilation in buildings to ensure adequate air quality. For restaurants, these include:

Ventilation Rates:
• For dining areas, a minimum ventilation rate of 10 litres per second per person is recommended.

• For kitchens, the ventilation rate needs to be higher due to the additional heat, moisture, and contaminants. Specific requirements are determined based on the type and intensity of cooking.

2. British Standards
Relevant British Standards include:

BS EN 13779: Ventilation for non-residential buildings. This standard provides guidance on the performance and design of ventilation systems in buildings, including acceptable indoor air quality levels and comfort criteria.

BS EN 15780: Ventilation for buildings – Ductwork – Cleanliness of ventilation systems. This standard outlines the requirements for maintaining clean ductwork in ventilation systems.

3.Ventilation System Components
1. Kitchen Ventilation:
• Canopy Hood: Installed over cooking appliances to capture and extract fumes, heat, grease, and smoke.

• Extraction Rate: Sufficient to handle the cooking load, typically specified by the equipment manufacturer or calculated based on the kitchen size and cooking intensity. Grease Filters: To trap grease and prevent it from entering the ductwork.

• Ductwork: Properly sized and routed to ensure efficient removal of extracted air.

• Extraction Fans: Adequately powered to maintain the required extraction rate.

• Make-Up Air: To replace extracted air, preventing negative pressure. This can be provided by mechanical supply air systems or natural ventilation openings.

2. Dining Area Ventilation:
• Mechanical Ventilation System: To supply fresh air and remove stale air, ensuring a ventilation rate of 10 litres per second per person.

• HVAC System: Heating, ventilation, and air conditioning to maintain comfortable indoor temperatures.

• CO2 Monitoring: To ensure CO2 levels do not exceed 1000 ppm, indicating adequate ventilation.

3. General Ventilation Considerations:
• Air Filtration: Using filters to ensure the incoming air is clean.

• Noise Control: Ensuring the ventilation system operates quietly to avoid disturbing diners.

• Fire Safety: Incorporating smoke extraction systems and ensuring compliance with fire safety regulations.

4. Maintenance and Inspection
Regular maintenance and inspection are crucial to ensure the ventilation system remains effective and compliant with regulations:

• BS EN 15780: Ensuring ductwork cleanliness to maintain system efficiency and air quality.

• Routine Checks: Regular checks and maintenance of fans, filters, and ductwork.

• Documentation: Keeping records of maintenance activities to demonstrate compliance with health and safety regulations.

Summary
For a small restaurant in the UK, a compliant ventilation system would typically include:

• A canopy hood with adequate extraction rates and grease filters for the kitchen.

• Properly sized ductwork and extraction fans.

• A mechanical ventilation system supplying fresh air at 10 litres per second per person for the dining area.

• HVAC systems to maintain temperature comfort.

• CO2 monitoring to ensure air quality.

• Compliance with BS EN 13779 and BS EN 15780 standards.

• Regular maintenance and inspection schedules.

Consulting with a professional ventilation engineer is advisable to ensure that the design and installation meet all specific requirements and standards

Table 1.1 Ventilation for buildings other than offices and car parks

Building/space/activity	Regulations and guidance (also see CIBSE's Guide A and Appendices D and E)
Animal rooms	CIBSE Guide B2 *Ventilation and Ductwork* (2016) *Code of Practice for the Housing and Care of Animals Bred, Supplied or Used for Scientific Purposes* (Home Office, 2014)
Building services plant rooms	Dangerous Substances and Explosive Atmospheres Regulations 2002 Provision for emergency ventilation to control dispersal of contaminating gas releases (e.g. refrigerant leak) is given in paragraphs 23 to 25 of HSE Guidance Note HSG 202 *General Ventilation in the Workplace – Guidance for Employers*. **BS EN 378-3** *Refrigerating systems and heat pumps. Safety and environmental requirements – Installation site and personal protection* Follow manufacturers' guidance for adequate provision of air for service equipment.
Catering and commercial kitchens	HSE Catering Information Sheet No. 10: *Ventilation in catering kitchens* (2017) BESA DW 172 *Specification for Kitchen Ventilation Systems* (2018) CIBSE Guide B2 *Ventilation and Ductwork* (2016)
Cleanrooms	CIBSE Guide B2 *Ventilation and Ductwork* (2016)
Common spaces[1]	Either: a. natural ventilation by appropriately located ventilation opening(s) with a total opening area of at least 1/50 of the floor area of the common space b. mechanical ventilation installed to provide a supply of fresh air of 0.5 litres per second per m^2 of floor area.
Data centres	CIBSE Guide B2 *Ventilation and Ductwork* (2016)
Dealing rooms	CIBSE Guide B2 *Ventilation and Ductwork* (2016)
Factories and workshops	Control of Substances Hazardous to Health (COSHH) Regulations 2002 Factories Act 1961 Health and Safety at Work etc. Act 1974 BESA TR 40 *Guide to Good Practice for Local Exhaust Ventilation* (2020)

3.6 Ventilation Consideration

According to Building Regulation Part F, the minimum requirement for a ventilation system for a small restaurant in London are as follow:

Building Regulations Part F in the UK specifies the requirements for ventilation in buildings to ensure adequate indoor air quality and occupant comfort. For a small restaurant in London, the following are the minimum requirements for a ventilation system according to Part F:

1. Ventilation Rates
For a restaurant, which includes dining areas and kitchen areas, the ventilation requirements differ:

Dining Areas:
• The ventilation rate should be at least 10 litres per second per person.

Kitchens:
• Local Extract Ventilation: Required over cooking appliances to remove cooking fumes, heat, and moisture.

Canopy hoods with adequate extraction rates based on the type and intensity of cooking are necessary. The specific extraction rate can vary, but typical guidance suggests a minimum of 30 air changes per hour (ACH) for commercial kitchens.

Direct exhaust to the exterior is required, with appropriate grease and particle filtration.

2. Air Quality and Comfort
CO2 Levels:
• Ensure that CO2 levels in occupied spaces do not exceed 1000 ppm to maintain good indoor air quality.

• Temperature Control:
Adequate ventilation combined with heating and cooling systems to maintain a comfortable indoor temperature.

3. System Design and Performance
Mechanical Ventilation with Heat Recovery (MVHR):
• MVHR systems are recommended to provide a continuous supply of fresh air and recover heat from the extracted air, improving energy efficiency.

Ductwork:
• Properly sized and designed to ensure efficient air distribution and extraction without excessive noise or pressure drops.

4. Fire Safety and Smoke Control
• Ventilation systems must be designed to prevent the spread of fire and smoke. This includes:

• Fire dampers in ductwork passing through fire compartment walls.

• Smoke extraction systems in accordance with fire safety regulations.

5. Maintenance and Accessibility
• Ventilation systems should be designed for easy access to facilitate regular maintenance and cleaning. This ensures the system remains effective and compliant with health and safety standards.

Summary of Minimum Requirements:
1. Dining Areas:
• Ventilation rate of at least 10 litres per second per person.

2. Kitchens:
• Local extract ventilation (canopy hoods) with adequate extraction rates, typically achieving 30 air changes per hour.

• Direct exhaust to the exterior with appropriate filtration.

3. Air Quality:
• Maintain CO2 levels below 1000 ppm.

4. Temperature Control:
• Adequate ventilation combined with HVAC systems to maintain comfort.

5. Fire Safety:
• Fire dampers and smoke control measures in the ventilation design.

6. Maintenance:
• Accessible design for easy maintenance and cleaning.

By ensuring these minimum requirements are met, the ventilation system in a small restaurant in London will comply with Building Regulations Part F, promoting a safe, comfortable, and healthy environment for both staff and customers.

Installation of ventilation systems
1.16 Ventilation systems should be installed to meet both of the following conditions.
a. Comply with the guidance in paragraphs 1.17 to 1.20.
b. Not compromise the performance of the system in use.

1.17 Rigid ducts should be used wherever possible. Where necessary, flexible ducts may be used for final connections, but their lengths should be kept to a minimum. All flexible ductwork should meet the standards of BSRIA's BG 43/2013.

1.18 Ductwork installations should be designed and installed to minimise the overall pressure losses within the system by taking all of the following steps.
a. Minimising the overall length of duct.
b. Minimising the number of bends required.
c. Installing appropriately sized ducts for the air flow rate.

1.19 Duct connections should be both mechanically secured and adequately sealed to prevent leaks. Rigid connectors and jubilee clips should be used for flexible ducting to ensure a good seal.

1.20 Mechanical ventilation systems must be commissioned in accordance with an approved procedure.

3.6 Ventilation Consideration

In the UK, the mechanical duct specifications for a small restaurant are guided by several regulations and standards to ensure safety, efficiency, and compliance with environmental health requirements. The primary documents and standards that should be referred to include:

1. Building Regulations (Part F - Ventilation): This part of the Building Regulations provides guidelines on the adequate ventilation of buildings, including small restaurants. It specifies requirements for air quality, including the rates of ventilation needed to remove stale air and introduce fresh air.

2. CIBSE (Chartered Institution of Building Services Engineers) Guides: CIBSE provides detailed guidance on ventilation system design, including ductwork. Relevant guides include:
• CIBSE Guide B: Heating, Ventilating, Air Conditioning, and Refrigeration
• CIBSE Guide A: Environmental Design

3. BS EN 13779: Ventilation for Non-Residential Buildings: This European Standard provides the requirements for ventilation and room-conditioning systems, including guidelines for ductwork in restaurants.

The mechanical duct specifications for ventilation systems in non-residential buildings, including small restaurants, encompass several key aspects. Here is a summary of these specifications from the above documents:

Building Regulations (Part F - Ventilation)
Purpose: Ensure adequate ventilation for health and safety by providing fresh air and removing stale air.

1. Ventilation Rates:
• Specific ventilation rates are provided for different types of spaces. For a restaurant, the recommended rate is typically in the range of 10-20 air changes per hour.
• Adequate extract ventilation must be provided in kitchens to remove cooking fumes, with higher rates depending on the intensity of cooking.

2. Air Quality:
• Systems should prevent the build-up of pollutants such as CO2, volatile organic compounds (VOCs), and other contaminants.
• Ensure that the indoor air quality meets the required standards.

3. Duct Design:
• Ducts must be designed to ensure good airflow, minimizing resistance and ensuring efficient operation.

CIBSE Guidelines
CIBSE Guide B: Heating, Ventilating, Air Conditioning, and Refrigeration
1. Duct Sizing:
• Proper sizing of ducts is essential to handle the required airflow without excessive pressure drops. This involves calculations based on the air change rate and the volume of the space.

2. Air Distribution:
• Even distribution of air throughout the space to avoid dead zones and ensure comfort.
• Use of diffusers and grilles to control airflow direction and speed.

3. Materials and Construction:
• Ducts should be made from durable materials like galvanized steel, aluminium, or suitable plastics.
• They should be airtight to prevent leaks and maintain system efficiency.

4. Insulation:
• Ducts running through unconditioned spaces should be insulated to prevent heat loss or gain and condensation.

5. Noise Control:
• Incorporate sound attenuators and acoustic linings where necessary to minimize noise from air movement and mechanical equipment.

6. Maintenance Access:
• Duct systems should include access points for cleaning and maintenance to ensure longevity and hygiene.

CIBSE Guide A: Environmental Design
1. Thermal Comfort:
• Ensuring that ventilation systems contribute to thermal comfort by maintaining appropriate temperature and humidity levels.

2. Energy Efficiency:
• Systems should be designed to minimize energy consumption, including the use of heat recovery systems where appropriate.

BS EN 13779: Ventilation for Non-Residential Buildings
1. Airflow Requirements:
• Specifies minimum ventilation rates based on occupancy and activities within the space. For restaurants, this includes both dining and kitchen areas.

2. Indoor Air Quality:
• Defines acceptable levels of indoor air pollutants and provides guidelines for maintaining good indoor air quality.

3. Ventilation Effectiveness:
• Systems must ensure that fresh air effectively reaches all occupied spaces, avoiding short-circuiting or stagnant zones.

4.Filtration:
• Adequate filtration must be in place to remove particulates and contaminants from incoming air.

5. Control Systems:
• Ventilation systems should have controls to adjust airflow based on occupancy and usage patterns to optimize performance and energy efficiency.

6. Safety and Fire Protection:
• Ductwork should comply with fire safety regulations, including the installation of fire dampers where ducts penetrate fire-rated barriers.

Summary of Mechanical Duct Specifications
1. Material:
• Non-combustible materials like galvanized steel or aluminium, with smooth internal surfaces to reduce friction and resist corrosion.

2. Sizing and Layout:
• Calculated based on required airflow rates and building layout to ensure efficient and balanced ventilation.

3. Insulation and Sealing:
• Insulated to prevent heat loss/gain and condensation, and sealed to prevent air leaks.

4. Fire Safety:
• Compliance with fire safety standards, including the use of fire-resistant ducts and fire dampers.

5. Noise Control:
• Use of sound attenuators and acoustic linings to minimize noise.

6. Maintenance:
• Incorporation of access points for cleaning and maintenance.

7. Energy Efficiency:
• Design considerations to minimize energy use, including the potential use of heat recovery systems.

By adhering to these specifications, small restaurants in the UK can ensure that their ventilation systems are safe, efficient, and compliant with relevant regulations and standards.

3.6 Ventilation Consideration

Rectangular ducts and fittings

System description
This is ALNOR's range of rectangular ducts and fittings for ventilation systems.

This catalogue presents the rectangular ducts and fittings sized in accordance with EN 1505:2001, "Ventilation for buildings. Sheet metal air ducts and fittings with rectangular cross-section. Dimensions" and reference standards.

The surface area of ventilation ducts and fittings is measured according to DIN 18379, "German construction contract procedures – Part C: General technical specifications for building works – Room ventilation systems". Rectangular ducts and fittings are designed for low- and medium-pressure indoor HVAC systems. Rectangular ducts and fittings made from stainless steel or aluminium are available on request if a higher corrosion protection level is required. Alnor also fabricates custom fittings to individual design requirements.

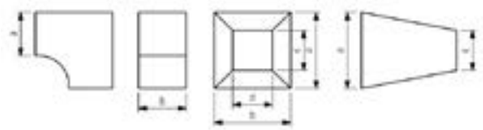
Dimensions
The nominal size is a conventional dimension used to designate and calculate straight ducts and fittings. It is the internal dimension of sides a and b, where side a is exposed to view (see Fig. 1). The length sizes of the sides at a smaller end of an adapter fitting are designated c and d, where side c is exposed to view.

Dimension L is the effective length of a straight duct, which is added to the overall length of the ductwork system.

Dimension l is the effective length of a fitting, which is added to the overall length of the ductwork system.

The standard dimensions of ducts and fittings range between 130 mm and 2500 mm for any side length.

The ducts and fittings below and above these sizes are available on request. Measurements of the surface area and the lead time for custom ductwork orders are subject to separate arrangements.



Tightness
Ducts are made in t wo air tightness classes according to PN-B-76001, "Ventilation duc ts.
Air tightness, requirements and testing" and
EN 1507, "Ventilation for buildings. Sheet metal air ducts with rectangular section. Requirements for strength and leakage":
Air tightness class A: standard in normal design versions; Air tightness class B: design versions with improved air tightness.

The air tightness classes are specified in the table below

Duct air tightness class	*Leakage rate limit value* (f) $m^3 s^{-1} m^{-2}$	*Limit values of static pressure (p) Pa*				
		Vacuum pressure in each class	*Overpressure in each class*			
			1	*2*	*3*	
A	$0.027 \times p_{test}^{0.65} \times 10^{-3}$	200	400			
B	$0.009 \times p_{test}^{0.65} \times 10^{-3}$	500	400	1000	2000	
C	$0.003 \times p_{test}^{0.65} \times 10^{-3}$	750	400	1000	2000	
D*	$0.001 \times p_{test}^{0.65} \times 10^{-3}$	750	400	1000	2000	

Special-purpose ventilation ducts

Design
Rectangular ducts and fittings are fabricated from metal sheets which are hemmed and seamed, pressure-welded, or riveted. The ducts and fittings are available in low- and medium pressure versions (min. vacuum / max. overpressure):
• class N design (low-pressure design): standard design from -400 Pa to +1000 Pa
• class S design (medium-pressure design): from -1000 Pa to 2500 Pa

The dimensional tolerances and metal sheet thickness are selected according to the following criteria:
• length of the long side of a straight duct,
• the dimension of the longest side of the connection cross-section of the fitting.

Table 1 (see below) provides dimensional tolerances and minimum metal sheet thickness sizes.

Dimension of the long side (mm)	*Dimensional tolerance for the duct side (mm)*	*Class N minimum sheet thickness (mm)*	*Class S minimum sheet thickness (mm)*
100-500	0-4	0.6	0.7
501-1000	0-4	0.8	0.9
1001-2000	0-4	1.0	1.1
2001-4000	0-5	1.1	1.2

Rectangular ducts and fittings can be fabricated from stainless steel sheet or aluminium sheet on request (see Table 2).

Dimension of the long side (mm)	*Stainless steel sheet*	*Aluminium sheet*
100-500	0.6	0.8
501-1000	0.6	0.8
1001-2000	0.8	1.0

3.6 Ventilation Consideration

Circular Single Blade Externally Resettable Fire Damper - FD-C Series

- Conforms to fire damper product standard EN15650
- ES classified fire dampers with reduced smoke leakage characteristics EN 13501-3
- Aerodynamically Air Control tested to BS EN 1751
- Tested installation methods in differing supporting constructions (BS EN 1366-2)
- Integrated volume control capability
- Replaceable fusible link from outside of the ductwork
- Commissioning friendly
- External blade position indicator
- Damper casing sizes and tolerances conform to BS EN 1506

Introduction - The FD-C Series
The FD-C Manual Operation Single Blade Fire Damper with volume control facility has been designed specifically for installations where space is at a premium.

The testing and resetting of the damper and thermal fuse external of the duct allows for ease of commissioning and maintenance.

NB: Access panels may be required to comply with DW145 G.3.1.5.

The installation plate, with its engineered installation perforations, acts as a template to allow the marking of the fixing positions on the surface of the structure to which the plate will be affixed, allowing for a quick and efficient install.

What is a fire damper and why might they be needed?
The FD-C Series Single Blade Circular Fire Damper is designed to stop the spread of fire through ducts, walls and floors.

The product range has many features and options to meet the requirements of specifiers, contractors, local and national authorities. Dampers are available to suit both low and medium velocity applications.

What are the 'E' and 'ES' classifications?
To achieve the classifications to EN13501-3, fire dampers and fire and smoke dampers shall meet product standard 15650 be tested to EN1366-2 where a 300Pa pressure difference is applied across the damper. During the fire test period, the integrity of the seal between the damper and the structure shall not have any gaps larger than 6mm x 150mm. There shall not be any sustained flaming. The largest size of damper to be manufactured for sale as a single section shall be fire tested.

E = Integrity
The maximum leakage permissible at 300Pa corrected to 20°C is 360m3/hr/m2 (100 l/s/m2) throughout the fire test period.

ES = Integrity with Smoke Leakage Performance
The maximum leakage permissible at 300Pa corrected to 20°C is 200m3/hr/m2 (55.5 l/s/m2) at ambient prior to the fire test and throughout the fire test period. In addition, for the ES classification to be attained, the smallest damper must also meet the 200m3/hr/m2 maximum ambient leakage with a 300Pa pressure across the damper. (This is equivalent to just 0.55 l/s on a 100 dia. damper).

Fire dampers should be installed as tested.

FD-C Features and Benefits

- Tested and certified installation variants of the FD-C are available for dry walls, masonry walls and concrete floors.
- All BSB tested installation methods give at least a E60 classification. See DoP and installation drawing for full details

Leakage Classification
Blade leakage classification is given numerically 1 – 4 and case leakage classification is given using capital letters A – C of EN1751 (sections C.2 and C.3).

The FD-C series damper meets Class 3 blade leakage section C.2 refers and Class C case leakage section C.3 of the EN1751 standard, section C.2 refers.

Normal operating conditions - not exceeding 1100Pa, Classes A, B & C of DW 144 2016 Specification will apply.

The FD-C Series Range
The BSB FD-C series is available in the following case diameters:
FD-C100 - 100mm diameter
FD-C125 - 125mm diameter
FD-C150 - 150mm diameter
FD-C160 - 160mm diameter
FD-C200 - 200mm diameter
FD-C250 - 250mm diameter
FD-C300 - 300mm diameter
FD-C315 - 315mm diameter

3.6 Ventilation Consideration

Requirements for a Commercial Kitchen
1. Food Safety and Hygiene
• Compliance with Legislation: Adherence to the Food Safety Act 1990 and Food Hygiene Regulations 2006.

• HACCP: Implementation of Hazard Analysis and Critical Control Points (HACCP) to identify and manage food safety risks.

• Food Safety Management: Systems like Safer Food, Better Business (SFBB) to manage food safety.

• Staff Training: All staff must be trained in food hygiene and safety practices.

2. Ventilation
• Adequate Ventilation: Compliance with Building Regulations Part F to ensure proper ventilation.

• Extraction Systems: Efficient extraction systems with hoods over cooking equipment to remove heat, steam, smoke, and odours.

• Regular Maintenance: Regular cleaning and maintenance of ventilation systems to prevent grease build-up and fire hazards.

3. Fire Safety
• Fire Suppression Systems: Installation of automatic fire suppression systems in high-risk areas.

• Fire Extinguishers: Appropriate fire extinguishers, including Class F for cooking oils.

• Emergency Exits: Clear and accessible emergency exits and regular fire drills.

4. Equipment and Layout
• Ergonomic Design: Efficient layout to minimize movement and reduce accident risks.

• Commercial-Grade Equipment: Use of durable and easily cleanable commercial-grade equipment.

• Electrical Safety: Regular PAT testing for electrical appliances.

5. Plumbing and Water Supply
• Potable Water: Safe, clean drinking water supply.

• Proper Drainage: Effective drainage systems to handle waste water and prevent contamination.

6. Waste Management
• Waste Bins: Adequate, covered waste bins that are emptied regularly.

• Recycling: Facilities for separating recyclable materials.

7. Lighting
• Adequate Lighting: Sufficient and appropriate lighting for all areas, including preparation, cooking, and washing areas, to ensure safety and efficiency.

8. Temperature Control
• Heating and Cooling: Systems to maintain a comfortable working environment, especially in areas with cooking appliances.

9. Personal Hygiene Facilities
• Handwashing Stations: Sinks with hot and cold running water, soap, and hygienic drying facilities.

• Changing Areas: Separate areas for staff to change into work clothing.

• Toilets: Adequate toilet facilities with proper handwashing stations.

10. Compliance and Certification
• Food Hygiene Rating: Achieving a high food hygiene rating from local authorities.

• Record Keeping: Maintaining logs of fridge and freezer temperatures, cleaning schedules, and maintenance records.

Surfaces Used in Commercial Kitchens
1. Worktops and Counters
• Stainless Steel: Highly durable, non-porous, and easy to clean. Resistant to corrosion and does not harbour bacteria.

• Quartz: Non-porous, scratch-resistant, and easy to clean. Suitable for food preparation areas.

2. Walls and Splashbacks
• Stainless Steel Panels: Easy to clean and disinfect, providing a smooth surface that prevents bacteria build-up.

• Ceramic Tiles: Glazed ceramic tiles are easy to clean and resistant to moisture. They provide a hygienic and aesthetically pleasing surface.

• PVC Cladding: Smooth, non-porous, and easy to clean. Resistant to bacteria and fungi growth.

3. Floors
• Epoxy Resin Flooring: Durable, non-slip, and easy to clean. Provides a seamless surface that is resistant to bacteria and chemicals.

• Quarry Tiles: Hard-wearing and slip-resistant. Suitable for high-traffic areas and easy to clean.

• Vinyl Flooring: Non-slip, easy to clean, and available in seamless rolls to prevent dirt buildup in joints.

4. Ceilings
• PVC Panels: Moisture-resistant and easy to clean. Prevents the growth of mold and mildew.

• Suspended Ceilings with Vinyl Tiles: Easy to clean and replace, providing a hygienic solution for kitchens.

5. Shelving and Storage
• Stainless Steel Shelving: Strong, durable, and easy to clean. Does not rust or corrode and is ideal for dry and refrigerated storage.

• Plastic-Coated Wire Shelving: Easy to clean and provides good air circulation around stored items.

Conclusion
In a small restaurant's commercial kitchen in the UK, meeting hygiene and safety standards involves complying with various regulations and using appropriate materials. Stainless steel is the preferred material for many surfaces due to its durability and ease of cleaning. Other materials such as ceramic tiles, epoxy resin, and PVC cladding are also widely used to maintain hygiene and safety in the kitchen environment.

3.6 Ventilation Consideration

Indoor Unit and Outdoor Unit-
If a small restaurant in the UK is installing the Mitsubishi SRK71ZR-W indoor unit and the SRC71ZR-W outdoor unit, here are the several benefits:

1. Energy Efficiency
• Inverter Technology: The units use inverter technology, which adjusts the compressor speed based on the cooling or heating demand, leading to reduced energy consumption and lower utility bills.

• High EER and COP: These units typically have high Energy Efficiency Ratios (EER) and Coefficients of Performance (COP), meaning they provide more cooling or heating output per unit of electricity consumed.

2. Climate Control and Comfort
• Consistent Temperature: The inverter technology ensures a stable and consistent temperature, enhancing the comfort of both customers and staff.

• Rapid Cooling and Heating: These units can quickly adjust the temperature, which is particularly useful in a restaurant environment where temperatures can fluctuate rapidly due to cooking activities.

3. Air Quality
• Advanced Filtration: Mitsubishi units often come with advanced filtration systems that remove dust, allergens, and odours, contributing to a cleaner and healthier indoor environment.

• Dehumidification: Effective dehumidification helps maintain a comfortable indoor climate, which is crucial for customer comfort and food storage.

4. Noise Reduction
• Quiet Operation: Both indoor and outdoor units are designed to operate quietly, minimizing disruption to diners and staff and creating a more pleasant dining atmosphere.

5. Reliability and Durability
• Quality Construction: Mitsubishi units are known for their reliability and durability, ensuring long-term performance with minimal maintenance issues.

• Warranty and Support: Mitsubishi provides robust warranties and customer support, offering peace of mind regarding repairs and servicing.

6. Ease of Installation and Maintenance
• Compact Design: The SRK71ZR-W and SRC71ZR-W have compact designs, making them easier to install in tight spaces typical of small restaurants.

• User-Friendly Controls: The units come with intuitive controls and interfaces, simplifying operation and maintenance.

7. Flexibility and Zoning
• Multiple Operating Modes: The units offer various modes (cooling, heating, dehumidifying, fan-only) to adapt to different needs and preferences.

• Zoning Capability: They can be integrated into a zoning system to control the climate in different areas of the restaurant independently, optimizing comfort and energy use.

8. Environmental Benefits
• Eco-Friendly Refrigerant: The units use eco-friendly refrigerants, reducing the environmental impact and helping the restaurant comply with environmental regulations.

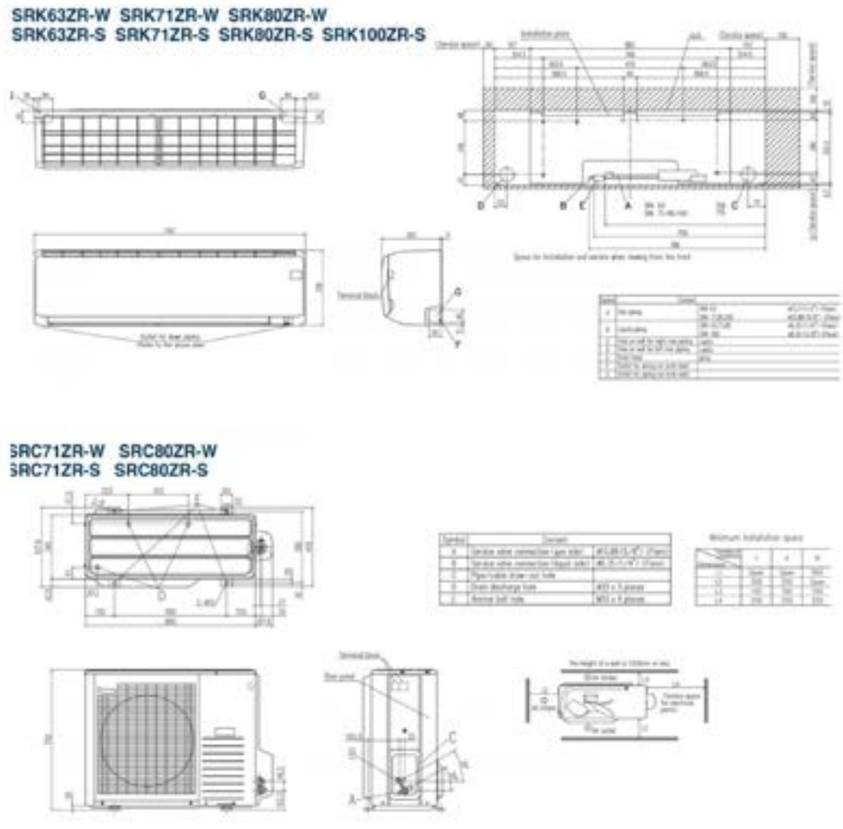
• Energy Savings: Reduced energy consumption contributes to lower carbon emissions, aligning with sustainability goals.

9. Enhanced Customer Experience
• Comfortable Dining Environment: Maintaining an optimal indoor climate enhances the overall dining experience, leading to higher customer satisfaction and repeat business.

• Improved Staff Productivity: A comfortable work environment can improve staff productivity and morale, positively impacting service quality.

Conclusion
Installing the Mitsubishi SRK71ZR-W indoor unit and SRC71ZR-W outdoor unit in a small restaurant in the UK offers numerous benefits, including energy efficiency, comfort, air quality, noise reduction, reliability, ease of installation and maintenance, flexibility, environmental advantages, and an enhanced customer experience. These advantages make these units a smart investment for small restaurant owners looking to provide a superior dining environment while controlling operational costs.

Indoor Unit : SRK71ZR-W Outdoor Unit : SRC71ZR-W



3.7 Noise Consideration

Noise and vibration
Policy A4 Noise and vibration
The Council will seek to ensure that noise and vibration is controlled and managed.

Development should have regard to Camden's Noise and Vibration Thresholds (Appendix 3). We will not grant planning permission for:

a. Development likely to generate unacceptable noise and vibration impacts; or

b. Development sensitive to noise in locations which experience high levels of noise, unless appropriate attenuation measures can be provided and will not harm the continued operation of existing uses.

We will only grant permission for noise generating development, including any plant and machinery, if it can be operated without causing harm to amenity. We will also seek to minimise the impact on local amenity from deliveries and from the demolition and construction phases of development.

Sources and the character of noise in Camden
6.86 The main sources of noise and vibration in Camden are; road traffic, railways, industrial uses, plant and mechanical equipment, food, drink and entertainment uses, and building sites. The top six sources of noise that receive the most complaints in Camden are; music, construction noise, general people noise (e.g. footsteps, gathering), parties, fixed machinery and burglar alarms.

6.87 There is a proliferation of fixed machinery, such as air conditioning units in Camden's centres which cumulatively can have a harmful impact. The borough is also home to a large number and variety of food, drink and entertainment uses, often close to where people live, and as a result, conflicts can arise (see Policy TC4 Town centre uses). Such sources of noise and the character of noise can increase stress levels and cause significant disturbance. Other sources of noise such as those associated with construction are considered in Policy A1 Managing the impact of development, whereby measures required to attenuate impacts are secured by legal agreement through a Construction Management Plan.

6.88 The aim within development proposals should be to design out noise prior to proposing mitigation. The effect of noise and vibration can be minimised by separating uses sensitive to noise and vibration from sources that generate them and by taking other design and operational measures to reduce any impact.

6.91 Noise generating uses and fixed machinery will likely have a greater impact on amenity when the background noise level is lower or in areas where noise sensitive uses such as residential developments co-exist with other uses. The Council will take into consideration the general character of the noise (whether noise is intermittent, has a distinct screech, bang, hiss) and where appropriate, the cumulative impacts of noise from one or more noise sources and will assess whether tighter noise restrictions, secured by planning condition, should be imposed.

6.92 Planning permission will not normally be granted for development sensitive to noise in locations that have unacceptable levels of noise and vibration. The Council will only grant planning permission for development sensitive to noise and vibration, in locations that experience high levels of noise and for development likely to generate noise impacts, if appropriate attenuation measures can be taken. Such attenuation measures should be included on plans. Planning permission will not be granted in instances where there will be a significant adverse impact on external amenity areas including gardens, balconies and open spaces unless they can be appropriately mitigated.

Food, drink, entertainment and leisure noise
6.102 Assessments for noise and vibration from entertainment and leisure premises must include consideration of amplified and unamplified music, human voices, footfall and vehicle movements and general activity. The impact of noise and vibration from food, drink and entertainment uses is outlined in Policy TC4 Town centre uses. Generally, these uses and noise from leisure uses alter the noise environment through audio devices, amplified and unamplified music, footfall, congregations of people, plant and equipment, deliveries and transport and can be particularly evident when the background noise level is quieter.

6.103 Where such uses are considered acceptable planning conditions restricting opening hours will be imposed to ensure that they do not adversely impact nearby noise sensitive uses.

Delivery management
6.104 Deliveries, collections and the loading and unloading of goods and refuse can be a source of disruption and cause noise nuisance to nearby residential properties, particularly when undertaken at night. Therefore, to manage potential noise issues from deliveries, conditions will usually be applied to require deliveries, collections and the loading and unloading of goods and refuse take place between the hours of 08:00 to 20:00.

6.105 Developments requiring deliveries outside of these times will be required to provide an acoustic report to demonstrate there will be no adverse impact on the acoustic environment with particular reference to residential occupiers as a result of these activities. This could be inserted within the wider Delivery and Servicing Management Plan of the site. Regard should also be taken to the Noise Abatement Society's silent approach quiet time delivery scheme and TfL 'Retimed Deliveries' to mitigate the negative effects of possible out of hours deliveries.

6.106 Please see Policy T4 Sustainable movement of goods and materials and Policy A1 Managing the impact of development.

4.0 Relevant Planning History

Planning History for 31A Betterton Street, Camden, London, WC2H 9BQ

Planning Application Reference 1
Year: 2010
Application: 2009/5698/P
Address: Third Floor Flat 31A Betterton Street London WC2H 9BQ
Proposal:

Erection of a roof extension with front dormer window and rear balcony at fourth floor level, as additional residential accommodation for existing third floor flat (Class C3).

Decision Level: Granted, 06-04-2010

Planning Application Reference 2
Year: 2015
Application: 2014/7702/P
Address: Third Floor Flat 31A Betterton Street London WC2H 9BQ
Proposal:

Erection of a roof extension with front dormer window and rear balcony at fourth floor level, as additional residential accommodation for existing third floor flat (Class C3).

Decision Level: Granted, 09-04-2015

5.0 AGA Precedent

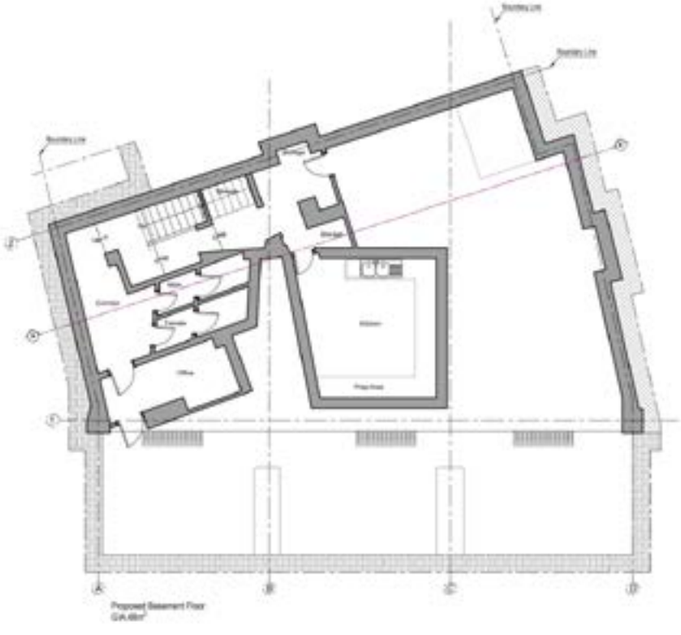
Planning Reference: 2017/1668/P

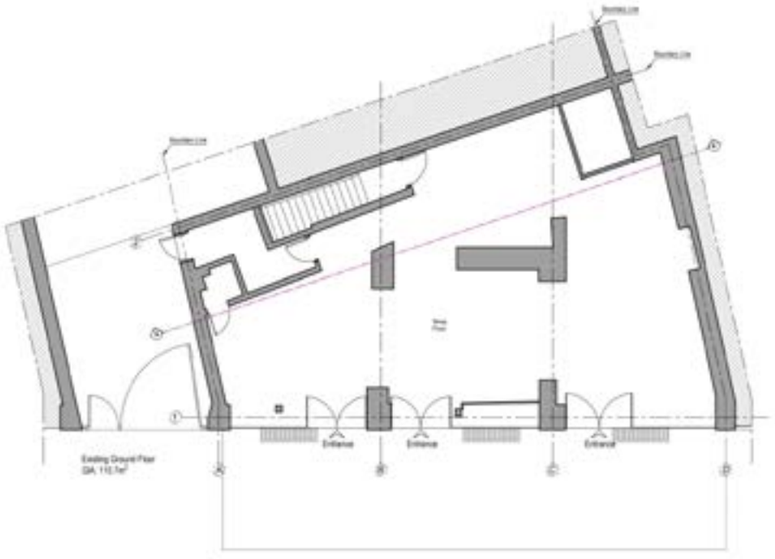
Address: 46-50 New Oxford Street London WC1A 1ES

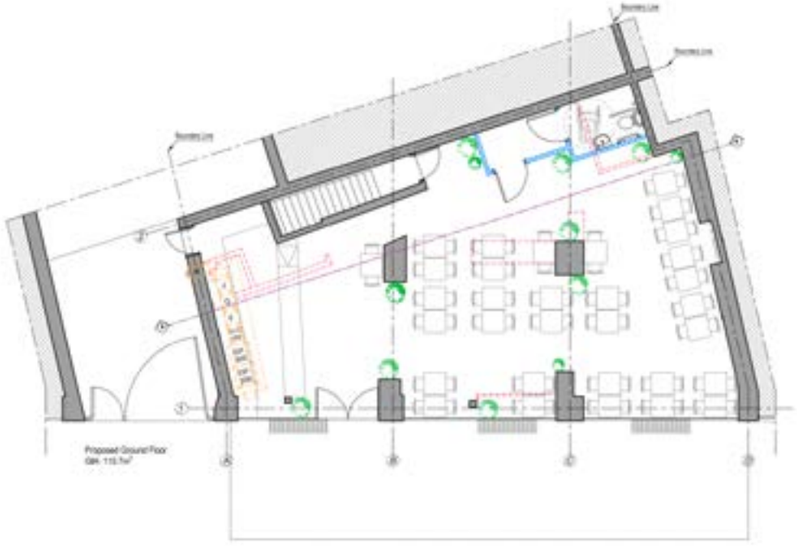
Proposal: Change of use of basement and ground floor from retail (Class A1) to restaurant (Class A3) and installation of exhaust flue louvre to west elevation.

Decision: Permission Granted

Decision Issued Date: 05 Oct 2017







Existing Plans

Proposed Plans

5.0 AGA Precedent

Planning Reference: 2016/1165/P

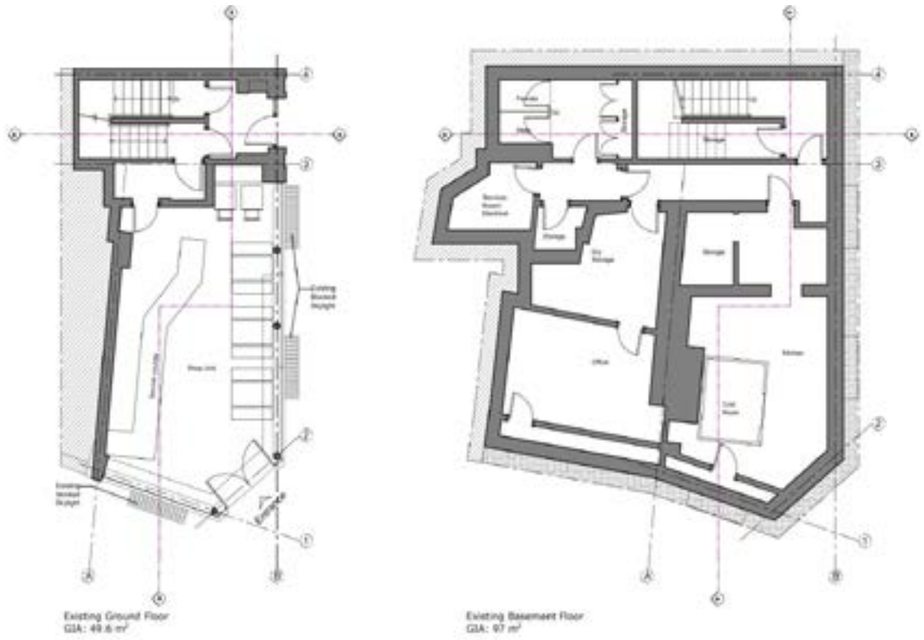
Address: 44 New Oxford Street London WC1A 1ES

Proposal: Change of use of A1 use class to A3 use class café/Restaurant (Traditional Mediterranean Restaurant)

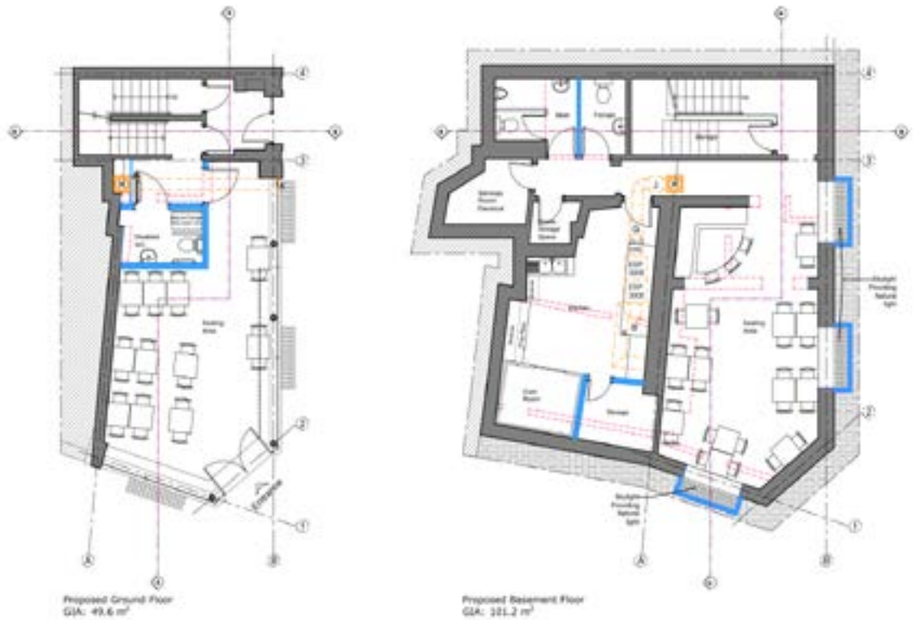
Decision: Permission Granted

Decision Issued Date: 08 Aug 2016

Existing



Proposed



5.0 AGA Precedent

Planning Reference: 2017/1668/P

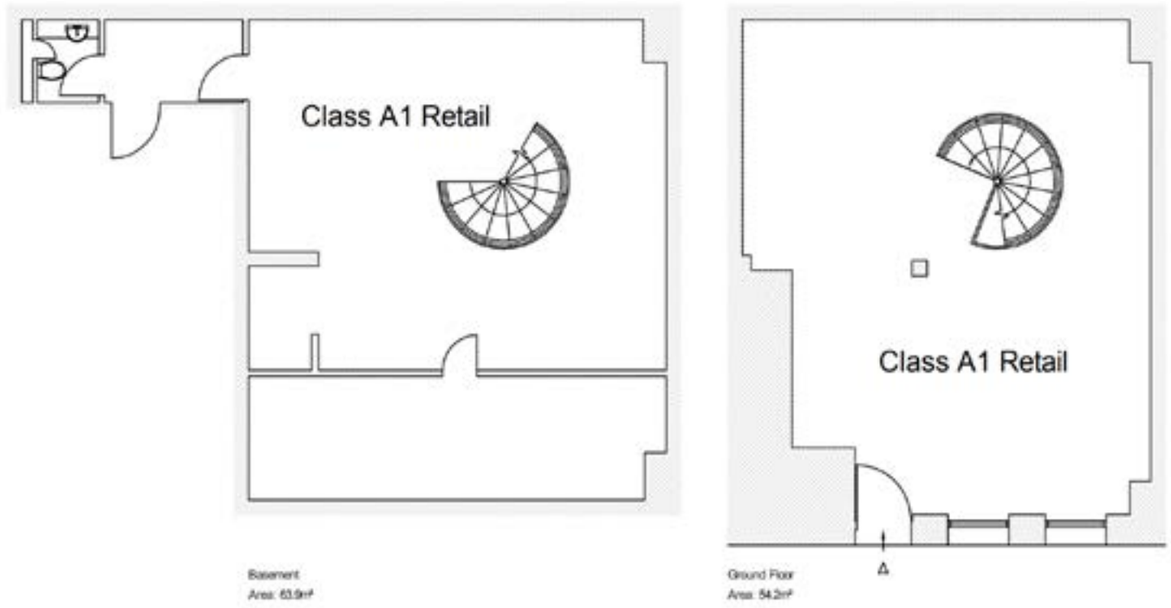
Address: 16 Neal's Yard London WC2H 9DP

Proposal: Change of use of basement and ground floor from retail (class A1) to restaurant/cafe (class A3) with installation of new extract duct to rear elevation.

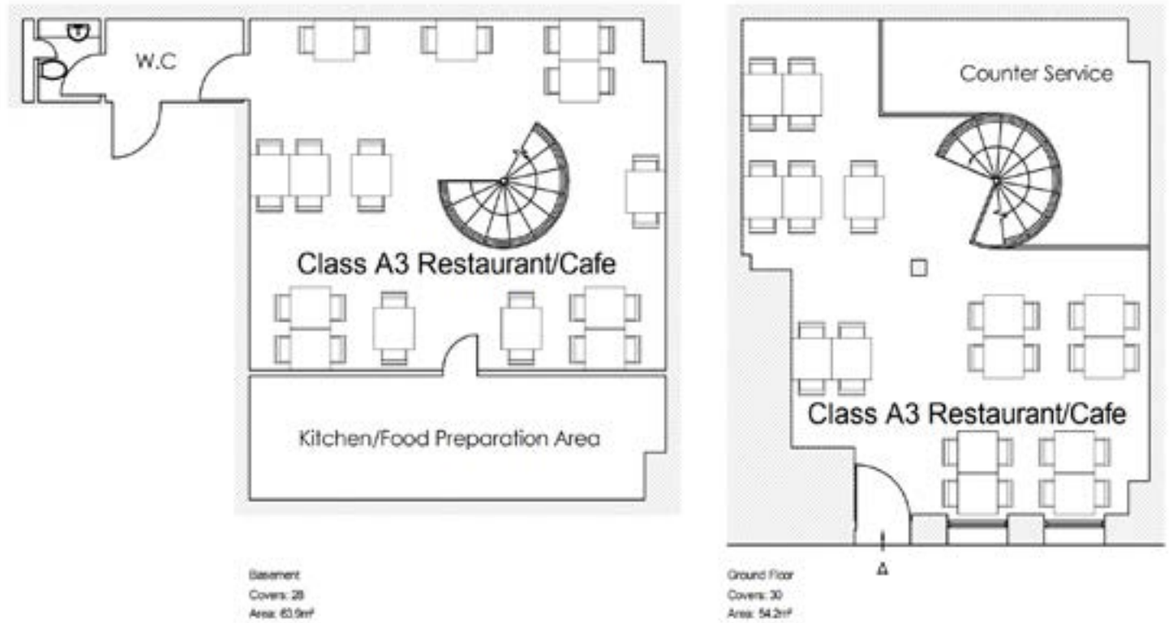
Decision: Permission Granted

Decision Issued Date: 24 Apr 2015

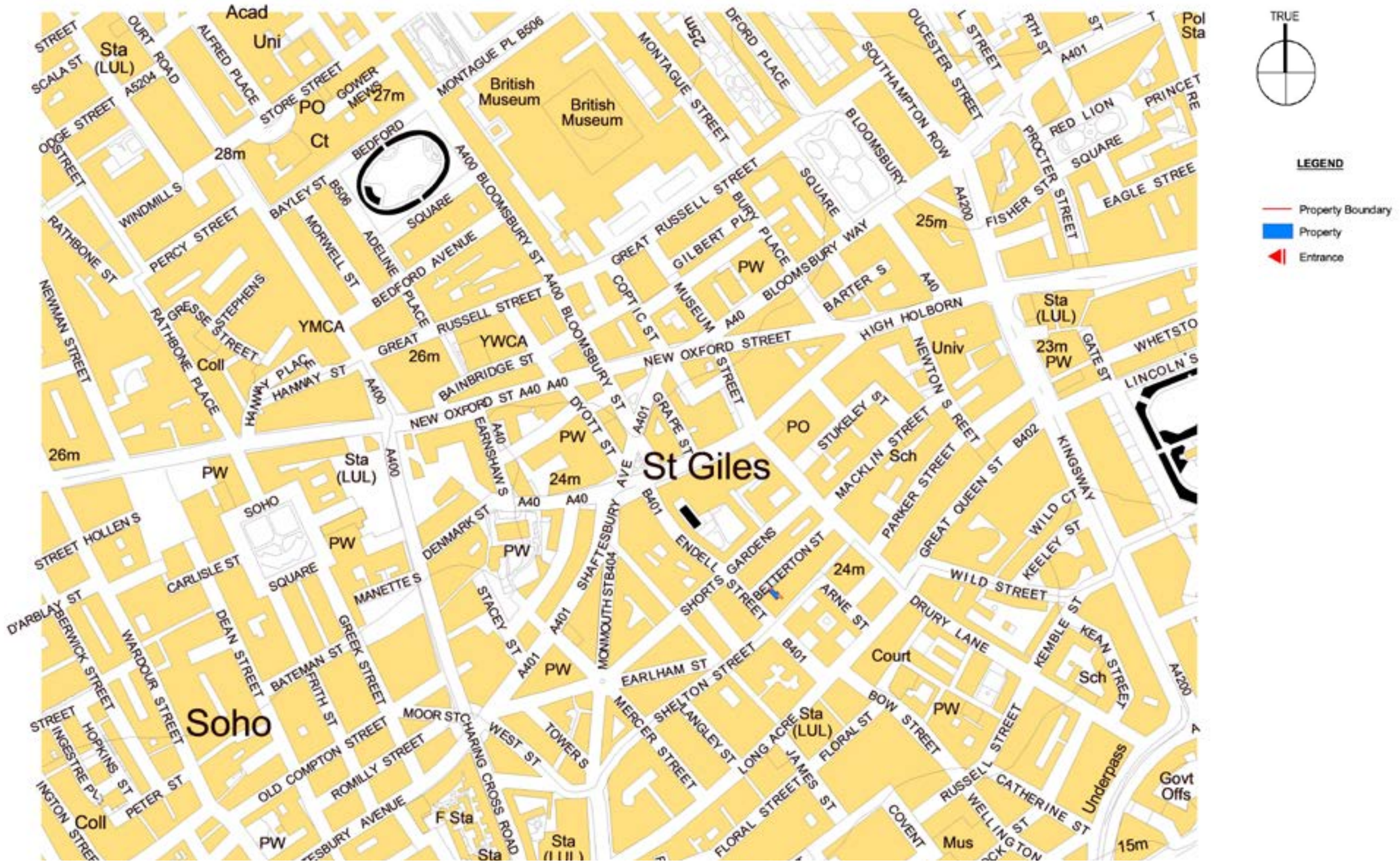
Existing



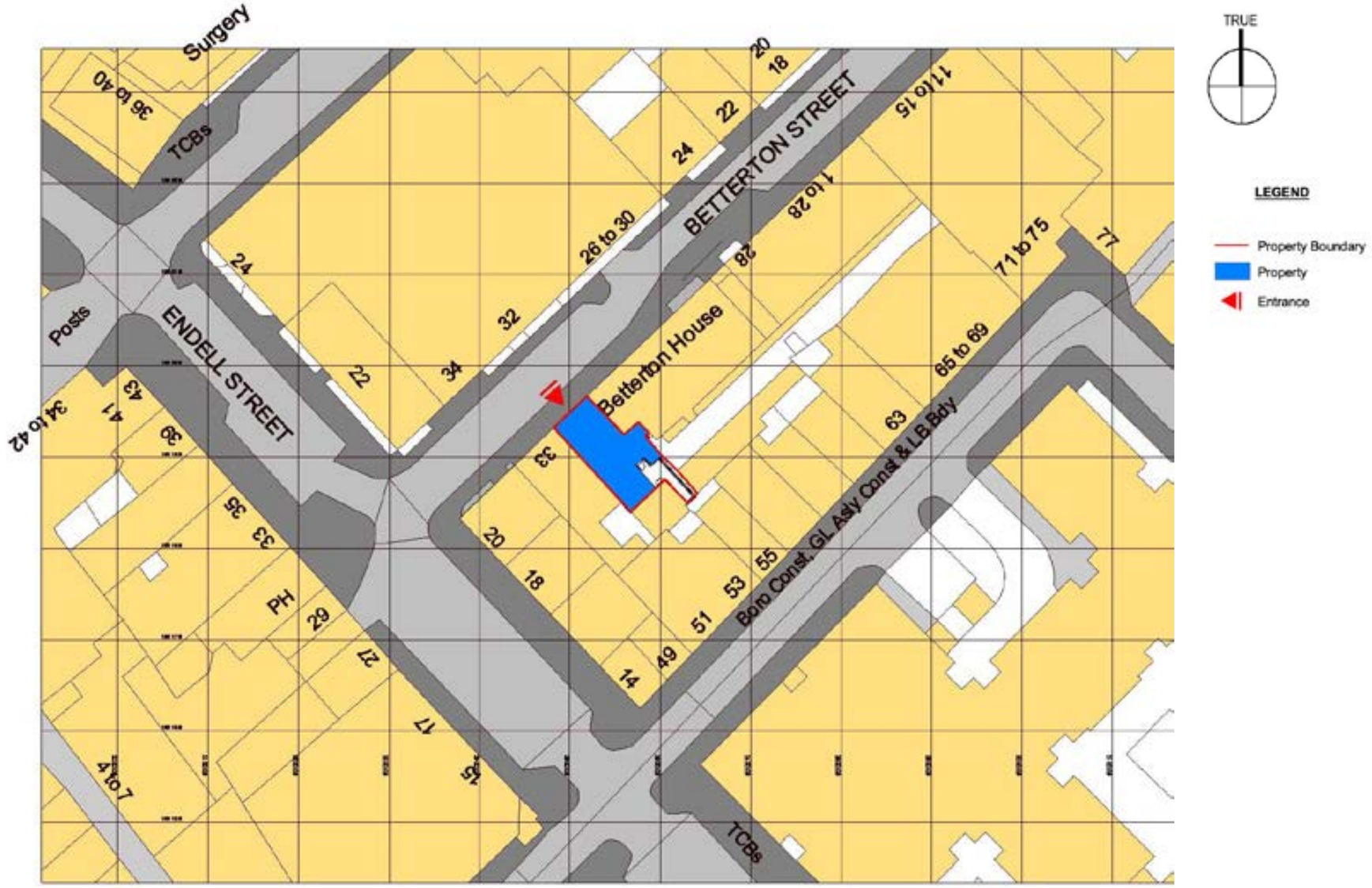
Proposed



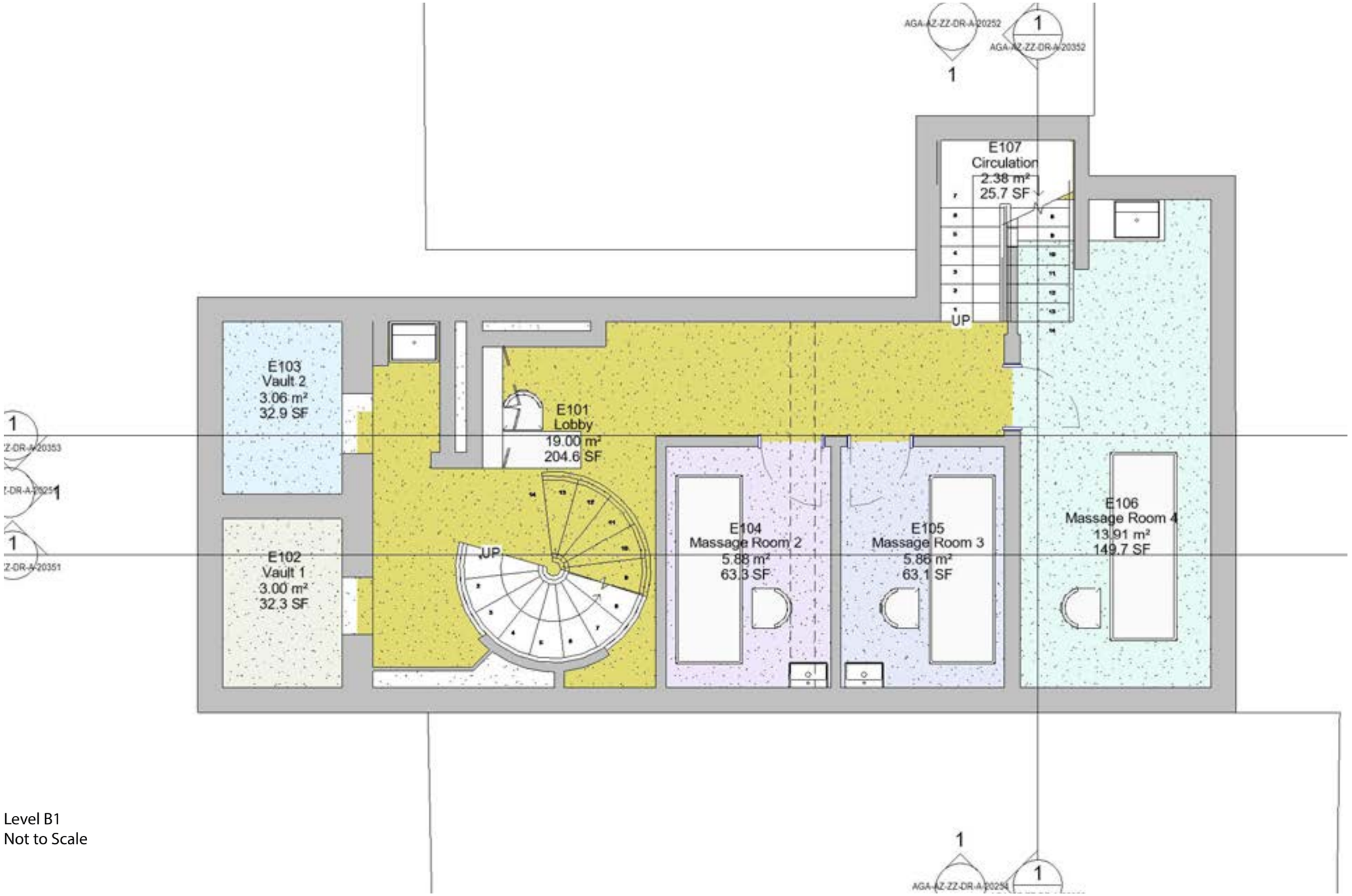
6.0 Location Plan



6.1 Block Plan - Existing



6.2 Existing General Arrangement



EXTERNAL FINISHES

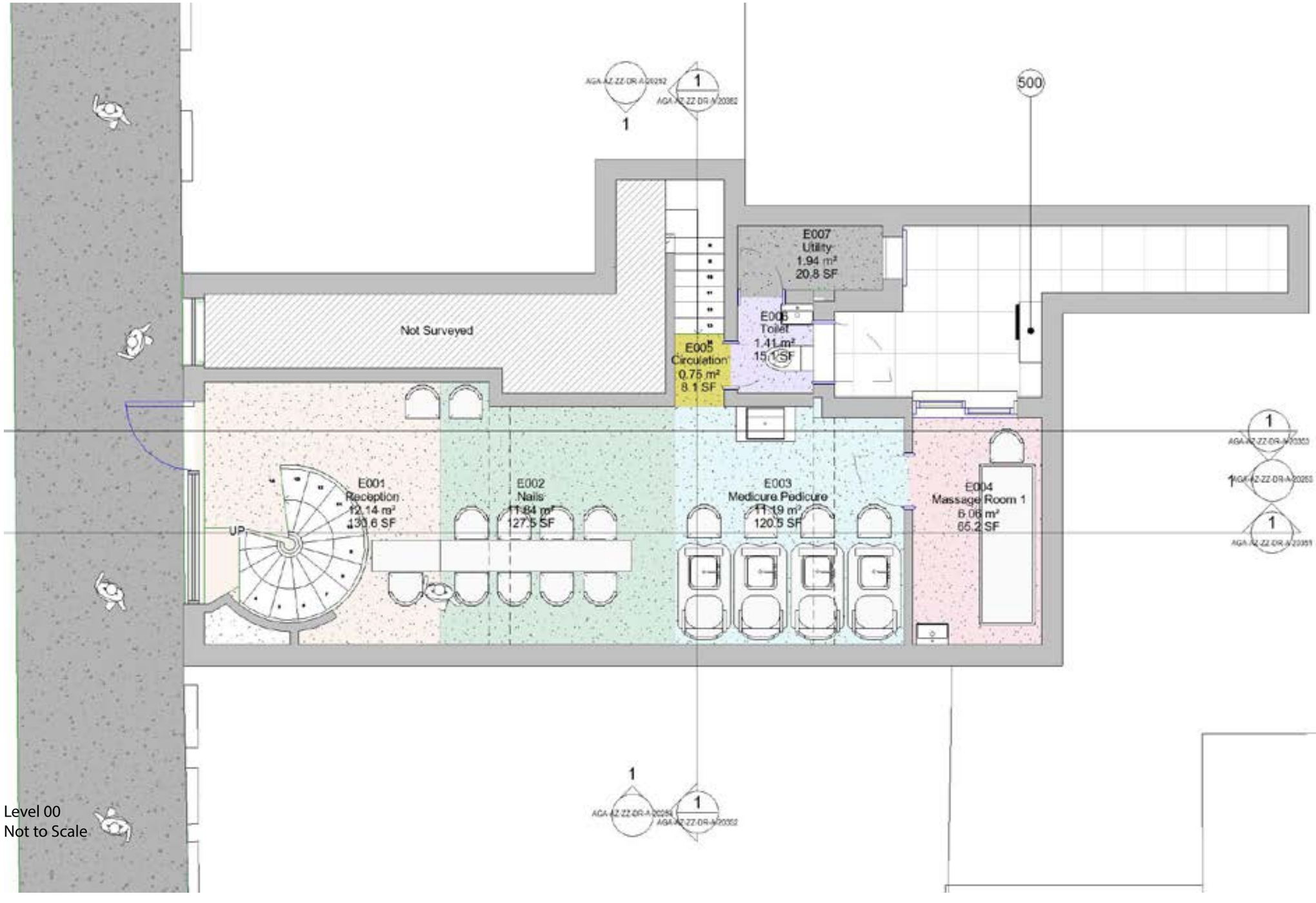
1. Yellow Buff Brick
2. Black Painted Brick Wall
3. Oyster white Metal Retractable Quarter Round Awning (RAL 1013)
4. Clear Double Glazing
5. White Timber Frame Window
6. Grey Lead Flashing
7. White Timber Door
8. White Timber Frame Door
9. Black Timber Door
10. Patina green Timber Panel (RAL Colour 6000)
11. Patina green Timber Partial Door with Clear Double Glazing
12. Artificial Exterior Wall Vegetation
13. Matt Black Square Bar Door Pull Handle
14. Patina green Signage Board
15. Blue Signage Board with White and Yellow Letter
16. Patina green Timber Frame Window
17. Blue Projecting Sign

500 Ventilation System
501 Mechanical Duct
502 Air Intake Outtake High vents
503 Kitchen Vinyl Floor
504 Stainless Steel Kitchen Work-Top
505 240L Food Waste Bin
506 240L General Waste Bin
507 Air Conditioning unit

- Hot Water Vertical Routes
- Cold Water Vertical Routes
- External Waste Water Connection
- Hot Water Horizontal Underfloor Routes
- Cold Water Horizontal Underfloor Routes
- Grey Water Waste Horizontal Underfloor Routes

Level B1
Not to Scale

6.2 Existing General Arrangement



Level 00
Not to Scale

EXTERNAL FINISHES

1. Yellow Buff Brick
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4. Clear Double Glazing
5. White Timber Frame Window
6. Grey Lead Flashing
7. White Timber Door
8. White Timber Frame Door
9. Black Timber Door
10. Patina green Timber Panel (RAL Colour 6000)
11. Patina green Timber Partial Door with Clear Double Glazing
12. Artificial Exterior Wall Vegetation
13. Matt Black Square Bar Door Pull Handle
14. Patina green Signage Board
15. Blue Signage Board with White and Yellow Letter
16. Patina green Timber Frame Window
17. Blue Projecting Sign

500. Ventilation System
501. Mechanical Duct
502. Air Intake Outtake High vents
503. Kitchen Vinyl Floor
504. Stainless Steel Kitchen Work-Top
505. 240L Food Waste Bin
506. 240L General Waste Bin
507. Air Conditioning unit

- Hot Water Vertical Routes
- Cold Water Vertical Routes
- External Waste Water Connection
- Hot Water Horizontal Underfloor Routes
- Cold Water Horizontal Underfloor Routes
- Grey Water Waste Horizontal Underfloor Routes

6.2 Existing General Arrangement

North Elevation
Not to Scale

EXTERNAL FINISHES

1. Yellow Buff Brick
2. Black Painted Brick Wall
3. Oyster white Metal Retractable Quarter Round Awning (RAL 1013)
4. Clear Double Glazing
5. White Timber Frame Window
6. Grey Lead Flashing
7. White Timber Door
8. White Timber Frame Door
9. Black Timber Door
10. Patina green Timber Panel (RAL Colour 6000)
11. Patina green Timber Partial Door with Clear Double Glazing
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- Hot Water Vertical Routes
- Cold Water Vertical Routes
- External Waste Water Connection
- Hot Water Horizontal Underfloor Routes
- Cold Water Horizontal Underfloor Routes
- Grey Water Waste Horizontal Underfloor Routes

6.2 Existing General Arrangement

East Elevation
Not to Scale

EXTERNAL FINISHES

1. Yellow Buff Brick
2. Black Painted Brick Wall
3. Oyster white Metal Retractable Quarter Round Awning (RAL 1013)
4. Clear Double Glazing
5. White Timber Frame Window
6. Grey Lead Flashing
7. White Timber Door
8. White Timber Frame Door
9. Black Timber Door
10. Patina green Timber Panel (RAL Colour 6000)
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- Hot Water Vertical Routes
- Cold Water Vertical Routes
- External Waste Water Connection
- Hot Water Horizontal Underfloor Routes
- Cold Water Horizontal Underfloor Routes
- Grey Water Waste Horizontal Underfloor Routes

6.2 Existing General Arrangement

South Elevation
Not to Scale

EXTERNAL FINISHES

1. Yellow Buff Brick
2. Black Painted Brick Wall
3. Oyster white Metal Retractable Quarter Round Awning (RAL 1013)
4. Clear Double Glazing
5. White Timber Frame Window
6. Grey Lead Flashing
7. White Timber Door
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- Hot Water Vertical Routes
- Cold Water Vertical Routes
- External Waste Water Connection
- Hot Water Horizontal Underfloor Routes
- Cold Water Horizontal Underfloor Routes
- Grey Water Waste Horizontal Underfloor Routes

6.2 Existing General Arrangement

West Elevation
Not to Scale

EXTERNAL FINISHES

1. Yellow Buff Brick
2. Black Painted Brick Wall
3. Oyster white Metal Retractable Quarter Round Awning (RAL 1013)
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- External Waste Water Connection
- Hot Water Horizontal Underfloor Routes
- Cold Water Horizontal Underfloor Routes
- Grey Water Waste Horizontal Underfloor Routes

6.2 Existing General Arrangement

EXTERNAL FINISHES

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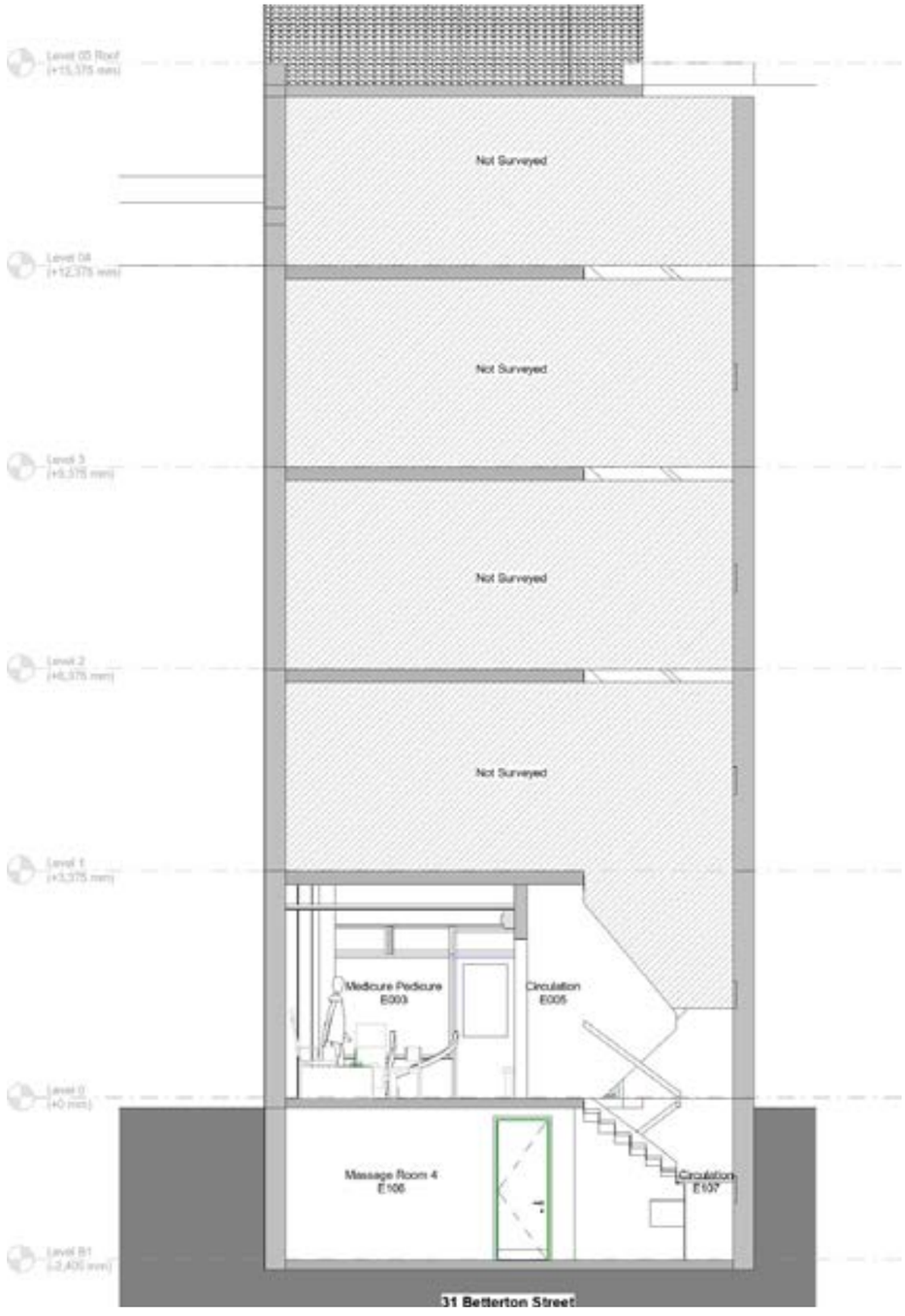
- External Waste Water Connection
- Hot Water Horizontal Underfloor Routes
- Cold Water Horizontal Underfloor Routes
- Grey Water Waste Horizontal Underfloor Routes

Section 01
Not to Scale

6.2 Existing General Arrangement



Section 02
Not to Scale

EXTERNAL FINISHES

1. Yellow Buff Brick
2. Black Painted Brick Wall
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4. Clear Double Glazing
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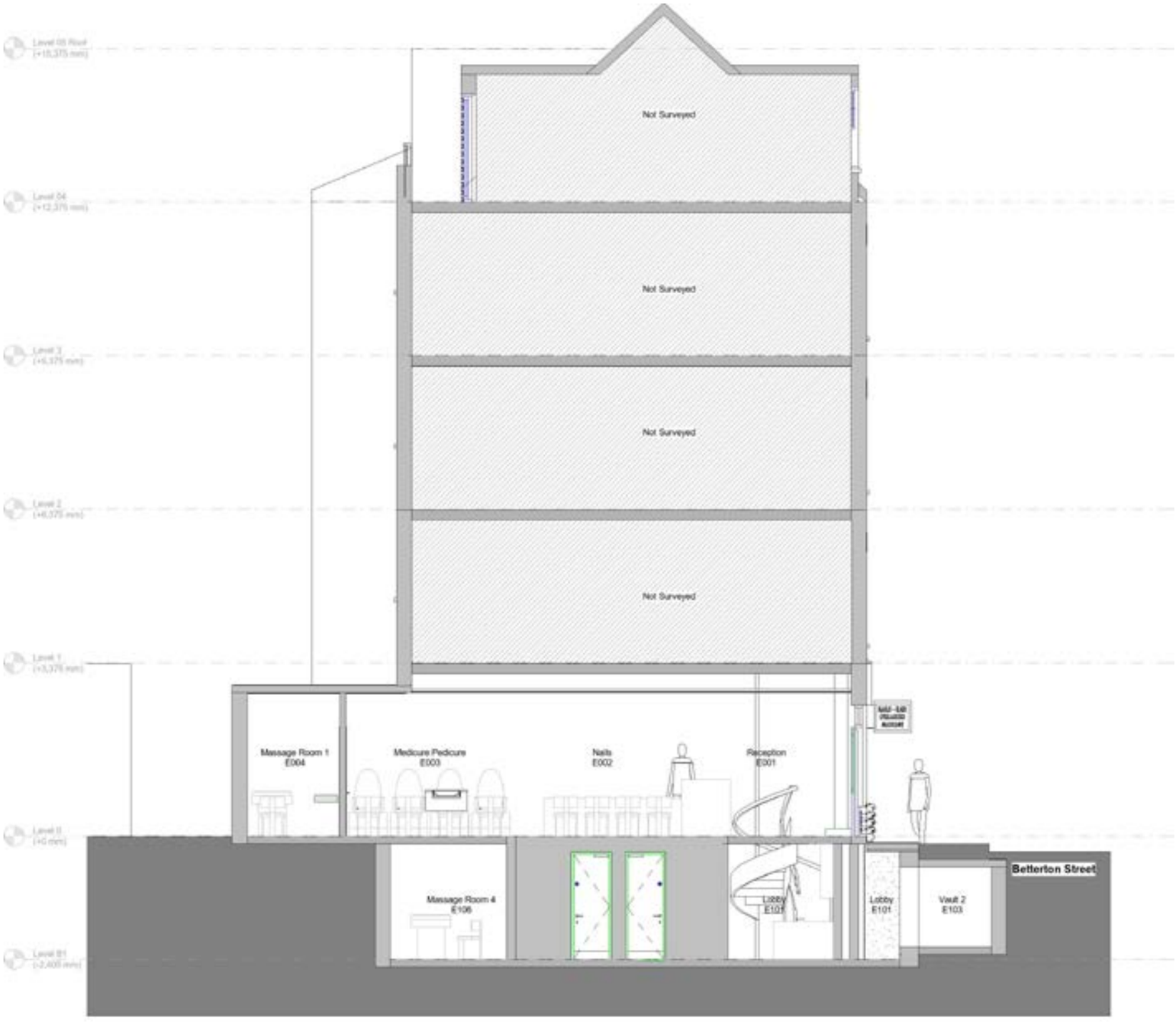
- Grey Water Waste Horizontal Underfloor Routes

6.2 Existing General Arrangement



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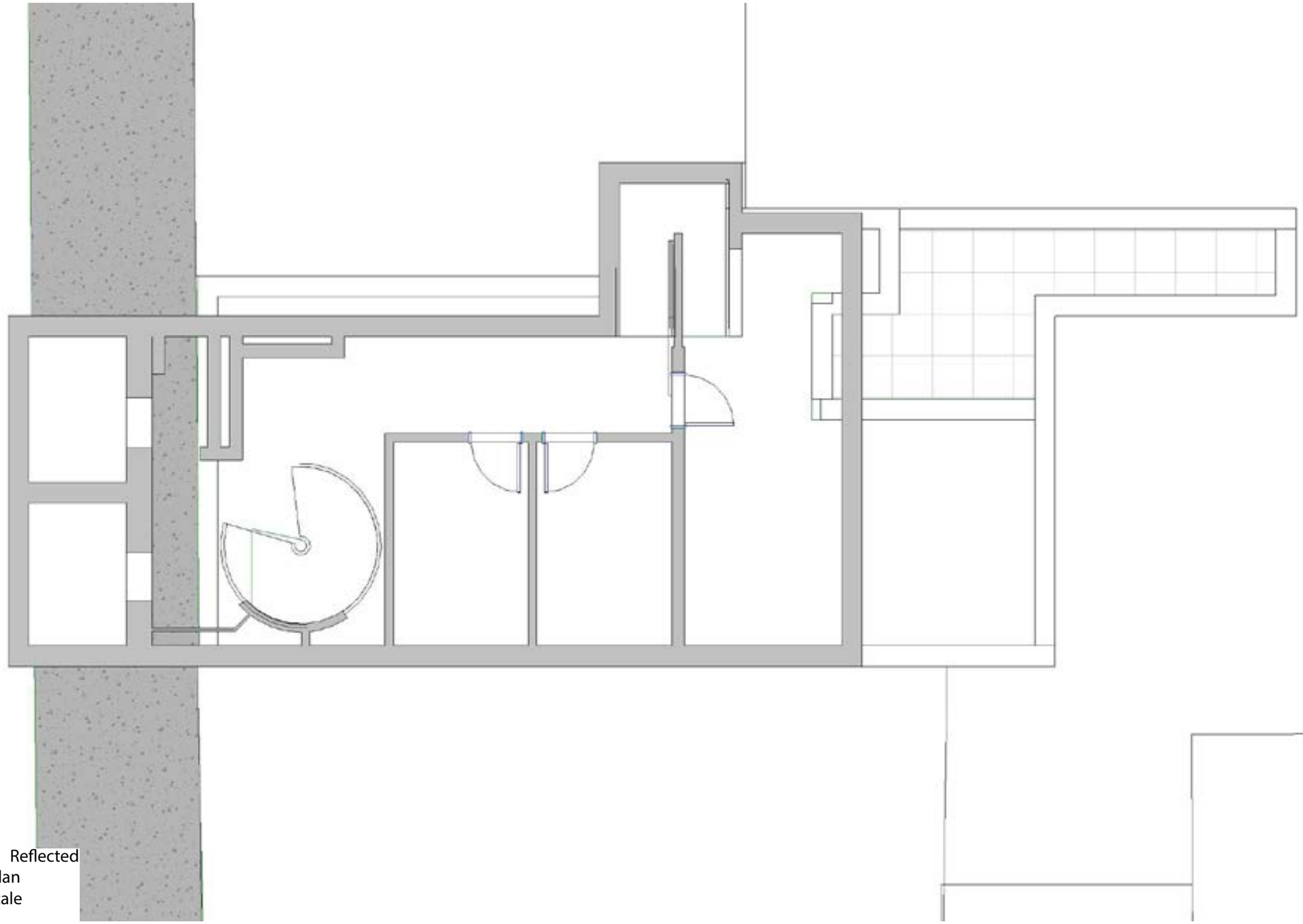
- Cold Water Vertical Routes
- External Waste Water Connection
- Hot Water Horizontal Underfloor Routes
- Cold Water Horizontal Underfloor Routes
- Grey Water Waste Horizontal Underfloor Routes

Section 03
Not to Scale

6.2 Existing General Arrangement



EXTERNAL FINISHES

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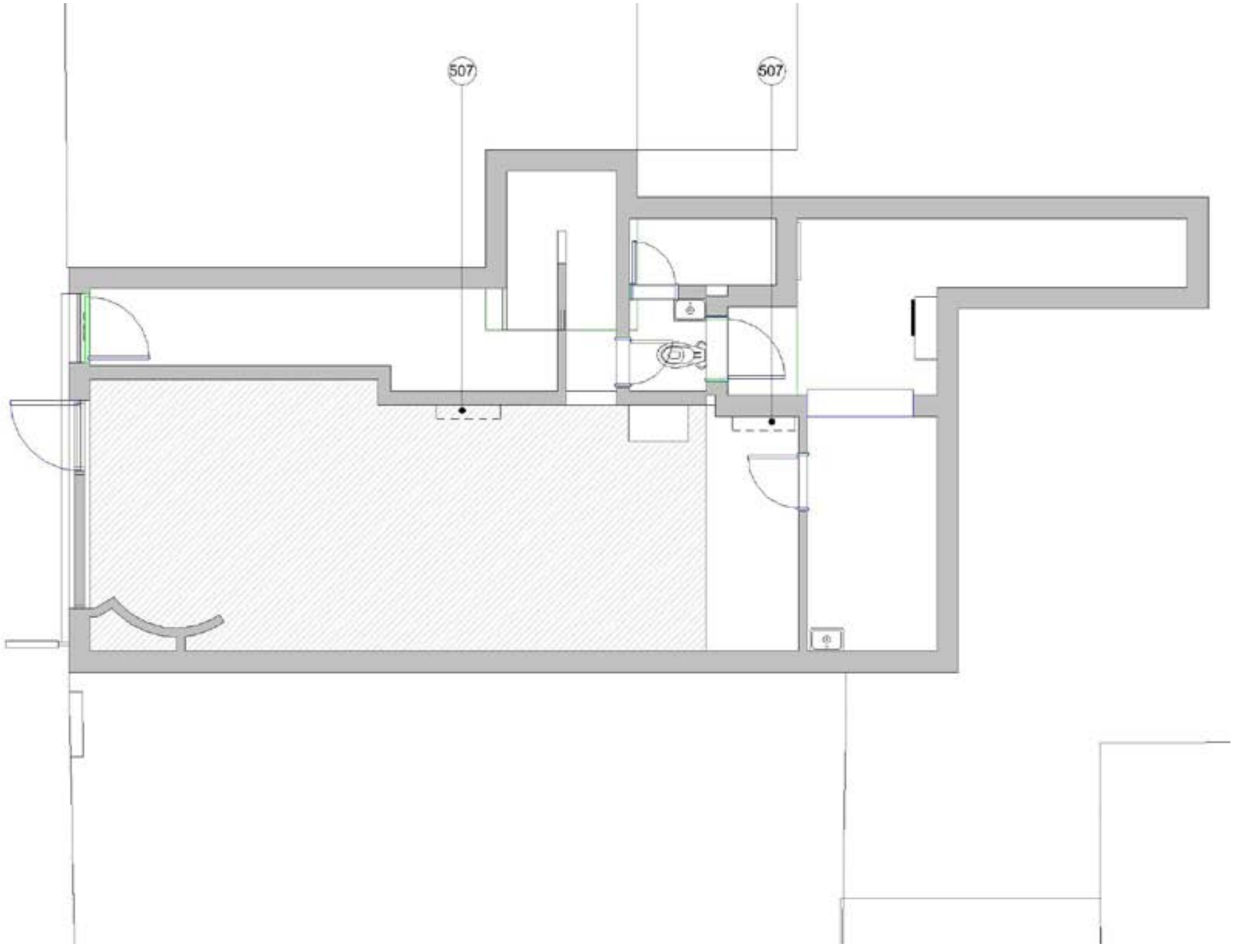
- Cold Water Horizontal Underfloor Routes
- Grey Water Waste Horizontal Underfloor Routes

Level B1 Reflected Ceiling Plan
Not to Scale

6.2 Existing General Arrangement



EXTERNAL FINISHES

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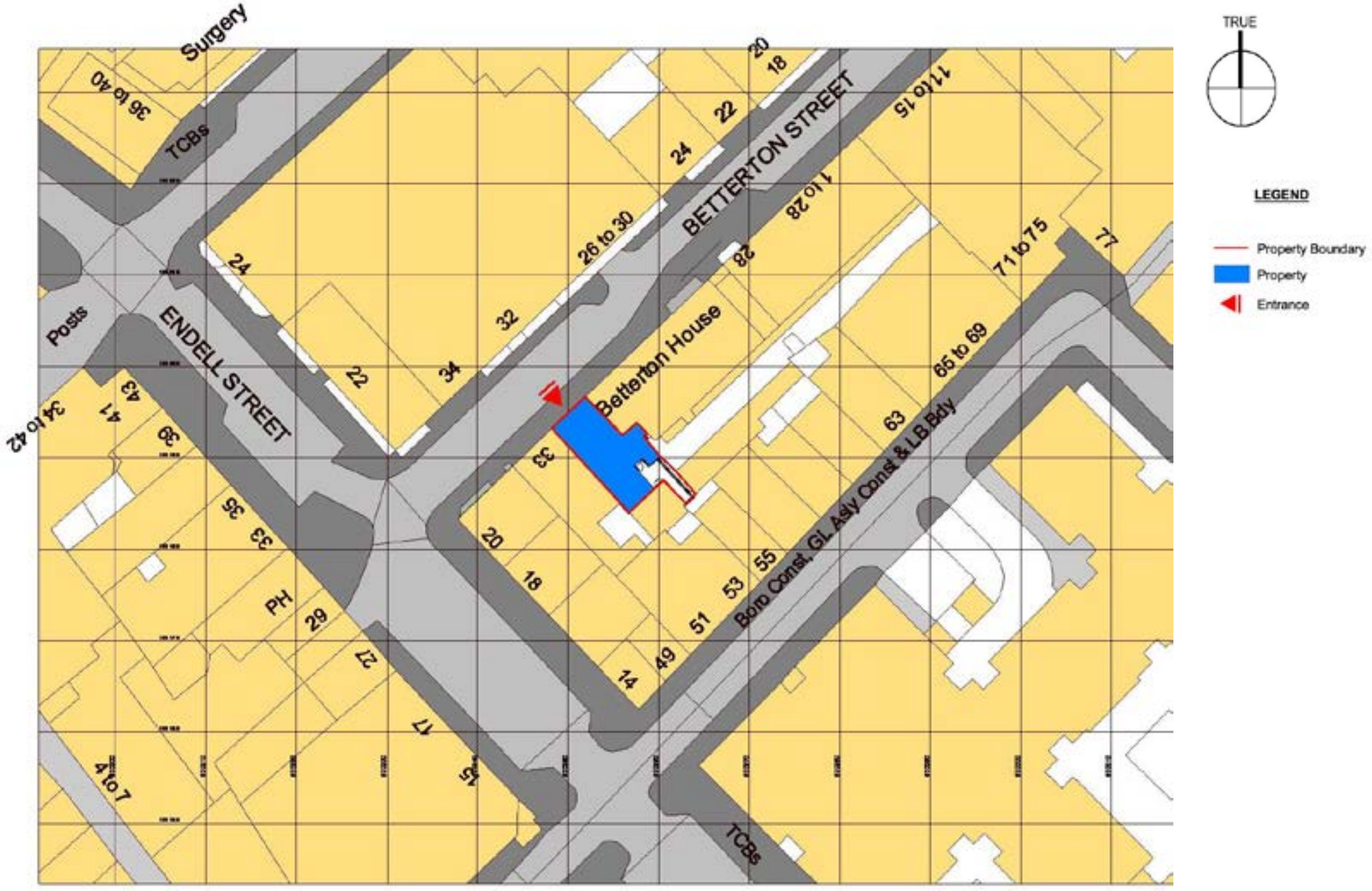
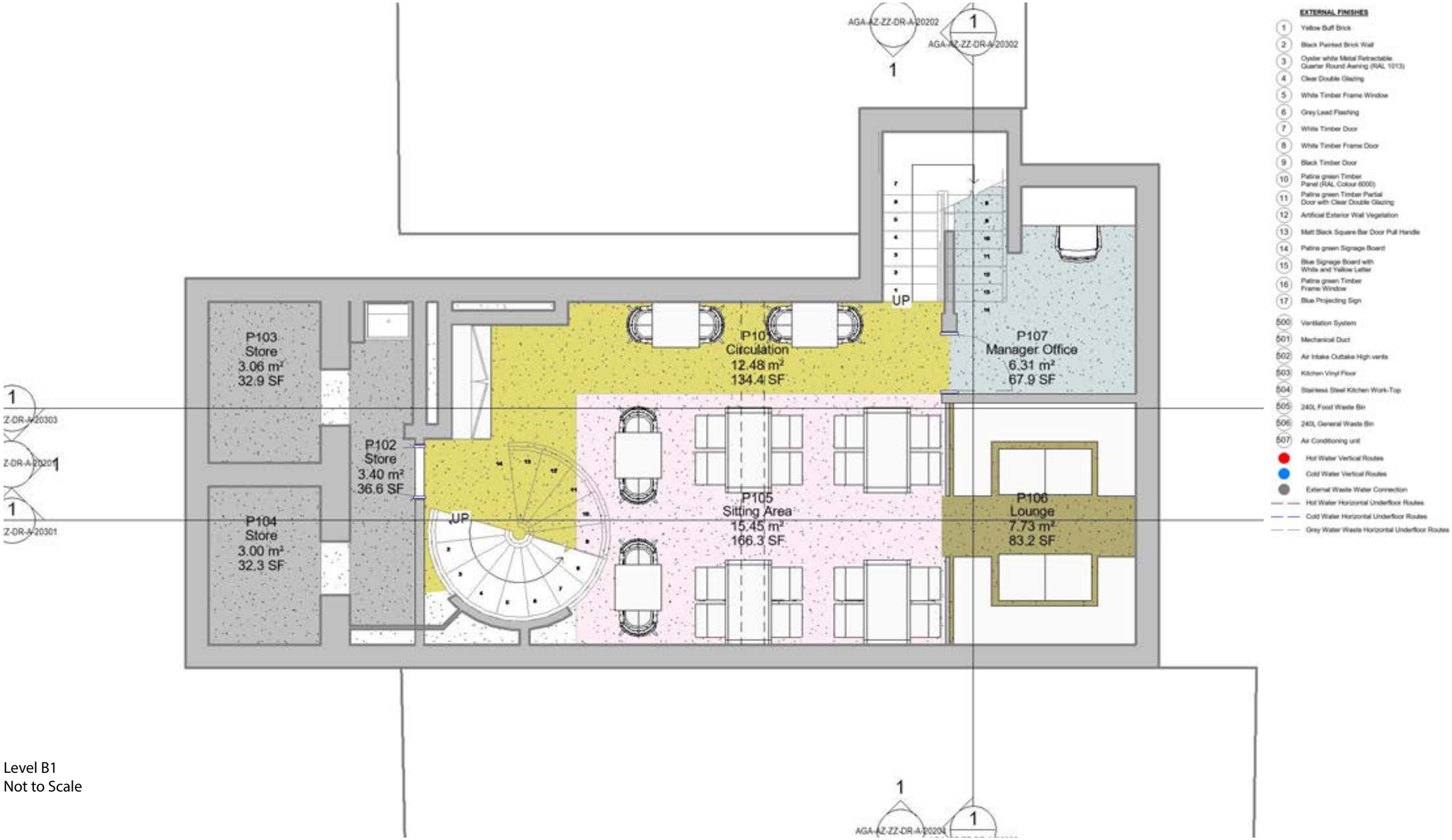
- Cold Water Vertical Routes
- External Waste Water Connection
- Hot Water Horizontal Underfloor Routes
- Cold Water Horizontal Underfloor Routes
- Grey Water Waste Horizontal Underfloor Routes

Level 00 Fire Reflected Ceiling Plan
Not to Scale

6.3 Block Plan - Proposed



6.4 Proposed General Arrangement



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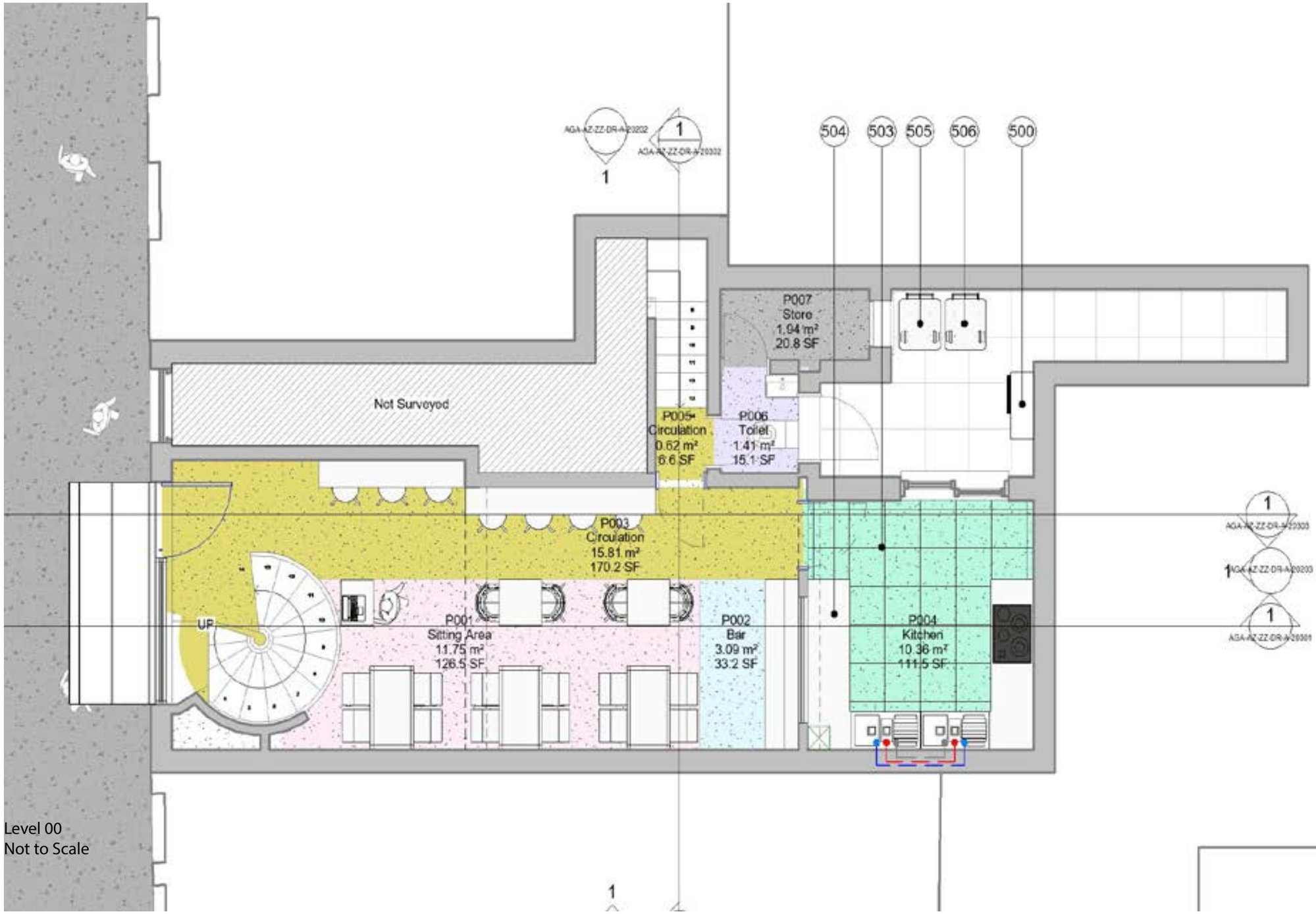
- External Waste Water Connection
- Hot Water Horizontal Underfloor Routes
- Cold Water Horizontal Underfloor Routes
- Grey Water Waste Horizontal Underfloor Routes

Level B1
Not to Scale

6.4 Proposed General Arrangement



EXTERNAL FINISHES

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- Hot Water Vertical Routes
- Cold Water Vertical Routes
- External Waste Water Connection
- Hot Water Horizontal Underfloor Routes
- Cold Water Horizontal Underfloor Routes
- Grey Water Waste Horizontal Underfloor Routes

Level 00
Not to Scale

6.4 Proposed General Arrangement

North Elevation
Not to Scale

EXTERNAL FINISHES

1. Yellow Buff Brick
2. Black Painted Brick Wall
3. Oyster white Metal Retractable Quarter Round Awning (RAL 1013)
4. Clear Double Glazing
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- Hot Water Vertical Routes
- Cold Water Vertical Routes
- External Waste Water Connection
- Hot Water Horizontal Underfloor Routes
- Cold Water Horizontal Underfloor Routes
- Grey Water Waste Horizontal Underfloor Routes

6.4 Proposed General Arrangement

East Elevation
Not to Scale

EXTERNAL FINISHES

1. Yellow Buff Brick
2. Black Painted Brick Wall
3. Oyster white Metal Retractable Quarter Round Awning (RAL 1013)
4. Clear Double Glazing
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- Hot Water Vertical Routes
- Cold Water Vertical Routes
- External Waste Water Connection
- Hot Water Horizontal Underfloor Routes
- Cold Water Horizontal Underfloor Routes
- Grey Water Waste Horizontal Underfloor Routes

6.4 Proposed General Arrangement

South Elevation
Not to Scale

EXTERNAL FINISHES

1. Yellow Buff Brick
2. Black Painted Brick Wall
3. Oyster white Metal Retractable Quarter Round Awning (RAL 1013)
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- Cold Water Vertical Routes
- External Waste Water Connection
- Hot Water Horizontal Underfloor Routes
- Cold Water Horizontal Underfloor Routes
- Grey Water Waste Horizontal Underfloor Routes

6.4 Proposed General Arrangement

West Elevation
Not to Scale

EXTERNAL FINISHES

1. Yellow Buff Brick
2. Black Painted Brick Wall
3. Oyster white Metal Retractable Quarter Round Awning (RAL 1013)
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6.4 Proposed General Arrangement

EXTERNAL FINISHES

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- Hot Water Vertical Routes
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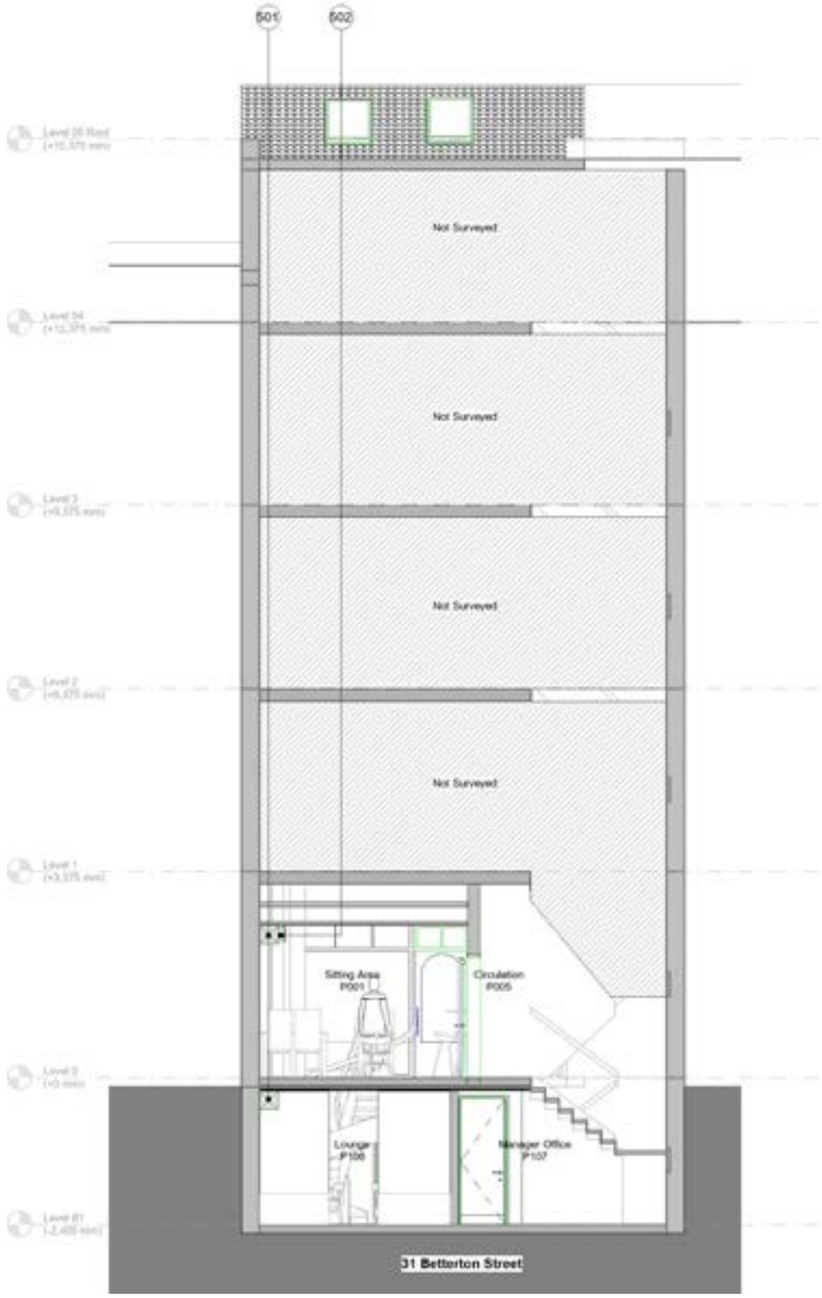
Section 01
Not to Scale

6.4 Proposed General Arrangement



Section 02
Not to Scale

EXTERNAL FINISHES

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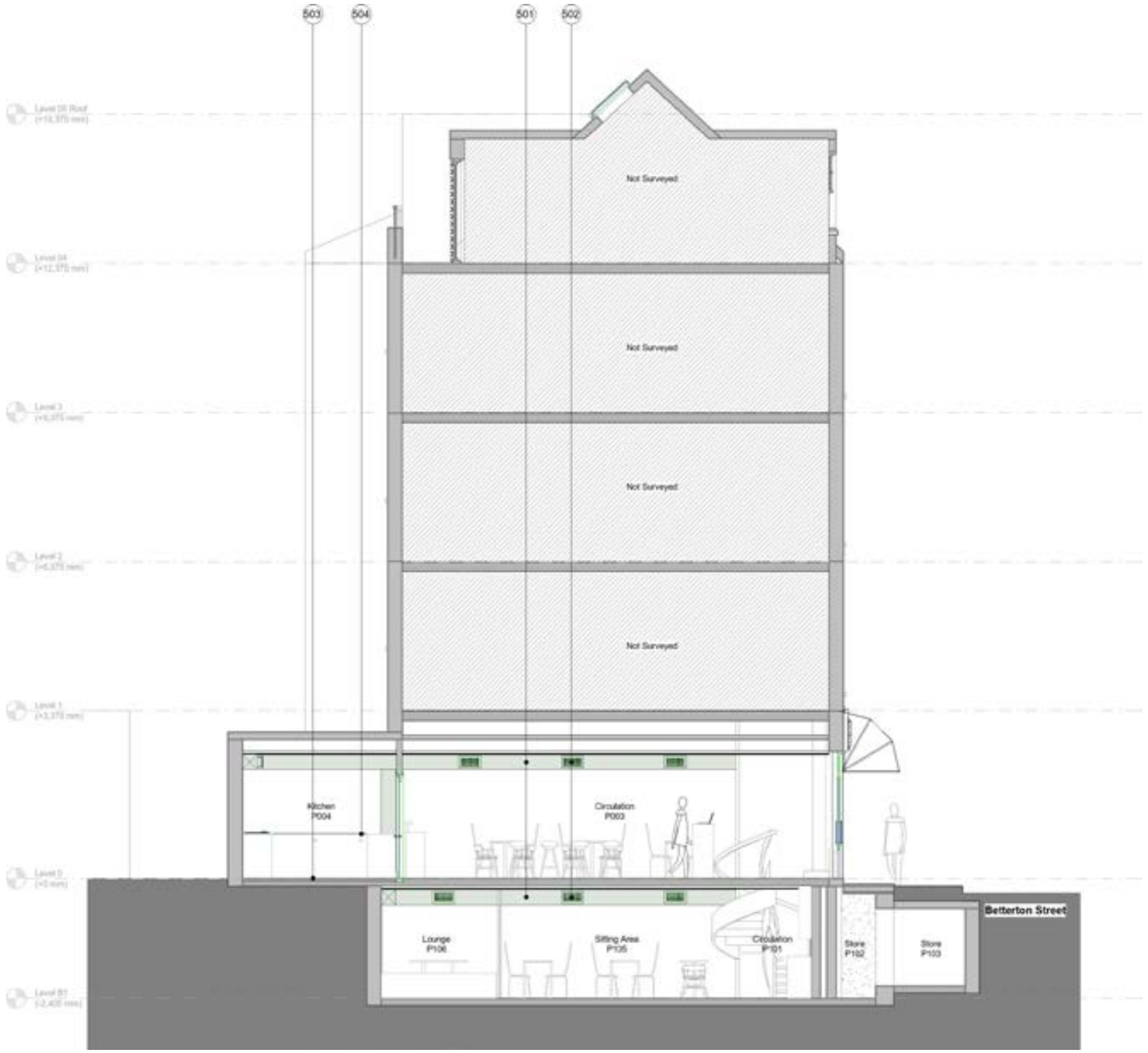
6.4 Proposed General Arrangement



EXTERNAL FINISHES

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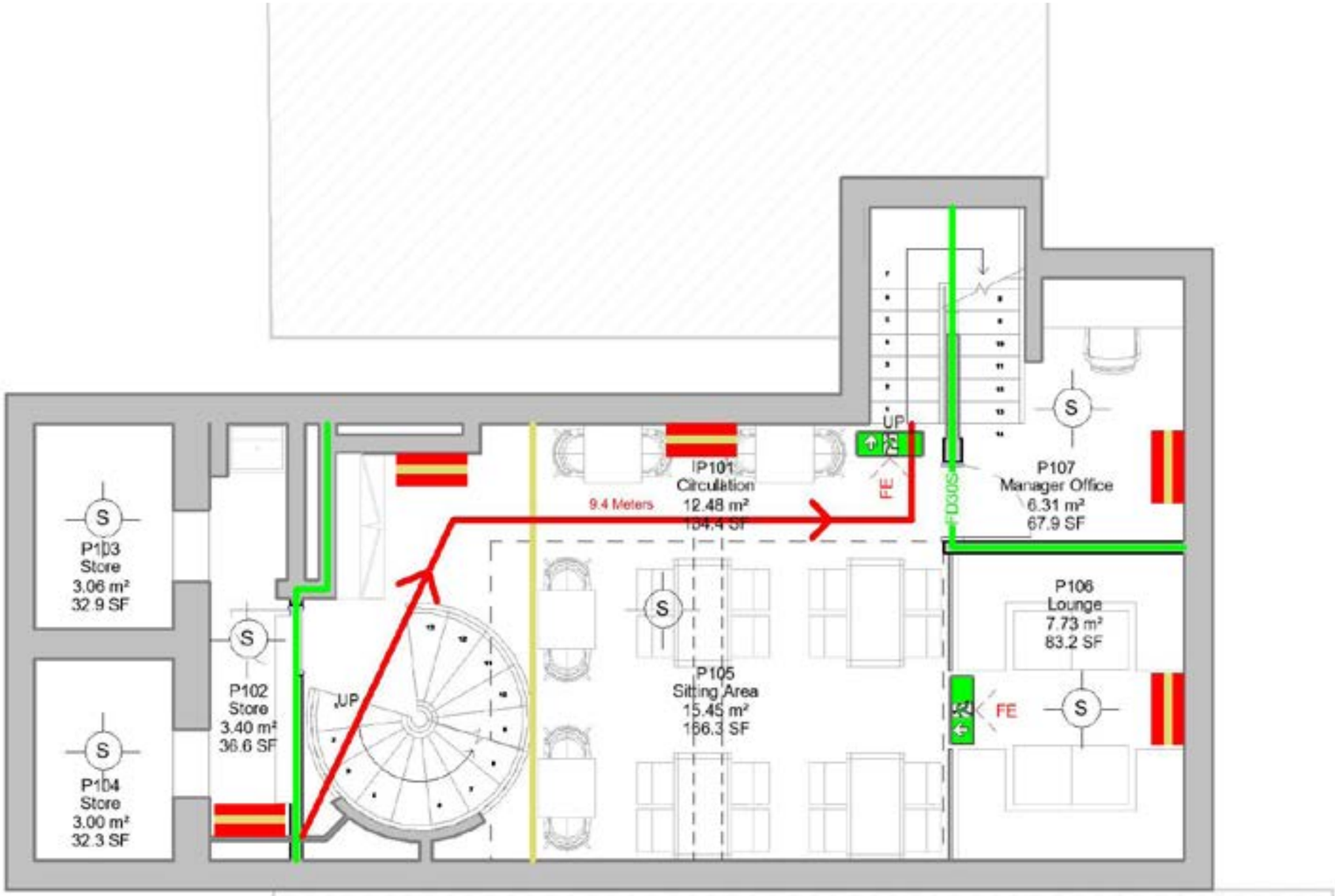
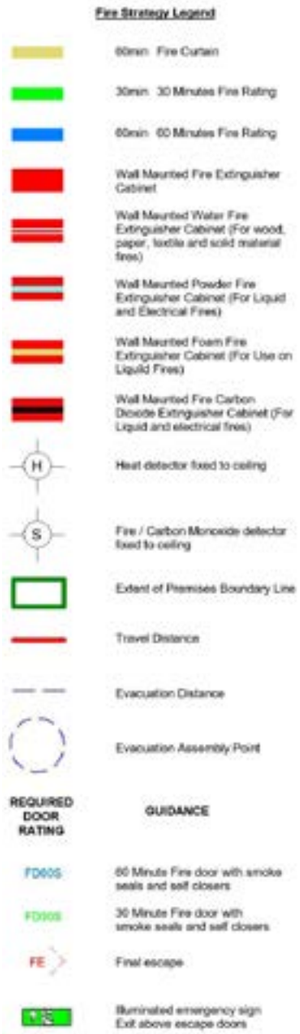
Section 03
Not to Scale

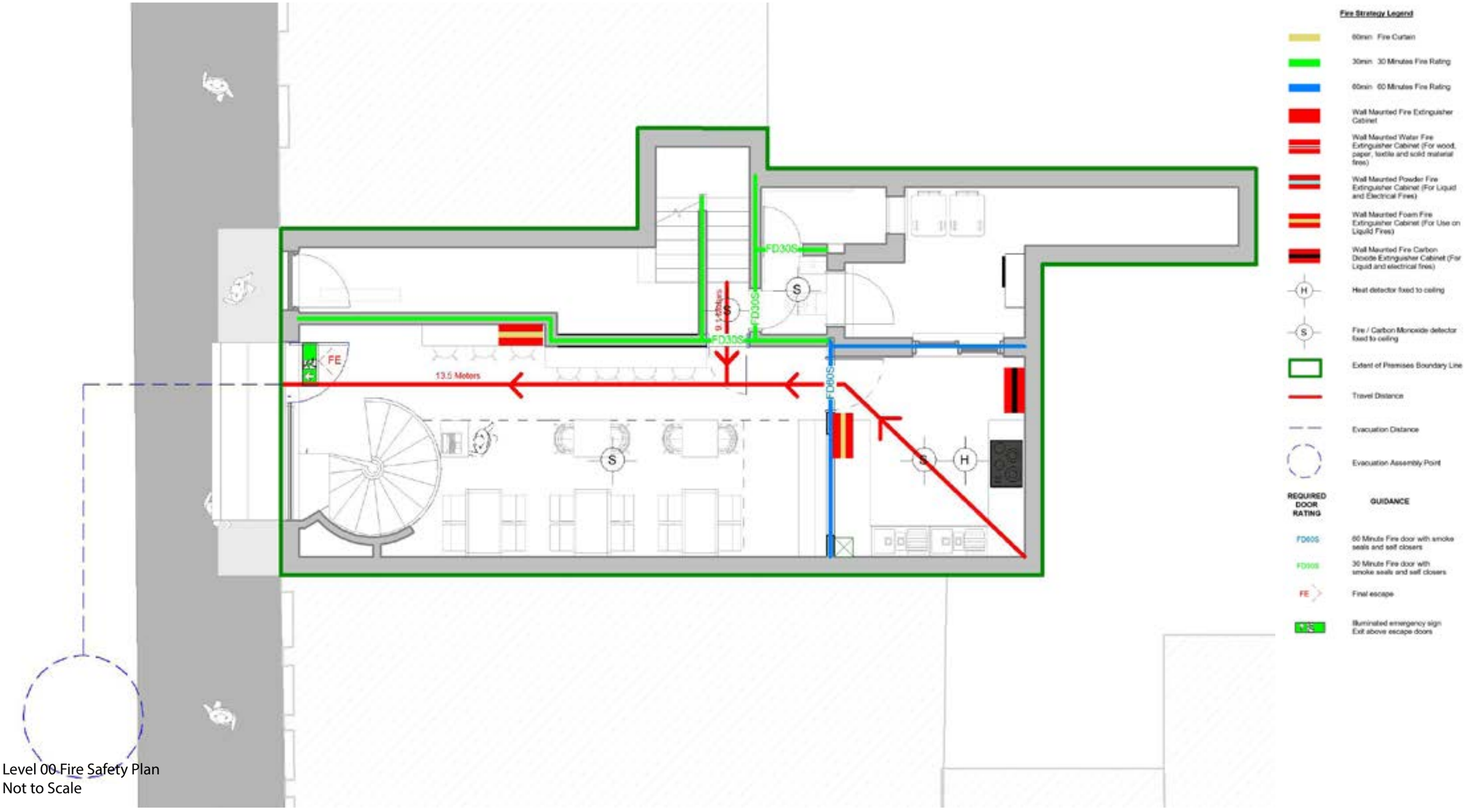
6.4 Proposed General Arrangement





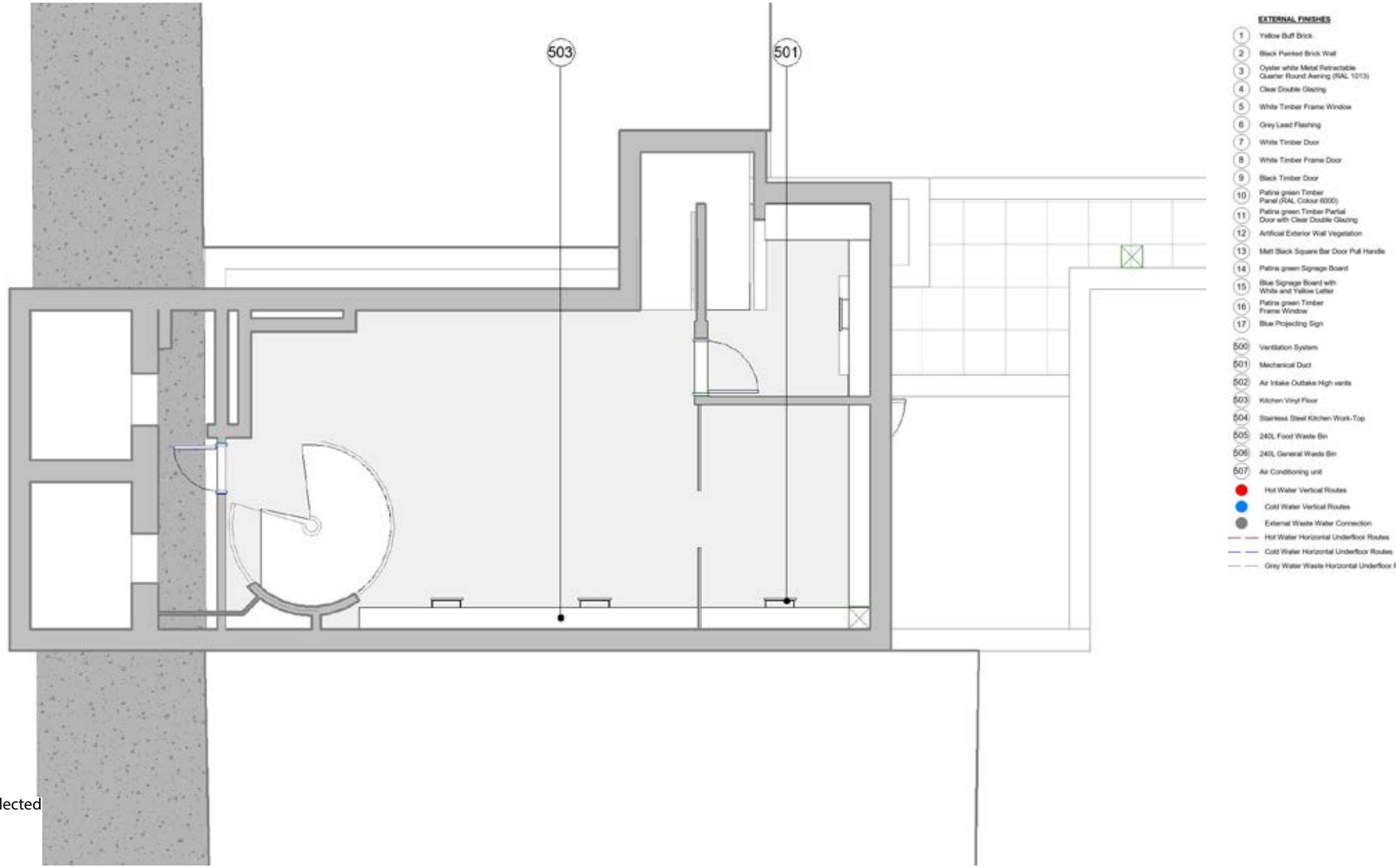
Level B1 Fire Safety Plan
Not to Scale

6.4 Proposed General Arrangement



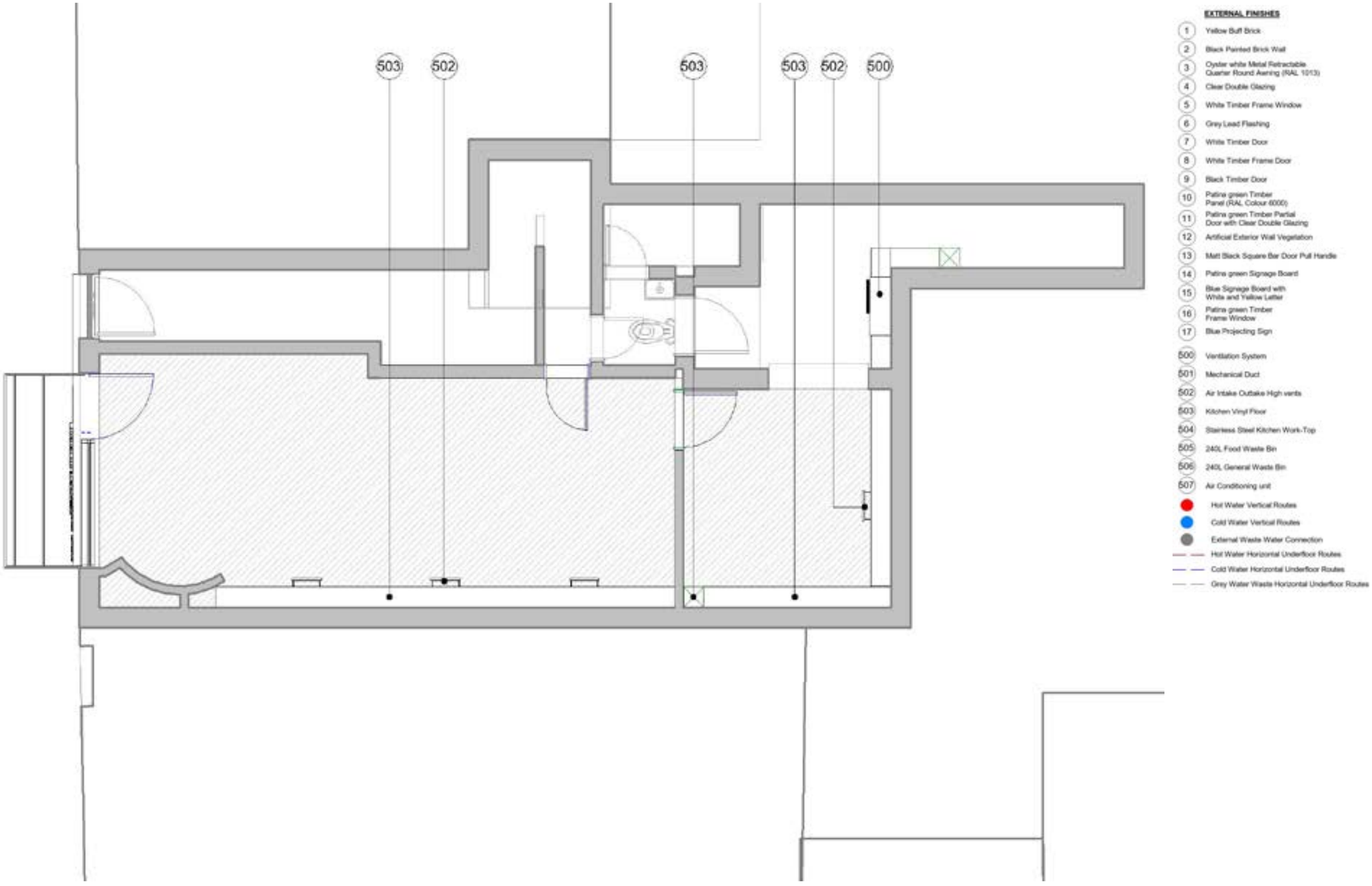
Level 00 Fire Safety Plan
Not to Scale

6.4 Proposed General Arrangement



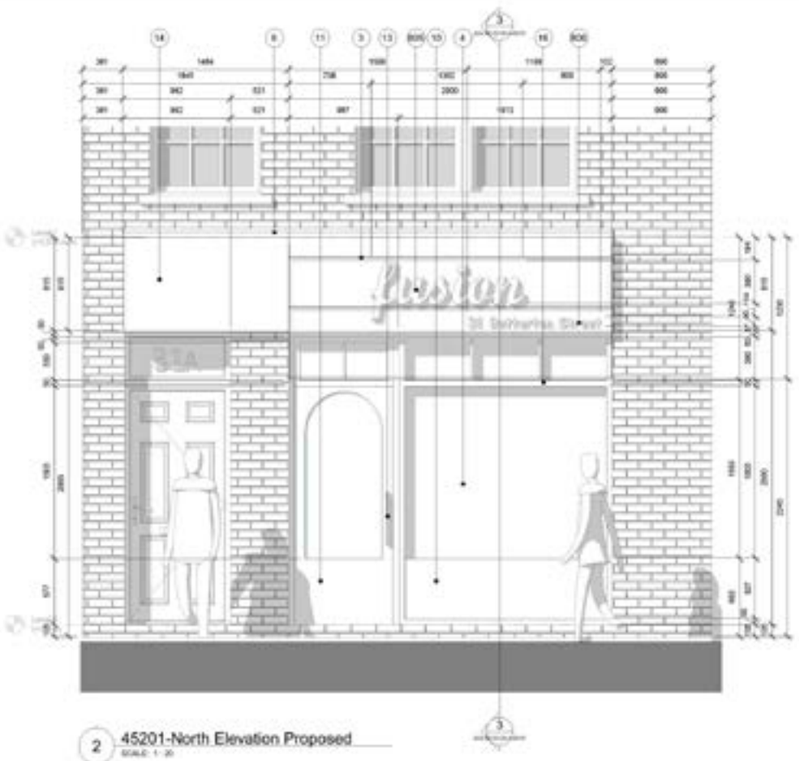
Level B1 Reflected Ceiling Plan
Not to Scale

6.4 Proposed General Arrangement

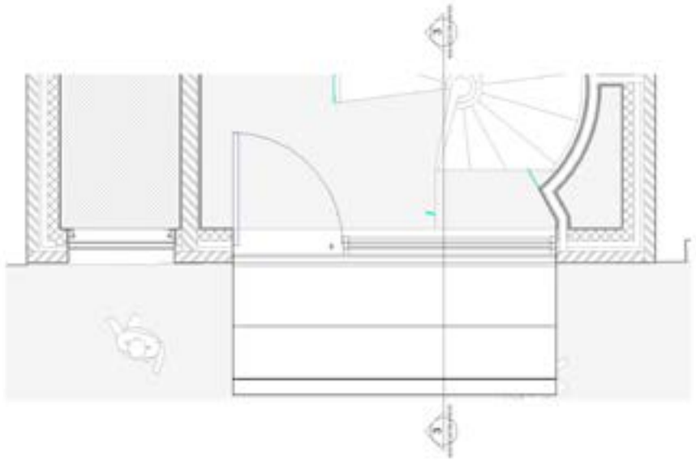


Level 00 Fire Reflected Ceiling Plan
Not to Scale

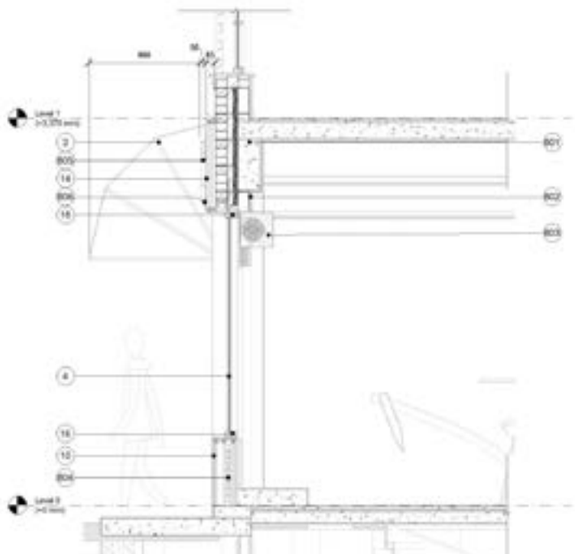
6.4 Proposed General Arrangement



2 45201-North Elevation Proposed



External Bay Study - North Elevation Proposed
Not to Scale



3 45301-Section 01 Proposed

4 45401-External Bay Study

EXTERNAL FINISHES

1. Yellow Buff Brick
2. Black Painted Brick Wall
3. Oyster white Metal Retractable Quarter Round Awning (RAL 1013)
4. Clear Double Glazing
5. White Timber Frame Window
6. Grey Lead Flashing
7. White Timber Door
8. White Timber Frame Door
9. Black Timber Door
10. Patina green Timber Panel (RAL Colour 6000)
11. Patina green Timber Partial Door with Clear Double Glazing
12. Artificial Exterior Wall Vegetation
13. Matt Black Square Bar Door Pull Handle
14. Patina green Signage Board
15. Blue Signage Board with White and Yellow Letter
16. Patina green Timber Frame Window
17. Blue Projecting Sign

500. Ventilation System
501. Mechanical Duct
502. Air Intake Outtake High vents
503. Kitchen Vinyl Floor
504. Stainless Steel Kitchen Work-Top
505. 240L Food Waste Bin
506. 240L General Waste Bin
507. Air Conditioning unit

- Hot Water Vertical Routes
- Cold Water Vertical Routes
- External Waste Water Connection
- Hot Water Horizontal Underfloor Routes
- Cold Water Horizontal Underfloor Routes
- Grey Water Waste Horizontal Underfloor Routes

EXTERNAL FINISHES

801. Structural Consideration to be applied by Structural Engineer
802. 12.5 mm Plasterboard
803. White Metal Internal Roller Shutters
804. Preservation of Existing Timber Panel
805. fusion Lettering: 3 dimensional lettering with Opal White acrylic faces, White painted stainless steel returns. Illumination from LEDs mounted inside the panel (Refer to 807).
806. 31 Betterton Street Lettering: 3 dimensional lettering with Opal White acrylic faces, White painted stainless steel returns.
807. LED Strip with 93 cd/m2 Illuminance Levels for Shop front

7.0 Approved documents

The UK Building Regulations:

The Approved Documents provide guidance on ways to meet the building regulations in the UK. The Ministry of Housing, Communities and Local Government publishes guidance called 'Approved Documents' on ways to meet building regulations.

These contains:
• General guidance on the performance expected of materials and building work in order to comply with the building regulations.

• Practical examples and solutions on how to achieve compliance for some of the more common building situations.

In the later stages of the proposal associated with this application will complies with all listed Approved Documents. The relevant Approved Documents criteria details for the architects are listed in this section.

Approved Document B - Fire safety:

This document addresses fire safety precautions which must be adhered, to ensure the safety of occupants, fire fighters and those close to the building in the event of a fire. The document covers all standards related to this, including means of escape, the ability to internally isolate a blaze to prevent a fire from spreading, external fire spread, fire fighter access to the building and facilities, fire detection and warning systems in place within a building. It also addresses the internal spread of a fire due to the structure or lining used within a building and safety measures related to this.

Approved Document K - Protection from falling, collision and impact:

Protection from falling involves the fitting of safety measures on staircases, ramps and ladders, as well as advice about the positioning of balusters, vehicle barriers and windows to avoid injury. Guidance for avoiding collision and impact is detailed in the positioning of doors and windows within a property, ensuring that no injuries occur due to occupants colliding with open windows, skylights, ducts etc., that large panes of glass are marked to avoid accidental impact with them, and that doors and windows are not positioned in a way that could trap someone. This document is particularly relevant to those who are building a loft conversion and contains guidance in relation to building a staircase for access to the loft.

Approved Document L - Conservation of fuel and power:

Guidance provided includes insulation regulations, boiler productivity, lighting, and storage techniques for hot water. Further information covered includes fixed standards for Carbon Index ratings, solar emissions, heating and ventilation systems, space heating controls and air conditioning systems, amongst other fuel and power systems. These documents are updated regularly due to improvements in technologies and materials available in the construction and modification of buildings, so please ensure you are reading the most up to date copy of the document.

Approved Document M - Access to and use of buildings:

This document provides information about the ease of access to, and use of, buildings, including facilities for disabled visitors or occupants, and the ability to move through a building easily including to toilets and bathrooms. Guidance on the use of ramps and steps is covered to provide ease of access, with information including safe degrees of pitch and dimensions when building a wheelchair accessible facility. The construction of accessible stairs and corridors is also addressed, including the safe height of stairs and the accessible width of both corridors and stairs. The document also provides guidance on the access and use of extensions made to buildings other than dwellings, and access to toilets, bathrooms and sinks within these structures.

8.0 Conclusion

Summary:

In summary, the development will make an important contribution to the rejuvenation of the area. The proposal has been designed to comply with the local policy, government and development plan guidance as has been outlined in this document to support the report with the Camden Borough Council.

The proposed development aims to achieve the best overall energy efficiency which involves maximising the controlled use of passive ventilation and solar energy.

For these many reasons set out above, the application proposal do not conflict with the statutory development plan and the proposals are not only acceptable taking into account all other related material considerations but enhance every aspects of it. AGA Associates, therefore respectfully request that Camden Borough Council support this report.