

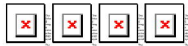
[REDACTED]

From: McClue, Jonathan
Sent: 22 March 2017 16:30
To: Planning
Subject: FW: 2016/7069/P Admiral Mann
Attachments: kitchen design p170.pdf; kitchen design p171.pdf

Can you please upload the objection below to TRIM and M3 for me?

Jonathan McClue
Principal Planning Officer

Telephone: 0207 974 4908



From: Gill Scott [mailto:[REDACTED]]
Sent: 22 March 2017 11:49
To: McClue, Jonathan
Cc: Headlam-Wells, Jenny (Councillor); Gould, Georgia (Councillor); Apak, Meric (Councillor)
Subject: Re: 2016/7069/P Admiral Mann

Jonathan
2016/7069/P Admiral Mann

I apologise for an extra contribution to my objections to this application.

Commercial kitchen

The Inspector chose to note that the loss of the function room also removed the kitchen facilities. In today's economic climate large places in which large groups can congregate socially are disappearing; the Council is removing its public halls, pub chains and developers are removing 'function rooms' and 'music venues'.

Pubs that do retain their function rooms are extremely pleased to receive revenue from 'parties' taking their space, drinking their alcohol and eating their food.

I am concerned that a 'kitchen' has been added in the basement, next to the toilets, which is a 'mark' on the plans but has not been designed, at all, let alone as a commercial kitchen. I attach data [for interest] which is normally used by architects involved in the design of kitchen space, which details the amount of space to be taken for food storage, food preparation, food cooking/heating, plating, dish washing and shelving for plates/dishes and waste disposal, ventilation/air-intake and heat extraction. The proposed kitchen is impractical on every level - not a planning consideration perhaps - but a 'label' on a plan does not constitute a possible or a functioning room.

If this developer were in anyway concerned to propose a 'pub' which has the ability to succeed he would propose designs which would sell to a prospective buyer. Should these sketches pass the Planning stage this pub would not be rebuilt. The gradual erosion, by repeated small changes to the original application, of more and more of the commercial space is assured

We note that the Agent has created a Residents Association at 5-7 Hargrave Place to object to the recreation of a public house at 9 Hargrave Place which is owned by their freeholder. This seems to go against the

freholder/developer's economic interest to reinstate the Admiral Mann; but does support his desire to maximise his interest in private housing.

Regards
Gill Scott

Gill Scott
48 Rochester Place
London NW1 9JX

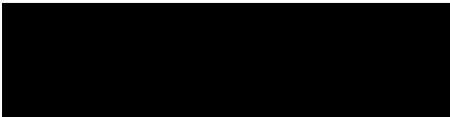
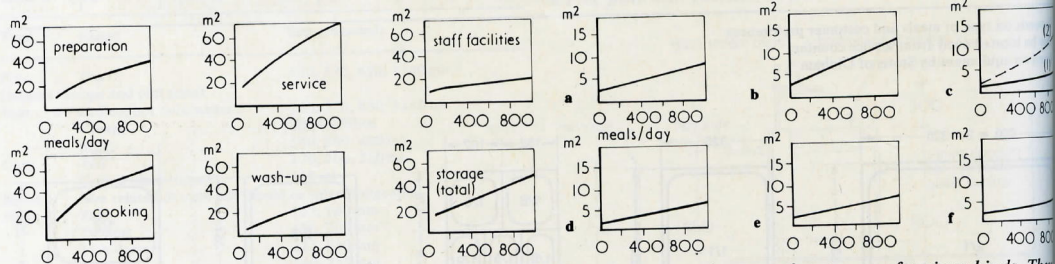


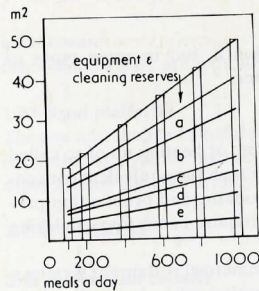
Table V Finishing kitchens for pre-cooked frozen meals

Area	Equipment		Meals served per day—based on main meal period						
			50	100	200	400	600	800	1000
Goods entry	Scales capacity	kg	12.5	12.5	25.5	25.5	25.5	25.5	25.5
	Trolleys for frozen meal trays and general use		2	2	3	4	5	6	7
Cold stores	Deep freeze room (based on 7 day stock)	m ²	1.3	2.5	5.0	10.0	15.0	20.0	22.0
	Normal cold room (based on daily delivery of dairy produce, otherwise 3 deliveries per week)	m ²	0.3	0.5	0.9	1.2	1.5	1.9	2.2
Dry stores	Shelving—width 450 mm length	m	6.1	9.1	15.2	21.3	27.4	33.5	39.6
	(for canned and dried items, 3 deliveries per week)								
Kitchen	Convection oven capacity (based on reheating all frozen meals in 1 hour, ie 2 reheatings of average 30 minutes each)	m ²	0.09	0.18	0.37	1.02	1.10	1.47	1.84
	Boiling tank or pressure steamer (for 'boil-in-the-bag' food where this is to be used. Provision depends on type of equipment, eg rotating boiling tank 1000 mm (40") diameter produces a total of 120 bags/hour in 4 reheatings of approximately 15 minutes each)								
	Microwave oven		1	1	1	1	2	2	3
	2 kilowatt units (Depends on number of snacks required and availability of alternative call-order equipment. Based on 30 second cycle of reheating with 4 snack items/loading)								
	Supplementary equipment								
	Griller	m ²	0.2	0.2	0.3	0.4	0.5	0.7	0.9
	(for call order grills and toast. Based on surface area)								
	Giddle	m ²	0.2	0.3	0.4	0.5	0.7	0.8	1.0
	(for snack catering, particularly at breakfast)								
	Fryer	kg/hr	10	25	45	90	135	180	225
(for 'flashing off' blanched frozen meals. Based on 15 minutes use before and 15 minutes during meal period)									
Wash-up (crockery, cutlery, etc)	Boiling rings (for reheating of canned vegetables, soups, etc)	No	2	2	3	4	5	6	7
	Wash-sterilizing unit length for dishwashing	m	2.7	3.4	3.7	1200	2400	3600	4800
	Capacity of machine	pieces/hr							
	Sink for serving dishes, etc (length)	mm	600	600	750	900	1050	1200	1200
	Burnishing machine		—	—	—	hand	hand	hand	hand
	Waste disposal units (based on 550 W machines assuming part refuse collection. For complete waste disposal 2230 W units employed)		1	1	1	1	2	2	2

Source: Paper by D. J. Cottam given to Catering Teachers Association Annual Conference Wolverhampton, October 1969. Based on equipment by Stotts of Oldham



20.14 Individual space requirements in kitchen for the various functions



20.15 Total storage requirements for conventional kitchens based on number of meals prepared per day. Segments are covered in detail in 20.16

20.16 Space requirements for storage of various kinds. These areas are based on the number of meals produced per day in a modern conventional kitchen using a proportion of frozen foods. Where mainly pre-cooked frozen meals are used, a separate vegetable store may not be needed, and more deep-freeze space should be provided

- a Vegetable store, three deliveries per week
- b Dry goods store, three days' supply
- c Deep freeze, 7 days' supply: 1 precooked frozen meals 2 precooked frozen meals
- d Cold room, daily delivery of perishable food
- e Goods entry area including weighing and checking
- f Refuse storage where bins are used

3.02 Storage area

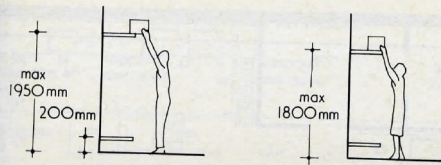
Typical storage requirements, based on the floor areas stores in relation to the number of main meals served per day are given in 20.15 and 20.16 for conventional kitchens where all normal cooking processes are carried out.

Storage of containers

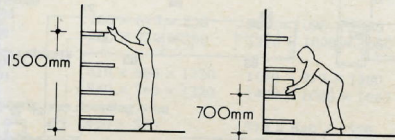
Shelf and storage unit heights should approximate to heights of food containers, likewise widths. An interspace of 40 to 50 mm should be allowed between packages for easy access. The

Ratio of total kitchen area to area required for servery, stores, offices and staff facilities, 20.14, will vary between:

- 2:1 for conventional kitchens
- 1.5:1 for finishing kitchens.



20.17 Heights for storage shelving:
a Limits for maximum reach



b Within convenient reach for heavy or frequently used items

shelf should be no higher than 1950 mm, 20.17. Shelves and open bins must be kept at least 200 mm above the floor to allow a clear space for access and cleaning and to deter rodents. Shelves for frequently used or heavy items should be between 700 and 1500 mm high. Expensive containers may have to be returned to suppliers and space should be allowed for the collection of these.

Goods access

For sizes of vehicles see section 7, External circulation. Typical delivery arrangements are:

- dry goods—weekly or fortnightly
 - vegetables—once or twice weekly
 - perishable foods—daily
 - refuse and waste removal—usually once or twice weekly.
- Bulk refuse containers may be used instead of bins. These are 0.57 to 0.85 m³ capacity. Refuse may be sited in a refrigerated area to reduce odour and fly nuisance, at a temperature between 2 and 5 °C.

Refrigerated stores

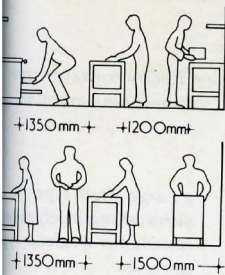
These may be either:

- chilled stores: at temperatures just above freezing point to preserve appearance and prolong life of perishable foods. Chilling is also used for cooling prepared foods and drinks
- deep freeze stores: at about -18 °C for prolonged storage of frozen food. They may be purpose built and can always be opened from within.

In large establishments, refrigerated stores may be provided in number of areas, as in table VI.

20.3 Preparation areas

Kitchen layout is determined by:
the sizes of equipment and fittings
the spaces left for access and circulation, 20.18.



20.18 Minimum space between equipment to allow for working and circulation

Table VI Types of refrigeration storage

Types of storage, etc	Situation
Bulk cold stores with separate deep freeze storage	Near goods receiving area
Kitchen stores—refrigerated cabinets and cold rooms	In or adjacent to the preparation area
Refrigerated pass-through units, display cabinets and counters	In or adjacent to the servery
Ice-making machines	In or adjacent to the bar
Vending machines for drinks and meals	Near the servery or in an independent area
Beer cellars and wine stores	Accessible from goods entrance and to bars and restaurant counters
Cold stores for food waste	Near collecting area accessible from kitchen

Some typical dimensions are:

- work top height: 865 mm (900 mm preferred)
- sink top height: 900 mm (more common) and 865 mm
- wall bench width: 600 to 750 mm
- island bench and table width: 900 or 1050 mm
- length of work area within convenient reach: 1200 to 1800 mm
- length for two people working together: 2400 to 3000 mm
- comfortable height (700 mm) when seated (430 mm).

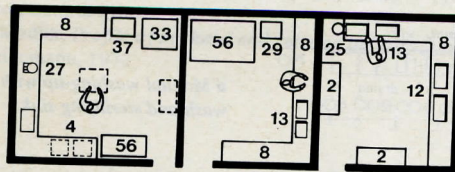
There are usually four main areas of food preparation:

- vegetables
- meat and fish
- pastry
- general.

Preparation areas may be segregated:

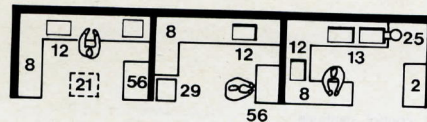
- separate rooms adjoining the main kitchen
- low walls (approximately 1200 mm) between the areas which are otherwise open to the kitchen
- the arrangement of benches and equipment into specialist sections.

Alternative arrangements are shown in 20.19.

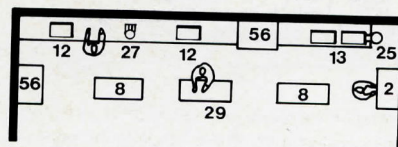


20.19 Alternative preparation area arrangements (see 20.20 for key to numbers):

a Separate rooms



b Bays



c Open plan kitchen