

10-12 Charlotte Mews, London

Planning Statement

indigo.

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Planning Statement
February 2018

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10-12 Charlotte Mews, London

Planning Statement

Contents	Page
1. Introduction	1
Proposed development	1
Supporting Documents	1
Document Structure	1
2. Site, surroundings and planning history	2
3. Pre-application advice and consultation	3
Context of the application	3
Pre-application discussions	3
Interpretation of proposed use	3
4. Proposed development	4
Proposed use	4
Proposed equipment	4
5. Relevant Planning policies	5
National Planning Policy Framework	5
Statutory development plan	5
Supplementary Planning Guidance	6
6. Planning assessment	7
Principle of proposed use	7
Protection of employment use	7
Sustainable economic development	8
Plant and extract equipment	8
Amenity considerations	8
Odour	9
Visual appearance and heritage	9
Highways and parking	10
7. Conclusions	11

10-12 Charlotte Mews, London

Planning Statement

Appendices

Appendix 1

Site location plan

Appendix 2

Pre-application advice

Appendix 3

Schedule of proposed equipment

1. Introduction

- 1.1. Indigo has prepared this Planning Statement (“the statement”) on behalf of PizzaExpress Group Ltd (“the applicant”) in support of a planning application submitted to Camden Council (“the council”). A location plan outlining the application site in red is included at **Appendix 1**.

Proposed development

- 1.2. Planning permission is sought for:

Change of use of the ground floor unit from offices (B1) to food innovation office (Sui Generis), including the installation of new kitchen extract duct and plant.

- 1.3. The purpose of this statement is to demonstrate that this change of use complies with the relevant policies set out within the development plan, having regard to other material planning considerations.

Supporting Documents

- 1.4. This planning application is supported by the following documents:

- Completed application forms and certificates;
- Planning Statement;
- Site Location Plan;
- Existing and proposed drawings;
- Schedule and specifications of proposed equipment; and
- Environmental Noise Survey, prepared by Aulos Acoustics.

Document Structure

- 1.5. This statement is structured as follows:

- Section 2 describes the site and surrounding area and planning history
- Section 3 outlines the pre-application consultations that have informed the scheme;
- Section 4 describes the proposals in detail;
- Section 5 identifies the relevant policies and guidance;
- Section 6 provides a planning assessment; and
- Section 7 explains why planning permission should be granted.

2. Site, surroundings and planning history

- 2.1. The application relates to an existing self-contained office unit, located on the ground floor of a three-storey building. The building is located within Charlotte Mews, which runs through the centre of an urban block and is bound by Chitty Street to the north, Whitfield Street to the east, Tottenham Street to the south, and Charlotte Street to the west.
- 2.2. The mews runs in a north-south direction, with pedestrian and vehicular access via Chitty Street and Tottenham Street. The mews comprises a mixture of uses, but predominantly offices.
- 2.3. The site benefits from a very high level of access to public transport, achieving the highest PTAL rating of Level 6b. The nearest tube stations within walking distance are Gode Street, Warren Street and Tottenham Court Road. Bus services (including night busses) are also available on Tottenham Court Road.
- 2.4. The site is situated within the Charlotte Street Conservation Area. The host building itself is not listed, and there are no listed buildings immediately adjacent the site.
- 2.5. A search of Camden's planning records reveals only one recent application for the site. In May 2003, planning permission was granted under the reference PSX0205293, for alterations to the frontage of the building, the installation of new air-conditioning units, and the formation of several new skylights.

3. Pre-application advice and consultation

Context of the application

- 3.1. PizzaExpress is a well-known and recognisable brand, and is one of the leading casual dining operators, operating a total of 474 restaurants in the UK and Ireland. The brand also has a strong presence abroad, with 133 sites trading from 14 different locations.
- 3.2. The brand is known for its high-quality food, and its consistency in providing a quality dining experience across each of these sites. For the brand to maintain its attractiveness, it must continue develop its menu, experimenting with new recipes, and perfecting those which diners have come to expect from the restaurant.
- 3.3. PizzaExpress is therefore looking to establish a centralised food innovation offices where new menus, recipes and beverages can be developed, tried and tested. The facility is also required to provide training to PizzaExpress staff.

Pre-application discussions

- 3.4. Indigo prepared and submitted a request for pre-application advice, on behalf of the applicant, in October 2017. This request was assigned the reference 2017/5967/NEW. The applicant met with the allocated case officer, Samir Benmbarek, in December 2017. A written response was then issued on 19 December, and is included at **Appendix 2**. The Council noted that:
 - the proposed use would be ‘Sui Generis’;
 - the proposed use would continue to provide employment on-site;
 - the proposed change of use could be supported;
 - whilst not essential, a condition could protect the long-term employment prospects of the site; and that
 - the proposed use was not expected to lead to any significant amenity issues.

Interpretation of proposed use

- 3.5. The proposed food innovation office would be a research and development use. Such a use would typically fall within Use Class B1, but the requirement for a commercial kitchen on-site sets this proposal apart from more traditional product development facilities.
- 3.6. The proposed use is therefore a research and development use, with an operational requirement that leads it to be unique, or ‘Sui Generis’. This interpretation of the proposed use was agreed during pre-application discussions with the council.

4. Proposed development

Proposed use

- 4.1. The food innovation office would comprise several distinct uses. Firstly, there is an element of office floorspace where research and development takes place. Secondly, there is a purpose-built food innovation office used to prepare food, which is then tasted within a small dining area.
- 4.2. The use will employ 10 people across the Design, Food and Beverage Team.
- 4.3. Menu tasting will take place through a variety of events. These will include food innovation and development summits, design meetings, staff tasting sessions and customer research panels. The majority of events will involve PizzaExpress Staff, whilst others (at later stages in the development process) will include other people, included specially selected consumer groups. These events are expected to accommodate 10-20 guests.
- 4.4. Aside from research and development, the facility can also be used for training kitchen and waiting staff.
- 4.5. The research and development aspect of the use is expected to take place between 09:00 and 18:00 each day. Due to the nature of the events, some tasting sessions will be held in the evenings but these are expected to be limited in number and take place no later than 23:00 each day.

Proposed equipment

- 4.6. To facilitate cooking, a new extract system will need to be installed. The system will be purpose-built to the requirements of the development kitchen, and designs for this system are enclosed with this submission.
- 4.7. The extract ductwork will exit the building through the glazed skylight at the rear of the building, which serves the ground floor. From there, the ductwork will run upwards along the rear elevation of the building, and will disperse air at roof level. The ventilation ductwork will follow the same route.
- 4.8. A schedule of proposed equipment is included at **Appendix 3**.

5. Relevant Planning policies

- 5.1. This section identifies the relevant planning policies and guidance at a national and development plan level. The proposals are then assessed against these policies in Section 7 which follows.

National Planning Policy Framework

- 5.2. Paragraph 14 of the National Planning Policy Framework (NPPF) states that, at the heart of the NPPF is a presumption in favour of sustainable development, which should be seen as a golden thread running through both plan making and decision taking. For decision taking, this means approving development proposals that accord with the development plan without delay.
- 5.3. The NPPF seeks to build a strong, competitive economy. Paragraph 19 states that the Government is committed to ensuring that the planning system does everything it can to support sustainable economic growth. Planning should operate to encourage and not act as an impediment to sustainable growth. Therefore, significant weight should be placed on the need to support economic growth through the planning system.
- 5.4. This is further supported by Paragraph 20, which states that to achieve economic growth, local planning authorities should plan proactively to meet the development needs of businesses and support an economy fit for the 21st Century.

Statutory development plan

- 5.5. Section 38(6) of the Planning and Compulsory Purchase Act 2004 states that where an adopted development plan contains relevant policies, an application for planning permission shall be determined in accordance with the plan, unless material considerations indicate otherwise.
- 5.6. The statutory development plan comprises the Local Plan, recently adopted in July 2017. Relevant policies include:
- E1 – Economic Development
 - E2 – Employment Premises and Sites
 - A1 – Managing the Impact of Development
 - A4 – Noise and Vibration
 - D1 – Design
 - D2 – Heritage
 - T1 – Prioritising walking, cycling and public transport

Supplementary Planning Guidance

5.7. Relevant planning guidance includes:

- Charlotte Street Conservation Area Appraisal and Management Strategy (July 2008)
- Amenity CPG (2011)
- Draft Amenity CPG (November 2017); and the
- Draft Employment Use and Business Premises CPG (November 2017).

6. Planning assessment

- 6.1. This section of the Planning Statement assesses the proposed development against the relevant policies and guidance of the development plan.

Principle of proposed use

- 6.2. Policy E2 seeks to protect existing employment sites that are suitable for continued employment use. The application site is currently used for employment by providing traditional office (B1(a)) floorspace. The proposed change of use is intended to provide a research and development use (typically interpreted as B1(b)), however the operational requirement for a commercial kitchen and any associated plant means that the proposed use would be unique (Sui Generis).
- 6.3. For that reason, the applicant has sought formal pre-application advice from the Council to discuss the need for this use, the ongoing intention to provide employment on this site, and to agree the most suitable way to secure the long-term employment prospects of this site.
- 6.4. The Council has confirmed that it takes a pragmatic view to employment uses and recognises that these may not fall within traditional use classes. Paragraph 5.5 of the Local Plan confirms that the terms 'business' and 'employment' use apply equally to any unclassified uses which may fall within the Sui Generis use class. The change of use is understood therefore to be supported by the council.

Protection of employment use

- 6.5. The proposed food innovation office is intended to provide employment on the site, however the applicant does recognise that the 'Sui Generis' use class may affect the future employment prospects of the site. For that reason, the applicant is willing to accept an appropriately worded condition, such as:

Only PizzaExpress Limited may use the premises as a food innovation office. No other users may benefit from this permission.

- 6.6. The effect of this condition is that, once the applicant has vacated the unit, the lawful use would revert back to being offices (B1(a)). Whilst the proposed change of use complies with Policy E2 without the above condition, the applicant and freeholder of the unit agree that this would secure the long-term prospects of providing employment on this site.

Sustainable economic development

- 6.7. The proposed development provides a research and development use which would benefit a large and well-established brand operating a total of 474 restaurants in the UK, and 133 internationally. In doing so, the development supports not just the continued provision of jobs on this site, but supports and generates additional jobs provided by PizzaExpress nationally. The proposed development is therefore an employment use with tangible economic benefits, and should be supported in line with Paragraphs 14, 19 and 20 of the NPPF.

Plant and extract equipment

- 6.8. The proposed use requires a compact commercial kitchen to be installed, to be used in the development of new menu items. The ventilation and extract systems being guided upwards, through an existing skylight and up the rear elevation of the building, terminating at roof level. The ductwork has been designed in a way which protects the amenity of neighbouring occupiers.
- 6.9. The proposed design and route of the kitchen extract equipment was included as part of the pre-application discussions which took place between the applicant and Council officers. No concerns were raised regarding the design of the proposed extract duct, subject to there being no detrimental impact on the amenity of the surrounding area. Any possible impacts are assessed below.

Amenity considerations

- 6.10. Policy A1 seeks to protect the environmental quality of the built environment, as perceived by occupiers and neighbours. The policy has regard to a variety of possible impacts, the most relevant of which are explored below.

Operating hours and nature of use

- 6.11. The unit is expected to operate between the hours of 09:00 to 23:00 each day. The operational hours of the proposed ventilation and extract equipment will be set according to operational requirements. The equipment will operate between the hours of 08:00 to 23:00 each day. There is no new external equipment operating overnight.
- 6.12. The research and development aspect of the use will operate during normal working hours, with evening events taking place according to operational needs and demand.
- 6.13. The use of equipment within the development kitchen area will be significantly less than found within a commercial restaurant. The equipment will be used on demand, with the proposed operating hours, to prepare a limited number of dishes. Actual operating periods are not expected to be continuous and not all equipment will operate simultaneously.

Privacy and overlooking and outlook

- 6.14. The proposed use, and any associated development, has been designed with regard to the visual amenity of the surrounding area. The proposed change of use will not lead to any loss of privacy, or result in any direct overlooking towards neighbouring uses. Any works to the exterior of the building, including the proposed extract duct, have been sited so that it does not adversely affect the outlook of neighbouring uses. The proposals are compliant with Policy A1 in this regard.

Noise, vibration

- 6.15. Policy E4 seeks to ensure that noise and vibration is controlled and managed. The proposed development has been designed to meet Camden's Noise and Vibration Thresholds, as set out in Appendix 3 of the Local Plan.
- 6.16. The proposed plant has been designed to include anti-vibration mountings to all equipment, attenuators to main fans and acoustic lagging where required.
- 6.17. To assess any potential noise impacts, Aulos Acoustics has prepared an Environmental Noise Survey Report in support of the proposal, which assesses the worst-case, evening period of the proposed use and makes a distinction between any existing and proposed equipment.
- 6.18. The report demonstrates that the equipment, as currently proposed, will comply with the requirements of LB Camden, and concludes that the noise impact upon nearby residential windows will be negligible. No further mitigation is required. On this basis, the proposals comply with Policy E4.

Odour

- 6.19. Policy A1 requires new development to have regard to the odour which may be generated as a result of the proposed use. The supporting text requires any development likely to produce odours to assess the potential impacts and to install appropriate extract and mitigation equipment, where necessary.
- 6.20. Appropriate extraction equipment has been selected to prevent the dispersal of odour into the surrounding area. This includes a HEPA and Carbon filters specifically designed to absorb any odours as the air passes through the exhaust system, and before it is dispersed. The proposed system is robust and includes appropriate levels of mitigation. The proposals are therefore in compliance with Policy E4.

Visual appearance and heritage

- 6.21. The application site is located within the Charlotte Street conservation area. Policy D2 recognises conservation areas as heritage assets, and requires development to either

preserve or enhance the character or appearance of the area.

- 6.22. As the building is not listed or locally listed, the historic significance of the site lies in its external appearance.
- 6.23. The development proposes limited works to the exterior of the building, which are associated with the installation of the kitchen extract duct. The equipment is discreetly located and will not detract from the character or appearance of the conservation area. The proposals are therefore in line with Policy D2.

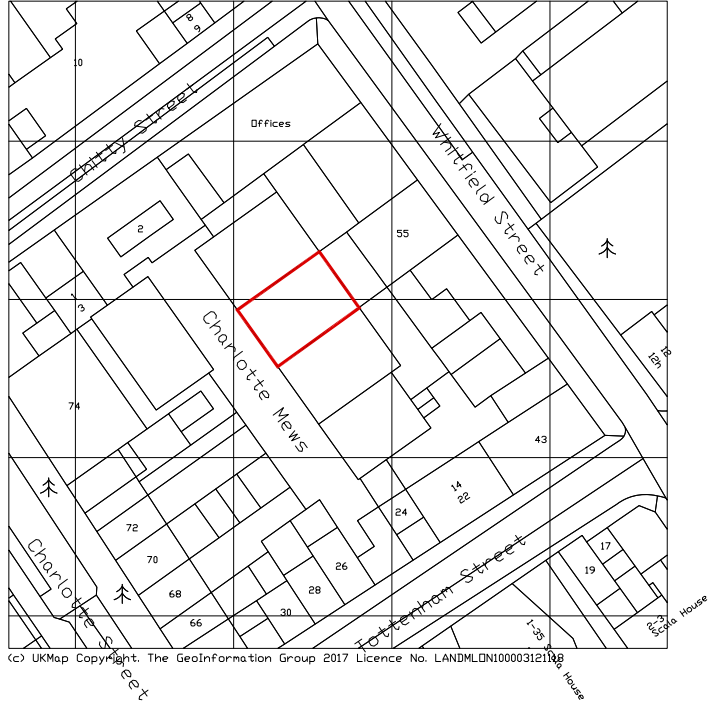
Highways and parking

- 6.24. Policy T1 promotes sustainable transport. The application site is located within the Core Activities Zone (CAZ) and benefits from a high level of access to public transport, achieving the highest PTAL rating of 6b. It is therefore anticipated that all staff and visitors will travel to the site via public transport.
- 6.25. Policy T4 promotes the sustainable movement of goods and materials. The servicing requirements of this unit will be factored into the existing logistics system servicing PizzaExpress Restaurants nationwide, which consolidates delivery loads and reduces the number of vehicles on the road.
- 6.26. Delivery vehicles servicing the unit will temporarily stop outside the unit whilst unloading goods. Due to the small scale of cooking set to take place on the site (catering to a small, select audience as opposed to a full restaurant), the servicing requirements of the unit are limited. It is anticipated that the unit will require deliveries to be made twice a week, with other intermittent deliveries from cleaning and maintenance staff.
- 6.27. Other vehicles visiting the site (for instance cleaning or maintenance staff) will be encouraged to use on-street parking where available, except where there is an operational requirement for the vehicle to be parked outside of the unit. In these circumstances, the tasks will be scheduled to avoid peak times.

7. Conclusions

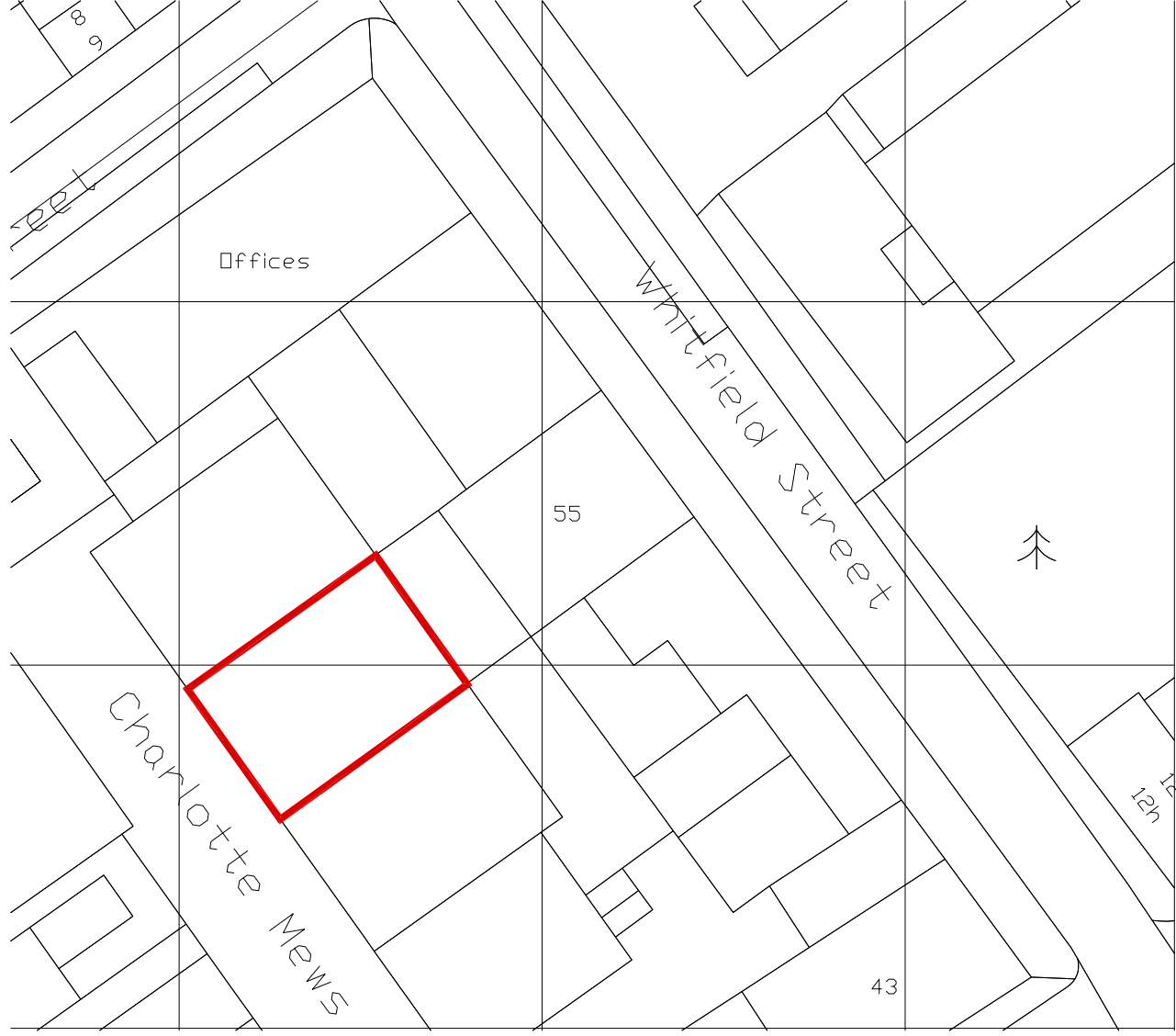
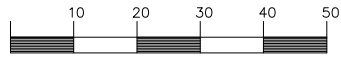
- 7.1. The proposed use will accommodate a new development kitchen for a well-established restaurant brand. Whilst this development will require a change of use from the traditional B1 use class, the use will continue to provide an equal or greater amount of employment on site.
- 7.2. It is recognised that the adopted planning policies aim to protect traditional employment uses and that this development does technically require a departure from this policy. Given the circumstances, the applicant has liaised with the council through its formal pre-application procedure. The Council has confirmed that the proposed use will be supported and that the wording of Policy E2 supports this. The application has been drafted having regard to these discussions, and includes provisions which would secure the long-term employment prospects of the unit.
- 7.3. The equipment required to support the proposed use has been selected according to the circumstances of the site and include appropriate measures to avoid and, where necessary, mitigate against any amenity impacts.
- 7.4. This statement demonstrates that the proposed change of use represents a sustainable form of development which accords with all relevant aspects of the development plan. As there are no material considerations which suggest otherwise, the proposals should be approved in accordance with Paragraph 14 of the NPPF.

Appendix 1



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01 SITE LOCATION PLAN
D100 1:1250



02 BLOCK PLAN
D100 1:500

revision	date	notes

Appendix 2

Planning
London Borough of Camden
2nd Floor,
5 Pancras Square
London
N1C 4AG

By email only

planning@camden.gov.uk
let.002.PR.SM.23710012

20 October 2017

Dear Sir/Madam

12 CHARLOTTE MEWS, LONDON, W1T 4EF

We write on behalf of our client, PizzaExpress Limited, to request pre-application advice regarding the use of the ground floor unit at 12 Charlotte Mews as a food innovation office for the restaurant chain.

The development is thought to involve a change of use of the existing unit, which measures 149 sqm. Based on this, we understand that this advice falls into the 'minor' development category, the fee for which is £974.00. As per the council's guidance we understand that the Council will seek payment at a later date.

Submission documents

This request for pre-application advice comprises:

- This covering letter, prepared by Indigo Planning;
- Site Location Plan;
- Indicative layout; and
- Indicative ventilation layout and elevations.

Context of the proposals

PizzaExpress is a well-known and recognisable brand, and is one of the leading casual dining operators in the UK and Ireland, where it currently operates a total of 491 sites. The brand also has a strong presence abroad, with 122 sites trading from 14 different locations.

The brand is known for its high-quality food, and its consistency in providing a quality dining experience across each of these sites. For the brand to maintain its attractiveness, it must continue develop its menu, experimenting with new recipes, and perfecting those which diners have come to expect from the restaurant.

To achieve this, PizzaExpress is looking to establish a centralised food innovation offices where new menus, recipes and beverages can be developed, tried and tested.

Site location

The enquiry relates to a self-contained office unit, located on the ground floor of a three storey building. The building is located within Charlotte Mews which runs through the centre of an urban block bounded by Chitty Street to the north, Whitfield Street to the east, Tottenham Street to the south, and Charlotte Street to the west.

The mews runs north-south, with pedestrian and vehicular access via Chitty Street and Tottenham Street.

The site is situated within the Charlotte Street Conservation Area. The site itself is not listed, and there are no listed buildings immediately adjacent the site.

Planning history

A search of Camden's planning records reveals only one recent application for the site. In May 2003, planning permission was granted under the reference PSX0205293, for alterations to the frontage of the building, the installation of new air-conditioning units, and the formation of several new skylights.

Intended use

The food innovation office would comprise several distinct uses. Firstly, there is an element of office floorspace where research and development takes place. Secondly, there is a purpose-built development kitchen used to prepare food, which is then tasted within a small dining area, which would be for private use only and not accessible to the public.

The use will employ 10 people across the Design, Food and Beverage Team.

Menu tasting will take place through a variety of events. These will include food innovation and development summits, design meetings, staff tasting sessions and customer research panels. The majority of events will involve PizzaExpress Staff, whilst others (at later stages in the development process) will include other people, included specially selected consumer groups. At no point will there be any 'open door' events accessible to the public.

Aside from research and development, the facility can also be used for training kitchen and waiting staff.

The research and development aspect of the use is expected to take place between 09:00 and 18:00 each day. Due to the nature of the events, some tasting sessions will be held in the evenings but these are expected to be limited in number and take place no later than 23:00 each day.

Use class

The proposed use is for research and development, which would normally fall within Use Class B1. However, research suggests that the presence of commercial

kitchen equipment would lead to a Sui Generis use.

We would be grateful if the Council could confirm whether the proposals involve a change of use, or whether planning permission is needed for the associated plant only.

Initial assessment

This section outlines our initial assessment of the use, setting out why we believe this location is suited to the proposed use. We would be grateful if the Council could confirm its position.

Principle of use

As set out above, we would be grateful if the Council could confirm whether use of the premises as a food innovation office falls within Use Class B1 or whether it would be regarded as a Sui Generis use.

It is understood that Police E1 and E2 of the Local Plan, together with Principle 4 of the Fitzrovia AAP seek to protect premises that are suitable for continued business use.

The proposed development seeks to retain employment on site, providing 10 full time equivalent job opportunities.

Whilst we are confident that the proposed use will provide employment on site, we are aware that the Council may have concerns regarding the long-term protection of the employment, should the use be viewed as Sui Generis.

For that reason our clients would be happy to accept a permission which is personal to PizzaExpress. Imposing such a condition would enable the lawful use of the unit to revert to B1 should PizzaExpress vacate the unit. For example:

Only PizzaExpress Limited may use the premises as a food innovation office. No other users may benefit from this position.

Based on the above, we believe that the proposals can be compliant with the development plan and the long-term potential of the unit for employment use protected.

Operational requirements

To facilitate cooking, a new extract system will need to be installed. The system will be purpose-built to the requirements of the development kitchen, and initial designs for this system are enclosed with this submission.

The ductwork is likely to exit the building at ground level, through the rear elevation of the building. From there it will run vertically upwards to the roof of the building.

We would be grateful if the Council could comment on the acceptability of these proposals.

Servicing

Despite the presence of a commercial kitchen, the servicing requirements will be lower than a traditional restaurant. Goods deliveries are likely to take place twice a week, with other intermittent visits from cleaning and maintenance staff.

Submission documents

We would be grateful if the Council could confirm the scope of any documents or drawings which will be required as part of the application.

Conclusions

The proposed use of the premises as a food innovation office will continue to provide employment on site, making a valuable contribution to local employment opportunities, and to the strength of a nationwide brand.

On that basis, the development proposals are consistent with the aims and objectives of the development plan, supporting the economy and providing sufficient protection towards the long-term protection of business use on this site.

The site is considered to be well-suited to the proposed use, and a detailed planning application will be submitted to the Council, setting out how the relevant planning issues have been addressed.

In light of the above and enclosed documentation, we would welcome your comments on the proposed scheme, and look forward to receiving your comments. Should you have any immediate questions please do not hesitate to contact me.

Yours sincerely



Paul Reeves

cc: PizzaExpress Limited.



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Date: 19/12/2017
Our ref: 2017/5967/PRE
Contact: Samir Benmbarek
Direct line: 020 7974 2534
Email: samir.benmbarek@camden.gov.uk

Mr Paul Reeves
 Indigo Planning
 Aldemary House
 10-15 Queen Street
 London
 EC4N 1TX
By email

Dear Mr Reeves

Re: 11-12 Charlotte Mews, London, W1T 4EQ

Thank you for submitting a pre-planning application enquiry for the above property, which was received on 20 October 2017 together with the required fee of £974.00.

1. Drawings and documents

1762/D100	Location Plan/ OS Extract
5907/002 Rev A	Proposed ventilation layout Option B
Unnumbered Plan	Internal Layout

2. Proposal

Use of the ground floor unit as a food innovation office (sui generis) for a restaurant chain to include installation of a rooftop mechanical ventilation system

3. Site description

The site comprises of the ground floor unit of a three storey building on the eastern side of Charlotte Mews. The building is located within the Charlotte Street Conservation Area, although it is not described within the Charlotte Street Conservation Area Appraisal and Management Strategy as a building which makes either a positive contribution or detracts from the conservation area. The ground floor unit has a gross internal area GIA of 149sqm.

The neighbouring uses around are nearby the application site are a mix of office and eating and drinking. There are residential uses in the area although there are no residential units known immediately adjacent to the site.

4. Relevant planning history

None.

5. Relevant policies and guidance

[National Planning Policy Framework 2012](#)

[The London Plan March 2016](#)

[Camden Local Plan 2017](#)

G1- Delivery and location of growth
 E1- Economic development
 E2- Employment premises and sites
 A1- Managing the impact of development
 A4- Noise and vibration
 D1- Design
 D2- Heritage

[Camden Planning Guidance 2011/2013](#)

CPG5 (Town Centres and Employment)

[Charlotte Street Conservation Area Appraisal and Management Strategy 2008](#)

[Fitzrovia Area Action Plan \(FAAP\) 2014](#)

6. Introduction

This written response is based on the drawing submitted in the “Drawings and Documents”. This is general and informal planning officer response to the proposal and development in relation to the submitted drawings and documentation following a pre-application site meeting on Wednesday 06 December 2017. Should the pre-application scheme be altered, some of the advice given may become redundant as a result of this. The advice may not be considered relevant if adopted planning policies at national, regional or local level are changed or amended. Other factors such as case-law and subsequent planning permission may affect this advice.

7. Clarification of Use Class and Land Use

The proposed food innovation office would be categorised into the sui generis use class. This is due to the presence of mechanical plant in association with the cooking, in which otherwise, the unit would be office and research (use B1) which is the current use of the unit. Therefore, a change of use would be required as part of a planning application for the proposed food innovation office.

Although cooking will be present in the proposed site, the unit would not be in A3 use or A5 use. The cooking would be for research and development for the Pizza Express company and the unit would not be open for public customer use. Consumer groups (by invitation), researchers and staff from the company would use the unit with small private events to occur.

The site is located within the Central Activities Zone (CAZ) and is within the area as covered by the Fitzrovia Area Action Plan (FAAP). Policy E2 of the Camden Local Plan states that the Council will encourage the provision of employment premises in the borough and overall it will resist development of business premises and sites for non-business use. The FAAP seeks to ensure that stock of business premises is not reduced in a way that would harm business growth in general.

Paragraph 5.5 of the Camden Local Plan set outs what is considered to be ‘business’ and ‘employment uses as listed below:

- Offices, research and development and light industry (Use Class B1)
- General industrial uses (Use Class B2)
- Storage and distribution (warehousing) (Use Class B8); and

- Other unclassified uses of similar nature to those above, such as depots or building merchants (classes as Sui Generis)

The proposal would fall under the other unclassified uses of similar nature (sui generis) and therefore it is considered that the proposal would comply with policies E1 and E2 of the Camden Local Plan as the unit would still be a provision of employment space. Therefore, in land use policy considerations, the Council has no objection to the change of use in principle.

8. Design

No physical extensions or alterations to the front elevation are proposed within the scheme. Should any branding or signage be applied to the building, this would be subject to advertisement consent.

The proposed extraction and air conditioning units would be positioned at a discreet location upon the roof and it is considered that the scale and extent of the proposed plant is subordinate to the host building. Therefore, it is considered that the plant would not affect the character and appearance of the host building of the surrounding conservation area.

9. Proposed Plant and Associated Works

The proposal involves the installation of mechanical extraction units and air conditioning units at roof level. As a result of this, it is necessary to submit a noise/acoustic assessment report prepared by a suitably qualified acoustic engineer as well as details of odour (also by a suitably qualified person) to demonstrate the impact of the new plant and the associated cooking will have as a result of its installation and that it does not adversely impact upon adjoining residential occupiers.

The acoustic assessment report will be reviewed by the Council's Environmental Health officer and would need to adhere to Camden noise standards as specified within policy A4 (noise and vibration) and the details of odour will need to demonstrate it wouldn't have an impact on surrounding residential occupiers in accordance with policy A1 (managing the impact of development).

Should permission be granted, a condition may be attached to ensure that the mechanical plant is removed once the use is finished and the intended occupiers have vacated the premises.

10. Adjacent Residential Amenity

Policy A1 of Camden's Local Plan seeks to ensure that the amenity of neighbouring properties is protected. It states that planning permission will not be granted for development that causes harm to the amenity of occupiers and neighbours in terms of loss of daylight, sunlight, outlook and privacy. Furthermore, the development would need to ensure that the servicing and the hours of operation of the proposed use of the premises do not adversely affect the amenity of neighbouring occupiers.

No physical extensions or alterations to the building are being proposed (apart from the installation of the plant) and it is considered that the proposal would not adversely affect neighbouring amenity in regards to sunlight, daylight, privacy and overlooking, outlook and sense of enclosure.

The change of use is not considered to affect nearby residential amenity, as this is an internal matter and would still be used in the same manner as the existing office unit. Furthermore, subject to the review of the submitted noise assessment, it is considered the

proposed mechanical plant would not affect residential amenity, as there are no known residential units immediately adjacent to the application site.

It is proposed that the operating times of the unit would be 09:00-18:00 every day with certain days the operations being extended until 23:00 to accommodate for tasting events and sessions. Should the proposal be approved, a condition would be attached to restrict the hours of operation to ensure that it does not operate within night time hours which would affect the quality of life for neighbouring occupiers. The hours of operation would be conditioned to 09:00-23:00 Monday to Saturday and 09:00-18:00 Sunday and Bank Holidays.

11. Transport and Servicing

The proposals are for a bespoke sui generis use and therefore a brief transport statement should be submitted with any application to provide details of the transport movements associated with the use. This is needed in order to ensure that transport movements associated with servicing and staff/visitor comings-and-goings do not have a harmful impact on local amenity and local transport and parking facilities. The transport statement should cover the points as listed below:

- Number of staff
- Number of people expected to attend events
- Days and times of operation
- Local public transport routes
- Walking/cycling routes
- Details on servicing and deliveries to the site

Further information and guidance on travel plans can be found on the Transport for London (TfL) website using the link below:

<https://tfl.gov.uk/info-for/urban-planning-and-construction/travel-plans>

It is not considered in this instance that a construction management plan (CMP) would be required due to the minor nature of the works proposed.

12. Conclusion

In conclusion, it is confirmed that the proposed unit use would be sui generis. This is due to the installation of the mechanical plant for cooking although the main operations of the unit would be office and research. The development is likely to be supported by the Council as it is considered to still be a provision of employment space. The acceptability of the scheme, in particular the proposed mechanical plant, is subject to the submission of a noise assessment, which will be reviewed by the Council's Environmental Health officer.

13. Planning application information

8.1 If you submit a planning application which addresses the outstanding issue detailed in this report satisfactorily, I would advise you to submit the following for a valid planning application:

- Completed form – Full Planning Permission
- An ordnance survey based location plan at 1:1250 scale denoting the application site in red.
- Floor plans at a scale of 1:50 labelled 'existing' and 'proposed'
- Roof plans at a scale of 1:50 labelled 'existing' and 'proposed'

- Elevation drawings at a scale of 1:50 labelled 'existing' and 'proposed'
- Section drawings at a scale of 1:50 labelled 'existing' and 'proposed'
- Design and access statement
- Noise impact assessment
- Manufacturers details/specification of proposed mechanical plant
- The appropriate fee £385.00
- Please see [supporting information for planning applications](#) for more information.

8.2 We are legally required to consult on applications with individuals who may be affected by the proposals. We would put up multiple site notices on or near the site and advertise in a local newspaper. The Council must allow 21 days from the consultation start date for responses to be received.

8.3 It is likely that that a proposal of this size would be determined under delegated powers, however, if more than 3 objections from neighbours or an objection from a local amenity group is received the application will be referred to the Members Briefing Panel should it be recommended for approval by officers. For more details click [here](#).

This document represents an initial informal officer view of your proposals based on the information available to us at this stage and would not be binding upon the Council, nor prejudice any future planning application decisions made by the Council.

If you have any queries about the above letter or the attached document please do not hesitate to contact Samir Benmbarek on 0207 974 2534.

Thank you for using Camden's pre-application advice service.


Yours sincerely,

Samir Benmbarek

Planning Officer
Planning Solutions Team

Appendix 3

Ref	Function	Location	Make	Model	Type	Air flow @ Pa	Electrical Loads				Sound Pressure		Source	Size HxWxD [mm]	Total Weight [Kg]	AV Mounts (If required)	Ordered
							Voltage	Starting Load	Running Load	Notes	High	Low					
AC1	Heating/Cooling	Front of Building	Mitsubishi	New PKFY-P63VKM-E	Wall mounted	N/A	230v 1Ph 50Hz		0.37A		45 dBA	39 dBA	Electrician	365x295x1170	21		
C1	Condenser	Roof Plant	Mitsubishi	Existing PUMY-P140VKM1	Condenser	N/A	230v 1Ph 50Hz	5A		32A Breaker	51 dBA		Electrician	1338x1050x330	123		
AC2-1	Heating/Cooling	Test Kitchen	Mitsubishi	Existing 10 kW	Cassette	N/A	Existing Cassette						Electrician	Existing	TBC		
AC2-2	Heating/Cooling	Test Kitchen	Mitsubishi	Existing 10 kW	Cassette	N/A	Existing Cassette						Electrician	Existing	TBC		
C2	Condenser	Roof Plant	Mitsubishi	Existing PUMY-P200YKM	Condenser	N/A	415v 3Ph 50Hz	7A		20A Breaker	56 dBA		Electrician	1338x1050x330	138		
SF11	Supply fan filter	Roof Plant	Bespoke	Filter Box G4	In Line	N/A	N/A	N/A	N/A		N/A	N/A	Leech	1200x600x600	TBC		
Sil-1	Silencer	Kitchen area	Helios	RDS 630x1200	In Line	N/A	N/A	N/A					Leech	1200x900	68		
Sil-3	Silencer	Kitchen area	Helios	RDS 630x1200	In Line	N/A	N/A	N/A					Leech	1200x900	68		
SF1	Supply Fan	Kitchen Area	Helios	Gigabox 630/4/4	Gigabox	2.48 m3/s@400 Pa	415v 3Ph 50Hz		8A		71 dB(A)@4m		Electrician	800x800x800	105		
HB 1	Heater Battery	Kitchen area	TBC	Bespoke	In Line	28 KW	400v 3Ph 50Hz	TBC	TBC	TBC	N/A	N/A	Leech	TBC	TBC		
Sil-2	Silencer	Roof Plant	Helios	RDS 710x1200	In Line	N/A	N/A	N/A					Leech	1200x1000	80		
Sil-4	Silencer	Roof Plant	Helios	RDS 710x1200	In Line	N/A	N/A	N/A					Leech	1200x1000	80		
EF1	Extract fan	Roof Plant	Helios	Gigabox 710/4	Gigabox	2.8 m3/s @ 700Pa	415v 3Ph 50Hz		10.4 A		71 dB(A)@4m		Electrician	1020x1020x1020	170		
EF2	Toilet Extract fan	Toilet	Helios	GX-150	Window Mounted	0.07 m3/s	230v 1Ph 50Hz	0.3A	0.3A		52dB(A)@1m		Electrician	212x227x119	2.5		
SF2	Supply fan	Front Conference Room	Helios	HVR 150/2 E	Window Mounted	0.26 m3/s	230v 1Ph 50Hz	N/A	0.15 A		58db(A)@1m		Electrician	190x145x105	1.4		
Canopy 1	Main Canopy	Kitchen Area	Britannia	6100x1650x550	Wall Mounted	1.89 m3/s	N/A	N/A	N/A	Lights by electrician	N/A	N/A	Leech	6100x1650x550	TBC		
Canopy 2	Pizza Oven Canopy	Kitchen Area	Bespoke	2450x1650	Wall Mounted	0.7 m3/s	N/A	N/A	N/A	N/A	N/A	N/A	Leech	2450x1650	TBC		
Canopy 3	Potwash Canopy	Washing Area	Bespoke	1000x1000	Wall Mounted	0.2 m3/s	N/A	N/A	N/A	N/A	N/A	N/A	Leech	1000x1000	TBC		
Hepa	HEPA Filter	Roof Plant	Purified Air	Hepa Filter	In Line Filter												
Carbon	Carbon Filtration	Roof Plant	Purified Air	8 x 595x595 Carbon Filters	In Line Filter	N/A	N/A	N/A	N/A	N/A	N/A	N/A	Leech	1200x1200x1200	430		

 Existing equipment

