

London Borough Of Barnet
Development Management & Building Control Service Barnet House,
1255 High Road,
Whetstone, N20 0EJ
January 25th 2018

Dear Helen,

Thank you for dealing with the above application.

I have two issues to deal with on the planning conditions. I would like to deal with these as non-material amendments and will be submitting this request next week.

Condition 04:

To be amended to allow Saturday opening at 0800 rather than 10.00am. (that was my fault-when we spoke regarding the hours on the telephone and also the planning statement was wrongly worded) I don't see any issues here for a Saturday opening of 0800 am-

Condition 03:

States No Primary Cooking of Unprepared Food shall be carried out on the premises. Only reheated or cold food that has been prepared elsewhere shall be served on the premises at all times.

We are a little concerned about the wording of this condition. The planning statement did state there would cooking on the premises- rather than reheating. Reheating indicates microwave

We would prefer a condition that restricts the cooking to the savoury/ sweet products of the patisserie. This would ensure the premises are used as a patisserie as they would only be allowed to cook very restricted range of products. Cooking does not occur after 6.00pm and usually is complete by 4.00pm.

Suggested wording: Only the following items shall be cooked at the premises as listed in letter to the council dated 25.01.2018 and no other items without the prior written permission of the local planning authority.

The planning statement indicated there would be an oven and fryer on site together and gave a list of items to be cooked on site. Wiltons have provided a list of savoury an sweets to be cooked on site. Again amenity concerns and such issues are covered by conditions 6 and 7.

We can discuss these issues on submission. My clients would like to invite the EHO and yourself to the operation at Southgate you could then fully appreciate how neighbour friendly the use / operations are.

The Patisserie items that will be cooked at the premises are as follows:

Oven baked:

Flaounes
Tyropittes
Olive (different variations)
Sausage rolls
Kolokotes (Pumpkin)
Anaropittes
Spinach and Fetta
Plain Spinach
Fetta
Tachinopittes
Halloumi Lountza
Halloumopittes

All the above products come in finger and snack sizes

Fried savouries:

Different variety of Koubes

Fried sweet:

Almond bites

Trigona (semolina wrapped in fillo pastry) Siamishi (semolina wrapped in pastry) Daktila (pastry with crushed almonds and syruped) Pourekia (Ricotta cheese)

Toasted:

Variety of Sandwiches

Yours sincerely

Frixos Kyriacou

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