

1D Lower Northam Road  
Hedge End  
Southampton SO30 4FN

[Design & Access Statement](#)

Installation of an extraction flue to the roof of the existing rear  
extension

## Planning Statement

### *1. Introduction*

This statement outlines the details of the permitted use for the premises to a café/restaurant, including opening hours, capacity, staff numbers, and operational plans. This statement aims to address all requirements and considerations for the successful approval of the planning application.

### *2. Opening Hours*

The café/restaurant will operate within the following hours:

- **Monday to Sunday: 7:00 AM to 11:00 PM**

These hours have been chosen to provide flexibility for breakfast, lunch, and dinner services, catering to a wide range of customers throughout the day while ensuring minimal disruption to the surrounding community.

### *3. Capacity*

The restaurant has a maximum seating capacity of 40 patrons. This capacity has been determined based on the size of the premises, ensuring a comfortable dining experience for customers and compliance with safety regulations.

### *4. Staff Numbers*

The restaurant will employ the following staff:

- **Full-time Staff: 3**
- **Part-time Staff: 2**

This staffing level will ensure that the restaurant operates smoothly and efficiently, providing excellent customer service and maintaining high standards of food quality and hygiene.

### *5. Operation Plans*

#### **A. Daily Operations**

##### **1. Opening Procedures:**

- Staff will arrive at 6:30 AM to prepare for the day, including setting up the dining area, preparing the kitchen, and ensuring all health and safety checks are completed.
- The restaurant will open to customers promptly at 7:00 AM.

##### **2. Service:**

- Breakfast will be served from 7:00 AM to 11:00 AM, lunch from 11:30 AM to 3:00 PM, and dinner from 5:00 PM to 10:30 PM.
- The menu will feature a variety of dishes, focusing on high-quality, fresh ingredients. Special dietary requirements will be catered for, including vegetarian, vegan, and gluten-free options.

### **3. Staff Duties:**

- Full-time staff will handle kitchen operations, food preparation, and overall management of the restaurant.
- Part-time staff will assist with serving customers, cleaning, and other operational tasks as needed.

## **B. Health and Safety**

### **1. Hygiene:**

- The restaurant will adhere to strict hygiene standards, with regular cleaning schedules for the kitchen, dining area, and restrooms.
- Staff will be trained in food safety practices and required to follow all health regulations.

### **2. Fire Safety:**

- Fire safety equipment, including extinguishers and smoke detectors, will be installed and regularly maintained.
- Staff will receive training in emergency procedures, including evacuation protocols.

## **C. Noise Mitigation**

### **1. Noise Control:**

- Measures will be implemented to minimize noise and managing customer behavior.
- Background music will be kept at a low volume, and no amplified music or live performances will be allowed without prior approval.

### **2. Customer Management:**

- Clear signage will remind customers to respect the peace and quiet of the neighborhood when entering and exiting the premises.
- Staff will monitor and manage any potential noise issues promptly.

## **D. Waste Management**

### **1. Waste Disposal:**

- A comprehensive waste management plan will be in place, including regular collection and proper disposal of waste.
- Recycling practices will be encouraged, with separate bins for recyclable materials.

### **2. Food Waste:**

- Efforts will be made to minimize food waste through careful menu planning and portion control.
- Any food waste will be disposed of responsibly, following local regulations.

## **E. Community Engagement**

### **1. Communication:**

- The restaurant will maintain open lines of communication with local residents and businesses to address any concerns or feedback.
- Regular updates will be provided to the community regarding any changes in operations or special events.

## **2. Local Support:**

- The restaurant will actively support and engage with the local community, participating in local events and sourcing ingredients from local suppliers whenever possible.

## *6. Conclusion*

This planning statement demonstrates the restaurant's commitment to operating responsibly and sustainably, with a focus on quality service, community engagement, and regulatory compliance. The proposed change of use is intended to provide a valuable addition to the local area, offering a welcoming dining experience for all patrons. We respectfully request approval of this application to proceed with the planned operations.