



DESIGN AND ACCESS STATEMENT - PART 1

LOCATION: 8 THE ROCK, BURY, BL9 0NT

APPLICATION REF NO: PP/11407339

DATE: 05/07/2022

PREPARED BY: MR ADAM GREENWOOD / MISS SOPHIE BUSSEY ON BEHALF OF

COMPANY: RAWKIES LTD

PROPOSAL

The proposed application seeks a Change of Use on a Class F1 (Learning and non-residential institutions) property to a Class Eb (Commercial, Business and Service - Food and drink which is mostly consumed on the premises) within Bury Town Centre.

The purpose of this document is to set out the design principles, concepts, and strategies behind the proposal. The document should be read in conjunction with all other drawings and information submitted by Rawkies LTD as part of the full planning application.

INTRODUCTION AND BACKGROUND

The Property is located directly opposite The Church of St Mary the Virgin, Bury on The Rock road, close to the roundabout connecting to Bolton Road.

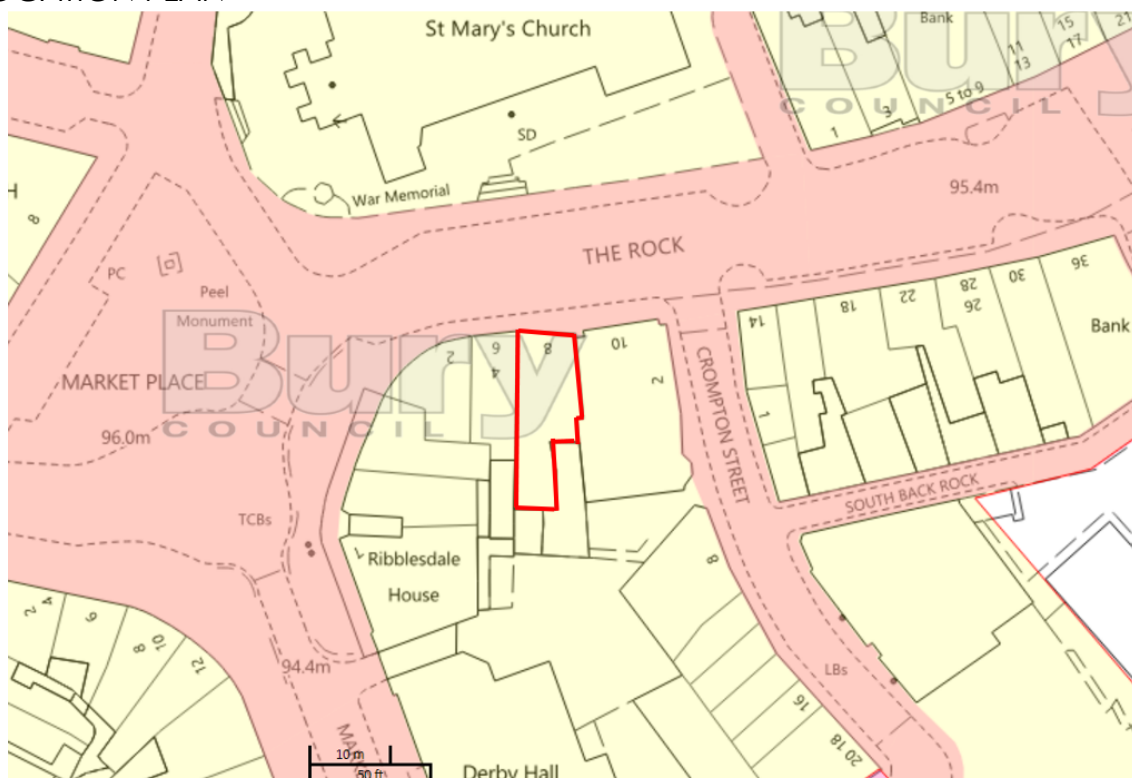
The property is arranged over two floors. Ground and lower ground floor.

Ground Floor 1228m² / Lower Ground Floor 83.7m²

The property was formally a public house (A4) prior to 03/02/2012 to become a takeaway (A5) until 21/01/2020 when it was to become an apprenticeship training centre (D1) which now falls under the F1 class after the 01/08/2021 restructure of commercial classes.

From our understanding, the property has been vacant since February 2022, and we are looking to take on the lease for our project. It is to be understood that the former business was impacted by the COVID-19 pandemic and its impact on the education and training industry.

LOCATION PLAN



USE

The intention is to set up a dessert cafe, specialising in cookies with a unique twist, serving edible raw cookie dough prepared safely, with an ice cream parlour style service, alongside a hot drink, food and bar menu.

Alongside the main offering of Rawkies, due to the floorplan of the ground floor of the site, the intention is to add an events offering for the downstairs area for small meetings, receptions and dinners.

We'd like to add an alcohol menu to the offering; we are hoping we would be allowed to apply for a premise license. We'd be looking at no later than 23:00 Sunday – Thursday, and 00:00 on a Friday and Saturday for retail. The application will be for a license to 00:00 every night though for the purposes of private event hires. These events will be limited to the capacity that can fit in the downstairs spacing, which currently sits at 26 covers for a dining menu experience, 20 covers for meetings and 50 for a canape reception menu.

Actual Operating Hours for the Cafe / Restaurant / Retail

Sunday – Thursday 10:00 – 23:00

Friday – Saturday 10:00 - 00:00

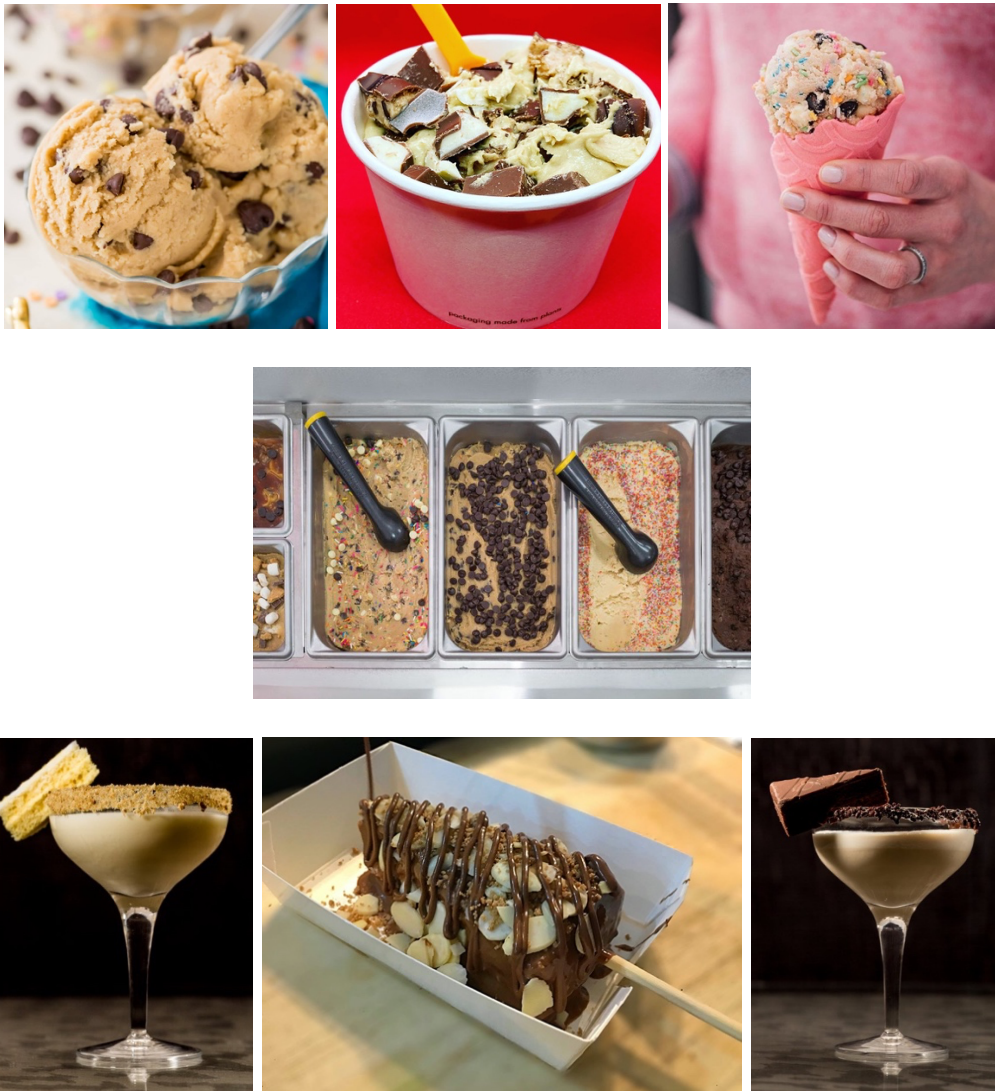
The opening hours can be subject to change dependant on business levels, especially in term-time. It will likely be closed one day a week at the start whilst the team and demand are being built.

These operation hours will also be impacted by the percent of food to beverage sales as documented in the Security statement where any concerns that the operation hours and licensing hours will have a negative effect on the neighbourhood and local residents, then we will be prepared to close the premise early.

BUSINESS EXECUTIVE SUMMARY

“Edible Raw Cookie Dough”

Rawkies aims to be a high fast serve, street food dessert concept unique in the current market, that with the correct image, operation and branding could be positioned into a leading franchise. The first branch of Rawkies will be operated in store with Uber Eats and Just Eat delivery. Its concept is the answer to enjoying raw cookie dough from the bowl, safely and adding a new twist on an established concept. In addition to the raw cookie dough, Rawkies will include on the menu other quirky desserts, cheeseboards, hot drinks, cold sandwiches and cocktails. In addition, hot food is limited to a flatbread / burger menu, that requires no more than an electric pizza oven so no extraction is required. The burgers are pre-bought part cooked and only require finishing in the oven. The alcohol menu will be only a small percentage of the business to enhance the product, the set up will be café / restaurant in style therefore coming under class Eb from our understanding.



COMMERICAL PROPERTY INTERIOR

With being a new venue, there is no current photographs of the proposed interior design of the commercial property, but there are no requirements for a change of structure or construction work to be actioned. The only tasks that require contractors will be for repainting / wallpapering the walls and laying / painting the floor.

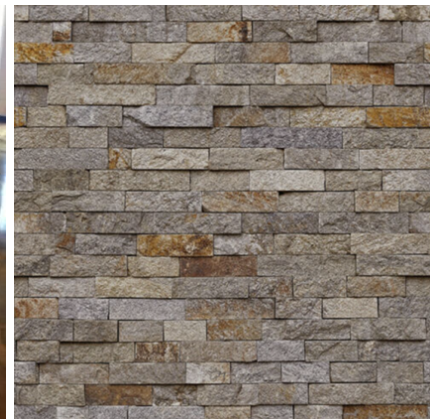
The vision is very minimalistic. Cream painted walls with hanging wall art, wooden look laminate or vinyl flooring, wooden bench style seating below and brick wood faux wallpaper for feature walls, and carpet for the ground floor for the events space.

We may substitute for the ground floor vinyl flooring to epoxy painted floors.

We need to look at plumbing to set up a hand sink, coffee machine and dishwasher on the ground floor, next to where the toilets are currently, although we have a manual electric plan if this is not acceptable. Any installation will be instructed to be minimal and easily removed if the time comes to vacate.

The only internal works required outside of plumbing are the installation of the carpet, wallpaper, wall painting and the installation or painting of the floor.

Outside of the above, the only additional piece of work may be the installation of a brick counter to in-case the display equipment, such as the image below. This will be instructed to be secured to the floor as per counter section location of the ground floor floorplan to ensure safety of our customers.



PROPOSED PLAN - RETAIL



PROPOSED PLAN – LOWER GROUND FLOOR (NON-RETAIL)

