

Statement of Environmental Effects

Development Application: Home Business Use

Address: 47 Aranda Drive, Davidson, NSW 2085

Applicant(s): Mei Yan (Katherine) Miu

Proposal: Use of residence for small-scale food preparation (frozen yogurt toppings) to support a local café pop-up.

1. Introduction

This Statement of Environmental Effects supports a Development Application for approval to operate a low-impact home business from 47 Aranda Drive, Davidson NSW 2085. The business involves the preparation of dessert toppings for a frozen yogurt pop-up located at a nearby café. No structural changes or external works are proposed as part of this application.

2. Description of Proposed Use

The home kitchen will be used for the preparation of small-batch frozen yogurt toppings to support the pop-up, including:

- Cookies (baked in a standard domestic oven)
- Roasted nuts (prepared on the stovetop and finished in the oven)
- Honeycomb (cooked using an induction cooktop)
- Fruit sauces (blended and cooked on the stovetop)

All preparation will use existing domestic equipment. No industrial machinery, grease traps, or additional fixtures are required.

3. Hours of Operation

- Monday to Saturday: 9:00am to 5:00pm
 - No work will take place on Sundays or public holidays.
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4. Staffing

- The business will be operated by myself, a resident of the property.
 - No external staff will be engaged onsite.
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5. Scale of Production

- Production is limited to toppings for approximately 120 cups of frozen yogurt per week.
- This equates to a very low volume of food preparation, intended solely for a small pop-up operating three days per week.

6. Storage and Waste Management

- Frozen ingredients (e.g. fruit puree) are stored in a freezer.
- Refrigerated ingredients (e.g. eggs, fruit sauces) are kept in a standard refrigerator.
- Dry goods (e.g. flour, sugar, nuts, chocolate) are stored in sealed, dry pantry cabinets.
- Prepared toppings (cookies, honeycomb, roasted nuts) are stored in airtight containers.
- Waste is household in nature (e.g. packaging, food scraps) and will be disposed of using the existing council bin service.

7. Traffic and Transport

- There will be no impact on local traffic.
- Toppings are delivered on foot to the nearby café — within walking distance of the residence.
- Ingredient deliveries to the residence will be minimal and infrequent due to the small scale of the operation.

8. Noise and Odour

- The activity will generate no more noise than ordinary household cooking.
- An existing kitchen exhaust fan is in use, and the foods being prepared emit minimal odour.
- The business will not affect the amenity of neighbouring properties.

9. Environmental Impact Mitigation

- No structural or external works are proposed.
- The business does not require any changes to drainage or services.
- No chemicals, solvents, or hazardous materials are used or stored onsite.
- No signage, lighting, or external indication of the business will be added.

10. Compliance with Council Requirements

This application complies with the requirements of a home-based business under Northern Beaches Council controls:

- Low impact, domestic-scale activity
 - Operated solely by residents
 - No structural works
 - No adverse impact on neighbours or the environment
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The proposed home business is a low-scale, environmentally responsible, and unobtrusive operation that supports a local café initiative. The applicants respectfully seek Council's approval for this home-based use.

Declaration

I, Mei Yan MIU declare that the above information is true and correct to the best of my knowledge, and that I will continue to adhere to environmentally responsible requirements while operating this home-based food preparation activity.

Signed: _____

Date: 14/May/2025_____

Contact: 0497 035 180 / katherinemiu@gmail.com