

14 South Steyne Manly Alterations and Additions

Lot 501 DP 736679

Operational Management Plan

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Northern Beaches Local Government Area

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1 INTRODUCTION

1.1 Background

This Operation Management Plan (OMP) has been prepared in support of a development application to permit alterations and additions to an existing commercial building at 14 South Steyne Manly. The application is also supported by Architectural Drawings and specialist consultant reports.

Northern Beaches Council is the Consent Authority for the development application.

1.2 This Plan

This report contains information on the proposed development, information to support the sustainable operation of the proposed refurbished restaurant, and management practices to mitigate potential environmental impacts. This OEP should be read in conjunction with the architectural drawings of the site and accompanying waste management plan.

The OMP is intended to be reviewed on at least an annual basis, or sooner if required, and contains the following:

- Details of the site;
- A description of the premises;
- Identification of Objectives and Responsibilities for the Operation Management Plan
- An assessment of potential environmental issues and the actions and procedures proposed to ameliorate the potential impacts.

2 THE SITE AND PROPOSED DEVELOPMENT

2.1 The Site

The subject site is located at 14 South Steyne Manly 2095. The land is described as lot 501 in DP 736679 in the Northern Beaches Council Area.

The land is irregularly shaped with a total area of approximately 175.5m². The property is a two-storey brick building, located on a corner block bounded on the north by Victoria Parade and on the east by South Steyne Street. Dungowan Lane is located on the western boundary as shown in Figure 1 and the Site Survey Plan.

The building is heritage listed as a residential/commercial building of local significance. The building is currently internally divided to contain 2 restaurants. Vehicular access to the property is from Dungowan Lane for Council services, deliveries and staff access.



Figure 1 Site Location of 14 South Steyne Manly



Figure 2 Frontage to Victoria Parade

2.2 Surrounding Development

The site at 14 South Steyne Manly is dominated by mixed commercial and residential uses. Apartment buildings are located to the east and west of the property and the immediate locality. Significant street parking is located landward of Manly Beach and adjacent to the premises.

2.3 Current Use of the Premises

The premises is currently a commercial development comprising two separate restaurants with supporting kitchen and amenities. Common service area and delivery area are located at the rear of the building.

An existing approval to use the footway for outdoor eating purposed, pursuant to the Section 125 of the Roads Act 1993, is linked to the property.

2.4 Proposed Development

The proposed alterations to the ground/ first floor to create a vibrant restaurant are shown in Figures 3 and 4.

The development will involve the renovation of all internal spaces, with a new internal staircase, new bathrooms (including a unisex accessible facility) new kitchen, and back of house services. The building will be occupied by a single tenant operating a single restaurant over two floors. A dumb waiter lift will facilitate the transfer of food and utensils between floors.

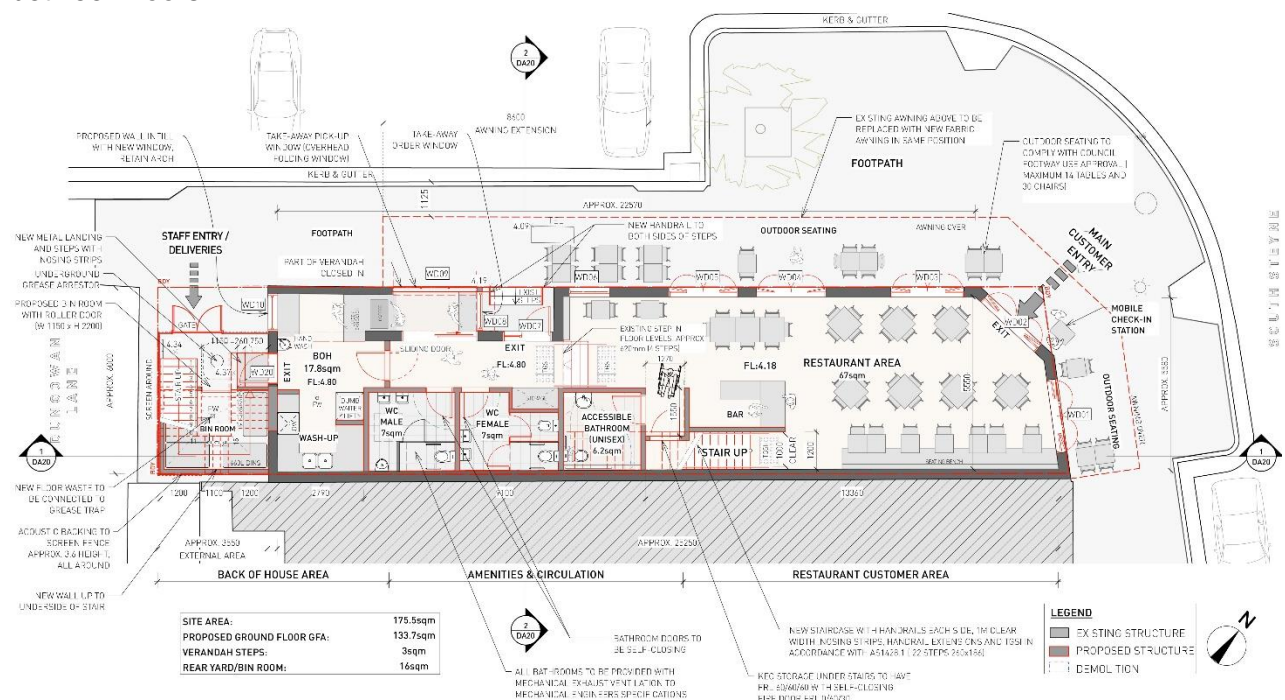


Figure 3 Proposed alterations and uses to the Ground Floor. See Drawing DA10

An external staircase, with an acoustically treated screen, is located at the rear of the building. This staircase is to provide access for staff via a self-closing solid core door with acoustic seals – see Drawing DA31 for details.

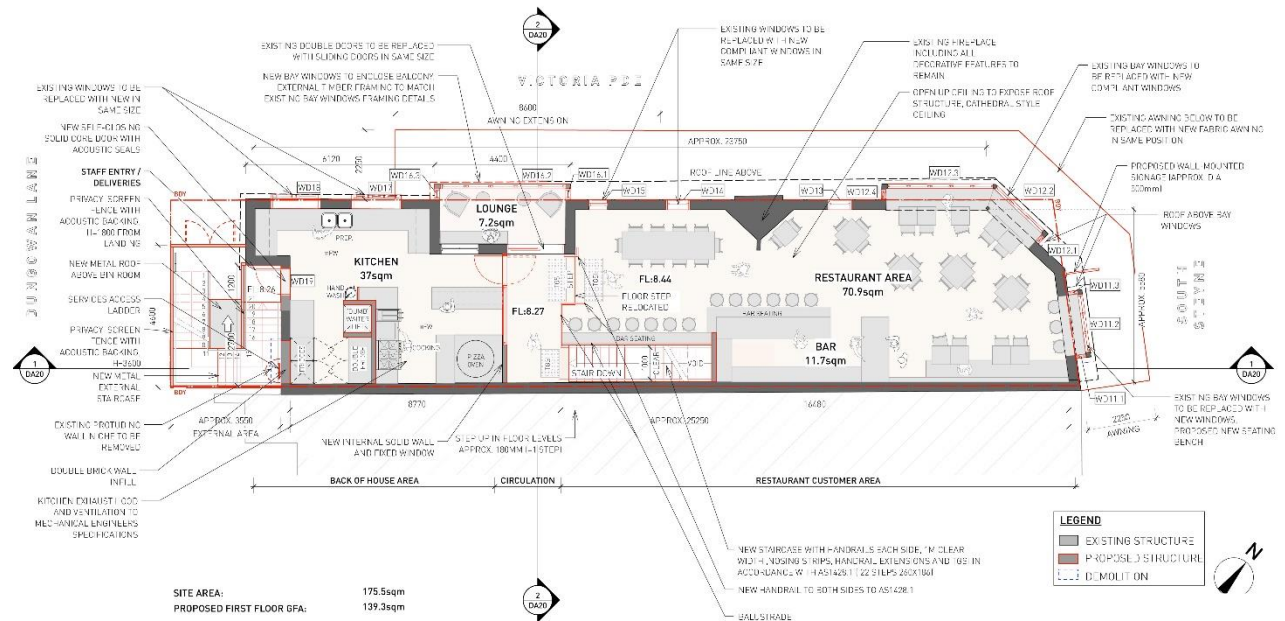


Figure 4 Proposed alterations and uses to the First Floor. See Drawing DA11

3 OMP OBJECTIVES

3.1 Introduction

This section presents the objectives for the Operation Management Plan based on the nature of the proposed use of the site as a restaurant without outdoor eating.

3.2 Purpose of the Operation Management Plan

The purpose of this OMP is to provide the basis for management and operation of the restaurant by management and staff, as well as patrons. The OMP will also support contractual agreements with lessees, future site workers, and contractors. The OMP outlines environmental management responsibilities, incident management, corrective action procedures, complaint handling responsibilities, auditing requirements, training programs, environmental monitoring requirements, as well as specific environmental management actions to be undertaken on a regular basis.

3.2.1 Objectives

The management of the premises are required to managing and minimising potential environmental impacts on the locality and to preserve the amenity of the neighbourhood for residents.

The key policy objectives are:

- Compliance with all applicable laws, policies and regulations;
- Achieve best practice in environmental management during operation;
- Minimise environmental effects;
- Protection of local amenity for the development and surrounding community; and
- Provide a management framework to provide controls for the operation of the restaurant.

The mechanisms adopted to achieve these objectives are:

- Implementation of this OMP for the ongoing management of the restaurants and the property,
- Communication of environmental goals and policies to staff and patrons, and
- Training of staff to implement best practice procedures.

3.2.2 Definitions

In this Plan, the following terms mean:

Business Identification sign means the name of the business or tenancy responsible for the restaurant and the outdoor seating area.

Council means Northern Beaches Council.

Furniture includes non-fixed seating, tables, menu boards and screens.

Outdoor eating area means the area adjoining the premise licenced by Council for outdoor seating.¹

Premises means land described as lot 501 in DP 736679.

Restaurant includes a café or other establishment at which food and/or beverages are sold for consumption at the premises (including the outdoor area).

Restaurant Manager means the person appointed from time to time by the retail owner to be the Manager for the purposes of this Plan.

3.3 Responsibilities of the Restaurant Manager

The Restaurant Manager is responsible for the following matters ensuring that the operation of the restaurant and the outdoor seating areas are managed such that the amenity of the neighbourhood is not unduly disturbed by ensuring:

- Overall compliance with the consent for the use of the premises and the licence for outdoor seating area, all relevant regulatory requirements, licences, and this Plan.
- Overall management of noise and litter generated by persons and/or premises operations, including:
 - liaison with and issuing directions to staff and patrons as appropriate to ensure noise and litter generated by persons and/or premises operations do not disturb the amenity of the neighbourhood.
 - ensuring compliance with any relevant Council directions issued in relation to the operation of the premises and outdoor eating area.
- Maintenance of a Register of Complaints/Disturbances, being a register of complaints/disturbances made by a person to management or staff in respect to the way the outdoor eating area is managed, or the behaviour of persons entering or leaving the restaurant. The register shall include details of the time, date, nature of

¹ The premises holds an approval to use the surrounding area for outdoor eating purposes under the Roads Act 1993 (NSW).

the complaint/s and any complainant details if provided. The Restaurant Manager is to instruct staff to inform him/her of such incidents.

- Coordinate the response to any disturbance or complaint in a timely and effective manner. Actions taken shall also be included in the register.

3.4 Specific Responsibilities of the Restaurant Manager

In addition to specific management requirements in the conditions of consent or the outdoor eating area the Restaurant Manager will also have the following responsibilities.

3.4.1 Responsibility for Staff Training

The Restaurant Manager is responsible for all aspects of staff training required to meet the requirements of this Plan and all other licences and regulations.

3.4.2 Responsibility for Signage and Security

The Restaurant Manager shall be responsible for and implement all the public signage and security measures required by Council for the operation and management of the premises and outdoor eating area.

3.4.3 Waste Management

The Restaurant Manager will be responsible for the implementation of the waste management plan for the premises.

3.4.4 Management of Noise and Privacy

The Restaurant Manager must ensure that:

- The external door above the rear waste management area will be closed except for immediate operational purposes.
- Staff will not use the landing above the rear waste management area as a meeting place or a place to have work breaks.
- Sound reproduction devices and any form of entertainment must not interfere with the amenity of the neighbourhood.
- Staff are to ask patrons to respect residents in the neighbourhood by leaving the area quickly and quietly; and
- Staff are to help direct patrons away from the premises after closing.

3.4.5 Review of the Operation Management Plan

The Restaurant Manager will ensure that the Plan is reviewed within a trial period of 6 months and thereafter on annual basis, or if there is a change in the ownership/control of the premises.

3.5 Consents and the Operation Management Plans

A copy of the current development consent and approved plans for the management of the premises, and the licence for the outdoor eating area, registers and this Plan must be kept on the premises and made available for inspection upon request by an authorised Council Officer or the Police.

3.6 Review of the Operation Management Plan

The Restaurant Manager shall review this Plan within a trial period of 6 months and then on an annual basis, or if there is a change in business ownership of the premises.