

Statement of Environmental Effects

Unit 35, 1-5 Thew Parade, Cromer

Alterations & Additions to Existing Industrial Unit Proposed Food Manufacturing Plant

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1.0 Introduction

This Statement of Environmental Effects (SEE) has been prepared in support of a development application (DA) submitted to Northern Beaches Council for alterations and additions to the existing industrial unit for a Food Manufacturing Plant.

1.1 Site location

The property is located at unit 35, 1-5 Thew Pararde Cromer NSW 2099 and legally described as Lot CP SP19713 and is located within local government area of Northern Beaches Council.

1.2 Existing Development

The existing industrial unit is located in front of the site and close to Thew Parade. The industrial unit has an area of approx. 385.65m² The existing industrial unit contains a male and female toilet.

1.3 Access & Parking

Site Access

Vehicle access to the site is provided from Thew Parade via the driveways for each of the existing industrial units. 6 carparking spaces are allocated to this unit and are identified by the unit number written on each space. Refer to Architectural drawings for location.

Refer to the site below:



Aerial Photo of the Site Source: Google Map

2.0 Proposal

The proposal includes demolition of existing Male & Female Toilets to accommodate new fit out. Part of the existing retaining wall in front of the exit door to be demolished for obstruction free passage from the industrial unit.

This application is for alterations and additions to existing industrial unit for a Food Manufacturing Plant. The proposal includes internal fit out in the industrial unit, a new external stair, a new external condenser area, new external louvres and exhaust duct.

For proposed site plan, layout, sections and elevations refer to Architectural drawings.

The proposed plant operates generally as follows:

Raw meat packaged into cardboard boxes arrives in the Loading Dock and is stored in the Raw Material Storage Room. As raw meat is required it is brought into the Meat Preparation Room for mincing or cutting. From here the material is moved into the Meat Cooking Room for cooking processes. From here the material is moved on trolleys into the Rack Room to await final baking. When ready the material is moved into the Baking Room for baking. When ready the material is moved into the Packing Room for packaging into sealed plastic bags then into carboard boxes then stored in the Packing Area. When ready the packaged finished product is loaded into vehicles in the Loading Dock to be delivered to various destinations.

The finished product is similar to beef jerky.

Employees enter into the main corridor then into the Change Rooms then into the Boot Change area. Then they proceed through the boot wash trough.

There is also a proposed Office and Utility Room. There are 2 fire escape doors from the unit. One fire escape requires a new external concrete stair. The new stair will be designed to comply with the Building Code of Australia.

The raw food handling areas will be designed to comply with AS4674 Design, construction and fit-out of food premises.

Anticipated hours of operation 8 am until 6 pm.

Anticipated number of Employees: 3-5

The proposed toilets allow for 10 males and 15 females according to the Building Code of Australia. The proposed toilets are designed for ambulant users.

Some existing windows on the Southern wall above the toilets will be removed and replaced with new louvres for air intake.

Proposed new exhaust duct will be on the outside of building up to existing parapet level. The duct location will be substantially hidden in existing building recess. The duct colour will be to blend in with existing building colour scheme.

A proposed new grease arrestor and sewer pump pit are located externally under the ramp / carpark area.

2 proposed small hot water units are located on the Southern wall.

There is a proposed area for new condensers on a new concrete slab located under the existing upper ramp.

3.0 Zoning

The property is zoned IN1 General Industrial.

3. Permitted with consent

Boat building and repair facilities; Depots; Freight transport facilities; Garden centres; General industries; Hardware and building supplies; Industrial retail outlets; Industrial training facilities; **Light industries**; Liquid fuel depots; Neighbourhood shops; Places of public worship; Roads; Storage premises; Take away food and drink premises; Timber yards; Vehicle body repair workshops; Vehicle repair stations; Vehicle sales or hire premises; Warehouse or distribution centres; Any other development not specified in item 2 or 4.

This proposal complies with the zoning objectives.

Please see the attached existing photographs:



















4.0 Warringah LEP 2011

The following is a brief response to the relevant clauses of the LEP.

Part 2 Permitted or Prohibited Development

Zoning: IN1 General Industrial

Objectives

To provide a wide range of industrial and warehouse land uses.

Light Industries are a permissible use in this zone.

Part 5 Miscellaneous Provisions

Landslip Risk map

The property is located within Area A – Slope 5°

5.0 Warringah DCP 2011

The following is a brief response to the relevant clauses of the DCP and the numbering of the clauses is in accordance with the DCP.

PART C SITING FACTOR

C2 Traffic, Access and Safety

On site Loading and unloading

6. Facilities for the loading and unloading of service, delivery and emergency vehicles are to be: appropriate to the size and nature of the development; designed so that vehicles may enter and leave in a forward direction.

The existing industrial unit already has a designated area for loading and unloading of the products and is designed for vehicles to enter and leave in forward direction

C3 Parking Facilities

Car spaces required for Industry: 1.3 spaces per 100 m2 GFA.
Building is 340 m2 GFA which requires 5 car spaces.
Spaces allocated on site: 6

C9 WASTE MANAGEMENT

Refer to Waste Management Plan.

D3 NOISE

Objectives

To ensure that noise emission does not unreasonably diminish the amenity of the area or result in noise intrusion which would be unreasonable for occupants, users or visitors.

The unit is in an industrial estate and should not generate any more noise then other industries nearby. It probably will be one of the quieter industries compared to a car repair shop and joinery workshop nearby.

SMOKE & ODOUR

Kitchen odours shall be captured via a commercial kitchen exhaust system meeting the requirements of the Building Code of Australia and Australian Standard AS1668.2:2012 - "The use of ventilation and airconditioning in buildings Part 2: Mechanical ventilation in buildings".

The kitchen exhaust system discharge is to be located with separation distances to outdoor intakes, openable windows and the like being in accordance with the Australian Standard. The exhaust outlet will be located above the surrounding roof structure and arranged to discharge vertically at a minimum velocity of 5m/s to ensure, to the extent practicable, no nuisance from occurring to the surround areas.

D14 SITE FACILITIES

Garbage areas are to be designed to avoid common problems such as smell, noise from collection vehicles and the visibility of containers.

Waste will be stored in wheelie bins the Bin Room out of sight of the public and the room will be cooled to control ordour.

The Manager will transfer bins from the Bin Room to the designated collection point where garbage and recyclable material will be collected by Council

D23 SIGNS

A new sign is proposed above the entry door. Refer to South Elevation on drawing A04.

6.0 Conclusion

The proposed alterations and additions comply with the requirements of the LEP and DCP. The proposed works do not result in any adverse impact on any adjoining property or the streetscape and this application is worthy of approval.