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# **PLAN OF MANAGEMENT**

To accompany a Development Application  
For the change of use to a restaurant with associated signage  
and minor internal works

**at No. 8/38-42 The Corso, Manly**

Issue A - January 2020

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## 1.0 INTRODUCTION

This statement has been prepared to accompany a Development Application for the change of use to a restaurant with associated signage and minor internal works at No. 8/38-42 The Corso, Manly.

The purpose of this report is to describe the operational details of the business and outline the measures that will be taken to mitigate impacts on adjoining properties. Details in the plan include the number of staff that will be employed on the premises at any one time, and noise and patron management.

## 2.0 SITE & CONTEXT ANALYSIS

### 2.1 SUBJECT SITE DESCRIPTION

The subject site is located at No. 8/38-42 The Corso, Manly and is legally identified as Lot 8 within SP 18046. The area of the subject site is approximately 100m<sup>2</sup>.

The subject unit is located on the southern side of The Corso, with primary frontage to Darley Road and Manly Beach located further east. Figure 01 illustrates the context of the site within the locality.

The unit is part of a larger rectangular allotment with frontage to The Corso and Darley Road. The unit has an effective width of 7.7 metres on Darley Road. The unit is oriented approximately east to west and is predominantly level.

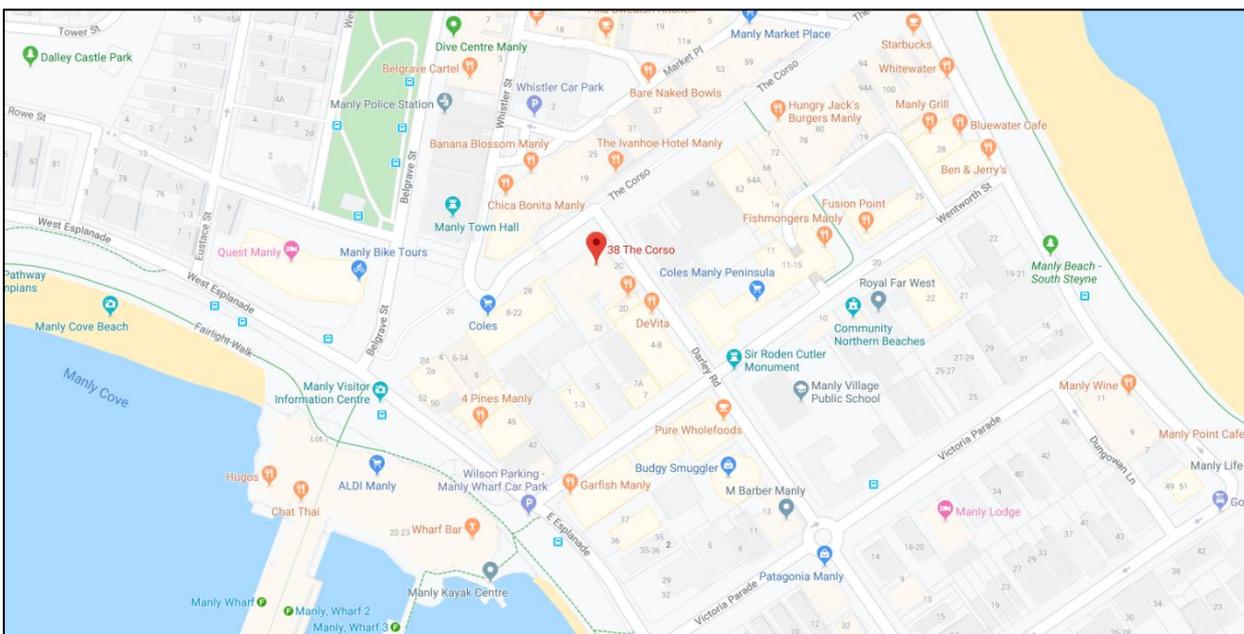


Figure 01: Map of site location (Google Maps, accessed 2020)

## **2.2 SURROUNDING AREA**

The subject site is located within a B2 Local Centre zone under the Manly Local Environmental Plan 2013 Land Zoning map.

The locality of The Corso is characterised by residential properties located above street level commercial premises. The Corso is a pedestrian pathway which connects directly to North Steyne and South Steyne to the north, and Belgrave Street to the south.

## **3.0 THE DEVELOPMENT PROPOSAL**

### **3.1 OVERVIEW**

This Development Application proposes a change of use from a take-away food and drink premises to a restaurant premises extending from the ground floor to the mezzanine level. It has been noted that under DA142/2008 – Section 96(1A) Modification, the use of the mezzanine level for the purpose of dining was approved. Signage and minor internal works associated with the change of use have also been proposed.

### **3.2 DESCRIPTION OF WORKS**

This application proposes works as depicted on the architectural drawings prepared by Archispectrum:

- Reinstatement of mezzanine level as dining area (FFL +12.62)
- Installation of 1 x illuminated projecting wall sign (650mm x 650mm)
- Installation of new handrail on staircase
- Installation of emergency light above staircase
- Increase in patron seating capacity to 20

## 4.0 OPERATIONAL DETAILS

### **HOURS OF OPERATION**

The proposed hours of operation of the kitchen will be:

<b>Days</b>	<b>Hours</b>
Monday	10am - 10pm
Tuesday	10am - 10pm
Wednesday	10am - 10pm
Thursday	10am - 10pm
Friday	10am - 10pm
Saturday	10am - 10pm
Sunday	10am - 10pm

The proposed hours of operation of the dining area will be:

<b>Days</b>	<b>Hours</b>
Monday	11am - 9pm
Tuesday	11am - 9pm
Wednesday	11am - 9pm
Thursday	11am - 9pm
Friday	11am - 9pm
Saturday	11am - 9pm
Sunday	11am - 9pm

### **STAFFING DETAILS**

The premises will see a maximum of 6 staff on shift at any one time, comprising of 1 manager and between 2 to 5 mixers, depending on the time of day.

### **PATRON CAPACITY**

The maximum patron seating capacity is 20, with opportunity for further customers to order their food and beverages as take-away. The maximum number of patrons dining at any one time is expected to be 20.

### **DELIVERY ARRANGEMENTS**

Deliveries will be made during operational hours 7 days a week, subject to demand. Deliveries will occur at the designated loading zone fronting the subject tenancy with access from Darley Road.

### **PUBLIC TRANSPORT AVAILABILITY**

Staff members will be made aware of public transport availabilities in the locality, so as to provide relevant information to patrons when necessary.

### **MEASURES TO MINIMISE NOISE**

Policies will be implemented by Fishbowl to ensure that the acoustic privacy of the neighbouring premises is maintained and that noise is effectively managed. Staff will be instructed to control the noise level of patrons within the premises and to minimise congregation in front of the premises. Acoustic separation will also be installed where a shortfall is found to provide heightened acoustic relief to the residences above the subject tenancy.

### **MEASURES TO MINIMISE WASTE**

All waste material that is generated on site will be collected and sorted on site, before transfer to the dedicated waste area to the rear of the tenancy. The waste will be collected by United Resource Management collection services.

### **COMPLAINT RESOLUTION**

Management will maintain a complaint register to record any complaint made by Police, Council, surrounding business owners or residents and will endeavour to fully address any reasonable concerns expressed by such persons. Details of the owner will be made available for complaints to be directed to.

### **CLEANING OF THE PREMISES**

The site will be cleaned on a daily basis, primarily before and after the hours of operation as well as during operation hours on a needs basis. Servicing of the tenancy will generally be conducted outside the hours of operation depending on the service requirements of the on-site equipment.

### **REVIEW PROCESS**

The site manager is responsible for the day to day running of the premises and as such will also be monitoring and reviewing the practices. The site will be reviewed regularly with appropriate key staff members reviewing the overall site with regards to issues and complaints, as well as processes, procedures and guidelines in keeping the site running with maximum efficiency and safety.

## **5.0 CONCLUSION**

Through the implementation of the mitigation measures described above, the proposed restaurant will have no foreseeable adverse impacts on neighbouring premises and the surrounding area. The proposed change of use will positively contribute to the commercial area.

The operation of the premises will be effectively carried out and managed with regard to minimising the impact of the restaurant, which is compatible with the surrounding commercial uses.

It is considered highly likely that the proposed restaurant will not create any adverse impacts for any premise in the surrounding area. In this regard, the council is requested to grant the development consent.