

Supplementary information for planning application for 19 Sherborne Square for Sweet Temptations Ltd

Business type

The business has been trading successfully and growing rapidly. The menu comprises of hot takeaway food including salt and pepper chicken, fries, various sides, doner/chicken kebabs, hot dogs and nachos. The menu also consists of desserts including waffles, cookie dough, brownies, milkshakes and soft drinks. The cuisine type we fall under is dessert/American.

The business will operate as a delivery service from 5pm-11pm 7 days per week. The food will be prepared towards the rear of the premises and be taken to a delivery vehicle outside in the service yard area. The number of delivery drivers would vary from 4 per evening to around 7 depending on day. The delivery drivers would be scheduled as such to limit the the vehicles waiting at any one time.

In addition the business will be open to the public during the day to serve breakfast and lunch as a takeaway service. There will be no provision for customers to sit inside the premises. The breakfast menu will consist of muffins, wraps, bagels as shown in the menu. Our lunch offering is yet to be confirmed but will be similar to our evening menu with some variations. We will also be installing a Tango Ice Blast machine and possibly a self service coffee machine such as Costa express. At 6pm we will close the front of shop in line with the other shops in Sherborne Square and operate via the existing order platforms we use. This means customers will not be able to walk in and order from 6pm, all orders will be taken via ordering platforms or telephone.

Kitchen

We will be fitting out the kitchen with stainless steel units, wall cladding and slip resistant flooring (minimum r10) throughout to ensure we meet all our legal safety and hygiene regulations. The premises will have a small room constructed to be used as an office to ensure all documentation is present and in good order on the site. The premises will benefit from a new efficient gas boiler. The lighting will be LED throughout. Cctv will be installed to cover both sides of the premises and also some areas within.

Kitchen equipment used will be existing assets plus additions as required. We will be using 3 double table top fryers (picture supplied) and 2 double induction hobs. There will be no gas appliances within the kitchen. We will also have 2/3 convection ovens which will be used to cook brownies, meat and cookie dough. Kebabs are made using pre cooked, pre sliced Doner meat which will be heated and held in a Bain Marie.

Kitchen extract will be in place above the table top fryers at a width of 2.5 metres with ducting of 3.0 metres to the external wall. I have attached a diagram of the type of unit that will be installed.

Shop front

The frontage of the shop will not be structurally altered. We will need to replace the signage from the previous business which was fitted to the top of the roller shutter housing. This area is

approximately 5m wide and 0.4m high. The signage facing Sherborne square which shows 'Country Kitchen Cafe' would also be replaced with a plastic sign with our business name on. In addition there would be a sign installed above the rear roller shutter with our business name similar to the unit adjacent (The Body Branch). I understand that if required this may need a separate planning application.