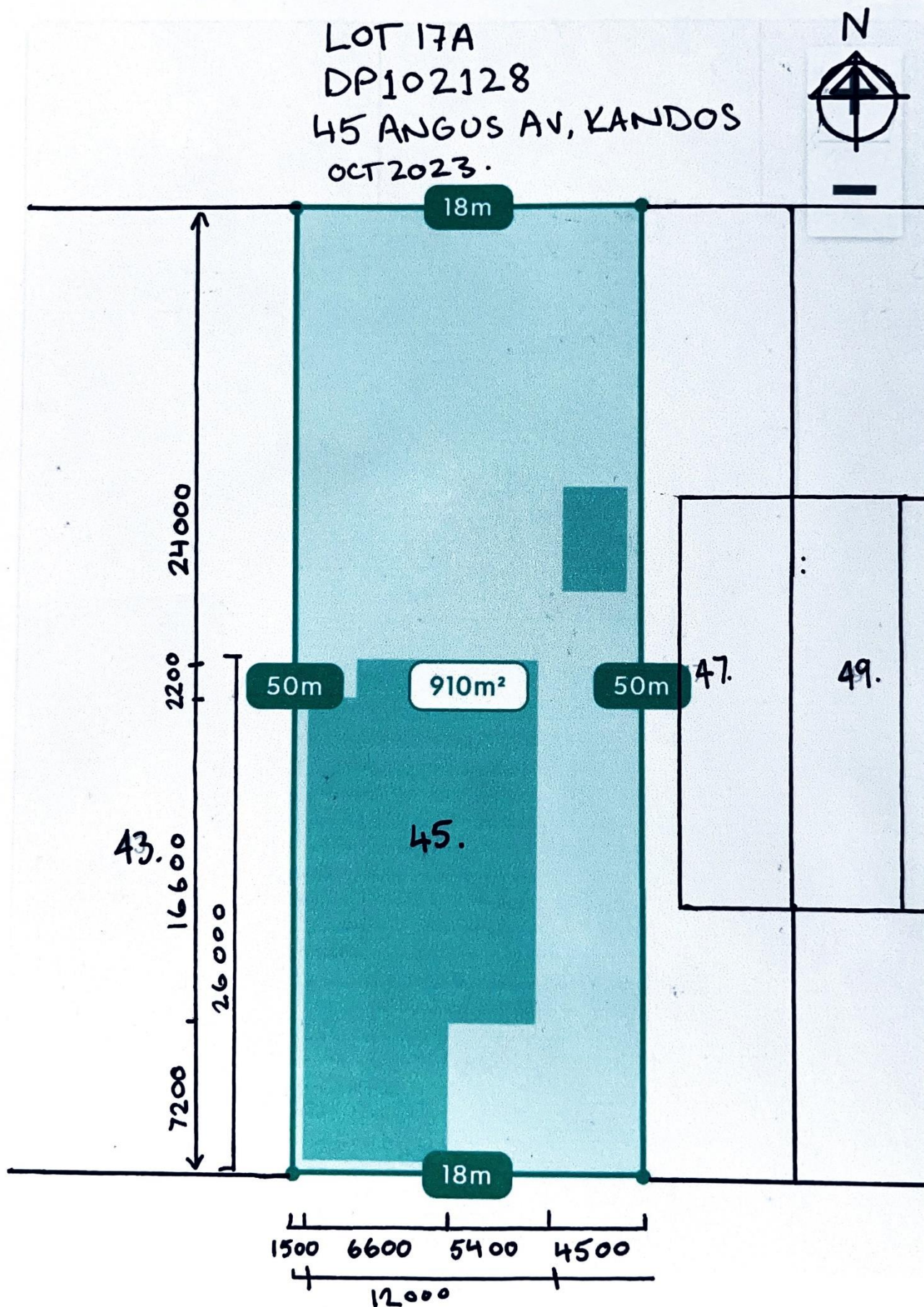


## Additional Information for Development PAN-372763

at 45 Angus Avenue, Kandos 2848

1. An amended site plan showing the distances between all 4 sides of the building and the property boundaries.
2. A floor plan of the whole building, including the residence, shop and café. The floor plan is to be drafted to scale and be fully dimensioned. It is recommended the floor plan be drafted by a draftsman or architect.
3. Elevations of the building. The elevations should be for all 4 sides of the building. The elevations are to be drafted to scale and dimensioned.
4. A front elevation drawing of the café showing the proposed advertising signs. The size of the signs should be clearly dimensioned on this drawing.
5. Details of existing and proposed fire safety measures. These measures may include smoke alarms, fire extinguishers, and exit lighting.

**2. Site plan showing property boundaries & all buildings on site with elevations of land**



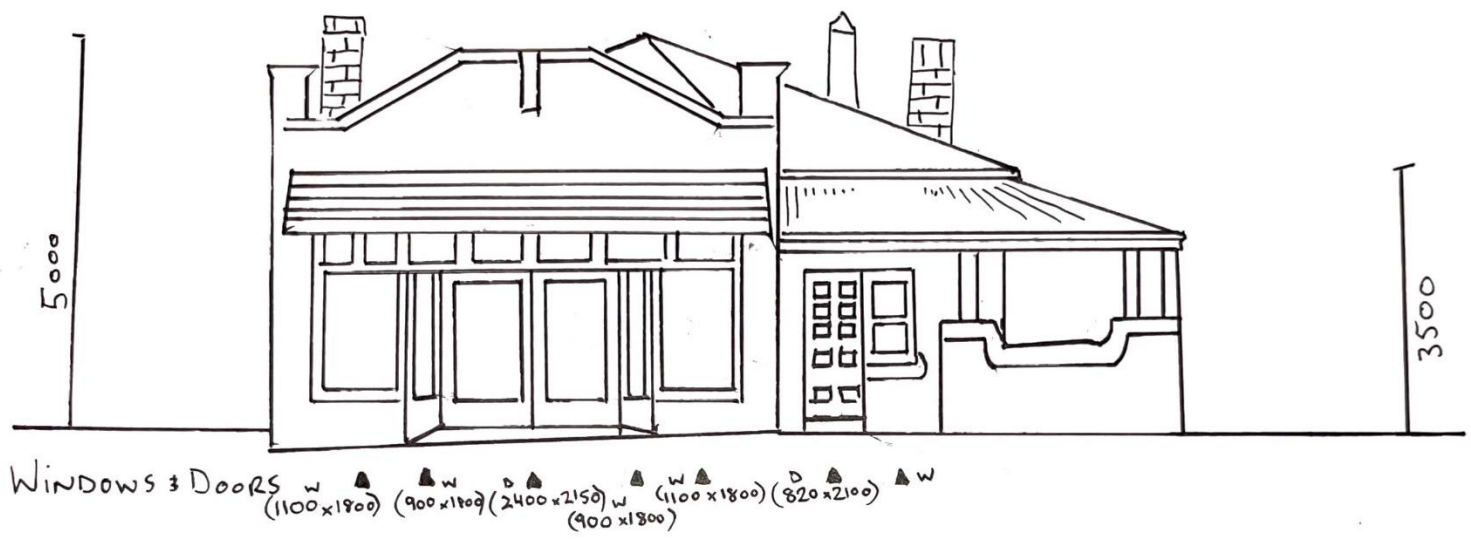


Scale 1:100

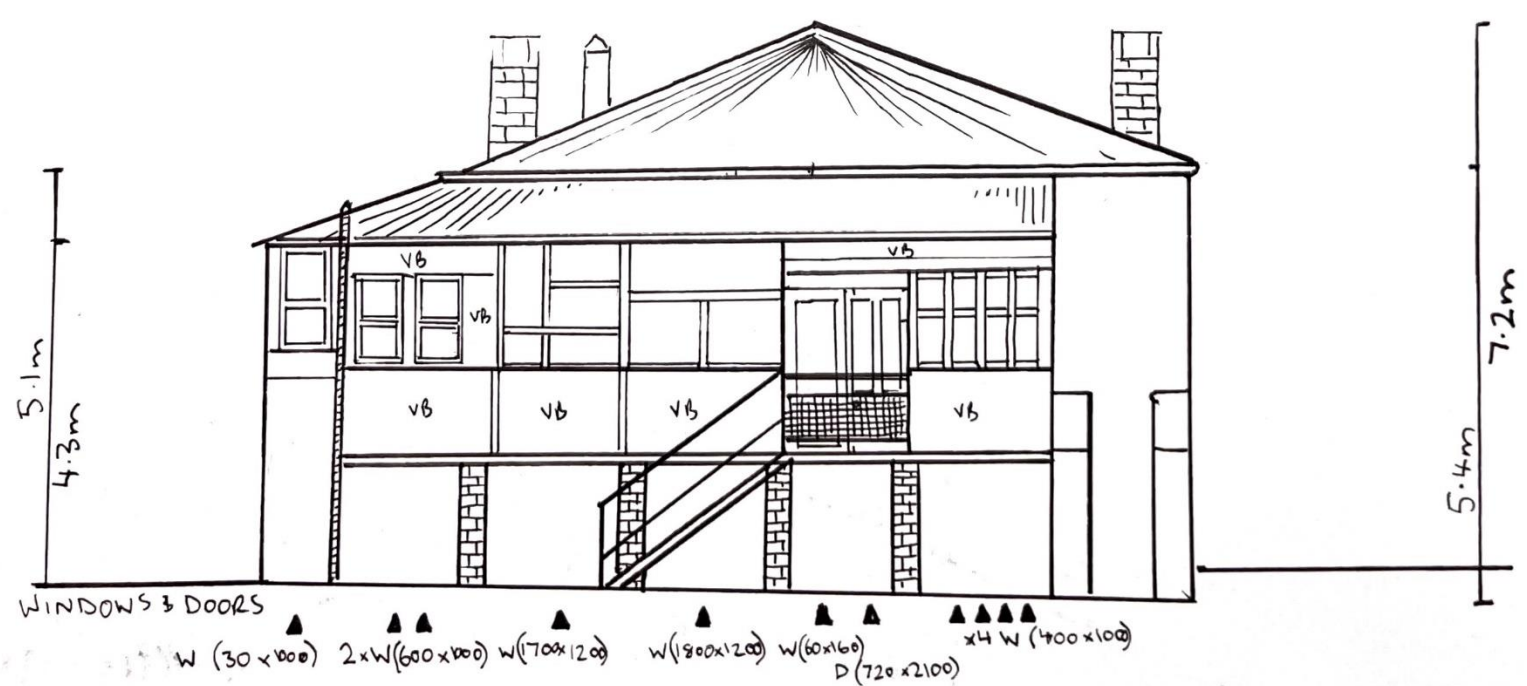
3. Elevations

LOT 17A  
DP102128  
45 ANGUS AVENUE  
KANDOS NSW 2848

FRONT



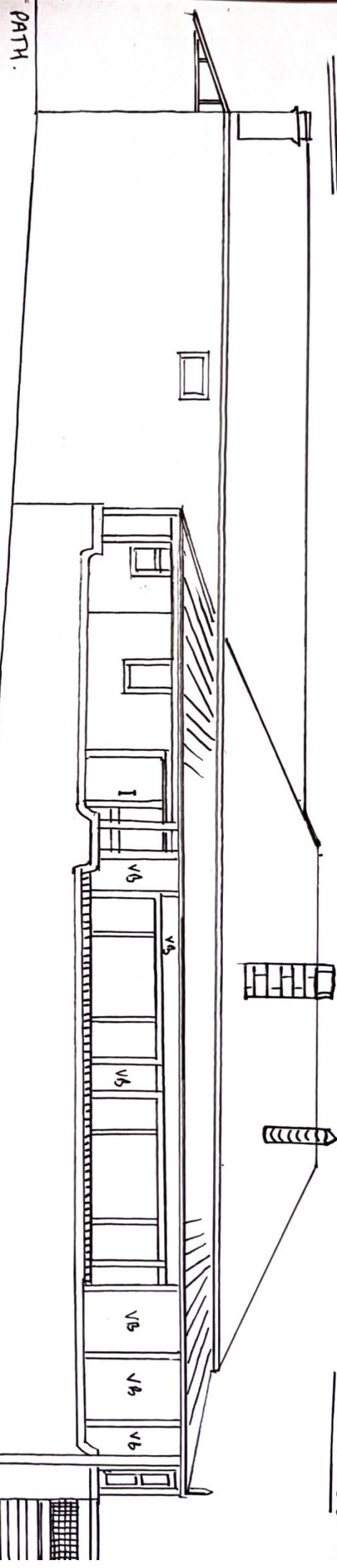
BACK



VB=Villaboard Sheeting.

SIDE (EAST)

Scale 1:100



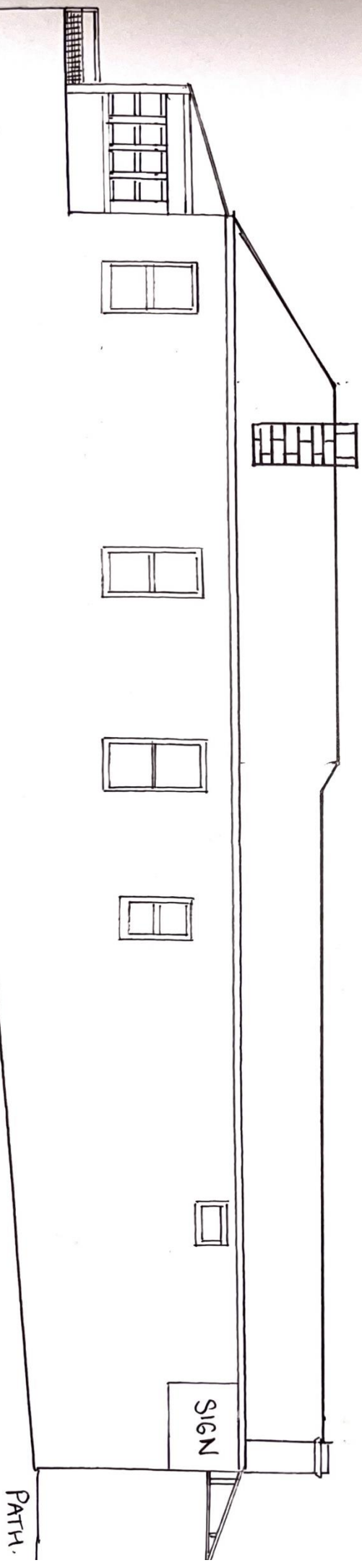
PATH.

STAT.

Awning 1900      W 800 x 600      W 600 x 1450      W 500 x 1000      W 900 x 2300      W 3900 x 1300      W 3200 x 1500      W

Building of Shop & Residence Concrete & Render.  
Roof Corrugated Iron  
SIDE (WEST)

Villaboard between windows on Old Veranda (V6).



PATH.

SIGN

x14 W 400 x 1000      W 850 x 1800      W 850 x 1800      W 850 x 1800      W 700 x 1300      W 800 x 600      Awning 1.900

#### 4. Advertising Signage



#### Signage

The Round sign in the front left window  
600Wx800H



The White Writing sign in the right window  
800Wx650H

This is only white writing and no background  
colouring

## 5. Fire Safety Measures

### **Existing and proposed fire safety measures for the building**

#### **Details of existing and proposed fire safety measures**

- \* A Interconnected fire alarm system in whole building to provide early warning of fire
- \*Two Fire Exits, front and back of shop marked on Floor Plan
- \*Keep fire escape routes free from obstructions
- \*Provide a safe exit route
- \*Provide fire exit floor plan
- \*Electronic front Doors B.C.A compliant, electric drive, auto resetting, failsafe device which will open doors under power failure, and an emergency egress push button
- \*Train staff in maintaining clear fire exits, workplace fire safety, evacuation procedures and how to call Triple Zero (000). See In an Emergency Call Triple Zero (000) for more information.
- \*Maintain routine cleaning and inspection of kitchen appliances
- \* Implement regular maintenance on electrical equipment, and watch for hazards like frayed cords or wiring, cracked or broken switch plates and combustible items near power ensuring all appliances are serviced and cleaned as recommended by manufacturers.
- \*Disposal of combustible waste products must be included in maintenance program, ensuring rubbish and recyclables are secured in appropriate containers with close fitting lids.
- \*Don't store combustible liquids under or near appliances or blocking exits.
- \*Ensure that all equipment is turned off when the business is unattended.
- \*Ensure appropriate fire extinguishers and fire blankets are installed in an easily accessible location and not near vats and hot plates. They must be in good working order and checked as per Australian Standards.

#### **Continuity tips**

- \*Workers be trained in how to use fire equipment and know what type of fire extinguishers to use for different types of fires. Commercial Fire Safety Training [external link] can be found on 1800 78 78 48.
- \*Develop a Business Continuity Plan to ensure that business may recover following the impact of a workplace fire. Always ensure that the business has sufficient fire insurance coverage.

Train staff to:

Use a fire extinguisher appropriately. An acronym you may find helpful is PAST pull out the pin, aim at the base, make a sweeping motion, Ten feet away.

Remove all the grease. Cleaning exhaust hoods is especially important since grease build-up can restrict airflow. Be sure to also clean walls and work surfaces; ranges, fryers, broilers, grills, and convection ovens; vents and filters.

Never throw water on a grease fire. Water tossed into grease will cause grease to splatter, spread and likely erupt into a larger fire.

Remove crumbs/ashes from cooking appliances.

Ensure cigarettes are out before dumping them in a trash. Not to smoke inside or near storage areas.

Keep flammable liquids properly. Keep them in their original containers or puncture-resistant, tightly sealed containers. Store containers in well-ventilated areas away from supplies, food, food-preparation areas or any source of flames.

Clean up to avoid fire hazards. Store paper products, linens, boxes and food away from heat and cooking sources. Properly dispose of soiled rags, trash, cardboard boxes and wooden pallets at least once a day.

Use chemical solutions properly. Use chemicals in well-ventilated areas, and never mix chemicals unless directions call for mixing. Immediately clean up chemical spills.

### **Have An Emergency Plan**

In case a fire breaks out in the restaurant, the staff members need to take control of the situation and guide customers to safety.

Be ready to power down. Train about one individual every shift the best way to turn off electric power as well as gas in case of emergency.

Have an evacuation plan. Designate one staff member every shift to be an evacuation supervisor. The individual must be in charge to contact emergency services, determining when an evacuation is needed & ensuring that everybody exits the restaurant easily. Ensure your staff knows where the closest exits are, based on the area they are in the restaurant.

Conduct Emergency training. Train new workers regarding the evacuation methods and the use of fire safety equipment. Give old staff members a refresher course at least annually.

In an Emergency Call Triple Zero (000)



## FIRE SAFETY FLOOR PLAN

### FIRE PLAN



X6 Integrated  
Smoke Alarms

x2 Fire Blankets



Fire Extinguisher



First Aid Kit

1 1 1



1 1 1