

TOCS
GALLERY & GLUTEN FREE CAFE



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The Old Chemist Shop (TOCS)



**DEVELOPMENT APPLICATION ENVIRONMENTAL
PLAN**

45 Angus Avenue, Kandos 2846

Darwin Hoetink

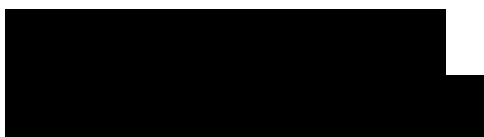
Owner of Building

Development Application by Owner of

45 Angus Avenue, Kandos 2848

Lot 17A/___/DP102128

Darwin Hoetink



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Statement of Environmental Effects

Property Details

Lot: 17A DP/SP: DP102128 Zoned: RU5 Village

House No: 45 Street: Angus Avenue Suburb: Kandos Postcode: 2848

Previous DA: DA55-88 Retail

Description of Proposal

It is proposed to operate a café within the premises in conjunction with the existing approved retail outlet.

Describe your proposal in detail

The shop is the front part of the building with residence behind. Only the front part of the building is used as a shop, with front door access from the public footpath on Angus Avenue. A second emergency access is available at the back of the shop (refer to Appendix 4 Floor Plan).

The plan is to provide a café within the retail gift store of locally made products. Additionally we plan to establish small Gluten Free Café to cater for the dietary needs which is lacking in the area. Seating is for around 12-16 customers and takeaway will be catered for.

The Café is planned to operate from 8am-3pm Friday, Saturday, Sunday. These days are to cater for tourism, community feedback and lack of retail/café within the town, adjusted according to demand. This will begin as a family business and expand on staff as required, expecting to employ 2 staff members of the community, along with external staff for deliveries, accounts, cleaning, etc.

Food preparation such as baking, and cooking will be carried out in an approved kitchen such as CWA Kitchen in Kandos or Rylstone. There will be basic appliances such as microwave, toaster, kettle, sandwich press, coffee machine, fridge, freezer available to keep food at correct temperatures with basic preparation for presentation of food to serve within the café or takeaway. There will be a double sink and a separate single sink for handwashing and health and safety. My wife holds a Food Safety Supervisor Certificate for requirements (appendix 4).

Fire extinguishers, fire blanket and interconnected fire alarm sensors are installed as part of the Fire Safety Plan which is outlined below. There is a toilet available for staff or customers, a storeroom for staff to store their valuables and a second entry/exit door at the rear of the shop for a second emergency exit.

The external appearance of the shop will not change apart from the front sliding doors updated to Automated electric doors, using original doors to keep the historical appearance and advertising signage on the front windows (appendix 5). These doors will automatically open and close, catering for people with disability, along with food health and safety. The goal is to keep the historical look of the building which highlights the history of the town.

The Shop supports local artists, encourages tourism and economy, and will close the gap of much needed dietary requirements around the region, employ locals and support the community, highlighting the history of the shop and the town itself, along with the expansion of Arts and Tourism with the town.

Description of the Site – please see appendix 1,2,3 and 6

What is the area of the site? 70 square metres

The front of the building has double slide doors with direct access onto the public footpath of Angus Avenue. The plan is to keep the existing doors for a historical aesthetic and upgrade into electronic automated doors for safe easy entry and exit for people with disability and food safety requirements. The Gallery/seating area is a large open space with timber floorboards, and the food serving/kitchen area is commercial vinyl flooring with coving. The walls are made of solid thick concrete and rendered walls painted in a clean white colour. There is a Storage room for Staff to keep valuables, a hallway and a toilet between the shop and residence. This also provides a second emergency exit at the back of the shop.

Use of Lands adjoining the site. Will the proposal impact on adjoining property? – refer to Appendix 2 & 3 site plans

The building is located on the main street of Kandos and is already used as a retail outlet. It is 100 metres from the local IGA grocery store, bakery, hotel, post office, real estate agent, charity and gift stores. It is across the road from local radio station, community hall, library and chemist, with many other older shops which are not currently open or running as commercial buildings.

Each side of the property is a residential house and residential houses staggered in-between other shops along the street. There is public parking along the street on both sides of the road allowing plenty of parking and access.

The building is made of thick cement walls and limits noise from outside in and inside out. Automated doors will also limit noise. There is Colourbond fencing between the property of one neighbour for privacy. The front of the shop building to the public footpath borders the other neighbour for privacy. I have spoken to neighbours, one an owner and the other a rental and they have both provided a positive attitude towards a shop opening next door to them.

There will be no privacy or noise issues for the back neighbour as the back of the building will not be used for the purpose of this application.

Across the road is the Community Hall and Library already in use for the public. Public street parking is already provided for both sides of the road and along the street and is currently being utilised, with a pedestrian strip in the middle of the road. With the Library and community hall closed on weekends there is plenty available parking along the street during weekends, and still, plenty of parking during weekdays.

There will be a focus on minimal waste, and the waste facilities already in place will cater for the needs. Any extra waste will be sorted and taken to the local tip to be recycled or discarded.

Previous Uses of the site

1988 Video Shop & residential Previous DA: DA55-88 Retail Approved 18 November 1988

1923-1988 Chemist Shop Previous: BA281/73 Shop Showroom Approved 22 March 1973

The site continues to be utilised for retail purposes.

Have any potentially contaminating activities been undertaken on the property?

No

Environmental Constraints

Has the proposed development been designed to respond to the following environmental constraints, where applicable?

- a) Flooding – Building is raised above ground. Raised council road gutters/stormwater along Angus Avenue in front of building and stormwater drains and pipes
- b) Bushfire – Building is on the main street with minimal bushland around
- c) Groundwater vulnerability – Building raised above ground. Raised road gutters in front of building with stormwater drains and pipes. Direct access from road to public footpath to front doors of shop.
- d) Sensitive biodiversity N/A on main street with other community buildings directly across road
- e) Saline Soils N/A
- f) Threatened Species N/A
- g) Minimise vegetation removal N/A no removal of vegetation

Utilities and services

Details of the existing and proposed method of stormwater disposal

The premises will continue to utilise the existing stormwater disposal system of road gutters, stormwater drains along with building gutters and down pipes.

Details of proposed electricity supply

Electricity supply is currently available and functioning at the premises.

Details of proposed water supply

Water supply is currently available and functioning at the premises.

Details of proposed bushfire fighting water supply

The building currently is on town water and functioning at the premises.

Details of proposed sewage management

The sewage is plumbed to the main town sewage system and functioning at the premises.

Operational and Management Details

Description in detail of the proposed business activity

It is proposed that initially the Café will operate 3 days per week inclusive of weekends. It will run as a family business, employing family and extending to community when business thrives. The Café will stock non-alcoholic drinks, serve fresh coffee, tea and milkshakes. It will specialise in a Gluten Free Menu to cater for dietary requirements which is lacking in the area. These products will be purchased from an approved supplier or baked in a commercial approved kitchen.

Total number of Staff 2

Max number of staff on duty at any one time: 2

Max number of clients/customers expected in a day: 40

Max number of clients/customers expected at any one time: 12

Hours and days of Operation:

Friday to Sunday 8am-3pm May be extended if required

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)

Is legal (e.g. Right of Way) vehicular access available from the street to the site? What are the site distances (left and right)? What is the speed limit? See Appendix 6

There is legal vehicular access to the front of the premises. The front door is approximately 5 metres to Angus Avenue with a sealed council footpath. The road is a public sealed road with public street parking and a speed limit of 50km/h. There is a grassed median strip in the middle of the road for pedestrians to stand.

Expected vehicle types associated with the proposal:

Regular vehicle types identical to those that visit the IGA, Community Hall, Library and other close by shops. Generally, sedans and utility vehicles, occasional small delivery vehicles.

Number of car parking spaces provided:

There will be car parking provided for staff only in the driveway which runs to rear of yard so driveway can be clear. There will not be any private car parking spaces for customers. There is extended public street parking to cater for customers which is like other nearby community shops on Angus Avenue.

What are the arrangements for transport, loading and unloading goods? What is the expected frequency of deliveries, size of vehicles and frequency of truck movements?

Deliveries will be after hours. There is parking for a small delivery vehicle directly in front of doors. Delivery is expected one day a week which neighbours already utilise with home delivery services.

List Machinery associated with the proposed business/activity.

No machinery on the premises. Equipment on premises will include a coffee machine, microwave oven, toaster, kettle, sandwich press, pie oven, refrigeration, and dishwasher.

List the type and quantity of raw materials, finished products and waste materials.

Beverages - Packaged cold drinks, Coffee, tea, milkshakes

Gluten Free Food – Pre-made cakes, slices, pastries, bread, sausage rolls, pies, sandwiches

Food to be made at Commercial approved premises and refrigerated or frozen at shop.

Food may be heated in microwave and placed in pie oven to correct food temperatures. Food to be toasted or prepared for serving on plates or takeaway containers.

How will Waste be disposed of?

The residence currently has a weekly bin service provided with recycling which are adequate to accommodate the café. Additional waste will be sorted and disposed of at Kandos Waste facility. Minimal waste will be utilised.

Identify any proposed hazardous material or processes.

There will be no hazardous materials or processes on site.

Mid- Western Regional Local Environmental Plan 2012 (MWRLEP)

What is the land zoned?

RU5 Village

What is the proposal for (as defined by MWRLEP)?

Restaurant or Café

Is this use permissible within the zone?

Yes

Expand on how your proposal meets the objectives of the zone.

The proposed Café meets these objectives by providing a service to the Kandos community. Currently there is limited space in town for the community to meet and socialise during the weekends with many shops closed. The Gluten Free Café also fills a gap in the service of dietary needs within the wider region. The Art Gallery and retail of products will continue to provide an opportunity for local artists to display their work and encourage community members to share their skills and creativity. The plan is to create movement and life back to the town of Kandos, encouraging other shops to open their doors, bringing employment and increasing economy to the area.

Does the proposal comply with all the relevant requirements of the MWR LEP?

The proposal complies with all relevant requirements of the MWRCLEP as follows:

*Promotion for growth and living opportunities in the MWRC area – increased facilities in the town are of benefit to making the town more liveable and viable.

*Having a central meeting place that is accessible by everyone contributes to the appeal of the town.

*By preserving the significant visual element that contributes to the character of Kandos and ensuring the maintenance and restoration integrity of the building and its significance using the name TOCS -The Old Chemist Shop and researched history of the shop which will be visual and available within the shop.

*By ensuring the proposal has no impact either visually or in any way that could be to the detriment of the town.

Mid-Western Regional Development Control Plan 2013 (DCP)

Mid-Western Regional DCP 2013 is structured into sections that are relevant to specific development.

Part 1	-	Introduction
Part 2	-	Fast Track Development Applications
Part 3	-	Discretionary Development Standards
Part 4	-	Specific Types of Development
Part 5	-	Development Standards
Part 6	-	Development in Rural Areas
Part 7	-	Subdivision
Part 8	-	Sit Specific Controls
Appendix A	-	Flood Schedules
Appendix B	-	MWRC Auspec Stormwater Drainage Design
AppendixB2	-	Stormwater to Smart water
Appendix C	-	Carleon Development Control Plan
Appendix D	-	Implementing a Subdivision Consent

Note. Part 1.12 Community Consultation may require the development to be neighbour notified and/or advertised in accordance with the DCP provisions.

4.5 Commercial Development

No changes to the existing built form are proposed. The development will be contained wholly within the existing retail premises. The existing premises have a prominent street presence which continues to sit comfortably within the Kandos retail precinct.

Parking will be provided for staff at the rear of the site (the staff member who will be operating the café is also the resident of the dwelling at the rear. Customer parking will be on-street parking as per the existing arrangements. There will be minimal deliveries however these generally by small vehicle (ie no heavy vehicles), and these will be organised after hours.

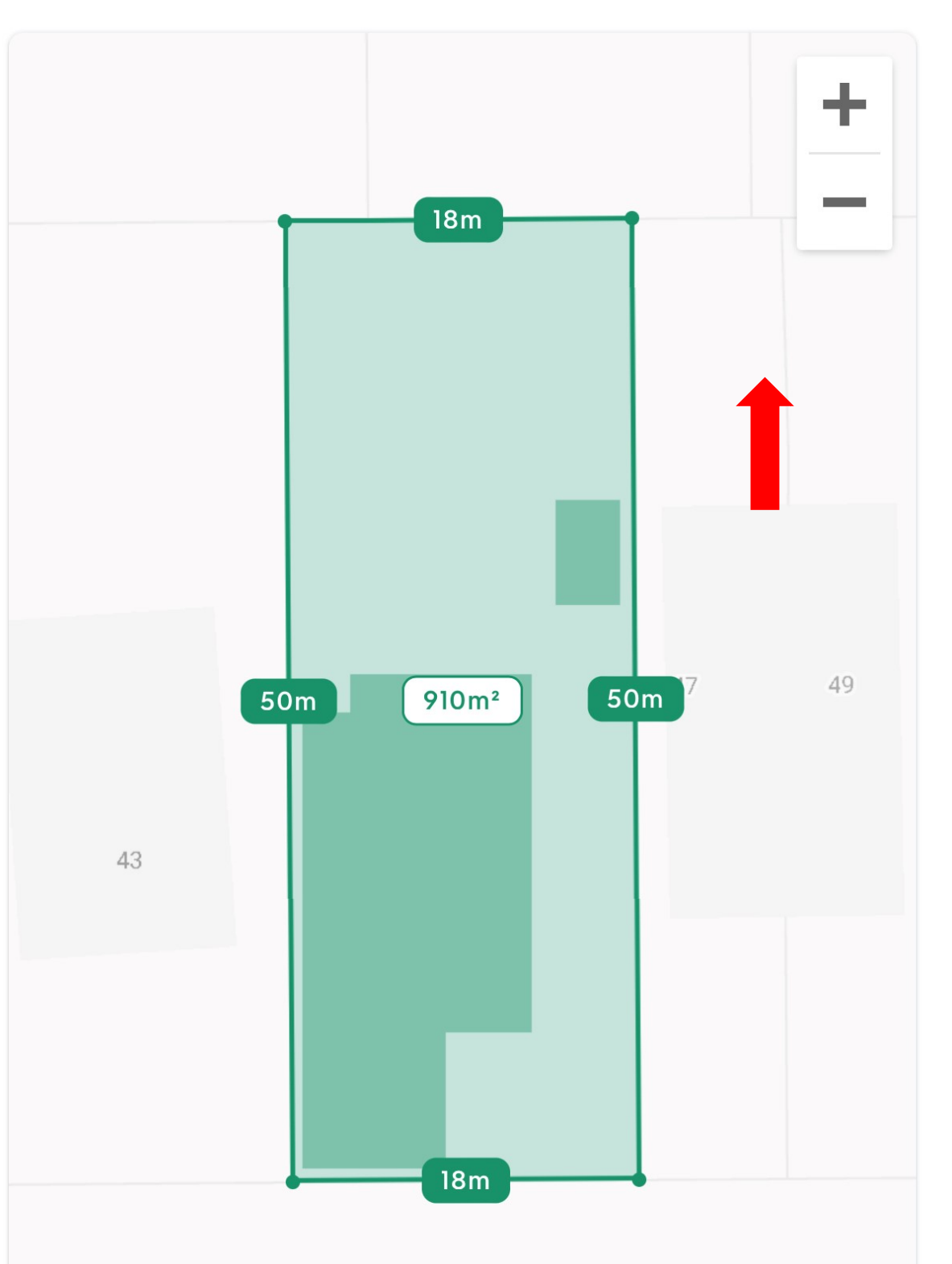
Due to the nature of the proposal, being of a small scale and limited operating times, the above parking and delivery procedures are considered acceptable. Further, the development maintains the current pedestrian access from the town centre and street parking spaces.

N/A

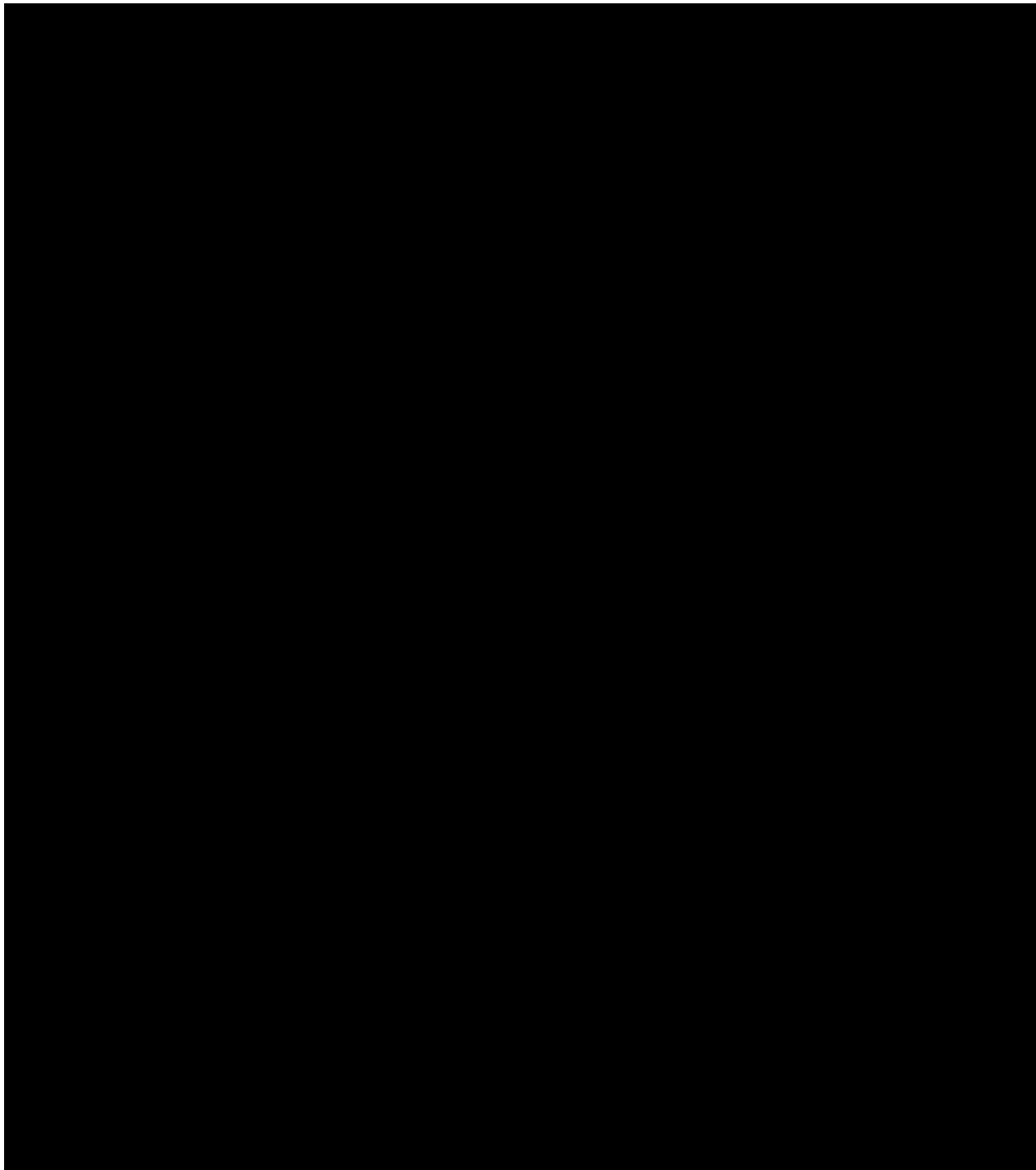
1. Site plan showing the property boundaries & all buildings on the site (Photo)



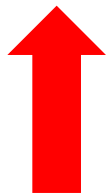
2. Site plan showing property boundaries & all buildings on site with elevations of land



3. Floor plan of the shop area showing the fit out for the service of food and drink with elevations



← 1.75m →



← 6m →

Numbered Details of Shop Floor Plan & Elevations

- | | | |
|---|--|--|
| 1. Shop seating area with timber floorboard 6.4x6.0m | 8. Front window with advertising vinyl sticker | 15. Stainless bench with under bench storage for dry foods |
| 2. Kitchen area with Commercial Vinyl floor with coving | 9. Cake display fridge | 16. Coffee machine |
| 2.8x6.0m | 10. Drink display fridge | 17. Floor Drain with bucket |
| 3. Storage staff room resin floor | 11. Upright Freezer | 18. Cash register counter |
| 3.5x1.75 | 12. 3 Door Under bench fridge | 19. Fire Blanket |
| 4. Hallway with resin floor | 13. Stainless bench with handwashing sink | 20. Fire Hydrant |
| 3.75x1.75m | 14. Stainless bench with double sink | 21. Front side yard |
| 5. Toilet w resin floor 1.5x1.75m | | Emergency Exit point |
| 6. Verandah & Emergency Exit door | | |
| 7. Automatic double sliding doors | | |
| Emergency Exit point | | |

4. Food Safety Supervisor Certificate



5. Details of advertising signs

On Electronic Sliding glass front right door



On Front Window of Shop (clear with white writing)



6. Photos Front of shop from Street View

