

**DESIGN, ACCESS & HERITAGE STATEMENT FOR FITOUT WORKS TO
50/52 MAIN STREET, EGREMONT, CA22 2AB**



Image 001: Existing shopfront



Images 002 and 003: Existing west and north elevations

HERITAGE STATEMENT

The building is not listed but does lie within the Egremont Conservation Area. The shop is currently vacant and in a poor condition. The window frames need to be replaced, which we replace like for like. The existing door is not DDA compliant, and we propose replacing the door with a window to match existing and replace the left hand window with a new DDA compliant doorway.

Our proposed development is sympathetic to the conservation area and existing neighbouring retail units and will improve the appearance of vacant shop.

AMOUNT OF DEVELOPMENT

The development involves the installation of new fascia and projecting signage; new shopfront, replace window frames; replace existing entrance door with a window and replace one window with a new entrance door; new air conditioning condensers and extract grilles.

We propose a new flush glazed aluminium shopfront and manual DDA compliant manual swing doors, held at 90 degrees. Flush glazed 100 x 45 mm aluminium sections, finished iron grey to match RAL 7011 [60% gloss]. All glazing works to be in accordance with safety glass BS6206.

The existing door is to be replaced with window, glazing style and size to match existing and finish to match RAL 7011 60% gloss. Infill under glazing to be rendered to match existing shopfront.

Signage:

The existing fascia panel to be replaced with a new aluminium panel finished slate grey to match RAL 7015. Two non-illuminated badge box signs to be installed constructed from 10g aluminium, stove enamelled blue to RAL 5019 with 65% horizontal gradient to Pantone Processed Cyan. 'Greggs' lettering in fret cut opal perspex. Quattro dots fret cut perspex to Pantone 1235C, with 25 mm returns.

It is proposed to install one non-illuminated double sided projecting box sign constructed from 10g aluminium stove enamelled slate grey to RAL 7015. Centre panel stove enamelled blue to RAL 5019 with 65% horizontal gradient to Pantone Processed Cyan. 'Greggs' lettering in fret cut opal Perspex. Quattro dots fret cut Perspex to Pantone 1235c.

The two right hand windows to be obscured with grey vinyl with a white Greggs quattro dot in each window to prevent a view into the back of house preparation areas.

Three of the existing window frames to be replaced with new framework finished to match RAL 7011 60% gloss. All glazing works to be in accordance with safety glass BS 6206.

The existing entrance door to be replaced with a new window; framework finished to match RAL 7011 60% gloss. All glazing works to be in accordance with safety glass BS 6206.

The left hand window to be replaced with a new flush glazed aluminium manual DDA compliant (one leaf to provide clear 1m opening) self-closing doors with hold at 90 degrees, bulb safety style hinges, 2 no Eurostyle locks and stainless D-handles. Doors to be finished iron grey, ref: RAL 7011 60% gloss. All glazing works to be in accordance with safety glass BS 6206.

AIR CONDITIONING AND EXTRACT UNITS

To the rear of the unit it is proposed to install two new air conditioning condensers and three extract grilles – one for the main shop extract and two WC Vent Axia grilles.

The installation of new Mitsubishi split air conditioning system for the purpose of heating and cooling within the shop is proposed. Due to the size of the shop two internal cassettes are required, one within the customer area and with the other within the staff preparation areas.

We propose to site two air conditioning condensers on the rear elevation.

Extract ducting will be formed using galvanised sheet steel ducting which will be run to the ovens, refrigerated equipment, staff and toilet areas. Extraction is proposed at a rate of 250 l/s to remove heat from the refrigerated cabinet as this helps their performance. Stainless steel oven canopy complete with removable filters will be installed above the oven connect to the extract system; this is to remove heat, steam at 250 l/s. FGR filter cassette will be installed to eliminate any unwanted odours from the ovens; the filters are required to be changed every 12 months. Extraction will be provided for the staff areas at 10 l/s/person. Extract will be provided to all toilet facilities to remove any unwanted odours extracting at a required rate of at least 6 l/s. The ducting within the ground floor will be new and will be connected to the existing ducting on the flat roof area.

The air conditioning and extract is proposed to run 24 hours unless specified by the local authority. This is to help reduce the heat build-up within the shop overnight which will help the performance of our refrigerated cabinets. If a time restriction is set time clocks will be installed onto the system set to the times specified.

ODOUR IMPACT ASSESSMENT

Our generic odour impact assessment is based on the data collected from two existing Greggs' shops in typical high street locations. This data is relevant to all standard Greggs' MVAC installations as we install the same standard equipment in all of our shops and we supply the same food offer across our estate.

Please note Table 2:3 on page 9: detailing the requirements for a detailed odour assessment, which clearly demonstrates a detailed odour assessment is not required if pleated carbon filters are installed. We confirm carbon filters are always installed and maintained in Greggs' shops.

TYPE OF FOOD PREPARED

The majority of the food served within our premises is pre-prepared products baked off from frozen. We do not use cooking processes such as deep or shallow frying, grilling, griddling or any other more odorous kitchen processes. The type of foods we bake from frozen are as follows:

- 1: Selection of frozen savouries
- 2: Multigrain and white baguettes
- 3: Croissants
- 4: Pizza slices
- 5: Selection of breakfast products inclusive of bacon, this is the only product baked from chilled.

As all of the products, apart from bacon, are cooked from frozen, it should be considered as outlined in the Defra Guidance the cooking type and grease loading is low to moderate.

SERVICING

We routinely maintain our extract system's equipment based on manufacturer's specifications as follows:

1: Baffle Filters

Due to the nature of cooking these are be routinely inspected and cleaned by our in-house maintenance team once every 3 months. If the LA feel these should be cleaned more frequently we can increase the routine maintenance to these filters.

2: Oven Condensers

As part of our routine in-house maintenance schedule, once every 3 months.

3: Pleated filters

As part of our routine in-house maintenance schedule, change once every 6 months.

4: Carbon Filters

As part of our routine in-house maintenance schedule, change once every 6 months.

LAYOUT

The building is an existing retail unit on Main Street, Egremont, and it is currently vacant, having previously traded as McColls. The front area of the ground floor is to be used for retail sales to the general public with the remainder of the building used for ancillary uses, ie preparation, staff room, toilets etc.

APPEARANCE

The appearance will not alter significantly, but will enhance the building and be more in keeping with the conservation area.

ACCESS

The new entrance will be level with the pavement, and provide adequate provision for access for the disabled. To overcome the change of levels within the shop, we propose to install a 1:14 ramp internally. As we have an Open-Door trading policy, there will be unrestricted access at all times.

We have an inclusive service policy which is available on request.

The circulation areas around the site, bus routes, pedestrian routes are all well established facilities over which we have no influence.

SPECIAL HISTORIC AND ARCHITECTURAL IMPORTANCE OF LISTED BUILDINGS

The building is not listed as being of special historic or architectural interest, but does lie within a Conservation Area.

Signed Applicant

Date 12 May 2025