



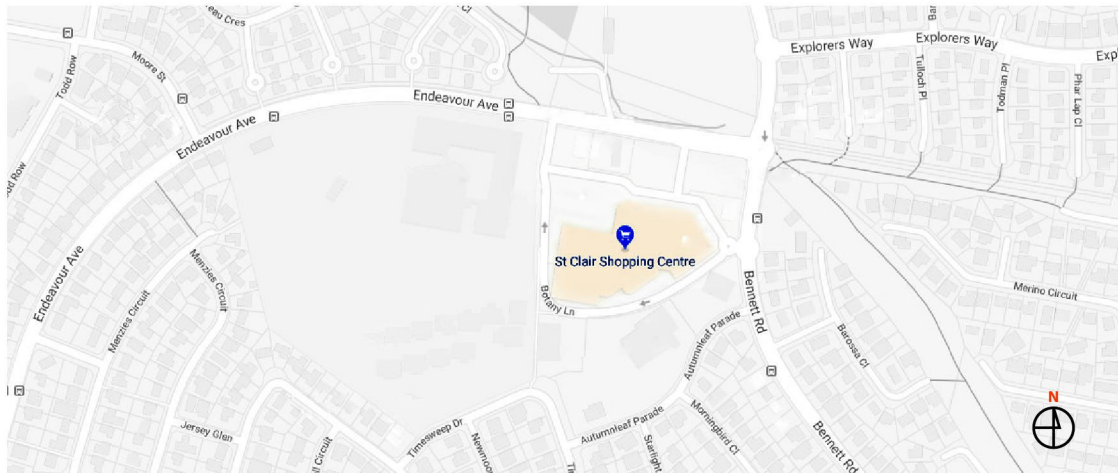
Statement of Environmental Effects

Paradise Charcoal Chicken

Address: Shop 20, St Clair Shopping Centre, 155 Bennett Road, St Clair.
Lot / DP: Lot1 / DP1018519
Applicant: Simon Munzer
Prepare by: Archizone

Location:

The development is Shop 20 of St Clair Shopping Centre, addressed 155 Bennett Road, St Clair. It is in Zone B2: Local Centre under Penrith Local Environmental Plan 2010. Located within City of Sydney local government area.



St Clair Shopping Centre, 155 Bennett Road, St Clair

The proposed site is situated on the ground floor of 155 Bennett Road, St Clair. Immediately surrounded by similar scaled commercial type facilities, as it is part of the shopping centre. The site is accessible by Bennett Road and Botany Lane and it is within walking distance of taxi and local bus services.

Penrith Local Environmental Plan 2010:

The proposed development is within Zone B2: Local Centre

Objectives of zone:

- To provide a range of retail, business, entertainment and community uses that serve the needs of people who live in, work in and visit the local area.
- To encourage employment opportunities in accessible locations.
- To maximise public transport patronage and encourage walking and cycling.
- To provide retail facilities for the local community commensurate with the centre's role in the local and regional retail hierarchy.
- To ensure that future housing does not detract from the economic and employment functions of a centre.
- To ensure that development reflects the desired future character and dwelling densities of the area.

Permitted with consent

Boarding houses; Building identification signs; Business identification signs; Car parks; Centre-based child care facilities; Commercial premises; Community facilities; Educational establishments; Entertainment facilities; Flood mitigation works; Function centres; Home businesses; Home industries; Information and education facilities; Medical centres; Passenger transport facilities; Places of public worship; Public administration buildings; Recreation areas; Recreation facilities (indoor); Registered clubs; Respite day care centres; Restricted premises; Roads; Service stations; Shop top housing; Tourist and visitor accommodation.

Development:

Existing usage: Fitness retail / Gym

Proposed development: The proposed development is for the change of use and the fitout for a food retail trading as 'Paradise Charcoal Chicken', with charcoal cooking.

The fitout include the following:

- The complete internal fitout;
- Shopfront signage;
- Charcoal cooking equipment and mechanical ventilation.

Hours of operation:

Centre's trading hours are 7:00 am to 11:00 pm everyday, public holidays hours varies.

Tenant to trade within these trading hours.

Numbers of staff:

6 staff

Numbers of patrons:

39 seats

Licensed premise:

No.

Fire safety:

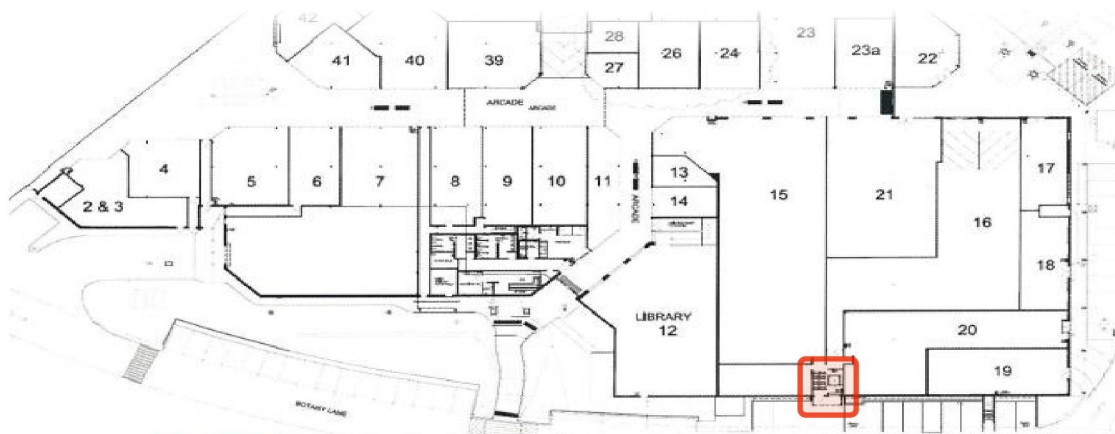
Existing fire safety measures will remain as it is, please refer to the annual fire safety statement, should any alteration be required, a fire safety practitioner will be engaged and compliant design and statement will be provided prior to the commencement of construction.

Parking / Traffic:

The nature of the business does not require prolong stay of its customers. The site is accessible by Botany Ln and Bennett Rd and it is within walking distance of public transport services and taxi ranks. The centre will provide required parking spaces for cars and bikes

Deliveries / Loading:

Delivery of fresh food and produce est at avg of 30-50 kg on a minivan similar size to 'Ford Transit Van' on daily basis. Base building's loading zone will facilitate for delivery purpose. appropriate delivery time will be considered and agreed with base building to minimise any impact on surrounding traffic and residences.



Loading and unloading area for Shop 20

Disabled Access:

There will be no change in level at the entrance, the centre will provide all necessary disabled accessibility to the proposed site.

Food Storage:

- All the stock will go into the storage unit, Dry storage shelves, fridge, freezer accordingly.
- Rotate stock aligning with enterprise and stock item requirements
- Inspect stock and storage areas mark expiry on them with the marker in order
- Take remedial action where stock related issues are identified
- Clean and tidy storage areas
- Identify stock usage rates for replenishment purpose.

Noise Attention:

In order to keep the noise levels to affected residential properties to a minimum, management will keep the maximum number of patrons to proposed limited with no outdoor seating. Management controls will be utilised to manage patron departure, particularly at night and at closing times, to ensure that patrons leaving the development exit in a prompt and orderly manner to avoid patrons waiting in the street. Notices will be placed at exits to remind patrons to consider the neighbouring development regarding noise when leaving the premises.

Amenities:

The centre will provide all necessary toilets (include accessible toilets) location indicated below.



Toilet location

Signage

The proposed signage will comply with SEPP No 64 - Advertising and Signage: The proposed signage does not detract from the amenity or visual quality of any environmentally sensitive areas, heritage areas, natural or other conservation areas, open space areas, waterways, rural landscapes or residential areas. It does not obscure or compromise important views, it will not dominate the skyline and reduce the quality of vistas, and it does not conflict with other advertisers. It does not affect streetscape, setting and landscape, nor affect the site and the building. The Signage is fixed to the shopfront with standard devices for safety measures. It does not result in unacceptable glare, and it does not affect safety for pedestrians, vehicles or aircraft, it does not detract from the amenity of any residence or other form of accommodation. The intensity of the illumination cannot be adjusted.

The development will have no impacts or identifiable impact in terms of:

- Context and setting
- Access, transport and traffic
- The public domain
- Utilities
- Existing and future amenity
- Other land resources
- Water
- Soils
- Air and microclimate
- Flora and fauna
- Waste
- Energy
- Noise and vibration
- Natural hazards
- Safety, security and crime prevention
- Social impact
- Privacy, daylight and views
- Site design and internal drainage
- Construction
- Cumulative impact

Charcoal Cooking:

Equipment:

Semak M28C 3 Tier Charcoal Rotisserie

Capacity: 28 Birds

Dimensions: (mm) 1500 x 890 x 1655

Tiers: 3 x 4 Spit Positions

Electrical: 10 Amp Outlet

- Heat resistant fire brick cooking pit
- Lockable castors for easy movement and transport
- Heavy duty stainless steel construction
- Useful storage cupboard with sliding doors
- Grease points for bearing lubrication
- Hinged inspection panel
- Chain tensioning sprockets



Controlling food outlet emissions

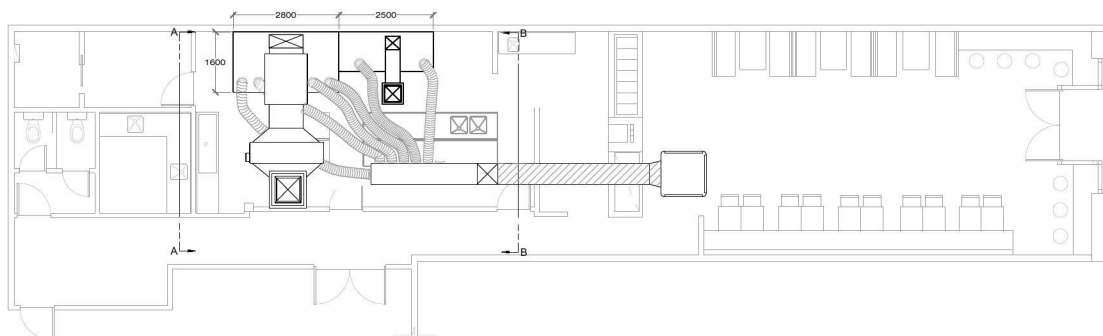
Controlling emissions from food outlets is usually achieved using a combination of:

- capturing the cooking fumes at source
- removing oil and grease by filtration, impingement or scrubbing
- dispersing emissions through a stack
- separating the source from receptors
- good housekeeping, to avoid odours typically associated with a build-up of rancid fats and putrefaction of foods and food wastes
- regular cleaning and maintenance of filters.

Mechanical ventilation

Mechanical ventilation has been designed by certified mechanical engineer. Specifications have been designed in accordance with BCA2016 Clause F4.12, ASI668.1 & 1668.2 - 2012.

As per mechanical drawing electrostatic precipitators (ESP) will achieve the efficiency of 90.22% to EN-1822-5 DEHS 0.3µ DOP (independently tested (single pass)); achieve the efficiency of 98.70% to EN-1822-5 DEHS 0.3µ DOP (independently tested (twin pass)); Power Packs 0.4 milliamps maximum (NON Lethal); Conforms to ASI668.2-2012 alternative engineered solutions; AFTL tested and approved to UL-867 & UL-710; HKFSD Approval certificate.



Hood #	Cooking Process Type	Hood Size	Lights No: off	Filter Size	Exhaust Air Flow L/S	Spigot Qty Size mm	Static Pressure @ spigot	Supply Air Flow L/S	Spigot Qty Size mm	Static Pressure
1	Type 5	2800(W) x 160(D) x 700(H)	Nil	496x387	2100/s	1-off 400x700	120Pa	1680	5-off 250Dia	65Pa
2	Type 3	2400(W) x 1050 x 700(H)	1-off LED	496x387	1200/s	1-off 500x400	120Pa	960	4-off 250Dia	65Pa

Waste Management:

It is our aim to achieve the following:

- Minimise the amount of waste produced;
- Maximise re-use and recycling;
- Store, transport and dispose of waste safely and thoughtfully.

Construction / fit out phase:

All material that may be produced on site will be handled as follow:

- All material will be clean and re use on site if possible;
- All unused material will be taken back to the factory by the shopfitter;
- The factory is equipped with their own general and recycling bin.

Operating phase:

Type of waste to be generated:

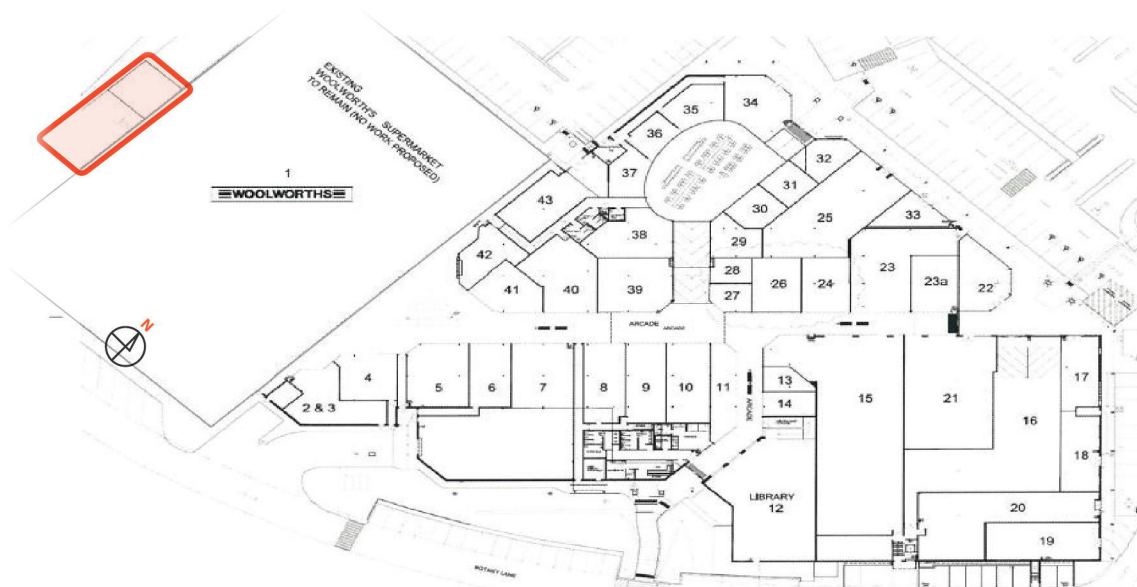
- General waste: General food wastes and any non-recyclable food packaging
- Recyclable waste: Cartons, boxes and any recyclable food packaging

Collection and disposal:

All waste will be disposed of in a manner consistent with relevant local council guidelines.

This will include removal waste in a regular and timely fashion and general onsite cleaning on daily basis. Environmental considerations such as recycling and use of biodegradable cleaning products will be incorporated within the cleaning policies.

Centre has general waste and recycling bins located at the external of the building next to Woolworths loading dock, off Botany Lane. Rubbish collection is completed each day.



Centre's general waste and recycling bins