



Design And Access Statement

185 – 187 BROADWAY

CARDIFF

CF24 1QH

1.0 Introduction

1.1 Aims

This Architectural Design Document has been prepared to support a planning application for the change of use from existing vacant retail unit (A1 use class) into restaurant ancillary take away use (A3 use class) with installation of extraction through the roof and new shopfront.

1.2 Location

The site is located on the corner of Newport Road and Broadway

The site is within a mixed-use area with shopping centres walking distance down Newport Road and residential properties along side roads making it an ideal location for the proposed use.

The site benefits from excellent public transport links with bus services operating at walking distance.

1.3 Existing Site

The existing site is currently vacant unit with class A1 use previously occupied by a retail shop selling doors and hardware.

Structurally and visually the building is in a good condition. The site offers excellent public transport links, therefore easily reachable by bus or train.

The surrounding area is well populated with mix of commercial buildings with a shopping centre within close proximity.

1.4 Proposal

The proposal is for the change of use from existing vacant retail unit (A1 use class) into restaurant ancillary take away use (A3 use class) with installation of extraction through the roof and new shopfront.

The proposal would provide internal seating area for customer to enjoy hot cooked food, whilst also providing a new food outlet for the local community.

The proposal will provide much needed economic boost to the existing area by providing a new restaurant within the parade attracting customers from the local community and businesses.

The vacant unit will be converted to a restaurant providing new flavours of food for the community with freshly cooked grilled chicken.

The proposal will also involve the installation of extract canopy which would discharge through the flat roof and go up along first floor wall and past the eaves 1m.

A detailed canopy design / specification and noise assessment has been provided with the application which demonstrates the system proposed is high end to ensure efficient operation without causing any nuisance to the local community in terms of odour and noise.

The proposed new shopfront will provide a fresh new welcoming appearance which would be finished in aluminium frame powder coated RAL 7016

Internally the building will be finished to a modern elegant appearance to provide a comfortable customer seating area.

1.5 Extraction Odour Noise

We appreciate that extraction, odour, and noise are key considerations for any restaurant application, particularly given the proximity of residential properties. We have taken these matters seriously and commissioned specialist reports from independent consultants to demonstrate that the proposed systems will have no adverse impact on neighbours.

In summary:

- A high-specification kitchen extraction system has been designed by Powered Ventilation Ltd, incorporating a three-stage filtration process – grease filters, an electrostatic precipitator, and ozone treatment. This system exceeds the national EMAQ+ and DEFRA guidelines for odour control at this type of restaurant.
- The extraction discharge point is positioned well above the roofline, at a sufficient distance from neighbouring properties to ensure any residual odour fully dissipates before reaching residential windows.
- An independent noise assessment has been carried out by RandTech Consulting Ltd in accordance with British Standard BS4142:2014. The assessment confirms that the noise produced by the ventilation system will be measurably quieter than the existing background noise levels outside neighbouring properties; in other words, the system will be virtually inaudible to nearby residents.
- All mechanical plant will be internally housed and mounted on anti-vibration supports to prevent any transmission of noise or vibration through the building structure.

Full technical specifications and the noise assessment report are included with this application for the Council's Environmental Health officers to review.

1.6 Waste and Litter

Waste management will be handled responsibly. All general waste, recycling, and specialist grease waste will be stored securely in the rear service area and collected by licensed contractors at appropriate times. The applicant is committed to maintaining the cleanliness of the immediate area, including regular litter picks on the surrounding public highway during and after trading hours.

On average waste will be collected twice a week by a private company which will take place early in the morning and before the restaurant opens

1.7 Benefits to the local community

This proposal will deliver a number of tangible benefits to the Broadway/ Newport Road area and the wider local community:

- Bringing a long-vacant unit back into active use, improving the appearance and vitality of the parade
- Creating 15-20 jobs for local people across full-time and part-time roles
- Introducing a fresh and healthy dining option as freshly grilled, not fried; that is currently limited in this area
- Attracting additional footfall to Broadway/ Newport Road, which benefits neighbouring businesses
- Contributing to the local economy through business rates, supplier relationships, and ongoing investment in the premises

2.0 Street Scene

North View



East View



South View



West View



3.0 Planning History

No previous planning applications

4.0 Design Concept

The overall design of the building externally will remain the same with only the replacement of the shopfront to provide a fresh welcoming appearance.

The internal layout will be altered on the ground floor to provide a suitable layout for a restaurant, with customer toilet and seating area.

The restaurant will help regenerate the current building and help inject money back into the community by providing jobs to locals and providing a healthy option of food.

5.0 Use

The existing site is currently vacant with class A1 use previously a retail shop which would be converted to A3 restaurant with ancillary takeaway.

The proposed restaurant is part of a franchise business with over 250 stores nationwide serving healthy grilled chicken similar concept to Nando's, the well-established brand will regenerate the vacant building and attract people to the area serving healthy fresh food.

6.0 Layout and Scale

The existing shop is currently vacant with class A1 retail use

The restaurant layout will be arranged to provide a comfortable eating experience for customers with kitchen / prep area to the rear.

The extract duct will be out the flat roof and discharge pass the eaves 1m, this will not affect the neighbours or look visually intrusive.

The system will be of high standard so to minimise any odours and noise as detailed in the accompanying specification and noise assessment.

7.0 Appearance and Materials

The external signage will be changed to show the brand name and internally on the ground floor the layout will be changed to suit the proposal.

Materials used internally and externally will be of high standard and quality to represent quality dining experience.

8.0 Opening hours

Mon-Fri: 11.00am – 11:00pm

Sat – Sun: 11.00am – 11:00pm

9.0 Staff

The restaurant seeks to employ 10 no full-time staff and 5 number part time staff.

10.0 Access

Bus routes serve the surrounding local area and therefore the application site is within short reach by public transport. Being in a High Street location the site is easily accessible by all modes of transport.

11.0 Parking

The site offers 5 number parking space accessed from Broadway however parking is available on surrounding side roads a parking statement has been provided which highlights parking provisions in the area.

Being in a sustainable location the site can easily be accessed via public transport located along the main high street.

12.0 Conclusion

The proposal is for the change of use from existing vacant retail unit (A1 use class) into restaurant ancillary take away use (A3 use class) with installation of extraction through the roof and new shopfront.

The restaurant, part of a well-established franchise will regenerate the vacant unit and attract people and other business to the area being in a high street location.

The proposed restaurant will provide a family friendly dining experience with family seating areas, providing healthy grilled food, as part of the new healthy style of living, something which is limited in the area and would be very successful.

The changes to the existing building would be very successful which will help bring up the surrounding area and attract customers and other businesses.

We feel that all the requirements have been met and give a positive result to this proposal.