

Penfold Project Services

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Change of use from E(c)(i) Financial services to E(b) Sale of food and drink for consumption (mostly) on the premises at: -

12 WINDMILL STREET, GRAVESEND, KENT, DA12 1AD

CATERING AND REFUSE STORAGE DETAILS

1.00 CATERING

There will no cooking of any food from fresh.

A UNOX Cheftop Mind.Maps™ Plus convection oven for baking pre-cooked and frozen pastries and sweet goods will be the only “cooking” apparatus to be installed in the kitchen. A product brochure is included with this document

1.01 The oven will be for: -

- Toasting/warming only
- No cooking from raw
- Pre-prepared items

1.02 An extraction system is not required because the oven has an integrated condensation system that: -

- Captures steam generated during baking process
- Condenses vapor into water internally
- Discharges condensate via drainage pipe to wastewater system
- No external extraction ductwork required

1.03 Why External Extract NOT Required:

1. Self-contained unit with built-in vapor management
2. All steam condensed internally and drained
3. No grease-laden vapours (baking only, no frying)

2.00 REFUSE STORAGE

As with many properties, both commercial and residential, in the central Gravesend area, 12 Windmill Street is landlocked with no facility to create a refuse storage area.

A manage refuse storage system is therefore to be employed as follows: -

2.01. Waste Segregation:

- General waste: Black bags (60-90L commercial grade)
- Food waste: Biodegradable bags (30L) - double-bagged for hygiene
- Recycling: Clear/blue bags (60-90L)
- Cardboard: Flattened and bundled

2.02. Storage Protocol:

- All bags sealed before storage
- Stored in designated area only
- Food waste bags in sealed plastic bins with lids (to prevent odor/pests)
- Area cleaned after each collection
- No bags stored outside except on collection day morning

2.03. Collection Schedule:

- General waste: Weekly
- Food waste: 2x weekly (prevents odour buildup)
- Recycling: weekly

2.04. Hygiene Measures:

- Storage area has washable floor concrete
- Regular cleaning and disinfection
- Pest control contract in place
- No overfilling - additional collections arranged if needed

2.05. Estimated Weekly Volume:

- General waste: 3-4 bags (60-90L)
- Food waste: 2-3 bags (30L)
- Recycling: 2-3 bags (60-90L)
- (Low volume - café operations, not restaurant)
- Collection day procedure