

Planning Statement

15 Norfolk Road, Gravesend, Kent, DA12 2RX

The property is currently within use class C3 a traditional single two storey dwelling house of three bedrooms situated within a terrace thereby sharing a party wall on either side.

Proposals

Planning Permission is sought for a change of use to Sui Generis a Large House in Multiple Occupation consisting of four double bedrooms and one single bedroom without kitchen facilities. The proposed HMO can, therefore, accommodate up to a maximum of 9 people.

Individual room sizes comply with Gravesham Borough Council's Standards for Houses In Multiple Occupation and SPD October 2018 Residential Extensions, Basements and Conversions Guidance which require a minimum of:

Kitchen 18.0 sqm for 9 people

Bedroom 1, a double person 10.3 sqm

Bedroom 2, a double person 10.6 sqm

Bedroom 3, a double person 17.5 sqm

Bedroom 4, a single person 6.6 sqm

Bedroom 5, a double person 22 sqm

Shared amenities provided are a kitchen, living/dining area together with three shower rooms with a WC and wash hand basin and also external garden space.

It is intended that upon grant of Planning Permission for a change of use to a House in Multiple Occupation, and before such use commences, management will submit to Gravesham Borough Council for Licensing of the property as a House in Multiple Occupation.

Refuse

Wheelie bins for both general refuse and recycling are in general use in accordance with other properties along the road. Wheelie bins are located just inside the front garden and adjacent to the footpath leading to the main entrance, thereby, convenient for residents to dispose of refuse when leaving the premises. This location is also convenient for refuse collection being very close to the highway of Norfolk Road.

Additional Notes

A smoke alarm and heat detector will be installed on every storey of the dwelling and a carbon monoxide alarm is to be installed in any room which contains a solid fuel burning combustion appliance. The landlord will ensure such alarms are in proper working order.

The kitchen is to have an appropriate heat or smoke detector.

Within the kitchen, one set of storage wall cupboard 500mm wide, is to be provided per person (not within the sink unit).

The kitchen is to have two hobs with a minimum of 4 burners, oven and grill with 500 x 600mm worktop adjacent to the cooker.

Two sinks and drainers 1000 x 600mm are to be provided with a constant supply of hot and cold water and properly connected to the drainage system. The cold-water supply shall be direct from the mains supply.

Fixed worktops are to be made of an impervious material with worktops to be a minimum size of 2000x600mm.

One tall fridge freezer is to be provided.

One washing machine is to be provided.

One tumble dryer with an appropriate power socket is to be provided venting to the outside. If it is not possible to vent to the external atmosphere, then a condensing dryer is to be used.

A mechanical extract fan with an extraction rate of 15 litres/sec (min 3 air changes per hour) is to be installed.