



DESIGN STATEMENT

UNIT 55 BROOMHILL INDUSTRIAL ESTATE
TALLAGHT, DUBLIN 24

Project Preface

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1.0 INTRODUCTION

This Design Statement has been prepared by Logical Consultancy and Real Estate for our client (the Applicant) HOSTOSIX LIMITED, hereby referred to as Hosted Kitchens. It accompanies the planning application, drawings and other particulars for the redevelopment of the industrial unit Unit 55 Broomhill Industrial Estate, Tallaght. This Design Statement should be read in conjunction with the other particulars submitted as part of the planning application.

1.1 Client

Hosted Kitchens are a start up firm committed to delivering high quality commissary kitchens for established and entrepreneurial start up food vendors.

1.2 What is a Cloud Kitchen?

Cloud kitchens are purpose built commercial kitchens that produce and sell meals primarily for delivery. Traditional restaurant kitchens focus on in-house dining, consequently they can struggle with the additional demands of delivery. Cloud kitchens are an attempt at reorganizing kitchens to prepare food principally for delivery. Not to replace existing high street restaurants – but to remove the pressure of delivery orders. Revitalising old spaces into vibrant, dynamic hubs of culinary activity.

The Benefits of a Cloud Kitchen

Controlled Delivery

Drivers and riders directed away from multiple unsuitable locations and into a single purpose-built unit that has the capacity to handle them. Food is not consumed on the street – not a source of litter.

Healthier options

Options way beyond traditional takeaway – greatly increased healthy options to suit modern families. With an average meal price point of €30, this is the main family meal rather than takeaway snack.

New cuisine options

Neighbourhoods benefit from the arrival of multiple new food offerings, increasing the local cuisines options – a virtual food hall on your doorstep

Food consumed at Home

These meals are not consumed on the premises or the adjoining street, so they don't generate litter, they don't match pub hours and there is no alcohol sold through them.

Employment & Business

Each facility offers potentially hundreds of new jobs, revitalising often underused or difficult commercial spaces. Breathing new life back into areas. The opening hours match traditional restaurants, not pubs and nightclubs.

Greener Kitchens

Modern and purpose built – emphasises on higher levels of energy efficiency & waste reduction. Sustainable and biodegradable packaging. Deliveries largely by bike or e-bike. The benefits of economies of scale

2.0 SITE

2.1 Site location

55 Broomhill Industrial Estate is located in Tallaght. The estate is located 8.5 km to the Southwest of Dublin City Centre and 1.5 km to the centre of Tallaght. The Industrial estate is approximately 120 acres and neighboured by Hibernian Industrial estate to the East and Cookstown Industrial estate to the West. The unit served by the N81 and the M50 (Junction 11) to the south east and provides a main arterial route to the city and the national motorway network.

Kingswood Luas stop is located 1 kilometre away to the Northwest. There are several bus stops within 1 kilometre, servicing several routes such as 27, 54a, 65 & 77a.

2.2 Adjacent Units

Tallaght Industrial Estate currently supports many different local amenities such as retail (Harvey Norman etc), Warehousing, Industrial, Garages, Gynasiums and Cafe uses. Most of the adjacent units operate on a 9-5 basis and as such, the use of this premise would not result in an increase in the peak time traffic to and from the site.

2.3 Planning History

As we understand it the industrial unit was originally granted planning permission under 1978 and has not been subject to any subsequent applications.

A pre-application advice was sought with South Dublin County Council (Jim Johnston) where the basic premise of operations was discussed.

The unit has been vacant since c. 2020 and this proposed development seeks to bring the property back into use.

3.0 DESIGN

3.1 Existing Fabric

The existing building is a concrete portal frame building with masonry infill. The external fabric comprises a mixture of stretcher bond brickwork and painted render on blockwork with a corrugated asbestos roof. This is in keeping with the vernacular of the industrial estate in which it is situated.

3.2 Interventions

As with any alterations to an existing structure, the existing fabric, whilst not of any greater architectural merit, has been retained as far as is practical and interventions have been made only where necessary. These include.

- Alteration to existing ground floor sanitary facilities to accommodate changing facilities
- New ventilation ducts as noted on the plans & elevations (including ducting for pizza oven).
Ducts to extend 1 metre above eaves level

3.3 New Works

The works to form the new kitchens will consist primarily of the standing of new lightweight stud partitions and ceilings. New hygienic floor and wall coverings will also be provided to comply with EHO Standards. Changing areas and ancillary spaces for cold food storage and a cleaners cupboard.

The works at first floor level will consist of the standing of new lightweight partitions to reconfigure the first floor into an office and a staff break room.

3.4 External Works

The level of works proposed to the external space is minimal. A new external refuse store will be constructed of concrete post and kicker plates with hit an miss timber infill panels and gates. A modular unit will be located to the rear to create the provision of dry goods storage. Some additional lighting shall be provided on the face of the building in order to provide a safer space for employees and visitors alike.

3.5 Signage

As part of this scheme, it is proposed to replace the signage of the previous occupant with new signage to reflect the new occupant. The existing signage comprised of 1No sign board of approximately 2m in width by 1m in height and located on the Eastern Elevation to face the road.

The signage will be discreetly illuminated and done in a manner that minimises light spillage and pollution in the surrounding environment and has due regard to the amenity of the surrounding area.

4.0 SERVICES

4.1 Drainage

This application seeks to retain all existing drainage and the only proposed changes are the minor additions from the new kitchens and bathroom facilities. A new drainage connection will be made into the public sewer system, please see TENT Engineering details.

Each kitchen will be fitted with a grease trap for the collection of solid materials. These will be monitored and regularly cleaned. A waste management plan will be put in place for the regular collection of deposits. See item 4.3 below.

There is no new surface water drainage proposed to this development. All existing surface water drainage is retained and unaffected by this application.

All works to drainage will comply with the Greater Dublin Regional Code of Practice for Drainage Works Version 6.0.

4.2 Emissions

The proposal will control fumes and odours from the premises before the use commences and thereafter be permanently maintained.

Whilst the design of the kitchens has yet to be finalised, please see attached indicative layouts which explain the basic principles of the extraction system and how they mitigate any odours.

4.3 Waste management

Waste shall be stored in receptacles that comply with an approved standard and have a capacity of 1100 litres. There will be no use of plastic bags for the presentation of waste for collections unless in an authorised designated area as per the relevant byelaws¹.

The current scheme proposes the storage of 9 No. 1,100 litre receptacles which will be segregated into separate grey waste, Recyclable and Organic waste receptacles. Provisional will also be made for the storage and regular collection of deposits from grease traps. The quantities for each type of waste are noted in the accompanying schedule.

The waste receptacles will be stored in a manner that grants sufficient access and egress to enable the receptacles to be moved easily for refuse collection. The designated storage area is design in such a manner that each receptacle is accessible to occupants and employees of the development.

The storage area is design in a manner as not to pose any undue safety risks and will be well lit. The waste storage area is proposed to be site externally, within a secure and pest proof compound, which is well ventilated and thus does not cause nuisance by way of smell, noise of attraction of vermin or animals to any area or neighbouring areas.

4.4 Noise

This submission does not include any proposal to incorporate a loudspeaker announcement, music or other material projected in or from the premises. Should any such systems be incorporated in the future, it shall be controlled so as to ensure the sound is not audible in adjoining premises or at two meters from the frontage.

¹ Bye-Laws for the Storage, Presentation and Collection of Household and Commercial Waste, 2013

4.5 Flood Risk Assessment

This application is for a change of use and no new construction is proposed; therefore, a flood risk assessment is not required.

5.0 TRANSPORT

5.1 Public transport

The policy of Hosted Kitchen is to always promote sustainable travel options. With regards to transport this aligns with the TM2 policy of the South Dublin County Development plan by promoting the modal shift from private car use towards increased use of more sustainable forms of transport such as cycling, walking and public transport².

As such the site has been chosen due to its connection of transport links. Unit 55 Broomhill Industrial Estate is a 24-minute walk to Kingswood Luas stop which provides connection towards the city centre and Heuston Train Station (Red Line).

The site is also a 13-minute walk to the bus stops on Belgard Road and Greenhills road which are serviced by the 27, 65, 76, 76a and 77a bus routes. The Square in Tallaght is a 30-minute walk.

5.2 Cycling

Further to the promotion of sustainable means of transport the provision for cycle storage shall be provided as per the guidance set out in table 11.23³. As the site is located within Area 2 and as it would be deemed Enterprise and Employment, a cycle space is required at 1 per 100 sq.m. of Gross Floor Area.

Gross Floor Area	Cycle store requirements	Cycle Stores to be provided
55 people	1 per 5 staff	11 Spaces
480m ²	1 /100m ²	4.8 Spaces

As per the above calculation, 15 cycle spaces shall be provided by way of Sheffield Stands.

5.3 Private Cars

As outlined above, occupants will be encouraged to use public transport, cycling and walking. In accordance with the SDCC Development Plan parking will be provided as per the guidance in Table 16.1⁴. As the site is located within Area 2 and as it would be deemed Industry, a car park space is required at 1 per 200 sq.m of Gross Floor Area.

Gross Floor Area	Car parking requirements	Cycle Stores to be provided
480m ²	1 /50m ²	9.6 Spaces

5.4 Deliveries

Tenants will be encouraged to source produce locally to cut down on transportation. Given the sites location within a designated industrial estate it benefits from suitable approaches and carriageways to accommodate incoming goods vehicles. Deliveries do not need to pass through residential areas to access the site.

5.5 Traffic Management plan

Owing to the nature of the proposal and the information outlined above, a Traffic Management report will not be provided as part of this application.

² Policy TM2, South Dublin County Development Plan 2016-2022

³ Table 11.22 page 214, South Dublin County Development Plan 2016-2022

⁴ Table 11.23, page 316, South Dublin City Development Plan 2016-2022

6.0 SUMMARY

This proposed development seeks to present an innovative solution to society's general migration towards online deliveries. Over the past number of years several food outlets have seen their online takeaway sales increase exponentially and market trends appear to only be increasing. This has led to several urban centres across Dublin being overpopulated with delivery drivers. By providing these purpose-built, out-of-town, units space will be provided for new companies to start up and grow whilst freeing up the road and footpaths of urban centres.

The works proposed to the building itself are minimal in nature, with interventions only proposed where they are necessary and they are reversible. No greater floor area is proposed.

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