

LATE REPORTS

Cumberland Local Planning Panel Meeting – 10 March 2021

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Item No: LPP008/21

**DEVELOPMENT APPLICATION FOR SHOP 2/203-211 MERRYLANDS ROAD,
MERRYLANDS**

Responsible Division: Environment & Planning
Officer: Executive Manager Development and Building
File Number: DA2020/0617

Application lodged	21 October 2020
Applicant	K Alizadah and R Merzie
Owner	Cumberland City Council
Application No.	DA-2020/0617
Description of Land	203-211 Merrylands Road, Merrylands Lot 1, DP658197 and Lot D in DP344249
Proposed Development	Use and fitout of an existing shop as a bakery
Site Area	1,250m ²
Zoning	RE1 – Public Recreation
Disclosure of political donations and gifts	Nil disclosure
Heritage	No and not within a Heritage Conservation Area
Principal Development Standards	None applicable
Issues	- Permissibility (existing use rights)

SUMMARY:

1. Development Application DA-2020/0617 was lodged with Council on 21 October 2020 for use and fitout of an existing shop (shop 2) as a bakery.
2. The application was publicly notified to the adjoining and opposite properties for a period of 14 days between 20 January 2021 and 3 February 2021. In response, no submissions were received.
3. The development application relies on existing use rights and does not seek any variations to the planning controls.
4. The owner of the subject property is identified as Cumberland City Council. In this regard, in accordance with Schedule 2 of the Local Planning Panels Direction – Development Applications and applications to modify development consents, the application is referred to the Cumberland Local Planning Panel (CLPP) for determination.
5. The application is recommended for deferred commencement approval subject to the conditions as provided in the attached schedule.

REPORT:

Subject Site and Surrounding Area

The subject site is known as Shop 2 at 203-211 Merrylands Road, Merrylands and is legally described as Lot 1 in DP658197 and Lot D in DP344249. The site has a total combined area of approximately 1,250m² and a primary frontage to Merrylands Road, Merrylands and a secondary rear frontage to Main Lane, Merrylands. The subject site is located within the Merrylands Town Centre.

The subject site is zoned RE1 – Public Recreation and the adjoining and surrounding area is zoned B4 Mixed Use and R4 – High Density Residential.

The subject site is known as the ‘Merrylands Arcade’ and contains a number of various commercial premises and provides a north-south walkthrough for pedestrians from Merrylands Road, Merrylands to the south to a Council carpark and McFarlane Street to the north.

The locality of the area includes a variety of commercial uses including predominately older single and two storey commercial businesses and newer high rise shop top housing developments. Merrylands Railway Station is located approximately 250m to the east of the site, a Council car park and Merrylands Shopping Centre is located to the north of the subject site.

The subject bakery business is known as ‘Khorasan Bakery’ was located at Shop 6 203-211 Merrylands Road, Merrylands which was approved by Council through DA-2016/548/1. The business is proposing to relocate to shop 2 as Council is proposing to redevelop part of the subject site.

The location of the site is shown below:



Figure 1 – Locality Plan of subject site indicated by purple outline.

Source: Cumberland City Council



Figure 2 – Aerial view of subject site as of 26 January 2021 outlined in purple.

Source: Cumberland City Council



Figure 3 – Front Elevation of subject site (Shop 2).

Source: Cumberland City Council



Figure 4 - Street view of subject site (Shop 2) and Merrylands Arcade including pedestrian walkthrough.

Source: Google Street View

Description of the Proposed Development

Council has received a development application for the use and fitout of an existing shop (shop 2) within Merrylands Arcade as a bakery. Specific details are provided below:

Use:

- Change of use of an existing commercial premises to a new commercial use being a Bakery.

Fitout:

- Partition wall separating the general public area and staff amenities, a cashier desk, internal storage room at the rear, various sinks and hand wash basins, shelving associated with the bakery and various other fitout works to permit the shop to comply with relevant Food/Australian Standards and the Building Code of Australia. Refer to Figure 5 below for further details.

Staff and hours of operation:

- Staff: 3 staff
- House of Operation: Monday to Sunday including Public Holidays: 6:00am to 9:00pm

Signage:

- The application does not seek consent for signage. In this regard, a condition is recommended in the Draft Notice of Determination that signage has not been approved under the application.

Council visited the premises on 2 February 2021 and issued a Stop Work Order to the subject premises on 9 February 2021 as fitout works associated with the subject application had commenced.

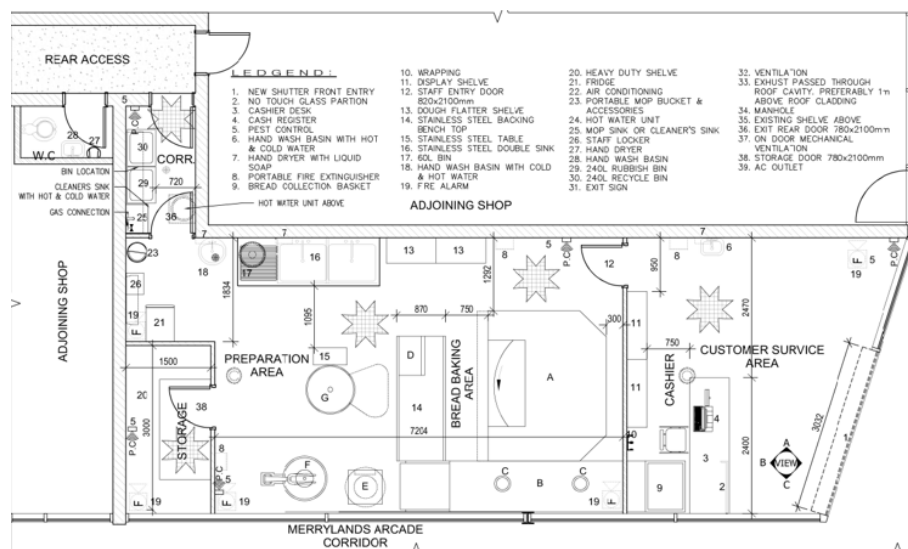


Figure 5 – Proposed floor plan. Source: Architectural Plan prepared by Abdul Yosufi

History

Date	Action
21 October 2020	The subject application was lodged with Council.
15 December 2020	Council issued a request for information letter to the applicant.
20 January 2021 to 3 February 2021	The application was placed on public notification. In response, no submissions were received.
10 February 2021	The applicant provided additional information.
10 February 2021	Council's Waste Management unit advised that the application is satisfactory and therefore can be supported subject to conditions.
18 February 2021	Council's Environmental Health unit advised that the application is satisfactory and therefore can be supported subject to conditions.
18 February 2021	Council's Construction Projects Team advised that the application is satisfactory and therefore can be supported subject to conditions
18 February 2021	Council's Building Assessment Team advised that the application is satisfactory and therefore can be supported subject to conditions including a deferred commencement condition for a Building Information Certificate.
10 March 2021	The application has been referred to CLPP for determination.

Applicants Supporting Statement

The applicant has provided a Statement of Environmental Effects which was received by Council on 21 October 2020 in support of the application.

Contact with Relevant Parties

Council has undertaken a site inspection of the subject site and surrounding properties and has been in regular contact with the applicant throughout the assessment process.

Internal Referrals

Building Assessment Team

The development application was referred to Council's Building Assessment Team for comment who has advised that the development proposal is satisfactory and therefore can be supported subject to recommended conditions of consent.

Waste Management

The development application was referred to Council's Waste Management Officer for comment who has advised that the development proposal is satisfactory and therefore can be supported subject to recommended conditions of consent.

Environmental Health

The development application was referred to Council's Environmental Health Officer for comment who has advised that the development proposal is satisfactory and therefore can be supported subject to recommended conditions of consent.

Construction Projects Team

The development application was referred to Council's Construction Project Officer for comment who has advised that the development proposal is satisfactory and therefore can be supported subject to recommended conditions of consent.

External Referrals

The application was not required to be referred to any external agencies for comment.

PLANNING COMMENTS**The provisions of any Environmental Planning Instruments (EP&A Act s4.15 (1)(a)(i))**State Environmental Planning Policies

The proposed development is affected by the following State Environmental Planning Policies:

(a) State Environmental Planning Policy No. 55 – Remediation of Land (SEPP 55)

Clause 7 of SEPP 55 requires Council to be satisfied that the site is suitable or can be made suitable to accommodate the proposed development. The matters listed within Clause 7 have been considered in the assessment of the application and are considered satisfactory.

Regional Environmental Plans

The proposed development is affected by the following Regional Environmental Plans:

(a) Sydney Regional Environmental Plan (Sydney Harbour Catchment) 2005

The subject site is identified as being located within the area affected by the Sydney Regional Environmental Plan (Sydney Harbour Catchment) 2005. The proposed development raises no issues as no impact on the catchment is envisaged.

Local Environmental Plans**Holroyd Local Environmental Plan (HLEP) 2013**

The provision of the HLEP 2013 is applicable to the development proposal. It is noted that the development generally complies with the key statutory requirements of the HLEP 2013.

(a) Permissibility and Existing Use Rights: -

The proposed development is defined as a 'Takeaway food and drink premises' and is not permissible in the RE1 – Public Recreation zone. In this regard, the proposed development relies on Division 4.11 (Existing uses) of the Environmental Planning and Assessment Act, 1979 (the Act). The Act allows for a site to rely on existing uses if the site is already used for a purpose, before the introduction of the relevant Local Environmental Plan, that otherwise would be prohibited under the relevant Local Environmental Plan.

Council records indicate that various approvals for use of the commercial businesses located within the Merrylands Arcade have been approved including for takeaway food and drink premises. The subject bakery business known as 'Khorasan Bakery' was located at Shop 6 within the arcade and was approved by Council through DA-2016/548/1. The business is proposing to relocate to shop 2 as Council is proposing to redevelop part of the subject site. Shop 2 has been used for various commercial uses in the past.

Section 4.65 of the Act defines an 'existing use'. The subject site benefits from existing use rights as consent was issued for the commercial use of the subject site and had been in continuous operation before the commencement of the current version of the HLEP 2013.

Furthermore, the continued operation of the commercial premises relies on Clause 4.66 'Continuance of and limitation on existing use' of the Act as noted in the aforementioned Council records. Given that there are no records of the business ceasing operation for a continuous period of 12 months, the existing use is not considered abandoned. Accordingly, Part 3 of the Clause is satisfied.

In accordance with Clause 41 'Certain Development Allowed' of the Environmental Planning and Assessment Regulation 2000, an existing use may be enlarged, expanded or intensified, altered or extended or rebuilt and, if it is a commercial use, be changed to another commercial use (including a commercial use that would otherwise be prohibited under the Act).

Noting that the application sought for the existing commercial use does not constitute an enlargement, expansion, alteration, or extension to shop 2, the subject proposal does not involve any intensification of the use. The use is commercial and is for the relocation of an existing bakery from shop 6 to shop 2 within the same subject site being 203-211 Merrylands Road Merrylands. The size of the new shop 2 is consistent with the size of shop 6. Accordingly, the subject application is consistent with the provision.

In accordance with the existing use rights provisions contained in the Act and the Regulation, the application has established that the proposed development is related to an existing commercial premises being a bakery located within shop 6 of 203-211 Merrylands Road, Merrylands, which is seeking to relocate to shop 2 within the same site and benefits from existing use rights. In this regard, Council accepts the existing use rights as lawful.

A comprehensive LEP assessment is contained in Attachment 2.

The provisions of any proposed instrument that is or has been the subject (EP&A Act s4.15 (1)(a)(ii))

(a) Draft State Environmental Planning Policy (Environment)

The draft SEPP relates to the protection and management of our natural environment with the aim of simplifying the planning rules for a number of water catchments, waterways, urban bushland, and Willandra Lakes World Heritage Property. The changes proposed include consolidating the following seven existing SEPPs:

- State Environmental Planning Policy No. 19 – Bushland in Urban Areas
- State Environmental Planning Policy (Sydney Drinking Water Catchment) 2011
- State Environmental Planning Policy No. 50 – Canal Estate Development
- Greater Metropolitan Regional Environmental Plan No. 2 – Georges River Catchment
- Sydney Regional Environmental Plan No. 20 – Hawkesbury-Nepean River (No.2-1997)
- Sydney Regional Environmental Plan (Sydney Harbour Catchment) 2005
- Willandra Lakes Regional Environmental Plan No. 1 – World Heritage Property.

The draft policy will repeal the above existing SEPPs and certain provisions will be transferred directly to the new SEPP, amended and transferred, or repealed due to overlaps with other areas of the NSW planning system.

Changes are also proposed to the Standard Instrument – Principal Local Environmental Plan. Some provisions of the existing policies will be transferred to new Section 117 Local Planning Directions where appropriate.

(b) Draft Cumberland Local Environmental Plan (Draft CLEP)

The Draft Cumberland Local Environmental Plan (Draft CLEP) has been prepared by Cumberland City Council to provide a single planning framework for the future planning of Cumberland City. The changes proposed seek to harmonise and repeal the three existing LEPs currently applicable to the Cumberland local government area, those being:

- Holroyd Local Environmental Plan 2013,
- Parramatta Local Environmental Plan 2011, and
- Auburn Local Environmental Plan 2010.

A 'takeaway food and drink premises' is permitted in the RE1 - Public Recreation zone under the Draft LEP. The other current planning controls for the subject site, as contained within the HLEP, are not proposed to change under the Draft CLEP.

The provisions of any Development Control Plans (EP&A Act s4.15 (1)(a)(iii))

The Holroyd DCP 2013 provides guidance for the design and operation of development to achieve the aims and objectives of the HLEP 2013.

A comprehensive assessment and compliance table is contained in Attachment 3.

The proposed development does not introduce any non-compliances under the Holroyd DCP 2013.

The provisions of any planning agreement that has been entered into under section 7.4, or any draft planning agreement that a developer has offered to enter into under section 7.4 (EP&A Act s4.15(1)(a)(iiia))

There is no planning agreement associated with the subject Development Application.

The provisions of the Regulations (EP&A Act s4.15 (1)(a)(iv))

The proposed development raises no concerns as to the relevant matters arising from the Environmental Planning and Assessment Regulation 2000.

The Likely Environmental, Social or Economic Impacts (EP&A Act s4.15 (1)(b))

It is considered that the proposed development will have no significant adverse environmental, social or economic impacts in the locality.

The suitability of the site for the development (EP&A Act s4.15 (1)(c))

The subject site and locality is not known to be affected by any natural hazards or other site constraints likely to have a significant adverse impact on the proposed development. Accordingly, it is considered that the development is suitable in the context of the site and surrounding locality.

Submissions made in accordance with the Act or Regulation (EP&A Act s4.15 (1)(d))

Advertised (newspaper) ☐ Mail ☒ Sign ☒ Not Required ☐

In accordance with Council's Notification requirements contained within the Holroyd DCP 2013, the proposal was publicly notified for a period of 14 days between 20 January 2021 and 3 February 2021. No submissions were received in respect of the proposed development.

The public interest (EP&A Act s4.15(1)(e))

In view of the foregoing analysis it is considered that the development, if carried out subject to the conditions set out in the recommendation below, will have no significant adverse impacts on the public interest.

Section 7.11 (Formerly S94) Contribution Towards Provision or Improvement of Amenities or Services

This part of the Act relates to the collection of monetary contributions from applicants for use in developing key local infrastructure.

Comments:

The development application does not require the payment of any Contribution Fees in accordance with Cumberland Local Infrastructure Contributions Plan.

Disclosure of Political Donations and Gifts

The applicant and notification process did not result in any disclosure of Political Donations and Gifts.

CONCLUSION:

The development application has been assessed in accordance with the relevant requirements of the Environmental Planning and Assessment Act 1979, Holroyd LEP 2013 and Holroyd DCP 2013 and is considered to be satisfactory for approval subject to conditions.

Having regard to the assessment of the proposal from a merit perspective, Council may be satisfied that the development has been responsibly designed and provides for acceptable levels of amenity and a commercial use within the Merrylands Town Centre. It is considered that the proposal successfully minimises adverse impacts on the amenity of neighbouring properties and businesses. Hence the development, is consistent with the intentions of Council's planning controls and represents a form of development contemplated by the relevant statutory and non-statutory controls applying to the land.

For these reasons, it is considered that the proposal is satisfactory having regard to the matters of consideration under Section 4.15 of the Environmental Planning and Assessment Act 1979, and the development may be approved subject to conditions.

REPORT RECOMMENDATION:

- 1. That Development Application DA-2020/0617 for use and fitout of an existing shop as a bakery on land at Shop 2/203-211 Merrylands Road, Merrylands be approved subject to conditions.**

ATTACHMENTS

1. Draft Notice of Determination [↓](#)
2. Holroyd Local Environmental Plan 2013 Assessment Table [↓](#)
3. Holroyd Development Control Plan 2013 Assessment Table [↓](#)
4. Architectural Plans [↓](#)

DOCUMENTS
ASSOCIATED WITH
REPORT LPP008/21

Attachment 1
Draft Notice of Determination



DEVELOPMENT APPLICATION DRAFT NOTICE OF DETERMINATION

Under the *Environmental Planning and Assessment Act, 1979*
(Section 4.18(1))

Development Application No: DA-2020/0617

Applicant: K Alizadah & R Merzie
Shop 6/203-211 Merrylands Road
MERRYLANDS NSW 2160

Property Description: Shop 2/203-211 Merrylands Road MERRYLANDS NSW 2160,
Lot D DP 344249, Lot 1 DP 658197

Development: Use and fitout of an existing shop as a bakery

Determination

Pursuant to Sections 4.16(3) of the Act, Council advises that the development application has been determined by:

- **Granting of "Deferred Commencement" Consent** subject to the conditions attached on the following page(s)

Determination Date: 10 March 2021

Date from which Consent Operates: To be advised upon satisfactory completion of Schedule "A"

Date Consent Lapses: To be advised upon satisfactory completion of Schedule "A"

By: Cumberland Local Planning Panel

Right of Appeal

Sections 8.7 and 8.10 of The Act confers on an applicant who is dissatisfied with the determination of a consent authority a right of appeal to the land and environment court within 12 months of the date of this notice.

NOTE: This Consent is generally valid for a period of 5 years effective from the date of this notice, unless specified otherwise by Section 4.53 of the Act, or by conditions.

Michael Lawani
COORDINATOR MAJOR DEVELOPMENT ASSESSMENT

Date: 10 March 2021

In accordance with Section 4.59 of the *Environmental Planning and Assessment Act, 1979*, any person may question the validity of this consent in legal proceedings commenced in the Land and Environment Court within 3 months of the date of publication of the notice.

CONDITIONS OF APPROVAL

Deferred Commencement Conditions (Schedule A)

1. **DADCA01 - Deferred Commencement Approval**

This is a 'Deferred Commencement Consent' under Section 4.16(3) of the Environmental Planning and Assessment Act 1979. This consent does not become operative until the applicant has satisfied Council of the requirements listed in Schedule 'A' of this consent, and Council has advised in writing that those matters have been satisfactorily addressed. In accordance with s.4.53(6) of the Act, if the applicant fails to satisfy Council as to the matter/s specified in Schedule A within 5 years from the date of this consent, this consent lapses.

(Reason: Statutory requirement)

2. **DADCA04- Unauthorised Works**

A Building Information Certificate must be obtained from Council for the unauthorised works prior to the consent becoming operational.

(Reason: To address unauthorised works)

General Conditions (Schedule B)

3. **DAGCA01- General**

This consent shall lapse five years after the date from which it operates unless building, engineering or construction work has physically commenced.

(Reason: Advisory)

4. **DAGCA02 - Approved Plans and Supporting Documents**

The development must be carried out in accordance with the following endorsed plans and documents, except as otherwise provided by the conditions of this consent.

Reference/Dwg No	Title/Description	Prepared By	Date/s
Project Number: 202/20, Drawing Numbers A101 to A107 (Inclusive)	Architectural plans	Abdul Yosufi	All dated 6 February 2021
Reference: L167D_R01_P1	Electrical Report	Lighting, Art + Science	18 February 2021
-	Waste Management Plan	-	As received by Council on 21 October 2020

(Reason: To confirm and clarify the details of the approval)

5. **DAGCB02 - Food Premises - Design, Construction and Fitout of Food Premises**

The design, construction, and fitout of the food premises including any associated food storage areas must comply with Standard 3.2.3 of the Australian and New Zealand Food Standards Code under the Food Act 2003 and AS 4674 - 2004 Design, Construction and Fitout of Food Premises. This includes, but is not limited to, floors, walls, ceilings, wastewater connections as well as installation of required equipment which can be easily accessed for cleaning.

Note: Copies of AS 4674-2004 may be obtained from the Standards Australia Customer Service by visiting the website www.standards.com.au. Copies of the Food Standards Code (Australia) may be obtained by visiting the website www.foodstandards.gov.au.

(Reason: To ensure the food premises fitout complies with relevant food safety legislation and standards)

6. **DAGCB03 - Lighting**

Any lighting on the site shall be designed so as not to cause a nuisance to other residences in the area or to motorists on nearby roads and to ensure no adverse impact on the amenity of the surrounding area by light overspill. All lighting shall comply with AS 4282-1997 Control of the obtrusive

effects of outdoor lighting.

(Reason: Protect amenity of surrounding area)

7. DAGCD05 - Liquid Trade Waste

The food premises must comply with the following standards:

- (a) Liquid trade waste materials are to be disposed of in accordance with the requirements of Sydney Water; and
- (b) If a grease trap is required to be installed, then it must be installed in accordance with Sydney Water trade waste requirements by a suitably qualified and licensed plumber in accordance with the Plumbing Code of Australia. The grease trap must be suitably constructed; suitably located for cleaning and pump out; must not be located in any kitchen, food preparation or food storage area or accessed through these areas for cleaning and pump out purposes; and must not impact on stormwater systems.

(Reason: To ensure that liquid trade waste is suitably disposed of and does not affect the environment or food safety)

8. DAGCD07 - Waste Management

Requirements of the approved Waste Management Plan shall be complied with during site preparation and throughout demolition and construction phases of the development.

(Reason: Compliance with approval)

Conditions which must be satisfied prior to the issue of a Construction Certificate

9. DACCA02 - Application for a Construction Certificate

Construction work must not commence until a Construction Certificate has been obtained from Council or an Accredited Certifier.

(Reason: Statutory requirement)

10. DACCD01 - Fire Safety Upgrade - Change of building use (cl. 93 of the Regulation) - minor or no building works for example internal fit-out or cosmetic changes

In accordance with Clause 93 of the Environmental Planning and Assessment Regulation 2000, Council considers it appropriate to require the existing building to be brought into conformity with the National Construction Code (NCC).

The Construction Certificate plans and specifications submitted to the Accredited Certifier in accordance with Clause 139 of the Environmental Planning and Assessment Regulation 2000 must detail building upgrade works required for the approved use.

The Accredited Certifier must be satisfied that such work carried out as part of this consent, will upgrade the building to bring it into compliance with the provisions of the NCC in force at the date of issue of the Construction Certificate.

(Reason: To ensure that the fire safety measures in the building are sufficient to protect persons and prevent the spread of fire to adjacent premises)

11. DACCM01 - Food Premises - Detailed Plans

Detailed and scaled plans of food preparation, food handling, chemical and dry goods storage areas, any food handler toilets and all other areas associated with the food business must be prepared in accordance with the Australia New Zealand Food Standards Code - 3.2.3 - Food Premises and Equipment under the Food Act 2003 and AS 4674 - Design, Construction and Fit-out of Food Premises. A copy of these plans must be submitted to and approved by the Principal Certifier as compliant with the required standards prior to the issue of the Construction Certificate.

(Reason: To ensure the food premises fitout complies with relevant food safety legislation and standards)

12. DACCM02- Food Premises - Waste Storage Area

(a) To ensure the adequate storage and collection of waste from the food premises, all garbage and recyclable materials emanating from the premises must be stored in the designated enclosed waste storage area. The waste storage area must be designed and constructed in accordance with AS 4674 - Design, Construction and Fit-out of Food Premises, Australia New Zealand Food Standards Code 3.2.3 - Food Premises and Equipment and must be:

- a. Suitably sized to contain all waste and recyclable material.
- b. Provided with a hose tap connected to the water supply.
- c. Paved with impervious floor materials.
- d. Coved at the intersection of the floor and walls.
- e. Graded and drained to a waste disposal system in accordance with the requirements of the relevant regulatory authority (Sydney Water).
- f. Adequately ventilated (mechanically or naturally) so that odour emissions do not cause offensive odour or air pollution as defined by the Protection of the Environment Operations Act 1997 or a nuisance.
- g. Fitted with appropriate interventions to meet fire safety standards in accordance with the National Construction Code 2019.
- h. Provided with the appropriate number and size of bins adequate for the storage of waste generated by the business, including recycling.
- i. Appropriately managed so that it does not attract pests or create litter.

(b) Detailed plans and specifications for the construction of the waste storage area must be submitted to and approved by the Principal Certifier prior to the issue of the Construction Certificate. The proposed must be constructed in accordance with such plans and specifications prior to the issue of an Occupation Certificate.

(Reason: To ensure waste generated by the business is appropriately contained)

13. DACCM03 - Mechanical Ventilation - Certification of Compliance

Details of any mechanical ventilation and/or air handling system must be prepared by a suitably qualified person and certified in accordance with Clause A2.2 (a) (iii) of the National Construction Code 2019, to the satisfaction of the Principal Certifier prior to the issue of a Construction Certificate. The system must be certified as complying with AS1668.1 and 2 - 2012 The Use of Ventilation and Air-Conditioning in Buildings - Mechanical Ventilation in Buildings, the National Construction Code and relevant Australian Standards.

(Reason: To ensure adequate mechanical ventilation is provided)

14. DACCZ01 - Details to Principal Certifier

Prior to the issue of a Construction Certificate, the following is required to be provided to the Principal Certifier:

- A) Details and specifications for the works including compliance details with the Building Code of Australia.
- B) Details of all recommendations stated within the Electrical Report prepared by Lighting, Art + Science, reference number: L167D_R01_P1, dated 18 February 2021 are to be provided.

(Reason: Compliance)

Conditions which must be satisfied prior to the commencement of any development work

15. DAPCA01 - Appointment of Principal Certifier

No work shall commence in connection with this Development Consent until:

- a) A construction certificate for the building work has been obtained from a Certifier.
- b) the person having the benefit of the development consent has:
 - (i) appointed a principal certifier for the building work, and
 - (ii) given at least 2 days' notice to the Council, and the principal certifier if not the Council, of the person's intention to commence the erection of the building, and
- c) The principal certifier has, no later than 2 days before the building work commences:
 - (i) notified the Council of his or her appointment, and
 - (ii) notified the person having the benefit of the development consent of any critical

stage inspections and other inspections that are to be carried out in respect of the building work, and

- d) The person carrying out the building work has notified the principal certifier that the person will carry out the building work as an owner-builder, if that is the case
- e) The person having the benefit of the development consent, if not carrying out the work as an owner-builder, has:
 - (i) appointed a principal contractor for the building work who must be the holder of a contractor licence if any residential building work is involved, and
 - (ii) notified the principal certifier of such appointment, and
 - (iii) unless that person is the principal contractor, notified the principal contractor of any critical stage inspections and other inspections that are to be carried out in respect of the building work, and

(Reason: Statutory requirements)

16. DAPCA04 - Principal Certifier Sign

Prior to commencement of any work, signage must be erected in a prominent position on the work site identifying:

- a) The Principal Certifier by showing their name, address and telephone number;
- b) The Principal Contractor (if any) by showing the Principal Contractor's name, address and telephone number (outside of work hours) for that person.
- c) The sign must state that unauthorised entry to the work site is prohibited.

Any such sign is to be maintained while the work is being carried out, and must be removed when the work has been completed.

(Reason: Statutory requirement)

17. DAPCA06 - Toilet Amenities for People Working at the Site

Suitable toilet amenities are to be provided at the work site at all times. If a temporary toilet is proposed, it must:-

- a) Have a hinged door capable of being fastened from both inside and outside,
- b) Be constructed of weatherproof material,
- c) Have a rigid and impervious floor; and
- d) Have a receptacle for, and supply of, deodorising fluid.

(Reason: To ensure suitable toilet amenities are provided for workers)

Conditions which must be satisfied during any development work

18. DADWC01 - Obstruction of Road or Footpath

The use of the road or footpath for the storage of any building materials, waste materials, temporary toilets, waste bins or any other matter is not permitted unless approved by Council.

(Reason: Protection of infrastructure, safety & information)

19. DADWC02 - Compliance with the National Construction Code

All building work must be carried out in accordance with the provisions of the National Construction Code (NCC).

(Reason: Prescribed statutory control)

Conditions which must be satisfied prior to the issue of any Occupation Certificate relating to the use of the building or part

20. DAOCA01 - Occupation Certificate (section 6.9 of the Act)

A person must not commence occupation or use (or change of use where an existing building) of the whole or any part of a new building (within the meaning of section 6.10 of the Act) unless an Occupation Certificate has been issued in relation to the building or part.

The Principal Certifier is required to be satisfied, amongst other things, that:

- a) All required inspections (including each applicable mandatory critical stage inspection) have been carried out; and

- b) Any preconditions to the issue of the certificate required by a development consent have been met.

Note: A new building includes an altered portion of, or an extension to, an existing building.

(Reason: Statutory requirement)

21. DAOCA07 - Notification of Food Business

Prior to the issue of any Occupation Certificate, the food business must notify Council of their food business details in accordance with the Food Act 2003 and The Australia New Zealand Food Standards Code - 3.2.2 - Food Safety Practices and General Requirements, Clause 4. Registration forms are available on Council's website www.cumberland.nsw.gov.au.

(Reason: Registration and notification to relevant authorities)

22. DAOCB01 - Mechanical Ventilation - Certificate of Completion

Prior to issue of an Occupation Certificate and following the completion, installation, and testing of all the mechanical ventilation/exhaust systems, a Mechanical Ventilation Certificate of Completion and Performance in accordance with the National Construction Code 2019, must be submitted to the Principal Certifier.

(Reason: To ensure correct installation of mechanical ventilation systems)

23. DAOCZ01 - Electrical Compliance

All of the recommendations stated within the Electrical Report prepared by Lighting, Art + Science, reference number: L167D_R01_P1, dated 18 February 2021 are to be implemented prior to the issuing of an Occupation Certificate.

(Reason: Compliance with electrical requirements)

Conditions which must be satisfied during the ongoing use of the development

24. DAOUA06 - Trading Outside the Building

At no time may any signs, sound amplification equipment and the like or goods for sale or display be placed on the public road, public footpath, service land, parking area and driveways, public or private pedestrian walkways, outside the shop or in the immediate vicinity without prior consent of Council.

(Reason: Safety and amenity)

25. DAOUA09 - Business/Trade Commercial Waste Collection

Prior to operation of the premises the operator shall enter into a commercial contract for the collection of trade waste and recyclables generated at the premises. A copy of all contracts and receipts shall be kept on the premises and made available to Council Officers on request.

(Reason: To ensure suitable arrangements are in place for the collection of business/trade commercial waste and recyclables)

26. DAOUA14 - Hours of Business Operation

The hours of operation are restricted to between:

- a) Monday to Friday, Saturday, Sunday and Public Holidays: 6:00am to 9:00pm

(Reason: Ensure business operates between approved hours)

27. DAOUA17 - Maximum Number of Staff

A maximum number of 3 staff are permitted to work on the premises at any one time. Any increase in this number shall be subject to the further written consent of Council.

(Reason: Environmental Amenity)

28. DAOUB01 - Annual Fire Safety Statement

Pursuant to Part 9, Division 5 of the Environmental Planning and Assessment Regulation the owner of the building shall furnish Council with an Annual Fire Safety Statement from a competent person to certify the essential fire safety measures in the building. The Annual Fire Safety Statement shall be

issued within 12 months of the issue of the fire safety certificate, and then on an annual basis.

A copy of the Annual Fire Safety Statement shall also be:

- a) Forwarded to the Commissioner of the New South Wales Fire Brigade; and
- b) Prominently displayed in the building

(Reason: Fire safety)

29. DAOUC02 - Control of Litter

The occupant or person in control of the premises must take all practicable steps to ensure that the area of public footpath or public area adjacent to the premises is maintained in a clean and tidy condition. Where a litter problem arises and the offending material is found to usually include wrappers, containers and remains of goods or items, which might reasonably be assumed, were purchased at the subject premises, the shopkeeper must comply with any direction of Council with regard to the regular sweeping, collection and disposal of rubbish.

(Reason: Environmental health)

30. DAOUZ01 - Signage

This development consent does not grant consent for any signage (including window signage, business identification signage, under awning signage or façade signage). A separate development application for any proposed external signs must be submitted for the approval of Council, prior to the erection or display of any such signs. This does not apply to signage which is 'Exempt Development' in accordance with State Environmental Planning Policy (Exempt and Complying Development Codes) 2008.

(Reason: Compliance)

31. DAOUZ02 - Dry goods storage

All dry goods storage areas must be suitably constructed in accordance with AS4674 - Design, Construction and Fit-out of Food Premises.

(Reason: To ensure the food premises fit-out complies with relevant food safety legislation and standards)

32. DAOUZ03 - Oil Cooking

Oil cooking including use of any deep fryer/cooker/stove devices must not be undertaken on the premises.

(Reason: To address trade waste requirements)

Advisory Notes

33. DAANN05 - Lapsing of Consent

In accordance with Section 4.53 of the Environmental Planning and Assessment Act 1979 (as amended), this Development Consent lapses 5 years after the date from which it operates unless building, engineering or construction work has physically commenced. A Construction Certificate must be obtained and the works commenced in accordance with the approved plans and specifications within 5 years from the date this Development Consent operates.

34. DAANN08 - Process for Modification

The plans and/or conditions of this Consent are binding and may only be modified upon written request to Council under Section 4.55 of the Environmental Planning and Assessment Act, 1979 (as amended). The modification application shall be accompanied by the appropriate fee, application form and required information. You are not to commence any action, works, contractual negotiations, or the like, on the requested modification until Council issues an amended consent.

35. DAANN09 - Review of Determination

In accordance with the provisions of Section 8.2 of the Environmental Planning and Assessment Act 1979, you can request Council to review this determination (this does not apply to designated or Crown development). You must lodge the review application within a period of 12 months from the date shown on this determination. It should be noted that a review application is unable to be reviewed/determined after 12 months from the date of determination. Therefore, the submission of the

review application must allow sufficient time for Council to complete the review within the prescribed timeframe including the statutory requirement for public notification. A fee as per Council's current Pricing Policy, Fees and Charges, is payable for such a review.

36. **DAANN10 - Right of Appeal**

Section 8.7 and 8.10 of the Environmental Planning and Assessment Act 1979, gives the applicant the right of appeal to the Land and Environment Court within 12 months after the date the decision appealed against is notified or registered on the NSW planning portal, or as otherwise prescribed.

37. **DAANN11 - Signage Approval**

A separate development application for any proposed external signs must be submitted for the approval of Council, prior to the erection or display of any such signs. This does not apply to signage which is 'Exempt Development' in accordance with State Environmental Planning Policy (Exempt and Complying Development Codes) 2008.

38. **DAANN13 - Work Health and Safety**

For information regarding, codes of practice and guidelines regarding demolition and construction work, visit the SafeWork NSW website at safework.nsw.gov.au/your-industry/construction, or phone 13 10 50.

39. **DAANN17 - Critical Stage Inspections - General**

Critical stage inspections must be called for by the Principal Contractor or Owner Builder as required by the Principal Certifier and any Service Agreement, the Environmental Planning and Assessment Act 1979 (Act) and the Regulations.

Work must not proceed beyond each critical stage until the Principal Certifier is satisfied that work is proceeding in accordance with this consent, the Construction Certificate(s) and the Act. 'Critical Stage Inspections' means the inspections prescribed by the Regulations for the purposes of section 6.5 of the Act or as required by the Principal Certifier and any Service Agreement.

Note 1: The Principal Certifier may require additional inspections beyond mandatory critical stage inspections in order to be satisfied that work is proceeding in accordance with this consent.

Note 2: The Principal Certifier may, in addition to inspections, require the submission of Compliance Certificates, survey reports or evidence of suitability in accordance with Part A2.2 of the NCC in relation to any matter relevant to the development.

(Reason: Statutory requirement)

DOCUMENTS
ASSOCIATED WITH
REPORT LPP008/21

Attachment 2

Holroyd Local Environmental Plan
2013 Assessment Table

Attachment 2 – Holroyd Local Environmental Plan 2013 compliance table

Clause	Yes	No	N/A	Comment
1.2 Aims of this Policy (1) This Plan aims to make local environmental planning provisions for land in Holroyd in accordance with the relevant standard environmental planning instrument under section 3.20 of the Act.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	The proposed application is consistent with the aims of the HLEP 2013.
1.6 Consent authority The consent authority for the purposes of this Plan is (subject to the Act) the Council	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Council is the consent authority for the development application however, in this case, Council is the owner of the subject site. As such, the Cumberland Local Planning Panel is the determining authority for the development application
2.1 Land use zones The land use zones under this Plan are as follows: Recreation Zones RE1 Public Recreation	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	The land is zoned RE1 Public Recreation. The development is defined as a 'takeaway food and drink premises'. Such development is not permissible in the RE1 Public Recreation zone and the development application relies on existing use rights in accordance with Environmental Planning and Assessment Act 1979 and Environmental Planning and Assessment Regulation 2000.
2.3 Zone Objectives and Land Use Table The objectives of the RE1 Public Recreation zone are: <ul style="list-style-type: none"> To enable land to be used for public open space or recreational purposes. To provide a range of recreational settings and activities and compatible land uses. To protect and enhance the natural environment for recreational purposes. 	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	A 'takeaway food and drink premises' is not permissible in the RE1 Public Recreation zone and the development application relies on existing use rights in accordance with Environmental Planning and Assessment Act 1979 and Environmental Planning and Assessment Regulation 2000.

Clause	Yes	No	N/A	Comment
2.7 Demolition requires consent The demolition of a building or work may be carried out only with consent.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No demolition work is sought for the modification.
Land use table				
RE1 Public Recreation Land Use Table Objectives of zone The objectives of the RE1 Public Recreation zone are: <ul style="list-style-type: none"> • To enable land to be used for public open space or recreational purposes. • To provide a range of recreational settings and activities and compatible land uses. • To protect and enhance the natural environment for recreational purposes. 	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	A 'takeaway food and drink premises' is not permissible in the RE1 Public Recreation zone and the development application relies on existing use rights in accordance with Environmental Planning and Assessment Act 1979 and Environmental Planning and Assessment Regulation 2000. The main report details the assessment of the proposal against the existing use rights provisions.
2 Permitted without consent Environmental protection works				
3 Permitted with consent Aquaculture; Centre-based child care facilities; Community facilities; Environmental facilities; Information and education facilities; Kiosks; Recreation areas; Recreation facilities (indoor); Recreation facilities (major); Recreation facilities (outdoor); Respite day care centres; Roads; Signage; Water recreation structures	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

Clause	Yes	No	N/A	Comment
4 Prohibited Any development not specified in item 2 or 3				
4.3 Height of buildings (1) The objectives of this clause are as follows:- (a) to minimise the visual impact of development and ensure sufficient solar access and privacy for neighbouring properties, (b) to ensure development is consistent with the landform, (c) to provide appropriate scales and intensities of development through height controls. (2) The height of a building on any land is not to exceed the maximum height shown for the land on the Height of Buildings Map.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	In accordance with the Height of Buildings Map accompanying the HLEP 2013, no maximum building height limit applies to the site. The application does not propose to increase the existing building height.
4.4 Floor space ratio (2) The maximum floor space ratio for a building on any land is not to exceed the floor space ratio shown for the land on the Floor Space Ratio Map.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	In accordance with the Floor Space Ratio map accompanying the HLEP 2013, no maximum Floor Space Ratio applies to the site. The application does not propose to increase the existing floor space ratio.
5.10 Heritage conservation Schedule 5 of LEP lists heritage items. The Heritage Map shows heritage conservation area & heritage items	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	The application does not involve any works to a heritage item.
Part 6 Additional local provisions				
6.2 Earthworks Before granting development consent for earthworks, the consent authority must consider the following matters:	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	The application does not involve any earthworks.

Clause	Yes	No	N/A	Comment
(a) the likely disruption of, or any detrimental effect on, existing drainage patterns and soil stability in the locality of the development, (b) the effect of the development on the likely future use or redevelopment of the land, (c) the quality of the fill or the soil to be excavated, or both, (d) the effect of the development on the existing and likely amenity of adjoining properties, (e) the source of any fill material and the destination of any excavated material, (f) the likelihood of disturbing relics, (g) the proximity to, and potential for adverse impacts on, any waterway, drinking water catchment or environmentally sensitive area, (h) any appropriate measures proposed to avoid, minimise or mitigate the impacts of the development.				
6.5 Terrestrial biodiversity This clause applies to land identified as "Remnant Native Vegetation" on the Biodiversity Map.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	The subject site is not identified on the Biodiversity Map as containing remnant native vegetation.
6.6 Riparian land and watercourses This clause applies to the land identified as "Riparian Land" on the Riparian Lands and Watercourses Map.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	The subject site is not identified as riparian land on the riparian lands and watercourses map.
6.7 Stormwater management Development consent must not be granted to development on	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	The application does not involve any modifications to the existing stormwater system for the site.

Clause	Yes	No	N/A	Comment
<p>any land unless the consent authority is satisfied that the development:</p> <p>(a) is designed to maximise the use of water permeable surfaces on the land having regard to the soil characteristics affecting on-site infiltration of water, and</p> <p>(b) includes, if practicable, on-site stormwater retention for use as an alternative supply to mains water, groundwater or river water, and</p> <p>(c) avoids any adverse impacts of stormwater runoff on adjoining properties, native vegetation and receiving waters, or if that impact cannot be reasonably avoided, minimises and mitigates the impact.</p>				
6.8 Salinity	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Salinity is not considered to be an issue for the application.

DOCUMENTS
ASSOCIATED WITH
REPORT LPP008/21

Attachment 3

Holroyd Development Control
Plan 2013 Assessment Table

Attachment 3 - Holroyd Development Control Plan 2013 compliance table

No.	Clause	Comment	Yes	No	N/A
PART A - GENERAL CONTROLS					
3	Car Parking				
3.1	Minimum Parking Spaces				
	Car Parking - Commercial	There is no increase in the floor area and there is no intensification in the use of the premises and no additional parking is warranted.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	No car parking rate is provided for developments within the RE1 zone.				
7	Stormwater Management				
	The application is for change of use and fit out of an existing shop only and does not seek to alter the existing stormwater system for the site.		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
8	Flood Prone Land				
	The site is identified as flood affected for flood planning levels. The application does not propose to alter the existing floor levels for the premise and as such considered satisfactory.		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
11	Waste Management				
	The application including proposed waste arrangements for the commercial premises was referred to Council's Waste Management Officer who raised no objections to the proposed waste arrangements.		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
PART C - COMMERCIAL, SHOP TOP HOUSING AND MIXED-USE DEVELOPMENT CONTROLS					
1	GENERAL RESIDENTIAL CONTROLS				
1.2	Site coverage, floor area and building use				
	Commercial development shall be located at least at street level, fronting the primary street and where possible the secondary street.		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2.0	Movement				
2.2	Pedestrian access				
	The site and its planning is to be utilised to optimise accessibility to the development.		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Design buildings to comply with Australian Standards (AS1428 Parts 1 & 2) Design for Access and mobility)).		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Main building entry points should be clearly visible from primary street frontages, well lit, legible and enhanced through building design and treatment.		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2.3	Building entries				
	The main entrance of buildings must be accessible for all members of the community.		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Commercial development should include adequate areas for pedestrian movement, free from advertising or "overflow" retail structures.		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	Appropriate materials and treatments such as slip resistant materials, tactile surfaces and contrasting colours are to be used at building entries to ensure legibility and safety for all users.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2.4	Vehicle access			
	If a building has access to a rear lane, side street or rights of way, the loading and unloading facilities and service access shall be provided from that lane.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2.5	Parking			
	No on-site parking is to be directly visible from an active or main street frontage	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Parking areas shall be designed to ensure pedestrian amenity and safety.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3.1	Safety and Security			
	Building entries should be placed in visually prominent locations and be easily identifiable with numbering.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.2	Facade design and Building materials			
	Maximise the use of glazing to active frontages.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Building finishes should not result in causing glare that creates a nuisance and hazard for pedestrians and motorists in the centre. Generally reflective and glazed finishes are discouraged above the first floor.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	The ground floor level must have active uses facing streets and public open spaces.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.4	Shopfronts			
	All street frontage windows located at ground floor level are to be clear of glazing.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Street numbers shall be located on shopfronts and awnings and shall be clearly visible from the street.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.17	Maintenance			
	The implementation of initial high-quality design, construction and materials is the most effective way of ensuring the building has a long life and requires low maintenance.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Durable materials, which are easily cleaned and graffiti resistant, are to be selected.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.18	Waste Management			
	Are waste provisions satisfactory?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.2	Signage			
	No signage forms part of this development application. A condition is imposed within the development consent stating that no signage forms part of this development consent.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
5.3	Hours of operation			
	Permissible: 6am to 10pm, 7 days a week	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9	Environmental Health			
	Premises used in the manufacture, preparation, storage, packaging of food shall be constructed and fitted out to comply with the Food Act 2003 and regulations thereunder, Food Standards Code and Australian Standard 4674- Design, Construction & Fitout of Food Premises.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

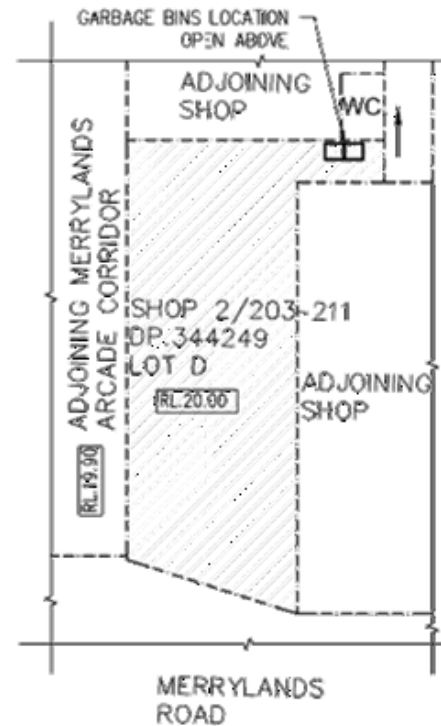
	Refuse and trade waste material shall be stored either within the building or in an area outside the building suitably screened and approved by Council.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	Refuse and trade waste material shall be removed from the premises at regular intervals to the satisfaction of Council's Environmental Health Manager. Council offers a user pays commercial waste service for lunchroom scraps and commercial recycling for small to medium businesses.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
PART F – ADVERTISING AND SIGNAGE CONTROLS				
1	General Signage Controls			
	No signage forms part of this development application	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	A condition is imposed within the development consent stating that no signage forms part of this development consent.			
Part M – Merrylands Centre Controls				
	The site is part of the Merrylands Centre as per figure 1 of HDCP 2013, Part M, however due to the nature of the proposed development being change of use and internal fitout only, the application does not require further assessment against these controls.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

DOCUMENTS
ASSOCIATED WITH
REPORT LPP008/21

Attachment 4
Architectural Plans



0 SITE ANALYSIS PLAN
Scale: NOT TO SCALE



1 PROPOSED SITE PLAN
Scale: 1:200

NOTES:

- A: The floors shall be of an impervious, smooth finish with ceramic type tiles.
- B: All tenancy perimeter walls and internal partition walls shall be constructed to satisfaction of Council.
- C: The ceiling shall be constructed of a rigid smooth faced, non absorbent material such as fibrous plaster, plasterboard, fibrous cement, cement render, or other approved material painted with a washable gloss paint of a light colour.
- D: All equipment, fittings and fixtures shall be supported clear above the floor on legs at least 150mm high. Or, alternatively, solid concrete plinths coved to the floor shall be provided and finished to match surrounding wall - floor finishes. Where not supported of the above, the equipment must fitted with wheels with safety locks.
- E: Staff shall be provided with proper personal lockers stored at least 300mm clear of the floor.
- F: All perishable or potentially hazardous foodstuffs shall be kept either below 5 degrees Celsius or above 60 degrees Celsius as the may be and thermometers shall be provided and maintained in the satisfactory condition in the food storage or display areas to ensure these temperature levels are maintained.
- G: The insect and pest control devices should be installed in appropriate locations.
- H: The smaller bins located in the premises shall be transferred to common garbage collection area in a regular basis.

General Notes:

1. Before commencement of works all dimensions should be checked on site and indicated dimensions only to be used.
2. The proposal is only for change of use of existing shop with new layout.
3. Except internal subjected shop dimensions all other elements such as walls, slab, columns location, foundation, shop fittings and site orientation and dimensions are approximate and are schematically shown on the drawings.
4. All work to be carried out by qualified licensed trades persons to comply with local Government rules and requirements. Also according to Australian standards, Building code of Australia and Industry trade practice.
5. All Plumbing, drainage and electrical works to be carried out by skilled and licensed persons accordance to requirements and regulation of authority.
6. Adjoining properties should be protected from the dust noise, debris to minimise inconvenience.
7. All footings, concrete, slabs, floor joist and other load bearing elements to be designed by Structural-Engineer. Also deck floor slab should be Reinforced Concrete according Engineers Design.
8. Roof should be build from timber framing and truss structure unless stated on the plans.
9. All timber framing members to be stress grade F8 greater unless stated and to comply with AS 1684.
10. All exterior timbers to be primed prior to installation and to be dressed with paint.
11. The site should be clean and the gutters, timbers should be with out debris and mortar stain after the end of the work.
12. All levels to be adjusted according to the existing ground floor level and checked on site prior to commencement of the job. Indicated levels only shows an approximate level of the site relative to existing ground floor plan. Indicated levels are approximate and didn't necessarily indicate Australian Height of Datum.
13. Except internal subjected shop dimensions all other elements such as walls, slab, columns location, foundation, shop fittings and site orientation and dimension are approximate and are schematically shown on the drawings.
14. This application must comply with the following codes:
 - The NSW Food Act 2003 & Food Regulation
 - AS 4674-2004 - Construction & Fitout of Food Premises
 - AS 1668 Pt 1 & Pt 2 (The use of ventilation & A/C in buildings
 - BCA
 - The protection of the environment operations ACT 1997
 - Sydney Water Corp. (Trade Waste Section)
 - Garbage storage should have hot & cold water taps fitted with with hose connectors positioned at least 600mm above floor level to be installed in a convenient location.
 - Fire extinguishers shall be provided as per BCA requirements.

SHOP AREA CALCULATION

VACANT SHOP AREA	= 67m ²
PROCHANGE OF USE AREA	= 67m ²
GARBAGE BINS AREA	= 0.55m ²
W.C AREA	= 1.5m ²
TOTAL USEABLE AREA	= 69.15m ²

LEGEND OF SITE

BOUNDARY LINE	---
DIRECTION OF FLOW	→
SUBJECTED SITE	
ADJOINING PROPERTIES	

No.	Description	Date
1.	Garbage Bin location change	6/2/2021

CONTACT: Email: rqkea212@gmail.com
Ph: 0403256367 Fax: (02) 86063298

LEGENDS:



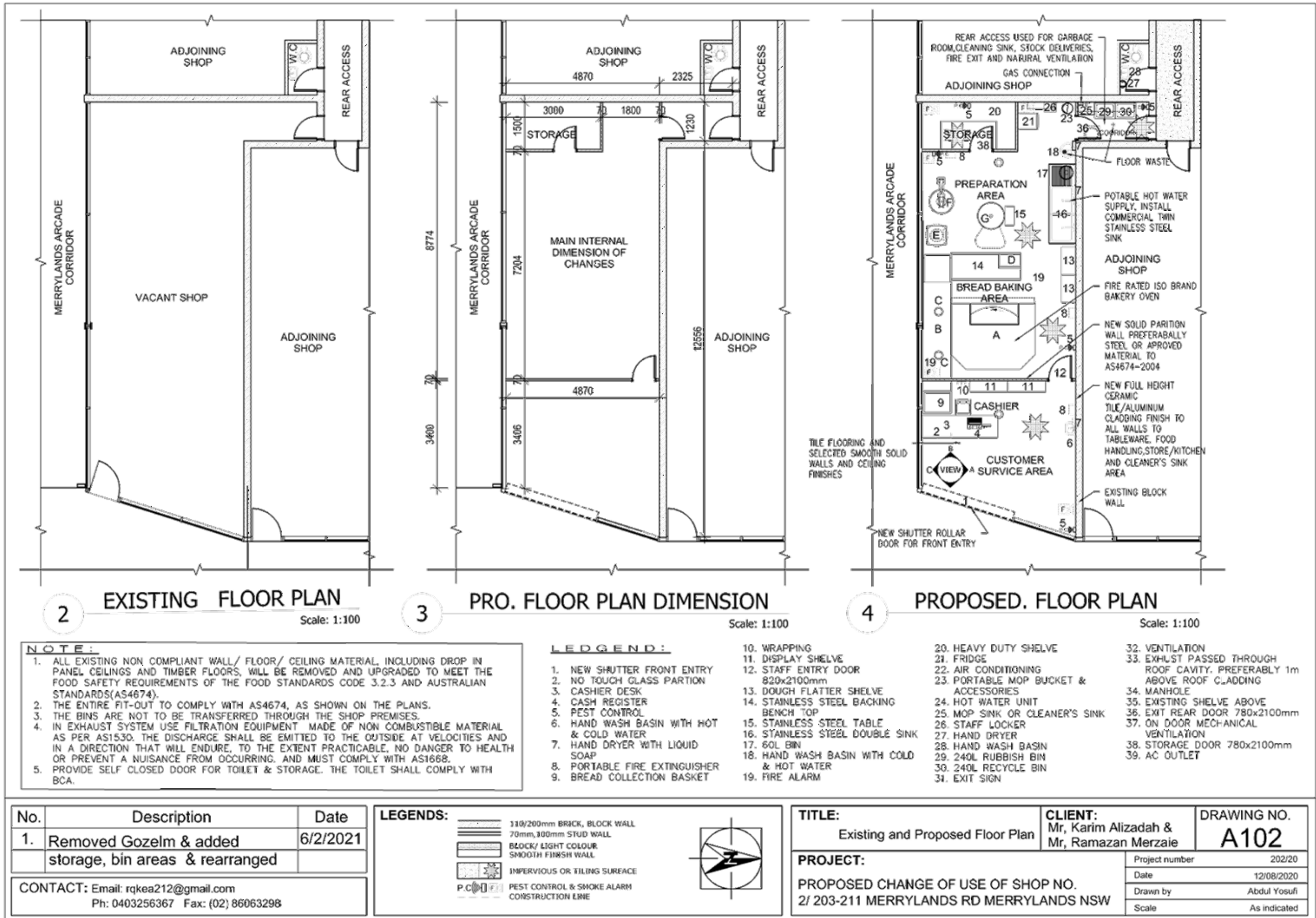
TITLE: Site & Site Analysis Plan

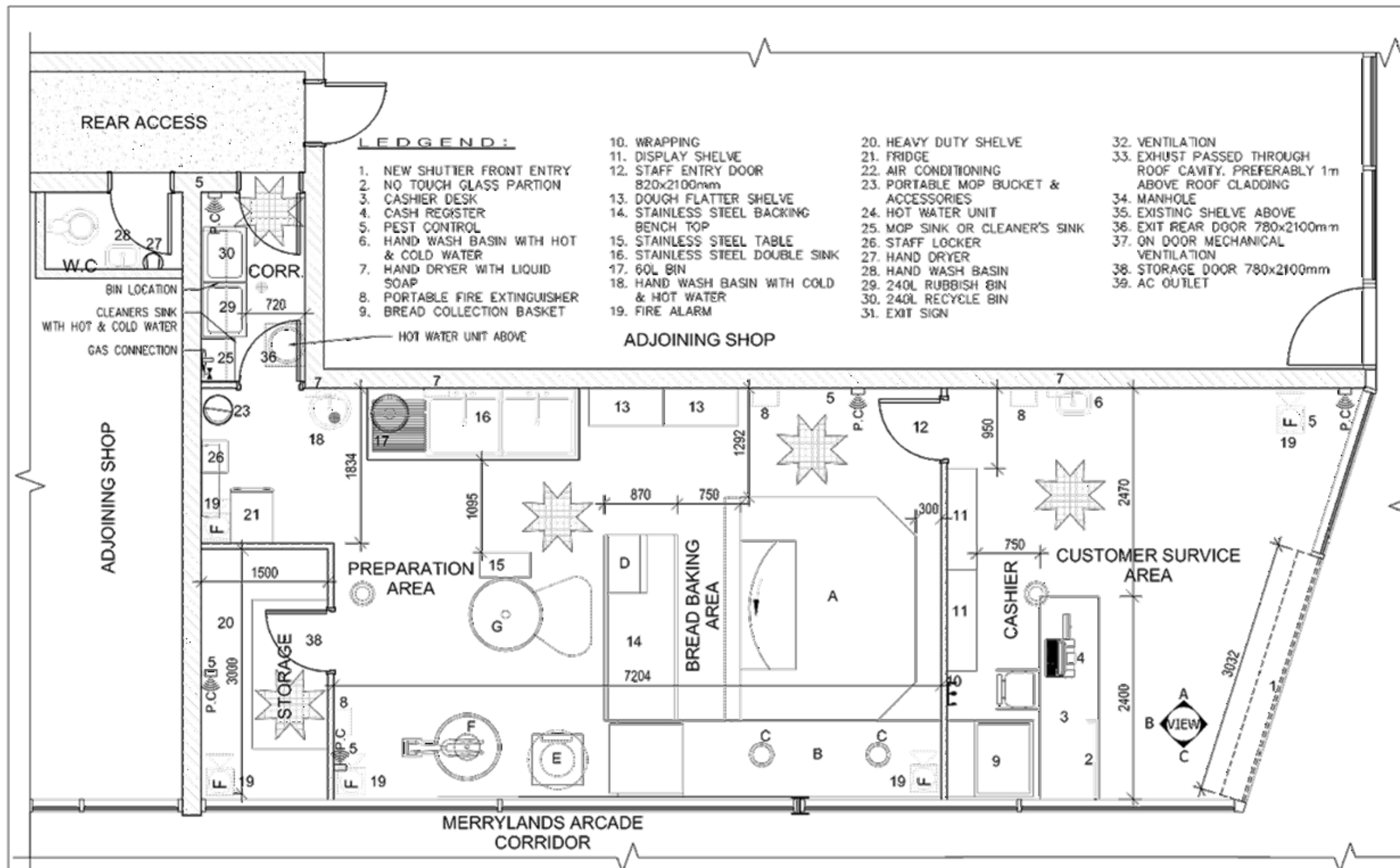
CLIENT:
Mr, Karim Alizadah &
Mr, Ramazan Merzaie

DRAWING NO.
A101

PROJECT:
PROPOSED CHANGE OF USE OF SHOP NO.
2/ 203-211 MERRYLANDS RD MERRYLANDS NSW

Project number	202/20
Date	12/08/2020
Drawn by	Abdul Yosufi
Scale	As indicated





BAKERY APPLIANCES ELECTRICAL SCHEDULE

POWER CAPACITY				
NO	NAME	KW	PHASE	VOLT. QNTY.
A	OVEN & ACCESSORY	1.8	3	220/380 1
B	CONVEYING BELT	0.37	3	220 1
C	COOLING FANS		1	220 2
D	ROLLER	0.75	2	220 1
E	DIVIDER	1.5	1	200 1
F	MIXER		2	
G	ROUNDER		3	1

NOTE:
THE DATA IN TABLE IS EXTRACTED FROM THE APPLIANCES LABEL WHICH WERE VISIBLE. DUE SAFETY REASONS, ENCASED AND INACCESSIBLE LABEL'S DATA IS NOT SHOWN IN ABOVE TABLE. ALL EQUIPMENT'S CAPACITY (KW, VOLTAGE AND ANY OTHER DATA SHOULD BE CHECKED ONSITE BY LICENSED ELECTRICIAN.

5 PRO. FIT-OUT FLOOR PLAN, DIMENSION & NOTES

Scale: 1:50

No.	Description	Date
1.	Removed Gozelm & added storage, bin areas & rearranged	6/2/2021

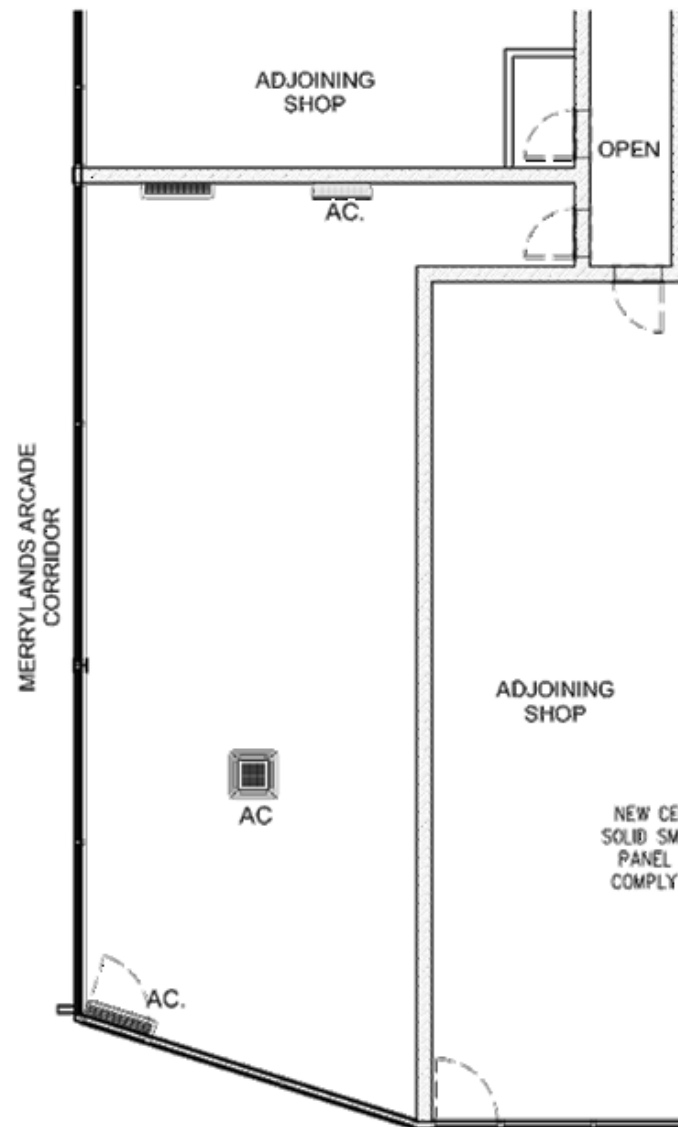
CONTACT: Email: rqkea212@gmail.com
Ph: 0403256367 Fax: (02) 86063298

LEGENDS:

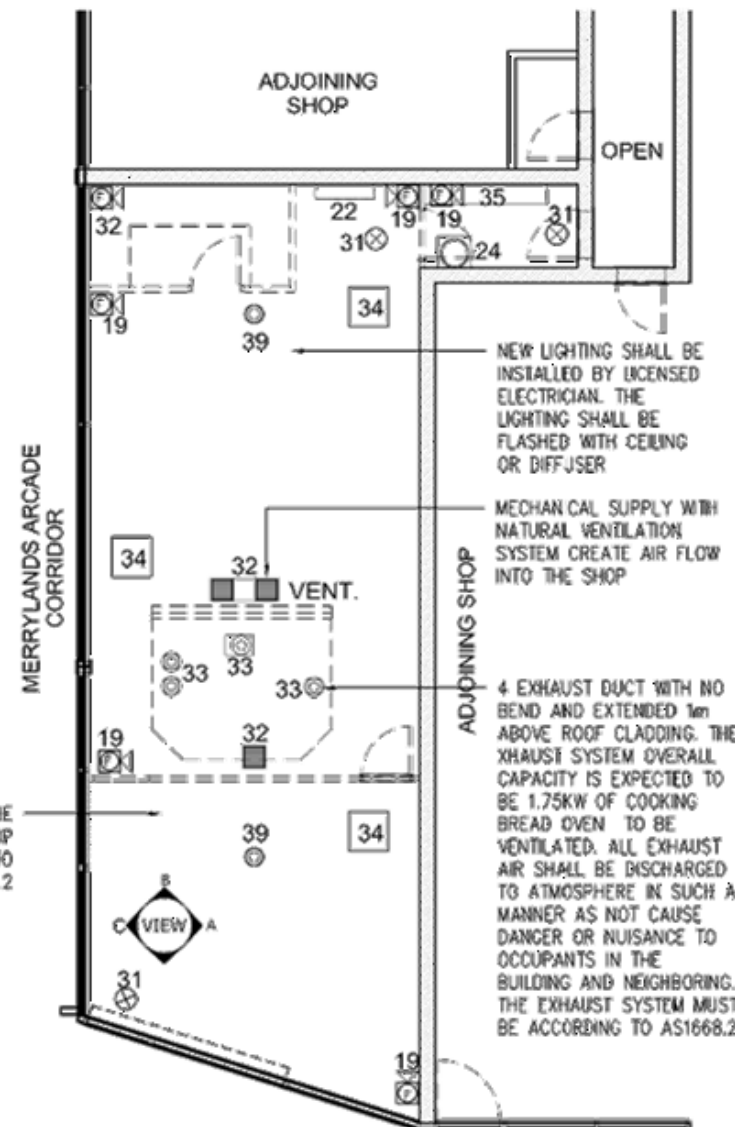
	110/200mm BRICK, BLOCK WALL
	70mm, 100mm STUD WALL
	BLOCK/ LIGHT COLOUR SMOOTH FINISH WALL
	IMPERVIOUS OR TILING SURFACE
	PEST CONTROL & SMOKE ALARM
	CONSTRUCTION LINE



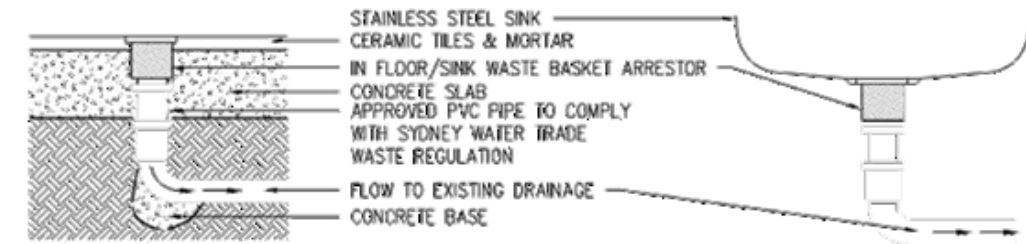
TITLE: Proposed Fit-out Floor Plan	CLIENT: Mr, Karim Alizadah & Mr, Ramazan Merzaie	DRAWING NO. A103
PROJECT: PROPOSED CHANGE OF USE OF SHOP NO. 2/ 203-211 MERRYLANDS RD MERRYLANDS NSW	Project number 202/20	Date 06/02/2020
	Drawn by Abdul Yosufi	Scale As indicated



6 EXISTING CEILING PLAN
Scale: 1:100



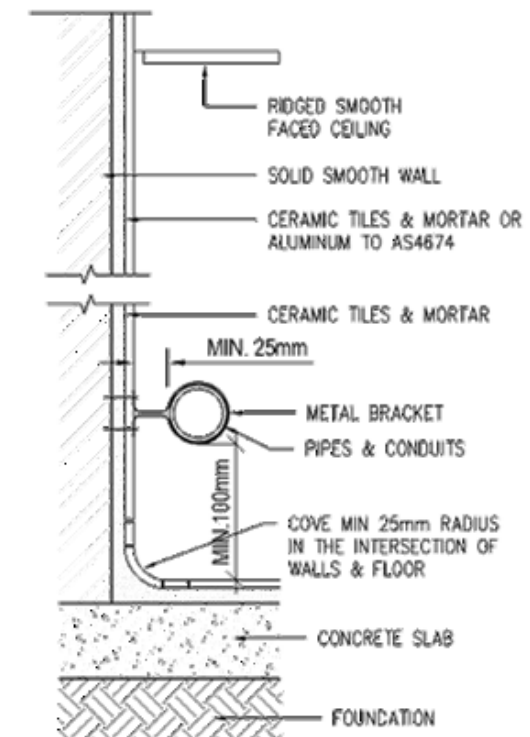
7 PROPOSED CEILING PLAN
Scale: 1:100



8 TYP. FLOOR WASTE & SINK BASKET ARRESTOR DETAIL
Scale: 1:10

LEGEND:

- 19. FIRE ALARM
- 22. AIR CONDITIONING
- 24. HOT WATER UNIT
- 31. EXISTING SIGN
- 32. VENTILATION
- 33. EXHAUST PASSED THROUGH ROOF CAVITY. PREFERABLY 1m ABOVE ROOF CLADDING
- 34. MANHOLE
- 35. EXISTING SHELVES
- 39. AC OUTLET



9 TYP. PIPES/ CONDUITS & COVE DETAIL
Scale: 1:5

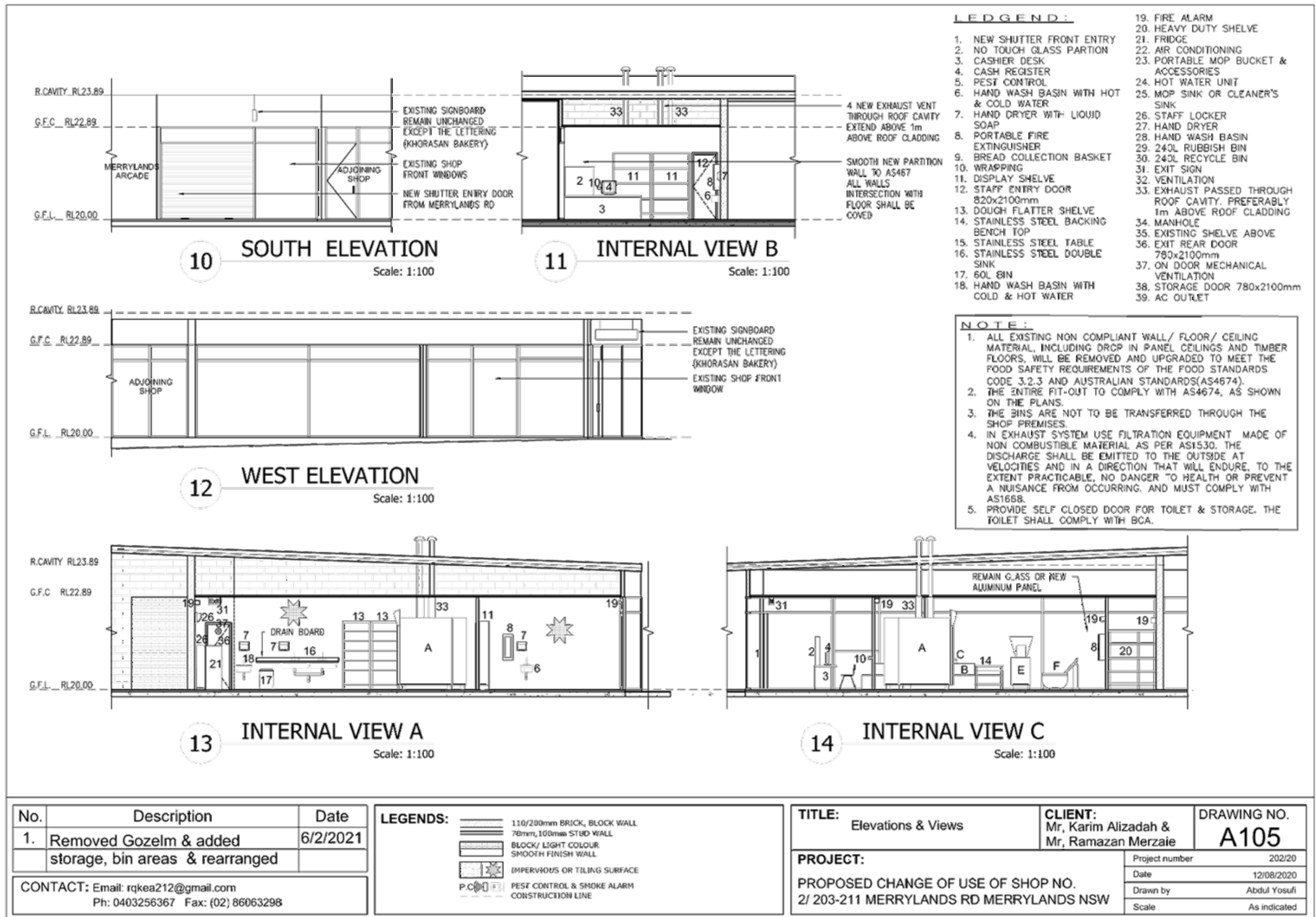
No.	Description	Date
1.	Removed Gozelm & added storage, bin areas & rearranged	6/2/2021

CONTACT: Email: rqkea212@gmail.com
Ph: 0403256367 Fax: (02) 86063298

LEGENDS:	
	110/200mm BRICK, BLOCK WALL
	70mm, 100mm STUD WALL
	BLOCK/ LIGHT COLOUR SMOOTH FINISH WALL
	IMPERVIOUS OR TILING SURFACE
	PEST CONTROL & SMOKE ALARM
	CONSTRUCTION LINE



TITLE: Ceiling Plan & Details		CLIENT: Mr, Karim Alizadah & Mr, Ramazan Merzaie	DRAWING NO. A104
PROJECT: PROPOSED CHANGE OF USE OF SHOP NO. 2/ 203-211 MERRYLANDS RD MERRYLANDS NSW		Project number	202/20
		Date	12/08/2020
		Drawn by	Abdul Yosufi
		Scale	As indicated



ALL WORK TO COMPLY WITH SECTION 2 (DESIGN, CONSTRUCTION & FITOUT REQUIREMENTS FOR FOOD PREMISES) OF AS 4674 - 2004

2.1.1 Appropriate for purpose:

The premises shall be designed so that food flow is in one direction from receipt, to storage, to preparation, to packaging/serving/dispatch.

2.1.2 Separation of areas:

Areas intended to be used for storing or preparing food or for storing food packing and equipment used for food preparation shall be designed and constructed to be physically separated from— chemical storage areas, living and sleeping areas, toilets and change rooms, garbage and recyclable material storage areas/compactor areas where animals are permitted (under food safety law or other law); and areas used for activities which could contaminate food or food preparation surfaces, e.g., receipt of soiled laundry.

2.1.3 Provision for adequate space:

Adequate space shall be provided on the premises for food handlers and other staff to, handle food and perform other activities that are part of the food business. Space shall be provided for— food preparation and service, separation, preparation and storage of raw food, from preparation and storage of cooked, and other ready to eat foods and washing and sanitizing operations for utensils and equipment. Space shall be provided for storage of— dry goods, chilled and frozen food, fresh fruit and vegetables, returned/recalled food, packaging material, utensils, equipment, cleaning equipment and chemicals, clothing and personal belongings of staff, garbage and recyclable material, hot water (and cold water if storing on site); and any other goods or materials that are associated with operating the food business on the premises. The amount of space required will depend on the food operations proposed for the premises. Coolroom, refrigerator and freezer capacity (including display equipment) and storage and display capacity for hot food shall be adequate for the business to—comply with Food Safety Standard 3.2.2 of the Food Standard Code for the storage and display of potentially hazardous foods; and ensure that there is sufficient additional capacity for any other foods that the business stores chilled, frozen or hot.

2.1.4 Cleaning and sanitizing of premises:

The layout and design of premises shall provide access for cleaning and for sanitizing, if required.

2.1.5 Proofing against pests:

Where premises are enclosed, windows shall be protected against the entry of pests by being— tight-fitting and permanently fixed closed, fitted with mesh screens that can be removed for cleaning or protected by a permanent mesh screen that can be cleaned in place. Entrances/exits, serving hatches and similar openings to food premises shall be protected against the entry of pests by— tight-fitting solid self-closing doors, roller shutters or other means of closing off the entrance; or tight-fitting self-closing mesh screen doors. Where doors and windows (and other openings) need to be pest-proofed against flying insects only, door and windows may be protected by—air curtains that effectively prevent insects entering the premises (restaurants and similar); being fitted with plastic strip curtains that effectively exclude flying insects; opening into vestibules with self-closing doors; or fitting the bottom edge of doors or bottom sash of windows (where practicable) with a seal. NOTE: This is to allow doors of premises to be open during trading. These requirements do not apply if food premises opens into a larger structure such as a shopping mall, airport or office building, or into an attached structure and the attached or larger structure effectively protects the food premises against the entry of pests. Where pipework, drains, cables and ducts penetrate walls, ceilings and roofs, holes shall be sealed, filled and finished to prevent the entry of pests. Spaces between adjoining structures, such as between coolroom walls and premises walls, shall be accessible for inspection and cleaning or sealed with a suitable compound so that they are inaccessible to pests. Spaces between the top surface of equipment or structures such as coolrooms shall be accessible for inspection and cleaning or sealed or boxed in so that they are inaccessible to pests.

2.1.6 Installation of insect control devices:

Insect control devices shall be installed so that the devices are not located directly over food preparation working areas, exposed food, clean equipment and unwrapped packaging material. Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device. NOTE: This to reduce the likelihood that insect particles from the device may contaminate food or food contact surfaces.

2.1.7 Exclusion of dirt, dust, odours, smoke and other contaminants: Premises shall be designed and constructed to exclude, to the extent that is practicable, the introduction of outside contaminants, for example, dirt, dust, fumes, and smoke.

2.2 WATER SUPPLY

2.2.1 Use of potable water:

Water used for any activities involved in the preparation of food, personal hygiene, cleaning and sanitizing shall be potable. Non-potable water may be used for cleaning and similar uses, only where it will not compromise the safety of food on the premises. Pipes carrying non-potable water shall be identified as containing non-potable water in accordance with AS 1345. Taps in food handling areas discharging non-potable water shall be identified as discharging non-potable water in accordance with AS 1319. NOTE: Advice on suitability of water may be obtained from the Australian Drinking Water Guidelines.

2.2.2 Compliance with Australian Standards:

The water supply shall be supplied in accordance with the requirements of AS/NZS 3500.1.2. Heated water shall be supplied in accordance with the requirements of AS/NZS 3500.4.2.

2.3 SEWAGE AND WASTE WATER DISPOSAL

2.3.1 Access opening:

Access openings to the sanitary drainage system shall not be located in areas of the premises where open food is handled.

2.4 GARBAGE AND RECYCLABLE MATERIALS

2.4.1 General requirements:

Provision shall be made for storage of garbage containers, containers for recyclable material and compacter in an external area of the premises or in a room specifically for that purpose.

2.4.2 External areas used for storage of putrescible material:

Ground areas where garbage containers holding putrescible material and containers used for storage of putrescible recyclable material and recyclable oil are stored shall be— provided with a hose tap connected to the water supply; paved with impervious material; and graded and drained to a waste disposal system in accordance with the requirements of the relevant regulatory authority. NOTE: Regulatory requirements may vary between jurisdictions.

2.4.3 Rooms or areas where garbage and garbage bins are stored (including refrigerated garbage rooms):

The floor of garbage rooms or area shall be— impervious, coved at the intersection with the walls with coving integral to the floor; and graded and drained to a floor waste gully connected to the sewerage system and traps (where required) of the premises. Walls shall be finished with a smooth, impervious surface. NOTE: Criteria on materials is given in section on floors, walls and ceilings (cross reference). The room shall be—ventilated, proofed against pests; and NOTE: In premises that have potable and non-potable supplies, water used for cleaning garbage areas may be non-potable provided with a hose tap connected to the water supply.

2.4.4 Garbage containers:

Bins, hoppers and other containers used for storing garbage or recyclable material shall be—(a) constructed of impervious material such as metal or plastic; and (b) have tight fitting lids or be kept inside pest-proofed areas of the premises. Bins that cannot be lifted for draining after cleaning shall have drainage bungs at the base.

DESIGN AND CONSTRUCTION REQUIREMENTS FOR FOOD PREMISES AS PER 2.1 GENERAL REQUIREMENTS

2.4.5 Containers for recyclable material:

Containers for clean, dry, recyclable material may be constructed of materials such as reinforced polythene material, wire mesh or similar material. Containers for any other recyclable material (e.g., putrescible material and oil) shall meet the requirements for garbage containers.

2.5 VENTILATION

2.5.1 General requirements:

All food premises shall have either natural or mechanical ventilation in accordance with the Building Code of Australia. Equipment installed in areas of the premises, after the mechanical exhaust ventilation system has been designed and installed in that area, shall not be located so as to impair the efficiency of the mechanical exhaust ventilation or of natural ventilation.

2.5.2 Mechanical ventilation and filtration:

In addition to the requirements of AS/NZS 1668.1 and AS 1668.2, an extraction system shall be provided where there is any dishwasher and other washing and sanitizing equipment that vents steam into the area to the extent that there is, or is likely to be, condensation collecting on walls and ceilings. NOTE: At present the Building Code of Australia (BCA) references the AS 1668.2—1991 edition.

2.6 LIGHTING

2.6.1 General requirements:

All food premises shall have natural or artificial lighting in accordance with the requirements of the Building Code of Australia (BCA), with the following exceptions: (a) Where natural lighting is provided the lighting levels shall be equivalent to the levels for artificial lighting. (b) Where artificial lighting is provided the lighting shall also comply with the requirements of AS 1680.1 and AS/NZS 1680.2.4. Subdued lighting may be provided in dining and drinking areas, provided that there is lighting available that complies with the above requirements during cleaning and inspection operations. The exposed surface of all conduits installed on the surface of walls or ceilings shall be smooth.

2.6.2 Light fittings:

In areas where open food is handled or stored, light fittings shall be— (a) designed and constructed to prevent contamination of food should the globe or tube shatter; and (b) free from any features that would harbour dirt, dust or insects or make the fitting difficult to clean. Light fittings, whether intended to provide light or heat, that are part of equipment used to process or display open food shall comply with the requirements for light fittings above.

No.	Description	Date
CONTACT: Email: rqkea212@gmail.com Ph: 0403256367 Fax: (02) 86063298		

LEGENDS:

TITLE: Complying Notes	CLIENT: Mr, Karim Alizadah & Mr, Ramazan Merzaie	DRAWING NO. A106
PROJECT: PROPOSED CHANGE OF USE OF SHOP NO. 2/ 203-211 MERRYLANDS RD MERRYLANDS NSW	Project number 202/20	Date 06/02/2021
	Drawn by Abdul Yosufi	Scale As indicated

ALL WORK TO COMPLY WITH SECTION 4 (DESIGN, CONSTRUCTION & FITOUT REQUIREMENTS FOR FOOD PREMISES) OF AS 4674 - 2004

4.1 FIXTURES, FITTINGS & EQUIPMENT

TABLE 4.1

MINIMUM REQUIREMENTS FOR EQUIPMENT IN PREMISES

Type of premises	Minimum facilities
Premises selling pre packaged food and drink and/or uncut fruit and vegetables	Single bowl sink
All other premises.	<p>Double bowl sink</p> <p>or</p> <p>Dishwasher/glasswasher and single bowl sink (where all the food contact equipment will fit in the dishwasher/glasswasher)</p> <p>or</p> <p>A double bowl sink and a dishwasher/glasswasher (where some equipment has to be washed/sanitized in the sink)</p> <p>or</p> <p>A triple bowl sink (where rinsing is required before or after sanitizing e.g., wash, rinse, sanitize procedure or wash, rinse/sanitize, rinse procedure)</p>

Service pipes, conduits and electrical wiring shall either be— (a) concealed in floors, plinths, walls or ceilings; or (b) fixed on brackets so as to provide at least 25 mm clearance between the pipe and adjacent vertical surface and 100 mm between the pipe or conduit and adjacent horizontal surfaces. All penetrations shall be sealed to maintain the integrity of the original structure. Service pipes, conduits and electrical wiring shall not be placed in the recessed toe space of plinths or of any equipment.

Finish	Hot rolled steel	Food preparation	Vegetable preparation	Servicing	Skate room	Skate skaters	Skate areas	Rolling seats	Comments
Stainless steel non-slip profile	x	x	x	x	x	x	x	x	Welded joints
Ceramic tiles	x	x	x	x	x	x	x	x	Spaced grout
Quarry tiles	x	x	x	x	x	x	x	x	Sealed
Heat-treated cast hardened concrete	x	x	x	x	x	x	x	x	Smooth-welded finish, no joints
4" carpet/tarpet tiles							x		
Wooden flooring							x		Sealed
Polyvinyl sheet	x	x	x	x	x	x	x	x	Heat-welded joints cast suitably adjacent hot fat appliances
Laminated clear mounting plastic sheet							x		Heat-welded joints cast suitably adjacent hot fat appliances
Acrylic tiles							x		
Plastic matting			x	x					Should be used for safety reasons only It should be easily cleaned and laid in sections that can be removed for cleaning
Carb tiles							x		Sealed
Epoxy resin	x	x	x	x	x	x	x	x	Compatible with AN 5555

Finish	Wet-sacked areas	Food preparation	Vapor-barrier preparation	Sanitary	Rest room	Children's areas	Boiler rooms	Boiler areas	Laundry areas	Comments
Stainless steel	•	•	•	•	•	•	•	•	•	Welded joints Epoxied screw covers
Ceramic tiles	•	•	•	•	•	•	•	•	•	Easy to clean
Vitreous tiles	•	•	•	•	•	•	•	•	•	Easy to clean
Painted plaster	•	•	•	•	•	•	•	•	•	Heat-welded joints
Enamel	•	•	•	•	•	•	•	•	•	Smooth finish
Aluminum sheet	•	•	•	•	•	•	•	•	•	Welded on sealed joints
Steel sheet	•	•	•	•	•	•	•	•	•	Welded on sealed joints
Tricresyl compound	•	•	•	•	•	•	•	•	•	Polished surface
Wood paneling	•	•	•	•	•	•	•	•	•	Wood sealed
Painted brickwork	•	•	•	•	•	•	•	•	•	Flush joints and seal surfaces
Concrete	•	•	•	•	•	•	•	•	•	Sealed smooth finish
Pre-finished panels	•	•	•	•	•	•	•	•	•	If bare joints must be sealed, be wet areas/food preparation shall be integrated into a "wet" or not an allow

TABLE 4.2
FACILITIES FOR CLEANING AND SANITIZING

Cleaning and sanitizing operations	Minimum facilities
Premises using equipment that is— <ul style="list-style-type: none"> • to be washed in sinks; • will not fit into a standard double bowl sink; and • the equipment does not require sanitizing 	Pot sink of size adequate for largest equipment
Premises using equipment that is— <ul style="list-style-type: none"> • to be washed in sinks • will not fit into a standard double bowl sink; and • the equipment has surfaces that are to be sanitized 	Double pot sink adequate for largest equipment
Premises where foods are prepared by immersion in water	Designated food preparation sink(s)
Premises where floors, etc., are wet washed	Cleaners sinks floor waste or the like
Premises where floors and/or equipment are to be hosed	Hose connections

Type of fixture, fitting or equipment	Requirements
Refrigerated counters—whether a number of refrigerated cabinets or a frame in one piece	A continuous top of stainless steel cast or welded in one piece, free of open or rough joints, cracks and crevices and rough surfaces Raised edge or lip formed around each opening in the bar top sufficient to prevent material falling into the food wells
Counters and bars, food display units, window display and self-service display cabinets and bain-maries	All surfaces shall be smooth, durable, impervious and free from cracks, crevices and cavities The underside shall have an impervious finish Window displays for wet foods, e.g., meat, fish shall be covered at all intersections and installed in accordance with AS/NZS 3500 2.2
Cupboards and cabinets	The rear face of plywood, hardboard and similar materials used for backing shall be finished with a smooth, washable surface No backing shall be provided where the cupboard abuts a wall but the wall shall be finished with a smooth washable surface
Doors for cupboards and cabinets	Sliding doors shall be hung from the top of the door (if fitted) Bottom guides or runners shall terminate not less than 25 mm from each end of the door opening
Counters for food preparation in front of the customer	Protective barrier to provide a physical barrier between the customer and the food
Dumb waiters (food conveyors)	The compartment holding the food must be made of smooth impervious surfaces, free from crevices and open joints The walls of the shaft of vertical conveyors must be made of smooth material, free of crevices and cracks Access must be provided for cleaning

TITLE: Complying Notes Continued	CLIENT: Mr, Karim Alizadah & Mr, Ramazan Merzaie	DRAWING NO. A107
PROJECT: PROPOSED CHANGE OF USE OF SHOP NO. 2/ 203-211 MERRYLANDS RD MERRYLANDS NSW		Project number 202/20
		Date 06/02/2021
		Drawn by Abdul Yosufi
		Scale As indicated



CUMBERLAND
CITY COUNCIL

WASTE MANAGEMENT PLAN TEMPLATE

IMPORTANT INFORMATION

The relevant sections of this form must be completed and submitted to Council with your Development Application for demolition and / or construction.

Completing this form requires you to identify and quantify the types of waste that will be generated during the proposed change of use as well as nominating how you intend to reuse, recycle or dispose of the excess, unwanted materials.

The information provided on the form (and on your plans) will be assessed against the objectives of the Development Control Plan. Council will request the re-submission of Waste Management Plans if there is no obvious attempt made to reuse/recycle building materials generated as by-products of development.

PROJECT DETAILS

Address of Development

Shop No. 2/203-211 Merrylands Rd Merrylands NSW 216

Existing buildings and other structures currently on the site

Existing shop

Description of proposed development

Proposed change of use to bakery shop. ~~of~~ relocation of existing bakery shop called "Khorasan Bakery"

SECTION 1 - DEMOLITION STAGE (All types of Developments)

	Reuse	Recycling	Disposal	
Type of waste generated	Estimate Volume (m ³) or Weight (t)	Estimate Volume (m ³) or Weight (t)	Estimate Volume (m ³) or Weight (t)	Specify method of on-site reuse, contractor and recycling outlet and /or waste depot to be used
Excavation Material				
Timber (specify)		1.34m ³		Dispose it to bin provided by contractor
Concrete				
Bricks/pavers				
Tiles				
Metal (specify)				
Glass				
Furniture	0.01m ³			
Fixtures and fittings		0.06		visy Smithfield
Floor coverings				
Packaging (used pallets, pallet wrap)				
Garden organics				
Containers (cans, plastic, glass)				
Paper/cardboard				
Residual waste				
Hazardous/special waste e.g. Asbestos (specify)				
Ceiling & wall lining Other: (specify)			1.34m ³	Dispose it to the bin provided by contractor.

SECTION 2 – CONSTRUCTION STAGE (All Types Of Developments)

	Reuse	Recycling	Disposal	
Type of waste generated	Estimate Volume (m³) or Weight (t)	Estimate Volume (m³) or Weight (t)	Estimate Volume (m³) or Weight (t)	Specify method of onsite reuse, contractor and recycling outlet and /or waste depot to be used
Excavation material				
Timber (specify)				
Concrete				
Bricks				
Tiles			0.06 m³	off-cuts to tip
Metal (specify)				
Glass				
Plasterboard (offcuts)			0.05 m³	Off cuts to tip
Fixtures and fittings		0.001 m³	0.001 m³	Visy Smithfield.
Floor coverings				
Packaging (used pallets, pallet wrap)				
Garden organics				
Containers (cans, plastic, glass)				
Paper/cardboard		0.01 m³		
Residual waste				
Hazardous/special waste (specify)				

Outline how measures for waste avoidance have been incorporated into the design, material purchasing and construction techniques of the development:

Materials

Prime consideration should be taken to reuse the materials onsite if possible to minimise any waste.

Lifecycle

When choosing & purchasing materials the contractor should use material which comply with local government's rule by considering the life cycle of materials & in construction

SECTION 3 – ONGOING MANAGEMENT OF WASTE (RESIDENTIAL, MULTI-UNIT, COMMERCIAL, MIXED USE AND INDUSTRIAL)

	Recyclables		Compostables	Residual waste*	Other
	Paper/ Cardboard	Metals/ plastics/glass			
Amount generated (L per unit per day)	30			10 L	
Amount generated (L per development per week)	200 L			70 L	
Any reduction due to compacting equipment					
Frequency of collections (per week)	1			1	
Number and size of storage bins required	1			1	
Floor area required for storage bins (m ²)	1-2 m ²			1-2 m ²	
Floor area required for manoeuvrability (m ²)	2 m ²			2 m ²	
Height required for manoeuvrability (m)	2 m			2 m.	

* Current "non-recyclables" waste generation rates typically include food waste which may be further separated for composting.

*Note: Contractor, builder during construction process provide two bins onsite with clear signage, one for recycle and another for disposal of waste.
After filling takeaway and replace with empty bins.
Contractor also ensure to keep the site clean and tidy.*

SECTION 4 – CHECKLIST

PLANS AND DRAWINGS

The following checklists are designed to help ensure Waste Management Plans are accompanied by sufficient information to allow assessment of the application.

Drawings are to be submitted to scale, clearly indicating the location of and provisions for the storage and collection of waste and recyclables during:

- Demolition
- Construction
- Ongoing operation

DEMOLITION

Refer to Section 3 of DCP (Auburn) or Section 11 in Part A of DCP (Holroyd) for specific objectives and measures.
Do the site plans detail/indicate:

	Tick Yes
Size and location(s) of waste storage area(s)	✓
Access for waste collection vehicles	✓
Areas to be excavated	
Types and numbers of storage bins likely to be required	✓
Signage required to facilitate correct use of storage facilities	✓

CONSTRUCTION

Refer to Section 3 of DCP (Auburn) or Section 11 in Part A of DCP (Holroyd) for specific objectives and measures.
Do the site plans detail/indicate:

	Tick Yes
Size and location(s) of waste storage area(s)	✓
Access for waste collection vehicles	✓
Areas to be excavated	✗
Types and numbers of storage bins likely to be required	✓
Signage required to facilitate correct use of storage facilities	✓

ONGOING OPERATION

Refer to Section 3 of DCP (Auburn) or Section 11 in Part A of DCP (Holroyd) for specific objectives and measures.
Do the site plans detail/indicate:

	Tick Yes
Space	
Size and location(s) of waste storage areas	✓
Recycling bins placed next to residual waste bins	✓
Space provided for access to and the manoeuvring of bins/equipment	✓
Any additional facilities	
Access	
Access route(s) to deposit waste in storage room/area	✓
Access route(s) to collect waste from storage room/area	✓
Bin carting grade	✓
Location of final collection point	✓
Clearance, geometric design and strength of internal access driveways and roads	✓
Direction of traffic flow for internal access driveways and roads	✓
Amenity	
Aesthetic design of waste storage areas	✓
Signage – type and location	✓
Construction details of storage rooms/areas (including floor, walls, doors, ceiling design, sewer connection, lighting, ventilation, security, wash down provisions etc)	✓



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18 February 2021
L167D_R01_P1

Merrylands Arcade Shop 2 Bakery Switchboard

At our site inspection Monday 15th February 2021 we inspected the switchboard for shop 2. The shop is in the process of being fitted out for a bakery tenant.

The existing switchboard is not fitted with residual current devices (RCDs)/safety switches and needs to have these to comply with AS3000 Wiring Rules on circuits for general lighting and power circuits, and also for the three phase outlets that supply moveable bakery preparation equipment.



Figure 1 – Existing Shop 2 Switchboard

A shop (BCA class 6) needs to be provided with emergency lighting and exit signs, in order to comply with the testing requirements for exit and emergency lighting a test switch is to be located at the switchboard, alternatively self testing type luminaires can be procured.

To house circuit breakers with RCDs/safety switches and the exit & emergency lighting test switch the switchboard will need to be replaced as there is minimal space for addition equipment. An image of a suitably sized switchboard is shown below:



Figure 2 – Poposed Shop 2 Switchboard

Architectural drawing A103 does not show the existing switchboard location, and has items of equipment close to the existing switchboard location.

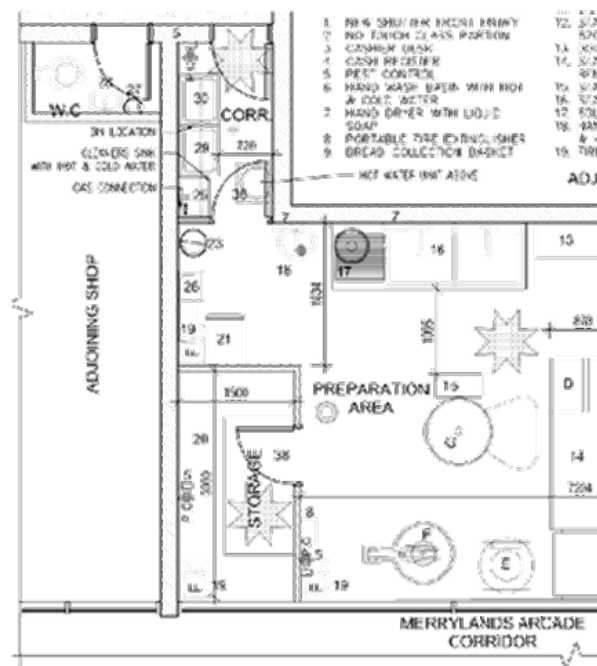


Figure 3 – Part Architectural Layout

The switchboard is required to have clearance, 1,000mm from the switchboard face & 600mm from the end of the door swing, to comply with AS3000 Wiring Rules as below:

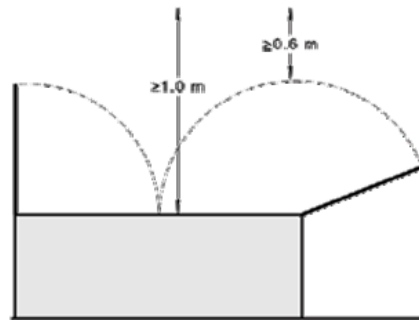
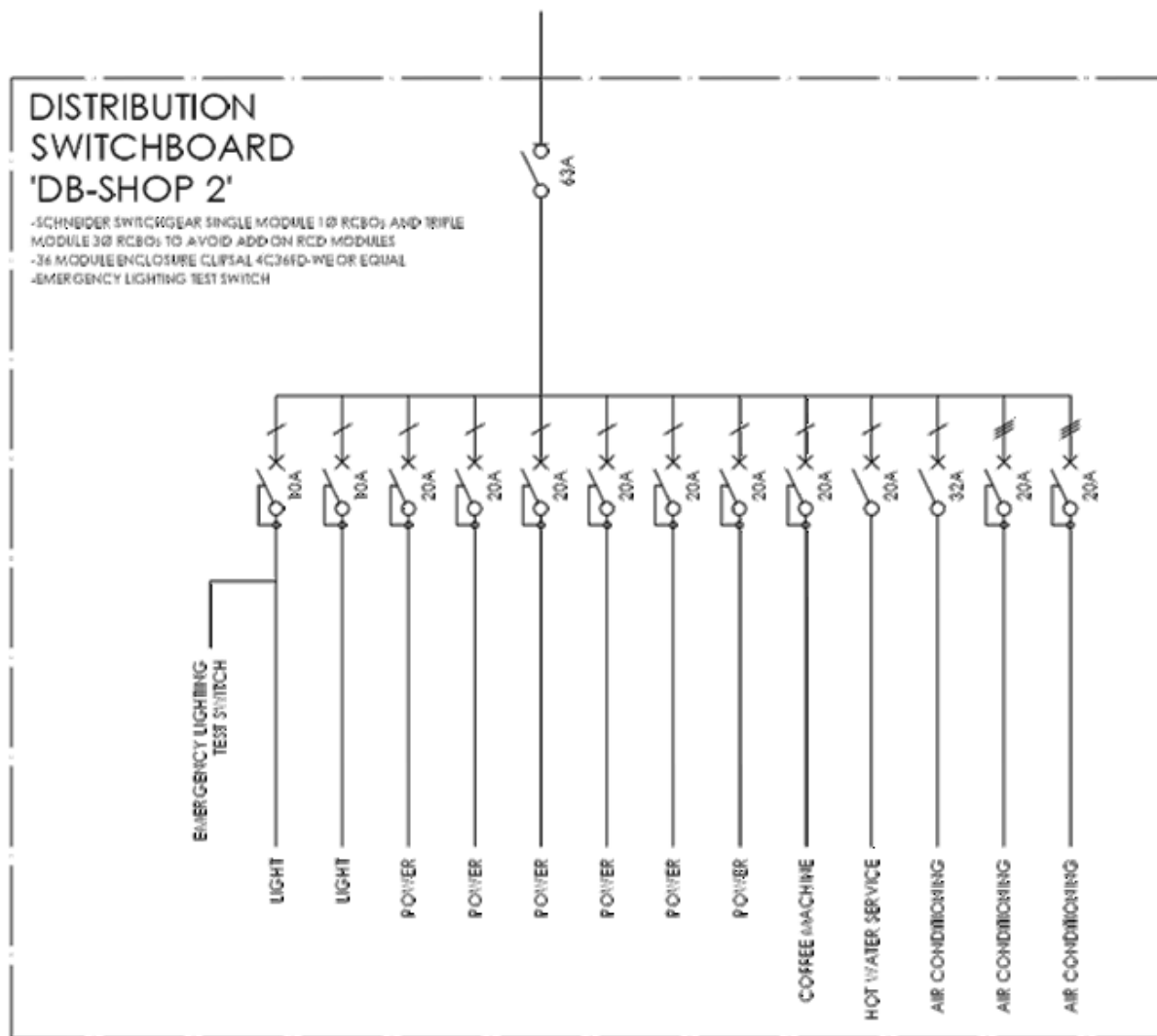
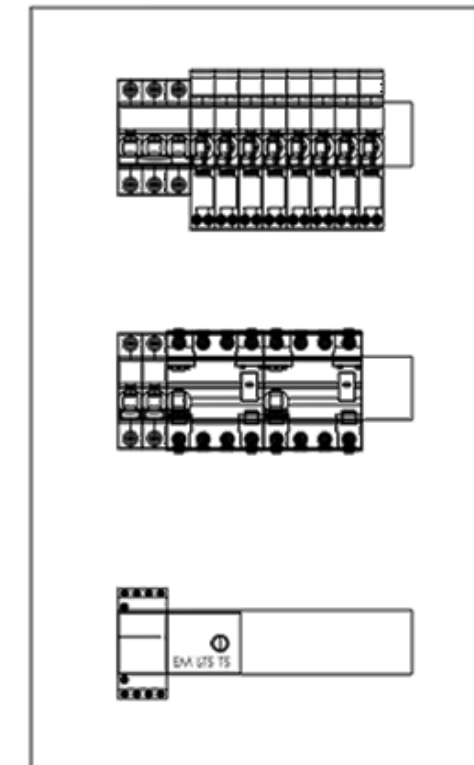


Figure 4 Wiring Rules Extract



01 SINGLE LINE DIAGRAM
N.T.S. @ A3



01 SWITCHBOARD ELEVATION
1:5 @ A3

Issue	Amendment	Date
P1	PRELIMINARY ISSUE	18-02-21

T:\Projects\L167\L167D - Merrylands Arcade\L167D-DG\L167D-EL.dwg - SKE-01 - 18/02/2021 - 11:54:44 AM

Notes:
1. Existing switchboard to be replaced to consolidate into one enclosure and provide RCD protection to circuits as shown

Lead Consultant
LEAD NAME
Client
CLIENT

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Lighting Consultants, Electrical Engineers
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Project: MERRYLANDS ARCADE
Drawing: SHGP 2 BAKERY SINGLE LINE DIAGRAM & SWITCHBOARD ELEVATION
Drawn: [blank] Date: MON 2021 Scale: NTS @ A3
Project No: L167D Drawing No: SKE-01 Rev: P1

Product data sheet

Characteristics

4CW36FD-WE

Switchboard enclosure, MAX4, 36 modules,
surface mount



Main

Colour	White electric
Range of product	Series 4CW
Product brand	Clipsal

Complementary

Device mounting	Surface
Number of horizontal rows	3
Number of modules	36
Cover type	Transparent Closed cover
Material	Plastic: housing
Height	560 mm
Width	342 mm
Depth	110 mm
Mounting support	DIN rail

Environment

IP degree of protection	IP56
-------------------------	------

Packing Units

Package 1 Weight	5312 g
------------------	--------

Offer Sustainability

EU RoHS Directive	Pro-active compliance (Product out of EU RoHS legal scope) EU RoHS Declaration
Environmental Disclosure	Product Environmental Profile

The information provided in this documentation contains general descriptions and/or technical characteristics of the products contained herein. This documentation is not intended as a substitute for and is not to be used for determining suitability or reliability of these products for specific user applications. It is the duty of any such user or integrator to perform the appropriate and complete risk analysis, evaluation and testing of the products with respect to the relevant specific application or use thereof. Neither Schneider Electric Industries SAS nor any of its affiliates or subsidiaries shall be responsible or liable for misuse of the information contained herein.