

Dear Jennie,

I respond to the concerns raised by Mark Moss about our application for a variation in working hours in Emsworth. I can assure him that our proposal will not result in any noise nuisance.

I should point out that we are downsizing our business dramatically which is why we only need a very small bakery. We are not going to be making produce for any other shops, other than Emsworth, so there won't be any products being distributed to other shops.

Our current set up is a kitchen, where we bake pastries etc. from an oven. There is an extractor fan above the oven, which takes the hot air from the oven to the outside. I think a picture of this was sent. This set up will remain the same. We will be baking some bread, during the night, as well as the existing pastry products during the day. The residential flat is not above the kitchen, it is above the existing coffee shop. It is only the kitchen that will be used during the night as we want to have fresh bread to sell first thing in the morning.

The existing Coffee Shop, which serves 30 covers, will cease to be in use, being replaced by a bakery, that will only be used during the day for preparation of cakes and pastries. There will only be 2 bakers working at anyone time and it will be quieter than our existing operation.

Please find below my response to the concerns raised:

- a. The current extraction system that was approved under App 05/54003/006 had to be installed because we were frying cooked breakfasts etc. for our coffee shop. This will be longer happen so we don't need the extraction system. As mentioned above the oven will stay in place and there is an extractor fan that draws the heat from the oven to the outside through a flue.
- b. As we won't be cooking food for the coffee shop, and therefore won't need the extraction system, I don't think that nullification of the condition is relevant.
- c. The condenser units referred to are no longer in existence. The fridges and freezers that we installed back in 2006 needed external condensers, which were located in a housing unit outside the rear of the kitchen. All of our refrigeration and freezer units now have integral condensers. In addition we are not proposing to have any additional fridges or freezers to those we have at the moment.
- d. I hope the information I have given above clarifies this.
- e. The reason for the hours of use is so we can have fresh quality artisan bread (sour dough) ready to sell in our shop first thing in the morning. We are intending to focus on quality rather than quantity. As mentioned before, the night time working will only be in the current kitchen, with modest quantities, for one shop only, and the kitchen is not below the residential flat.
- f. I don't anticipate that the cleaning process will be any more onerous than it currently is, if anything it will be less. The bakery will only operate until 1pm and there will only be 2 bakers working at any one time. That is less than the 3 members of staff working in the current kitchen and coffee shop, together with the up to 30 customers in the coffee shop area.
- g. There won't be any refuse needing to be put into bins at night time.

- h. This does not apply. We are not delivering to any other premises.
- i. This does not apply.
- j. We don't anticipate there will be any more deliveries for incoming supplies. We will probably have 5 a week. We currently have 4. In addition we won't be delivering from our current bakery in Mengham to Emsworth, so overall it will be a lot less.
- k. This is going to be a small craft bakery, not a noisy one. We already have metal baking trays, steel racks and stainless steel tables in use in the kitchen and a very noisy coffee shop. The set up will be much quieter.

If Mr. Moss still has concerns I think that the best way to move forward is to meet him at the shop to discuss.

Kind regards

Heidi