DESIGN AND ACCESS STATEMENT PRODUCTION ROOM EXTENSION, THE BAKERY SHAWFIELD RD. CARLTON IND. EST. BARNSLEY HAYWOOD AND PADGETT LTD.

This Design and Access Statement is intended to support our application for an extension to the existing production area of the existing bakery premises. This is an interim measure to facilitate the continued growth of the business, and will assist with production together with the larger extensions approved earlier this year.
The extension is a simple single storey, square on plan approximately 6m x5.3m located towards the western boundary, the furthest point on the site away from residential properties. The extension will be constructed in cavity walling at lower level with profiled metal cladding at the upper level and roof to match the existing bakery. Access to the production area will be internal and will have no external openings. Within the extension there will be an internal specialist lining for food hygiene purposes which will add to both thermal and noise insulation. With regard to noise pollution there will only be one electrical mixing machine which runs silently all the other equipment will be hand batching equipment again silent.

Company Statement.

'In April this year Haywood and Padgett Ltd started producing scones for the Tesco Finest Range, at present this range of scones are all mixed on one mixer, and due to space restrictions in the mixing room we are unable to install another mixer. The installation of another mixer is vital if we are to keep up with Tesco's ever increasing requirements, a breakdown of the existing mixer would lead to the loss of production and of the contract.
The manufacture of Tesco Finest range include several bulky ingredients which need to be located in the mixing room when the operatives are weighing and mixing the ingredients, space restrictions in the mixing room mean that we are struggling to adhere to good manufacturing practises (GMP), this could potentially lead to issues when we are audited by our customers.
The extension of the mixing room will ensure that we can continue to produce this range at the required volumes and to the food safety standards they expect. This will help ensure business continuity and hopefully result in further increased business.'