General Notes

Do not scale from this drawing.

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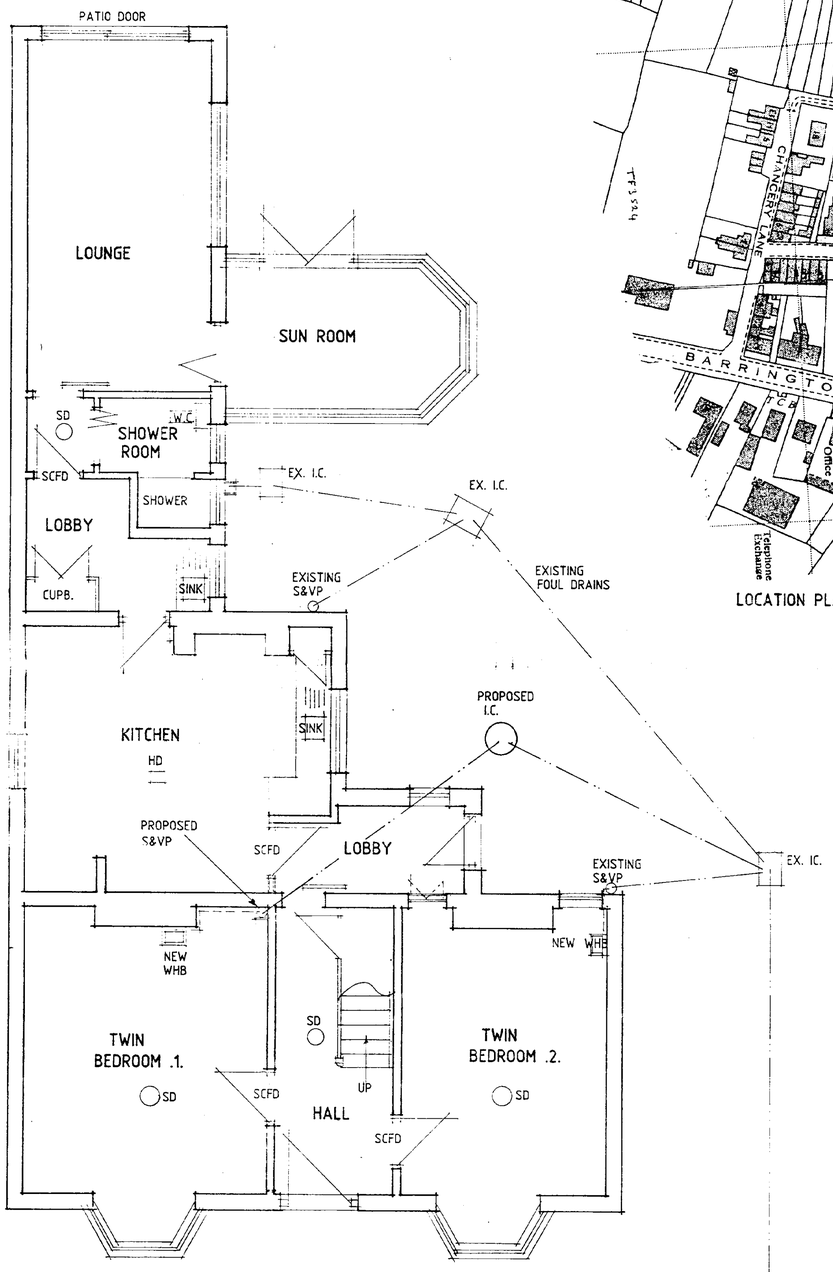
The General Contractor is to check all dimensions on site and report discrepancies to the Architect.

All details shown on this drawing are based upon typical site conditions related to the area. No responsibility can be accepted for abnormal conditions unless reported to the Architects so that design amendments may be considered.

Please note, this drawing is not a conveyance drawing.

Construction work to be carried out with due regard to the construction (Design and Management) Regulations 1994 (CDM) and the health and Safety at work, etc. Act 1974 (HSW Act)

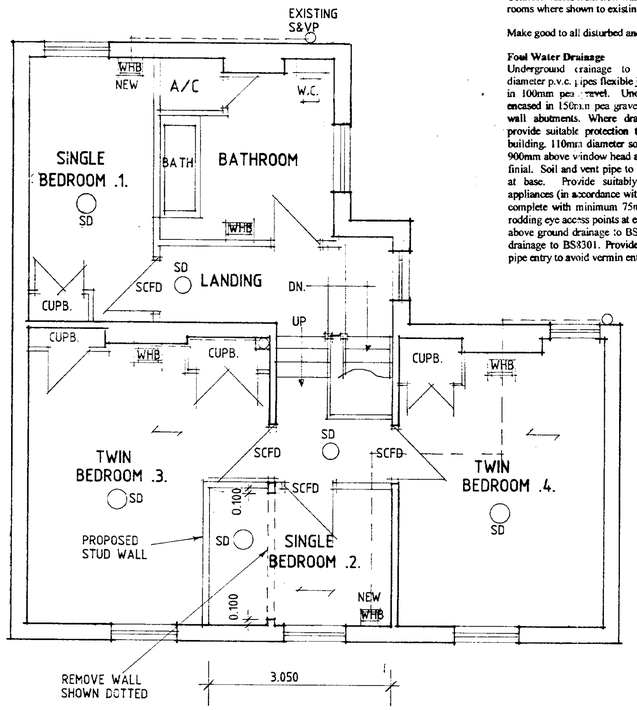
Proposed on-site soakaways to be maintained by the owner for the life duration of the property.



GROUND FLOOR PLAN



LOCATION PLAN



FIRST FLOOR PLAN

FACILITIES FOR THE STORAGE, PREPARATION AND COOKING OF FOOD AND THE DISPOSAL OF WASTE WATER

a) SELF CATERING FACILITIES

Shared kitchens should be provided on the same floor as the accommodation provided for those people sharing them.

The scale of provision of cooking facilities should depend on the number of people likely to use the facilities at any one time rather that on the total number of occupants, bearing in mind that the intensity of use may vary according to the time of day, the day of the week and whether or not any meals are provided for the occupants either on site or elsewhere.

The facilities shall comprise:

Cooking

A gas or electric cooker with a minimum of two burners/hobs (four burners/hobs if provided for more than one person), and oven and a grill. Alternatively a microwave oven may be substituted for one or two of the burners/hobs respectively.

Storage

Each separate occupancy shall be provided with dry goods storage space and a refrigerator either (the former lockable) within a kitchen or within the unit of accommodation. The scale of such provision shall be a minimum of 0.16m³ dry goods storage space and a gas or electric refrigerator of minimum capacity 0.15m³.

The space in a sink unit below the sink will not be accepted for the above purposes.

Preparation

Each occupancy shall be provided with a worktop or table of smooth and impervious material of minimum size 500mm x 500mm.

In shared kitchens the size shall be a minimum of 500mm x 1000mm.

Two twin outlet power sockets in addition to any service major appliances set at a convenient height and safe position.

Sink

A metal or ceramic sink and drainer in good condition and of minimum dimensions 500mm x 600mm set on a stable base with a constant supply of hot and (potable) cold water. Where practicable, a two course tiled splashback shall be provided. The sink shall be connected to the drainage system via a suitable trap.

A wash-hand basin shall not be used in place of a sink.

b) PREMISES PROVIDING MEALS

Where any meals are provided, facilities for the preparation, cooking and serving of food shall comply with the Food Safety Act. Kitchen facilities for the preparation and cooking of food for residents as part of the service provided by the establishment shall not be allowed to be used by residents.

Where not all meals are provided communally, separate provision for residents to prepare and cook their own light meals shall be provided within the accommodation. The scale of provision shall, as above, be determined with reference to the maximum number of persons likely to use the facilities at any one time.

Kitchen facilities for the purpose above shall be available for use 24 hours a day and cost of running the appliances will be included in the residential charge.

Such additional facilities will not be required in circumstances where it can be shown to the satisfaction of the Council, either by virtue of the scale of the provision of meals or because of the manner in which the premises are occupied, that such provision would be excessive. In these cases a lesser standard may be applied.

Provide heat detectors and smoke detectors in positions shown

SD – Smoke detector HD – Heat detector

Remove part of existing solid wall in Single Bedroom 2 where shown dotted. Support over with IG Box lintel. Enlarge Single bedroom 2 using 100mm stud partitions as shown.

Provide new 100mm soil and vent pipe to corner of Twin Bedroom 3 and Twin Bedroom 1 as shown with air remittance valve for connection of waste from new wash-hand basins as shown.

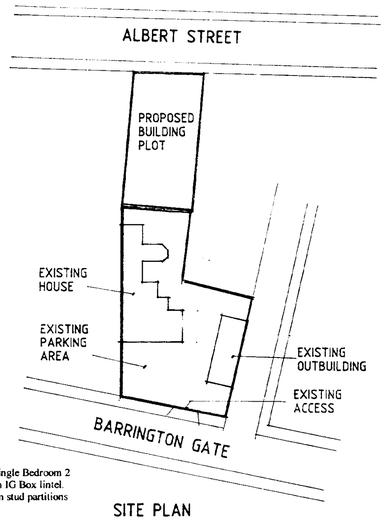
Provide new foul drains and inspection chamber as shown connected to existing foul drainage system.

Connect wastes from new wash-hand basins in other rooms where shown to existing soil and vent pipes.

Make good to all disturbed and affected areas.

Foul Water Drainage

Underground drainage to be proprietary 110mm diameter p.v.c. pipes flexible jointed to fall 1:70 bedded in 100mm pea gravel. Under building drains to be encased in 150mm pea gravel with lintel over pipes at wall abutments. Where drain passes through wall, provide suitable protection to prevent gas ingress to building. 110mm diameter soil and vent pipe to extend 900mm above window head and to terminate in balloon finial. Soil and vent pipe to be fitted with access plate at base. Provide suitably sized wastes from all appliances (in accordance with Approved Document H) complete with minimum 75mm deep sealed traps and rodding eye access points at every direction change. All above ground drainage to BS5582 and all underground drainage to BS8301. Provide seal plates both sides of pipe entry to avoid vermin entry.



SITE PLAN

Provide new WHB with hot and cold water to rooms Single Bedroom 1, Single Bedroom 2, Twin Bedroom 1 and Twin Bedroom 2.

Doors depicted 'SCFD' to be changed to ½-hour fire resisting self-closing doors.

Hatch between Twin Bedroom 2 and Lobby to be removed and replaced with studwork to give minimum ½-hour fire protection between rooms.

To archway between Front Lobby and Kitchen provide studwork to give ½-hour fire protection along with ½-hour fire resisting self-closing door.

Ensure all habitable rooms have windows giving 1/10th of floor area as natural light and 1/20th of floor area as natural ventilation.

Ensure all habitable rooms are capable of being heated to a temperature of 18°C when the outside temperature is -1°C.

SHDC
Planning & Development
18 MAR 2003
0347/03

Status Design
CONSULTANTS IN ARCHITECTURE & PLANNING

PROPOSED CHANGE OF USE OF HOUSE TO RESIDENTIAL UNIT OF MULTIPLE OCCUPANCY AT BARRINGTON LODGE, BARRINGTON GATE, HOLBEACH FOR

VJE EMPLOYMENT SERVICES

1:1250 1:50 1:500	SD03-022/1
MARCH-03	B.GILHAM.

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