Design and Access Statement

Client: Simpson Butchers
25, Hall Place
Spalding
PE11 1SG

Date 23rd May 2014

1. It is our client's intention to refurbish the existing Retail Butchers shop previously operated by T Law Butchers. All works to fully comply with current Environmental Health requirement taking on board high customer expectations.

2. Part of the proposal includes the removal of the existing Shop front with the introduction of decorated windows and an automatic sliding entrance door with no step providing improved Customer, Disability and pram access

3. The interior layout again provides improved access to all displays for all Customers

4. Design considerations are to be sympathetic with the area using traditional materials both externally and internally to create a high quality food retail environment.

    A. No extensions are proposed.

    B. Shopfront proportions are in line with the existing frontage

    C. Access to all areas for Disabled people, older people and children are greatly improved i.e. Step removed with the introduction of a Ramp.

    D. New refrigerated counters fully comply with the current Health standards

    E. Shop front materials as follows

        1. Doors and Windows in decorated hardwood (Colour Black)
        2. Stall risers in decorated timber with face fixed fielded panels colour Black
        3. Existing blind retained.
        4. Sub fascia in exterior grade MDF Decorated with face fixed fielded panels
        5. Existing pilasters and fascia retained.
        6. Internal floor in Black Riven porcelain anti slip tiles
        7. Walls in glazed bevelled tiles colour Cream
        8. New Ceilings in decorated tongued and grooved boards
        9. Lighting – Recessed Halogen food lighting over counters and display. General lighting in low energy recessed PL fittings.
        10. Wash hand basins fitted with hand free sensor taps to comply with local EHO requirements
        11. Air cooling cassette units retained
        12. New Refrigerated Counters, Multidecks and Hot units to fully comply with current food regulations
        13. All Electrical work carried to Current regulations with completion certificate issued upon completion of installation