

Lothbury Property Trust Limited

(the “Applicant”)

Application for a new Premises Licence

15 Bedford Street, London WC2E 9HE (the “Premises”)

Statement of Case

This statement is made in support of an application for a new Premises Licence with the intention of outlining the Applicant’s case and seeking to address the concerns of those maintaining representations.

Amplification of the points made below, together with further submissions, will be made orally at the licensing sub-committee hearing.

Background

The Applicant is a well-established property fund whom have owned the freehold of the Premises for over 20 years. Positioned in the heart of Covent Garden, the upper floors of the Premises are Grade A office accommodation with the ground floor having A1 planning use which, until recently, was occupied by a branch of Patisserie Valerie. The building is an office building in terms of its principal use and the freeholder is committed to ensuring that the operation of the restaurant successfully co-exists with the predominate office use of the building. Planning permission has recently been granted (see **annex 1**) to change the planning use class of the basement and part ground floor of the Premises from B1 office use to A3 restaurant use. This application solely relates to this A3 use.

Currently a shell, if a suitable premises licence is granted, the basement will be let to a respected restaurant operator. The proposed tenant is Blacklock (<https://theblacklock.com/>) which operates three celebrated steak restaurants in Soho, the City and Shoreditch. Blacklock’s proposed fitout is at **annex 2** with indicative food and drinks menus at **annex 3**.

Pre-consultation & the application

Before applying for a premises licence, the Applicant undertook formal pre-consultation with Mr Ian Watson of the City of Westminster's Environmental Health team (see his report at **annex 4**) and met with Mr David Kaner of the Covent Garden Community Association. Discussions with Mr Ian Watson are still ongoing in respect of technical fire safety matters. **After reading this Statement of Case further discussion would be most welcome.**

The Application made reflects the advice sought and proffers the City of Westminster's full restaurant condition and twenty-eight other model conditions.

Representations

Whilst the Applicant was pleased not to receive a representation from the Metropolitan Police, representations have been made (primarily relating to the public nuisance licensing objective) by the Licensing Authority, Environmental Health, the Covent Garden Community Association and a handful of residents. The Applicant is particularly anxious to address the concerns of the residents living to the rear of the Premises as their dwellings are not newly built and therefore do not have the comfort cooling and sound proofing measures afforded to the flats above the Wagamama which were designed in the knowledge that a restaurant would be located on the ground floor. As the same concerns are, in the main, shared by multiple parties, to avoid duplication, this statement comments on the issues, rather than individual representations.

Hours of opening and licensable activities

It is said that the hours applied for are too early and late. Whilst, given the proposed style of operation, the conditions proffered below and with the application, the Applicant does not accept that the hours applied for are inappropriate, it does not wish to cause undue stress to local residents who are understandably worried by a new restaurant opening nearby. The Applicant is therefore happy to reduce to the hours sought so that they reflect those granted by planning, namely:

- **Sale of alcohol**

10.00 hours to 23.00 hours Monday to Thursday

10.00 hours to 23.30 hours Friday to Saturday

12.00 hours to 22.00 hours on Sundays

- **Late Night Refreshment**

23.00 hours to 23.30 hours Friday to Saturday

- **Opening Hours**

10.00 hours to 23.30 hours Monday to Thursday

10.00 hours to 00.00 hours Friday to Saturday

12.00 hours to 22.30 hours on Sundays

Given the proposed operator, recorded music is not considered necessary and hence **the applicant is happy to amend the application so the ability to have regulated recorded music is no longer being sought.**

Access and egress of patrons via Bedford Court

The entrance to the basement of the Premises is via a lobby on Bedford Court, a few metres from busy Bedford Street (see street view pictures at **annex 5**). Given its proximity to a main road, noise levels at this entrance are significantly higher than for the main part of Bedford Court which is located at the rear of the Premises (see **annex 6**). Please see at **annex 7** a survey carried out by Cole Jarman (for the planning application and before an operator had been identified) which confirms this to be the case.

For the avoidance of doubt, the location of the entrance was dictated by planning which stipulated that the ground floor and frontage had to be maintained for A1 planning use. The doorway is currently favoured by rough sleepers (see **annex 8**) and it is hoped that its regular use will alleviate this problem.

The concern of residents is that patrons passing through (and potentially lingering in) Bedford Court where they live will be noisy. The Applicant recognises this concern and is happy to have patrons' arrival and leaving supervised so they will not disturb local residents. The following condition is suggested:

- **A staff member shall be positioned at the entrance to the premises from 19.00 hours to close of business to manage patrons wishing to smoke and persons arriving and leaving, including staff, to ensure they do not loiter outside. A second member of staff shall be stationed at the entrance 30 minutes prior to closing to assist patrons leaving. Patrons will be asked to leave via Bedford Street.**

Whilst patrons cannot be forced to leave the Premises in a particular direction, in reality, clientele dining in a restaurant are likely to heed the direction of a member of staff. Furthermore, as patrons leave the Premises they are greeted by Bedford Street and the bustle of Covent Garden a few metres to the right. It is not immediately obvious that Bedford Court is a thoroughfare or cut-through. The homes of the majority of those raising representations cannot be seen from the entrance to the Premises.

Furthermore, there will be no reason from patrons to linger near the Premises waiting for a table. The proposal is to have a waiting bar (see condition 2) the location of which is shown on a slightly revised plan (see **annex 9**) and, to further avoid any queues, a mobile app will be used so potential diners will be alerted via their phones when their table is available. The Applicant is happy to proffer a condition to this effect:

- **The Premises will use Qudini's Restaurant Waitlist app or similar technology to negate any need to queue for a table.**

Use of Bedford Court for deliveries and waste collection

Servicing of the Premises is from a loading bay at the back which is located close to the residents raising representations with the potential for disturbance being highlighted in several representations.

The Premises will adopt a "Vehicle Arrival Scheduling System" to manage demand for the loading bay and to ensure multiple vehicles do not arrive at the same time. Most deliveries will be from independent suppliers from small van-type vehicles. Nevertheless, the Applicant is conscious that deliveries made late at night or early in the morning could potentially disturb and is therefore happy to proffer the following additional conditions:

- **No deliveries to the premises shall take place between 22.00 and 08.00 on the following day.**

- **All deliveries to the Premises will comply with TFL's Code of Practice for Quieter Deliveries. If the Licence Holder is unable to ensure this compliance, then they will cease to use the supplier concerned until the supplier becomes compliant.**

The same can also be said of waste disposal and hence the Applicant is also prepared to proffer the following condition:

- **No waste or recyclable materials, including bottles, shall be moved, removed from or placed in outside areas between 22.00 hours and 08.00 hours on the following day.**

The times stated above are more restrictive than the City of Westminster's model conditions.

Furthermore, an internal bottle crusher will also be installed inside the Premises to minimise noise and, as is already conditioned, waste will not be left out more than 30 minutes before collection.

Outside Tables and Chairs

Following concerns raised by the Covent Garden Community Association **the Applicant is happy to remove any reference to outside tables and chairs** (see proposed conditions 14 and 15) and will not have any outside activities unless a variation of layout of the premises licence and tables and chairs licence are granted in the future.

Smoking

Both patrons and staff will be asked to smoke on Bedford Street away from local residents and no drinks will be allowed outside. The Applicant is happy to condition this policy as follows:

- **All sales of alcohol for consumption off the premises shall be in sealed containers only and shall not be consumed on the premises.**
- **There shall be no smokers in Bedford Court and all smokers shall be directed to Bedford Street.**

Takeaway Food

Takeaway food is not part of Blacklock's offer. However, in order to 'future proof' the premises licence, the Applicant is happy to proffer the following condition:

- **Where a takeaway meal is supplied for delivery to the customer, the licence holder shall ensure that specific procedures are in place and that the activity does not cause nuisance at or near to the Premises.**

The City of Westminster's Statement of Licensing Policy (the "Policy")

Prior to making this application, the Policy was considered at length. It was noted that the Premises is located within a Cumulative Impact Area. However, the application is for a restaurant (as defined in the Policy) which 'have little association with crime and disorder' and for Core Hours which will 'generally be granted, subject to not being contrary to other policies'. It is the Applicant's submission that the proposed style of operation and numerous conditions proffered ensure that the four licensing objectives will be upheld and the application is **not** contrary to other policies.

Conclusion

The Application has significantly evolved since first conceived to address the concerns of the statutory authorities and local residents. Hours have been reduced, licensable activities removed, capacity cut and numerous further conditions have been proffered. If granted as sought, the premises licence will have more restrictions than typically found on restaurant premises licences in the area - in particular, the requirement to have staff supervision of patrons entering and leaving the Premises. The Applicant has taken this approach because it wishes to have a long-term relationship with its neighbours and, in this respect, it welcomes any further comments or suggestions prior to the Licensing Sub-Committee hearing.

Niall McCann & Andrew Wong

KEYSTONE LAW

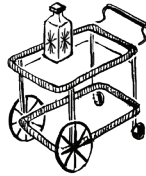
APPENDIX 1

COPY OF PLANNING PERMISSION

Planning permission has been granted and the Applicant is awaiting a copy of the decision notice

ANNEX 2





Cocktails For a Fiver	II
Off The Sauce	II
Cocktails That Give Back	III
Beers & Cider	III
Wine On Tap & By The Glass	IV
Our Favourite Wines	V
One From The Trolley	VI
A Strong Finish	VII

COCKTAILS FOR A FIVER

No happy hours or special promotions, just top shelf drinks
for the price of a Zone 1 return

Velvet Gimlet

An ancient cure for scurvy on the Caribbean high seas.
This straight up martini mixes gin with our cellar made
Bajan spice cordial.

Winter Negroni *

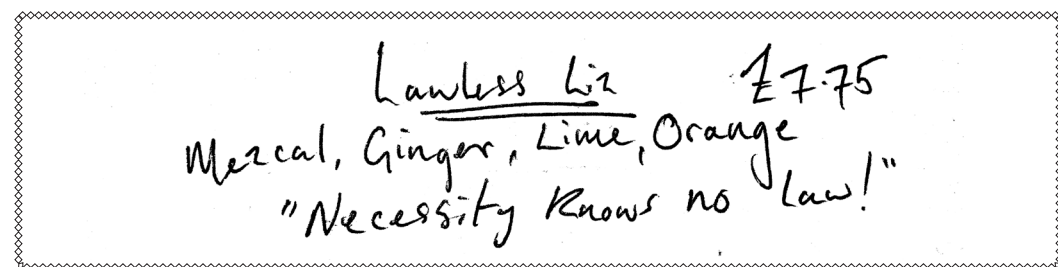
our twist on the favourite classic encompasses
all of the expected bittersweet balance with the
addition of Pedro Ximenez.

English Riviera

An elderflower and cider spritz taking us all back to the
sunny shores of the Costa del Margate

DRAWING BOARD

The R&D playground for our bartenders to flex
their creative juices. Let us know what you
think, they may hit the menu one day.



OFF THE SAUCE

For those looking for all the fun but none of the
alcohol or the delirium.

Dry Old Fashioned

All the smokey hues and decadence of an Old
Fashioned but none of the hangover

Lucky Saint Unfiltered Lager 0.5%

Super dry, incredibly crisp and refreshing

4

3.75

Hibiscus Agua Fresca

Good for the heart, good for the liver

Grapefruit Shirley Temple

Extra grapefruit to keep your 'Eyes Bright'

Kel's Orange Soda

Our version of the infamous 90's classic using
the Pip to Peel

3.5

3.5

3.5

Shaiquiri

Sherry in place of rum, this Daiquiri will help you 'do
sober what you said you'd do drunk.' Wise words from
Ernest Hemingway, an avid Daiquiri connoisseur.

Grandpa's Tinkered Tonic

Scarpa sweet vermouth, orange sherbet, tonic served
long. 'The bitters are excellent for your liver, the gin is
less' Orsen Welles 1947.

Old Fashioned *

A favourite of Don Draper and all the Mad Men at
Sterling Cooper in 1960's New York.

Beefy Mary

Our beefed up take on the morning classic. The usual
suspects with the addition of beef jus, passata and a
touch of smoke.

* If you're partying then order a bottle for the table
for 45

COCKTAILS THAT GIVE BACK

010

7.75

For each cocktail you sip we'll donate 25p to
End Youth Homelessness to aid their mission
to help the young living on the streets get
back on their feet.

Corpse Revivor No. Blue

Harry Craddock's classic No.2 from the Savoy in the
1930's is given some 80's flair with blue curacao.

Stone Island

Plum, peach, cherry and almond stirred down with a
healthy glug of Caribbean rum.

A Few of My Favourite Things

A classic heady mix of our good friend Dale's favourite
tipples. Whiskey, Aperol, Chartreuse and Pedro Ximenez.

Short Stories

'The Air Smells Different When The Sun Comes Out, a
collection of Short Stories by Christopher Woodhead.'
Or a refreshing tequila sour with grapefruit and Aperol.

Cherry Bomb

Caroline's homemade raspberry liqueur, amaretto and
Branca Menta. Who would have thought it could taste
like cherries?

Pingu's Punch

A joyful, fruity, bittersweet rum punch just like Chris'
dog Pingu.

Floradora

From the 1899 West End show, this raspberry and ginger
number arrives pretty in pink.

BEERS & CIDER

BLACKLOCK BREWS

Our very own homebrews made by the
team with some help from our friends
down at Harbour Brew Co. in Cornwall.

Blacklock Lager 4% 3.6

Blacklock Pale 3.8% 3.8

Blacklock Brew 'Hoppy Red Sour' 4% 4

Hibiscus and Autumnal herbs fermented to a sharp
fruity style

Lost & Grounded Farmhouse Ale 4.4% 5
Bright, vibrant and refreshing

Thornbridge 'Tzara' Kolsch 4.8% 5.5
Brewed up north in Bakewell to the German spec

Villages 'Rafiki' Pale Ale 4.3% 5.5
American in style, sessionable pale

Life isn't all beer and skittles, so how do you
like these apples?

Thistly Cross Cask Cider 6.9% 5
Medium sweet and finished in Glen Morey Casks

Cidre Breton, Normandy dry 5% 5
Dry and Golden, Farmhouse style

WINE ON TAP & BY THE GLASS

No longer the realm of students drinking Blue Nun out of a bag in their university dorm. Wine on Tap is now an incredibly sustainable way for top producers to put their best plonk in keg and for our dreams of wine to flow from a tap to come true.

OUR FAVOURITE WINES

011

We're not ones for a Fine Wine or Reserve List so here are a selection of our favourite wines picked up from many travels abroad and smuggled home for you to enjoy

WHITE

	Small	Large	Carafe	Bottle	Litre
Friulano, Tenuta Aurea <small>Friuli, Italy 2018</small>	4.5	6	16	22	30
Chenin/Blend, Adi Badenhorst <small>Swartland, South Africa 2018</small>	5	6.5	18	26	34
Ortega, Westwell Wines <small>Kent, England 2017</small>	6.5	8.5	24	32	45
Albariño, Fento 'Bico da Ran' <small>Rías Baixas, Spain 2018 (btl)</small>	6.5	8.5	24	32	45

ROSE

	Small	Large	Carafe	Bottle	Litre
Cinsault, Chateau Pesquie 'Paradou' <small>Ventoux, France 2018</small>	6	8	22	29	40

RED

	Small	Large	Carafe	Bottle	Litre
Bobal, San Juan Bautista <small>Valencia, Spain 2017</small>	4.5	6	16	22	30
Primitivo, Domus <small>Puglia, Italy 2017</small>	5	6.5	18	26	34
Tempranillo, Bastida 'Alceo' <small>La Mancha, Spain 2017 (btl)</small>	6	8	22	29	40
Blacklock Syrah, Yellowbelly <small>Stellenbosch, South Africa 2019</small>	6.5	8.5	24	32	45

FRESH ZIPPY WHITE

A good hit of citrus and thirst quenching

Sauvignon Blanc, Le Deux Moulin 27
Loire Valley, France 2016

GLUGGABLE JUICY REDS

These wines won't scream for attention or tire out the palate. Easy drinking, fruit forward with lots of balance.

Pinot Noir, Miroglio 'Solì' 37
Thracian Valley, Bulgaria 2016

Zweigelt, Judith Beck 'Ink' 39
Burgenland, Austria 2017

Beaujolais-Village, Domain Chapel 40
Beaujolais, France 2018

Montepulciano d'Abruzzo, Barba 'Le Salare' 41
Abruzzo, Italy 2018

Nero d'Avola, Delinquente 'Roxanne the Razor' 43
Riverland, Australia 2018

Rioja Crianza, Biurko Gorri 50
Rioja, Spain, 2015

EARTHY SAVOURY REDS

"Everyone knows clothes maketh not the man" Honest wines that speak for themselves

Mencia, Castro Ventosa 'Joven' 36
Castilla y León, Spain 2018

Corbieres, Chateau de Durfort 38
Languedoc, France 2016

Montagne Saint-Émilion, Maison Blanche 'Les Piliers' 50
Bordeaux, France 2015

Valtellina Superiore, Vini di Balgera 66
Lombardy, Italy 2006

Rioja Reserva, R López de Heredia 'Tondonia', 75
Rioja, Spain 2007

RICH TEXTURED WHITE

Our favourite white that can handle some meat

Bourgogne Blanc, Henri Boillot 66
Burgundy, France 2016

BIG PUNCHY REDS

Big wines capable of holding their own alongside a Big Chop or All In

Malbec, Luigi Bosca 'D.O.C' 47
Mendoza, Argentina 2017

Priorat, Bodegas Abanico 'Lo Tumilet' 52
Cataluna, Spain 2016

Dolcetto D'Alba, Giuseppe Mascarello 'Bricco Mirasole', 55
Piedmont, Italy 2018

Malbec, Belasco de Baquedano 'AR' 59
Mendoza, Argentina 2012

Zinfandel, Chateau Montelena 70
Napa Valley, United States 2014

Sangiovese, La Fralluca 'Ciparisso' 73
Tuscany, Italy 2014

Barolo, Cabutto Tenuta La Volta 76
Piedmont, Italy 2014

Cabernet Sauvignon, Restless River 94
Hemel en Aarde, South Africa 2017

MAGNUM, P.I

Be as cool as Tom Selleck, without the tash

Syrah/Blend, Boekenhoutskloof 'Chocolate Block', 99
South Africa 2018

Cabernet Sauvignon, Blank Bottle 'B.I.G' 99
Western Cape, South Africa 2017

BLACKLOCK SYRAH

After a few too many on a trip to Swartland to see Mick and Jeanine Craven, we got trampling grapes, mixing flavours and hey presto our very own wine was born, kegged up and shipped up the Atlantic.

BUBBLES

For the Ab Fab amongst us, dahling!

Prosecco, Ca' Degli Ermellini 6 / 29
Veneto, Italy

Champagne, Pierre Brocard, Tradition Brut 55
Champagne, France

Champagne, Bollinger 'Special Cuvee' 75
Champagne, France

ONE FROM THE TROLLEY

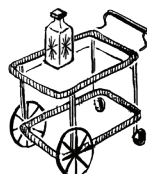
The cocktail trolley began from fairly sober traditions in the early 1900s with housewives and maids making afternoon tea and cake on their 'house-carts'.

That all changed with the end of the Prohibition era, when the ban on alcohol sales was lifted making way for the roaring 20s where sharp suits, excess and pomp were the order of the day and liquor replaced tea on trolleys up and down the US. Later the cocktail trolley hit its heyday in the Mad Men era of the 60s where an afternoon livener in your Manhattan office between meetings on 5th Avenue was not just condoned but encouraged.

We would have gone well in those times and so it's always felt special to wheel the trolley over and stir down a Negroni table side in our crystal cut tumblers. Lunch or dinner, whether it's an Old Fashioned or a crisp chilled Martini, sit back and the trolley may just pay you a visit.

Selection of Old Fashioned
or Negroni made tableside off the cocktail trolley

5



A STRONG FINISH

Ruby Port, Nieport 'Ruby Dum'

Douro Valley, Portugal 6

Pedro Ximenez, Toro de Albalá 'Cosecha'

Moriles, Spain 2017 7.5

Delaplane Coffee 7.75

Our subtle take on the classic adds rum with cold brew and maraschino cherry to soften the walk home.

BLACKLOCKCELLO

We use the whole animal to make something from everything and our approach to drinks is no different.

Our Pip to Peel philosophy uses the last drop of every fruit to bring the Amalfi Coast to Blacklock courtesy of a couple of our own Italian stallions.

Today's Cello 2 / 4

SHOREDITCH

You are sitting in the corner of an old East End furniture factory that during the 1940s and 50s was a hive of British industry and handmade craftsmanship.

As the factory fans spun and with the original crittal windows just ajar, British men and women toiled over leather recliners, chesterfield sofas and rosewood carvers much like those you are sat on now.

PRE CHOP BITES

Cheese & Pickle
Chicken & Horseradish
Egg & Anchovy

3 / plate of 3

STARTERS

Pig's Head on Toast with Gravy
Lamb Belly Ribs
Burrata on Toast

6

WORKER'S LUNCH

Blacklock Steak Sarnie
Our take on the classic first served in New Haven in 1895

East End Pie & Mash
A Cockney cuddle on a plate

Blacklist Burger *Just ask...*

(available at lunch for a tenner)

SKINNY CHOPS

Beef Rump
Lamb Cutlet
Lamb T-Bone
Pork Loin
Pork Rib
Pork Belly 4 / chop

STEAKS

Beef

Denver 11
Rump Fillet 12
Rump Cap 15
Sixth Rib-eye 18

Pork

Smoked Bacon Chop 12

BIG CHOPS

Beef

Prime Rib 8 / 100g
Porterhouse 8 / 100g
Bone in Sirloin 7 / 100g

Lamb

Rump 5.5 / 100g

Pork

Tomahawk 5 / 100g

✧ ALL IN ✧

Pre chop bites, beef, pork and lamb skinny chops
piled on charcoal grilled flatbread to share with a side each

20 / person (2 people or more)

SIDES

Beef Dripping Chips
10 Hour Ash Roasted Sweet Potato
Charred Broccoli & Courgettes
Barbecued Baby Gems with
Anchovy Dripping
Winter Salad
Chicory, Pear & Walnut Salad
Kale & Parmesan
Coal Roasted Beets & Goat's Curd
Bread & Gravy

4

SAUCES

Chilli Hollandaise 1.5
Green Sauce 1.5
Béarnaise 1.5
Garlic Marrow Spread 3
Chop Sauce 3
Onions & Gravy 3

MEAT FREE

10

We love the best of British veg as much as anyone.
We especially like ours with a lick of flame from the grill and have a seasonal special just for you.

3

BUTCHER PRICE MONDAYS

Big chops at butcher's prices



BLACKLOCK SUNDAYS

Roasts almost as good as your Mum's

Our meat is reared and dry aged on the bone by The Warren Family on small farms in Cornwall.

We add a discretionary 12.5% service charge to all bills. Every penny of which is shared by the team who looked after you today. If for any reason you felt the service today fell short, please do say and we will remove it for you.

If you have any allergies, please kindly let us know when you order.

SHOREDITCH

You are sitting in the corner of an old East End furniture factory that during the 1940s and 50s was a hive of British industry and handmade craftsmanship.

As the factory fans spun and with the original crittal windows just ajar, British men and women toiled over leather recliners, chesterfield sofas and rosewood carvers much like those you are sat on now.

Us Brits get all sentimental about our Sunday Roasts. An opportunity to get round a big table with friends and family and regale each other of the week's goings on. Many claim to have the best, but we know no roast will ever beat the nostalgic feast Mums dish out up and down the land each week. We do our best to get as close to that comforting feast safe in the knowledge that it'll only ever be almost as good as Mum's.

EYE OPENERS

If you had a big Saturday or need a little booster this Sunday.

Breakfast Martini 7.5

Gin, Marmalade & Grapefruit Bitters

Beefy Mary 5

Vodka, Beef Jus, Tomato, Blacklock spices

STARTERS 6

Lamb Belly Ribs

An oft forgotten gem, smoked & grilled until falling off the bone

Burrata on Toast

Creamy, oozy cheese smothered on fluffy charcoal grilled sourdough

Pig's Head on Toast

One of our favourites, don't skimp on the gravy!

ROASTS

Roasted over open coals and English oak, served with yorkshire pudding, duck fat-roast potatoes, a selection of seasonal vegetables and Blacklock gravy

55 Day Aged Beef Rump

18

Cornish Lamb Leg

18

Middlewhite Pork Loin

18

All In

Mixed roast of Beef, Lamb and Pork with all of the above trimmings
20 per person, (2 people or more)

SIDES

Cauliflower Cheese

4

Swede & Lardo

4

Charred Winter Greens & Chestnuts

4

Braised Hispi & Bacon

4

Yorkie with Black Pudding & Gravy

5.5

Bread & Gravy

3

MEAT FREE

10

We love the best of British veg as much as anyone. We especially like ours with a lick of flame from the grill and, on a Sunday, with all the trimmings and Cauliflower Cheese at it's heart.

SAUCES

Horseradish, Mint, Apple

Served with each roast

BUTCHER PRICE MONDAYS

Big chops at butcher's prices



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Roasts almost as good as your Mum's

Our meat is reared and dry aged on the bone by The Warren Family on small farms in Cornwall.

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ANNEX 4



City of Westminster

Office Name: Ian Watson
Designation: Senior Practitioner
Environmental Health (Licensing)
Date: 17/7/19
Contact number: 020 7641 3183
Email: iwatson@westminster.gov.uk
Signed: Ian Watson
Uniform Ref Number: 19/06576/PREAPM

018

Trading name of business and Address:

15-16 Bedford Street, WC2E 9HE

Reference Number if Applicable: 19/06576/PREAPM

Premises Licence:

No

Applicant/Solicitor: Andrew
Wong Keystone Law

CI Area:

Yes West End

Type of Business: Restaurant

Proposed Licensed Areas: Ground and Basement Floors.

Proposed Activities: Supply of Alcohol and Late Night Refreshment

Proposed Alcohol Hours Monday to Thursday 10.00 to 23.30 hours Friday and Saturday 10.00 to 00.00 hours and Sunday 12.00 to 22.30 hours.

Pre application advice purpose: To comment on appropriate conditions including capacities for a new premises licence for the above premises. Advise on technical suitability and policy implications in advance of the appropriate application.

Issues discussed and actions taken:

Inspection carried out by Ian Watson (Environmental Health – EH) and Alan Lynagh (District Surveyor – DS) of the ground and basement floor to fully assess the proposed operation. The findings are detailed below.

District Surveyor Comments

Means of Escape:

- For a capacity of 220 in the basement as discussed with the applicant all exit doors to the main entrance/exit and the rear alternative exit should be 1100mm clear width. As a very minimum this could drop down to 1050mm given the use of the premises.
- The staircase widths to the front and rear should be a clear width of 1100mm also.
- Given the alternative exit is adjacent to the main kitchen/prep area, which is open it is recommended that any cooking facilities are provided with a suitable suppression system.

General Advice

- All protected exit routes to be provided with a minimum of 30 minutes fire separation to other parts of the premises.
- Fire detection and alarm system within the premises is in accordance with BS 5839 Part 1 2002 Category L2 protection (this is advisory but this would give good flexibility with capacities and approval).
- All Fire doors protecting escape routes will be provided with intumescent strips and smoke seals and all fire doors will comply with the relevant provisions of Table B1 of ADB.
- Every escape route (other than those in ordinary use) will be marked by emergency exit signs complying with BS 5499: Part 1 and these will be located in accordance with the recommendations of BS 5499: Part 4.

Public Facilities and Capacity

The licensed area will be ground and basement floors with a total capacity of up to 220 persons excluding staff. In line with BS 6465 part1 table 10 the minimum number of toilets required would be, 5 x WC's female, 2 x WC's plus 2 urinals male plus 1 x disabled.

Staff changing and toilet facilities should also be provided with a minimum of 2 WC's required if more than 5 staff are at work.

Licensing Policy:

The premises are located within a recognised cumulative impact area and therefore policy CIP1, HRS1, RNT2 will apply. Policy RNT2 states that it is the licensing's authority's policy to grant applications subject to other policies.

Policy 2.3.2 of HRS1 states that it is the intention to generally grant licenses or variations to licenses where the hours when customers are permitted to be on the premises are within the 'core hours'.

Policy 2.4.2 of CIP1 states that the licensing authority is generally prepared to grant reasonable limited longer hours by way of the core hours for all premises across the city.

Therefore, appropriate conditions will need to be proposed to address the supply of alcohol on the premises along with conditions to address the licensing objectives of Public Safety, Prevention of Public Nuisance, Crime and Disorder and Protection of children from Harm.

Licensing Position:

Supply of Alcohol 'On' and 'Off' the premises

Monday to Thursday 10.00 to 23.30 hours

Friday and Saturday 10.00 to 00.00 hours

Sunday 12.00 to 22.30 hours

Sunday before a Bank Holiday 12.00 to 00.00 hours.

Late Night Refreshment 'Indoors'

Monday to Thursday 23.00 to 23.30 hours

Friday and Saturday 23.00 to 00.00 hours

Sunday before a Bank Holiday 23.00 to 00.00 hours.

New Year's Eve to New Year's Day.

Proposed conditions.

To address policy RNT2 and the licensing objective of Public Safety, Prevention of Public Nuisance, Crime and Disorder and Protection of Children from Harm the following model conditions are proposed.

- The premises shall only operate as a restaurant
 - (i) in which customers are shown to their table,
 - (ii) where the supply of alcohol is by waiter or waitress service only,
 - (iii) which provide food in the form of substantial table meals that are prepared on the premises and are served and consumed at the table using non disposable crockery,
 - (iv) which do not provide any take away service of food or drink for immediate consumption,
 - (v) which do not provide any take away service of food or drink after 23.00, and
 - (vi) where alcohol shall not be sold or supplied, otherwise than for consumption by persons who are seated in the premises and bona fide taking substantial table meals there, and provided always that the consumption of alcohol by such persons is ancillary to taking such meals.

Notwithstanding this condition customers are permitted to take from the premises part consumed and resealed bottles of wine supplied ancillary to their meal.

- Substantial food and non-intoxicating beverages, including drinking water, shall be available in all parts of the premises where alcohol is sold or supplied for consumption on the premises.
- A Challenge 21 proof of age scheme shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as a driving licence, passport or proof of age card with the PASS Hologram.
- Alcohol consumed outside the premises building shall only be consumed by patrons seated at tables.
- Patrons permitted to temporarily leave and then re-enter the premises, e.g. to smoke, shall not be permitted to take drinks or glass containers with them.
- All sales of alcohol for consumption off the premises shall be sealed containers only and shall not be consumed on the premises.
- All tables and chairs shall be removed from the outside area by 23.00 hours each day.
- The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team. All entry and exit points will be covered enabling frontal identification of every person entering in any light condition. The

CCTV system shall continually record whilst the premises is open for licensable activities and during all times when customers remain on the premises. All recordings shall be stored for a minimum period of 31 days with date and time stamping. Viewing of recordings shall be made available immediately upon the request of Police or authorised officer throughout the preceding 31 day period.

- A staff member from the premises who is conversant with the operation of the CCTV system shall be on the premises at all times when the premise is open. This staff member must be able to provide a Police or authorised council officer copies of recent CCTV images or data with the absolute minimum of delay when requested.
- No noise generated on the premises, or by its associated plant or equipment, shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance.
- During the hours of operation of the premises, the licence holder shall ensure sufficient measures are in place to remove and prevent litter or waste arising or accumulating from customers in the area immediately outside the premises, and that this area shall be swept and or washed, and litter and sweepings collected and stored in accordance with the approved refuse storage arrangements by close of business.
- Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.
- An incident log shall be kept at the premises, and made available on request to an authorised officer of the City Council or the Police, which will record the following:
 - (a) all crimes reported to the venue
 - (b) all ejections of patrons
 - (c) any complaints received concerning crime and disorder
 - (d) any incidents of disorder
 - (e) all seizures of drugs or offensive weapons
 - (f) any faults in the CCTV system
 - (g) any visit by a relevant authority or emergency service.
- All waste shall be properly presented and placed out for collection no earlier than 30 minutes before the scheduled collection times.
- No rubbish including bottles shall be removed or placed in an outside area between 23.00 hours to 08.00 hours Monday to Sunday.
- No deliveries to the premises shall take place between 20.00 and 08.00 hours on the following day.
- The approved arrangements at the premises, including means of escape provisions, emergency warning equipment, the electrical installation and mechanical equipment, shall at all material times be maintained in good condition and full working order.

- The means of escape provided for the premises shall be maintained unobstructed, free of trip hazards, be immediately available and clearly identified in accordance with the plans provided.
- All emergency exit doors shall be available at all material times without the use of a key, code, card or similar means.
- No licensable activities shall take at the premises until the capacity of the premises has been determined by the Environmental Health Consultation Team and the licensing authority has replaced this condition on the licence with a condition detailing the capacity so determined.
- Before the premises open to the public, the plans as deposited will be checked by the Environmental Health Consultation Team to ensure they are an accurate reflection of the premises constructed. Where the premises layout has changed during the course of construction new plans shall be provided to the Environmental Health Consultation Team and the Licensing Authority.
- No licensable activities shall take place at the premises until the premises has been assessed as satisfactory by the environmental health consultation team at which time, this condition shall be removed from the licence by the Licensing Authority.

Conclusions

Due to the premises being located within the West End CIA they will need to fully address policy with regard to style of operation and hours for a new application.

Conditions have been proposed to address the licensing objectives including Prevention of Crime and Disorder in line with police concerns. The works and capacity condition will allow the responsible authorities comfort in assessing the premises on completion.

As part of the application process it is advised that the other responsible authorities will also need to assess the proposals and may wish to make additional comments.

Please note that any advice given will not guarantee that your application will be granted by the Licensing Service and the Environmental Health Consultation Team may still choose to make a representation to the application submitted.

ANNEX 5



ANNEX 6





15-16 Bedford Street

Acoustic and Footfall Survey

Report 19/0288/R3

15-16 Bedford Street

Acoustic and Footfall Survey

Report 19/0288/R3

Lothbury Property Trust Co Ltd

155 Bishopsgate
London
EC2M 3TQ

Revision	Description	Date	Prepared	Approved
0	Draft	16 th October 2019	Neil Jarman	Adam Sharpe
1	First Issue	28 th October 2019	Neil Jarman	Adam Sharpe
2	First Revision	31 st October 2019	Neil Jarman	Adam Sharpe

This report and associated surveys have been prepared and undertaken for the private and confidential use of our client only. If any third party whatsoever comes into possession of this report, they rely on it at their own risk and Cole Jarman Limited accepts no duty or responsibility (including in negligence) to any such third party.



Acoustic and Footfall Survey

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Attachments

19/0288/R3/SP1

Site Plan Showing Noise Survey Positions

19/0288/R3/SCH1

Noise Survey Results

19/0288/R3/SCH2

Pedestrian Survey Results

19/0288/R3/SCH3

Wagamama's Bedford Street Customer Profile from "Google" and Assessed Arrivals and Departures of Application Restaurant

Glossary of Acoustic Terms



End of Section



Acoustic and Footfall Survey

1 Introduction

- 1.1 It is proposed at 15-16 Bedford Street, London to change the use from Retail (Use Class A1) and Office (Use Class B1a) to Restaurant (Use Class A3) at part basement and part ground floor level accessed via Bedford Court. There would be retention of Retail (Use Class A1) at part Basement and part Ground Floor level on the Bedford Street frontage. The A3 use would be predominately located at basement floor level with the ground floor A3 for access only from Bedford Court.
- 1.2 A planning application has been made to Westminster City Council (reference 19/05768/FULL and 19/05769/LBC). Accompanying that application was Cole Jarman acoustic report reference 19/0288/R1 which presented the results of a background noise survey at the site including recommendations for plant noise limits.
- 1.3 The report was reviewed by the local Environmental Health Officer (EHO) Anil Drayan. He recommended planning conditions to cover the issues of external plant noise control and noise break out from the premises. With respect to noise from customers arriving and departing the restaurant via the proposed entrance on Bedford Court however he requested additional noise and footfall surveys, the times and locations of which were agreed. We are advised that relocating the proposed entrance to Bedford Street is not possible as ground floor retail use is protected in planning policy terms.
- 1.4 Cole Jarman have been instructed to assess the impact of customer noise upon local residential amenity including the survey information sought by Anil Drayan.

2 Site Description

- 2.1 The majority of the proposed A3 use is located within the basement level of 15-16 Bedford Street, London, WC2E 9HE and is currently vacant office space (B1a use) situated within a building of other lawful class B1a offices.
- 2.2 Bedford Street bounds the east façade of the building and is a busy main road. To the rear of the building, along its north and western façade lies Bedford Court.
- 2.3 The nearest residential dwellings are located along the upper levels of Bedford Court to both the south western and northern façades. The site and surrounding area can be seen in attached site plan 19/0288/R3/SP1.

3 Noise Surveys

- 3.1 We undertook a non-attended background noise survey at the site in May 2019, the results of which are described in our first report 19/0288/R1-1 dated 11th July 2019.



Acoustic and Footfall Survey

- 3.2 The noise survey requirements were agreed with EHO Anil Drayan. He requested that surveys be undertaken on evenings he considered quieter - a Sunday and a Tuesday or Wednesday. We additionally undertook a survey on a Friday evening to reflect a busier period.
- 3.3 The dates and timings of the surveys were as follows:
 - 1) Tuesday 17th September 20.30-23.30
 - 2) Sunday 22nd September 19.30-22.30
 - 3) Friday 4th October 21.00-24.00
- 3.4 The surveys covered the proposed last three hours of opening on the three days.
- 3.5 Two common measurement positions were used over the course of each survey as indicated on site plan 19/0288/SP2. These were:

MP1 In Bedford Court directly outside the proposed restaurant entrance door, 1m from the facade

MP2 In Bedford Court, outside 9 Bedford Court, a residential block to the west of the application building.
- 3.6 At each position in each hour a 15-minute reading was made in terms of L_{Amax} , L_{Aeq} and L_{A90} noise levels (see attached Glossary of Acoustic Terms for a description of each noise unit used). In addition, during each noise reading counts were made of the number of pedestrians passing by along Bedford Court; these counts were then scaled up to give equivalent hourly flow rates along the alleyway.
- 3.7 For the Tuesday and Friday surveys, the noise readings were made using Norsonic Type 118 precision sound level meter. For the Sunday survey a Norsonic Type 140 precision sound level meter was used. In all cases the meters were fitted with windshields and calibrated before and after the survey using a Norsonic Type 1251 calibrator and found to have not drifted significantly.
- 3.8 During the Friday evening survey for 15 minutes in each hour we undertook a survey to observe in which direction customers arrived and departed the adjacent Wagamama's restaurant on the north side Bedford Court, which has its entrance onto Bedford Street, close to Bedford Court.
- 3.9 There was no rainfall during any of the three noise surveys.

Noise Survey Results

- 3.10 The results of the noise readings and pedestrian counts are tabulated in the attached schedules 19/0288/R3/SCH1 and 19/0288/R3/SCH2.



Acoustic and Footfall Survey

- 3.11 At MP1 (proposed entrance), noise levels were dominated by street noise from Bedford Street. This noise included people, rickshaws with music and traffic. Noise from Bedford Street diminished along Bedford Court such that noise levels at MP2 (9 Bedford Court) were noticeably lower. Some Wagamama's staff were noted to use Bedford Court for cigarette breaks. At the 9 Bedford Court position some plant noise was audible.
- 3.12 Over the course of each survey, it was noted that some homeless people sleep in Bedford Court.
- 3.13 Whilst the Wagamama's restaurant entrance is close to Bedford Court only 16% of customers observed arrived or departed via Bedford Court, most coming and going either north or south on Bedford Street.

4 Assessment

- 4.1 In considering the impact of pedestrian related noise upon residential amenity firstly we should consider how the restaurant premises will operate.
- 4.2 There is no operator currently for the restaurant. However, we are advised it will be limited to 125 covers, a planning condition to that effect being proposed. This is significantly less than the adjacent Wagamama's restaurant which has 190 covers.
- 4.3 The proposed opening hours for the restaurant are:
 - Monday – Thursday: 10:00 to 23:30;
 - Friday and Saturdays: 10:00 to 00:00; and
 - Sundays: Midday to 22:30pm.
- 4.4 It is emphasised that the premises will be a restaurant and not a banqueting facility. The kitchens will depend on a regular turnover of diners through the evening, with numbers tailing off towards the end of the evening. As a result, there will be no large groups leaving at the same time at the end of the evening.
- 4.5 As an operator is not currently in place it is not possible to provide an operator lead customer time profile. Therefore, instead we have referenced customer data over a week at Wagamama's Bedford Street restaurant available on "Google". From those graphs we have assessed numbers arriving at the proposed 125 cover restaurant, then assumed those customers leave around one hour later. These figures are all shown in the attached schedule 19/0288/R3/SCH3. Wagamama's is considered an acceptable precedent due to its close location on the corner of Bedford Street and Bedford Court, as well as its large number of covers.
- 4.6 With regard to our own observations of Wagamama's customers, only 16% of customers approach and depart the restaurant entrance along Bedford Court from the west, the remaining 84% arriving and departing to/from Bedford Street via the east end of Bedford Court.



Acoustic and Footfall Survey

- 4.7 On this basis the following combined customer arrivals and departures are assessed for Bedford Court for the three days considered compared to existing pedestrian numbers observed over the last three hours of opening on each day:

Sunday	Time Period		
	19.30-20.30	20.30-21.30	21.30-22.30
<i>- West of restaurant entrance</i>			
Existing flowrate on Bedford Court	47	39	21
Extra pedestrians associated with restaurant	18	15	9
Total	65	54	30
% increase	39%	37%	44%
<i>- East of restaurant entrance</i>			
Existing flowrate on Bedford Court	47	39	21
Extra pedestrians associated with restaurant	95	76	49
Total	142	115	70
% increase	203%	196%	234%

T1 Sunday's assessment of pedestrian activity on Bedford Court

Tuesday	Time Period		
	20.30 – 21.30	21.30-22.30	22.30-23.30
<i>- West of restaurant entrance</i>			
Existing flowrate on Bedford Court	57	47	32
Extra pedestrians associated with restaurant	17	11	6
Total	74	58	38
% increase	30%	24%	18%
<i>- East of restaurant entrance</i>			
Existing flowrate on Bedford Court	57	47	32
Extra pedestrians associated with restaurant	91	60	31
Total	148	107	63
% increase	160%	127%	96%

T2 Tuesday's assessment of pedestrian activity on Bedford Court



Acoustic and Footfall Survey

Friday	Time Period		
	21.00-22.00	21.30-22.30	22.30-23.30
<i>- West of restaurant entrance</i>			
Existing flowrate on Bedford Court	74	114	40
Extra pedestrians associated with restaurant	21	17	9
Total	95	131	49
% increase	29%	15%	24%
<i>- East of restaurant entrance</i>			
Existing flowrate on Bedford Court	74	114	40
Extra pedestrians associated with restaurant	112	87	50
Total	186	201	90
% increase	151%	76%	125%

T3 Friday's assessment of pedestrian activity on Bedford Court

- 4.8 With respect to those customers approaching and departing to the west past 9 Bedford Court and the neighbouring flats the changes in pedestrian numbers corresponds to 18-44% increases as shown in the tables above.
- 4.9 Actual noise levels at the west end of Bedford Court were affected by plant noise and noise from Bedford Street plus pedestrian passbys. For robustness we consider the impact on noise levels assuming the noise is purely due to pedestrians. In that case the 18-44% increases in pedestrian flowrates correspond to a changes in noise levels of 0.7-1.6 dBA only. Normally a change in noise levels of 3dBA is considered just perceptible and 10dBA a doubling of loudness. As the increases on this side of the entrance are assessed to be 0.7-1.6 dBA only, the changes are below normal perceptible levels, and so clearly acceptable.
- 4.10 With respect to the section of Bedford Court east of the proposed restaurant entrance this is largely enclosed. The enclosed section does not have residential windows overlooking. The only residential windows are those directly opposite the entrance on the north side and over the passage, at first floor and above. In that case the existing ambient noise levels are significantly higher than those to the west at MP2 due to noise from Bedford Street. Comparing measurement positions MP1 and MP2 in the same hours (ignoring siren affected levels) the difference in L_{Aeq} noise levels was 6-12 dBA, on average 8dBA. Therefore, it is unreasonable to consider that the existing noise levels at this location predominately arise from existing pedestrian activity. Instead in assessing this we consider that noise levels at the proposed entrance (MP1) are made up of the same noise levels recorded at MP2 (assumed to be pedestrian related for robustness) plus the dominant Bedford Street noise.
- 4.11 On this basis we assess that the increase in overall noise levels in the vicinity of the restaurant entrance would be 0.2-1.5 dBA, similarly an imperceptible increase in overall noise levels, this is despite the much larger increases in pedestrian number predicted using this section of Bedford Court (76-234% from tables T1-T3 above).



Acoustic and Footfall Survey

4.12 Of course, this assessment assumes that customers at the restaurant behave similarly to other pedestrians in Bedford Court and do not make unnecessary noise. This it is expected to be achieved by means of appropriate management controls on the premises. The measures we recommend are:

- 1) *In the evenings the entrance will always be manned so that customers will be told to be quiet when leaving the premises. Arrivals will be directed into the restaurant, thereby avoiding queuing at the entrance.*
- 2) *The restaurant would have an internet and telephone booking system that would assist with achieving a spread of arrivals and departures*
- 3) *The staff will require that any smokers go onto Bedford Street and not stay in Bedford Court*
- 4) *The staff will ensure customers do not leave the premises with drinks*
- 5) *Staff smokers and others in work breaks will similarly be required to go to Bedford Street. Signage will be displayed internally asking smokers to utilise Bedford Street and to be respectful of neighbours.*
- 6) *Local residents will be made aware of a telephone number to call in the event of disturbance which they believe attributed to the restaurant.*
- 7) *The rear entrance door to the premises will only be for emergency use and daytime deliveries*
- 8) *Any restaurant bar will only serve those dining at the restaurant.*
- 9) *Taxis and private cars will be directed to drop off and collect from Bedford Street. Customers waiting for taxis will be held in the premises*
- 10) *Background music will not be played in the entrance lobby, so there will be no sound spillage when the doors are open to allow customers in and out.*
- 11) *CCTV will be installed to monitor external areas to the side and rear of the premises*
- 12) *During the wind down period before closure if necessary the restaurant will control the supply of alcohol and reduce the background music levels further*
- 13) *There will be prominent and clear notices telling customers to respect the needs of local residents and to leave the area quickly and quietly.*



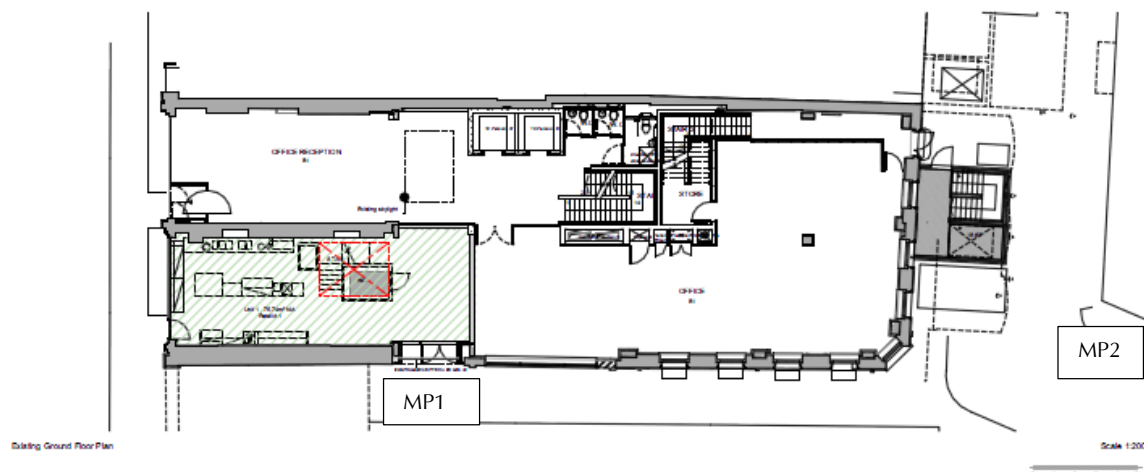
Acoustic and Footfall Survey

5 Conclusions

- 5.1 It is proposed at 15-16 Bedford Street, London to change the use from Retail (Use Class A1) and Office (Use Class B1a) to Restaurant (Use Class A3) at part basement and part ground floor level accessed via Bedford Court. There would be retention of Retail (Use Class A1) at part Basement and part Ground Floor level on the Bedford Street frontage. The A3 use would be predominately located at basement floor level with the ground floor A3 for access only from Bedford Court.
- 5.2 Planning applications have been made to Westminster City Council (reference 19/05768/FULL and 19/05769/LBC). Accompanying the applications was Cole Jarman acoustic report reference 19/0288/R1 which presented the results of a background noise survey at the site including recommendations for plant noise limits.
- 5.3 The local Environmental Health Officer (EHO) Anil Drayan recommended planning conditions to cover the issues of external plant noise control and noise break out from the premises. With respect to noise from customers arriving and departing the restaurant via the proposed entrance on Bedford Court he requested additional noise and footfall surveys.
- 5.4 We undertook the noise surveys requested and undertook an additional survey on a busy weekend evening in order to provide a comprehensive set of measurements. On one evening we also observed the direction of approach and departure of customers from the existing adjacent Wagamama's restaurant, noting that only 16% of customers arrived or departed via Bedford Court.
- 5.5 The noise survey showed that the noise levels at the east end of Bedford Court were significantly higher than at the west end of the court due to noise from Bedford Street.
- 5.6 We have assessed the impact of additional pedestrian traffic on Bedford Court arising from the proposed restaurant use. For residents at the west end of the Court the noise increases are assessed to be 0.7-1.6 dBA only, the changes are below normal perceptible levels, and so clearly acceptable.
- 5.7 Most customers (84 % assessed) will arrive and depart via the east end of Bedford Court to and from Bedford Street. This end of the Court is largely covered without residential windows adjacent. Because of the higher existing noise levels at this end we assess that the increase in overall noise levels in the vicinity of the restaurant entrance would be 0.2-1.5 dB, similarly an imperceptible increase in overall noise levels.
- 5.8 To seek to avoid customers making unnecessary noise management controls on the operation of the premises are proposed as outlined in section 4 of this report.
- 5.9 Taking account of our noise survey, assessment and the management measures we conclude that customer related sound should not be a reason for refusal of the planning application.

 End of Section

Figure 19/0288/Fig1



Title: Site Plan Showing Bedford Court Noise Survey Locations

Project: 15-16 Bedford Street

Date: 16th October 2019

Scale: Not to scale



Schedule

19/0288/R3/SCH1

Noise Survey Results

Measurement Position 1 – Outside Proposed Restaurant Entrance Bedford Court

Period and Date	L_{Aeq}	L_{Amax}	L_{A90}
Tuesday 17 th September			
20.30-21.30	62	84	56
21.30-22.30	61	79	56
22.30-23.30	60	76	54
Sunday 22 nd September			
19.30-20.30	63	81	55
20.30-21.30	61	80	55
21.30-22.30	(72)*	(103)*	54
Friday 4 th October			
2100-2200	67	91	61
2200-2300	67	89	62
2300-2400	64	82	60

* Reading affected by emergency sirens (In assessment we assume levels in this hour would be the same as Tuesday 22.30-23.30)

Measurement Position 2 – Outside 9 Bedford Court

Period and Date	L_{Aeq}	L_{Amax}	L_{A90}
Tuesday 17 th September			
20.30-21.30	56	73	52
21.30-22.30	53	69	52
22.30-23.30	53	68	52
Sunday 22 nd September			
19.30-20.30	54	66	50
20.30-21.30	52	69	49
21.30-22.30	51	60	49
Friday 4 th October			
2100-2200	58	81	51
2200-2300	55	76	51
2300-2400	58	79	52



Schedule

19/0288/R3/SCH2

Pedestrian Survey Results

Bedford Court

Period and Date	Equivalent hourly pedestrian passbys Bedford Court
Tuesday 17 th September	
20.30-21.30	61
21.30-22.30	47
22.30-23.30	32
Sunday 22 nd September	
19.30-20.30	47
20.30-21.30	39
21.30-22.30	21
Friday 4 th October	
21.00-22.00	74
22.00-23.00	114
23.00-24.00	40

Wagamama arrivals and departures Friday 4th October

Direction of arrival and departures	Count of pedestrians in and out over 3 x 15 minute periods	% of total
Bedford Street North	19	28%
Bedford Street South	34	49%
Henrietta Street East	5	7%
Bedford Court	11	16%



Schedule

19/0288/R3/SCH3

Wagamama's Bedford Street Customer Profile from "Google" and Assessed Arrivals and Departures for Application Restaurant

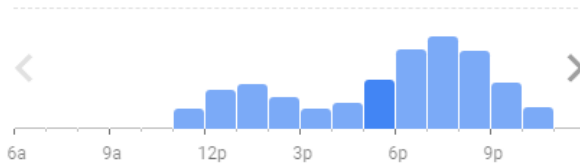
Popular times Sundays ▼



Popular times Mondays ▼



Popular times Tuesdays ▼



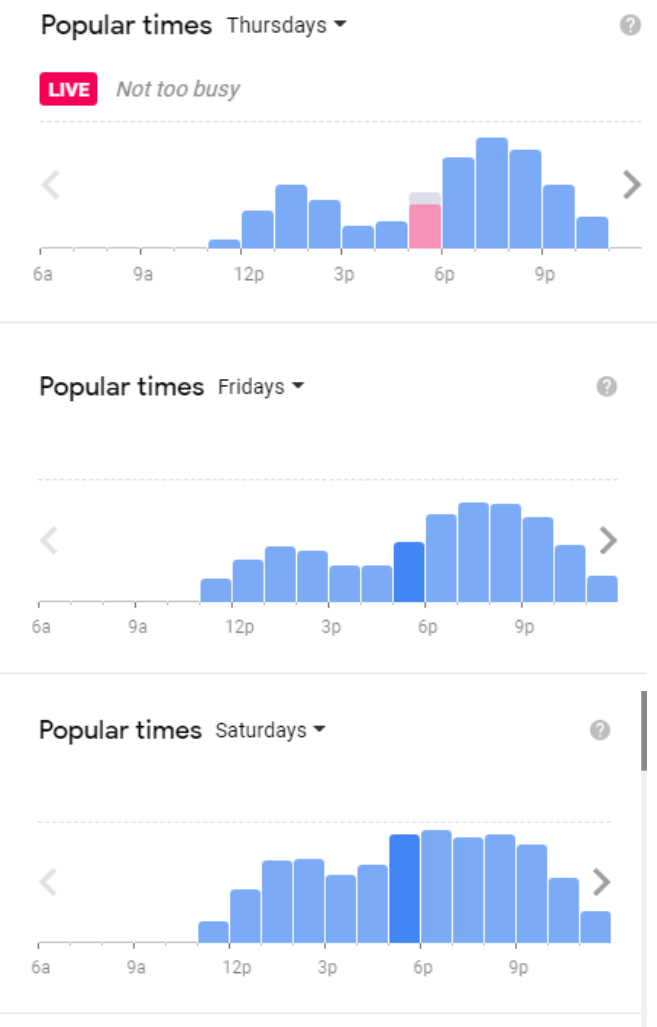
Popular times Wednesdays ▼





Schedule

19/0288/R3/SCH3





Schedule

19/0288/R3/SCH3

Day and time period	Customer arrivals in last three hours opening		
	Antepenultimate opening hour	Penultimate opening hour	Last hour opening
Friday 9pm-12pm	61	42	17
Saturday 9pm-12pm	74	48	23
Sunday 7.30pm-10.30pm	53	38	21
Monday 8.30-11.30 pm	39	23	12
Tuesday 8.30-11.30 pm	46	25	12
Wednesday 8.30-11.30 pm	58	35	17
Thursday 8.30-11.30 pm	57	33	15

T1 Assessed customer arrivals for 125 capacity restaurant over last three hours opening

Day and time period	Customer departures in last three hours opening		
	Antepenultimate opening hour	Penultimate opening hour	Last hour opening
Friday 9pm-12pm	72	61	42
Saturday 9pm-12pm	80	74	48
Sunday 7.30pm-10.30pm	60	53	38
Monday 8.30-11.30 pm	50	39	23
Tuesday 8.30-11.30 pm	63	46	25
Wednesday 8.30-11.30 pm	76	58	35
Thursday 8.30-11.30 pm	75	57	33

T2 Assessed customer departures for 125 capacity restaurant over last three hours opening

Day and time period	Combined Customer Arrivals and Departures in last three hours opening		
	Antepenultimate opening hour	Penultimate opening hour	Last hour opening
Friday 9pm-12pm	133	103	59
Saturday 9pm-12pm	154	123	71
Sunday 7.30pm-10.30pm	113	91	58
Monday 8.30-11.30 pm	89	62	35
Tuesday 8.30-11.30 pm	108	71	37
Wednesday 8.30-11.30 pm	134	93	51
Thursday 8.30-11.30 pm	132	90	48

T3 Assessed customer arrivals and departures for 125 capacity restaurant over last three hours opening



Acoustic and Footfall Survey

Glossary of Acoustic Terms

L_{Aeq} :

The notional steady sound level (in dB) which over a stated period of time, would have the same A-weighted acoustic energy as the A-weighted fluctuating noise measurement over that period. Values are sometimes written using the alternative expression dB(A) L_{eq} .

L_{Amax} :

The maximum A-weighted sound pressure level recorded over the period stated. L_{Amax} is sometimes used in assessing environmental noise when occasional loud noises occur, which may have little effect on the L_{Aeq} noise level. Unless described otherwise, L_{Amax} is measured using the “fast” sound level meter response.

L_{A10} & L_{A90} :

If non-steady noise is to be described, it is necessary to know both its level and degree of fluctuation. The L_{An} indices are used for this purpose. The term refers to the A-weighted level (in dB) exceeded for n% of the time specified. L_{A10} is the level exceeded for 10% of the time and as such gives an indication of the upper limit of fluctuating noise. Similarly, L_{A90} gives an indication of the lower levels of fluctuating noise. It is often used to define the background noise.

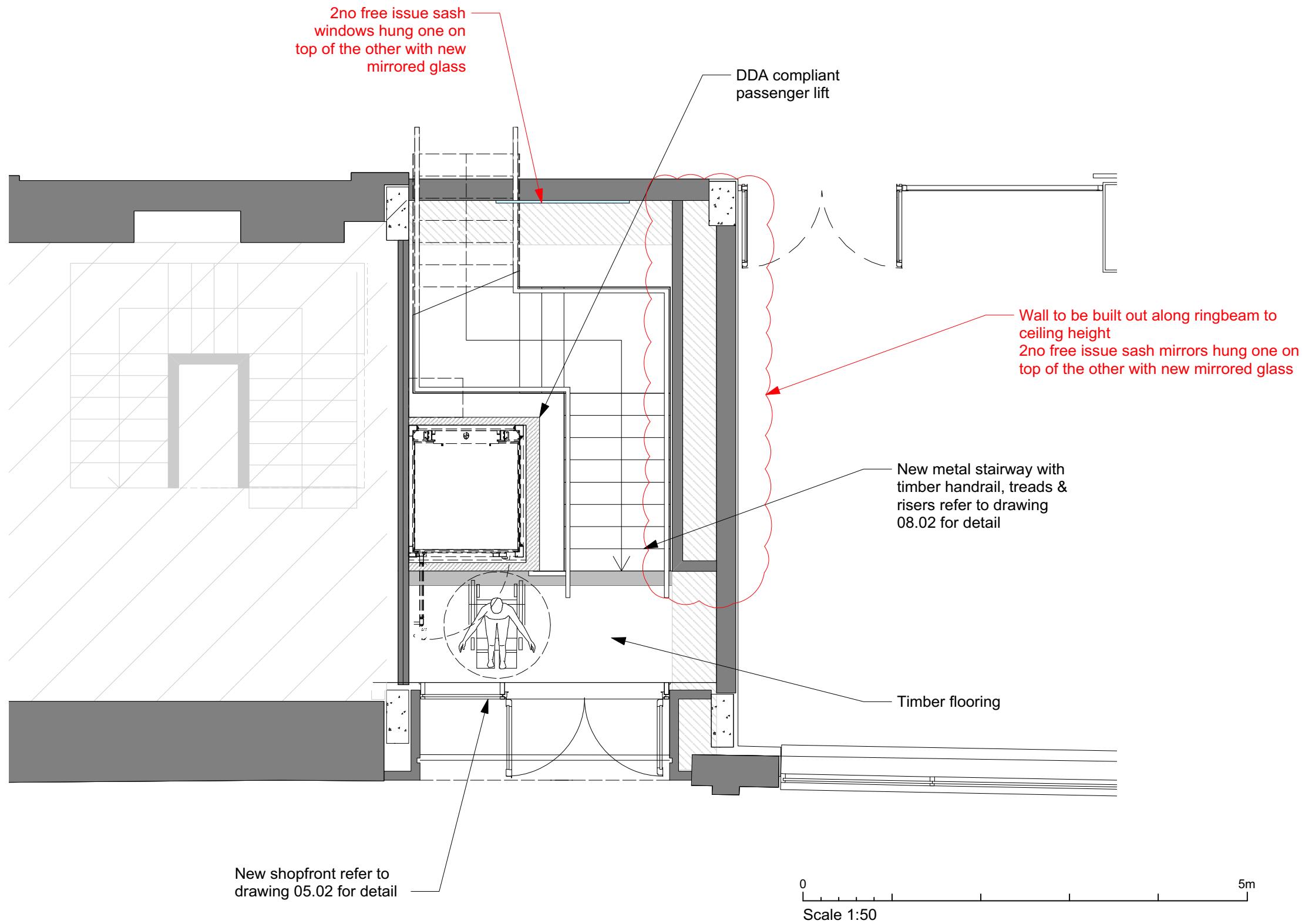
L_{A10} is commonly used to describe traffic noise. Values of dB L_{An} are sometimes written using the alternative expression dB(A) L_n .

L_{AX} , L_{AE} or SEL

The single event noise exposure level which, when maintained for 1 second, contains the same quantity of sound energy as the actual time varying level of one noise event. L_{AX} values for contributing noise sources can be considered as individual building blocks in the construction of a calculated value of L_{Aeq} for the total noise. The L_{AX} term can sometimes be referred to as Exposure Level (L_{AE}) or Single Event Level (SEL).

■ End of Section





GENERAL NOTES

1. ALL FINISHES ARE TO CONFORM TO THE REQUIRED CURRENT BUILDING REGULATIONS IN THE APPLICABLE COUNTRY (IN A U.K. RESTAURANT ALL FINISHES ARE TO BE CLASS 1 OR EQUIVALENT)

2. CONTRACTORS MUST VERIFY ALL SITE DIMENSIONS, DRAWINGS, DETAILS AND SPECIFICATIONS AND REPORT ANY DISCREPANCIES TO STONEBLUE PROJECTS LTD. BEFORE PROCEEDING WITH ANY WORK

3. ALL REQUESTED DRAWINGS SHOWING FIXINGS AND CONSTRUCTION DETAILS ARE TO BE APPROVED BY STONEBLUE PROJECTS LTD. PRIOR TO COMMENCEMENT OF WORK

4. ALL SPECIFIED ITEMS ARE TO BE INSTALLED IN

ACCORDANCE WITH THE MANUFACTURERS RECOMMENDATIONS

5. CONTRACTOR TO PROVIDE A WORKING ENVIRONMENT WHICH CONFORMS TO THE CURRENT HEALTH AND SAFETY AT WORK CONDITIONS AND LOCAL AUTHORITY REGULATIONS

6. ALL FINISHES ARE TO BE CARRIED OUT TO A HIGH STANDARD

7. ANY DIMENSIONS ARE TO BE TAKEN FROM THE SETTING OUT PLAN ONLY AND ARE NOT TO BE SCALED FROM THE DRAWINGS

8. IT IS THE CONTRACTORS RESPONSIBILITY TO UNDERTAKE AND ENSURE THAT ANY BUILDING WORK IS CARRIED OUT UNDER LOCAL AUTHORITY

REQUIREMENTS.

9. THE CONTRACTOR IS TO CHECK AND APPRAISE ALL DESIGN, SHOPFITTING AND CONSTRUCTION DETAILS AND OFFER ALTERNATIVES TO THE DESIGNER FOR APPROVAL

10. IN THE EVENT THAT DRAWING INFORMATION IS NOT THE SAME AND IF THE DESIGNER AND/OR SUPERVISING OFFICER ARE UNAVAILABLE FOR COMMENT THE PROPOSED PLAN IS TO BE READ AS CORRECT

11. THIS DRAWING IS THE READ IN CONJUNCTION WITH THE OTHER RELEVANT CONSULTANTS DRAWINGS

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INFORMATION

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APPLICATION FOR LOCAL AUTHORITY

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TENDER

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CONSTRUCTION

E	17.02.20	Layout changes highlighted in red
D	06.02.20	Layout update
REV	DATE	ITEM

PROJECT

Blacklock Bedford Street

TITLE

Proposed Ground Floor- GA

DRAWN PT	DATE Aug '19	SCALE 1:50 @ A3
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PROJECT s2516	NUMBER 04.01	REVISION E
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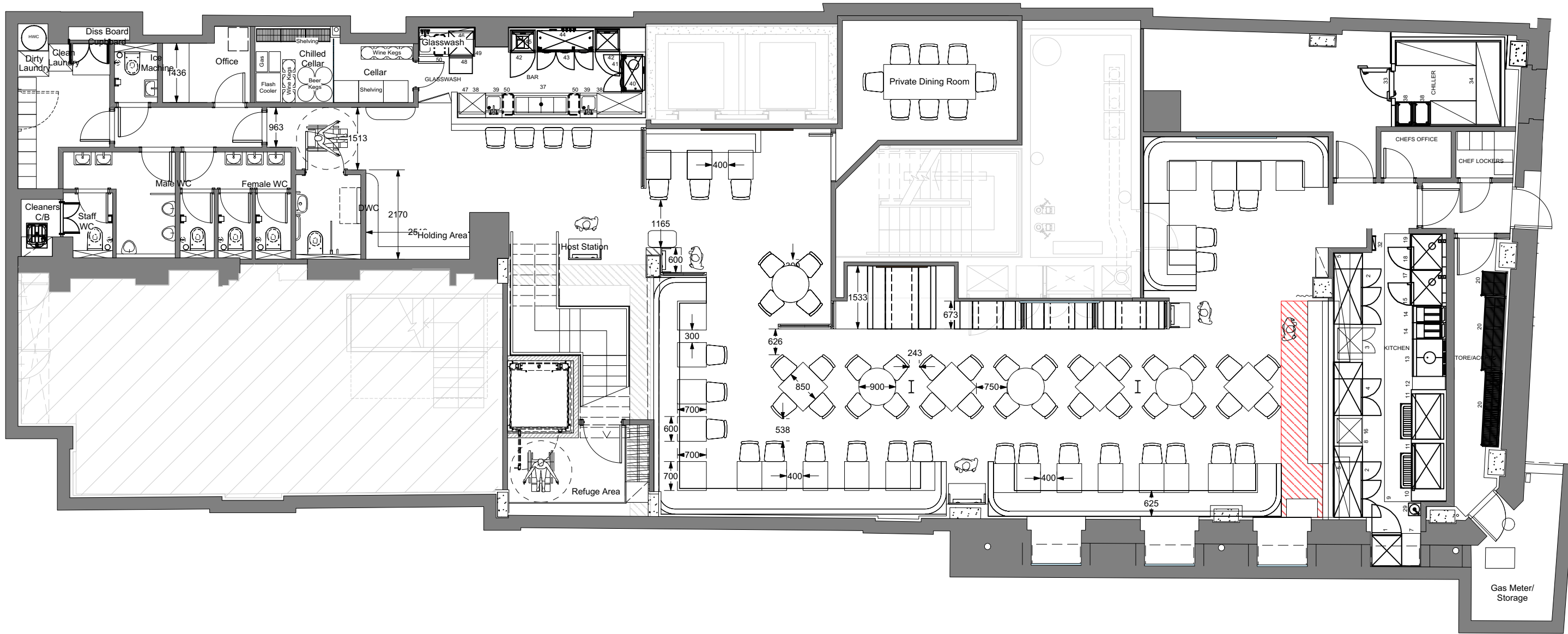
Stoneblue Projects I

design, project management, cost consultants

Fourth Floor Regal House

70 London Road Twickenham TW1 3QS

info@stoneblueprojects.co.uk



GENERAL NOTES

1. ALL FINISHES ARE TO CONFORM TO THE REQUIRED CURRENT BUILDING REGULATIONS IN THE APPLICABLE COUNTRY (IN A U.K. RESTAURANT ALL FINISHES ARE TO BE CLASS 1 OR EQUIVALENT)

2. CONTRACTORS MUST VERIFY ALL SITE DIMENSIONS, DRAWINGS, DETAILS AND SPECIFICATIONS AND REPORT ANY DISCREPANCIES TO STONEBLUE PROJECTS LTD. BEFORE PROCEEDING WITH ANY WORK

3. ALL REQUESTED DRAWINGS SHOWING FIXINGS AND CONSTRUCTION DETAILS ARE TO BE APPROVED BY STONEBLUE PROJECTS LTD. PRIOR TO COMMENCEMENT OF WORK

4. ALL SPECIFIED ITEMS ARE TO BE INSTALLED IN

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INFORMATION

APPLICATION FOR LOCAL AUTHORITY

TENDER

CONSTRUCTION

REV	DATE	ITEM

PROJECT

Blacklock Bedford Street

TITLE

Proposed Basement- GA

DRAWN PT

DATE Aug '19

SCALE 1:100@A3

PROJECT s2516

NUMBER 04.02

REVISION F

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