

Urban Design

- design proposals to minimise the potential for overlooking or overshadowing neighbouring properties (if applicable)
- proposed boundary fencing or retaining walls including heights, materials and colours

Air Quality

- identify the likely sources of odour, dust or other air borne particles (eg. exhaust extraction fans, waste storage bins, where and how will they be applied)
- describe methods to be used to minimise the spread of odour, dust and air borne particles (eg. enclosed storage containers, short storage periods)

Environmental Noise

- identify the likely sources and location of noise (eg. outdoor dining areas, air conditioners and exhaust fans etc)
- provide details on music including type of music to be played (eg. amplified, non-amplified, band or DJ, jazz, rock, etc) and hours of playing
- provide a report prepared by a qualified acoustic engineer which addresses potential noise impacts and recommends and provides details on acoustic treatments (eg. roof treatment, double glazing, entrance 'airlocks', treatment of air-conditioning, ventilation systems, solid barriers on carpark perimeter, etc.)
- provide details of any proposed noise management and monitoring techniques

Wastewater Disposal and Water Quality

Restaurants in some remote or rural locations may require connection to a septic tank effluent disposal system, if this is the case provide the following details:

- the size and location of the existing or new disposal area or septic tank and any associated irrigation system (or connection to CWMS).

Environmental Health Regulations

A restaurant is a food business and as such must comply with the Food Act 2001, the Food Safety Standards and related Regulations and Standards.

Before lodging plans for a restaurant with Council the applicant should firstly discuss the matter with Council's Environmental Health Officer to ascertain what will be required to ensure that the proposed restaurant will comply with the relevant food standards.

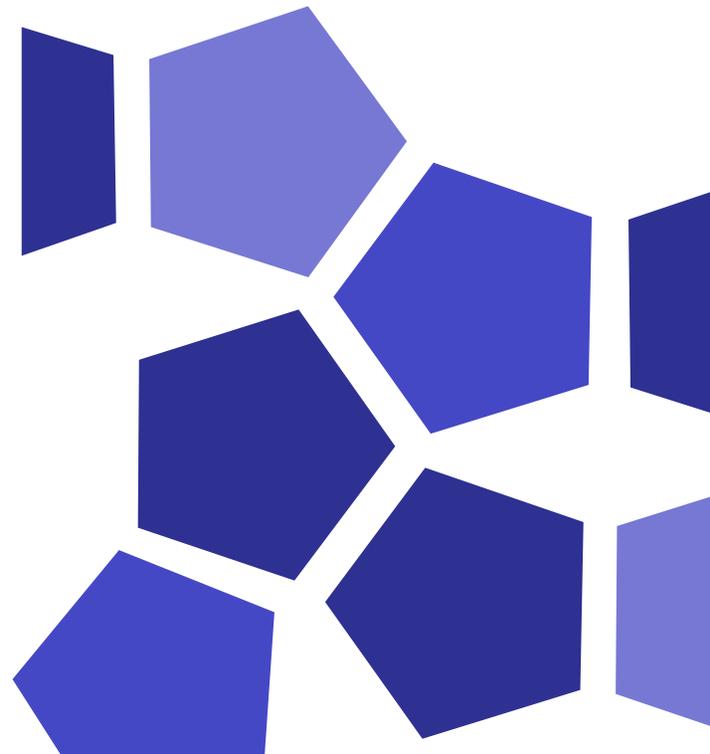
(Australian Standard AS 4674 – 2004 for the Design, construction and fit-out of food premises should also be consulted for ideas on the physical aspect of the building itself.

The applicant will also need to lodge a Food Business Notification Form with Council).

It is essential that Council's Environmental Health Officer be consulted because there are a number of items that must be complied with.

It is easier to consider them in the planning stage than have to provide them later as add-ons.

These include such items as hand basins, correct ventilation and lighting, as well as a grease arrestor for those businesses that may require one.



RESTAURANT

A restaurant is a type of use that can be established successfully if it is sited, designed and operated properly, however has the potential to cause environmental harm or be detrimental to the amenity of the locality if these factors are not considered.

A restaurant is defined in the *Development Regulations 2008* as 'land used primarily for the consumption of meals on a site'. A restaurant is also defined as a 'shop' under the *Development Regulations 2008* and under the Building Code of Australia, however special consideration maybe required for conversion of a retail shop to a restaurant, eg. toilet facilities.

The relevant authority assessing the application will be interested in the following issues:

- built form and relationship to adjoining developments
- vehicle access arrangements
- on-site carparking arrangements and numbers
- waste disposal and storage
- odour and fume management
- number of patrons and staff
- hours of operation
- noise levels (type of music, hours of music playing, nearby sensitive uses)
- delivery, loading and unloading areas
- suitability of effluent disposal system (if in remote or some country areas)

What is required in your Application?

The information that you provide with your application is the basis upon which your application is assessed. If the information is inadequate, you run the risk of delaying the assessment or creating confusion about the nature of your application. For this reason the information that you provide should aim to

For this reason the information that you provide should aim to ensure that:

- all potential environmental impacts are identified, including off-site impacts on the neighbouring environment
- any action you propose to take to minimise impacts on the environment is clearly explained and documented

The following highlights the information that you should provide with your application where applicable to the nature of the application (eg. proposals for new operations may need to provide all the information listed below, whereas proposals for minor expansions or renovations may only need to provide some of the information listed below).

Plans

The plans of the proposed restaurant development should include the following:

- an overall site layout indicating:
 - * site coverage and key features (building area, toilet facilities, waste storage, landscaping etc)
- scale and height of the proposal
- relationship to adjoining development, including setbacks from site boundaries
- circulation and access arrangements (including main entrance) for vehicle traffic (including emergency and delivery vehicles)
- circulation and access arrangements for pedestrians (paths and ramps)
- carparking layout and numbers (visitor and staff) including:
- number, dimension and location of disabled persons parking spaces
- location of any traffic calming devices and/ or acoustic treatments to address noise generated in close proximity to adjoining sensitive uses
- floor plans for each level, including the basements and outdoor dining areas

- a detailed landscape plan for the site including a schedule of species and plant heights (at time of planting and maturity)
- a plan indicating the layout of the front driveway (if applicable)

Description of Proposal

A written description of the proposal, including details on:

- maximum number of patrons and staff at any one time in the restaurant and indicate peak use times
- details of any new signage on the subject property including size, colours, materials, heights and location
- hours of operation
- any music to be played at any time including the type of music and hours of playing
- details of acoustic treatments (eg. roof treatment, double glazing, entrance 'airlocks', treatment of air-conditioning, ventilation systems etc.) including details of noise management
- location and projections of external lighting
- Operating hours for liquor licensing.

Traffic and Car Parking

Carparking and circulation arrangements (report prepared by a qualified traffic engineer) outlining:

- car parking demand analysis and traffic generation projections
- assessment of internal and external site layout, including turning circles especially for delivery and waste removal vehicles
- assessment of vehicle access and egress
- assessment of car parking layout against relevant Australian Standards
- the location of loading, unloading and waste storage areas
- the types of delivery and garbage removal vehicles expected to service the site and their hours of operation