

### Application for a premises licence to be granted under the Licensing Act 2003

#### Please read the following instructions first

Before completing this form please read the guidance notes at the end of the form. If you are completing this form by hand please write legibly in block capitals. In all cases ensure that your answers are inside the boxes and written in black ink. Use additional sheets if necessary.

You may wish to keep a copy of the completed form for your records.

# I/We Delmon Pizza Itd t/a Domino's Pizza

*(Insert name(s) of applicant)* apply for a premises licence under section 17 of the Licensing Act 2003 for the premises described in Part 1 below (the premises) and I/we are making this application to you as the relevant licensing authority in accordance with section 12

### Part 1 – Premises details

of the Licensing Act 2003

95 Chiswick High Road          Post town       Chiswick       Postcode       W/4 2FF	Postal address of premises or, if none, ordnance survey map reference or description						
Post town Chiswick Postcode W/4 2FF	95 Chiswick High Road						
Post town Chiswick Postcode W/4 2FF							
Post town Chiswick Postcode W/4 2FF							
Post town Chiswick Postcode W/4 2FF							
Post town Chiswick Postcode W/4 2FF							
	Post town	Chiswick	Postcode	W4 2EF			

Telephone number at premises (if any)	020 8995 4555
Non-domestic rateable value of premises	<b>£</b> 44,250

### Part 2 - Applicant details

Please state whether you are applying for a premises licence as **Please tick as** appropriate

a)	an	individual or individuals *		please complete section (A)
b)	a p	erson other than an individual *		
	i	as a limited company/limited liability partnership	~	please complete section (B)

	ii	as a partnership (other than limited	please complete section (B)
		liability)	ploase complete section (B)
	iii	as an unincorporated association or	please complete section (B)
	iv	other (for example a statutory corporation)	please complete section (B)
c)	a re	ecognised club	please complete section (B)
d)	ac	harity	 please complete section (B)
e)	the proprietor of an educational establishment		please complete section (B)
f)	a health service body		please complete section (B)
g)	the	erson who is registered under Part 2 of Care Standards Act 2000 (c14) in pect of an independent hospital in Wales	please complete section (B)
ga)	of I 200	erson who is registered under Chapter 2 Part 1 of the Health and Social Care Act 08 (within the meaning of that Part) in an ependent hospital in England	please complete section (B)
h)		e chief officer of police of a police force in gland and Wales	please complete section (B)

\* If you are applying as a person described in (a) or (b) please confirm (by ticking yes to one box below):

- I am carrying on or proposing to carry on a business which involves the use of the premises for licensable activities; or
- I am making the application pursuant to a
- statutory function or
- a function discharged by virtue of Her Majesty's prerogative

### (A) individual applicants (fill in as applicable)

Mr	Mrs	Miss	Ms	Other Title (for example, Rev)		
Surname			First na	ames		
Date of bir	th	I am 18 years	old or ove	r Please tick	yes	
Nationality	1					
Current res address if d from premis address	lifferent					
Post town				Postcode		
Daytime co number	Daytime contact telephone number					

E-mail address (optional)	
	if demonstrating a right to work via the Home Office online right to vice), the 'share code' provided to the applicant by that service 5 for information)

### **Second individual applicant** (if applicable)

Mr	Mrs	Miss	Ν	Иs	Other Title (for example, Rev)	
Surname				First na	ames	
Date of bir or over	th		I am 1	8 years o	old Plea	ase tick yes
Nationality	/					
Current res address if d from premis address	different					
Post town					Postcode	
Daytime co number	ontact t	elephone			i	
E-mail add (optional)	ress					
Where applicable (if demonstrating a right to work via the Home Office online right to work checking service), the 'share code' provided to the applicant by that service: (please see note 15 for information)						

### (B) Other applicants

Please provide name and registered address of applicant in full. Where appropriate please give any registered number. In the case of a partnership or other joint venture (other than a body corporate), please give the name and address of each party concerned.

Name Delmon Pizza Itd t/a Domino's Pizza	а
--	---

Address
1 Battersea Bridge Road, 10 The Glassmill, SW11 3BZ
Pagistarad number (where applicable)
Registered number (where applicable)
02652768
Description of applicant (for example, partnership, company, unincorporated association etc.)
Company
Telephone number (if any)02075853800
E-mail address (optional)

### Part 3 Operating Schedule

When do you want the premises licence to start?

DD MM			YYYY				
1	3	0	1	2	0	2	5

If you wish the licence to be valid only for a limited period, when do you want it to end?

DD	)	ΜN	Λ	YΥ	YΥ	

Please give a general description of the premises (please read guidance note 1) Store with Basement and Ground Floor with customer waiting area on the ground floor,

If 5,000 or more people are expected to attend the premises at any one time, please state the number expected to attend.

What licensable activities do you intend to carry on from the premises?

(please see sections 1 and 14 and Schedules 1 and 2 to the Licensing Act 2003)

Provision of regulated entertainment (please read guidance note	Please tick all
2)	that apply

a)	plays (if ticking yes, fill in box A)
b)	films (if ticking yes, fill in box B)
c)	indoor sporting events (if ticking yes, fill in box C)
d)	boxing or wrestling entertainment (if ticking yes, fill in box D)
e)	live music (if ticking yes, fill in box E)
f)	recorded music (if ticking yes, fill in box F)
g)	performances of dance (if ticking yes, fill in box G)
h)	anything of a similar description to that falling within (e), (f) or (g) (if ticking yes, fill in box H)

Provision of late night refreshment (if ticking yes, fill in box I)	$\checkmark$
Supply of alcohol (if ticking yes, fill in box J)	

In all cases complete boxes K, L and M

I

	<b>light</b> hment ard days	and	Will the provision of late night refreshment take place indoors or outdoors or both – please tick (please	Indoors	
timing	s (please nce note	read	read guidance note 3)	Outdoors	
Day	Start	Finis h		Both	$\checkmark$
Mon	11pm	1am	Please give further details here (please read)	ad guidance ı	note
			Delivery of food from 11am to 1am.		
Tue	11pm	1am			
Wed	11pm	1am	State any seasonal variations for the prov night refreshment (please read guidance no		
Thur	11pm	1am			
Fri	11pm	1am	Non standard timings. Where you intend premises for the provision of late night redifferent times, to those listed in the column	freshment a	
Sat	11pm	1am	please list (please read guidance note 6)		
Sun	11pm	1am			

# Κ

Please highlight any adult entertainment or services, activities, other entertainment or matters ancillary to the use of the premises that may give rise to concern in respect of children (please read guidance note 9).

not applicable.

# L

Hours premises are open to the public Standard days and timings (please read guidance note 7)		<b>iblic</b> and read	<u>State any seasonal variations</u> (please read guidance note 5)
Day	Start	Finis h	
Mon	11am	1am	
Tue	11am	1am	
Wed	11am	1am	Non standard timings. Where you intend the premises to
Thur	11am	1am	be open to the public at different times from those listed in the column on the left, please list (please read guidance note 6)
Fri	11am	1am	
Sat	11am	1am	
Sun	11am	1am	

## Μ

Describe the steps you intend to take to promote the four licensing objectives:

# **a) General – all four licensing objectives (b, c, d and e)** (please read guidance note 10)

We will respect our neighbours, keep noise to a minimum, and ensure the team are fully trained to deal with any incidents that may arise.

### b) The prevention of crime and disorder

Crime risk assessment, CCTV and security lights in place and managers/staff are trained to call the police and immediately/press the panic buttons should a situation arise that requires their support.

### c) Public safety

CCTV instore, the customer areas are well lit and staff are visible and present in the store.

### d) The prevention of public nuisance

The team are trained to be quiet after certain times and we have notices up in the store so the team are more mindful of the noise they make after 11pm. We will operate in the same way as we do during the day therefore litter would be removed from outside the store.

### e) The protection of children from harm

N/A

### Checklist:

### Please tick to indicate agreement

•	I have made or enclosed payment of the fee.	
•	I have enclosed the plan of the premises.	$\checkmark$
•	I have sent copies of this application and the plan to responsible authorities and others where applicable.	<
•	I have enclosed the consent form completed by the individual I wish to be designated premises supervisor, if applicable.	
•	I understand that I must now advertise my application.	<
•	I understand that if I do not comply with the above requirements my application will be rejected. [Applicable to all individual applicants, including those in a partnership which is not a limited liability partnership, but not companies or limited liability partnerships] I have included documents demonstrating my entitlement to work in the United Kingdom or my share code issued by the Home Office online right to work checking service (please read note 15).	~

It is an offence, under Section 158 of the Licensing Act 2003, to make a false statement in or in connection with this application. Those who make a false statement may be liable on summary conviction to a fine of any amount.

It is an offence under Section 24b of the Immigration Act 1971 for a person to work when they know, or have reasonable cause to believe, that they are disqualified from doing so by reason of their immigration status. Those who employ an adult without leave or who is subject to conditions as to employment will be liable to a civil penalty under section 15 of the Immigration, Asylum and Nationality Act 2006 and pursuant to Section 21 of the same act, will be committing an offence where they do so in the knowledge, or with reasonable cause to believe, that the employee is disqualified.

### Part 4 – Signatures (please read guidance note 11)

Signature of applicant or applicant's solicitor or other duly authorised agent (see guidance note 12). If signing on behalf of the applicant, please state in what capacity.

Declaration	• [Applicable to individual applicants only, including those in a partnership which is not a limited liability partnership] I understand I am not entitled to be issued with a licence if I do not have the entitlement to live and work in the UK (or if I am subject to a condition preventing me from doing work relating to the carrying on of a licensable activity) and that my licence will become invalid if I cease to be entitled to live and work in
-------------	---

	the UK (please read guidance note 15).
	• The DPS named in this application form is entitled to work in the UK (and is not subject to conditions preventing him or her from doing work relating to a licensable activity) and I have seen a copy of his or her proof of entitlement to work, or have conducted an online right to work check using the Home Office online right to work checking service which confirmed their right to work (please see note 15)
Signature	
Date	13/12/2024
Capacity	Administrator

For joint applications, signature of 2<sup>nd</sup> applicant or 2<sup>nd</sup> applicant's solicitor or other authorised agent (please read guidance note 13). If signing on behalf of the applicant, please state in what capacity.

Signature	
Date	13/12/2024
Capacity	Company Director

Contact name (where not previously give associated with this application (please r	en) and postal address for correspondence ead guidance note 14)
Post town	Postcode
Telephone number (if any)	
If you would prefer us to correspond with	you by e-mail, your e-mail address (optional

### Notes for Guidance

Metrice         Metrice           Watered supply with stop cock in access white stop cock in a store of the power in a store of the stop cock in a store of the stop cock with a maximum value in a power interval where a stop cock in a store of the stop cock in a stop cock in a store of the stop cock in a store of the stop cock in a stop cock in a store of the stop cock in a stop cock in a stop cock in a store of the stop cock in a	
	Supply sized to carry simultaneous load of ovens and water he minimum 14cu.m/hr through a minimum 38mm diameter supp Gas stop cock to be provided in accessible location and earth
	nclosure details with DPG when locations are establishe las and water metered supplies will be required. he following is given as indicative guidance only: AS
	old water supplies eter locations or size: dlord. Contractor to
	ound ound the pattern bot on
	e consideration as to how the requireme are to be met in respect of means of acc tomers, and the provision of accessible s requirements arise. ACTOR DESIGN) ACTOR DESIGN ACTOR DESIGN ant stages prior to be designed by specio itractor and offered for inspection to Buil ant stages prior to covering, including: extensions to surface water systems abo
	Regulations 1992. One cubicle and WHB for 1-5 persons. Two c and two WHB for 6-25 persons. EQUALITY ACT 2010
<ul> <li>WATER Metered supply with stop cock in value to water Regulations specadjacent to the main incoming adjacent to the main incoming to be confirmed on site.</li> <li>DOMESTIC HOT WATER</li> <li>To be provided by "Worcester Be sealed instantaneous multi-point producing 11.4litres per minute value to agree location with HEATING COOLING &amp; VENTILATION TO TO Specialist subcontractor to satisfie (England &amp; wales) and Local Au Officer requirements.</li> <li>MECHANICAL VENTILATION TO TO DESIGN)</li> <li>Detail design to satisfy EHO and that operating. New galvanised steel internally mounted fans (capality wathered.</li> <li>SUPPLY AIR (CONTRACTION FROM DESIGN)</li> <li>MECHANICAL EXTRACTION FROM DESIGN)</li> <li>MECHANICAL EXTRACTION FROM DESIGN.</li> <li>MECHANICAL EXTRACTOR setting inferentiation only possible if an opplicable, the racte of air changes/h free with a maximum vertifier and system (min. 30-40 air changes/h free sign of CCTV by special to be separated from of a part and specification guidance revision D of 25mm of non-combustible ins</li> <li>CCTV (SUB-CONTRACTOR / SPEC</li> <li>Design of CCTV by special to a radiand revision D os SECURITY ALARM SYSTEM (SUB-CONTRACTOR / SPEC</li> <li>A security alarm system is mandation of the second system is mandation.</li> </ul>	oressor 81kg 105kg fif fixings to contractor design. fif fixings to contractor design. ition / installation of all sanitary fittings v proved Document M 2013. e / ambulant disabled toilet door to op ad with light-action privacy bolts on the ie mechanism on the outside.
WATER Metered supply with stop cock in valve to Water Regulations spec adjacent to the main incoming : ELECTRIC Capacity of existing electrical su uppraded by tenant as required per phase. Location of incoming to be confirmed on site. DOMESTIC HOT WATER To be provided by "Worcester Be seeded instantaneous multi-point producing 11.4ltres per minute v Contractor to agree location with EATING COOLING & VENTILATION TO To Design witch with 20 minute overn Door between toilet and lobby u grille. MECHANICAL VENTILATION TO To DESIGN) Detail design to satisfy EHO and that operating. New galvanised stee internally mounted fans (capabi to be suitably weathered. SUPPLY AIR (CONTRACTOR/SPEC All internal rooms to be provided supply air fan and ductwork at t applicable, the rate of air changes/t with fresh air system to be designed to with fresh air with a maximum ve filter, ductwork with ceiling moun in fire walls, and external wall int 50% and bird/rodent guard. Extra system (min. 30-40 air changes/f RE/SMOKE DAMPERS To be installed in all fire resisting floors. Duct to be separated fro of 25mm of non-combustible ins	<ul> <li>Oven extract fan 35kg</li> <li>Suspended ceiling 6.5kg/m²</li> <li>A/C Unit 35kg</li> </ul>
<ul> <li>WATER Metered supply with stop cock in valve to Water Regulations spec adjacent to the main incoming : ELECTRIC</li> <li>Capacity of existing electrical suppraded by tenant as required per phase. Location of incoming to be confirmed on site.</li> <li>DOMESTIC HOT WATER</li> <li>To be provided by "Worcester Be sealed instantaneous multi-point producing 11.4litres per minute v Contractor to agree location with HEATING COOLING &amp; VENTILATION TO To DESIGN</li> <li>MECHANICAL VENTILATION TO To DESIGN</li> <li>MECHANICAL EXTRACTION FROM DESIGN</li> <li>MECHANICAL EXTRACTION FROM MECHANICAL EXTRACTION FROM Internal rooms to be provided supply air fan and ductwork at the cand occupancy.</li> <li>Fresh air system to be designed to with fresh air with a maximum ve filter, ductwork with celling mount in fire walls, and external wall int 50% and bird/rodent guard. Extra system (min. 30-40 air changes/h fire system is a cond action for the systing fire system is a conduction for the system is a conduction for the system is a conduction for the system is a conduction for the system is a co</li></ul>	m e (10ff)
<ul> <li>WATER Metered supply with stop cock in value to Water Regulations special adjacent to the main incoming :</li> <li>ELECTRIC</li> <li>Capacity of existing electrical suppraded by tenant as required per phase. Location of incoming to be confirmed on site.</li> <li>DOMESTIC HOT WATER</li> <li>To be provided by "Worcester Be seeded instantaneous multi-point producing 11.4litres per minute v Contractor to agree location with HEATING COOLING &amp; VENTILATION TO TO DESIGN)</li> <li>MECHANICAL VENTILATION TO TO DESIGN</li> <li>Detail design to satisfy EHO and that operating. New galvanised stee internally mounted frans (capablic hour). All fixings to have anti-vibit to be suitably weathered.</li> <li>SUPPLY AIR (CONTRACTOR/SPEC</li> <li>All internal rooms to be provided sign to satisfy the rate of air changits size and occupancy.</li> <li>Fresh air system to be designed to with fresh air with a maximum vefilter, duetwork with ceiling mounted from to be signed to solve and work with ceiling mounted from the system (min. 30-40 air changes/h</li> </ul>	EQUIPMENT WEIGHTS (APPROX FOR GUIDANCE ONLY)     Oven (based 360EWB) 750kg per deck (allow for double
<ul> <li>WATER Metered supply with stop cock in value to Water Regulations special diacent to the main incoming:</li> <li>ELECTRIC</li> <li>Capacity of existing electrical suppraded by tenant as required per phase. Location of incoming to be confirmed on site.</li> <li>DOMESTIC HOT WATER</li> <li>To be provided by "Worcester Be seeded instantaneous multi-point producing 11.4litres per minute v Contractor to agree location with HEATING COOLING &amp; VENTILATION TO TO DESIGN)</li> <li>MECHANICAL VENTILATION TO TO DESIGN</li> <li>MECHANICAL VENTILATION TO TO DESIGN)</li> <li>MECHANICAL EXTRACTION FROM DESIGN)</li> <li>Detail design to satisfy EHO and that operating. New galvanised steel internally mounted fans (capablic hour). All fixings to have anti-vibit to be suitably weathered.</li> <li>SUPPLY AIR (CONTRACTOR/SPEC</li> </ul>	vindow openings to be lined with foil backed p oattens with void packed with quilt or rigid insu sulation backed plasterboard eg Gyproc Then in accordance with manufacturer's instruction in accordance with manufacturer's instruction in satisfy Part E of the Building Regulations (Re
WATER Metered supply with stop cock in valve to Water Regulations spec adjacent to the main incoming : ELECTRIC Capacity of existing electrical su upgraded by tenant as required per phase. Location of incoming to be confirmed on site. DOMESTIC HOT WATER To be provided by "Worcester Be sealed instantaneous multi-point producing 11.4litres per minute v Contractor to agree location wi HEATING COOLING & VENTILATION Specialist subcontractor to satisfi (England & Wales) and Local Au Officer requirements. MECHANICAL VENTILATION TO TO DESIGN) Mechanical extract from toilets to light switch with 20 minute overn Door between toilet and lobby u grille.	ttion, where shown to be accommode the internal walls. Lining to comprise a ion board (Celotex FR5000 or similar c a further 50mm partial fill PIR insulation approved) and 12.5mm tapered edg tted in accordance with manufacture tted in accordance show the manufacture tted in accordance with manufacture
<ul> <li>WATER Metered supply with stop cock in according adjacent to the main incoming stop cock in accordinations specification adjacent to the main incoming stop of eLECTRIC</li> <li>Capacity of existing electrical supply upgraded by tenant as required to proper phase. Location of incoming electro be confirmed on site.</li> <li>DOMESTIC HOT WATER</li> <li>To be provided by "Worcester Bosch of seaded instantaneous multi-point comproducing 11.4litres per minute water Contractor to agree location with DP HEATING COOLING &amp; VENTILATION</li> <li>Layout shown is indicative only. Detail specialist subcontractor to satisfy all c (England &amp; Wales) and Local Authorit Officer requirements.</li> <li>MECHANICAL VENTILATION TO TOILETS DESIGN)</li> <li>Mechanical extract from toilets to giv light switch with 20 minute overrun. Lo Door between toilet and lobby under grille.</li> </ul>	ernal walls which are being dry-lined are n of internal insulation to upgrade to ma ess existing U-value proves to be 0.7W/r
<ul> <li>WATER Metered supply with stop cock in accord value to Water Regulations specificat adjacent to the main incoming stop o ELECTRIC</li> <li>Capacity of existing electrical supply upgraded by tenant as required to pr per phase. Location of incoming elec to be confirmed on site.</li> <li>DOMESTIC HOT WATER</li> <li>To be provided by "Worcester Bosch of sealed instantaneous multi-point com producing 11. Altres per minute water Contractor to agree location with DP HEATING COOLING &amp; VENTILATION</li> <li>Layout shown is indicative only. Detai specialist subcontractor to satisfy all o (England &amp; Wales) and Local Authorit Officer requirements.</li> </ul>	All shop front glazing to comply with BS 952, BS 6262 (Code of Practice for Glazing in Buildings), CP152, Approved Document N and BS6206:1981 and subsequent revisions. Glazing to shop front to be LAMINATED (NOT toughened) safety glass, minimum Class B rated to BS6206:1981 in doors or door side panels over 900mm wide, Class C elsewhere, impact resistant from both sides. EXISTING EXTERNAL WALLS
<ul> <li>WATER Metered supply with stop cock in accord value to Water Regulations specificat adjacent to the main incoming stop o ELECTRIC</li> <li>Capacity of existing electrical supply upgraded by tenant as required to pr per phase. Location of incoming elec to be confirmed on site.</li> <li>DOMESTIC HOT WATER</li> <li>To be provided by "Worcester Bosch of sealed instantaneous multi-point com producing 11.4litres per minute water Contractor to agree location with DP HEATING COOLING &amp; VENTILATION</li> </ul>	All manually operated doors to have an opening force at the leading edge which is not more than 30N from 0° (the door in the closed position) to 30° open, and not more than 22.5N from 30° to 60° of the opening cycle.
no. WATER Metered supply with stop cock in acc valve to Water Regulations specificat adjacent to the main incoming stop o ELECTRIC Capacity of existing electrical supply	New customer entrance door to be finished in RAL 7043 Traffic Grey to match shop front. Door to be fitted with concealed self closing-device, heavy duty letter plate including draught flap/seals and suitable locking mechanism in accordance with DPG standard specification. Full height, tubular PPC RAL 9010 White door handles to be fitted to both sides of existing door. Principal entrance door to provide level access with a minimum effective clear opening width of 1050mm. New PPC aluminium shop front finished in RAL 7043 Traffic Grey. Stall riser reinstated
	<ul> <li>All drawing to be read in conjunction with the DPG "Proje shop fitting manual UK &amp; Ireland" revision D dated March :</li> <li>All drawings to be read in conjunction with full shop fitting package of information.</li> </ul>
bonded as required. Contractor to provide gas insta	ROPOSED GA AND FINISHES PLAN
Ц	0 0.5 1.0 1.5 2.0 2.5r Scale 1:50

ro ODP injected with white food steel finish re laminate ry duty PVC e laminate v duty PVC Vinyl : (Altro Miner Vinyl : (Altro Miner Ŧ€ 1 sheet safety floor o Impressionist II -əral ) 1 sheet safety floor o Impressionist II -эral ) ç ds alist Alternative wall finish subject to confirmation by DPG: minimum 2no. coats vinyl emulsion paint in brilliant white Alternative wall finish subject to confirmation by DPG: minimum 2no. coats vinyl emulsion paint in brilliant white Height of cold room walls to run approx 200mm above ceiling level behind cold room walls to Omm to g walls to a Omm to 1g. Black õ ce with tions to nter usin ture ð walls ര് Ω

Existing stepped access arrangement – to be retained with new customer assistance call point installed externally, subject to building control approval and confirmation.

New customer entrance door to be finished in RAL 7043 Traffic Grey to match shop front. Both sides of door to be fitted with full height PPC tubular pull handles in RAL 9010 White

Paradigm dual purpose litter bin

New PPC aluminium shop front finished in RAL 7043 Traffic Grey stall riser reinstated

New Domino's door with one -wc vision panel. Red dashed line denotes extent of graphic wall (Graphic ty[e TBC by Printflow)

Proposed dumbwaiter lift from \_\_\_\_\_\_ ground floor down to basement level - specification of lift model tbc and opening created in ground floor to Structural Engineer's design and details

Driver's station with r GPS monitor to be v mounted adjacent driver's monitor with socket installed at 1 AFFL to socket cent

New GPS charging cabinet to be floor mounted beneath driver's table. Specification TBC by franchisee.

r design) v stores. For details It star shop fitting

lnternal Finisk (To be read i March 2014)	Finishe ead in 2014)	Internal Finishes Schedule (To be read in conjunction with the DPG shop fitting manual Revision D, March 2014)	DPG shop fitting mc	inual Revision D,
Area/Room	om	Wall	Floor	Notes
Customer		<ul> <li>150mm laminated skirting board (colour: Abet 879 Grigio Grafite) to all walls:</li> <li>White striped feature tiles</li> </ul>	Amtico Spacia vinyl planks (102mm x 915mm x 2.5mm) Equal split and random lay 3 finishes:	Floor planks to be laid perpendicular to count Amtico High Temperatu adhesive (SF)
to line of counter)	ounter)	<ul> <li>Vinyl applied graphic feature as indicated on plan thus:</li> <li>Grey laminate to shop front head and stall riser</li> </ul>	<ul> <li>SSSW2533 Featured Oak</li> <li>SSSW2527 New England oak</li> <li>SSSW2514 Traditional Oak</li> </ul>	Lay floor in accordance manufacturer's instructit EN 13893 Class DS (dry condition) DIN 51130 R9 AS/NZS 4586 R9
Bake & Serve	é	White striped feature tiles	Vinyl sheet safety floor (Altro Impressionist II - Mineral )	Vinyl to be coved up w minimum height of 200r form continuous skirting PVC capping strip
Back of house (general)	Jse	White striped feature tiles Optional chequer-plate cladding to walls on delivery route(s)	Vinyl sheet safety floor (Altro Impressionist II - Mineral )	Vinyl to be coved up w minimum height of 200r form continuous skirting
<u>.</u>				No vinyl cove upstand t

# Propose 0 $\bigcirc$ $\geq$ and Finishes Plan

Ground

Existing door re and opening I

Existing staircase to be \_\_\_\_\_\_ retained and refurbished with new handrails, non-slip vinyl floor finish and colour contrasting stair nosings

2no. wall mounted — remote order stations

