

Dear sir/Madam

I am writing this letter regarding Lot 316(29) Foxton Boulevard, High Wycombe WA 6057. This application is for the establishment of commercial production kitchen within the non-residential building of the property where small commercial kitchen setup is already in place. In the process of buying this property I have enquired multiple times for the past approvals and possibility of the food business, more importantly planning advice application seeking commercial kitchen operation. Which has provided hope of establishing a small scale production kitchen for commercial purpose where food can be prepared, stored, packaged and supplied to the third parties.

First of all, I would like to define 'commercial production kitchen' in my food business perspective.

- A kitchen, where food is prepared for trading (selling) purpose by the professional or chefs or cooks.
- A kitchen, where food is prepared in bulk

As I mentioned above the food will be prepared in the non-residential part of the building and supplied to the third party so there won't be any customers coming to the venue for the buying purpose which won't have any adverse effect on the residential development or purpose of 'urban' land uses.

In term of operation hours, I would prefer 7 days a week and flexible with the hours of operation without disturbing neighbourhood peace. The reason I am seeking flexible with hours is because I might be cooking some slow cooking meat on sous vide up to 30 to 50 hours to get the desired texture and flavours, which means my kitchen equipment (sous vide) might be running overnight.

Business model will be business to business. Food items prepared in the kitchen will not be sold to the general public from the venue. I will be selling to cafés or restaurants or food vehicle operator who then sell to the public. This concept is new for me, I don't know its sustainability, at the beginning I will be operating in very low scale, producing samples to explore the market. Me and my wife will be working in the kitchen on our spare time and days off. If the business peaks up then we will seek staffs. There will be maximum 4 staffs working in the kitchen when the kitchen is producing its full capacity (excluding me and my wife).

Staffs hours, delivery, Loading or unloading or any vehicle movement will be in-between 7am to 6pm. There will be 4 to 6 deliveries weekly (for vegetables, meat, seafood and dry stock) into the property when the kitchen is operating in its full capacity. There are three parking bays in the non-residential part of the property and four parking bays on the side of the street which will provide enough space for possible vehicle movement hence I think will not have any adverse effect on the residential development or purpose of 'urban' land uses.

At the beginning I can run kitchen operation with the existing setup in the property but for the business sustainability or profitability there will be some modification needed. For example, installation of walk-in cool room and walk-in freezer, extension of exhaust fans etc. which I have included the new floor plan drawings with this application.

I am willing to accept the suggestions from the planning officer if there is need of limitation on operation hours, staff or any other issues.

Thank you for considering my application.