



Corona Projects

DEVELOPMENT APPLICATION

PLAN OF MANAGEMENT

Change of use to an artisan food and drink industry and associated BCA upgrade works

80 Benaroon Road Lakemba

25 February 2025



Table of Contents

1. Introduction	3
2. Purpose.....	3
3. Operator.....	3
4. Signage.....	3
5. Hours of Operation, Staff and Capacity.....	4
6. Parking and Deliveries	4
7. Emergency Procedures.....	5
8. Complaint Recording and Handling Process	5
9. Waste Management.....	5
10. Noise.....	6
11. Review of Plan of Management	8



1. Introduction

The site is located at 80 Benaroon Road Lakemba and is legally described Lot 1 in Deposited Plan 13724. The site is located on the western side of Benaroon Road, between Pettit Avenue and Punchbowl Road. The site features vehicular access from Benaroon Road and Pettit Avenue.

2. Purpose

This Plan of Management (POM) accompanies the proposed Development Application at Lot 1 in Deposited Plan 13724 for the change of use to an artisan food and drink industry and associated BCA upgrade works. The POM seeks to provide detail on the use and management of all proposed uses of the development.

3. Operator

The business, Eastern Foods, will use the site for light industry, specifically artisan food and drink industry. The business produces Korean Rice Cakes, which includes the manufacture and packaging. There is also a small retail component on site.

4. Signage

The signage on site will remain as per existing.



5. Hours of Operation, Staff and Capacity

The following hours of operation are proposed:

DAY	HOURS
Monday to Saturday	7.00am to 10.00pm
Sunday	Closed

The business will be operating largely as a family-run business. A total of 6 staff are employed at the site, with 4 being family members and 2 part-time employees.

The manufacturing component is expected to occur in the morning only, from 7.00am to 9.00am. During this time, 2 to 3 people will be working within the kitchen on site. After 12.00pm, no further production or manufacturing will occur. From 12.00pm, 1 to 2 staff will be working on site doing administration work, retail sale and preparation work only.

The retail component will operate at a low intensity, with a maximum of 10 to 12 customers expected per day. It is expected that customers will only be on site for 5 to 10 minutes in order to complete their purchase.

6. Parking and Deliveries

Tandem parking is provided at the front of the building for use by employees. As this is a family run business, some employees may car share as they are coming from the same household. Additionally, several employees live in close proximity to the site and are anticipated to either walk or catch public transport when travelling to work.

Retail customers will visit the site and use the on-site parking from 12.00pm, outside the manufacturing hours. The retail customers are expected to park in the stacked parking area for approximately 5-10 minutes to collect the products. Due to the low intensity, it is not



expected for more than 1 customer to be on site at any given time. The provided parking area on site is sufficient, considering the demand generated by the use.

Designated loading area is provided along the southern façade of the site on Pettit Avenue, which allows for deliveries. Use of the loading dock for vehicle loading and unloading of vehicles is limited to 8:00AM – 4:00PM on operational days (Monday through Saturday).

7. Emergency Procedures

All staff will be trained in emergency procedures and provided with contact details of the relevant emergency services. The site will implement the evacuation procedure in case of emergency, which includes designated exits at both the rear and the front of the building, with a gathering point located in front of 82-88 Benaroon Road. The site will be equipped with two emergency lights, two fire extinguishers on the ground floor and a safe egress on the southern façade with associated exit lighting and signs.

8. Complaint Recording and Handling Process

The owner and the director of Eastern Foods will manage the complaint handling process below and understand their roles and responsibilities.

9. Waste Management

The types of waste that is generated from the operations primarily include rice bags, bean and dried fruit packing, and left-over rice scraps. Waste management will include one 360L council bin for general waste and one 360L council bin for recyclable waste are provided, with both collected weekly according to the Council's collection schedule.



10. Noise

The proposed noise sources generated from the use include the rice grinding machines and an extraction fan for steam vapours. The proposed food manufacturing part of the business is expected to operate for only 2 hours each day in the morning, and the rice grinding noises will be limited in the kitchen. The extraction fan is to be used within 3 hours per day with breaks every hour. The noise generated by the small-scale operations on the site is in alignment with the typical noise levels of the light industry activities within the area and will not adversely impact upon the neighbouring properties. The following recommendations as part of the Acoustic Report prepared by Acoustic Dynamics are to be strictly adhered to. The recommendations of the report are as follows.

Management Plan

- 1) Noise generating activities such as placing empty glass bottles in bottles bins are conducted during the day time hours only;
- 2) Deliveries to be received during the day time hours only (7:00am to 6:00pm Monday to Saturday, 8am to 6pm Sundays and Public Holidays;
- 3) Where deliveries need to be received during the evening period (6:00pm to 10:00pm), delivery vehicle must be at most, a medium-rigid vehicle, and park on Petit Avenue. The vehicle must not reverse into place;
- 4) All vehicles to turn their engines off while loading/unloading;
- 5) The door to the kitchen is to have suitable acoustic seals fitted on all sides, including a drop seal to the base of the door, have a soft closing hinge installed, and is to be kept closed at all times except for access and egress by staff or for deliveries; and
- 6) Signage be posted at the exit of the premises asking patrons to keep noise to a minimum when leaving the facility, to protect the amenity of the surrounding receivers.

Mechanical Plant



Acoustic Dynamics advises that the Kitchen Exhaust Fan installed on the rooftop of the subject building requires mitigation to achieve compliance with the relevant morning-shoulder, daytime and evening noise emission criteria. Given the amount of noise reduction required (approximately 6 dB(A)) to achieve compliance at the residences along Petit Avenue, the exhaust fan can either be modified, or have an acoustic barrier constructed to shield it from the receivers. Should modifications be preferred, it is recommended a suitably qualified mechanical engineer and acoustic consultant be consulted in regards to any change in the exhaust fan's position or replacement of the fan.

Should the installation of acoustic barriers be preferred, we provide the following recommendations:

1. The barrier must be constructed from the rooftop to a minimum of 800mm above the top of the exhaust fan cowl; and
2. The barrier must be constructed to the extents shown in Appendix A of the accompanying Acoustic Report.
3. The barriers must be fitted to the rooftop (to prevent the transmission of noise below the barrier);
4. The acoustic barriers must provide a minimum surface density of 15 kg/m², and contain no gaps along the surface of the barrier(s). All gaps are to be adequately sealed using a flexible mastic sealant. Acoustic Dynamics advises that the acoustic barrier(s) could be constructed to be:
 - A double layer Colorbond 0.8mm BMT (Custom Blue Orb® or equivalent) barrier(s); or
 - Masonry (brick or concrete) construction; or



- A minimum 9mm thick compressed fibre-cement sheeting on a timber or steel stud; or
 - Other suitable material (minimum surface density of 15 kg/m²) such as 12mm thick Perspex or equivalent; and
5. All building materials specified must be tested and certified by a locally recognised and accepted testing agency in respect of their intended use. Where appropriate, materials and noise mitigation measures specified by Acoustic Dynamics must be certified by a locally recognised (qualified) and accepted professional for suitability (structural, wind loading, or other) for the intended use.

11. Review of Plan of Management

This Plan of Management is intended to be reviewed least once every 3 years, if not more often if required. If it is found that a modification to this PoM is necessary for the better management of the premises, that modification shall be made to the plan only with the consent of Council, which consent shall not be unreasonably withheld.