



Tai Sir Ddinbych  
Denbighshire Housing  
Buddsoddi yn ein Cymunedau • Investing in our Communities

CYNGOR TREF PRESTATYN



ARIENNIR GAN Y  
LOTERI GENEDLAETHOL  
NATIONAL  
LOTTERY FUNDED



THE ALBERT GUBAY  
CHARITABLE FOUNDATION



Garfield Weston  
FOUNDATION



MELIDEN  
RESIDENTS  
ACTION GROUP



## Y Shed Café Information Pack

**March 2019**

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0300 111 2122

## **Project Background**

The village of Meliden has its own very important historical and cultural past. The Domesday Book cites a church in the village in 1086 but the circular churchyard suggests that it was a burial site even before Christian times. Mining contributed greatly to the economy of the village until 1884 and the old quarry train track now forms a walking and cycling route from Prestatyn to Dyserth. The goods shed that used to house the steam engine is positioned along this path around the half way point above the village of Meliden.

The goods shed was built at the same time as the railway line in 1869 and included a large warehouse and adjacent office, and sat between the main running line and the sidings at Meliden that served the quarry, mines and coal wharves. Constructed of Sandstone it might be the work of stonemason Edward Baker. Some local residents remember going to the goods shed during WW2 to pick up their gas masks. The goods shed fell into disuse and closed in 1957 but later was used as a light industrial unit, plumber's yard followed by a store room for Denbighshire County Council Countryside Services Warden until 2000.

The 'Meliden Residents Action Group' (MRAG) has had aspirations ever since its closure to develop the grade 2 listed building into a centre which incorporates the rich heritage of Meliden and encourage visitors to the area. MRAG identified an opportunity to bring back to life a building that has historical significance to Meliden.

Grŵp Cynefin is an established and innovative charitable housing association which has substantial experience in developing and managing community programmes and projects including major capital expenditures on buildings and facilities funded by grant aid with match funding from a range of organisations.

Grŵp Cynefin's Community Initiatives Team was approached in January 2015 to support MRAG and the local authority to progress the project further. Following two years of hard work, preparing the business plan and funding applications we had confirmation that the National Lottery had awarded £1.1 million to achieve the project. In May 2017 the additional match funding was confirmed and we were able to procure for the main contract. Building work started late 2017 and we hope to open the project Easter 2019.

## **Project Overview**

Y Shed is within a beautiful setting at the side of the old railway line which is now a pedestrian path with a recorded 60,000 users per annum.

We are renovating the historical listed building back into use and the project involves developing a vibrant and sustainable community asset. The vision is to develop a hub for the local community, offering volunteering, enterprise, employment and learning opportunities within a building that is contemporary whilst still in keeping with its original strong features.

Y Shed will be a fully accessible centre that will host the following activities:

- Café on the first floor which promotes healthy food and local growing initiatives with 44 covers inside and an additional 20-30 covers outside.
- Heritage Centre – 1 ground floor time tunnel and some heritage interpretation within the cafe. There will also be heritage activities to attract visitors and educational visits.
- Workshops/business spaces for local artisans/businesses - located in individually designed shipping containers adjacent to the building - designed to incorporate visitors being able to watch crafts people at work.
- Bike hire facility with potential to expand to other outdoor activities – Nordic walking etc.
- Community shop - an opportunity for small artisans and local residents to test trade, display and sell their products. Exhibition space will also be available for local artists.

## **Social Media**

Facebook / Twitter: YShedMeliden

## **Café Provision**

The café will play an important role in attracting and retaining visitors to Y Shed. A warm and welcoming environment, the emphasis will be on the quality of provision as opposed to the quantity. Although the café will be run by an external company or individual, the preference would be for quality seasonal menus, locally-sourced, efficiently delivered and reasonably priced. Menus should include hot and cold sandwiches, soup, a small number of hot and cold dishes, cakes and desserts alongside a range of good quality beverages.

The intention is for the café to be open 6 days a week with minimum operating hours between 9 and 4. Extended hours may be required for private functions or themed events.

We are proposing an 'assisted' service style – which is counter service complimented by dishes being brought to the table – we feel this will work best for the café. This is something that can be agreed with the chosen operator.

We would like our visitors to:

- Be given choice from a seasonal menu with the emphasis on quality
- Have a regular place to meet friends
- Experience excellent customer service
- Have the confidence to take friends and family, knowing a positive experience awaits
- Enjoy great coffee
- A welcome environment for remote working

The incoming operator is expected to have a strong set of environmentally sustainable housekeeping practices and procedures in place.

It will be the responsibility of the operator to keep the environment clean and tidy and we would expect a Food Hygiene Rating of a 4 as a minimum.

There are around 44 covers inside Y Shed and the possibility of 20-30 covers outside on the mezzanine.

## **Outline Terms**

Y Shed is seeking expressions of interest from suitably qualified and experienced companies, sole traders, partnerships or new business ventures to operate the catering services outlined.

The café shall be let from June 2019 (or earlier by mutual agreement).

We anticipate a two-year lease (contracted out of the Landlord and Tenant Act 1954 provisions, but with the possibility of an Option to Renew) with a break provision, at an initial rent of £4,000 per annum plus VAT, (subject to annual reviews), plus a contribution towards insurance and service charge costs.

The operator will be responsible for keeping the café area and equipment clean, tidy, and well maintained, and the lease will have the benefit of (but be subject to) standard rights, reservations, and covenants.

As a gesture of good will the operator will have the first two months' rent free.

A deposit of £400 will be paid upon signing of the lease.

The cafe is separately metered, and will pay their own utility bills.

The successful operator will be responsible for all costs associated with the café maintenance and décor, utilities, waste removal, pest control, equipment maintenance etc.

Y Shed will provide the heavy equipment in the kitchen (please see schedule of equipment listed on the kitchen spec attached) and will contribute 50% towards crockery, cutlery, glassware, kitchen utensils, service utensils, tills etc. It will also provide loose furniture for the café.

The appointed caterer will be responsible for purchasing the stock of light equipment for the operation: EPOS systems, computers, signage etc.

Business rates - we are awaiting a Valuation Officer to attend the site and provide a report on the rateable value of the property. It is possible that the café will be eligible for 'Small Business Exemption' – however it is the operator's responsibility to confirm this.

Signage – to be discussed with operator.

Staff support - as part of the Big Lottery Fund grant award, there will be a centre manager and marketing support officer on site to support you and your business.

## **Expressions of Interest**

The deadline for expressions of interest is 5pm Thursday 28<sup>th</sup> March 2019.

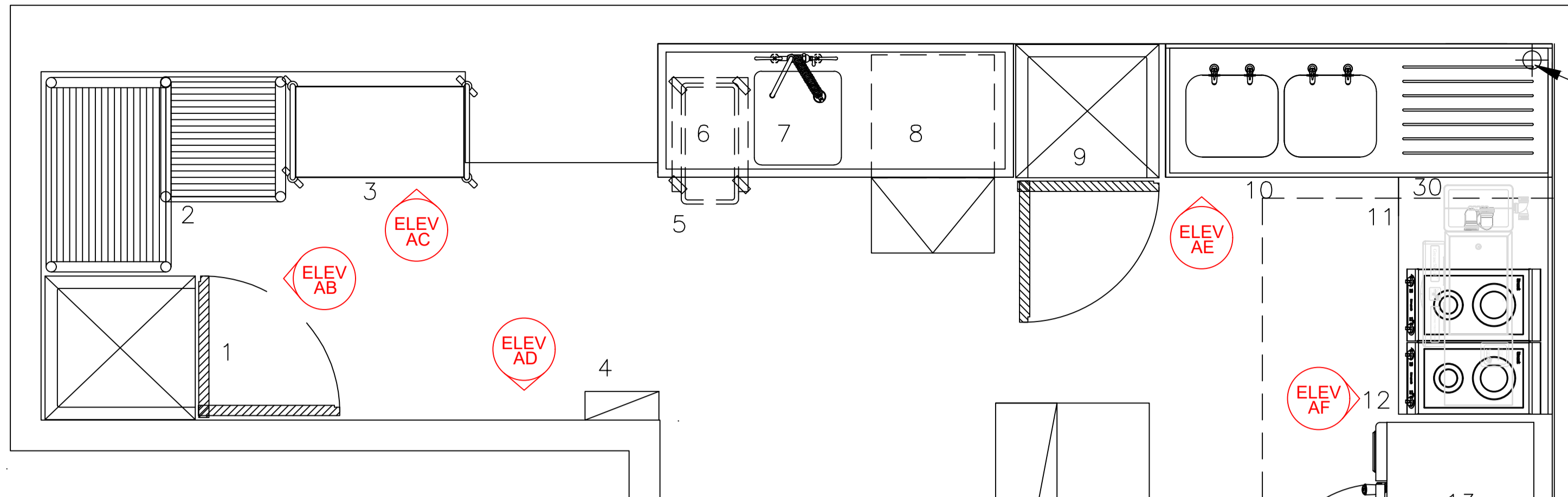
Please e-mail or call with your expression of interest or any queries to:

Mair Edwards, Grŵp Cynefin Community Initiatives Manager

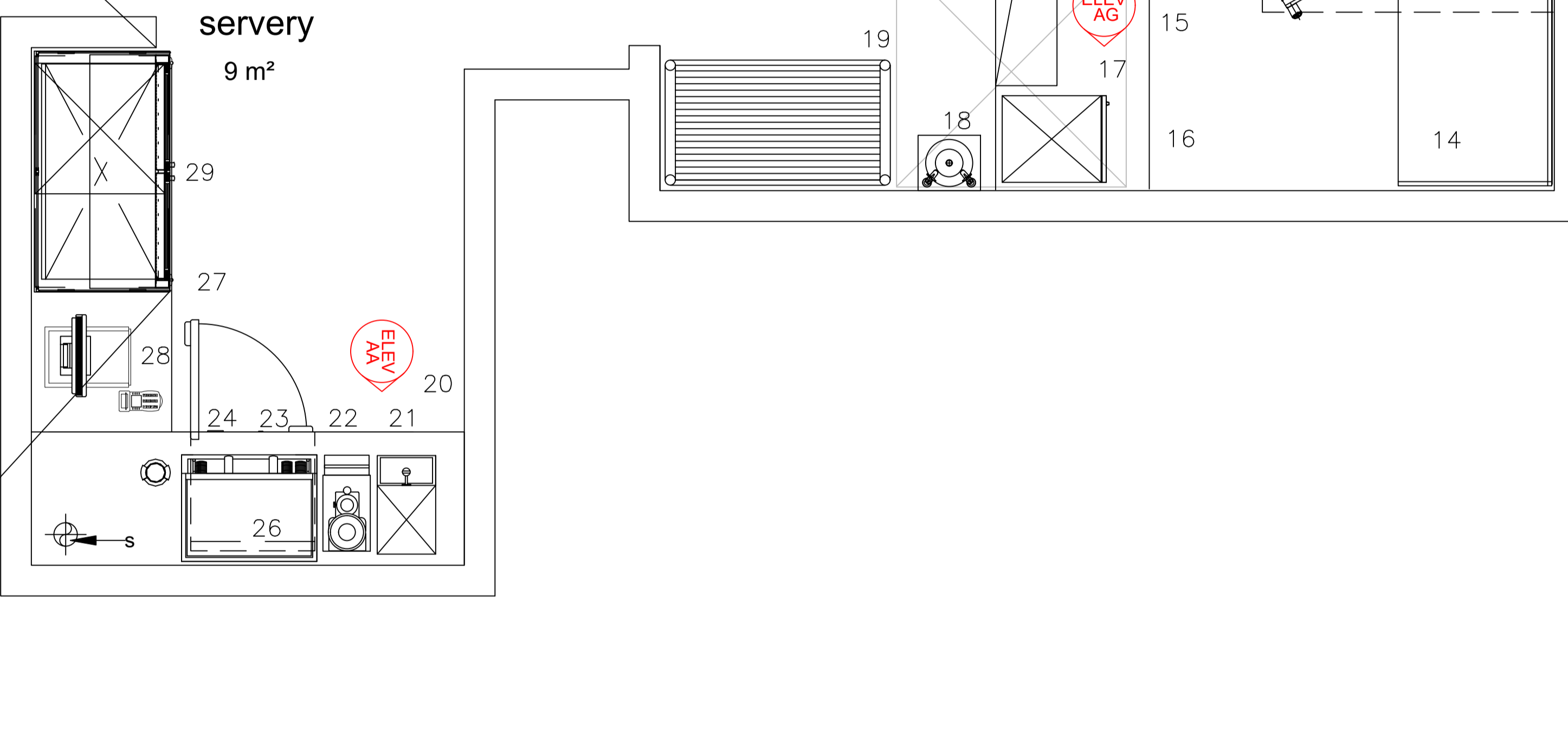
E-mail: [yshed@grwpcynefin.org](mailto:yshed@grwpcynefin.org)

Interviews at Grŵp Cynefin (address on front cover of pack) with all interested parties will be arranged for Monday 1<sup>st</sup>/ Tuesday 2<sup>nd</sup> April 2019.

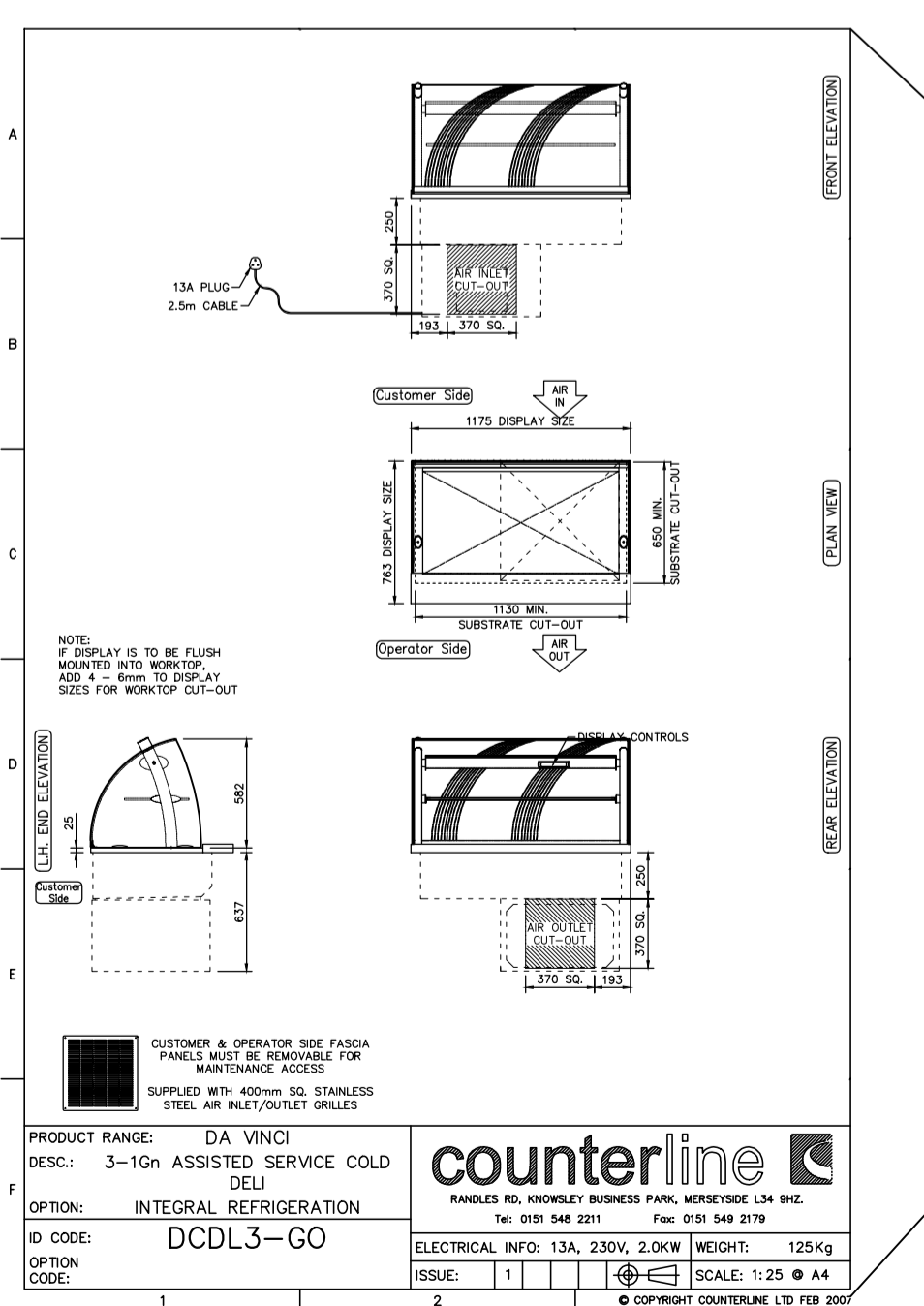
SCHEDULE OF EQUIPMENT				
ITEM	QTY	DESCRIPTION	MANUFACTURER	MODEL
1	1	UPRIGHT FREEZER	TRUE	T19-FZ-HC
2	1	CORNER RACKING UNIT	EAIS	4 TIER NYLON
3	1	GP TROLLEY	BLUEFISHPRO	3 TIER
4	1	INSECT KILLER	MECHLINE	CZPEPAT20S
5	1	DISHWASH TABLING, INSET SINK	C&C FABS	BESPOKE
6	1	SLIM JIM BIN	RUBBERMAID	BRUTE
7	1	PRE WASH SPRAY ARM	MECHLINE	AJPR30BF2
8	1	FRONT LOADING DISHWASHER	SMEG	CW521SDUK
9	1	UPRIGHT FRIDGE	TRUE	T-19E-HC
10	1	DOUBLE BOWL PREP SINK	C&C FABS	BESPOKE
11	1	WALLBENCH	C&C FABS	BESPOKE
12	2	2 ZONE INDUCTION HOB	LINCAT	IH21
13	1	10 GRID COMBI OVEN	RATIONAL	SCC101&UG1
14	1	INFILL BENCH	C&C FABS	BESPOKE
15	1	VENTILATION CANOPY - MECHANICAL VENTILATION BY OTHERS	N/R	N/R
16	1	PASS COUNTER, OPEN UNDER, 2 TIER HEATED GANTRY OVER	C&C FABS	BESPOKE
17	2	MICROWAVES	SAMSUNG	CM1929
18	1	HAND WASH BASIN	MECHLINE	WS2-L
19	1	4 TIER WIRE RACKING	EAIS	EZN-4-6X12
20	1	BACK COUNTER, PART CUPBOARDS, PART VOID	BY OTHERS	BY OTHERS
21	1	HOT WATER BOILER	LINCAT	EB3F
22	1	COFFEE GRINDER, KNOCK OUT DRAWER UNDER	STAR ESPRESSO	2 GROUP PACKAGE
23	1	2 GROUP COFFEE MACHINE	STAR ESPRESSO	2 GROUP PACKAGE
24	1	U/C MILK FRIDGE	GRAM	K210RG
25	1	CUTLERY CONDIMENTS UNIT	BY OTHERS	BY OTHERS
26	1	SIDE COUNTER, CUPBOARDS UNDER	BY OTHERS	BY OTHERS
27	1	FRONT COUNTER, CUPBOARDS UNDER	BY OTHERS	BY OTHERS
28	1	TILL UNIT	BY OTHERS	BY OTHERS
29	1	REFRIGERATED DISPLAY	COUNTERLINE	DCDL3
30	1	GREASE SEPERATOR	EPAS	GS2000PF



COUNTER MANUFACTURED BY OTHERS – SHOPFITTER TO NOTE COUNTERLINE REQUIREMENTS SHOWN ON THIS DRAWING IN TERMS OF WEIGHT, POWER AND VENTILATION REQUIREMENTS



- SERVICE SYMBOLS**
- ▲ FUSED SPUR
  - ▲ SINGLE SOCKET
  - ▲ DOUBLE SOCKET
  - ISOLATOR
  - ▲ CABLE OUTLET
  - ▲ UTILITY SOCKET
  - ⊕ EARTH BONDING POINT
  - ⊕ GAS SUPPLY
  - ⊕ WASTE
  - ⊕ HOT WATER
  - COLD WATER
- UTILITY SOCKETS**
- PLEASE NOTE: C&C HAVE NOT MADE ANY PROVISION FOR UTILITY SOCKETS WHICH ARE DEEMED TO BE BY OTHERS, UNLESS OTHERWISE STATED IN WRITING TO C&C.
- EXTRACTION CANOPY FILTERS**
- ALL EXTRACTION HOODS WILL INCLUDE STAINLESS STEEL BAFFLE FILTERS.
- FIRE SUPPRESSION SYSTEM**
- PLEASE NOTE: C&C HAVE NOT MADE ANY PROVISION FOR A FIRE SUPPRESSION SYSTEM WHICH IS DEEMED TO BE BY OTHERS, UNLESS OTHERWISE STATED IN WRITING TO C&C.
- GREASE INTERCEPTOR**
- THE WASTE DISCHARGE PIPE FROM A WASTE DISPOSAL UNIT MUST NOT PASS THROUGH A GREASE INTERCEPTOR.
- WATER SUPPLY**
- WATER SUPPLIES TO ALL APPLIANCES MUST COMPLY WITH WATER AUTHORITY REGULATIONS. SOME SPECIAL CONDITIONS MAY APPLY TO CERTAIN ITEMS CONTAINED WITHIN THIS DRAWING. PLEASE CONTACT OUR SERVICE DEPARTMENT FOR FURTHER ADVICE. C&C CANNOT ACCEPT RESPONSIBILITY FOR INCORRECT SUPPLIES WHICH DO NOT COMPLY WITH SUCH REGULATIONS.
- EARTH BONDING**
- PROVISION FOR SECONDARY EARTH BONDING SHOULD BE PROVIDED TO ALL METAL EQUIPMENT AND IS DEEMED TO BE BY OTHERS, UNLESS OTHERWISE SPECIFIED BY C&C.
- STAINLESS STEEL**
- WHERE STAINLESS STEEL WALL BENCHES & SINK UNITS BUTT AGAINST WALLS, PROVISION HAS BEEN MADE FOR A VOID AREA OF 100mm FOR HORIZONTAL SERVICE RUNS UP TO 800mm A.F.F.L. HOWEVER, NO PROVISION HAS BEEN MADE FOR VERTICAL PIPEWORK DROPS. SHOULD VERTICAL PIPEWORK DROPS BE NECESSARY C&C SHOULD BE NOTIFIED IMMEDIATELY IN WRITING TO AVOID INCURRING ALTERATION COSTS.
- VENTILATION**
- WHERE AIR EXTRACTION HOODS ARE FITTED, IT IS ASSUMED THAT COMPENSATE AIR SUPPLY WILL BE PROVIDED BY OTHERS UNLESS OTHERWISE SPECIFIED BY C&C.
- IMPORTANT NOTE**
- IN ACCORDANCE WITH B.S. 6173 - 2001 ALL EXTRACTION SYSTEMS THAT ARE INSTALLED ABOVE COMMERCIAL GAS CATERING APPLIANCES MUST BE FITTED WITH AN INTERLOCK DEVICE THAT WILL AUTOMATICALLY ISOLATE THE GAS SUPPLY TO THE APPLIANCES IN THE EVENT OF THE EXTRACTION FAN FAILING TO OPERATE. AS THIS IS A MANDATORY REQUIREMENT C&C CATERING EQUIPMENT LTD, OR OUR AUTHORIZED INSTALLATION ENGINEERS, WILL BE UNABLE TO CONNECT AND COMMISSION EQUIPMENT UNLESS THIS SAFEGUARD IS IN PLACE AND IN FULL WORKING ORDER.
- CONDITIONED WATER**
- DISHWASHERS, COMBINATION OVENS AND WATER BOILING EQUIPMENT, REQUIRE SOFT WATER TO ENSURE CORRECT OPERATION. C&C SHOULD BE NOTIFIED IN WRITING IF WATER HARDNESS EXCEEDS 8° CLARK.
- CLIENT APPROVED**
- SIGNED \_\_\_\_\_ DATE \_\_\_\_\_ POSITION \_\_\_\_\_
- THIS DRAWING REMAINS THE PROPERTY OF C&C CATERING EQUIPMENT LTD, AND CANNOT BE COPIED, COMMUNICATED OR LOANED TO A THIRD PARTY WITHOUT WRITTEN CONSENT FROM C&C.

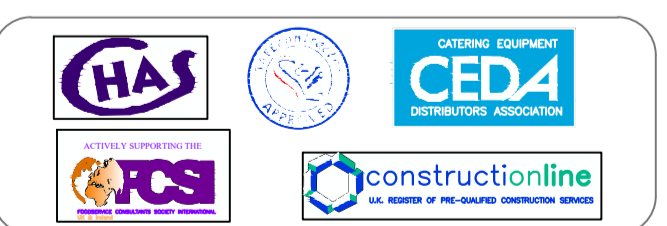


BASED ON ARCHITECT DRAWING

REV	DATE	DESCRIPTION	Rev.By
D	15/01/19	DRAWING REVISED TO SUIT REVISED COOKLINE CONFIGURATION	SB
C	17/12/18	DRAWING REVISED TO SUIT NEW COUNTER AND GREASE SHIELD DETAILS	SB
B	03/12/18	DRAWING REVISED TO SUIT SITE DIMS	SB
A	26/11/18	DRAWING REVISED TO SUIT SERVICES ADDITION	SB
REVISIONS			

Grp Cynefin  
Main Cafe & Kitchen  
General Arrangement

**C&C Catering Equipment Ltd**  
1 Smilthy Farm, Chapel Lane  
Saighon, Chester CH3 6EW  
Tel : 01244 625170  
cad@wemakeithappen.co.uk  
www.wemakeithappen.co.uk



DATE 17/01/16 SCALE 1:20@A1  
DRG BY SB JOB No 5592  
DRAWING CHECKED BY

**DRAWING**  
DRG No 5592\_001G@REV D

THIS DRAWING IS BASED ON  
DWG No \_\_\_\_\_ REV \_\_\_\_\_

**DRAWING STATUS**  
FOR APPROVAL

Reviewed  
By AnnaHenstock at 30 Nov 17 16:32

Approved  
By CaineMartin at 05 Dec 17 11:25

**CONSTRUCTION NOTES**

Please note, all of the specification relating to SBEM calculations to be confirmed by detailed SBEM assessment based on construction drawings.

These notes must be read in conjunction with the approved drawings

**TARGET U-VALUE & AIR PERMEABILITY**

The information below is based on preliminary calculations received by Capener Davies Partnership to comply with July 2014 Welsh Building Regulations

Thermal strategy for the proposal will follow the 'fabric first' approach

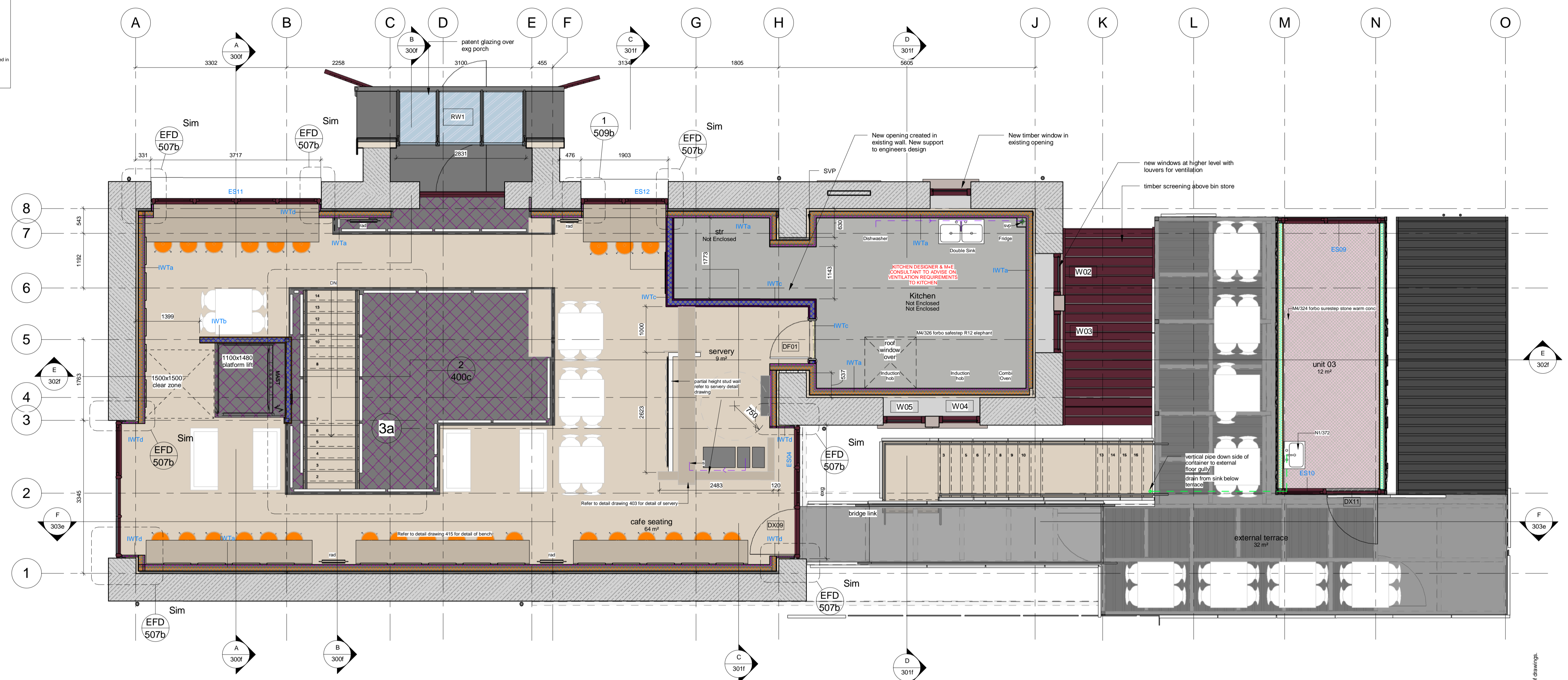
External walls: 0.22 W/m<sup>2</sup>K  
Roof: 0.15 W/m<sup>2</sup>K  
Floors: 0.20 W/m<sup>2</sup>K  
External Windows: 1.4 W/m<sup>2</sup>K  
External Doors: 1.2 W/m<sup>2</sup>K

**ACOUSTIC REQUIREMENTS**

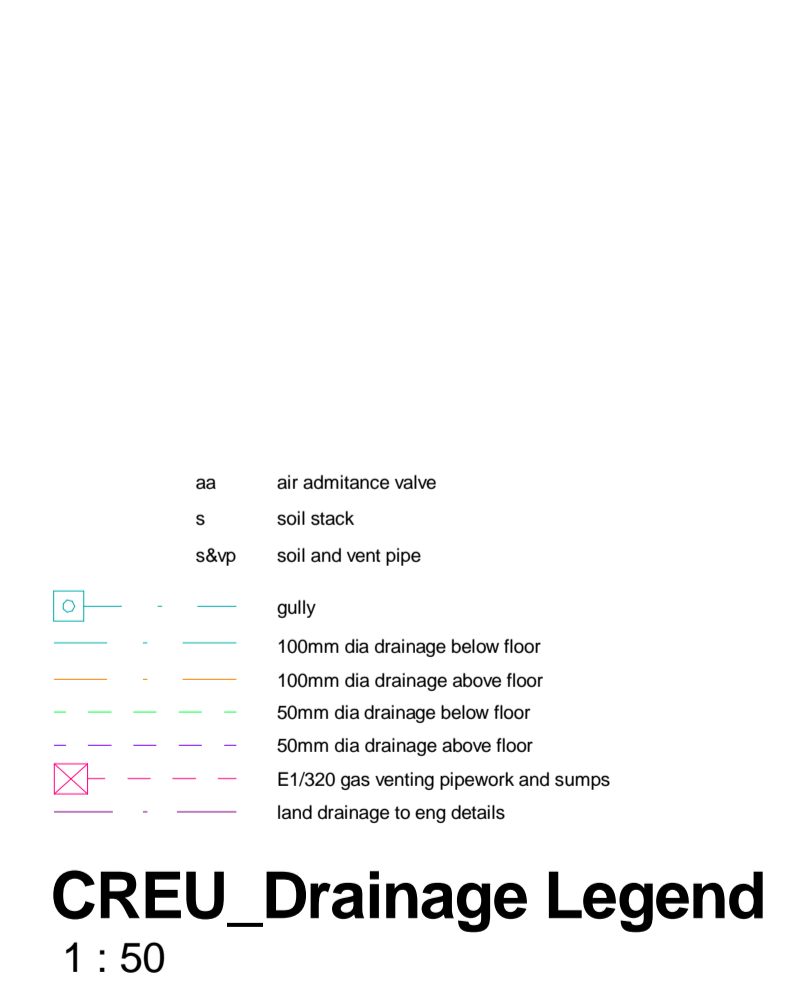
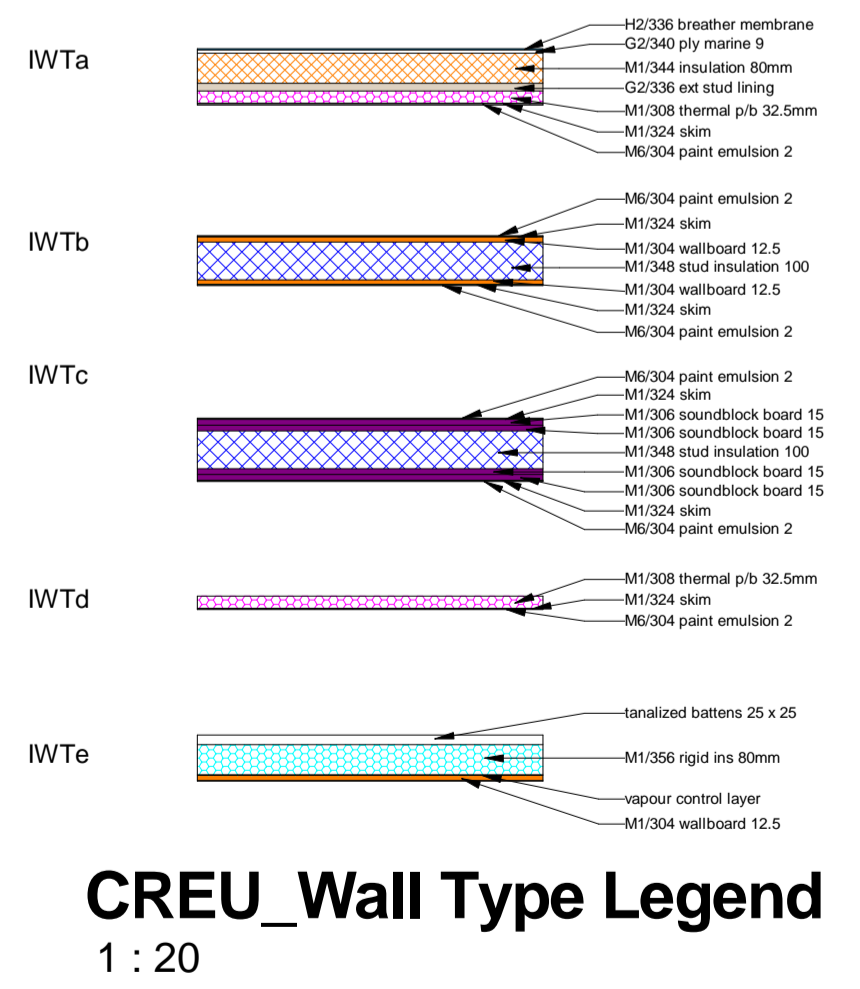
Acoustic performance to comply where relevant with B693 as outlined in Part E

**FIRE REQUIREMENTS**

Fluorescent paint to be applied to all steelwork.



**First Floor Plan 1-50**  
1 : 50



REV J 2017.11.24 - issued for construction  
REV H 2017.04.13 - refined for tender  
REV G 2017.02.21 - refined for tender  
REV F 2016.02.05 - refined for tender  
REV E 2015.05.15 - kitchen and servery layout with general coordination and development of drawings  
REV D 24 MAY 16 - kitchen and servery layout with general coordination and development of drawings  
REV C 24 MAR 16 - kitchen and servery layout with general coordination and development of drawings  
REV B 15 MAR 16 - amended kitchen & servery layout  
REV A 15 MAR 16 - kitchen and servery layout revised

SCALE @ A1 As indicated  
DATE 24/11/2017

PROJECT MELIDEN GOODS YARD  
DRAWING TITLE Proposed Floor Plan 2/2

DRAWN CLM  
CHECKED AJR

C295 101j

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