

## Proposed Structure

The structure proposed on the Troytown site is a 3.4m x 2m catering trailer. The image below in figure 1 shows a similar looking trailer.



Figure 1



Figure 2

The colour of the trailer won't be black, like in figure 1, but will be a blue colour, similar to the one in figure 2.

The chassis, frame and body of the trailer are made of galvanised steel. The trailer sides, which form its 'pod' like shape are made of glass fibre reinforced plastics. The trailer is CE approved and conforms with EU standards. As seen in figure 1, the trailer will have a large serving hatch along one side, and a door for entering the trailer at the rear.

Internally, the trailer will be designed to my needs. The plan is to have a three-pan Weston gas fryer located in the space adjacent to the rear door. Along the rear long sided wall will be a gas griddle, bain-marie, both supplied by Weston Catering, and upon entrance to the trailer, immediately on this rear wall will be a double sink for hand washing. There will also be prep and packing space. All surfaces will be stainless steel. See Figure 3 showing all the dimensions.

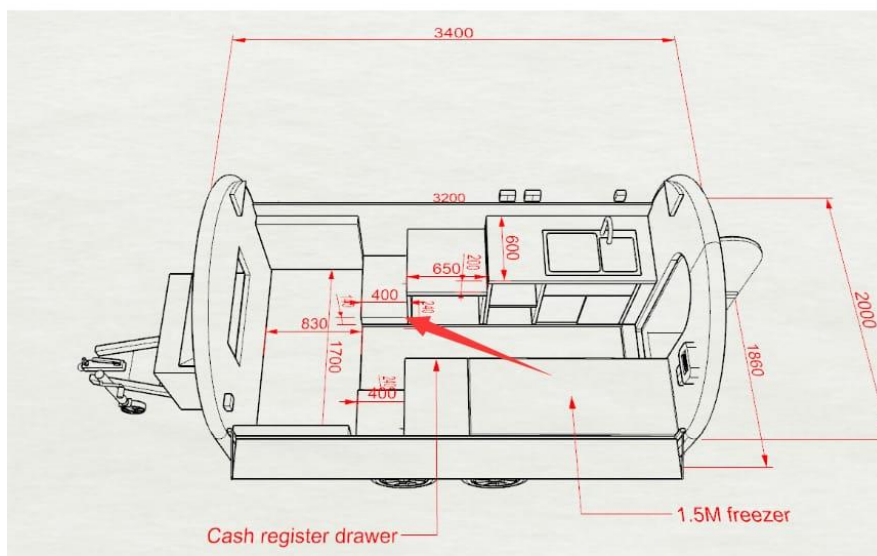


Figure 3

There will be stainless steel work surfaces in the area in front of the serving hatch. Underneath these will be a fridge and freezer meaning fresh and frozen food can be stored on the premises whilst trading. On the work surface above the fridge and freezer will be a display fridge. This will be for displaying a small amount of fresh fish to sell, and for also displaying a limited number of pre-made rolls/sandwiches to sell over lunch hours.

The majority of the equipment (fryer, griddle and bain-marie) will be gas powered. However, some of the utilities, including the fridge, freezer and internal lighting will be powered electrically. This will require hooking up to a power source from the toilet/shower block on the campsite. The two 19kg propane gas bottles needed to power the trailer will be stored in a gas safe box over the hitch area on the outside of the trailer.

Regarding ventilation and extraction. Due to the large serving hatch, this will provide great ventilation, allowing cooking smells to move freely through the air. This will avoid a build-up of unwanted smells that could linger and cause unpleasant odours. Along with this, an extraction system will be put in place above the frying range and griddle. This will be a canopy extraction system, which will help deal with grease build up within the trailer, and any foul smells. Due to the extraction system, and openness of the trailer, I do not expect any unwanted odours to be produced by the trailer.

The trailer has been carefully designed, taking advice from EHO officer, Michael Coates. It is key to have a premises that is compliant and suitable for prepping and cooking food products.