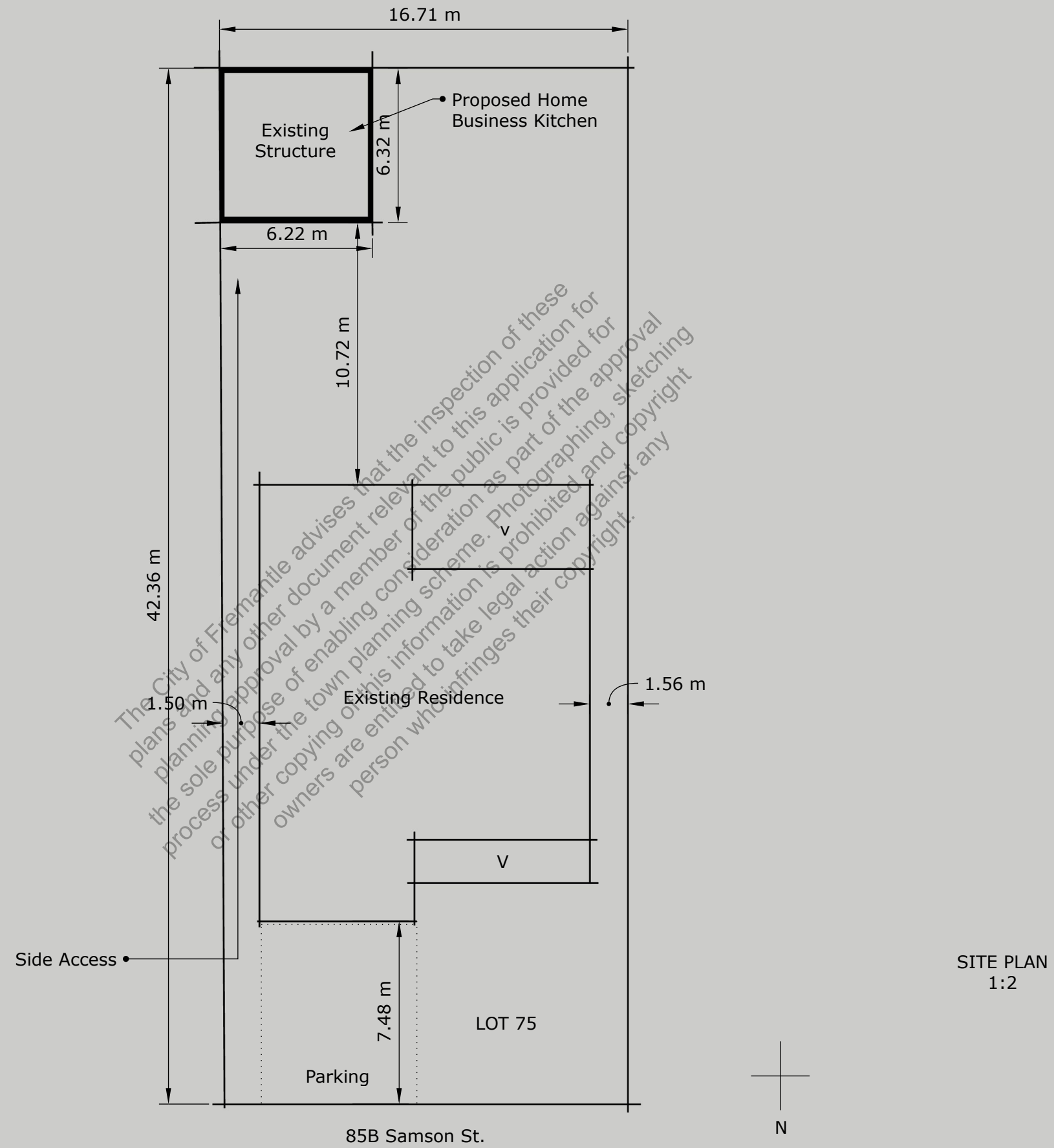
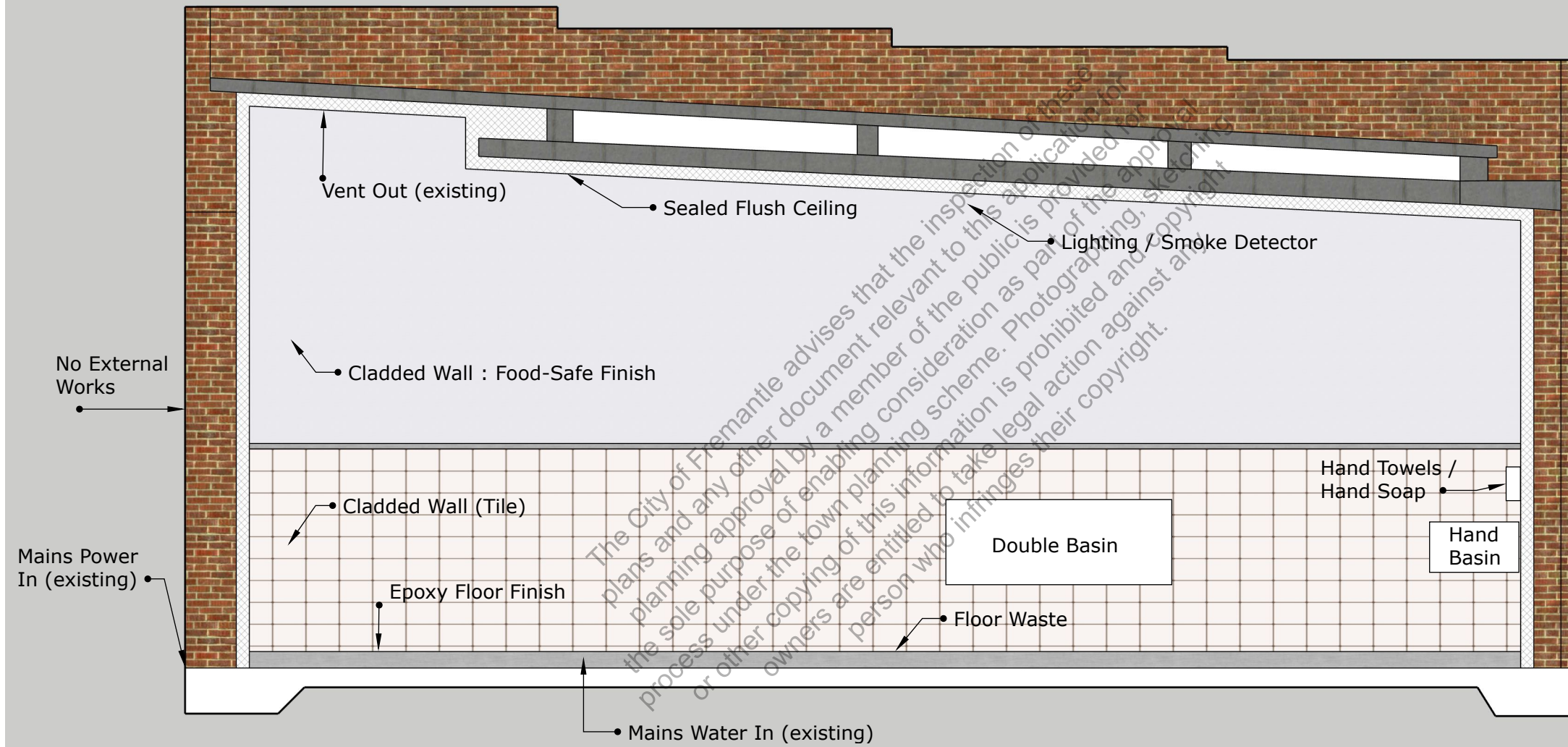


Site Plan 85B Samson Street LOT 75



Proposed Internal Works to Existing Building

Scale 1:50



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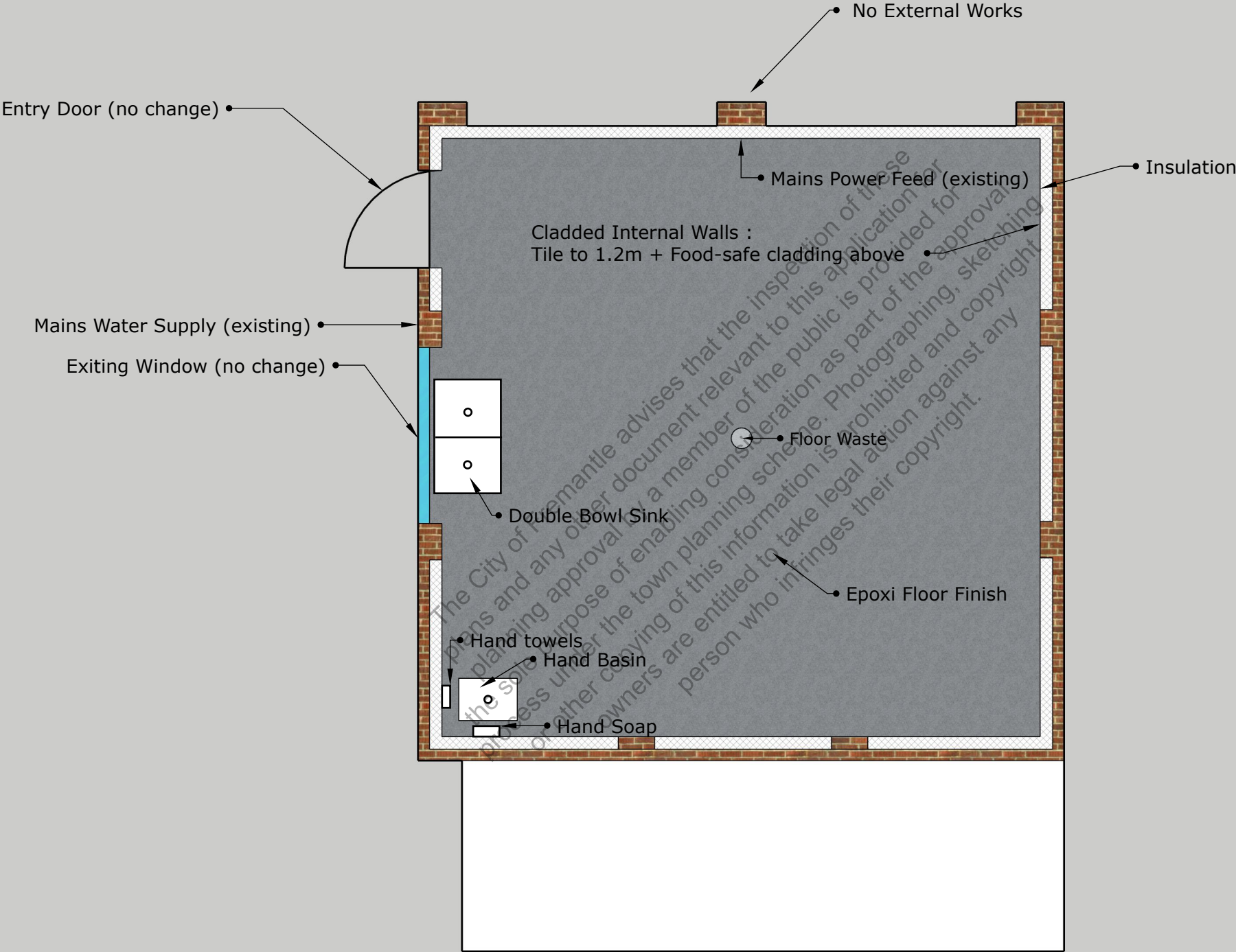
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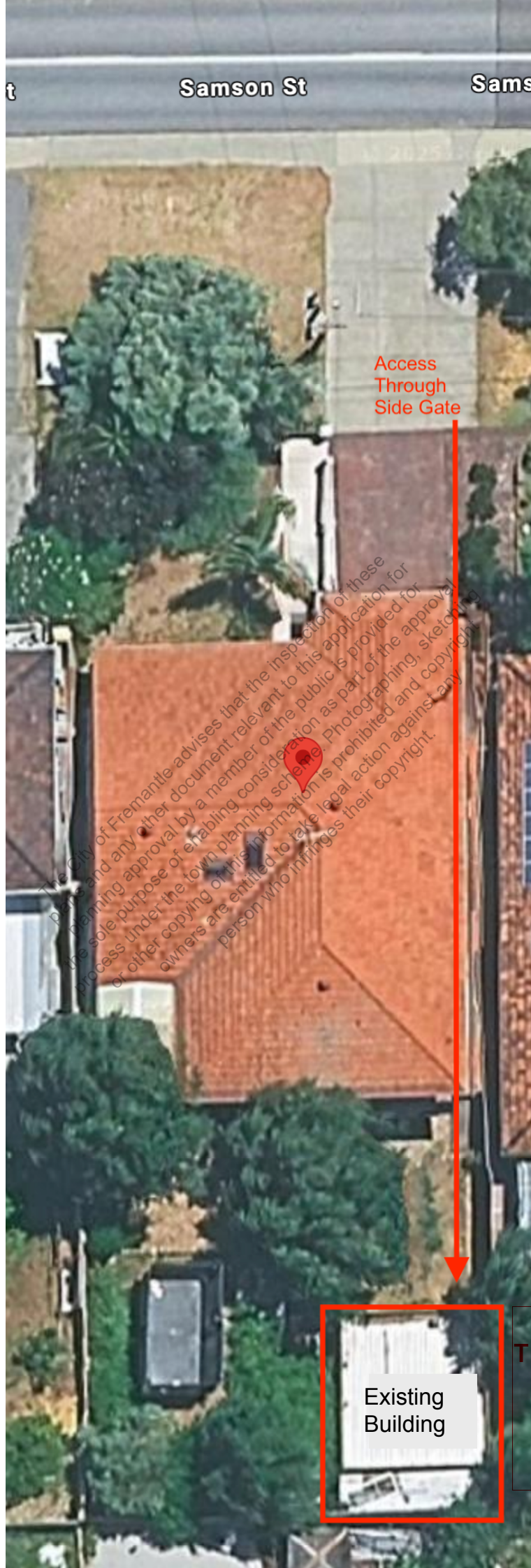
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Proposed Internal Works to Existing Building

Scale 1:50





Access
Through
Side Gate

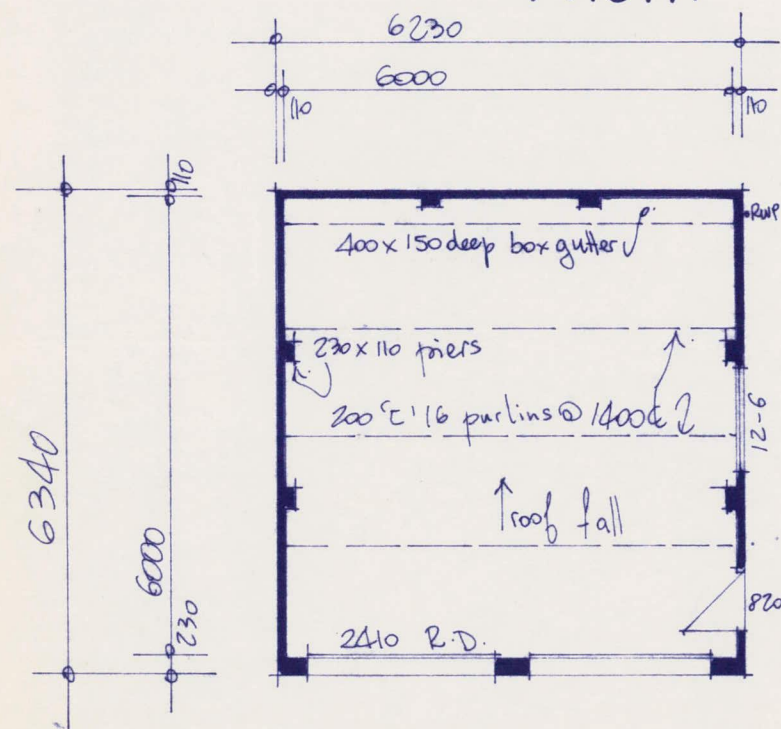
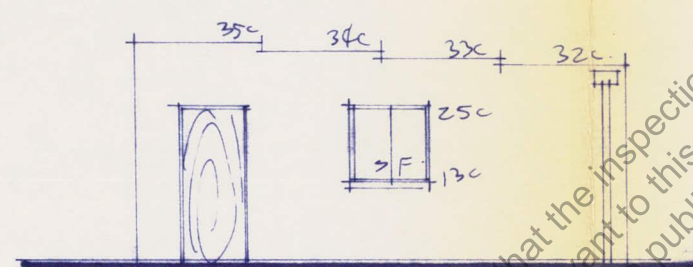
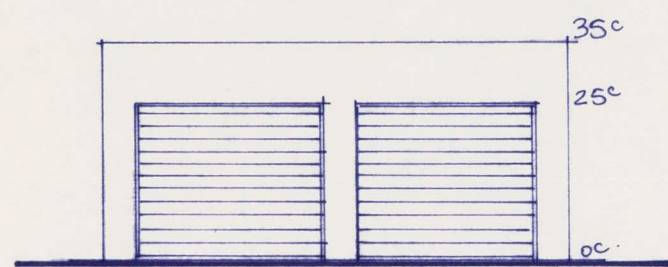
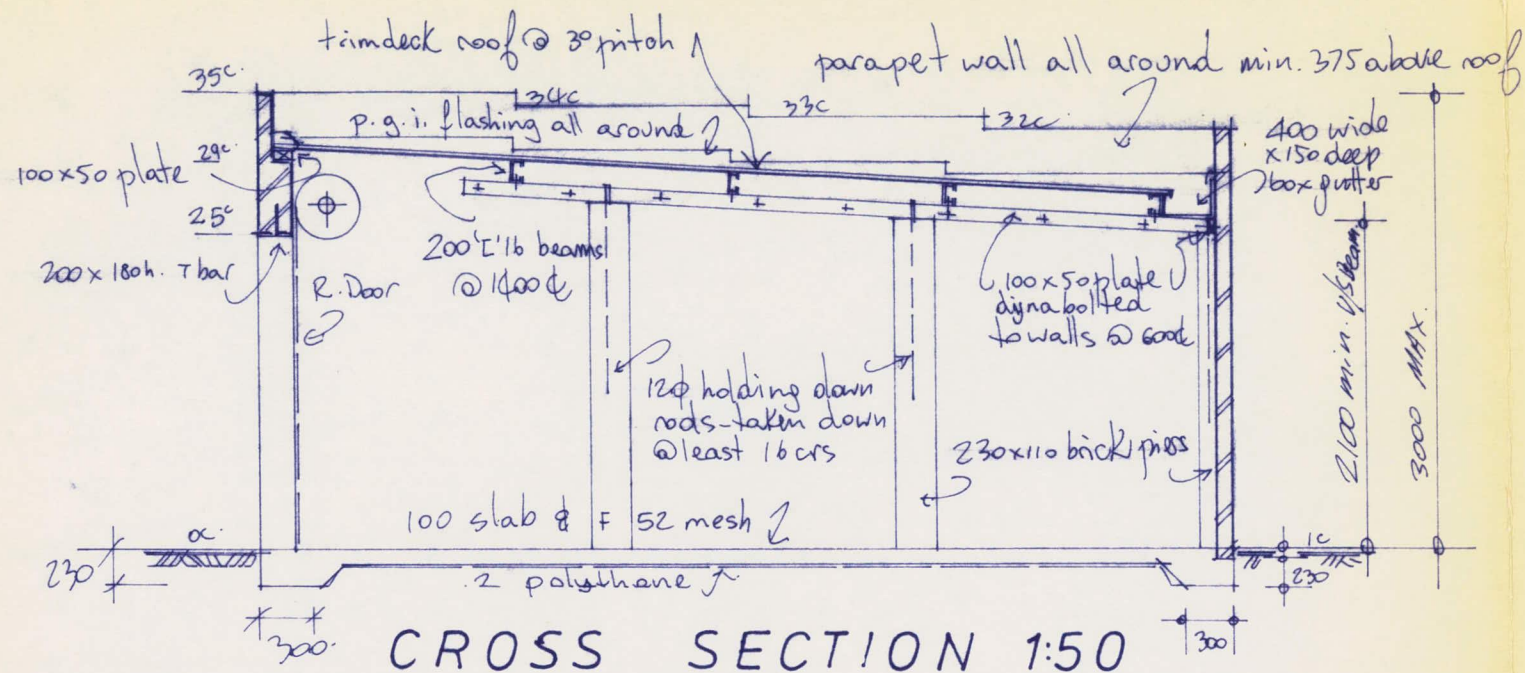
Existing
Building

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Existing Building

AT 85 B SAMSON ST
WHITE GUM VALLEY
FOR: C. OCCHIUTO

CITY OF FREMANTLE

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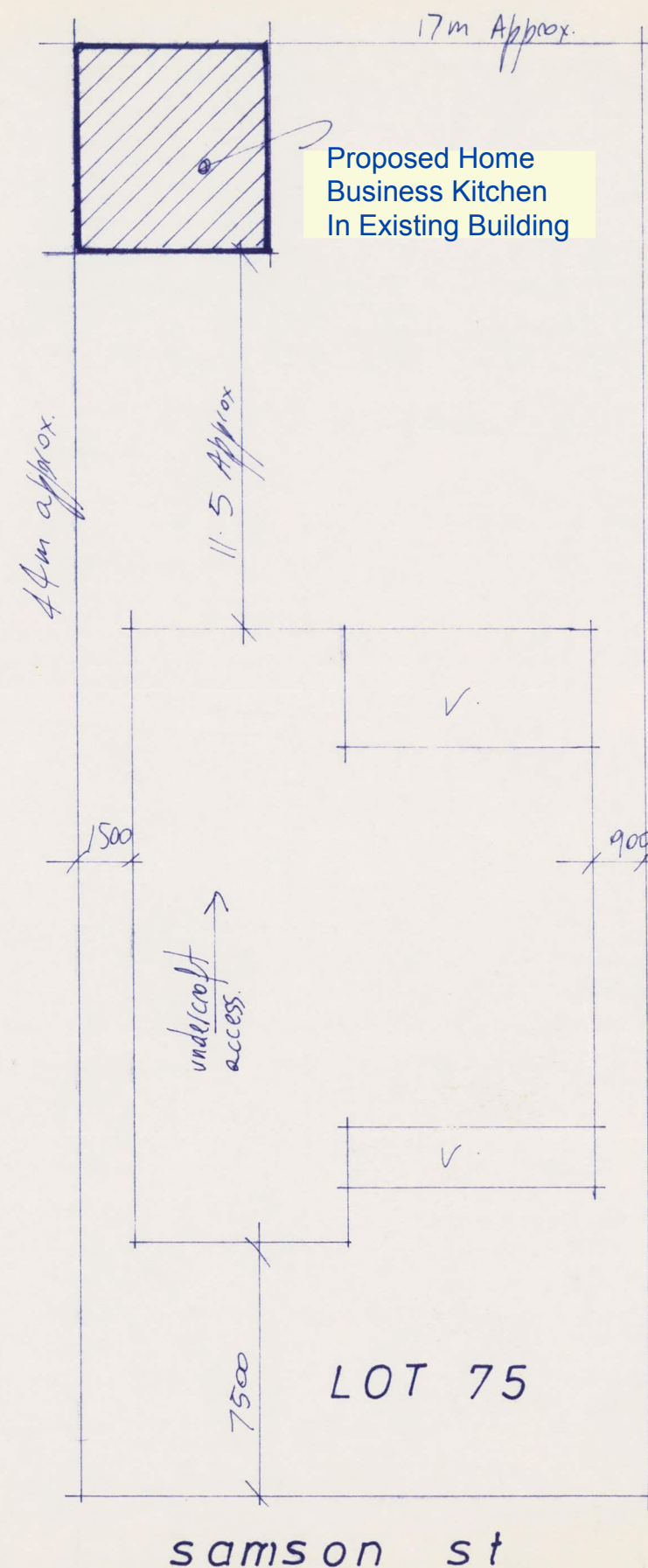
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Proposed Home
Business Kitchen
In Existing Building

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6.4 Change of use - Additional information:

Management Plan

Myself and Kaitlyn have considerable knowledge and experience running food businesses (9+ years), and are aware of what to look out for and how to manage operations effectively. We would like to emphasize that we live in the home with our young family and share all the same interests/concerns as our neighbors and are personally very incentivised to take all the necessary measures to minimize any impact for both our families enjoyment and comfort as well as our neighbours. Through the measures outlined, our home business will integrate smoothly while maintaining a peaceful, well-managed environment for our family and neighbors.

Nature of Business & Hours of Operation

- Preparation of ice cream and baked goods for supply to our retail outlets. With no retail trade or customer service at premises.
- Hours: 7:30 am - 3:30 pm, Monday to Friday (daytime only)

Production Floor area to be used

- Existing building (36m², 6m x 6m) located at the rear NE corner of the lot. The building is free standing and detached from the dwelling and easily accessible without entering the main residence.

Number of Employees

- Operated by residents (owners) plus up to two employees when required.

Parking

- Driveway accommodates up to 6 vehicles off-street. Verge parking is available but not required.

Deliveries

- Delivery of ingredients in : approximately 2 - 3 deliveries per week (days varied)
- Deliveries out : approximately 2 per week (Monday and Friday)
- Delivery activity occurs on weekdays during daytime hours.

Toilet Facilities

- Staff will have access to the existing residential bathroom facilities, located adjacent to the ancillary building within the main dwelling. This bathroom includes a toilet and shower and will function as the designated staff facility. It will be fitted with handwashing amenities including liquid soap and single-use paper towels. The staff washroom will be maintained in a clean and sanitary condition at all times in line with Environmental Health requirements.

Internal Fit-out / Structural Alterations

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- The fit-out will be limited to minor works within the existing structure. Works include cladding of walls and ceiling for Environmental Health compliance, installation of minor plumbing for basins and handwashing, and additional electrical GPOs to service kitchen equipment.
- No external structural changes or extensions are proposed. All works will be contained within the existing 36 m² building footprint.

Traffic

- Traffic movements will be limited to a small number of weekly deliveries (ingredients in and finished product out), with no customer traffic. This level of activity remains comparable to normal residential traffic.

Waste Management

- Waste will be managed through contracted collection by JJ's Waste, covering food/general waste and recycling. If required by Environmental Health, a grease arrestor can be installed in the designated space behind the ancillary building. The units are sealed and serviced on a schedule determined by Water Corporation and carried out by JJ's Waste. To maintain hygiene and reduce odours, commercial bin cleaning services will be engaged on a regular schedule, with bins treated using odour-neutralising gels.
- Pest management will be carried out by our contractor, Rentokil, with regular inspections, scheduled treatments, and service logs maintained.

Odour Management

- Baking odours are limited to standard food products ie, cookies and brownies, and are comparable to typical household cooking. Oven used Ice cream production generates no detectable odour, as all processes occur within closed heating and freezing equipment.
- Waste-related odours will be effectively managed through contracted waste removal, use of sealed bins, regular commercial bin cleaning, and odour-neutralising gels as stated above.

Signage

- No external signage is proposed.

Noise Management

- Production equipment noise is comparable to standard household appliances, and occurs within the enclosed brick building. Condenser / air-conditioning units are positioned at the rear of the building / property, shielded by double brick boundary walls, with additional sound-dampening panels planned to further reduce any noise.

Our home business proposal is consistent with the definition of a *Home Business* under Local Planning Scheme No. 4. With our experience in production and management, and our vested interest as residents with a young family, we are committed to ensuring the operation remains low-impact and maintains neighbourhood amenity.

Establishing a home business provides the flexibility to balance family life and professional responsibilities as we raise three children, including the added care required for daughter Lumi, who lives with a disability and requires ongoing support, all while being present and hardworking parents. Kuld Creamery has proudly served the Fremantle community for the past eight years as a staple local business, and this proposal represents a necessary change in how we operate so that we can continue doing so sustainably into the future.

We believe this management plan demonstrates that all planning requirements have been addressed, and we are confident the business will operate harmoniously within the residential setting, drawing on our considerable knowledge and proven experience in running food businesses.

Thank you for your time in reviewing this application.

The City of Fremantle advises that the inspection of these plans and any other document relevant to this application for planning approval by a member of the public is provided for the sole purpose of enabling consideration as part of the approval process under the town planning scheme. Photographing, sketching or other copying of this information is prohibited and copyright owners are entitled to take legal action against any person who infringes their copyright.

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