

Design & Access Statement
For Proposed Extension to
Existing Units at O'Cot Farm,
O'Cot Lane, Scammonden, Huddersfield

Contents

- 1 Site Photographs & Original Approved Plans
- 2 Site Description & History
- 3 Proposals
- 4 Design
- 5 Landscaping
- 6 Access
- 7 Sustainability
- 8 Conclusions
- 9 Appendix

1. Site Photographs



Existing West Elevation



Existing Part View of Yard



Existing North Elevation

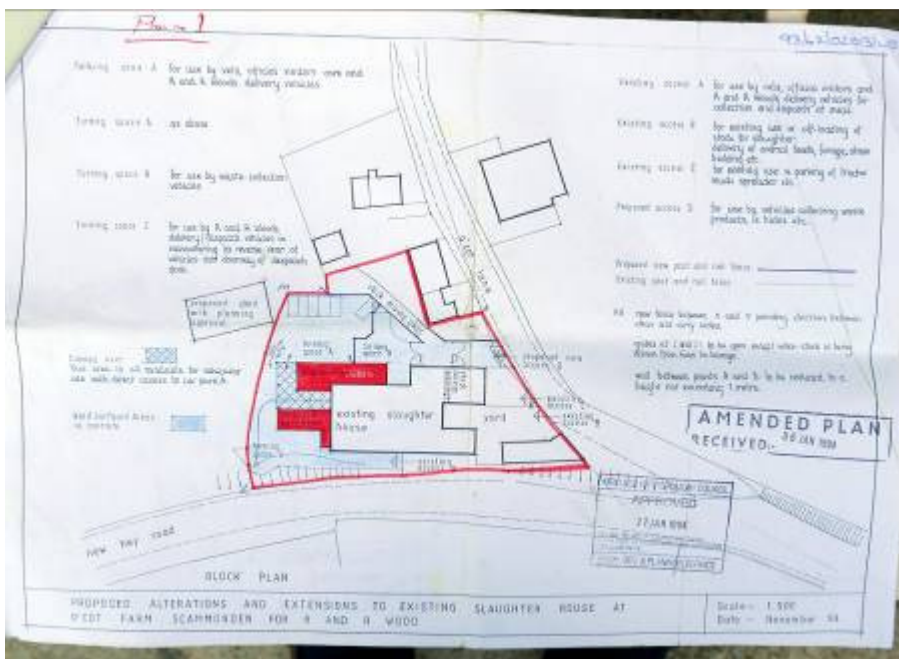
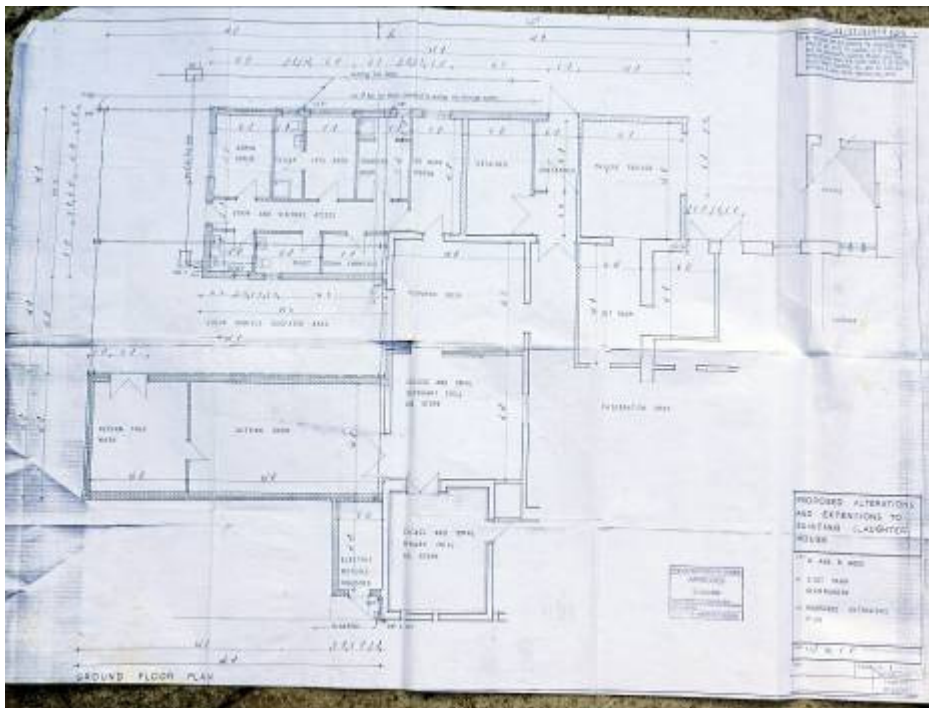


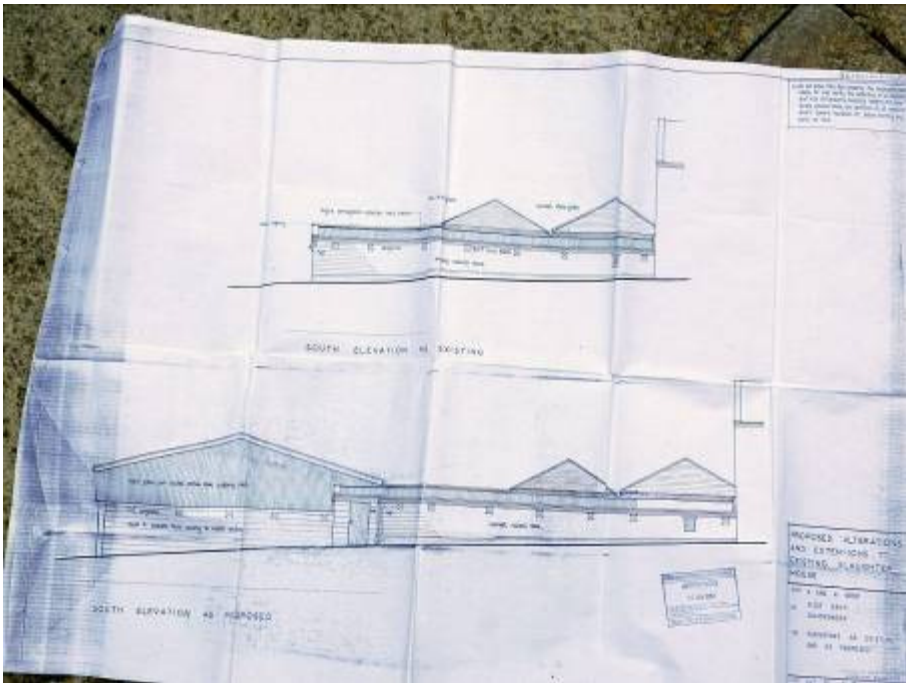
Existing yard and vehicle turning



Existing vehicular access off O'Cot Lane







2. Site Description & History

O'Cot Farm is an established working Farm and Wholesale Butchers and Meat Processing Establishment, (copy of License attached in Appendix), that has been operating for some 50 years or so. It sits in the Green Belt and consists of a variety of different units joined together to form one, none of which are Listed. Some parts are constructed of local stone with a slate roof, others with a profiled steel roof.

There is also a separate animal shed that is constructed of block/profiled steel walls and profiled steel roof.

An application to extend the premises was approved in 1993, (93/02013), but was never fully implemented as can be seen from the attached photos of approved plans and site photos.

The detached Animal Shed was approved as an Agricultural Notification 2004/95131.

A Certificate of Lawfulness application, 2021/92203 to confirm valid commencement of development approved under 93/02013 for erection of extensions to slaughterhouse was submitted, but withdrawn following advice from the Planning Officer Katie Chew.

3. Proposals

The business is experiencing an increase in customers, both locally and nationally at present and which has been gradually increasing over recent months, and they are finding it difficult to sustain good customer relations and a continued high standard of animal welfare, which is a mark of their business, due mainly to a lack of space. This increase is mainly fuelled by the closure of many abattoirs nationally predominantly due to the exacting welfare and hygiene standards required and which is difficult to maintain in older buildings, but which the existing owners are very proud to state that they have long held excellent certification. By erecting the proposed extensions O'Cot Farm will be able to offer an up to date facility that can handle the increase in trade and future proof the business at the same time. It will also provide extra employment to the local community.

In the Appendix is a letter from the applicant giving their reasons for the requirement to extend the business, together with letters of support from a few of their existing customers

4. Design

It is proposed construct the extension using a steel frame, with profile steel sheeting to roof and walls, with some low level stone walling.

It is intended to use the maximum number of rooflights to the extension to reduce the need for artificial lighting.

The main body of the extension is at a raised ridge height to allow for the provision of an overhead gantry/conveyor system for the transportation of carcasses.

5. Landscaping

Although there is a need to extend the existing vehicle movement area into the adjoining field, this can be mitigated by the inclusion of a wildlife/nature area, as can be seen from the plans and the letter from the applicant, including the planting of trees native to this area. The land in question is of a low quality not suitable for farming purposes, but would be ideal as a wildlife/nature buffer zone, providing screening to the development.

6. Access

The existing access off O'Cot Lane will remain in use for vehicles entering and leaving the premises. As stated previously, the existing vehicle movement area will need to be extended into the adjacent field to allow the turning of larger vehicles within the site and the parking of the same when occasionally required.

7. Sustainability

The large number of proposed rooflights will give a good level of natural light, reducing the need for excessive artificial lighting. PV Panels are also proposed to be installed.

It is intended to install a rain water harvesting system that will allow collected water to be re-used during the various processes after filtration.

8. Conclusion

It is hoped that this proposal will be looked upon favourably, as without the proposed extension to the premises; the business will not be able to survive in its present form and will inevitably go the way of many others.

9. Appendix

 Food Standards Agency
food.gov.uk

Annex A

**APPROVAL OF FOOD BUSINESS ESTABLISHMENT UNDER
REGULATION (EC) No 853/2004**

Approval Name:	REDACTED
Trading Name:	
Company Type:	
Establishment Address:	
Approval No:	

The above establishment, which is subject to the requirements of Regulation (EC) No 852/2004¹ and Regulation (EC) No 853/2004² and which is subject to approval under Regulation (EC) No 853/2004, is hereby granted **Full Approval** in accordance with article 148 of Regulation (EU) No 2017/625³ to operate as a:

- **Slaughterhouse** for the slaughter and/or dressing of:
 - Calves
 - Cattle
 - Water buffalo
 - Goats
 - Sheep
 - Pigs
 - Farmed land mammals (other than domestic ungulates)
- **Cutting Plant** for cutting and storage in temperature-controlled conditions of meat from:
 - Domestic ungulates
- **Game Handling Establishment** for the dressing and cutting of:
 - Large wild game
- **Re-wrapping Establishment** for the Re-wrapping of products of animal origin (fresh or processed)
- **Cold store** for the storage of **Products of Animal Origin** brought into your establishment.

¹ Regulation (EC) No 852/2004 on the hygiene of foodstuffs
² Regulation (EC) No 853/2004 laying down specific hygiene rules for food of animal origin
³ Regulation (EU) No 2017/625 on official controls and other official activities performed to ensure the application of food law rules on animal health and welfare

REDACTED

 **FOOD HYGIENE RATING**
food.gov.uk/ratings

  **INVESTORS
IN PEOPLE**

Copy of License

REDACTED

Dear Sir / Madam

We are writing with reference to the proposed plans at O'Cot Farm, Scammonden, Huddersfield, HD3 3FW.

We are a farm and abattoir which has been trading in excess of 50 years, supplying a service to the local butchers, farmers, farm shops and community. By implementing the proposed plans we would be able to continue to provide the service with which we do and to continue the high standard but also to offer our services to more customers and to continue to strive towards producing a high quality end product.

The proposed plans would also be able to give longevity to the business due to the growing demand and the business being future proofed to provide stability within the surrounding areas. This would lead to the business providing an increased workload which would see an increased opportunity for employment.

The building would be to an environmentally friendly nature by including natural light through roof windows and other windows where appropriate. The material that this is to be built in is in keeping with the surrounding buildings and local area. We are proposing to create a wildlife habitat to make this build as friendly as possible for the green energy, carbon footprint and environment. Solar panels could also be considered with this build.

The nature and layout of the building would ensure that the experience of the animals would be state of the art, animal welfare friendly.

We have considered this planning application due to the increased demand in enquiries for our services, which due to the existing size of the abattoir we cannot accommodate this increased demand. Our location is ideal due to the highways network that we are situated in and the rural area making this an ideal opportunity to provide the services that we would like to continue and enhance as per our food standards agency license.

Regards

Ralph REDACTED Raymond REDACTED Catherine REDACTED Mark REDACTED
L Wood and Sons

From: Simon REDACTED
Sent: 09 May 2022 21:25
To: L Wood and Sons REDACTED
Subject: Re: Letters of support

Whoever it may concern

We are a farm REDACTED

We employ 100 mainly local people from this site ,we opened here in 2009 but have been customers of theirs for 40 years .part of the make up and success of what we do is being to take the cattle and sheep we produce on the farm only 10 minutes up the road , not only do we know that the highest standards of animal welfare and hygiene are practiced there but the welfare of our animals in transit after such a short journey Ensures quality meat and makes economical sense. We also use neighbouring farmers who also travel the same distance as we do REDACTED who produces pigs also at bolster moor .Pigs are easily stressed so it's even more important to lower the food miles wherever possible .Customers now are very aware regarding „quality, provenance ,food miles ,hygiene ,traceability etc and the use of local abattoirs and local suppliers and local employment is very important to them .Over recent years closure of both small and larger abattoirs nationally has made it more and more difficult for people to operate ethically and economically. Bolster moor farm shop fully support this application for the sustainability of local jobs , local customer base ,lower costs for local producers and is a vital link in the food chain

Yours

Simon REDACTED

To whom it may concern.

I am writing on behalf of Swaledale Butchers Ltd, to recommend the planning approval for the proposed premises extension of L Wood and Sons.

We have been using L Wood and Sons to slaughter and dress the venison we buy from Harewood House Estate. We have found them to consistently maintain the highest standards of animal welfare.

The business is operated to the highest standards in terms of hygiene and operational quality standards – something which shows in the end product we receive.

In light of the closure of slaughterhouses across the country, their business levels are continually rising, which obviously brings a positive impact to the local economy in terms of job creation.



Venison is an area of the business we are actively seeking to grow, and we prefer to use local suppliers wherever possible, there are no other local slaughterhouses with the necessary approval accreditation, the increase in capacity the extension would facilitate would allow us to grow our business levels in unison.

Many thanks,

REDACTED

REDACTED

To whom this may concern,

I am writing to you to express my interest in favour of the new abattoir and lairage at L Wood & Sons. We have been customers of theirs since I first opened the business in 1993 Where they supported me, allowing me to deal with local farmers to buy and kill livestock for my butcher's shop REDACTED . We have continued to use L Wood & Son throughout the past 29 years. They have a fantastic set up, in a great location for all the major towns and cities around Yorkshire & Lancashire. They operate to a high hygiene standard and their traditional slaughtering and the way the carcasses are dressed is also of a very high standard.

As the slaughterhouse is only located 10 miles away from our farm it allows the cattle to travel easily, without causing distress. Animal welfare is a number one priority at L Wood & Son, the livestock are always clean, well looked after, fed and watered right up until they enter the slaughterhouse. A lot of our customers are also very conscious of the food miles of the food that they are purchasing, when I can tell them that the animals are reared and then slaughtered within a 10 mile radius this is always a bonus.

All the staff at L Wood & Son are extremely helpful and always there to offer a hand when unloading cattle or delivering meat to the shop. I fully support L Wood & Sons with their future expansion and look forward to supporting their business long into the future.

Please do not hesitate to contact me should you wish to speak to me in further depth.

Many thanks

REDACTED

✓

REDACTED

4/4/2022

Letter of Support L Wood and Sons , Ocot Lane Scammonden (slaughterhouse extension)

To whom it may concern

I have dealt with L Woods for over 10 years , I have a small holding REDACTED , I currently have pigs , sheep , goats and cattle for Slaughter.

In light of many Slaughterhouses closing down nationally due to the value of land sold or Lack of qualified staff in many cases , L Woods have bucked the trend and offer a personal service to small , medium and large customers , it's refreshing to see such a consistently well-run business in this sector doing well .

A lot of the larger Slaughterhouse's are not interested in small customers such as myself, they are only interested in large commercial operations this is where L Woods has a real part in the Rural community, without the L Woods it would not be worth me or many others keeping any animals, the cost and the hassle and the distress of me sending them thirty plus miles would not be cost effective .

We have seen the effects of the livestock markets folding it now means to sell my pigs I have to travel to Selby over 54 miles away which doesn't make it cost effective.

L woods offers excellent high standards of welfare for the animals, and being able to have a lairage available 7 days a week to take in animals for processing is extremely convenient, meaning the animals are bedded down properly and given the best possible care and attention.

The slaughterhouse and the staff are meticulously clean and the carcasses are always first class condition when they are collected, they show a great pride in their work.

As a keen shooter I often have deer carcasses to process it's impossible to find someone with these qualifications to be able to offer a service to dress and quality inspect this type of meat, L woods offer this service.

I would be happy to give my support

Brian REDACTED