Comhairle Contae Chill Mhantáin
Wicklow County Council

Pleanáil, Forbairt Eacnamaíochta agus Tuaithe
Planning, Economic and Rural Development

Áras An Chontae / County Buildings
Cill Mhantáin / Wicklow
Guthán / Tel: (0404) 20148
Faics / Fax (0404) 69462
Rphost / Email: plandev@wicklowcoco.ie
Suíomh / Website: www.wicklow.ie

Stephen McKenna,
41 Pearse Street,
Dublin 2,
D02H308

19TH of October 2026

RE: Declaration in accordance with Section 5 of the Planning & Development Acts 2000 (As Amended) -EX122/2026

A Chara,

I enclose herewith Declaration in accordance with Article 5 (2) (A) of the Planning & Development Act 2000.

Where a Declaration is used under this Section any person issued with a Declaration under subsection (2) (a) may, on payment to An Coimisiún Pleanála of such fee as may be prescribed, refer a declaration for review by the Coimisiún within four weeks of the date of the issuing of the declaration by the Local Authority.

Is mise, le meas,

pp Deirdre Byrne.
ADMINISTRATIVE OFFICER
PLANNING DEVELOPMENT & ENVIRONMENT.

Comhairle Contae Chill Mhantáin
Wicklow County Council

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DECLARATION IN ACCORDANCE WITH ARTICLE 5 (2) (A) OF THE PLANNING & DEVELOPMENT ACT 2000 AS AMENDED

Applicant: Bread Nation THE Mill Ltd.

Location: Unit 4 Killarney Road Business Park, Bray, Co. Wicklow.

Reference Number: EX122/2026

CHIEF EXECUTIVE ORDER NO. CE/PERD/2026/1268

A question has arisen as to whether *"The installation of an organic flour mill and associated production facility within an existing premises"* at Unit 4 Killarney Road Business Park, Bray, Co. Wicklow is or is not exempted development.

Having regard to:

a) The details submitted with the Section 5 Declaration application
b) Sections 2(1), 3 and 4(1)(h) of the Planning & Development Act 2000 (as amended)
c) Classes 4 of Part 4 of Schedule 2 of the Planning and Development Regulations 2001 (as amended).
d) Planning Permission Register Reference 97/630203

Main Reasons with respect to Section 5 Declaration:

i) The change of use from factory to an organic flour mill and associated production facility would come within the definition of "development" as set out in Sections 2(1) and 3 of the Planning & Development Act 2000 (as amended).
ii) The use class will not change from Class 4 as per Schedule 2 Part 4 of the Planning and development Regulations 2001 (as amended) and it is therefore exempted development.
iii) No works or alterations are proposed to the exterior of the building on site therefore the proposal comes within the provisions of Section 4(1)(h) of the Planning and Development Act 2000 (as amended) as it would KNJnot materially affect the external appearance of the structure so as to render the appearance inconsistent with the character of the structure or of neighbouring structures.

<u>The Planning Authority considers that is development and is exempted development</u> at

Signed: Joanne Byrne. Date: 19/10/2026
pp ADMINISTRATIVE OFFICER
PLANNING DEVELOPMENT & ENVIRONMENT

WICKLOW COUNTY COUNCIL

PLANNING & DEVELOPMENT ACTS 2000 (As Amended)
SECTION 5

CHIEF EXECUTIVE ORDER NO. CE/PERD/2026/1268

Reference Number:	EX122/2026
Name of Applicant:	Bread Nation THE Mill Ltd.
Nature of Application:	Section 5 Referral as to whether *"The installation of an organic flour mill and associated production facility within an existing premises"* is or is not development and is or is not exempted development.
Location of Subject Site:	Unit 4 Killarney Road Business Park, Bray, Co. Wicklow.
Report from:	Lyndsey Blackmore E.P.

With respect to the query under Section 5 of the Planning & Development Act 2000 as to whether *"The installation of an organic flour mill and associated production facility within an existing premises" at* Unit 4 Killarney Road Business Park, Bray, Co. Wicklow is or is not exempted development within the meaning of the Planning & Development Act 2000 (as amended)

Having regard to:

a) The details submitted with the Section 5 Declaration application
b) Sections 2(1), 3 and 4(1)(h) of the Planning & Development Act 2000 (as amended)
c) Classes 4 of Part 4 of Schedule 2 of the Planning and Development Regulations 2001 (as amended).
d) Planning Permission Register Reference 97/630203

Main Reasons with respect to Section 5 Declaration:

i) The change of use from factory to an organic flour mill and associated production facility would come within the definition of "development" as set out in Sections 2(1) and 3 of the Planning & Development Act 2000 (as amended).
ii) The use class will not change from Class 4 as per Schedule 2 Part 4 of the Planning and development Regulations 2001 (as amended) and it is therefore exempted development.
iii) No works or alterations are proposed to the exterior of the building on site therefore the proposal comes within the provisions of Section 4(1)(h) of the Planning and Development Act 2000 (as amended) as it would KNJnot materially affect the external appearance of the structure so as to render the appearance inconsistent with the character of the structure or of neighbouring structures.

Recommendation

The Planning Authority considers that "*The installation of an organic flour mill and associated production facility within an existing premises*" **is development** and **is exempted development** *at* as recommended in the planning reports.

Signed: Dianne Byrne Date: 19/10/2026

ORDER:

I HEREBY DECLARE: That "*The installation of an organic flour mill and associated production facility within an existing premises*" **is development** and **is exempted development** *at* Unit 4 Killarney Road Business Park, Bray, Co. Wicklow, within the meaning of the Planning & Development Acts 2000 (as amended).

Signed: Helena Dempsey Date: 19/10/26

Director of Services
Planning, Economic & Rural Development

WICKLOW COUNTY COUNCIL
PLANNING DEPARTMENT
Section 5 – Application for declaration of Exemption Certificate

---

Ref:	**EX122/2026**
Name:	*Bread Nation THE Mill Ltd.*
Development:	Application for Certificate of Exemption under Section 5 of the Planning & Development Act 2000 (as amended).
RE:	Change of use
Location:	*Unit 4 Killarney Road Business Park, Bray, Co. Wicklow.*

The Site: The subject site is located within the Killarney Road Business park off the Southern Cross road in Bray Co. Wicklow



Question: *Whether or not:*
The installation of an organic flour mill and associated production facility within an existing premises constitutes exempted development within the meaning of the Planning and Development Acts, 2000(as amended).

Planning History:
Subject site:

89/630148: permission granted to the IDA for site development works for Industrial Purposes.
97/630203: Permission granted for single storey extension to the rear and side of Tom Montgomery Factory

Relevant Legislation:

Planning and Development Act, 2000 (as amended):

Section 2

"structure" means any building, structure, excavation, or other thing constructed or made on, in or under any land, or any part of a structure so defined, and—
(*a*) where the context so admits, includes the land on, in or under which the structure is situated, and
(*b*) in relation to a protected structure or proposed protected structure, includes—
(i) the interior of the structure,
(ii) the land lying within the curtilage of the structure,
(iii) any other structures lying within that curtilage and their interiors, and
(iv) all fixtures and features which form part of the interior or exterior of any structure or structures referred to in *subparagraph (i)* or *(iii)*;

"works" includes any act or operation of construction, excavation, demolition, extension, alteration, repair or renewal and, in relation to a protected structure or proposed protected structure, includes any act or operation involving the application or removal of plaster, paint, wallpaper, tiles or other material to or from the surfaces of the interior or exterior of a structure.

Section 3 (1)(a) defines development as: "The carrying out of works on, in, over or under land or the making of any material change in the use of any land or structures on land";

Section 4 (1) (a) to (l) specifies various categories of development, which shall be exempted for the purposes of the Act;

In particular, section 4 (1) (h) is:

development consisting of the carrying out of works for the maintenance, improvement or other alteration of any structure, being works which affect only the interior of the structure or which do not materially affect the external appearance of the structure so as to render the appearance inconsistent with the character of the structure or of neighbouring structures;

Section 4 (2) provides for certain classes of development to be designated as exempted development by way of legislation.

Planning and Development Regulations, 2001 (as amended):

Schedule 2: Part 4:

CLASS 4
Use as a light Industrial Building.
Article 6(1) states that certain classes of development which are specified in Schedule 2 shall be exempted development for the purposes of the Act, subject to compliance with any associated conditions and limitations;

Article 9(1)(a) details a number of circumstances under which the development to which Article 6 relates shall not be exempted development for the purposes of the Act;

Article 10 details development that consists of a change of use that would be exempt.

Relevant Planning: Wicklow County Development Plan 2022-2028
Bray Level 1 Metropolitan Key Town
Bray MD LAP 2018

Zoning Objective:
E1 Employment: To provide for the development of enterprise and employment
To facilitate the further development and improvement of existing employment areas and to facilitate opportunities for the development of new high quality employment and enterprise developments in a good quality physical environment.

Details of Query: Proposal
In accordance with the details submitted with Section 5 application:

Does the installation of an organic flour mill and associated production facility within an existing premises constitute exempted development?

Assessment
The application seeks a declaration as to whether;
The installation of an organic flour mill and associated production facility within an existing premises constitutes exempted development:

The building was previously operated as a furniture factory for 40 years which would be considered Class 4. Use as light industrial building.

The applicant is proposing to use the building as an organic flour mill and associated production facility and therefore falls under Class 4.

The first assessment must be whether or not the works outlined above constitute development within the remit of Section 3 of the Planning and Development Act 2001. In this regard, Section 3 of the Planning and Development Act provides that:

"development" means, except where the context otherwise requires, the carrying out of any works on, in, over or under land or the making of any material change in the use of any structures or other land.

In this regard the proposals for the installation of a flour Mill facility which would involve works to the inside of the building and therefore development have regard to Section 3.

The second stage of the assessment is to determine whether or not the proposed works would be exempted development under the Planning and Development Act 2000 (as amended) or its associated Regulations.

Section 4 (2) provides for certain classes of development to be designated as exempted development by way of legislation.

The permitted use as a factory is Class 4 and the proposed use as a stone mill is also Class 4.
The proposed change of use is development and is exempt development as the Class of Use will not change from previously permitted, and that the proposed use would not give rise to different patterns of usage, traffic movements and impacts on the pattern of development in the vicinity.

The applicant also confirms under Section 3 of their application form that all of the proposed works are internal. They comprise of equipment and removable works. There are no proposed alterations to the exterior of the building. The proposal is therefore in accordance with Section 4 (1) (h) of the Planning and Development Act 2000(as amended).

Recommendation:

With respect to the query under Section 5 of the Planning and Development Act 2000, as to whether:

The change of use of part of a building from permitted use as a factory to use as an organic flour mill and associated production facility constitutes exempted development within the meaning of the Planning and Development Acts, 2000(as amended).

The Planning Authority considers that:

The change of use of part of a building from permitted use as factory to use as an organic flour mill and associated production facility

is development and is exempted development.

Main Considerations with respect to Section 5 Declaration:

a) The details submitted with the Section 5 Declaration application

b) Sections 2(1), 3 and 4(1)( ) of the Planning & Development Act 2000 (as amended)

c) Classes 4 of Part 4 of Schedule 2 of the Planning and Development Regulations 2001 (as amended).

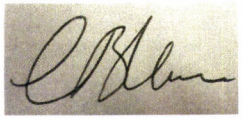
d) Planning Permission Register Reference 97/630203

Main Reasons with respect to Section 5 Declaration:

A) The change of use from factory to an organic flour mill and associated production facility would come within the definition of "development" as set out in Sections 2(1) and 3 of the Planning & Development Act 2000 (as amended).

B) The use class will not change from Class 4 as per Schedule 2 Part 4 of the Planning and development Regulations 2001 (as amended) and it is therefore exempted development.

C) No works or alterations are proposed to the exterior of the building on site therefore the proposal comes within the provisions of Section 4(1)(h) of the Planning and Development Act 2000 (as amended) as it would not materially affect the external appearance of the structure so as to render the appearance inconsistent with the character of the structure or of neighbouring structures.



Lyndsey Blackmore

Executive Planner

15/10/26

Agreed as amended Patrice Ryan SEP 16/10/2026

MEMORANDUM

WICKLOW COUNTY COUNCIL

TO: Lyndsey Blackmore
Executive planner

FROM: Joanne Byrne
A/ Staff Officer

RE:- EX122/2026 - Declaration in accordance with Section 5 of the Planning & Development Acts 2000 (as amended)

I enclose herewith for your attention application for Section 5 Declaration received 30/09/2026.

The due date on this declaration is the **27/10/2026.**

Joanne Byrne.

A/Staff Officer
Planning, Development & Environment

Comhairle Contae Chill Mhantáin
Wicklow County Council

Pleanáil, Forbairt Eacnamaíochta agus Tuaithe
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Rphost / Email· plandev@wicklowcoco ie
Suíomh / Website. www wicklow ie

Stephen McKenna,
Bread Nation The Mill Ltd,
Unit 4,
Killarney Road Business Park,
Bray,
Co. Wicklow.

30th of September 2026

RE: Application for Certificate of Exemption under Section 5 of the Planning and Development Acts 2000 (as amended) – EX122/2026

A Chara

I wish to acknowledge receipt on 30/09/2026 full details supplied by you in respect of the above Section 5 application. A decision is due in respect of this application by 27/10/2026.

Mise, le meas

Joanne Byrne.

Joanne Byrne
A/ Staff Officer
Planning, Economic & Rural Development

Joanne Byrne

From: Stephen McKenna <smckenna@bread41.ie>
Sent: Wednesday 30 September 2026 12:58
To: Joanne Byrne
Subject: Re: Attn : Joe Byrne Receipt and Section 5 Application.
Attachments: Unit_4_Killarney_Road_Business_Park_Location_Map.pdf

External Sender - From: (Stephen McKenna <smckenna@bread41.ie>)
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Joanne,

Please find attached the location map for Unit 4, Killarney Road Business Park. If this is not suitable, please let me know and I can provide any additional information required.

Just to clarify, the proposed milling room will be located **entirely within the existing building**. There will be **no external extension, alteration or other external element associated with its design**, with the works confined to the internal fit-out of the existing premises.

Hopefully this helps clarify the nature and limited scope of the proposed works from a planning perspective.

Kind regards,
Stephen

From: Joanne Byrne <JoByrne@wicklowcoco.ie>
Sent: 30 September 2026 10:41
To: Stephen McKenna <smckenna@bread41.ie>
Subject: RE: Attn : Joe Byrne Receipt and Section 5 Application.

Hi Stephen,

Can you please provide a site location map with the area/location you're apply for an exemption for outlined in red

Joanne Byrne

Oifigeach Cúnta Foirne, Pleanáil, Forbairt Eacnamaíochta & Tuaithe
Comhairle Contae Chill Mhantáin, Halla an Chontae, Bóthar an Stáisiúin, Cill Mhantáin, A67 FW96

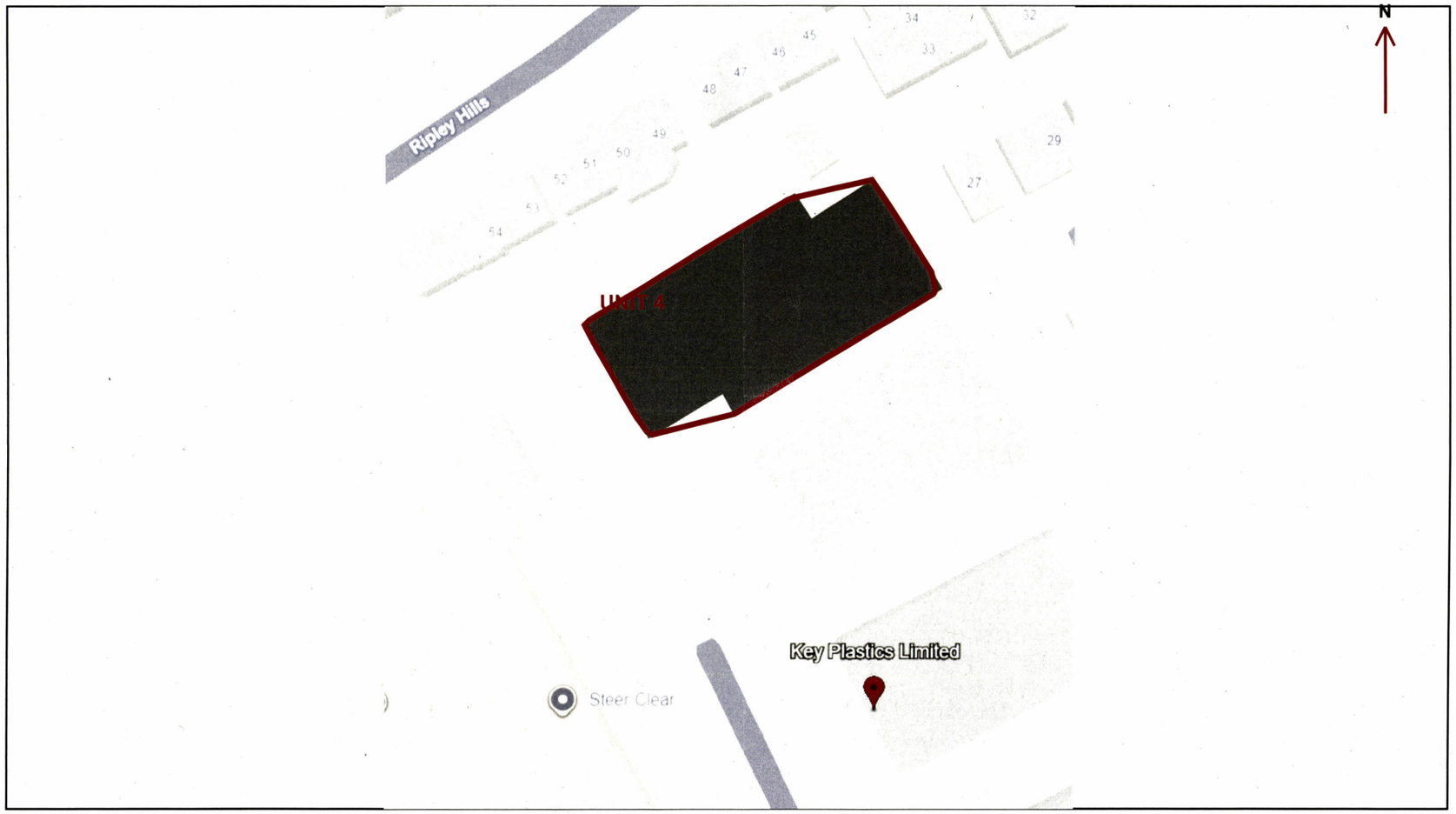
Assistant Staff Officer|Planning, Economic & Rural Development
Wicklow County Council, County Buildings, Wicklow Town, A67 FW96

TEL: 0404 20148 **EXT:** 2176

SITE LOCATION MAP

Unit 4, Killarney Road Business Park, Bray, Co. Wicklow

Prepared from supplied location image
Centre coordinates: 53.1909021, -6.1218271



SITE: Unit 4, Killarney Road Business Park, Bray, Co. Wicklow
COORDINATES:53.1909021, -6.1218271
DRAWING: Location Map
STATUS: Reference / Draft
SCALE: NTS - supplied image

Note: Red outline identifies Unit 4 on the supplied map image. For a statutory planning submission, use a current licensed OSI/Tailte Eireann base map at the prescribed scale.

Joanne Byrne

From: Stephen McKenna <smckenna@bread41.ie>
Sent: Wednesday 30 September 2026 10:34
To: Planning - Planning and Development Secretariat
Subject: Attn : Joe Byrne Receipt and Section 5 Application.
Attachments: image001.png; BreadNation receipt 23.09.26.pdf; Section 5 Application - Bread Nation The Mill Ltd - Unit 4 Bray.docx

External Sender - From: (Stephen McKenna <smckenna@bread41.ie>)
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County Buildings
Wicklow
0404-20100

23/09/2026 10 23 27

Receipt No L1/0/370005
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BREAD NATION

EXEMPTION CERTIFICATES 80 00
GOODS 80 00
VAT Exempt/Non-vatable

Total 80 00 EUR

Tendered
Credit Card 80 00
UNIT 4,KILLARNEY ROAD BUSI PAR

Change 0 00

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APPLICATION FORM FOR A DECLARATION IN ACCORDANCE WITH SECTION 5 OF THE PLANNING & DEVELOPMENT ACTS 2000(AS AMENDED) AS TO WHAT IS OR IS NOT DEVELOPMENT OR IS OR IS NOT EXEMPTED DEVELOPMENT

1. Applicant Details

(a) Name of applicant: Bread Nation The Mill Ltd

Address of applicant: Unit 4, Killarney Road Business Park, Bray, Co. Wicklow

Note Phone number and email to be filled in on separate page.

2. Agents Details (Where Applicable)

(b) Name of Agent (where applicable) Not applicable

Address of Agent : Not applicable

Note Phone number and email to be filled in on separate page.

WICKLOW COUNTY COUNCIL
30 SEP 2026
PLANNING DEPT.

3. Declaration Details

i. Location of Development subject of Declaration Unit 4, Killarney Road Business Park, Bray, Co. Wicklow

ii. Are you the owner and/or occupier of these lands at the location under i. above ? Yes/ No. No.

iii. If 'No' to ii above, please supply the Name and Address of the Owner, and or occupier Bread Nation Limited (company registration number 598574), 41 Pearse Street, Dublin 2

iv. Section 5 of the Planning and Development Act provides that : If any question arises as to what, in any particular case, is or is not development and is or is not exempted development, within the meaning of this act, any person may, an payment of the prescribed fee, request in writing from the relevant planning authority a declaration on that question. You should therefore set out the query for which you seek the Section 5 Declaration

Bread Nation The Mill Ltd is the tenant of Unit 4, Killarney Road Business Park, Bray, Co. Wicklow, under a lease from Bread Nation Limited for a term of 21 years from September 15th 2026. The tenant intends to install an organic flour mill and associated production facility in the unit.

All of the proposed works are internal. They comprise equipment and removable works. There is no proposed alteration to the exterior, or to the buildings manufacturing status.

Bread Nation The Mill Ltd is in the process of applying for Leader funding, where the scope of the works is set out in three documents, which are attached to this application and listed at vii below:

- Attachment 1, Builder's Scope of Works & Request for Quotation. This covers the internal mill enclosure and glazed surrounds, hygienic wall and ceiling finishes, resin flooring, plinths and kerbs, doors and protection, fire stopping, and builder's work for the mill and process equipment.
- Attachment 2, Electrical Quote. This covers the electrical installation for the milling and production equipment, including distribution, three-phase supplies, containment, lighting, emergency lighting, small power, isolators, and testing and commissioning.

- Attachment 3, Request for Tender for the stone milling and flour sifting system. This covers two stone grinding mills, a rotary flour sifter, pneumatic flour transfer, cyclone, airlock, blower and filtration, and the electrical control panel.

As part of the Leader Funding, it is a requirement that Wicklow County Council confirm that the above works do not require planning permission.

v. Indication of the Sections of the Planning and Development Act or Planning Regulations you consider relevant to the Declaration

As part of the Leader Funding, it is a requirement that Wicklow County Council confirm that the above works do not require planning permission.

Note: all equipment and works will be removable, with no changes to the external building or its intended manufacturing status.

Additional details may be submitted by way of separate submission.

vi. Does the Declaration relate to a Protected Structure or is it within the curtilage of a Protected Structure (or proposed protected structure) ? No

vii. List of Plans, Drawings submitted with this Declaration Application

- Attachment 1: Builder's Scope of Works & Request for Quotation, Internal Organic Flour Mill Facility (Bread Nation / Bread 41)
- Attachment 2: Electrical Quote
- Attachment 3: Request for Tender, Stone Milling & Flour Sifting System

viii. Fee of € 80 Attached ? Yes

Signed : Dede M° Kenna Dated :22-09-2026

Additional Notes :

As a guide the minimum information requirements for the most common types of referrals under Section 5 are listed below :

A. Extension to dwelling - Class 1 Part 1 of Schedule 2

- Site Location Map
- Floor area of structure in question - whether proposed or existing.
- Floor area of all relevant structures e.g. previous extensions.
- Floor plans and elevations of relevant structures.
- Site Layout Plan showing distance to boundaries, rear garden area, adjoining dwellings/structures etc.

B. Land Reclamation -

The provisions of Article 8 of the Planning and Development Regulations 2001 (as amended) now applies to land reclamation, other than works to wetlands which are still governed by Schedule 2, Part 3, Class 11. Note in addition to confirmation of exemption status under the Planning and Development Act 2000(as amended) there is a certification process with respect to land reclamation works as set out under the European Communities (Environmental Impact Assessment) (Agriculture) Regulations 2011 S.I. 456 of 2011. You should therefore seek advice from the Department of Agriculture, Fisheries and Food.

Any Section 5 Declaration should include a location map delineating the location of and exact area of lands to be reclaimed, and an indication of the character of the land.

C. Farm Structures - Class 6 -Class 10 Part 3 of Schedule 2.

- Site layout plan showing location of structure and any adjoining farm structures and any dwellings within 100m of the farm structure.
- Gross floor area of the farm structure
- Floor plan and elevational details of Farm Structure and Full details of the gross floor area of the proposed structure.
- Details of gross floor area of structures of similar type within the same farmyard complex or within 100metres of that complex.

ATTACHMENT 1

BREAD NATION

INTERNAL ORGANIC FLOUR MILL FACILITY

Builder s Scope of Works & Request for Quotation

Project information	Details
Project	New internal organic flour mill and associated fit-out
Location	Bray Co Wicklow
Client	Bread Nation / Bread 41
Issue status	For contractor quotation
Drawing reference	As per insert
Quotation return date	27/08/2026
Proposed construction period	10/09/2026

Important: This document defines the intended pricing scope. Final construction must comply with the approved drawings, Building Regulations, fire strategy, food-safety requirements, equipment manufacturer details and all statutory approvals.

1. Purpose and project overview

Bread Nation / Bread 41 intends to construct a clean, highly visible internal organic flour milling facility within the wider production premises. The mill is to operate as a food-production area while also forming a customer and visitor feature. The principal mill room is therefore expected to include substantial full-height glazed surrounds, allowing the milling process and equipment to be viewed from adjacent circulation or public-facing areas.

The contractor is to provide a complete, coordinated and fully finished internal building package, including all labour, supervision, access equipment, materials, protection, setting out, builder's work, fire stopping, testing, certification, cleaning and making good necessary to deliver the works described below.

2. Information to be reviewed before pricing

- Site survey and existing-building drawings.
- Architectural layout, reflected ceiling plan, elevations and door schedule.
- Mill supplier's final equipment layout, loads, fixing details, service points, operating clearances and maintenance zones.
- Mechanical, electrical, fire-alarm, sprinkler, dust-extraction and process-design information.
- Fire Safety Certificate, Disability Access Certificate and planning conditions, where applicable.
- HACCP / food-safety zoning, cleaning regime and pest-control requirements.

The contractor shall visit the site before tender, verify dimensions and access, identify constraints and state any missing information, assumptions or qualifications clearly in the quotation. Quantities are not to be inferred without verification.

3. General contractor responsibilities

- Act as main contractor for the internal building works and coordinate approved subcontractors and suppliers.
- Prepare site-specific method statements, risk assessments, construction programme, logistics plan and safety documentation.
- Protect the existing building, finishes, services and any continuing operations; provide dust-tight temporary screening where required.
- Set out all partitions, glazing, doors, plinths, openings and service penetrations from coordinated drawings.
- Provide samples and technical data for client approval before ordering visible finishes, glazing systems, doors, wall panels, flooring and sealants.
- Maintain clear access for equipment delivery, installation, servicing, strip-down and future replacement.
- Coordinate all penetrations and supports so no unsealed openings, exposed ledges or inaccessible dirt traps remain.
- Allow for final builders' clean and food-production clean-down prior to handover.

4. Enabling, strip-out and preparation works

- Confirm existing slab levels, condition, load capacity and suitability for mill equipment, silos/hoppers and local point loads.
- Carefully remove and dispose of redundant partitions, ceilings, floor finishes, services, fixtures and obstructions shown on drawings or agreed after survey.
- Saw-cut, core-drill and form openings for ducts, extract lines, pipework, cable containment and process connections, subject to structural approval.
- Repair and make good existing walls, slab, ceilings and adjoining finishes following alterations.
- Include temporary works, safe isolation coordination and protection against contamination of adjacent food areas.

5. Internal mill enclosure and glazed surrounds

Provide a proprietary glazed partition and door system forming the mill enclosure in accordance with the architectural drawings and fire strategy. The finished installation is to be robust, hygienic, easily cleanable and visually appropriate for a premium visitor-facing food facility.

- Full-height glazed screens to the extents shown, nominally floor-to-underside of structure or to a sealed hygienic bulkhead/ceiling junction.
- Framing to be slim-profile powder-coated aluminium or approved equivalent. Colour: [insert RAL / finish].
- Glass to be clear toughened and laminated safety glass, with thickness and pane sizes designed and certified by the specialist glazing contractor. Fire-rated glass and framing to be used wherever required by the fire strategy.

- Glazing performance to account for human impact, crowd loading where relevant, machinery vibration, differential movement and thermal conditions.
- All base channels, mullions, head tracks and junctions to be neatly detailed, sealed and free from horizontal ledges or uncleanable voids.
- Provide manifestations, safety markings and any required guarding in accordance with regulations, while preserving maximum visibility.
- Provide glazed personnel doors and, where required, wider/double doors or removable glazed panels sized for machinery installation and future replacement.
- Doors to include suitable ironmongery, seals, kick plates, closers, stops, emergency escape hardware and access-control interfaces as scheduled.
- Provide acoustic seals and specify the glazing/partition build-up to reduce transmission of mill noise into adjoining areas. Contractor to state proposed acoustic performance.
- Coordinate the enclosure with dust extraction and ventilation so the room can operate at the pressure relationship specified by the mechanical/process designer.

6. Hygienic internal wall and ceiling finishes

- Construct non-glazed partitions in metal stud or approved hygienic composite panel construction, designed for equipment fixings and impacts.
- Finish internal wall faces with food-safe, non-absorbent, washable hygienic wall cladding/panels or approved resin coating. Provide technical data with tender.
- Form sealed junctions at walls, glazing, ceilings, floors, columns, ducts and services using food-grade sealants and compatible trims.
- Provide hygienic coved skirtings; avoid exposed blockwork, unfinished plasterboard, timber, ledges and open cavities within production areas.
- Provide a smooth, sealed, washable ceiling or hygienic ceiling system suitable for the mill environment. Access panels must be gasketed, flush and coordinated.
- Where building structure remains exposed, allow for thorough cleaning, dust sealing and food-safe coating as directed.
- All insulation and panel cores are to satisfy the fire strategy and insurer requirements; combustible sandwich-panel systems are not to be assumed acceptable.

7. Floors, kerbs, plinths and drainage

- Mechanically prepare the existing slab and repair cracks, joints and defects.
- Provide a heavy-duty, seamless, food-grade resin flooring system suitable for flour milling, trolley traffic, cleaning chemicals and local impacts.
- Finish floor with an appropriate slip-resistant texture that remains cleanable; agree final colour and sample area with the client.
- Turn flooring up walls/kerbs to form a continuous coved skirting, typically 100-150 mm high or as detailed.
- Form reinforced concrete housekeeping plinths, inertia bases, upstands, kerbs and equipment pads to supplier dimensions and structural design.
- Allow for chemical-resistant movement joints and sealed interfaces around equipment feet, columns and penetrations.
- Provide falls and trapped stainless-steel drainage only where shown and justified by the cleaning process. Dry mill areas should not include unnecessary drainage.

- Coordinate any wash-down zones to prevent water migration into dry flour-production or storage areas.

8. Doors, access and protection

- Provide hygienic-grade internal doors to solid partitions, including frames, seals, vision panels, ironmongery and access-control preparation.
- Confirm clear opening sizes and routes for the largest mill component, pallets, bulk bags and maintenance equipment.
- Provide stainless-steel bollards, guardrails, kerbs or impact protection where forklifts, pallet trucks or trolleys could strike glazing, walls or equipment.
- Maintain compliant escape routes, door swings, fire ratings and disabled access.
- Seal thresholds while avoiding trip hazards and ensuring trolley movement.

9. Builder's work for mill and process equipment

- Attend coordination meetings with the mill supplier and incorporate final equipment setting-out information before construction.
- Provide openings, sleeves, cast-ins, anchor zones, supports, hangers, trimming steel, access platforms and local strengthening shown on coordinated designs.
- Form bases and fixings only to approved structural and equipment-supplier details; preserve vibration isolation where required.
- Provide safe maintenance access and removable panels around mills, sifters, conveyors, hoppers, bagging units and dust-extraction equipment.
- Coordinate routes for grain/flour pipework and aspiration ductwork through walls, ceilings and glazed boundaries.
- Fire-stop and hygienically seal every completed penetration, with identification and certification.
- Allow for making good after all mechanical, electrical and process installations.

10. Dust, fire and explosion-safety interfaces

Flour and grain dust can create fire and explosion hazards. The contractor shall not determine hazardous-area classifications but must coordinate fully with the appointed process engineer, fire consultant, insurer and mill/dust-extraction supplier.

- Build strictly to the approved dust-risk assessment, ATEX/hazardous-area zoning, explosion-protection concept and fire strategy.
- Do not create concealed ledges, cavities or inaccessible surfaces where combustible dust could accumulate.
- Provide certified fire-rated walls, ceilings, glazing, doors, dampers and penetration seals where required.
- Coordinate explosion venting, suppression, isolation devices or relief routes where specified; do not obstruct discharge zones.
- Use non-combustible or approved low-risk materials where required, and provide full product fire classification data.
- Bonding and earthing are by the electrical/process package unless explicitly included; builder to provide coordinated fixing provisions.

- All escape signage, emergency lighting, alarms, detection and suppression interfaces are to remain unobstructed and accessible.

11. Mechanical, electrical and specialist-service coordination

- Coordinate with separate packages for electrical distribution, machinery connections, lighting, emergency lighting, data, fire alarm and access control.
- Coordinate ventilation, temperature control, room pressure, dust extraction, aspiration, compressed air and any process water requirements.
- Provide builder's openings, fire stopping, weathering, backing, supports and making good for all services.
- Ensure light fittings, detectors, grilles, containment and pipework are positioned to minimise dust traps and permit safe cleaning.
- Do not conceal valves, filters, inspection points, junction boxes or maintenance items without suitable hygienic access panels.
- Any roof or external-wall penetrations must be detailed, weathered and warranted by the relevant roofing/cladding specialist.

12. Food safety, cleaning and pest prevention

- Use food-safe, low-odour products suitable for use in food-production premises after curing.
- All finishes must be durable, smooth, impervious and capable of being cleaned without degradation.
- Seal all gaps, service entries and junctions against pest ingress and flour-dust escape.
- Avoid unsealed timber and fibrous or friable materials within the mill room.
- Provide removable hygienic covers to any unavoidable voids or service zones.
- Protect completed works from contamination and complete a detailed final clean before inspection.

13. Compliance and standards

The works shall comply with all current applicable Irish legislation, Building Regulations and Technical Guidance Documents, workplace-safety requirements, fire approvals, accessibility requirements, relevant Irish/European standards, equipment manufacturer instructions and the project design team's specifications. The contractor shall identify in the tender any design elements requiring specialist contractor design, certification or professional appointment.

14. Testing, certification and handover

- Inspect and snag all partitions, glass, doors, seals, resin floors, fire stopping and finishes before handover.
- Provide glazing calculations/certification, safety-glass markings, fire-performance certificates and product data.
- Provide resin-floor warranty, care/cleaning instructions and confirmation of cure time before food production.
- Provide fire-stopping register with photographs, product references and installer certification.

- Provide as-built drawings showing walls, doors, removable access panels, openings, drains, plinths and concealed supports.
- Provide operation and maintenance manuals, warranties, keys, access-control schedules and approved samples.
- Complete final builders' clean, remove waste and temporary protections, and make good all disturbed areas.

15. Quotation requirements

The contractor's quotation must be sufficiently detailed to permit like-for-like comparison. Lump-sum quotations without the following breakdown may be returned for clarification.

Pricing heading	Tender amount (€ ex VAT)
Preliminaries, management and temporary works	
Strip-out, enabling and making good	
Partitions and hygienic wall finishes	
Glazed surrounds, glazed doors and manifestations	
Ceilings and access panels	
Resin flooring, coves and movement joints	
Concrete plinths, kerbs, bases and local builder's work	
Doors, ironmongery and impact protection	
Fire-rated construction and fire stopping	
Service openings, supports and making good	
Final cleaning, testing and handover documentation	
Provisional sums	
Other items (describe)	
TOTAL EXCLUDING VAT	
VAT	
TOTAL INCLUDING VAT	

The tender submission shall also include:

- Programme showing earliest start date, duration, key milestones and long-lead items.
- Labour, supervision and proposed subcontractors.
- A schedule of exclusions, qualifications, assumptions and client-supplied items.
- Rates for agreed variations and dayworks.
- Provisional sums clearly identified and not hidden within trade totals.
- Confirmation of site visit and validation of access and logistics.
- Relevant experience in food production, milling, bakery, clean manufacturing or similar facilities.
- Insurance details, tax clearance, health and safety competence and proposed warranties.
- Quotation validity period and payment terms.

16. Contractor clarifications and return schedule

Item	Contractor response
Site visit completed	
Earliest start date	
Construction duration	
Glazing lead time	
Proposed glazing system / performance	
Proposed hygienic wall system	
Proposed resin floor system	
Fire-rated elements included	
Design responsibilities included	
Principal exclusions	
Quotation validity	
Warranty periods	

17. Key scope interfaces / exclusions to confirm

Unless expressly included in the contractor's quotation, the following are expected to be separate specialist packages. The builder must nevertheless coordinate and allow all associated builder's work:

- Supply, assembly and commissioning of the milling, sifting, conveying, weighing and packaging equipment.

- Dust extraction/aspiration plant and formal dust-explosion risk assessment.
- Electrical distribution, machine wiring and final electrical connections.
- Mechanical ventilation, cooling/heating, compressed air and process services.
- Fire alarm, sprinklers/suppression, access control, security and data systems.
- Structural engineering design and certification, unless specifically offered.
- Professional design fees, statutory application fees and utility charges.

Tender note: Where a listed item is necessary for a complete and compliant installation but is not included, it must be clearly identified as an exclusion with the party assumed responsible.

ATTACHMENT 2

Electrical Quote

We are currently progressing the development of a new organic flour mill and central production facility for Bread Nation / Bread 41 in Co Wicklow and are looking to obtain pricing for the electrical installation works associated with the project.

Please find attached the current electrical specification / project information for review.

We would appreciate a detailed quotation covering the complete electrical installation, including all labour, materials, distribution, containment, power supplies, lighting, emergency lighting and connections required for the milling and production equipment outlined within the specification.

Given the nature of the facility, there will be significant electrical requirements associated with the milling equipment, bakery production equipment, ovens, refrigeration, proofers/retarders, packaging equipment and other production machinery. We would therefore appreciate any observations or recommendations you may have regarding the proposed electrical capacity and installation.

Could your quotation please clearly identify:

- Main electrical installation and distribution
- Three-phase power requirements
- Machinery and equipment connections
- Cable containment and distribution
- General and production-area lighting
- Emergency lighting
- Small power and socket outlets
- Isolators and dedicated supplies
- Testing, certification and commissioning
- Any exclusions or assumptions
- Estimated programme/duration for the works
- Lead times for major components
- VAT shown separately

We are keen to appoint a contractor who can work collaboratively with our equipment suppliers and wider project team as the final mill and production layouts are developed.

If you would like to visit the site or discuss any aspect of the specification before submitting your price, we would be very happy to arrange this.

Please let me know if you require any further information.

Kind regards,

Bread Nation

ATTACHMENT 3

Subject: Request for Tender – Stone Milling & Flour Sifting System – Bread Nation, Dublin

Bread Nation Milling Limited is currently planning the installation of a new **in-house grain milling operation at our bakery in Dublin**, and we are inviting a small number of specialist milling equipment suppliers to tender for the project.

We would appreciate a proposal and quotation for the supply of a **complete stone milling, sifting and flour-handling solution** suitable for artisan bakery production.

Our current specification is based around the following requirements:

- **2 x commercial stone grinding mills**, suitable for milling wheat and other bakery grains
- Approx. **950mm stone/grinding diameter or equivalent commercial capacity**
- Gravity feed to mills from grain silo/bin
- Appropriate **magnets / foreign-body protection** on grain intake
- **Rotary flour sifter** or equivalent
- Multiple sifting grades/outlets allowing separation of fine flour, coarser flour and bran
- Appropriate bagging/discharge outlets
- **Pneumatic flour transfer system**
- Cyclone, airlock, blower/ventilator, filtration and associated ducting
- Complete **electrical control panel**
- System designed for **400V, 50Hz, 3-phase supply**
- All required motors, sensors, cables, cable trays, controls and safety systems
- All mechanical components necessary to interconnect the complete system
- Appropriate dust-management and filtration solution
- Equipment suitable for food-production environments and compliant with applicable EU machinery and safety requirements

The proposed process is broadly **grain storage → gravity feed → stone milling → pneumatic transfer → sifting → separation/bagging of flour and bran**. The reference arrangement uses two stone mills feeding a cyclone/airlock and rotary sifter, with flour dust handled through a blower and filter bags.

Information Required in Your Tender

Along with your quotation, could you please provide:

1. **Recommended system and equipment specification**, including make/model and milling capacity in kg/hour.
2. **Total equipment cost**, itemised where possible.
3. Cost of **delivery to Bread Nation, Dublin, Ireland**.
4. Cost and scope of **installation and commissioning**, either included or separately quoted.
5. **Estimated lead time** from order/payment to delivery and commissioning.
6. Electrical requirements and **total connected load**.

7. Space, access, ventilation, extraction and other **site requirements**.
8. Recommended grain intake, cleaning and **foreign-body control requirements**.
9. Expected flour extraction rates and available **sifting grades**.
10. Cleaning, maintenance and ongoing **service requirements**.
11. Warranty terms and availability of **spare parts / technical support in Ireland or the EU**.
12. Operator **training and commissioning support** available.
13. Payment terms and quotation validity.
14. Any optional equipment you would recommend for a professional bakery milling operation, including **grain cleaning, grain storage/silos, weighing, flour handling or automation**.

We are particularly interested in a system capable of producing **high-quality freshly stone-milled flour from organic grain**, with an emphasis on flour quality, consistency, reliability, ease of operation and the ability to develop different extraction rates and flour specifications.

We are not requiring suppliers to replicate a particular manufacturer's equipment. We are happy to consider an **alternative configuration where you believe it would deliver a better milling result, workflow, reliability or total cost of ownership**.

If helpful, we can provide further information regarding the proposed installation area, expected grain volumes and our intended flour programme.

Please feel free to contact me with any technical questions before submitting your proposal.