

Stafford Perkins

CHARTERED SURVEYORS

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Unit 4A, Bethersden Business Centre Bethersden, Kent TN26 3JL

**A RURALLY LOCATED FOOD PRODUCTION FACILITY WITH
SECURE YARD**



TO LET

- Immediate availability
- Circa 1,400 sq. ft. of accommodation
- Current approved raw meat production premises
- Compliant with Food Hygiene Regulation 852/2004
- Inventory available
- 3 Phase electricity
- Walk in fridge and freezer

Rent Sought: £10,000 per annum

STAFFORD PERKINS

Tel: 01233 613900 www.staffordperkins.co.uk

These property particulars are believed to be a fair description of the property but are provided as a guide only and are not intended to form part of a contract. All measurements and dimensions are approximate. Any reference to service installations or appliances is intended to be descriptive only and no tests have been carried out by us.

LOCATION

Unit 4a Bethersden Business Centre is located at the western end of Bethersden Business Centre which itself is located on the western side of Chequer Tree Lane just south of its junction with Standard Lane on the eastern side of the Ashford Road (A28) approximately midway between the villages of Bethersden and High Halden. The site is approximately 6 miles south west of Ashford. This is a predominantly rural area and both Chequer Tree Lane and Standard Lane are little more than country lanes. Notwithstanding this the Bethersden Business Centre is a well-established and busy estate.

DESCRIPTION

Unit 4a forms part of a former agricultural building and now comprises some 1,400 sq. ft. of former workshop/storage accommodation. The workshop has most recently been occupied by a raw pet food business; therefore, it would suit a meat processing business or similar that can benefit from the existing fit-out and equipment. The unit has been split into various areas and comprises a butchery area, with a partial dividing wall to the packing area with insulated silicone sealed panels for easy cleaning, freezer room with heavy-duty heat-sealed vinyl flooring, chiller room with hanging rail able to hold up to 1,000kg and silicone sealed walls, office with work bench and 4 x double sockets for computer/admin use, storage cupboard, storeroom with 2 shelves and WC facilities. The floors throughout are levelled to allow for easy wash down. There is hot water tank able to hold 150 litres, piped drainage from the sink area and drainage sump and pump in the floor which allows for floor wash down. Additionally, the premises have been inspected by Trading Standards and APHA (Animal Plant Health Agency) and is compliant under the Food Hygiene Regulations 852/2004 and is an approved site for the production and processing of raw meat. Externally there are double steel doors some 13 ft 6" wide by 7ft 10" high with an additional personnel door and approximately 450 sq. yards of concrete hardstanding securely fenced with a double steel gate.

ACCOMMODATION

Workshop	1,379 sq. ft.
Yard	454 sq. yards

SERVICES

Mains water and electricity, including a 3 Phase supply are connected to the premises, metered via a check meter.

RATEABLE VALUE

The premises have been assessed as having a rateable value of £9,100. Small Business Rate will be available subject to tenant's status. The current uniform Business Rate Multiplier for the year 2024/25 is 49.9p.

TERMS

A new Fully Repairing and Insuring (FRI) lease is available, the terms of which are negotiable however, a rent of £9,900 per annum is being sought.

ENERGY PERFORMANCE CERTIFICATE

The premises are assessed as falling within Band C, having a rating of 72.

Certificate and Report can be viewed at: <https://find-energy-certificate.digital.communities.gov.uk/>.

VIEWING

Strictly by appointment through Stafford Perkins. Tel: 01233 613900.

CODE OF PRACTICE

Applicants should be aware that the Code of Practice for Commercial Leases in England and Wales strongly recommends you seek professional advice from a qualified Surveyor, Solicitor or Licensed Conveyancer before agreeing or signing a Business Tenancy Agreement. The Code is available through professional institutions and trade associations.

