




From: Nick Howard
Sent: 30 June 2017 11:52
To: Simon Davis
Subject: RE: re- Butlins Fish and Chips restaurant application

Hi Simon,

EH proposes the following:-

Condition - Air Quality: -

'Before the use hereby permitted begins, equipment to control the emission of particulates , fumes and odour from the premises shall be installed in accordance with a scheme to be first submitted to and approved in writing by the Local Planning Authority. All equipment installed as part of the approved scheme shall thereafter be operated and maintained in accordance with that approval and retained for so long as the use continues.'

Informatives:-

'The extraction equipment installed in pursuance to Condition Number X above shall be regularly maintained to ensure its continued satisfactory operation and the cooking process shall cease to operate if at any time the extraction equipment ceases to function to the satisfaction of the Local Planning Authority.'

'The business is required to submit a Food Registration Form to Environmental Health 28 days before opening.'

Regards
Nick Howard
SEHO

From: Simon Davis
Sent: 30 June 2017 11:03
To: Nick Howard
Subject: RE: re- Butlins Fish and Chips restaurant application

Hi Nick,

Do I need to impose any conditions?

Kind Regards

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Save the environment - think before you print.

From: Nick Howard
Sent: 30 June 2017 11:00
To: Simon Davis
Subject: RE: re- Butlins Fish and Chips restaurant application

Morning Simon,

With installing the baffle filters into the extract system, the dispersion of gases/residue at height through the flue on site, and the installation of the grease separator then this should address the grease and odour from the cooking . Therefore I am satisfied. It is important to note that the baffle grease trays must be appropriate in size to the size of the restaurant, cleaned regularly and maintained.

Regards

Nick Howard

SEHO