Judith Rhodes

From: Amanda Scholes on behalf of Planning.Responses
Sent: 12 March 2014 12:03
To: Planning Scanning; Amanda Scholes
Subject: FW: Planning Consultation on: LU/30/14/
Attachments: Kitchen Ventilation Planning Guidance.doc

Consultation response from Environmental Health attached.

From: Graham Evans
Sent: 12 March 2014 11:54
To: Planning.Responses
Cc: Geoff Bond
Subject: FW: Planning Consultation on: LU/30/14/

There does not appear to be any provision of an extract ventilation system, as this is a café/restaurant an extract system will be required and the applicants should include this on their drawings and data information. The Food Safety Inspector advises that the current extract system discharges at low level and does not have any carbon filters.

The application also indicates proposed compressor/air handling unit. No information is provided in respect of potential impact of noise on nearby neighbours. In particular hours of use, noise power/sound levels and distance to sensitive receptors.

The applicants attention is drawn to the attached guidance.

Graham Evans ¦ Senior Environmental Health Officer, Pollution Team, Arun District Council ¦ Location: Third Floor, Arun Civic Centre, Maltravers Road, Littlehampton, BN17 5LF
Internal: 37694 ¦ External: +44 (0) 1903 737694 ¦ E-mail: graham.evans@arun.gov.uk

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From: Graham Evans
Sent: 04 March 2014 12:51
To: Geoff Bond
Subject: FW: Planning Consultation on: LU/30/14/

Geoff,

Any comments, I will coordinate. Application contains no information on extract system or noise from proposed A/H plant?

Graham

From: Lynn Morphew
Sent: 27 February 2014 11:58

To: Graham Evans
Subject: FW: Planning Consultation on: LU/30/14/

D/N: 202657

From: planning.responses@arun.gov.uk [mailto:planning.responses@arun.gov.uk]
Sent: 27 February 2014 10:33
To: EH Planning Consultations
Subject: Planning Consultation on: LU/30/14/

To: **Environmental Health - Graham Evans/Sarah Meeten**

NOTIFICATION FROM ARUN DISTRICT COUNCIL
Town & Country Planning Act 1990 (as amended)
Town and Country Planning (Development Management Procedure) (England) Order 2010 (as amended)
Planning Permission

APPLICATION NO:	**LU/30/14/**
Registered:	21st February 2014
Site Address:	Waterfront 46 Pier Road Littlehampton West Sussex BN17 5LW
Grid Reference:	502758 101724
Description of Works:	Change of use of part of first floor from flat to restaurant. Single storey extension and roof re-modeling to rear - resubmission of LU/350/13

The Council have received the above application. I shall be pleased to receive any observations you may wish to make.
Click here to view the application details

Should you have any comments to make, these should be sent by replying to this email
by 03-APR-14.

You can also monitor the progress of this application through the Council web site: www.arun.gov.uk/planning
Please be aware that any comments you may make will be available on our website so please do not insert personal details or signatures on your reply.

In the absence of a reply within the period stated, I shall assume that you have no observations to make.

The application will be determined having regard to the development plan policies (if any are relevant) and other material considerations. The development plan can be accessed via the website as can the leaflet which deals with material planning considerations.

Should the application go to appeal the Planning Inspectorate will publish any comments made to the Council on their website: www.planningportal.gov.uk/planning/appeals/ but they will protect personal details.

The officer dealing with this application is Mr J Smith who can be contacted on telephone number 01903 737761.

Regards
Planning Officer

consultee_email

Information Required To Support Planning Application For Commercial Kitchen Ventilation Systems

This contains guidance on the type of information that should be submitted for approval by the Local Authority before any ventilation plant is installed. The Guidance is taken from Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems published by Defra in January 2005

The aim of any ventilation/extraction is to ensure that no nuisance, disturbance or loss of amenity is caused by odour, fumes, food droplets or noise, to nearby properties. Additionally, the visual appearance of the flue may be important and the flue itself may require a separate planning permission. Enquiries should be made to the Local Authority Planning Department regarding this matter.

A suitably qualified and experienced person with specialist knowledge of ventilation schemes should undertake the design and installation of a ventilation system. Designing and installing appropriate ventilation systems may involve considerable expense.

In circumstances where the end user of the premises is unknown, or where the specific type of food to be cooked is unknown, the installation should be designed to achieve the highest level of odour control in order to cater for a worst case scenario.

There are many different types of odour abatement available (carbon filters, electrostatic precipitation, high dilution and high velocity extraction) not all types are suitable for all cooking methods. In each case, grease filters must be installed. Please note that any reference to minimum standards within this document is for guidance only and more stringent controls may be deemed appropriate.

To enable the Local Authority Planning Department to assess the suitability of a ventilation scheme the following information should be provided.

1. Information on premises

The following information should be supplied:

- the number of meals to be served per day;
- the method(s) of preparation and cooking;
- the types of meal served, e.g. fish and chips, Chinese food, Indian food, pizzas or Italian dishes, etc; and
- proposed hours of operation of the business and any ventilation plant.

2. Plans and drawings

Provide a scaled plan showing the internal arrangement of the premises and the dimensions/location of the ventilation system. The plan must contain external elevations of the buildings showing the

- dimensions;
- route; and
- exhaust characteristics (i.e. appearance) of the ductwork in relation to the building.

The location of **all** filters and the fan must be clearly marked. Where the location of a filter is shown the type must be clearly identified and cross-referenced to the detailed product specification.

3. Pre-filters

A copy of the manufacturer's product data sheet should be supplied clearly showing:

- manufacturer's name;
- filter name and product code;
- dimensions of the pre-filter; and
- nature of the filter media.
- manufacturer's recommendations on the frequency and type of maintenance of the pre-filter having regard to the conditions that it will be used under.

4. Electrostatic precipitators (where proposed)

A copy of the manufacturer's product data sheet should be supplied clearly showing:

- manufacturer's name;
- ESP name and product code;
- dimensions of the ESP; and
- flow rate rating.

Manufacturer's recommendation on the frequency and type of maintenance of the ESP having regard to the conditions that it will be used under.

5. Carbon Filters (where proposed)

The details and type of carbon filter units should be identified. A copy of the manufacturer's product data sheet should be supplied that clearly shows:

- manufacturer's name;
- filter name and product code;
- dimensions of the filter panel; and
- the total number of filter panels in the filter bed.

The following information should also be included:

- the nature of the carbon (including product type);
- the frequency of replacement of the carbon units having regard to the conditions that it will be used under. The assumptions to this calculation must be clearly stated, including the frequency and duration of use. The manufacturer should provide recommendations on the frequency and type of maintenance required;
- total volume of carbon expressed in cubic metres;
- total mass of carbon expressed in kilograms;
- total surface area of the panels exposed to the exhausted air; and
- dwell time of the gases in the filter compartment and the control setting at which this is achieved. The assumptions to this calculation must be clearly stated, and should include the air change rate for the setting quoted.

6. Odour counteractant or neutralising system (where proposed)

The details and type of counteractant or neutralising system should be identified. A copy of the manufacturer's product data sheet should be supplied that clearly shows:

- manufacturer's name;
- name of delivery system and product code;
- counteractant or neutralising chemical to be used;
- COSHH data sheets for chemical to be used; and
- anticipated counteractant or neutralising delivery rate.

7. Cooker hood

The following information on the characteristics of the cooker hood should be supplied that clearly shows the:

- length that the cooker hood overhangs the appliances;
- face velocity at the cooker hood, expressed in metres per second; and
- dimensions of the opening of the cooker hood.

8. System Operation

In addition to the specification of the components the following must be provided about the system:

- extract rate (expressed as m3/s) at the proposed rate of extract;
- dwell time of the gases in the carbon filtration zone;
- volume of the kitchen; and
- efflux velocity

Note: The system performance is dependant upon the extract rate of the air. Where the rate can be adjusted by the use of dampers or a variable speed fan, then the conditions under which the extract rate can be achieved must be described.

9. Flue Design

The height and velocity of the final discharge are the two important factors. Generally, the greater the flue height, the better the dispersion and dilution of odours. The discharge of air should be at a minimum height of 1m above the roof ridge, especially if there are buildings nearby that may affect odour dispersion and dilution. Where this is not possible (e.g. because of ownership or structural constraints), additional techniques will be required in order to reduce odours, such as an increase in efflux velocity and additional filters, etc. The final discharge should be vertically upwards, unimpeded by flue terminals. The number of bends in the ducting should be minimised and the ducting should have a smooth internal surface.

10. Noise

Data on the noise produced by the system as a whole should be provided including:

- sound power levels or sound pressure levels at given distances (the assumptions to this calculation must be clearly stated);
- an octave band analysis of the noise produced by the system should also be provided, where possible; and
- hours of operation of the ventilation system (where this differs from the hours of opening).

11. Maintenance

A schedule of maintenance must be provided including details for:

- cleaning of washable grease filters;
- frequency of inspection and replacement of all filters (grease filters, pre-filters and carbon filters where proposed);
- inspection and servicing of fans; and
- if schedule is not based on manufacturer's instructions include the reasons why.

12. Additional notes for guidance

The air inlets must not permit pests to enter the kitchen. Fly screens are an example of how this can be achieved.

Sufficient air must be permitted into the premises to replace air extracted. The method for supplying this make-up air should be detailed. The route of the air into the kitchen must not result in its contamination, for example passage through a toilet. Separate provision must be made for ventilation of a toilet.

There must be sufficient access points to permit adequate cleaning of all the ductwork.