

Nicola Spencer

From: Graham Evans
Sent: 21 March 2011 15:17
To: Planning.Responses
Subject: FW: Planning Consultation on: LU/43/11/

Please see Food Safety Officer comment below:

There do not appear to be significant noise sensitive receptors in the immediate vicinity, nevertheless, there is also insufficient information in relation to noise arising from the extract system. The applicant should clarify whether the figures given in the "attenuator performance table" are in dBA or dBLin (octave band levels are normally quoted in dBLin, dBA represents a single numerical value intended to give a subjective evaluation of the impact of sound on the human ear). Please also clarify whether the figures represent sound power levels or sound pressure levels at a given distance from the duct terminal, and confirm whether the intended operating hours for the extract system coincide with premises opening hours.

Graham Evans
 Senior Environmental Health Officer
 Arun District Council
 01903 737694

Following examination of the submitted drawings, I have the following observations to make:

The proposed extract ventilation system does not include a suitable or effective method of odour control. Given the proposed nature and style of the foods to be prepared and cooked on these premises, there is a serious risk of odour nuisance to surrounding properties. The applicant must provide a method of odour control, with reference to the Defra guidance, to ensure the discharged odours are controlled and minimised, and not excessive to give rise to odour nuisance. EHAIR1
 I would recommend also that the stack terminal discharge design was changed to a 'Vertical Discharge' and not the proposed angled discharge.

The proposed internal layout is not appropriate for a commercial food premises, in that there is no intervening ventilated lobby to the customer toilets, which opens directly into a room where customers are to consume food. A small reduction to the numbers of customer seating may be necessary in order to accommodate these changes.

The proposed layout of the rear kitchen, adjoining storeroom and bar area requires review in order to ensure prepared/cooked foods from the kitchen are not conveyed thro' a storeroom, into the dining area. The current wash facilities indicated are inadequate.

Geoff Bond
 Food Safety Officer
 X 37675

From: Helen Mills
Sent: 17 March 2011 14:11
To: Graham Evans
Subject: FW: Planning Consultation on: LU/43/11/

185807

Helen

From: planning.responses@arun.gov.uk [mailto:planning.responses@arun.gov.uk]
Sent: 17 March 2011 12:01
To: EH Planning Consultations
Subject: Planning Consultation on: LU/43/11/

To: Environmental Health - John Green

NOTIFICATION FROM ARUN DISTRICT COUNCIL

TOWN AND COUNTRY PLANNING ACT 1990

APPLICATION NO: LU/43/11/

Registered: 07-MAR-11
Site Address: 2 Norfolk House Beach Road Littlehampton BN17 5HQ

Grid Reference: 502916 102078

Category: Plan Applicat'n

Description of Works: Use of premises as an Indian tandoori restaurant with new extract system & disabled wc

The Council have received the above planning 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 07-APR-11. 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.

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

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

Thanking you in anticipation

Regards
Planning Case Officer

consultee_email
