

ADDITIONAL INFORMATION -

Several years ago when I leased my pub to a new operator he wanted to upgrade the kitchen and replace the existing extraction system with a new one.

In fairness the existing system was ancient, dirty, smelly & inefficient - in fact every time one of your EHO's popped in we always got negatives for poor / dirty extraction.

We booked a visit from one of your team in advance of doing any work, an officer attended & we talked through what we intended to do.

From memory this would have been late Summer 2019 & of course six months after that the COVID situation arose which is the explanation as to why it has taken so long for this matter to be brought to our attention.

She was happy that it was a kitchen upgrade - there were no structural changes - just some new kit and a new floor.

We flagged up the old extractor sticking out of the back kitchen wall & were advised that provided we were basically replacing it with a new one then this would be no problem.

It's not quite the same - it's a different shape - but of course the new one is clean & efficient, no smell & it makes zero noise (it's silent) - the old one made a right racket.

When a member of your team attended because of a complaint (unfounded) that major building work has taken place (your officer acknowledged it clearly hadn't) we were advised that a retrospective listed building consent be applied in order to essentially put the change on record.

Also -

The tenant had repaired some loose cobbles at the front of the building in order to make them safe - no doubt in the future they will become loose again - at this point we won't repair them again (as suggested).