

Question 1: Description of the Proposal

This application concerns the change of use from retail shop to takeaway i.e. planning permission for change of use from class E to class sui generis). The takeaway will be serving hot food from 12pm to 10pm. Based on the officer Mike Gildersleeves's pre-application advice decision (ref. S/153/00952/23/IC) dated 22/05/2023, it became clear that the such an application for a premises in this particular area is likely to receive support. The pre-application advice was sought by me concerning the next door property no. 151 - which had a very similar profile i.e. also a retail shop with flat above. The current next door property no. 149 additionally has dedicated private parking spaces in the rear. All the suggested changes by the officer have been made accordingly as follows:

- A new signage for the takeaway will be displayed replacing the existing signage for the curtains shop. As stated by the officer, "a Signage on this row of commercial properties is relatively varied and unlikely to be a significant issue".
- A flue has been installed to the rear of the property. As stated by the officer "flue if required is unlikely to have a significant adverse impact on the external appearance of the property or the street scene taking into account the other properties in the area, however, it would be better in appearance terms for any new flue to be to the rear or at the side". The optimal rear siting position and size of the installed flue reduces any impact to the neighbouring properties in terms of odour and noise from the extraction system. A suitably qualified and experienced person with specialist knowledge of ventilation schemes undertook the design and installation of canopy and flue system.
- Canopy installed is stainless steel in compliance with the food hygiene requirement. The dimensions of the canopy exceeds the dimensions of the catering equipment by a minimum of 250 mm on each free side. The grease will be extracted by the separators and it will be collected and removed so that it will not accumulate in either the canopy plenum or the ductwork system, or fall back onto the cooking surface (see installation report).
- The motor of the fans serving canopy above solid fuel burning appliances, is out of the airstream and impellers have metal blades. The installed fans are carefully selected to handle the design resistance with an additional 10% airflow and 20% pressure margin. The adjustable metal impellers with a robust and open construction have been used. The installed axial flow impellers are less prone to unbalance and are more easily maintained and cleaned due to their open construction. The supply and extract fans are carefully located offering sufficient space for regular cleaning and maintenance. Drain holes have been fitted.
- All duct work are Low Pressure Class 'A' and constructed in accordance with BESA Specification DW/144 with a minimum thickness of 0.8 mm.
- In order to restrict the impact of odour, the installed odour control system includes adequate levels of Particulate and odour control and stack dispersion. The installed filtration unit consists of a pre-filter and a carbon filter. The design of the control system recognises that there are two phases of contamination in the kitchen exhaust; particulate (grease, smoke, hydrocarbons/VOC) and gaseous (odour). The system allows the removal of the particulate phase prior to dealing with the gaseous phase.
- The discharge stack discharges the extracted air not less than 1 m above the roof ridge of any building within 15 m of the vent serving the kitchen (see installation report).
- In compliance with the requirements of noise control, an inline attenuator (silencer) has been installed after grease removal stages in the filtration unit. This prevents the grease impregnation into the acoustic media. A protective membrane is specified for this purpose. All the elements are capable of being accessed for cleansing purposes. This is in compliance with BS4142: 2014 "Method for Rating and assessing industrial and commercial sound" and Control of Noise at Work Regulations 2005.

- The fire precautions at the premises meet the requirements of The Regulatory Reform (Fire Safety) order 2005. A fire damper is installed. Fire extinguishers are also available on the premises.

Question 5: Pre-Application advice

The application is likely to receive support. All the suggested changes by the officer have been made accordingly. The officer Mike Gildersleeves, in his pre-application advice decision (ref. S/153/00952/23/IC) dated 22/05/2023, had advised the following:

- A Signage on this row of commercial properties is relatively varied and unlikely to be a significant issue.
- Flue if required is unlikely to have a significant adverse impact on the external appearance of the property or the street scene taking into account the other properties in the area, however, it would be better in appearance terms for any new flue to be to the rear or at the side”.
- In terms of parking, in addition to the on street parking available along Roman Bank that may be suitable for customers, ideally, separate provision for staff and delivery drivers should be provided. There is dedicated parking space available to the rear.
- The hours the premises is open to customers should be between to 12pm-10pm.
- A site specific flood risk assessment should be included.

Question 7: Waste Storage & Collection

In accordance with the proposed change of use from a retail shop to a takeaway, the plans incorporate designated areas specifically allocated for the storage and facilitation of waste collection. These areas are strategically designed to ensure efficient waste management practices and compliance with environmental regulations.

Key features of the waste management provisions include:

1. Designated Storage Areas: The plans delineate designated storage areas within the premises (rear side of the premises area accessible by vehicle) for the segregation and temporary storage of different types of waste, including general waste, recyclables, and organic waste.
2. Adequate Capacity: The proposed storage areas are designed to accommodate the anticipated volume of waste generated by the takeaway operation, considering factors such as peak hours and seasonal variations in demand.
3. Hygienic Practices: Emphasis is placed on implementing hygienic practices to mitigate odour, pest, and hygiene concerns associated with waste storage. Measures such as sealed containers, regular cleaning schedules, and appropriate ventilation are incorporated into the design.
4. Accessibility for Collection Vehicles: The plans ensure that waste storage areas are easily accessible to waste collection vehicles for efficient and safe waste removal. Consideration is given to vehicle manoeuvrability and access points to minimize disruptions to surrounding traffic and pedestrian flow.
5. Compliance with Regulations: The proposed waste management provisions adhere to all relevant regulations and guidelines governing waste disposal and environmental protection.

This includes compliance with waste segregation requirements, waste carrier licensing, and regulations pertaining to waste management practices.

Overall, the waste management provisions outlined in the plans demonstrate a comprehensive approach to addressing the waste management needs of the proposed takeaway establishment while prioritizing environmental sustainability and regulatory compliance.

Question 11: Foul Sewage

In compliance with environmental regulations and local authority requirements, the foul sewage generated by the proposed takeaway operation will be managed and disposed of in accordance with the following provisions:

1. **Connection to Public Sewerage System:** The proposed takeaway establishment will be connected to the public sewerage system operated and maintained by the local water and sewage authority. All foul sewage generated by the premises will be discharged into the public sewer network via a dedicated connection point.
2. **Compliance with Building Regulations:** The design and installation of sewage disposal facilities within the premises will comply with relevant building regulations and standards, ensuring the safe and hygienic handling of foul sewage.
3. **Grease Management Measures:** Given the nature of the takeaway operation, which may involve the preparation and cooking of food items that can contribute to grease accumulation in wastewater, appropriate grease management measures will be implemented. This includes the installation of grease traps or interceptors to capture and prevent the discharge of grease into the public sewerage system, thereby minimizing the risk of blockages and environmental pollution.
4. **Regular Maintenance and Servicing:** The foul sewage disposal system will be subject to regular maintenance and servicing to ensure its continued efficiency and compliance with regulatory requirements. This involves periodic inspections, cleaning, and maintenance activities carried out by qualified professionals.
5. **Environmental Impact Considerations:** Measures will be taken to minimize the environmental impact associated with foul sewage disposal, including the prevention of pollutants and contaminants from entering the sewage system. Best practices for wastewater management and pollution prevention will be adhered to, in line with environmental sustainability principles.
6. **Compliance Assurance:** The proposed foul sewage disposal arrangements will be subject to scrutiny and approval by the relevant regulatory authorities, including the local environmental health department and water and sewage authority. Any conditions or requirements stipulated by these authorities will be diligently observed to ensure compliance with statutory obligations.

Overall, the business is committed to responsible wastewater management and environmental stewardship, safeguarding public health and the integrity of the local sewage infrastructure.