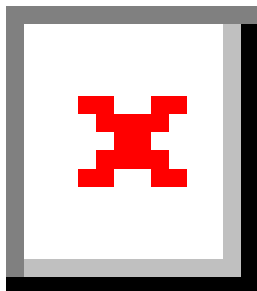


Environmental Protection COMMENTS

Case Number	20240080
Case Officer	Ms Rebecca Harrison
Address	Former Room Forty Four, 44 High Street, Gravesend, Kent, DA11 0AY

Proposal	Change of use from sui generis public house to sui generis takeaway.
Consultation Expiry Date	7 March 2024
Date of Response	27 February 2024 (JO)

Although this premises has been in use as a pub, the use as a takeaway could have an impact on the flats above (and nearby) as a result of the requirement for a kitchen extract system to be installed. It's noted that the flue is to be located on the rear wall and then rises vertically to eaves level. Although this is acceptable in terms of odour/fume dispersal, it will be fixed to a wall that forms part of the flats (it's unclear what rooms are in this location), so noise and vibration transference could be an issue unless the flue is fixed properly using anti vibration mounts.



No details have been provided of the extract system and it has not been made clear of equipment such as fans, silencers etc are to be located internally inside the kitchen or externally. Either way, the applicant will need to ensure that the equipment does not cause a noise problem.

As no end user/type of cuisine has been provided, in terms of odour control, a high level of specification will be needed in order to ensure that it is adequate. An odour risk assessment should be undertaken.

Opening hours have been given on the application form and these are acceptable for this location.

Any external lighting or illuminated signs must comply with the relevant ILP guidance.

To address the above, the following is recommended.

Restaurant/Takeaway Odour

Prior to any works commencing on site, the applicant shall:

- 1) Submit a scheme in writing to the Local Planning Authority for approval in relation to cooking odour/fume control. The extraction system must be designed and installed in accordance with the "EMAQ/Defra Control of Odour and Noise from Commercial Kitchen Exhaust Systems (2018 update)". Full details of proposed extraction system to deal with grease and odour control should include:
 - a) Plans and details of all duct work (internal and external) and equipment.
 - b) Plans showing the location/position of the external flue/discharge stack, including its position in relation to neighbouring properties and window openings.
 - c) Details of all grease filtration and odour control including the manufacturer's specification/data sheets. This includes the canopy.
 - d) Details, including manufacturer's specification/data sheets of the fan.
 - e) Details of proposed routine cleaning and maintenance of the system, and the service requirements of the installed odour control system, including details of system access panels and confirmation that they will be grease tight.
 - f) Details of the type of food to be cooked, the cooking time per day; and the type of cooking appliances to be used.

Where the end user is not yet known, the extraction system shall be designed for a 'very high' grease content, a 'very high' level of odour potential and a 'very high' smoke content (EMAQ/Defra Control of Odour and Noise from Commercial Kitchen Exhaust Systems (2018 update)).

- 2) Install and commission the extract system using a competent ventilation engineer in accordance with approved details. Provide a commissioning report to the LPA to verify the installation, ensuring minimum discharge rates are included. The extraction and odour/fume control equipment shall be maintained and operated in compliance with the approved scheme. After installation of the approved plant, no new plant or ducting system shall be used without the written consent of the Local Planning Authority.

Reason: In the interests of protecting the amenity of adjoining/nearby residential properties and safeguarding the amenities of the surrounding area

Restaurant/Takeaway Noise

Prior to any works commencing on site, the applicant shall:

- 1) Submit a scheme in writing, including a noise survey, to the Local Planning Authority for approval in relation to noise control. The extraction system must be designed and installed in

accordance with the "EMAQ/Defra Control of Odour and Noise from Commercial Kitchen Exhaust Systems (2018 update)". The noise survey should assess the worst-case scenario noise impact from the proposed extract and ventilation system, on nearby residential properties and must:

- a) Assess the whole system and any tonal elements associated it; a 1/3 octave band analysis may be necessary.
- b) Assess structural transmission with the use of anti-vibration mounts where necessary, linings to ductwork to prevent noise transmission, any inline silencers and provide details of where they have been installed.
- c) Use the results of the noise survey to ensure that the noise generated at the boundary of any noise sensitive property meets the requirements laid down in BS4142:2014 "Method for Rating and Assessing Industrial and Commercial Sound".

2) Install and commission the extract system using a competent ventilation engineer in accordance with approved details. Provide a commissioning report to the Local Planning Authority to verify the installation, including post completion noise levels. The equipment shall be maintained and operated in a condition such that the requirements of BS4142:2014 continue to be met. After installation of the approved plant, no new plant or ducting system shall be used without the written consent of the Local Planning Authority.

Reason: In the interests of protecting the amenity of adjoining/nearby residential properties and safeguarding the amenities of the surrounding area

Lighting

Artificial lighting can cause a statutory nuisance under the Environmental Protection Act 1990. It is important that the applicants are not permitted to install external lighting or illuminated signs without first submitting a scheme to the LPA for approval. This is to ensure that the lighting does not cause a nuisance to other premises in the area (particularly the residential flats above).