

8.15 Ventilation / Extraction statement

Background

Food related sites, which have ventilation and extraction equipment, have the potential to cause noise and odour nuisance to adjoining properties. However, where the equipment is fit for purpose it usually operates quietly and prevents odour problems to the locality. Environmental Health Officers usually advise planning officers on the suitability of the equipment. If the details are submitted at the registration stage then the correct specification can be agreed and the full visual impact taken into account.

Requirements.

Details of the position and design of ventilation and extraction equipment, including odour abatement techniques and acoustic noise characteristics, will be required to accompany all applications for the use of premises for purposes within Use Classes A3 (i.e. Restaurants and cafes - use for the sale of food and drink for consumption on the premises), A4 (i.e. Drinking establishments - use as a public house, wine-bar or other drinking establishment) and A5 (i.e. Hot food takeaways - use for the sale of hot food for consumption off the premises).