

Unit 2, 63 -65, Beswick Street, Manchester, M4 7HR

This document addresses the point raised by the planning department as a result of the planning application ref: Re: 131067/FO/2021 Unit 2 63-65 Beswick Street.

History and Background:

Feed My City, a flagship project of the Manchester Sikh Foundation (MSF), provides free hot meals and emergency food parcels to people in need. In June this year the Foundation acquired premises in Beswick, East Manchester, with the view to develop and extend our services to other areas in the city and Greater Manchester and the above planning application was submitted.

We cook hot meals at the above premises, chickpea curry & rice and pasta. For simplicity we use readymade curry paste and pasta sauce in jars to minimise odour generation, reduce cooking time and reduce costs. However, this has very little reduction in the quality of food we provide.

Feedmycity is not a restaurant, pub, café or takeaway and in fact we do not fit into any of the categories mentioned below in the table.

Our building is largely a facility to reheat food, as readymade sauces are used in the making of pasta and chickpea curry. Rice is only boiled, so our kitchen is like a household kitchen rather than those mentioned in the categories below.

The cost of getting the reports requested is in the region of £2,000 and the charity does not have this sort of money to pay for this. The funds for this will come from money normally used to supply food to those most in need.

In the last six months, we cook for an average of 12 hours per week, Monday, Tuesday, Thursday and Friday between 09:00 and 11:00 in the morning and 17:00 and 18:00 in the evening.

Noise Levels:

- Our building was previously used as a Laundrette operating much longer operational hours and much noisier than our current operation. A typical laundrette is open for between 60 to 80 hours per week and our operational hours significantly less.
- The Extractor Fan (canopy), is installed in double insulated ceiling.
- The neighbour on the left-hand side (when viewing the outside of Feedmycity building face on) is a Fish and Chip shop. Their kitchen with a large extractor fan system is adjacent to our kitchen.
- The right-hand side of the building is an off-licence with two large noisy A/C units at the back which generate a lot of noise.
- The rear of our building is a timber yard, which can at times can generate lots of noise. Due to the rear of our building being a timber yard there are no neighbours at the rear and therefore we don't cause any disturbance.

Unit 2, 63 -65, Beswick Street, Manchester, M4 7HR

Feedmycity Budding Area 20/12/210 16:00	Canopy Off	Canopy Normal Op
Front Outside Roadside	63.2	
Dry Bag Area	50.0	
Going past Kitchen Area	49.7	67.7
Rear Outside	54.7	69.3

Feedmycity Building Area 08/012022 12:00	Canopy Off	Canopy Normal Op
Front Outside Roadside	56*	51*
Dry Bag Area	43	45
Kitchen Area	42	45
Rear Outside	47	50

Please note the front outside has varying levels of traffic level depending types of vehicles passing at the time of the test

	Laundrette on: 1406 Ashton Old Rd, Openshaw, Manchester M11 1HL	Laundrette on: 369D Stretford Rd, Old Trafford, Manchester M15 4AW
Opening Hours	09:00 to 18:30	09:00 to 18:00
Inside the building	59	57
Outside / Roadside	54	53

The laundrette is a similar residential area to our premises, but the traffic noise varies significantly.

Unit 2, 63 -65, Beswick Street, Manchester, M4 7HR

Summary

The noise generated by our extractor fan is less than many domestic extractor fans. The decibels of a domestic extractor fan in a quiet neighbourhood (therefore limited background noise) I have measured has a maximum decibel count of 79. This is almost 10 decibels louder than ours on full.

The noise that can be generated by our neighbours, Fish & Chip Shop, Off License with the large external A/C units & Timer Yard is much greater than is generated by our building whilst we are cooking.

To date, we have no complaints from our neighbours, if fact the opposite is true. They really appreciate the service we provide the local and wider community in one of the most deprived areas of the country addressing food poverty, but also helping the local community with volunteering opportunities.

Please see attached letter from our current neighbours supporting the work we do and our planning application.

Unit 2, 63 -65, Beswick Street, Manchester, M4 7HR

Odour Levels

Feedmycity is not a restraint, pub, a café or takeaway and in fact we don't fit into any of the categories mentioned in the table below. We only cook 3 items (excluding tea & coffee) as we aim to feed people in need and NOT to provide a wide menu and as an Emergency Food Charity we stick to a very restricted menu.

Our building is largely a facility used **to reheat food as readymade sauces from jars are used in the making of pasta and chickpea curry and our pasta and rice are boiled**. These are limited activities carried out in many domestic kitchen, so our kitchen fits the description of a household kitchen rather than those mentioned in the categories below. We do not use any fresh ingredients (e.g. garlic, onions or other spices) to make the curry sauce. These are activities completed in almost all domestic kitchens, with many domestic kitchens carrying out activities producing much more odour.

- We boil Basmati rice
- We cook chickpea curry –this is a re-heating process using readymade curry paste from jars. No onions, garlic or spices are used.
- We cook ready-made tomato-based pasta – this is a re-heating process using ready-made pasta sauce from jars.
- We DO NOT fry anything e.g. fresh onion, garlic or other spices to minimise the odour.
- We never use onions, garlic and spices

We have carried out our own risk assessment using the criteria and after consulting some professional experts and discussions, we believe that we fall within the following guidelines:

Dispersion score of 5

Proximity of neighbours score 10, the residents live above the front office of our building and are >10 metres from the dispersion of the fumes.

Size of Kitchen score 1

Cooking Type and (odour and grease loading score of 1

With the total score of 17, we fall into low level to medium odour control.

Therefore, the cooking activities we do create much less odour than many domestic kitchens.

Impact Risk	Odour Control Requirement	Significance Score*
Low to Medium	Low level odour control	Less than 20
High	High level odour control	20 to 35
Very high	Very high level odour control	more than 35

* based on the sum of contributions from dispersion, proximity of receptors, size of kitchen and cooking type:

Criteria	Score	Score	Details
Dispersion	Very poor	20	Low level discharge, discharge into courtyard or restriction on stack.
	Poor	15	Not low level but below eaves, or discharge at below 10 m/s.
	Moderate	10	Discharging 1m above eaves at 10 -15 m/s.
	Good	5	Discharging 1m above ridge at 15 m/s.
Proximity of receptors	Close	10	Closest sensitive receptor less than 20m from kitchen discharge.
	Medium	5	Closest sensitive receptor between 20 and 100m from kitchen discharge.
	Far	1	Closest sensitive receptor more than 100m from kitchen discharge ¹ .
Size of kitchen	Large	5	More than 100 covers or large sized take away.
	Medium	3	Between 30 and 100 covers or medium sized take away.
	Small	1	Less than 30 covers or small take away ¹ .
Cooking type (odour and grease loading)	Very high	10	Pub (high level of fried food), fried chicken, burgers or fish & chips. <i>Turkish, Middle Eastern or any premises cooking with solid fuel</i>
	High	7	<i>Vietnamese, Thai, Indian, Japanese, Chinese, steakhouse</i>
	Medium	4	<i>Cantonese, Italian, French, Pizza (gas fired),</i>
	Low	1	<i>Most pubs (no fried food, mainly reheating and sandwiches etc), Tea rooms¹</i>

We provide free hot meals and dry food parcels to those in need. Our major partners include:

- Manchester, Salford & Trafford Council Covid-19 help lines to deliver emergency food for free.
- Other charitable organisation such as Barnabus, DePauls, Caritas & many others.
- Social Workers, doctor's surgeries, hospitals, hostels and anyone in need simply by calling our freephone number 0300 365 3101.

In terms of this application, as a Charity, we want to (and must) comply with all legal and statutory requirements. As a responsible organisation, we operate in a way that respects and works with the local community. Our work is recognised and supported by many from the several GM Local Authorities.

The premises is not open for the public. We welcome the planning and environmental officer to visit to witness the operation.