

Sadler's Cat – Food Hut Ventilation Strategy

The Sadler's Cat Food Hut will be operated by Cloudwater BrewCo and showcase a series of long term food vendor residencies during the period of their tenancy.

Each vendor will operate in line with an agreed ventilation strategy, in accordance with the DEFRA document entitled 'Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems'. Although this document has been withdrawn, the standards are still used by Environmental Health and will therefore be adhered to.

As the opening to the front of the unit provides a pathway for natural ventilation, it is proposed that the unit will be naturally ventilated, ensuring there is adequate air movement to provide fresh air, plus the removal of odours and moisture.

The ventilation strategy:

- adheres to the proposed Management Strategy submitted with this application, with regards to opening hours, safety, responsibilities etc.
- adheres to NOMA's licensing requirements in line with the operation of Sadler's Yard.
- ensures cooking/reheating facilities are contained within the hut structure.
- ensures the front hatch of the unit is used for natural ventilation and remains open during the operating hours of the hut, ensuring there is adequate air movement to provide fresh air, plus the removal of odours and moisture.
- ensures this is suitable for the level of cooking/ reheating proposed.

Cloudwater BrewCo will be responsible for overseeing the day to day management of the vendors, including security, safety, customer service, maintenance and all cleaning duties on the site.

Should further detail on the ventilation strategy be required, we request this be included as a condition on the decision notice should planning consent be granted.

If there are any issues identified in relation to the operation of any vendor, then the following contacts can be used to submit any complaints. These contacts will be available for all operations and will be available on site to deal with any complaints:

Jimi Pearce, Hospitality Development Manager, Cloudwater 07312 102519
Hannah Smith, General Manager, Cloudwater 07447 496476
Nicky Moore, NOMA 07979 763704
Ben Young, Standard Practice 07713 421931