

Appendix A Information Required to Support Planning Applications for Commercial Kitchen Exhaust Systems

This form has been developed in line with the Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems – DEFRA 2005

The following points from the guidance should be adhered to:

- The aim of any ventilation/extraction is to ensure that no nuisance, disturbance or loss of amenity is caused by odour, fumes, food droplets or noise to nearby properties.
- A suitably qualified and experienced person with specialist knowledge of ventilation schemes should undertake the design and installation of a ventilation system.
- In circumstances where the end user of the premises is unknown, or where the specific type of food to be cooked is unknown, the installation should be designed to achieve the highest level of odour control in order to cater for a worst case scenario.

Information Required:

1. Information on Premises – No of meals to be served per day. – Method of preparation and cooking. – Type of food served.	THE CHARCOAL HEATER AND FLUE WAS INSTALLED IN 2009, GAS FIRED. NO MEALS ARE COOKED IN THE CHARCOAL HEATER, IT IS USED TO HEAT CHARCOAL ONLY
2. Plans and Drawings – Scaled plan showing internal arrangement of premises and dimensions/location of the ventilation system. – Scaled plan showing dimensions and route of external exhaust duct work. The location and type of all filters and the location of the fan must be clearly marked.	THE LOCATION IS SHOWN ON THE FLOOR PLAN DRAWING AND SECTION DRAWING
3. Pre-filters – Copy of manufacturer's product data sheet. – Dimensions and nature of pre-filter media. – Manufacturer's recommendations on frequency and type of maintenance.	NONE - THE CHARCOAL HEATER IS SOLELY USED TO HEAT CHARCOAL
4. Electrostatic precipitators (where proposed) – Copy of manufacturer's product data sheet. – Dimensions of ESP and flow rate rating. – Manufacturer's recommendations on frequency and type of maintenance.	NONE
5. Carbon filters (where proposed)	NONE

- Copy of manufacturer's product data sheet. - Dimensions on filter panel. - No. of filter panels in filter bed. - Nature of carbon (including product type). - Frequency of replacement of units. - Dwell time.	
6. Odour counteractant or neutralizing system (where proposed) - Copy of manufacturer's product data sheet. - Counteractant or neutralizing chemical to be used. - COSHH data sheets for chemical to be used.	NONE
7. Cooker Head - Length the cooker hood overhangs the appliances.	THE UNIT HAS AN ENCLOSED HOOD LINKED DIRECTLY TO THE FLUE - THE UNIT WAS DESIGNED AND MANUFACTURED BY CATERSURE FROM BLACKBURN WHO NO LONGER TRADE
8. System operation - Extract rate in m³/s	0.7 m ³ /s AGAINST A STATIC PRESSURE OF 50 Pa
9. Flue Design - Height and velocity of final discharge. Discharge should be min. 1m above roof ridge level. Where this is not possible additional filters will be required. Final discharge should be vertically upwards and unimpeded by flue terminals.	THE FLUE DISCHARGES AT A HEIGHT OF 9.8 M ABOVE GROUND AND IS 17M MEASURED HORIZONTALLY FROM THE NEAREST PROPERTY ON EVAST. THE FLUE TERMINATES 1.5M ABOVE THE ROOF SLOPE WITH A TERMINAL VELOCITY OF 8 M PER SECOND.
10. Maintenance Schedule of maintenance must be provided including details for: - Cleaning of washable grease filters. - Frequency of inspection and replacement of all filters proposed. - Inspection and servicing of fans.	THE UNIT IS INSPECTED AND CERTIFIED AT 6 MONTH INTERVALS BY GAS SAFE ENGINEERS. THE FAN UNIT IS INSPECTED ANNUALLY BY A QUALIFIED ENGINEER (NOTE THERE IS NO COILING (GREASE ETC) AS PART OF THE ANNUAL ELECTRICAL INSPECTION

Additional Notes:

- Air inlets must not permit pests to enter kitchen (e.g. fly screens can be used).
- The method for supplying make up air into the kitchen must not result in its contamination (e.g. separate provision must be made for ventilation of a toilet).
- There must be sufficient access points to permit adequate cleaning of all the ductwork.