APPLICATION TO DISCHARGE CONDITION 15 ATTACHED TO PLANNING PERMISSION REF. 106594/FO/2014/C1

UNIT 8, MANCHESTER BUSINESS SCHOOL, THE UNIVERSITY OF MANCHESTER, OXFORD ROAD, MANCHESTER, M13 9PL

GUIDANCE ON THE CONTROL OF ODOUR AND NOISE FROM COMMERCIAL KITCHEN EXHAUST SYSTEMS (NECTON (ON BEHALF OF DEFRA), JANUARY 2005) – ANNEX B INFORMATION

1 NOVEMBER 2018

1) Information on Premises

The number of meals to be served per day

Pret A Manger (Europe) Limited ("Pret") operate from a sandwich shops (or 'tea shop') format, selling a large number of items for consumption on and off the premises per day. Pret do not typically serve "meals", rather they serve lunch items such as cold sandwiches, baguettes, salads and wraps.

The method(s) of preparation and cooking

Most food items are either freshly prepared on site (such as sandwiches, baguettes, salads and wraps) or prepared off-site and warmed on site (such as soups). As such, the on site operations do not involve any primary cooking or use of gas appliances.

The types of meal served

As mentioned above, Pret operates in a sandwich shop format and sell fresh cold produce such as sandwiches, baguettes, salads and warmed items such as wraps and soups.

Proposed hours of operation of the business and any ventilation plant

It is proposed the Pret store will open between the hours of 07:00-19:00 Monday to Friday, 09:00-17:00 on Saturdays and 09:00-16:00 on Sundays.

2) Plans and Drawings

The HVAC systems can be seen on drawing 9618/M/1 Rev C (Proposed HVAC), prepared by DB Green. No odour control is proposed or necessary with the system which is simply used to extract warm air from the premises for heating/cooling purposes.

3) Pre Filters

None proposed due to the low level odour control requirement arising from Pret's modest food preparation activities.

4) Electrostatic Precipitators

None proposed due to the low level odour control requirement arising from Pret's modest food preparation activities.

5) Carbon Filters

None proposed due to the low level odour control requirement arising from Pret's modest food preparation activities.

6) Odour Counteractant

None proposed due to the low level odour control requirement arising from Pret's modest food preparation activities.

7) Cooker Hood

None proposed due to the low level odour control requirement arising from Pret's modest food preparation activities.

8) System Operation

The HVAC systems can be seen on drawing 9618/M/1 Rev C (Proposed HVAC), prepared by DB Green. No odour control is proposed or necessary with the system which is simply used to extract warm air from the premises for heating/cooling purposes.

9) Flue Design

None proposed due to the low level odour control requirement arising from Pret's modest food preparation activities.

10) Noise

The noise output from the HVAC system has been considered by the acoustic consultant as meeting the noise requirements.

11) Maintenance

As per manufacturer's guidance.

12) Additional Notes

None.