



RE: Orchard House SEND - Ventilation (Kitchen Fume Extract)

From Jack Dixon <[REDACTED]>

Date Wed 13/08/2025 09:39

To Leung, Steven <[REDACTED]>; Mark Harrison <[REDACTED]>; Carl Niland <[REDACTED]>

Cc [REDACTED]

Good Morning Steven,

Yes all looks to be correct for what we would expect.

Best Regards

Jack

Jack Dixon | Senior Mechanical Design Engineer



The information contained within this email is intended for the named recipient only and may contain confidential information. If you are not the intended recipient please inform the sender immediately and delete this message, taking no action to copy or distribute its contents in part or as a whole.

[Email Disclaimer](#)

From: Leung, Steven <[REDACTED]>

Sent: 12 August 2025 18:15

To: Jack Dixon <[REDACTED]>; Mark Harrison <[REDACTED]>; Carl Niland <[REDACTED]>

Subject: Orchard House SEND - Ventilation (Kitchen Fume Extract)

IMPORTANT NOTICE: This email originated from outside of Ridge.

STOP: Were you expecting this Email? Does it appear genuine?

THINK: Be cautious before clicking on links or opening attachments.

If you suspect a phishing attempt, report it through the [Self-Service Portal](#) for review. For any links clicked by mistake, immediately call the IT helpdesk at 01993 815 227.

Hello All,

Hope you are well. With regard to the ventilation for kitchen fume extract, following your sharing of the Stage 4i ventilation statement, it would seem that the specific requirement for fine filtration and UV ozone system has been overlooked, which is needed to discharge planning condition 19.

As such, we have asked our kitchen s/c to provide a quotation to retrofit these items to their kitchen hood. Could I kindly ask for your assistance to review the attached quotation and ensure their proposal will be sufficient to meet the requirements set out in your ventilation statement please (below).

The assessment of the proposed risk in line with the above criteria is as below:

Category	Score	Detail
Dispersion	10	The discharge is assumed to be above the eaves
Proximity of the Receptors	5	The closest residential property the north is approximately 65m.
Size of Kitchen	3	It is assumed the lunches will be serves in slots.
Cooking Type	4	There are a number of fryers to prepare fried food.
Total Score	22	
Level of Odour Control Required	Medium	

Due to the “medium” level of odour control required within the exhaust system, the extract shall be provided with odour control measures including “Fine Filtration followed by a UV Ozone” system in accordance with the statutory guidance. **The details of these systems shall be provided by the kitchen specialist at detailed design stage.**

We would appreciate your prompt review as we are nearing completion and need to discharge this planning condition, which needs submitting as soon as possible.

Kind Regards



Follow us on:

[LinkedIn](#)

[Twitter](#)

Steven Leung
Senior Design Manager

Kier Construction | Regional Building North & Scotland



3rd Floor, Optimum House, Clippers Quay, Salford, M50 3XP

Kier Construction Limited | Registered in England No. 2099533

Registered office: 2nd Floor, Optimum House, Clippers Quay, Salford, M50 3XP

This email is sent on behalf of Kier Group. This email and any attachments are confidential and intended solely for the use of the individual to whom they are addressed. If you are not the addressee, please do not use or publish its contents; please notify the sender immediately that you have received the email and then delete it. Contracts cannot be concluded with us nor services effected by email. Emails are not secure and may contain viruses, you are advised to scan all messages for viruses with your own anti-virus programme. Kier Group may monitor emails. If you are the intended recipient of the email, upon receipt it is your responsibility to ensure that you comply with data protection laws that govern its processing and Kier Group policy where appropriate.