

AB&C Solutions Limited were commissioned to carry out a survey of proposed Deli Shop, Nook, South Shields.

This report is for guidance only and is aimed to help applicants to submit necessary details with their planning application and gives a general indication of the standards required by the Commercial Environmental Health Team for food business specifically regarding noise and Odour control from food and drink establishments.

Planning applications for new premises for the sale and consumption of hot food and drink, such as cafes, restaurants, take-aways and pubs, are dealt with by the Council Development Control Team and are classified as **A3 Restaurants and Cafes – Use for the sale of food for consumption.**

Best Practice for Design and Operation of Commercial Kitchen Ventilation Systems

Minimum Requirements for Odour Control

Objectives

- For new premises or premises covered by planning conditions restricting the impact of odour, the system shall be designed to prevent harm to the amenity.
- For existing premises not covered by planning conditions restricting the impact of odour, the system shall be designed to avoid statutory nuisance and shall comply with the principles of Best Practicable Means.

To achieve these objectives the odour control system shall include an adequate level of:

- Odour control; and
- Stack dispersion

Minimum Requirements for Noise Control

- For new premises or premises covered by planning conditions restricting the impact of noise, the system shall be designed to prevent an acoustic impact on the external environment and therefore harm to the amenity, as well as ensuring that noise exposure of kitchen staff does not constitute a hearing hazard.
- For existing premises not covered by planning conditions restricting the impact of noise, the system shall be designed to avoid statutory nuisance and shall comply with the principles of Best Practicable Means.

To achieve these objectives the noise control system shall include:

1. Control of noise at source to the greatest extent possible (with the added benefit of hearing protection); and
2. Control of noise to the environment by taking acoustic considerations into account within duct, grille and termination design.

The control system should meet the requirements laid down in BS4142: 1997 “Method for rating industrial noise affecting mixed residential and industrial areas”.

Maintenance

Proprietors of commercial kitchens have a duty to ensure that the ventilation systems serving their premises are maintained and operated effectively. Good maintenance is a requirement/must for ensuring that a system complies with BPM under statutory nuisance provision and will form a key element of any scheme designed to minimize harm

to the amenity under planning regulation. Good maintenance is required by the food hygiene regulations and will also minimize the risk of fire.

Risk Assessment for Odour

Odour control must be designed to prevent odour nuisance in a given situation. The following score methodology is suggested as a means of determining odour control requirements using a simple risk assessment approach.

Impact Risk	Odour Control Requirement	Significance Score*
Low to Medium	Low level odour control	Less than 20

*BASED ON THE SUM OF CONTRIBUTIONS FROM DISPERSON, PROXIMITY OF RECEPTORS, SIZE OF KITCHEN AND COOKING TYPE:

Criteria Score	Score	Score	Details
Dispersion	Good	5	Directly out of the rear of the building
Proximity of Receptors	Fair	2-3	Closest sensitive receptor are neighbour's either side of the premises from discharge
Size of Kitchen	Medium	3	Between 30 and 100 covers or medium sized takeaway
Cooking Type (odour and grease loading)	Low	1	Jacket potato's, toasties, panini's, sandwiches
Fan	Low	8	The Woods 40 Maxfan Compac case breakout is 48 dB(A) @ 4m, the Ziehl LSC56014 case breakout is 62 dB(A). This is the fan working at full speed, for what is proposed it would never be operated at this capacity.
Attenuation	Very Low	2	The podded silencers will achieve a 25-30% airflow noise reduction. These can be added at a later stage if required.
Noise	N/A		The legal noise limit for a car exhaust in the UK is 82db The average car produces 62db driving at 30 mph At 50 mph, a car produces noise emissions of ~70db
Filtration	Low	3	Baffle Grease Filters For use in commercial kitchens and ventilation to extract grease laden air and offer a barrier to flame. Mesh grease filters hold the collected grease within the filter. Whilst this is an effective method of removing grease from the extracted air, it also creates a potential hazard if a fire occurs on the cooking surface. Because baffle grease filters allow the trapped grease to drain directly from the filter baffles into a drip tray below, this risk is removed. Manufactured in stainless steel, the filters are easy to clean; simply wash regularly in a mild detergent. Low pressure baffle filter Robust construction, economy yet still offering high end features Meets HVCA DW172 requirements

