



MEMORANDUM

From: Ian Jones

**Head of Service Public Protection
Service Planning Development**

Our Ref:

Date: 19-02-2024

To: Matthew Phillips

Head of

Your Ref: P/2024/0055

Town and Country Planning Act 1990

Town and Country Planning (General Development Procedure) Order 1996

Re: P/2024/0055, UNIT 1B, GROUND FLOOR REGENT HOUSE REGENT STREET WREXHAM

**NEWID DEFNYDD ADEILAD O DDOSBARTH A2 (SIOP) I DDOSBARTH A3
(BWYTY/CAFFI/BWYD I FYND) / CHANGE OF USE OF BUILDING FROM CLASS A1 (SHOP)
TO CLASS A3 (RESTAURANT/ CAFE/ TAKE-AWAY).**

A34N - FOOD HYGIENE REGULATIONS

You are advised that the premises should comply with the relevant Food Hygiene Legislation, and you are advised to contact Council's Food & Farming Team on foodandfarming@wrexham.gov.uk or 01978 298989 for further advice and information.

ZP16 - GREASE TRAPS

Prior to first use of the development a suitable grease trap shall be provided in order to prevent entry into the public sewerage system of matter (cooking fats, oils and grease etc.) likely to interfere with the free flow of

the sewer contents, or which would prejudicially affect the treatment and disposal of such contents. The grease trap shall thereafter be permanently retained in a working condition.

ZP04 - AIR HANDLING / EXTRACTION PLANT NOISE LEVEL CONDITION

The rating level of any noise generated by air handling plant associated with the development shall not exceed the pre-existing background level at any time. The noise levels shall be determined at nearby noise sensitive premises, and measurements and assessment shall be made in accordance with BS4142:2014 Methods for Rating and Assessing Industrial and Commercial Sound.

ZP03 - (ODOUR) KITCHEN EXTRACTION DETAILS REQUIRED

No part of the development shall commence until details of the means of ventilation for the extraction and dispersal of cooking smells, including details of its method of construction, odour control measures, its appearance and finish have been submitted to, and approved in writing by the Local Planning Authority. The system design shall have regard to the guidance set out in EMAQ Report - Control of Odour and Noise from Commercial Kitchen Exhaust Systems (Update to the 2004 report prepared by NETCEN for DEFRA). The approved details shall be fully implemented prior to first use of the development and shall thereafter be permanently retained in an effective condition.

A32N - FOOD PREMISES – FOG ADVICE

Guidance on best management practice for catering outlet for the dispersal of fats, oils, grease and food waste, as issued by Water UK is available by contacting the Council's Environmental Health & Housing Standards Team on healthandhousing@wrexham.gov.uk or 01978 298989 for further advice and information.

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Head of Service Public Protection