

MEMORANDUM



From: Ian Jones Public Protection
Service Manager

To: Shawn Fleet Planning
Control Manager

Our Ref:

Your Ref: P/2022/0150

Date: 07-03-2022

Town and Country Planning Act 1990

Town and Country Planning (General Development Procedure) Order 1996

Re: P/2022/0150, REGENT HOUSE REGENT STREET WREXHAM

NEWID DEFNYDD RHAN O'R LLAWR GWAELOD (UNED 2) I DDOSBARTH A3 (BWYTY GYDA BWYD I FYND) / CHANGE OF USE OF PART OF GROUND FLOOR (UNIT 2) TO CLASS A3 (RESTAURANT WITH TAKEAWAY)

F04N - 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 Planning & Regulatory Department on 01978 298 989 for further advice and information.

ZP04 - AIR HANDLING / EXTRACTION PLANT BS4142 ASSESSMENT

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.

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.

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 approved details shall be fully implemented prior to first use of the development and shall thereafter be permanently retained in an effective condition.

When designing such a system, it is recommended that reference to the following guidance should be made: EMAQ Control of Odour and Noise from Commercial Kitchen Exhaust Systems (Update to the 2004 report prepared by NETCEN for DEFRA).

A32N - FOOD PREMISES – FOG ADVIC

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 Planning & Regulatory Department on 01978 292 040 for further advice and information.

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Head of Planning and Regulatory