

M2879 – Ysgol Yr Hafod

Planning Conditions 29.11.2021

Planning Condition 6

Condition Text: 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.

Notes: 21-11-04 - No works to kitchen. Grease trap to be included in MEP Scope of service. To be revisited subject to cost. 21-11-08 - SH - Upgrade required due to increase in pupil number on the site. For details required for sign off call Environmental Health & Housing - 01978 292040

ESD Response: Fat, Oil and Grease (FOG) management systems shall be retrofitted onto existing kitchen pot wash sinks and dishwasher waste. It is envisaged that FOG management system will be Passive Hydromechanical (manual) Grease Traps.

Planning Condition 7

Condition Text: 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.

Notes: 21-11-04 - KMA to review with LPA and advise. 21-11-08 - SH - Upgrade required due to increase in pupil number on the site. For details required for sign off call Environmental Health & Housing - 01978 292040

ESD Response: As there is no/limited refurbishment works within the kitchen, there is no requirement to replace or modify the existing kitchen ventilation system. The existing system is assumed to have been designed to meet the ventilation requirements of DW 172 Method 1: Thermal Convection Method, in which the ventilation rates are determined by the area and type of cooking equipment. The increased number of students / meals has no impact of the ventilation rates, and will simply prolong the cooking periods. There have been no reported issues with the existing ventilation system, or mention of pre-existing issues with smells and odours. The current system is therefore believed adequate for the extraction and dispersal of cooking smells.