

From: James Mear <james@montez.co.uk>
Sent: 22 November 2024 12:39
To: Barry, Eleanor <Eleanor.Barry@herefordshire.gov.uk>
Subject: RE: P240626/F - 26 Commercial Street Hereford

Hi Eleanor,

Apologies for not addressing these comments earlier.

There are two windows on the rear façade, both on the second floor:

- A small window for a communal stairwell (approx. 12.5m from the proposed extractor flue)
- A bedroom window (approx. 11m from the proposed extractor flue)

The clients have not explicitly stated the exact intended hours of operation, but it is assumed that the bakery will need to operate starting from the early morning.

The extraction system has been designed by a ventilation engineer with consideration for the flats and other surrounding properties in terms of noise and visual impact. Silencers have been purposefully placed either side of the fan unit to reduce noise.

Although there is no specification for the system as a whole, the manufactures do describe the silencers as the following: *“Engineered to absorb sound energy and minimize noise pollution, Ventorn’s HVAC attenuators are tailored to meet various noise reduction requirements in ventilation and air conditioning systems.”*

I hope this email answers your questions, let me know if you require any further information.

Kind Regards,

James

From: Barry, Eleanor <Eleanor.Barry@herefordshire.gov.uk>
Sent: 20 November 2024 17:46
To: James Mear <james@montez.co.uk>
Cc: planning <planning@montez.co.uk>
Subject: RE: P240626/F - 26 Commercial Street Hereford

Hi James,

I’m just following from the information requested by the Environmental Health Officer dated 09/07/24, as mentioned below. I can see from the previous correspondents, it will be 16metres from the pass, but no exact location in relation to the residential property window. Or information of the opening hours and fan noise levels

Please can the agent/applicant provide further information on the location of the extract system stack in relation to residential property windows? I understand that there are 2 flats located in the same building.

Please also can information on hours of operation and fan noise levels be supplied so that an assessment can be made as to whether they may be any impact to local amenity?

Kind Regards

Eleanor

From: James Mear <james@montez.co.uk>
Sent: 17 October 2024 15:44
To: Lewis, Debra <Debra.Lewis@herefordshire.gov.uk>; Barry, Eleanor <Eleanor.Barry@herefordshire.gov.uk>
Cc: planning <planning@montez.co.uk>
Subject: P240626/F - 26 Commercial Street Hereford

Dear Eleanor & Debra,

Hope you are both well.

I am writing to you in response to your letter regarding the proposed extraction system for 26 Commercial Street Hereford, apologies for taking so long to get back to you.

I understand that a smaller flue would be more typical for an A3 establishment - however, we note that this is a very long and narrow building with very few sources of ventilation, access to the warehouse at the rear will be blocked off, meaning that there would be no cross ventilation; the front door will be the only natural source of ventilation, which will be 16metres away from the pass.

Due to the distinct lack of natural ventilation, a more robust extractor system is required, the proposed extraction system has been designed by an experienced ventilation engineer to be bespoke to the premises and the bakery function. This design ensures compliance with health and safety regulations, maintaining air quality, maintaining a reasonable temperature, and preventing the buildup of odours, which is particularly important in a commercial setting such as a bakery where food preparation occurs. It incorporates high level discharge and odour abatement to disperse fumes and remove odours without causing an impact on the amenity of the surrounds. We do not believe a smaller extraction system would be effective nor meet health and safety requirements.

According to Workplace Health, safety, and Welfare Regulations 1992; the objectives of an effective kitchen ventilation system are to:

- *remove cooking fumes at source, i.e. at the appliance.*
- *remove excess hot air and bring in cool, clean air so the working environment is comfortable (inadequate ventilation can cause lethargy and heat stress contributing to unsafe systems of work and high staff turnover).*
- *make sure that the air movement in the kitchen does not cause discomfort*
- *provide enough air for complete combustion at fired appliances and prevent the risk of carbon monoxide accumulating.*

It also states that the layout and shape of the kitchen needs to be taken into consideration.

According to the BESA DW 172 Specification for Kitchen Ventilation Systems [2018]; a triple deck bakery oven needs to extract a minimum of 0.3 m³/s (cubic metres per second). The ventilation system for a bakery should allow for the use of multiple ovens and as well as other appliances. It is likely that the bakery will have several ovens and various cooking appliances, some listed in the document have higher ventilation requirements. I also note that the comments from Phillippa Hargraves in relation to the air quality has no adverse comments for the proposed extraction system.

We always take heritage into careful consideration, in this instance, we believe that need for ventilation from a practical and health and safety perspective outweighs the concerns with the size of the extractor.

I do understand that the reflectiveness of stainless steel may be an issue, we can amend the design for it to have terne coated stainless steel finish so it would not be reflective.

This is a bespoke system designed by a ventilation engineer, I have contacted the manufacturers to obtain a spec but had no response so far. I can try to obtain specifications for the individual parts if that is still necessary, but I do not have a written spec for the system as a whole.

Let me know if the proposed change to a terne coated finish would satisfy the requirements for approval.

Kind Regards,

James



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