

From: Environmental Health
Sent: 27 November 2024 16:50
To: Development Control
Subject: PLANNING APP 4/24/2370/OF1 - THE CENTRAL HOTEL, 70 MAIN STREET, EGREMONT

External alterations including replacement of existing windows to the rear and doors to the front and rear : Replacement of two roof lights to the front elevation and reinstatement of a third roof light to the front elevation ; Reinstating and replacing windows to front elevation at street level ; Demolition of a lean-to passageway structure to rear and replacement with a new wider porch.

Thank you for the above planning consultation.

Environmental Health have no objections in principle to this development since it improves upon an existing use.

However, the proposed use of the basement as a catering kitchen and dry store brings into question the issues of ventilation and cooking extraction.

It would appear that natural ventilation, via the slatted wooden lattes at street level, helped to keep the basement beer cellars at cooler temperature (in the absence of any details of mechanical ventilation).

The Health and Safety at Work Act 1974 and The Workplace (Health, Safety & Welfare) Regulations 1992 require that employers be responsible for providing effective and suitable ventilation in enclosed workplaces to make it safe and comfortable for use.

If gas appliances are used in the kitchen, The Gas Safety (Installation and Use) Regulations 1998 will also apply and mechanical ventilation / extraction may be required.

In smaller kitchens with a limited food menu and use of kitchen appliances like induction hobs, air fryers and microwave ovens to reduce cooking fumes and odours, it may be possible that sufficient ventilation air is provided by grilles and passive or mechanical window fans.

It should be noted that this premises is within the Egremont Conservation Area, so there is likely to be limitation on ventilation / extraction openings on the street frontage.

Further details on the ventilation / extraction of the basement area is requested.

The Construction Works and Noise Management Plan is acceptable, and Planners may wish to incorporate this into a condition if approval of the development is granted.

The Hospitality Noise Management Plan is of sound basis. However the development will require a premises licence, under the Licensing Act 2003, in order that the five licensing objectives are met.

It is advised that the Hospitality Noise Management Plan is retained by the applicant for later liaison with Cumbria Police and this Council (as the licensing consultees), and that this document is not conditioned if planning approval is granted.

The proposed hours of operation are also acceptable – it is advised that these are also not conditioned as they can be built into the Premises Licence and temporary variation of the opening hours at Xmas etc can be sought if required.

The following condition and informative information is therefore suggested:

- Details of Ventilation / Extraction System – Not Shown

No development shall take place until details of the means of ventilation for the extraction and dispersal of cooking fumes / odours, including details of its method of construction, odour control

measures, noise levels, its appearance and finish have been submitted to and approved in writing by the Local Planning Authority. The approved scheme shall be installed before the use hereby permitted commences and thereafter shall be permanently retained.

Reason: To safeguard the amenities of adjoining properties and to protect the general environment. The details are needed prior to the start of work so that the measures can be incorporated into the build.

Informatives –

- Radon Map UK shows that the site is in a 1 km grid square in which some parts are of elevated radon potential. The maximum radon potential is 10 - 30%.
- The development will require a Premises Licence under the Licensing Act 2003. Further information can be sought from the Licensing team at Cumberland Council.
- The premises will need to register as a food business operator. This can be done from the following link - <https://register.food.gov.uk/new>
- Advice on food hygiene and kitchen design can be sought from the Environmental Health team at Cumberland Council.

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