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From: Ryan Brace - Birney.co <[redacted]>
Sent: Tuesday, August 22, 2023 6:18 PM
To: Jennifer Lundy <[redacted]>
Cc: Shane Birney <[redacted]>
Subject: Fwd: LA01/2020/0559/F

Hi Jenny,

Please find attached in pdf the letter from the consultants confirming all to satisfy Env. Health queries. If you require any clarification on this please let me know.

I will ensure the p1 is sent also to confirm retrospective.

With regards to dfi roads the premises has always been a cafe and there is no intention to increase internal seating beyond that illustrated 26-28? The parking was overruled previously and would presume it would be the same stance as it is essentially the same facility with the additions of facilitating walking trade on coastal route.

Ryan

22nd August 2023
Our Ref: P640/2
Your Ref:

Ryan Brace
Birney Architects
Building 104 Ebrington St,
Londonderry
BT47 6HF

Dear Ryan,

LA01/2020/0559/F - PROPOSED EXTERNAL GROUND WORKS TO IMPROVE SITE ACCESS AND LEVELS, PROPOSED CANOPY & EXTRACTION PIPE FOR INTERNAL VENTILATION AND EXTERNAL ADJOINING STORE. NO.3 BERNE ROAD, PORTSTEWART

We have reviewed the requested additional information by Environmental Health department of Causeway Coast & Glens in respect to the planning application for No.3 Berne Road, Portstewart (Planning Refence: LA01/2020/0559/F) and can provide the following comments which should address any remaining odour impact concerns.

Point No.1 – Extraction Discharge Height

Although an existing extraction system is currently in place, nevertheless it is recommended to ensure that the application installs an extraction discharge to a minimum height of 1m above eaves level. Layde Consulting are under the impression that this has already been achieved, however if the current extraction vent does not already meet this criteria then it is simply a matter of extending the extraction ductwork to achieve the correct height once planning has been granted. It would be unwise to expend any further costs prior to planning being decided. The requirement for the extraction system to achieve a discharge height of 1m above eaves can be conditioned under planning.

Point No.2 – Kitchen Size

The required kitchen size will be dependent on the level of cooking required to cater for anticipated patronage numbers. As the premises is primarily a venue for selling hot drinks and tray bakes, with a significant portion of these being takeaway, then the required kitchen size will be somewhat reduced by comparison to the overall patronage numbers experienced throughout the day. The P1 application form indicates up to 180 patrons per day, which over the working day represents an average of 23 patrons per hour. In likelihood this will vary, increasing throughout busy periods (lunchtime etc), but in terms of cooking capacity will ultimately be limited by seating availability. Therefore, the kitchen size of 30 covers is considered to be representative of the premises, as per the odour impact section within Report P640-1.

It should be noted that the report P640-1 indicated that a high level of odour mitigation would be installed within the premises, should planning be granted. This incorporates odour risk scores of up to 35, based on the EMAQ+ guidance. In order to demonstrate that the proposed level of mitigation can service larger kitchens sizes (and thus increased patronage numbers), the EMAQ+ risk score has been updated for kitchen sizes between 30-100 covers, as summarised below in Table 1.

Table 1. Summary of updated odour risk scoring

Criteria	Score	Score	Details
Dispersion	Moderate	10	Discharging 1m above eaves at 10 -15 m/s.
Proximity of receptors	Close	10	Closest sensitive receptor less than 20m from kitchen discharge
Size of kitchen	Small	3	Between 30 and 100 covers or medium sized take away.
Cooking type	High	7	High level adopted to account for range of food types
Total Score	**-**	**30**	**High Level**

Based on an increased kitchen size of 30-100 covers, the odour risk score still falls within the high level criteria for odour control. As the proposed mitigation measures already include fine filtration and appropriately rated activated carbon filters (or ESP), then a high level of odour control would be provided. On this basis the mitigation measures proposed to date are more than sufficient to cater for any increased patronage numbers and kitchen sizes. Therefore, no further mitigation measures are proposed. As such, odour impact is still anticipated to be **low**.

It is hoped that the above information provides clarification for any outstanding odour related issues, however should you have any further queries then please do not hesitate to contact me.

Yours Sincerely,

John Laverty BSc(Hons) MIEnvSc
Principal Environmental Scientist
Layde Consulting