

DESIGN AND ACCESS STATEMENT

**INSTALLATION OF A KITCHEN EXTRACTION SYSTEM, INCLUDING DUCTWORK AND AN
EXTERNAL EXTRACTION FAN TO THE REAR OF THE SHOP**

UNIT 5, 692 UXBRIDGE ROAD, HAYES, UB40RX

Planning Portal Ref:	-
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Prepared by:	AM
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Introduction

This statement has been prepared on behalf of the owner Unit 5, 692 Uxbridge Road, Hayes, UB40RX.

The planning application proposes installation of a kitchen extraction system, including ductwork and an external extraction fan to the rear of the shop.

The remainder of the statement is set out in the following fourteen sections:

1. Planning policy context
2. Objectives and opportunities
3. Site description
4. Considerations in proposal
5. Description of proposal
6. Layout
7. Scale
8. External Appearance
9. Environmental Health
10. Fire Exits
11. Impact on the residential amenity
12. Parking and Servicing
13. Refuse and Waste Management
14. Conclusion

1.0 Planning Policy Context

The development is designed in line with National Planning Policy Framework. The proposals aim to facilitate the planning system to achieve the core principles of the framework, most notably:

Not simply be about scrutiny, but instead be a creative exercise in finding ways to enhance and improve the places in which people live their lives.

Proactively drive and support sustainable economic development to deliver the homes, business and industrial units, infrastructure and thriving local places that the country needs. Every effort should be made objectively to identify and then meet the housing, business and other development needs of an area, and respond positively to wider opportunities for growth. Plans should take account of market signals, such as land prices and housing affordability, and set out a clear strategy for allocating sufficient land which is suitable for development in their area, taking account of the needs of the residential and business communities.

Always seek to secure high quality design and a good standard of amenity for all existing and future occupants of land and buildings.

Take account of the different roles and character of different areas, promoting the vitality of our main urban areas, protecting the Green Belts around them, recognizing the intrinsic character and beauty of the countryside and supporting thriving rural communities within it; Support the transition to a low carbon future in a changing climate contributes to conserving and enhancing the natural environment and reducing pollution. Allocations of land for development should prefer land of lesser environmental value encourage the effective use of land by reusing land that has been previously developed, provided that it is not of high environmental value.

Promote mixed use developments, and encourage multiple benefits from the use of land in urban and rural areas actively manage patterns of growth to make the fullest possible use of public transport, walking and cycling, and focus significant development in locations which are or can be made sustainable.

Take account of and support local strategies to improve health, social and cultural wellbeing for all, and deliver sufficient community and cultural facilities and services to meet local needs.

2.0 Objectives and Opportunities

The proposal should respect the amenity of the neighbouring properties in terms of privacy, day lighting and noise disturbance to adjacent living areas.

The design of the proposed property should be in line with the general standards of the area in terms of design, amenity, layout facilities and convenience.

The assessment of the site and its context, along with relevant planning policies and design guidelines have all helped inform the location / layout and design of the proposal for development of the site.

These are:

- To produce a building of high architectural quality and design.
- To create a sustainable and attractive development that will positively enhance the character of the area.
- To respect the historic integrity, scale and hierarchy of the neighbouring buildings and existing buildings on the site.
- To produce a building that would be socially and economically beneficial for the local community

3.0 Site Description

The application site is Unit 5, 692 Uxbridge Road, Hayes, UB4 0RX, trading as Lovely Sweets. The site comprises a ground floor commercial unit within an established local shopping parade fronting Uxbridge Road. The surrounding area is mixed use, comprising retail, food and beverage, and other commercial premises at ground floor level, with residential accommodation above and within the surrounding area.

The premises are currently occupied as a food business. The site benefits from access at both the front and rear, with the main customer entrance provided from Uxbridge Road and rear access via Coleridge Way, which provides access for servicing, deliveries, and maintenance. The surrounding built form is characterised by a continuous terrace of commercial units of a similar scale and appearance, reflecting the established commercial character of the locality. Please Refer to Figure-01 and Figure-02 for site and its surrounding.

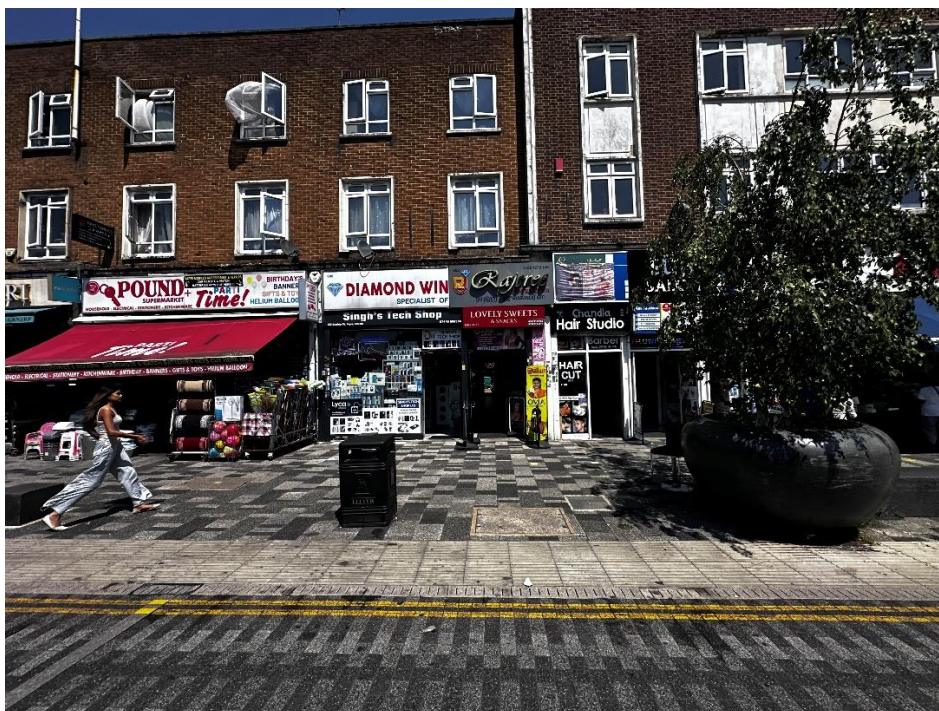


Figure-01 Front View of the Site and its Surrounding



Figure-02 Rear View of the Site and its Surrounding

4.0 Considerations in Proposal

The design of the proposed property should be in line with the general standards of the area in terms of design, amenity, layout facilities and convenience.

5.0 Description of Proposal

The proposed works involve the installation of a commercial kitchen extraction and ventilation system to serve the existing food preparation area within the premises. The works include the installation of associated ductwork and an external extraction fan located to the rear of the shop. The system has been designed to provide effective extraction of cooking fumes, heat, grease, and odours, ensuring suitable ventilation for the ongoing operation of the premises.

The extraction equipment and ductwork will be positioned at the rear of the building to minimise visual impact on the main frontage along Uxbridge Road. The external extraction fan and associated ductwork have been carefully positioned to maintain a minimum separation distance of 1000mm from neighbouring properties, in accordance with relevant guidance and standards for commercial kitchen extraction installations. This arrangement helps to minimise any potential impact on adjoining premises while ensuring the effective operation of the ventilation system.

The installation will be contained within the existing commercial premises and will not involve any extension, alteration to the building footprint, or changes to the existing use of the property.

6.0 Layout

The layout of the building is in compliance with the environmental health department criteria for a commercial building.

The layout of the building will remain same, only flue stack has been installed.

7.0 Scale

The overall height and extent of the development will remain as existing and within compliance to the environmental health department criteria for a commercial building.

8.0 External Appearance

The external appearance of the building will mostly remain as existing. There are some minor changes made to the elevations like Flue duct and silencer has been added to the rear elevation. Please refer to Figure-03 and Figure-04 for existing and proposed elevations.

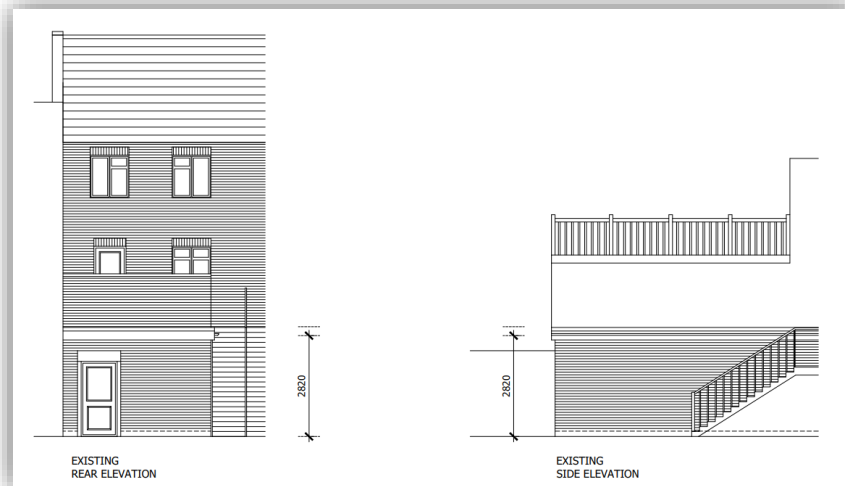


Figure-03 Existing Elevations

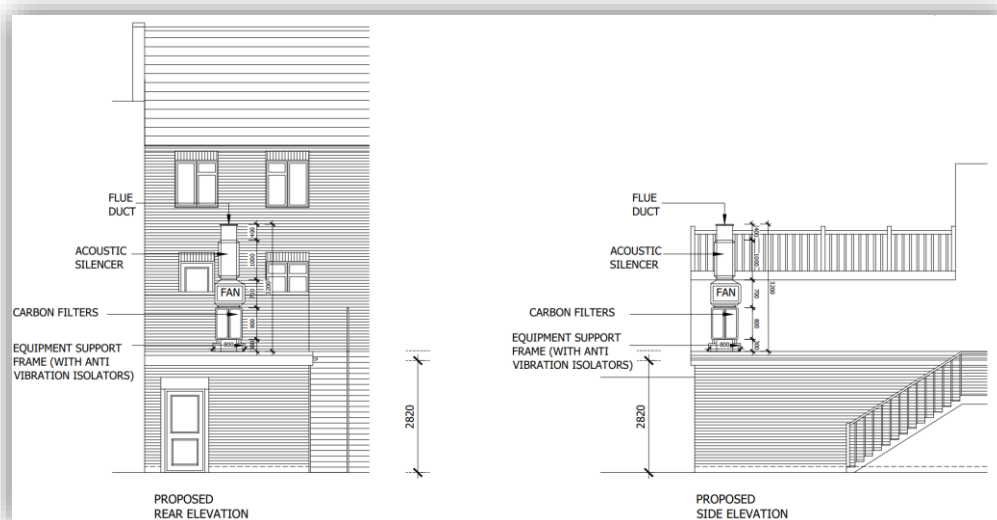


Figure-04 Proposed Elevations

9.0 Environmental Health

The proposed development will carry out installation of a new canopy which will be ducted through the ducting facilities. These facilities include Odour Control System, Filtration System, Noise Control System, Vibration Control System and Ventilation System which will minimize smell, noise and fumes. The Extractor Duct will be installed.

9.1 Odour control

A grease and odour control system will be used which includes:

1. A kitchen canopy incorporating primary grease filters.
2. Ductwork to final termination, incorporating secondary filtration/odour control techniques, an internally positioned extraction motor and if necessary an acoustic silence.
3. A discharge at a position and velocity to ultimately disperse and dilute the residual odours, so as not to cause a loss of amenity.
4. Activated carbon filter type odour control will be used. Activated carbon filters adsorb gaseous odours, usually volatile organic compounds, onto the filter medium.
5. Activated carbon filters will be replaced every 6 months; either by disposal or return to the manufacturer for rejuvenation.
6. The internal surfaces of the filter housing shall be cleaned monthly.

To achieve a high specification odour control system, reputable Ventilation/Heating Engineer with experience and knowledge of odour/grease control systems will be used.

9.2 Ventilation Duct Design

1. A well-engineered duct design will be used at all times.
2. The number of bends in the ducting will be minimized.
3. The ducting will have smooth internal surfaces.

9.3 Kitchen Canopy/Ventilation Requirements

1. A canopy, which will extend over the cooking equipment by at least 225mm, will be provided to collect the cooking fumes and direct them into the ductwork.
2. The canopy will include a cleanable channel around the lower edge to collect condensate.
3. The canopy will be of sufficient height to enable easy working, on the ranges, whilst low enough to entrain all odours/steam generated by the cooking.
4. The canopy will be constructed from stainless steel to enable easy cleaning.
5. The canopy will be fitted with primary grease filters, of a re-usable wire-wool/mesh type design.
6. Primary grease filters will be cleaned daily.

9.4 Filtration

1. A secondary re-usable wire-wool/mesh type design grease filter will be fitted, in the ductwork before the odour control/filtration.
2. The secondary grease filter will be cleaned weekly.
3. A final grease filter of the disposable bag-type design will be fitted.
4. The final bag-type grease filter will be replaced every 1 to 2 months.

Please refer to Figure-05 for Indicative Kitchen Ventilation System

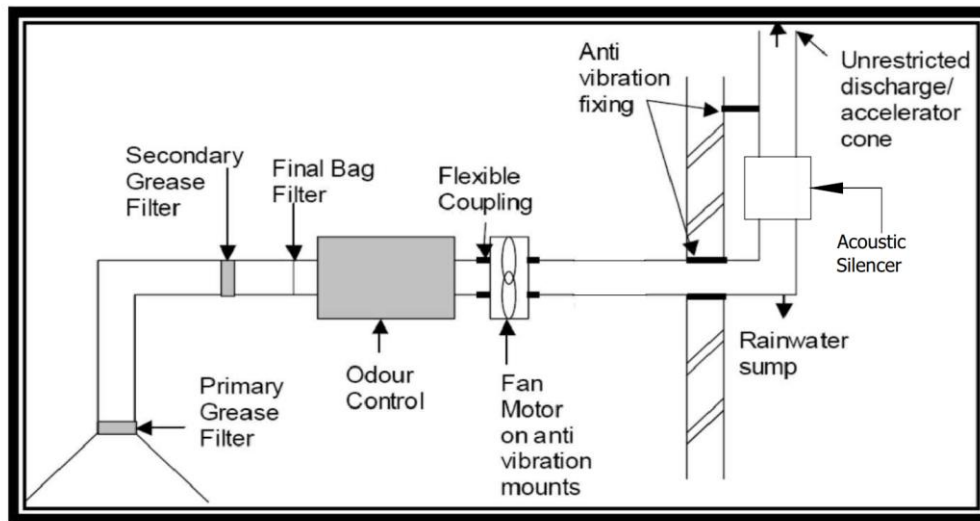


Figure-05 Indicative Kitchen Ventilation System

9.5 Extraction Motor

1. The extraction motor will be correctly rated for the application and at the correct speed/flow rate to achieve optimum performance of the filtration.
2. The extraction motor will be cleaned and maintained in accordance with the manufacture's specifications.
3. The motor controller will be in the kitchen to achieve the optimum flow rates of the odour control system.
4. Noise control will be implemented as in-line acoustic absorbers or external acoustic insulation. The noise from the system will not exceed 43 dB Lae (5min) measured 1m from any external part of the system.



NOTES

ALL EXTRACTION EQUIPMENT (FAN SILENCER, DUCT) IS LOCATED BELOW THE DISCHARGE TERMINAL .

MIN. 1000MM CLEARANCE FROM NEIGHBORING WINDOWS / BOUNDARIES AS REQUIRED BY MANUFACTURER AND LOCAL AUTHORITY.

FINAL LOCATION OF FAN AND SILENCER TO BE CONFIRMED ON SITE TAKING INTO ACCOUNT NEIGHBORING WINDOWS / BOUNDARIES AS REQUIRED BY MANUFACTURER'S REQUIREMENT.

9.6 Final Termination

The ducting will link with the main extraction duct with termination point at rear of the property in line with the specialist's instructions and Approved Document "J"

10.0 Fire Exits

No proposed changes. Existing fire exits will be retained that are from the front main entrance and at rear of the property

11.0 Impact on the residential amenity

The premises are located within a mixed-use commercial parade, with residential accommodation situated on the upper floors above the commercial units. The residential properties above have separate access arrangements from the rear via Coleridge Way and are independent from the commercial unit below.

The proposed works are not considered to have any adverse impact on the residential amenity of neighbouring occupiers. The extraction system and associated equipment are located to the rear of the premises and have been designed and positioned to minimise any potential noise, disturbance, or visual impact on nearby residents.

There will be no material increase in noise or disturbance arising from the operation of the premises, considering the existing commercial nature of the site and surrounding land uses. The main customer entrance remains on Uxbridge Road, and customers will continue to access the premises directly from the public highway without the need to pass through residential areas.

The building is suitably constructed to provide separation between the commercial unit and residential accommodation above, ensuring that activities within the premises do not result in unacceptable noise transmission. No additional customer seating or changes to the existing use are proposed, and the installation of the extraction system will not result in any significant increase in noise levels or disturbance to neighbouring residents.

12.0 Parking and Servicing

The existing parking and servicing arrangements associated with the premises will remain unchanged as part of the proposed works. The proposal is limited to the installation of a kitchen extraction and ventilation system and does not involve any alterations to the existing access arrangements, parking provision, or servicing requirements.

The premises will continue to operate with existing servicing arrangements, with deliveries and maintenance access available from the rear via Coleridge Way. The proposed installation will not result in any increase in servicing demand or any impact on existing parking availability within the surrounding area.

13.0 Refuse and Waste Management

The existing waste and recycling arrangements for the premises will remain unchanged as part of the proposed works. The proposal is limited to the installation of a kitchen extraction

and ventilation system and does not involve any alterations to the current waste storage, collection arrangements, or recycling provisions.

The premises will continue to manage waste and recycling in accordance with the existing arrangements, with collections and servicing undertaken as currently operated. The proposed installation will not result in any additional waste generation or impact on the existing waste and recycling facilities.

14.0 Conclusion

The proposed installation of a kitchen extraction and ventilation system has been carefully designed to support the continued operation of the premises while respecting the character and amenity of the surrounding area.

The works are limited in scale and involve only the installation of extraction equipment, associated ductwork, and an external extraction fan to the rear of the shop. The proposal does not result in any changes to the existing use of the premises, building footprint, parking arrangements, servicing arrangements, or waste and recycling facilities.

The proposed development has been designed to comply with relevant local planning policies by ensuring that there is no unacceptable impact on neighbouring residential amenity, highway safety, or the visual character of the area. The extraction system is appropriately located to minimise potential noise, disturbance, and visual impact, while providing suitable ventilation required for the existing commercial use.

Overall, the proposal represents an appropriate and proportionate improvement to the premises that accords with the objectives of local planning policy and supports the continued sustainable operation of the existing business.