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Development Management (Camden Council)
2nd Floor, 5 Pancras Square
c/o Town Hall, Judd Street
London
WC1H 9JE



FAO: David Fowler

13th September 2019



Your ref: 2018/3553/P / PP-08150311

Dear Sir/ Madam

Town and Country Planning Act 1990 (as amended)
Discharge of conditions 15 and 16 app ref. 2018/3553/P
Camden Market (Buck Street), 192-200 Camden High Street, London NW1 8QP

On behalf of our client, LabTech, we enclose an application for the discharge of conditions 15 and 16 attached to planning permission ref. 2018/3553/P.

Background

On 24th May 2019, planning permission (ref. 2018/3553/P) was granted for the following:

“Continued use of land as a market, consisting of a ground plus two level container market (sui generis) comprising retail, restaurant/cafe, hot food takeaway and ancillary management / storage uses with associated stalls, partial roof canopy, landscaping, lifts, seating and servicing areas for a temporary five year period.”

Condition 15

Condition 15 of the permission (ref. 2018/3553/P) in full states:

“Acoustic isolation for fixed plant

Before any A3 uses commences, details of all plant shall be provided with mitigation measures and shown on plans approved in writing by the Local Planning Authority. All such measures shall thereafter be retained and maintained in accordance with the manufacturers’ recommendations.”

Condition 16

Condition 16 of the permission (ref. 2018/3553/P) in full states:

“Ducting and Ventilation





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Before any A3 use commences, details of ducting and ventilation, along with an odour management plan, shall be provided in accordance with a scheme to be first approved in writing by the local planning authority. The A3 and A5 uses, or any primary cooking, shall thereafter be carried only in complete compliance with the approved scheme."

Condition 15

To meet the requirements of condition 15, a Kitchen Extract Report, including an acoustic assessment, prepared by Scotch Partners, has been submitted as part of the application. The Report details the specifications of all plant required for the new Market.

Section 5.3.4 sets out the all kitchen extract fans **"do not exceed the levels set out in the Hoare Lea Noise Impact Assessment rev1 dated May 2018, which was submitted with the consented planning application"**. The approved Noise Impact Assessment, prepared by Hoare Lea, sets the limits of the new plant as 46dB (daytime) and 42 dB(night-time) for receivers to the west of the development and 38dB (daytime) and 32dB (night-time) for receivers to the east of the development. These limits are 5dB lower than the lowest background sound levels, which have been applied 1m from the nearest noise sensitive facades of 3 Buck Street to the northwest and Hawley Infant and Nursery School to the north east. The noise levels would therefore be in accordance with LB Camden's noise criteria, as set out in Appendix 3 of the Local Plan 2017.

To meet the above criteria, discharge attenuators have been included as part of the proposed plant design and anti-vibration mounts will be added to all extraction systems.

Condition 16

To meet the requirements of condition 16, detailed kitchen extract layout plans and product specification sheets, prepared by Scotch Partners have been submitted as part of the application. In addition, the submitted Kitchen Extract Report, prepared by Scotch Partners, includes a detailed Odour Management Plan for all food and beverage units within the Market.

The Report sets out that there are a total of 27 food and beverage units within the New market. A Risk Assessment for Odour has been carried out for each unit based on the dispersion, proximity of receptors, size of kitchen and cooking type. Based on the scores from this assessment, each unit will either require a low or high/ very high level of odour control.

Those with a low impact risk will have an extraction system which comprises:

- a. Cooking pollutants/ emissions captured by kitchen canopy baffle type grease filters;
- b. Acoustic box fans to provide pressure rise to match system resistance;
- c. Discharge attenuators
- d. High velocity discharge terminal.

Those with a high or very high-risk impact will have an extraction system which comprises:



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- a. Cooking pollutants/ emissions captured by kitchen canopy baffle type grease filters;
- b. Discharge attenuators
- c. High velocity discharge terminal.
- d. Gaseous contaminants removed via integrated UV system in kitchen canopy
- e. Particulate contaminants removed using in line single pass electrostatic precipitator ('ESP')
- f. Centrifugal fans to provide pressure rise to match system resistance.

The units identified as high or very high risk will also have larger kitchen canopies to accommodate a larger cooking area.

The submitted documents, provide a comprehensive extraction system for the market, which has been designed to meet each unit's needs to ensure that the proposals would not impact on the amenity of the surrounding area. It is therefore considered that the submission meets the requirements and objectives of conditions 15 and 16 attached to the permission (ref. 2018/3553/P).

Application Documentation

Accordingly, the following documents have been submitted via planning portal for approval:

- Completed application form;
- Kitchen Extract Floor Plans, prepared by Scotch Partners;
- Kitchen Ventilation Design Report, including Acoustic Assessment and Odour Management Plan, prepared by Scotch Partners;
- Kitchen Extract Fans Product Specifications, prepared by Scotch Partners; and
- ESP Product Specifications, prepared by Scotch Partners.

Our client will pay £116.00, being the requisite application fee, and the Planning Portal fee, to Planning Portal using the relevant payment reference number.

We look forward to receiving confirmation of validation of the application. In the meantime, should you have any questions, please do not hesitate to contact either Gary Brook [REDACTED] or Marnie Sommariva [REDACTED] of this office.

Yours faithfully



Gerald Eve LLP

