

Condition 2 – Cooking Odour and Extraction Specification

Planning Reference: 26/00890/PP

Site: 89 West Clyde Street, Helensburgh, Argyll and Bute, G84 8BB

Development: Change of use of retail unit to form café

1. Purpose

This submission is made pursuant to Condition 2 of Planning Permission 26/00890/PP and provides details of the arrangements for the management and extraction of cooking vapours and odours associated with the approved café use.

The café will undertake light food preparation, baking and reheating only. The cooking arrangements have been designed to minimise the generation of cooking fumes, grease and odours.

No deep-fat frying or other frying will take place at the premises. There will be no deep-fat fryer, chip fryer or shallow frying, and food will not be cooked using significant quantities of oil.

As a result of the limited nature of the cooking activities, a commercial extraction canopy is not proposed.

2. Cooking and Food-Heating Equipment

The cooking and food-heating equipment within the café comprises:

- Oven
- Panini grill
- Induction hob
- Soup kettle

The oven will primarily be used for baking, reheating food and roasting vegetables.

There will be no frying or deep-fat frying.

The cooking activities are therefore expected to generate significantly less grease and cooking odour than a conventional commercial kitchen involving frying or high-temperature oil-based cooking.

3. Existing Mechanical Extraction

A mechanical extraction fan has already been installed within the kitchen to provide ventilation and remove cooking vapours and odours generated during normal café operation.

The installed fan is:

Manufacturer: Manrose

Model: XF150BP 150 mm (6") Axial Kitchen Extractor Fan

Fan diameter: 150 mm (6")

Extraction rate: 230 m³/hr (approximately 64 litres/second)

Power supply: 240V single phase

The fan is installed directly through the rear external wall of the kitchen and discharges directly to the outside. No ducting is used between the fan and the external discharge point.

The fan is new, already installed and operational.

The Manrose fan is manufactured from high-gloss ABS thermoplastic and is designed for strength, durability and ease of cleaning. The unit incorporates a single-phase induction motor with pre-oiled bearings.

4. Extraction Canopy

No commercial extraction canopy will be installed.

This is because the café will not undertake frying, deep-fat frying or other cooking activities involving significant quantities of oil or grease.

Food preparation will be limited to baking, reheating, roasting and light food preparation using the equipment identified above.

The installed mechanical extraction fan will provide ventilation and extraction of cooking vapours and odours from the kitchen.

5. Grease and Odour Filtration

No separate commercial grease filtration or specialist odour-control system is proposed.

The café will not undertake frying or deep-fat frying and therefore will not generate the levels of grease associated with this type of cooking.

The kitchen will be maintained in a clean condition and the extraction fan will be cleaned and maintained regularly in accordance with the manufacturer's recommendations.

6. Air Disposal / Discharge Point

Extracted air is discharged directly through the rear external wall of the kitchen via the installed 150 mm extraction fan.

Discharge location: Rear elevation of the premises

Approximate discharge height: 3 metres above ground level

Ducting: None – direct discharge through the external wall

The discharge point is positioned at roof level of the café but below the flats located above the premises.

The applicant acknowledges that Condition 2 refers to the discharge point terminating at least 1 metre above the apex of the roof. The existing installed arrangement does not extend above the flats above the café.

The applicant therefore requests that Argyll and Bute Council confirm that the existing direct-discharge arrangement is acceptable having regard to the nature and scale of the proposed cooking activities, which do not include frying or deep-fat frying.

7. Maintenance

The extraction fan will be maintained regularly to ensure that it continues to operate effectively.

The fan and external grill will be inspected and cleaned as necessary to prevent the accumulation of dust, grease or other material and to maintain effective operation.

8. Prevention of Cooking Odour

The café's cooking operation has been specifically designed to minimise cooking odours.

There will be:

- No deep-fat fryer
- No chip fryer
- No shallow frying
- No frying using the induction hob
- No cooking involving significant quantities of oil

Cooking will primarily comprise baking, reheating, roasting and light food preparation.

The installed mechanical extraction fan will provide ventilation and remove cooking vapours and odours from the kitchen during operation.

9. Conclusion

The proposed café will operate a low-intensity cooking arrangement with no frying or deep-fat frying.

A commercial extraction canopy and associated grease/odour filtration system are therefore not proposed. Instead, an existing Manrose XF150BP 150 mm axial extraction fan has been installed within the kitchen and discharges directly through the rear external wall.

The applicant considers that this arrangement is proportionate to the scale and nature of the cooking activities proposed and will minimise the potential for cooking odour nuisance to neighbouring properties and the surrounding area.

The applicant therefore requests written confirmation from Argyll and Bute Council that the above arrangements satisfy Condition 2 of Planning Permission 26/00890/PP, including confirmation that the existing discharge arrangement is acceptable.

Applicant: Penny Kennedy

Date: 25th August 2026

Condition 5 – Waste Storage and Recycling Arrangements

Planning Reference: 26/00890/PP

Site: 89 West Clyde Street, Helensburgh, Argyll and Bute, G84 8BB

Development: Change of use of retail unit to form café

1. Purpose

This submission is made pursuant to Condition 5 of Planning Permission 26/00890/PP and provides details of the proposed arrangements for the storage of waste, recyclable materials and cooking oil generated by the approved café use.

2. Waste and Recycling Containers

The café will use suitable, secure and appropriately sized containers for the storage of waste and recyclable materials.

The proposed arrangements are:

Waste stream	Container	Approximate size	Collection arrangement
General waste	Grey G/W bin	240ltr	Weekly
Mixed recycling	Recycled bin	240ltr	Fortnightly

Containers will be kept closed/secured when not being accessed and will be maintained in a clean condition.

3. Waste Storage Location

All waste and recycling containers will be stored at the rear of the property. This is where the domestic properties above the shop unit also have waste and recycling bins stored.

The storage area will be maintained so that waste containers do not obstruct pedestrian access.

4. Cooking Oil

Where cooking oil is generated, it will be stored in a suitable sealed container within the designated waste-storage area.

Used cooking oil will be collected by an appropriately arranged waste-oil collection service.

Cooking oil will not be discharged into drains.

5. Prevention of Nuisance

Waste containers will be managed to minimise the potential for:

- unpleasant odours;
- attraction of insects;
- attraction of rodents;
- attraction of birds; and
- escape or dispersal of waste.

Waste will be placed into the appropriate container promptly and containers will be kept closed wherever practicable.

The waste-storage area and containers will be inspected and cleaned regularly.

6. Waste Collection

Waste and recyclable materials will be collected at an appropriate frequency to prevent the accumulation of waste at the premises.

Collection arrangements will be:

Waste contractor: Argyll & Bute Council

Collection frequency: Weekly and fortnightly

Collections will also comply with Condition 3 of the planning permission, which prohibits deliveries or collections between 23:00 and 07:00.

7. Conclusion

The proposed arrangements provide for the appropriate storage and management of general waste, recyclable materials and cooking oil associated with the café use and are intended to prevent nuisance arising from odours, insects, rodents or birds.

The applicant therefore requests written confirmation from Argyll and Bute Council that the details submitted satisfy Condition 5 of Planning Permission 26/00890/PP.

Applicant: Penny Kennedy

Date: 25th August 2026

Condition 6 – Proposed Hours of Operation

Planning Reference: 26/00890/PP

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Development: Change of use of retail unit to form café

Proposed Hours of Operation

This submission is made pursuant to Condition 6 of Planning Permission 26/00890/PP.

The proposed hours of operation for the approved Class 3 café are:

Day	Opening hours
Monday	9am-5pm
Tuesday	9am-5pm
Wednesday	9am-5pm
Thursday	9am-5pm
Friday	9am-5pm
Saturday	9am-5pm
Sunday	9am-5pm

The applicant also intends to use the café for small community meet ups and occasional events, such as craft nights or book clubs, that may operate outside the above hours. These will not exceed 9pm.

The applicant requests written confirmation from Argyll and Bute Council that the above proposed hours satisfy Condition 6 of Planning Permission 26/00890/PP.

Applicant: Penny Kennedy

Date: 25th August 2026

