

[REDACTED]

[REDACTED] >

Sent: 27 July 2026 20:06
To: Planning
Cc: Sam.Whitehouse
Subject: Further Reference Material – Greenway Academy S73 Application (DC/26/1048)
Attachments: DC-26-1048 S73 Chimney.pdf

Importance: High

Categories: Comments Received

Hi Sam,

Thank you for taking the time to meet with us at our home today and for listening through our concerns regarding the school application.

Following our meeting, I submitted our formal objection letter earlier this afternoon. However, I wanted to attach this brief technical briefing note as supporting context to that representation.

Following up on claims from the project team that the commercial kitchen stack was simply "omitted" from the approved 2023 plans, I have spent some time comparing the original consented scheme against the revised Section 73 proposal and researching standard UK kitchen extraction frameworks (DW/172).

I know you are currently reviewing the application and have passed technical aspects across to Environmental Health, but I wanted to share this note to highlight why high-level external chimneys are not an automatic technical requirement, and why low-impact, internal filtration options are entirely viable under UK planning standards.

I hope this is helpful background as you evaluate the visual and technical aspects of the application.

Thanks again for your time today.

Best regards,

[REDACTED]
70 Merryfield Drive, RH12 2AX

Planning & Technical Briefing Note

Feasibility of Avoiding Industrial Kitchen Chimneys/Flues in School Developments

1. Overview

A school kitchen in the UK does **not** automatically require a tall, visually intrusive industrial chimney or high-level external flue. Whether a high-level discharge is legally required depends on the specific cooking methods used and the air filtration/abatement technology specified.

Under standard UK planning and environmental health frameworks—specifically **DW/172 (Specification for Kitchen Ventilation Systems)** and **EMAQ / DEFRA Control of Odour and Noise Guidance**—school kitchens are categorized and assessed very differently from commercial takeaways or heavy-fry restaurants.

2. Why School Kitchens Can Avoid High-Level Flues

- **Lower-Risk Cooking Methods:** Tall external flues are primarily mandated to disperse heavy grease, smoke, and strong odours from open flames, deep-fat frying, or char-grilling. School catering relies predominantly on combi-steamers, convection baking, boiling pans, and electric ovens. Because this produces minimal airborne grease and low odour levels, the system's baseline odour risk score under UK guidance is low, reducing the requirement for vertical atmospheric dispersion.
- **Modern Internal Abatement Technology:** Rather than relying on a tall chimney pipe to blow untreated air high into the atmosphere, modern filtration cleans the air effectively inside the ducting before discharge:
 - **Multi-Stage Activated Carbon Filtration:** Traps organic cooking odours and fine particulates.
 - **UV-C / Ozone Systems:** Breaks down grease and odour molecules at a chemical level within the ductwork.
 - **Electrostatic Precipitators (ESPs):** Magnetically extracts airborne grease droplets from the airflow.
- **Discreet Architectural Discharge Options:** When suitable internal filtration is implemented, Environmental Health Officers frequently approve low-impact alternatives, such as:
 - **Flush Roof Louvres:** Exhaust grilles set flush into the roof pitch or hidden behind parapet walls.
 - **Internal Riser Shafts:** Ductwork routed entirely inside the building envelope so no external pipes are visible.
 - **Recirculating Canopies:** Closed-loop systems for light cooking or meal-reheating setups that clean and return air to the space, eliminating external ductwork entirely.

3. The Planning Application & Visual Amenity Perspective

Local planning authorities evaluate kitchen ventilation proposals against visual impact on the surrounding area and residential amenity (protecting neighbouring properties from noise, odour, and loss of light).

4. Representation Context & Site Precedent

Note on Submission Context & Precedent:

As detailed in our formal representation letter (dated 25th July 2026), the original consented 2023 application (DC/22/1954) functioned without requiring any external vertical chimney, restricting rooftop elements to low-profile passive features kept below the handrail line. While the applicant has suggested that the commercial kitchen stack was merely an 'omission' or oversight from the approved plans, a major industrial feature cannot simply be treated as a clerical error in formal planning procedures without triggering proper statutory evaluation. The fact that the initial scheme was designed without external visual clutter demonstrates that an integrated, low-impact ventilation solution was entirely achievable. The sudden introduction of prominent vertical stacks in this Section 73 application (DC/26/1048) appears to be a budget-driven modification to adopt cheap external venting rather than investing in internal filtration. While I understand this matter has been referred to Environmental Health to assess operational necessity, the Local Planning Authority retains a clear duty to safeguard visual amenity and local character. As demonstrated in this document, standard UK planning frameworks (DW/172) allow for low-impact internal ducting and concealed flush discharge when modern filtration technology is specified. Financial convenience or budget constraints should not justify replacing an established, discreet design with visual harm to neighbouring properties, and the applicant should be required to reinstate an integrated, internal ventilation solution.