

From: Eve Newman <eve.newman@midsussex.gov.uk>
Sent: 17 November 2025 13:33:13 UTC+00:00
To: "Andrew Horrell" <Andrew.Horrell@midsussex.gov.uk>
Subject: RE: Planning Application DM/25/2817 - Bloomsbury Kitchens, Copthorne Bank
Attachments: DM25-2817 Schedule of Structural Requirements for a Food Business.docx

Dear Andrew,

Thank you for your email and the consultation.

The Food & Safety Team are not normally statutory consultees for planning applications so am unsure how you would like the response drafted. I understand from Nick you have specific concerns regarding ventilation.

Under Food Hygiene legislation we would require the food premises to have suitable and sufficient means of natural or mechanical ventilation. Ventilation (either natural or mechanical) must be provided to ensure an excessive build-up of heat and/or humidity which could compromise the safety of food does not occur. For production areas in small bakeries, openable windows may be sufficient and any mechanical extraction will normally be localised to the heat source.

The type of ventilation provided will depend on what type of products are being produced and the quantity. Advice on good practice is to provide localised ventilation via extract canopies or hoods ducted to the outside, fitted above ovens and doughnut fryers or other sources of heat and/or steam to remove the heat and fumes.

The plan provided does not show enough detail for us to be able to comment fully. However, we would expect the following:

- The floor and wall covering must be impervious, non-absorbent, washable and of non-toxic material.
- The ceiling is to be constructed and finished to prevent the accumulation of dirt and reduce condensation, the growth of undesirable mould and shedding of particles
- Surfaces within the bakery to be smooth, washable, corrosion-resistant and of non-toxic materials.
- Adequate facilities are to be provided for the cleaning, disinfecting and storage of working utensils and equipment. These facilities are to be constructed of corrosion-resistant materials, be easy to clean and have an adequate supply of hot and cold water.
- Adequate provision is to be made, where necessary, for washing food. Every sink or other such facility provided for the washing of food is to have an adequate supply of hot and/or cold potable water.
- An adequate number of washbasins is to be available, suitably located and designated for cleaning hands. Washbasins for cleaning hands are to be provided with hot and cold running water, materials for cleaning hands and for hygienic drying. Where necessary, the facilities for washing food are to be separate from the hand-washing facility.
- Sanitary conveniences are to have adequate natural or mechanical ventilation

I have attached a schedule which further details structural requirements for food businesses.

Under Health and Safety Legislation, effective and suitable provision shall be made to ensure that enclosed workplaces are ventilated by a sufficient quantity of fresh or purified air. Air that is hot or humid because of the processes or equipment in the workplace shall be replaced at a reasonable rate.

Please let me know if you require anything further.

Kind regards,

Eve Newman

Senior Environmental Health Officer

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Email: eve.newman@midsussex.gov.uk

From: Andrew Horrell <Andrew.Horrell@midsussex.gov.uk>

Sent: 17 November 2025 10:05

To: foodsafety <foodsafety@midsussex.gov.uk>

Subject: Planning Application DM/25/2817 - Bloomsbury Kitchens, Copthorne Bank

Hello,

I have had correspondence with Nick Bennett from environmental health requesting I formally consult your team as an application of mine (DM/25/2817 – Bloomsbury Kitchens, Copthorne Bank, Copthorne) is for the change of use from a kitchen showroom to in part a bakery.

Is there a way I can formally consult you via uniform or does this suffice?

I look forward to hearing from you.

Kind regards,

Andrew Horrell BA (Hons) MSc Town Planning

Planning Officer

Development Management

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