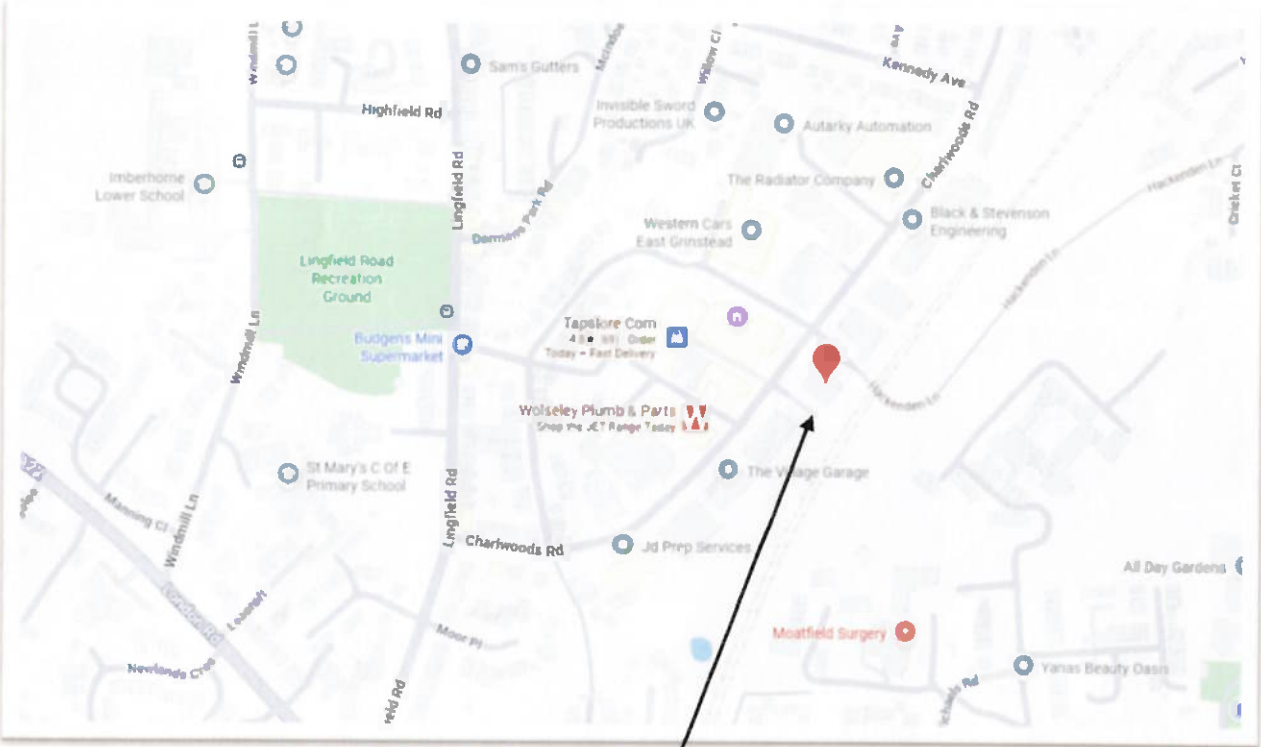
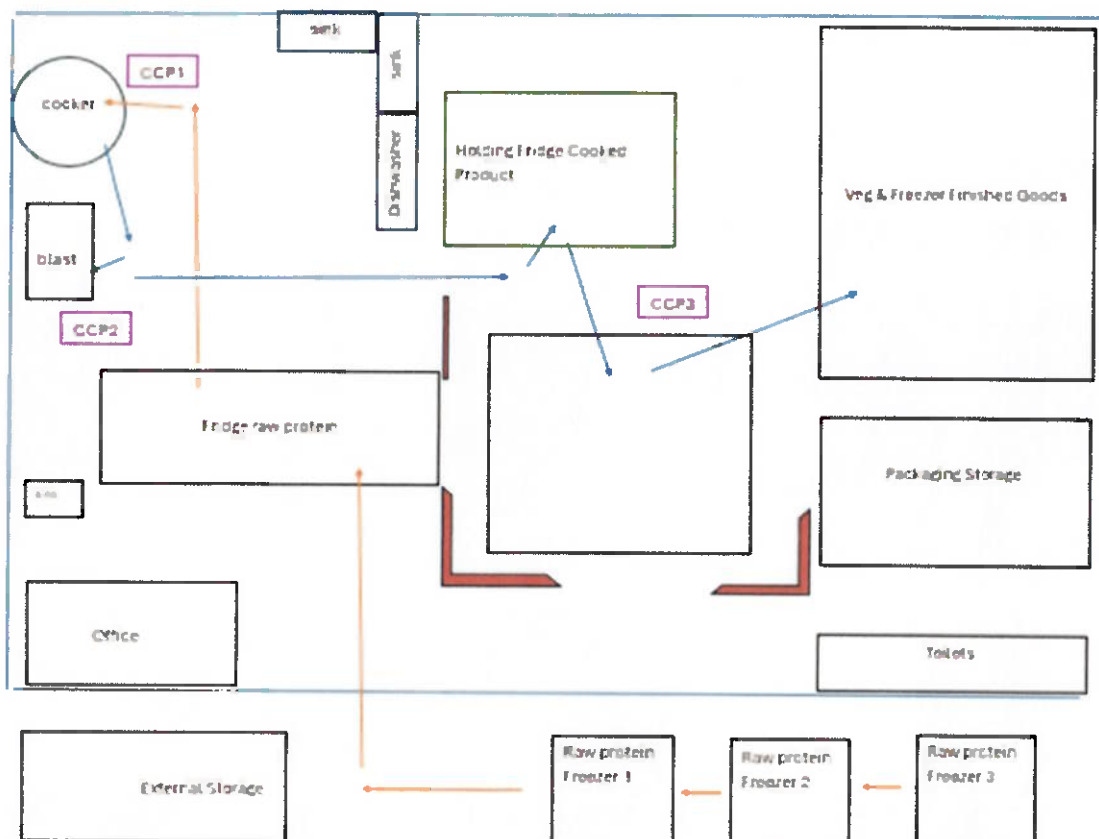


Site Map: Paws on Plates RH19 2HG – Document POP001Permap



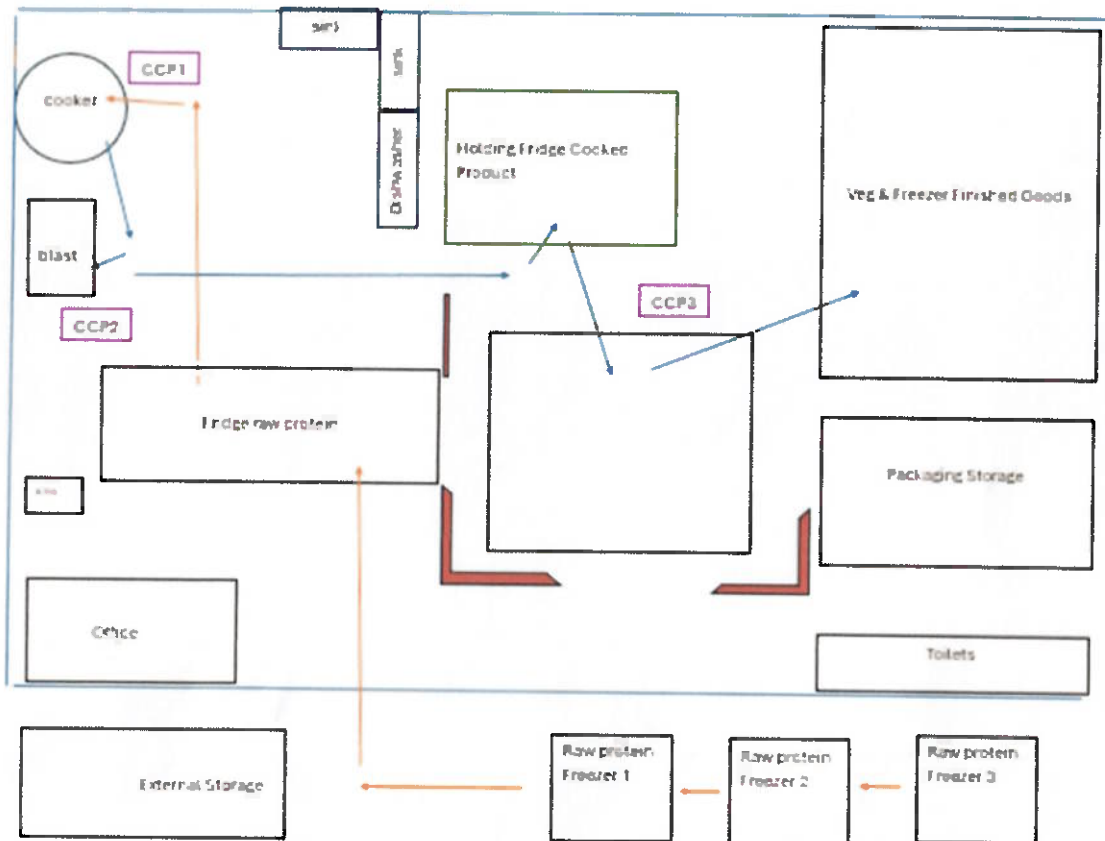
Layout of activities, showing bulk stores and production area



The regulated facility questions section B - Document Ref POP003Permapp

B2.1 – Describe the installation activities:

The facility cooks meat from frozen, alongside veg in a batch cooker, this is cooled, packed off then frozen before being transferred to a 3rd party coldstore



B2.2 Emissions are limited to atmospheric emissions during cooking at temperatures of around 80 degrees.

B2.3 The cooker is lidded and this reduces evaporation to a minimum during processing

B2.4 Floor waste is swept up and disposed of through our waste system (council collection)

B2.5 Emissions are minor and atmospheric and as such difficult to measure

B2.6 The facility is a start up and production volumes limited to around 5 tonne /week, the business plans to relocate in the next 6 months

B3.1 The business has had a limited number of odour complaint and has plan to install better ventilation for dispersal, but is also planning to move to a larger purpose build site

B3.3 Production volumes are low as this is a start up business that plans to relocate, it does volume comparable to a restaurant or school catering facility so its impact on the local area is limited

B5 The business is new and is planning to move soon to an alternative location