

Planning Advice Note: Hot Food Takeaway

2. What are the positive and negative impacts of the application, and how would they be mitigated or maximised?

Table 2

Issue	Describe any impacts	Recommendation – How will negative impacts be mitigated?	Recommendation – How will positive impacts be maximised?
Noise	Minimal, confined to kitchen operations and extractor system	Use of modern, low-noise kitchen equipment and acoustic treatment of extractor systems	Ensure operations are limited to business hours and inside the premises
Odour	Cooking smells may be produced	High-specification extraction and filtration system to eliminate odours	High-specification extraction and filtration system to eliminate odours
Contaminated land e.g. disposal of oil	Potential from improper oil disposal	Oil collected and disposed of by licensed waste contractors	Staff trained in proper disposal procedures
Air Quality	May be affected by fumes from cooking	Installation of a suitable filtration system	Ensure filters are maintained and replaced regularly
Litter	Extended hours may increase potential for litter in area	Bins placed outside; regular litter collection throughout the day and night.	Use of eco-friendly packaging and recycling where possible
Anti-social behaviour	Increased risk due to late-night footfall	Well-lit exterior; visible staff presence; security measures like CCTV.	Create a safe, welcoming, well-lit environment that deters nuisance behaviour and has clear behavioural expectations.
Healthy Eating	Potential concern with fast food	Inclusion of healthier menu options such as grilled items, salads, and low-calorie drinks	Advertise healthy choices prominently
Working Conditions	Could be hot, fast-paced environment, with long hours	Fair shift patterns, regular breaks, and safe working environment with good ventilation	Promote a supportive and respectful work culture
Accidental injury & public safety	Risk of slips or burns in kitchen	Staff health and safety training; slip-resistant flooring; fire safety equipment installed	Regular safety audits and staff refreshers

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Other issues	None foreseen	N/A	N/A
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This template has been amended from the Gateshead Hot food Takeaway SPD 2015