

Health Impact Assessment

Land off Barnsley Road, Goldthorpe, S63 9PJ

07th November 2024

1.0 Introduction

This Health Impact Assessment (HIA) has been created to support the submission of a planning application, on land off Barnsley Road, Goldthorpe. The proposed application seeks to create a restaurant and hot food takeaway (Use Class E/sui generis). The application is submitted to Barnsley Metropolitan District Council (BMDC).

This HIA follows the guidance provided in BMDC's Hot Food Takeaways Planning Advice Note from May 2019. It aims to assess the impacts of the proposal by addressing the following key themes:

- Identifying potential impacts—whether the proposal will have a positive or negative effect, and if certain groups will be affected differently.
- Offering recommendations—how the positive impacts can be enhanced, and any negative effects minimized, including any further research that may be required.

Structure of the Assessment

This assessment will focus on the impacts of the proposal set out along the following themes:

- Noise
 - Odour
 - Contaminated land
 - Air quality
 - Litter
 - Anti-social behaviour
 - Healthy eating
 - Working conditions
 - Accidental injury and public safety
 - Other relevant issues
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2.0 Health Impact Assessment

Noise

During the two-month fit-out of the unit, there could be noise disturbances for surrounding businesses, but the duration is short, so any impact will be minimal. Noise could also arise during the operation from customer activity and delivery vehicles, which could affect quality of life if unmanaged.

Recommendations:

- Reuse of the existing space ensures minimal construction-related noise.
- Inside, a waiting area will reduce outdoor noise. There will also be 18 parking spaces available to reduce idling noise from vehicles.
- Measures to mitigate noise for delivery drivers include bike racks to encourage cycling and collection zones inside the restaurant.
- The unit is more than 50 meters from the closest homes, and adjacent commercial areas are built to handle moderate noise. McDonald's has experience in managing noise levels in such settings.

Odour

Cooking equipment may lead to odour emissions inside and outside the unit.

Recommendations:

- McDonald's uses specialized extraction systems to control odours, including low-level extract canopies that filter air effectively.
- Regular cleaning and audits are in place to maintain clean ductwork, adhering to industry standards for managing grease accumulation.
- A high level of odour control is proposed, as recommended in an Odour Assessment, with measures in place to address any issues after the restaurant opens.

Contaminated Land

The unit will use cooking oil and other ingredients in its daily operations, potentially leading to waste management issues.

Recommendations:

- Cooking oil is recycled into biodiesel, which McDonald's uses in its delivery trucks, contributing to environmental sustainability.
- This initiative leads to a significant reduction in carbon emissions and aligns with the company's commitment to sustainable practices.

Air Quality

The preparation of food will generate fumes that must be filtered appropriately to ensure that air quality is not compromised.

Recommendations:

- McDonald's implements high-quality ventilation systems, including local fume extraction and regular cleaning to ensure minimal emissions.
- The location of the site, far from sensitive receptors, combined with systems designed to encourage cycling and walking, helps reduce emissions further.

Litter

Food packaging could lead to littering in the surrounding areas.

Recommendations:

- McDonald's is committed to reducing litter through regular litter patrols, with employees picking up not just McDonald's packaging, but also any litter within a 150-meter radius.
- Recycling bins and customer recycling stations are available on-site, encouraging responsible waste disposal and recycling of packaging.

Anti-social Behaviour

Hot food takeaways can attract anti-social behaviour, especially in the evenings.

Recommendations:

- The restaurant will be designed with security measures in mind, including natural surveillance and restrictions on alcohol sales.
- McDonald's takes the safety of staff and customers seriously and works closely with local authorities to address any potential issues.

Healthy Eating

Frequent visits to fast-food outlets can lead to unhealthy eating habits.

Recommendations:

- McDonald's offers a variety of healthier meal options, with items clearly labelled with calorie information to encourage informed choices.
- Healthier sides, such as fruit bags and salads, are available, particularly in Happy Meals for children.

Working Conditions

The proposed development will create 50 new jobs, which equates to 40 full-time roles.

Recommendations:

- McDonald's is committed to providing a safe working environment, offering regular training and performance reviews for staff.
- Employees have access to ongoing education, including the opportunity to earn recognized qualifications.

Accidental Injury & Public Safety

The operation of cooking equipment could result in accidental injuries if not properly managed.

Recommendations:

- Staff are required to complete Food Hygiene Certification and receive training to handle equipment safely.
- McDonald's experience in managing fast-food operations across the UK ensures best practices are in place to minimize the risk of injury.

3.0 Conclusion

This Health Impact Assessment has evaluated the proposed development at Land off Barnsley Road, Goldthorpe, considering the impact on noise, odour, contaminated land, air quality, litter, anti-social behaviour, healthy eating, working conditions, and public safety.

No significant negative impacts on health or well-being have been identified. The proposal is expected to generate socio-economic benefits, including job creation, and aligns with BMDC's local planning policies.

The development is, therefore, considered appropriate on health and well-being grounds and should be approved.