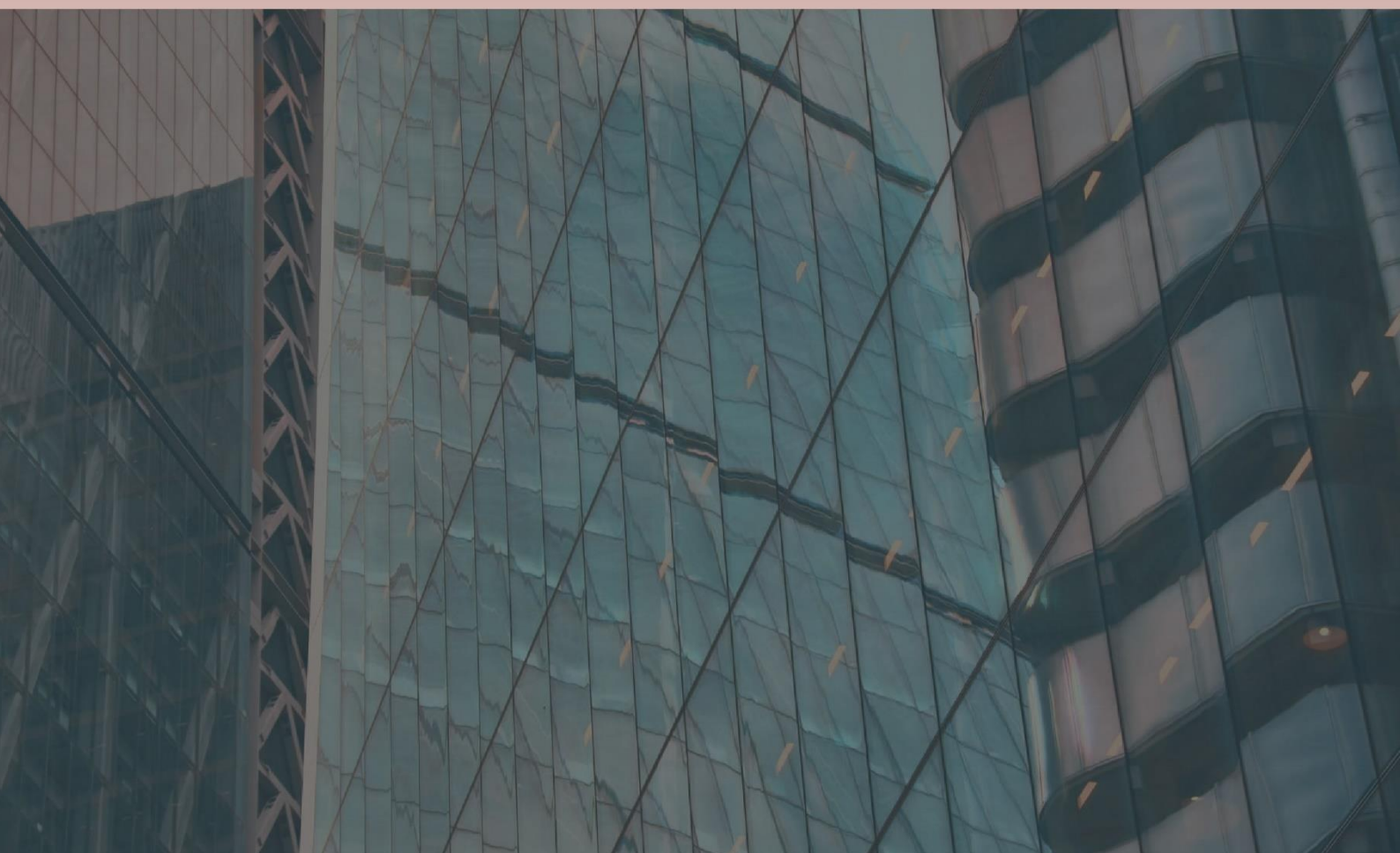


URBANA

Health and Impact Assessment

Unit 3, Nanny Marr Road, Barnsley



Prepared by: GP
Checked and approved by: CP
Client: Ackroyd & Abbott
Date: June 2022
Submitted to: Barnsley Metropolitan Borough Council

1.0 Introduction

1.1 On behalf of Ackroyd and Abbott, Urbana have prepared a Health and Impact Assessment in support of an application for the change of use of Unit 3, at the Former Foulstone School Site, Nanny Marr Road, Barnsley, S73 9AB.

1.2 The erection of Unit 3 was approved under application ref:2020/0429 which permitted the development of three retail units (Class E) with associated access and car parking. The change of use application seeks to permit Unit 3 to operate as Sui Generis (Food Takeaway), specifically for a Fish and Chip operator.

1.3 In order to assess the appropriateness of the change of use, a Health and Impact Assessment has been undertaken. This will assess the effects of the planning application on the health and wellbeing of different groups of people.

1.4 Annex 7– Health Impact Assessment from Barnsley Metropolitan Borough Council's Planning Advice Note – Hot Food Takeaway has been consulted to ensure this Health Impact Assessment provides a sufficient overview of the application and the intended use.

2.0 Health Impact Assessment

2.1 Annex 7 of the Planning Advice Note seeks HIA's to evidence the following two questions.

1. *Will any population groups be adversely affected by this application? e.g. minority ethnic groups (including traveller communities, refugees & asylum seekers), people living with a disability, older people, children and young people, people living on low incomes.*

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

2.2 In response to Question 1, the unit will not adversely harm any population groups in the area. As secured through the development of the wider complex, the area will accessible, safe and secure for all population groups.

2.3 In response to Question 2, please refer to Table 1 below.

Table 1 – Analysis of Impacts

Issue	Describe any impacts	How will negative impacts be mitigated?	How will positive impacts be maximised?
Noise	The installation of cooking equipment will generate a level of noise. The use of the Unit as a takeaway service will result in customers waiting for their food.	The location of the kitchen equipment is unknown at this stage. With regard to extraction, it is anticipated that a spiral duct would link any cooking and extraction equipment to a Cowl at the rear of the building. Spiral ducts reduce the noise of the ventilation units and the distance travelled will result in a dwell time to minimise noise amplification. The internal layout will include a customer area, meaning patrons can wait inside the unit and reduce the level of noise generated outside.	The change of use will inject vibrancy into an otherwise redundant retail unit. The noise generated by patrons will create a positive atmosphere within the complex.
Odour	The installation of cooking equipment can result in odours within and around the unit.	An odour control product will be provided for treating odours released during common cooking processes in commercial kitchens.	The omission of negative odour smells surrounding the unit will reduce the impact on the residential amenity nearby and create a more pleasant public realm surrounding the unit.
Contaminated Land e.g., disposal of oil	The unit will utilise cooking oil and ingredients in its daily operations.	Unknown at this stage.	The appropriate disposal of cooking oil will ensure minimised environmental damage.
Air Quality	The fumes generated through the cooking process may create poor air quality surrounding the unit.	Specific details are unknown at this stage. However, a unit such as an ESP unit will clean the airstream of grease and hydrocarbons in kitchen exhaust systems, meaning the residual air to be extracted will be clean and not cause residual harm or impact the air quality.	Filtered air surrounding the unit will benefit patrons and reduce environmental damage to the rear.
Litter	Used wrappers and contains from patrons and the operator could be left in the public realm surrounding the unit.	The operator will utilise the Service area to the rear of the complex and undertake appropriate recycling methods where possible. To ensure patrons do not litter, an internal bin will be provided, and the wider complex will have disposal opportunities.	An internal litter bin will maximise the reduction in litter and benefit the cleanliness of the local area.

Healthy Eating	The overuse of takeaway establishments can lead to unhealthy eating habits.	The unit is positioned within a wider complex which is self-contained from the residences along Nanny Mar round and the local community. It is not located near community services such as Schools. It is therefore not in an ultra-convenient location which would promote potentially excessive use.	
Working Conditions	Employees will be exposed to cooking equipment.	It is anticipated that an Extractor Fan will be installed to regulate the internal temperature of the unit, to maintain safe and comfortable working conditions.	Appropriate working conditions have been considered from the offset and will therefore ensure a positive working environment to secure employee safety and wellbeing.
Accidental injury & public safety	Injury caused through the operation of cooking equipment.	The relevant Food Hygiene Certificates and standards will be upheld by future employees to demonstrate their compliance in a catering environment. Due diligence will be upheld within the unit including an injury book to highlight any shortfalls in the operations.	Through, due diligence any shortfalls in the operation can be amended to improve working conditions and ensure the repetition of accidental injury or employee/customer unsafety is avoided.

2.4 As demonstrated in Table 1, the proposed change of use will implement adequate mitigation systems to avoid negative health or environmental impacts on patrons or the local residents.

3.0 Conclusions

3.1 This Health and Impact Assessment provides an analysis of the proposed change of use of Unit 3, Nanny Marr Road. In light of the assessment in Section 2.0 it can be ascertained that the proposed change of use will not cause adverse harm to the health or wellbeing of any groups of people who utilise the Unit.

3.2 On this basis, we do not consider the application should be objected to on health and wellbeing grounds.