

Planning Statement

Fosters Bakery (Staincross) Limited

Towngate, Mapplewell, Barnsley, South Yorkshire, United Kingdom,
S75 6AS

Applicant: Fosters Bakery (Staincross) Limited

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Date: 27 May 2026

Ref: 2026-21

Drawing Ref No: 2026-21-01A, 02A, 03A & 04A

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This Planning Statement has been prepared in support of a planning application to Barnsley Metropolitan Borough Council on behalf of Fosters Bakery (Staincross) Limited for the erection of a new industrial building at Fosters Bakery, Towngate, Mapplewell, Barnsley, South Yorkshire, United Kingdom, S75 6AS. The proposed development will provide dry goods storage at ground-floor level together with a staff canteen and associated welfare accommodation at first-floor level, accessed via a bridge at the higher level. The building will measure approximately 20m by 40m, with a maximum height of 8.7m and an eaves height of 7m. The proposal responds to an identified operational need, as dry goods are currently stored off site, which is an inefficient arrangement for the day-to-day operation of the business.

1. Background and Overview

Fosters Bakery is a long-established Barnsley business with origins in the 1952, when Emily Foster and her family opened a small café-bakery in a former blacksmith's shop in Mapplewell. The business was incorporated as Fosters Bakery (Staincross) Limited in 1959, expanded production to meet growing local demand, and later relocated to a purpose-built facility on Towngate, Mapplewell, in 1971.

Over subsequent decades, the bakery has undergone a number of phases of expansion, evolving from a local retail and delivery operation into a modern commercial bakery supplying foodservice, hospitality and international clients. Although it no longer operates retail shops, Fosters remains a significant local employer and a well-established part of Barnsley's commercial and industrial heritage.

2. The Proposal

Planning permission is sought for the construction of a new industrial building at the Fosters Bakery site in Barnsley. The proposed unit will support the continued operation of the existing business, with the ground floor used for dry goods storage and the first floor providing a staff canteen and associated welfare accommodation. The proposal responds to an identified operational need, as dry goods are currently stored at an off-site warehouse, which is not an efficient arrangement for the bakery's day-to-day activities as ingredients are double transported. The proposal will alleviate the need for shop floor stock holding, allowing future further production capacity.

3. Site and Surroundings

The application site is Fosters Bakery, Towngate, Mapplewell, Barnsley, South Yorkshire, United Kingdom, S75 6AS, and forms part of the existing Fosters Bakery premises within the administrative area of Barnsley Metropolitan Borough Council. The proposed building will be positioned at the southern end of the site in an area currently used for storage. The site is already in commercial and industrial use, and the proposal represents additional operational accommodation within an established employment location. The bakery is situated within a predominantly residential area and, for that reason, careful consideration has been given to the relationship between the development and nearby occupiers. The proposal has been designed to sit within the wider site layout and to function as an integral part of the existing business premises.

4. Use and Operational Need

The proposed building is required to meet the operational needs of Fosters Bakery and to support the efficient running of the business. At present, dry goods are stored at an off-site warehouse at Unit 6, Mapplewell Business Park, which creates an inefficient arrangement for the operation of the bakery. The proposed ground-floor storage space would allow those materials to be brought back onto the main site, improving logistics, reducing unnecessary movement between locations and creating a more effective operational layout. This would reduce reliance on off-site storage and provide a modest sustainability benefit through fewer associated trips between sites. The proposal will not immediately increase staffing levels, as no additional staff will be required to operate the warehouse and staff from the existing canteen will transfer to the new facility. The first-floor canteen, accessed via a bridge at the higher level, will provide improved welfare accommodation for employees in a purpose-designed space. The proposal will therefore improve operational efficiency, support the continued operation of a long-established Barnsley business, and contribute to improved day-to-day operational, fire safety and food safety arrangements through better organised storage and staff facilities.

5. Design, Scale and Appearance

The proposed unit is industrial in form and appearance, reflecting its functional role and relationship with the wider bakery complex. The building will measure approximately 20m by 40m, with a maximum height of 8.7m and an eaves height of 7m. Its scale and design are appropriate to the operational requirements of the use while remaining compatible with the character of the existing site. The external materials palette will comprise anthracite grey cladding to the walls, a blue brick plinth, goosewing grey cladding to the roof, and anthracite cladding to all doors and windows. These materials will give the building a cohesive and contemporary appearance while remaining appropriate to its industrial function and ensuring that the development forms a coherent and practical addition to the premises. Overall, the proposal is considered to be proportionate in scale and capable of integrating satisfactorily with its surroundings.

6. Access, Servicing and Highways

The development will operate as part of the existing bakery site and will utilise the established access arrangements serving the premises. The ground floor will be used for dry goods storage, while the first-floor staff canteen will be accessed via a bridge at the higher level. The proposal will not reduce parking provision on site, as the area on which the building is to be erected is currently used for storage rather than parking. The proposal will also not increase staffing levels, as no additional staff will be required in

connection with the warehouse use and canteen staff will transfer from the existing facility. Bringing storage onto the main site is not expected to result in any material increase in vehicle trips and will reduce movements between sites associated with the existing off-site warehouse arrangement. As the proposal is ancillary to the existing operation, it is not expected to give rise to any unacceptable highways impact, and servicing and internal circulation can continue to be managed within the site in a manner consistent with the current operation of the business.

In transport terms, the business also benefits from a workforce drawn predominantly from the surrounding area. As a result, many employees travel to work on foot or by public transport, and relatively few rely on private cars. This reflects an established pattern of travel associated with the site and is an approach that the business positively seeks to maintain as part of its ongoing operation.

7. Amenity Considerations

Given the nature of the proposed use, the development is not expected to result in unacceptable amenity impacts. The site lies within a residential area and the applicant is mindful of the need to avoid undue disturbance to nearby residents. The proposed warehouse use would be ancillary to the existing bakery operation and would be no more harmful in amenity terms than the established use of the site. The proposal will not materially increase noise, and the storage of dry goods together with the provision of staff welfare accommodation is not, in itself, likely to generate additional disturbance or other adverse effects beyond those ordinarily associated with the existing site. In addition, the proposed building may assist in screening nearby residents from noise arising from other parts of the bakery operation by providing additional built form between operational areas and neighbouring properties. The proposal should therefore be regarded as a functional improvement to the operation of the premises rather than a harmful intensification of use.

8. Hours of Use and Operation

The proposed building will operate as part of the existing bakery premises and within the established pattern of activity on the site. The development is not intended to extend the existing hours of operation, but instead to improve the manner in which the current business functions within its existing operational framework.

9. Drainage and Surface Water

Foul drainage from the proposed development will discharge to the existing foul water system. Surface water will be directed to an attenuated system, which will also incorporate a petrol and oil interceptor to ensure that runoff is managed appropriately as part of the development. The drainage strategy will be incorporated into the detailed design of the scheme so that the development can operate satisfactorily within the site.

10. Technical Reports

A Coal Mining Risk Assessment has been completed in support of the application. In addition, Biodiversity Net Gain has been addressed in a separate report submitted as part of the application package.

11. Planning Policy Context

The application falls to be determined in accordance with the development plan unless material considerations indicate otherwise. In broad terms, relevant national and local planning policy supports sustainable economic development, the retention and growth of established businesses, and development that is appropriately designed and acceptable in amenity, access and environmental terms. The proposal accords with these objectives by providing operational storage and improved staff welfare accommodation within an existing employment site, making more efficient use of land and buildings already in commercial use, and doing so without giving rise to unacceptable adverse impacts. The development should therefore be viewed as a proportionate and sustainable form of development that supports the ongoing operation of an established local employer.

12. Economic and Employment Benefits

The proposal will support the ongoing operation of a long-established local business and employer by improving the efficiency of the site and providing better staff welfare facilities. By consolidating dry goods storage within the main bakery premises, the development will help the business operate more effectively from its established base in Mapplewell. In this respect, the proposal offers clear operational and economic benefits through the retention and support of existing employment within the borough.

13. Conclusion

In conclusion, the proposed development represents a practical and justified addition to the Fosters Bakery site. It would improve operational efficiency, reduce reliance on off-site storage and support the continued operation of a long-established Barnsley business through the provision of dry goods storage and improved staff welfare facilities. The proposal will not increase staffing levels, will not reduce parking provision and will not materially increase noise. It is therefore not expected to give rise to any unacceptable planning impacts. For these reasons, the proposal is considered to accord with the relevant provisions of the development plan and national planning policy, and planning permission is respectfully requested.