

# DESIGN AND ACCESS STATEMENT

## Change of Use – Home-Based Food Production and Delivery Business

### Introduction

This Design and Access Statement has been prepared in support of a Full Planning Application for a change of use to allow a home-based food production and delivery business at the following address:

**Site Address: 19 Redhill Ave, Barnsley, S70 3LA**

**Applicant: Mr Rafał Kowalski**

The statement explains the design rationale, site use, and access arrangements, demonstrating that the proposal is a low-impact, policy-compliant home-based enterprise that preserves the primary residential use and protects neighbouring amenity.

The proposal has been intentionally defined and constrained to avoid any use that would constitute a takeaway, café, restaurant, or sui-generis commercial operation.

### Site Description and Existing Use

The application site comprises a single dwellinghouse (Use Class C3) with a rear garden located within an established residential area of Barnsley.

The lawful and existing use of the site is confirmed as: C3 Residential Dwellinghouse

The residential curtilage includes: The main dwelling, A rear garden, Four existing outbuildings (Sheds 1–4), as shown on the submitted plans.

The dwelling:

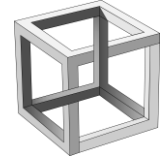
- Remains occupied as one private residential unit
- Has not been subdivided
- Retains its primary residential function at all times

### Description of the Proposed Use

#### Nature of the Proposed Business

The proposal requests approval to operate a small-scale, home-based food production business. The business focuses on preparing and cooking food on-site for delivery only. It is designed to support local employment and provide a selection of culturally diverse meals, adding social and cultural value to the local community.

- Food is prepared and cooked on site.
- Products are distributed exclusively by delivery.
- The business operates solely for production and delivery.



The following activities are explicitly excluded: No takeaway uses / No café or restaurant use / No customer visits or collections / No on-site sales / No on-site consumption of food  
Therefore, the business is not a takeaway or food outlet and is never open to the public.

### Relationship to the Dwelling

The business:

Is home-based (operate in rear garden)

It is ancillary and subordinate to residential use. It does not displace or undermine the principal residential occupation.

The dwelling remains the principal use of the site, consistent with BMBC policy supporting small-scale enterprises operating from home where residential amenity is preserved.

### Use of Individual Outbuildings

The use of each outbuilding is clearly defined to avoid ambiguity and to maintain planning control. Each shed's usage is framed in terms suitable for enforceable planning conditions.

#### Shed 1 – Domestic Storage

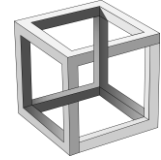
Shed 1 is an incidental domestic outbuilding ancillary to the main dwellinghouse. It is used solely for residential purposes, including the storage of garden tools, bicycles, and general household items not in regular use. Shed 1 shall at no time be used for any commercial, business, or habitable purposes and does not function as a separate unit of accommodation. Dimensions: 1.93m × 2.47m, Height 1.77m

#### Shed 2 – Domestic Storage

Shed 2 is an incidental domestic outbuilding ancillary to the main dwellinghouse. It is used solely for residential purposes, including the storage of DIY tools and general household items not in regular use. Shed 2 shall at no time be used for any commercial, business, or habitable purposes and does not operate independently of the dwelling. Dimensions: 2.45m × 5.14m, Height 2.25–2.57m

#### Shed 3 – Ancillary Business Storage

Shed 3 is an ancillary storage outbuilding associated with a small-scale food business operated from the residential address. It is used solely for the storage of frozen food products and business-related kitchen equipment. Shed 3 shall at no time be used for any food preparation, cooking, processing, sales, or customer access. The use is limited to storage only and does not function as a separate commercial unit. Dimensions: 3.67m × 6.67m, Height 2.26m



#### Shed 4 – Steel Container Kitchen

Shed 4 comprises a steel container adapted for use as a kitchen in connection with a food business operated from the residential address. The container has been professionally prepared to an appropriate standard for food preparation. It is used solely for cooking and preparing food products for off-site distribution. These shall at no time operate as a restaurant, takeaway, or café, nor allow customer attendance at the property. The container functions as a low-impact, home-based food production facility ancillary to the residential use of the property. Dimensions: 2.75m x 7.50m, Height 2.83m

#### Scale and Physical Characteristics

The proposal does not involve: Any new buildings / Any extensions / Any increase in built footprint. All sheds, including the steel container, are within the residential curtilage and remain at a domestic scale. No changes to their size or site coverage are proposed.

#### Design Considerations

The proposal:

- Does not alter the character or appearance of the dwelling
- Retains outbuildings of domestic scale
- It is visually discreet in the rear garden, screened by existing fencing and hedges, and not visible from adjoining properties or the street, blending with its surroundings.
- No prominent signage
- No illuminated advertising
- No shopfront or commercial frontage features

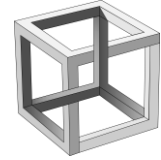
The residential character of Redhill Avenue is therefore fully preserved.

#### Access and Movement

**Vehicular Access :** Existing residential front access is retained. No new access points are required.

**Parking:** No customer parking is required. No increase in on-street parking demand

**Servicing:** Delivery of ingredients is undertaken by the business owner's private car. Prepared food is delivered by delivery drivers and, occasionally, by the business owner. Vehicle movements remain limited, dispersed, and similar to typical residential activity.



## Residential Amenity

The proposal has been carefully structured to protect neighbouring amenity.

Noise: Kitchen operations are limited in scale, with hours restricted to 5:00pm–9:00pm to minimise disturbance, in line with WHO evening noise guidelines and to pre-empt noise concerns. No late-night activity

Odour: Controlled food preparation only, No open-air cooking, No external extraction affecting neighbours

Disturbance: No customer visits, No queuing or congregation, No public access to the site, As such, the proposal accords with BMBC objectives for safeguarding residential amenity.

## Hours of Operation

The proposed hours are:

Food preparation: 5:00pm – 9:00pm

Deliveries / courier collections: 5:00pm – 9:00pm

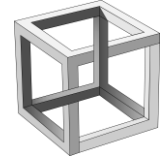
These hours are compatible with a residential environment and ensure activity remains limited and predictable.

## Planning Policy Context

The proposal aligns with: Barnsley Local Plan policies supporting home-based businesses where: Residential use remains dominant. Amenity is not harmed. Traffic and disturbance are controlled. National Planning Policy Framework (NPPF) support for: Small businesses, Economic activity within residential environments, Sustainable patterns of development. The proposal represents an appropriate balance between economic activity and residential protection.

## Supporting Documents

- Proposed Site Plan (1:200 @ A4)19RA\_PL\_29\_01\_26-Model
- Location Plan (1:1250 @ A4)
- Block Plan (1:500 @ A3)



## Summary

This proposal constitutes a low-impact, ancillary, home-based food production use, not a takeaway or public food outlet, and should be assessed accordingly. It preserves residential character, limits activity, and accords with both local and national planning policy.

The primary use of the site would remain as a single dwellinghouse (Use Class C3), with the business use clearly defined as ancillary and subordinate to the residential occupation. The proposal has been carefully designed and constrained to ensure it does not operate as a takeaway, café, restaurant, or public food outlet. There would be no customer visits, no on-site sales or collections, and no food consumption on the premises. All food produced on site would be delivered exclusively.

The use of the existing outbuildings is clearly specified: one structure is used for food preparation and one for ancillary storage, while the remaining sheds retain purely domestic storage functions. No new buildings or extensions are proposed, and the scale, appearance, and character of the site would remain consistent with its residential surroundings.

Vehicle movements, operating hours, and servicing arrangements are limited and comparable to typical residential activity. The proposal incorporates defined operating hours and management measures to ensure there is no unacceptable impact on residential amenity, including noise, disturbance, traffic, or visual appearance.

Overall, the proposal represents a low-impact home-based enterprise that supports small-scale economic activity while maintaining the residential character. It accords with Barnsley Local Plan policies and the National Planning Policy Framework, which support home-working and small businesses where residential amenity is protected.