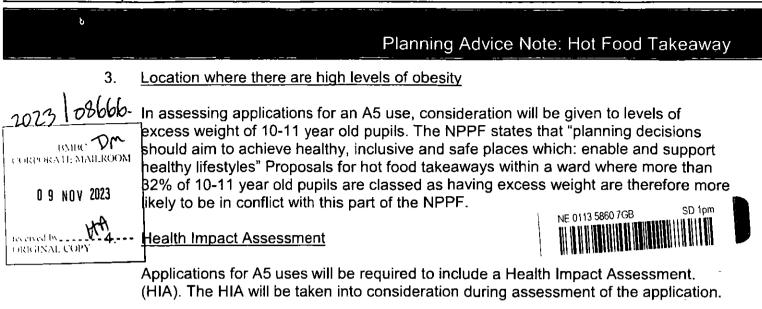
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## 7. Annex – Health Impact Assessment

### Barnsley Hot Food Takeaways

#### Health Impact Assessment checklist - guidance for planners

This HIA checklist is a practical approach used to judge the effects of the planning application on the health and wellbeing of different groups of people. The findings of the HIA checklist will inform recommendations as to how any positive health impacts of the planning application may be maximised and any negative impacts reduced.

#### How to use this checklist

**Description of Impact** – Think about what impact the proposal may have with regard to each of the themes listed. Give details of how the proposal will impact on each specific group or population.

**Recommendations -** Write recommendations in these columns detailing how positive impacts could be maximised and negative impacts minimised.

A5 uses will be required to use this health impact assessment checklist.

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.

★es/No – please state which groups and potential impact

THE SHOP WILL NOT HARM ANY POPULATION SLOOPS

THE AREA. THE MART WILL BE SAFE, SCEDE AND ACCESSICABLE

ROPULATION GROUPS.

# 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
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Issue	Describe any impacts	Recommendation – How will negative impacts be mitigated?	Recommendation – How will positive impacts be maximised?
Noise	The installation of cooking Equipment mil generate Small locis of Noise	ŕ	THE CHANGE OF USE WILL INJECT VIGEADLY INTO THE ALCA
Odour	CUSTOMOUS WATTING BE THROT INESTALLATON OF COOKANG EQUIPMONT CAN RETULT IN OUDORS	USEOF ONDOR CONTROL- PRODUCTS.	REOUCING OUPOR SMETLS WALL REPOUCE IMPACE ON THE COMMUNITY
Contaminated land e.g. disposal of oil	THE SHOP WILL UTILISE COOKING OIL AND INGREDIENTS MUITS DRILY OPERATIONS.	URARWA AT THIS STAGE	THE APPROPRIATE DISPOSAL OF COCKING OIL FIND WASTE WILL BE USED. THUS WILL BUSCRE MINIMUSED EVIRONENTAL DAMAGE
Air Quality	FOMER GOVERATED THROUGH COOKING PROCESS MAY CREATE POOR AIX QURLITY	UKNOWN AT PARS OTAGE BUT	FILTERED MIR WILL REDUG ENVIROMENTIEL DAMAGE
Litter	USED WE APPERS OF USED FOOD CONTRINCTS		INTERNAL AND EXTORNAL LITTER BIN
Anti-social behaviour	ADULTS / CHILDREN LO ITERINY	UNRNOWN AT HE STACE	WOULD CONTRET LOCAL AUTHOR USE CETU AND WARNING SIGNS
Healthy Eating	CHAN LORD TO ENTING	NOT LOCATED NUMER SHOULD OR CONTRONTRY SERVICES. (CLATION_1 JN'T_CONVENCENT FOR F	arcess VE U.S.
Working Conditions	Komplayer Will BE Exposed to cooking Equipment	EXTRACTOR PAN WIL BE INSTALLED PO REJULATE TEMPERATILE	APPROPRIATE WOLKING CONDUTTONS HANG BEEN CONSIDERED.
Accidental injury & public safety		CELTIFICATES AND STANDARD	THROUGH OUE DILIGONCE ANY SHORT FALLS CAN BE AMENDED 25TO EMPROLE WORKING CONDITION

WITH AN INJURY BOOK.

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Planning Advice Note: Hot Food Takeaway

Planning Advice Note: Hot Food Takeaway

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Other issues	ANY OTHER OSSUES	DEALT WITH ACCORDIONING TO
{	WHICH CAN OCCUR	ANY RUIES OR REGULATION
		OR LEGISLATIONS OR USES
		OF ANY SMETY NEODOD

This template has been amended from the Gateshead Hot food Takeaway SPD 2015

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THIS HEALTH IMDACT STATEMENT PROVIDES ANALYSIS OF PROPOSED CHANGED OF USE TER 31 HIGH SPREET, SREAT HOUGHTON S72 BAR.

1 . BE ASFRETAN Thing the CAN Proposto CHANGE OF USE HEALTH OR WELL REINLY CA WILL NOT CAUSE ADVERSE HARM 70 THE ANY PEQTE a GROUPS UTTICIBING THE SYOP.

I DO NOT CONSIDER THE PPPLICATION STYOLD BE UBJECTED ON HEALTH AND WELLBERNG.

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