

**Unit 1B, Barnsley Retail Park,
Barnsley, S71 1JE**

Health Impact Assessment

McDonald's Restaurants Ltd

12 April 2024

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Contents

1.0	Introduction	1
	Structure of the Assessment	1
2.0	Health Impact Assessment	2
3.0	Conclusion	11

1.0 Introduction

- 1.1 This Health Impact Assessment ('HIA') has been prepared on behalf of McDonald's Restaurants Ltd and it accompanies an application for the change of use of Unit 1B, Barnsley Retail Park from retail (Use Class E) to a restaurant/hot food takeaway use (Use Class E/sui generis), a new shopfront, elevational changes and associated works. The application is being submitted to Barnsley Metropolitan District Council ("BMDC").
- 1.2 The Health Impact Assessment has been prepared in accordance with the guidance set out in BMDC's Hot Food Takeaways Planning Advice Note (May 2019). In doing so, this HIA considers the following:
- 1.3 **Description of impact** – what impact the proposal may have with regard to each of the themes listed, and if this impact will be positive or negative. If the proposal will impact on different groups or populations differently, these will be listed.
- 1.4 **Recommendation** – this will set out recommendations and how positive impacts could be maximised, and negative impacts minimised. This may include further research that is needed to improve the certainty of the assessment.

Structure of the Assessment

- 1.5 The Assessment considers the impact the proposal will have on the following themes:
- Noise;
 - Odour;
 - Contaminated land;
 - Air quality;
 - Litter;
 - Anti-social behaviour;
 - Healthy eating;
 - Working conditions;
 - Accidental injury & public safety; and
 - Other issues.

2.0

Health Impact Assessment

Issue	Describe any impacts	Recommendation – How will negative impacts be mitigated?	Recommendation – How will positive impacts be maximised?
Noise	<p>Noise during the fit out of the unit could disrupt occupiers within the retail park, albeit the fit out period is two months, so any impact would be limited.</p> <p>Noise could occur during operation of the unit, from customers and/or delivery vehicles. Unwanted noise can interfere with people's daily routine and affect quality of life.</p>	<p>The proposal will reuse the existing unit with no external increase in floorspace proposed. The external proposals include the installation of new doors and refurbishment of window frames.</p> <p>There will therefore be limited noise disturbance during the fit out of the unit, which will likely have no to negligible impact on surrounding occupiers.</p> <p>During operation, noise-creating activities will be limited to general hustle and bustle of staff and customers, ventilation plant and car movements. The internal layout includes a customer area, meaning customers can wait inside the unit and reduce the level of noise generated outside.</p> <p>There is car parking for 18 cars located to the north of the unit. This will avoid noise from idling engines as delivery drivers will park up and enter the unit. There is an area for courier collection within the unit to avoid noise from delivery drivers waiting outside. There are bike stands outside the unit to encourage delivery drivers to collect orders by cycling and minimise noise. The Highway</p>	<p>The site is more than 50m from the nearest residential receptor. The nearest houses are located to the west of the site and are separated from Barnsley Retail Park by the A61. The surrounding site is commercial in character and will have been built to withstand the noise of these adjacent activities. McDonald's adopts a number of measures to minimise and monitor noise levels during construction. Overall, it's considered that the impact on health and well-being will be neutral.</p> <p>McDonald's has a long and extremely successful history of operating in sensitive settings, and consequently any litter noise, odour, amenity considerations that do arise will be appropriately mitigated.</p> <p>The change of use will restore an active frontage to a vacant unit and create a complementary use within the retail park. The limited noise generated by customers will create vibrancy within the retail park.</p>

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		<p>Supporting Statement confirms that given the site's location within the central area of Barnsley, a proportion of delivery drivers picking up customer food orders will arrive on cycle/motorcycle.</p> <p>The kitchen equipment is situated within the back of the unit where noise will disperse towards the rear exit, furthermore, the specification of all equipment has been designed to minimise noise when in operation. Staff at the restaurant will typically be working within the kitchens or dining areas. Back of house and crew areas have been incorporated into the design. Whilst there will be a noise levels associated with a fast-food restaurant, there are quiet back of house spaces to go to during breaks. Subsequently, impacts upon staff are considered to be neutral.</p> <p>There are limited areas to eat within the restaurant, therefore it is likely that customers will collect their order and take their food away from the unit to eat it at home. Impacts upon future customers are considered to be neutral, and there are unlikely to be any direct or indirect impacts upon health and well-being given the nature of the noise and the period of time exposed.</p>	

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Odour	The installation of cooking equipment could result in odours within and around the unit.	<p>McDonald's adopts multiple measures to ensure indoor air quality is maintained, particularly for staff. Each item of cooking equipment (fryers and grills) has local fume extraction by means of a low level extract canopy containing McDonald's standard built-in 'Hikatch' stainless steel, removable and cleanable grease filters, which remove 98% of airborne grease at the source.</p> <p>Internal ductwork cleanliness is maintained to McDonald's standardised cleaning standards, based on BESA (Building Engineering Services Association) Specification: Fire Risk Management of Grease accumulation in Kitchen Extraction Systems - TR19 – Grease 2019. Frequency of duct cleans, or audits is based on a scale related to restaurant production levels designed to meet TR19 requirements for internal duct cleanliness with a minimum of two cleans or audits per year.</p>	<p>The application is accompanied by an Odour Assessment. This concludes that a 'High' level of odour control is recommended as defined by the EMAQ+ Guide. Appropriate odour mitigation can be achieved to protect the amenity of nearby receptors. The proposed grease and odour control measures meet the requirements of the 'High' classification control band.</p> <p>Active odour control measures can be applied retrospectively if nuisance is experienced after the restaurant has opened and commenced trading. Customers and staff will benefit from the measures adopted by McDonald's. With effective systems that are maintained regularly, the impacts of the development should be neutral.</p>
Contaminated land e.g. disposal of oil	The unit will utilise cooking oil and ingredients in its daily operations.	The appropriate disposal of cooking oil will ensure minimised environmental damage.	Cooking oil from restaurants is recycled into biodiesel using local collectors. The biodiesel is then used as fuel by McDonald's vehicles. Biodiesel is now being used in all delivery trucks and results in a significant carbon saving. The proposed change of use will result in the appropriate management of cooking

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			oil which in turn, will result in the creation of a sustainable fuel.
Air Quality	The fumes generated through the preparation of hot food need to be filtered/ducted appropriately to avoid any impacts on air quality.	<p>There are limited sensitive receptors immediately adjacent to the site, and the site is more than 50m from the nearest residential receptor.</p> <p>McDonald's adopts multiple measures to ensure indoor air quality is maintained, particularly for staff:</p> <p>Extract Canopy Filtration Each item of cooking equipment (fryers and grills) has local fume extraction by means of a low level extract canopy containing McDonald's standard built-in 'Hikatch' stainless steel, removable and cleanable grease filters, which remove 98% of airborne grease at source.</p> <p>Ductwork Cleaning Kitchen extract ductwork access doors are provided at sufficient frequency (no less than 1.2m intervals) to access all internal duct surfaces for audit and cleaning purposes. Internal ductwork cleanliness is maintained to McDonald's standardised cleaning standards, based on BESA (Building Engineering Services Association) Specification: Fire Risk Management of Grease accumulation in Kitchen Extraction</p>	Staff are provided with free meals during their lunch break which minimises the need to travel off site for food which will in turn reduce pollution. The submitted 'Highways Supporting Statement' prepared by AMA confirms that the site is located in a sustainable location, with easy access via walking, cycling, and modes of public transport. It also demonstrates that the site can be safely accessed by customers and delivery drivers and be safely serviced. Given the site's location within the central area of Barnsley, a proportion of delivery drivers picking up customer food orders will arrive on cycle/motorcycle. Active travel will therefore be encouraged which will help to reduce emissions associated with cars.

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		<p>Systems - TR19 – Grease 2019. Frequency of duct cleans, or audits is based on a scale related to restaurant production levels designed to meet TR19 requirements for internal duct cleanliness with a minimum of two cleans or audits per year.</p> <p>Ventilation Rates Kitchen ventilation rates are typically in excess of 30 air changes per hour, with full fresh air make-up. The system is designed and automatically controlled to maximise ambient fresh air free cooling and minimise supply air heating and cooling energy use.</p> <p>Impact of development Customers and staff will benefit from the measures adopted by McDonald's. With effective systems that are maintained regularly, the impacts of the development should be neutral.</p>	
Litter	Used food packaging could be littered by customers in the public realm surrounding the unit.	McDonald's is committed to tackling the problem of litter. It is company policy to conduct a minimum of three daily litter patrols, whereby employees pick up not only McDonald's packaging, but also any other litter that may have been discarded in a 150m vicinity of a McDonald's site. This may be expanded to suit local needs. Litter bins are provided outside all restaurants, as shown on the drawings and packaging carries anti-	<p>McDonald's reuses delivery packaging wherever possible, in accordance with food safety laws. Over 80% of kitchen waste is recycled, which equates to 40% of total waste.</p> <p>All restaurants aim to recycle 100% of their corrugated cardboard, which accounts for 15% of a restaurant's average total waste.</p>

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		littering symbols to encourage customers to dispose of litter responsibly. Anti-littering signage is displayed within restaurants and car parks, and support is given to Keep Britain Tidy.	Customer recycling stations are installed in all new restaurants, to allow customers to separate paper cups, plastic bottles and cups, and decant liquids. Staff also separate corrugated cardboard, used cooking oil, food waste, clean plastic paper and tin from all back of house areas for recycling.
Anti-social behaviour	HFTs are often visited during evening hours which can result in an increase in anti-social behaviour.	The proposals will deliver a modern restaurant/hot food takeaway which has been designed with security and safety in mind. The internal layout is orientated for natural surveillance. In addition, the premises will not be licenced for the sale of alcohol. McDonald's restaurants in the UK do not sell alcohol to promote its family-friendly focus. It is not envisaged that anti-social behaviour would be an issue however, it is within McDonald's interests to ensure that any issues that do arise are dealt with accordingly and they would work with local authorities in this regard as required.	McDonald's take the safety of staff, customers and neighbours very seriously. Tackling anti-social behaviour is a key part of delivering the best possible experience for McDonald's customers and providing a great place to work.
Healthy Eating	The overuse of takeaway establishments can lead to unhealthy eating habits.	The site is within an existing retail park where there is not an over proliferation of takeaways, with Use Class E remaining the dominant use. The site is not within 400m of a secondary school or Advanced Learning Centre school, and it will therefore not be in a convenient location which would promote	McDonald's has a diverse menu and offers a range of healthier alternatives, including main meals under 600kcal and main meals and breakfast items under 400kcal. Healthier meals are publicised on the instore menu and via delivery providers including Deliveroo and Uber Eats. Calories are shown next to all

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		potentially excessive use amongst young people.	menu items to allow customers to make an informed decision and customers can pick a range of healthier sides to accompany their main, including a side salad, an apple and grape fruit bag, or a carrot bag. These healthier sides are also available for Happy Meals aimed at young children.
Working Conditions	<p>The development will result in the creation of 50 direct headcount jobs (40 direct FTE jobs) on-site, once the proposals are completed and operational.</p> <p>Employees will utilise food preparation equipment such as fryers and grills.</p>	<p>McDonald's adopts multiple measures to ensure indoor air quality is maintained, particularly for staff, which is outlined in the Air Quality section of this table. McDonald's adopts a heating, ventilation and cooling (HVAC) system. The system ensures automatic closures fitted to all internal doors and draft-proofing fitted or repaired to all doors and windows, including the use of energy save reminder stickers in the back of house area. Variable speed control fans are installed so that they are not required to run when ventilation is not required, and room sensors installed to monitor internal air temperatures to ensure they are at an appropriate temperature. With a modern built-in system, the impacts are considered to be at a minimum neutral and during higher outdoor temperatures, the monitoring system should ensure a comfortable temperature for customers and staff, providing some positive benefits.</p>	<p>McDonald's commitment to staff education incorporates both internal training programmes and externally recognised qualifications. McDonald's invests more than £43 million in training each year and those employed at the proposed restaurant would be given the chance to undertake structured training including the opportunity to gain nationally recognised qualifications in hospitality, literacy and numeracy all the way up to full business degrees. McDonald's is recognised as a "heavy lifter" by the Work Foundation as it recruits on the qualities not the qualifications of applicants. The proposal will provide a range of jobs and create employment opportunities for the local community.</p>

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		Staff will receive ongoing training and regular assessments. The ratings from these assessments are then discussed at each employee's Performance Review. Staff will therefore be trained to operate all equipment safely.	
Accidental injury & public safety	Injury could be caused through the operation of cooking equipment.	Each employee will hold a Food Hygiene Certificate to showcase their competence in working in a catering environment. Staff will receive training to operate all equipment safely and will receive ongoing training throughout their time at McDonald's. Due diligence will be upheld within the unit including an injury book to highlight any shortfalls in the operations.	<p>McDonald's experience of operating restaurants and hot food takeaways across the UK means that effective operating practices are in place to minimise risk of injury to both staff and customers.</p> <p>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.</p>
Other issues	n/a	There are no other issues envisaged from the proposed change of use of Unit 1B.	There are no other issues envisaged from the proposed change of use of Unit 1B.

3.0 **Conclusion**

3.1 This HIA provides an analysis of the proposed change of use of Unit 1B, Barnsley Retail Park. This HIA has considered the impact that the proposed development will have on:

- Noise;
- Odour;
- Contaminated land;
- Air quality;
- Litter;
- Anti-social behaviour;
- Healthy eating;
- Working conditions;
- Accidental injury & public safety; and
- Other issues.

3.2 The assessment in Section 2.0 confirms 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. The HIA has not identified any significant adverse effects resulting from the proposed development that need to be mitigated against. Indeed, the employment opportunities created by the development will have socio-economic benefits, as outlined in the Economic Operator Statement.

3.3 It is therefore concluded that the site is suitable for the change of use to a hot food takeaway/restaurant which would create socio-economic and environmental benefits. The proposals are therefore considered to accord with Policy Poll1 in the adopted Barnsley Local Plan. On this basis, the proposed development is acceptable on health and wellbeing grounds.

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