

Design and Access Statement

Site Address: 1 Peel Street, Barnsley, S70 2RA

Proposal: Change of use from Class E (Retail) to Sui Generis (Hot Food Takeaway)

Site Area: 77m²

1. Introduction & Context

This Design and Access Statement has been prepared in support of a planning application for the change of use of an existing commercial unit at postcode **S70 2RA**. The application seeks permission to transition the ground floor space from Class E (Retail) to a Sui Generis Hot Food Takeaway. The total internal floor area of the application site is **77 m²**.

The site is located within an established commercial street scene under the jurisdiction of Barnsley Metropolitan Borough Council. The proposal aims to bring an underutilised commercial unit back into active economic use, contributing to the vitality and diversity of the local evening and daytime economy.

2. Design Principles and Assessment

Amount & Scale

The proposal involves no alterations to the overall physical scale, height, footprint, or massing of the existing building. The internal footprint remains strictly capped at **77 m²**. The amount of development is appropriate for a localized hot food takeaway, providing an optimized balance between the customer ordering/waiting area and the back-of-house commercial kitchen and store room.

Layout

The internal layout will be reconfigured to suit the specialized operational requirements of a hot food takeaway:

- **Front of House:** A dedicated customer waiting and ordering area will be positioned immediately inside the main entrance, ensuring safe and comfortable clear internal spaces.
- **Back of House:** The rear section will house the commercial food preparation area, cooking line, dry storage, and staff washing facilities.
- **Waste & Extraction:** Internal space has been allocated for commercial waste sorting before external storage. Extraction ducting routing will be handled discretely to minimize any visual impact.

Appearance

The external appearance of the building will remain largely unaltered, preserving the character of the street scene. Any future signage or corporate branding alterations will be submitted independently under a separate Advertisement Consent application if required.

3. Access & Transport

Inclusive Physical Access

Level threshold access will be maintained at the main customer entrance directly from the public footway, ensuring full accessibility for wheelchair users, mobility-impaired customers, and pushchairs. The internal front-of-house public layout is designed with wide turning circles to facilitate unobstructed movement.

Transport, Parking & Deliveries

The site benefits from excellent sustainable transport links, located within walking distance of local residential catchments and nearby public transport stops.

- **Customer Parking:** Short-stay on-street parking and public parking bays are available nearby to accommodate quick customer pick-ups.
- **Servicing and Deliveries:** Commercial ingredient deliveries will take place during off-peak hours using the existing loading provisions on the highway, ensuring zero disruption to local traffic flow.
- **Staff Transit:** Staff will be encouraged to utilize local public transport networks or cycle to work.

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4. Environmental & Amenity Management

Hours of Operation

The proposed operating hours are **09:00 to 23:00, seven days a week (Monday to Sunday, including Bank Holidays)**. These hours are designed to capture both the daytime lunchtime trade and the evening takeaway market. The 23:00 closing time aligns with standard commercial town-centre hours, ensuring that the operation will not introduce late-night noise or disturbance to the surrounding area after core hours.

Odour and Extraction

A high-specification commercial extraction and ventilation system will be installed to handle cooking odours and steam. The system will feature carbon filters and silence attenuators, with the final discharge point positioned to ensure rapid dispersion away from any upper-floor windows.

Waste Management

The business will contract a registered commercial waste provider (BMBC) to manage refuse. With formal written permission from the landlord, the commercial bins will be stored securely outdoors at the rear of the neighbouring property. Bins will be kept clean, securely closed, and presented on the street strictly on designated collection days to ensure zero impact on the public highway or local amenity.