

PARU, 1 Peel Street, Barnsley, S70 2SB

Hot Food Takeaway Viability Assessment

In this application consideration has been made to the The National Planning Policy Framework section 8 "Promoting Healthy and Safe Communities".

The proposal is for a Shawarma Take Away food and delivery service to operate from 1 Peel Street, which sits on the corner of Peel Street and Graham's Orchard in a concentrated area of hot food takeaways.

Public Health England advises that many streets are saturated with fast food outlets selling items such as chips, burgers, kebabs, fried chicken and pizza and Barnsley is no different. The high density of these outlets makes it easier for people to consume too much fast food too often. Limited or unavailable nutrition information in many outlets can also make informed choices difficult, particularly as this food is typically high in saturated fat, salt and calories.

Modern day living is such that many people working day or night in a city or town centre environment want a high-quality tasty menu that also meets their balanced dietary requirements.

The menu, whilst not in any way unique it does separate itself from the 'norm' in that it has been designed with this policy in mind and will contain a range of high protein chicken, lamb and beef dishes, fresh garnishes with high nutritional value that will be made to meet a fast-paced demand for quick high-quality foods. All meals are prepared daily with fresh flame-grilled meats, so no oil or unnecessary additives are required, and the meats are not processed or frozen. All vegetables are cut daily, and all sauces are made with 100% healthy ingredients without preservatives.

Whilst it is unfortunate to see the statistics for overweight adults and children worsen year on year and that they that present as a clear risk to their own health and create a burden for the health service it must also be noted that this could and should also be seen as an opportunity for the Public Health team to open up avenues for traders who are actively trying to bring those numbers down and give credit where it is due to those establishments who want to offer something tasty, wholesome, healthy, balanced and whilst offering budget friendly meals.

With modern day social media, TV cooking shows and travel we are beginning to see a new range of culinary specialities from all around the world coming closer to us, and food choices that were never available 5-10 years ago are becoming mainstream on every street corner in every town centre as time goes by, simply because adventurous entrepreneurs are willing to take on the challenge and bring to our doorsteps food stuffs they know work, and the more choice we have the better the quality will become for everyone. This application with this type of enterprise should be promoted not stifled if we are to win the war on obesity.

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.

No – everyone will be welcomed. The food served will be fresh daily and reasonably priced

2. What are the positive and negative impacts of the application, and how would they be mitigated or maximised?

Issue	Describe any impacts	Recommendation – How will negative /positive impacts be mitigated?
Noise eg.Fan equipment	Noise concern for neighbours	Regular checks, cleaning and maintenance
Odour eg.Cooking oil.	Noxious fumes/ potential fires	Regular cleaning and maintenance / checking temps. Regular Fire safe equip. checks and fire drills.
Contaminated land Eg.Disposal of oil	Slips and trips	Immediate cleaning and daily deep clean
Air Quality	Negative / Positive work env'ment for staff and customers	Regular cleaning and maintenance
Litter	Impacts the surrounding area	A bin will be placed inside and outside the premises and cleaned daily
ASB	Danger to customers & Staff	CCTV, Refusal policy, 1 strike and out, Banning orders
Healthy Eating	Obesity and strain on the health system	Promotion of healthy eating with good menu choices
Working Conditions	Tiredness and exhaustion Leading to potential safety issues	Regular breaks, and shorter shift patterns
Accidental injury & public safety	Lack of first aid knowledge or equip. can lead to worsen situation	Maintain First aid awareness and readiness Maintain a first aid and Incident/ Accident log