

Health Impact Assessment

Address

Garage to the rear of 214 – 216 Barnsley road Cudworth

In relation to Application – 2021/1164

The Proposal

It is our proposal that the unused garage / workshop to the rear of the premise would be converted into a unique takeaway in Cudworth, providing both “Casual/Fast Fine Dinning” and Collection/Delivery of our Gourmet Burgers. Our business focusses on high quality fresh food, using carefully selected local suppliers.

The Report

This report seeks to demonstrate that there will be no significant adverse impacts on human health as a result of the proposed development. Where adverse effects are anticipated appropriate mitigation will be identified and applied.

Noise

Impacts	Mitigation
Extraction Noise	- All fans / Motors will be situated inside the building. - Restricted opening times.
Customers coming / going	- Signs displaying customer notices. - Restricted opening hours.
Deliveries	- Deliveries will be arranged Mon – Friday between 9:00 – 17:00 where possible.

Odour

Impact	Mitigation
Cooking odours	- Baffle filters located in the canopy hood. - Secondary filters located within the ducting system
Waste	- Only lockable skip bins used. - Customer bins to be emptied daily.

Contaminated Land

Impact	Mitigation
Used Cooking Oil	- Used oil to be stored in sealed containers, then collected by Bookers used oil service.
Dirty Water	- Grease trap installed and emptied inline with manufacturers recommendations.

Air Quality

Impact	Mitigation
Particulates from extraction	- Baffle filters installed in canopy - Secondary filters in ducting
Particulates inside the kitchen	- Professional commercial extraction system installed - 'Clean' air pulled from outside
Cars Picking up	- Bespoke ordering app which will allocate time slots for collection to minimize waiting vehicles

Litter

Impact	Mitigation
Customer Litter	- Bins located inside & outside the premises, and to be emptied & maintained by us.
Trade Waste	- Lockable skip bins used, and emptied weekly with a wasted contract in place. - Skip bins located within the property boundary
Pests and rodents	- A pest control contract to be in place with a local reputable contractor

Anti-social Behavior

Impact	Mitigation
Repeat nuisance offenders	- Log book to be kept, and repeat offenders refused service - Repeat offenders to be reported to the police - CCTV to be installed inside and outside the premises
People gathering late at night	- Restricted opening hours - Customers asked to move on once they have been served - Staff to be trained on conflict management - Tables / Chairs inside the premises to prevent people waiting outside.
Cars / Traffic	- The premises is located within 20 yards of a free local car park, this will prevent on street parking
Vandalism	- Cctv installed throughout the premises, including outside - Building kept in a good state of repair to discourage vandalism

Healthy Eating

Impact	Mitigation
Increase in people eating high fat food	- Healthy options offered - Healthy smoothies offered - Awareness posters inside the premises - Vegetarian & vegan options offered
Proximity to schools	- Circa 1 mile to Shafton Academy

Working Conditions

Impact	Mitigation
Particulates / Odours in the kitchen	- Commerical extraction system installed - Fresh air pulled from outside
Fumes	- Only electrical equipment used - Commercial extraction installed
Unsociable hours	- Opening hours restricted - Shifts alternated between staff
Health & Safety	- Full health & Safety training given. - Risk assessments completed and updated - Onsite first aider - Full fire alarm system, and fire fighting equipment - Incident / accident records kept and maintained
Premises	- The building and equipment to be kept in a good state of repair and fit for purpose - Full facilities to be available for staff ie toilets, wash facilities, staff rooms etc
Lighting	- Adequate lighting throughout the premises, including natural light where possible

Accidental Injury & Public Safety

Impact	Mitigation
Harm / Injury	- Full risk assessments completed and kept updated - CCTV Installed - Accident / Injury logs kept and maintained - Full training given to all staff members, with regular refreshers
Food related issues eg Food poisoning	- Full training given on how to prepare, cook, store, and serve food items. - Training and record keeping to be done using the Safer food better business manual from the food standards agency website.
Pests	- A pest control contract to be in place with a local reputable contractor

Levels of obesity

Using the local data provided in the hot food take away planning advice notes of the 21 wards Cudworth has the 3rd lowest excess weight figures in 4-5 year olds and the 2nd lowest rates in 10-11 year olds.

The premises is also not with in the 400m buffer zone of local schools, with the nearest school (Shafto Academy) being approximately 1 mile away.