

South Tyneside Local Plan

Hello Tomorrow Change is Happening: The New Development Plan for Your Borough

Supplementary Planning Document 22: Hot Food Takeaways & Health

November 2017



South Tyneside Council

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Supplementary Planning Document
Adopted by Cabinet on 29 November 2017

1. Introduction

- 1.1 This Supplementary Planning Document (SPD) provides additional guidance for the planning control and the assessment of planning applications which relate to Hot Food Takeaways. A Hot Food Takeaway is defined as premises which fall under Use Class A5 in the Town and Country Planning (Use Classes) Order 1987 (as amended). A5 uses allow for the sale of hot food for consumption off the premises.
- 1.2 South Tyneside Council and our partners have a 20-year vision that South Tyneside will be an outstanding place to live, invest and bring up families, with one of our top priority objectives being Healthier People. Encouraging people to make positive decisions about things that impact on their health is an important part of helping people in South Tyneside to live healthier and longer lives and to meet the priorities of the South Tyneside Vision. Two key measures of success identified for promoting Healthier People are:
- Reduced obesity
 - Increased number of physically active adults
- 1.3 In line with the South Tyneside Joint Strategic Needs and Asset Assessment (JSNAA) and Joint Health and Wellbeing Strategy; South Tyneside Council want to establish a comprehensive partnership approach to tackle obesity and ensure that our children and young people have access to timely, appropriate and accessible support to meet their weight management needs, through balanced school meals and via the provision of good information about healthy eating. Childhood obesity is one of the top 7 indicators that the South Tyneside Health and Wellbeing Board have selected to focus on. It is clear that levels of obesity locally are higher than national averages and that we must act to reduce the upward trend.
- 1.4 This SPD is designed to support the strategic aims of South Tyneside Council in tackling unhealthy lifestyles and obesity. It is also intended to provide additional support to address other impacts negative impacts which can be associated with hot food takeaways such as noise, odour and waste.
- 1.5 The additional guidance in this document will seek to restrict the proliferation of A5 uses in areas where they could cause harm to the amenity of an area, and also where they may contribute to creating an obesogenic environment.

South Tyneside Local Development Framework and Local Plan Context

- 1.6 This SPD expands on Local Development Framework (LDF) Development Management Policy DM3 'Hot Food Uses in Shopping Centres'. DM3 sets out how applications are assessed for Hot Food Takeaways (Use Class A5) and cafes and restaurants (Use Class A3), with the intention of guarding against over concentrations of hot food uses in district shopping centres. This SPD introduces further health-related criteria and expands the control of A5 uses in areas beyond our district shopping centres.

- 1.7 The emerging South Tyneside Local Plan is currently in the early stages of production. Once adopted the Local Plan will supersede the Local Development Framework. The link between planning and health has been established in the National Planning Policy Framework (NPPF) and Planning Practice Guidance (PPG). It is intended that the new Local Plan will reflect national policy and will include a health and wellbeing policy from which this SPD can be used to provide additional support. The Local Plan will also review and replace current LDF policies with updated guidance where appropriate.

Sustainability Appraisal

- 1.8 The Planning and Compulsory Purchase Act 2004 requires that a Sustainability Appraisal (SA) is carried out during the production of all Local Development documents (LDDs). A Sustainability Appraisal considers the possible social, economic and environmental impacts of a plan or project and must meet the needs of the EU Directive on Strategic Environmental Assessment (SEA).

- 1.9 However, an SA is not required for SPD's where an assessment has been undertaken on the overarching Development Plan policy, in this instance Policies DM1(b) and DM3. This SPD does not introduce new policies or designations for specific sites but seeks to provide additional guidance which will be a material consideration in the assessment of planning applications.

2. Policy Context

[The Foresight Report - Tackling Obesity - Future Choices \(2007\)](#)

[Healthy Lives, Healthy People: a call to action on Obesity' \(2011\)](#)

[Cardiovascular Disease Prevention \(2010\)](#)

[Obesity and Environment: regulating the growth of Fast Food Outlets' \(2014\)](#)

- 2.1 Reducing obesity is a national priority. The Government aims to decrease the proportion of children leaving primary school with excess weight and to reduce the levels of excess weight in adults. The Foresight Report (2007) highlights that most adults in the UK are already overweight and modern living ensures that every generation is heavier than the last.
- 2.2 There has been an increasing call on the planning system to help assist in tackling the wider problems of obesity. The government strategy 'Healthy Lives, Healthy People: a Call to Action on Obesity' clearly sets out the significant influence that planning policies can have in helping to tackle obesity. The National Institute of Health and Care Excellence (NICE) guidance on the Prevention of Cardiovascular Diseases (2010) suggests that local authorities should influence planning decisions about retail food outlets as part of a wider strategy to reduce heart disease.
- 2.3 A number of reports have also highlighted the role of hot food takeaways in contributing to the obesity problem, this includes the 'Obesity and Environment: regulating the growth of Fast Food Outlets' (2014), written in conjunction with the Local Government Association (LGA) and Chartered Institute of Environmental Health (CIEH); which summaries the importance of action on obesity and setting out guidance on regulatory approaches which could be adopted at a local level.

National Planning Policy Context

- 2.1 The Government's National Planning Policy Framework (NPPF, March 2012) provides the national planning policy context and is a material consideration in determining planning applications. The NPPF recognises that 'the planning system can play an important role in creating healthy, inclusive communities'.
- 2.2 Section 8 of the NPPF 'Promoting Healthy Communities' outlines the role of planning and its contribution to encouraging 'healthy communities'. The section sets out the role of planning in delivering inclusive communities through land use planning matters relating to the provision of social, recreational, community and cultural facilities.

[National Planning Policy Framework \(2012\)](#)

[Planning Practice Guidance](#)

2.3 The Government's Planning Practice Guidance (PPG, March 2014) supports the NPPF and provides further guidance to planning authorities. The PPG identifies a range of issues that could be considered through the planning process in respect of health and healthcare infrastructure; these issues include:

- development proposals can support strong, vibrant and healthy communities and help create healthy living environments which should, where possible, include making physical activity easy to do and create places and spaces to meet to support community engagement and social capital;
- the local plan promotes health, social and cultural wellbeing and supports the reduction of health inequalities;
- opportunities for healthy lifestyles have been considered (e.g. planning for an environment that supports people of all ages in making healthy choices, helps to promote active travel and physical activity, and promotes access to healthier food, high quality open spaces and opportunities for play, sport and recreation).

Local Planning Policy Context

[South Tyneside Development Management Policies DPD \(2011\)](#)

2.4 Current planning policy relating to HFTA's is set out in Local Development Framework (LDF) Development Management Policy DM3 'Hot Food Uses in Shopping Centres'. DM3 outlines how applications are assessed for Hot Food Takeaways (Use Class A5) and cafes and restaurants (Use Class A3), with the intention of guarding against over concentrations of hot food uses in district shopping centres.

Policy DM3 Hot Food Uses in Shopping Centres

We will assess all planning applications for cafes and restaurants (Use Class A3) and hot food takeaways (Use Class A5) in established shopping centres with regard to their impact upon the vitality and viability of the shopping centre and the borough's shopping centre hierarchy, residential amenity, highway safety and any existing crime and anti-social behaviour.

To avoid an over concentration of hot food uses in our district shopping centres we will only grant planning permission for the change of use of ground floor properties within district shopping centres to cafes and restaurants (Use Class A3) or hot food takeaways (Use Class A5) where it would not:

- A) result in the loss of a prominent retail unit(s); or
- B) result in more than two hot food outlets (Use Classes A3 or A5) adjacent to each other; or
- C) lead to more than two hot food outlets (Use Classes A3 or A5) in any continuous frontage of 10 retail units or less.

2.5 This policy will remain as the overarching criteria used to determine planning applications of A5 uses in the borough.

[South Shields Town Centre and Waterfront Area Action Plan \(AAP\) \(2008\)](#)

2.6 Policy DM1(b) sets out general criteria against which all applications will be determined. This policy will also be considered when determining planning applications of A5 uses in the borough.

Policy DM1 (b) Management of Development

In determining all applications under the planning Acts we will ensure that, where relevant, the development is acceptable in relation to any impact on residential amenity.

2.7 Of particular relevance to this SPD is the South Shields and Waterfront Area Action Plan (AAP) Policy SS8 'Evening and Night-time Economy in South Shields'.

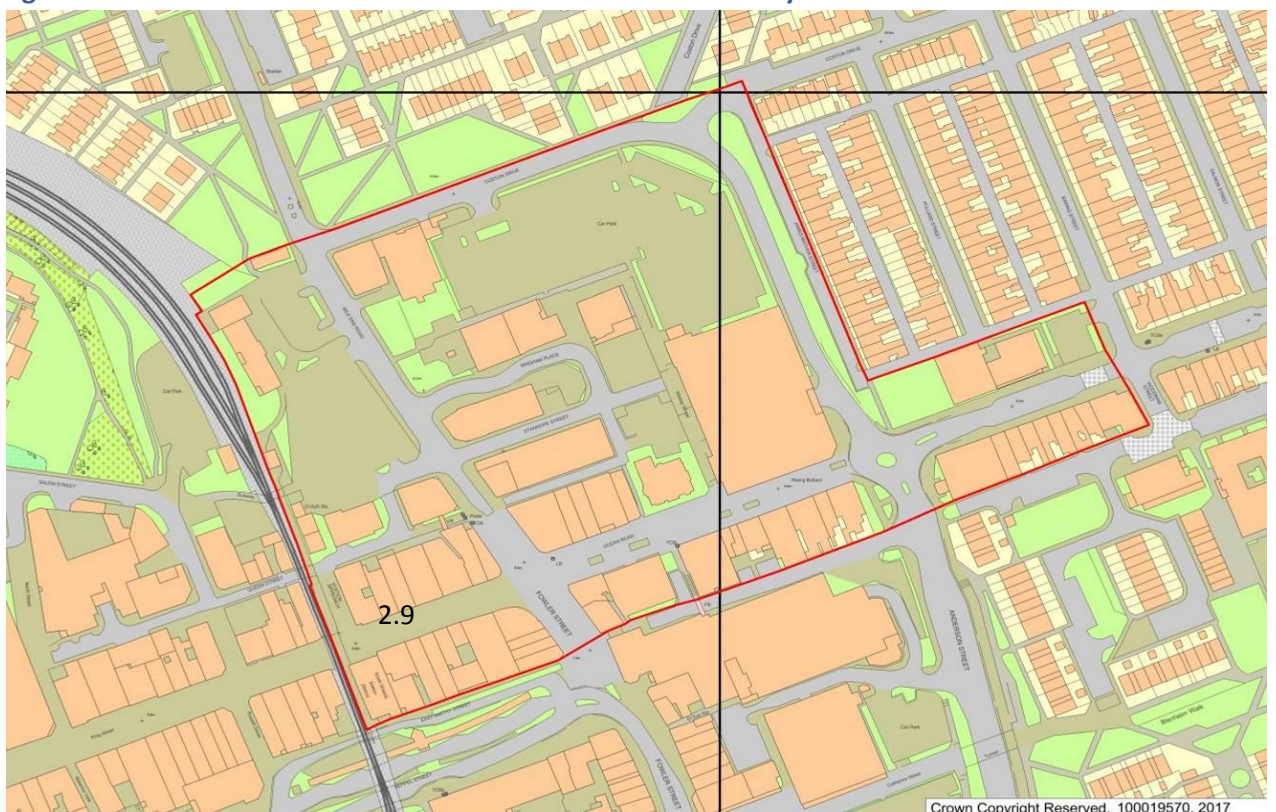
Policy SS8 Evening and Night-time Economy in South Shields

The diversification of evening and night-time economy attractions that enhance the vitality of South Shields will be promoted and managed by

- A) supporting the extension of opening hours within the town centre later into the evenings;
- B) promoting a street café culture in the town centre's pedestrianised areas, and in public realm spaces along the riverside and foreshore, together with the provision of new restaurants (Class A3), bars (Class A4) and other licensed premises in the area around the Market Place and the designated Riverside Regeneration area and;
- C) supporting the establishment of licensed premises, as well as hot-food takeaways (Class A5), in accordance with the Licensing Authority's designated Special Policy Area in the Ocean Road and Mile End Road area of the town centre, as shown on the Proposals Map inset; where the Council considers that they would not have any adverse impacts upon the local environment or residential amenity, or the viability of established uses.

2.8 This policy seeks to encourage and promote the night-time economy in South Shields town centre. Section C of the policy supports the establishment of licensed premises and Hot Food Takeaways in the Ocean Road and Mile End Road areas of the town centre. This area is shown in the map below:

Fig.1 Establishment of Licensed Premises and Hot Food Takeaway Area in South Shields Town Centre



2.8 In addition to Policy SS8; the following adopted LDF policies also identify A5 Uses as an acceptable use on specific mixed-use sites. These sites include:

LDF Document	Policy	Site	Acceptable Uses
South Shields Town Centre & Waterfront AAP	Policy SS2: Mixed-Use Development Opportunities in South Shields	Pier Parade	A1, A3, A4, A5, C1, D1, D2
Central Jarrow AAP	Policy J2: Mixed-Use Development Opportunities in Jarrow	Grange Road/ Ellison Street	A1, A2, A3, A4, A5, D1
Hebburn Town Centre AAP	Policy H2: Mixed-Use Development Opportunities in Hebburn	<ul style="list-style-type: none"> i) Hebburn shopping centre precincts and associated car parking and delivery areas, and including the sites of the Road House public house, Mountbatten Medical Centre and Protestant Conservative Club; and ii) Hebburn New Town maisonette blocks and sites of the former Northumberland Court and Cumberland Court flats; in accordance with the development masterplan 	A1, A2, A3, A4, A5, C3, D1, D2

2.9 To prevent the SPD contradicting the adopted Development Plan Policies, it is proposed that **applications for A5 uses which fall within this identified area in Policy SS8 or on a site identified as acceptable for A5 Uses; it will be considered against Policy DM3 but will be exempt from the considerations set out in this SPD, with the exception of the amenity issues set out in HFT 3.**

3. Hot Food Takeaway's and Obesity in South Tyneside – Local Evidence

www.phoutcomes.info

[Health matter: obesity and the food environment, Public Health England \(March 2017\)](#)

3.1 The 'Planning for Health and Wellbeing Hot Food Takeaways and Obesity in South Tyneside: Evidence Report' produced in 2015 and updated in 2017 provides a comprehensive overview of the links between obesity and hot food takeaways and the current situation within South Tyneside. These documents provide background evidence to support this SPD and should be read in conjunction with this document.

Obesity in South Tyneside

3.2 Rising levels of obesity is a growing issue in England and South Tyneside. In England, 63% of adults and 28% of children are overweight or obese. In South Tyneside, 71.3% of adults are identified as having excess weight; this is higher than the national average (phoutcomes.info, 2017).

3.3 Obesity can lead to serious health conditions such as Type 2 Diabetes, coronary heart disease and many types of cancer. It is estimated that obesity is responsible for 30,000 deaths each year (Public Health England, 2017).

3.4 The factors contributing to increased obesity levels are complex and include a range of social, economic and physical factors. These factors contribute to producing what is known as an Obesogenic Environment. The term 'obesogenic environment' refers to the role environmental factors can play in determining both nutrition and physical activity. External factors such as food availability and distance to healthier food, access to parks and the location and spread of housing may contribute to people being able to maintain a healthy weight. There are also strong links between high levels of obesity and deprivation.

3.5 Many people find it difficult to eat healthy and exposure to high energy dense food where healthy choices are limited encourages excess weight and obesity.



Hot Food Takeaway Prevalence in South Tyneside

3.6 It is recognised that Hot Food Takeaways generally provide energy dense food which is low in nutrient levels and high in saturated fats and salt. Regular consumption of this type of food and low levels of physical activity can lead to excess weight and obesity.

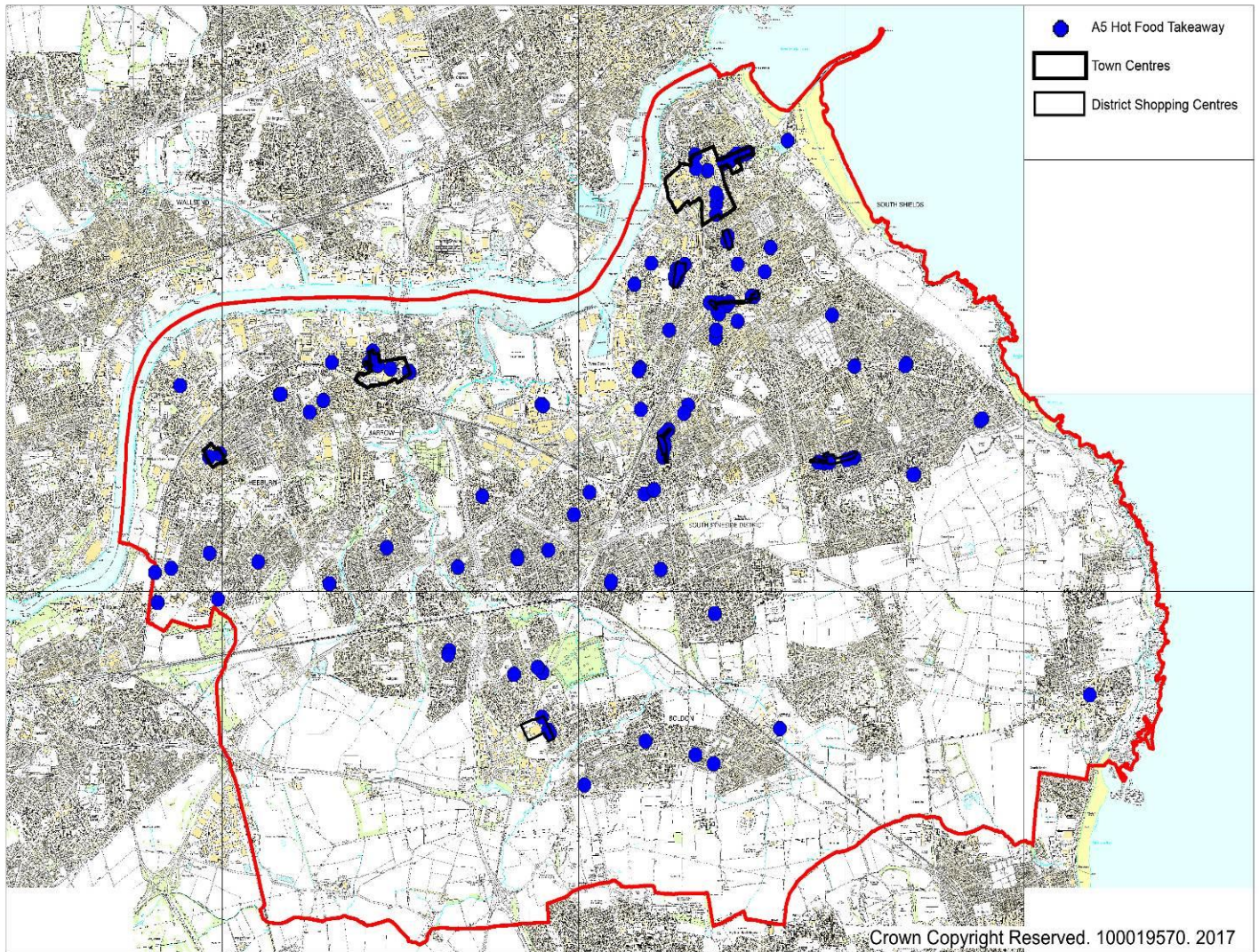
3.7 Increasing numbers of hot food takeaways make this type of food more readily accessible and can contribute to creating obesogenic environments; where unhealthy lifestyle choices are easily made.

* **Fast Food Outlets** - . Fast food refers to food that is available quickly and covers a range of outlets that include but are not limited to burger bars, kebabs, fish and chip shops and sandwich shops.

- 3.8 In England the national average density of fast food outlets* is 88 per 100,000 of the population. In South Tyneside, the density is 102.9 per 100,000 of the population (Public Health England, 2017).
- 3.9 The number of A5 uses has steadily increased over recent years. South Tyneside currently has 139 retail units identified as A5 Use Class, with an 18% increase in units since 2014. This trend is contributing to creating a food environment which is increasingly obesogenic and allows for unhealthy food options to be widely available within concentrated areas within the borough.

Table 1: Number of A5 Units in South Tyneside			
2011	2013	2015	2017
114	129	133	139

Fig 2. Location of A5 Uses in South Tyneside



3.10 Hot Food Takeaways and other Fast Food Outlets tend to be found in areas of high deprivation, contributing to the obesogenic environment and health inequalities which tend to be found in these areas. Table 2 shows that the wards with the highest levels of deprivation generally have a higher prevalence of hot food takeaways.

Table 2: Levels of Deprivation in South Tyneside and Number of Hot Food Takeaways (A5 Use Class) per Ward		
Ward Name	Index of Multiple Deprivation (2015) Score (Most deprived to Least deprived)	Number of Hot Food Takeaways (2017)
Biddick and All Saints	49.6	15
Simonside & Rekendyke	48.2	18
Bede	43.7	7
Whiteleas	39.3	2
Beacon & Bents	35.0	22
Cleadon Park	33.1	2
Primrose	31.3	11
Monkton	30.8	3
Hebburn South	30.1	4
Fellgate & Hedworth	29.5	3
Horsley Hill	28.1	3
Hebburn North	28.0	6
Harton	26.8	7
Boldon Colliery	25.6	9
West Park	24.5	8
Whitburn & Marsden	21.6	2
Westoe	20.9	12
Cleadon and East Boldon	5.6	3

4. Considerations in the Assessment of Planning Applications

Do you require planning permission?

A5 Use Class – Definition

Hot Food Takeaways: For the sale of hot food for consumption off the premises.

- 4.1 Hot Food Takeaways are premises whose primary function is the sale of hot food for consumption of the premises. Not all premises that sell food are classified as A5 Uses; examples of A5 uses and non-A5 uses are shown below:

Examples of A5 Use Classes	Examples of NON- A5 Use Classes
Pizza Shops	Restaurants/ Cafes/ Bistros
Fish & Chip Shops	Deli / Sandwich Shops
Kebab Shops	Coffee Shops
Chinese Takeaway	Public Houses
Indian Takeaways	Bakery

- 4.2 Planning permission maybe required for new premises intending to operate as a hot food takeaway (A5) or the change of use of an existing shop, office or other building to an A5 use. Permission may also be required for any works which may affect the appearance of an existing property i.e. external shutters, grilles, signage and illuminated signs.
- 4.3 Individuals wishing to open a hot food takeaway (A5) premises are advised to read this SPD and to contact planning officers at an early stage for advice. In addition to planning permission, proposals for hot food takeaways may also require other approvals under other legislation. Please contact the relevant Council department to ensure compliance.

How would my application be assessed?

- 4.4 Planning applications for A5 uses will be assessed against the relevant adopted Local Development Framework policies and the NPPF. The policies in this SPD will provide further material considerations and guidance which will supplement the NPPF and LDF policies, including:

Core Strategy

- SC1 Creating sustainable urban areas
- SC2 Reviving our town centres and other shopping centres

Development Management Policies DPD

- DM1 Management of development
- DM3 Hot Food Uses in Shopping Centres

Site-Specific Allocations DPD

- SA5 Retailing Opportunities

South Shields Town Centre and Waterfront Area Action Plan

- SS1 Strategic vision for South Shields Town Centre and Waterfront
- SS2 Mixed use development opportunities in South Shields
- SS7 Retailing opportunities in South Shields Town Centre
- SS8 Mixed use development opportunities in South Shields

Central Jarrow Area Action Plan

- J1 Strategic vision for Central Jarrow
- J2 Mixed use development opportunities in Jarrow
- J6 Retailing opportunities in Jarrow town centre

Hebburn Town Centre Area Action Plan

- H1 Strategic vision for Hebburn Town Centre
- H2 Mixed use development opportunities in Hebburn
- H5 Retailing opportunities in Hebburn Town Centre

5. Material Considerations for Hot Food Takeaway Applications

HFT1: Planning permission will not be granted for A5 Uses in areas where the levels of obesity in Year 6 pupils is over 10%.

Planning applications for A5 uses should be assessed against the most up to date annual National Child Measurement Programme (NCMP) data.

Justification

- 5.1 Obesity in childhood can have significant impact on the long term health of children. Children who are overweight or obese are also more likely to stay obese into adulthood which can lead to a range of long term health problems such as diabetes, high blood pressure and heart disease.
- 5.2 The National Childhood Measurement Program (NCMP) records the weight of school age children in reception (Year 1) and Year 6. Within the UK 19.8% of children aged 10 to 11 were obese and a further 14.3% were overweight (Public Health England, 2017). In South Tyneside the NCMP shows that 16% of Year 6 pupils are overweight and 22% are very overweight or obese (Table 1). South Tyneside's figures are significantly higher than the national average.
- 5.3 The NCMP data also shows that the level of obesity amongst Year 6 pupils in South Tyneside exceeds 10% in all wards. Cleadon and East Boldon have the lowest levels of obesity with 11.5% of Year 6 pupils falling into this category. Eleven out of the eighteen wards in the borough exceed the national average of obese Year 6 pupils and a further 10 of those have levels which exceed the borough's average. Cleadon Park has the highest level of Year 6 obesity with 29.1% of pupils identified in this category; this is followed by Biddick and All Saints (28.8%) and Bede (28.7%).
- 5.4 Restricting A5 Uses in wards where there is a high level of childhood obesity will restrict the number of hot food takeaways from increasing and contributing to the obesogenic environment.

Table 3 South Tyneside NCMP 2015/16 – Ward Level

Year 6	Overweight		Very Overweight / Obese	
	#	%	#	%
Beacon and Bents	15	17.2%	16	18.4%
Bede	17	19.5%	25	28.7%
Biddick and All Saints	14	12.6%	32	28.8%
Boldon Colliery	15	17.4%	21	24.4%
Cleadon and East Boldon	12	15.4%	9	11.5%
Cleadon Park	13	15.1%	25	29.1%
Fellgate and Hedworth	12	15.0%	12	15.0%
Harton	16	17.4%	21	22.8%
Hebburn North	18	16.2%	18	16.2%
Hebburn South	10	13.9%	14	19.4%
Horsley Hill	13	16.7%	12	15.4%
Monkton	14	16.9%	18	21.7%
Primrose	11	14.9%	21	28.4%
Simonside and Rekendyke	12	17.4%	17	24.6%
Westoe	6	10.3%	10	17.2%
West Park	7	12.7%	14	25.5%
Whitburn and Marsden	9	16.4%	15	27.3%
Whiteleas	20	24.7%	19	23.5%
	237	16.1%	323	22.0%

HFT2: Outside of our designated town and district shopping centres, proposals for new A5 hot food takeaway uses will only be permitted where the premises are not within 400m of a secondary school boundary.

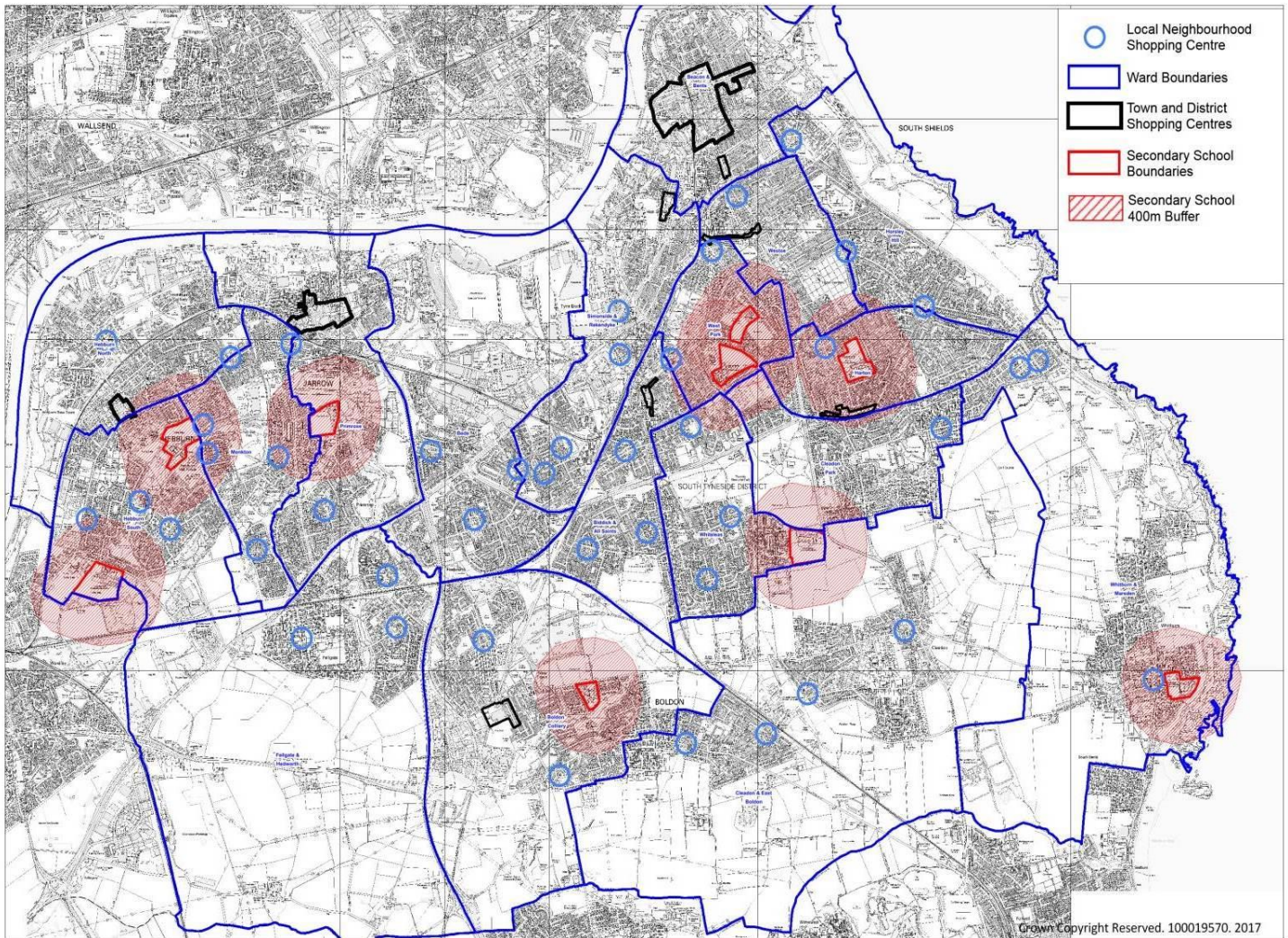
Justification

- 5.5 Currently 53% of A5 Uses are located outside of our town and district centres. An increase of A5 uses in neighbourhood shopping areas and other areas around the borough could also have a negative effect on the health of the community by contributing to the obesogenic environment outside of main retail areas.
- 5.6 Whilst hot food takeaways do not directly cause obesity, the majority of premises offer food which is energy dense and nutritionally poor. The concern is that an increased proliferation of A5 uses around secondary schools will make this type of food more accessible to children in that area and provide opportunities to make unhealthy choices.
- 5.7 Research undertaken on this subject has shown that school children who leave the school premises at lunchtime tend to purchase 'unhealthy' food, including chips, soft drinks and chocolate (Brighton and Hove Council and NHS Sussex, 2011). Food outlets near to schools also offer lunchtime 'specials' deals and promotions aimed at school children (Crawford et al, 2012). It is considered that a proliferation of hot food takeaways in close proximity to schools could make it easier for school children to access 'unhealthy' food options at lunchtime or after school.
- 5.8 This is more likely to be the case for secondary school children as they are more likely to leave the school premises at lunchtime or access food themselves after school. It is therefore widely considered that takeaways within walking distance of secondary schools could contribute to obesity issues.
- 5.9 A distance of 400m is recognised as a reasonable walking distance. This equates to approximately a 10 minute walking time. Within South Tyneside 14 A5 uses are within 400m of Secondary Schools. Although this number is limited; it would not be desirable for this number to increase.
- 5.10 Fig 3 identifies secondary schools across South Tyneside and shows the 400m exclusion buffer around each secondary school. Maps showing the exclusion area around each school are presented in Appendix 1.

[Brighton & Hove Council, NHS Sussex; Hot-food takeaway near schools; An impact study on takeaways near secondary schools in Brighton and Hove, 2011](#)

[Crawford F, Ellaway A, Mackison D, Mooney J: Is Eating out of School a Healthy Option for Secondary Pupils? A Feasibility Study to Explore the Nutritional Quality of 'out of School' Foods Popular with School Pupils. Glasgow: Glasgow Centre for Population Health; 2012.](#)

Fig 3. Secondary Schools in South Tyneside and 400m Exclusion Buffer



HFT3: Proposals for Hot Food Takeaways should not have a negative impact on the amenity of neighbouring residents and the area.

- 5.11 Protecting the living conditions of residents in close proximity to a proposed hot food takeaway is a major consideration when assessing applications for new hot food takeaways. Applications for Hot Food Takeaways should be considered against Policy DM1 with regard to amenity issues. Additional concerns set out here should be considered in addition to and in support of Policy DM1.
- 5.12 The activities associated with hot foot takeaway establishments include odours, noise and vibrations generated from cooking activities and extraction equipment used in these premises can produce a higher degree of noise and disturbance to local residents than other kinds of retail use. It is therefore important that hot food takeaways are controlled or restricted in order to protect the residential amenity of the occupiers of any properties situated within close proximity to such establishments.

Noise Abatement

- 5.13 The activities associated with the use of Hot Food Takeaways tend to peak at times when background noise levels are considered to be low. Therefore, it is important that all potential sources of disturbance are considered and mitigated against.
- 5.14 A planning application will need to demonstrate how noise will be adequately mitigated so as not to adversely impact on residential amenity. This could include careful siting and selection of equipment for kitchen extraction purposes, consideration of opening hours and deliveries to and from the site, matters which may be controlled through the imposition of conditions.

Extraction of odours

- 5.15 Odours produced primarily as a result of the cooking process in hot food takeaways can cause amenity problems, particularly in areas which are residential in character. Often, natural ventilation is not adequate to dissipate such odours and an effective system incorporating an extract duct, fan and filters is required for the extraction and dispersal of cooking odours. It is the operator's responsibility to maintain this equipment. Regardless of the form or effectiveness of extraction equipment installed, it is almost impossible to fully eliminate the odours which result primarily from the cooking activities undertaken within A5 premises. Often, such odours penetrate the fabric of buildings to the detriment of the occupiers of any surrounding properties. In this context, it is not usually considered acceptable to locate A5 premises directly adjacent to residential properties, regardless of the nature or effectiveness of the extraction system utilised.

- 5.16 Hot food takeaways must provide appropriate extraction systems to effectively disperse odours. Such systems must:
- have minimal impact on visual amenity, including location and external finish;
 - be acoustically attenuated;
 - not have an unacceptable impact on the amenity of neighbouring occupiers, for example by virtue of vibration or odour;
 - be properly operated, serviced, cleaned and maintained in accordance with industry best practice; and
 - where appropriate, be improved to reflect any subsequent changes in the mode or type of cooking that could increase odours.

Defra Guidance:
[Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems \(2005\)](#)

- 5.17 In addition:
- Extraction equipment must at least meet the minimum standards set out in the guidance on control of odours and noise produced by the Department of Environment, Food and Rural Affairs (Defra).

- 5.18 To minimise impacts on neighbouring properties:
- Appropriate sound proofing of party walls and ceiling should be provided where necessary to ensure that there is no unacceptable noise disturbance from the hot food takeaway for residential occupiers directly above or adjacent to the proposed use.

- 5.19 It is important to understand that abatement equipment will not make the extraction systems silent or odourless. There may be situations, due to the close proximity of other premises where it will not be practicable to suitable site a kitchen extraction system without causing nuisance to such premises. In such case planning permission may be refused.

Disposal of Waste Products

- 5.20 Hot food takeaways can generate a significant volume of waste. Inadequate waste storage can result in harm to visual amenity and pose a health risk to the public. Therefore adequate storage facilities of a suitable size should be detailed within any planning application.

5.21 Planning applications for new hot food takeaways should:

- Where possible commercial bins stores should be contained within the main building.
- Where this is not possible, secure structures should be provided on site. The bin stores provided should adequately screen stored refuse and be designed so as to respect the character of the area.
- Refuse storage structures should be sites so as not to cause an odour nuisance to neighbouring residential or commercial properties but be convenient to access for refuse collection services.
- Suitable grease traps must also be installed on all drains for hot food takeaways to prevent blockages and flooding of properties.

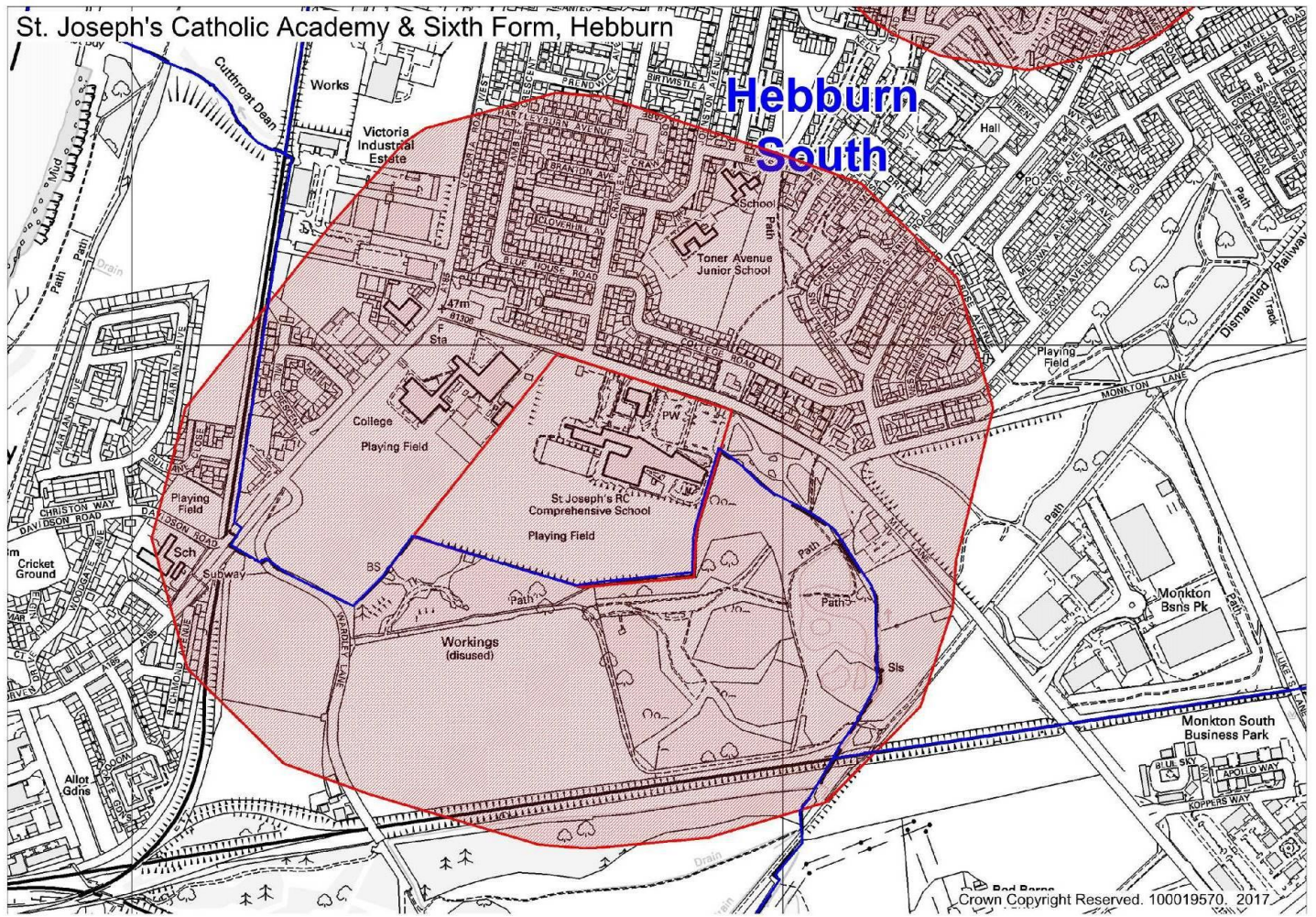
Monitoring

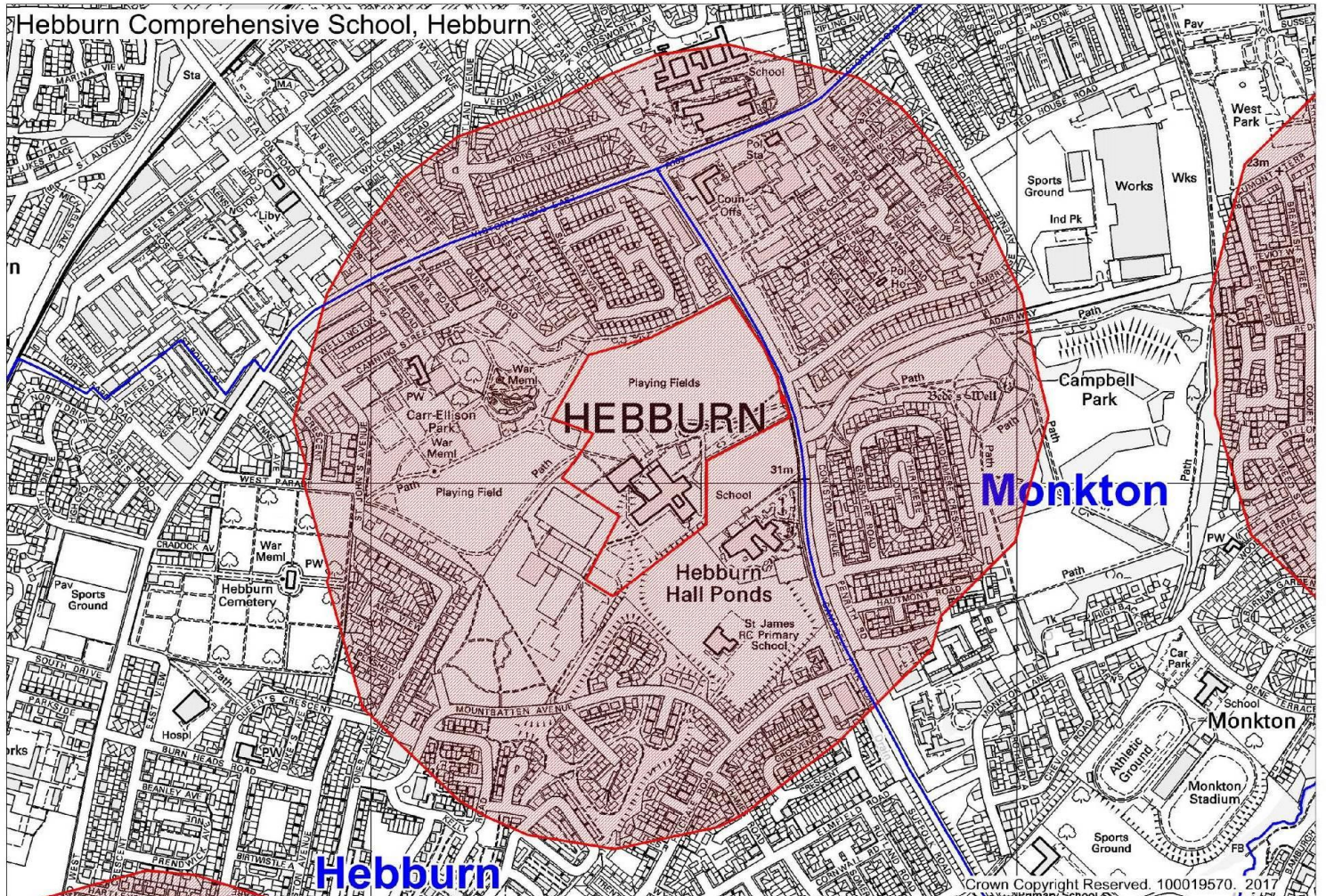
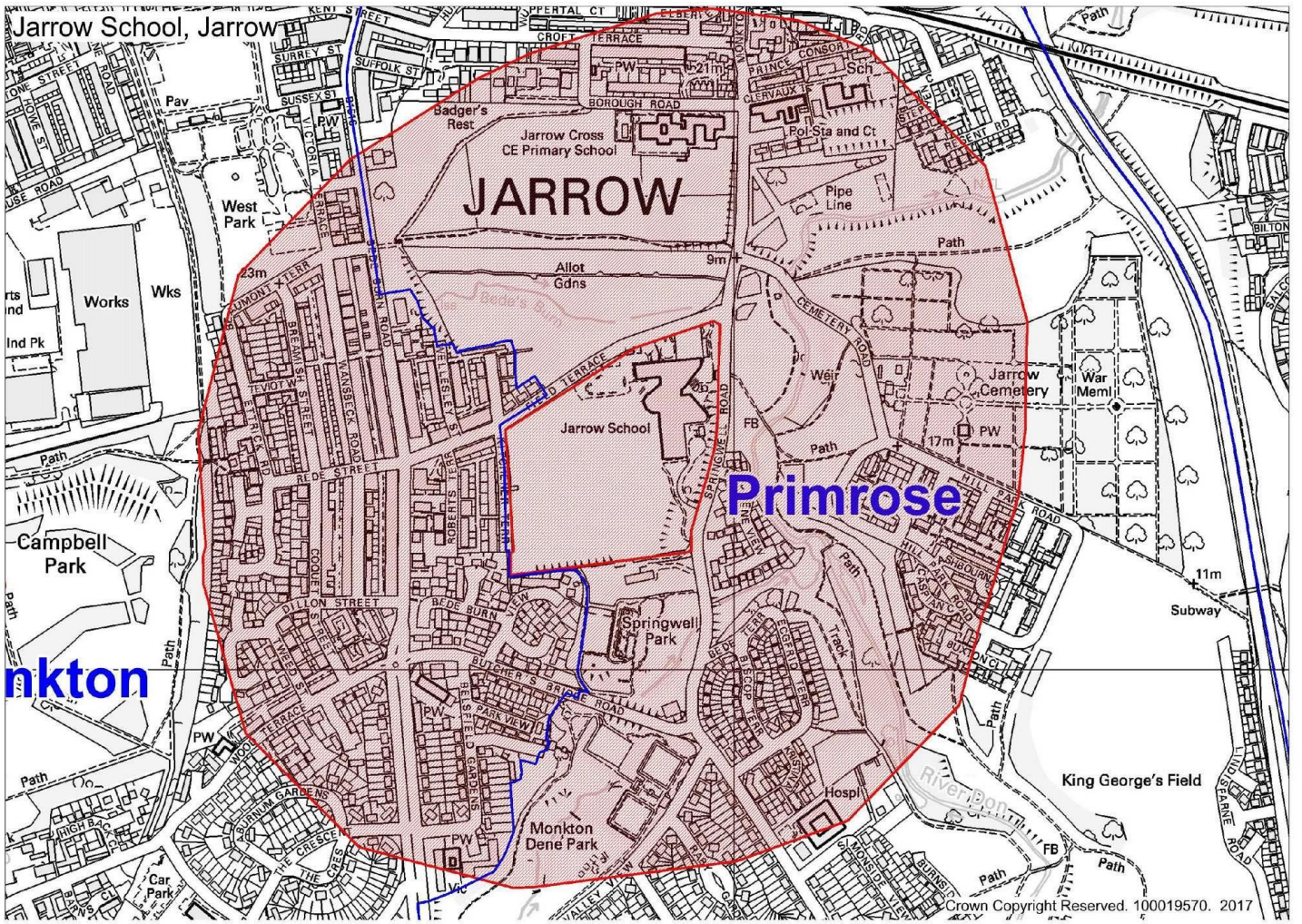
5.1 The monitoring of this SPD will be conducted through the Council's Authorities Monitoring Report (AMR) which is updated annually. The AMR will monitor the efficiency of the SPD and the effect that it is having on applications for A5 uses in South Tyneside.

5.2 The AMR will monitor the following indicators in relation to this SPD:

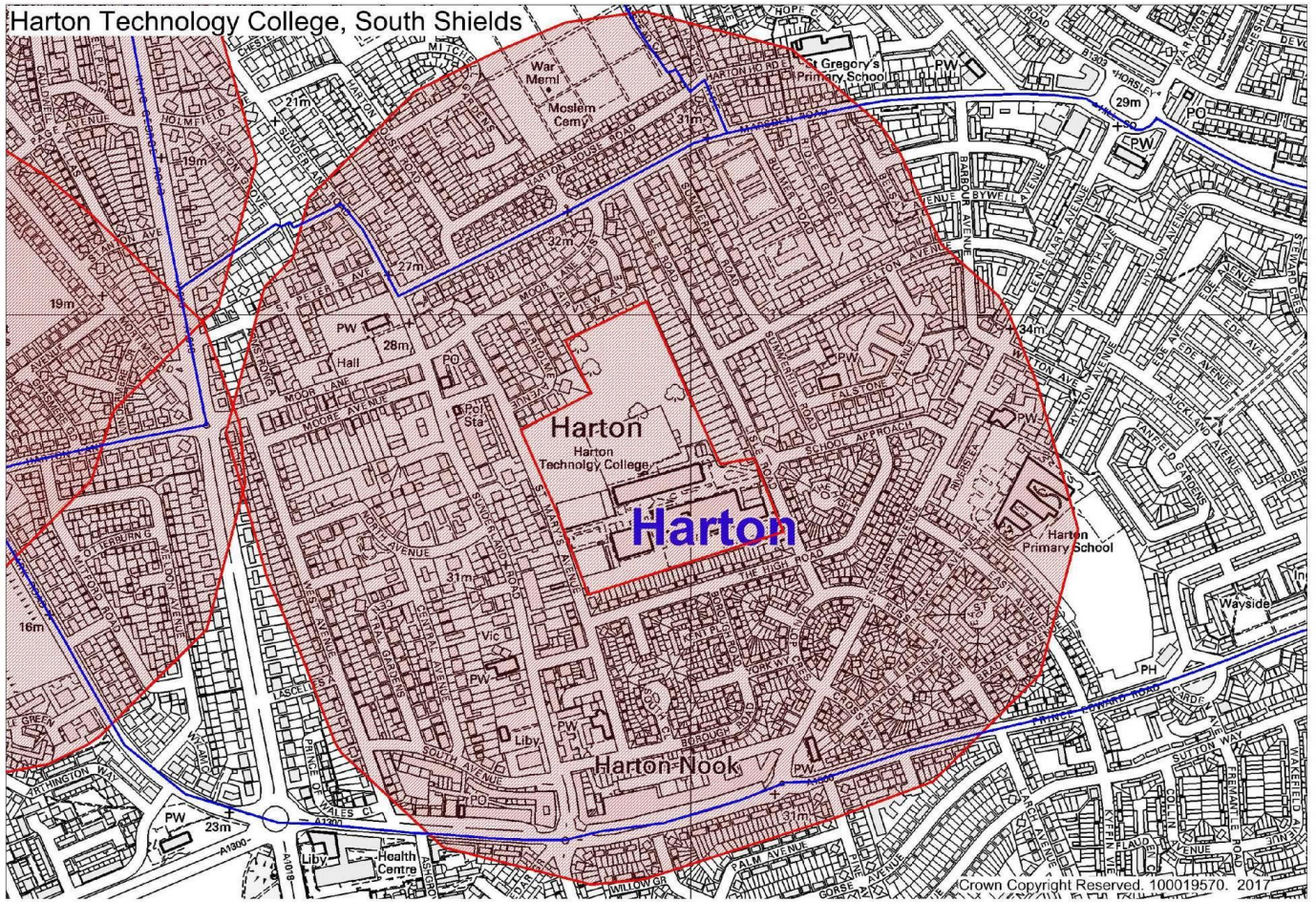
- Annual monitoring of A5 planning applications and appeals determined by HFTA SPD.
- Number of A5 uses in Town Centres and District Centres.
- Annual monitoring of Childhood obesity levels via NCMP data.

Appendix A: Hot Food Takeaway (A5) 400m Exclusion Buffer around Secondary Schools Maps.



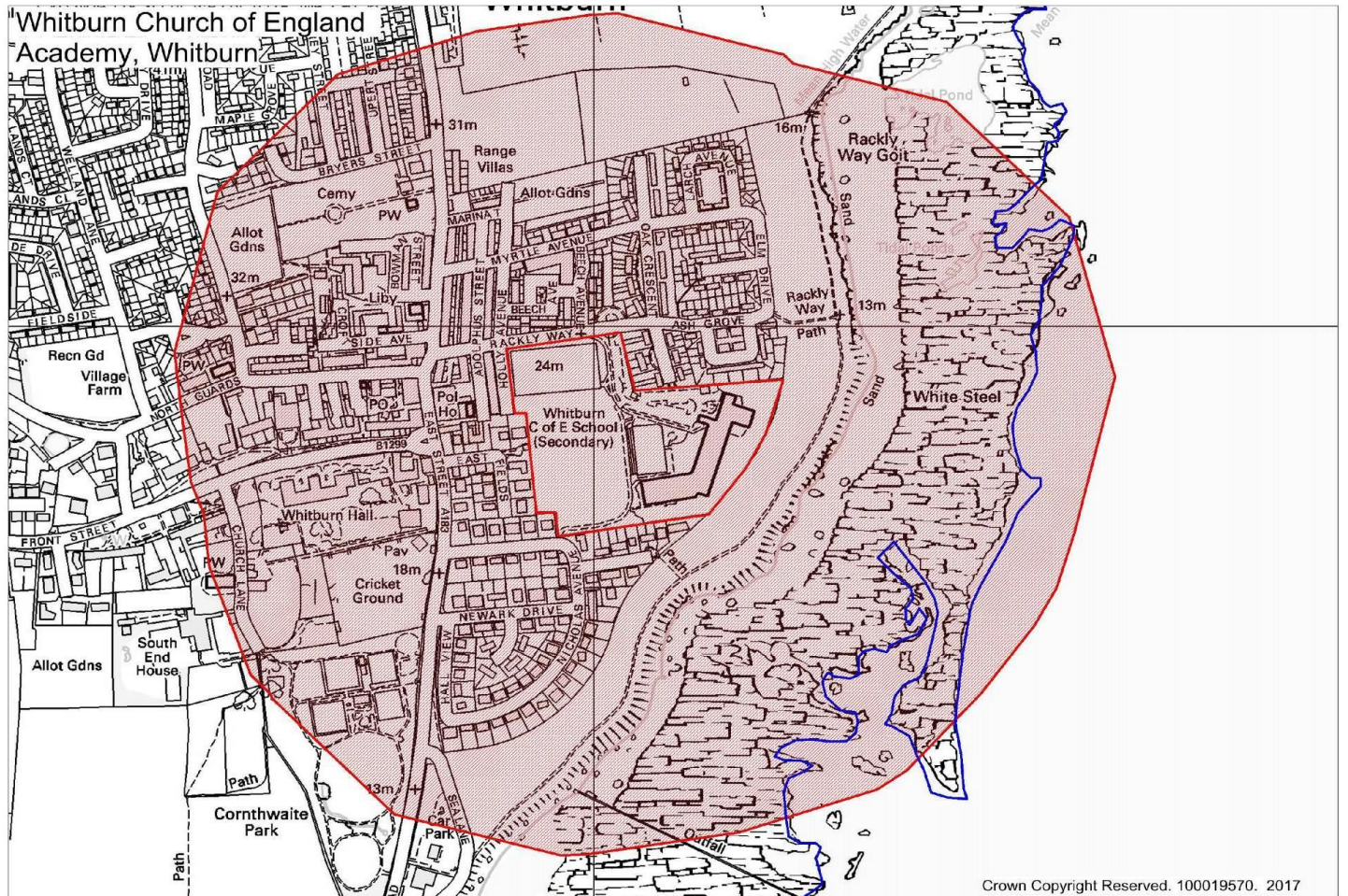


Harton Technology College, South Shields

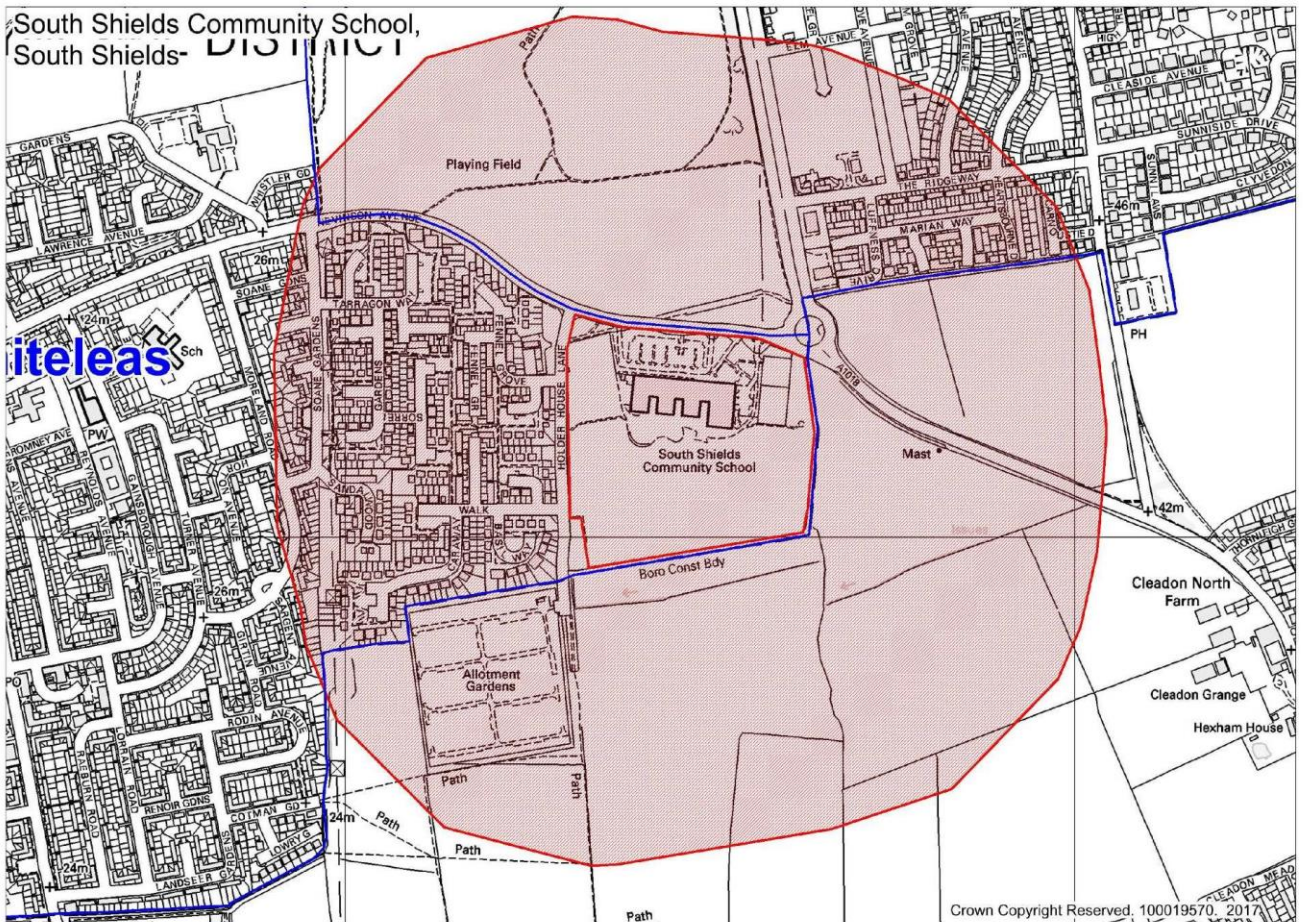
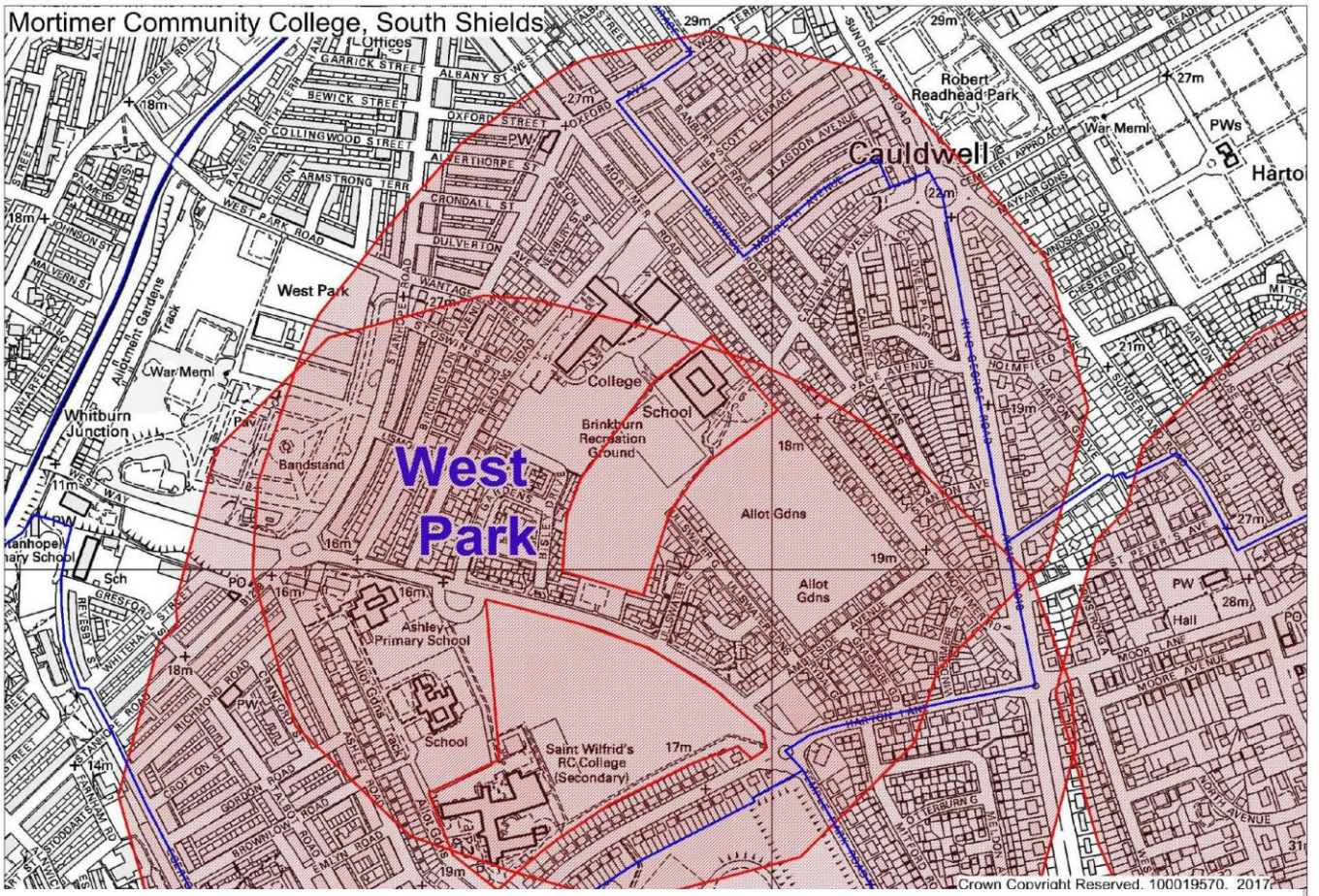


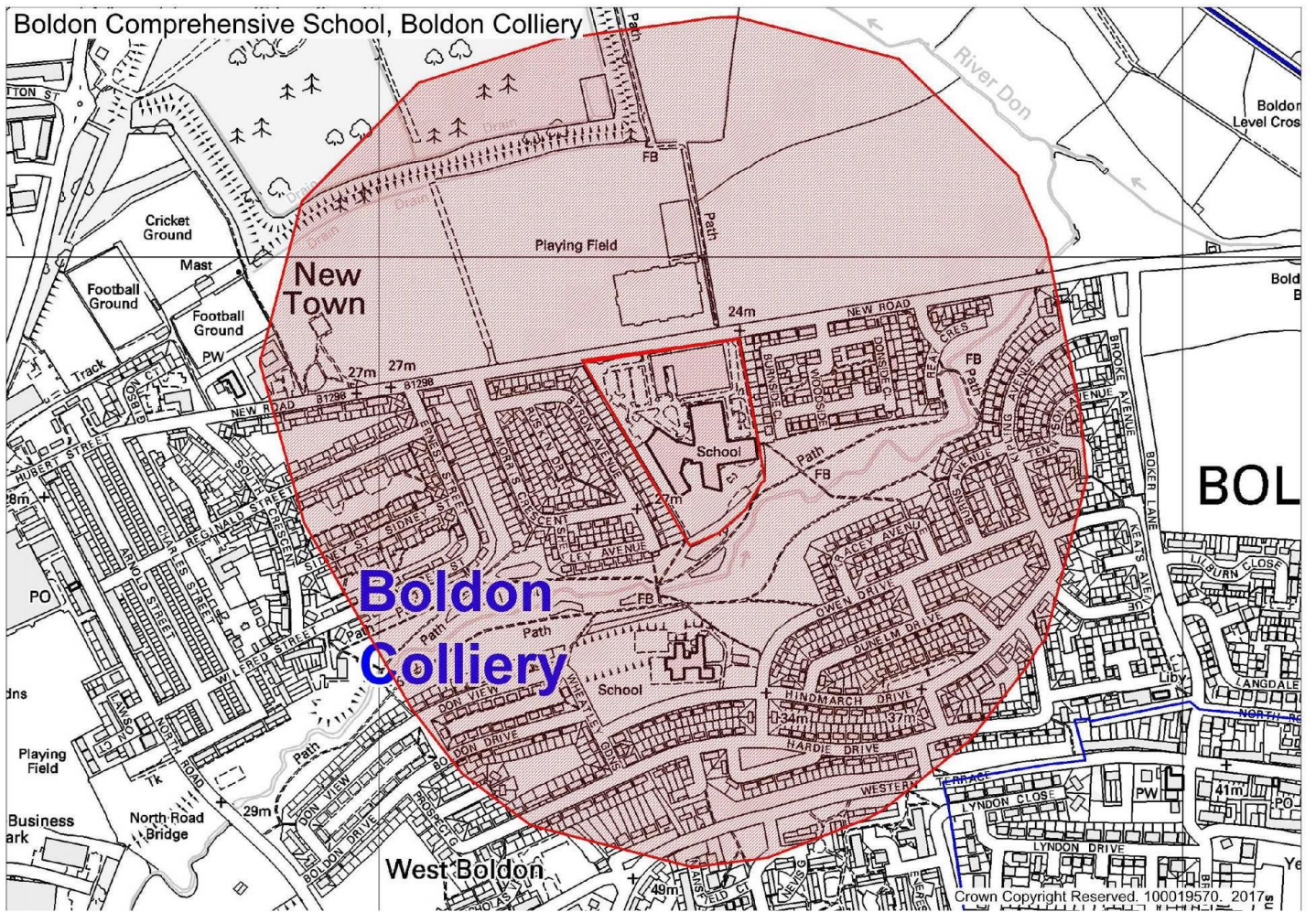
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To find out more about the Local Plan, please contact:

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If you know someone who would like this information in a different format contact the communications team on (0191) 424 7385