

Newcastle City Council

Healthier Food Environments

Scoping Report 2022









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1. Introduction

Newcastle City Council adopted a Hot Food Takeaway Supplementary Planning Document (SPD) in October 2016. The SPD sets out the Council's approach in relation to planning control of hot food takeaways and focuses on three key policy areas: healthy diets; vitality and viability of centres and residential amenity.

Healthy Diets

The causes of a person being overweight and obese are multi-factorial, including the environments in which they live, as well as genetics, behaviour and psycho-social factors. In England, a quarter of adults are classed as obese; this has risen from only 15% in 1993 (Public Health England, 2017). In 1990 in England 5% of 10–11-year-olds were classed as obese (Report of the Chief Medical Officer, 2019), compared with 25.5% in 2020-21.

Today around two-thirds of adults in Newcastle upon Tyne (66.6%, source: Active Lives Survey) are overweight or obese. This is projected to continue to rise in the future. The number of children in Year 6 who are overweight or obese in Newcastle (39.6%) is also higher than the national average (37.5%) and projected to increase, with children living in the most socio-economically deprived areas of the City twice as likely to be overweight or obese when compared to their peers in the least deprived areas.

The local environment can encourage unhealthy lifestyle choices, such as relating to food purchases and the level of physical activity undertaken. In particular, hot food takeaways offer unhealthy foods and drink which are easy to access and typically energy dense, being high in sugar, salt and fat and low in micronutrients. Foods high in fat, salt and sugar also tend to be cheaper per calorie than healthier foods (National Food Strategy: the plan, 2021). For adults, obesity can lead to Type 2 diabetes, heart disease, cancer, musculoskeletal problems, mental health issues and poor quality of life. As well as impacting on the health of the population, being overweight or obese has an economic impact as well – often impacting on a person's ability to remain in work or to continue to be economically active. The high numbers of people who are overweight or obese means that this is an important public health issue.

To seek to tackle the rising levels of obesity, Newcastle City Council has adopted a whole-system approach to healthy weight, nutrition and physical activity, which recognises multiple interventions are required, including targeting the relationship between the food environment and population weight status.

Vitality and Viability of Centres

Newcastle's retail centres perform an important role for residents and the local economy. They provide shopping and services, employment and leisure, community activity and character and identity to local areas. Newcastle has 45 designated centres, including 8 district centres and 37 local centres. Centres are also highly accessible to the local community, acting as a key focus for retail and leisure investment. It is therefore important that these centres retain their vitality and remain viable in attracting investment.

Data collected for the 2016 SPD identified that there were 264 hot food takeaways across the City - 139 takeaways were located in retail centres and 125 were found outside identified retail centres. The City's eight district centres had the greatest representation of hot food takeaways. This provides the baseline position for future monitoring to ensure that Newcastle's retail centres continue to retain their primary purpose of providing a range of shops and services. It is therefore necessary to ensure an over-concentration of hot food takeaways does not inhibit the vitality and viability of a local centre.

Residential Amenity

Hot food takeaways can cause levels of noise, odours and traffic which can result in disturbance to neighbouring residents which adversely affects their amenity. Noise associated with hot food takeaways can be in the form of mechanical from extraction equipment along with increased levels of customer movement in and out of the premises in the evening and at night. Odours from takeaways can arise from cooking, food preparation and refuse storage and penetrate through buildings and outside to impact upon neighbours' amenity.

Application of SPD Policy

The adopted SPD sets out the Council's approach in relation to planning control of hot food takeaways and similar associated uses and is a material consideration in the determination of planning applications. Since the adoption of the SPD the Town and Country Planning (Use Classes) Order 1987 has been amended. As a result, hot food takeaways now fall outside of any identified Use Class and are termed as "sui generis" ('in a class of its own'). For this reason, any proposed material change in the use of a premises to one including a hot-food takeaway will require planning permission.

For the purposes of the SPD, a hot food takeaway can be classified as a stand-alone unit (such as a fish and chip shop or pizza takeaway), and also as part of a mixed-use operation, for example where a premises is operated with indoor seating for the consumption of food, but also with a proportion of hot food takeaway sales which result in these takeaway sales not being purely incidental to its primary use as a restaurant (for example a drive through). The resultant mixed-use would not fall within an established Use Class. Determining when hot food takeaway sales cease to become incidental to another use requires information on a range of factors.

The term "hot food takeaway" shall therefore mean all sui generis takeaway uses and include any proposal where an element of hot food takeaway use removes it from a Use Class.

City Council Aim

Being overweight or obese means that individuals are at risk of poor health, linked to development of long-term conditions including Type 2 diabetes, cardiovascular disease and some cancers. Obesity is also associated with more severe COVID-19 outcomes. Overweight and obesity increases the risk of developing long term conditions earlier in life and living more years of life in poor health. In addition to the physical health risks, obesity is associated with lower quality of life, experience of stigma, social isolation and mental health issues for both children and adults.

The Council's whole systems approach to healthy weight, obesity and physical activity aims to support individuals, families and communities to access, adopt and sustain healthier diets. Improving the food environment, including by limiting further growth of hot-food takeaways, typically high in fat, salt and sugar, is part of this approach. The approach aims to make it easier for our whole population to access a healthy diet, be physically active and maintain a healthy weight, while adopting targeted measures for specific populations most impacted by overweight and obesity.

Hot food takeaways are recognised as a popular choice in the food offer and also contribute towards economic and employment opportunities. Notwithstanding this, compared to other retail uses, hot food takeaways have a greater potential to have a detrimental impact on residential amenity and environmental quality. Where concentrations of hot food takeaways occur, they can impact on the vitality and viability of a retail centre and limit investment of other retail uses.

Public Health Position

Data from NHS Digital and the National Child Measurement Programme (NCMP) is used to determine the proportion of overweight and obese (including severely obese) children across England, in both reception (aged 4-5 years) and year 6 (aged 10-11 years). Latest complete data from 2019/20 shows 11.6% of 4-5 year olds in Newcastle are classified as obese, and this figure increases to 24.8% for those aged 10-11 years. Across both age groups, a higher proportion of pupils in Newcastle are obese compared to the North-East and England averages, with obesity levels increasing over the time. 7.1% of year 6 children in Newcastle were classed as severely obese in 2019/20, compared with 4.7% in England. The proportion of severely obese children aged 10-11 in Newcastle has been rising annually since 2015/16 and the rate of increase is greater than for England, resulting in widening inequality.

National trends in childhood obesity between 2006/07 to 2019/20 show that inequality in childhood obesity between children living in the most and least deprived neighbourhoods has increased over time for both reception and year 6 children, with a much steeper rate of increase for year 6 children. Overall, any decline in childhood obesity rates in less deprived areas is offset by rising overweight and obesity prevalence in the most deprived communities (Public Health England, 2021).

During the Covid pandemic Newcastle was unable to measure all schools for the NCMP, but data nationally shows that obesity rates in both reception and year 6 school children increased by around 4.5 percentage points between 2019-20 and 2020-21, when since the NCMP began in 2006/07 any annual rises were about 1 percent. Early national data for 2021-22 indicates a small decrease in childhood obesity, however rates still remain significantly above pre-pandemic levels, especially for year 6 children.

The percentage of adults classified as overweight or obese is calculated using Active Lives Survey data by Sport England, in which self-reported height and weight is used to determine body mass index (BMI). In 2020/21, 66.6% of adults (18+) in Newcastle were classified as overweight or obese, higher than the England average of 63.5% but lower than 69.7% of adults in the North-East. The most recent data for Newcastle is an increase on previous years.

The Marmot Review '10 years on' (2020) highlighted that life expectancy follows the social gradient – the more deprived the area the shorter the life expectancy. The report observed that the gradient has become steeper and that inequalities in life expectancy have increased.

There are marked regional differences in life expectancy, particularly among people living in more deprived areas. Differences both within and between regions have tended to increase. For both men and women, the largest decreases in life expectancy were seen in the most deprived 10 percent of neighbourhoods in the North East and the largest increases in the least deprived 10 percent of neighbourhoods in London.

The relationship between place-based social inequalities and health inequalities is clear. Life expectancy for males in Newcastle is 77.3 years, compared to England at 79.4 years, and for women it's 81.6 years compared to 83.1 years. The link between what we eat, and our health and well-being is well documented. A poor-quality diet, along with being overweight or obese increases the risk of coronary heart disease, Type 2 diabetes and some forms of cancer. Being overweight or obese can also have negative impacts on emotional well-being. Research shows that there is a direct association between area level deprivation and unhealthy food. Studies show that fast food outlets were present in greater numbers in the more deprived areas and also experienced a greater increase in numbers of outlets over time.

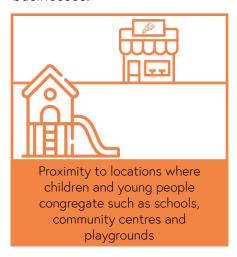
2. Context

National Planing Policy Framework (NPPF)

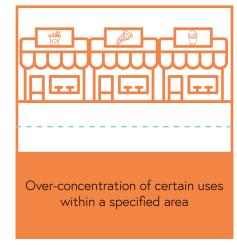
The NPPF, revised in July 2021, sets out the government's planning policies for England and aims to contribute to sustainable development and growth. The NPPF states the purpose of the planning system in creating healthy and inclusive communities.

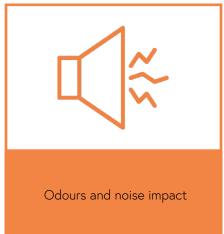
Planning Practice Guidance (PPG)

The PPG was published in March 2014. The online guidance provides more clarity on the interpretation of the NPPF and makes planning guidance more accessible. Guidance on 'Healthy and safe communities', revised in August 2022 identifies that planning policies and supplementary planning documents can, where justified, limit the proliferation of particular uses to create a healthier food environment and help councils put controls on litter when considering applications for takeaway food businesses.













Tackling Obesities: future choices

In 2007 the UK government published the Foresight report "Tackling Obesities: future choices" (Butland, B, Jebb, S, Kopelman 2007). This document outlined how obesity develops through unhealthy eating and the complex relationship between the social, physical and economic environments which leads to an increase in obesity.

Healthy lives, Healthy people: a call to action on obesity in England

"Healthy lives, Healthy people: a call to action on obesity in England" (Department of Health 2011) outlined the scale of the problem facing England, with most people in the country being either overweight or obese. The report shows that the food environment is an important element in the development of obesity. Planning has a vital role in ensuring that the food environment can promote healthy lifestyles and dietary choice.

Childhood Obesity: a plan for action (chapter 2)

The UK Government's Childhood Obesity Plan Chapter 2 was published in June 2018 and sets a target to halve childhood obesity and to reduce the gap in obesity prevalence between children living in the most and least deprived areas by 2030.

The plan focuses on product reformulation, labelling, procurement, advertising and promotions, school food, and supporting local authorities to improve food environments through planning so the healthiest choices become the easiest choices.

The plan specifically encourages wider use of planning powers to control over-concentration of hot food takeaways and announced the launch of Childhood Obesity Trailblazers Programme for local authorities to test approaches, including via the planning system.

Government Food Strategy

The Government Food Strategy was published in June 2022. The strategy focuses on longer-term measures to support a resilient, healthier food system and healthier, more sustainable diets. The document reiterates the ambition to halve childhood obesity by 2030, reduce the healthy life expectancy (HLE) gap between local areas where it is highest and lowest by 2030, adding 5 years to HLE by 2035 and reduce the proportion of the population living with diet-related illnesses.

The strategy states that there has been an exponential growth in the takeaway sector, with online aggregators (food delivery apps) and delivery companies offering easier access for all population demographics to often more calorie-dense food. This has been driven by more people using takeaways.

National Food Strategy: The Plan

The National Food Strategy: The Plan was commissioned by the government and published in July 2021. The strategy sets out recommendations to address the major issues facing the food system, including diet-related disease and health inequality.

The strategy identities that there is a clear correlation between poverty and the density of hot food takeaways, with almost twice as many in the most deprived areas compared to the least.

Using the planning system to promote healthy weight environments

Public Health England produced the "Using the planning system to promote healthy weight environments" document in February 2020. This guidance supports local authority public health and planning teams to promote healthy weight environments through the powers of the planning system.

Guidance on "Healthier food environments" sets out the implementation of takeaway food outlet exclusion zones to limit the proliferation of certain unhealthy uses within specified areas. This includes exclusion zones of often 400 metres (5-minute walk) or 800 metres (10-minute walk) around locations frequented by children and families. These locations are typically schools, but also parks and leisure centres and to prevent clustering on high streets and local shopping parades.

This principle includes primary schools, as those in year 6 may walk to and from school independently in preparation for the transfer to secondary school. Additionally, it is recognised the families may use hot food takeaways on the way home from school and the presence of an adult does not necessarily mean hot food takeaway foods will not be purchased and consumed by children.

It may be appropriate to restrict new hot food takeaway premises just beyond 400m subject to local circumstances, such as:

- · childhood obesity levels
- main school routes used by majority of children
- · density of existing food retail uses

Health Matters: obesity and the food environment

Published by Public Health England in 2017, this guidance focuses on rising obesity rates, the health and economic impacts of obesity, and inequalities in obesity rates between those living in the most and least socio-economically deprived areas.

It shows the association between hot-food takeaway outlet density and deprivation and highlights increasing out-of-home food consumption in typical diets as a contributor to rising obesity rates. It recommends approaches including restricting over-concentration of hot-food takeaways as well as approaches to work with small businesses.

NICE Guidance (2010 & 2015)

The National Institute for Health and Care Excellence's (NICE) overarching role is to improve health outcomes for people using the NHS, social care and public health services. This is achieved through a variety of means including producing guidance for practitioners. These are evidence based and make a range of recommendations for practice. NICE guidance NG7 'Maintaining a healthy weight and preventing excess weight gain among adults and children, March 2015' provides recommendations on behaviours that will enable people to prevent excess weight gain and maintain a healthy weight. The guidance promotes following healthy eating advice and also limiting consumption of energy dense food and drinks prepared outside the home, particularly 'fast' or 'takeaway' foods."

NICE Guidance PH25 Cardiovascular Disease Prevention has a specific recommendation relating to takeaways and food outlets: "Food from take-aways and other outlets (the 'informal eating out sector') comprises a significant part of many people's diet. Local planning authorities have powers to control fast-food outlets."



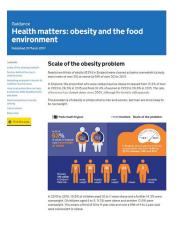


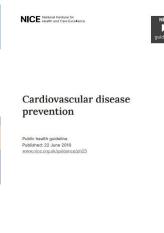












Local Plan Policies

The Core Strategy and Urban Core Plan (CSUCP) produced jointly with Gateshead Council was adopted on the 26 March 2015. This Plan sets out the growth ambitions of Gateshead and Newcastle and will guide decisions on development until 2030. The Plan covers strategic growth for key employment areas, retail-led development, housing growth and improving infrastructure to support development.

The Plan has a number of strategic objectives which will be delivered by the policies in the Plan. In particular, strategic objectives SO3, SO4 and SO10 are relevant. SO3 and SO4 are related to Newcastle's position as a regional retail centre, the role of which should be improved and expanded. The Plan should ensure the provision of quality district and local centres with a diverse range of shops and services. Strategic objective SO10 aims to "provide the opportunity for a high quality of life for everyone and enhance the wellbeing of people to reduce all inequalities".

Policies CS7 'Retail and Centres' and CS14 'Wellbeing and Health' will help to deliver these objectives. Policy CS7 aims to protect the vitality and viability of centres in the retail hierarchy by encouraging a balance of retail and supporting uses which are appropriate in scale to the relative position of each centre in the hierarchy.

Policy CS14 aims to maintain and improve the wellbeing and health of communities by ensuring access to local employment opportunities, healthy housing, open space, cultural and community facilities, healthy food and care and health facilities. In particular and relevant to this scoping report, Policy CS14 details the Council's ambitions to control unhealthy eating establishments.

Policy CS14 Wellbeing and Health:

The wellbeing and health of communities will be maintained and improved by:

- 1. Requiring development to contribute to creating an age friendly, healthy and equitable living environment through:
 - i. Creating an inclusive built and natural environment,
 - ii. Promoting and facilitating active and healthy lifestyles,
 - iii. Preventing negative impacts on residential amenity and wider public safety from noise, ground instability, ground and water contamination, vibration and air quality,
 - iv. Providing good access for all to health and social care facilities, and
 - v. Promoting access for all to green spaces, sports facilities, play and recreation opportunities.
- 2. Promoting allotments and gardens for exercise, recreation and for healthy locally produced food
- 3. Controlling the location of, and access to, unhealthy eating outlets.

3. Local Planning Authority Examples

The Town and Country Planning (Use Classes) (Amendment) (England) Regulations 2020 have resulted in an amendment to the use class A5: Hot Food Takeaway, which is now classified as 'Sui Generis' as of 1st September 2020.

A number of Local Planning Authorities have prepared supplementary planning documents (SPDs) to restrict the development of new hot food takeaway premises.

The table below summarises some of these SPDs:

Local Authority	Criteria for assessing A5 Planning Applications
Nuneaton and Bedworth Borough Council Supplementary Planning Document: Planning for a healthier area – Hot Food Takeaways June 2020	 Proximity to schools: Planning permission will not be granted for new A5 Uses within 400 metres of a secondary school main entrance except within the boundaries of designated centres. Concentration and clustering of hot food takeaways: Within a defined centre planning permission will not be granted where the percentage of A5 usage exceeds 20%. A limit of two adjacent outlets together. Considering suitable opening time for HFTs: Taking into account impacts on residential amenity (including odours, noise and litter); existing night-time economy; exiting character and levels of activity and noise.
Leeds City Council Hot Food Takeaway Supplementary Planning Document April 2019	 Proximity to schools: Planning permission will not be granted for new A5 Uses within 400 metres of a secondary school main entrance except within the boundaries of designated centres. Clustering: No more than two consecutive A5 units adjoined. Between groups of existing A5 uses, there should be at least two non A5 units. Number of units in a parade or frontage; fewer than 5 permits 2 HFTs, 5-10 units permits 3 HFTs, 11+ permits 4 units. Considering suitable opening time for HFTs: Taking into account impacts on residential amenity (including odours, noise and litter); existing night-time economy; exiting character and levels of activity and noise.
Coventry City Council Hot Food Takeaway Supplementary Planning Document August 2019	 Concentration of HFTs: In areas that have become over concentrated by hot food takeaways, further HFTs applications will not be permitted. Proximity to schools: HFTs will not be approved if it falls within a 5 minute walk from the gates of any primary or secondary school. Odour extraction: Extraction systems should be installed to effectively disperse odours from hot food takeaways, whilst satisfying the councils design policies. Highways safety: Information must be submitted with the application to evidence that the HFT will not cause detriment to highway safety.

Barnsley Metropolitan Borough Council Planning Advice Note Hot Food Takeaways May 2019	 Over proliferation: Consideration will be given to the number of HFTs already present in each ward. Proximity to schools: Outside District or Local Centres, proposals for HFTs within 400m of a secondary school or Advanced Learning Centre (ALC), will have regard to guidance from Public Health England on the link between childhood obesity and proximity to HFTs. Location where there are high levels of obesity: Consideration will be given to levels of excess weight of 10-11 year old pupils. Proposals within a ward where more than 32% of 10-11 year old pupils are classed as having excess weight are more likely to conflict with NPPF. Healthy Impact Assessment: Applications for A5 uses will be required to include a Health Impact
	Assessment (HIA).
City of Wolverhampton Council Hot Food Takeaway Supplementary Planning Document May 2018	 Proximity to a secondary school: No new Hot Food Takeaway development will be permitted within 400 metres of a secondary school, as measured in a direct line (as the crow flies) from any school entrance used by pupils. Vitality and viability of centres: In centres with 40+ units, no more than 10% of ground floor shops units in total and no more than 10% of ground floor shop units in any frontage should be occupied by HFTs; in centres with <40, no more than 15% of ground floor shop units in any frontage should be occupied by HFTs; in all centres, no more than two consecutive ground floor shop units in the centre should be occupied by HFTs.
Islington Council Location and Concentration of Uses Supplementary Planning Document April 2016	 Application received: Various council departments and partner organisations will be consulted for comments on potential impacts. All A5 use applications should be accompanied by a completed Islington 'Planning for Health' self-assessment. Any applications for A5 units within a 200m radius of a primary or secondary school will be resisted. All permitted applications for A5 uses will require the operator to achieve and operate in line with the Healthy Catering Commitment Standard. All applications involving A5 uses should be accompanied by a Hot Food Takeaway Management and Operating Strategy.
Sandwell Metropolitan Borough Council Hot Food Takeaway Supplementary Planning Document July 2016	 Proximity to schools: No new HFTs permitted within 400 metres of a secondary school or college site. Percentage Limit of Hot Food Takeaways in Centres and Parades of Shops: In centres with 40 units+, there should be no more than 7% of frontages occupied by HFTs; in centres with <40, there should be no more than 12% of the frontages occupied by HFTs. Clustering: Limit of two adjacent outlets together is the maximum appropriate.

- No new HFTs are to be permitted where they are directly adjacent to residential property at ground floor level.
- All HFTs require appropriate fume extraction equipment.
- Control over opening hours.
- Internal Waste:

Appropriate storage areas must be specified for food waste bins and packaging waste. Appropriate fat traps are to be specified on drains to prevent fats from reaching the water system.

• Crime and Anti-Social Behaviour:

Development of new HFTs or expansions must not cause or increase levels of crime and anti-social behaviour or fear of crime.

Gateshead Council Hot Food Takeaway 2015

Proximity to schools, youth facilities and parks:

Planning permission will be refused for an A5 use within 400m radius of entry points to schools, youth centres, leisure centres and parks.

• Locations where there are high levels of obesity:

Planning permission will be refused in wards where there is more than 10% of the year 6 pupils classified as obese.

• Over proliferation:

Planning permission will be refused where the number of A5 premises, within the ward, equals or exceeds the UK national average, per 1000 population.

• Clustering:

Planning permission will be refused where it would result in a clustering of A5 uses to the detriment of the character and function or vitality and viability of a centre or local parade or if it would have an adverse impact on the standard of amenity for existing and future occupants of land and buildings.

Residential amenity:

Planning permission will be refused where the A5 use shares a party wall with a residential property.

- Hours of opening.
- Extraction of odours and noise abatement.
- Anti-social behaviour.
- Disposal of waste products.
- Litter.
- Transport.
- Health Impact Assessment:

Applications for A5 uses will be required to include a health impact assessment.

4. Overview of the Hot Food Takeaway Scoping Document

Approach - what evidence is required?

The adopted SPD supplements both national and local planning policy (including policies from the 1999 Unitary Development Plan (UDP), which are no longer in force)), references evidence (some of which has now been updated) and includes eight policies covering proximity to secondary schools, over concentration, clustering, protection of residential amenity, highway issues, odours and noise abatement, hours of operation and disposal of waste products.

To ensure that planning can continue to support the council's approach to tackle obesity, maintain healthy weight and access to physical activity, we are proposing a more comprehensive approach based on updated evidence. The revised document will set out the Council's priorities and objectives in relation to planning control of hot food takeaways and will elaborate upon existing and emerging policy in relation to health and wellbeing. The supplementary document has to be part of a wider effort to tackle unhealthy diets.

Below includes some potential policy areas the council are proposing to consider as part of a future planning document.

Policy Options

Locations where Children and Young People Congregate

· Close proximity to entry points of schools (primary and secondary), parks, youth centres, leisure centres. The Council will consider the exposure of pedestrians through analysing the routes taken to the locations identified above as helpful in estimating exposure to unhealthy food outlets in the food environment. Making it easier to access a healthy diet and healthy weight requires action across the life-course. Children who live with obesity are more likely to remain obese as adults, increasing their risk of developing long-term conditions, resulting in poor health and earlier mortality. Childhood obesity prevalence approximately doubles between the beginning and end of primary school. Children who are overweight or obese in reception are most likely to remain overweight or obese by year 6. Additionally, between 7-9% of children who are a healthy weight in reception become obese or severely obese by year 6 (PHE, 2017). Although a small percentage, this represents a large number of children and illustrates why primary school is a crucial period to prevent development of obesity. Children living in the most deprived areas, who were a healthy weight in reception, are least likely to remain a healthy weight by year 6 (OHID, 2022)

Levels of Obesity

• Locations where there are high levels of childhood obesity (wards where more than 10% of year 6 pupils are classified as obese). Rates of childhood overweight and obesity are higher than regional and national averages in Newcastle and are projected to increase. More deprived wards have higher levels of overweight and obesity than more affluent areas but the whole city has higher levels than is beneficial to population health. The National Child Measurement Programme allows us to monitor rates by ward and compare to each other and the regional and local averages. The Council will monitor these to judge if wards or the city as a whole are seen to improve or get worse.

Over Proliferation/Concentration

- Density of hot food takeaways in a particular area. Considering wider areas/ 'macro area' and walk times between local centres.
- There are some areas of the city where there is an over-concentration of hot food takeaways, this can lead to an unacceptable adverse impact on the built environment and the healthy food environment and on residential amenity. The Council will review data on the number of and location of existing hot food takeaway premises across the city and their proximity to each other.

Clustering

- · Clustering of hot food takeaways can detract from the primary retail function of a centre.
- Increased numbers of customers congregating around hot food takeaways, particularly in the evenings, can lead to problems of increased noise, disturbance and anti-social behaviour. These effects can be intensified where such users are clustered together.

Protection of Residential Amenity

- Development of new Hot Food Takeaways or expansions of existing units must not cause or increase levels of crime and Antisocial Behaviour in an area. This includes the fear of crime.
- Any new application for a hot food takeaway, whether sui generis or where there is an ancillary element of hot food takeaway shall include submission of a litter management plan.

Highway Issues

- Hot food takeaways can generate a high proportion of car borne trade who require short stay parking.
- Delivery vehicles connected with hot food takeaways can also contribute to increased traffic flow in the vicinity of takeaways, add to existing parking pressures and increase highway safety issues.

Odours and Noise Abatement

- The adopted SPD utilised the DEFRA Guidance, which has now been withdrawn. It is proposed to update this section in light of new guidance relating to odour management including via use of gas cooking ranges; use of charcoals and controls where a business chooses to only use electrically operated cooking appliances.
- In respect of addressing noise arising from the activities of the business, it is proposed to ensure noise from extraction systems is addressed both internally and externally. Greater emphasis will be placed on the requirement to ensure scaled plans showing the entirety of the layout of the extraction system internally and externally are submitted with the application.

Hours of Operation

• Late night opening hours can cause intolerable levels of disturbance to residents, attracting higher customer numbers in the afternoon and late evenings.

Disposal of Waste Products

• To include internal refuse storage facilities of sufficient size commensurate with the nature of the business and including suitable means of access and egress. In addition, appropriate storage areas must be specified for food waste bins and packaging waste. Appropriate fat traps are to be specified on drains to prevent fats from reaching the water system.

Dark Kitchens

- Dark kitchens (a catering venue for the sole purpose of providing takeaways usually located in employment areas for takeaway delivery only with no visiting patrons) and food order apps and delivery options (Deliveroo, Uber Eat etc) will also make this process more complex. Emerging evidence indicates that industrial scale 'dark kitchens,' which fulfil multiple takeaway businesses' orders, are only a small fraction of the total market, especially outside of London. The majority of takeaways supplied via meal delivery platforms are prepared in physical hot food takeaway outlets, which remain more concentrated in deprived neighbourhoods with higher obesity rates.
- Controlling dark kitchens and monitoring the setting up of catering venues optimised for online delivery with the sole purpose of providing hot food takeaways.

Personal Permissions

 Using planning tools such as personal permissions, granted on the basis of serving healthier food.

5. Next Steps

Following public consultation, all comments received on this scoping report and in particular the potential policy areas set out in Section 4 of this report will be reviewed and will help inform the document as it progresses through to adoption.