



PLANNING STATEMENT

PROPOSAL: Change of use from office (Use Class E) to Restaurant (Use Class E) and Hot Food Takeaway (Sui Generis) with installation of rear flue system

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1. Introduction

This Planning Statement has been prepared in support of a planning application for the change of use of the existing ground floor commercial unit from an office (Use Class E) to a mixed-use restaurant (Use Class E) and hot food takeaway (Sui Generis), together with the installation of a flue extraction system to the rear elevation.

The proposal seeks to bring the unit into a viable and active commercial use that will serve the needs of the local community while ensuring that the amenity of neighbouring occupiers is protected.

2. Site and Surroundings

The application site comprises an existing ground floor commercial unit located within a small local shopping parade on Whitby Road. The area is characterised by a mix of commercial premises at ground floor level with residential accommodation in close proximity, including upper floors and adjoining properties.

The parade provides a range of day-to-day services and convenience uses for local residents.

3. Planning History and Established Use Principle

The site benefits from a historic planning permission granted by the London Borough of Hillingdon in 2006 for A3 (restaurant) and A5 (hot food takeaway) uses.

This planning permission is a significant material consideration and establishes that food and beverage uses, including hot food takeaway activity, have previously been accepted in principle at this location.

Although the Use Classes Order has since been amended, the underlying planning principle remains relevant. The historic consent demonstrates that such uses were considered compatible with the surrounding area and capable of operating without unacceptable harm to residential amenity or the function of the local parade.

Accordingly, substantial weight should be afforded to this fallback position in the assessment of the current application.

4. Proposed Development

The proposal includes:

- Change of use from Class E (office) to:
 - Restaurant (Class E)
 - Hot food takeaway (Sui Generis use)

- Installation of a rear-mounted flue extraction system
- Internal alterations to facilitate kitchen and customer seating areas

The operation will provide both dine-in and takeaway services, with takeaway forming an ancillary component of the overall restaurant use.

5. Planning Policy Context

The proposal has been assessed against relevant national and local planning policy, including:

- National Planning Policy Framework (NPPF)
- London Plan
- Hillingdon Local Plan (Part 2 – Development Management Policies)

Key considerations include principle of development, residential amenity, design, highways impacts, and the vitality of the local parade.

6. Principle of Development and Impact on Local Parade

The introduction of a restaurant use within a local shopping parade is considered acceptable in principle, subject to the protection of residential amenity and maintenance of a balanced mix of uses.

The site's planning history demonstrates that restaurant and takeaway uses have previously been accepted in principle for this premises.

The proposal will complement existing businesses within the parade. While there are a limited number of existing food-related premises nearby (including pizza, fish and chips, and Chinese cuisine), the proposed use will introduce a distinct offer focused on chicken-based products, thereby enhancing the diversity of food provision available to local residents.

The development will:

- Contribute positively to the vitality and viability of the parade
- Increase consumer choice without resulting in direct duplication of existing uses
- Maintain a balanced mix of commercial uses

Furthermore, the proposal represents a modest-scale operation and will not lead to an overconcentration of hot food takeaway uses within the parade.

7. Highways, Access and Deliveries

The proposal is not expected to give rise to any significant adverse impacts on the local highway network.

- The majority of customers are anticipated to visit on foot, reflecting the site's location within a neighbourhood parade serving the surrounding residential area.
- A limited number of customers may arrive by private vehicle. Short-stay parking is available to the front of the premises.
- Deliveries will be minimal in frequency, anticipated at approximately once per week, and will take place from the rear of the premises.
- Delivery times will be restricted to 08:00–18:00, thereby avoiding disturbance during sensitive hours.
- Any takeaway-related activity will be managed to ensure that delivery drivers do not cause obstruction, noise, or nuisance within the surrounding area.

Overall, the proposal is considered acceptable in highways terms.

8. Residential Amenity

The site is located in close proximity to residential properties, and careful consideration has been given to protecting neighbouring amenity.

Mitigation measures include:

- Controlled opening hours
- Installation of a high-quality odour extraction system
- Rear flue discharge at appropriate height
- Management of deliveries and waste

Subject to appropriate planning conditions, the proposal will not result in unacceptable impacts in terms of noise, disturbance, or general activity.

To further ensure compliance, a detailed noise assessment can be secured by planning condition should the Local Planning Authority consider this necessary.

9. Odour and Extraction

A rear-mounted flue extraction system will be installed to serve the kitchen.

The system will:

- Incorporate grease and carbon filtration

- Discharge at an appropriate level and well away from the rear wall of upper residential flats to ensure effective dispersion
- Be designed in accordance with Environmental Health requirements

This will ensure that cooking odours are effectively controlled and do not adversely affect nearby residential occupiers.

10. Opening Hours

The proposed hours of operation are:

- **Monday to Saturday:** 09:00 – 23:00
- **Sundays and Bank/Public Holidays:** 10:00 – 23:00

No late-night or extended hours are proposed.

These hours are consistent with similar uses and have been selected to balance commercial viability with the protection of residential amenity. The applicant is, however, willing to amend these hours in accordance with the Council's recommendations, should this be considered necessary.

11. Litter Management

The premises will incorporate appropriate waste management arrangements.

- Waste will be stored within internal bins, with additional capacity provided by a 1100-litre commercial bin within the garage. The garage is not suitable for parking the car and is currently being used as storage.
- Staff will undertake regular litter checks in the immediate vicinity
- Any waste associated with the use will be promptly collected and properly disposed

A proactive management approach will ensure that the surrounding area remains clean and tidy at all times.

12. Design and Appearance

The proposed flue will be located to the rear of the property, ensuring it is largely screened from public view and does not harm the character or appearance of the building or street scene.

13. Conclusion

The proposed development represents a sustainable and appropriate reuse of an existing commercial unit.

The scheme will:

- Support the vitality and viability of the local parade
- Provide a valuable service to the local community
- Enhance the diversity of local food offerings
- Create employment opportunities
- Maintain an active commercial frontage

The proposal has been carefully designed to ensure that impacts on neighbouring amenity are appropriately mitigated and controlled.

Subject to the imposition of appropriate planning conditions, the development is considered to accord with relevant national and local planning policy and is therefore respectfully submitted for approval.