



PLANNING DESIGN & ACCESS STATEMENT

*Change of use from an A1 retail unit to a restaurant (A3)
(Class E(a) to Class E(b))
and other associated alterations including installation of extractor duct
(resubmission of previously withdrawn application ref PA/20/02169/NC)*

AT

259 Bethnal Green Road, London, E2 6AH

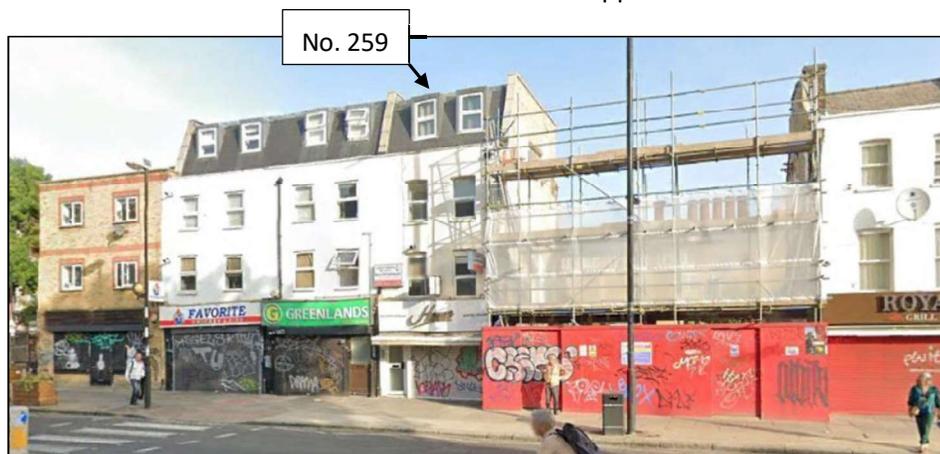
March 2021

1.0 INTRODUCTION

- 1.1 This planning statement has been prepared by RJS Planning on behalf of A786 Studio in support of a planning application for the change of use from an A1 retail unit to a restaurant (A3) (Class E(a) to Class E(b)) and other associated alterations including installation of extractor duct (resubmission of previously withdrawn application ref PA/20/02169/NC – see **Appendix A**).
- 1.2 This statement will consider the planning issues raised by the proposal in the context of national and local planning policy advice.

2.0 THE SITE

- 2.1 The application site is located on the northern side of Bethnal Green Road and forms part of an existing terraced row that consists of both three and four storey buildings, with No. 259 having been part of a set of three properties that have been extended with a mansard roof extension. The terrace mainly consists of commercial/service uses on the ground floor level and residential or office-based uses on the upper floors.



Application Site – No. 259 Bethnal Green Road

- 2.2 The application relates in particular to the ground floor unit occupying No. 259, which is a commercial premises, with a gross internal floor area of 71.6sqm. The floors above have an office on the first floor and residential units to the two upper floors, which are all accessed via a separate door to the front of the property.
- 2.3 The terrace and surrounding street scene contain a vibrant mix of retail shops, service businesses, restaurants and takeaways which contribute to the daytime and night-time economy, providing a service to the local community and visitors to the area.
- 2.4 The application site is currently occupied by Henna Events Wedding Shop and has Greenlands Estate Agents at No. 257 to its western side and Nos. 261- 263 to the east, which are currently undergoing building works, and will retain Class E ground floor units.



Application Site and Surrounding Area

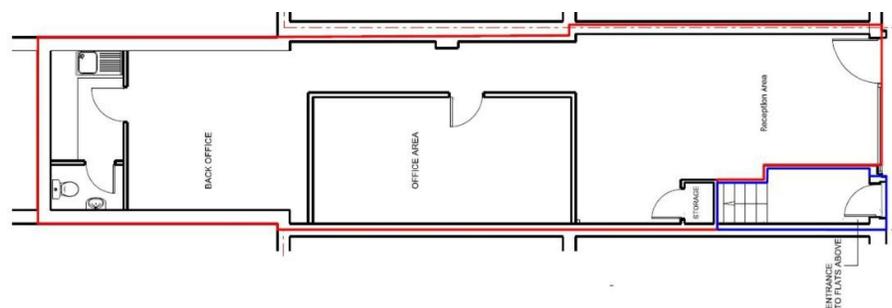
2.5 The application site is not within a Conservation Area and the application property is not a Listed Building.

3.0 THE PROPOSED DEVELOPMENT

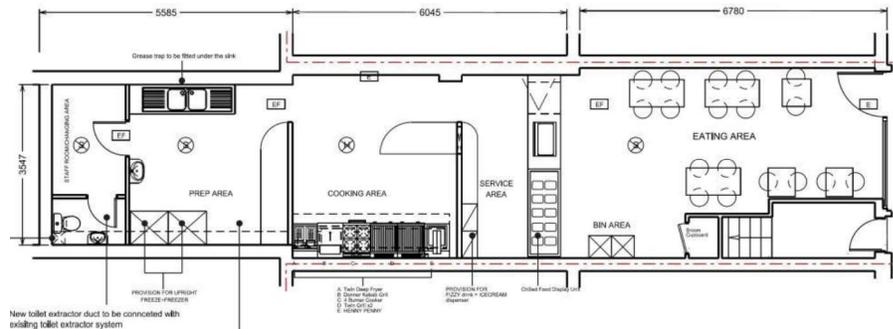
3.1 Due to the Covid-19 pandemic and since the 1st lockdown, the existing business at No. 259 Bethnal Green Road has been effected very badly and therefore this application proposes the change of use from an A1 retail unit to a restaurant (A3) (Class E(a) to Class E(b)) and other associated alterations including installation of extractor duct, which is a resubmission of previously withdrawn application ref PA/20/02169/NC.

3.2 The proposed change of use from retail Class E(a) to Class E(b) no longer requires permission as a 'Change of use' can occur within the same use class or from one use class to another; however, as the development includes the installation of an extraction system and duct that will exit the property to the rear, associated with the proposal, this application is being submitted.

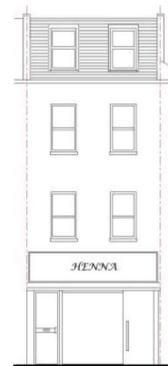
3.3 The ground floor of the property has a gross internal floor area of approximately 71.6sqm, and consists of a reception area with storage cupboard, an office area enclosed by partially glazed partitions and a back office area with staff kitchen and wc.



3.4 As illustrated below, the front section of the ground floor will provide the customer seating area for the restaurant, with a chilled food display and counter separating this from the cooking area and the food preparation zone, with a staff changing area and wc to the rear of the building.

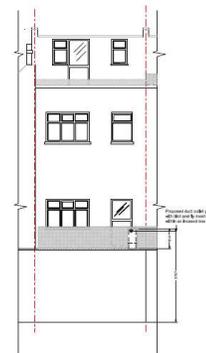


3.5 The proposal will not involve any changes to the shopfront of the unit and the separate street access to the upper floors will also remain unchanged, with any proposed signage changes to be dealt with as a separate application if required.



Existing and Proposed Front Elevation (no alterations proposed)

3.6 To the rear of the building, the proposed extraction system duct with grill will exist through the flat roof of the rear extension, at the northwest corner, furthest away from the main rear elevation of the property.



Rear Elevation of the Application Site and Location of Proposed Duct

3.7 The proposed extraction system, with low surface electrostatic self-cleaning, site safe carbon filters and an external duct, is shown on the proposed plans as extending from the cooking area, through the food preparation area and exiting the building through the flat roof of the staff wc. The specification for the extraction system is shown on Plan No. PP01-259GB and contained within **Appendix B**.

3.8 The proposed restaurant use will provide a healthy eating gourmet burger joint, with the extraction system as described above purposefully chosen to be appropriate for this use. However, should any further details be required, it is requested that these can be provided either during the application process or dealt with as a condition of approval.



Gourmet Burger see Menu in Appendix C

3.9 The existing waste and recycling bin storage arrangements for the property will remain as existing.

3.10 The proposed opening hours will be 10:00hrs to 23:00hrs Monday to Saturday and 12:00hrs to 22:30hrs on Sundays and Bank Holidays, with nearby businesses having similar trading hours.

3.11 The proposed restaurant use will require a minimum of three full-time and three parttime employees.

4.0 SUBMITTED PLANS

4.1 The proposal is shown in more detail on the following drawings which accompany the current planning application:

- X01-259BG – Location and Site Plans
- X02-259BG – Existing Ground Floor Plan and Front and Rear Elevations
- X03-259BG – Existing Roof Plan & East Side Elevation
- X04-259BG – Existing West Side Elevation
- PP01-259BG – Proposed Ground Floor Plan, Extraction System and Roof Specification
- PP02-259BG – Proposed Front and Rear Elevations and Roof Plan
- PP03-259GB – Proposed East Side Elevation
- PP04-259BG – Proposed West Side Elevation

4.2 If further supporting documents are required as part of the application process, it is requested that the applicant is informed during the planning process and afforded the opportunity to address the issues raised and provide the information as required.

5.0 PLANNING HISTORY

Nos. 255-259 Bethnal Green Lane

5.1 **Planning application reference PA/12/02239/A1**

Erection of an additional storey at roof level, including rear extension to existing property and internal configuration to existing residential layout on upper floors to accommodate 1 x 1 bed unit; 2 x 2bed units and 1 x 3bed unit in total (resulting in 1 x additional residential unit) – Permitted 4th April 2013

No. 259 Bethnal Green Lane

5.2 **Planning application reference PA/81/00374**

Demolition of existing ground floor rear extension and erection of larger single storey extension – Permitted 10th March 1981

5.3 **Planning application reference PA/85/00366**

Demolition of ground floor rear extension and erection of larger extension with rear access stairs to first floors, including refurbishment of upper floors in connection with betting office use – Permitted 12th June 1985

5.4 **Planning application reference BG/92/00111**

Change of use of ground and first floor to wholesale/retail with ancillary office use on part of second floor – Permitted 21st August 1992

5.5 **Planning application reference PA/15/00561/R**

Addition of an extra storey at third floor level and rear extensions at first and second floors to create an additional 2 bedroom apartment – Refused 1st May 2015

5.6 **Planning application reference PA/20/02169/NC**

Notification of Prior approval under Schedule 2, Part 3, Class C, Town and Country Planning (General Permitted Development) Order 2015 for change of use from Retail (A1) to Restaurant (A3) – Received 3rd October 2020 - withdrawn

5.7 Due to the changes in Use Classes from 1st September 2020, the Planning Officers recommended the withdrawal of planning application reference PA/20/02169/NC.

6.0 RELEVANT PLANNING POLICY

6.1 The following paragraphs provide a brief summary of the relevant policies and the guidance within the National Planning Policy Framework. The paragraphs are in a hierarchical order relative to national and local planning policy.

6.2 Section 38(6) of the Planning and Compulsory Purchase Act 2004 requires planning applications to be determined in accordance with the development plan unless material considerations indicate otherwise.

6.3 For the purposes of the current application the National Planning Policy Framework (2019), the London Plan (2021) and Tower Hamlets Local Plan 2031 (2020) are relevant.

National Planning Policy Framework – February 2019 (NPPF)

6.4 The NPPF (February 2019) sets out the Government’s planning policies for England and how these are expected to be applied, this document replaces the National Planning Policy Framework published in July 2018. The following sections and paragraphs make reference to the parts of the NPPF which are directly relevant to this application.

Achieving sustainable development

6.5 The purpose of the planning system is to contribute to the achievement of sustainable development. At a very high level, the objective of sustainable development can be summarised as meeting the needs of the present without compromising the ability of future generations to meet their own needs. Achieving sustainable development means that the planning system has three overarching objectives, which are interdependent and need to be pursued in mutually supportive ways (so that opportunities can be taken to secure net gains across each of the different objectives): economic, social and environmental.

Decision-making

6.6 Paragraph 38 states that local planning authorities should approach decisions on proposed development in a positive and creative way. They should use the full range of planning tools available, including brownfield registers and permission in principle, and work proactively with applicants to secure developments that will improve the economic, social and environmental conditions of the area. Decision-makers at every level should seek to approve applications for sustainable development where possible.

Building a strong, competitive economy

6.7 Paragraph 80 states that *“Planning policies and decisions should help create the conditions in which businesses can invest, expand and adapt. Significant weight should be placed on the need to support economic growth and productivity, taking into account both local business needs and wider opportunities for development”*.

Achieving well-designed places

6.8 Section 12 of the NPPF describes how the creation of high quality buildings and places is fundamental to what the planning and development process should achieve, stating that *“Good design is a key aspect of sustainable development, creates better places in which to live and work and helps make development acceptable to communities”*.

- 6.9 Paragraph 127 states that planning policies and decisions should ensure that developments:
- a) will function well and add to the overall quality of the area, not just for the short term but over the lifetime of the development;
 - b) are visually attractive as a result of good architecture, layout and appropriate and effective landscaping;
 - c) are sympathetic to local character and history, including the surrounding built environment and landscape setting, while not preventing or discouraging appropriate innovation or change (such as increased densities);
 - d) establish or maintain a strong sense of place, using the arrangement of streets, spaces, building types and materials to create attractive, welcoming and distinctive places to live, work and visit;
 - e) optimise the potential of the site to accommodate and sustain an appropriate amount and mix of development (including green and other public space) and support local facilities and transport networks; and
 - f) create places that are safe, inclusive and accessible and which promote health and well-being, with a high standard of amenity for existing and future users; and where crime and disorder, and the fear of crime, do not undermine the quality of life or community cohesion and resilience.
- 6.10 Paragraph 130 highlights that where the design of a development accords with clear expectations in plan policies, design should not be used by the decision-maker as a valid reason to object to development.
- 6.11 It should also be noted that Paragraph 131 states that *“In determining applications, great weight should be given to outstanding or innovative designs which promote high levels of sustainability, or help raise the standard of design more generally in an area, so long as they fit in with the overall form and layout of their surroundings”*.

The London Plan (March 2021)

- 6.12 The London Plan 2021 is the Spatial Development Strategy for Greater London. It sets out a framework for how London will develop over the next 20-25 years and the Mayor’s vision for Good Growth. The Plan is part of the statutory development plan for London, meaning that the policies in the Plan should inform decisions on planning applications across the capital. Borough’s Local Plans must be in ‘general conformity’ with the London Plan, ensuring that the planning system for London operates in a joined-up way and reflects the overall strategy for how London can develop sustainably, which the London Plan sets out.

Tower Hamlets Local Plan 2031 (2020)

- 6.13 The Local Plan sets out how the borough of Tower Hamlets will grow and develop from now on until 2031. It identifies how many new homes, jobs and services are needed to support our growing population, and where and how they should be provided. It will also shape how our places will look and feel and influence the way that our communities interact with each other and the spaces around them. It also provides a series of policies to ensure development is well-designed, accessible, safe and respects and enhances the environment, and can be delivered alongside new infrastructure and local services. Policy S.DH1 is referred to within the reason for refusal.

Policy S.DH1: Delivering high quality design

- 6.14 Policy S.DH1 states that development is required to meet the highest standards of design, layout and construction which respects and positively responds to its context, townscape, landscape and public realm at different spatial scales, including the character and distinctiveness of the borough's 24 places (as shown on Figure 4) and their features. To achieve this, development must:
- a. be of an appropriate scale, height, mass, bulk and form in its site and context*
 - b. represent good urban design: provide coherent building lines, roof lines and setbacks, complement streetscape rhythm and associated landscapes (including boundary treatment) and ensure optimal plot coverages to avoid overdevelopment*
 - c. ensure the architectural language: scale, composition and articulation of building form, design of detailing, elements and materials applied on elevations, complements and enhances their immediate and wider surroundings*
 - d. protect important views of and from landmark buildings and vistas*
 - e. use high quality design, materials and finishes to ensure buildings are robust, efficient and fit for the life of the development*
 - f. create well-connected, inclusive and integrated spaces and buildings which can be easily adaptable to different uses and the changing needs of users*
 - g. incorporate features of positive biodiversity value within the site, where possible*
 - h. use design and construction techniques to ensure that the development does not result in unacceptably harmful impacts arising from overheating, wind, air pollution, light pollution and noise pollution and the loss of sunlight and daylight, whilst optimising energy and waste efficiency, and*
 - i. provide a mix and range of publicly accessible open spaces and water spaces that promote biodiversity, health and well-being.*

Policy S.TC1: Supporting the network and hierarchy of centres

- 6.15 Development is required to support the role and function of the borough's town centre hierarchy and the provision of town centre uses in line with the principles set out in the table. Bethnal Green Road is classed as a District Centre where the function/role is to *"Promote as vibrant hubs containing a wide range of shops, services and employment"*.
- 6.16 New development within the Central Activities Zone, Tower Hamlets Activity Areas and Major, District and Neighbourhood Centres will be expected to support the delivery of new retail and leisure floorspace to meet identified needs. New development must also contribute positively to the function, vitality and viability of the Major Centre, District Centres and the Columbia Road and Redchurch Street Neighbourhood Centres. New development within other Neighbourhood Centres and Neighbourhood Parades must ensure sufficient provision of local shops and services to meet the day-to-day needs of local communities. The scale and type of development within the town centres hierarchy should reflect the character, scale and role of each centre through:
- ensuring town centres are accessible, active, well-used and safe during the day and night*
 - encouraging evening and night time economy uses that contribute to inclusiveness, economic vitality and viability and complement existing activities, where appropriate*
 - promoting mixed-use and multi-purpose town centres (which include new residential uses where appropriate) with a mix of unit sizes and types to assist in the creation of vibrant centres that offer a diversity of choice, and meet the needs of local communities*
 - supporting multifunctional, diverse and inclusive leisure and cultural venues and promoting associated uses*
 - promoting and focusing markets in town centres and recognising their role in adding variety, promoting local enterprise and contributing to local character, and*
 - supporting temporary and community uses where they help to activate and revitalise vacant town centre units and sites.*



2 – Bethnal Green Road District Centre

Policy D.DH8: Amenity

- 6.17 Development is required to protect and where possible enhance or increase the extent of the amenity of new and existing buildings and their occupants, as well as the amenity of the surrounding public realm, including:

e. not create unacceptable levels of artificial light, odour, noise, fume or dust pollution during the construction and life of the development.

7.0 THE PLANNING CASE

Introduction

- 7.1 This section will demonstrate that the proposed change of use upon the ground floor of the building with associated alterations including installation of extractor duct, constitutes an acceptable form of development which will make a more viable use of No. 259 Bethnal Green Road, whilst causing no harm to neighbouring amenities.

- 7.2 As the proposed change of use from retail Class E(a) to Class E(b) no longer requires permission, with the 'Change of use' occurring within the same use class, the main consideration is therefore the installation of the extraction system and duct that will exit the property to the rear. The main considerations in the assessment of this application relate to:

- Principle of the development
- Current use
- Impact on the locality
- Proposed restaurant use
- Impact on the amenity of adjoining occupiers
- Presumption in favour of sustainable development

Principle of the development

- 7.3 The application site is currently an E(a) class use unit at No. 259 Bethnal Green Road within Bethnal Green Road District Centre, as defined by the Tower Hamlets Local Plan 2031 (2020).
- 7.4 As detailed above, the proposed change of use from retail Class E(a) to Class E(b) no longer requires permission; however, it is still important to note that Policy S.TC1: Supporting the network and hierarchy of centres, requires District Centres to *"Promote as vibrant hubs containing a wide range of shops, services and employment"*, with evening and night time economy uses that contribute to inclusiveness, economic vitality and viability and complement existing activities, encouraged where appropriate.
- 7.5 The proposal at No. 259 maintains the office use at first floor level and the residential units of accommodation above that. The change of use to the ground floor will therefore also promote the Council's aims to provide *"mixed-use and multi-purpose town centres (which include new residential uses where appropriate) with a mix of unit sizes and types*

to assist in the creation of vibrant centres that offer a diversity of choice, and meet the needs of local communities”.

- 7.6 The development therefore conforms to the Council’s aim of ensuring that new development does not result in the loss of necessary local shopping and the proposed change of use to a restaurant will provide greater opportunities for diversity in relation to the food offered in the locality and therefore ought to be deemed acceptable in principle.

Current Use

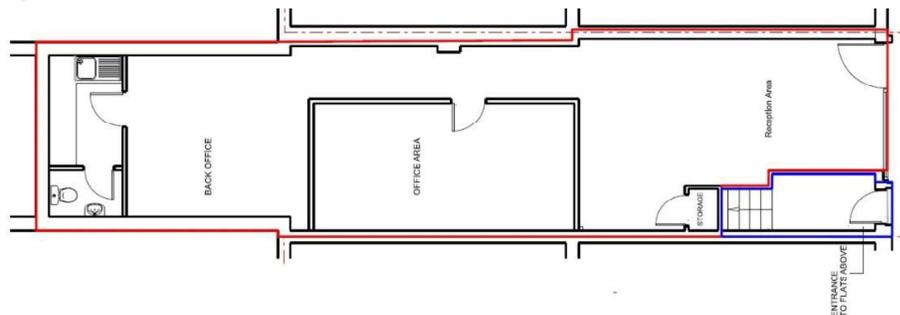
- 7.7 The retail unit is currently in use as a wedding management / wedding planning business, with the proposed change of use providing a more viable use of the property.
- 7.8 The applicant therefore seeks to obtain permission for the installation of an extraction system that includes an external duct to facilitate the proposed E(b) Class restaurant use.



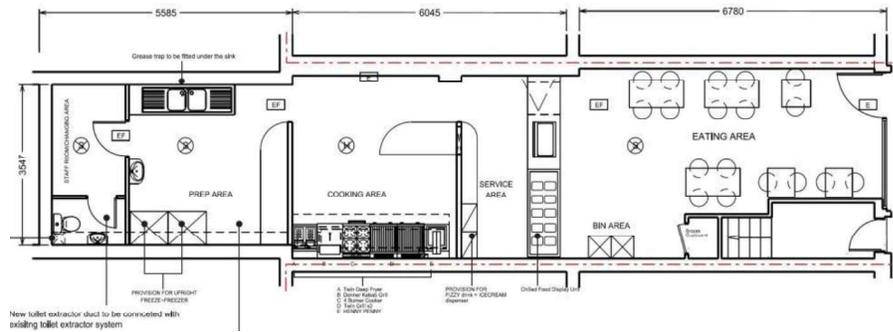
Application Property – No. 259 Bethnal Green Road

Proposed Restaurant Use

- 7.9 The shopfront of the unit will not be altered by the development, therefore the existing access from the highway will remain the same. If any alterations to the front façade and signage are required, permission will be applied for separately.
- 7.10 The proposal will include the refurbishment of the interior of the 71.6sqm unit to create a seated dining area within the existing ground floor retail space, a catering kitchen and a food preparation area towards the rear of the unit, where there will also be a staff changing area and wc.



Existing Ground Floor Plan



Proposed Ground Floor Plan

- 7.11 The proposal includes the addition of an extraction system with external duct, and as shown on the proposed plans this will exit the building through the flat roof of the rear extension as shown on the excerpt below from Plan No. PP02-259BG, which illustrates the proposed rear elevation and roof plan.



- 7.12 The proposed duct outlet will extend approximately 1.0m (max) above the flat roof, and will have a grill with bird and fly mesh, set within an encased box. The extraction system and flue specification are provided on Plan No. PP02-259GB; however, that plan also states that *“upon planning approval qualified ventilation engineer to be appointed”*.

- 7.13 Details of the extraction system specification are detailed below and within **Appendix B**:
- *The system specification will be designed on a maximum extract volume of 1.0m/s.*
 - *The first stage of control to be baffle filters in the canopy to remove the large particulate followed by Electrostatic Precipitator ESP3000 from Purified Air, configuration in the duct itself to remove remaining, oil, grease and smoke.*
 - *This ESP unit is specifically designed for commercial kitchen application with built in sumps for oil and grease capture.*
 - *ESP's are also the most effective method for smoke removal with 98% efficiency through a single pass.*
 - *Once oil, grease and smoke have been removed the odorous air will pass through Purified Air Site-Safe Carbon Filtration, which in total will achieve a minimum 0.4 second residence time.*
- 7.14 The proposed fans are to be fitted with speed controllers, and provisions are to be made for low surface extract ventilation with electrostatic precipitator filter system, with site safe carbon filter and an 0.04-0.08s dwell time as per manufacture details and engineer's specification in keeping with Noise Impact Assessment.
- 7.15 The proposed extraction system has been designed to meet the requirements of the proposed restaurant use as a gourmet burger joint; however, if further information is required to supplement that provided in **Appendix B**, it is requested that the final specification for the extraction system is dealt with as a condition of approval. The proposed restaurant menu is contained within **Appendix C**.
- 7.16 The proposed opening hours will be 10:00hrs to 23:00hrs Monday to Saturday and 12:00hrs to 22:30hrs on Sundays and Bank Holidays, with nearby businesses having similar trading hours.
- 7.17 It is estimated that the proposed restaurant would require a minimum of three full-time and three part-time employees, therefore providing a number of employment opportunities within the local community.

Impact on the Locality

- 7.18 The application property is located within an area containing a vibrant mix of retail shops, service businesses, restaurants and takeaways, with residential units or offices above; this mix contributes to the daytime and night-time economy, whilst also providing a service to the local community and visitors to the area.



General Street Scene of Bethnal Green Road

- 7.19 As pictured above, the immediate locality contains a good variety of retail, services and catering establishments that serve the local community, although some retail units are also vacant.



Street Scene opposite the Application Property

- 7.20 The proposed change of use will add positively to the mix of cuisine currently on offer in the locality, with the existing street scene having a relatively low number of restaurants as a percentage of the commercial units within this section of the district Centre.

Impact on the amenity of adjoining occupiers

- 7.21 The NPPF (2019) states in paragraph 127 that planning policies and decisions should ensure that developments create a high standard of amenity for existing and future users, which shares the aims of local planning policy.

- 7.22 Policy D.DH8 also states that development is required to protect amenity and not create unacceptable levels of artificial light, odour, noise, fume or dust pollution during the construction and life of the development.
- 7.23 As the site is located in a commercial area; and backs onto the rear service area and extensions of other neighbouring commercial properties in this densely built-up location, the position of the extraction duct has been chosen to ensure the least possible harm to neighbouring amenities.
- 7.24 As there are residential flats on the second and third floors of the application property and the upper floors of neighbouring buildings, an extraction system with safe site carbon filters to control odour will be installed to protect neighbouring amenities, as detailed in **Appendix B**. Therefore prior to commencement, the applicant can provide any further details for the extractor system including the duct, to supplement the information provided on Plan No. PP02-259GB as a condition of approval.
- 7.25 The proposal will protect the amenity of neighbouring residents, with the following steps taken to limit the possible impact of the change of use to a restaurant.

Odour Prevention: The extraction system will be purposefully designed for the application site, with a high specification odour control system that will ensure there are no unacceptable odours emitted as a result of the new cooking facilities.

A cleaning/maintenance schedule will also be implemented to ensure that standards are maintained by the tenant of the property.

Waste/Recycling: The premises will have waste and recycling bins located at the rear of the property, with a company to be arranged to collect all waste and recycling from the premises on a regular basis. Further details in regard to the capacity of the bins, the waste and recycling storage arrangement and collection can be supplied during the application process or added as a condition.

Maintenance: The owner of the property will ensure the business is well managed and the area around the building maintained to a high standard.

Deliveries: In-coming deliveries would be kept to a minimum and would take place at the weekends or supplies will be picked up by the restaurant owner.

Noise Pollution: The applicant is willing to install soundproofing to walls and ceilings as illustrated within the detail on Plan No. PP01-259BG and it is requested that this is dealt with as a condition of approval. Furthermore, the applicant is also willing to commission a Noise Impact Assessment Report to include both an outdoor environmental survey and sound insulation tests to determine the suitability of the commercial unit on the ground floor for restaurant activities, also taking into account the associated proposed kitchen extraction system to be installed, and will also implement any mitigation measures recommended.

- 7.26 In conjunction with the above steps taken to protect neighbouring amenity, the applicant is willing to work proactively with the Council in order to ensure that the use of No. 259 as a restaurant has no negative impact on neighbouring amenities.
- 7.27 This section of Bethnal Green Road is part of a busy and vibrant area where businesses open early and stay open late. The residents within the locality are therefore used to a certain level of ambient noise, therefore the proposed change of use with opening hours of 10:00hrs to 23:00hrs Monday to Saturday and 12:00hrs to 22:30hrs on Sundays and Bank Holidays is unlikely to have any noticeable impact upon people and traffic movements, and overall will therefore have no adverse impact upon the character of the area or the living conditions of the nearest neighbouring occupiers.

Presumption in favour of sustainable development

- 7.28 The NPPF contains a presumption in favour of sustainable development and identifies three dimensions to sustainable development: economic, social and environmental. It states that these dimensions give rise to the need for the planning system to perform a number of roles: an economic objective; a social objective; and an environmental objective. These are defined in paragraph 8 of the NPPF as follows:
- **an economic objective** – to help build a strong, responsive and competitive economy, by ensuring that sufficient land of the right types is available in the right places and at the right time to support growth, innovation and improved productivity; and by identifying and coordinating the provision of infrastructure;
 - **a social objective** – to support strong, vibrant and healthy communities, by ensuring that a sufficient number and range of homes can be provided to meet the needs of present and future generations; and by fostering a well-designed and safe built environment, with accessible services and open spaces that reflect current and future needs and support communities' health, social and cultural well-being; and
 - **an environmental objective** – to contribute to protecting and enhancing our natural, built and historic environment; including making effective use of land, helping to improve biodiversity, using natural resources prudently, minimising waste and pollution, and mitigating and adapting to climate change, including moving to a low carbon economy.
- 7.29 Paragraph 9 of the NPPF advises these objectives should be delivered through the preparation and implementation of plans and the application of the policies in this Framework; they are not criteria against which every decision can or should be judged. Planning policies and decisions should play an active role in guiding development towards sustainable solutions, but in doing so should take local circumstances into account, to reflect the character, needs and opportunities of each area.

7.30 It is considered that the proposed development would achieve the economic, social and environmental gains required by the NPPF and as such would result in sustainable development in the following ways:

- the application site is located in a very sustainable location in close proximity to public transport links, with an excellent PTAL rating of 6a;
- the site is ideally located to serve the local community, being in close proximity to other local amenities including retail, leisure, community and business facilities, together with being close to residential dwellings that are integrated into this commercial district centre, mainly upon the upper floors;
- the proposal would clearly meet the economic objectives of the NPPF in assisting to build a strong, responsive and competitive economy. Allowing the proposed extractor duct to facilitate the change of use would protect and enhance the vibrancy and vitality of the district centre shopping frontage, with the existing retail unit currently standing empty and detracting from the street scene.
- the proposed restaurant use will be a gourmet burger joint, therefore the applicant has included the specification require for the extraction duct in **Appendix B** to protect neighbouring amenities;
- the development will retain the outer appearance of the property; therefore, the change of use will protect the general street scene of Bethnal Green Road;
- the development will protect neighbouring amenities as previously described, ensuring the change of use minimises waste and noise/odour pollution within the locality;
- where possible the materials to be used in the interior alterations of the property will be sourced locally;
- the proposed development will also provide sustainable employment opportunities within the locality, to the benefit of the wider community.

7.31 The proposal is clearly a sustainable form of development and meets the criteria set out within the NPPF (2019), the London Plan (2021) and local planning policy, and should therefore be supported as such by the Local Planning Authority.

8.0 CONCLUSION

- 8.1 There are therefore no justifiable reasons to refuse permission for an extraction system with duct for this proposed town centre use, within the Bethnal Green District Centre, where the Council prefer such uses to be; with the change of use to a restaurant requiring no permission to change from Use Class E(a) to E(b).
- 8.2 The proposed development will add positively to an area that already contains a vibrant mix of retail shops, service businesses, restaurants and takeaways, which contribute to the daytime and night-time economy, and provide a service to the local community and visitors to the area.
- 8.3 The Government's introduction of the flexible changes of use is a clear indication that the Government encourages the re-use of vacant retail units for other non-retail uses. The proposed change of use would make a more positive contribution to the vitality and viability of the shopping area than a vacant unit, benefitting the function of the shopping area as a whole and it is asserted that the proposed restaurant can provide a valuable local service to the community and make a positive contribution to the area. For the above reasons it is respectfully requested that the application is approved at the earliest opportunity.

Appendix A

Planning – Application Summary

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PA/20/02169/NC | Notification for Prior approval under Schedule 2, Part 3, Class C, Town and Country Planning (General Permitted Development) Order 2015 for change of use from Retail (A1) to Restaurant (A3) | 259 Bethnal Green Road, London

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Summary [Further Information](#) [Important Dates](#)

Reference	PA/20/02169/NC
Application Validated	Tue 13 Oct 2020
Address	259 Bethnal Green Road, London
Proposal	Notification for Prior approval under Schedule 2, Part 3, Class C, Town and Country Planning (General Permitted Development) Order 2015 for change of use from Retail (A1) to Restaurant (A3)
Status	Registered
Appeal Decision	Not Available

There are [3 documents](#) associated with this application.

There are 0 cases associated with this application.

There are 0 properties associated with this application.

Planning Application ref: PA/20/02169/R

Dear Sir/Madam,

Planning Application Ref: PA/20/02169
Location: 259 Bethnal Green Road, London
Proposal: Notification for Prior approval under Schedule 2, Part 3, Class C, Town and Country Planning (General Permitted Development) Order 2015 for change of use from Retail (A1) to Restaurant (A3)

I refer to your application received on 13/10/2020 and our previous correspondence on this matter.

The application is now withdrawn with effect from the date of this letter. Please find attached withdrawn letter.

If you decide to re-submit your application please contact Tanveer Rahman on for advice on the information required.

Our ESP Range

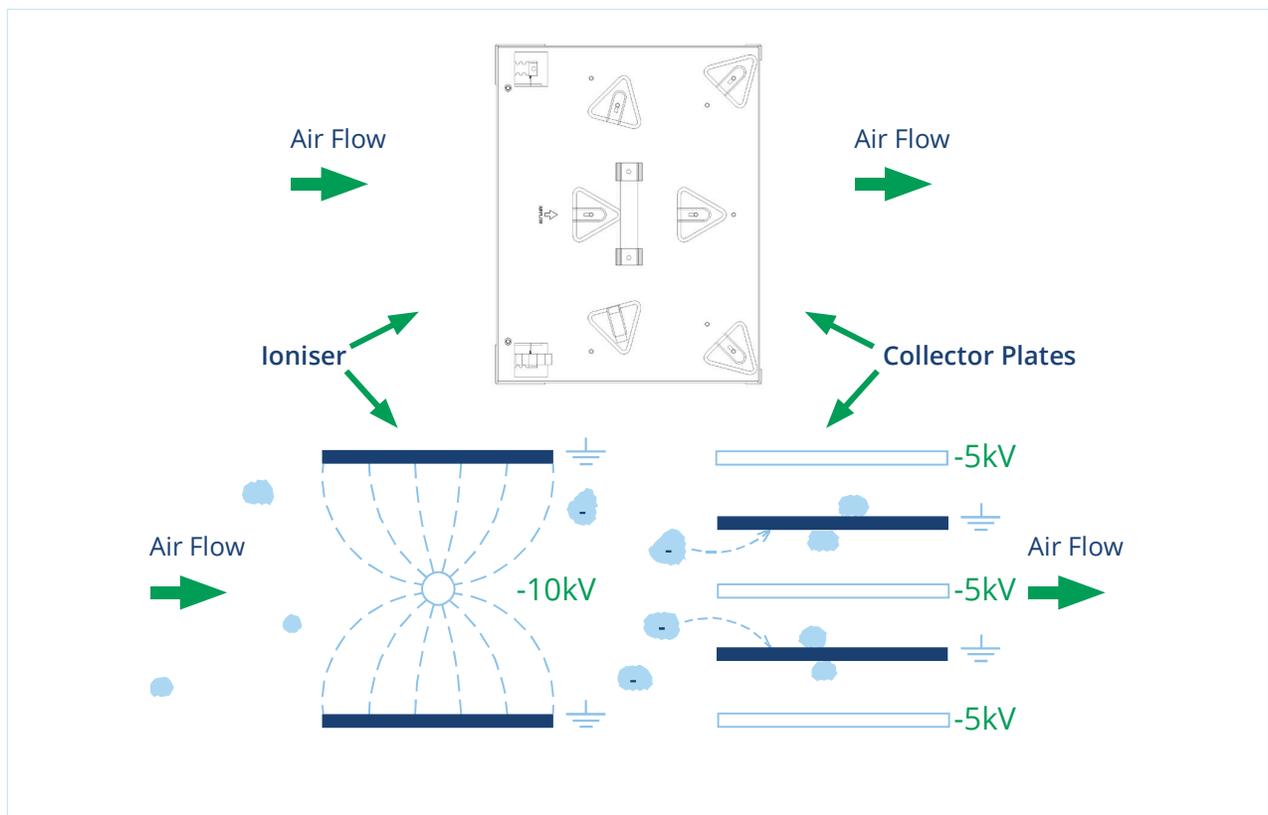


ESP 4500

- ESP 1500E which can handle up to 0.7m³/sec of air flow
- ESP 3000E which can handle up to 1.4m³/sec of air flow
- ESP 4500E which can handle up to 2.1m³/sec of air flow
- ESP 6000E which can handle up to 2.8m³/sec of air flow

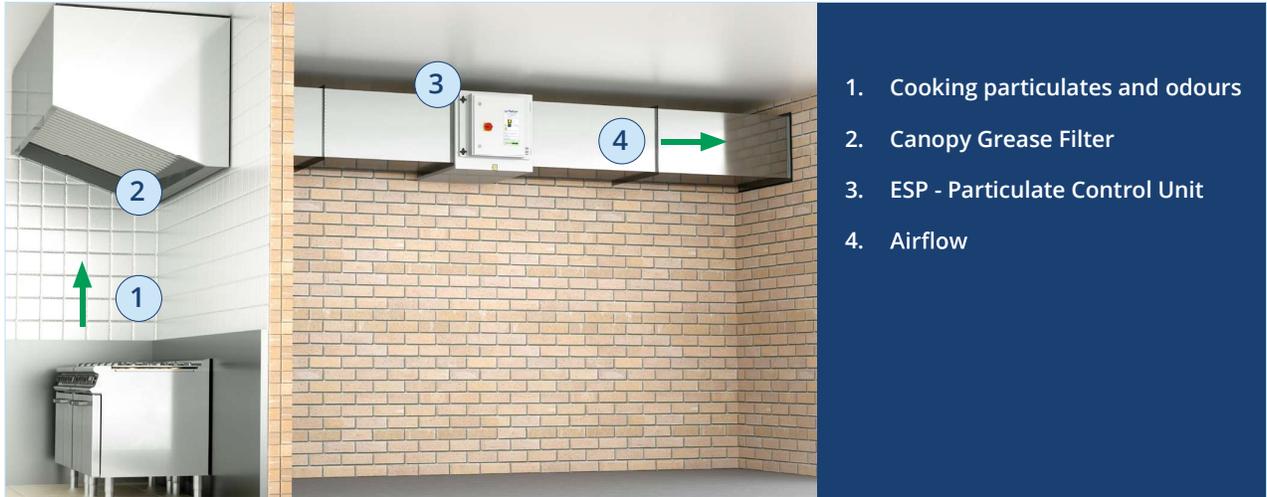
Our ESP's have been specifically designed for kitchen extract systems; they have integral sumps to collect the oil, grease and smoke particles filtered out of the exhaust. This not only simplifies servicing but eradicates potentially dangerous spillage from the bottom of the units and greatly cuts down on build-ups of grease within the ducting.

The ionisation voltage has been designed to run at a negative potential which enhances the ionisation of particles and also produces more ozone which is helpful in reducing cooking odours.



The above diagram shows, in a basic visual, how an electrostatic precipitator works. As air passes into the combined ioniser / collector cell, the particulates in the air stream are polarised to a negative potential. As they continue through the ioniser and between the collector cell plates, the polarised particulates are repelled away from the negatively charged plates and attracted to the earthed plates where they stick and so are filtered out of the air flow.

Our ESP units fit in-line with the kitchen ducting and can be configured modularly to cope with all extract volume requirements.



KEY FEATURES

- Eliminates up to 98% of oil, grease and smoke particles
- Filters particles down to sub-micron levels
- Produces Ozone to help reduce malodours
- Designed with an integral sump
- Modular in design
- Specifically designed for commercial kitchen application
- Energy efficient: - uses no more than 50W
- Greatly reduces grease build-up within the duct run



3 ESP Units Stacked in modular formation



4 ESP Units Stacked in modular formation with a double pass

Technical Specification

	ESP 1500E	ESP 3000E	ESP 4500E	ESP 6000E
Electrical Supply	220/240V 50Hz	220/240V 50Hz	220/240V 50Hz	220/240V 50Hz
Power Consumption	20 Watts	30 Watts	40 Watts	50 Watts
Max Air Volume	up to 0.7m ³ /sec	up to 1.4m ³ /sec	up to 2.1m ³ /sec	up to 2.8m ³ /sec
Dimensions W/H/D	450mm/630mm/ 640mm	900mm/630mm/ 640mm	1350mm/630mm/ 640mm	1800mm/630mm/ 640mm
Weight	55Kg	85Kg	118Kg	153Kg



Purified Air Limited, Lyon House, Lyon Rd, Romford, Essex RM1 2BG England
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enq@purifiedair.com | www.purifiedair.com

Sitesafe Carbon Filters

We manufacture Sitesafe carbon filters, these innovative carbon units measure 594x196x597mm, three combining to 594x594x597mm, directly replacing our original carbon blocks whilst providing exactly the same filter performance as an existing full size cell.

Their advantage is that they only weigh 18kg each against the 68kg of our original blocks. This takes the strain out of fitting and servicing, allowing only one engineer to complete the task where two had been previously required.

Our Sitesafe carbon filters use panels of activated carbon to remove the malodorous gases within the commercial kitchen extract duct through the process of chemical adsorption. By installing our ESP units before our Sitesafe filters, the carbon life span is greatly increased, allowing it to nullify malodours at optimum efficiency for much longer.

Will require two people plus lifting gear to carry and install.



Carbon PA242424

Size 594x594x597
Gross Weight 68.20kg
Carbon Weight 50.00kg
Rated Airflow 3600m³/hr*
Pressure Drop 120Pa

Safe for one person to carry. No special lifting gear required.



Sitesafe PA240824

Size 594x196x597
Gross Weight 17.95kg
Carbon Weight 16.6kg
Rated Airflow 1200m³/hr*
Pressure Drop 120Pa

Sitesafe 3 x PA240824

Size 594x594x597
Gross Weight 53.85kg
Carbon Weight 50.00kg
Rated Airflow 3600m³/hr*
Pressure Drop 120Pa

Please see below for the recommended minimum dwell times required for different applications and scale up accordingly.

It should be noted that filtration performance will be improved by increasing the dwell times applied.

Application	Recommended Dwell Time	Grade
Cooking - Low Odour, Tea Shop, Canteens	0.1 to 0.2 Seconds	Carbon grade Enhanced for improved performance for light catering odours
Cooking - Moderate Odour, Pizza, Steak House, French, Italian, Pubs, Chinese, Japanese, Cantonese	0.2 to 0.4 Seconds	Enhanced Carbon grade suitable for many applications 65% Minimum CTC
Cooking High Odour, Indian, Thai, Vietnamese, Kebab	0.4-0.6 Seconds	Enhanced Carbon grade suitable for many applications 65% Minimum CTC
Cooking Very High Odour, Fried Chicken, Pubs with large fried food turnover, Fish and Chip Shops, Fast Food / Burgers	0.4-0.8 Seconds	Enhanced Carbon grade suitable for many applications 65% Minimum CTC
Reduction of Kerosene Exhaust fumes	0.1 to 0.2 Seconds	General Purpose Activated Carbon
Reduction of Ozone	0.1 to 0.2 Seconds	General Purpose Activated Carbon
Reduction of Diesel Fumes, including H ₂ S, SO ₂ , NO _x , HCl	0.2 Seconds	Carbon Museum, Archive, Café Directive: SO2 SOX NO2 NOX Removal
Museum and Archives	0.2 Seconds	Carbon Museum, Archive, Café Directive: SO2 SOX NO2 NOX Removal

The cooking odour classes above are as classified by DEFRA in Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems, PB10527

Appendix-C



THE GOURMET

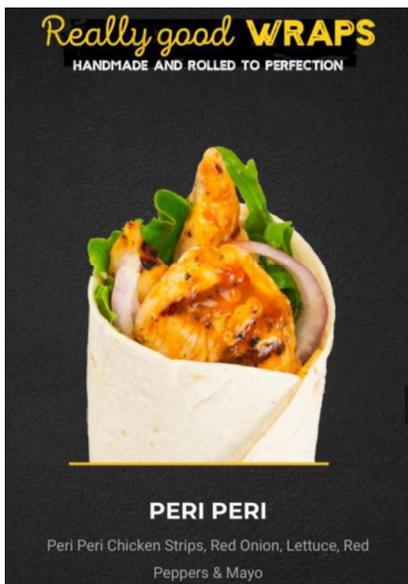
Grilled Chicken, Mixed Peppers, Gherkins, Pickles,
Gourmet Sauce & Mayo.



BANDITO HOT

A Seriously Bandito Hot Chicken Fillet,
Hash Brown, Cheese, Mayo, Lettuce,
Cherkins & Jalapeño Sauce in a Brioche
Bun

Exclusive to our Leicester & Blackburn branch



Really good WRAPS
HANDMADE AND ROLLED TO PERFECTION

PERI PERI

Peri Peri Chicken Strips, Red Onion, Lettuce, Red
Peppers & Mayo



Saucy SALADS
FRESH SALADS WITH A TWISSST!

Tex Mex

Crispy Salad, Jalapeños, Sweetcorn, Cheese,
Nachos, Fried Chicken & Tex Mex Dressing.



Buffalo Ranch

Rocket Salad, Sweet Peppers, Cheese, Spring
Onions, Grilled Buffalo Chicken & Ranch Dressing.



Mediterranean

Leafy Salad, Sweet Peppers, Sundried Tomatoes,
Croutons, Olives, Grilled Chicken & Mediterranean
Dressing.



Legendary BURGERS
THE BURGERS THAT FIRST GOT US NOTICED!

THE MEXICANO

Fried Fillet, Nacho's, Jalapeños, Cheese, Mexican
Spice & Mexican Sauce.