

Comments summary

Dear Sir/Madam,

Planning Application comments have been made. A summary of the comments is provided below.

Comments were submitted at 29/07/2026 6:23 PM from [REDACTED]

Application Summary

Address:	161 Windmill Street Gravesend Kent DA12 1AH
Proposal:	Change of use of the existing class E unit to a Sui Generis Hot food take away, change of use of the upper floor office space to a self-contained residential unit and the changes to the shopfront.
Case Officer:	Adeoye Lawal

[Click for further information](#)

Customer Details

Name:	[REDACTED]
Email:	[REDACTED]
Address:	[REDACTED] windmill street Gravesend

Comments Details

Commenter Type:	Neighbour
Stance:	Customer objects to the Planning Application

Reasons for comment:

Comments:

Dear Planning Officer,
Objection to proposed hot-food takeaway
I am the occupier of the commercial premises [REDACTED] the application site, where I operate a mobile phone accessories and related retail business. I object to the proposed use of the neighbouring terraced premises as a fried-chicken and chips shop or hot-food takeaway. My objection is not based on commercial competition. It is based on the likely material planning impacts of the proposed use upon the adjoining premises, nearby occupiers, the highway and the surrounding area.

1. Incompatibility with the adjoining terraced premises
The application property forms part of a terrace and [REDACTED] business premises. A hot-food takeaway involving commercial frying, mechanical extraction, refrigeration equipment, deliveries, refuse storage and extended customer activity would be materially more intensive than an ordinary retail use. The shared structure and close physical relationship between the units significantly increases

the potential for noise, vibration, cooking smells, grease and disturbance to pass into the adjoining premises.

The applicant should be required to demonstrate, through appropriate professional assessments, that the proposed use can operate without causing unacceptable harm to neighbouring occupiers.

The proposal should be assessed against Gravesham Local Plan Core Strategy Policy CS19,

which requires development to be fit for purpose, integrate appropriately with its surroundings and avoid adverse environmental impacts, including noise and air pollution.

2. Cooking fumes, smells and extraction equipment

The proposal involves the frying of chicken and chips and will therefore require a substantial commercial extraction and filtration system.

The application should not be approved unless it includes full technical details showing:

- the proposed position, height and route of the extraction flue;
- the type and capacity of the extraction system;
- odour-control and grease-filtration measures;
- the noise output of fans and associated machinery;
- vibration-isolation measures;
- arrangements for cleaning and maintaining the system;
- the proposed hours of operation; and
- the discharge points of extracted air.

Because this is a terraced property, an inadequately positioned or maintained extraction

system could result in persistent cooking odours, grease deposits, noise and vibration

affecting my premises and other neighbouring occupiers.

A planning condition requiring details after permission has already been granted may not be

sufficient where the practical acceptability of the takeaway depends upon whether a suitable

extraction route can be achieved.

The Council should therefore require a detailed odour and extraction assessment before

determining the application.

3. Noise and vibration

The proposed use is likely to generate noise from:

- extractor fans;
- refrigeration and freezer units;
- cooking equipment;
- food-preparation activities;
- staff;
- customers entering and leaving;
- delivery riders collecting orders;
- vehicle doors, engines and horns;
- refuse handling and commercial waste collections; and
- late-evening cleaning and closing activities.

The impact is likely to be particularly serious because the premises share party walls and are

not separated from adjoining occupiers.

The applicant should be required to submit a Noise Impact Assessment prepared by a suitably

qualified acoustic consultant. It should assess operational noise, plant noise, vibration and the

cumulative impact of delivery and customer activity.

Gravesham's validation requirements recognise that noise assessments should

be prepared by suitably qualified acoustic consultants and assessed by reference to relevant professional standards. The Council should not assume that these impacts can be adequately addressed without technical evidence.

4. Delivery riders and customer congregation

Modern takeaway businesses frequently rely on delivery platforms and attract groups of motorcycle, moped and bicycle couriers waiting outside for orders.

This may result in:

- obstruction of the pavement;
- noise from conversations, engines and horns;
- vehicles mounting or stopping beside the pavement;
- customers and delivery riders standing directly outside adjoining shopfronts;
- interference with access to neighbouring businesses; and
- disturbance extending beyond the internal opening hours of the premises.

The application should include a delivery-management plan identifying where delivery riders

will wait and how pavement obstruction, noise and illegal parking will be prevented.

5. Parking, traffic and highway safety

The proposed takeaway is likely to create frequent short-duration vehicle movements from customers and delivery drivers.

Drivers may stop close to the premises while waiting for food, even where lawful parking is

unavailable. This may obstruct the highway, impair visibility, create congestion and interfere

with pedestrian access and access to neighbouring businesses.

The proposal should be assessed against Gravesham Local Plan Core Strategy Policy CS11

and national planning policy relating to safe and suitable access, traffic generation and highway safety.

The Council should consult Kent County Council Highways and require the applicant to

demonstrate that customer and delivery activity can be accommodated safely.

6. Waste, grease, litter and vermin

A fried-chicken takeaway would generate substantial quantities of:

- food waste;
- used cooking oil;
- grease;
- cardboard;
- plastic containers;
- drink containers; and
- other commercial refuse.

The application should identify where waste bins, waste oil and recycling containers will be

stored. Waste must not be stored against the adjoining premises, on the pavement or in a

location where odours, leakage or vermin could affect neighbouring occupiers.

Gravesham's local validation requirements state that planning applications should explain

how waste collection and recycling facilities will be provided.

The applicant should also provide a litter-management plan covering the frontage and

immediate surrounding area.

7. Proposed opening hours

The acceptability of the proposal depends substantially upon the proposed hours of operation.

Evening and late-night opening would increase noise, customer congregation, vehicle activity and delivery collections at times when the surrounding area is more sensitive to disturbance.

The applicant should clearly state:

- customer opening hours;
- cooking and food-preparation hours;
- delivery-service hours;
- cleaning hours;
- waste-collection hours; and
- the hours during which extraction and refrigeration plant will operate.

If permission is granted, the approved hours should be expressly controlled by planning

condition. The Council should also prohibit deliveries, refuse collections and outdoor

customer activity during sensitive early-morning and late-evening periods.

8. Insufficient supporting evidence

Based upon the information presently available, the application does not adequately

demonstrate that the proposed hot-food takeaway can operate without causing unacceptable

harm to adjoining premises.

Before determining the application, the Council should require:

1. 2. 3. 4. 5. 6. 7. 8. 9. an Odour and Extraction Assessment;
 - full extraction and ventilation drawings;
 - a Noise and Vibration Impact Assessment;
 - a Delivery and Servicing Management Plan;
 - a Waste, Grease and Litter Management Plan;
 - details of commercial refuse storage;
 - details of opening, preparation, delivery and cleaning hours;
 - consultation with Gravesham Environmental Health;
 - consultation with Kent County Council Highways; and
 10. confirmation that the proposed flue and other external alterations form part of the
- planning application.

Conclusion

The proposal has not demonstrated that a commercial fried-chicken takeaway can be accommodated within this terraced property without unacceptable impacts from odour, fumes, noise, vibration, refuse, delivery activity, customer congregation and traffic.

The application should therefore be refused as contrary to the objectives of Gravesham Local

Plan Core Strategy Policies CS19 and CS11 and relevant national planning policies

protecting amenity and highway safety.

Should the Council nevertheless be minded to approve the application, I request that

permission be subject to strict and enforceable conditions covering:

- restricted opening and delivery hours;
- no cooking or food preparation outside approved hours;
- prior installation and testing of an approved extraction system;
- odour filtration and regular maintenance;
- noise limits for all mechanical plant;
- vibration isolation;
- no external speakers or amplified music;
- designated delivery-rider arrangements;
- commercial waste and used-oil storage;
- litter clearance around the premises;
- restrictions on refuse collection hours; and

- no alteration to the extraction system without further written approval.
I also request that the application be referred to the Council's Environmental
Health team and
Kent County Council Highways before any decision is made.

Kind regards