

MINUTES OF A MEETING OF TADLEY TOWN COUNCIL HIGHWAYS AND PLANNING COMMITTEE HELD VIA ZOOM AT 7.30PM ON 24 AUGUST 2026

Present: Cllrs Burdett, Lovegrove, Mullan (Chairman), Neilson, Slimin, Spence and Witton.

In Attendance: Clerk

1. APOLOGIES

Received and accepted from Cllrs Reynolds and Waterfield.

2. DECLARATIONS OF INTEREST AND DISPENSATION REQUESTS

There were no declarations of interest and dispensation requests.

3. MINUTES

4/27HP It was

RESOLVED (7/0/0) to receive and confirm the accuracy of the minutes of the Highways and Planning Committee Meeting held on 27 July 2026.

4. OPEN FORUM

There was no requirement for an open forum.

5. CURRENT PLANNING APPLICATIONS

26/01463/HSE 24 Rowan Road

Mr & Mrs Monger

Proposal: Erection of a single storey side extension and first floor rear extension

<https://planning.basingstoke.gov.uk/online-applications/applicationDetails.do?activeTab=documents&keyVal=TI9JVJCRLXA00>

Comments (6/0/1): In line with Tadley Town Council Policy 4.5.3 Elevations & Materials – ‘Flat roofs are to be avoided unless absolutely necessary’. Concerned that the extension could result in loss of light to 22 Rowan Road.

26/01553/RET 1 Saunders Gardens

Mr Johnathan Willis

Proposal: Part conversion of single attached garage to home office with changes to fenestration to rear of garage (retrospective)

<https://planning.basingstoke.gov.uk/online-applications/applicationDetails.do?activeTab=documents&keyVal=TIXPERCRMFAQ00>

Comments (7/0/0): Regret to see the loss of a garage. Dislike retrospective applications.

26/01719/OOBC Strawberry Farm Burghfield Road

Mr C Stokes

Proposal: Replacement of a fire damaged bungalow. Section 73 Variation of Condition (2) Approved Plans of planning permission 24/02147/FUL.

Application Reference: 26/01750/FUL

<https://publicaccess.westberks.gov.uk/online-applications/applicationDetails.do?activeTab=documents&keyVal=TJN7L2RDJMD00>

Noted.

26/01660/FUL

1A Stratfield Avenue

Mr L Singh

Proposal: Change of use of the existing Class E commercial unit to hot food takeaway (Sui Generis), and installation of associated kitchen extraction and ventilation equipment and external flue

<https://planning.basingstoke.gov.uk/online-applications/applicationDetails.do?activeTab=documents&keyVal=TJM5WDCRMZL00>

Comments (5/1/1): Object for the following reasons:

1. Impact on residential amenity

The existing premises operate as a commercial unit, which is a relatively low-intensity commercial use. A hot food takeaway would generate a substantially different pattern of activity, including increased customer footfall, customer vehicles, deliveries, waste and commercial kitchen activity.

The location is particularly important in this case, i.e. a fish and chip shop situated within a residential estate, with homes in close proximity.

Concerned that the cumulative effect of the proposed use would result in an unacceptable impact upon the living conditions and general amenity of neighbouring residents.

This is contrary to the principles of **Policy EM10 of the Basingstoke and Deane Local Plan 2011–2029**, which requires development to respect the local environment and amenities of neighbouring properties, and **Policy EM12**, which seeks to prevent development resulting in unacceptable pollution or other adverse environmental effects.

2. Parking

We have significant concerns regarding parking.

There are four parking spaces in the vicinity of the premises. However, these are **general, unallocated parking spaces**, rather than spaces dedicated to the proposed business.

There is also an established history of parking problems at this location. We have received numerous complaints from residents regarding the anti-social and dangerous parking, by clients visiting the barber's shop at 1B Stratfield Avenue. The existence of four spaces should therefore not be regarded as demonstrating that the proposed use can be accommodated without additional parking pressure.

The proposed use would be materially different from the existing commercial unit. A takeaway is likely to generate short-duration customer visits, with several customers potentially arriving at or around the same time during the busiest evening periods. This creates the potential for vehicles to wait, stop or park in unsuitable locations, increasing pressure on the existing spaces and potentially affecting residents and highway safety.

We consider that the actual circumstances of this site, including the existing parking problems and the limited number of unallocated spaces, must be taken into account rather than relying solely upon the numerical parking standard.

3. Increased traffic movements

The proposed use is likely to generate significantly more vehicle movements than the existing commercial unit.

These movements would comprise:

- customer vehicles arriving to collect food;
- delivery and servicing vehicles;
- potentially delivery-driver movements associated with online food orders; and
- increased short-duration vehicle movements during the busiest evening periods.

Concerned that this additional traffic would be generated within a residential estate where the surrounding roads and parking arrangements are already subject to pressure. This additional activity needs to be assessed in the context of the actual location rather than simply relying upon the size of the commercial unit.

This raises concerns under **Policy CN9**, which seeks to ensure that development provides safe and suitable access and does not result in inappropriate traffic generation or compromise highway safety.

4. Noise and disturbance

Concerned about the likely increase in noise and disturbance.

The existing commercial unit generates a relatively modest level of activity. A hot food takeaway is likely to result in:

- increased footfall;
- customers waiting outside the premises;
- conversations and general activity outside the premises;
- increased vehicle movements;
- vehicle doors opening and closing;
- deliveries and servicing; and
- potentially increased activity during the evening when residents would reasonably expect a quieter environment.

These impacts need to be assessed as part of the planning application.

5. Cooking odour and extraction equipment

The proposed change of use would introduce a significant new source of cooking odour into a predominantly residential environment. Fish and chip shops can generate strong cooking odours, particularly where frying is undertaken for extended periods.

The application specifically proposes the installation of kitchen extraction and ventilation equipment and an **external flue**. This makes the issue of odour particularly relevant.

Any permission should include a condition requiring the approved extraction and odour-abatement system to be installed and fully operational before the takeaway commences trading and thereafter properly maintained.

6. External flue – visual impact

Concerned about the proposed **external flue**. The premises is on a residential estate and the proposed external extraction equipment has the potential to introduce a visually intrusive and incongruous feature into the street scene.

This raises concerns under **Policy EM10**, which requires development to respect the local environment, contribute positively to the appearance and quality of the area and respond appropriately to local context.

There is also relevant precedent within Basingstoke & Deane. In a previous appeal involving a proposed hot-food takeaway, concerns regarding extraction ducting included its visual impact and its relationship with nearby residential properties. The appeal was dismissed and Policies **EM10 and EM12** were among those relied upon.

7. Character of the street scene

A hot food takeaway would be out of keeping with the established character of this part of the residential estate.

The existing commercial unit has relatively low use. A hot food takeaway has a substantially different operational profile, with increased customer turnover, evening activity, cooking odours, extraction equipment, deliveries, waste and associated traffic. The proposed external flue would further emphasise this change.

We therefore consider that the proposal would fail to respect the existing character of the area and would conflict with **Policy EM10**.

8. Litter and commercial waste

We are also concerned about the potential increase in litter arising from the proposed takeaway use. Takeaway food inevitably generates food packaging and other associated waste. There is a risk that litter could accumulate around the premises and within the surrounding residential area.

If Basingstoke and Deane Borough Council are minded to approve the application, we request that a condition be imposed requiring the applicant to:

1. provide a suitable public litter bin immediately outside or adjacent to the premises, at an agreed location;
2. meet the full cost of purchasing, installing and maintaining the bin;
3. empty the bin regularly and whenever necessary to prevent it becoming full;
4. keep the frontage of the premises and the immediate surrounding area free from litter arising from the business;
5. undertake regular litter picking of the immediate area during and following trading hours; and
6. ensure that all commercial waste, food waste and packaging is stored and collected through appropriate commercial waste arrangements and is not deposited in public litter bins.

Request a site visit is carried out to appreciate the complexities of this location.

The meeting closed at 7.47pm.

Signed:

Dated: 28 September 2026