

Former Chapel Brook, Wilson Road, Tarbock Green

Planning, Design and Access Statement

McDonald's Restaurants Ltd

21 November 2025

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1.0 Introduction

- 1.1 This Planning, Design and Access Statement has been prepared by Lichfields on behalf of McDonald's Restaurants Ltd ("McDonald's"). It accompanies a full planning application for minor external alterations and associated works at the former Chapel Brook restaurant, Wilson Road, Tarbock Green [the site].
- 1.2 The application seeks full planning permission for the following:
- "External alterations including replacement doors and glazing, installation of plant and equipment, amendments to roof, creation of corral area and associated works."*
- 1.3 A separate application for advertisement consent for the display of signage is to be submitted.
- 1.4 The site is located within the administrative boundary of Knowsley Borough Council. The purpose of this Statement is to assess the application proposals against the adopted Development Plan, as well as other material considerations, including relevant national planning policy.
- 1.5 This Statement should be read in conjunction with other documents which accompany the application including:
- Application form and certificates;
 - Planning, Design and Access Statement, prepared by Lichfields (this document);
 - Construction Environment Management Plan prepared by Glanville;
 - Environmental Noise Assessment prepared by AASW;
 - Bat Survey Report prepared by Urban Green;
 - Biodiversity Net Gain exemption statement prepared by Urban Green;
 - Odour Control Assessment prepared by CDMP; and,
 - Waste Management Strategy (Appendix 1 of this document).
- 1.6 The structure of this Statement is as follows:
- **Section 2.0** – provides a description of the site context and surrounding area;;
 - **Section 3.0** - describes the application proposals;
 - **Section 4.0** – sets out relevant national and local planning policy;
 - **Section 5.0** – assesses the development against the relevant planning policies;
 - **Section 6.0** – provides conclusions on the proposed development.

2.0 Site Context

- 2.1 The site was most recently occupied by Brewers Fayre, trading as the Chapel Brook restaurant. The Chapel Brook ceased trading in July 2024 and planning permission is now sought for minor external alterations, the installation of plant and equipment and other associated works to enable McDonald's to operate from the building.
- 2.2 The site is bound to the:
- North by the existing car park, beyond which is Paramount Business Park;
 - East by Premier Inn Liverpool (to which building is attached);
 - South by Cronton Road (A5080); and,
 - West by the existing car park, beyond which is Wilson Road.
- 2.3 The site is located in Flood Zone 1 and is at a low risk of flooding.
- 2.4 The site is not located in a Conservation Area and there are no listed buildings within the vicinity of the site.
- 2.5 The wider site is characterised by retail, commercial and industrial uses and is close to the Tarbock Island roundabout at Junction 6 of the M62.

Accessibility

- 2.6 The site is accessed via an all-movements priority junction off Wilson Road. The access also provides access to the Premier Inn to the east of the site.
- 2.7 Pedestrian access to the site is via the footway from Wilson Road located adjacent to the vehicle access. Drop kerbs and tactile paving on Wilson Road are located at the main site entrance.
- 2.8 The nearest bus stops to the site are located to the south on Cronton Road. The eastbound stop is located 160m walking distance from the main site access. The westbound stop is located 170m walking distance from the site access. The stops are served by bus routes 7 and 61 with services to Warrington and Liverpool.
- 2.9 Existing parking provision serving the restaurant is 61 spaces, including 5 accessible spaces.

Planning History

- 2.10 The following planning history is of relevance to the site:
- **74/15021/HIST** – 'Erection of 40 no bedroom travel inn and brewers fayre restaurant and construction of new access, Land At Junction Of Wilson Road And Cronton Road, Huyton (Chapel Brook Brewers Fayre Restaurant And Travel Inn Wilson Road Huyton Knowsley)' – **Granted 8th July 1993**
 - **09/00069/FUL** – 'Erection of new entrance porch, recladding to section of first floor, external alterations at ground floor, and installation of 4 no. cold store room in service yard and associated polycarbonate roofed walkway' – **Granted 22nd April 2009**

- **09/00179/FUL** – ‘Erection of 2 storey extension to provide an additional 24 bedrooms together with associated alterations to car parking’ – **Granted 11th November 2009**
- **24/00321/CLU** – ‘Certificate of lawfulness to confirm the existing use of the site as a restaurant Class E (b)’ – **confirmed lawful 9th December 2024**

2.11 With regard to the wider planning history surrounding the site, an application was validated on 10th September 2025 for the ‘*erection of 2 storey extension to provide an additional 23no. bedrooms together with associated alterations to car parking and associated works*’. This application is pending determination.

3.0 Proposed Development

- 3.1 This application seeks planning permission for minor exterior building changes, installation of plant and equipment and associated works in order to facilitate the use of the building for a McDonald's restaurant.
- 3.2 The proposed works comprise the following:
- A 106.3 sqm (GEA) corral (2700mm high) on the southern elevation;
 - 2no. cycle loops;
 - Wall infilling on all four elevations;
 - Installation of plant and equipment within the corral enclosure;
 - Amendments to roof, including removal of canopy and creation of new openings;
 - 1no. new door on the eastern elevation;
 - 1no. new door and 1no. automatic sliding doors and shopfront glazing on the northern elevation;
 - 3no. new windows and shopfront glazing on the western elevation.
- 3.3 The proposals will bring a vacant building back into beneficial use and will continue to provide a complementary use to the Premier Inn hotel. It will also result in economic benefits that will directly and indirectly support the local economy, including new employment opportunities and the generation of business rates.

Use

- 3.4 The principle of use of the building for a restaurant is established by application ref. 74/15021/HIST which includes a restaurant (the application site) within the description of development. This is confirmed by application ref. 24/00321/CLU which states that the lawful use of the site is Use Class E(b). Therefore, a change of use is not required to enable McDonald's to operate from the building.

Amount

- 3.5 No building extensions are proposed as part of this application.
- 3.6 A 106.3 sqm corral will be erected on the southern elevation of the building.

Layout

- 3.7 The layout of the site remains unchanged, with the exception of the new corral on the southern elevation.

Scale

- 3.8 No extensions to the building are proposed.
- 3.9 The corral will be 2700mm in height, which is proportionate to the existing building.

Appearance

- 3.10 As detailed on the existing and proposed plan, the changes to the building comprise of small-scale infilling on all elevations and amendments to the roof. The infilling will be finished in brick to match the existing building materials. New doors and windows will be finished in RAL 7022 Umbra Grey.
- 3.11 All existing door frames, columns, fascias and timber cladding will be re-sprayed in RAL 7022 Umbra Grey.
- 3.12 The corral will be clad in dark grey vertical cladding panels.

Access and Parking

- 3.13 The access arrangements from Wilson Street and the car parking spaces demised to the restaurant building will remain as existing.

Sustainability

- 3.14 The new McDonald's restaurant will contribute to meeting sustainable development targets, helping to limit carbon dioxide emissions and thereby providing resilience to climate change.
- 3.15 The scale of McDonald's business represents an opportunity to have a positive impact on some of the biggest challenges facing the world today. The threat of climate change is one such challenge and McDonald's is proud of the investment they have made to reduce their carbon footprint in the UK.
- 3.16 McDonald's was the first global restaurant chain to set science-based greenhouse gas reduction targets at a global level. Working with all franchisees, their aim is to reduce greenhouse gas emissions related to all restaurants and offices by 36% by 2030. Additionally, McDonald's is committed to a 31% reduction in emissions intensity (per metric tonne of food and packaging) across the supply chain by 2030.
- 3.17 In the UK and Ireland, McDonald's have committed to Net Zero Restaurants and Offices by 2030. They already buy 100% renewable electricity and have invested in long term partnership agreements to develop the renewable energy infrastructure in the UK. They are now focusing on the phase-out of gas used in their restaurants and have moved to the latest reduced GWP air conditioning refrigerants ahead of any legislation in this regard.
- 3.18 In addition, from 2023, furniture used in all their new build and refurbished restaurants will be sourced from recycled or certified materials and designed to recycled or reused at end of life, as part of the McDonald's Plan for Change.
- 3.19 McDonald's utilise a sophisticated building management control system with specifically engineered energy reduction strategies to maximise operating efficiencies. McDonald's kitchen appliances have standby reminders, and a metering system has been introduced which measures the amount of electricity used in every half hour of the day. Restaurant Managers receive daily graphs to help them make energy saving adjustments.

3.20

All new restaurants are fitted with standard equipment and maintenance programmes, in line with Green Building Guidelines, which were introduced as a McDonald's Europe initiative and include:

- Lighting - LED lighting is also used, resulting in a reduction in energy use compared to fluorescent lights.
- Water - Auto shut-off taps fitted to wash-hand basins in addition to flow control limited to 6l/min; replacement of urinals with waterless units and WCs fitted with dual flush of 4.5l and 3l flushes (unless external drainage requires greater volume). In addition, systems are leak checked with hot water temperatures reduced to a maximum of 60 degrees C. Pipes are checked for missing insulation.
- HVAC - Automatic closures fitted to all internal doors and draft-proofing fitted or repaired to all doors and windows, including the use of energy save reminder stickers in the back of house area. Variable speed control fans are installed so that they are not required to run when ventilation is not required, and room sensors installed to monitor internal air temperatures.

4.0 **Planning Policy Context**

- 4.1 This section of the Planning Statement outlines the planning policy context against which the application should be assessed. The Planning and Compulsory Purchase Act 2004 at Section 38 (6) requires the determination of planning applications to take place in accordance with the Development Plan unless material considerations, such as the National Planning Policy Framework, indicate otherwise.

The Development Plan

- 4.2 The Development Plan for Knowsley comprises:

- Knowsley Local Plan Core Strategy (2016)
- Saved policies from the Knowsley Unitary Development Plan (2009)
- Merseyside and Halton Joint Waste Local Plan (2013)

- 4.3 The following policies are of relevance to the development proposals:

Core Strategy

- Policy SD1 – Sustainable Development
- Policy CS2 – Development Principles
- Policy CS4 – Economy and Employment
- Policy CS19 – Design Quality and Accessibility in New Development
- Policy CS26 – Waste Management

Saved Unitary Development Plan

- Policy ENV2 - Noise and Vibration
- Policy ENV5 - Contaminated Land

National Planning Policy Framework

- 4.4 The National Planning Policy Framework (NPPF) (December 2024 updated February 2025) sets out the Government's economic, environmental and social planning policies for England and is a material consideration for planning applications.
- 4.5 The NPPF confirms that the Government is committed to securing economic growth in order to generate jobs and prosperity, and that planning should therefore operate to encourage, and not act as an impediment to sustainable growth.
- 4.6 Paragraph 137 states that design quality should be considered throughout the evolution and assessment of individual proposals. Applicants should, where applicable, provide sufficient information to demonstrate how their proposals will meet the design expectations set out in local and national policy.

5.0 **Planning Assessment**

Principle of Development

- 5.1 The principle of use of the building for a restaurant is established by the Council's approval of full planning permission ref. 74/15021/HIST. This is confirmed by the Certificate of Lawful Development (ref. 24/00321/CLU) that states that the permitted use of the site is Class E.
- 5.2 As an existing restaurant, no change of use is sought or required to enable McDonald's to operate from this site. The principle of development in this location is therefore acceptable.

Design

- 5.3 Local Plan Policy CS19 (Design Quality and Accessibility in New Development) requires new development to respond to and integrate positive characteristics of immediate surroundings and integrate effectively with existing development.
- 5.4 The subject application is for minor works to an existing restaurant building.
- 5.5 The proposed works include alteration to the roof, windows and doors (including new glazing and shopfront entrance), installation of plant and equipment and the creation of a corral area. These works are minor and will enhance the design and appearance of the currently vacant restaurant building.
- 5.6 The proposed works are in keeping with, and enhance, the existing vacant restaurant building. The proposals are therefore in accordance with Policy CS19.

Amenity

- 5.7 CS Policy CS19 (Design Quality and Accessibility in New Development) requires new development to maintain a good standard of amenity by avoiding unacceptable impacts on existing residents and future occupiers.
- 5.8 Saved UDP Policy ENV2 states that development that will either cause an unacceptable increase in noise or vibration levels will not be permitted.
- 5.9 The following documents have been prepared with regard to amenity:
- Odour Control Assessment prepared by CDMP;
 - Environmental Noise Assessment prepared by AASW; and,
 - Construction Environmental Management Plan prepared by Glanville.

The following conclusions are drawn from these reports:

Noise

- Fixed plant will be no greater than background noise at the site and will have a 'very low' impact during the day and night; and,
- Mitigation measures including a kitchen extract fan, air handling units with fresh air silencers and extract fans with atmospheric silencers will be employed.

Odour

- The proposed grease and odour control measures meet the requirements of the 'high' classification control band; and,
- Appropriate odour mitigation can be achieved to protect the amenity of nearby receptors through the use of Hikatch Canopy grease baffle filters, electrostatic precipitation and ozone injection and activation dwell duct.

Construction

- The duration of construction is likely to be 10 weeks;
- Working hours will be 7:30 – 18:00 Monday – Saturday;
- The site will be reinforced as necessary with hoardings;
- Deliveries will be scheduled and clear signing will be in place for construction traffic;
- Recommendations for noise and vibration will be adopted; and,
- Control of dust will use measures in line with IAQM guidance.

5.10 Following the recommended mitigation measures the proposed development is therefore considered to comply with CS Policy CS19 and saved UDP Policies ENV2 and ENV5.

Ecology

5.11 CS Policy CS2 (Development Principles) states that development should maintain or enhance the quantity and quality of biodiversity and habitats.

5.12 CS Policy CS8 (Green Infrastructure) states that new development should seek to protect, maintain and where possible enhance biodiversity within and around new developments according to their designation and significance to provide space for nature.

5.13 A Bat Survey Report has been prepared by Urban Green to accompany this application.

5.14 The building was assessed as having low potential for bat roosting. The dusk emergence surveys demonstrate that no bat emergences were recorded. Overall bat activity across the site during the survey was very low. It is therefore demonstrated that the restaurant building does not support a bat roost. No further surveys are required.

5.15 In addition, a Biodiversity Net Gain exemption statement has been prepared by Urban Green.

5.16 There are no habitats present within the site boundary which have unit value within the statutory biodiversity metric and the site has a baseline value of zero. As the development does not impact on any priority habitat and impacts less than 25sqm of onsite area habitat and 5m of linear habitat it is below the de minimis threshold. Therefore, in accordance with the statutory framework set out under Schedule 7A (Biodiversity Gain in England) of the Town and Country Planning Act 1990, this development is exempt from the biodiversity gain condition.

5.17 In summary, the proposed development is for minor external alterations to an existing restaurant building only and does not impact on any on-site habitat. The bat survey report

shows that no further surveys are required. The proposals therefore are acceptable with regard to CS Policy CS2 and CS8.

6.0 Conclusions

This Planning Design and Access Statement has been prepared by Lichfields on behalf of McDonald's Restaurants Ltd. It accompanies a full planning application for minor exterior building changes, installation of plant and equipment and associated works at the former Chapel Brook restaurant to enable McDonald's to operate from the building.

- 6.1 The site benefits from existing use rights for a restaurant, as established by the approval of planning permission ref. 74/15021/HIST and confirmed by Certificate of Lawful Development ref. 24/00321/CLU.
- 6.2 The proposed works are minor in nature and it has been demonstrated that the proposals accord with all relevant national planning policies and the development plan.
- 6.3 The proposals will bring the vacant restaurant back into an active use. The new restaurant will continue to complement the Premier Inn hotel and wider development at Tarbock Green. This will result in economic benefits that will directly and indirectly support the local economy, including new employment opportunities and the generation of business rates.
- 6.4 In summary, the proposals represent a sustainable development that will facilitate the delivery of economic investment. The application proposals are in accordance with the adopted development plan. In this context, and in accordance with the NPPF, the application should be approved without delay.

Appendix 1 Waste Management Strategy

- A1.1 The McDonald's Waste Management Strategy is based upon the hierarchy: Design, Reduce, Reuse, Recycle and Disposal. Waste minimisation is promoted, for example, through the re-design of tray liners and specifying the use of light-weight bin liners. Food wastage is minimised through the use of a computer system that monitors the amount of food served at given times of the day, resulting in the more accurate preparation and ordering of stock. The use of recycled products such as kitchen towels and toilet rolls is promoted throughout all restaurants.
- A1.2 McDonald's is committed to using recycled materials wherever possible, throughout the business. In the UK, approximately 90% of McDonald's food packaging is made from renewable sources. Recycled paper and virgin fibres from certified sustainable forestry sources represent around 55% and 69% respectively of the renewable resources used. All of McDonald's napkins and cup carriers are made from 100% recycled paper. The majority of the boxes used to package hot food (such as Big Macs®, Filet o'Fish®, Chicken McNuggets®, apple pies, French Fries, and Happy Meal® boxes) are made from 72% recycled fibres.
- A1.3 McDonald's reuses delivery packaging wherever possible, in accordance with food safety laws. Over 80% of kitchen waste is recycled, which equates to 40% of total waste. Staff separate corrugated cardboard, used cooking oil, food waste, clean plastic paper and tin from all back of house areas for recycling. All restaurants aim to recycle 100% of their corrugated cardboard, which in itself accounts for 15% of a restaurant's average total waste.
- A1.4 In addition, the delivery trays and crates are returned to suppliers for reuse.
- A1.5 In order to increase recycling rates further, a new customer recycling station is being rolled-out as part of a UK-wide refurbishment programme. The recycling stations allow customers to separate paper cups, plastic bottles and cups, and decant liquids. The cups are sent to a specialist paper cup recycler and the plastic will be recycled along with the plastic from the kitchens. With good levels of separation, McDonald's new waste procedures could generate a recycling rate of up to 65%, exceeding the European target.
- A1.6 Currently, McDonald's collects cardboard for recycling from more than 95% of their restaurants, which diverts over 13,000 tonnes of cardboard per year from landfill. Delivery vehicles carry recyclable materials on return trips, backhauling over 80% of our cardboard.
- A1.7 To further minimise waste, McDonald's has joined the Valpak distributor take back scheme, which ensures that redundant equipment is recycled with accredited companies.
- A1.8 McDonald's currently recycle plastic milk bottles, cardboard, used cooking oil (UCO) and the grease trough waste (GTW) which comprises grease collected from the side of the grills.
- A1.9 Nationwide, the recycling of these items equate to:
- Milk Bottle Recycling: 90% of all bottles delivered are returned for recycling – 24 tonnes per month, 288 tonnes per year.

- Oil recycling: The cooking oil is collected and recycled into bio diesel, which fuels the delivery vehicles and results in a carbon saving of 8,200 tonnes per annum.
- Cardboard recycling: Martin Brower collects 13,000 tonnes per year.

A1.10 All these elements are taken away from restaurants by Martin Brower, on their delivery lorries, this is done on scheduled delivery days, so no additional journeys are made to ship the recycled material away from site.

A1.11 Storage and segregation of waste

A1.12 The proposed corral is located to the south of the building and will segregate and store waste. A dedicated entrance will ensure that the operation can be effectively managed, with no impacts on the overall design of the building.

A1.13 Within the corral, the waste will be segregated as follows:

- Milk bottles will be collected in a specific kitchen bin and then transferred to a cage in the corral;
- Cardboard will be kept in a cage in the corral;
- UCO will be stored in a metal container called OSCAR (Oil Storage Container Assisting Restaurants). This is chained securely in the corral; and
- Grease from the grills will be stored in the blue barrel in the corral.

A1.14 In summary, the proposed corral allows the business and commercial waste from the restaurant to be segregated, stored, collected and managed effectively.

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