Use of home kitchen to sell food:
Previously I have applied for a certificate of lawful use which was refused and went through the appeal process which was also dismissed.
Application number
2024/CLD/93447/E
The previous certificate of lawful use was refused because the business was considered to be operating as a hot food takeaway. To address this, no hot food will be sold for immediate consumption. Food will either be frozen, chilled, or delivered later in the day for customers to reheat or cook at home. This means the activity does not fall within takeaway use.

At the moment I have a hygiene rating the hygiene team have been out to check my kitchen but i wanted to make a few changes in what I do. For that I was advised to apply for planning permission.
Changes would be instead of operating 2 hours a week wanted to operate maximum of 5/6 hours a week, primary use would still be residential.
At the moment I have no meat products which I wanted to add.

What food are you wanting to prepare?
The meat products I will be preparing:
chicken mince which I will purchase from my local butcher for the mixture of kebabs(25%). Minced chicken (20%) to prepare mixture for samosas and rolls.
Cut piece chicken (20%) to boil for the moons mixture. I will not be storing any raw meat and only purchasing the required amount on customer order to prepare for the mixtures. Mainly finger food.
Only chicken products will be used. No other meat will be prepared at home.
Cooked food I will be doing is kebabs, samosas, rolls, chicken moons. We will provide alternatives to fried and heavily processed foods by using grilling, baking, and steaming methods. Also the frozen food we sell we will advise the customers to air fry, grill or cook in the oven using the 0 calorie spray for healthy eating.
The cooked food I prepare will not be served hot I will be cooking early afternoon and delivering late afternoon so the customer will have to re heat or can eat cold.
The pakoras and onion bhajis will be sold as a mixture similar to a cake/cookie mix you buy from the super market. The veg rolls and cheese balls... will be sold cold uncooked for the customer to cook at home.
70% of the products will be frozen and will require customer's to cook at home. I will be using a separate freezer solely for this.

How often will you be producing the food/cooking process?
Maximum of 2/3 hours on Monday Wednesday and Friday between 12pm and 3pm in that time I will be prepping and cooking and cleaning up after could be less but will not exceed due to other commitments.
Cooking will take place for short periods during daytime only
No early mornings
No late evenings
No activity on Sundays or Bank Holidays.

Will customers be visiting your property for collection?

No customers will come to the property

No additional parking or traffic
No delivery vans or suppliers visiting the home

Also products/goods I purchase will be collected no delivery to my address no supplier deliveries will be made to the property.
My insurance policy covers me to deliver food. Maximum deliveries I will have a week is 3/4 orders. Orders after that will roll over to the next week.
I will not have walk in customers food consumption on site or same day order and delivery like regular takeaways I will not be advertising my business address or have any kind of advertisement banners for customers to come to my property to collect everything will be made to order and delivered.
Ventilation system at the moment I have a large (90cm) direct vented extractor fan which I also use a filter to remove the odour the guidelines to replace the filter recommended replacement is 3 months but I will be replacing every 2 weeks. Maximum cooking time a week will be 5/6 hours.
Given the amount of food cooked, it is considered that the odours released would be very unlikely to have an impact on residential amenity, and in effect would not be significantly different from someone cooking for a large family similarly noise levels are not expected to increase significantly as no specialised catering equipment would need to be installed.

Staff:
There will be no staff working for me it will just be myself and my partner who will be assisting me with cleaning and prepping duties when needed.
I will not be working all year round times in between I will have off and those times I will not be trading.
This is a low-impact, small-scale food business operating from my home kitchen, No structural changes will be made to the property.
In Wf133nu there is 2 other residential properties and one commercial property Dewsbury sports club also within 300 meters there is a care home Voyage care Bramwell manor and next to that an under construction shell petrol station with a Morrison daily store. I have resided at this property since 2007 and have no plans to move.

Waste and Recycling
Waste will be minimal and disposed of through normal household refuse and recycling collections. If at any point trade waste is required, I am prepared to arrange this through the council.

I am submitting this application myself due to the very small scale of the proposal and because I cannot afford to appoint a planning agent. If the council requires any further clarification or information, I will provide it immediately.