

While food preparation and takeaway uses are traditionally associated with town centre frameworks, the unique operational profile of the proposed dark kitchen / ghost kitchen (Sui Generis) places it entirely outside the scope and legislative intent of Policy LP13. The material planning justifications supporting this position:

- **Complete Absence of Main Town Centre Characteristics:** Unlike standard high-street takeaways, the proposed development features absolutely no customer shopfront, no active retail display, and no public counter space. The physical alterations sought—specifically the retrospective window and timber decking—exist strictly to provide daylight for internal staff and serve as a secure, off-street logistical dispatch platform for professional couriers.
- **Zero Public and Walk-in Attendance:** The business model operates exclusively on a delivery-only framework driven by remote online or telephonic ordering systems. No members of the general public will ever attend the site to order, wait for, or collect food. Consequently, the unit does not rely on, nor does it generate, the spontaneous pedestrian footfall or retail animation that town centre designations aim to safeguard and cluster.
- **Non-Competitive Logistical Function:** Lacking any visible consumer interface or walk-in service, the development does not capture or compete for physical high-street consumer spend. It functions fundamentally as a commercial food production and logistics distribution asset rather than a conventional commercial retail outlet.

The National Planning Practice Guidance (NPPG) explicitly directs that the application of the sequential test must be proportionate, realistic, and aligned with practical outcomes. Given that the proposal entirely bars public entry, lacks retail frontage, and operates as a closed food preparation hub, requiring a town centre sequential test under Policy LP13 would be structurally contradictory.