

Hot Food Takeaway Supplementary Planning Document



Foreword

The Council is committed to improving the Borough's health and wellbeing. This commitment is reflected in Sandwell's Scorecard, the Sandwell Joint Health and Wellbeing Strategy, and the Hot Food Takeaway Supplementary Planning Document. This document aims to reduce the trends towards increasing levels of obesity and poor diet by tackling issues of over-concentration of Hot Food Takeaways (HFTs) and the exposure of particularly vulnerable groups, such as schoolchildren, to HFTs.

The explosive growth of the fast-food sector over recent decades has had a significant influence over how and where we purchase our food. It has affected not only our diet but also agricultural systems, the processing and packaging industry and the nature and appearance of our towns and cities. Fast food outlets / Hot Food Takeaways ('A5' as a Planning Use Class classification) are now a common feature of our High Streets and fulfil an increasing demand for instant food access and convenience.

Fast food preparation and supply is an important element in the economy and in some urban areas makes up a significant proportion of the retail offer. Where balanced with other types of retail this provides a service to the public, jobs and rental income. Where Takeaways occupy a disproportionately high percentage of the retail offer, there can however be negative effects. In particular the vitality and viability of a town may be damaged and retailers and shoppers discouraged. There is a need to balance the protection of the retail function of our centres and encouraging diversification of uses to keep them vital and viable. This balance is particularly difficult to achieve, especially as these A5 units have high profit margins relative to their low operating costs and are therefore easy to establish and cheap to run. Market forces thus have limited effect on the individual unit resulting in continued expansion of this retail sector.

Another major driver to an increase in the number of Hot Food Takeaways (HFTs) is of course demand. Modern living has facilitated a trend towards an increasingly sedentary lifestyle due in the main to increased wealth and advances in technology. As a nation we are doing less manual work, taking less exercise and running our lives

quite differently than only a generation ago. There has been a corresponding trend in patterns of food consumption. Less food is prepared from scratch using fresh ingredients, both commercially and in the home, again driven by the same pressures to save time, offer convenience and reduce price. More food products are mass produced, pre-cooked and pre-packaged than ever before. Market forces, demand and the need for standardisation have resulted in greater consumption of food that is highly processed and high in saturated fat, sugar, salt and additives, often at the expense of important qualities such as fibre content and nutrition. We are also eating larger portions than ever before and a greater proportion of meat in proportion to fresh fruit and vegetables. Greater consumption and less activity equates to more calories in and fewer calories out, resulting inevitably in rising levels of obesity and poorer health. This is a highly significant trend in Sandwell which has some of the highest levels of obesity in the country. Over two-thirds of adults and half of schoolchildren in Year 6 are classified as being either overweight or obese. This is significantly higher than the England average. The impacts of obesity cost the NHS £6-8 billion a year.

Research has shown that increased exposure and opportunity to buy fast food results in increased consumption. Whilst it is recognised that Hot Food Takeaways have a useful role to play in offering convenience and choice, it is also recognised that they can contribute negatively on health due to higher amounts of salt, saturated fats and preservatives found in many of the foods served at these types of establishments, as well as extremely large portion sizes leading to overconsumption. They also have significantly greater potential over other retail uses to create conditions for disturbance, and can detract from residential amenity and environmental quality through creating litter, noise, anti-social behaviour, and odour issues. In addition, the levels of vehicular traffic associated with developments serving food and drink can create extra amenity issues and safety problems.

This Supplementary Planning Document attempts to positively contribute to achieving an economically viable balance between A5 and other retail, and to reduce trends towards increasing levels of obesity and poor diet. It will address issues of over-concentration of Hot Food Takeaways and exposure of particularly vulnerable groups such as schoolchildren to opportunity purchases of fast food. Choice, demand and current provision remain largely unaffected by this

policy, which aims to strike a balance of interests and issues in the granting of new planning permissions for Hot Food Takeaways.

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Introduction

The Hot Food Takeaway Supplementary Planning Document (HFTSPD) was originally adopted in 2012 and supported the retained policies within the Unitary Development Plan (UDP) (2006), the Black Country Core Strategy (BCCS) (2011) and was in line with the framework provided in the Government's Planning Policy Statement 12 (PPS12): Local Spatial Planning (2008).

The Site Allocations and Delivery Development Plan Document (SADDPD) (2012) superseded the UPD when the SADDPD was adopted in 2012. Likewise, the NPPF superseded PPS12 when the NPPF was adopted in 2012.

Due to these changes in policy and with the update to the Joint Strategic Needs Assessment for Sandwell it has been necessary to review the previously adopted HFTSPD.

This SPD will continue to provide support to the Town, District and Local Centres policies contained within the various planning documents which make up the Borough's Local Development Framework, including: The Site Allocations and Delivery Development Plan Document (SADDPD) (2012), the Black Country Core Strategy (BCCS) (2011) and other relevant national, regional and local guidance in relation to retail centres and Hot Food Takeaways.

Since the HFTSPD was adopted in 2012, the document has been simplified and clarified. All A5 uses are now being compared against every single use class within The Town and Country Planning (Use Classes Order) (Amendment) Order 2015, within a defined retail centre boundary.

The percentage limits have therefore been amended in-line with the revision in text and in doing so will be more in line with other Hot Food Takeaway documents throughout the country.

This SPD explains the Council's overall approach to Hot Food Takeaway development, and sets out guidance relating to:

- The appropriate number/proportion of Hot Food Takeaway establishments in the Strategic Centre, Town Centres, District Centres, and Local Centres.
- The appropriate level of clustering of HFTs in centres.
- An exclusion zone for new permissions near to secondary schools and higher education establishments.
- Measures to protect the amenity of surrounding residential occupiers.
- Local environmental issues
- Disposal of waste products and litter.

This SPD is a material consideration in the determination of planning applications. It is intended to provide additional guidance on existing policies and offer specific guidance regarding Hot Food Takeaways rather than duplicate other planning documents.

The Town and Country Planning (Use Classes Order) (Amendment) Order 2015 defines a distinction between a shop (Class A1), a restaurant or café (Class A3), a drinking establishment (Class A4) and a Hot Food Takeaway (Class A5). Establishments whose primary business is for the sale of hot food for consumption **off** the premises fall within this A5 Class. Restaurants often also have a Takeaway function. The proposed layouts of such premises provide a clear guide as to whether the use will fall into the A3 Class or the A5 Class. In determining the dominant use of the premises, consideration will be given to:

- The proportion of space designated for food preparation and other servicing in relation to designated customer circulation space.
- The number of tables or chairs to be provided for customer use.

The Council will expect the applicant to demonstrate that the proposed use will be the primary business activity. For clarity, the table below provides examples, distinguishing between shop types that would either fall within the A5 Class or not. This list is not exhaustive.

Examples of shop types falling within the A5 Class	Examples of shop types NOT within the A5 Class
Fried Chicken Shops	Restaurants/Cafés
Fish and Chip Shops	Public Houses
Pizza Shops	Wine Bars
Chinese, Indian or other	Night Clubs
Takeaway Shops	
Kebab Shops	
Drive-through premises	

Anyone intending to submit an application for a Hot Food Takeaway is encouraged to read this SPD and contact the Council's Planning Department for further advice and information (tel: 0121 569 4055).

See also 'Appendix 1 – Do You Require Planning Permission?'

Local Context Hot Food Takeaway Shops in Sandwell

It is recognised that Hot Food Takeaway establishments provide convenience in the food offer; particularly in town centres. However, compared to other retail uses, they are more likely to have a detrimental impact on amenity and on the retail character and function of shopping centres. They are often shuttered up during the day leading to dead frontages. Such harmful impacts



tend to reduce town centre viability and increase the incidence of litter, smells, anti-social behaviour, noise and general disturbance, parking and traffic problems.

In recent years a number of retail units in the Borough have been converted into Hot Food Takeaway establishments. Where high concentrations occur in our retail centres, they can pose a threat to the retail function, local character and prevent inward investment of other retail categories.

Information on the concentration of Hot Food Takeaways in Sandwell's retail centres is updated on a regular basis and detailed in the 'Hot Food Takeaway Data Sheet' with this document and can be found online on the Sandwell MBC website.

Obesity in Sandwell

The Joint Strategic Needs Assessment for Sandwell (2012) identifies that the borough experiences significant health inequalities. On average, the people who live in Sandwell do not live as long as people in other areas of England and spend more of their lives ill or disabled. These inequalities exist within and across Sandwell. The most marked inequalities are between Sandwell and the rest of England, however there are significant inequalities in health and wellbeing between different sections of the population within Sandwell. These variations are related to a number of factors including ethnicity, age and gender.

The JSNA identifies that the health of people in Sandwell is improving, but not as fast as the England average. Obesity, low fruit and vegetable consumption, lack of exercise, inactivity, smoking and alcohol use are all significant causes of ill health in the borough.

Obesity contributes to the onset of many diseases and premature mortality and is the sixth most important risk factor contributing to the overall burden of disease worldwide. Moderate obesity (BMI 30-35 kg/m²) can reduce life expectancy by an average of three years, while morbid obesity (BMI 40-50 kg/ kg/m²) reduces life expectancy by eight to ten years. This eight to ten year loss of life is equivalent to the effects of lifelong smoking.

Nationally, the NHS model-based estimate of adults who are obese (BMI greater than 30 kg/m²) is 23%. In Sandwell, this figure is 25.4% which equates to approximately 62,000 adults. Of these, a model-based estimate suggests that around 4,000 adults may be morbidly obese (BMI greater than 40 kg/m²). However, obesity prevalence is not uniform across the population and there are particular groups of people within the population who are at higher risk.

The future ethnic mix of the Sandwell population, predicted from trends between the 1991 and 2011 Census, shows that by 2031, Black and Minority Ethnic (BME) groups will constitute around 30% of the total Sandwell population. Obesity rates have been found to

be particularly high amongst Black Caribbean, Black African and Pakistani BME groups.

There are also likely to be different rates of increase in obesity between different socio-economic sub-groups within the local population. The Health Survey for England (2012) report showed that low-income males were 5% more likely to have a higher BMI than those in higher-income classes. For low-income women, this difference was far greater; up to 13% more likely to have a higher BMI than those in higher-income classes. Geographically, obesity prevalence is closely correlated with levels on the Index of Multiple Deprivation (IMD) and also rises with decreasing educational level among both men and women.

Obesity prevalence among Year 6 children (aged 10-11 years), as measured by the National Child Measurement Programme (NCMP), has been recorded at 24.3% (2012/14) and 24.6% (2013/14) of children within Sandwell being classified as obese, significantly worse than the average for England. Current trends suggest that around 9% of obese 1–2-year-old children will be obese when they become adults and that around 80% of children who are obese at age 10–14 years will become obese adults, particularly if one of their parents is also obese.

Research has shown that a 'feed backwards' effect is observable for childhood obesity i.e. the effect of the obese parent (and recycled behaviours such as over-nutrition and over-consumption within families) in the early life stages is identified as a key determinant with up to 90% of excess weight gained by girls before puberty (and more than 70% in boys) occurring before the age of 5 years.

A study in 2013/2014, analysing over 250 portions of takeaway food from Sandwell's HFTs¹, showed that nearly three-quarters of these meals exceeded guidelines for levels of fats, sugars and salt. The study also found that people in Sandwell are often exposed to

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¹ Saunders, P., Saunders, A., and Middleton, J. (2015) Living in a 'fat swamp': exposure to multiple sources of accessible, cheap, energy-dense fast foods in a deprived community. British Journal of Nutrition (2015), 113, 1828–1834

extremely large portion sizes, frequently exceeding those found in some American studies.

Recent modelling by the Health Survey for England (2012) suggests that by 2030, 41% to 48% of men and 35% to 43% of women could be obese if trends continue. A 2014 study² revealed that the associated annual cost of obesity to the NHS could increase from between £6 billion and £8 billion in 2015 to between £10 billion and £12 billion by 2030.

² Dobbs, R, Sawers, C, Thompson, F, Manyika et al (2014), "Overcoming obesity: An initial economic analysis" McKinsey Global Institute, November 2014.

Policy

The additional Planning guidance in this document specifically relates to Hot Food Takeaways (category A5 in 'Use Classes Order 2015'). They are to be interpreted within the context of a hierarchy of national, sub-regional and local policies as outlined below.

Status

This Supplementary Planning Document (SPD) has been issued under Regulation 17 of the Town and Country Planning (Local Development) (England) Regulations 2004 as amended by the (Local Planning) 2012 Regulations. This guidance has been drafted in accordance with the National Planning Policy Framework (2012).

National Policy

The National Planning Policy Framework (NPPF) (March, 2012), endorses local policies that support the vitality and viability of town centres. It promotes healthy communities and the adoption of local plans that limit change of use where this change does not benefit the local community.

Section 2. Ensuring the Vitality of Town Centres Local Plans should promote competitive retail centres that provide customer choice and a diverse retail offer and which reflect the individuality of town centres. Where town centres are in decline, local planning authorities should plan positively for their future to encourage economic activity.

Section 8. Promoting Healthy Communities To deliver the social, recreational and cultural facilities and services the community needs. Planning policies and decisions should ensure that established shops, facilities and services are able to develop and modernise in a way that is sustainable, and that they are retained for the benefit of the community;

In defining the plan-making process, the NPPF states that 'Local Plans are the key to delivering sustainable development that reflects the vision and aspirations of local communities' and that 'Crucially, Local Plans should identify areas where it may be necessary to limit freedom to change the uses of buildings, and support such restrictions with a clear explanation'.

Sub Regional Policy

Sub-Regional Planning Guidance is contained in the Black Country Core Strategy (adopted February 2011). It outlines a range of policies controlling the development of centres and although broad and not specific to Hot Food Takeaways, is supportive of the fundamental planning principles.

 CEN1 - The importance of Black Country Centres for the Regeneration Strategy Spatial Objectives

The Strategic Centres of Brierley Hill, Walsall, West Bromwich and Wolverhampton will provide the main focus for higher order sub-regional retail, office, leisure, cultural and service activities, balanced by a network of Town, District and Local Centres, providing for town centre uses including meeting day-to-day shopping needs (particularly convenience shopping). Support will be given for appropriate complementary uses to enhance the evening economy.

ENV2 - Historic Character and Local Distinctiveness

Environmental transformation is one of the underpinning themes of the Vision which requires a co-ordinated approach to the protection and enhancement of the built and natural environment. Where necessary, Design and Access Statements which demonstrates that all aspects of the historic character and distinctiveness of the locality have been fully assessed will be used to inform proposals.

Local Policy

Relevant local policies will be applied to applications for Hot Food Takeaways and considered against SAD DPD (Site Allocations and Delivery Development Plan Document) policies CEN1 and DM9.

SAD CEN 1 - Non Retail uses in Town Centres

Within Centres with a defined retail core proposals for non-retail uses at ground floor level will be resisted where they would prejudice the retail function of the core area.

Elsewhere in the centre non retail uses will be required to contribute to the vitality and viability of the centre.

Within Centres where no retail core has been defined proposals for non-retail uses at ground floor will be resisted where they do not contribute to the vitality and viability of the centre or lead to the undermining of its retail function.

DM 9 – Hot Food Take-Aways

All applications for hot food takeaways whether through new build or change of use, will be assessed on their individual merits. However, the following criteria will be taken into account:

- In centres/retail frontages where hot food take-aways are already present, the cumulative effect/impact of any proposal should be taken into account. Where a number of take-aways occur that are already causing problems in terms of unacceptable traffic generation and a deterioration in the amenity of the area, planning consent will be refused if the proposal will increase the nuisance.
- When considering any applications for hot food take-aways elsewhere within the centre, any proposal will be assessed for its effects on the character of the centre.

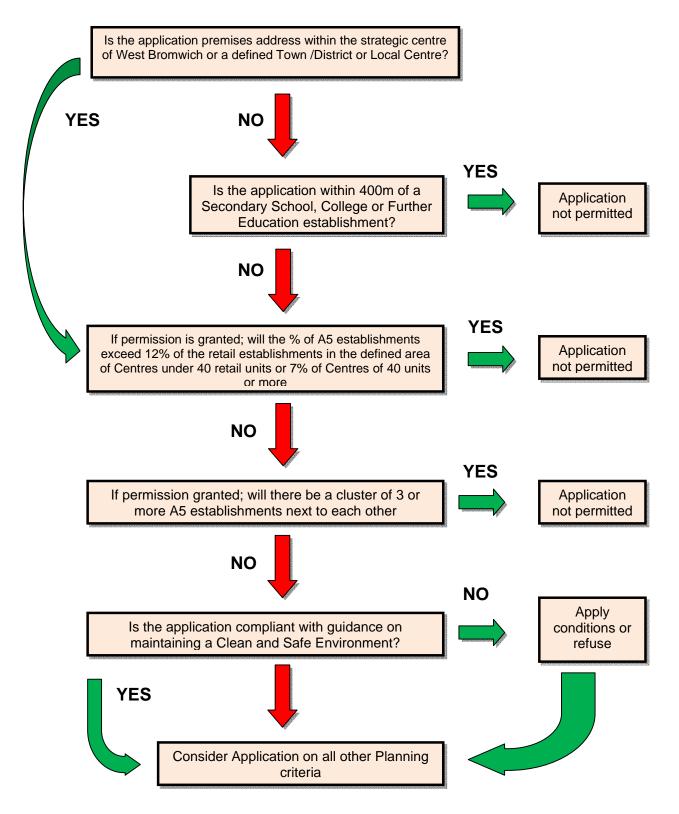
- In all cases, whether within or outside of a designated centre, account will be taken of the amenity of the area with particular regard to:
 - proposed opening hours;
 - impact of noise, disturbance, smell and litter;
 - traffic generation;
 - parking problems and highway safety.

Where adverse effects are likely to occur, the application will be refused.

In some cases there may be circumstances where any adverse impacts or effects of a proposal could be reduced by the introduction of conditions personal to that permission.

Where this is not possible, planning consent will be refused.

A5 Applications - 'Decision Tree'



Hot Food Takeaway Guidance

Hot Food Takeaway Intervention Points

This document features three distinct intervention points that are material considerations for any proposals that relate to Hot Food Takeaways:

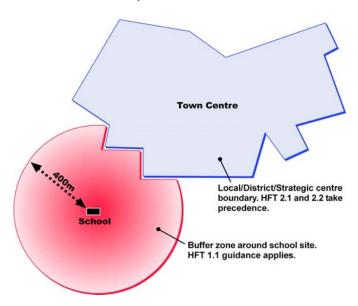
Intervention Point HFT1: Vulnerability

No new Hot Food Takeaway should increase the exposure of school children/young adults to these opportunities. Therefore:

HFT 1.1 Proximity to Schools

No new Hot Food Takeaway Developments will be permitted where they are within 400 metres of a secondary school or college site (as measured in a direct line from the school entrance(s) used by pupils/students)

This Key Principle will not be applied in Local, District or Strategic centres where they overlap the 400m buffer zone. In these areas HFT2.1 and HFT2.2 will take precedence.



Intervention Point HFT2: Vitality and Viability

No new Hot Food Takeaways should prejudice the vitality or viability of a town centre, therefore:

HTF2.1 Percentage Limit of Hot Food Takeaways in Centres and Parades of Shops.

A percentage limit for the appropriate number of Hot Food Takeaways in centres (Strategic, Town, District and Local) is as follows:

- In centres with 40 units* or more there should be no more than **7%** of frontages occupied by HFTs.
- In centres with less than 40 units* there should be no more than **12%** of the frontages occupied by HFTs.

*Units include all planning use classes identified in the use-class order as well as all vacant units.

This percentage limit is designed to manage the over concentrations of these types of outlets to a level that will not affect the viability of the centre to deliver services to members of the public.

Where the above percentage limit has been reached or will be reached by the new development proposed then the proposal will not be permitted.

Details on size of Centre and current concentrations of HFTs is contained in 'The Hot Food Takeaway Data Sheet' which can be found online on the Sandwell MBC website.

HTF2.2 Clustering

A limit of two adjacent outlets together is the maximum appropriate. Should this be exceeded (e.g. three outlets or more together) then the application will not be permitted due to excessive clustering of these types of outlets together.

The clustering of Hot Food Takeaway outlets together creates areas in centres that are dominated by one use and only open and active at certain times of the day. By reducing the clustering of these types of outlets it will increase the variety of different types of shop fronts and therefore improve the perception and vitality of the Centre.

Intervention Point HFT3: Environment

Development of new Hot Food Takeaways must not prejudice existing residential properties and must be designed in such a way that they do least harm to the environment, therefore:

HFT3.1 Ground Floor Adjacent to Residential

No new HFTs are to be permitted where they are directly adjacent to residential property at ground floor level. This does not apply to first / second floor flats above or diagonally above a proposed HFT. All HFTs will however require appropriate fume extraction equipment to be installed, retained and maintained to reduce/remove potential nuisance from odours.

Where there is an existing residential unit above, which is not connected with the operation of the HFT, their residential amenity should not be prejudiced. Appropriate mitigation measures could also include control over hours of opening.

HFT3.2 Internal Waste

Appropriate storage areas must be specified for food waste bins and packaging waste and included in any new proposal.

Appropriate fat traps are to be specified on drains to prevent fats from reaching the water system.

Intervention Point HFT4.1: Crime and Anti-Social Behaviour

Development of new Hot Food Takeaways or expansions of existing units must not cause or increase levels of crime and Anti-Social Behaviour in an area. This includes the fear of crime.

Proposals for a new HFT which, on the advice from the police, or other recognised community safety body, would adversely affect personal safety, crime or antisocial behaviour will not be permitted or will be subject to the necessary planning conditions such as the restriction of hours of operation, CCTV etc. It should be noted that the fear of crime or ASB can be a material consideration in determining all planning applications. This has to be taken into account and may result in the refusal of permission or the imposition of conditions.

The Supplementary Planning Guidance on Community Safety provides further advice on issues such as car parking in centres, the design of new buildings in centres and shop front design.

Monitoring

There are a number of mechanisms in place to keep track of the Intervention Points within the document. Some of the Intervention Points will require up to date information to allow officers to make their decision. Therefore the following areas of data will be obtained:

- Numbers of Planning Applications received for A5 uses (whether this is a change of use or an application for a new development).
 - This data will be monitored as an ongoing function.
- Numbers of Hot Food Takeaway Applications Implemented.

This data will be collected every 12 months and will monitor whether the applications received have been implemented.

• Number of Hot Food Takeaway outlets in the retail Centre's in the Borough.

This data will be collected every 12 months and will monitor the amount of Hot Food Take-Away outlets in a retail centre as well as all other units, excluding residential. This will assist in determining an up to date percentage figure of Hot Food Takeaway outlets for each centre – see 'Hot Food Takeaway Data Sheet' with this document, which can be found online on the Sandwell MBC website.

Appendices

Appendix 1 – Do You Require Planning Permission?

Appendix 2 - Centre Plans

Appendix 3 - Secondary Schools & College Plans

Appendix 4 – Overview Plan

Appendix 1 - Do You Require Planning Permission?

New premises

If the intention is to build new premises for use as a Hot Food Takeaway, planning permission is required.

Change of use to Hot Food Takeaway shop If the intention is to

change the use of an existing shop, restaurant, pub,



office, house or other use to a Hot Food Takeaway shop, planning permission is required.

External building works or alterations to an existing Hot Food Takeaway

Such alterations may also affect your premises licence. Please check with Sandwell Metropolitan Borough Council Trading Standards before making any changes to clarify your obligations / restrictions.

Addition of external shutters and grilles

The addition of External Roller Shutters should take into account SAD DPD policy DM8.

 Planning permission is required for the installation of all permanent roller shutters. All applications for the installation of roller shutters will be assessed using the following criteria:

- Encouragement will be given to the integration of roller shutters as part of development proposals for new shop fronts, through the planning application process and preapplication discussion.
- The applicant must satisfy the local planning authority that the type of security shutter they are proposing is the most appropriate.
- Roller shutters should, wherever possible, not project across the pilasters of the shop front, or obscure any architectural detail. The submitted plans should indicate this.
- Roller shutter boxes should, wherever possible, be hidden within the structure of the building or behind shop fascias, so as not to affect the character and architecture of the building.
- Metal roller shutters should be perforated and be colour powder coated or painted
- Details of materials should be submitted with the planning application.
- No more than 50% of the shutters should be solid.
- Roller shutters which are totally solid will not be acceptable.

Advertisements

There are a number of signs that require permission before they can be erected. In particular, all externally located illuminated signs require advertisement consent. The Department for Communities and Local Government has produced a user friendly booklet entitled "Outdoor advertisements and signs: a guide for advertisers", which provides detailed information and guidance on the acceptability of advertisement proposal. This information can be accessed via their website:

http://www.communities.gov.uk/planningandbuilding/.

Extraction systems

Where an existing system is already in place and the intention is to replace this with a larger system, planning permission is required.

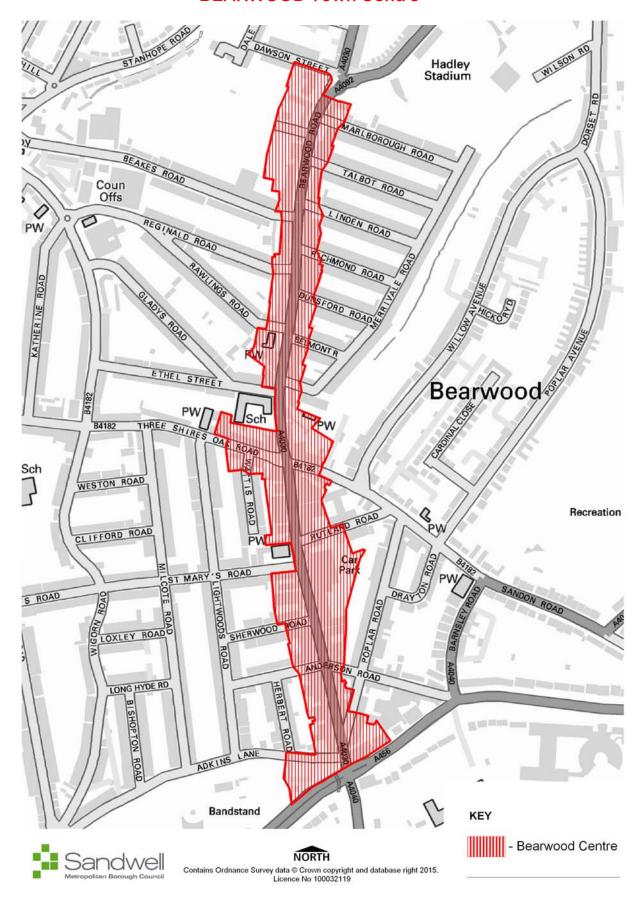
Change to opening hours

If the intention is to extend the hours of operation beyond the times listed on an existing planning consent, a planning application to vary the conditions on your opening hours may be required.

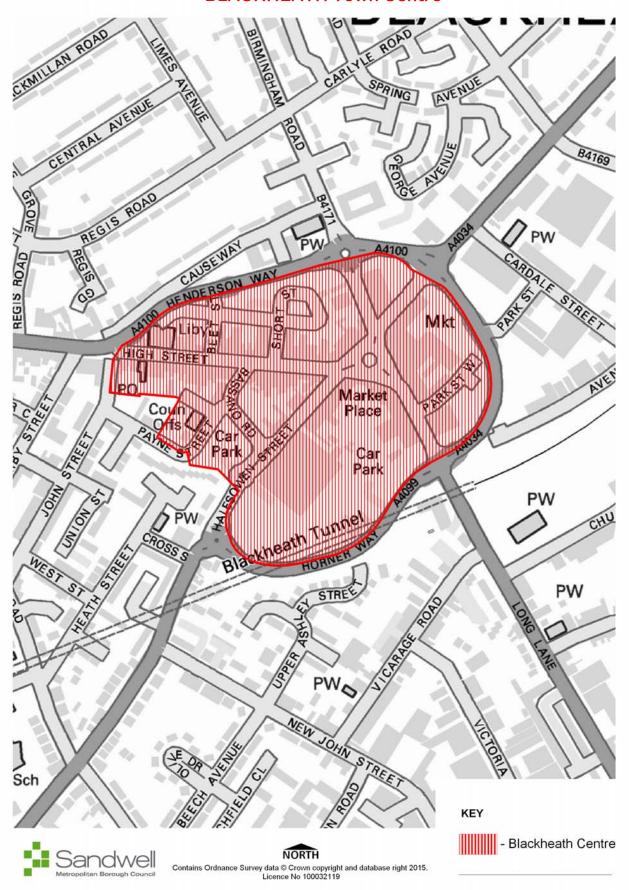
If you are in doubt as to whether you require planning permission you should contact the Planning Offices on 0121 569 4055.

APPENDIX 2 CENTRE PLANS

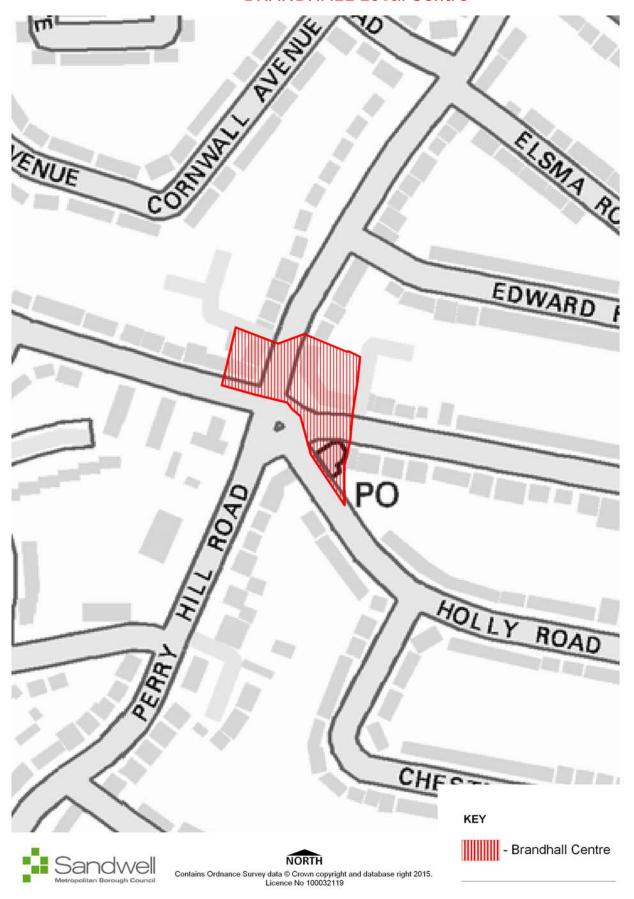
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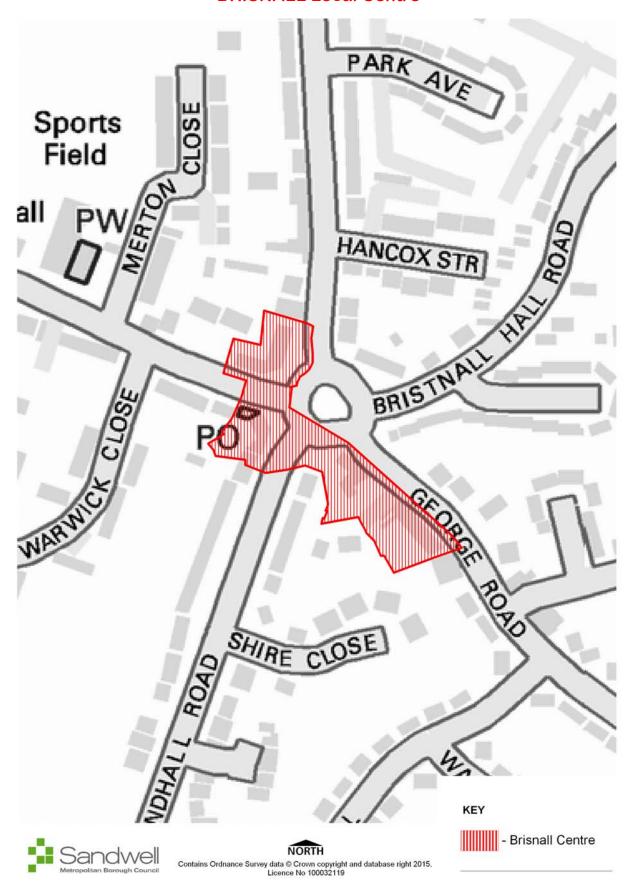
BLACKHEATH Town Centre



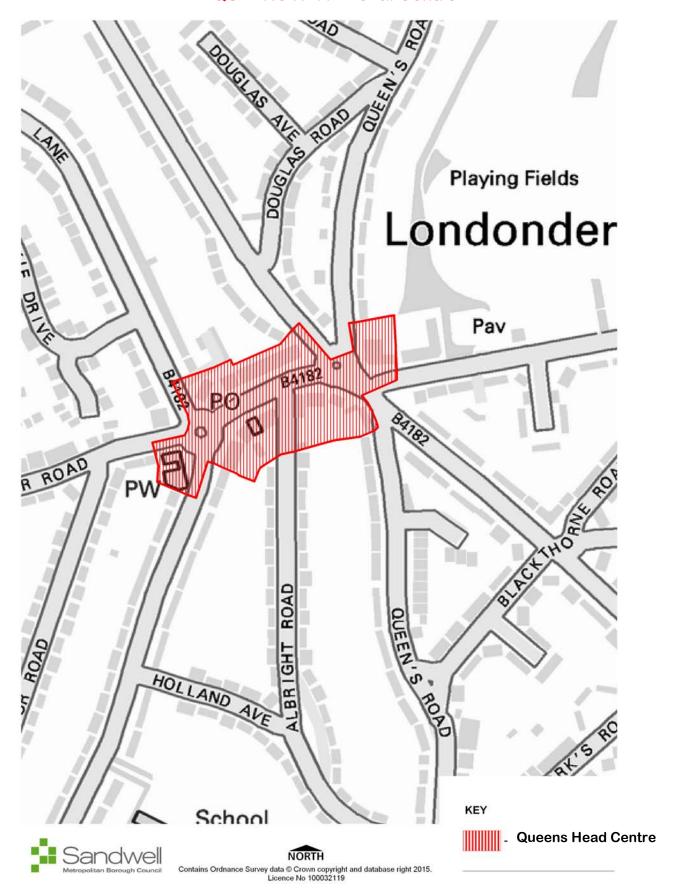
BRANDHALL Local Centre



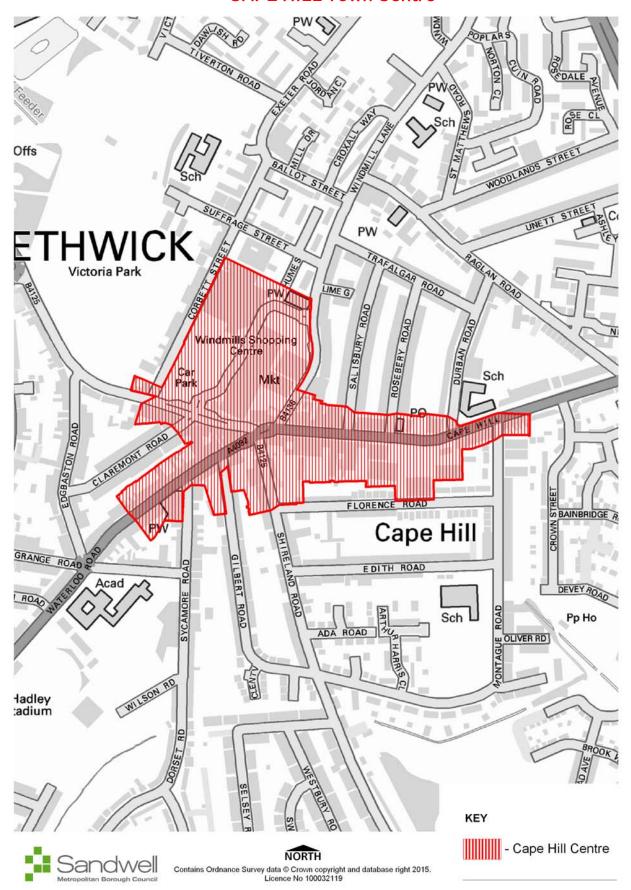
BRISNALL Local Centre



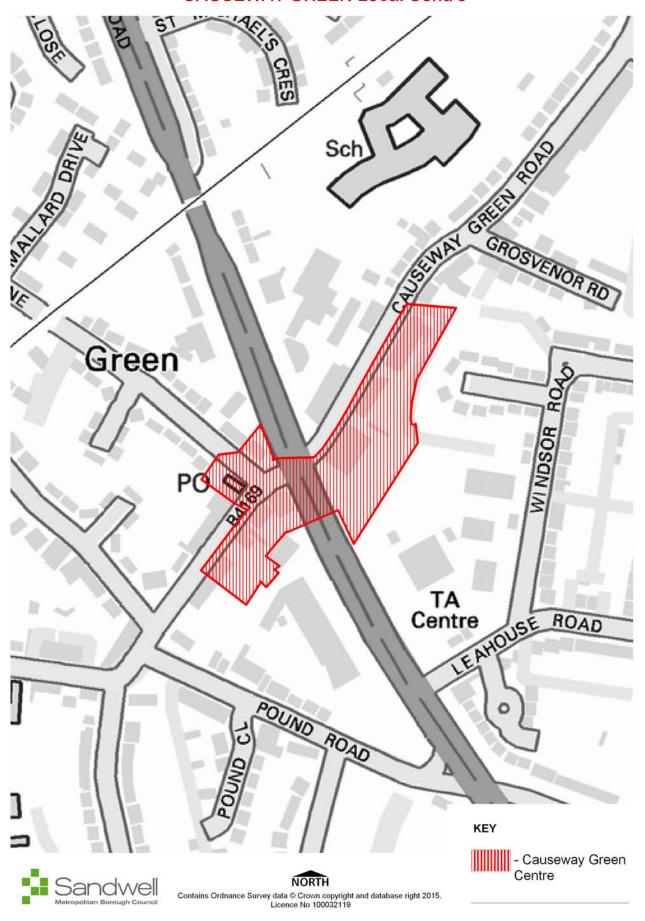
QUEENS HEAD Local Centre



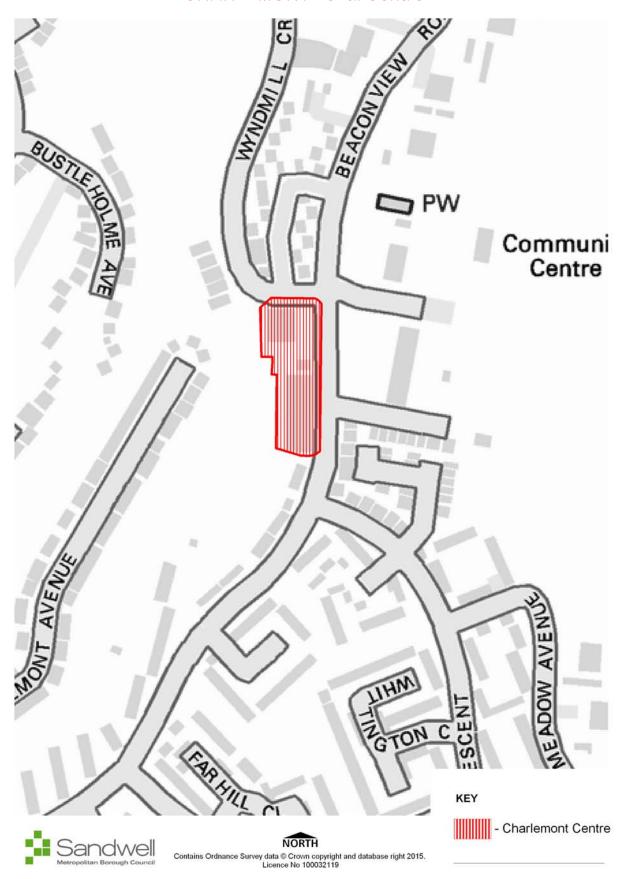
CAPE HILL Town Centre



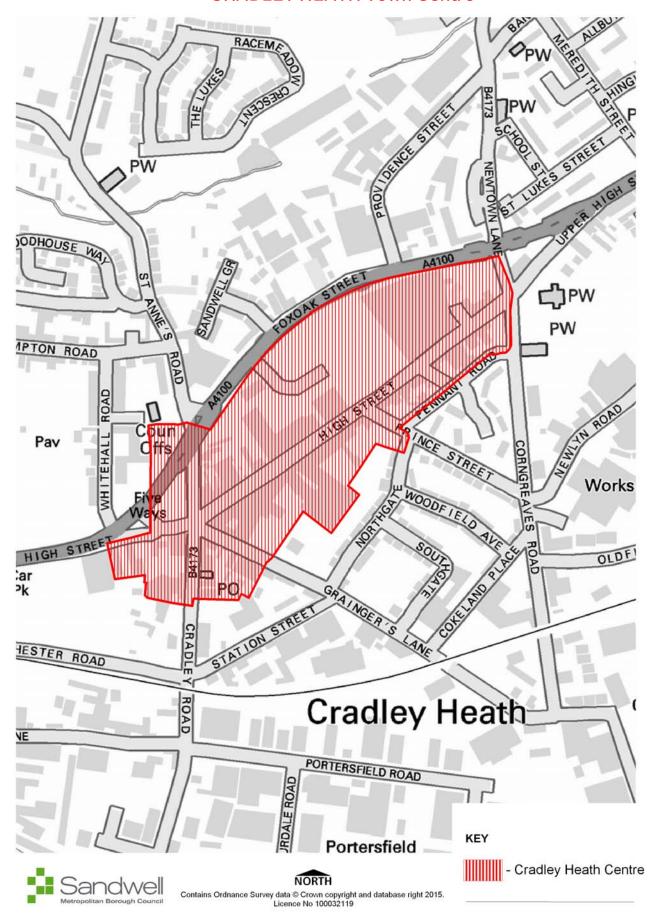
CAUSEWAY GREEN Local Centre



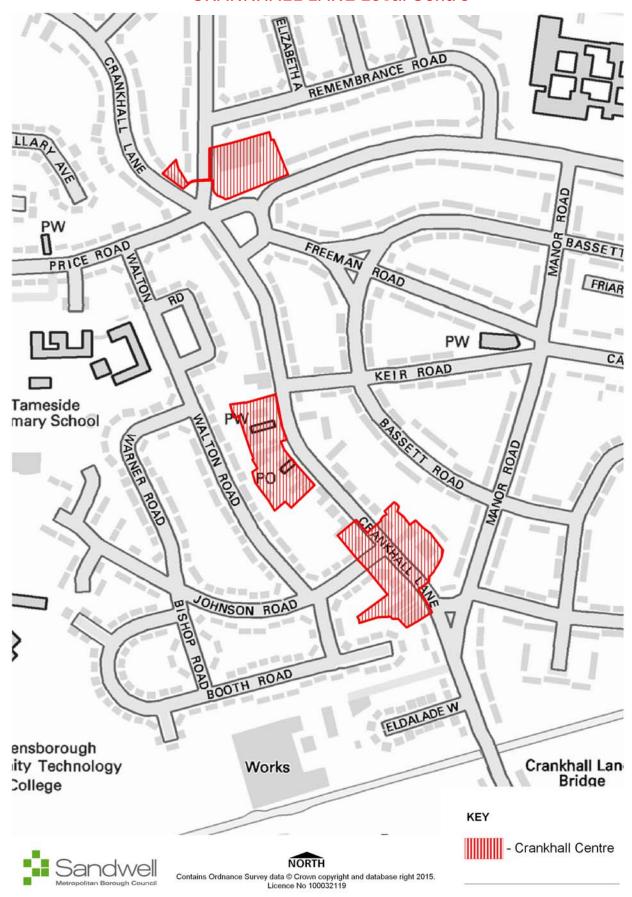
CHARLEMONT Local Centre



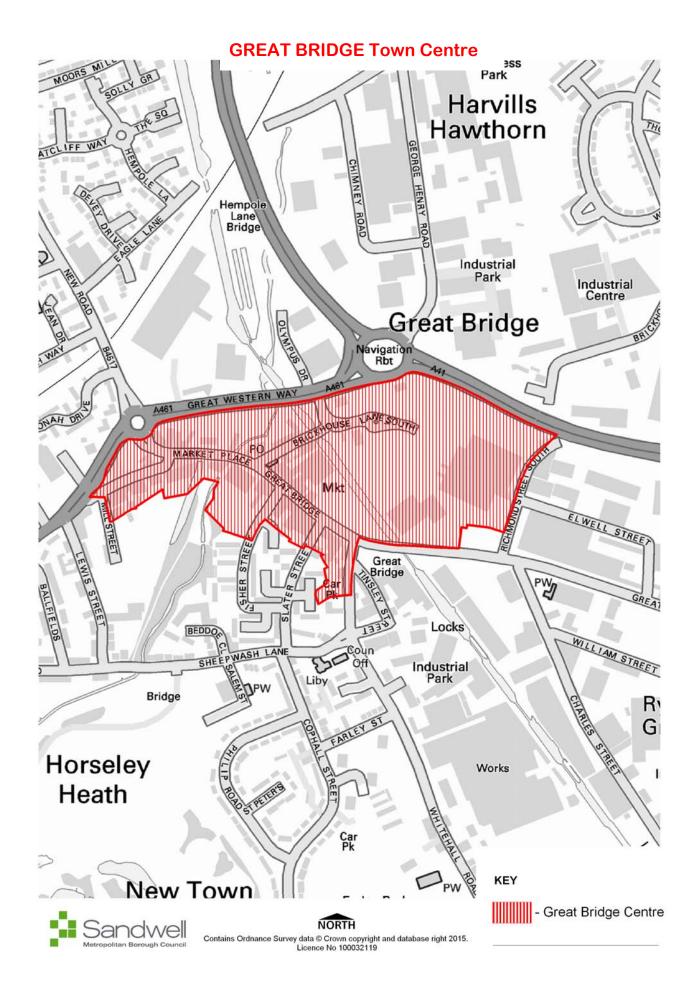
CRADLEY HEATH Town Centre



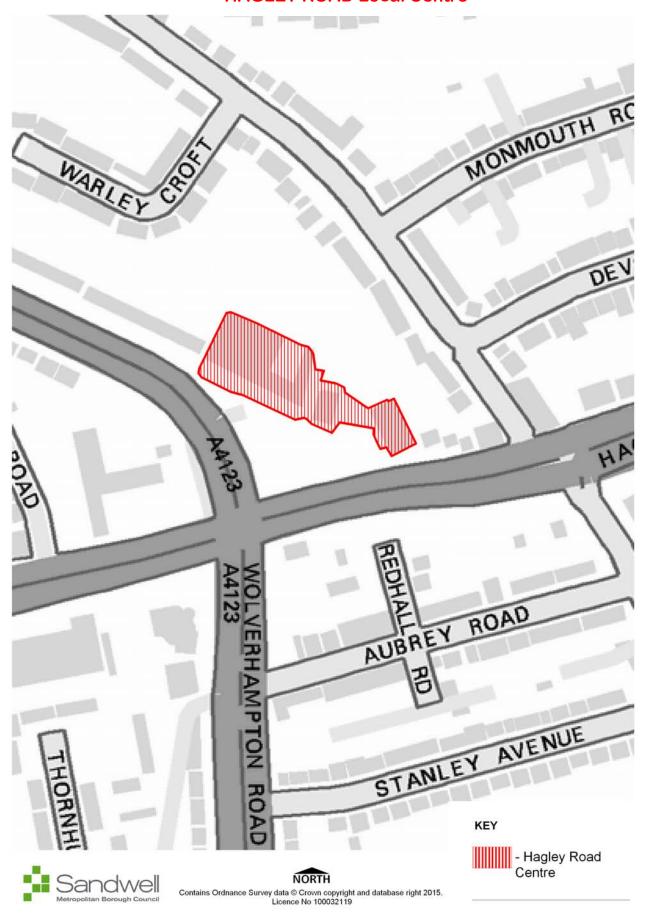
CRANKHALL LANE Local Centre



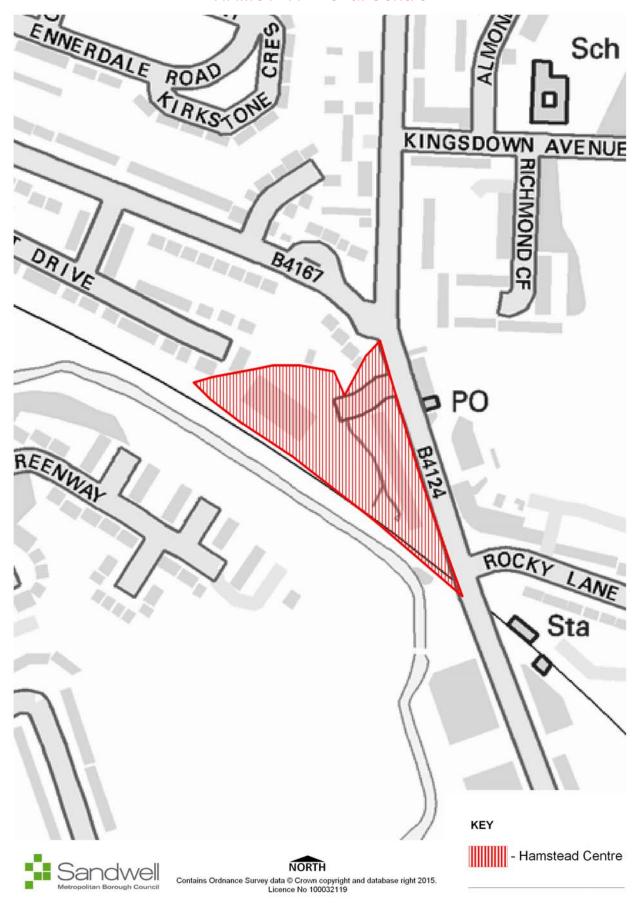
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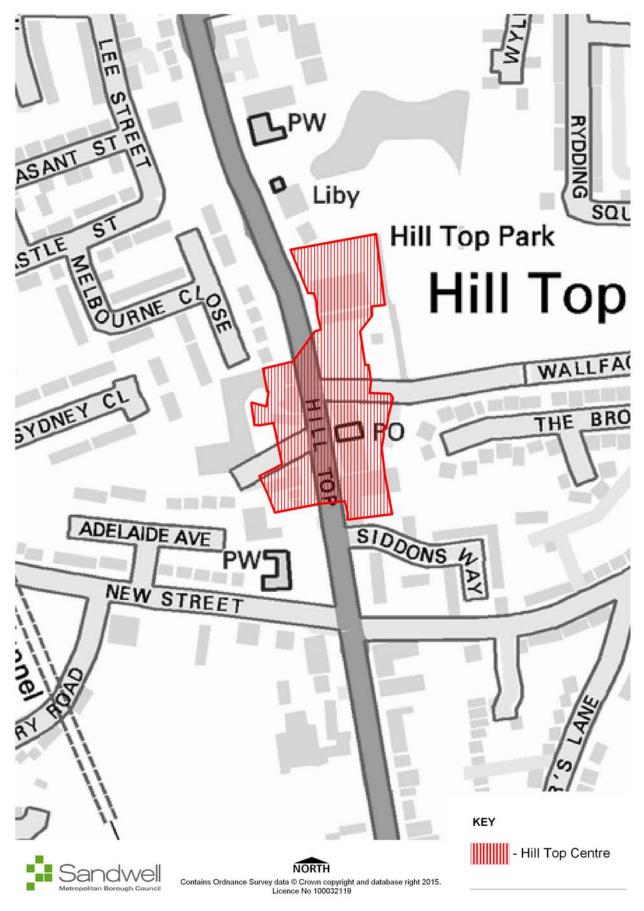
HAGLEY ROAD Local Centre



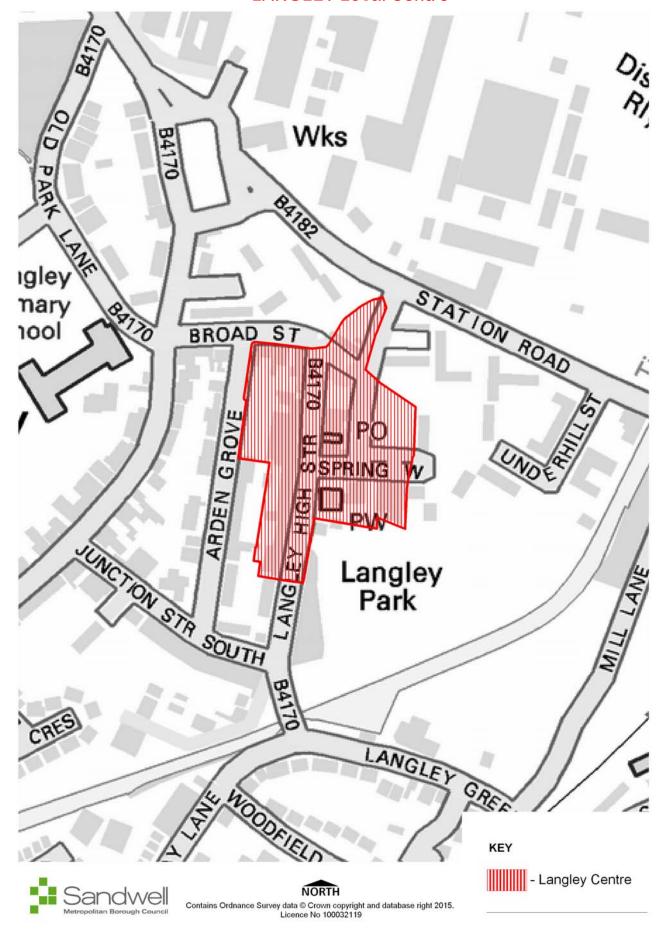
HAMSTEAD Local Centre



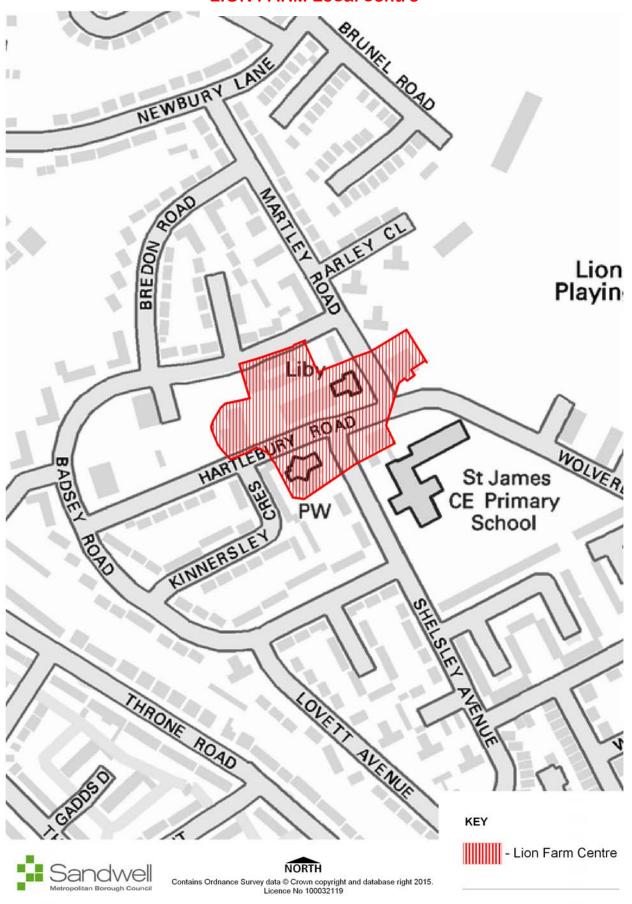
HILL TOP Local Centre

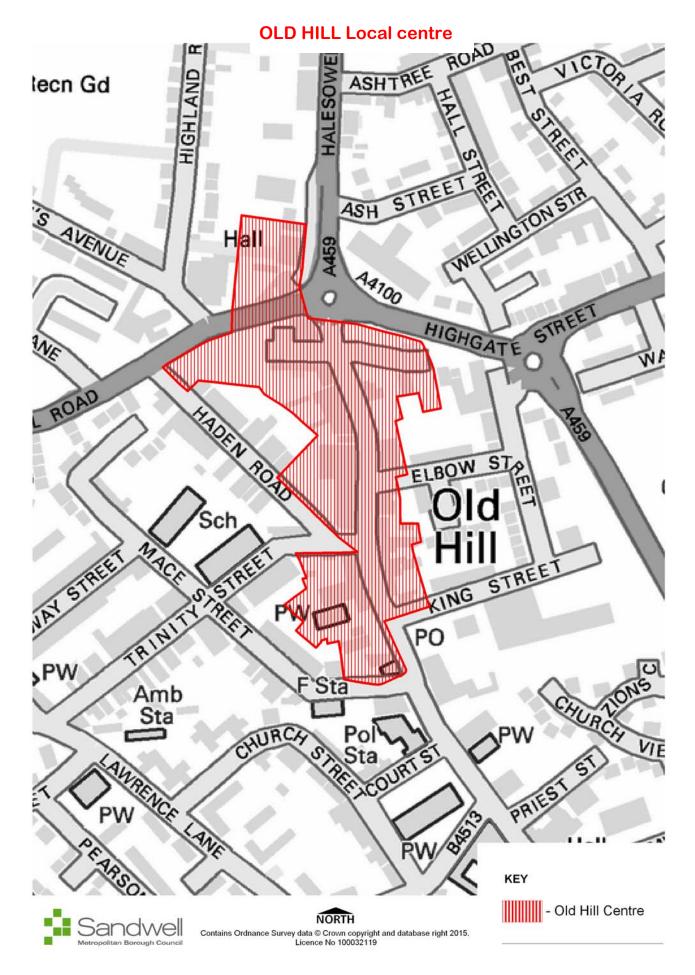


LANGLEY Local Centre

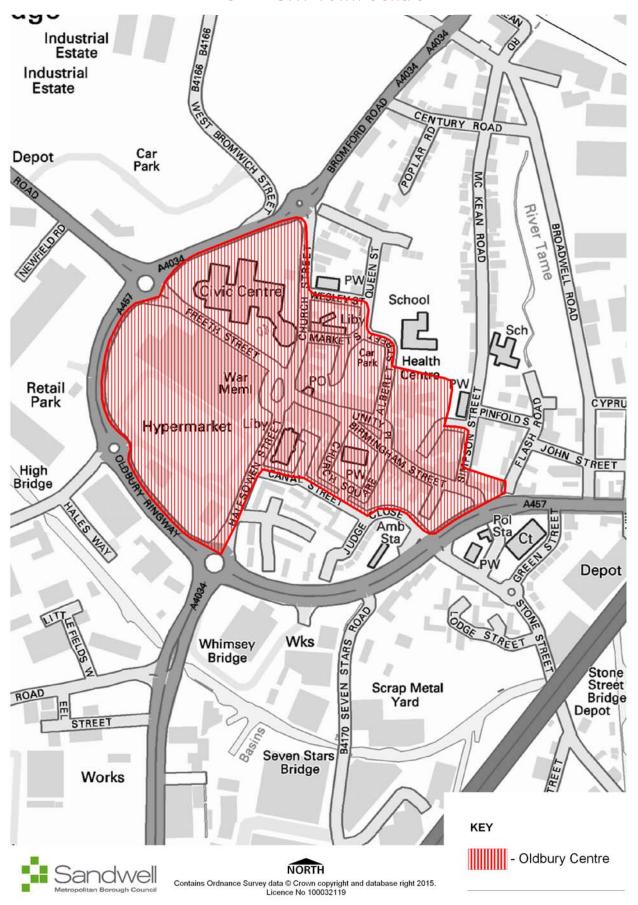


LION FARM Local centre

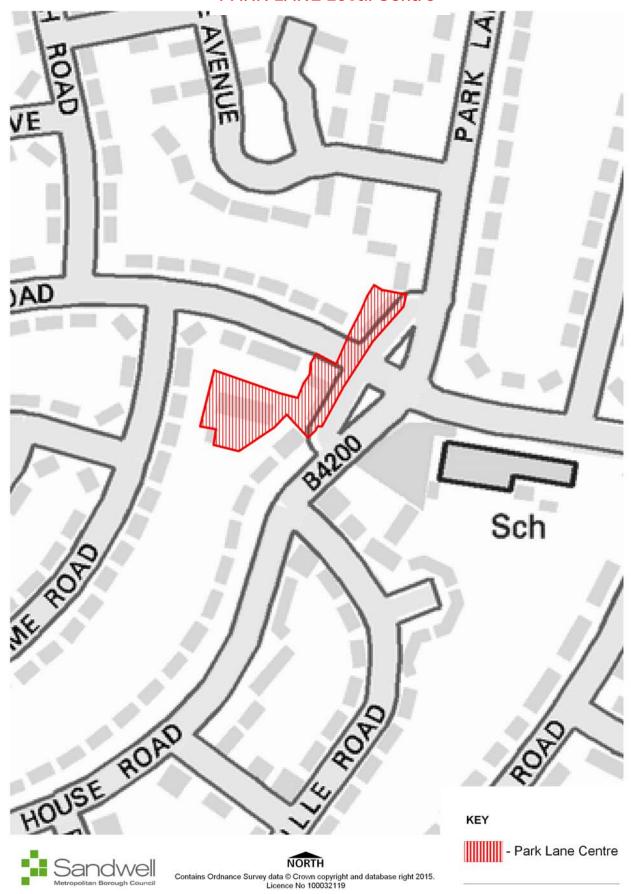




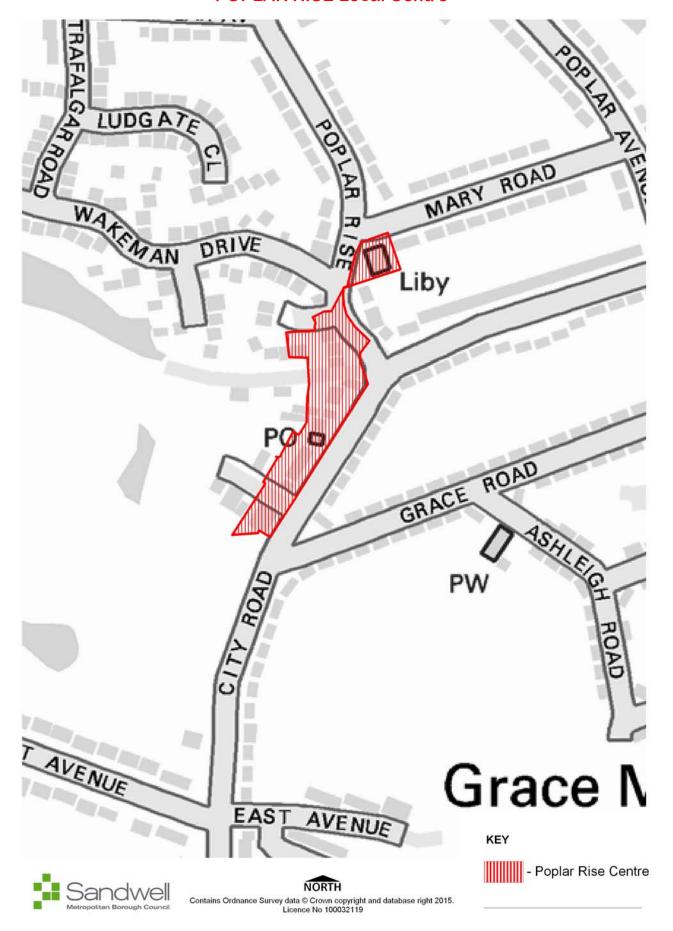
OLDBURY Town Centre

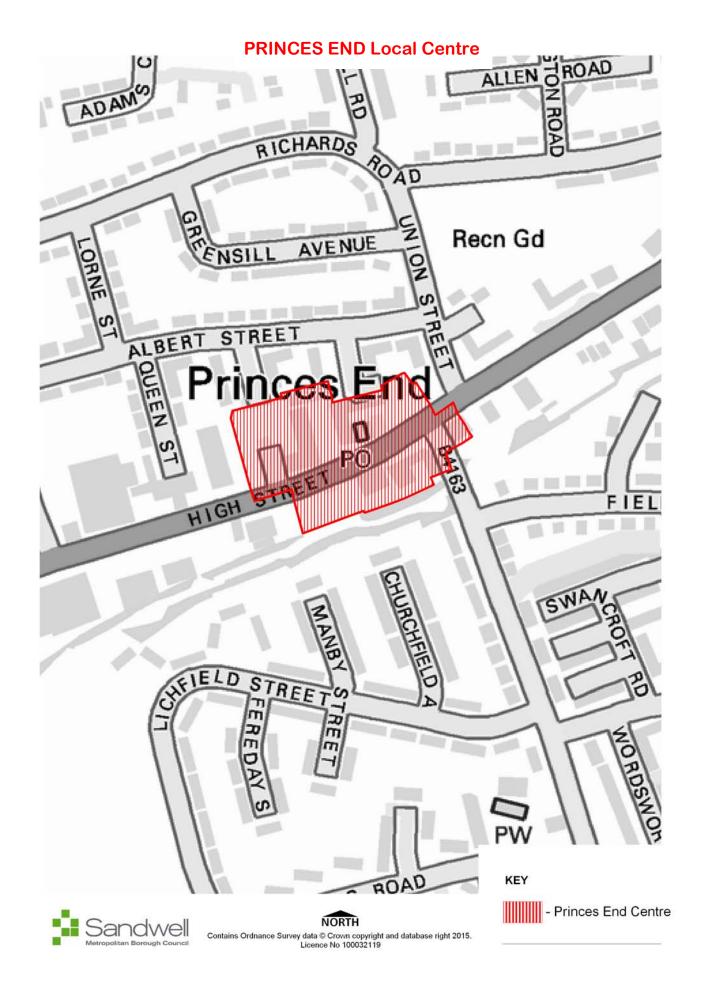


PARK LANE Local Centre

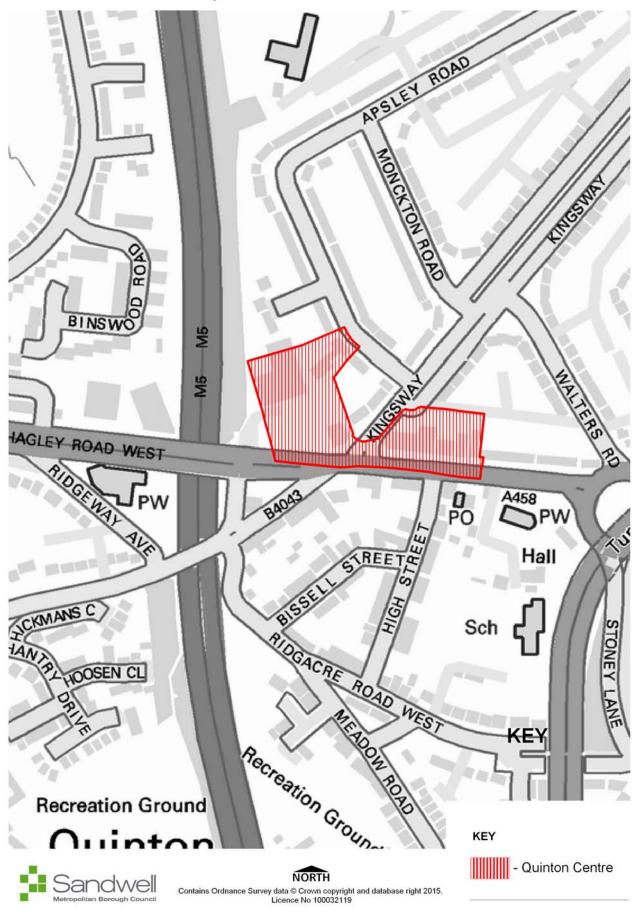


POPLAR RISE Local Centre

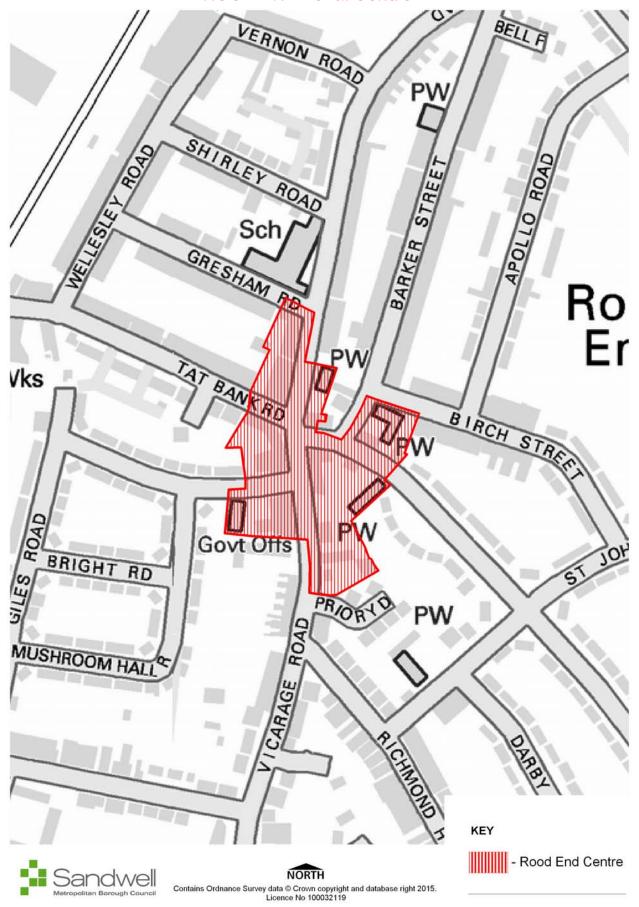




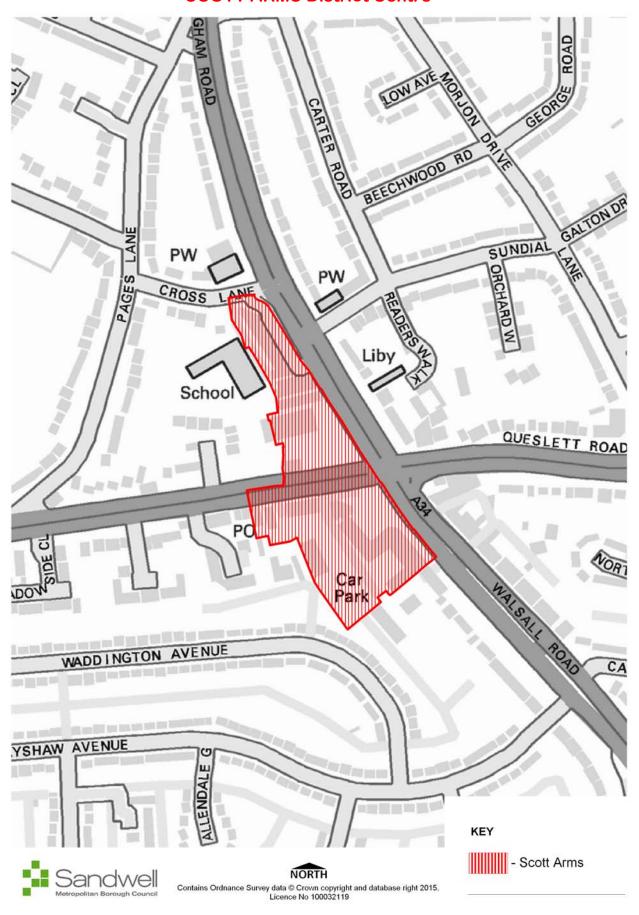
QUINTON District Centre



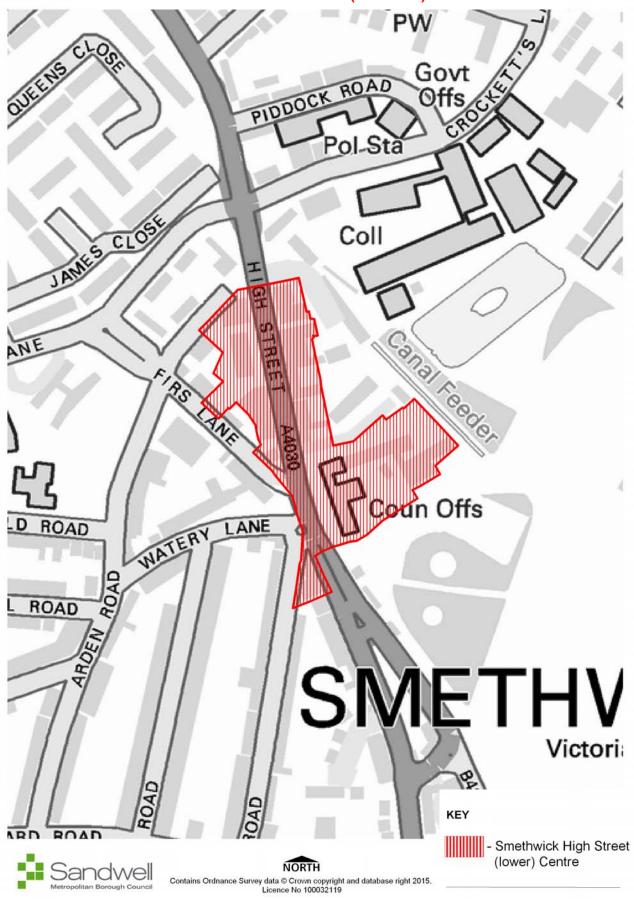
ROOD END Local Centre

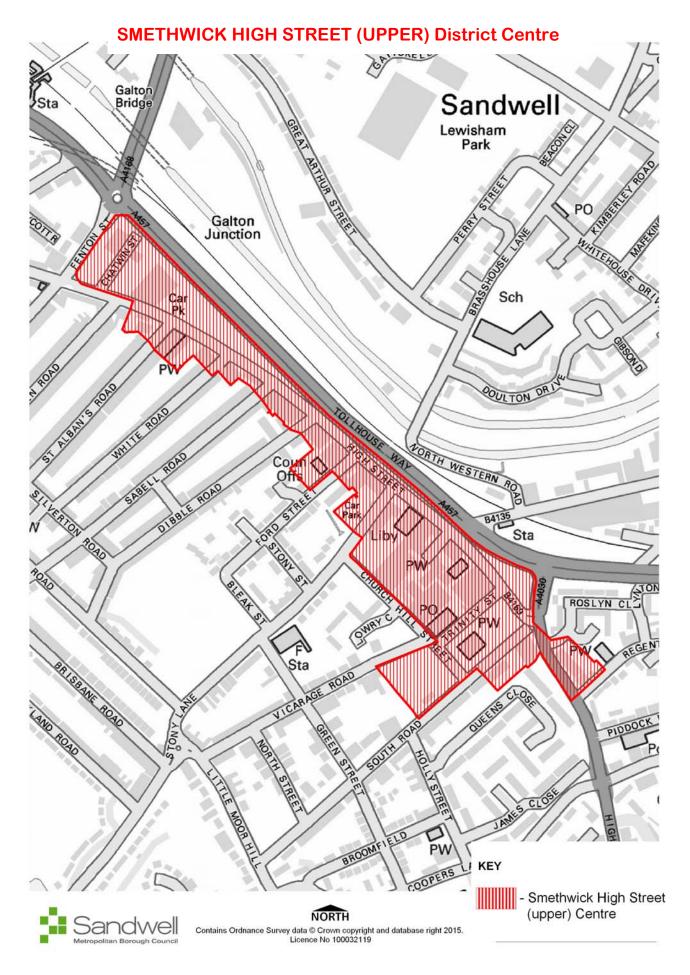


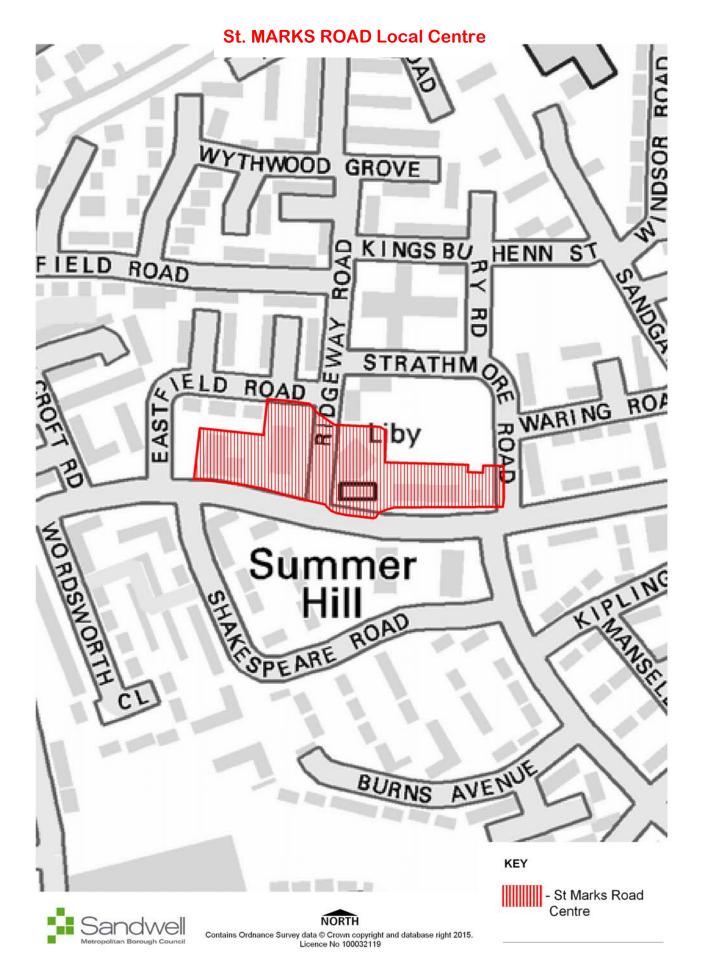
SCOTT ARMS District Centre



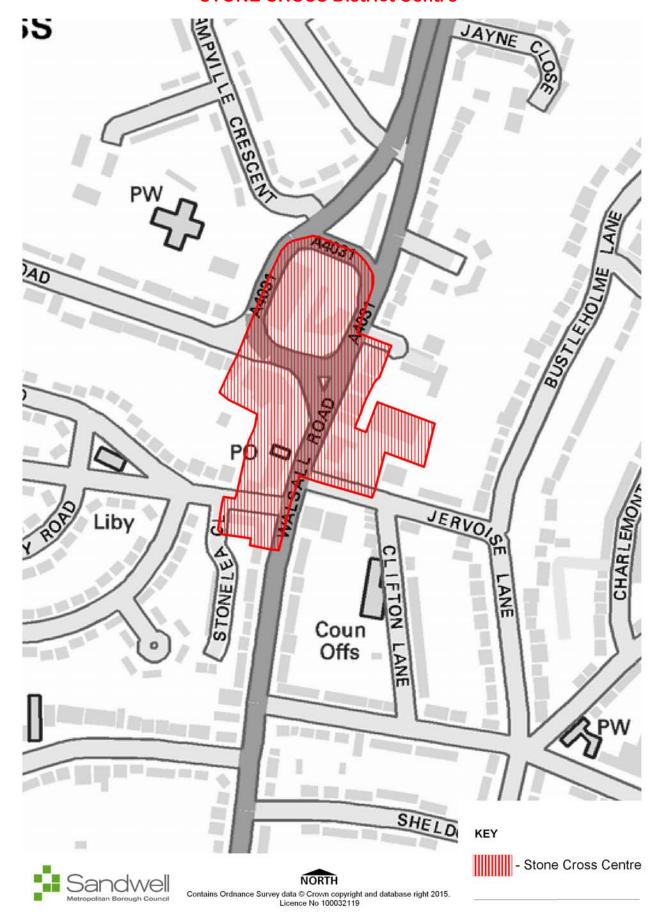
SMETHWICK HIGH STREET (LOWER) Local Centre



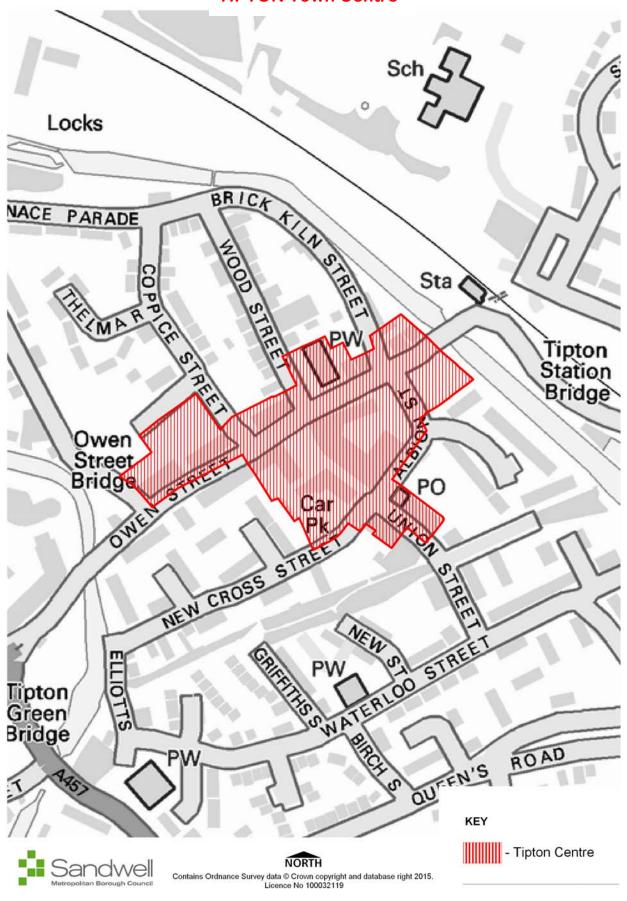




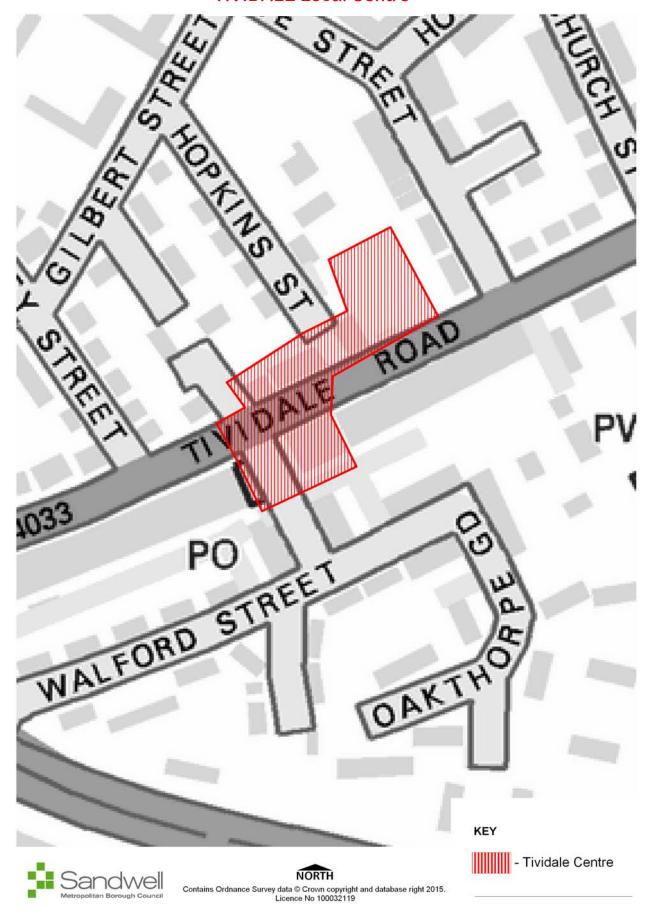
STONE CROSS District Centre



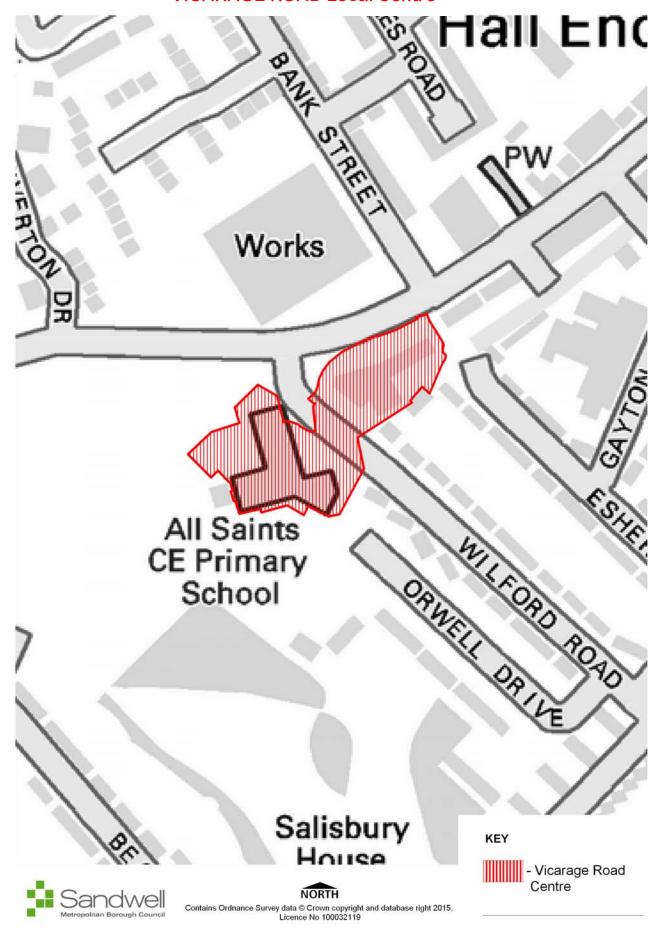
TIPTON Town Centre



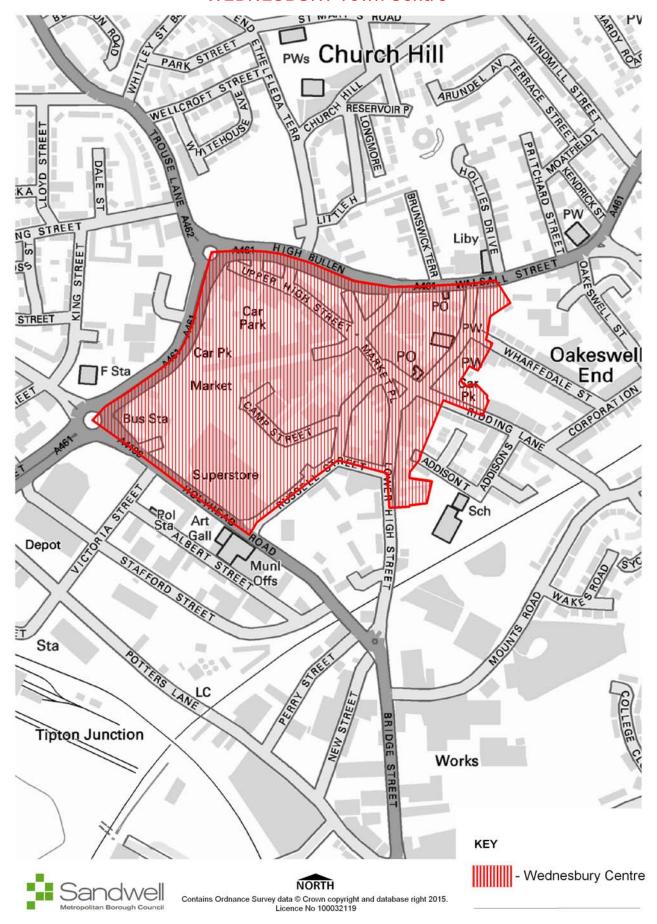
TIVIDALE Local Centre

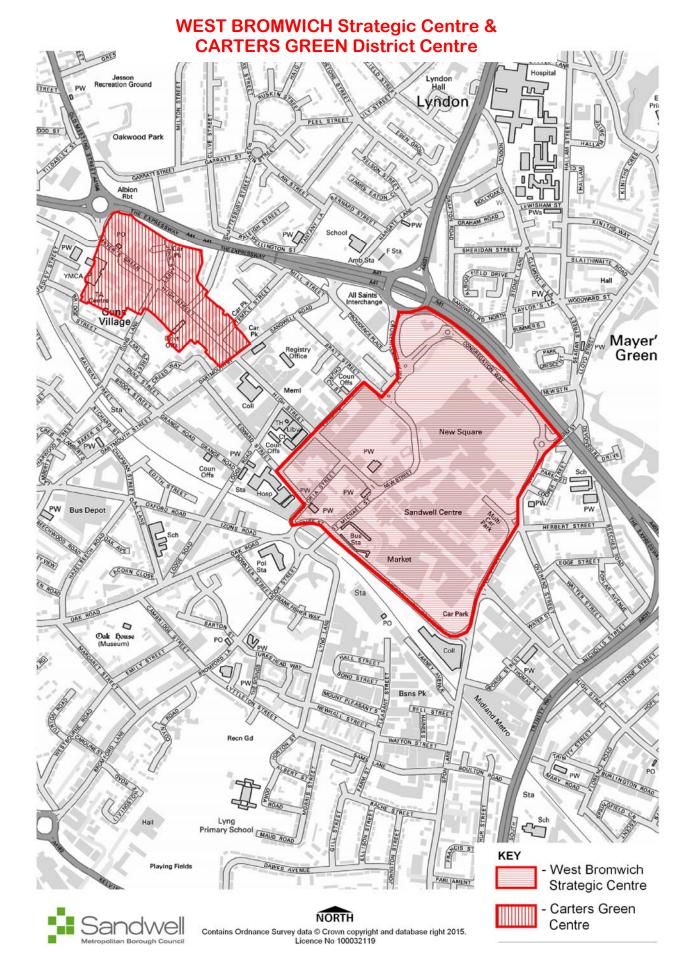


VICARAGE ROAD Local Centre

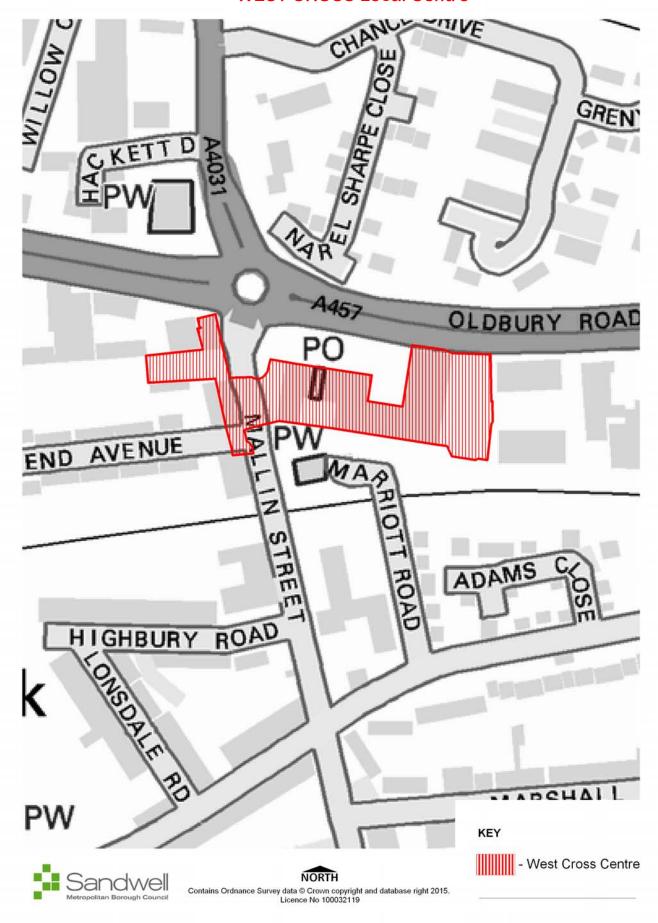


WEDNESBURY Town Centre

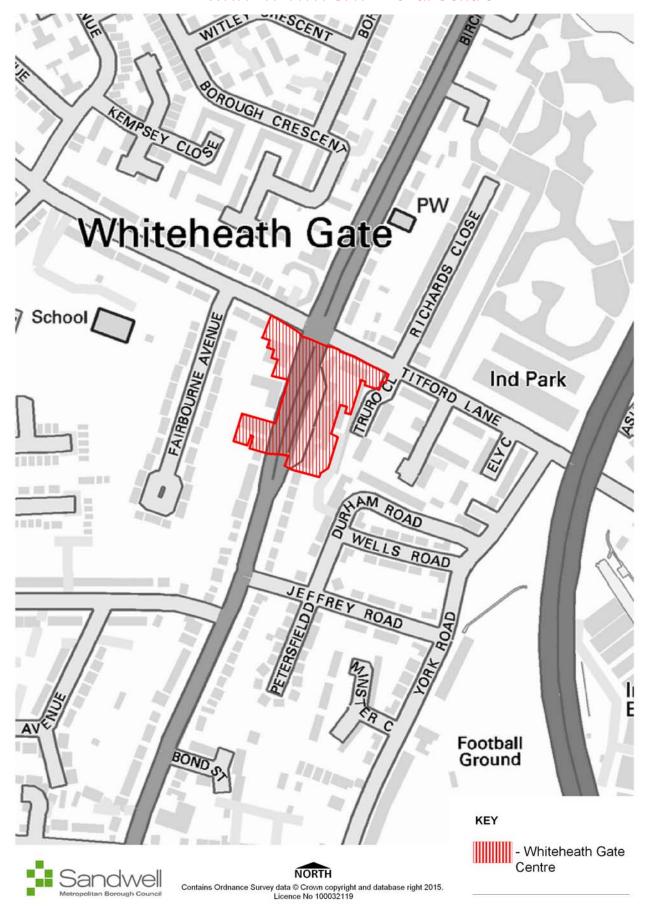




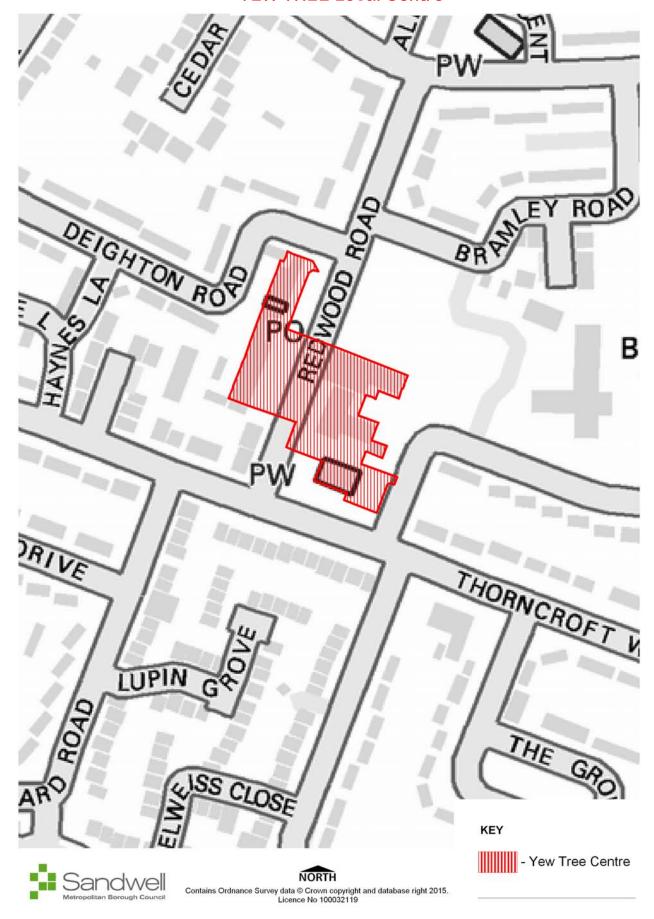
WEST CROSS Local Centre



WHITEHEATH GATE Local Centre

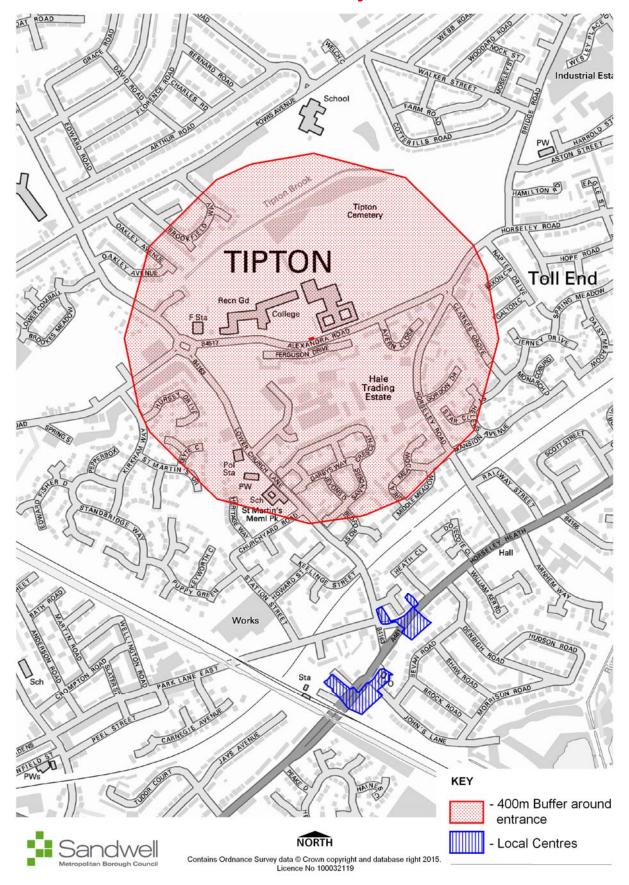


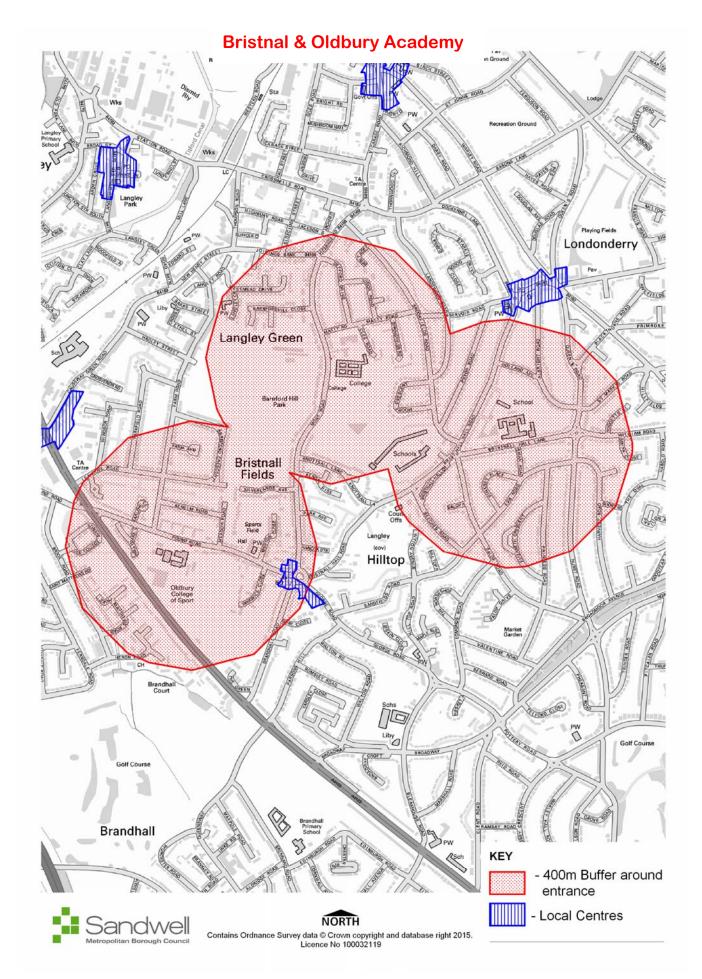
YEW TREE Local Centre

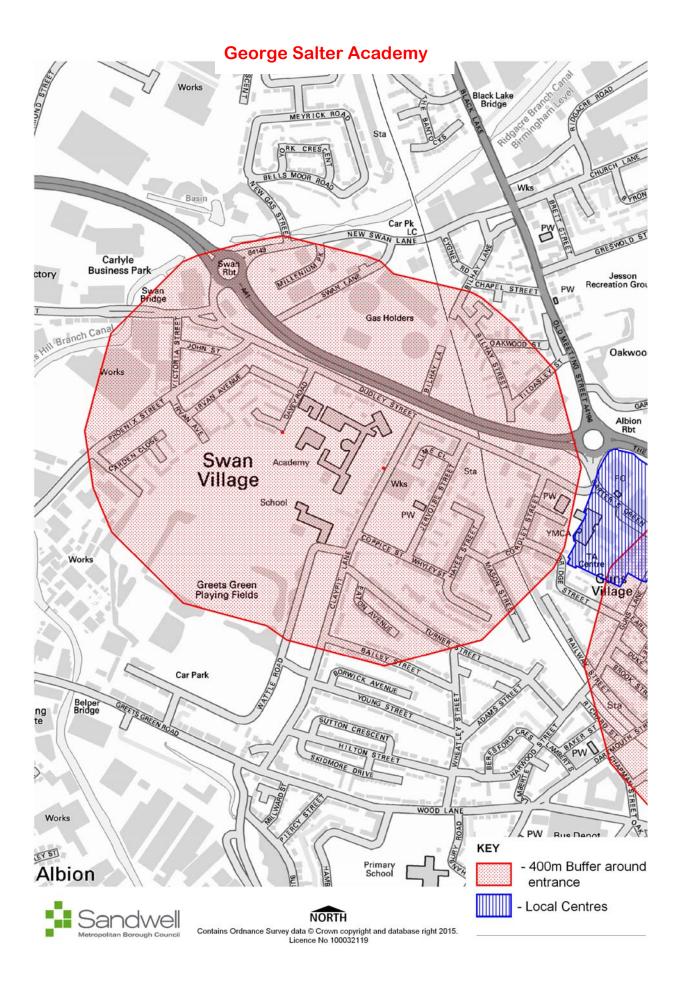


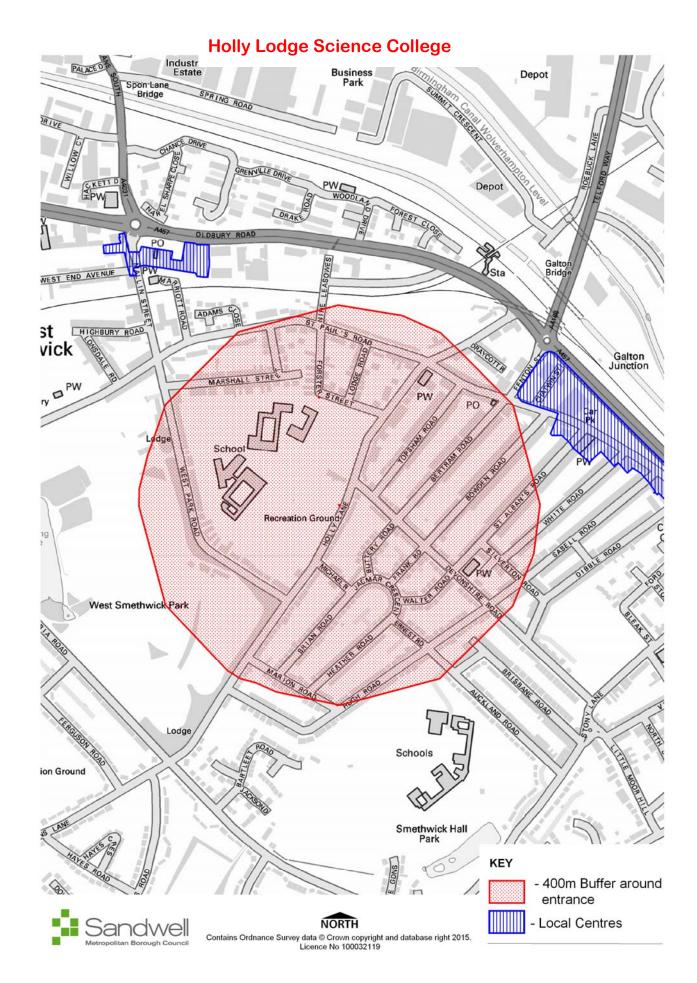
APPENDIX 3 SECONDARY SCHOOLS & COLLEGE PLANS

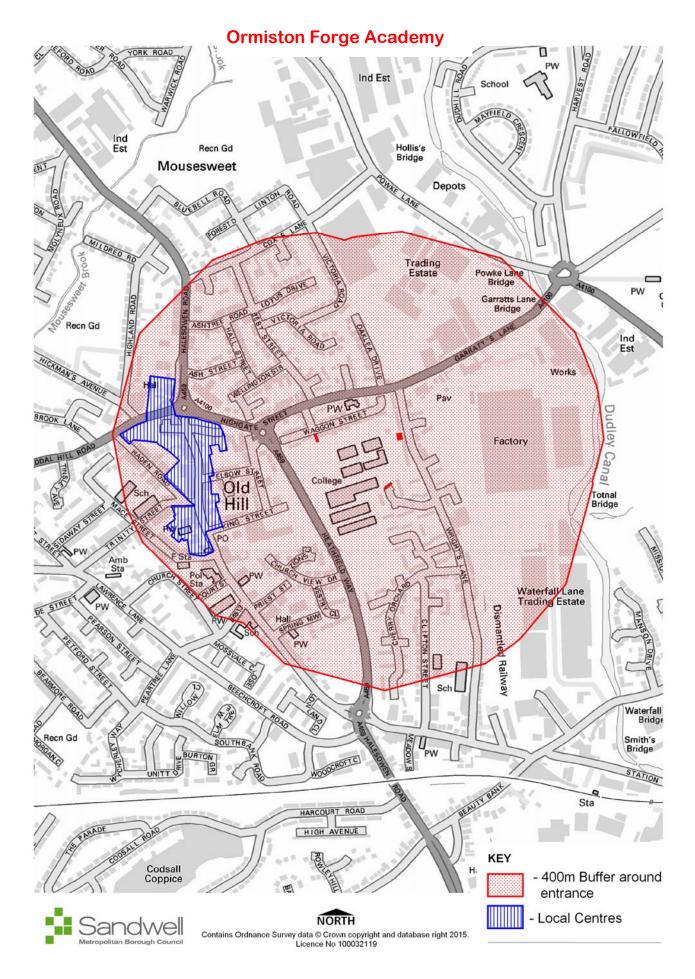
ACE Academy

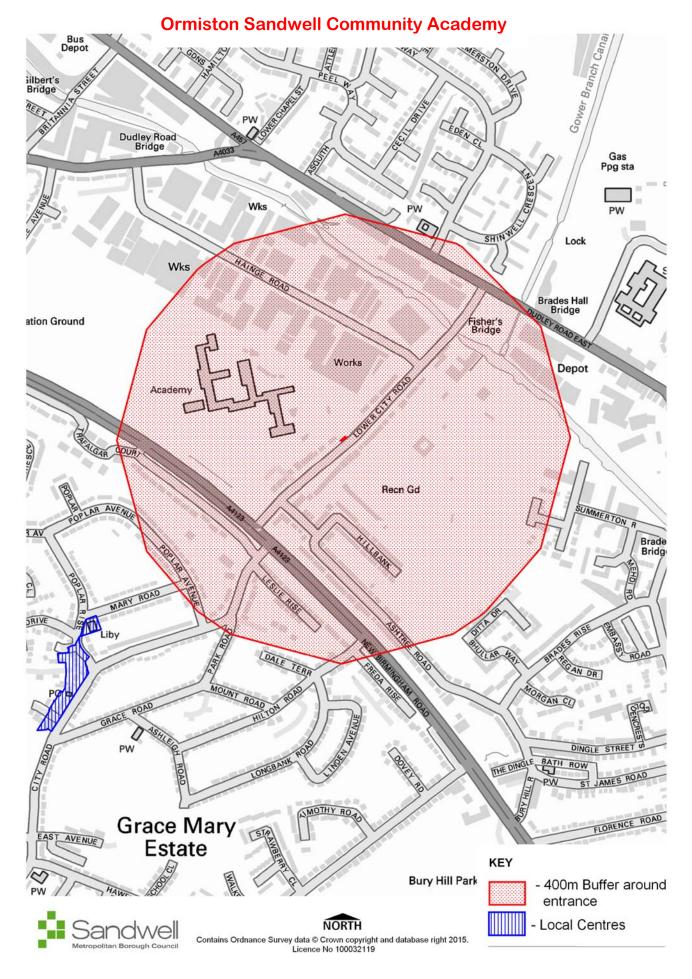




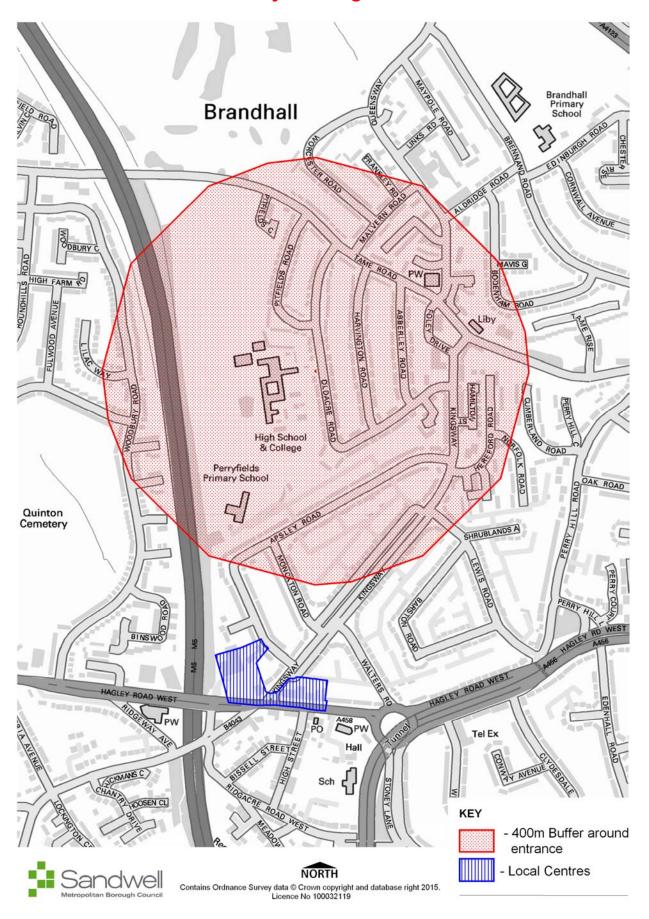




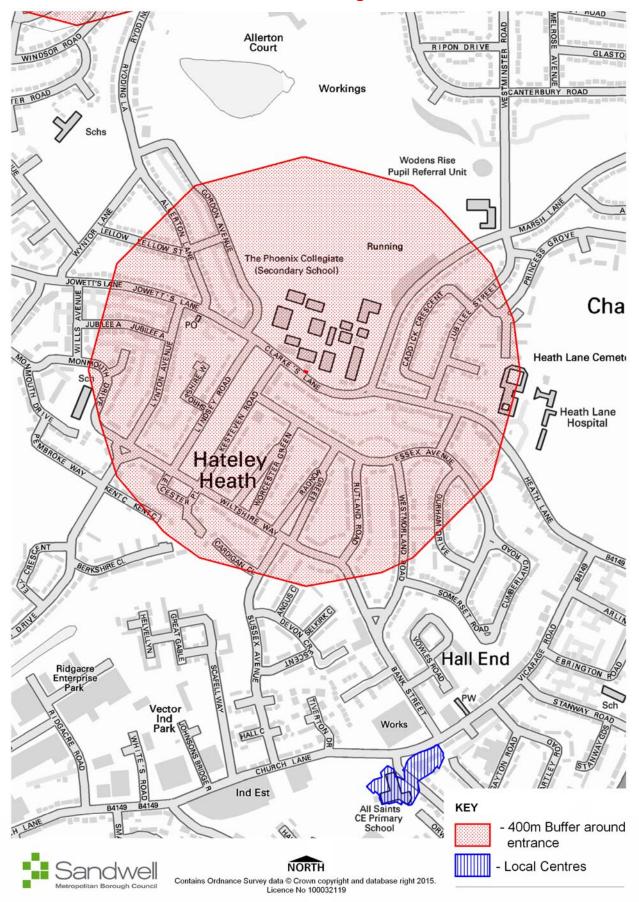




Perryfields High School



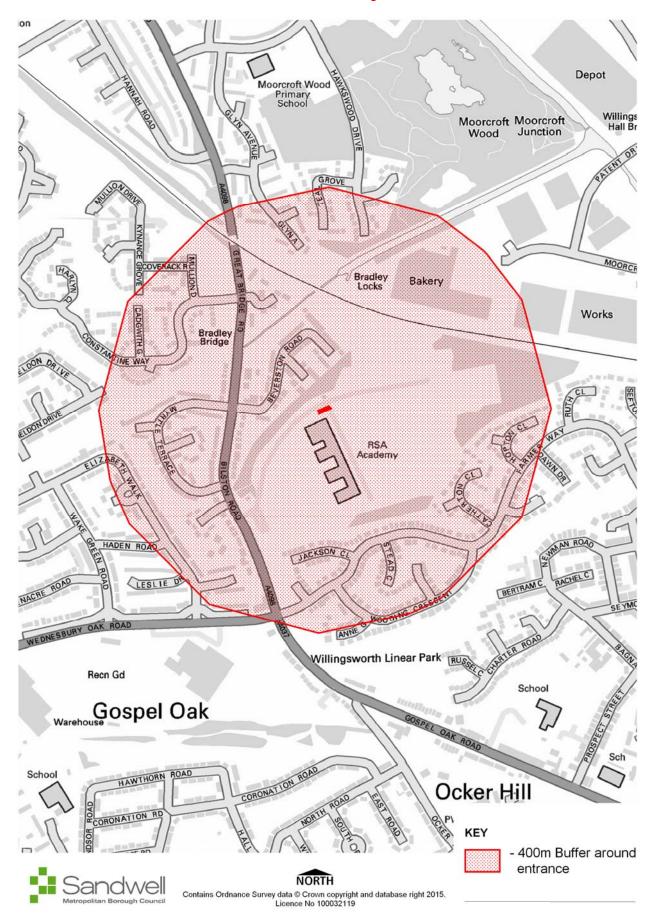
Phoenix Collegiate

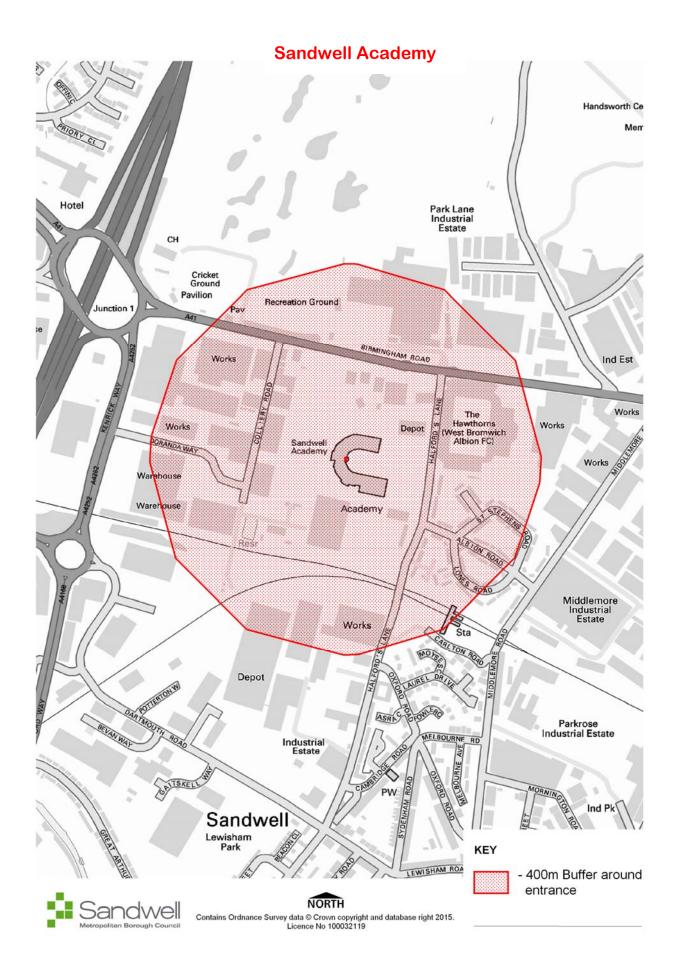


Q3 Academy

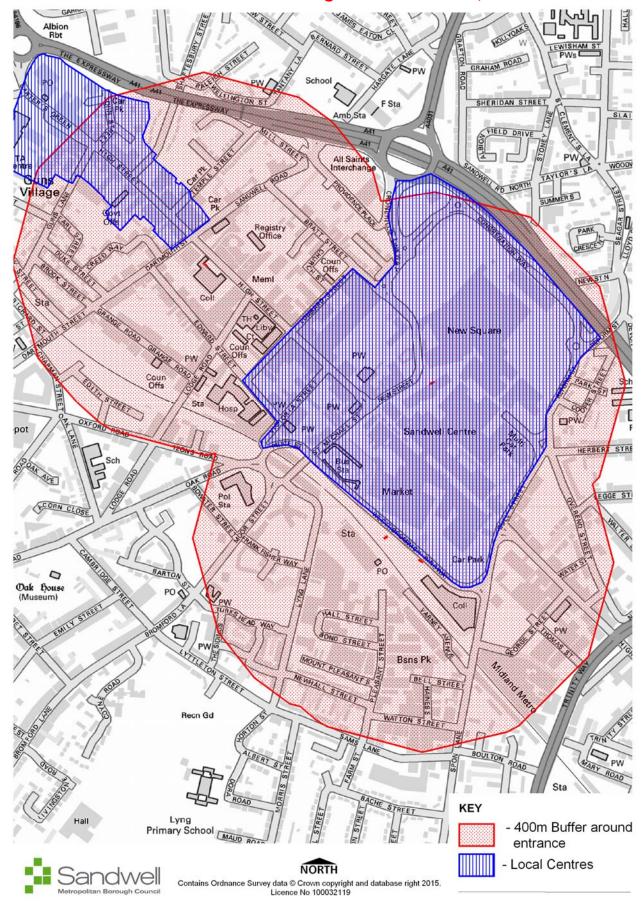


RSA Academy

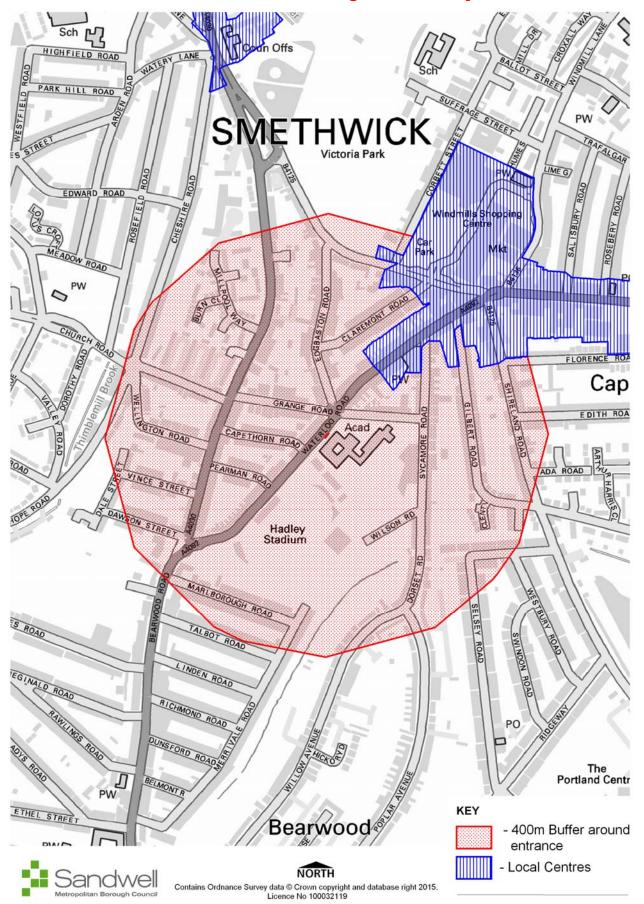




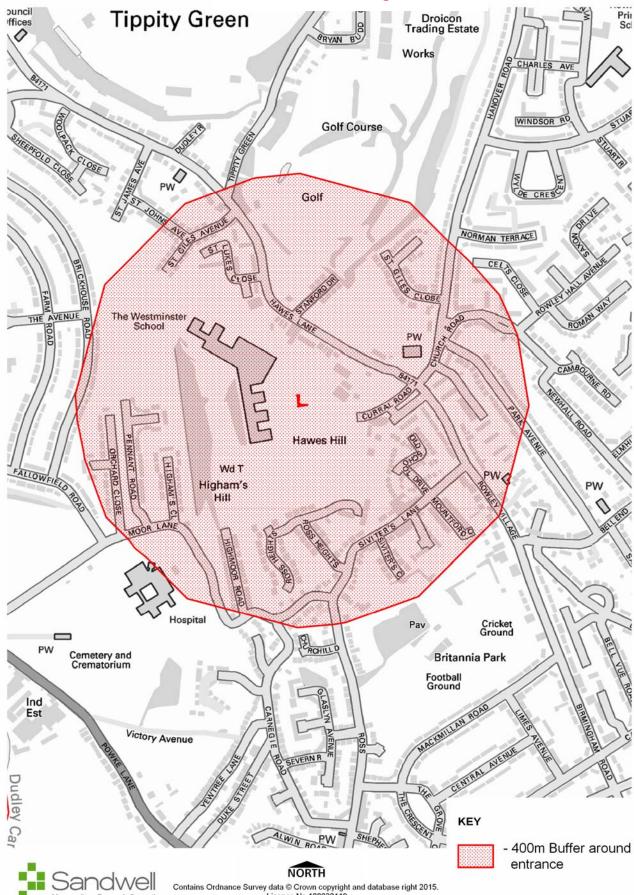
Sandwell College & Central Sixth, UTC

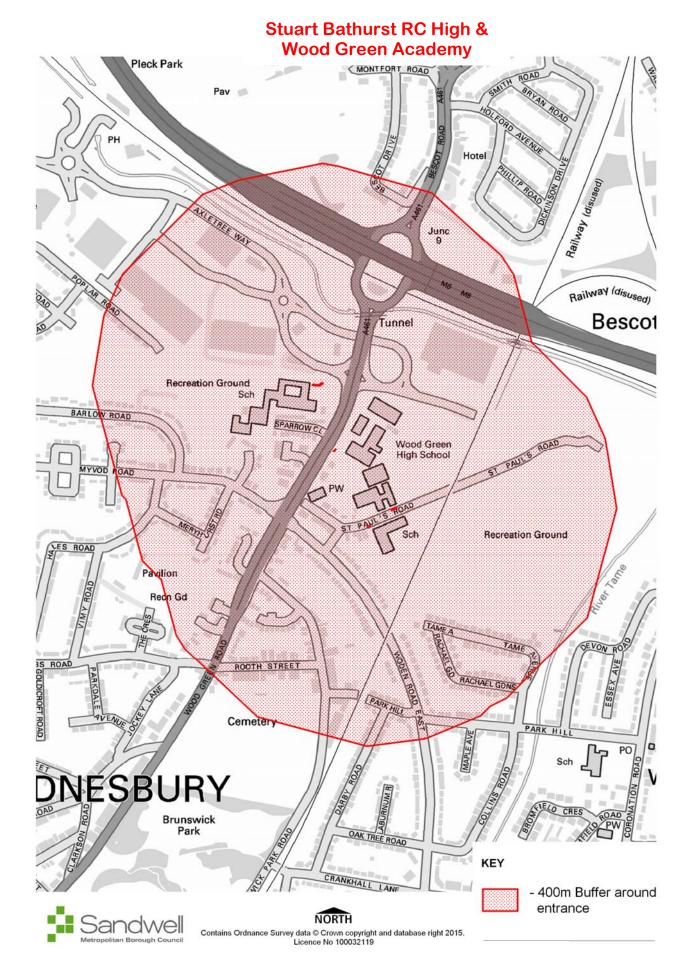


Shireland Collegiate Academy

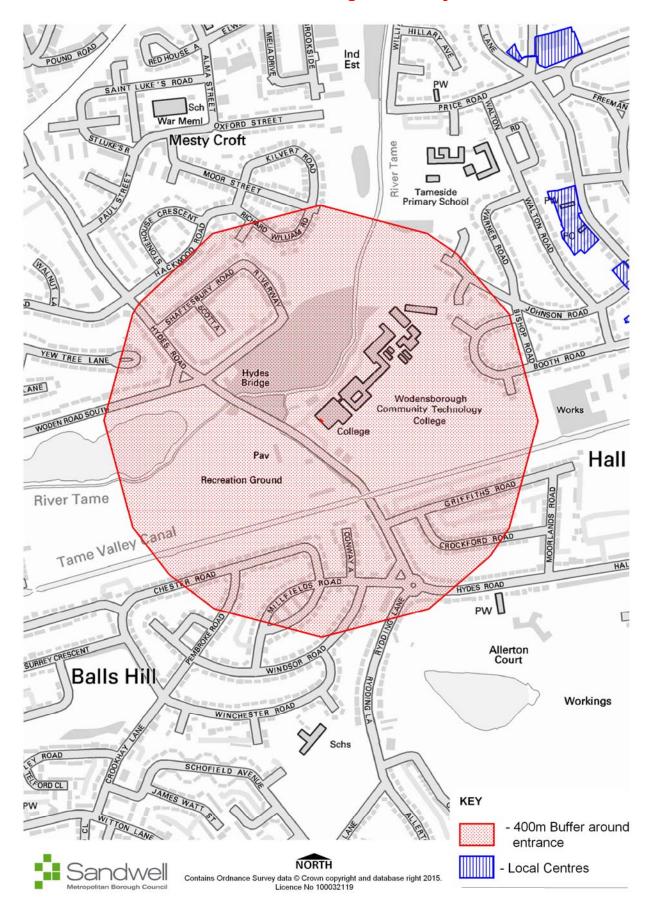


St Michaels CoE High School

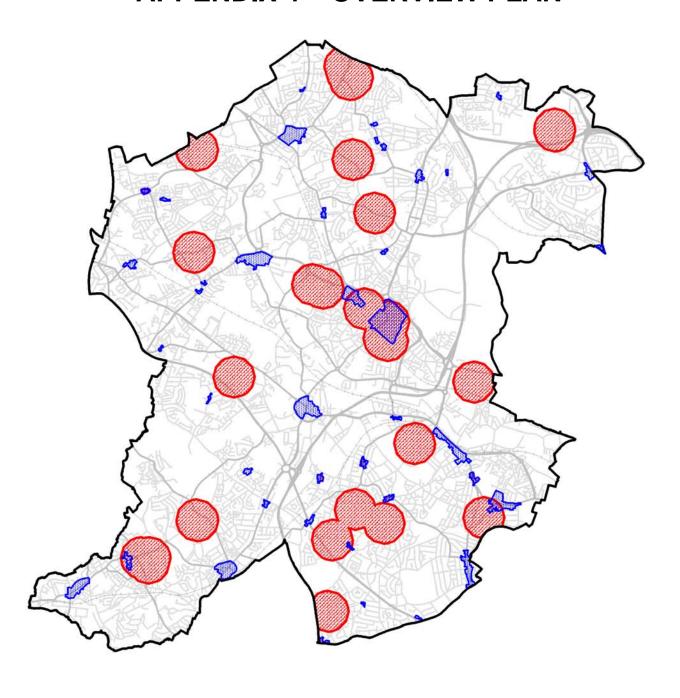




Wodensborough Academy



APPENDIX 4 – OVERVIEW PLAN





Produced by

Directorate of Regeneration & Economy Sandwell Council House Freeth Street Oldbury West Midlands B69 3DE

