

## Risk Assessment for Odour

The following 'Risk Assessment for Odour' has been derived from criteria outlined by DEFRA 2005, Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems Appendix C. The assessment is carried to accurately score the site according to DEFRA standards.

Odour control must be designed to prevent odour nuisance in a given situation. The following score methodology is suggested as a means of determining odour control requirements using a simple risk assessment approach. The odour control requirements considered here are consistent with the performance requirements listed in this report.

| Impact Risk | Odour Control Requirement     | Significance Score |
|-------------|-------------------------------|--------------------|
| Low/Medium  | Low Level Odour Control       | Less than 20       |
| High        | High Level Odour Control      | 20-35              |
| Very High   | Very High Level Odour Control | More than 35       |

Based on the sum of contributions from dispersion, proximity of receptors, size of kitchen and cooking type:

| Criteria                            | Rating    | Score | Details                                                                |
|-------------------------------------|-----------|-------|------------------------------------------------------------------------|
| Dispersion                          | Very Poor | 20    | Low level discharge, discharge into courtyard or restriction on stack  |
|                                     | Poor      | 25    | Not low level but below eaves, or discharge at below 10 m/s.           |
|                                     | Moderate  | 10    | Moderate 10 Discharging 1m above eaves at 10 -15m/s                    |
|                                     | Good      | 5     | 5 Discharging 1m above ridge at 15 m/s                                 |
| Proximity of Receptors              | Close     | 10    | Closest sensitive receptor less than 20m from kitchen discharge        |
|                                     | Medium    | 5     | Closest sensitive receptor between 20 and 100m from kitchen discharge  |
|                                     | Far       | 1     | Closest sensitive receptor more than 100m from kitchen discharge       |
| Size of Kitchen                     | Large     | 5     | More than 100 covers or large sized take away                          |
|                                     | Medium    | 3     | Between 30 and 100 covers or medium sized take away                    |
|                                     | Small     | 1     | Less than 30 covers or small take away                                 |
| Cooking Type (odour/grease loading) | Very High | 10    | Pub (high level of fried food), fried chicken, burgers or fish & chips |
|                                     | High      | 7     | Kebab, Vietnamese, Thai or Indian.                                     |
|                                     | Medium    | 4     | Cantonese, Japanese or Chinese                                         |
|                                     | Low       | 1     | Most pubs, Italian, French, Pizza or Steakhouse                        |

## Site Details

|                        |                      |
|------------------------|----------------------|
| <b>Consultant:</b>     | Paul Haythornthwaite |
| <b>Contractor:</b>     | ACE Mechanical       |
| <b>Site Name:</b>      | Withington           |
| <b>Client Address:</b> | Manchester           |

|                         |                           |
|-------------------------|---------------------------|
| <b>Evaluation Date:</b> | 23 <sup>rd</sup> Feb 2021 |
| <b>Time On Site:</b>    |                           |
| <b>Time Off Site:</b>   |                           |
|                         |                           |

Below is an evaluation for the site based on the criteria on the previous page

| Criteria               | Rating    | Score | Details/ Comments       |
|------------------------|-----------|-------|-------------------------|
| Dispersion             | Very Poor | 20    | Low Level               |
| Proximity of Receptors | Close     | 10    | Within 20m              |
| Size of Kitchen        | Medium    | 3     | Between 30 & 100 covers |
| Cooking Type           | Medium    | 4     | Japanese inspired menu  |

| Impact Risk | Odour Control Requirement | Significance Score |
|-------------|---------------------------|--------------------|
| HIGH        | HIGH LEVEL ODOUR CONTROL  | 27                 |

**Completed by:**

**Date:**