

Planning Submission Odour Control Statement

Introduction

A new kitchen extension is proposed to be provided at New Moston Primary school to provide school meals to the pupils. Currently school meals are delivered to the school, and this extension is proposed such that the school may have its own meals service.

Design Standard and Risk assessments used

The ventilation system within the kitchen is being designed to the following: -

- Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems Published by of Department for Environment, Food and Rural Affairs (January 2005)
- Building Engineering Services Association, Specification for Kitchen Ventilation Systems DW172 Second edition 2018.

Considerations

1. Grease is unlikely problem for the Kitchen, there are no fryers within the design.
2. The kitchen will be operational when the school is open and will not be used outside normal working hours.
3. The kitchen is to support school meals only, and not external enterprises.

Risk Assessment for Odour

We have undertaken the odour control risk assessment set out in accordance with DEFRA Guidance Odour control has been designed to prevent odour nuisance in the given situation.

Known Variables for new Moston

1. Exhaust from Catering canopy will discharge above roof level by 1100mm at 15 metres/second (with a vertical discharge reducing cone arrangement)
2. Nearest Receptors are in excess of 25 metres away, and closer to 40 metres
3. This Kitchen will provide school meals to all pupils (assumed in excess of 100 meals per day)
4. The Kitchen has no fryers, and no gas – odour issues will be limited.

The following score methodology is used 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 of the project and the requirements of the school.

Impact Risk	Odour Control Requirement	Significance Score*
Low to Medium	Low level odour control	Less than 20
High	High level odour control	20 to 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

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Criteria	Score	Score	Details
Dispersion	Very poor	20	Low level discharge, discharge into courtyard or restriction on stack.
	Poor	15	Not low level but below eaves, or discharge at below 10 m/s.
	Moderate	10	Discharging 1m above eaves at 10-15m/s.
	Good	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 and 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.

Odour Control Summary Score Achieved

Development	Dispersion	Proximity of Receptors	Size of Kitchen	Cooking Type	Total DEFRA Risk Score
New Moston Primary School	5	5	5	1	21 - Low

Represents a primary school kitchen ventilation extract discharging at roof ridge. The school is located in an urban location with the closest receptors in excess of 25 m away.

Resulting Impact Risk score for odour control is **Low**