



Grindsmith, 62 Bridge Street, Manchester, M3 3BW: Odour Assessment

1. Introduction

- 1.1 This Odour Assessment has been prepared by Paul Butler Associates and draws together the technical specifications of the extraction flue installed for Grindsmith at 62 Bridge Street, Manchester.
- 1.2 Grindsmith is primarily a coffee house which serves a limited range of brunch / light snacks between 8am and 4pm. The opening hours of the premises are Mon - Fri: 7:30am - 7:30pm, Sat: 8:00am - 6:00pm, Sun: 9:00am - 5:00pm.
- 1.3 The serving of hot food is therefore not the principal draw for customers and this is reflected in the relatively low number of hot food covers at 35 hot food covers per day.
- 1.4 In line with the Manchester City Council Validation Checklist, this assessment has regard to the DEFRA guidance contained in 'Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems' which provides a method of risk assessment for odour, guidance on minimum requirements for odour and noise control and advice on equipment selection.

2. Site Assessment

Layout and Specification

- 2.1 The location of the extraction unit is identified on the drawing supplied by Safeguard Group dated 18.12.2018 (Revision 01). This shows the location of the fresh air intake into the kitchen and extraction unit. The elevational detail can be found on the Elevation Drawing prepared by Safeguard Group dated 18.12.2018 (Revision 01).
- 2.2 This shows the external location of the flue on the rear elevation. A high velocity vertical jet cowl has been installed, the cowl terminates 1.5 metres above the roof level.

- 2.3 The cooker head overhangs the length of the cooking appliances ensuring adequate capture and extraction of all cooking air from the kitchen. The extraction rate of the system is 1.75m³/s.
- 2.4 Baffle grease filters are located directly above the appliances with grease collection pots installed. The baffle filters remove the grease and some particulates (smoke) from the extracted air.
- 2.5 The above system has been design specifically by Safeguard Group who have over 30 years of experience in providing service solutions for the catering, leisure and hospitality industries.

Wind Direction

- 2.6 The prevailing wind direction for Manchester is southerly / south westerly – westerly as can be seen in the data collected in Appendix B.
- 2.7 The wind direction therefore blows any emissions away from the nearest residential properties fronting Wood Street and instead northwards over the roof of the premises towards Bridge Street.

Cleaning and Maintenance

- 2.8 The extraction unit will be maintained and cleaned in line with the manufacturer's instructions, a cleaning schedule is being maintained currently by Grindsmith. The design of the extraction flue with a series of easily accessible openings up the length of the flue facilities ease of access and cleaning.

Analysis

- 2.9 This Assessment considers the above features of the installed extraction flue and the general operation of the premises in order to provide a risk assessment against the guidance in the DEFRA Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems.
- 2.10 A table summarising the risk assessment is included in appendix A of this statement.

- 2.11 This demonstrates that in light of the low number of food covers and type of food being prepared, coupled with the high specification extract unit installed, that the impact risk is low to medium and as such only a low level of odour control is required. Notwithstanding this output, as detailed above a high specification of odour control has been, fitted with an appropriately sized overhead unit, baffle filters and high dispersion rate. Furthermore the prevailing wind direction will mean that any odours released at the point of termination will not blow towards neighbouring residential properties.

3. Summary and Conclusions

- 3.1 This statement has been prepared by Paul Butler Associates and collates the technical specification of the extraction unit installed by Safeguard Group. The statement demonstrates that the operation of the Grindsmith Coffee House with a limited hot offering presents a low to medium impact to the surrounding environment and residential receptors in terms of nuisance from odour.
- 3.2 Notwithstanding a high specification extraction system has been installed which successfully reduces the potential for any adverse impact as a result of odour nuisance to be experienced at the nearest residential receptors.

Appendix A Defra Checklist

Criteria	Score	Details
Dispersion	5	Good: A high specification system has been installed which discharge 1.5 metres above the roof level. The extraction rate is 1.75m ³ /s.
Proximity of Receptors	10	Close: Closest sensitive receptors is approximately 2.8 metres from the extraction unit.
Size of Kitchen	1	Small: The premises is a coffee shop which serves a limited range of hot food between the hours of 8am and 4pm.
Cooking Type	1	Low: The brunch / light snacks being cooked will have a lesser impact than most pubs, Italian, French, pizza or steakhouse.
TOTAL	17	The impact risk for the premises is low to medium and therefore a low level of odour control is required.

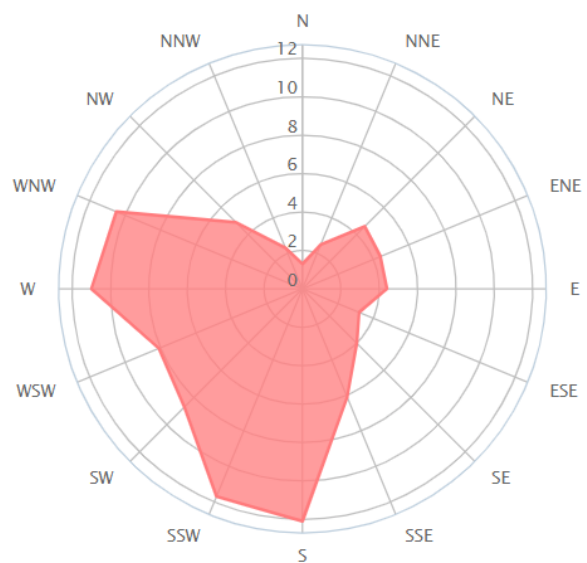
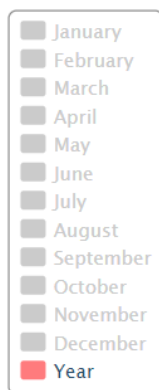
Appendix B: Wind direction

Windfinder.com (Manchester Airport)

Month of year	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Year
	01	02	03	04	05	06	07	08	09	10	11	12	1-12
Dominant wind direction	▲	▲	➤	➤	➤	➤	➤	➤	➤	▲	▲	▲	▲
Wind probability >= 4 Beaufort (%)	33	33	35	35	38	26	27	32	25	31	29	31	31
Average Wind speed (kts)	9	9	9	9	10	8	9	9	9	9	9	9	9
Average air temp. (°C)	5	6	8	11	14	17	19	18	16	13	9	6	11



Wind direction distribution in %



Manchester

Diagram

Travel Planner

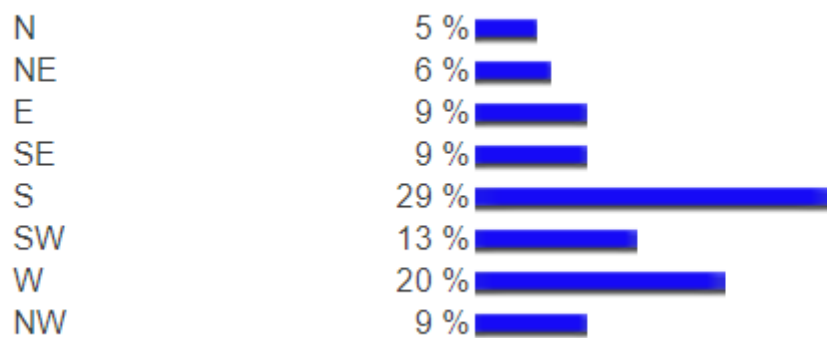
Climate Robot

Analysis(Month)

Analysis(Year)

Start	End
January ▼	2000 ▼
December ▼	2008 ▼
go	

Wind-direction (January 2000 - December 2008)



Temperature	Daily Hours of Sunshine
Max. Temperature	Total Hours of Sunshine
Min. Temperature	Wind speed
Frost Days	Wind direction
Ice Days	Days with Snow
Precipitation	Snow depths
Days with Precipitation	