Odour Risk Assessment

Site:
19-21 George Street,
Manchester
M1 4HE

The following 'Risk Assessment for Odour' is derived from criteria outlined by EMAQ+ Guidance on the Control of Odour from Commercial Kitchen Exhaust Systems, which superseded DEFRA 2005.

Odour control must be designed to prevent odour nuisance in a given situation. The following score methodology is suggested for 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.

The assessment will establish the appropriate filtration systems for incorporation into the kitchen extract design.

Table 1:

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, the proximity of receptors, size of kitchen and cooking type:

Table 2:

Criteria	Rating	Score	Details
Dispersion	Very poor	20	Low-level discharge, discharge into courtyard or restriction on the stack.
	Poor	15	Not low level but below eaves, or discharge at below 10 m/s
	Moderate	10	Discharging 1m above eaves at 10-15 m/s
	Good	5	Discharging 1m above ridge at 15 m/s
Proximity of receptors	Close	10	The closest sensitive receptor less than 20m from kitchen discharge
	Medium	5	The 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 (several vendors)
	Medium	3	Between 30 and 100 covers or medium-sized take away
	Small	1	Less than 30 covers or small takeaway
Cooking type (odour and Grease loading)	Very high	10	Pub (high level of fried food), fried chicken, burgers or fish and chips
	High	7	Kebab, Vietnamese, Thai or Indian
	Medium	4	Cantonese, Japanese or Chinese
	Low	1	Most pubs, Italian, French, pizza or steakhouse