



Air Quality Consulting

VAL-25-0050 – Odour Risk Assessment

26 Portway, Wythenshawe

Georgia Chicken

July 2025

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1 Introduction

1.1 Background

Vale Air Quality Consulting Ltd was instructed by Georgia Chicken to undertake an Odour Risk Assessment in support of a planning application for an Outdoor Flue Extraction Unit (the Development) at 26 Portway Wythenshawe (the Development Site). The Development is located to the rear of the existing restaurant building.

1.2 Scope

This odour risk assessment has been prepared in order to consider the potential odour effects associated with cooking type odours arising from the Development at existing receptors in close proximity to the Development Site.

The Development proposes two extraction flues associated with the Georgia Chicken restaurant and takeaway, the existing flue structure is shown in situ at the Development Site in Figure 2 below. Odour associated with emissions from the flue have been considered within this assessment.



Figure 2: Site Photo of the Development

A desk-based odour risk assessment has been undertaken in accordance DEFRA's revised "Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems", issued by EMAQ.

2 Legislation and Policy

2.1 Environmental Protection Act

The act defines statutory nuisance relevant to odour as follows:

“Any dust, steam, smell or other effluvia arising from industrial, trade or business premises or smoke, fumes or gases emitted from premises so as to be prejudicial to health or a nuisance.”

Where the local authority is satisfied that a statutory nuisance exists, an abatement notice must be served. Failure to comply with the abatement notice is an offence and if necessary, the local authority may abate the nuisance and recover expenses.

2.2 National Planning Policy Framework

The revised National Planning Policy Framework (NPPF), dated December 2023, sets out the Government’s core policies and principles with respect to land use and planning, including air quality. One of the core planning principles is that planning should: *“contribute to conserving and enhancing the natural environment and reducing pollution”*.

Pollution is defined as: *“Anything that affects the quality of land, air, water or soils, which might lead to an adverse impact on human health, the natural environment or general amenity. Pollution can arise from a range of emissions, including smoke, fumes, gases, dust, steam, odour, noise and light”*.

3 Assessment Methodology

3.1 Control of Odour and Noise from Commercial Kitchen Exhaust Systems

This guidance document, originally issued by Defra in 2005, aims to ensure that appropriate equipment and techniques are employed to minimise the impact of commercial kitchen exhaust systems. It was withdrawn in September 2017 as it was seen to be out of date. EMAQ, providers of training and technical guidance, have since updated the guidance and reissued in September 2018.

The guidance provides a risk assessment approach which has been used to determine the level of odour abatement likely to be required for the proposed kitchen extraction system, based on the score methodology provided.

4 Odour Risk Assessment

4.1 EMAQ Risk Assessment

The risk scoring methodology contained within the EMAQ guidance has been applied, based on available information, in order to determine the odour risk from the kitchen extraction and the level of odour control required.

4.1.2 Dispersion

The Development comprises an external flue, terminating at least 1m above the eaves.

Providing this has been installed in accordance with the relevant guidance, dispersion is considered to be **moderate**.

4.1.3 Proximity to Receptors

The closest receptors, to the south and west of the Development Site, are located within 20m of the flue outlet.

The proximity of receptors is therefore deemed to be **close**.

4.1.4 Size of Kitchen

The total capacity of the restaurant has been estimated at between 10 -15 covers and incorporates a small takeaway element.

The size of the kitchen is therefore deemed to be **small**.

4.1.5 Cooking Type (odour and grease loading)

The Development provides a fried chicken based menu. Based upon the proposed menu the highest level of odour is likely to come from fried food items.

The grease loading associated with the Development is therefore deemed to be **very high**.

4.1.6 Risk Score

The overall risk score for the Development is therefore 31, consisting of:

- Dispersion: 10 points;
- Proximity to receptors: 10 points;
- Size of kitchen: 1 point; and
- Cooking type: 10 points.

Based on the impact risk, the proposed kitchen extraction system should include a **high level** of odour control in accordance with the EMAQ guidance.

5 Mitigation Measures

A kitchen extraction system designed by a professional ventilation/heating engineer should be installed as part of the proposed Development. As per the risk assessment above, a **high level** of odour abatement is required, which can be achieved by installing the following:

- Fine filtration or electrostatic precipitator (ESP) followed by carbon filtration (carbon filters rated with a 0.2-0.4 residence time); or
- Fine filtration or electrostatic precipitator (ESP) followed by UV ozone system to achieve the same level of control as above.

It is essential that the installed odour/grease control system is used whenever food is being prepared or cooked on the premises and that nothing is done to affect the performance of such a system, i.e., open window and doors (unless part of the design) or alter any part of the system that will have a detrimental effect on the operation of the system.

The installed system should be regularly cleaned and well maintained to ensure the system remains as efficient as possible and to ensure that the plant remains in good condition.

6 Conclusion

Vale Air Quality Consulting Ltd was instructed by Georgia Chicken to undertake an Odour Risk Assessment in support of a planning application for an Outdoor Flue Extraction Unit at 26 Portway Wythenshawe. A qualitative risk-based assessment has been undertaken to consider odour from the proposed Development.

Overall, the assessment demonstrates that a **high level** of odour control is recommended in accordance with the EMAQ risk assessment.

With the recommended **high level** of odour control system installed, odour associated with the Development should not be a prohibitive factor in the determination of this application.