

SWAN Projects

SWAN Projects

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EMAQ Survey and Report

Date: OCT 2022

Site Address: 55 SPRING GARDENS
MANCHESTER
M2 2BY

Project Name: DOUBLE ZERO PIZZERIA

Project No: C728

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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 type		

CRITERIA		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 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 Receptor	Close	10	Closest sensitive receptor between 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. <i>Turkish, Middle Eastern or any other premises cooking with solid fuel</i>
	High	7	Vietnamese, Thai, Indian, <i>Japanese, Chinese, steakhouse.</i>
	Medium	4	<i>Cantonese, Italian, French, Pizza (gas fired)</i>
	Low	1	Most pubs (<i>no fried food, mainly reheating and sandwiches etc.</i>), <i>Tea rooms.</i>

Risk	Score
Dispersions	15
Proximity Of Receptors	10
Size Of Kitchen	3
Cooking Type	4
TOTAL SCORE	32