

**Address:**

593 Cheetham Hill Road  
 Manchester  
 M8 5EJ

**Annex C : Risk Assessment for Odour**

Odour control must be designed to prevent odour nuisance in a given situation. The following score methodology is suggested as mean of determining odour control requirements using a simple risk assessment approach. The odour control requirement considered here are consistent with the performance requirements listed in this report.

| 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:

| 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    | Discharge 1m above eaves at 10-15 m/s.                                 |
|                                         | Good      | 5     | Discharge 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.                       |

Total score

23