

PROPOSED VENTILATION SYSTEM AT
2-3 Botley Road, Fair Oak, Eastleigh, SO50 7ZH



ANNEX C DOCUMENT

Risk Assessment for Odour Control

The following risk assessment with regards to odour control has been prepared in accordance with Annex C of the EMAQ publication guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems (September 2018 & any subsequent revisions). This follows feedback from various Local Authorities who use the EMAQ publication as a guide when referring to the extract system as part of the application process.

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

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 10m/s.
	Moderate	10	Discharging 1m above eaves at 10-15 m/s.
	Good	5	Discharging 1m above ridge at 15 m/s.
Dispersion Score	Poor	15	High level / horizontal discharge at 11m/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.
Proximity Score	Close	10	Sensitive receptors within 20m of 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.
Kitchen Score	Medium	03	Medium sized take away
Cooking type (odour and grease loading)	Very high	10	Pub (high level of fried food), fried chicken, burgers or fish & chips. Turkish, Middle Eastern or any premises cooking with solid fuel.
	High	7	Vietnamese, Thai, Indian, Japanese, Chinese, Steakhouse.
	Medium	4	Cantonese, Italian, French, Pizza (gas fired).
	Low	1	Most pubs (no fried food, mainly reheating and sandwiches etc), Tea rooms ¹ .
Cooking Score	Medium	04	Pizza

Note 1: A planner may take a pragmatic view when assessing whether certain low risk kitchens require any odour abatement to be fitted. In reaching this decision the Planner may consider the nature of the food being cooked and/or the size of the kitchen and/or its location.

Conclusion

Total Score = 32 therefore high level of odour control required.

