

## Risk Assessment for Odour

Odour control must be designed to prevent odour nuisance in a given situation. The following score methodology is a means of determining odour control requirements using a simple risk assessment approach.

### Site: The Black Cap, High Street, Camden

Impact Risk	Odour Control Requirement	System Type	Significance Score*
Low to Medium	Low level odour control	ESP & Carbon (0.1 sec dwell time) or HEPA & O.N.	Less than 20
High	High level odour control	ESP & Carbon (0.2-0.4sec dwell time) or ESP & UV	20 to 35
Very High	Very high level odour control	ESP & Carbon (0.4-0.8sec dwell time) or ESP, UV & O.N.	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 10-15m/s
	Good	5	Discharging 1m above ridge at 15m/s
Proximity or 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 takeaway
	Medium	3	Between 30 and 100 covers or medium sized takeaway
	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

Style	Dispersion	Proximity of receptors	Size of kitchen	Cooking Type	Total Score
Meat Restaurant	5	10	3	10	28