ODOUR RISK ASSESSMENT 

USING DEFRA 2005 ANNEX C METHODOLOGY *[from “Guidance on the Control of Odour and Noise from Commercial kitchen Exhaust Systems” published by DEFRA Jan 2005]*

SITE: Guildford Place, London

BWF REF: 16841

|  |  |  |  |
| --- | --- | --- | --- |
| Criterion | Level Details | Score | Score |
| Dispersion | Low level dischargeNot low level but below eaves at below 10m/sDischarging 1m above eaves at 10-15m/sDischarging 1m above ridge at 15m/s | Very poorPoorModerateGood | 2015105 |
| Proximity of receptors | Closest sensitive receptor less than 20m between 20 and 100m More than 100mfrom kitchen discharge | CloseMediumFar | 1051 |
| Size of kitchen | More than 100 covers or large takeaway30 to 100 covers or medium sized takeawayLess than 30 covers or small takeaway | LargeMediumSmall  | 531 |
| Cooking Type | Pub (high level of fried food), fried chicken, burgers or fish and chipsKebab, Vietnamese, Thai, IndianChinese, Japanese or CantoneseMost pubs, Italian, French, Pizza or steakhouse | Very HighHighMediumLow | 10741 |
| **TOTAL** |  |  | **32** |

**CONCLUSION: The site requires [delete as applicable]**

**“Low Level Odour Control” (total score less than 20)**

**“High Level Odour Control” (total score 20-35)**

 **“Very High Level Odour Control” (total score more than 35)**