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 discharge  Not low level but below eaves at below 10m/s  Discharging 1m above eaves at 10-15m/s  Discharging 1m above ridge at 15m/s | Very poor  Poor  Moderate  Good | 20  15  10  5 |
| Proximity of receptors | Closest sensitive receptor less than 20m between 20 and 100m  More than 100mfrom kitchen discharge | Close  Medium  Far | 10  5  1 |
| Size of kitchen | More than 100 covers or large takeaway  30 to 100 covers or medium sized takeaway  Less than 30 covers or small takeaway | Large  Medium  Small | 5  3  1 |
| Cooking Type | Pub (high level of fried food), fried chicken, burgers or fish and chips  Kebab, Vietnamese, Thai, Indian  Chinese, Japanese or Cantonese  Most pubs, Italian, French, Pizza or steakhouse | Very High  High  Medium  Low | 10  7  4  1 |
| **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)**