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16 August 2018

### By Post

Ovelshield Limited trading as Icco Pizza

c/o Munir & Tata Solicitors  
32 Willoughby Road  
London  
N8 0JG

Our ref: PB/8143A/PN

Dear Tamer,

## Unit 18, The Brunswick Centre, London WC1N 1AE: Odour Assessment Report

### Introduction

Phlorum Limited has been commissioned to provide an assessment of the potential odour impacts of a proposed sourdough pizza restaurant at Unit 18 (the "unit") of the Brunswick Centre.

Planning permission for the change of use and associated alterations and signage at Unit 18 was refused on 1st June by Camden London Borough Council (CLBC), as the proposals did not demonstrate a risk-based odour control and impact assessment. It is understood that some residents at the Brunswick Centre had raised concerns that the proposed use would result in unreasonable odour nuisance.

The unit was not previously a restaurant, and so the development will include the installation of a kitchen ventilation system that will extract cooking odours and vent them to a new ventilation grill on the rear elevation at the lower basement level.

This odour assessment considers the odour risk that might affect nearby residents and other users of the Brunswick Centre.

This report includes a baseline review of local odour sources and consideration of the potential requirements for any mitigation measures within the kitchen ventilation/extraction system.

The site and the surrounding area were visited by Phlorum on Friday 13th July 2018, in order to carry out a baseline survey to assess odours arising from nearby sources. An audit was also carried out of other odour sources in the vicinity of the application site.

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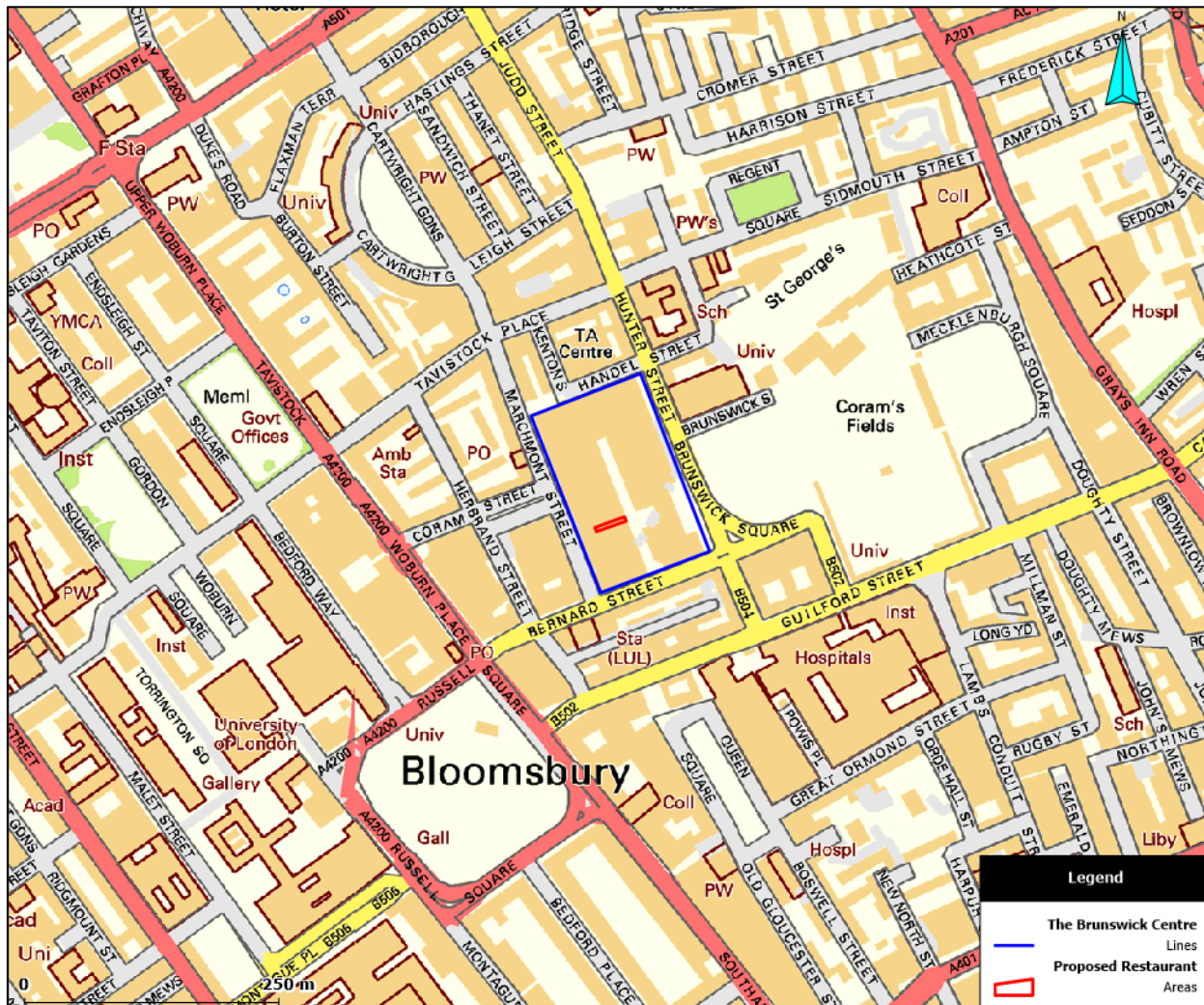
## **Odour Audit**

The application site is a ground floor commercial unit located within the grade II listed Brunswick Centre (List entry Number: 1246230), between Marchmont Street and Hunter Street, approximately 500m to the south of St Pancras and Kings Cross railway stations. It is in a very busy area, with Great Ormond Street Hospital, University College London, The British Museum and The British Library all within a 600m radius. Access for deliveries to the retail units is via a horseshoe-shaped, one-way, lower ground level access road. The entrance to the access road is via a ramp that leads down under the Brunswick Centre from Marchmont Street to the south-west. The exit leads up from under the Centre to the north-east onto Hunter Street.

The streets surrounding the Brunswick Centre are characterised by ground floor retail outlets with three floors of residential dwellings above. These ground floor retail outlets have a significant bearing on the overall odour profile of the area.

A site location plan is included in Figure 1 below, with a view of the site from the south included in Plate 1.

**Figure 1: Site Location Plan** (Contains Ordnance Survey data © Crown copyright and database right 2016)





**Plate 1: North view of the boulevard, from outside proposed restaurant**



Note: Façade of unit highlighted in yellow, to the left of the shot.

The unit itself is on the ground floor level, above the Centre's basement car park on two levels with 7 storeys of residential flats above. The site is bounded by roads on all sides, with Handel Street along the northern boundary, Marchmont Street along the western boundary; Bernard Street to the south; and Hunter Street to the east. Ramps and steps provide access to the central boulevard from the aforementioned streets, and this provides outdoor seating for the Centre. At weekends, a number of food stalls can be found on the boulevard, adding to the amount of food outlets in the area.

Being located in the centre of London, there are a range of densely packed land uses in the surrounding area. The ground floors of the buildings on streets in the immediate vicinity of the site are characterised by commercial units with residential dwellings above. There are a number of food outlets in the area surrounding the proposed restaurant. This is typical for a Central London location. As mentioned before, however, there are also a large number of non-residential buildings, such as museums, university buildings, offices and art galleries in the vicinity.



Full details of the site odour survey are included below, including details of odour sources in the vicinity. The immediate impression on visiting the site and its surrounds was that the area has a typical odour character of a central London location, comprising fumes from vehicles, cigarette smoke, perfumes and cooking food.

#### Proposed Restaurant

The proposed Icco Pizza restaurant will be a medium-sized restaurant. The total area of the ground floor of the restaurant will be only 175m<sup>2</sup>, serving a maximum of 58 covers. Half of this area on the ground floor will be used for back of house operations, including the kitchen and preparation counter. Fridges and food storage will be located at the rear of the unit, on the upper basement level. Deliveries will come through a staircase on the lower basement level from the Brunswick Centre access road.

The pizzas will be prepared in the centre of the restaurant in an open preparation counter. This will include two pizza ovens and a slicing/preparation area as well as a delivery pick up counter. An indicative layout is included in Appendix A.

There are already two Icco Pizza restaurants, in Fitzrovia and on Camden High Street, and it is anticipated that the proposed restaurant would have the same menu, which focuses on fresh sourdough pizzas. The delivery menu for Icco Fitzrovia is included in Appendix B. It should be noted that delivery sales are not the main focus of the proposed restaurant. The delivery menu has only been included to give an idea of what will be cooked on site, due to a restaurant menu not being readily available.

There are not expected to be any deep or shallow-fried foods, such as chips or burgers. As such, kitchen odour emissions will likely be dominated by dry emissions from the proposed pizza ovens, of which there will be two. In the hierarchy of odours from different cooking types in Defra guidance<sup>1</sup> pizza restaurants are generally considered to represent a relatively low odour risk.

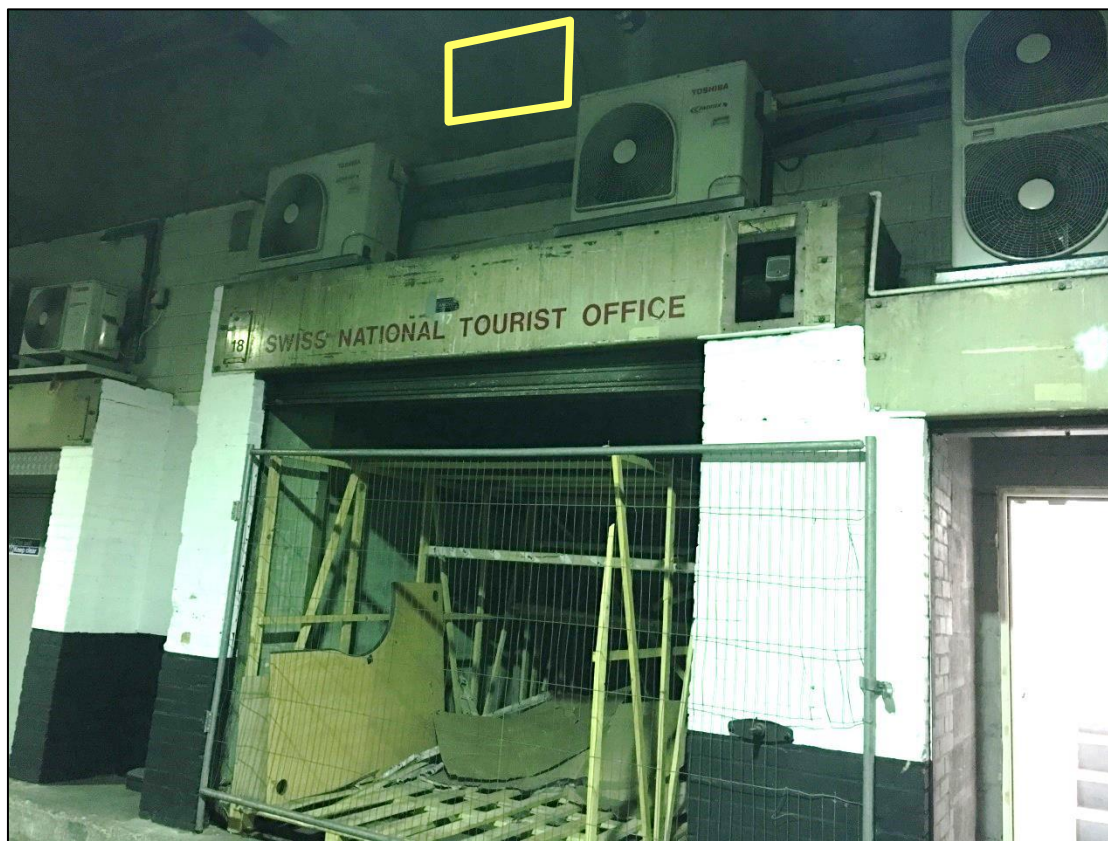
The kitchen will not use any "live" fuels (i.e. charcoal / wood). These fuels tend to be associated with particularly odorous cooking due to the high temperatures reached and smoke produced by the fuel itself during combustion. Cooking appliances expected to be used in the kitchen will be primarily electrically powered, including the two pizza ovens in the open kitchen, with a convection oven in the back of house. There will be no deep fat fryers, or any other frying equipment, which have a particularly high potential for the release of odours.

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<sup>1</sup> Defra. (2005). Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems. (currently withdrawn due to Defra's changing role from offering guidance, but still a useful document)

The pizza ovens will have a dedicated extractor hood overhead, whilst the preparation area will have an extractor fan containing odour control units, with a flue carrying kitchen exhausts along ducting to the rear of the restaurant and down to an extract grille close to the ceiling of the Brunswick Centre service road. Plate 2, below, shows the rear of the unit from the service road, where the proposed 600mm × 300mm extract grille will be positioned. The existing and proposed rear elevation is included in Appendix C.

**Plate 2: Rear view of unit from service road level, where extract grille is proposed to be placed**



Note: Proposed extraction grille position highlighted in yellow.

Extract air from the kitchen ventilation hoods will pass through a specially designed filtration system to significantly reduce odorous emissions. This will include:

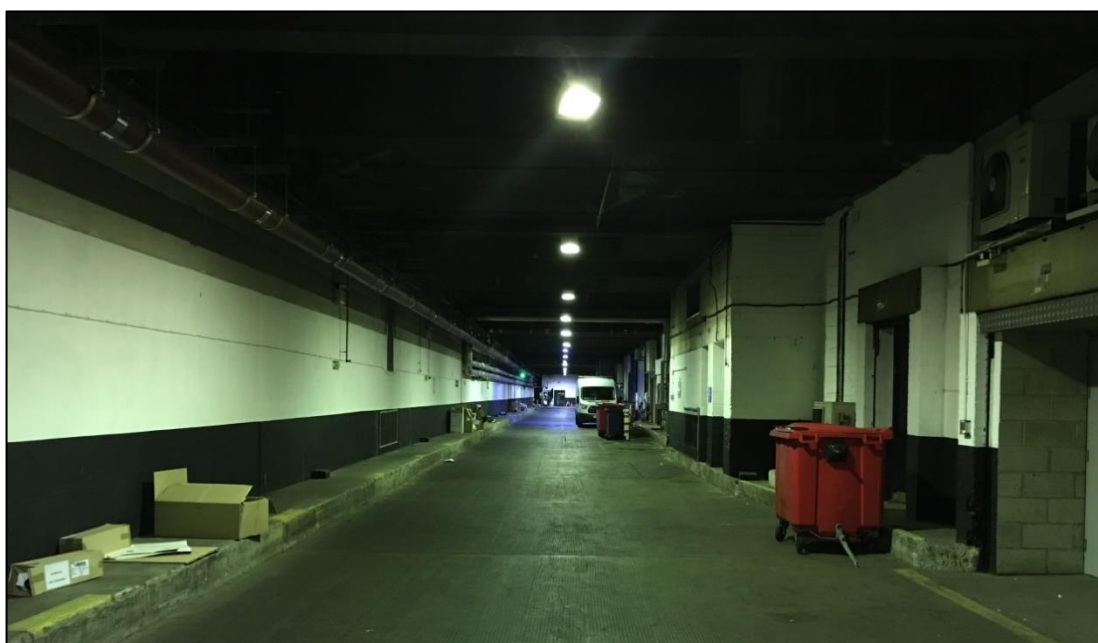
- Baffle filters in extract hood;
- High efficiency particulate (HEPA) filters;
- Coarse dust pre-filter;
- 2× 50kg carbon filters; and
- Dielectric ozone-generating odour control unit.



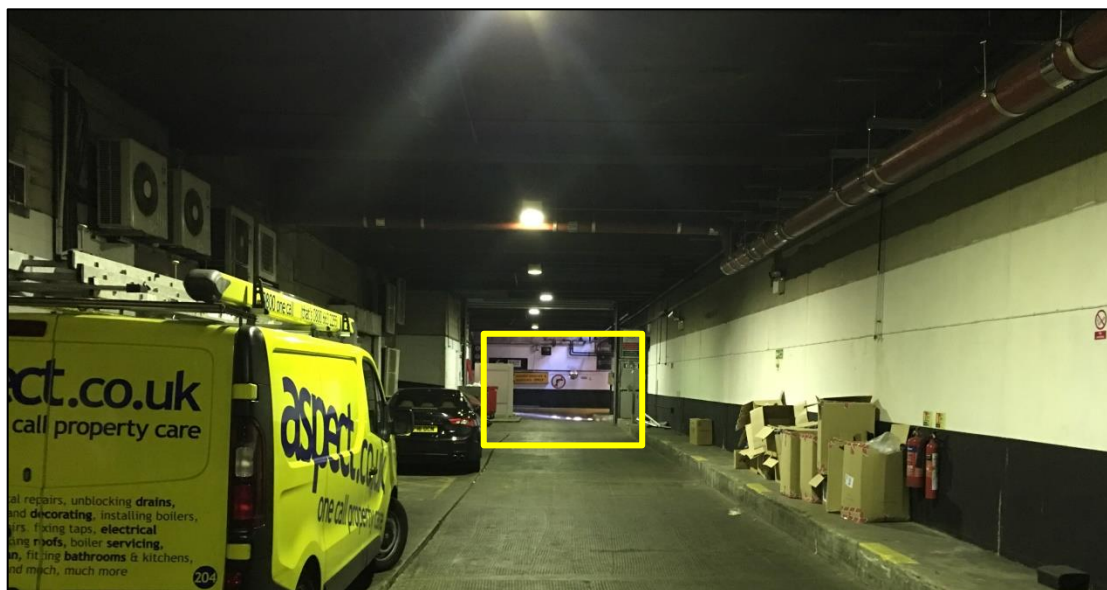
Clean air will be drawn in through an intake flue at the front of the restaurant, above the entrance.

Plates 3 and 4, below, show views of the lower basement service road from the rear of the unit, looking north and south, respectively. In Plate 4, towards the southern boundary of the Brunswick Centre, sunlight was observed reaching the underground service road level. This was from gaps in that façade and from where the access ramp entered the building from Marchmont Street. These gaps and the access road opening were approximately 50m from the extraction grille outlet at the unit.

**Plate 3: View of the service road, looking north from rear of unit**



**Plate 4: View of the service road, looking south from rear of unit**



Note: Rays of sunshine reaching the service road, highlighted in yellow.

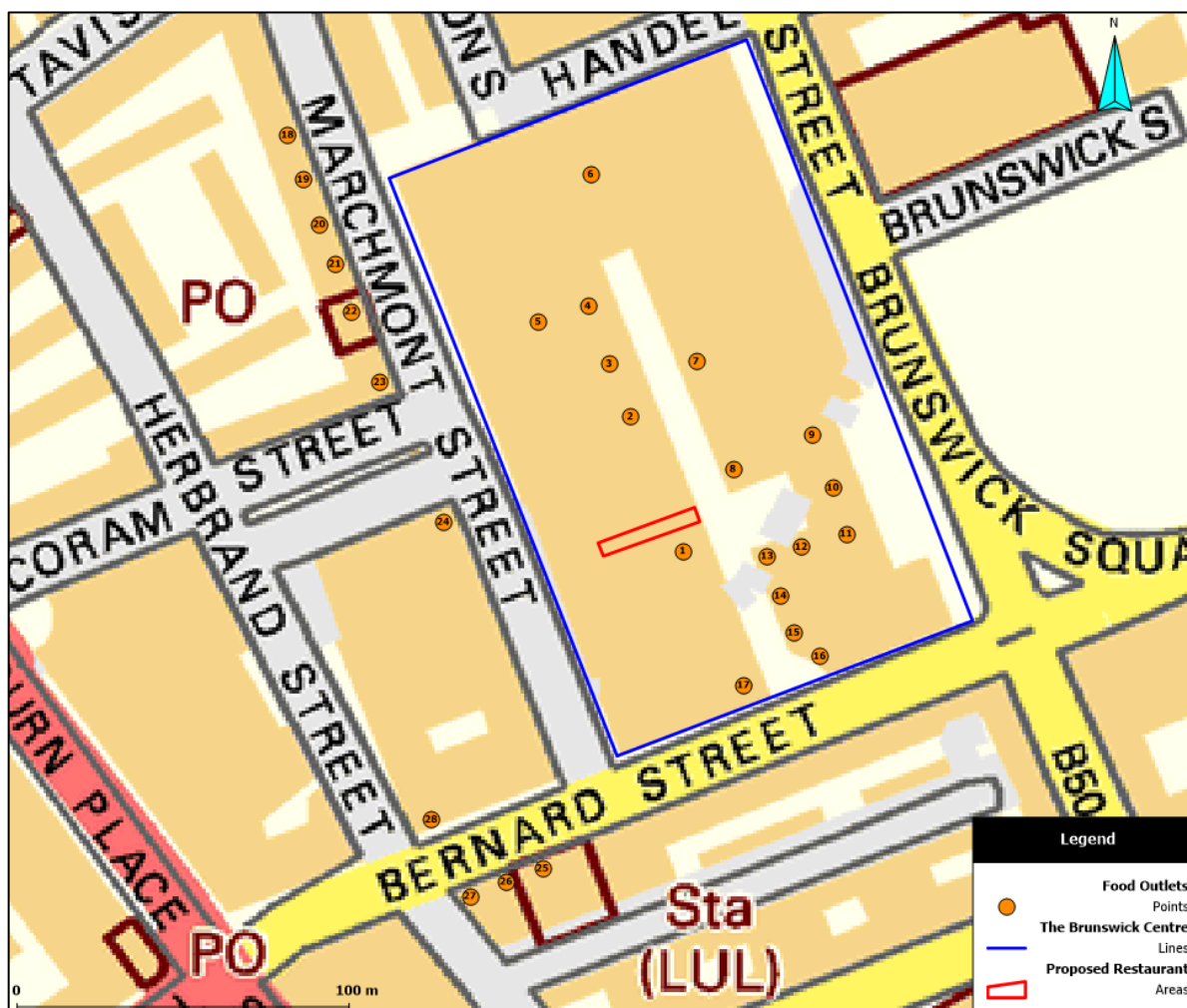
From the service road at the back of the unit, looking up towards the street level, sealed concrete ventilation panels could be seen. These appear like window ‘mullions’, and were installed for use in an emergency if the basement were to fill with smoke from a fire. The majority of these mullions are sealed but some are purposely open to allow ventilation at strategic points on the east and west sides of the Brunswick Centre. None of these mullions were open in any areas on the basement ceilings close to the unit. Therefore any residual emissions of cooking odours from the odour control system extracted and vented into basement service road would have to travel circa. 50m to the south or much further to the north before they would vent onto street level through any open mullions.

During the site survey, discussions were held with management staff at the Brunswick Centre in order to understand the ventilation and odour extraction systems in place at the other food outlets located there. This varied for some of the uses, whereby some utilise kitchen extract ducting in the basement that vent onto street level at Bernard Street, whereas others vent at higher level through risers above some of the commercial units or through some of the towers that are located around the Brunswick Centre above the residential units.

The site survey revealed restaurants, takeaways, cafes and other food outlets close to the Brunswick Centre. 15 potential odour sources were identified within the Brunswick Centre and an additional 11 within a 70m radius. These potential odour sources are indicated in Figure 2 and detailed in Table 1. Also detailed in Table 1 is the likely “Cooking Type” with reference to Annex C of the Defra kitchen odour guidance<sup>2</sup>.

<sup>2</sup> Defra. (2005). Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems.





**Figure 2: Food Outlets in Vicinity of the Proposed Restaurant**

(Contains Ordnance Survey data © Crown copyright and database right 2016)

**Table 1: Details of Nearby Food Odour Sources**

Figure 2 ID	Name	Outlet Type	Food Type	Defra Odour Risk
1	Itsu	Food Shop	Sushi, salads, soups	Low
2	Crush	Food Shop	Healthy salads, smoothies/juice	Low
3	Yo!	Small restaurant	Sushi	Low
4	Gourmet Burger Kitchen	Small restaurant	Burgers, chips, lots of meat	Very High

<b>Figure 2 ID</b>	<b>Name</b>	<b>Outlet Type</b>	<b>Food Type</b>	<b>Defra Odour Risk</b>
5	Ben's Cookies	Food/coffee shop	Cookies and coffee	Medium
6	Waitrose	Supermarket	Coffee, bakery, sushi	Low
7	Nando's	Restaurant	Peri-peri chicken, chips, burgers	Very High
8	Giraffe World Kitchen	Restaurant	Burgers, chips, world food	Very High
9	Las Iguanas	Restaurant	Latin American, fajitas, steaks, chips	Medium
10	Curzon Bloomsbury	Cinema	Popcorn and coffee	Low
11	Hare and Tortoise	Restaurant	Chinese	Medium
12	Patisserie Valerie	Food shop	Coffee, pastries, cakes	Low
13	Starbucks	Coffee shop	Coffee, sandwiches, pastries, cakes	Low
14	Simple Health Kitchen	Food shop	Healthy fast food	Low
15	Sainsburys	Supermarket	Bakery, pastries	Low
16	Carluccio's	Medium restaurant	Italian	Low
17	Leon	Food shop and Café ( <i>Sui generis</i> )	Mediterranean	Low
18	Costa	Coffee/sandwich shop	Coffee, sandwiches, cakes	Low
19	Tandoori Motijheel	Small restaurant/ Takeaway	Indian	High
20	China House	Small restaurant/ takeaway	Chinese	Medium
21	49 Café	Small café	Coffee, sandwiches	Low
22	Burger & Shake	Small restaurant	Burgers, chips, shakes	Very High
23	Marquis Cornwallis	Pub	Pub grub	High

Figure 2 ID	Name	Outlet Type	Food Type	Defra Odour Risk
24	Holiday Inn & Callaghans	Hotel & pub	Hotel/pub food	High
25	Tortilla	Small restaurant/takeaway	Mexican	Medium
26	Franco Manca	Small restaurant/takeaway	Sourdough pizza	Low
27	Wasabi	Small restaurant/takeaway	Japanese	Low
28	Pret a Manger	Coffee/sandwich shop	Coffee, sandwiches, cakes	Low

In addition to the outlets in Table 1, there are many more restaurants, cafés, pubs and other cooked food outlets in the broader area around the proposed restaurant, as is typical with central London.

### Site Olfactory Survey

In order to determine the odour profile of the application site and the surrounding area, an odour survey was carried out during a site visit on Friday 13<sup>th</sup> July 2018, which started at 1:00pm. A Friday lunchtime period was chosen for the survey as existing restaurants and other food outlets in the area were likely to be particularly busy.

The approach to the odour survey broadly followed that detailed in the Environment Agency’s odour guidance<sup>3</sup>. The survey was carried out at ground level around the outside of the Brunswick Centre, and at raised ground level throughout the Centre.

At each survey location, notes were taken over a few minutes on the intensity of any odours, their extent and the sensitivity to odour of each survey location. This information was recorded on an odour assessment report sheet using the criteria and scoring system described in the Environment Agency guidance. Survey location points are included in Appendix D, with a full record of the survey provided in Appendix E.

Meteorological conditions were considered to be close to ideal for the purposes of the survey. There was no precipitation during the survey. Rainfall can mask or remove odours from the air, with significant rainfall having the potential to “scrub” the air and therefore reduce the intensity of any odours.

<sup>3</sup> Environment Agency. (2002). *Internal Guidance for the Regulation of Odour at Waste Management Facilities*. Bristol: Environment Agency National Waste Group.



The temperature was slightly higher than average for July, at around 25°C. As such, it should not have reduced the intensity of any odours present (if conditions are very cool, this can both weaken the olfactory sense and also reduce rates of odour production). At the time of the survey, the wind appeared to be fairly steady both in terms of direction and speed, with easterly winds at approximately 2m.s<sup>-1</sup> (2 on the Beaufort scale). However, the presence of tall buildings at and surrounding the Brunswick Centre was considered to cause turbulent conditions that could cause ground level wind direction to deviate from the prevailing direction reported by the Met Office.

Odours from food preparation, food outlets and coffee shops dominated much of the area. Odours from passing pedestrians (e.g. cigarette smoke and aftershave/perfume), were also commonly experienced.

Most of the odours experienced were of a mild to moderate strength, with the exception at some locations where strong smells of dustbins were experienced, though these were very localised.

Odours associated with food were experienced at 11 of the 16 sample locations, as well as frequently being experienced in between these points. Much of the food odour was thought to have been caused by food outlets situated within the Brunswick Centre. As it was a hot, sunny day, every food outlet had its doors open, and this could have heightened odour intensity at survey locations in the middle of the Brunswick Centre.

These food odours were dominated by a general kitchen/greasy food preparation smell, which was noted across much of the survey area; although at times it was extremely faint and intermittent. There was a considerable variety of types of food outlets in and around the Brunswick Centre. Plate 10, below, shows the view looking west, from the south-west corner of the Brunswick Centre, towards Russell Square Underground Station. In this photo there is a coffee stand, a coffee shop, a Mexican restaurant, a sourdough pizza restaurant and a Japanese restaurant.





**Plate 10: View from the corner of Marchmont St and Bernard St, looking west towards Russel Square Station**

To the east of the survey area, along Brunswick Square and Hunter St, there was a moderate but relatively localised odour of warm bins. This appeared to be coming from a commercial bin store in the underground access road in the north-east corner of the Brunswick Centre and was venting at street level through the open mullions in that area.

### **Consultations / Correspondence**

A consultation request was sent to CLBC in July 2018, asking for details on any nuisance odour complaints that might have been lodged by local residents in relation to odours from commercial kitchen uses at the Brunswick Centre. The Principal Environmental Protection Officer from the Environmental Protection Team responded on 7th August 2018. He stated that he was not aware of any specific odour issues caused by restaurants at the Brunswick Centre and that his records show no complaints were recorded in at least the last year.

This suggests that the general odour environment is accepted by most residents and that they are not out of context or unreasonably strong at the Brunswick Centre.

### **Odour Risk Assessment**

Defra provides guidance<sup>2</sup> on determining the odour impact risk from restaurants, and the subsequent level of further mitigation that might be needed to reduce the risk to an acceptable level. The scoring system is detailed below in Tables 2 and 3, with the appropriate score for the planned extraction system at the proposed restaurant highlighted in yellow.

**Table 2: Defra odour impact risk scoring criteria**

Criteria	Rating	Score	Defra Definition	Proposed
Dispersion	Very poor	20	Low level discharge, discharge into courtyard or restriction on stack.	These categories do not easily fit the situation on site, where discharge will be below street level but where pathways to receptors are quite far.
	Poor	15	Not low level but below eaves, or discharge at below 10m.s <sup>-1</sup> .	-
	Moderate	10	Discharging 1m above eaves at 10-15m.s <sup>-1</sup> .	-
	Good	5	Discharging 1m above ridge at 15m.s <sup>-1</sup> .	-
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.	Although receptors are located almost directly above the discharge point, they are separated from emissions by the access road roof and the lack of openings to street level nearby.
	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.	Approx. 50 covers.
	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 & chips.	-
	High	7	Kebab, Vietnamese, Thai or Indian.	-
	Medium	4	Cantonese, Japanese or Chinese.	-
	Low	1	Most pubs, Italian, French, Pizza or steakhouse.	Pizza restaurant; no fried food.
<b>Total Score</b>		<b>29</b>		

**Table 3: Odour impact risk and control requirement level**

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



The summed total score of 29 places the proposed restaurant into the middle of the 'High' Odour Impact Risk category, requiring High level odour control according to the Defra guidance, even when considering that the cooking type has the lowest potential to create odour. However, this is principally a result of the risk matrix determining that low level dispersion is an odour control issue for most restaurants. The situation at the unit is quite different in that although emissions will be below street level, they are separated from sensitive receptors by what is essentially a 'tube' created by the underground access road. It should be noted that a ventilation system to purge air from the basement is in operation at the Brunswick Centre. Currently, this is only used occasionally if vehicle fumes accumulate there. However, it could be employed on infrequent occasions if other sources of odour accumulate along the access road.

In any case, the proposed odour control system incorporates significant odour control by way of carbon and ozone filtration. Coupled with the low risk nature of the sources, pizza ovens, this is considered to be a very high level of odour control.

## **Discussion**

By assessing the odour character of the area and referring to relevant UK Government guidance, it has been possible to assess the likely impacts that the proposed restaurant could have on nearby residential uses. It is noted that lcco is an established operator providing an efficient and growing pizza restaurant business, with two existing restaurant sites in similarly heavily populated, high footfall areas of London.

As defined by Defra guidance, cooking pizzas is generally considered to represent a relatively low restaurant odour impact. An audit of other restaurant odour sources in the area (see Table 1) has identified that 12 of the 28 food outlets identified within 70m of the proposed restaurant are considered to have a higher odour impact risk, in terms of cooking type.

Whilst recognising that it can only provide a snapshot, an olfactory survey of the area was carried out in favourable weather conditions. It has shown that the prevailing odour character of the Brunswick Centre is largely defined by cooking emissions from nearby and varied food outlets. Such sources of odour, if of a reasonable strength and character, should not, therefore, be considered out of context with other local uses.

Evidence from the local authority complaints record supports this assumption in as much as it indicates that complaints of cooking odours from the Brunswick Centre are not a significant issue.



In any case, the abatement technology proposed as part of the pizza restaurant has been specified to provide a very high level of odour control. Those odours that will be emitted following filtration will be dispersed along a pathway in the basement access road where the separation distance to street level vents or other openings are more than 50m away. As such, significant dispersion of any residual odours should occur before they reach any sensitive residential receptors at the overlying Brunswick Centre.

## **Conclusions**

The baseline odour survey demonstrated that the odour character in the vicinity of Unit 18 of the Brunswick Centre is dominated by odours associated with existing food outlets.

The exhausts of the proposed restaurant are expected to have a particularly low odour loading, as they will be significantly mitigated by filtration plant and separated from sensitive receptors by more than 50m.

Whilst the proposed restaurant has the potential to generate cooking odours, it is unlikely that these would be particularly noticeable in the context of odours from the other restaurants in the area.

Overall, therefore, it is anticipated that the proposed pizza restaurant will have little impact on the overall odour character of the area, and would be unlikely to cause a significant impact on any nearby residential receptors.

We trust you find the above satisfactory. Please contact us if you would like to discuss any aspect of this report.

Yours sincerely,

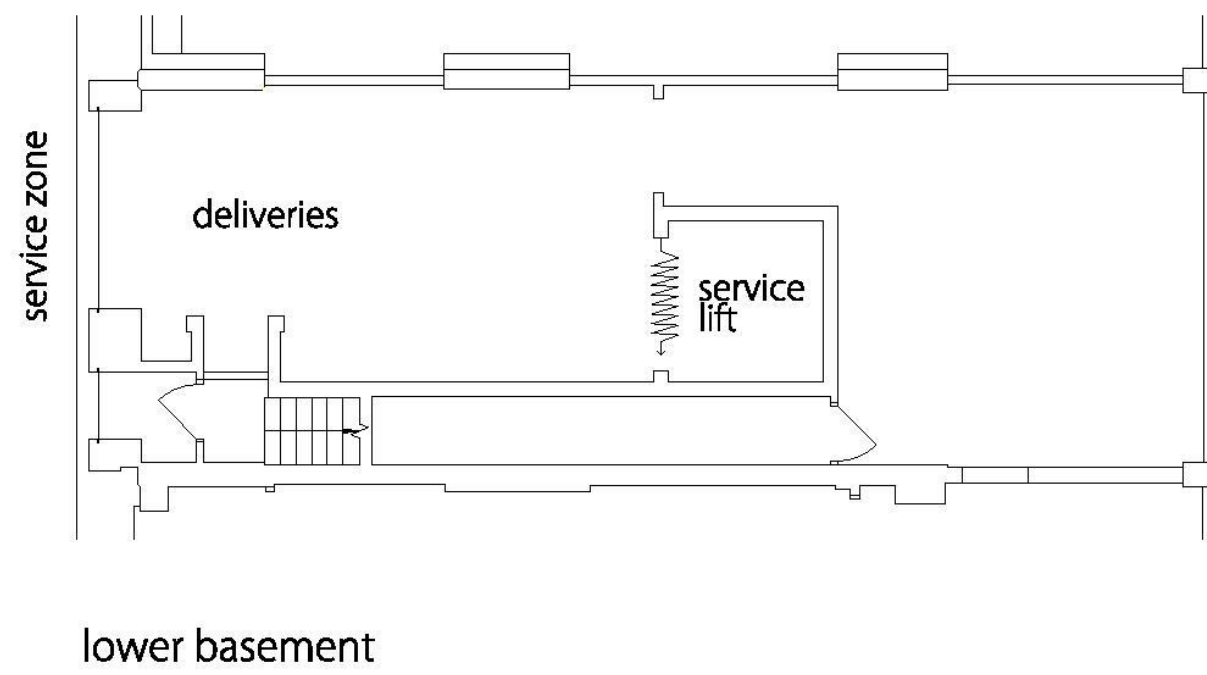
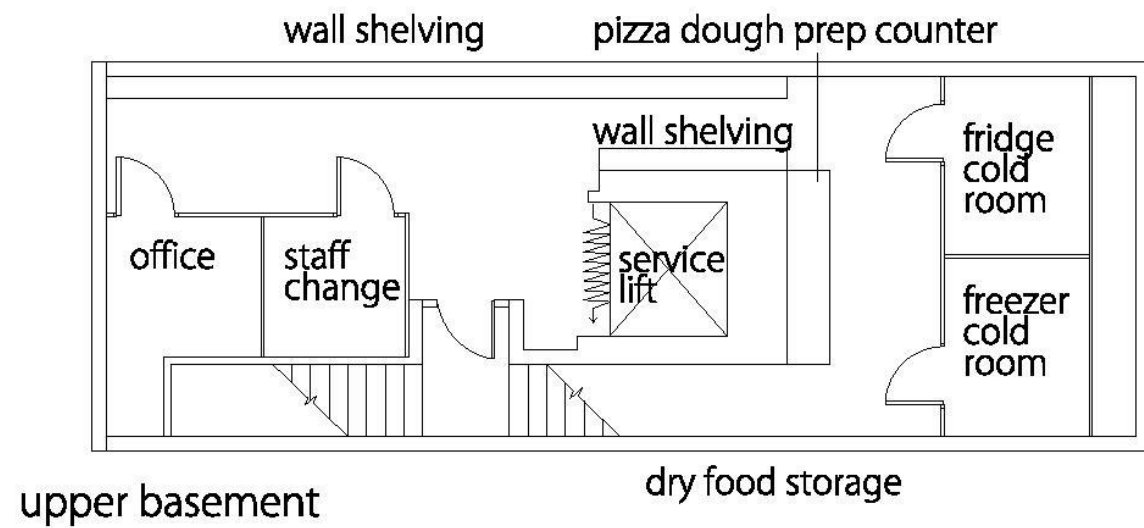
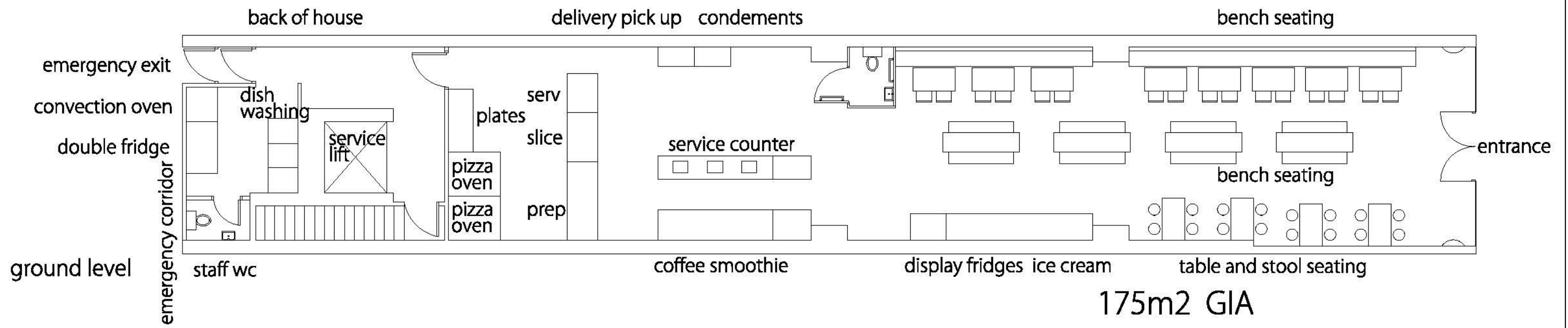
A handwritten signature in black ink, appearing to read 'Patrick Nolan', written in a cursive style.

Patrick Nolan  
Environmental Consultant

Encs.



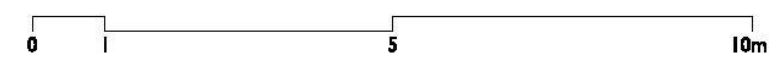
## **Appendix A: Proposed Layout**



note:  
Landlords general extract to be retained

note:  
All furniture and retail appliances are loose fit and/ or on pedestals  
no furniture or appliances are fixed to the walls, floor or ceilings.  
Floor finishes, ceiling and wall finishes  
lights and existing ac units to be retained.

	Icco Brunswick Centre	
	DRAWING: proposed plans	
	REVISION: No. P 02	SCALE: 1:100@A3 DATE: March 2018



## **Appendix B: Sample Menu**

**MARGHERITA** £3.95 **OUT** £4.50 **IN** **SPECIAL** £5.00 **OUT** £5.50 **IN**

Mozzarella cheese,  
tomato sauce with basil & herbs

Artichokes, egg, black olives, mozzarella cheese,  
tomato sauce with basil & herbs

**PEPPERONI** £5.00 **OUT** £5.50 **IN** **BRUNCH** £5.50 **OUT** £6.00 **IN**

Pepperoni, mozzarella cheese,  
tomato sauce with basil & herbs

Sausage, egg, mushroom, mozzarella cheese,  
tomato sauce with basil & herbs

**NEPTUNE** £5.00 **OUT** £5.50 **IN** **HAWAIIAN** £5.50 **OUT** £6.00 **IN**

Anchovies, black olives, mozzarella cheese,  
tomato sauce with basil & herbs

Ham\*, pineapple, mozzarella cheese,  
tomato sauce with basil & herbs

**VEGETARIAN** £5.00 **OUT** £5.50 **IN** **CAPRICIOSA** £6.00 **OUT** £6.50 **IN**

Onions, sweetcorn, mixed peppers, mozzarella cheese,  
tomato sauce with basil & herbs

Ham\*, mushroom, black olives, mozzarella cheese,  
tomato sauce with basil & herbs

**FOUR CHEESES** £5.00 **OUT** £5.50 **IN** **DIAVOLA** £6.40 **OUT** £6.90 **IN**

Emmentaler cheese, cheddar cheese, gorgonzola cheese,  
mozzarella cheese, tomato sauce with basil & herbs

Chicken, jalapeno, mushroom, mozzarella cheese,  
tomato sauce with basil & herbs

**FUNGHI** £4.50 **OUT** £5.00 **IN** **FESTA CARNE** £6.70 **OUT** £7.20 **IN**

Mushroom, mozzarella cheese, tomato sauce  
with basil & herbs

Pepperoni, ham\*, chicken, mozzarella cheese,  
tomato sauce with basil & herbs

**PRIMAVERA** £5.00 **OUT** £5.50 **IN** **PULCINO** £6.40 **OUT** £6.90 **IN**

Tuna fish, sweetcorn, onions, mozzarella cheese,  
tomato sauce with basil & herbs

Chicken, onions, olives, mozzarella cheese,  
tomato sauce with basil & herbs

**NEW**

**FIORENTINA**

Spinach, egg, olives,  
mozzarella cheese, tomato sauce  
with basil & herbs

£5.00 **OUT** £5.50 **IN**

**TORCIA**

Pepperoni, olives, fresh red chillies,  
mozzarella cheese, tomato sauce  
with basil & herbs

£6.00 **OUT** £6.50 **IN**

**AL CAPRINO**

Goats cheese, spinach, roasted peppers,  
mozzarella cheese, tomato sauce  
with basil & herbs

£6.70 **OUT** £7.20 **IN**

**EXTRA  
TOPPINGS**

Veg: 80p Meat/Fish: £1.20  
Cheese\*\*: £1.00

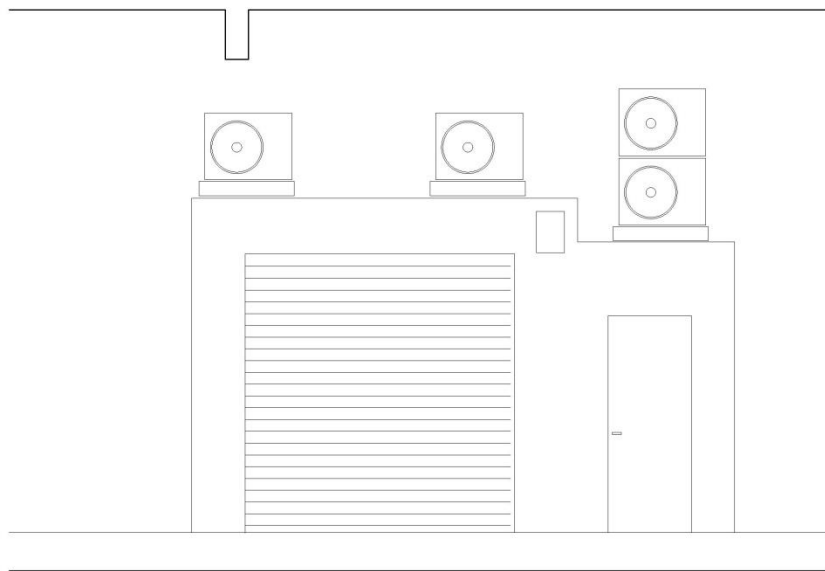
\* Also Turkey Ham is available for ham  
\*\* With the exception of prosciutto (£1.30)



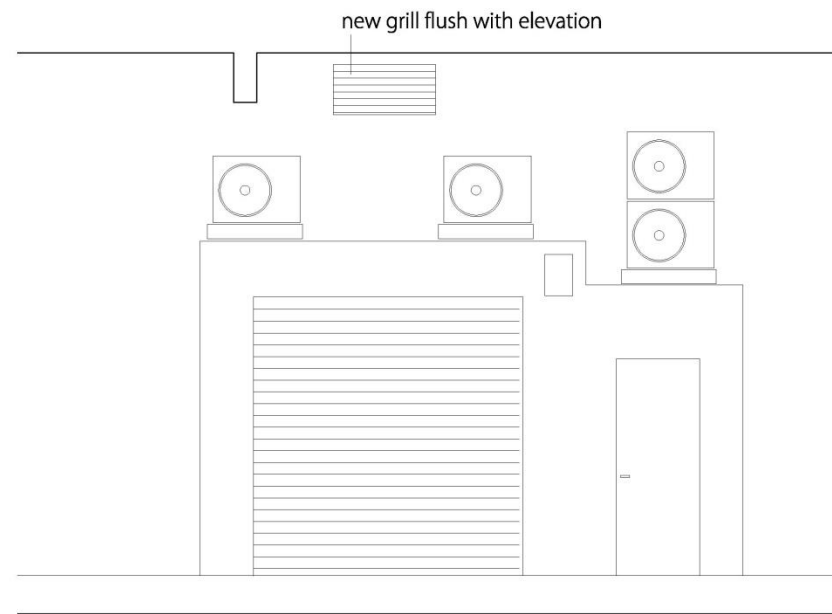
**ALL PIZZAS ARE  
PREPARED WITH  
FRESH  
INGREDIENTS BY OUR  
SPECIALIST CHEFS**



**Appendix C:  
Existing and Proposed Rear Elevation**




existing rear elevation

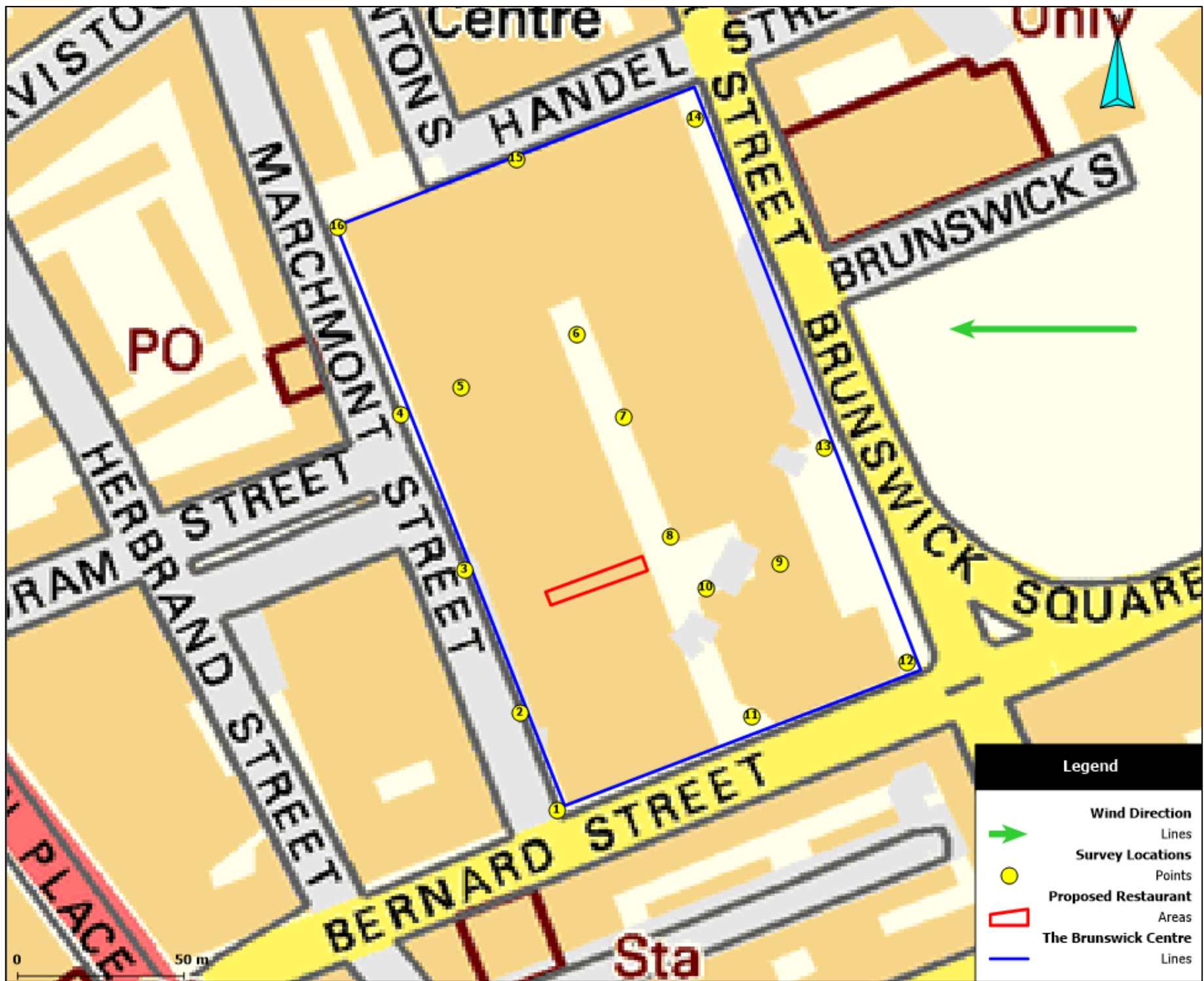


proposed rear elevation



 25 Goudge Place W11 4SF London gbor@gborgalloyarchitect.com www.gborgalloyarchitect.com	Icco Brunswick Centre	
	DRAWING: existing and proposed rear elevation	
	REVISION: No.: E 02	SCALE: 1:50@A3
	DATE: March 2018	

**Appendix D:  
Site Olfactory Survey**





**Appendix E:**  
**Odour Assessment Survey Sheet**



Date of Survey: 13/07/2018		Start time: 13:00		End time: 14:00		
Location	Location description	Odour intensity*	Odour extent†	Location sensitivity‡	Odour description	Observations and likely source of odour
1	Outside south-west corner of development	2	1	3/4	Very faint and intermittent greasy food, cigarettes and perfume aromas	Nearby convenience food stores. Pedestrians walking past smoking/wearing perfume.
2	Above service road underground entrance	2	1	3/4	Very faint flowers	Flowers in beds around the nearby residents entrance to The Brunswick Centre
3	At street level entrance to service road	2	1	3/4	Extremely faint, extremely intermittent hot tarmac smell.	Nearby roads and pavements being hot in the sun
4	Outside Ben's Cookies	3	2	3/4	Persistent smell of caramel and cookies with intermittent undertones of coffee	Ben's Cookies
5	Outside GBK	3	2	3/4	Indeterminate cooking/kitchen smell. Not offensive, but easily noticeable	Gourmet Burger Kitchen. Not as strong as expected. General cooking smell as opposed to smokey, oniony burger smells.
6	In the middle of the centre, outside Waitrose	2	1	3/4	Very faint mix of burgers, onions and cigarettes	Likely a mix of GBK, Nando's, Las Iguana and Giraffe
7	Nandos (front entrance)	2/3	1	3/4	Intermittent smell of onions, burgers and chip fryers	Nando's, Giraffe and the associated riser that is situated on the roof of Nando's
8	Giraffe (Front entrance)	2	1	3/4	Faint and intermittent smell of onions, burgers and chip fryers.	Nando's, Giraffe and the associated riser that is situated on the roof of Nando's
9	Side of Hare and Tortoise (at open door to kitchen)	2/3	2	3/4	Fairly faint smell of prawns/chicken frying	Hare and Tortoise kitchen
10	Starbucks	2	2	3/4	Faint, indeterminate restaurant kitchen smell	Possibly from Hare & Tortoise. Not coffeeshop odour. Likely from another source.
11	Outside Carluccios	2/3	2	3/4	Faint and intermittent kitchen/greasy food, with waves of cigarette smoke	Possibly from Carluccio's, possibly from risers associated with other restaurants as they vent onto the street here
12	Bins on south-east corner	1	0	3/4	No detectable odour	
13	Half way down the eastern boundary	2	1	4	Very faint/very intermittent bin smell	More noticeable closer to vents coming from service road.
14	North eastern corner of The Brunswick Centre	4	2/3	4	Intermittent, but strong, bin smell	Service road vents. Possible source is restaurants that vent into service road, where the odour was emanating from.
15	Outside Waitrose rear entrance	3	2/3	3	Intermittent, but quite strong, pork fat/bacon/sausages smell	No obvious pork processes being undertaken in the vicinity. Possibly Waitrose as it is such close proximity, but hard to pinpoint.
16	North western corner of The Brunswick Centre	2	1	3	Very intermittent, very faint smell of flowers. Waves of cigarette smoke.	Nearby foliage and a person smoking.

## \*Odour Intensity

- 1 -No detectable odour
- 2 -Faint odour (barely detectable, need to stand still and inhale facing into the wind)
- 3 -Moderate odour (odour easily detected while walking and breathing normally, possibly offensive)
- 4 -Strong odour (bearable, but offensive odour - will my clothes/hair smell?)
- 5 -Very strong odour (this is when you really wish you were somewhere else)

## †Odour Extent (assuming odour detectable, if not then 0)

- 1 -Local and impersistent (only detected during brief periods when wind drops or blows)
- 2 -Impersistent as above, but detected away from site boundary of source
- 3 -Persistent, but fairly localised
- 4 -Persistent and pervasive up to 50m from site boundary of source
- 5 -Persistent and widespread (odour detected >50m from site boundary of source)

## ‡Location Sensitivity (assuming detectable, if not then 0)

- 1 -Remote (no housing, commercial/industrial premises or public area within 500m)
- 2 -Low sensitivity (no housing, etc. within 100 m of area affected by odour)
- 3 -Moderate sensitivity (housing, etc. within 100 m of area affected by odour)
- 4 -High sensitivity (housing, etc. within area affected by odour)
- 5 -Extra sensitive (complaints arising from residents within area affected by odour)

Restaurant Odour Source	Description
Iitsu	Sushi and Salad
Crussh	Salads, smoothies, vegan food
Yo!	Sushi and Salad
Gourmet Burger Kitchen	Burgers
Ben's Cookies	Cookies, coffee
Waitrose	Supermarket
Nandos	Peri-peri chicken
Giraffe	Burgers, American food
Las Iguanas	American/mexican
Curzon Cinema	Coffee and popcorn
Hare and Tortoise	Chinese
Patissene Valerie	Cakes and pastries
Starbucks	Coffee and cake
Simple Health Kitchen	Healthy, non-greasy fast food
Sainsburys	Supermarket
Carluccios	Italian
Leon	"Naturally fast food"
Costa	Coffee
Tandoori Motijheel	Indian
China House	Chinese
49 Café	Coffee
Burger + Shake	Burgers and chips
Marquis Cornwallis	Pub
Holiday Inn + Callaghans	Hotel/Pub food
Tortilla	Mexican
Franco Manca	Sourdough pizzeria
Wasabi	Sushi and bento
Pret a Manger	Coffee and sandwiches

Meteorological Characteristic	Observation
Weather description	Dry, bright and clear
General air quality	4
Ground condition	Dry
Wind direction (from)	East
Wind speed (mph)	5
Beaufort Wind Scale (0-10)	2 - Light Breeze
Temperature (°C)	25
Visibility	Good
Pressure (millibars)	1022 falling
Relative humidity	49
Atmospheric stability	Unstable
Assumed dispersion characteristic	