

## Risk Assessment for Odour

The following 'Risk Assessment for Odour' has been derived from criteria outlined by DEFRA 2005, Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems Appendix C. The assessment is carried to accurately score the site according to DEFRA standards.

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/Medium	Low Level Odour Control	Less than 20
High	High Level Odour Control	20-35
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	Rating	Score	Details
Dispersion	Very Poor	20	Low level discharge, discharge into courtyard or restriction on stack
	Poor	25	Not low level but below eaves, or discharge at below 10 m/s.
	Moderate	10	Moderate 10 Discharging 1m above eaves at 10 -15m/s
	Good	5	5 Discharging 1m above ridge at 15 m/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
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
Cooking Type (odour/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

## Site Details

<b>Consultant:</b>	Air Quality Consultant
<b>Contractor:</b>	Not Applicable
<b>Site Name:</b>	Imperial Hotel
<b>Client Address:</b>	61-66 Russell Square, London, WC1B 5BB

<b>Evaluation Date:</b>	14.07.2019
<b>Time On Site:</b>	09.00
<b>Time Off Site:</b>	16.00

Below is an evaluation for the site based on the criteria on the previous page

Criteria	Rating	Score	Details/ Comments
Dispersion	Good	5	All of the units discharge well above the ridge line. Discharge is maintained on a regular basis.
Proximity of Receptors	Medium	5	Closeness of receptors is approximately 15 metres away from the kitchen discharge. No issues.
Size of Kitchen	Medium	3	Covers are up to 100 on the basis of breakfast and subsequent evening activities.
Cooking Type	Low	1	Standard bed and breakfast . English food

Impact Risk	Odour Control Requirement	Significance Score
Low / medium	Low level.	14

**Completed by:** Stephen Moorcroft

**Date:** 14.07.2019