



25/06/2019

**38 Camden High Street, Camden Town,  
London, NW1 OJH**

**Job Reference: Q1430**

**Risk Assessment for Odour**

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

<b>Impact Risk</b>	<b>Odour Control Requirement</b>	<b>Significance Score</b>
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:

<b>Criteria</b>	<b>Rating</b>	<b>Score</b>	<b>Details</b>
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 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

**Odour Control Risk Assessment Rating:**

Criteria	Rating	Score	Details/ Comments
Dispersion	High	5	Discharging 1m above ridge at 15 m/s
Proximity of Receptors	Close	10	Closest sensitive receptor less than 20m from kitchen discharge
Size of Kitchen	Medium	3	Between 30 and 100 covers or medium sized take away
Cooking Type	Low	1	Most pubs, Italian, French, Pizza or Steakhouse

Impact Risk	Odour Control Requirement	Significance Score
MEDIUM	Pre filters & Carbons	19

<b>Notes:</b>	Total score = 19. Therefore a medium level of odour control is required.
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**All Ventilation & Extraction Ltd  
Representative:**

*Josh Taylor*  
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**Signature:**

*Josh Taylor*  
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**Date:**

*15/12/2019*  
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**Customer:**

*AEW Architects & Designers Ltd.*  
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**Signature:**

*Bilal M. Ravat*  
.....

**Date:**

*10/01/2020*  
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