

Mark Stuart  
Stuart Consultancy  
7 The Workshops  
Pulloxhill Business Park  
Greenfield Road  
Pulloxhill  
Bedfordshire  
MK45 5BF

3<sup>rd</sup> August 2020

## **Ref: Jollibee Kilburn – Odour Assessment**

Dear Mark

As requested please find below our assessment of the potential for nuisance Odour arising from the cooking processed carried out at the above site. This assessment has been carried out using Annex C: Risk assessment for Odour from DEFRA document – “Guidance on the control of Odour and Noise from Commercial Kitchen Exhaust Systems “- January 2005

### **Dispersion**

The kitchen extract ductwork is to rise up the rear of the building terminating at 4<sup>th</sup> floor roof level. The kitchen extract fan will be mounted internally within the restaurant. The exhaust from the fan will discharge 1m above the 4<sup>th</sup> floor roof parapet. We are designing the extract flow rate to achieve a velocity of 16m/s at the outlet. This criteria gives the system a good level of dispersion.

Assessment score of 5.

### **Proximity of Receptors**

Due to the location of the building, the height of the kitchen extract outlet and the extract air velocity the nearest sensitive receptor form the outlet location is approximately 30 meters from the outlet location.

Assessment score of 5.

### **Size of Kitchen**

The premises will have less than 100 covers so is therefore regarded as a medium kitchen.

Assessment score of 3

### **Cooking Type (odour and grease loading)**

The type of foods cooked at Jollibee has a medium grease content and odour loading, taking from the figures stated on the DEFRA document and an overall figure of the two combined to an assessment score of 4.

**Total Assessment Score = 17**

Based on the above, a low – medium level of odour control will be required, and we would propose to install high efficiency grease baffle filters within the kitchen canopy along with internally located UV filtration in accordance with the DEFRA guidelines for this score rating.

## **System Operation**

The system has been designed to achieve an extract rate of 2.5m<sup>3</sup>/s @ 800 Pascal's through a duct sized at 600x600 with an efflux velocity at a speed of 16 meters per second at the outlet.

## **Maintenance**

The washable stainless-steel grease filters will be cleaned daily as part of the Jollibee daily cleaning regime. Maintenance to the fan unit and filtration units will be as per the manufacturer's recommendations and a service contract will be entered in to.

The ductwork cleaning will be in accordance with TR19 as published by the HVCA.

We hope that you find this proposal to your satisfaction, please contact us with any queries.

Yours Sincerely

*Andy Gibson*

Mr. Andy Gibson