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08/08/20

Odour Assessment, Extraction Report & Proposed Plans: - [43 Store Street London.](#)

This report considers the particular instructions and requirements of our clients.

based on DEFRA 2005 “*The Guidance on The Control of Odour and Noise from Commercial Kitchen Exhaust Systems*”

This publication was withdrawn September 2017.

New publication not yet released.

Site details

- Premises name: -** Café Deco.
- Location: -** 43 Store Street London.
- Type of cooking: -** Standard European Restaurant/Café Food. No Charcoal or Fire.
- Number of meals to be served a day: - capacity-more likely to sit around 90).** Up to 150 (this would be at absolute maximum)
- Proposed hours of operation of the business:-** Business hours: 10am-11pm. Extract hours in accordance with Camden: 7am-11pm, except Sundays where extract starts at 8am

Report Aims

This report aims to outline the specific measures taken to control any increase in odour nuisance resulting from the proposed kitchen extract system.

It allocates a score to give an overall risk rating from four possible levels, low-medium, high and extremely high. Each of the four factors is scored according to the criteria above and a total “significance score” obtained. This score is used to assess the level of odour control required for the situation as follows: -

Criteria Score	Score	Score	Details
Dispersion	Extremely poor	20	Low level discharge, discharge into courtyard or restriction on stack.
	Poor	15	Not low level but below eaves, or discharge at below 10m/s.
	Moderate	10	Discharge 1m above eaves at 10-15m/s.
	Good	5	Discharge 1m above ridge at 15m/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.
	Fair	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 and grease loadings)	Extremely high	10	Pub (high level of fried food). Fried chicken, burgers or fish and chips.
	High	7	Kebab, Vietnamese, Thai or Indian.
	Medium	4	Cantonese, Japanese or Chinese.
	Low	1	Most pubs, Italian, French, pizza or steakhouse.

Findings: -

Impact Risk	Odour Control Requirement	Significance Score
Low	Low level odour control	19

DEFRA Guidance: -

Low level of odour control required.

1. High efficiency canopy baffle filters to reduce large particulate grease particles entering the system in large quantities.
2. UV ozone injection system.
3. Melinex (grease-proof) lined attenuation pods.

Extraction Design: -

New Stainless steel grade 304 high level type canopy measuring approximately 3065mm x 1650mm x 655mm, complete with the following functions & features: - removable high efficiency baffle type filters, built in grease collection system, discharging to a purpose built serviceable drawer mounted within the canopy apron, the canopy shall be mounted at a height of 2000mm from the FFL.

Extraction Flow Rate: -

The equipment in the kitchen is all electric and requires a minimum extraction flow rate of 0.85m³/s to comply with all current regulations.

Cleaning & Maintenance Schedule: -

1. Full system—Annually if less than 6 hours cook time including prep, six monthly if between 6-12 hours per day.
2. Visual inspection of system---Weekly to check for damage and accumulation of dirt & grease.
3. Grease filters (baffle)---Daily, at the end of the evening shift.
4. Canopy---Three times a week
5. Grease collection drawers---Empty weekly.
6. Ozone injection unit---Yearly

Maintenance Cleaning Summary: -

General cleaning of the system can be determined by the following:

Kitchen Canopy: -

Wash down weekly with hot soapy water, ensure all grease channels are clear and clean.

Canopy Baffle Filters: -

Clean at least three times a week using hot soapy water or a suitable commercial dishwasher if available, ensure oil and grease outlets are clear and clean, replace with drain holes facing downwards.

General maintenance: -

Proprietors of commercial kitchens have a duty of care to ensure that the ventilation system(s) serving the respective premises are maintained and operated effectively. Good maintenance is a prerequisite for ensuring that the system(s) complies with Best Practicable Means under statutory nuisance provision and will form a key element of any scheme designed to minimise harm to the amenity under planning regulation. Good maintenance is required by the food hygiene regulations and will minimise the risk of fire. The recommended cleaning period for extract ductwork is: -

Heavy use 12-16 hours per day	3 monthly
Moderate use 6-12 hours per day	6 monthly
Light use 2-6 hours per day	annually