

Rosa's Thai Café  
26 Earlham Street,  
Seven Dials,  
London  
WC2H 9LX

15<sup>th</sup> December, 2020

## **Ref: Rosa's Earlham St London – Odour Assessment**

Dear Mac Plumpton

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 from within the lightwell up the external riser through to high level and discharge at the pitched roof and will be level with the roof ridge. 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 15 meters from the outlet location. Assessment score of 10.

### **Size of Kitchen**

The premises will have 45 covers so is therefore regarded as a medium size kitchen. Assessment score of 3

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

The type of foods cooked at Rosa's has a very high 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 10

**Total Assessment Score = 28**

Based on the above, a **high** level of odour control will be installing high efficiency grease baffle filters within the kitchen canopy along with internally located ESP filters and UV-0 treatment in accordance with the DEFRA guidelines for this score rating.

### System Operation

The system has been designed to achieve an extract rate of 2.2m<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 Rosa's 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

*Michael De Souza*

Mr. Michael De Souza