

Existing side elevation



Proposed side elevation

Proposal for new extractor duct



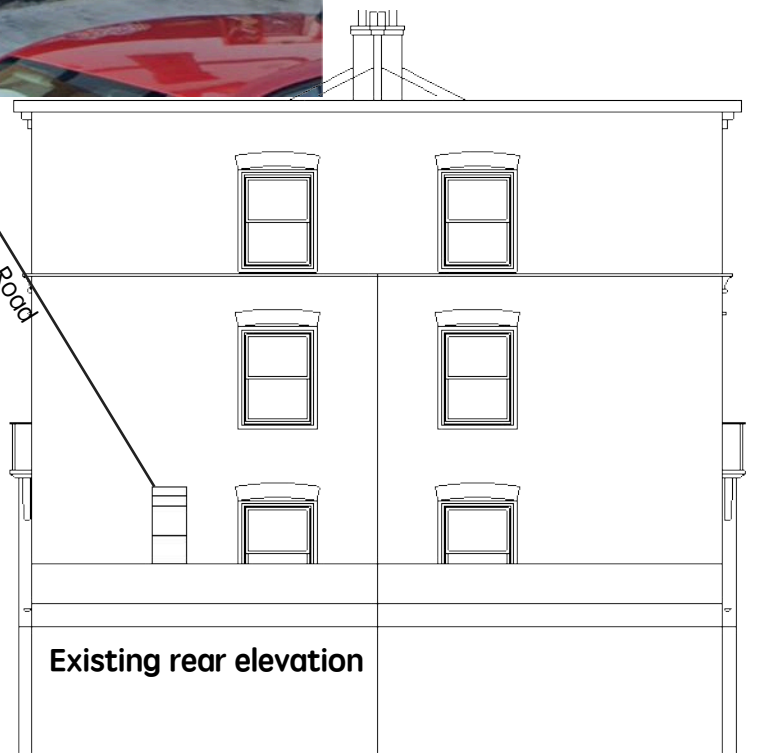
0 1 2 3 4m
1:100



Duct at 18 Chalk Farm Road

0 1 2 3 4m
1:100

Existing rear elevation

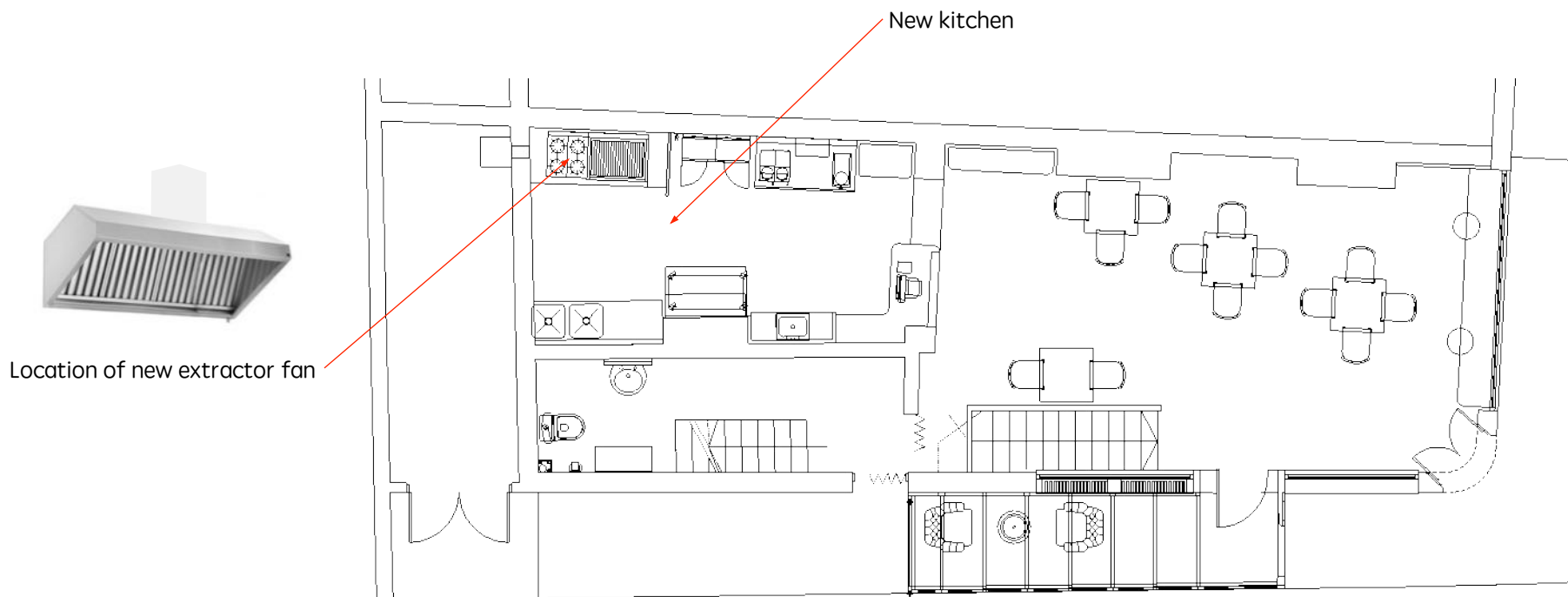


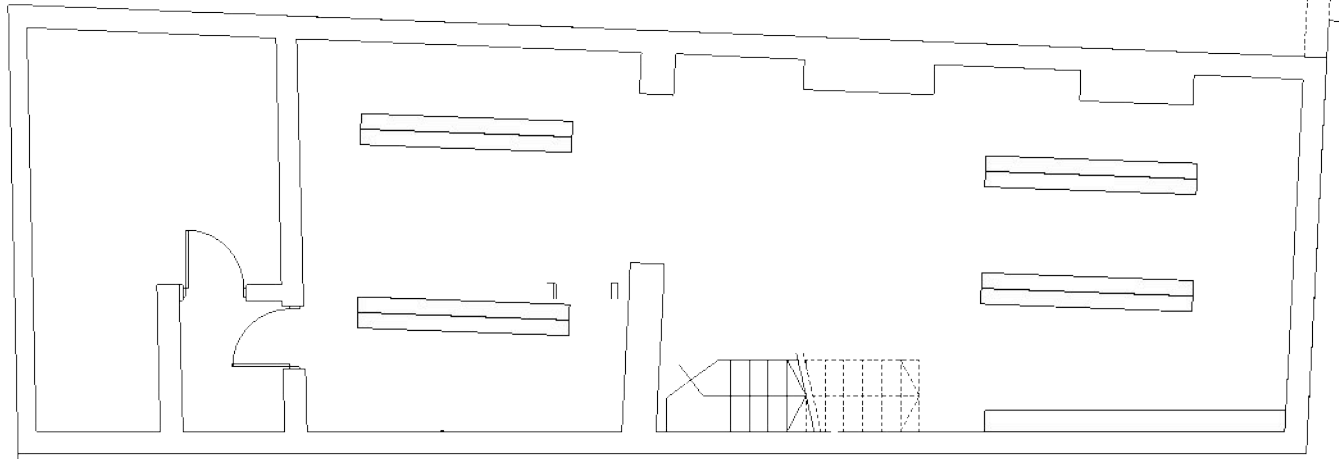
Location of new extractor duct



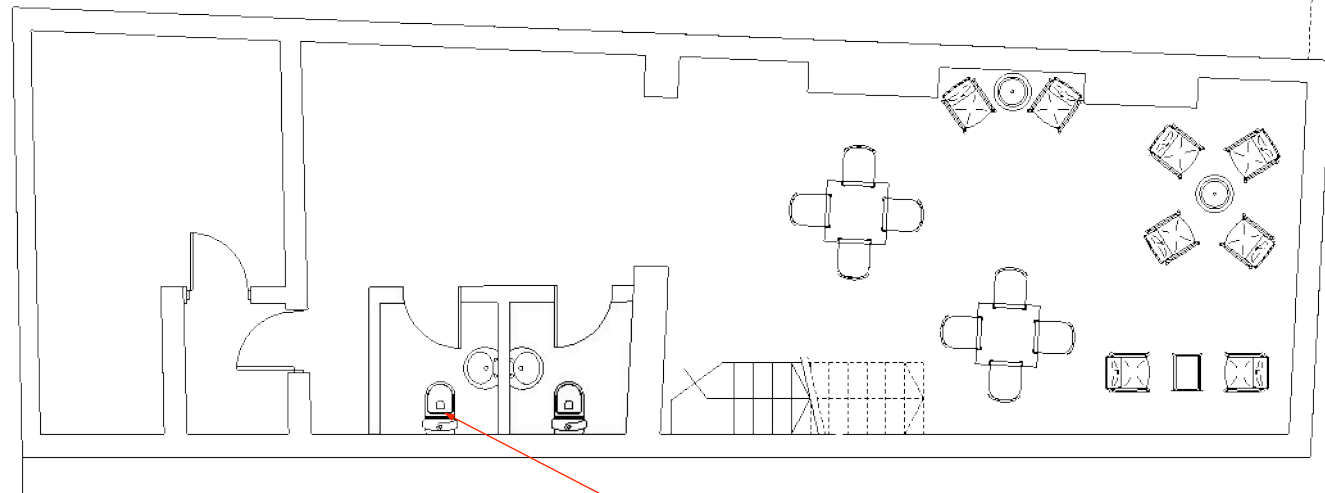
Proposed rear elevation







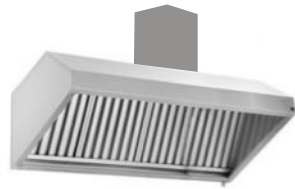
Existing basement floor plan



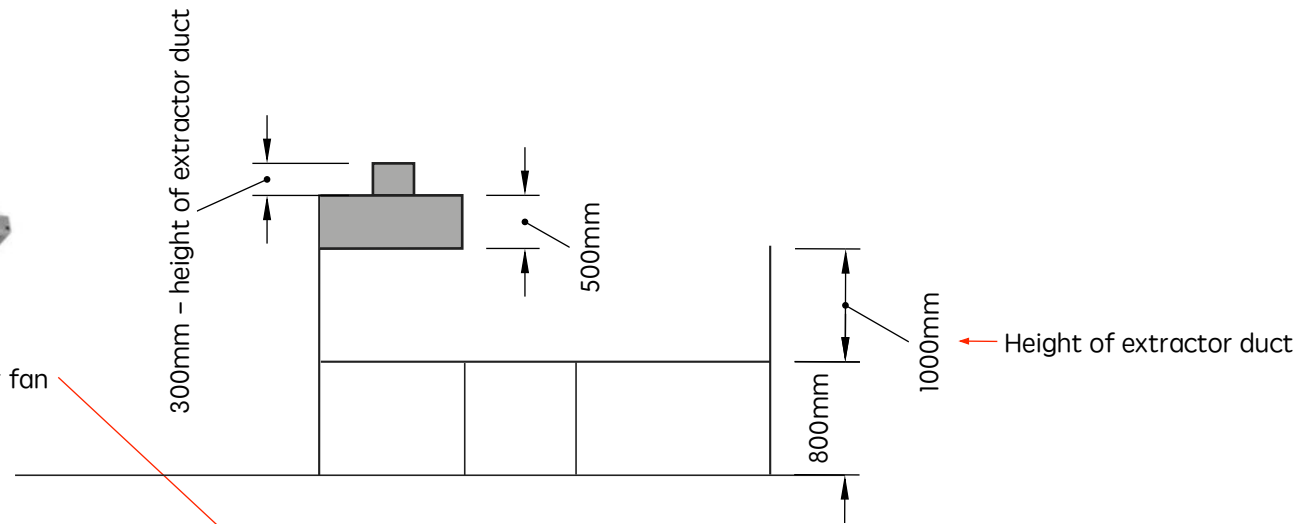
Proposal for new 2 toilets in basement

Proposed basement floor plan

0 1 2 3 4m
1:100



Proposal for new extractor fan



0 1 2 3 4m
1:100

The extractor hob should be cleaned on a monthly basis, an inspection of the interior of the extractor duct must take place monthly, all cooking oils must be cleaned off the internal duct surfaces on a monthly basis.



This will remove any odour inside the duct.



Impacts on odour emissions

Dr Nigel Gibson's assesses the factors that affect odour production, these are summarised by the following criteria:

- 1) Type of foodstuffs that are cooked (level of oil content)
- 2) Number of hours of use of cooking equipment (hours)
- 3) Length of ducting (metres)
- 4) Times of cleaning ducting (weekly/monthly)

Risk assessment

Based on appendix 3 of EMAQ's guidance on managing odour, I have used it's criteria to determine the level of odour emitted from the foodstuffs prepared. This has determined that the extraction system is sufficient to eliminate odours from cooking.

Criteria	Score		Details
Dispersion	Moderate	10 out of 20	Discharging 1m above eaves of rear extension at 10 -15 metres per second
Proximity of receptors	Medium	5 out of 10	Closest sensitive receptor is between 20 metres and 100 metres from kitchen discharge
Size of kitchen	Small	3 out of 5	Between 10 and 15 covers
Cooking type (odour and grease loading)	Medium	4 out of 10	Gas fired
TOTAL		22 out of 45	