

# Annex C: Risk Assessment for Odour

Site:	23, Rathbone Place
Date:	Monday, March 28, 2022

<b>TOTAL SCORE: 17</b>
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Impact Risk	Odour Control Requirement	Significance Score
Low to Medium	Low level odour control	Less than 20
High	High level odour control	20 to 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:

Criteria	Score	Score	Details	Tick
Dispersion	Very poor	20	Low level of discharge into courtyard or restriction on stack.	
	Poor	15	Not low level but below eaves, or discharge at below 10m/s	
	Moderate	10	Discharging 1m above eaves at 10-15 m/s	
	Good	5	Discharging 1m above ridge at 15m/s	X
Proximity of receptors	Close	10	Closest sensitive receptor less than 20m from kitchen discharge	X
	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	X
Cooking type (odour and grease loading)	Very 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.	X