Popeyes Kilburn Odour assessment

The exhaust outlet that serves the kitchen area has the potential to cause odour emissions. An odour risk assessment was undertaken based on Annex C of the 2018 EMAQ document 'Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems' prepared for the Department for Environment, Food and Rural Affairs3 . This utilises the criteria shown in Table 1 to assess the potential for adverse odour impacts at sensitive receptors in the vicinity of the site.

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 (40)

* Based on the sum of contributions from dispersion, proximity of receptors, size of kitchen and cooking type:

Table 1 Odour Risk Significance Score

Criteria	**Score**	**Score**	**Details**
Dispersion	Very Poor	20	Low level discharge, discharge into courtyard or restriction on stack.
	Poor	15	Not low level but below eaves, or discharge at below 10 m/s.
	Moderate	10	Discharging 1m above eaves at 10 -15 m/s.
	Good	5	Discharging 1m above ridge at 15 m/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.
	Far		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 loading)	Very high	10	Pub (high level of fried food), fried chicken, or fish & chips.
	High	7	Kebab, Vietnamese, Thai or Indian.
	Medium	4	Cantonese, Japanese or Chinese.
	Low	1	Most pubs, Italian, French, Pizza or steakhouse.

TOTAL SCORE OF 28 – High