All Dimensions should be checked on site.
Do not scale this drawing.
Any drawing errors should be brought to the attention of the architect.
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REVISIONS:

REV: DETAILS OF REVISION DATE

RISK ASSESSMENT FOR ODOUR				
Criteria	**Score**	**Score**	**Details**	**Notes**
Dispersion	moderate	10	extract discharges over 1m above eaves and at 10-15m/s	1.2m higher than higher eaves
Proximity of receptors	close	10	closest sensitive receptor less than 20m from kitchen discharge	2 residential units either side
Size of Kitchen	small	1	less than 30 covers or small takeaway	12 covers and less than 60m2
Cooking Type (odour and grease loading)	very high	10	High level of fried food e.g fish and chips, fried chicken etc	Food type - burgers and fried chicken with chips
	SIGNIFICANCE SCORE	**31**		

IMPACT RISK	SIGNIFICANCE SCORE	LEVEL OF ODOUR CONTROL	SPECIFICATION Req'd
Low to medium	under 20	Low Level	
High	20 - 35	High Level	Fine Filtration or ESP followed by carbon filtration rated at 0.4 - 0.8second residence time or ESP followed by UV ozone system to achieve same level of control as carbon filters
Very High	over 35	Very High Level	

RISK ASSESSMENT AND EQUIPMENT SPECIFICATION

From the risk assessment above, based on the DEFRA Control of Odour and Noise from commercial Kitchens document 2005 - This A5 unit is potentially a high risk Odour emitter and should utilize a high level of odour control. The specification for the filters is indicated in the table above.

In order to control noise and other issues associated with commercial kitchens the extract system should also meet the following minimum levels of specification.: -

Ventilation Rates - sufficent to ensure - max internal temp of 28°c; max humidity of 70%; internal noise level between NR40-NR50; make up air flow to be approximately 85% of extract flow rate; minimum airchange rate of 40/hr.

Canopy Requirements - Min velocity for Heavy loading 0.5m/s; Constructed from stainless steel; grease filtration comparable to a baffle filter and be easy to clean.

Duct work - All ductwork to be Low Pressure Class 'A' and constructed in accordance with HVCA Specification DW/144, with min thickness 0.8mm. Duct velocities on main runs to be 6-8m/s on supply and 6-9m/s for extract: Branch runs 4-6m/s supply and 5-7m/s extract: Spigots 3-5m/s supply and 5-7m/s extract.
All internal surfaces of ductwork to be accessible for cleaning and inspection with grease tight and heat proof access panels at 3m centres.
Ductwork should not pass through fire barriers - unless fire protected ductwork used.

Fans - to be designed to cope with the operating static pressure in the duct within a minimum pressure margin of 10%; Backward curved centrifual,mixed flow or axial flow metal impellers are preferred for ease of cleaning: Fan motors to be IP55 or above if necessary: Drainage to be provided.

Noise Control - The noise control within the extract system should meet the requirements of BS4142:1997 'Method for Rating industrial noise affecting mixed residential and industrial areas'

FINISHES AS PROPOSED

WALLS: Existing shopfront, shutter and signage to be removed and replaced with new glazed aluminium frame.New signage box incorporating roller shutter and illuminated sign.

ROOF: No works to roof

WINDOWS: New gazed shop front door to front elevation and New Solid security Steel faced Access door to Rear elevation. Min clear access width 800mm. Colour: TBC

DOORS: New PPC Aluminium shop windows to front elevation. Colour: Grey

INTERNAL REMEDIATION:
Remove existing floor finishes and repair/replace existing floor joists as required. Recover with 19mm t&g flooring grade chipboard or t&g floor boarding. Clean down walls of any residual plaster and patch up any holes in brick/blockwork or missing mortar.
Remove internal walls to rear of shop area as indicated. Inspect area understaircase and ensure stair is 60mins fire protected/seperated from Retail unit.
Treat all existing timber for rot and infestation.
Inspect existing wireing and plumping to ensure it conforms to current standards.
Get gas and electricic safety certificates.

EXTRACT SPECIFICATION: (for more detail specification see Rosk assessment)
The kitchen cooking range is to have an overhead extract hood approx 900 x 2600 in size, with removable grease baffle filters to remove all airbourne grease from cooking fumes. The extracted air is to be ducted out of the building using max 500 dia. galvanized steel circular ducting fixed through roof to rear elevation and rising above roof line to a discharge cowl that accelerates the air into the atmosphere. The system will be fitted with a 500dia. inline twin speed fan.
N.B. In line fine filtration and carbon filters to be incorporated into system as required by Odour Control Risk assement shown adjacent

MAINTENANCE
Baffle Filters - to be cleaned weekly
Other filters - Fine filters to be changed every two weeks; Carbon filters change every 4-6months; ESP systems to be cleaned every 2-6 months.
Full ducting system - Heavy use every 3 months; Med use 6 monthly; Light use annually

WASTE MANAGEMENT:
2no. new **1100litre** eurobin will be provided.
Recycling will be handled by **4 x 240litre bins** for Glass/metal/ plastic; Paper/card; Food waste.
If found to be appropriate a euro bin will become a recycling bin and the 240L bins will be for general waste. Total Volume - **3160L**
Total volume of waste storage taken from MCC document GD04 Waste guidance notes, and based on 1500L/20 covers. i.e. Assume take away is equivalent to 40 covers - Waste storage required = 3000L

P03

DRAWING: **ODOUR ASSESSMENT & PROPOSED FINISHES**

JOB TITLE: **CHANGE of USE A1 to Sui Generis Takeaway _ 30 Bridge St, Heywood, Oldham, OL10 1JF**

CLIENT: **Ms Mehnaz Akhtar**

SCALE: **NTS**

DATE: **Mar 2022**

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ARCHITECTURE & PLANNING
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