

Appendix 3: Risk Assessment for Odour

Odour control must be designed to prevent odour nuisance in a given situation. The following score methodology is suggested as a means of determining odour control requirements using a simple risk assessment approach. The odour control requirements considered here are consistent with the performance requirements listed in this report.

Criteria	Level	Score	Details	Survey
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.	5
Proximity of receptors	Close	10	Closest sensitive receptor less than 20m from kitchen discharge.	10
	Medium	5	Closest sensitive receptor between 20 and 100m from kitchen discharge.	
	Far	1	Closest sensitive receptor more than 100m from kitchen discharge ¹ .	
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.	3
	Small	1	Less than 30 covers or small take away ¹ .	
Cooking type (odour and grease loading)	Very High	10	Pub (high level of fried food), fried chicken, burgers or fish & chips. Turkish, Middle Eastern or any premises cooking with solid fuel	10
	High	7	Vietnamese, Thai, Indian, Japanese, Chinese,steakhouse	
	Medium	4	Cantonese, Italian, French, Pizza (gas fired),	
	Low	1	Most pubs (no fried food, mainly reheating and sandwiches etc), Tea rooms ¹	
TOTAL				28

Note 1: A planner may take a pragmatic view when assessing whether certain low risk kitchens require any odour abatement to be fitted. In reaching this decision the Planner may consider the nature of the food being cooked and/or the size of kitchen and/or its location

Impact Risk	Odour Control Requirement	Significance Score*	Survey Result
Low to Medium	Low level odour control	Less than 20	
High	High level odour control	20 to 35	28
Very High	Very high level odour control	35 or more	

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