

Public Protection and Regulatory Services

Risk Assessment for Odour

The following 'Risk Assessment for Odour' has been derived from criteria outlined by DEFRA 2005, Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems Appendix C, which was subsequently updated by EMAQ in 2018. 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.

| Impact Risk | Odour Control Requirement | Significance Score* |
|-------------|-------------------------------|---------------------|
| Low/Medium | Low Level Odour Control | Less than 20 |
| High | High Level Odour Control | 20-35 |
| 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 | Rating | 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 1 m above eaves at 10-15m/s |
| | Good | 5 | Discharging 1m above ridge at 15m/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 | 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. |
| 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 |
| | High | 7 | Vietnamese, Thai or Indian, Japanese, Chinese, Steakhouse |
| | Medium | 4 | Cantonese, Italian, French, Pizza (gas fired) |
| | Low | 1 | Most pubs (no fried food, reheating, sandwiches), Coffee shop. |

Site Details

| | |
|-------------------------|--|
| Your Name | |
| Business Name | |
| Business Address | |

Below is an evaluation for the site based on the criteria on the previous page

| Criteria | Rating | Score | Details/ Comments |
|------------------------|---------------|--------------|--------------------------|
| Dispersion | | | |
| Proximity of Receptors | | | |
| Size of Kitchen | | | |
| Cooking Type | | | |

| Impact Risk | Odour Control Requirement | Significance Score |
|--------------------|----------------------------------|---------------------------|
| | | |

A full copy of the guidance from Defra can be found at [\[Withdrawn\] Guidance on the control of odour and noise from commercial kitchen exhaust - GOV.UK \(www.gov.uk\)](#)

EMAQ's updated guidance can be purchased from [Control of Odour and Noise from Commercial Kitchen Exhaust Systems \(ricardo.com\)](#)