



The DEFRA Guide

When the Environmental Protection Act 1990 was brought in, “an Act to make provision for the improved control of pollution arising from certain industrial and other processes”, Councils up and down the country had the power to enforce pollution levels across their boroughs.

In 2004 Netcen, an operating division of AEA Technology Plc was asked to produce a report on behalf of the Department for Environment, Food and Rural Affairs exclusively covering Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems and in January 2005 the DEFRA Guide was published.

Purified Air’s Managing Director, David Collins, was consulted extensively during the preparation of the DEFRA guide and was very pleased to be able to assist NETCEN and DEFRA. David has been working in this business since the early 1980’s and is a world renowned expert in the field of commercial kitchen exhaust filtration.

DEFRA Guide Risk Assessment for Odour Table 1

Criteria	Score	Score	Details
Dispersion	Very Poor	20	Low level 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 10-15m/s
Proximity of receptors	Good	5	Discharging 1m above ridge at 15m/s
	Close	10	Closest sensitive receptor less than 20m from kitchen discharge
	Medium	5	Closest sensitive receptor between 20 and 100m from kitchen discharge
Size of Kitchen	Far	1	Closest sensitive receptor more than 100m from kitchen discharge
	Large	5	More than 100 covers or large sized take away
	Medium	3	Between 30 and 100 covers for medium sized take away
Cooking Type (odour and grease loading)	Small	1	Less than 30 covers or small sized take away
	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

DEFRA Guide Risk Assessment for Odour Table 2

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
- Annex B of the DEFRA Guide lays out the information required to support the planning application for a commercial kitchen.
 - Annex C of the DEFRA Guide outlines risk assessment for odour control for a commercial kitchen.

To establish what odour control equipment your premises may require, calculate your score from the Risk Assessment for Odour Table 1.

These levels are expanded upon in the Risk Assessment for Odour Table 2 Notes.

Specifying the right equipment at the right level is not an exact science and takes years to perfect, our specialist field team are all highly experienced and only too pleased to give you a free site survey.

Risk Assessment for Odour Table 2 Notes

Low to medium level odour control may include:

01 Fine filtration or ESP followed by carbon filtration (carbon filters rated with a 0.1 second residence time).

02 Fine filtration followed by counteractant/neutralising system to achieve the same level of control as 1.

High level odour control may include:

01 Fine filtration or ESP followed by carbon filtration (carbon filters rated with a 0.2 – 0.4 second residence time).

02 Fine filtration or ESP followed by UV ozone system to achieve the same level of control as 1.

Very high level odour control may include:

01 Fine filtration or ESP followed by carbon filtration (carbon filters rated with a 0.4 – 0.8 second residence time).

02 Fine filtration or ESP followed by carbon filtration and counteractant/neutralising system to achieve the same level of control as 1.

03 Fine filtration or ESP followed by UV ozone system to achieve the same level of control as 1.

04 Fine filtration or ESP followed by wet scrubbing to achieve the same level of control as 1.

The above are excerpts from the DEFRA Guide, a full copy of the guide is available upon request