

ODOUR RISK ASSESSMENT

USING DEFRA 2005 ANNEX C METHODOLOGY [from "Guidance on the Control of Odour and Noise from Commercial kitchen Exhaust Systems" published by DEFRA Jan 2005]

SITE: 57 Basingstoke Road, Reading

BWF REF: 18166

<u>Criterion</u>	<u>Level Details</u>	<u>Score</u>	<u>Score</u>
Dispersion	Low level discharge	Very poor	20
	Not low level but below eaves at below 10m/s	Poor	15
	Discharging 1m above eaves at 10-15m/s	Moderate	10
	Discharging 1m above ridge at 15m/s	Good	5
Proximity of receptors	Closest sensitive receptor less than 20m	Close	10
	between 20 and 100m	Medium	5
	More than 100m from kitchen discharge	Far	1
Size of kitchen	More than 100 covers or large takeaway	Large	5
	30 to 100 covers or medium sized takeaway	Medium	3
	Less than 30 covers or small takeaway	Small	1
Cooking Type	Pub (high level of fried food), fried chicken, burgers or fish and chips	Very High	10
	Kebab, Vietnamese, Thai, Indian	High	7
	Chinese, Japanese or Cantonese	Medium	4
	Most pubs, Italian, French, Pizza or steakhouse	Low	1
TOTAL			30

CONCLUSION: The site requires [delete as applicable]

"Low Level Odour Control" (total score less than 20)

"High Level Odour Control" (total score 20-35)

"Very High Level Odour Control" (total score more than 35)