



## Odour Management Plan

Site: Five Guys, The Oracle Shopping Centre, Reading  
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### 1. Purpose

This Odour Management Plan (OMP) sets out the measures that will be implemented at the Five Guys restaurant, The Oracle, to prevent and control odour emissions arising from kitchen extract systems. It supports compliance with the EMAQ+ Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems (EMAQ, 2025) and the requirements of the Local Planning Authority.

### 2. Kitchen Extract System Overview

- Primary Grease & Smoke Control: Electrostatic Precipitators (ESP) installed in-line on the kitchen extract ductwork.
- Odour Reduction Stage: Ultraviolet (UV-C) lamps installed after the ESP's via UVO1000 units.
- Final Discharge: Extract duct exhausting to outside.

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### 3. Equipment and servicing

| Equipment           | Frequency | Method                                                   | Responsible Party     | Records         |
|---------------------|-----------|----------------------------------------------------------|-----------------------|-----------------|
| ESP Collector Cells | Monthly   | Empty sump.<br>Remove cells and replace with clean cells | Specialist contractor | Maintenance Log |
| UV-C Lamps          | Annually  | Replace lamps; clean quartz sleeves                      | Specialist contractor | Replacement Log |

### 4. Monitoring & Record Keeping

- A maintenance logbook will be kept.
- Each service/cleaning visit will be signed photographed and retained for inspection by Environmental Health or the Local Planning Authority.

