

PLANNING STATEMENT

Proposed Development:

Conversion of Existing Empty Shop to Kurdish Shawarma Restaurant

Site Address:

349 Oxford Road
Reading
RG30 1AY

1. Introduction

This document provides an **Odour Risk Assessment** prepared in accordance with the **EMAQ Odour Risk Assessment guidance and the DEFRA document “Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems.”**

The purpose of this report is to assess the potential **odour impact arising from the proposed Kurdish Shawarma Restaurant** and to outline mitigation measures that will ensure emissions do not cause nuisance to nearby sensitive receptors.

The premises currently consists of an **existing vacant commercial retail unit** and the proposal involves its conversion to a **small restaurant and takeaway facility**.

2. Site Location and Surrounding Environment

The premises is located at **349 Oxford Road, Reading**, within a **mixed-use commercial area** consisting of:

- Retail premises
- Restaurants and takeaways
- Residential properties above commercial units
- Residential streets located to the rear

Oxford Road is a **busy commercial corridor** with existing food establishments operating nearby.

Sensitive Receptors

Potential sensitive receptors include:

- Residential flats above nearby shops
- Residential properties located behind the premises
- Pedestrians using Oxford Road

The nearest residential receptors are located approximately **10–20 metres from the site**.

Due to the mixed-use character of the area, the site is considered to have **moderate sensitivity to odour emissions**.

3. Description of Proposed Use

The proposed restaurant will provide **Kurdish cuisine specialising in shawarma and grilled foods**.

Cooking Equipment

The kitchen will contain the following equipment:

- Vertical **shawarma rotisserie grill**
- Gas grill / hot plate
- Commercial fryer
- Preparation equipment

These cooking processes generate:

- Grease particles
- Smoke
- Cooking odours

According to DEFRA classification, this type of cooking activity is considered **medium odour risk**.

4. Odour Risk Assessment (EMAQ Approach)

EMAQ guidance considers three key factors:

Source

Cooking of meat and grilled foods can generate **moderate odour emissions**.

Pathway

Odour may travel via the **extraction system exhaust** if not properly filtered.

Receptor

Nearby residential properties represent **sensitive receptors**.

The risk level without mitigation would therefore be **moderate**.

However, the installation of appropriate extraction and filtration systems significantly reduces this risk.

5. Proposed Extraction System

A **commercial kitchen extraction system** will be installed to capture and remove cooking fumes at source.

The system will include:

- Stainless steel **canopy hood** installed above cooking appliances
- **Grease baffle filters** within the canopy
- Mechanical extraction fan
- Galvanised or stainless steel **ductwork**
- High level discharge point above roof level

The extraction system will be designed to:

- Capture cooking fumes effectively
- Remove grease particles
- Disperse emissions at high level away from receptors

The design will comply with industry standards and DEFRA guidance.

6. Odour Abatement Measures

To minimise odour emissions, the extraction system will incorporate **multiple stages of filtration**.

Stage 1 – Grease Filtration

Grease filters located in the canopy will remove larger grease particles generated during cooking.

Stage 2 – Secondary Filtration

Additional odour control measures may include:

- **Electrostatic Precipitator (ESP)**
- **Activated Carbon Filters**
- **Fine particulate filters**

These systems capture smaller particles and reduce odour before discharge.

Stage 3 – High Level Discharge

The exhaust will discharge **at roof level**, which allows:

- Effective atmospheric dispersion
- Reduced odour impact at street level
- Reduced exposure to nearby windows

7. Maintenance and Operational Controls

Proper maintenance is essential for odour control.

The restaurant operator will implement the following procedures:

- Weekly cleaning of grease filters
- Regular inspection of extraction equipment
- Professional duct cleaning at appropriate intervals
- Replacement of carbon filters as required
- Maintenance records kept on site

These procedures ensure the system operates effectively and prevents odour build-up.

8. Hours of Operation

Proposed opening hours are anticipated to be:

11:00 AM – 11:00 PM

Cooking activities will occur within these hours only.

9. Odour Impact Assessment

Based on:

- Medium intensity cooking
- Installation of commercial extraction
- Multi-stage filtration
- High level discharge
- Regular maintenance

The residual odour impact on nearby receptors is considered **low**.

The proposed mitigation measures follow **best practice guidance outlined in DEFRA and EMAQ standards**.

10. Conclusion

The proposed conversion of the premises at **349 Oxford Road, Reading** to a Kurdish Shawarma Restaurant will incorporate a properly designed commercial kitchen extraction and filtration system. With the proposed odour control measures in place, the operation is **unlikely to cause odour nuisance to nearby residential or commercial properties**.

The development is therefore considered **acceptable in terms of odour impact** and complies with the principles set out in **EMAQ and DEFRA guidance on commercial kitchen emissions**.