

Morning Joe,

As requested, we have produced an odour risk assessment following the EMAQ guide for guidance on odour control. From this, we need to calculate the score in order to work out what level of odour control maybe required.

This ensures what is proposed will be in line with local authority's requirements and if the system is maintained correctly, they should not exhaust nuisance odours leading to complaints from nearby residents. This in mind, we have carried out a risk assessment as detailed in Appendix 3 of the EMAQ Guide.

We have had to make an educated guess on some of the scoring, mainly the "Proximity" If you could comment on the selection and whether we need to change this may affect the odour selection.

Criteria	Score	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 below 10 m/s
	Moderate	10	Discharging 1m above eaves at 10-15 m/s
	Good	5	Discharging 1m above ridge at 15 m/s
Proximity of Receptor	Close	10	Closest sensitive receptor between 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. <i>Turkish, Middle Eastern or any other premises cooking with solid fuel</i>
	High	7	Vietnamese, Thai, Indian, Japanese, Chinese, steakhouse.
	Medium	4	Cantonese, Italian, French, Pizza (gas fired)
	Low	1	Most pubs (no fried food, mainly reheating and sandwiches etc.). Tea rooms.

If we add these fingers together, we come to a score of 31 and based on the "Scoring Matrix" this requires a "High Level" of odour control.

SCORING MATRIX

EMAQ GUIDANCE

IMPACT RISK	ODOUR CONTROL REQUIREMENT	SIGNIFICANCE SCORE *
Low to Medium	Low Level Odour Control	Less than 20
High	High Level Odour Control	20 - 35
Very High	Very High Level of Odour Control	More than 35

*Based on the sum of contributions from dispersion, proximity of receptors, size of kitchen and cooking type.

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EMAQ ODOUR RISK ASSESSMENT
EQUIPMENT SELECTION

LOW - MEDIUM

- 1 Fine filtration / ESP Carbon filtration**
(Carbon filters rated with a 0.1 second residence time).
- 2 Fine filtration Counteractant / neutralizing system**
To achieve the same level of control as 1.

HIGH

- 1 Fine filtration / ESP Carbon filtration**
(Carbon filters rated with a 0.2 – 0.4 second residence time).
- 2 Fine filtration / ESP UV ozone system**
To achieve the same level of control as 1.

VERY HIGH

- 1 Fine filtration / ESP Carbon filtration**
Carbon filters rated with a 0.4 – 0.8 second residence time).
- 2 Fine filtration / ESP Carbon filtration Counteractant / neutralising system**
To achieve the same level of control as 1.
- 3 Fine filtration / ESP UV ozone system**
To achieve the same level of control as 1.

Based on this selection, we would opt for "Option 2" utilising both ESP & UV-C as this would be a more cost effective option for both install and ongoing maintenance.

OPTION 2



ESP 3000



Quantity:	1
Configuration:	N/A
Dimensions (overall):	W900mm H630mm D640mm
Weight:	85kg
Power:	30W



UV-O 500



Quantity:	1
Configuration:	N/A
Dimensions (per unit):	W610mm H300mm D200mm
Weight:	10.5kg
Power:	140W

Kind Regards,
Lee Stockhill

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