

Technical Bulletin – DEFRA Guidance Annex C “Risk Assessment for Odour”

DEFRA’s “Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems” is often used by local authority Environmental Health Officers as a basis for their assessment of odour mitigation for restaurants seeking change of use, or planning consent.

By scoring an establishment using the following table and using it in conjunction with DEFRA’s guide, system designers can obtain odour control equipment suggestions based on their score. With this information and a duty airflow, Airclean will assist you in creating a specification for your Kitchen Exhaust Odour Control System.

Criteria	Rating	Score	Details	Total Criteria Score
Dispersion	Very Poor	20	Low level discharge, discharge into courtyard or restriction on stack.	
	Poor	15	Not low level but below eaves, or discharge at 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 receptors	Close	10	Closest sensitive receptor less than 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 size take away.	
	Medium	3	Between 30 and 100 covers or medium size take away.	
	Small	1	Less than 30 covers or small sized take away.	
Cooking type (odour and grease loading)	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	
Total Significance Score*				

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 odour control	More than 35

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

The above tables are taken from “DEFRA”-Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems” prepared by Netcen on behalf of the Department for Environment, Food and Rural Affairs, January 2005.