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OC Innovations

# 27A-33 COMMERCIAL STREET BATLEY

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Odour Control Risk Assessment

Tuesday, 1 August 2023

Prepared For

4 Images Identified

Impact Risk	Odour Control Requirement	Significance Score*
Low to Medium	Low level odour control	Less than 20
High	High level odour control	20 to 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:

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 at below 10 m/s.
	Moderate	10	Discharging 1m above eaves at 12-15 m/s.
Proximity of receptors	Good	5	Discharging 1m above ridge at 15 m/s.
	Close	10	Closest sensitive receptor less than 20m from kitchen discharge.
	Medium	5	Closest sensitive receptor between 20 and 100m from kitchen discharge.
Size of kitchen	Far	1	Closest sensitive receptor more than 100m from kitchen discharge.
	Large	5	More than 100 covers or large sized take away.
	Medium	3	Between 20 and 100 covers or medium sized take away.
Cooking type (odour and grease loading)	Small	1	Less than 30 covers or small take away.
	Very high	10	Pub (high level of beef foods), beef chikens, burgers or fish & chips.
	High	7	Kebab, Vietnamese, Thai or Indian.
Medium	4	Caribbean, Japanese or Chinese.	
Low	1	Meat pubs, Italian, French, Pizzas or steakhouses.	

## ODOUR CONTROL RISK ASSESMENT

Following site visit we would advise the site scored as follows:

Dispersion - Poor - 15

Proximity of Receptors - Medium - 5

Size of kitchen - Large - 5

Cooking type - Very High - 10

Total Score - 35

Based upon this score the site falls in to Very High level odour control.

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## SITE ODOUR ABATEMENT

The site will require Very High level odour control

We would recommend for this site:-

Installation of the following equipment to form a multi stage odour abatement system

Stage 1

High efficiency grease baffle filters

Stage 2

G4 grade pre filtration

Stage 3

Stainless steel grease mesh filters

Stage 4

Electrostatic Precipitator (ESP 7500)

Stage 5

UV ozone injection system (OC4)

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## **EXTRACT SYSTEM OVERVIEW/NOISE LEVELS**

The system shall be configured as per our drawing attached separately to this report, i will highlight the following tho:-

Internal duct run which will be hung as per our standard with anti vibration fixings

Duct work calculated and installed at correct sizing in order to eliminate any break out noise

Odour control system designed accordingly and to meet current standards and remove nuisance odours before extraction

EC Fan to be located internally within the unit, note EC fans are the quietest available on the market currently,

In line silencers to be installed before and after the fan this will ensure the system is very quiet and below 30db

if you take a background noise at store of 50db as mentioned above this system will have no impact at all on the surrounding residential

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## **MAINTENANCE**

Odour abatement equipment specified for site will ensure that no nuisance odours are present.

The over all extraction system also shall be regularly maintained in line with current TR19 standards to ensure continuous performance at installation levels.