

Annex C: Risk Assessment for Odour

234 LOCKWOOD ROAD , HUDDERSFIELD HD

Odour control must be designed to prevent odour nuisance in a given situation. The following score methodology is suggested as a means of determining odour control requirements using a simple risk assessment approach. The odour control requirements considered here are consistent with the performance requirements listed in this report.

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 10 – 15 m/s
	Good	5	Discharging 1m above eaves at 145 m/s
Proximity of receptors	Close	10	Closest sensitive receptor less than 20m from kitchen discharge
	Medium	5	Closest sensitive receptor between 20m & 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 & 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.
	High	7	Kebab, Vietnamese, Thai or Indian
	Medium	4	Cantonese, Japanese or Chinese
	Low	1	Most pubs, Italian, French, Pizza or Steakhouse

Risk assessment specific to application

Site: 234 LOCKWOOD ROAD , HUDDERSFIELD , HD

Date: __ 14.08.2023 _____

Criteria	Score	Score	Details	Actual Score
Dispersion	Very Poor	20	Low level discharge, discharge into courtyard or restriction on stack	5
	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 eaves at 0.57 m/s	
Proximity of receptors	Close	10	Closest sensitive receptor less than 20m from kitchen discharge	10
	Medium	5	Closest sensitive receptor between 20m & 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	3
	Medium	3	Between 30 & 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.	10
	High	7	Kebab, Vietnamese, Thai or Indian	
	Medium	4	Cantonese, Japanese or Chinese	
	Low	1	Most pubs, Italian, French, Pizza or Steakhouse	
	HIGH LEVEL ODOR ABATEMENT		Total Score	28

