Canopy UK - A guide to odour control

Odour control must be designed to prevent odour nuisance in each situation. The following diagram determines the odour control required using a risk assessment method. Please see below for considerations taken into account to calculate the level of odour control required.

Impact Risk	Odour control requirement	Significance score*
Low – medium	Low level odour control	Less Than 20
High	High level odour control	20-35
Very High	Very high level odour control	35+

*Based on the sum of contributions from dispersion, proximity of receptors, size of kitchen & 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 10m/s
	Moderate	10	Discharging 1m above eaves at 10-15 m/s
	Good	5	Discharging 1m above the 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
	Far	1	Closest sensitive receptor more than 100m from kitchen discharge
Size of kitchen	Large	5	More than 100 covers or large size takeaway
	Medium	3	Between 30 and 100 covers or medium size takeaway
	Small	1	Less than 30 covers or a small takeaway
Cooking type (odour and grease loading)	Very high	10	High Level pub, 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.

Example application of scoring procedure for four different cooking situations

Example	Dispersion	Proximity of receptors	Size of kitchen	Cooking type	Total score
1, Pub	15	1	5	1	22
2, Kebab	20	10	3	7	40
3, Medium Indian	15	5	5	7	32
4, French restaurant	5	10	1	1	17

- Example 1 - Represents low level of dispersion rate, in a busy pub kitchen, located in a low populated area.
- Example 2 – Represents a busy kebab shop, with a low-level discharge, with neighbouring buildings relatively close to the discharge point.
- Example 3 – Represents a medium sized Indian restaurant, with a low-level discharge.
- Example 4 – Represents a small French restaurant, with a high-level extraction point – nearest receptors are within 20 meters of the discharge point.