



Kitchen Odour Risk Assessment	
15-19 High Street, Wiltshire	
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1 Introduction

1.1. Kitchen Odour Risk Assessment

- 1.1.1 This report considers the potential for annoyance due to odours from a commercial kitchen extract system at Lavington Kebabs, 15-19 High Street, West Lavington, SN10 4HQ.
- 1.1.2 Odours from the kitchen have the potential to impact on the amenity of odour sensitive receptors at local properties. This report includes an odour risk assessment, that follows the methodology set out in EMAQ guidance on Control of Odour and Noise from Commercial Kitchen Exhaust Systems (EMAQ, 2022). The risk assessment methodology has been used to determine the level of odour abatement that would be required as part of the kitchen extract system.

2 Odour Legislation and Planning Policy

2.1. Legislation

Environmental Protection Act

- 2.1.1 Nuisances caused by odours are regulated by the statutory nuisance provisions in Part III of the Environmental Protection Act (EPA) (HMSO, 1990). Section 79(1)(d) of the EPA states that a statutory nuisance is:

“dust, steam, smell or other effluvia arising on an industrial, trade and business premises and being prejudicial to health or a nuisance” (Section 79(1)(d))

- 2.1.2 Local authorities have a duty under the Environmental Protection Act to inspect their districts from time to time for statutory nuisances and to investigate any complaint about an alleged odour nuisance made by a member of the public. If the local authority finds that a statutory nuisance exists, then it must serve an abatement notice.

2.2. Planning Policy

National Policies

- 2.2.1 The National Planning Policy Framework (NPPF) sets out the Government’s planning policies for England and how these should be applied (Ministry of Housing, Communities & Local Government, 2024). It provides a framework within which locally-prepared plans for development can be produced. At Paragraph 8c, the NPPF states that the purpose of the planning system is to contribute to the achievement of sustainable development and includes an overarching environmental objective:

“To protect and enhance our natural, built and historic environment; including making effective use of land, improving biodiversity, using natural resources prudently, minimising waste and pollution, and mitigating and adapting to climate change, including moving to a low carbon economy.”

- 2.2.2 At Paragraph 198, the NPPF states that:

“Planning policies and decisions should also ensure that new development is appropriate for its location taking into account the likely effects (including cumulative effects) of pollution on health, living conditions and the natural environment, as well as the potential sensitivity of the site or the wider area to impacts that could arise from the development.”

- 2.2.3 At Paragraph 201, the NPPF goes on to say that:

“The focus of planning policies and decisions should be on whether proposed development is an acceptable use of land, rather than the control of processes or emissions (where these are subject to separate pollution control regimes). Planning decisions should assume that these regimes will operate effectively. Equally, where a planning decision has been made on a particular development, the planning issues

should not be revisited through the permitting regimes operated by pollution control authorities."

- 2.2.4 The NPPF is supported by Air Quality national Planning Practice Guidance (nPPG) (Ministry of Housing, Communities & Local Government, 2019). The PPG makes clear that that:

"Odour and dust can also be a planning concern, for example, because of the effect on local amenity".

Local Policies

- 2.2.5 The Wiltshire Core Strategy includes Core Policy 57 Ensuring High Quality Design and Place Shaping, the relevant parts of which state (Wiltshire Council, 2015):

"A high standard of design is required in all new developments, including extensions, alterations, and changes of use of existing buildings. Development is expected to create a strong sense of place through drawing on the local context and being complementary to the locality. Applications for new development must be accompanied by appropriate information to demonstrate how the proposal will make a positive contribution to the character of Wiltshire through: ...

"vii. having regard to the compatibility of adjoining buildings and uses, the impact on the amenities of existing occupants, and ensuring that appropriate levels of amenity are achievable within the development itself, including the consideration of privacy, overshadowing, vibration, and pollution (e.g. light intrusion, noise, smoke, fumes, effluent, waste or litter) ..."

3 Odour Risk Assessment

3.1. Methodology

- 3.1.1 EMAQ guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems includes a risk assessment methodology for identifying the potential risk of odour impacts from commercial kitchen operations. The results of the risk assessment may then be used to determine a suitable level of odour abatement to be installed into a commercial kitchen.
- 3.1.2 The risk assessment for odours is split into the following four categories;
- dispersion;
 - proximity of receptors;
 - size of kitchen; and
 - cooking type (odour and grease loading).
- 3.1.3 A risk rating is scored for each category and the total risk rating, i.e., the sum of the risk rating for each category, is compared with the significance score in **Table 1**. The level of odour control which is likely to be required to prevent the kitchen from causing odour nuisance impacts can then be determined. The risk ratings for each category are shown in **Table 2**.

Table 1: Significance Score and Odour Control Requirement

Impact Risk	Odour Control Requirement	Significance Score ^a
Low to Medium	Low level of odour control	Less than 20
High	High level of odour control	20 to 35
Very High	Very high level of odour control	More than 35

^a based on the sum of scores from dispersion, proximity to receptors, size of kitchen and cooking type.

Table 2: Risk Ratings

Criteria	Rating	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 1 m above eaves at 10-15 m/s.
	Good	5	Discharging 1 m above ridge at 15 m/s.
Proximity of Receptors	Close	10	Closest sensitive receptor less than 20 m from kitchen discharge.
	Medium	5	Closest sensitive receptor between 20 and 100 m from kitchen discharge.
	Far	1	Closest sensitive receptor more than 100 m from kitchen discharge. ^a

Criteria	Rating	Score	Details
Size of Kitchen	Large	5	More than 100 covers or large sized takeaway.
	Medium	3	Between 30 and 100 covers or medium sized takeaway.
	Small	1	Less than 30 covers or small takeaway. ^a
Cooking Type (Odour and Grease Loading)	Very High	10	Pub (high level of fried food), fried chicken, burgers or fish & chips. Turkish, Middle Eastern or any premises cooking with solid fuel.
	High	7	Vietnamese, Thai, Indian, Japanese, Chinese or Steakhouse.
	Medium	4	Cantonese, Italian, French or Pizza (gas fired).
	Low	1	Most pubs (no fried food, mainly reheating and sandwiches etc.), or Tea Rooms. ^a

^a A planner may take a pragmatic view when assessing whether certain low risk kitchens require any odour abatement to be fitted. In reaching this decision the Planner may consider the nature of the food being cooked and/or the size of kitchen and/or its location.

3.2. Risk Assessment

Dispersion

- 3.2.1 The risk rating for dispersion relates to the location of the discharge flue of the kitchen extraction system, and the flow rate of the exhaust air at the point of discharge. A high velocity cowl discharging above the eaves has been installed at the rear of the property (**Figure 1**). Based on the information in **Table 2**, the risk ratings for dispersion would be described as **Moderate**.

Proximity to Receptors

- 3.2.2 The risk rating for proximity to receptors relates to the distance from the point of discharge of the kitchen extraction system to the nearest sensitive receptor. Examples of high sensitivity receptors, as set out in the Institute of Air Quality Management (IAQM) Guidance on the Assessment of Odour for Planning (IAQM, 2018), include residential dwellings.
- 3.2.3 The kitchen extract flue is located within 20m of residential properties above the premises. Therefore, based on the information in **Table 2**, the risk rating for dispersion would be described as **Close**.

Size of Kitchen

- 3.2.4 The risk rating for the size of kitchen relates to the volume of food prepared by the kitchen, as described by the number of covers of a restaurant, or the size of a takeaway.
- 3.2.5 The premises operate a small take-away service; therefore, based on the information in **Table 2**, the risk rating for the size of kitchen would be described as **Small**.



Figure 1: Extract Vent

Cooking Type

- 3.2.6 The risk rating for cooking type relates to the type of food prepared in the kitchen, and the cooking methods used. The kitchen prepares kebabs and based on the information in **Table 2**, the risk rating for cooking type would be described as **Very High**.

Summary

- 3.2.7 A summary of the risk assessment and the total risk rating for the commercial kitchen is shown in **Table 3**. With regard to the significance scores set out in **Table 1**, the overall risk rating is **High**.

Table 3: Odour Risk Assessment Summary

Criteria	Coffee Shop	
	Rating	Significance Score
Dispersion	Moderate	10
Proximity of Receptors	Close	10
Size of Kitchen	Small	1
Cooking Type (Odour and Grease Loading)	Very High	10
Overall Risk Rating	High	31

4 Odour Mitigation

- 4.1.1 The odour risk assessment has identified that the commercial kitchen would require a high level of odour control (see **Table 3**). The EMAQ guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems outlines that abatement systems offering a high level of odour control may include:
1. Fine filtration or ESP followed by carbon filtration (carbon filters rated with a 0.2-0.4 second residence time); or
 2. Fine filtration or ESP followed by UV ozone system to achieve the same level of control as 1.
- 4.1.2 The commercial kitchen extract system would need to comply with the odour control requirements determined by the EMAQ odour risk assessment in order to prevent a risk of adverse effects due to odour at odour sensitive receptors.

Maintenance

- 4.1.3 The extract system should be designed and installed by a suitably qualified and experienced ventilation systems engineer. Regular maintenance of the ventilation system is essential to ensure that it operates effectively and continues to provide adequate mitigation against odour nuisance. Recommended cleaning schedules for extract systems are included in the EMAQ guidance. Periodic 'deep hygiene cleaning' of the entire ventilation system should be undertaken by a specialist contractor.

5 Conclusions

- 5.1.1 The odour risk assessment has identified that the commercial kitchen would have a high-risk rating with regard to odour effects and that a high level of odour control would be required.
- 5.1.2 Provided odour controls are installed with the extract system, as recommended in **Section 4**, there should be no risk of odour effects at odour sensitive receptors.
- 5.1.3 With the installation of the proposed odour controls, there should be no constraints to the operation of the commercial kitchen at Lavington Kebabs, 15-19 High Street, West Lavington, SN10 4HQ with regard to odour, as the development would be consistent with the relevant parts of:
 - The NPPF and Air Quality nPPG; and
 - Core Policy 57 of the Wiltshire Core Strategy.

6 References

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A1 Professional Experience

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Bob Thomas is a Director at AQA, with over 21 years working in the sciences and over 17 years' experience in the field of air quality management and assessment. He has carried out air quality assessments for a wide range of developments, including residential, commercial, industrial, minerals and waste developments. He has been responsible for air quality projects that include ambient air quality monitoring of nitrogen dioxide, dust and PM₁₀, the assessment of nuisance odours and dust, and the preparation of Review and Assessment reports for local authorities. He has extensive dispersion modelling experience for road traffic, energy centre and industrial sources, and has completed many stand-alone reports and chapters for inclusion within an Environmental Statement. Bob has worked with a variety of clients to provide expert air quality services and advice, including local authorities, planners, developers, architects and process operators, and has provided expert witness services at public inquiry. He is a Chartered Scientist, a Member of the Institute of Air Quality Management and a Member of the Institution of Environmental Sciences.

A full CV for Bob Thomas is available at <http://aqassessments.co.uk/about>