

# ODOUR MANAGEMENT PLAN

## Burger King, Barnsley, Wombwell Lane, S70 3NS

The exhaust outlet that serves the kitchen area has the potential to cause odour emissions. An odour risk assessment was undertaken based on Annex C of the 2018 EMAQ document 'Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems' prepared for the Department for Environment, Food and Rural Affairs<sup>3</sup>. This utilises the criteria shown in Table 1 to assess the potential for adverse odour impacts at sensitive receptors in the vicinity of the site.

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 (28)
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:

Table 1 Odour Risk Significance Score

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 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 sized take away.
	Medium	3	Between 30 and 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.

# Odour & Service Management Plan

UV		
Purified Air	1	UV-C 3000
ESP		
Purified Air	1	ESP 3000

Servicing not to exceed 3 months

Service tbc every 6-8 weeks

ESP



UV

