## **ODOUR MANAGEMENT PLAN**

## **Burger King Barnsley**

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 Affairs3 . 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                 | Significance  |
|---------------|-------------------------------|---------------|
|               | Requirement                   | 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  |

<sup>\*</sup> 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      | 20              | Low level discharge, discharge into                                     |
|   | Poor      |                 | 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      | <mark>5</mark>  | Discharging 1m above ridge at 15 m/s.                                   |
| Proximity of receptors                  | Close     | <mark>10</mark> | Closest sensitive receptor less than 20m from kitchen discharge.        |
|   | Medium    | 5               | Closest sensitive receptor between 20 and                               |
|   | _         | 4               | 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 | <mark>10</mark> | 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

