

Popeyes UK Ltd

10/04/2023

**Ref: Odour assessment for proposed Popeyes restaurant The Peel Centre Barnsley**

Dear Sirs,

Please find below our assessment of the potential for nuisance Odour arising from the cooking processed carried out at the above site. Although recently withdrawn and in the absence of any other document, we have based our assessment on using EMAQ+ Control of Odour and Noise from Commercial Kitchen Exhaust Systems 05-9-2018

**Dispersion**

The kitchen extract ductwork is to pass from the kitchen through a riser, through filtration systems and terminate a minimum 1.5m above the roof, discharging at 15m/s velocity

Assessment score of 5

**Proximity of Receptors**

The location of the discharge gives the nearest sensitive receptor over 100m away

Assessment score of 1

**Size of Kitchen**

This restaurant is medium sized between 30 and 100 covers

Assessment score of 3.

**Cooking Type (odour and grease loading)**

The type of food being cooked is fried chicken and fast food

Assessment score of 10

**Total Assessment Score = 19**

Based on the above score, and following Emaq+ guidance, a high level of odour control will be required on this extraction system. As such we would propose to install a system comprising of the following:

System specification for low level of odour control:

1. Canopy baffle filters used as primary filters within canopy
2. UVO – ducted UV odour filtration located internally

## **Filtration Specification**

Based on the latest catering layout provided, using method 1 of DW/172:2017 we have determined a Specific Extract flow rate for the cooking operation of 1.35m<sup>3</sup>/s. With this flow rate in mind, the factors of dispersal, operation type and the report result of requiring a very high level of filtration we recommend the following extract filtration system is provided for installation:

### *Primary canopy filtration*

50mm deep Heavy-duty, Stainless-steel Baffle filters fitted as primary filtration on the Kitchen extract canopy

### *UV*

Purified air UVO – 1000 ducted ultraviolet odour control, connected into the Kitchen canopy header

## **Maintenance**

The washable stainless-steel grease baffle filters and secondary mesh canopy filters will be cleaned daily as part of a cleaning regime.

The UV tubes are to be visually inspected monthly but have an hour specific operation life and will require replacement on a frequency in line with the manufacturers recommendations.

As well as maintenance to the filtration, the fan unit which will be maintained and cleaned as per the manufacturer's recommendations and this should form the basis of a service contract.

The ductwork cleaning will be provided in accordance with TR19 as published by the HVCA.

We hope that you find this proposal to your satisfaction, please contact us with any queries.

Yours Sincerely

Adam Moran