

147 PARROCK STREET

DA12 1EY

Odour Report



GOYA WORKS

Report on Kitchen Extract

Ref: G0095

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Project No: G0095



GOYA WORKS

Notice

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1. INTRODUCTION

1.1. Background

In November, Goya works was instructed by Mr Okkes Omalar to re design existing extraction system solution for the exist kitchen at 147 Parrock Street in support of their planning application.

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1.2. The Site and Surrounding Area

The site comprises of a ground floor retail unit which located along the center of Gravesham. The building fronts onto Parrock Street is not busy transport route, connecting A226. The site is located within predominantly commercial area with a large number of shops surrounding the site.



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2. ODOUR FROM COMMERCIAL KITCHEN EXHAUST SYSTEMS

2.1. Introduction

Offensive and objectionable odours can cause significant adverse effects on the lives of people and their wellbeing. In urban areas problems associated with nuisance odour emissions from commercial kitchen exhausts are very common. Overall responsibility for enforcement of statutory controls rests with the Local Authorities. These responsibilities cross a number of their regulatory functions including:

- Planning
- Environmental Health Building control.

There are two reference publications available to Local Authorities in this area both of which are published by the Department for Environment Food and Rural Affairs. These are:

- [Odour Guidance for Local Authorities \(March 2010\)](#)
- [Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems \(January 2005, defra\)](#).

□

This report has been prepared by following the guidance and methodologies outlined in these documents.

2.2. What is Odour

An odour is an organoleptic attribute perceptible by the olfactory on sniffing certain volatile substances. Odorous substances have a property that makes them perceptible to our sense of smell and the term odour refers to the stimuli from a chemical compound that is volatilised in air. Odours may be perceived as being pleasant or unpleasant and can trigger strong reactions for good reason. Unpleasant odours can be useful indicators to protect us from harm such as the ingestion of rotten food. Whilst normally there is general agreement as to what are pleasant and unpleasant odours there is a wide variation between individuals as to what is deemed to be unacceptable and what affects our quality of life.

2.3. Odour Characteristics and Attributes

There are five basic sensory properties of odour:

1. Detection Threshold – the concentration at which odour is first detected;
2. Recognition Threshold – the ability to differentiate between two odours;
3. Intensity – perceived strength at different concentrations;
4. Hedonic Tone - pleasant or unpleasant;
5. Odour Quality or Character – association and complexity.

Our responses to odours vary greatly between individuals and not all unpleasant odours are offensive at all times. For example coal fire smells can be 'comforting' at times yet the smell of soot can be objectionable at other times. It is argued that when an individual is exposed to an odour perceived as being unwanted the following factors are the main determinants:

- Offensiveness of the odour;
- Intensity of the odour;
- Duration of the exposure to the odour;
- Frequency of the odour exposure; and
- Tolerance and expectation of the exposed subjects.

Studies of environmental exposure to odour at different concentrations over different time periods have led to a number of conclusions as to how individuals perceive odour, and how this is established and then retained in memory. Studies in communities when odour nuisance is abated show that the perception of odour impact is reported for prolonged periods by those living in the area even years after the odour is no longer present. From these studies it is evident that:

- The nuisance suffered is not caused by short-term exposure to environmental odours and similarly are not reduced by short-term mitigation or prevention;
- The association between an individual's perception and experience of nuisance from an odour is persistent and prolonged. For such individuals, exposure to the same odour at lower concentrations causes greater nuisance than for those without a history of exposure; and
- The perception of annoyance/nuisance appears to be cumulative, developing over long periods of time. Memory of periods of heightened or intense exposures alongside other unwanted outcomes such as disturbance to wellbeing or lack of influence are all important. These appear to dominate the overall perception of the odour impact and the perceived history of the complaint.

2.4. Sources of Odour

Defining the origin of an odour, as well as recognising common odour sources are all important aspects of defining the problems presented by odours. Odour sources vary greatly in concentration, hedonic tone and quality even for the same source type. The factors which will influence the magnitude of an odour problem associated with commercial kitchen exhausts will be:

- Size of cooking facility – this will influence the intensity of the odour and the volume of air being discharged;
- Type of food being prepared – this affects the chemical constituents within the discharge air;
- Type of cooking appliances used- this dictates the level of fat, water droplets and the temperature within the discharge air.

The degree of dispersion, proximity of receptors, size of kitchen and the cooking type will contribute to the odour problem to a greater or lesser degree.

The characteristics of different food types and cooking appliances is given the following table:

Establishment	Description	Odour Concentration				Grease Content			
		Low	Moderate	High	Very High	Low	Moderate	High	Very High
Tea Shop	-								
Pizza Parlour	Herb								
Steakhouses	Fat								
French	Herbs/garlic								
Italian	Herbs/garlic								
Most Pubs	Fat								
Chinese	Ginger, spice, oil								
Japanese	Spice, oil								
Cantonese	Spice, oil								
Indian	Spice, oil								
Thai	Spice, oil								
Vietnamese	Spice, oil								
Kabab Houses	Fat, cooking meat								
Fried Chicken	Oil, cooking meat								
Pubs (Deep fired food)	Oil, cooking meat								
Fish and chips	Oil								
	Oil, cooking meat								



2.5. Risk Assessment for Odour

Appendix C of the Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems gives a simplified risk assessment. The scoring methodology is suggested as a means of determining if odour control is required in proposed installations.

Criteria	Score	Score	Details
Dispersion	Very poor	20	Low level discharge, discharge into courtyard or restriction into stack
	Poor	15	Not low level but discharge below eaves or discharge > 10m/s
	Moderate	10	Discharge 1m above eaves or discharge 10 to 15 m/s
	Good	5	Discharge is 1m above ridge at 15 m/s
Proximity of receptors	Close	10	Closest sensitive receptor <20m from kitchen discharge
	Medium	5	Closest sensitive receptor between 20m & 100m from kitchen discharge
	Far	1	Closest sensitive receptor >100m from kitchen discharge
Size of kitchen	Large	5	>100 covers or large takeaway
	Medium	3	>30 to <100 covers or medium takeaway
	Small	1	>30 covers or small take away
Type of kitchen	Very high	10	Pub (deep fried food), fried chicken, burgers, fish and chips
	High	7	Kebab, Vietnamese, Thai or Indian
	Medium	4	Cantonese, Japanese or Chinese.
	Low	1	Most pubs, Italian, French, Pizza or Steakhouse



Impact	Odour Control requirement	Significance Score	
Low to Medium	Low level of odour control	< 20	
High	High level of odour control	20 to 35	
Very high	Very high level of odour control	>35	

2.6. Odour as a Statutory Nuisance

Nuisances caused by odours are regulated by the relevant provisions within the Environmental Protection Act (EPA) 1990. Section 79(1)(d) of the EPA consolidated various atmospheric pollution that was previously regulated under the Public Health Act 1936. Smell and steam were added to the list of atmospheric pollution. The EPA also imposes a duty on the local authority environmental services to 'inspect' their districts from time to time for statutory nuisances. In addition they have a duty, where ever reasonably practicable, to investigate any complaint made about alleged odour nuisance made by a member of the public / resident.

Like all other statutory nuisances set down in Section 79 EPA 1990 the odour provisions are twolimbed. There is a requirement for the local authority to decide if the odour is prejudicial to health or a nuisance (or both).

Private Nuisance is a continuous, unlawful and indirect interference with the use or enjoyment of land, or of some right over or in connection with land. The emissions would have to interfere, in a material or substantial way, with the victim's use of his property. You take civil proceedings for nuisance ("private nuisance") in the High Court or County Court.

An alternative approach is to follow the statutory nuisance procedure which involves going to the Magistrates Court. This is laid out in the Environmental Protection Act 1990 (sections 79 to 82). It is based on similar principles to private nuisance, but it is intended to enable people to get relatively quick relief through the most local court system. The EPA 1990 provides two routes: one for local authorities to act (often following complaints to them, though also on their own volition), and another which allows people to act directly, without involving the local authority. Under the nuisance limb interference in a person's 'personal comfort' is required. However the standard applied is an objective one so where a particularly sensitive victim experiences as significant interference in their 'personal comfort' which an average person would not, there can be no statutory nuisance.



3. RISK ASSESSMENT AND VERIFICATION SITE VISITS

3.1. Risk Assessment

Based upon the methodology set out in Appendix C of Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems we carried out the following risk assessment.

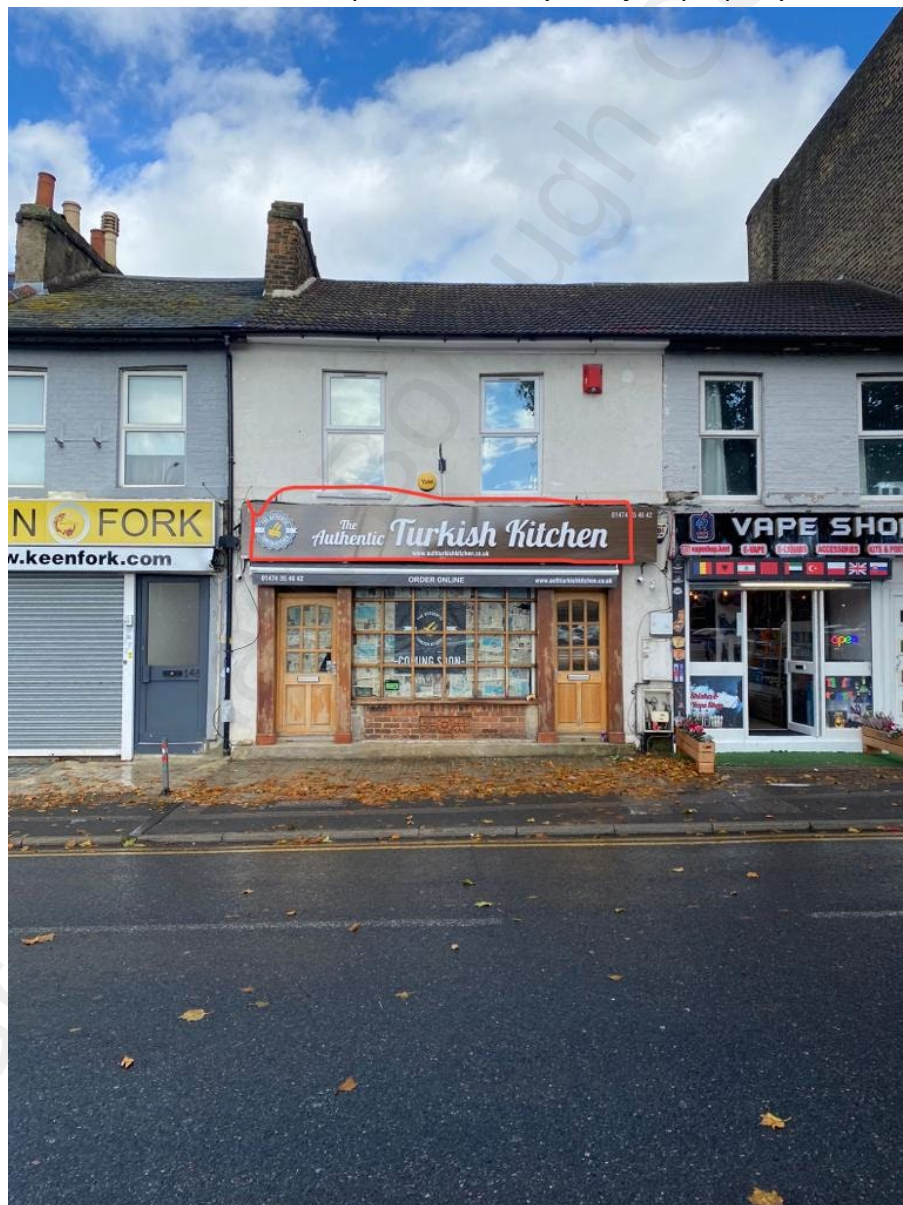
Impact	Odour Control requirement		Significance Score		
Low to Medium	Low level of odour control		< 20		
High	High level of odour control		20 to 35		
Very high	Very high level of odour control		>35		
Dispersion		Proximity of receptors	Size of Kitchen	Cooking Type	Total Score
1.Canopy	5	10	1	7	23



3.2. Verification Site Visit

The risk assessment suggest that **high level** of odour usually admitted from type of cuisine named "**Kebab Cuisine**" in particular. Furthermore, assessing and testing at two different point which are located within the project site determined the odour in the vicinity. The system that will be utilized is sufficient and adequate to neutralize the odour according to our investigation.

Picture 1.2.1 Visited point 1 - Front yard of all property



4. SYSTEM DESCRIPTION AND RECOMMENDATIONS

4.1. System Description

The proposed kitchen system at Great Indian Food as per the risk assessment table above is considered to be medium in size. All the kitchen equipment are both gas and electric supply. Equipments respectively;

CANOPY 1

- Charcoal grill – 1500mm
- Shawarma – 650mm
- Double Fat Fryer – 600mm
- Bain Marie – 300mm

The above-listed equipment are located under the designated canopy is 3800x1100 mm I shaped extract canopies with integral grease filters.

CANOPY 2

- Double Fat Fryer – 600mm
- Range Oven 4x – 800mm

The above-listed equipment are located under the designated canopy is 2000x1100 mm I shaped extract canopies with integral grease filters.

4.2. Design

All units to be used are designed to prevent odours and oil emissions. This system is designed to prevent odour emissions which may affect neighbours or the surrounding area. If necessary, the system can be improved by supplementing the ozone odour neutralizer healing system.

EXECUTIVE SUMMARY

In November 2022 Goya Works was instructed by owner of The Authentic Turkish Kitchen to assess and sorting the proposed kitchen extract system at 147 Parrock Street in support of their planning application.

The size of the kitchen can be considered as a medium restaurant. The type of **Turkish Cuisine** cooked within the proposed site emits medium amounts of odour in concentration. The exhaust is discharged 1.5m above highest point of building and level at a point that is discharged to the sky. Both discharging and extraction system areas are to be closed by a perforated sheet or panel.

The system requires 2m³/s air for the system. Therefore, the system was designed to achieve a **0.2 dwell time** rating by x6 activated carbon filter sites when coupled with x1 odour neutralizer ON100.

The risk assessment has been undertaken and the score was found to be **23/45**.

According to the conducted tests, the risk assessment score is very high, therefore, it is recommended that the system should be consist of respectively;

- X6 Activated Carbon filter site manufactured by Purified Air
- X1 odour neutralizer ON100.
- X1 GBW 450/4
- 2 x Straight Through Silencer with Pod

After the implementation of the above equipment, 95% odour will decrease.

In conclusion, the kitchen size is big. The distance of the extract flue, the direction and with additional mitigation with high quality of filters the impact on the neighbours will be very low.