

Odour control must be designed to prevent odour nuisance in a given situation. The following score methodology is suggested as a means of determining odour control requirements using a simple risk assessment approach.

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
Very High	Very high-level odour control	more than 35

Criteria	Score	Score	Details	Score
Dispersion	Very poor	20	Low level discharge, discharge into courtyard or restriction on stack	5
	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	10
	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 of large sized take away	1
	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 and chips	1
	High	7	Kebab, Vietnamese, Thai or Indian	
	Medium	4	Cantonese, Japanese or Chinese	
	Low	1	Most pubs, Italian, French, Pizza or Steakhouse	
TOTAL:				17.