

Kitchen Extract Specification for 02 Wick Parade,Wick Street,BN17 7JQ

Name: Roosters

Location: 2 WICK PARADE,BN17

Type of cooking :

Number of meals to be served a day: Between 30 & 100

Proposed hours of operation of the business: Mon-Sat: 10.30-23.00, Sunday and public holiday : 10.30-22.00

This report aims to outline the specific measures taken to control any increase in odor nuisance resulting from the proposed kitchen extract system.

It allocates a score to give an overall risk rating from three possible levels Low to Medium, High and Very High. Each of the four factors is scored according to the criteria above and a total "significance score" obtained. This score is used to assess the level of odour control required for the particular situation as follows:

PLEASE NOTE – This score is based on the proposed design.

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.
	Fair	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, Pizzas or steakhouse.

Report Aims

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Odour Control Requirement -

In order to follow the DEFRA reports guidelines we would recommend:

High level odour control

Fine filtration

Fine Filtration - Canopy Baffles Combined With Carbon Units / Mesh / Bag

To prevent some of the grease/odour moving through the system

Maintenance cleaning summary

General cleaning of system can be determined by the following :

Canopy

Wash down weekly with hot soapy water ensure all fat channels are clear and clean

Grease Filters

Clean at least three times a week using hot soapy water ensure oil and fat outlets are clear and clean. Replace with the drainage holes facing down

Pre Filters in Carbon Box

Clean each month

Carbon Filters

Inspect for signs of grease when changing Pre Filters

General Maintenance

Proprietors of commercial kitchens have a duty to ensure that the ventilation system serving the respective premises are maintained and operated effectively. Good maintenance is a prerequisite for ensuring that a system complies with Best Practicable Means under statutory nuisance provision and will form a key element of any scheme designed to minimise harm to the amenity under planning regulation. Good maintenance is required by the food hygiene regulations and will also minimise the risk of fire. The recommended cleaning period for extract ductwork is:

Heavy use 12-16 hours per day
3 monthly Moderate use 6-12
hours per day 6 monthly Light
use 2-6 hours per day annually

Recommendations for maintenance of odour control system include:

- System employing fine filtration and carbon filtration:
- Change filters every two weeks
- Change carbon filters every 4 to 6 months
- System using ESP and other in line abatement.
- Clean every 2-6 months