



All Ventilation & Extraction Ltd

Unit 7 – Avocet Trading Estate

Victoria Gardens

Burgess Hill, West Sussex

RH15 9NH

Tel: 01444 230010

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22/05/2026

97-99 Montague Street, Worthing

EMAQ Risk Assessment for Odour

The following 'Risk Assessment for Odour' has derived from criteria outlined by EMAQ, Guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems Appendix C. The assessment has been undertaken by AVE Ltd to accurately score the site to EMAQ standards.

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. The odour control requirements considered here are consistent with the performance requirements listed in this report.

Impact Risk	Odour Control Requirement	Significance Score
Low/Medium	Fine filtration or ESP followed by carbon filtration rated at 0.1sec dwell time. Or Fine filtration followed by counteractant/neutralizing system to achieve the same level of control as above.	Less than 20
High	Fine filtration or ESP followed by carbon filtration rated at 0.2-0.4sec dwell time Or Fine filtration or ESP followed by UV ozone system to achieve the same level of control as above.	20-35
Very High	Fine filtration or ESP followed by carbon filtration rated at 0.4sec dwell time. Or Fine filtration or ESP followed by UV ozone system to achieve the same level of control as above.	More than 35

Based on the sum of contributions from dispersion, proximity of receptors, size of kitchen and cooking type:

Criteria	Rating	Score	Details
Where will the extract flue disperse	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	Moderate 10 Discharging 1m above eaves at 10 -15m/s
	Good	5	5 Discharging 1m above ridge at 15 m/s
Where is the nearest house/office	Close	10	Closest sensitive receptor less than 20m from kitchen discharge
	Medium	5	Closest sensitive receptor between 20 and 100m from kitchen discharge
	Far	1	Closest sensitive receptor more than 100m from kitchen discharge
What is the 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/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, Chinese or Pizza
	Low	1	Most pubs, Italian, French or Steakhouse

Below is an evaluation for the site based on the criteria on the previous page. Please fill out all highlighted parts below based on the above table.

Criteria	Rating	Score	Details/ Comments
Where will the extract flue disperse		15	
Where is the nearest house/office		10	
What is the size of Kitchen		3	
Cooking Type (odour/grease loading)		4	



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Impact Risk	Odour Control Requirement	Significance Score
High	ESP followed by carbon filtration 0.2 sec dwell time	32

Notes:	Type of cooking is unknown at this stage.
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**All Ventilation & Extraction Ltd
Representative:**

Josh Taylor

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Signature:

Josh Taylor

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Date:

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Customer:

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Signature:

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Date:

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