

## **Odour control advice for restaurants, cafes and takeaways**

The type of odour control / ventilation system to be installed is largely dependant on the type of food to be cooked i.e. pungent food such as fish and chips, deep fried chicken and spicy foods e.g. Indian/Thai will require much more extensive facilities such as powerful extract systems, grease filters and possibly carbon filters. Other important considerations would be the proximity, position and height of surrounding buildings, proposed output and prevailing wind conditions.

It is strongly advisable to consult the Pollution Control Section for advice prior to making the final decision on the odour control methodology but the following do's and don'ts give a general guide to best practice.

1. No flue or duct should terminate closer than one metre to an opening window or door.
  2. Flues should terminate a minimum of one metre above the eaves of the premises.
  3. Flues must not be capped as this only deflects fumes and odours down to ground level where they could cause nuisance.
  4. Any fume/odour extraction system must be able to achieve an exit velocity of at least 15 metres per second so that the fumes are sufficiently diluted.
  5. If high level flue installation is not possible activated carbon filters / electrostatic precipitators / odour neutralisers should be installed.
  6. Carbon filters and other odour control systems must be regularly inspected and maintained to ensure they are operating efficiently.
  7. Ensure ducts and flues are regularly maintained and cleaned to prevent the accumulation of grease and dirt that could cause an odour nuisance.
  8. Doors and windows to the kitchen must be kept closed during the period of cooking so fume extract fans must be powerful enough to prevent a build up of cooking fumes and heat.
  9. Grease filters installed in cooker hoods must be cleaned on a regular programmed basis with proprietary de-greasing agents.
  10. Yards and waste containers must be cleaned on a regular basis.
- More information about odour and noise control in kitchen exhaust systems is available on the Defra website at:

**<http://www.defra.gov.uk/environment/quality/noise/research/kitchenexhaust/index.htm>**