



Odour Assessment: 270 London Road, Havant

Client: Peter Earnest Homes Holdings Ltd

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1. Introduction

1.1. This odour assessment has been prepared by Kalaco, on behalf of Peter Earnest Homes Holdings Ltd ('the client') in support of an application for full planning permission for the development (the 'proposed development') at 270 London Road in Waterlooville, in the administrative area of Havant Borough Council.

1.2. The description of the proposed development is:

"Part retention and reconfiguration of ground floor commercial area; conversion of upper floors and part ground floor from commercial and 1no. self-contained flat, to residential use comprising 4no. Studio flats and 10 bedroom Co-Living apartment, to include construction of additional storey to rear and associated alterations."

1.3. The Environmental Health Officer (EHO) at the Council requested the following during the planning application process:

"There are concerns that a commercial kitchen extraction exhaust terminates at first floor level near the rear of the development site."

No information has been provided assessing the potential odour impact from the nearby Commercial kitchen exhaust. I therefore recommend that the applicant should be requested to provide further information assessing the potential odour impact at the development site location, the odour assessment should be in accordance with methodology detailed in IAQM document 'Guidance on the assessment of odour for planning, July 2018 – appendix 2 (box 4).'

The following conditions are recommended, should permission be granted."

1.4. This odour assessment has thus been produced to address the comments made by the EHO. It should be noted, based on the professional experience of the author of this report, that sniff testing (appendix 2 (box 4) of the Institute of Air Quality Management (IAQM) guidance (IAQM, 2018), as requested) is not the most appropriate method of assessment in this instance. This is because the development has not yet been built, and thus assessing the risk of odour impacts using a field survey would be unreliable as the redevelopment of the site will change the building structure and layout. Therefore, a desk-based study has been undertaken, the approach to which has been discussed and agreed with the EHO via a phone call on 20 February 2026.

1.5. It is important odour assessments are carried out by suitably qualified experts with professional accreditations, such as being a full member of the IAQM. Details of the qualifications and experience of the assessment author are set out in Appendix A1. The author was a contributor to the guidance document upon which this assessment is based.

2. Assessment Methodology

2.1. The kitchen extract system identified by the EHO serves the Poppins café and takeaway (herein referred to as 'the restaurant') at 266 London Road. The risk assessment involves a review of the kitchen and its extraction system and operational use; the types of foods being cooked; the likely odours being produced; and the associated risk of odour impacts at nearby sensitive locations. The approach follows guidance issued by EMAQ+ (2022), which replaced the Defra guidance (2005) when it was formally withdrawn in 2017.

2.2. Note that Poppins was contacted to obtain information on the extraction system; however, no response was provided at the time this report was produced. Furthermore, a review of the Council's planning portal and a



telephone discussion with the EHO did not identify any relevant information on how odours are treated within the extraction system.

- 2.3. The guidance (EMAQ+, 2022) provides an approach to estimate the risk of odour impacts at nearby properties, taking account of the dispersion of odours, the proximity of the flue to receptors, the size of the kitchen, and the type of cooking being undertaken. These aspects are scored individually and then summed, to determine the impact risk and required level of odour control as set out in Table 1.

Table 1: Odour Impact Risk and Control Requirement

Significance Score	Risk	Odour Control Requirement
Less than 20	Low to Medium	Low level of odour control
20 to 35	High	High level of odour control
More than 35	Very high	Very high of level odour control

- 2.4. There are currently no statutory standards in the UK covering the release or subsequent impacts of odours. In the absence of formal criteria, the significance of the impacts has been judged based on the professional experience (see Appendix A1), and taking account of the guidance (EMAQ+, 2022).

3. Site Location and Context

- 3.1. The locations of the proposed development and the restaurant extraction flue are shown in Figure 1. The restaurant is open from 09:00 to 16:00 Monday to Friday and 10:00 to 15:00 on Sundays.

Figure 1: The Proposed Development and Restaurant Extract Flue

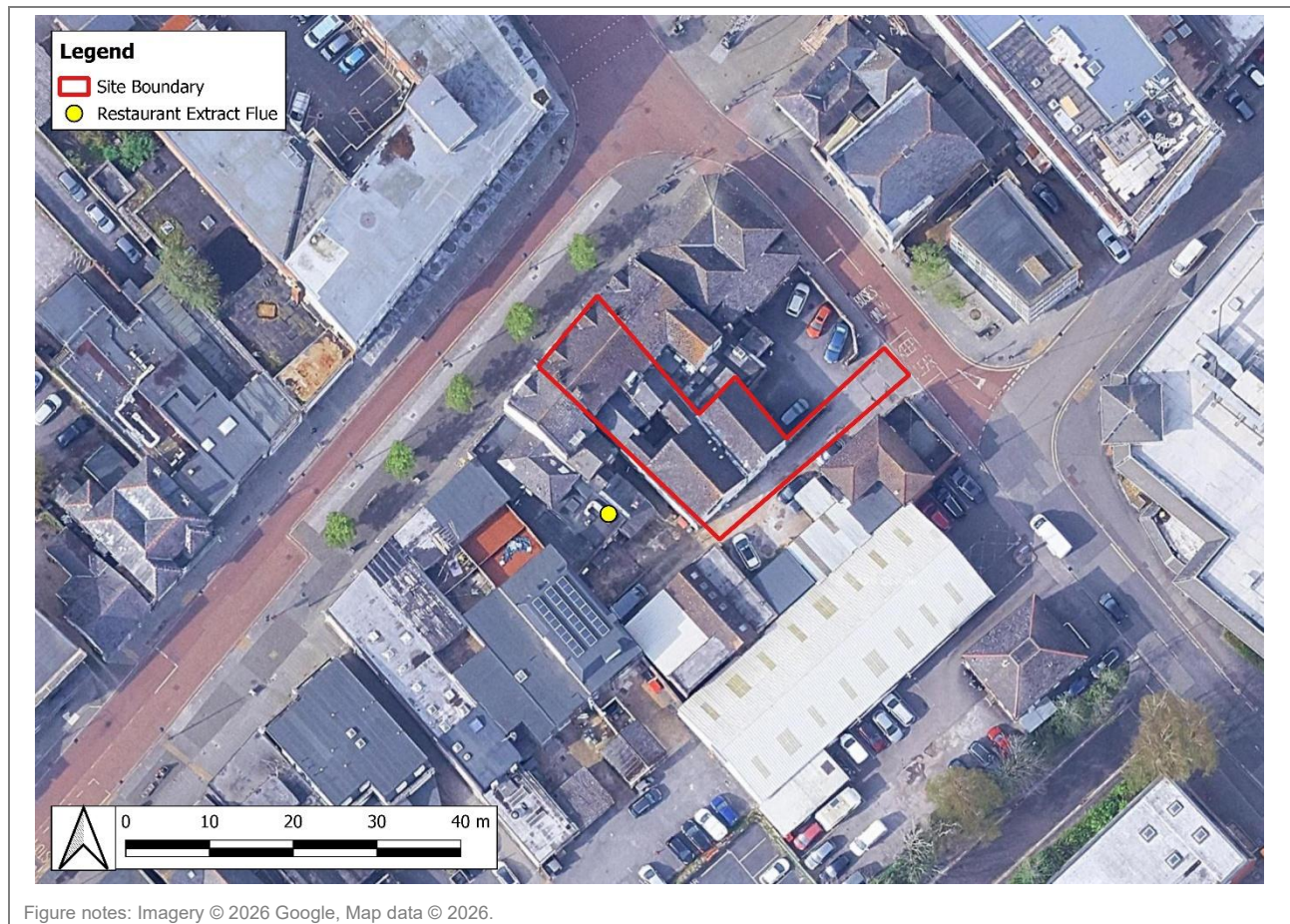


Figure notes: Imagery © 2026 Google, Map data © 2026.



- 3.2. The restaurant kitchen extract flue discharges horizontally at first-floor level, as shown in Figure 2. There is an existing building between the flue and the proposed development. The Council has confirmed there have been no odour complaints related to the restaurant.

Figure 2: Restaurant Extract Flue (circled)



Figure notes: Photo provided by the client.

4. Odour Risk Assessment

- 4.1. The approach sums the cumulative risk due to dispersion, proximity, kitchen size and cooking type, each with its specific risk rating.

Dispersion

- 4.2. The risk ratings for dispersion are as follows:
- **Very Poor** – Low level discharge, discharge into courtyard or restrictions on stack (Rating: 20);
 - **Poor** – Not low level but below eaves, or discharge at below 10 m/s (Rating: 15);
 - **Moderate** – Discharging 1m above eaves at 10 – 15 m/s (Rating: 10); and
 - **Good** – Discharging 1 m above ridge at 15 m/s (Rating: 5).
- 4.3. The restaurant flue discharges horizontally at first-floor level, below the eaves of the building. The efflux velocity at the flue exit is not known. Based on the information provided and using professional judgement, the risk rating for dispersion is **Poor**.



Proximity of Receptors

- 4.4. The risk ratings for proximity to receptors are as follows:
- **Close** – Closest sensitive receptor less than 20 m from kitchen discharge (Rating: 10);
 - **Medium** – Closest sensitive receptor between 20 and 100m from kitchen discharge (Rating: 5); and
 - **Far** – Closest sensitive receptor more than 100 m from kitchen discharge (Rating: 1).
- 4.5. The proposed development is located approximately 7 m to the northwest of the flue. However, it should be noted that the pathway for odours between the flue and proposed development is longer than this due to the existing building at 168 London Road. The distance between the flue and openable windows of the proposed development is thus likely to be closer to 20 m. Nevertheless, and to provide a conservative assessment, the rating for proximity is judged to be **Close**.

Size of Kitchen

- 4.6. The risk ratings for different sizes of kitchens are as follows:
- **Large** – More than 100 covers or large sized takeaway (Rating: 5);
 - **Medium** – between 30 and 100 covers or medium sized takeaway (Rating: 3); and
 - **Small** – Less than 30 covers or small takeaway (Rating: 1).
- 4.7. Based on review of information available online (including promotional photos/video on the Poppins website) and using professional judgement, the risk rating for the size of the restaurant kitchen is judged to be **Medium**.

Cooking Type (odour and grease loading)

- 4.8. The risk ratings for the different cooking types and odour/grease loading are as follows:
- **Very High** – Pub (high level of fried food), fried chicken, burgers or fish and chips. Turkish, Middle Eastern or any premises with solid cooking fuel (Rating: 10);
 - **High** – Vietnamese, Thai, Indian, Japanese, Chinese, steakhouse (Rating: 7);
 - **Medium** – Cantonese, Italian, French, Pizza (gas fired) (Rating: 4); and
 - **Low** – Most pubs (no fried food, mainly reheating and sandwiches etc), tea rooms (Rating: 1).
- 4.9. A review of the restaurant menu shows that the kitchen prepares a variety of foods including sandwiches, cold snacks, desserts, hot meals and 'fry-ups'. It is judged unlikely that a high proportion of deep-fat-frying will be undertaken, with most cooking likely to be undertaken using a griddle plate or oven. Therefore, based on the information available and the professional experience of the author of this report, the risk rating for cooking type is **Medium**.

Overall Risk Rating

- 4.10. The risk ratings set out above are summarised in Table 2, along with the calculated overall risk rating. The assessment has determined that, in order to mitigate the risk of odour impacts at the proposed development in accordance with the best-practice approaches to odour control and dispersion, the restaurant should employ a **High** level of odour control.



Table 2: Odour Risk Rating for the Restaurant

Item	Risk Rating (score)	Comments
Dispersion	Poor (15)	The flue discharges at first-floor level below the roof eaves.
Proximity of Receptors	Close (10)	The closest openable window of the proposed development is approximately 20 m from the flue.
Size of Kitchen	Medium (3)	The kitchen is judged to be medium-sized.
Cooking Type	Medium (4)	The kitchen prepares a variety of foods but is unlikely to use deep-fat-frying, with most hot meals prepared using a griddle plate or oven.
Overall	32	A High level of odour control is required.

5. Odour Extraction and Abatement

Minimum Requirements for Abatement and Dispersion

- 5.1. The risk assessment has identified that a high level of odour control is required at the restaurant to ensure that the risk of odour impacts at the proposed development is minimised as far as practicable.
- 5.2. The guidance (EMAQ+, 2022) states that a commercial kitchen with a **high** risk rating should employ the following:

“1. Fine filtration or ESP followed by carbon filtration (carbon filters rated with a 0.2 - 0.4 second residence time).

2. Fine filtration or ESP followed by UV ozone system to achieve the same level of control as 1.”

- 5.3. The guidance also states that the flue shall:

“1. Discharge the extracted air not less than 1 m above the roof ridge of any building within 15 m of the vent serving the commercial kitchen. Additional odour control measures may still be required depending on the cooking type and frequency.

2. If 1 cannot be complied with for planning reasons, then the extracted air shall be discharged not less than 1 m above the roof eaves or dormer window of the building housing the commercial kitchen. A higher level of odour control measures than those required in part 1 may be required.”

- 5.4. The flue does not meet the requirements of the guidance as set out in paragraph 5.3; however, in this instance, it is judged that additional levels of odour control above those set out in paragraph 5.2 are not required due to the relatively limited opening hours of the restaurant, and the fact that a large proportion of the menu consists of snacks, sandwiches and cold desserts which do not typically have high levels of odour associated with their preparation.

Recommendations

- 5.5. It is recommended that the owner of Poppins be consulted to determine what level of odour control is currently in place at the restaurant (note that Kalaco contacted Poppins but had not received a response at the time of this report). The system should then be compared against the recommendations set out in paragraph 5.2 to determine whether the system is capable of minimising the risk of odour impacts at the proposed development as far as practicable. Note that if any upgrades are required to ensure odours are managed in accordance with the recommendations of this report, it is possible that the developer will be



required to fund these improvements (carbon filtration, if not already installed, can usually be retrofitted to an existing extraction system; this should be discussed with a supplier if required).

- 5.6. It should also be noted, however, that the EHO at the Council confirmed that there have been no odour-related complaints concerning the restaurant, suggesting that there are no historical odour issues in the local area caused by the existing extract flue. It is recognised that the proposed development will be introducing residential (i.e., highly sensitive) use closer to the flue that currently existing; however, there are offices with openable windows within 5 m of the flue which are likely to be occupied during the restaurant's operational hours. Thus, the absence of complaints suggests that odours from the extract flue are not resulting in a loss of amenity at existing properties.

6. Summary

- 6.1. The potential for adverse odour impacts on a proposed development from a nearby restaurant have been assessed. The assessment has followed a methodology agreed with the EHO at the Havant Borough Council.
- 6.2. The assessment has identified that the Poppins restaurant should employ a high level of odour control, examples of which have been set out in this report. It is not known what control measures are currently employed on the extract system; however, the absence of any odour-related complaints suggests that odours from the kitchen have not historically affected the amenity of local businesses and residents.
- 6.3. With a high level of odour control in place, the odour impacts on the proposed development will be 'not significant'.

7. References

- EMAQ+*. (2022). Control of Odour and Noise from Commercial Kitchen Exhaust Systems v2.
- IAQM*. (2018). Guidance on the assessment of odours for planning v1.1.



A1. Professional Experience

Paul Outen BSc (Hons) MEnvSc MIAQM

Paul is an Associate Director of Kalaco and has over 18 years' experience in the field of air quality and odour consultancy, with extensive experience in the assessment of odours from a wide range of industries across the UK, Europe and China. He was a contributor to the EMAQ+ guidance upon which this report is based. Paul is a recognised expert in odour science, and he regularly undertakes site audits for various industries to advise on pollution control and mitigation strategies. He has extensive knowledge of the Best Available Techniques available for the control, treatment, and abatement of odour emissions. He is also experienced in producing Odour Management Plans to support environmental permits and planning applications. Paul has successfully acted as expert witness on odours at public hearings and inquiries for appeals relating to odours from commercial kitchens.