

# EHS INTEGRATED MANAGEMENT SYSTEM



## ODOUR MANAGEMENT PLAN

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### 1. Purpose

The purpose of this Odour Management Plan (OMP) is to define the odour control measures used by Inspired Global Cuisine Ltd (IGC) at our Oldham manufacturing facility to prevent and minimise odour emissions. This version reflects the verified control measures identified within the Professional Consult Ltd Odour Assessment (Ref: 25.014.2.R1, Sept 2025).

The Odour Assessment that informs this plan was undertaken by Professional Consult Ltd in accordance with the Institute of Air Quality Management (IAQM) Guidance on the Assessment of Odour for Planning (2018), which builds upon and incorporates the key principles of the Environment Agency's H4 Odour Management Guidance (2011). This ensures that the methodology and conclusions are consistent with recognised UK regulatory standards for odour impact assessment and management.

### 2. Scope

This OMP applies to all odour-emitting activities and infrastructure described in the Professional Consult Ltd Odour Assessment for the Oldham site, located at Unit A Lydia Becker Way, Chadderton, Oldham, OL9 9AB (NGR: 389600, 405210).

#### 2.1 Site Overview

Our Oldham facility is a purpose-built food manufacturing site producing frozen ready meals, soups, and sauces. Operations include food cooking, cooling, hygiene cleaning, waste handling, and trade effluent management.

**Operational Hours:** - Full operations 24/7

#### Surroundings:

- North: The Radclyffe School and playing fields (~45 m)
- East & West: Public footpaths and residential properties
- South: Lydia Becker Way serving local commercial and residential units (including Aldi)

#### Primary Odour Sources Identified In the Consultant's Assessment

- Cookhouse with eight enclosed 1,500 L steam-jacketed vessels with sealed lids.
- Extraction via canopy to high-velocity jet cowls (12 m/s) at 25 m above ground level for dispersion.
- Sealed food and general waste compactors in the waste yard.
- Enclosed and covered trade effluent sediment tanks.

#### Plan Coverage:

Routine production and hygiene operations

- Maintenance and inspection activities
- Waste and effluent handling
- Emergency or abnormal odour events (e.g. equipment failure, power loss, blocked extraction)
- Perimeter monitoring, record-keeping, and complaint management

### 3. Legislative and Policy Context

The site operates under the Environmental Permitting (E&W) Regulations 2016 and must ensure no pollution beyond the site boundary. The plan implements EA H4 Odour Management guidance, demonstrating Best Practicable Means (BPM) to control emissions.

Oldham Council Policy 9 (Local Environment) requires that development does not cause significant harm to amenity through odour or other nuisances. Aviva Business Insurance requires documented risk mitigation and emergency

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response measures for odour and air quality issues to reduce business interruption, public or third-party complaint exposure.

#### 4. Odour Risk summary

The Professional Consult Ltd Odour Assessment (Ref: 25.014.2.R1, Sept 2025) evaluated the potential for odour impact using IAQM methodology. The assessment concluded:

- Source Odour Potential: Medium
- Pathway Effectiveness: Ineffective to Moderately Effective
- Predicted Impact Significance: Slight at two receptors; negligible elsewhere

Overall impact significance: Not Significant. Odour risks are therefore considered low, provided that the described containment and dispersion systems are maintained in place.

#### 5. Odour Sources and Controls

Source	Description	Primary Controls (as stated in the Consultant's Report)	Monitoring & Maintenance
Cookhouse vessels	Eight 1,500 L steam-jacketed vessels with sealed lids used for cooking within an enclosed area.	Closed-lid operation minimise odour release. Steam and vapor extracted through canopy and discharged via high-velocity jet cowls (12 m/s) at 19 m AGL.	Monthly PPM, Units deep cleaned by Operation/Hygiene on Schedule
Canopy extraction and jet cowls	Ventilation system extracting from cookhouse.	Air exhausted via roof-mounted high-velocity jet cowls at 12 m/s and 19 m above ground level, providing effective dispersion. No filtration equipment fitted or required.	Daily visual Inspections of operation, Monthly PPM Annual Cleaning of ducting by 3 <sup>rd</sup> party. Canopy is cleaned by Hygiene on a monthly basis.
Canteen Extraction	Ventilation system extracting from cookhouse.	Air exhausted via roof-mounted high-velocity jet cowls at 12 m/s and 25 m above ground level, providing effective dispersion, grease filtration in place	Daily visual Inspections of operation, Monthly PPM Annual Cleaning of ducting by 3 <sup>rd</sup> party. Canopy is cleaned by Hygiene on a weekly basis. Grease filters removed, washed and dried weekly
Waste yard compactors	Sealed compactors for food and general waste.	Waste stored in sealed compactors with lids in place to limit odour release. Compactors are collected regularly by the waste contractor.	Waste removed weekly and or when required, Quarterly Inspections of equipment by 3 <sup>rd</sup> party
Trade effluent sediment tanks	Sediment Tanks for trade effluent treatment.	Tanks are enclosed and covered to limit potential odour emissions.	Emptied on a quarterly/6month basis

#### 6. Operational and Maintenance Controls

The Halton Capture Jet™ canopies (KVI/KVF) and KCJ Capture Jet™ ventilated ceiling systems serve as the primary odour and heat extraction controls for the cookhouse and associated kitchen areas. These systems remove contaminated air and excess heat emitted from cooking vessels, while the Capture Jet™ technology reduces exhaust air volume requirements by approximately 30–40% compared to traditional hoods.

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### Routine Operational Controls

- Capture Jet™ Fans and Ductwork: Fans operate continuously during cooking operations to maintain effective extraction and containment. All extraction plenums are fully enclosed and connected to ductwork, preventing contact between vapours and the building structure.
- KSA Cyclonic Filters: High-efficiency KSA filters remove 95% of grease particles at 10µm, significantly reducing ductwork contamination and odour formation.
- Airflow and Pressure Balance: Airflow rates are balanced to design specification by the commissioning engineer to ensure optimal capture efficiency. Systems are interlocked with the cooking process to prevent operation without extraction.
- Make-up Air: Integrated laminar-flow modules supply low-velocity fresh air, maintaining a neutral pressure balance in the cookhouse and preventing fugitive odour emissions.

### Maintenance Controls

- KSA Filter Cleaning: Filters are to be removed and cleaned weekly, as recommended by Halton for normal industrial cooking operation. The weekly schedule shall be reviewed periodically based on grease accumulation levels. Filters must be cleaned in warm detergent solution or in a dedicated washer and fully dried before reinstallation.
- Grease Trays and Drain Taps: Grease collection trays and drain taps shall be emptied and wiped clean daily by Hygiene. Waste grease is to be disposed of via the site's licensed waste contractor.
- Canopy and Plenum Cleaning: Outer surfaces shall be cleaned weekly by Hygiene. Exhaust plenums and internal ductwork shall undergo annual deep cleaning by a competent external contractor (with certification retained on file).
- Ventilation Fan Servicing: All fans, motors, and dampers shall be serviced at least bi-annually (6 months) by the site's PPM contractor. Service includes verification of airflow rate, fan bearings, vibration, and electrical safety checks.
- Lighting and Ancillary Components: All integrated lighting shall be checked during the monthly PPM for illumination, ballast condition, and lens cleanliness.

### Waste and Clearance Controls

- Waste compactors and effluent tanks shall remain sealed when not in use. All waste areas are washed daily and disinfected weekly to minimise odour potential.
- All cleaning chemicals are stored within ventilated COSHH cages with spill containment.

## 7. Monitoring and Inspection

Odour control systems shall be monitored daily and inspected to verify effective performance and identify early signs of grease accumulation or extraction inefficiency.

Inspection Item	Frequency	Responsible	Record Reference
Visual inspection of canopy, Confirm grease tray emptied and drain taps clear and System operational status	Daily	Hygiene / Production Team Leader	PPM System
Check KSA filter condition and cleanliness, Exchange and clean	Weekly	Engineering/Hygiene	PPM System
Verify fan operation, noise, vibration	Weekly	Engineering	PPM Schedule
Duct and canopy plenum deep clean	Annually	Approved Contractor	Certificate of Clean
Airflow and pressure differential test	6-Monthly	Maintenance Contractor	PPM Report

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External odour perimeter walkover (qualitative)	Monthly	Environmental Compliance	EHS IMS C 8.2.2-R02 Odour Monitoring Record
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### Performance Verification

- Extraction efficiency and odour containment effectiveness will be verified following any modification, rebalancing, or major service work.
- Where odour complaints are received, airflow readings and filter condition shall be checked immediately, and corrective action implemented.
- Any recurring odour events shall trigger a review of cleaning frequency and filter maintenance intervals.

### Records and Reporting

- All monitoring, inspection, and maintenance records will be retained for a minimum of five years in accordance with EHS IMS 7.5.3 Records Management Procedure.
- Records include inspection logs, contractor service reports, filter cleaning logs, and external odour monitoring outcomes.
- Any deviations or non-conformances shall be reported to the Environmental Compliance & TACCP Manager or HSE Manager for review and escalation to the SLT if required.

### 8. Complaints and incident Management

In the event of any external odour complaints received by the company, Oldham Council, or the Environment Agency, a site investigation will be undertaken to confirm operational status and identify any potential cause. All findings and corrective actions will be recorded, and relevant authorities notified where required.

### 9. Records

Records of odour-related incidents or complaints, and any corrective actions taken, will be maintained for a minimum of five years and made available to regulatory authorities or insurers upon request.

### 10. Review and Continuous Improvement

This plan will be reviewed following any process changes, installation of new cooking or extraction systems, or following a substantiated complaint or regulatory inspection.

### 11. References

- Professional Consult Ltd – Odour Assessment (Ref: 25.014.2.R1, Sept 2025)
- Environment Agency H4 Odour Management (2011)
- IAQM Guidance on the Assessment of Odour for Planning (2018)
- Oldham Local Development Framework – Policy 9 (Local Environment)
- ISO 14001:2015 and ISO 45001:2018 Standards
- Aviva Risk Management – Environmental & Nuisance Prevention

### 12. Sign-Off

Title	Name	Signature	Date
Environmental Compliance & TACCP Manager	Matt Stott		18.11.2025
Senior Leadership Team	Adam Smith		18.11.2025