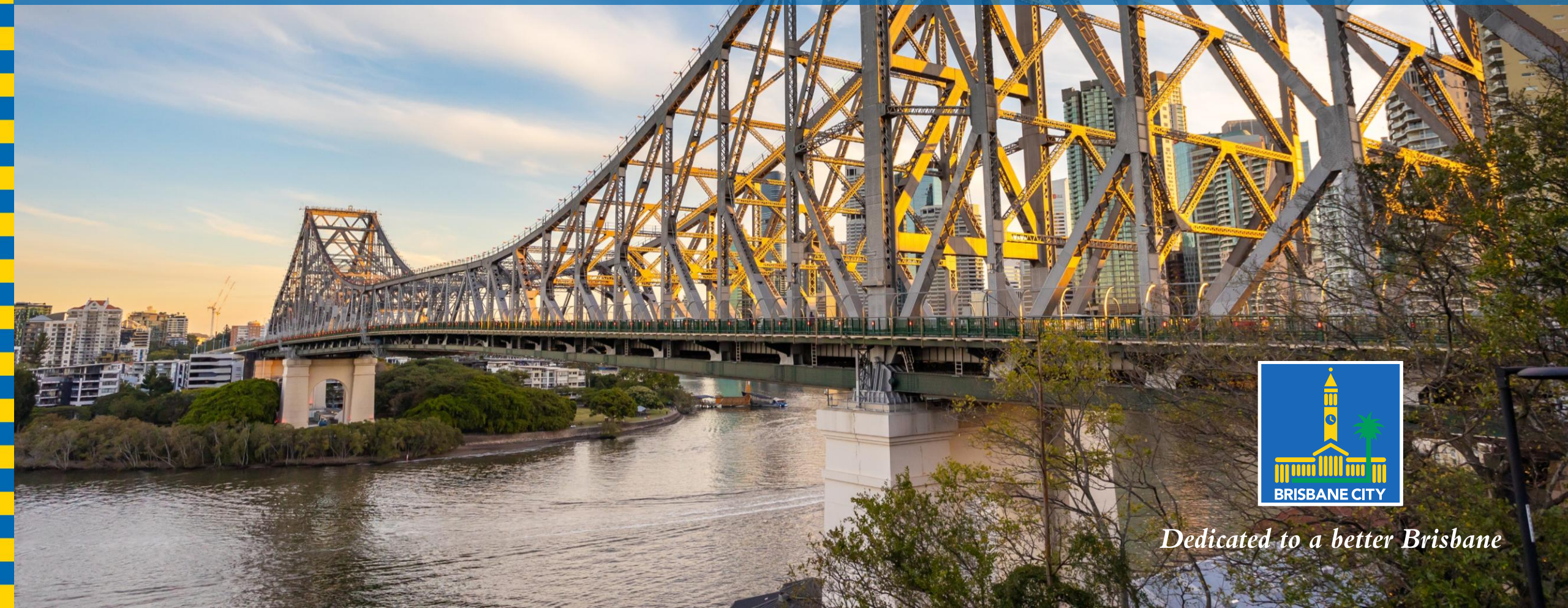


Living in our cities without restaurant cooking odours



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Acknowledgement of Country



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Brisbane City Council acknowledges this Country and its Traditional Custodians. We acknowledge and respect the spiritual relationship between Traditional Custodians and this Country, which has inspired language, songs, dances, lore and dreaming stories over many thousands of years.

We pay our respects to the Elders, those who have passed into the Dreaming; those here today; those of tomorrow. May we continue to peacefully walk together in gratitude, respect and kindness in caring for this Country and one another.



What is your experience?



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Steak restaurant cooking smells in the neighbourhood?

Lingering smoke from a wood fired pizza oven?



What are the community impacts?



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Constant smell of
cooking smoke

Ventilation goes
straight into
apartments above

Smell the burger
joint all the time

Strong smell of
smoky wood
pizza shop

I shut the doors
and windows,
smoke gets in
under the door



Difficult to breathe
because of odours

Makes me nauseous

Makes me cough and
have burning eyes
inside my apartment

Can be smelt most
nights

What are the causes?



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Proximity

- Areas with high rise apartments close to restaurant exhaust

Controls

- Inadequate air pollution controls
- Poorly planned vent location

Cooking type

- Highly marinated food, greasy cooking, solid fuel use



Consequences of poorly managed kitchen exhaust



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For the kitchen operator

- Investigation and compliance action
- Costly remediation or retrofit
- Reputation risks, possible closure

For the premises owner

- Costs to relocate or install new stack

For the resident

- Ongoing issues with smoke and odour impacts



What tools can we use?



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- Design requirements – Australian Standards or AIRAH
- Gap for nuisance impacts

Site specific controls and ventilation solution

need
multiple tools

Restaurants need practical,
cost-effective solutions

Solution: Screening assessment



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OPERATOR

Style of cooking



DESIGN

Ventilation



NEIGHBOURHOOD

Residential uses



Likelihood of smoke or odour nuisance

Case study - new restaurant in existing premises



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- Teppanyaki restaurant replacing cafe
- Less than 8m separation
- Considerations:
 - Cooking type
 - Fuel type
 - Air exhaust rate
 - Exhaust orientation and height
 - Separation to sensitive uses



Case study

Heavy duty cooking



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Discharge orientation and discharge height	Minimum distance to sensitive use	Combined air flowrate	
		1000-5000 L/s	5001-7000 L/s
Horizontal, 6m or less above ground	Between 6m and 15m	Medium	High
	Over 15m	Medium	Medium
Horizontal, over 6m above ground	Between 6m and 15m	Medium	Medium
	Over 15m	Low	Medium

- Medium and High Likelihood mean that detailed design is necessary
- High Likelihood results may indicate cooking type is unsuitable for the location
- Likelihood of smoke and odour impacts increases when small separation



Site-specific design of control equipment and stack parameters by experienced ventilation practitioners

Summary



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- Screening for commercial kitchens with a low risk of smoke or odour nuisance
- Consider all elements of cooking type, residential neighbours, stack location as well as controls to suit your kitchen setup
- Detailed design informs
 - selection of appropriate control equipment
 - location of exhaust stacks
- Plan the right kitchen exhaust design up front



Thank you

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