Mallard Properties Limited

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Planning Department,
Wrexham Borough Council,
Guildhall,
Wrexham,
LL11 1AY

12th January 2026

Dear Sirs,

Location: P/2025/0816 1A New High Street, Ruabon, Wrexham
Planning Application: Change of Use of Building from Class A1 (Retail) to Class A3 (Hot Food Takeaway)
Reference: Odour Control

I wish to provide additional information in respect of odour control measures proposed in relation to the above planning application.

Odour Control

It is proposed that the flue will terminate at least 1 metre above the nearest window, and will discharge any odour at a rate in excess of 15 metres per second.
It is proposed that odour control will be assessed in accordance with "Control of Odour and Noise from Commercial Kitchen Exhaust Systems" (EMAQ, July 2018) whereby a risk assessment will be completed and the property scored accordingly. I have included a copy of table confirming the methodology to be used below.

EMAQ Odour Impact Risk Assessment Methodology

Impact Risk	Odour Control Requirement	Significance Score*
Low to medium	Low level odour control	<20
High	High level odour control	20-35
Very high	Very high level odour control	>35

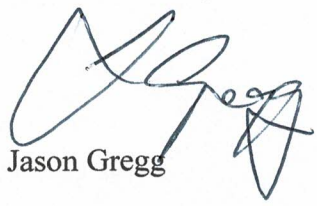
*based on the sum of contributions from dispersion, proximity of receptors, size of kitchen and cooking type.

Criteria	Descriptor	Score	Details
Dispersion	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 10m/s
	Moderate	10	Discharging 1m above eaves at 10-15m/s
	Good	5	Discharging 1m above ridge at 15m/s
Proximity of receptors	Close	10	Closest sensitive receptor less than 20 m from kitchen discharge
	Medium	5	Closest sensitive receptor between 20-100m from kitchen discharge
	Far	1	Closest sensitive receptor greater than 100m from kitchen discharge
Size of kitchen	Large	5	More than 100 covers or large sized restaurant
	Medium	3	Between 30-100 covers or medium sized restaurant
	Small	1	Less than 30 covers or small restaurant
Cooking type (odour and grease loading)	Very high	10	Pub (high level of fried food), fried chicken, burgers or fish and chips
	High	7	Kebab, Vietnamese, Thai or Indian
	Medium	4	Cantonese, Japanese or Chinese
	Low	1	Most pubs, Italian, French, pizza or steakhouse

I am in agreement with the approval of the above planning application being subject to a condition that the installation of Odour control and extraction equipment that will meet the requirements of "Control of Odour and Noise from Commercial Kitchen Exhaust Systems" (EMAQ, July 2018).

Please contact me should you require any further information.

Yours Faithfully,



Jason Gregg