

## Odour from food outlet inspection checklist

Inspection details			
Site name			
Location			
Date of inspection			
Time of inspection			
Type of activity (restaurant/café/coffee roaster/craft brewery)			
Attendees at inspection (council and site personnel)			
Checklist item	Yes	No	N/A
General			
Are responsible personnel at the site?			
Housekeeping			
Is there a housekeeping protocol or program in place?			
Is the protocol or program sufficiently detailed?			
Does the housekeeping program include appropriate actions to be undertaken?			
Practices and processes			
Are some access doorways on buildings left open during certain activities?			
Are problem sources of odour being appropriately managed?			
Is wind direction and time of day considered when cooking/brewing/roasting is taking place?			
Is the management taking steps to contain or reduce emissions such as odour?			
Extraction system and stack			
Are dust and grease particles being extracted via collection systems and treated (e.g. by using a simple grit arrestor or grease trap)?			
Is there a maintenance program for these?			
Is the exhaust hood fully effective?			
Are some cooking operations being done without an exhaust hood, or outside the effective range of a hood?			
Are discharge stacks designed according to Australian Standard			

AS 4114:2020, with a stack height at least 3 m above the highest point of the

roofline?



Checklist item	Yes	No	N/A
Does the stack have a rain cap?			
Are the stacks high enough so that dispersion is not impeded by downwash from buildings or by other tall objects such as trees acting as wind barriers?			

**Notes:** m = metres; N/A = not applicable.