



29th July 2025

Dear Mr Dix,

Thank you for meeting me at Bife, 56-58 the Broadway on the 30/5/25 to carry out an assessment of your restaurant's extraction needs to meet best practise.

The basis of this report and recommended alterations to your current system is based upon using EMAQ+ risk assessment for odour, the results of which are listed below:

Dispersion It was noted that the current system vents out on the rear of the premise, however it was also noted above the restaurant are two flats and I would suggest that this would be deemed poor as it is also below 10 metres and a score of 15.

Proximity of Receptors As previously mentioned it was noted there are two residential flats in close proximity and there for the risk score would be 10.

Size Of Kitchen You have informed me that you average 60 covers on a Friday and Saturday and do not exceed 100 covers at the same time, with this in mind the risk score would be 3.

Cooking Type You have informed me that you are a steak house and that the majority of the food is cooked over solid fuel, this would deem the risk rating to be very high and a score of 10.

Summary

Your premises has a risk assessment of 38 which would be deemed very high, the main factors of this score are the type of fuel used and the proximity of residential property.

In light of this I would suggest that we upgrade your current system to meet best practise in line with EMAQ protocol, my suggestions of which are listed below:

Upgraded extract system to comply with odour and noise control requirements, to install carbon filter system



BIFE
Broadway
Haywards Heath

23rd June 2025

QUOTATION

Upgraded extract system to comply with odour and noise control requirements. Supply and install carbon filter system with 2 x activated carbons 595mm x595mm and 2 x pleated pre filters	£ 1,230.00
Supply mixed flow 3-phase with sinle phase inverter and speed controller	£ 3,800.00
Duct work replaced and sound intenuation silencers x 2 to meet noise requirements plus anti vibration mountings	£ 2,670.00
Labour	£ 1,200.00
SUB TOTAL	£ 8,900.00
VAT	£ 1,780.00
TOTAL	£ 10,680.00