



Smoke Control From Food Premises

Protecting your business, staff, customers and neighbours



Why is this important?

Smoke from burning solid fuel from cooking contributes to air pollution. Individual sources of emissions may also lead to local hotspots of high pollution which could affect your staff, customers and neighbours.

Air pollution can shorten life expectancy. It can have an impact on respiratory and cardiovascular disease, certain neurological conditions and cancer. Many of the particles which damage health also have an impact on the earth's climate so controlling these particles is an important aspect of managing climate change.

Choosing the best appliance and fuel, and operating these well, will maximise efficiency, so you need less fuel, and increase the life of your equipment.

Laws

- The City of London is a Smoke Control Area. It is an **offence to emit smoke from premises (buildings and land), or dark smoke from buildings** under the Clean Air Act 1993 and City of London Various Powers Act 1954 and 1971. You may be liable to a fine.
- Under the Environment Act 1990 it is an **offence to cause a statutory nuisance from any smoke, fumes or gases from a premises, and any dust, steam, smell or other effluvia arising on industrial, trade or business premises.**

Responsibilities

- The **City of London Corporation has the powers to inspect premises for solid fuel burning** and smoke control purposes.
- The **use of solid fuel appliances may give rise to a risk of carbon monoxide poisoning** for you, your workers and members of the public. The risks can be controlled through effective ventilation, maintenance, management arrangements and monitoring.

More information is available from the HSE on how to ensure you are compliant with the law relating to carbon monoxide: <https://www.hse.gov.uk/pubns/cais26.pdf>

Choosing the Best Appliance and Fuel

Do you need to burn solid fuel, or could you use an alternative, cleaner method?

Appliance

To minimise smoke emitted in Smoke Control Areas, the government has approved certain appliances that should be used.

Choose an appliance from the list that operates well under the conditions you require, as not all are suitable for food preparation.

[smokecontrol.defra.gov.uk/appliances](https://www.smokecontrol.defra.gov.uk/appliances)

Fuel

The government has also produced a list of approved fuels which should minimise emissions of pollutants. Use a fuel that is authorised for use in your appliance. Standard untreated wood is not an approved fuel as it is often wet or unseasoned, but the list does include fuels such as restaurant grade charcoal and other wood products.

[smokecontrol.defra.gov.uk/fuels](https://www.smokecontrol.defra.gov.uk/fuels)

Ventilation

Make sure your premises are properly ventilated. Any pollution emitted should be free to disperse away from people and ventilation inlets. Ensure your chimney and flue are adequate for the task.

Emission Control Equipment

Consider using emission control equipment such as filters or electrostatic precipitation, for processes which emit significant amounts of smoke and odour.

Best Practice when Operating a Solid Fuel Appliance

Could you burn less fuel, or use your appliance for less time?

- Try to operate your appliance effectively, to reduce fuel use and pollution. Bring your appliance to operating temperature quickly and try to keep it there. Don't slumber it for long periods; the lower temperature produces more pollution as the fuel doesn't fully burn.
- Get your appliance regularly serviced and your chimney regularly swept (at least once a year).
- Install a carbon monoxide alarm to warn you if you are at risk of poisoning, should your appliance or extraction system fail.
- Store your fuel in a well ventilated and dry location.
- Be considerate to your neighbours. Avoid causing smoke nuisance.



Further information

www.gov.uk/smoke-control-area-rules

www.readytoburn.org/defra-wood-burning-guide/

www.burnright.co.uk/

www.hetas.co.uk/consumer/hetas-advice/