SAN BERNARDINO COUNTY

Public Health
Environmental Health Services

www.sbcounty.gov/dph/dehs

PLAN CHECK DATA SHEET

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☐ 15900 Smoke Tree St., Ste. 131, Hesperia 92345
☐ 8575 Haven Ave., Ste. 130, Rancho Cucamonga 91730

COMMERCIAL HOOD / MECHANICAL EXHAUST DATA SHEET

Please fill out one of these forms for each hood in the facility.

TO BE COMPLETED BY APPLICANT - PLEASE PRINT - HEALTH PERMITS ARE NOT TRANSFERABLE			
Facility Name:			Phone:
Facility Address:	City:	State:	Zip:
Legal Owner:			Phone:
Contractor/Agent:			

EQUIPMENT TO BE PLACED UNDER EXHAUST HOOD	
Type of Equipment	**Manufacturer/Model**
1.	
2.	
3.	
4.	
5.	
6.	
7.	

EXHAUST HOOD SPECIFICATIONS

Exhaust Hood: ☐ Type I ☐ Type II **Hood Dimensions: Length** _____ft. **Width** _____ft.

☐ Canopy ☐ Eyebrow ☐ Compensating ☐ Non-Canopy (Backshelf) ☐ Other_____

☐ **UL Listed** *Manufacturer*_____ *Model #*_____

☐ **Custom-Unlisted** *Fabricator/Installer*_____ Phone:

Exhaust CFMs: UL listed hoods refer to manufacturer specification sheet. Custom hoods use Uniform Mechanical Code tables.

Custom hoods only: **Exhaust CFM (in cubic feet per minute)** = AIRFLOW (see tables on back of this sheet) x Length of hood

Number of Exhaust Ducts: **Duct Size(s): Length** _____ in. **Width** _____ in. **Duct Area**: _____ ft^2

Exhaust Velocity: _____ FPM **Exhaust Velocity (in FPM)** = (Exhaust CFM / Duct Area) **Duct Area**: ft^2 = length x width / (144 in^2/ft)
Duct velocity must be 500 – 2500 FPM

Number of Filters: **Type of Filter**: **Filter Size: Length** _____ in. **Width** _____ in.

Filter Rating:

Notes: Exhaust hood shall overhang cooking equipment by at least 6 inches. Distance from top of cooking surface to lowest portion of hood shall not exceed 4 feet. Minimum of 1 duct for every 12 feet of hood length. Short-circuiting hoods are not recommended; If used they must be tested to meet UL 710 standards. Side panels are recommended for custom hoods.

MAKEUP AIR SUPPLY

Make-up Air Supply CFMs: UL listed hoods refer to manufacture specification. Custom hoods must equal Exhaust CFMs.

Number of Registers: 2 or more are strongly recommended for all hoods and spaced so not to short-circuit exhaust.

Notes: Makeup air and hood exhaust must be electrically interconnected on one switch. Makeup air must be provided mechanically.

I understand that any construction, alteration or repair, including, but not limited to, equipment changes or alterations, a menu change or change in facility's method of operation requires EHS review and approval. Initial_____

Signature:	Date:
Print Name:	Title:

For Office Use Only	*For Office Use Only*	*For Office Use Only*	*For Office Use Only*	*For Office Use Only*	*For Office Use Only*	*For Office Use Only*
DEHS Reviewer:		SR:		Date:		

Uniform Mechanical Code

The duty level for the hood shall be the duty level of the appliance that has the highest (heaviest) duty level of appliances installed underneath the hood. The tables below are used to calculate the minimum exhaust CFM for customs hoods only. Exhaust CFM = AIRFLOW x Length of hood

508.10.1.2 Extra-Heavy-Duty-Cooking Appliances

The minimum net airflow for hoods used for:

- *Solid fuel cooking appliances (charcoal, briquette, and mesquite)*
- *Shall be in accordance with Table 508.10.1.2.*

Table 508.10.1.2

TYPE OF HOOD	AIRFLOW (cubic foot per minute per linear foot of hood)
Backshelf/pass over	Not permitted
Double island canopy (per side)	550
Eyebrow	Not permitted
Single island canopy	700
Wall-mounted canopy	550

508.10.1.3 Heavy-Duty Cooking Appliances

The minimum net airflow for hoods used for:

- *Gas under-fired broilers*
- *Gas chain (conveyor) broilers*
- *Electric and gas wok ranges*
- *Electric and gas over-fired (upright) broilers*
- *Shall be in accordance with Table 508.10.1.3.*

Table 508.10.1.3

TYPE OF HOOD	AIRFLOW (cubic foot per minute per linear foot of hood)
Backshelf/pass over	400
Double island canopy (per side)	400
Eyebrow	Non-permitted
Single island canopy	600
Wall-mounted canopy	400

508.10.1.4 Medium-Duty Cooking Appliances

The minimum net airflow for hoods used for:

- *Electric and gas hot-top ranges*
- *Gas open-burner ranges (with or without oven)*
- *Electric and gas flat griddles*
- *Electric and gas double sided griddles*
- *Electric and gas fryers (including open deep fat fryers, donut fryers, kettle fryers and pressure fryers)*
- *Electric and gas conveyor pizza ovens*
- *Shall be in accordance with Table 508.10.1.4.*

Table 508.10.1.4

TYPE OF HOOD	AIRFLOW (cubic foot per minute per linear foot of hood)
Backshelf/pass over	300
Double island canopy (per side)	300
Eyebrow	250
Single island canopy	500
Wall-mounted canopy	300

508.10.1.5 Light-Duty Cooking Appliances

The minimum net airflow for hoods used for:

- *Gas and electric ovens (including standard, bake, roasting, revolving, retherm, convection, combination convection/steamer, rotisserie, countertop conveyorized baking/finishing, deck, and pastry)*
- *Discrete element ranges (with or without oven)*
- *Electric and gas steam-jacketed kettles less than 20 gallons (76 L)*
- *Electric and gas pasta cookers*
- *Electric and gas compartment steamers (both pressure and atmospheric)*
- *Electric and gas cheesemelters*
- *Electric and gas tilting skillets (braising pans)*
- *Electric and gas rotisseries*
- *Electric and gas salamanders*
- *Shall be in accordance with Table 508.10.1.5.*

Table 508.10.1.5

TYPE OF HOOD	AIRFLOW (cubic foot per minute per linear foot of hood)
Backshelf/pass over	250
Double island canopy (per side)	250
Eyebrow	250
Single island canopy	400
Wall-mounted canopy	200