



## COMMERCIAL HOOD / MECHANICAL EXHAUST DATA SHEET

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

### TO BE COMPLETED BY APPLICANT

|                   |        |        |      |
|-------------------|--------|--------|------|
| Facility Name:    |        | Phone: |      |
| Facility Address: | City:  | State: | Zip: |
| Legal Owner:      |        | Phone: |      |
| Contractor/Agent: | Email: |        |      |

### EQUIPMENT TO BE PLACED UNDER EXHAUST HOOD

| Type of Equipment | Manufacturer/Model |
|-------------------|--------------------|
| 1.                |                    |
| 2.                |                    |
| 3.                |                    |
| 4.                |                    |
| 5.                |                    |

### EXHAUST HOOD SPECIFICATIONS

|   |  |  |  |
|---|--|--|--|
| Exhaust Hood: <input type="checkbox"/> Type I <input type="checkbox"/> Type II  |  | Hood Dimensions: Length      ft.      Width      ft. |  |
| Type of Hood: <input type="checkbox"/> Canopy <input type="checkbox"/> Island <input type="checkbox"/> Eyebrow <input type="checkbox"/> Compensating <input type="checkbox"/> Backshelf <input type="checkbox"/> Other: |  |  |  |
| Underwriters Laboratories (UL) Listed Manufacturer:   |  | Model Number:  |  |
| Non-UL Listed Hood Fabricator/Installer:  |  | Phone:   |  |
| Exhaust Cubic Feet Per Minute (CFM):  | UL Listed hoods, refer to the manufacturer's specification sheet. Non-UL Listed hoods use California Mechanical Code tables. |  |  |
| Exhaust CFM = Airflow (CFM per linear foot of hood) x Length of Hood (must be in feet)  |  |  |  |
| Number of Exhaust Ducts:  | Duct Size(s): Length      in.      Width      in.  | Duct Area:      ft <sup>2</sup>                      |  |
| Exhaust Velocity:      feet per minute (FPM)  | Exhaust Velocity (in FPM) = (Exhaust CFM/Duct Area)  | Duct velocity must be 500–2500 FPM                   |  |
| Number of Filters:  | Type of Filter:  | Filter Size: Length      in.      Width      in.     |  |
| Filter Rating:  |  |  |  |

### MAKE-UP AIR SUPPLY

|                          |   |
|--------------------------|---|
| Make-up Air Supply CFMs: | UL Listed hoods have a minimum requirement of 80 percent of exhausted air provided as dedicated make up air. Non-UL listed hoods must provide at least 100 percent of exhausted air as make-up air. |
|--------------------------|---|

**NOTE: THE MAKE-UP AIR AND HOOD EXHAUST MUST BE ELECTRICALLY INTERCONNECTED ON ONE SWITCH. MAKE-UP AIR MUST BE PROVIDED AS A DEDICATED MAKE-UP AIR UNIT. HEATING, VENTILATION, AND AIR CONDITIONING (HVAC) MAY NOT BE UTILIZED AS THE SOLE SOURCE OF MAKE-UP AIR.**

**Indemnification:** The Contractor agrees to indemnify, defend (with counsel reasonably approved by County) and hold harmless the County and its authorized officers, employees, agents and volunteers from any and all claims, actions, losses, damages, and/or liability arising out of this contract from any cause whatsoever, including the acts, errors or omissions of any person and for any costs or expenses incurred by the County on account of any claim except where such indemnification is prohibited by law. This indemnification provision shall apply regardless of the existence or degree of fault of indemnitees. The Contractor's indemnification obligation applies to the County's "active" as well as "passive" negligence but does not apply to the County's "sole negligence" or "willful misconduct" within the meaning of Civil Code Section 2782.

By checking this box, I confirm I am submitting this application electronically and that the information on this form is true and correct. I also acknowledge that I have read, understand and accept any terms and conditions of this form.

I understand that any construction or repair, including but not limited to, changes or alterations to a facility's method of operation, a menu or equipment requires Environmental Health Services (EHS) review and approval. Initials: \_\_\_\_\_

|             |        |
|-------------|--------|
| Print Name: | Title: |
| Signature:  | Date:  |

## California Mechanical Code

Hoods shall be sized to the highest (heaviest) duty level of the appliances installed underneath the hood. The tables below are used to calculate the minimum exhaust CFM for non-UL listed hoods only.

$$\text{Exhaust CFM} = \text{Airflow (CFM per linear foot of hood)} \times \text{Length of Hood (in feet)}$$

| <b>508.10.1.2: Extra Heavy Duty Cooking Appliances</b>  | <b>Table 508.10.1.2</b>         |                |
|---|---------------------------------|----------------|
| The minimum net airflow for hoods will be used for solid fuel cooking appliances (e.g. charcoal, briquette and mesquite).<br>Airflow shall be in accordance with Table 508.10.1.2.  | <b>Type of Hood</b>             | <b>Airflow</b> |
|   | Backshelf/pass over             | Not permitted  |
|   | Double island canopy (per side) | 550            |
|   | Eyebrow                         | Not permitted  |
|   | Single island canopy            | 700            |
|   | Wall-mounted canopy             | 550            |
|   | Backshelf/pass over             | Not permitted  |
| <b>508.10.1.3: Heavy Duty Cooking Appliances</b>  | <b>Table 508.10.1.3</b>         |                |
| The minimum net airflow for hoods used for: <ul style="list-style-type: none"> <li>• Gas under-fired broilers</li> <li>• Gas chain (conveyor) broilers</li> <li>• Electric and gas wok ranges</li> <li>• Electric and gas over-fired (upright) broilers</li> </ul> Net airflow shall be in accordance with Table 508.10.1.3.  | <b>Type of Hood</b>             | <b>Airflow</b> |
|   | Backshelf/pass over             | 400            |
|   | Double island canopy (per side) | 400            |
|   | Eyebrow                         | Not permitted  |
|   | Single island canopy            | 600            |
| <b>508.10.1.4: Medium Duty Cooking Appliances</b>   | <b>Table 508.10.1.4</b>         |                |
| The minimum net airflow for hoods used for: <ul style="list-style-type: none"> <li>• Electric and gas hot-top ranges</li> <li>• Gas open-burner ranges (with or without oven)</li> <li>• Electric and gas flat griddles</li> <li>• Electric and gas double sided griddles</li> <li>• Electric and gas fryers (including open deep fat fryers, donut fryers, kettle fryers and pressure fryers)</li> <li>• Electric and gas conveyor pizza ovens</li> </ul> Net airflow shall be in accordance with Table 508.10.1.4.  | <b>Type of Hood</b>             | <b>Airflow</b> |
|   | Backshelf/pass over             | 300            |
|   | Double island canopy (per side) | 300            |
|   | Eyebrow                         | 250            |
|   | Single island canopy            | 500            |
|   | Wall-mounted canopy             | 300            |
| <b>508.10.1.5: Light Duty Cooking Appliances</b>  | <b>Table 508.10.1.5</b>         |                |
| The minimum net airflow for hoods used for: <ul style="list-style-type: none"> <li>• Gas and electric ovens (including standard, bake, roasting, revolving, retherm, convection, combination convection/steamer, rotisserie, countertop conveyORIZED baking/finishing, deck and pastry)</li> <li>• Discrete element ranges (with or without oven)</li> <li>• Electric and gas steam-jacketed kettles less than 20 gallons (76 L)</li> <li>• Electric and gas pasta cookers</li> <li>• Electric and gas compartment steamers (both pressure and atmospheric)</li> <li>• Electric and gas cheesemelters</li> <li>• Electric and gas tilting skillets (braising pans)</li> <li>• Electric and gas rotisseries</li> <li>• Electric and gas salamanders</li> </ul> Airflow shall be in accordance with Table 508.10.1.5. | <b>Type of Hood</b>             | <b>Airflow</b> |
|   | Backshelf/pass over             | 250            |
|   | Double island canopy (per side) | 250            |
|   | Eyebrow                         | 250            |
|   | Single island canopy            | 400            |
|   | Wall-mounted canopy             | 200            |