



## COMMERCIAL HOOD / MECHANICAL EXHAUST DATA SHEET

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

### TO BE COMPLETED BY APPLICANT - HEALTH PERMITS ARE NOT TRANSFERABLE

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.	
6.	
7.	

### EXHAUST HOOD SPECIFICATIONS

Exhaust Hood:	Type I	Type II	Hood Dimensions: Length	ft.	Width	ft.
	Canopy	Eyebrow	Compensating	Non-Canopy (Backshelf)	Other:	
Underwriters Laboratories (UL) Listed Manufacturer:				Model #:		
Custom-Unlisted Fabricator/Installer:				Phone:		
Exhaust Cubic Feet Per Minute(CFM):	When using UL listed hoods, refer to the manufacturer's specification sheet. For custom hoods use Uniform Mechanical Code tables.					
Custom hoods only: Exhaust CFM = 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 <sup>2</sup>
Exhaust Velocity: feet per minute (FPM)	Exhaust Velocity (in FPM) = (Exhaust CFM/Duct Area) Duct Area: ft <sup>2</sup> = length x width/(144 in <sup>2</sup> /ft) Duct velocity must be 500–2500 FPM					
Number of Filters:	Type of Filter:	Filter Size: Length	in.	Width	in.	
Filter Rating:						

- NOTES:**
1. EXHAUST HOOD MUST OVERHANG COOKING EQUIPMENT BY AT LEAST SIX (6) INCHES.
  2. DISTANCE FROM TOP OF COOKING SURFACE TO LOWEST PORTION OF HOOD MUST NOT EXCEED FOUR (4) FEET.
  3. MINIMUM OF ONE (1) DUCT FOR EVERY 12 FEET OF HOOD LENGTH.
  4. SHORT-CIRCUITING HOODS ARE NOT RECOMMENDED; IF USED THEY MUST BE TESTED TO MEET UL 710 STANDARDS.
  5. SIDE PANELS ARE RECOMMENDED FOR CUSTOM HOODS.

### MAKE-UP AIR SUPPLY

Make-up Air Supply CFMs:	When using UL listed hoods, refer to the manufacturer's specification sheet. Custom hoods must equal Exhaust CFMs.
Number of Registers:	Two (2) or more properly spaced registers are strongly recommended for all hoods in order not to short-circuit the exhaust.

**NOTE: THE MAKE-UP AIR AND HOOD EXHAUST MUST BE ELECTRICALLY INTERCONNECTED ON ONE SWITCH. MAKE-UP AIR MUST BE PROVIDED MECHANICALLY.**

**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: \_\_\_\_\_

Signature:		Date:
Print Name:	Title:	
<b>FOR OFFICE USE ONLY</b>		
EHS 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 (times) Length of Hood

### 508.10.1.2: Extra Heavy Duty Cooking Appliances

The minimum net airflow for hoods will be used for solid fuel cooking appliances (e.g. charcoal, briquette and mesquite).

Airflow shall be in accordance with Table 508.10.1.2.

Table 508.10.1.2

TYPE OF HOOD	EXHAUST CFM
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

Net airflow shall be in accordance with Table 508.10.1.3.

Table 508.10.1.3

TYPE OF HOOD	EXHAUST CFM
Backshelf/pass over	400
Double island canopy (per side)	400
Eyebrow	Not 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

Net airflow shall be in accordance with Table 508.10.1.4.

Table 508.10.1.4

TYPE OF HOOD	EXHAUST CFM
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

Airflow shall be in accordance with Table 508.10.1.5.

Table 508.10.1.5

TYPE OF HOOD	EXHAUST CFM
Backshelf/pass over	250
Double island canopy (per side)	250
Eyebrow	250
Single island canopy	400
Wall-mounted canopy	200