



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 ²	
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.
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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.

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

508.10.1.2: Extra Heavy Duty Cooking Appliances	Table 508.10.1.2	
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.	Type of Hood	Airflow
	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
508.10.1.3: Heavy Duty Cooking Appliances	Table 508.10.1.3	
The minimum net airflow for hoods used for: <ul style="list-style-type: none"> • 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.	Type of Hood	Airflow
	Backshelf/pass over	400
	Double island canopy (per side)	400
	Eyebrow	Not permitted
	Single island canopy	600
508.10.1.4: Medium Duty Cooking Appliances	Table 508.10.1.4	
The minimum net airflow for hoods used for: <ul style="list-style-type: none"> • 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.	Type of Hood	Airflow
	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	Table 508.10.1.5	
The minimum net airflow for hoods used for: <ul style="list-style-type: none"> • 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.	Type of Hood	Airflow
	Backshelf/pass over	250
	Double island canopy (per side)	250
	Eyebrow	250
	Single island canopy	400
	Wall-mounted canopy	200