



Environmental Health ❖ 625 5th Street, Santa Rosa, CA 95404 ❖ 707-565-6565 ❖ EH@sonoma-county.org

<https://sonomacounty.ca.gov/Health/Environmental-Health-and-Safety/>

COMMERCIAL KITCHEN VENTILATION HOOD DATA SHEET

TO BE COMPLETED BY APPLICANT - PLEASE PRINT - HEALTH PERMITS ARE <u>NOT</u> TRANSFERABLE			
Facility Name:		Phone:	
Facility Address:		City:	State: Zip:
Legal Owner:		Phone:	
Contractor/Agent:		Phone:	
EQUIPMENT TO BE PLACED UNDER EXHAUST HOOD			
Type of Equipment	Manufacturer		
EXHAUST HOOD SPECIFICATIONS			
Exhaust Hood: <input type="checkbox"/> Type I <input type="checkbox"/> Type II		Hood Dimensions: Length _____ ft. Width _____ ft.	
<input type="checkbox"/> Canopy <input type="checkbox"/> Eyebrow <input type="checkbox"/> Compensating <input type="checkbox"/> Non-Canopy (Back shelf) <input type="checkbox"/> Other _____			
<input type="checkbox"/> UL Listed (Manufacturer & Model #)			
<input type="checkbox"/> Custom-Unlisted (Fabricator/Installer)			Phone:
Exhaust CFMs:	Calculation Formula Used:		
UL listed hoods refer to manufacture specification sheet. Custom hoods use Uniform Mechanical Code formula.			
Number of Exhaust Ducts:	Duct Size(s): Length _____ in. Width _____ in. Duct Area: _____ ft ²		
Exhaust Velocity: _____ FPM	Duct exhaust velocity must be between 500 – 2500 FPM. Formulas: Duct Area: ft ² = length x width / 144 in ² /ft. Exhaust Velocity: FPM = Exhaust CFM / Duct Area		
Number of Filters:	Type of Filter:	Filter Size: Length _____ in. Width _____ in.	
Filter Rating:	Formulas: Filter Area Needed: ft² = Exhaust CFM / Permissible filter face velocity Number of filters required = Filter area needed / actual filter surface area in ft² The permissible or optimum operating velocities vary based on the manufacturer usually 300 to 400 FPM.		
Notes: 1) Exhaust hood shall overhang cooking most equipment by at least 6 inches. 2) Distance from top of cooking surface to lowest portion of hood shall not exceed 4 feet. 3) Maximum one duct for every 12 feet of hood length. Check manufacturer specs for listed hoods. 4) Side panels are recommended for custom hoods. 5) Listed hoods are tested to UL 710 standards-short circuit type not recommended.			
MAKEUP AIR SUPPLY			
Make-up Air Supply CFMs:	UL listed hoods refer to manufacturer specifications. 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.		
Note: Makeup air and hood exhaust must be electrically interconnected on one switch. Makeup air must be mechanically provided.			
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.			
Signature:		Date:	
Print Name:		Title:	
For Office Use Only			
EHS Reviewer:	SR:	Date:	

REQUIREMENTS FOR HOOD PLANS

- **Provide 3 sets of plans, ¼-inch per foot, containing:**
 - Plan view:
 - Outline of hood over cooking equipment
 - Clearances around equipment and to walls
 - Exhaust and make-up air ducts
 - Make-up air diffusers on ceiling
 - All dimensions of equipment and ducts
 - Front and side elevations showing:
 - Cooking equipment
 - Hood overhang
 - Duct elbows and fans
 - Type of metal used in hood and ducts
 - Specify if hood is Type I, Type II, UL Listed, non- canopy, compensating, etc.
 - Name, address and phone number of facility and hood designer
- **Submit one set of cut-sheets (manufacturers' specification sheets) for:**
 - Cooking equipment - Exhaust fan - Make-up air fan - UL Listing Card for hood system (if applicable)

Plans shall conform to Uniform Mechanical Code

