



STATE OF MICHIGAN
DEPARTMENT OF AGRICULTURE
LANSING

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DATE: February 7, 2006

TO: All Local Health Departments (LHD's)
Attn: Health Officer/Director of Environmental Health/Chief Sanitarian
Michigan Department of Agriculture (MDA)
Attn: Food and Dairy Division Managers

FROM: Kevin Besey, Manager
Food Service Sanitation Section
Food and Dairy Division

SUBJECT: MDA / MDLEG Food Establishment Ventilation Coordination

A handwritten signature in black ink, appearing to read "K. Besey".

The Michigan Department of Labor and Economic Growth, Bureau of Construction Codes, Mechanical Division, began handling the review and approval of food establishment ventilation systems in 2001. To assist in the transition of responsibilities at that time, the Food Service Sanitation Section continued to review cooking equipment, provide opinions on the need for ventilation and maintained ventilation information on its website.

To avoid duplication and potential conflicts, MDA is discontinuing evaluating cooking equipment for a general recommendation regarding ventilation. MDA will also no longer maintain ventilation recommendation information on its website. The Food Service Sanitation Section and Mechanical Division jointly recommend the following to food safety regulators and plan reviewers:

- ✓ Contact the mechanical inspector having jurisdiction to discuss any ventilation concerns and request assistance in conducting evaluations. Mechanical inspectors have the authority to make the final determination on ventilation code requirements and are responsible for verifying compliance with the Michigan Mechanical Code. State Mechanical Division staff are available to both mechanical inspectors and food safety regulators for consultation and guidance. State Mechanical Division staff can be contacted by calling 517-241-9325. Dave Adams, Assistant Chief, Mechanical Division, also monitors postings to the MDA plan review listserve.

Typical ventilation concerns to discuss would include: poorly functioning ventilation systems, unvented cooking equipment of concern added without approval or proposed to be added.

The Mechanical division does not maintain a list of equipment that is exempt from ventilation. Decisions are generally made on a case-by-case basis.

- ✓ When an existing system has been out of use for a period, and your agency has concerns as to whether the ventilation system is functioning properly, require establishment owners / license applicants to obtain a safety inspection. This is a service provided by building departments for a fee. Require owners / applicants to submit a copy of the safety inspection report. The inspection report will identify existing mechanical system problems. Require any needed upgrades under authority of Food Law section 6117 or Food Code section 4-301.14. Michigan Food Law, section 6117, provides the authority for your agency to verify that exhaust ventilation is "designed, constructed and installed in compliance with applicable state law".

Mobile / Special Transitory Food Units (STFU) Needing Ventilation

Units licensed as a mobile food or STFU are not regulated by the Michigan Mechanical Code. However, the following sections of the FC must be complied with:

4-202.18 Ventilation Hood Systems, Filters.

Filters or other grease extracting EQUIPMENT shall be designed to be readily removable for cleaning and replacement if not designed to be cleaned in place.

4-204.11 Ventilation Hood Systems, Drip Prevention.

Exhaust ventilation hood systems in FOOD preparation and WAREWASHING areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.

4-301.14 Ventilation Hood Systems, Adequacy.

Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.

6-202.12 Heating, Ventilating, Air Conditioning System Vents.

Heating, ventilating, and air conditioning systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of FOOD, FOOD-CONTACT SURFACES, EQUIPMENT, or UTENSILS.

6-304.11 Mechanical.

If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided.

6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition.

(A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

(B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWful discharge.

When a unit requires ventilation, cite the appropriate FC section and require that ventilation be installed to meet a recognized standard. The Michigan Mechanical code is the most logical standard to use since it adopts the current International Mechanical Code and is used throughout Michigan. The basic elements of concern are:

- ✓ Hood- proper size and construction.
- ✓ Fan- proper size and type.

Make-up air is not typically a concern since it can usually be drawn through service and screened door openings. Proper exhaust air volume can be determined by using the ventilation calculator contained in the MDA Excel plan review formula calculator. Contact the MDA Plan Review Specialist for assistance as needed. Having the work completed by a licensed mechanical contractor, though not required, will increase the likelihood of a competent installation.

C: Dave Adams, MDLEG, Mechanical division