

DATE: June 18, 2001

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, Plan Review Specialist
Food Service Sanitation Section
Food and Dairy Division

SUBJECT: New Food Service Ventilation Standards

New Mechanical Code

The Michigan Department of Consumer and Industry Services (MDCIS) has announced that new building, mechanical and plumbing code rules will become effective statewide on July 31, 2001. The new mechanical code includes requirements for commercial kitchen exhaust systems. The "Description of Ventilation Systems – Food Service Establishments" document was not adopted as part of the new code. After July 31st, all proposed food service ventilation systems should be evaluated using the new mechanical code.

It is anticipated that the new code book will be available on or before July 1, 2001. The cost of the book is \$40.00. The order form is available at:

<http://www.cis.state.mi.us/bcc/pdf/codes.pdf>

Be sure to order: Michigan Mechanical Code / 2000.

Communication

Starting July 31, 2001 the local mechanical inspector having jurisdiction should be contacted regarding most food service ventilation questions. Should additional assistance be needed, either the mechanical inspectors or LHD/MDA representatives may contact Tennison Barry, Chief, Mechanical Division, MDCIS at 517-241-9325.

All Local Health Departments
Attn: Health Officer/Director of Environmental Health/Chief Sanitarian
June 18, 2001
Page 2

The address for MDCIS is:

Mechanical Division
Bureau of Construction Codes
Michigan Department of Consumer and Industry Services
PO Box 30254
Lansing, MI. 48909

MDA will continue to be the main resource for questions regarding air balance reports, smoke testing and determining whether equipment requires ventilation, including ductless hoods. The document "Evaluating Ventilation Systems With Smoke Candles, (6/18/96)" should continue to be used. Please direct questions to: Kevin Besey, Plan Review Specialist, MDA at 517-373-2779 or beseyk@state.mi.us.

All food inspection agencies are encouraged to establish and maintain a high level of communication with local mechanical inspectors. MDCIS, Bureau of Construction Codes also publishes a newsletter which is available on the internet at: <http://www.cis.state.mi.us/bcc/publicat.htm>.

Variations

MDCIS has asked that LHD/MDA staff continue to determine what equipment needs ventilation, since public health agencies have more experience in this area. When reviewing equipment to determine if ventilation is needed, utilize historical variance approval recommendations from MDPH and MDA, reviewed in conjunction with the mechanical code. Generally, if it didn't require ventilation in the past, it still doesn't unless there is an obvious conflict with the new requirements. When considering granting ventilation variations, please use the requirements of the Michigan Mechanical Code and the following Food Code sections: 4-301.14, 8-301.10 and 8-301.11. MDA will continue to be available to evaluate specific pieces of equipment, and in consultation with MDCIS staff, will make statewide recommendations regarding the need for ventilation.

The "notice of acceptance's (NOA's)" issued by Michigan Department of Public Health (MDPH) will no longer be valid.

LHD/MDA Activities

LHD's may continue to do food service ventilation reviews using the new mechanical code. The "Description of Ventilation Systems – Food Service Establishments" should not be used after LHD's have had the opportunity to obtain and become familiar with the new mechanical code. Unless your agency has already done so, we recommend that you advise your local mechanical inspectors of your agency's role in conducting ventilation reviews.

All Local Health Departments

Attn: Health Officer/Director of Environmental Health/Chief Sanitarian

June 18, 2001

Page 3

All agencies must continue to require that complete ventilation plans be submitted during the plan review process. Even when ventilation reviews are being conducted by mechanical inspectors, LHD and MDA staff must still be involved in performance testing of ventilation systems. It is recommended that ventilation plans receive a basic review to determine that the volumes of exhaust and make-up air are approximately correct, and that all equipment requiring ventilation will be vented. Any potential problems or recommendations noted during this basic overview should be communicated directly with the appropriate mechanical inspector.

Training

Should you wish to attend training on mechanical code requirements for commercial kitchens, there are three main sources:

1. The Mechanical Inspection Association of Michigan (MIAM) holds three-day conferences twice a year. It is possible to attend and pay for an individual course and not the entire conference. There will be a conference in the fall of 2001 in Traverse City and spring of 2002 in Port Huron.
2. Metro area mechanical inspectors hold every other month, ½ day training sessions.
3. Your local mechanical inspectors will be aware of other regional training held around the state that you could attend.

I will attempt to keep you aware of specific training information as it becomes available. LHD's can become members of MIAM for \$75 per year and receive direct mailings regarding training. Call Sue Schippert at 248-649-5443 for an application.

Special Situations

The new mechanical code does not regulate the following types of food establishment ventilation systems:

- any unit not in a fixed building, such as mobile units or some special transitory food units
- schools
- ductless cooking units
- the venting of any equipment considered portable

The food code, however, requires in section 4-301.14 that "Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings." It is appropriate during plan review, to notify facility owners when ventilation hoods will be required to meet this section, and that to achieve an acceptable air balance and smoke test, the current state mechanical code should be followed. An air balance report is not necessary for a mobile or STFU if a mechanical make-up air unit is not used.

All Local Health Departments

Attn: Health Officer/Director of Environmental Health/Chief Sanitarian

June 18, 2001

Page 4

Those agencies not doing full ventilation plan reviews can assure proper ventilation system design and installation by either:

1. Have plan review staff that are familiar with the new mechanical code for conducting reviews for schools, mobiles and STFU's or
2. Require that hood systems are either UL 710 listed or have engineered plans with the engineer certifying that installation is done according to plans.

Ductless Cooking Units

These units consist of commercial electric cooking appliances provided with recirculating systems that filter and introduce the air back into the room. LHD/MDA staff should accept these units for installation without venting if they are UL Standard 197, Supplement SB listed or equivalent. MDA will no longer conduct individual reviews of these units, but will be available for consultation.

MDA approval letters for the following units are still valid, even if the unit is not UL 197SB listed:

- ◆ Alto-Shaam combi-oven with ductless hood, models 6.05,6.10,7.14, 10.10, 10.18 with or without suffix HUD.
- ◆ EZPRO countertop deep fryer with integral ductless hood (6/13/01)
- ◆ Turbo Chef C Series electric oven with ductless hood (4/30/01)
- ◆ Perfect Fry countertop deep fryer with integral ductless hood (5/13/99)
- ◆ Crispy Lite ventless fryer, models CV15EFL, CH15EF, CV25EFL (9/30/98)
- ◆ Auto Fry ventless fryer model MTI-10 (4/15/98) and model FFG-10 (1/17/96)
- ◆ Quik n' Qrispy greaseless fryer model GF2 oven (7/14/94)
- ◆ Giles ventless fryer, models MGF-20-VH, MGF-40-VH, MGF-50-VH, WOG-20MP-VH, WOG-VH-MP, WOG-VH-D (5/21/93)

Installations must meet all UL approval criteria.

KB:khg

cc: Tennison Barry, MDCIS
Mark Bertler, MALPH
Sue Schippert, MIAM