

44_73_12_30 Food service ventilation

The air from dining areas may be used to ventilate the food preparation areas only after it has been passed through a filter with 80 percent efficiency. Each exhaust hood in food preparation centers shall have a minimum exhaust rate of 50 cubic feet a minute for each square foot (0.25 cubic meters a second for each square meter) of hood face area. Each hood over cooking ranges shall be equipped with fire extinguishing systems interconnected to shut off the fuel source. A cleanout opening shall be provided every 20 feet (6.10 meters) in horizontal exhaust duct systems serving hoods.