

State of California—Health and Human Services Agency
Department of Health Services
Food & Drug Branch



GRAY DAVIS
Governor

California
Department of
Health Services

DIANA M. BONTÁ, R.N., Dr. P.H.
Director

October 31, 2002

Graeme Biagi
Standards Engineer
Wells Bloomfield
2 Erik Circle
PO Box 289
Verdi, NV 89439

Dear Mr. Biagi:

RE: Exemption from External Mechanical Exhaust Ventilation

Thank you for your letter of October 22, 2002 requesting an exemption from mechanical exhaust ventilation requirements specified in Section 114140 of the California Uniform Retail Food Facilities Law (CURFFL) for the Wells Ventless Hood when used with the Holman MM14 electric conveyor oven, the Holman QT 14 electric conveyor oven, and the Lincoln Impinger series electric conveyor ovens.

Descriptive materials and cut sheets accompanying your application specify that this ductless hood unit is Sanitation Classified by NSF International for compliance with ANSI/NSF Standard 4 for commercial heating and cooking appliances. It consists of a ductless/ventless hood system that captures cooking emissions including smoke and odors. Effectiveness of the air filtration system is certified by Underwriters Laboratories to meet UL standard 197SB.

Under the provisions of Section 114140, the Department may exempt heating and cooking equipment that does not produce toxic gases, grease, smoke, or heat when properly installed and operated as recommended by the manufacturer. Based on the information you have provided and the certifications by recognized testing laboratories, the Wells model WWSW, ductless hood is granted LIMITED exemption from requirements for mechanical ventilation through permanent ducts to the outside when used with the Holman MM14 electric conveyor oven, the Holman QT14 electric conveyor oven, and the Lincoln Impinger series of electric conveyor ovens under the following conditions:

1. No other heating or cooking appliances subject to mechanical ventilation requirements may be operated without mechanical ventilation in the food facility, unless permission to operate more than one is granted by the local environmental health agency.



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601 N. 7th Street, MS-357, P.O. Box 942732, Sacramento, CA, 94234-7320
(916) 445-2263

Internet Address: www.dhs.ca.gov

2. The oven installed under the ductless hood may be used to warm sandwiches or par baked previously frozen pizza, and similar foods containing only bread or dough, cooked meat ingredients, cheese, raw or cooked vegetables, and seasonings. No raw meats or other grease emitting foods may be cooked in the ovens unless appropriate mechanical ventilation connected to properly constructed ducting to the outside is provided.
3. The appliances must be installed, maintained, operated, and serviced according to the specifications of the manufacturer and local codes.
4. Any modification, alteration, or removal of any component of the integral air filtration system or ventless hood voids this limited exemption.
5. All air filtration components must be installed and operational at all times the appliance is in use.
6. The appliance must be installed in an approved food preparation area with sufficient room ventilation to maintain acceptable working conditions.

This exemption shall be in effect until revoked. However, should any local enforcement agent find that the operation of the Wells model WVS ductless hood in conjunction with the Holman MM14 electric conveyor oven, the Holman QT14 electric conveyor oven, and the Lincoln Impinger series of electric conveyor ovens without mechanical ventilation creates a sanitation or safety problem, the local enforcement agent may require the unit to be used only with external mechanical ventilation. These problems may include but are not limited to problems of installation, use, maintenance, cleaning or other site specific considerations which exceed the above limitations or pose a discernable health or safety problem.

If you have any questions you may call me at (916) 327-6905.

Sincerely,

Jeffrey C. Lineberry, MPH
Chief, Retail Food Unit

Cc: Mike Boian, REHS
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