



## HOOD PERFORMANCE CERTIFICATION TEST

(2012 NC Mechanical Code)

**The following tests are required by the 2012 NC Mechanical Code and shall be sealed by a Mechanical Professional Engineer certified in the State of North Carolina:**

**Performance test per 507.16:** A performance test shall be conducted upon completion and before final approval of the installation of a ventilation system serving *commercial cooking appliances*. The test shall verify the rate of exhaust airflow required by Section 507.13, makeup airflow required by Section 508 and proper operation as specified in this chapter. The permit holder shall furnish the necessary test *equipment* and devices required to perform the tests.

**Capture and containment test 507.16.1:** The permit holder shall verify capture and containment performance of the exhaust system. This field test shall be conducted with all appliances under the hood at operating temperatures, with all sources of outdoor air providing *makeup air* for the hood operating and with all sources of recirculated air providing conditioning of the space in which the hood is located and operating. Capture and containment shall be verified visually by observing smoke or steam produced by actual or simulated cooking, such as with smoke candles, smoke puffers, etc.

On \_\_\_\_\_ a performance test and a capture and containment test was done on the Type1Hood(s) at  
(Date)  
(Address) \_\_\_\_\_

(Permit Number) \_\_\_\_\_

To verify hood performance per 507.16 and 507.16.1, NCMC. The following conditions existed during the test (please check boxes as you complete the items):

- All building exhaust equipment (including restroom exhaust) was energized and operational.
- The cooking equipment located under the hood and was up to operational heat levels with food being cooked to provide sufficient grease and smoke to reflect worst case operating conditions.
- All climate conditioning equipment in the affected area was energized and operational.

**THE FOLLOWING RESULTS WERE OBSERVED:**

- The cooking hood(s) captured all grease and smoke exhaust resulting from cooking during the test.
- The hood(s) captured all T-Puffer (or equal) smoke generated to test for spillage in the kitchen area.
- The hood(s) exhaust readings during the test were CFM (actual) CFM (design, approved plans).
- The make-up air readings during the test were CFM (actual, may come from multiple sources) (Design, approved plans) CFM.
- All equipment supplying make up air for the hood/s have been electrically interlocked.

I hereby certify that to the best of my knowledge the above information is correct and complete (all boxes) This information is to be made part of the job's permit record on file with City of Winston-Salem/Forsyth County Planning & Development Services.

Signature  
Date

NC PE SEAL