



Building Inspection Department

100 W. Center • P.O. Box 40 • Kyle, Texas 78640 • (512) 262-3911 • Fax (512) 262-3915

Hood Performance Professional Certification

The following tests are required by the 2009 International Mechanical Code and shall be signed by a Mechanical Licensed Engineer or a Certified Air Balance Professional:

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 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.

Hood Performance Professional Certification		
Permit Number:		
Location of Work:		
Owner Name:		
Address:		
Phone:		
Performance Test		
On _____ (date) a performance test was conducted on the cooking hood(s) at the above address to verify hood exhaust performance in compliance with International Mechanical Code Section 507.17. The following conditions existed during the test: (please check boxes).		
<input type="checkbox"/>	All building exhaust equipment (including restroom exhaust) was energized and operational.	
<input type="checkbox"/>	The cooking equipment located under the hood was up to operational heat levels with food being cooked to provide sufficient grease and smoke to reflect normal operating conditions.	
<input type="checkbox"/>	All climate conditioning equipment in the affected area was energized and operational.	
Results		
<input type="checkbox"/>	The cooking hood(s) captured all grease and smoke exhaust resulting from cooking during the test.	
<input type="checkbox"/>	The hood(s) captured all T-Puffer smoke generated to test for spillage in the kitchen area.	
<input type="checkbox"/>	The hood(s) exhaust readings during the test were _____ CFM (actual) _____ CFM (design)	
<input type="checkbox"/>	The make-up air readings during the test were _____ CFM (actual) _____ CFM (design)	
I hereby certify that to the best of my knowledge the above information is correct and complete (all boxes). I also understand this information is to be made part of the job's permit record on file with the Kyle Building Inspection Department.		
_____ Engineer/Certifier Name	_____ Signature of Engineer/Certifier	_____ Date