
Kitchen Ventilation Protocol



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Directions:

To confirm that the attached Kitchen Ventilation Protocol is implemented within the project, provide a policy detailing each of the following components as it applies to the project. Project Teams must use the document as guidance to detail all of the following components implemented in the project. Official protocols must include protocol duration dates and be on company letterhead.

SECTION 1: Implementation

The Kitchen Ventilation Protocol must apply to the following required areas:

Use only the below implementation section relevant to the specific project:

MULTIFAMILY RESIDENTIAL

Applies to all kitchens within the building that include an oven or stove.

SENIOR HOUSING

Applies to all kitchens within the building that include an oven or stove.

SECTION 2: Ventilation System Types

All kitchens within the building must be equipped with one of the following ventilation systems:

- Continuously Operating Ventilation System (systems that are in constant operation regardless of usage)
- Demand-Controlled Air Ventilation System (systems that turn on and off based on usage)

SECTION 3: Ventilation System Specifications

All installed ventilation systems must meet the below as applicable to system type:

- For Continuously Operating Ventilation Systems:
 - Ensure ventilation levels of at least 5 kitchen air changes per hour*
 - Systems must be rated for sound at a maximum of 1.0 sone.
- For Demand-Controlled Air Ventilation Systems:
 - are at least as wide as the cooking surface (oven or stove) it serves
 - Systems must consist of one of the following:
 - kitchen range hoods mounted a minimum of 18 inches and a maximum of 30 inches directly over the cooking unit
 - downdraft kitchen exhaust or fan.
 - ensures a minimum of one of the following ventilation levels are met, as applicable:
 - 100 cfm or 50 L/s for vented range hoods
 - 300 cfm or 150 L/s for other kitchen exhaust or downdraft fans
 - for ventilation levels greater than 100 cfm and below 400 cfm or 200 L/S*, be rated for sound at a maximum of 3 sone
 - provides separate source ventilation (ventilation that is directed fully outdoors).
 - ensure operation through one of the below qualifying permissible control systems:
 - fan/light switch, crank timer
 - delay-off timer
 - humidity or IAQ sensor
 - shut off self-timers
 - programmable timer
 - occupancy sensors.

*Ratings for sound and airflow are made by the Home Ventilating Institute and can be found for qualifying bathroom fans and vents at the following link: <https://www.hvi.org/hvi-certified-products-directory/>

SECTION 4: Education

- Develop and share educational materials with residents of dwelling units that explain how to correctly use ventilation and detail health benefits of proper use.