The above business has approached the City of Ventura seeking authorization to make application to the County of Ventura pursuant to State Health and Safety Code section 114149.1.c.

The City authorizes the above business to make application to Ventura County Environmental Health Division with the following conditions:

1. All commercial kitchen equipment/appliances and ventilation must be installed as follows:

   **2013 California Mechanical Code**
   
   **508.0 Hoods.**
   
   **508.1 Where Required.** Hoods shall be installed at or above commercial-type deep-fat fryers, broilers, fry grills, steam jacketed kettles, hot-top ranges, ovens, barbecues, rotisseries, dishwashing machines, and similar equipment that produces comparable amounts of steam, smoke, grease, or heat in a food-processing establishment. For the purpose of this section, a food-processing establishment shall include a building or portion thereof used for the processing of food, but shall not include a dwelling unit.

   **Exception:**
   County Environmental Health Department approved cooking appliance that has been listed in accordance with EPA 202 for reduced emissions where the grease discharge does not exceed 2.9 E-09 ounces per cubic inch (oz/in) where operated with a total airflow of 500 cubic feet per minute (cfm). (These are, typically, 220 or 110 volt, plug in, appliances. If you look at the appliance’s UL, AGA, CSA or other listing information, you should find the EPA 202 reduced emissions discharge information. The appliance sales person and the Internet are good sources for this information relative to your specific appliance. If you cannot show County Environmental Health this information and meet this exception, a City permit for the installation of a kitchen hood, blower, and fire suppression system will be required.)

2. City construction permits are required for any modifications to existing electrical, plumbing, mechanical, and/or building systems.

3. Ventura County Environmental Health has reviewed and approved the listing of this appliance as well as other applicable appliances, and ventilation requirements of this business.