

FACILITIES REQUEST 2017:

Program or Service Unit:

Submitter:

Submitter Telephone:

Submitter e-mail:

Funding Source:

Needs Funding	<input checked="" type="checkbox"/>
Grant	<input checked="" type="checkbox"/>
Department	<input type="checkbox"/>

If you have multiple requests, please submit multiple forms.

Please share as many details as possible such as room location(s), type of facilities request, remodel or construction request, safety concern, or furniture request. If you have a cost estimate, that would be helpful, we will contact you for more details.

This is a remodel request and a health and safety concern

I am requesting the following facilities need: **Proper ventilation** in the Renegade Room Kitchen

The Renegade Room Kitchen needs repair of the following:

The ventilation needs a complete balance of air: temperatures in excess of 90 degrees are typical in the hotter months in Bakersfield: April, May, June, July Aug. Sept. **This alone is a Student health and safety issue.**

Make-Up Air Make-up air supply should be provided at least equal to that amount which is mechanically exhausted and inter-connected by a single control switch. Windows and doors should not be used for the purpose of providing make-up air.

Ventilation Provide adequate ventilation to remove gases, odors, steam, heat, grease, vapors, and smoke from all rooms in the facility including: food preparation, scullery, toilet, janitorial, garbage, and change rooms, consistent with the requirements of local building codes. [CRFC 114149, 114149.1, 114149.2, & 114149.3] Equipment requiring exhaust hoods and ducts Mechanical exhaust ventilation shall be required at or above all commercial type deep fat fryers, broilers, fry grills, steam jacketed kettles, ranges, ovens, barbecues, rotisseries, dishwashing machines and similar equipment to effectively remove gases, odors, steam, heat, grease vapors and smoke from the food establishment. Usually chemical sanitizing or under counter dishwashing machines do not require exhaust hoods. [CRFC 114149.1] Refer to Uniform Mechanical Code Chapter on Commercial Kitchen Ventilation Systems. 2. Refer to CCDEH Recommendations for Mechanical Exhaust Ventilation and Hood Systems for Commercial Food and Utensil Heat Processing Equipment Guidelines.

This may require an additional air conditioning unit for the kitchen approximately \$4000.00