



**BARBARA FERRER, Ph.D., M.P.H., M.Ed.**  
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March 13th, 2018

Christa Pieper  
Regulatory Compliance Manager  
Alto-Shaam Inc.  
W164 N9221 Water St.  
Menomonee Falls, WI 53052

Ventilation Exemption Plan Check No.	ME-SR0129352
Application Type:	Equipment Specific
Effective Date:	03/13/2018
Expiration Date:	03/13/2023
Telephone:	(262) 509-6496
Email:	Alto-Shaam.com

**RE: Exemption from mechanical exhaust ventilation for ALTO-SHAAM Convention Ovens, models VMC-H2, VMC-H2H, VMC-3H, VMC-H3H, VMC-H4, and VMC-H4H.**

Dear Ms. Pieper:

The County of Los Angeles Department of Public Health, Environmental Health-Plan Check Program has completed a review of Alto-Shaam Ovens models listed above for exemption from the mechanical exhaust ventilation requirements of Section 114149.1(a) of the California Retail Food Code.

You have provided documentation that these ovens have UL certification for safety and sanitation and you have also provided a copy of the UL project number 4787543823. This report included the method and results of the EPA 202 test conducted on the VMC-3H model. The test used raw chicken during the cooking process, and the results indicated that the total amount of grease-laden effluents collected was 2.9mg/m<sup>3</sup>, which is below the limit of 5mg/m<sup>3</sup> to be considered a low grease emission appliance. VMC-3H indicate that the total amount of grease-laden effluents collected was 2.39 mg/m<sup>3</sup>, which is below the limit of 5mg/m<sup>3</sup> to be considered a low grease emission appliance.

Alto-Shaam Inc.

February 27th, 2018

Therefore, additional mechanical ventilation in the form of a Type I and Type II hood is not required by the County of Los Angeles Department of Public Health, provided the following contingencies are met:

1. There shall be no more than two unventilated **ovens** per food facility.
2. No other heat producing food related equipment ventilation shall be permitted in a food facility without the addition of mechanical ventilation
3. The equipment must be installed, serviced, and maintained according to the manufacture's specifications.
4. Any modification, alteration, or removal of equipment, including any component of the integral air filtration systems voids both the ANSI certification of the equipment and this limited exemption. All air filtration components must be installed and operational at all times the appliance is in use.
5. **The oven (s)** shall be used for cooking or warming of pizza, bread, bakery products, sandwiches containing ready to eat fillings, or similar items as well as raw animal protein products (e.g., meat, fish and poultry).
6. The oven (s) must be operated in a well-ventilated area approved for food preparation.
7. If the ownership changes at a food facility that is operating the exempted equipment, then the new owner/operator will be informed of the operating conditions.
8. This exemption from mechanical exhaust ventilation shall not be deemed to supersede any local building and fire code requirements pertaining to electrical and fire safety.

This exemption shall be in effect for a period of five years from the date of this letter, or until revoked. However, exemption shall not preclude this Department from requiring the installation of mechanical exhaust ventilation when operation of the oven (s) at a specific location results in a sanitation or safety violation. These problems may include, but are not limited to, problems of installation, use, maintenance, cleaning or other site specific considerations which exceed the above limitations or pose a discernable health or safety hazard.

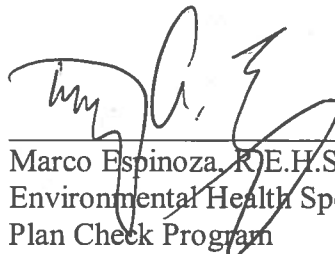
This letter may be used as evidence of the evaluation of the Alto-Shaam Inc. Ovens. models **VMC-H2, VMC-H2H, VMC-3H, VMC-H3H, VMC-H4, and VMC-H4H**. However, it is not to be construed as an endorsement of the subject items and may not be used for advertising or promotional purposes.

Should you have any questions or need additional information, please contact me at (626) 430-5560.

Sincerely,



Denise Noborio, R.E.H.S.  
Chief Environmental Health Specialist  
Plan Check Program



Marco Espinoza, R.E.H.S.  
Environmental Health Specialist IV  
Plan Check Program