

HCD SPCM FOOD PREPARATION UNIT CHECKLIST		HCD Cite	Complies?		CALIFORNIA RETAIL FOOD FACILITY STATUTES FOR REFERENCE ONLY	CRFC Cite
		T25 CCR	Yes	No		HSC Part 7
EXITS – CCR T25 §4528						
Exits	• Minimum two exits remote from each other?	§4528(a)			<ul style="list-style-type: none"> • Second means of exit side opposite the main exit door, or in the roof, or the rear of the unit. • Unobstructed passage of 24" x 36" • For HCD units – Size, latching, and labeling of the second means of exit shall comply with HSC §18028 & §18029.5. • Exit shall be labeled "Safety Exit" in contrasting colors with letters at least one inch high. 	
	• Arranged as to provide unobstructed travel to outside?					
	• Bathroom unit SPCM's designed as bathrooms/shower rooms only – may be provided with one exterior door only from each room.	§4528(c)				
	• Does the unit have an alternate/second exit w/clear unobstructed path and w/o fixtures obstructing inside or outside the unit?	§4528(d)				
	• If the alternate exit is in an area opposite main exit door or in rear of unit – It has net clear openable area of 5.7 sq. ft. with minimum openable height 24" and width 20"?	§4528(e)(1)				
	• If the alternate exit is in the roof – It has an unobstructed passage to a 24" x 24" minimum opening to the outside?	§4528(e)(2)				
	• Bottom of alternate means of egress 4' or less above the unit floor – or – above a readily accessible horizontal surface, capable of supporting 300 pounds?	§4528(f)				
	• If alternate or second exit is other than a standard door, is it labeled with the word "EXIT" with 1" minimum letters on a contrasting background?	§4528(h)				
• Is there a min. of 30" unobstructed horizontal aisle space?	§4530 (a)					
EXIT LATCH MECHANISM – CCR T25 §4528						
Latch	<u>Latch mechanism of any means of exit:</u> • Latch operable by hand and does not require the use of a key or special tool for operation from the inside?	§4528(g)			<ul style="list-style-type: none"> • Interior latching mechanism shall be operable by hand without special tools or key. 	§114323(f)(1)(2)
CEILING HEIGHT – CCR T25 §4529						
Ceiling Height	• Does the SPCM have a min ceiling height of 74" over the inside aisle-way portion of the unit?	§4529(a)			<ul style="list-style-type: none"> • Units occupied during normal business operations have a clear, unobstructed height over the aisle way portion of the unit of at least 74" from floor to ceiling, and a minimum of 30" of unobstructed horizontal aisle space? 	§114321
	• If there are light fixtures; do they protrude a maximum of 3" into minimum ceiling height?	§4529(b)				
ROOM DIMENSIONS AND CONSTRUCTION – CCR T25 §4530						
Accessibility	• If the SPCM is designed for public accommodation, does it comply with T24, Part 2, CBC Chap 11B?	§4530 (b)			<ul style="list-style-type: none"> • Units shall be operated within 200' travel distance of an approved and readily available toilet and hand washing facility, or as approved by the AHJ stopped and conducting business for more than a one-hour period. 	§114315(a)
GLASS AND GLAZED OPENINGS – CCR T25 §4531 & National Traffic and Motor Vehicle Safety Act of 1966						
Safety Glazing	• In areas of the SPCM <u>subject to</u> HCD regulations – does the glass meet safety glazing requirements per T24, Part 2, CBC Chapter 24?	§4531			<ul style="list-style-type: none"> • In areas of the SPCM <u>not subject to</u> HCD regulations does the glass meet the National Traffic and Motor Vehicle Safety Act of 1966 safety glazing requirements? 	
ELECTRICAL – CCR T25 §4532 & T24 CEC Art 110 / 725						
Electrical Installations	• T25, Art 3, Subarticle 3 (T24, CEC, Part 3) applies to electrical equipment/installations.	§4532(a) CEC§110.3(B)			N/A	N/A
Listed Equipment	• All equipment listed / labeled and installed per mfr. instructions?	§4532(a) CEC§110.3(B)			<ul style="list-style-type: none"> • All new and replacement electrical appliances shall meet applicable UL standards for electrical equipment. 	§114130(d)
Panel Board	• Does the unit have an appropriately rated branch circuit panel board?	§4532(b)			N/A	N/A
	• Is the panel board bottom at least 24" above the floor, unless listed for installation in wet locations?					
Overcurrent Devices	• Are overcurrent device locations per CEC?	CEC §725.45			N/A	N/A

HCD SPCM FOOD PREPARATION UNIT CHECKLIST		HCD Cite		Complies?		CALIFORNIA RETAIL FOOD FACILITY STATUSES FOR REFERENCE ONLY	CRFC Cite
		T25 CCR		Yes	No		HSC Part 7
PLUMBING – CCR T25 §4534 / 4514 & T24 UPC §301							
Plumbing Installations	• Do plumbing installations comply with T25, Art 3, Subarticle 5 (T24, CPC, Part 5)?	§4534(a) §4514(b)				N/A	N/A
Listed Materials	• Are the materials being used listed/labeled by and approved third party agency?	§4534(a) UPC §301.1.1				• Equipment shall be certified or classified for sanitation by an ANSI accredited certification program.	§114130(d) §114130(b)
GAS PIPING – CCR T25 §4534 / 4517.3 & T24 Chap 12							
Gas Pipe Joints	• Right/left nipples or couplings shall not be used.	§4534(b)				N/A	N/A
	• Are joints made with either a single or a double flare of the proper degree as recommended by manufacturer, or with other listed vibration-resistant fittings, or joints may be brazed with material having a melting point >1,000°F?	§4534(c)				N/A	N/A
	• Metallic ball sleeve compression-type tubing fittings shall not be used.						
Gas Pipe Tubing	• Tubing shall not run inside walls, floors, ceilings, partitions or similar concealed space.	§4534 (d)				• Space around pipes, conduits, or hoses that extend through cabinets, floors, or outer walls shall be sealed. The closure shall be smooth and easily cleanable.	§114301(e)
	• Does tubing in walls, floors, ceilings, partitions, have weather-resistant grommets that fit snugly?						
	• Are screw joints made with – Listed pipe–joint compound; Insoluble in LPG; and, applied to the male threads only?						
Gas Tubing Unions	• Right/left nipples/couplings are not to be used to join sections of screw piping?	§4534(f)				N/A	N/A
	• Ground joint unions may be used to connect heat-producing appliances to the appliance branch piping.						
GAS ID LABEL – CCR T25 §4534 & T24 CMC Chap 3							
Gas ID Label	• Is the label permanent on outside exterior wall?	§4534(g)				N/A	N/A
	• Is the label adjacent to the gas supply connection? (See samples in regulations)						
	• Is BTUH input rating marked? (See §4031 for label size and type)						
LPG – CCR T25 §4516 & T24 CMC Chap 3							
LPG Appliances	• Storage and supply of LPG (Gas Facilities; Containers; Container valves; Regulating equipment; Appurtenances) in accordance with NFPA 58 and the CA Fire Code?	CMC §303.7				N/A	N/A
	• Are appliances installed in an above-grade underfloor space or basement? If so – are they provided with an approved means for removal of unburned gas?	CMC §303.7.1					
LPG Containers	• No container shall be stored inside (or provisions made) except for listed, completely self-contained hand torches, lanterns, or similar equipment with containers having a maximum water capacity of not more than 2.5 pounds of LPG capacity.	§4516.1(a)				N/A	N/A
	• Containers, control valves and regulating equipment shall be: o Mounted on the hitch; o Installed in a single vapor-tight compartment; o Accessible only from the outside, or mounted on the frame; o Constructed of galvanized steel, not less than 0.0299 inch; o Seams/joints shall be lapped, mechanically secured & made airtight	§4516.1(b)				N/A	N/A

HCD SPCM FOOD PREPARATION UNIT CHECKLIST		HCD Cite	Complies?		CALIFORNIA RETAIL FOOD FACILITY STATUTES FOR REFERENCE ONLY	CRFC Cite
		T25 CCR	Yes	No		HSC Part 7
LPG – CCR T25 §4516 & T24 CMC Chap 3						
LPG Containers	<ul style="list-style-type: none"> Fuel–gas tubing from the gas–supply connection may pass through the wall, floor or ceiling of the compartment with bulkhead fittings or equal that fit snugly around the pipe and the penetration. 	§4516.1(b)			N/A	N/A
	<ul style="list-style-type: none"> Fuel containers and carriers shall be securely mounted. <ul style="list-style-type: none"> Containers shall not have less than the minimum road clearance under maximum spring deflection. Fastenings shall withstand, without permanent visible deformation, static loading in any direction equal to four times the weight of the container filled with fuel. 	§4516.1(c)(1)			N/A	N/A
	<ul style="list-style-type: none"> Are containers securely mounted to prevent jarring–loose, slipping or rotating? 	§4516.1(c)(2)			N/A	N/A
	<ul style="list-style-type: none"> Are container valves, appurtenances and connections adequately protected to prevent damage due to accidental contacts with stationary objects, from loose objects, stones, mud, or ice, thrown up from the ground or floor, and from damage due to overturn of the commercial modular or similar accident? 	§4516.1(c)(3)			N/A	N/A
	<ul style="list-style-type: none"> Is the access to the container by a door or opening in the exterior wall of the commercial modular? 	§4516.1(d)			N/A	N/A
	<ul style="list-style-type: none"> Doors or panels shall not be equipped with locks or require special tools or knowledge to open. 					
	<ul style="list-style-type: none"> Compartments ventilated with two vents having with min. (2%) of the floor area of the compartment? 					
	<ul style="list-style-type: none"> Containment areas open unrestricted to the outside atmosphere? 					
<ul style="list-style-type: none"> Are vents equally distributed between the floor and ceiling of the compartment? <ul style="list-style-type: none"> If the bottom vent is in the access door or wall, it shall be flush with the floor level of the compartment. The top vent shall be located in the access door or wall with the bottom of the vent not more than twelve (12) inches below the ceiling level of the compartment. 						
<ul style="list-style-type: none"> All vents shall have an unrestricted discharge to the outside atmosphere. 						
WATER PIPING – C R T25 §4534 / 4514 / 4519 & T24 CPC Chap 6						
Plumbing Installations	<ul style="list-style-type: none"> Do plumbing installations comply with T25, Art 3, Subarticle 5 (T24, CPC, Part 5)? 	§4534(a) §4514(b)				
Potable Water	<ul style="list-style-type: none"> Is potable water supply piping installed to avoid the possibility of: Used / Unclean / Polluted / Contaminated Water / Mixtures / Substances of entering any portion of such piping from any: Tank / Receptor / Equipment / Plumbing fixture by reason of back-siphonage, suction, or any other cause, either during normal use and operation thereof, or when any such tank, receptor, equipment, or plumbing fixture is flooded or subject to pressure exceeding the operating pressure in the hot or cold water piping? 	CPC §602.1			<ul style="list-style-type: none"> Potable water tank of sufficient capacity to furnish an adequate quantity of potable water for food preparation, warewashing, and hand washing purposes provided for nonpermanent units? At least 5-gallons of water provided exclusively for hand washing for nonpermanent units? Water needed for other purposes shall be in addition to the 5-five gallons for hand washing. Except as specified in subdivision (d), at least 25-gallons of water shall be provided for food prep / warewashing. At least 15-gallons of water shall be provided for nonpermanent units that conduct limited food preparation 	§114217 (a)(b)(c)(d)(e)

HCD SPCM FOOD PREPARATION UNIT CHECKLIST		HCD Cite	Complies?		CALIFORNIA RETAIL FOOD FACILITY STATUSES FOR REFERENCE ONLY	CRFC Cite
		T25 CCR	Yes	No		HSC Part 7
Potable Water Storage Tanks	• Are tanks listed to approved standards?	§4519.1(a)			<ul style="list-style-type: none"> Potable water tank of sufficient capacity to furnish an adequate quantity of potable water for food preparation, warewashing, and hand washing purposes provided? At least 5-gallons of water provided exclusively for hand washing? Any water need for other purposes shall be in addition to the 5-gallons for hand washing. Except as specified in subdivision (d), at least 25-gallons of water provided for food prep / warewashing? (d) At least 15-gallons of water provided for units that conduct limited food prep? Water delivery system delivers at least 1-gallon per minute to each sink basin? 	§114217(a) §114217(b) §114217(c) §114217(d) §114217(e)
	• Are tanks installed in a location to be removable for service, repair or replacement without the necessity of removing permanent structural, mechanical or electrical equipment?					
	• If subject to road damage – Is the tank provided with mechanical protection?					
	• Are non–pressure gravity tanks equipped with a vent at the top of the tank?	§4519.1(b)				
	• Are vents and overflow pipe openings protected from the entrance of dirt, insects and other contamination?					
• Potable water storage tanks, if designed to be pressurized – Equipped with a listed air pressure relief valve set to open at not more than 125 pounds per square inch gauge or in accordance with the tank manufacturer’s instructions?	§4519.1(c)					
WATER SUPPLY – CCR T24 CPC Chap 6						
Water Supply Joints	• Are flared Joints made with approved fittings and appropriate tools?	CPC §606.1.1			<ul style="list-style-type: none"> Water system designed / constructed using materials that enable water to be introduced without contamination? Tanks, line couplings, valves and all other plumbing designed, installed, maintained and constructed of materials that will not contaminate the water supply, food, utensils, or equipment? 	§114211(a)(b)
	• Are mechanical Joints made with listed standards?	CPC §606.1.2				
	• Are plastic female fittings only with plastic male fittings?	CPC §606.2.2				
	• Slip joints, permitted to be used only on the exposed fixture supply.	CPC §606.2.2				
POTABLE WATER PROTECTION – CCR T25 §4534 / 4514 & T24 CPC Chap 6						
Plumbing Installations	• Do plumbing installations comply with T25, Art 3, Subarticle 5 (T24, CPC, Part 5)?	§4534(a) §4515(b)			N/A	N/A
Cross Contamination Protection	• Is all water-operated equipment, mechanism, used water-treating chemical or substance, installed so it does not cause pollution or contamination of the domestic water supply?	CPC §603			<ul style="list-style-type: none"> A person shall operate a water tank, pump, and hoses so that backflow and other contamination of the water supply are prevented 	§114235
Backflow Device	• Is backflow prevention device approved by the AHJ?	CPC §603.1			N/A	N/A
	• Are devices / assemblies for potable water supply for protection against backflow shall be maintained in good working condition?					
Anti-Siphon Trap Vent <i>Note: Permitted for use only as secondary vent</i>	• The device installed as per terms of its listing.	§4534(h)(1)			N/A	N/A
	• Installed in accessible location with free air flow provided.	§4534(h)(2)				
	• Does not serve >2 fixtures.	§4534(h)(3)				
	• It is used for >2 consecutive fixtures before being vented to the outside.	§4534(h)(4)				
	• The anti-siphon trap vent serving two fixtures drained min by 1.5” diameter drain.	§4534(h)(5)				
	• Anti-siphon shall not serve as primary vent for toilets or holding tanks.	§4534(h)(6)				
	• The fixture drain or main drain that bypasses a holding tank vented by a primary vent per T24, Part 5 (CPC).	§4534(h)(7)				
Indirect Waste	• Establishments that store, prepare, sell, serve, process, or handle food and beverages involving equipment that requires drainage shall provide indirect waste piping for refrigerators, refrigeration coils, freezers, walk-in coolers, iceboxes, ice-making machines, steam tables, egg boilers, coffee urns and brewers, hot-and-cold drink dispensers, and similar equipment.	CPC §8021.2			N/A	N/A
Size of Indirect waste	• Flood-level rim of the receptor shall be not less than 1 inch.	CPC §801.1			N/A	N/A

HCD SPCM FOOD PREPARATION UNIT CHECKLIST		HCD Cite		Complies?		CALIFORNIA RETAIL FOOD FACILITY STATUTES FOR REFERENCE ONLY	CRFC Cite
		T25 CCR		Yes	No		HSC Part 7
WATER HEATERS – CCR T24 CPC Chap 5							
Water Heaters	<ul style="list-style-type: none"> Is the minimum capacity for water heaters in accordance with CPC Table 5-1? 	CPC §501.0				<ul style="list-style-type: none"> Except as provided in subdivision (d), adequate, protected, pressurized, potable supply of hot & cold water is provided? Hot water a minimum temperature of 120°F measured from the faucet, unless otherwise specified in this part? Water supply is from a water system approved by the health officer or the AHJ? 	§114192
	<ul style="list-style-type: none"> Is the water heater capable of providing 120°F or hotter? 	CPC §501.0				<ul style="list-style-type: none"> Hose used for conveying potable water constructed of nontoxic materials and used for no other purpose and is clearly labeled as to its use? Hose stored and used so as to be kept free of contamination? 	
	<ul style="list-style-type: none"> Is the water controlled with a mixing valve? 					<ul style="list-style-type: none"> Potable water supply protected with a backflow or back siphonage device when required by applicable plumbing codes? 	
	<ul style="list-style-type: none"> Is a mixing valve provided? <i>Note: the water heater thermostat is not considered a suitable control for meeting the mixing valve provision.</i> 					<ul style="list-style-type: none"> Exposed piping of a nonpotable water system identified so that it is readily distinguishable from piping that carries potable water? A food facility may provide only warm water if the water supply is used only for hand washing, as required in §113953. 	
WASTE HOLDING TANKS – T25 CCR §4517							
Waste Holding Tanks	<ul style="list-style-type: none"> Is the tank listed and installation removable without removing permanent construction? 	§4517.8(a)				<ul style="list-style-type: none"> Tank(s) have a capacity commensurate with the level of food handling activity? Tanks have a min capacity 50% greater than the potable water tanks? In no case shall the wastewater capacity be <7.5 gallons. Where potable water for the preparation of a food or beverage is supplied, an additional wastewater tank capacity equal to at least 15% of the water supply shall be provided. Additional wastewater tank capacity may be required where wastewater production is likely to exceed tank capacity. If ice is utilized in the storage / display / service of food or beverages, an additional minimum wastewater holding tank shall be provided with a capacity equal to 1/3 volume of the ice cabinet to hold drainage of ice melt. Wastewater tanks on nonpermanent units equipped with a shut-off valve? Waste tank air vent overflow pipe as required by others (<i>County of Los Angeles Public Health</i>) 	§114240
	<ul style="list-style-type: none"> Is the minimum size inlet connection determined by the total number of fixtures? 	§4517.8(b)					
	<ul style="list-style-type: none"> Does the inlet hose penetrate the tank more than 1.5"? 	§4517.8(c)					
	<ul style="list-style-type: none"> Body waste holding tank drain: Is the opening min. 3" pipe size? 						
	<ul style="list-style-type: none"> Is the liquid waste holding tank drain opening minimum 1.5" pipe size? 						
	<ul style="list-style-type: none"> Are the drain openings located at the lowest point in the tank? 						
	<ul style="list-style-type: none"> Is a fullway valve directly connected to the tank or installed in the drain pipe of the tank within 36" of the drain outlet? 						
	<ul style="list-style-type: none"> Is the tank venting at the highest point in the top of the tank(?) with: <ul style="list-style-type: none"> 1.25" minimum dia. individual vent pipe extending undiminished through the roof. 	§4517.8(d)(1)					
	<ul style="list-style-type: none"> Is the tank venting at the highest point in the top of the tank(?) with: <ul style="list-style-type: none"> Wet vent serving as a drain provided the drain portion is increased one pipe size larger than the connected trap arm? 	§4517.8(d)(2)					
RODENT PROTECTION – CCR T25 §4521							
Rodent Resistance	<ul style="list-style-type: none"> Are exterior openings around piping, tubing, ducts, plenums, chimneys and vents sealed to resist the entrance of rodents? 	§4521				N/A	N/A
MECHANICAL HOODS – CCR T25 §4414 / 4533							
Mechanical Installations	<ul style="list-style-type: none"> Do mechanical installations meet T25, Art 3, Subarticle 4 (<i>T24, CMC, Part 4</i>) as it applies to equipment / installations? 	§4414(b) §4533(a)				N/A	N/A

HCD SPCM FOOD PREPARATION UNIT CHECKLIST		HCD Cite	Complies?		CALIFORNIA RETAIL FOOD FACILITY STATUTES FOR REFERENCE ONLY	CRFC Cite
		T25 CCR	Yes	No		HSC Part 7
MECHANICAL HOODS – CCR T24 CMC §508						
Hoods	<ul style="list-style-type: none"> Are hoods installed all: Deep fat fryers; broilers; fry grills; steam-jacketed kettles; hot-top ranges; ovens; BBQs; rotisseries; dishwashing machines; and, similar equipment in a food-processing establishment? 	CMC §508.1			<ul style="list-style-type: none"> Mechanical exhaust ventilation equipment provided over all cooking equipment? As required to effectively remove: Cooking odors; smoke; steam; grease; heat; and, vapors. 	§114149.1(a) §114149.1(b) §114149.1(c) §114149.1(d)
MECHANICAL HOODS SEAMS / JOINTS – CCR T24 CMC §508						
Seams / Joints	<ul style="list-style-type: none"> Seams, joints, and penetrations of the hood enclosure – Do they have a liquid-tight continuous external weld to the hood's lower outermost perimeter? 	CMC §508.2 [NFPA 96:5.1.2]			<ul style="list-style-type: none"> All seams in the duct completely tight to prevent the accumulation of grease? Construction joints / seams tightly fitted / sealed so as to be easily cleanable. Silicone sealant or equivalent waterproof compounds are acceptable, provided that the gap is smaller than ¼" and applied smooth so as to prevent the entrance of liquid waste or vermin All seams in the duct completely tight to prevent the accumulation of grease? Construction joints / seams tightly fitted / sealed so as to be easily cleanable. Silicone sealant or equivalent waterproof compounds are acceptable, provided that the gap is smaller than ¼" and applied smooth so as to prevent the entrance of liquid waste or vermin 	§114149.2(1) §114301(2) §114149.2(1) §114301(2)
	<ul style="list-style-type: none"> Seams, joints, and penetrations – Permitted to be internally welded; is the weld is formed smooth or ground smooth, so it doesn't trap grease, and is cleanable? 	CMC §508.2.1 [NFPA 96:5.1.3]				
	<ul style="list-style-type: none"> Are the internal hood joints, seams, filter support frames, and appurtenances attached inside the hood sealed or grease-tight? 	CMC §508.2.2 [NFPA 96:5.1.4]				
	<ul style="list-style-type: none"> Are the penetrations are sealed by devices that are listed for such use and whose presence does not detract from structural integrity? 	CMC §508.2.3 [NFPA 96:5.1.5]				
	<ul style="list-style-type: none"> Are the listed exhaust hoods, with or without exhaust dampers constructed of materials required by the listing? 	CMC §508.2.4 [NFPA 96:5.1.6]				
	<ul style="list-style-type: none"> Are the listed exhaust hoods assembled in accordance with the listing requirements? 	CMC §508.2.5 [NFPA 96:5.1.7]				
	<ul style="list-style-type: none"> Are the eyebrow-type hoods over gas / electric ovens (when permitted) have a duct constructed as required in §510.0 from the oven flue(s) connected to the hood canopy upstream of the exhaust? 	CMC §508.2.6 [NFPA 96:5.1.8.1]				
	<ul style="list-style-type: none"> Is the duct connecting the oven flue(s) to the hood canopy connected with a continuous weld or have a duct-to-duct connection? 	CMC §508.2.7 [NFPA 96:5.1.8.2]				
	<ul style="list-style-type: none"> Does the insulation materials other than electrical insulation shall have a flame spread rating of 25 or less when tested in accordance with UL 723, <i>Standard for Test for Surface Burning Characteristics of Building Materials</i>? 	CMC §508.2.8 [NFPA 96:5.1.9]				
	<ul style="list-style-type: none"> Does the adhesives or cements used in the installation of insulating materials comply with the requirements of §508.2.8, when tested with the specific insulating material? 	CMC §508.2.9 [NFPA 96:5.1.10]				
<ul style="list-style-type: none"> Are the penetrations sealed with listed devices in accordance with the requirements of §508.2.11? 	CMC §508.2.10 [NFPA 96:5.1.11]					
<ul style="list-style-type: none"> Are the devices that require penetration of the hood listed in accordance with UL 1978, <i>Standard for Grease Ducts</i>? 	CMC 508.2.11 [NFPA 96:5.1.12]					
EQUIPMENT ON ROOFS – CCR T24 CMC §303.8 / 304.0						
Roof Access	<ul style="list-style-type: none"> Equipment / appliances located on roofs or elevated locations are accessible? 	CMC §304.1 [NFPA 54:9.4.3.1]			N/A	N/A
Roof Support	<ul style="list-style-type: none"> Roofs with equipment are capable of supporting the additional load? 	CMC 303.8.1.2			N/A	N/A
Guards or Rails	<ul style="list-style-type: none"> Is there a minimum of 6' between any part of the equipment and the edge of the roof? If not – Is there a guard or a rail a min of 42" tall on the exposed side? 	CMC 303.8.1.5			N/A	N/A
Inside Access	<ul style="list-style-type: none"> If building height is more than 15' – Is roof access from the inside? 	CMC §304.1.2			N/A	N/A
	<ul style="list-style-type: none"> Is there a minimum of 6' between any part of the equipment and the edge of the roof? If not – Is there a guard or a rail a minimum of 42" tall on the exposed side? 	CMC §304.1.2.2 [NFPA 54:9.4.3.4]			N/A	N/A
Work Area	<ul style="list-style-type: none"> Equipment has at least 30" working clearance in front of the service panel? 	CMC §303.8.1.1			N/A	N/A

HCD SPCM FOOD PREPARATION UNIT CHECKLIST		HCD Cite	Complies?		CALIFORNIA RETAIL FOOD FACILITY STATUTES FOR REFERENCE ONLY	CRFC Cite
		T25 CCR	Yes	No		HSC Part 7
ROOF EQUIPMENT WORK AREA – CCR T24 CMC §304.1.3						
Guards or Rails	<ul style="list-style-type: none"> At least 6' between any part of the equipment and the edge of a roof or similar hazard shall be maintained. 	CMC §303.8.1.2			N/A	N/A
Electrical Power	<ul style="list-style-type: none"> Equipment requiring an external source of electrical power shall have; a readily accessible electrical disconnecting means within sight of equipment. And a 120VAC grounding-type receptacle adjacent to the equipment 	CMC §303.8.1.6 (1,2)			N/A	N/A
GREASE REMOVAL – CCR T24 CMC §509						
Grease Removal	<ul style="list-style-type: none"> Are listed grease filters, baffles or other approved grease removal devices for use with commercial cooking equipment provided? 	CMC §509.1			<ul style="list-style-type: none"> Hood installed so to provide for thorough cleaning of all interior / exterior surfaces, including, but not limited to: <ul style="list-style-type: none"> Hood; filters; piping; lights; troughs; hangers; flanges; and, exhaust ducts. Exhaust ventilation hood systems in food prep / warewashing areas, including components such as hoods, fans, guards, and ducting, are designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-use articles? Filters or other grease extracting equipment designed readily removable for cleaning / replacement if not designed to be cleaned in place? Joints / seams substantially tight? No solder used, except for sealing a joint or seam? When grease gutters are provided they drain to a collecting receptacle fabricated / designed / installed readily accessible for cleaning? Exhaust hood ducting meets the following requirements? <ul style="list-style-type: none"> Seams in the duct are completely tight to prevent the accumulation of grease? Ducts have sufficient clean-outs to make them readily accessible for cleaning? Ducts are be properly sloped? Intake / exhaust air ducts shall be cleaned and filters changed so not a source of contamination by dust, dirt, and other materials. 	§114149.2(a) §114149.2(b) §114149.2(c) §114149.2(d) §114149.2(e)
	<ul style="list-style-type: none"> Mesh filters shall not be used. 					
	<ul style="list-style-type: none"> Is the distance between the grease removal device and cooking surface is not be less than 18"? 	CMC §509.2.1 [NFPA 96:6.2.1.1]				
	<ul style="list-style-type: none"> Grease removal devices used in conjunction with charcoal or charcoal-type broilers, including gas or electrically heated charbroilers – Is the minimum vertical distance of 4' is maintained between the lower edge of the grease removal device and the cooking surface being maintained? 	CMC §509.2.2 [NFPA 96:6.2.1.2]				
GREASE DRIP TRAY – CCR T24 CMC §510						
Grease Drip Trays	<ul style="list-style-type: none"> If ducts are installed without forming dips or traps, will they collect residues? 	CMC §510.1.4			N/A	N/A
	<ul style="list-style-type: none"> Is the manifold (common duct) systems – The lowest end of the main duct is connected flush on the bottom with the branch duct? 					
	<ul style="list-style-type: none"> Are duct systems serving a Type I hood constructed and installed so that grease cannot become pocketed in any portion? 					
	<ul style="list-style-type: none"> Is the system slope not less than .25" per lineal foot toward the hood or toward an approved grease reservoir? 					
	<ul style="list-style-type: none"> Horizontal ducts exceeding 75' in length – is the slope higher than 1" per lineal foot. 					

HCD SPCM FOOD PREPARATION UNIT CHECKLIST		HCD Cite	Complies?		CALIFORNIA RETAIL FOOD FACILITY STATUTES FOR REFERENCE ONLY	CRFC Cite
		T25 CCR	Yes	No		HSC Part 7
DUCTWORK ACCESS PANELS – CCR T24 CMC §510						
Access Panels	<ul style="list-style-type: none"> Do openings required for accessibility shall comply with section 510.3? 	CMC 510.5			N/A	N/A
Access Panel Location	<ul style="list-style-type: none"> Are openings provided at: the sides or at the top of the duct, whichever is more accessible, and at changes of direction? 	CMC 510.3.1			N/A	N/A
	<ul style="list-style-type: none"> Do openings protected by approved access panels that comply with §510.3.4.5? Exception: Openings are not required in portions of the duct that are accessible from the duct entry or discharge. 					
	<ul style="list-style-type: none"> Hoods with dampers in the exhaust or supply collar – Is an access panel for cleaning and inspection is provided in the duct or hood collar? Are the access panels as close to the hood as possible but not greater than 18”? 	CMC §510.3.2				
Access Panel Label	<ul style="list-style-type: none"> Is there a sign at the access panel that says, “ACCESS PANEL-DO NOT OBSTRUCT” 	CMC 510.1.6			N/A	N/A
DUCTWORK SUPPORT – CCR T25 §4533						
Duct Support	<ul style="list-style-type: none"> Are ducts securely fastened in place and supported at least every 4’? 	§4533(c)			N/A	N/A
MECHANICAL MAKE-UP AIR – CCR T24 CMC §511						
Make-up Air	<ul style="list-style-type: none"> Is there enough replacement air quantity adequate to prevent negative pressures in the commercial cooking areas? 	CMC §511.3 [NFPA 96:8.3.1. 8.3.2]			<ul style="list-style-type: none"> Makeup air provided at the rate of that exhausted? 	§114149.1(d)
	<ul style="list-style-type: none"> When the fire-extinguishing system discharges, is there enough makeup air supplied internally to a hood shall be shut off? Exception: Compensating hoods shall meet the airflow requirements specified in §508.4.1.3 thru §508.4.1.5. Compensating hoods shall extract at least 20 percent of their required exhaust airflow from the kitchen area. 					
MECHANICAL EQUIPMENT CLEANING – CCR T24 CMC §515						
Equipment cleaning	<ul style="list-style-type: none"> Equipment that collects grease below the surface, behind the equipment, or in cooking equipment flue gas exhaust, such as griddles or charbroilers – is the equipment inspected and, if found with grease accumulation, is it cleaned by a properly trained, qualified, and certified person acceptable to the AHJ? 	CMC §515.3.2			<ul style="list-style-type: none"> Is there a minimum of 4” of unobstructed space for sanitary maintenance beneath counter equipment or at the sides? Portable equipment or machinery need not comply with the minimum leg height requirement. Threads / nuts / rivets shall not be exposed where they interfere with cleaning. Threads / nuts / rivets that interfere with cleaning shall be sealed or capped. Floor mounted equipment shall be sealed to the floor or raised at least 6” off the floor. 	§114301(g)(1) §114301(g)(2) §114301(g)(3) §114301(g)(4)
FIRE EXTINGUISHING EQUIPMENT – CCR T24 CMC §513						
Fire Extinguishing Equipment	<ul style="list-style-type: none"> Is there fire-extinguishing equipment for the protection of grease removal devices, hood exhaust plenums, and exhaust duct systems provided? 	CMC §513.1.1 [NFPA 96:10.1.1]			<ul style="list-style-type: none"> LPG equipment installed to meet applicable fire authority standards? Installation approved by fire authority? A properly charged and maintained minimum 10 BC-rated fire extinguisher to combat grease fires is properly mounted and readily accessible on the interior of any unit that is equipped with heating elements / cooking equipment. 	§114323(d)(e)
	<ul style="list-style-type: none"> Is the cooking equipment producing grease-laden vapors protected by fire-extinguishing equipment? 	CMC §513.1.2 [NFPA 96:10.1.2]				
	<ul style="list-style-type: none"> Does the fire-extinguishing equipment include both automatic fire-extinguishing systems as primary protection and portable fire extinguishers as secondary backup? 	CMC 513.2.1 [NFPA 96:10.2.1]				
Fuel Shutoff	<ul style="list-style-type: none"> Does fire-extinguishing system activate and all sources of fuel and electric power for that cooking system automatically shut off? 	CMC §513.4 [NFPA96:10.4.1]			N/A	N/A

HCD SPCM FOOD PREPARATION UNIT CHECKLIST		HCD Cite		Complies?		CALIFORNIA RETAIL FOOD FACILITY STATUTES FOR REFERENCE ONLY	CRFC Cite
		T25 CCR		Yes	No		HSC Part 7
GENERATORS – CCR T25 §4389							
Generators	<ul style="list-style-type: none"> Is the fuel-fired generators listed in accordance with nationally recognized standards by an approved testing agency? 	§4389(a)				N/A	N/A
	<ul style="list-style-type: none"> Is the equipment installed in accordance to manufacturer's installation instructions? 	§4389(b)				N/A	N/A
	<ul style="list-style-type: none"> A copy of the installation instructions provided? 						
	<ul style="list-style-type: none"> Is the generator(s) mounted with adequate structural support from the frame? 	§4389(c)				N/A	N/A
	<ul style="list-style-type: none"> Is the generator secured in place to avoid displacement from vibration and road shock? 						
	<ul style="list-style-type: none"> Is the generator designed and installed providing a vapor-tight separation between the compartment and the interior of the unit? 	§4389(d)				N/A	N/A
	<ul style="list-style-type: none"> Is the generator compartment constructed of galvanized steel, not less than 0.0299" thick? 	§4389(e)				N/A	N/A
	<ul style="list-style-type: none"> Are the seams and joints: lapped / mechanically secured / airtight to the interior of the unit? 						
	<ul style="list-style-type: none"> Alternate materials and methods of construction may be used if they provide equivalent quality, strength, effectiveness, fire resistance, durability and safety and are approved pursuant to this section. 						
	<ul style="list-style-type: none"> Fuel-fired engine exhaust systems, fuel-supplies, electrical conduit, cables, conductors and equipment do not penetrate any area of the compartment that separates the compartment from the interior? If so, they need tight fitting grommets. 	§4389(f)				N/A	N/A
	<ul style="list-style-type: none"> Is compartment ventilation per manufacturer's installation instructions? 	§4389(g)				N/A	N/A
	<ul style="list-style-type: none"> Are exhaust system separated a minimum of 1.5" from combustible material? If not, it is insulated or shielded? 	§4389(h)				N/A	N/A
	<ul style="list-style-type: none"> Exhaust system provided with an effective spark arrester that does not terminate adjacent to the unit gasoline filler spout? 						
	<ul style="list-style-type: none"> Does the exhaust system terminate beyond the periphery of the unit? 						
<ul style="list-style-type: none"> Is the generator mounted providing an effective bond to the unit chassis? 	§4389(i)				N/A	N/A	
<ul style="list-style-type: none"> Is the equipment installed to ensure that the current-carrying conductors from the generator and from an outside source are not connected to the unit's circuits at the same time? 							
<ul style="list-style-type: none"> Are the supply conductors from the generator to a junction box or distribution panelboard are of the stranded type installed in flexible metal conduit or equivalent mechanical protection? 	§4389(j)				N/A	N/A	
BATTERY LOCATIONS – CCR T25 §4383							
Battery Locations	<ul style="list-style-type: none"> Are batteries securely attached to the unit? 	§4383(b)				N/A	N/A
	<ul style="list-style-type: none"> Are they installed in an area vapor-tight to the interior? 						
	<ul style="list-style-type: none"> Are they ventilated directly to exterior of the unit? 						
	<ul style="list-style-type: none"> When in a compartment – do they meet the following? <ul style="list-style-type: none"> Area of 1.7 sq. inches @ Top and Bottom? Batteries are not installed in a compartment containing spark or flame producing equipment? Batteries may be installed in the engine generator compartment, if the only charging source is from the engine generator? 						

Appendix – Items Not Addressed By HCD

	HCD	California Retail Food Code	CRFC Cite
Service Windows	N/A	<ul style="list-style-type: none"> • Pass-through window service openings limited to 216 sq. inches. • Service openings are not closer together than 18”? • Each opening provided with a solid or screened window and equipped with a self-closing device? • Screening shall be at least 16 mesh per sq. inch. • Pass-through windows of up to 432 sq. inches are approved if equipped with an air curtain device. • Counter surface of the service openings smooth and easily cleanable? • Makeup air shall be provided at the rate of that exhausted. 	§114259.2
Impervious Surface	N/A	<ul style="list-style-type: none"> • Floors / walls / ceilings of all enclosed unit areas constructed so that the surfaces are: Impervious / Smooth, and easily cleanable / Slip resistant / and, the floor and wall juncture shall be covered with a 3/8” minimum radius coving, with the floor surface extending up the wall at least 4”. • Ground / floor surfaces where cooking processes are conducted from a grill / BBQ, or other unenclosed cooking unit on a unit is impervious? Impervious is: Smooth, and easily cleanable / Slip resistant. • Ground / floor surfaces in compliance with this section extend a minimum of 5’ on all open sides of where cooking processes are conducted? 	§114301(h) §114301(i)
Ware Washing Sink	N/A	<ul style="list-style-type: none"> • Except as specified in subdivisions (b) & (c), a unit where no prepackaged food is cooked, blended, or otherwise prepared provides a ware washing sink with at least 3 compartments with 2 integral metal drain boards (DB)? • Each compartment shall be large enough for cleaning of the largest utensil and either: <ul style="list-style-type: none"> ○ At least 12”W x 12”L x 10”D. ○ At least 10”W x 14”L x 10”D. • Each DB is at least the size of one of the sink compartments? • DB installed with at least 1/8” per ft. slope toward the sink compartment, and fabricated with min. of 1/2” lip or rim to prevent draining liquid from spilling onto the floor? • Sink equipped with a mixing faucet and provided with a swivel spigot capable of servicing all sink compartments? 	§114313(a)(1) §114313(a)(2) §114313(a)(3)
Plumbing - Hose Connection	N/A	<ul style="list-style-type: none"> • Devices for external cleaning are not be used for potable water purposes on the unit? • Exterior hose-connection valves are attached to unit or mobile support unit and are located above the ground with an approved connection? • Water Hoses / faucets equipped with quick connection are OK. 	§114215(c)
Plumbing & Water Supply Hand Washing Sinks	N/A	<ul style="list-style-type: none"> • Units not under a valid permit as of 01.01.1997, where no prepackaged food is sold shall provide hand washing facilities. • Hand washing facilities is separate from the ware washing sink? • Hand washing sink has a min. 9”L x 9”W x 5”D and is easily accessible? • Hand washing facility is separated from the ware washing sink by a metal splashguard with a min. height of 6” that extends from the back edge of the drainboard to the front edge of the drainboard, and the corners of the barrier are rounded? • No splashguard is required if the distance between the hand washing sink and the warewashing sink drainboards is 24” or more. 	§114311(a) §114311(b)
Equipment	N/A	<ul style="list-style-type: none"> • Compressor units that are not an integral part of food equipment such as auxiliary engines / generators / or similar equipment installed in an area completely separated from food preparation and food storage? • Compressor accessible from outside the unit for proper cleaning and maintenance? 	§114322
Mechanical - Hoods	N/A	<ul style="list-style-type: none"> • Mechanical exhaust ventilation equipment installed / maintained in accordance with the CMC, except for units subject to Part 2 (commencing with §18000) of Division 13, an alternative code adopted pursuant to §18028 shall govern the construction standards. • Restricted food units are exempt from subdivision (a), but shall still provide ventilation to remove gases, odors, steam, heat, grease, vapors and smoke from the unit. In the event that the enforcement officer determines that the ventilation must be mechanical in nature, the ventilation shall be accomplished by methods approved by the enforcement agency. • This section shall not apply to cooking equipment when the equipment has been submitted to the local enforcement agency for evaluation, and the local enforcement agency has found that the equipment does not produce toxic gases, smoke, grease, vapors, or heat when operated under conditions recommended by the manufacturer. • The local enforcement agency may recognize a testing organization to perform any necessary 	§114149.1 §114149.1(a) §114149.1(b)