



Oregon Mechanical Officials Association

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Monthly Membership Meeting Minutes

March 19, 2015

Marion County Public Works, Salem

The Oregon Mechanical Officials Association is dedicated to providing a professional environment for mechanical code officials and industry professionals to share knowledge and educate each other to enhance the public welfare.

CALL TO ORDER:

First Vice President John Corliss called the meeting to order at 12:30 p.m., March 19, 2015.

ATTENDANCE:

Executive Board members present included: First Vice President John Corliss, Second Vice President/Treasurer Bill Hendrix, Past President Troy Skinner, Member-At-Large Karl Harn and Member-At-Large Samantha Vandagriff. Also present were Rob Peters, Mark Heizer, Randy Soelberg, Chris Trussell, Claude Kennedy, Ken Eatwell and OMOA's executive administrative services manager Cory Cross.

MOTION: Samantha Vandagriff moved and it was seconded that the minutes from the February 19, 2015 meeting be approved. Motion approved unanimously.

OMOA COMMITTEE REPORTS:

Education Committee: John Corliss said there will be an Education/Board Meeting at 11:30 AM on Thursday, April 16, 2015. Chris Trussell will check to see if the room is available

Code Change Committee: John Corliss will contact Jason Phelps who is a member of the ICC Mechanical Code Change Committee regarding the code change that was submitted by OMOA.

Scholarship Committee: There was no report.

CODE DISCUSSION:

Rob Peters, Gresham, brought a question from one of the contractors from his jurisdiction asking; “Does the reference of 507.2.1 (OMSC) stating ‘...that produce grease or smoke,’ intend to include any equipment that during the cooking process creates grease or smoke; and if so would this exclude enclosed ovens that do not release grease and smoke during the actual cooking process?” Where would a Type I hood be required based upon this question?

This subject has been one of multiple evaluations and discussion among the OMOA members and jurisdictions. Type I hoods are required for ovens that produce grease, smoke and burning fats during their cooking processes. Per section 507.2.1 the Type I hoods shall be installed over medium duty, heavy-duty, and extra heavy-duty appliances and over light-duty cooking appliances that produce grease or smoke. There is an exception that if the electric cooking appliance is tested with an approved testing agency and documentation that the appliance effluent contains 5mg/m³ or less of grease when tested at an exhaust rate of 500 cfm in accordance with Section 17 of UL 710B, then no type I hood is required. Burnt biscuits are not the concern. This exception would include deck style pizza ovens, donut cookers that are mobile and self-contained with their own downdraft exhaust systems, hot dog cookers, etc. that meet the requirements of the exception testing according to the UL standard listed. Section 507.2.3 also includes an exception for domestic cooking operations such as are in a church, day-care center, fire station, employee lunchroom, or similar types of commercial occupancies; but these operations will be required to provide ventilation per Section 505.1.

There are many cooking operations that seem to ‘fall between the cracks’ and are not specifically mentioned by name in the code language. The definitions of the cooking appliances in the OMSC should provide general guidelines but jurisdictions need to also make some decisions or policies in-house to address those ‘grey area’ applications that come up. Pizza cooking can be a fine-line between the two hood requirements. Does the cooking process of sausage and pepperoni occur prior to its placement of the pie, or does it occur during the pizza pie cooking? Cooking on the pie may warrant the need for the Type I hood. Chicken rotisseries, broilers, and other operations that create smoke most definitely require the Type I hood. Bread ovens and ovens specifically used for baking typically do not need the Type I hood, but ovens used for general cooking purposes in camps and other large kitchen operations most likely will need the Type I hood.

Karl Harn, City of Portland, asked a question from Section 401.2 (OMSC) that states, “Every occupied space shall be ventilated by natural means in accordance with Chapter 12 of the OSSC (Sec. 402) or by mechanical means in accordance with Section 403. Where air infiltration rate in a dwelling unit is less than 5 air changes per hour when tested with a blower door at a pressure of 0.2-inch water column in accordance with Section 402.4.1.2 of the International Energy Conservation Code, the dwelling unit shall be ventilated by mechanical means in accordance with Section 403.” “401.3 when required: ventilation shall be provided during the periods that the room or space is occupied.” The question posed to the Association members was; “Is the mechanical ventilation required in residential laundry rooms without operable glazing?”

The general consensus of the Association was that the laundry room is not considered an occupied space per the OMSC Section 401.2 Exception: Rooms within a private dwelling which contains a bathtub, shower or spa facility shall be provided with a mechanical ventilation in accordance with the provisions of Table 403.3. Chapter 2, Occupiable Space definition is defined as, “An enclosed space intended for human activities, excluding those spaces intended primarily for other purposes, such as storage rooms and equipment rooms that are only intended to be occupied occasionally and for short periods of time. The Association agreed almost unanimously that a laundry room is an equipment room intended to be occupied occasionally and for short periods of time. Therefore no natural ventilation is required.

Samantha Vandagriff, Milwaukie, ran into a contractor who was adding a microwave/hood over a range in an existing home that was going to be sold. This home was fairly well gutted as the kitchen was being substantially remodeled. Samantha required this microwave/hood to be ducted to the exterior per the requirements of ORSC Section M1503, which requires range hoods to be discharged to the outdoors through a single-wall duct. The contractor challenged the call stating Section M1504.1, which states that, “The installation of a listed and labeled cooking appliance or microwave oven over a listed and labeled cooking appliance shall conform to the terms of the upper appliance’s listing and label and the manufacturer’s installation instructions. The microwave oven shall conform to UL 923.” The question from the contractor was, “Is there another code that addresses built-in recirculating microwaves? The code seems to only address simple range hoods and not the recirculating built-in microwave/recirculating ones.”

Although there appears to be a conflict between these two code sections of the ORSC, the requirements of Section 1507.2 states clearly that, “Exhaust air from range hoods, bathrooms, toilet rooms and rooms with bathing or spa facilities shall not be recirculated within a residence or to another dwelling unit and shall be exhausted directly to the outdoors. Exhaust air from range hoods, bathrooms, toilet rooms and rooms with bathing or spa facilities shall not discharge into an attic, crawl space or other areas inside the building.” It was agreed by the Association that replacement of a microwave/hood that recirculates the exhaust stream back into the room, as was typical several years ago in code, can be replaced with a like-for-like replacement without ducting it to the exterior; but that a new install or a substantial remodel/gut of a kitchen would require that these hoods would be required to comply with the provisions of M1507.2 and M1503 and be ducted to the exterior per those requirements.

OLD BUSINESS:

There was no old business.

NEW BUSINESS:

There was no new business discussed.

ADJOURNMENT:

The meeting was adjourned at 1:35 p.m.

Respectfully,

Cory Cross
Administrative Services Mgr.

**Next OMOA Membership Meeting
12:30 P.M., Thursday, April 16, 2015
Marion County Public Works
Silverton Road, Salem**