CERTIFICATE OF COMPLIANCE

This form is used to document any process systems that are within the scope of the permit application and are demonstrating compliance with mandatory requirements in §120.6/ §160.7, or prescriptive requirements in §140.9. This compliance document is used for newly constructed, addition and alteration projects.

Project Name:	Enforcement Agency:
Dwelling Address:	Permit Number:
City and Zip Code:	Permit Application Date:

A. GENERAL INFORMATION

01	Project Location (city)			04	Total Conditioned Floor Area		
02	Climate Zone			05	Total-Unconditioned Floor Area		
03	Occupancy Types Within Project:			06	# of Stories (Habitable Above Grade)		
☐	Office	☐	Retail	☐	Warehouse	☐	Grocery
☐	Hotel/ Motel	☐	School or Classroom	☐	Healthcare facility	☐	Financial Institution
☐	High-Rise Residential	☐	Relocatable Public School	☐	All Other Occupancy Types	☐	Unleased Tenant Space
☐	Auditorium	☐	Library	☐	Restaurant	☐	Parking Garage
☐	Convention Center	☐	Medical Office Bldg/ Clinic	☐	Theater	☐	Religious Facility
☐	Commercial Industrial	☐	Data Center	☐	Gymnasium	☐	Support Area

Alert! Healthcare Facilities do not have to meet the elevator, commercial kitchen, or lab exhaust requirements under Title 24, Part 6 and therefore are not documented on the NRCC-PRC-E. The corresponding tables (K, N, O) say "This section does not apply" when healthcare facility has been chosen as an occupancy within Table A. Systems serving these spaces shall meet the requirements of the Appliance Efficiency Regulations for walk-in coolers or freezers contained in the Appliance Efficiency Regulations (California Code of Regulations, Title 20, Sections 1601 through 1608).

B. PROJECT SCOPE

This table includes process systems that are within the scope of the permit application and are demonstrating compliance with mandatory requirements in §120.6/§160.7 or prescriptive requirements in §140.9.

My project consists of (check all that apply):

01		02	
☐	Refrigerated Spaces <3,000 ft^2 Total (no Title 24, Pt 6 requirements)	☐	Escalator & Moving Walkway Speed Controls (mandatory §120.6(g))
☐	Refrigerated Spaces >=3,000 ft^2 Total (mandatory §120.6(a))	☐	Controlled Environment Horticulture (mandatory §120.6(h))[1]
☐	Food/Beverage Stores > 8,000ft^2 cfa (mandatory §120.6(b))	☐	New Steam Traps (mandatory §120.6(i))
☐	Enclosed Parking Garage Exhaust >= 10,000 cfm (mandatory §120.6(c))	☐	Computer Rooms (mandatory §120.6(j) & prescriptive §140.9(a))[1]
☐	Newly Installed Process Boilers (mandatory §120.6(d))	☐	Commercial Kitchen Ventilation/Exhaust (prescriptive §140.9(b))[1]
☐	Compressed Air Systems Combined HP >= 25 (mandatory §120.6(e))	☐	Laboratory Exhaust/Factory Exhaust & Fume Hood (prescriptive §140.9(c))[1]
☐	Elevator Lighting & Ventilation Controls (mandatory §120.6(f)/§160.7)	☐	Pool/Spa (mandatory §110.4/§160.7)

[1] FOOTNOTE: These building features can comply using the performance method. If using the performance method for these features, compliance should be demonstrated on the NRCC-PRF-E compliance document.

Alert! Refrigerated Warehouses and refrigerated spaces that are less than 3,000 square feet do not have requirements under Title 24, Part 6 and therefore are not documented on the NRCC-PRC-E. Systems serving these spaces shall meet the requirements of the Appliance Efficiency Regulations for walk-in coolers or freezers contained in the Appliance Efficiency Regulations (California Code of Regulations, Title 20, Sections 1601 through 1608).

C. COMPLIANCE RESULTS

Results in this table are automatically calculated from data input and calculations in Tables F through R.

Note: If any cell on this table says "COMPLIES with Exceptional Conditions" refer to Table D. Exceptional Conditions for guidance or see the applicable Table referenced below.

01	02	03	04	05	06	07	08	09	10	11	12	13	14
Refrigerated Warehouse/ Space §120.6(a)	Commercial Refrigeration §120.6(b)	Parking Garage Exhaust §120.6 (c)	Process Boilers §120.6(d)	Compressed Air Systems §120.6(e)	Elevators §120.6(f) / §160.7	Escalators & Moving Walkways §120.6 (g)	Computer Rooms §140.9 (a)	Commercial Kitchens §140.9(b)	Laboratory/ Factory Exhaust §140.9(c)	Controlled Environment Horticulture §120.6(h)	Steam Traps §120.6(i)	Multifamily Pool/Spa §160.7	Compliance Results
(See Table F)	(See Table G)	(See Table H)	(See Table I)	(See Table J)	(See Table K)	(See Table L)	(See Table M)	(See Table N)	(See Table O)	(See Table P)	(See Table Q)	(See Table R)	
Yes/No	Yes/No	Yes/No	Yes/No	Yes/No	Yes/No	Yes/No	Yes/No	Yes/No	Yes/No	Yes/No	Yes/No	Yes/No	**COMPLIES or "COMPLIES WITH EXCEPTIONAL CONDITIONS" or DOES NOT COMPLY**

D. EXCEPTIONAL CONDITIONS

This table is auto-filled with uneditable comments because of selections made or data entered in tables throughout the form.

E. ADDITIONAL REMARKS

This table includes remarks made by the permit applicant to the Authority Having Jurisdiction

F. REFRIGERATED WAREHOUSES/SPACES

This table includes all refrigerated warehouses > 3,000ft2 and refrigerated spaces with a sum total of > 3,000 ft2 served by the same refrigeration system. The inputs within Table F are used to demonstrate compliance with the requirements of §120.6(a).

Warehouse Exterior Surface Insulation

01	☐	Exterior surfaces of refrigerated warehouses/spaces are specified to be insulated at least to the R-values in TABLE 120.6-A (see below) per §120.6:

TABLE 120.6-A REFRIGERATED WAREHOUSE/SPACE INSULATION

Space	Surface	Minimum R-Value
Freezers	Roof/ Ceiling	40
	Wall	36
	Floor	35
	Floor with all heating from productive refrigeration capacity[1]	20
Coolers	Roof/ Ceiling	28
	Wall	28

Underslab Heating

01	02
Room ID/ Description	Compliance Method §120.6(a)2

Fan Powered Evaporators

01	02	03	04	05	06
Name or Item Tag	Fan Motor Efficiency §120.6(a)3A			Fan Controls §120.6(a)3B & §120.6(a)3C	
	HP	Phase	Type or Efficiency	Evaporator Fans Served By	Compliance Method

Condensers

01	Indicate condenser types included in the project:[1]	☐ Air-Cooled (new only)	☐ Evaporative-cooled (new only)	☐ Water-cooled (new only)	☐ Adiabatic (new only)	☐ Altered/replacement or existing condensers only

[1] FOOTNOTE: Altered/replacement or existing condensers do not have Title 24, Part 6 requirements.

Air-Cooled Condensers

02	03	04	05	06	07	08	09	10	11
Name or Item Tag	Condenser Location	Variable Speed Control §120.6(a)4D	Temp Setpoint Controls §120.6(a)4E	Design Condensing Temperatures §120.6(a)4B	Condenser Efficiency §120.6(a)4G			Fin Density §120.6(a)4H	Complies?
					Refrigerant Type	Minimum Efficiency Required (Btuh/W)	Efficiency per Design (Btuh/W)		

Water-Cooled and Evaporative-Cooled Condensers

02	03	04	05	06	07	08	09	10
Name or Item Tag	Condenser Location	Variable Speed Control §120.6(a)4D	Temp Setpoint Controls §120.6(a)4E	Design Condensing Temperatures §120.6(a)4A	Condenser Efficiency §120.6(a)4G			Complies?
					THR Capacity	Minimum Efficiency Required (Btuh/W)	Efficiency per Design (Btuh/W)	

Adiabatic Condensers

02	03	04	05	06	07	08	09
Name or Item Tag	Variable Speed Control §120.6(a)4D	Temp Setpoint Controls §120.6(a)4E	Design Condensing Temperatures §120.6(a)4C	Condenser Efficiency §120.6(a)4G			Complies?
				Refrigerant Type	Minimum Efficiency Required (Btuh/W)	Efficiency per Design (Btuh/W)	

Compressors

01	Indicate compressor types included in the project:[1]	☐ Compressor (new only)	☐ Altered or existing compressors only

02	03	04	05
Name or Item Tag	Design Condensing Temp §120.6(a)5A&B	Variable Speed Control §120.6(a)5C	Variable Volume Ratio §120.6(a)5D

[1] FOOTNOTE: Altered/replacement or existing compressors do not have Title 24, Part 6 requirements.

Infiltration Barriers and Automatic Door Closers

01	02	03
Room ID/ Description	Infiltration Compliance Method §120.6(a)6	Door Closure Compliance Method §120.6(a)9

Transcritical CO_2 Fan-Powered Gas Coolers

01	Indicate gas cooler types included in the project:[1]	☐ Air-cooled (new only)	☐ Adiabatic (new only)	☐ Altered/replacement or existing gas coolers only	☐ No Transcritical CO_2 refrigeration/ no fan-powered gas coolers

[1] *FOOTNOTE: Altered/replacement or existing gas-coolers do not have Title 24, Part 6 requirements.*

Alert! Air-cooled gas coolers are prohibited in climate zones 9-15 per §120.6(a)8A.

02	03	04	05	06	07	08	09
Name or Item Tag	Design Leaving Gas Temperature §120.6(a)8B&C	Variable Speed Control §120.6(a)8D	Gas Cooler Pressure Controls §120.6(a)8E&F	Design Condensing Temperatures §120.6(a)8G	Condenser Efficiency §120.6(a)8H		Complies?
					Minimum Efficiency Required (Btuh/W)	Efficiency per Design (Btuh/W)	

G. COMMERCIAL REFRIGERATION

This table includes all refrigeration equipment being utilized for refrigerated display cases or walk in coolers/freezers, located in a retail food/beverage store with 8,000 ft or more of conditioned floor area. The inputs within Table G are used to demonstrate compliance with the requirements of §120.6(b).

01	Indicate components of the refrigeration system included in the project:	¨ Condensers	¨ Compressors	¨ Refrigerated Display Cases	¨ Heat Recovery

Condensers Serving Refrigeration System

01	☐	The project includes replacement condensers that meet the following conditions: - attached compressor system Total Heat of Rejection does not increase and; - less than 25 percent of both the attached compressors and the attached display cases are new.						
02	☐	All equipment, appliances and components serving the refrigeration system have been certified by the Energy Commission as compliant with Title 20 and listed in the Modernized Appliance Efficiency Database System.[1]						
03	04	05	06	07	08	09	10	11
Name or Item Tag	Condenser Type	Variable Speed Control §120.6(b)1A	Temp Setpoint Controls §120.6(b)1B, C, D, F	Condenser Specific Efficiency §120.6(b)1G			Fin Density §120.6(b)1H	Complies?
				Specific Efficiency Compliance Method	Minimum Specific Efficiency Required (Btuh/W)	Specific Efficiency per Design (Btuh/W)		

[1] FOOTNOTE: Compliant equipment may be found in the Modernized Appliance Efficiency Database System (MAEDbS) on the Energy Commission website:

Compressors and Condensing Units Serving Refrigeration System

01	☐	All compressors being used for the refrigeration system are being reused.		
02	03	04	05	
Name or Item Tag	Saturation suction temperature control (SST) §120.6(b)2A	Liquid Subcooling Compliance Method §120.6(b)2B	Transcritical CO_2 Min Condensing Temp §120.6(b)2C	

Refrigerated Display Cases

01	Design includes lighting controls for refrigerated display cases including illuminated glass doors of walk-in coolers/freezers per §120.6(b)3. Select method(s) being utilized below:	
02	☐	Timeclock: Turn off lighting power automatically during non-business hours
03	☐	Motion Sensor: Reduce lighting power by at least 50% within 30 minutes after the nearby area is vacated

Heat Recovery of Refrigeration System

01	☐	All HVAC/ refrigeration systems are being reused.
02		
Compliance Method[1] §120.6(b)4		

[1] FOOTNOTE: Authority Having Jurisdiction may ask for calculations to confirm compliance.

Transcritical CO_2 Fan-powered Gas Coolers

01	Indicate gas cooler types included in the project:[1]	☐ Air-cooled (new only)	☐ Adiabatic (new only)	☐ Altered/replacement or existing gas coolers only	☐ No Transcritical CO_2 refrigeration/ no fan-powered gas coolers

[1] FOOTNOTE: Altered/replacement or existing gas-coolers do not have Title 24, Part 6 requirements.

Alert! Air-cooled gas coolers are prohibited in climate zones 10-15 per §120.6(b)5A.

02	03	04	05	06	07	08	09
Name or Item Tag	Design Leaving Gas Temperature §120.6(b)5B&C	Variable Speed Control §120.6(b)5D	Gas Cooler Pressure Controls §120.6(b)5E&F	Design Condensing Temperatures §120.6(b)5G	Condenser Efficiency §120.6(b)5H		Complies?
					Minimum Efficiency Required (Btuh/W)	Efficiency per Design (Btuh/W)	

H. ENCLOSED PARKING GARAGE EXHAUST

This table includes all newly installed mechanical ventilation systems which serve parking garages and have a design exhaust rate greater than or equal to 10,000 cfm. The inputs of Table H are used to demonstrate compliance with the requirements of §120.6(c).

	Yes	Exceptions
01	☐	Garage is expected to have vehicles with non-gasoline combustion engines for > 20% of the parked vehicles per Exception 1 to §120.6(c)
02	☐	Project scope includes an addition or alteration to an existing garage where < 10,000 cfm of new exhaust capacity is being added Exception 2 to §120.6(c)
	Yes	Requirements
03	☐	Exhaust fan control modulates airflow rates <= 50% design capacity when contaminant levels are maintained per §120.6(c)1
04	☐	Fan control or device allows fan motor demand ≤ 30% design wattages at 50% of design airflow per §120.6(c)2
05	☐	Design includes monitoring CO with a sensor density >= 1 per 5,000 ft2 per §120.6(c)3
06	☐	CO sensors are located in the highest expected concentration locations, with at least two per proximity zone per §120.6(c)3
07	☐	Design CO sensor setpoint <= 25 ppm per §120.6(c)4
08	☐	Occupied garage design maintains negative pressurization per §120.6(c)6
09	☐	Designed occupied total ventilation rate >= 0.15 CFM/ ft^2 §120.6(c)5

	10	11	12	13	14
	Fan Name	Parking Garage Area (ft^2)	Ventilation Fan Rate (CFM)	Minimum Ventilation Rate Required (CFM)	Compliant?

15	Indicate where in the construction documents these requirements can be verified	

I. PROCESS BOILER

This table includes all process boilers within the scope of the permit application to demonstrate compliance with the requirements of §120.6(d).

01	02	03	04	05
Name or Item Tag	Rated Input Capacity per Boiler (Btu/h)	Combustion Air Shutoff §120.6(d)1	Fan Controls §120.6(d)2	Stack Design and Controls §120.6(d)3

J. COMPRESSED AIR SYSTEMS

This table includes all new or altered compressed air systems with a combined HP of 25 or greater. The inputs within Table J are used to demonstrate compliance with the requirements of §120.6(e).

01	02	03	04	05	06	07
System Name/ Description	Trim Compressor Compliance Method §120.6(e)1	Controls §120.6(e)2	Monitoring §120.6(e)3	Compressed Air Piping > 50 Adjoining ft in Length §120.6(e)5		
				Service Line Size[1]	Section Average Velocity	Total Pressure Drop

K. ELEVATOR LIGHTING AND VENTILATION

This table includes all elevator lighting and ventilation systems within the scope of the permit application to show compliance with the requirements of §120.6(f)/ §160.7.

01	02	03	04	05	06	07	08
Lighting §120.6(f)1 & §120.6(f)3 / §160.7							
Elevator Name or Item Tag	Elevator Area (ft2)	Fixture Name or Item Tag	Watts per Fixture	Number of Fixtures	Power per Design (W)	Maximum Power Allowed[1] (W)	Controls
		Total Design Watts					
09	10	11	12	13	14	15	
Name or Item Tag	Conditioned Cab?	Ventilation §120.6(f)2 & §120.6(f)3/ §160.7					
		Fan Power (Watts)	Design Airflow (CFM)	Design Watts per CFM	Maximum Watts per CFM Allowed	Controls	
16	Indicate where in the construction documents these requirements can be verified						

[1] *FOOTNOTE: 0.6 watts per ft2 allowed per §120.6(f)1. Interior signal lighting and display lighting not included in power density calculation.*

L. ESCALATORS AND MOVING WALKWAYS SPEED CONTROLS

This table includes all escalators and moving walkway controls necessary to demonstrate compliance with the requirements of §120.6(g).

01
Compliance Method §120.6(g)

M. COMPUTER ROOM SYSTEM SUMMARY

This table contains all computer room systems to demonstrate compliance with mandatory requirements of §120.6(j) and the prescriptive requirements of §140.9(a). Prescriptive requirements only apply to computer rooms with a power density greater than 20 W/ft2.

Computer Room HVAC								
01	02	03	04	05	06	07	08	09
Computer Room Name/ ID	Economizer Compliance Method §140.9(a)1	Reheat §120.6(j)1	Humidification §120.6(j)2	Fan Power §140.9(a)2			Fan Controls §120.6(j)3	Air Containment §140.9(a)3
				Sensible Cooling Capacity[1] (kBtuh)	Total Fan System Power per Design (Watts)	Maximum Fan System Power Allowed (Watts)		

[1] *FOOTNOTE: Refers to net sensible cooling capacity at design conditions.*

Computer Room Uninterruptible Power Supply (UPS)					
01	02	03	04	05	06
Computer Room Name/ ID	Alternating Current Output UPS Compliance Method §140.9(a)4	Type of UPS	UPS Rated Output Power (W)	Minimum Efficiency Required Table 140.9-B	Design Efficiency Specified

N. COMMERCIAL KITCHEN EXHAUST AND VENTILATION

This table contains all new or replacement hoods being installed within the scope of the permit application. The inputs within Table N are used to demonstrate compliance within §140.9(b).

Kitchen Ventilation §140.9(b)2

01	☐	Existing kitchen hoods not being replaced as part of an addition or alteration (do not need to meet requirements)

Requirements

02	Replacement Air to Hood Compliance Method §140.9(b)1A	
03	Mechanically cooled or heated makeup air delivered to any space with a kitchen hood is designed per 140.9(b)2A to not exceed the greater of:	
04	Location that is supplying transfer air:	
05	The kitchen /dining facility has a total Type I and Type II kitchen hood exhaust airflow rate > 5000 cfm and is designed to have one of the following per 140.9(b)2B:	

Kitchen Exhaust: Airflow Rate §140.9(b)1B

01	Kitchen Name or Tag		Compliance Method per §140.9(b)1B			
02	03	04	05	06	07	08
Name or Item Tag	Hood Type[1]	Hood Style	Hood Length (ft)	Equipment Duty	Design Hood Exhaust Rate (CFM)	Max Hood Exhaust Rate Allowed (CFM)

[1] *FOOTNOTE: Type II hoods do not have a max hood exhaust air rate per Part 6 §140.9(b)1B.*

O. LABORATORY AND FACTORY EXHAUST AND FUME HOODS

This table includes all laboratory and factory exhaust and fume hoods within the scope of the permit application. The inputs within Table O are used to demonstrate compliance with the requirements within §140.9(c).

01	02	03	04	05
Zone/System or Item Tag	Airflow Reduction Compliance Method §140.9(c)1	Transfer Air Compliance Method §140.9(c)2	Fan Power Compliance Method §140.9(c)3	Hood Sash Closure Compliance Method §140.9(c)4

P. CONTROLLED ENVIRONMENT HORTICULTURE

This table documents compliance with mandatory controlled environment horticulture requirements of §120.6(h).

Space Conditioning for Plant Production §120.6(h)1 and 5

01	02	03
System Name/ Description	Dehumidification System for Indoor Grow CEH Compliance Method §120.6(h)1	HVAC System Compliance Method §120.6(h)5

Lighting and Electrical Systems §120.6(h)2, 3 and 6

01	02	03	04	05	06
System Name/ Description	Indoor or Greenhouse Space	Photosynthetic Photon Efficacy (PPE) §120.6(h)2A & 6A	Lighting Controls §120.6(h)2B&C and 6B&C		Electrical System Monitoring Capability §120.6(h)3
			Timeswitch	Multilevel	

Opaque and Non-Opaque Envelopes

This table documents mandatory requirements for envelope assemblies in conditioned greenhouses. Envelope assemblies in Indoor Grow Facilities should be documented on the NRCC-ENV for prescriptive compliance or NRCC-PRF for performance compliance.

01	02	03	04
Tag/Plan Detail ID	Assembly Type	Non-Opaque Envelope Compliance Method §120.6(h)4B	Opaque Envelope Compliance Method §120.6(h)4A

Q. STEAM TRAPS IN INDUSTRIAL FACILITIES

This table documents compliance with mandatory steam trap requirements of §120.6(i). Steam traps with operating pressure greater than 15 psig and a total combined connected boiler input rating greater than 5 Million Btu/hr shall meet the requirements. Steam trap replacements or steam traps added to support replacement process equipment do not have requirements under Title 24, Part 6 and are not included in the table below.

01	02	03
Fault Detection Diagnostics Monitoring		Strainer Installation
Update Interval	Alarm Display	

R. POOL & SPAs

This table documents compliance with mandatory pool/spa requirements in §110.4/§160.7.

01	02	03	04	05	06	07	08
Pool/ Spa Description	Pool/Spa Service Type	Efficiency[1]	On/Off Control	Instructions & Covers	Electric Resistance Heating	Piping	Pool Directional Inlets & Pump Control

[1] *FOOTNOTE: CEC's appliance efficiency database, the Modernized Appliance Efficiency Database System (MAEDBS), is available online.*

Additional Requirements for Pool/ Spa Serving One Tenant §150.0(p)

	Yes	Not Applicable	Requirement
09	☐		All pump flow rates shall be calculated using $H = C \times F^2$ WHERE: H is the total system head in feet of water F is the flow rate in gallons per minute (gpm) C is a coefficient based on the volume of the pool (0.0167 for pools less than or equal to 17,000 gallons & 0.0082 for pools greater than 17,000 gallons)
10	☐		Filtration pumps shall be sized, or if programmable, shall be programmed, so that the filtration flow rate is not greater than the rate needed to turn over the pool water volume in 6 hours or 36 gpm, whichever is greater.
11	☐		Pump motors used for filtration shall meet the applicable federal standard in 10 CFR 431.465.
12	☐	☐	Each auxiliary pool load shall be served by either separate pumps or the system shall be served by a multispeed pump if pump hp >= 1. - Multispeed pumps shall have controls which default to the filtration flow rate when no auxiliary pool loads are operating; and - For multispeed pumps, the controls shall default to the filtration flow rate setting within 24 hours and shall have an override capability for servicing.
13	☐		System Piping must meet the following requirements: - A length of straight pipe that is greater than or equal to at least 4 pipe diameters shall be installed before the pump; and - Pool piping shall be sized so that the velocity of the water at maximum flow for auxiliary pool loads does not exceed 8 feet per second in the return line and 6 feet per second in the suction line; and - All elbows shall be sweep elbows or of an elbow-type that has a pressure drop of less than the pressure drop of straight pipe with a length of 30 pipe diameters.
14	☐		Filters shall be at least the size specified in NSF/ANSI 50 for public pool intended applications.
15	☐		Minimum diameter of backwash valves shall be 2 inches or the diameter of the return pipe, whichever is greater.

S. DECLARATION OF REQUIRED CERTIFICATES OF INSTALLATION

Selections have been made based on information provided in this document. If any selections have been changed by the permit applicant, an explanation should be included in Table E. Additional Remarks. These documents must be provided to the building inspector during construction and can be found online.

YES	NO	Form/Title	Field Inspector	
			Pass	Fail
●	❍	NRCI-PRC-E Covered Process	☐	☐

T. DECLARATION OF REQUIRED CERTIFICATES OF ACCEPTANCE

Selections have been made based on information provided in this document. If any selections have been changed by the permit applicant, an explanation should be included in Table E. Additional Remarks. These documents must be provided to the building inspector during construction and must be completed through an Acceptance Test Technician Certification Provider (ATTCP).

YES	NO	Form/Title	Field Inspector	
			Pass	Fail
❍	❍	NRCA-PRC-01-F Compressed Air Systems	☐	☐
❍	❍	NRCA-PRC-02-F Kitchen Exhaust	☐	☐
❍	❍	NRCA-PRC-03-F Garage Exhaust	☐	☐
❍	❍	NRCA-PRC-04-F Refrigerated Warehouses - Evaporator Fan Motor Controls	☐	☐
❍	❍	NRCA-PRC-05-F Refrigerated Warehouses - Evaporative Condenser Controls	☐	☐
❍	❍	NRCA-PRC-06-F-Refrigerated Warehouses - Air Cooled Condenser Controls	☐	☐
❍	❍	NRCA-PRC-16-F-Refrigerated Warehouses - Adiabatic Condenser Controls	☐	☐
❍	❍	NRCA-PRC-07-F-Refrigerated Warehouses - Variable Speed Compressor	☐	☐
❍	❍	NRCA-PRC-08-F Refrigerated Warehouses - Electric Resistance Underslab Heating System	☐	☐
❍	❍	NRCA-PRC-12-F Elevator Lighting & Ventilation Controls	☐	☐
❍	❍	NRCA-PRC-13-F Escalators & Moving Walkways Speed Controls	☐	☐
❍	❍	NRCA-PRC-14-F Lab Exhaust Ventilation Systems	☐	☐
❍	❍	NRCA-PRC-15-F Fume Hood Automatic Sash Closure Systems	☐	☐

DOCUMENTATION AUTHOR'S DECLARATION STATEMENT

1. I certify that this Certificate of Compliance documentation is accurate and complete.

Documentation Author Name:	Documentation Author Signature:
Documentation Author Company Name:	Date Signed:
Address:	CEA Certification Identification (If applicable):
City/State/Zip:	Phone:

RESPONSIBLE PERSON'S DECLARATION STATEMENT

2. I certify the following under penalty of perjury, under the laws of the State of California:
    1. The information provided on this Certificate of Compliance is true and correct.
    2. I am eligible under Division 3 of the Business and Professions Code to accept responsibility for the building design or system design identified on this Certificate of Compliance (responsible designer).
    3. The energy features and performance specifications, materials, components, and manufactured devices for the building design or system design identified on this Certificate of Compliance conform to the requirements of Title 24, Part 1 and Part 6 of the California Code of Regulations.
    4. The building design features or system design features identified on this Certificate of Compliance are consistent with the information provided on other applicable compliance documents, worksheets, calculations, plans and specifications submitted to the enforcement agency for approval with this building permit application.
    5. I understand that a registered copy of this Certificate of Compliance shall be made available with the building permit(s) issued for the building, and made available to the enforcement agency for all applicable inspections, and I will take the necessary steps to accomplish this requirement.
    6. I understand that a registered copy of this Certificate of Compliance is required to be included with the documentation the builder provides to the building owner at occupancy, and I will take the necessary steps to accomplish these requirements.

Responsible Designer Name:	Responsible Designer Signature:
Company :	Date Signed:
Address:	License:
City/State/Zip:	Phone:

For assistance or questions regarding the Energy Standards, contact the Energy Hotline at: 1-800-772-3300

A. General Information

1. Enter the City the project is located in.
2. Climate Zone: Select from dropdown.
3. Select the applicable Occupancy Types within the Project.
4. Enter the Total Conditioned Floor Area.
5. Enter the Total Unconditioned Floor Area.
6. Enter the Number of Stories Above Grade.

B. Project Scope

1-2. Select the process systems that are included in the project.

C. Compliance Results

1. Results in this table are automatically calculated from data input and calculations in Tables F through R.

D. Exceptional Conditions

1. This table is auto-filled with uneditable comments because of selections made or data entered in tables throughout the form.

E. Additional Remarks

1. Enter any notes or comments for the AHJ.

F. Refrigerated Warehouses/Spaces

Warehouse Exterior Surface Insulation

1. Check if the exterior surfaces of refrigerated warehouses/spaces are insulated at least to the R-values in TABLE 120.6-A.

Underslab Heating

1. Enter the Room ID/Description.
2. Compliance Method: Select from dropdown.

Fan Powered Evaporators

1. Enter the Name or Item Tag.
2. Fan Motor Efficiency HP: Select from dropdown.
3. Fan Motor Efficiency Phase: Select from dropdown.
4. Fan Motor Efficiency Type or Efficiency: Select from dropdown.
5. Evaporator Fans Served By: Select from dropdown.
6. Compliance Method: Select from dropdown.

Condensers

1. Select the condenser types included in the project.

Air-Cooled Condensers

2. Enter the Name or Item Tag.
3. Condenser Location: Select from dropdown.
4. Variable Speed Control: Select from dropdown.
5. Temp Setpoint Controls: Select from dropdown.
6. Design Condensing Temperatures: Select from dropdown.
7. Refrigerant Type: Select from dropdown.
8. This field is filled out automatically.
9. Enter the Efficiency per Design.
10. Fin Density: Select from dropdown.
11. This field is filled out automatically.

Water-Cooled and Evaporative-Cooled Condensers

2. Enter the Name or Item Tag.
3. Condenser Location: Select from dropdown.
4. Variable Speed Control: Select from dropdown.
5. Temp Setpoint Controls: Select from dropdown.
6. Design Condensing Temperatures: Select from dropdown.
7. THR Capacity: Select from dropdown.
8. This field is filled out automatically.
9. Enter the Efficiency per Design.
10. This field is filled out automatically.

Adiabatic Condensers

2. Enter the Name or Item Tag.
3. Variable Speed Control: Select from dropdown.
4. Temp Setpoint Controls: Select from dropdown.
5. Design Condensing Temperatures: Select from dropdown.
6. Refrigerant Type: Select from dropdown.
7. This field is filled out automatically.
8. Enter the Efficiency per Design.

9. This field is filled out automatically.

Compressors

1. Select the compressor types included in the project.
2. Enter the Name or Item Tag.
3. Design Condensing Temperatures: Select from dropdown.
4. Variable Speed Control: Select from dropdown.
5. Variable Volume Ratio: Select from dropdown.

Infiltration Barriers and Automatic Door Closers

1. Enter the Room ID/Description.
2. Infiltration Compliance Method: Select from dropdown.
3. Door Closure Compliance method: Select from dropdown.

Transcritical CO2 Fan-powered Gas Coolers

1. Select the gas cooler types included in the project.
2. Enter the Name or Item Tag.
3. Design Leaving Gas Temperature: Select from dropdown.
4. Variable Speed Control: Select from dropdown.
5. Gas Cooler Pressure Controls: Select from dropdown.
6. Design Condensing Temperatures: Select from dropdown.
7. This field is filled out automatically.
8. Enter the Efficiency per Design.
9. This field is filled out automatically.

G. Commercial Refrigeration

1. Select the components of the refrigeration system included in the project.

Condensers Serving Refrigeration System

1-2. Check to verify your project meets the requirements.

3. Enter the name or Item Tag.
4. Condenser Type: Select from dropdown.
5. Variable Speed Control: Select from dropdown.
6. Temp Setpoint Controls: Select from dropdown.

7. Specific Efficiency Compliance Method: Select from dropdown.
8. This field is filled out automatically.
9. Enter the Specific Efficiency per Design.
10. Enter the Fin Density.
11. This field is filled out automatically.

Compressors and Condensing Units Serving Refrigeration System

1. Check if all compressors being used for the refrigeration system are being reused.
2. Enter the Name or Item Tag.
3. Saturation Suction Temperature Control: Select from dropdown.
4. Liquid Subcooling Compliance Method: Select from dropdown.
5. Transcritical CO2 Min Condensing Temp: Select from dropdown.

Refrigerated Display Cases

1. Static text.
2. Check if timeclock is being utilized.
3. Check if motion sensor is being utilized.

Heat Recovery of Refrigeration System

1. Check if all HVAC/refrigeration systems are being reused.
2. Compliance Method: Select from dropdown.

Transcritical CO2 Fan-powered Gas Coolers

1. Select the gas cooler types included in the project.
2. Enter the Name or Item Tag.
3. Design Leaving Gas Temperature: Select from dropdown.
4. Variable Speed Control: Select from dropdown.
5. Gas Cooler Pressure Controls: Select from dropdown.
6. Design Condensing Temperatures: Select from dropdown.
7. This field is filled out automatically.
8. Enter the Efficiency per Design.
9. This field is filled out automatically.

H. Enclosed Parking Garage Exhaust

1-9. Check Yes to verify your project meets the requirements.
10. Enter the Fan Name.
11. Enter the parking Garage Area.
12. Enter the Ventilation Fan Rate.
13. This field is filled out automatically.
14. This field is filled out automatically.

I. Process Boiler

1. Enter the Name or Item Tag.
2. Rated Input Capacity per Boiler: Select from dropdown.
3. Combustion Air Shutoff: Select from dropdown.
4. Fan Controls: Select from dropdown.
5. Stack Design and Controls: Select from dropdown.

J. Compressed Air Systems

1. Enter the System Name/Description.
2. Trim Compressor Compliance Method: Select from dropdown.
3. Controls: Select from dropdown.
4. Monitoring: Select from dropdown.
5. Service Line Size: Select from dropdown.
6. Section Average Velocity: Select from dropdown.
7. Total Pressure Drop: Select from dropdown.

K. Elevator Lighting and Ventilation

1. Enter the Elevator Name or Item Tag.
2. Enter the Elevator Area.
3. Enter the Fixture Name or Item Tag.
4. Enter the Watts per Fixture.
5. Enter the Number of Fixtures.
6. This field is filled out automatically.
7. This field is filled out automatically.
8. Controls: Select from dropdown.
9. This field is filled out automatically.

10. Conditioned Cab?: Select from dropdown.
11. Enter the Fan Power.
12. Enter the Design Airflow.
13. This field is filled out automatically.
14. This field is filled out automatically.
15. Controls: Select from dropdown.

L. Escalators and Moving Walkways Speed Controls

1. Compliance Method: Select from dropdown.

M. Computer Room System Summary

Computer Room HVAC

1. Enter the Computer Room Name/ID.
2. Economizer Compliance Method: Select from dropdown.
3. Reheat: Select from dropdown.
4. Humidification: Select from dropdown.
5. Enter the Sensible Cooling Capacity.
6. Enter the Total Fan System Power per Design.
7. This field is filled out automatically.
8. Fan Controls: Select from dropdown.
9. Air Containment: Select from dropdown.

Computer Room Uninterruptible Power Supply (UPS)

1. This field is filled out automatically.
2. Alternating Current Output UPS Compliance Method: Select from dropdown.
3. Type of UPS: Select from dropdown.
4. Enter the UPS Rated Output Power.
5. This field is filled out automatically.
6. Enter the Design Efficiency Specified.

N. Commercial Kitchen Exhaust and Ventilation

Kitchen Ventilation

1. Check if the existing kitchen hoods are not being replaced as part of an addition or alteration.

2. Replacement Air to Hood Compliance Method: Select from dropdown.
3. Mechanically cooled or heated makeup air delivered to any space with a kitchen hood is designed: Select from dropdown.
4. Enter the Location that is Supplying Transfer Air.
5. The kitchen /dining facility has a total Type I and Type II kitchen hood exhaust airflow rate > 5000 cfm and is designed to have one of the following: Select from dropdown.

Kitchen Exhaust: Airflow Rate

1. Enter the Kitchen Name or Tag.
   Compliance Method: Select from dropdown.
2. Enter the Name or Item Tag.
3. Hood Type: Select from dropdown.
4. Hood Style: Select from dropdown.
5. Enter the Hood Length.
6. Equipment Duty: Select from dropdown.
7. Enter the Design Hood Exhaust Rate.
8. This field is filled out automatically.

O. Laboratory and Factory Exhaust and Fume Hoods

1. Enter the Zone/System or Item Tag.
2. Airflow Reduction Compliance Method: Select from dropdown.
3. Transfer Air Compliance Method: Select from dropdown.
4. Fan Power Compliance Method: Select from dropdown.
5. Hood Sash Closure Compliance Method: Select from dropdown.

P. Controlled Environment Horticulture

Space Conditioning for Plant Production

1. Enter the Space Name/Description.
2. Dehumidification System for Indoor Grow CEH Compliance Method: Select from dropdown.
3. HVAC System Compliance Method: Select from dropdown.

Lighting and Electrical Systems

1. Enter the System Name/Description.
2. Indoor or Greenhouse Space: Select from dropdown.

3. Photosynthetic Photon Efficacy (PPE): Select from dropdown.
4. Timeswitch Controls: Select from dropdown.
5. Multilevel Controls: Select from dropdown.
6. Electrical System Monitoring Capability: Select from dropdown.

Opaque and Non-Opaque Envelopes

1. Enter the Tag/Plan Detail ID.
2. Assembly Type: Select from dropdown.
3. Non-Opaque Envelope Compliance Method: Select from dropdown.
4. Opaque Envelope Compliance Method: Select from dropdown.

Q. Steam Traps in Industrial Facilities

1. Update Interval: Select from dropdown.
2. Alarm Display: Select from dropdown.
3. Strainer Installation: Select from dropdown.

R. Pool and Spas

1. Enter the Pool/Spa Description.
2. Pool/Spa Service Type: Select from dropdown.
3. Efficiency: Select from dropdown.
4. On/Off Control: Select from dropdown.
5. Instructions & Covers: Select from dropdown.
6. Electric Resistance Heating: Select from dropdown.
7. Piping: Select from dropdown.
8. Pool Directional Inlets & Pump Control: Select from dropdown.

Additional Requirements for Pool/ Spa Serving One Tenant

9-15. Select if the project meets the listed requirements.

S. Declaration of Required Certificates of Installation

1. Selections have been automatically made based on information provided in this document. If any selections have been changed by the permit applicant, an explanation should be included in Table E. Additional Remarks.

T. Declaration of Required Certificates of Acceptance

1. Selections have been made based on information provided in this document. If any selections have been changed by the permit applicant, an explanation should be included in Table E. Additional Remarks.

Documentation Declaration Statements

1. The person who prepared the NRCC will sign and complete the fields for their name, company (if applicable), address, phone number, certification information (if applicable), date and signature.
2. The person who is assuming responsibility for the project being built to comply with Title 24, Part 6, will complete the fields for their name, company (if applicable), address, phone number, license number (if applicable), date and signature.