

**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:	Date Permit Issued:

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 LMCC-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	
☐	Enclosed Parking Garage Exhaust $\geq$ 10,000 cfm (mandatory §120.6(c))	☐	Commercial Kitchen Ventilation/Exhaust (prescriptive §140.9(b)) ¹
☐	Elevator Lighting & Ventilation Controls (mandatory §120.6(f)/§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 LMCC-PRF-E compliance document.

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
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)	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)	
☐ 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 ☐ COMPLIES WITH EXCEPTIONAL CONDITIONS" ☐ 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.

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**E. ADDITIONAL REMARKS**

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

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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/ ft² §120.6(c)5				
		10	11	12	13	14
		Fan Name	Parking Garage Area (ft²)	Ventilation Fan Rate (CFM)	Minimum Ventilation Rate Required (CFM)	Compliant?
15	Indicate where in the construction documents these requirements can be verified					

**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		
Ventilation §120.6(f)2 & §120.6(f)3/ §160.7								
Name or Item Tag	Conditioned Cab?	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.

**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.

**Electric Ready Commercial Kitchens §120.6(k)**

This table includes electrical system requirements that must be met when using gas or propane in newly constructed commercial kitchens to demonstrate compliance with §120.6(k).

01	Newly constructed commercial kitchen:	☐ Uses gas or propane fuel.	☐ All-electric kitchen.	☐ Is within a healthcare facility.

Mandatory requirements for commercial kitchens

	Yes	Requirement
02	☐	Includes a dedicated branch circuit wiring and outlet accessible to cookline appliances and meets the following requirements: a) The branch circuit conductors shall be rated at 50 amps minimum. b) The electrical service panel shall have a minimum capacity of 800 connected amps.
03	☐	The electrical service panel shall be sized to accommodate an additional either 208v or 240v 50-amp breaker.

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
☐	☐	LMCI-PRC-E Covered Process	☐	☐

**DOCUMENTATION AUTHOR'S DECLARATION STATEMENT**

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

Documentation Author Name:	Documentation Author Signature:
Company:	Signature Date:
Address:	CEA/AEA/ECC Certification Identification (if applicable):
City/State/Zip:	Phone:

RESPONSIBLE PERSON'S DECLARATION STATEMENT

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 shall be made available to the enforcement agency for all applicable inspections. I will take the necessary steps to fulfill 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. I will take the necessary steps to fulfill this requirement.

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

CERTIFICATE OF COMPLIANCE – USER INSTRUCTIONS	LMCC-PRC-E
Process Systems	(Page 1 of 3)

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.

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.

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.

CERTIFICATE OF COMPLIANCE – USER INSTRUCTIONS	LMCC-PRC-E
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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.

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.

CERTIFICATE OF COMPLIANCE – USER INSTRUCTIONS	LMCC-PRC-E
Process Systems	(Page 3 of 3)

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.

Documentation Declaration Statements

1. The person who prepared the LMCC 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.