Department of Public Health
CITY OF PHILADELPHIA

Enhanced Ventilation Standards for Indoor Dining and Application Form for Increased Dining Capacity

Standards

- **If HVAC system or standalone ventilation unit in use:**
  - HVAC system fully operational and ventilates entire indoor dining area
  - At least 20% outside air circulated by HVAC system
  - Filtration MERV 11 or higher
  - At least 15 air exchanges per hour
  - Exhaust vent has minimum 6 ft clearance from tables, chairs, or other items

- **If window fans used instead of HVAC system:**
  - At least 15 air exchanges per hour

Incentive

- If restaurants demonstrate that they meet these ventilation standards, they can have indoor dining at 50% capacity. If they do not, they can have indoor dining at 25% capacity. As Covid-19 case rates change, these capacity limits may be revised.

Verification

- Certification/Attestation by HVAC maintenance company or establishment proprietor
- This documentation can be submitted to EHS by email (Health.EHS@phila.gov)
- EHS staff will review form and provide by return email provisional approval for increased capacity based on information submitted.
- During subsequent inspections, EHS staff will validate this information by checking the documentation from the HVAC maintenance company and measuring dining space size, vent sizes, and air flow.

Department of Public Health
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Environmental Health Services, Office of Food Protection
321 S University Ave., 2nd floor
Philadelphia, PA 19104

Application for Enhanced Indoor Dining Seating Capacity

Please email this signed application to Health.EHS@phila.gov. For additional questions regarding this application, please contact the main office at 215-685-7495.

Establishment Name: _____

Address: _____

Contact Person: _____

Telephone: _____ Email: _____

Dining Space Measurements: Length_____ Width_____ Height_____

If HVAC system in use:

Number of vents in dining space: _____

Dimensions of Vents: _____

Percentage of outside air circulated by HVAC system when restaurant open: _____

Type of Filter (Name and MERV Value) : _____

Air flow from Vents (linear ft per minute):_____

Name of HVAC Company_____

If window fans used instead of HVAC system:

Number of fans in dining space: _____ Dimensions of fans: _____

Air flow from fans (linear ft per minute): _____

If standalone ventilation unit used:

Number of units in dining space: _____

Dimension of Vent: _____

Percentage of outside air circulated by unit when restaurant open: _____

Type of Filter (Name and MERV Value) : _____

Air flow from Vents (linear ft per minute):_____

To calculate air flow, you can ask your HVAC contractor, or you can use a thermal (or "hot wire") anemometer which can be purchased locally or online.

Attestation for Self-Certification

In accordance with the Philadelphia Department of Public Health's Enhanced Ventilation Standards for Indoor Dining dated February 5, 2021, the proprietor of the restaurant attests to one of the following: (SELECT ONE):

[ ] We have reviewed our heating, ventilation and air conditioning (HVAC) system or standalone unit. It currently meets the following standards:

- HVAC system fully operational and ventilates entire indoor dining area
- At least 20% outside air circulated by HVAC system
- Filtration MERV 11 or higher
- At least 15 air exchanges per hour
- Exhaust vent has minimum 6 ft clearance from tables, chairs or other items

[ ] Instead of an HVAC system, we are using fans that provide

- At least 15 air exchanges per hour

_____ (name of restaurant) affirms that it has attached this signed Attestation in order to reflect the requirements above, and that, by doing so, this becomes part of the application for certification to have indoor dining at 50% of capacity. We also understand that, as COVID-19 case rates change, these capacity limits and ventilation requirements may change.

Name of Proprietor: _____

Signature: _____

Date: _____

OR

Name of HVAC Technician: _____

Signature: _____

Date: _____

Worksheet to Calculate Air Changes per Hour (ACH)

You can use this worksheet or the calculator on the website to calculate the ACH.

Air flow at vent in linear feet per minute _____

Dimensions of vent: Width ____ft. Height/Length____ ft. Number of vents____

Area of each vent= Width x Height/Length _____ sq. ft.

Total area of vents = area of each vent x number of vents _____sq. ft.

Total Air Flow in Cubic Feet per Minute (CFM) = Air flow at vent x Total area of vents _____
(if you are using more than ventilation systems, add up the CFMs of each system)

Multiply Total Air Flow in CFM by 60 minutes to get Cubic Feet per Hour (CFH) _____

Dining room size: Length _____ ft. Width _____ ft. Ceiling Height _____ ft.

Dining room air volume = Length x Width x Ceiling Height _____ cubic ft.

Divide the CFH by Dining room air volume to calculate the **Air Changes per hour (ACH)** _____

Strategies for Improved Restaurant Ventilation

to allow for increased indoor dining capacity

Please see previous section on details for ventilation targets for restaurants with and without an HVAC system.
These are possible strategies for how to reach these targets.

Restaurant Dining Occupancy[1]	**Ventilation Options**	**How to Achieve Standards** [2]	**Costs**
Small (29 or less)	**Fans.** Place 1 intake and 1 exhaust fan at door and/or windows	To achieve goal ACH, use fan(s) that can generate enough CFM for dining room space.[3]	~$300 for two fans Heating / air conditioning costs Screen door to prevent pests
	Standalone ventilation unit.	Consult manufacturer to see if fan can generate enough ACH for size of dining space.[2] Needs outdoor air intake.	~ $3000-5000 Electricity costs
Medium (30 - 129)	**Fans**. Place 1 intake and 1 exhaust fan at door and/or windows	To achieve goal ACH, use fan(s) that can generate enough CFM for dining room space.[3]	~$300 for two fans Heating / air conditioning Screen door to prevent pests
	Standalone ventilation unit.	Consult manufacturer to see if fan can generate enough ACH for size of dining space.[3] Needs outdoor air intake.	~ $3000-5000 Electricity costs
	Pre-existing **HVAC** system.	Consult HVAC company to see if system is meeting ACH, outside air, and filtration requirements.	$500-750 for inspection Heating / air-conditioning Maintenance cost
Large (130+)	Pre-existing **HVAC** system**.**	Consult HVAC company to see if system is meeting ACH, outside air, and filtration requirements.	$500-750 for inspection Heating / air-conditioning Maintenance cost

[1] Based on regular 3120 food license

[2] ACH = air changes per hour. CFM = cubic feet per minute

[3] CFM = ACH x square footage of dining area x ceiling height / 60