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ENHANCED HVAC INFECTION CONTROL:

RETAIL STORES

Introduction

Continuing our look into occupancy specific building types this paper examines the unique characteristics and challenges of mitigating the spread of airborne diseases in retail stores.

Our primary objective will be to answer the question:

What should I do to my store to improve the safety and comfort of my employees and customers?

We will review the common systems types found in retail stores and make recommendations for improving the infection control potential of these systems. We will also examine how well these systems can be adapted to meet the latest infection control standards and recommendations.

Agency Recommendations

The latest recommendations from the ASHRAE Epidemic Task Force for Commercial Buildings (updated 08/17/2020) include the following improvements related to <u>any</u> building's HVAC system:

- Maintain temperatures in accordance with ANSI/ASHRAE Standard 55-2017.
- Maintain relative humidity between 40% and 60%.
- Verify minimum ventilation requirements per ANSI/ASHRAE Standard 62.1 are maintained. Increase ventilation rate as allowed per installed equipment and still maintain comfort levels.
- Operate systems at maximum outside air mode for two hours before and two hours after occupied times.
- Increase filter rating to MERV-13 if equipment can handle the additional pressure loss.

(https://www.ashrae.org/technical-resources/resources)

The Centers for Disease Control and Prevention's Resuming Business TOOLKIT includes the following general recommendations for <u>all</u> ventilation systems:

- Increase ventilation rates or percentage of outdoor air.
- Disable demand-controlled ventilation (DCV).
- Improve filtration to MERV-13.

(https://www.cdc.gov/coronavirus/2019ncov/community/resuming-business-toolkit.html)

Typical Retail Store HVAC System Types

Retail stores may be served by a wide variety of system types including, but not limited to, the following:

- Commercial packaged roof top units
- Terminal units: Fan coil, WSHP, split-systems
- Central air handlers with terminal VAV boxes (large systems)

The central air handling systems (commercial packaged roof top and central air handler types) address the introduction of fresh outside air in the equipment itself, through various forms of dampers and intake hoods. In retail applications, the terminal unit systems typically get their outside air directly from the outdoors via louvers or gravity intake vents if the space has access to exterior walls or roofs.

Some terminal unit systems are paired with a dedicated outside air system, often controlled by the Landlord. These systems are typically equipped with the appropriate temperature controls and filtration equipment to meet the minimum code requirements and basic comfort needs of the building occupants.

Nearly all of the system types associated with retail stores offer many options for improving indoor air quality and reducing the risk of the spread of contaminants and pathogens. The key is selecting the right combination of measures to achieve the optimum result for each system, within the budget constraints of the project, while maintaining acceptable comfort levels for the occupants.

Temperature Control

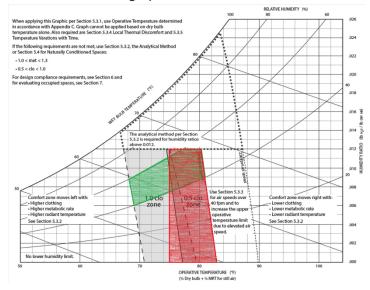
ANSI/ASHRAE Standard 55-2017 does not directly specify temperature requirements for various occupancies. This is due to the fact that occupant comfort is a very subjective matter. Different individuals have different expectations with respect to temperature and humidity in order to determine if a space is considered "comfortable". In addition, the perceived comfort level is impacted by a multitude of factors including the metabolic rate of the activities in the space, the air temperature, the radiant



temperature, the relative humidity, the clothing insulation levels of the occupants and the average airspeed in the occupied zone, not to mention basic personal preferences.

According to ASHRAE Standard 55, an acceptable level of occupant comfort means that less than 10% of the occupants polled would rate their experience in the space as "thermally dissatisfied". ASHRAE calls this metric the *predicted percentage of dissatisfied or PPD*. Basically, you will never please everyone, so as long as you please at least 90% of the occupants, it is considered satisfactory performance per ASHRAE. In retail occupancies, these levels are usually lower than in most occupancies, especially with regard to temperature expectations.

Instead of indicating a specific temperature range for each occupancy, ASHRAE 55 recommends that spaces be maintained within a band of coincident temperature and humidity levels, taking into account the velocity of air movement in the occupied zone, as indicated by the grey shaded area on the graph below.



1ASHRAE 55: Acceptable Range of Operative Temperature and Humidity for Spaces

The green shaded area superimposes the recommended anti-viral humidity range of 40%-60% RH on the ASHRAE 55 comfort zone chart to achieve a PPD of <10% in a highly effective, anti-viral indoor environment. The red shaded area indicates a region of unacceptable dry bulb temperatures for a retail store. As is evident from the graph, there is a fairly narrow range of coincident temperatures and humidity levels that are considered acceptable for both human comfort and for infection control. Any modifications to the HVAC systems should be carefully coordinated to ensure that the end result still lands within the green bounded area of human comfort and effective infection control, while avoiding unacceptably high dry bulb temperatures in the red zone.

Qualified service technicians should verify that the temperature and humidity sensors in all areas are calibrated and operating properly, prior to embarking on an upgrade program to improve HVAC infection control.

Ventilation Systems

ANSI/ASHRAE Standard 62.1-2019 requires a minimum of 7.5 cfm per person plus 0.12 cfm per square foot of floor area of outdoor air for sales areas. Based upon a sales area occupant density of 15 people per 1000 ft² and a 10'-0" ceiling height, this translates into approximately 1.4 air changes per hour of outdoor air. While it meets minimum code requirements, a 1.4 air change rate is not considered sufficient for the purpose of an effective dilution ventilation strategy for viral control. Most recent studies and the current CDC guidelines recommend a minimum of 2 to 4 air changes per hour of outdoor air to achieve a reasonable level of infectious agent dilution. See our white paper on <u>Dilution Ventilation</u> for further details.

Air changes per hour	Minutes required for removal efficiency	
	99%	99.9%
2	138	207
4	69	104
6	46	69
12	23	35
15	18	28
20	14	21
50	6	8
400	<1	1

Time required for infectious agent removal based on the number of air changes per hour (adapted from CDC guideline (28))

Infectious Agent Dilution Ventilation Performance



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Depending on the HVAC system installed and the outdoor temperature/humidity conditions, typical retail store systems may or may not be able to achieve a 2 to 4 air change rate, while still maintaining acceptable indoor temperatures and humidity. Therefore, the goal should be to achieve the maximum outdoor air ventilation rate possible at any given time without overloading the HVAC's system ability to properly condition the air to meet minimum acceptable comfort standards.

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Many retail stores are already equipped with Demand Controlled Ventilation systems, or DCV, which vary the amount of outdoor air introduced based on the measured CO₂ levels in the space or return air stream. These systems are designed to adjust the outdoor air intake system to reflect the actual occupancy of the building at any given time, rather than simply bringing in a fixed amount of outdoor air to meet minimum code requirements. DCV systems were introduced primarily as an energy conservation measure to ensure that the central HVAC system was not bringing in any more outdoor air than was necessary to maintain acceptable indoor air quality levels, generally defined to be indicated by <1,000 ppm total CO₂ concentration or <600 ppm above the outdoor ambient CO₂ concentration level. (Outdoor air typically contains between 350 and 450 ppm CO₂.)

While the CDC has recommended *disabling* DCV systems, it is Schnackel Engineers' recommendation that they be maintained, and even installed if they are not already present, to help ensure that the maximum amount of outdoor air is being introduced during periods of high occupancy. However, in lieu of a typical pre-COVID-19 set point of 1,000 to 1,200 ppm total CO₂, these systems should be lowered to a 600 ppm maximum set point to effectively double the amount of fresh air delivered to the space when the building is heavily occupied. As a general rule of thumb, a doubling of the ventilation rate will cut the concentration of contaminants in the air by approximately 50%. The system can then scale back the fresh air delivery during periods of lower occupancy or high outdoor ambient conditions, without requiring any

manual intervention in the control of the system. The addition of a pre- and post-occupancy purge cycle will provide an even further reduction in the space contaminant levels.

During periods of economizer operation (mild weather conditions), outdoor air rates rise to as high 100% of the supply air quantity, providing excellent air change rates (>10 AC/hr), better indoor air quality and lower energy costs. Any system that is not already equipped with an air side economizer, should be analyzed to determine if it can be retrofitted for both energy conservation and contaminant control improvement reasons.

Terminal unit systems which rely on Dedicated Outdoor Air Systems (DOAS) may be more challenging when it comes to increasing the ventilation rate. DOAS units are typically designed to within a fairly narrow band of the code prescribed minimum outdoor air ventilation rates and therefore would require significant modifications or even unit replacement to achieve the higher ventilation rates necessary to achieve effective airborne pathogen dilution. In addition, most DOAS units in a retail setting are controlled by the Landlord, requiring a coordinated, facility-wide approach to infection control.

<u>All</u> HVAC systems, regardless of type, should be checked to ensure that the ventilation rates delivered to the occupied spaces are as high possible without compromising comfort levels or causing undue loading on the system equipment. All dampers, motors, controls and accessories associated with the ventilation systems should be checked to ensure they are working properly, and meeting at least the minimum code requirements, if not higher.

Filtration

Our <u>Filtration White Paper</u> took an in-depth look at the available filtration technologies that can be applied to almost any HVAC system. Please refer to that white paper for more specific information about MERV ratings, filter efficiencies and the associated pressure drop



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considerations. The primary objective of increasing filtration with respect to infection control, is to install as high-efficiency of filters as is possible, subject to the static pressure limitations of the HVAC system.

Central air handling units and commercial package roof top units should be capable of overcoming the additional static pressure associated with the higher MERV ratings recommended for infection control. Whenever possible, install filters of a MERV-13 rating, or higher, to achieve maximum viral droplet capture. Sometimes increasing the MERV rating of the filters will require either no modifications to the HVAC equipment or minor changes to the belts, pulleys and possibly the supply fan motor, all of which can be accomplished at a relatively minor cost.



High MERV Pleated Filters

Terminal Unit systems can be more challenging when it comes to filtration. Since terminal units are relatively small in size and therefore have smaller fans and motors, most will not be capable of handling an upgrade to a MERV-13 rating. However, the filters should still be upgraded the highest MERV rating that each unit can safely handle. Even an upgrade to MERV-8 or MERV-10 can provide a meaningful reduction in the concentration of airborne infectious particles, particularly the larger droplets that are associated with SARS-CoV-2 spread.

Humidity Control

As we learned in our <u>Humidity Control White Paper</u>, maintaining the optimum humidity level of 40%-60% RH may be the single most effective way to mitigate the spread of viruses in buildings. This is due to both the human body's adverse reaction to low humidity and the viruses' ability to thrive and spread under low and high humidity conditions. Most retail store systems have a reasonable capacity to dehumidify the air in the store using the air conditioning system, however very few retail stores are equipped with any type of humidification equipment to keep viral spread low during the winter months.

Humidification Mode

Central air handling units and commercial package roof top units should be fitted with central "clean-steam" humidification systems with in-duct steam distributors for each unit. Evaporative type humidifiers should be avoided unless they are coupled with UV light sterilization systems to ensure no mold or bacterial growth can occur.

Stores served by terminal units will need to be evaluated on a case-by-case basis. Individual humidifiers featuring in-duct steam distribution might work in some instances. However, in most cases a different approach may be warranted. Humidifiers with wall-mounted distributors, or floor type humidifiers are available options.

Dehumidification Mode

Most retail store HVAC systems are able to operate efficiently under part-load conditions and maintain humidity levels within the target range during the summer months. In addition, some of these systems may already be equipped with a dehumidification cycle option, utilizing either hot refrigerant gas or electric reheat to prevent over-cooling. If additional dehumidification is necessary, reheat coils can be added to the existing equipment to allow for drying of the air during light loading conditions. This should be a relatively rare condition in most instances in a retail store environment.

Additional Prevention Measures

In addition to the recommendations discussed above, there are several other options available to provide additional layers of infection control and prevention. Often a multi-layered approach is the best strategy to



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bring a building up to its maximum infection control potential. These measures can include the following:

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- In-Duct UV disinfection systems can be installed to disinfect the air as it passes through the HVAC unit and to keep the coils and drain pans free of any type of pathogen, including viruses, bacteria and mold.
- In large areas with high ceilings Upper Room GUV can be installed for added protection, killing the airborne viruses as they circulate within the space.
- Ionization Systems will be largely ineffective in larger retail sales environments due to the high volumes of air and difficulty in accessing the systems within the tenant spaces. These systems are better suited to smaller areas with high total air exchange rates and more concentrated exposure risks.

Summary

Schnackel Engineers can assist you with a thorough evaluation of your store(s) to ensure you are doing everything possible to prevent the spread of viruses within your facility. Please give us a call at 800-581-0963 or email us at info@schnackel.com for a consultation.

About Pedro:



Pedro Ferrer, P.E. has been involved in the design of mechanical systems for malls, mixed-use developments, corporate offices, national retail rollouts, commercial and institutional buildings for over 26 years with Schnackel Engineers. Email Pedro at pferrer@schnackel.com

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RESOURCES		
ASHRAE	https://www.ashrae.org/	
Centers for Disease Control	https://www.cdc.gov/coronavirus/2019- nCoV/index.html	
ASHRAE Journal	https://www.ashrae.org/technical- resources/ashrae-journal	
Schnackel Engineers White Paper Series – Enhanced HVAC Infection Control.	http://www.schnackel.com/firm/white- papers/enhanced-hvac-infection-control- white-papers	