SCOPE OF WORK

DRAFT TO OBTAIN A HEALTH DEPARTMENT PERMIT

GENERAL INFORMATION

LOCATION: 130 8TH ST. SUITE 806, NATIONAL CITY, CA 91950
APN: 556-472-26-00
LEGAL DESCRIPTION: BLK 2*LOTS 11 THRU 20 IN SUB OF LOT 1 QSEC 154 MP166 IN\
PROPERTY OWNER/RESPONSIBLE PERSON:
TENANT NAME: CHRISTOPHER L. AURE
PROPERTY TOTAL SQFT: 28,750
POKE NATIONAL CITY TOTAL SQFT:
ZONING DESIGNATION:
USE TYPE: COMMERCIAL
NUMBER OF STOREY : 1
OCCUPANCY:
TYPE OF CONSTRUCTION:
SPRINKLERS: YES
FIRE ALARM: YES
MINICIPAL WATER AND SEWER DISTRICT: NATIONAL CITY
BUILDING CODE :

- 2019 California Building Code (CBC)
- 2019 California Green Building Standards Code (CalGreen)
- 2019 California Electrical Code (CEC)
- 2019 California Mechanical Code (CMC)
- 2019 California Plumbing Code (CPC)
- 2019 California Fire Code (CFC)
- 2019 California Building Energy Efficiency Standards (CBEES)

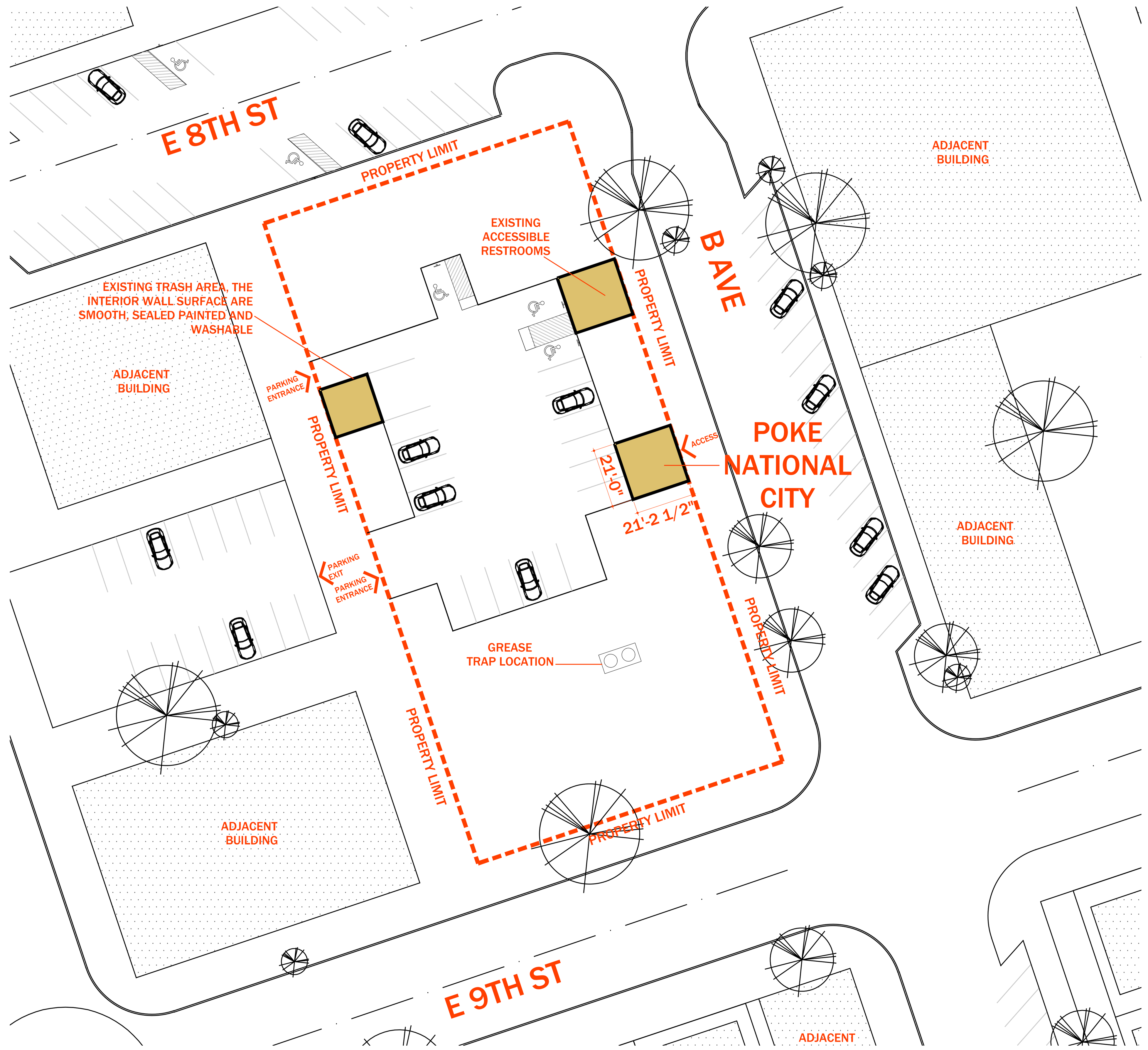
SHEET INDEX

SHEET	DESCRIPTION
ARCHITECTURAL	
T	TITLE SHEET, VICINITY MAP & SITE PLAN
A1	EXISTING & PROPOSED FLOOR PLAN
AS1	EQUIPMENT, DOOR, FINISH SCHEDULE, DOOR NOTES & FIRE NOTES
A2	SECTIONS
PLUMBING	
P1	PLUMBING FLOOR PLAN
P2	PLUMBING ISOMETRIC
HEALTH DEPARTMENT	
HD1	HEALTH DEPARTMENT NOTES
HD2	HEALTH DEPARTMENT NOTES

SITE PLAN

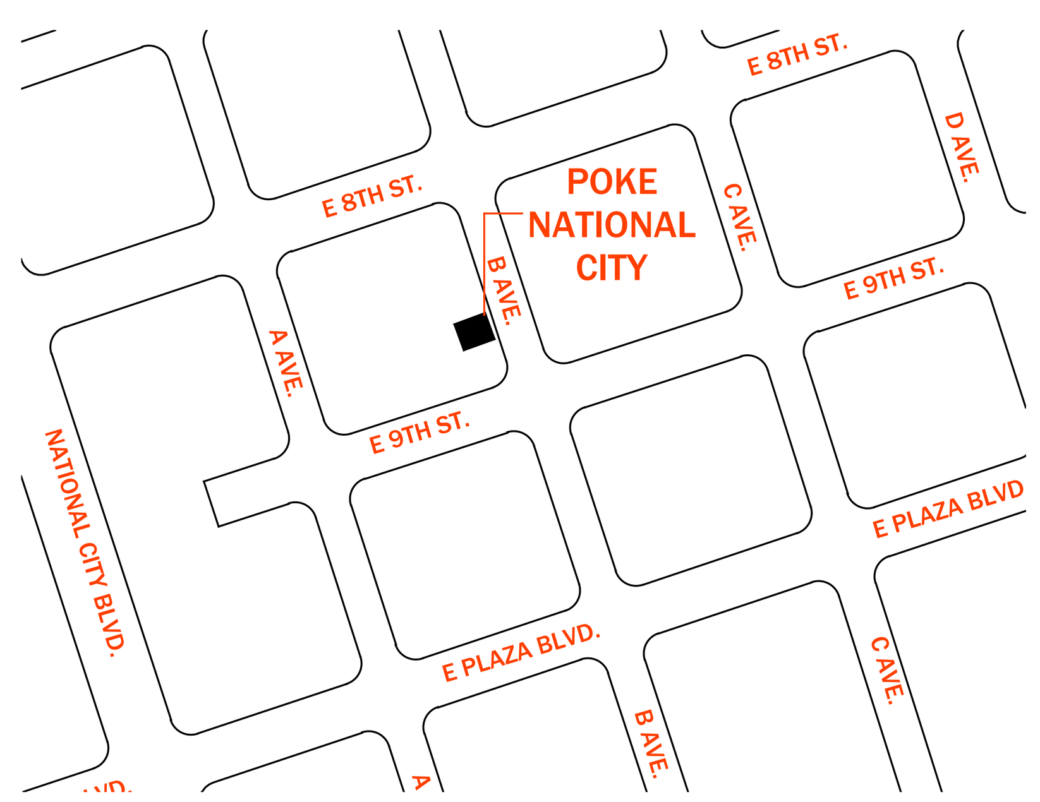
SCALE: 1/32 "= 1'-0"

N
NO SCALE



VICINITY MAP

N
NO SCALE



10.15.2021

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-

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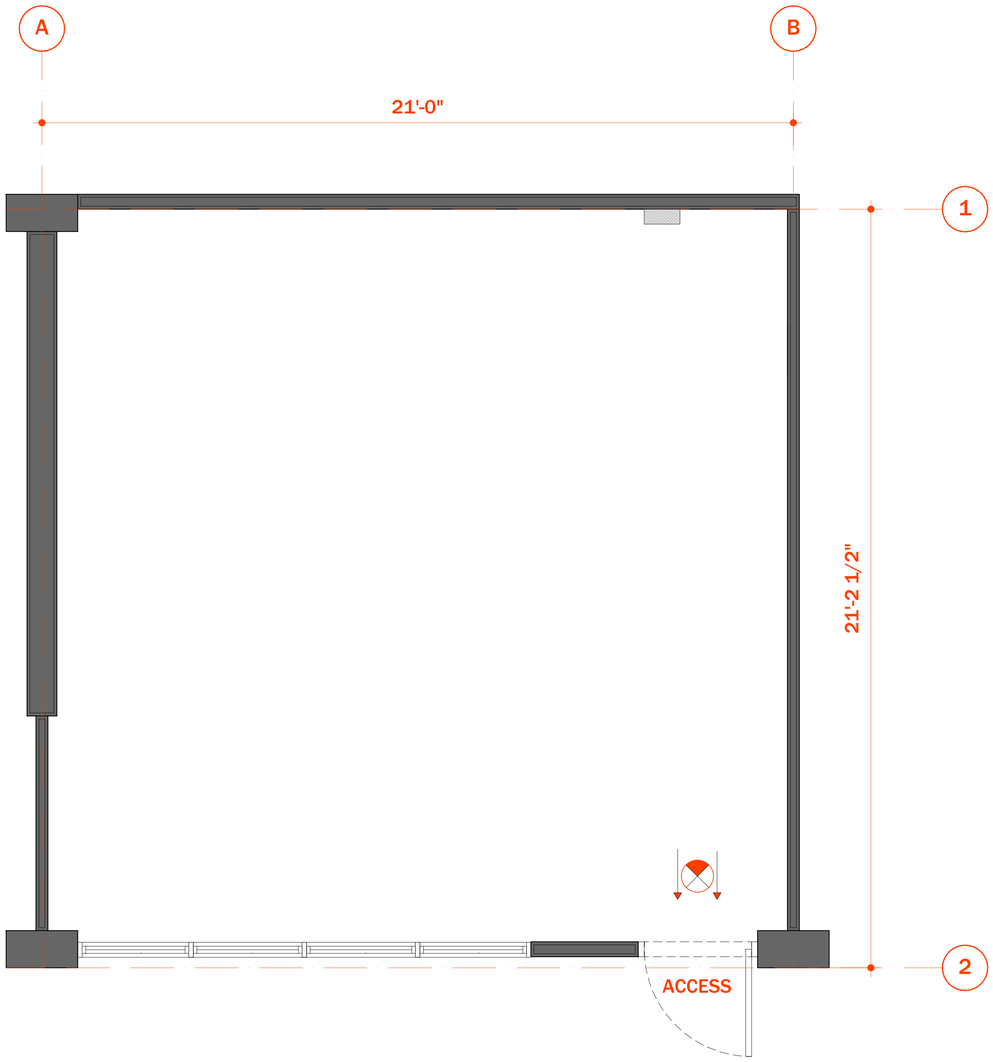
8TH & B POKE

E 8TH STREET & B AVE. SUITE G-806, NATIONAL CITY, CA 91950

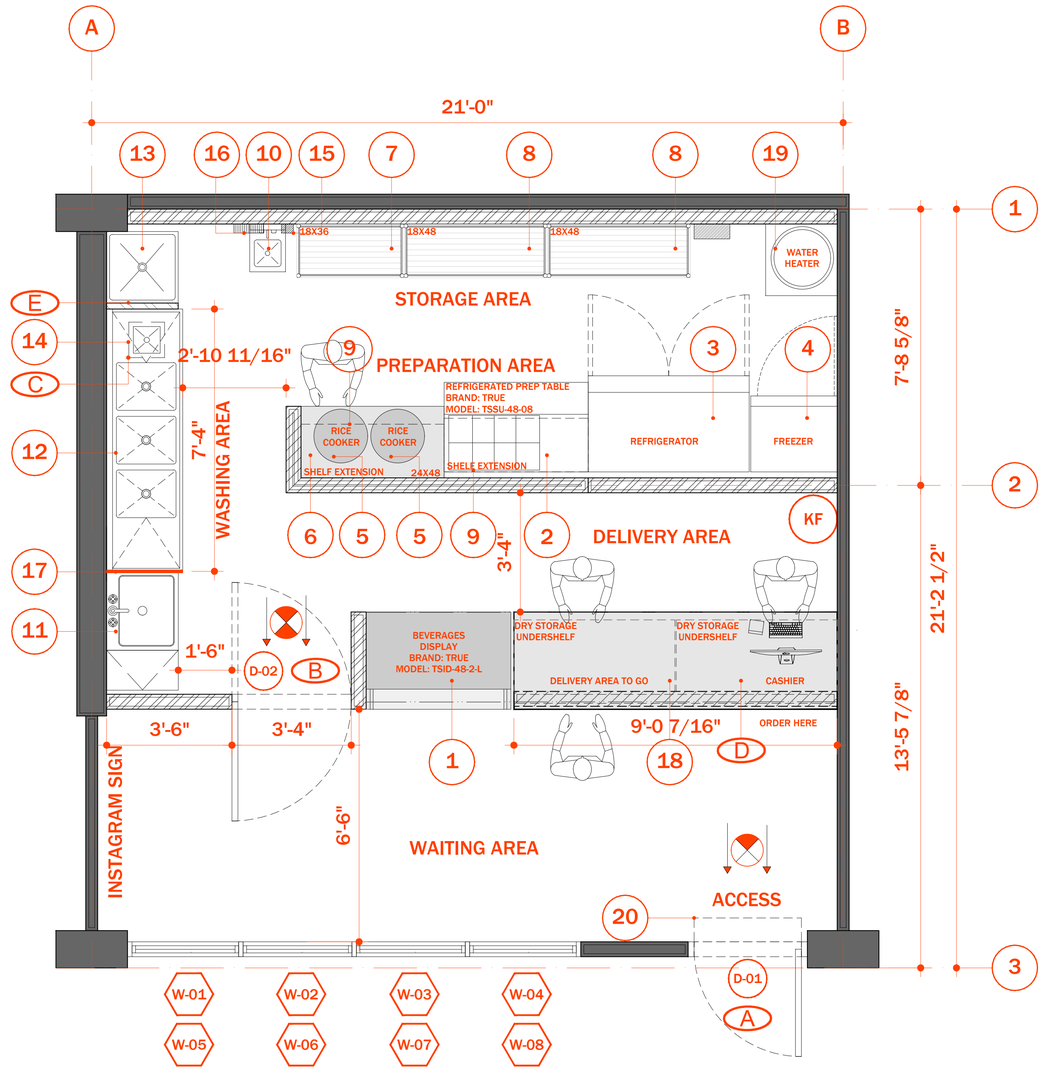
1 EXISTING FLOOR PLAN

SCALE: 1/2" = 1'-0"



2 PROPOSED FLOOR PLAN

SCALE: 1/2" = 1'-0"



2.1 WALL SHCEDULE

WALL LEGEND	
	EXISTING WALL
	NEW DRY WALL
	NEW PONY WALL

2.2 SCHEDULE OF SYMBOLS

- 1 ℄ — COLUMN GRID
- 1 / 4 A5.6 2 / 3 — INTERIOR ELEVATION
- X / AX.X — DETAIL/SECTION
- ROOM 101 — ROOM TAG
- NUM. — EQUIPMENT NUMBER
- W1 — WINDOW TAG
- 101B — DOOR TAG
- FE — INDICATE 2A 10BC FIRE EXTINGUISHER, 6L
- KF — INDICATE KITCHEN FIRE EXTINGUISHER, 6L
- INDICATE EXISTING EXIT SIGN
- INDICATE NEW EXIT SIGN

NOTE: EXIT SIGNS SHALL BE INTERNALLY OR EXTERNALLY ILLUMINATED AT ALL TIMES AND SHALL BE CONNECTED TO AN EMERGENCY POWER SYSTEM (BATTERIES, UNIT EQUIPMENT OR AN ON-SITE GENERATOR) THAT WILL AUTOMATICALLY ILLUMINATE THE EXIT SIGNS FOR A DURATION OF NOT LESS THAN 90 MINUTES.

2.2 GENERAL NOTES

- "WALL AND CEILING MATERIALS SHALL BE CLASSIFIED IN ACCORDANCE WITH ASTM E 84 OR UL 723"
- ALL FOOD-RELATED AND UTENSIL-RELATED EQUIPMENT SHALL MEET OR BE EQUIVALENT TO SANITATION STANDARDS ESTABLISHED BY AN AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI) ACCREDITED PROGRAM.
- EXISTING GREASE TRAP WILL BE CLEANED ONCE A MONTH BY A SPECIALIZED COMPANY
- EXISTING COMMUNAL RESTROOMS SERVES EMPLOYEES AND COSTUMERS.

2.3 KEY NOTES

- A — DOOR WILL BE MAINTAIN UNLOCK DURING BUSINESS HOURS
- B — ACCESS ONLY FOR EMPLOYEES
- C — ONE INCH AIR GAP TO FLOOR SINK FROM INDIRECT DISCHARGE OF 3 COMP SINK AND PREP SINK.
- D — FRONT COUNTER (CASHIER AND DELIVERY AREA) COMPLIES WITH ADA STANDARDS
- E — PARTITION WALL 2"X6' HIGH MIN. ANCHORED TO WALL AND CEILING COVERED WITH FRP PANEL

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8TH & B POKE

E 8TH STREET & B AVE. SUITE G-806. NATIONAL CITY, CA 91950

Project No. -

DATE:

Drawing: E.E.

City submittal:

Revisions

Notes

1.
2.
3.

Project North

Scale N/A

Existing & proposed floor plan

A1

Sheet No.

EQUIPMENT SCHEDULE

MK	QTY.	DESCRIPTION	ELECTRICAL				WATER		WASTE	INPUT	REMARKS
			KW	HP	VOLTS	PHASE	COLD	HOT	SIZE	BTUS	
①	1	NEW BEVERAGES DISPLAY BRAND: TRUE MODEL: TSID-48-2-L		● 1/3	● 115	● 1					NSF APPROVE
②	1	NEW REFRIGERATED PREP TABLE BRAND: TRUE MODEL: TSSU-48-08		● 1/3	● 115	● 1					NSF APPROVE
③	1	NEW REFRIGERATOR BRAND: AVANTCO MODEL: 178A49RHC		● 1/4	● 115	● 1					NSF APPROVE
④	1	NEW FREEZER BRAND: AVANTCO MODEL: 178A19FHC		● 1/2	● 115	● 1					NSF APPROVE
⑤	2	NEW RICE COOKER BRAND: AVANTCO MODEL: 177RW90			● 120						NSF APPROVE
⑥	1	NEW WORK TABLE BRAND: REGENCY MODEL: 600T2448G									1 DRY STORAGE UNDERSHELF 24X48X 1 TIER= 4 LF NSF APPROVE
⑦	1	NEW WIRE RACK (18X36) BRAND: REGENCY MODEL: 460EB1836K75									1 DRY STORAGE SHELF 18X36X 6 TIER= 18 LF NSF APPROVE
⑧	2	NEW WIRE RACK (18X48) BRAND: REGENCY MODEL: 460EB1848K75									2 DRY STORAGE SHELF 18X48X 6 TIER= 48 LF NSF APPROVE
⑨	2	NEW DOUBLE DECK OVERSHELF BRAND: REGENCY MODEL: 600DOS1848									2 DRY STORAGE OVERSHELF 18X48X 2 TIER= 16 LF NSF APPROVE
⑩	1	NEW WALL MOUNTED HAND SINK BRAND: REGENCY MODEL: 600HS12SP					●	●			9" X 9" X 4" COMPARTMENT NSF APPROVE
⑪	1	NEW PREP SINK BRAND: REGENCY MODEL: 600S1181818XLFT					●	●			18" X 18" X 14" COMPARTMENT INDIRECT DISCHARGE TO FLOOR SINK NSF APPROVE
⑫	1	NEW THREE COMPARTMENT SINK BRAND: REGENCY MODEL: 600S3162018G					●	●			16" X 20" X 12" COMPARTMENT INDIRECT DISCHARGE TO FLOOR SINK NSF APPROVE
⑬	1	NEW MOP SINK BRAND: FLORESTONE MODEL: MSR-2424					●	●			24" X 24" X 10" COMPARTMENT NSF APPROVE
⑭	1	NEW FLOOR SINK BRAND: ZURN MODEL: Z1900									NSF APPROVE
⑮	1	NEW SOAP DISPENSER BRAND: LAVEX MODEL: 712LSD40V									NSF APPROVE
⑯	1	NEW TOWEL DISPENSER BRAND: LAVEX MODEL: 712PTD400									NSF APPROVE
⑰	1	NEW SPLASH GUARD CUSTOM MADE SIZE: 24 1/2" X 12"									NSF APPROVE
⑱	1	NEW COUNTER (CUSTOM MADE) BRAND: MODEL:									1 DRY STORAGE UNDERSHELF 24X54X 4 TIER= 18 LF SEE SHEET - FOR DETAILS NSF APPROVE
⑲	1	NEW WATER HEATER BRAND: RHEEM MODEL: XG40T06EN38U1								● 38,000	NSF APPROVE
⑳	1	NEW AIR CURTAIN BRAND: CURTRON MODEL: AP-2-36-1-SS		● 1/3	● 120	● 1					PROVIDED WITH AUTOMATIC DOOR PLUNGER SWITCH NSF APPROVE

NEW FINISH SCHEDULE

AREA	FLOOR		WALL						CEILING					BASE		REMARKS
	SEALED CONCRETE	RUG	INTERIOR PAINT	WASHABLE PAINT	FRP PANEL FLOOR TO 5' HIGH MINIMUM	CERAMIC TILE FROM FLOOR TO CEILING MINIMUM 8' HIGH	POLYURETHANE PANEL		CONCRETE CEILING	T BAR SUSPENDED CEILING WASHABLE PANEL	PAINTED GYP. BD. WASHABLE PAINT	PLYWOOD AND TRUSSES	POLYURETHANE PANEL	@ MINIMUM 3/8 RADIUS COVE BASE 6"	VINYL 4" MIN	CONCRETE SEALER BRAND: Conkrete-seal MODEL: CK-128 VOC free Non Toxic Clear Satin USDA/FDA compliant Chemical Resistant,Mildew Resistant , sealer, Waterproof
WAITING AREA	X			X					X					X		
DELIVERY AREA	X				X					X				X		
WASHING AREA	X				X					X				X		
PREPARATION & STORAGE AREA	X				X					X				X		

EXISTING WINDOW SCHEDULE

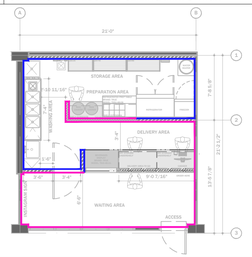
	TYPE	SIZE	MATERIAL	REMARKS	
W-01	MAIN FACADE WINDOW	3'-2" X 4'	ALUMINIUM AND GLASS	FIXED	NOT OPERABLE
W-02	MAIN FACADE WINDOW	3'-2" X 4'	ALUMINIUM AND GLASS	FIXED	NOT OPERABLE
W-03	MAIN FACADE WINDOW	3'-2" X 4'	ALUMINIUM AND GLASS	FIXED	NOT OPERABLE
W-04	MAIN FACADE WINDOW	3'-2" X 4'	ALUMINIUM AND GLASS	FIXED	NOT OPERABLE
W-05	MAIN FACADE WINDOW	3'-2" X 2'	ALUMINIUM AND GLASS	FIXED	NOT OPERABLE
W-06	MAIN FACADE WINDOW	3'-2" X 2'	ALUMINIUM AND GLASS	FIXED	NOT OPERABLE
W-07	MAIN FACADE WINDOW	3'-2" X 2'	ALUMINIUM AND GLASS	FIXED	NOT OPERABLE
W-08	MAIN FACADE WINDOW	3'-2" X 2'	ALUMINIUM AND GLASS	FIXED	NOT OPERABLE

DOOR SCHEDULE

	AREA	SIZE	MATERIAL	TYPE	REMARKS
D-01	EXISTING MAIN ACCESS	3'-0" x 7'-0"	ALUMINUM/SAFETY GLASSING	Swing	Door Self/Closing and tightly fitted
D-02	NEW KITCHEN AREA ACCESS	3'-4" x 7'-0"	ALUMINUM	Swing	Door Self/Closing and tightly fitted

WALL FINISH

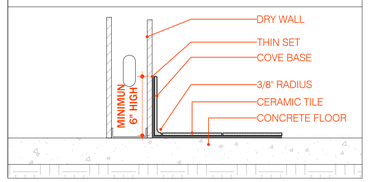
COLOR	TYPE
	WASHABLE PAINT
	FRP PANEL FLOOR TO 5' MIN.
	CERAMIC TILE FLOOR TO CEILING MIN. 8' HIGH



WALL LEGEND

	EXISTING WALL
	NEW DRY WALL
	NEW PONY WALL

COVE BASE



3 DOOR NOTES

11B-404.2.9 Door and Gate Opening Force

1. THE FORCE FOR PUSHING OR PULLING OPEN A DOOR OR GATE SHALL BE AS FOLLOWS:
   a) INTERIOR HINGED DOORS AND GATES: 5 POUNDS (22.2 N) MAXIMUM.
   b) SLIDING OR FOLDING DOORS: 5 POUNDS (22.2 N) MAXIMUM.
   c) REQUIRED FIRE DOORS: THE MINIMUM OPENING FORCE ALLOWABLE BY THE APPROPRIATE ADMINISTRATIVE AUTHORITY, NOT TO EXCEED 15 POUNDS (66.7 N).
   d) EXTERIOR HINGED DOORS: 5 POUNDS (22.2 N) MAXIMUM.

THESE FORCES DO NOT APPLY TO THE FORCE REQUIRED TO RETRACT LATCH BOLTS OR DISENGAGE OTHER DEVICES THAT HOLD THE DOOR OR GATE IN A CLOSED POSITION.(PER CBC 2019, SECTION 11B-404.2.9)

2. ALL OPERABLE PARTS OF ALL DOORS SHALL BE OPERABLE WITH ONE HAND AND SHALL NOT REQUIRE TIGHT GRASPING, PINCHING, OR TWISTING OF THE WRIST. THE FORCE REQUIRED TO ACTIVATE OPERABLE PARTS SHALL BE 5 POUNDS (22.2 N) MAXIMUM.

3. THRESHOLDS, IF PROVIDED AT DOORWAYS, SHALL BE 1/2 INCH (12.7 MM) HIGH MAXIMUM. RAISED THRESHOLDS AND CHANGES IN LEVEL AT DOORWAYS SHALL COMPLY WITH SECTIONS 11B-302 AND 11B-303.

3.1 DOOR EXIT REQUIREMENTS

1. EGRESS DOORS SHALL BE READILY OPENABLE FROM THE EGRESS SIDE WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE OR EFFORT. (CFC SECTION 1010.1.9)
2. A readily visible durable sign is posted on the egress side on or adjacent to the door stating: THIS DOOR TO REMAIN UNLOCKED WHEN THIS SPACE IS OCCUPIED. The sign shall be in letters 1 inch (25 mm) high on a contrasting background (CFC, SECTION 1010.1.9.4)
3. EXIT DOORS WILL BE A MINIMUM OF 3 FEET BY 6'-8" WITH A MINIMUM DOOR SWING OF 90 DEGREES.
4.HANDLES, PULLS, LATCHES, LOCKS, AND OTHER OPERABLE PARTS ON DOORS AND GATES SHALL COMPLY WITH SECTION 11B-309.4. OPERABLE PARTS OF SUCH HARDWARE SHALL BE 34 INCHES (864 MM) MINIMUM AND 44 INCHES (1118 MM) MAXIMUM ABOVE THE FINISH FLOOR OR GROUND. WHERE SLIDING DOORS ARE IN THE FULLY OPEN POSITION, OPERATING HARDWARE SHALL BE EXPOSED AND USABLE FROM BOTH SIDES. (CBC 11B-404.2.7)

3.2 SUSPENDED CEILING NOTES

SUSPENDED CEILINGS IN SEISMIC DESIGN CATEGORIES D, E & F MUST COMPLY WITH ASCE 7-16 SECTION 13.5.6.2.2 AS FOLLOWS:

a. THE WIDTH OF THE PERIMETER SUPPORTING CLOSURE ANGLE OR CHANNEL SHALL BE NOT LESS THAN 2.0 IN. UNLESS QUALIFIED PERIMETER SUPPORTING CLIPS ARE USED.

b. CLOSURE ANGLES OR CHANNELS SHALL BE SCREWED OR OTHERWISE POSITIVELY ATTACHED TO WALL STUDS OR OTHER SUPPORTING STRUCTURES. PERIMETER SUPPORTING CLIPS SHALL BE QUALIFIED IN ACCORDANCE WITH APPROVED TEST CRITERIA PER SECTION 13.2.5.

c. PERIMETER SUPPORTING CLIPS SHALL BE ATTACHED TO SUPPORTING CLOSURE ANGLE OR CHANNEL WITH A MINIMUM OF TWO SCREWS PER CLIP AND SHALL BE INSTALLED AROUND THE ENTIRE CEILING PERIMETER.

d. IN EACH ORTHOGONAL HORIZONTAL DIRECTION, ONE END OF THE CEILING GRID SHALL BE ATTACHED TO THE CLOSURE ANGLE, CHANNEL, OR PERIMETER SUPPORTING CLIP. THE OTHER END OF THE CEILING GIRD IN EACH HORIZONTAL DIRECTION SHALL HAVE A MINIMUM 0.75-IN CLEARANCE FROM THE WALL AND SHALL REST UPON AND BE FREE TO SLIDE ON A CLOSURE ANGLE, CHANNEL, OR PERIMETER SUPPORTING CLIP.

e. CEILING AREAS OVER 2500 FT.² MUST HAVE SEISMIC SEPARATION JOINTS OR FULL HEIGHT PARTITIONS.

f. CEILINGS WITHOUT RIGID BRACING MUST HAVE 2" OVERSIZE TRIM RINGS FOR SPRINKLERS AND OTHER CEILING PENETRATIONS.

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8TH & B POKE

E 8TH STREET & B AVE. SUITE G-606. NATIONAL CITY, CA 91950

Project No. -

DATE:

Drawing: E.E.

City submittal:

Revisions

Notes
1.
2.
3.

Project North

Scale N/A

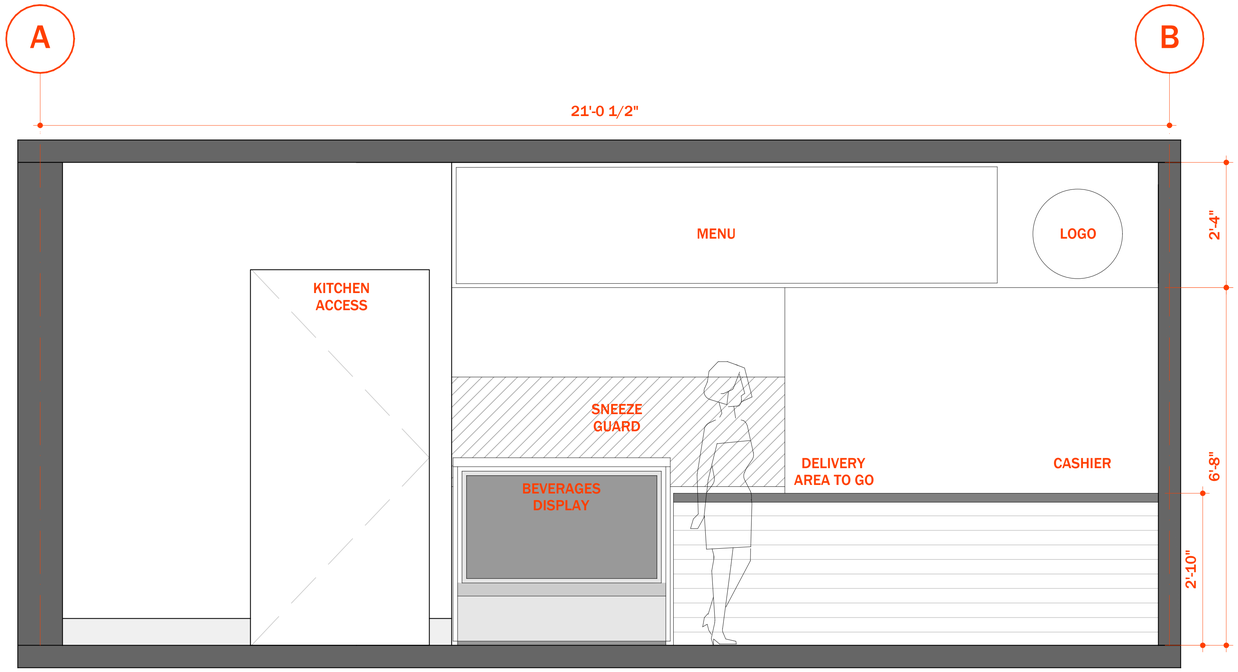
Equipment, window, door, finish schedule & notes

AS1

Sheet No.

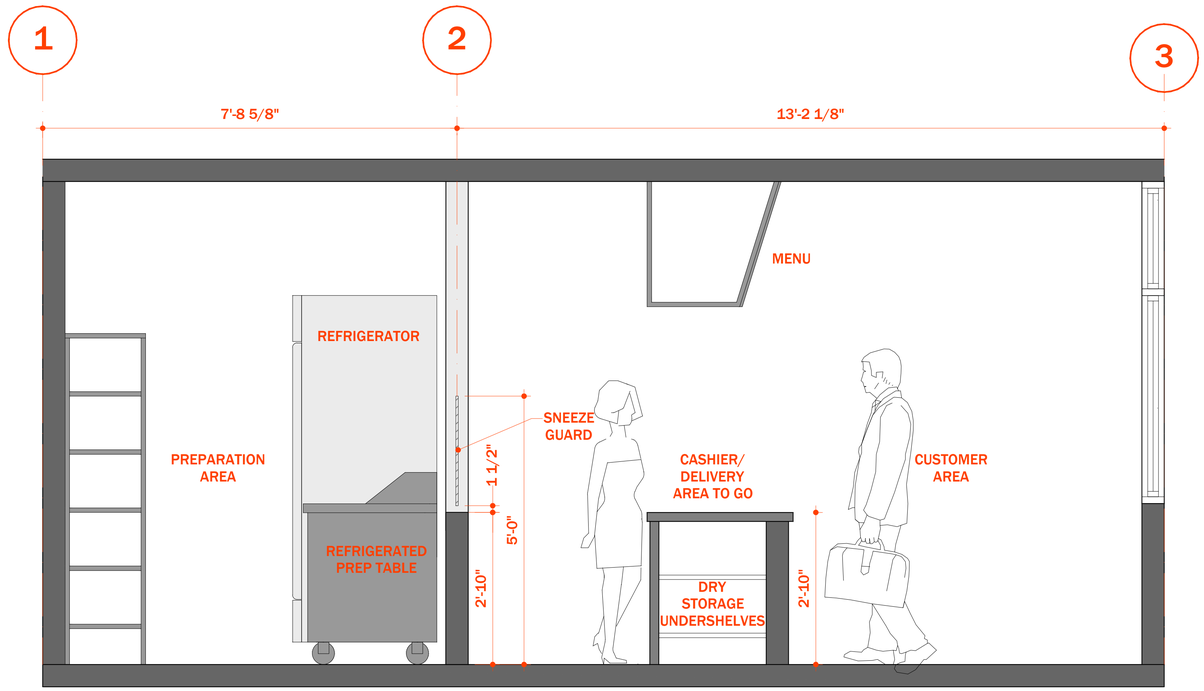
4 SECTION 1

SCALE: 3/4" = 1'-0"



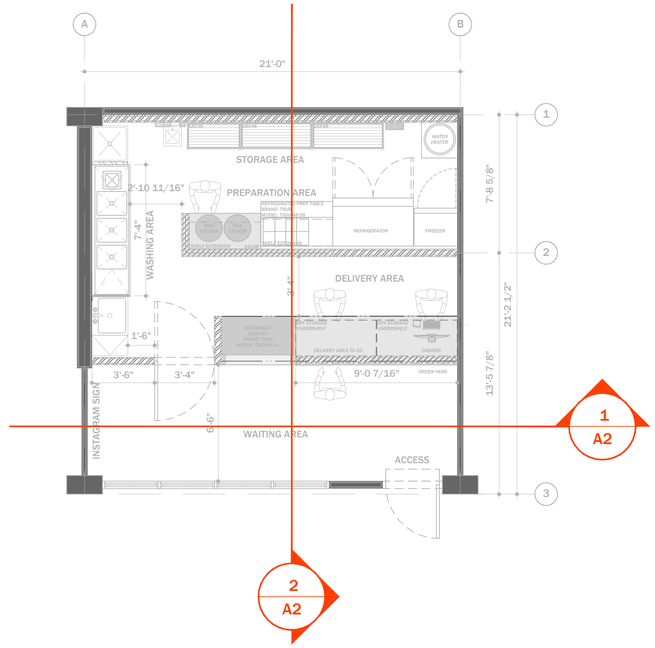
4.1 SECTION 2

SCALE: 3/4" = 1'-0"



4.2 SECTIONS

SCALE: 1/4" = 1'-0"



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Project No. -

DATE:

Drawing: E.E.

City submittal:

Revisions

Notes

1.
2.
3.

Project North

Scale N/A

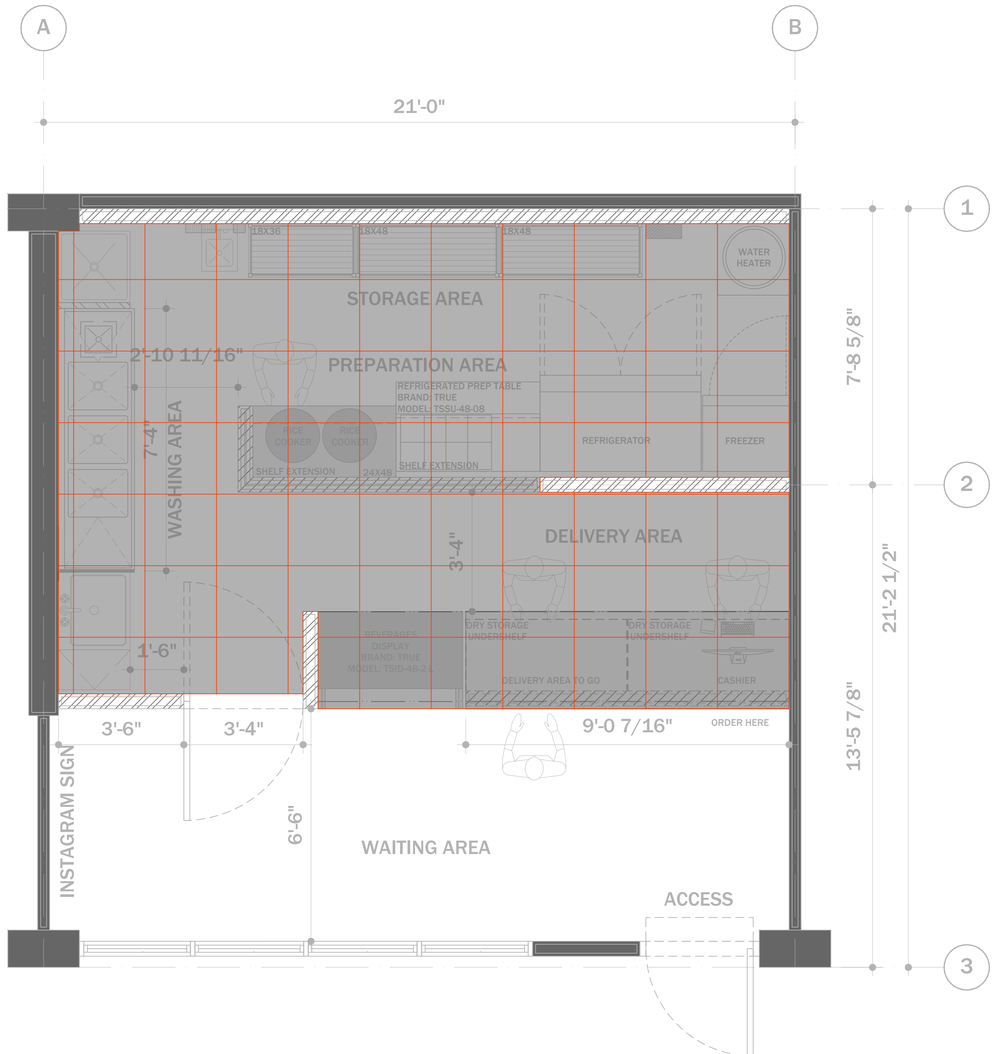
Sections

A2

Sheet No.

5 SUSPENDED CEILING PLAN

SCALE: 1/2" = 1'-0"



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Project No. -

DATE:

Drawing: E.E.

City submittal:

Revisions

Notes

1.
2.
3.

Project North

Scale N/A

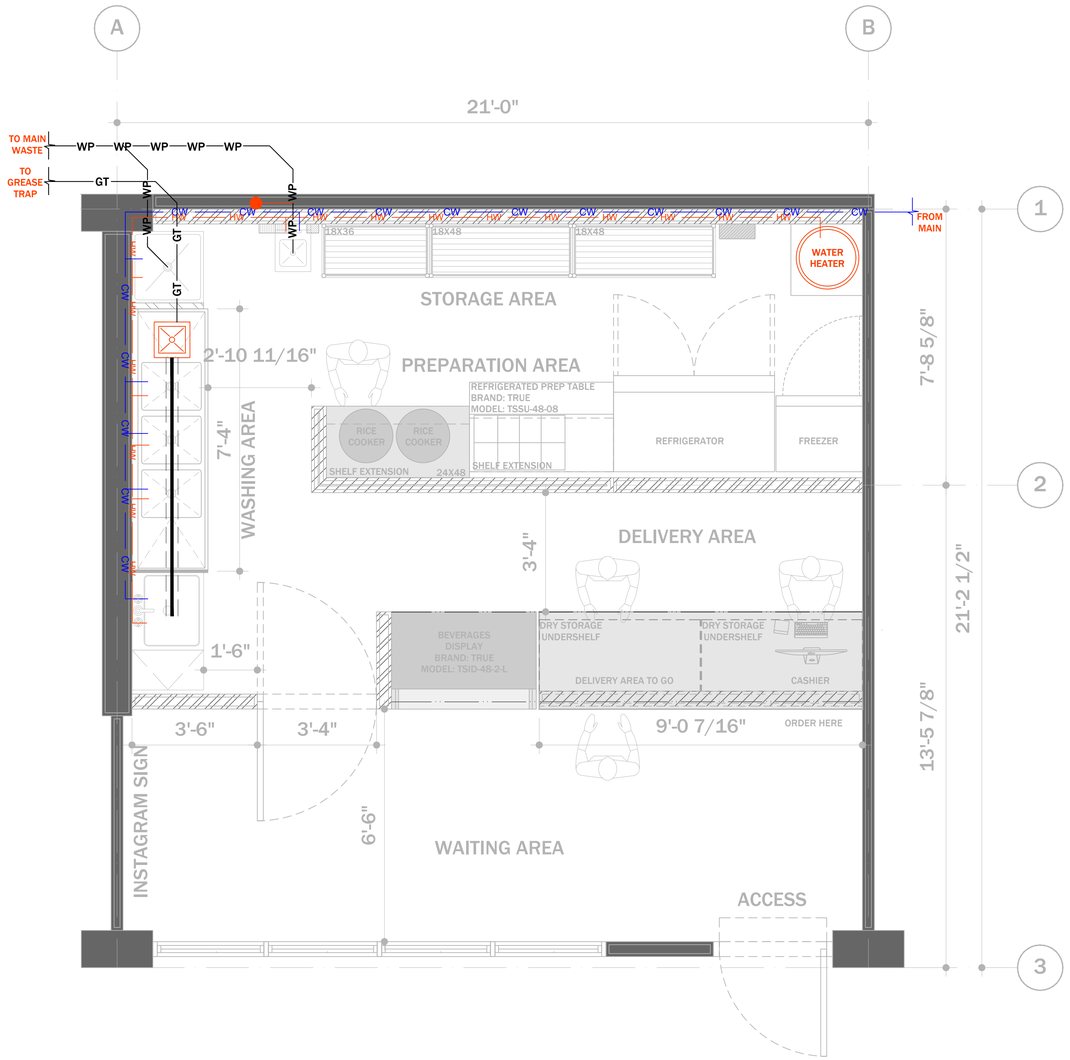
Suspended ceiling plan

A3

Sheet No.

6 PLUMBING FLOOR PLAN

SCALE: 1/2" = 1'-0"



GREASE TRAP SIZING

DESCRIPTION	COMPARTMENT SIZE	CALCULATION	COMPARTMENTS	QTY	FIXTURE VALUE (GPM)
3 COMP SINK	16"X 20" X 12"	3840/231=16.63 GALLONS x .75(FILL FACTOR)12.48 = GPM	3	1	37.44
PREP SINK	18"X 18" X 14"	4536/231=19.64 GALLONS x .75(FILL FACTOR)14.73 = GPM	1	1	14.73
				TOTAL FLOW RATING	52.17
				REQUIRED MIN GREASE TRAP	100 GPM/200 LB
				EXISTING GREASE TRAP INFORMATION	2500 GPM/20875 LB

FIXTURE	DESCRIPTION	QTY	GPH	TOTAL GPH
MS-1	MOP SINK	1	15	15
HS-1	HAND SINK	1	5	5
3C-1	3 COMP SINK	1	42	42
PS-1	PREP SINK	1	5	5
		TOTAL GPH.:		67

WATER HEATER CALCULATION

67 GPH 80% ALLOWANCE FOR SINGLE SERVICE UTENSILS: 53.6 GPH

$\frac{53.6 \text{ GPH} \times 60 \text{ F} \times 8.33 \text{ lb}}{.75} =$ 35,719.04 BTU

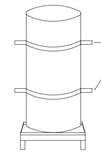
NEW WATER HEATER INFORMATION

BRAND: RHEEM
MODEL: XG40T06EN38U1
BTU: 38,000

PLUMBING FIXTURE SCHEDULE

MARK	ITEM	DESCRIPTION
MS-1	MOP SINK	NEW MOP SINK BRAND: FLORESTONE MODEL: MSR-2424
HS-1	HAND SINK	NEW WALL MOUNTED HAND SINK BRAND: REGENCY MODEL: 600HS12SP
3C-1	3 COMP SINK	NEW THREE COMPARTMENT SINK BRAND: REGENCY MODEL: 600S3162018G
FS-1	FLOOR SINK	NEW FLOOR SINK BRAND: ZURN MODEL: Z1900
WH-1	WATER HEATER	NEW WATER HEATER BRAND: RHEEM MODEL: XG40T06EN38U1
PS-1	PREP SINK	NEW PREP SINK BRAND: REGENCY MODEL: 600S1181818XLFT

WATER HEATER DETAILS

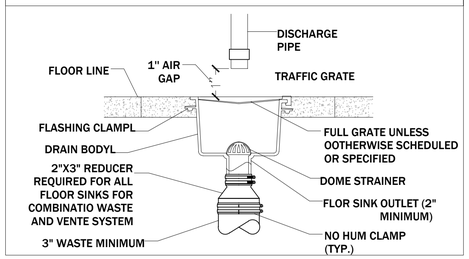


SECURE TO ADJACENT WALL(S) W/SEISMIC STRAP AT TOP AND BOTTOM THIRDS. SEE NOTE 1 ABOVE.

WATER HEATER NOTES:

1. SECURE WATER HEATER TO WALL, TO COMPLY WITH LOCAL SEISMIC SAFETY STANDARDS.
2. PROVIDE DRAIN TO MOP SINK

FLOOR SINK DETAIL



PLUMBING LEGEND

CW	COLD WATER ¾"
HW	HOT WATER ¾"
WP WP	WASTE PIPING
GT	WASTE TO GREASE TRAP
	2" INDIRECT DISCHARGE
	AIR VENT
	FLOOR SINK
	VENT
	FLOOR DRAIN

NOTE

BACKFLOW PREVENT SHALL BE PROPERLY INSTALLED UPSTREAM OF ANY POTENTIAL HAZARD BETWEEN THE POTABLE WATER SUPPLY AND A SOURCE OF CONTAMINATION

PIPE HANGER SCHEDULE

PIPING MATERIAL	PIPE SIZE	ROD SIZE	HORIZONTAL MAXIMUM INT.	VERTICAL MAXIMUM INT.
COOPER TUBE & PIPE; SOLDERED,BRAZED, OR WELDED.	LESS THAN 1-1/2" 2" - 4" 5" - 8" 10" - 12"	3/8" 0 3/8" 0 1/2" 0 5/8" 0	6" 10' 10' 10'	EVERY FLOOR NOT TO EXCEED 10 FEET.
CAST IRON; HUBLESS	LESS THAN 1-1/2" 2" - 4" 5" - 8" 10" - 12"	3/8" 0 3/8" 0 1/2" 0 5/8" 0	EVERY OTHER JOINT UNLESS OVER 4' IN THIS CASE, SUPPORT PER NOTES 1-4	

PIPING MATERIAL SCHEDULE

APPLICATION	MATERIAL	JOINT	REMARKS
DRAIN, WASTE, VENT	DMW PLASTIC NO-HUB CAST IRON	SOLVENT WELD SS NO-HUB COUPLING	VERIFY W/LOCAL BUILDING AUTHORITY
DOMESTIC WATER	TYPE "L" DRAWN COPPER	LEAD-FREE SOLDER	INSIDE BUILDING ABOVE SLAB

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www.harospacedesign.com

8TH & B POKE

E 8TH STREET & B AVE. SUITE G-806. NATIONAL CITY, CA 91950

Project No. -

DATE:

Drawing: E.E.

City submittal:

Revisions

Notes

1.
2.
3.

Project North

Scale N/A

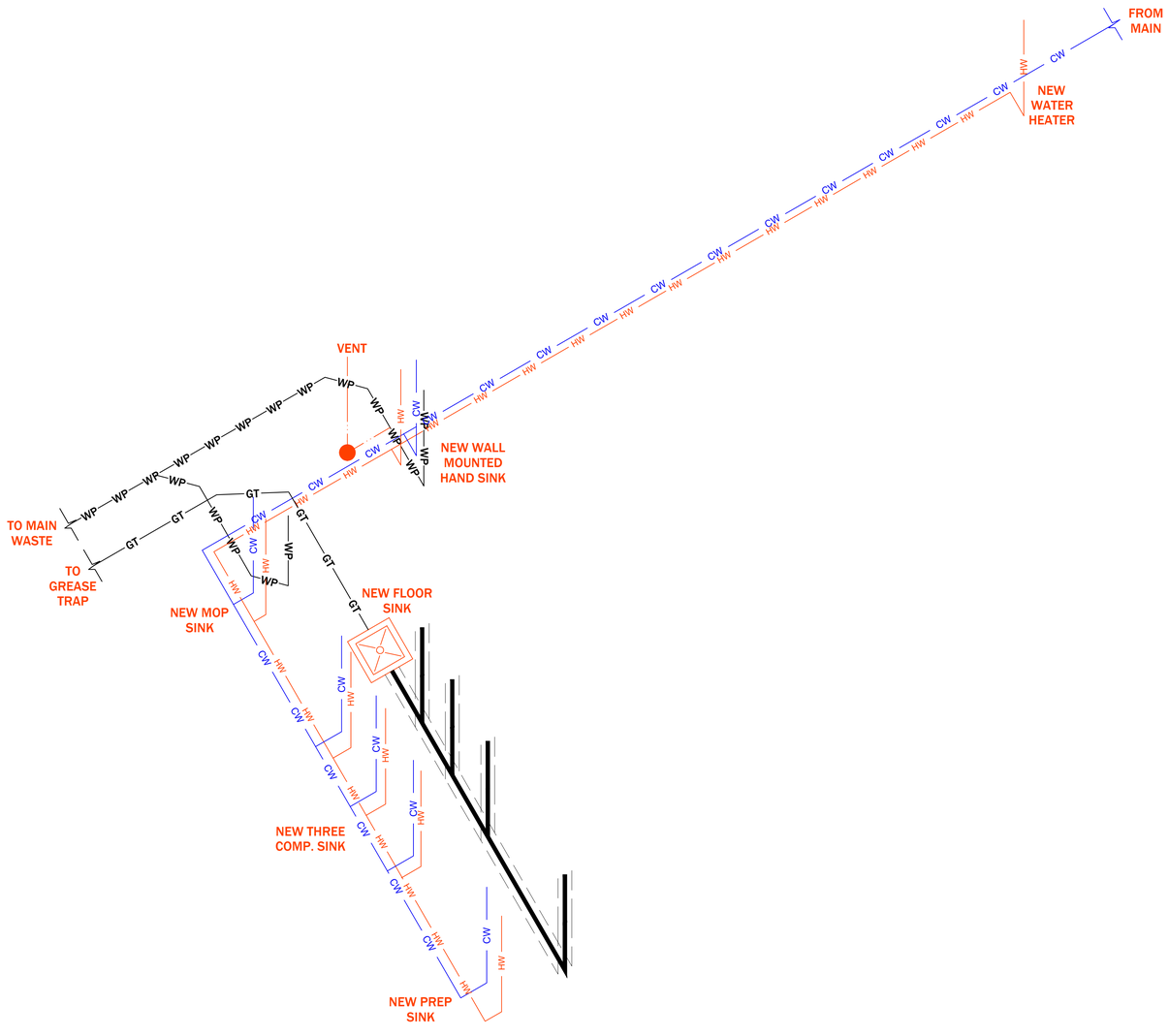
Plumbing floor plan

P1

Sheet No.

7 PLUMBING ISOMETRIC

SCALE: N/A



GREASE TRAP SIZING

DESCRIPTION	COMPARTMENT SIZE	CALCULATION	COMPARTMENTS	QTY	FIXTURE VALUE (GPM)
3 COMP SINK	16"X 20" X 12"	3840/231=16.63 GALLONS x .75(FILL FACTOR)12.48 = GPM	3	1	37.44
PREP SINK	18"X 18" X 14"	4536/231=19.64 GALLONS x .75(FILL FACTOR)14.73 = GPM	1	1	14.73
			TOTAL FLOW RATING		52.17
			REQUIRED MIN GREASE TRAP		100 GPM/200 LB
			EXISTING GREASE TRAP INFORMATION		2500 GPM/20875 LB

FIXTURE	DESCRIPTION	QTY	GPH	TOTAL GPH
MS-1	MOP SINK	1	15	15
HS-1	HAND SINK	1	5	5
3C-1	3 COMP SINK	1	42	42
PS-1	PREP SINK	1	5	5
			TOTAL GPH.:	67

WATER HEATER CALCULATION

67 GPH 80% ALLOWANCE FOR SINGLE SERVICE UTENSILS: 53.6 GPH

$$\frac{53.6 \text{ GPH} \times 60 \text{ F} \times 8.33 \text{ lb}}{.75} = 35{,}719.04 \text{ BTU}$$

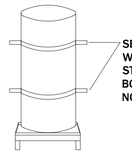
NEW WATER HEATER INFORMATION

BRAND: RHEEM
MODEL: XG40T06EN38U1
BTU: 38,000

PLUMBING FIXTURE SCHEDULE

MARK	ITEM	DESCRIPTION
MS-1	MOP SINK	NEW MOP SINK BRAND: FLORESTONE MODEL: MSR-2424
HS-1	HAND SINK	NEW WALL MOUNTED HAND SINK BRAND: REGENCY MODEL: 600HS12SP
3C-1	3 COMP SINK	NEW THREE COMPARTMENT SINK BRAND: REGENCY MODEL: 600S3162018G
FS-1	FLOOR SINK	NEW FLOOR SINK BRAND: ZURN MODEL: Z1900
WH-1	WATER HEATER	NEW WATER HEATER BRAND: RHEEM MODEL: XG40T06EN38U1
PS-1	PREP SINK	NEW PREP SINK BRAND: REGENCY MODEL: 600S1181818XLFT

WATER HEATER DETAILS

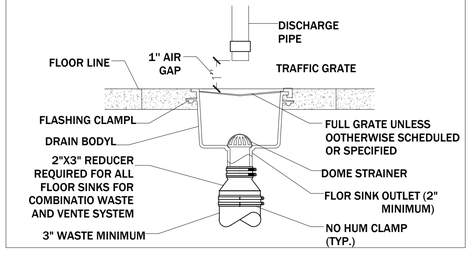


SECURE TO ADJACENT WALL(S) W/SEISMIC STRAP AT TOP AND BOTTOM THIRDS. SEE NOTE 1 ABOVE.

WATER HEATER NOTES:

1. SECURE WATER HEATER TO WALL, TO COMPLY WITH LOCAL SEISMIC SAFETY STANDARDS.
2. PROVIDE DRAIN TO MOP SINK

FLOOR SINK DETAIL



PLUMBING LEGEND

CW	COLD WATER ¾"
HW	HOT WATER ¾"
WP WP	WASTE PIPING
GT	WASTE TO GREASE TRAP
	2" INDIRECT DISCHARGE
	AIR VENT
	FLOOR SINK
	VENT
	FLOOR DRAIN

NOTE

BACKFLOW PREVENT SHALL BE PROPERLY INSTALLED UPSTREAM OF ANY POTENTIAL HAZARD BETWEEN THE POTABLE WATER SUPPLY AND A SOURCE OF CONTAMINATION

PIPE HANGER SCHEDULE

PIPING MATERIAL	PIPE SIZE	ROD SIZE	HORIZONTAL MAXIMUM INT.	VERTICAL MAXIMUM INT.
COOPER TUBE & PIPE; SOLDERED,BRAZED, OR WELDED.	LESS THAN 1-1/2" 2" - 4" 5" - 8" 10" - 12"	3/8" 0 3/8" 0 1/2" 0 5/8" 0	6" 10' 10' 10'	EVERY FLOOR NOT TO EXCEED 10 FEET.
CAST IRON; HUBLESS	LESS THAN 1-1/2" 2" - 4" 5" - 8" 10" - 12"	3/8" 0 3/8" 0 1/2" 0 5/8" 0	EVERY OTHER JOINT UNLESS OVER 4' IN THIS CASE, SUPPORT PER NOTES 1-4	

PIPING MATERIAL SCHEDULE

APPLICATION	MATERIAL	JOINT	REMARKS
DRAIN, WASTE, VENT	DMW PLASTIC NO-HUB CAST IRON	SOLVENT WELD SS NO-HUB COUPLING	VERIFY W/LOCAL BUILDING AUTHORITY
DOMESTIC WATER	TYPE "L" DRAWN COPPER	LEAD-FREE SOLDER	INSIDE BUILDING ABOVE SLAB

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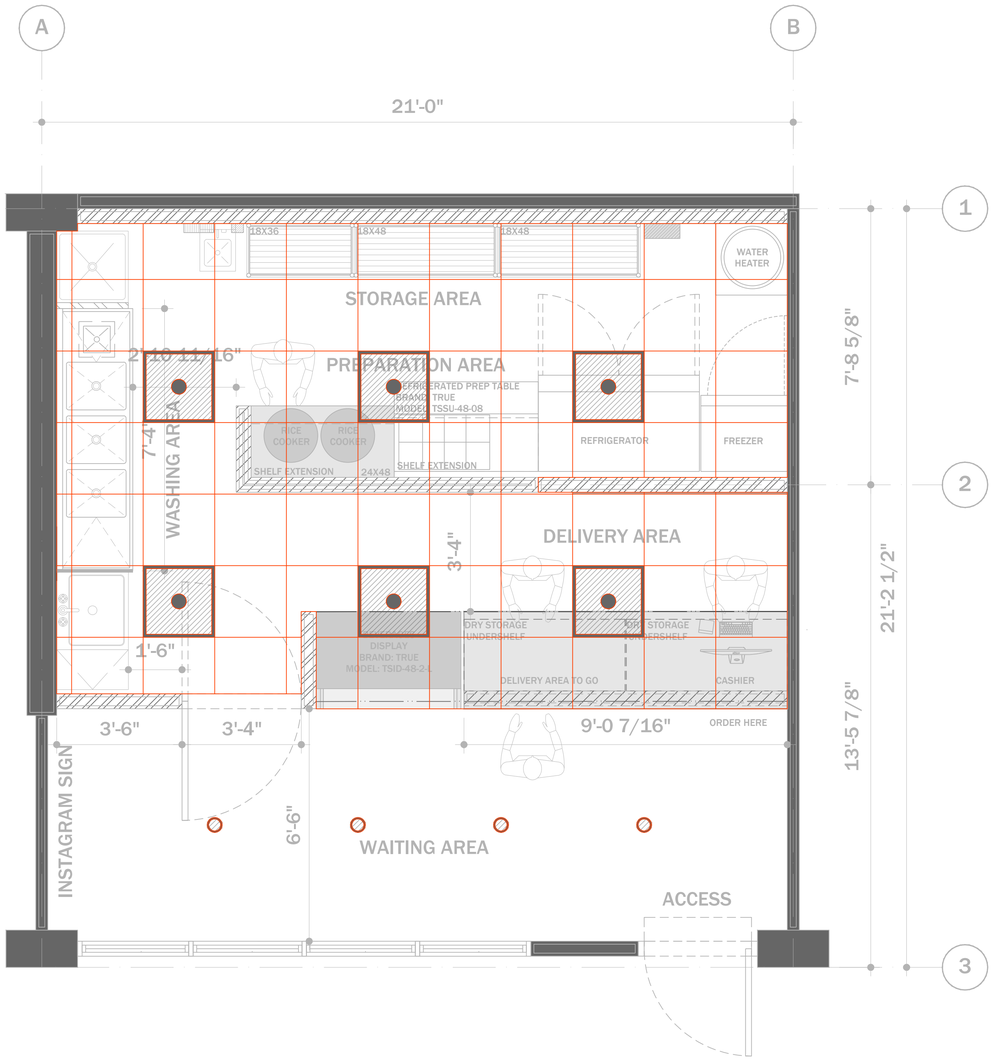
P2

Sheet No.

8 LIGHTING PLAN

SCALE: 1/2" = 1'-0"

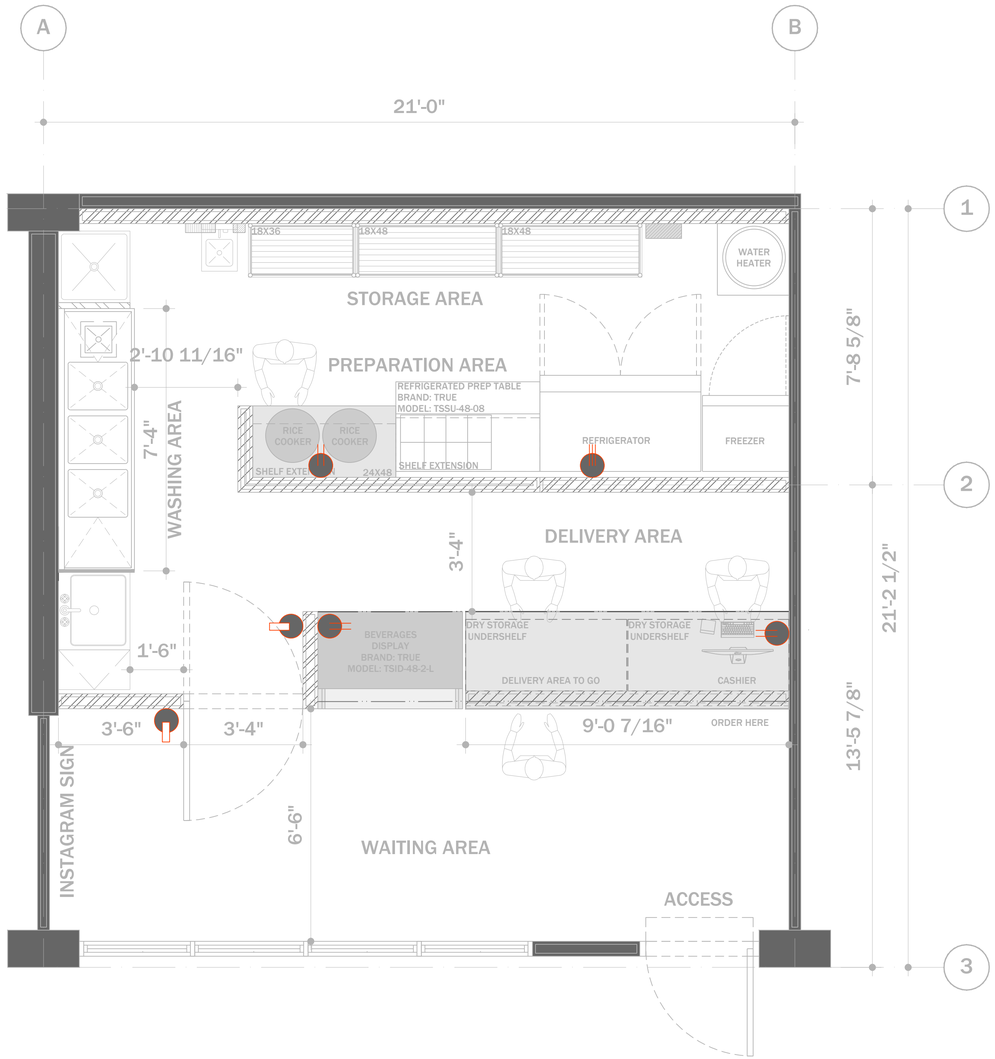


8.1 LIGHTING SCHEDULE

LIGHTING SCHEDULE	
SYMBOL	TYPE
	CEILING RECESSED 5" DIAMETER
	CEILING RECESSED 2' X 2'

9 ELECTRICAL PLAN

SCALE: 1/2" = 1'-0"



9.1 ELECTRICAL SCHEDULE

ELECTRICAL SCHEDULE	
SYMBOL	TYPE
	DOUBLE OUTLET
	QUADRUPLE OUTLET
	INTERRUPTOR

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Lighting & electrical plan

E

Sheet No.

FLOORS:

1.THE FLOOR SURFACES OF A FOOD ESTABLISHMENT MUST BE DURABLE, CLEANABLE AND IMPERVIOUS TO WATER, FOOD, BY PRODUCTS AND CHEMICALS USED ON THE FLOOR FOR CLEANING OR OTHER PURPOSE.
2. FLOOR SURFACES IN ALL AREAS WHERE FOOD IS PREPARED, PACKAGED, DISPENSED OR STORED, WHERE ANY UTENSIL IS WASHED, WHERE REFUSE OR GARBAGE IS STORED, WHERE JANITORIAL FACILITIES ARE LOCATED, IN ALL TOILET AND HAND WASHING AREAS AND IN EMPLOYEE CHANGE AND STORAGE ROOMS, IS TO BE OF AN APPROVED FLOOR SURFACE THAT CONTINUES UP THE WALL AT LEAST FOUR INCHES WITH A 3/8" MINIMUM RADIUS COVE AS AN INTEGRAL UNIT. THIS EXTENSION OF THE FLOOR INCLUDES TOE-KICKS OF COUNTERS AND EQUIPMENT THAT SETS FLUSH ON THE FLOOR. (VINYL RUBBER TOPSET COVE BASE IS NOT ACCEPTABLE).
3. FLOOR DRAINS ARE REQUIRED IN NEW TOILET ROOMS, IN AREAS WHERE DISH MACHINES ARE USED, IN JANITORIAL ROOMS WITH MOP SINKS, IN BARS EQUIPPED WITH BAR SINKS OR GLASS WASHERS, AND IN FRONT OF WALK-IN COOLERS OR EQUIPMENT WHICH ARE CLEANED BY WATER FLUSHING OR WHERE PRODUCTS ARE ICED DOWN. THE FLOOR SURFACE NEEDS TO SLOPE TO THE FLOOR DRAINS (1/4" PER FOOT).
4. FLOORING UNDER EQUIPMENT SHALL BE COMPLETELY SMOOTH FOR CLEANABILITY. FLOOR SURFACES THAT CONTAIN ANTI-SLIP AGENTS OR SURFACES ARE LIMITED TO FOOT TRAFFIC AREAS ONLY.
5. ALL FLOOR MOUNTED EQUIPMENT WILL BE INSTALLED ON MINIMUM 6" SANITARY LEGS, CASTORS, OR COMPLETELY SEALED IN POSITION ON A 4" HIGH CURB WITH CONTINUOUSLY COVED BASE, COUNTERTOP EQUIPMENT WILL BE ON 4-INCH SANITARY LEGS OR SEALED TO THE COUNTER UNLESS READILY MOVABLE.
6. THE FLOOR FINISH WILL HAVE A SMOOTH SURFACE UNDER ALL EQUIPMENT AND WALKWAYS WILL HAVE A LIGHT TEXTURE ONLY.
7. PRIOR TO INSTALLATION, SAMPLES OF FINISHES TO BE SUBMITED TO ENVIRONMENTAL HEALTH FOR APROVAL AS NEEDED

WALLS:

1. WALLS IN ALL AREAS EXCEPT THE DINNIG SPACES ARE REQUIRED TO BE DURABLE, SMOOTH SURFACED, LIGHT COLORED WITH AN EASILY CLEANABLE AND WASHABLE SURFACE. WALL SURFACES THAT CANNOT BE USED INCLUDE BRICK, CONCRETE BLOCK, ROUGH CONCRETE, ROUGH PLASTER, GROOVED PANELING, WALLPAPER, AND VINYL WALL COVERINGS. THESE SURFACES ARE EITHER TOO ROUGH, NOT CLEANABLE, OR DON'T HAVE SUFFICIENT DURABILITY.
2. ACCEPTABLE WALL SURFACES INCLUDE GLOSS OR SEMI-GLOSS ENAMEL PAINT, APPROVED EPOXY COATINGS, FIBER REINFORCED PLASTIC (FRP) PANELS, CERAMIC TILE (LIGHT COLORED), SYNTHETIC ENAMEL PAINT, OR OTHER APPROVED MATERIALS WITH A LIGHT RELFLECTANT VALUE (LRV) OF 70% OR MORE. POLISHED STAINLESS STEEL SHEETING IS ACCEPTABLE IN THESE AREAS. FRP AND METAL FLASHING SURFACES NEED TO BE SEALED TO THE SUB-WALL
SURFACES.
3. WALL SURFACES BEHIND SINKS (POTS AND PANS JANITORIAL, UTENSIL, FOOD PREPARATION, HAND BASINS) AND DISHWASHERS MUST HAVE A MINIMUM EIGHT (8) FOOT HIGH WATER RESISTANT OTHER APPROVED MATERIAL. FRP STAINLESS STEEL, CERAMIC TILE, OR OTHER APPROVED MATERIALS ARE ACCEPTABLE IN THESE AREAS. FRP AND METAL FLASHING SURFACES NEED TO BE SEALED TO THE SUB-WALL SURFACE.
4. WALL SURFACES OF TOILET ROOMS ARE REQUIRED TO BE SMOOTH SURFACED AND CLEANABLE. WALLS BEHIND HAND BASINS, TOILETS, AND URINALS WILL NEED WAINSCOTTING THAT COMPLIES WITH LOCAL BUILDING DEPARTMENT REQUIREMENTS. IF WAINSCOTING IS REQUIRED, THE SURFACE NEEDS TO BE SMOOTH SURFACED, DURABLE, AND WATER RESISTANCE.
5. WALL SURFACES OF 70% LRV OR GREATER ARE NOT REQUIRED IN BARS WHERE ALCOHOLIC BEVERAGES ARE SOLD OR SERVED DIRECTLY TO THE CUSTOMER (EXCEPT BEHIND BAR SINKS, DINNING AND SALES AREAS, OFFICES, AND RESTROOMS THAT ARE USED EXCLUSIVELY BY PRATONS.
6. THE PAINT USED ON WALLS AND CEILINGS OF ALL KITCHEN, FOOD PREPARATION, WORK, AND STORAGE AREAS WILL BE A GLOSS OR SEMI GLOSS ENAMEL, FINISH MATERIAL SHALL BE A LIGHT COLOR IN FOOD PREP AREAS FOR EASY CLEANING.

CEILINGS:

1. CEILING SURFACES IN ALL FOOD PREPARATION ARES ARE REQUIRED TO BE SMOOTH SURFACED, LIGH-COLORED, AND EASILY CLEANABLE WITH A LIGHT REFLECTED VALUE (LRV) OF 70% OR MORE. ACCEPTABLE SURFACES INCLUDE GLOSS OR SEMI-GLOSS LIGHT COLORED ENAMEL PAINT, APPROVED EPOXY COATINGS, SMOOTH SURFACED LAY-IN VINYL PANELS (SAMPLE MAY BE REQUIRED) AND SIMILAR APPROVED SURFACES.
2. BLOWN OR ACOUSTICAL CEILING MATERIAL AND TEXTURED LAYING ACOUSTICAL CEILING PANELS MAY BE USED ONLY IN DINNING ROOMS AND NON-FOOD PREPARATION OR HANDLING SPACES (E.G., HALLWAYS, PURE OFFICE SPACES, ETC.).
3. WAITRESS STATIONS, SALAD BARS, FOOD SERVING, OR SELF-SERVICE OPEN FOOD COUNTERS OR OTHER SIMILAR STATIONS LOCATED IMMEDIATELY ADJACENT TO, OR IN THE DINING AREAS, NEED FOOD PREPARATION AREA REQUIREMENTS.

CONDUIT:

1. ALL PLUMBING, ELECTRICAL AND GASS LINES ARE REQUIRED TO BE CONCEALED WITHIN THE BUILDING STRUCTURE TO THE GREATEST EXTENT POSSIBLE ALL EXPOSED CONDUITS, PLUMBING, ETC. SHALL BE INSTALLED AT LEAST 6" OFF FLOOR AND 3/4 FROM WALLS USING STANDOFF BRACKETS.
2. WHERE CIRCUMSTANCES EXIST (PRIMARILY STRUCTURAL LIMITATIONS OR RESTRICTIONS OF THE BUILDING) SO THAT IT IS NOT POSSIBLE TO INSTALL CONDUIT BEHIND THE WALLS, THEN ALL CONDUIT RUNS ARE TO BE LOCATED AT LEAST 3/4 INCH AWAY FROM THE WALLS OR CEILINGS, AND MINIMUM OF SIX INCHES ABOVE THE FLOOR. CONDUIT IS TO BE INSTALLED SO THAT IS IS SECURED.
3. WHERE CONDUIT OR PLUMBING LINES ENTER A WALL, CEILING OR FLOOR, THE OPENING AROUND THE CONDUIT OR PLUMBING IS REQUIRED TO BE TIGHTLY SEALED TO PREVENT THE ENTRY OF RODENTS OR VERMIN. THE SEALANT MATERIAL NEEDS TO BE RODENT PROOF.
4. CONDUIT, PLUMBING OR PIPING CANNOT BE INSTALLED ACROSS ANY AISLE WAY, TRAFFIC AREA OR DOOR OPENING.
5. MULTIPLE RUNS OR CLUSTERS OR CONDUIT OR PIPELINES ARE REQUIRED TO BE FURRED OUT AND ENCASED IN AN APPROVED RUNWAY OR OTHER SEALED ENCLOSURE.
6. FLOOR DRAINS SHALL BE INSTALLED IN FLOORS THAT ARE WATER FLUSHED FOR CLEANING AND IN AREAS WHERE PRESSURE SPRAY METHODS FOR CLEANING EQUIPMENT ARE USED, IN RESTROOMS, JANITORIAL ROOMS, SCULLERIES, AND AT BARS WITH WAREWASHING FLOOR SURFACES IN AREAS PURSUANT TO THIS SHALL BE SLOPED 1:50 TO THE FLOOR DRAINS.

SHATTESHIELDS WILL BE PROVIDED FOR ALL LIGHTS ABOVE FOOD PREPARATION, WORK, AND STORAGE AREAS.

TRASH ENCLOSED:

A CONCRETE SLAB IS PROVIDED FOR TRASH, GARBAGE, AND GREASE CONTAINER, IF WALLS ENCLOSE AREA, THE INTERIOR WALL SURFACES WILL BE SMOOTH, SEALED AND WASHABLE (EG, PLASTERED SMOOTH AND PAINTED, ETC.)

REFRIGERATION:

1. ALL REFRIGERATION UNITS ARE REQUIRED TO HAVE AN ACCURATE, READILY VISIBLE WORKING THERMOMETER. THE THERMOMETER SHOULD BE PLACED IN THE WARMEST PART OF THE COMPARTMENT, USUALLY NEAR THE DOOR.
2. SHELVING OF THE REFRIGERATOR UNIT NEEDS TO BE NONABSORBENT AND EASILY CLEANABLE. WOOD IS NOT AND ACCEPTABLE SHELVING MATERIAL.
3.THE INTERIOR OF THE REFRIGERATOR MUST HAVE SMOOTH, NONABSORBENT, AND EASILY CLEANABLE SURFACES. ALL JOINTS MUST BE SEALED.
4. CONDENSATE WASTE FROM REACH-IN REFRIGERATOR UNITS MUST BE DRAINED INTO THE PUBLIC SEWER VIA A FLOOR SINK WITH LEGAL AIR GAP.
5. RAPID COOL DOWN FACILITIES MAY BE REQUIRED DEPENDING UPON THE FOOD OPERATION.

WALK IN REFRIGERATION UNITS:

1. THE FLOOR OF A WALK-IN REFRIGERATOR UNIT IS REQUIRED TO HAVE AN INTEGRAL COVE BASE WITH A RADIUS OF AT LEAST 3/8" AT THE FLOOR-WALL JUNCTURE. THE FLOOR MATERIAL IS REQUIRED TO EXTEND UP THE WALL AT LEAST FOUR INCHES AND BE OF ONE-PIECE CONSTRUCTION. FOUR INCH APPROVED METAL TOPSET COVING WITH A MINIMUM 3/8" RADIUS IS ACCEPTABLE ONLY AGAINST METAL WALL SURFACES OF WALK-IN UNITS.
WOOD AND VINYL ARE NOT ACCEPTABLE FLOOR SURFACES FOR WALK-IN UNITS.
2. THE INTERIOR WALLS OF HE WALK IN UNIT ARE REQUIRED TO BE SMOOTH SURFACED, LIGHT COLORED, MOISTURE PROOF, DURABLE, AND ABLE TO WITHSTAND PROLONGED EXPOSURE TO LOW TEMPERATURES.
3. SHELVING OF A WALK-IN UNIT IS REQUIRED TO BE LISTED BY NSF OR HAVE AN EQUIVALENT CERTIFICATION. THE SHELVING MUST KEEP FOODS OFF THE FLOOR OF THE WALKING UNIT MINIMUM OF SIX INCHES. BE LEGS, OR BE CANTILEVERED FROM THE WALL SURFACE FOR EASE CLEANING.
4. CONDENSATE WASTE LINES ARE REQUIRED TO DRAIN TO A FLOOR SINK VIA LEGAL AIR GAP, LOCATED OUTSIDE OF THE WALK IN UNIT. FLOOR SINKS, FLOOR DRAINS, OR SEWER CLEANOUTS ARE NOT PERMITTED INSIDE A WALK-IN REFRIGERATOR UNIT.
5. THE CONDENSATE LINE MUST BE ROUTED TO THE NEAREST WALL AND THEN EXIT THE WALK-IN UNIT. THE CONDENSATE LINE CANNOT BE LOCATED CLOSER THAN 3/4 INCH TO THE WALL OR CEILING, AND NO CLOSER THAN SIX INCHES TO THE FLOOR. THE CONDENSATE LINE MUST BE CONSTRUCTED OR RIGID PIPING THAT IS SECURED TO THE ADJACENT WALL WITH THE CLEAREANCES AS INDICATED.
6. WALK-IN REFRIGERATOR UNITS ARE REQUIRED TO OPEN DIRECTLY INTO THE FOOD ESTABLISHMENT.
7. COLD STORAGE ROOMS SHALL BE PROVIDED WITH A SECTION OF SHELVING INSTALLED TO HOLD SHALLOW COOL DOWN PANS NOT TO EXCEED 4" IN HEIGHT SPACE BETWEEN SHELVING TO BE AT LEAST 8" HIGH.

FLOOR SINKS:

1. FLOOR SINKS ARE TO BE INSTALLED FLUSH WITH THE FLOOR SURFACE AND HAVE APPROPRIATE COVER GRATE(S).
2. FLOOR SINKS MUST BE INSTALLED SO THAT THEY ARE READILY ACCESSIBLE FOR INSPECTION, CLEANING, AND MAINTENANCE. APROTECTIVE ENCLOSURE WILL BE REQUIRED AROUND THE BACK SIDE OF HALF-EXPOSED FLOOR SINDS INSTALLED UNDER CURB OR BASE MOUNTED EQUIPMENT.
3. THE FLOOR SINK MUST BE LOCATED WITHIN FIFTEEN FEET OF THE DRAIN OPENING OF THE EQUIPMENT SERVED. HOWEVER, FLOOR SINKS FOR ICE MACHINES MUST BE LOCATED IMMEDIATELY ADJACENT TO THE ICE MACHINE.
4. WASTE LINE PLUMBING DRAINING TO THE FLOOR SINK MUST BE LOCATED AT LEAST 3/4 INCH FROM THE WALL AND SIX INCHES OFF THE FLOOR. THE PIPING IS TO TERMINATE AT LEAST ONE INCH ABOVE THE OVERFLOW RIM OF THE FLOOR SINK, OR THE MINIMUM CLEARANCE OF DISCHARGE PIPE).
5.WASTE LINE PLUMBING TO A FLOOR SINK MAY NOT CROSS ANY AISLE WAY, TRAFFIC AREA, OR DOOR OPENING.
7. ALL LIQUID WASTE SHALL BE DRAINED BY MEANS INDIRECT WASTE PIPES INTO A FLOOR SINK, FLOOR SINKS ARE TO BE INSTALLED FLUSH WITH THE FINISHED FLOOR SURFACE AND HAVE SUITABLE EASILY REMOVABLE SAFETY COVER GRATES.
8. FLOOR SINK TO BE 50% EXPOSED WHEN NO ACCESS IS PROVIDED FOR CLEANING OR BE IN LINE WITH THE FRONT FACE OF ELEVATED FREEST ANDING EQUIPMENT.

KITCHEN UTENSIL SINK:

1. A THREE COMPARTMETN STAINLESS STEEL SINK WITH DUAL, INTEGRALLY INSTALLED STAINLESS STELL DRAINBOARDS MEETING CURRENT NSF STANDARDS IS REQUIRED FOR FOOD ESTABLISMENTS WASHING MULTI-SERVICE KITCHEN UTENSILS (I.E. POTS, PANS, KNIVES, UTENSILS, ETC.).
2. THE MINIMUM COMPARTMETN SIZE IS REQUIRED TO BE AT LEAST 18" BY 18" BY 12" DEEP. TEH DRAINBOARDS ARE REQUIRED TO BE A MINIMUM OF 18" BY 18" BY 18".
3. WHEN A SINK IS INSTALLED NEXT TO A WALL, A METAL "BACKSPLASH" EXTENDING UP THE ALL AT LEAST EIGHT INCHES WILL BE REQUIRED AS PART OF AND INTEGRAL TO THE SINK. THE BACKSPLASH NEEDS TO BE SEALED TO THE WALL TO CLOSE ANY GAPS BETWEEN THE SHEET METAL AND WALL SURFACE.
4. ALL FOOD-RELATED AND UTENSIL-RELATED EQUIPMENT SHALL MEET OR BE EQUIVALENT TO SANITATION STANDARS ESTABLISHED BY AN AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI) ACCREDITED PROGRAM.
5. ALL WAREWASHING SINKS TO HAVE 3 COMPARTMENTS THAT ARE MINIMUM SIZE OF AT LEAST 18"X18"X12" DEEP (OR 16"X20"X12") WITH A MINIMUM 18" DRAIN BOARD AT EACH END. IF AGAINST A WALL, IT MUST HAVE AN 8" INTEGRAL BACK SPLASH, HOWEVER, IT MUST BE CAPABLE OF ACCOMMODATING THE LARGEST UTENSIL TO BE WASHED. A WAREWASHING MACHINE DOES NOT SUBSTITUTE FOR THE SINK REQUIREMENT.
6. SINKS TO HAVE SPOUT(S) CAPABLE OF REACHING EACH COMPARTMENT.
7. THE 3 OR 4 COMPARTMENT BAR SINK TO BE AT LEAST 12"X12"X10" DEEP (OR 10"X14"X10" DEEP) WITH A MINIMUM 18" DRAINBOARD AT EACH END.

FOOD PREPARATION SINKS:

1. FOOD ESTABLISHMENTS UTILIZING A SINK FOR FOOD PREPARATION, SUCH AS THAWING, WASHING, ETC., ARE REQUIRED TO HAVE AT LEAST A ONE COMPARTMENT FOOD PREPARATION SINK, SEPARATE FROM UTENSIL WASHING SINKS. THE FOOD PREPARATION SINK SI REQUIRED TO DRAIN TO AN ADJANCENTLY LOCATED FLOOR SINK VIA LEGAL AIR GAP.
2. FOOD PREPARATION SINKS MUST MEET ALL NSF STANDARDS.
3. FOOD PREP SINK COMPARTMENT(S) TO BE AT LEAST 18"X18"X12" DEEP (OR 16"X20"X12" DEEP) WITH A MINIMUM 18" DRAINBOARD SEPARATE FOOD PREP SINKS TO BE PROVIDED FOR MEATS AND PRODUCE.
4. A SEPARATE WET WASTE DUMP FIXTURE SHALL BE PROVIDED FOR DISPOSAL OF DRINK OR WASTE ICE OR COFFEE WASTE DRAINBOARD AT EACH END.

DISHWASHERS/GLASS WASHERS

1. ALL AUTOMATIC DISHWASHERS, PAN WASHERS, AND GLASS WASHERS MUST BE LISTED BY THE NATIONAL SANITATION FOUNDATION INTERNATIONAL (NSF) IN THE LATEST ISSUE OF STANDARD #3. DEVICES NOT LISTED IN STANDARD #3 MAY NOT BE USED IN PUBLIC FOOD ESTABLISHMENTS.
2. ALL SPRAY TYPE DISHWASHERS, PAN WASHERS AND GLASS WASHERS WHICH ARE DESIGNED FOR A HOT WATER BACTERICIDAL RINSE ARE REQUIRED TO BE PROVIDED WITH A BOOSTER HEATER THAT MEETS THE REQUIREMENTS OF STANDARD #5 OF THE NSF INTERNATIONAL, OR BE CONNECTED TO AN APPROVED HOT WATER RECIRCULATING SYSTEM WHICH IS CAPABLE OF MAINTAINING THE RINSE WATER AT NOT LESS THAN 180EF. THESE TYPES OF DISHWASHERS WILL REQUIRE THE INSTALLATION OF AN APPROVED EXHAUST HOOD TO REMOVED STEAM, HEAT AND VAPORS GENERATED BY THE DISHWASHING MACHINE.
3. DISHWASHERS, PAN WASHERS, AND GLASS WASHERS ARE REQUIRED TO HAVE TOW INTEGRAL STAINLESS STEEL DRAINBOARDS AT LEAST 18 INCHES LONG.
4. THE DISHWASHER MUST ALSO BE PROVIDED WITH THERMOMETERS AND PRESSURE GAUGES TO INDICATE THE PROPER WATER FLOW PRESSURES AND TEMPERATURES.
5. ALL WASTE FROM DISHWASHERS, PAN WASHERS, AND GLASS WASHERS ARE REQUIRED TO DRAIN TO AN ADJACENT FLOOR SINK VIAL LEGAL AIR GAP. THE UNDER DRAIN PLUMBING FOR THE FLOOR SINK MUST HAVE A MINIMUM 3" TRAP.
6. UNDERCOUNTER-TYPE AUTOMATIC DISHWASHERS NEED TO BE PLACED ON CURBING IF THE MACHINE IS NOT MOUNTED ON CASTORS.

JANITORIAL SINK AND SUPPLIES:

1. THE JANITORIAL SINK IS REQUIRED TO BE LOCATED IN A SEPARATE JANITORIAL ROOM OR SEPARATED FROM THE REST OF THE FOOD ESTABLISHMENT EQUIPMENT WITH 18" OF HORIZONTAL DISTANCE OR BY A SOLID PARTITION. THE PARTITION MUST BE WALL MOUNTED, FREE STANDING, DURABLE, SMOOTH, AND EASILY CLEANABLE.
2. ALL JANITORIAL SINKS ARE TO BE SUPPLIED WITH HOT AND COLD RUNNING WATER TO A MIXING TYPE FAUCET WITH 3/4" HOSE OUTLET. THE FAUCET FIXTURE IS TO HAVE AN APPROVED BACK-FLOW PREVENTION DEVICE ATTACHED.
3. FOR CLEANING FLOOR MATS, THE JANITORIAL SINK TO BE A MINIMUM 24" BY 36" FLOOR MOUNTED TYPE MOPS SHALL BE PLACED IN A POSITION THAT ALLOWS THEM TO AIR-DRY WITHOUT SOILING WALLS, EQUIPMENT, OR SUPPLIES.
4. THE JANITORIAL SINK FAUCET WILL HAVE A THREADED OUTER LIP FOR HOSE ATTACHMENT AND AN APPROVED BACKFLOW PREVENTION DEVICE NO CHEMICAL DISPENSING SYSTEM OR SHUTOFF VALVES TO BE ATTACHED TO MOP SINK FAUCET OUTLET (UNLESS A SIDEKICK PLUMBING DEVICE IS INSTALLED).
5. NO CONDENSATE WASTEWATER INCLUDING HVAC WILL DRAIN INTO THE JANITORIAL SINK.

HANDWASHING SINKS:

1. HANDSINKS ARE REQUIRED TO BE PLACED IN EACH FOOD PREPARATION AREA. EACH HANDWASH SINK SHALL PROVIDE HOT AND COLD RUNNING WATER UNDER PRESSURE THROUGH A MIXING TYPE FAUCET IS REQUIRED.
2. SOAP AND SANITARY TOWELS ARE REQUIRED TO BE PROVIDED IN SINGLE-ERVICE, PERMANENTLY INSTALLED DISPENSERS AT EACH HANDSINK.
3. A SEPARATE HANDSINK MUST BE INSTALLED IN EACH SECTION OF A FOOD ESTABLISHMENT WHICH HANDLES UNPACKAGED FOOD (I.E.,DELI,MEAT,BAKERY,BEVERAGE BARS, SUSHI BAR, BAR, ECT.).
4. IF A HANDSINK IS LOCATED DIRECTLY ADJACENT TO A FOOD PREPARATION OR UTENSIL-WASHING SINK, THEN A BARRIER IS REQUIRED TO PREVENT SPLASH OVER FROM THE HADNDSINK TO THE FOOD PREPARATION/UTENSIL SINK. THE BARRIER IS TO BE THE LENGTH OF THE SINK AND AT LEAST TWELVE INCHES HEIGHT & WATERPROOF.

DRY FOOD AND BEVERAGE STORAGE:

1. AT LEAST NINETY-SIX FEET OF APPROVED SHELVING UNITS ARE REQUIRED FOR BACK-UP DRY STORAGE SPACE.
2. SHELVING NEEDS TO BE DESIGNED AND CONSTRUCTED SO AS TO BE EASILY CLEANABLE. SHELVING LOCATED OVER SINKS AND OTHER WET AREAS MUST BE CONSTRUCTED OF METAL.
3. SHELVES INSTALLED ON A WALL ARE TO HAVE A MINIMUM ONE INCH GAP OR OPEN SPACE BETWEEN THE BACK EDGE OF THE SHELF AND THE WALL SURFACE.
4. THE LOWEST SHELF MUST BE CONSTRUCTED AT LEAST SIX INCHES ABOVE THE FLOOR SURFACE WITH THE SPACE UNDER THE SHELF CLEAR AND UNOBSTRUCTED FOR CLEANING ACCESS UNDERNEATH. IF THE SPACE BELOW IS NOT TO BE ACCESSIBLE, THEN THE OPENING IS TO BE SEALED OFF, WITH THE FLOOR SURFACE COVING UP THE SEAL FACE CONTINUOUSLY A MINIMUM OF FOUR INCHES WITH A 3/8 INCH RADIUS.
5. THE SHELVING IS MOUNTED ON LEGS ARE TO BE AT LEAST SIX INCHES IN HEIGHT AND CONSTRUCTED OF METAL MEETING THE REQUIREMENTS OF THE NSF FOR METAL LEGS.
6. BACKUP DRY STORAGE SHELVING SHALL BE A MINIMUM 96 LINEAR FEET (MEASURED WITH TIERS) OR 25% OF KITCHEN, FOOD PREP, AND WORK AREAS, WHICHEVER IS GREATER, SHELVING SHALL BE AT LEAST 18 INCHES DEEP AND START A MINIMUM SIX INCHES OFF THE FLOOR SURFACE.

RESTROOMS:

1. TOILET FACILITIES ARE REQUIRED WITHIN EACH FOOD FACILITY AND MUST BE ACCESSIBLE FOR THE EMPLOYEES. EXISTING TOILET FACILITIES MUST BE MINIMUM OF TWENTY SQUARE FEET IN FLOOR SURFACE AREA. NEWLY CONSTRUCTED TOILET ROOMS WILL BE LARGER IN ORDER TO COMPLY WITH HANDICAP REQUIREMENTS UNDER AMERICANS WITH DISABILITIES ACT (ADA).
2. TOILET ROOM DOORS SHALL BE SELF-CLOSING AND TIGHT FITTING WITH A 1" AIR GAP.
3. ALL TOILET ROOMS SHALL BE PROVIDED WITH VENTILATION MEETING THE REQUIREMENTS OF THE UNIFORM MECHANICAL CODE AND/OR UNIFORM BUILDING CODE.

MISCELLANEOUS ITEMS:

WATER SUPPLY TO CARBONATORS SHALL BE PROTECTED BY AN APPROVED REDUCED PRESSURE PRINCIPLE BACK FLOW PREVENTOR. THE RELIEF VALVE SHALL DRAIN INDIRECTLY TO SEWER WITH A LEGAL AIR GAP.
2. WATER TYPE STEAM TABLES, STEAM KETTLES, WOKS, AND OTHER WATER USING EQUIPMENT MUST HAVE A FILL FAUCET FOR REPLENISHING/ADDING WATER TO THE DEVICE. THESE DEVICES ALSO NEED TO BE PROPERLY DRAINED TO A FLOOR SINK WITH A LEGAL AIR GAP SEPARATION.
3. IF SOFT DRINK, ICE, OR OTHER DISPENSERS ARE SELF-SERVICE BY THE CUSTOMER, THEN THEY MUST BE OF THE PUSH-BUTTON TYPE OR OTHER APPROVED DISPENSER WHERE THE CUP IS NOT USED IN THE ACTUATION OF THE DISPENSERS SHOULD BE PROVIDED AT THE SELF-SERVICE AREAS.

CLOTHING CHANGE ROOMS/AREA:

A SEPARATE CHANGE ROOM FOR EACH SEX, OF AT LEAST TWENTY SQUARE FEET IN FLOOR SURFACE AREA, SEPARATE FROM TOILETS, FOOD STORAGE OR FOOD PREPARATIOON AREAS IS REQUIRED WHERE THERE ARE TEN OR MORE EMPLOYEES PER SHIFT. ADDITIONALLY, SEPARATE CHANGE ROOMS ARE REQUIRED WHEN EMPLOYEES CHANGE FROM STREET CLOTHES INTO A UNIFORM OR WORK CLOTHING PROVIDED BY THE ESTABLISMENT, AND STORE THEIR OUTER GARMENTS ON THE PREMISES.
EXTERIOR, ENTRY, EXIT, AND CARGO DOORS:
ALL EXTERIOR DOORS OF A FACILITY ARE TO OPEN OUTWARD AND ARE TO BE SELF-CLOSING.

LIGHTING:

1. A MINIMUM OF TWENTY (20) FOOT CANDLES OF LIGHT, AS MEASURED THIRTY (30) INCHES ABOVE THE FLOOR IS NECESSARY IN FOOD PREPARATION AREAS DISHWASHING AREAS AND THE GLASS WASHING AREAS OF BARS (EXCEPT WHERE ALCOHOLIC BEVERAGES ARE SERVED).
2. A MINIMUM OF (10) FOOT-CANDLES OF LIGHT IS NECESSARY IF FOOD AND UTENSIL STORAGE ROOMS, BAR WASHING, REFRIGERATION STORAGE SPACES, TOILET ROOMS AND DRESSING ROOMS.
3. SHATTER SHIELDS WILL BE PROVIDED FOR ALL LIGHTS ABOVE FOOD PREPARATION, WORK, AND STORAGE AREAS.
4. A MINIMUM OFF 10 FOOT CANDLES OF LIGHT MEASURED 30" OFF FLOOR IS PROVIDED IN WALK, IN REFRIGERATED STORAGE AND DRY STORAGE ROOMS AND AT LEAST 20 FOOT CANDLES IS PROVIDED WHERE FOOD IS PROVIDED CONSUMER SELF SERVICE, WHERE FRESH PRODUCE OR PREPACK AGED FOODS ARE SOLD OR OFFERED FOR CONSUMPTION, INSIDE EQUIPMENT SUCH AS REACH IN AND UNDER COUNTER REFRIGERATORS, IN AREAS USED FOR HAND WASHING, EQUIPMENT AND UTENSIL STORAGE, AND IT TOILET ROOMS.
5. A MINIMUM OF 50 FOOT CANDLES OF LIGHT MEASURED 30" OFF FLOOR IS PROVIDED WHEN WORKING WITH FOOD OR WORKING WITH UTENSILS OR EQUIPMENT SUCH AS KNIVES, SUCERS, GRINDERS, OR SAWS WHERE EMPLOYEE SAFETY IS A FACTOR AND IN ALL AREAS DURING PERIODS OF CLEANING.
6. SHATTER SHIELDS FOR ALL LIGHTS ABOVE FOOD PREPARATION, WORK, AND STORAGE AREAS WILL BE PROVIDED.

VENTILATION:

1. A MINIMUM OF TWELVE (12) AIR CHANGES PER HOUR IS NEEDED IN ALL TOILET ROOMS, JANITOR CLOSETS WITH MOP SINKS, ANTEROOMS LEADING TO TOILET ROOMS, AND DRESSING ROOMS. THE RATING OF EXHAUST FAN, EXPRESSED IN CUBIC FEET PER THIS VENTILATION. THE LIGHT SWITCH FOR THE ROOM SHOULD ACITVATED EXHAUST FANS IN THESE AREAS. MECHANICAL EXHAUST FANS ARE TO EXHAOUST ONLY TO THE OUTSIDE AIR. DEAD SPACE EXHAUSTING IS NOT PERMITTED.
2. AN ACCEPTABLE ALTERNATIVE METHOD OF VENTILATION FOR TOILETS, TOILET ANTEROOMS, AND DRESSING ROOMS MAY BE A SCREENED WINDOW OPENING OF AT LEAST THREE (3) SQUARE FEET IN AREA, ONE-HALF OF WHICH IS OPEN AREA.
3. DUCTLESS FANS ARE NOT APPROVED FOR VENTILATION USE.
4. ANY OPENABLE WINDOWS VENT OPENINGS OR OTHER SIMILAR OPENINGS MUST BE PROVIDED WITH TIGHT FITTING SCREENS OF MINIMUM 16 MESH TO THE INCH.
5. ALL EXTERIOR DOORS OPEN OUTWARD AND APE SELF-CLOSING AND TIGHT FITTING.
6. DELIVERY DOORS TO HAVE AIR CURTAIN FANS THAT SPAN THE WIDTH OVER THE DOOR, THE FAN MUST ACTIVATE VIA A MICROSWITCH PROVIDING A MINIMUM VELOCITY OF 1600 FPM MEASURED 3 FEET ABOVE THE GROUND.
7. ADEQUATE VENTILATION IS TO BE PROVIDED TO ALL TOILETS ROOMS, JANITOR CLOSETS WITH MOP SINS, AND INDOOR TRASH ROOMS AND IN DRESSING/CHANGE ROOM(S).

EQUIPMENT:

1. ALL NEW AND REPLACEMENT EQUIPMENT SHALL MEET OR BE EQUIVALENT TO APPLICABLE NSF INTERNATIONAL STANDARDS.
2. ALL EQUIPMENT SHALL BE PLACED ON MINIMUM SIX INCH HIGH, NSF INTERNATIONAL TYPE METAL LEGS, OR COMPLETELY SEALED IN POSITION ON A FOUR INCH HIGH CONTINUOUSLY COVED BASE OR CONCRETE CURB, OR ON APPROVED CASTERS, OR CANTILEVERED FROM THE WALL IN AN APPROVED MANNER.
3. SHELVING OVER WET AREAS (SINK, MOP, ETC) AND FOOD PREP SURFACES WILL BE METAL.

BACKFLOW PREVENTION:

1. ANY TYPE OF DRAIN DISPENSING INTO A FLOOR SINK REQUIRES A LEGAL AIR GAP SEPARATION OF NO LESS THAN ONE INCH MEASURED VERTICALLY FROM THE END OF THE DISCHARGE PIPE TO THE OVERFLOW RIM OF THE FLOOR SINK AND/OR AN AIR GAP SEPARATION WHICH IS TWICE THE DIAMETER OF THE DISCHARGE PIPE, WHICHEVER IS GREATER.
2. SUBMERGED INLETS REQUIRED BACKFLOW PREVENTION DEVICES INSTALLED CONSISTENT WITH THE REQUIREMENTS OF THE LOCAL PLUMBING INSPECTOR.
3. APPROVED BACK FLOW PREVENTION DEVICES SHALL BE PROPERLY INSTALLED UPSTREAM ANY POTENTIAL HAZARD BETWEEN THE POTABLE WATER SUPPLY AND A SOURCE OF CONTAMINATION, HOSES SHALL NOT BE ATTACHED TO A FAUCET OR HOSE BIBB UNLESS AN APPROVED BACKFLOW PREVENTERS IS PROVIDED.
4. WATER SUPPLY TO CARBONATORS SHALL BE PROTECTED BY AN APPROVED REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTED, THE RELIEF VALVE SHALL DRAIN INDIRECTLY TO SEWER WITH A LEGAL AIR GAP.M

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Revisions

Notes
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Project North

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Health department notes

HD1

Sheet No.

GREASE TRAPS/INTERCEPTORS-SEWAGE DISPOSAL:

1. GREASE TRAPS (LARGE VOLUME TANK) ARE TO BE INSTALLED OUTSIDE OF THE FOOD ESTABLISHMENT. THESE LARGE VOLUME TANKS ARE INSTALLED IN THE GROUND.
2. GREASE TRAPS (SMALL VOLUME TANK) SHALL BE INSTALLED OUTSIDE OF A FOOD ESTABLISHMENT (WHEREVER POSSIBLE) IN ACCORDANCE TO WITH PLUMBING CODES.
3. GREASE TRAP TO BE LOCATED OUTSIDE THE FOOD SERVICE ACTIVITY AREA, FLUSH WITH THE FINISHED FLOOR WHEN INDOORS LOCAL WASTE WATER DISTRICT OR BUILDING DEPARTMENT TO BE CONTACTED FOR GREASE REMOVAL REQUIREMENTS

ENVIRONMENTAL HEALTH NOTES

THE FOLLOWING ENVIRONMENTAL HEALTH NOTES ARE TO BE PLACED ON YOUR PLANS TO ASSIST IN PROVIDING CLEAR DIRECTION BETWEEN THOSE INVOLVED IN THE ACTUAL CONSTRUCTION OF A FOOD FACILITY INCLUDING CONTRACTORS AND ENVIRONMENTAL HEALTH SPECIALISTS. THESE NOTES WILL ENCOMPASS MOST FOOD FACILITIES BUT ARE NOT MEANT TO BE COMPREHENSIVE FOR ALL FOOD FACILITIES OR SITUATIONS:

1. A CONCRETE SLAB IS PROVIDED FOR TRASH, GARBAGE, AND GREASE CONTAINER. IF WALLS ENCLOSE AREA, THE INTERIOR WALL SURFACES WILL BE SMOOTH, SEALED AND WASHABLE (E.G., PLASTERED SMOOTH AND PAINTED, ETC.).

2. ALL FOOD-RELATED AND UTENSIL-RELATED EQUIPMENT SHALL MEET OR BE EQUIVALENT TO SANITATION STANDARDS ESTABLISHED BY AN AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI) ACCREDITED PROGRAM.

3. ALL FLOOR MOUNTED EQUIPMENT WILL BE INSTALLED ON MINIMUM 6" SANITARY LEGS, CASTORS, OR COMPLETELY SEALED IN POSITION ON A 4 " HIGH CURB WITH CONTINUOUSLY COVED BASE. COUNTERTOP EQUIPMENT WILL BE ON 4-INCH SANITARY LEGS OR SEALED TO THE COUNTER UNLESS READILY MOVABLE.

4. IF SOFT DRINK, ICE OR OTHER DISPENSERS ARE SELF-SERVICE, OR IF REFILLS ARE PROVIDED THEY MUST BE PUSH BUTTON TYPES, OR LEVER TYPES WHERE THE LEVER CONTACTS THE CONTAINER AT LEAST ONE INCH BELOW THE RIM.

5. ANY OPENABLE WINDOWS VENT OPENINGS OR OTHER SIMILAR OPENINGS MUST BE PROVIDED WITH TIGHT FITTING SCREENS OF MINIMUM 16-MESH TO THE INCH. WINDOWS TO BE FIXED AT FOOD PREP, UTENSIL-WASHING, OPEN FOOD AND UTENSIL STORAGE AREAS.

6. ALL EXTERIOR DOORS OPEN OUTWARD AND ARE SELF-CLOSING AND TIGHT FITTING.

7. BI-FOLD, FRENCH, ACCORDION STYLE AND ROLL-UP DOORS CANNOT OPEN INTO THE FOOD PREP, UTENSIL WASHING OR UNPACKAGED FOOD SERVICE AREAS.

8. TOILET ROOM AND DRESSING ROOM DOORS MUST BE SELF-CLOSING, TIGHT FITTING.

9. DELIVERY DOORS TO HAVE AIR CURTAIN FANS THAT SPAN THE WIDTH OVER THE DOOR. THE FAN MUST ACTIVATE VIA A MICROSWITCH PROVIDING A MINIMUM VELOCITY OF 1600 FPM MEASURED 3 FEET ABOVE THE GROUND.

10. A MINIMUM OF 10 FOOT-CANDLES OF LIGHT MEASURED 30" OFF FLOOR IS PROVIDED IN WALK-IN REFRIGERATED STORAGE AND DRY STORAGE ROOMS AND AT LEAST 20-FOOT CANDLES IS PROVIDED WHERE FOOD IS PROVIDED FOR CONSUMER SELF-SERVICE, WHERE FRESH PRODUCE OR PREPACKAGED FOODS ARE SOLD OR OFFERED FOR CONSUMPTION; INSIDE EQUIPMENT SUCH AS REACH-IN AND UNDER-COUNTER REFRIGERATORS; IN AREAS USED FOR HANDWASHING, WAREWASHING, EQUIPMENT AND UTENSIL STORAGE, AND IN TOILET ROOMS.

11. A MINIMUM OF 50 FOOT-CANDLES OF LIGHT MEASURED 30" OFF FLOOR IS PROVIDED WHEN WORKING WITH FOOD OR WORKING WITH UTENSILS OR EQUIPMENT SUCH AS KNIVES, SLICERS, GRINDERS, OR SAWS WHERE EMPLOYEE SAFETY IS A FACTOR AND IN ALL AREAS DURING PERIODS OF CLEANING.

12. SHATTERSHIELDS FOR ALL LIGHTS ABOVE FOOD PREPARATION, WORK, AND STORAGE AREAS WILL BE PROVIDED.

13. ALL WAREWASHING SINKS TO HAVE 3 COMPARTMENTS THAT ARE A MINIMUM SIZE OF AT LEAST 18"X18"X12" DEEP (OR 16"X20"X12" DEEP) WITH A MINIMUM 18" DRAINBOARD AT EACH END. IF AGAINST A WALL, IT MUST HAVE AN 8" INTEGRAL BACKSPLASH. HOWEVER, IT MUST BE CAPABLE OF ACCOMMODATING THE LARGEST UTENSIL TO BE WASHED. A WAREWASHING MACHINE DOES NOT SUBSTITUTE FOR THE SINK REQUIREMENT.

14. SINKS TO HAVE SPOUT(S) CAPABLE OF REACHING EACH COMPARTMENT.

15. FOOD PREP SINK COMPARTMENT(S) TO BE AT LEAST 18"X18"X12" DEEP (OR 16"X20"X12" DEEP) WITH A MINIMUM 18" DRAINBOARD. SEPARATE FOOD PREP SINKS TO BE PROVIDED FOR MEATS AND PRODUCE.

16. THE 3 OR 4 COMPARTMENT BAR SINK TO BE AT LEAST 12"X12"X10" DEEP (OR 10"X14"X10" DEEP) WITH A MINIMUM 18" DRAINBOARD AT EACH END.

17. A SEPARATE WET WASTE DUMP FIXTURE SHALL BE PROVIDED FOR DISPOSAL OF DRINK OR WASTE ICE OR COFFEE WASTE.

18. EACH HANDWASHING SINK MUST HAVE PERMANENTLY MOUNTED SINGLE-SERVICE SOAP AND PAPER TOWEL DISPENSERS.

19. THE HOT WATER HEATER WILL BE A COMMERCIAL TYPE CAPABLE OF CONSTANTLY SUPPLYING HOT WATER AT A TEMPERATURE OF 120ºF TO ALL SINKS. IN SIZING THE WATER HEATER, THE PEAK HOURLY DEMAND FOR ALL SINKS, ETC., ARE ADDED TOGETHER TO DETERMINE THE MINIMUM REQUIRED RECOVERY RATE.

20. ALL LAVATORIES OR HAND SINKS WILL HAVE A COMBINATION FAUCET OR PREMIXING FAUCET CAPABLE OF SUPPLYING WATER TEMPERED TO 100ºF. SELF-CLOSING OR METERED FAUCET TO PROVIDE AT LEAST 15 SECONDS OF WATER WITHOUT REACTIVATION.

21. ALL PLUMBING, ELECTRICAL AND GAS LINES SHALL BE CONCEALED WITHIN THE BUILDING STRUCTURE TO AS GREAT AN EXTENT AS POSSIBLE. ALL EXPOSED CONDUITS, PLUMBING, ETC. SHALL BE INSTALLED AT LEAST 6" OFF FLOOR AND 3/4" FROM WALLS USING STANDOFF BRACKETS.

22. CONDUITS, PLUMBING OR PIPING CANNOT BE INSTALLED ACROSS ANY AISLE WAY, TRAFFIC AREA OR DOOR OPENING.

23. MULTIPLE RUNS OR CLUSTERS OF CONDUIT OR PIPELINES SHALL BE FURRED IN OR ENCASED IN AN APPROVED SEALED ENCLOSURE.

24. ALL LIQUID WASTE SHALL BE DRAINED BY MEANS OF INDIRECT WASTE PIPES INTO A FLOOR SINK. FLOOR SINKS ARE TO BE INSTALLED FLUSH WITH THE FINISHED FLOOR SURFACE AND HAVE SUITABLE EASILY REMOVABLE SAFETY COVER GRATES.

25. FLOOR SINK TO BE 50% EXPOSED WHEN NO ACCESS IS PROVIDED FOR CLEANING OR BE IN LINE WITH THE FRONT FACE OF ELEVATED FREESTANDING EQUIPMENT.

26.APPROVED BACKFLOW PREVENTION DEVICES SHALL BE PROPERLY INSTALLED UPSTREAM OF ANY POTENTIAL HAZARD BETWEEN THE POTABLE WATER SUPPLY AND A SOURCE OF CONTAMINATION. HOSES SHALL NOT BE ATTACHED TO A FAUCET OR HOSE BIBB UNLESS AN APPROVED BACKFLOW PREVENTER IS PROVIDED.

27. WATER SUPPLY TO CARBONATORS SHALL BE PROTECTED BY AN APPROVED REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTER. THE RELIEF VALVE SHALL DRAIN INDIRECTLY TO SEWER WITH A LEGAL AIR GAP.

28. FOR CLEANING FLOOR MATS, THE JANITORIAL SINK TO BE A MINIMUM 24" BY 36" FLOOR-MOUNTED TYPE. MOPS SHALL BE PLACED IN A POSITION THAT ALLOWS THEM TO AIR-DRY WITHOUT SOILING WALLS, EQUIPMENT, OR SUPPLIES.

29. THE JANITORIAL SINK FAUCET WILL HAVE A THREADED OUTER LIP FOR HOSE ATTACHMENT AND AN APPROVED BACKFLOW PREVENTION DEVICE. NO CHEMICAL DISPENSING SYSTEMS OR SHUTOFF VALVES TO BE ATTACHED TO MOP SINK FAUCET OUTLET (UNLESS A "SIDEKICK" PLUMBING DEVICE IS INSTALLED).

30. NO CONDENSATE OR WASTEWATER INCLUDING HVAC WILL DRAIN INTO THE JANITORIAL SINK.

31. GREASE TRAP TO BE LOCATED OUTSIDE THE FOOD SERVICE ACTIVITY AREA, FLUSH WITH THE FINISHED FLOOR WHEN INDOORS. LOCAL WASTEWATER DISTRICT OR BUILDING DEPARTMENT TO BE CONTACTED FOR GREASE REMOVAL REQUIREMENTS.

32. FLOOR DRAINS SHALL BE INSTALLED IN FLOORS THAT ARE WATER-FLUSHED FOR CLEANING AND IN AREAS WHERE PRESSURE SPRAY METHODS FOR CLEANING EQUIPMENT ARE USED, IN RESTROOMS, JANITORIAL ROOMS, SCULLERIES, AND AT BARS WITH WAREWASHING.
FLOOR SURFACES IN AREAS PURSUANT TO THIS SHALL BE SLOPED 1:50 TO THE FLOOR DRAINS.

33. ADEQUATE VENTILATION IS TO BE PROVIDED TO ALL TOILET ROOMS, JANITOR CLOSETS WITH MOP SINKS, AND INDOOR TRASH ROOMS AND IN DRESSING/CHANGE ROOM(S).

34. THE FLOOR FINISH WILL HAVE A SMOOTH SURFACE UNDER ALL EQUIPMENT AND WALKWAYS WILL HAVE A LIGHT TEXTURE ONLY.

35. THE PAINT USED ON WALLS AND CEILINGS OF ALL KITCHEN, FOOD PREPARATION, WORK, AND STORAGE AREAS WILL BE A GLOSS OR SEMI-GLOSS ENAMEL. FINISH MATERIAL SHALL BE A LIGHT COLOR IN FOOD PREP AREAS FOR EASY CLEANING.

36. PRIOR TO INSTALLATION, SAMPLES OF FINISHES TO BE SUBMITTED TO ENVIRONMENTAL HEALTH FOR APPROVAL AS NEEDED.

37. COLD STORAGE ROOMS SHALL BE PROVIDED WITH A SECTION OF SHELVING INSTALLED TO HOLD SHALLOW COOL DOWN PANS -NOT TO EXCEED 4" IN HEIGHT. SPACE BETWEEN SHELVING TO BE AT LEAST 8" HIGH.

38. BACKUP DRY STORAGE SHELVING SHALL BE A MINIMUM OF 96 LINEAR FEET (MEASURED WITH TIERS) OR 25% OF KITCHEN, FOOD PREP, AND WORK AREAS, WHICHEVER IS GREATER. SHELVING SHALL BE AT LEAST 18 INCHES DEEP AND START A MINIMUM SIX INCHES OFF THE FLOOR SURFACE.

39. SHELVING OVER WET AREAS (SINKS, MOP SINKS ETC.) AND FOOD PREP SURFACES WILL BE METAL.

40. ALL SEAMS, GAPS, OPENINGS TO BE PROPERLY SEALED.

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