

Department of Environmental Health and Qualit

Food and Housing Division
P.O. Box 129261, San Diego, CA 92112-9261
Phone: (858) 505-6659 | Fax: (858) 999-8920
www.sdcdehg.grg

Amy Harbert Director

Heather Buonomo, REHS
Director of Environmental Health

PLAN APPROVAL SHEET

Record ID: DEH2021-FFPP-014302 **Date:** 06/02/2022

DBA: 8TH AND B POKE

Address: 806 B AVE, NATIONAL CITY, CA 91950

Submitted By: JESUS A HARO

Email: JEREMYARTATES@GMAIL.COM

Plans are approved by the Department of Environmental Health and Quality, Food and Housing Division (DEHQ-FHD) contingent upon the following:

- 1) DEHQ-FHD stamped plans must be maintained at the jobsite, followed during construction, and available for the Specialist to review at the time of inspection.
- 2) Changes to equipment layout, menu, or application must be submitted to DEHQ-FHD as a revision for prior approval. Changes made without approval will make the plan approval null and void.
- 3) All food and utensil-related equipment shall be certified to applicable sanitation standards by an American National Standards Institute ANSI accredited testing agency.
- 4) Indirect waste drain lines shall slope 1/4 inch per foot, shall not exceed 15 feet in length, shall terminate a minimum of 1 inch above the flood rim of floor sink with a legal air gap, and cannot intersect walkways or doorways.
- 5) Grease traps/interceptors, if required by the local waste water authority, must be located outside of the food preparation, food storage, or ware-washing areas.
- 6) Floors must slope 1:50 to floor drains and floor sinks shall be installed? exposed and equipped with an appropriate grill with access for cleaning.
- 7) Conduits of all types shall be installed within walls as practicable. When otherwise installed, they shall be mounted or enclosed in a chase to facilitate cleaning.
- 8) Seal all cracks, gaps, and crevices in counters, cabinets, around metal flashing, around sink backsplashes, and around pipes and conduits with silicone sealant.
- 9) All areas where open food is being prepared must be constructed to be fully enclosed. All openable windows must be equipped with fixed 16 mesh fly screens and exterior doors must be self-closing. Moveable wall/window systems, garage roll-up doors, or other means of rendering food processing areas not fully enclosed are not approved.
- 10) At the time of final inspection, all equipment is to be in place and functional, the facility shall have all utilities operational and all refrigeration shall be capable of maintaining foods at 41 degrees F or below and shall be equipped with a thermometer accurate to +/- 2 degrees F in the warmest section of the unit.
- 11) Owner and/or operator must pass an approved and accredited Food Safety Certification course within 60 days of obtaining final approval from DEHQ-FHD to operate.
- 12) Obtain all applicable local building and safety authority permits and approvals prior to the final inspection by DEHQ-FHD.
- 13) Upon completion of 50%-80% of construction, call your plan check specialist directly or the scheduling line at (858) 505-6660 to schedule a mid-inspection.

CALL YOUR PLAN CHECK SPECIALIST OR THE SCHEDULING LINE AT (858) 505-6660 AT LEAST 10 WORKING DAYS IN ADVANCE TO SCHEDULE MID AND FINAL INSPECTIONS. A FINAL INSPECTION MUST BE

CONDUCTED AND AN ENVIRONMENTAL HEALTH AND QUALITY PERMIT SHALL BE ISSUED PRIOR TO OPENING AND OPERATING THIS FOOD ESTABLISHMENT.

Muriel Galsim

Contact Info: (619) 726-9649, Muriel.Galsim@sdcounty.ca.gov

POKE MENU

A LA CARTE

1/4 ORDER	½ ORDER	FULL ORDER
\$0.00	\$0.00	\$0.00

^{**} Please see the list of available types - All Ahi (Yellow Fin Tuna) unless specified **

Bowls

Small Bowl - \$0.00	Regular Bowl - \$0.00	Big Bowl - \$0.00
1 type of Poke	2 types of Poke	3 types of Poke

All bowls come with the below:

- Rice
 - Steamed White
 - Brown Rice add
 - Salad
- Protein
 - Spicy Tuna Smash
 - Seaweed Salad
 - Crab
 - Salmon
- Toppings
 - Avocado
 - Cucumber
 - Onion
 - Edamame
 - Tofu
 - Chives
 - Carrot
 - Wasabi
 - Mango
- Dressing
 - Regular
 - Spicy
 - Citric

Beverages:

- Canned Soda
- Canned Ice Tea
- Water Bottle



COMMON RESTROOM AGREEMENT LETTER

To: County of San Diego, Department of Environmental Health

Date: 03/21/2022

National City - 8th & B administration with address in E 8TH Street & B Ave. Suite G-102, National City, CA 91950, certifies that the following conditions existing at 8th & B National City building:

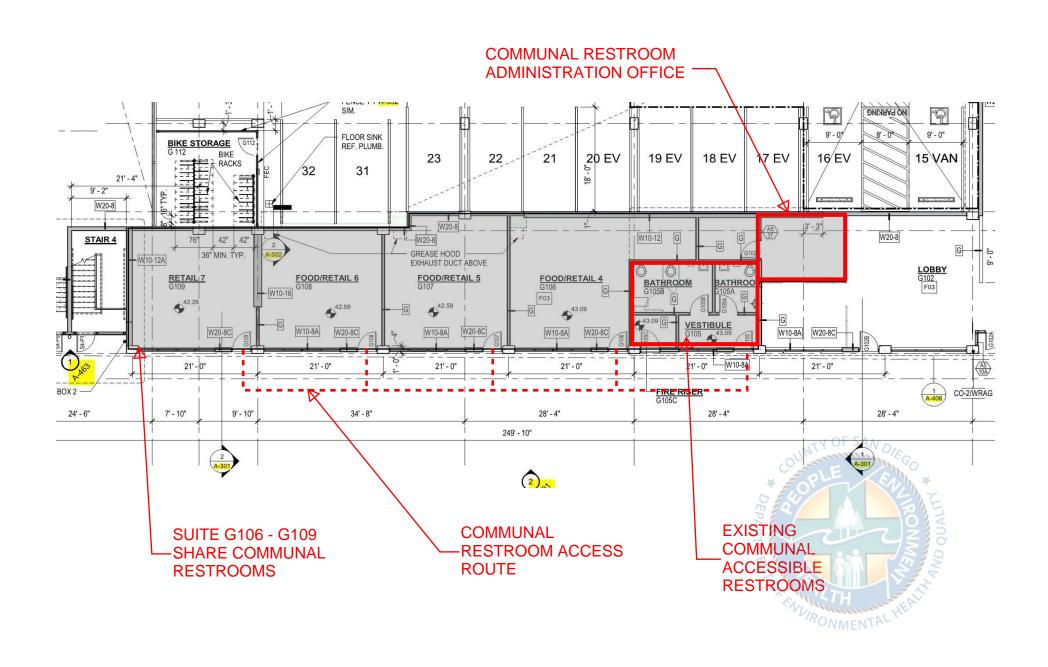
- 1. Restroom facilities that comply with all applicable building, plumbing, and health and safety codes have been provided for the use of the employees and customers in the following establishments:
 - a. Suite G-109 on plans (actual suite 808)
 - b. Suite G-108 on plans (actual suite 806) 8TH & B POKE
 - c. Suite G-107 on plans (actual suite 804)
 - d. Suite G-106 on plans (actual suite 802)
- 2. National City 8th & B administration has sole control of all the common areas of 8th & B National City Building including the common restroom facilities.
- 3. National City 8th & B administration has an on-site office which is staffed with personnel whose responsibility is to maintain the designated common restroom facilities available, clean, in good repair, and constantly supplied with soap, sanitary towels, and toilet paper.

National City - 8th & B administration has reviewed the criteria required by the County of San Diego, Department of Environmental Health and agrees to continue to meet the criteria in the future. This company is aware and has notified each food establishment named in in this letter, that approved restroom facilities may be required within the premises of each food establishment if the conditions of this agreement are not adhered to.

Sincerely,

National City - 8th & B administration





DEH2021-FFPP-014302 APPROVED REVISION

PARKING ENTRANCE / EXIT

TOWER

(OVER PODIUM)

BUILDING

ALLEY

ACCESSIBLE

RESTROOMS

B STREET

ADJACENT

BUILDING

EXISTING TRASH AREA.

ARE SMOOTH, SEALED

PAINTEDAND WASHABLE.

EXISTING WALLS SURFACES

EXISTING TOWER

(OVER PODIUM)

BUILDING

40'-1"

PARKING ENTRANCE / EXIT

ADJACENT BUILDING

ADJACENT

BUILDING

EXISTING

ROWHOMES

r----j

AREA OF WORK

450 SF

STREE-

39'-11"

COUNTY OF SAN DIEGO DEPARTMENT OF ENVIRONMENTAL HEALTH PLAN CHECK

NOTICE: CALL 858-505-6660 TO SCHEDULE PRELIMINARY, MID AND FINAL INSPECTION.

STREET

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IF THERE ARE NO INSPECTIONS COMPLETED AFTER ONE (1) YEAR FROM THE DATE THE PLANS WERE APPROVED, THEN THE APPROVED PLANS WILL BE VOIDED AND NEW PLANS MUST BE RESUBMITTED FOR APPROVAL.

ADJACENT

BUILDING

ADJACENT BUILDING PLANS ACCEPTED FOR CONSTRUCTION SUBJECT TO THE REQUIREMENTS OF THE STATE AND LOCAL REGULATIONS. THIS STAMP IS NO ASSURANCE THAT THE PLANS OR SPECIFICATIONS ARE CORRECT IN EVERY RESPECT. ERRORS IN DESIGN OB CONSTRUCTION MUST BE CORRECTED.

BY DATE 06/02/2022

APPLOYED SET FOR PLANS MUST REMAIN ON THE JOB SITE DURING CONSTRUCTION.

8TH & B POKE

NATIONAL CITY

TENANT IMPROVEMENT 806 B AVENUE, NATIONAL CITY CA 91950

GENERAL INFORMATION

ADDRESS: 806 B AVE, NATIONAL CITY CA 91950

APN: 556:472-26-00

LEGAL DESCRIPTION: BLK 2*LOTS 11 THRU 20 IN SUB OF LOT QSEC 154 MP166 IN\

TENANT NAME: CHRISTOPHER L. AURE

PROPERTY TOTAL SQ FT: 28,750 SQFT

PROPOSED TENANT IMPROVEMENT: 445 SQFT

USE TYPE: COMMERCIAL

NUMBER OF FLOORS: 1

OCCUPANCY: A2

SPRINKLERS: YES

FIRE ALARM: YES

WATER AND SEWER DISTRICT: NATIONAL CITY / SWEETWATER
BUILDING CODE: 2019 CALIFORNIA BUILDING CODE CBC

TYPE OF FACILITY: SINGLE SERVICE UTENSILS

NUMBER OF EMPLOYEES: 3

SCOPE OF WORK:

THIS PROJECT WILL PROPOSE A TENANT IMPROVEMENT RESTAURANT WITH NEW EQUIPMENT AND NEW MENU INSIDE AN EXISTING BUILDING SHELL FOR A HEALTH DEPARMENT PERMIT.

SHEET INDEX

GENERAL:

A1.3 - SECTIONS

ARCHITECTURAL
A1.0 - (E) / PROPOSED FLOOR PLAN
A1.1 - (E) RESTROOMS / TRASH ENCLOSURE
A1.2 - EQUIPMENT / FINISH SCHEDULE

PLUMBING P1.0 - PLUMBING FLOOR PLAN / SCHEMATIC P1.1 - (E) PLUMBING PLAN / GREASE TRAP LOCATION

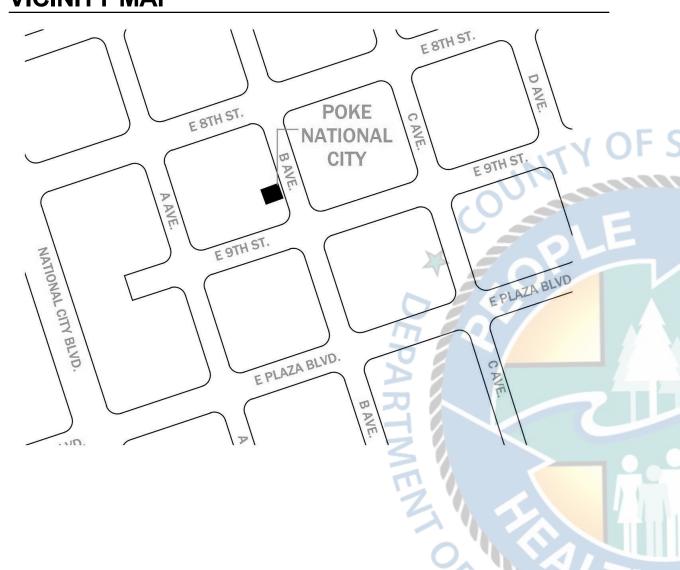
P1.2 - (E) RESTROOM PLUMBING PLAN

HEALTH DEPARTMENT

H1.0 - HEALTH DEPARTMENT NOTES

H1.1 - HEALTH DEPARTMENT NOTES

VICINITY MAP



PROJECT TEAM

8THANDBPOKE@GMAIL.COM

949.702.2859 JEREMYARTATES@GMAIL.COM

JEREMY ARTATES DESIGNER/DRAFTER

CHRIS AURE 8TH & B POKE TENANT/OWNER

619.200.8246



NUMBER	DESCRIPTION	DATE

806 B AVENUE NATIONAL CITY CA 91950

DRAWINGS PREPARED BY:

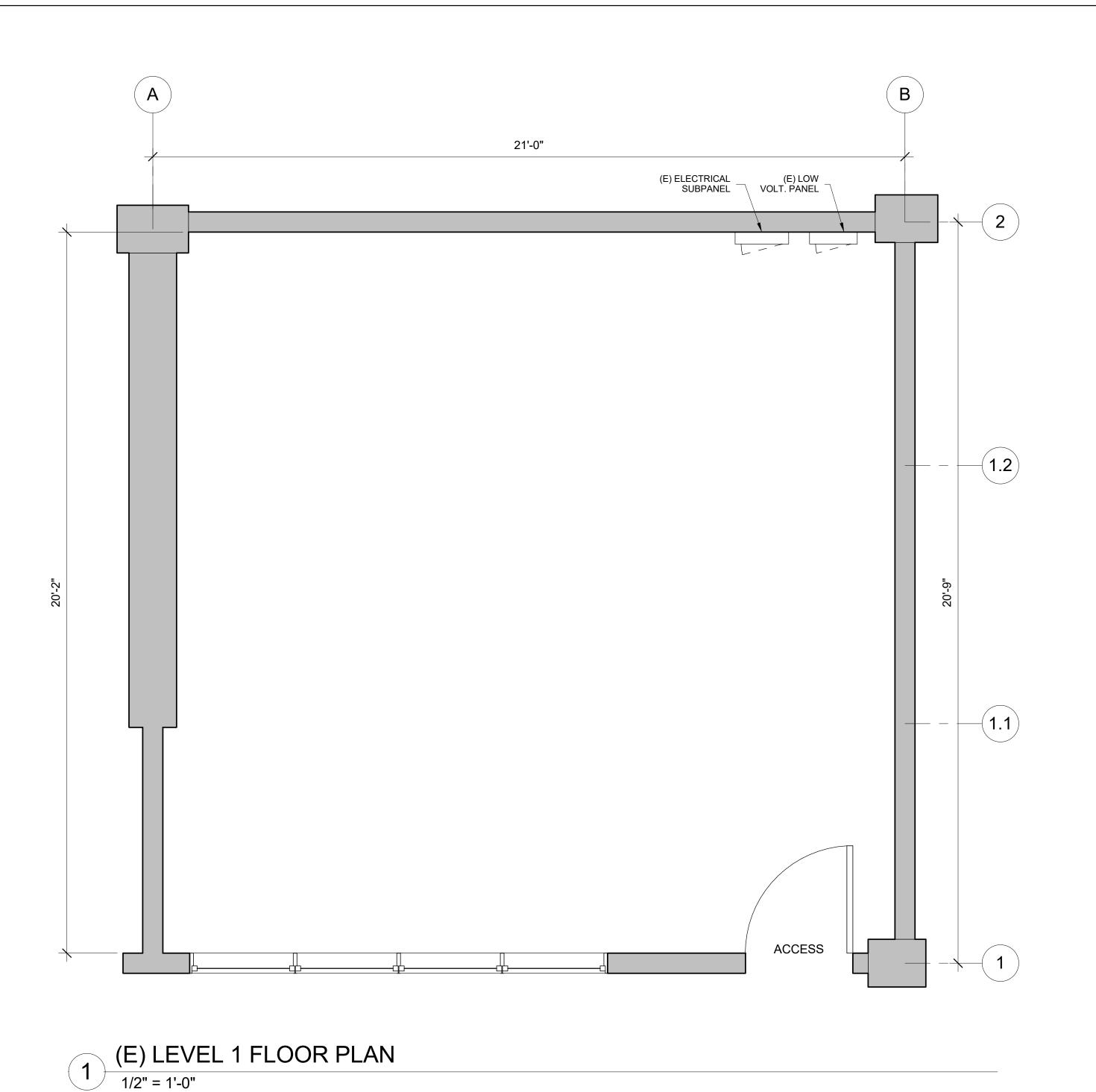
TITLE SHEET

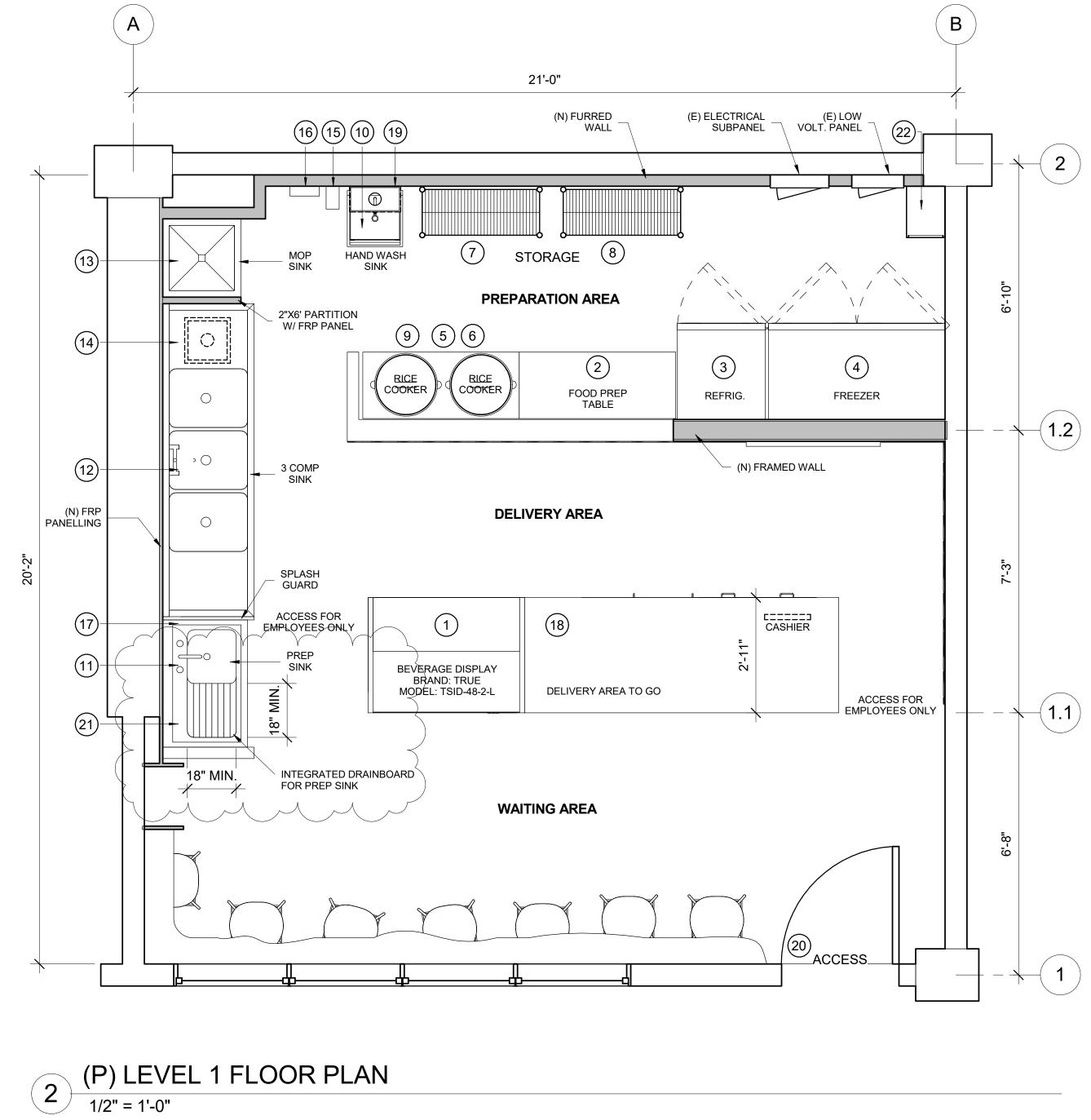
T1.0

SITE PLAN

1" = 20'-0"

1" = 20'-0"





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 CONSUMERS.

NO CONSUMPTION ON SITE, EVERYTHING IS TO GO.

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.

KEYNOTES

DOOR WILL MAINTAIN 'UNLOCK' POSITION DURING BUSINESS HOURS

ACCESS ONLY FOR EMPLOYEES

ONE INCH AIR GAP TO FLOOR SINK FROM INDIRECT DISCHARGE OF 3 COMP SINK, PREP SINK AND WATER HEATER

FRONT COUNTER (CASHIER AND DELIVERY AREA) COMPLIES WITH ADA STANDARDS

PARTITION WALL 2X6" HIGH MIN. ANCHORED TO WALL AND CEILING COVERED WITH FRP PANEL.



WORKSHOP DESIGN DRAFTING FABRICATION

DRAWNBY: Author
PROJECT NUMBER DEI-2021-FFFP-014302

NUMBER DESCRIPTION DATE

2 REVISION 2 04/26/2022

3 REVISION 3 05/23/2022

806 B AVENUE NATIONAL CITY CA 9195

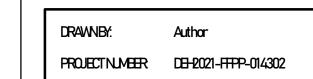
FLOOR PLANS

A1.0

03/08/22

5/23/2022 4:36:04





NUMBER	DESCRIPTION	DATE

806 B AVENUE NATIONAL CITY CA 91950

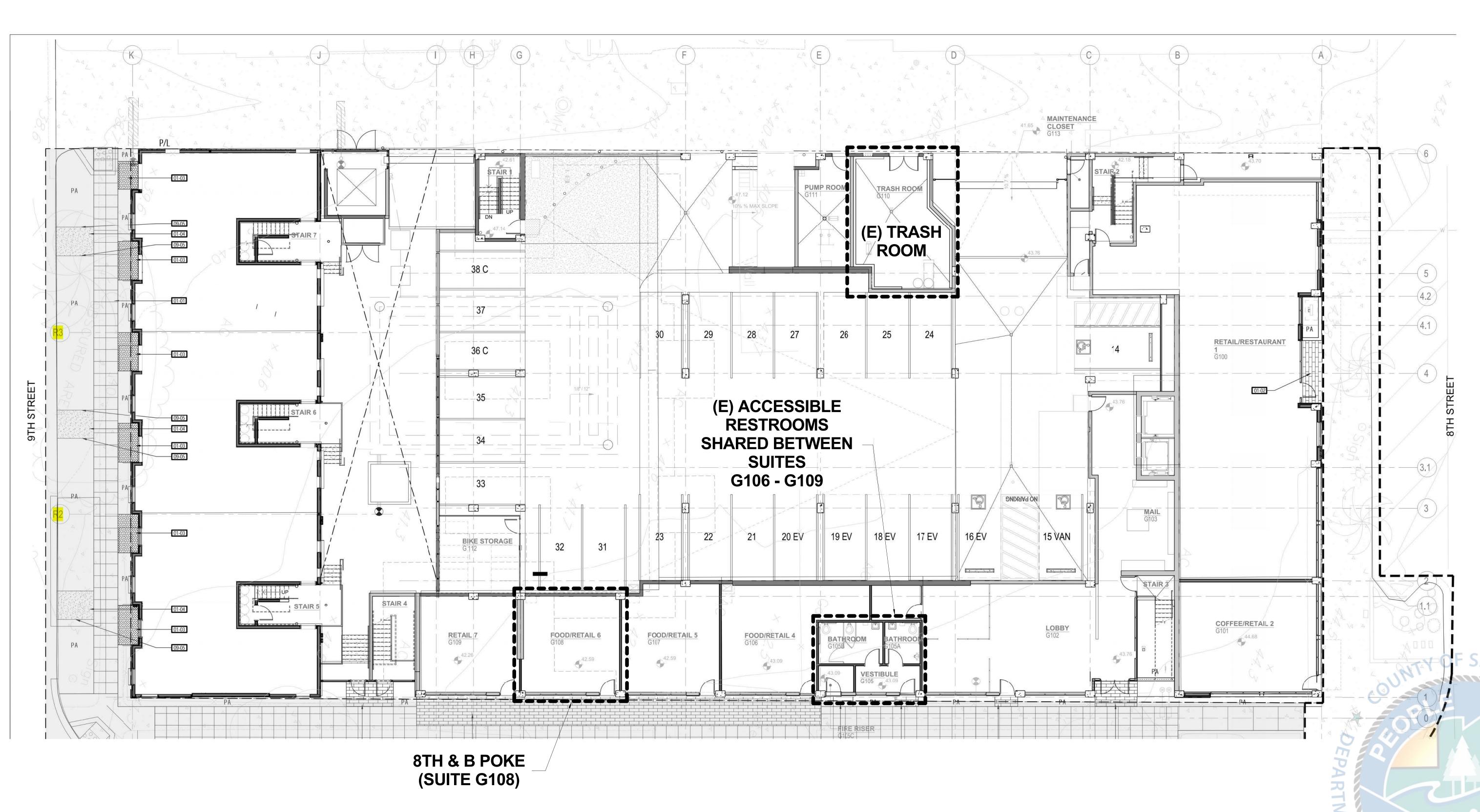
DRAWINGS PREPARED BY:

EN X

(E) RESTROOMS
AND TRASH
ENCLOSURE

A1.1

03/08/22



WATER HEATER (TANKLESS) SPEC SHEET

NORITZ

Model NRC98 Series Residential Condensing Tankless Water Heater Specification Sheet

DV Model

☐ Horizontal Hood Termination (#PVT-HL)

☐ Birdscreen for 3" PVC/CPVC (#VT3-PVCS) ☐ Birdscreen for 4" PVC/CPVC (#VT4-PVCS)

☐ PVC Termination (#VK3-H-PVC)

☐ Condensate Neutralizer (#NC-1)

☐ Isolation Valves (#IK-WV-200-1)

Pipe Cover (#PC-3S) Quick Connect Cord (#QC-2)

NRC98 - DV (Direct Vent)

his model is eligible for the Federal tax credit of up to 10% of the water heater and installation

osts (up to \$300) when installed in a residence etween 1/1/2011 through 12/31/2011

• Standard Input - gas consumption ranges from 16,000 BTUh to

• Capacity Range - flow rates from 0.5 gpm up to 9.8 gpm

• Compact Design - ANSI Z21.10.3/CSA 4.3 certified direct vent design that can be wall-mounted indoors

• Durable Steel Casing with Polyester Coating

• Heat Exchanger - manufactured with commercial grade copper, 25% thicker piping than standard models

• Venting Options - available as an indoor Direct Vent (-DV) model which includes special plastic flue adapters that are compatible with both 3" or 4" Schedule 40 and 80 PVC/CPVC pipe

Direct Electronic Ignition

• Quick-Connect - two identical units can be linked together by using the optional Quick Connect Cord for twice the hot water capacity

• Energy Factor - 0.92 (NG) 0.94 (LP) for DV model

• Thermal Efficiency - fully condensing, 93% efficient for use with natural gas or propane

• Temperature Controls - includes remote thermostat that can precisely adjust the output temperature from 100°F to 140°F and display temperatures in both °C and °F

• Power Cord Installation Kit - 6' power cord is included with -DV models

• Safety Devices - Flame Sensor, Overheat Prevention Device, Lightning Protection Device, Freeze Protection, Condensate Overfill

• Additional Features - Temperature Lockout, High Elevation Adjustment, Condensate Overflow Monitoring System

• 12-Year* Limited Heat Exchanger Warranty for Residential Use

5-Year Limited Parts Warranty

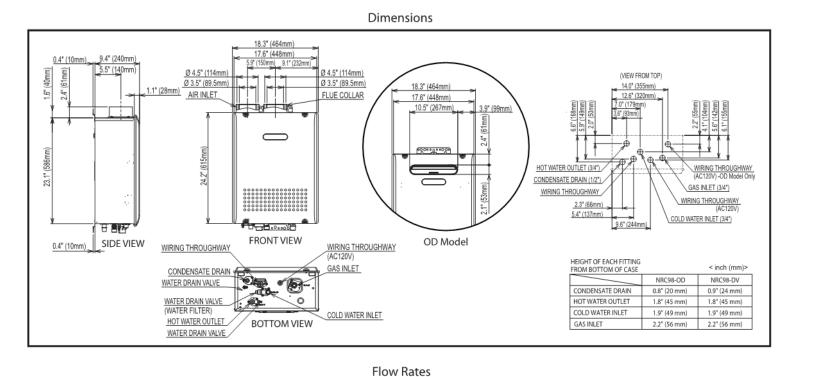
• Approvals - CSA, UPC**, NSF, Low NOx Approved By SCAQMD (Rule 1146.2), Suitable for Installation in a Manufactured (Mobile) Home***



* Heat Exchanger warranty is maintained at 12 years or 6500 operational hours, whichever occurs first, when used in a single family dwelling in conjunction with a controlled recirculation system (an aquastat being the minimum pump control requirement) in accordance with the Installation Manual. Refer to the Noritz Limited Warranty for complete coverage details

** This product complies with California AB 1953 Low Lead Law *** Manufactured (Mobile) Home approval is valid for **OD** and **DV** models only

NORITZ AMERICA CORPORATION



emperature se (°F)	3	0	40	45	50	60	70	80	90	100
ow Rate PM)	9	.8	8.4	7.5	6.7	5.6	4.8	4.2	3.7	3.4
					Pressu	re Loss				
		35							┐	
		30						$\overline{}$	7	
		25								
		^							7	
	sd) s	20								
	sso-	$^{\sim}\Gamma$								
	er.	15					/			
	Pressure Loss (psi)	'	•							
	Ę.	,,								

			Specifications					
Model Name	e		NRC98-OD	NRC98-DV				
Weight			57 (pounds)	58 (pounds)				
Water Holdi	ing Capacity		0.4 Gallon (1.4 L)	0.4 Gallon (1.4 L)				
<i>c</i> .:	Water Inlet		3/4"	3/4"				
Connection Sizes	Hot Water Outlet		3/4"	3/4"				
sizes	Gas Inlet		3/4"	3/4"				
	Condensate Drain	ı	1/2"	1/2"				
Power	Supply		120 VAC (60 Hz), less than 4 amperes					
Power	Consumption		NG: 68W LP: 71W Freeze Prevention 213W	NG: 64W LP: 68W Freeze Prevention 203W				
Freeze Prote	ection		Outdoor: -4°F	Indoor: -30°F				
T	- C-44:	°F Mode	100-140°F (In 5°F intervals) (9 Options)					
Temperatur	e settings	°C Mode	37-48°C (In 1°C intervals), 50, 55, 60°C (In 5°C intervals) (15 Options)					
Default Tem	perature Options	°F Mode	120, 130, 140°F (Default is 120°F)				
Delault Tell	iperature Options	°C Mode	50, 55, 60°C (Default is 50°C)					

Flow Rate (gpm)

Noritz America reserves the right to discontinue, or change at any time, the designs and/or specifications of its products without notice.

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. INTEROR HINGED DOORS AND GATES: 5 POUNDS (22.2 N) MAXIMUM. B. SLIDING OR FOLDING DOORS: 5 POUNDS (22.2 N) MAXIMÚM.
- 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 THESES 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 GRASPHING, 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 (12.7MM) HIGH MAXIMUM, RAISED THRESHOLDS AND CHANGES IN LEVEL AT DOORWAYS SHALL COMPLY WITH SECTIONS 11B-302 AND 11B-303.

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 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 MINIMUM AND 44 INCHES 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)

EQUIPMENT SCHEDULE

MARK	QTY	DESCRIPTION		ELECTR	RICAL		W	ATER	WASTE	INPUT	REMARKS		
			KW	HP	VLTS	PHASE	COLD	нот	SIZE	BTUS			
1		(N) BEVERAGE DISPLAY BRAND: TRUE MODEL: TSID-48-2-L		1/3	115	1					NSF APPROVE		
2		(N) REFRIGERATED PREP TABLE BRAND: TRUE MODEL: TSSU-48-08		1/3	115	1					NSF APPROVE		
3		(N) REFRIGERATOR BRAND: TRUE MODEL: T23-HC		1/4	115	1					NSF APPROVE		
4		(N) FREEZER BRAND: TRUE MODEL: T49F-HC		1/2	115	1					NSF APPROVE		
5		(N) RICE COOKER BRAND: AVANTCO MODEL: 177RW90			120						NSF APPROVE		
6		(N) PREP TABLE BRAND: REGENCY									1 DRY STORAGE UNDERSHELF 24X48 1 TIER	TOTAL DRY STORAGE:	
•		MODEL: 600T2448G									NSF APPROVE	4 LF	
(7)		(N) WIRE RACK (14X36) BRAND: REGENCY									1 DRY STORAGE UNDERSHELF 18X24 1 TIER	TOTAL DRY STORAGE:	
		MODEL: 460EB1824K85									NSF APPROVE	12	
(8)		(N) WIRE RACK (14X36) BRAND: REGENCY									2 DRY STORAGE UNDERSHELF 18X24 6 TIER	TOTAL DR' STORAGE	
0		MODEL: 460EB1848K85									NSF APPROVE	48 LF	
9		(N) DOUBLE DECK OVERSHELF									2 DRY STORAGE UNDERSHELF 18X48 2 TIER	TOTAL DR	
9		BRAND: REGENCY MODEL: 600DOS1848									NSF APPROVE	STORAGE 16 LF	
(10)		(N) WALL MOUNTED HAND SINK					v	v			9"X9"X4" COMPARTMENT		
(10)		BRAND: REGENCY MODEL: 600HS12SP					X	X			NSF APPROVE		
11		(N) PREP SINK BRAND: REGENCY MODEL: 600S1181818XLFT					X	Х			18"X18"X14" COMPARTMENT INDIRECT DISCHARGE TO FLOOR SINK NSF APPROVE		
(12)		(N) THREE COMPARTMENT SINK BRAND: REGENCY MODEL: 600S3162018G					X	Х			16"X20"X12" COMPARTMENT INDIRECT DISCHARGE TO FLOOR SINK NSF APPROVE		
(13)		(N) MOP SINK BRAND: FLORESTONE MODEL: MSR-2424					Х	Х			24"X24"X10" COMPARTMENT NSF APPROVE		
14)		(N) FLOOR SINK BRAND: ZURN MODEL: Z1900									NSF APPROVE		
(15)		(N) SOAP DISPENSER BRAND: LAVEX MODEL: 712LSD40V											
16		(N) TOWEL DISPENSER BRAND: LAVEX MODEL: 712LSD40V											
17		(N) SPLASH GUARD MATERIAL: STAINLESS STEEL HEIGHT: 12"									NSF APPROVE		
(18)		(N) COUNTER									2 DRY STORAGE UNDERSHELF 24X60 2 TIER	TOTAL DR	
18		ČÚSTOM MADE MODEL: QUARTZ									NSF APPROVE	STORAGE 20 LF	
(19)		(N) WATER HEATER BRAND: NORITZ						Х		38,000	SEE SPEC SHEET ON THIS SHEET		
		MODEL: NRC98								30,000	NSF APPROVE		
20		(N) AIR CURTAIN BRAND: CURTRON MODEL: AP-2-36-1-SS		1/3	120						PROVIDED WITH AUTOMATIC DOOR PLUNGER SWITCH NSF APPROVE		
21)		(N) DRAIN BOARD DIMENSIONS: 18"L X 18"W MIN.									NSF APPROVE		
22)	1	(N) EMPLOYEE LOCKER'S BRAND. GLOBAL INDUSTRAL 4 DOOR MODEL: 19F493455GY		\sim							NSF APPROVE		

FINISH SCHEDULE

LOCATION	FLO	OOR	WALL					CEILING			SE	REMARKS
	SEALED CONCRETE	TILE	INTERIOR PAINT	WASHABLE PAINT	FRP PANEL FLOOR TO 5' HIGH MINIMUM	TILE FROM FLR TO CLNG 8' HIGH MIN.	CONCRETE CEILNG	T-BAR SUSP. CLNG WASHABLE PANELS	GYPSUM BOARD W WASHABLE PAINT	3/8" RADIUS MIN. SLIM FOOT 6"	VINYL 4" MIN	CONCRETE SEALER BRAND: CONKRETE-SEAL MODEL: CK-128 VOC FREE NON TOXIC CLEAR SATIN
WAITING AREA	X		X				X				X	USDA/FDA COMPLIANT, CHEMICAL RESISTANT, MILDEW RESISTANT, SEALER,
DELIVERY AREA	X			Х				Х	X	Х		WATERPROOF
WASHING AREA	X				X			Х		X		
PREPARATION AREA	X				X			Х		X		
STORAGE AREA	Х				X			X		X		
(E) ACCESSIBLE RESTROOMS	X				Х			X		X		

(E) WINDOW SCHEDULE

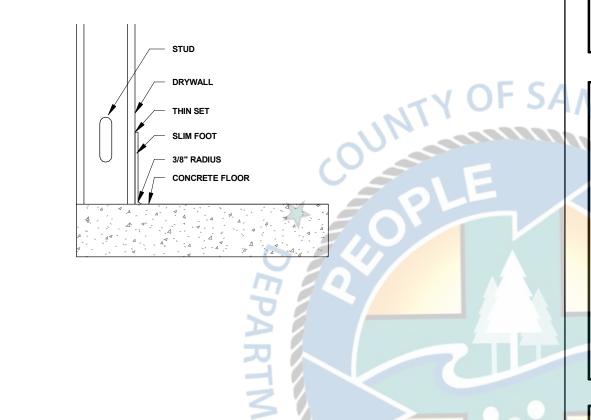
ТҮРЕ	SIZE	MATERIAL	NOTES
MAIN FACADE WINDOW	3'-2" X 4'-0"	ALUMINUM AND GLASS	FIXED, NON-OPERABLE
MAIN FACADE WINDOW	3'-2" X 4'-0"	ALUMINUM AND GLASS	FIXED, NON-OPERABLE
MAIN FACADE WINDOW	3'-2" X 4'-0"	ALUMINUM AND GLASS	FIXED, NON-OPERABLE
MAIN FACADE WINDOW	3'-2" X 4'-0"	ALUMINUM AND GLASS	FIXED, NON-OPERABLE
MAIN FACADE WINDOW	3'-2" X 2'-0"	ALUMINUM AND GLASS	FIXED, NON-OPERABLE
MAIN FACADE WINDOW	3'-2" X 2'-0"	ALUMINUM AND GLASS	FIXED, NON-OPERABLE
MAIN FACADE WINDOW	3'-2" X 2'-0"	ALUMINUM AND GLASS	FIXED, NON-OPERABLE
MAIN FACADE WINDOW	3'-2" X 2'-0"	ALUMINUM AND GLASS	FIXED, NON-OPERABLE

(E) DOOR SCHEDULE

TYPE	SIZE	MATERIAL	TYPE	REMARKS
(E) MAIN ACCESS	3'-0" X 7'-0"	ALUMINUM AND SAFETY GLAZING	SWING	DOOR SELF/CLOSING AND TIGHTLY FITTED

	SEALED CONCRETE	TILE	INTERIOR PAINT	WASHABLE PAINT	FRP PANEL FLOOR TO 5' HIGH MINIMUM	TILE FROM FLR TO CLNG 8' HIGH MIN.	CONCRETE CEILNG	T-BAR SUSP. CLNG WASHABLE PANELS	GYPSUM BOARD W WASHABLE PAINT	3/8" RADIUS MIN. SLIM FOOT 6"	VINYL 4" MIN	CONCRETE SEALER BRAND: CONKRETE-SEAL MODEL: CK-128 VOC FREE NON TOXIC CLEAR SATIN
	X		X				X				X	USDA/FDA COMPLIANT, CHEMICAL RESISTANT, MILDEW RESISTANT, SEALER,
	X			X				Х	X	X		WATERPROOF
	X				X			X		X		
REA	X				X			Х		X		
	X				Х			Х		Х		

SLIM FOOT DETAIL



DRAWINGS PREPARED BY:

DRAWNBY:

NUMBER

PROJECT NUMBER DEI-2021-FFFP-014302

REVISION 1 REVISION 2

REVISION 3

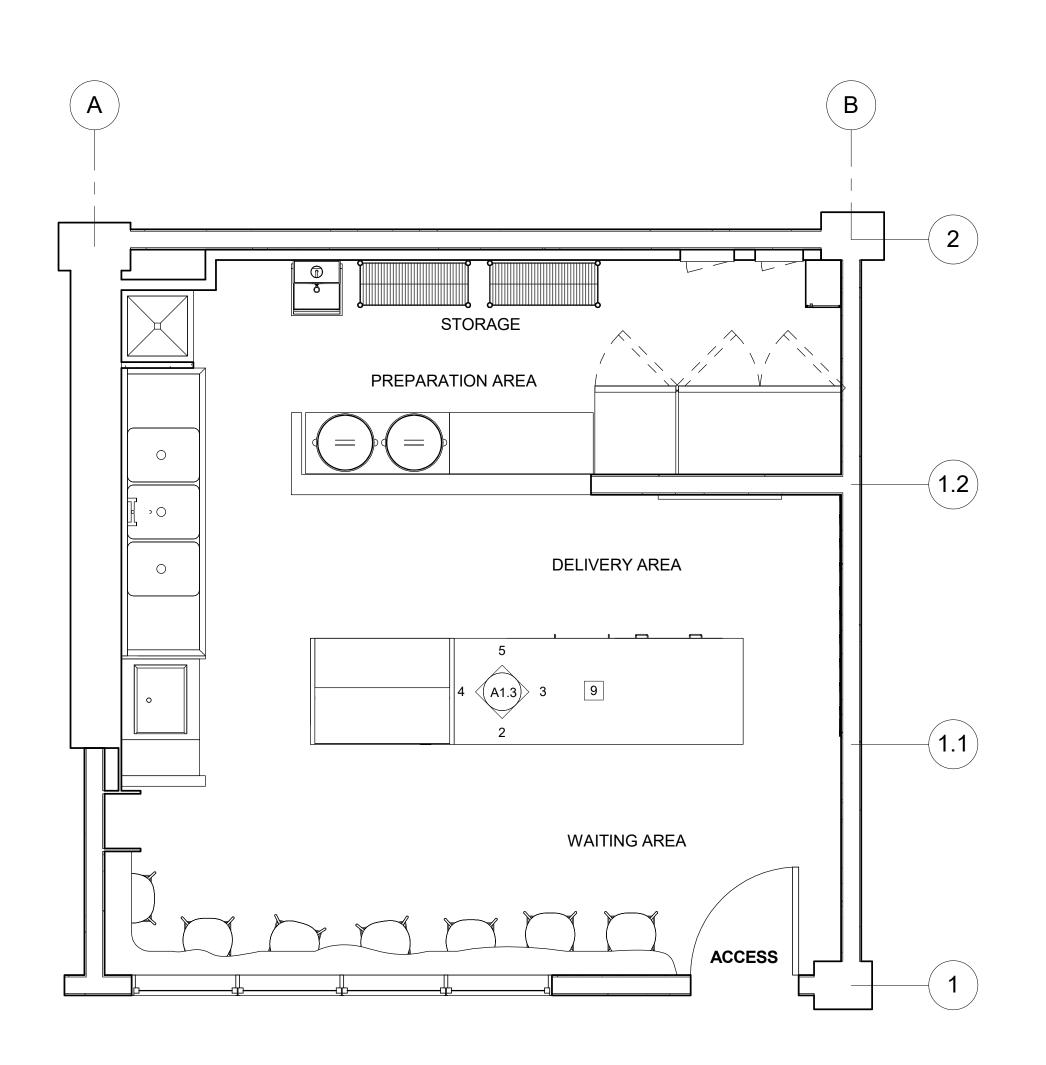
03/21/2022

04/26/2022

05/23/2022

EQUIPMENT SCHEDULE

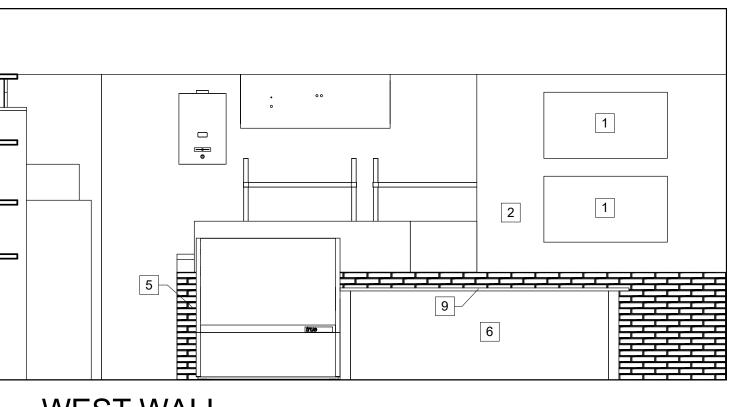
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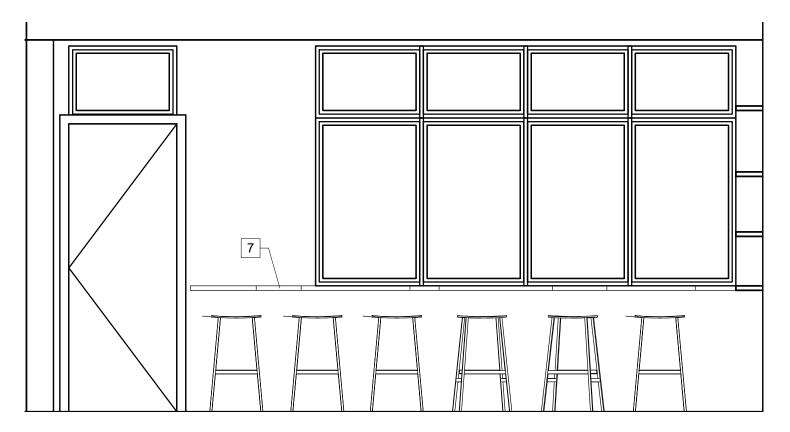


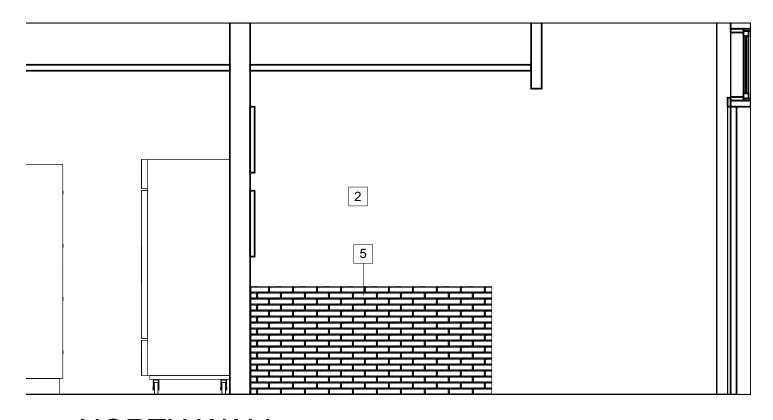
MATERIAL SELECTION

DESCRIPTION	DESCRIPITION
MENU SIGN	VESTABOARD MANUFACTURER
GYPSUM WALL BOARD PAINTED WHITE	WASHABLE PAINT, SEMI GLOSS SMOOTH COAT FINISH
PENDANT LIGHTING	WESTGATE LCFA-MCT5-BK
GLASS PARTITION	
2X3" SUBWAY TILE	WHITE W/ LIGHT GREY GROUT
COUNTER/ISLAND MILLWORK	MAPLE / CEDAR MILLWORK
SPALTED MAPLE SHELVING	
FRP PANELLING	WASHABLE SURFACE, 8'-0" MIN. HEIGHT
QUARTZ COUNTERTOP	RAINBOW STONE - CALCUTTA WHITE (QM-138)
	GYPSUM WALL BOARD PAINTED WHITE PENDANT LIGHTING GLASS PARTITION 2X3" SUBWAY TILE COUNTER/ISLAND MILLWORK SPALTED MAPLE SHELVING FRP PANELLING

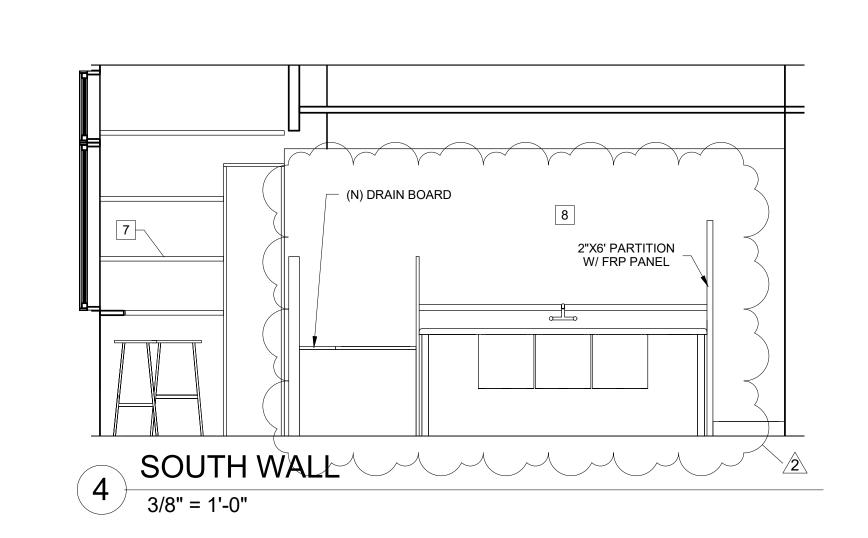


5 WEST WALL
3/8" = 1'-0"





3 NORTH WALL
3/8" = 1'-0"

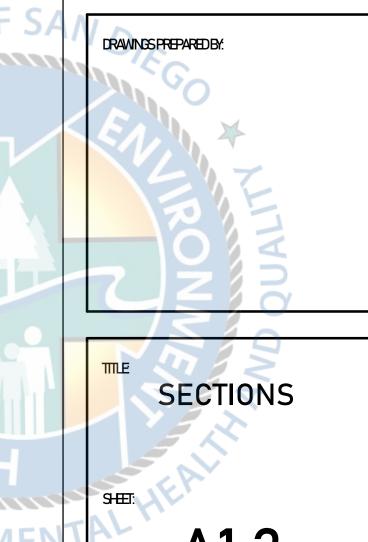




PROJECT NUMBER DEH2021-FFPP-014302

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2	REVISION 2	04/26/2022

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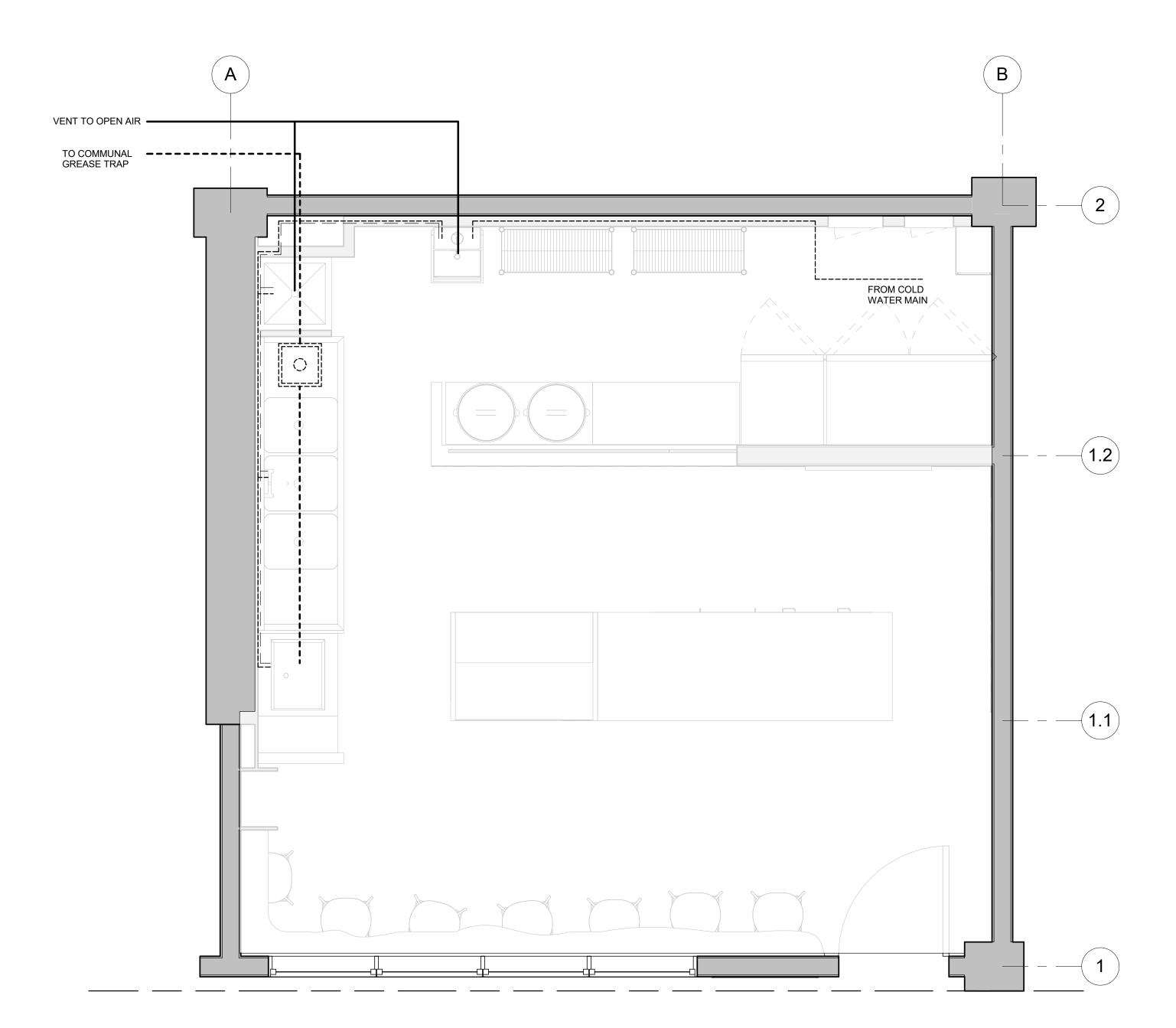
DRAWNBY:	Author
PROJECTNUMBER	D B-1 2021-FFPP-014302

NUMBER	DESCRIPTION	DATE
1	REVISION 1	03/21/2022
2	REVISION 2	04/26/2022

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PLUMBING FLOOR PLAN

PIPE HANGER SCHEDULE

PIPING MATERIAL	PIPE SIZE	ROD SIZE	HORIZONTAL MAXIMUM INT.	VERTICAL MAXIMUM INT.
COPPER TUBE & PIPE; SOLDERED, BRAZED OR WELDED	> 1.5" 2-4" 5-8" 10-12"	3/8" 0 3/8" 0 1/2" 0 5/8" 0	6" 10' 10' 10'	EVERY FLOOR NOTE TO EXCEED 10 FEET
CAST IRON; HUBLESS	> 1.5" 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

GREASE TRAP SIZING

DESCRIPTION	COMPARTMENT SIZE	CALCULATION		COMPARTMENTS	QTY	FIXTURE VALVE (GPM)
3 COMP SINK	16"X20"X12"	3840/231=16.63 GALLONS X.75(FILL FACTOR) 12.48=GPM		3	1	37.44
PREP SINK	18"X18"X14"	4536/231=19.64 GALLONS X.75(FILL FACTOR) 14.73=GPM		1	1	14.73
				TOTAL FLOW	RATING	52.17
			REQUIRED			75 GPM / 150 LB
			EXISTING	GREASE TRAP INFOR	RMATION	1500 GPM / 20875 LB

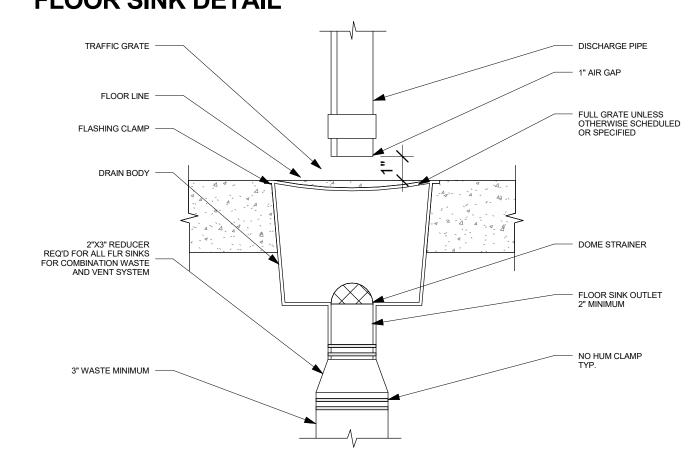
DESCRIPTION	QTY	GPH	TOTAL GPH	WATER HEATER CALCULATION
MOP SINK	1	2	2	5.0 GPH 80% ALLOWANCE FOR SINGLE SERVICE UNTENSILS: 4.0 GPH
HAND SINK	1	0.5	0.5	4.0 GPH X 60 F X 8.33LB = 2,665.6 BTU
3 COMP SINK (1 FAUCET)	1	2	2	NEW WATER HEATER INFORMATION
PREP SINK	1	0.5	0.5	BRAND: NORITZ MODEL: NRC98 BTU: 16000 - 180,000 BTU
	тоти	AL GPH	5.0	FLOW RATE: 5.6 GPM @ 60F RISE

FLOOR SINK DETAIL

PLUMBING SCHEMATIC

1/8" = 1'-0"

3" WASTE TO COMMUNAL GREASE TRAP



PLUMBING FIXTURE SCHEDULE

NEW 3 COMP SINK

ITEM	DESCRIPTION
MOP SINK	(N) MOP SINK BRAND: FLORESTONE MODEL: MSR-2424
HAND SINK	(N) WALL MOUNTED HAND SINK BRAND: REGENCY MODEL: 600HS12SP
3 COMPARTMENT SINK	(N) 3 COMPARTMENT SINK BRAND: REGENCY MODEL: 600S3162018G
FLOOR SINK	(N) FLOOR SINK BRAND: ZURN MODEL: Z1900
WATER HEATER	(N) WATER HEATER BRAND: NORITZ MODEL: NRC98
PREP SINK	(N) PREP SINK BRAND: REGENCY MODEL: 600S1181818XLFT

DOMESTIC COLD WATER — FROM MAIN

NEW TANKLESS

WATER HEATER

NEW FLOOR SINK

NEW WALL MOUNTED HAND SINK

2"VENT TO OPEN AIR

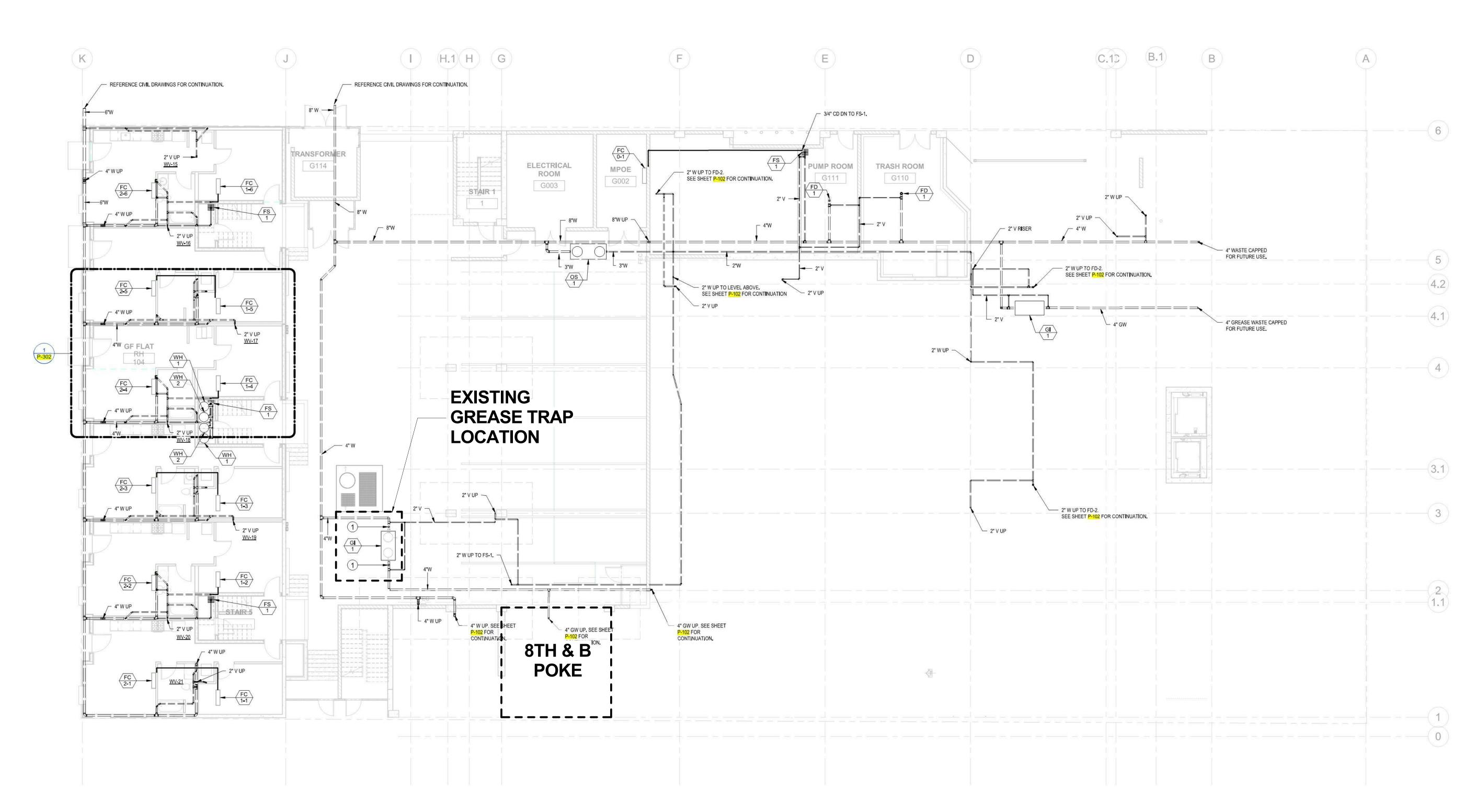
2"VENT

NEW MOP SINK

2"VENT TO OPEN AIR



Drawnby:



1 EXISTING PLUMBING AND VENT - LEVEL PO 1/8" = 1'-0"

SYMBOLS:

 $\frac{\overline{G1}}{1}$ EXISTING GREASE INTERCEPTOR: JENSEN 1500 GALLONS

806 B AVENUE NATIONAL CITY CA 919

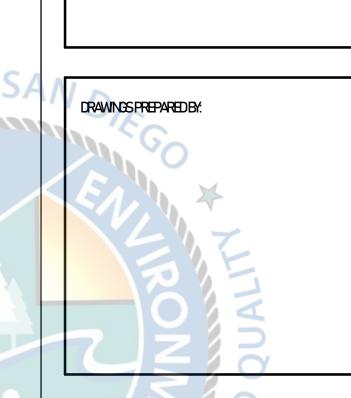
(E) PLUMBING
PLAN, GREASE
TRAP LOCATION
SHET:
P1.1

3/21/2022 11:23:0





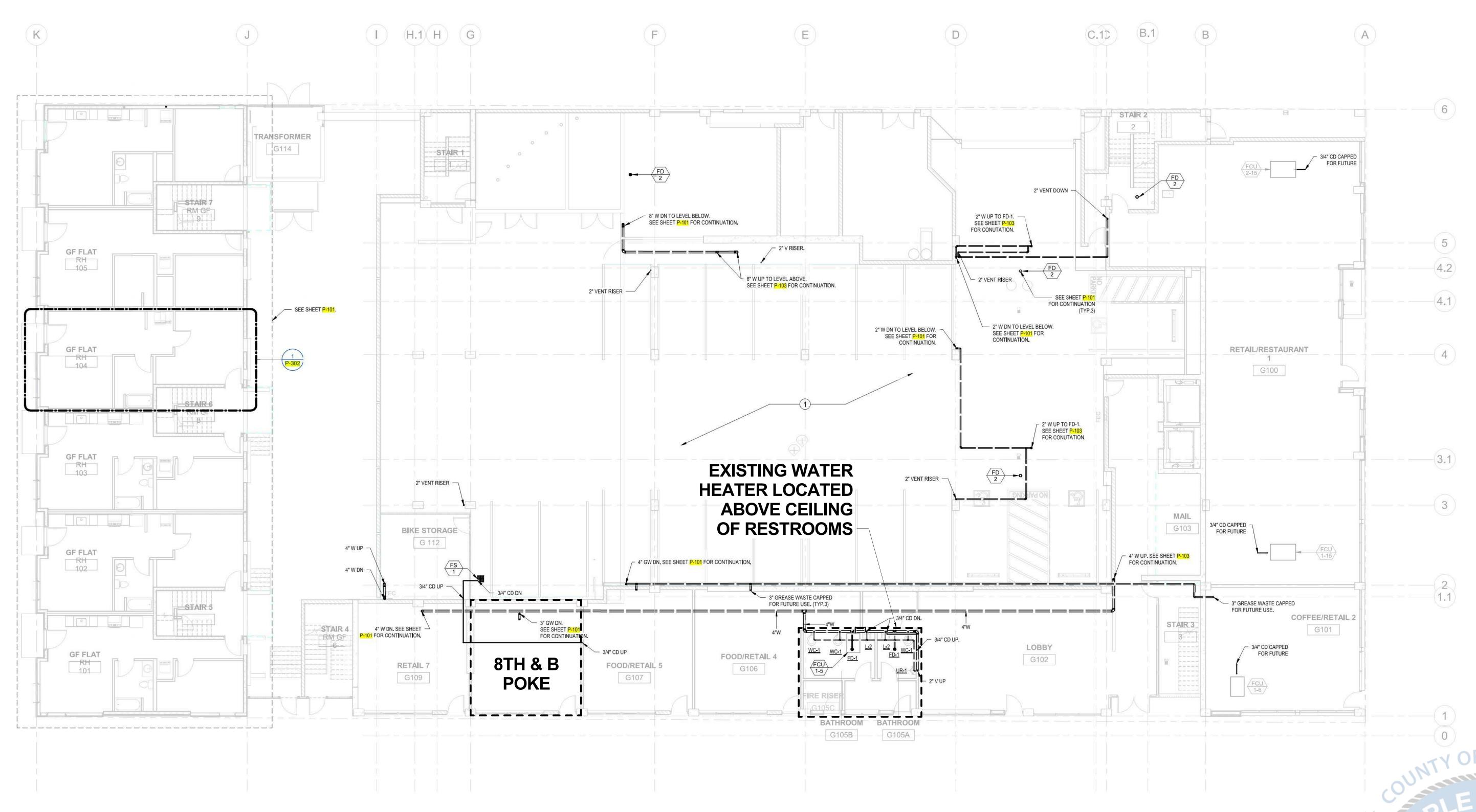
806 B AVENUE NATIONAL CITY CA 91950



(E) RESTROOM
PLUMBING PLAN

P1.2

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1 EXISTING WATER HEATER 1/8" = 1'-0"

LOCATION	QTY	TOTAL GPH	WATER HEATER CALCULATION	-
LAVATORY	5	25	25 GPH 80% ALLOWANCE FOR SINGLE SERVICE UTENSILS: 20GPH	
			25GPH X 0.80 X 60F RISE X 8.33LB = 2.98KW INPUT	-
TOTAL G	PH	25	BRAND: RHEEM MODEL: XE06P0PU20U0 KW: 2000	

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 WALLS ENCLOSE AREA, THE INTERIOR WALL SURFACES WILL BE SMOOTH, SEALED AND 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

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

CONDUIT

1. ALL PLUMBING, ELECTRICAL AND GAS 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.

THE DINING AREAS, NEED FOOD PREPARATION AREA REQUIREMENTS.

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 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 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

7. COLD STORAGE ROOMS SHALL BE PROVIDED WITH A SECTION OF SHELVING INSTALLED AIR-DRY WITHOUT SOILING WALLS, EQUIPMENT, OR SUPPLIES. 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 2. SOAP AND SANITARY TOWELS ARE REQUIRED TO BE PROVIDED IN SINGLE-ERVICE, 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". 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

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 COVE BASE WITH A RADIUS OF AT LEAST 3/8" AT THE FLOOR-WALL JUNCTURE. THE FLOOR 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 CASTERS.

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 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

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.

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.

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

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



PROJECT NUMBER DEI-2021-FFPP-014302

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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.

ALL EXTERIOR DOORS OPEN OUTWARD AND ARE SELF-CLOSING AND TIGHT FITTING.
 BI-FOLD, FRENCH, ACCORDION STYLE AND ROLL-UP DOORS CANNOT OPEN INTO THE FOOD PREP, UTENSIL WASHING OR UNPACKAGED FOOD SERVICE AREAS.
 TOILET ROOM AND DRESSING ROOM DOORS MUST BE SELF-CLOSING, TIGHT FITTING.
 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.
 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

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 120°F 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 100°F.
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).

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.

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

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.

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.

SPACE BETWEEN SHELVING TO BE AT LEAST 8" HIGH.



DRAWNBY: Author
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DRAWINGS PREPAREDBY:

HEALTH DEPT.

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