



Amy Harbert
Director

County of San Diego

Department of Environmental Health and Quality
Food and Housing Division
P.O. Box 129261, San Diego, CA 92112-9261
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www.sdcdehq.org

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

ALA CARTE

¼ 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

1 type of Poke

Regular Bowl - \$0.00

2 types of Poke

Big Bowl - \$0.00

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:

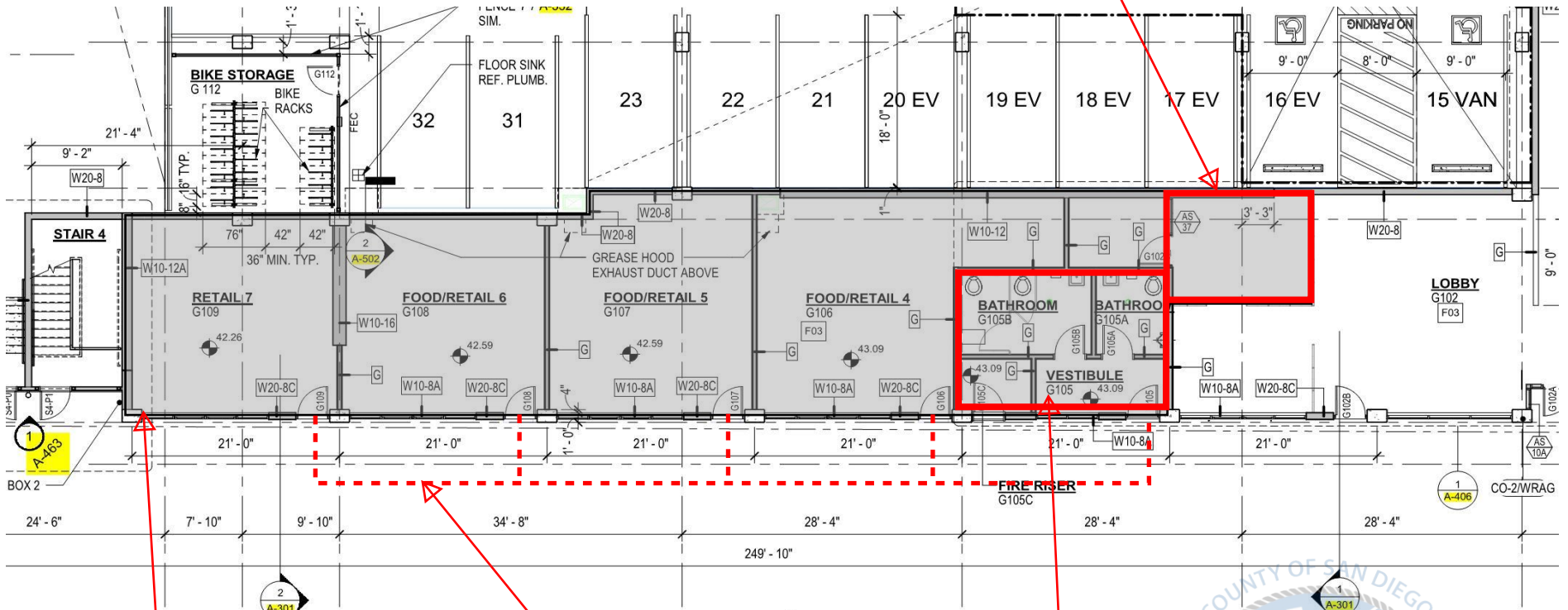
1. Restroom facilities that comply with all applicable building, plumbing, and health and safety codes have been provided for the use of the employees and customers in the following establishments:
 - a. Suite G-109 on plans (actual suite 808)
 - b. Suite G-108 on plans (actual suite 806) - 8TH & B POKE
 - 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



COMMUNAL RESTROOM
ADMINISTRATION OFFICE



SUITE G106 - G109
SHARE COMMUNAL
RESTROOMS

COMMUNAL
RESTROOM ACCESS
ROUTE

EXISTING
COMMUNAL
ACCESSIBLE
RESTROOMS



DEH2021-FFPP-014302 APPROVED REVISION

COUNTY OF SAN DIEGO
DEPARTMENT OF ENVIRONMENTAL HEALTH
PLAN CHECK

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

COUNTY OF SAN DIEGO
DEPARTMENT OF ENVIRONMENTAL HEALTH
PLAN REVIEW

PROVISIONAL APPROVAL
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 OR CONSTRUCTION MUST BE CORRECTED.
BY: *Amel Saleh* DATE: 06/02/2022
APPROVED SET FOR PLANS MUST REMAIN ON THE JOB SITE DURING CONSTRUCTION.



DRAWN BY:	JA
PROJECT NUMBER:	DEH2021-FFPP-014302

NUMBER	DESCRIPTION	DATE

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 DEPARTMENT PERMIT.

SHEET INDEX

GENERAL:
T1.0 - TITLE SHEET

ARCHITECTURAL
A1.0 - (E) / PROPOSED FLOOR PLAN
A1.1 - (E) RESTROOMS / TRASH ENCLOSURE
A1.2 - EQUIPMENT / FINISH SCHEDULE
A1.3 - SECTIONS

PLUMBING
P1.0 - PLUMBING FLOOR PLAN / SCHEMATIC
P1.1 - (E) PLUMBING PLAN / GREASE TRAP LOCATION
P1.2 - (E) RESTROOM PLUMBING PLAN

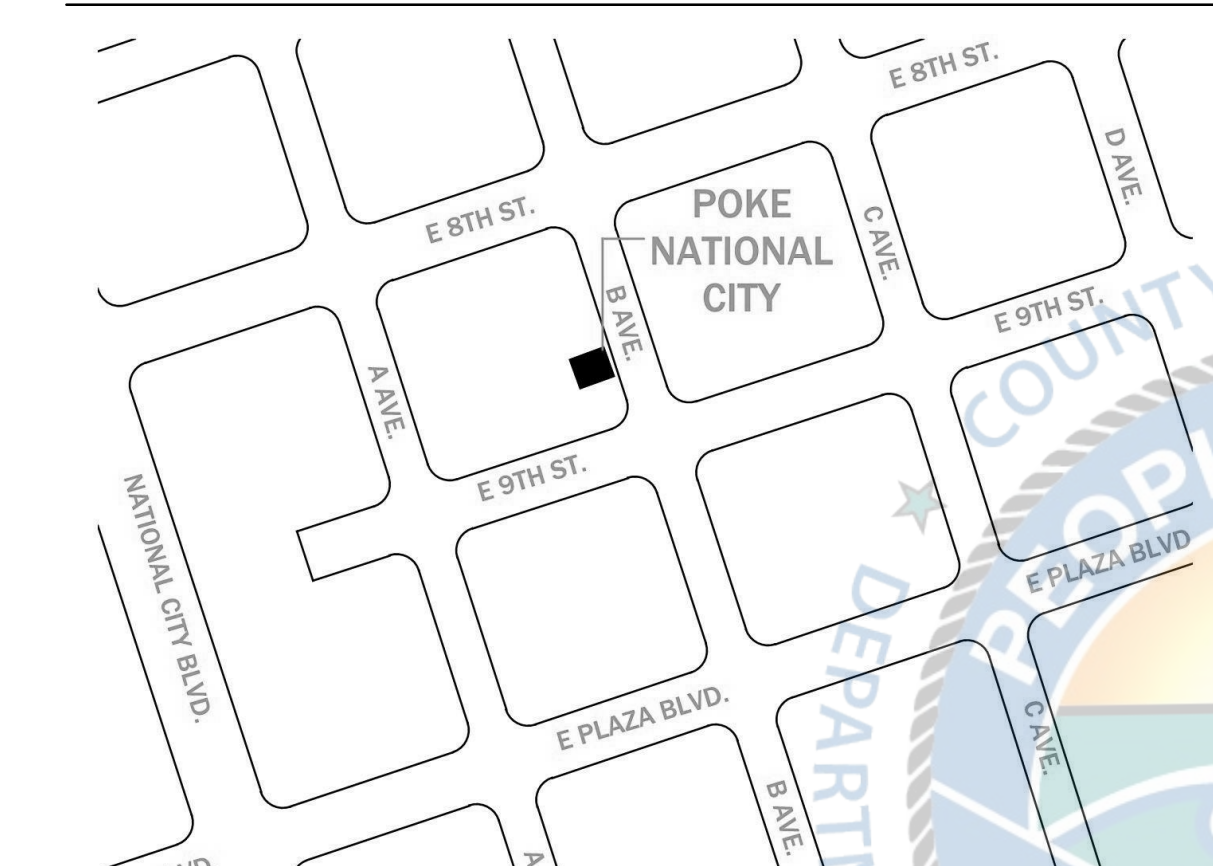
HEALTH DEPARTMENT
H1.0 - HEALTH DEPARTMENT NOTES
H1.1 - HEALTH DEPARTMENT NOTES

PROJECT TEAM

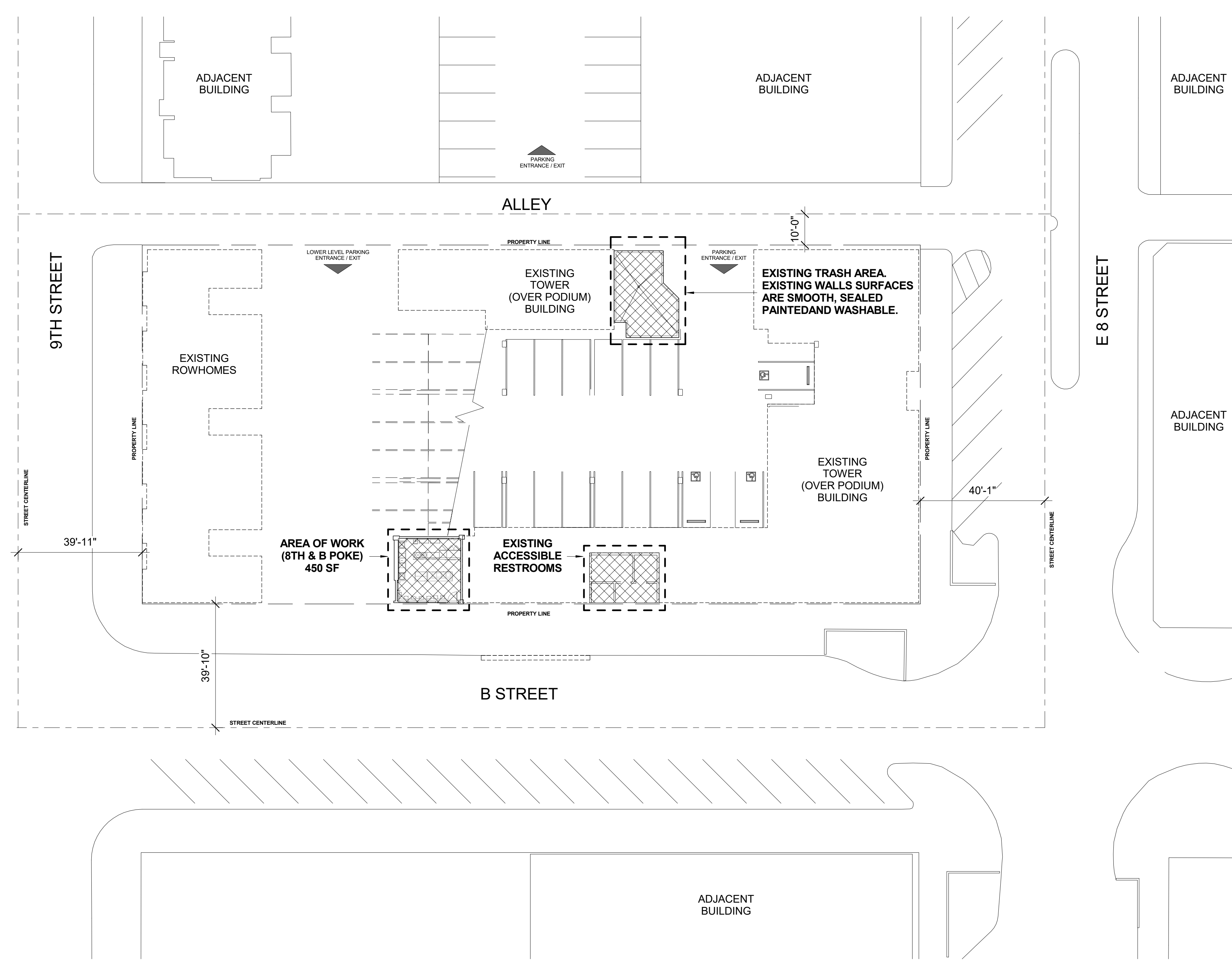
CHRIS AURE
8TH & B POKE
TENANT/OWNER
619.200.8246
8THANDBPOKE@GMAIL.COM

JEREMY ARTATES
DESIGNER/DRAFTER
949.702.2859
JEREMYARTATES@GMAIL.COM

VICINITY MAP



8TH & B POKE
806 B AVENUE
NATIONAL CITY CA 91950



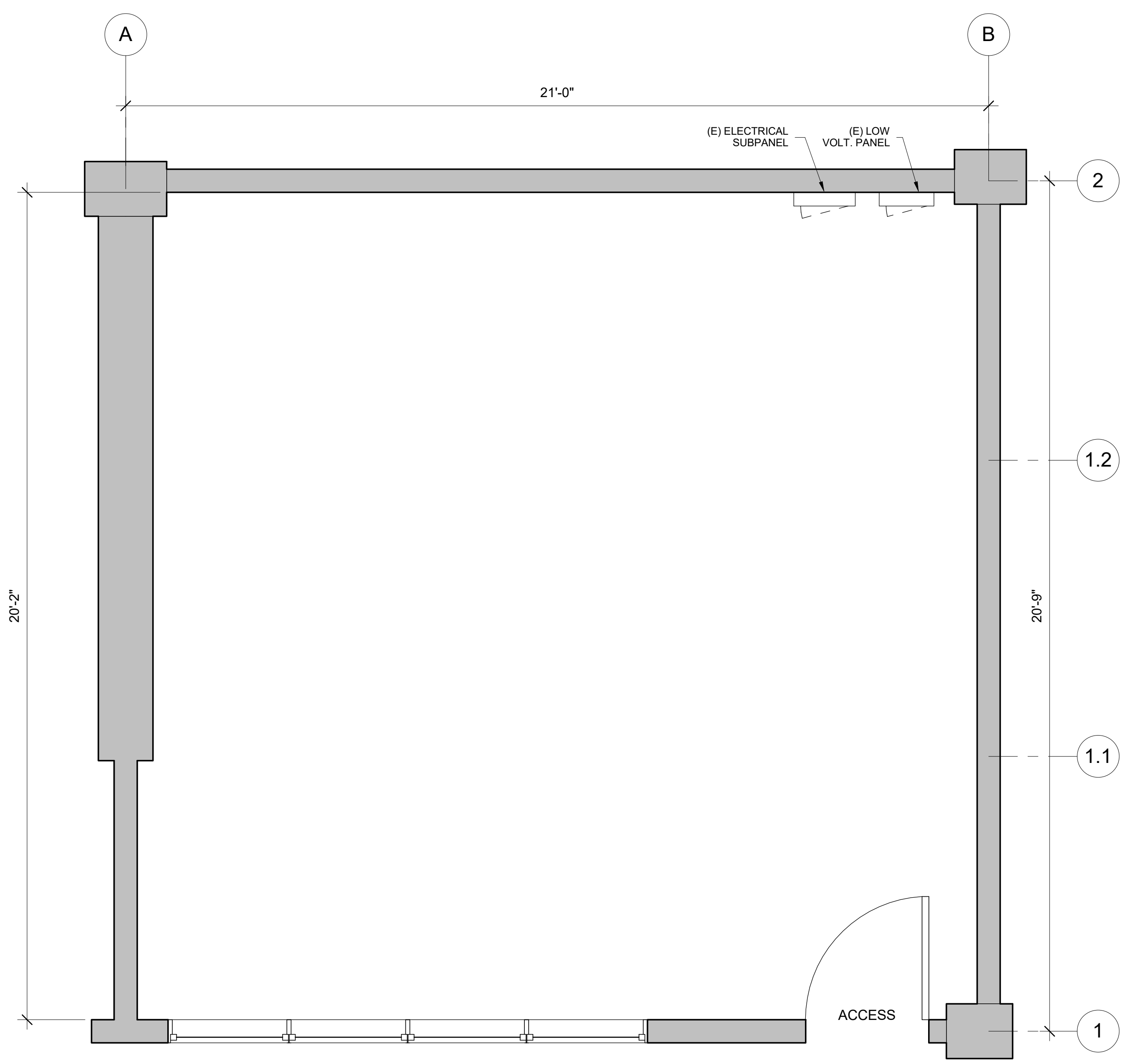
1 SITE PLAN
1" = 20'-0"

DRAWINGS PREPARED BY:

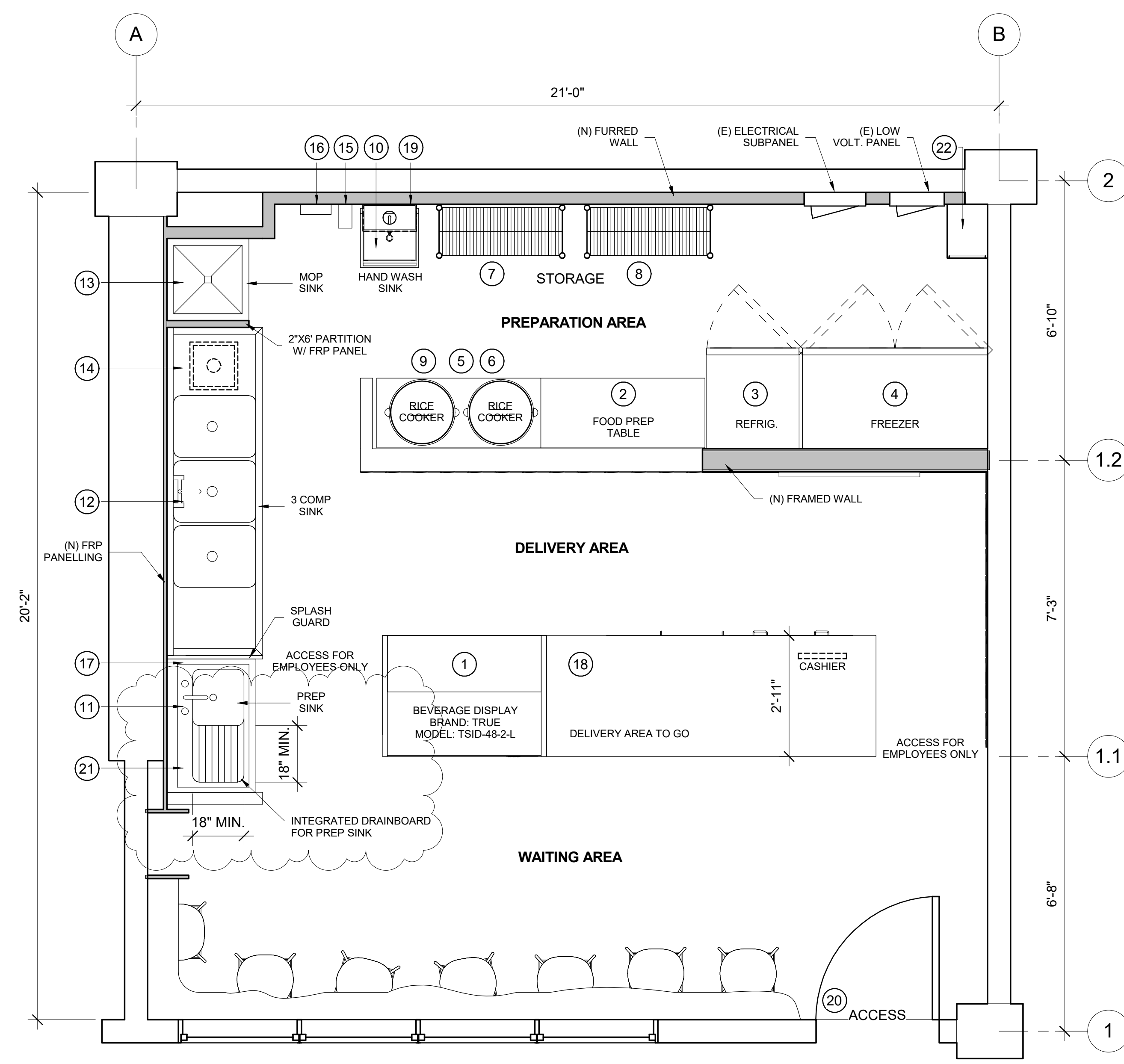
TITLE SHEET
T1.0
10/02/21

NUMBER	DESCRIPTION	DATE
2	REVISION 2	04/26/2022
3	REVISION 3	05/23/2022

8TH & B POKE
 806 B AVENUE
 NATIONAL CITY CA 91950



1 (E) LEVEL 1 FLOOR PLAN
 1/2" = 1'-0"



2 (P) LEVEL 1 FLOOR PLAN
 1/2" = 1'-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.

DRAWINGS PREPARED BY:

TITLE: **FLOOR PLANS**

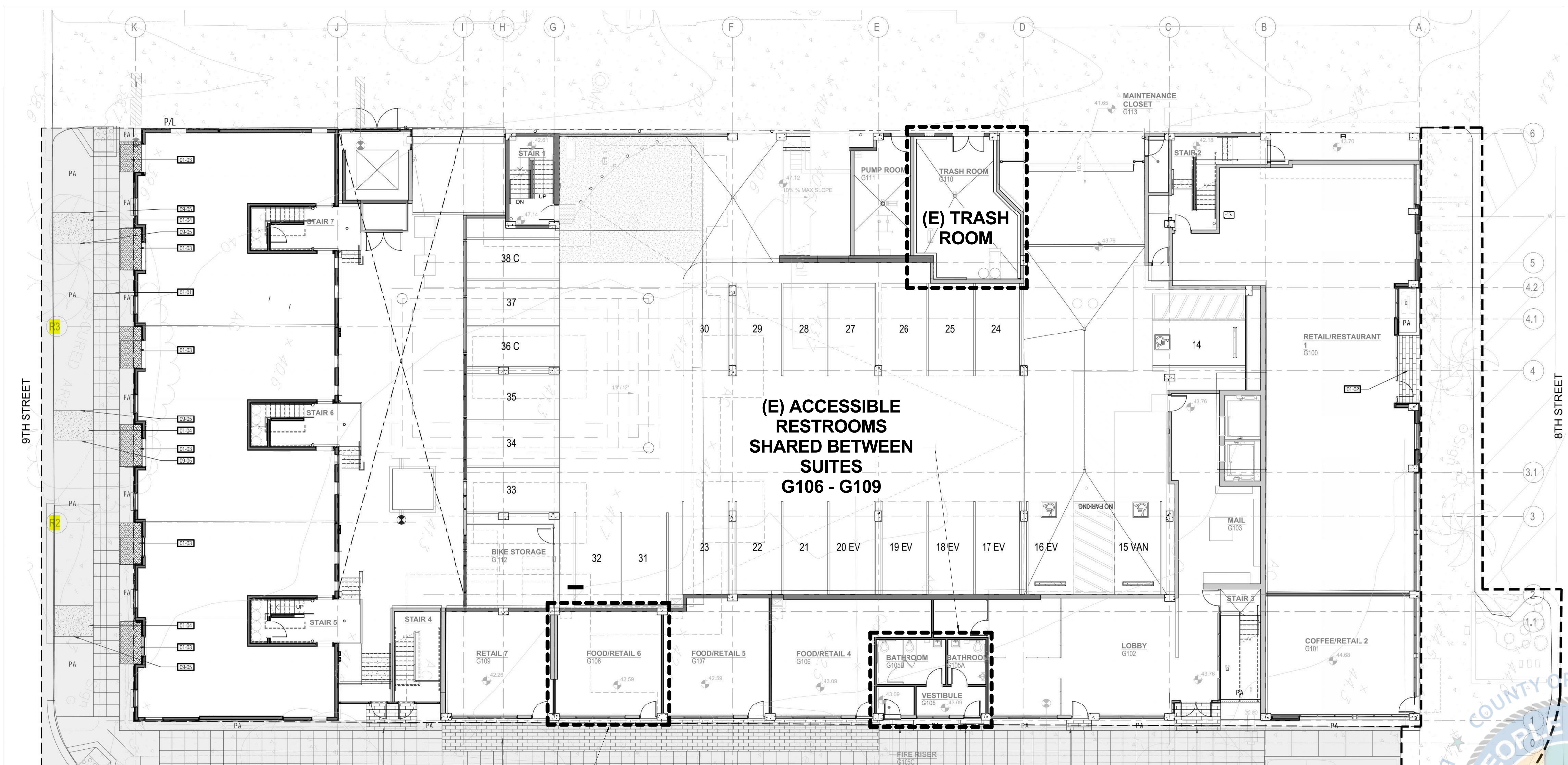
SHEET: **A1.0**

03/08/22



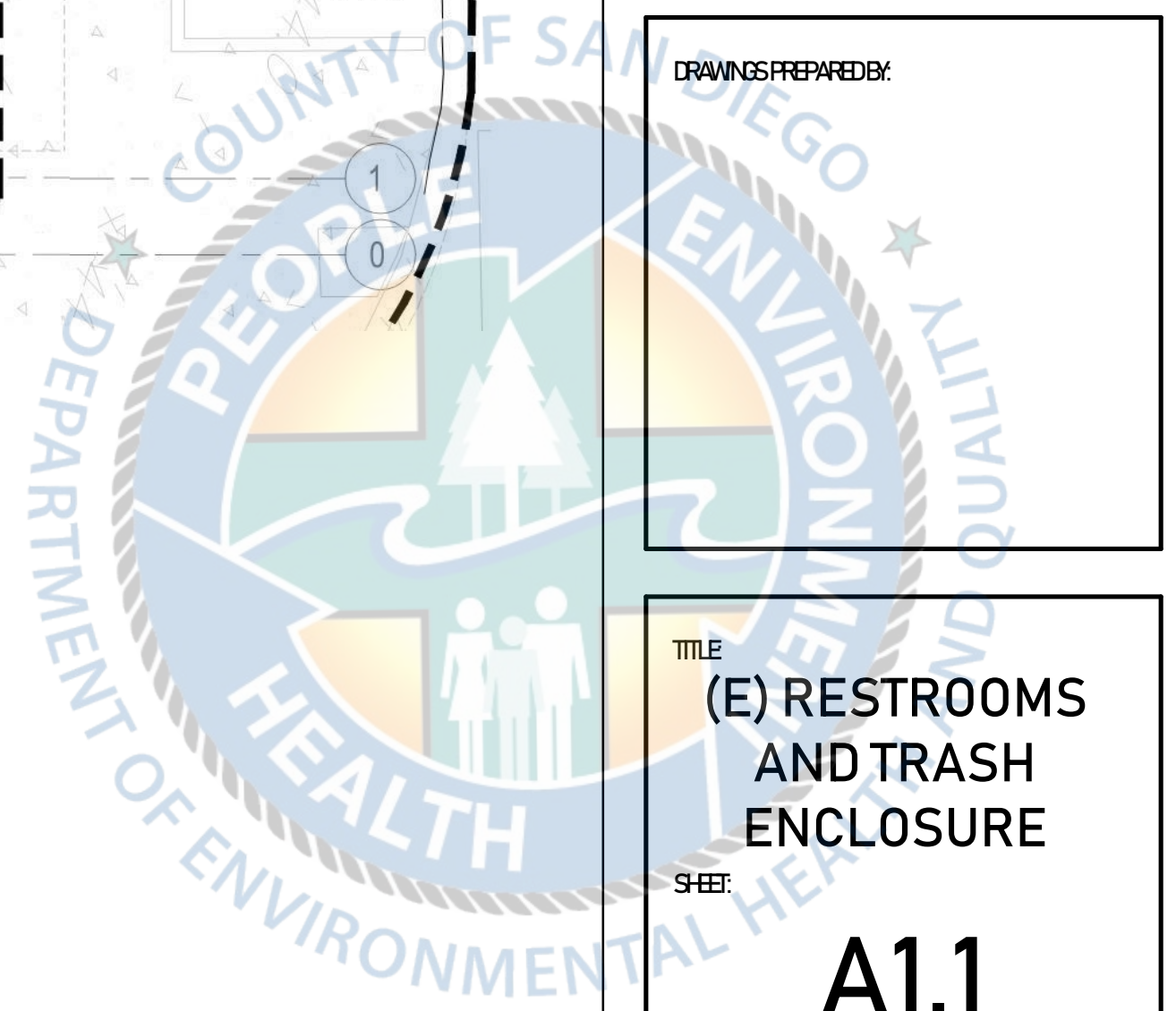
DRAWN BY: Author
 PROJECT NUMBER: 03-2021-FFFF-01/302

NUMBER	DESCRIPTION	DATE



8TH & B POKE
(SUITE G108)

8TH & B POKE
 806 B AVENUE
 NATIONAL CITY CA 91950



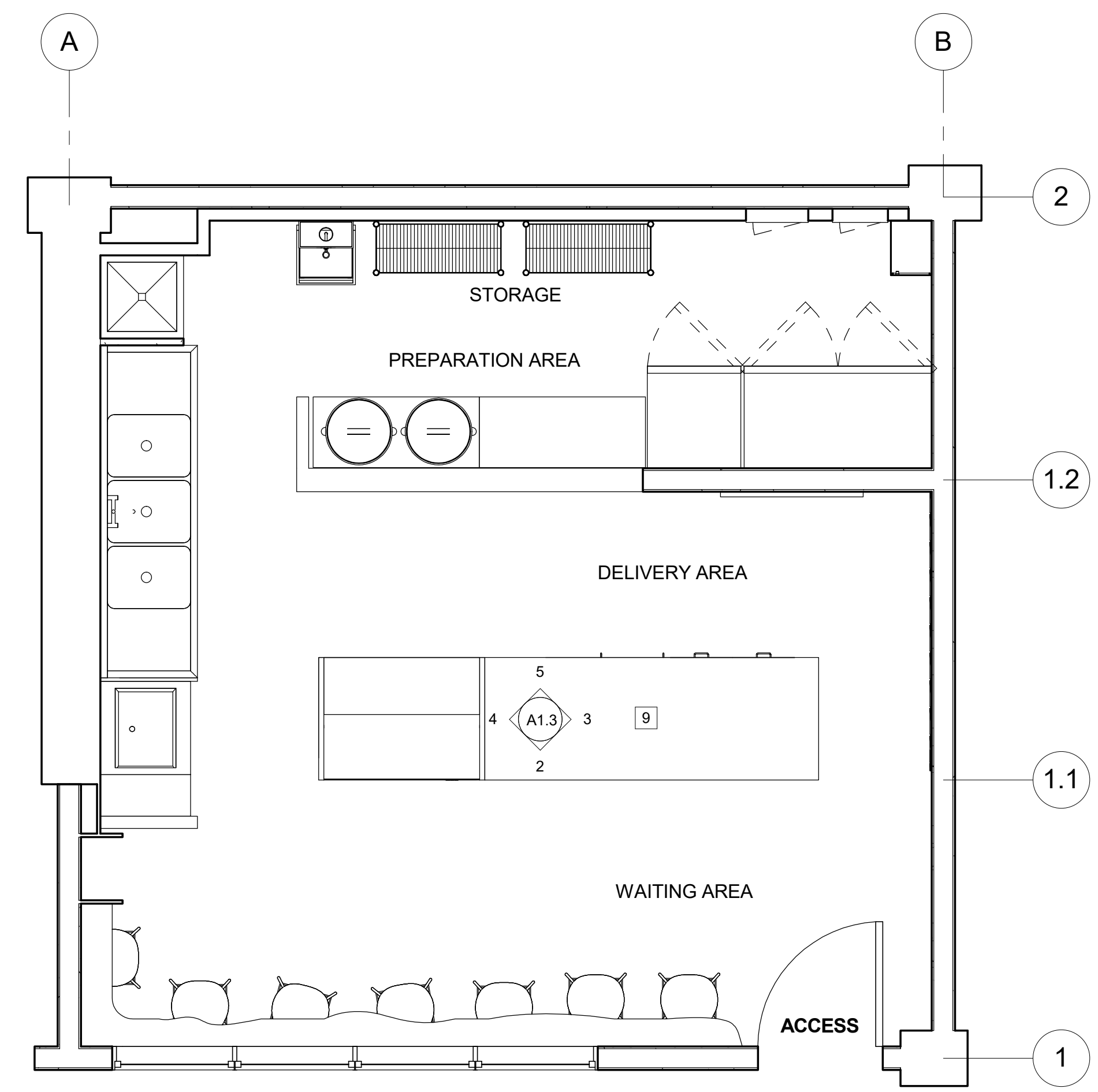
DRAWINGS PREPARED BY:

TITLE
**(E) RESTROOMS
 AND TRASH
 ENCLOSURE**

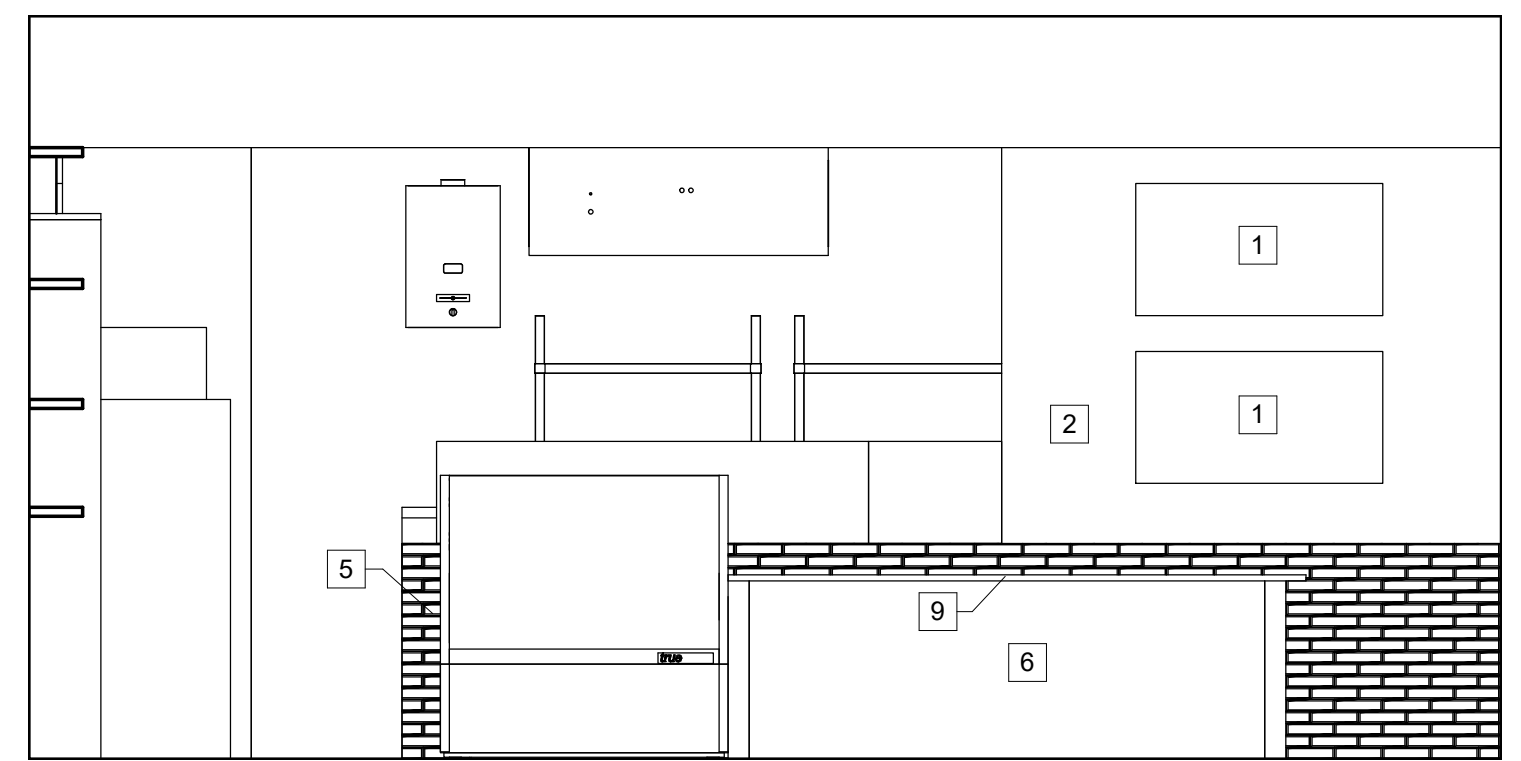
SHEET
A1.1
 03/08/22

NUMBER	DESCRIPTION	DATE
2	REVISION 2	04/26/2022

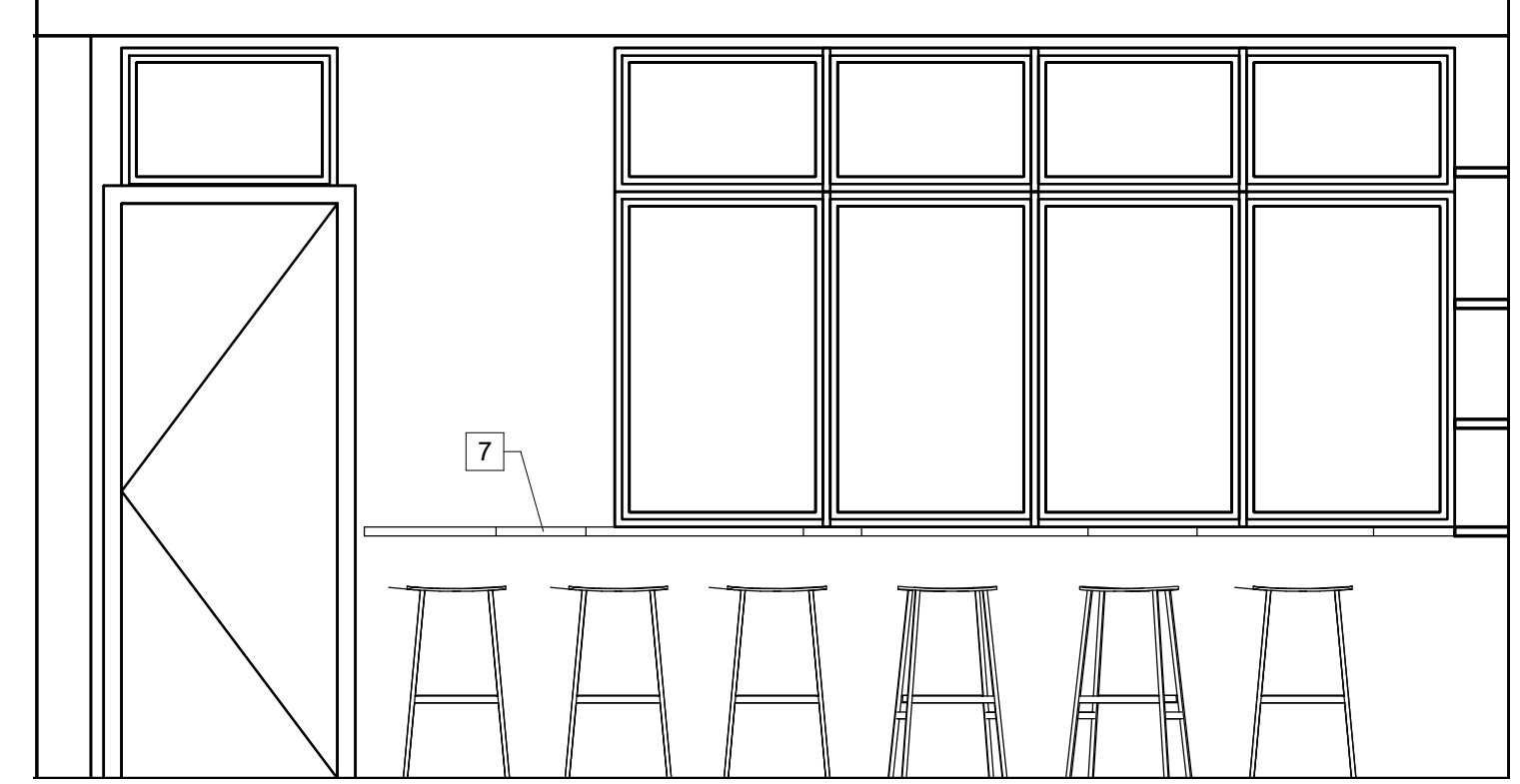
8TH & B POKE
806 B AVENUE
NATIONAL CITY CA 91950



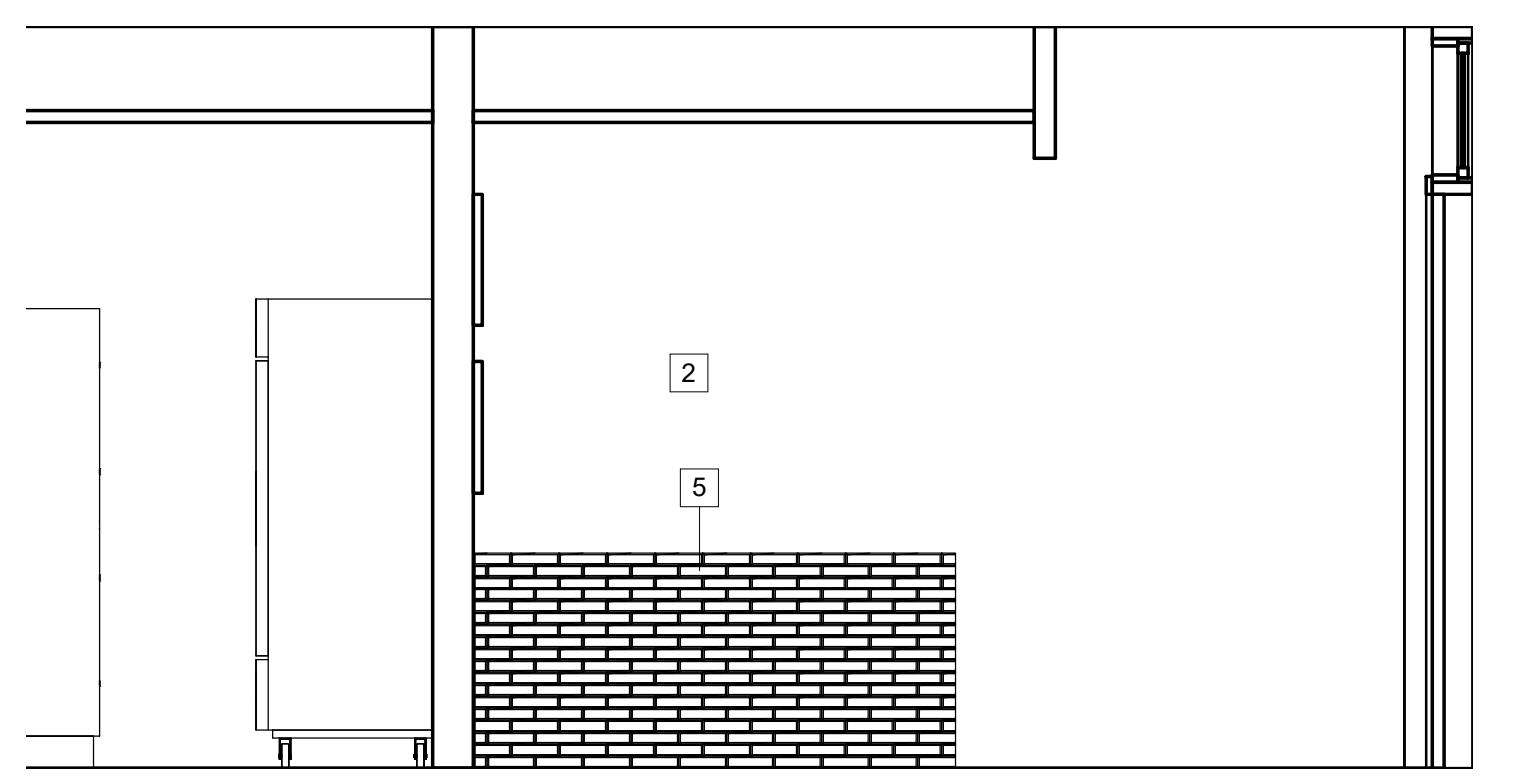
1 INT. REFERENCE PLAN
3/8" = 1'-0"



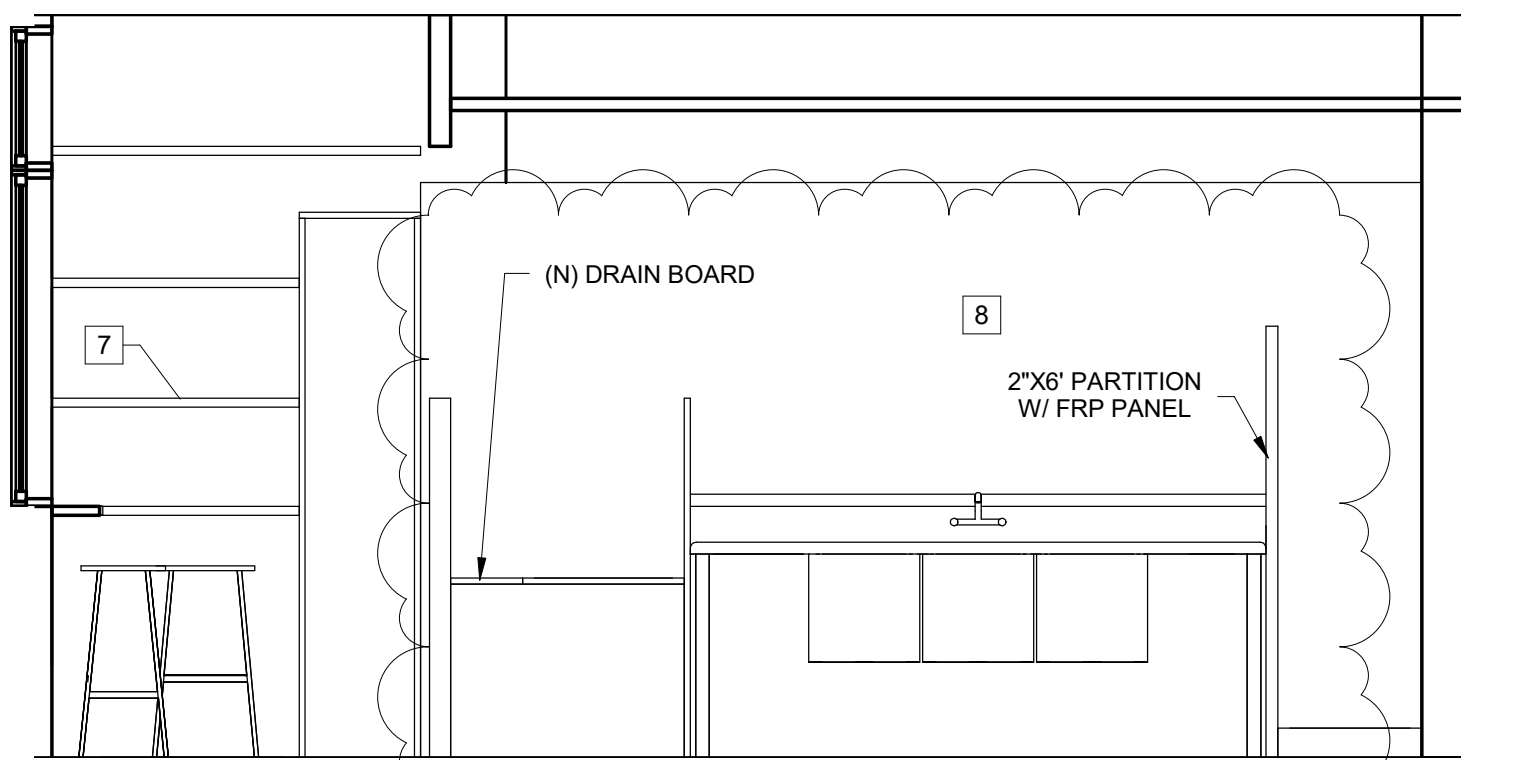
5 WEST WALL
3/8" = 1'-0"



2 EAST WALL
3/8" = 1'-0"



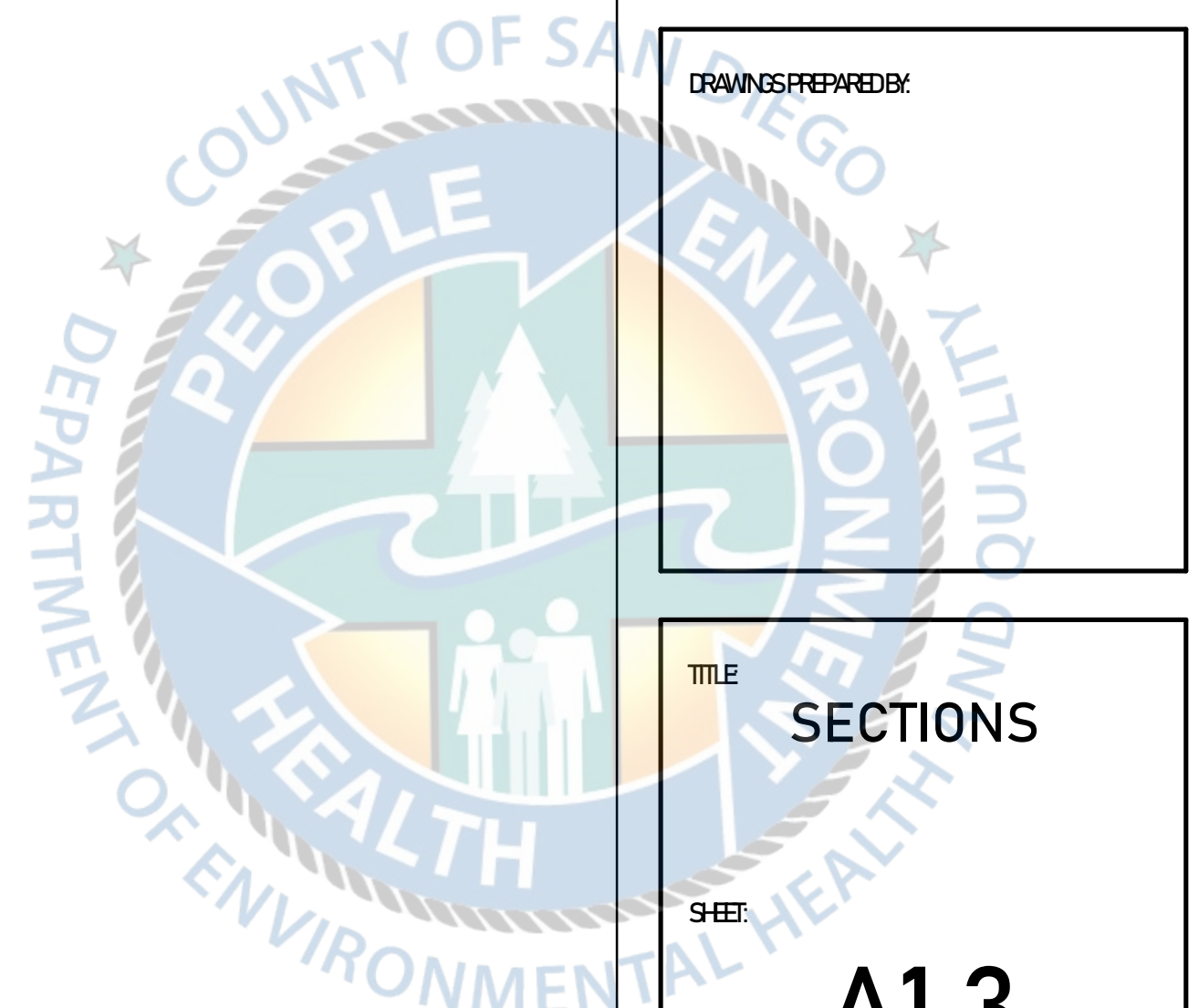
3 NORTH WALL
3/8" = 1'-0"



4 SOUTH WALL
3/8" = 1'-0"

MATERIAL SELECTION

KEYNOTE	DESCRIPTION	DESCRIPTION
1	MENU SIGN	VESTABOARD MANUFACTURER
2	GYPSUM WALL BOARD PAINTED WHITE	WASHABLE PAINT, SEMI GLOSS SMOOTH COAT FINISH
3	PENDANT LIGHTING	WESTGATE LCFA-MCT5-BK
4	GLASS PARTITION	
5	2X3" SUBWAY TILE	WHITE W/ LIGHT GREY GROUT
6	COUNTER/ISLAND MILLWORK	MAPLE / CEDAR MILLWORK
7	SPALTED MAPLE SHELVEING	
8	FRP PANNELING	WASHABLE SURFACE, 8'-0" MIN. HEIGHT
9	QUARTZ COUNTERTOP	RAINBOW STONE - CALCUTTA WHITE (QM-138)



DRAWINGS PREPARED BY:

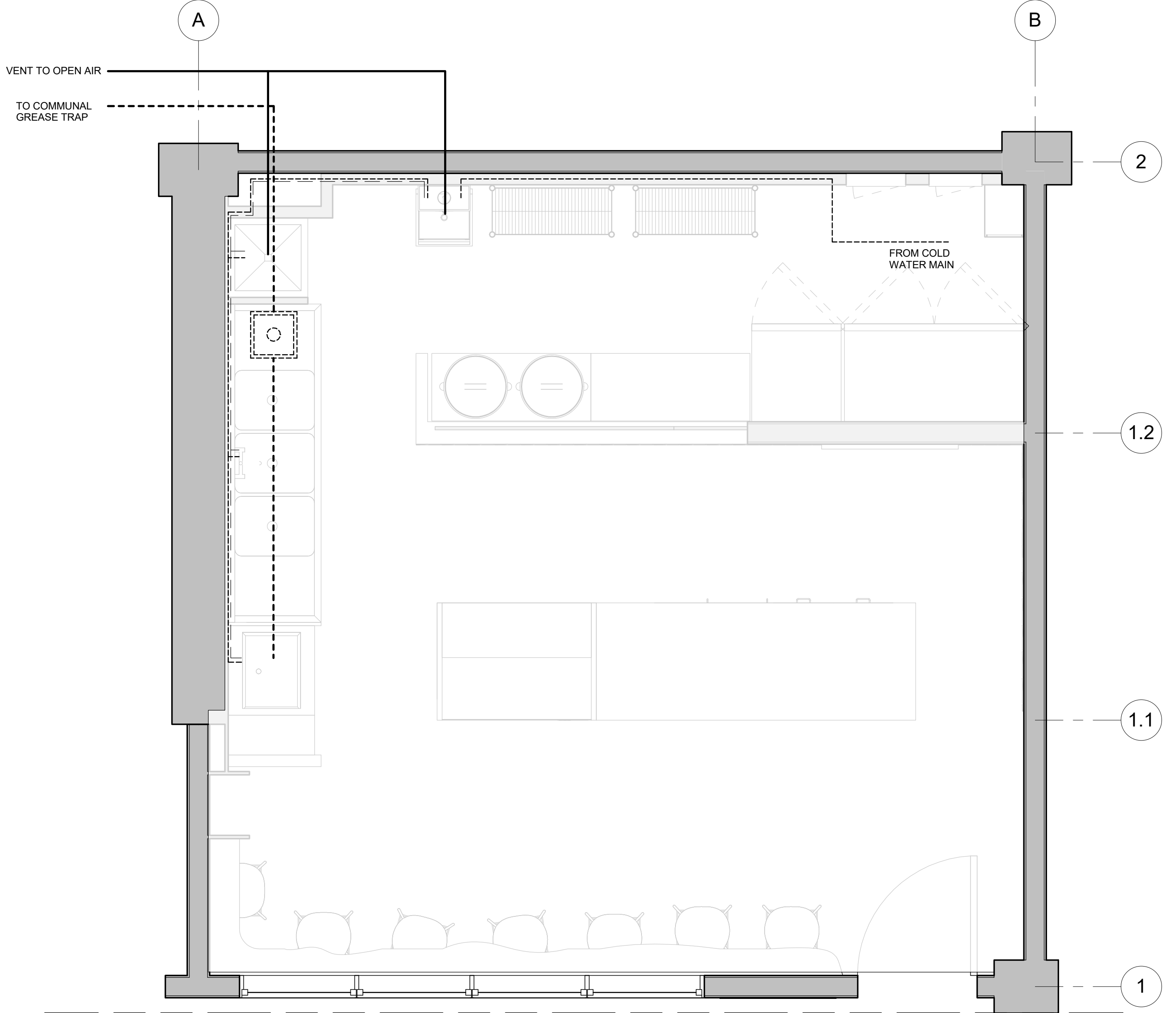
TITLE: SECTIONS
SHEET: A1.3
07/21/21



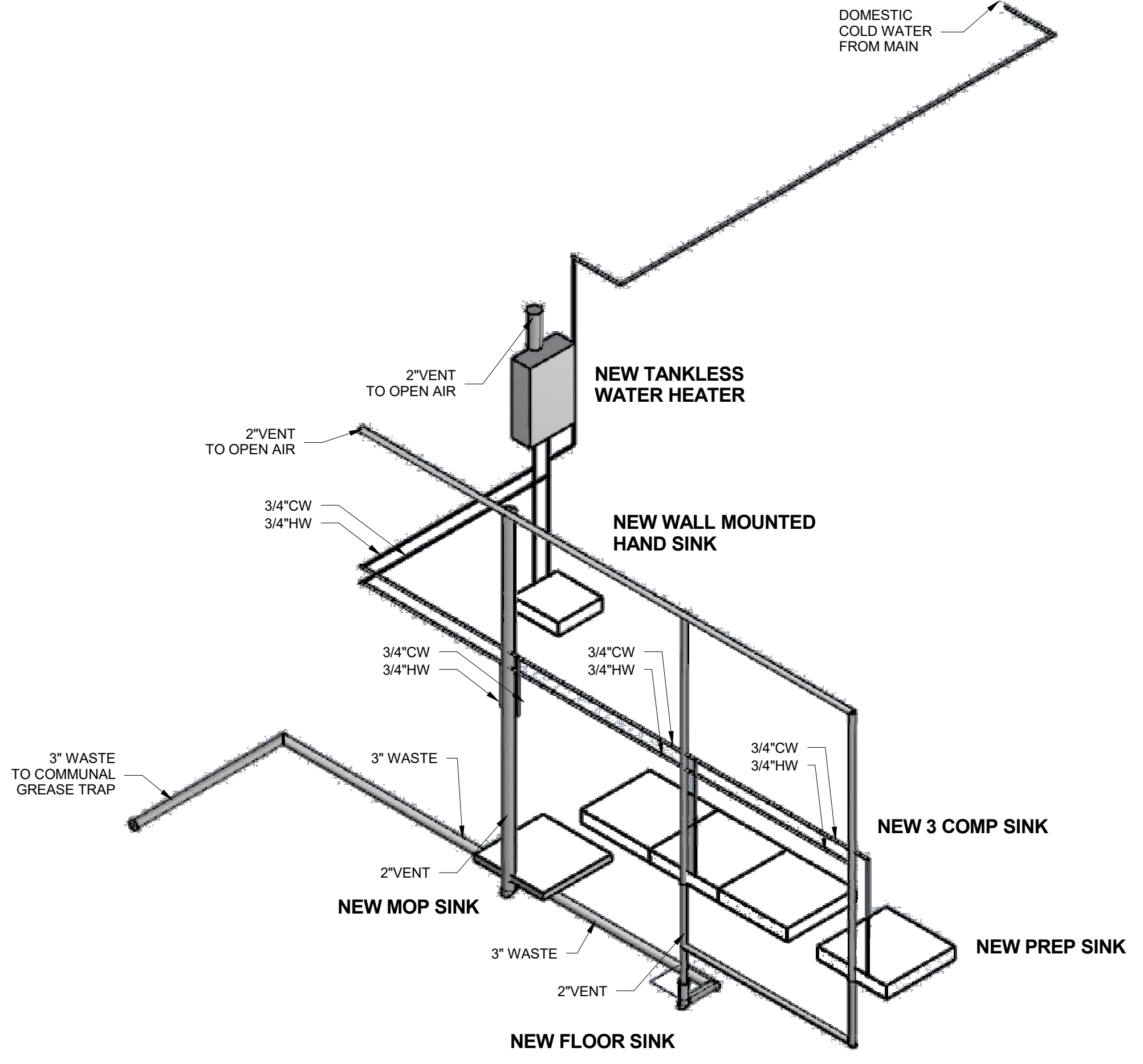
DRAWN BY: Author
PROJECT NUMBER: CB-2021-FPPP-014302

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

8TH & B POKE
 806 B AVENUE
 NATIONAL CITY CA 91950



1 PLUMBING FLOOR PLAN
1/2" = 1'-0"



3 PLUMBING SCHEMATIC
1/8" = 1'-0"

PIPE HANGER SCHEDULE

PIPING MATERIAL	PIPE SIZE	ROD SIZE	HORIZONTAL MAXIMUM INT.	VERTICAL MAXIMUM INT.
COPPER TUBE & PIPE SOLDERED, BRAZED OR WELDED	> 1.5"	3/8" Ø	6'	EVERY FLOOR NOTE TO EXCEED 10 FEET
	2.4"	3/8" Ø	10'	
	5.8" 10-12"	1/2" Ø 5/8" Ø	10'	
CAST IRON: HUBLESS	> 1.5"	3/8" Ø	EVERY OTHER JOINT UNLESS OVER 4 IN. THIS CASE, SUPPORT PER NOTES 1-4	EVERY OTHER JOINT UNLESS OVER 4 IN. THIS CASE, SUPPORT PER NOTES 1-4
	2.4"	3/8" Ø		
	5.8" 10-12"	1/2" Ø 5/8" Ø		

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)=1248GPM	3	1	37.44
PREP SINK	18"X18"X14"	4536/231=19.64 GALLONS X 75(FILL FACTOR)=1473GPM	1	1	14.73
TOTAL FLOW RATING					52.17
REQUIRED MIN GREASE TRAP					75 GPM / 150 LB
EXISTING GREASE TRAP INFORMATION					1500 GPM / 20875 LB

PIPING MATERIAL SCHEDULE

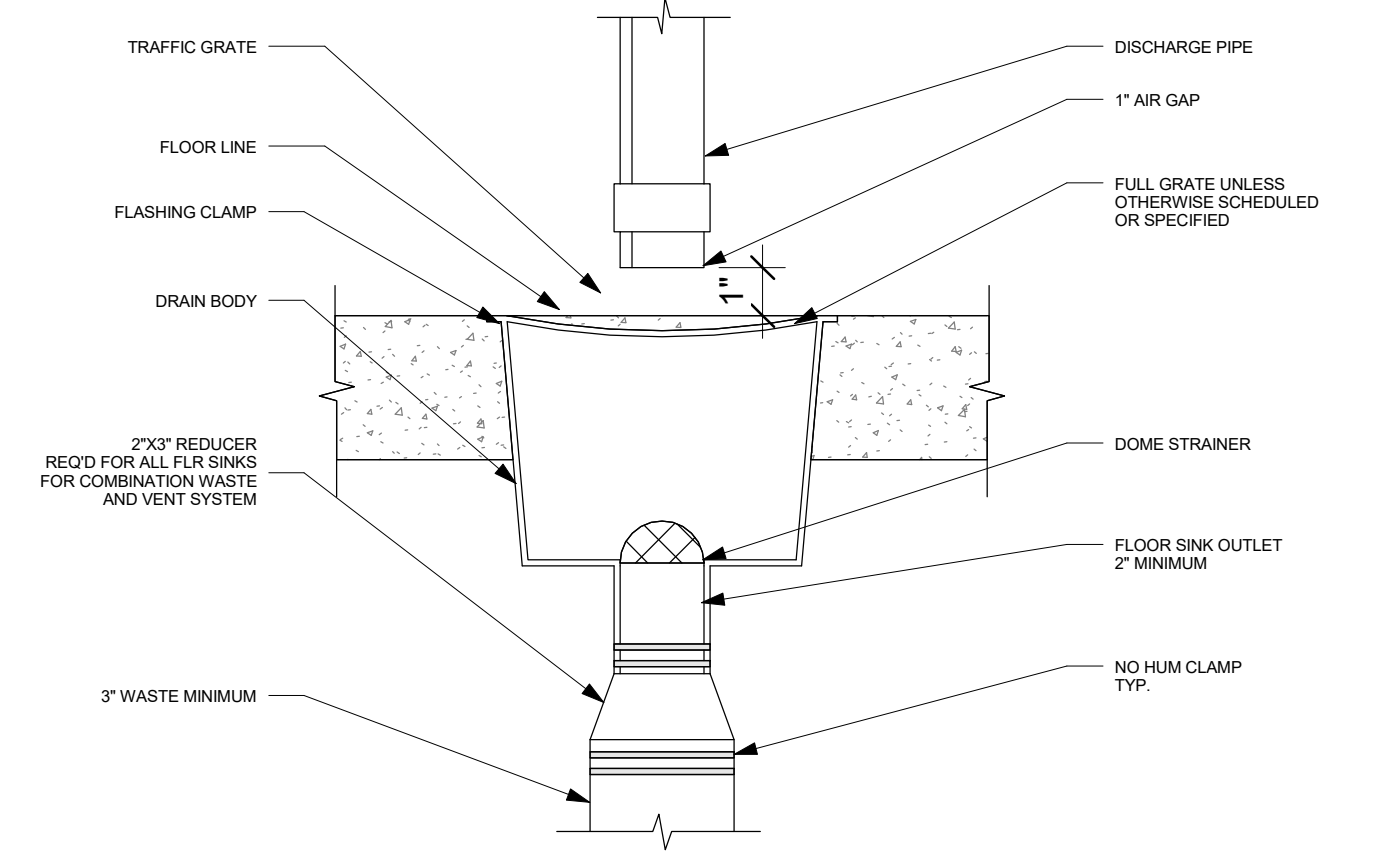
APPLICATION	MATERIAL	JOINT	REMARKS
DRAIN, WASTE, VENT	DMV PLASTIC, NO HUB CAST IRON	SOLVENT WELD SS NO-HUB COUPLING	VERIFY W/LOCAL BUILDING AUTHORITY
DOMESTIC WATER	TYPE "L" DRAWN COPPER	LEAD-FREE SOLDER	INSIDE BUILDING ABOVE SLAB

USAGE CALCULATION

DESCRIPTION	QTY	GPH	TOTAL GPH	WATER HEATER CALCULATION
MOP SINK	1	2	2	5.0 GPH 80% ALLOWANCE FOR SINGLE SERVICE UNITS=LS: 4.0 GPH
HAND SINK	1	0.5	0.5	
3 COMP SINK (1 FAUCET)	1	2	2	NEW WATER HEATER INFORMATION
PREP SINK	1	0.5	0.5	
TOTAL GPH				5.0

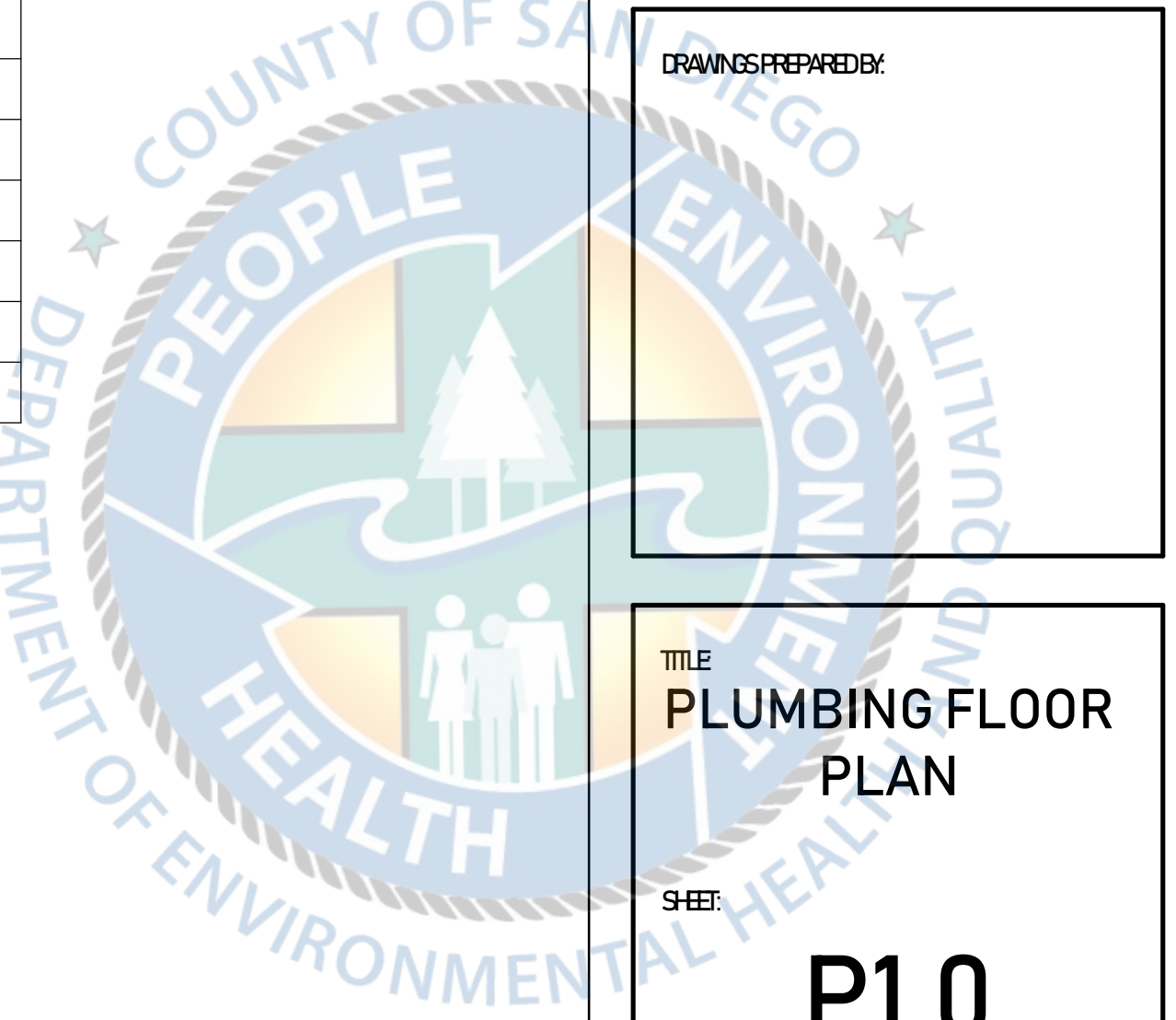
BRAND: NORTIZ
MODEL: NRC08
BTU: 10000 - 180,000 BTU
FLOW RATE: 5.6 GPM @ 60F RISE

FLOOR SINK DETAIL



PLUMBING FIXTURE SCHEDULE

ITEM	DESCRIPTION
MOP SINK	(N) MOP SINK BRAND: FLORESTONE MODEL: 888-2424
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: NORTIZ MODEL: NRC08
PREP SINK	(N) PREP SINK BRAND: REGENCY MODEL: 600S1181818K1FT



DRAWINGS PREPARED BY:

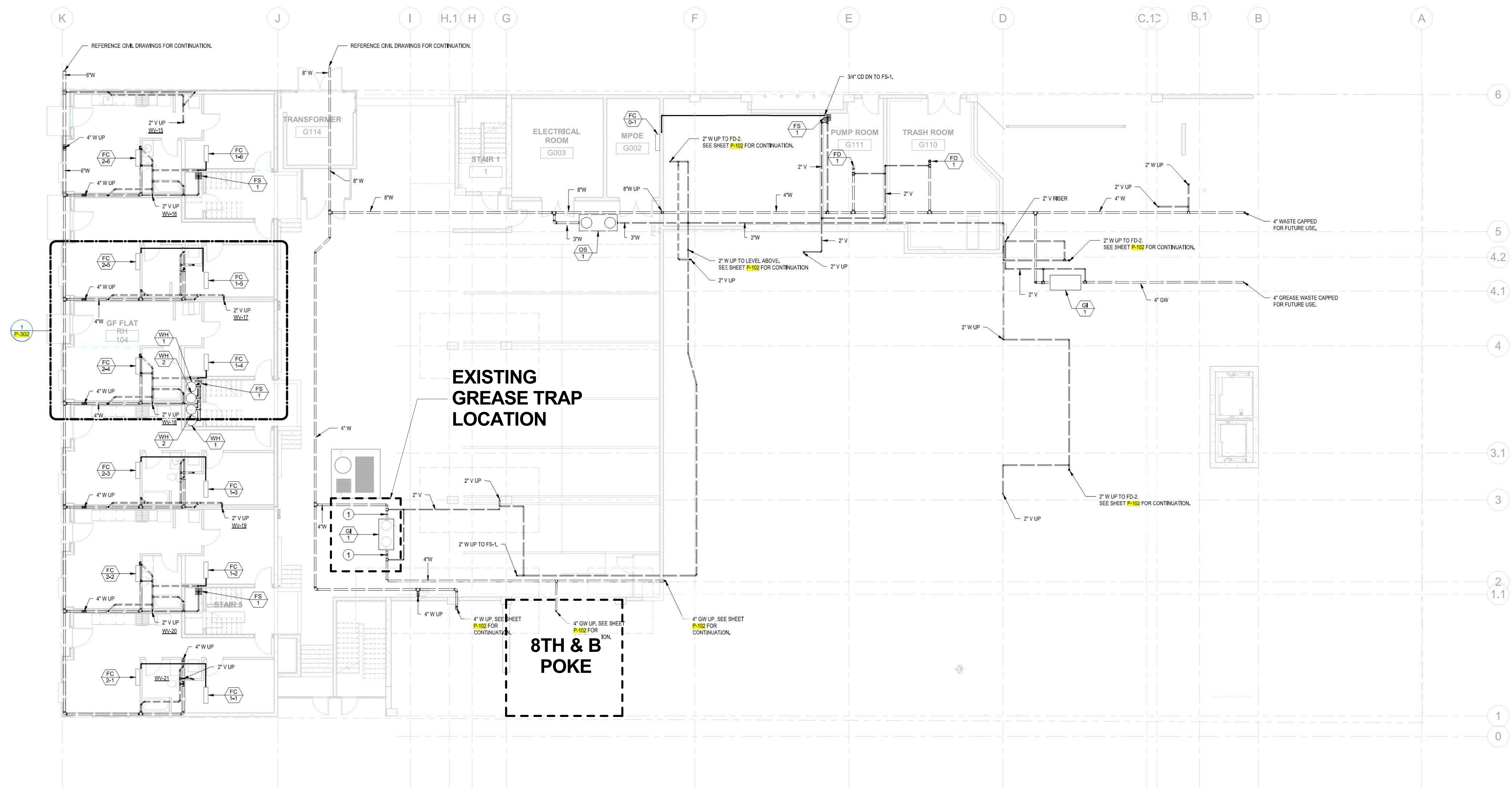
TITLE: **PLUMBING FLOOR PLAN**

SHEET: **P1.0**
03/09/22



DRAWN BY: Author
 PROJECT NUMBER: 03-2021-FFFF-01/4302

NUMBER	DESCRIPTION	DATE

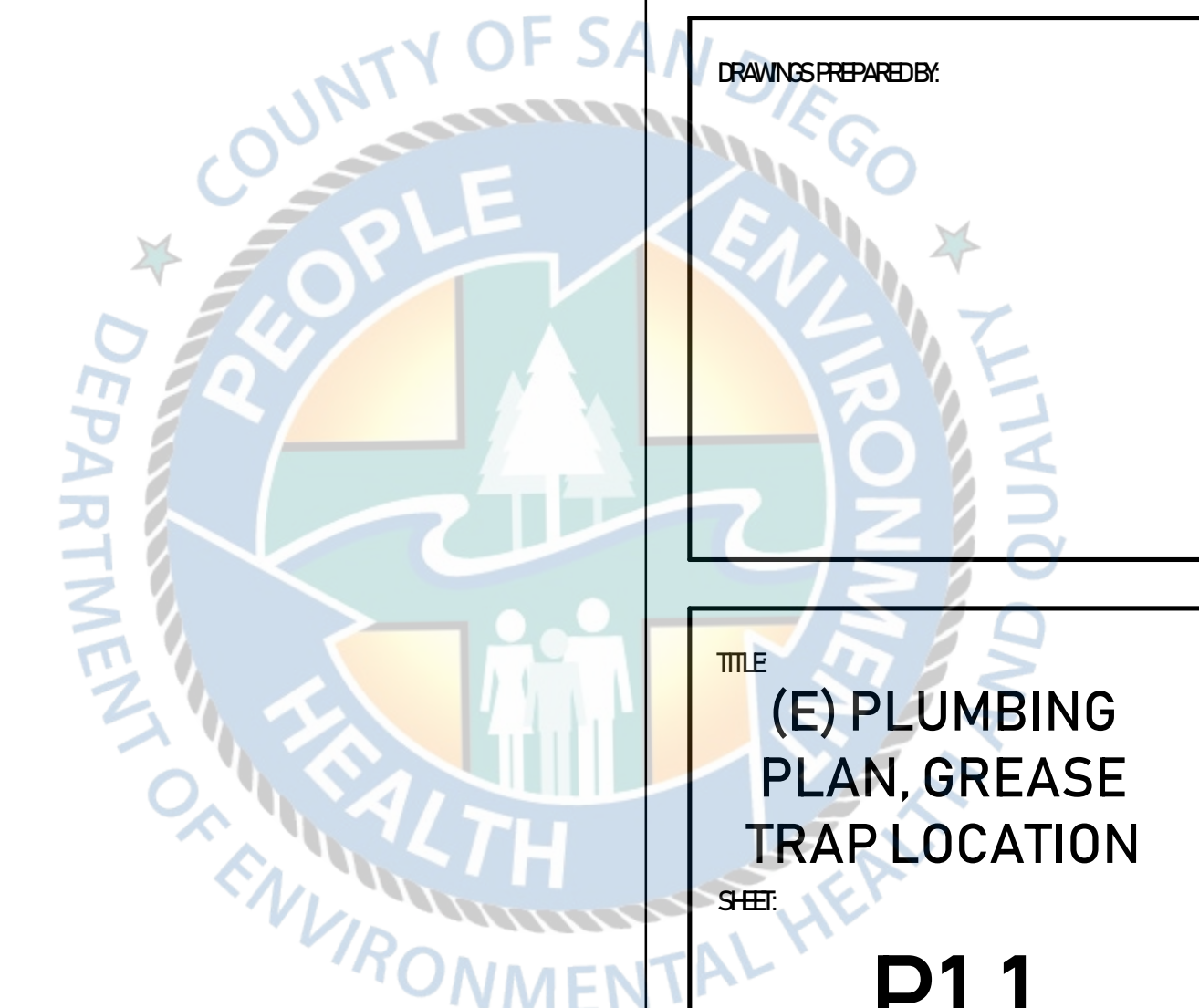


8TH & B POKE
 806 B AVENUE
 NATIONAL CITY CA 91950

1 EXISTING PLUMBING AND VENT - LEVEL P0
 1/8" = 1'-0"

SYMBOLS:

	EXISTING GREASE INTERCEPTOR: JENSEN 1500 GALLONS
--	--



DRAWINGS PREPARED BY:

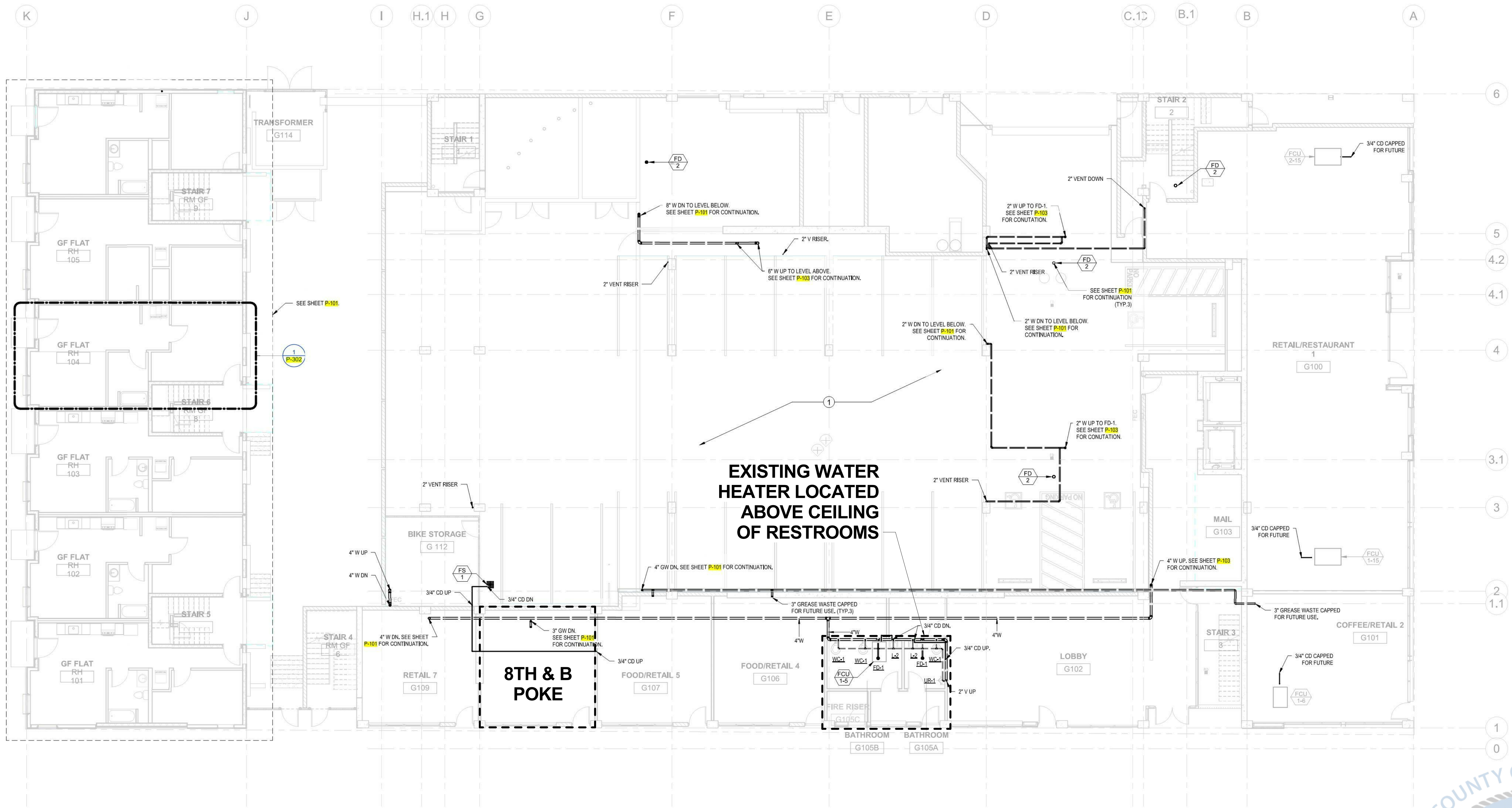
TITLE
 (E) PLUMBING
 PLAN, GREASE
 TRAP LOCATION

SHEET
P1.1
 03/08/22

DRAWN BY: Author
PROJECT NUMBER: 08-2021-FFFF-014302

NUMBER	DESCRIPTION	DATE
2	REVISION 2	04/26/2022

8TH & B POKE
806 B AVENUE
NATIONAL CITY CA 91950

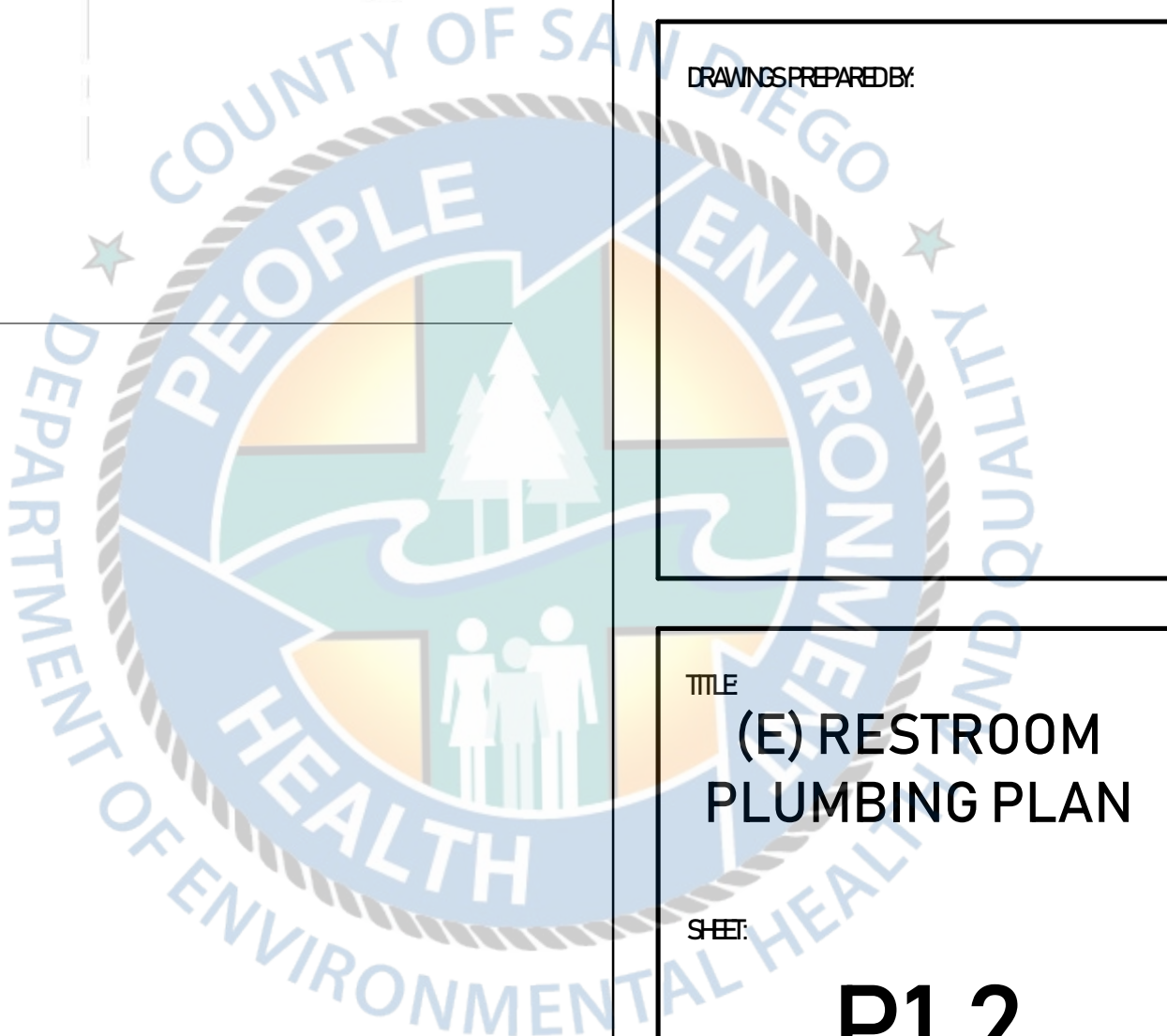


1 EXISTING WATER HEATER
1/8" = 1'-0"

EXISTING WATER HEATER CALCULATION

LOCATION	QTY	TOTAL GPH	WATER HEATER CALCULATION
LAVATORY	5	25	25 GPH 80% ALLOWANCE FOR SINGLE SERVICE UTENSILS: 200GPH
TOTAL GPH	25	25	25GPH X 0.80 X 60% RISE X 6.33L @ 2.08KW INPUT @ X 3412

BRAND: RHEEM
MODEL: XE6P0P12010
NOV-2009



DRAWINGS PREPARED BY:

TITLE
**(E) RESTROOM
PLUMBING PLAN**

SHEET

P1.2

03/09/22



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 COVERED 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 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.

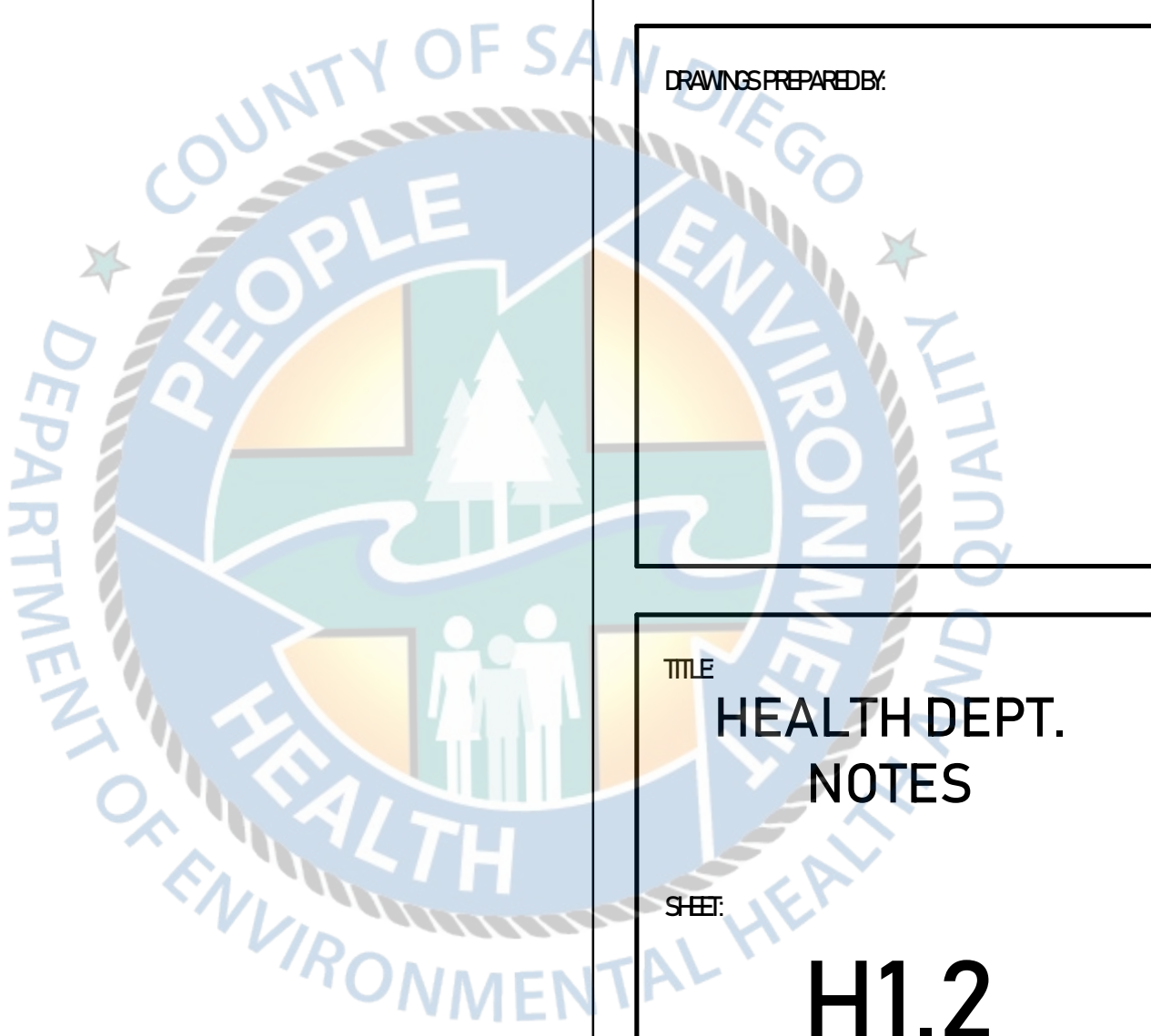
20. ALL LAVATORIES OR HAND SINKS WILL HAVE A COMBINATION FAUCET OR PREMIXING FAUCET CAPABLE OF SUPPLYING WATER TEMPERED TO 100°F. SELF-CLOSING OR METERED FAUCET TO PROVIDE AT LEAST 15 SECONDS OF WATER WITHOUT REACTIVATION.
21. ALL PLUMBING, ELECTRICAL AND GAS LINES SHALL BE CONCEALED WITHIN THE BUILDING 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).
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.

DRAWN BY:	Author
PROJECT NUMBER:	09-0021-FFFF-01/4302

NUMBER	DESCRIPTION	DATE

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TITLE:	HEALTH DEPT. NOTES
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	03/08/22