

|  
   
   |   
  |  
   |   |   |   
  |
---
---
--
--
---|---|--|
| <div>CONSTRUCTION NOTES<br/>(FOR REFERENCE SEE ARCH DWGS)</div> <div><div>1. GENERAL CONTRACTOR SHALL VERIFY ALL CONDITIONS AND DIMENSIONS AT JOB SITE. ALSO, REVIEW LEASE AGREEMENT WITH LANDLORD'S REQUIREMENTS OR CONDITIONS. IF ANY DISCREPANCIES ARE FOUND, CONTRACTOR SHALL NOTIFY THE ARCHITECT/PROJECT COORDINATOR.</div><div>2. ALL CONSTRUCTION WORK MUST CONFORM TO CURRENT LOCAL CODES AND AUTHORITIES FOR BUILDING AND HEALTH DEPARTMENTS.</div><div>3. GENERAL CONTRACTOR AGREES BY ACCEPTING CONTRACT AND STARTING WORK THAT HE SHALL ASSUME SOLE AND COMPLETE RESPONSIBILITY FOR JOB SITE CONDITIONS DURING THE COURSE OF CONSTRUCTION INCLUDING SAFETY OF ALL PERSONS AND PROPERTY. THIS REQUIREMENT SHALL APPLY CONTINUOUSLY AND NOT BE LIMITED TO NORMAL WORKING HOURS. CONTRACTOR SHALL DEFEND, INDEMNIFY AND HOLD THE OWNER, EBR'S ARCHITECT, DESIGNER, ENGINEER AND LANDLORD HARMLESS FROM ANY AND ALL LIABILITY, REAL OR ALLEGED, IN CONNECTION WITH THE PERFORMANCE OF WORK ON THIS PROJECT. CONTRACTOR SHALL SHOW PROOF OF WORKER'S COMPENSATION INSURANCE AS REQUIRED PRIOR TO ISSUING A PERMIT.</div><div>4. ADDITIONAL ON SITE FIRE PROTECTION DURING CONSTRUCTION TO BE PROVIDED AS REQUIRED BY FIRE INSPECTOR OR DEPARTMENT. MAINTAIN EXISTING FIRE SPRINKLER SYSTEM IF APPLICABLE TO PROJECT.</div><div>5. ALL MATERIALS STORED ON THE SITE SHALL BE PROPERLY STACKED AND PROTECTED TO PREVENT DAMAGE AND DETERIORATION UNTIL USE. FAILURE TO PROTECT MATERIALS MAY BE CAUSE FOR REJECTION OF WORK.</div><div>6. GENERAL CONTRACTOR AND SUB-CONTRACTORS SHALL BE RESPONSIBLE FOR LOCATING, MAINTAINING, RELOCATING AND/OR REMOVING EXISTING UTILITIES.</div><div>7. GENERAL CONTRACTOR TO PROVIDE LARGER STUD WALL AS REQUIRED FOR INSTALLATION OF PLUMBING, ELECTRICAL, STRUCTURAL ITEMS, ETC.</div><div>8. EXISTING MATERIAL ON DEMISING OR INTERIOR PARTITION WALLS SHALL BE REMOVED BY SUB-CONTRACTORS TO ALLOW INSTALLATION OF NEW WORK, SUCH AS ELECTRICAL OUTLETS, PLUMBING LINES, ETC. ETC. AFTER WORK HAS BEEN COMPLETED, TESTED AND APPROVED, WALLS SHALL BE COVERED WITH 5/8" GYPSUM BOARD, FIRED TAPED AND PREPARED FOR NEW FINISHES. GENERAL CONTRACTOR SHALL BRACE ENTIRE STRUCTURE, STAIRS STOREFRONT UNTIL COMPLETE AND FUNCTIONING AS A FINISHED INSTALLATION AND UNIT.</div><div>9. ALL WORKMANSHIP AND MATERIAL ARE SUBJECT TO THE APPROVAL OF THE ARCHITECT/DESIGNER, OWNER AND LANDLORD.</div><div>10. GENERAL CONTRACTOR TO INSTALL (FIRE RETARDANT--TREATED IF REQ'D) 2X BLOCKING OR 1/2" PLYWOOD BACKING IN STUD WALLS FOR INSTALLATIONS OF EQUIPMENT, DECOR, ETC. AS REQUIRED. VERIFY ALL LOCATIONS WITH FOOD SERVICE CONTRACTOR AND DECOR CONTRACTOR. ALTHOUGH TYPICAL EQUIPMENT AND DECOR DETAILS WILL BE PROVIDED, IT WILL BE THE RESPONSIBILITY OF EACH SUBCONTRACTOR TO PROVIDE INTEGRAL, COMPLETE, FINAL INSTALLATION, WHICH MEETS LOCAL CODES, DESIGN CONCEPT. FOOD SERVICE CONTRACTOR TO PROVIDE BACKING PLAN.</div><div>11. PUBLIC AREAS, TOILET, AND PUBLIC CIRCULATION AREAS SHALL MEET HEIGHT REQUIREMENTS AS OUTLINED IN THE "STATE OF CALIFORNIA ARCHITECTURAL BARRIER LAWS" AND FEDERAL ADA. ALL REQUIRED TOILET ACCESSORIES, EQUIPMENT, FIXTURES SHALL MEET HEIGHT REQUIREMENTS. FLOOR PLAN WILL ALLOW DISABLED PERSON FULL ACCESS TO ALL FOOD SERVICE ACTIVITIES (KITCHEN, RESTROOMS, EXITS, DINING, ETC.). SEE ARCH DWGS.</div><div>12. AN NEW FIRE SPRINKLER SYSTEM IS TO BE INSTALLED, ENGINEER/SPRINKLER CONT. SHALL PREPARE A REVISED SPRINKLER HEAD LAYOUT AS PER THE NEW FLOOR PLAN. ENGINEER/CONTRACTOR SHALL SUBMIT DRAWING FOR BUILDING DEPARTMENT APPROVAL AND TAKE OUT NECESSARY PERMITS, INCREASE MAIN SIZE FOR NEW HEAD VOLUME. INSTALL DRY HEADS INSIDE EACH OF THE WALK-IN BOXES. WHERE POSSIBLE, RUN PIPING ABOVE CEILING AND PROVIDE ALL NECESSARY HEADS, TRIM PIECES, PIPING, FITTINGS, VALVES, CONNECTIONS, TESTING FITTINGS, DRAINS, ETC. FOR A COMPLETE SYSTEM. DEFERRED APPROVAL ITEM. INSTALLATION TO MEET NFPA. ALTER THE SPRINKLER SYSTEM AS NEEDED BY THE PROPOSED CEILING, STEPPED CEILINGS, LIGHT FIXTURES, ETC. SUBMIT SHOP DRAWINGS AND A PERMIT APPLICATION TO FIRE DEPARTMENT FOR APPROVAL BEFORE ALTERING THE SYSTEM.</div><div>13. REVISED OR NEW VENTILATION/HEATING DUCTS (MATERIALS, INSULATION, INSTALLATION) SHALL CONFORM TO SMACNA MANUAL FOR LOW-PRESSURE DUCTS, 1997 OR LATEST. SEE MECH DWGS</div><div>14. MECHANICAL CONTRACTOR TO PROVIDE TOILET AND DRESSING ROOM EXHAUST FAN(S) AND DUCT WITH WIRING BY ELECTRICIAN. OPTIONAL ONE FAN WITH TIME CLOCK FOR ALL AREAS, OR INDIVIDUAL FANS WITH LIGHT SWITCH CONTROL. VENTILATION SHALL BE PROVIDED IN ALL SANITARY FACILITIES PER CODE. SEE ARCH/MECH DWGS.</div><div>15. EACH TRADE SHALL BE RESPONSIBLE FOR WALL OR ROOF PENETRATIONS TO THE OUTSIDE OF ITS OWN EQUIPMENT, VENTS, CONDUIT, ETC.; INCLUDING CUTTING FLASHING, CAULKING FOR A WATER TIGHT INSTALLATION.</div><div>16. OWNER SHALL PAY PLAN CHECK FEES AT BUILDING AND HEALTH DEPARTMENTS. THE GENERAL CONTRACTOR AND SUBS SHALL SECURE ALL NECESSARY PERMITS. INSPECTIONS AND APPROVAL FROM BUILDING DEPARTMENT FOR EACH SPECIFIC WORK UNLESS OTHERWISE NOTED.</div><div>17. VERIFY IF ASSEMBLY PERMIT IS REQUIRED CONTACT THE BUREAU OF FIRE PREVENTION FOR INFORMATION.</div><div>18. APPLIANCES DESIGNED TO BE FIXED IN POSITION SHALL BE SECURELY FASTENED IN PLACE. SUPPORTS FOR APPLIANCES SHALL BE DESIGNED AND CONSTRUCTED TO SUSTAIN VERTICAL AND HORIZONTAL LOADS WITHIN THE STRESS LIMITATIONS SPECIFIED IN THE CODE. SEE ARCH/STRUCTURAL DWGS.</div></div> <div><div>VICINITY MAP</div><div><div>PROJECT LOCATION<br/>400 HARTZ AVE<br/>DANVILLE, CA 94526</div><div></div></div></div> <tr><td><div>HEALTH NOTES</div><div><div>1. EQUIPMENT AND INSTALLATION SHALL MEET ALL REQUIREMENTS AS LISTED IN CALIFORNIA UNIFORM RETAIL FOOD FACILITIES CODE WHICH WILL BE IN EFFECT JULY 20 2007, 1985 FOR CALIFORNIA PROJECTS IN ADDITION TO LOCAL AND COUNTY CODES. INCLUDING AMENDED, SENATE BILL NO. 744</div><div>2. ALL FOOD SERVICE AND RELATED EQUIPMENT SHALL BE NATIONAL SANITATION FOUNDATION (NSF) APPROVED AND IN CONFORMITY WITH LOCAL HEALTH REGULATIONS. INSTALLATION OF EQUIPMENT SHALL MEET SAME REQUIREMENTS.</div><div>3. ALL ADJOINING EQUIPMENT AND COUNTERS SHALL BE SEALED TOGETHER TO PREVENT THE ENTRANCE OF MOISTURE. ALL EQUIPMENT, INCLUDING SHELVING, SHALL BE SMOOTHLY SEALED TO THE WALL TO PREVENT THE ENTRANCE OF SPLASH AND DEBRIS. ALL PORTABLE OR FREE STANDING UNITS SHALL BE REMOVABLE AND EASILY ACCESSIBLE FOR CLEANING. ALL CRACKS AND CREVICES AT JOINTS TO BE SEALED.</div><div>4. ALL WORKING SURFACES SHALL BE SMOOTH AND IMPERVIOUS.</div><div>5. ADEQUATE SNEEZE GUARD PROTECTION MUST BE PROVIDED WHERE UNWRAPPED FOOD IS DISPLAYED OR CUSTOMER'S SELF-SERVICE OF FOODS IS PROPOSED. SNEEZE GUARD MUST BE CONSTRUCTED OF APPROVED DESIGN. A PORTABLE SNEEZE GUARD MAY BE USED IF SIZE AND POSITIONING IS APPROVED BY HEALTH DEPARTMENT DURING CONSTRUCTION INSPECTION. FOR REFERENCE--NOT IN PROJECT.</div><div>6. ALL CUTTING BOARDS SHALL BE NSF APPROVED.</div><div>7. ALL REFRIGERATION EQUIPMENT AND EQUIPMENT FOR HOT STORAGE SHALL HAVE THERMOMETERS WHICH ARE EASILY READABLE, ARE IN PROPER WORKING CONDITION AND ARE ACCURATE WITHIN A RANGE OF PLUS OR MINUS TWO DEGREES. #1, 2</div><div>8. STORAGE SHELVING MUST BE SPECIFIED AS HAVING A SMOOTH, NON-ABSORBENT FINISH. THE LOWEST SHELF SHOULD BE 6" ABOVE THE FLOOR. #18</div><div>9. EXHAUST HOOD MUST MEET ALL MECHANICAL CODE REQUIREMENTS. CANOPY HOOD SHALL EXTEND 6" BEYOND ALL SIDES OF COOKING EQUIPMENT AS MEASURED FROM THE INSIDE EDGE OF THE GREASE TROUGH. ADEQUATE MECHANICAL MAKE-UP AIR IS PROVIDED AT FACE OF HOOD IN ORDER TO PRODUCE A BALANCED SYSTEM (MAKE-UP AIR SHALL EQUAL 95 TO 100% OF EXHAUSTED AIR). INTERWIRE EXHAUST/SUPPLY FANS. TYPE I HOODS #12 WITH EXHAUST FAN #13 AND MUA FAN #14</div><div>10. TOILET AND DRESSING ROOMS SHALL BE MECHANICALLY VENTILATED BY EXHAUST FAN(S) TO THE OUTSIDE PREMISES. THE EXHAUST FAN WITHIN EACH TOILET ROOM SHALL BE ACTIVATED BY A SWITCH, TO THE LIGHT FIXTURE LOCATED THEREIN AND CAPABLE OF 12 AIR CHANGES PER HOUR. SEE ARCH/MECH DWGS.</div><div>11. ALL AREAS MUST HAVE SUFFICIENT VENTILATION TO FACILITATE PROPER FOOD STORAGE AND TO PROVIDE A REASONABLE CONDITION OF COMFORT FOR ANY EMPLOYEE, CONSISTENT WITH THE JOB PERFORMED BY THE EMPLOYEE. SEE MECH DWGS.</div><div>12. IF A HOT WATER (180 DEGREES F) SANITIZING RINSE DISHWASHING MACHINE IS INSTALLED, IT REQUIRES A TYPE II VAPOR HOOD WITH MECHANICAL EXHAUST VENTILATION. PROJECT HAS LOW TEMP UNDERCOUNTER DISHWASHER #33 AND 3 COMP WASH SINK #25/26.</div><div>13. ATMOSPHERIC VACUUM BREAKERS, APPROVED BACKFLOW PRESSURE PREVENTION DEVICES, ARE REQUIRED AT WATER SUPPLY LINES TO SINKS WITH THREADED SPIGOTS, DISHWASHER, GARBAGE DISPOSAL FLUSH LINES, STEAM EQUIPMENT, URINALS, BEVERAGE DISPENSERS, ICE MACHINES, LANDSCAPE IRRIGATION SYSTEM AND OTHER FIXTURES.</div><div>14. AT LEAST ONE SINK OR ONE SINK COMPARTMENT SHALL BE AVAILABLE FOR FOOD PREPARATION. FOOD PREPARATION SINKS SHALL HAVE AN INDIRECT SEWER CONNECTION, I.E.: FIXED IN-LINE AIRGAP OR DRAIN TO FLOOR SINK THROUGH APPROVED AIRGAP. #3/4.</div><div>15. A SEPARATE WALL-MOUNTED HAND WASH BASIN IS REQUIRED WITHIN, OR ADJACENT TO, THE FOOD PREPARATION AND PACKAGING AREA AND RESTROOMS. PROVIDE PERMANENTLY MOUNTED SINGLE SERVICE SOAP AND PAPER TOWEL DISPENSERS. #23/24</div><div>16. ALL SINKS TO BE PROVIDED WITH ADEQUATE HOT AND COLD WATER FROM MIXING FAUCETS INCLUDING RESTROOM SINKS. #3/4, 23, 25/26, M4</div><div>17. ALL PIPING TO BE INSTALLED WITHIN WALLS OR CABINET. IF CONDUITS, PLUMBING, ETC. ARE EXPOSED THEY MUST BE INSTALLED AT LEAST 6 INCHES OFF THE FLOOR AND 1 INCH AWAY FROM WALLS. ALL EXPOSED FLEX CONDUIT IS TO BE SEALTIGHT OR EQUIVALENT.</div><div>18. THE JUNCTURE AT THE FLOOR AND WALL MUST HAVE A COVED BASE WITH AT LEAST A 3/8 INCH RADIUS AND EXTENDING AT LEAST 6 INCHES UP THE WALL. STATIONARY FIXTURES OR BUILD-IN EQUIPMENT CAN BE SEALED ON A 4 INCH HIGH 3/8 INCH RADIUS CONCRETE CURB OR COVED-IN POSITION ON THE FLOOR. IF TOP SET COWING IS USED, IT MUST BE ADEQUATELY SEALED AT THE FLOOR WITH SILICONE SEALANT OR EQUIVALENT TO FORM WATERPROOF
SEAL.</div><div>19. SPARE NO</div><div>20. FIFTY FOOT CANDLES OF LIGHT SHALL BE PROVIDED FOR ALL FOOD PREPARATION AREAS. MINIMUM OF TWENTY FOOT CANDLES OF LIGHT FOR CONSUMER SELF SERVICE OR WHERE FOODS ARE SOLD OR OFFERED FOR CONSUMPTION, INSIDE EQUIPMENT, 30" ABOVE FLOOR IN HANDWASHING, WAREWASHING, RESTROOMS. TEN FOOT CANDLES AT A DISTANCE OF 30" ABOVE FLOOR IN WALK-IN BOX, BARS AND DRY STORAGE. ADEQUATE LIGHTING SHALL BE USED OVER BAR SINKS AND AVAILABLE FOR CLEANUP OF GENERAL PREMISES. SEE ARCH DWGS.</div><div>21. LIGHT FIXTURES IN AREAS WHERE FOOD IS PREPARED OR WHERE OPEN FOOD IS STORED OR WHERE UTENSILS ARE CLEANED MUST HAVE SHATTERPROOF SHIELDS AND SHALL BE READILY CLEANABLE. SEE ARCH. DWGS.</div><div>22. PROVIDE AUTOMATIC DOOR CLOSURES ON ALL ENTRY, DELIVERY, RESTROOM AND CHANGE ROOM DOORS. GAPS UNDER EXTERIOR DOORS MAY NOT EXCEED MORE THAN 1/4". ANY EXTERIOR OPENABLE WINDOWS WILL BE SCREENED WITH NOT LESS THAN 16 MESH SCREENING. SEE ARCH DWGS.</div><div>23. APPROVED AIR CURTAINS MAY BE REQUIRED OVER ALL DELIVERY DOORS. THE AIR DEVICE SHALL BE SO INSTALLED THAT IT WILL AUTOMATICALLY OPERATE WHENEVER THE DOOR OPENS. #M1</div><div>24. BUILDING SHALL BE INSECT AND RODENT PROOF. EXTERIOR DOORS MUST BE SELF-CLOSING AND MUST COME WITHIN 1/4" OF FLOOR. ALL VENTS AND OTHER OPENINGS TO OUTSIDE NEED TO BE SEALED OR SCREENED, SIX (6) TEEN (16) MESH SCREENING IS REQUIRED ON ANY OPENABLE WINDOWS.</div><div>25. REFUSE CONTAINERS SHALL BE MOISTURE AND VERMIN PROOF WITH TIGHT FITTING LIDS. #6</div><div>26. ANY TRASH AND GARBAGE STORAGE AREA RECEIVING FOOD WASTE OR FOOD CONTAINERS, MUST HAVE A WATER BIB TO FACILITATE CLEANING. FLOOR, WALLS, AND CEILING MUST BE SMOOTH AND CLEANABLE; RECOMMEND HOT AND COLD WATER BIB BE AVAILABLE FOR CLEANING. WASTE WATER FROM SUCH CLEANING OPERATIONS MUST BE DISPOSED OF AS SEWAGE THROUGH A FLOOR DRAIN IN THE TRASH ENCLOSURE OR THE EQUIVALENT. SEE SITE PLAN-ARCHITECTURAL DRAWING(S).</div></div></td><td><div>HEALTH NOTES (CONTINUED)</div><div><div>27. PROVIDE A MOP AND BROOM RACK AND CLEANING SOLUTION STORAGE SHELVING AWAY FROM FOOD PREPARATION AND STORAGE AREAS. #M4/M5/M6.</div><div>28. IF AN EMPLOYEE GARMENT CHANGE AREA, SEPARATE FROM RESTROOM IS REQUIRED, CABINETS OR LOCKERS MUST BE INSTALLED IN THIS AREA OR EQ. #M8</div><div>29. EQUIPMENT SHALL MEET OR BE EQUIVALENT TO APPLICABLE NATIONAL SANITATION FOUNDATION (NSF) STANDARDS, OR IN THE ABSENCE OF APPLICABLE NSF STANDARDS, BE APPROVED BY THE ENFORCEMENT OFFICER. SUBMIT DOCUMENTATION OR WRITTEN VERIFICATION THAT ONLY APPROVED COMMERCIAL EQUIPMENT WILL BE USED (SUCH AS EQUIPMENT BROCHURES, MAKE AND MODEL, ETC.). MEET U.L. APPROVAL.</div><div>30. EQUIPMENT OR UTENSILS USED IN THE PREPARATION, SALE, SERVICE AND DISPLAY OF FOOD SHALL BE MADE OF NON-TOXIC, NON-CORROSIVE MATERIALS AND SHALL BE CONSTRUCTED, INSTALLED AND MAINTAINED TO BE EASILY CLEANED.</div><div>31. WALLS AND CEILINGS OF ALL ROOMS, EXCEPT BARS, WHERE FOOD IS STORED IN UNOPENED CONTAINERS, AND DINING AREAS SHALL BE DURABLE, SMOOTH, NON-ABSORBENT AND WASHABLE. WALLS AND CEILING OF FOOD PREPARATION AND UTENSIL WASHING AREAS AND INTERIOR SURFACES OF WALK-IN REFRIGERATION UNITS SHALL ALSO BE LIGHT COLORED WITH 70% LIGHT REFLECTANCE VALUE. SEE ARCH DWGS.</div><div>32. EACH METAL SINK COMPARTMENT MUST BE LARGE ENOUGH TO HOLD THE LARGEST UTENSILS WASHED IN THE SINK. EVERY UTENSIL SINK MUST HAVE TWO (2) METAL DRAINBOARDS. EACH METAL SINK DRAINBOARD MUST BE INTEGRAL WITH THE SINK AND SHOULD BE AT LEAST AS LONG AS ONE SINK COMPARTMENT. #25/26</div><div>33. OWNER TO PROVIDE THREE SIGNS: "NO SMOKING" IN KITCHEN; "WASH HANDS" AT HAND LAVATORY; "CHOKE CHART".</div><div>34. SLIP RESISTANT FLOORING THAT ARE ABRASIVE OR HAVE A RAISED TREAD PATTERN MUST BE RESTRICTED TO TRAFFIC AREAS ONLY AND MUST BE PROPERLY SLOPED TO FLOOR DRAINS. FLOORING UNDER EQUIPMENT AND AT THE BASE COVES MUST BE SMOOTH (FOR NEW FLOORS). SEE ARCH. DWGS.</div><div>35. IF FLOOR TILE GROUT IS USED, AN ACCEPTABLE GROUT, ADDITIVE MIXED WITH THE GROUT TO MAKE IT GREASE, OIL AND WATER RESISTANT SHALL BE USED (FOR NEW FLOOR AND REPAIR WORK). SEE ARCH. DWGS.</div><div>36. FLOOR MOUNTED EQUIPMENT MUST BE SUPPORTED BY SIX (6) INCHES MINIMUM APPROVED COMMERCIAL CASTER, OR BE COMPLETELY SEALED IN POSITION ON A FOUR (4) INCHES MINIMUM HIGH CONTINUOUSLY AND INTEGRAL COVED BASE OR COVED CONCRETE CURB TO FACILITATE EASE OF CLEANING.</div><div>37. WATER HEATER SHALL BE ON A FOUR (4) INCHES MINIMUM HIGH COVED CURB BASE, OR ON AT LEAST SIX (6) INCHES HIGH, SMOOTH, EASILY CLEANABLE APPROVED LEGS. #. IF ANY FIXTURE THAT REQUIRES HOT WATER IS MORE THAN SIXTY FEET AWAY FROM HOT WATER HEATER PLUMBER TO PROVIDE RECIRCULATING PUMP.</div><div>38. WALK-IN REFRIGERATION OR FREEZER UNITS MUST BE COMPLETELY FLASHED TO THE BUILDING'S WALLS AND CEILING. THE AREAS ABOVE WALK-INS MAY NOT BE USED FOR STORAGE. ANY OPENINGS FOR VENTILATION IN THE FLASHING ABOVE WALK-INS UNITS MUST BE SCREENED WITH AT LEAST 16 MESH SCREEN (ANY SCREENS OVER VENTILATION OPENINGS MUST BE KEPT CLEAN). FOR REFERENCE--NOT IN PROJECT.</div><div>39. APPLIANCES DESIGNED TO BE FIXED IN POSITION SHALL BE SECURELY FASTENED IN PLACE. SUPPORTS FOR APPLIANCES SHALL BE DESIGNED AND CONSTRUCTED TO SUSTAIN VERTICAL AND HORIZONTAL LOADS WITHIN THE STRESS LIMITATIONS SPECIFIED IN THE CBC. SEE ARCH/STRUCTURAL DWGS.</div></div><div><div>FIRE DEPARTMENT NOTES</div><div><div>1. GENERAL CONTRACTOR TO PROVIDE HAND FIRE EXTINGUISHER OF TYPE AND SIZE AS REQUIRED BY CODE AND LOCATE AS INDICATED ON DRAWING (FOR RESTAURANT USE). PROVIDE PROPER IDENTIFICATION SIGNS. INSTALL AT HEIGHT NOT TO EXCEED 5'0". EXACT NUMBER/LOCATION BY FIRE INSPECTOR. GC TO PROVIDE A K CLASS FIRE EXTINGUISHER WITHIN 30 FEET OF COOKING INVOLVING VEGETABLE OR ANIMAL OIL AND FATS (SUCH AS DEEP FAT FRYERS), AS MEASURED ALONG AN UNOBSTRUCTED PATH OF TRAVEL. ALL PORTIONS OF THE BUILDING SHALL BE WITHIN 75 FEET OF A FIRE EXTINGUISHER WITH A MINIMUM SIZE 2-A-10--BC. #M3</div><div>2. EXIT DOORS (SEE ARCH DWGS) SHALL BE LEFT UNLOCKED DURING ALL BUSINESS HOURS AND SHALL BE OPENABLE FROM INSIDE WITHOUT USE OF A KEY OR SPECIAL KNOWLEDGE OR EFFORT. KEY LOCKING HARDWARE IF EQUIPPED WITH A DOUBLE--KEYED INDICATING CYLINDER LOCK WHICH CLEARLY INDICATES WHETHER IT IS "LOCKED" OR "UNLOCKED". MANUALLY OPERATED EDGE-OR SURFACE MOUNTED FLUSH BOLTS AND SURFACE BOLTS SHALL NOT BE USED ON EXIT DOORS. PANIC HARDWARE TO BE PROVIDE AS PER LOCAL CODE REQUIREMENTS. GENERAL CONTRACTOR TO PROVIDE A SIGNAGE OVER EACH EXIT DOOR, E.G. "THIS DOOR SHALL REMAIN OPEN DURING BUSINESS HOURS" OR "EXIT DOOR ONLY". ONLY REQUIRED FOR ASSEMBLY BLDGS.</div><div>3. PROVIDE EXIT SIGN ILLUMINATION PER CODE, PROVIDE APPROVED EXIT SIGNS INSTALLED AT ALL REQUIRED EXITS AND WHERE OTHERWISE NECESSARY IN ORDER TO INDICATE THE DIRECTION OF EGRESS. NO POINT SHALL BE MORE THAN 100 FEET FROM THE NEAREST VISIBLE SIGN. EXIT SIGNS SHALL BE INTERNALLY OR EXTERNALLY ILLUMINATED IN ACCORDANCE WITH THE BUILDING CODE. (1011.1) CBC. PROVIDE EMERGENCY EGRESS ILLUMINATION AT A MINIMUM OF 1 FOOT--CANDLE AT FLOOR LEVEL THROUGHOUT ILLUMINATION SHALL INCLUDE THE MAIN FLOOR AREAS INCLUDING ALL PATHS OF EGRESS TO EXITS (1006.3) CBC. TESTING OF THE EMERGENCY EGRESS ILLUMINATION SHALL REQUIRE DISCONNECTING THE PRIMARY POWER TO THE FIXTURE(S). THIS MAY BE ACCOMPLISHED BY THE EMERGENCY CIRCUIT BREAKER OR MAIN ELECTRICAL DISCONNECT. PLAN ACCORDINGLY. SEE ARCH/ELEC DWGS.</div><div>4. GENERAL CONTRACTOR TO PROVIDE A OCCUPANCY SIGN WITH MAXIMUM PERSON AMOUNT AS DETERMINED BY FIRE/BUILDING DEPARTMENT AND MOUNT ON WALL IN A CONSPICUOUS LOCATION NEAR THE MAIN EXIT OR EXIT--ACROSS DOORWAY FROM THE ROOM (1004.4) CBC</div><div>5. KITCHEN DESIGN DOES INCLUDE AN EXHAUST HOOD SYSTEM, THE EXHAUST DUCT INSTALLATION SHALL CONFORM TO THE REQUIREMENTS OF CBC/CMC, AND LOCAL ORDINANCES. GENERAL CONTRACTOR TO PROVIDE ROOF OPENINGS FOR DUCTWORK. FSC TO PROVIDE AN AUTOMATIC FIRE EXTINGUISHING SYSTEM IN THE GREASE HOOD AND DUCT. FSC TO SUBMIT SHOP DRAWINGS AND A PERMIT APPLICATION TO THE FIRE DEPARTMENT FOR APPROVAL BY SRFPD PRIOR TO INSTALLATION. TYPE I #12 EXHAUST FAN #13 AND MUA FAN #14. HOOD FIRE SUPPRESSION SYSTEM #15 . KITCHEN SUPPRESSION SYSTEM SHALL COMPLY WITH NFPA 17-A AND UL300.</div><div>6. APPROVED NUMBERS OR ADDRESSES SHALL BE PLACED BY GC ON ALL NEW AND EXISTING BUILDINGS IN SUCH A POSITION AS TO BE PLAINLY VISIBLE AND LEGIBLE FROM THE STREET OR ROAD FRONTING THE PROPERTY. SAID NUMBERS SHALL CONTRAST WITH THEIR BACKGROUND. SEE ARCH DWGS.</div></div></div></td><td><div>GENERAL NOTES</div><div><div>BIDDING</div><div><div>1. ALL ITEMS AND INSTALLATIONS BY FOOD SERVICE CONTRACTOR, DECOR CONTRACTOR AND SIGN FABRICATOR ARE UNDER A SEPARATE CONTRACT AND NOT PART OF GENERAL CONSTRUCTION BID. GENERAL CONTRACTOR AND SUBS ARE RESPONSIBLE FOR RELATED WORK AS OUTLINED IN THE DRAWINGS; E.G., PROVIDE POWER TO SPECIFIED LOCATION FOR SIGN, BUT SIGN CONTRACTOR SHALL FABRICATE ITEM AND INSTALL. FOOD SERVICE CONTRACTOR SHALL SET EQUIPMENT IN PLACE WHILE PLUMBER / ELECTRICIAN SHALL MAKE UTILITY CONNECTION.</div><div>2. EXTERIOR ILLUMINATED OR NON-ILLUMINATED SIGNS, AWNINGS, ETC. SHALL BE UNDER SEPARATE CONTRACTS AND PERMITS. APPLICATION FOR PERMITS SHALL BE FILED WITH LOCAL AUTHORITY PRIOR TO FABRICATION AND INSTALLATION.</div></div><div><div>SUBSTITUTIONS</div><div>1. WHEN A SPECIFIC REFERENCE TO AN ARTICLE, MANUFACTURER, PROPERTY, NAME, DEVICE, PRODUCT, MATERIAL OR FIXTURE IS MADE IN GENERAL CONSTRUCTION DOCUMENTS, IT IS TO ESTABLISH A STANDARD OF QUALITY AND SHALL NOT BE CONSTRUED AS LIMITING COMPETITION. IF THE CONTRACTOR, SUB-CONTRACTOR, SUPPLIER, MANUFACTURER'S REPRESENTATIVE, ETC. INVOLVED WITH THE PROJECT DESIRES TO BID MATERIALS OTHER THAN THE SPECIFIED ITEMS, REQUEST FOR APPROVAL OF LIKE ITEMS SHALL BE MADE IN WRITING PROJECT COORDINATOR/OWNER NOT LATER THAN 5 CALENDAR DAYS PRIOR TO SPECIFIED TIME FOR GENERAL CONSTRUCTION BID OPENING. MATERIALS ACCEPTABLE FOR SUBSTITUTION WILL BE APPROVED.</div><div>2. SUBMITTAL FOR APPROVAL OF
MATERIALS OR PRODUCTS SHALL CONTAIN SUFFICIENT INFORMATION, DESCRIPTION BROCHURES, DRAWINGS, SAMPLES OR OTHER DATA AS NECESSARY OR REQUIRED TO DETERMINE WHETHER THE PROPOSED SUBSTITUTION IS EQUAL TO THE ITEM SPECIFIED. EACH SUBMITTAL SHALL BE WELL MARKED AND IDENTIFIED AS TO TYPE AND KIND OF ITEMS BEING MADE. EACH SUBMITTAL FOR APPROVAL OF LIKE ITEMS, MATERIALS OR PRODUCTS WILL BE COMPLETE WITH SUBSTANTIATING DATA. REFERENCE TO CATALOGS THAT DESIGN CONSTRUCTION COORDINATOR MAY OR MAY NOT HAVE, WILL NOT BE ACCEPTABLE.</div></div><div><div>CHANGE ORDERS</div><div>1. THE GENERAL CONTRACTOR SHALL NOT MAKE AN ADDITION, DELETION, OR REVISION TO THE CONTRACT DOCUMENTS WHICH WOULD AFFECT THE CONTRACT SUM OR CONTRACT TIME WITHOUT A WRITTEN CHANGE ORDER AUTHORIZED AND SIGNED BY THE OWNER.</div></div></div><div><div>HAZARDOUS MATERIALS NOTES</div><div><div>1. EBR'S SHALL NOT BE HELD RESPONSIBLE FOR DETERMINING THE EXISTENCE OR REMOVAL OF HAZARDOUS OR ASBESTOS MATERIALS. THE OWNER SHALL BE RESPONSIBLE FOR THE COST OF REMOVING AND DISPOSING OF ANY HAZARDOUS OR ASBESTOS MATERIALS OF THE SITE OR CONTAINED WITHIN THE BUILDING. REMOVAL METHOD SHALL BE AS OUTLINED WITHIN THE STATE/LOCAL CODES, PERFORMED BY A STATE LICENSED CONTRACTOR AND DISPOSED OF AT AN ACCEPTABLE/LICENSED DUMP SITE. NON-REMOVAL OF MATERIAL AND RESULTING FINES OF CONSTRUCTION STOPPAGE SHALL BE THE OWNERS RESPONSIBILITY.</div><div>2. IF NECESSARY, THE WORK SHALL BE COORDINATED WITH COUNTY ENVIRONMENTAL HEALTH AND LOCAL QUALITY CONTROL MANAGEMENT DISTRICT.</div><div>3. DEMOLITION WORK SHALL BE FOR REMOVAL OF NON-BEARING WALLS (NO STRUCTURAL WORK REQUIRED) TO ALLOW INSTALLATION OF NEW UTILITY ITEMS IF REQUIRED.</div></div></div><div><div>ABBREVIATIONS</div><div><div>AFF ABOVE FINISH FLOOR</div><div>D.C. DECOR CONTRACTOR</div><div>E.C. ELECTRICAL CONTRACTOR</div><div>EBRS. EAST BAY RESTAURANT SUPPLY INC.</div><div>EX. EXISTING</div><div>FD FLOOR DRAIN</div><div>FFD FUNNEL FLOOR DRAIN</div><div>FOB FACE OF BLOCK</div><div>FOC FACE OF CONCRETE</div><div>FOE FACE OF EQUIPMENT BASE</div><div>FOM FACE OF MASONRY</div><div>FOS FACE OF STUD</div><div>FOW FACE OF WALL</div><div>FS FLOOR SINK</div><div>FSC FOOD SERVICE CONTRACTOR</div><div>GC. GENERAL CONTRACTOR</div><div>HD. HUB DRAIN</div><div>MECH. MECHANICAL CONTRACTOR</div><div>MFG MANUFACTURER</div><div>N.A. NOT APPLICABLE</div><div>NTS NOT TO SCALE</div><div>PLBR. PLUMBER</div><div>RO ROUGH OPENING</div><div>SIP SET IN PLACE</div><div>TBS TO BE SELECTED</div></div></div><div><div>CONSULTANTS</div><div><div>FOOD SERVICE:<br/>EASTBAY RESTAURANT SUPPLY<br/>8480 ENTERPRISE WAY<br/>OAKLAND, CA 94621<br/>TEL: (510) 627-0206<br/>FAX: (510) 633-7939<br/>CONTACT: JOE RUK<br/>E-MAIL ADDRESS: joer@ebrs.net</div><div>ARCHITECT:<br/>ARCHITECTURAL RESOURCES GROUP<br/>PIER 9, THE EMBARCADERO<br/>SAN FRANCISCO, CA 94111<br/>TEL: (415) 421-1680<br/>FAX: (415) 421-0127<br/>CONTACT: PHILIP ROSSETTI<br/>E-MAIL ADDRESS: philip@argsf.com</div></div></div></td><td><div>PROJECT DATA</div><div><div>1. PROJECT NAME: VETERANS COMMUNITY KITCHEN</div><div>2. PROJECT ADDRESS: 400 HARTZ AVE<br/>DANVILLE, CA 94526</div><div>3. ZONING: SEE ARCHITECTURAL DRAWINGS</div><div>4. USE: SEE ARCHITECTURAL DRAWINGS<br/>PROJECT: FOOD SERVICE</div><div>5. BUILDING TYPE: SEE ARCHITECTURAL DRAWINGS<br/>TWO STOREY W/ BASEMENT<br/>TYPE V W/ FIRE SPRINKLERS</div><div>6. CODES: 2007 CBC, CPC, CMC, CEC, CFC WITH<br/>CALIF. ENERGY CODE (TITLE 24)<br/>CALIF BLDG CODE HANDICAP REQ'S<br/>(TITLE 24); ADA REGULATIONS</div><div>7. SQUARE FOOTAGE PROJECT<br/>SEE ARCH DWGS FOR FULL BREAKDOWN<br/>KITCHEN: 295 SQ FT</div><div>PROJECT TOTAL: 295 SQ FT</div><div>8. OCCUPANCY: B PROJECT<br/>SEE ARCH DWGS FOR FULL BREAKDOWN<br/>KITCHEN: 295 SQ FT @200 = 2</div></div><div><div>PROJECT SCOPE</div><div>NEW COMMUNITY KITCHEN WITH FULL COOKING, WAREWASHING, FOOD PREPARATION AND STORAGE. SCOPE OF EBR'S DRAWINGS TO SHOW FOOD SERVICE EQUIPMENT LAYOUT AND MECHANICAL POINTS OF CONNECTION. SEE ARCHITECTURAL DRAWINGS FOR MATERIAL/ROOM FINISH SCHEDULES, REFLECTED CEILING PLAN AND FIXTURE SCHEDULE, CONSTRUCTION DETAILS, DISABLED ACCESS DETAILS, TRASH ENCLOSURE.</div></div><div><div>SHEET INDEX</div><div><div><div>△</div><div>SHEET NUMBER</div></div><div><div>FS1</div><div>GENERAL INFORMATION, NOTES</div></div><div><div>FS2</div><div>EQUIPMENT FLOOR PLAN AND SCHEDULE</div></div><div><div>FS3</div><div>PLUMBING PLAN, SCHEDULE, SYMBOLS AND DETAILS</div></div><div><div>FS4</div><div>ELECTRICAL PLAN, SCHEDULE, SYMBOLS AND DETAILS</div></div><div><div>FS5</div><div>PLUMBING AND ELECTRICAL NOTES</div></div><div><div>FS6</div><div>HOOD DATA, FIRE SUPPRESSION SYSTEM</div></div><div><div>FS7</div><div>BACKING PLAN AND DETAILS</div></div><div><div>H1</div><div>HOOD SHOP DRAWING</div></div><div><div>-</div><div></div></div><div><div>-</div><div></div></div><div><div></div><div></div></div><div><div></div><div></div></div><div><div></div><div></div></div></div><div><div>SYMBOLS</div><div><div><div><div>N</div><div></div></div><div>NORTH ARROW</div></div><div><div><div>1</div><div>2</div><div>3</div><div>4</div></div><div>INTERIOR WALL<br/>ELEVATION<br/>REFERENCE</div></div><div><div><div>A</div><div></div></div><div>COLUMN<br/>GRID LINE</div></div><div><div><div>1</div><div>FS1</div></div><div>CENTER LINE</div></div><div><div><div>1</div><div>FS1</div></div><div>DETAIL NO.<br/>SHEET NO.</div></div><div><div><div>1</div><div>A</div></div><div>DOOR NO.<br/>DOOR TYPE</div></div><div><div><div>12</div><div></div></div><div>EQUIPMENT<br/>ITEM NUMBER</div></div><div><div><div>A</div><div></div></div><div>LIGHT FIXTURE<br/>ITEM NUMBER</div></div><div><div><div>FI</div><div></div></div><div>FINISH MATERIAL<br/>ITEM NUMBER</div></div><div><div><div></div><div></div></div><div>EXISTING WALL</div></div><div><div><div></div><div></div></div><div>BRICK</div></div><div><div><div></div><div></div></div><div>CONCRETE</div></div><div><div><div></div><div></div></div><div>CONCRETE BLOCK</div></div><div><div><div></div><div></div></div><div>BATT INSULATION</div></div><div><div><div></div><div></div></div><div>REFRIG.WALL</div></div><div><div><div>P</div><div></div></div><div>PLYWOOD BACKING<br/>FOR EQUIPMENT</div></div><div><div><div>△</div><div></div></div><div>REVISION NO.<br/>(WITH DATE)</div></div><div><div><div>←</div><div></div></div><div>DISABLED TRAVEL<br/>PATH</div></div><div><div><div>1</div><div></div></div><div>ROOM NUMBER</div></div><div><div><div></div><div></div></div><div>NEW STUD WALL<br/>2x8 OR 2x12 WOOD<br/>STUDS @16"O.C. W/ 5/8"<br/>GYP. BD.<br/>ON BOTH SIDES,<br/>SILL PLATE SHOT<br/>TO CONCRETE SLAB.<br/>SEE ARCH DWGS</div></div></div></div></div></td><td><div>DESIGNERS AND SUPPLIERS OF EQUIPMENT AND INTERIORS FOR HOTELS, RESTAURANTS AND INSTITUTIONS</div><div><div>THIS DOCUMENT WITH THE IDEAS AND COMPUTER DATA INCORPORATED HEREIN, AS AN INSTRUMENT OF SERVICE, IS THE PROPERTY OF RESTAURANT SUPPLY, INC. AND IS NOT TO BE REPRODUCED OR COPIED IN WHOLE OR IN PART FOR ANY MANNER WITHOUT THE EXPRESS AUTHORIZATION OF EAST BAY RESTAURANT SUPPLY, INC.</div><div><div><div>East Bay</div><div>RESTAURANT SUPPLY, INC.</div><div>since 1984</div></div><div>Kitchen Design Consultants</div></div><div>48 FORTH STREET OAKLAND, CA 94607 (510) 465-4300 FAX (510) 465-5201</div></div><div><div>GENERAL INFORMATION, NOTES</div><div>Veterans Community Kitchen</div><div>400 Hartz Ave<br/>Danville, CA 94526</div></div><div><div>CONTENT:</div><div>PROJECT:</div><div>LOCATION:</div></div><div><div>DATE:</div><div>REVISION</div><div>NO.</div></div><div><div>PROJECT COORDINATOR<br/>LARRY LA GRAVE</div><div>DRAWN BY:<br/>TQ</div><div>CHECKED BY:<br/>JOE RUK</div><div>SCALE:<br/>NONE</div><div>DATE: ISSUE FOR CONSTRUCTION<br/>JUNE/25/2010</div><div>JOB NO.:<br/>5052</div><div>SHEET NO.:<br/>FS1</div></div><div><div>SHEET 173 OF 186</div></div></td></tr> | <div>HEALTH NOTES</div> <div><div>1. EQUIPMENT AND INSTALLATION SHALL MEET ALL REQUIREMENTS AS LISTED IN CALIFORNIA UNIFORM RETAIL FOOD FACILITIES CODE WHICH WILL BE IN EFFECT JULY 20 2007, 1985 FOR CALIFORNIA PROJECTS IN ADDITION TO LOCAL AND COUNTY CODES. INCLUDING AMENDED, SENATE BILL NO. 744</div><div>2. ALL FOOD SERVICE AND RELATED EQUIPMENT SHALL BE NATIONAL SANITATION FOUNDATION (NSF) APPROVED AND IN CONFORMITY WITH LOCAL HEALTH REGULATIONS. INSTALLATION OF EQUIPMENT SHALL MEET SAME REQUIREMENTS.</div><div>3. ALL ADJOINING EQUIPMENT AND COUNTERS SHALL BE SEALED TOGETHER TO PREVENT THE ENTRANCE OF MOISTURE. ALL EQUIPMENT, INCLUDING SHELVING, SHALL BE SMOOTHLY SEALED TO THE WALL TO PREVENT THE ENTRANCE OF SPLASH AND DEBRIS. ALL PORTABLE OR FREE STANDING UNITS SHALL BE REMOVABLE AND EASILY ACCESSIBLE FOR CLEANING. ALL CRACKS AND CREVICES AT JOINTS TO BE SEALED.</div><div>4. ALL WORKING SURFACES SHALL BE SMOOTH AND IMPERVIOUS.</div><div>5. ADEQUATE SNEEZE GUARD PROTECTION MUST BE PROVIDED WHERE UNWRAPPED FOOD IS DISPLAYED OR CUSTOMER'S SELF-SERVICE OF FOODS IS PROPOSED. SNEEZE GUARD MUST BE CONSTRUCTED OF APPROVED DESIGN. A PORTABLE SNEEZE GUARD MAY BE USED IF SIZE AND POSITIONING IS APPROVED BY HEALTH DEPARTMENT DURING CONSTRUCTION INSPECTION. FOR REFERENCE--NOT IN PROJECT.</div><div>6. ALL CUTTING BOARDS SHALL BE NSF APPROVED.</div><div>7. ALL REFRIGERATION EQUIPMENT AND EQUIPMENT FOR HOT STORAGE SHALL HAVE THERMOMETERS WHICH ARE EASILY READABLE, ARE IN PROPER WORKING CONDITION AND ARE ACCURATE WITHIN A RANGE OF PLUS OR MINUS TWO DEGREES. #1, 2</div><div>8. STORAGE SHELVING MUST BE SPECIFIED AS HAVING A SMOOTH, NON-ABSORBENT FINISH. THE LOWEST SHELF SHOULD BE 6" ABOVE THE FLOOR. #18</div><div>9. EXHAUST HOOD MUST MEET ALL MECHANICAL CODE REQUIREMENTS. CANOPY HOOD SHALL EXTEND 6" BEYOND ALL SIDES OF COOKING EQUIPMENT AS MEASURED FROM THE INSIDE EDGE OF THE GREASE TROUGH. ADEQUATE MECHANICAL MAKE-UP AIR IS PROVIDED AT FACE OF HOOD IN ORDER TO PRODUCE A BALANCED SYSTEM (MAKE-UP AIR SHALL EQUAL 95 TO 100% OF EXHAUSTED AIR). INTERWIRE EXHAUST/SUPPLY FANS. TYPE I HOODS #12 WITH EXHAUST
FAN #13 AND MUA FAN #14</div><div>10. TOILET AND DRESSING ROOMS SHALL BE MECHANICALLY VENTILATED BY EXHAUST FAN(S) TO THE OUTSIDE PREMISES. THE EXHAUST FAN WITHIN EACH TOILET ROOM SHALL BE ACTIVATED BY A SWITCH, TO THE LIGHT FIXTURE LOCATED THEREIN AND CAPABLE OF 12 AIR CHANGES PER HOUR. SEE ARCH/MECH DWGS.</div><div>11. ALL AREAS MUST HAVE SUFFICIENT VENTILATION TO FACILITATE PROPER FOOD STORAGE AND TO PROVIDE A REASONABLE CONDITION OF COMFORT FOR ANY EMPLOYEE, CONSISTENT WITH THE JOB PERFORMED BY THE EMPLOYEE. SEE MECH DWGS.</div><div>12. IF A HOT WATER (180 DEGREES F) SANITIZING RINSE DISHWASHING MACHINE IS INSTALLED, IT REQUIRES A TYPE II VAPOR HOOD WITH MECHANICAL EXHAUST VENTILATION. PROJECT HAS LOW TEMP UNDERCOUNTER DISHWASHER #33 AND 3 COMP WASH SINK #25/26.</div><div>13. ATMOSPHERIC VACUUM BREAKERS, APPROVED BACKFLOW PRESSURE PREVENTION DEVICES, ARE REQUIRED AT WATER SUPPLY LINES TO SINKS WITH THREADED SPIGOTS, DISHWASHER, GARBAGE DISPOSAL FLUSH LINES, STEAM EQUIPMENT, URINALS, BEVERAGE DISPENSERS, ICE MACHINES, LANDSCAPE IRRIGATION SYSTEM AND OTHER FIXTURES.</div><div>14. AT LEAST ONE SINK OR ONE SINK COMPARTMENT SHALL BE AVAILABLE FOR FOOD PREPARATION. FOOD PREPARATION SINKS SHALL HAVE AN INDIRECT SEWER CONNECTION, I.E.: FIXED IN-LINE AIRGAP OR DRAIN TO FLOOR SINK THROUGH APPROVED AIRGAP. #3/4.</div><div>15. A SEPARATE WALL-MOUNTED HAND WASH BASIN IS REQUIRED WITHIN, OR ADJACENT TO, THE FOOD PREPARATION AND PACKAGING AREA AND RESTROOMS. PROVIDE PERMANENTLY MOUNTED SINGLE SERVICE SOAP AND PAPER TOWEL DISPENSERS. #23/24</div><div>16. ALL SINKS TO BE PROVIDED WITH ADEQUATE HOT AND COLD WATER FROM MIXING FAUCETS INCLUDING RESTROOM SINKS. #3/4, 23, 25/26, M4</div><div>17. ALL PIPING TO BE INSTALLED WITHIN WALLS OR CABINET. IF CONDUITS, PLUMBING, ETC. ARE EXPOSED THEY MUST BE INSTALLED AT LEAST 6 INCHES OFF THE FLOOR AND 1 INCH AWAY FROM WALLS. ALL EXPOSED FLEX CONDUIT IS TO BE SEALTIGHT OR EQUIVALENT.</div><div>18. THE JUNCTURE AT THE FLOOR AND WALL MUST HAVE A COVED BASE WITH AT LEAST A 3/8 INCH RADIUS AND EXTENDING AT LEAST 6 INCHES UP THE WALL. STATIONARY FIXTURES OR BUILD-IN EQUIPMENT CAN BE SEALED ON A 4 INCH HIGH 3/8 INCH RADIUS CONCRETE CURB OR COVED-IN POSITION ON THE FLOOR. IF TOP SET COWING IS USED, IT MUST BE ADEQUATELY SEALED AT THE FLOOR WITH SILICONE SEALANT OR EQUIVALENT TO FORM WATERPROOF SEAL.</div><div>19. SPARE NO</div><div>20. FIFTY FOOT CANDLES OF LIGHT SHALL BE PROVIDED FOR ALL FOOD PREPARATION AREAS. MINIMUM OF TWENTY FOOT CANDLES OF LIGHT FOR CONSUMER SELF SERVICE OR WHERE FOODS ARE SOLD OR OFFERED FOR CONSUMPTION, INSIDE EQUIPMENT, 30" ABOVE FLOOR IN HANDWASHING, WAREWASHING, RESTROOMS. TEN FOOT CANDLES AT A DISTANCE OF 30" ABOVE FLOOR IN WALK-IN BOX, BARS AND DRY STORAGE. ADEQUATE LIGHTING SHALL BE USED OVER BAR SINKS AND AVAILABLE FOR CLEANUP OF GENERAL PREMISES. SEE ARCH DWGS.</div><div>21. LIGHT FIXTURES IN AREAS WHERE FOOD IS PREPARED OR WHERE OPEN FOOD IS STORED OR WHERE UTENSILS ARE CLEANED MUST HAVE SHATTERPROOF SHIELDS AND SHALL BE READILY CLEANABLE. SEE ARCH. DWGS.</div><div>22. PROVIDE AUTOMATIC DOOR CLOSURES ON ALL ENTRY, DELIVERY, RESTROOM AND CHANGE ROOM DOORS. GAPS UNDER EXTERIOR DOORS MAY NOT EXCEED MORE THAN 1/4". ANY EXTERIOR OPENABLE WINDOWS WILL BE SCREENED WITH NOT LESS THAN 16 MESH SCREENING. SEE ARCH DWGS.</div><div>23. APPROVED AIR CURTAINS MAY BE REQUIRED OVER ALL DELIVERY DOORS. THE AIR DEVICE SHALL BE SO INSTALLED THAT IT WILL AUTOMATICALLY OPERATE WHENEVER THE DOOR OPENS. #M1</div><div>24. BUILDING SHALL BE INSECT AND RODENT PROOF. EXTERIOR DOORS MUST BE SELF-CLOSING AND MUST COME WITHIN 1/4" OF FLOOR. ALL VENTS AND OTHER OPENINGS TO OUTSIDE NEED TO BE SEALED OR SCREENED, SIX (6) TEEN (16) MESH SCREENING IS REQUIRED ON ANY OPENABLE WINDOWS.</div><div>25. REFUSE CONTAINERS SHALL BE MOISTURE AND VERMIN PROOF WITH TIGHT FITTING LIDS. #6</div><div>26. ANY TRASH AND GARBAGE STORAGE AREA RECEIVING FOOD WASTE OR FOOD CONTAINERS, MUST HAVE A WATER BIB TO FACILITATE CLEANING. FLOOR, WALLS, AND CEILING MUST BE SMOOTH AND CLEANABLE; RECOMMEND HOT AND COLD WATER BIB BE AVAILABLE FOR CLEANING. WASTE WATER FROM SUCH CLEANING OPERATIONS MUST BE DISPOSED OF AS SEWAGE THROUGH A FLOOR DRAIN IN THE TRASH ENCLOSURE OR THE EQUIVALENT. SEE SITE PLAN-ARCHITECTURAL DRAWING(S).</div></div>   | <div>HEALTH NOTES (CONTINUED)</div> <div><div>27. PROVIDE A MOP AND BROOM RACK AND CLEANING SOLUTION STORAGE SHELVING AWAY FROM FOOD PREPARATION AND STORAGE AREAS. #M4/M5/M6.</div><div>28. IF AN EMPLOYEE GARMENT CHANGE AREA, SEPARATE FROM RESTROOM IS REQUIRED, CABINETS OR LOCKERS MUST BE INSTALLED IN THIS AREA OR EQ. #M8</div><div>29. EQUIPMENT SHALL MEET OR BE EQUIVALENT TO APPLICABLE NATIONAL SANITATION FOUNDATION (NSF) STANDARDS, OR IN THE ABSENCE OF APPLICABLE NSF STANDARDS, BE APPROVED BY THE ENFORCEMENT OFFICER. SUBMIT DOCUMENTATION OR WRITTEN VERIFICATION THAT ONLY APPROVED COMMERCIAL EQUIPMENT WILL BE USED (SUCH AS EQUIPMENT BROCHURES, MAKE AND MODEL, ETC.). MEET U.L. APPROVAL.</div><div>30. EQUIPMENT OR UTENSILS USED IN THE PREPARATION, SALE, SERVICE AND DISPLAY OF FOOD SHALL BE MADE OF NON-TOXIC, NON-CORROSIVE MATERIALS AND SHALL BE CONSTRUCTED, INSTALLED AND MAINTAINED TO BE EASILY CLEANED.</div><div>31. WALLS AND CEILINGS OF ALL ROOMS, EXCEPT BARS, WHERE FOOD IS STORED IN UNOPENED CONTAINERS, AND DINING AREAS SHALL BE DURABLE, SMOOTH, NON-ABSORBENT AND WASHABLE. WALLS AND CEILING OF FOOD PREPARATION AND UTENSIL WASHING AREAS AND INTERIOR SURFACES OF WALK-IN REFRIGERATION UNITS SHALL ALSO BE LIGHT COLORED WITH 70% LIGHT REFLECTANCE VALUE. SEE ARCH DWGS.</div><div>32. EACH METAL SINK COMPARTMENT MUST BE LARGE ENOUGH TO HOLD THE LARGEST UTENSILS WASHED IN THE SINK. EVERY UTENSIL SINK MUST HAVE TWO (2) METAL DRAINBOARDS. EACH METAL SINK DRAINBOARD MUST BE INTEGRAL WITH THE SINK AND SHOULD BE AT LEAST AS LONG AS ONE SINK COMPARTMENT. #25/26</div><div>33. OWNER TO PROVIDE THREE SIGNS: "NO SMOKING" IN KITCHEN; "WASH HANDS" AT HAND LAVATORY; "CHOKE CHART".</div><div>34. SLIP RESISTANT FLOORING THAT ARE ABRASIVE OR HAVE A RAISED TREAD PATTERN MUST BE RESTRICTED TO TRAFFIC AREAS ONLY AND MUST BE PROPERLY SLOPED TO FLOOR DRAINS. FLOORING UNDER EQUIPMENT AND AT THE BASE COVES MUST BE SMOOTH (FOR NEW FLOORS). SEE ARCH. DWGS.</div><div>35. IF FLOOR TILE GROUT IS USED, AN ACCEPTABLE GROUT, ADDITIVE MIXED WITH THE GROUT TO MAKE IT GREASE, OIL AND WATER RESISTANT SHALL BE USED (FOR NEW FLOOR AND REPAIR WORK). SEE ARCH. DWGS.</div><div>36. FLOOR MOUNTED EQUIPMENT MUST BE SUPPORTED BY SIX (6) INCHES MINIMUM APPROVED COMMERCIAL CASTER, OR BE COMPLETELY SEALED IN POSITION ON A FOUR (4) INCHES MINIMUM HIGH CONTINUOUSLY AND INTEGRAL COVED BASE OR COVED CONCRETE CURB TO FACILITATE EASE OF CLEANING.</div><div>37. WATER HEATER SHALL BE ON A FOUR (4) INCHES MINIMUM HIGH COVED CURB BASE, OR ON AT LEAST SIX (6) INCHES HIGH, SMOOTH, EASILY CLEANABLE APPROVED LEGS. #. IF ANY FIXTURE THAT REQUIRES HOT WATER IS MORE THAN SIXTY FEET AWAY FROM HOT WATER HEATER PLUMBER TO PROVIDE RECIRCULATING PUMP.</div><div>38. WALK-IN REFRIGERATION OR FREEZER UNITS MUST BE COMPLETELY FLASHED TO THE BUILDING'S WALLS AND CEILING. THE AREAS ABOVE WALK-INS MAY NOT BE USED FOR STORAGE. ANY OPENINGS FOR VENTILATION IN THE FLASHING ABOVE WALK-INS UNITS MUST BE SCREENED WITH AT LEAST 16 MESH SCREEN (ANY SCREENS OVER VENTILATION OPENINGS MUST BE KEPT CLEAN). FOR REFERENCE--NOT IN PROJECT.</div><div>39. APPLIANCES DESIGNED TO BE FIXED IN POSITION SHALL BE SECURELY FASTENED IN PLACE. SUPPORTS FOR APPLIANCES SHALL BE DESIGNED AND CONSTRUCTED TO SUSTAIN VERTICAL AND HORIZONTAL LOADS WITHIN THE STRESS LIMITATIONS SPECIFIED IN THE CBC. SEE ARCH/STRUCTURAL DWGS.</div></div> <div><div>FIRE DEPARTMENT NOTES</div><div><div>1. GENERAL CONTRACTOR TO PROVIDE HAND FIRE EXTINGUISHER OF TYPE AND SIZE AS REQUIRED BY CODE AND LOCATE AS INDICATED ON DRAWING (FOR RESTAURANT USE). PROVIDE PROPER IDENTIFICATION SIGNS. INSTALL AT HEIGHT NOT TO EXCEED 5'0". EXACT NUMBER/LOCATION BY FIRE INSPECTOR. GC TO PROVIDE A K CLASS FIRE EXTINGUISHER WITHIN 30 FEET OF COOKING INVOLVING VEGETABLE OR ANIMAL OIL AND FATS (SUCH AS DEEP FAT FRYERS), AS MEASURED ALONG AN UNOBSTRUCTED PATH OF TRAVEL. ALL PORTIONS OF THE BUILDING SHALL BE WITHIN 75 FEET OF A FIRE EXTINGUISHER WITH A MINIMUM SIZE 2-A-10--BC. #M3</div><div>2. EXIT DOORS (SEE ARCH DWGS) SHALL BE LEFT UNLOCKED DURING ALL BUSINESS HOURS AND SHALL BE OPENABLE FROM INSIDE WITHOUT USE OF A KEY OR SPECIAL KNOWLEDGE OR EFFORT. KEY LOCKING HARDWARE IF EQUIPPED WITH A DOUBLE--KEYED INDICATING CYLINDER LOCK WHICH CLEARLY INDICATES WHETHER IT IS "LOCKED" OR "UNLOCKED". MANUALLY OPERATED EDGE-OR SURFACE MOUNTED FLUSH BOLTS AND SURFACE BOLTS SHALL NOT BE USED ON EXIT DOORS. PANIC HARDWARE TO BE PROVIDE AS PER LOCAL CODE REQUIREMENTS. GENERAL CONTRACTOR TO PROVIDE A SIGNAGE OVER EACH EXIT DOOR, E.G. "THIS DOOR SHALL REMAIN OPEN DURING BUSINESS HOURS" OR "EXIT DOOR ONLY". ONLY REQUIRED FOR ASSEMBLY BLDGS.</div><div>3. PROVIDE EXIT SIGN ILLUMINATION PER CODE, PROVIDE APPROVED EXIT SIGNS INSTALLED AT ALL REQUIRED EXITS AND WHERE OTHERWISE NECESSARY IN ORDER TO INDICATE THE DIRECTION OF EGRESS. NO POINT SHALL BE MORE THAN 100 FEET FROM THE NEAREST VISIBLE SIGN. EXIT SIGNS SHALL BE INTERNALLY OR EXTERNALLY ILLUMINATED IN ACCORDANCE WITH THE BUILDING CODE. (1011.1) CBC. PROVIDE EMERGENCY EGRESS ILLUMINATION AT A MINIMUM OF 1 FOOT--CANDLE AT FLOOR LEVEL THROUGHOUT ILLUMINATION SHALL INCLUDE THE MAIN FLOOR AREAS INCLUDING ALL PATHS OF EGRESS TO EXITS (1006.3) CBC. TESTING OF THE EMERGENCY EGRESS ILLUMINATION SHALL REQUIRE DISCONNECTING THE PRIMARY POWER TO THE FIXTURE(S). THIS MAY BE ACCOMPLISHED BY THE EMERGENCY CIRCUIT BREAKER OR MAIN ELECTRICAL DISCONNECT. PLAN ACCORDINGLY. SEE ARCH/ELEC DWGS.</div><div>4. GENERAL CONTRACTOR TO PROVIDE A OCCUPANCY SIGN WITH MAXIMUM PERSON AMOUNT AS DETERMINED BY
FIRE/BUILDING DEPARTMENT AND MOUNT ON WALL IN A CONSPICUOUS LOCATION NEAR THE MAIN EXIT OR EXIT--ACROSS DOORWAY FROM THE ROOM (1004.4) CBC</div><div>5. KITCHEN DESIGN DOES INCLUDE AN EXHAUST HOOD SYSTEM, THE EXHAUST DUCT INSTALLATION SHALL CONFORM TO THE REQUIREMENTS OF CBC/CMC, AND LOCAL ORDINANCES. GENERAL CONTRACTOR TO PROVIDE ROOF OPENINGS FOR DUCTWORK. FSC TO PROVIDE AN AUTOMATIC FIRE EXTINGUISHING SYSTEM IN THE GREASE HOOD AND DUCT. FSC TO SUBMIT SHOP DRAWINGS AND A PERMIT APPLICATION TO THE FIRE DEPARTMENT FOR APPROVAL BY SRFPD PRIOR TO INSTALLATION. TYPE I #12 EXHAUST FAN #13 AND MUA FAN #14. HOOD FIRE SUPPRESSION SYSTEM #15 . KITCHEN SUPPRESSION SYSTEM SHALL COMPLY WITH NFPA 17-A AND UL300.</div><div>6. APPROVED NUMBERS OR ADDRESSES SHALL BE PLACED BY GC ON ALL NEW AND EXISTING BUILDINGS IN SUCH A POSITION AS TO BE PLAINLY VISIBLE AND LEGIBLE FROM THE STREET OR ROAD FRONTING THE PROPERTY. SAID NUMBERS SHALL CONTRAST WITH THEIR BACKGROUND. SEE ARCH DWGS.</div></div></div> | <div>GENERAL NOTES</div> <div><div>BIDDING</div><div><div>1. ALL ITEMS AND INSTALLATIONS BY FOOD SERVICE CONTRACTOR, DECOR CONTRACTOR AND SIGN FABRICATOR ARE UNDER A SEPARATE CONTRACT AND NOT PART OF GENERAL CONSTRUCTION BID. GENERAL CONTRACTOR AND SUBS ARE RESPONSIBLE FOR RELATED WORK AS OUTLINED IN THE DRAWINGS; E.G., PROVIDE POWER TO SPECIFIED LOCATION FOR SIGN, BUT SIGN CONTRACTOR SHALL FABRICATE ITEM AND INSTALL. FOOD SERVICE CONTRACTOR SHALL SET EQUIPMENT IN PLACE WHILE PLUMBER / ELECTRICIAN SHALL MAKE UTILITY CONNECTION.</div><div>2. EXTERIOR ILLUMINATED OR NON-ILLUMINATED SIGNS, AWNINGS, ETC. SHALL BE UNDER SEPARATE CONTRACTS AND PERMITS. APPLICATION FOR PERMITS SHALL BE FILED WITH LOCAL AUTHORITY PRIOR TO FABRICATION AND INSTALLATION.</div></div><div><div>SUBSTITUTIONS</div><div>1. WHEN A SPECIFIC REFERENCE TO AN ARTICLE, MANUFACTURER, PROPERTY, NAME, DEVICE, PRODUCT, MATERIAL OR FIXTURE IS MADE IN GENERAL CONSTRUCTION DOCUMENTS, IT IS TO ESTABLISH A STANDARD OF QUALITY AND SHALL NOT BE CONSTRUED AS LIMITING COMPETITION. IF THE CONTRACTOR, SUB-CONTRACTOR, SUPPLIER, MANUFACTURER'S REPRESENTATIVE, ETC. INVOLVED WITH THE PROJECT DESIRES TO BID MATERIALS OTHER THAN THE SPECIFIED ITEMS, REQUEST FOR APPROVAL OF LIKE ITEMS SHALL BE MADE IN WRITING PROJECT COORDINATOR/OWNER NOT LATER THAN 5 CALENDAR DAYS PRIOR TO SPECIFIED TIME FOR GENERAL CONSTRUCTION BID OPENING. MATERIALS ACCEPTABLE FOR SUBSTITUTION WILL BE APPROVED.</div><div>2. SUBMITTAL FOR APPROVAL OF MATERIALS OR PRODUCTS SHALL CONTAIN SUFFICIENT INFORMATION, DESCRIPTION BROCHURES, DRAWINGS, SAMPLES OR OTHER DATA AS NECESSARY OR REQUIRED TO DETERMINE WHETHER THE PROPOSED SUBSTITUTION IS EQUAL TO THE ITEM SPECIFIED. EACH SUBMITTAL SHALL BE WELL MARKED AND IDENTIFIED AS TO TYPE AND KIND OF ITEMS BEING MADE. EACH SUBMITTAL FOR APPROVAL OF LIKE ITEMS, MATERIALS OR PRODUCTS WILL BE COMPLETE WITH SUBSTANTIATING DATA. REFERENCE TO CATALOGS THAT DESIGN CONSTRUCTION COORDINATOR MAY OR MAY NOT HAVE, WILL NOT BE ACCEPTABLE.</div></div><div><div>CHANGE ORDERS</div><div>1. THE GENERAL CONTRACTOR SHALL NOT MAKE AN ADDITION, DELETION, OR REVISION TO THE CONTRACT DOCUMENTS WHICH WOULD AFFECT THE CONTRACT SUM OR CONTRACT TIME WITHOUT A WRITTEN CHANGE ORDER AUTHORIZED AND SIGNED BY THE OWNER.</div></div></div> <div><div>HAZARDOUS MATERIALS NOTES</div><div><div>1. EBR'S SHALL NOT BE HELD RESPONSIBLE FOR DETERMINING THE EXISTENCE OR REMOVAL OF HAZARDOUS OR ASBESTOS MATERIALS. THE OWNER SHALL BE RESPONSIBLE FOR THE COST OF REMOVING AND DISPOSING OF ANY HAZARDOUS OR ASBESTOS MATERIALS OF THE SITE OR CONTAINED WITHIN THE BUILDING. REMOVAL METHOD SHALL BE AS OUTLINED WITHIN THE STATE/LOCAL CODES, PERFORMED BY A STATE LICENSED CONTRACTOR AND DISPOSED OF AT AN ACCEPTABLE/LICENSED DUMP SITE. NON-REMOVAL OF MATERIAL AND RESULTING FINES OF CONSTRUCTION STOPPAGE SHALL BE THE OWNERS RESPONSIBILITY.</div><div>2. IF NECESSARY, THE WORK SHALL BE COORDINATED WITH COUNTY ENVIRONMENTAL HEALTH AND LOCAL QUALITY CONTROL MANAGEMENT DISTRICT.</div><div>3. DEMOLITION WORK SHALL BE FOR REMOVAL OF NON-BEARING WALLS (NO STRUCTURAL WORK REQUIRED) TO ALLOW INSTALLATION OF NEW UTILITY ITEMS IF REQUIRED.</div></div></div> <div><div>ABBREVIATIONS</div><div><div>AFF ABOVE FINISH FLOOR</div><div>D.C. DECOR CONTRACTOR</div><div>E.C. ELECTRICAL CONTRACTOR</div><div>EBRS. EAST BAY RESTAURANT SUPPLY INC.</div><div>EX. EXISTING</div><div>FD FLOOR DRAIN</div><div>FFD FUNNEL FLOOR DRAIN</div><div>FOB FACE OF BLOCK</div><div>FOC FACE OF CONCRETE</div><div>FOE FACE OF EQUIPMENT BASE</div><div>FOM FACE OF MASONRY</div><div>FOS FACE OF STUD</div><div>FOW FACE OF WALL</div><div>FS FLOOR SINK</div><div>FSC FOOD SERVICE CONTRACTOR</div><div>GC. GENERAL CONTRACTOR</div><div>HD. HUB DRAIN</div><div>MECH. MECHANICAL CONTRACTOR</div><div>MFG MANUFACTURER</div><div>N.A. NOT APPLICABLE</div><div>NTS NOT TO SCALE</div><div>PLBR. PLUMBER</div><div>RO ROUGH OPENING</div><div>SIP SET IN PLACE</div><div>TBS TO BE SELECTED</div></div></div> <div><div>CONSULTANTS</div><div><div>FOOD SERVICE:<br/>EASTBAY RESTAURANT SUPPLY<br/>8480 ENTERPRISE WAY<br/>OAKLAND, CA 94621<br/>TEL: (510) 627-0206<br/>FAX: (510) 633-7939<br/>CONTACT: JOE RUK<br/>E-MAIL ADDRESS: joer@ebrs.net</div><div>ARCHITECT:<br/>ARCHITECTURAL RESOURCES GROUP<br/>PIER 9, THE EMBARCADERO<br/>SAN FRANCISCO, CA 94111<br/>TEL: (415) 421-1680<br/>FAX: (415) 421-0127<br/>CONTACT: PHILIP ROSSETTI<br/>E-MAIL ADDRESS: philip@argsf.com</div></div></div> | <div>PROJECT DATA</div> <div><div>1. PROJECT NAME: VETERANS COMMUNITY KITCHEN</div><div>2. PROJECT ADDRESS: 400 HARTZ AVE<br/>DANVILLE, CA 94526</div><div>3. ZONING: SEE ARCHITECTURAL DRAWINGS</div><div>4. USE: SEE ARCHITECTURAL DRAWINGS<br/>PROJECT: FOOD SERVICE</div><div>5. BUILDING TYPE: SEE ARCHITECTURAL DRAWINGS<br/>TWO STOREY W/ BASEMENT<br/>TYPE V W/ FIRE SPRINKLERS</div><div>6. CODES: 2007 CBC, CPC, CMC, CEC, CFC WITH<br/>CALIF. ENERGY CODE (TITLE 24)<br/>CALIF BLDG CODE HANDICAP REQ'S<br/>(TITLE 24); ADA REGULATIONS</div><div>7. SQUARE FOOTAGE PROJECT<br/>SEE ARCH DWGS FOR FULL BREAKDOWN<br/>KITCHEN: 295 SQ FT</div><div>PROJECT TOTAL: 295 SQ FT</div><div>8. OCCUPANCY: B PROJECT<br/>SEE ARCH DWGS FOR FULL BREAKDOWN<br/>KITCHEN: 295 SQ FT @200 = 2</div></div> <div><div>PROJECT SCOPE</div><div>NEW COMMUNITY KITCHEN WITH FULL COOKING, WAREWASHING, FOOD PREPARATION AND STORAGE. SCOPE OF EBR'S DRAWINGS TO SHOW FOOD SERVICE EQUIPMENT LAYOUT AND MECHANICAL POINTS OF CONNECTION. SEE ARCHITECTURAL DRAWINGS FOR MATERIAL/ROOM FINISH SCHEDULES, REFLECTED CEILING PLAN AND FIXTURE SCHEDULE, CONSTRUCTION DETAILS, DISABLED ACCESS DETAILS, TRASH ENCLOSURE.</div></div> <div><div>SHEET INDEX</div><div><div><div>△</div><div>SHEET NUMBER</div></div><div><div>FS1</div><div>GENERAL INFORMATION, NOTES</div></div><div><div>FS2</div><div>EQUIPMENT FLOOR PLAN AND SCHEDULE</div></div><div><div>FS3</div><div>PLUMBING PLAN, SCHEDULE, SYMBOLS AND DETAILS</div></div><div><div>FS4</div><div>ELECTRICAL PLAN, SCHEDULE, SYMBOLS AND DETAILS</div></div><div><div>FS5</div><div>PLUMBING AND ELECTRICAL NOTES</div></div><div><div>FS6</div><div>HOOD DATA, FIRE SUPPRESSION SYSTEM</div></div><div><div>FS7</div><div>BACKING PLAN AND DETAILS</div></div><div><div>H1</div><div>HOOD SHOP DRAWING</div></div><div><div>-</div><div></div></div><div><div>-</div><div></div></div><div><div></div><div></div></div><div><div></div><div></div></div><div><div></div><div></div></div></div><div><div>SYMBOLS</div><div><div><div><div>N</div><div></div></div><div>NORTH ARROW</div></div><div><div><div>1</div><div>2</div><div>3</div><div>4</div></div><div>INTERIOR WALL<br/>ELEVATION<br/>REFERENCE</div></div><div><div><div>A</div><div></div></div><div>COLUMN<br/>GRID LINE</div></div><div><div><div>1</div><div>FS1</div></div><div>CENTER LINE</div></div><div><div><div>1</div><div>FS1</div></div><div>DETAIL NO.<br/>SHEET NO.</div></div><div><div><div>1</div><div>A</div></div><div>DOOR NO.<br/>DOOR TYPE</div></div><div><div><div>12</div><div></div></div><div>EQUIPMENT<br/>ITEM NUMBER</div></div><div><div><div>A</div><div></div></div><div>LIGHT FIXTURE<br/>ITEM NUMBER</div></div><div><div><div>FI</div><div></div></div><div>FINISH MATERIAL<br/>ITEM NUMBER</div></div><div><div><div></div><div></div></div><div>EXISTING WALL</div></div><div><div><div></div><div></div></div><div>BRICK</div></div><div><div><div></div><div></div></div><div>CONCRETE</div></div><div><div><div></div><div></div></div><div>CONCRETE BLOCK</div></div><div><div><div></div><div></div></div><div>BATT INSULATION</div></div><div><div><div></div><div></div></div><div>REFRIG.WALL</div></div><div><div><div>P</div><div></div></div><div>PLYWOOD BACKING<br/>FOR EQUIPMENT</div></div><div><div><div>△</div><div></div></div><div>REVISION NO.<br/>(WITH DATE)</div></div><div><div><div>←</div><div></div></div><div>DISABLED TRAVEL<br/>PATH</div></div><div><div><div>1</div><div></div></div><div>ROOM NUMBER</div></div><div><div><div></div><div></div></div><div>NEW STUD WALL<br/>2x8 OR 2x12 WOOD<br/>STUDS @16"O.C. W/ 5/8"<br/>GYP. BD.<br/>ON BOTH SIDES,<br/>SILL PLATE SHOT<br/>TO CONCRETE SLAB.<br/>SEE ARCH DWGS</div></div></div></div></div> | <div>DESIGNERS AND SUPPLIERS OF EQUIPMENT AND INTERIORS FOR HOTELS, RESTAURANTS AND INSTITUTIONS</div> <div><div>THIS DOCUMENT WITH THE IDEAS AND COMPUTER DATA INCORPORATED HEREIN, AS AN INSTRUMENT OF SERVICE, IS THE PROPERTY OF RESTAURANT SUPPLY, INC. AND IS NOT TO BE REPRODUCED OR COPIED IN WHOLE OR IN PART FOR ANY MANNER WITHOUT THE EXPRESS AUTHORIZATION OF EAST BAY RESTAURANT SUPPLY, INC.</div><div><div><div>East Bay</div><div>RESTAURANT SUPPLY, INC.</div><div>since 1984</div></div><div>Kitchen Design Consultants</div></div><div>48 FORTH STREET OAKLAND, CA 94607 (510) 465-4300 FAX (510) 465-5201</div></div> <div><div>GENERAL INFORMATION, NOTES</div><div>Veterans Community Kitchen</div><div>400 Hartz Ave<br/>Danville, CA 94526</div></div> <div><div>CONTENT:</div><div>PROJECT:</div><div>LOCATION:</div></div>
<div><div>DATE:</div><div>REVISION</div><div>NO.</div></div> <div><div>PROJECT COORDINATOR<br/>LARRY LA GRAVE</div><div>DRAWN BY:<br/>TQ</div><div>CHECKED BY:<br/>JOE RUK</div><div>SCALE:<br/>NONE</div><div>DATE: ISSUE FOR CONSTRUCTION<br/>JUNE/25/2010</div><div>JOB NO.:<br/>5052</div><div>SHEET NO.:<br/>FS1</div></div> <div><div>SHEET 173 OF 186</div></div> |
| <div>HEALTH NOTES</div> <div><div>1. EQUIPMENT AND INSTALLATION SHALL MEET ALL REQUIREMENTS AS LISTED IN CALIFORNIA UNIFORM RETAIL FOOD FACILITIES CODE WHICH WILL BE IN EFFECT JULY 20 2007, 1985 FOR CALIFORNIA PROJECTS IN ADDITION TO LOCAL AND COUNTY CODES. INCLUDING AMENDED, SENATE BILL NO. 744</div><div>2. ALL FOOD SERVICE AND RELATED EQUIPMENT SHALL BE NATIONAL SANITATION FOUNDATION (NSF) APPROVED AND IN CONFORMITY WITH LOCAL HEALTH REGULATIONS. INSTALLATION OF EQUIPMENT SHALL MEET SAME REQUIREMENTS.</div><div>3. ALL ADJOINING EQUIPMENT AND COUNTERS SHALL BE SEALED TOGETHER TO PREVENT THE ENTRANCE OF MOISTURE. ALL EQUIPMENT, INCLUDING SHELVING, SHALL BE SMOOTHLY SEALED TO THE WALL TO PREVENT THE ENTRANCE OF SPLASH AND DEBRIS. ALL PORTABLE OR FREE STANDING UNITS SHALL BE REMOVABLE AND EASILY ACCESSIBLE FOR CLEANING. ALL CRACKS AND CREVICES AT JOINTS TO BE SEALED.</div><div>4. ALL WORKING SURFACES SHALL BE SMOOTH AND IMPERVIOUS.</div><div>5. ADEQUATE SNEEZE GUARD PROTECTION MUST BE PROVIDED WHERE UNWRAPPED FOOD IS DISPLAYED OR CUSTOMER'S SELF-SERVICE OF FOODS IS PROPOSED. SNEEZE GUARD MUST BE CONSTRUCTED OF APPROVED DESIGN. A PORTABLE SNEEZE GUARD MAY BE USED IF SIZE AND POSITIONING IS APPROVED BY HEALTH DEPARTMENT DURING CONSTRUCTION INSPECTION. FOR REFERENCE--NOT IN PROJECT.</div><div>6. ALL CUTTING BOARDS SHALL BE NSF APPROVED.</div><div>7. ALL REFRIGERATION EQUIPMENT AND EQUIPMENT FOR HOT STORAGE SHALL HAVE THERMOMETERS WHICH ARE EASILY READABLE, ARE IN PROPER WORKING CONDITION AND ARE ACCURATE WITHIN A RANGE OF PLUS OR MINUS TWO DEGREES. #1, 2</div><div>8. STORAGE SHELVING MUST BE SPECIFIED AS HAVING A SMOOTH, NON-ABSORBENT FINISH. THE LOWEST SHELF SHOULD BE 6" ABOVE THE FLOOR. #18</div><div>9. EXHAUST HOOD MUST MEET ALL MECHANICAL CODE REQUIREMENTS. CANOPY HOOD SHALL EXTEND 6" BEYOND ALL SIDES OF COOKING EQUIPMENT AS MEASURED FROM THE INSIDE EDGE OF THE GREASE TROUGH. ADEQUATE MECHANICAL MAKE-UP AIR IS PROVIDED AT FACE OF HOOD IN ORDER TO PRODUCE A BALANCED SYSTEM (MAKE-UP AIR SHALL EQUAL 95 TO 100% OF EXHAUSTED AIR). INTERWIRE EXHAUST/SUPPLY FANS. TYPE I HOODS #12 WITH EXHAUST FAN #13 AND MUA FAN #14</div><div>10. TOILET AND DRESSING ROOMS SHALL BE MECHANICALLY VENTILATED BY EXHAUST FAN(S) TO THE OUTSIDE PREMISES. THE EXHAUST FAN WITHIN EACH TOILET ROOM SHALL BE ACTIVATED BY A SWITCH, TO THE LIGHT FIXTURE LOCATED THEREIN AND CAPABLE OF 12 AIR CHANGES PER HOUR. SEE ARCH/MECH DWGS.</div><div>11. ALL AREAS MUST HAVE SUFFICIENT VENTILATION TO FACILITATE PROPER FOOD STORAGE AND TO PROVIDE A REASONABLE CONDITION OF COMFORT FOR ANY EMPLOYEE, CONSISTENT WITH THE JOB PERFORMED BY THE EMPLOYEE. SEE MECH DWGS.</div><div>12. IF A HOT WATER (180 DEGREES F) SANITIZING RINSE DISHWASHING MACHINE IS INSTALLED, IT REQUIRES A TYPE II VAPOR HOOD WITH MECHANICAL EXHAUST VENTILATION. PROJECT HAS LOW TEMP UNDERCOUNTER DISHWASHER #33 AND 3 COMP WASH SINK #25/26.</div><div>13. ATMOSPHERIC VACUUM BREAKERS, APPROVED BACKFLOW PRESSURE PREVENTION DEVICES, ARE REQUIRED AT WATER SUPPLY LINES TO SINKS WITH THREADED SPIGOTS, DISHWASHER, GARBAGE DISPOSAL FLUSH LINES, STEAM EQUIPMENT, URINALS, BEVERAGE DISPENSERS, ICE MACHINES, LANDSCAPE IRRIGATION SYSTEM AND OTHER FIXTURES.</div><div>14. AT LEAST ONE SINK OR ONE SINK COMPARTMENT SHALL BE AVAILABLE FOR FOOD PREPARATION. FOOD PREPARATION SINKS SHALL HAVE AN INDIRECT SEWER CONNECTION, I.E.: FIXED IN-LINE AIRGAP OR DRAIN TO FLOOR SINK THROUGH APPROVED AIRGAP. #3/4.</div><div>15. A SEPARATE WALL-MOUNTED HAND WASH BASIN IS REQUIRED WITHIN, OR ADJACENT TO, THE FOOD PREPARATION AND PACKAGING AREA AND RESTROOMS. PROVIDE PERMANENTLY MOUNTED SINGLE SERVICE SOAP AND PAPER TOWEL DISPENSERS. #23/24</div><div>16. ALL SINKS TO BE PROVIDED WITH ADEQUATE HOT AND COLD WATER FROM MIXING FAUCETS INCLUDING RESTROOM SINKS. #3/4, 23, 25/26, M4</div><div>17. ALL PIPING TO BE INSTALLED WITHIN WALLS OR CABINET. IF CONDUITS, PLUMBING, ETC. ARE EXPOSED THEY MUST BE INSTALLED AT LEAST 6 INCHES OFF THE FLOOR AND 1 INCH AWAY FROM WALLS. ALL EXPOSED FLEX CONDUIT IS TO BE SEALTIGHT OR EQUIVALENT.</div><div>18. THE JUNCTURE AT THE FLOOR AND WALL MUST HAVE A COVED BASE WITH AT LEAST A 3/8 INCH RADIUS AND EXTENDING AT LEAST 6 INCHES UP THE WALL. STATIONARY FIXTURES OR BUILD-IN EQUIPMENT CAN BE SEALED ON A 4 INCH HIGH 3/8 INCH RADIUS CONCRETE CURB OR COVED-IN POSITION ON THE FLOOR. IF TOP SET COWING IS USED, IT MUST BE ADEQUATELY SEALED AT THE FLOOR WITH SILICONE SEALANT OR EQUIVALENT TO FORM WATERPROOF SEAL.</div><div>19. SPARE NO</div><div>20. FIFTY FOOT CANDLES OF LIGHT SHALL BE PROVIDED FOR ALL FOOD PREPARATION AREAS. MINIMUM OF TWENTY FOOT CANDLES OF LIGHT FOR CONSUMER SELF SERVICE OR WHERE FOODS ARE SOLD OR OFFERED FOR CONSUMPTION, INSIDE EQUIPMENT, 30" ABOVE FLOOR IN HANDWASHING, WAREWASHING, RESTROOMS. TEN FOOT CANDLES AT A DISTANCE OF 30" ABOVE FLOOR IN WALK-IN BOX, BARS AND DRY STORAGE. ADEQUATE LIGHTING SHALL BE USED OVER BAR SINKS AND AVAILABLE FOR CLEANUP OF GENERAL PREMISES. SEE ARCH DWGS.</div><div>21. LIGHT FIXTURES IN AREAS WHERE FOOD IS PREPARED OR WHERE OPEN FOOD IS STORED OR WHERE UTENSILS ARE CLEANED MUST HAVE SHATTERPROOF SHIELDS AND SHALL BE READILY CLEANABLE. SEE ARCH. DWGS.</div><div>22. PROVIDE AUTOMATIC DOOR CLOSURES ON ALL ENTRY, DELIVERY, RESTROOM AND CHANGE ROOM DOORS. GAPS UNDER EXTERIOR DOORS MAY NOT EXCEED MORE THAN 1/4". ANY EXTERIOR OPENABLE WINDOWS WILL BE SCREENED WITH NOT LESS THAN 16 MESH SCREENING. SEE ARCH DWGS.</div><div>23. APPROVED AIR CURTAINS MAY BE REQUIRED OVER ALL DELIVERY DOORS. THE AIR DEVICE SHALL BE SO INSTALLED THAT IT WILL AUTOMATICALLY OPERATE WHENEVER THE DOOR OPENS. #M1</div><div>24. BUILDING SHALL BE INSECT AND RODENT PROOF. EXTERIOR DOORS MUST BE SELF-CLOSING AND MUST COME WITHIN 1/4" OF FLOOR. ALL VENTS AND OTHER OPENINGS TO OUTSIDE NEED TO BE SEALED OR SCREENED, SIX (6) TEEN (16) MESH SCREENING IS REQUIRED ON ANY OPENABLE WINDOWS.</div><div>25. REFUSE CONTAINERS SHALL BE MOISTURE AND VERMIN PROOF WITH TIGHT FITTING LIDS. #6</div><div>26. ANY TRASH AND GARBAGE STORAGE AREA RECEIVING FOOD WASTE OR FOOD CONTAINERS, MUST HAVE A WATER BIB TO FACILITATE CLEANING. FLOOR, WALLS, AND CEILING MUST BE SMOOTH AND CLEANABLE; RECOMMEND HOT AND COLD WATER BIB BE AVAILABLE FOR CLEANING. WASTE WATER FROM SUCH CLEANING OPERATIONS MUST BE DISPOSED OF AS SEWAGE THROUGH A FLOOR DRAIN IN THE TRASH ENCLOSURE OR THE EQUIVALENT. SEE SITE PLAN-ARCHITECTURAL DRAWING(S).</div></div>   
   
   | <div>HEALTH NOTES (CONTINUED)</div> <div><div>27. PROVIDE A MOP AND BROOM RACK AND CLEANING SOLUTION STORAGE SHELVING AWAY FROM FOOD PREPARATION AND STORAGE AREAS. #M4/M5/M6.</div><div>28. IF AN EMPLOYEE GARMENT CHANGE AREA, SEPARATE FROM RESTROOM IS REQUIRED, CABINETS OR LOCKERS MUST BE INSTALLED IN THIS AREA OR EQ. #M8</div><div>29. EQUIPMENT SHALL MEET OR BE EQUIVALENT TO APPLICABLE NATIONAL SANITATION FOUNDATION (NSF) STANDARDS, OR IN THE ABSENCE OF APPLICABLE NSF STANDARDS, BE APPROVED BY THE ENFORCEMENT OFFICER. SUBMIT DOCUMENTATION OR WRITTEN VERIFICATION THAT ONLY APPROVED COMMERCIAL EQUIPMENT WILL BE USED (SUCH AS EQUIPMENT BROCHURES, MAKE AND MODEL, ETC.). MEET U.L. APPROVAL.</div><div>30. EQUIPMENT OR UTENSILS USED IN THE PREPARATION, SALE, SERVICE AND DISPLAY OF FOOD SHALL BE MADE OF NON-TOXIC, NON-CORROSIVE MATERIALS AND SHALL BE CONSTRUCTED, INSTALLED AND MAINTAINED TO BE EASILY CLEANED.</div><div>31. WALLS AND CEILINGS OF ALL ROOMS, EXCEPT BARS, WHERE FOOD IS STORED IN UNOPENED CONTAINERS, AND DINING AREAS SHALL BE DURABLE, SMOOTH, NON-ABSORBENT AND WASHABLE. WALLS AND CEILING OF FOOD PREPARATION AND UTENSIL WASHING AREAS AND INTERIOR SURFACES OF WALK-IN REFRIGERATION UNITS SHALL ALSO BE LIGHT COLORED WITH 70% LIGHT REFLECTANCE VALUE. SEE ARCH DWGS.</div><div>32. EACH METAL SINK COMPARTMENT MUST BE LARGE ENOUGH TO HOLD THE LARGEST UTENSILS WASHED IN THE SINK. EVERY UTENSIL SINK MUST HAVE TWO (2) METAL DRAINBOARDS. EACH METAL SINK DRAINBOARD MUST BE INTEGRAL WITH THE SINK AND SHOULD BE AT LEAST AS LONG AS ONE SINK COMPARTMENT. #25/26</div><div>33. OWNER TO PROVIDE THREE SIGNS: "NO SMOKING" IN KITCHEN; "WASH HANDS" AT HAND LAVATORY; "CHOKE CHART".</div><div>34. SLIP RESISTANT FLOORING THAT ARE ABRASIVE OR HAVE A RAISED TREAD PATTERN MUST BE RESTRICTED TO TRAFFIC AREAS ONLY AND MUST BE PROPERLY SLOPED TO FLOOR DRAINS. FLOORING UNDER EQUIPMENT AND AT THE BASE COVES MUST BE SMOOTH (FOR NEW FLOORS). SEE ARCH. DWGS.</div><div>35. IF FLOOR TILE GROUT IS USED, AN ACCEPTABLE GROUT, ADDITIVE MIXED WITH THE GROUT TO MAKE IT GREASE, OIL AND WATER RESISTANT SHALL BE USED (FOR NEW FLOOR
AND REPAIR WORK). SEE ARCH. DWGS.</div><div>36. FLOOR MOUNTED EQUIPMENT MUST BE SUPPORTED BY SIX (6) INCHES MINIMUM APPROVED COMMERCIAL CASTER, OR BE COMPLETELY SEALED IN POSITION ON A FOUR (4) INCHES MINIMUM HIGH CONTINUOUSLY AND INTEGRAL COVED BASE OR COVED CONCRETE CURB TO FACILITATE EASE OF CLEANING.</div><div>37. WATER HEATER SHALL BE ON A FOUR (4) INCHES MINIMUM HIGH COVED CURB BASE, OR ON AT LEAST SIX (6) INCHES HIGH, SMOOTH, EASILY CLEANABLE APPROVED LEGS. #. IF ANY FIXTURE THAT REQUIRES HOT WATER IS MORE THAN SIXTY FEET AWAY FROM HOT WATER HEATER PLUMBER TO PROVIDE RECIRCULATING PUMP.</div><div>38. WALK-IN REFRIGERATION OR FREEZER UNITS MUST BE COMPLETELY FLASHED TO THE BUILDING'S WALLS AND CEILING. THE AREAS ABOVE WALK-INS MAY NOT BE USED FOR STORAGE. ANY OPENINGS FOR VENTILATION IN THE FLASHING ABOVE WALK-INS UNITS MUST BE SCREENED WITH AT LEAST 16 MESH SCREEN (ANY SCREENS OVER VENTILATION OPENINGS MUST BE KEPT CLEAN). FOR REFERENCE--NOT IN PROJECT.</div><div>39. APPLIANCES DESIGNED TO BE FIXED IN POSITION SHALL BE SECURELY FASTENED IN PLACE. SUPPORTS FOR APPLIANCES SHALL BE DESIGNED AND CONSTRUCTED TO SUSTAIN VERTICAL AND HORIZONTAL LOADS WITHIN THE STRESS LIMITATIONS SPECIFIED IN THE CBC. SEE ARCH/STRUCTURAL DWGS.</div></div> <div><div>FIRE DEPARTMENT NOTES</div><div><div>1. GENERAL CONTRACTOR TO PROVIDE HAND FIRE EXTINGUISHER OF TYPE AND SIZE AS REQUIRED BY CODE AND LOCATE AS INDICATED ON DRAWING (FOR RESTAURANT USE). PROVIDE PROPER IDENTIFICATION SIGNS. INSTALL AT HEIGHT NOT TO EXCEED 5'0". EXACT NUMBER/LOCATION BY FIRE INSPECTOR. GC TO PROVIDE A K CLASS FIRE EXTINGUISHER WITHIN 30 FEET OF COOKING INVOLVING VEGETABLE OR ANIMAL OIL AND FATS (SUCH AS DEEP FAT FRYERS), AS MEASURED ALONG AN UNOBSTRUCTED PATH OF TRAVEL. ALL PORTIONS OF THE BUILDING SHALL BE WITHIN 75 FEET OF A FIRE EXTINGUISHER WITH A MINIMUM SIZE 2-A-10--BC. #M3</div><div>2. EXIT DOORS (SEE ARCH DWGS) SHALL BE LEFT UNLOCKED DURING ALL BUSINESS HOURS AND SHALL BE OPENABLE FROM INSIDE WITHOUT USE OF A KEY OR SPECIAL KNOWLEDGE OR EFFORT. KEY LOCKING HARDWARE IF EQUIPPED WITH A DOUBLE--KEYED INDICATING CYLINDER LOCK WHICH CLEARLY INDICATES WHETHER IT IS "LOCKED" OR "UNLOCKED". MANUALLY OPERATED EDGE-OR SURFACE MOUNTED FLUSH BOLTS AND SURFACE BOLTS SHALL NOT BE USED ON EXIT DOORS. PANIC HARDWARE TO BE PROVIDE AS PER LOCAL CODE REQUIREMENTS. GENERAL CONTRACTOR TO PROVIDE A SIGNAGE OVER EACH EXIT DOOR, E.G. "THIS DOOR SHALL REMAIN OPEN DURING BUSINESS HOURS" OR "EXIT DOOR ONLY". ONLY REQUIRED FOR ASSEMBLY BLDGS.</div><div>3. PROVIDE EXIT SIGN ILLUMINATION PER CODE, PROVIDE APPROVED EXIT SIGNS INSTALLED AT ALL REQUIRED EXITS AND WHERE OTHERWISE NECESSARY IN ORDER TO INDICATE THE DIRECTION OF EGRESS. NO POINT SHALL BE MORE THAN 100 FEET FROM THE NEAREST VISIBLE SIGN. EXIT SIGNS SHALL BE INTERNALLY OR EXTERNALLY ILLUMINATED IN ACCORDANCE WITH THE BUILDING CODE. (1011.1) CBC. PROVIDE EMERGENCY EGRESS ILLUMINATION AT A MINIMUM OF 1 FOOT--CANDLE AT FLOOR LEVEL THROUGHOUT ILLUMINATION SHALL INCLUDE THE MAIN FLOOR AREAS INCLUDING ALL PATHS OF EGRESS TO EXITS (1006.3) CBC. TESTING OF THE EMERGENCY EGRESS ILLUMINATION SHALL REQUIRE DISCONNECTING THE PRIMARY POWER TO THE FIXTURE(S). THIS MAY BE ACCOMPLISHED BY THE EMERGENCY CIRCUIT BREAKER OR MAIN ELECTRICAL DISCONNECT. PLAN ACCORDINGLY. SEE ARCH/ELEC DWGS.</div><div>4. GENERAL CONTRACTOR TO PROVIDE A OCCUPANCY SIGN WITH MAXIMUM PERSON AMOUNT AS DETERMINED BY FIRE/BUILDING DEPARTMENT AND MOUNT ON WALL IN A CONSPICUOUS LOCATION NEAR THE MAIN EXIT OR EXIT--ACROSS DOORWAY FROM THE ROOM (1004.4) CBC</div><div>5. KITCHEN DESIGN DOES INCLUDE AN EXHAUST HOOD SYSTEM, THE EXHAUST DUCT INSTALLATION SHALL CONFORM TO THE REQUIREMENTS OF CBC/CMC, AND LOCAL ORDINANCES. GENERAL CONTRACTOR TO PROVIDE ROOF OPENINGS FOR DUCTWORK. FSC TO PROVIDE AN AUTOMATIC FIRE EXTINGUISHING SYSTEM IN THE GREASE HOOD AND DUCT. FSC TO SUBMIT SHOP DRAWINGS AND A PERMIT APPLICATION TO THE FIRE DEPARTMENT FOR APPROVAL BY SRFPD PRIOR TO INSTALLATION. TYPE I #12 EXHAUST FAN #13 AND MUA FAN #14. HOOD FIRE SUPPRESSION SYSTEM #15 . KITCHEN SUPPRESSION SYSTEM SHALL COMPLY WITH NFPA 17-A AND UL300.</div><div>6. APPROVED NUMBERS OR ADDRESSES SHALL BE PLACED BY GC ON ALL NEW AND EXISTING BUILDINGS IN SUCH A POSITION AS TO BE PLAINLY VISIBLE AND LEGIBLE FROM THE STREET OR ROAD FRONTING THE PROPERTY. SAID NUMBERS SHALL CONTRAST WITH THEIR BACKGROUND. SEE ARCH DWGS.</div></div></div> | <div>GENERAL NOTES</div> <div><div>BIDDING</div><div><div>1. ALL ITEMS AND INSTALLATIONS BY FOOD SERVICE CONTRACTOR, DECOR CONTRACTOR AND SIGN FABRICATOR ARE UNDER A SEPARATE CONTRACT AND NOT PART OF GENERAL CONSTRUCTION BID. GENERAL CONTRACTOR AND SUBS ARE RESPONSIBLE FOR RELATED WORK AS OUTLINED IN THE DRAWINGS; E.G., PROVIDE POWER TO SPECIFIED LOCATION FOR SIGN, BUT SIGN CONTRACTOR SHALL FABRICATE ITEM AND INSTALL. FOOD SERVICE CONTRACTOR SHALL SET EQUIPMENT IN PLACE WHILE PLUMBER / ELECTRICIAN SHALL MAKE UTILITY CONNECTION.</div><div>2. EXTERIOR ILLUMINATED OR NON-ILLUMINATED SIGNS, AWNINGS, ETC. SHALL BE UNDER SEPARATE CONTRACTS AND PERMITS. APPLICATION FOR PERMITS SHALL BE FILED WITH LOCAL AUTHORITY PRIOR TO FABRICATION AND INSTALLATION.</div></div><div><div>SUBSTITUTIONS</div><div>1. WHEN A SPECIFIC REFERENCE TO AN ARTICLE, MANUFACTURER, PROPERTY, NAME, DEVICE, PRODUCT, MATERIAL OR FIXTURE IS MADE IN GENERAL CONSTRUCTION DOCUMENTS, IT IS TO ESTABLISH A STANDARD OF QUALITY AND SHALL NOT BE CONSTRUED AS LIMITING COMPETITION. IF THE CONTRACTOR, SUB-CONTRACTOR, SUPPLIER, MANUFACTURER'S REPRESENTATIVE, ETC. INVOLVED WITH THE PROJECT DESIRES TO BID MATERIALS OTHER THAN THE SPECIFIED ITEMS, REQUEST FOR APPROVAL OF LIKE ITEMS SHALL BE MADE IN WRITING PROJECT COORDINATOR/OWNER NOT LATER THAN 5 CALENDAR DAYS PRIOR TO SPECIFIED TIME FOR GENERAL CONSTRUCTION BID OPENING. MATERIALS ACCEPTABLE FOR SUBSTITUTION WILL BE APPROVED.</div><div>2. SUBMITTAL FOR APPROVAL OF MATERIALS OR PRODUCTS SHALL CONTAIN SUFFICIENT INFORMATION, DESCRIPTION BROCHURES, DRAWINGS, SAMPLES OR OTHER DATA AS NECESSARY OR REQUIRED TO DETERMINE WHETHER THE PROPOSED SUBSTITUTION IS EQUAL TO THE ITEM SPECIFIED. EACH SUBMITTAL SHALL BE WELL MARKED AND IDENTIFIED AS TO TYPE AND KIND OF ITEMS BEING MADE. EACH SUBMITTAL FOR APPROVAL OF LIKE ITEMS, MATERIALS OR PRODUCTS WILL BE COMPLETE WITH SUBSTANTIATING DATA. REFERENCE TO CATALOGS THAT DESIGN CONSTRUCTION COORDINATOR MAY OR MAY NOT HAVE, WILL NOT BE ACCEPTABLE.</div></div><div><div>CHANGE ORDERS</div><div>1. THE GENERAL CONTRACTOR SHALL NOT MAKE AN ADDITION, DELETION, OR REVISION TO THE CONTRACT DOCUMENTS WHICH WOULD AFFECT THE CONTRACT SUM OR CONTRACT TIME WITHOUT A WRITTEN CHANGE ORDER AUTHORIZED AND SIGNED BY THE OWNER.</div></div></div> <div><div>HAZARDOUS MATERIALS NOTES</div><div><div>1. EBR'S SHALL NOT BE HELD RESPONSIBLE FOR DETERMINING THE EXISTENCE OR REMOVAL OF HAZARDOUS OR ASBESTOS MATERIALS. THE OWNER SHALL BE RESPONSIBLE FOR THE COST OF REMOVING AND DISPOSING OF ANY HAZARDOUS OR ASBESTOS MATERIALS OF THE SITE OR CONTAINED WITHIN THE BUILDING. REMOVAL METHOD SHALL BE AS OUTLINED WITHIN THE STATE/LOCAL CODES, PERFORMED BY A STATE LICENSED CONTRACTOR AND DISPOSED OF AT AN ACCEPTABLE/LICENSED DUMP SITE. NON-REMOVAL OF MATERIAL AND RESULTING FINES OF CONSTRUCTION STOPPAGE SHALL BE THE OWNERS RESPONSIBILITY.</div><div>2. IF NECESSARY, THE WORK SHALL BE COORDINATED WITH COUNTY ENVIRONMENTAL HEALTH AND LOCAL QUALITY CONTROL MANAGEMENT DISTRICT.</div><div>3. DEMOLITION WORK SHALL BE FOR REMOVAL OF NON-BEARING WALLS (NO STRUCTURAL WORK REQUIRED) TO ALLOW INSTALLATION OF NEW UTILITY ITEMS IF REQUIRED.</div></div></div> <div><div>ABBREVIATIONS</div><div><div>AFF ABOVE FINISH FLOOR</div><div>D.C. DECOR CONTRACTOR</div><div>E.C. ELECTRICAL CONTRACTOR</div><div>EBRS. EAST BAY RESTAURANT SUPPLY INC.</div><div>EX. EXISTING</div><div>FD FLOOR DRAIN</div><div>FFD FUNNEL FLOOR DRAIN</div><div>FOB FACE OF BLOCK</div><div>FOC FACE OF CONCRETE</div><div>FOE FACE OF EQUIPMENT BASE</div><div>FOM FACE OF MASONRY</div><div>FOS FACE OF STUD</div><div>FOW FACE OF WALL</div><div>FS FLOOR SINK</div><div>FSC FOOD SERVICE CONTRACTOR</div><div>GC. GENERAL CONTRACTOR</div><div>HD. HUB DRAIN</div><div>MECH. MECHANICAL CONTRACTOR</div><div>MFG MANUFACTURER</div><div>N.A. NOT APPLICABLE</div><div>NTS NOT TO SCALE</div><div>PLBR. PLUMBER</div><div>RO ROUGH OPENING</div><div>SIP SET IN PLACE</div><div>TBS TO BE SELECTED</div></div></div> <div><div>CONSULTANTS</div><div><div>FOOD SERVICE:<br/>EASTBAY RESTAURANT SUPPLY<br/>8480 ENTERPRISE WAY<br/>OAKLAND, CA 94621<br/>TEL: (510) 627-0206<br/>FAX: (510) 633-7939<br/>CONTACT: JOE RUK<br/>E-MAIL ADDRESS: joer@ebrs.net</div><div>ARCHITECT:<br/>ARCHITECTURAL RESOURCES GROUP<br/>PIER 9, THE EMBARCADERO<br/>SAN FRANCISCO, CA 94111<br/>TEL: (415) 421-1680<br/>FAX: (415) 421-0127<br/>CONTACT: PHILIP ROSSETTI<br/>E-MAIL ADDRESS: philip@argsf.com</div></div></div>   
  | <div>PROJECT DATA</div> <div><div>1. PROJECT NAME: VETERANS COMMUNITY KITCHEN</div><div>2. PROJECT ADDRESS: 400 HARTZ AVE<br/>DANVILLE, CA 94526</div><div>3. ZONING: SEE ARCHITECTURAL DRAWINGS</div><div>4. USE: SEE ARCHITECTURAL DRAWINGS<br/>PROJECT: FOOD SERVICE</div><div>5. BUILDING TYPE: SEE ARCHITECTURAL DRAWINGS<br/>TWO STOREY W/ BASEMENT<br/>TYPE V W/ FIRE SPRINKLERS</div><div>6. CODES: 2007 CBC, CPC, CMC, CEC, CFC WITH<br/>CALIF. ENERGY CODE (TITLE 24)<br/>CALIF BLDG CODE HANDICAP REQ'S<br/>(TITLE 24); ADA REGULATIONS</div><div>7. SQUARE FOOTAGE PROJECT<br/>SEE ARCH DWGS FOR FULL BREAKDOWN<br/>KITCHEN: 295 SQ FT</div><div>PROJECT TOTAL: 295 SQ FT</div><div>8. OCCUPANCY: B PROJECT<br/>SEE ARCH DWGS FOR FULL BREAKDOWN<br/>KITCHEN: 295 SQ FT @200 = 2</div></div> <div><div>PROJECT SCOPE</div><div>NEW COMMUNITY KITCHEN WITH FULL COOKING, WAREWASHING, FOOD PREPARATION AND STORAGE. SCOPE OF EBR'S DRAWINGS TO SHOW FOOD SERVICE EQUIPMENT LAYOUT AND MECHANICAL POINTS OF CONNECTION. SEE ARCHITECTURAL DRAWINGS FOR MATERIAL/ROOM FINISH SCHEDULES, REFLECTED CEILING PLAN AND FIXTURE SCHEDULE, CONSTRUCTION DETAILS, DISABLED ACCESS DETAILS, TRASH ENCLOSURE.</div></div> <div><div>SHEET INDEX</div><div><div><div>△</div><div>SHEET NUMBER</div></div><div><div>FS1</div><div>GENERAL INFORMATION, NOTES</div></div><div><div>FS2</div><div>EQUIPMENT FLOOR PLAN AND SCHEDULE</div></div><div><div>FS3</div><div>PLUMBING PLAN, SCHEDULE, SYMBOLS AND DETAILS</div></div><div><div>FS4</div><div>ELECTRICAL PLAN, SCHEDULE, SYMBOLS AND DETAILS</div></div><div><div>FS5</div><div>PLUMBING AND ELECTRICAL NOTES</div></div><div><div>FS6</div><div>HOOD DATA, FIRE SUPPRESSION SYSTEM</div></div><div><div>FS7</div><div>BACKING PLAN AND DETAILS</div></div><div><div>H1</div><div>HOOD SHOP DRAWING</div></div><div><div>-</div><div></div></div><div><div>-</div><div></div></div><div><div></div><div></div></div><div><div></div><div></div></div><div><div></div><div></div></div></div><div><div>SYMBOLS</div><div><div><div><div>N</div><div></div></div><div>NORTH ARROW</div></div><div><div><div>1</div><div>2</div><div>3</div><div>4</div></div><div>INTERIOR WALL<br/>ELEVATION<br/>REFERENCE</div></div><div><div><div>A</div><div></div></div><div>COLUMN<br/>GRID LINE</div></div><div><div><div>1</div><div>FS1</div></div><div>CENTER LINE</div></div><div><div><div>1</div><div>FS1</div></div><div>DETAIL NO.<br/>SHEET NO.</div></div><div><div><div>1</div><div>A</div></div><div>DOOR NO.<br/>DOOR TYPE</div></div><div><div><div>12</div><div></div></div><div>EQUIPMENT<br/>ITEM NUMBER</div></div><div><div><div>A</div><div></div></div><div>LIGHT FIXTURE<br/>ITEM NUMBER</div></div><div><div><div>FI</div><div></div></div><div>FINISH MATERIAL<br/>ITEM NUMBER</div></div><div><div><div></div><div></div></div><div>EXISTING WALL</div></div><div><div><div></div><div></div></div><div>BRICK</div></div><div><div><div></div><div></div></div><div>CONCRETE</div></div><div><div><div></div><div></div></div><div>CONCRETE BLOCK</div></div><div><div><div></div><div></div></div><div>BATT INSULATION</div></div><div><div><div></div><div></div></div><div>REFRIG.WALL</div></div><div><div><div>P</div><div></div></div><div>PLYWOOD BACKING<br/>FOR EQUIPMENT</div></div><div><div><div>△</div><div></div></div><div>REVISION NO.<br/>(WITH DATE)</div></div><div><div><div>←</div><div></div></div><div>DISABLED TRAVEL<br/>PATH</div></div><div><div><div>1</div><div></div></div><div>ROOM NUMBER</div></div><div><div><div></div><div></div></div><div>NEW STUD WALL<br/>2x8 OR 2x12 WOOD<br/>STUDS @16"O.C. W/ 5/8"<br/>GYP. BD.<br/>ON BOTH SIDES,<br/>SILL PLATE SHOT<br/>TO CONCRETE SLAB.<br/>SEE ARCH DWGS</div></div></div></div></div>   | <div>DESIGNERS AND SUPPLIERS OF EQUIPMENT AND INTERIORS FOR HOTELS, RESTAURANTS AND INSTITUTIONS</div> <div><div>THIS DOCUMENT WITH THE IDEAS AND COMPUTER DATA INCORPORATED HEREIN, AS AN INSTRUMENT OF SERVICE, IS THE PROPERTY OF RESTAURANT SUPPLY, INC. AND IS NOT TO BE REPRODUCED OR COPIED IN WHOLE OR IN PART FOR ANY MANNER WITHOUT THE EXPRESS AUTHORIZATION OF EAST BAY RESTAURANT SUPPLY, INC.</div><div><div><div>East Bay</div><div>RESTAURANT SUPPLY, INC.</div><div>since 1984</div></div><div>Kitchen Design Consultants</div></div><div>48 FORTH STREET OAKLAND, CA 94607 (510) 465-4300 FAX (510) 465-5201</div></div> <div><div>GENERAL INFORMATION, NOTES</div><div>Veterans Community Kitchen</div><div>400 Hartz Ave<br/>Danville, CA 94526</div></div> <div><div>CONTENT:</div><div>PROJECT:</div><div>LOCATION:</div></div> <div><div>DATE:</div><div>REVISION</div><div>NO.</div></div> <div><div>PROJECT COORDINATOR<br/>LARRY LA GRAVE</div><div>DRAWN BY:<br/>TQ</div><div>CHECKED BY:<br/>JOE RUK</div><div>SCALE:<br/>NONE</div><div>DATE: ISSUE FOR CONSTRUCTION<br/>JUNE/25/2010</div><div>JOB NO.:<br/>5052</div><div>SHEET NO.:<br/>FS1</div></div> <div><div>SHEET 173 OF 186</div></div>  |  
   |

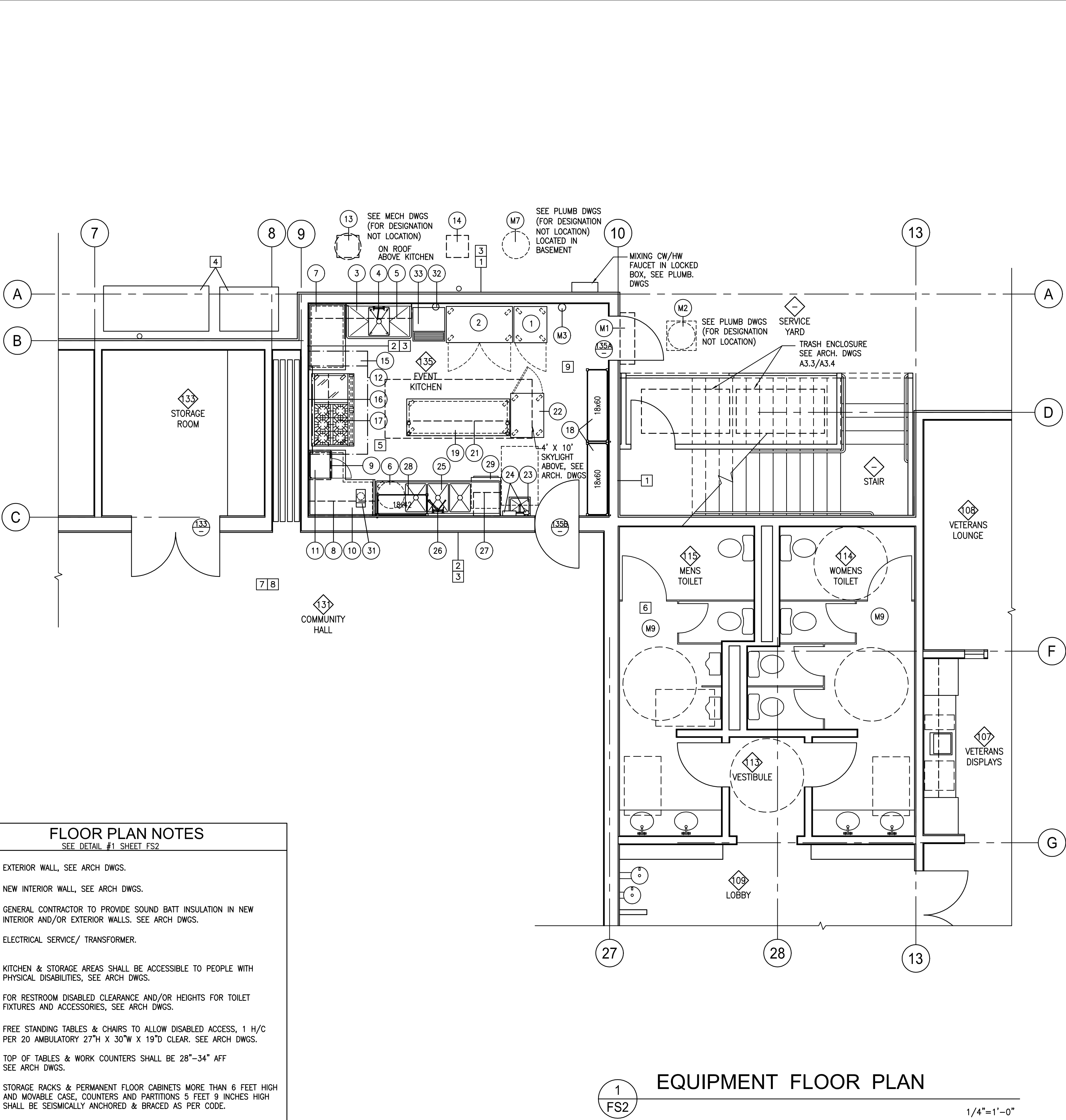


FSC = FOOD SERVICE CONTRACTOR, PLUMB. = PLUMBER, VEND. = VENDOR, G.C. = GENERAL CONTRACTOR, S/S = STAINLESS STEEL, S/C = SELF CONTAINED, ELEC. = ELECTRICIAN, CUST FAB = CUSTOM FABRICATED, NSF = NATIONAL SANITATION FEDERATION						EQUIPMENT SCHEDULE	
ITEM NO.	SUPP. BY	SET IN PLACE BY	QTY.	DESCRIPTION	MANUFACTURER	MODEL NO.	
1	FSC	FSC	1	UPRIGHT 1 DR FREEZER, S/C., ON CASTERS	TRUE	T-23F	
2	FSC	FSC	1	UPRIGHT 2 DR REFRIGERATOR, S/C., ON CASTERS	TRUE	T-49	
3	FSC	FSC	1	S/S 2'-4 1/2" X 4'-5" 1-17" X 23" COMP. PREP. SINK, W/ 8" BACK SPLASH, W/ BASKET WASTE (SPLASH GUARD ON LEFT SIDE, SEE #7)	WESTSTAR OR EQ	1NSF1723-2D18	
4	FSC	PLUMB	1	SPLASH MTD LEVER HANDLE FAUCET, W/ 8" SPOUT, SET ON #3	FISHER	61093	
5	FSC	FSC	1	S/S WALL MTD 1'-0" X 7'-0" DOUBLE SHELF, SET ABOVE #3, 7	ADVANCE OR EQ	WS-12-84	
6	FSC	FSC	2	MOBILE 32 GALLON CAPACITY TRASH RECEPTACLE, GRAY COLOR	RUBBERMAID	2632/2640	
7	FSC	FSC	1	S/S 2'-6" X 4'-6" WORK TABLE, 5" REAR/RIGHT SPLASH W/ 12" SPLASH GUARD RIGHT END AT #3, S/S UNDER SHELF	ADVANCE OR EQ	KMS-304.5 CUST FAB	
8	FSC	FSC	1	S/S WALL MTD 1'-0" X 4'-6" DOUBLE SHELF, SET ABOVE #10	ADVANCE OR EQ	WS-12-54	
9	FSC	FSC	1	S/S 1'-6" X 2'-0" MICROWAVE OVEN SHELF, SET ABOVE #10	ADVANCE OR EQ	MS-18-24	
10	FSC	FSC	1	S/S "L" SHAPED 2'-6" X 4'-6"/4'-6" WORK TABLE, 5" REAR SPLASH W/ 12" SPLASH GUARD LEFT END, S/S FULL UNDER SHELF	ADVANCE OR EQ	KMS-304.5-305.5 CUST FAB	
11	FSC	FSC	1	MICROWAVE OVEN, 1000 WATTS, SET ON #9	AMANA	ALD10D	
12	FSC	FSC	1	S/S TYPE 1 3'-9"(+3" AIR) X 6'-0" CANOPY HOOD, W/ FILTERS/ LITES, EXHAUST ONLY, UL LISTED LOW VELOCITY, W/ S/S 1'-6" CEILING CLOSURE PANELS	CAPTIVEAIRE S/S MANUFR	4824 ND-2 CUST FAB	
13	MECH	MECH	1	EXHAUST FAN AND DUCTWORK TO HOOD #12, GC TO PROVIDE 1 HR RATED SHAFT TO ROOF WITH ROOF OPENING	MECH SPEC KEF1 GREENHECK	CUBE-161XP-15	
14	MECH	MECH	1	AIR SUPPLY FAN AND DUCTWORK FOR HOOD #12, W/ PERFORATED CEILING REGISTER, GC TO PROVIDE ROOF OPENING	MECH SPEC EC1 CHAMPION	3000DD	
15	FSC	FSC	1	FIRE SUPPRESSION SYSTEM FOR HOOD #12, WET CHEMICAL, MEET UL LISTING 300, MTD AT RIGHT END OF HOOD	CAPTIVEAIRE ANSUL	R-102	
16	FSC	FSC	1	S/S 6'-0" X 8'-0" HI. WALL LINING UNDER HOOD #12, TOPSET ON FLOOR BASE, SILICONE JOINT, NSF	S/S MANUFR	CUST FAB	
17	FSC	FSC	1	60" RANGE W/ 6 O.B. 24" GRIDDLE, TWO REGULAR OVEN, W/ HI-SHELF, ON CASTERS, W/ QUICK DISCONN/ HOSE/ SEISMIC RESTRAINT, GAS	WOLF DORMONT	C60SS-6FT24 16100 KIT 36	
18	FSC	FSC	4	S/S WIRE SHELVING 8 TIERS HIGH, 88 POSTS, SEE PLAN FOR SIZE "50" OF 18" WIDE SHELVING (ADDITIONAL 2 STORAGE SHELVES IN BASEMENT ROOM #005, SEE ARCH. DWGS. 4 SHELVES = 100" OF 18" WIDE SHELVING)	METRO	SUPER ERECTA 1860NS/86PS	
19	FSC	FSC	1	S/S 2'-6" X 7'-0" WORK TABLE, W/ NO SPLASH, S/S FULL UNDER SHELF, ON CASTERS	ADVANCE OR EQ	MS-307	
20				SPARE NO			
21	FSC	FSC	1	S/S POST MTD 1'-0" X 7'-0" SINGLE SHELF, POST MTD ON #19	ADVANCE OR EQ	OTS-12-84R	
22	FSC	FSC	1	MOBILE HEATED HOLDING/ TRANSPORT CART, 1 1/2" SPACING	METRO	C519-HFC-U	
23	FSC	PLUMB	1	S/S WALL MTD HAND SINK W/ LEVER HANDLE FAUCET, S/S 10" SPLASH GUARD AT BOTH SIDES	ADVANCE	7-PS-66	
24	FSC	FSC	1	SURFACE MTD SOAP AND TOWEL DISPENSER	SAN JAMAR CONTINENTAL	T1900XC V444 SS	
25	FSC	FSC	1	S/S 2'-4 1/2" X 8'-7" 3-17" X 23" COMP. WASH SINK, W/ 8" SPLASH, BASKET WASTE W/ SPLASH GUARD AT RIGHT SIDE	WESTSTAR OR EQ	3NSF1723-2D24	
26	FSC	PLUMB	1	SPLASH MTD LEVER HANDLE PRE-RINSE FAUCET, W/ ADD-ON 14" SPOUT, SET ON #25	FISHER	68136	
27	FSC	FSC	1	S/S 19" X 22" SLANTED RACK SHELF, SET ABOVE #25	ADVANCE OR EQ	DT-6R-11	
28	FSC	FSC	1	S/S WALL MTD 1'-6" X 3'-6" WIRE SHELVING, W/ S/S BRACKETS, SET ABOVE #25, FOR UTENSIL AIR DRYING	METRO	1842NS 1WD18S	
29	FSC	FSC	1	S/S UNDER COUNTER LOW TEMP. DISHWASHER, W/ POWER CORD, SET UNDER #25 ON NSF SKID FEET/W/ FLEXIBLE UTILITY CONNECTIONS TO ALLOW MOVEMENT FOR CLEANING	HOBART	LXIC	
30				SPARE NO			
31	OWNER	OWNER	1	AIR POT COFFEE BREWER, SET ON #10	OWNER SPEC BUNN	CWTF15-APS	
32	FSC	FSC	1	WALL MTD WATER FILTER FOR #33	SCOTSMAN	SSM1	
33	FSC	FSC	1	ICE MACHINE CUBER, 150 LBS PRODUCTION W/ 80 LBS ICE STORAGE BIN, S/C AIR-COOLED	SCOTSMAN	CU1526SA-1A	
-	-	-	1	-	-	-	
-	-	-	1	-	-	-	
-	-	-	1	-	-	-	
M1	GC	GC	1	NON-HEATED AIR CURTAIN FAN ABOVE DELIVERY DOOR	MARS	36CH	
M2	PLUMB	PLUMB	1	GREASE TRAP 35 GALLON,160LB CAPACITY MIN, SEE PLUMB DWG/SPEC	PLUMB SPEC TRAPZILLA	TZ-160	
M3	GC	GC	1	WALL MTD. FIRE EXTINGUISHER (SIZE, TYPE, LOCATION PER LOCAL FIRE INSPECTOR)	ARCH SPEC GC SPEC	-	
M4	PLUMB	PLUMB	2	2' X 2' FLOOR MOUNTED MOP SINK WITH FAUCET AND VACUUM BREAKER (NOT SHOWN JANITOR CLOSETS ON BASEMENT, 2ND FLOOR SEE ARCH DWGS)	FIAT AND CHICAGO FAUCETS PLUMB SPEC	TSBC 1610 540-LD89/SGCCP	
M5	GC	GC	2	18" MOP RACK SURFACE MTD. W/ #M4 (NOT SHOWN JANITOR CLOSETS ON BASEMENT, 2ND FLOOR SEE ARCH DWGS)	CONTINENTAL OR GC SPEC	516	
M6	GC	GC	2	ENCLOSED STORAGE CABINET OR SHELVING FOR CLEANING AGENTS W/ #M4 (NOT SHOWN JANITOR CLOSETS ON BASEMENT, 2ND FLOOR SEE ARCH DWGS)	GC SPEC	-	
M7	PLUMB	PLUMB	1	HOT WATER HEATER, 100 GALLON CAPACITY, ON 6" LEGS, GAS FIRED. PROVIDED WITH RECIRCULATING PUMP, SEE ARCH PLUMB DWGS FOR LOCATION	PLUMB SPEC A.O.SMITH	BTN-180	
M8	OWNER	OWNER	LOT	EMPLOYEE LOCKERS - 5 INDIVIDUAL BOXES PER SECTION, ON 6" LEGS OR WALL MOUNTED WITH 6" CLEARANCE (NOT SHOWN IN BASEMENT SEE ARCH DWGS)	KELMAX OR OWNER SPEC	-	
M9	GC	GC	LOT	RESTROOM TOILET FIXTURES AND ACCESSORIES	ARCH SPEC PLUMB SPEC	-	
-	-	-	1	-	-	-	

NOTE: 1. THE LISTED DIMENSIONS FOR CUSTOM FABRICATED WALK-IN BOXES, S/S EQUIPMENT, CABINETS, ETC. ARE NOMINAL. EACH FABRICATOR IS TO FIELD VERIFY EQUIPMENT ITEM SIZE AND TO PROVIDE SHOP DRAWING(S) BASED ON FIELD DIMENSIONS FOR APPROVAL PRIOR TO FABRICATION OR DELIVERY.

2. EACH SUPPLIER AND/OR FABRICATOR SHALL VERIFY WITH GC THE DELIVERY AND ACCESS OF HIS SPECIFIC EQUIPMENT INTO THE SPACE. IF NECESSARY MAKE ARRANGEMENTS WITH GC, LANDLORD AND/OR OWNER FOR ACCESS E.G. REMOVAL OF DOOR(S), WINDOW(S) AND/OR WALL(S).

3. ALL NEW FAUCETS ARE LEAD FREE.

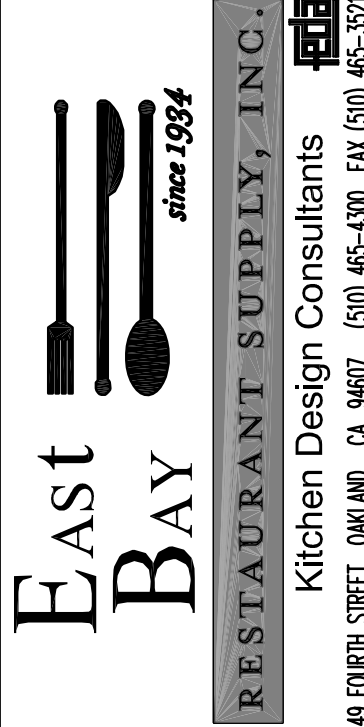


### FLOOR PLAN NOTES

SEE DETAIL #1 SHEET FS2

- 1 EXTERIOR WALL, SEE ARCH DWGS.
- 2 NEW INTERIOR WALL, SEE ARCH DWGS.
- 3 GENERAL CONTRACTOR TO PROVIDE SOUND BATT INSULATION IN NEW INTERIOR AND/OR EXTERIOR WALLS. SEE ARCH DWGS.
- 4 ELECTRICAL SERVICE/ TRANSFORMER.
- 5 KITCHEN & STORAGE AREAS SHALL BE ACCESSIBLE TO PEOPLE WITH PHYSICAL DISABILITIES, SEE ARCH DWGS.
- 6 FOR RESTROOM DISABLED CLEARANCE AND/OR HEIGHTS FOR TOILET FIXTURES AND ACCESSORIES, SEE ARCH DWGS.
- 7 FREE STANDING TABLES & CHAIRS TO ALLOW DISABLED ACCESS, 1 H/C PER 20 AMBULATORY 27"H X 30"W X 19"D CLEAR. SEE ARCH DWGS.
- 8 TOP OF TABLES & WORK COUNTERS SHALL BE 28"-34" AFF SEE ARCH DWGS.
- 9 STORAGE RACKS & PERMANENT FLOOR CABINETS MORE THAN 6 FEET HIGH AND MOVABLE CASE, COUNTERS AND PARTITIONS 5 FEET 9 INCHES HIGH SHALL BE SEISMICALLY ANCHORED & BRACED AS PER CODE.

DESIGNERS AND SUPPLIERS OF  
EQUIPMENT AND INTERIORS FOR  
HOTELS, RESTAURANTS AND  
INSTITUTIONS



EQUIPMENT PLAN  
EQUIPMENT SCHEDULE

Veterans Community Kitchen

400 Hartz Ave  
Danville, CA 94526

CONTENT:

PROJECT:

LOCATION:

DATE:

REVISION

PROJECT COORDINATOR

LARRY LA GRAVE

DRAWN BY:

TQ

CHECKED BY:

JOE RUK

SCALE:

1/4" = 1'-0"

DATE:

ISSUE FOR  
CONSTRUCTION  
JUNE/25/2010

JOB NO.:

5052

SHEET NO.:

FS2

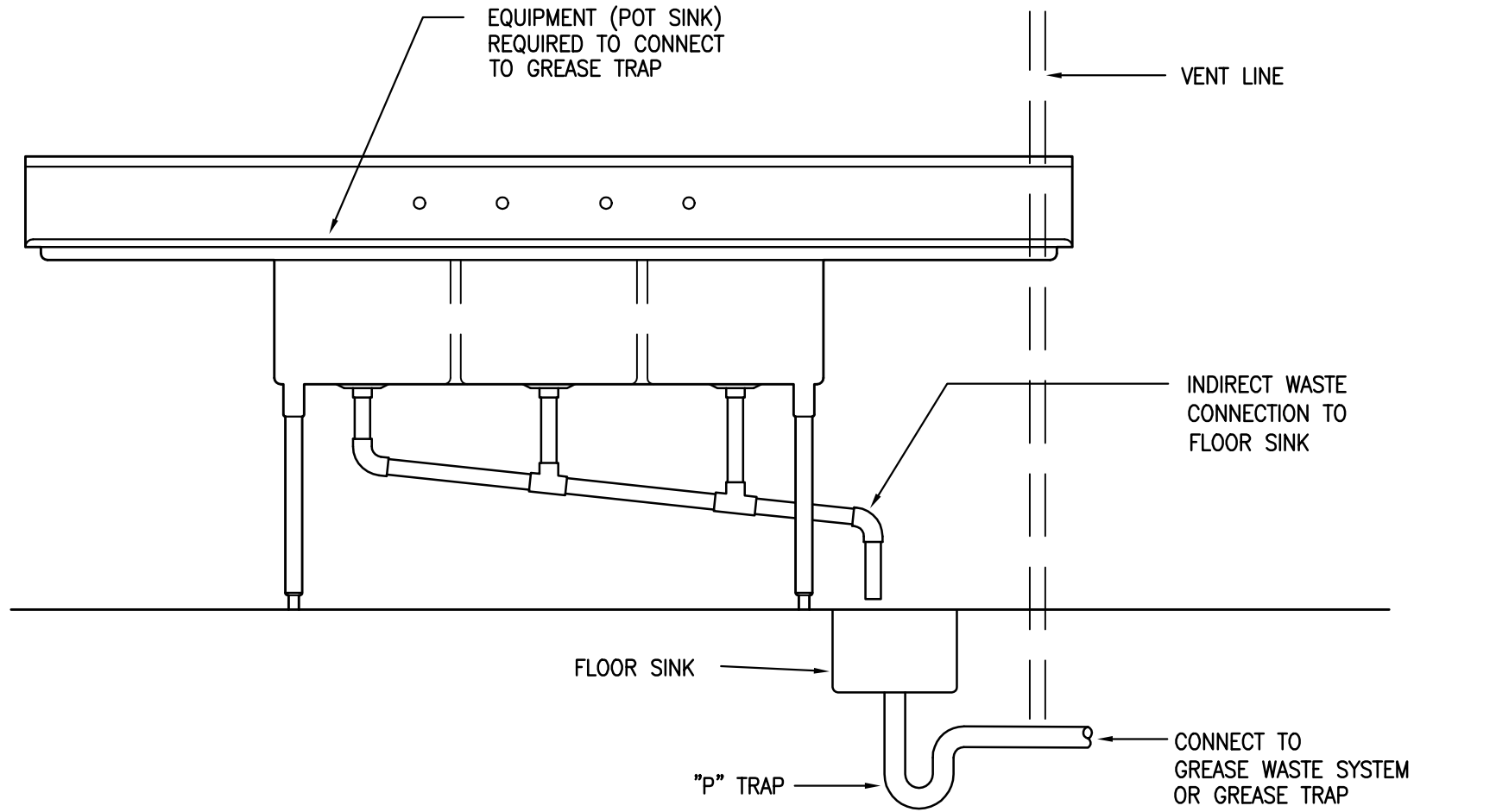
SHEET 174 OF 186

PLUMBING SCHEDULE																
ITEM NO.	DESCRIPTION	QTY.	BY	SUPPLY				WASTE				GAS				REMARKS (WORK BY PLUMBER)
				CW	HW	SOV	HT.	DIR.	INDIR	INSUL	HT.	VENT	KBTU	CONN	SOV	HT.
3	1 COMP. PREP. SINK	1	F	-	-	-	-	-	1 1/2"	-	-	-	-	-	-	-
4	SPLASH MTD FAUCET	1	F	1/2"	1/2"	X	12"	-	-	-	-	-	-	-	-	INSTALL FAUCET
14	AIR SUPPLY FAN	1	MECH	1/2"	-	X	ON ROOF	-	-	-	-	-	-	-	-	VERIFY IF REQ'D SEE MECH DWGS. PROVIDE REDUCING FITTING/ TUBING TO INLET, W/ VACUUM BREAKER
15	FIRE SUPPRESSION SYSTEM	1	F	-	-	-	-	-	-	-	-	-	1"	X	VFY	INSTALL SUPPLIED SOV ON MAIN GAS LINE TO COOKING APPLIANCE #17, COORDINATE LOCATION
17	60" RANGE W/ 6 O.B. 24" GRIDDLE/ TWO REG. OVEN	1	F	-	-	-	-	-	-	-	-	290	1"	X	30"	INSTALL SUPPLIED QUICK DISCONN/ HOSE AND PRESSURE REG.
23	HAND SINK/ FAUCET	1	F	1/2"	1/2"	X	18"	1 1/2"	-	-	21"	1 1/2"	-	-	-	INSTALL SINK/ FAUCET
25	3 COMP. WASH SINK	1	F	-	-	-	-	-	2"	-	-	-	-	-	-	MANIFOLD WASTE TOGETHER
26	PRE-RINSE FAUCET	1	F	1/2"	1/2"	X	12"	-	-	-	-	-	-	-	-	INSTALL FAUCET
29	LOW TEMP. DISHWASHER	1	F	-	3/4"	X	18"	-	3/4"	-	-	-	-	-	-	PROVIDE FLEXIBLE LINES TO ALLOW MOVEMENT FOR CLEANING
31	COFFEE MACHINE	1	O	1/2"	-	X	48"	-	-	-	-	-	-	-	-	PROVIDE CHROME SOV W/REDUCING FITTING/ VACUUM BREAKER/TUBING TO INLET
32	FILTER	1	F	1/2"	-	X	48"	-	-	-	-	-	-	-	-	PROVIDE CHROME SOV W/REDUCING FITTING/ TUBING TO INLET #33, W/ VACUUM BRAEKER
33	ICE MACH/BIN	1	F	3/8"	-	-	-	-	3/4"	X	-	-	-	-	-	WATER FEED FROM #32
-	-	1	F	-	-	-	-	-	-	-	-	-	-	-	-	-
M2	GREASE TRAP	1	P	-	-	-	-	3"	-	-	-	-	-	-	-	SEE PLUMB DWGS
M4	MOP SINK	2	P	1/2"	1/2"	-	VFY	2"	-	-	VFY	2"	-	-	-	SEE PLUMB DWGS
M7	HOT WATER HEATER	1	P	1 1/2"	1 1/2"	-	-	-	1"	-	-	-	180	1/2"	X	VFY
MP	RESTROOM TOILET FIXTURES	1	P	-	-	-	-	-	-	-	-	-	-	-	-	SEE PLUMB DWGS
-	-	1	F	-	-	-	-	-	-	-	-	-	-	-	-	-
P1	FLOOR SINK	3	P	-	-	-	-	2"	-	-	FLR STUB	2"	-	-	-	INSTALL FLUSH W/ FLOOR
P2	FLOOR DRAIN W/ TRAP PRIMER	1	P	1/2"	-	X	VFY	2"	-	-	FLR STUB	2"	-	-	-	INSTALL FLUSH W/ FLOOR

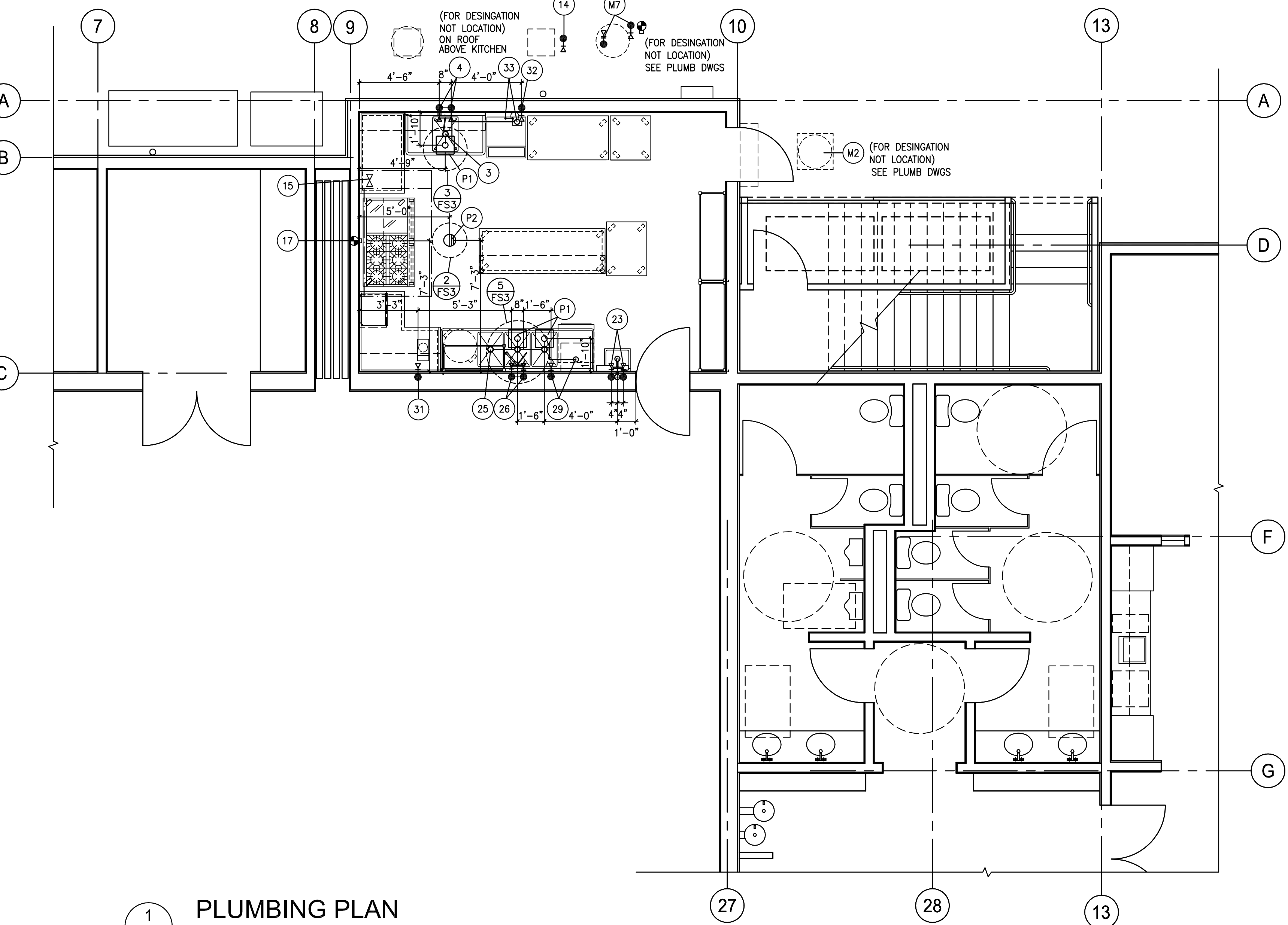
HOT WATER DEMAND		
KITCHEN DEMAND PER HEALTH DEPT		
HOT WATER CONSUMPTION	FIXTURE	GPH
	HAND/LAVATORY SINK - 1	5
	1 COMP PREP SINK - 1	5
	3 COMP WASH SINK - 1	66
	PRE-RINSE FAUCET UNIT - 1	45
	UNDERCTR DISHWASHER - 1	23
	TOTAL:	144

FOOD FACILITY WITH MULTISERVICE EATING UTENSILS, (MODERATE USE) = 90% GPH REQUIRED  
144 TOTAL GPH X 90% = 130  
130 GPH REQUIRED X 60 DEG RISE X 11 = 85,800 BTU MIN.  
INPUT OF WATER HEATER

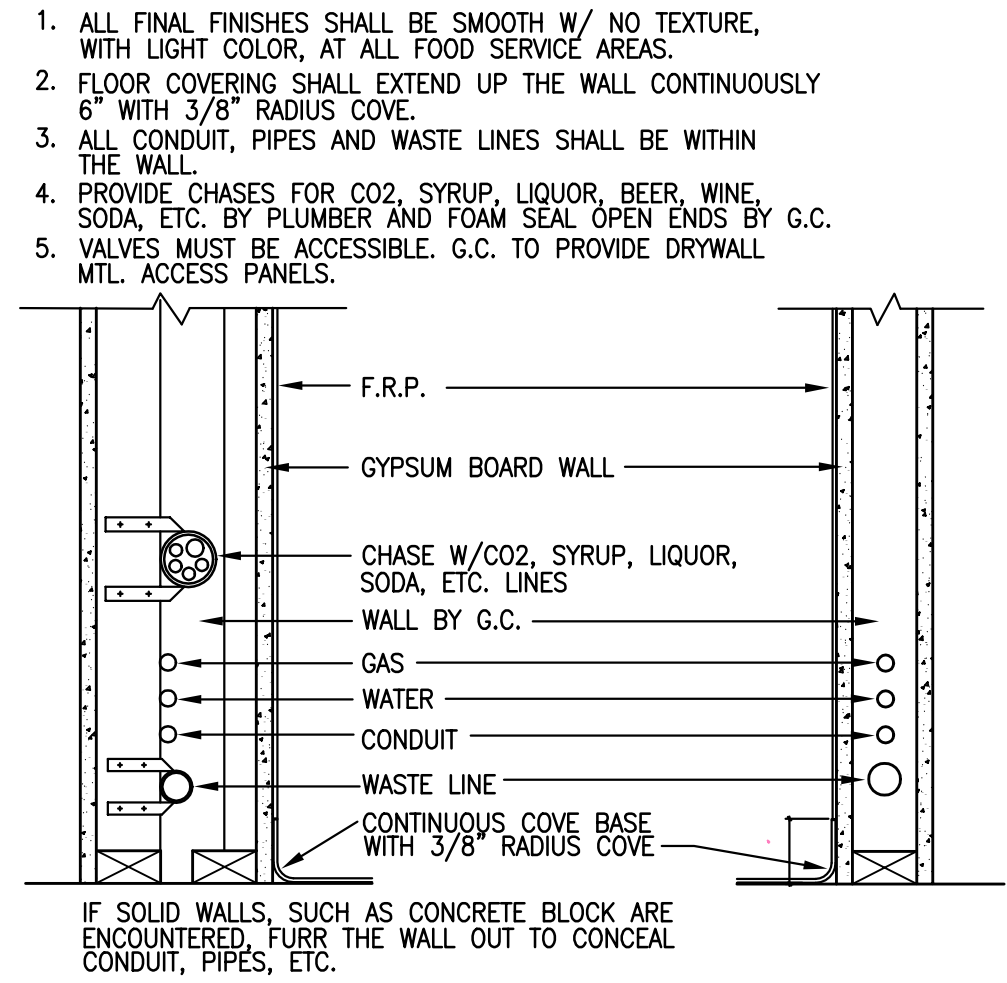
6  
FS3  
HOT WATER HEATER DATA



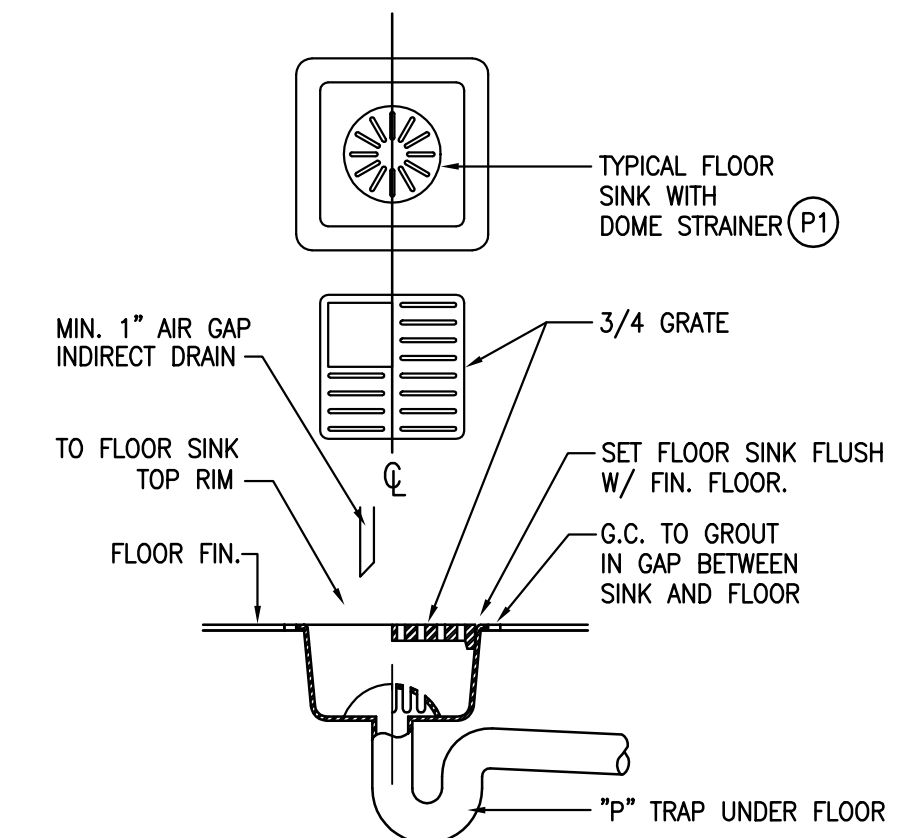
5  
FS3  
TYP. DETAIL AT WASH SINK  
3/4"=1'-0"



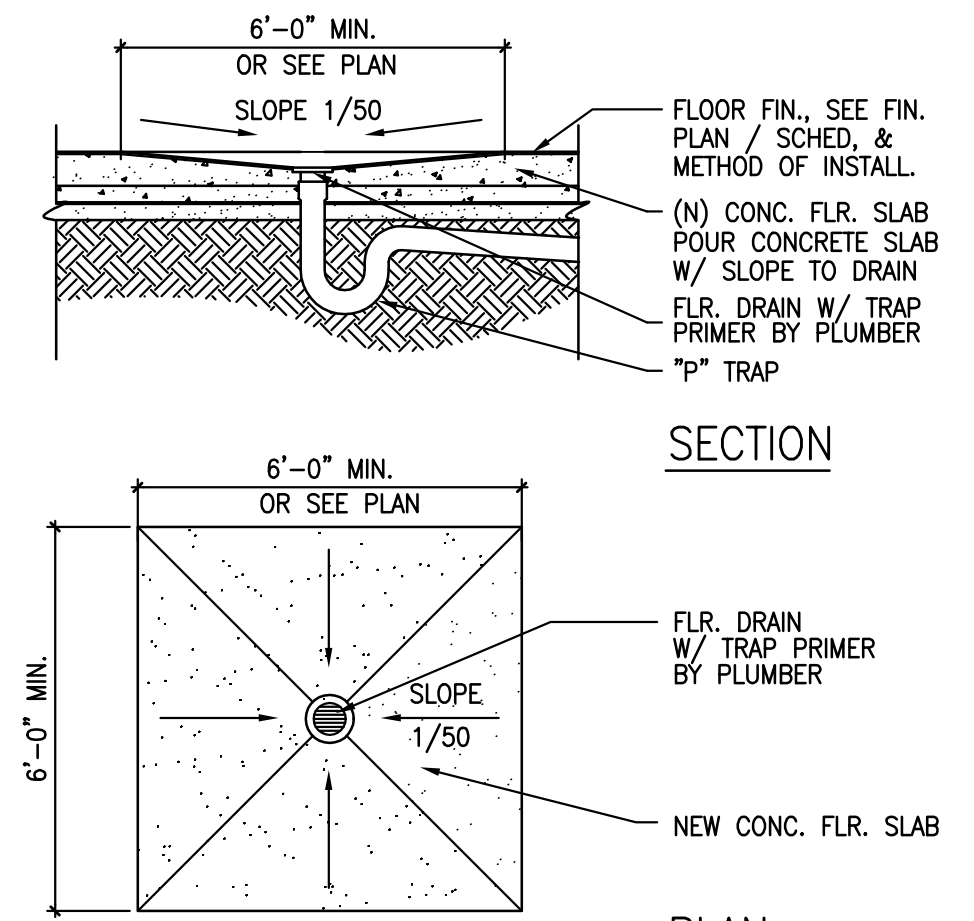
1  
FS3  
PLUMBING PLAN  
1/4"=1'-0"



4  
FS3  
TYP. UTILITH LINE THRU. WALL  
1/4"=1'-0"



3  
FS3  
TYP. FLOOR SINK DETAIL  
3"=1'-0"



2  
FS3  
TYP. FLOOR DRAIN DETAIL  
1/2"=1'-0"

DESIGNERS AND SUPPLIERS OF  
EQUIPMENT AND INTERIORS FOR  
HOTELS, RESTAURANTS AND  
INSTITUTIONS

THIS DOCUMENT, WITH THE IDEAS AND COMPUTER DATA  
HEREIN, IS THE PROPERTY OF EAST BAY  
RESTAURANT SUPPLY, INC. AND IS NOT TO BE USED OR  
COPIED IN ANY MANNER WITHOUT THE WRITTEN  
CONSENT OF EAST BAY RESTAURANT SUPPLY, INC.

RESTAURANT SUPPLY, INC.  
Kitchen Design Consultants  
48 FOURTH STREET OAKLAND, CA 94607 (510) 465-4300 FAX (510) 465-3521

PLUMBING PLAN/ SCHEDULE  
PLUMBING SYMBOLS/ DETAILS

Veterans Community Kitchen

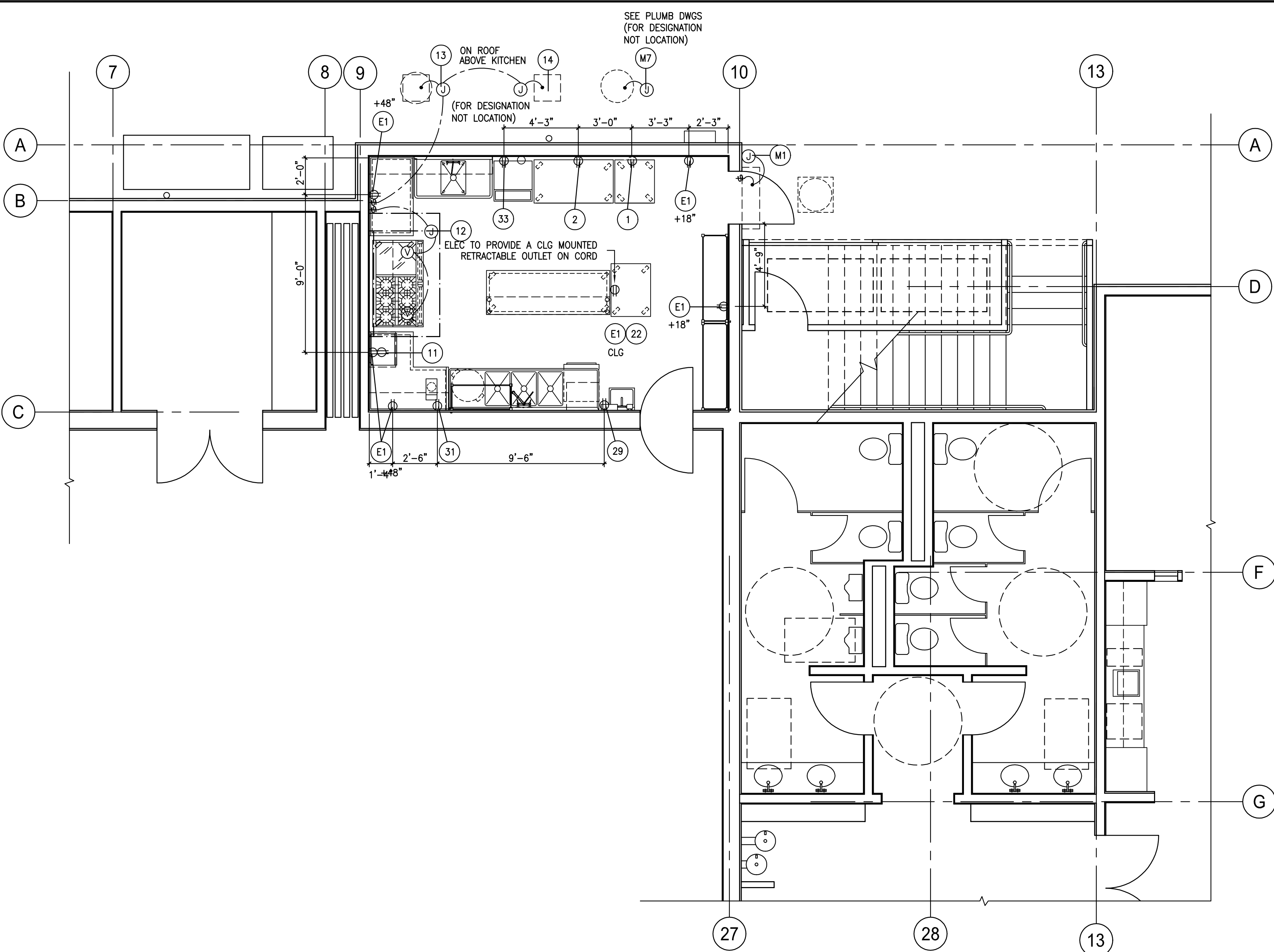
400 Hartz Ave  
Danville, CA 94526

CONTENT: DATE: REVISION: NO. PROJECT COORDINATOR: LARRY LA GRAVE  
DRAWN BY: TQ  
CHECKED BY: JOE RUK  
SCALE: SEE DRAWING  
DATE: ISSUE FOR CONSTRUCTION JUNE/25/2010  
JOB NO.: 5052  
SHEET NO.: FS3  
SHEET 175 OF 186



ELECTRICAL SCHEDULE													ALL OUTLETS HORIZONTALLY MTD. UNLESS OTHERWISE NOTED	
△	ITEM NO.	DESCRIPTION	QTY	VOLT.	PH	LOAD			CONNECTION			HT.	REMARKS (WORK BY ELECTRICIAN)	
						KW	AMP	HP	C/P	J	BOX	DIS		
	1	UPRIGHT 1 DR FREEZER	1	120	1	—	7.2	1/3	X	—	—	—	88"	—
	2	UPRIGHT 2 DR REFRIGERATOR	1	120	1	—	9.1	1/2	X	—	—	—	88"	—
	11	MICROWAVE OVEN	1	120	1	1.0	—	—	X	—	—	—	66"	—
	12	GREASE HOOD LITE	1	120	2	.1 EA	—	—	—	X	—	—	9'—0"	WIRE TO SWITCH CONTROL, PROVIDE A19—100W LAMP OR 60W CF LAMP
	13	EXHAUST FAN	1	208	3	—	—	1 1/2	—	X	X	ON ROOF		INTERWIRE W/ #14, WIRE TO SWITCH CONTROL IN KITCHEN, VERIFY W/ MECH. DWGS
	14	SUPPLY AIR FAN	1	120	1	—	7.2	1/3	—	X	X	ON ROOF		INTERWIRE W/ #13, WIRE TO SWITCH CONTROL IN KITCHEN, VERIFY W/ MECH. DWGS
	22	HOLDING CART	1	120	1	2.0	16.7	—	X	—	—	—	VFY	USE #E1 UTILITY OUTLET
	29	LOW TEMP. DISHWASHER	1	120	1	—	15.4	—	X	—	—	—	18"	UNIT W/ CORD/PLUG
	31	COFFEE MACHINE	1	120	1	1.52	12.7	—	X	—	—	—	48"	OWNER SUPPLIED VERIFY POWER REQ'S
	33	ICE MACHINE	1	120	1	—	10.0	—	X	—	—	—	48"	PROVIDE CORD/PLUG, 15 AMP CIRCUIT
	M1	AIR CURTAIN FAN	1	120	1	—	—	1/2	—	X	—	—	VFY	PROVIDE MICRO SWITCH ON DOOR WHEN DOOR OPENS FAN IS ACTIVATED
	M7	HOT WATER HEATER	1	120	1	—	VFY	—	—	X	—	—	VFY	VERIFY POWER REQ FOR PILOT LITE/DAMPER CONTROL SEE PLUMB DWGS
	—	—	1	120	1	—	—	—	—	—	—	—	—	—
	E1	CONVENIENCE OUTLET	SEE PLAN	120	1	—	5.0 EA	—	X	—	—	—	SEE PLAN	—
	—	—	1	120	1	—	—	—	—	—	—	—	—	—

ELECTRICAL SYMBOLS											
⊕	DUPLIX CONVENIENCE OUTLET, 115V/1ϕ UNLESS OTHERWISE NOTED					⊗	EXIT SIGN/LIGHT FIXTURE				
⊕WP	WEATHERPROOF DUPLIX CONVENIENCE OUTLET, 115V/1 5/8 UNLESS OTHERWISE NOTED					⬆	EMERGENCY LIGHTING FIXTURE				
⊕	QUADRUPLEX CONVENIENCE OUTLET, 115V/1ϕ UNLESS OTHERWISE NOTED					Ⓛ	DATA CABLE BOX				
●	SPECIAL CONVENIENCE OUTLET, 208V. 1ϕ OR 208V. 3ϕ					Ⓜ	CABLE TV BOX				
○	FLOOR OUTLET					Ⓣ	THERMOSTAT				
⊙	JUNCTION BOX					⊗	CEILING EXHAUST FAN				
⚡	TELEPHONE					⊠	SUPPLY DIFFUSER				
Ⓜ	METER					⊠	RETURN OR EXHAUST DIFFUSER				
Ⓛ	POWER PANEL					VOLT	VOLTAGE				
Ⓛ	SINGLE POLE SWITCH					PH	PHASE				
Ⓛ <sub>D</sub>	DIMMER SWITCH					KW	KILOWATT / EACH ITEM				
Ⓛ <sub>3</sub>	THREE WAY SWITCH					AMP	AMPERE / EACH ITEM				
Ⓛ	FLUORESCENT LIGHT FIXTURE					HP	HORSE POWER / EACH ITEM				
Ⓛ	INCANDESCENT LIGHT FIXTURE					C/P	EQUIPMENT W/ CORD & PLUG PROVIDE RECEPTACLE				
Ⓛ	VAPOR PROOF LIGHT FIXTURE					J BOX	PROVIDE JUNCTION BOX W/ SEALTIGHT FLEX CONDUIT TO EQUIPMENT CONNECTION				
○	DOWN LIGHT FIXTURE					DIS	WITH DISCONNECT SWITCH				
Ⓛ	WALL WASHER LIGHT FIXTURE					HT	HEIGHT (STUB OUT LOCATION)				
						GFI	GROUND FAULT INTERUPTER				



1 FS4 ELECTRICAL PLAN 1/4"=1'-0"

DESIGNERS AND SUPPLIERS OF  
EQUIPMENT AND INTERIORS FOR  
HOTELS, RESTAURANTS AND  
INSTITUTIONS

East Bay

RESTAURANT SUPPLY, INC.  
Kitchen Design Consultants

since 1984

49 FOURTH STREET OAKLAND, CA 94607 (510) 465-4300 FAX (510) 465-5521

CONTENT: ELECTRICAL PLAN/ SCHEDULE

PROJECT: Veterans Community Kitchen

LOCATION: 400 Hartz Ave  
Danville, CA 94526

DATE:

REVISION

NO.

PROJECT COORDINATOR  
LARRY LA GRAVE

DRAWN BY:  
TQ

CHECKED BY:  
JOE RUK

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

DATE: ISSUE FOR  
CONSTRUCTION  
JUNE/25/2010

JOB NO.:  
5052

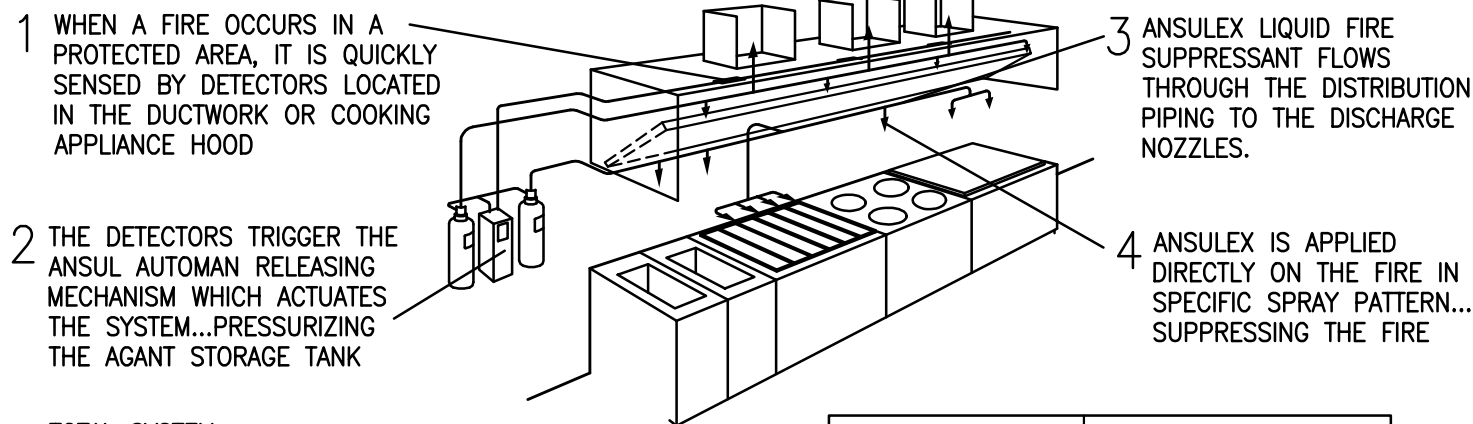
SHEET NO.:  
FS4

SHEET 176 OF 186

PLUMBING NOTES FOR REFERENCE SEE ENGINEERING DWGS/SPEC		PLUMBING NOTES (CONTINUED)	ELECTRICAL NOTES (CONTINUED)	ELECTRICAL NOTES (CONTINUED)		
<div>1. COMPLY WITH ALL COUNTY, STATE AND FEDERAL CODES, ORDINANCES, RULES AND REGULATIONS, INCLUDING ALL REQUIREMENTS OF SERVING AGENCIES. PAY ALL COSTS REQUIRED FOR METER INSTALLATION, SEWER TAPS, BUILDING APPLICATION FEES, ETC.</div> <div>2. PLUMBER TO REFER TO ALL SHEETS, SPECIFICATIONS PRIOR TO ANY BIDDING. ANY DISCREPANCIES IN DRAWING OR JOB SITE CONDITIONS SHALL BE NOTED AND INDICATED ON THE BID SUBMITTAL.</div> <div>3. PLUMBER TO REVIEW EXISTING CONDITIONS AND DETERMINE IF EXISTING SEWER/DRAINAGE SYSTEM WILL ALLOW FOR PROPER DRAIN PIPE SLOPE TO NEW FIXTURES. IF NOT, PLUMBING BID SHALL INCLUDE COST FOR NEW SYSTEM AND CONNECTION TO CITY SYSTEM (INCLUDING EXCAVATION, BACK FILL, SUMP PUMP, ETC. FOR A COMPLETE AND FINISH INSTALLATION, SEE PLUMBING DWGS).</div> <div>4. ENGINEER SHALL DETERMINE TOTAL PROJECT REQUIREMENTS AND DETERMINE IF INCREASED SIZE OF SERVICE IS REQUIRED FOR GAS OR WATER. IF SO, PLUMBING BID PRICE SHALL INCLUDE WORK FOR NEW METERS, PIPING AND SERVICE CONNECTION PLUMBER TO COORDINATE AS SOON AS POSSIBLE WITH LOCAL SERVING AGENCY AND WATER DEPARTMENT.</div> <div>5. PLUMBER SHALL PROVIDE ALL WATER, SEWER, VENT, GAS LINES, ETC. INSIDE DEMISED PREMISE AND TO CONNECTION POINTS OUTSIDE SPACE. ALL LINES SHALL RUN BELOW FLOOR, IN WALLS OR ABOVE CEILING. PLUMBER TO COMPLETE ALL TRENCHING AND BACK FILL WHERE REQUIRED FOR UNDERGROUND INSTALLATIONS.</div> <div>6. PLUMBER TO PROVIDE WATER CONNECTIONS, FLOOR SINKS AND DRAINS FOR ALL FIXTURES AS REQUIRED. PLUMBER TO CONNECT ALL WATER LINES AND DRAINS TO EQUIPMENT AND FIXTURES; INCLUDING FIRE SUPPRESSION MECHANICAL VALVE. PROVIDE CLEANOUTS AT NEW SINKS PER C.P.C. SECTION 707.4.</div> <div>7. SOIL, WASTE, DRAIN AND VENTING BELOW AND INSIDE BUILDING TO BE SERVICE WEIGHT, NO HUB, CAST IRON EXCEPT FOR VENTS AND SMALLER USE COOPER PIPES OR GALVANIZED STEEL.</div> <div>8. PVC AND ABS PIPES NOT APPROVED BY LOCAL CODES ARE NOT ACCEPTABLE. ABS &amp; PVC DWV PIPING INSTALLATIONS ARE LIMITED TO RESIDENTIAL CONSTRUCTION NOT MORE THAN TWO STORIES IN HEIGHT. C.P.C. SECTION 701.1.2a (HCD1 &amp; 2, DSA)</div> <div>9. INSTALL FLOOR, WALL OR CEILING CLEAN OUT WHERE REQUIRED BY CODE OR WHERE IT WILL ALLOW FOR BEST ACCESS FOR CLEANING OUT BLOCKAGE IN PIPES.</div> <div>10. WATER PIPING ABOVE GROUND SHALL BE TYPE "M" HARD DRAWN COPPER.</div> <div>11. WATER PIPING BELOW GROUND SHALL BE TYPE "L" SOFT DRAWN COPPER. ALL JOINTS SHALL BE MADE ABOVE GRADE AND CONCRETE SLAB (NO CONCEALED JOINTS).</div> <div>12. INDIRECT DRAWN LINES SHALL BE TYPE "L" SOFT DRAWN COPPER WITH SWEAT SOLDER JOINTS.</div> <div>13. ALL HORIZONTAL DIMENSIONS ARE TAKEN FROM FACE OF STUD (FOS) OR FACE OF WALL (FOW) TO CENTERLINE OF PIPE UNLESS OTHERWISE NOTED.</div> <div>14. ALL PIPES NOTED UP 12", ETC. TO STUB OUT OF WALL AT HEIGHT GIVEN. PIPE HEIGHT IS FROM FINISHED FLOOR (AFF) TO CENTERLINE OF PIPE AND NOT FROM SUBFLOOR, CONCRETE SLAB OR TOP OF EQUIPMENT BASE.</div> <div>15. SECURELY FASTEN ALL PIPING TO THE BUILDING STRUCTURES BY MEANS OF HANGERS, SUPPORTS, GUIDES, ANCHORS AND SWAY BRACES TO MAINTAIN PIPE ALIGNMENT, TO PREVENT SAGGING AND TO PREVENT NOISE AND EXCESSIVE STRAIN ON PIPING DUE TO MOVEMENT UNDER OPERATING CONDITIONS.</div> <div>16. PIPE HANGERS SHALL BE DESIGNED TO SUPPORT WEIGHT OF PIPE AND WEIGHT OF THE CONTENTS IN THE PIPE.</div> <div>17. PROVIDE A HANGER NOT MORE THAN 12" FROM THE POINT OF CHANGE OF DIRECTION OF A PIPE RUN IN BOTH HORIZONTAL AND VERTICAL PLAN.</div> <div>18. DO NOT SUPPORT PIPING OR VALVES FROM EQUIPMENT PIECES.</div> <div>19. DO NOT SPRING OR FORCE PIPING DURING INSTALLATION.</div> <div>20. DO NOT SLEEVE STRUCTURAL MEMBERS WITHOUT CONSENT OF THE SHELL ARCHITECT/ENGINEER. REVIEW ALTERNATIVE LAYOUT OF RUNS PRIOR TO PLACING ANY SLEEVES. IF NECESSARY, PLUMBER SHALL BE RESPONSIBLE FOR X-RAYING SLAB TO DETERMINE CONCEALED MEMBERS (E.G. POST TENSION SLAB WITH CABLES).</div> <div>21. PROVIDE A TIGHT SEAL OF INCOMBUSTIBLE MATERIAL AROUND ALL PIPES WHICH PENETRATE FIRE SEPARATIONS. PROVIDE COLLARS OR TRIM RING AROUND PIPING TO RETAIN PACKING.</div> <div>22. SLOPE ALL DRAINAGE PIPING WITHIN THE BUILDING WITH A MINIMUM FLOW FALL OF 1/4" PER FOOT.</div> <div>23. INSTALL ALL PIPING CONCEALED IN WALLS, BELOW FLOORS, ABOVE CEILINGS OR FURRED OUT DRYWALL AREAS.</div> <div>24. PLUMBER/GENERAL CONTRACTOR TO COORDINATE FLOOR, WALL AND CEILING PENETRATIONS WITH OTHER TRADES. WORK TO AVOID CONFLICTING ROUGH-IN INSTALLATIONS. REVIEW WITH PROJECT COORDINATOR.</div> <div>25. ALL WASTE AND WATER PIPING PENETRATING CONCRETE FLOOR SLAB SHALL BE WRAPPED FOR PROTECTION.</div> <div>26. PLUMBER TO MAINTAIN 10'-0" MINIMUM SEPARATION BETWEEN VENTS THROUGH ROOF AND OUTSIDE AIR INTAKES. VERIFY IF EXISTING VENTS CAN BE REUSED; IF NOT, PROVIDE NEW ONE TO ROOF,.</div> <div>27. INSTALL DIELECTRIC FITTINGS BETWEEN FERROUS AND NON FERROUS MATERIALS. FERROUS METAL GAS PIPING EXPOSED IN EXTERIOR LOCATIONS SHALL BE PROTECTED FROM CORROSION IN A MANOR SATISFACTORY TO THE ADMINISTRATIVE AUTHORITY (i. e. GALVANIZED PIPE) AS PER C.P.C. SECTION 1211.10.</div> <div>28. PLUMBER TO FURNISH AND INSTALL PRESSURE REGULATOR RELIEF VALVE AND CHECK VALVE ON MAIN SUPPLY TO INSURE THAT WATER PRESSURE DOES NOT EXCEED 60 PSI. PROVIDE MAIN SHUT OFF VALVE AND LOCATE FOR EASY ACCESS BY OWNER.</div> <div>29. PROVIDE A VACUUM BREAKER OR BACK FLOW PREVENTION DEVICE AT MOP SINK (INTEGRAL PART OF FAUCET). #M4</div> <div>30. FIXTURE INLETS AND OUTLETS WITH HOSE ATTACHMENTS WHICH MAY CONSTITUTE A CROSS-CONNECTION SHALL BE PROTECTED BY AN APPROVED, NON-REMOVABLE TYPE BACKFLOW PREVENTION DEVICE OR BY AN APPROVED VACUUM BREAKER INSTALLED AT LEAST 6" ABOVE THE HIGHEST POINT OF USAGE AND LOCATED ON THE DISCHARGE SIDE OF THE LAST VALVE.</div> <div>31. PROTECT WATER LINE CONNECTIONS TO EQUIPMENT WITH APPROVED AIR GAP OR APPROVED BACKFLOW PRESSURE PREVENTER E.G. CABONATED BEVERAGE DISPENSER.</div> <div>32. PROVIDE SHUT OFF VALVE (SOV), IF AN AIR CHAMBER WATER HAMMER DEVICE IS SELECTED, THEN PROVIDE A SERVICE ACCESS PANEL AS REQUIRED PER C.P.C. SECTION 609.10.1.</div> <div>33. PLUMBER TO PROVIDE VALVES AND FITTINGS NECESSARY TO CONNECT ALL LINES EVEN IF THEY ARE NOT PROVIDED WITH EQUIPMENT EITHER SUPPLIED BY OTHERS OR BY THE PLUMBER.</div> <div>34. PLUMBER TO PROVIDE ESCUTCHEON COVERS, RINGS ETC. AT ALL FLOOR, WALL AND CEILING PENETRATIONS FOR PLUMBING LINES AND/OR FIXTURES. ALL GAPS, HOLES ETC. AROUND LINES AT PENETRATIONS SHALL BE SEALED AND CAULKED SOLIDLY AS PER HEALTH DEPARTMENT REQUIREMENTS.</div> <div>35. FLOOR SINK INSTALLATION IS CRITICAL AND MUST BE PLACED EXACTLY ACCORDING TO PLAN DIMENSIONS. ANY DISCREPANCIES SHALL BE REVIEWED WITH PROJECT COORDINATOR OR EQUIPMENT SUPPLIER. FLOOR SINKS SHALL BE INSTALLED FLUSH WITH FINISHED FLOOR; THEREFORE, REVIEW ALL FLOOR FINISHES AND THICKNESS WITH GENERAL CONTRACTOR PRIOR TO SETTING IN FIELD. PLUMBER SHALL CHECK ALL SINK ELEVATIONS PRIOR TO POURING OF CONCRETE SLAB OR TILE MORTAR BED. SIZE OF FLOOR SINK SHALL BE 12"x12"x8" DEEP. #P1</div>		<div>36. ALL FLOOR SINKS TO BE SUPPLIED WITH ACID RESISTING ENAMELED CAST IRON GRATE WITH 1/4 OPENING AND DOME STRAINER. #P1</div> <div>37. FLOOR SINKS OR OTHER INDIRECT WASTE RECEPTORS MUST BE READILY ACCESSIBLE FOR CLEANING. #P1</div> <div>38. PLUMBER TO RUN ALL INDIRECT LINES AND DRAINS TO APPROPRIATE FLOOR SINK (NUMBER OF DRAINS TO MATCH FLOOR SINK CAPACITY). #P1</div> <div>39. PLUMBER TO DRAIN ALL NOTED REFRIGERATION UNITS TO FLOOR SINKS, INCLUDING REFRIGERATOR COILS, UNLESS OTHERWISE NOTED. #P1</div> <div>40. PLUMBER TO PROVIDE COLD WATER TRAP PRIMER WITH FLOOR DRAINS ALONG WITH ACCESS TO VALVE CONTROL.</div> <div>41. PLUMBER TO SUPPLY/ INSTALL NEW HOT WATER HEATER. PROVIDE INSULATION BLANKET AROUND UNIT AND EXPANSION TANK, SIZE PER HOT WATER DEMAND. SEISMIC BRACING ON HWH. #M7</div> <div>42. INSTALLATION INSULATION AROUND ALL HOT WATER PIPING IN WALL OR ABOVE CEILINGS. INSULATE DRAIN LINES FROM ICE SINKS, ICE BINS, OR ICE PANS TO ELIMINATE CONDENSATION ON THESE ITEMS.</div> <div>43. PLUMBER SHALL CONNECT FIXTURE WASTE LINES TO GREASE INTERCEPTOR AS REQUIRED BY CODE. #M2</div> <div>44. HOT AND COLD RUNNING WATER UNDER PRESSURE SHALL BE PROVIDED IN ALL AREAS IN WHICH FOOD IS PREPARED OR UTENSILS ARE WASHED. ALL HAND WASHING FACILITIES SHALL BE EQUIPPED WITH HOT AND COLD RUNNING WATER PER HEALTH DEPARTMENT.</div> <div>45. PER HEALTH DEPARTMENT REQUIREMENT, A TEMPERATURE AND PRESSURE GAUGE SHALL BE INSTALLED IN HOT WATER TO DISHWASHER AS CLOSE AS POSSIBLE TO ENTRY INTO MACHINE. ALSO, A GAUGE COOK SHALL BE ATTACHED AS CLOSE AS POSSIBLE TO TEMPERATURE GAUGE FOR THE PURPOSE OF TESTING THE ACCURACY OF THE INSTALLED THERMOMETER. #33</div> <div>46. DISHWASHING MACHINES MAY BE CONNECTED DIRECTLY TO THE SEWER IMMEDIATELY DOWNSTREAM FROM A FLOOR DRAIN OR FLOOR SINK, VERIFY IF THEY MAY BE DRAINED THROUGH AN APPROVED INDIRECT CONNECTION SUCH AS A FLOOR SINK OF ADEQUATE CAPACITY. #33</div> <div>47. IF REQUIRED BY THE BUILDING DEPARTMENT, THE ENGINEER, UNDER HIS CONTRACT, SHALL PROVIDE DRAWINGS OR DIAGRAMS OF PIPING LAYOUT, SEWER PIPE SIZES, VENTING CONNECTIONS, ETC.</div> <div>48. PLUMBER SHALL REVIEW OPERATION OF EQUIPMENT, LOCATION OF VALVES, ETC. WITH THE OWNER AND/OR HIS REPRESENTATIVE AT THE COMPLETION OF THE PROJECT.</div> <div>49. FAUCETS FOR KITCHEN SINKS SHALL BE INSTALLED WHICH DO NOT EXCEED A WATER FLOW RATE OF 2.2 GALLONS (8.4 LITERS) PER MINUTE PER C.P.C. SECTION 402.7.</div> <div>50. SELF-CLOSING OR SELF-CLOSING METERING FAUCETS SHALL BE INSTALLED ON LAVATORIES INTENDED TO SERVE THE TRANSIENT PUBLIC SUCH AS THOSE IN, BUT NOT LIMITED TO, SERVICE STATIONS, TRAIN STATIONS, AIRPORTS, RESTAURANTS AND COMMUNITY HALLS. METERED FAUCETS SHALL DELIVER NOT MORE THAN 0.25 GALLONS (1.0 LITERS) OF WATER PER USE AS REQUIRED BY C.P.C. SECTION 402.6. FAUCET CONTROLS AND OPERATION MECHANISMS AT COMMON-USE KITCHEN AND/OR BAR/SINK AREAS SHALL BE SUCH THAT THEY SHALL: (1) BE OPERABLE WITH ONE HAND AND SHALL NOT REQUIRE GRASPING, PINCHING, OR TWISTING OF THE WRIST; (2) REQUIRE NO MORE THAN 5 LBS. FORCE TO ACTIVATE; AND (3) BE LEVER-OPERATED, PUSH-TYPE, ELECTRONICALLY CONTROLLED, OR SIMILAR PER CBC SECTION 1115B2.1.6.1</div> <div>51. ANY SPRAY HOSE OVER COMPARTMENTED SINK SHALL PROTECT POTABLE WATER SUPPLY BY A LISTED NON-REMOVABLE HOSE BIBB TYPE BACKFLOW PREVENTER OR BY A LISTED ATMOSPHERIC VACUUM BREAKER INSTALLED AT LEASE SIX INCHES ABOVE THE HIGHEST POINT OF USAGE LOCATED ON THE DISCHARGE SIDE OF THE LAST VALVE. C.P.C. SECTION 603.4.7.</div> <div>52. ALL BUILDING SUPPLY SYSTEMS IN WHICH QUICK-ACTING VALVES ARE INSTALLED SHALL BE PROVIDED WITH DEVICES TO ABSORB HIGH PRESSURES (WATER HAMMER) FROM THE QUICK CLOSING OF THESE VALUES PER C.P.C. SECTION 609.10.</div> <div>53. THE OVERFLOW FROM EVAPORATIVE COOLERS AND SIMILAR WATER SUPPLIED EQUIPMENT OF SIMILAR AIR CONDITIONING EQUIPMENT SHALL BE COLLECTED AND DISCHARGED TO AN APPROVED PLUMBING FIXTURE OR DISPOSAL AREA PER CPC SECTION 815.0 AND CMC 310.1.</div> <div>54. FOOD DISPOSAL AND DISHWASHERS ARE PROHIBITED TO DISCHARGE INTO ANY GREASE TRAP PER CPC SECTION 1015.0.</div> <div>55. PROVIDE AN APPROVED BACKFLOW PREVENTION DEVICE ON THE WATER SUPPLY TO THE EVAPORATIVE COOLER MAU PER CPC SECTION 603.4.9.</div> <div>56. POT SINKS, SCULLERY SINKS, DISWASHER SINKS, SILVERWARE SINKS, COMMERCIAL DISHWASHING MACHINES, SILVERWARE WASHING MACHINES, AND OTHER SIMILAR FIXTURES SHALL BE CONNECTED DIRECTLY TO THE DRAINAGE SYSTEM PER CPC SECTION 704.3</div> <div>57. AT SODA FOUNTAIN INDIRECT WASTE, THE DEVELOPED LENGTH FROM THE FIXTURE OUTLET TO THE RECEPTOR SHALL NOT EXCEED FIVE (5) FEET PER CPC 801.3</div> <div>58. DRAINAGE CONNECTIONS SHALL NOT BE MADE WITHIN EIGHT FEET OF ANY VERTICAL TO HORIZONTAL CHANGE OF DIRECTION OF A STACK CONTAINING SUDS-PRODUCING FIXTURES (I.E. DISHWASHER) PER CPC 711.0</div>	<div>6. ENGINEER SHALL DETERMINE THE NEW ELECTRICAL SERVICE LOAD REQUIRED FOR RESTAURANT EQUIPMENT, LIGHTING, ETC. ELECTRICIAN TO REVIEW POWER SUPPLY WITH LOCAL ELECTRIC POWER AGENT AS SOON AS POSSIBLE IN OTHER TO MEET HIS WORK SCHEDULE. ENGINEER TO SIZE, ELECTRICIAN TO INSTALL POWER PANELS AND MAIN SWITCHBOARD/GEAR.</div> <div>7. ELECTRICIAN TO LABEL ALL PANELS AND CIRCUIT BREAKERS IN PANELS FOR EASE OF IDENTIFICATION.</div> <div>8. ALL WIRING MUST BE IN RIGID CONDUIT OR EMT (ELECTRIC METALLIC CONDUIT) OR FLEX METAL CONDUIT (PIGTAILS TO UNITS ON DIRECT CONNECTIONS), OR SEAL-TIGHT FLEX CONDUIT. ALL CONDUITS SHALL BE INSTALLED INSIDE WALLS OR CABINETS AND CONCEALED WHEREVER POSSIBLE.</div> <div>9. ELECTRICIAN TO CONNECT AND PROVIDE POWER TO ALL FIXTURES SUPPLIED BY ELECTRICIAN, FOOD SERVICE, DECOR CONTRACTOR, OR OWNER. IF NOT POSSIBLE OVERHEAD OR IN WALL, ELECTRICIAN SHALL DRILL THROUGH FLOOR AND RUN UNDERGROUND FOR FEEDS TO ITEMS OR GENERAL AREA FEEDS.</div> <div>10. ENGINEER TO SIZE ALL ELECTRICAL CIRCUIT BREAKERS, WIRE DIAMETERS, CONDUITS, JUNCTION BOXES, ETC. FOR LOAD REQUIREMENTS. ELECTRICIAN TO PROVIDE ALL JUNCTION BOXES AND OUTLETS IN WALLS; INSTALL FLUSH WITH FINISHED WALL OR SPLASH UNLESS OTHERWISE NOTED. EXTERNAL WIRING FOR FIXTURES TO BE CONNECTED BY ELECTRICIAN. NO EXPOSED LINES. WHERE NECESSARY, INSTALL EXTENSION RINGS ON OUTLETS THROUGH CABINET OR EQUIPMENT BACK SPLASHES.</div> <div>11. ELECTRICIAN SHALL BE RESPONSIBLE FOR VERIFYING THE ELECTRICAL CHARACTERISTICS AND ADDITIONAL REQUIREMENTS OF ALL THE ELECTRICAL FOOD SERVICE EQUIPMENT, INCLUDING OUTLETS, PLUGS AND ANY EXTERNAL WIRING (FLEXIBLE CONDUIT DIRECT CONNECTIONS FROM JUNCTION BOXES TO UNIT). EQUIPMENT CUT SHEETS SHALL BE PROVIDED. VERIFY AND COORDINATE WITH FOOD SERVICE EQUIPMENT SUPPLIER AND COMPLY AS REQUIRED.</div> <div>12. ELECTRICIAN SHALL VERIFY AND COORDINATE WITH MECHANICAL CONTRACTOR ON THE LOCATION OF MECHANICAL EQUIPMENT SUCH AS HOOD SUPPLY AND EXHAUST FANS (E.G. VOLTAGE, PHASE, HORSE POWER, AMPERAGE, CONTROL WIRING, NUMBER OF CONNECTIONS, ETC. AND COMPLY AS REQUIRED).</div> <div>13. ALL HORIZONTAL DIMENSIONS ARE TAKEN FROM FACE OF STUD (FOS) OR FACE OF WALL (FOW) TO CENTERLINE OF OUTLET, UNLESS OTHERWISE NOTED.</div> <div>14. ALL OUTLETS NOTED UP 12", ETC. TO BE PLACED IN WALL AT HEIGHT GIVEN (HEIGHT IS MEASURED FROM FINISHED FLOOR NOT FROM CONCRETE SLAB, WOOD SUB-FLOOR OR TOP OF EQUIPMENT BASE) TO CENTERLINE OF OUTLET.</div> <div>15. INSTALL OUTLETS WHERE DIMENSIONED. IF NECESSARY, INSTALL BLOCKING OR FRAMING BRACKETS BETWEEN STUDS.</div> <div>16. ANY OUTDOOR ELECTRICAL OUTLETS, SWITCHES OR CONNECTIONS SHALL BE WEATHERPROOF. PROVIDE A UTILITY OUTLET ON ROOF NEAR MECHANICAL OR REFRIGERATION EQUIPMENT. RECEPTACLES ON THE ROOF SHALL BE PROVIDE WITH GROUND-FAULT CIRCUIT-INTERRUPTER PROTECTION FOR PERSONNEL. C.E.C. ARTICLE 210-8(b) (2). A 120-VOLT TO BE LOCATED WITHIN 25 FEET OF THE EQUIPMENT FOR SERVICE AND MAINTENANCE PURPOSES. C.M.C/ SECTION 309.0.</div> <div>17. ALL OUTLETS WITHIN 6'-0" OF WATER SOURCE SHALL BE GFI (GROUND FAULT INTERRUPTER) TYPE FOR ELECTRIC SHOCK PROTECTION.</div> <div>18. RECEPTACLES SHALL BE MOUNTED NOT LESS THAN 15" TO BOTTOM OF BOX ABOVE THE FINISH FLOOR IN ORDER TO MEET DISABLED ACCESSIBILITY REQUIREMENTS.</div> <div>19. ELECTRICIAN TO CONNECT ALL COMPRESSOR AND FAN MOTOR WITH DISCONNECT, MAGNETIC STARTER OR CONTROL SWITCHES. PROVIDE OVER-CURRENT PROTECTION FOR MOTORS NOT FURNISHED WITH INTEGRAL ITEM. PROVIDE CONTACTORS FOR ELECTRICAL COOKING EQUIPMENT WHICH MUST SHUT DOWN WHEN FIRE SUPPRESSION SYSTEM IS ACTIVATED. AN APPROVED INDEPENDENT MEANS OF DISCONNECT FOR THE ELECTRICAL SUPPLY TO EACH PIECE OF EQUIPMENT SHALL BE PROVIDED IN SIGHT OF THE EQUIPMENT SERVED WHEN THE SUPPLY VOLTAGE EXCEEDS 50 VOLTS PER C.M.C. SECTION 309.0.</div> <div>20. LIGHTING, POWER, TELEPHONE AND COMMUNICATION OUTLETS SHALL NOT BE PLACED BACK TO BACK IN COMMON WALLS.</div> <div>21. NO MORE THAN THREE (3) UTILITY OUTLETS SHALL BE ON ONE CIRCUIT.</div> <div>22. PROVIDE PLUGS AND CORDS FOR MOVABLE EQUIPMENT WHERE THEY ARE NOT STANDARD WITH MANUFACTURER. SHORTEN CORDS IF REQUESTED BY EQUIPMENT SUPPLIER OR OWNER.</div> <div>23. ELECTRICIAN TO INSTALL 1 INCH METAL CHASE CONDUIT FOR CASH REGISTER COMPUTER CABLE BETWEEN EACH UNIT. PROVIDE PULL CORD FOR FUTURE CASH REGISTER CABLE (SHIELDED, 4 WIRE, TWISTED PAIRS WITH SEPARATE GROUND WIRE) OR INSTALL CABLE IF PROVIDED BY OWNER OR CASH REGISTER SUPPLIER. VERIFY REQUIREMENT WITH OWNER.</div> <div>24. AT ISOLATED CLEAN CIRCUIT (ITEM #M-), USE RED COLOR OUTLETS AS INDICATION OF SPECIAL USE (SPECIAL OUTLETS FOR CASH REGISTER, COMPUTER, PRINTERS OR OTHER SPECIAL USE). VERIFY REQUIREMENT WITH OWNER</div> <div>25. ELECTRICIAN AND GENERAL CONTRACTOR TO COORDINATE FLOOR, WALL AND CEILING PENETRATIONS WITH OTHER TRADES AND WORK TO AVOID CONFLICTING ROUGH-IN INSTALLATIONS. REVIEW WITH PROJECT COORDINATOR.</div> <div>26. ELECTRICIAN TO PROVIDE AND RUN CONDUIT CHASE FOR TELEPHONE AS INDICATED. INSTALL JUNCTION BOXES WITH COVER PLATES AND PULL CORD FOR TELEPHONE INSTALLER. RUN BACK TO BUILDING TELEPHONE TERMINAL BOARD.</div> <div>27. ALL CONDUIT PENETRATIONS THROUGH FIRE RATED FLOORS, WALLS OR CEILINGS SHALL BE SEALED TO MAINTAIN THE FIRE SEPARATION. ELECTRICIAN SHALL VERIFY AND RECEIVE APPROVAL FROM LANDLORD AND/OR BUILDING ARCHITECT/ENGINEER PRIOR TO ANY SLAB CORE DRILLING ON PENETRATING STRUCTURAL MEMBERS (E.G. POST TENSION SLAB WITH CABLES). IF NECESSARY, ELECTRICIAN SHALL BE RESPONSIBLE FOR X-RAYING SLAB TO DETERMINE CONCEALED MEMBERS.</div> <div>28. INSTALL A POLYETHYLENE PULL ROPE IN ALL EMPTY CONDUITS.</div> <div>29. IN ALL KITCHEN FOOD PREPARATION, DISH WASHING AND SERVING AREAS, PROVIDE STAINLESS STEEL OUTLET COVER PLATES. IN OTHER AREAS, PROVIDE STANDARD WHITE, IVORY OR BROWN COVER PLATES AS DIRECTED, OR MATCH ADJACENT FINISH COLOR.</div> <div>30. ALL INTERIOR AND/OR EXTERIOR LIGHTING CIRCUITS TO BE THE RESPONSIBILITY OF THE ELECTRICIAN. IF ANY DISCREPANCIES WITH SWITCHING LAYOUT, VERIFY WITH ARCHITECT. SWITCHING SHALL MEET CODE ENERGY REQUIREMENTS. A SEPARATE 20 AMP BRANCH CIRCUIT SHALL BE PROVIDED FOR OUTSIDE SIGNS ON COMMERCIAL BUILDINGS C.E.C. ARTICLE 600-5 (o).</div> <div>31. ALL LIGHTING FIXTURES SHALL CONTAIN NEW LAMPS OF POWER, TYPE AND SIZE AS SPECIFIED AND SHALL BE FURNISHED BY ELECTRICIAN UNLESS OTHERWISE NOTED.</div> <div>32. FURNISH TWO SPARE LAMPS FOR EACH TYPE OF LIGHT FIXTURE USED.</div> <div>33. ELECTRICIAN SHALL VERIFY ALL FIXTURE LOCATIONS PRIOR TO INSTALLING OR CUTTING HOLES IN CEILING.</div> <div>34. ALL NEW LIGHT SWITCHES AT +48", UNLESS OTHERWISE NOTED (DISABLED ACCESS HEIGHT AT +48").</div> <div>35. IF ANY EXPOSED INCANDESCENT LAMPS AND/OR FLUORESCENT TUBES ARE INSTALLED, THEY SHALL BE PROVIDED WITH SAFETY T00B-GARD UNBREAKABLE PLASTIC SLEEVES OR PLASTIC LENS WHEN OVER FOOD DISPLAY OR PREPARATION AREAS.</div> <div>36. NEW FLUORESCENT FIXTURES SHALL BE PROVIDED WITH ENERGY SAVER ELECTRONIC BALLASTS.</div> <div>37. ELECTRICIAN SHALL PROVIDE EMERGENCY POWER SYSTEM, LIGHTS AND EXIT SIGNS AS REQUIRED BY BUILDING DEPARTMENT CODES ON LIGHTING (1.5 HOUR ENDURANCE BATTERIES WITH UNIT ON SEPARATE CIRCUIT OR WIRED AHEAD OF MAIN DISCONNECT).</div>	<div>39. ELECTRICIAN SHALL REVIEW OPERATION OF EQUIPMENT CIRCUIT BREAKERS, ETC. WITH OWNER AND/OR HIS REPRESENTATIVE AT COMPLETION OF THE PROJECT.</div> <div>38. IF REQUIRED BY BUILDING DEPARTMENT, THE ENGINEER, UNDER HIS CONTRACT, SHALL PROVIDE DRAWINGS OR DIAGRAMS OF WIRES, BREAKER ARRANGEMENT, ETC.</div> <div>40. SWITCHES, CONTROLS, ETC., USE TO OPERATE LIGHT, HEATING, COOLING, VENTILATION EQUIPMENT SHALL BE 48" ABOVE FINISH FLOOR, MEET DISABLED ACCESSIBILITY REQUIREMENTS.</div> <div>41. UNDER CURRENT CODE NOT ONLY IS THERE A REQUIREMENT FOR ALL ELECTRIC POWER SOURCES FOR ELECTRICAL COOKING EQUIPMENT TO TURN OFF WHEN HOOD FIRE SUPPRESSION SYSTEM IS ACTIVATED BUT ALSO ALL ELECTRICAL OUTLETS OR OTHER SOURCES DIRECTLY UNDER THE HOOD. THEREFORE, THE ELECTRICIAN SHALL PROVIDE/INSTALL A CONTACTOR AT EQUIPMENT OR A SHUNT BREAKER AT PANEL(S) FOR THESE ITEMS. VERIFY CONTROL WIRING TO FIRE SUPPRESSION SYSTEM WITH SUPPLIER. #15</div> <div>42. A). ALL U.L. LISTED EQUIPMENT SHALL BE INSTALLED AS PER THERE LISTING OR LABELING.  B). GROUND CONNECTIONS TO BE MADE ON THE LINE SIDE OF THE NEUTUAL DISCONNECT LINK.  C). ALL EQUIPMENT SHALL BE LISTED BY AN ACCEPTED AGENCY AND BEAR ITS LISTING LABEL.</div> <div>43. PROVIDE BONDING FROM COLD TO HOT WATER PIPING TO COMPLY WITH CEC 250-104(C).</div>	<div>DESIGNERS AND SUPPLIERS OF EQUIPMENT AND INTERIORS FOR HOTELS, RESTAURANTS AND INSTITUTIONS</div> <div></div> <div>RESTAURANT SUPPLY, INC. Kitchen Design Consultants 49 FOURTH STREET OAKLAND, CA 94607 (510) 465-4300 FAX (510) 465-3921</div>	
<div>PLUMBING/ELECTRICAL NOTES</div> <div>REFRIGERATION NOTES</div> <div>Veterans Community Kitchen</div> <div>400 Hartz Ave Danville, CA 94526</div>		<div>CONTENT:</div> <div>PROJECT:</div> <div>LOCATION:</div> <div>DATE:</div> <div>REVISION</div> <div>NO.</div> <div>PROJECT COORDINATOR</div> <div>LARRY LA GRAVE</div> <div>DRAWN BY:</div> <div>TQ</div> <div>CHECKED BY:</div> <div>JOE RUK</div> <div>SCALE:</div> <div>NO SCALE</div> <div>DATE:</div> <div>ISSUE FOR CONSTRUCTION</div> <div>JUNE/25/2010</div> <div>JOB NO.:</div> <div>5052</div> <div>SHEET NO.:</div> <div>FS5</div> <div>SHEET 177 OF 186</div>				



HERE'S HOW THE NEW ANSUL R-102 SYSTEM WORKS



TOTAL SYSTEM

THE RESTAURANT FIRE SUPPRESSION SYSTEM SHALL BE THE PRE-ENGINEERED, LIQUID AGENT, CARTRIDGE-OPERATED TYPE WITH FIXED NOZZLE AGENT DISTRIBUTION NETWORK. IT SHALL BE LISTED WITH UNDERWRITERS LABORATORIES, INC. (UL)

THE SYSTEM SHALL BE CAPABLE OF AUTOMATIC DETECTION AND ACTUATION WITH LOCAL OR REMOTE MANUAL ACTUATION. ACCESSORIES SHALL BE AVAILABLE FOR MECHANICAL OR ELECTRICAL GAS LINE SHUTOFF APPLICATIONS.

THE SYSTEM SHALL HAVE FIRE SUPPRESSION CAPABILITIES FOR THE FOLLOWING RESTAURANT HAZARD AREAS: VENTILATING STRUCTURES INCLUDING HOODS, DUCTS, PLENUMS, AND FILTERS; DEEP-FAT FRYERS; GRIDDLES AND RANGE TOPS; UPRIGHT,NATURAL CHARCOAL, OR CHAIN-TYPE BROLLERS; ELECTRIC, LAVA ROCK, OR GAS-RADIANT CHAR-BROLLERS.

A SYSTEM OWNER'S MANUAL SHALL BE AVAILABLE. CONTAINING BASIC INFORMATION PERTAINING TO SYSTEM OPERATION, A DETAILED TECHNICAL MANUAL SHALL BE SUPPLIED INCLUDING SYSTEM DESCRIPTION, DESIGN, INSTALLATION, RECHARGE, AND MAINTENANCE PROCEDURES, PLUS ACCESSORY INSTALLATION AND RESET INSTRUCTIONS.

THE MANUFACTURER SHALL PROVIDE SERVICES THROUGH A NETWORK OF AUTHORIZED DISTRIBUTORS.

SYSTEM EQUIPMENT

REGULATED RELEASE MECHANISM

THE REGULATED RELEASE MECHANISM SHALL BE THE SPRING-LOADED, MECHANICAL/PNEUMATIC TYPE CAPABLE OF PROVIDING THE EXPELLANT GAS SUPPLY TO ONE OR TWO AGENT TANKS, DEPENDING ON THE CAPACITY OF THE NITROGEN CARTRIDGE USED, IT SHALL CONTAIN A FACTORY-INSTALLED REGULATOR DEADSET AT 100 PSI (690 KPA)

WITH AN INTERNAL RELIEF OF APPROXIMATELY 130-150 PSI (896-1034 KPA). IN THE "ARMED" POSITION, THE MAIN SPRING FORCE TO THE PUNCTURE PIN PISTON SHALL BE 150 LB. (68 KG). THE MECHANISM SHAL HAVE A VISUAL INDICATOR OF THE COCKED OR FIRE CONDONIT WITHOUT HAVING TO OPEN THE ENCLOSURE.

THE REGULATED RELEASE MECHANISM SHALL HAVE THE FOLLOWING ACTUATION CAPABILITIES; AUTOMATIC ACTUATION BY A FUSIBLE LINK DETECTION SYSTEM; REMOTE MANUAL ACTUATION BY A MECHANICAL PULL STATION; LOCAL MANUAL ACTUATION BY S PUSH BUTTION LOCATED AT THE FRONT OF THE RELEASE MECHANISM ENCLOSURE. THE REGULATED RELEASE MECHANISM SHALL CONTAIN AN ACTUATOR ASSEMBLY, REGULATOR, EXPELLANT GAS HOSE, AND ONE 3 GALLON AGENT TANK HOUSED IN A CHROME-PLATED ENCLOSURE WITH COVER SHALL CONTAIN OPENINGS FOR THE PUSH BUTTION AND VISUAL INDICATOR.

THE REGULATED RELEASE MECHANISM SHALL BE COMPATIBLE WITH MECHANICAL GAS LINE SHUT-OFF DEVICES; OR, WHEN EQUIPPED WITH A FIELD OR FACTORY-INSTALLED SOLENOID AND SWITCH, IT SHALL BE COMPATIBLE WITH ELECTRIC GAS LINE OR APPLIANCE SHUT-OFF DEVICES.

AGENT

THE EXTINGUISHING AGENT SHALL BE A POTASSIUM CARBONATE, POTASSIUM ACETATE-BASED FORMULATION DESIGNED FOR FLAME KNOCKDOWN AND SECUREMENT OF GREASE-RELATED FIRES. IT SHALL BE AVAILABLE IN PLASTIC CONTAINERS WITH INSTRTIONS FOR LIQUID AGENT HANDLING AND USAGE.

TANK AND BRACKET

THE LIQUID AGENT STORAGE TANK SHALL BE DEEP DRAWN CARBON STEEL CHROME-PLATED WITH A GALLON (11.4L) CAPACITY. THE SHELL ASSEMBLY SHALL MEET THE FOLLOWING PRESSURE TEST REQUIREMENTS: 100 PSI (890 KPA) WORKING PRESSURE, 300 PSI (2069 KPA) TEST PRESSURE, 300 PSI (4137 KPA) MINIMUM BURST PRESSURE.

THE TANK SHALL INCLUDE AN ADAPTOR/TUBE ASSEMBLY. THE ADAPTOR SHALL BE CHROME-PLATED STEEL WITH A 1/4-18 NPT FEMALE IN-LET AND A 1/2-14 NPT MALE OUTLET. THE PICK P TUBE SHALL BE CARBON STEEL - 1/2 IN. O.O. BY .028 WALL.

A WELDED STEEL BRACKET SHALL BE PROVIDED FOR MOUNTING OF ADDITIONAL TANKS IN A MINIMUM AMOUNT OF SPACE. THESE AGENT TANKS SHALL BE SECURED WITH HINGED BRACKET BANDS.

DISCHARGE NOZZLE

EACH DISCHARGE NOZZLE SHALL BE TESTED AND LISTED WITH THE RESTAURANT SYSTEM OR SPECIFIC APPLICATIONS. NOZZLE PLACEMENT SHALL BE DETERMINED BY THE SIZE OF THE ORIFICES IN THE NOZZLE TIP. THE NOZZLE TIP SHALL BE BRASS OR CHROME-PLATED BRASS, AND STAMPED WITH THE PART NUMBER AND FLOW RATING. THE NOZZLE TIP RETAINER AND BODY SHALL BE CHROME-PLATED BRASS. THE NOZZLE STRAINER SHALL BE BRASS WITH STAINLESS 50 MESH SCREEN. EACH NOZZLE TIP SHALL BE COVERED BY A PROTECTIVE BLOW-OFF CAP.

THE REGULATED RELEASE MECHANISM SHALL BE COMPATIBLE WITH A FUSIBLE LINK DETECTION SYSTEM. THE FUSIBLE LINK SHALL BE SELECTED AND IN-STALLLED ACCORDING TO THE OOPERATING TEMPERATURE IN THE VENTILATING SYSTEM. THE FUSIBLE LINKS SHALL BE RATED AS FOLLOWS:

FUSIBLE LINK TEMPERATURE RATING	USE WHERE OPERATING TEMPERATURE DOES NOT EXCEED
280 F (130 C)	225 F (107 C)
360 F (182 C)	280 F (143 C)
450 F (232 C)	360 F (182 C)
500 F (260 C)	400 F (204 C)

THE FUSIBLE LINK SHALL BE SUPPORTED BY A DETECTOR BRACKET/LINKAGE ASSEMBLY. THE DETECTOR BRACKET SHALL BE 16 GA. COLD-ROLLED STAINLESS STEEL. THE DETECTOR LINKAGE SHALL BE 20 GA. COLD-ROLLED STAINLESS STEEL.

THE DETECTOR BRACKET/LINKAGE ASSEMBLY SHALL HAVE PROVISIONS FOR CONNECTING 1/2 IN. RIGID OR EMT THIN-WALL CONDUIT, AND 1/16 INCH (1.6 MM) DIAMETER FLEXIBLE STAINLESS STEEL ROPE. CHANGES IN THE DIRECTION OF THE CONDUIT AND STEEL ROPE SHALL BE ACCOMPISHED WITH DIE CAST ALUMINUM ALLOY, 90 PULLEY ELBOWS.

THE FOLLOWING ACCESSORY EQUIPMENT SHALL BE AVAILABLE, AND SHALL BE COMPATIBLE WITH THE LIQUID AGENT RESTAURANT FIRE SUPPRESSION SYSTEM: REMOTE MANUAL PULL STATION.

IF RELEASE MECHANISM IS NOT ACCESSIBLE FOR MANUAL ACTUATION, REMOTE MANUUAL PULL STATION SHALL BE PROVIDED AS THE PRIMARY MEANS OF MANUAL ACTUATION. THE PULL STATION SHALL BE THE GLASS BREAK-ROD TYPE, AND SHALL BE CONNECTED TO THE RELEASE MECHANISM TRIP LEVER BY MEANS OF 1/16 INCH (1.6MM) DIAMETER STAINLESS STEEL ROPE AND 1/2 INCH CONDUIT. THE PULL STATION SHALL BE LOCATED AT A DISTANCE OF NOT MORE THAN 125 FT. (38M) FROM THE RELEASE MECHANISM. THE MOUNTING HEIGHT OF THE PULL STATION SHALL BE IN ACCORDANCE WITH THE AUTHORITY HAVING JURISDICTION.

MECHANICAL GAS LINE SHUTOFF VALVE

A UL LISTED, MECHANICAL GAS VALVE SHALL BE PROVIDED WHEN AUTOMATIC GAS LINE SHUT-OFF IS REQUIRED FOR INDOOR APPLICATIONS. IT SHALL BE ADAPTED TO THE RELEASE MECHANISM CARTRIDGE RECEIVER BY MEASURE OF A PNEUMATIC PISTON-TYPE AIR CYLINDER. THE VALVE SHALL HAVE RESILIENT SEATING WITH AN ALUMINUM BODY AND STAINLESS STEEL INTERNAL PARTS. IT SHALL BE A TWO-WAY, NORMALLY OPEN VALVE REQUIRING 4-15 LB. (1.8-6.8KG) OF PULL FORCE TO TRIP. THE VALVE (3/4 TO 2 IN.) SHALL HAVE AN EXTERNAL VISUAL INDICATOR OF THE CLOSED OR OPEN POSITION.

ELECTRIC GAS LINE SHUTOFF VALVE

AN UL LISTED, ELECTRIC GAS VALVE (NIC) SHALL BE PROVIDED WHEN AN ELECTRICAL METHOD OF GAS LINE SHUTOFF IS REQUIRED FOR INDOOR APPLICATIONS. THE GAS VALVE SHALL INCORPORATE AN ELECTRIC SNAP-ACTION SWITCH AND A MANUAL RESET RELAY WITH ITS ELECTRIC CIRCUIT FOR 110 VAC, 50/60 HZ OR 24 VAC, 50/60 HZ. IN 24 VAC APPLICATIONS, A TRANSFORMER WITH THE APPROPRIATE VOLTAGE RATING SHALL BE PROVIDED. THE GAS VALVE SHALL BE CONSTRUCTED OF ALUMINUM WITH AN OPERATING TEMPERATURE RANGE OF 32°F TO 120°F (0°C TO 49°C).

ELECTRIC SWITCH

AN UL LISTED, ELECTRIC SNAP-ACTION SWITCH (NIC) SHALL BE PROVIDED TO SHUTOFF ELECTRICAL POWER TO APPLIANCES, OR TO ACTIVATE ELECTRICALLY OPERATED DEVICES, DEPENDING ON THE APPLICATION. THE SWITCH SHALL BE EITHER SINGLE-POLE, DOUBLE-THROW; DOUBLE-POLE, DOUBLE-THROW; OR FOUR-POLE, DOUBLE-THROW. THE SWITCH SHALL HAVE A RATING OF 15 AMPS, 1/3 HP, 125 OR 250 VAC WITH 5 AMPS AT 125 VAC "L," 112 AMP AT 125 VDC, OR 1/4 AMP AT 250 VDC. A RELAY SHALL BE SUPPLIED IF THE EQUIPMENT LOAD EXCEEDS THE RATED CAPACITY OF THE SWITCH.

PRESSURE SWITCH

A UL LISTED, PNEUMATICALLY OPERATED SWITCH (NIC) SHALL BE PROVIDED TO SHUTOFF ELECTRICAL POWER TO APPLIANCE, OR TO ACTIVATE ELECTRICALLY OPERATED DEVICES. THE SWITCH SHALL BE CONNECTED TO THE RELEASE MECHANISM CARTRIDGE RECEIVER UTILIAING 1/8 IN. COPPER TUBING AND FITTINGS. DEPENDING ON THE APPLICATION, THE SWITCH SHALL BE SINGLE-POLE, DOUBLE-THROW OR DOUBLE-POLE, DOUBLE-THROW. THE SWITCH SHALL HAVE A RATING OF 20 AMPS "L," 125, 250, OR 480 VAC WITH 10 AMPS AT 125 VAC "L," 1 HP-115 VAC, 2 HP-230 VAC, 1/2 AMP, 5Y 125 VDC; OR 1/4 AMP AT 250 VDC. A RELAY SHALL BE SUPPLIED IF THE EQUIPMENT LOAD EXCEEDS THE RATED CAPACITY OF THE SWITCH.

FEATURES

- \* FAST FLAME KNOCK-DOWN AND SECUREMENT OF GREASE-RELATED FIRES
- \* PROVIDES A COOLING EFFECT WHICH FURTHER ENHANCES ITS ABILITY TO PREVENT R811SBH.
- \* DESIGNED FOR A WIDE VARIETY OF RESTARANT HAZARDS
- \* LISTED BY UNDERWRITERS LABORATORIES, INC. (UL) AS PART OF THE R-102 RESTAURANT SYSTEM
- \* EASE OF RECHARGE AND POST-FIRE CLEANUP

WET CHEMICAL R-102

APPLICATION

ANSUL R-102 SYSTEMS ARE PRE-ENGINEERED WET CHEMICAL FIXED NOZZLE PIPED SYSTEMS FOR PROTECTION OF KITCHEN COOKING AND VENTILATING EQUIPMENT. ALL ANSUL R-102 SYSTEMS HAVE BEEN TESTED AND LISTED IN ACCORDANCE WITH UNDERWRITERS' LABORATORIES STANDARD AND MEET THE PROVISIONS OF NATIONAL FIRE PROTECTION ASSOCIATION'S "STANDARD FOR THE INSTALLATION OF EQUIPMENT FOR THE REMOVAL OF SMOKE AND GREASE LADEN VAPORS FROM COMMERCIAL COOKING EQUIPMENT," N.F.P.A. NO. 96, UL 300 LISTING.

TYPICAL APPLICATIONS INCLUDE PROTECTION FOR:

VENTILATING HOODS  
VENTILATING DUCTS  
FRYERS  
GRIDDLES  
RANGE TOPS  
CHAR-BROLLERS  
UPRIGHT BROLLERS  
IF FIRE OCCURS, HEAT SENSITIVE FUSIBLE LINK DETECTORS ACTUATE A RELEASE WHICH PUNCTURES A CO2 CARTRIDGE. WET CHEMICAL IS FORCED THROUGH DISTRIBUTION PIPING AND OUT NOZZLES MOUNTED IN PLENUM(S), EXHAUST DUCT(S), AND OVER COOKING APPLIANCES. UPON DISCHARGE THROUGH THE NOZZLES, THE WET CHEMICAL "FLOODS" THESE AREAS AND EXTINGUISHED THE FIRE.

SUGGESTED ARCHITECTURAL SPECIFICATIONS

THE FIRE CONTROL SYSTEM SHALL BE THE WET CHEMICAL PRE-ENGINEERED, PIPED, FIXED NOZZLE TYPE MANUFACTURED BY THE ANSUL COMPANY. IT SHALL BE SPECIFICALLY UL LISTED FOR THE HAZARD AND INSTALLED IN ACCORDANCE WITH NATIONAL FIRE PROTECTION ASSOCIATION STANDARD NO. 96 (LATEST REVISION). "STANDARD FOR THE INSTALLATION OF EQUIPMENT FOR THE REMOVAL OF SMOKE AND GREASE LADEN VAPORS FROM COMMERCIAL COOKING EQUIPMENT" AND CONFORM TO ALL LOCAL AND/ OR STATE CODES AND STANDARDS.

THE DESIGN OF THE SYSTEM SHALL PROVIDE FOR PROTECTION OF DUCT SYSTEMS, GREASE REMOVAL DEVICES AND HOODS, COOKING EQUIPMENT SUCH AS FAT FRYERS, RANGES, GRIDDLES AND BROLLERS, WHICH MAY BE A SOURCES OF FUEL AND HEAT TO THE COOKING EQUIPMENT SHALL BE AUTOMATICALLY SHUT OFF UPON OPERATION OF THE SYSTEM.

THE SYSTEM SHALL BE CAPABLE OF AUTOMATIC (CONNECTED TO A SUITABLY LISTED SYSTEM OF DETECTION AND ACTUATION) AND MANUAL MECHANICAL OPERATION.

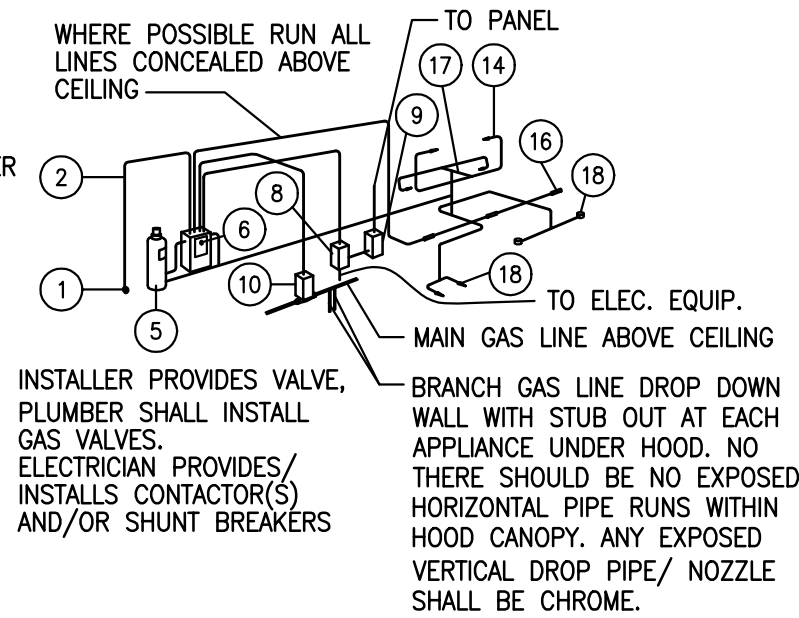
FIRE SUPPRESSION SYSTEM  
ALL GAS COOKING EQUIPMENT

TYPICAL SYSTEM ACCESSORY OPTIONS

1. REMOTE MANUAL PULL STATION
2. PULLEY ELBOW
3. ALARM
4. FUSIBLE LINK DETECTOR
5. R-102 WET CHEMICAL STORAGE CHAMBER
6. ANSUL AUTOMAN RELEASE
7. CONTACTOR BY ELEC.
8. ELEC. POWER SOURCE
9. MECHANICAL GAS SHUT-OFF VALVE (PLUMBER TO SIZE AND INSTALL)
- 10.
- 11.
- 12.
- 13.
14. DUCT NOZZLE
15. DISTRIBUTION TEE (SPECIAL)
16. PLENUM NOZZLE
17. TEE, 1/2
18. CYCLONE NOZZLE, APPLIANCE

NOTE:

INSTALLING CONTRACTOR SHALL SUBMIT PLAN LAYOUT OF NOZZLES TO FIRE DEPT. FOR REVIEW/ APPROVAL AND OBTAIN REQUIRED PERMIT PRIOR TO INSTALLATION. HE SHALL PERFORM REQUIRED FIELD TEST OF EQUIPMENT INSTALLATION FOR FIRE INSPECTOR.



TYPICAL R-102 PROTECTING DEEP FAT FRYERS, GRIDDLES, HOOD AND DUCT

DEFERRED APPROVAL ITEM-SUPPLIER TO SUBMIT SHOP DRAWING FOR APPROVAL PRIOR TO FABRICATION AND INSTALLATION.

GENERAL SPECIFICATIONS MODEL R-102

FEATURES

- \* FAST FLAME KNOCK DOWN AND SECUREMENT OF GREASE-RELATED FIRES
- \* PROVIDES A COOLING EFFECT WHICH FURTHER ENHANCES ITS ABILITY TO PREVENT REFLASH.
- \* DESIGNED FOR A WIDE VARIETY OF RESTAURANT HAZARDS
- \* LISTED BY UNDERWRITERS LABORATORIES, INC. (UL) AS PART OF THE R-102 RESTAURANT SYSTEM
- \* EASE OF RECHARGE AND POST-FIRE CLEANUP

APPLICATION

ANSULEX LIQUID FIRE SUPPRESSANT IS DESIGNED FOR USE ONLY IN ANSUL R-102 RESTAURANT FIRE SUPPRESSION SYSTEMS. THIS "LIQUID" AGENT WILL COMBAT GREASE-RELATED FIRES AS FOUND IN RESTAURANT APPLIANCES AND VENTILATING EQUIPMENT. IT SHOULD NOT BE USED FOR FIRES INVOLVING ENERGIZED ELECTRICAL HAZARDS.

DESCRIPTION

ANSULEX LIQUID FIRE SUPPRESSANT IS A SPECIALLY FORMULATED, AQUEOUS SOLUTION OF POTASSIUM CARBONATE AND POTASSIUM ACETATE. THE AGENT IS PRE-MIXED, ELIMINATING THE NEED FOR DILUTION BEFORE SYSTEM CHARGING. WHEN USED AS AN EXTINGUISHING AGENT, IT WILL PRODUCE NO TOXIC BY-PRODUCTS.

AGENT PROPERTIES

APPEARANCE	COLOR-CODED
STORAGE LIFE	PINK 10 YEARS
REFRACTIVE INDEX	1.4029
FREEZE POINT	24° F (-31°C)
BOILING POINT	220°F (104°C)
HEAT CAPACITY	68 CAL/GM
SURFACE TENSION	68 DYNES/CM
VAPOR PRESSURE	11.8 MM HG
SPECIFIC GRAVITY	1.44
KINEMATICS VISCOSITY	4.55 CENTISTOKES

WARNING: AS IS THE CASE WITH OTHER PRODUCTS, WHICH ARE ALKALINE IN NATURE, CARE SHOULD BE TAKEN WHEN HANDING THE LIQUID. IF CONTACT IS MADE WITH THE EYES OR SKIN, FLUSH WITH WATER. IF THE AGENT IS SWALLOWED, DILUTE WITH WATER OR MILK AND CONTACT A PHYSICIAN. PERFORMANCE.

WHEN USED IN THE ANSUL R-102 RESTAURANT SYSTEM, ANSULEX LIQUID AGENT IS EXTREMELY EFFECTIVE ON FIRES IN RESTAURANT VENTILATING EQUIPMENT - HOODS AND DUCTWORK, AS WELL AS IN A VARIETY OF COOKING APPLIANCES - DEEP - FAT FRYERS, GRIDDLES, RANGE TOPS, AND SEVERAL TYPES OF BROLLERS AND CHAR-BROLLERS.

AS THE AGENT IS SPRAYED IN FINE DROPLETS (ATOMIZED) ONTO AN APPLIANCE GREASE FIRE, IT PROVIDES EXCELLANT FLAME KNOCKDOWN, SURFACE-COOLING, AND FIRE-SECURING CAPABILITIES. WHEN THE AGENT REACTS WITH THE HOT GREASE, IT FORMS A LAYER OF FOAM ON THE SURFACE OF THE FAT. THIS SOAP-LIKE BLANKET OF FOAM ACTS AS AN INSULATOR BETWEEN THE HOT GREASE AND THE ATMOSPHERE, HELPING TO PREVENT FLAMMABLE VAPORS FROM ESCAPING AND REDUCING THE CHANCE FOR FLAME REIGNITION.

POST-FIRE CLEANUP CAN BE READILY ACCOMPLISHED BY FLUSHING THE AREA WITH WATER OR STEAM. BECAUSE OF THE COMPOSITION OF ANSULEX LIQUID FIRE SUPPRESSANT, FLUSHING OF THE AGENT DISTRIBUTION PIPING IS NOT REQUIRED WHEN PROPER PIPING IS USED. SEE CORROSION CHART BELOW:

METAL	AGENT EFFECTS
STAINLESS STEEL*	DOES NOT ATTACK
BLACK IRON PIPE*	DOES NOT ATTACK, CLEANS SURFACES
BRASS	WILL STAIN WITH PRO-LONGED CONTACT
COPPER	WILL STAIN WITH PRO-LONGED CONTACT
ALUMINUM	ATTACKS
GALVANIZED PIPE	ATTACKS GALVANIZED COATING

ACCEPTABLE DISTRIBUTION PIPING; ALSO CHROME-PLATED.

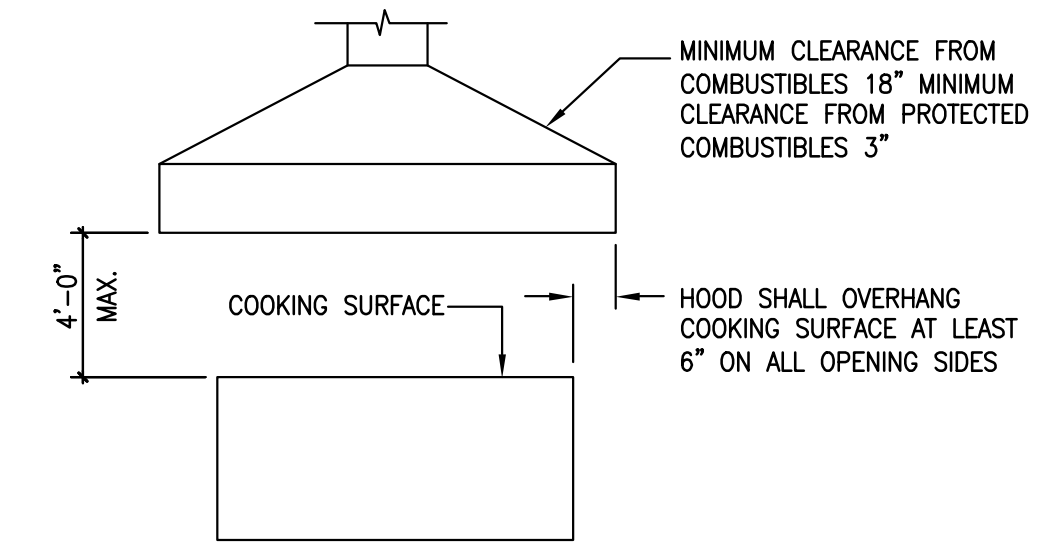
\* APPROVALS AND LISTINGS

ANSULEX LIQUID FIRE SUPPRESSANT HAS BEEN TESTED, AND IS LISTED WITH UNDERWRITERS LABORATORIES, INC. (EX-3470) AS PART OF THE ANSUL R-102 RESTAURANT FIRE SUPPRESSION SYSTEM.

ORDERING INFORMATION

ANSULEX LIQUID FIRE SUPPRESSANT IS AVAILABLE IN THREE GALLON (11.4L) SEALED CONTAINERS UNDER PART NO. 57670. RECHARGE SERVICES ARE AVAILABLE FROM AUTHORIZED ANSUL DISTRIBUTORS.

ANSUL IS A REGISTERED TRADEMARK AND ANSULEX IS A TRADESMRK.



FOR REFERENCE & GENERAL INFORMATION

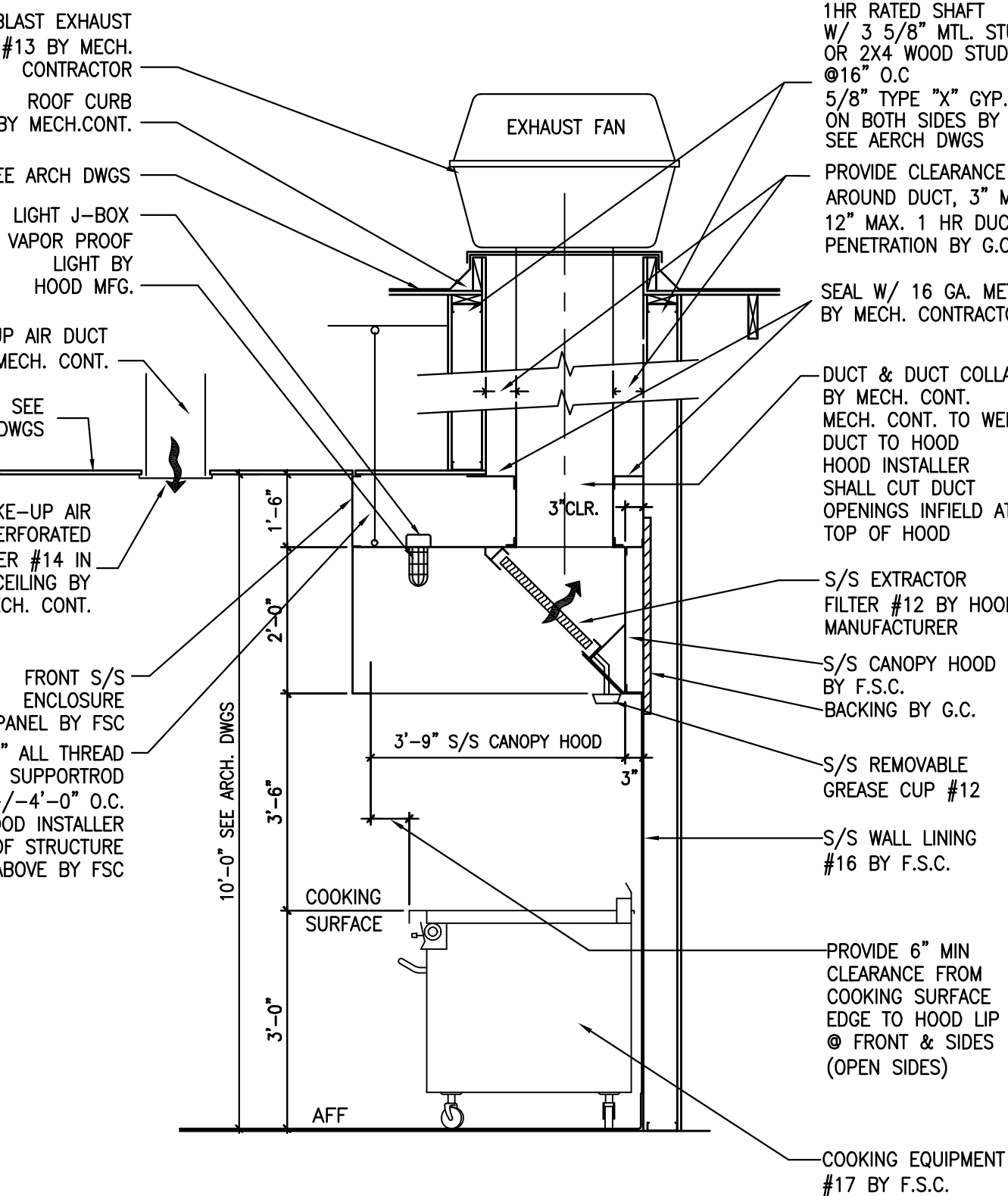
GENERAL-FOR ALL HOODS

- 1 IF GUTTERS ARE PROVIDED THEY SHALL DRAIN TO AN ACCESSIBLE RECEPTACLE
- 2 PROVIDE MINIMUM DISTANCE BETWEEN LOWER EDGE OF GREASE FILTER AND THE COOKING OR HEATING SURFACE PER CODE
- 3 GREASE FILTERS SHALL BE INSTALLED IN FRAMES OR HOLDERS WITH HANDLES AND BE READILY REMOVABLE FOR CLEANING
- 4 ALL JOINTS AND SEAMS SHALL BE GREASE TIGHT-USE SOLDER ONLY FOR SEALING JOINT AND SEAMS.
- 5 HOODS SHALL BE SECURELY FASTENED IN PLACE BY NON COMBUSTIBLE SUPPORTS.
- 6 TYPE I HOODS ALSO REQUIRE APPROVED FIRE-EXTINGUISHING SYSTEMS FOR DUCTS, GREASE REMOVAL DEVICES, HOODS AND COOKING EQUIPMENT.
- 7 HOOD MANUFACTURER TO VERIFY SIZE OF ALL COOKING EQUIPMENT AND ARRANGE-MENT IN ORDER TO VERIFY OVERALL SIZE AND MAINTAIN 6" OVERHANG.
- 8 ALL CONTRUCTION SHALL BE IN COMPLIANCE WITH NFPA 96 WITH CONSTRUCTION STAINLESS STEEL TYPE 302-304 #4 FINISH. 18 GA MIN. CONTINUOUSLY WELDED.
- 9 FURNISH GREASE FILTER HOUSING A LONG FULL LENGTH OF CANOPY AT BACK FURNISH STAINLESS STEEL U.L. LISTED FILTER. INSTALLED ON NOT LESS THAN 45 ANGLE FULL LENGTH. FILTERS TERMINATE AT BOTTOM PITCHED DRIP TRAY.
- 10 HOOD MANUFACTURER SHALL INSTALL HOOD; MECHANICAL CONTRACTOR TO INSTALL FANS, DUCTS, CURBS. ELECTRICIAN TO PROVIDE ALL POWER. DISCONNECT SWITCH CONTROLS ETC. GENERAL CONTRACTOR TO PROVIDE DRY WALL SHAFT.
- 11 HOOD PERMIT BY OTHERS. FIRE SUPPRESSION CONTRACTOR DOES NOT CONNECT TO LIFE SAFETY SYSTEMS

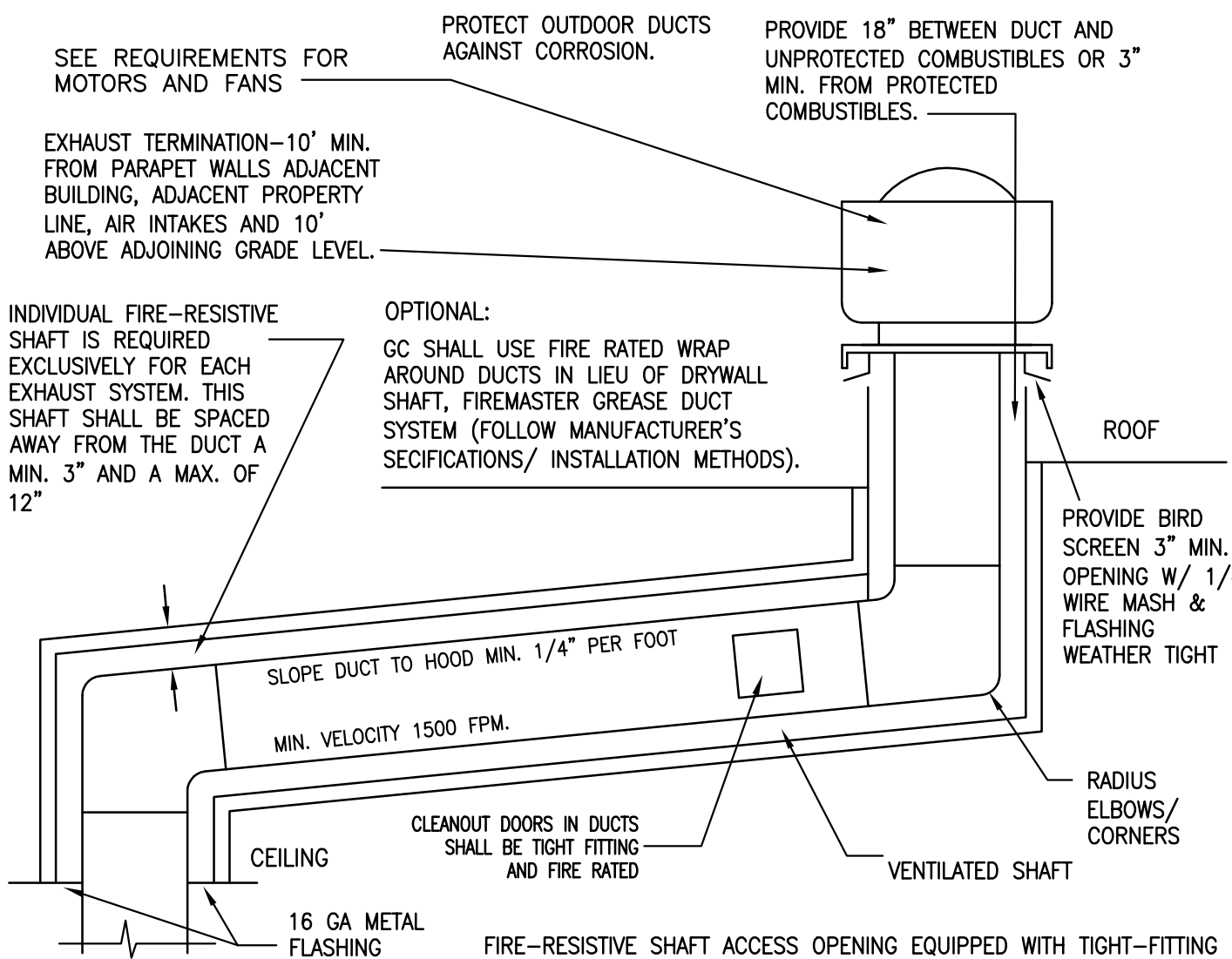
HOOD SPECIFICATION

NOT TO SCALE - FOR REFERENCE SEE HOOD SHOP DWG H1

HOOD SECTION



NOTE: HOOD DESIGN REQUIRES AJACENT CEILING REGISTERS IN CEILING FOR MAKE AIR. MECH. CONTRACTOR TO SIZE, LOCATE REGISTERS FOR DRAFT FREE & EVEN DISTRIBUTION.



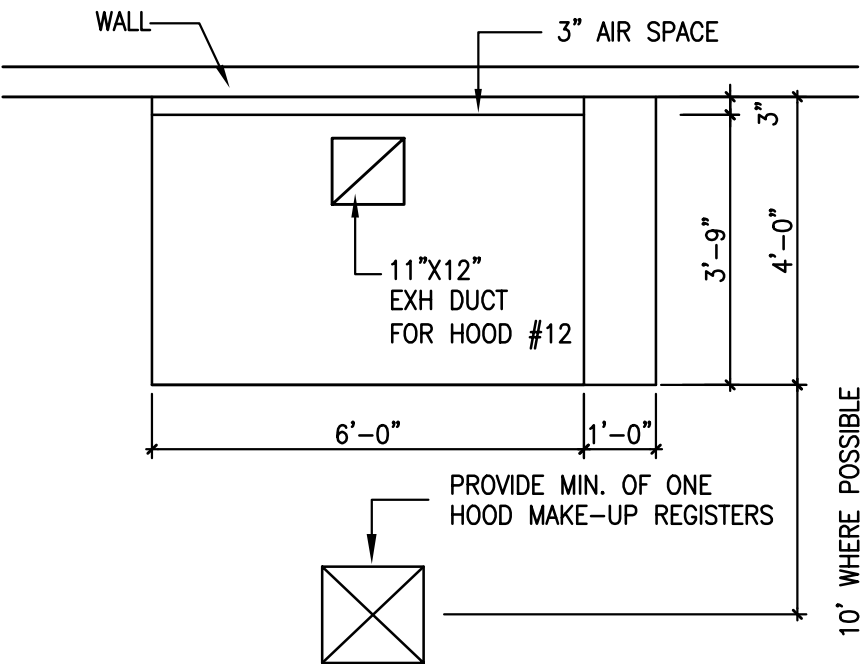
GENERAL

1. NO VIBRATION ISOLATION CONNECTORS SHALL BE INSTALLED UNLESS ACCEPTABLE TO DEPARTMENT
2. PROVIDE ADEQUATE CLEANOUT OPENINGS FOR THOROUGH CLEANING OF DUCT SYSTEM.
3. PROVIDE ADEQUATE MAKE-UP AIR FOR PROPER OPERATION. LOCATE 10 FT. MIN. FROM PLUMBING VENTS, EXH. FANS, ETC.
4. PROVIDE A SEPARATE DUCT SYSTEM FOR EACH HOOD.
5. THICKNESS OF DUCTS SHALL BE NO. 16 MANUFACTURER'S STANDARD GAGE STEEL, OR NO. 18 MANUFACTURER'S STANDARD GAGE STAINLESS STEEL.
6. WELD OR BRAZE ALL DUCT JOINTS AND SEAMS ON THE EXTERNAL SURFACE. NO NUTS, BOLTS & RIVETS IN DUCT OR HOOD NO NUTS, BOLTS, RIVETS IN DUCTS OR HOOD.
7. SUPPORT THE DUCTS AS REQUIRED BY CODE. DO NOT PENETRATE DUCT WALLS WITH SCREWS, NAILS, ETC.
8. SECTIONS OF DUCT SHALL NOT CONTAIN GREASE POCKETS.
9. MECHANICAL CONTRACTOR TO PROVIDE AIR AND HOOD BALANCE REPORT FOR BUILDING AND HEALTH DEPT.

EXHAUST SHAFT/DUCT SPECIFICATION FOR REFERENCE

FOR HEALTH DEPT. REFERENCE - SEE MECH. DWG FOR ACTUAL DUCT WORK

HOOD INFORMATION	ITEM NO./HOOD TYPE	12 CANOPY TYPE I HOOD, UL LISTED CAPTIVEAIRE 4824 ND2
	HOOD DIMENSION	SIZE = 4'-0" X 6'-0" OPEN AREA = 3'-9" X 6'-0"
	DISTANCE BETWEEN HOOD AND COOKING SURFACE	3'-6"
	HOOD EXTENSION OVER COOKING SURFACE	FRONT: 10" LEFT: 6" RIGHT: 6" BACK: 3" AIR SPACE (WALL)
	EXHAUST CFM FORMULA	UL listed 200 cfm per foot, DESIGN 240 CFM Q= 6' X 240 = 1440 CFM
EXHAUST AIR REQUIREMENTS	CFM VOLUMNE	1440 CFM
	EXHAUST AIR VELOCITY	1571 FPM
	MFR. / MODEL NO. EXHAUST FAN	13 SEE MECHANICAL DWGS CUBE-161XP-15
	HOOD COLLAR	11" x 12" = 132 SQ IN = 0.92 SQ FT
	QTY./TYPE HOOD FILTERS	S/S REMOVABLE BAFFLE FILTER 2 - 16 X 16 @ 1.35 SQ FT EA 2 - 16 X 20 @ 1.73 SQ FT EA
SUPPLY AIR REQUIREMENTS	CFM VOLUMNE (95-100% OF EXHAUST)	1296 TO 1440 CFM
	SUPPLY REGISTER TYPE / LOCATION	MIN ONE REGISTERS AT CEILING
	MFR. / MODEL NO.	14 SEE MECHICAL DWGS CHAMPION 3000DD



HOOD PLAN

3/8"=1'-0"

HOOD DATA, FIRE SUPPRESSION SYSTEM

CONTENT:

DATE:

REVISION

NO.

PROJECT COORDINATOR  
LARRY LA GRAVE

DRAWN BY:  
TQ

CHECKED BY:  
JOE RUK

SCALE:  
SCALE

DATE: ISSUE FOR  
CONSTRUCTION  
JUNE/25/2010

JOB NO.:  
5052

SHEET NO.:

FS6

SHEET 178 OF 186

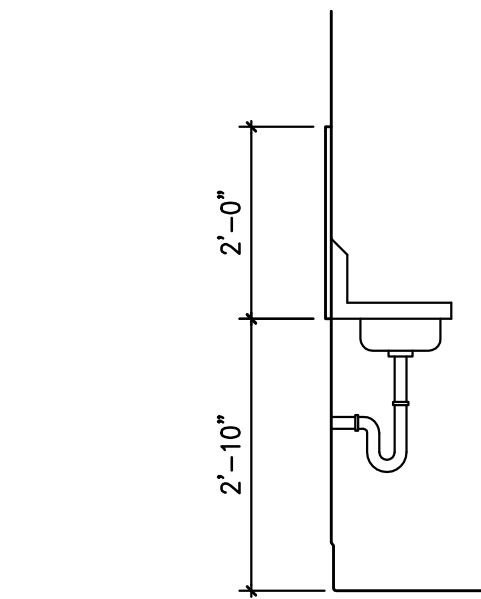
Veterans Community Kitchen

400 Hartz Ave  
Danville, CA 94526

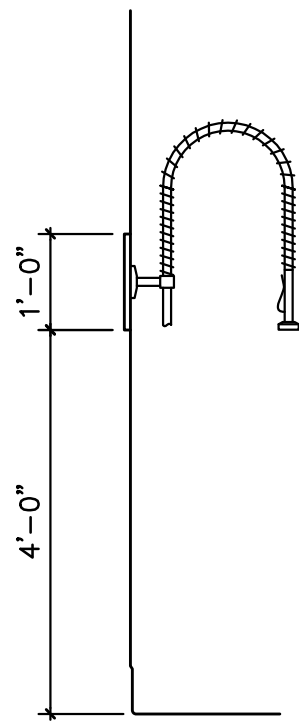
DESIGNERS AND SUPPLIERS OF  
EQUIPMENT AND INTERIORS FOR  
HOTELS, RESTAURANTS AND  
INSTITUTIONS

East Bay  
RESTAURANT SUPPLY, INC.  
Kitchen Design Consultants

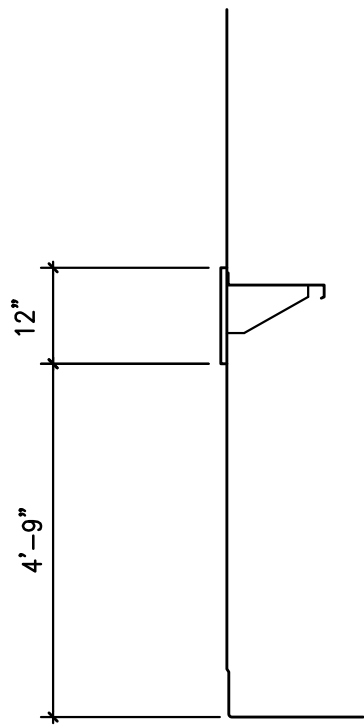
THIS DOCUMENT WITH THE IDEAS AND COMPUTER DATA HEREIN ARE THE PROPERTY OF EAST BAY RESTAURANT SUPPLY, INC. AND IS NOT TO BE USED OR COPIED IN WHOLE OR IN PART FOR ANY MANNER WITHOUT THE WRITTEN PERMISSION OF EAST BAY RESTAURANT SUPPLY, INC.



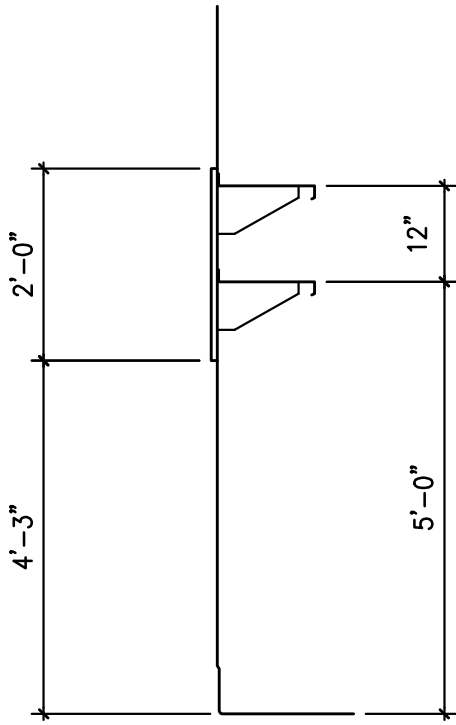
7 HAND SINK BACKING  
FS7 1/2" = 1'-0"



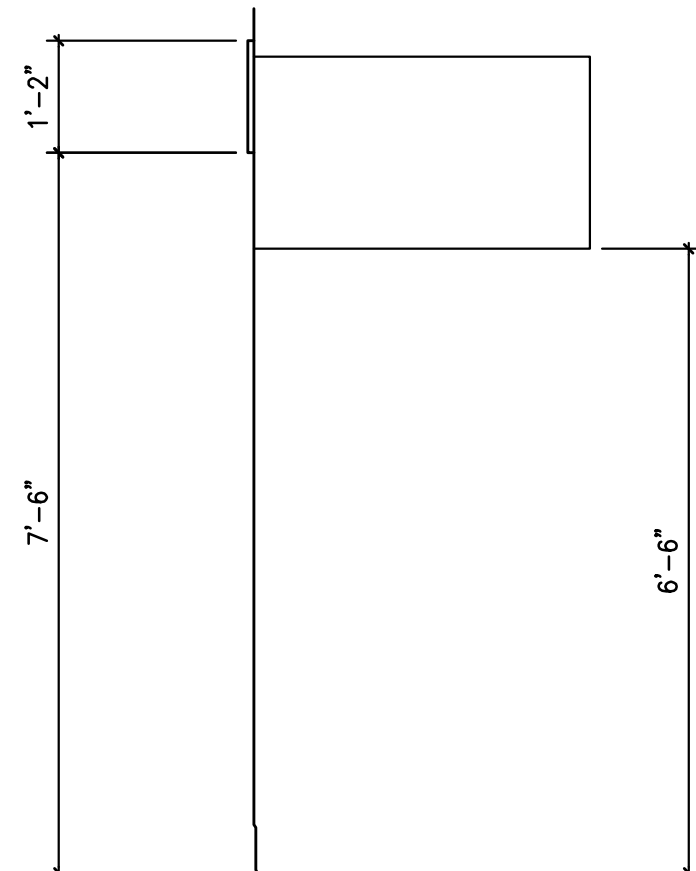
6 PRE-RINSE FAUCET  
FS7 1/2" = 1'-0"



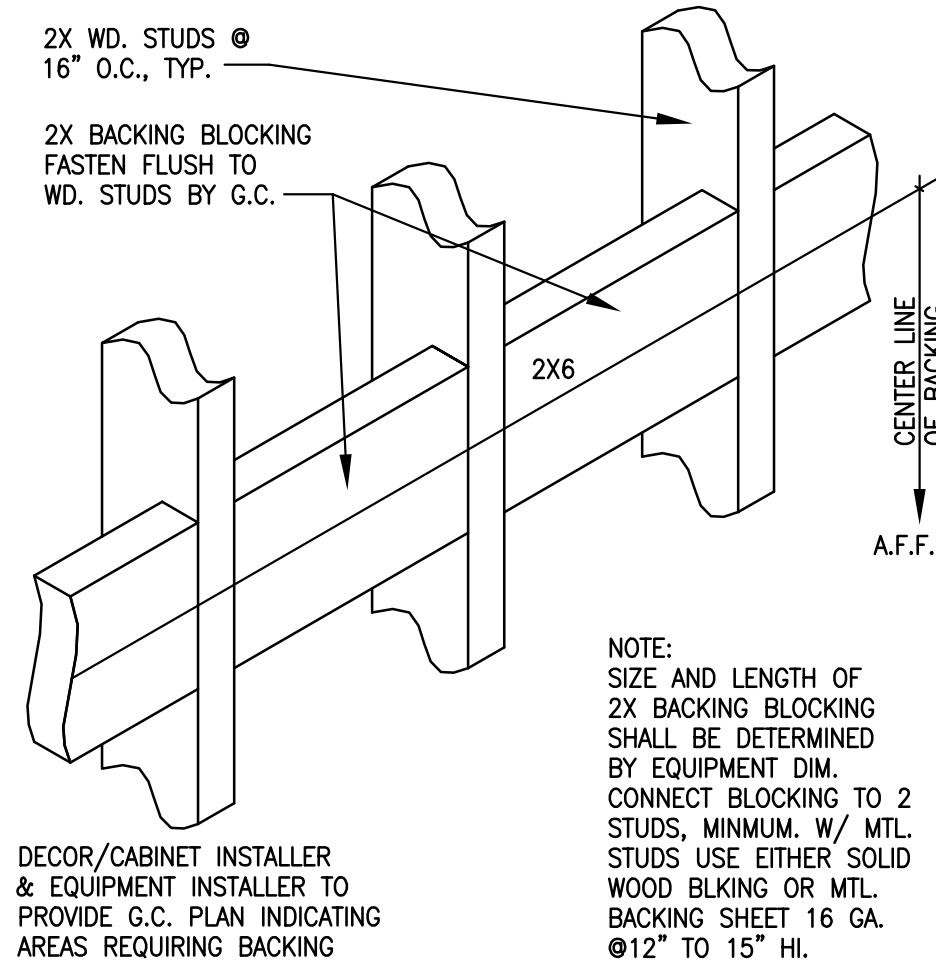
5 SINGLE SHELF BACKING  
FS7 1/2" = 1'-0"



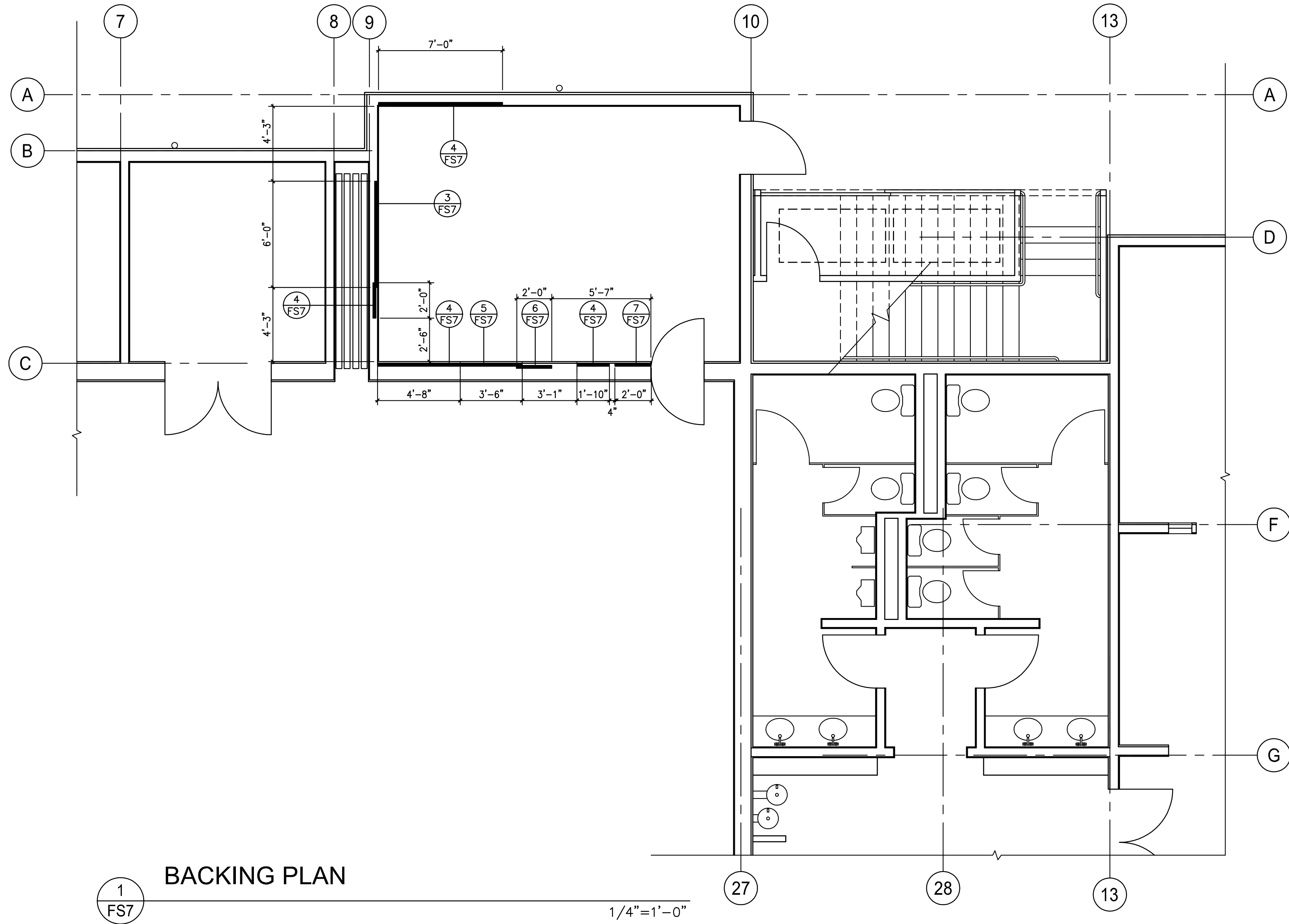
4 DOUBLE SHELF BACKING  
FS7 1/2" = 1'-0"



3 HOOD BACKING  
FS7 1/2" = 1'-0"



2 EQUIPMENT BLOCKING  
FS7 1 1/2" = 1'-0"



1 BACKING PLAN  
FS7 1/4"=1'-0"

DESIGNERS AND SUPPLIERS OF  
EQUIPMENT AND INTERIORS FOR  
HOTELS, RESTAURANTS AND  
INSTITUTIONS

East Bay  
RESTAURANT SUPPLY, INC.  
Kitchen Design Consultants  
49 FOURTH STREET OAKLAND, CA 94607 (510) 465-4200 FAX (510) 465-3521  
Since 1934

CONTENT: BACKING PLAN/ DETAILS  
PROJECT: Veterans Community Kitchen  
LOCATION: 400 Hartz Ave  
Danville, CA 94526

NO.	DATE:
REVISION	
PROJECT COORDINATOR	LARRY LA GRAVE
DRAWN BY:	TQ
CHECKED BY:	JOE RUK
SCALE:	SEE DRAWING
DATE:	ISSUE FOR CONSTRUCTION JUNE/25/2010
JOB NO.:	5052
SHEET NO.:	FS7
SHEET 179 OF 186	



Kleen-Gard Baffle Type Filters are UL Classified Grease Extracting Filters.  
MEA # 168-78-M Aluminum  
MEA # 247-96-E Stainless

RESISTANCE VS. AIRFLOW - 2" Kleen-Gard Baffle Type Grease Filters

RESISTANCE (in. w.g.)

AIRFLOW (fpm/m/s)

Filter Detail

RESEARCH PRODUCTS CORPORATION

EXHAUST CFM=LENGTH OF HOOD X CFM/LIN.FT. (LOAD)  
SUPPLY CFM=EXHAUST CFM X PERCENTAGE REQUIRED

TOTAL DUCT AREA=144 X  $\frac{\text{CFM}}{\text{FPM}(\%)}$

DUCT LENGTH=  $\frac{\text{TOTAL DUCT AREA}}{\text{DUCT DEPTH}}$

\*CAPTIVE-AIRE VENTILATOR DUCT SIZES ARE CALCULATED USING AN EXHAUST VELOCITY OF 1500-1900 FPM AND A SUPPLY VELOCITY OF 1000 FPM  
PLEASE CONSULT FACTORY FOR MAXIMUM ALLOWABLE DUCT SIZES

CALCULATIONS UTILIZED

CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH:

- NFPA #99
- NSF
- B.O.C.A. #93-16
- I.C.B.O. 34416
- SBCCI PFI & ESI NO. 93137
- ETL Listed
- LOS ANGELES RR#8080

BUILDING CODES

1/2" DIA. ALL THREAD ROD CONNECTED TO ROOF JOIST ONE ABOVE AND ONE BELOW HANGING ANGLE

1/2" DIA. ALL THREAD ROD CONNECTED TO ROOF JOIST ONE ABOVE AND ONE BELOW HANGING ANGLE

\*ROD AND NUTS TO BE SUPPLIED BY INSTALLING CONTRACTOR  
HANGING ANGLE IS PRE-PUNCHED AT FACTORY

ND HANGING ANGLE DETAIL

1/2" DIA. ALL THREAD ROD CONNECTED TO ROOF JOIST ONE ABOVE AND ONE BELOW HANGING ANGLE

1/2" DIA. ALL THREAD ROD CONNECTED TO ROOF JOIST ONE ABOVE AND ONE BELOW HANGING ANGLE

\*ROD AND NUTS TO BE SUPPLIED BY INSTALLING CONTRACTOR  
HANGING ANGLE IS PRE-PUNCHED AT FACTORY

ND-2 HANGING ANGLE DETAIL

HANGING ANGLES WILL BE LOCATED IN THE FOLLOWING LOCATIONS FOR WALL CANOPIES

HOOD STYLE	DIM FROM REAR	DIM FROM FRONT (24" High Hood)	DIM FROM SIDES (24" High Hood)
ND-2 Exhaust only	4.125"	2.25"	2.25"
ND With standoff	1.75"	1.75"	6.00"
ND Without standoff		4.75"	6.00"
Condensate	10.50"	10.50"	

HANGING ANGLE LOCATIONS

PLAN VIEW - Hood #12 - 6' 0.00" LONG 4824ND-2

NOTE: MODEL ND-2 IS A ETL LISTED TYPE 1 HOOD  
ETL LISTING IS 200 CFM/FT (600 DEGREES)  
Q=ETL LISTING \* 6' 0"=1200 CFM<1440 CFM (DESIGN)  
MODEL ND IS ETL LISTED WITH 1 EX RISER UP TO 16'

Stainless Steel Backsplash and Sidesplash #16

Backsplash is to be manufactured from #3 or #4 finish S/S of the same gauge and material as the hoods. It will be supplied with Batton strips and end strips as needed to close all seams and edges.

Batton Strip Detail

FOR QUESTIONS, CALL THE  
NORTHERN CALIFORNIA CORPORATE OFFICE  
3746 MT. DIABLO BLVD, LAFAYETTE, CA 94549  
PHONE: (925) 962-1999, (800) 610-3456  
FAX: (925) 962-1998

HOOD INFORMATION

HOOD NO.	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM					SUPPLY PLENUM					HOOD CONSTRUCTION	HOOD CONFIG.		
				TOTAL EXH. CFM	RISER(S)			TOTAL SUP. CFM	RISER(S)			END TO END	ROW				
				WIDTH	LENG.	DIA.	CFM	S.P.	WIDTH	LENG.	DIA.	CFM	S.P.				
12	4824 ND-2	6' 0.00"	600 Deg.	1440	11'	12"		1440	-0.431'	0					430 SS Where Exposed	ALONE	N/A

HOOD INFORMATION

HOOD NO.	FILTER(S)				LIGHT(S)			UTILITY CABINET(S)				FIRE SYSTEM PIPING	HOOD WEIGHT		
	TYPE	QTY.	HEIGHT	LENGTH	QTY.	TYPE	WIRE GUARD	LOCATION	TYPE	SIZE	ELECTRICAL MODEL #			SWITCHES QUANTITY	LOCATION
12	SS Baffle with Handles	2	16"	16"	2	Incandescent Light Fix	NO	Right						NO	419 LBS.

TYPICAL ANSUL R102 SYSTEM LAYOUT #15

FSC TO SUBMIT SHOP DRAWINGS AND A PERMIT APPLICATION TO THE FIRE DEPARTMENT FOR APPROVAL BY SRFPD PRIOR TO INSTALLATION.

SECTION VIEW - MODEL 4824-ND-2

ISSUE FOR CONSTRUCTION 6/25/10

JOB	Veterans Building		
LOCATION	Danville, CA		
DATE	11/23/2009	JOB #	5052-1060738
DWG #	180 OF 186	DRAWN BY	AJ
REV.	SHEET H1	SCALE	3/4"