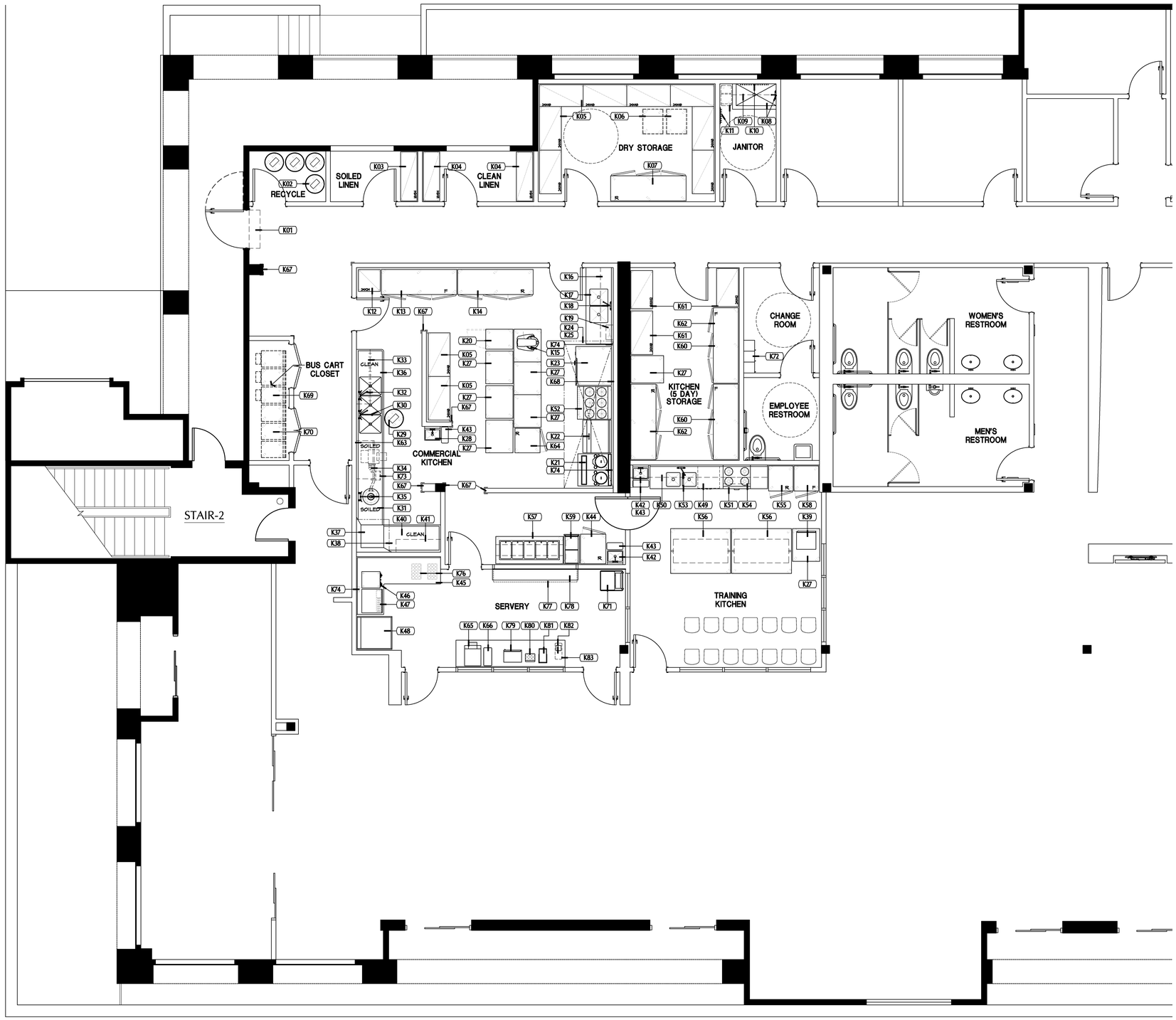

NORTH

FOOD SERVICE EQUIPMENT FLOOR PLAN

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

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GENERAL NOTES

1. THESE DRAWINGS AND THEIR DESIGN INTENT REPRESENT THE MOST UP TO DATE INFORMATION PROVIDED TO CLAY ENTERPRISES. CLAY ENTERPRISES IS NOT RESPONSIBLE FOR ANY UNFORESEEN CONDITIONS NEW OR EXISTING, AND DO NOT INCLUDE VERIFICATION OF ANY STRUCTURAL, PLUMBING, MECHANICAL OR ELECTRICAL.

   IT IS IMPORTANT FOR ALL PARTIES INVOLVED SHALL FAMILIARIZE THEMSELVES WITH THEIR SCOPE OF WORK, THE COMPLETE SET OF DRAWINGS, AND THE CONDITIONS OF THE PROJECT.
2. THESE DRAWINGS REPRESENT FOOD SERVICE DESIGN ONLY, AND ARE PROVIDED FOR THE SOLE PURPOSE OF INDICATING GENERAL ROUGH-IN LOCATIONS, AND EQUIPMENT REQUIREMENTS. THEY DO NOT RELIEVE THE GENERAL CONTRACTOR AND SUBCONTRACTORS OF THEIR RESPONSIBILITY OF COMPLYING WITH ALL APPLICABLE CODES, AND NEW AND EXISTING CONDITIONS
3. KITCHEN EQUIPMENT CONSULTANT ASSUMES NO RESPONSIBILITY FOR WORK DONE BY CONTRACTORS, NOR FOR ANY CHANGES MADE NECESSARY BY LOCAL BUILDING CODES, ORDINANCES, STRUCTURAL CONDITIONS, OR BY SUBSTITUTIONS OR CHANGES IN EQUIPMENT SHOWN ON THESES PLANS. ANY INCONSISTENCIES BETWEEN THESE PLANS AND FIELD CONDITIONS SHALL BE CALLED TO THE ATTENTION OF THE KITCHEN EQUIPMENT CONSULTANT IN WRITING SO THAT SUCH INCONSISTENCIES CAN BE RESOLVED.
4. IT SHALL BE THE RESPONSIBILITY OF THE OWNER, ARCHITECT AND/OR GENERAL CONTRACTOR TO INSURE THE KITCHEN EQUIPMENT CONSULTANT RECEIVES COPIES OF ALL ADDENDUM'S, CHANGE ORDERS, AND R.F.I.'S (REQUEST FOR INFORMATION) WHICH ARE MADE PRIOR TO AND DURING CONSTRUCTION. IN THE EVENT THIS INFORMATION IS NOT DELIVERED, THE OWNER WILL BE RESPONSIBLE FOR ALL COST INCURRED BY THE FAILURE TO PROVIDE THE KITCHEN EQUIPMENT CONSULTANT WITH THIS INFORMATION.
5. EQUIPMENT CONTRACTOR SHALL REVIEW THE DRAWINGS AND EQUIPMENT SPECIFICATIONS AND WHENEVER POSSIBLE FIELD VERIFY CONDITIONS THAT PERTAIN TO HIS SCOPE OF WORK. EQUIPMENT CONTRACTOR SHALL NOTIFY THE ARCHITECT OR GENERAL CONTRACTOR WITH AND DISCREPANCIES.
6. EQUIPMENT CONTRACTOR SHALL BID PER PLANS AND SPECIFICATIONS, UNLESS NOTED OTHERWISE. NO SUBSTITUTIONS OR EQUAL SUBSTITUTIONS SHALL BE MADE WITHOUT WRITTEN CONSENT OF OWNER AND KITCHEN EQUIPMENT CONSULTANT.
7. EQUIPMENT CONTRACTOR SHALL REVIEW EQUIPMENT SPECIFICATIONS FOR "FOOD SERVICE GENERAL CONDITIONS" WHEN PREPARING THEIR BID TO OWNER.
8. IT SHALL BE THE RESPONSIBILITY OF THE GENERAL CONTRACTOR AND EQUIPMENT CONTRACTOR TO VERIFY ALL ROUGH-IN LOCATIONS BEFORE SLAB IS POURED, WALLS AND CEILINGS ARE CLOSED. EQUIPMENT IS INSTALLED, OR ANY OTHER WORK LIMITING ACCESS TO ROUGH-INS ARE FINISHED. THE GENERAL CONTRACTOR SHALL CONFIRM THE ACCURATE PLACEMENT OF ROUGH-INS AND COORDINATE WITH ANY OTHER REQUIREMENTS OF SUBTRADES.
9. GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR ALL EXHAUST RATED SHAFTS, AND MAKE-UP AIR DUCT WORK PENETRATIONS THROUGH FLOORS, WALLS, CEILINGS, AND ROOF (WHERE APPLICABLE). SEE ARCHITECTURAL DRAWINGS.

HEALTH DEPT. NOTES

1. ALL NEW EQUIPMENT SHALL MEET NSF STANDARDS (NATIONAL SANITATION FOUNDATION).
2. ALL EXISTING OR USED EQUIPMENT TO REMAIN SHALL MEET NSF (NATIONAL SANITATION FOUNDATION), OR BE APPROVED BY THE LOCAL ENVIRONMENTAL HEALTH DEPARTMENT.
3. WALLS AS INSTALLED BY GENERAL CONTRACTOR SHALL BE NONABSORBENT EASILY WASHABLE SURFACE, LIGHT IN COLOR WITH A 70% LIGHT REFLECTIVE VALUE. SEE ARCH. DRAWINGS FOR FINISH AND SPECIFICATIONS.
4. CEILINGS AS INSTALLED BY GENERAL CONTRACTOR SHALL BE NONABSORBENT EASILY WASHABLE SURFACE, LIGHT IN COLOR WITH A 70% LIGHT REFLECTIVE VALUE. NON-PERFORATED VINYL ACOUSTICAL CEILING TILES WITH INTEGRAL WHITE POWDER COATED METAL CEILING GRID MAY BE USED AS APPROVED BY THE LOCAL ENVIRONMENTAL HEALTH DEPARTMENT OR GOVERNING AGENCY.
5. FLOORS AS INSTALLED BY GENERAL CONTRACTOR SHALL BE NONABSORBENT EASILY WASHABLE WITH A 3/8" MINIMUM RADIUS COVE BASE AT THE FLOOR/WALL JUNCTURE AND EXTEND 4" TO 6" UP WALL. FLOORS SHALL SLOPE TO A FLOOR DRAIN (1:50 MINIMUM SLOPE) OR PER LOCAL GOVERNMENT AGENCY HAVING JURISDICTION OVER PROJECT. SEE ARCHITECTURAL DRAWINGS FOR FINISH AND SPECIFICATIONS.
6. POT SINKS SHALL BE FABRICATED OF QUALITY GRADE MINIMUM 14 GAUGE 300 SERIES TYPE STAINLESS STEEL, WITH THREE COVE SINK BOWLS LARGE ENOUGH TO ACCOMMODATE LARGEST KITCHEN UTENSIL, WITH DUAL DRAINBOARDS AS LARGE AS THE LARGEST SINK COMPARTMENT.
7. FOOD PREPARATION SINKS ARE REQUIRED SEPARATE FROM POTWASHING AND HAND SINKS. FOOD PREPARATION SINKS MUST HAVE AN INDIRECT WASTE TO A FLOOR SINK.
8. ALL ICE MACHINES SHALL BE LOCATED WITHIN THE BUILDING IN AN EASILY CLEANABLE, WELL VENTILATED AREA, AND SHALL HAVE AN INDIRECT WASTE TO A FLOOR SINK.
9. ALL FOOD RELATED EQUIPMENT - FOOD SINKS, ICE MACHINES, REFRIGERATED EQUIPMENT, STEAM EQUIPMENT, COOKING EQUIPMENT, ETC. SHALL DRAIN TO A FLOOR SINK BY MEANS OF AN INDIRECT WASTE WITH A LEGAL AIR GAP.
   NOTE:
   SOME JURISDICTIONS THROUGHOUT THE STATE OF CALIFORNIA HAVE ADOPTED THE CALIFORNIA PLUMBING CODE. THESE JURISDICTIONS WILL REQUIRE THAT ALL UTENSIL, POT WASHING SINKS SHALL BE CONNECTED DIRECTLY TO THE DRAINAGE SYSTEM.
10. LIGHTING SHALL BE INSTALLED TO PROVIDE 50 FOOT CANDLES AT ALL FOOD PREPARATION, AND WAREWASHING AREAS. 50 FOOT CANDLES OF LIGHT SHALL BE PROVIDED IN ALL WALK-IN REFRIGERATION UNITS, DRY FOOD STORAGE AREAS, LAVATORY AND RESTROOMS, AND ALL FOOD SALES AREAS. ALL LIGHTING INSIDE EQUIPMENT SHALL BE OF SHATTERPROOF CONSTRUCTION OR SHALL BE PROTECTED WITH SHATTERPROOF SHIELDS AND SHALL BE EASILY CLEANABLE.
11. PLUMBING CONTRACTOR SHALL SUPPLY AND INSTALL MIXING VALVES ON ALL KITCHEN, BARSINKS, HAND SINKS, AND ALL LAVATORIES FOR 110 DEGREE MAX. HOT WATER SUPPLY. SEE ARCHITECTURAL AND PLUMBING DRAWINGS.
12. APPROVED VENTILATION THROUGHOUT ALL KITCHEN, DISHWASHING, FOOD STORAGE ROOMS, RESTROOMS, AND CHANGING ROOMS SHALL BE PROVIDED REASONABLY FREE FROM EXCESSIVE HEAT, STEAM, CONDENSATION, SMOKE, VAPORS, ETC., AND A REASONABLE CONDITION OF COMFORT FOR ALL EMPLOYEES WORKING WITHIN THE FACILITY.

SYMBOLS

- K01 — ITEM NUMBER
- EQUIPMENT ABOVE
- EQUIPMENT BELOW
- EQUIPMENT

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1	--	--

CLIENT:

Department of Veterans Affairs

PLAN CHECK:
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PROJECT:
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2121 SAN DIEGO AVENUE
SAN DIEGO, CA 92110

DRAWN BY:	CHECKED BY:
LL	KN

SHEET TITLE:
FOOD SERVICE EQUIPMENT FLOOR PLAN

SHEET NUMBER:
K-01

PROJECT:	SCALE:	DATE:
10049.01	AS NOTED	11-29-12

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