

1. All walls and ceilings in food areas shall be smooth and washable, light in color 70% reflective.
2. Floors shall be Health Dept. approved non porous material with 6" high cove base w/ 3/8" radius cove or slim foot tile at vertical surfaces.
3. All equipment is to be sealed to walls and masonry base or on 6" high stainless steel legs or on casters to facilitate easy cleaning.
4. All storage shelves to be commercial quality and NSF approved. Must be 3 tier high 18" wide. Bottom shelf to be min. 6" off floor.
5. All plumbing lines to be installed min. 6" above floor and at least 1" away from walls. Not to cross aisle ways.
6. Kitchen and work areas to be well lighted. 50 foot candles at 30" above floor. 10 foot candles other areas.
7. All light fixtures in food related areas to be equipped with shatter proof bulbs or protective shields.
8. All equipment shall be CSA, NSF, ANSI, ETL, ITS, ETH, UL, UL approved and installed to these standards.
9. All concrete sealers to be approved and listed.
10. All sinks to have 8' high FRP or tile and 18" minimum beyond either side.
11. All lay in ceiling tiles in work areas to be USG vinyl rock washable tiles.
12. Trash enclosure to be smooth and sealed walls and floor.
13. Air curtain to be hard-wired and micro-switch to door with no other on/off switch.
14. Provide a reduced pressure principle (RPP) devise at the water source of the soda carbonater. Provide funnel drain at the exhaust port to a floor sink.
15. All floor sinks to be unobstructed, easily accessible for cleaning purposes.
16. Contractor to have Health Dept. inspection 5 days prior to opening as business is not to be opened without final inspection.
17. All exterior door to be self closing, tight fitting and rodent proof.
18. All restroom doors to be self closing.
19. All restrooms to have light switch activated exhaust fan.

DOOR HARDWARE
Exit doors are operable from the inside without the use of a key or any special knowledge or effort.
Opening hardware is centered between 34" and 48" above finish floor.
Latching and locking doors that are hand operated are operable with a single effort (ex. lever type, panic bars or push-pull type).
Door closers, if present, must be set so that it takes at least 3 seconds to close from an open position of 70 degrees to within 3" of the latch.
The maximum effort to operate doors shall not exceed 5 pounds for interior and exterior doors with such pull or push effort being applied at right angles to hinged doors and at the center plane of sliding or folding doors. When fire doors are utilized the maximum effort to operate the door may be increased to not exceed 15 pounds.

SYM	QTY	SIZE	TYPE	STATUS
A	1	3'-0" x 7'-0"	1 3/4" Alum. Store Front	Existing
B	2	3'-0" x 7'-0"	1 3/4" Solid Core w/ Closer & Privacy Lock	Existing
C	1	3'-0" x 7'-0"	1 3/4" Solid Core w/ Passage Lock	Existing
D	2	3'-0" x 7'-0"	1 3/4" Exterior Steel w/ Closer & Panic Hardware	Existing

* Sign over door to read "THIS DOOR TO REMAIN UNLOCKED WHEN BUILDING IS OCCUPIED" in contrasting letters of 1" or more.

(13) Existing Hood Specifications U.L. Listed 710	
Hood Size	4' x 11'-3"
Hood Length x 300	3,300 CFM
Exhaust Duct Required	1
Exhaust Duct Size	14" x 14" + 144 = 1.36 Sq. Ft.
Exhaust Duct FPM	3,300 + 1.36 = 2,426 FPM Per Duct
Make Up Air CFM	3,300 CFM (Interconnected With Hood)
Grease Filters Baffle Type	Flame Guard 16"x16" SS Qty. 7

NOTE
All lighting exist
All sinks existing w/ hot & cold water
All HVAC existing
Type I hood existing

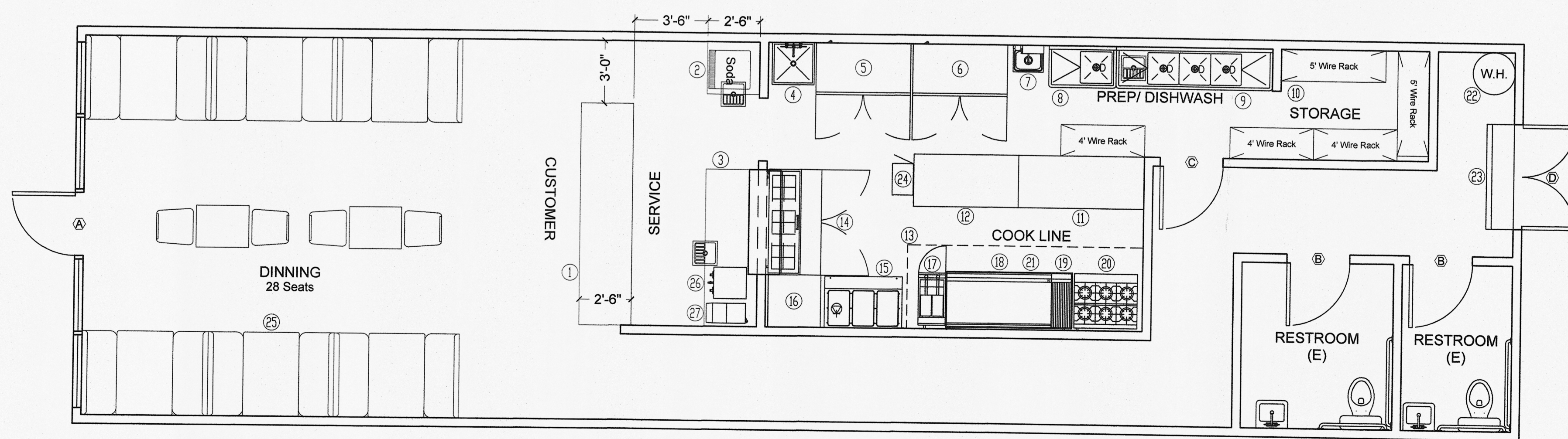
MENU
Breakfast Burritos
Breakfast Sandwiches
Ham & Eggs
Bacon & Eggs
Hash Browns
Soft Drinks
Coffee

ROOM FINISH

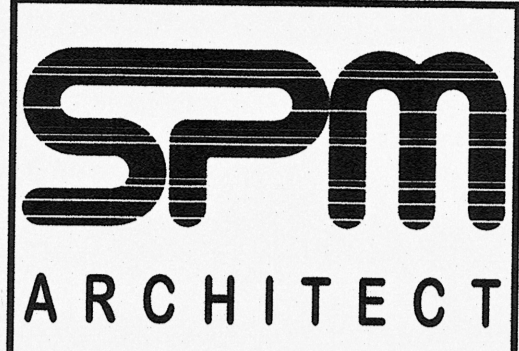
	FLOOR	BASE	WALLS	CEILING
CUSTOMER	○	○	○	○
COOKING	○	○	○	○
PREP	○	○	○	○
SERVICE	○	○	○	○
DISHWASH	○	○	○	○
DRY STORAGE	○	○	○	○
JANITOR	○	○	○	○
RESTROOMS	○	○	○	○

Wall, Floor and ceiling shall not exceed the flame spread classifications in CBC Table 803.9

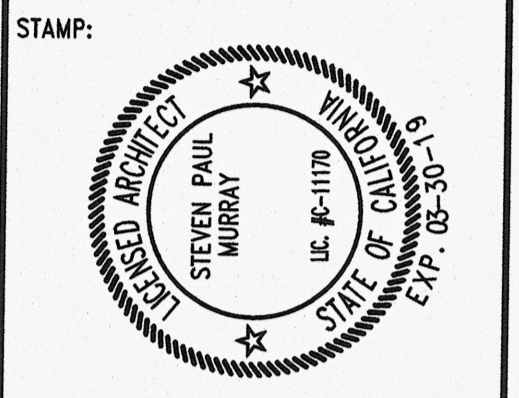
Item No	Qty	Equipment Category	Manufacturer	Model Number	Volts	Amps	Cold Water Size (in)	Hot Water Size (in)	Direct Drain Size (in)	Indir Drain Size (in)	Gas Size (in)	MBTUH	Equipment Remarks
(E) 1	1	Service Counter +34" AFF	Custom										Melamine, Laminate, GraniteTop
(E) 2	1	Soda Dispenser	By Soda Company		115	15.0	0.375			0.75			
(E) 3	1	Back Counter	Custom										Melamine, Laminate, GraniteTop
(E) 4	1	Sink, Mop w/ Vacuum Breaker	Advance Tabco	9-OP-20			0.5	0.5	2				W/ Mop Rack, Chemical Shelf
(E) 5	1	Refrigerator, Reach-In	True Manufacturing Co., Inc.	T-49	115	5.8							
(E) 6	1	Freezer, Reach-In	True Manufacturing Co., Inc.	T-49F	115	12.5							
(E) 7	1	Hand Sink, Wall Mount	Advance Tabco	7-PS-87			0.5	0.5	1.5				
(E) 8	1	Sink, NSF, 1 comp, 14 gauge	Advance Tabco	FS-1-1818-18L			0.5	0.5	2				
(E) 9	1	Sink, NSF, 3 comp, 14 gauge	Advance Tabco	FS-3-1818-18RL			0.5	0.5	2				
(E) 10	Lot	Wire Racks	Metro	4 Tier 18" Wide									6" Off Floor
(E) 11	1	Table, Work, Flat Top w/ Undershef	Advance Tabco	SS-305									
(E) 12	1	Table, Work, Flat Top w/ Undershef	Advance Tabco	SS-306									
(E) 13	1	Type I Exhaust Hood	Econ Air	EX-2	115	12.5							Interconnected w/Make-Up Air
(E) 14	1	Refrigerator, Sandwich/Salad Prep	True Manufacturing Co., Inc.	TSSU-60-16	115	7.8							
(E) 15	1	Table, Hot Food	Duke Manufacturing	E303	120	18.8							Electric Self Contained
(E) 16	1	Table, Work, w/ Back Splash	Advance Tabco	FSS-300									
(E) 17	1	Fryer, Deep Fat, Gas	Imperial Range	IFS-50							0.75	140	
(E) 18	1	Griddle, Gas	Imperial Range	IMGA-6028-1							0.75	150	
(E) 19	1	Broiler, Under-Fired, Gas, Counter	Electrolux Prof. North America	169119 - AGG12							0.75	33	
(E) 20	1	Range, Restaurant, Gas	Imperial Range	IR-6							0.75	203	
(E) 21	1	Refrigerator, Shorty	True Manufacturing Co., Inc.	TRCB-72	115	9.9							
(E) 22	1	Water Heater	Bradford White	D-75T-125-3N			1	1				75	On 6" Legs
(E) 23	1	Air Curtain, Unheated	Mars Air Systems	HV260-1U*	115	18.0							Door Activated Micro Switch
(E) 24	1	Employee Lockers	Pre-Fab	Steel Lockable									On 6" Legs
(E) 25	1	Tables & Chairs	Pre-Fab										
(E) 26	1	Coffee Maker, Satellite System	Bunn-O-Matic	20900.0008	120/208	28.8	0.25				0.75		
(E) 27	1	Dispenser, Hot Powdered Drink	Bunn-O-Matic	29250.0000	120	15.0	0.375				0.75		



1 FLOOR PLAN
Scale: 1/4"=1'



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REVISIONS	
CONSTR.	
BID	
PLAN CHECK	
DATE	8-20-18
DRAWN BY:	Mike Cutrona (909) 214-4162
JOB NO.	18-009
SHEET NAME	Floor Plan
SHEET NO.	A-1
SHEET	2 OF 2