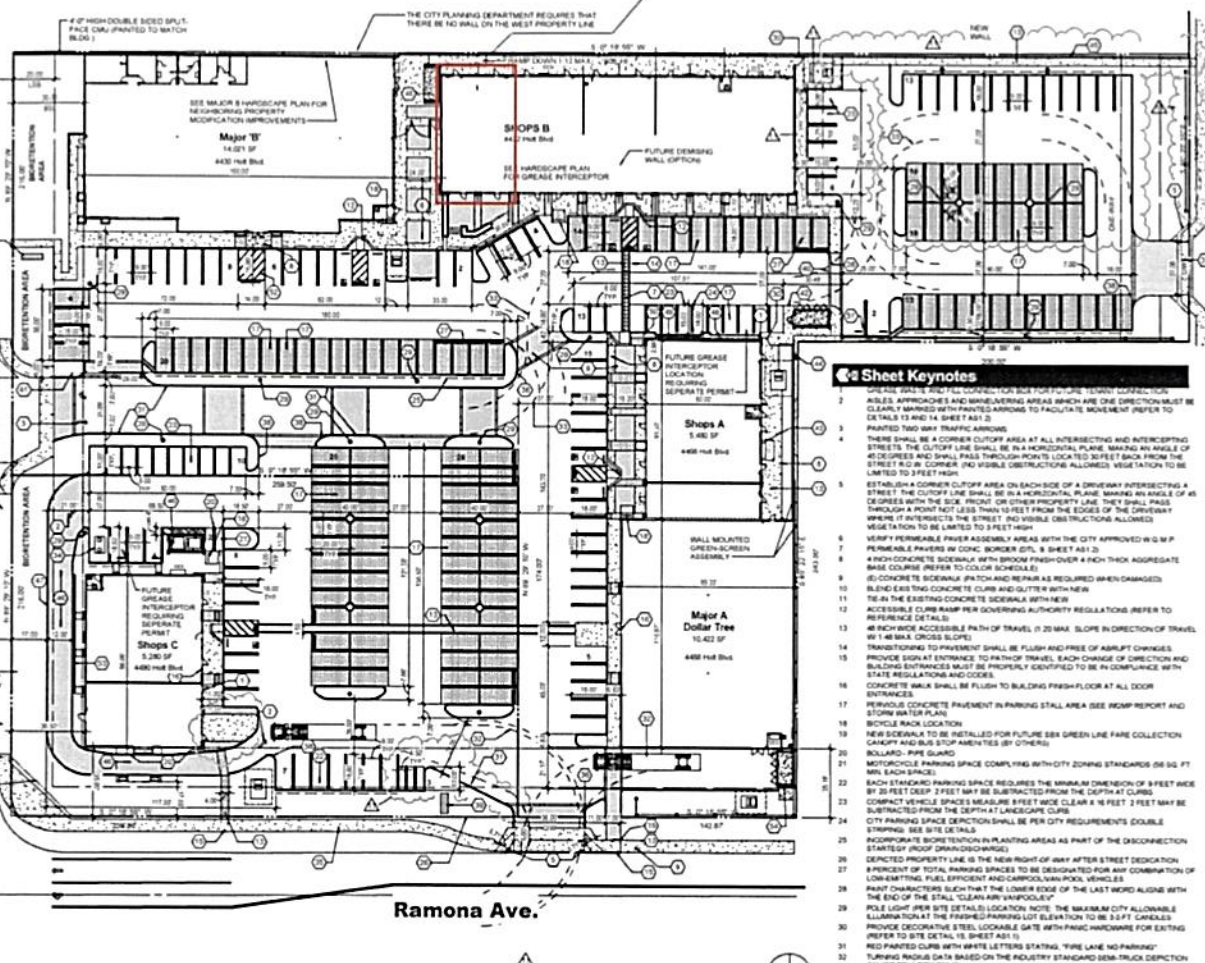
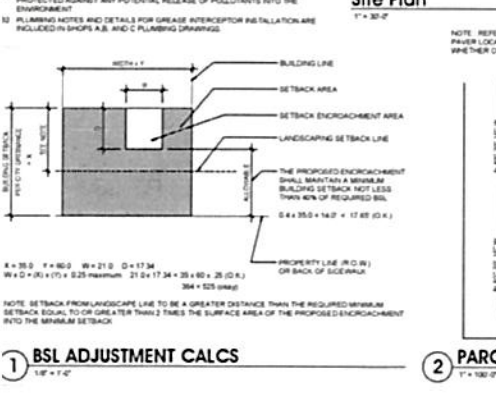


**Premises of
Habachihana Grill**

General Notes:

1. ALL ELECTRICAL TELEPHONE C.A.T.V. AND SIMILAR SERVICES WIRES OR CABLES WHICH CROSS DIRECT SERVICE TO THE PROPERTY MUST BE RELOCATED (UNDERGROUND).
2. DRIVE APPROACH SHALL BE CONSTRUCTED IN ACCORDANCE WITH CITY STANDARD DRAWING OR AIPRA STANDARD DRAWING NUMBER 110-1 TYPE C USED FOR COMMERCIAL DEVELOPMENTS.
3. COVERED REFUSE CONTAINMENT ENCLOSURES INCLUDES SPACE FOR ONE NONHazardous RECYCLING MATERIALS BIN AND ONE SPACE FOR STANDARD TRASH BIN.
4. COMPLY WITH CAL GENE SECTION 1880000 DEFINITION OF PER OZONE GAS CHLOROFLUOROCARBON (CFC) AND HALOGENATED HYDROCARBON (HCFC) REGULATIONS.
5. COMPLY WITH LOCAL TOBACCO SMOKE BYTES CONTROL, POST SIGNAGE AT BUILDING ENTRANCES TO AIRFLOW BUILDING OCCUPANTS OR VISITORS.
6. FIELD INSPECTORS (COMMISSIONER LOCAL AUTHORITY OR SPECIALIST) CAN REQUEST TO FOLLOWUP THAT PRODUCTS USED IN DEVELOPMENT MEET ALL GREEN-COMPLIANCE. REPAIRABLE ANY PACKAGING OR PRODUCT LABELS FOR VERIFICATION PURPOSES.
7. SUPPORTING DOCUMENTATION FORMS INCLUDE COMPLIANCE WITH STANDARDS TO INCLUDE: W/010, FORM 1500/100, EVIDENCE IN ADHESIVE PRINTS AND COATINGS, ETC. PROJECT IS SUBJECT TO SUSTAINABLE GREEN BUILDING GOALS AND PRACTICES. ALL ASSOCIATED PARTIES ARE TO RECEIVE WRITTEN INFORMATION AVAILABLE IN THE PROJECT MANUAL TO INSURE GOALS ARE MET.
8. C.E.S.A. 2017.1.07 SHALL BE ESTABLISHED COMPLIANCE WITH AN URBAN ENVIRONMENT PROVIDING BASIC SERVICES.
9. PROJECT IS SUBJECT TO SUSTAINABLE GREEN BUILDING GOALS AND PRACTICES. ALL ASSOCIATED PARTIES ARE TO RECEIVE WRITTEN INFORMATION AVAILABLE IN THE PROJECT MANUAL TO INSURE GOALS ARE MET.
10. SITE MEETINGS SHALL BE SCHEDULED TO IMPLEMENT TRAINING AND COORDINATION OF COMPLIANT ACTIVITIES. REVIEW DEADLINES, AND VERIFY COMPLETION OF GREEN GOALS.
11. NATURAL DRAINAGE PATTERNS HAVE BEEN EVALUATED PER CIVIL DRAWINGS AND EXISTING CONDITIONS. THE GOAL IS TO MINIMIZE EROSION DURING CONSTRUCTION AND AFTER OCCUPANCY.
12. UNDERGROUND CONSTRUCTION SHALL BE COORDINATED TO THE SAME PERMITS. MINIMIZE THE AMOUNT OF TIME THE EXISTING SOIL IS EXPOSED. THE SOIL IS REPLACED USING ACCEPTED METHODS.
13. PERMITS AND DOCUMENTATION SHALL BE IN STRICT COMPLIANCE WITH ALL MANUFACTURER'S WRITTEN INSTRUCTIONS TO PROVIDE THE DESIRED PERMEABILITY AND/OR STRUCTURAL MEANS.
14. PERMANENTLY ANCHORED BICYCLE RACKS ARE ESTABLISHED GENERALLY WITHIN ONE FEET OF A TENANT ENTRANCE VERIFY LOCAL ENFORCEMENT AGENCY REGULATIONS TO PROVIDE ACCESS TO THESE RACKS.
15. MANAGEMENT PRACTICES AND ENGINEERS STORM WATER CONTROL STRUCTURES AS REQUIRED BY THE CITY OF MONTECLAIR. CONTRACTOR DOES NOT GUARANTEE THE ACCURACY OR THE COMPLETENESS OF SUCH RECORDS. ADDITIONAL UTILITIES MAY EXIST WITHIN THE WORK AREA.
16. DAMAGED CURBS, GUTTERS, AND SIDEWALKS MUST BE REPAIRED PRIOR TO ACCEPTANCE OF COMPLETED IMPROVEMENTS.
17. IT SHALL BE THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO VERIFY ALL UTILTY LOCATIONS PRIOR TO CONSTRUCTION AND ARRANGE FOR THE RELOCATION OF ANY UTILITIES IN CONFLICT WITH THE PROPOSED DEVELOPMENT. LOCATIONS, DEPT'S, AND DESCRIPTIONS ARE GENERALLY COMPILED FROM AVAILABLE RECORDS OR FIELD SURVEYS. THE ENGINEER OR UTILITY CONTRACTOR DOES NOT GUARANTEE THE ACCURACY OF THE COMPLETENESS OF SUCH RECORDS. ADDITIONAL UTILITIES MAY EXIST WITHIN THE WORK AREA.
18. WITHIN THE CITY RIGHT OF WAY THE STRENGTH OF THE PAVEMENT SUBBASE SHALL BE TESTED BY PROOF ROLLERS AFTER THE SUBBASE HAS BEEN COMPACTED. PROOF ROLLING SHALL BE TO THE SATISFACTION OF THE CITY ENGINEER FOR THE PLACEMENT OF THE PAVEMENT. CONTACT THE CITY ENGINEER FOR THE TESTING METHOD. THIS WILL REQUIRE A FULL 12 HOUR TENDER TRUCK.
19. CONTACT AND COORDINATE WITH APPLICATIONS FOR NEW UTILITY SERVICES. ARRANGE PAYMENT OF ALL PICK-UP FEES AND COORDINATE AVAILABILITY CERTIFICATION, ETC.
20. ALL SURFACE UTILITY INSTALLATIONS REQUIRE INSPECTION THROUGH TO BACKFILLING TRENCH.
21. THE GENERAL CONTRACTOR MUST PROVIDE 24 HOUR EMERGENCY TELEPHONE AND CELLULAR NUMBERS TO ARCHITECT, OWNER AND CITY AUTHORITIES.
22. TRAFFIC CONTROL PLAN MUST INCLUDE CITY APPROVED BARRICADES TO BE USED THROUGHOUT THE DURATION OF THE PROJECT. THE CITY MAY REQUIRE AN OFF-DUTY OFFICER, CERTAIN CITY WRITTEN APPROVAL OF PLANS 24 HOURS IN ADVANCE OF CONSTRUCTION ACTIVITIES BEING INITIATED.
23. REMOVE ALL ROAD MARKINGS, PAVEMENT MARKINGS AND OTHER DELINEATION THAT IS IN CONFLICT WITH THE FINAL APPROVED OFF-SITE DESIGN APPROVED BY THE CITY ENGINEER.
24. INSTALL WOOD 1" SIGNS IN ACCORDANCE WITH PART 8 OF THE CALIFORNIA MUTCD. THE SIGNS SHALL BE PROFESSIONALLY MADE METAL, REDUCED-SHADE AND UNLACQUERED WOODEN POSTS FOR THE DURATION OF THE PROJECT. THE MINIMUM SIZE TO BE 36" HIGH. THE SIGNS SHALL BE INSTALLED AND MAINTAINED THROUGHOUT THE DURATION OF THE PROJECT. THE SIGNAGE SHALL BE APPROVED BY THE CITY ENGINEER AND INSPECTOR FOR TRAFFIC SAFETY.
25. PROJECT SHALL COMPLY WITH ALL REQUIREMENTS OF THE STATE PERMIT CALIFORNIA REGIONAL WATER QUALITY CONTROL BOARD LOCAL REGION ORDERS AND THE CITY OF MONTECLAIR DEVELOPMENT CODE.
26. SURFACING BMP'S MUST BE INSTALLED TO PREVENT SILT, MUD, OR OTHER CONTAMINANTS FROM ENTERING INTO STORM DRAINAGE SYSTEMS OR ANY OTHER WATER CONVEYANCE SYSTEMS USED TO CONSTRUCTION VEHICLES OR ANY OTHER CONSTRUCTION ACTIVITY. THE CONTRACTOR SHALL BE RESPONSIBLE FOR CLEANING AND MAINTENANCE THAT MUST BE IN THE STREET AT THE END OF EACH CONSTRUCTION DAY AFTER A STORM EVENT THAT CAUSES A BREACH IN THE INSTALLED CONSTRUCTION BMP'S.
27. ALL STOCK PILES OF UNPACKAGED SOIL AND/OR BUILDING MATERIALS THAT ARE INTENDED TO BE LEFT UNPROTECTED FOR A PERIOD GREATER THAN SEVEN CALENDAR DAYS ARE TO BE PROTECTED WITH EROSION AND SEDIMENT CONTROLS. SUCH SOIL MUST BE PROTECTED EACH DAY WHEN THE PROBABILITY OF RAIN IS 40 PERCENT OR GREATER.
28. A CONCRETE WASHOUT SHALL BE PROVIDED ON ALL PROJECTS WHICH REPOSESE THE CONSTRUCTION OF ANY CONCRETE IMPROVEMENTS THAT ARE TO BE POURED IN PLACE ON THE SITE.
29. ALL EROSION SEDIMENT CONTROL DEVICES SHALL BE MAINTAINED IN WORKING ORDER AT ALL TIMES.
30. THE STORAGE OF ALL CONSTRUCTION MATERIALS AND EQUIPMENT MUST BE PROTECTED AGAINST ANY POTENTIAL RELEASE OF POLLUTANTS INTO THE ENVIRONMENT.
31. PLANNING NOTES AND DETAILS FOR GREASE INTERCEPTOR INSTALLATION ARE INCLUDED IN SHOPS A, B, AND C PLUMBING DRAWINGS.



PARCEL DATA

Parcel A	45,140 SF
Parcel B	141,326 SF
Grand total	186,466 SF

LANDSCAPING

Hardscape: 114,000 SF | Vegetation: 24,500 SF | Permeable Paving: 38,900 SF

REGULATED TOTAL: 168,100 SF | 19.7' x 27' (MIN) x 23.5' (MAX)

REGULATED TOTAL: 168,100 SF | 19.7' x 27' (MIN) x 23.5' (MAX)

BUILDING AREAS >>>>>>

Major 'B'	14,521 SF
Major A Office Area	10,422 SF
Shops A	5,490 SF
Shops B	10,920 SF
Shops C	5,290 SF
Grand total	46,123 SF

PROJECT SUPPORT DATA

GOVERNING CRITERIA

ZONING: COMMERCIAL - C

SPECIFIC PLAN: HOLY BOLEAVER SPECIFIC PLAN

COOSES: MONTECLAIR CODE OF ORDINANCES

- SERVING UTILITIES**
- WATER:** MONTE VISTA WATER DISTRICT, 1055 CENTRAL AVENUE, MONTECLAIR, CA 91763. Phone: (951) 624-0200
 - ELECTRIC:** SOUTHERN CALIFORNIA COMPANY, 1900 F RAVENHURST STREET, ONTARIO, CA 91764. Phone: (951) 888-3622 (Main Office)
 - GAS:** SOUTHERN CALIFORNIA GAS COMPANY, 1900 F RAVENHURST STREET, ONTARIO, CA 91764. Phone: (951) 888-3622 (Main Office)
 - SEWER:** SOUTHERN CALIFORNIA GAS COMPANY, 1900 F RAVENHURST STREET, ONTARIO, CA 91764. Phone: (951) 888-3622 (Main Office)
 - TRASH:** SOUTHERN CALIFORNIA GAS COMPANY, 1900 F RAVENHURST STREET, ONTARIO, CA 91764. Phone: (951) 888-3622 (Main Office)



Architectural Site Plan

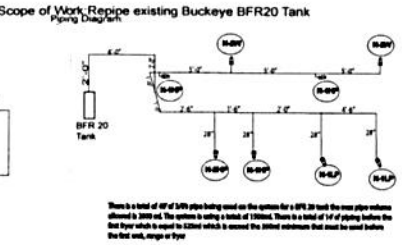
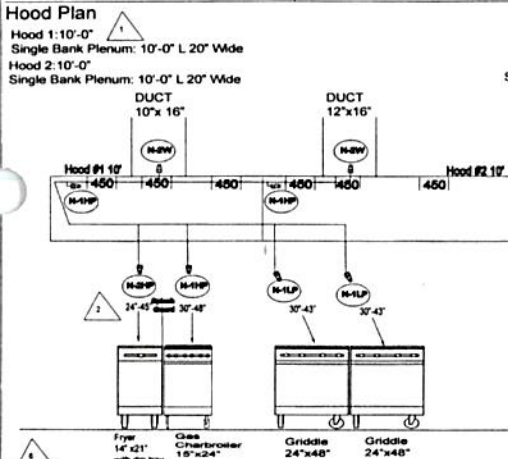
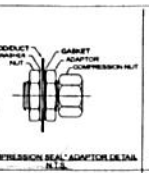
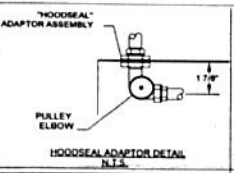
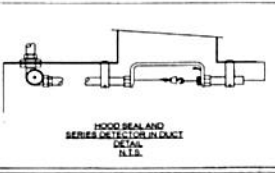
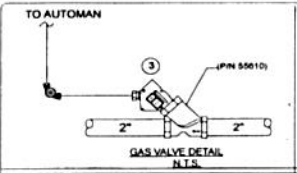
REGISTERED ARCHITECT
STATE OF CALIFORNIA

AS1.0

DATE: 01/27/2015
PROJECT NO: 14-0005

FOR CONSTRUCTION: SET FOR CONSTRUCTION. CITY SUBMITAL SET. REVISION SET. DESIGN DEVELOPMENT. SCHEMATIC DESIGN.

DATE: 01/27/2015
PROJECT NO: 14-0005



There is a total of 47' of 1/2" pipe being used on the system for a BFR 20 tank. The pipe schedule allowed is 3000 psi. The system is using a total of 1000 lbs. There is a total of 1/2" of piping before the first tank which is equal to 1000 lbs to ensure the listed minimum that must be used before the tank, regardless of type.

BFR-20 UL 300 Fire System Components

LEGEND:

ITEM	PART NUMBER	SYMBOL	DESCRIPTION	QTY	FLOW POINTS	MOUNTING HEIGHT
1.1			REMOTE PULL STATION	1		48"
2.1			FLAME ION DETECTOR	8		
3.1			GAS SHUT-OFF VALVE	1		
4.1			STORAGE CYLINDER	1		

Tank #1 BFR 20

ITEM	PART NUMBER	SYMBOL	DESCRIPTION	QTY	FLOW POINTS	MOUNTING HEIGHT
2.1			DUCT NOZZLE	2	4	7'-0"
3.1			FLAME NOZZLE	2	2	7'-0"
3.2			GRIDDLE NOZZLE	2	2	7'-0"
3.3			FRYER NOZZLE	1	2	30'-0"
3.4			FRYER NOZZLE	1	2	30'-0"
3.5			GAS CHARBROILER NOZZLE	1	1	42'-0"

TOTAL FLOW POINTS USED = 11
 MAXIMUM ALLOWED THIS TANK = 11
 (20 FLOW POINTS PER 20 TANK)

- Call (909) 447-3552 or email Richard.Hedrick@hedrickfire.com to schedule all inspections. Inspections are conducted by contract inspection services from Dennis Grillo & Associates. All inspections are completed on Tuesdays.
- This system is designed in accordance with ANSISA 300.2017 NFPA 17A, 2017 NFPA 96, 2019 CFC, 2019 CMAC, and the most recent Manufacture's Manual.
- Where a building fire alarm or monitoring system is installed, automatic fire extinguishing systems shall be monitored by the building fire alarm or monitoring system in accordance with NFPA 72, CFC 500.3.6 as amended.
- The approved system shall be pre-tested prior to the MFPS scheduled inspection of the required acceptance test.
- Piping shall be rigidly supported to prevent movement (shall not be able to sag) for (3000) PSI. Support hangers shall be installed at predetermined spacing and then tightened to hold that angle. Careful attention shall be given at the time of designing the system as nozzles cannot be moved "out of the way" once approved in the field. Any moving of the pipe or nozzles shall require an approved contractor to evaluate the pipe/nozzle layout.
- Appliances with wheels shall be secured in place.
- Manual pull stations shall be located no higher than four (4) feet above finished floor and shall be readily accessible for use.
- All gas fueled, electrically powered, and heat producing equipment located under the hood shall shut down upon activation of the extinguishing system.
- All discharge nozzles shall be provided with caps, covers, or other suitable protective devices.
- All discharge nozzles shall be located and installed in relation to the protected appliance as shown in the manufacturer's listed installation manual.
- Hood and duct construction and installation shall be in accordance with the CMAC and nationally recognized standards. These assemblies are subject to approval and inspection by the Building Official and are not part of the MFPS after review process except as it relates to the installation of the hood extinguishing system.
- Where multiple manual actuators are installed for protection of separate extinguishing systems, they shall be identified as to which extinguishing system each will activate.
- Hood exhaust fans shall continue to operate after the extinguishing system has been activated, unless fan shutdown is required by a listed component of the ventilation system or by the design of the extinguishing system.
- The inside edge of the hood shall overhang a horizontal distance of not less than six (6) inches beyond the edge of the cooking surface on all open sides, and the vertical distance between the top of the hood and the cooking surface shall not exceed four (4) feet unless the manufacturer's specifications state otherwise.
- Where a cooking exhaust system employs an air pollution control device that recirculates air into the building, the provisions of CMAC 518.0 and the manufacturing instruction manual shall apply. CMAC 512.3.3.
- Class A rated extinguisher shall be provided within a maximum of 30 ft. of cooking equipment.
- Manual control shall be conspicuously placed near each extinguisher that states: "Extinguisher System Shall Be Activated Prior To Using The Fire Extinguisher."
- Provisions for manually operating the extinguishing system shall be provided conspicuously in the kitchen. CMAC 514.1.3.
- Design features shall be incorporated that separate high-voltage conductors or detectors to the self-actuating operating control (thermostat) to shut off gas or energy when the list manufacturer's instructions are followed. CMAC 515.2, NFPA 96, § 12.2.1.2.
- The manufacturer's manual shall be placed adjacent to the cooking area that depicts the cooking appliances (type, width, depth) configuration for the suppression system. CFC § 104.1.



SITE MAP: 4432 Holt Ave.

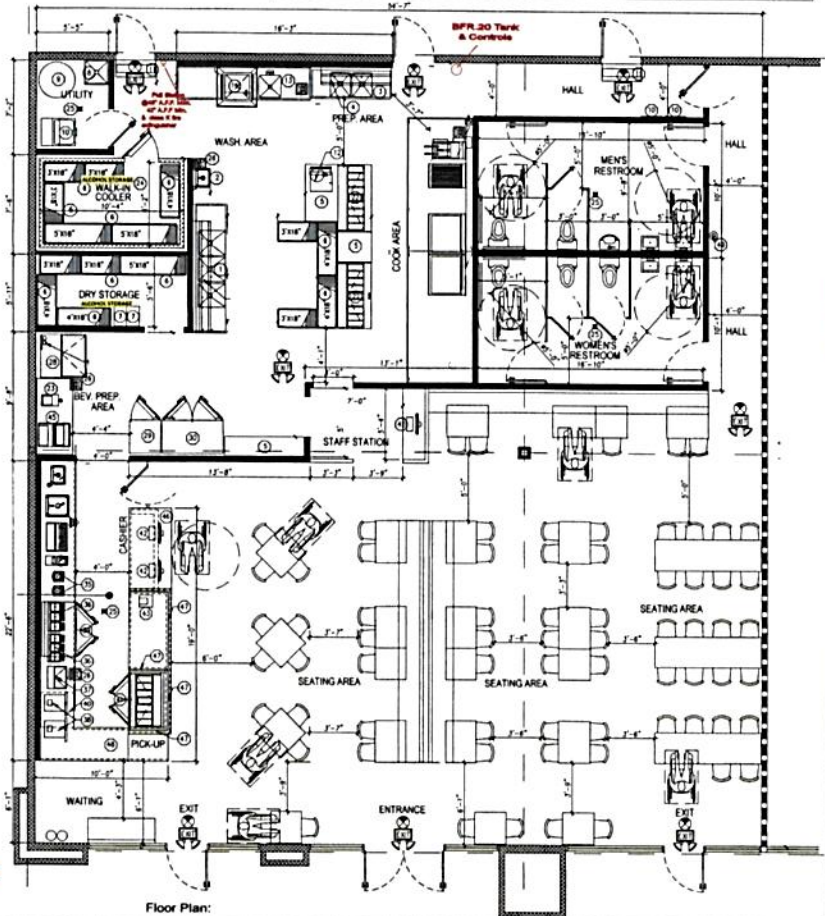
APPROVED

Don't Stop & Go! (CMAC) is the authority for the Buckeye Fire Equipment Kitchen Hood Extinguishing System. The Buckeye Fire Equipment Kitchen Hood Extinguishing System is the only system that has been tested and approved by the California State Fire Marshal. The Buckeye Fire Equipment Kitchen Hood Extinguishing System is the only system that has been tested and approved by the California State Fire Marshal.

Approved by: *[Signature]*
 Inspected by: *[Signature]*
 Date: 1/21/20

Facebook Apartments
 4432 Holt Blvd.
 Montclair, CA 91763

Quality Thrift Store, CVS, Dollar Tree, Lenny's Burgers, Parts 6, Fire Fix.



Hedrick Fire Protection
 13309 Central Avenue
 Chino, CA 91710
 Tel: 909 613 0083

Habachiana Grill
 4432 Holt Ave Suite ABC
 Montclair, CA

JOB NAME/ADDRESS: Habachiana Grill
 4432 Holt Ave Suite ABC
 Montclair, CA

DATE: 12/11/2020
 DRAWN BY: R.H.
 APPROVED BY: [Signature]

SCALE: N.T.S.
 CONTRACT NUMBER:
 PROJECT SUPERVISOR: Richard Hedrick
 SHEET TITLE: FS-R102
 DRAWING NUMBER:
 SHEET 1 OF 1



**HABACHIHANA
GRILL**

Order Now ▾

Home

Menu

Contact Us

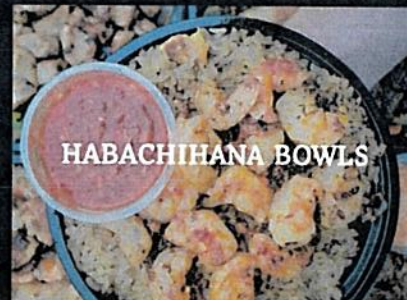
Menu



SAUCES



SUSHI



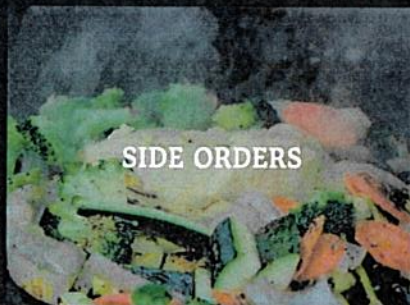
HABACHIHANA BOWLS



COMBINATION PLATES



KIDS MENU



SIDE ORDERS



HABACHIHANA ENTREES



BEVERAGES



APPETIZERS & DESSERTS



LUNCH SPECIALS



Sauces

TWO SAUCES PER PLATE & ENTREES, ONE SAUCE PER BOWL, ADDITIONAL SAUCE ARE \$0.50 CENTS EACH (Served Upon Request)



Diablo Sauce, Garlic Butter, Yum Yum Teriyaki Sauce, Ginger Sauce, Lemon Wedges

\$0.50

Sushi

TRY OUR FRESH SUSHI ROLLS



California Roll

\$9.25



Ninja Roll

\$14.25



Chef's Special Roll

\$14.40

Side Orders

OUR SUMPTUOUS SIDES ARE THE PERFECT WAY TO START OFF YOUR DAY.



Ahi Tuna
\$13.99



Filet Mignon
\$17.99



New York Steak
\$14.99



Chicken & Shrimp Fried Rice
\$14.99



Shrimp Fried Rice
\$13.99

Habachihana Bowls

ALL BOWLS ARE SERVED WITH STEAMED RICE. (ADD VEGETABLES FOR \$1.50)



Ahi Tuna & Vegetables Bowl
\$14.99



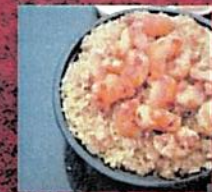
New York Steak Bowl
\$14.99



Yakisoba Chicken Noodles Bowl
\$14.99



Shrimp Fried Rice Bowl
\$13.99



Spicy Shrimp Bowl
\$13.99

Habachihana Entrees

ALL PLATES ARE SERVED WITH STEAMED RICE AND VEGETABLES. UPGRADE TO FRIED RICE FOR \$2.99



Lobster Plate



Shrimp Plate



Scallops Plate



Salmon Plate



Chicken Pla

Combination Plates

ALL PLATES ARE SERVED WITH STEAMED RICE AND VEGETABLES. UPGRADE TO FRIED RICE FOR \$2.99



Ahi Tuna, Salmon & Shrimp
\$40.99



Lobster & Scallops
\$40.99



Lobster & Shrimp
\$39.99



Filet Mignon & Lobster
\$39.99



Filet Migno Chicken, & Shrimp Tri
\$39.99

Beverages

ENJOY ANY OF OUR THIRST QUENCHING BEVERAGES.



Coke
\$2.50



Diet Coke
\$2.50



Sprite
\$2.50

Appetizers & Desserts

OUR DELICIOUS DESSERTS ARE THE PERFECT WAY TO END YOUR MEAL.



< Shrimp Tempura
\$8.99



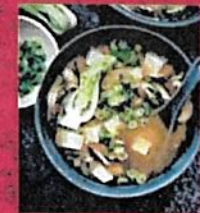
Vegetables Tempura
\$6.99



Spicy Garlic Edamame
\$6.99



Garlic Edamame
\$5.49



Miso Soup
\$2.75

Kids Menu

KIDS WILL BE KIDS SO FEED THEM WELL.



Chicken Teriyaki Bowl
\$9.99



Shrimp Bowl
\$11.99



New York Steak Bowl
\$10.99

Specials

FROM 11AM - 3PM

OUR LUNCH SPECIALS WILL KEEP
YOU COMING BACK FOR MORE.



Tofu Plate
\$12.95



New York
Steak Bowl
\$14.99



Chicken
Teriyaki Bowl
\$10.99



Yakisoba
Chicken Bowl
\$11.99



Shrimp Plat
\$15.99

For Our Food Truck Locations
Please Check Out Our Instagram