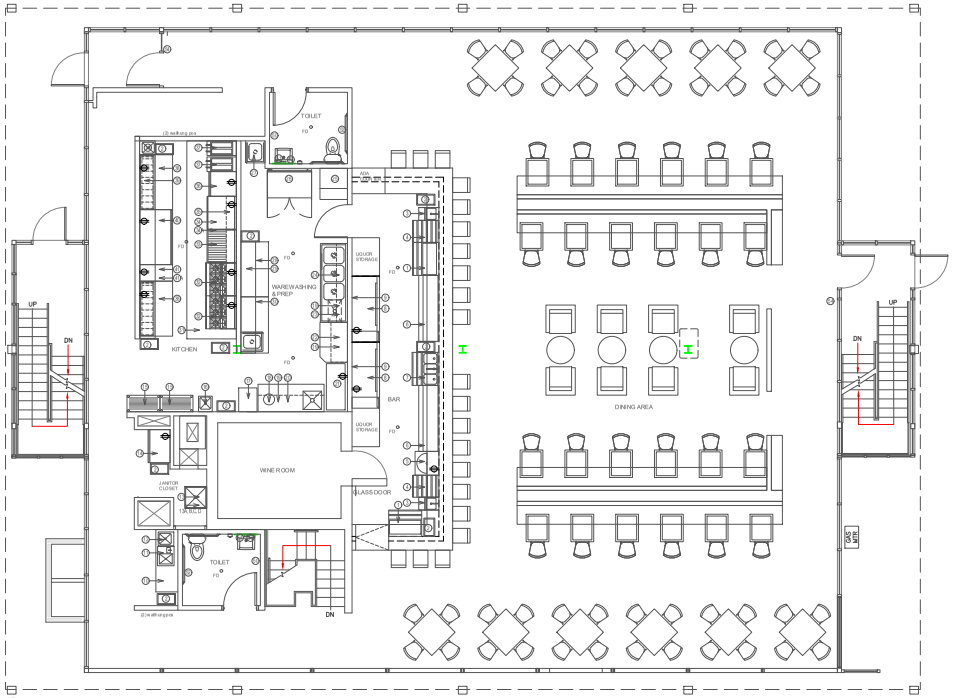
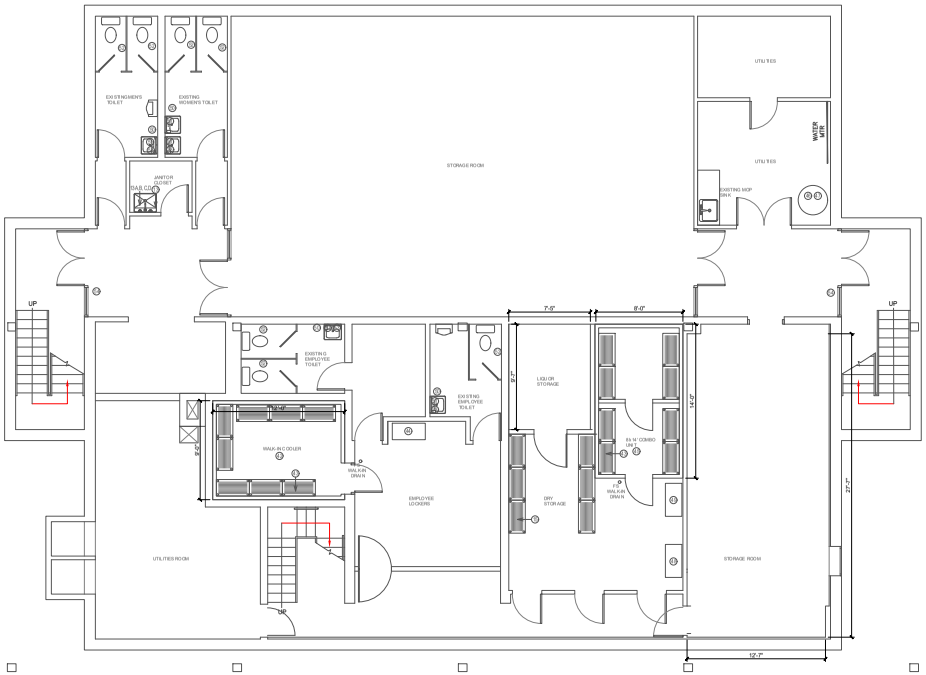


FIRST FLOOR PLAN
SCALE: 1/4"=1'-0"



CELLAR FLOOR PLAN
SCALE: 1/4"=1'-0"

KITCHEN EQUIPMENT SCHEDULE

LISTED MANUFACTURERS ARE FOR REFERENCE & QUALITY STANDARD. ALL EQUIPMENT IN FOOD ESTABLISHMENTS SHOULD BE CERTIFIED BY AN ACCREDITED CERTIFICATION PROGRAM. CONTRACTOR MAY USE OTHER PRODUCT OF EQUAL QUALITY STANDARDS AS APPROVED BY OWNER AND LOCAL HEALTH DEPARTMENT.

NO.	EQUIPMENT DESCRIPTION	MANUFACTURER	MODEL NO.	UL	NSF	VOLTAGE/PHASE	AMPS	COLD WATER	HOT WATER	GAS	ELECTRICAL	BTU/HR	BTU/HR OUT	GAS CONNECTION	REMARKS
1	96" CE BIN	METRO	4S-3C21		X	N/A	N/A	N/A	N/A	N/A	2"	N/A	N/A		
2	SLIM JIM	RUBBERMAID	1819-88			N/A		N/A	N/A	N/A	N/A	N/A	N/A	N/A	
3	BAR HAND DIMP SINK	METRO	5S1121-1		X	N/A		N/A	N/A	1/2"	N/A	1-1/2"	N/A	N/A	
4	JIGGER BAR	METRO	1J-3K21		X	N/A		N/A	N/A	N/A	N/A	N/A	N/A	N/A	
5	GLASS WASHER	ONA	G1-L3	X	X	1 PH		1/2"	1/2"	N/A	1-1/2"	N/A	N/A	N/A	4" BACKFLOW
6	GLASS RACK SLIDE STORAGE	METRO	GRC-4S-1		X	N/A		N/A	N/A	N/A	N/A	1"	N/A	N/A	
7	3 BIN BAR SINK	METRO	5S-3K21-3		X	N/A		N/A	N/A	1/2"	1/2"	1-1/2"	N/A	N/A	
8	60"SUBCOUNTER REFRIGERATOR	SERV-AWARE	BB3-24HC		X	X	1 PH	4.5	N/A	N/A	N/A	N/A	N/A	N/A	
9	3 TAP BEER DISPENSER - WALL MOUNTED	PERLICK	HB4-45-R68		X	X	1 PH	N/A	N/A	N/A	N/A	1"	N/A	N/A	
10	BE PRICE STATION	CUSTOM	CU STOW			X	N/A	N/A	N/A	N/A	N/A	2"	N/A	N/A	
11	WATER ICE FILL	FISHER	9430		X	X	N/A	N/A	1/2"	N/A	N/A	3/4"	N/A	N/A	1/2" POWER, BEHIND VIN PRO SYSTEM 2.0 ICE FILTER
12	DROP IN HAND SINK	REGENCY	24H3P14			X	N/A	N/A	N/A	1/2"	1/2"	3/4"	N/A	N/A	
13	DROP SINK W/ STAINLESS STEEL PARTITION	MUSTEE	63M			X	N/A	N/A	N/A	N/A	N/A	2"	N/A	N/A	
14	DROP SINK FAUCET	MUSTEE	53-A50A			X	N/A	N/A	1/2"	1/2"	N/A	N/A	N/A	N/A	
15	DROP SINK HOSE AND HOSE HOLDER	MUSTEE	65-X6			X	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	
16	DROP HANGER	MUSTEE	65-B00			X	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	
17	MOP FLOOR SINK	CENTRAL	512-601				N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	
18	24"W DRAWTOP REFRIGERATOR	SERV-AWARE	UC R-24-HC	X	X	1 PH	5	N/A	N/A	N/A	N/A	N/A	N/A	N/A	
19	BISTRO WINE GLASS	REGENCY	14B6C1B6		X	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	
19	HAND SINK W/ SPLASH GUARDS	REGENCY	14S14S1TBP		X	N/A	N/A	1/2"	1/2"	3/4"	N/A	N/A	N/A	N/A	
20	LOG CART	CHANNEL	104LA		X	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	
21	GARBAGE DISPOSER	INSINKERATOR	SS-100		X	1 PH		4.1	1/2"	N/A	N/A	N/A	N/A	N/A	
22	WALL MOUNTED SHELVES	METRO	5Y 3S21		X	N/A		N/A	N/A	N/A	N/A	N/A	N/A	N/A	
23	SOLID TABLE W/ PRE RINSE SINK	METRO	DTS-3S1		X	N/A		N/A	1/2"	1/2"	2"	N/A	N/A	N/A	GREASE TRAP
24	FOOD WELL STEAM WAGON	ONA	C8	X	X	1 PH		10	1/4"	3/4"	2"	N/A	N/A	N/A	
25	2 LEVEL TABLE	METRO	DTC-4S-R		X	N/A		N/A	N/A	N/A	N/A	N/A	N/A	N/A	
26	GREASE TRAP	SCHRADER	W G-35-A		X	N/A		N/A	N/A	N/A	2"	N/A	N/A	N/A	3/4" FLEXIBLE CONNECTOR MAY BE REQUIRED
27	3 BIN SINK	METRO	5V1836-3JR		X	N/A		N/A	N/A	3/4"	3/4"	2"	N/A	N/A	GREASE TRAP
28	ICE MACHINE	HOSHIZAKI	IM-350SAB	X	X	1 PH		11.5	4	N/A	N/A	8"	N/A	N/A	3/4" FLEXIBLE CONNECTOR MAY BE REQUIRED
29	48" REACH IN REFRIGERATOR	SERV-AWARE	RR-2-HC	X	X	1 PH		6	N/A	N/A	N/A	N/A	N/A	N/A	
30	PRE RINSE SINK	METRO	CUSTOM		X	N/A		N/A	1/2"	1/2"	N/A	2"	N/A	N/A	
31	60" PREP TABLE	METRO	5Y 6S21		X	N/A		N/A	N/A	N/A	N/A	N/A	N/A	N/A	
32	WALL MOUNTED SHELVES	METRO	5Y 6S21		X	N/A		N/A	N/A	N/A	N/A	N/A	N/A	N/A	
33	PREP TABLE W/ PREP SINK	METRO	CUSTOM		X	N/A		N/A	1/2"	1/2"	N/A	2"	N/A	N/A	
34	8'-0" EXHAUST HOOD	GENERAL RESTAURANT	CUSTOM		X	DBI1		9	N/A	N/A	N/A	N/A	N/A	N/A	
35	3 BURNER RANGE	VULCAN	VGR-48-N	X	X	1 PH		41	N/A	N/A	N/A	N/A	310,000	3/4"	
36	36"C HARGRILLE	VULCAN	VA CB36		X	N/A		N/A	N/A	N/A	N/A	N/A	120,000	3/4"	
37	36"GRIDDLE	VULCAN	VRGA36-30		X	1 PH		N/A	N/A	N/A	N/A	N/A	61,000	3/4"	
38	6'-0" REFRIGERATED BASE	SERV-AWARE	CBS R-HC	X	X	1 PH		6	N/A	N/A	N/A	N/A	N/A	N/A	
39	36"6 ALAMANDER	CONVECTION	SALI36-3K	X	X	N/A		N/A	N/A	N/A	N/A	N/A	35,000	1/2"	
40	27" SIDEKICK REFRIGERATOR	SERV-AWARE	UC R-27-HC		X	1 PH		6	N/A	N/A	N/A	N/A	N/A	N/A	
37	3 ASB FRYER	VULCAN	L-3500	X	X	N/A		N/A	N/A	N/A	N/A	N/A	130,000	3/4"	
38	60"S PADKICH PREP UNIT	SERV-AWARE	SPEC-15-HC	X	X	1 PH		7.5	N/A	N/A	N/A	N/A	N/A	N/A	
39	3 GRILLE OVER SHELF	METRO	CUSTOM		X	N/A		N/A	N/A	N/A	N/A	N/A	N/A	N/A	
40	60"W DRAWTOP REFRIGERATOR	SERV-AWARE	UC R-60-HC	X	X	1 PH		6	N/A	N/A	N/A	N/A	N/A	N/A	
41	8' TABLE	METRO	CUSTOM		X	N/A		N/A	N/A	N/A	N/A	N/A	N/A	N/A	
41b	TABLETOP WARMER	WINCO	FW-S800	X	X	1 PH		6	N/A	N/A	N/A	N/A	N/A	N/A	
42	WALK IN COOLER	AMERIKOOLER	5Y 8S21	X	X	DBI1		M.R	N/A	N/A	N/A	1"	N/A	N/A	
43	3 POST SHELVES	REGENCY	48S60 W.R		X	N/A		N/A	N/A	N/A	N/A	N/A	N/A	N/A	
44	EMPLOYEE LOCKERS	SANLOCK	5Y 3S21					N/A	N/A	N/A	N/A	N/A	N/A	N/A	
45	6'-0" X 10'-0" COMBO UNIT	AMERIKOOLER	5Y 8S21	X	X	DBI1		M.R	N/A	N/A	N/A	1"	N/A	N/A	
46	WATER HEATER	A.O. SMITH	BTH-150	X	X	N/A		NA	NA	1 1/2"	IN A	3/4"	199,900	3/4"	
47	BACKFLOW PREVENTER	WATTS	009	X		N/A		NA	NA	NA	N/A	N/A	NA	NA	
48	SOILED LINEN BIN	NICO LAUNDRY	LINEN BIN			X	N/A		NA	NA	NA	IN A	IN A		WEATHER PROOF
49	CLEAN LINEN BIN	NICO LAUNDRY	LINEN BIN			X	N/A		NA	NA	NA	N/A	N/A	N/A	WEATHER PROOF
50	PAPER TOWEL DISPENSER	CENTRAL	7010B					NA	N/A	NA	NA	NA	NA	NA	
51	ANTIBACTERIAL SOAP	CENTRAL	500-X-10					NA	NA	NA	NA	NA	NA	NA	
52	TOILET TISSUE DISPENSER	CENTRAL	0T4008					NA	NA	NA	NA	NA	NA	NA	
53	PAPER TOWEL MUST WASH HANDS" SIGN	CENTRAL	8F3403					NA	NA	NA	NA	NA	NA	NA	
54	SYSTEM SPRAY VALVE	CENTRAL	0T4700					NA	NA	NA	NA	NA	NA	NA	

NOTES:
1. ALL LIGHTING IS EXISTING AND SHIELDED.
2. ALL GAS EQUIPMENT TO BE PROVIDED WITH A GAS LISTED QUICK DISCONNECT AND ADJUSTABLE STAINLESS STEEL CONNECTOR.
3. ALL BAR TOP EQUIPMENT TO BARS TO BE SOLID SURFACE, INTERIOR TO BE WASH ABLE- FRP
4. CONNECT NEW HOOD TO EXISTING EXHAUST FAN AND AIR INTAKE FAN

FINISH SCHEDULE

ROOM/AREA	FLOORS	COVE BASE	WALLS	CEILINGS	LIGHTING & SHIELDING
DINING AREA	TILE	TILE	ENAMEL PAINT-WHITE SEMI GLOSS FINISH	ENAMEL PAINT	LED PENDANTS
BAR	QUARRY TILE	QUARRY TILE ENTIRE PERIMETER	ENAMEL PAINT-WHITE SEMI GLOSS FINISH	ENAMEL PAINT	LED PENDANTS
WINE ROOM	TILE	TILE	ENAMEL PAINT-WHITE SEMI GLOSS FINISH	ENAMEL PAINT	LED
TOILET	TILE	TILE	SUBWAY TILE 6'-0" A.F.F. - WASHABLE PAINT ABOVE- WHITE GLOSSY	ENAMEL PAINT	LED 2 42'S
WAREWASHING & PREP	QUARRY TILE	QUARRY TILE	FRP	ACOUSTIC TILES 2x2	LED 2 42'S
KITCHEN	QUARRY TILE	QUARRY TILE	STAINLESS STEEL	WASHABLE ACOUSTIC TILES 2X2	LED 2 42'S
JANITOR CLOSET	QUARRY TILE	QUARRY TILE	FRP	ACOUSTIC TILES 2x2	LED 2 42'S
EXISTING TOILET	TILE	TILE	SUBWAY TILE 6'-0" A.F.F. - WASHABLE PAINT ABOVE- WHITE GLOSSY	ENAMEL PAINT	LED 2 42'S
EXISTING EMPLOYEE TOILETS	TILE	TILE	SUBWAY TILE 6'-0" A.F.F. - WASHABLE PAINT ABOVE- WHITE GLOSSY	ENAMEL PAINT	LED 2 42'S
EMPLOYEE LOCKERS	POLISHED CONCRETE	VINYL	ENAMEL PAINT- WHITE GLOSSY	ACOUSTIC TILES 2x2	LED 2 42'S
DRY STORAGE	POLISHED CONCRETE	VINYL	ENAMEL PAINT- WHITE GLOSSY	ACOUSTIC TILES 2x2	LED 2 42'S
LIQUOR STORAGE	POLISHED CONCRETE	VINYL	ENAMEL PAINT- WHITE GLOSSY	ACOUSTIC TILES 2x2	LED 2 42'S
STORAGE ROOM	POLISHED CONCRETE	VINYL	ENAMEL PAINT- WHITE GLOSSY	ACOUSTIC TILES 2x2	LED 2 42'S
UTILITIES	POLISHED CONCRETE	VINYL	ENAMEL PAINT- WHITE GLOSSY	ACOUSTIC TILES 2x2	LED 2 42'S

NOTES: ALL BARS, COUNTER AND WATER STATIONS TO BE OF SOLID SURFACE- QUARTZ, GRANITE, WASHABLE & SEALED SURFACES
ALL WALL SURFACE INSIDE BAR TO BE FRP- WASHABLE

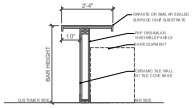
FOOD CODE CONSTRUCTION REQUIREMENTS:

GENERAL:

1. ALL PIPING, CONDUIT, CABLE AND SIMILAR CONTRUCTION MUST BE EITHER LOCATED INSIDE A WALL OR INSTALLED WITH A MINIMUM 3/4" SPACE FROM THE WALL OR SEALED TO THE WALL.
2. ALL DOORS TO THE OUTSIDE MUST BE SELF-CLOSING AND RODENT PROOF.
3. A) ALL FOOD SERVICE EQUIPMENT MUST BE CERTIFIED FOR SANITATION BY THE NATIONAL SANITATION FOUNDATION, UNDERWRITERS LABORATORIES (UL), INTERTEK TESTING SERVICES (ETL) OR THEIR ANSI-ACCREDITED AGENCY.
B) ALL FLOOR MOUNTED EQUIPMENT MUST BE PLACED ON AN S APPROVED SIX (6) INCH LEGS OR THE EQUIVALENT, AND PROPERLY SPACED FROM ADJACENT EQUIPMENT OR WALLS, OR PLACED ON NSF APPROVED CASTERS, OR THE EQUIVALENT, OR PROPERLY SEALED TO ALL ADJACENT SURFACES.
C) ALL COUNTER MOUNTED FOOD SERVICE EQUIPMENT WEIGHING OVER EIGHTY (80) POUNDS WILL BE MOUNTED ON ANSI APPROVED FOUR (4) INCH LEGS.
D) ALL EXPOSED WOOD SURFACES SUBJECT TO SPLASH MUST BE SEALED, OR LAMINATED WITH FORMICA OR SIMILAR MATERIAL IF INTENDED FOR DIRECT FOOD CONTACT.
4. ALL ANGULAR OPENINGS IN EQUIPMENT CONSTRUCTION MUST BE SEALED WITH 1/4" OF AN INCH.
5. WALL SURFACES IN FOOD HANDLING AREAS AND OTHER AREA SUBJECT TO SPLASH MUST BE LIGHT-COLORED, SMOOTH, EASILY CLEANABLE, AND NON-ABSORBENT, E.G., FIBERGLASS REINFORCED PLASTIC (FRP).
6. MINIMUM SINK REQUIREMENTS: 3 COMPARTMENT SINK WITH DRAINBOARDS, HANDWASH SINKS IN ALL FOOD PREP AREAS AND RESTROOMS, UTILITY SINK.
7. PROPERLY DESIGNED AND INSTALLED INSECT GUARDS ARE REQUIRED WHENEVER POTENTIALLY HAZARDOUS FOODS ARE SUBJECT TO CUSTOMER CONTAMINATION.
8. VENTILATION HOODS AND FIRE SUPPRESSION SYSTEMS MUST COMPLY WITH CITY BUILDING FIRE CODES.
9. ALL PAINTING MUST BE LEAD-FREE, NON-METALLIC ENAMEL PAINT OR A HIGH QUALITY VARNISH.
10. ALL RESTROOMS MUST HAVE SELF-CLOSING DOORS AND MECHANICAL VENTILATION IF NO WINDOW IS PRESENT.

PLUMBING

1. ALL PLUMBING INSTALLATIONS MUST BE IN ACCORDANCE WITH THE APPLICABLE CITY CODE
2. HOT WATER HEATER CAPACITY AND RATING MUST MEET OR EXCEED PEAK USE DEMAND AS DETERMINED BY THE HEALTH BUREAU.
3. ALL SINKS AND LAVATORIES IN THE FOOD FACILITY MUST BE SUPPLIED WITH HOT (MINIMUM 120 F) AND COLD RUNNING WATER UNDER PRESSURE AND A COMBINATION OR PREMIXING FAUCET. SELF-CLOSING FAUCETS MUST PROVIDE A MINIMUM 15 SECOND FLOW. FAUCETS MUST REACH EACH SINK COMPARTMENT.
4. ANY GREASE TRAP REQUIRED MUST COMPLY WITH LOCAL BUILDING DEPARTMENT OR SEWER DISTRICT CODES.
5. BACKFLOW PREVENTION IS REQUIRED FOR ALL EQUIPMENT WITH A CONNECTION TO WATER SERVICE LINE INCLUDING HOSE ATTACHMENTS.



TYPICAL BAR DETAIL
SCALE: 1/2"=1'-0"

FIT-OUT
2 ORANGE ST
MEDIA PA 19063
12.10.2023

FS1