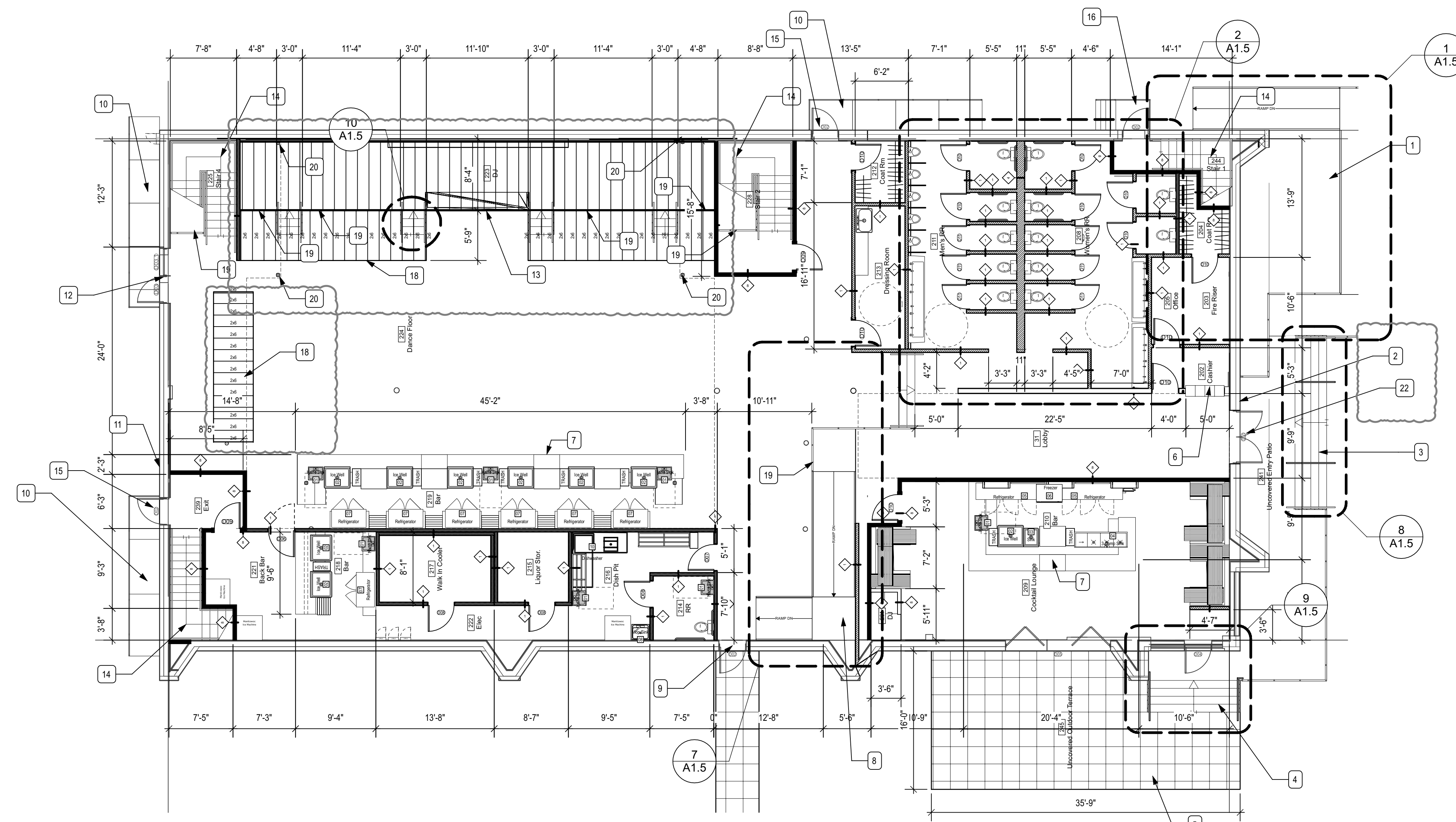


1 Floor Plan - Level 2
Scale: 1/8" = 1'-0"

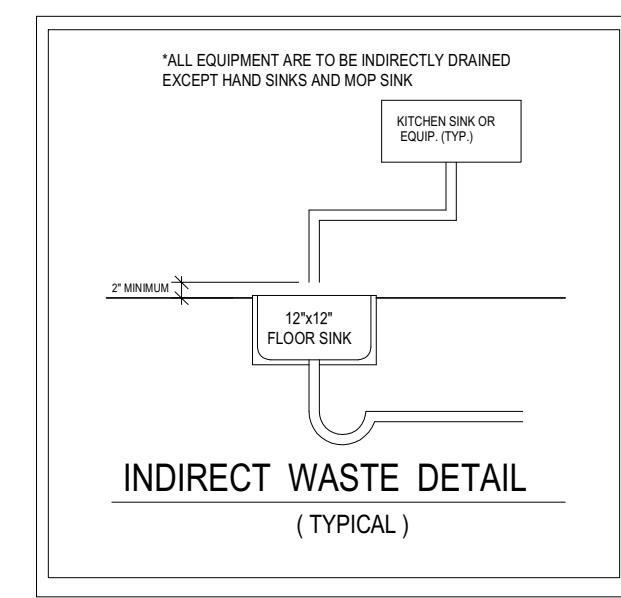
- Floor Plan Keyed Notes**
1. NEW ENTRY RAMP. REF. ENLARGED PLANS
 2. POWER OPERATED DOOR ACTUATOR CONTROL, MOUNT AT 48" A.F.F. MAX.
 3. NEW CONCRETE ENTRY STAIRS. REF. ENLARGED PLANS
 4. REPLACE EXISTING STAIR. REF. ENLARGED PLANS
 5. REPLACE EXISTING BRICK TERRACE WITH 1 1/2" CONCRETE PAVERS OVER SAND BED
 6. 34" HIGH RECEPTION COUNTER
 7. 36" WIDE 34" HIGH HC ACCESSIBLE BAR TOP
 8. NEW CONCRETE RAMP DOWN. REF. ENLARGED PLAN
 9. NEW EXIT DOOR. REF. DOOR SCHEDULE
 10. EXISTING SLOPED PAVING DOWN (<5% RUNNING SLOPE, <2% CROSS SLOPE) W/ GUARDRAILS
 11. LOCATION OF RELOCATED GAS METER
 12. ENLARGE EXISTING EXIT DOOR, REF. DOOR SCHEDULE. LEFT LEAF OPERABLE, RIGHT LEAF LOCKED TO ASTRAGAL AND NOT EXIT.
 13. NEW DJ PLATFORM 36" A.F.F.
 14. NEW PRE-ENGINEERED STEEL STAIR. REF. ENLARGED PLANS
 15. EXISTING EXIT DOOR TO BE REPLACE
 16. EXISTING STAIR DOWN WITH EXISTING HANDRAILS AND GUARDRAILS, TO REMAIN
 17. FLOOR DECK IN FILL MATCH EXISTING FLOOR HEIGHT. REF. PRICING FLOOR FRAMING PLANS FOR DETAILS
 18. 6" RAISED FLOOR
 19. PRE-ENGINEERED GUARDRAILS @ 42" A.F.F. REF. DETAILS ON SHEET A3.2
 20. NEW 4X4 X 3/8" STEEL COL. REF. STRUCT.
 21. EXISTING STEEL GUARDRAIL TO REMAIN, PAINT
 22. NEW ENTRY DOOR. REF. DOOR SCHEDULE: ONE LEAF TO BE LOW-ENERGY POWER-OPERATED.



2 Floor Plan - Level 1
Scale: 1/8" = 1'-0"

- General Notes**
1. Refer to A601 for all Door, Window, Finish, and Accessory Schedules
 2. All door sill and floor transitions to have <1/2" height differential with a tapered transition, or 1/4" height differential with no tapered transition.
 3. All bar equipment O.P.C.I.
 4. All exterior walls are existing to remain. No modifications to the exterior insulation proposed.

- HEALTH DEPARTMENT NOTES**
1. The establishment must comply with Texas Food Establishment Rules (TFER) and all City of Austin codes and ordinances.
 2. All refrigeration must be capable of maintaining potentially hazardous foods at or below 41° F.
 3. Drain boards must be provided on each end of the ware washing sink. One must be integral, the other may be a cart.
 4. Drain lines from culinary sinks, ice machines, ice storage bins and ware washing sinks must be provided with at least a one inch air gap and be drained to an approved wastewater disposal system.
 5. Doors opening to the exterior of the facility must be self-closing and tight fitting. Operable windows must be screened.
 6. Trash receptacles, dumpsters, and grease disposal containers must be placed on a machine laid asphalt or concrete pad.
 7. An atmospheric vacuum breaker or back flow prevention device must be installed on all threaded hose bids inside and outside the establishment.
 8. Restrooms require: forced air ventilation to the outside, covered waste receptacles, solid self-closing doors, hot (100°F min) and cold water delivered under pressure through a mixing valve drained to the sewer to lavatories and signage stating "Employees must wash hands". Mechanical faucets must run for a minimum of 15 seconds without re-activation.



110 E Riverside Drive

Austin, Texas 78704

hubnik architecture
PO Box 6309
Austin, Texas 78762
512.994.0054
info@hubarch.com

REGISTERED ARCHITECT
FREDERICK HUBNIK
19519
04/03/2022

REV.	DATE	DESCRIPTION
A	04/03/22	Construction Documents
NO.	DATE	ISSUE NOTE
Drawn By	FGH	
Reviewed By	FGH	
Date	04/03/2022	
Sheet Title:	Floor Plans	
Sheet No.:	A1.2	