
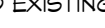




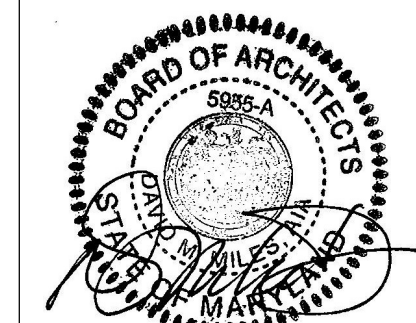
WALL KEY

NOTES:
 ALL NEW WALLS ARE 3' 5/8" (3'-5/8" MTL STUDS @ 16" O.C.)
 UNLESS NOTED OTHERWISE

WALLS ARE TO BE INSTALLED PARALLEL/PERPENDICULAR
 TO EXISTING ADJACENT COLUMNS OR WALLS U.N.O.

	EXISTING WALLS TO REMAIN
	EXISTING 2 HOUR RATED WALL, UL NO 1405
	EXISTING WALK-IN COOLER WALL
	NEW WOOD STUD WALL THICKNESS AND STUD SPACING VARIES. SEE WALL TYPES FOR DIMENSION.

MANGIA RESTAURANT
81 MAIN STREET
ANNAPOLIS, MD 21401



Professional Certification.
I certify that these documents were prepared or approved by me, and that I am a duly licensed architect under the laws of the State of Maryland.
LICENSE NUMBER: 9555, expiration date: 04-29-2022

DATE: 02/15/2021

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

REVISIONS: 2 10/05/2023

DRAWN BY:

SHEET TITLE:

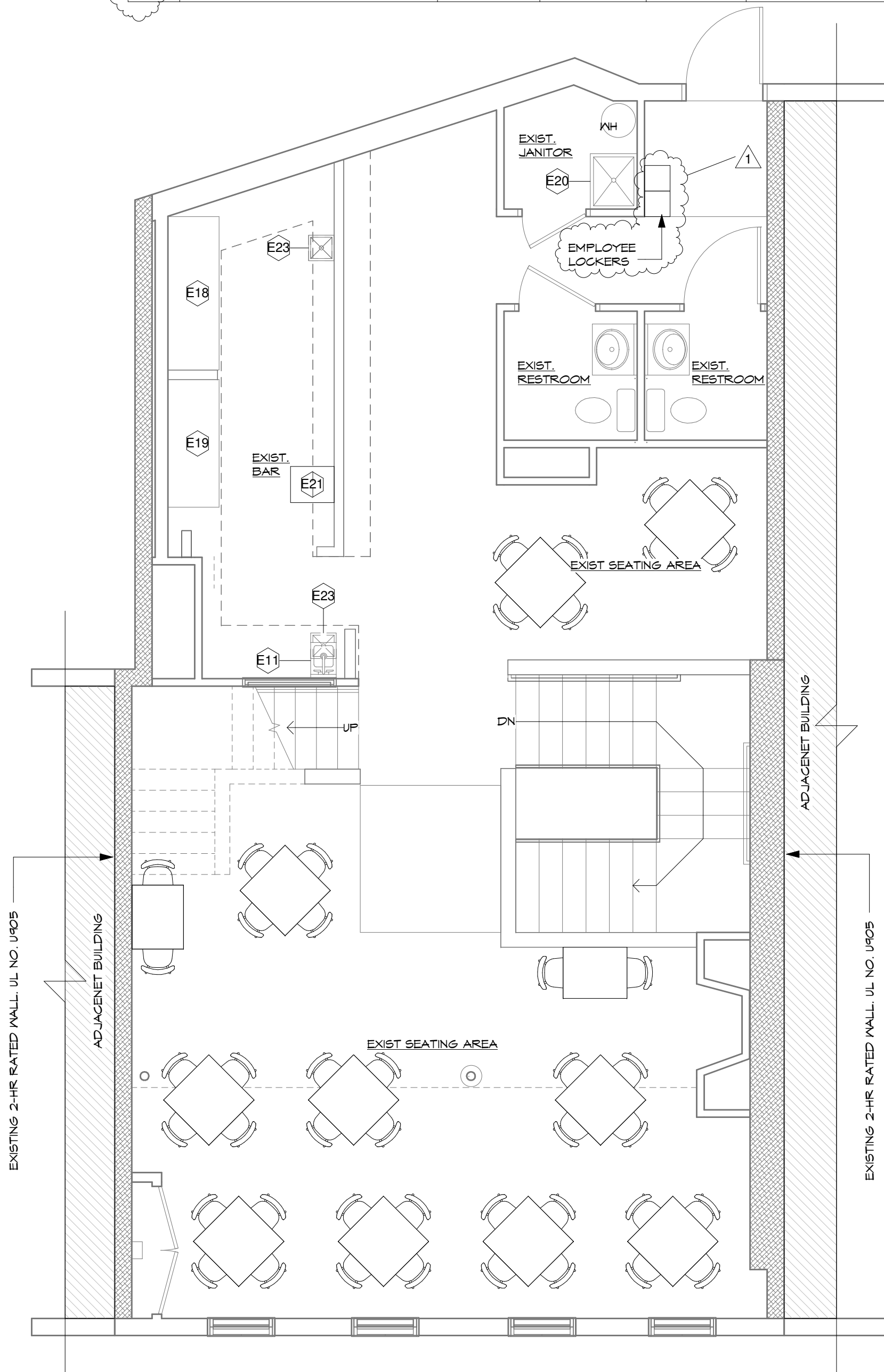
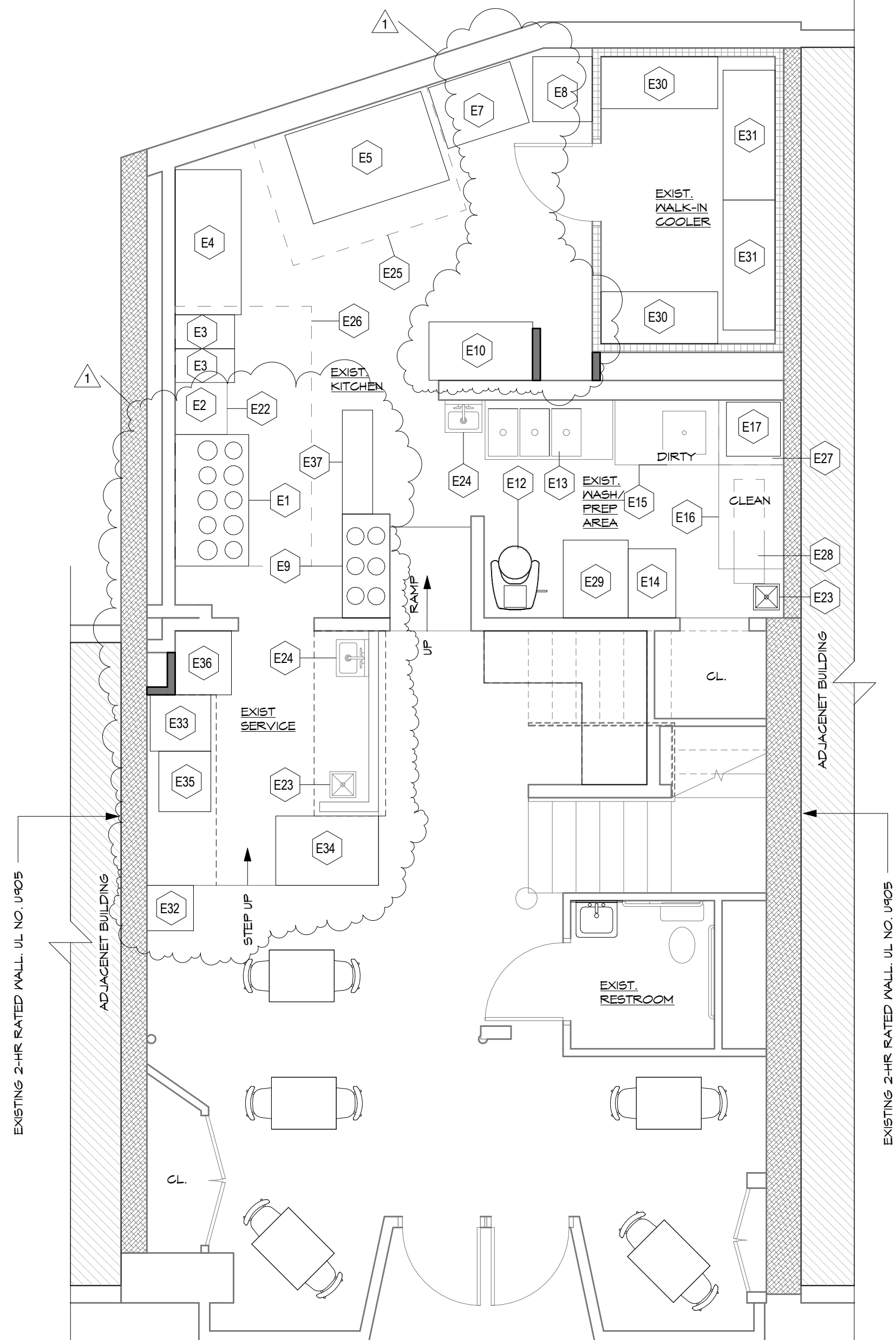
PROPOSED FLOOR
PLANS

SHEET
NUMBER. A100

HEALTH DEPARTMENT REVIEW COMMENTS

Review Item	Comment
Indicate the proposed opening date of the food service facility. The pre-opening inspection must be scheduled two weeks prior to your expected opening date.	Summer 2021
Provide a menu of all food items to be prepared and served at the facility.	Revised menu is attached
Provide the name, address and daytime telephone number of the contact person responsible for the Hazard Analysis Critical Control Point (HACCP) plan review. The Department of Health will schedule a HACCP plan review to evaluate and document the food processes including receiving, storing, thawing and preparing of food and the critical control points of the food service facility operation. The HACCP plan must provide steps to prevent cross contamination of raw foods from ready to eat foods.	Amanda Smith Hyatt & Weber, P.A. 200 Westgate Circle Suite 500 Annapolis, MD 21401 410.260.6589
Provide an equipment schedule showing the manufacturer name and model number of all food service equipment. Provide cut sheets including the manufacturer name, model number and item number of all food service equipment. All food service equipment must meet one or more of the following design standards: National Sanitation Foundation (NSF) or an NSF-equivalent certification from: the Elsemko division of Intertek Group PLC (Intertek ETL SEMKO); Canadian Standards Association (CSA); Underwriters Laboratories (UL); Baking Industry Sanitation Standards Committee; National Automation Merchandising Association; or International Association of Milk and Food Sanitarian's 3-A Sanitary Standards.	The equipment schedule is provided on sheet A102. Cut sheets for all equipment have been submitted with the permit drawings in a separate binder.
Indicate the type of thermometers that will be provided. Thermometers are required in all refrigeration, freezer and hot storage equipment used for potentially hazardous foods. Thermometers must be accurate, easily readable, in proper working condition, calibrated and graduated in plus or minus 2 degrees Fahrenheit.	Digital hanging thermometers
Indicate the type of ceiling materials that will be used throughout the food service facility. Ceiling materials in food preparation, utensil washing areas, bars and beverage stations must have a smooth, easily cleanable surface, may not contain fiberglass backing and must be non-perforated. Exposed construction, such as exposed floor and ceiling rafters, trusses or beams, utility ducts and lighting must be limited to dry food storage areas or dining areas. Provide cut sheets of the proposed ACT tiles reflecting that the stated requirements will be met.	All ceilings are existing painted gypsum board.
Describe the activity at the front counter. Indicate how food will be protected from contamination.	Drink Prep area, and carry out orders. All food prep will be limited to the back counter per the original operation.
Indicate how hand sinks will be separated from food service equipment, food preparation areas, or ware washing areas or provided with splash guards to protect food from contamination.	Existing hand sinks and new are to be fitted with integral splash guards on both sides.
Confirm that all waste lines for three compartment sinks, dishwashing machines, food prep sinks, hand sinks, food preparation tables or counters containing sinks, steam tables, condensate lines, steam kettles, ice machines, drink stations, beverage dispensers, dipper wells, and similar types of equipment in which food, utensils, or food portable equipment must be designed as an individual waste line; may not be manifold or interconnected; and may not be directly connected to the drainage system. Each waste pipe must discharge into an open floor sink (12 inch x 12 inch) that is flush with the floor; accessible for cleaning and inspection; properly trapped, vented and provided with a one-inch air gap. THESE REQUIREMENTS ARE IN ADDITION TO THE GENERAL PLUMBING REQUIREMENTS OF THE ANNE ARUNDEL COUNTY PLUMBING CODE.	All waste lines for three compartment sinks, dishwashing machines, food prep sinks, hand sinks, food preparation tables or counters containing sinks, steam tables, condensate lines, steam kettles, ice machines, drink stations, beverage dispensers, dipper wells, and similar types of equipment in which food, utensils, or food portable equipment will be designed as an individual waste line; will not be manifold or interconnected; and will not be directly connected to the drainage system. Each waste pipe must discharge into an open floor sink (12 inch x 12 inch) that is flush with the floor; accessible for cleaning and inspection; properly trapped, vented and provided with a one-inch air gap.
Indicate the design of the three compartment sink. The three compartment sink must have two integral drain boards.	See item E13 on the equipment schedule. The existing 3 compartment sink has been in use in the existing kitchen since the original build-out.
Indicate if the three compartment sink will be used for tasks other than ware washing such as washing produce or thawing food. If these tasks are anticipated, indicate that the three compartment sink will not be equipped with an automatic chemical dispenser.	The three compartment sink will NOT be used for other tasks, and will NOT be equipped with an automatic chemical dispenser.
Indicate that all floor sinks and waste receptacles under case work will be placed at the leading edge of the food service equipment and will be accessible for cleaning and inspection.	All floor sinks and waste receptacles under case work will be placed at the leading edge of the food service equipment, and will remain accessible for cleaning and inspection.
Indicate how the water supply will be protected from contamination. All indoor and outdoor threaded hose bibs must be equipped with a proper backflow prevention device. All food service equipment that is directly connected to the potable water supply system must be equipped with an appropriate backflow prevention device to prevent contamination of the water supply.	All indirect waste to be extended to floor drains as indicated on sheet P003. All food service equipment that is directly connected to the potable water supply system is equipped with a backflow prevention device. Backflow prevention devices on existing hose bibs are existing to remain.
Indicate how toxic chemicals, cleaners and poisonous materials will be stored. Toxic and poisonous materials must be maintained separately from food storage, food preparation, food equipment, utensil washing and utensil storage to prevent contamination of food and food equipment or from posing a hazard to employees or customers. Toxic and poisonous materials must be prominently and distinctly marked or labeled for identification purposes.	Chemicals will be stored on wire shelving in the 2nd Floor Janitor Closet.
Show how restroom facilities will be completely enclosed, will not open directly into the kitchen or food preparation areas and equipped with ventilation fans to exhaust air to the outside at a minimum of 2cfm. Restroom doors must be equipped with self-closing devices.	Restroom facilities will be completely enclosed, will not open directly into the kitchen or food preparation areas and are equipped with ventilation fans to exhaust air to the outside at a minimum of 2cfm. Restroom doors will be equipped with self-closing devices. See Floor Plan and door schedule on Sheets A100 and G101 and sheet E003.
Indicate how counters/cabinets will be installed at your food service facility. All counters and cabinets must be, a. elevated on 6 inch legs, b. open on the business side, c. on casters, or d. completely sealed to 1/32 inches. Indicate how sewage drains will be configured beneath counters and cabinets. All sewage drain lines must be exposed if sewage drain lines are located under boxed cabinetry and the cabinetry must be sealed from other cabinetry to prevent the overflow of sewage.	Counters will be open on the business sides with shelves for storing to go boxes and bags. All counters and cabinets will be, a. elevated on 6 inch legs, b. open on the business side, c. on casters, or d. completely sealed to 1/32 inches. There will be no sewage drains beneath counters and cabinets.
Indicate how employees' personal belongings will be stored. Locker or storage areas must be provided for the orderly storage of employees' clothing and personal belongings.	Employees' belongings will be stored in lockers. See A102 Equipment Plan.
Indicate how exterior doors, windows and other openings will be constructed. Exterior doors must be tight fitting and equipped with self-closing devices to prevent the entrance of insects and rodents. Openings into the building must be protected against the entrance of insects and rodents. Screening on windows, doors, skylights, transoms and other openings must be tight-fitting, in good repair and made of material that is of less than 16-mesh to the inch or equivalent.	See plan and door schedule sheets A100 and G101. Exterior doors will be tight fitting and equipped with self-closing devices to prevent the entrance of insects and rodents. Openings to the building will be protected against the entrance of insects and rodents. Screening on windows, doors, skylights, transoms and other openings will be tight fitting, in good repair and made of material that is less than 16-mesh to the inch or equivalent.
Indicate the materials that will be used in trash and grease storage areas and dumpster areas. Trash and grease storage areas used for trash containers, grease barrels and dumpsters must be located on a grease-resistant, durable surface such as sealed asphalt or a sealed concrete pad.	This is an existing restaurant that has an approved method for trash and grease disposal by the City of Annapolis and the Health Department.
Indicate how lighting will be shielded in food preparation, food storage, food service and utensil/dishwashing areas. All lighting must be shielded, rough-skin coated or shatterproof to protect food from contamination. This includes track and recess lights.	Light fixtures in food prep areas will be shatterproof and gasketed.
Indicate the amount of lighting that will be provided inside of the food service facility. A minimum of 50 foot-candles must be provided on all work surfaces, in food processing/food preparation areas; 20 foot-candles in walk-in refrigerators and freezer units, ware washing and storage areas at 30 inches above the floor surface and 20 foot-candles in restrooms, locker rooms and garbage storage areas.	Lighting levels will be a minimum of 50 foot-candles on all work surfaces, in food processing/food preparation areas; 20 foot-candles in walk-in refrigerators and freezer units, ware washing bar and storage areas at 30 inches above the floor surface and 20 foot-candles in restrooms.
Indicate how food will be stored. Containers are required for the storage of all food items such as bulk bins or food storage containers and made of a food contact material. Containers of food and exposed food must be elevated to a height of 18 inches or higher above floor surfaces. The bottom shelf of a shelving unit intended for storing open foods or utensils must be at least 18 inches from the floor. Metal beverage containers, cased food packaged in cans, glass or other waterproof containers are exempt from this requirement.	All food will be stored in NSF-approved containers. Food requiring refrigeration will be stored in either the walk in cooler, or in the under counter refrigerators. Food stored in the walk in cooler will be stored in NSF approved containers on NSF approved wire shelving units. Frozen foods will be stored in the freezer in NSF-approved containers.
Indicate the type of materials proposed for all food preparation and food contact surfaces. Food preparation and food contact surfaces must be non-porous, non-absorbent, non-toxic and constructed of a food contact approved material such as stainless steel.	Stainless Steel or other NSF-approved solid surface will be used for all food preparation and food contact surfaces.
Indicate the type of shelving that will be provided in the walk-in refrigeration and freezer units and in storage areas.	Stainless Steel Wire racks - see Equipment Plan, sheet A102
Indicate how stationary food equipment will be installed to allow ease of cleaning on all sides. Stationary food equipment including walk-in coolers, proofer, rack ovens, floor mixers and floor mounted equipment must have sufficient space to allow for cleaning or must be sealed with an acceptable sealant such as caulk or flashing to the wall, floor and other food service equipment surfaces to a gap no greater than 1/32 of an inch. Counter or tabletop equipment that weighs greater than 80 pounds must be sealed in place or placed on 4 inch legs to facilitate cleaning. All custom millwork must be sealed to 1/32 of an inch.	Stationary food equipment will be installed to allow ease of cleaning on all sides. Stationary food equipment including walk-in coolers, proofers, rack ovens, floor mixers and floor mounted equipment will have sufficient space to allow for cleaning or must be sealed with an acceptable sealant such as caulk or flashing to the wall, floor and other food service equipment surfaces to a gap no greater than 1/32 of an inch. Counter or tabletop equipment that weighs greater than 80 pounds will be sealed in place or placed on 4 inch legs to facilitate cleaning. All custom millwork will be sealed to 1/32 of an inch.

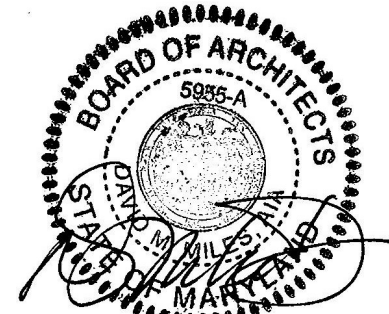
KITCHEN EQUIPMENT SCHEDULE							
TYPE MARK	ITEM	WIDTH	LENGTH	HEIGHT	MODEL NUMBER	MANUFACTURER	COMMENTS
E1	10 Burner Stove Southbend	60 3/4"	34"	36"	560DD1N	Southbend	
E2	Countertop Commercial Gas Griddle	24"	24"	15 1/2"	TMGM24	Toastmaster	
E3	Gas Floor Fryer	15 5/8"	27 1/2"	47 1/2"	SL640	ANETS	
E4	Refrigerated Prep Table	61"	30 1/2"	36"	USPV-6T	US Refrigeration	
E5	Natural Gas Pizza Oven	66"	43"	55 1/4"	481	Bakers Pride	
E7	Two Section Reach-in Freezer	34 1/2"	24 1/2"	78 3/8"	T-35F-HC	True	
E8	Reach-in Refrigerator	27 1/2"	30"	75 1/4"	XS-10-HC-US	Fogel	
E9	Electric Water Bath Steam Table	48"	22"	34"	WTS-200	Eagle	
E10	Sandwich Prep Table	48"	27"		SPE40HG	Beverage Air	
E11	Hand Sink	12"	17"		HS-30L	Krowne	SPLASH GUARDS ARE TO BE ADDED
E12	Floor Mixer	23"	30 1/4"	44 1/8"	Leggacy HL400	Hobart	
E13	3 Compartment Sink 12x21	54"	27 1/2"				EXISTING TO REMAIN
E14	Ice Machine 22x32	22"	32"		KM-515M_L	Hoshizaki	
E15	Dirty Dish Table	48"	30"	36"			EXISTING TO REMAIN
E16	Clean Dish Table	48"	30"	36"			EXISTING TO REMAIN
E17	Dishwasher Machine	28"	25"		LT-1	Hobart	
E18	Undercounter Refrigerator 12x24	12"	24"	36"	USRBB-24-12G	US Refrigeration	
E19	Undercounter Refrigerator 60x24	60"	24"	36"	USRBB-24-60G	US Refrigeration	
E20	Existing Mop Sink	22"	26"				EXISTING TO REMAIN
E21	Wine Refrigerator	17"	20 1/2"	32 1/2"	HVNG288T	Vissani	
E22	Griddle Stand With Casters	24"	24"	24"	USBS-2430-418	US Stainless	
E23	Floor Sink						
E24	Hand Sink 18x17	17"	15"				SPLASH GUARDS ARE TO BE ADDED
E25	Existing Hood 7x5	84"	60"				EXISTING TO REMAIN
E26	Existing Hood 63"x10"	120"	63"				EXISTING TO REMAIN
E27	Existing Hood 35"x35"	30"	30"				EXISTING TO REMAIN
E28	Grease Recovery Unit	48"	14"				EXISTING TO REMAIN
E29	Table 30x36	36"	30"	36"	600T563036S	Regency	
E30	Wire Shelving 24"x54"	54"	24"	36"	460EG2454KIT	Regency	
E31	Wire Shelving 24"x60"	60"	24"	36"	460EG2460KIT	Regency	
E32	Fogel Refrigerator	21"	21 1/2"		XS-10-HC-US	Fogel	
E33	Bakers Pride Oven	26"	28"		DP-2	Bakers Pride	
E34	Display Case	47 1/2"	32"		USDG-4B	Admiral Craft	
E35	Blodgett Oven	28"	24"		1415	Blodgett	
E36	Coke Refrigerator	24 1/2"	26"				
E37	Mark Table 48x14	48"	14"	36"	55144B	KITCHENALL	

2 PROPOSED EQUIPMENT SECOND FLOOR EL
1/4" = 1'-0"1 PROPOSED EQUIPMENT FIRST FLOOR PLAN
1/4" = 1'-0"

WALL KEY	
NOTES: ALL NEW WALLS ARE 5/8" (3-5/8" MTL STUDS @ 16" O.C.) UNLESS NOTED OTHERWISE. WALLS ARE TO BE INSTALLED PARALLEL/PERPENDICULAR TO EXISTING ADJACENT COLUMNS OR WALLS U.N.O.	
	EXISTING WALLS TO REMAIN
	EXISTING 2 HOUR RATED WALL, UL NO U905
	EXISTING WALK-IN COOLER WALL
	NEW WOOD STUD WALL, THICKNESS AND STUD SPACING VARIES. SEE WALL TYPES FOR DIMENSION.

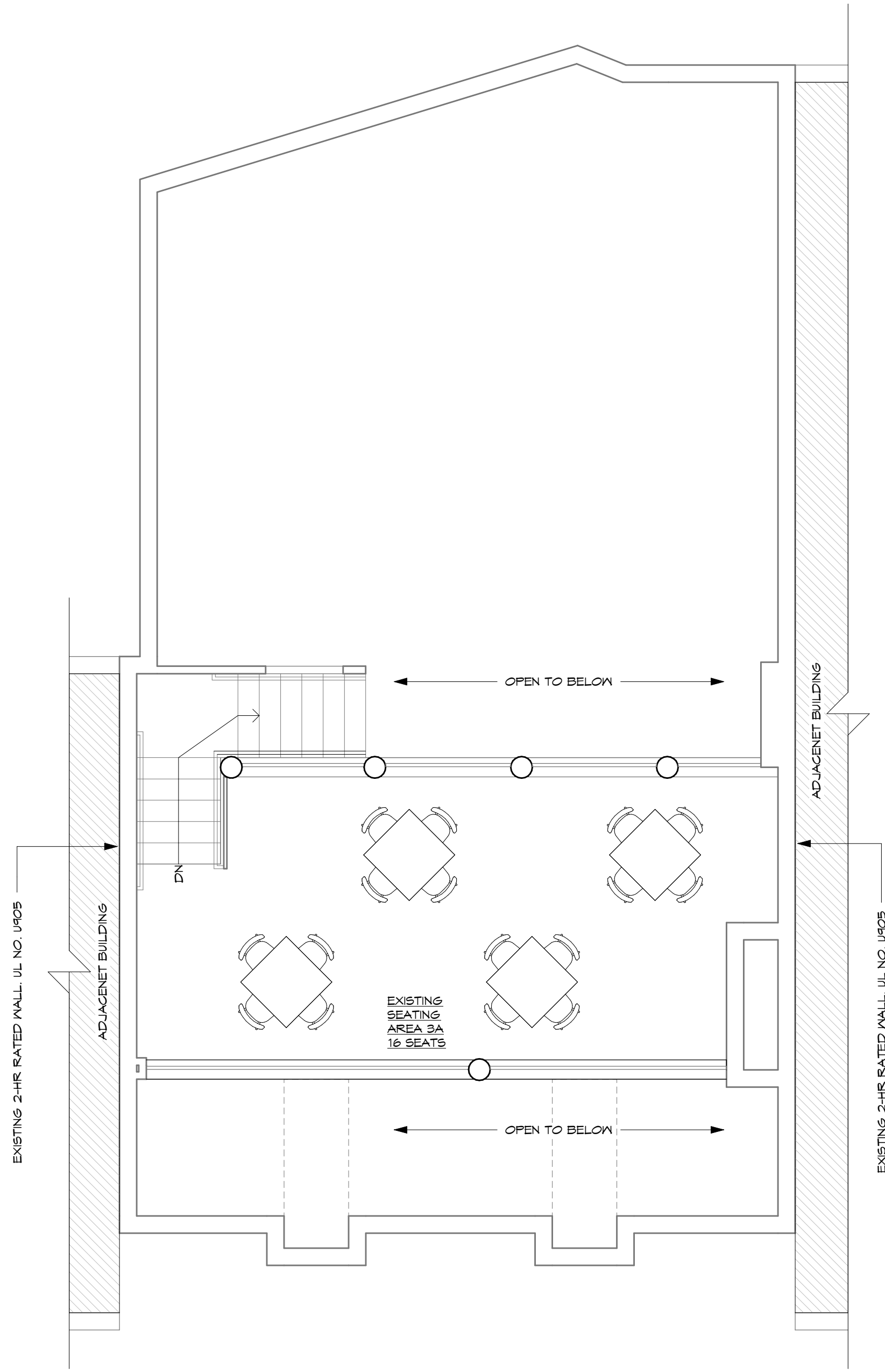
THE DRAWING BOARD, INC.
ARCHITECTURE1918 FOREST DRIVE, SUITE 2B
ANNAPOLIS, MARYLAND 21401p.410.267.7273 thedrawingboardinc.com
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MANGIA RESTAURANT

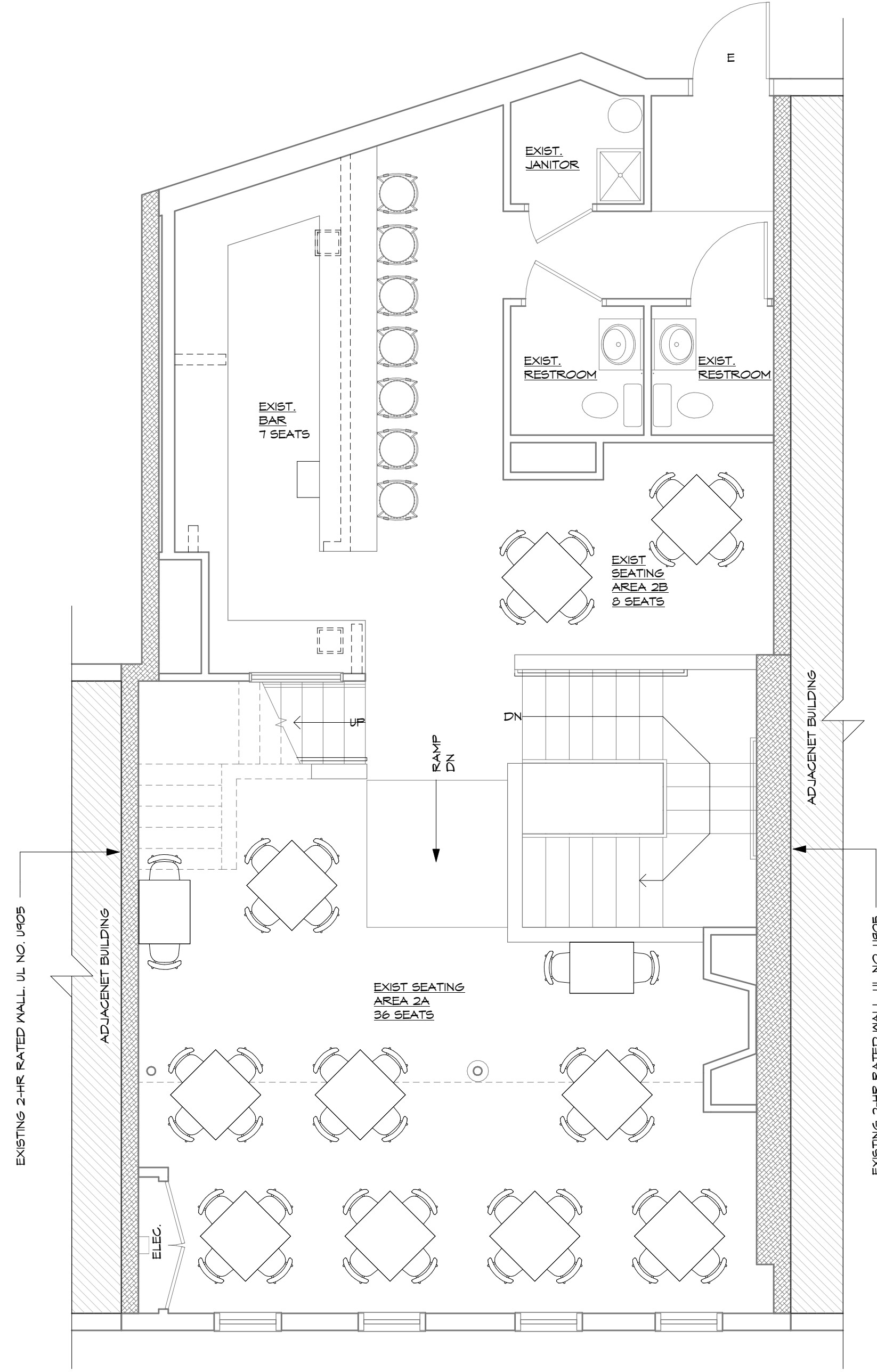
81 MAIN STREET
ANNAPOLIS, MD 21401Professional Certification
I certify that these documents were prepared or approved by me, and
that I am a duly licensed architect under the laws of the State of Maryland.
LICENSE NUMBER: 5885-A, expiration date: 04-30-2022
DATE: 02/15/2021
SCALE: 1/4" = 1'-0"
REVISIONS: 1 07/02/2021

DRAWN BY: Author

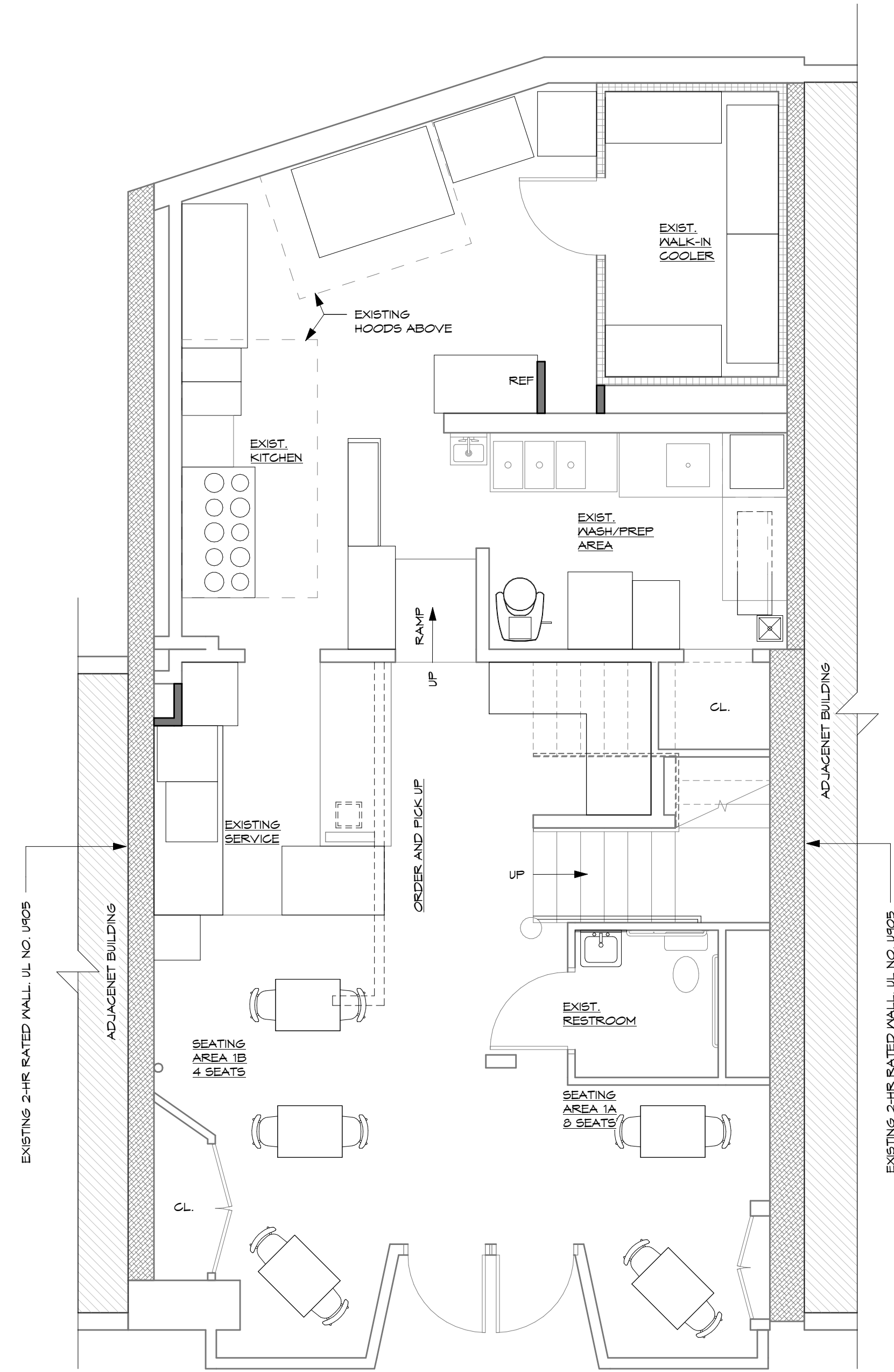
EQUIPMENT PLANS,
SCHEDULE AND HEALTH
DEPARTMENT NOTESSHEET
NUMBER
A102



3 MEZZANINE SEATING PLAN
1/4" = 1'-0"



2 SECOND FLOOR SEATING PLAN
1/4" = 1'-0"



1 FIRST FLOOR SEATING PLAN
1/4" = 1'-0"

SHEET TITLE

SEATING PLANS

SHEET NUMBER

A200

DRAWN BY: Author

Professional Certification
I certify that these documents were prepared or approved by me, and that I am a duly licensed architect under the laws of the State of Maryland. LICENSE NUMBER: 1955, expiration date: 06-29-2021
DATE: 02/15/2021
SCALE: 1/4" = 1'-0"
REVISIONS:

MANGIA RESTAURANT

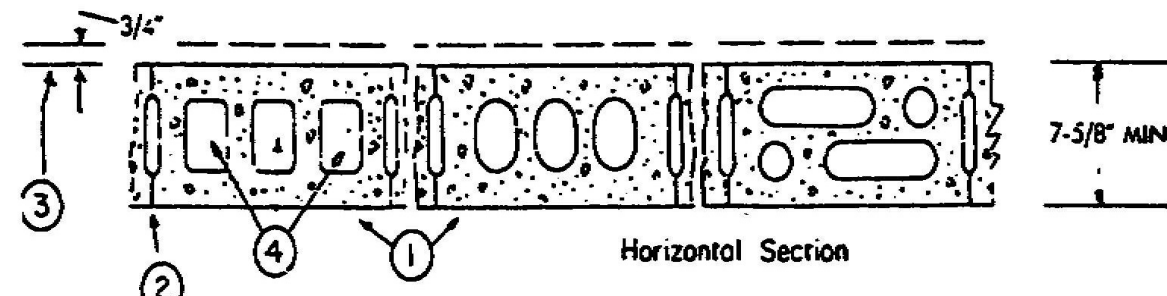
81 MAIN STREET
ANNAPOLIS, MD 21401

THE DRAWING BOARD, INC.
ARCHITECTURE
1918 FOREST DRIVE, SUITE 2B
ANNAPOLIS, MARYLAND 21401

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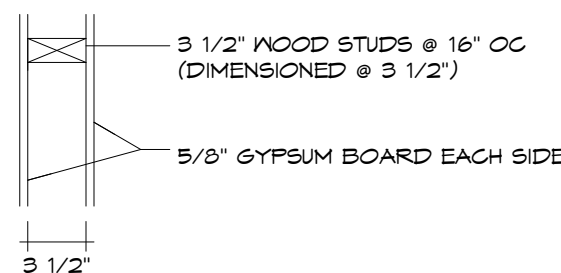
Design No. U905
Bearing Wall Rating—2 HR.
Nonbearing Wall Rating—2 HR



- Concrete Blocks***—Various designs. Classification D-2 (2 hr). See **Concrete Blocks** category for list of eligible manufacturers.
 - Mortar**—Blocks laid in full bed of mortar, nom. 3/8 in. thick, of not less than 2-1/4 and not more than 3-1/2 parts of clean sharp sand to 1 part Portland cement (proportioned by volume) and not more than 50 percent hydrated lime (by cement volume). Vertical joints staggered.
 - Portland Cement Stucco or Gypsum Plaster**—Add 1/2 hr to classification if used. Where combustible members are framed in wall, plaster or stucco must be applied on the face opposite framing to achieve a max. Classification of 1-1/2 hr. Attached to concrete blocks (Item 1).
 - Loose Masonry Fill**—If all core spaces are filled with loose dry expanded slag, expanded clay or shale (Rotary Kiln Process), water repellant vermiculite masonry fill insulation, or silicone treated perlite loose fill insulation add 2 hr to classification.
 - Foamed Plastic***—(Optional-Not Shown)—1-1/2 in. thick max, 4 ft wide sheathing attached to concrete blocks (Item 1).
- Celotex Corp.**—Type Thermax
*Bearing the UL Classification Marking

WALL TYPES

N1 NEW 3 1/2" STUD WALL



NOTE: ALL INTERIOR WALLS ARE EXISTING WOOD STUD WITH 5/8" GYPSUM BOARD EACH SIDE, U.N.O

EXISTING DOOR SCHEDULE

MARK	WIDTH	HEIGHT	MATERIAL	FRAME	HARDWARE	REMARKS
Exterior Door_Single_Flush						
E1	3' - 0"	8' - 0"	WD	WD	HW-1	NOTE 11
E2	3' - 0"	8' - 0"	WD	WD	HW-1	NOTE 11
E6	3' - 0"	8' - 0"	HM	HM	HW-2	
INTERIOR DOOR - DOUBLE						
E3	4' - 0"	8' - 0"	WD	WD	HW-4	
E4	5' - 0"	8' - 0"	WD	WD	HW-4	
E7	5' - 0"	8' - 0"	WD	WD	HW-4	
INTERIOR DOOR - SINGLE						
E5	3' - 0"	8' - 0"	WD	WD	HW-3	
E8	3' - 0"	8' - 0"	WD	WD	HW-3	
E9	2' - 6"	8' - 0"	WD	WD	HW-5	
E10	3' - 0"	8' - 0"	WD	WD	HW-3	

DOOR HARDWARE INFORMATION

DOOR HARDWARE

HW-1	1-1/2 PAIR HINGES PUSH/PULL BARS THUMBTURN LOCK CLOSER
HW-2	1-1/2 PAIR HINGES PANIC BAR LOCK CLOSER
HW-3	1-1/2 PAIR HINGES LEVER LOCKSET- PRIVACY FUNCTION
HW-4	1-1/2 PAIR HINGES CLOSET HANDLE
HW-5	1-1/2 PAIR HINGES LEVER LOCKSET - CLOSET FUNCTION

ABBREVIATIONS:

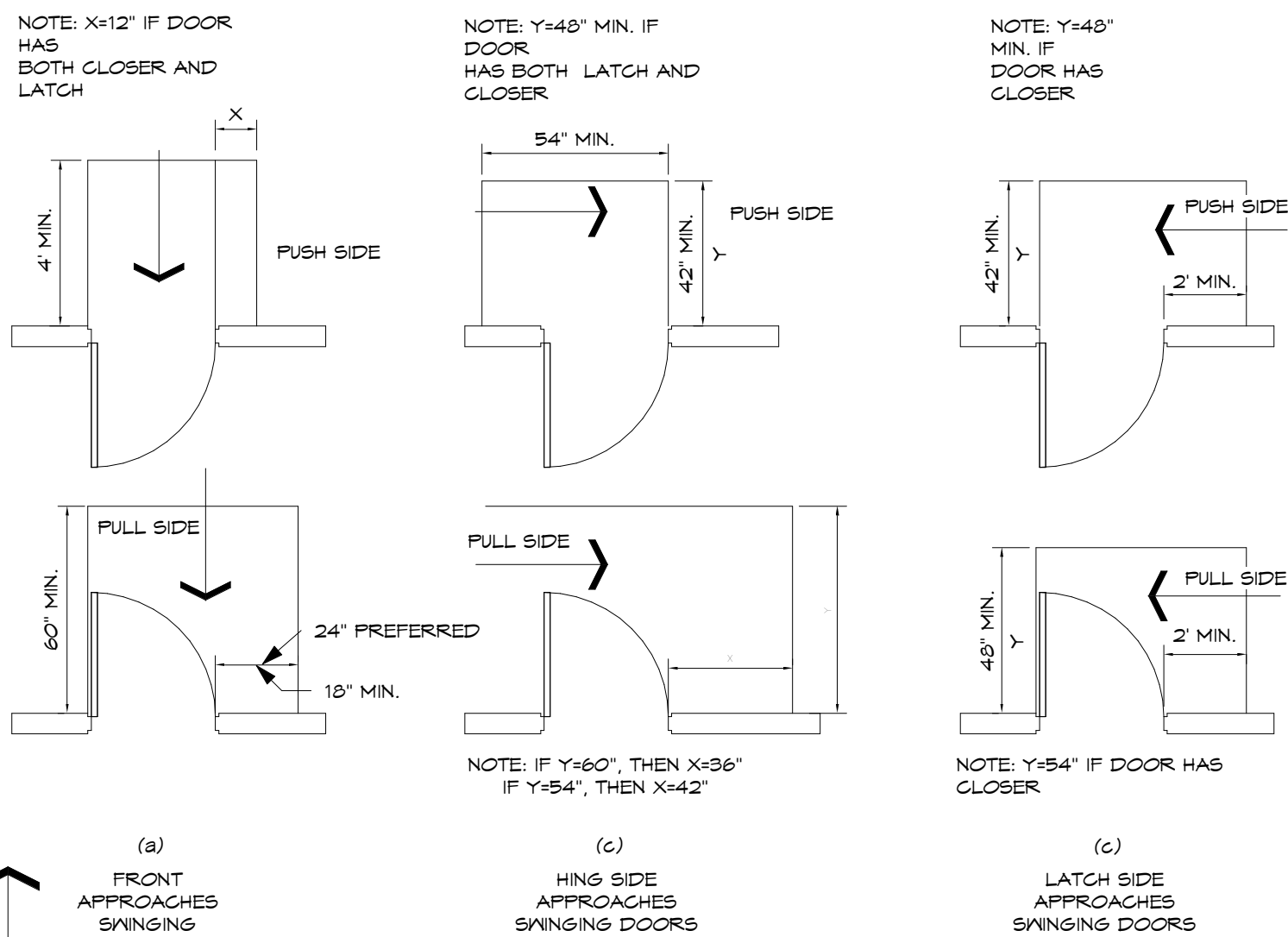
HM	= HOLLOW METAL
WD	= WOOD
AL	= ALUMINUM
PV	= FULL VIEW
GL	= GLASS
SS	= STAINLESS STEEL

NOTES:

- ALL DOORS TO BE PROVIDED WITH COMMERCIAL GRADE LEVERED HANDLE HARDWARE, ADA APPROVED. VERIFY FINISH WITH OWNER.
- THE FLOOR ON BOTH SIDES OF ALL DOORWAYS SHALL BE SUBSTANTIALLY LEVEL AND SHALL HAVE THE SAME ELEVATION ON BOTH SIDES OF THE DOORWAY FOR A DISTANCE AT LEAST EQUAL TO THE WIDTH OF THE WIDEST LEAF. PER SECTION 1.2.1.3 NFPA 101
- A LATCH OR OTHER FASTENING DEVICE ON A DOOR SHALL BE PROVIDED WITH A KNOB, HANDLE, PANIC BAR, OR OTHER SIMPLE TYPE OF RELEASING DEVICE HAVING AN OBVIOUS METHOD OF OPERATION UNDER ALL LIGHTING CONDITIONS. DOORS SHALL BE OPENABLE WITH NO MORE THAN ONE RELEASING DEVICE.
- ALL DOOR CLOSERS ARE TO BE ADA COMPLIANT.
- ALL DOORS ARE TO COMPLY WITH NFPA 101: 7.2.1.
- EXIT DOORS SHALL BE ARRANGED TO BE OPENED READILY FROM THE EGRESS SIDE WHENEVER THE BUILDING IS OCCUPIED, IN ACCORDANCE WITH NFPA 101.7.2.1.3.1
- ALL DOOR HINGES TO BE STEEL, BALL BEARING FULL MORTISE TYPE.
- ALL METAL DOOR FRAMES TO BE PROVIDED WITH SILENCERS.
- ALL NEW DOORS, FRAMES AND HARDWARE ARE TO MATCH EXISTING.
- VERIFY ALL DOORS & HARDWARE WITH THE OWNER.
- LOCKS AND LATCHES SHALL BE PERMITTED TO PREVENT OPERATION OF DOORS WHERE PERMITTED BY IBC SECTION 1010.1.4.3: A READILY VISIBLE DURABLE SIGN IS POSTED ON THE EGRESS SIDE STATING: **THIS DOOR TO REMAIN UNLOCKED WHEN THIS SPACE IS OCCUPIED**, THE SIGN SHALL BE IN LETTERS 1 INCH (25MM) HIGH ON A CONTRASTING BACKGROUND PER IBC, SECTION 1010.1.4.3.

MANEUVERING CLEARANCES AT DOORS

NO SCALE



DIRECTION OF APPROACH

NOTE: ALL DOORS IN ALCOVES SHALL COMPLY WITH THE CLEARANCES FOR FRONT APPROACHES

Finish Schedule

Story	Room Name	WALLS	CEILING	FLOOR	BASE
1st Floor	SEATING AREA 1A	Existing - Storefront, Ceramic Tile, & GWB	Existing GWB	Ceramic Tile	Ceramic Tile
1st Floor	SEATING AREA 1B	Existing - Storefront, Ceramic Tile, & GWB	Existing GWB	Ceramic Tile	Ceramic Tile
1st Floor	EXIST. RESTROOM	Painted GWB, Ceramic Tile	Existing GWB	Ceramic Tile	Ceramic Tile
1st Floor	EXISTING SERVICE	Ceramic Tile, FRP Panels	Existing GWB	Ceramic Tile	Vinyl cove
1st Floor	EXIST. WASH/PREP AREA	Ceramic Tile (Note 6)	Existing GWB	Ceramic Tile	Ceramic Tile
1st Floor	EXIST. KITCHEN	Ceramic Tile (Note 6)	Existing GWB	Ceramic Tile	Ceramic Tile
1st Floor	EXIST. WALK-IN COOLER	N/A	Existing GWB	Ceramic Tile	N/A
2nd Floor	EXIST SEATING AREA 2A	Painted GWB	Existing GWB	Ceramic Tile	Wood
2nd Floor	EXIST SEATING AREA 2B	Painted GWB	Existing GWB	Ceramic Tile	Wood
2nd Floor	EXIST. BAR	Ceramic Tile (Note 6) & FRP PANELS (NOTE 1)	Existing GWB	Ceramic Tile	Vinyl cove
2nd Floor	EXIST. RESTROOM	Ceramic Tile	Existing GWB	Ceramic Tile	Ceramic Tile
2nd Floor	EXIST. RESTROOM	Ceramic Tile	Existing GWB	Ceramic Tile	Ceramic Tile
2nd Floor	EXIST. JANITOR	Ceramic Tile	Existing GWB	Ceramic Tile	Vinyl cove
3rd Floor	EXISTING SEATING AREA 3A	Existing - Painted GWB & Ceramic Tile	Existing GWB	Ceramic Tile	Wood

ABBREVIATIONS:

FRP = FIBERGLASS REINFORCED PLASTIC

GWB = GYPSUM WALL BOARD

NOTES:

1. FRP PANELS ARE TO BE PLACED IN KITCHEN WORK AREAS AND BEHIND ALL SINKS, INCLUDING MOP SINK AND WORK TABLES. FRP PANELS ARE TO BE INSTALLED AT FOOD PREP SIDE WALLS, UNDERBAR, AND COUNTER. *SPEC: MARLITE, STANDARD FRP, SMOOTH SURFACE, S 490N LIGHT GREY

2. THE FLOOR AND WALL JUNCTURE IN THE KITCHEN AND RESTROOMS IS TO BE COVERED.

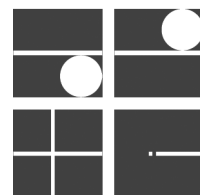
3. Not Used.

4. LIGHT FIXTURES OVER THE FOOD PREP, UTENSIL WASHING, AND STORAGE AREAS ARE TO BE SHATTERPROOF.

5. WALK-IN COOLERS ARE TO BE SEALED TO WALLS TO 1/32"

6. TILE IS TO BE COMMERCIAL-GRADE, NSF-APPROVED SMOOTH FINISH PORCELAIN. VERIFY COLOR WITH OWNER.

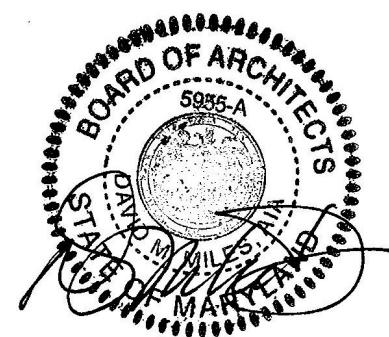
	EXIT CORRIDORS:		
		CLASS B FLAME SPREAD, 26-75 (WALLS & CEILINGS)	
		CLASS B FLAME SPREAD, 26-75 (FLOORS)	
		CLASS A FLAME SPREAD, 0-25 (WALLS & CEILINGS)	
		CLASS B FLAME SPREAD, 26-75 (WALLS & CEILINGS)	
	ROOMS OR ENCLOSED SPACES:		
		CLASS C FLAME SPREAD, 76-200 (WALLS)	
		CLASS B FLAME SPREAD, 26-75 (CEILING)	
		DOC FF-1 (CARPET); (FLOORS)	

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MANGIA RESTAURANT

81 MAIN STREET

ANNAPOLIS, MD 21401



Professional Certification

I certify that these documents were prepared or approved by me, and that I am a duly licensed architect under the laws of the State of Maryland.

LICENSE NUMBER: 1915, expiration date: 06-30-2022

DATE: 02/15/2021

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

REVISIONS: 1 07/02/2021

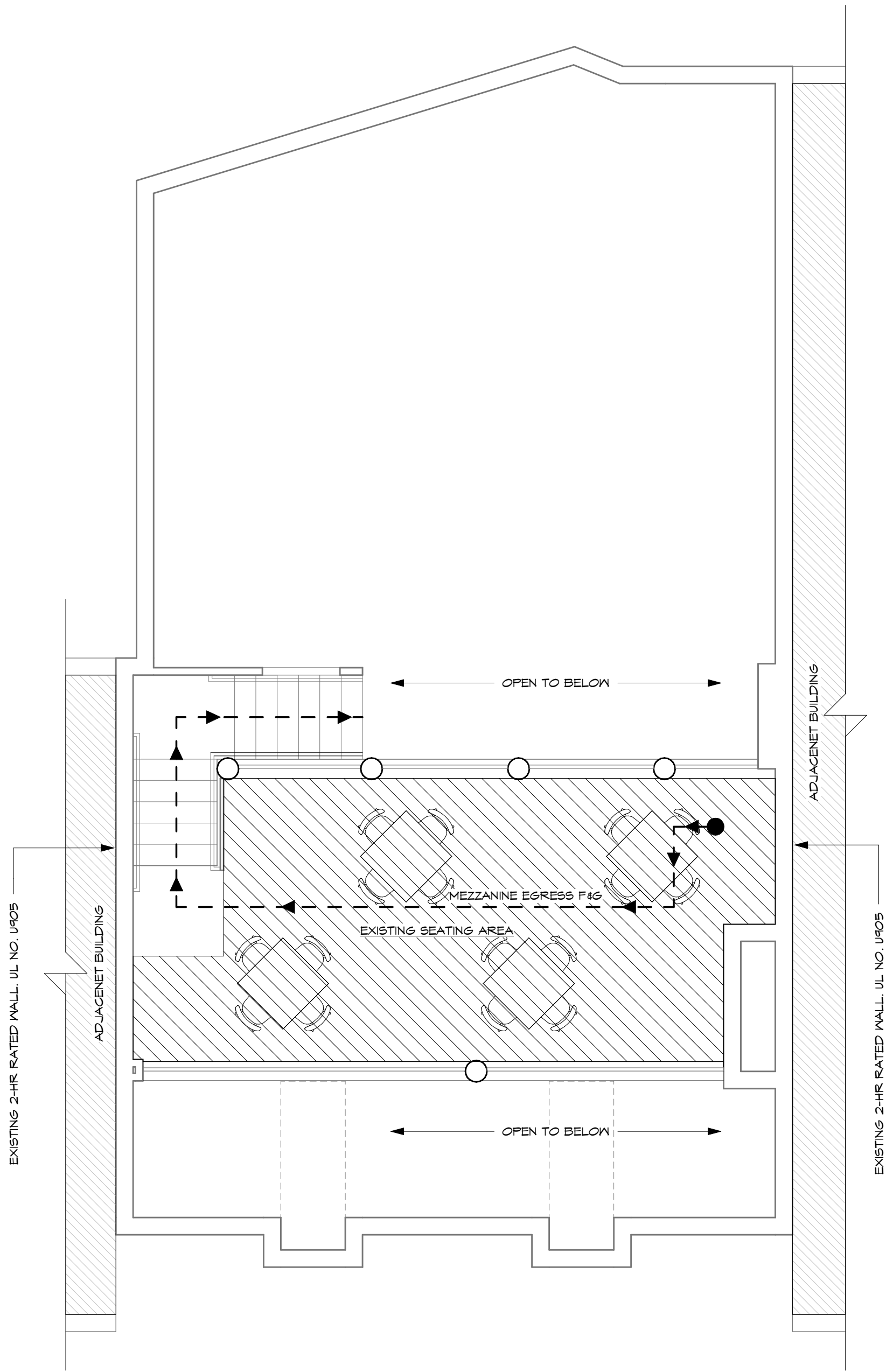
DRAWN BY: Author

SHEET TITLE

SHEET NUMBER

WALL, DOOR, & FINISH
SCHEDULES, U.L. DETAIL,
& ADA DETAILS

G101



3 MEZZANINE OCCUPANCY PLAN
1/4" = 1'-0"

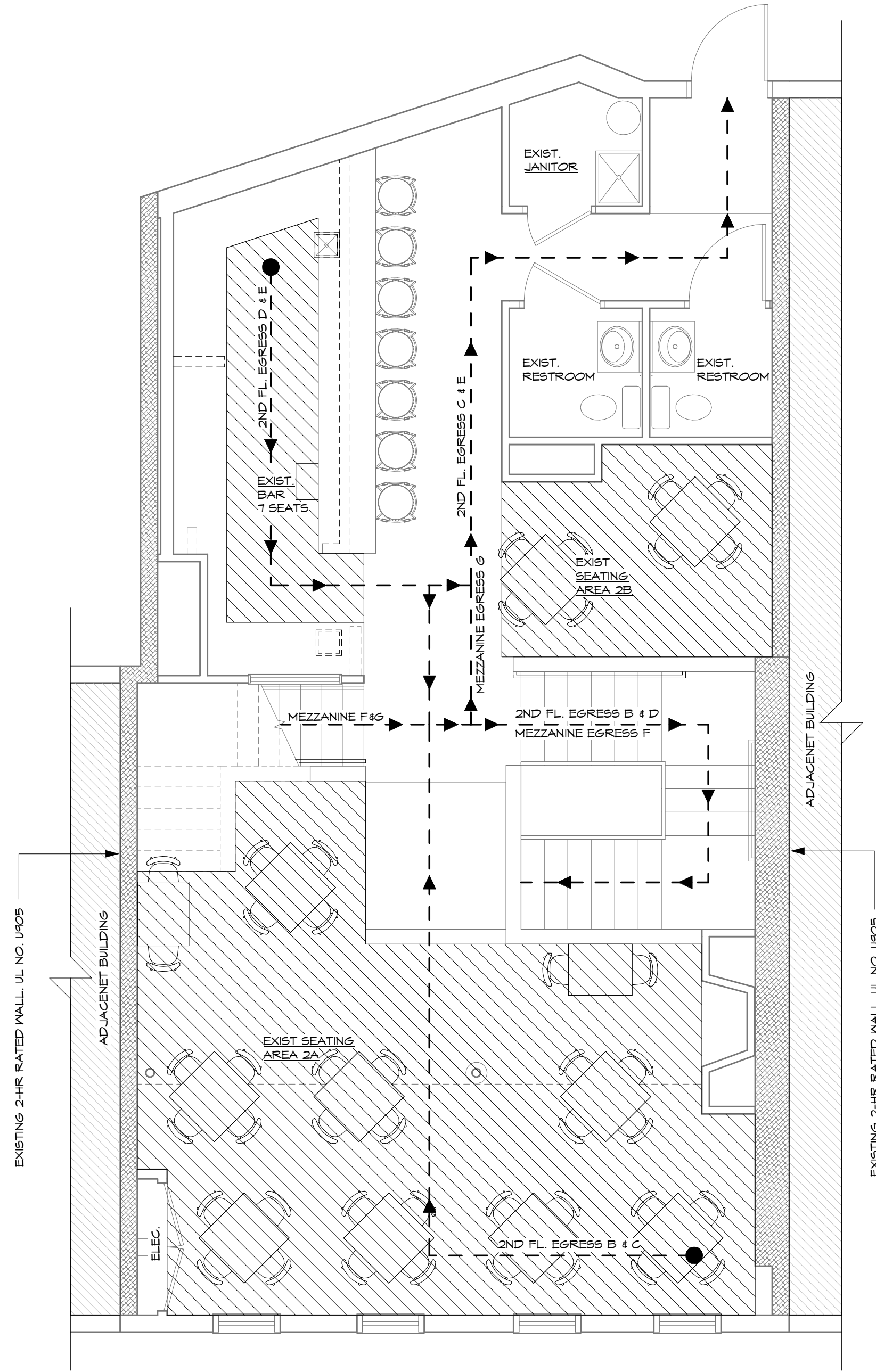
LOAD CALCULATION			
ROOM NAME	AREA (SF)	LOAD FACTOR	OCCUPANT LOAD
SEATING AREA 3A	230	1:15 TABLES & CHAIRS	16
TOTAL MEZZANINE OCCUPANTS			16

EGRESS DISTANCES

EGRESS
EXIT ACCESS TRAVEL DISTANCE - TABLE 1011.2
250 FEET IV SPRINKLER - OCCUPANCY - A
STORIES WITH ONE EXIT - TABLE 1006.3.2(2)
1ST STORY ABOVE OR BELOW GRADE PLANE
OCCUPANCY - A
MAXIMUM OCCUPANT LOAD PER STORY: 49
MAXIMUM COMMON PATH OF EGRESS TRAVEL DISTANCE: 75'

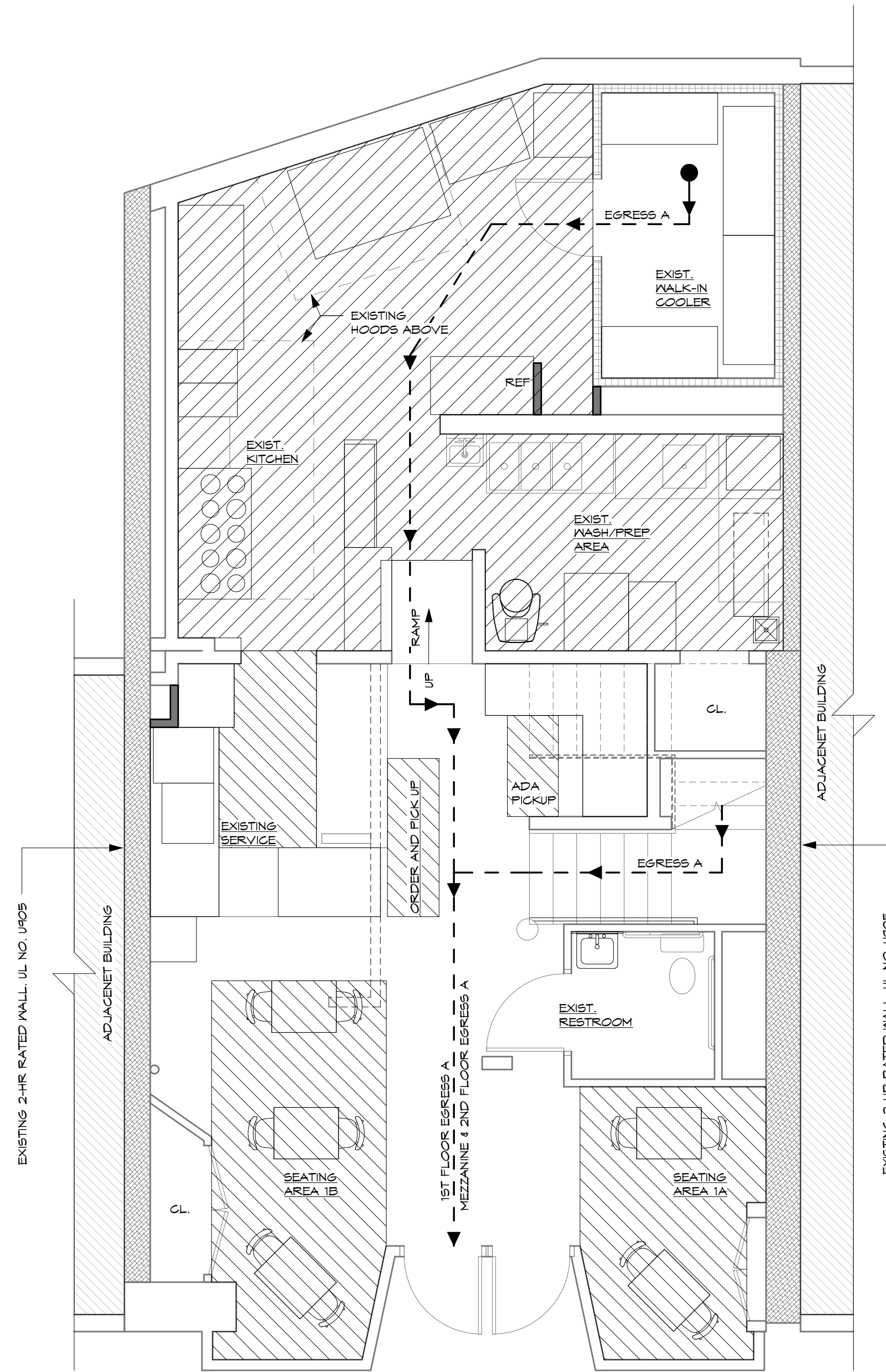
TOTAL EGRESS DISTANCE:
1ST FL. EGRESS A: 51'-4"
2ND FL. EGRESS B: 73'-10"
2ND FL. EGRESS C: 68'-3"
2ND FL. EGRESS D: 65'-4"
2ND FL. EGRESS E: 49'-0"
MEZZANINE EGRESS F: 87'-4"
MEZZANINE EGRESS G: 82'-1"

EGRESS SYMBOLS
- - - - ROUTE OF EGRESS
● PATH OF TRAVEL POINT



2 SECOND FLOOR OCCUPANCY PLAN
1/4" = 1'-0"

LOAD CALCULATION			
ROOM NAME	AREA (SF)	LOAD FACTOR	OCCUPANT LOAD
SEATING AREA 2A	374	1:15 TABLES & CHAIRS	25
SEATING AREA 2B	82	1:15 TABLES & CHAIRS	6
BAR SEATS		ACTUAL	7
EXISTING BAR SERVICE	60	1:200	1
TOTAL 2ND FLOOR OCCUPANTS			39



1 FIRST FLOOR OCCUPANCY PLAN
1/4" = 1'-0"

LOAD CALCULATION			
ROOM NAME	AREA (SF)	LOAD FACTOR	OCCUPANT LOAD
SEATING AREA 1A	70	1:15 TABLES & CHAIRS	5
SEATING AREA 1B	45	1:15 TABLES & CHAIRS	6
EXISTING SERVICE	27	1:200	1
ORDER & PICK UP	20	1:5 STANDING	4
EXISTING KITCHEN	362	1:200	2
TOTAL 1ST FLOOR OCCUPANTS			18
TOTAL OCCUPANTS: 1ST FLOOR - 18 2ND FLOOR - 39 MEZZANINE - 16 TOTAL - 73			