



Amy Harbert
Director

County of San Diego

Department of Environmental Health and Quality
Food and Housing Division
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Heather Buonomo, REHS
Director of Environmental Health

PLAN APPROVAL SHEET

Record ID: DEH2021-FFPP-013240

Date: 10/14/2021

DBA: CHOP SUEY SOCIAL CLUB

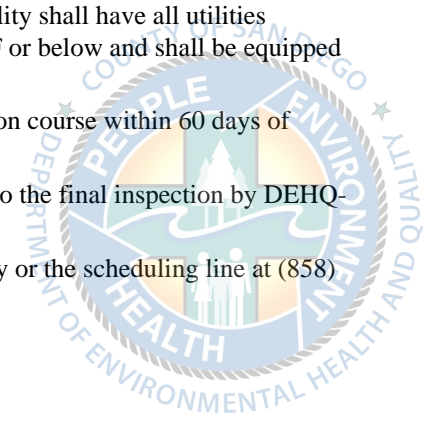
Address: 2877 UNIVERSITY AVE, SAN DIEGO, CA 92104-2929

Submitted By: CLARA RODRIGUEZ

Email: clara@fsdesigngroup.com

Revised Plans are approved by the Department of Environmental Health and Quality, Food and Housing Division (DEHQ-FHD) contingent upon the following:

- 1) DEHQ-FHD stamped plans must be maintained at the jobsite, followed during construction, and available for the Specialist to review at the time of inspection.
- 2) Changes to equipment layout, menu, or application must be submitted to DEHQ-FHD as a revision for prior approval. Changes made without approval will make the plan approval null and void.
- 3) All food and utensil-related equipment shall be certified to applicable sanitation standards by an American National Standards Institute ANSI accredited testing agency.
- 4) Indirect waste drain lines shall slope 1/4 inch per foot, shall not exceed 15 feet in length, shall terminate a minimum of 1 inch above the flood rim of floor sink with a legal air gap, and cannot intersect walkways or doorways.
- 5) Grease traps/interceptors, if required by the local waste water authority, must be located outside of the food preparation, food storage, or ware-washing areas.
- 6) Floors must slope 1:50 to floor drains and floor sinks shall be installed ? exposed and equipped with an appropriate grill with access for cleaning.
- 7) Conduits of all types shall be installed within walls as practicable. When otherwise installed, they shall be mounted or enclosed in a chase to facilitate cleaning.
- 8) Seal all cracks, gaps, and crevices in counters, cabinets, around metal flashing, around sink backsplashes, and around pipes and conduits with silicone sealant.
- 9) An air balance report will be required at the time of final inspection to verify proper functionality of the exhaust ventilation hood(s) and make-up air system(s).
- 10) All areas where open food is being prepared must be constructed to be fully enclosed. All openable windows must be equipped with fixed 16 mesh fly screens and exterior doors must be self-closing. Moveable wall/window systems, garage roll-up doors, or other means of rendering food processing areas not fully enclosed are not approved.
- 11) At the time of final inspection, all equipment is to be in place and functional, the facility shall have all utilities operational and all refrigeration shall be capable of maintaining foods at 41 degrees F or below and shall be equipped with a thermometer accurate to +/- 2 degrees F in the warmest section of the unit.
- 12) Owner and/or operator must pass an approved and accredited Food Safety Certification course within 60 days of obtaining final approval from DEHQ-FHD to operate.
- 13) Obtain all applicable local building and safety authority permits and approvals prior to the final inspection by DEHQ-FHD.
- 14) Upon completion of 50%-80% of construction, call your plan check specialist directly or the scheduling line at (858) 505-6660 to schedule a mid-inspection.



15) Optional Space for Custom Approval. Please remove this text prior to use.

CALL YOUR PLAN CHECK SPECIALIST OR THE SCHEDULING LINE AT (858) 505-6660 AT LEAST 10 WORKING DAYS IN ADVANCE TO SCHEDULE MID AND FINAL INSPECTIONS. A FINAL INSPECTION MUST BE CONDUCTED AND AN ENVIRONMENTAL HEALTH AND QUALITY PERMIT SHALL BE ISSUED PRIOR TO OPENING AND OPERATING THIS FOOD ESTABLISHMENT.

Jeff Arsua
Contact Info: (858) 247-6013, Jeff.Arsua@sdcounty.ca.gov



HEALTH DEPARTMENT NOTES

THE FOLLOWING ARE THE MINIMUM STANDARDS FOR COMPLIANCE WITH HEALTH DEPARTMENT REQUIREMENTS. THE G.C. AND KEC CONTRACTOR SHALL COMPLY WITH THESE MINIMUM STANDARDS, DRAWINGS AND SPECIFICATIONS.

- A CONCRETE SLAB IS PROVIDED FOR TRASH, GARBAGE, AND GREASE CONTAINER. IF WALLS ENCLOSE THIS AREA, THE INTERIOR WALL SURFACE WILL BE SMOOTH, SEALED AND WASHABLE. (E.G. PLASTERED SMOOTH AND PAINTED, ETC.)
- ALL FOOD-RELATED AND UTENSIL-RELATED EQUIPMENT SHALL MEET OR BE EQUIVALENT TO SANITATION STANDARDS ESTABLISHED BY AN AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI) ACCREDITED PROGRAM.
- ALL FLOOR MOUNTED EQUIPMENT WILL BE INSTALLED ON MINIMUM 6" SANITARY LEGS, CASTERS OR COMPLETELY SEALED IN POSITION ON A 4" HIGH CURB WITH CONTINUOUSLY COVERED BASE. COUNTERTOP EQUIPMENT WILL BE ON 4" SANITARY LEGS OR SEALED TO THE COUNTER UNLESS READILY MOVABLE.
- FOR ALL SELF-SERVICE SODA, ICE AND OTHER DISPENSERS WHERE REFILLS ARE PROVIDED THEY MUST BE PUSH BUTTON TYPES, OR LEVER TYPES WHERE THE LEVER CONTACTS THE CONTAINER AT LEAST ONE INCH BELOW THE RIM.
- ANY OPERABLE WINDOWS, VENT OPENING, OR OTHER SIMILAR OPENINGS MUST BE PROVIDED WITH TIGHT FITTING SCREENS OF MINIMUM 16 MESH TO THE INCH. WINDOWS SHALL BE FIXED AT FOOD PREP, UTENSIL-WASHING, OPEN FOOD AND UTENSIL STORAGE AREAS.
- ALL EXTERIOR DOORS SHALL OPEN OUTWARD, BE SELF-CLOSING AND TIGHT FITTING.
- BI-FOLD, FRENCH, ACCORDION STYLE AND ROLL-UP DOORS CANNOT OPEN INTO THE FOOD PREP, UTENSIL WASHING OR UNPACKAGED FOOD SERVICE AREAS.
- TOILET ROOM AND DRESSING ROOM DOORS MUST BE SELF-CLOSING AND TIGHT FITTING.
- DELIVERY DOORS SHALL HAVE AIR CURTAIN FANS THAT SPAN THE WIDTH OVER THE DOOR. THE FAN MUST ACTIVATE VIA A MICROSWITCH PROVIDING A MINIMUM VELOCITY OF 1600 FPM MEASURED 3 FEET ABOVE THE GROUND.
- A MINIMUM OF 10 FOOT-CANDLES OF LIGHT MEASURED 30" OFF FLOOR SHALL BE PROVIDED IN WALK-IN REFRIGERATED STORAGE AND DRY STORAGE AREAS.
- A MINIMUM OF 20-FOOT CANDLES OF LIGHT SHALL BE PROVIDED WHERE FOOD, FRESH PRODUCE OR PRE-PACKAGED ITEMS ARE PROVIDED FOR CONSUMER SELF-SERVICE AND SOLD OR OFFERED FOR CONSUMPTION INSIDE EQUIPMENT, IN AREAS USED FOR HAND WASHING, WAREWASHING, UTENSIL STORAGE, AND TOILET ROOMS.
- A MINIMUM OF 50 FOOT-CANDLES OF LIGHT MEASURED 30" OFF FLOOR SHALL BE PROVIDED WHEN WORKING WITH FOOD, UTENSILS, EQUIPMENT SUCH AS KNIVES, SLICERS, GRINDERS, AREAS WHERE EMPLOYEE SAFETY IS A FACTOR AND IN ALL AREAS DURING PERIODS OF CLEANING.
- SHATTER SHIELDS SHALL BE PROVIDED FOR ALL LIGHTS ABOVE FOOD PREPARATION, WORK, AND STORAGE AREAS.
- ALL WAREWASHING SINKS TO HAVE 3 COMPARTMENTS THAT ARE A MINIMUM SIZE OF AT LEAST 18"x18"x12" DEEP (OR 18"x20"x12" DEEP) WITH A MINIMUM 18" DRAINBOARD AT EACH END, IF AGAINST A WALL, IT MUST HAVE AN 8" INTEGRAL BACKSPASH. HOWEVER, IT MUST BE CAPABLE OF ACCOMMODATING THE LARGEST UTENSIL TO BE WASHED. A WAREWASHING MACHINE DOES NOT SUBSTITUTE FOR SINK REQUIREMENT. 3 OR 4 COMPARTMENT BAR SINKS TO BE AT LEAST 12"x12"x10" DEEP (OR 10"x14"x10" DEEP) WITH A MINIMUM 18" DRAINBOARD AT EACH END.
- ALL SINKS SHALL HAVE SPOUT(S) CAPABLE OF REACHING EACH COMPARTMENT.
- FOOD PREP SINK COMPARTMENT(S) TO BE AT LEAST 18"x18"x12" DEEP (OR 18"x20"x12" DEEP) WITH A MINIMUM 18" DRAINBOARD. SEPARATE FOOD PREP SINKS SHALL BE PROVIDED FOR MEATS AND PRODUCE.
- A SEPARATE WET WASTE DUMP FIXTURE SHALL BE PROVIDED FOR DISPOSAL OF DRINK OR ICE WASTE.
- EACH HAND WASHING SINK MUST HAVE PERMANENTLY MOUNTED SINGLE-SERVICE SOAP AND PAPER TOWEL DISPENSERS.
- THE HOT WATER HEATER WILL BE A COMMERCIAL TYPE CAPABLE OF CONSTANTLY SUPPLYING HOT WATER AT A TEMPERATURE OF 120° F TO ALL SINKS. IN SIZING THE WATER HEATER, THE PEAK HOURLY DEMAND FOR ALL SINKS, ETC. ARE ADDED TOGETHER TO DETERMINE THE MINIMUM REQUIRED RECOVERY RATE.
- ALL LAVATORIES OR HAND SINKS WILL HAVE A COMBINATION FAUCET OR PREMIXING FAUCET CAPABLE OF SUPPLYING WATER TEMPERED TO 100°-108° F, SELF-CLOSING OR METERED FAUCET TO PROVIDE AT LEAST 15 SECONDS OF WATER WITHOUT REACTIVATION.
- ALL PLUMBING, ELECTRICAL AND GAS LINES SHALL BE CONCEALED WITHIN THE BUILDING STRUCTURE TO GREAT AN EXTENT AS POSSIBLE. ALL EXPOSED CONDUITS, PLUMBING, ETC. SHALL BE INSTALLED AT LEAST 6" OFF FLOOR AND 3/4" FROM WALLS USING STANDOFF BRACKETS.
- CONDUITS, PLUMBING OR PIPING CANNOT BE INSTALLED ACROSS ANY AISLE WAY, TRAFFIC AREA OR DOOR OPENING.
- MULTIPLE RUNS OR CLUSTERS OF CONDUIT OR PIPELINES SHALL BE FURRED IN OR ENCASED IN AN APPROVED SEALED ENCLOSURE.
- ALL LIQUID WASTE SHALL BE DRAINED BY MEANS OF INDIRECT WASTE PIPES INTO A FLOOR SINK. FLOOR SINKS ARE TO BE INSTALLED FLUSH WITH THE FINISHED FLOOR SURFACE AND HAVE SUITABLE EASILY REMOVABLE SAFETY COVER GRATES.
- FLOOR SINK TO BE 50% EXPOSED WHEN NO ACCESS IS PROVIDED FOR CLEANING OR BE IN LINE WITH THE FRONT FACE OF ELEVATED FREESTANDING EQUIPMENT.
- APPROVED BACKFLOW PREVENTION DEVICES SHALL BE PROPERLY INSTALLED UPSTREAM OF ANY POTENTIAL HAZARD BETWEEN THE POTABLE WATER SUPPLY AND A SOURCE OF CONTAMINATION. HOSES SHALL NOT BE ATTACHED TO A FAUCET OR HOSE BIBB UNLESS AN APPROVED BACKFLOW PREVENTER IS PROVIDED.
- WATER SUPPLY TO CARBONATORS SHALL BE PROTECTED BY AN APPROVED REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTER. THE RELIEF VALVE SHALL DRAIN INDIRECTLY TO SEWER WITH A LEGAL AIR GAP.
- FOR CLEANING FLOOR MATS, THE JANITORIAL SINK SHALL BE A MINIMUM 24" BY 36" FLOOR-MOUNTED TYPE. MOPS SHALL BE PLACED IN A POSITION THAT ALLOWS THEM TO AIR-DRY WITHOUT SOILING WALLS, EQUIPMENT, OR SUPPLIES.
- THE JANITORIAL SINK FAUCET WILL HAVE A THREADED OUTER LIP FOR HOSE ATTACHMENT AND AN APPROVED BACKFLOW PREVENTION DEVICE. NO CHEMICAL DISPENSING SYSTEMS OR SHUT-OFF VALVES TO BE ATTACHED TO MOP SINK FAUCET OUTLET UNLESS A "SIDEKICK" PLUMBING DEVICE IS INSTALLED.
- NO CONDENSATE OR WASTEWATER INCLUDING HVAC WILL DRAIN INTO THE JANITORIAL SINK.
- GREASE TRAP TO BE LOCATED OUTSIDE THE FOOD SERVICE ACTIVITY AREA. FLUSH WITH THE FINISHED FLOOR WHEN INDOORS. LOCAL WASTEWATER DISTRICT OR BUILDING DEPARTMENT TO BE CONTACTED FOR GREASE REMOVAL REQUIREMENTS.
- FLOOR DRAINS SHALL BE INSTALLED IN FLOORS THAT ARE WATER-FLUSHED FOR CLEANING AND IN AREAS WHERE PRESSURE SPRAY METHODS FOR CLEANING EQUIPMENT ARE USED. IN RESTROOMS, JANITORIAL ROOMS, SCULLERIES, AND AT BARS WITH WAREWASHING, FLOOR SURFACES IN AREAS PURSUANT TO THIS SHALL BE SLOPED 1/32 TO THE FLOOR DRAINS.
- ADEQUATE VENTILATION SHALL BE PROVIDED TO ALL TOILET ROOMS, JANITOR CLOSETS WITH MOP SINKS, INDOOR TRASH ROOMS AND IN DRESSING/CHANGING ROOMS.
- THE FLOOR FINISH SHALL HAVE A SMOOTH SURFACE UNDER ALL EQUIPMENT AND WALKWAYS WILL HAVE A LIGHT TEXTURE ONLY.
- THE PAINT USED ON WALLS AND CEILINGS OF ALL KITCHEN, FOOD PREPARATION, WORK STORAGE AREAS SHALL BE GLOSS OR SEMI-GLOSS ENAMEL. FINISH MATERIAL SHALL BE LIGHT COLOR IN FOOD PREP AREAS FOR EASY CLEANING.
- PRIOR TO INSTALLATION, SAMPLES OF FINISHES SHALL BE SUBMITTED TO ENVIRONMENTAL HEALTH FOR APPROVAL AS NEEDED.
- COLD STORAGE ROOMS SHALL BE PROVIDED WITH A SECTION OF SHELVING INSTALLED TO HOLD SHALLOW COOL DOWN PANS - NOT TO EXCEED 4" IN HEIGHT. SPACE BETWEEN SHELVING TO BE AT LEAST 8" HIGH.
- BACKUP DRY STORAGE SHELVING SHALL BE A MINIMUM OF 96 LINEAR FEET (MEASURED WITH TIERS) OR 25% OF KITCHEN, FOOD PREP, AND WORK AREAS, WHICHEVER IS GREATER. SHELVING SHALL BE AT LEAST 18 INCHES DEEP AND START A MINIMUM SIX INCHES OFF THE FLOOR SURFACE.
- SHELVING OVER WET AREAS (SINKS, MOP SINKS, ETC.) AND FOOD PREP SURFACES SHALL BE METAL.
- ALL SEAMS, GAPS, OPENINGS SHALL BE PROPERLY SEALED PER CODE.
- ALL EMPLOYEE RESTROOMS SHALL BE PROVIDED WITH SOAP & TOWEL DISPENSERS.

CHOP SUEY SOCIAL CLUB

COUNTY OF SAN DIEGO
DEPARTMENT OF
ENVIRONMENTAL HEALTH AND QUALITY

2877 UNIVERSITY AVE.
SAN DIEGO, CA 92104

PROVISIONAL APPROVAL

PLANS ACCEPTED FOR CONSTRUCTION SUBJECT TO THE REQUIREMENTS OF THE STATE AND LOCAL REGULATIONS. THIS STAMP IS NO ASSURANCE THAT THE PLANS OR SPECIFICATIONS ARE CORRECT IN EVERY RESPECT. ERRORS IN DESIGN OR CONSTRUCTION MUST BE CORRECTED.

BY **J. ARSUA, M.S. REHS** DATE **10/14/2021**
APPROVED SET FOR PLANS MUST REMAIN ON THE JOB SITE DURING CONSTRUCTION

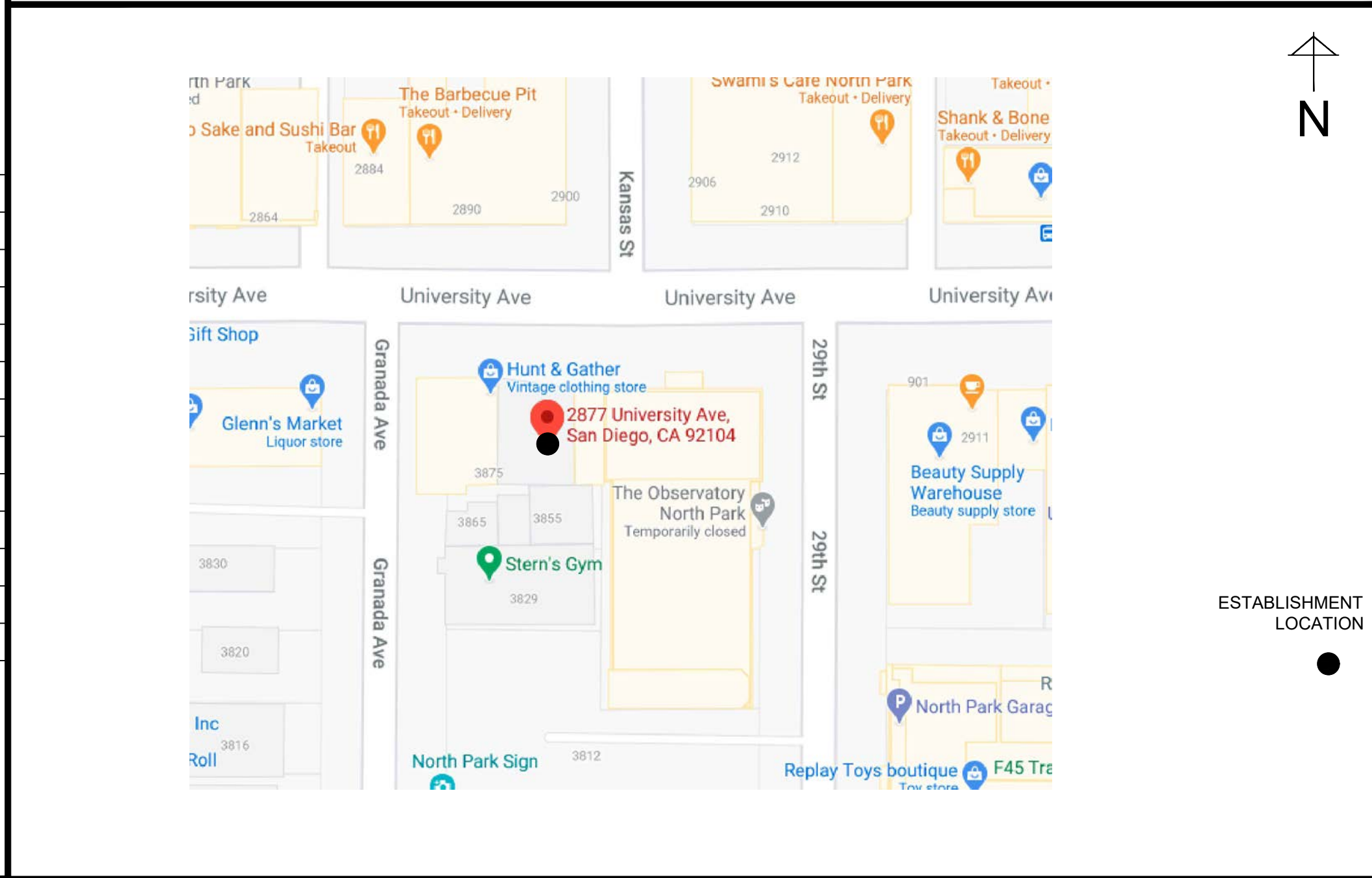
FINISH SCHEDULE

AREA	FLOOR		BASE		WALL		CEILING		REMARKS		
	COMMERCIAL CERAMIC TILE	COMMERCIAL EPOXY	COMMERCIAL CERAMIC TILE	COMMERCIAL EPOXY	MIN 8" HEIGHT STAINLESS STEEL WALL WASHING SINKS WITH PAINTED GYP. ABOVE (MIN.)	PREFABRICATED GALVALUME PANEL FULL HEIGHT STAINLESS STEEL TO HOODS AND BEHIND UNDERBAR EQUIPMENT	PAINTED GYP. BOARD	F.R.P. BOARD 8' MIN.		WASHABLE ACT	PREFABRICATED GALVALUME PANEL
DRY STORAGE											
3 COMP. POT SINK											
WALK-IN COOLER											
WALK-IN FREEZER											
PREP SINKS											
PREP AREA											
COOKLINE											
RESTROOMS											
BAR (EMPLOYEE SIDE)											
DEMO KITCHEN											
RICE AND DEATH											
CHINOS											
GREASE TRAP ROOM											

OWNER INFORMATION

OPERATOR/OWNER: VISION CULTURE LLC
CONTACT PERSON: ANTHONY ANDERSON
PHONE: (310) 755-9275
E-MAIL: tone@visionculture.com
CHINOS AND *RICE OR DEATH* ARE TO BE OPERATED BY EMPLOYEES OF CHOP SUEY SOCIAL CLUB

VICINITY MAP



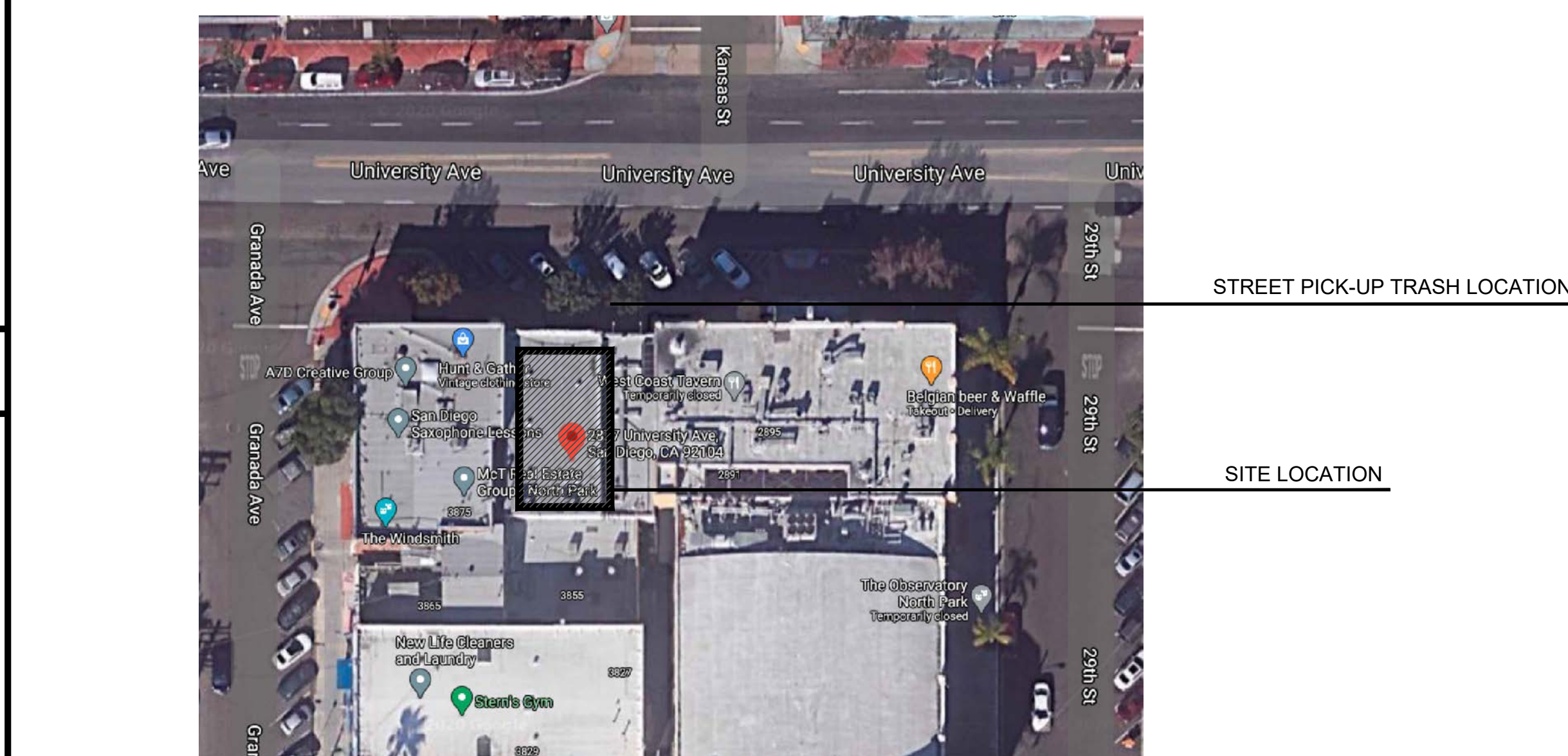
FINISH NOTES

- ALL BASES IN ABOVE FINISH SCHEDULE SHALL BE A CONTINUOUS COVE BASE MINIMUM 4" HIGH W/ 3/8" RADIUS.
- ALL PAINTED AREAS SHALL BE ENAMEL SEMI-GLOSS LIGHT-COLORED, SMOOTH AND EASILY CLEANABLE, W/ 75% REFLECTANCE OR GREATER.
- ACOUSTIC PANEL SHALL BE ARMSTRONG CLEAN ROOM OR EQUAL.
- SLIM FOOT TO BE HUNTINGTON PACIFIC CERAMIC MODEL # S3619T.
- GENERAL CONTRACTOR TO SUBMIT A SAMPLE OF CEILING TILE AND SLIM FOOT TO HEALTH DEPARTMENT FOR APPROVAL PRIOR TO CONSTRUCTION.
- STAINED SEALED CONCRETE TO BE ACID AND GREASE RESISTANT AND USDA APPROVED.

GENERAL NOTES

- ALCOHOL SOLD ON PREMISES
 - SNEEZE GUARDS ARE NOT REQUIRED
 - MAXIMUM NUMBER OF EMPLOYEES PER SHIFT: 8
 - WATER DISTRICT: CITY OF SAN DIEGO
 - SEWER DISTRICT: CITY OF SAN DIEGO METRO WASTE
 - MULTIPLE USE UTENSILS/ SINGLE USE UTENSILS (ALL SINGLE SERVICE UTENSILS AND NAPKINS TO BE PREPACKAGED DUE TO COVID-19 UNTIL PUBLIC HEALTH ORDER IS MODIFIED)
- ESTABLISHMENT SQUARE FEET: 1543 SQ. FT.
SCOPE OF WORK: REMODEL OF CHINESE RESTAURANT KITCHEN AND BAR
- FULL PREP AND ALL THAWING AND WASHING OF FRUITS / VEGETABLES IS TO OCCUR IN THE MAIN KITCHEN.
 - NO FOOD WILL BE SERVED AND/OR STORED IN THE KIOSKS (RICE OR DEATH AND CHINOS); ONLY BEVERAGES FROM THE SODA MACHINE DISPENSER

TRASH LOCATION



SHEET INDEX

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FS-4.1	FOODSERVICE ABOVE SLAB PLUMBING ROUGH IN PLAN
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FS-H10	HOOD DRAWINGS & SPECIFICATIONS

REVISIONS

△	DEH CORRECTIONS_01-29-21	
△	CLIENT CORRECTIONS_06-24-21	
△	CLIENT REVISIONS_10-08-21	X
△	PERMIT SET	
△		X

ISSUE DATES

CLIENT	
DESIGN DEVELOPMENT	
HEALTH DEPARTMENT	
PERMIT SET	
CONSTRUCTION SET	

PROJECT NAME:
CHOP SUEY SOCIAL CLUB

PROJECT LOCATION:
**2877 UNIVERSITY AVE.
SAN DIEGO, CA 92104**

DATE: 11/18/20
SCALE: NONE
PROJECT NUMBER: 217620

PROJECT NAME:
**FOODSERVICE
TITLE SHEET AND FINISH**

SHEET NUMBER

FS-T

FOOD SERVICE EQUIPMENT SCHEDULE

EQUIPMENT		
NO.	QTY	DESCRIPTION
KITCHEN AREA		
1.0	1	UNHEATED AIR CURTAIN
2.0	2	EMPLOYEE STORAGE LOCKERS
3.0	1	EXISTING TO REMAIN WALK-IN FREEZER W/ LIGHTS, EVAP. COIL AND REMOTE CONDENSER
3.1	LOT	EXISTING WALK-IN FREEZER WALL MOUNTED SHELVING
4.0	1	EXISTING TO REMAIN WALK-IN COOLER W/ LIGHTS, EVAP. COIL AND REMOTE CONDENSER
4.1	2	KEG RACK (ACCOMMODATES 6 FULL SIZE KEGS)
4.2	LOT	EXISTING WALK-IN COOLER WALL MOUNTED SHELVING
5.0	1	REACH-IN GLASS DOOR REFRIGERATOR W/ CASTERS (SELF-CONTAINED)
6.0	1	(4) BURNER RANGE 24"W W/ CASTERS & STANDARD OVEN BASE
6.1	1	GAS QUICK DISCONNECT (NOT SHOWN ON PLANS)
7.0	1	DEMO COUNTER W/ BUILT-IN WOOD BLOCK CUTTING BOARDS
8.0	1	MILLWORK COUNTER W/ DOORS AND OVERHEAD CABINET W/ TRASH CHUTE AND CUT OUT FOR ITEM 8.1 (DESIGNED BY ARCHITECT / INTERIOR DESIGNER)
8.1	1	S/S DROP-IN HAND SINK, SOAP & TOWEL DISPENSER BY OWNER
9.0	1	TYPE 1 EXHAUST ISLAND HOOD W/ LIGHTS
9.1	1	EXHAUST FAN (NOT SHOWN ON PLANS)
9.2	1	MAKE UP AIR FAN (NOT SHOWN ON PLANS)
9.3	1	FIRE SUPPRESSION SYSTEM
9.4	1	CONTROL PANEL (LOCATED IN CABINET ON LEFT SIDE OF THE HOOD)
9.5	LOT	HOOD TRIM
9.6	1	REMOTE FIRE PULL, VERIFY LOCATION & QUANTITY W/ FIRE SUPPRESSION OR ANSUL SUBCONTRACTOR
10.0	1	S/S WALL MOUNTED HAND SINK W/ 6"H MIN. SPLASH GUARDS, SOAP & TOWEL DISPENSER BY OWNER
11.0	1	S/S WALL SHELF (48"W X 12"D)
12.0	1	S/S WALL MOUNTED HAND SINK W/ 6"H MIN. SPLASH GUARDS, SOAP & TOWEL DISPENSER BY OWNER
13.0	1	WATER HEATER (GAS)
14.0	1	FLOOR MOUNTED MOP SINK
14.1	1	SERVICE FAUCET
15.0	1	JANITORIAL SHELF W/ MOP & BROOM RACK (12"D X 24"W)
16.0	1	GREASE TRAP (LOCATED INSIDE A CLOSET, UNDERSLAB)
17.0	1	EXISTING TO REMAIN EXHAUST HOOD TYPE 1
17.1	1	EXISTING EXHAUST FAN (NOT SHOWN ON PLANS)
17.2	1	EXISTING MAKE UP AIR FAN (NOT SHOWN ON PLANS)
17.3	1	FIRE SUPPRESSION SYSTEM
17.4	1	EXISTING CONTROL PANEL
17.5	1	EXISTING HOOD TRIM
18.0	1	72" RANGE W/ CASTERS, (6) OPEN BURNER, (1) 36" GRIDDLE AND (2) STANDARD OVENS
18.1	1	GAS QUICK DISCONNECT (NOT SHOWN ON PLANS)
19.0	1	FRYER W/ CASTERS (GAS)
19.1	1	GAS QUICK DISCONNECT (NOT SHOWN ON PLANS)
19.2	1	PORTABLE FRYER FILTRATION SYSTEM
20.0	1	COUNTERTOP CHARBROILER (GAS)
20.1	1	GAS QUICK DISCONNECT (NOT SHOWN ON PLANS)
21.0	1	COUNTERTOP GRIDDLE (GAS)
21.1	1	GAS QUICK DISCONNECT (NOT SHOWN ON PLANS)
22.0	1	REFRIGERATED BASE W/ CASTERS (SELF-CONTAINED)
23.0	1	WOK RANGE W/ 16" HOLES, 18" TIP JET BURNER ANTI-CLOGGING & 3 FAUCETS
23.1	1	GAS QUICK DISCONNECT (NOT SHOWN ON PLANS)
24.0	2	48"W REFRIGERATED SANDWICH SALAD PREP TABLE W/ CASTERS (SELF-CONTAINED)
25.0	1	S/S WORKTABLE W/ UNDERSHELF (36"W X 30"D)
26.0	1	2-DOOR W/WORKTOP REFRIGERATOR W/ CASTERS (SELF-CONTAINED)
27.0	1	S/S PASS THRU SHELF 18"D
28.0	1	S/S SERVICE COUNTER W/ UNDERSHELVES (34 LF AS PART OF THE DRY STORAGE)
29.0	4	RETRACTABLE HEAT LAMP
30.0		SPARE NO.
31.0	1	S/S "L" SHAPED CLEAN DISH TABLE
32.0	1	LOW TEMP VENTLESS DISHWASHER
33.0	1	S/S "L" SHAPED SOILED DISH TABLE
33.1	1	PRE-RINSE FAUCET FOR ITEM 33.0
33.2	1	DISHTABLE DOUBLE SIDED SORTING SHELF, TUBULAR DESIGN
34.0	1	3 COMPARTMENT SINK (18"X24"X12" COMPARTMENTS AND 18" DRAINBOARDS)
34.1	1	PRE-RINSE FAUCET W/ ADD ON FAUCET
34.2	3	TWIST WASTE VALVE (NOT SHOWN ON PLAN)
35.0	2	S/S WALL MOUNTED TUBULAR SORTING SHELF
36.0	13	CORNER GUARD
37.0	1	EXISTING / RELOCATED 2-DOOR REACH-IN REFRIGERATOR W/ CASTERS (SELF-CONTAINED)
38.0		SPARE NO.
39.0	3	S/S WALL SHELF (36"W X 12"D)
40.0	1	S/S "L" SHAPED WORK TABLE W/ (2) SINKS (BOWL SIZE: 18"W X 18"D X 12"H)
40.1	2	DECK MOUNT FAUCET FOR ITEM 40.0
40.2	2	TWIST WASTE VALVE (NOT SHOWN ON PLAN)
41.0	2	1-DOOR REFRIGERATOR W/ CASTERS (SELF-CONTAINED)
42.0	1	ICE MAKER (AIR-COOLED)
42.1	1	ICE BIN
42.2	1	WATER FILTER
43.0	2	PRINTER
44.0	1	BAG-IN-BOX STORAGE RACK
44.1	1	BAG IN BOX SYSTEM CARBONATOR & WATER FILTERS (BY VENDOR)
44.2	1	BACK FLOW PREVENTER FOR B.I.B. CARBONATOR (BY PLUMBING CONTRACTOR) (NOT SHOWN ON PLANS)
44.3	1	CO2 TANK
44.4	1	NITRO TANK
45.0	5	DRY STORAGE SHELVING UNIT (CHROME COATED, 86" POSTS, 5 TIERS PER UNIT)
46.0	LOT	MILLWORK CABINET DOORS (REFER TO ARCHITECTURAL SHEETS FOR DOOR DETAILS)
47.0		SPARE NO.
48.0	1	POWER PACK FOR BEER COOLING SYSTEM
48.1	1	WALL MOUNTED SHELF FOR ITEM 48.1
BAR AREA		
A1	1	BACK BAR COUNTER (DESIGNED BY ARCHITECT / INTERIOR DESIGNER)
A2	1	OVERHEAD WALL MOUNTED LIQUOR STORAGE CABINET (DESIGNED BY ARCHITECT / INTERIOR DESIGNER) (30 LF)
A3	1	BACK BAR COOLER (SELF-CONTAINED) (CONDENSER ON THE RIGHT)
A3.1	1	BACK BAR COOLER (SELF-CONTAINED) (CONDENSER ON THE LEFT)
A4	4	P.O.S. SYSTEM
A5	1	WALL MOUNTED (6) TAPS BEER DISPENSER (GLYCOL COOLED)
A5.1	1	DRIP TRAY TROUGH, SURFACE MOUNT W/ BUILT-IN GLASS RINSER
A6	2	UNDERBAR 30" ICE BIN W/ COLD PLATE, INSULATED BOTTLE STORAGE BIN
A6.1	2	UNDERBAR SINGLE SPEED RAIL
A7	1	S/S 30" DRIP TRAY
A8	2	SODA GUN W/ HOLDER
A9	1	UNDERBAR 18"W CORNER DRAINBOARD
A10	1	UNDERBAR DUMP SINK W/ FAUCET
A11	2	UNDERBAR 24"W DRAINBOARD W/ GLASS RACK STORAGE
A12	1	UNDERBAR LOW TEMP GLASSWASHER W/ 6" LEGS
A13	1	UNDERBAR 24" ICE BIN W/ COLD PLATE, INSULATED BOTTLE STORAGE BIN
A13.1	1	UNDERBAR SINGLE SPEED RAIL
A14	1	UNDERBAR HANDSINK W/ FAUCET, 6"H SPLASH GUARDS AND BUILT-IN SOAP AND TOWEL DISPENSER
A15	1	BAR COUNTER (DESIGNED BY ARCHITECT / INTERIOR DESIGNER)
A16	1	S/S 24" DRIP TRAY
A17	2	S/S LIQUOR STEP
RICE OR DEATH / CHINOS		
B1	2	S/S WALL MOUNTED HANDSINK W/ FAUCET (SOAP & TOWEL DISPENSER BY OWNER)
B2	2	MILLWORK COUNTER FOR SODA DISPENSER (DESIGNED BY ARCHITECT / INTERIOR DESIGNER)
B3	2	SODA MACHINE DISPENSER 6-VALVES W/ MOUNTING KIT (BY VENDOR)
B3.1	2	ICE MAKER FOR ITEM B3
B3.2	2	WATER FILTER
B4	2	P.O.S. SYSTEM
B5	2	S/S FRONT SERVICE COUNTER

REVISIONS

△	DEH CORRECTIONS	01-28-21
△	CLIENT CORRECTIONS	06-24-21
△	CLIENT REVISIONS	10-08-21
△		X
△		X

ISSUE DATES

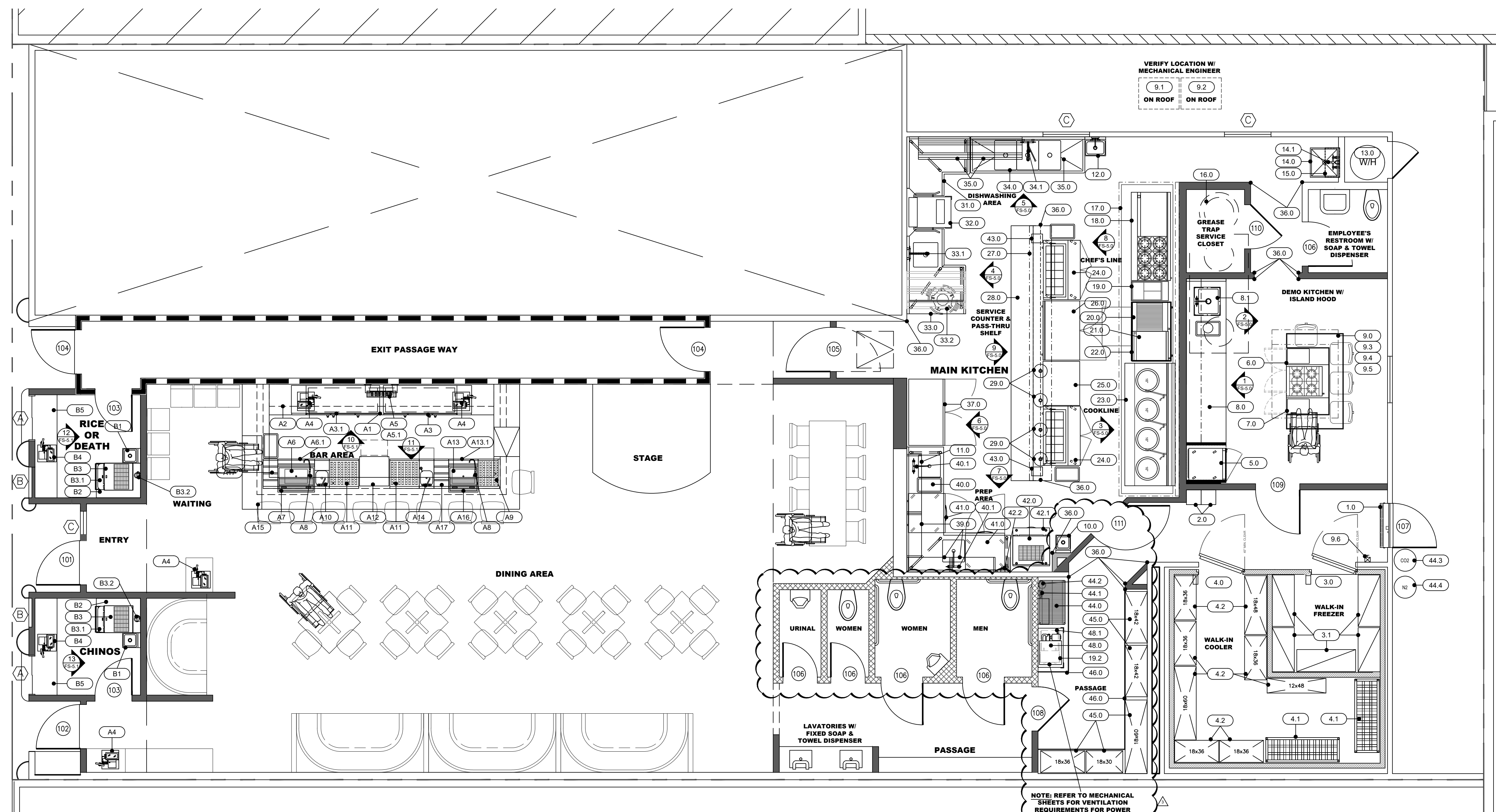
CLIENT	
DESIGN DEVELOPMENT	
HEALTH DEPARTMENT	
PERMIT SET	
CONSTRUCTION SET	

PROJECT NAME: **CHOP SUEY SOCIAL CLUB**
 PROJECT LOCATION: **2877 UNIVERSITY AVE. SAN DIEGO, CA 92104**

DATE: 11/18/20
 SCALE: 1/4" = 1'-0"

PROJECT NUMBER: 217620

PROJECT NAME: **FOODSERVICE EQUIPMENT PLAN**
 SHEET NUMBER: **FS-1.0**

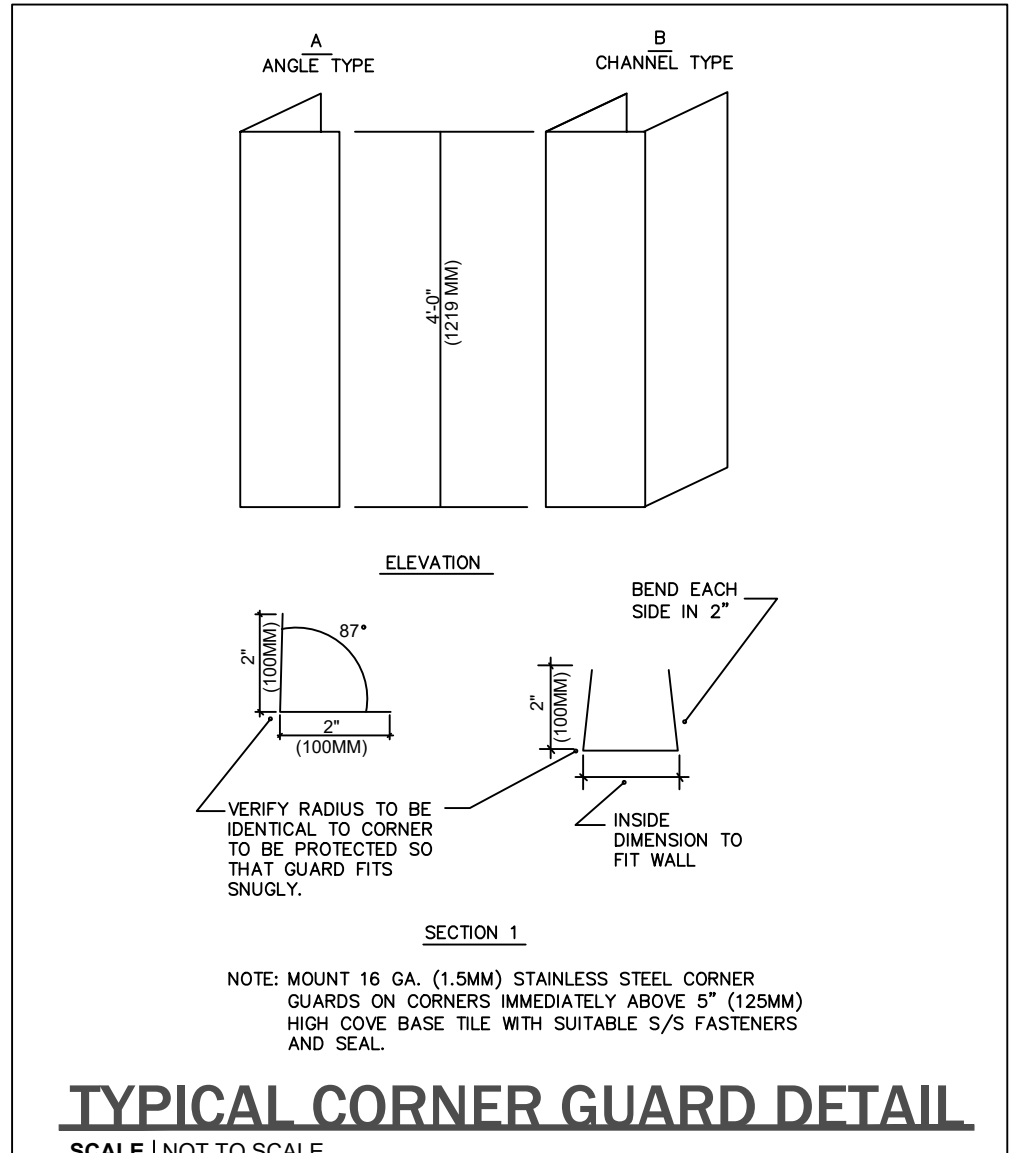


DOOR SCHEDULE

NO.	DESCRIPTION	REMARKS
101	FRONT ENTRANCE	SELF-CLOSING, TIGHT-FITTING OUTWARD FACING
102	DINING ENTRANCE	SELF-CLOSING, TIGHT-FITTING OUTWARD FACING
103	KIOSK ENTRANCE	SELF-CLOSING, TIGHT-FITTING
104	HALLWAY ENTRANCE	SELF-CLOSING, TIGHT-FITTING OUTWARD FACING
105	KITCHEN ENTRANCE	TRAFFIC SWING DOOR
106	RESTROOM ENTRANCE	SELF-CLOSING, TIGHT-FITTING
107	DELIVERY ENTRANCE	SELF-CLOSING, TIGHT-FITTING OUTWARD FACING
108	DRY STORAGE ENTRANCE	SELF-CLOSING, TIGHT-FITTING OUTWARD FACING
109	DEMO KITCHEN	SLIDING DOOR HUNG FROM THE CEILING W/ A MINIMUM GAP AT THE BOTTOM OF DOOR
110	GREASE TRAP ROOM	SELF-CLOSING, TIGHT-FITTING W/ LOUVERED PANEL
111	BACK ENTRANCE KITCHEN	SELF-CLOSING, TIGHT-FITTING

WINDOW SCHEDULE

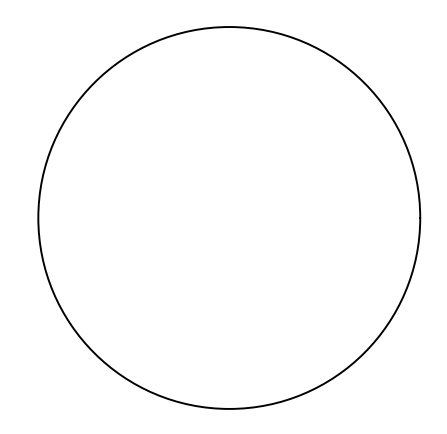
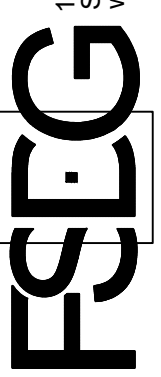
NO.	DESCRIPTION	REMARKS
A	PASS-THRU FRONT WINDOW	3'-3" x 4'-0" WINDOW W/ NEW SLIDING PASS THRU WINDOW.
B	DECORATED WOOD FRAMED GRILL	NOT A WINDOW NOR OPENING WALL FACE
C	EXTERIOR WINDOW	FIXED WINDOW



FOOD SERVICE EQUIPMENT SCHEDULE



1002 MARKET STREET TEL: (619) 238-9156
 SAN DIEGO, CA 92101 FAX: (619) 238-9068
 www.fseegroup.com



REVISIONS	
▲	DEH CORRECTIONS 01-28-21
▲	CLIENT CORRECTIONS 06-24-21
▲	CLIENT REVISIONS 10-08-21
▲	
▲	

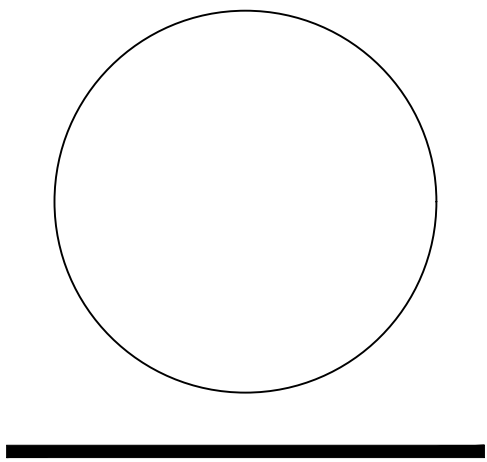
ISSUE DATES	
	CLIENT
	DESIGN DEVELOPMENT
	HEALTH DEPARTMENT
	PERMIT SET
	CONSTRUCTION SET

PROJECT NAME: **CHOP SUEY SOCIAL CLUB**
 PROJECT LOCATION: **2877 UNIVERSITY AVE. SAN DIEGO, CA 92104**

DATE: 11/18/20
 SCALE: NOT TO SCALE
 PROJECT NUMBER: 217620

PROJECT NAME: **FOODSERVICE EQUIPMENT SCHEDULE**
 SHEET NUMBER: **FS-2.0**

NO.	QTY	EQUIPMENT	DESCRIPTION	MANUFACTURER	MODEL #	ELECTRICAL						PLUMBING				GAS		REMARKS	
						V	PH	AMP	KW	HP	CONNECT		SUPPLY		WASTE		SIZE		MBH
											WIRED DIRECT	CORD/PLUG	HOT	COLD	SIZE	DIRECT			
KITCHEN AREA																			
1.0	1		UNHEATED AIR CURTAIN	BERNER	SLC07-1036A	120	1	3.4	0.41										
2.0	2		EMPLOYEE STORAGE LOCKERS	WIN-HOLT															
3.0	1		EXISTING TO REMAIN WALK-IN FREEZER W/ LIGHTS, EVAP. COIL AND REMOTE CONDENSER	CUSTOM STAINLESS STEEL	NSF APPROVED													EXISTING	
3.7	LOT		EXISTING WALK-IN FREEZER WALL MOUNTED SHELVING	EXISTING															
4.0	1		EXISTING TO REMAIN WALK-IN COOLER W/ LIGHTS, EVAP. COIL AND REMOTE CONDENSER	CUSTOM STAINLESS STEEL	NSF APPROVED													EXISTING	
4.1	2		KEG RACK (ACCOMMODATES 6 FULL SIZE KEGS)	JOHN BOOS & CO.	ALKR-2060														
4.2	LOT		EXISTING WALK-IN COOLER WALL MOUNTED SHELVING	EXISTING															
5.0	1		REACH-IN GLASS DOOR REFRIGERATOR W/ CASTERS (SELF-CONTAINED)	TRUE	T-23G-2-HC-FGD01	120	1	2.2	0.26									5-15P	
6.0	1		(4) BURNER RANGE 24"W W/ CASTERS & STANDARD OVENBASE	AMERICAN RANGE	AR-4													3/4"	
6.1	1		GAS QUICK DISCONNECT (NOT SHOWN ON PLANS)	DORMONT	1675KIT48														
7.0	1		DEMO COUNTER W/ BUILT-IN WOOD BLOCK CUTTING BOARDS	CUSTOM MILLWORK															
8.0	1		MILLWORK COUNTER W/ DOORS AND OVERHEAD CABINET W/ TRASH CHUTE AND CUT OUT FOR ITEM 8.1 (DESIGNED BY ARCHITECT/ INTERIOR DESIGNER)	CUSTOM MILLWORK	CUSTOM														
8.1	1		S/S DROP-IN HAND SINK SOAP & TOWEL DISPENSER BY OWNER	JOHN BOOS & CO.	PB-DISINK201612														
9.0	1		TYPE I EXHAUST ISLAND HOOD W/ LIGHTS	CAPTIVE AIRE	REFER TO HOOD DRAWINGS	120	1	5.0	0.60										
9.1	1		EXHAUST FAN (NOT SHOWN ON PLANS)	BY MECHANICAL CONTRACTOR															
9.2	1		MAKE UP AIR FAN (NOT SHOWN ON PLANS)	BY MECHANICAL CONTRACTOR															
9.3	1		FIRE SUPPRESSION SYSTEM	BY FIRE SUPPRESSION SUBCONTRACTOR															
9.4	1		CONTROL PANEL (LOCATED IN CABINET ON LEFT SIDE OF THE HOOD)	CAPTIVE AIRE	REFER TO HOOD DRAWINGS														
9.5	LOT		HOOD TRIM	CUSTOM STAINLESS STEEL	CUSTOM														
9.6	1		REMOTE FIRE PULL (VERIFY LOCATION & QUANTITY W/ FIRE SUPPRESSION OR ANSUL SUBCONTRACTOR)																
10.0	1		S/S WALL MOUNTED HAND SINK W/ 6" MIN. SPLASH GUARDS, SOAP & TOWEL DISPENSER BY OWNER	JOHN BOOS & CO.	PBHS-W-0909-SSLR														
11.0	1		S/S WALL SHELF (48" W X 12" D)	JOHN BOOS & CO.	BHS1248														
12.0	1		S/S WALL MOUNTED HAND SINK W/ 6" MIN. SPLASH GUARDS, SOAP & TOWEL DISPENSER BY OWNER	JOHN BOOS & CO.	PBHS-W-1410-P-SSLR														
13.0	1		WATER HEATER (GAS)	BY PLUMBING CONTRACTOR															
14.0	1		FLOOR MOUNTED MOP SINK	BY PLUMBING CONTRACTOR															
14.1	1		SERVICE FAUCET	BY PLUMBING CONTRACTOR															
14.2	1		JANITORIAL SHELF W/ MOP & BROOM RACK (12" D X 24" W)	JOHN BOOS & CO.	PB-MSS924														
16.0	1		GREASE TRAP (LOCATED INSIDE A CLOSET UNDERSLAB)	BY PLUMBING CONTRACTOR															
17.0	1		EXISTING TO REMAIN EXHAUST HOOD TYPE I	CUSTOM STAINLESS STEEL	REFER TO SHEET FS-H10														
17.1	1		EXISTING EXHAUST FAN (NOT SHOWN ON PLANS)	BY MECHANICAL CONTRACTOR															
17.2	1		EXISTING MAKE UP AIR FAN (NOT SHOWN ON PLANS)	BY MECHANICAL CONTRACTOR															
17.3	1		FIRE SUPPRESSION SYSTEM	BY FIRE SUPPRESSION SUBCONTRACTOR															
17.4	1		EXISTING CONTROL PANEL	EXISTING															
17.5	1		EXISTING HOOD TRIM	CUSTOM STAINLESS STEEL															
18.0	1		72" W RANGE W/ CASTERS, (6) OPEN BURNER, (1) 36" GRIDDLE AND (2) STANDARD OVENS	AMERICAN RANGE	AR-36G-6B													3/4"	
18.1	1		GAS QUICK DISCONNECT (NOT SHOWN ON PLANS)	DORMONT	1675KIT48														
19.0	1		FRYER W/ CASTERS (GAS)	AMERICAN RANGE	AF-35/60													1/2"	
19.1	1		GAS QUICK DISCONNECT (NOT SHOWN ON PLANS)	DORMONT	1650BPCF2S36														
19.2	1		PORTABLE FRYER FILTRATION SYSTEM	AMERICAN RANGE	ARRFS-35/50	120	1	6.2	0.74									5-15P	
20.0	1		COUNTERTOP CHARBROILER (GAS)	AMERICAN RANGE	ARRB-24													3/4"	
20.1	1		GAS QUICK DISCONNECT (NOT SHOWN ON PLANS)	DORMONT	1675KIT48														
21.0	1		COUNTERTOP GRIDDLE (GAS)	AMERICAN RANGE	AETG-24													3/4"	
21.1	1		GAS QUICK DISCONNECT (NOT SHOWN ON PLANS)	DORMONT	1675KIT48														
22.0	1		REFRIGERATED BASE W/ CASTERS (SELF-CONTAINED)	TRUE	TRCB-48	120	1	5.4	0.65									5-15P	
23.0	1		WOK RANGE W/ 16" HOLES, 18-TIP JET BURNER ANTI-CLOGGING & 3 FAUCETS	AMERICAN RANGE	ARCR-4													1/2"	
23.1	1		GAS QUICK DISCONNECT (NOT SHOWN ON PLANS)	DORMONT	16125BP02S48													1-1/4"	
24.0	2		48" W REFRIGERATED SANDWICH/SALAD PREP TABLE W/ CASTERS (SELF-CONTAINED)	TRUE	TSSU-48-12-HC	120	1	5.8	0.70									5-15P	
25.0	1		S/S WORKTABLE W/ UNDERSHELF (36" W X 30" D)	JOHN BOOS & CO.	ST4-3036GSK														
26.0	1		2-DOOR WORKTOP REFRIGERATOR W/ CASTERS (SELF-CONTAINED)	TRUE	TWT-48-HC	120	1	3.0	0.36									5-15P	
27.0	1		S/S PASS THRU SHELF 18"D	CUSTOM STAINLESS STEEL	NSF APPROVED														
28.0	1		S/S SERVICE COUNTER W/ UNDERSHELVES (34 LF AS PART OF THE DRY STORAGE)	CUSTOM STAINLESS STEEL	NSF APPROVED														
29.0	4		RETRACTABLE HEAT LAMP	HATCO	DL-750-RL	120	1	2.1	0.25									X	
30.0			SPARE NO.																
31.0	1		S/S "L" SHAPED CLEAN DISH TABLE	JOHN BOOS & CO.	CDT6-S48GBK-R														
32.0	1		LOW TEMP VENTLESS DISHWASHER W/ BUILT-IN BOOSTER HEATER	CMA DISH-MACHINES	CMA-EST-VL	120	1	16.0	1.92									X	
33.0	1		S/S "L" SHAPED SOILED DISH TABLE	JOHN BOOS & CO.	SDT6-B048GBK-L	208	3	25.0										X	
33.1	1		PRE-RINSE FAUCET FOR ITEM 33.0	T&S BRASS	B-0133														
33.2	1		DISHABLE DOUBLE SIDED SORTING SHELF, TUBULAR DESIGN	JOHN BOOS & CO.	DTSS-3048-T														
34.0	1		3 COMPARTMENT SINK (18" X 24" X 12" COMPARTMENTS AND 18" DRAINBOARDS)	JOHN BOOS & CO.	3PB1824-2D18														
34.1	1		PRE-RINSE FAUCET W/ ADD ON FAUCET	T&S BRASS	B-0133-01														
34.2	3		TWIST WASTE VALVE (NOT SHOWN ON PLAN)	T&S BRASS	B-3960														
35.0	2		S/S WALL MOUNTED TUBULAR SORTING SHELF (CORNER GUARD)	JOHN BOOS & CO.	BHS1842-TS														
37.0	1		EXISTING RELOCATED 2-DOOR REACH-IN REFRIGERATOR W/ CASTERS (SELF-CONTAINED)	CUSTOM STAINLESS STEEL	CUSTOM	120	1	5.4	0.65										
38.0			SPARE NO.	TRUE	T-49														
39.0	3		S/S WALL SHELF (36" W X 12" D)	JOHN BOOS & CO.	BHS1260														
39.1	1		S/S "L" SHAPED WORK TABLE W/ (2) SINKS (BOWL SIZE: 18" W X 18" D X 12" H)	JOHN BOOS & CO.	BHS1236														
40.1	2		DECK MOUNT FAUCET FOR ITEM 40.0	T&S BRASS	B-0221														
40.2	2		TWIST WASTE VALVE (NOT SHOWN ON PLAN)	T&S BRASS	B-3960														
41.0	2		1-DOOR REFRIGERATOR W/ CASTERS (SELF-CONTAINED)	CONTINENTAL REFRIGERATOR	SW32N-U	120	1	2.5	0.30									5-15P	
42.1	1		ICE MAKER (AIR-COOLED)	ICE-O-MATIC	CIM0826HA	208-230	1	10.8	2.25-2.48									X	
42.2	1		ICE BIN	ICE-O-MATIC	B55PS														
42.3	1		WATER FILTER	3M	ICE140-S														
43.0	2		FRYER	BY OWNER															
44.0	1		BAG IN BOX STORAGE RACK	BY OWNER															
44.1	1		BAG IN BOX SYSTEM CARBONATOR & WATER FILTERS (BY VENDOR)	BY OWNER															
44.2	1		BACK FLOW PREVENTER FOR B.I.B. CARBONATOR (BY PLUMBING CONTRACTOR) (NOT SHOWN ON PLANS)	BY PLUMBING CONTRACTOR															
44.3	1		CO2 TANK	BY OWNER															
44.4	1		NITRO TANK	BY OWNER															
45.0	5		DRY STORAGE SHELVING UNIT (CHROME COATED, 66" POSTS, 5 TIERS PER UNIT)	HATCO	SEE PLAN FOR SIZES														
46.0	LOT		MILLWORK CABINET DOORS (REFER TO ARCHITECTURAL SHEETS FOR DOOR DETAILS)	CUSTOM MILLWORK				</											



REVISIONS

NO.	DESCRIPTION	DATE
1	DESI CORRECTIONS	01-28-21
2	CLIENT CORRECTIONS	06-24-21
3	CLIENT REVISIONS	10-08-21
4		
5		

ISSUE DATES

CLIENT	
DESIGN DEVELOPMENT	
HEALTH DEPARTMENT	
PERMIT SET	
CONSTRUCTION SET	

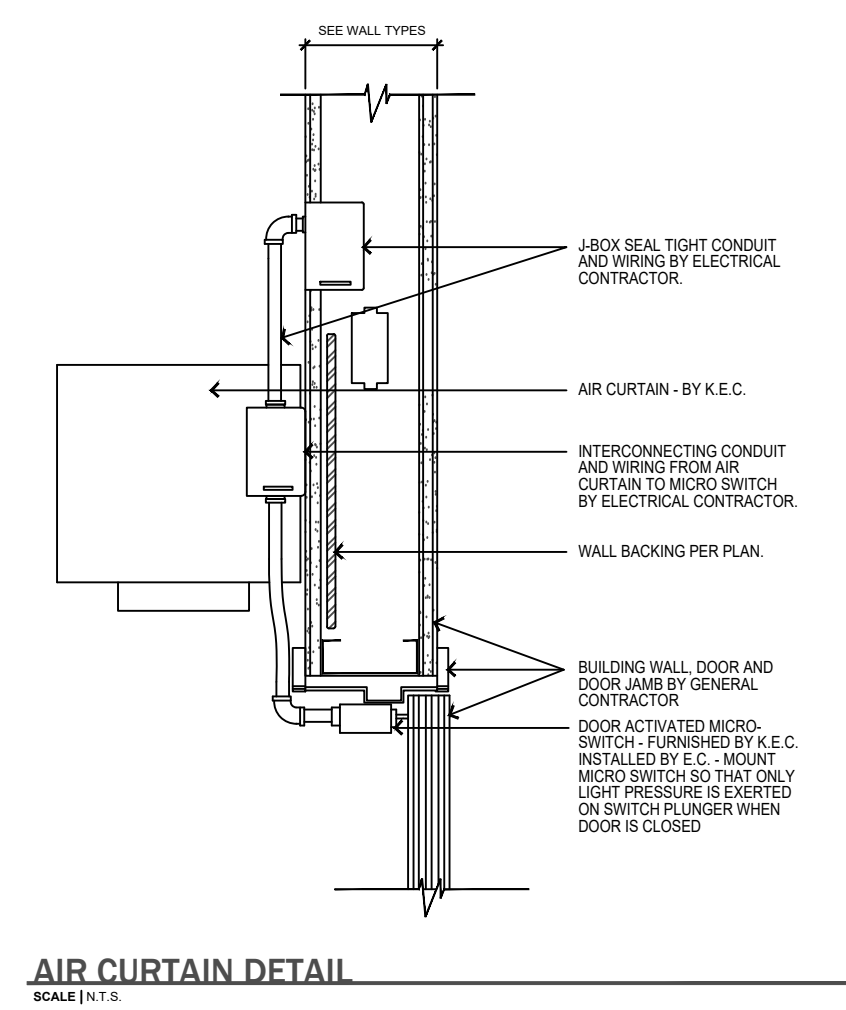
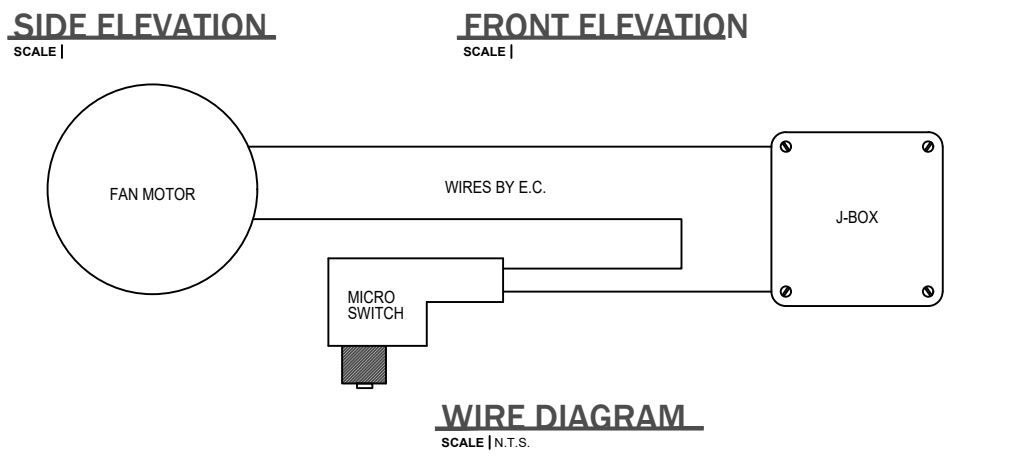
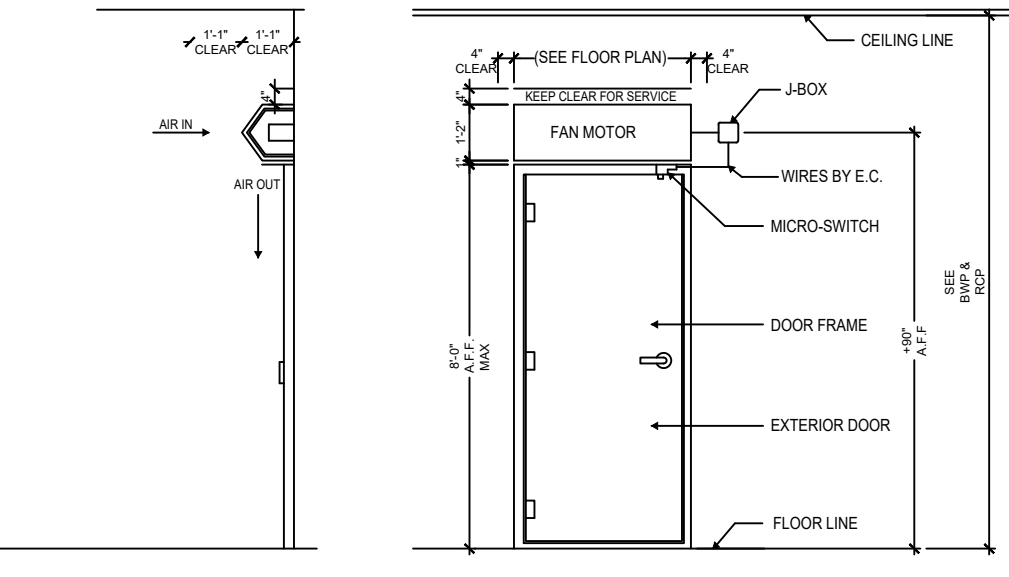
PROJECT NAME: **CHOP SUEY SOCIAL CLUB**
 PROJECT LOCATION: **2877 UNIVERSITY AVE. SAN DIEGO, CA 92104**

DATE: 11/18/20
 SCALE: 1/8" = 1'-0"
 PROJECT NUMBER: 217620

PROJECT NAME: **FOODSERVICE ELECTRICAL ROUGH IN PLAN**
 SHEET NUMBER: **FS-3.0**

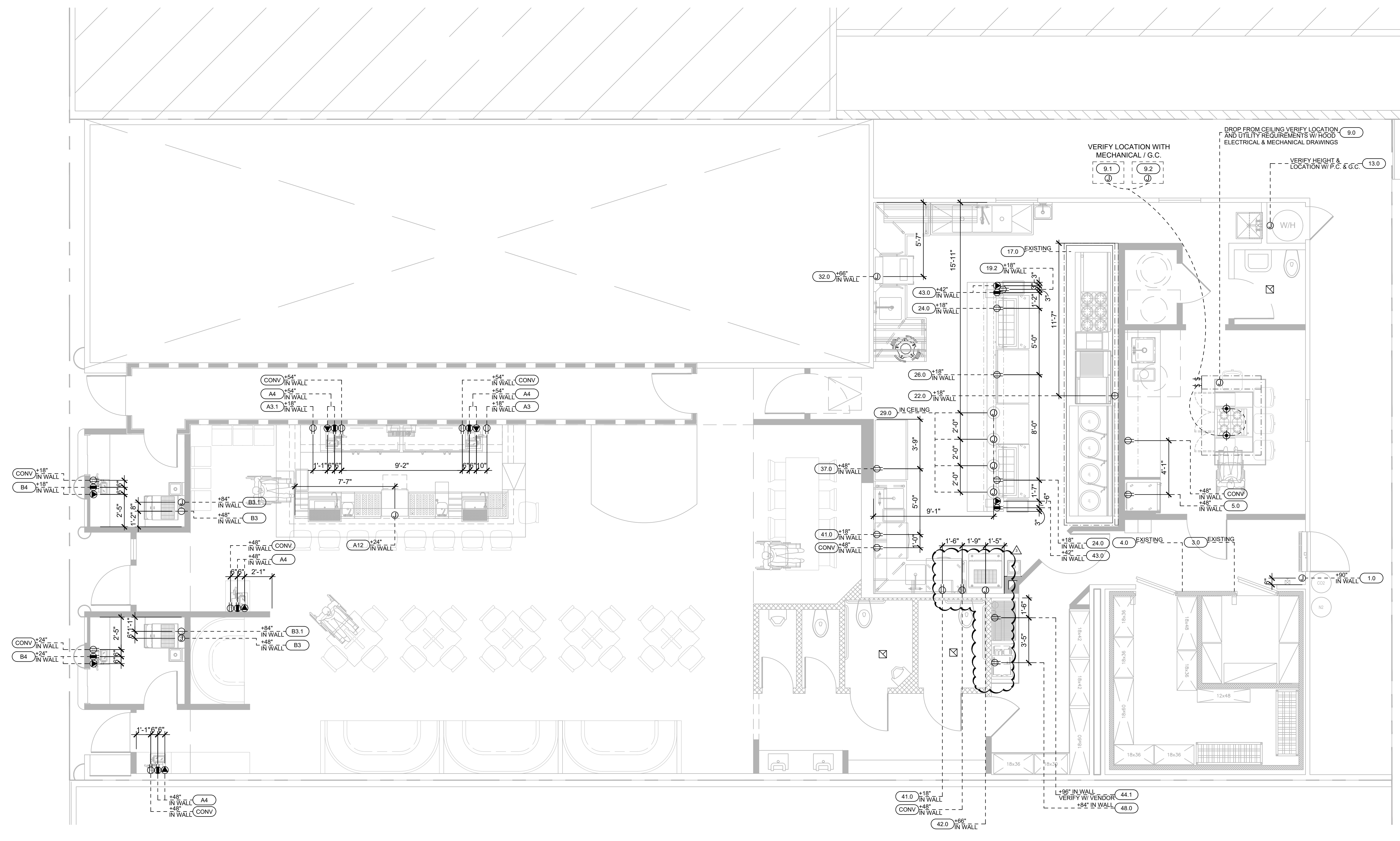
GENERAL NOTES

- ALL ELECTRICAL ROUGH-INS SHOWN ON THIS PLAN ARE FOR FIXTURES AND EQUIPMENT SPECIFIED AS FURNISHED BY THE KITCHEN EQUIPMENT CONTRACTOR. UNLESS OTHERWISE NOTED, FOR ANY ADDITIONAL CONVENIENCE OUTLETS AND POWER NEEDED FOR NON FOOD SERVICE EQUIPMENT REFER TO ALL OTHER ELECTRICAL DRAWINGS & REQUIREMENTS.
- ELECTRICAL CONTRACTOR MUST VERIFY EQUIPMENT BEING USED SO THAT THE SERVICE REQUIREMENTS ARE ADEQUATELY SIZED AND ROUGHED-IN PROPERLY (LOCATION & HEIGHT) SO AS TO MINIMIZE THE AMOUNT OF MATERIALS & FITTINGS NEEDED FOR FINAL HOOKUP RESULTING IN A NEAT AND ORDERLY LOOKING JOB. ALL DIMENSIONS FOR ITEMS RUNNING UNDER SLAB ARE FROM CENTER LINE OF COLUMN, OR OUTSIDE EDGE OF SLAB, TO CENTER OF ROUGH-INS. ALL OTHER DIMENSIONS ARE FROM FACE STUD.
- ALL OUTLETS & J-BOXES ARE TO BE SET HORIZONTALLY, MOUNTED FLUSH UNLESS NOTED OTHERWISE. ALL 120V OUTLETS NOT DESIGNATED WITH SPECIFIC LOADS, TO BE RATED AT 15 AMPS WITH MINIMUM LOOPING.
- ALL SERVICES SHOWN WITH SYMBOLS CENTERED ON FACE OF WALL SHOULD BE BROUGHT TO THAT POINT CONCEALED IN WALL AND STUBBED OUT OF WALL CENTERED AT HEIGHT SHOWN. DO NOT STUB OUT OF FLOOR AND RUN EXPOSED UP FACE OF WALL.
- ELECTRICAL CONTRACTOR SHALL BRANCH TO CONNECTIONS WHERE REQUIRED AND CONNECT ALL ELECTRICAL EQUIPMENT, FIXTURES, INCLUDING INTERNAL WIRING REQUIRED IN FIXTURES AND APPLIANCES AS REQUIRED BY CODE. SPECIFICATIONS AND/OR DRAWINGS.
- ALL LABOR, SWITCHES, STARTERS, DISCONNECTS & FITTINGS REQUIRED FOR FINAL CONNECTION OF EQUIPMENT AS NECESSARY TO COMPLY WITH ALL CODES, INCLUDING ALL INTER WIRING TO BE FURNISHED BY ELECTRICAL CONTRACTOR UNLESS SPECIFIED OTHERWISE IN FOOD SERVICE EQUIPMENT CONTRACT.
- ALL ELECTRICAL OUTLET COVER PLATES ARE TO BE STAINLESS STEEL. THOSE REQUIRED IN BUILDING STRUCTURE ARE TO BE FURNISHED BY THE ELECTRICAL CONTRACTOR WITH RECEPTACLE. ALL MAIN BREAKER PANELS AND DISCONNECT SWITCHES REQUIRED BY OTHER ELECTRICAL DRAWINGS ARE TO BE FURNISHED AND INSTALLED BY THE ELECTRICAL CONTRACTOR AT TIME OF INSTALLATION.
- ELECTRICAL CONTRACTOR TO PROVIDE TIE-IN WIRING BETWEEN FIRE PROTECTION SYSTEM BOTTLE CONTROL HEAD, MICRO-SWITCH AND COOKING EQUIPMENT TO COMPLY WITH APPLICABLE LOCAL CODE REQUIREMENTS FOR EMERGENCY SHUTDOWN OF ENTIRE COOKLINE EQUIPMENT AND ELECTRICAL POWER. SHUNT TRIP CIRCUITRY MAY BE REQUIRED. REFER TO ALL OTHER ELECTRICAL DRAWINGS & REQUIREMENTS.
- ALL THREE (3) PHASE POWER CONNECTIONS TO BE ON A FOUR (4) WIRE SYSTEM. ALL SINGLE (1) PHASE POWER CONNECTIONS TO BE ON A THREE (3) WIRE SYSTEM UNLESS NOTED OTHERWISE.
- ELECTRICAL CONTRACTOR SHALL RUN CONTROL WIRING BETWEEN WALK-IN COOLERS/ FREEZERS CONDENSER & EVAPORATOR, PULL WIRES FROM WALK-INS EVAPORATOR TO PANEL. SET ONE DISCONNECT PER EACH CONDENSING UNIT. INSTALL AND WIRE EXTRA LIGHTS IN WALK-IN COOLERS AND FREEZERS AS REQUIRED THRU DOOR SWITCH. WIRE HEAT STRIP TO SAME CIRCUIT AS WALK-IN LIGHTS AND PROVIDE WRAP AROUND HEATER CABLE ON ALL EVAPORATOR DRAIN LINES.
- ELECTRICAL CONTRACTOR TO INSTALL HOOD LIGHTING, INTERCONNECT LIGHTS WHEN MORE THAN ONE LIGHT IS PROVIDED AND MAKE FINAL ELECTRICAL CONNECTIONS PER CODE.



ELECTRICAL LEGEND

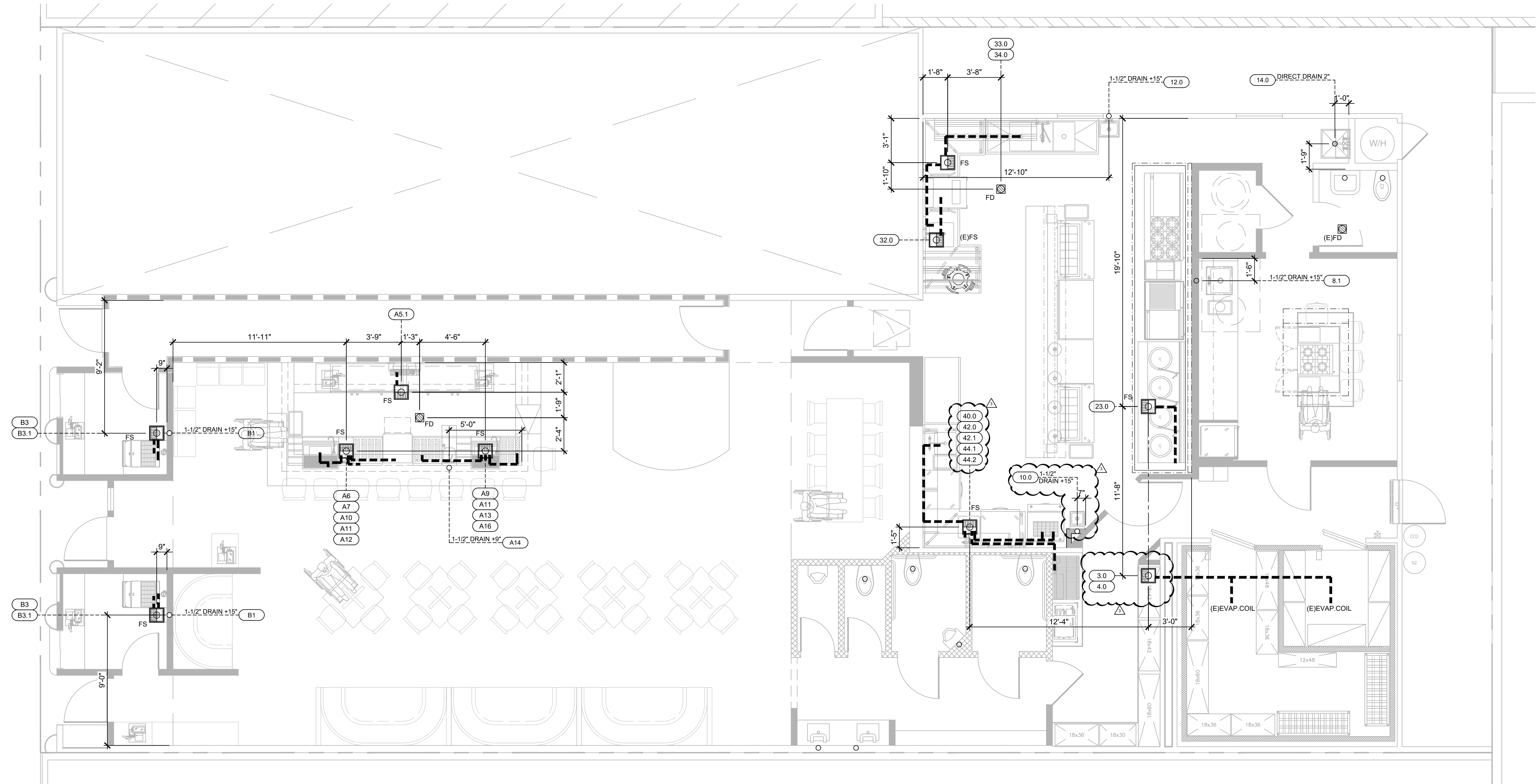
○	SINGLE OUTLET
⊖	DUPLEX OUTLET
⊕	QUAD OUTLET
⊖⊕	I.G. (ISOLATED GROUND) DUPLEX OUTLET
⊕	J-BOX (JUNCTION BOX)
⊖	DATA
○	FLOOR RECEPTACLE
○	CONDUIT STUB-UP FROM FLOOR
⊖	DISCONNECT SWITCH
⊖	TELEPHONE
⊖	REMOTE SWITCH
+12"	A.F.F. - ABOVE FINISHED FLOOR TO CENTER OF ROUGH-IN
E.C.	ELECTRICAL CONTRACTOR
CONV	CONVENIENCE OUTLET
⊖	5 MIN. AIR EXCHANGE FAN, 12 EXCHANGES/HOUR VENTILATION IN ROOM IS LIGHT SWITCH ACTIVATED
⊖	FIRE PULL STATION
⊖	HOOD LIGHT



ELECTRICAL EQUIPMENT SCHEDULE

NO	QTY	EQUIPMENT ITEM / DESCRIPTION	ELECTRICAL					CONNECT		
			V	PH	AMP	KW	HP	WIRING OR	CONDUIT FLUG	
1.0	1	UNHEATED AIR CURTAIN	120	1	3.4	0.41			X	
3.0	1	EXISTING TO REMAIN WALK-IN FREEZER W/ LIGHTS, EVAP. COIL AND REMOTE CONDENSER	EXISTING							
4.0	1	EXISTING TO REMAIN WALK-IN COOLER W/ LIGHTS, EVAP. COIL AND REMOTE CONDENSER	EXISTING							
5.0	1	REACH-IN GLASS DOOR REFRIGERATOR W/ CASTERS (SELF-CONTAINED)	120	1	2.2	0.26			5-15P	
9.0	1	TYPE 1 EXHAUST ISLAND HOOD W/ LIGHTS	120	1	5	0.69			X	
9.1	1	EXHAUST FAN (NOT SHOWN ON PLANS)	BY MECHANICAL CONTRACTOR							
9.2	1	MAKE UP AIR FAN (NOT SHOWN ON PLANS)	BY MECHANICAL CONTRACTOR							
9.4	1	CONTROL PANEL (LOCATED IN CABINET ON LEFT SIDE OF THE HOOD)	REFER TO HOOD DRAWINGS							
13.0	1	WATER HEATER (GAS)	BY PLUMBING CONTRACTOR							
17.0	1	EXISTING TO REMAIN EXHAUST HOOD TYPE I	EXISTING							
17.1	1	EXISTING EXHAUST FAN (NOT SHOWN ON PLANS)	EXISTING							
17.2	1	EXISTING MAKE UP AIR FAN (NOT SHOWN ON PLANS)	EXISTING							
19.2	1	PORTABLE FRYER FILTRATION SYSTEM	120	1	6.2	0.74			5-15P	
22.0	1	REFRIGERATED BASE W/ CASTERS (SELF-CONTAINED)	120	1	5.4	0.65			5-15P	
24.0	2	48" W/ REFRIGERATED SANDWICH SALAD PREP TABLE W/ CASTERS (SELF-CONTAINED)	120	1	5.8	0.70			5-15P	
26.0	1	2-DOOR WORKTOP REFRIGERATOR W/ CASTERS (SELF-CONTAINED)	120	1	3.0	0.36			5-15P	
29.0	4	RETRACTABLE HEAT LAMP	120	1	2.1	0.25			X	
32.0	1	LOW TEMP VENTLESS DISHWASHER	120	1	16.0	1.92			X	
		W/ BUILT-IN BOOSTER HEATER	208	3	25.0	0.00			X	
37.0	1	EXISTING / RELOCATED 2-DOOR REACH-IN REFRIGERATOR W/ CASTERS (SELF-CONTAINED)	120	1	5.4	0.65			5-15P	
41.0	2	1-DOOR REFRIGERATOR W/ CASTERS (SELF-CONTAINED)	120	1	2.5	0.30			5-15P	
42.0	1	ICE MAKER (AIR-COOLED)	208-230	1	10.8	2.25-2.48			X	
43.0	2	PRINTER	120	1	5.0	0.60			X	
44.1	1	BAG IN BOX SYSTEM CARBONATOR & WATER FILTERS (BY VENDOR)	120	1	10.0	1.20			X	
48.0	1	POWER PACK FOR BEER COOLING SYSTEM	120	1	12.1	1.45			5-15P	
BAR AREA										
A3	1	BACK BAR COOLER (SELF-CONTAINED) (CONDENSER ON THE RIGHT)	120	1	4.8	0.58			5-15P	
A3.1	1	BACK BAR COOLER (SELF-CONTAINED) (CONDENSER ON THE LEFT)	120	1	4.8	0.58			5-15P	
A4	4	P.O.S. SYSTEM	120	1	5.0	0.60			X	
A12	1	UNDERBAR LOW TEMP GLASSWASHER W/ 6TH LEGS	120	1	16.0	1.92			X	
RICE OR DEATH TCHINOS										
B3	2	SODA MACHINE DISPENSER 6-VALVES W/ MOUNTING KIT (BY VENDOR)	VERIFY UTILITY REQUIREMENTS W/ VENDOR							
B3.1	2	ICE MAKER FOR ITEM B3	208-230	1	12.2	2.53-2.8			X	
B4	2	P.O.S. SYSTEM	120	1	5	0.6			X	

NOTE: REFER TO EQUIPMENT SCHEDULE ON SHEET FS-2.0 FOR ADDITIONAL REMARKS



GENERAL NOTES

- A. PLUMBING CONTRACTOR MUST VERIFY EQUIPMENT BEING USED SO THAT THE SERVICE REQUIREMENTS ARE ADEQUATELY SIZED AND ROUGHED-IN PROPERLY (LOCATION & HEIGHT), SO AS TO MINIMIZE THE AMOUNT OF MATERIALS AND FITTINGS NEEDED FOR FINAL HOOKUP RESULTING IN A NEAT & ORDERLY LOOKING JOB. ALL DIMENSIONS FOR ITEMS RUNNING UNDER SLAB ARE FROM CENTER LINE OF COLUMN TO CENTER OF ROUGH-INS. ALL OTHER DIMENSIONS ARE FROM FACE OF STUD.
- B. ALL PLUMBING ROUGH-INS AND REQUIREMENTS SHOWN ON THIS SHEET ARE FOR FIXTURES AND EQUIPMENT FURNISHED BY THE KITCHEN EQUIPMENT SUPPLIER. UNLESS OTHERWISE NOTED, FOR ANY ADDITIONAL BUILDING PLUMBING REQUIREMENTS REFER TO ALL OTHER PLUMBING SHEETS.
- C. PLUMBING SHALL NOT INTERFERE WITH OPERATION OR FUNCTION OF EQUIPMENT. SECURE TO EQUIPMENT, WALLS OR FLOOR AS REQUIRED BY CODE. ALL ROUGH-INS SHOWN ARE TO BE RUN INSIDE WALLS, (EXCEPT STUB-UPS). LOCATIONS INDICATE POINT OF EXIT FROM WALLS, CEILING OR FLOOR. ALL FLOOR & WALL PENETRATIONS MUST BE SEALED WATER TIGHT AND VERMIN PROOF.
- D. ALL SERVICES SHOWN WITH SYMBOLS CENTERED ON FACE OF STUD WALL SHOULD BE BROUGHT TO THAT POINT CONCEALED IN WALL AND STUBBED OUT OF WALL CENTERED AT HEIGHT SHOWN. DO NOT STUB OUT OF FLOOR AND RUN EXPOSED UP FACE OF WALL.
- E. PLUMBING CONTRACTOR SHALL RUN CONDENSATE LINES FROM UNITS TO DRAINS AS SHOWN. THIS LINE SHALL BE NO SMALLER THAN THE STUB OUT OF THE FIXTURE. CONDENSATE DRAIN LINES ARE TO BE INSULATED THEIR ENTIRE LENGTH. FOR SPECIFIC TYPE OF CONNECTION AND LOCATIONS REFER TO THE KITCHEN EQUIPMENT BROCHURES AND DRAWINGS.
- F. ALL LABOR, VALVES, TRAPS, TAILPIECES, STRAINERS, WATER LINES, GAS LINES, CUT OFFS, TRAPS, HYDROSTATIC SHOCK ELIMINATORS, INDIVIDUAL SHUT OFF-VALVES, PRESSURE-REDUCING VALVES & FITTINGS REQUIRED FOR FINAL CONNECTIONS OF EQUIPMENT AS NECESSARY TO COMPLY WITH ALL CODES, INCLUDING ALL INTERCONNECTIONS, SHALL BE FURNISHED & INSTALLED BY PLUMBING CONTRACTOR UNLESS STATED OTHERWISE IN FOOD SERVICE EQUIPMENT CONTRACT OR GENERAL SPECIFICATIONS.
- G. ALL GAS LINES TO BE PAINTED BLACK.
- H. ALL FLOOR DRAINS ARE TO BE SET 1/2" BELOW FINISHED FLOOR UNLESS OTHERWISE NOTED. DO NOT SLOPE FLOORS SO CLOSE TO DRAINS AS TO CREATE "PITS" OR "DIPS" IN FLOOR. MINIMUM RADIUS OF SLOPE TO BE 24" FROM CENTERLINE OF DRAIN.
- I. ALL FLOOR SINKS SHOWN ARE TO BE SET FLUSH WITH FINISHED FLOOR, TRAPPED WITH LEGAL AIR GAP.
- J. IF ELECTROLYSIS CONDITIONS EXIST, A DIELECTRIC COUPLING SHOULD BE USED IN FINAL PLUMBING CONNECTION TO ALL WATER COOLED EQUIPMENT.
- K. KITCHEN EQUIPMENT SUPPLIER TO PROVIDE ALL FAUCETS, DRAIN OUTLET FITTINGS IN FIXTURES AND SPECIALTY ITEMS AS OUTLINED IN THE ITEM AND GENERAL PRODUCT SPECIFICATIONS.
- L. ALL WORK RELATING TO THE INSTALLATION & HOOKUP OF THE SPECIFIED EQUIPMENT IS TO BE PERFORMED IN FULL ACCORDANCE WITH ALL AUTHORITY HAVING JURISDICTION.
- M. WALL PENETRATIONS FOR DRAIN LINES REQUIRE ESCUTCHEON PLATES.
- N. ALL SERVICES SHOWN WITH SYMBOLS AWAY FROM ANY WALL OR COLUMN SHOULD BE STUBBED OUT OF FLOOR OR CEILING TO MAXIMUM OVERALL HEIGHT AS SHOWN.
- O. PLUMBING CONTRACTOR SHALL PROVIDE & INSTALL ALL ROUGH-INS, FINAL CONNECTIONS FOR KITCHEN EQUIPMENT FURNISHED BY OTHERS OR THE CONTRACTOR.
- P. PLUMBING CONTRACTOR TO PROVIDE & INSTALL ALL NECESSARY BACKFLOW PREVENTION DEVICES.

PLUMBING EQUIPMENT SCHEDULE

NO	QTY	EQUIPMENT ITEM / DESCRIPTION	PLUMBING					
			SUPPLY		WASTE		GAS	
			P. O. C.	SIZE	DIR	INDIRECT	SIZE	MBH
KITCHEN AREA								
3.0	1	EXISTING TO REMAIN WALK-IN FREEZER W/ LIGHTS, EVAP. COIL AND REMOTE CONDENSER						
4.0	1	EXISTING TO REMAIN WALK-IN COOLER W/ LIGHTS, EVAP. COIL AND REMOTE CONDENSER						
6.0	1	(4) BURNER RANGE 24"W W/ CASTERS & STANDARD OVEN BASE					3/4"	
8.1	1	S/S DROP-IN HAND SINK, SOAP & TOWEL DISPENSER BY OWNER	1/2"	1/2"	1-1/2"	X		
10.0	1	S/S WALL MOUNTED HAND SINK W/ 6"H MIN. SPLASH GUARDS, SOAP & TOWEL DISPENSER BY OWNER	1/2"	1/2"	1-1/2"	X		
12.0	1	S/S WALL MOUNTED HAND SINK W/ 6"H MIN. SPLASH GUARDS, SOAP & TOWEL DISPENSER BY OWNER	1/2"	1/2"	1-1/2"	X		
13.0	1	WATER HEATER (GAS)						
14.0	1	FLOOR MOUNTED MOP SINK						
14.1	1	SERVICE FAUCET	1/2"	1/2"	2"	X		
18.0	1	72" W RANGE W/ CASTERS, (6) OPEN BURNER, (1) 36" GRIDDLE AND (2) STANDARD OVENS					3/4"	
19.0	1	FRYER W/ CASTERS (GAS)					1/2"	
20.0	1	COUNTERTOP CHARBROILER (GAS)					3/4"	
21.0	1	COUNTERTOP GRIDDLE (GAS)					3/4"	
23.0	1	WOK RANGE W/ 16" HOLES, 18-TIP JET BURNER ANTI-CLOGGING & 3 FAUCETS	1/2"	1/2"	1-1/4"	X	1-1/4"	
32.0	1	LOW TEMP VENTLESS DISHWASHER	1/2"	1/2"	2"	X		
33.0	1	S/S "L" SHAPED SOILED DISH TABLE			1-1/2"	X		
33.1	1	PRE-RINSE FAUCET FOR ITEM 33.0	1/2"	1/2"	1-1/2"	X		
34.0	1	3 COMPARTMENT SINK (18"X24"X12" COMPARTMENTS AND 18" DRAINBOARDS)	1/2"	1/2"	1-1/2"	X		
34.1	1	PRE-RINSE FAUCET W/ ADD ON FAUCET	1/2"	1/2"	1-1/2"	X		
40.0	1	S/S "L" SHAPED WORK TABLE W/ (2) SINKS (BOWL SIZE: 18" W X 18" D X 12" H)			(2) 1-1/2"	(2) X		
40.1	2	DECK MOUNT FAUCET FOR ITEM 40.0	1/2"	1/2"				
42.0	1	ICE MAKER (AIR-COOLED)			3/8"	3/4"	X	
42.1	1	ICE BIN			3/8"	3/4"	X	
42.2	1	WATER FILTER			3/8"	3/4"	X	
44.1	1	BAG IN BOX SYSTEM CARBONATOR & WATER FILTERS (BY VENDOR)			(2) 1/2"	3/4"	X	
44.2	1	BACK FLOW PREVENTER FOR B.I.B. CARBONATOR (BY PLUMBING CONTRACTOR) (NOT SHOWN ON PLANS)			(2) 1/2"	3/4"	X	
BAR AREA								
A5.1	1	DRIP TRAY TROUGH, SURFACE MOUNT W/ BUILT-IN GLASS RINSER	1/2"	1/2"	5/8"	X		
A6	2	UNDERBAR 30" ICE BIN W/ COLD PLATE, INSULATED BOTTLE STORAGE BIN			1 1/2"	X		
A7	1	S/S 30" DRIP TRAY			1"	X		
A9	1	UNDERBAR 18"W CORNER DRAINBOARD			1"	X		
A10	1	UNDERBAR DUMP SINK W/ FAUCET	1/2"	1/2"	1-1/2"	X		
A11	2	UNDERBAR 24"W DRAINBOARD W/ GLASS RACK STORAGE			1"	X		
A12	1	UNDERBAR LOW TEMP GLASSWASHER W/ 6"H LEGS	1/2"	1/2"	1"	X		
A13	1	UNDERBAR 24" ICE BIN W/ COLD PLATE, INSULATED BOTTLE STORAGE BIN			1"	X		
A14	1	UNDERBAR HANDSINK W/ FAUCET, 6"H SPLASH GUARDS AND BUILT-IN SOAP AND TOWEL DISPENSER	1/2"	1/2"	1-1/2"	X		
A16	1	S/S 24" DRIP TRAY			1 1/2"	X		
RICE OR DEATH / CHINGS								
B1	2	S/S WALL MOUNTED HANDSINK W/ FAUCET (SOAP & TOWEL DISPENSER BY OWNER)	1/2"	1/2"	1-1/2"	X		
B3	2	SODA MACHINE DISPENSER 3-VALVES W/ MOUNTING KIT (BY VENDOR)					VERIFY UTILITIES REQS. W/ VENDOR	
B3.1	2	ICE MAKER FOR ITEM B3			3/8"	3/4"	X	
B3.2	2	WATER FILTER			3/8"	3/4"	X	

NOTE: REFER TO EQUIPMENT SCHEDULE ON SHEET FS-1.0 FOR ADDITIONAL REMARKS

PLUMBING LEGEND

○	DIRECT WASTE
▬	TRENCH DRAIN (TD)
⊗	FLOOR DRAIN (FD)
⊕	FLOOR DRAIN W/ 4" HIGH FUNNEL (FF)
⊖	FLOOR SINK (FS)
○	HUB DRAIN (HD)
○	12"X12" FLOOR SINK
○	COLD WATER (C.W.)
○	HOT WATER (H.W.)
○	GAS LINE
○	SODA, BEER, WINE LINE CHASE
▬	INDIRECT DRAIN LINE AS REQUIRED
+12"	A.F.F. - ABOVE FINISHED FLOOR TO CENTER OF ROUGH-IN
P.C.	PLUMBING CONTRACTOR
(E)	EXISTING

INNOVATION FOOD SERVICE DESIGN

FSE&G

1007 MARKET STREET TEL: (619) 238-9156
 9400 LA JOLLA VILLAGE RD. #100 (619) 239-5566
 www.fseandg.com

REVISIONS

△	DEH CORRECTIONS_01-28-21	
△	CLIENT CORRECTIONS_06-24-21	
△	CLIENT REVISIONS_10-08-21	X
△		X
△		X

ISSUE DATES

CLIENT	
DESIGN DEVELOPMENT	
HEALTH DEPARTMENT	
PERMIT SET	
CONSTRUCTION SET	

PROJECT NAME: **CHOP SUEY SOCIAL CLUB**

PROJECT LOCATION: **2877 UNIVERSITY AVE. SAN DIEGO, CA 92104**

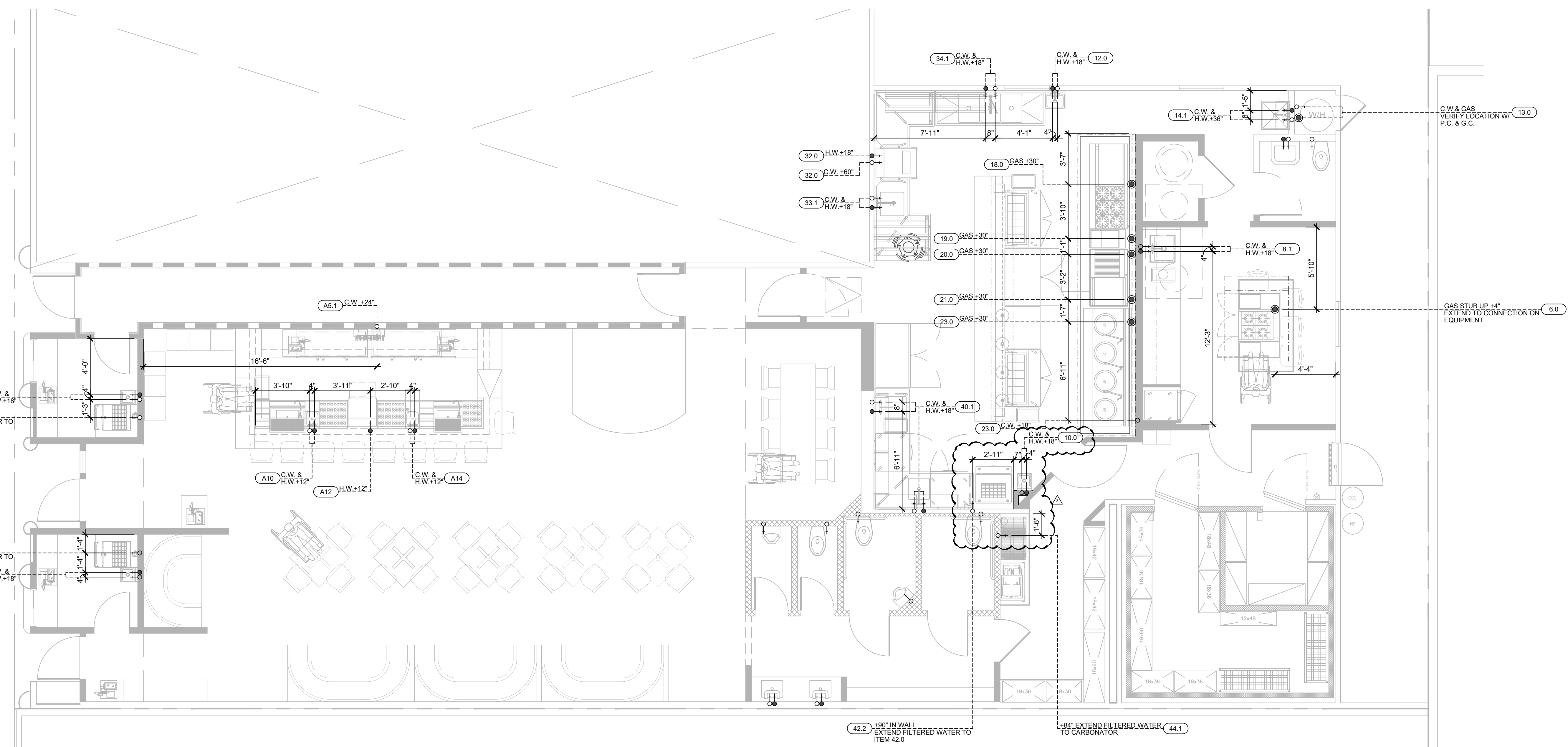
DATE: 11/18/20

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

PROJECT NUMBER: 217620

PROJECT NAME: **FOODSERVICE UNDERSLAB PLUMBING ROUGH-IN PLAN**

SHEET NUMBER: **FS-4.0**



REVISIONS

NO.	DESCRIPTION	DATE
1	DEH CORRECTIONS	01-28-21
2	CLIENT CORRECTIONS	06-24-21
3	CLIENT REVISIONS	10-08-21
4		X
5		X

ISSUE DATES

CLIENT	DATE
DESIGN DEVELOPMENT	
HEALTH DEPARTMENT	
PERMIT SET	
CONSTRUCTION SET	

PROJECT NAME: **CHOP SUEY SOCIAL CLUB**

 PROJECT LOCATION: **2877 UNIVERSITY AVE. SAN DIEGO, CA 92104**

GENERAL NOTES

- PLUMBING CONTRACTOR MUST VERIFY EQUIPMENT BEING USED SO THAT THE SERVICE REQUIREMENTS ARE ADEQUATELY SIZED AND ROUGHED-IN PROPERLY (LOCATION & HEIGHT), SO AS TO MINIMIZE THE AMOUNT OF MATERIALS AND FITTINGS NEEDED FOR FINAL HOOKUP RESULTING IN A NEAT & ORDERLY LOOKING JOB. ALL DIMENSIONS FOR ITEMS RUNNING UNDER SLAB ARE FROM CENTER LINE OF COLUMN TO CENTER OF ROUGH-INS. ALL OTHER DIMENSIONS ARE FROM FACE OF STUD.
- ALL PLUMBING ROUGH-INS AND REQUIREMENTS SHOWN ON THIS SHEET ARE FOR FIXTURES AND EQUIPMENT FURNISHED BY THE KITCHEN EQUIPMENT SUPPLIER, UNLESS OTHERWISE NOTED. FOR ANY ADDITIONAL BUILDING PLUMBING REQUIREMENTS REFER TO ALL OTHER PLUMBING SHEETS.
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- ALL SERVICES SHOWN WITH SYMBOLS CENTERED ON FACE OF STUD WALL SHOULD BE BROUGHT TO THAT POINT CONCEALED IN WALL AND STUBBED OUT OF WALL CENTERED AT HEIGHT SHOWN. DO NOT STUB OUT OF FLOOR AND RUN EXPOSED UP FACE OF WALL.
- PLUMBING CONTRACTOR SHALL RUN CONDENSATE LINES FROM UNITS TO DRAINS AS SHOWN, THIS LINE SHALL BE NO SMALLER THAN THE STUB OUT OF THE FIXTURE. CONDENSATE DRAIN LINES ARE TO BE INSULATED THEIR ENTIRE LENGTH. FOR SPECIFIC TYPE OF CONNECTION AND LOCATIONS REFER TO THE KITCHEN EQUIPMENT BROCHURES AND DRAWINGS.
- ALL LABOR, VALVES, TRAPS, TAILPIECES, STRAINERS, WATER LINES, GAS LINES, CUT OFFS, TRAPS, HYDROSTATIC SHOCK ELIMINATORS, INDIVIDUAL SHUT OFF VALVES, PRESSURE - REDUCING VALVES & FITTINGS REQUIRED FOR FINAL CONNECTIONS OF EQUIPMENT AS NECESSARY TO COMPLY WITH ALL CODES, INCLUDING ALL INTERCONNECTIONS, SHALL BE FURNISHED & INSTALLED BY PLUMBING CONTRACTOR UNLESS STATED OTHERWISE IN FOOD SERVICE EQUIPMENT CONTRACT OR GENERAL SPECIFICATIONS.
- ALL GAS LINES TO BE PAINTED BLACK.
- ALL FLOOR DRAINS ARE TO BE SET 1/2" BELOW FINISHED FLOOR UNLESS OTHERWISE NOTED. DO NOT SLOPE FLOORS SO CLOSE TO DRAINS AS TO CREATE "PITS" OR "DIPS" IN FLOOR. MINIMUM RADIUS OF SLOPE TO BE 24" FROM CENTERLINE OF DRAIN.
- ALL FLOOR SINKS SHOWN ARE TO BE SET FLUSH WITH FINISHED FLOOR, TRAPPED WITH LEGAL AIR GAP.
- IF ELECTROLYSIS CONDITIONS EXIST, A DIELECTRIC COUPLING SHOULD BE USED IN FINAL PLUMBING CONNECTION TO ALL WATER COOLED EQUIPMENT.
- KITCHEN EQUIPMENT SUPPLIER TO PROVIDE ALL FAUCETS, DRAIN OUTLET FITTINGS IN FIXTURES AND SPECIALTY ITEMS AS OUTLINED IN THE ITEM AND GENERAL PRODUCT SPECIFICATIONS.
- ALL WORK RELATING TO THE INSTALLATION & HOOKUP OF THE SPECIFIED EQUIPMENT IS TO BE PERFORMED IN FULL ACCORDANCE WITH ALL AUTHORITY HAVING JURISDICTION.
- WALL PENETRATIONS FOR DRAIN LINES REQUIRE ESCUTCHEON PLATES.
- ALL SERVICES SHOWN WITH SYMBOLS AWAY FROM ANY WALL OR COLUMN SHOULD BE STUBBED OUT OF FLOOR OR CEILING TO MAXIMUM OVERALL HEIGHT AS SHOWN.
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- PLUMBING CONTRACTOR TO PROVIDE & INSTALL ALL NECESSARY BACKFLOW PREVENTION DEVICES.

PLUMBING EQUIPMENT SCHEDULE

NO	QTY	EQUIPMENT	PLUMBING				WASTE	GAS
			SUPPLY		DIR	INDIRECT		
			P.O.C.	SIZE				
KITCHEN AREA								
3.0	1	EXISTING TO REMAIN WALK-IN FREEZER W/ LIGHTS, EVAP. COIL AND REMOTE CONDENSER				EXISTING		
4.0	1	EXISTING TO REMAIN WALK-IN COOLER W/ LIGHTS, EVAP. COIL AND REMOTE CONDENSER				EXISTING		
6.0	1	(4) BURNER RANGE 24"W W/ CASTERS & STANDARD OVEN BASE						
8.1	1	S/S DROP-IN HAND SINK, SOAP & TOWEL DISPENSER BY OWNER	1/2"	1/2"	1-1/2"	X		3/4" 155
10.0	1	S/S WALL MOUNTED HAND SINK W/ 8"H MIN SPLASH GUARDS, SOAP & TOWEL DISPENSER BY OWNER	1/2"	1/2"	1-1/2"	X		
12.0	1	S/S WALL MOUNTED HAND SINK W/ 8"H MIN SPLASH GUARDS, SOAP & TOWEL DISPENSER BY OWNER	1/2"	1/2"	1-1/2"	X		
13.0	1	WATER HEATER (GAS)						
14.0	1	FLOOR MOUNTED MOP SINK						
14.1	1	SERVICE FAUCET	1/2"	1/2"	2"	X		
18.0	1	72"W RANGE W/ CASTERS, (6) OPEN BURNER, (1) 36" GRIDDLE AND (2) STANDARD OVENS						3/4" 322
19.0	1	FRYER W/ CASTERS (GAS)						1/2" 120
20.0	1	COUNTERTOP CHARBROILER (GAS)						3/4" 60
21.0	1	COUNTERTOP GRIDDLE (GAS)						3/4" 60
23.0	1	HOK RANGE W/ 16" HOLES, 18-TIP JET BURNER ANTI-CLOGGING & 3 FAUCETS	1/2"	1/2"	1-1/4"	X		3/4" 480
32.0	1	LOW TEMP VENTLESS DISHWASHER	1/2"	1/2"	2"	X		
33.0	1	S/S "L" SHAPED SOILED DISH TABLE			1-1/2"	X		
33.1	1	PRE-RINSE FAUCET FOR ITEM 33.0	1/2"	1/2"	1-1/2"	X		
34.0	1	3 COMPARTMENT SINK (18" X24" X12" COMPARTMENTS AND 18" DRAINBOARDS)			1-1/2"	X		
34.1	1	PRE-RINSE FAUCET W/ ADD ON FAUCET	1/2"	1/2"	1-1/2"	(2)X		
40.0	1	S/S "L" SHAPED WORK TABLE W/ (2) SINKS (BOWL SIZE: 18"W X 18"D X 12"H)			(2)1-1/2"	(2)X		
40.1	2	DECK MOUNT FAUCET FOR ITEM 40.0	1/2"	1/2"	1-1/2"	X		
42.0	1	ICE MAKER (AIR-COOLED)	3/8"	3/4"		X		
42.1	1	ICE BIN	3/8"	3/4"		X		
42.2	1	WATER FILTER	3/8"	3/4"		X		
44.1	1	BAG IN BOX SYSTEM CARBONATOR & WATER FILTERS (BY VENDOR)	(2)1/2"	3/4"		X		
44.2	1	BACK FLOW PREVENTER FOR B.I.B. CARBONATOR (BY PLUMBING CONTRACTOR) (NOT SHOWN ON PLANS)				X		
BAR AREA								
A5.1	1	DRIP TRAY TROUGH, SURFACE MOUNT W/ BUILT-IN GLASS RINSER	1/2"	5/8"		X		
A6	2	UNDERBAR 30" ICE BIN W/ COLD PLATE, INSULATED BOTTLE STORAGE BIN		1"		X		
A7	1	S/S 30" DRIP TRAY		1/2"		X		
A9	1	UNDERBAR 18" W CORNER DRAINBOARD		1"		X		
A10	1	UNDERBAR DUMP SINK W/ FAUCET	1/2"	1/2"	1-1/2"	X		
A11	2	UNDERBAR 24" W DRAINBOARD W/ GLASS RACK STORAGE		1"		X		
A12	1	UNDERBAR LOW TEMP GLASSWASHER W/ 6"H LEGS	1/2"	1"		X		
A13	1	UNDERBAR 24" ICE BIN W/ COLD PLATE, INSULATED BOTTLE STORAGE BIN		1"		X		
A14	1	UNDERBAR HANDSINK W/ FAUCET, 6"H SPLASH GUARDS AND BUILT-IN SOAP AND TOWEL DISPENSER	1/2"	1/2"	1-1/2"	X		
A16	1	S/S 24" DRIP TRAY		1/2"		X		
RICE OR DEATH CHINIOS								
B1	2	S/S WALL MOUNTED HANDSINK W/ FAUCET (SOAP & TOWEL DISPENSER BY OWNER)	1/2"	1/2"	1-1/2"	X		
B3	2	SODA MACHINE DISPENSER 6-VALVES W/ MOUNTING KIT (BY VENDOR)						VERIFY UTILITIES REGS. W/ VENDOR
B3.1	2	ICE MAKER FOR ITEM B3	3/8"	3/4"		X		
B3.2	2	WATER FILTER		3/8"		X		

NOTE: REFER TO EQUIPMENT SCHEDULE ON SHEET FS-1.0 FOR ADDITIONAL REMARKS

WATER HEATER CALCULATIONS

PER HEALTH DEPARTMENT

1 MOP SINK	15 GPH
1 3-COMP. POT SINK	42 GPH
1 DISHWASHER	33 GPH
1 UNDER BAR GLASSWASHER	51 GPH
1 PRE-RINSE SINK	15 GPH
3 LAVATORY SINK	15 GPH
6 HAND SINK	30 GPH
2 FOOD PREP. SINK	10 GPH
TOTAL	211 GPH

$$211 \times 60 \times 8.33 = 140,610.4 \text{ BTU}$$

$$75$$

WATER HEATER SPECIFICATION

MANUFACTURE: A.O. SMITH

 MODEL: BTH-199

 TANK SIZE: 100 GAL

 BTUH: 199,900

 GPM @ 60°F RISE: 392 GPM

PLUMBING LEGEND

○	DIRECT WASTE
▬	TRENCH DRAIN (TD)
▬	FLOOR DRAIN (FD)
▬	FLOOR DRAIN W/ 4" HIGH FUNNEL (FF)
▬	FLOOR SINK (FS)
○	HUB DRAIN (HD)
FS	12"X12" FLOOR SINK
○	COLD WATER (C.W.)
●	HOT WATER (H.W.)
—	GAS LINE
⊗	SODA, BEER, WINE LINE CHASE
▬	INDIRECT DRAIN LINE AS REQUIRED
+12"	A.F.F. - ABOVE FINISHED FLOOR TO CENTER OF ROUGH-IN
P.C.	PLUMBING CONTRACTOR
(E)	EXISTING

DATE: 11/18/20

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

 PROJECT NUMBER: 217620

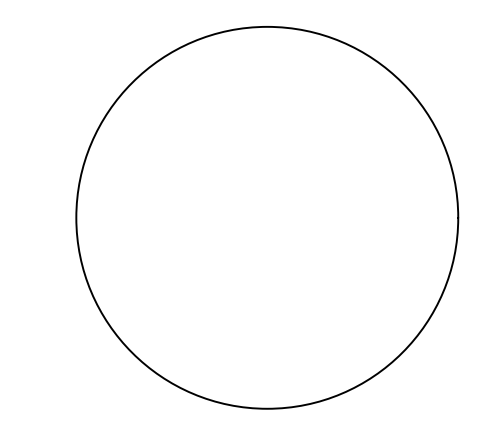
PROJECT NAME: **FOODSERVICE ABOVE SLAB PLUMBING ROUGH-IN PLAN**

SHEET NUMBER: **FS-4.1**



1002 MARKET STREET TEL: (619) 238-9156
 600 W. BROADWAY FAX: (619) 238-9588
 www.fsegdesign.com

INNOVATION FOOD SERVICE DESIGN
F.S.E.G.



REVISIONS

△	DEH CORRECTIONS 01-28-21	
△	CLIENT CORRECTIONS 06-24-21	
△	CLIENT REVISIONS 10-08-21	X
△	PERMIT SET	X
△	CONSTRUCTION SET	X

ISSUE DATES

CLIENT	
DESIGN DEVELOPMENT	
HEALTH DEPARTMENT	
PERMIT SET	
CONSTRUCTION SET	

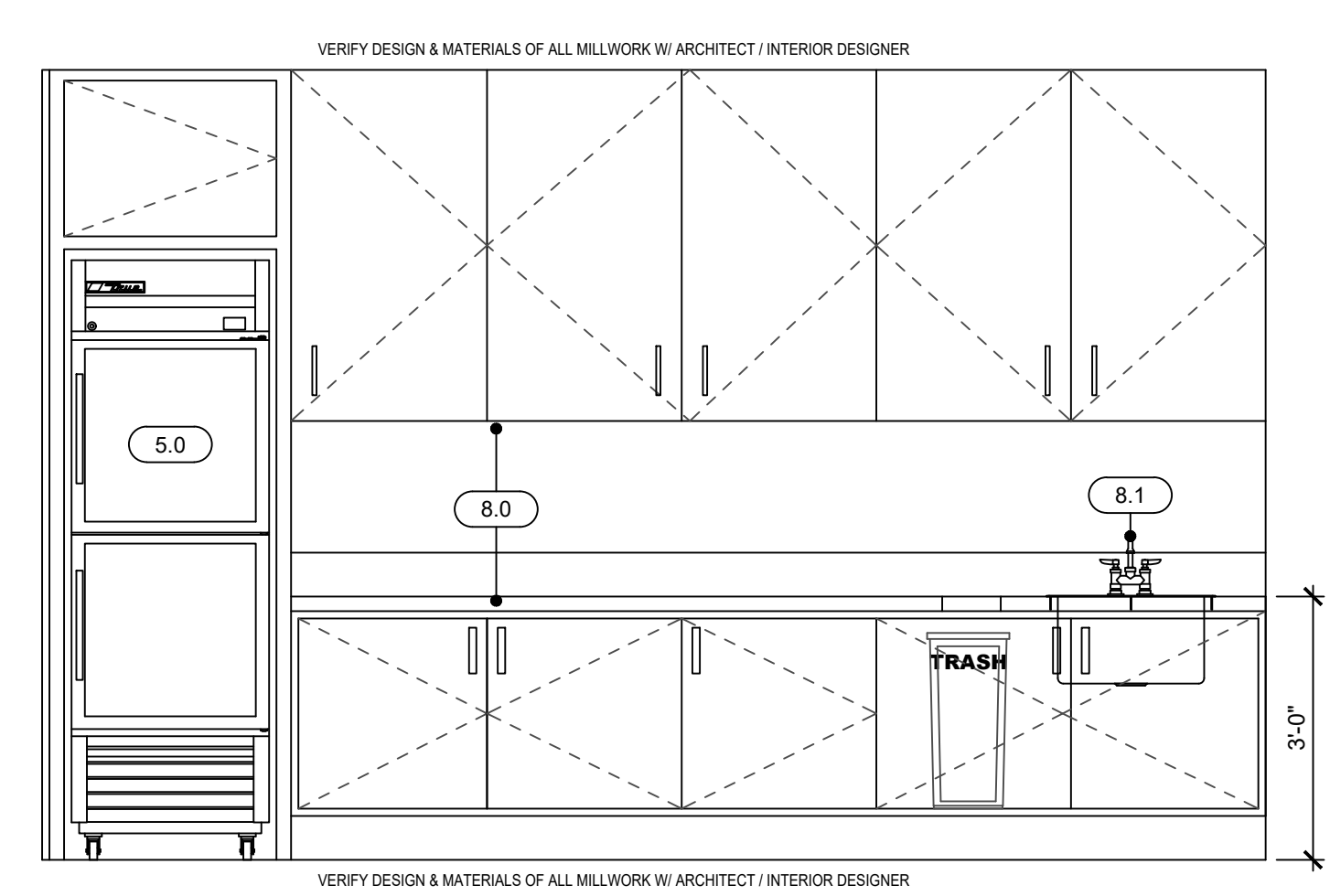
PROJECT NAME:
CHOP SUEY SOCIAL CLUB

PROJECT LOCATION:
 2877 UNIVERSITY AVE.
 SAN DIEGO, CA 92104

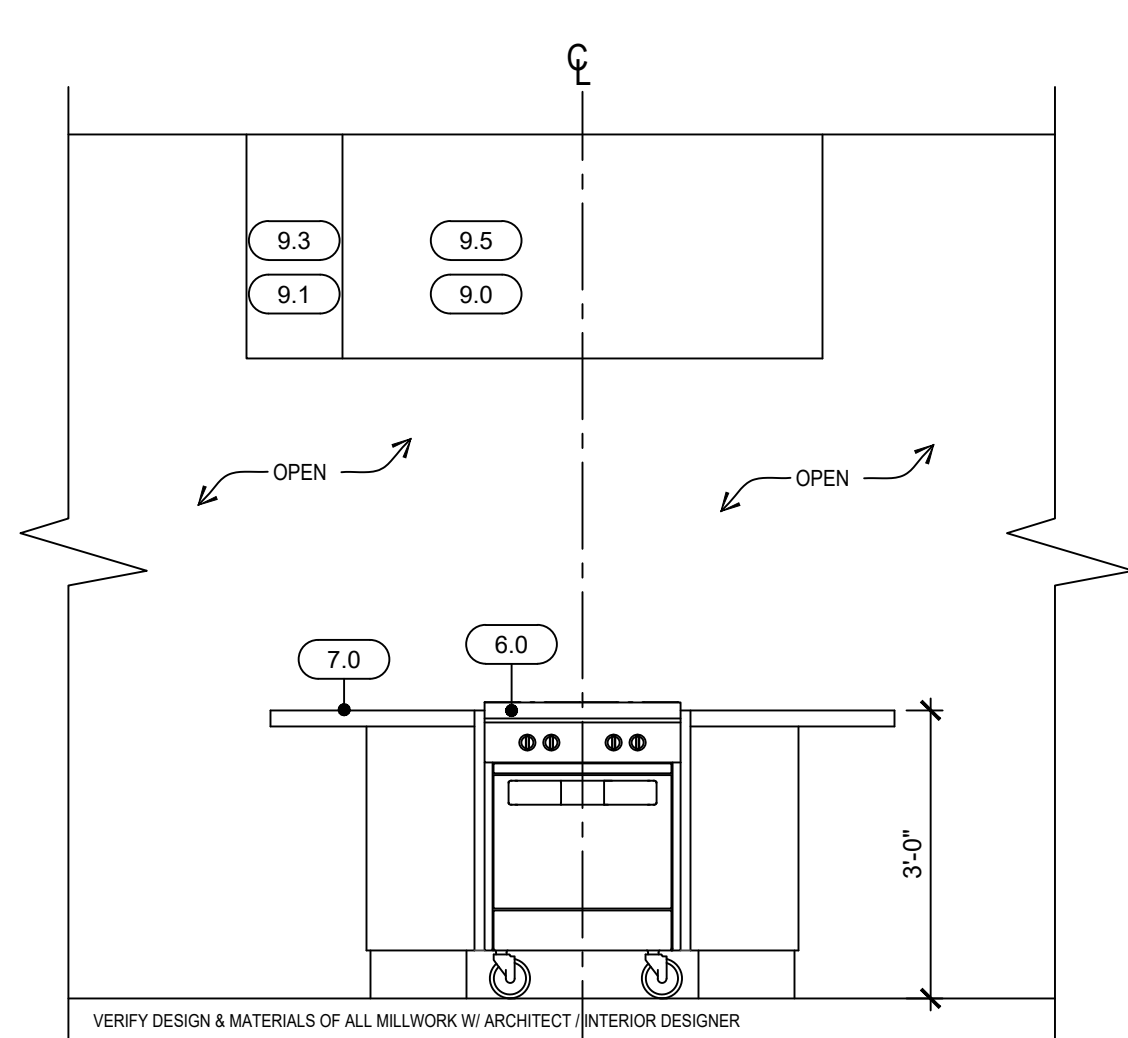
DATE: 11/18/20
 SCALE: 1/2" = 1'-0"
 PROJECT NUMBER: 217620

PROJECT NAME:
**FOODSERVICE
 EQUIPMENT ELEVATIONS**

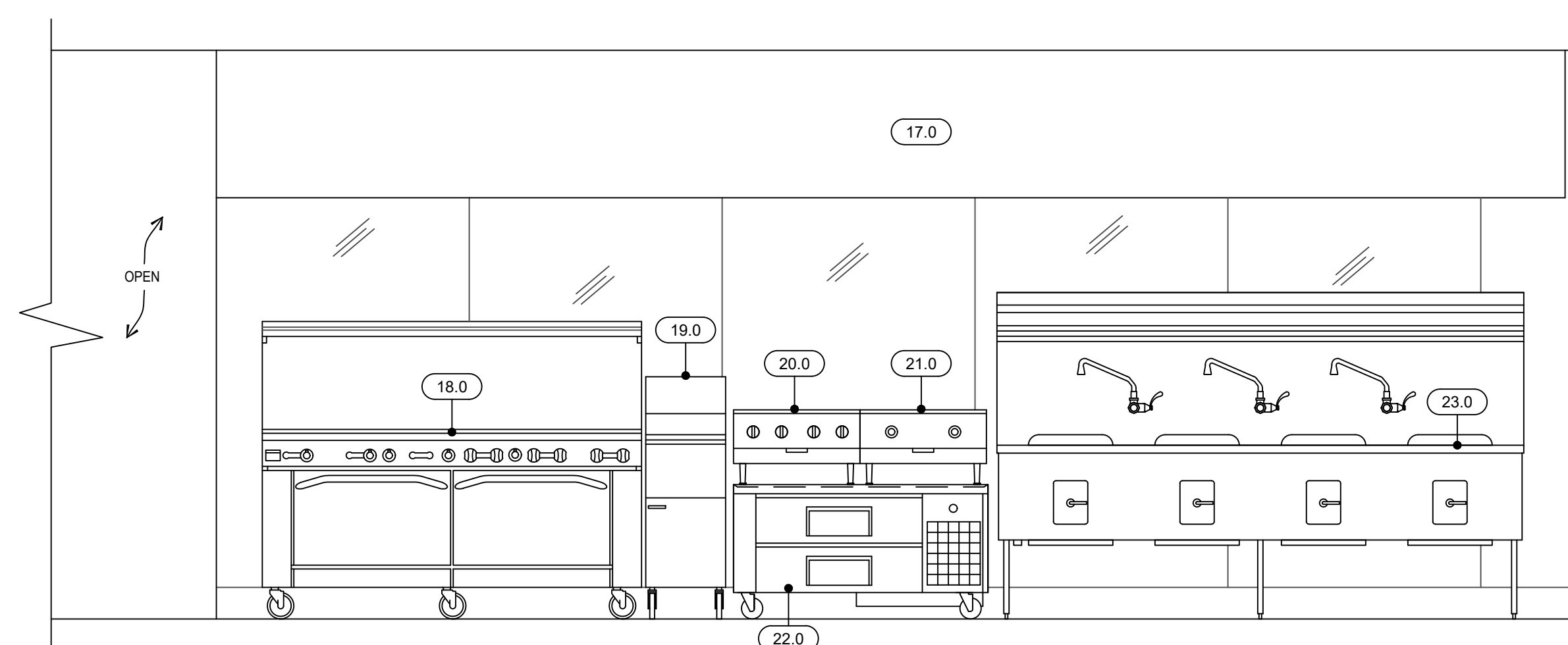
SHEET NUMBER
FS-5.0



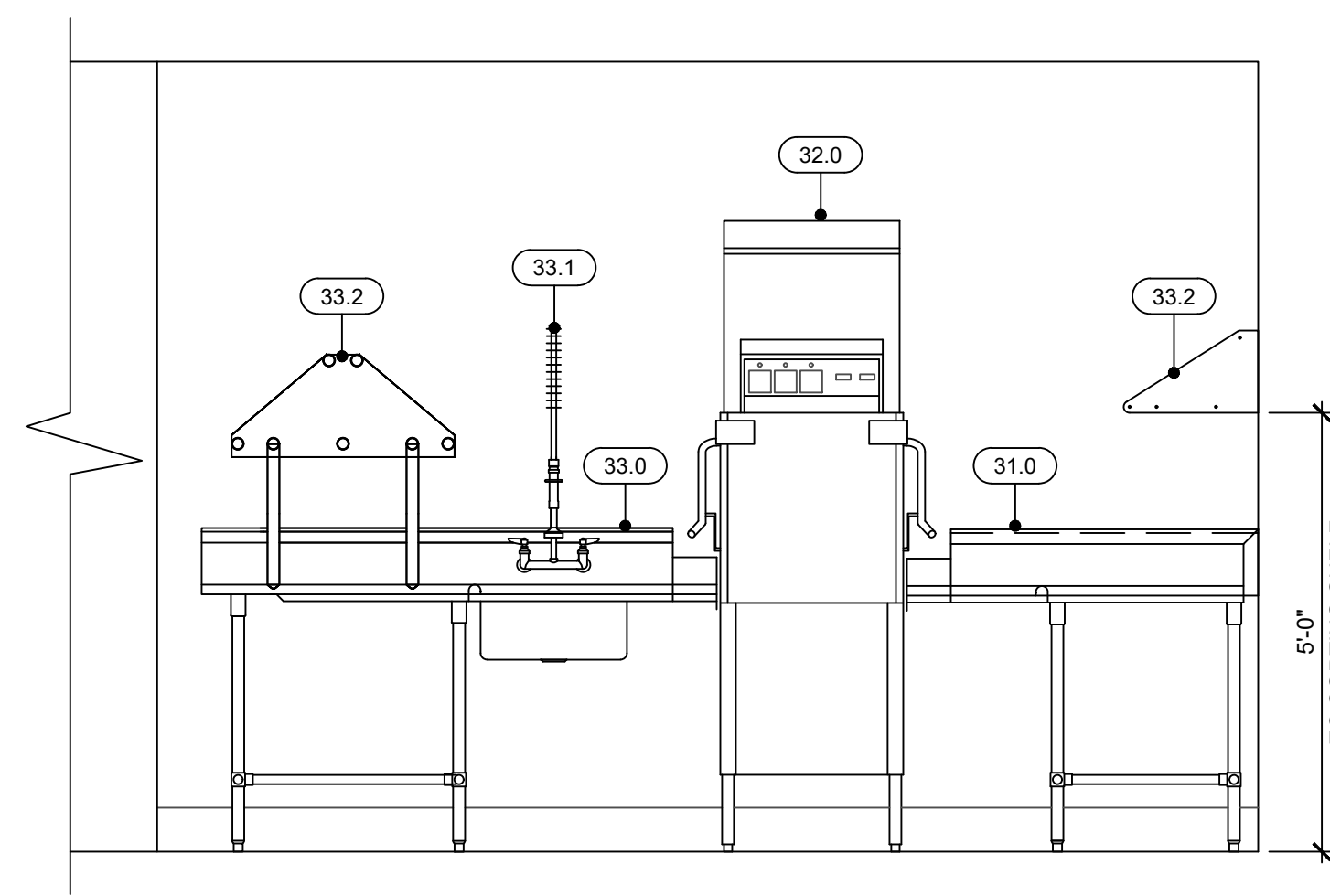
1 BACK COUNTER DEMO KITCHEN
 SCALE | 1/2" = 1'-0"



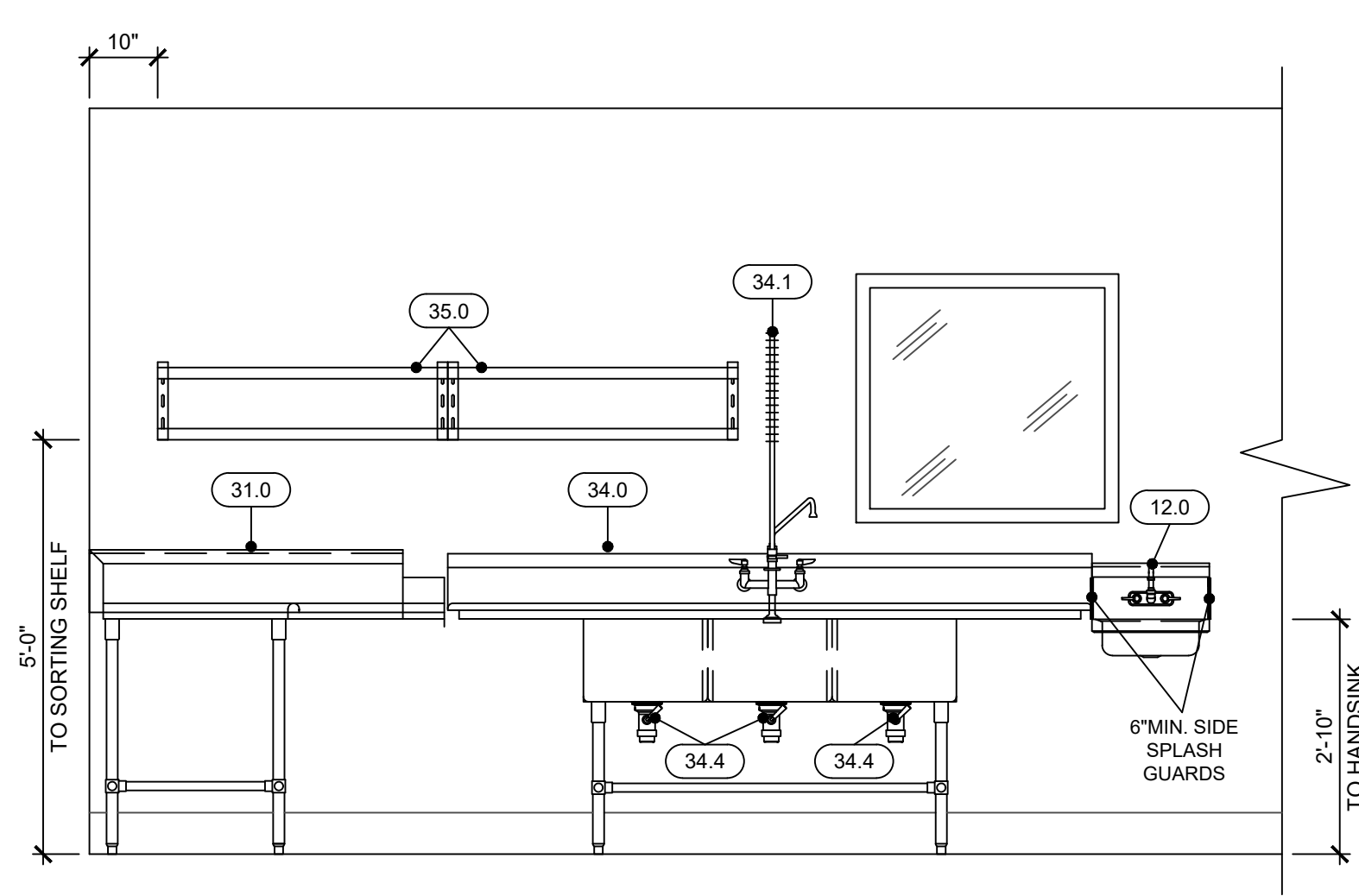
2 COOKING DEMO ELEVATION
 SCALE | 1/2" = 1'-0"



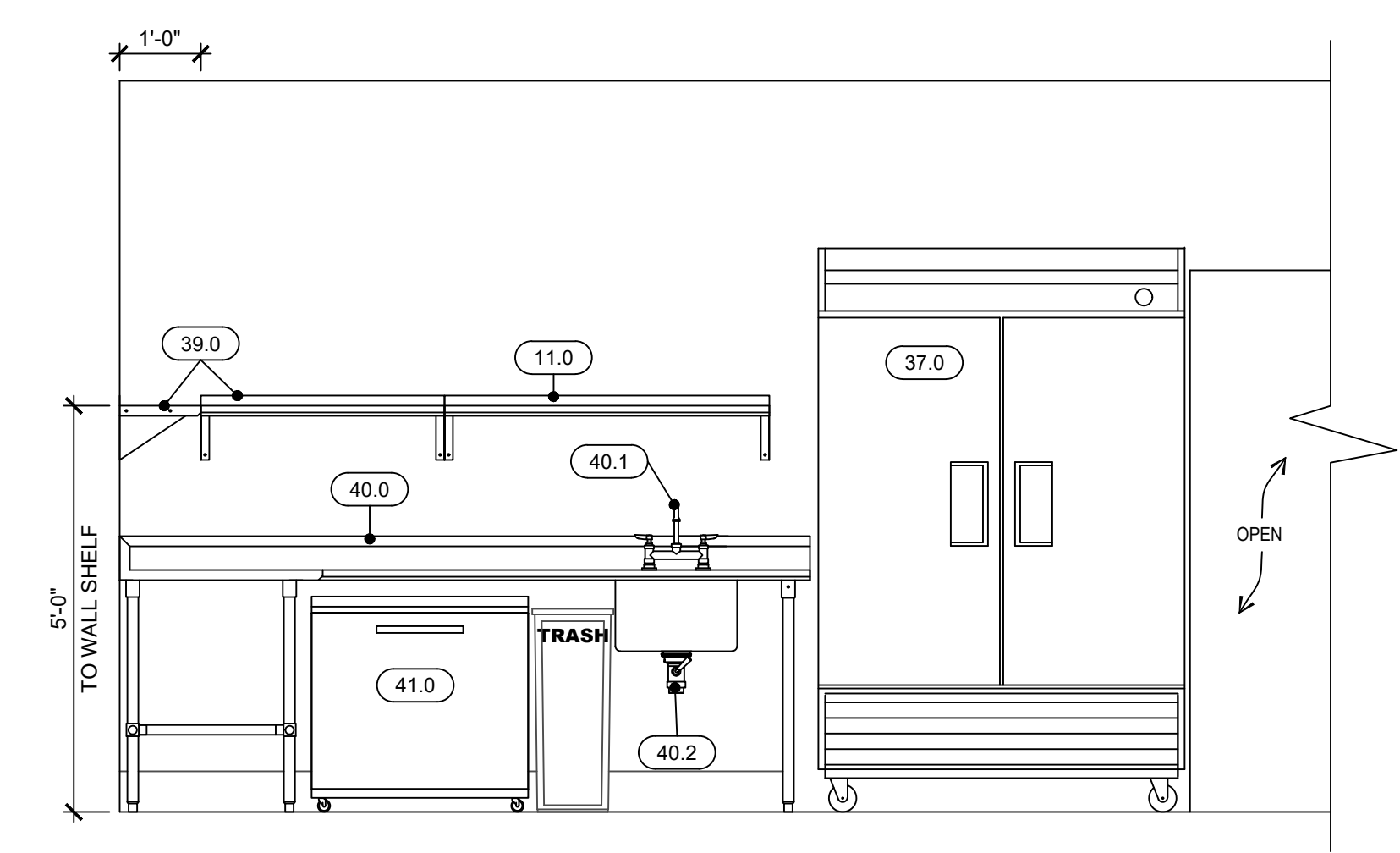
3 MAIN COOKLINE ELEVATION
 SCALE | 1/2" = 1'-0"



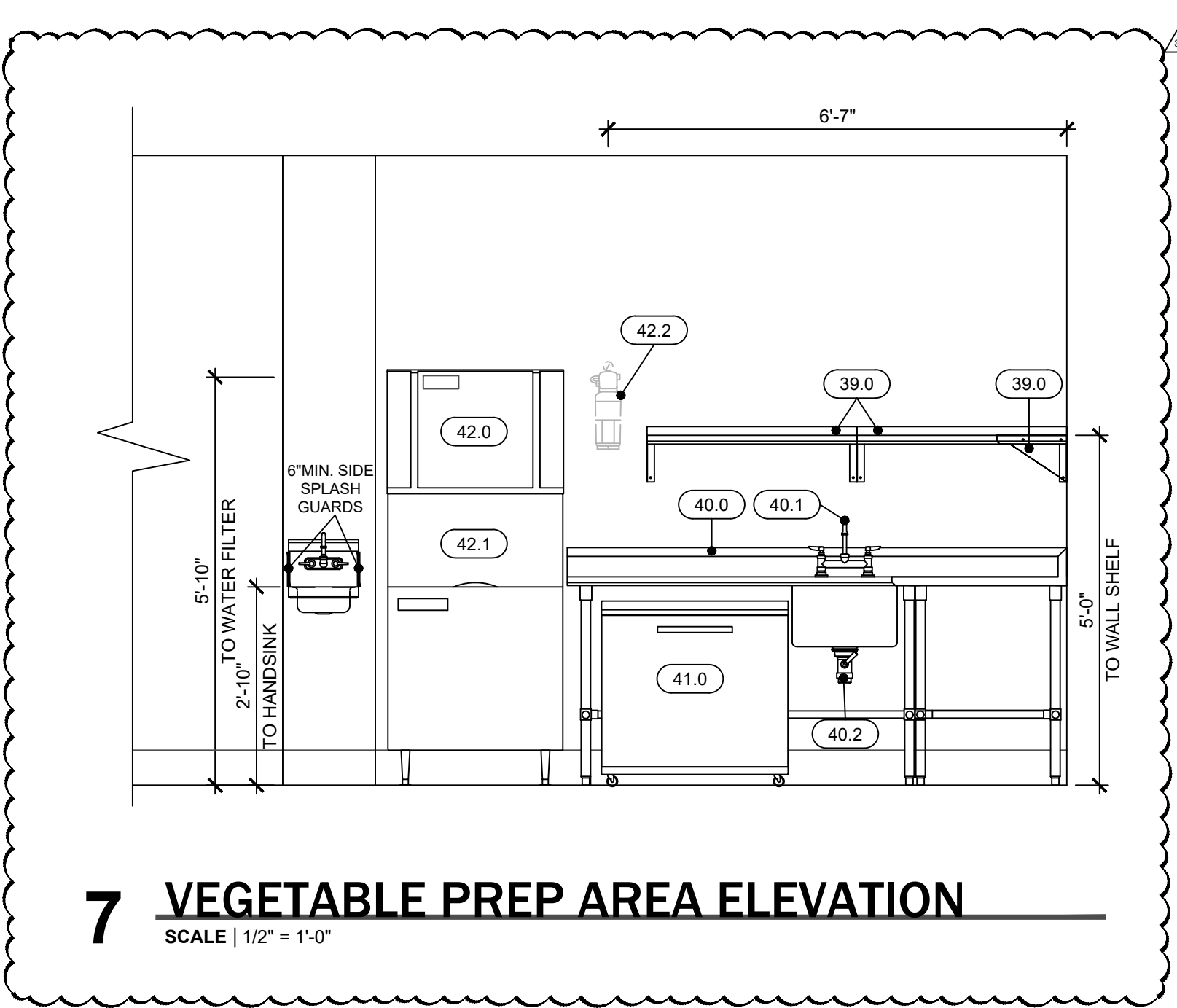
4 DISHMACHINE AREA
 SCALE | 1/2" = 1'-0"



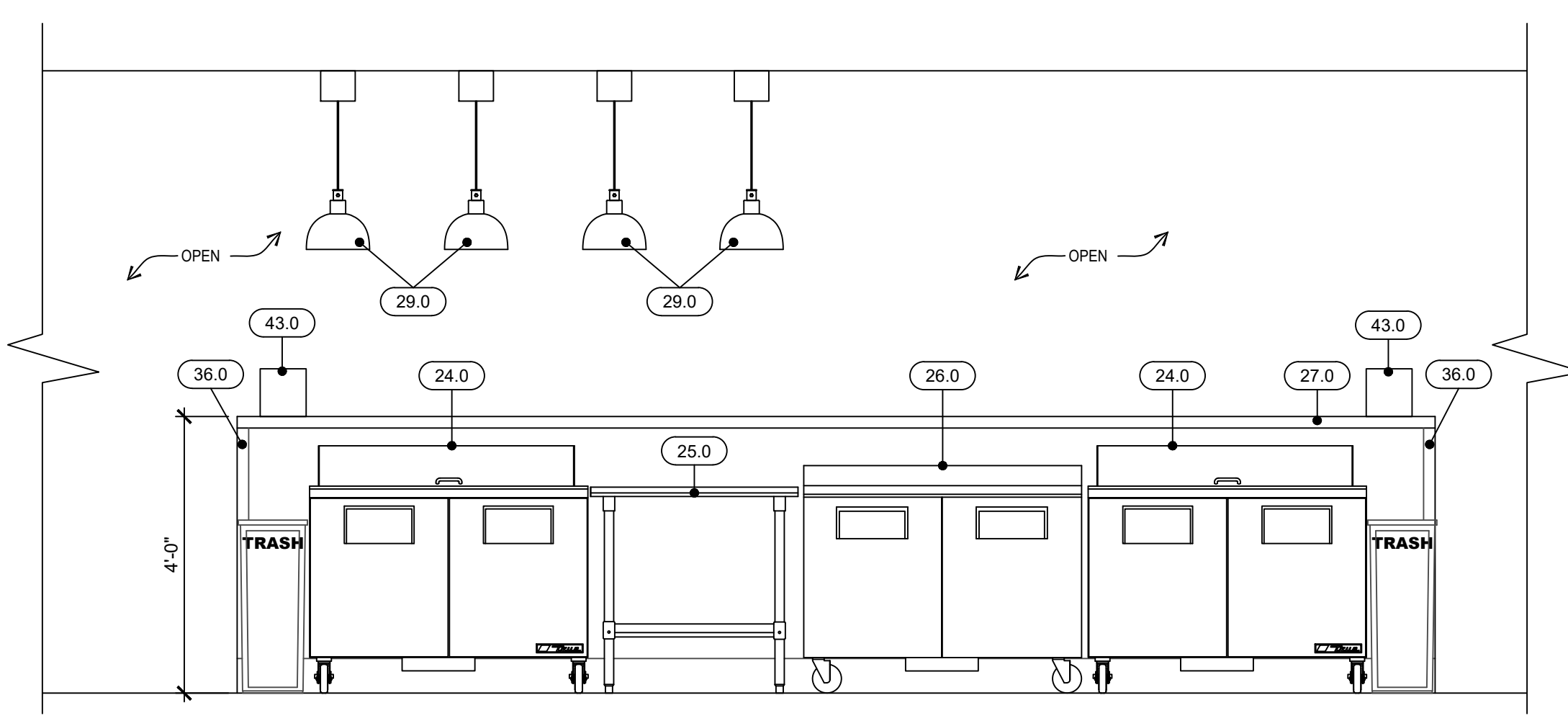
5 CLEAN DISH TABLE & 3-COMP. SINK
 SCALE | 1/2" = 1'-0"



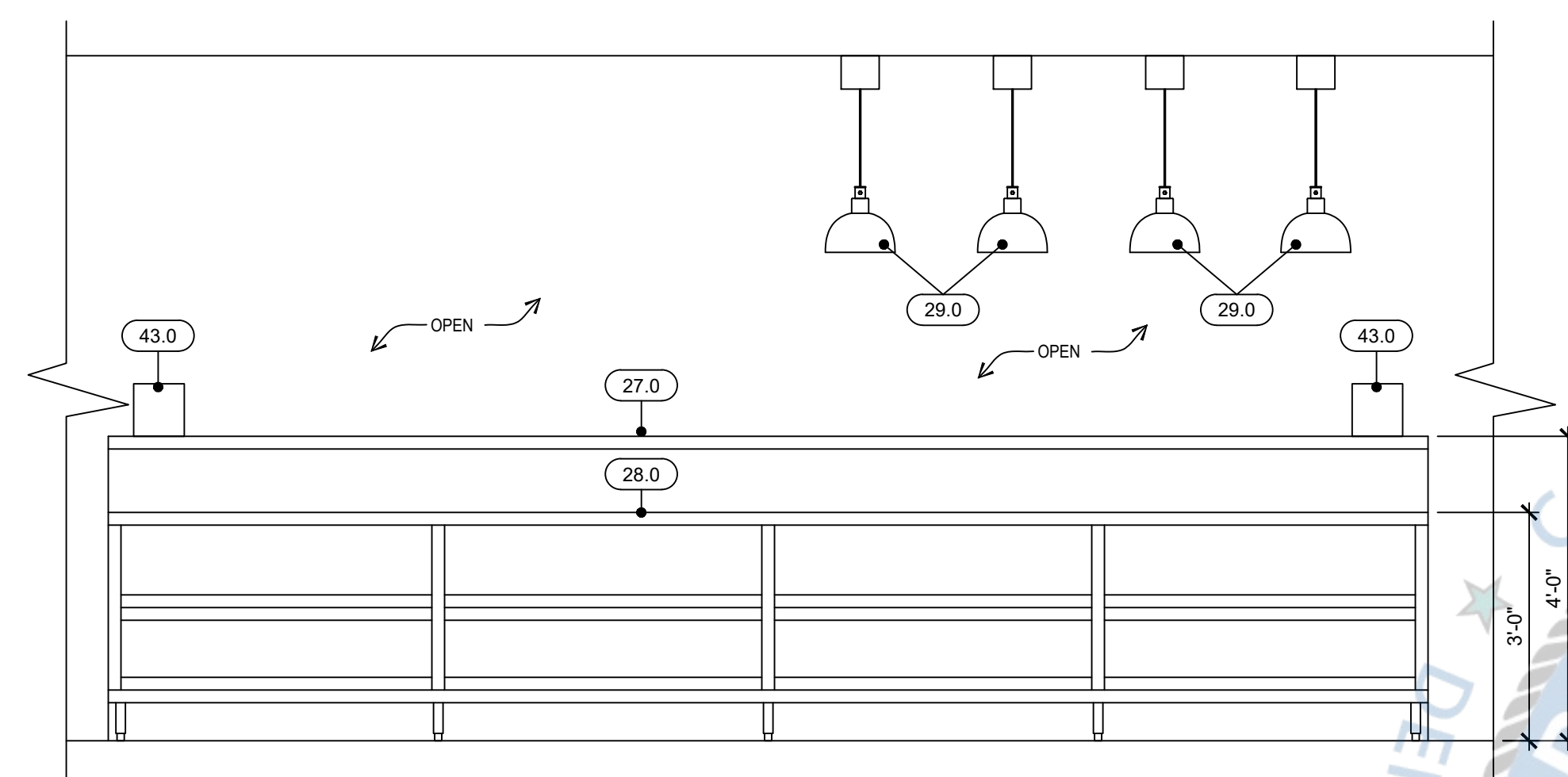
6 PREP AREA
 SCALE | 1/2" = 1'-0"



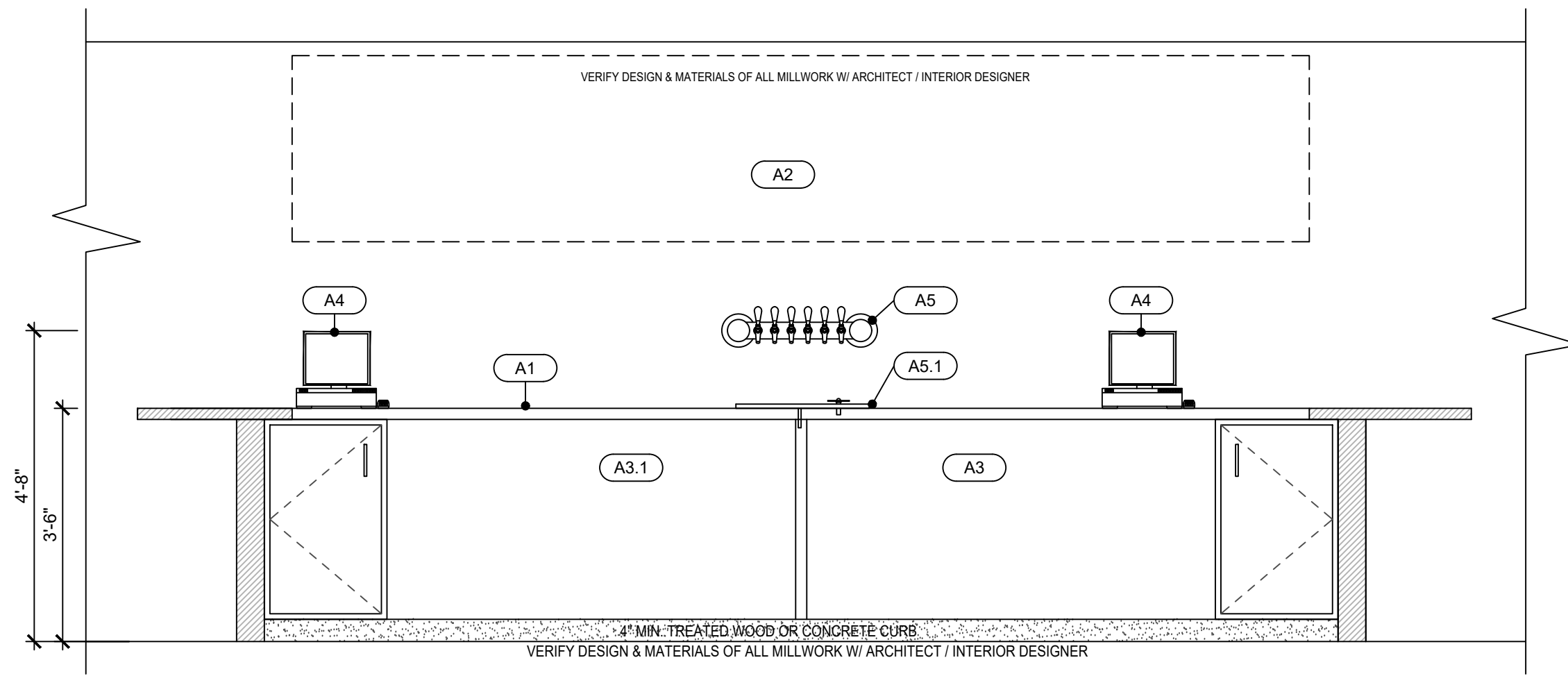
7 VEGETABLE PREP AREA ELEVATION
 SCALE | 1/2" = 1'-0"



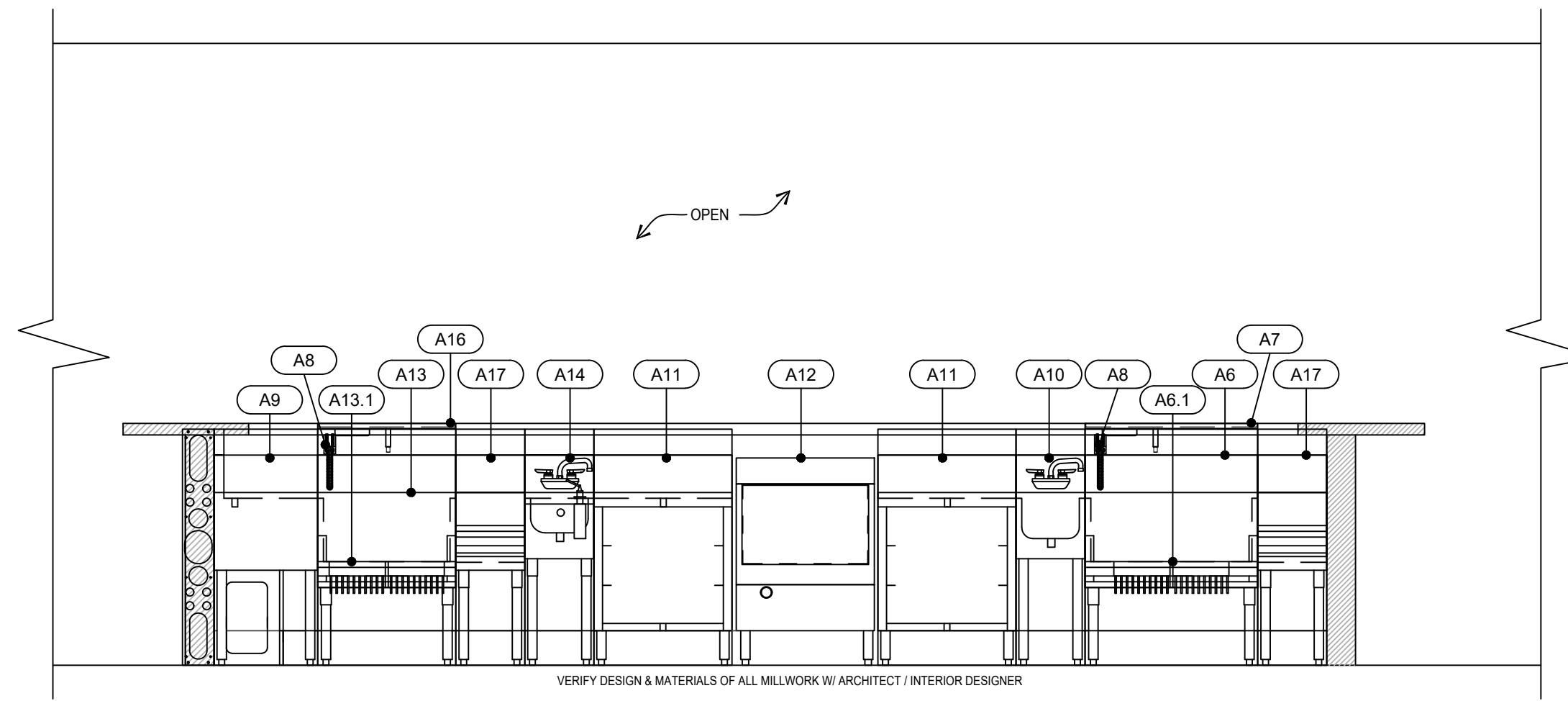
8 CHEF'S LINE AND PASS-THRU AREA ELEVATION
 SCALE | 1/2" = 1'-0"



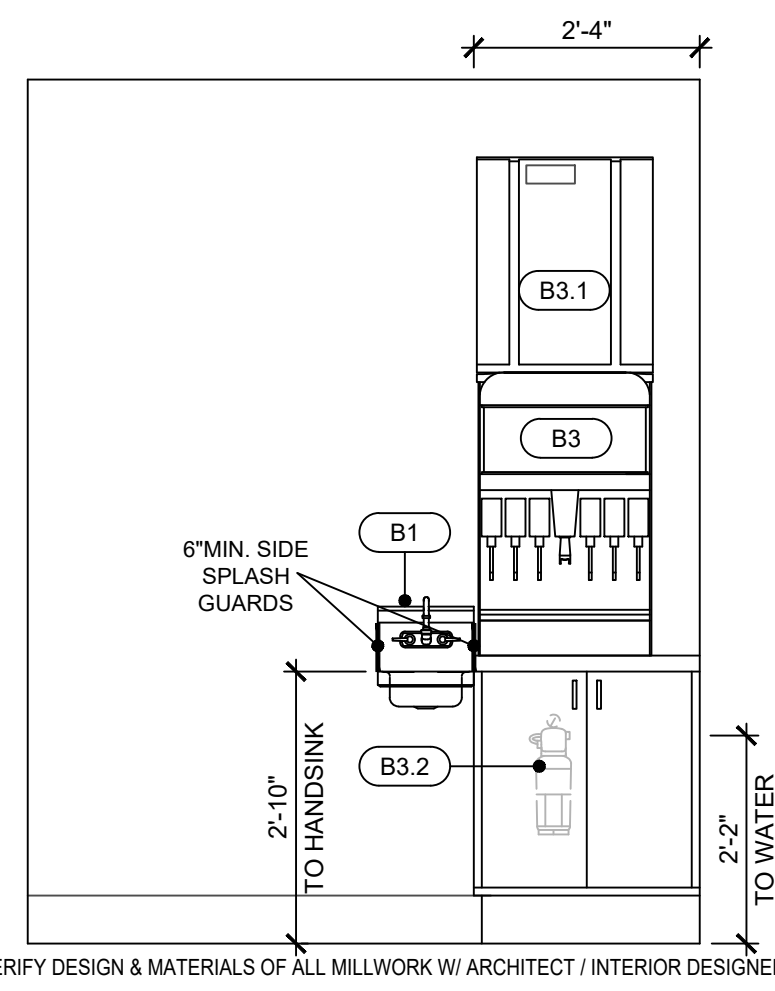
9 SERVICE COUNTER AND PASS-THRU AREA
 SCALE | 1/2" = 1'-0"



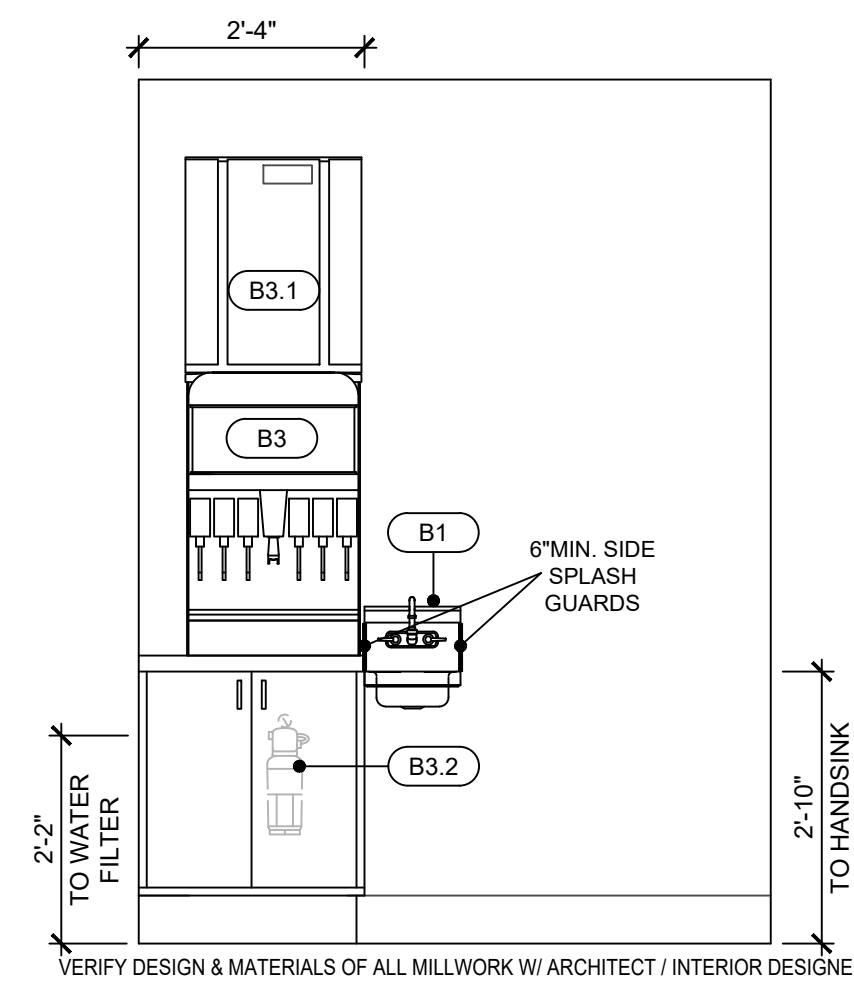
10 BACK BAR ELEVATION
SCALE | 1/2" = 1'-0"



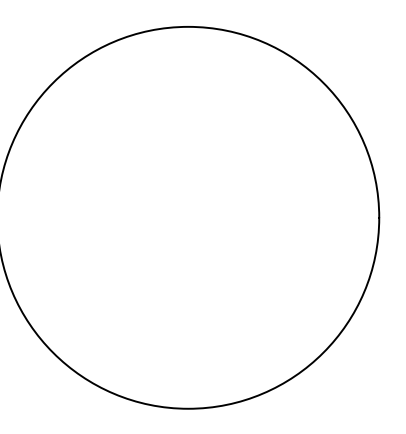
11 BAR AREA ELEVATION
SCALE | 1/2" = 1'-0"



12 RICE OR DEATH SODA DISPENSER
SCALE | 1/2" = 1'-0"



13 CHINOS SODA DISPENSER
SCALE | 1/2" = 1'-0"



REVISIONS

△	DEH CORRECTIONS_01-28-21	
△	CLIENT CORRECTIONS_06-24-21	
△	CLIENT REVISIONS_10-08-21	X
△		X
△		X

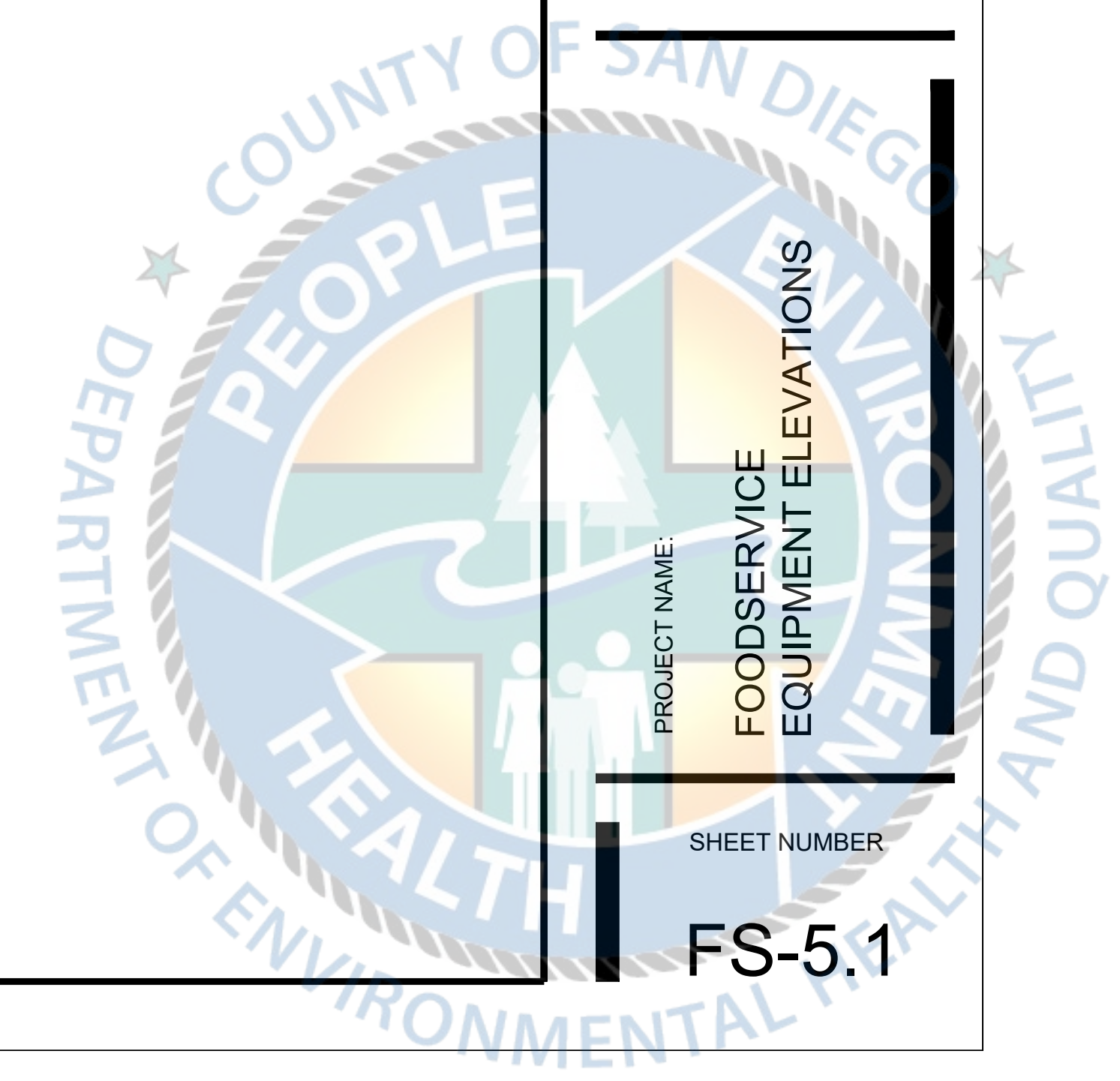
ISSUE DATES

CLIENT	
DESIGN DEVELOPMENT	
HEALTH DEPARTMENT	
PERMIT SET	
CONSTRUCTION SET	

PROJECT NAME:
CHOP SUEY SOCIAL CLUB

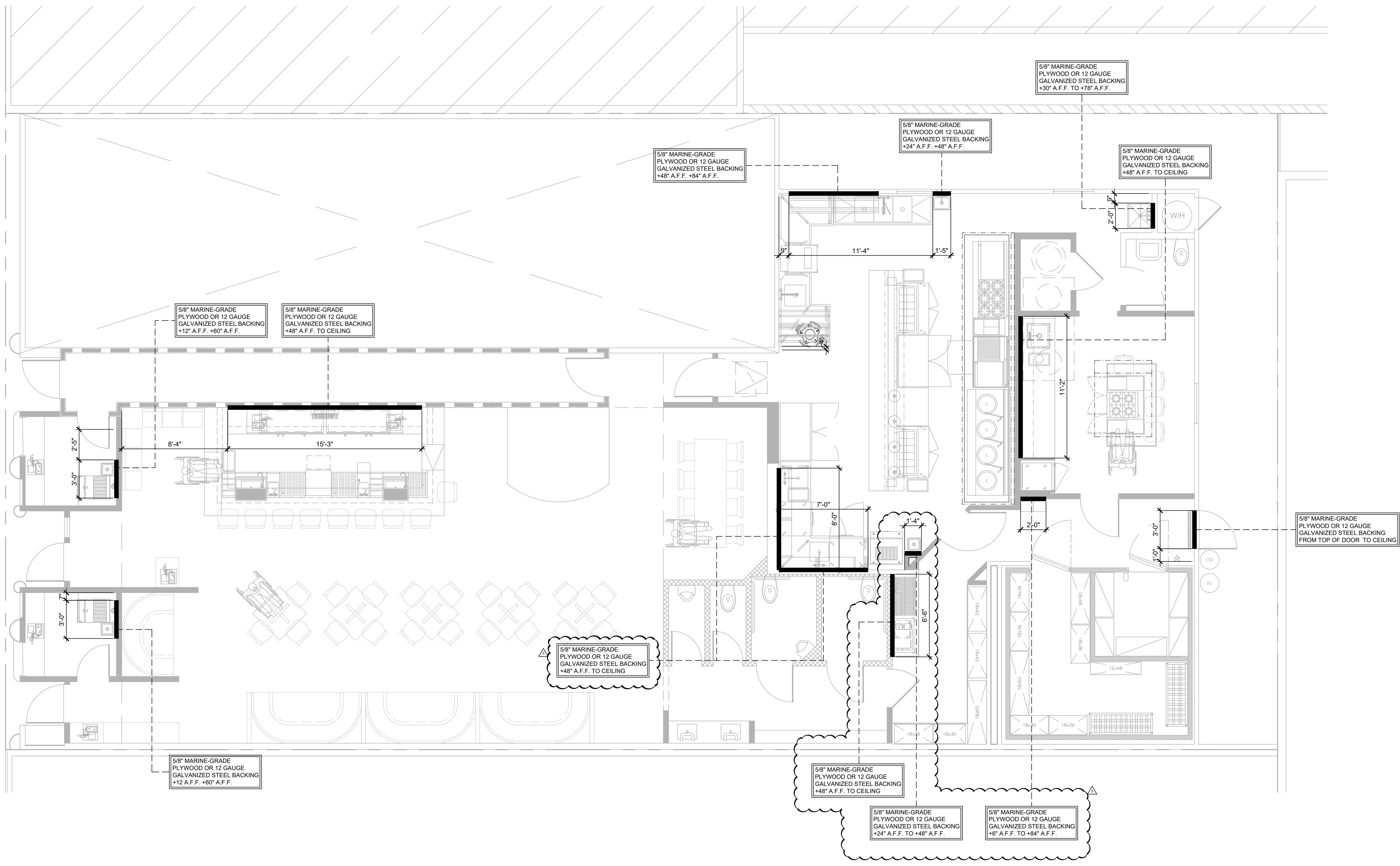
PROJECT LOCATION:
**2877 UNIVERSITY AVE.
SAN DIEGO, CA 92104**

DATE: 11/18/20
SCALE: 1/2" = 1'-0"
PROJECT NUMBER: 217620



PROJECT NAME:
FOODSERVICE EQUIPMENT ELEVATIONS

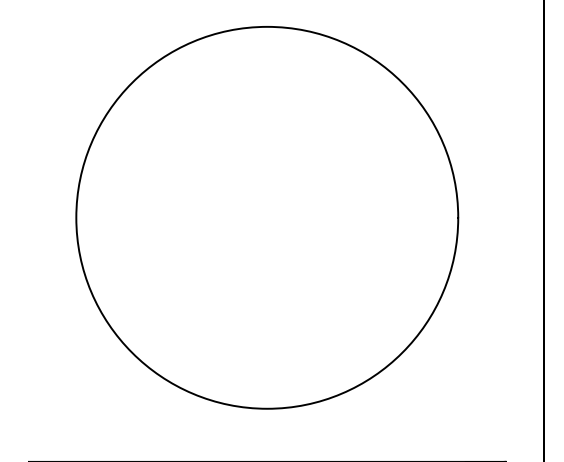
SHEET NUMBER:
FS-5.1



GENERAL NOTES

- A. ALL WALL BACKING SHOWN ON THIS SHEET IS RECOMMENDED FOR FOOD SERVICE EQUIPMENT SUPPLIED BY KITCHEN EQUIPMENT SUPPLIER. GENERAL CONTRACTOR TO COORDINATE AND REFER TO ARCHITECTURAL SHEETS FOR ALL OTHER WALL BACKING NEEDS PRIOR TO INSTALLATION.
- B. PLYWOOD OR GALVANIZED STEEL BACKING SHALL BE USED IN LIEU OF DRYWALL WHERE INDICATED ON PLANS.
- C. ANY WALL BACKING REMOVED BY PLUMBER, ELECTRICIAN OR ANY OTHER TRADE TO COMPLETE THEIR INSTALLATION MUST BE REPLACED BY THAT TRADE. IF WALL BACKING CAN NOT BE REPLACED THE GENERAL CONTRACTOR, FOOD SERVICE EQUIPMENT SUPPLIER & OWNER MUST BE NOTIFIED.
- D. 5/8" MARINE-GRADE PLYWOOD OR 12 GAUGE GALVANIZED STEEL BACKING SHALL EITHER BE BETWEEN STUDS, OR IN LIEU OF 5/8" GYPSUM BOARD WHERE COMPLETELY CONCEALED BY FRP OR STAINLESS STEEL SHEET.

WALL BACKING LEGEND	
	WALL BACKING
+12"	A.F.F. - ABOVE FINISHED FLOOR
G.C.	GENERAL CONTRACTOR



REVISIONS

NO.	DESCRIPTION	DATE
1	DEH CORRECTIONS	01-28-21
2	CLIENT CORRECTIONS	06-24-21
3	CLIENT REVISIONS	10-08-21
4		X
5		X

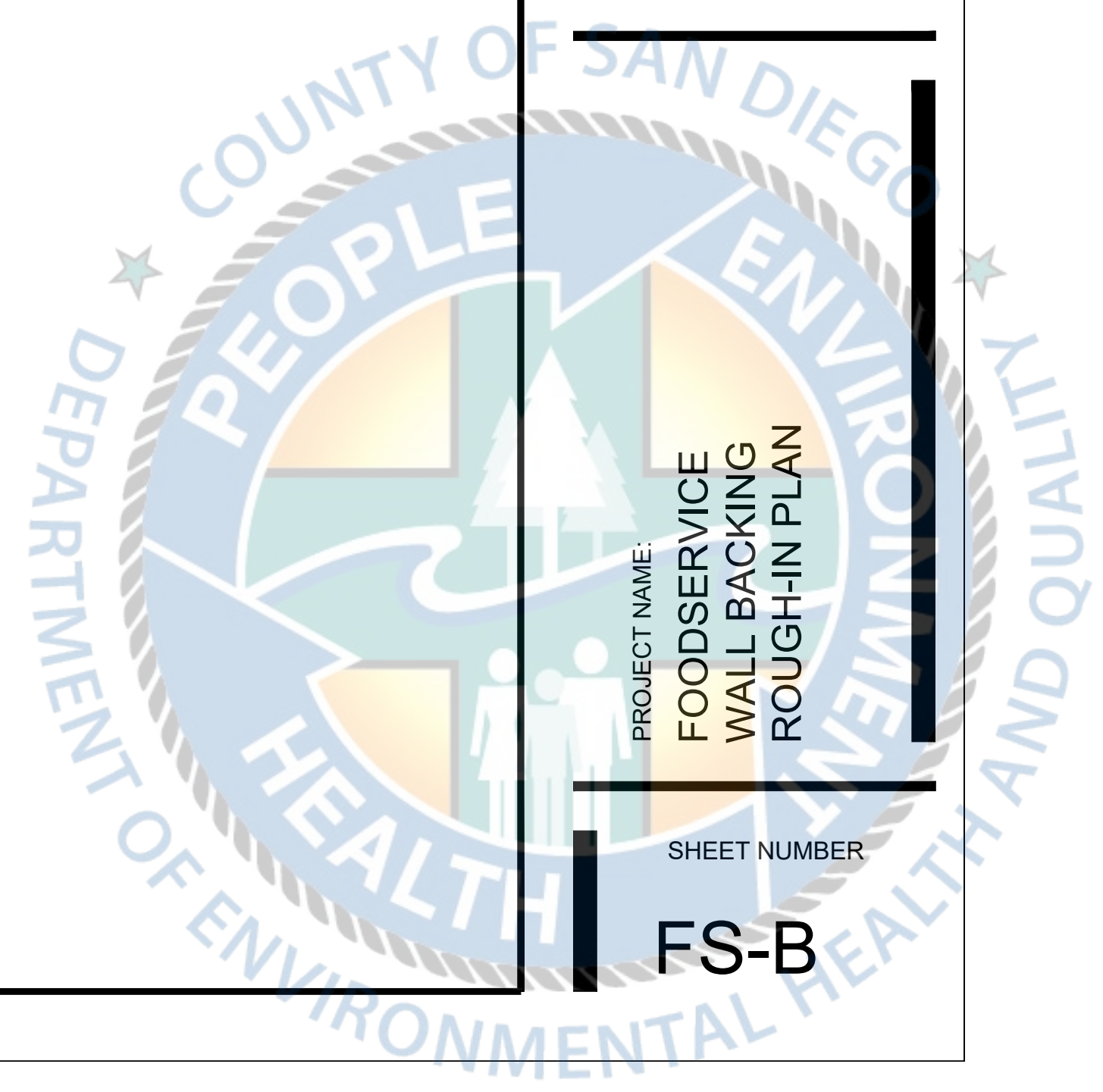
ISSUE DATES

CLIENT	
DESIGN DEVELOPMENT	
HEALTH DEPARTMENT	
PERMIT SET	
CONSTRUCTION SET	

PROJECT NAME: **CHOP SUEY SOCIAL CLUB**

PROJECT LOCATION: **2877 UNIVERSITY AVE. SAN DIEGO, CA 92104**

DATE: 11/18/20
 SCALE: 1/4" = 1'-0"
 PROJECT NUMBER: 217620



PROJECT NAME: **FOODSERVICE WALL BACKING ROUGH-IN PLAN**

SHEET NUMBER: **FS-B**



1007 MARKET STREET TEL: (619) 238-9156
 900 MARKET STREET FAX: (619) 239-4568
 www.fseggroup.com

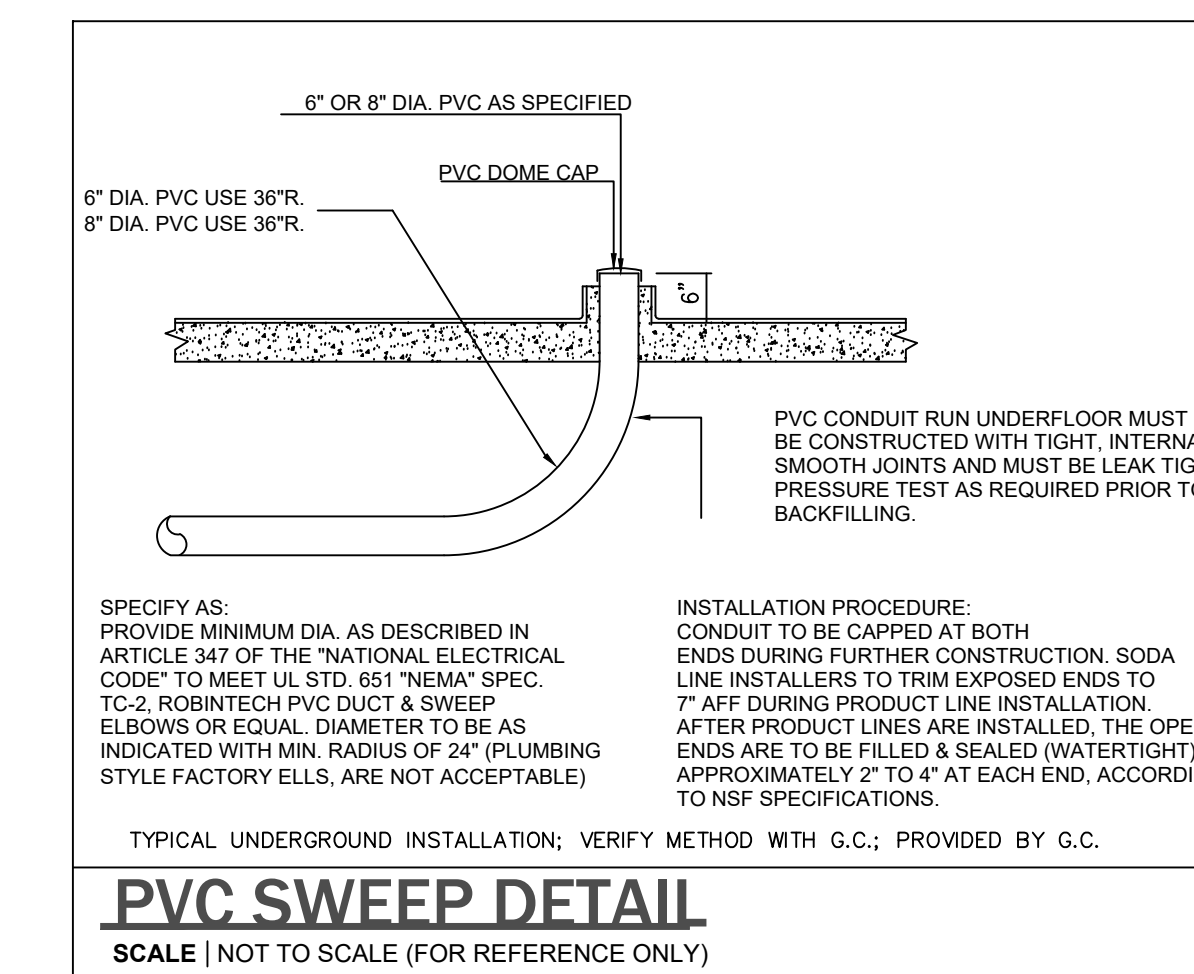


keyed notes

- ① 6" PVC SODA LINES TO RUN OVERHEAD FROM BAG N BOX DOWN WALL AS INDICATED ON PLAN. EXTEND SODA LINES THRU BACKBAR COUNTER ALONG BAR DIE WALL TIGHT TO UNDER BAR TOP AND EXTEND TO (2) SODA GUNS. COORDINATE INSTALLATION AND ROUTING WITH OWNER, GENERAL CONTRACTOR, SODA VENDOR, ALL OVERHEAD UTILITIES AND BAR EQUIPMENT.
- ② BEER LINES TO RUN OVERHEAD FROM WALK-IN KEG COOLER DOWN WALL UNDER COUNTER TO BEER TAPS LOCATION AT BACKBAR AREA. COORDINATE INSTALLATION AND ROUTING W/ OWNER, GENERAL CONTRACTOR, BEER VENDOR, MILLWORK CONTRACTOR AND ALL OVERHEAD UTILITIES.
- ③ 6" PVC SODA LINES TO RUN OVERHEAD FROM BAG N BOX DOWN WALL AS INDICATED ON PLAN. EXTEND SODA LINES TO EACH SODA MACHINE DISPENSER. COORDINATE INSTALLATION AND ROUTING WITH OWNER, GENERAL CONTRACTOR, SODA VENDOR, ALL OVERHEAD UTILITIES AND BAR EQUIPMENT.

SPECIAL CONDITIONS LEGEND

Ⓢ	SODA LINE CHASE
ⓑ	BEER LINE CHASE
+12"	A.F.F. - ABOVE FINISHED FLOOR



REVISIONS

△	DEH CORRECTIONS_01-28-21	
△	CLIENT CORRECTIONS_06-24-21	
△	CLIENT REVISIONS_10-08-21	X
△		X

ISSUE DATES

CLIENT	
DESIGN DEVELOPMENT	
HEALTH DEPARTMENT	
PERMIT SET	
CONSTRUCTION SET	

PROJECT NAME:
CHOP SUEY SOCIAL CLUB

PROJECT LOCATION:
 2877 UNIVERSITY AVE.
 SAN DIEGO, CA 92104

DATE: 11/18/20
 SCALE: 1/4" = 1'-0"
 PROJECT NUMBER: 217620

PROJECT NAME:
 FOODSERVICE
 SPECIAL CONDITIONS
 ROUGH-IN PLAN

SHEET NUMBER

FS-C

HOOD INFORMATION - JOB#4609202

HOOD NO	TAG	MODEL	MANUFACTURER	LENGTH	MAX COOKING TEMP	TYPE	APPLIANCE DUTY	DESIGN CFM/FT	TOTAL EXH CFM	EXHAUST PLENUM RISER(S)						HOOD CONSTRUCTION	HOOD CONFIG		
										WIDTH	LENG	HEIGHT	DIA	CFM	VEL		SP	END TO END	ROW
1	Demonstration Hood	5424 ND-2WI	CAPTIVEAIRE	5' 0"	450 DEG	I	MEDIUM	275	1375			4"	12"	1375	1751	-0.774"	430 SS WHERE EXPOSED	ALONE	ALONE

HOOD INFORMATION

HOOD NO	TAG	TYPE	FILTER(S)				LIGHT(S)				UTILITY CABINET(S)				FIRE SYSTEM PIPING	HOOD HANGING WEIGHT	
			QTY	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	QTY	TYPE	WIRE GUARD	LOCATION	SIZE	TYPE	SIZE	ELECTRICAL MODEL #			SWITCHES QUANTITY
1	Demonstration Hood	CAPTRATE SOLO FILTER	3	20"	16"	85% SEE FILTER SPEC	2	L55 SERIES E26	NO	LEFT	12"x54"x24"	CAS ELECTRIC WET CHEMICAL	4.0	DCV-1011	1 LIGHT 1 FAN	YES	488 LBS

HOOD OPTIONS

HOOD NO	TAG	OPTION
1	Demonstration Hood	FINISHED BACK- ISL/REV INSTALL 60.00" LONG, (FILTERS TO THE FRONT). RISER SENSOR INSTALL 3IN DBL. RISER SENSOR INSTALL 6IN PLEN.

SPECIFICATION: CAPTRATE GREASE-STOP SOLO FILTER

THE CAPTRATE GREASE-STOP SOLO FILTER IS A SINGLE-STAGE FILTER FEATURING A UNIQUE S-BAFFLE DESIGN IN CONJUNCTION WITH A SLOTTED REAR BAFFLE DESIGN, TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY.

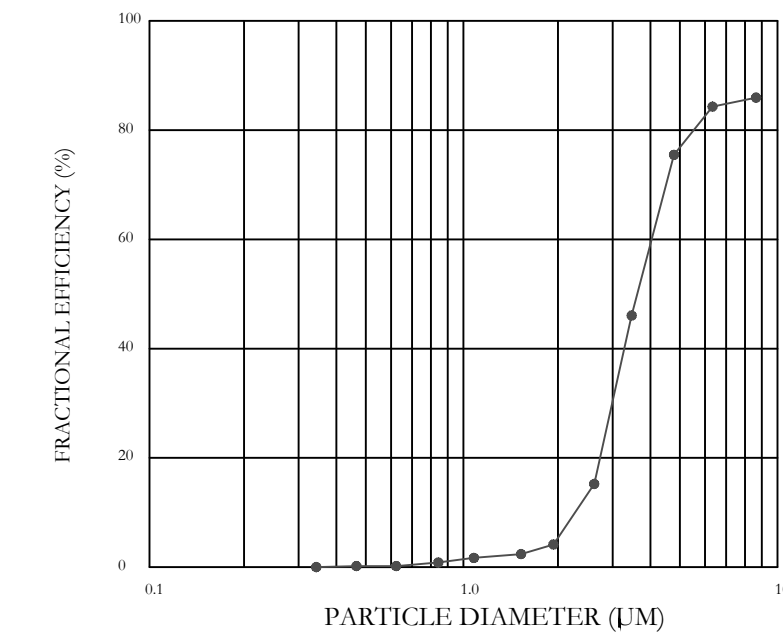
FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNEL(S).

UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO COMPONENTS WHEN ASSEMBLED.

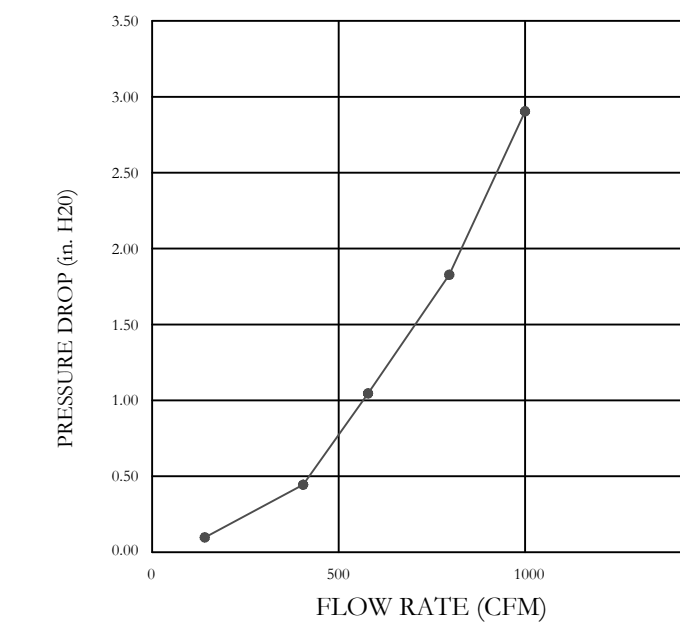
GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 85% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 1.0 INCHES OF WATER GAUGE.

THE CAPTRATE GREASE-STOP SOLO WAS TESTED TO ASTM STANDARD ASTM F2519-05. MANUFACTURER APPROVED FOR USE IN SOLID FUEL APPLICATIONS AS A SPARK ARRESTER.

EFFICIENCY VS. PARTICLE DIAMETER

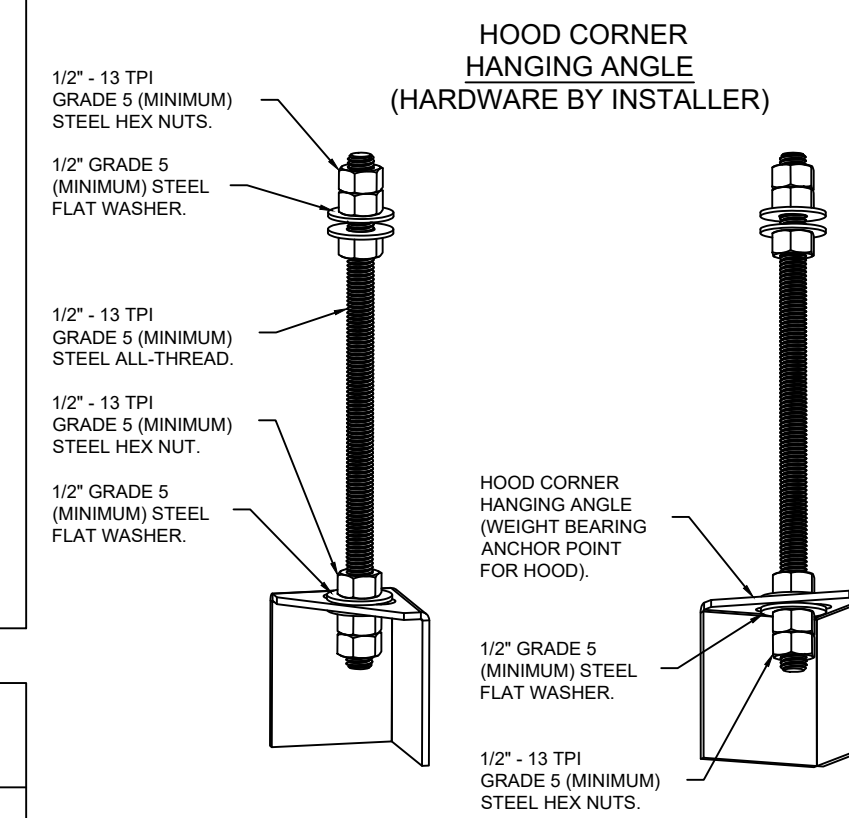


PRESSURE DROP VS. FLOW RATE



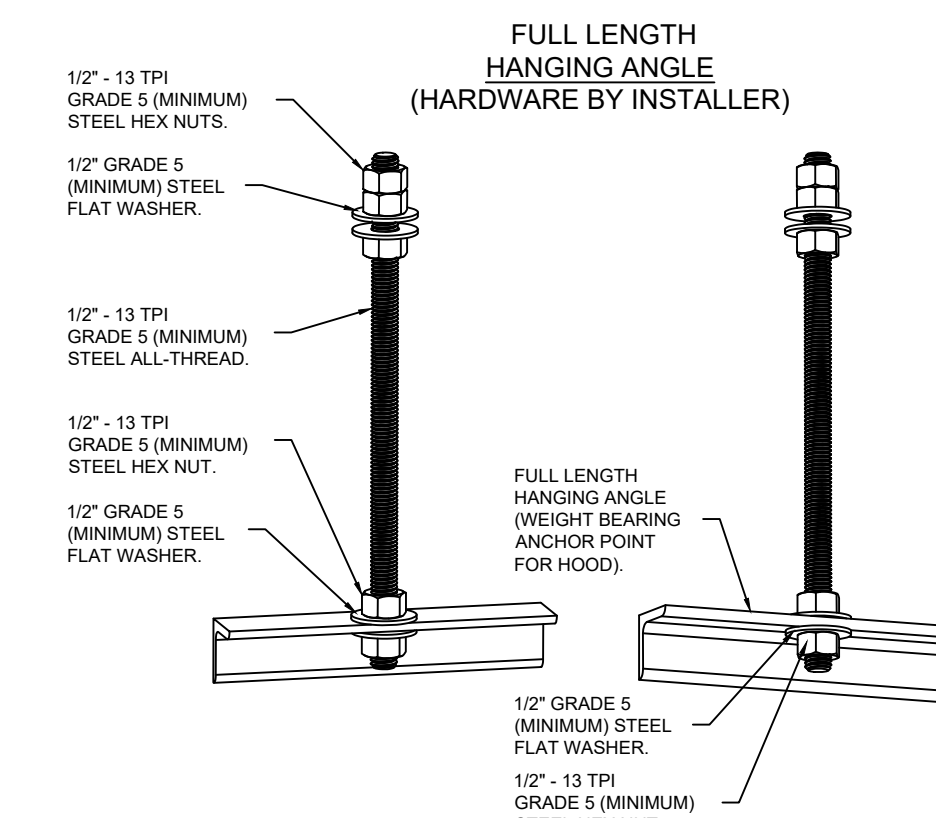
CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:

- NFPA #96
- NSF STANDARD #2
- UL STANDARD #1046
- INT. MECH. CODE (IMC)
- ULC-S649



ASSEMBLY INSTRUCTIONS

HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 (MINIMUM) ALL-THREAD. SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION BENEATH HOOD HANGING ANGLES AND ABOVE CEILING ANCHORS. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.



ASSEMBLY INSTRUCTIONS

HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 (MINIMUM) ALL-THREAD. SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION ABOVE CEILING ANCHORS. SINGLE HEX NUT BENEATH HANGING ANGLE IS ACCEPTABLE FOR FULL LENGTH HANGING ANGLES. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.

FOR EXHAUST HOOD: ITEM 9.0
TYPE I MEDIUM TEMP HOOD
TOTAL EXHAUST IS 1375 CFM

HVAC COOL/HEATING DUCTS FROM HVAC UNIT	TOTAL CFM
100%= 1375 CFM	1375

GREASE DUCT & CHIMNEY SPECIFICATIONS:

PROVIDE GREASE DUCT EQUAL TO CAPTIVEAIRE SYSTEMS MODEL "DW" ROUND 20 GAUGE 430 STAINLESS STEEL DUCTWORK. MODEL "DW" IS LISTED TO UL-1978 AND IS INSTALLED USING "V" CLAMP LOCKING CONNECTIONS SEALED WITH 3M FIRE BARRIER 2000 PLUS. MODEL "DW" DOES NOT REQUIRE WELDING PROVIDING IT HAS BEEN INSTALLED PER THE MANUFACTURERS INSTALLATION GUIDE. PROVIDE RATED ACCESS DOORS AT EVERY CHANGE IN DIRECTION AND EVERY 12' ON CENTER. PER MANUFACTURERS LISTING MODEL "DW" HORIZONTAL RUNS LESS THAN 75 FT. CAN BE SLOPED 1/16" PER 12", HORIZONTAL RUNS MORE THAN 75 FT. CAN BE SLOPED 3/16" PER 12". DUCT SHOULD BE SLOPED AS MUCH AS POSSIBLE TO REDUCE THE CHANCE OF GREASE ACCUMULATION IN HORIZONTAL RUNS.

IF THE DUCT OR CHIMNEY IS WITHIN 18 INCHES OF COMBUSTIBLE MATERIAL, PROVIDE UL-2221 OR UL-103 HT LISTED DOUBLE WALL GREASE DUCT OR DOUBLE WALL CHIMNEY EQUAL TO CAPTIVEAIRE SYSTEMS MODEL "DW- 2R, 2R TYPE HT, 3R, OR 3Z" ROUND 20 GAUGE 430 STAINLESS INNER DUCT INSULATED WITH A 24 GAUGE 430 STAINLESS OUTER SHELL.

CAPTIVEAIRE SYSTEMS RECOMMENDS THE USE OF LISTED, PRE-FABRICATED ROUND GREASE EXHAUST DUCT TO REDUCE STATIC PRESSURE IN THE SYSTEM, MINIMIZE INSTALLATION AND INSPECTION TIMES, AND ENSURE DUCT IS LIQUID TIGHT

HVAC DISTRIBUTION NOTE
HIGH VELOCITY DIFFUSERS OR HVAC RETURNS SHOULD NOT BE PLACED WITHIN TEN (10) FEET OF THE EXHAUST HOOD. PERFORATED DIFFUSERS ARE RECOMMENDED.

VERIFY CEILING HEIGHT

____' - ____"

HEIGHT REQUIRED TO VERIFY THAT HOOD FITS SPACE AND TO SIZE THE ENCLOSURE PANELS

CUSTOMER APPROVAL TO MANUFACTURE:

APPROVED AS NOTED

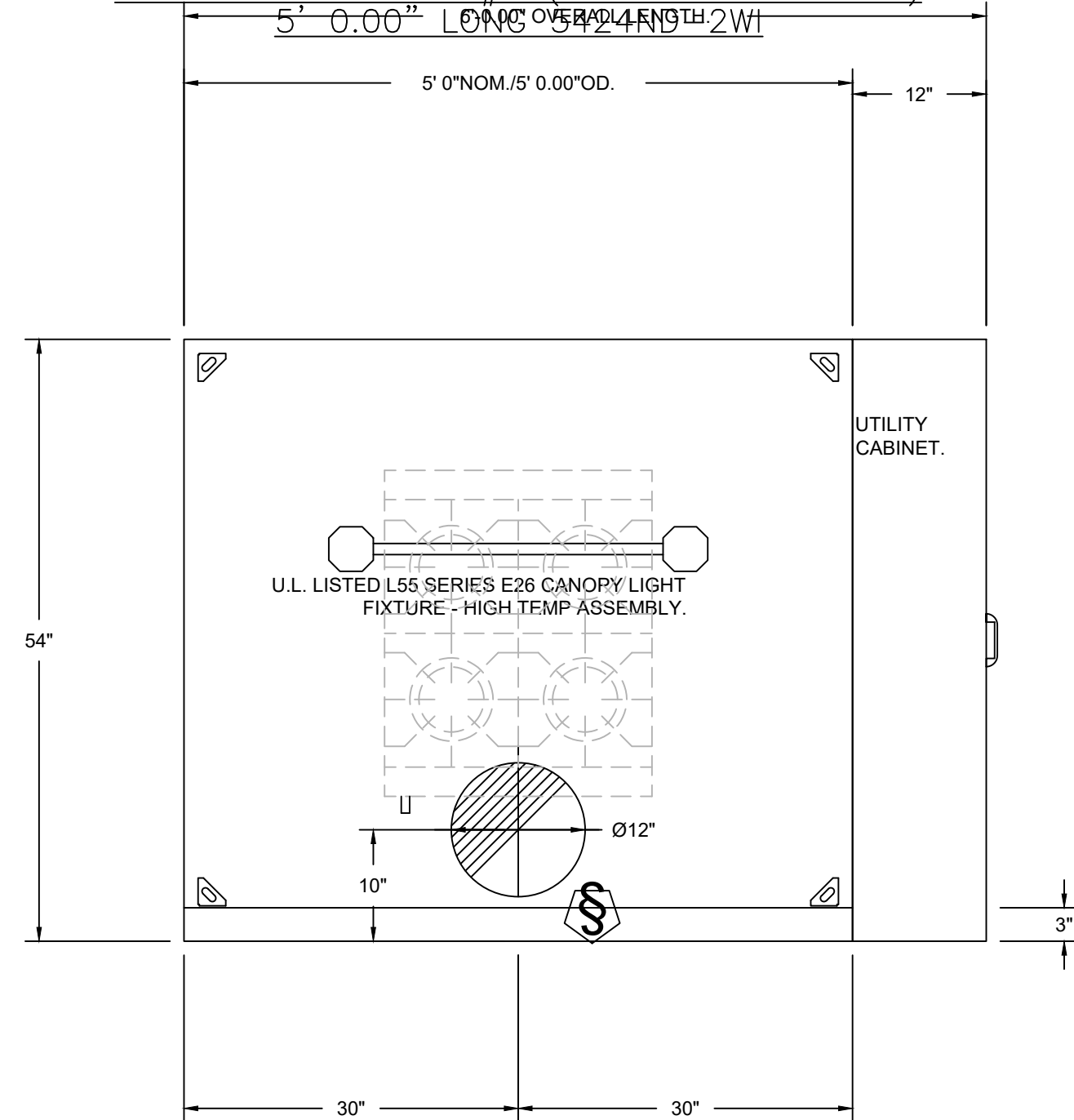
APPROVED WITH NO EXCEPTION TAKEN

REVISE AND RESUBMIT

SIGNATURE _____ DATE _____

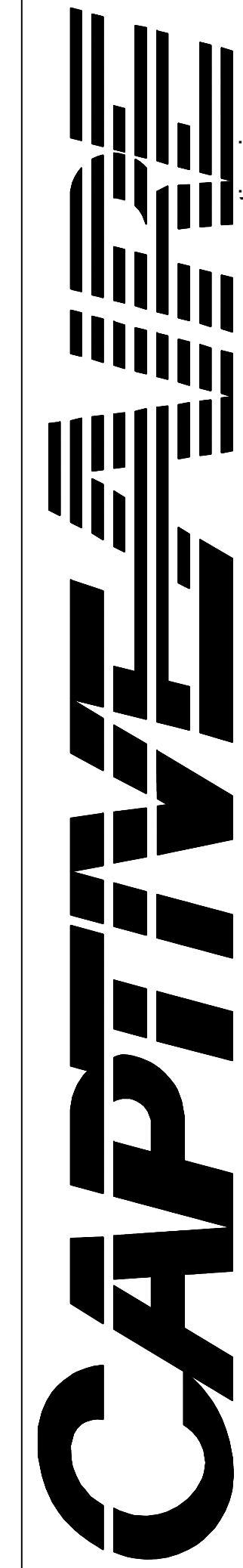
YOUR TITLE _____

PLAN VIEW - HOOD #1 (Demonstration Hood)



REVISIONS

DESCRIPTION	DATE



Chop Suey Food Service
2877 University Ave,
San Diego, CA, 92104

DATE: 11/19/20

DWG.#: 4609202

DRAWN BY:

SCALE: 3/4" = 1'-0"

MASTER DRAWING

SHEET NO. 1

INNOVATION FOOD SERVICE DESIGN
FSEEG
1002 MARKET STREET TEL: (619) 258-9156 FAX: (619) 259-2688
www.fseegroup.com

REVISIONS

DESCRIPTION	DATE

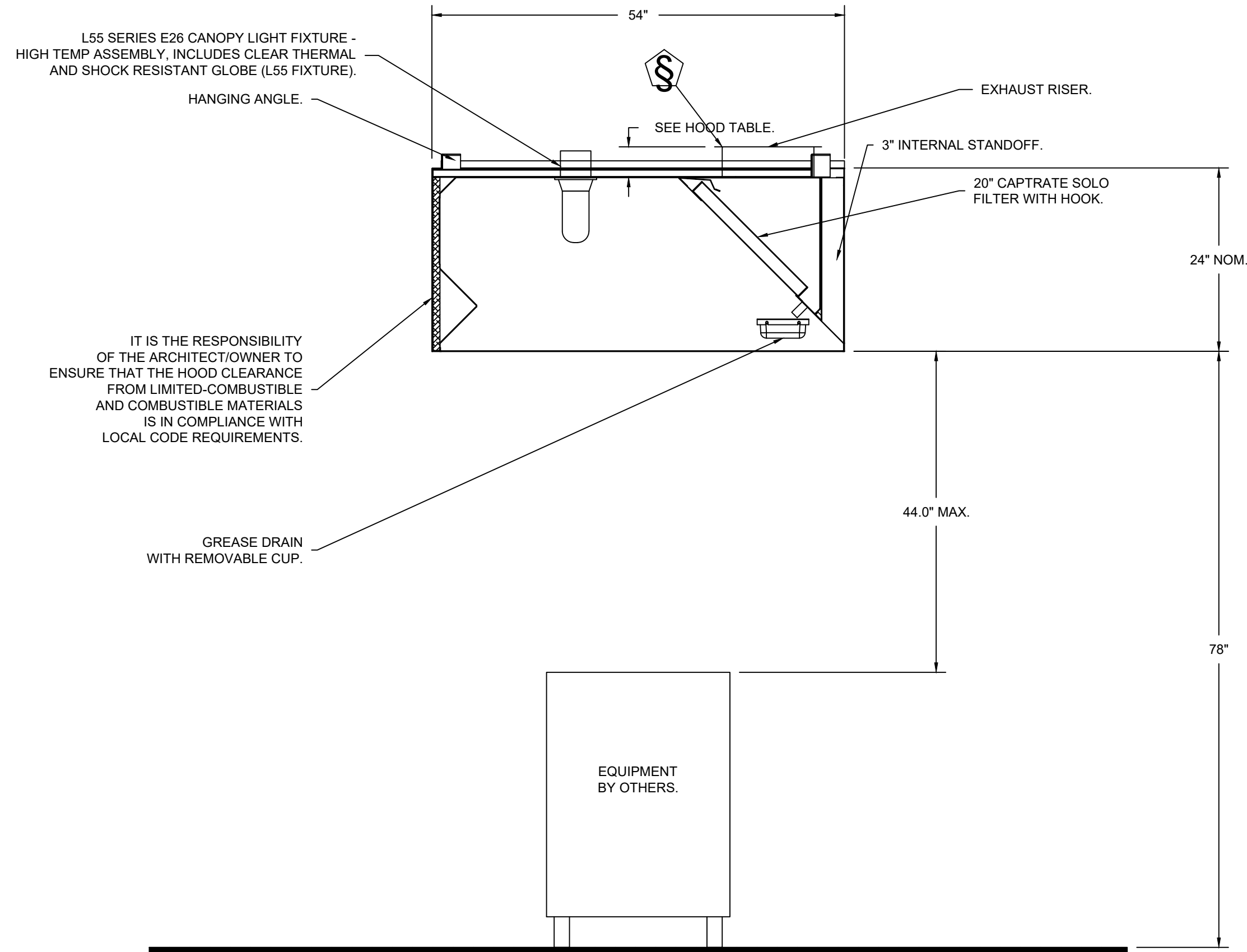
ISSUE DATES

CLIENT	DESIGN DEVELOPMENT	PERMIT SET	CONSTRUCTION SET

PROJECT NAME: CHOP SUEY SOCIAL CLUB
PROJECT LOCATION: 2877 UNIVERSITY AVE. SAN DIEGO, CA 92104

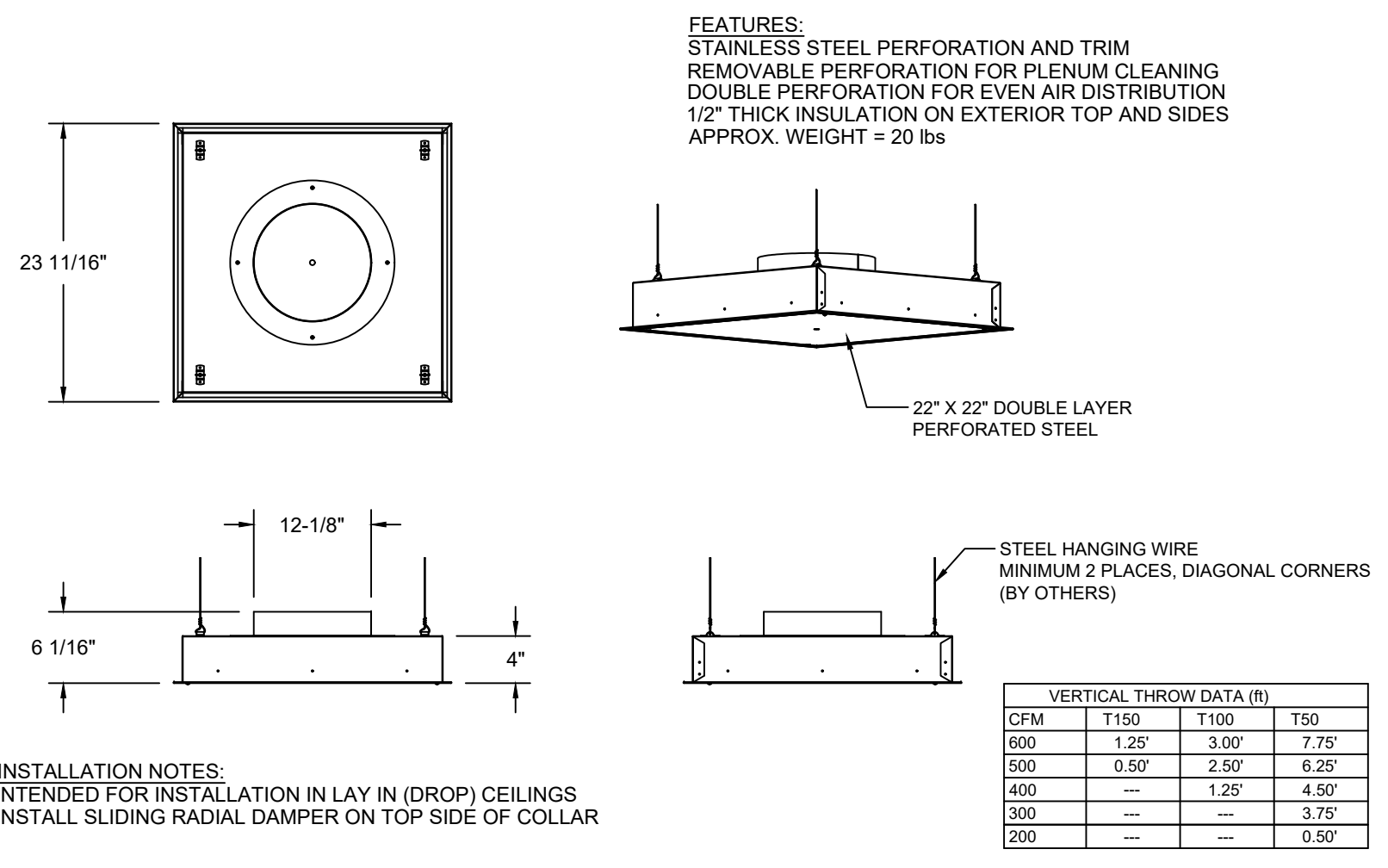
DATE: 11/19/20
SCALE: NOT TO SCALE
PROJECT NUMBER: 217620

DEPARTMENT OF HEALTH & ENVIRONMENTAL QUALITY
HOOD DRAWINGS & SPECIFICATIONS
SHEET NUMBER FS-H1



SECTION VIEW - MODEL 5424ND-2WI
HOOD - #1 (Demonstration Hood)

QTY 3-DROP-IN PERFORATED SUPPLY PLENUM DIFFUSER (DI-PSP)



INSTALLATION NOTES:
INTENDED FOR INSTALLATION IN LAY IN (DROP) CEILINGS
INSTALL SLIDING RADIAL DAMPER ON TOP SIDE OF COLLAR

EXHAUST HOOD NOTES

- MECHANICAL EXHAUST SYSTEM SHALL BE PROVIDED OVER ALL COOKING EQUIPMENT.
- MECHANICAL INDUCED MAKE-UP AIR MUST BE PROVIDED FOR COOKING AND DISHWASHING EXHAUST HOODS AT A SUFFICIENT CAPACITY OF 100% OF AIR BEING EXHAUSTED.
- MAKE-UP AIR SHALL BE DELIVERED IN THE PROXIMITY OF THE EXHAUST SYSTEM IN A MANNER NOT TO CREATE UNDUE AIR TURBULENCE IN THE WORKING AREAS.
- LOCATION OF THE EXHAUST AND MAKE-UP AIR DUCT(S) ARE TO BE VERIFIED AT THE JOB SITE.
- U.L. LISTED EXHAUST HOOD(S) TO BE CONSTRUCTED AND INSTALLED TO ALL U.L. SPECIFICATIONS.
- ELECTRICAL CONTRACTOR SHALL INSTALL HOOD LIGHTING. INTER-CONNECT LIGHTS PROVIDE AND MAKE FINAL CONNECTIONS AS NECESSARY PER CODE.
- ELECTRICAL CONTRACTOR SHALL PROVIDE INTERLOCK SWITCH FOR THE MAKE-UP AIR SYSTEM AND EXHAUST BLOWER (TYP.).
- TURBINE UPDRAFT EXHAUST FANS SHALL BE HINGED AND CHAINED FOR CLEANING OF VERTICAL DUCT BY MECHANICAL CONTRACTOR.
- FIRE PROTECTION SYSTEM TO BE PROVIDED PER CODE.

NOTE: MECHANICAL CONTRACTOR IS RESPONSIBLE TO PROVIDE, INSTALL MAKE UP AIR, EXHAUST FANS AND ALL DUCTWORK AS NEEDED.

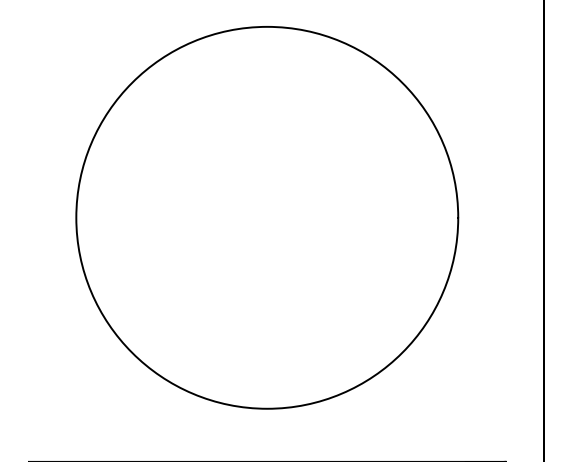
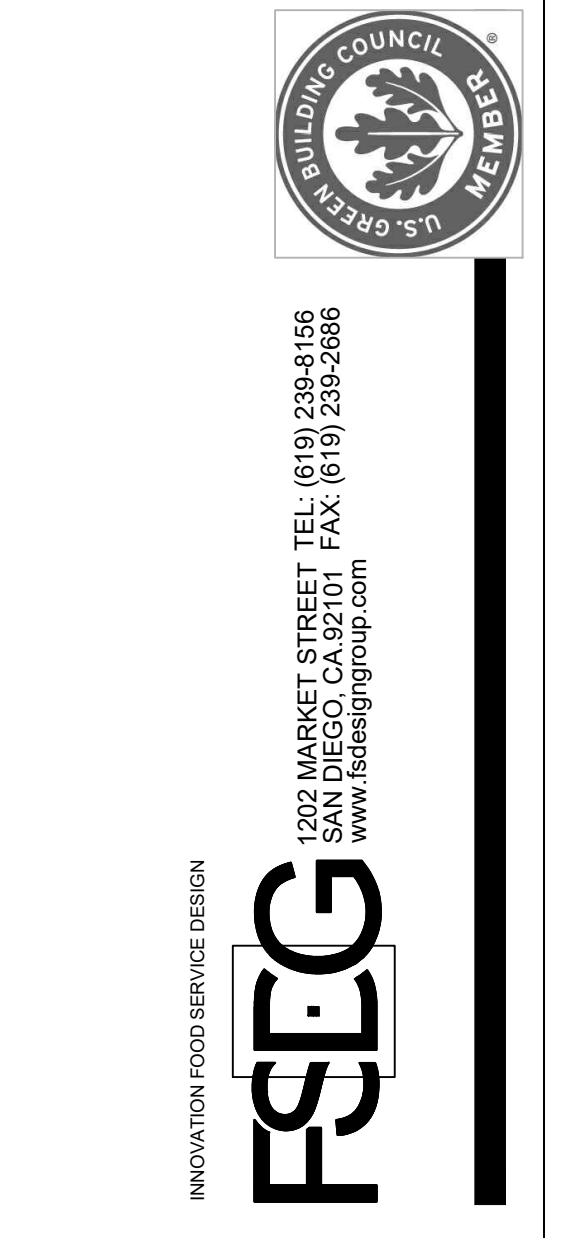
REVISIONS

DESCRIPTION	DATE

CAPTIVE
San Diego Office
www.captiveaire.com
www.fseg.com
San Diego, CA 92117 PHONE: (858) 273-5084 FAX: (919) 747-5615 EMAIL: reg@6@captiveaire.com

Chop Suey Food Service
2877 University Ave,
San Diego, CA, 92104

DATE: 11/13/2020
DWG.#: 4609202
DRAWN BY:
SCALE: 3/4" = 1'-0"
MASTER DRAWING
SHEET NO. 2



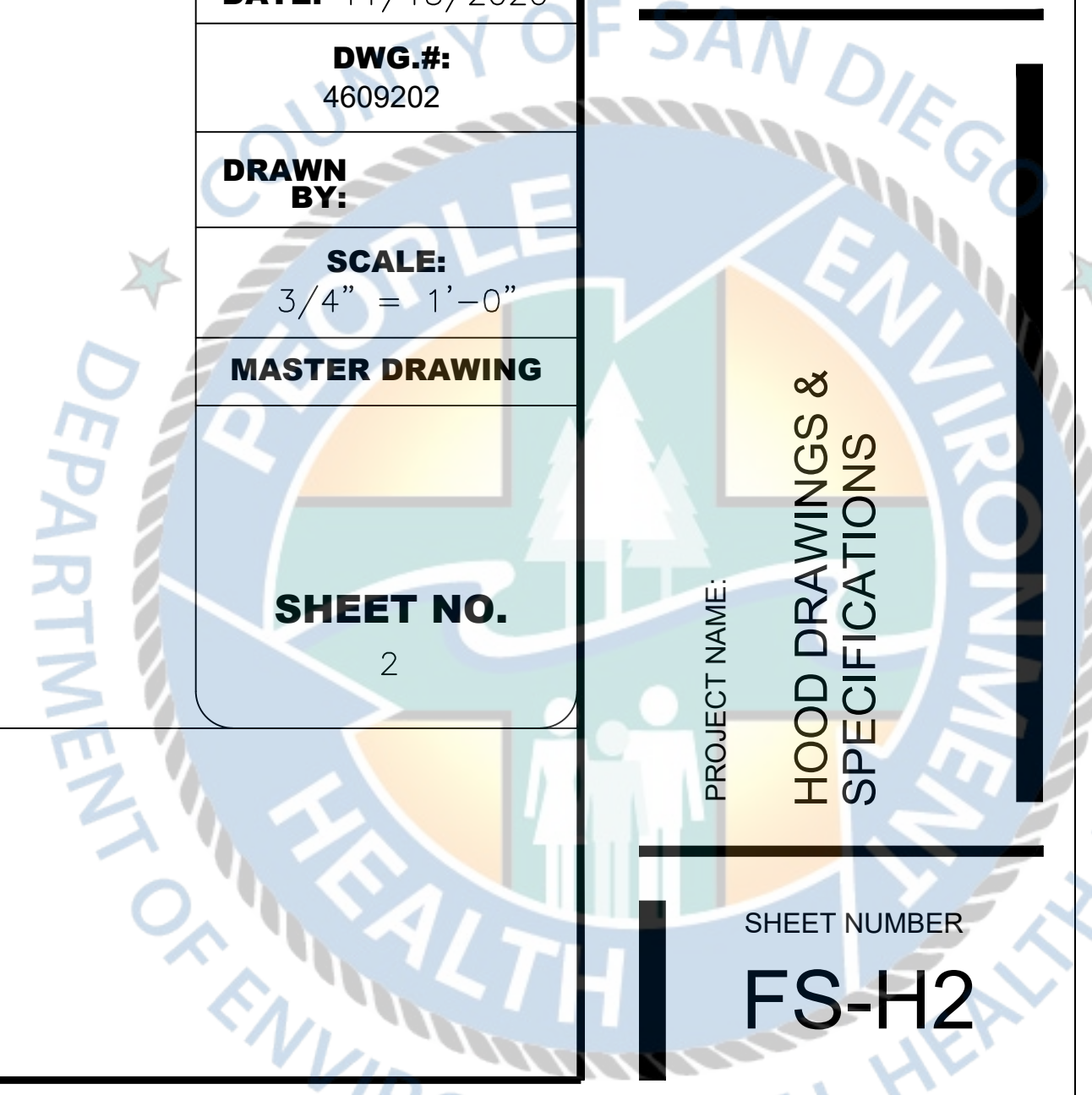
REVISIONS

ISSUE DATES

CLIENT	
DESIGN DEVELOPMENT	
HEALTH DEPARTMENT	
PERMIT SET	
CONSTRUCTION SET	

PROJECT NAME:
CHOP SUEY SOCIAL CLUB
PROJECT LOCATION:
2877 UNIVERSITY AVE.
SAN DIEGO, CA 92104

DATE: 11/18/20
SCALE: NOT TO SCALE
PROJECT NUMBER: 217620



PROJECT NAME:
HOOD DRAWINGS & SPECIFICATIONS
SHEET NUMBER
FS-H2

FIRE SYSTEM INFORMATION - JOB#4609202

FIRE SYSTEM NO	TAG	TYPE	SIZE	FLOW POINTS	INSTALLATION	
					SYSTEM	LOCATION ON HOOD
1	FS-1	CAS ELECTRIC WET CHEMICAL	4.0	4	FIRE CABINET LEFT	LEFT, HOOD 1

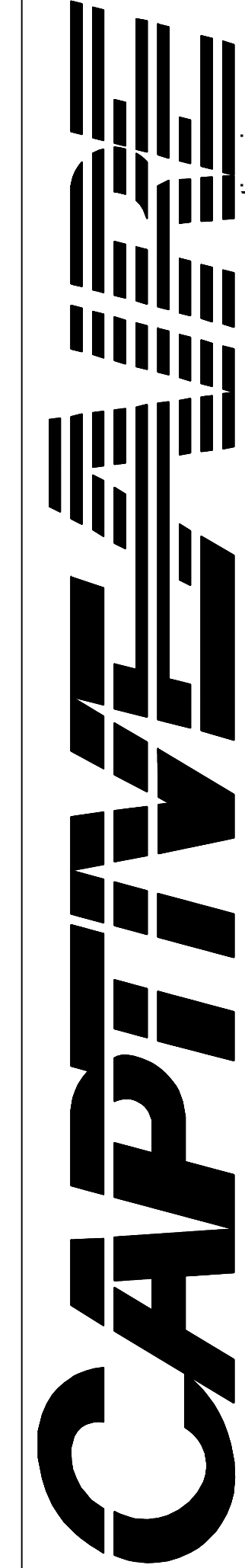
GAS VALVE(S)

FIRE SYSTEM NO	TAG	TYPE	SIZE	SUPPLIED BY
1	FS-1	SC ELECTRICAL	2.000	CAPTIVEAIRE SYSTEMS

FIRE SYSTEM PARTS LIST KEY

FIRE SYSTEM NO	TAG	KEY NUMBER - PART DESCRIPTION	QTY BY FACTORY	QTY BY DIST
1	FS-1	0 - 0 - 100-BW 2X4 BLANK PLATE FOR J-BOX.	1	0
		0 - 0 - 12-F28021-005360 DUCT FIRE THERMOSTAT. NO. CLOSE ON TEMP RISE AT 360°F.	1	0
		0 - 0 - 59361-1/2 2X4 EXTENSION RING.	1	0
		0 - 0 - 60-9196984-000 VENT PLUG FOR FIRE SYSTEM DISTRIBUTION PIPING, CAS ELECTRIC WET CHEMICAL.	1	0
		0 - 0 - 87-300001-001 TANK - PRESSURIZED TANK USED FOR CAS EWC FIRE SYSTEM. CAS ELECTRICAL WET CHEMICAL.	1	0
		0 - 0 - 87-300030-001 PRIMARY ACTUATOR KIT (PAK) - ACTUATOR AND RELEASE SOLENOID ASSEMBLY, ONE NEEDED PER FIRE SYSTEM. SUPERVISED, CAS ELECTRIC WET CHEMICAL.	1	0
		0 - 0 - 87-300152-001 HARDWARE, SVA BOLTS, CAS ELECTRICAL WET CHEMICAL.	2	0
		0 - 0 - A0029078 JUNCTION BOX FOR MANUAL PULL STATION. 1.5" DEEP BACK BOX, BLUE.	1	0
		0 - 0 - SLPCON-10FT SUPERVISED LOOP CONNECTION KIT. CONTAINS THE PARTS NEEDED TO CONNECT THE SUPERVISED LOOP BETWEEN END TO END HOODS WITH LESS THAN A 9" GAP OR BACK TO BACK HOODS. KIT CONTAINS 12 FEET OF BLACK MG WIRE, 12 FEET OF TAN MG WIRE, 10 FEET OF FLEXIBLE CONDUIT, AND TWO 7/8" CONNECTORS.	1	0
		0 - 0 - TANK STRAP TANK STRAP - USED FOR EWC TANKS.	3	0
		0 - 0 - TFS-UCTANKBRACKET TANK BRACKET FOR FIRE SYSTEM TANK INSTALLATION IN UTILITY CABINETS, CAS ELECTRICAL WET CHEMICAL.	1	0
		0 - 0 - WK-283952-000 DISCHARGE ADAPTER, CAS ELECTRIC WET CHEMICAL.	1	0
		34 - 34 - A0019852 24VDC SINGLE ACTION MANUAL ACTUATION DEVICE (PUSH/PULL STATION) WITH PROTECTIVE COVER, ONE (1) NORMALLY OPEN CONTACT.	1	0

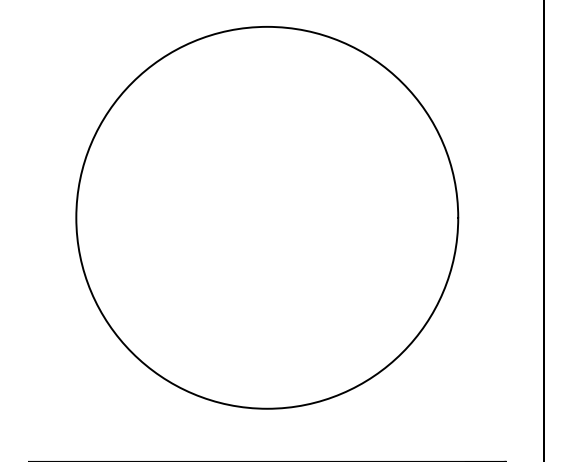
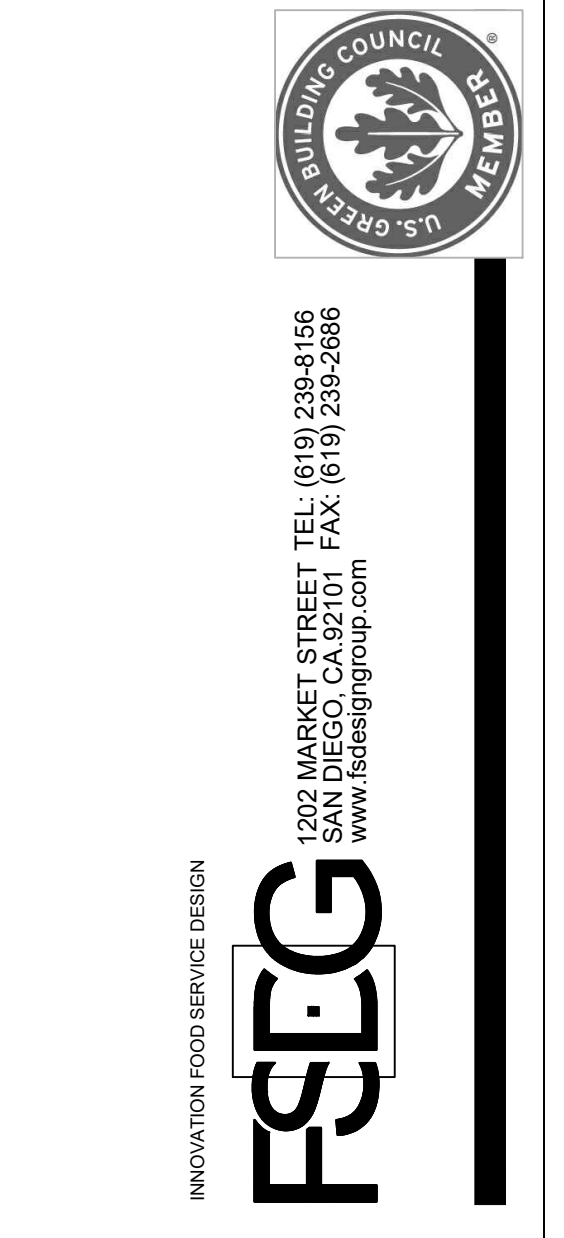
REVISIONS	
DESCRIPTION	DATE



Chop Suey Food Service
2877 University Ave,
San Diego, CA, 92104

DATE: 11/13/2020
DWG.#: 4609202
DRAWN BY:
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO. 3



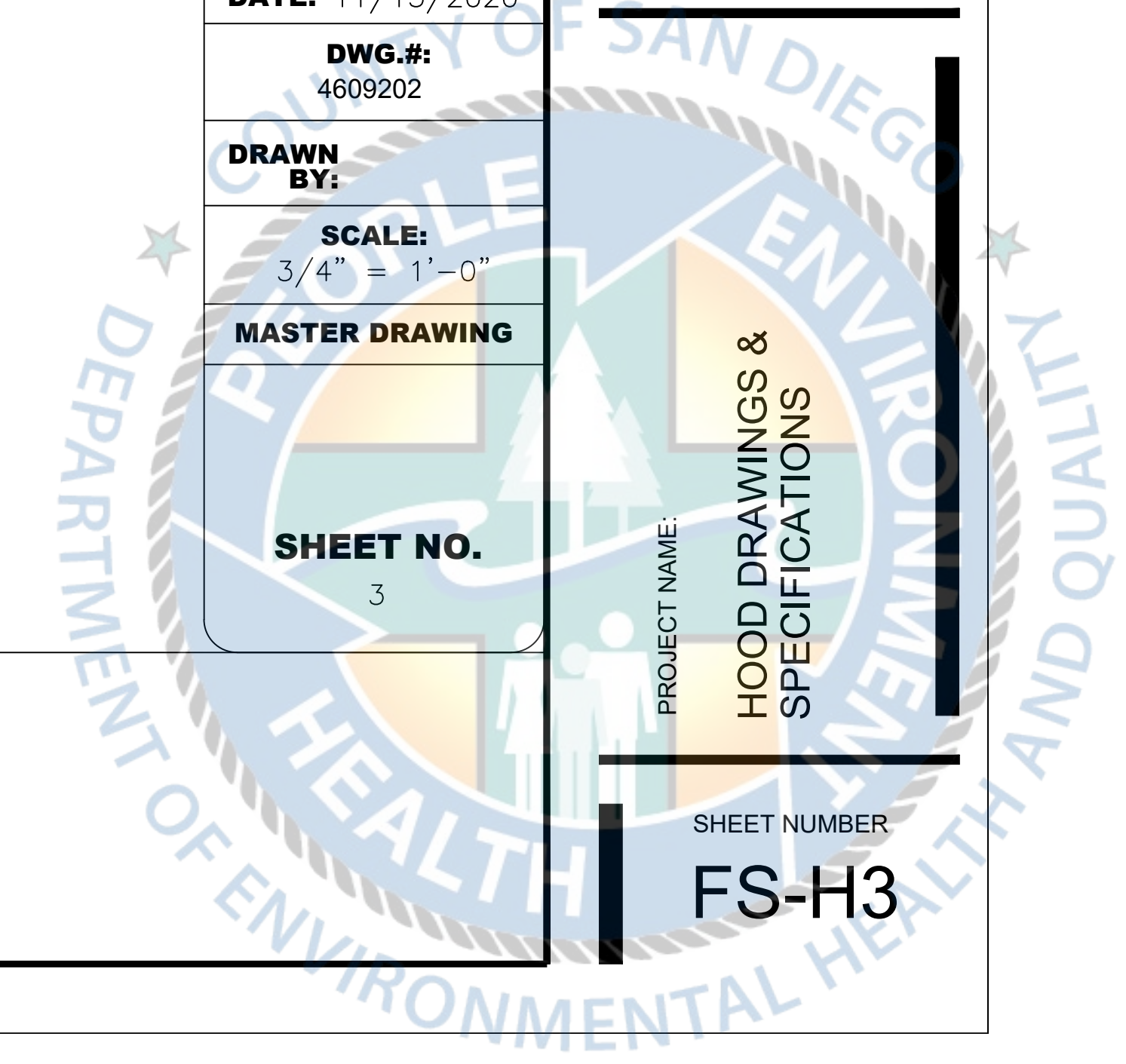
REVISIONS	
DESCRIPTION	DATE

ISSUE DATES	
CLIENT	DATE
CLIENT	
DESIGN DEVELOPMENT	
HEALTH DEPARTMENT	
PERMIT SET	
CONSTRUCTION SET	

PROJECT NAME:
CHOP SUEY SOCIAL CLUB

PROJECT LOCATION:
**2877 UNIVERSITY AVE.
SAN DIEGO, CA 92104**

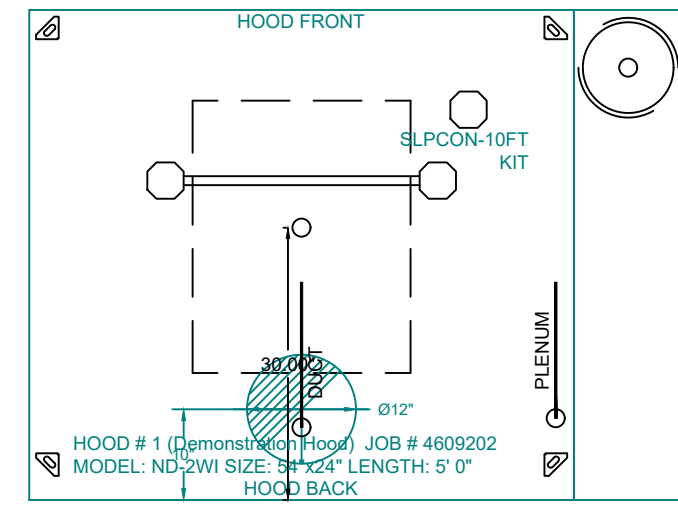
DATE: 11/18/20
SCALE: NOT TO SCALE
PROJECT NUMBER: 217620



PROJECT NAME:
HOOD DRAWINGS & SPECIFICATIONS

SHEET NUMBER
FS-H3

- SYSTEM REQUIRES A MINIMUM OF 1 FT BETWEEN TANK AND NEAREST APPLIANCE NOZZLE FOR PROPER APPLIANCE. SEE MANUAL FOR DETAILS.



- NOTES**
- FIELD PIPE DROPS AS SHOWN
 - PIPING, ELBOWS, TEES, AND NOZZLES SUPPLIED BY CAS.
 - RELOCATE NOZZLES IF FLOW PATTERN IS BLOCKED BY SHELVING, SALAMANDERS, ETC.
 - OVERLAPPING COVERAGE SHALL NOT BE USED ON ANY APPLIANCE WITH AN OBSTRUCTION.
 - IF APPLICABLE, EXTENDED PRE-PIPED DROPS ARE SHIPPED LOOSE.
 - FACTORY PIPING EXTENDS A MAXIMUM OF 6" ABOVE THE TOP OF THE HOOD.
 - APPLIANCE DIMENSIONS LISTED REPRESENT THE COOKING SURFACE SIZE, NOT THE OVERALL APPLIANCE SIZE.

- THIS FIRE SYSTEM COMPLIES WITH U.L. 300 REQUIREMENTS.
- MINIMUM 24" CLEARANCE ABOVE HOOD, REQUIRED FOR MAINTENANCE.
- FOR THE FIRST SET OF NOZZLES NEAREST THE TANK, PIPE TO THE END OF THE NOZZLE RUN THEN RETURN THE PIPE TO THE NEAREST NOZZLES TO TANK.

JOB # 4609202
JOB NAME: CHOP SUEY

SYSTEM SIZE: TANK-SP-1 TOTAL FP REQUIRED: 4.
HOOD # 1 5' 0" LONG x 54" WIDE x 24" HIGH
RISER # 1 SIZE: 12" DIA.

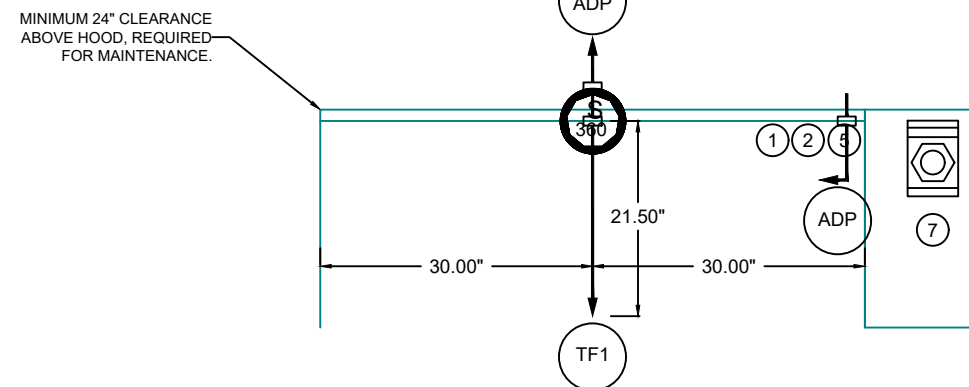
- HEAVY-DUTY APPLIANCES (RATED 600°F) WILL REQUIRE AN ADDITIONAL DOWNSTREAM FIRESAT IN THE EVENT THAT THE DUCTWORK CONTAINS ANY HORIZONTAL RUNS OVER 25 FT IN LENGTH.
- MEDIUM TO LIGHT-DUTY APPLIANCES (RATED 450°F) WILL NOT REQUIRE ANY ADDITIONAL DOWNSTREAM DETECTION.

LEGEND - FIRE CABINET CAS-EWC SYSTEM

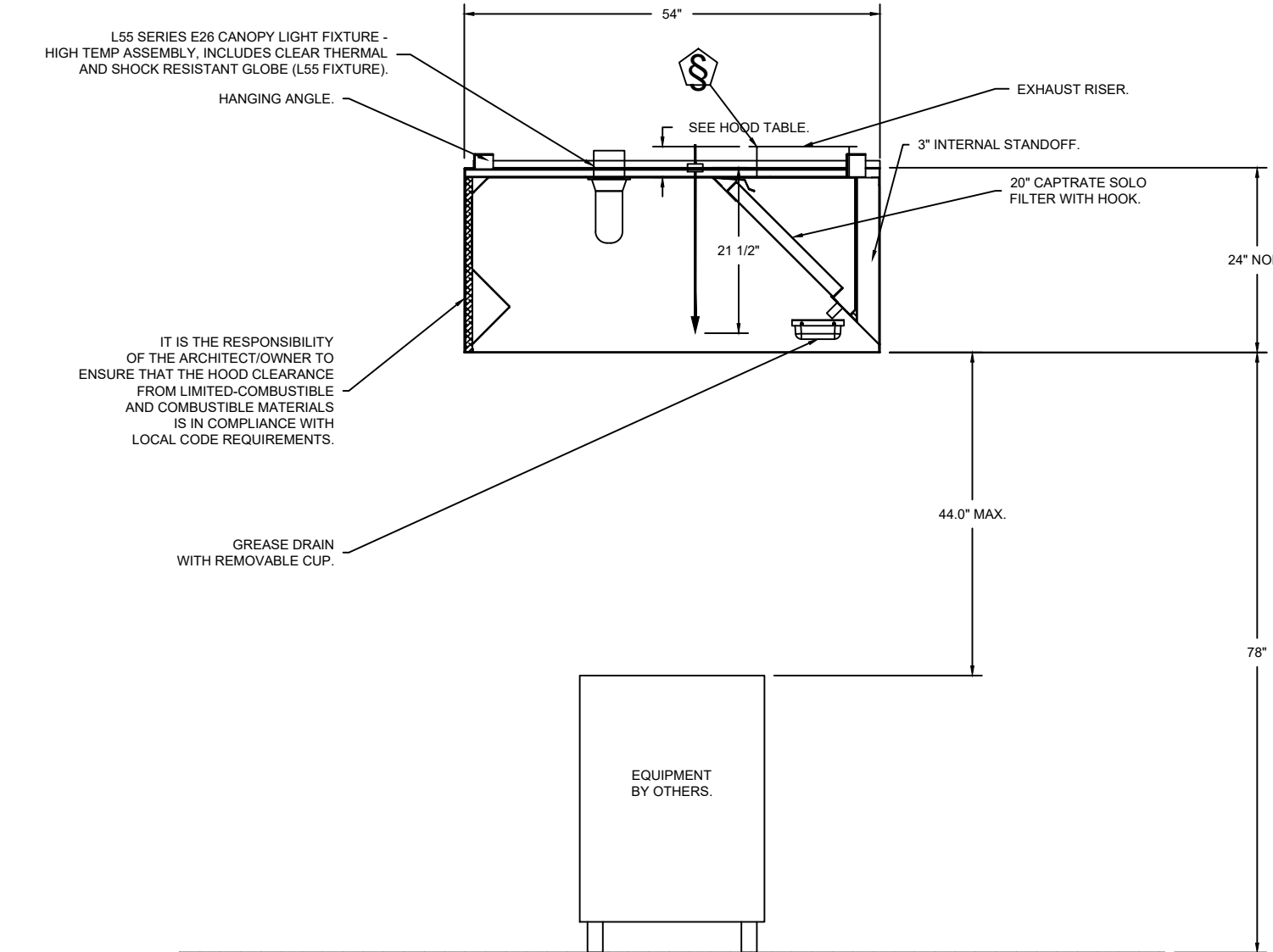
- 1 4 GALLON TANK.
- 2 PRIMARY ACTUATOR RELEASE.
- 3 SECONDARY ACTUATOR RELEASE.
- 4 PRESSURE SUPERVISION SWITCH.
- 5 PRIMARY HOSE ASSEMBLY.
- 6 SECONDARY HOSE ASSEMBLY.
- 7 REMOTE MANUAL ACTUATION DEVICE.
- TF1 NOZZLE ASSEMBLY (TF1).
- ADP NOZZLE ASSEMBLY (ADP).
- R NOZZLE ASSEMBLY (R).
- S SWIVEL ADAPTER.

JOB # 4609202
JOB NAME: CHOP SUEY FOOD SERVICE.
SYSTEM SIZE: TANK-SP-1 TOTAL FP REQUIRED: 4.
HOOD # 1 5' 0" LONG x 54" WIDE x 24" HIGH.
RISER # 1 SIZE: 0" x 0".

- NOTES**
- FIELD PIPE DROPS AS SHOWN
 - SLEEVING, ELBOWS, TEES, AND NOZZLES SUPPLIED BY CAS.
 - RELOCATE NOZZLES IF FLOW PATTERN IS BLOCKED BY SHELVING, SALAMANDERS, ETC.
 - MAXIMUM 9 ELBOWS IN SUPPLY LINE
 - MINIMUM 72 INCHES OF AGENT LINE FROM TANK TO FIRST NOZZLE COVERING A RANGE, FRYER, OR WOK TO REFLECT GENERAL PIPING REQUIREMENTS.
 - IF APPLICABLE, PRE-PIPED CHARBROILER DROPS ARE SHIPPED LOOSE.
 - FACTORY PIPING EXTENDS A MAXIMUM OF 6" ABOVE THE TOP OF THE HOOD.
 - APPLIANCE DIMENSIONS LISTED REPRESENT THE COOKING SURFACE SIZE, NOT THE OVERALL APPLIANCE SIZE.



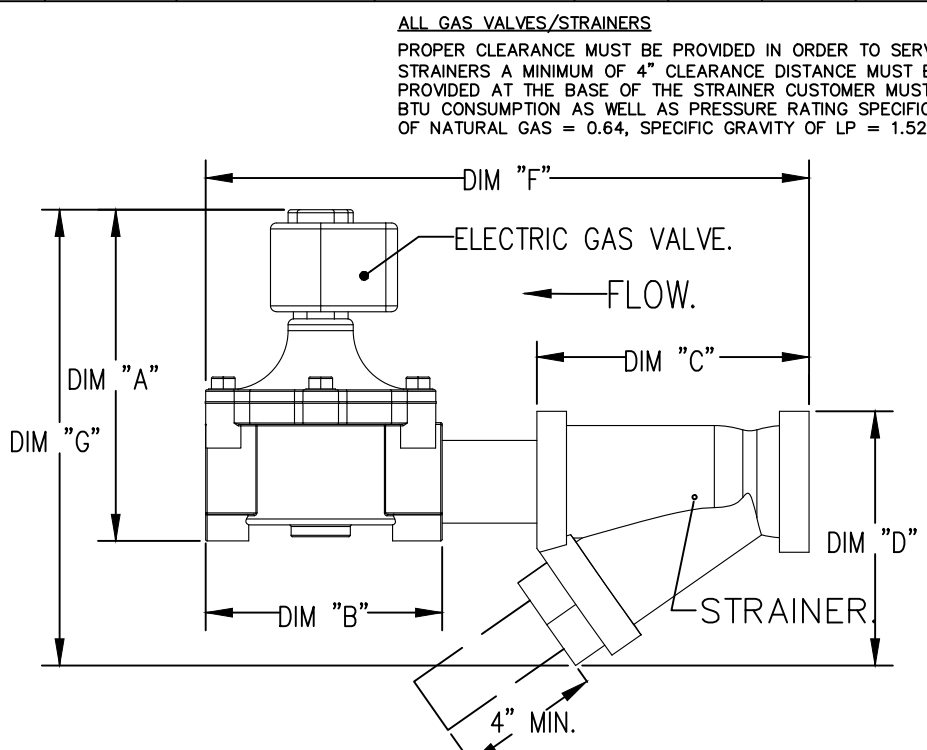
EWC OVERLAPPING COVERAGE HIGH PRIORITY RATED 1,300 W.P.D.



SECTION VIEW - MODEL 5424ND-2W1 HOOD - #1

DUCT NOZZLE AND PLENUM SPRAY BAR LOCATION

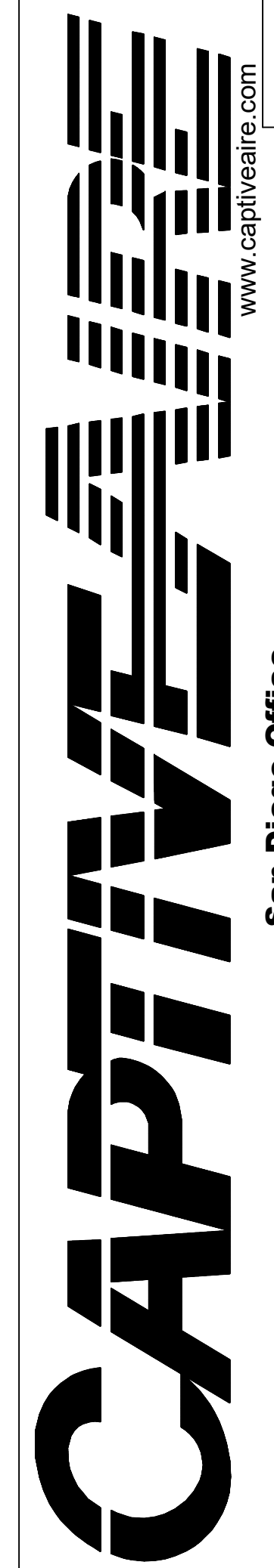
GAS VALVE SIZING				GAS VALVES AND STRAINERS												
TYPE	SIZE	VOLTAGE	MIN. INLET PRESSURE (0 IN.W.C.)	MAX. INLET PRESSURE (138 IN.W.C.)	FLOW AT 1 IN.W.C. DROP NATURAL GAS BTU/HR	FLOW AT 1 IN.W.C. DROP PROPANE BTU/HR	GAS VALVE DIMENSIONS				INSTALLATION		PART NUMBERS			
							DIM "A"	DIM "B"	DIM "C"	DIM "D"	DIM "E"	MOUNTING ORIENTATION	GAS VALVE PART NUMBER	STRAINER PART NUMBER	GAS VALVE/STRAINER KIT	
ELECTRICAL	2"	120 VAC	0 PSIG	5 PSIG	2,940,300 (0 IN.W.C.)	1,508,048 (0 IN.W.C.)	7-5/8"	6-3/8"	7-1/4"	7-13/16"	15-5/8"	13-15/16"	HORIZONTAL/VERTICAL	R214280	4417K68	SC02GV2



NOTE: MECHANICAL CONTRACTOR IS RESPONSIBLE TO PROVIDE, INSTALL MAKE UP AIR, EXHAUST FANS AND ALL DUCTWORK AS NEEDED.

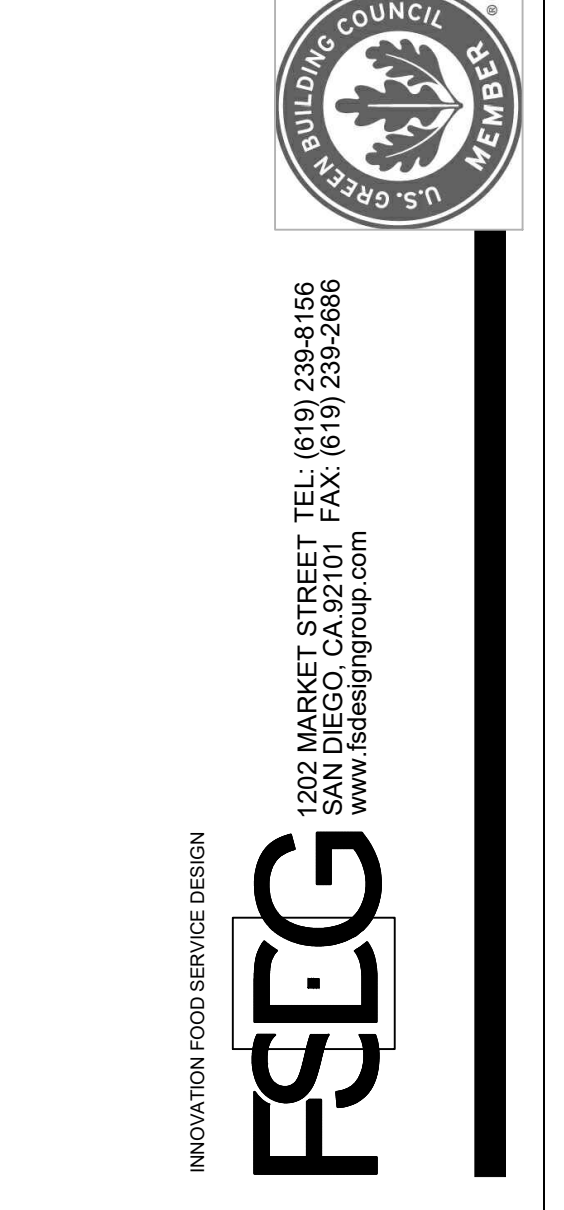
REVISIONS

DESCRIPTION	DATE



Chop Suey Food Service
2877 University Ave,
San Diego, CA, 92104

DATE: 11/13/2020
DWG.#: 4609202
DRAWN BY: [Signature]
SCALE: 1/2" = 1'-0"
MASTER DRAWING
SHEET NO. 4



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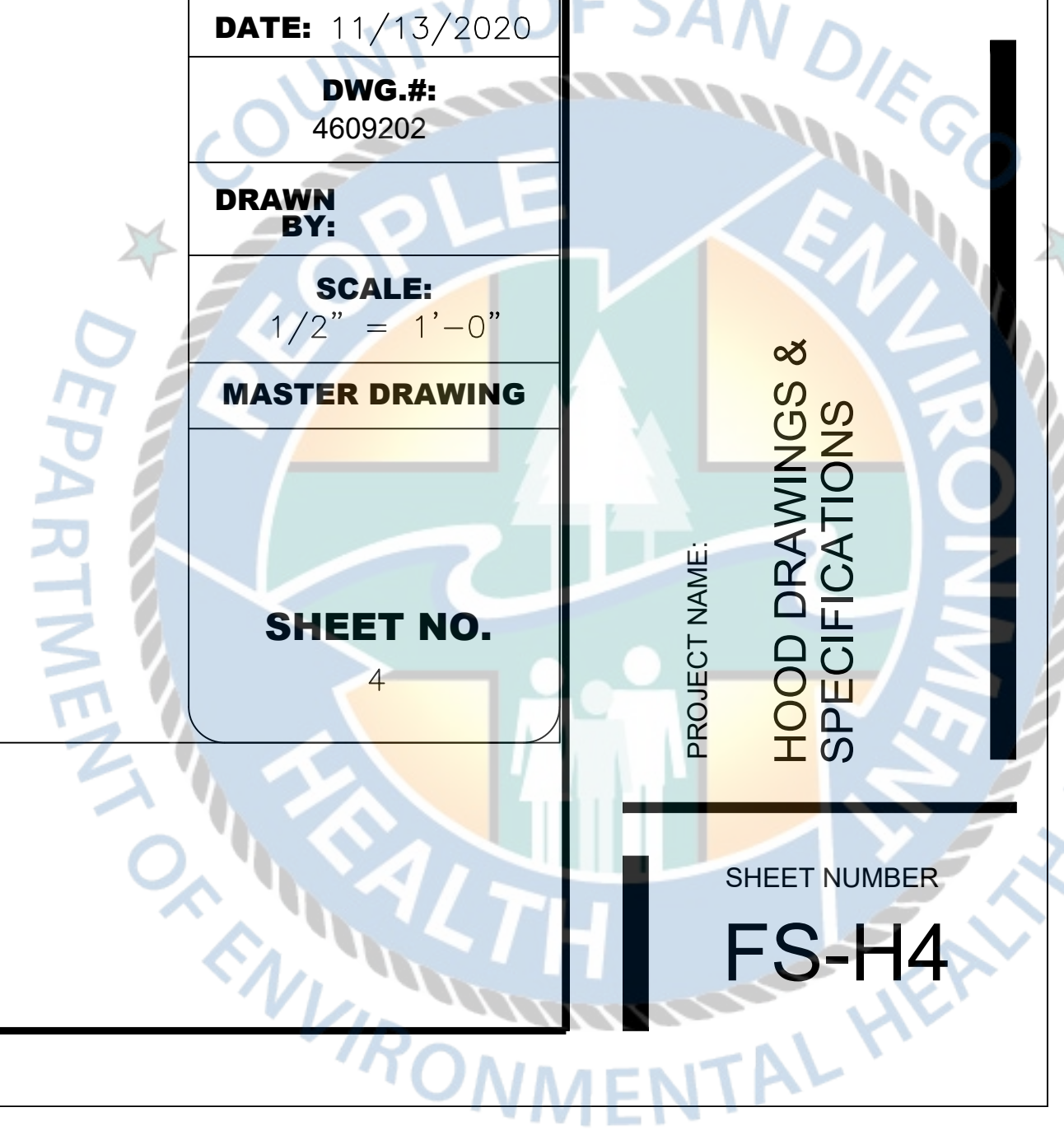
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CLIENT CORRECTIONS	06-24-21	X
CLIENT REVISIONS	10-08-21	X
PERMIT SET		X
CONSTRUCTION SET		X

ISSUE DATES

CLIENT	DATE
DESIGN DEVELOPMENT	
HEALTH DEPARTMENT	
PERMIT SET	
CONSTRUCTION SET	

PROJECT NAME:
CHOP SUEY SOCIAL CLUB
PROJECT LOCATION:
**2877 UNIVERSITY AVE.
SAN DIEGO, CA 92104**

DATE: 11/18/20
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PROJECT NUMBER: 217620



PROJECT NAME:
HOOD DRAWINGS & SPECIFICATIONS
SHEET NUMBER
FS-H4

EXHAUST FAN INFORMATION – JOB#4609202

FAN UNIT NO	TAG	QTY	FAN UNIT MODEL #	MANUFACTURER	CFM	ESP	RPM	MOTOR ENCL	HP	BHP	Ø	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS)	SONES
1	KEF-1	1	DU85HFA	CAPTIVEAIRE	1375	1,000	1243	TEAO-ECM	1.000	0.3440	1	115	11.6	435 FPM	92	13.4

FAN OPTIONS

FAN UNIT NO	TAG	QTY	DESCRIPTION
1	KEF-1	1	GREASE BOX
1	KEF-1	1	ECM WIRING PACKAGE - PWM SIGNAL FROM ECPM03 PREWIRE (TELCO MOTOR), CCW ROTATION.

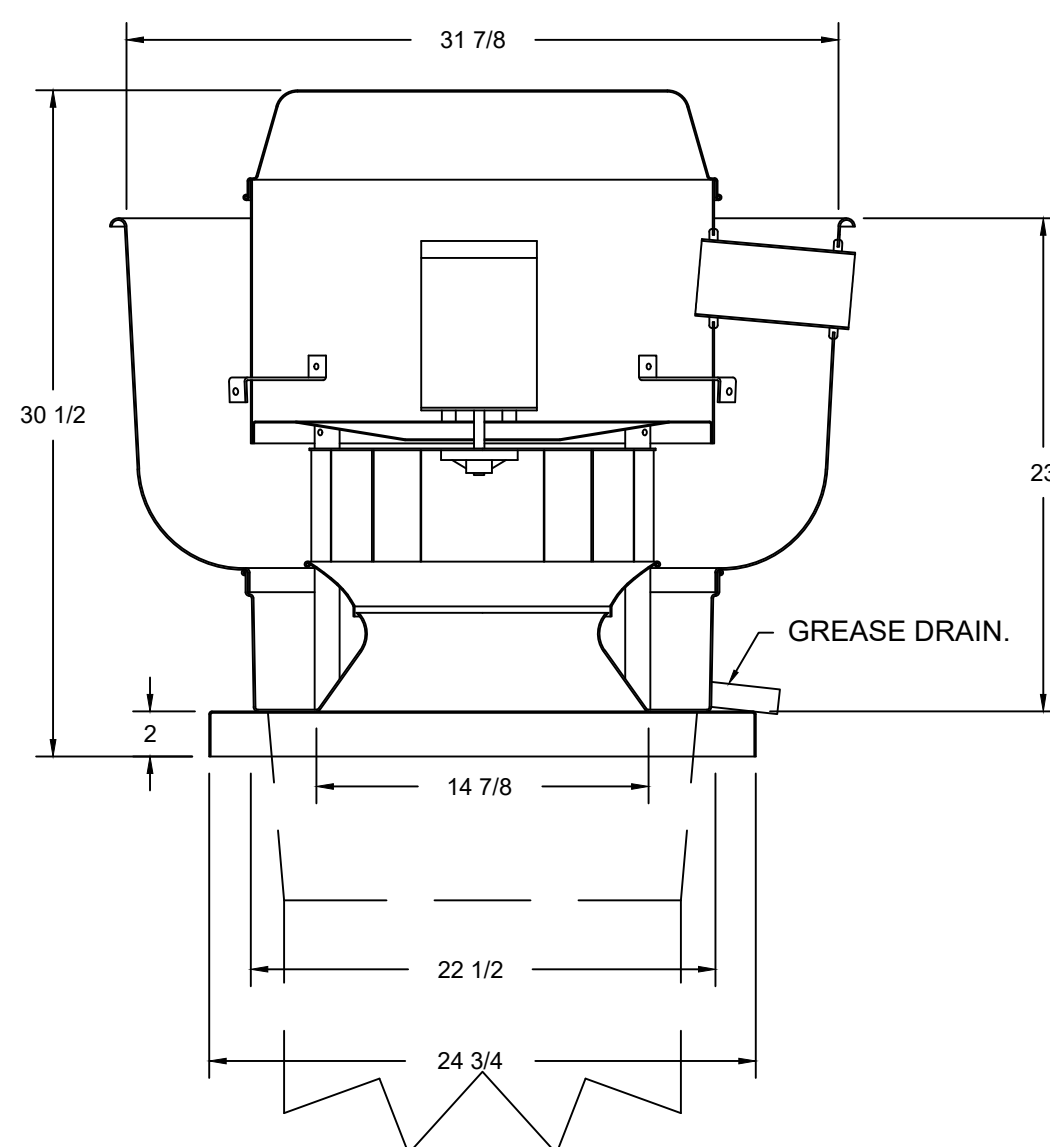
FAN ACCESSORIES

FAN UNIT NO	TAG	EXHAUST				SUPPLY			
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT	
1	KEF-1	YES							

CURB ASSEMBLIES

NO	ON FAN	TAG	WEIGHT	ITEM	SIZE
1	# 1	KEF-1	36 LBS	CURB	23.000"W X 23.000"L X 20.000"H VENTED HINGED.

FAN #1 DU85HFA - EXHAUST FAN (KEF-1)



FEATURES:

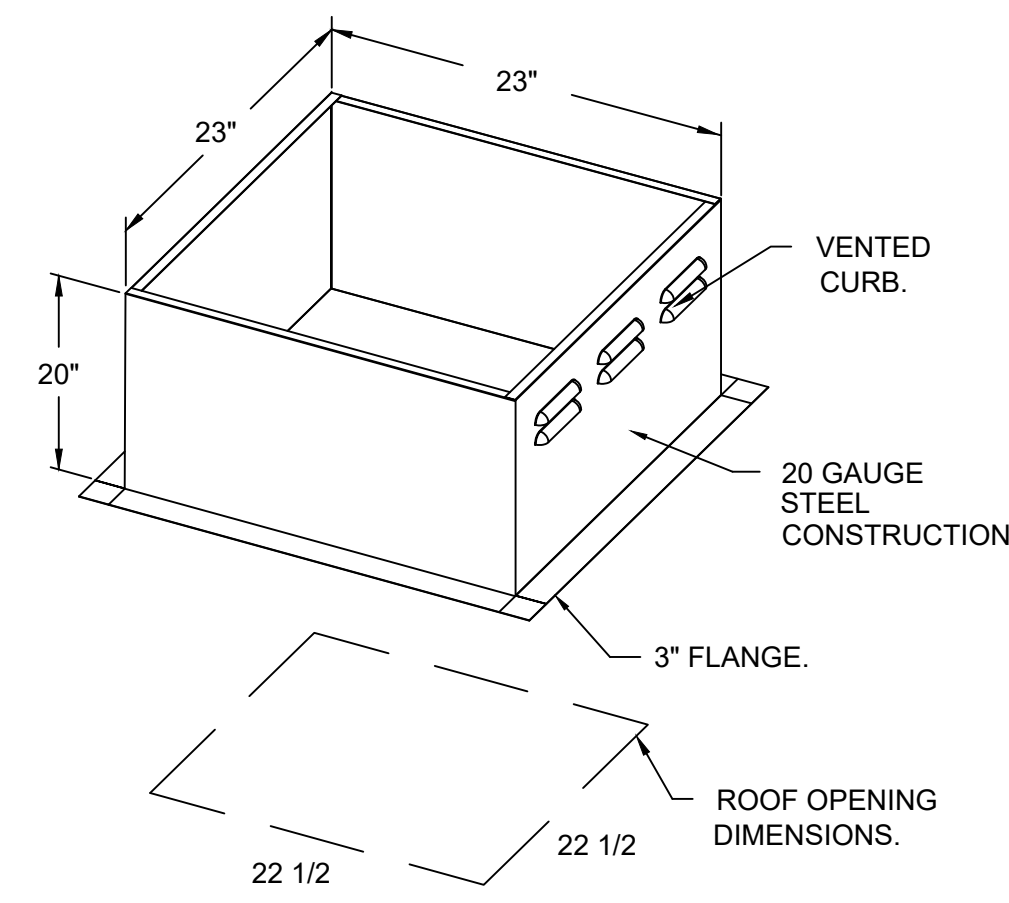
- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS).
- ROOF MOUNTED FANS.
- RESTAURANT MODEL.
- UL705 AND UL762 AND ULC-5645
- VARIABLE SPEED CONTROL.
- INTERNAL WIRING.
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE).
- HIGH HEAT OPERATION 300°F (149°C).
- GREASE CLASSIFICATION TESTING.
- NEMA 3R SAFETY DISCONNECT SWITCH.

NORMAL TEMPERATURE TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

ABNORMAL FLARE-UP TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 650°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

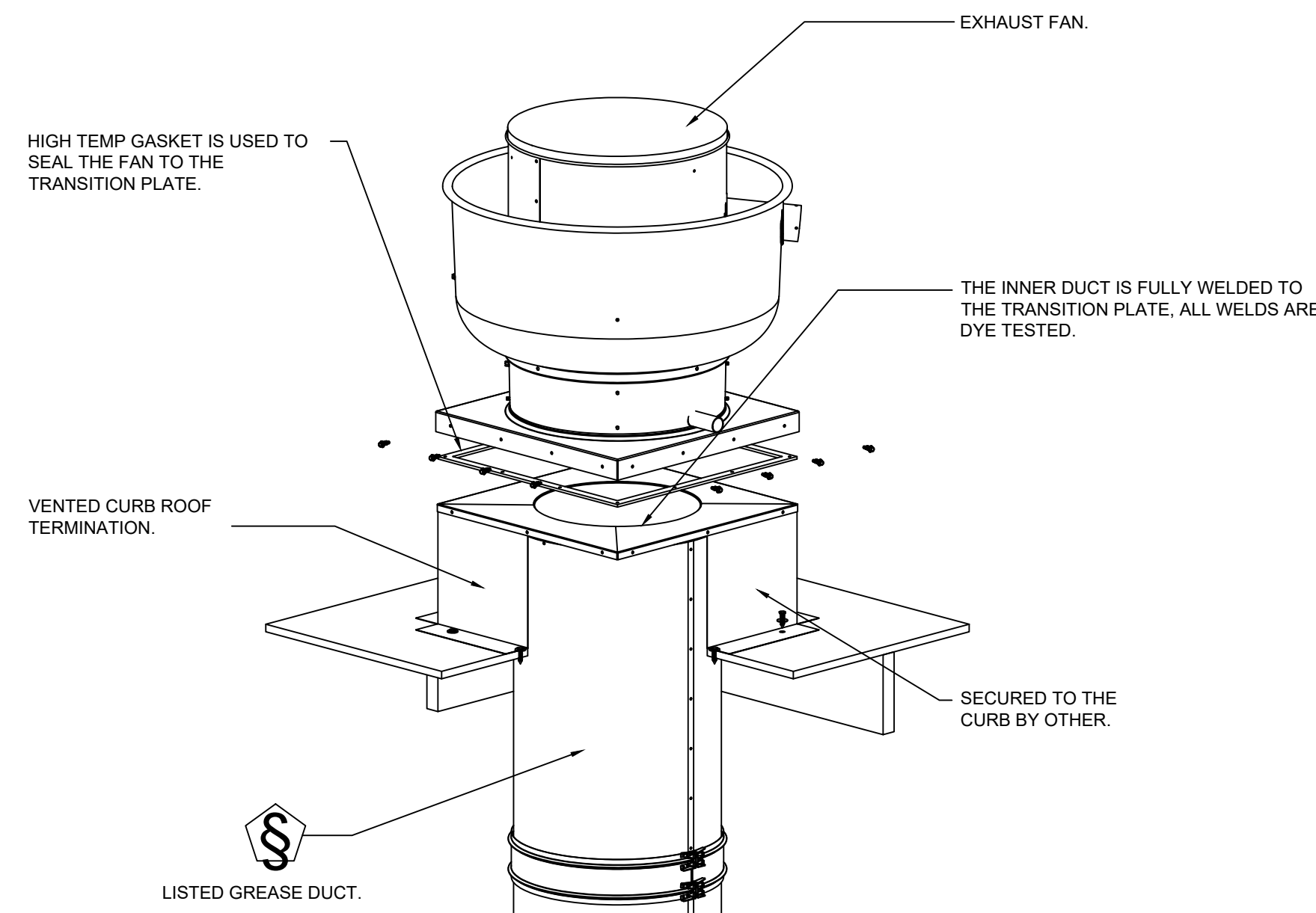
OPTIONS

GREASE BOX.
ECM WIRING PACKAGE - PWM SIGNAL FROM ECPM03 PREWIRE (TELCO MOTOR), CCW ROTATION.



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.

SPECIFY PITCH:
EXAMPLE: 7/12 PITCH = 30° SLOPE.



GREASE DUCT & CHIMNEY SPECIFICATIONS:
PROVIDE GREASE DUCT EQUAL TO CAPTIVEAIRE SYSTEMS MODEL "DW" ROUND 20 GAUGE 430 STAINLESS STEEL DUCTWORK. MODEL "DW" IS LISTED TO UL-1978 AND IS INSTALLED USING "V" CLAMP LOCKING CONNECTIONS SEALED WITH 3M FIRE BARRIER 2000 PLUS. MODEL "DW" DOES NOT REQUIRE WELDING PROVIDING IT HAS BEEN INSTALLED PER THE MANUFACTURERS INSTALLATION GUIDE.
PROVIDE RATED ACCESS DOORS AT EVERY CHANGE IN DIRECTION AND EVERY 12' ON CENTER. PER MANUFACTURERS LISTING MODEL "DW" HORIZONTAL RUNS LESS THAN 75 FT. CAN BE SLOPED 1/16" PER 12", HORIZONTAL RUNS MORE THAN 75 FT. CAN BE SLOPED 3/16" PER 12". DUCT SHOULD BE SLOPED AS MUCH AS POSSIBLE TO REDUCE THE CHANCE OF GREASE ACCUMULATION IN HORIZONTAL RUNS.

IF THE DUCT OR CHIMNEY IS WITHIN 18 INCHES OF COMBUSTIBLE MATERIAL, PROVIDE UL-2221 OR UL-103 HT LISTED DOUBLE WALL GREASE DUCT OR DOUBLE WALL CHIMNEY EQUAL TO CAPTIVEAIRE SYSTEMS MODEL "DW- 2R, 2R TYPE HT, 3R, OR 3Z" ROUND 20 GAUGE 430 STAINLESS INNER DUCT INSULATED WITH A 24 GAUGE 430 STAINLESS OUTER SHELL.

CUSTOMER APPROVAL TO MANUFACTURE:

APPROVED AS NOTED	<input type="checkbox"/>
APPROVED WITH NO EXCEPTION TAKEN	<input type="checkbox"/>
REVISE AND RESUBMIT	<input type="checkbox"/>
SIGNATURE _____	
YOUR TITLE _____	DATE _____

NOTE: MECHANICAL CONTRACTOR IS RESPONSIBLE TO PROVIDE, INSTALL MAKE UP AIR, EXHAUST FANS AND ALL DUCTWORK AS NEEDED.

REVISIONS

DESCRIPTION	DATE

CAPTIVEAIRE
www.captiveaire.com
San Diego Office
San Diego, CA 92117 PHONE: (858) 273-5084 FAX: (919) 747-5615 EMAIL: reggie@captiveaire.com

Chop Suey Food Service
2877 University Ave,
San Diego, CA, 92104

DATE: 11/13/2020

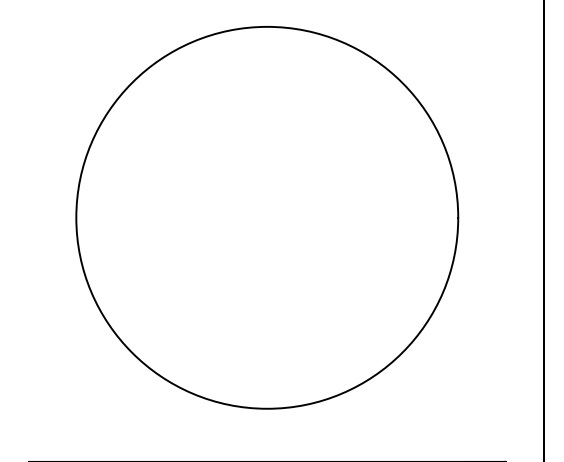
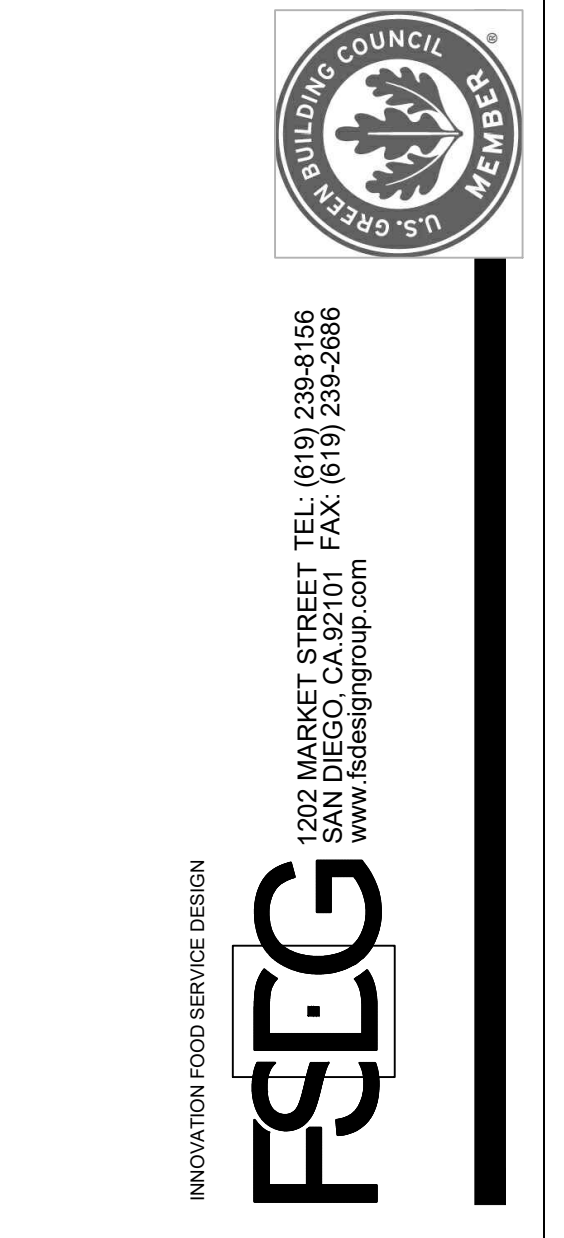
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SHEET NO. 5



REVISIONS

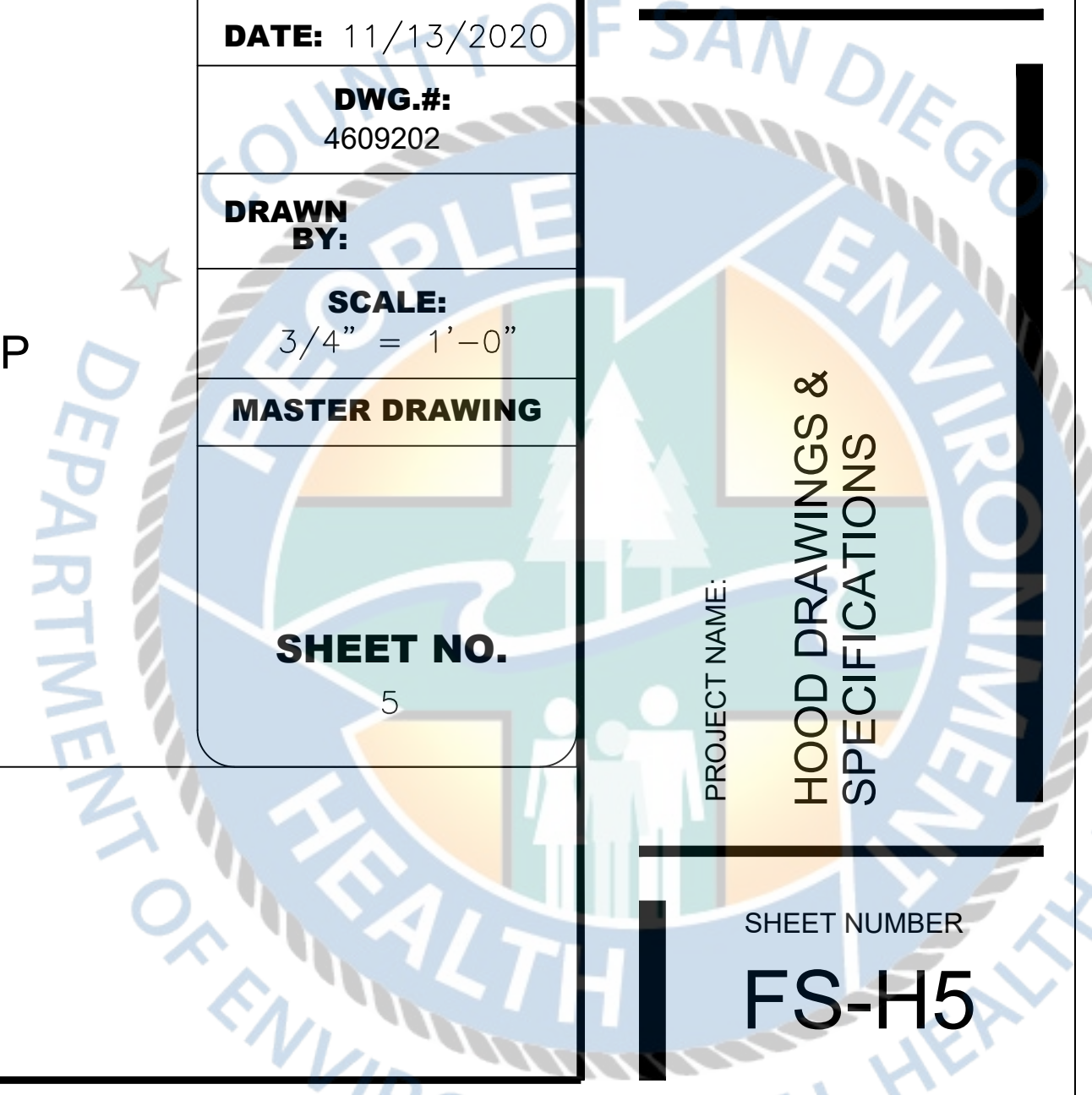
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ISSUE DATES

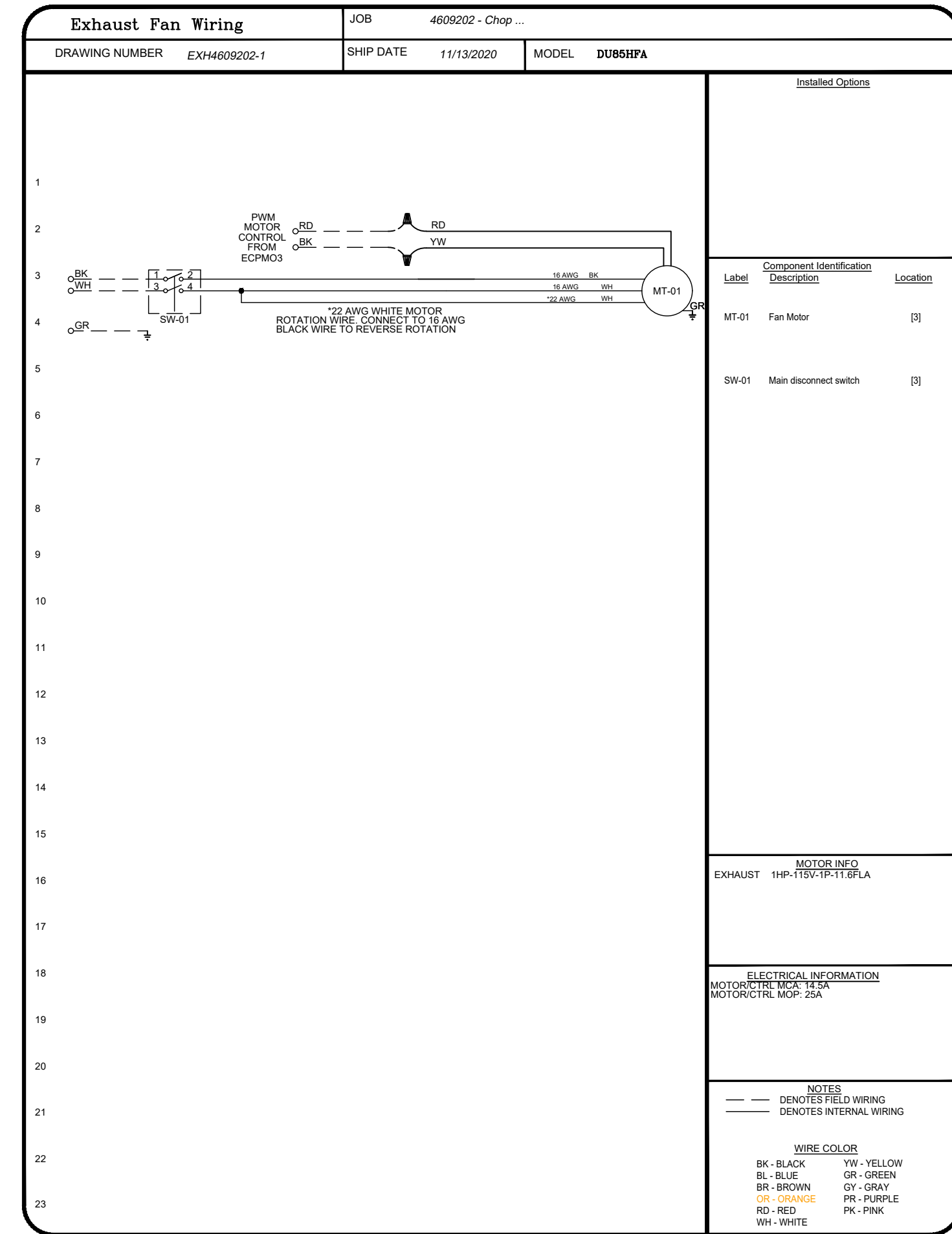
CLIENT	DATE
DESIGN DEVELOPMENT	01-28-21
HEALTH DEPARTMENT PERMIT SET	06-24-21
CONSTRUCTION SET	10-08-21

PROJECT NAME:
CHOP SUEY SOCIAL CLUB
PROJECT LOCATION:
2877 UNIVERSITY AVE.
SAN DIEGO, CA 92104

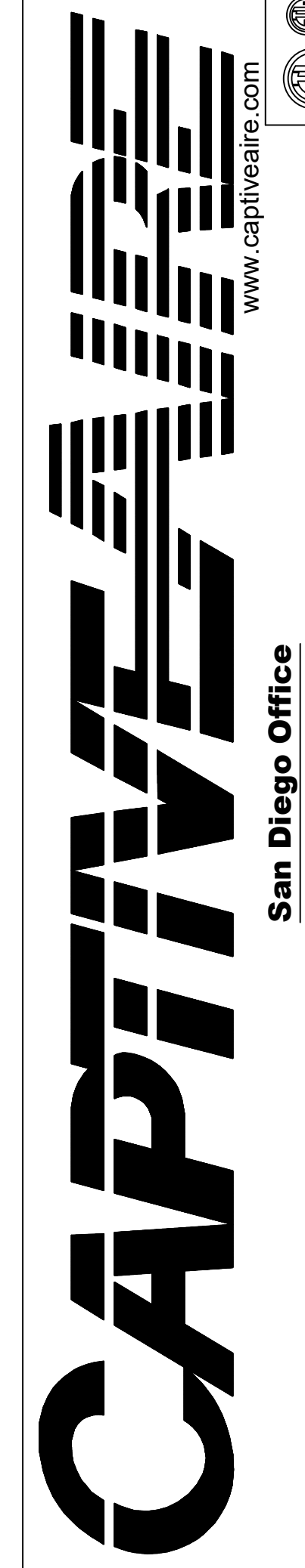
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SCALE: NOT TO SCALE
PROJECT NUMBER: 217620



SHEET NUMBER
FS-H5



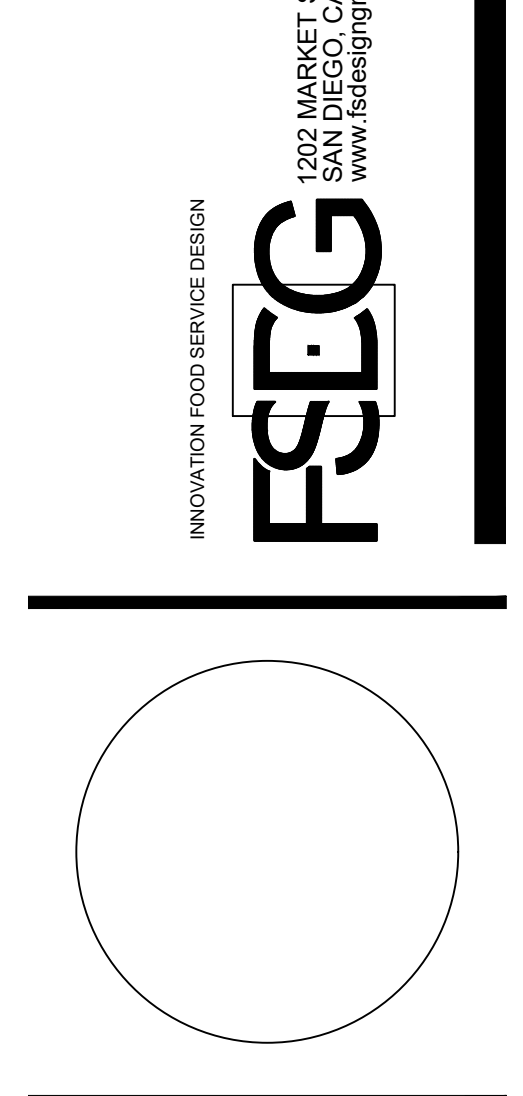
REVISIONS		
NO.	DESCRIPTION	DATE



Chop Suey Food Service
 2877 University Ave,
 San Diego, CA, 92104

DATE: 11/13/2020
DWG.#: 4609202
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REVISIONS		
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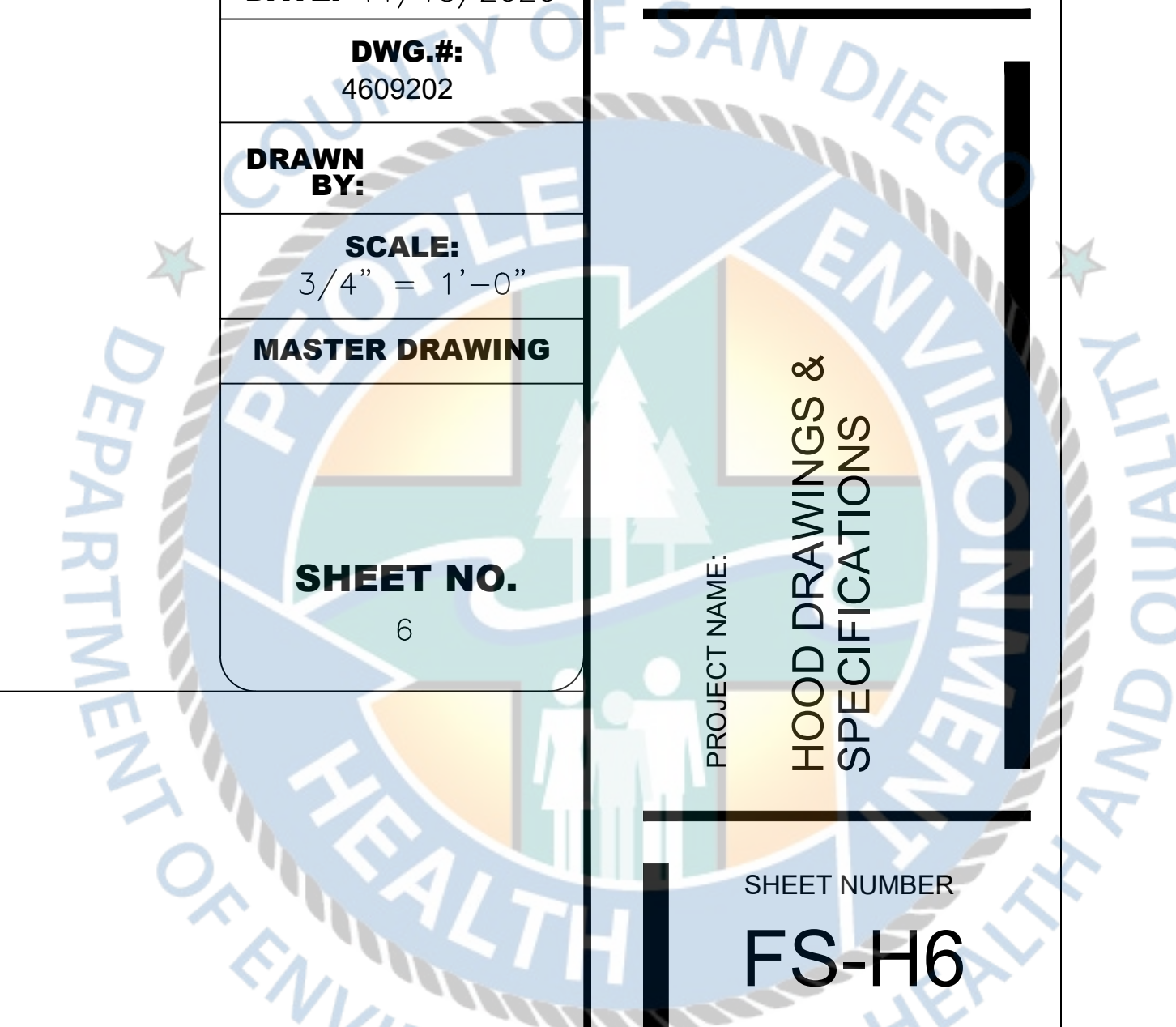


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NO.	DESCRIPTION	DATE

ISSUE DATES	
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HEALTH DEPARTMENT	
PERMIT SET	
CONSTRUCTION SET	

PROJECT NAME:
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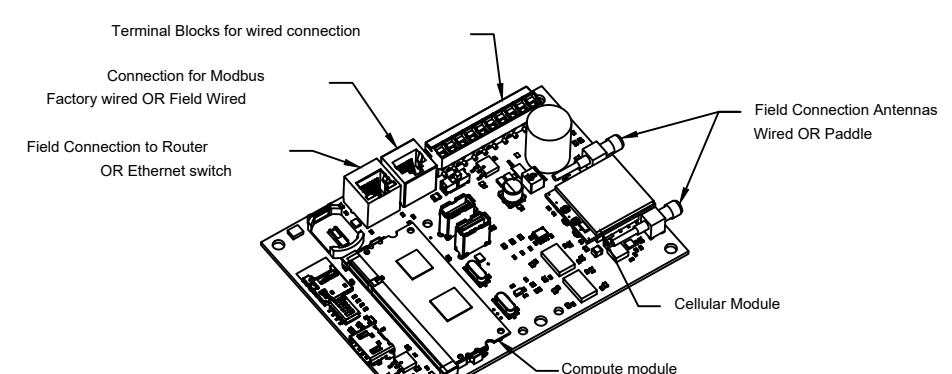
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PROJECT NUMBER: 217620



PROJECT NAME:
 HOOD DRAWINGS &
 SPECIFICATIONS
SHEET NUMBER:
 FS-H6

ELECTRICAL PACKAGE - JOB#4609202

NO	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED					
				LOCATION	QUANTITY		FAN TAG	TYPE	HP	VOLT	FLA	
1	Elco-1	DCV-1011	UTILITY CABINET LEFT	03 - UTILITY CABINET LEFT HOOD # 1	1 LIGHT 1 FAN	SMART CONTROLS DCV	KEF-1	EXHAUST	1	1,000	115	11.6

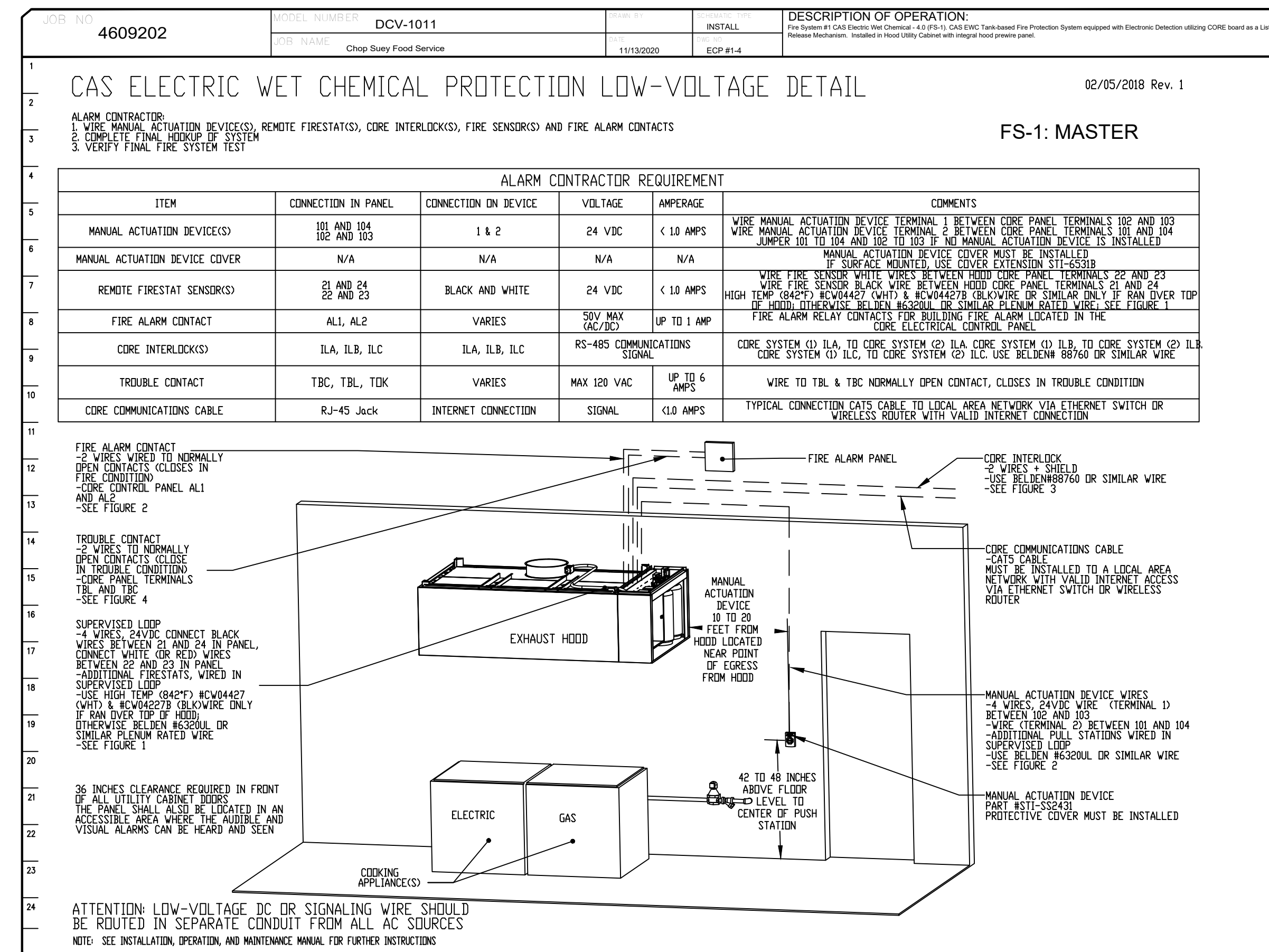
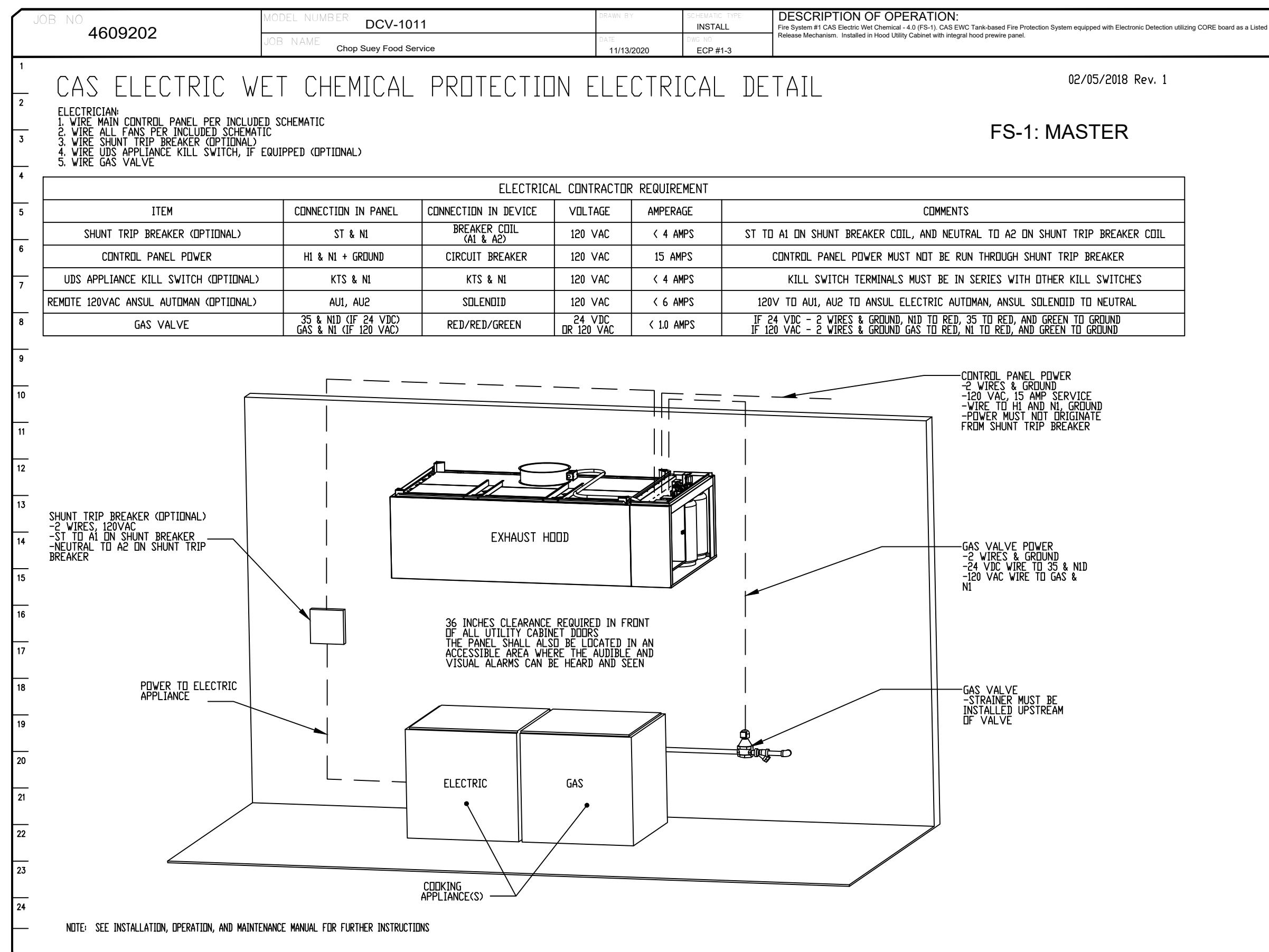
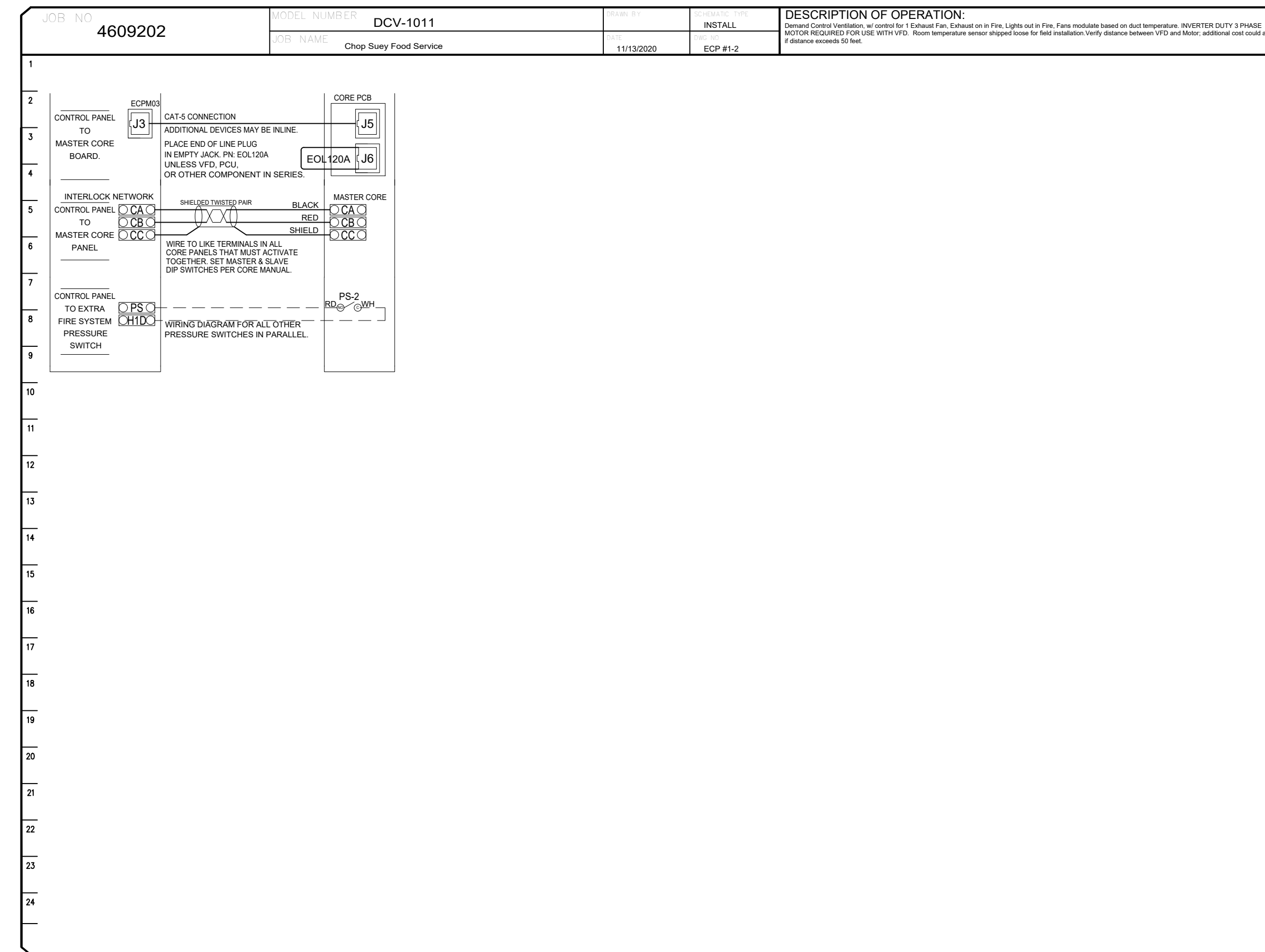
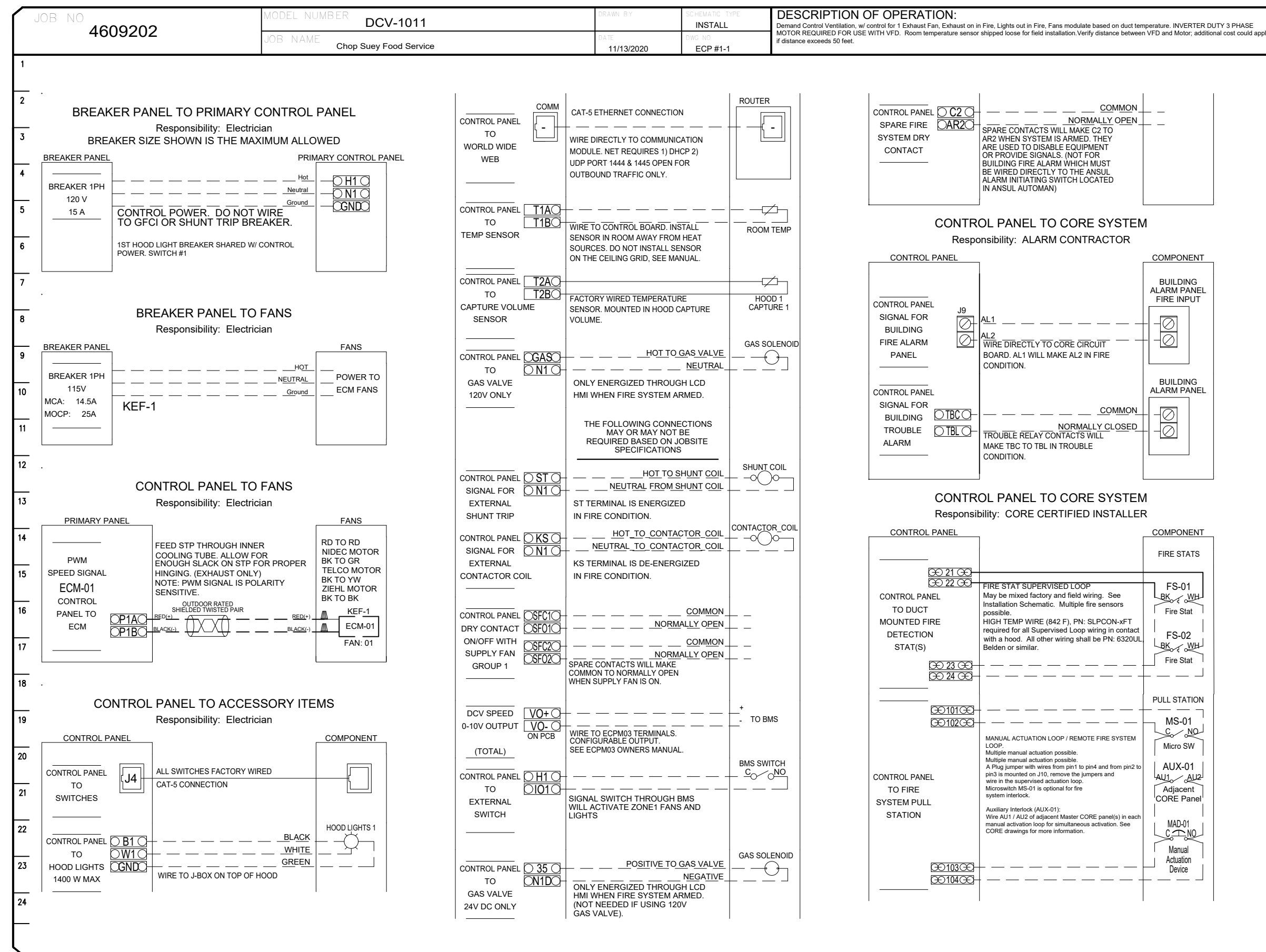


CASink Monitor and Control

Hood control panel to support communications to cloud-based Building Management System.
Hood Control Panel to allow cloud-based Building Management System to monitor real time parameters outlined as MONITOR in the points list.
Hood Control Panel to allow cloud-based Building Management System to control parameters outlined as CONTROL in the points list.
Hood Control Panel to allow cloud-based Building Management System to implement SYSTEM ECONOMICS control strategies for fully integrated Building Management.

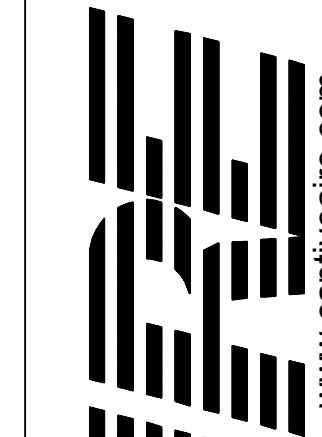
MONITORING AND CONTROL POINTS LIST

DCV Package	Function	SC Package	Function
Room Temperature	MONITOR	Room Temperature(s)	MONITOR
Duct Temperature(s)	MONITOR	Duct Temperature(s)	MONITOR
MUA Discharge Temperature	MONITOR	MUA Discharge Temperature	MONITOR
Rothem RTU Discharge Temperature	MONITOR	Rothem RTU Discharge Temperature	MONITOR
Fan Speed	MONITOR	Control Fan Speed	MONITOR
Fan Amperage	MONITOR	Fan Amps	MONITOR
Fan Power	MONITOR	Fan Power	MONITOR
VFD Faults	MONITOR	VFD Faults	MONITOR
Control Fan Speed	MONITOR	Control Fan Speed	MONITOR
Fan Faults	MONITOR	Fan Condition	MONITOR
Fan Status	MONITOR	Core Fan System	MONITOR
VFD Faults	MONITOR	Building Pressure	MONITOR
Fan Filter Clog Percentage	MONITOR	Fan Status(s)	MONITOR & CONTROL
Fire Condition	MONITOR	Light Status(s)	MONITOR & CONTROL
Core Fire System	MONITOR	Push Button	MONITOR & CONTROL
Building Pressure	MONITOR	Prop Time Button	MONITOR & CONTROL
Prop Time Button	MONITOR & CONTROL	Fan Status	MONITOR & CONTROL
Fan Status	MONITOR & CONTROL	Lights Button	MONITOR & CONTROL
Lights Button	MONITOR & CONTROL	Wash Button	MONITOR & CONTROL
Wash Button	MONITOR & CONTROL		



REVISIONS

NO.	DESCRIPTION	DATE
1		
2		
3		



San Diego Office

San Diego, CA, 92117 PHONE: (658) 973-5084 FAX: (619) 747-5616 EMAIL: reg@capwire.com

REVISIONS

NO.	DESCRIPTION	DATE
1	DESH CORRECTIONS 01-28-21	
2	CLIENT CORRECTIONS 06-24-21	
3	CLIENT REVISIONS 10-08-21	
4		
5		

ISSUE DATES

CLIENT	DESIGN DEVELOPMENT	HEALTH DEPARTMENT	PERMIT SET	CONSTRUCTION SET

PROJECT NAME:
CHOP SUEY SOCIAL CLUB

PROJECT LOCATION:
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SAN DIEGO, CA 92104**

Chop Suey Food Service
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DATE: 11/13/2020

DWG.#:
4609202

DRAWN BY:
SCALE:
3/4" = 1'-0"
MASTER DRAWING

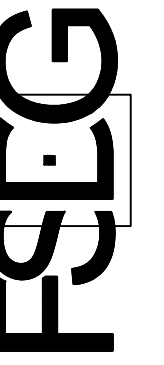
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7

PROJECT NAME:
**HOOD DRAWINGS &
SPECIFICATIONS**

SHEET NUMBER
FS-H7



1002 MARKET STREET TEL: (619) 238-9156 FAX: (619) 239-5568
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REVISIONS	DESCRIPTION	DATE:
▲	DEH CORRECTIONS 01-28-21	
▲	CLIENT CORRECTIONS 06-24-21	
▲	CLIENT REVISIONS 10-08-21	X
▲		X

ISSUE DATES	CLIENT	DESIGN DEVELOPMENT	HEALTH DEPARTMENT	PERMIT SET	CONSTRUCTION SET

PROJECT NAME:
CHOP SUEY SOCIAL CLUB

PROJECT LOCATION:
**2877 UNIVERSITY AVE.
SAN DIEGO, CA 92104**

DATE: 11/13/2020
SCALE: NOT TO SCALE
PROJECT NUMBER: 217620

PROJECT NAME:
HOOD DRAWINGS & SPECIFICATIONS

SHEET NUMBER
FS-H8

REVISIONS

DESCRIPTION DATE:

CAPTIVE

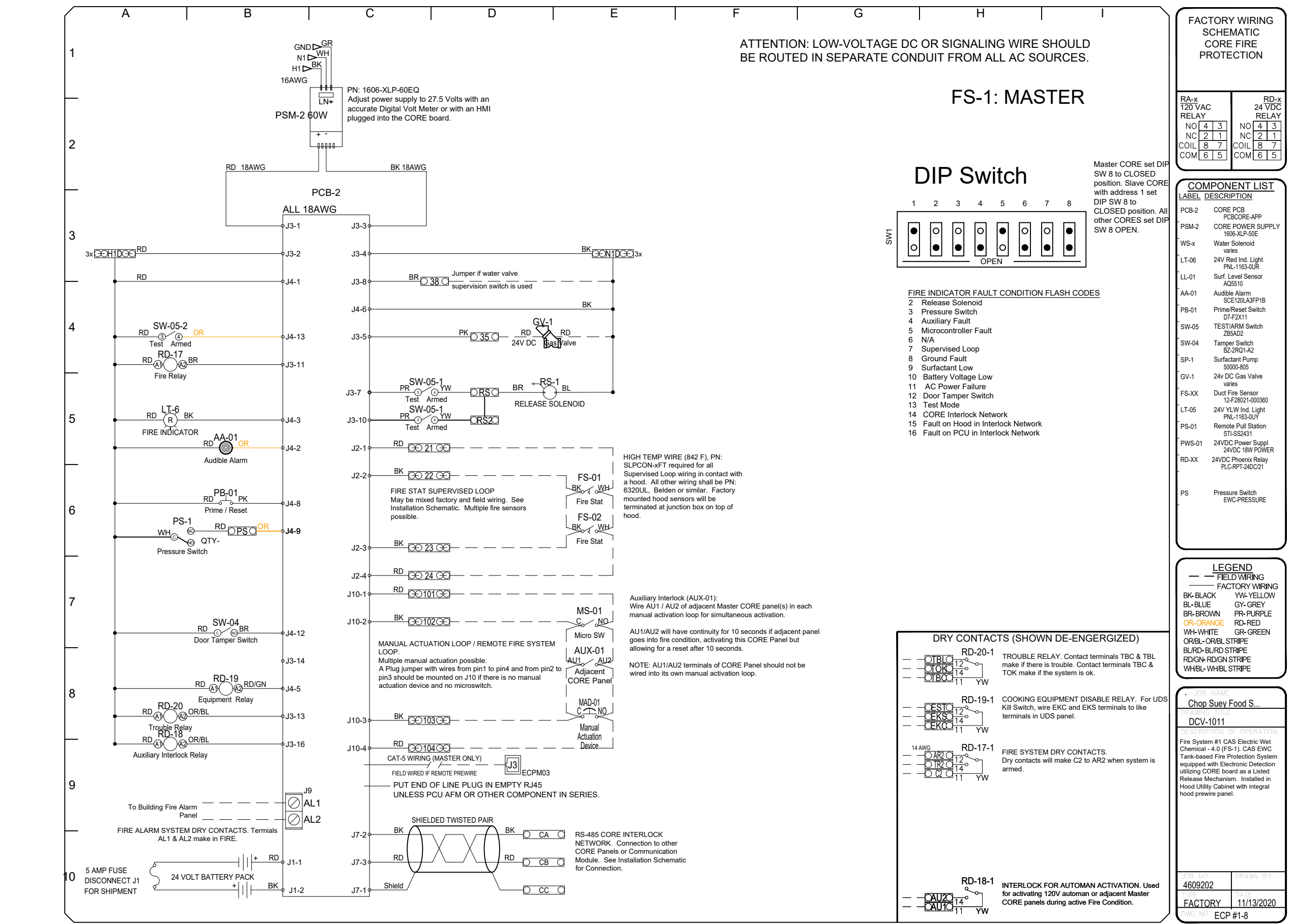
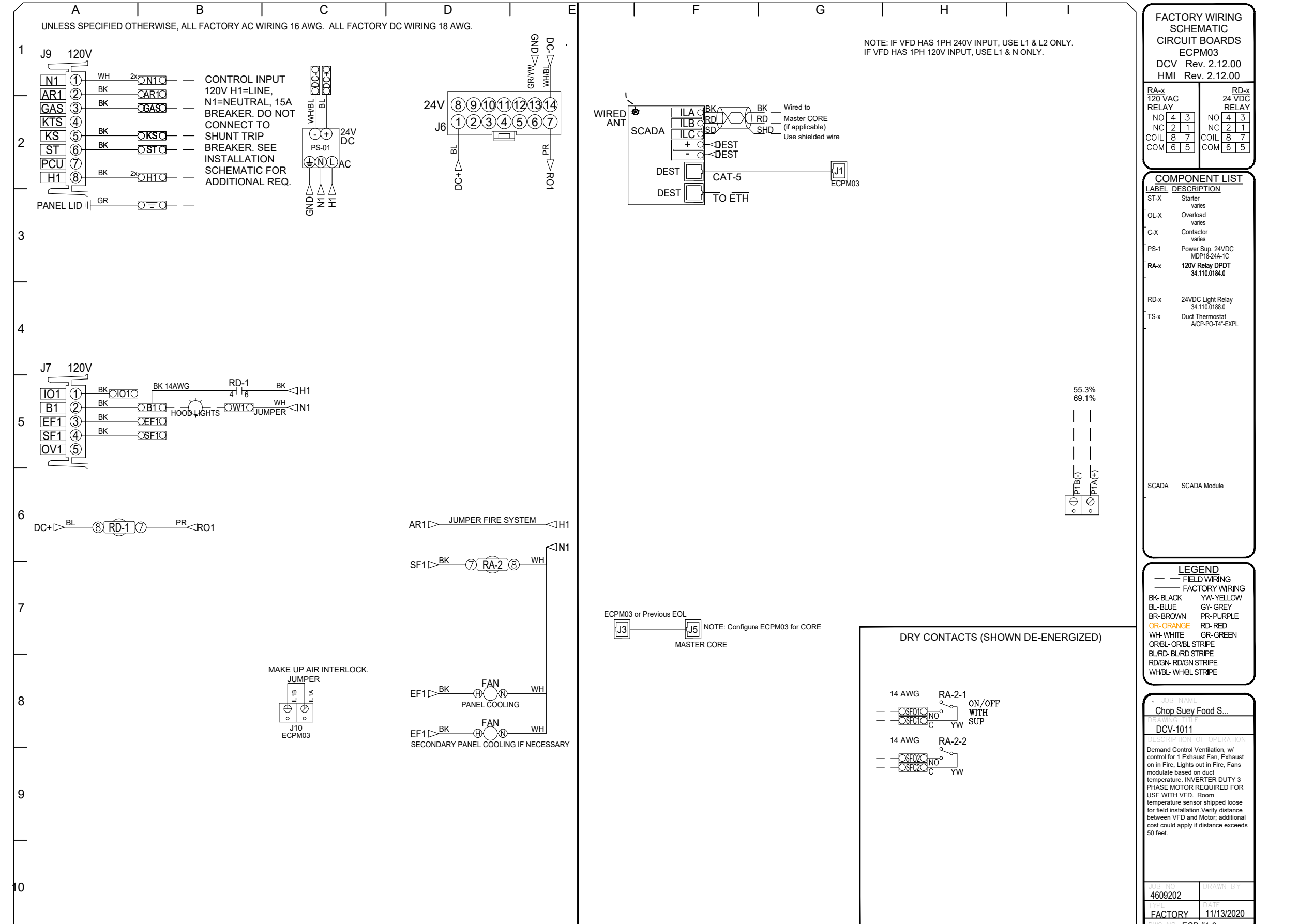
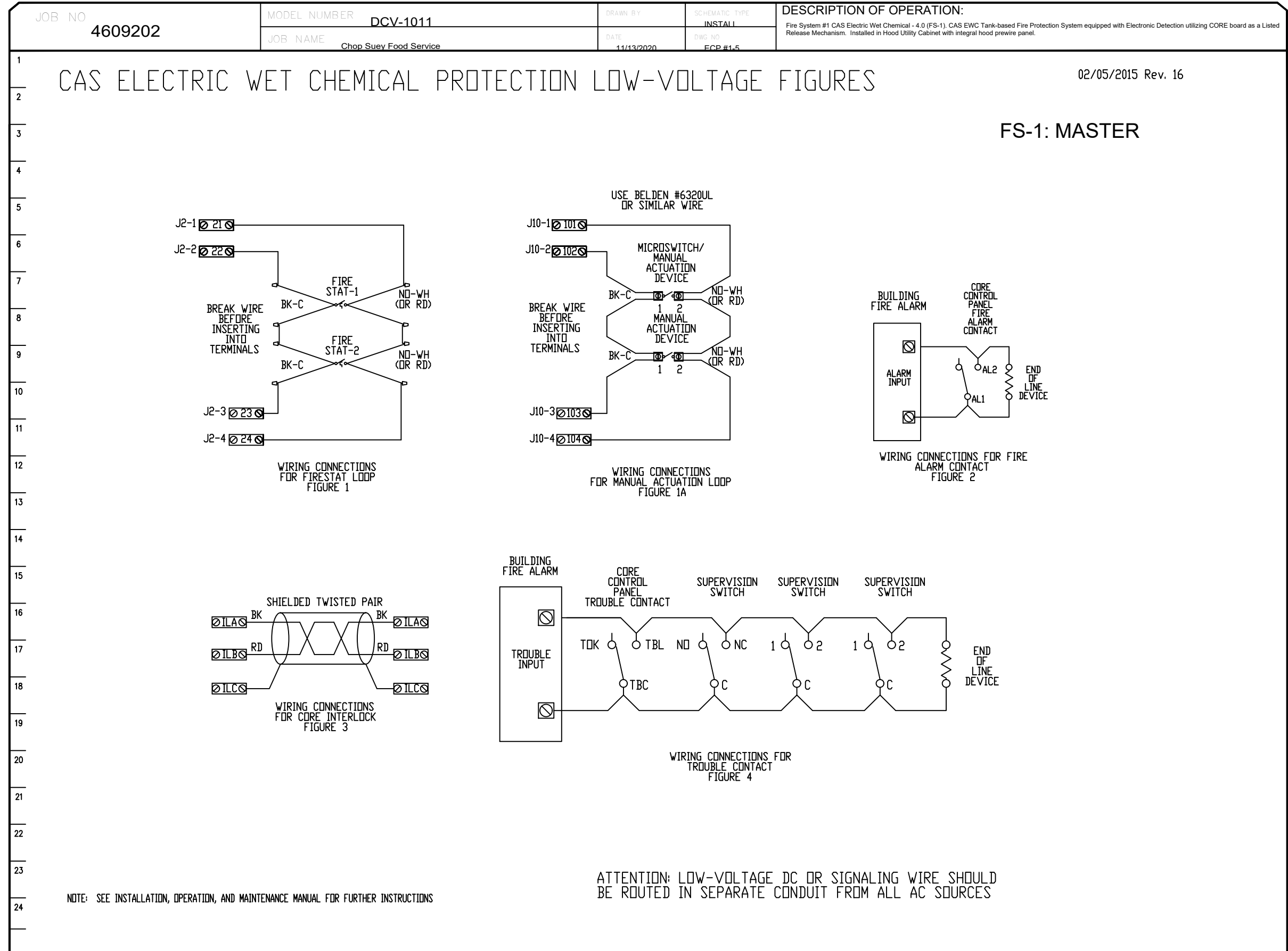
San Diego Office
www.captive.com

San Diego, CA. 92117 PHONE: (858) 773-5064 FAX: (619) 747-5615 EMAIL: reg@6@captive.com

Chop Suey Food Service
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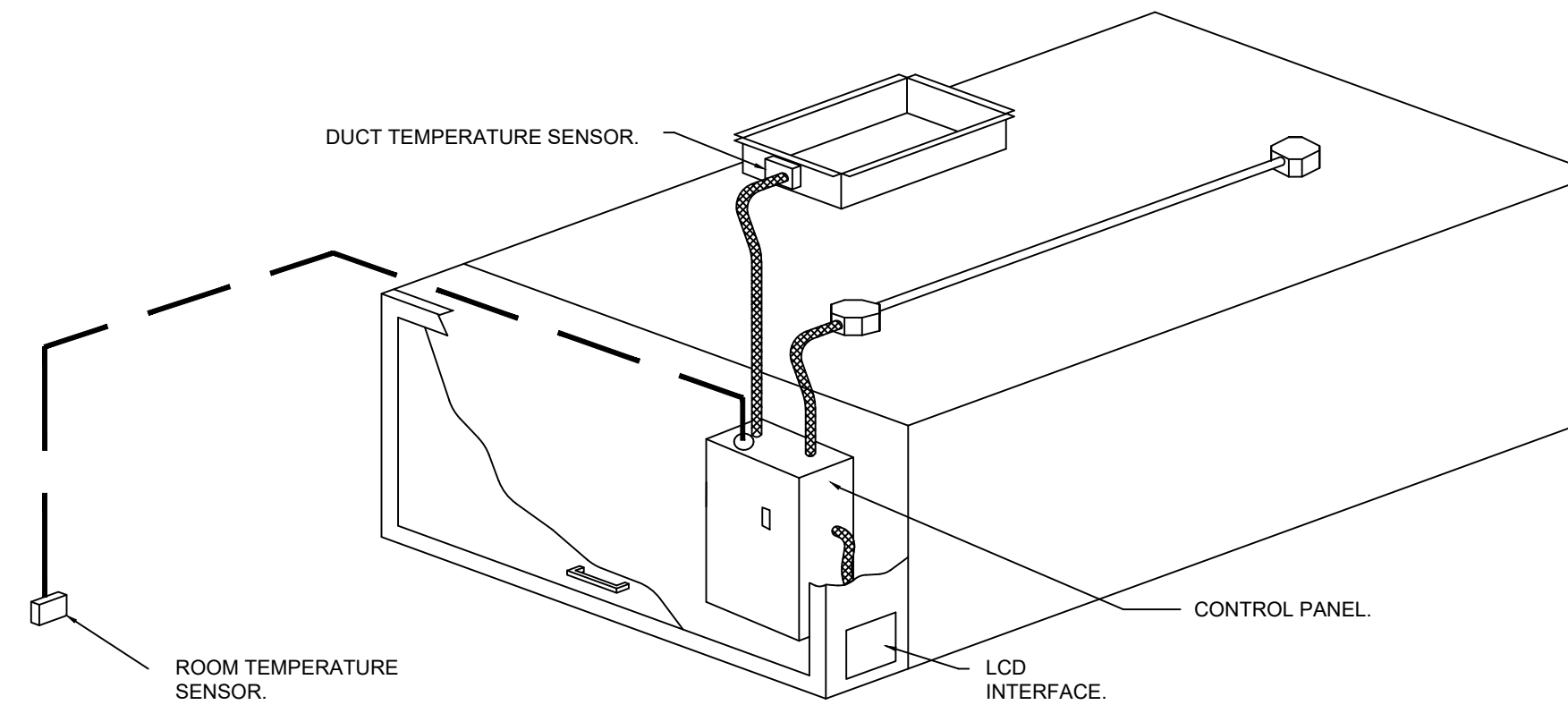
DATE: 11/13/2020
DWG.#: 4609202
DRAWN BY:
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO.
8



DEMAND CONTROL VENTILATION HOOD CONTROL PANEL SPECIFICATIONS:

- CONTROLS SHALL BE LISTED BY ETL (UL 508A) AND SHALL COMPLY WITH DEMAND VENTILATION SYSTEM TURN-DOWN REQUIREMENTS OUTLINED IN IECC 403.2.8 (2015).
- THE CONTROL ENCLOSURE SHALL BE NEMA 1 RATED AND LISTED FOR INSTALLATION INSIDE OF THE EXHAUST HOOD UTILITY CABINET. THE CONTROL ENCLOSURE MAY BE CONSTRUCTED OF STAINLESS STEEL OR PAINTED STEEL.
- TEMPERATURE PROBE(S) LOCATED IN THE EXHAUST DUCT RISER(S) SHALL BE CONSTRUCTED OF STAINLESS STEEL.
- A DIGITAL CONTROLLER SHALL BE PROVIDED TO ACTIVATE THE HOOD EXHAUST FANS DYNAMICALLY BASED ON A FIXED DIFFERENTIAL BETWEEN THE AMBIENT AND DUCT TEMPERATURES SENSORS. THIS FUNCTION SHALL MEET THE REQUIREMENTS OF IMC 507.1.1.
- A DIGITAL CONTROLLER SHALL PROVIDE ADJUSTABLE HYSTERESIS SETTINGS TO PREVENT CYCLING OF THE FANS AFTER THE COOKING APPLIANCES HAVE BEEN TURNED OFF AND/OR THE HEAT IN THE EXHAUST SYSTEM IS REDUCED.
- A DIGITAL CONTROLLER SHALL PROVIDE AN ADJUSTABLE MINIMUM FAN RUN-TIME SETTING TO PREVENT FAN CYCLING.
- VARIABLE FREQUENCY DRIVES (VFDS) SHALL BE PROVIDED FOR FANS AS REQUIRED. THE DIGITAL CONTROLLER SHALL MODULATE THE VFDS BETWEEN A MINIMUM SETPOINT AND A MAXIMUM SETPOINT ON DEMAND. THE DUCT TEMPERATURE SENSOR INPUT(S) TO THE DIGITAL CONTROLLER SHALL BE USED TO CALCULATE THE SPEED REFERENCE SIGNAL.
- THE VFD SPEED RANGE OF OPERATION SHALL BE FROM 0% TO 100% FOR THE SYSTEM, WITH THE ACTUAL MINIMUM SPEED SET AS REQUIRED TO MEET MINIMUM VENTILATION REQUIREMENTS.
- AN INTERNAL ALGORITHM TO THE DIGITAL CONTROLLER SHALL MODULATE SUPPLY FAN VFD SPEED PROPORTIONAL TO ALL EXHAUST FANS THAT ARE LOCATED IN THE SAME FAN GROUP AS THE SUPPLY FAN.
- THE SYSTEM SHALL OPERATE IN PREP MODE DURING LIGHT COOKING LOAD OR COOL DOWN MODE WHEN SUFFICIENT HEAT REMAINS UNDERNEATH THE HOOD SYSTEM AFTER COOKING OPERATIONS HAVE COMPLETED. OPERATION DURING EITHER OF THESE PERIODS WILL DISABLE THE SUPPLY FANS AND PROVIDE AN EXHAUST FAN SPEED THAT IS EQUAL TO THE MINIMUM VENTILATION REQUIREMENT.
- A DIGITAL CONTROLLER SHALL DISABLE THE SUPPLY FAN(S), ACTIVATE THE EXHAUST FAN(S), ACTIVATE THE APPLIANCE SHUNT TRIP, AND DISABLE AN ELECTRIC GAS VALVE AUTOMATICALLY WHEN FIRE CONDITION IS DETECTED ON A COVERED HOOD.
- A DIGITAL CONTROLLER SHALL ALLOW FOR EXTERNAL BMS FAN CONTROL VIA DRY CONTACT (EXTERNAL CONTROL SHALL NOT OVERRIDE FAN OPERATION LOGIC AS REQUIRED BY CODE).
- AN LCD INTERFACE SHALL BE PROVIDED WITH THE FOLLOWING FEATURES:
 - ON/OFF PUSH BUTTON FAN & LIGHT SWITCH ACTIVATION.
 - INTEGRATED GAS VALVE RESET FOR ELECTRONIC GAS VALVES (NO RESET RELAY REQUIRED).
 - VFD FAULT DISPLAY WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
 - DUCT TEMPERATURE SENSOR FAILURE DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
 - MIS-WIRED DUCT TEMPERATURE SENSOR DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
 - A SINGLE LOW VOLTAGE CAT-5 RJ45 WIRING CONNECTION.
 - AN ENERGY SAVINGS INDICATOR THAT UTILIZES MEASURED KWH FROM THE VFDS.



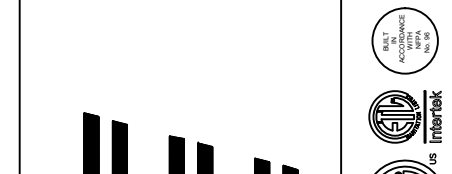
TYPICAL HOOD CONTROL PANEL INSTALLATION

SEQUENCE OF OPERATIONS:

- THE HOOD CONTROL PANEL IS CAPABLE OF OPERATING IN ONE OR MORE OF THE FOLLOWING STATES AT ANY GIVEN TIME:
- **AUTOMATIC:** THE SYSTEM OPERATES BASED ON THE DIFFERENTIAL BETWEEN ROOM TEMPERATURE AND THE TEMPERATURE AT THE HOOD CAVITY OR EXHAUST DUCT COLLAR. FANS ACTIVATE AT A CONFIGURABLE TEMPERATURE DIFFERENTIAL THRESHOLD. DEPENDING ON THE JOB CONFIGURATION EACH FAN ZONE CAN BE CONFIGURED AS STATIC OR DYNAMIC. THESE TERMS REFER TO WHETHER A VARIABLE MOTOR (SUCH AS EC MOTORS OR VFD DRIVEN MOTORS) MODULATE WITH TEMPERATURE. IF THE PANEL IS EQUIPPED WITH VARIABLE SPEED FANS AND THE ZONE IS DEFINED AS "DYNAMIC", THESE WILL MODULATE WITHIN A USER-DEFINED RANGE BASED ON THE TEMPERATURE DIFFERENTIAL. PANELS EQUIPPED WITH VARIABLE SPEED FANS AND A FAN ZONE DEFINED AS "STATIC", FANS WILL RUN AT A SET SPEED CALCULATED FOR THE DRIVE. DEMAND CONTROL VENTILATION SYSTEMS ARE CAPABLE OF MODULATING EXHAUST AND MAKE UP AIR FAN SPEEDS PER THE REQUIREMENTS OUTLINED IN IECC 403.2.8.
 - **MANUAL:** THE SYSTEM OPERATES BASED ON HUMAN INPUT FROM AN HMI.
 - **SCHEDULE:** A WEEKLY SCHEDULE CAN BE SET TO RUN FANS FOR A SPECIFIED PERIOD THROUGHOUT THE DAY. THERE ARE THREE OCCUPIED TIMES PER DAY TO ALLOW FOR THE USER TO SET UP A TIME THAT IS SUITABLE TO THEIR NEEDS. ANY TIME THAT IS WITHIN THE DEFINED OCCUPIED TIME, THE SYSTEM WILL RUN AT MODULATION MODE AND FOLLOW THE FAN PROCEDURE ALGORITHM BASED ON TEMPERATURE DURING THIS TIME. DURING UNOCCUPIED TIME, THE SYSTEM WILL HAVE AN EXTRA OFFSET TO PREVENT UNINTENDED ACTIVATION OF THE SYSTEM DURING A TIME WHERE THE SYSTEM IS NOT BEING OCCUPIED.
 - **OTHER:** THE SYSTEM OPERATES BASED ON THE INPUT FROM AN EXTERNAL SOURCE (DDC, BMS OR HARD-WIRED INTERLOCK).
 - **FIRE:** UPON ACTIVATION OF THE HOOD FIRE SUPPRESSION SYSTEM, THE EXHAUST FAN WILL COME ON OR CONTINUE TO RUN, THE HOOD MAKEUP AIR WILL SHUTDOWN, AND A SIGNAL WILL BE SENT FOR ACTIVATING THE SHUNT TRIP BREAKER PROVIDED BY THE ELECTRICIAN. FUEL GAS WILL SHUT OFF VIA A MECHANICAL/ELECTRICAL GAS VALVE ACTUATED BY THE HOOD FIRE SUPPRESSION SYSTEM.

REVISIONS

DESCRIPTION	DATE



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Chop Suey Food Service
 2877 University Ave,
 San Diego, CA, 92104

DATE: 11/13/2020

DWG.#:
4609202

DRAWN BY:

SCALE:
3/4" = 1'-0"

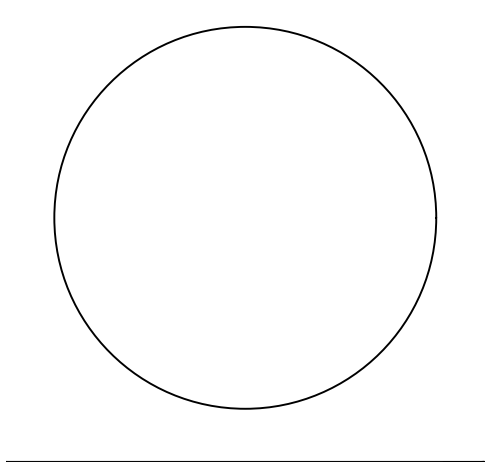
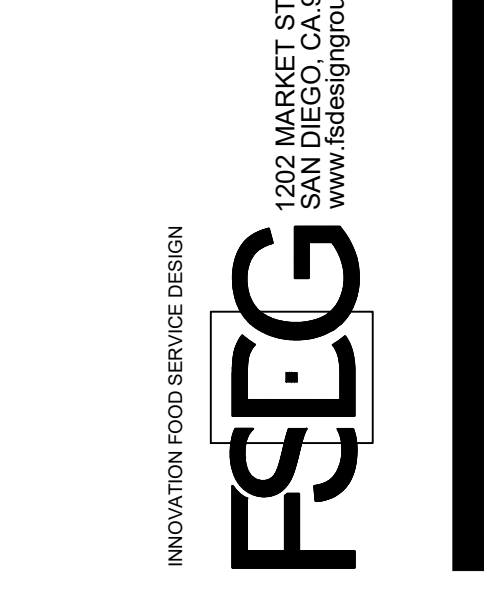
MASTER DRAWING

SHEET NO.

9



1002 MARKET STREET TEL: (619) 238-9156
 SAN DIEGO, CA 92101 FAX: (619) 238-9168
 www.fseggroup.com



REVISIONS

DESCRIPTION	DATE	BY
DEH CORRECTIONS	01-28-21	
CLIENT CORRECTIONS	06-24-21	
CLIENT REVISIONS	10-08-21	X
		X

ISSUE DATES

CLIENT	DATE
DESIGN DEVELOPMENT	
HEALTH DEPARTMENT PERMIT SET	
CONSTRUCTION SET	

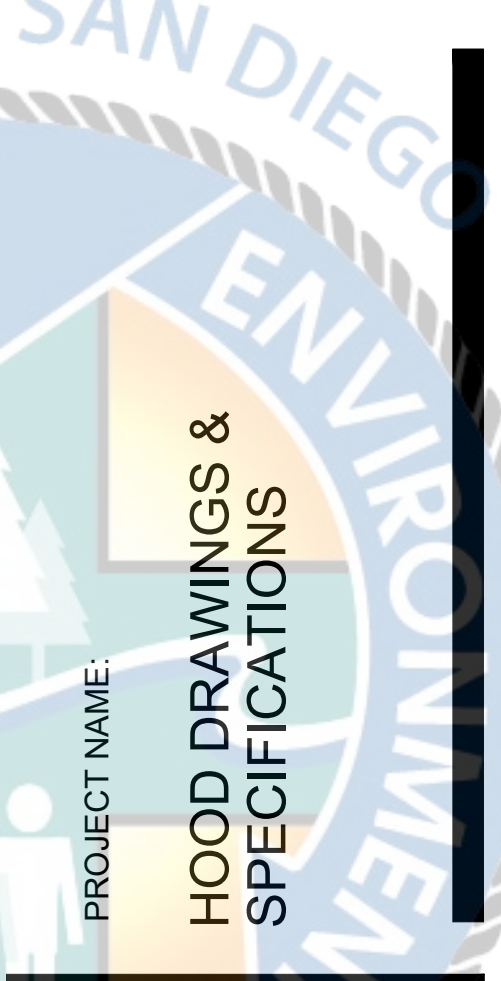
PROJECT NAME:
CHOP SUEY SOCIAL CLUB

PROJECT LOCATION:
**2877 UNIVERSITY AVE.
SAN DIEGO, CA 92104**

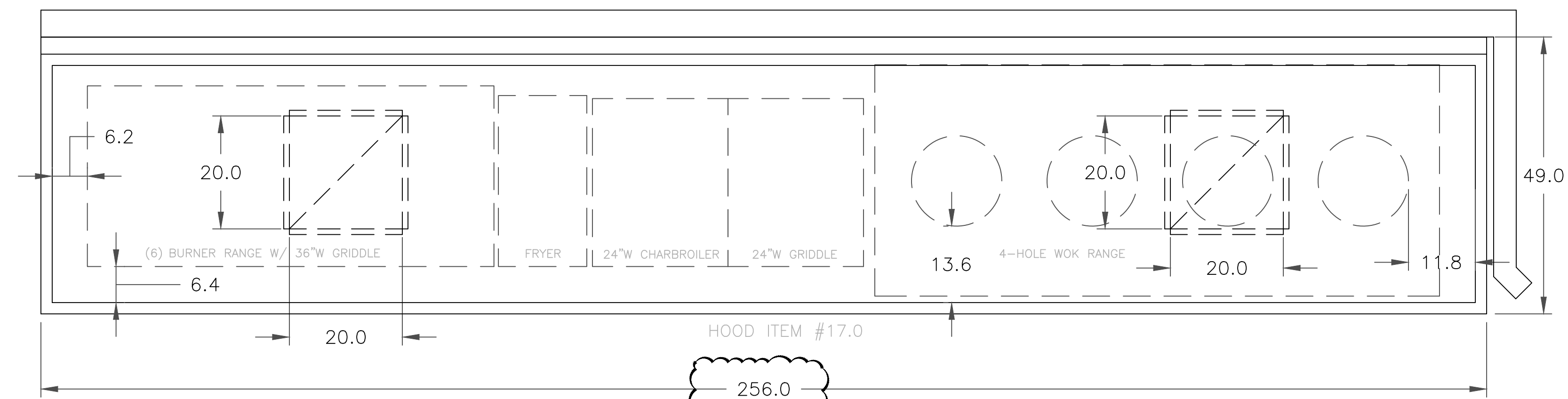
DATE: 11/18/20

SCALE: NOT TO SCALE

PROJECT NUMBER: 217620



SHEET NUMBER
FS-H9



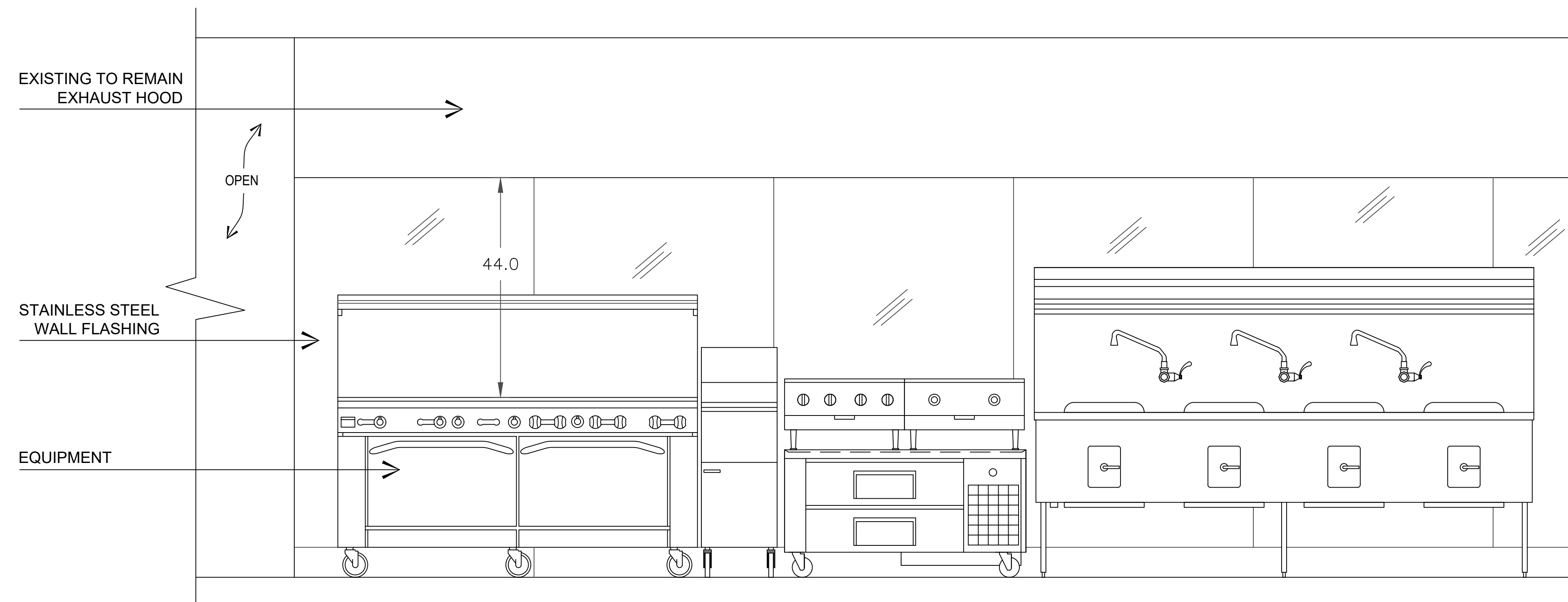
EXHAUST HOOD VIEW

CALCULATIONS FOR NON-UL LISTED HOOD PER 2016 CMC:

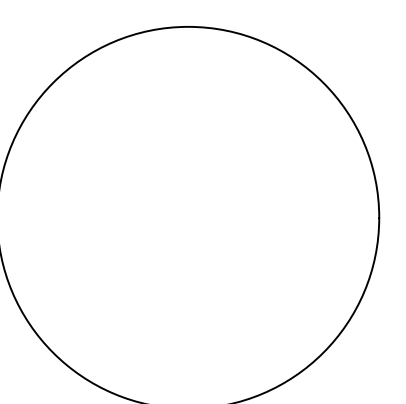
HOOD ITEM #17.0
 HIGH TEMPERATURE: 400 CFM / LF
 HOOD LENGTH: 256" = 21.33 LF
 HOOD CFM FORMULA: 400 CFM / LF X 21.33 LF= 8,533 CFM
 DUCT SIZE: 2 @ 20" x 20" / 144= 5.55 SQ FT
 DUCT VELOCITY: 8,533 / 5.55 = 1,537.47 FPM
 ACCEPTABLE RANGE: 500-2,500 FPM

FOR EXHAUST HOOD: ITEM 17.0
 TYPE I MEDIUM TEMP HOOD
 TOTAL EXHAUST IS 8,533 CFM

REMOTE PLENUM FROM MAU	HVAC COOL/HEATING DUCTS FROM HVAC UNIT	TOTAL CFM
80%= 6,826.4 CFM	20%= 1,706.6 CFM	8,533



COOKLINE ELEVATION



REVISIONS

NO.	DESCRIPTION	DATE
1	DEH CORRECTIONS	01-28-21
2	CLIENT CORRECTIONS	06-24-21
3	CLIENT REVISIONS	10-08-21
4		
5		

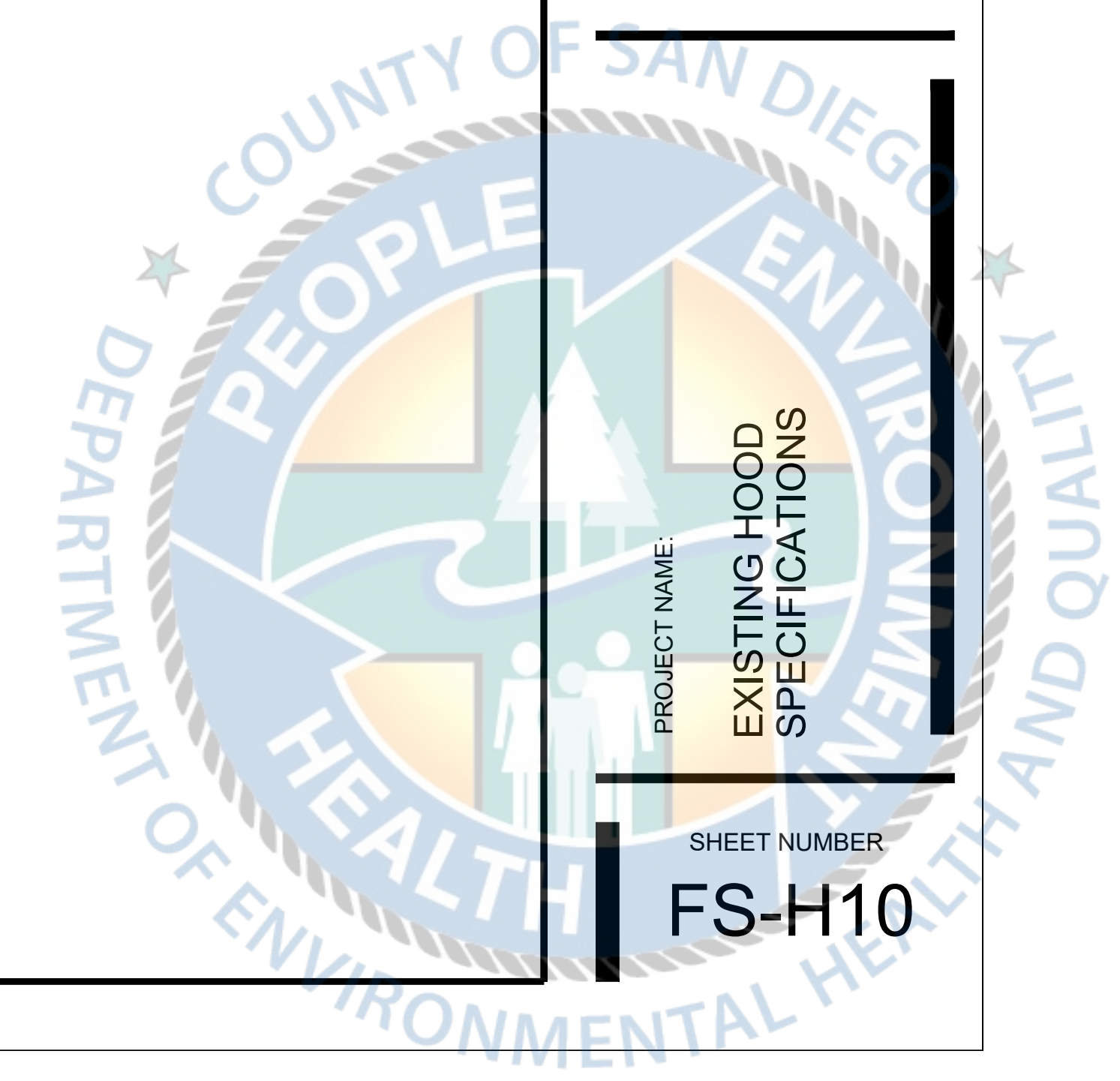
ISSUE DATES

CLIENT	
DESIGN DEVELOPMENT	
HEALTH DEPARTMENT	
PERMIT SET	
CONSTRUCTION SET	

PROJECT NAME:
CHOP SUEY SOCIAL CLUB

PROJECT LOCATION:
 2877 UNIVERSITY AVE.
 SAN DIEGO, CA 92104

DATE: 11/18/20
 SCALE: NOT TO SCALE
 PROJECT NUMBER: 217620



PROJECT NAME:
 EXISTING HOOD SPECIFICATIONS

SHEET NUMBER
FS-H10