

THIS ROUGH-IN SHOP DRAWING IS DESIGNED FOR GLOBAL RESTAURANT DESIGN, CORP. TYPICAL SHOP FABRICATION. IT IS SUBJECT TO CONTINGENT ON JOB SITE CONDITIONS AND FIELD DIMENSIONS, WITH ALTERATIONS MADE BY GLOBAL RESTAURANT DESIGN, CORP. TO FIT THESE CONDITIONS. GLOBAL RESTAURANT DESIGN, CORP. DOES NOT ACCEPT ANY EXPENSE FOR CHANGES MADE NECESSARY BY LOCAL BUILDING CODES, ORDINANCES, STRUCTURAL CONDITIONS, VARIATIONS IN PLUMBING, ELECTRICAL, AND VENT OUTLET LOCATIONS, OR BY CONDITIONS, VARIATIONS IN EQUIPMENT SPECIFICATIONS, OR ANY INDICATIONS AS TO INTERNAL MIRRORS, PLUMBING AND ELECTRICAL CONNECTIONS, COMPONENTS PARTS, ELBOWS, TEES, FAUCETS, CONVENIENCE OUTLETS, STARTING SWITCHES, ETC. ARE SHOWN ONLY TO AID IN FABRICATION AND ARE NOT TO BE VERIFIED AND APPROVED BEFORE FABRICATIONS CAN BE STARTED. THIS DRAWING IS THE PROPERTY OF GLOBAL RESTAURANT DESIGN, CORP. AND MUST BE RETURNED UPON REQUEST. ANY USE OF INFORMATION CONTAINED HEREON OR USE FOR FABRICATION BY ANYONE OTHER THAN GLOBAL RESTAURANT DESIGN, CORP. MUST BE AUTHORIZED IN WRITING.

THE GENERAL CONTRACTOR IS SOLELY RESPONSIBLE FOR OBTAINING AND PULLING PLAN CHECK PERMITS AND ANY AND ALL BUILDING PERMITS, SUBCONTRACTING PERMITS, GENERAL PREVISION PERMITS, AND ANY ARCHITECTURAL, BUILDING AND P PERMITS, FINAL BUILDING DEPARTMENT PERMITS, FINAL HEALTH DEPARTMENT PERMITS, FINAL MECHANICAL, ELECTRICAL AND PLUMBING PERMITS, ANY AND ALL AIR BALANCING CERTIFICATES AND REPORTS AND FINAL CERTIFICATES OF COMPLIANCE AND CERTIFICATES OF OCCUPANCY. GRD, CORP. WILL NOT BE RESPONSIBLE FOR ANY FINAL PERMITS OR CERTIFICATES IN ANY WAY OR FORM. THE GENERAL CONTRACTOR AND OWNER IS INDEPENDENTLY RESPONSIBLE AND IS SOLELY RESPONSIBLE TO EACH OTHER FOR THE ABOVE NOTED.

THE GENERAL CONTRACTOR WILL BE FULLY RESPONSIBLE AND MUST COORDINATE ALL WORK, ALL TRADESMEN, ALL SUBCONTRACTORS, AND ALL CONTRACTORS REGARDLESS OF WHO AND WHAT TRADESMEN OR THE ABOVE NOTED ARE CONTRACTED WITH. THE GENERAL CONTRACTOR MUST COORDINATE ALL SUBCONTRACTORS AND ALL MATERIALS REGARDLESS IF THEY ARE FURNISHED BY THE OWNER, THE CONTRACTOR, OR BY OTHERS. THESE STATEMENTS AND DRAWINGS ARE PART OF THE CONSTRUCTION DOCUMENTS.

WHILE EVERY EFFORT HAS BEEN MADE TO ENSURE TECHNICAL ACCURACY, INFORMATION AND DATA ON THIS DRAWING, THE NOTED IS SUBJECT TO CHANGE WITHOUT NOTICE, AND DOES NOT REPRESENT A COMMITMENT ON THE PART OF GRD, CORP.

HEALTH DEPARTMENT NOTES:

- A JANITORIAL SINK SHALL BE LOCATED IN A SEPARATE JANITORIAL ROOM OR SEPARATED FROM THE REST OF THE FOOD ESTABLISHMENT BY A SOLID PARTITION. (THE PARTITION MUST BE DURABLE, SMOOTH AND HAVE AN EASILY CLEANABLE SURFACE).
- B. A ONE-COMPARTMENT, WALL-MOUNTED JANITORIAL SINK OR A CURBED AREA PROPERLY SLOPED TO A DRAIN THAT IS PROVIDED WITH HOT AND COLD RUNNING WATER THROUGH A MIXING FAUCET, WITH AN APPROVED BACKFLOW PREVENTION DEVICE, SHALL BE INSTALLED FOR GENERAL CLEANUP ACTIVITIES. ALL CURBED AREA SURFACES SHALL BE OF SMOOTH, IMPERVIOUS AND EASILY CLEANABLE CONSTRUCTION. WHERE DUCK BOARDS OR FLOOR MATS ARE USED IN THE FOOD ESTABLISHMENT, A CURBED AREA WITH A DRAIN IS REQUIRED FOR CLEANING.
- C. FREE STANDING JANITORIAL SINKS MUST BE PROVIDED WITH NSF TYPE METAL LEGS.
- D. A JANITORIAL ROOM, AREA OR CABINET, WITH A MOP AND BROOM RACK, SEPARATED FROM AND FOOD PREPARATION UTENSIL, WASHING OR FOOD OR UTENSIL STORAGE AREA SHALL BE PROVIDED FOR THE STORAGE OF CLEANING EQUIPMENT (MOPS, BUCKETS, ROOMS, ETC.) AND SUPPLIES (SOAP, CLEANSER, MOPES, BLEACH, ETC.).
- E. PRELIMINARY CONSTRUCTION INSPECTION WHEN CONSTRUCTION IS APPROXIMATELY 75% TO 80% COMPLETED, WITH PLUMBING, ROUGH VENTILATION AND ROUGH EQUIPMENT INSTALLED, THE G.C. MUST CONTACT THE PLAN CHECK SPECIALIST ASSIGNED TO REVIEW THE G.C. PLANS FOR A PRELIMINARY CONSTRUCTION INSPECTION. IF IT IS NECESSARY, REQUESTS SHOULD BE MADE AT LEAST FIVE (5) WORKING DAYS IN ADVANCE. A PRELIMINARY INSPECTION SHOULD BE SCHEDULED FOR NO LESS THAN TWO WEEKS PRIOR TO THE PROPOSED OPENING OF THE FOOD ESTABLISHMENT.
- F. FINAL CONSTRUCTION INSPECTION UPON COMPLETION OF ALL CONSTRUCTION, INCLUDING ALL FINISHING WORK, THE G.C. MUST CONTACT THE PLAN CHECK SPECIALIST ASSIGNED TO REVIEW THE G.C. PLANS TO ARRANGE FOR A FINAL CONSTRUCTION INSPECTION. IT WILL NOT BE APPROVED TO OPERATE OR ISSUED A HEALTH PERMIT UNTIL THE ESTABLISHMENT PASSES A FINAL INSPECTION. A FINAL INSPECTION REQUEST SHOULD BE MADE FIVE (5) WORKING DAYS PRIOR TO THE PROPOSED OPENING OF THE ESTABLISHMENT. FINAL CONSTRUCTION MUST BE APPROVED BY THIS AGENCY PRIOR TO OPENING FOR BUSINESS OR USE OF REMODELED AREAS.
- G. ALL HOODS, DUCTS AND EXHAUST OUTLETS SHALL BE INSTALLED IN ACCORDANCE WITH CHAPTER 22 OF THE CURRENT EDITION OF THE UNIFORM MECHANICAL CODE AS ADOPTED BY THE LOS ANGELES BUILDING DEPARTMENT.
- H. FIRE EXTINGUISHING SYSTEMS MAY BE REQUIRED BY LOCAL FIRE DEPARTMENT CODES. THEY SHALL BE INSTALLED SO AS TO ALLOW EASY CLEANABILITY OF THE HOOD AND DUCT SYSTEM.

FLOOR SINKS:
ALL CONDENSATE AND SIMILAR LIQUID WASTE SHALL BE DRAINED BY MEANS OF INDIRECT WASTE PIPES INTO A FLOOR SINK VIA LEGAL AIR GAP. FLOOR SINKS SHALL BE INSTALLED FLUSH WITH THE FLOOR SURFACE, WITH APPROPRIATE GRATES.

FOOD / VEGETABLES PREPARATION SINKS:
FOOD FACILITIES UTILIZING A SINK FOR FOOD PREPARATION, SUCH AS THAWING, WASHING, ETC. SHALL HAVE AT LEAST A (1) ONE-COMPARTMENT FOOD/VEGETABLE PREPARATION SINK, SEPARATE FROM UTENSIL WASHING SINK THAT DRAINS TO A FLOOR SINK VIA LEGAL AIR GAP.

RESTROOMS:
ALL TOILET ROOMS SHALL BE PROVIDED WITH VENTILATION APPROVED BY THE HEALTH DEPT. IF ADEQUATE VENTILATION CANNOT BE PROVIDED BY AN OPENABLE, SCREENED WINDOW, MECHANICAL VENTILATION WILL BE REQUIRED. ALL TOILET ROOMS SHALL ALSO BE PROVIDED WITH FLOOR DRAINS. TOILETS SHALL ALSO BE INSTALLED IF URINALS ARE PROVIDED.

MANAGER'S OR CHEF'S OFFICE:
LOCATION OF THE MANAGER'S OR CHEF'S OFFICE, SPACES SUCH AS CHANGE ROOMS OR FOOD STORAGE AREAS CANNOT BE USED FOR OFFICE SPACE.

GARBAGE AND TRASH AREAS:
AN AREA SHALL BE PROVIDED FOR THE STORAGE AND CLEANING OF GARBAGE AND TRASH CONTAINERS. THE WALLS, FLOOR AND CEILING OF THIS ROOM OR OUTSIDE AREA SHALL BE CONSTRUCTED SO AS TO BE SMOOTH, IMPERVIOUS AND EASILY CLEANABLE. INSIDE TRASH STORAGE AREAS SHALL PROPERLY SLOPE TO A FLOOR DRAIN. OUTSIDE TRASH STORAGE AREAS SHALL PROPERLY DRAIN SO AS NOT TO CREATE A NUISANCE. OUTSIDE TRASH STORAGE AREAS SHOULD BE SITUATED AS FAR AWAY FROM DELIVERY DOORS AS POSSIBLE.

EXHAUST HOODS AND DUCTS:
MECHANICAL EXHAUST VENTILATION SHALL BE REQUIRED AT OR ABOVE ALL COOKING EQUIPMENT, E.G., OVENS, DEEP FAT FRYERS, BARBECUES, ROTISSERIES AND HIGH TEMPERATURE DISHWASHERS OR SIMILAR EQUIPMENT TO EFFECTIVELY REMOVE GREASE, SMOKE, STEAM, VAPORS, HEAT OR ODORS.

REFRIGERATION:
MUST BE PROVIDED WITH AN ACCURATE, READILY VISIBLE THERMOMETER. HAVE CONDENSATE WASTE DRAINED INTO A FLOOR SINK VIA LEGAL AIR GAP. (FLOOR SINKS, FLOOR DRAINS OR SEWER CLEANOUTS ARE NOT PERMITTED INSIDE WALK-IN REFRIGERATION UNITS). A FLOOR SINKS SHALL BE PROVIDED IMMEDIATELY OUTSIDE THE WALK-IN REFRIGERATOR OR WITHIN FOUR (4) FEET OF THE REFRIGERATOR.

HAND WASHING SINKS:
SOAP AND SANITARY TOWELS SHALL BE PROVIDED IN SINGLE-SERVICE, PERMANENTLY INSTALLED DISPENSERS AT THE HAND SINKS.

SANITATION AND HEALTH DEPARTMENT NOTES

- S-H-1 ALL FOOD SERVICE EQUIPMENT MUST BE MANUFACTURED TO COMPLY WITH ALL LOCAL BUILDING AND HEALTH DEPARTMENT CODE REQUIREMENTS. ALL FOOD SERVICE EQUIPMENT MUST MEET (N.S.F.) NATIONAL SANITATION FOUNDATION STANDARDS AND CRITERIA.
- S-H-2 THE JUNCTURE BETWEEN THE INTERIOR FLOOR AND THE INTERIOR VERTICAL WALLS SHALL HAVE A GOVE BASE WITH A RADIUS OF AT LEAST 3/8" AND THE MATERIAL SHALL BE AN APPROVED TYPE TO EXTEND UPWARD ONTO THE WALLS AT LEAST 6".
- S-H-3 GENERAL HOT WATER SUPPLY MAINTAINED AT BETWEEN 130 AND 140°. THE HEATER AND WATER STORAGE CAPACITY OF HOT WATER SHOULD BE ADEQUATE TO MAINTAIN THE SUPPLY DURING PERIODS OF PEAK ACTIVITY.
- S-H-4 MECHANICAL VENTILATION MUST BE PROVIDED IN REST ROOMS, ANTE-ROOMS, AND DRESSING ROOMS WITH AIR EXCHANGE MINIMUM OF 12 PER HOUR. (BY THE HEATING / VENTILATION AND AIR CONDITIONING CONTRACTOR). SMOOTH CONCRETE SLAB FOR TRASH CONTAINERS TO BE PROVIDED OUTSIDE IN ADJACENT AREA (BY GENERAL CONTRACTOR).
- S-H-5 ALL LAVS AND/OR HAND SINKS MUST HAVE A COMBINATION FAUCET OR PREMIXING FAUCET CAPABLE OF SUPPLYING HOT WATER FOR A MINIMUM OF TEN MINUTES. ALL HAND SINKS MUST HAVE A TOWEL AND SOAP DISPENSER. (HAND SINKS ARE BY THE PLUMBING CONTRACTOR).
- S-H-6 THE JANITORIAL SINK FAUCET MUST BE PROTECTED WITH AN APPROVED BACKFLOW PREVENTION DEVICE. (BY PLUMBER).
- S-H-7 ALL FLOORS IN FOOD HANDLING AREAS, REST ROOMS AND ANTE-ROOMS SHALL HAVE A SMOOTH, HARD NON-ABSORBENT SURFACE EXTENDED UPWARDS ONTO WALLS FIVE INCHES WHERE REQUIRED BY CODE, OR SIX INCHES (6") TOP SET WHERE ACCEPTABLE BY CODE.
- S-H-8 ALL CEILINGS AND WALLS IN FOOD HANDLING, DISHWASHING, POT AND PAN WASHING AND FOOD STORAGE AREAS TO BE SMOOTH AND CLEANABLE AND LIGHT IN COLOR.
- S-H-9 WALLS IN WATER CLOSET COMPARTMENT AND WITHIN TWO FEET OFF FRONT AND SIDES OF URINALS/ SHALL BE ON NON-ABSORBENT MATERIAL, FINISHED TO A HEIGHT OF 4".
- S-H-10 FLOOR SINK FOR DISHWASHING MACHINE TO HAVE A 3" MINIMUM DRAIN PIPE. (FURNISHED AND INSTALLED BY THE PLUMBING CONTRACTOR).
- S-H-11 ALL CEILING AND WALLS IN REST ROOMS, ANTE-ROOMS AND EMPLOYEE DRESSING ROOMS TO BE SMOOTH, CLEANABLE AND LIGHT IN COLOR.
- S-H-12 ALL REST ROOM, ANTE-ROOMS AND DRESSING ROOM DOORS ARE REQUIRED TO BE UNDERGUT ONE INCH (1").
- S-H-13 ALL EXTERIOR, ANTE-ROOMS, DRESSING ROOMS AND REST ROOM DOORS ARE TO BE SELF CLOSING. (EXTERIOR DOORS TO OPEN OUTWARDS).
- S-H-14 ALL EXTERIOR DOORS AND WINDOWS SHALL BE TIGHT FITTING. ALL OPENABLE WINDOWS SHALL BE PROVIDED WITH AT LEAST 16" MESH SCREENS.
- S-H-15 FIFTY (50) FOOT CANDLES OF LIGHT MEASURED THIRTY INCHES (30") ABOVE THE FLOOR SHALL BE PROVIDED IN ALL FOOD SERVICE AND STORAGE AREAS. (ALL LIGHTING SHALL BE BY THE ELECTRICAL CONTRACTOR).
- S-H-16 DISHWASHING MACHINES MUST MEET (N.S.F.) NATIONAL SANITATION FOUNDATION STANDARDS. (HIGH TEMP. DISH MACHINES MUST HAVE HOT WATER OF 180 F. MINIMUM FINAL RINSE WATER).
- S-H-17 ALL LIGHTS IN KITCHEN & PREP. AREAS SHALL HAVE SHATTER PROOF COVERS.
- S-H-18 ALL KITCHEN MUST HAVE A 3-COMPARTMENT UTENSIL, POT & PAN SINK.
- S-H-19 EXHAUST HOOD FIRE SUPPRESSION SYSTEM SHALL BE INSTALLED SO AS TO ALLOW EASY CLEANABILITY OF EXHAUST HOOD AND DUCT SYSTEMS.
- S-H-20 RESTROOM AND EXTERIOR DOORS SHALL HAVE SELF CLOSERS. SEE ARCH. PLANS.
- S-H-21 LIGHT FIXTURES ARE BY OTHERS AND SHALL HAVE SHATTERPROOF COVERS. SEE ARCH. PLANS.
- S-H-22 ALL EXTERIOR DOORS FROM FOOD SERVICE AREAS OF BUILDING AREAS OF BUILDING SHALL BE PROVIDED WITH INSECT CONTROL. FAN MOUNTED DIRECTLY ABOVE DOOR ON EXTERIOR OF BUILDING. FAN SHALL HAVE A MIN. VELOCITY OF 1600 FPM MEASURED AT 4' ABOVE FINISHED FLOOR.
- S-H-23 PENETRATIONS THROUGH WALLS OR BETWEEN CABINETS FOR PIPING OR CONDUIT, ETC. SHALL BE DONE NEATLY AND FINISHED WITH ESCUTCHEONS OR CLEANABLE CAULKING.
- S-H-24 MAKE UP AIR SHALL BE PROVIDED AT LEAST EQUAL IN AMOUNT TO THAT WHICH IS MECHANICALLY EXHAUSTED. WINDOWS AND DOORS SHALL NOT BE USED FOR THE PURPOSE OF PROVIDING MAKE UP AIR. EXHAUST AND MAKE UP AIR FANS SHALL BE ELECTRICALLY INTERCONNECTED TO OPERATE FROM ONE SWITCH.
- S-H-25 ALL OPENABLE WINDOWS SHALL BE SCREENED WITH NOT LESS THAN 16-MESH SCREENING.
- S-H-26 ALL MILLWORK ITEMS, CABINETS, COUNTERS AND FINISHES MUST BE IMPERVIOUS TO WATER, GREASE AND LIQUOR. ALL MILLWORK ITEMS MUST MEET ALL N.S.F. CODES.
- S-H-27 TRASH ENCLOSURE LOCATED OUTSIDE OF BUILDING; SEE SITE PLAN FOR LOCATION. ENCLOSURE SHALL BE ON CONCRETE SLAB AND SURROUNDING AREA SHALL BE EASILY WASHABLE. SEE ARCH. PLANS.
- S-H-28 POT SINKS AND DISHTABLES SHALL PASTE TO A GREASE INTERCEPTOR WHEN GREASE INTERCEPTOR IS REQUIRED BY LOCAL CODES. DISHWASHERS AND DISPOSERS, IF SPECIFIED, SHALL NOT WASTE TO GREASE INTERCEPTOR. VERIFY WITH FOOD SERVICE CONTRACTOR (F.S.C.) WHICH EQUIPMENT SHALL WASTE THROUGH GREASE INTERCEPTOR. VARIANCES IN LOCAL CODE REQUIREMENTS SHALL SUPERCEDE THIS REQUIREMENT. GREASE INTERCEPTORS ARE BY THE P.C. / ENG. DIV. NOT BY THE K.E.C.
- S-H-29 HAND SINKS SHALL BE PROVIDED WITH HOT AND COLD WATER THROUGH A MIXING FAUCET. SOAP AND TOWEL DISPENSERS SHALL BE PROVIDED AT ALL HAND SINKS.
- S-H-30 MOP SINK SHALL BE PROVIDED WITH HOT AND COLD WATER THROUGH MIXING FAUCET. A MOP RACK AND SHELF FOR CLEANING SUPPLIES SHALL BE PROVIDED. IF MATS ARE USED IN FACILITY, MOP SINK MUST BE LARGE ENOUGH TO WASH THEM.
- S-H-31 MOP SINK SHALL BE SEPARATED FROM FOOD PREPARATION AND STORAGE AREAS BY WATERPROOF, WASHABLE PARTITION TO MIN. HEIGHT OF 42" ABOVE FINISHED FLOOR.
- S-H-32 POT SINK TUBS SHALL BE LARGE ENOUGH TO ACCOMMODATE THE LARGEST UTENSIL USED IN FACILITY.
- S-H-33 HIGH TEMP. DOOR-TYPE DISHWASHER SHALL BE PROVIDED WITH CLASS II EXHAUST HOOD.
- S-H-34 ALL "WET" AREAS, INCLUDING POT SINK, PREP SINK, DISHWASH AREA AND MOP SINK AREA SHALL HAVE WATER-PROOF, WASHABLE, WALL LINING FROM FLOOR BASE TO MIN. 42" ABOVE FINISHED FLOOR.
- S-H-35 VEGETABLE PREP SINKS, POT SINKS, UNDERBAR SINKS, DISHWASHERS, ICE MACHINES, REMOTE REFRIGERATED UNITS INCLUDING WALK-IN COILS, ICE BINS, HOT FOOD TABLES, AND ANY AND ALL EQUIPMENT AND FIXTURES WITH DRAIN CONNECTIONS, WITH THE EXCEPTION OF HAND SINKS AND MOP SINKS, SHALL WASTE INDIRECTLY TO FLOOR SINK OR OTHER APPROVED 1" AIR GAP. FLOOR SINKS LOCATED UNDER SINKS SHALL BE ACCESSIBLE FOR CLEANING BY MEANS OF 18" CLEARANCE BETWEEN FLOOR AND BOTTOM OF SINK TUB. FLOOR SINKS SHALL BE PLACED WITHIN 15' OF FIXTURE TO BE DRAINED. VARIANCES IN LOCAL CODE REQUIREMENTS SHALL SUPERCEDE THIS REQUIREMENT.
- S-H-36 WATER HEATER INSTALLED IN FOOD SERVICE AREA SHALL BE INSTALLED ON A MIN. 4" MANHOLE.

THIS PLAN PROVIDES A GENERAL ARRANGEMENT OF EQUIPMENT FOR THE CONVENIENCE OF CONTRACTORS AND IS MADE FROM AVAILABLE INFORMATION BUT MEASUREMENTS AREA TO BE VERIFIED ON THE JOB. PLUMBING, ELECTRICAL AND VENT OUTLETS HAVE BEEN LOCATED AS ACCURATELY AS POSSIBLE AND ARE INTENDED TO SUIT EQUIPMENT TO BE SUPPLIED. DO NOT USE THESE PLANS FOR CONSTRUCTION PURPOSE. THE ARCHITECTURAL PLANS ARE FOR THAT PURPOSE. THESE PLANS ARE PROVIDED FOR GUIDANCE AND REFERENCE ONLY. THE LOCATIONS SPECIFIED FOR UTILITIES ETC. INDICATE REFERENCE ONLY.

1. ALL INLET OR OUTLET DIMENSIONS SHALL BE TO FINISH FACE OF WALL AND PIPE WILL BE LOCATED INSIDE WALL.
2. HEIGHTS SHOWN ON WALLS ARE TO FINISHED FLOORS. STUBS FOR ISLAND COUNTERS ARE 4" THROUGH 6" HIGH FROM FINISHED FLOOR TO TOP OF BASE. (VERIFY HEIGHT)

3. THIS DRAWING IS NOT TO BE CONSTRUED AS AN ARCHITECTURAL DRAWING. IT IS TO BE USED ONLY AS A GUIDE TO ASSIST THE CONTRACTORS. GLOBAL RESTAURANT DESIGN, CORP. ASSUMES NO RESPONSIBILITY FOR ARCHITECTURAL REQUIREMENTS. THE ROUGH-IN LOCATIONS SHOWN ARE APPROXIMATE ONLY. EXACT LOCATION MUST BE DETERMINED BY THE CONTRACTOR BASED UPON SITE CONDITIONS & COORDINATED WITH THE MANUFACTURERS EQUIPMENT SPECIFICATIONS WHICH ARE PROVIDED. IT IS THE GENERAL CONTRACTOR RESPONSIBILITY TO INITIATE VERIFICATION PROCEDURES WITH THE ARCHITECT & K.E.C.

4. PRIOR TO COMMENCING PLACEMENT OF UTILITY ROUGHING, CONTRACTOR MUST COORDINATE THE EQUIPMENT DRAWINGS WITH THE MANUFACTURERS ENGINEERING SPECIFICATION AND SITE CONDITIONS. NEITHER THE EQUIPMENT DRAWINGS OR MANUFACTURERS ENGINEERING SPECIFICATIONS ARE TO BE USED AS THE SOLE SOURCE OF CONSTRUCTION INFORMATION.

NOTE:

IN ORDER FOR THE FABRICATION TO START OF ANY CUSTOM STAINLESS STEEL FOOD SERVICE EQUIPMENT, ALL WALLS WITHIN THE KITCHEN AREA MUST BE ERECT AND HAVE DRYWALL SECURED SO THAT KITCHEN EQUIPMENT CONTRACTOR WILL BE ABLE TO OBTAIN FIELD DIMENSIONS FOR FABRICATION PURPOSES. IT IS THE KEG'S RESPONSIBILITY TO VERIFY FIELD DIMENSIONS.

APPROVED FOR CONSTRUCTION
Approval is required for all changes
The Department requires at least
THREE WORKING DAYS before work
to arrange for final inspection.

BEFORE STARTING CONSTRUCTION
The Department requires at least
THREE WORKING DAYS before work
to arrange for final inspection.

LOS ANGELES COUNTY
DEPARTMENT OF PUBLIC HEALTH
PLAN CHECK DIVISION
6651 LENOX AVE., 3RD FLOOR
VAN NUYS, CA 91411
(818) 702-4400
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GENERAL MISC. NOTES PERTAINING TO PROJECT:

1. COFFEE AND TEA URNS, DRINK DISPENSERS AND RELATED ITEMS ARE SUPPLIED BY OWNER AND/OR OPERATOR SELECTED VENDOR AND ARE NOT WITHIN GLOBAL RESTAURANT DESIGN, CORP. SCOPE OF WORK. TO ENSURE PROPER FIT AND/OR UTILITIES THE GENERAL CONTRACTOR SHOULD COORDINATE THEIR SELECTION WITH THE OWNER/OPERATOR AND WHERE APPLICABLE THE MILLWORK DIVISION.
2. ALL OF THE UL LISTED EXHAUST HOOD COMPONENTS MUST BE ASSEMBLED AND/OR WELDED TO THE EXHAUST HOOD AND THE DIRECT SYSTEM BY THE HVAC CONTRACTOR. THIS SCOPE OF WORK IS NOT PART OF THE KITCHEN EQUIPMENT PACKAGE.
3. THE DEPTH OF FLOOR PENETRATION IS TO BE DETERMINED BY SITE CONDITIONS AND MUST BE VERIFIED WITH THE STRUCTURAL ENGINEER. THEY SHOULD NOT BE ELIMINATED OR MODIFIED WITHOUT WRITTEN APPROVAL OF THE ARCHITECT, STRUCTURAL ENGINEER AND GLOBAL RESTAURANT DESIGN, CORP.
4. FLOOR TROUGHS MUST BE LEVEL WITH FINISHED FLOOR.
5. UNLESS OTHERWISE SPECIFICALLY CALLED OUT, RUNNING OF REFRIGERATION LINES ARE THE RESPONSIBILITY OF THE OWNER/OPERATOR'S REFRIGERATION VENDOR.
6. EXHAUST HOOD MUST BE HANG AT 7'-0" ABOVE FINISHED FLOOR. ANY VARIANCE MUST BE VERIFY IN WRITING WITH GLOBAL RESTAURANT DESIGN, CORP.
7. SMOKE OR LIFE SAFETY ALARM SYSTEM AND/OR ANNOUNCER CAN NOT BE WITHIN 8'-0" OF ANY FOOD SERVICE COOKING EQUIPMENT. IT IS FULL RESPONSIBILITY OF LIFE SAFETY CONTRACTOR TO VERIFY THESE CONDITIONS.

ANY CHANGES TO APPROVED PLAN
MUST BE IN WRITING AND YOUR PLAN
CHECKED AND APPROVED.

COUNTY OF LOS ANGELES DEPARTMENT OF PUBLIC HEALTH
PLAN CHECK DIVISION
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THE PROPOSED CONSTRUCTION SHALL BE IN ACCORDANCE WITH THE
APPROVED PLAN CHECK DIVISION

THE APPROVED PLAN CHECK DIVISION SHALL BE IN ACCORDANCE WITH THE
APPROVED PLAN CHECK DIVISION

APPROVED: 12/18/15
DATE: 12/18/15
BY: [Signature]

SEE PLAN CORRECTION SHEET ATTACHED

REFER TO SHEET K-1.1 FOR EQUIPMENT SCHEDULE

HEALTH DEPARTMENT CORRECTIONS:

1. SEE INCLUDED SPEC BOOK.
2. BAR DIE FINISHES SHALL BE F.R.P. PANELS, FROM ABOVE G.T. COVERED BASE TO BOTTOM OF BAR TOP, AND ON UNDER SIDE OF BAR TOP. (SEE SHEET K-4).
3. ALL FINISHES OF IN EXISTING KITCHEN ARE EXISTING, NO WORK TO BE DONE. (SEE SHEET K-4)
4. SEE SHEET K-4 & K-2 FOR LOCATION OF BAG-IN-THE-BOX FOR SODA.
5. SEE INCLUDED SAMPLE OF NEW G.T. FLOOR.
6. EXISTING WATER HEATER IS IN EXISTING UTILITY ROOM (SEE SHEET K-A).

