HEALTH DEPARTMENT NOTES

KEC CONTRACTOR SHALL COMPLY WITH THESE MINIMUM STANDARDS, DRAWINGS AND SPECIFICATIONS.

THE FOLLOWING ARE THE MINIMUM STANDARDS FOR COMPLIANCE WITH HEALTH DEPARTMENT REQUIREMENTS. THE G.C. AND

- A CONCRETE SLAB IS PROVIDED FOR TRASH, GARGAGE, AND GREASE CONTAINER. IF WALLS ECLOSE THIS AREA, THE INTERIOR WALL SURFACE WILL BE SMOOTH. SEALED AND WASHABLE (E.I. 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 POISITION ON A 4" HIGH CURB WITH CONTINUOUSLY COVED 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 17 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, ACCORDIAN 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 1700 FPM MEASURED 3 FEET ABOVE THE GROUND.
- A MINIMUM OF 10 FOOT-CANDLES OF LIGHT MEASURED 30" OFF FLOOR SHALL BE PROIDED 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, EQUIPMENTS SUCH AS KNIVES, SLICERS, GRINDERS, AREAS WEHRE 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.
- 16"X20"X12" DEEP) WITH A MINIMUM 18" DRAINBOARD AT EACH END. IF AGAINST A WALL, IT MUST HAVE AN 8" INTEGRAL WAREWASHING WMACHINE DOES NOTE SUBSTITUTE FOR SINK REQUIREMENT. 3 OR 5 COMPARTMENT BAR SINKS TO BE AT LEAST 12"X12"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" DEP (OR 16"X20"X12" DEEP) WITH A MINIMUM 18" GRAINBOARD. 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 DEGREES 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 DEGREES-108 DEGREES 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 POSSIBL. 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 BE MEANSE OF INDIRECT WASTE PIPES INTO A FLOOR SINK. FLOO SINKS ARE TO BE INSTALLED FLUSH WITH THE FINISHED FLOOR SURFACE AND HAVE SUITABLE EASILY REMOVABLE SAFETY COVER GRATES.
- FLOO 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 FACUET 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 SHUTOFF 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 WITHT HE FINISHED FLOOR WHEN INDOORS. LOCAL WASTE WATER DISTRICT OR BUILDING DEPARTMENT TO BE CONTACTED FOR GREASE REMOVAL
- 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 1:50 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 ROOM(S).
- THE FLOOR FINISH WILL 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
- PRIOR TO INSTALLAITON, SMAPLES OF FINISHES SHALL BE SUBMITTED TO ENVIRONMENTAL HEALTH FOR APPROVAL AS
- COLD STORAGE ROOMS SHALL BE PROVIDED WITHA SECITON 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, OEPNING SHALL BE PROPERLY SEALED PER CODE.

BAY TERRACE: SENIOR CENTER

7445 TOOMA ST. SAN DIEGO, CA 92139

CLG TILE

Washable

FINISH SCHEDULE NOTES

- ALL BASES IN ABOVE FINISH SCHEDULE SHALL BE A CONTINUOUS COVE BASE MINIMUM 4" HIGH W/ 3/8"
- ALL PAINTED AREAS SHALL BE ENAMEL SEMI-GLOSS LIGHT COLORED, SMOOTH AND EASILY CLEANABLE, W/ 75% REFLECTANCE OR GREATER

	FINI	SH SCHE	DULE	
AREA	FLOOR	BASE	WALL	CEILING
KITCHEN	EPOXY QUARTZ W/ INTEGRAL COVED	INTEGRAL COVED QUARTZ EPOXY	NRP-FR CLASS A (NON-FIBERGLASS	ACOUSTICA CLG TILE Washable

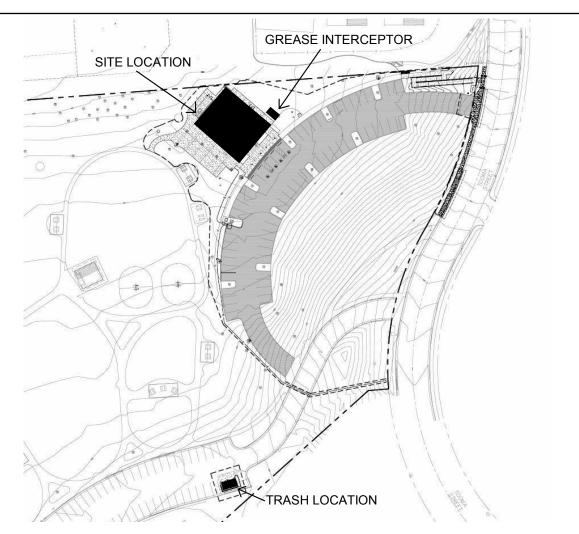
SCOPE OF WORK

INTEGRAL COVED QUARTZ EPOXY WALL FLASHING

RANGE/HOOD EPOXY QUARTZ W/ INTEGRAL COVED STAINLESS STEEL

THIS CATERING KITCHEN WILL BE LOCATED IN BAY TERRACE SENIOR CENTER, A NEW CONSTRUCTION BUILDING. THIS CATERING KITCHEN HAS NO ON-SITE COOKING CAPABILITIES. KITCHEN WILL BE USED BY MULTIPLE PERMITTED CATERERS.

STRUCTURES LOCATION MAP



TRASH DUMPSTER LOCATION. ALL ENCLOSURE WALLS TO BE SEALED, SMOOTH AND PAINTED WITH SEMI-GLOSS ENAMEL OR EQUAL AND WITH 70% REFLECTANCE

SHEET INDEX FOODSERVICE TITLE SHEET AND FINISH SCHEDULE FS-1 FOODSERVICE EQUIPMENT PLAN & SCHEDULE FS-2 NOT USED FS-3 FOODSERVICE ELECTRICAL ROUGH-IN PLAN FS-4 FOODSERVICE BELOW SLAB PLUMBING ROUGH-IN PLAN FOODSERVICE ABOVE SLAB PLUMBING ROUGH-IN PLAN FOODSERVICE WALL BACKING ROUGH-IN PLAN FOODSERVICE EQUIPMENT ELEVATIONS HOOD CONTROL HOOD & FIRE SUPPRESSION

OWNER INFORMATION

OPERATOR/OWNER: CITY OF SAN DIEGO PARKS AND RECREATION DEPT.

CONTACT PERSON: EDGAR LOZANO

EMAIL: ELOZANO@SANDIEGO.GOV

HODA AFSHARI EMAIL: HAFSHARI@SANDIEGO.GOV

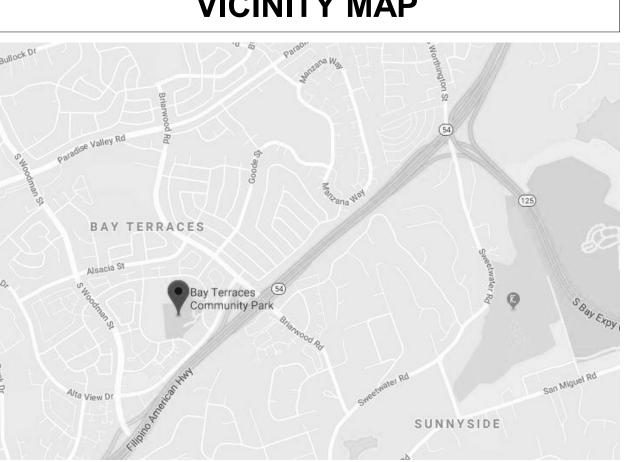
MISCELLANEOUS NOTES

ALCOHOL NOT SOLD ON PREMISES SNEEZE GUARDS ARE NOT REQUIRED

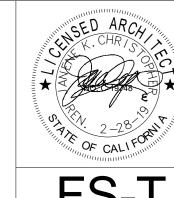
ESTABLISHMENT SQUARE FEET: 229 SQ FT

PROJECTED DATE OF OPENING: NOVEMBER 2019

VICINITY MAP







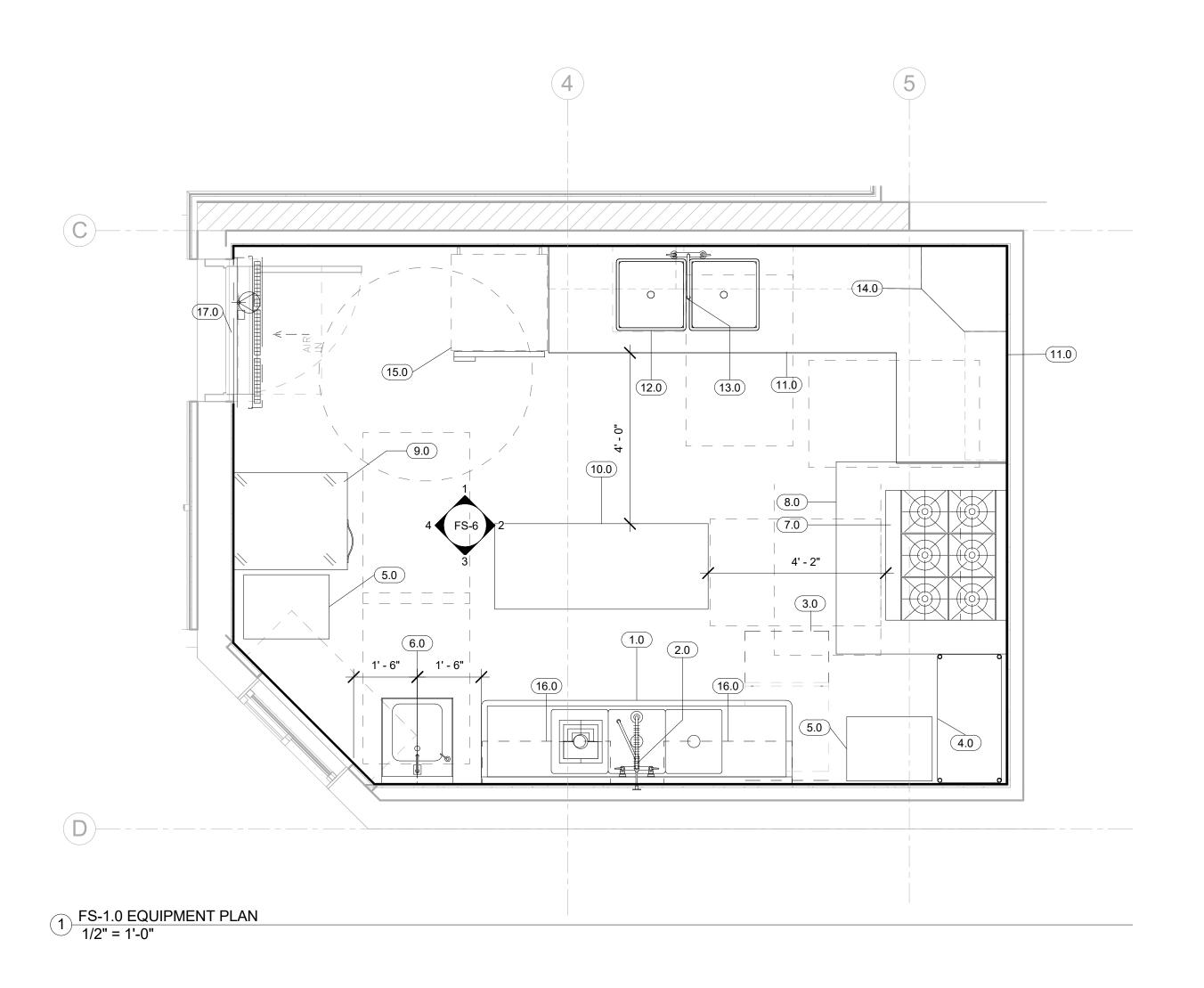
PLANS FOR THE CONSTRUCTION OF BAY TERRACE SENIOR CENTER

FOODSERVICE TITLE SHEET AND FINISH

OUTY OF CANDIFOO CALIFORNIA

CITY OF S PUBL SHE	WBS <u>S-16060</u>				
FOR CITY ENGINEER Nikki Lewis PRINT DCE NAME	EDGAR LOZANO PROJECT MANAGER CHECKED BY: HODA AFSHARI				
DESCRIPTION	APPROVED	DATE	FILMED	PROJECT ENGINEER	
					186-1755 CCS27 COORDINATE
					1827-6319 CCS83 COORDINATE

CONTRACTOR DATE STARTED 40452 - 063 - D INSPECTOR DATE COMPLETED



			KIT	TCHEN E	EQUIPN	MENT :	SCHE	EDULE							
	EQUIPMENT					ELE	ECTR	RICAL			PLUMBING				
										SUPPLY P.O.C.	,	WASTE		GAS	
NO. QTY	DESCRIPTION	MANUFACTURER	MODEL #		PH A	мь и	١٨/ ١		ED CORD/	OT COL	D SIZE	DIR FD FS		'E MDL	REMARKS
INO. QII	DESCRIPTION	IVIANOI ACTORLIX	WODEL#	V	FII AI	IVIF K	VV I	THE DI	1 1 200 110	OT COL	D SIZE		3 10 312	L IVIDI	T INLIVIATIO
1.0 1	THREE COMPARTMENT SINK	TURBO AIR	TSA-3-14-D1						1	/2" 1/2	" 1-1/2"	X			
2.0 1	WRIST ACTION PRE-RINSE UNIT W/ ADD-ON FAUCET FOR ITEM 1.0	T&S BRASS	5PR-8WWS12							/2" 1/2			`		FAUCET CAPABLE OF REACHING ALL 3 COMPARTMENTS OF ITEM 1.0
.0 1	UNDER COUNTER DISH MACHINE	INSINGER	RL-30	240	1 30	0.0 4.	.8	1	L6-30P 3/		3/4"	X			BUILT-IN ELECTRIC BOOSTER: 3.5 KW
.0 1	DRY STORAGE WIRE SHELVING	WINCO	VC-1836												
5.0 2	DRY STORAGE WIRE SHELVING	WINCO	VC-1824												
5.0 1	WALL MOUNTED HAND SINK W/ ELECTRONIC FAUCET, SOAP DISPENSER & MIN 6" H SPLASH GUARDS	Advance Tabco	7-PS-26						1,	/2" 1/2	" 1-1/2"				PAPER TOWEL DISPENSER BY OWNER
.0 1	SIX OPEN BURNER RANGE W/ OVEN BASE	SOUTHBEND	4361D										3/4	1" 243	WITH CASTERS
.0 1	EXHAUST HOOD W/ LIGHTS	ACCUREX	XXEW-54-S												REFER TO HOOD DRAWINGS FOR UTILITY INFORMATION
.1 1	EXHAUST FANS (NOT SHOWN ON PLAN)	MECH CONTRACTOR	REFER TO HOOD DRAWINGS	240	1 15	5.0 3.	6.6	X							VERIFY/REFER TO ELECTRICAL & MECHANICAL DRAWINGS
.3 1	REMOTE FIRE PULL (VERIFY LOCATION W/ G.C.)	ACCUREX/AMEREX	REFER TO HOOD DRAWINGS												VERIFY/REFER TO ELECTRICAL & MECHANICAL DRAWINGS
4 1	S/S HOOD TRIM	CUSTOM STAINLESS	NSF APPROVED												
5 1	S/S WALL FLASHING	CUSTOM STAINLESS	NSF APPROVED												
0 1	REACH-IN REFRGERATOR W/ CASTERS	BEVERAGE AIR	HBR23-1-S	115	1 5	5.8	1	1/3	PLUG						
0.0 1	STAINLESS STEEL TOP WORK TABLE (24"D X 60"W X 34"H) W/ CASTERS	JOHN BOOS	ST6-2460SSK												
1.0 1	"L-SHAPED" WORK COUNTER W/ BASE CABINET, DOORS & LOCKS	BY ARCHITECT	CUSTOM MILLWORK												
2.0 1	DOUBLE PREP SINK (LEFT BOWL: 18"W X 18"D X 12"H; RIGHT BOWL: 18"W X 18"D X 6"H) FOR ITEM 11.0	CUSTOM STAINLESS	NSF APPROVED						1/	/2" 1/2	" 1-1/2"				
3.0 1	WRIST ACTION DECK MOUNTED FAUCET FOR ITEM 12.0	T&S BRASS	B-0220-061X-WH4						1,	/2" 1/2					
4.0 1	"L-SHAPED" UPPER WALL CABINET W/ DOORS & LOCKS	BY ARCHITECT	CUSTOM MILLWORK												SEE ARCHITECTURAL SHEETS
5.0 1	FREEZER W/ 3" CASTERS	Beverage Air	UCF27A	120	1 6	3.0 .7	72 1	1/4	PLUG						
5.0 2	STAINLESS STEEL WALL SHELF	JOHN BOOS	BHS1236-14/304												
7.0 1	AIR CURTAIN	BERNER	SLC07-1042A	120	1 3	3.4 .4	41 1	1/5 X							
3.0 1	GAS WATER HEATER	A.O. SMITH	BTX-100	120	1 <	<5 <.	:.6	X		3/4	."		1/2	2"	REFER TO JANITOR ROOM 04 ON SHEETS P-2.1 & P-4.1 FOR LOCATION & SHEET P-6.1 FOR SPECS
19.0 1	GREASE INTERCEPTOR	SCHIER	GB-250												REFER TO SHEET FS-T FOR LOCATION & SHEET P-6.1 FOR SPECS

1. REFER TO ARCHITECTURAL FOR ACCESSIBILITY CLEARANCES.

2. ITEM 6 AND 12, MUST COMPLY WITH DETAIL 9/ A8.1



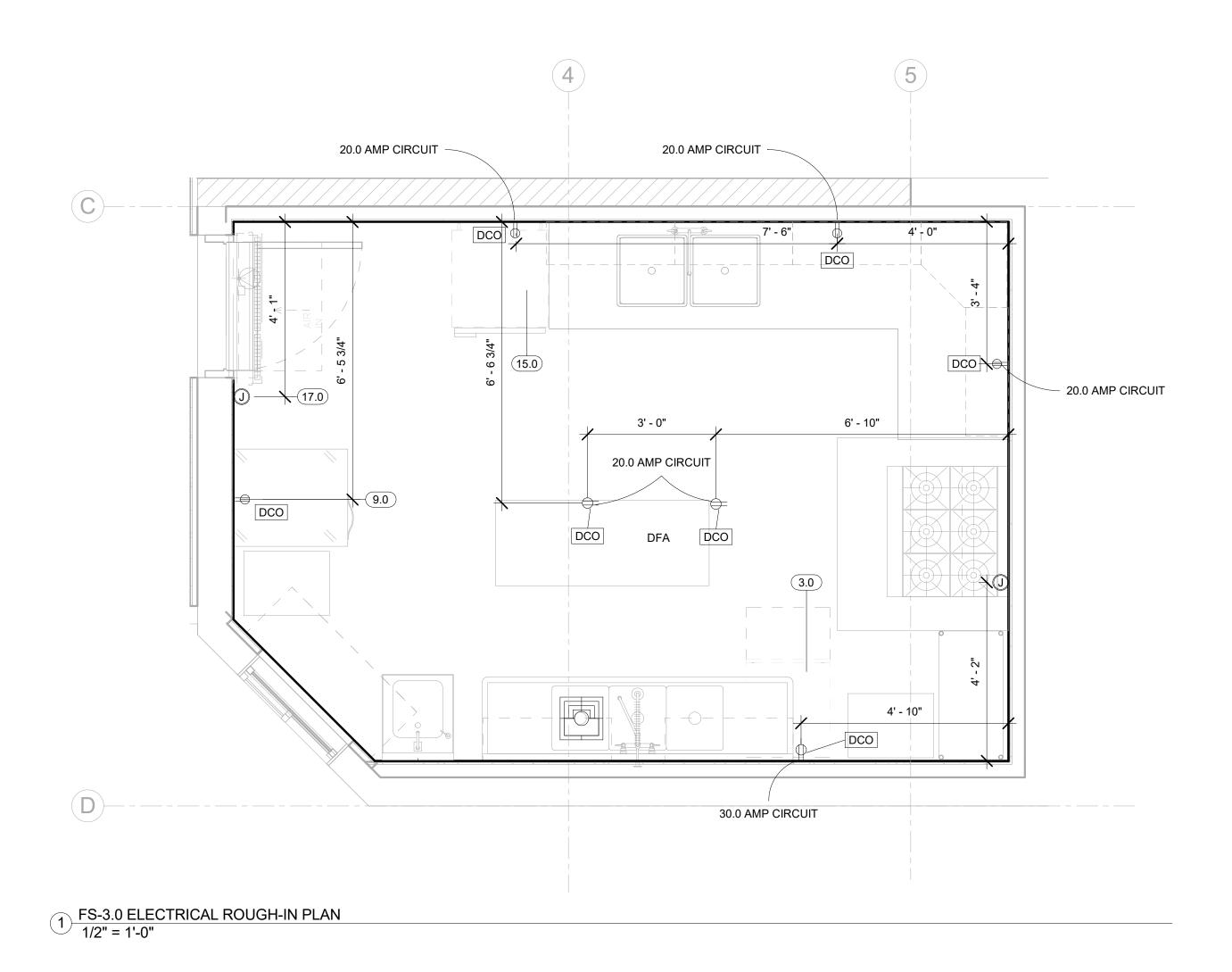


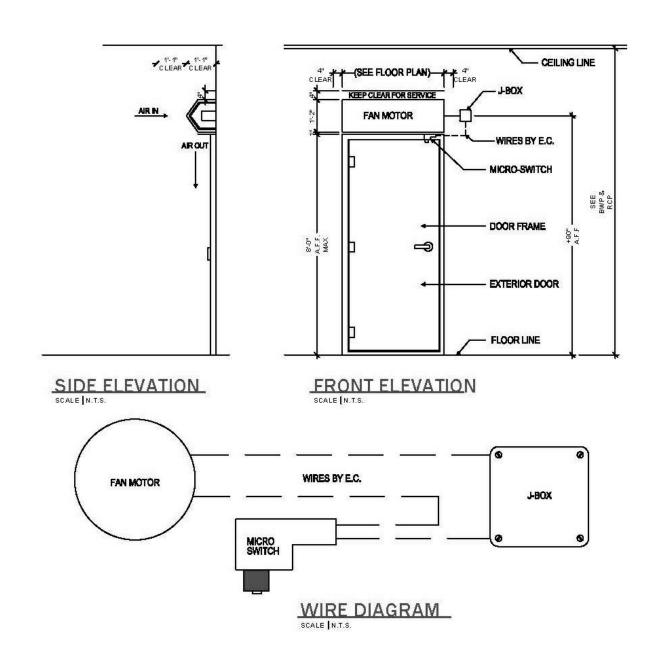
PLANS FOR THE CONSTRUCTION OF BAY TERRACE SENIOR CENTER

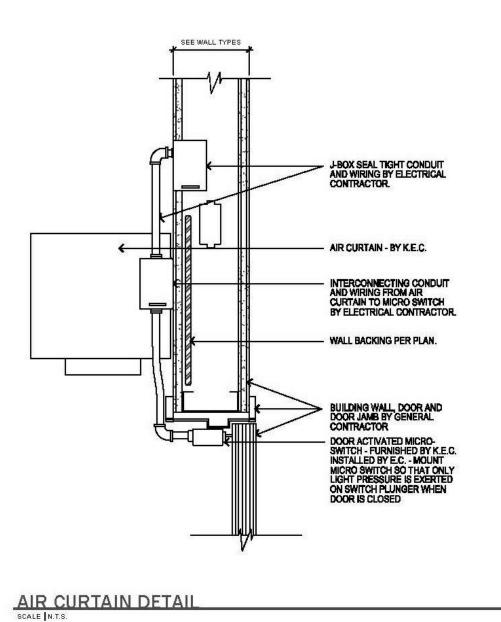
FOODSERVICE EQUIPMENT PLAN & SCHEDULE

		•					
CITY OF S PUBL SHE	WBSS-16060						
FOR CITY ENGINEER Nikki Lewis PRINT DCE NAME	2	DATE	6/25/2018 664460	3	EDGAR LOZANO PROJECT MANAGER CHECKED BY: HODA AFSHARI		
DESCRIPTION	BY	APPROVED	DATE	FILMED			
					186-1755 CCS27 COORDINATE		
					1827-6319 CCS83 COORDINATE		
		DATE STARTED _			40452 -064 - D		

CONTRACTOR 40452 -064 - D INSPECTOR DATE COMPLETED







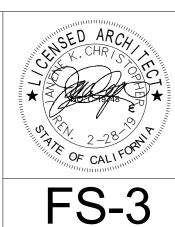
GENERAL NOTES

- ALL ELECTRICAL ROUGH-INS SHOWN ON THIS PLAN ARE FOR FIXTURES AND EQUIPMENT SPECIFIED AS FURNISHED BY THE KITCHEN EQUIPMENT CONTRACTOR, UNLESS OTHERWISE NOTES. FOR ANY ADDITIONAL CONVENIENCE OUTLETS AND POWER NEEDED FOR NON-FOOD SERVICE EQUIPMENT REFER TO ALL OTHER ELECTRICAL DRAWINGS & REQUIREMENTS.
- 2. ELECTRICAL CONTRACTOR MUST VERIFY EQUIPMENT BEING USED SO THAT THE SERVICE REQUIREMENTS ARE ADEQUATELY SIZED AND ROUGHTE-IN PROPERLY (LOCAITON & 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 OF EDGE OF SLAB, TO CETNER OF ROUGH-IN'S. ALL OTHER DIMENSION ARE FROM FACE OF 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.
- 4. ALL SERVICES SHOWN WITH SYMBOLS CENTERED ON FACE OF WALL SHOULD BE BROUTH TO THAT POINT CONCEALED IN WALL AND STUBBED OUT OF WALL CENTERED AT HEIGTHT 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 REQURIED BY CODE, SPECIFICATIONS, AND/OR DRAWINGS.
- ALL LABOR, SWITCHES, STARTERS, DIXCONNECTS, & FITTINGS REQUIRED FOR FINAL CONNECTIONS OF EQUIPMENT AS NECESSARY TO BOMPLY 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 STAINLSESS 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 SYSTEMS BOTTLE CONTROL HEAD, MICRO-SWITCH AND COOKING EQUIPMENT TO COMPLY WITH APPLICABLE LOCAL CODE REQUIREMENTS FOR EMERGENCY SHUTDOWN OF ENTIRE COOKLINE EQUPMENT AND ELECTRICAL POWER. SHUNT TRIP CIRCUITRY MAY BE REQUIRED, REFER OT ALL OTHER ELECTRICAL DRAWINGS & REQUIREMENTS.
- ALL THREE (E) PHASE PWER CONNECTIONS TO BE ONA FOUR (R) WIRE SYSTEM. ALL SINGLE (1) PHASE PWER CONNECTIONS TO BE ON A THREE (3) WIRE SYSTEM UNLESS NOTED OTHERWISE.
- 0. ELECTRICAL CONTRACOT SHALL RUN CONTROL WIRING BETWEEN WALK-IN COOLERS / FREEZER CONDENSERS & EVAPORATOR, PULL WIRES FROM WALK-INS EVAPORATOR TO PANEL, SET ONE DISCONNECT PER EACH CONDENSING UNIT, INSTALL AND WIRE EXTRA LIGHTS IN WALKOIN 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.
- 11. ELECTRICAL CONTRACTO TO INSTALL HOOD LIGHTING, INTERCONNECT LIGHTS WHEN MORE THAN ONE LIGHT IS PROVIDED AND MAKE FINAL ELECTRICAL CONNECTIONS PER CODE.

		EQUIPMENT				EL	ECTR	ICAL	
NO.	QTY	DESCRIPTION	V	PH	AMP	KW	HP	WIRED DIR	CORD/ PLUG
1.0	1	THREE COMPARTMENT SINK							
2.0	1	WRIST ACTION PRE-RINSE UNIT W/ ADD-ON FAUCET FOR ITEM 1.0							
3.0	1	UNDER COUNTER DISH MACHINE	240	1	30.0	4.8	1		L6-30P
4.0	1	DRY STORAGE WIRE SHELVING							
5.0	2	DRY STORAGE WIRE SHELVING							
6.0	1	WALL MOUNTED HAND SINK W/ ELECTRONIC FAUCET, SOAP DISPENSER & MIN 6" H SPLASH GUARDS							
7.0	1	SIX OPEN BURNER RANGE W/ OVEN BASE							
8.0	1	EXHAUST HOOD W/ LIGHTS							
8.1	1	EXHAUST FANS (NOT SHOWN ON PLAN)	240	1	15.0	3.6		X	
8.3	1	REMOTE FIRE PULL (VERIFY LOCATION W/ G.C.)							
8.4	1	S/S HOOD TRIM							
8.5	1	S/S WALL FLASHING							
9.0	1	REACH-IN REFRGERATOR W/ CASTERS	115	1	5.8		1/3		PLUG
10.0	1	STAINLESS STEEL TOP WORK TABLE (24"D X 60"W X 34"H) W/CASTERS							
11.0	1	"L-SHAPED" WORK COUNTER W/ BASE CABINET, DOORS & LOCKS							
12.0	.1	DOUBLE PREP SINK (LEFT BOWL: 18"W X 18"D X 12"H; RIGHT BOWL: 18"W X 18"D X 6"H) FOR ITEM 11.0							
13.0	1	WRIST ACTION DECK MOUNTED FAUCET FOR ITEM 12.0							
14.0	1	"L-SHAPED" UPPER WALL CABINET W/ DOORS & LOCKS							
15.0	1	FREEZER W/ 3" CASTERS	120	1	6.0	.72	1/4		PLUG
16.0	2	STAINLESS STEEL WALL SHELF							
17.0	1	AIR CURTAIN	120	1	3.4	.41	1/5	X	
18.0	1	GAS WATER HEATER	120	1	<5	<.6		X	
19.0	1	GREASE INTERCEPTOR							

ELE	CTRICAL LEGEND
\ominus	SINGLE OUTLET
\ominus	DUPLEX OUTLET
	QUAD OUTLET
J	J-BOX (JUNCTION BOX)
	DATA
0	CONDUIT STUB-UP FROM FLOOR
-	DISCONNECT SWITCH
◀	TELEPHONE
S	REMOTE SWITCH
+12"	A.F.F ABOVE FINISHED FLOOR
E.C.	ELECTRICAL CONTRACTOR
G.C.	GENERAL CONTRACTOR
	5 MIN. AIR EXCHANGE FAN, 12 EXCHANGES / HOUR VENTILATION IN ROOM IS LIGHT SWITCH ACTIVATED
CONV	CONVENIENCE OUTLET
H	FIRE PULL STATION





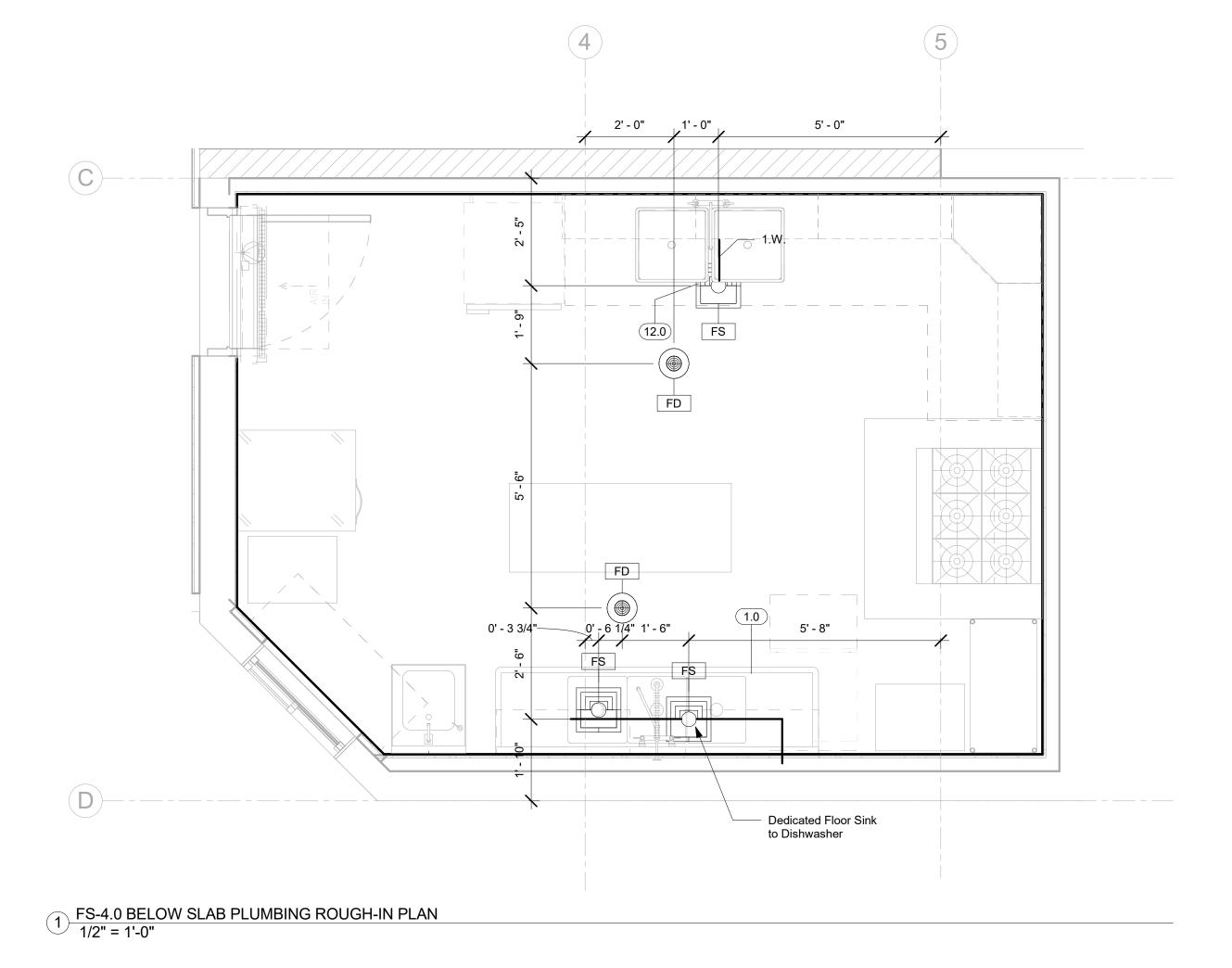
PLANS FOR THE CONSTRUCTION OF

FOODSERVICE ELECTRICAL ROUGH-IN PLAN

BAY TERRACE SENIOR CENTER

CITY OF S PUBLI	WBS	S-16060								
FOR CITY ENGINEER Nikki Lewis	<u> </u>	DATE	25/2018 64460	3		AR LOZANO CT MANAGER				
PRINT DCE NAME		RCE#	J 44 00		CHECKED BY:	DA AFSHARI				
DESCRIPTION	BY	APPROVED	DATE	FILMED	PROJE	CT ENGINEER				
						86-1755 COORDINATE				
						827-6319 COORDINATE				
		DATE STARTED			40.45	:0 00= D				

CONTRACTOR ______ DATE STARTED ______ 40452 - 065 - D



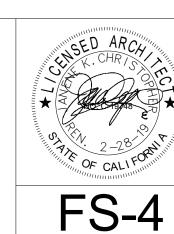
GENERAL NOTES

- 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 ITEM'S RUNNING UNDER SLAB ARE FROM CENTER LINE OF COLUMN TO CENTER OF ROUGH-IN'S. ALL OTHER DIMENSIONS ARE FROM FACE OF STUD.
- ALL PLUMBING ROUGH-INS AND REQUIREMENTS SHOWN ON THIS SHEET ARE FOR FIXTURES AND EQUIPMENT FURNITSHED BY THE KITCHEN EQUIPMENT SUPPLIER, UNLESS OTHERWISE NOTED. FOR ANY ADDITIONAL BUILDING PLUMBING REQUIREMENTS REFER TO ALL OTHER PLUMBING SHEETS.
- 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 GBE 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.
- ALL SWERVICES SHOWN WITH SYMBOLS CENTERED ON FACE OF STUD WALL SHOULD BROUGHT TO THAT POINT CONCEALED IN WALL AND STUBED OUT OF WALL CENTERED AT HEIGHT SHOWN. DO NOT STUB OUT OF FLOOR AND RUN EXPOSED UP FACE OF WALL.
- 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. MINIMU RADIUS OF SLOPE TO BE 24" FROM CENTERLINE OF DRAIN
- IF ELOCTROLYSIS 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 SPECIALITY ITEMS AS OUTLINED IN THE ITEM AND GENERAL PRODUCT SPECIFICATIONS.
- 11. ALL WORK RELATING TO THE INSTALLATION & HOOKUP OF THE SPECIFIED EQUIPMENT IS TO BE PERFOMED IN FULL ACCORDANCE WITH ALL AUTHORITY HAVING JURISDICTION.
- 12. 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.
- PLUMBING CONTRACTOR SHALL PROVIDE & INSTALL ALL ROUGH-INS, FINAL CONNECTIONS FOR KITCHEN EQUIPMENT FURNISHED BY OTHERS OR THE CONTRACTOR.

PLUMBING EQUIPMENT SCHEDULE **EQUIPMENT** PLUMBING P.O.C. WASTE INDIRECT HOT COLD SIZE DIR FD FS TD SIZE MBH DESCRIPTION 1.0 1 THREE COMPARTMENT SINK 1/2" 1/2" 1-1/2" 2.0 1 WRIST ACTION PRE-RINSE UNIT W/ ADD-ON FAUCET FOR 1/2" 1/2" | I I EM 1.0 UNDER COUNTER DISH MACHINE 4.0 1 DRY STORAGE WIRE SHELVING 5.0 2 DRY STORAGE WIRE SHELVING WALL MOUNTED HAND SINK W/ ELECTRONIC FAUCET, SOAP DISPENSER & MIN 6" H SPLASH GUARDS 7.0 1 SIX OPEN BURNER RANGE W/ OVEN BASE 3/4" | 243 8.0 1 EXHAUST HOOD W/ LIGHTS 8.1 1 EXHAUST FANS (NOT SHOWN ON PLAN) 8.3 1 REMOTE FIRE PULL (VERIFY LOCATION W/ G.C.) 8.4 1 S/S HOOD TRIM 8.5 1 S/S WALL FLASHING 9.0 1 REACH-IN REFRGERATOR W/ CASTERS 10.0 1 STAINLESS STEEL TOP WORK TABLE (24"D X 60"W X 34"H) W/ CASTERS 11.0 1 "L-SHAPED" WORK COUNTER W/ BASE CABINET, DOORS & LOCKS 12.0 1 DOUBLE PREP SINK (LEFT BOWL: 18"W X 18"D X 12"H; RIGHT BOWL: 18"W X 18"D X 6"H) FOR ITEM 11.0 13.0 1 WRIST ACTION DECK MOUNTED FAUCET FOR ITEM 12.0 14.0 | 1 | "L-SHAPED" UPPER WALL CABINET W/ DOORS & LOCKS 15.0 1 FREEZER W/ 3" CASTERS 16.0 2 STAINLESS STEEL WALL SHELF 17.0 1 AIR CURTAIN 18.0 1 GAS WATER HEATER 19.0 1 GREASE INTERCEPTOR

0	DIRECT WASTE
	FLOOR DRAIN (FD), SLOPE 1/4" PER FOOT. MIN. 18" PER DIRECTION
	FLOOR DRAIN W/ 4" HIGH FUNNEL (FF)
	FLOOR SINK (FS)
0	HUB DRAIN (HD)
FS	12"X12" FLOOR SINK
O-+	COLD WATER (C.W.)
•	HOT WATER (H.W.)
•	GAS LINE
	INDIRECT DRAIN LINE AS REQUIRED
+12"	A.F.F ABOVE FINISHED FLOOR
P.C.	PLUMBING CONTRACTOR



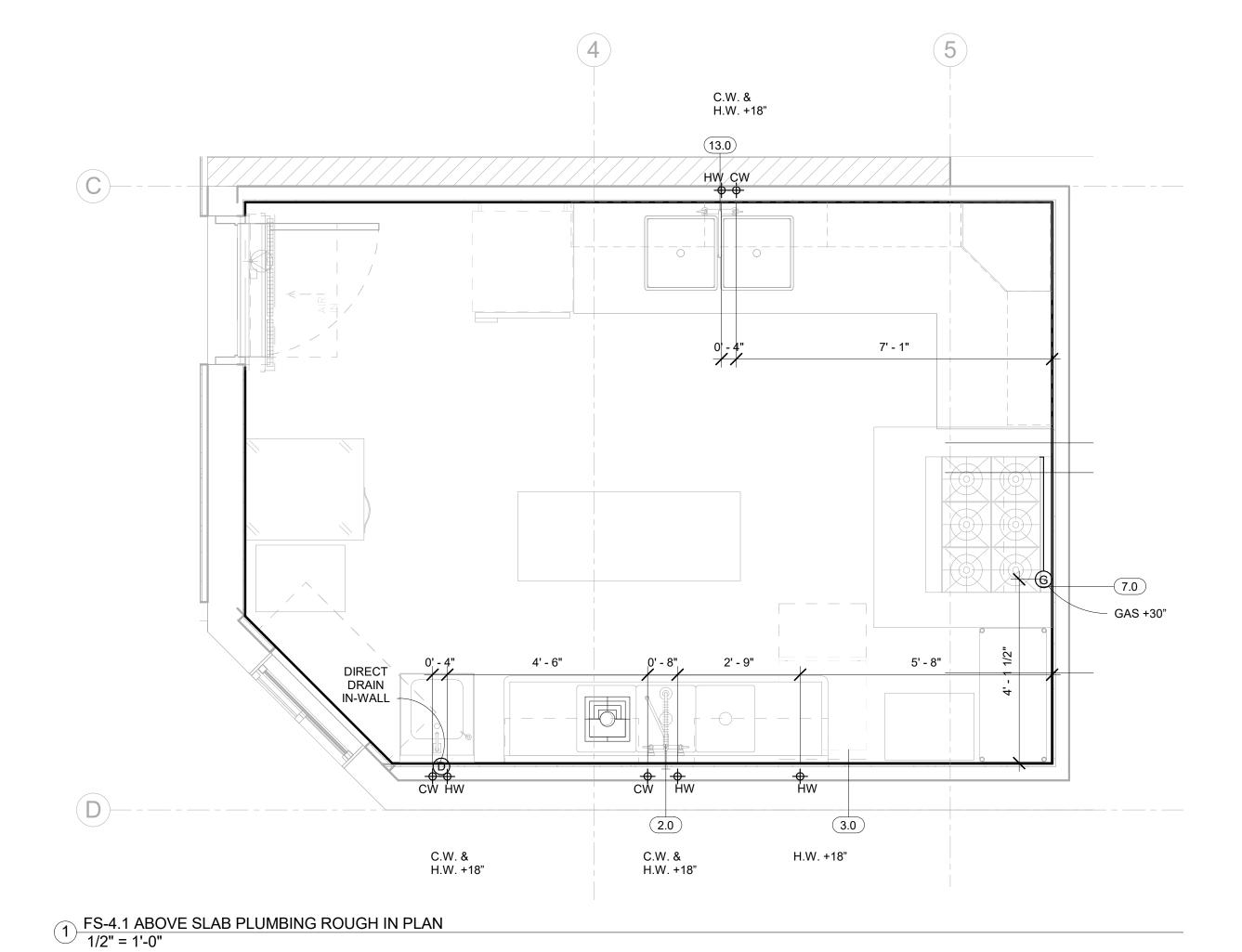


PLANS FOR THE CONSTRUCTION OF BAY TERRACE SENIOR CENTER

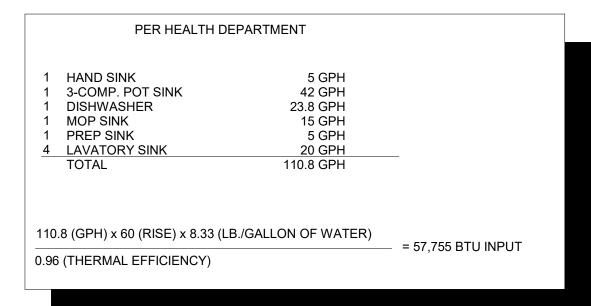
FOODSERVICE BELOW SLAB PLUMBING ROUGH-IN

		PLAN				
PUBLI	C WORK	EGO, CALIFORI S DEPARTMENT OF 142 SHEETS	AIV		WBS	S-16060
FOR CITY ENGINEER Nikki Lewis	<i>-</i>	DATE	25/2018 34460	3	PROJE	AR LOZANO ECT MANAGER
PRINT DCE NAME DESCRIPTION	BY	RCE#	DATE	FILMED		DA AFSHARI ECT ENGINEER
					1	186-1755 7 COORDINATE
						1827-6319 3 COORDINATE
		DATE STARTED			4045	52 -066 - D

CONTRACTOR INSPECTOR



GAS WATER HEATER CALCULATIONS



GAS WATER HEATER SPECIFICATION

MANUFACTURE: AO SMITH MODEL: CYCLONE BTX-100 BTU INPUT: 100,000 RECOVERY RATE: 194 GPH @ 60°F RISE

GENERAL NOTES

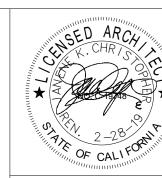
- 1. PLUMBING CONTRACTOR MUST VERIFY EQUIPMENT BEING USED SO THAT THE SERVICE REQUIREMENTS ARE ADEQUATELY SIZED AND ROUGHED-IN PROPERLY (LOCATION & HEIGHT), SO AS TO MINIMIZE THE AMOUNT OF MATERIALS AND FITTINGS NEEDED FOR FINAL HOOKUP RESULTING IN A NEAT & ORDERLY LOOKING JOB. ALL DIMENSIONS FOR ITEM'S RUNNING UNDER SLAB ARE FROM CENTER LINE OF COLUMN TO CENTER OF ROUGHIN'S. ALL OTHER DIMENSIONS ARE FROM FACE OF STUD.
- 2. ALL PLUMBING ROUGH-INS AND REQUIREMENTS SHOWN ON THIS SHEET ARE FOR FIXTURES AND EQUIPMENT FURNITSHED BY THE KITCHEN EQUIPMENT SUPPLIER, UNLESS OTHERWISE NOTED. FOR ANY ADDITIONAL BUILDING PLUMBING REQUIREMENTS REFER TO ALL OTHER PLUMBING SHEETS.
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- 10. KITCHEN EQUIPMENT SUPPLIER TO PROVIDE ALL FAUCETS, DRAIN OUTLET FITTINGS IN FIXTURES AND SPECIALITY ITEMS AS OUTLINED IN THE ITEM AND GENERAL PRODUCT SPECIFICATIONS.
- 11. ALL WORK RELATING TO THE INSTALLATION & HOOKUP OF THE SPECIFIED EQUIPMENT IS TO BE PERFOMED IN FULL ACCORDANCE WITH ALL AUTHORITY HAVING JURISDICTION.
- 12. WALL PENETRATIONS FOR DRAIN LINES REQUIRE ESCUTCHEON PLATES
- 13. ALL SERVICES SHOWN WITH SYMBOLS AWAY FROM ANY WALL OR COLUMN SHOULD BE STUBBED OUT OF FLOOR OR CEILING TO MAXIMUM OVERALL HEIGHT.
- 14. PLUMBING CONTRACTOR SHALL PROVIDE & INSTALL ALL ROUGH-INS, FINAL CONNECTIONS FOR KITCHEN EQUIPMENT FURNISHED BY OTHERS OR THE CONTRACTOR.

PLUMBING EQUIPMENT SCHEDULE

		EQUIPMENT				PLUI	MBIN	IG			
				PPLY O.C.		WA	ASTE			G	AS
							IN	DIRE	СТ		
NO.	QTY	DESCRIPTION	НОТ	COLD	SIZE	DIR	FD	FS	TD	SIZE	MBH
1.0	1	THREE COMPARTMENT SINK	1/2"	1/2"	1-1/2"			X			
2.0	1	WRIST ACTION PRE-RINSE UNIT W/ ADD-ON FAUCET FOR ITEM 1.0	1/2"	1/2"							
3.0	1	UNDER COUNTER DISH MACHINE	3/4"		3/4"			Х			
4.0	1	DRY STORAGE WIRE SHELVING									
5.0	2	DRY STORAGE WIRE SHELVING									
6.0	1	WALL MOUNTED HAND SINK W/ ELECTRONIC FAUCET, SOAP DISPENSER & MIN 6" H SPLASH GUARDS	1/2"	1/2"	1-1/2"						
7.0	1	SIX OPEN BURNER RANGE W/ OVEN BASE								3/4"	243
8.0	1	EXHAUST HOOD W/ LIGHTS									
3.1	1	EXHAUST FANS (NOT SHOWN ON PLAN)									
8.3	1	REMOTE FIRE PULL (VERIFY LOCATION W/ G.C.)									
8.4	1	S/S HOOD TRIM									
8.5	1	S/S WALL FLASHING									
9.0	1	REACH-IN REFRGERATOR W/ CASTERS									
10.0	1	STAINLESS STEEL TOP WORK TABLE (24"D X 60"W X 34"H) W/ CASTERS									
11.0	1	"L-SHAPED" WORK COUNTER W/ BASE CABINET, DOORS & LOCKS									
12.0	1	DOUBLE PREP SINK (LEFT BOWL: 18"W X 18"D X 12"H; RIGHT BOWL: 18"W X 18"D X 6"H) FOR ITEM 11.0	1/2"	1/2"	1-1/2"						
13.0	1	WRIST ACTION DECK MOUNTED FAUCET FOR ITEM 12.0	1/2"	1/2"							
14.0	1	"L-SHAPED" UPPER WALL CABINET W/ DOORS & LOCKS									
15.0	1	FREEZER W/ 3" CASTERS									
16.0	2	STAINLESS STEEL WALL SHELF									
17.0	1	AIR CURTAIN									
18.0	1	GAS WATER HEATER		3/4"						1/2"	
19.0	1	GREASE INTERCEPTOR									

	PLUMBING LEGEND
0	DIRECT WASTE
	FLOOR DRAIN (FD), SLOPE 1/4" PER FOOT. MIN. 18" PER DIRECTION
	FLOOR DRAIN W/ 4" HIGH FUNNEL (FF)
	FLOOR SINK (FS)
0	HUB DRAIN (HD)
FS	12"X12" FLOOR SINK
\bigcirc —+	COLD WATER (C.W.)
•	HOT WATER (H.W.)
	GAS LINE
\$BW	SODA, BEER, WINE LINE CHASE
	INDIRECT DRAIN LINE AS REQUIRED
+12"	A.F.F ABOVE FINISHED FLOOR
P.C.	PLUMBING CONTRACTOR



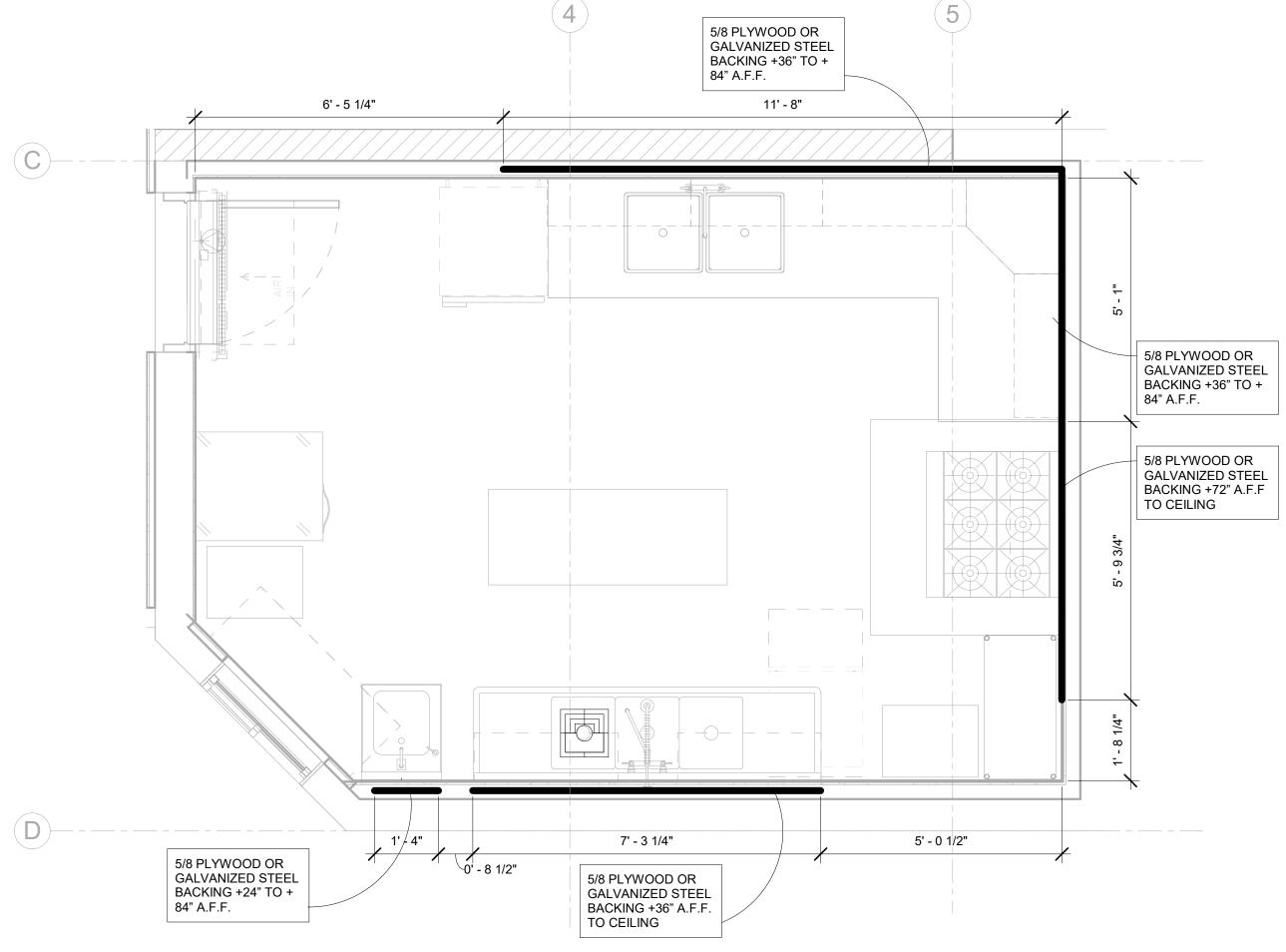


FS-4.1

PLANS FOR THE CONSTRUCTION OF BAY TERRACE SENIOR CENTER

FOODSERVICE ABOVE SLAB PLUMBING ROUGH-IN

	PLAN							
PUBI	CITY OF SAN DIEGO, CALIFORNIA PUBLIC WORKS DEPARTMENT SHEET 67 OF 142 SHEETS							
FOR CITY ENGINEER Nikki Lewis PRINT DCE NAME	Nikki Lewis			06/25/2018 DATE C64460 RCE#				
DESCRIPTION	BY	APPROVED	DATE	FILMED	PROJECT ENGINEER			
						186-1755 7 COORDINATE		
						1827-6319 3 COORDINATE		
		DATE STARTED _			404	52_067_D		



FS-4.2 WALL BACKING ROUGH-IN PLAN
1/2" = 1'-0"

GENERAL NOTES

- 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
- PLYWOOD OR GALVANIZED STEEL BACKING MUST BE USED TO ANCHOR/ SUPPORT ALL FOOD SERVICE EQUIPMENT.
- 3. 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.

WALL BACKING LEGEND

WALL BACKING

+12" A.F.F. - ABOVE FINISHED FLOOR

G.C. GENERAL CONTRACTOR

SEE SHEET A-7.1 NOTE #9 FOR ALTERNATE

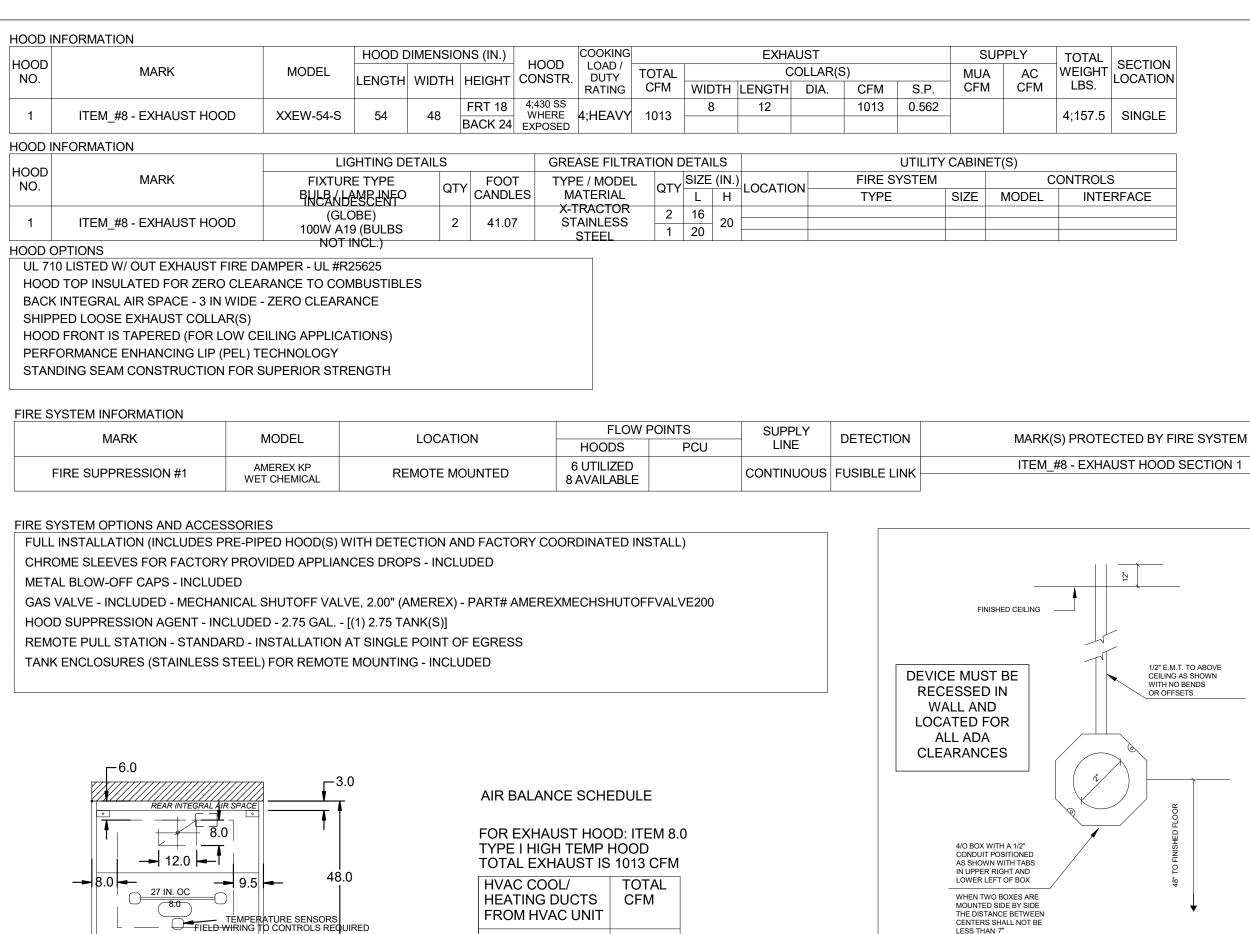




PLANS FOR THE CONSTRUCTION OF BAY TERRACE SENIOR CENTER

FOODSERVICE WALL BACKING ROUGH-IN PLAN

ļ								
	PUBLI	CITY OF SAN DIEGO, CALIFORNIA PUBLIC WORKS DEPARTMENT SHEET 68 OF 142 SHEETS WBS					S-1606	0
	FOR CITY ENGINEER	_	DATE	25/2018	<u> </u>		AR LOZANO ECT MANAGE	:R
	Nikki Lewis PRINT DCE NAME		RCE#	C64460 RCE#			CHECKED BY: HODA AFSHARI	
	DESCRIPTION	BY	APPROVED	DATE	FILMED	PROJE	CT ENGINEE	R
							86-1755 COORDINAT	ΓF
							827-6319	
						CCS83	COORDINAT	ΓΕ
			DATE STARTED	•		4045	20 000	<u> </u>



100%= 1013 CFM | 1013

FIRE SYSTEM MARK: FIRE SUPPRESSION #1

UL LISTED LIGHT FIXTURE / CHROME APPLIANCE DROPS /

UL LISTED HIGH EFFICIENCY / 'GREASE-X-TRACTOR' FILTERS

REMOVABLE GREASE CUP W/

CONCEALED GREASE TROUGH

ZERO CLEARANCE INTEGRAL AIRSPACE

TEMPERATURE

MECHANICAL RELEASE MODULE AMEREX

ABOVE FINISHED FLOOR

SECTION VIEW

104.0

MARK: ITEM_#8 - EXHAUST HOOD

TO FINISH CEILING

−54.0 −−

14178 2 FP

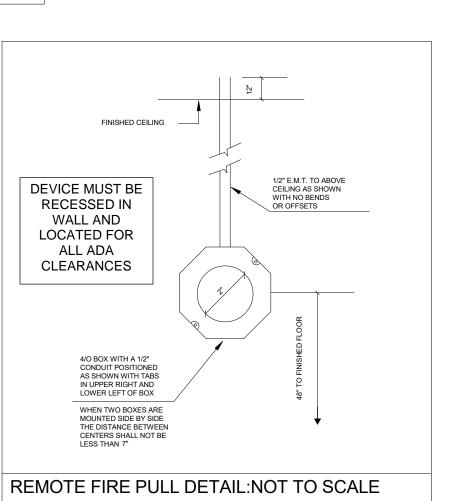
8 D D D

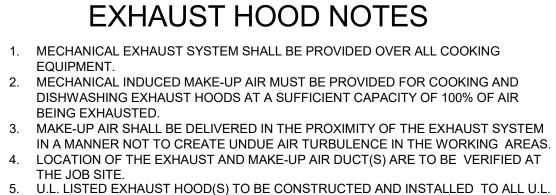
ELEVATION VIEW

MARK: ITEM_#8 - EXHAUST HOOD - SECTION 1

11982 1 FP

MARK: ITEM_#8 - EXHAUST HOOD - SECTION 1





SPECIFICATIONS. 6. ELECTRICAL CONTRACTOR SHALL INSTALL HOOD LIGHTING. INTER-CONNECT LIGHTS PROVIDE AND MAKE FINAL CONNECTIONS AS NECESSARY PER CODE. 7. ELECTRICAL CONTRACTOR SHALL PROVIDE INTERLOCK SWITCH FOR THE

MAKE-UP AIR SYSTEM AND EXHAUST BLOWER (TYP.). 8. TURBINE UPDRAFT EXHAUST FANS SHALL BE HINGED AND CHAINED FOR CLEANING OF VERTICAL DUCT BY MECHANICAL CONTRACTOR.

9. FIRE PROTECTION SYSTEM TO BE PROVIDED PER CODE.

1. MRM (MECHANICAL RELEASE MODULE)

NOT TO SCALE

WET CHEMICAL FIRE PROTECTION SYSTEM TO BE AMEREX KP, DESIGNED IN COMPLIANCE WITH UL 300 REQUIREMENTS.
-VERIFICATION OF ALL COOKING EQUIPMENT MAKE, MODEL AND LOCATION REQUIRED FOR ALL FIRE PROTECTION SYSTEMS.
-ALL FIRE SYSTEM PIPING IS STANDARDLY TO THE RIGHT END OF THE HOOD UNLESS A WALL IS LOCATED ON THE RIGHT END.
-AMEREX MRM/PRM TO BE LOCATED WITHIN 60" OF HOOD.

THE BASIC FIRE SYSTEM WILL INCLUDE THE FOLLOWING:
-GAS SHUT-OFF VALVE, IF REQUIRED, TO BE SUPPLIED BY MANUFACTURER (UP TO 2" DIAMETER AS STANDARD), AND INSTALLED BY A LICENSED PLUMBER.
-MICRO SWITCH TO BE SUPPLIED BY MANUFACTURER FOR CONNECTION TO, BUT NOT LIMITED TO, BUILDING ALARM SYSTEM(S), EXHAUST AND SUPPLY FANS AND ELECTRICAL POWER SHUT DOWN. FIELD WIRING AND CONNECTIONS TO BE PERFORMED BY A LICENSED ELECTRICIAN.
-THERE TRIPS TO THE LORSITE

THE BASIC FIRE SYSTEM DOES NOT INCLUDE THE FOLLOWING:
-FULL DUMP TEST OTHER THAN WHT IS SPECIFIED PER THE INSTALLATION
MANUAL, OR TO SATISFY A STATE OR LOCAL CODE.
-MORE THEN THREE TRIPS TO THE JOBSITE OR SPECIAL TRANSPORTATION, OR
OVERNIGHT LODGING REQUIREMENTS IN REMOTE AREAS. NORMAL TRAVEL

-SPECIAL CLASSES OR ADDITIONAL LABOR FOR ACCESS TO SECURITY SENSITIVE AREAS.

AREAS.

INSTALLATION OF GAS SHUT-OFF VALVE.

SPECIAL DRAWINGS REQUIRED TO SATISFY STATE OR LOCAL CODE.

UNION LABOR, GOVERNMENT LABOR, OR PREVAILING WAGES REQUIRED FOR FINAL FIELD HOOK-UP.

ANY AND ALL ELECTRICAL COMPONENTS/CONNECTIONS REQUIRED TO SHUT DOWN FANS, SHUT OFF DEVICE FOR ELECTRIC COOKING EQUIPMENT (SHUNT TRIP BREAKER), OR ACTIVATE AN ALARM SYSTEM, ETC.

ANY DISMANTLING OR REASSEMBLY REQUIRED TO GAIN ACCESS TO THE FIRE SUPPRESSION PIPING LOCATED ON THE TOP OF THE HOOD.

-PLAN EXAMINATION FEES, PE OR FPS APPROVAL STAMP.

ROUGH-IN CONDUIT FOR REMOTE PULL STATION OR GAS VALVE (FOR FLUSH MOUNTED PULL STATION).

-INSTALLATION OF MORE THAN (1) REMOTE PULL STATIONS OR DISTANCES GREATER THAN 20 FT (6.1M.)

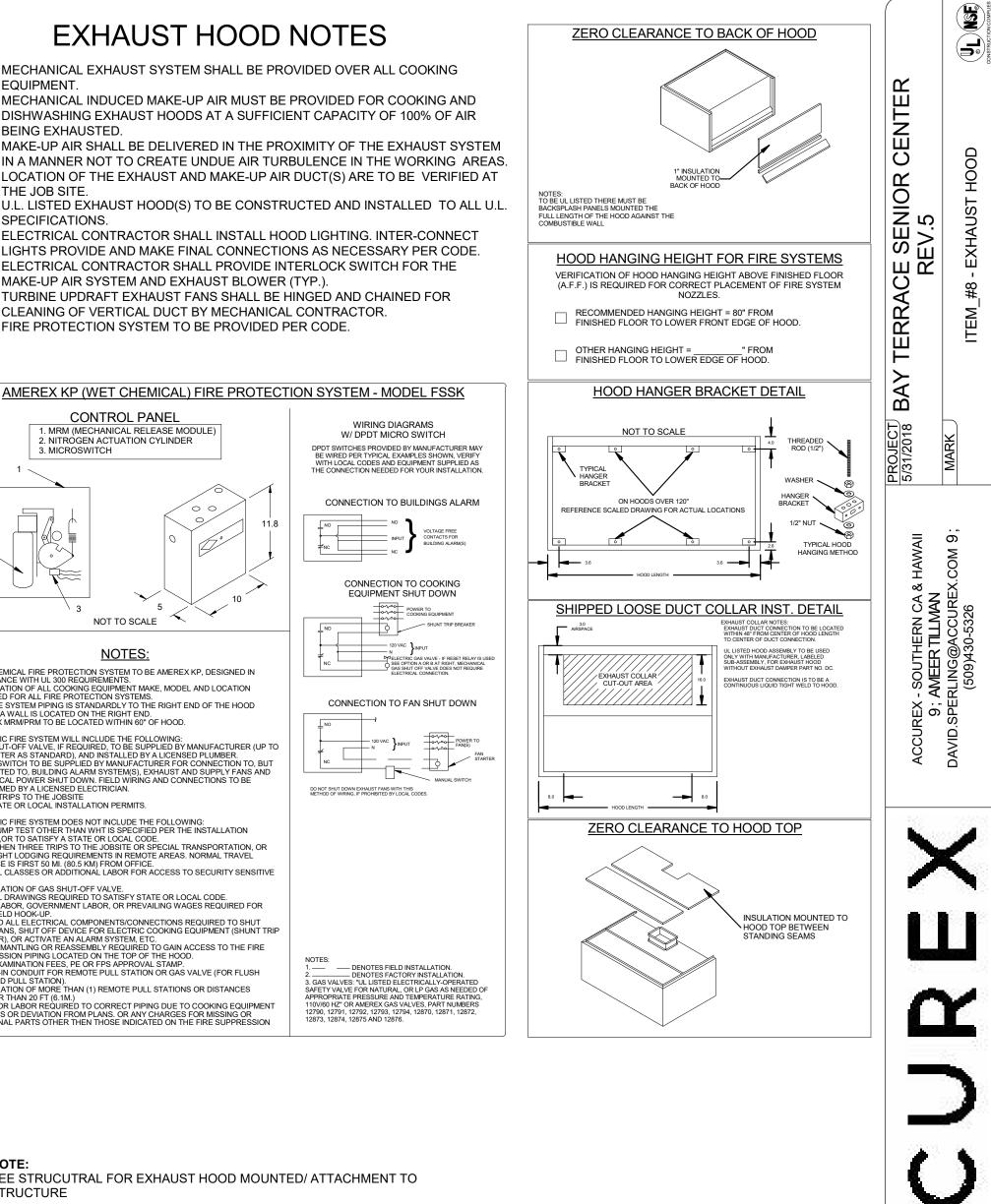
GREATER THAN 20 FT (6.1M.)

-PARTS OR LABOR REQUIRED TO CORRECT PIPING DUE TO COOKING EQUIPMENT CHANGES OR DEVIATION FROM PLANS. OR ANY CHARGES FOR MISSING OR ADDITIONAL PARTS OTHER THEN THOSE INDICATED ON THE FIRE SUPPRESSION

-ANY STATE OR LOCAL INSTALLATION PERMITS.

2. NITROGEN ACTUATION CYLINDER

3. MICROSWITCH



SEE STRUCUTRAL FOR EXHAUST HOOD MOUNTED/ ATTACHMENT TO



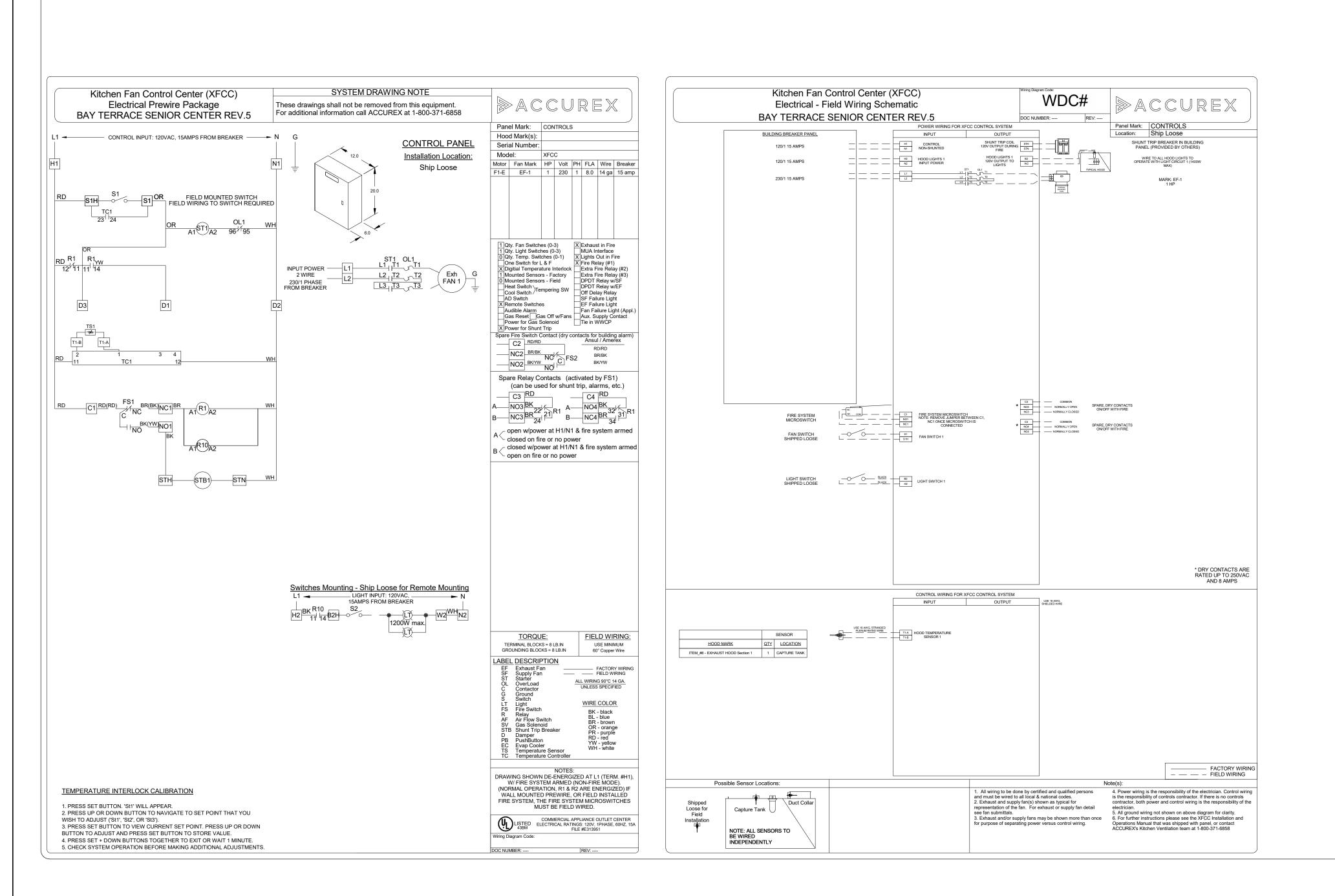


PLANS FOR THE CONSTRUCTION OF BAY TERRACE SENIOR CENTER

HOOD & FIRE SUPPRESSION

PUBI	CITY OF SAN DIEGO, CALIFORNIA PUBLIC WORKS DEPARTMENT SHEET 69 OF 142 SHEETS						
FOR CITY ENGINEER Nikki Lewis PRINT DCE NAME		DATE	C64460			EDGAR LOZANO PROJECT MANAGER CHECKED BY: HODA AFSHARI	
DESCRIPTION	BY	APPROVED	DATE	FILMED		ECT ENGINEER	
						86-1755 COORDINATE	
						827-6319 8 COORDINATE	
		DATE STARTED _			4045	52 -069 - D	

CONTRACTOR INSPECTOR DATE COMPLETED 40452 - 069 - D



CONTROL FEATURES

STARTERS PROVIDED IN CONTROL PANEL - QTY 1

-FACTORY MOUNTED EXHAUST TEMPERATURE SENSORS - QTY 1

2 POSITION LIGHT SWITCH - QTY 1

THERMAL OVERLOADS IN CABINET

2 POSITION FAN SWITCH - QTY 1

TURN ON EXHAUST IN FIRE

LIGHTS OUT IN FIRE POWER FOR SHUNT TRIP

CONTROL PANEL ENCLOSURE - 16 GA 300 SERIES STAINLESS STEEL ENCLOSURE (NEMA-1) - DIMENSIONS 12 X 20 X 6

FANS CONTROLLED

EF-1

TYPE VOLT PHASE HP

EXHAUST 230 1 1

CONTROL INFORMATION

MARK

CONTROLS

ELECTRICAL CONTROL PACKAGE

LOCATION

SHIP LOOSE

MODEL

XFCC

USER INTERFACE

LOCATION

SHIP LOOSE

TYPE

SWITCHES

ACCUREX - SOUTHERN CA 9; AMEER TILLMA DAVID.SPERLING@ACCUR (509)430-5326

CONTRACTOR

INSPECTOR

PROJECT BAY TERRACE SENIOR CENTER

REV.5

X - SOUTHERN CA & HAWAII
5, AMEER TILLMAN
PERLING@ACCUREX.COM 9;
(509)430-5326

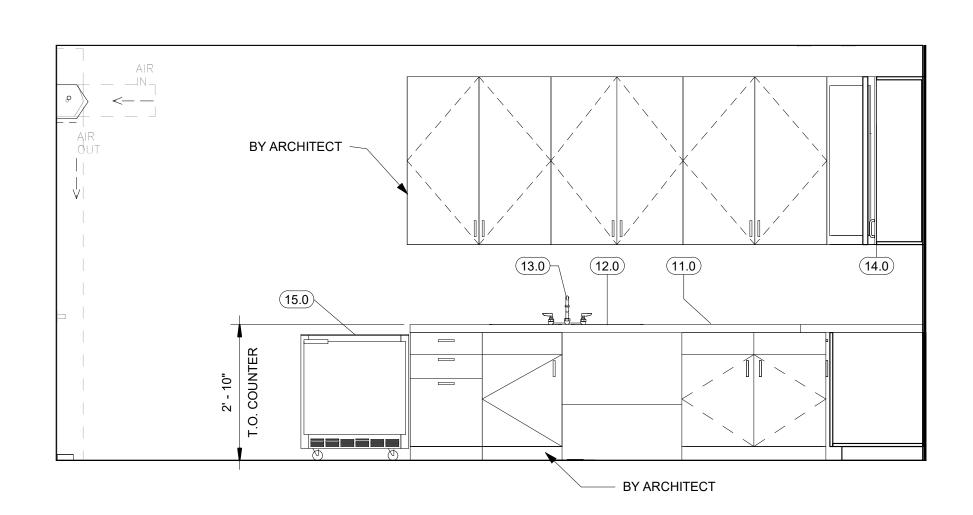
INNOVATIVE FOOD SERVICE DESIGN

FS-5.1

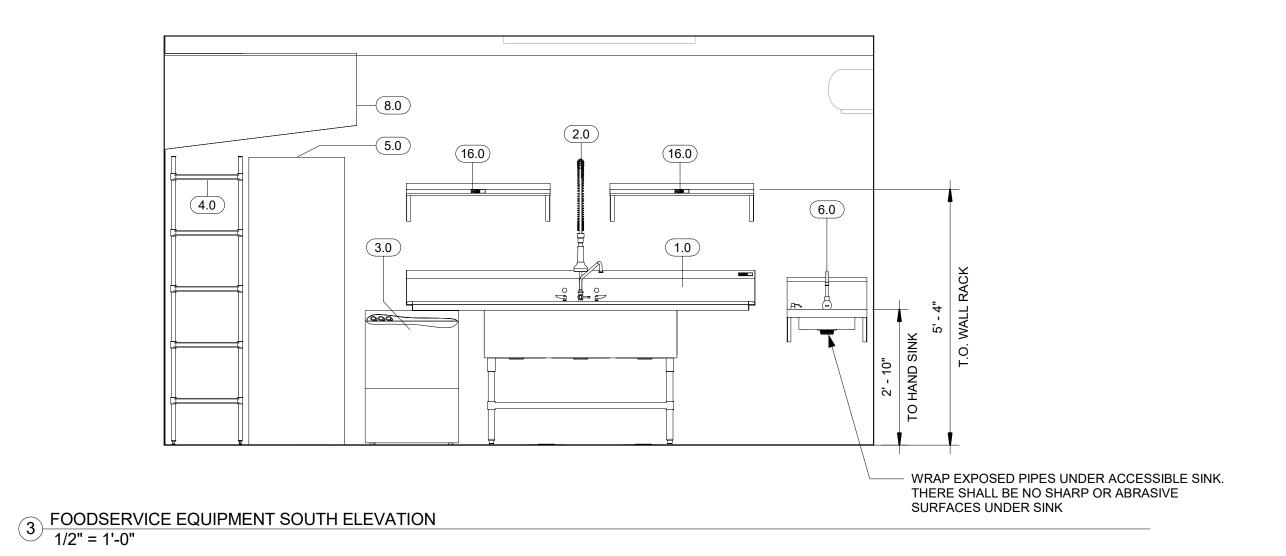
PLANS FOR THE CONSTRUCTION OF BAY TERRACE SENIOR CENTER

HOOD CONTROL

)	PUBLI	C WORK	EGO, CALIFORN S DEPARTMENT OF 142 SHEETS				
	FOR CITY ENGINEER Nikki Lewis	-	DATE	25/2018 34460	3	EDGAR LOZANO PROJECT MANAGER	
	PRINT DCE NAME DESCRIPTION	BY	RCE#	DATE	FILMED	CHECKED BY: HODA AFSHARI PROJECT ENGINEER	
						186-1755 CCS27 COORDINATE	
						1827-6319 CCS83 COORDINATE	
			DATE STARTED DATE COMPLETED			40452 -070 - D	



1) FOODSERVICE EQUIPMENT NORTH ELEVATION 1/2" = 1'-0"



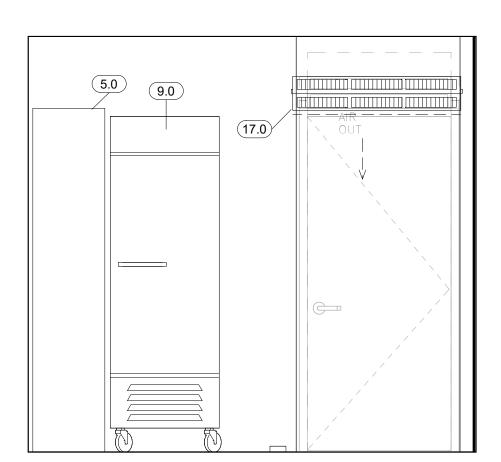
BY ARCHITECT

BY ARCHITECT

BY ARCHITECT

BY ARCHITECT

POODSERVICE EQUIPMENT EAST ELEVATION
1/2" = 1'-0"



4 FOODSERVICE EQUIPMENT WEST ELEVATION 1/2" = 1'-0"



NOTES: 1. REFER TO ARCHITECTURAL DRAWINGS FOR LAMINATE CASEWORK

PLANS FOR THE CONSTRUCTION OF BAY TERRACE SENIOR CENTER

FOODSERVICE EQUIPMENT ELEVATIONS

CITY OF S PUBL SHE	WBSS-16060						
FOR CITY ENGINEER Nikki Lewis PRINT DCE NAME	2	06/25/2018 DATE C64460 RCE#			EDGAR LOZANO PROJECT MANAGER CHECKED BY:		
DESCRIPTION	BY	BY APPROVED DATE FILMI		FILMED	HODA AFSHARI PROJECT ENGINEER		
					186-1755 CCS27 COORDINATE		
					1827-6319 CCS83 COORDINATE		
DATE STARTED					40.450 074 D		