Amy Harbert Director

PLAN APPROVAL SHEET

Record ID: DEH2022-FAMD-009337 DBA: GROSSMONT HIGH SCHOOL Address: 1100 MURRAY DR, EL CAJON, CA 92020-5664 Submitted By: MELISSA WARREN Email: MELISSA@ornessdesigngroup.com

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.



County of S an Diego

Department of Environmental Health and Qualit

Food and Housing Division P.O. Box 129261, San Diego, CA 92112-9261 Phone: (858) 505-6659 | Fax: (858) 999-8920 www.sdcdebg.org Heather Buonomo, REHS Director of Environmental Health

Date: 07/11/2022

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.

Kavan Sabahi

Contact Info: (619) 727-0160, Kavan.Sabahi@sdcounty.ca.gov

<u>MENU 2021-2022</u>

Daily Breakfast						
Cinn. Glazed Pancakes		<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
Cereal – Portion 2 oz.		Waffles	Cinn.Roll	French Toast Sticks	Mini Bagels Pull	Apart Honey Bun
Coffee Cake			Yogurt Parfait		Mini Cinn PullAp	art Yogurt Parfait
Burrito (Site Made)	Breakfast Sides:	Apple	Peaches	Banana	Orange	Mixed Fruit
Bagel w/CreamCheese (ww plain, blueberry,	cinn. raisin)	Apple Juice 4 oz.	Apple-berry Juice 4oz.	Orange Juice 4oz.	Apple-berry Juic	e Apple Juice 4oz.
Breakfast Pizza						
Taco Nada						
J&J Breakfast Bar						
Breakfast Sandwich (Site Made)						
Pop Tart – 2 Pack (Fudge, Brown Sugar Cinn.,	Strawberry)					
Muffins (From Warehouse & Bakery)						
Daily Lunch	Monday	<u>Tuesday</u>	<u>Wednesday</u>	Thursday	<u> </u>	riday
Pizza / or Calzone	Chicken Caesar Salad	Taco Salad	Chicken Ranch S	alad Chinese Ch	nicken Salad S	paghetti w/Meat Sauce
Cheeseburger	Turkey Sub Sandwich	Italian Combo Sub	Turkey Sub Sand	wich Italian Con	nbo Sub Y	ogurt Parfait
Chicken Sandwich (Reg. & Spicy)	Smackers w/Fries	Teriyaki Chicken or	Cali Burrito	Chicken Fa	imous Bowl H	lot Dog w/Fries
Bean & Cheese Burrito (Homemade)	Carnitas Burrito	Orange Chicken	Wings w/Rice	General Ts	o w/Rice	

PB&J Sandwich

Vegetarian Options: Black Bean Cali Burger

Green Line Burrito

Egg Sandwich

Wings w/Rice

Black Bean Quesadilla

3 Bean Salad



Lunch Sides:

Mon – 1 cup Carrots, , ½ c. Green Beans, ½ c. Apple-berry juice, Mixed Fruit / Banana, 1 cup Low fat 1% milk, 1 cup FF Choc Milk

Tues – ½ c Beans (hot), ½ c Cucumber, ½ c Apple juice, Apple / Orange, 1 cup Low fat 1% milk, 1 cup FF Choc Milk

Cheese Quesadilla

Wed – 1 c. Lettuce cup/ranch, ½ c. Carrots, ½ c Apple Juice, Banana / Peaches, 1 cup Low fat 1% milk, 1 cup FF Choc Milk

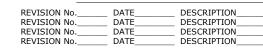
Thurs – ½ c. Broccoli/ranch, ½ c. Corn (hot), ½ c. Apple-berry juice, ½ c. Mixed Fruit / Orange, 1 cup Low fat 1% milk, 1 cup FF Choc Milk

Fri – 1 c. Carrots, ½ c. Orange juice, Peaches / Apples, 1 cup Low fat 1% milk, 1 cup FF Choc Milk

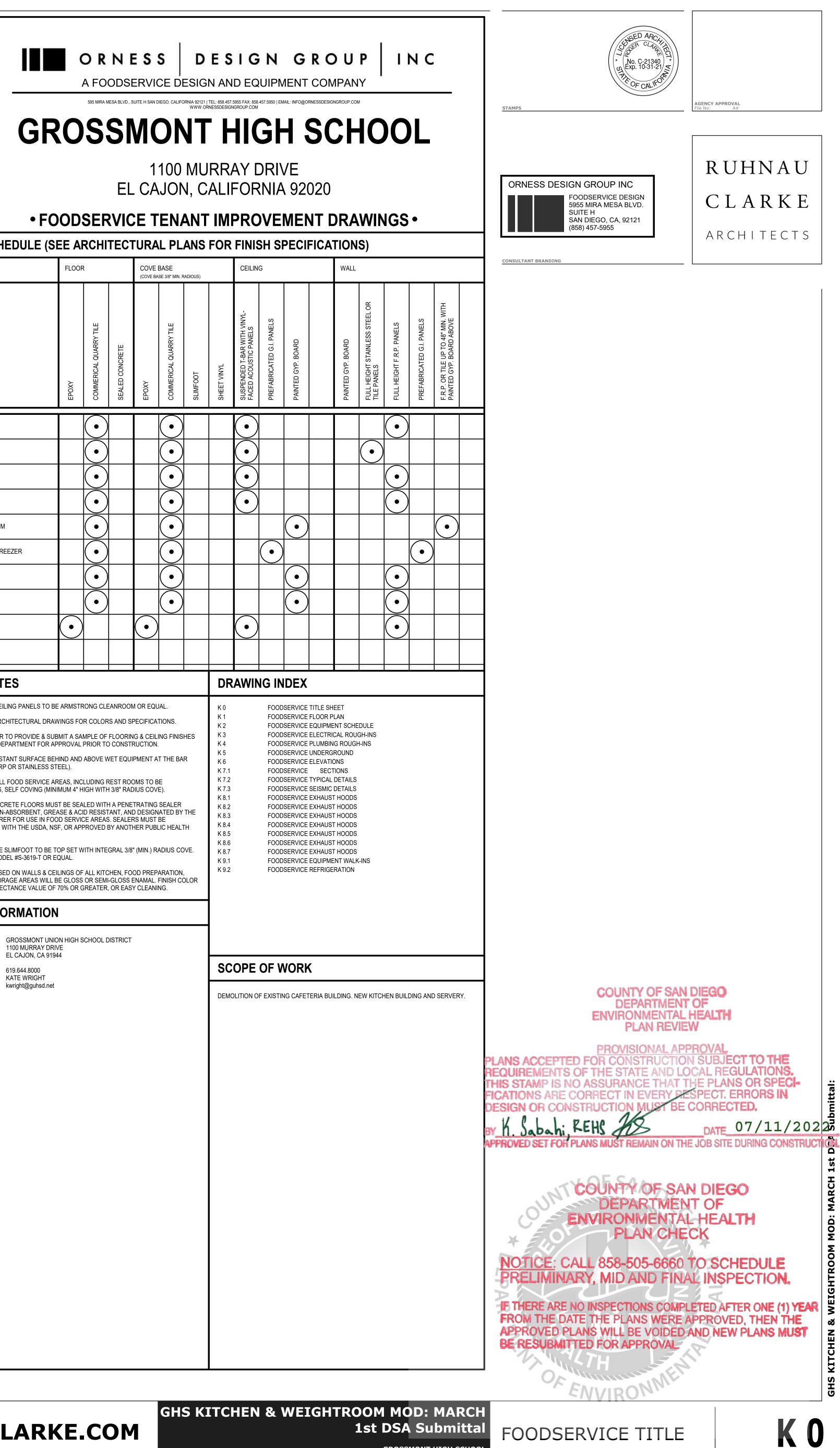
 ALL FIRE EXTINGUISHERS SHALL BE PROVIDED BY G.C. G.C. TO INSPECT EXISTING SPRINKLER SYSTEM & TO PROVIDE MODIFICATION & REPAIR (IF APPLICABLE) TO MEET FIRE DEPT. REQUIREMENTS. BUILDING OCCUPANT SHALL SECURE PERMITS REQUIRED BY THE FIRE DEPARTMENT FROM THE FIRE PREVENTION BUREAU PRIOR TO OCCUPYING THIS BUILDING. (VERIFY WITH LOCAL CODE) ALL VALVES CONTROLLING THE WATER SUPPLY FOR AUTOMATIC SPRINKLER SYSTEMS & WATER-FLOW SWITCHES ON ALL SPRINKLER SYSTEMS SHALL BE ELECTRONICALLY MONITORED WHERE THE NUMBER OF SPRINKLERS IS 20 OR MORE. (VERIFY WITH LOCAL CODE) 3. 	 OF 24" (FACTOR L'S WILL NOT BE PERMITTED). VERIFY WITH CO CONDUIT SHOULD NOT BE USED WITH COPPER REFRIGERATION ALL HORIZONTAL DIMENSIONS SHOWN ON FIXTURE REFRIGER TO CENTER LINES OF PULL BOX OR CONDUIT AND/OR FROM CO OF PULL BOX OR CONDUIT, UNLESS OTHERWISE NOTED. HEIGHT OF PULL BOXES ON WALL IS GIVEN FROM FINISHED FLO ELECTRICAL CONTRACTOR TO SUPPLY & INSTALL CONDUIT FO SYSTEMS AS CALLED FOR ON UNDERGROUND PLAN. ELECTRICAL CONTRACTOR TO SUPPLY POWER AT COMPRESS WITH DISCONNECT SWITCHES, UNLESS NOTED OTHERWISE HE REQUIREMENTS. FIXTURE REFRIGERATION CONTRACTOR TO SUPPLY & INSTALL COMPLETE FIXTURE REFRIGERATION SYSTEM. FIXTURE REFRIGERATION CONTRACTOR TO SUPPLY & INSTALL COMPLETE FIXTURE REFRIGERATION SYSTEM. GENERAL CONTRACTOR TO SUPPLY AIR FLOW TO COMPRESS REQUIRED TO BE BROUGHT INTO COMPRESSOR ROOM & BLOW PROPER GRILLS IN WALL TO SAME AMOUNT OF AIR. IF COMPRE BROUGHT IN MUST BE COOLED. ELECTRICAL CONTRACTOR TO PROVIDE 4-WIRE, OR 5-WIRE TO COMPRESSOR & TIME CLOCK TO FREEZER BLOWER COIL IN FIX CONDUIT RUNS ON PLAN FOR SYRUP LINES, Co2, GAS LINES, A SCHEMATIC: CONDUIT SHALL NOT EXCEED 95 FEET IN LENGTH THAN THREE (3) CONDUIT BENDS WITHOUT TERMINATING IN A ACCESSIBLE FOR A PULLING OF LINES, CONDUIT BENDS MUST GENERAL CONTRACTOR TO PROVIDE 6" HIGH PLATFORM ON R SHEET METAL. SEE PLAN AND/OR SCHEDULE FOR SIZE. REFRIGERATION CONTRACTOR TO PROVIDE HEATER TAPE FOI HOOK-UP.
VISIBLE & LEGIBLE FROM THE STREET OR ROAD FRONTING THE PROPERTY. (VERIFY WITH LOCAL CODE) 2. 3. ANY TIKE A BULDING IS OCCUPIED, THE MEANS OF EGRESS SHALL BE ILUMINATED AT AN INTENSITY OF NOT LESS THAN 1 FOOTCANDLE AT THE WALKING SURFACE. (VERIFY WITH LOCAL CODE) 3. 4. EXIT SIGNS SHALL HAVE TWO SOURCES OF POWER IN ACCORDANCE WITH LOCAL CODE EXIT. SIGNS SHALL BE INTERNALLY ILLUMINATED. (VERIFY WITH LOCAL CODE) 3. 5. DECORATIVE MATERIALS SHALL BE MAINTAINED IN A FLAME-RETARDANT CONDITION. (VERIFY WITH LOCAL CODE) 4. 6. ALL EXIT DOORS SHALL BE OPENABLE FROM THE INSIDE WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE OR EFFORT, NO DEADBOLTS, ETC. (VERIFY WITH LOCAL CODE) 5. 7. (WHERE COOKING EQUIPMENT EXIST) A FIRE EXTINGUISHER LISTED & LABELED FOR CLASS KFIRES SHALL BE INSTALLE DWITHIN 30 FEET OF COMMERCIAL FOOD HEAT-PROCESSING EQUIPMENT. (VERIFY WITH LOCAL CODE) 8. 8. AT LEAST ONE FIRE EXTINGUISHER WITH A MINIMUM PATING OF 2A-10-BC SHALL BE PROVIDED WITHIN 75 FEET MAXIMUM TRAVEL DISTANCE FOR EACH 6000 SQUARE FOOT OR PORTION THEREOF ON EACH FLOOR. (VERIFY WITH LOCAL CODE) 7. 9. AT LEAST ONE FIRE EXTINGUISHER USTED A SO THER SPECIAL TYPES OF ALL TOMATIC CIRE- EXTINGUISHING SYSTEMS SHALL BE USTANLE FOR EACH 6000 SQUARE FOOT OR PORTION THEREOF ON EACH FLOOR. (VERIFY WITH LOCAL CODE) 8. 9. COMPLET PLANS & SPECIFICATIONS FOR FIRE-EXTINGUISHING EQUIPMENT, INCLUDING AUTOMATIC SPENNALERS VERY AND STANDERPOR SUBMITTED TO FIRE & LIFE SAFETY FOR REVIEW AND APPROVAL PRIOR TO INSTALLATION. (VERIFY WITH LOCAL CODE) 10. 10. IFRE-EXTINGUISHERE SHALL BE EXIS	UNDERGROUND PLAN. CONDUIT TO BE ROUND APPROVED TYPE, DIAMETER AS INDIC/ OF 24" (FACTOR L'S WILL NOT BE PERMITTED). VERIFY WITH CO CONDUIT SHOULD NOT BE USED WITH COPPER REFRIGERATIO ALL HORIZONTAL DIMENSIONS SHOWN ON FIXTURE REFRIGER. TO CENTER LINES OF PULL BOX OR CONDUIT AND/OR FROM CE OF PULL BOX OR CONDUIT, UNLESS OTHERWISE NOTED. HEIGHT OF PULL BOXES ON WALL IS GIVEN FROM FINISHED FLO ELECTRICAL CONTRACTOR TO SUPPLY & INSTALL CONDUIT FO SYSTEMS AS CALLED FOR ON UNDERGROUND PLAN. ELECTRICAL CONTRACTOR TO SUPPLY POWER AT COMPRESS WITH DISCONNECT SWITCHES, UNLESS NOTED OTHERWISE HE REQUIREMENTS. FIXTURE REFRIGERATION CONTRACTOR TO SUPPLY & INSTALL COMPLETE FIXTURE REFRIGERATION SYSTEM. FIXTURE REFRIGERATION CONTRACTOR TO SUPPLY & INSTALL COMPLETE FIXTURE REFRIGERATION SYSTEM. FIXTURE REFRIGERATION CONTRACTOR TO SUPPLY & INSTALL COMPLETE FIXTURE REFRIGERATION SYSTEM. GENERAL CONTRACTOR TO SUPPLY AIR FLOW TO COMPRESSO REQUIRED TO BE BROUGHT INTO COMPRESSOR ROOM & BLOW PROPER GRILLS IN WALL TO SAME AMOUNT OF AIR. IF COMPRE BROUGHT IN MUST BE COOLED. ELECTRICAL CONTRACTOR TO PROVIDE 4-WIRE, OR 5-WIRE TO COMPRESSOR & TIME CLOCK TO FREEZER BLOWER COLI. IN FID CONDUIT RUNS ON PLAN FOR SYRUP LINES, Co2, GAS LINES, AI SCHEMATIC: CONDUIT BENDS WITHOUT TERMINATING IN A ACCESSIBLE FOR A PULLING OF LINES, CONDUIT BENDS MUST GENERAL CONTRACTOR TO PROVIDE 6" HIGH PLATFORM ON R SHEET METAL. SEE PLAN AND/OR SCHEDULE FOR SIZE. REFRIGERATION CONTRACTOR TO PROVIDE HEATER TAPE FOH HOOK-UP. OTESS PERTAINING TO FROVIDE 6" HIGH PLATFORM ON R SHEET METAL. SEE PLAN AND/OR SCHEDULE FOR SIZE. REFRIGERATION CONTRACTOR TO PROVIDE HEATER TAPE FOH HOOK-UP. OTESS PERTAINING TO BE G.I. 16GA. UNLESS SPECIFI STALLED BY K.E.C. ALL CURB FOR KITCHEN EQUIPMENT TO BE G.I. 16GA. UNLESS SPECIFI
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 (WHERE COOKING EQUIPMENT EXIST) APPROVED AUTOMATIC FIRE-EXTINGUISHING SYSTEM SHALL BE PROVIDED FOR THE PROTECTION OF COMMERCIAL-TYPE COOKING EQUIPMENT. SEPARATE COMPLETE PLANS FOR THESE SYSTEMS SHALL BE SUBMITTED TO FIRE & LIFE SAFETY FOR REVIEW & APPROVAL PRIOR TO INSTALLATION. (VERIFY WITH LOCAL CODE) (WHERE COOKING EQUIPMENT EXIST) FIRE EXTINGUISHERS PROVIDED FOR THE PROTECTION OF COOKING GREASE FIRES SHALL BE OF AN APPROVED TYPE COMPATIBLE WITH THE AUTOMATIC FIRE EXTINGUISHING SYSTEM AGENT IN ACCORDANCE WITH LOCAL CODE WITHIN 30 FEET OF COMMERCIAL COOKING EQUIPMENT. (VERIFY WITH LOCAL CODE) FIRE EXTINGUISHER LOCATIONS & RATINGS TO BE DETERMINED BY THE FIRE INSPECTOR. STORAGE, DISPENSING, OR USE OF ANY FLAMMABLE OR COMBUSTIBLE LIQUIDS, FLAMMABLE GASES & HAZARDOUS CHEMICALS SHALL BE PROVIDED BY G.C. G. C. TO INSPECT EXISTING SPRINKLER SYSTEM & TO PROVIDE MODIFICATION & REPAIR (IF APPLICABLE) TO MEET FIRE DEPT. REQUIREMENTS. ALL FIRE EXTINGUISHERS SHALL BE PROVIDED BY G.C. G.C. TO INSPECT EXISTING SPRINKLER SYSTEM & TO PROVIDE MODIFICATION & REPAIR (IF APPLICABLE) TO MEET FIRE DEPT. REQUIREMENTS. BUILDING OCCUPANT SHALL SECURE PERMITS REQUIRED BY THE FIRE DEPARTMENT FROM THE FIRE PREVENTION BUREAU PRIOR TO OCCUPYING THIS BUILDING. (VERIFY WITH LOCAL CODE) ALL VALVES CONTROLLING THE WATER SUPPLY FOR AUTOMATIC SPRINKLER SYSTEMS & WATER-FLOW SWITCHES ON ALL SPRINKLER SYSTEMS SHALL BE LECCTRONICALLY MONITORED WHERE THE NUMBER OF SPRINKLERS IS 20 OR MORE. (VERIFY WITH LOCAL CODE) ALL VALVES CONTROLLING THE WATER SUPPLY FOR AUTOMATIC SPRINKLER SYSTEMS & WATER-FLOW SWITCHES IS 20 OR MORE. (VERIFY WITH LOCAL CODE) ALL SPRINKLERS IS 20 OR MORE. (VERIFY WITH LOCAL CODE) 	COMPRESSOR & TIME CLOCK TO FREEZER BLOWER COIL IN FIX CONDUIT RUNS ON PLAN FOR SYRUP LINES, Co2, GAS LINES, AI SCHEMATIC: CONDUIT SHALL NOT EXCEED 95 FEET IN LENGTH THAN THREE (3) CONDUIT BENDS WITHOUT TERMINATING IN A ACCESSIBLE FOR A PULLING OF LINES, CONDUIT BENDS MUST GENERAL CONTRACTOR TO PROVIDE 6" HIGH PLATFORM ON RESHEET METAL. SEE PLAN AND/OR SCHEDULE FOR SIZE. REFRIGERATION CONTRACTOR TO PROVIDE HEATER TAPE FOR HOOK-UP. OTES PERTAINING TO FIXTURE CUI L CURBS FOR KITCHEN EQUIPMENT TO BE G.I. 16GA. UNLESS SPECIF STALLED BY K.E.C. ALL CURB DIMENSIONS ARE GIVEN FROM FACE OF FINISHED W
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16. BUILDING OCCUPANT SHALL SECURE PERMITS REQUIRED BY THE FIRE DEPARTMENT FROM THE FIRE PREVENTION BUREAU PRIOR TO OCCUPYING THIS BUILDING. (VERIFY WITH LOCAL CODE) INS. 17. ALL VALVES CONTROLLING THE WATER SUPPLY FOR AUTOMATIC SPRINKLER SYSTEMS & WATER-FLOW SWITCHES ON ALL SPRINKLER SYSTEMS SHALL BE ELECTRONICALLY MONITORED WHERE THE NUMBER OF SPRINKLERS IS 20 OR MORE. (VERIFY WITH LOCAL CODE) 2. 3. 4.	STALLED BY K.E.C. ALL CURB DIMENSIONS ARE GIVEN FROM FACE OF FINISHED W
SWITCHES ON ALL SPRINKLER SYSTEMS SHALL BE ELECTRONICALLY MONITORED WHERE THE NUMBER OF SPRINKLERS IS 20 OR MORE. (VERIFY WITH LOCAL CODE) 2. 3. 4.	
4.	FINISHED CURB TO FACE OF FINISHED CURB UNLESS OTHERW ALL CURB HEIGHTS ARE GIVEN FROM FINISHED FLOOR TO TOP
	ALL CURBS TO RECEIVE EQUIPMENT AND/OR FIXTURES TO BE I CURB AT FINISHED WALL TO BE FINISHED SQUARE (NO COVE).
FIXTURE EXHAUST & MAKE-UP AIR SYSTEM NOTES	ALL CURBS IN AREAS WITH TILE FLOORS TO HAVE COVED TILE PARTIALLY EXPOSED FLOOR SINK(S). ALL AREAS WITH TILE FLOORS TO HAVE COVED TILE BASE UP V
1. GENERAL CONTRACTOR TO PROVIDE FINISHED SHAFTS & OPENINGS THROUGH CEILING & ROOF FOR EXHAUST & MAKE-UP AIR DUCTS. OPENINGS & SHAFTS TO BE SIZED & LOCATED PER FIXTURE EXHAUST & 6. MAKE-UP AIR PLAN. EXHAUST DUCTS SHAFTS & OPENINGS TO BE CONSTRUCTED SO AS TO HAVE	MATERIAL ABOVE BASE. ALL EXPOSED CONCRETE FLOORS TO BE SEALED WITH FDA AF CONCRETE FLOORS TO HAVE COVED CONCRETE BASE 6" HIGH
 MINIMUM 1 HOUR FIRE RATING, OR AS REQUIRED BY GOVERNING CODES. ALL ROOF PENETRATIONS MUST HAVE A MINIMUM OF 4" HIGH CURB WITH ROOFING MATERIAL COVED UP FACE SO ONLY TOP SURFACE REQUIRES WEATHERPROOFING. GENERAL CONTRACTOR TO 	STAINLESS STEEL, UNLESS OTHERWISE SET FLUSH WITH FINIS
WEATHERPROOF ALL ROOF OPENINGS. 8. 3. GENERAL CONTRACTOR TO PROVIDE 6" HIGH PLATFORMS & SLEEPERS ON ROOF FOR COMPRESSOR PAD	ALL NECESSARY BACKING FOR CANTILEVER TABLE TOPS, SHEI GENERAL CONTRACTOR. SEE BACKING PLAN.
& MAKE-UP AIR UNITS. TOPS OF ALL PADS TO BE COVERED IN GALVANIZED SHEET METAL BY GENERAL CONTRACTOR. VERIFY SIZE & LOCATION OF PADS WITH FIXTURE SHEET METAL FABRICATOR & REFRIGERATION CONTRACTOR.	SEE FIXTURE PLUMBING PLAN FOR LOCATION OF ALL FLOOR SI DRAINS ARE TO BE SET FLUSH WITH FINISHED FLOOR UNLESS PLUMBING SCHEDULE, AS REQUIRED.
4. ELECTRICAL CONTRACTOR TO PROVIDE POWER ON ROOF FOR THE CONNECTION OF ALL EXHAUST & MAKE-UP AIR SYSTEM COMPONENTS. SUPPLY SHUT-OFF OR DISCONNECT SWITCHES FOR EACH UNIT SO THAT EACH PIECE OF EQUIPMENT CAN BE SWITCHED OFF ON ROOF. ALL ELECTRICAL LINES, CONNECTIONS, & SWITCHES ON ROOF MUST BE WEATHERPROOFED. THIS WORK TO BE DONE BY ELECTRICIAN UNDER HIS CONTRACT WITH THE GENERAL CONTRACTOR. 10.	ACCESSIBLE OPENING OF RACEWAYS & OTHER.
5. ELECTRICAL CONTRACTOR TO PROVIDE, INSTALL, AND HOOK-UP SWITCH BOXES FOR OPERATION MAKE- UP AIR SYSTEMS. MECHANICAL CONTRACTOR TO PROVIDE ELECTRICIAN WITH WIRING DIAGRAM SHOWING CONNECTION OF UNITS. ELECTRICAL CONTRACTOR TO HOOK UP EXHAUST UNITS WITH SINGLE	ALL SLEEVES, OR CANS FOR DISHTABLES OR POT SINKS TO BE CONTRACTOR, BUT INSTALLED BY GENERAL CONTRACTOR.
 SWITCH WITH PILOT LIGHT. PLUMBER TO PROVIDE WATER LINES, GAS LINES & NECESSARY DRAINS ON ROOF FOR CONNECTIONS TO MAKE-UP AIR SYSTEM COMPONENTS. SUPPLY READILY ACCESSIBLE SHUT OFF VALVES IN GAS LINES TO 	ALL WALLS DIRECTLY ADJACENT TO COOKING ITEMS, SUCH AS CONSTRUCTED OF NON-COMBUSTIBLE MATERIALS PER LOCAL
EACH DUST FURNACE & IN WATER LINES TO EACH EVAPORATIVE COOLER. EVAPORATIVE COOLERS TO DRAIN TO ROOF DRAINS. THIS WORK TO BE DONE BY THE PLUMBER UNDER HIS CONTRACT TO THE GENERAL CONTRACTOR.	OTES TO GENERAL CONTRACTOR
STOREROOMS UNDER THE GENERAL CONTRACT. SEE MECHANICAL PLANS.	E FOLLOWING ITEMS AND/OR WORK ARE TO BE PROVIDE AND/OR PI BCONTRACTORS UNDER THE GENERAL CONTRACT.
8. ELECTRICAL CONTRACTOR TO PROVIDE ALL WIRING, CONDUIT, CONNECTIONS & CONTROL WIRING TO EXHAUST & MAKE-UP AIR CONTROLS, VFD'S, & HOOD SENSORS. REVIEW ALL WIRING DIAGRAMS ON EXHAUST HOOD SHEETS & MECHANICAL SHEETS. 1. 2.	PROVIDE ALL PLUMBING & ELECTRICAL ROUGH-INS, INTERCON RESTAURANT FIXTURES & EQUIPMENT AS SHOWN ON FOOD SE ELECTRICAL, REFRIGERATION, AND EXHAUST & MAKE-UP AIR P VERIFY ALL FIXTURE CURB DIMENSIONS FOR ALL CAFETERIA C
3.	PROVIDE & INSTALL ALL CONDUITS & PULL BOXES AS SHOWN OF PROVIDE MINIMUM 6" HIGH LEVEL PLATFORM, COMPLETE WITH
4.	G.C. TO PROVIDE & INSTALL BACKING OR BLOCKING IN WALLS & ALL EQUIPMENT, FIXTURES, & SHELVING (INCLUDING HOODS & SHEETS, EQUIPMENT SCHEDULE, & FABRICATOR'S SHOP DRAW
5.	INSTALL CANTILEVER SUPPORTS FOR KITCHEN EQUIPMENT & S KITCHEN EQUIPMENT AS SHOWN ON FIXTURE CURB PLAN. ALL TO GENERAL CONTRACTOR BY FIXTURE CONTRACTOR & INSTA
6. 7.	PROVIDE & INSTALL ALL RESTROOM ACCESSORIES AS SHOWN SCHEDULES & ARCHITECT'S PLANS. PROVIDE & INSTALL ALL TILE FOR FLOORS, BASES, WAINSCOTS ARCHITECTURAL PLANS & AS SPECIFIED BY ARCHITECTS & DEC AREA TO BE INSTALLED PRIOR TO INSTALLATION OF FIXTURES.
8. 9.	COOKING & SERVING AREAS TO BE INSTALLED AFTER INSTALLA PROVIDE & INSTALL ALL ITEMS NOTED G.C. ON FIXTURE EQUIPM PROVIDE ALL OPENINGS THROUGH CEILING & ROOF INCLUDING
10.	AIR & EXHAUST SYSTEMS, AND PROVIDE PADS AND/OR CURBS LOCATI ONS. REPAIR AND/OR REPLACE ROOF SEAL TO ORIGINA REQUIREMENT AS TO NOT VOID WARRANTY IF APPLICABLE. PROVIDE & INSTALL COMPLETE FIXTURE HOT WATER SYSTEM. SPECIFICATIONS & DETAILS.
11.	
12. 13.	CONTRACTOR IF APPLICABLE.
	OF A SUBSTANTIALLY EQUIVALENT AREA. THE GLASS SHALL BE BOTTOM OF THE WINDOWS SHOULD NOT BE MORE THAN 48" AI
14.	IT IS THE RESPONSIBILITY OF THE OWNER AND/OR GENERAL C EQUIPMENT CONTRACTOR RECEIVES COPIES OF ALL ADDEND/ PRIOR TO & DURING CONSTRUCTION.
15. 16.	SHOULD BE MADE TO "DOUBLE STUD" AND/OR SOUND-PROOF
17.	IT SHALL BE THE RESPONSIBILITY & ACCOUNTABILITY OF THE G SUBCONTRACTORS OBTAIN ALL NECESSARY PERMITS REQUIR COMMENCEMENT OF CONSTRUCTION.
18.	GENERAL CONTRACTOR SHALL BE PRESENT AT ALL INSPECTIO OWNER.
19. 20.	OF COMPLETION. OR AS CALLED OUT IN SPECIFICATIONS.

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	HEALTH DEPARTMENT NOTES	
JIT & PULL BOXES UNDER THE GENERAL CONTRACT FOR EXPOSED PULL BOXES TO BE COMPLETE WITH E AS SHOWN ON FOOD SERVICE DRAWING	THE FOLLOWING ENVIRONMENTAL HEALTH NOTES WILL ENCOMPASS MOST FOOD ESTABLISHMENTS BUT ARE NOT MEANT TO BE COMPREHENSIVE FOR ALL FOOD FACILITIES OR SITUATIONS. THE GENERAL CONTRACTOR AND KITCHEN EQUIPMENT CONTRACTOR SHALL COMPLY WITH THESE MINIMUM STANDARDS, DRAWINGS AND SPECIFICATIONS.	
CATED WITH MINIMUM BENDING RADIUS ODES TYPE OF CONDUIT REQUIRED. GALVANIZED	 THE TOTAL SQUARE FOOTAGE OF ESTABLISHMENT IS: <u>2,565</u> S.F. THE MUNICIPAL WATER DISTRICT THE FOOD FACILITY IS SERVED BY IS: <u>SAN DIEGO</u> THE MUNICIPAL SEWER DISTRICT THE FOOD FACILITY IS SERVED BY IS: <u>SAN DIEGO</u> 	
RATION PLAN ARE GIVEN FROM FACE OF FINISHED WALLS CENTER LINE OF PULL BOX OR CONDUIT TO CENTER LINE	 THE MUNICIPAL SEWER DISTRICT THE FOOD FACILITY IS SERVED BY IS. <u>SAN DIEGO</u> THE NUMBER OF EMPLOYEES PER SHIFT (INCLUDING OWNER & MANAGER): <u>5</u> THE TYPE OF FOOD FACILITY IS: <u>SINGLE-SERVICE CONSUMER UTENSILS.</u> ALCOHOLIC BEVERAGES <u>WILL NOT</u> BE CONSUMED ON THE PREMISES. FOOD <u>IS</u> PLACED WITHIN THE MOUTH ZONE OF THE CUSTOMER REQUIRING A SNEEZE GUARD. SNEEZE GUARDS ARE REQUIRED. 	
LOOR TO CENTER LINE OF PULL BOX. OR REMOTE Co2, SYRUP & BEER LINES FOR DISPENSING	 THERE WILL NOT BE FLOOR MATS TO CLEAN (MOP SINKS TO BE 24"x24") 1. A CONCRETE SLAB IS PROVIDED FOR TRASH, GARBAGE, AND GREASE CONTAINER. IF WALLS ENCLOSE AREA, 	
SOR RACK FOR & CONNECT COMPRESSORS COMPLETE HEREIN. SEE FIXTURE REFRIGERATION SCHEDULE FOR	 THE INTERIOR WALL SURFACES WILL BE SMOOTH, SEALED & WASHABLE. 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 w/ CONTINUOUSLY COVED BASE. COUNTERTOP 	
L ALL COMPRESSORS, LINES, FITTINGS & VALVES FOR	 EQUIPMENT WILL BE ON 4" SANITARY LEGS OR SEALED TO THE COUNTER UNLESS READILY MOVABLE. 4. IF SOFT DRINK, ICE OR OTHER DISPENSERS ARE SELF-SERVICE, OR IF REFILLS ARE PROVIDED THEY MUST BE PUSH BUTTON TYPES, OR LEVER TYPES WHERE THE LEVER CONTACTS THE CONTAINER AT LEAST 1" BELOW 	
LL ALL COMPRESSORS, LINES, FITTINGS & VALVES FOR SOR ROOM AS FOLLOWS: 1000 CFM'S OF AIR PER H.P. ARE DWN DOWN ACROSS THE FACE OF COMPRESSOR, WITH	 THE RIM. 5. ANY OPENABLE WINDOWS, VENT OPENINGS, OR OTHER SIMILAR OPENINGS MUST BE PROVIDED WITH TIGHT FITTING SCREENS OF MINIMUM 16 MESH TO THE INCH. WINDOWS TO BE FIXED AT FOOD PREP, UTENSIL- WASHING, OPEN FOOD & UTENSIL STORAGE AREAS. 6. ALL EXTERIOR DOORS OPEN OUTWARD AND ARE SELF-CLOSING (SC) & TIGHT FITTING. 	FINISH SCHI
RESSOR ROOM WILL EXCEED 100°F AT ANY TIME, THE AIR	 BI-FOLD, FRENCH, ACCORDION STYLE AND ROLL-UP DOORS CANNOT OPEN INTO THE FOOD PREP, UTENSIL WASHING OR UNPACKAGED FOOD SERVICE AREAS. TOILET ROOM & DRESSING ROOM DOORS MUST BE SELF-CLOSING (SC), TIGHT FITTING. DELIVERY DOORS TO HAVE AIR CURTAIN FANS THAT SPAN THE WIDTH OVER THE DOOR. THE FAN MUST ACTIVATE VIA A MICROWSWITCH PROVIDING A MINIMUM VELOCITY OF 1600 FPM MEASURED 3 FEET ABOVE 	
FIXTURE FOR AUTOMATIC DEFROST SYSTEM. AND REFRIGERATION LINES ARE SHOWN ONLY H ON HORIZONTAL OR VERTICAL RUNS, AND NO MORE A 12"x12"x4" PULL BOX. PULL BOX LOCATIONS SHALL BE	THE GROUND. 10. A MINIMUM OF 20 FOOT-CANDLES (215 LUX) OF LIGHT MEASURED 30" OFF FLOOR IS PROVIDED IN WALK-IN REFRIGERATED STORAGE & DRY STORAGE ROOMS & IS PROVIDED WHERE FOOD IS PROVIDED FOR CONSUMER SELF-SERVICE, WHERE FRESH PRODUCE OR PREPACKAGED FOODS ARE SOLD OR OFFERED FOR	
T HAVE A MINIMUM RADIUS OF 24". ROOF. TOP OF PLATFORM COVERED WITH GALVANIZED	CONSUMPTION; INSIDE EQUIPMENT SUCH AS REACH-IN & UNDERCOUNTER REFRIGERATORS; IN AREAS USED FOR HANDWASHING, EQUIPMENT & UTENSIL STORAGE, AND IN TOILET ROOMS. 11. A MINIMUM OF 50 FOOT-CANDLES (538 LUX) OF LIGHT MEASURED 30" OFF FLOOR IS PROVIDED WHEN WORKING WITH FOOD OR WORKING WITH UTENSILS OR EQUIPMENT SUCH AS KNIVES, SLICERS, GRINDERS, OR SAWS WHERE EMPLOYEE SAFETY IS A FACTOR AND IN ALL AREAS DURING PERIODS OF CLEANING.	
OR FREEZER DRAIN LINE. ELECTRICAL CONTRACTOR TO	 SHATTER SHIELDS FOR ALL LIGHTS ABOVE FOOD PREPARATION, WORK AND STORAGE AREAS WILL BE PROVIDED. ALL WAREWASHING SINKS TO HAVE 3-COMPARTMENTS THAT ARE A MINIMUM SIZE OF AT LEAST 18"x18"x12 	
JRB & WALL BACKING PLAN	DEEP WITH A MINIM 18" DRAINBOARD AT EACH END. IF AGAINST A WALL, IT MUST HAVE AN 8" INTEGRAL BACKSPLASH. HOWEVER, IT MUST BE CAPABLE OF ACCOMMODATING THE LARGEST UTENSIL TO BE WASHED. A WAREWASHING MACHINE DOES NOT SUBSTITUTE FOR THE SINK REQUIREMENT. 14. SINKS TO HAVE SPOUT(S) CAPABLE OF REACHING EACH COMPARTMENT.	KITCHEN
CIFIED OTHERWISE & TO BE PROVIDED &	15. FOOD PREP SINK COMPARTMENT(S) TO BE AT LEAST 18"x18"x12" DEEP (OR 16"x20"x12" DEEP) WITH A MINIMUM OF 18" DRAINBOARD. SEPARATE FOOD PREP SINKS TO BE PROVIDED FOR MEATS & PRODUCE.	COOKLINE
WALL TO FACE OF FINISHED CURB AND/OR FROM FACE OF WISE NOTED ON PLAN. OP OF FINISHED CURB	 THE 3 OR 4 COMPARTMENT BAR SINK TO BE AT LEAST 12"x12"x10" DEEP (OR 10"x14"x10" DEEP) WITH A MINIMUM 18" DRAINBOARD AT EACH END. A SEPARATE WET WASTE DUMP FIXTURE SHALL BE PROVIDED FOR DISPOSAL OF DRINK OR WASTE ICE OR COFFEE WASTE. EACH HANDWASHING SINK MUST HAVE PERMANENTLY MOUNTED SINGLE-SERVICE SOAP & PAPER TOWEL 	DISH WASHING
E FINISHED SMOOTH & LEVEL & INTERSECTION OF TOP OF).	DISPENSERS. 19. 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	PREP
E ON ALL EXPOSED FACES INCLUDING SET-BACKS AT	SINKS, ETC., ARE ADDED TOGETHER TO DETERMINE THE MINIMUM REQUIRED RECOVERY RATE. 20. ALL LAVATORIES OR HAND SINKS WILL HAVE A COMBINATION FAUCET OR PREMIXING FAUCET CAPABLE OF SUPPLYING WATER TEMPERED TO 100°F. SELF-CLOSING OR METERED FAUCET TO PROVIDE AT LEAST 15 SECONDS OF WATER WITHOUT REACTIVATION.	EMPLOYEE RESTROOM
P WALL. BASES TO BE SET FLUSH WITH FINISHED WALL	21. ALL PLUMBING, ELECTRICAL & GAS SHALL BE CONCEALED WITHIN THE BUILDING STRUCTURE TO AS 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.	WALK-IN COOLER & FRE
GH, OR APPROVED CERAMIC TOP SET COVE (SLIMFOOT) OR ISHED WALL MATERIAL ABOVE.	 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 	CUSTODIAL
ELVING, ETC., SHALL BE PROVIDED & INSTALLED BY	SINK. FLOOR SINKS ARE TO BE INSTALLED FLUSH WITH THE FINISHED FLOOR SURFACE & HAVE APPROPRIATE EASILY REMOVABLE SAFETY COVER GRATES. 25. FLOOR SINK TO BE 50% EXPOSED WHEN NO ACCESS IS PROVIDED FOR CLEANING OR BE IN	SPEED LINES
SINKS & FLOOR DRAINS. ALL FLOOR SINKS & FLOOR S OTHERWISE NOTED ON FIXTURE PLUMBING PLAN,	LINE WITH THE FRONT FACE OF ELEVATED FREESTANDING EQUIPMENT. 26. APPROVED BACKFLOW PREVENTER SHALL BE PROPERLY INSTALLED UPSTREAM OF ANY POTENTIAL HAZARD BETWEEN THE POTABLE WATER SUPPLY & A SOURCE OF CONTAMINATION. HOSES SHALL NOT BE ATTACHED TO A FAUCET OF HOSE BIB UNLESS AN	
ONCRETE CONTRACTOR WILL BACK FILL EXPOSED &	APPROVED BACKFLOW PREVENTER IS PROVIDED. 27. WATER SUPPLY TO CARBONATORS SHALL BE PROTECTED BY AN APPROVED REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTER. THE RELIEF VALVE SHALL DRAIN INDIRECTLY TO SERVED WITH A LECAL AID CAR	FINISH NOT
INTERSECTS THE FINISHED FLOOR UNLESS OTHERWISE OP OF CURB INTERSECTS FINISHED WALL.	TO SEWER WITH A LEGAL AIR GAP. 28. WHERE FLOOR MATS WILL BE USED, THE JANITORIAL SINK TO BE A MINIMUM 24"x36" FLOOR MOUNTED TYPE. MOPS SHALL BE PLACED IN A POSITION THAT ALLOWS THEM TO AIR-DRY WITHOUT SOILING WALLS, EQUIPMENT, OR SUPPLIES.	1. ACOUSTIC CEIL
BE SUPPLIED BY FOOD SERVICE EQUIPMENT	29. THE JANITORIAL SINK FAUCET WILL HAVE A THREADED OUTER LIP FOR HOSE ATTACHMENT & 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).	 2. REFER TO ARCI 3. CONTRACTOR ⁻ TO HEALTH DEF
AL CODES.	 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 WASTE WATER DISTRICT OR BUILDING DEPARTMENT TO BE CONTACTED FOR GREASE REMOVAL REQUIREMENTS. 	4. WATER RESIST. COUNTER (FRP
	32. 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.	5. FLOORS IN ALL CONTINUOUS, S
PERFORMED BY THE GENERAL CONTRACTOR AND/OR HIS	 FLOOR SURFACES IN AREAS PURSUANT TO THIS SHALL BE SLOPED 1:50 TO THE FLOOR DRAINS. 33. ADEQUATE VENTILATION IS TO BE PROVIDED TO ALL TOILET ROOMS, JANITOR CLOSETS WITH MOP SINKS, INDOOR TRASH ROOMS, AND IN DRESSING/ CHANGING ROOM(S). 34. THE FINISHED FLOOR WILL HAVE A SMOOTH SURFACE UNDER ALL EQUIPMENT & WALKWAYS 	6. SEALED CONCF WHICH IS NON-, MANUFACTURE REGISTERED W
SERVICE EQUIPMENT CONTRACTOR PLUMBING, PLANS.	 34. THE FINISHED FLOOR WILL HAVE A SMOOTH SURFACE UNDER ALL EQUIPMENT & WALKWAYS WILL HAVE A LIGHT TEXTURE ONLY. 35. THE PAINT USED ON WALLS & CEILINGS OF ALL KITCHEN, FOOD PREPARATION, WORK, AND STORAGE AREAS WILL BE A GLOSS OR SEMI-GLOSS ENAMEL. FINISH MATERIAL SHALL BE A 	AGENCY. 7. CERAMIC TILE S
COUNTERS.	LIGHT COLOR WITH A REFLECTANCE VALUE OF 70% OR GREATER, FOR EASY CLEANING. 36. PRIOR TO INSTALLATION, A SAMPLE OF CEILING TILE IS TO BE SUBMITTED TO ENVIRONMENTAL HEALTH FOR APPROVAL.	DALE TILE MOD 8. THE PAINT USE
TH METAL TOP & FLASHING FOR REFRIGERATION RACK. S & CEILINGS TO PROVIDE SUPPORT AS NECESSARY FOR & FIXTURE CANTILEVER SUPPORTS). SEE ELEVATION	 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 	WORK, & STOR WITH A REFLEC
WINGS FOR REQUIREMENTS & NOTES. & SLEEVES FOR CANTILEVERED COUNTER STOOLS & L CANTILEVER SUPPORTS & SLEEVES TO BE PROVIDED	 TIERS) OR 25% OF KITCHEN, FOOD PREP, WORK AREAS, WHICHEVER IS GREATER. SHELVING SHALL BE AT LEAST 18" DEEP & START A MINIMUM 6" OFF THE FLOOR SURFACE. 39. SHELVING OVER WET AREAS (SINKS, MOP SINKS, ETC.) AND FOOD PREP SURFACES WILL BE METAL. 40. ALL SEAMS, GAPS OPENINGS TO BE PROPERLY SEALED. 	LEGAL INFO
TALLED BY GENERAL CONTRACTOR. N ON FIXTURE FLOOR PLAN, AND AS NOTED ON FIXTURE		BUSINESS OWNER: PHONE:
TS, AND WALLS WHERE SHOWN ON THESE PLANS & ECORATOR. TILE ON WALLS IN KITCHEN & SCULLERY S. DECORATIVE TILE ON WALLS IN SEMI-EXHIBITION LATION OF FIXTURES. PMENT SCHEDULES.		CONTACT: EMIAL: APN:
NG SHAFTS, ENCLOSURES, ETC., FOR FIXTURE MAKE-UP S ON ROOF. SEE EXHAUST & MAKE-UP AIR PLANS FOR NAL CONDITION & IN ACCORDANCE TO ANY		
I. SEE ARCHITECTURAL MECHANICAL PLANS FOR		
ERVICE EQUIPMENT CONTRACTOR, INCLUDING ING & ELECTRICAL WORK, CURB FORMS, ETC., CAN BE		
PROTECTED AGAINST FREEZING UP BY GENERAL		
TH WINDOWS WHICH SHALL BE 200 SQUARE INCHES OR BE EITHER SHATTERPROOF OR WIRE GLASS & THE ABOVE THE FLOOR. DOORS TO MEET ALL LOCAL CODES. CONTRACTOR TO INSURE THAT FOOD SERVICE DA & CHANGES TO BUILDING PLANS WHICH ARE MADE		
CATED ADJACENT TO DINING AREAS, PROVISIONS F COMMON WALLS BY GENERAL CONTRACTOR. RAL CLEAN UP & DISPOSAL OF ALL TRASH, CARTONS, L EQUIPMENT.		
GENERAL CONTRACT TO ASSURE THAT HIS RED FOR THOSE SECTIONS OF THE WORK PRIOR TO THE		
IONS AS REQUIRED BY HIS TRADE CONTRACT WITH		
IAL FOR A PERIOD OF ONE (1) YEAR FROM CERTIFICATE		
ND INSTALL K-STYLE FIRE EXTINGUISHER(S) AS		

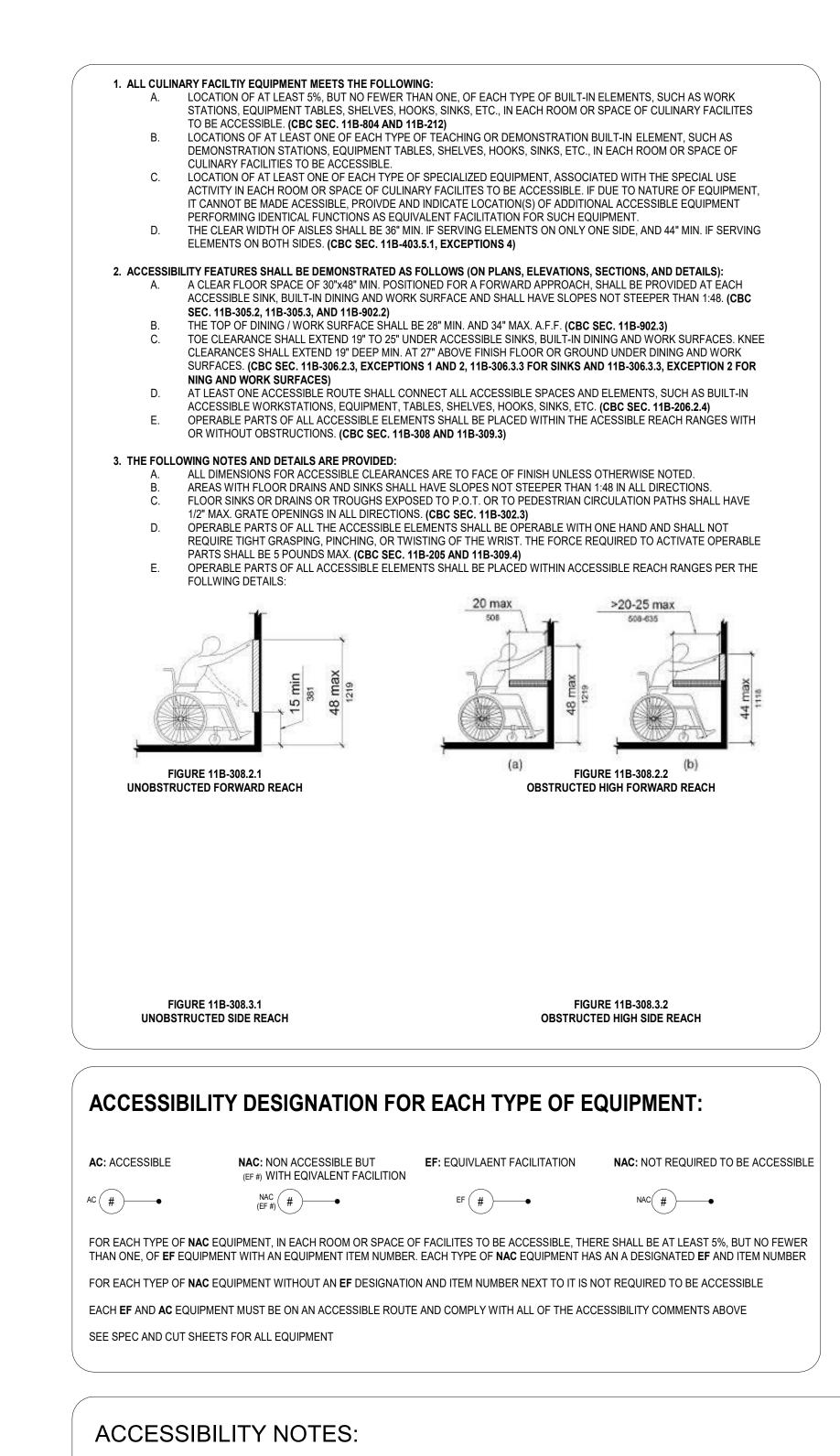


RUHNAUCLARKE.COM 3775 TENTH STREET, RIVERSIDE CALIFORNIA 92501(951) 684 4664 / 5751 PALMER WAY, SUITE C, CARLSBAD CALIFORNIA 9201(0/60) 438 5899

1st DSA Submittal

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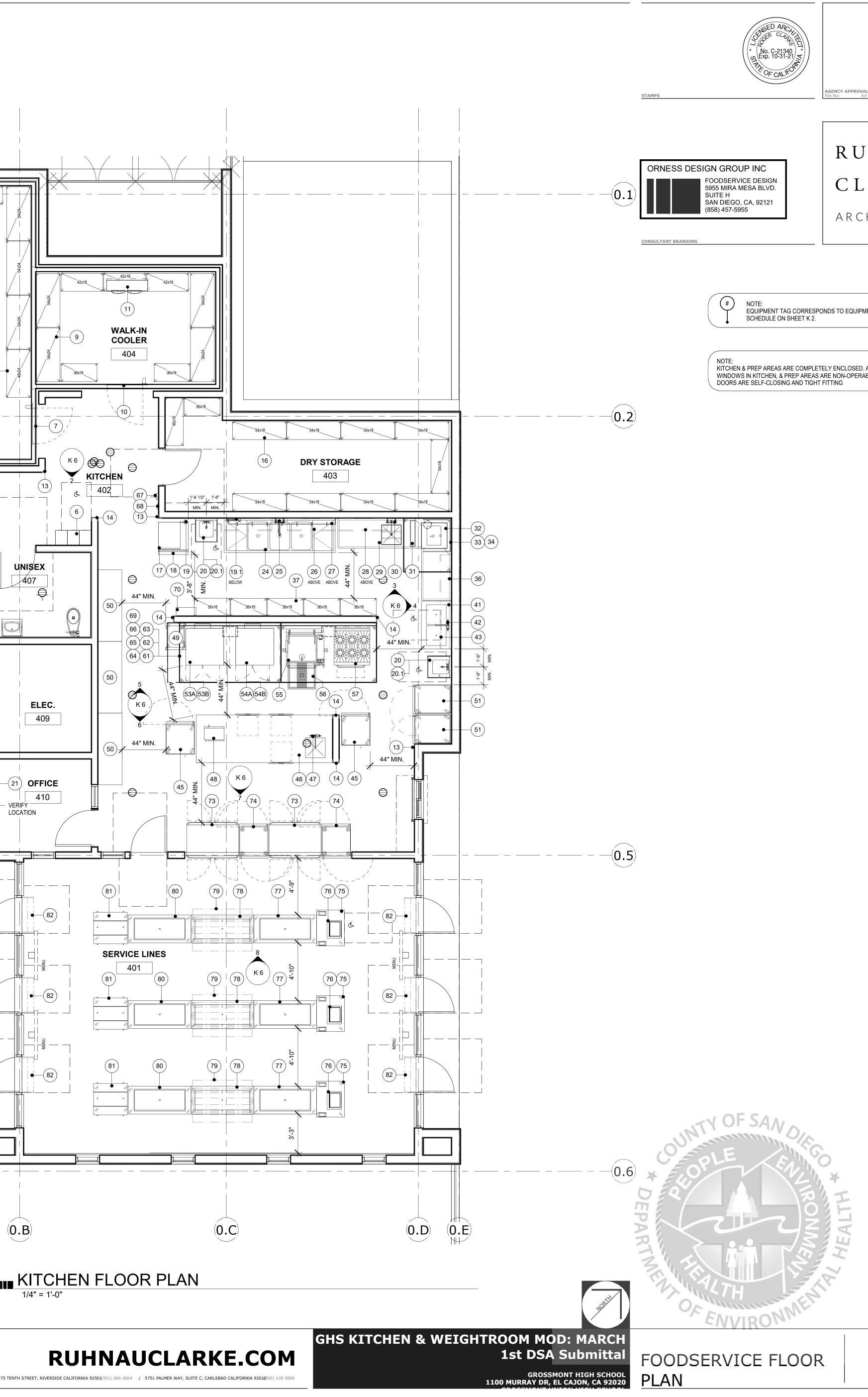
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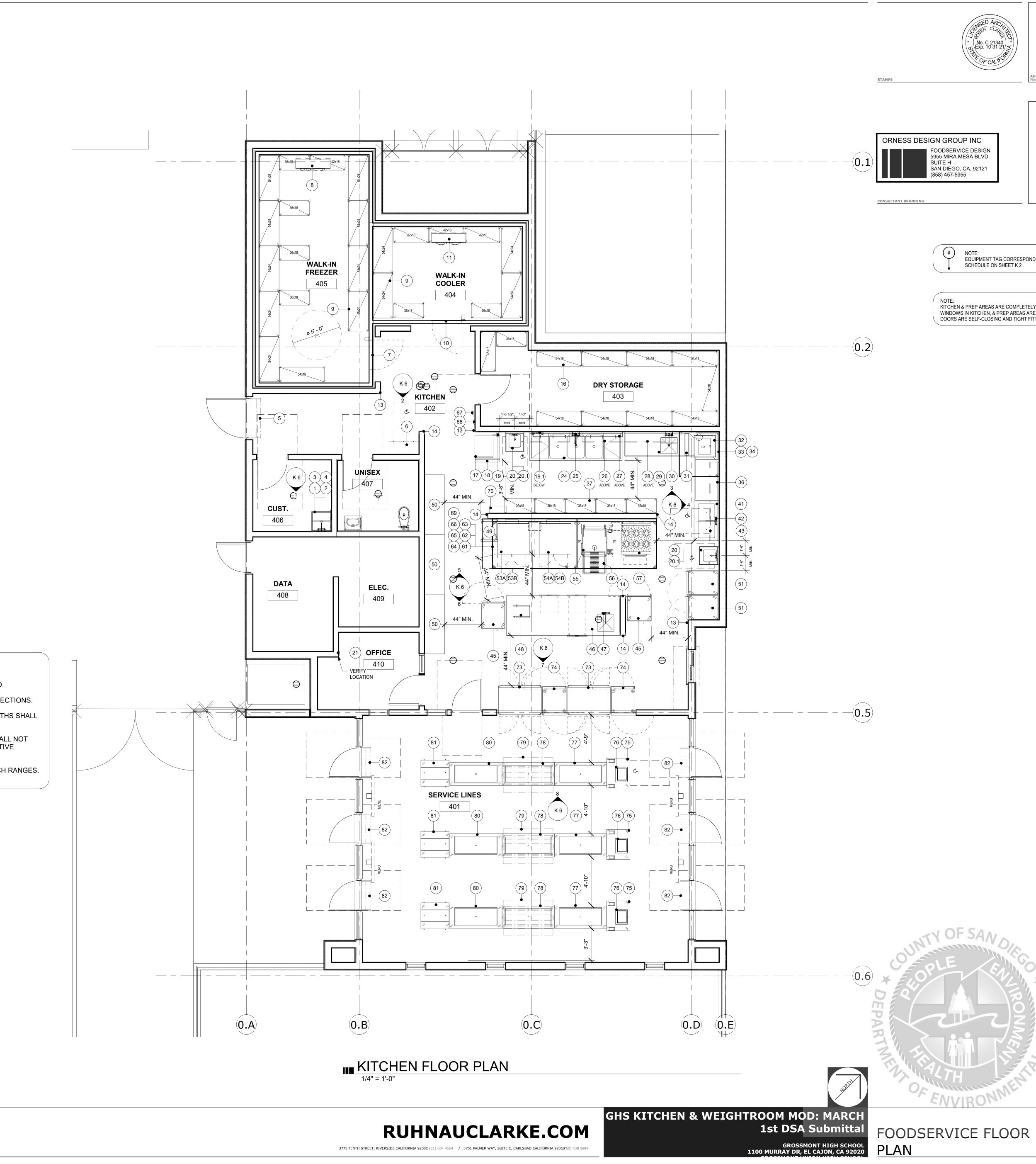


- A. ALL DIMENSIONS FOR ACCESS COMPLIANCE ARE TO FACE OF FINISH UNLESS OTHERWISE NOTED.
- B. AREAS WITH FLOOR DRAINS AND SINKS SHALL HAVE SLOPES NOT STEEPER THAN 1:48 IN ALL DIRECTIONS.
- C. FLOOR SINKS OR DRAINS OR TROUGHS EXPOSED TO P.O.T. OR TO PEDESTRIAN CIRCULATION PATHS SHALL HAVE 1/2" MAX. GRATE OPENINGS IN ALL DIRECTIONS (CBC SEC. 11B-302.3)
- D. OPERABLE PARTS OF ALL ACCESSIBLE ELEMENTS SHALL BE OPERABLE WITH ONE HAND AND SHALL NOT RQUIRE TIGHT GRASPING , PINCHING OR TWISTING OF THE WRIST. THE FORCE REQUIRED TO ACTIVE OPERABLE PARTS SHALL BE 5 POUNDS MAX. (CBC SEC. 11B-205 AND 11B-309.4)
- E. OPERABLE PARTS OF ALL ACCESSIBLE ELEMENTS SHALL BE PLACED WITHIN ACCESSBIBLE REACH RANGES.

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EQUIPMENT TAG CORRESPONDS TO EQUIPMENT

KITCHEN & PREP AREAS ARE COMPLETELY ENCLOSED. ANY AND ALL WINDOWS IN KITCHEN, & PREP AREAS ARE NON-OPERABLE AND ALL



										EQUIPMENT SCHEDULE			
EQUIPMENT CATEGORY	MANUFACTURER	MODEL	AMPS	VOLTS	PHASE CONNECTION	HOT WATER SIZE (IN)	DIRECT DRAIN SIZE (IN) INDIRECT DRAIN SIZE (IN)	GAS SIZE (IN)	втилн	EQUIPMENT REMARKS	WEIGHTS (LBS.)	C.F.C.I. D.F.C.I.	D.F.C.I. D.F.D.I.
MOP SINK, FLOOR MOUNTED (24"x24"x12") MOP SINK FAUCET					1/	2" 1/2"	3"			(PROVIDED & INSTALLED BY PLUMBING CONTRACTOR) NON-POROUS CONSTRUCTION. DRAIN DIRECTLY TO GREASE TRAP W/ INTEGRAL ATMOSPHERIC VACUUM BREAKER (PROVIDED & INSTALLED BY PLUMBER). G.C. TO PROVIDE WALL BACKING FOR SUPPORT		X X	
RACK, BRUSH/BROOM		B-0653								STEEL TYPE, PROVIDED BY K.E.C.		X	
WALL STORAGE WALL SHELF AIR CURTAIN	BY NSF FABRICATOR MARS AIR	LPN248-1UA-OB	5.1 A 1/6	115 V	1 DIRECT					STAINLESS STEEL. G.C. TO PROVIDE WALL BACKING FOR SUPPORT. ACTIVATED VIA MICRO-SWITCH WHEN DOOR IS OPENED	12 L/F 40		
EMPLOYEE LOCKERS WALK-IN FREEZER w/ LIGHTS	SALSBURY INDUSTRIES	62165GY-U	2 A	120 V	1 DIRECT					MIN. (1) TO BE ACCESSIBLE. U.L. LISTED PRE-FABRICATED INSULATED WALL PANELS W/ NSF APPROVED FINISH	60 2,857	X X	<u><</u>
WALK-IN FREEZER EVAPORATOR COIL (FAN) W/KE2 CONTRO		BEL0155	13.7 A	208 V	3 DIRECT		3/4"			VERIFY LOCATION & UTILITIES. INCLUDE TIME CLOCK FOR AIR DEFROST. DRAINS TO FLOOR SINK. SEE DETAILS SHEET FOR INFO.	78	X	× C
WIRE SHELVING, FREESTANDING WALK-IN COOLER w/ LIGHTS	METRO ARTIC		2 A	120 V	1 DIRECT					w/ 6" NSF CASTERS. NSF APPROVED FINISH. U.L. LISTED PRE-FABRICATED INSULATED WALL PANELS W/ NSF APPROVED FINISH	2,857	X X	X C
WALK-IN COOLER EVAPORATOR COIL (FAN) W/KE2 CONTROL REFRIGERATION RACK		BEL0095 ZS1-02Z-CT3-AST	1.8 A 30.6 A	115 V 208 V	1 DIRECT 3 DIRECT		3/4"			VERIFY LOCATION & UTILITIES. DRAINS TO FLOOR SINK. SEE DETAILS SHEET FOR INFO. VERIFY LOCATION. K.E.C. TO RUN REFRIGERATION LINESETS TO EQUIPMENT. E.C.'S TO PROVIDE POWER AND CONTROL WIRING TO EQUIPMENT. ROOF CURB/CAP, PENETRATIONS & WATERPROOFING BY G.C.	51 535		
CORNER GUARDS, L-SHAPE										STAINLESS STEEL. AT ALL EXPOSED KITCHEN CORNERS.		X	
CORNER GUARDS, U-SHAPE SPARE NUMBER										STAINLESS STEEL. AT ALL EXPOSED KITCHEN CORNERS.		X	
DRY SHELVING, FREESTANDING ICE MACHINES	METRO HOSHIZAKI	KM-520MAJ	10.6 A	115 V	1 DIRECT 1/	1"	3/4"			w/ 6" NSF CASTERS. NSF APPROVED FINISH. SELF-CONTAINED. AIR-COOLED. DRAINS TO FLOOR SINK.	175	X	X
BIN, ICE	HOSHIZAK	B-500SF				·	3/4"			DRAINS TO FLOOR SINK	140		
WATER FILTER, ICE BACKFLOW PREVENTOR	3M BY PLUMBER	HF160-CLS				2" 4"	1/2"			G.C.'S PLUMBING SUB TO ROUTE CONCEALED PIPING UNDERGROUND OR OVERHEAD TO ITEM #17. WALL BAKING BY G.C. DRAINS TO FLOOR SINK. PROVIDED & INSTALLED & CERTIFIED BY G.C.'S PLUMBING SUB. ROUTE PIPING CONCEALED TO FILTER ITEM #19.		X X	
HAND SINK, WALL MOUNT FAUCET, ELECTRIC	JOHN BOOS	PBHS-ADA-P-STD-SSLF EC-3105-HG	२	120.1/	1 5-15P 1/		1/2"			STAINLESS STEEL. 16"x17"x6"D. PROVIDE 6" STAINLESS STEEL SPLASHGUARD AS REQUIRED USED FOR HAND SINK	35	X X	
INTELLIGATE WEB-BASED GATEWAY	E-CONTROL SYSTEMS, INC.			120 V 110 V	1 5-15P 1/ 1 +DATA	<u>د</u> ۱/۲ ^{۰۰}				DATA POWER LOCATED IN OFFICE. VERIFY LOCATION PREFERENCE.		X X	
INTELLISENSOR FOR TEMPERATURE & DOOR SPARE NUMBER	E-CONTROL SYSTEMS, INC.									WIRE TO WALK-IN DOORS & EVAPS. WIRELESS TRANSMITTED TO #21 IN OFFICE. LOCATED ABOVE WALK-INS.		X	
3 - COMPARTMENT SINK	BY NSF FABRICATOR	69105					3"			20"x28"x14"D., W/ INTEGRATED 18" MIN. DRAINBOARD EACH SIDE AND 8" BACKSPLASH. DRAINS TO FLOOR SINK (FLOOR SINK TO HAVE 3" TRAPPED DRAIN)	24 L/F	X	
PRE-RINSE FAUCET, BACKSPLASH MOUNT WALL STORAGE WALL SHELF	FISHER BY NSF FABRICATOR	68195			1/	2" 1/2"				G.C. TO PROVIDE WALL BACKING FOR SUPPORT	12 L/F		
POT RACK, STAINLESS STEEL WALL STORAGE WALL SHELF	BY NSF FABRICATOR BY NSF FABRICATOR									G.C. TO PROVIDE WALL BACKING FOR SUPPORT G.C. TO PROVIDE WALL BACKING FOR SUPPORT	12 L/F 12 L/F		
SOILED DISH TABLE w/ SCRAPPED SINK	BY NSF FABRICATOR						1"			STAINLESS STEEL. DRAINS TO FLOOR SINK.	24 L/F	X	
PRE-RINSE FAUCET, BACKSPLASH MOUNT	FISHER BY NSF FABRICATOR	67997			1/	2" 1/2"	1/2"			DRAINS TO FLOOR SINK		X X	
NAREWASHER, DOOR TYPE, HIGH TEMP w/ BOOSTER TYPE-II STEAM EXHAUST HOOD	HOBART CAPTIVE AIRE	AM16T-BAS-2 5424 VHB-G-REM1	52.5 A	208 V	3 DIRECT 1/	2" 3/4"	1 1/2"			DRAINS TO FLOOR SINK NOT CONNECTED TO GREASE INTERCEPTOR PER 2019 CPC CONSTRUCTED & INSTALLED PER U.L. 710 SPECIFICATIONS.	357 184		
EXHAUST FAN		J424 VIID-G-ILLIWI		208 V	1 DIRECT					VERIFY LOCATION. SEE MECHANICAL DWGS FOR SPECIFICATIONS	104	X	
SPARE NUMBER DISH TABLE, CLEAN	BY NSF FABRICATOR									STAINLESS STEEL	24 L/F	X	
POT SHELVING, FREESTANDING SPARE NUMBER	METRO									w/ 6" NSF CASTERS. NSF APPROVED FINISH.		X	X
SPARE NUMBER													
SPARE NUMBER PREP TABLE w/ DOUBLE PREP SINK, ADA	BY NSF FABRICATOR	HUD #72541-01					1"			STAINLESS STEEL. 20"X20"x6"D BOWL. DRAINS TO FLOOR SINK.	24 L/F	X	
FAUCET WALL STORAGE WALL SHELF	FISHER BY NSF FABRICATOR	57665			1/	2" 1/2"				USED FOR PREP SINK G.C. TO PROVIDE WALL BACKING FOR SUPPORT	12 L/F	X	
SPARE NUMBER												^	
INSULATED HOT CABINET, MOBILE ISLAND PREP TABLE w/ INTEGRAL PREP SINK	CRES COR BY NSF FABRICATOR	H-137-SUA-12D	12 A	120 V	1 5-15P		1"			ON LOCKING CASTERS STAINLESS STEEL. 20"x20"x12"D BOWL. MEETS EHP-883. DRAINS TO FLOOR SINK.	360 24 L/F	X	X
FAUCET COMMERCIAL MICROWAVE OVEN	FISHER PANASONIC	57665 NE-1054F	13.4 A	120 V	1/ 1 5-15P	2" 1/2"				USED FOR PREP SINK	40	Х	
RACK, PAN	GSW USA	AAR-2022W	15.4 A	120 V							38		X
WORK TABLE COOK & HOLD QUIKTHERM, MOBILE	JOHN BOOS CRES COR	ST4-2472SSK RO-151-FW-UA-18D	30 A	208 V	3 6-50P					STAINLESS STEEL. ON LOCKING CASTERS. ON LOCKING CASTERS	125 392	X	X X
SPARE NUMBER								2/41 50					
CONVECTION OVEN, GAS CONVECTION OVEN, GAS	BLODGETT BLODGETT	ZEPHAIRE-200-G-ES ZEPHAIRE-200-G-ES	8 A 3/4 8 A 3/4	115 V	1 5-15P 1 5-15P			3/4" 50,	000 Btu/h 000 Btu/h	ON LEGS	596 596	X X	X
CONVECTION OVEN, GAS CONVECTION OVEN, GAS	BLODGETT BLODGETT	ZEPHAIRE-200-G-ES ZEPHAIRE-200-G-ES	8 A 3/4 8 A 3/4		1 5-15P 1 5-15P				000 Btu/h 000 Btu/h	ON LEGS	596 596	X	< X
TILTING SKILLET, GAS	GROEN	BPM-30GC	5 A 5/4	115 V		2" 1/2"	0"	,	,000 Btu/h	30 GALLONS	586		x
LOOR TROUGH -BURNER RANGE w/ CONVECTION OVEN, GAS	BY NSF FABRICATOR MONTAGUE	HUD #72541-01 V136-5	3.4 A	120 V	1 5-15P		۷	1" 220	,000 Btu/h	TOP OF DRAIN COVER MUST BE LEVEL WITH FINISH FLOOR AND OPENING 1/2" MAX. ON LEGS	710	X X	x
PARE NUMBER PARE NUMBER												_	_
PARE NUMBER		000/117 -											
YPE-I GREASE EXHAUST HOOD w/ LIGHTS EXHAUST FAN	CAPTIVE AIRE	6024 ND-2	5 A 3	120 V 460 V	1 DIRECT 3 DIRECT					CONSTRUCTED & INSTALLED PER U.L. 710 SPECIFICATIONS. VERIFY LOCATION. SEE MECHANICAL DWGS FOR SPECIFICATIONS	1,476	X X	
/AKE-UP AIR STAINLESS STEEL WALL PANELS			5	460 V	3 DIRECT					VERIFY LOCATION. SEE MECHANICAL DWGS FOR SPECIFICATIONS FROM TOP OF COVE BASE TO BOTTOM OF HOOD		X X	
QUICK GAS DISCONNECT	T&S BRASS	D ///2								QUICK GAS CONNECTORS TO COMPLY WITH ANSI Z21.69		X	
FIRE SUPPRESSION SYSTEM; ANSUL AUTOMAN	ANSUL	R-102	4.3 A 3	460 V	3 DIRECT					SEE MECH. DWGS. MICROSWITCH TO MUA & UTILITIES AT HOOD. FIRE SUPPRESSION SYSTEM TO BE SUBMITTED WITH FIRE PROTECTION COMPANY UNDER SEPARATE PERMIT. AN AUTOMATIC EXTINGUISHING SYSTEM SHALL BE PROVIDED COMMERCIAL-TYPE FOOD HEATING EQUIPMENT THAT PRODUCES GREASE-LADEN VAPORS AND SHALL COMPLY WITH 2019 CFC, CMC AND 2017 NFPA 17A.		X	
REMOTE PULL STATION FOR FIRE SUPPRESSION SYSTEM										FURNISHED & INSTALLED BY K.E.C. OCTAGONAL JUNCTION BOX ROUGHED-IN BY E.C. PROVIDED BY K.E.C. INSTALLED BY G.C., TO BE LOCATED IN KITCHEN AREA PER FIRE INSPECTOR (CFS 904.11)		X X	
GAS SHUT OFF VALVE	CAPTIVE AIRE		2 A	120 V	1 DIRECT					KEC TO PROVIDE GAS SHUT OFF VALVE, INSTALLED BY PLUMBER		X	
NALL MOUNTED CONTROL CABINET		DCV-1011								SMART CONTROLS THERMOSTATIC CONTROL w/ RELAY ON/OFF w/ SUPPLY		X	
PARE NUMBER EFRIGERATOR, PASS-THRU	VICTORY	RS-2D-S1-PT-HC	8.5 A 1/3	115 V	1 5-15P					SELF-CONTAINED. ON LEGS	525	X	x
CABINET, WARMING & HOLDING, PASS-THRU	CRES COR	H-137-PSUA-12D	16 A	120 V	1 5-20P					ON LEGS	400	X	X
P.O.S. CART P.O.S. & CARD READER	GA SYSTEMS	D3136A	5 A	120 V	1 +DATA					ON LOCKNG CASTERS PROVIDE FOR CAT V CABLE AND PHONE		X	<u>к</u> Х
SERVING CART, COLD SERVING CART, HOT	GA SYSTEMS GA SYSTEMS	C5	5.5 A 22 A	120 V 120 V	1 5-15P 1 5-30P					ON LOCKING CASTERS ON LOCKING CASTERS	350 350	X	X X
OOUBLE SIDED SNEEZE GUARD, SELF-SERVE	GA SYSTEMS									w/ STAINLESS STEEL POSTS & TEMPERED GLASS. SEE ELEVATIONS FOR DESIGN. MEETS EHP-883.		X X	X X
SERVING CART, COLD MILK COOLER	GA SYSTEMS BEVERAGE AIR	C5 ST34HC-S	5.5 A 4 A 1/4	120 V 115 V	1 5-15P 1 5-15P					ON LOCKING CASTERS SELF-CONTAINED. ON LOCKING CASTERS.	350 240	X X	X X
AIR CURTAIN	MARS AIR	LPN236-1UA-OB	5.1 A 1/6		1 DIRECT					ACTIVATED VIA MICRO-SWITCH WHEN DOOR IS OPENED	32	X	

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EQUIPMENT MANUFACTURER & MODEL NUMBER ARE FOR REFERENCE ONLY. VERIFY ACTUAL EQUIPMENT MANUFACTURER & MODEL NUMBER WITH KITCHEN EQUIPMENT CONTRACTOR'S SUBMITTAL PACKAGE (SPECIFICATIONS & CUT-SHEETS)

ALL FOOD-RELATED & UTENSIL-RELATED EQUIPMENT SHALL MEET OR BE EQUIVALENT TO SANITATION STANDARDS ESTABLISHED BY AN AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI) ACCREDITED PROGRAM

STAMPS	* No. C-2134 Mo. C-2134 MEXP. 10-31-2 FR. OF CAL
ORNESS DES	IGN GROUP INC
	FOODSERVICE DESIGN 5955 MIRA MESA BLVD. SUITE H SAN DIEGO, CA, 92121 (858) 457-5955

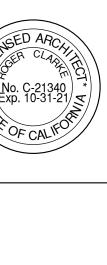
CONSULTANT BRANDING



GHS KITCHEN & WEIGHTROOM MOD: MARCH 1st DSA Submittal GROSSMONT HIGH SCHOOL 1100 MURRAY DR, EL CAJON, CA 92020



FOODSERVICE EQUIPMENT SCHEDULE



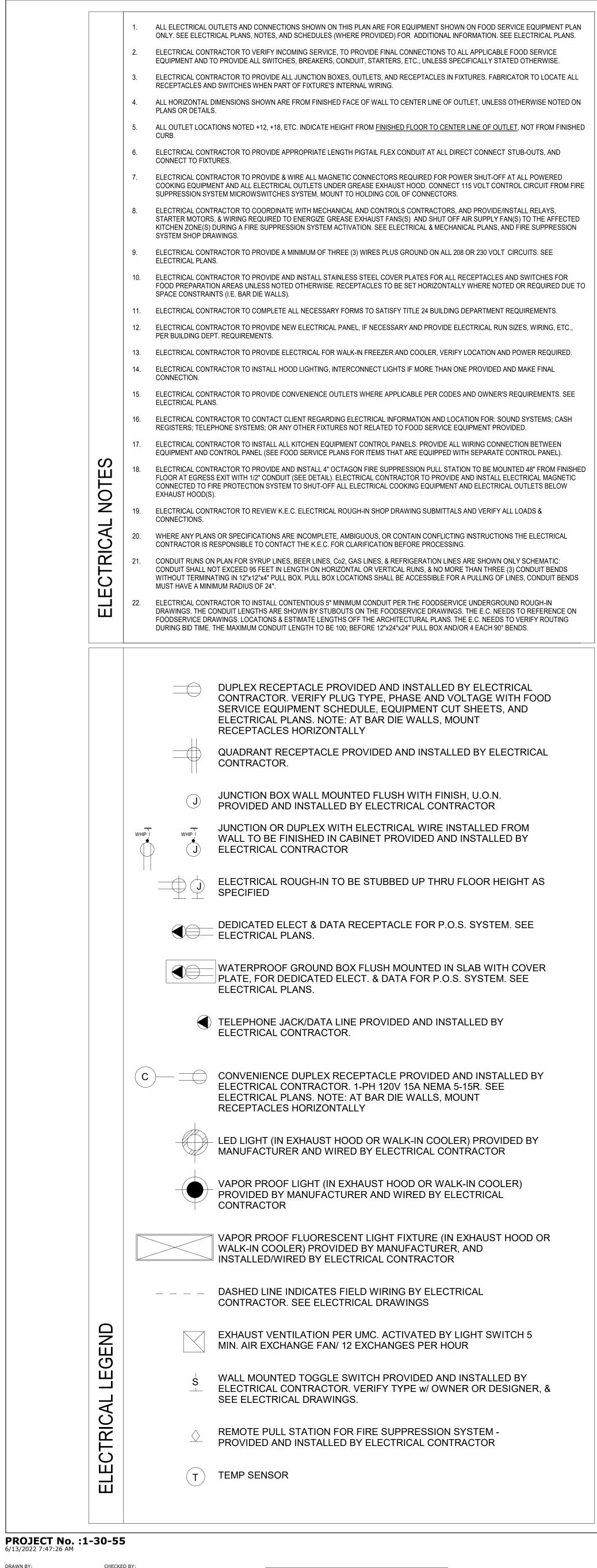
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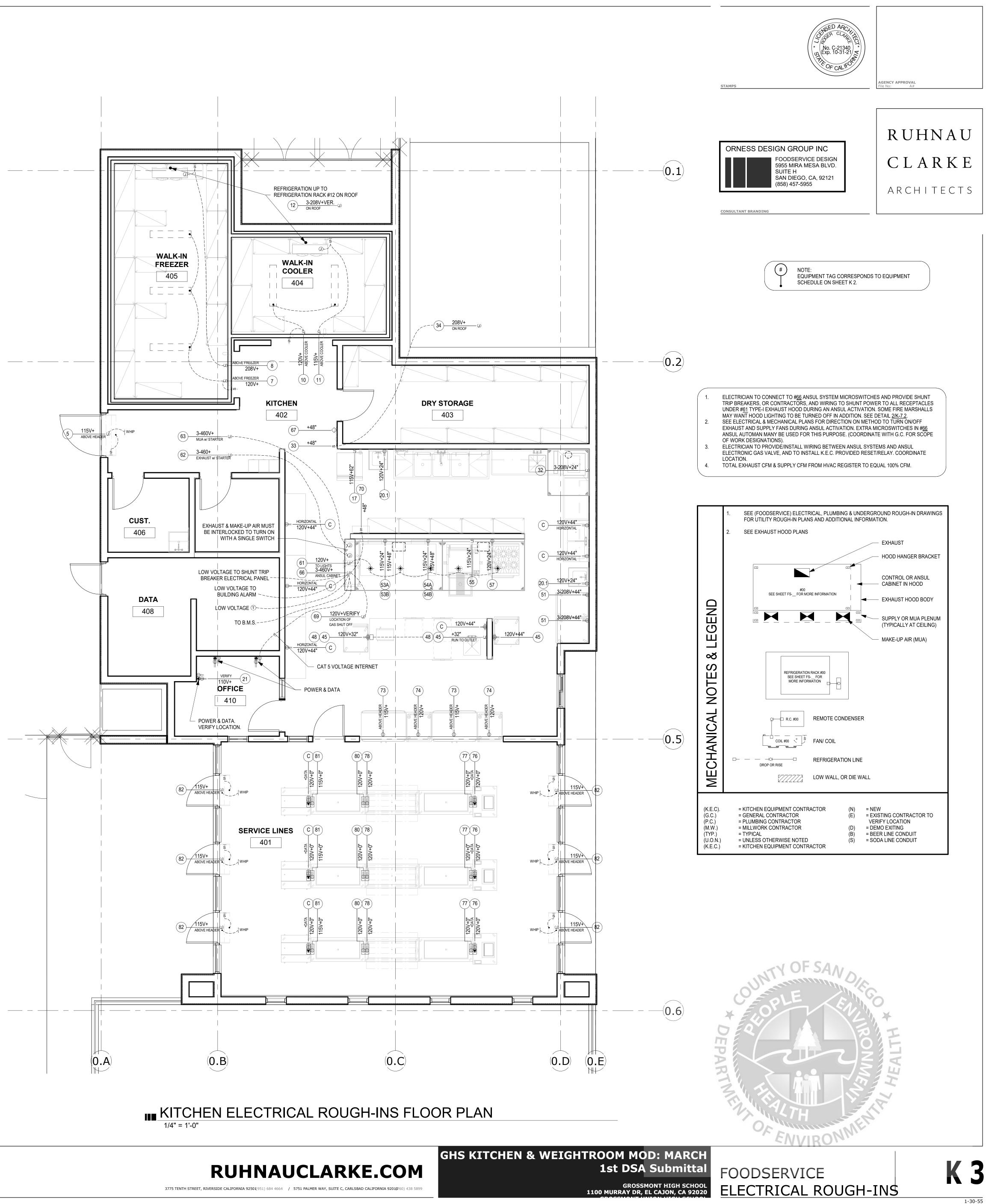
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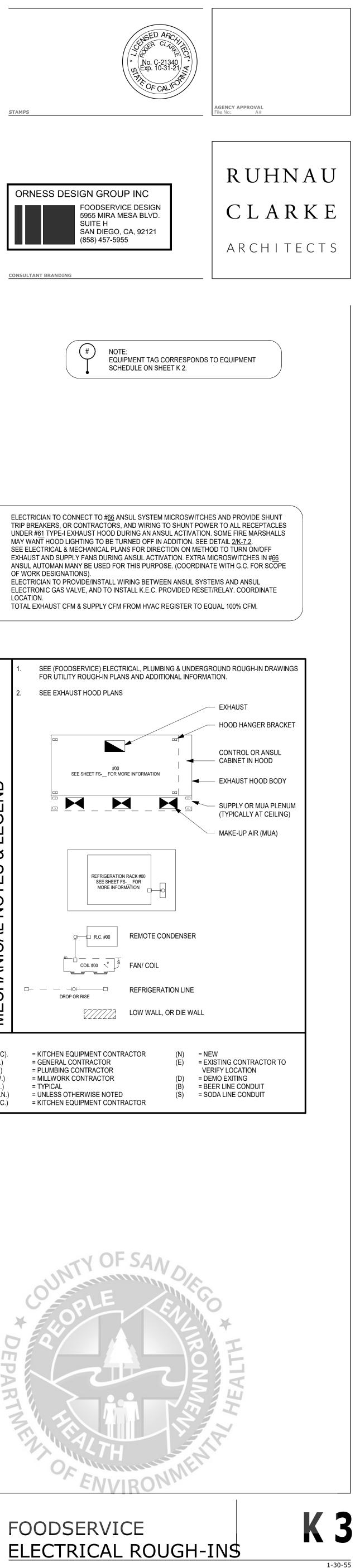




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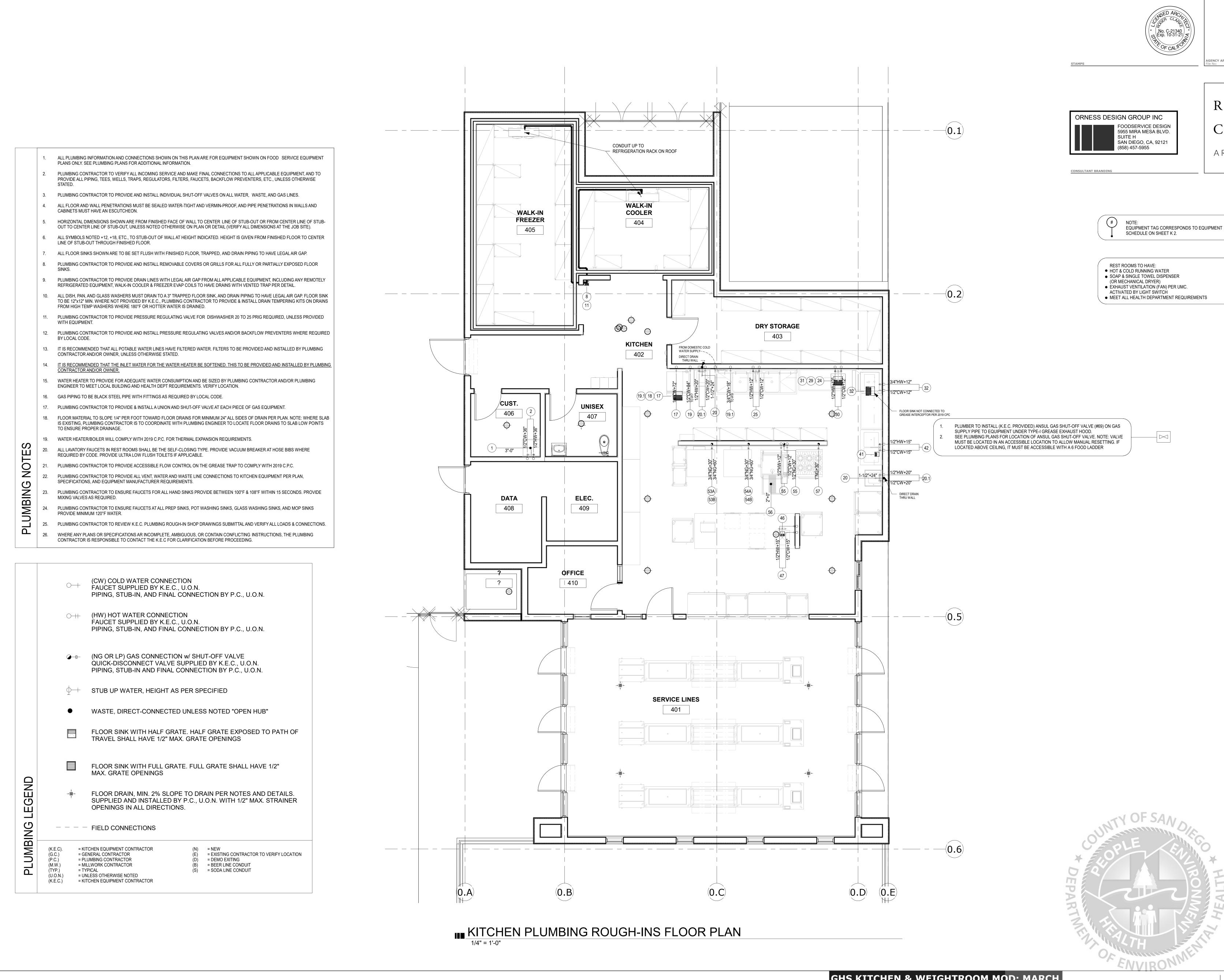
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	3.	PLUMBING CONTRACTOR TO PROVIDE AND INSTALL INDIVIDUAL SHUT-OFF VALVES ON ALL WATER, WASTE, AND GAS
	4.	ALL FLOOR AND WALL PENETRATIONS MUST BE SEALED WATER-TIGHT AND VERMIN-PROOF, AND PIPE PENETRATIONS CABINETS MUST HAVE AN ESCUTCHEON.
	5.	HORIZONTAL DIMENSIONS SHOWN ARE FROM FINISHED FACE OF WALL TO CENTER LINE OF STUB-OUT OR FROM CEN OUT TO CENTER LINE OF STUB-OUT, UNLESS NOTED OTHERWISE ON PLAN OR DETAIL (VERIFY ALL DIMENSIONS AT TH
	6.	ALL SYMBOLS NOTED +12, +18, ETC., TO STUB-OUT OF WALL AT HEIGHT INDICATED. HEIGHT IS GIVEN FROM FINISHED LINE OF STUB-OUT THROUGH FINISHED FLOOR.
	7.	ALL FLOOR SINKS SHOWN ARE TO BE SET FLUSH WITH FINISHED FLOOR, TRAPPED, AND DRAIN PIPING TO HAVE LEGA
	8.	PLUMBING CONTRACTOR TO PROVIDE AND INSTALL REMOVABLE COVERS OR GRILLS FOR ALL FULLY OR PARTIALLY E SINKS.
	9.	PLUMBING CONTRACTOR TO PROVIDE DRAIN LINES WITH LEGAL AIR GAP FROM ALL APPLICABLE EQUIPMENT, INCLUD REFRIGERATED EQUIPMENT, WALK-IN COOLER & FREEZER EVAP COILS TO HAVE DRAINS WITH VENTED TRAP PER DE
	10.	ALL DISH, PAN, AND GLASS WASHERS MUST DRAIN TO A 3" TRAPPED FLOOR SINK, AND DRAIN PIPING TO HAVE LEGAL TO BE 12"x12" MIN. WHERE NOT PROVIDED BY K.E.C., PLUMBING CONTRACTOR TO PROVIDE & INSTALL DRAIN TEMPEF FROM HIGH TEMP WASHERS WHERE 180°F OR HOTTER WATER IS DRAINED.
	11.	PLUMBING CONTRACTOR TO PROVIDE PRESSURE REGULATING VALVE FOR DISHWASHER 20 TO 25 PRIG REQUIRED, WITH EQUIPMENT.
	12.	PLUMBING CONTRACTOR TO PROVIDE AND INSTALL PRESSURE REGULATING VALVES AND/OR BACKFLOW PREVENTE BY LOCAL CODE.
	13.	IT IS RECOMMENDED THAT ALL POTABLE WATER LINES HAVE FILTERED WATER. FILTERS TO BE PROVIDED AND INSTAL CONTRACTOR AND/OR OWNER, UNLESS OTHERWISE STATED.
	14.	IT IS RECOMMENDED THAT THE INLET WATER FOR THE WATER HEATER BE SOFTENED. THIS TO BE PROVIDED AND INSTACTOR AND/OR OWNER.
	15.	WATER HEATER TO PROVIDE FOR ADEQUATE WATER CONSUMPTION AND BE SIZED BY PLUMBING CONTRACTOR AND ENGINEER TO MEET LOCAL BUILDING AND HEALTH DEPT REQUIREMENTS. VERIFY LOCATION.
	16.	GAS PIPING TO BE BLACK STEEL PIPE WITH FITTINGS AS REQUIRED BY LOCAL CODE.
	17.	PLUMBING CONTRACTOR TO PROVIDE & INSTALL A UNION AND SHUT-OFF VALVE AT EACH PIECE OF GAS EQUIPMENT.
	18.	FLOOR MATERIAL TO SLOPE 1/4" PER FOOT TOWARD FLOOR DRAINS FOR MINIMUM 24" ALL SIDES OF DRAIN PER PLAN IS EXISTING, PLUMBING CONTRACTOR IS TO COORDINATE WITH PLUMBING ENGINEER TO LOCATE FLOOR DRAINS TO TO ENSURE PROPER DRAINAGE.
	19.	WATER HEATER/BOILER WILL COMPLY WITH 2019 C.P.C. FOR THERMAL EXPANSION REQUIREMENTS.
NOTES	20.	ALL LAVATORY FAUCETS IN REST ROOMS SHALL BE THE SELF-CLOSING TYPE. PROVIDE VACUUM BREAKER AT HOSE E REQUIRED BY CODE. PROVIDE ULTRA LOW FLUSH TOILETS IF APPLICABLE.
0	21.	PLUMBING CONTRACTOR TO PROVIDE ACCESSIBLE FLOW CONTROL ON THE GREASE TRAP TO COMPLY WITH 2019 C
Z (')	22.	PLUMBING CONTRACTOR TO PROVIDE ALL VENT, WATER AND WASTE LINE CONNECTIONS TO KITCHEN EQUIPMENT PL SPECIFICATIONS, AND EQUIPMENT MANUFACTURER REQUIREMENTS.
3IN	23.	PLUMBING CONTRACTOR TO ENSURE FAUCETS FOR ALL HAND SINKS PROVIDE BETWEEN 100°F & 108°F WITHIN 15 SE MIXING VALVES AS REQUIRED.
PLUMBING	24.	PLUMBING CONTRACTOR TO ENSURE FAUCETS AT ALL PREP SINKS, POT WASHING SINKS, GLASS WASHING SINKS, AN PROVIDE MINIMUM 120°F WATER.
	25.	PLUMBING CONTRACTOR TO REVIEW K.E.C. PLUMBING ROUGH-IN SHOP DRAWINGS SUBMITTAL AND VERIFY ALL LOAI
Δ	26	WHERE ANY PLANS OR SPECIFICATIONS AR INCOMPLETE, AMBIGUOUS, OR CONTAIN CONFLICTING INSTRUCTIONS, T



3775 TENTH STREET, RIVERSIDE CALIFORNIA 92501(951) 684 4664 / 5751 PALMER WAY, SUITE C, CARLSBAD CALIFORNIA 9201(960) 438 5899



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FOODSERVICE PLUMBING ROUGH-INS

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	 4. THESE PL ELECTRIC 5. SEE FS DI CONDUIT: 6. SEE FS DI CONDUIT: CONDUIT: 	ABING PLANS FOR ROUTING OF DRAINS TO GREASE INTERCEPTOR. ANS ONLY SHOW ITEMS RELATED TO FS EQUIPMENT. SEE PLUMBING & CAL PLANS FOR ADDITIONAL INFORMATION. ETAILS FOR SODA CHASE INFORMATION. 5" SCH 40 PVC OR CODE APPROVED CHASE. ETAILS FOR BEER CHASE INFORMATION. 6" SCH 40 PVC OR CODE APPROVED CHASE FOR 4, 6 OR 8 PRODUCT LINES 8" SCH 40 PVC OR CODE APPROVED CHASE FOR 4, 6 OR 8 PRODUCT LINES			
	7. SEE FS DI	ETAILS FOR FLOOR SINK INFORMATION.			
	$\rightarrow \bigotimes_{l}^{\downarrow} \leftarrow$	FLOOR DRAIN, MIN. 1/4": 12" SLOPE TO DRAIN PER NOTES AND DETAILS. SUPPLIED AND INSTALLED BY P.C., U.O.N.			
	•	WASTE, DIRECT-CONNECTED UNLESS NOTED "OPEN HUB"			
		FLOOR SINK WITH HALF GRATE. HALF GRATE EXPOSED TO PATH OF TRAVEL SHALL HAVE 1/2" MAX. GRATE OPENINGS			
		FLOOR SINK WITH FULL GRATE. FULL GRATE SHALL HAVE 1/2" MAX. GRATE OPENINGS			
END END	(四) (四) (四) (四) (四) (四) (四) (四) (四) (四)	DEMO EXISTING			
&LEGEND		GALVANIZED METAL CURB LOCATION (TYPICALLY 4" OR 6" HIGH)			
S S		MILLWORK METAL CURB LOCATION (TYPICALLY 4" OR 6" HIGH)			
NOTE		LOW WALL, OR DIE WALL			
		CONDUIT CHASE UP (ABOVE GROUND, THROUGH WALL OR CEILING) BEER, SODA & SIZE TO BE SPECIFIED ON PLAN			
NNC		CONDUIT CHASE DOWN (BELOW DECK OR GRADE) BEER, SODA & SIZE TO BE SPECIFIED ON PLAN			
(GR(o	Co2 LINE			
UNDERGROUND	(G.C.) = GENEF (P.C.) = PLUME (M.W.) = MILLW (TYP.) = TYPICA (U.O.N.) = UNLES	EN EQUIPMENT CONTRACTOR(N) = NEWRAL CONTRACTOR(E) = EXISTING CONTRACTOR TO VERIFY LOCATIONBING CONTRACTOR(D) = DEMO EXITINGORK CONTRACTOR(B) = BEER LINE CONDUITAL(S) = SODA LINE CONDUITEN EQUIPMENT CONTRACTOR(S) = SODA LINE CONDUIT			
	1				

REVISION No.____ DATE____ DESCRIPTION REVISION No.____ DATE____ DESCRIPTION____ REVISION No.____ DATE____ DESCRIPTION____ REVISION No.____ DATE____ DESCRIPTION____

SEE (FOODSERVICE) MECHANICAL, ELECTRICA, & PLUMBING ROUGH-IN DRAWINGS

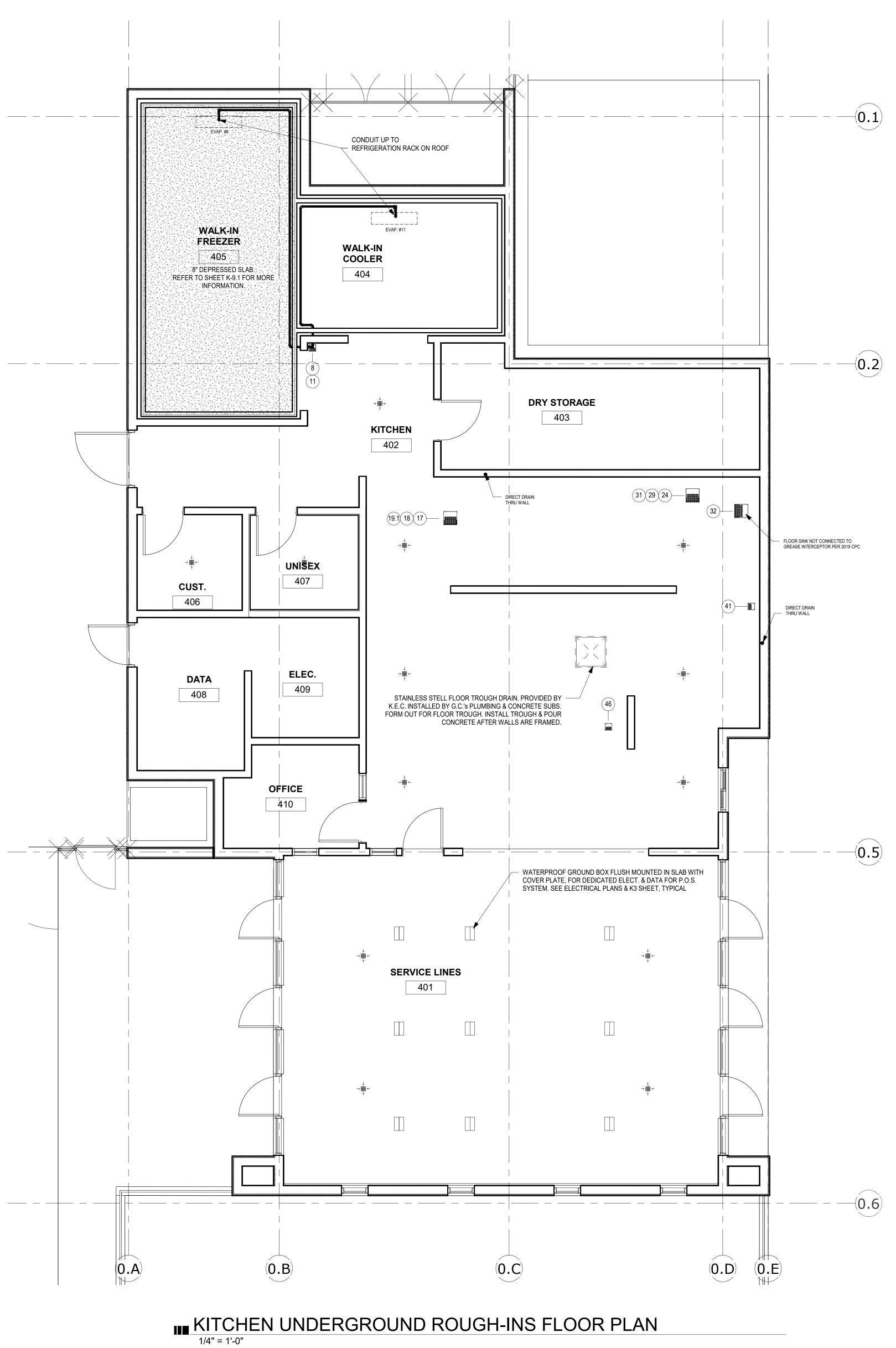
LOCATIONS OF FLOOR SINKS SHOWN ARE CRITICAL DIMENSIONS. LOCATIONS OF FLOOR DRAINS ARE APPROXIMATE.

FOR UTILITY ROUGH-IN PLANS AND ADDITIONAL INFORMATION.

2.

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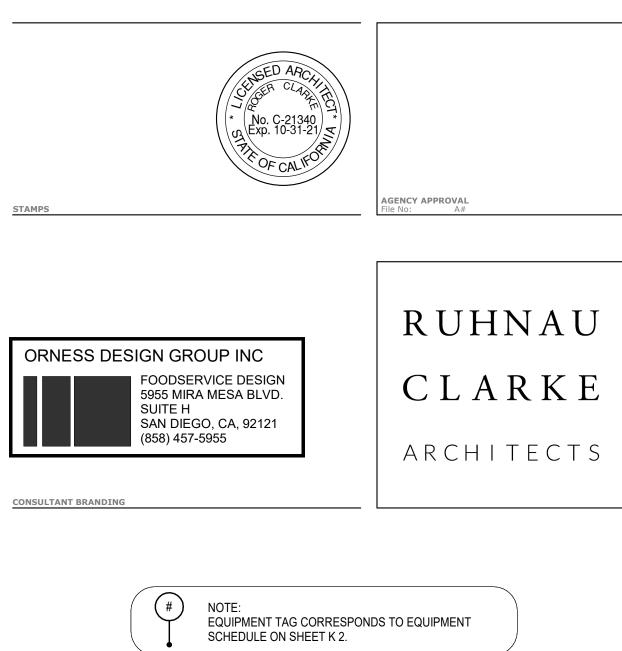




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FOODSERVICE UNDERGROUND

ENVIRON

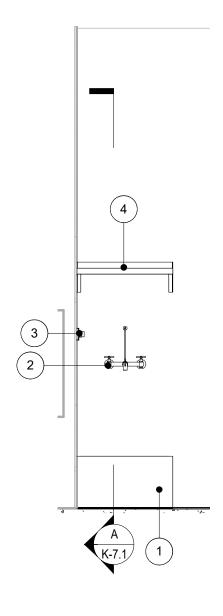




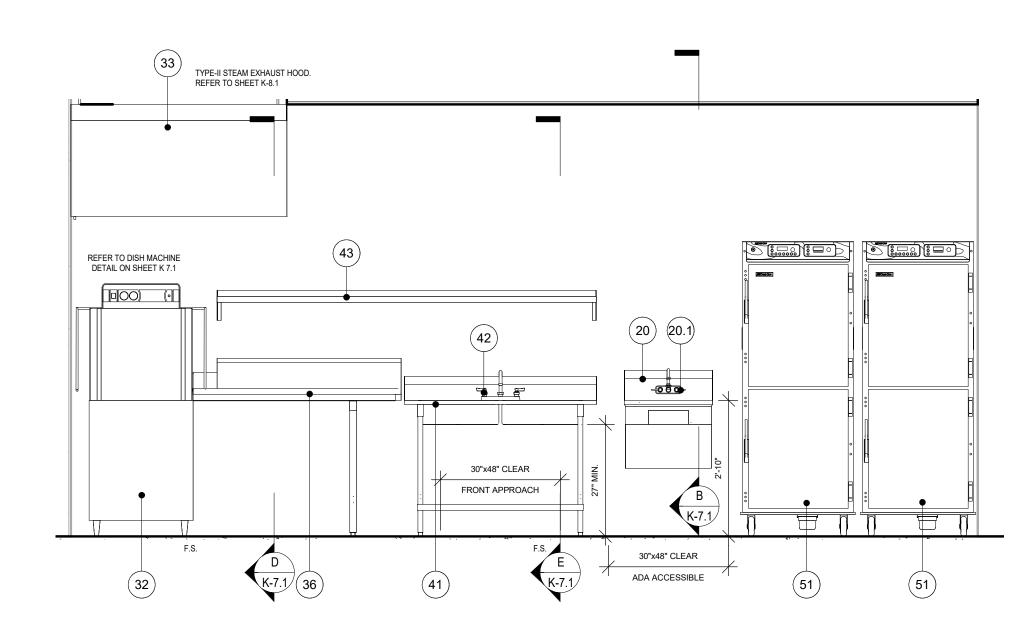








ELEVATION 1 - MOP SINK 1/2" = 1'-0"

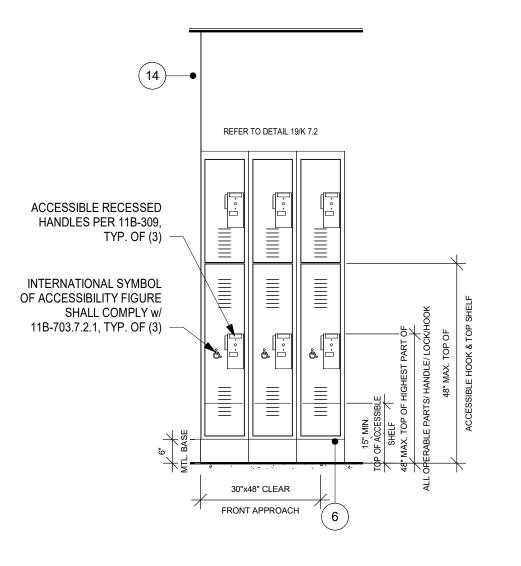


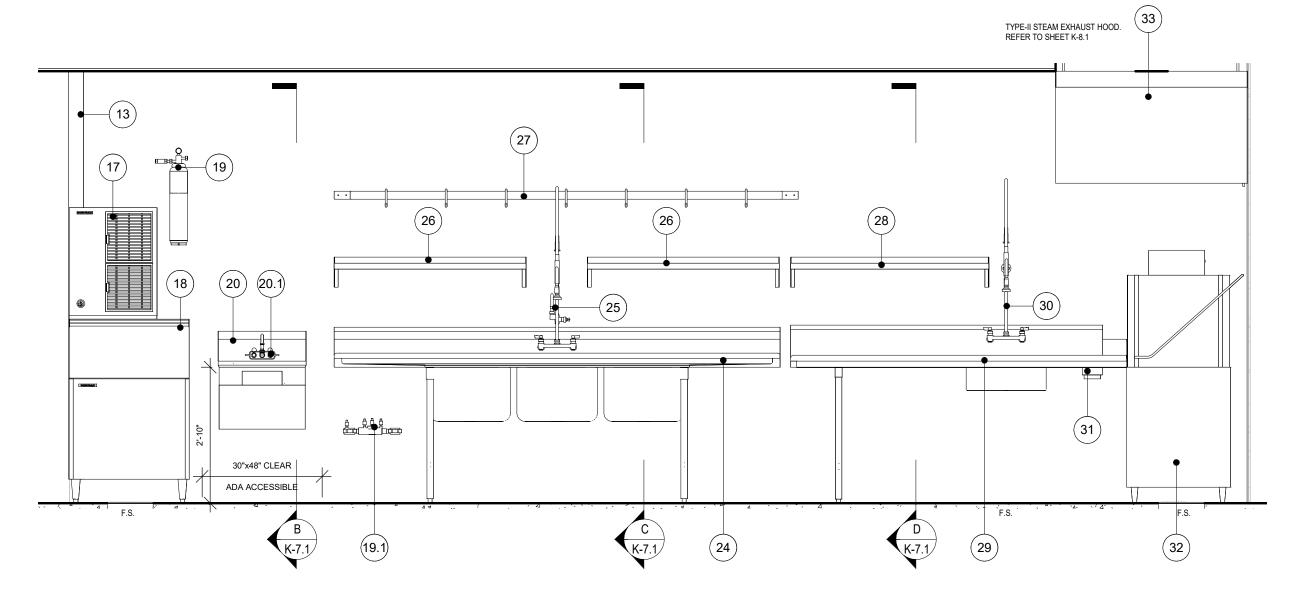
ELEVATION 4 - PREP 1/2" = 1'-0"

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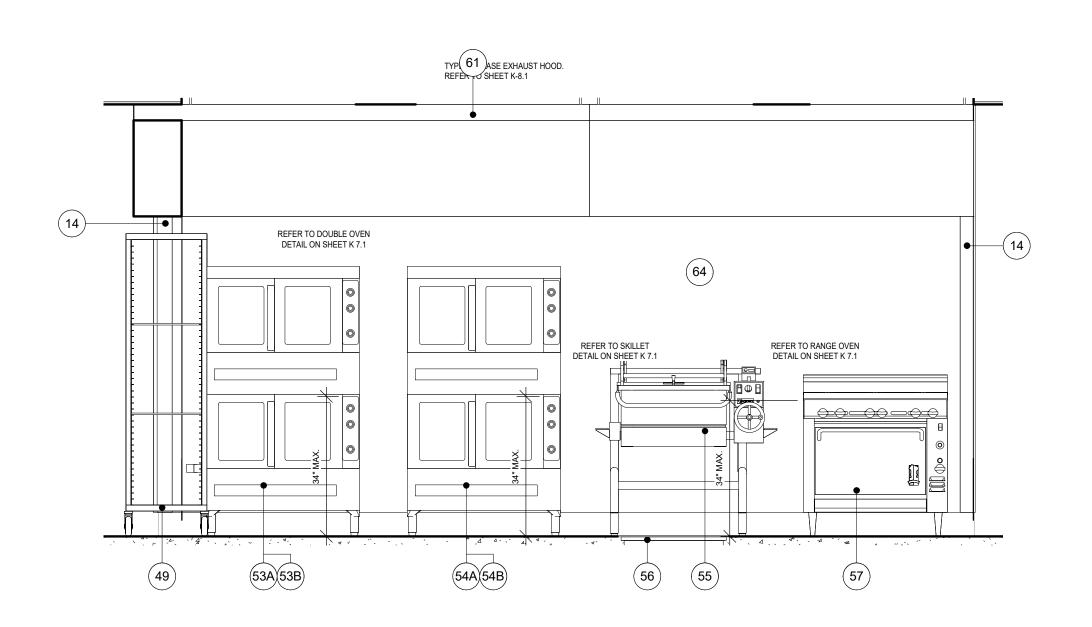
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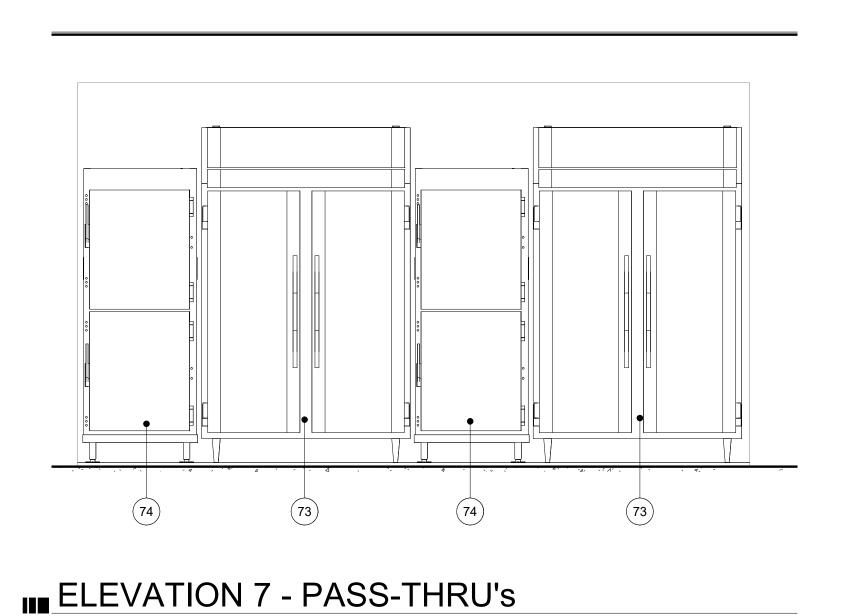
ELEVATION 2 - EMPLOYEE LOCKERS

ELEVATION 3 - DISH WASHING 1/2" = 1'-0"



ELEVATION 5 - COOKLINE 1/2" = 1'-0"

1/2" = 1'-0"



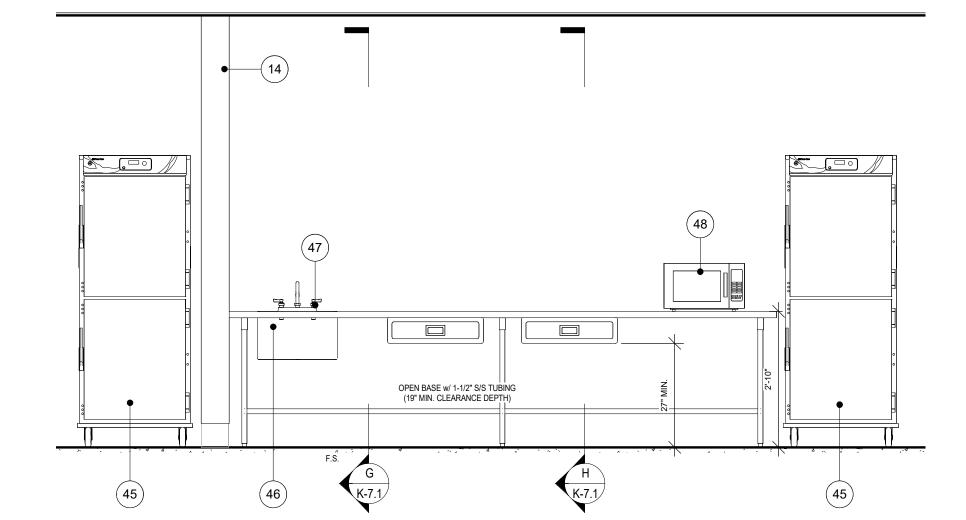


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FOODSERVICE ELEVATIONS

(79) SIDE PANELS, BOTH SIDES 💛 8" MIN 81 (78) (77) 80 75 ELEVATION 8 - SERVICE LINE 1/2" = 1'-0" ENVIRON









CONSULTANT BRANDING



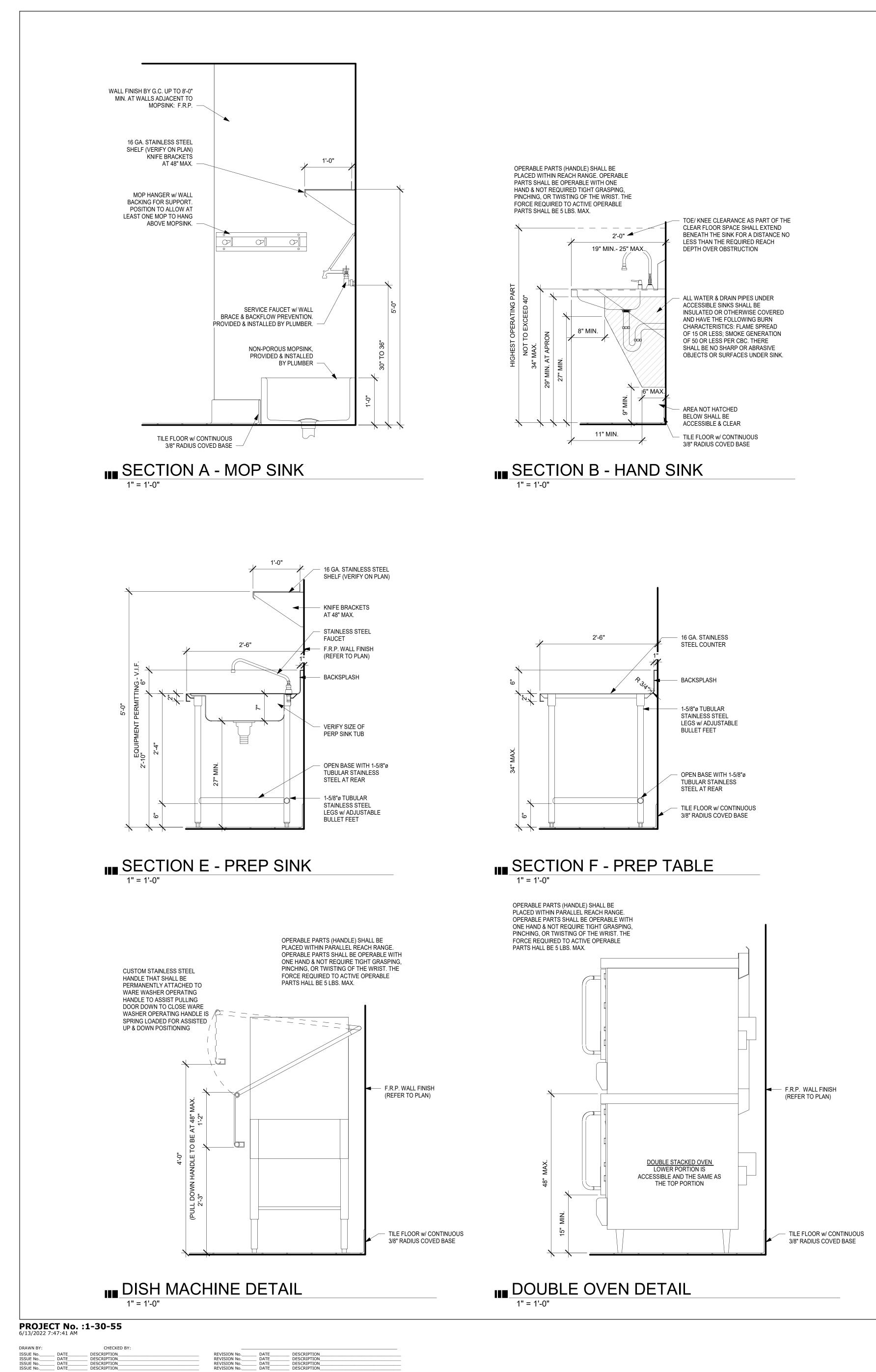


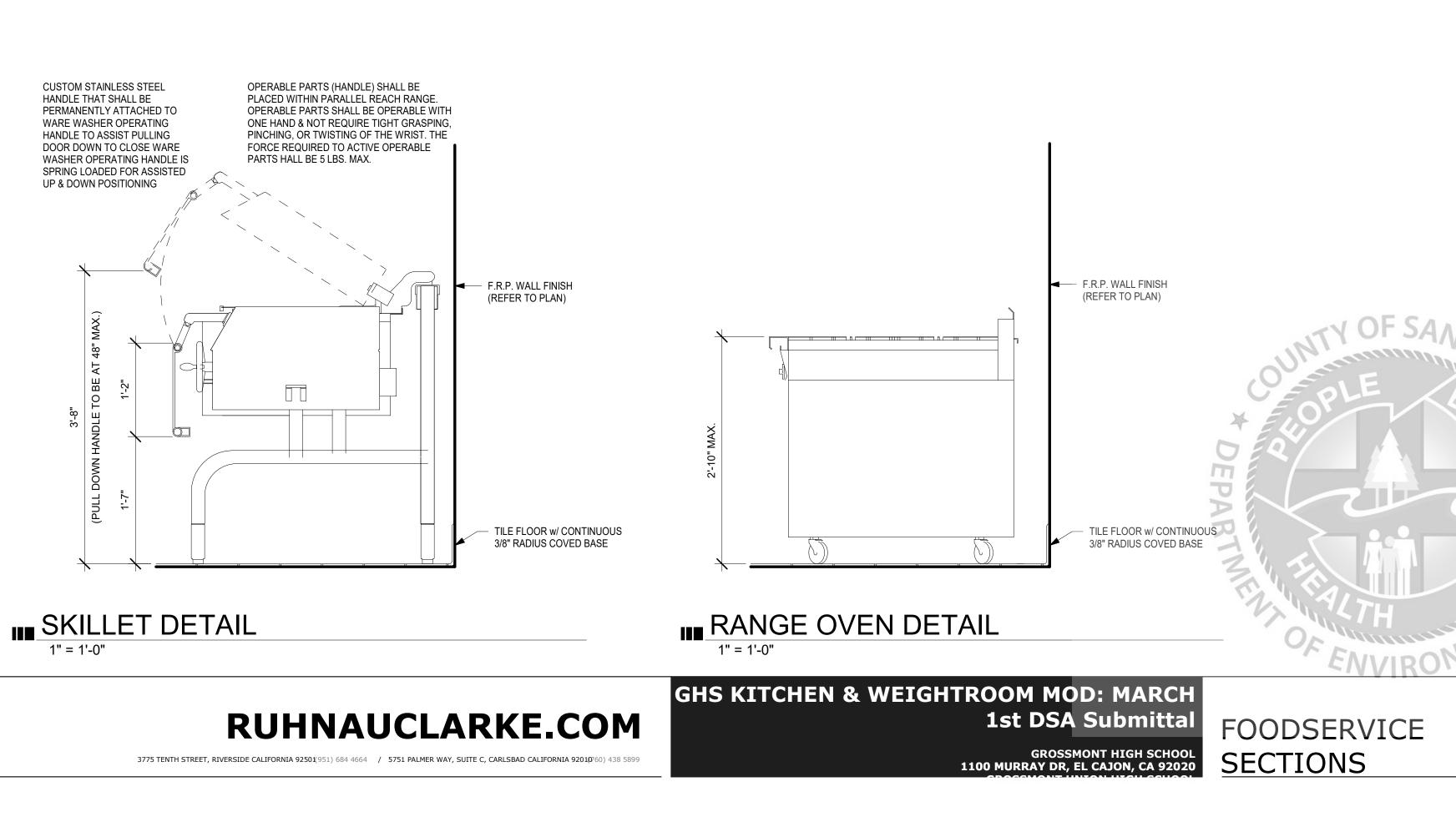
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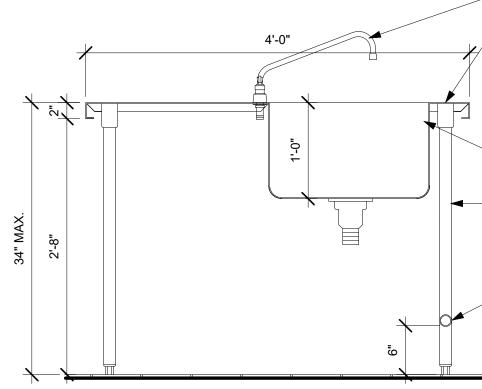




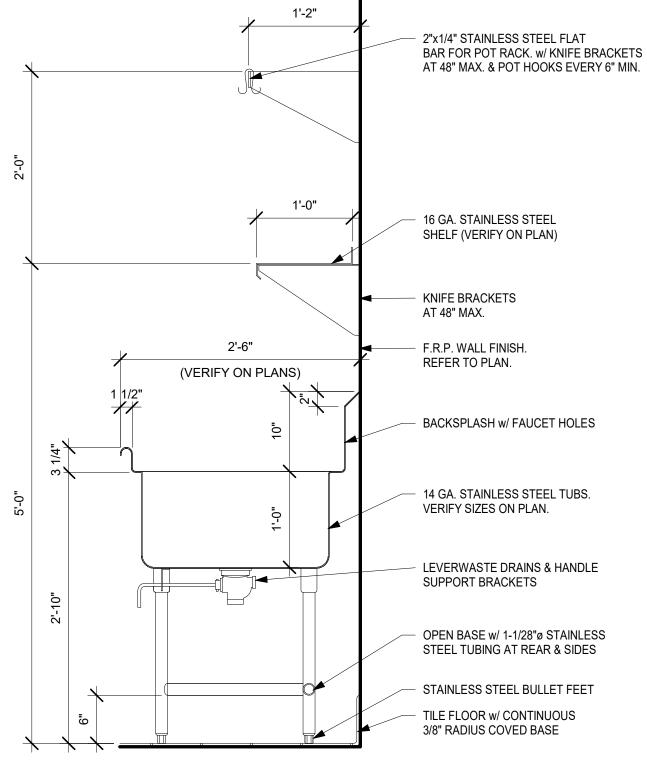


1" = 1'-0"







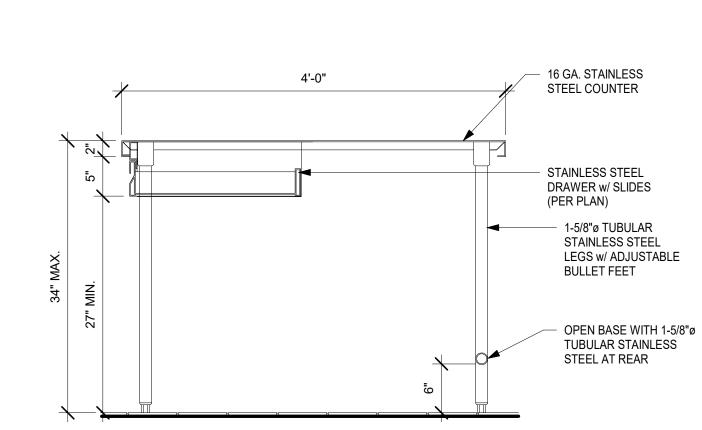


PERP SINK TUB 1-5/8"ø TUBULAR STAINLESS STEEL LEGS w/ ADJUSTABLE BULLET FEET OPEN BASE WITH 1-5/8"ø TUBULAR STAINLESS STEEL AT REAR

- VERIFY SIZE OF

STEEL COUNTER

STAINLESS STEEL FAUCET - 16 GA. STAINLESS



SECTION H - ISLAND TABLE

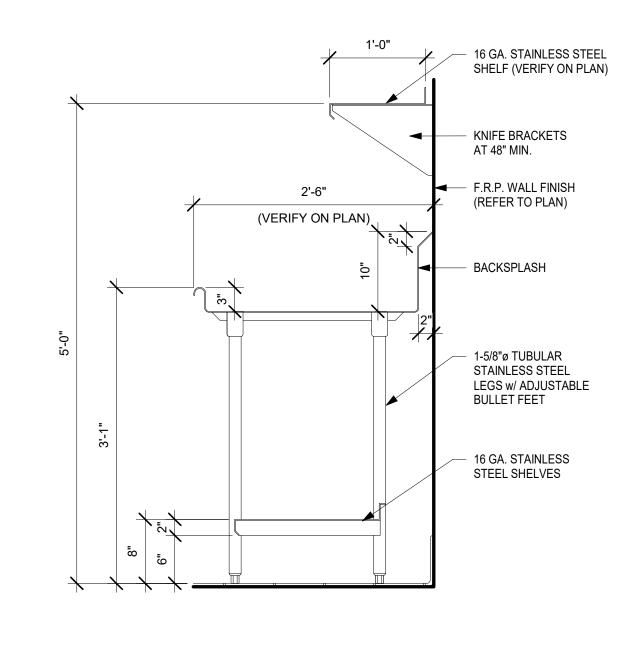
SECTION D - DISH TABLE 1" = 1'-0"

OPEN BASE w/ 1-1/28"ø STAINLESS STEEL TUBING AT REAR & SIDES - STAINLESS STEEL BULLET FEET TILE FLOOR w/ CONTINUOUS 3/8" RADIUS COVED BASE

LEVERWASTE DRAINS & HANDLE

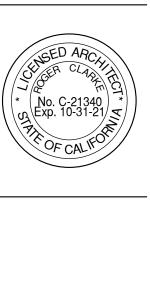
VERIFY SIZES ON PLAN.

- BACKSPLASH w/ FAUCET HOLES



FOODSERVICE DESIGN 5955 MIRA MESA BLVD. SUITE H SAN DIEGO, CA, 92121 (858) 457-5955	ORNESS	DESIGN GROUP INC
		5955 MIRA MESA BLVD. SUITE H SAN DIEGO, CA, 92121

CONSULTANT BRANDING

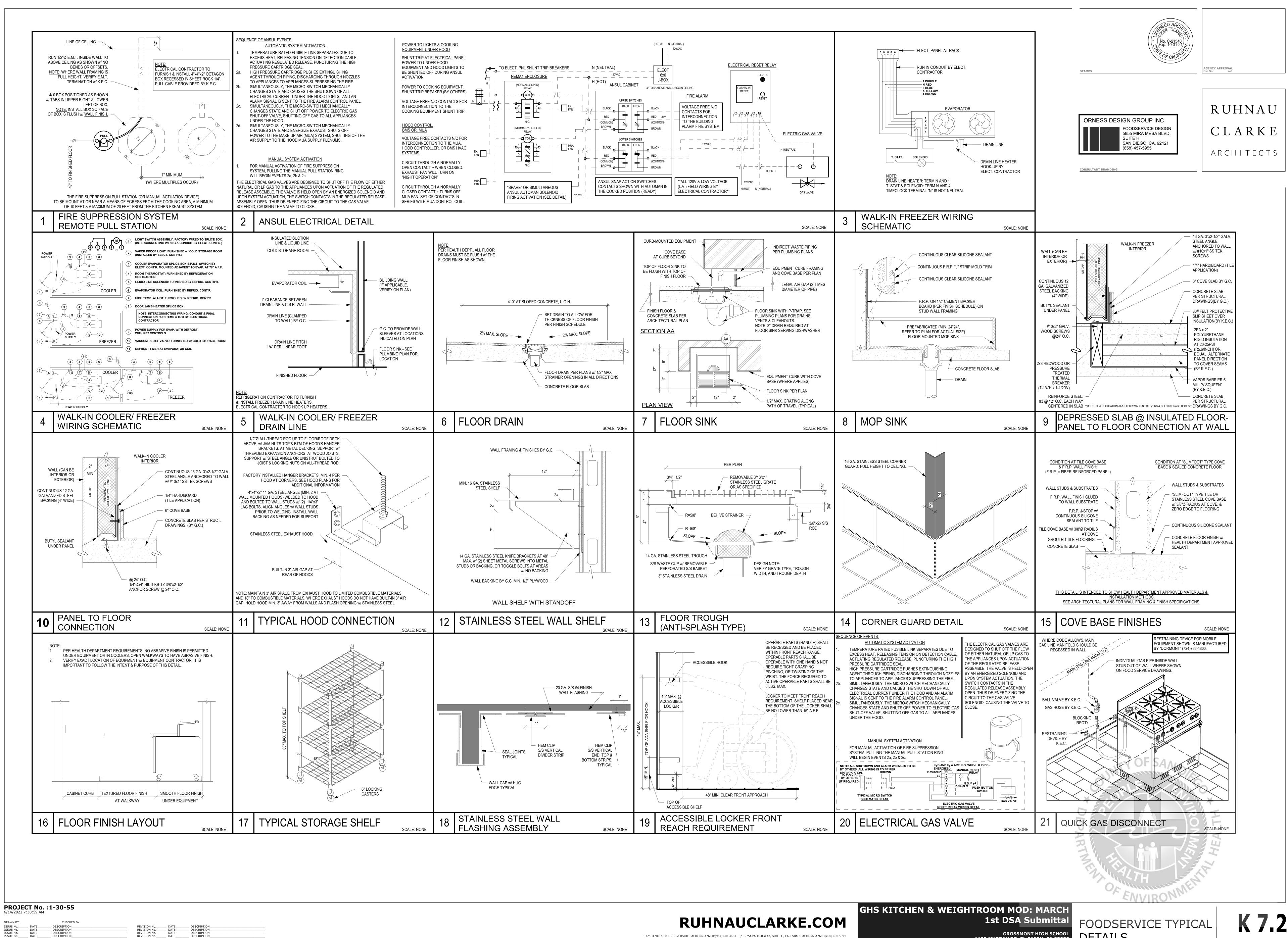


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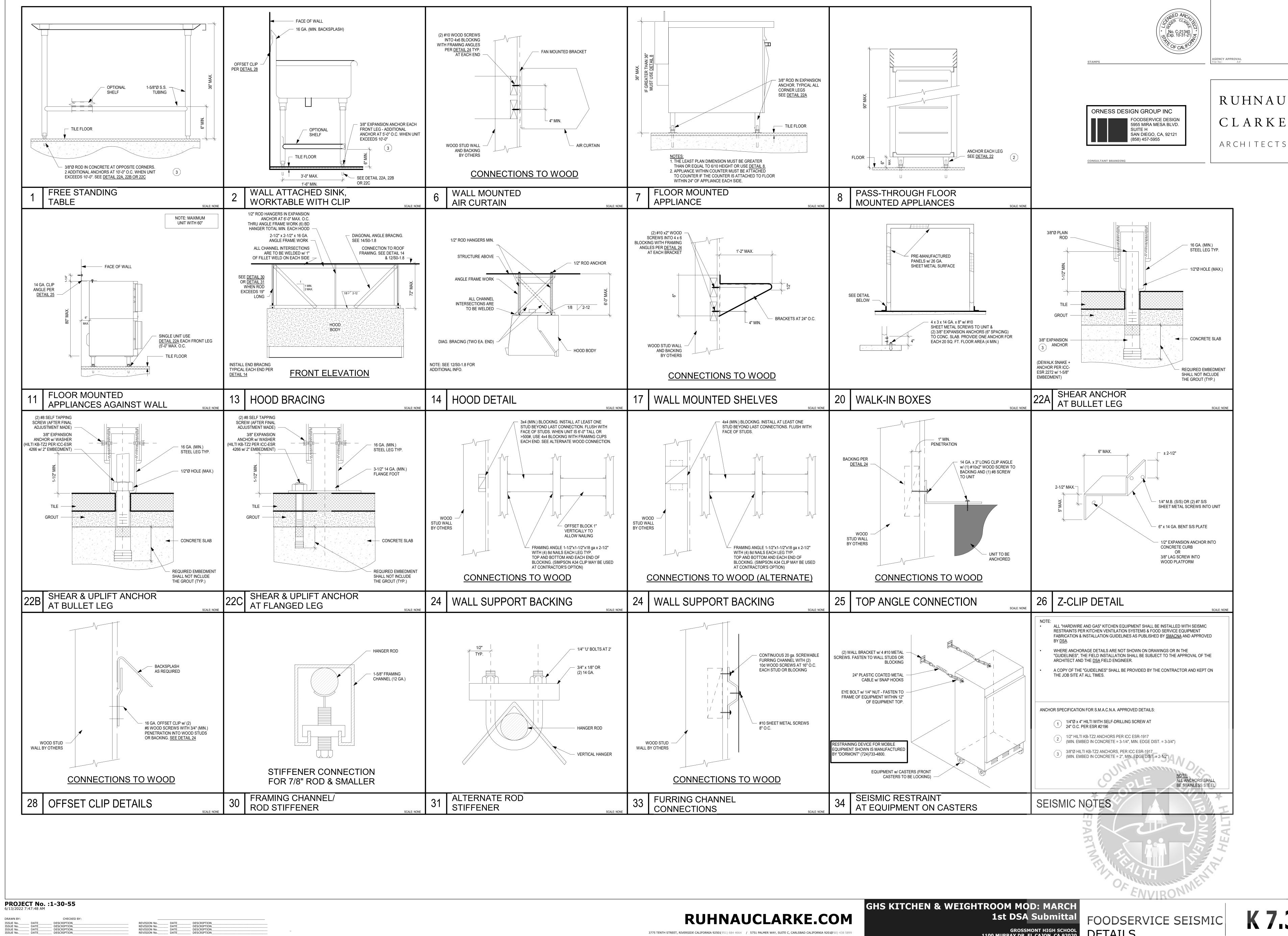




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DETAILS

GROSSMONT HIGH SCHOOL 1100 MURRAY DR, EL CAJON, CA 92020



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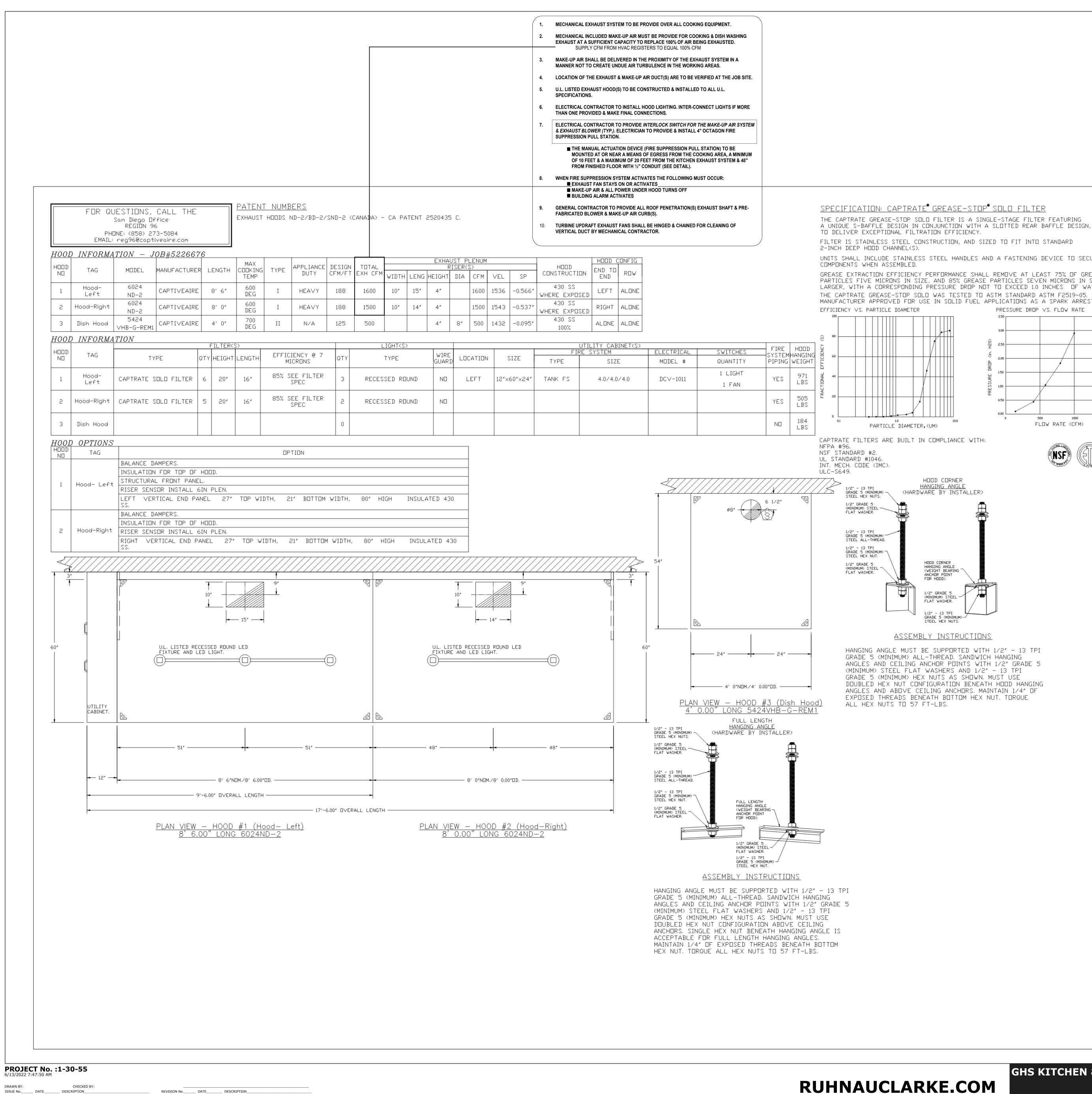
1st DSA Submittal

GROSSMONT HIGH SCHOOL 1100 MURRAY DR, EL CAJON, CA 92020

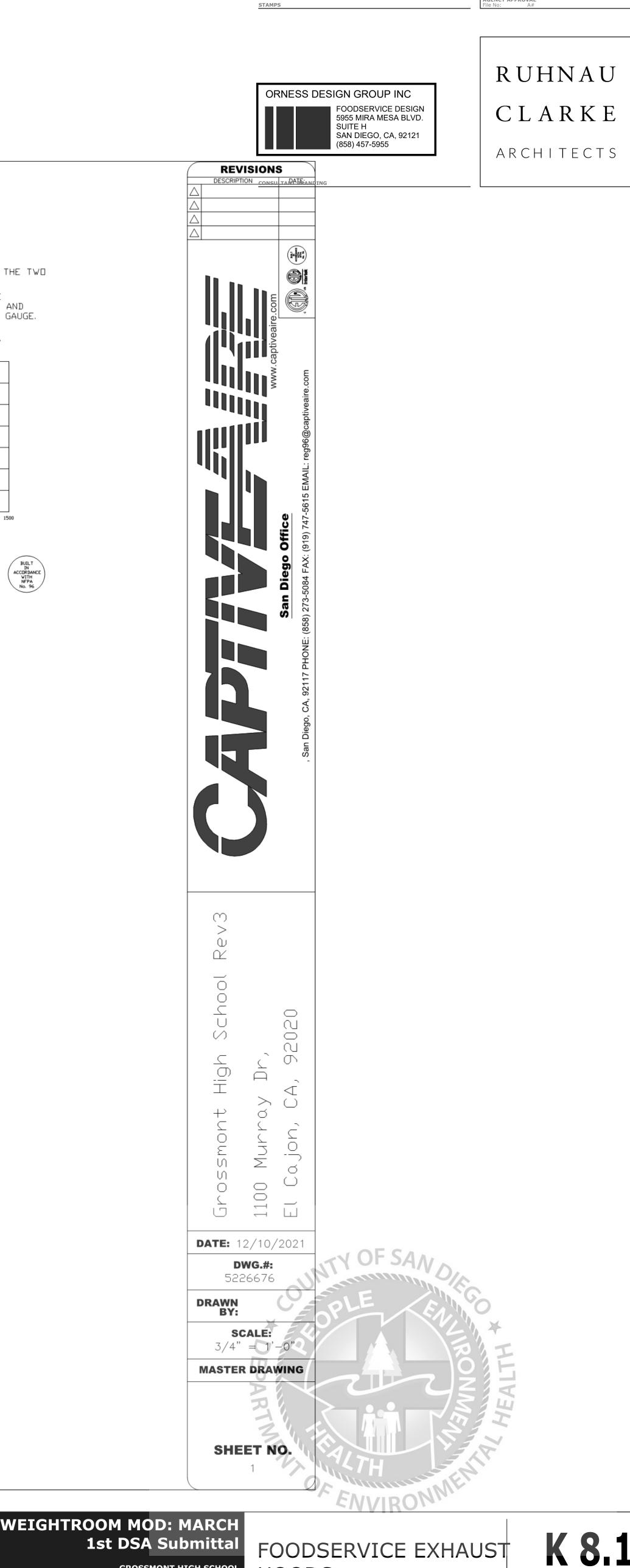
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UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 85% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, 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. PRESSURE DROP VS. FLOW RATE 2.50 H 1.50 1.00 0 500 1000 FLOW RATE (CFM) (*(NSF)

W ADWIND

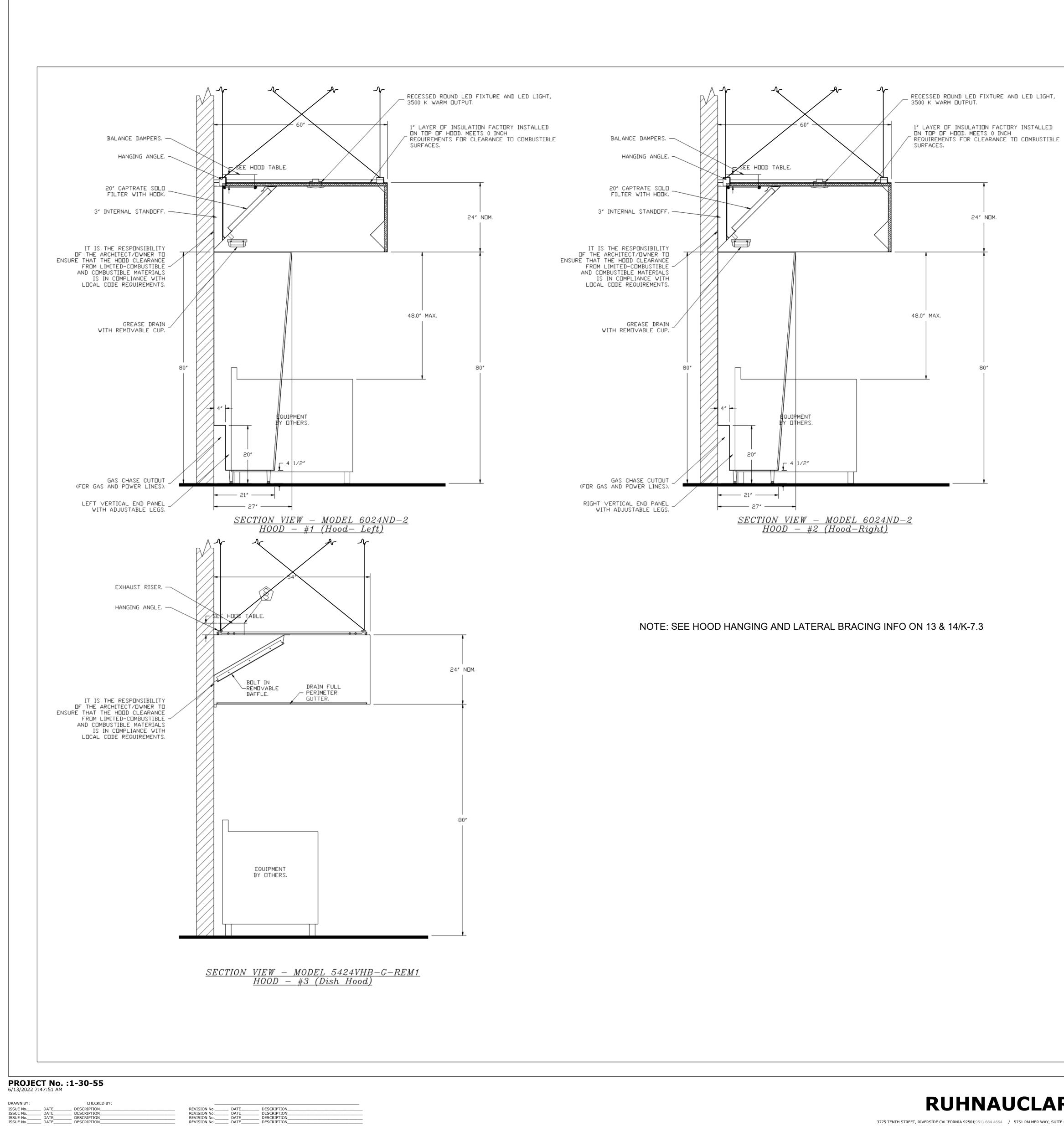
GHS KITCHEN & WEIGHTROOM MOD: MARCH GROSSMONT HIGH SCHOOL 1100 MURRAY DR, EL CAJON, CA 92020

HOODS



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ORNESS DESIGN GROUP INC

SUITE H

FOODSERVICE DESIGN 5955 MIRA MESA BLVD.



FOODSERVICE EXHAUST HOODS

GHS KITCHEN & WEIGHTROOM MOD: MARCH 1st DSA Submittal GROSSMONT HIGH SCHOOL 1100 MURRAY DR, EL CAJON, CA 92020

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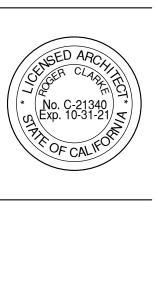
SYSTEM ND	TAG	TYPE		B#5226676 SIZE	FLOW	INSTAL	LATION
		200 CDE3		4.0/4.0/4.0	PDINTS 40	SYSTEM	LOC
GAS VA	FS-1	TANK FS		4.0/4.0/4.0	40	FIRE CABINET LEFT	
FIRE SYSTEM		TYPE	SIZE	SUPPLIED BY			
ND 1	FS-1	SC ELECTRICAL	2.000	CAPTIVEAIRE SYSTE	MS		
	 YSTEN	 1 PARTS LIST	KEY	3990047 - 20104041952-065196624 - 69509295647730			
FIRE SYSTEM	TAG			KEY NUMBER - F	PART DESCR	RIPTION	
ND					DSTAT WITH	H 12 FOOT WIRE LEADS.	N0,
CLOSE ON TEMP RISE AT 360°F. 0 - 0 - 87-120042-001 SECONDARY ACTUATOR VAL PRIMARY RELEASE ACTUATOR, TANK FIRE SUPPRESS				ONDARY ACTUATOR VALV		SINGLE ACTUATOR, REQUI	RES
			5-001 HDS			BRAIDED STAINLESS STE	EL,
		0 - 0 - 87-30000	01-001 TANH	K - PRESSURIZED TANK U		and a second a state of the second state of th	
		ASSEMBLY, DNE NI	EEDED PER	FIRE SYSTEM, SUPERVIS	SED, TANK F		
		SUBMINATURE SOL	ENDID CON	NECTION (CED VENDOR 3	0377).	0-201-EU0A, TANK FIRE	SUPPRE
		0 - 0 - 98694A11	5 HARDWA	DWARE, SVA BOLTS, TAN RE, DATANKLOCK LOCKING	20. UL 06429.04 - 6634690	SQUARE NUTS 5/16" ZINC	, TANK
1	61		2 JUNCTIO	100 PED-02-10 D 0.0-100 COURTER CODE: CLUBS-PC-102-	- 22950 VI 19520 600 000 185	1.5″ DEEP BACK BDX, RED	0950005550000
1	fs-1			ARGE ADAPTER TANK LOC FIRE SUPPRESSION.	KING PLATE	E FOR FIRE SYSTEM TANK	(INSTAL
		CONNECT THE SUP	PERVISED L	LOOP BETWEEN END TO E	ND HOODS	NTAINS THE PARTS NEEDE WITH LESS THAN A 2' GA	AP, KIT
		AND TWO 7/8" CC	INNECTORS.			E, 3 FEET DF FLEXIBLE	-24
		CONNECT THE SUP	PERVISED L	LOOP BETWEEN HOODS WI	TH UPTO 19	NTAINS THE PARTS NEEDE 9' GAP, KIT CONTAINS 22 FLEXIBLE CONDUIT, AND T	FEET
		CONNECTORS.	- C2	STRAP - USED FOR TANK		50	
			ANKBRACKE	T TANK BRACKET FOR FI		TANK INSTALLATION IN	UTILITY
		0 - 0 - WK-2839	952-000 DI	SCHARGE ADAPTER, TANK			
			COVER, D	ONE (1) NORMALLY OPEN (N DEVICE (PUSH/PULL ST ED COLOR.	ATION

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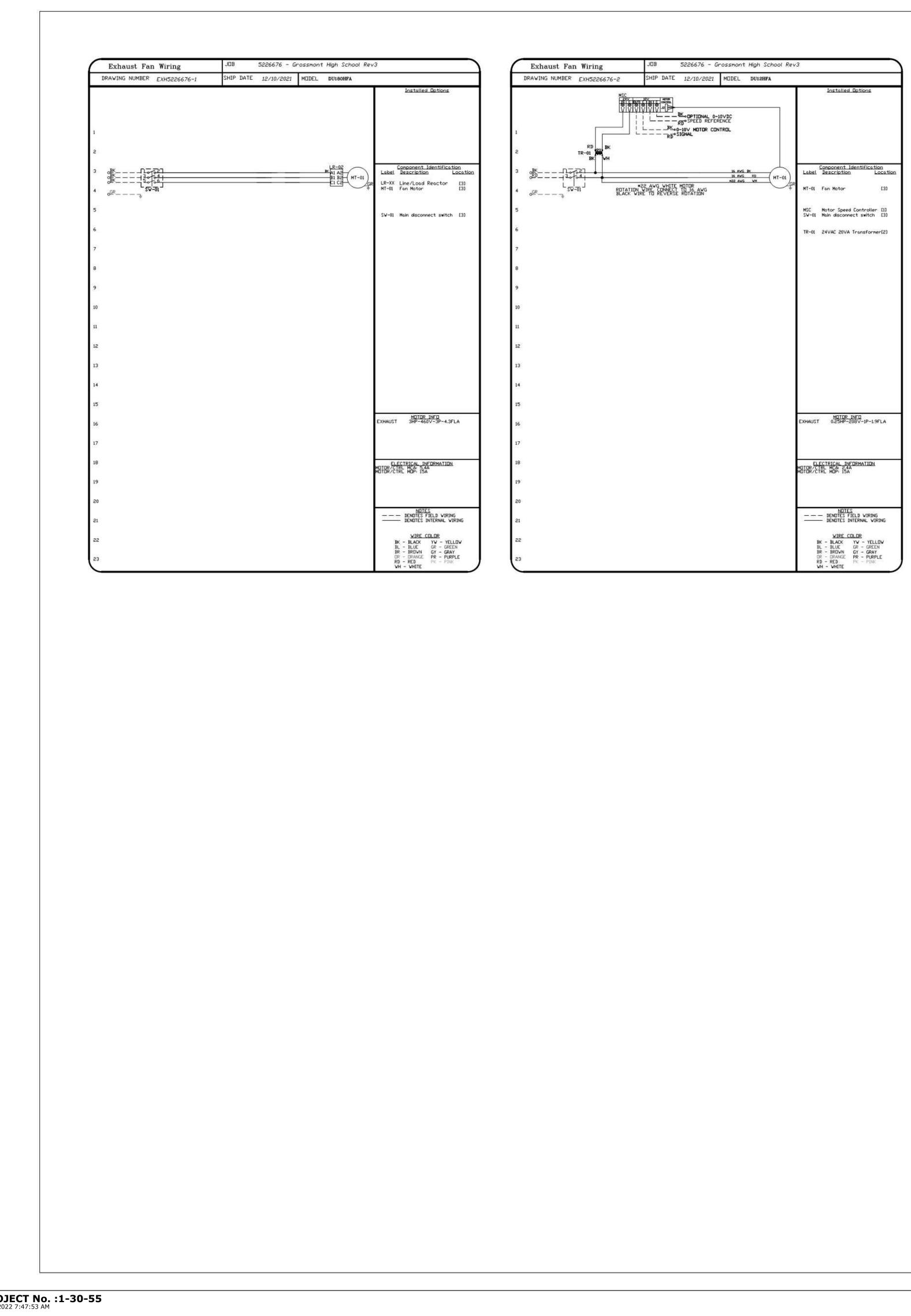
HOODS

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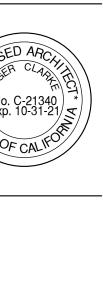
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FOODSERVICE EXHAUST HOODS

GROSSMONT HIGH SCHOOL 1100 MURRAY DR, EL CAJON, CA 92020



ORNESS DESIGN GROUP INC

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FOODSERVICE DESIGN 5955 MIRA MESA BLVD. SUITE H SAN DIEGO, CA, 92121 (858) 457-5955

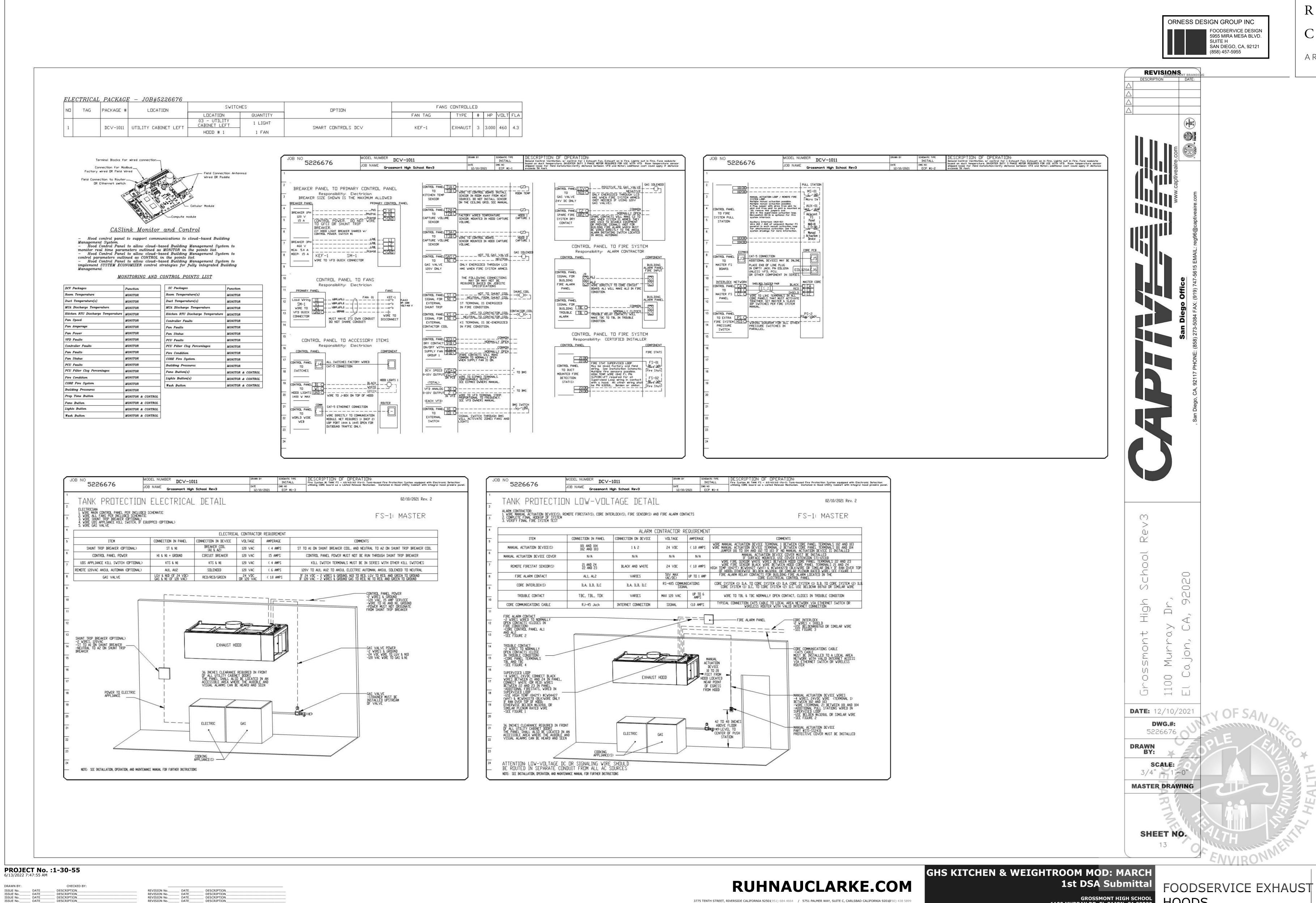
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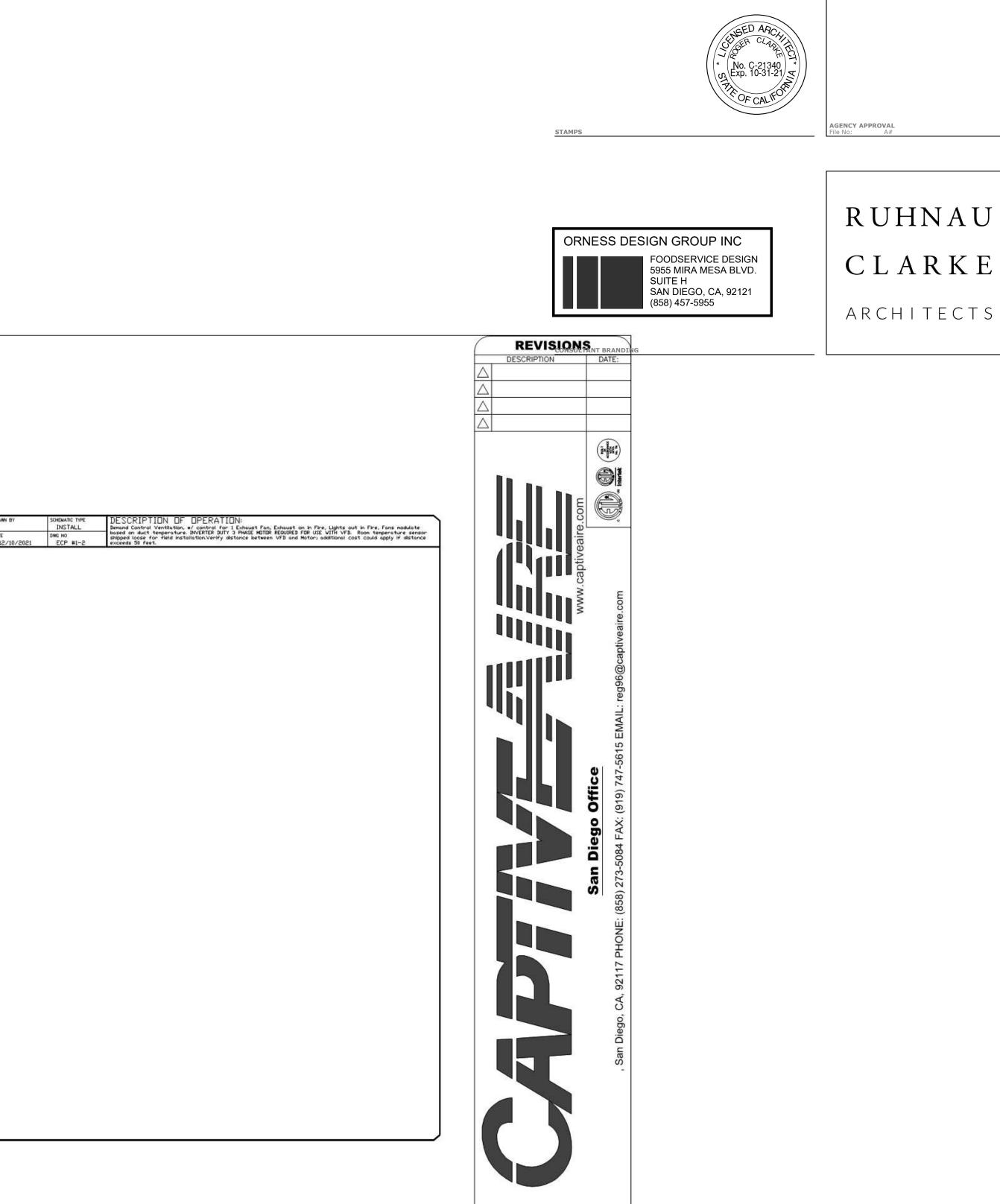
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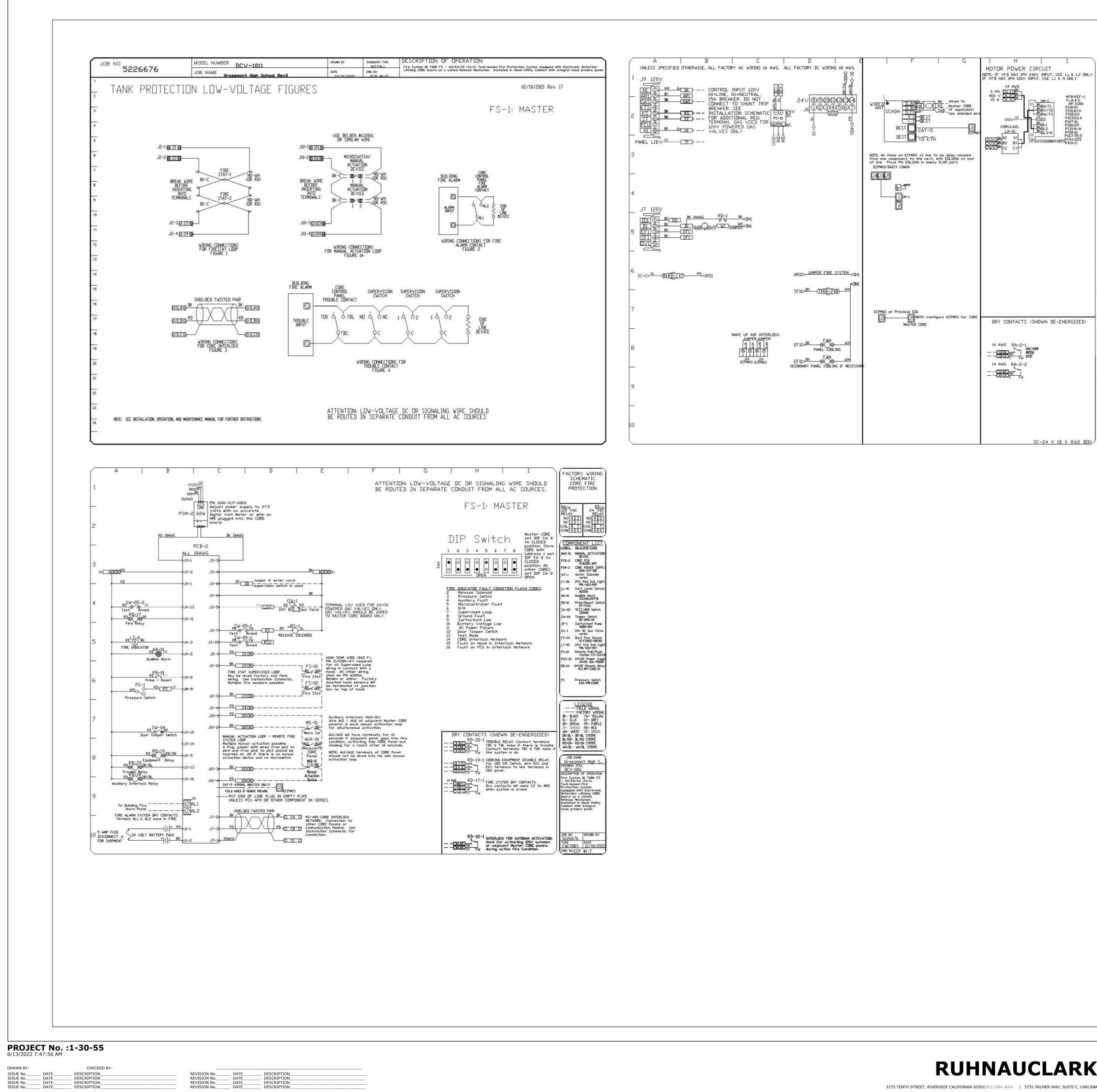
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HOODS





LING WIRE SHOULD	CORE FIRE
ALL AC SOURCES.	PROTECTION
MASTER tch a 7 8 b 0 0 0 condition FLASH CODES Fault Low etch Master CORE set DIP SW 8 to CLOSED position. All other CORES set DIP SW 8 DPEN. CONDITION FLASH CODES Fault Low etch Network Interlock Network Interlock Network	RA-x RD-x 24 D2 120 VAC RELAY RELAY RELAY RELAY NO [4] 33 NO [2] 1 COL 21 IC 20 IC 21 IC 21 IC 21 IC 20 </td
SHOWN DE-ENGERGIZED) UBLE RELAY, Contact terminals is TBL make if there is trouble. tact terminals TBC & TOK make if system is ok. KING EQUIPMENT DISABLE RELAY. UDS KRI Switch, wire EKC and terminals to like terminals in panel. E SYSTEM DRY CONTACTS. contacts will make C2 to AR2 n system is armed.	LEGEND — FIELD VIRING FACTORY VIRING BK- BLACK YW- YELLOW BL- BLUE GY- GREY BR- BROWN PR- RUPPLE DR- DRAME FO- RED WH- WHITE GR- GREEN DRAWING TRUE BL/RD - BL/RD STRIPE WH/BL- WH/BL STRIPE WH/BL- WH/BL STRIPE UN- NOR TITLE DRAWING TITLE DRAWING TITLE DRAWING TITLE DCV-1011 DESCRIPTION OF OPERATION Fire System #1 TANK FS - 4.0/4.0/4.0 (Fg-1). Tark-based Fire Protection System equipped with Electronic Detection utilizing CDRE bacet as a Listed Release Mechanism. Installed in Hood Utility Cabinet with integral hood prewire panel.
ERLOCK FOR AUTOMAN ACTIVATION,	JOB NO DRAWN BY
of for activating 120V automan	5226676 DATE
adjacent Naster CORE panels	FACTORY 12/10/202
ing active Fire Condition.	OWG NO ECP #1-7

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FOODSERVICE EXHAUST HOODS



GENCY APPROVAL





DEMAND CONTROL VENTILATION HOOD CONTROL PANEL SPECIFICATIONS: - CONTROLS SHALL BE LISTED BY ETL (UL 508A) AND SHALL COMPLY WITH DEMAND VENTILATION SYSTEM

- TURNDOWN 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 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: A. ON/OFF PUSH BUTTON FAN & LIGHT SWITCH ACTIVATION.
 - B. INTEGRATED GAS VALVE RESET FOR ELECTRONIC GAS VALVES (NO RESET RELAY REQUIRED).
 - C. VFD FAULT DISPLAY WITH AUDIBLE & VISUAL ALARM NOTIFICATION, D. DUCT TEMPERATURE SENSOR FAILURE DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION. E. MIS-WIRED DUCT TEMPERATURE SENSOR DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
- F. A SINGLE LOW VOLTAGE CAT-5 RJ45 WIRING CONNECTION. G. AN ENERGY SAVINGS INDICATOR THAT UTILIZES MEASURED KWH FROM THE VFDS.

SYSTEM DESIGN VERIFICATION (SDV)

IF ORDERED, CAS SERVICE WILL PERFORM A SYSTEM DESIGN VERIFICATION (SDV) ONCE ALL EQUIPMENT HAS HAD A COMPLETE START UP PER THE OPERATION AND INSTALLATION MANUAL. TYPICALLY, THE SDV WILL BE PERFORMED AFTER ALL INSPECTIONS ARE COMPLETE.

ANY FIELD RELATED DISCREPANCIES THAT ARE DISCOVERED DURING THE SDV WILL BE BROUGHT TO THE

ATTENTION OF THE GENERAL CONTRACTOR AND CORRESPONDING TRADES ON SITE, THESE ISSUES WILL BE DOCUMENTED AND FORWARDED TO THE APPROPRIATE SALES OFFICE, IF CAS SERVICE HAS ΤD

RESOLVE A DISCREPANCY THAT IS A FIELD ISSUE, THE GENERAL CONTRACTOR WILL BE NOTIFIED AND BILLED FOR THE WORK, SHOULD A RETURN TRIP BE REQUIRED DUE TO ANY FIELD RELATED DISCREPANCY THAT CANNOT BE RESOLVED DURING THE SDV, THERE WILL BE ADDITIONAL TRIP CHARGES.

DURING THE SDV, CAS SERVICE WILL ADDRESS ANY DISCREPANCY THAT IS THE FAULT OF THE MANUFACTURER, SHOULD A RETURN TRIP BE REQUIRED, THE GENERAL CONTRACTOR AND APPROPRIATE SALES OFFICE WILL BE NOTIFIED, THERE WILL BE NO ADDITIONAL CHARGES FOR MANUFACTURER DISCREPANCIES.

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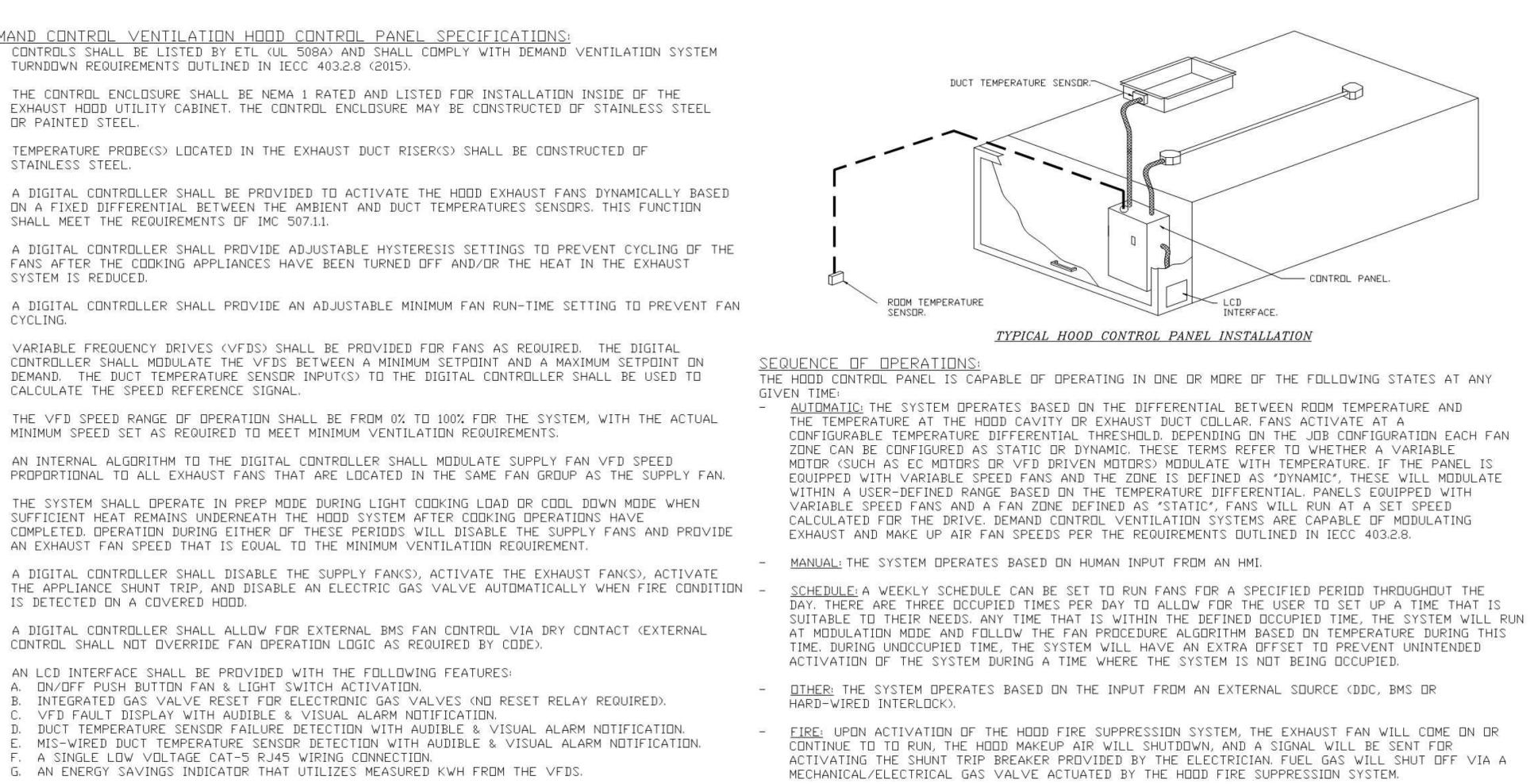
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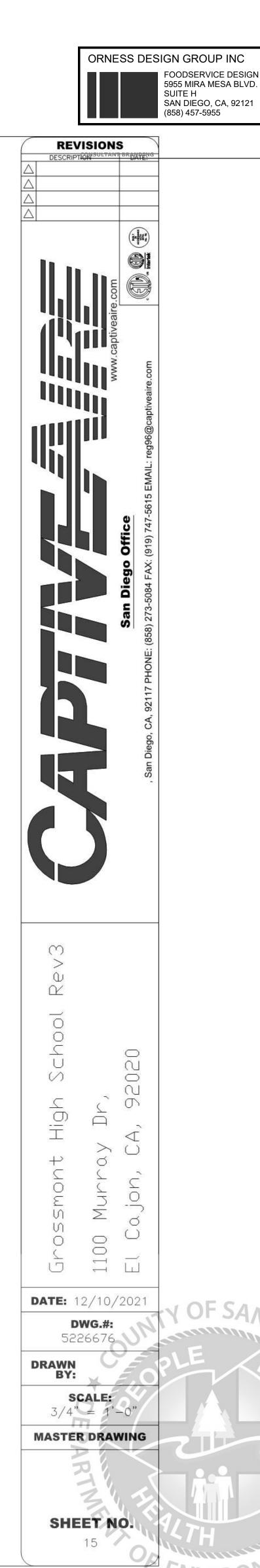
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FOODSERVICE EXHAUST HOODS

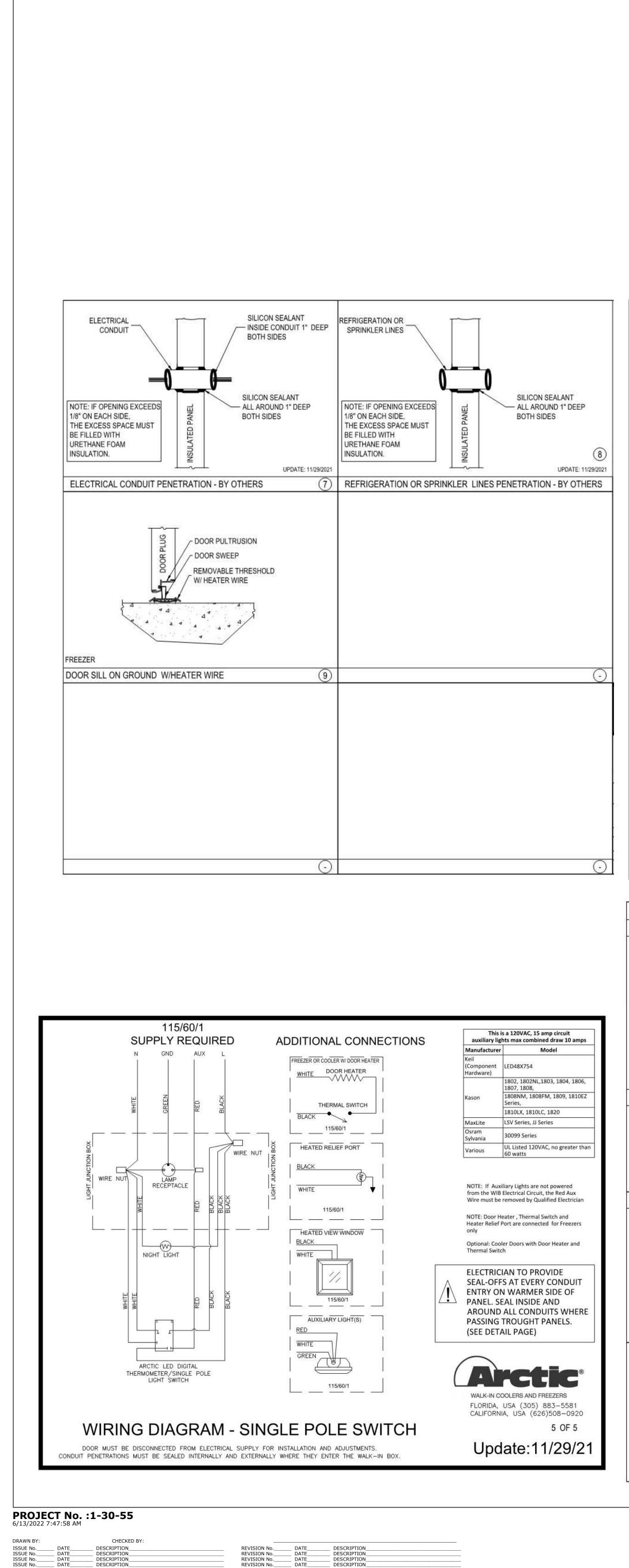
GHS KITCHEN & WEIGHTROOM MOD: MARCH **1st DSA Submitta GROSSMONT HIGH SCHOOL** 1100 MURRAY DR, EL CAJON, CA 92020



ENCY APPROVA



K 8.7



WALK-IN DOOR NOTES:

- POSITION.
- DEVICES SHALL BE 5 POUNDS (22.2 N) MAXIMUM TO COMPLY WITH CBC SECTION 11B-309.4. ALL HARDWARE SHALL MEET THE REQUIREMENTS OF CBC SECTIONS 11B-404.2.7 AND 11B-309.4 THRESHOLDS SHALL COMPLY WITH CBC SECTIONS 11B-404.2.5, 11B-302 AND 11B-303 CONTRACTOR SHALL COORDINATE SIGN TEXT WITH ARCHITECT SUBMIT SIGNAGE MESSAGE SCHEDULE TO DISTRICT FOR APPROVAL

—29'-0<u>7</u>" [348 1/2"]— -17'-3¹" [207 1/2"]--11'-9" [141"]-PHONE (MS-85/1 PHONE (638) 568-8828 www.sectiowalkim.com STRUCTUR WALL, REFER TO -11'-1" I.D.-ARCHITECTURAL DRAWINGS. 3 ... 5 ----—16'-11<u>¹</u>" I.D.— FREEZER (NO FLOOR PANELS) COOLER (NO FLOOR PANELS) 48" DOOR PANEL -7'-11" [95"]--6'-0½" [72 1/2"]-2" AIR GAP TYP.----643" TO VERIFY--66" TO VERIFY-Customer Name: ORNESS DESIGN GROUP e di Carto di Angli en est Project Name GROSSMONT HIGH SCHOOL - EL CAJON, CA. Drawn By: Checked By PLAN VIEW NOTE: VERIFY ALL CLOUDED DIMENSIONS TR CS SCALE: 1/4"=1'-0" Scale: Created: NOTE: FREEZER TO BE SET IN A 8" DEPRESSION As Shown 11/23/2021 CONSTRUCTION: 4" POLYURETHANE FOAM IN PLACE PANELS, R-VALUE R28 FOR COOLER AND R32 FOR FREEZER, ASTM E84 / UL 723 INNER FOAM CORE: FLAME SPREAD <25, SMOKE DEVELOPED <450

DOOR DESCRIPTION PANEL FINISHES FREEZER DOOR: WALL INTERIOR: ACRYLUME OR G90 GALVANIZED - 26 GA - STUCCO EMBOSSED ACCESSORIES: WALL EXTERIOR: ACRYLUME OR G90 GALVANIZED - 26 GA - STUCCO EMBOSSED INTERIOR FINISH: STAINLESS STEEL 304 - 20 GA - #4 FINISH HINGE 1255 - CAM LIFT - BRUSHED CHROME (3) WALL EXPOSED: STAINLESS STEEL 304 - 22 GA - #4 FINISH EXTERIOR FINISH: STAINLESS STEEL 304 - 20 GA - #4 FINISH DOOR CLOSER 1094 - W/HOOK - BRUSHED CHROME HANDLE 1229C - KEY LOCK - BRUSHED CHROME COOLER DOOR CEILING - STANDARD: DIAMOND TREAD KICKPLATE - 36" HIGH - INT/EXT CEILING INTERIOR: G90 GALVANIZED - 26 GA - STUCCO EMBOSSED - WHITE INTERIOR FINISH: STAINLESS STEEL 304 - 20 GA - #4 FINISH LIGHT 1804LG - VAPOR PROOF CEILING EXTERIOR: ACRYLUME OR G90 GALVANIZED - 26 GA - STUCCO EMBOSSED EXTERIOR FINISH: STAINLESS STEEL 304 - 20 GA - #4 FINISH LIGHT/THERMOMETER - LED - SINGLE POLE (#1) 1) LIGHT - SAFETY NIGHT HEATED PRESSURE RELIEF PORT 1825 - 115V FREEZER ONLY HEATER - DOOR FRAME FREEZER ONLY THERMOSTAT - PEPI-B FREEZER ONLY CONDUIT THROUGH TOP OF DOOR (PER DOOR) 14" X 24" HEATED GLASS VISION PANEL, TRIPLE PANE - FREEZER 14" X 24" HEATED GLASS VISION PANEL, TRIPLE PANE - COOLER WALK-IN ACCESSORIES (2) - EA AIR CURTAIN, PLASTIC STRIP (UP TO 41" X 80" DOOR) SEISMIC PROVISIONS INCLUDED (5) - EA LED 4' LIGHT FIXTURE (S) (40) - SQ.FT TRIM STRIPS - MATCHING EXTERIOR FINISH (10) - SQ.FT CLOSURE PANELS - MATCHING EXTERIOR FINISH (115) - FT NSF COVE BASE - MATCHING FINISH MATERIAL - 6" HIGH - INT. (8) - FT NSF COVE BASE - MATCHING FINISH MATERIAL - 6" HIGH - EXT. (38) - FT WAINSCOTING - 20 GA STAINLESS STEEL - 60" ON WALL (SHIPED LOOSE) (276) - SQ.FT. (4") MASS INSULATION AND VISQUEEN (2) - DOOR SLAM BRACES 2" x 2" x 6" W/ (4) 3/16" x 1 3/4" LONG HEX HEAD TAPCON ANCHORS & (4) #8 X 1" SMS GENERAL NOTES FLOOR MUST BE LEVEL WITHIN 3/16" PER 10', SMOOTH, AND CLEAR OF OBSTRUCTIONS PRIOR TO INSTALLING WALK-IN PANELS. A 2" MINIMUM GAP ALL AROUND WALK-IN IS REQUIRED FOR PROPER AIR CIRCULATION. HIGH HUMIDITY ENVIRONMENTS MAY REQUIRE FORCED VENTILATION IN GAP TO PREVENT CONDENSATION. LOOR PANELS (WHEN PROVIDED) ARE DESIGNED TO WITHSTAND A 600 POUND PER SQUARE FOOT STATIONARY LOAD. DAMAGE DUE TO FORKLIFTS, PALLET JACKS, CARTS, OR ANY TYPE OF ROLLING TRAFFIC IS NOT COVERED BY WARRANTY. TANDARD PANELS HAVE A STUCCO-EMBOSSED FINISH (TEXTURE) THAT HELPS REDUCE IRREGULARITIES IN THE PANEL SURFACE. ON REQUEST WE WILL PROVIDE A NON-TEXTURED (SMOOTH FINISH). SMOOTH FINISH PANELS TYPICALLY EXPERIENCE WRINKLING AND OTHER FLATNESS IMPERFECTIONS SUCH AS OIL-CANNING WHICH IS NOT COVERED BY WARRANTY. RESUBMIT WALK-IN ROOF IS NOT DESIGNED FOR FOOT TRAFFIC OR STORAGE. SNOW/ICE LOADS (OUTDOOR BOXES): TO AVOID CEILING FAILURE/COLLAPSE DUE TO SNOW OR ICE (NOT COVERED BY PANEL WARRANTY), SNOW OR ICE ACCUMULATION OF MORE THAN 3" MUST BE CAREFULLY REMOVED IN A MANNER WHICH DOES NOT CAUSE DAMAGE OR TEAR THE MEMBRANE ROOF COVER. FOR QUARRY TILE OR CONCRETE FLOORS, THE METAL FACING MAY BE SUSCEPTIBLE TO STAINING DUE TO MOISTURE CREATED BY HYDRATION OF CONCRETE-TYPE MATERIALS. EACH ROOM MUST BE PROPERLY VENTILATED AND SPECIAL SIGNED PRECAUTIONS TAKEN WHEN USING MURIATIC ACID DUE TO ITS EFFECTS ON ALUMINUM, GALVANIZED STEEL, AND STAINLESS STEEL. METAL SURFACE MUST BE PROTECTED FROM LIME AND CONCRETE RELATED COMPONENTS. PROTECTION OF ONE OF THE FOLLOWING TYPES MUST BE APPLIED BETWEEN THE CONCRETE AND METAL SURFACES: LIQUID TAR BRUSHED OR SPRAYED ABOVE THE CONCRETE LINE, HEAVY EPOXY PAINT, 6 MIL POLYETHYLENE, OR A DOUBLE LAYER OF 30 LB ASPHALT IMPREGNATED ROOFING PAPER. REFRIGERATION BY OTHERS **FGERS** WALK-IN COOLENB AND PRESSING ORNESS DESIGN GROUP P.O#: P.O roject Name GROSSMONT HIGH SCHOOL - EL CAJON, CA. Drawn By: Checked By: TR CS Scale: Created As Shown 11/23/2021

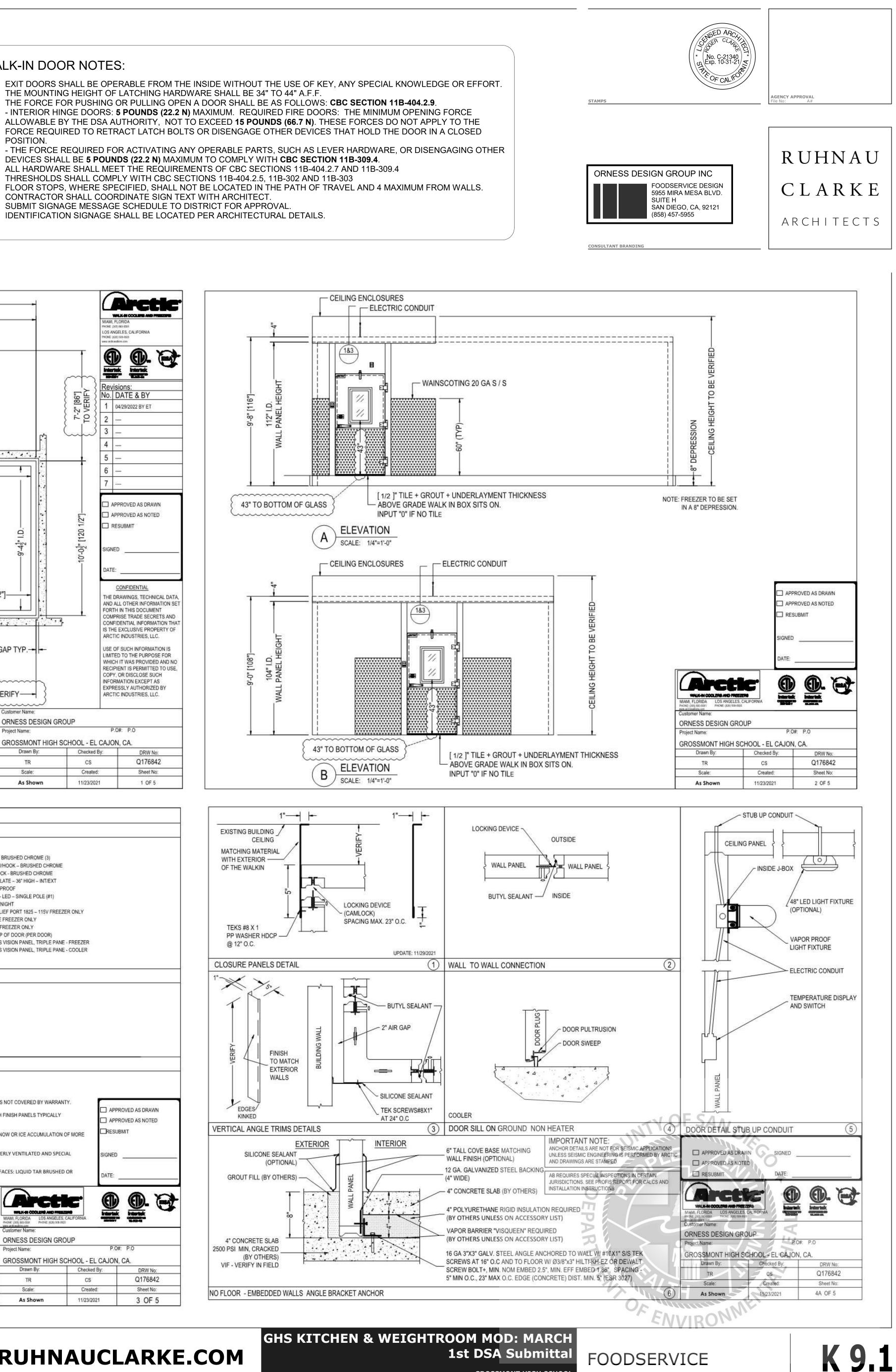
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EXIT DOORS SHALL BE OPERABLE FROM THE INSIDE WITHOUT THE USE OF KEY, ANY SPECIAL KNOWLEDGE OR EFFORT. THE MOUNTING HEIGHT OF LATCHING HARDWARE SHALL BE 34" TO 44" A.F.F. THE FORCE FOR PUSHING OR PULLING OPEN A DOOR SHALL BE AS FOLLOWS: CBC SECTION 11B-404.2.9. - INTERIOR HINGE DOORS: 5 POUNDS (22.2 N) MAXIMUM. REQUIRED FIRE DOORS: THE MINIMUM OPENING FORCE ALLOWABLE BY THE DSA AUTHORITY, NOT TO EXCEED 15 POUNDS (66.7 N). THESE FORCES DO NOT APPLY TO THE FORCE REQUIRED TO RETRACT LATCH BOLTS OR DISENGAGE OTHER DEVICES THAT HOLD THE DOOR IN A CLOSED

- THE FORCE REQUIRED FOR ACTIVATING ANY OPERABLE PARTS, SUCH AS LEVER HARDWARE, OR DISENGAGING OTHER

- IDENTIFICATION SIGNAGE SHALL BE LOCATED PER ARCHITECTURAL DETAILS.



1st DSA Submittal **GROSSMONT HIGH SCHOOL**

1100 MURRAY DR, EL CAJON, CA 92020

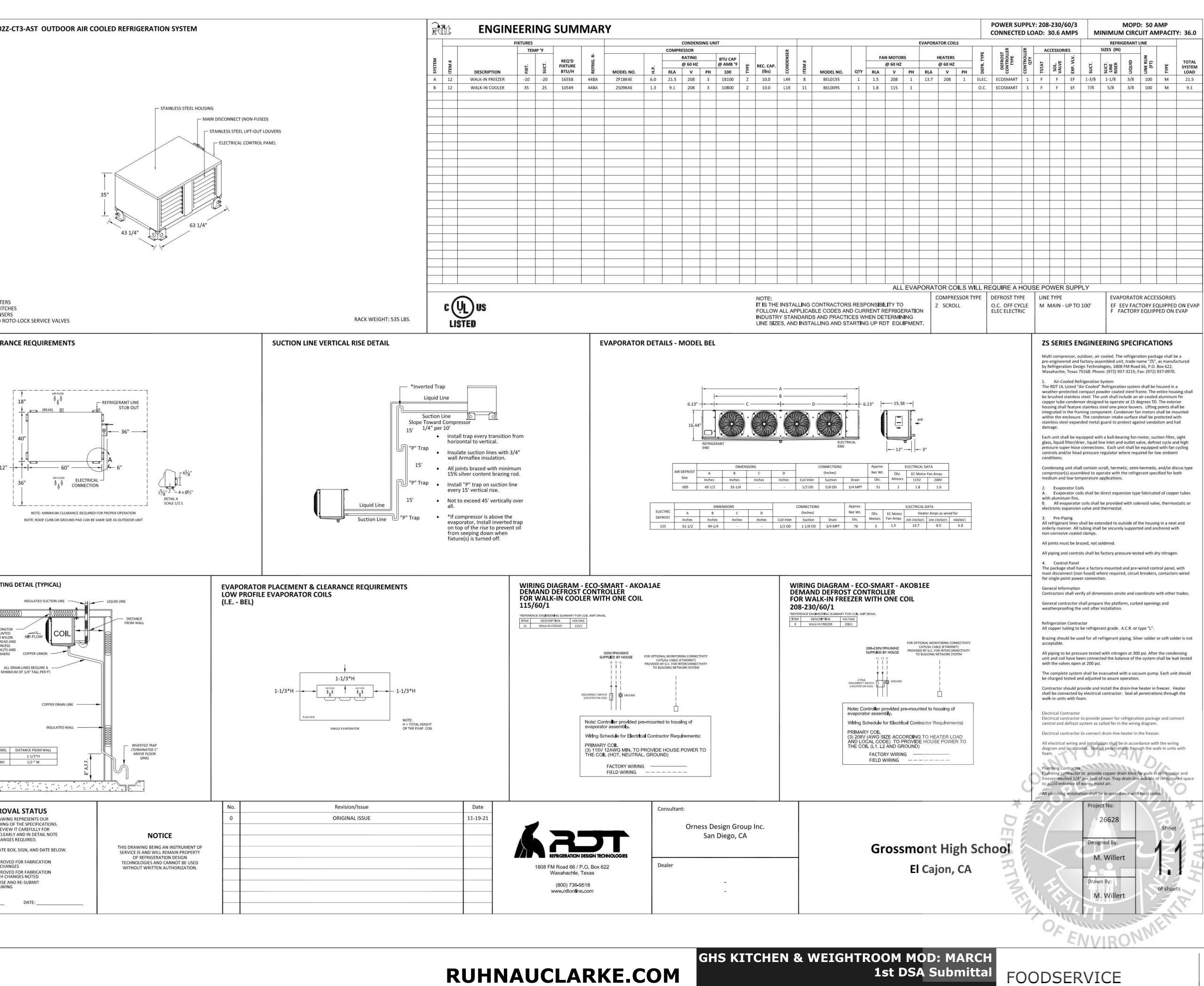
EQUIPMENT WALK-INS

MODEL NO. ZS1-02 ITEM NO. 12
NOTE: CRANKCASE HEATER FAN CYCLING SWITC COATED CONDENSE ENAMEL COATED RO
PLANVIEW/ CLEARA
12"
EVAPORATOR MOUNTIN
(0000
EVAPORA MOUNT WITH NY ALL-THREAT STAINLE STAINLE STEEL NUT WASHEI
A MIN
EVAPORA MOUNT WITH NY ALL-THREAL STAINLE STEEL NUT WASHEI A MIN COIL MODEL BEL BEN/BEH
A MIN COIL MODEL BEL BEM/BEH
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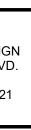




CONSULTANT BRANDING

GROSSMONT HIGH SCHOOL 1100 MURRAY DR, EL CAJON, CA 92020

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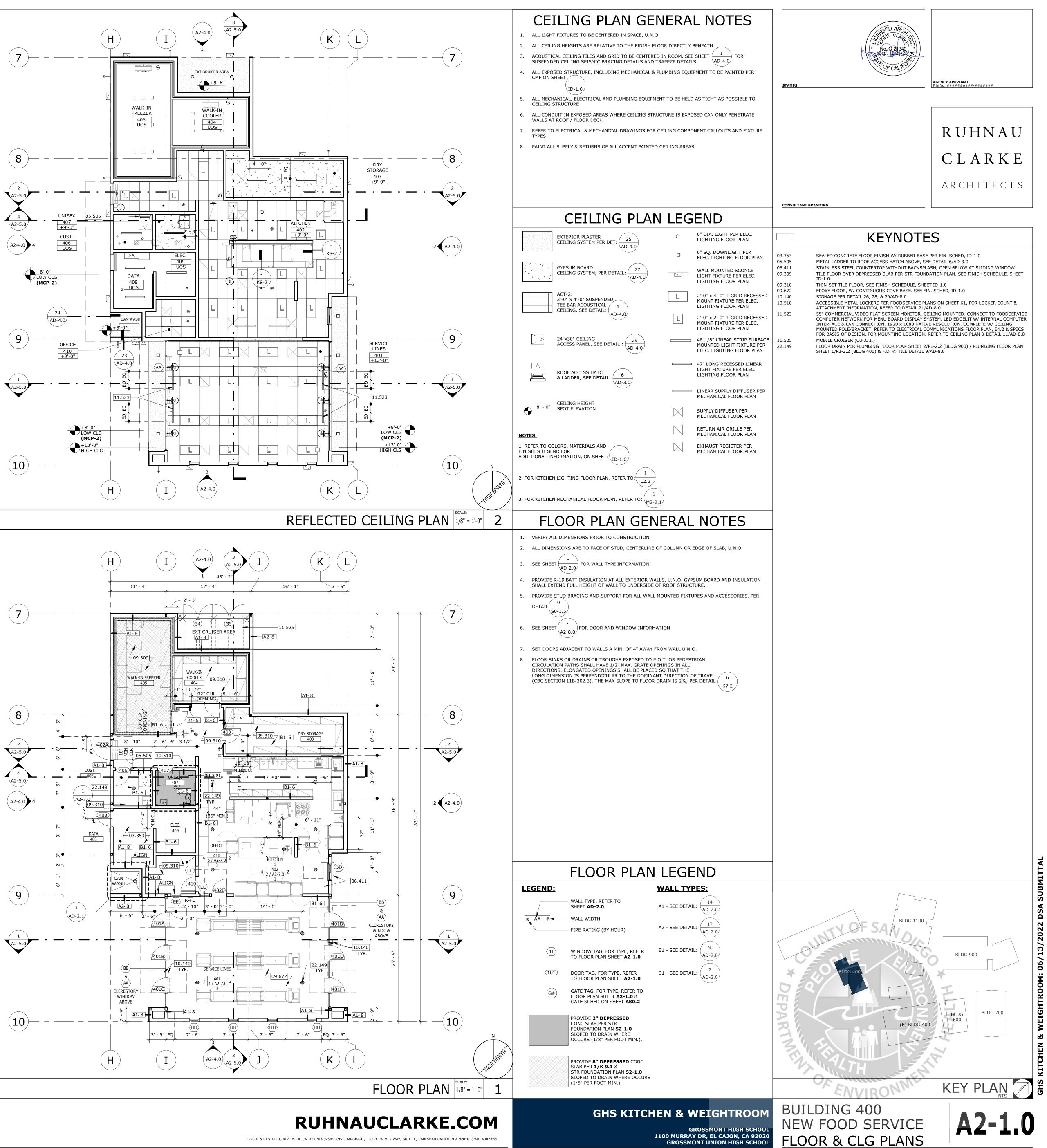
RANT		-	
riguid	LINE RUN (FT)	TYPE	TOTAL SYSTEM LOAD
3/8	100	М	21.5
3/8	100	М	9.1

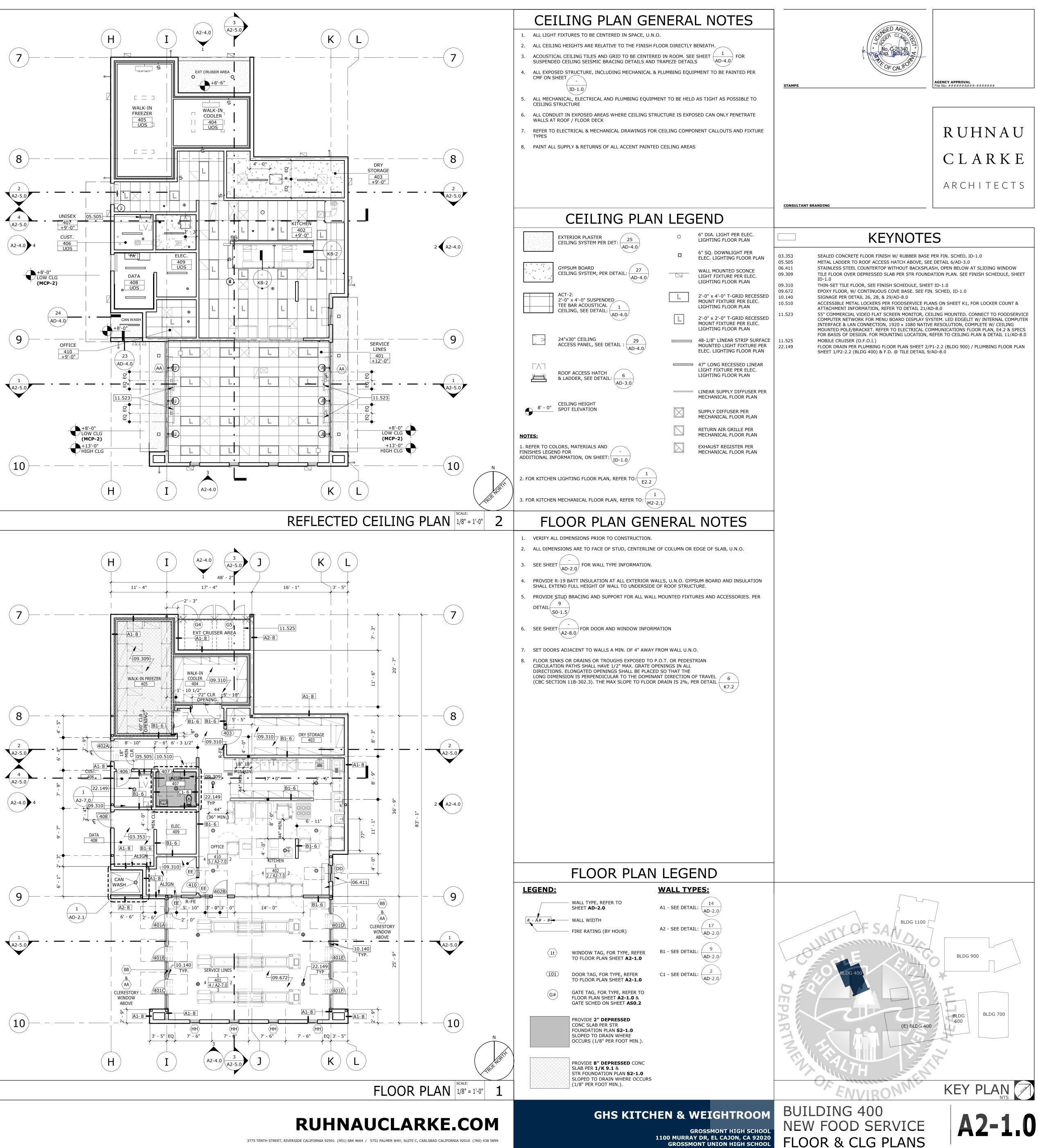


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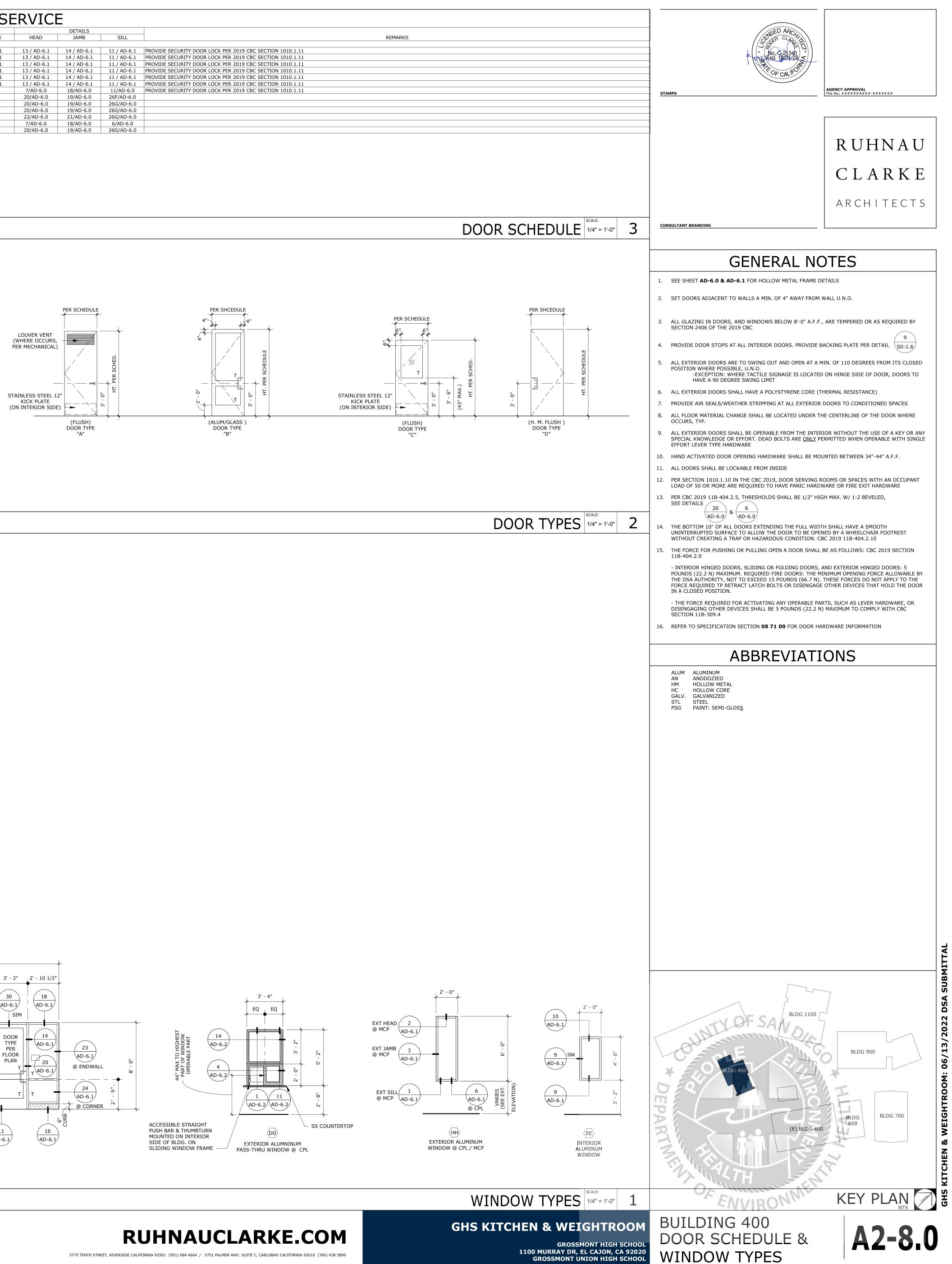


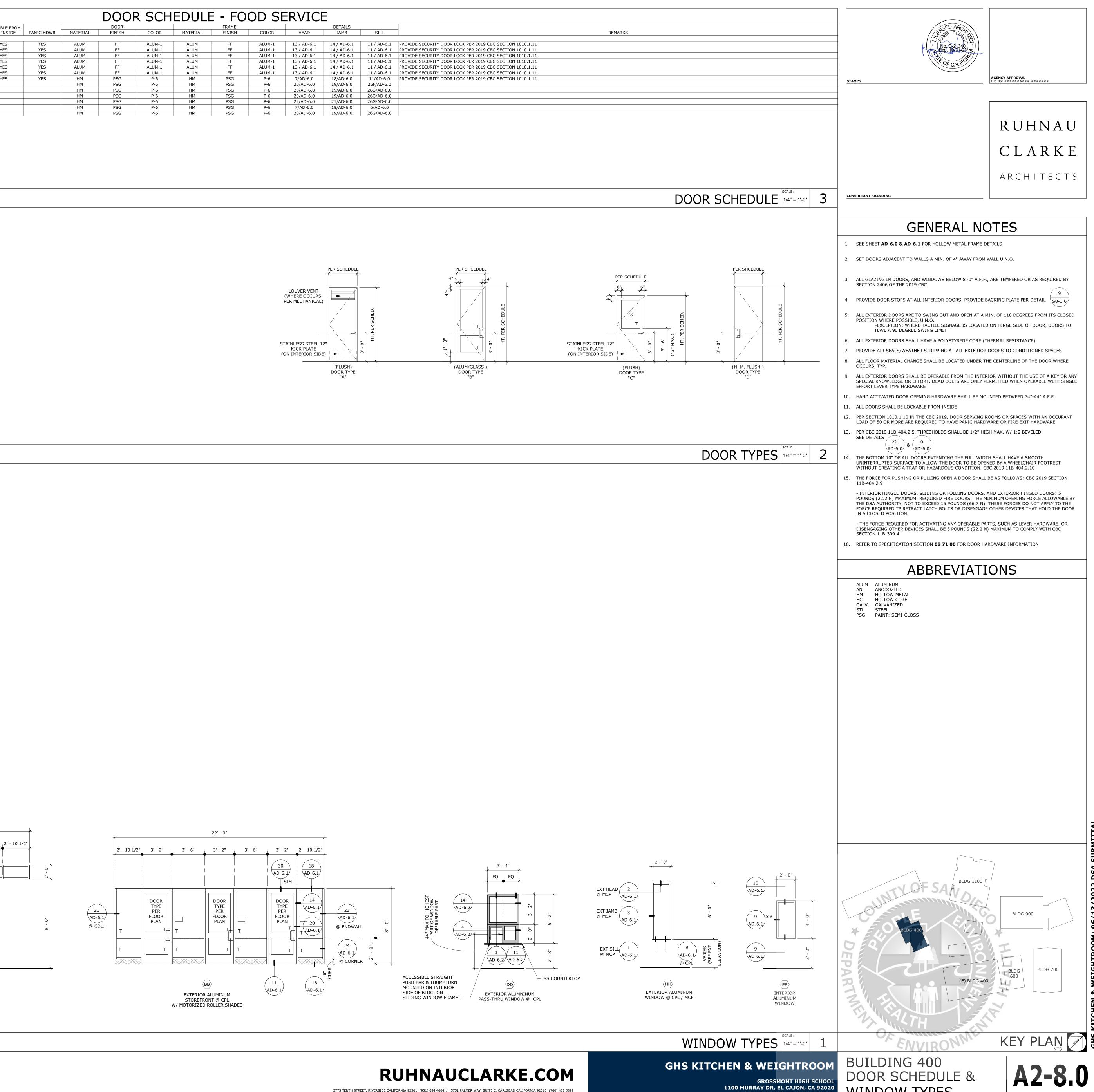


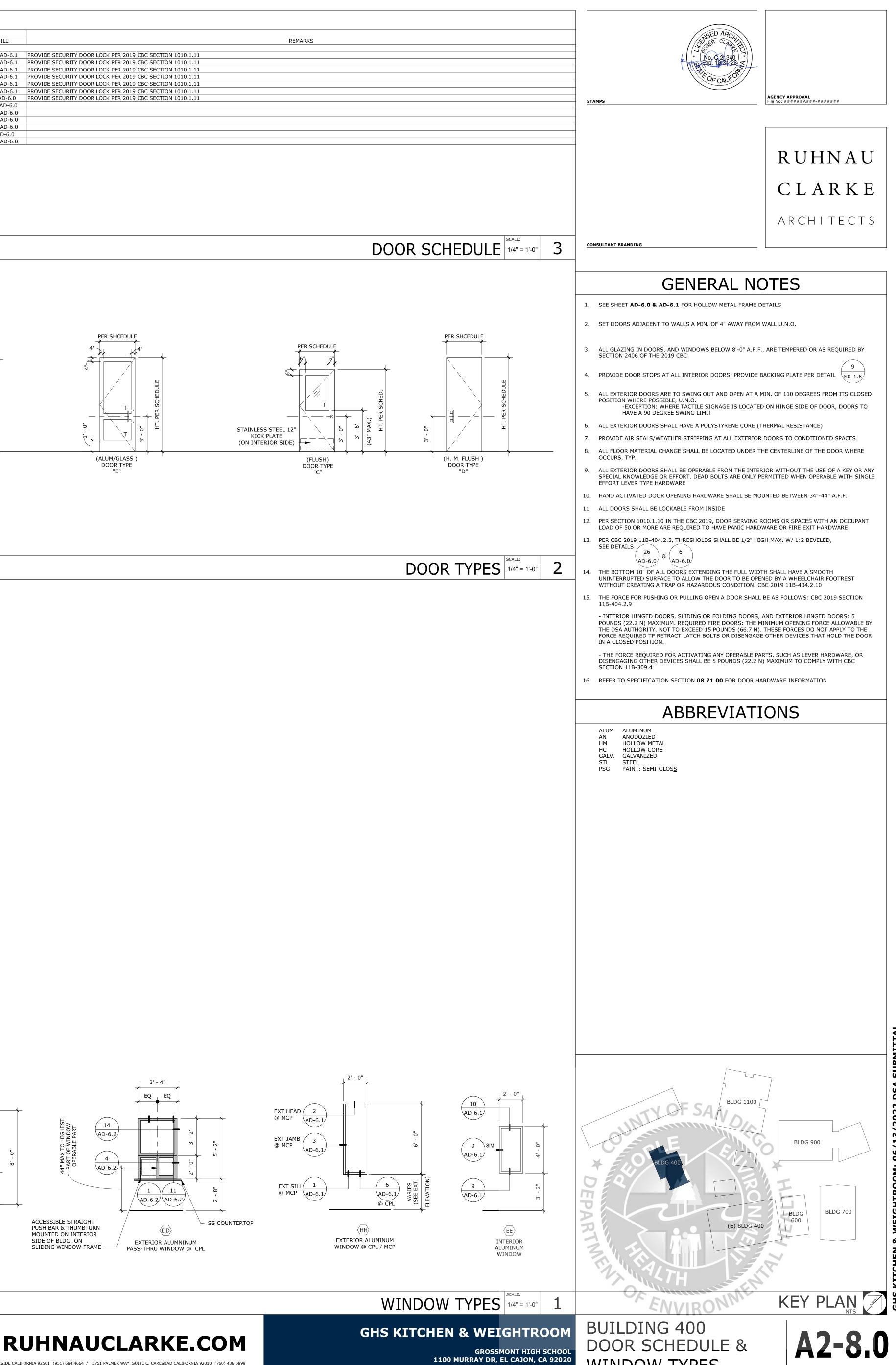


DOOR No. 401A 401B 401C 401C 401E 401F 402A 402B	ROOM No. 401 401 401 401 401 401 401 402 402	ROOM NAME SERVICE LINES KITCHEN KITCHEN	DOOR TYPE B B B B B B B B B A A A	FRAME TYPE ALUM/GLASS ALUM/ GLASS HM HM	WIDTH 3' - 0" 3' - 0" 3' - 0" 3' - 0" 3' - 0" 3' - 0" 4' - 0" 3' - 0"	DOR MEASUREMEN HEIGHT 7' - 10" 7' - 0"	THICKNESS 1 3/4" 1 3/4" 1 3/4" 1 3/4" 1 3/4" 1 3/4" 1 3/4" 1 3/4" 1 3/4" 1 3/4" 1 3/4" 1 3/4"	HDWR GROUP 17 17 17 17 17 17 17 17 06 07	LOCKA
403 406 407 408 410	403 406 407 408 410	DRY STORAGE CUST. UNISEX DATA OFFICE	A A A A A	HM HM HM HM	3' - 0" 3' - 0" 3' - 0" 3' - 0" 3' - 0"	7' - 0" 7' - 0" 7' - 0" 7' - 10" 7' - 0"	1 3/4" 1 3/4" 1 3/4" 1 3/4" 1 3/4"	03 02 04 05 01	
			AD- AD- AD- AD- AD-	6.1 TYP SIM 6.1	1/2" 3' - 2" 20 AD-6.1 TYP	3' - 6"	22' - 3"	3' - 6" 3	' - 2"
						CLERES	AA TERIOR ALUMINUM STORY WINDOW @ DRIZED ROLLER S	D CPL	
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		DETAILS			E – FO			DOOR			BLE FROM
	SILL	JAMB	HEAD	COLOR	FINISH	MATERIAL	COLOR	FINISH	MATERIAL	PANIC HDWR	INSIDE
PROVIDE SECURITY DOOR LOCK PER	11 / AD-6.1	14 / AD-6.1	13 / AD-6.1	ALUM-1	FF	ALUM	ALUM-1	FF	ALUM	YES	/ES
PROVIDE SECURITY DOOR LOCK PER	11 / AD-6.1	14 / AD-6.1	13 / AD-6.1	ALUM-1	FF	ALUM	ALUM-1	FF	ALUM	YES	/ES
PROVIDE SECURITY DOOR LOCK PER	11 / AD-6.1	14 / AD-6.1	13 / AD-6.1	ALUM-1	FF	ALUM	ALUM-1	FF	ALUM	YES	/ES
PROVIDE SECURITY DOOR LOCK PER	11 / AD-6.1	14 / AD-6.1	13 / AD-6.1	ALUM-1	FF	ALUM	ALUM-1	FF	ALUM	YES	/ES
PROVIDE SECURITY DOOR LOCK PER	11 / AD-6.1	14 / AD-6.1	13 / AD-6.1	ALUM-1	FF	ALUM	ALUM-1	FF	ALUM	YES	/ES
PROVIDE SECURITY DOOR LOCK PER	11 / AD-6.1	14 / AD-6.1	13 / AD-6.1	ALUM-1	FF	ALUM	ALUM-1	FF	ALUM	YES	/ES
PROVIDE SECURITY DOOR LOCK PER	11/AD-6.0	18/AD-6.0	7/AD-6.0	P-6	PSG	НМ	P-6	PSG	HM	YES	/ES
	26F/AD-6.0	19/AD-6.0	20/AD-6.0	P-6	PSG	НМ	P-6	PSG	HM		
	26G/AD-6.0	19/AD-6.0	20/AD-6.0	P-6	PSG	НМ	P-6	PSG	HM		
	26G/AD-6.0	19/AD-6.0	20/AD-6.0	P-6	PSG	НМ	P-6	PSG	HM		
	26G/AD-6.0	21/AD-6.0	22/AD-6.0	P-6	PSG	HM	P-6	PSG	HM		
	6/AD-6.0	18/AD-6.0	7/AD-6.0	P-6	PSG	НМ	P-6	PSG	HM		
	26G/AD-6.0	19/AD-6.0	20/AD-6.0	P-6	PSG	НМ	P-6	PSG	НМ		

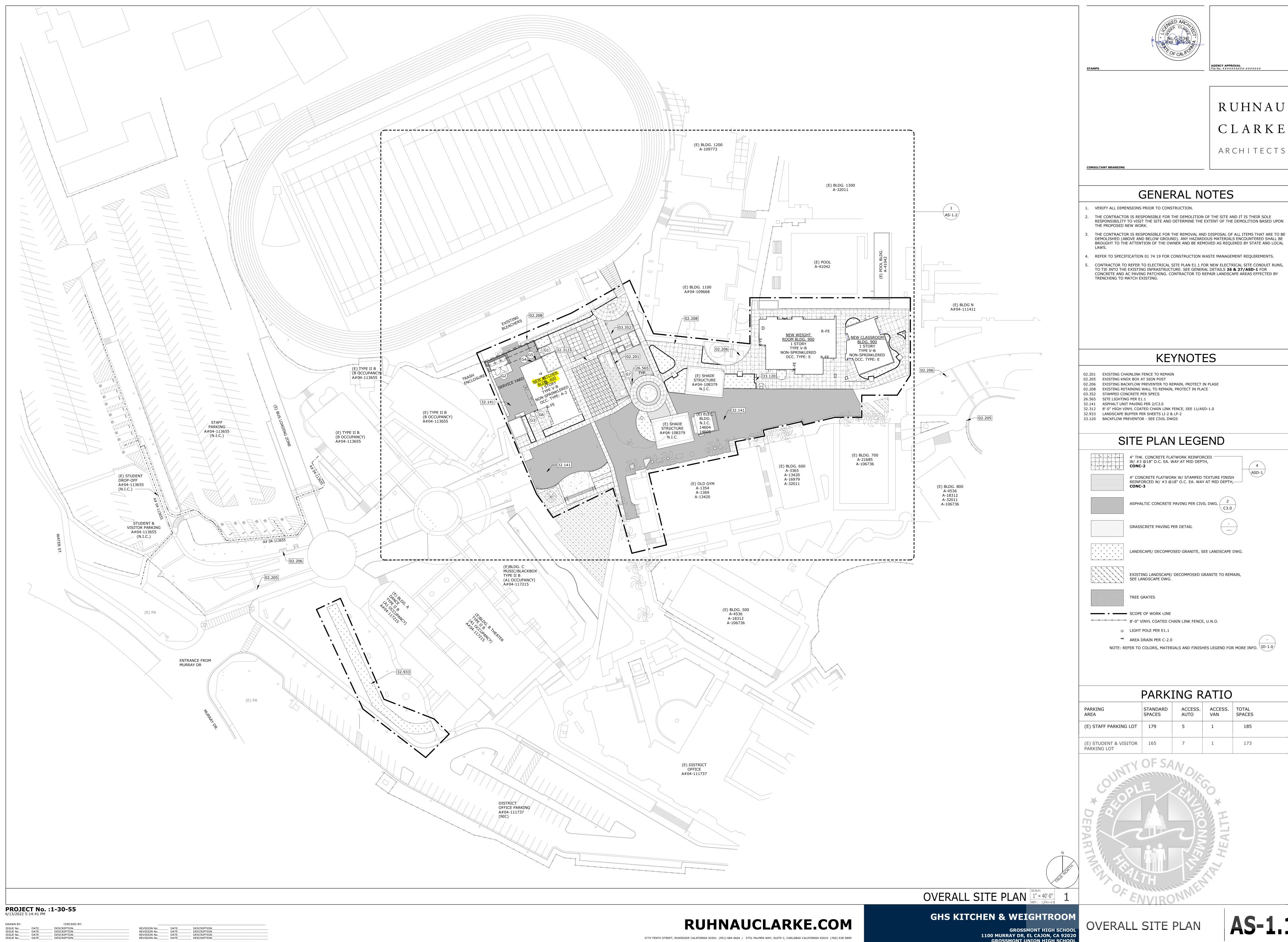












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GROSSMONT HIGH SCHOOL 1100 MURRAY DR, EL CAJON, CA 92020 GROSSMONT UNION HIGH SCHOOL



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GENERAL NOTES

3. THE CONTRACTOR IS RESPONSIBLE FOR THE REMOVAL AND DISPOSAL OF ALL ITEMS THAT ARE TO BE DEMOLISHED (ABOVE AND BELOW GROUND). ANY HAZARDOUS MATERIALS ENCOUNTERED SHALL BE BROUGHT TO THE ATTENTION OF THE OWNER AND BE REMOVED AS REQUIRED BY STATE AND LOCAL

5. CONTRACTOR TO REFER TO ELECTRICAL SITE PLAN E1.1 FOR NEW ELECTRICAL SITE CONDUIT RUNS, TO TIE INTO THE EXISTING INFRASTRUCTURE. SEE GENERAL DETAILS **26 & 27/ASD-1** FOR CONCRETE AND AC PAVING PATCHING. CONTRACTOR TO REPAIR LANDSCAPE AREAS EFFECTED BY

YNOT	ES					
N EMAIN, PROTECT I , PROTECT IN PLA						
FENCE, SEE 11/AS LP-2 'GS	SD-1.0					
I LEGI	END					
TWORK REINFOR VAY AT MID DEPT		4				
RK W/ STAMPED 18" O.C. EA. WAY	TEXTURE FINISH (AT MID DEPTH	HASD-1				
PAVING PER CIV	IL DWG. 2 C3.0					
PER DETAIL						
SED GRANITE, S	EE LANDSCAPE	DWG.				
DECOMPOSED G	RANITE TO REM	AIN,				
HAIN LINK FENCE						
IALS AND FINISF		R MORE INFO.				
ACCESS.	ACCESS.	TOTAL				
AUTO 5	VAN 1	SPACES 185				
7	4					
NO IS		173				

WATE	R	CALCULATION			
PRESSURE AVAILABLE					
STATIC PRESSURE IN MAIN			=	+68	PSI
ESTIMATED PRESSURE LOSS THRU METER			=	-3	PSI
ESTIMATED PRESSURE LOSS THRU BACKFLOW			=	-15	PSI
MINIMUM PRESSURE REQUIRED AT LAST FIXTURE			=	-30	PSI
STATIC HEAD LOSS (23 FEET x .43)			=	-9.89	PSI
TOTAL			=	10.11	PSI
TOTAL DEVELOPED LENGTH (TDL)			=	200	FEET
TOTAL EQUIVALENT LENGTH (TDLx1.5)			=	300	FEET
<u>(10.11X100)</u> 300	=	3.37 PSI ALLOWABLE LOSS PER 10	0 FT		
PIPE SIZING CHART BASED ON 3 PSI/100FT LOSS.					

STATE OF CALIFORNIA

CERT	TIFICATE OF COMPLIANCE		NRCC-PLB-01-E		
Wate	er Heating System General Information		(Page 1 of 2)		
Project	Name GHS Kitchen and Weightroom MOL)	Date Prepared: 3-1-22		
A. G	ENERAL INFORMATION/SYSTEM INFORMATIO	N			
1.	Water Heater System Name:	WH-1			
2.	Water Heater System Configuration:	Gas Fired Storage Tank w	ith Recirc Pump		
3.	Water Heater System Type:	Gas-fired storage tank			
4.	Building Type:	Classroom			
5.	Total Number of Water Heaters in Systems:	1			
6.	Central DHW Distribution Type:	Recirculation with manual	Recirculation with manual controls		
7.	Dwelling Unit DHW Distribution Type:	N/A			
1.	Water Heater Type:	Condensing Storage ty	pe		
2.	Fuel Type	Natural Gas			
3.	Manufacture Name	AO Smith			
4.	Model Number	BTH-150			
5.	Number of Identical Water Heaters:	1			
6.	Installed Water Heater System Efficiency:	97%			
	Required Minimum Efficiency:	80%			
7.		1.8%			
7. 8.	Standby loss percent or Standby loss total:				
100	Rated Input	150,000 BTUH			
8.	Rated Input Pilot Energy:				
8. 9. 810 911	Rated Input Pilot Energy: Water Heater Tank Storage Volume:	150,000 BTUH 0% 100 gallons			
8. 9. 810 911 12	Rated Input Pilot Energy: Water Heater Tank Storage Volume: Exterior Insulation On Water Heater:	150,000 BTUH 0% 100 gallons Foam			
8. 9. 810 911 12 13.	Rated Input Pilot Energy: Water Heater Tank Storage Volume: Exterior Insulation On Water Heater: Volume of Supplemental Storage:	150,000 BTUH 0% 100 gallons Foam N/A			
8. 9. 810 911 12	Rated Input Pilot Energy: Water Heater Tank Storage Volume: Exterior Insulation On Water Heater: Volume of Supplemental Storage:	150,000 BTUH 0% 100 gallons Foam N/A N/A			

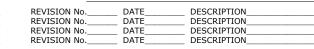
CERT	TFICATE OF COMPLIANCE		NRCC-PLB-01-E	
Wate	er Heating System General Information		(Page 1 of 2)	
Project I	Name: GHS Kitchen and Weightroom MOD		Date Prepared: 3-1-22	
A. GE	ENERAL INFORMATION/SYSTEM INFORMATION			
1.	Water Heater System Name:	WH-1		
2.	Water Heater System Configuration:	Gas Fired Storage Tank	with Recirc Pump	
3.	Water Heater System Type:	Gas-fired storage tank		
4.	Building Type:	Classroom		
5.	Total Number of Water Heaters in Systems:	1		
6.	Central DHW Distribution Type:	Recirculation with manual controls		
7.	Dwelling Unit DHW Distribution Type:	N/A		
1.	Water Heater Type:	Condensing Storage	type	
2.	Fuel Type	Natural Gas		
3.	Manufacture Name	AO Smith		
4.	Model Number	BTH-150		
5.	Number of Identical Water Heaters:	1		
6.	Installed Water Heater System Efficiency:	97%		
7.	Required Minimum Efficiency:	80%		
8.	Standby loss percent or Standby loss total:	1.8%		
9.	Rated Input	150,000 BTUH		
	Pilot Energy:	0%		
810	Water Heater Tank Storage Volume:	100 gallons		
911				
911 12	Exterior Insulation On Water Heater:	Foam		
911 12 13.	Exterior Insulation On Water Heater: Volume of Supplemental Storage:	Foam N/A		
911 12	Exterior Insulation On Water Heater: Volume of Supplemental Storage:	Foam N/A : N/A		

CERTI	FICATE OF COMPLIANCE		NRCC-PLB-01				
Wate	r Heating System General Information		(Page 1 of				
Project N	GHS Kitchen and Weightroom MOL)	Date Prepared: 3-1-22				
A. GE	NERAL INFORMATION/SYSTEM INFORMATIO	N					
1. V	Nater Heater System Name:	WH-1	NH-1				
2. V	Water Heater System Configuration:	Gas Fired Storage Ta	nk with Recirc Pump				
3. V	Water Heater System Type:	Gas-fired storage tan	k				
4. B	Building Type:	Classroom					
5. T	otal Number of Water Heaters in Systems:	1					
6. C	Central DHW Distribution Type:	Recirculation with ma	Recirculation with manual controls				
7. C	Owelling Unit DHW Distribution Type:	N/A					
Each	ATER HEATER INFORMATION water heater type requires a separate form. Water Heater Type:	Condensing Store	ae tupe				
Each 1	water heater type requires a separate form. Water Heater Type:	Condensing Stora	ge type				
Each (1. 2.	water heater type requires a separate form. Water Heater Type: Fuel Type	Natural Gas	ge type				
Each (1. 2. 3.	water heater type requires a separate form. Water Heater Type: Fuel Type Manufacture Name	Natural Gas AO Smith	ge type				
Each (1. 2. 3. 4.	Water heater type requires a separate form. Water Heater Type: Fuel Type Manufacture Name Model Number	Natural Gas	ge type				
Each (1. 2. 3. 4. 5.	water heater type requires a separate form. Water Heater Type: Fuel Type Manufacture Name Model Number Number of Identical Water Heaters:	Natural Gas AO Smith BTH-150 1	ge type				
Each (1. 2. 3. 4. 5. 6.	water heater type requires a separate form. Water Heater Type: Fuel Type Manufacture Name Model Number Number of Identical Water Heaters: Installed Water Heater System Efficiency:	Natural Gas AO Smith BTH-150 1 97%	ge type				
Each (1. 2. 3. 4. 5. 6. 7.	water heater type requires a separate form. Water Heater Type: Fuel Type Manufacture Name Model Number Number of Identical Water Heaters: Installed Water Heater System Efficiency: Required Minimum Efficiency:	Natural Gas AO Smith BTH-150 1 97% 80%	ge type				
Each (1. 2. 3. 4. 5. 6. 7. 8.	water heater type requires a separate form. Water Heater Type: Fuel Type Manufacture Name Model Number Number of Identical Water Heaters: Installed Water Heater System Efficiency: Required Minimum Efficiency: Standby loss percent or Standby loss total:	Natural Gas AO Smith BTH-150 1 97% 80% 1.8%	ge type				
Each (1. 2. 3. 4. 5. 6. 7. 8. 9.	water heater type requires a separate form. Water Heater Type: Fuel Type Manufacture Name Model Number Number of Identical Water Heaters: Installed Water Heater System Efficiency: Required Minimum Efficiency: Standby loss percent or Standby loss total: Rated Input	Natural Gas AO Smith BTH-150 1 97% 80% 1.8% 150,000 BTUH	ge type				
Each (1. 2. 3. 4. 5. 6. 7. 8. 9. 810	water heater type requires a separate form.Water Heater Type:Fuel TypeManufacture NameModel NumberNumber of Identical Water Heaters:Installed Water Heater System Efficiency:Required Minimum Efficiency:Standby loss percent or Standby loss total:Rated InputPilot Energy:	Natural Gas AO Smith BTH-150 1 97% 80% 1.8% 150,000 BTUH 0%	ge type				
Each (1. 2. 3. 4. 5. 6. 7. 8. 9. 810 911	water heater type requires a separate form.Water Heater Type:Fuel TypeManufacture NameModel NumberModel NumberNumber of Identical Water Heaters:Installed Water Heater System Efficiency:Required Minimum Efficiency:Standby loss percent or Standby loss total:Rated InputPilot Energy:Water Heater Tank Storage Volume:	Natural Gas AO Smith BTH-150 1 97% 80% 1.8% 150,000 BTUH 0% 100 gallons	ge type				
Each (1. 2. 3. 4. 5. 6. 7. 8. 9. 810 911 12	water heater type requires a separate form.Water Heater Type:Fuel TypeManufacture NameModel NumberNumber of Identical Water Heaters:Installed Water Heater System Efficiency:Required Minimum Efficiency:Standby loss percent or Standby loss total:Rated InputPilot Energy:Water Heater Tank Storage Volume:Exterior Insulation On Water Heater:	Natural Gas AO Smith BTH-150 1 97% 80% 1.8% 150,000 BTUH 0% 100 gallons Foam					
Each (1. 2. 3. 4. 5. 6. 7. 8. 9. 810 911	water heater type requires a separate form.Water Heater Type:Fuel TypeManufacture NameModel NumberModel NumberNumber of Identical Water Heaters:Installed Water Heater System Efficiency:Required Minimum Efficiency:Standby loss percent or Standby loss total:Rated InputPilot Energy:Water Heater Tank Storage Volume:	Natural Gas AO Smith BTH-150 1 97% 80% 1.8% 150,000 BTUH 0% 100 gallons Foam N/A	ge type				

CA Building Energy Efficiency Standards - 2013 Nonresidential Compliance

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SYMBOL	ABBREV.	DESCRIPTION	SYMBOL	ABBREV.	DESCRIPTION
\mathbf{e}	POC	POINT OF CONNECTION		ABV	ABOVE
	W	WASTE OR SEWER BELOW SLAB		A/C	ABOVE CEILING
— — GW— — —	GW	GREASE WASTE		ADA	AMERICANS WITH DISABILITIES AC
	V	SANITARY VENT		A.F.F.	ABOVE FINISH FLOOR
	CW	COLD WATER		A.F.G.	ABOVE FINISH GRADE
	HW	HOT WATER		A/G	ABOVE GRADE
G	G	LOW PRESSURE NATURAL GAS (7" W.C.)		A.P.	ACCESS PANEL
MPG	MPG	MEDIUM PRESSURE NATURAL GAS (5 PSI)		B/F	BELOW FLOOR
RD	RD	ROOF DRAIN		B/G	BELOW GRADE
ORD	ORD	OVERFLOW ROOF DRAIN		CFH	CUBIC FEET PER HOUR
CD	CD	CONDENSATE DRAIN		DWGS.	DRAWINGS
OCD	OCD	OVERFLOW CONDENSATE DRAIN		EA.	EACH
SD	SD	STORM DRAIN		EXIST.	EXISTING
	SOV	SHUT OFF VALVE		(E)	EXISTING
	PRV	PRESSURE REDUCING VALVE		FT.	FEET OR FOOT
	FS	FLOOR SINK		FLR.	FLOOR
	FD	FLOOR DRAIN		G.P.F.	GALLONS PER FLUSH
	FCO	FLOOR CLEAN-OUT		I.E.	INVERT ELEVATION
_ 	WCO	WALL CLEAN-OUT		LBS	POUNDS
	GCO	GRADE CLEAN-OUT		MSA	MEDIUM PRESSURE GAS METER
$ \Phi \Phi -$	2WGCO	2 WAY GRADE CLEAN-OUT		NTS	NOT TO SCALE
	DN	DOWN OR DROP		ORD	OVERFLOW ROOF DRAIN
	UP	RISE OR RISER		O/H	OVERHEAD
	НВ	HOSE BIBB		LB	POUNDS
		VALVE ON RISE OR DROP		PSI	POUNDS PER SQUARE INCH
	U	UNION		RD	ROOF DRAIN
				SF	SQUARE FEET
V T	RV	TEMPERATURE & PRESSURE RELIEF VALVE		SIM.	SIMILAR
				T.D.H.	TOTAL DEVELOPED HEAD
				U/G	UNDERGROUND
				V.T.R.	VENT THROUGH ROOF
				W.C.	WATER COLUMN

BASELINE WATER USE CALCULATION TABLE						
FIXTURE TYPE	BASELINE FLOW RATE					
AVATORY FAUCETS, NONRESIDENTIAL	0.5 GPM @ 60 PSI					
KITCHEN SINK FAUCETS	1.8 GPM @ 60 PSI					
FLUSHOMETER VALVE WATER CLOSETS	1.28 GALLONS/FLUSH					
JRINALS	0.5 OR 0.125 ³ GALLONS/FLUSH					
OTES: . THE DAILY USE NUMBER SHALL BE INCREASED TO THREE IF URINALS ARE NOT INSTALLED IN THE ROOM. . FLOOR MOUNTED URINALS @ 0.5 GPF OR WALL-MOUNTED URINALS @ 0.125 GPF.						

CW PIPING SIZING CHART 3 psi / 100 ft								
0.77		FIXTUI	RE UNITS	VELOCITY				
SIZE	GPM	FLUSH TANK	FLUSH VALVE	(FPS)				
1/2"	1.8			2.4				
3/4"	4.7	4		3.0				
1"	9	12		3.6				
1 1/4"	17	24		4.3				
1 1/2"	27	46	10	4.9				
2"	56	155	63	5.7				
2 1/2"	100	380	245	7.2				
3"	175	778	739	8				
4"	278	1550	1500	8				
5"	420	2862	2862	8				
6"	675	5155	5155	8				

HW	PIPING	SIZING CHA	RT 3 ps	si / 100 ft	
0.75		FIXTU	VELOCITY		
SIZE	GPM	FLUSH TANK	FLUSH VALVE	(FPS)	
1/2"	1.8			2.4	
3/4"	4.7	4		3.0	
1"	9	12		3.6	
1 1/4"	17	24	24		
1 1/2"	27	46		4.9	
2"	46	111		5	
2 1/2"	72	236		5	
3"	113	440		5	
4"	180	809		5	
5"	282	1590		5	

May 2015



	GENERAL NOTES
1.	THESE DRAWINGS ARE A GENERAL GRAPHIC PRESENTATION OF THE WORK. PIPING AND EQUIPMENT, AS SHOWN, ARE SCHEMATIC. FABRICATE AND INSTALL BASED ON ACTUAL FIELD MEASUREMENT. COORDINATE WITH OTHER TRADES. PROVIDE A COMPLETE SET OF SHOP DRAWINGS REFLECTING ACTUAL INSTALL, ACCESS REQUIREMENTS, AND DETAILS BASED UPON THE ACTUAL EQUIPMENT PROCURED. MAINTAIN AN UP TO DATE SET OF AS-BUILT DRAWINGS AT THE JOB SITE.
2.	THESE DRAWINGS ARE TO BE CONSIDERED NOT FOR CONSTRUCTION UNTIL THEY ARE STAMPED, SIGNED, AND PERMITTED. UNTIL THEN THEY ARE SUBJECT TO CHANGE WITHOUT NOTICE.
3.	COMPLY WITH CALIFORNIA MECHANICAL CODE (CMC), CALIFORNIA PLUMBING CODE (CPC), AND NATIONAL FIRE PROTECTION AGENCY (NFPA), AND GOVERNING CODES. THERE SHALL BE NO EXCEPTION. REPORT DEFICIENCIES WITHIN THIRTY (30) DAYS UPON AUTHORIZATION TO PROCEED.
4.	PROVIDE ACCESS AND CLEARANCE FOR MAINTENANCE FOR MECHANICAL & PLUMBING EQUIPMENT AND COMPONENTS AS RECOMMENDED BY THE EQUIPMENT MANUFACTURER AND APPLICABLE CODES.
5.	HANDLE, STORE AND INSTALL EQUIPMENT PER MANUFACTURERS INSTRUCTIONS.
6.	NO PLUMBING SHALL BE INSTALLED UNTIL ALL REQUIRED PLUMBING PLAN CHECK PERMITS AND APPROVALS HAVE BEEN OBTAINED FROM ALL REQUIRED AGENCIES.
7.	LAVATORY FAUCETS, SINK FAUCETS (NOT INCLUDING SERVICE SINK FAUCETS OR FAUCETS DESIGNATED AT INSTITUTIONAL) SHALL MEET THE FLOW REQUIREMENTS OUTLINED IN THE APPLIANCE EFFICIENCY STANDARDS.
8.	COORDINATE WITH THE ARCHITECTURAL DRAWINGS FOR EXACT LOCATION OF PLUMBING FIXTURES AND DRAINS.
9.	HOSE BIBBS SHALL BE PROTECTED BY AN APPROVED NON-REMOVABLE TYPE BACKFLOW PROTECTION DEVICE. HOSE BIBBS SHALL BE MOUNTED AT +18" ABOVE FLOOR UNLESS OTHERWISE NOTED.
10.	PROVIDE ALL TAILPIECES, TRAPS, STOPS, SUPPLY PIPES TO LAVATORIES DESIGNED AS ACCESSIBLE, WITH PREFORMED INSULATION JACKET.
11.	COORDINATE AND VERIFY SIZES, LOCATIONS, DEPTHS AND PRESSURIZED PIPING PRESSURES OF ALL BUILDING UTILITIES WITH CIVIL.
12.	COORDINATE AND SCHEDULE TIMING FOR UTILITY SERVICE CONNECTION.
13.	ALL LINES BELOW SLAB ON GRADE TO BE LOCATED AWAY FROM ALL LOAD BEARING FOOTINGS.
14.	ALL LINES RUNNING BELOW GRADE BEAMS OR PENETRATING, SEE STRUCTURAL DRAWINGS FOR CONSTRUCTION.
15.	ALL VENTS THRU ROOF SHALL BE MINIMUM OF 18 INCHES VERTICAL AND FIFTEEN FEET HORIZONTAL AWAY FROM ALL AIR CONDITIONING FRESH AIR INTAKES AND PROVIDED WITH VANDAL PROOF HOODS.
16.	CONTRACTOR SHALL BE RESPONSIBLE FOR ALL CUTTING AND PATCHING OF WALLS, ROOFS, FOOTINGS, FLOORS, INCLUDING ALL SAW CUTTING AND CORE DRILLING. COORDINATE ALL SAW CUTTING AND CORE DRILLING WITH STRUCTURALLY DRAWINGS. ANY CUTTING AND DRILLING REQUIRED OF STRUCTURAL ELEMENTS THAT IS NOT SPECIFICALLY SHOWN ON THE PLANS SHALL BE BROUGHT TO THE ARCHITECTS ATTENTION PRIOR TO CUTTING AND DRILLING. CONTRACTOR SHALL SUBMIT PROPOSED LOCATION AND SIZES OF SUCH CUTTING AND DRILLING FOR THE ARCHITECTS AND STRUCTURAL ENGINEERS APPROVAL.
17.	COORDINATE ALL EQUIPMENT LOCATIONS, PIPE PENETRATIONS AND EQUIPMENT PAD LOCATIONS WITH STRUCTURAL DRAWINGS PRIOR TO WORK.
18.	COORDINATE INSTALLATION OF ALL EQUIPMENT AND PIPING WITH OTHER TRADES PRIOR TO INSTALLATION. ENSURE THAT ALL CONTROL DEVICES, SHUT-OFF VALVES, ETC. ARE ACCESSIBLE FOR MAINTENANCE. WHERE ACCESS PANELS IN FINISHED SPACES, OTHER THAN THAT SHOWN, CONTRACTOR SHALL PROVIDE AND COORDINATE EXACT LOCATION OF PANELS WITH ARCHITECT PRIOR TO INSTALLATION.
19.	INSTALL VALVES WITH UNIONS OR FLANGES AT EACH PIECE OF EQUIPMENT ARRANGED TO ALLOW SERVICE, MAINTENANCE, AND EQUIPMENT REMOVAL WITHOUT SYSTEM SHUT-DOWN.
20.	ANY STRUCTURAL FIREPROOFING DAMAGED DURING INSTALLATION OF PLUMBING EQUIPMENT, PIPING, ETC. SHALL BE REPAIRED AT NO COST TO THE OWNER. REPAIRS SHALL BE AS DIRECTED BY THE ARCHITECT.
21.	FAUCETS TO BE 1.8 GPM MAXIMUM.
22.	WATER HEATER IS TO BE USED ON CALIFORNIA ENERGY COMMISSION (CEC) LIST.
23.	PROVIDE EXPANSION TANK OR OTHER APPROVED METHOD OF RELIEVING PRESSURE (SECTION 608.3 CPC)
24.	CROSS CONNECTION PROTECTION SHALL BE PROVIDED AT ALL POTABLE WATER SUPPLIED APPLIANCES AND EQUIPMENT.
25.	COORDINATE WITH ELECTRICAL AND CONTROL CONTRACTORS FOR ALL POWER REQUIREMENTS PRIOR TO BID.
26.	COORDINATE WITH ELECTRICAL AND CONTROL CONTRACTORS FOR ALL POWER REQUIREMENTS PRIOR TO ORDERING ANY EQUIPMENT.
27.	UPON INSTALLATION OF ALL EQUIPMENT, DEVICES, VIBRATION ISOLATION, ETC., PROVIDE WRITTEN CONFIRMATION BY EQUIPMENT MANUFACTURER'S REPRESENTATIVES TO ENSURE COMPLIANCE WITH MANUFACTURER'S REQUIREMENTS.
28.	PROVIDE DETAILS AND SEISMIC CALCULATIONS FOR ALL EQUIPMENT ON VIBRATION ISOLATION. ALL DETAILS SHALL BE STAMPED BY A STRUCTURAL ENGINEER FROM VIBRATION ISOLATIONS MANUFACTURER.
29.	FOR EACH SUBMITTAL, THE CONTRACTOR SHALL PROVIDE A LETTER (ON COMPANY LETTERHEAD) AND SIGNED BY THE PROJECT MANAGER INDICATING THE SUBMITTAL HAS BEEN FULLY IN HOUSE REVIEWED TO ENSURE FULL COMPLIANCE WITH THE CONTRACT DOCUMENTS AND COORDINATION WITH OTHER TRADES. ANY EXCEPTIONS TO THE CONTRACT DOCUMENTS SHALL BE CLEARLY INDICATED ON THIS LETTER. ANY DISCREPANCIES/EXCEPTIONS NOT IDENTIFIED IN WRITING SHALL BE CORRECTED AT THE SOLE EXPENSE OF THE CONTRACTOR AND AT NO EXPENSE TO THE OWNER AND ENGINEER.
30.	THE CONTRACTOR SHALL SELECT ALL CIRCUIT SETTERS/BALANCING VALVES FOR ACTUAL FLOW THROUGH THE PIPE AND THE PROPER PRESSURE DROP TO ENSURE PROPER OPERATION AND NOT BASED ON PIPE SIZES.
31.	HOT WATER INSULATION SHALL HAVE A MINIMUM WALL THICKNESS OF NOT LESS THAN THE DIAMETER OF THE PIPE FOR A PIPE UP TO 2 INCHES (50 mm) IN DIAMETER. INSULATION WALL THICKNESS SHALL BE NOT
	LESS THAN 2 INCHES (51 mm) FOR A PIPE OF 2 INCHES (50 mm) OR MORE IN DIAMETER PER CURRENT CPC, SECTION 609.11.2.

PLAN CHECK NOTES

ALL SINKS IN THE FIRST FLOOR OF A BUILDING SHALL BE PROVIDED WITH CLEANOUTS AT THEIR UPPER TERMINAL. ALL URINALS ON THE FIRST FLOOR TO BE PROVIDED WITH CLEANOUTS. CLEANOUT IN HORIZONTAL DRAINAGE PIPING EVERY 100 FEET AND/OR EVERY 135 DEGREE CHANGE OF DIRECTION.

2. DRAINAGE THAT IS UNDER PRESSURE MUST BE INDIRECTLY CONNECTED TO THE DRAINAGE SYSTEM.

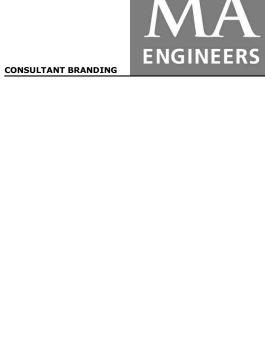
PIPE MATERIALS

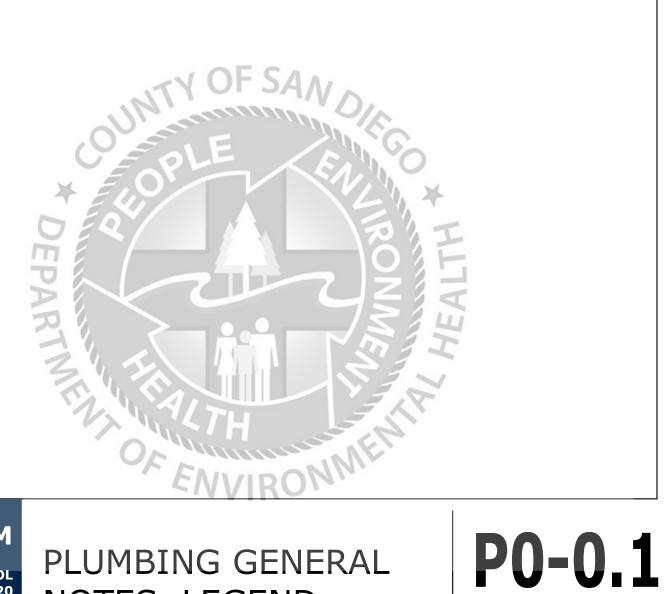
- 1. WATER ABOVE GRADE: COPPER TYPE "L" HARD DRAWN WITH WROUGHT COPPER SOLDER JOINT FITTINGS.
- 2. WATER BELOW GRADE: COPPER TYPE "K" WITH CAST SOLDER JOINT FITTINGS. ROUGH SOLDER JOINT FITTINGS, OR FLARED JOINT FITTINGS.
- 3. SOIL/WASTE AND VENT ABOVE GRADE: HUBLESS CAST IRON PIPE AND FITTINGS.
- 4. SOIL/WASTE AND VENT BELOW GRADE: POLYVINYL CHLORIDE (PVC) PIPE AND FITTINGS PER ASTM D2665.
- 5. STORM DRAIN ABOVE GRADE: HUBLESS CAST IRON PIPE AND FITTINGS.
- 6. STORM DRAIN BELOW GRADE: POLYVINYL CHLORIDE (PVC) PIPE AND FITTINGS PER ASTM D2665.
- 7. NATURAL GAS ABOVE GRADE: BLACK STEEL SCHEDULE 40 WITH THREADED/WELDED FITTINGS.
- 8. NATURAL GAS BELOW GRADE: POLYETHYLENE (PE), SDR 11 PIPE WITH SOCKET FUSION FITTINGS.
- 9. CONDENSATE DRAIN: COPPER TYPE "M" WITH WROUGHT SOLDER BRAZED JOINT FITTINGS.

SLOPE OF PIPING SYSTEMS

- 1. SANITARY SEWER, WASTE & VENT PIPING: 2% UNLESS NOTED OTHERWISE.
- 2. STORM DRAIN PIPING:
- 3. CONDENSATE DRAIN PIPING:

- 1% UNLESS NOTED OTHERWISE. 1%.

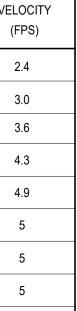




GHS KITCHEN & WEIGHTROOM

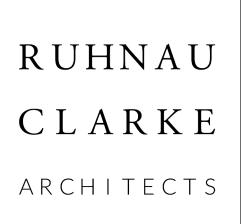
GROSSMONT HIGH SCHOOL 1100 MURRAY DR, EL CAJON, CA 92020 GROSSMONT UNION HIGH SCHOOL

PLUMBING GENERAL NOTES, LEGEND





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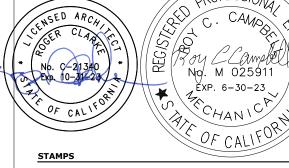
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			ELECTRI	CAL DATA		CAPACITY					
SYMBOL	- TYPE	POWER (HP)	VOLTS (V)	PHASE (PH)	HERTZ (HZ)	INPUT (MBH)	OUTPUT (MBH)	STORAGE VOLUME (GALLON)	WEIGHT (LBS)	DESCRIPTION	LOCATION
WH 1	WATER HEATER		120	1	60	150		100	1053	AO SMITH BTH-150(A), 90 DEGREE TEMPERATURE RISE @ 198 GALLONS, 98% THERMAL EFFICIENCY.	KITCHEN
ET 1	EXPANSION TANK							6.6	52	TACO PAX25, 150 PSIG WORKING PRESSURE.	KITCHEN
CP 1	CIRCULATION PUMP	1/12	120	1	60				13	GRUNDFOS UP26-96BF, LEAD FREE, 3 GPM @ 20 FT. T.D.H.	KITCHEN
	MIXING VALVE	-								LEONARD LV-981A-LF, LEAD FREE, THERMOSTATIC, 15 GPM @ MAX 6 PSI PRESSURE DROP. 2.5 GPM MINIMUM FLOW CAPACITY.	KITCHEN
WH 2	WATER HEATER					75.1		80	685	AO SMITH BL-80, 90 DEGREE TEMPERATURE RISE @ 81 GPH, 81% THERMAL EFFICIENCY.	WEIGHT ROOM
ET 2	EXPANSION TANK							6.6	52	TACO PAX25, 150 PSIG WORKING PRESSURE.	WEIGHT ROOM
CP 2	CIRCULATION PUMP	1/12	120	1	60				13	GRUNDFOS UP26-96BF, LEAD FREE, 3 GPM @ 20 FT. T.D.H.	WEIGHT ROOM
MX 2	MIXING VALVE									LEONARD TM-26-LF, LEAD-FREE, THERMOSTATIC, 15 GPM @ MAX 20 PSI PRESSURE DROP, 1 GPM MINIMUM FLOW CAPACITY.	WEIGHT ROOM
	GREASE INTERCEPTOR							1000		JENSEN PRECAST JP1000G.	EXTERIOR
SX 1	SAMPLE BOX								1400	JENSEN PRECAST JP-200, 24" SAMPLE BOX.	EXTERIOR
	CONDENSATE DRAIN PUMP	1/50						1	1400	LITTLE GIANT VCL-14 SERIES, ABS HOUSING.	VARIOUS

SYMBOL	FIXTURE	HW	CW	w	TRAP	V	
WC 1	WATER CLOSET		1"	4"	INTEGRAL	2"	AMERICAN STANDARD, MA ZURN Z600AV, EXPOSED M
WC 2	WATER CLOSET - ACCESSIBLE		1"	4"	INTEGRAL	2"	AMERICAN STANDARD, MA ZURN Z600AV, EXPOSED M
	URINAL - ACCESSIBLE		3/4"	2"	2"	1 1/2"	AMERICAN STANDARD WA ZURN Z6003 AV EXPOSED N
$\begin{pmatrix} L \\ 1 \end{pmatrix}$	LAVATORY	1/2"	1/2"	2"	1 1/2"	1 1/2"	AMERICAN STANDARD LUC CHICAGO FAUCETS MVP FA
$\begin{pmatrix} L \\ 2 \end{pmatrix}$	LAVATORY ACCESIBLE	1/2"	1/2"	2"	1 1/2"	1 1/2"	AMERICAN STANDARD LUC CHICAGO FAUCETS MVP FA
$\left\langle \begin{array}{c} S \\ 1 \end{array} \right\rangle$	SINK - ACCESSIBLE	1/2"	1/2"	2"	1 1/2"	1 1/2"	JUST US-1616-A-18 GA, 316 CHICAGO FAUCETS 50-3172
S 2	SINK - ACCESSIBLE	1/2"	1/2"	2"	1 1/2"	1 1/2"	SWAN MF-F VERITEK, FLOC CHICAGO FAUCET 891-E2-3
FD 1	FLOOR DRAIN			3"	3"	1 1/2"	ZURN, Z415B, DURA-COATE
FS 1	FLOOR SINK			3"	3"	1 1/2"	ZURN Z1910, 8" X 8" SQUAR
MS 1	MOP SINK			3"	3"	1 1/2"	AMERICAN STANDARD 774 CHICAGO FAUCETS 897-MF
HB 1	HOSE BIB (EXTERIOR)		3/4"				ZURN Z1341, EXTERNAL VA
HB 2	HOSE BIB (INTERIOR)		3/4"				ACORN 8140, STAINLESS S
DF 1	DRINKING FOUNTAIN		3/4"	2"	2"	2"	HAWS 1119.14, BOTTLE FILI
DF 2	DRINKING FOUNTAIN		3/4"	2"	2"	2"	HAWS 1119.14, BOTTLE FILI
TP 1	TRAP PRIMER		1/2"				PPP P1-500, CORROSION R
(RD) 1	ROOF DRAIN						ZURN ZC-100-C-R, CAST IR
	OVERFLOW ROOF DRAIN						ZURN ZC-100-C-R-89, CAST
CWB 1	CLOTHES WASHER BOX						GUY GRAY, OUTLET BOX
	DRAIN RECEPTOR						ZURN Z127, 8-1/2" DIAMETE



CONSULTANT BRANDING



FIXTURE SCHEDULE REMARKS ADERA FLOWISE TOILET #2855.128, FLOOR MOUNTED, ELONGATED BOWL, VITREOUS CHINA, 15" HEIGHT MANUAL FLUSH VALVE, 1.28 GPF MADERA, FLOWISE TOILET #2857.111, FLOOR MOUNTED, ELONGATED BOWL, VITREOUS CHINA, 16-1/2" HEIGHT, ACCESSIBLE. MANUAL FLUSH VALVE, 1.28 GPF, ACCESSIBLE. ASHBROOK, WHITE VITREOUS CHINA, ACCESSIBLE. D MANUAL FLUSH VALVE, 0.5 GPF, ACCESSIBLE. CERNE 0356.41, WALL HUNG, VITREOUS CHINA. P FAUCETS 333-E2805-665PSHAB, MANUAL METERING FAUCET, DECK MOUNTED, SINGLE HOLE SINGLE SUPPLY. JCERN, 0356.41, WALL HUNG, VITREOUS CHINA, ACCESSIBLE. FAUCETS 333-E2805-665PSHAB, MANUAL METERING FAUCET, DECK MOUNTED, SINGLE HOLE SINLE SUPPLY, ACCESSIBLE. 16 STAINLESS STEEL, ACCESSIBLE. 7XKABCP, MANUAL, SINGLE HOLE, DECK MOUNTED. OOR MODEL, LAUNDRY TUB, WHITE. 2-317CP, MANUAL SINK FAUCET, DECK MOUNTED, ACCESSIBLE. ATED CAST IRON BODY, TYPE B POLISHED NICKEL BRONZE LIGHT-DUTY STRAINER. ARE RECEPTOR, DEEP CAST IRON BODY, MEDIUM-DUTY GRATE. 741.000, VINYL RIM GUARD, ENAMELED CAST IRON. MPCP, WALL MOUNTED. ACUUM BREAKER. STEEL RECESSED HOSE BOX WITH WALL FLANGE. ILLER MODEL 1920, DUAL WALL MOUNT, 304 STAINLESS STEEL, INDOOR, ACCESSIBLE FILLER MODEL 1920 DUAL WALL MOUNT, 304 STAINLESS STEEL, OUTDOOR, ACCESSIBLE. I RESISTANT BRASS. IRON DOME, UNDERDECK CLAMP. T IRON DOME, UNDERDECK CLAMP, 2" HIGH EXTERNAL DAM. ETER DECK RECEPTOR DRAIN, DURA-COATED CAST IRON BODY.

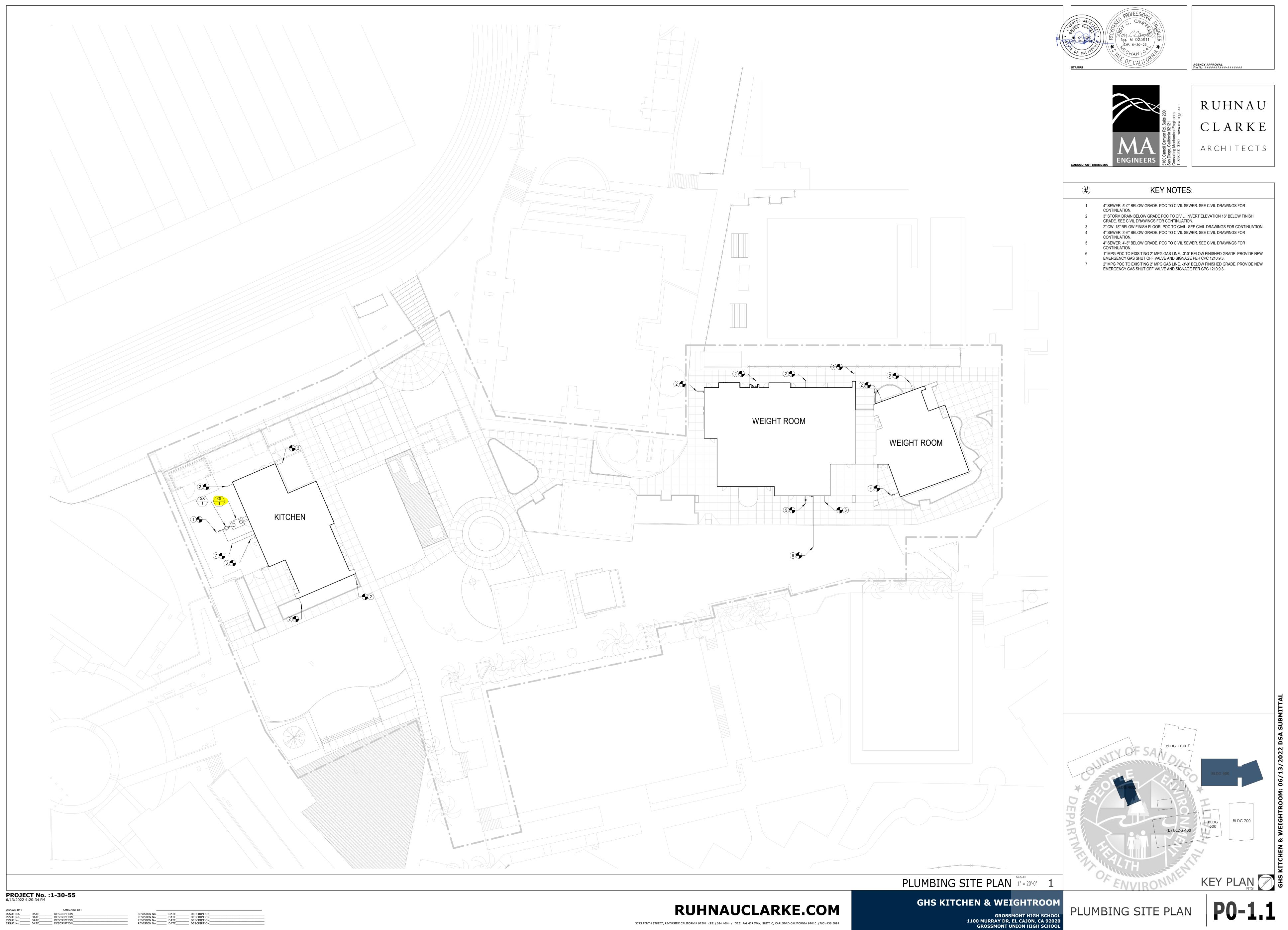


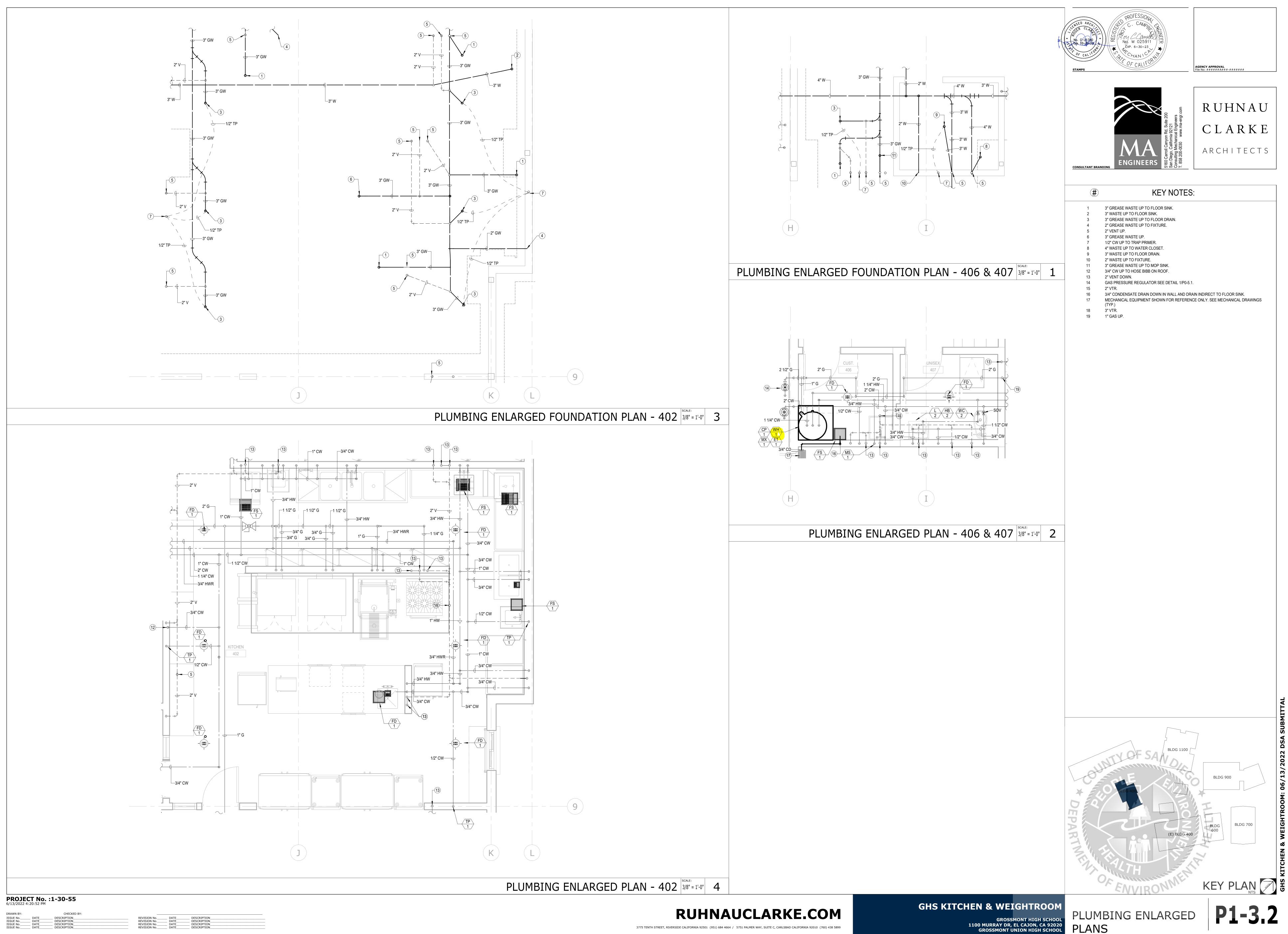




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PLANS



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