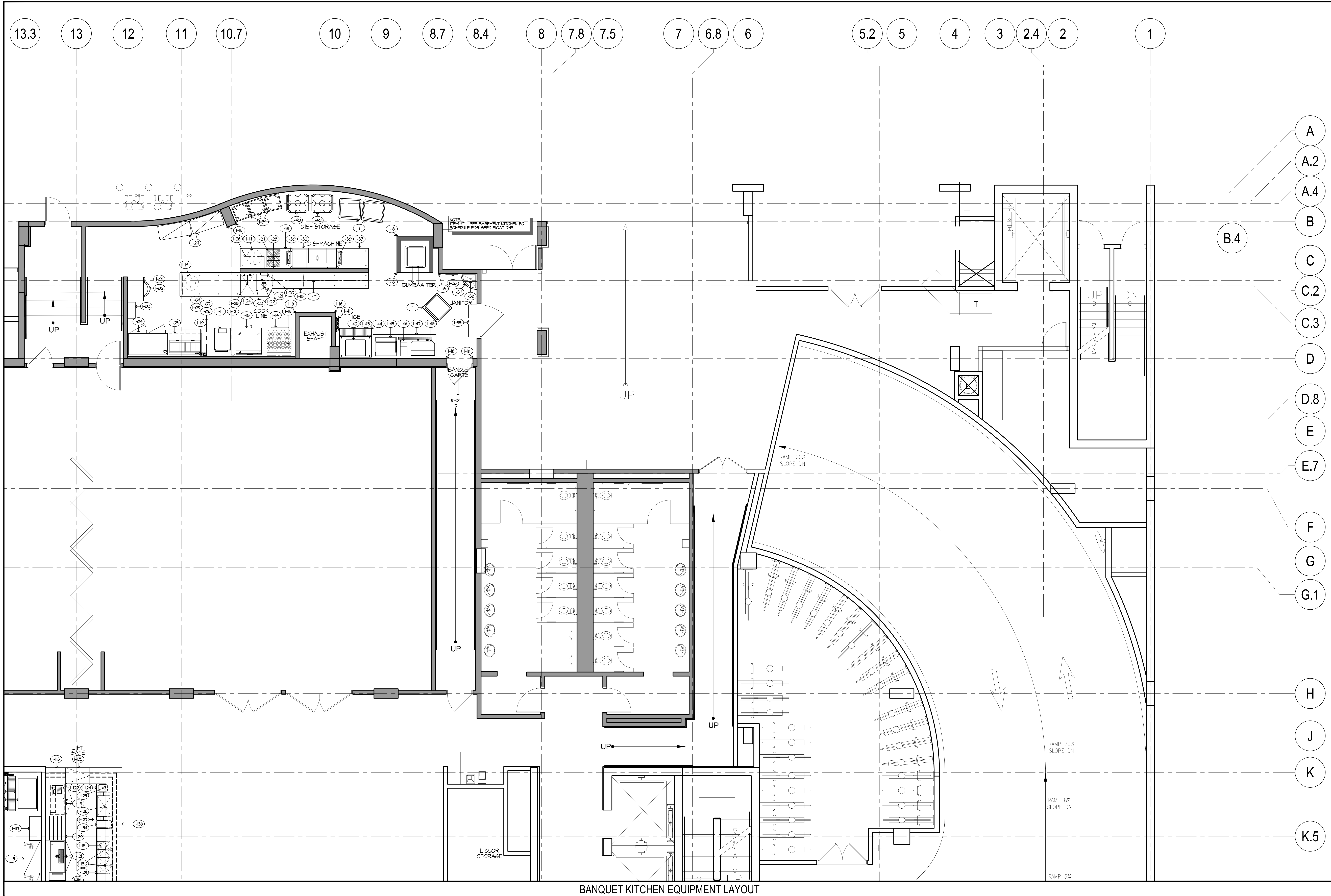




GENERAL NOTES	ENVIRONMENTAL NOTES
1. ANY DISCREPANCIES BETWEEN PLANS, BUILDING, AND LOCAL CODE REQUIREMENTS SHALL BE BROUGHT TO THE ATTENTION OF THE GENERAL CONTRACTOR IMMEDIATELY BY THE GENERAL CONTRACTOR. 2. GENERAL CONTRACTOR TO PROVIDE AND INSTALL LEVEL PLASTIC FLOORING ON ROOF FOR COMPRESSORS AND EXHAUST AND MAKE-UP AIR FANS (VERIFY LOCATION). 3. GENERAL CONTRACTOR TO PROVIDE AND INSTALL ROOF PLASTIC FOR REFRIGERATION LINE PENETRATION THRU ROOF. (VERIFY LOCATION WITH REFRIGERATION CONTRACTOR). 4. GENERAL CONTRACTOR TO PROVIDE DUCT (SHAFTS) OPENINGS THRU WALLS, CEILING, AND ROOF FOR EXHAUST AND MAKE-UP AIR DUCTS WITH 2x6 OR EXOS ON ROOF FLASHED AND SEALED TO MEET ALL CODES. G.G. TO VERIFY DUCT AND SHUNT CONSTRUCTION REQUIREMENTS WITH LOCAL CODE OFFICIALS. 5. GENERAL CONTRACTOR TO PROVIDE AND INSTALL BACKING IN WALLS FOR MOUNTING WALL-SHELVES, POT RACKS, DISHWASHERS, BUILDING FLOORING, ETC. SHOWN ON FOOD SERVICE BUILDING FLOORING PLAN. 6. ALL HORIZONTAL DIMENSIONS ARE FROM FINISHED FACE OF WALL TO FINISHED FACE OF WALL OR CENTERLINE OF COLUMN. 7. ALL VERTICAL DIMENSIONS ARE FROM FINISHED FLOOR OF WALL OR HALL OPENING. 8. ALL WALLS WITHIN A CLEARANCE REQUIREMENTS FOR COOKING EQUIPMENT SHALL BE CONSTRUCTED OF HEAT PROOF NON-COMBUSTIBLE MATERIALS. G.G. TO VERIFY CONSTRUCTION PER LOCAL CODES. 9. WHERE REQUIRED, SPRINKLER HEADS IN WALK-IN FREEZER SHALL BE PROVIDED BY AND PROTECTED AGAINST FREEZING BY GENERAL CONTRACTOR. 10. IT SHALL BECOME THE RESPONSIBILITY OF THE OWNER, ARCHITECT, ENGINEER, AND/OR GENERAL CONTRACTOR TO PROVIDE WRITTEN COPIES OF ALL CHANGES AND CHANGES TO THE BUILDING AND EQUIPMENT. ANY CHANGES AFFECTING ANY AREAS PERTINENT TO THE FOOD AND BEVERAGE SERVICE SHALL BE SUBMITTED TO THE GENERAL CONTRACTOR FOR REVIEW AND APPROVAL PRIOR TO BEGINNING CONSTRUCTION. 11. GENERAL CONTRACTOR TO VERIFY STRUCTURAL INTEGRITY OF ROOF SUPPORTING ALL FOOD SERVICE EQUIPMENT SUCH AS COMPRESSOR RACKS, EXHAUST AND MAKE-UP AIR SYSTEMS, AIR CONDITIONING, ETC. PRIOR TO BEGINNING CONSTRUCTION. 12. GENERAL CONTRACTOR TO PROVIDE 6" HIGH CURB WITH BALANCED CAP AS SHOWN ON PLAN FOR REFRIGERATION. 13. AND/OR REQUEST TO PROVIDE ADEQUATE VENTILATION AND COOLING FOR SPACES CONTAINING SELF-CONTAINED REFRIGERATION AND OTHER FOOD SERVICE ITEMS EMITTING HEAT. 14. GENERAL CONTRACTOR TO PROVIDE ALL NECESSARY HAND-RAILS AND FIXTURES TO MEET HANDICAP CODES. 15. GENERAL CONTRACTOR TO BE RESPONSIBLE FOR HANDICAP CLEARANCE REQUIREMENTS FOR ALL SPACES, DOOR SWINGS, ETC. AND ADEQUATE TO MEET HANDICAP CODES AND INTERPRETATION. 16. THE GENERAL CONTRACTOR IS RESPONSIBLE FOR ALL NOTES ON FOOD SERVICE PLANS AND TRANSMITTING INFORMATION TO SUBCONTRACTORS. 17. ALL PUBLIC USE AREAS ARE TO BE PROVIDED WITH HEATED AND REFRIGERATED CONDITIONING DESIGNED TO PROVIDE A POSITIVE PRESSURE AT OUTSIDE DOORS (PROVIDED AND INSTALLED BY H.V.A.C. CONTRACTOR). 18. WHEN SOUND/MUSIC SYSTEMS ARE INSTALLED, ELECTRICAL CONTRACTOR TO PROVIDE CIRCUITS AND MAKE ALL NECESSARY ELECTRICAL CONNECTIONS. 19. G.G. TO PROVIDE WEEKLY JOB SITE MEETINGS WITH KITCHEN PROFESSIONALS FROM START OF CONSTRUCTION THRU COMPLETION. 20. G.G. SHALL BE RESPONSIBLE FOR PROPER INSTALLATION AND TESTING OF FACILITY FIRE SPRINKLER SYSTEMS, WHERE FOOD SERVICE EQUIPMENT FIRE SUPPRESSION SYSTEMS ARE UTILIZED AND INTERCONNECTED WITH BUILDING FIRE SYSTEMS AND ALARMS. G.G. SHALL BE RESPONSIBLE FOR ALL PERMITS, CONNECTIONS, TESTING, AND SYSTEM ENGINEERING. 21. G.G. TO PROVIDE WEEKLY JOB SITE MEETINGS WITH KITCHEN PROFESSIONALS FROM START OF CONSTRUCTION THRU COMPLETION. 22. ALL MATERIALS USED ON THIS PROJECT SHALL CONFORM TO LOCAL FLAMMABILITY REQUIREMENTS. 23. ALL WORK SHALL CONFORM TO LOCAL BUILDING SAFETY, FIRE, AND HEALTH REGULATIONS. THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS, INSPECTIONS, AND BUILDING REQUIREMENTS, PAYING FEES, AND PASSING INSPECTIONS. IT IS HIS RESPONSIBILITY TO VERIFY ALL NECESSARY CODES AND REQUIREMENTS PRIOR TO IMPLEMENTATION. 24. ALL MATERIALS FOR FLOORS, WALLS, AND CEILING SHALL BE INSTALLED PER MANUFACTURER'S INSTRUCTIONS. 25. IF THERE ARE ANY AMBIGUITIES, DISCREPANCIES OR IRREGULARITIES, VERIFY WITH KITCHEN PROFESSIONALS PRIOR TO COMMENCING WORK. 26. ALL DRAWINGS BY KITCHEN PROFESSIONALS ARE FOR INTERIOR FINISH INFORMATION ONLY, NOT FOR CONSTRUCTION. 27. ANY ALTERNATE SELECTIONS FOR FINISHES, FIXTURES, ETC. SHALL BE SUBMITTED TO KITCHEN PROFESSIONALS. 28. VERIFY ALL DIMENSIONS AND CONDITIONS AT THE JOB SITE PRIOR TO PROCEEDING WITH WORK. 29. THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR LEAVING ALL AREAS CLEAN AND CLEAR OF DEBRIS. 30. PARTITIONS ARE DIMENSIONED FROM FINISHED SURFACE, UNLESS OTHERWISE NOTED. 31. CONTRACTORS SHALL SUBMIT ALL SHOP DRAWINGS, FINISHES, STAND, AND COLORS TO THE DESIGNER FOR APPROVAL PRIOR TO FABRICATION. 32. WHERE DROPPED FASCIA IS INDICATED, GYPHUM BOARD SOFFIT IS TO BE RETURNED TO WALL BEHIND, UNLESS OTHERWISE NOTED. 33. CONTRACTOR TO PROVIDE TITLE 24 ENGINEERING CALCULATIONS FOR BUILDING PERMIT REQUIREMENTS. 34. ALL CONSTRUCTED WALLS AND PARTITIONS ARE TO BE COVERED WITH DECORATIVE MATERIAL OR PAINTED PER DESIGNER'S SPECIFICATIONS. 35. ALL WORK IS TO BE COMPLETED IN CRAFTSMAN LIKE MANNER AND CONFORM TO ALL APPLICABLE BUILDING AND SAFETY CODES. 36. GENERAL CONTRACTOR SHALL VERIFY AND COORDINATE EXACT LOCATION OF COMPRESSOR BACKS (WITH ARCHITECT) AND SHALL PROVIDE ACCESS FOR DELIVERY AND INSTALLATION OF EACH COMPRESSOR RACK. 37. ALL HOT WATER FAUCET TO BE 120" MINIMUM. 38. EXHAUST HOOD SHALL OVER HANG ALL COOKING EQUIPMENT MEASURED FROM THE OUTER EDGE OF THE COOKING SURFACE TO THE INSIDE EDGE OF THE HOOD.	1. ALL FOOD SERVICE AND RELATED EQUIPMENT SHALL BE NSF APPROVED AND IN CONFORMITY WITH LOCAL HEALTH REGULATIONS. INSTALLATION OF EQUIPMENT SHALL MEET THE SAME REQUIREMENTS. 2. FLOORS IN FOOD PREPARATION AREAS SHALL BE SMOOTH AND IMPERVIOUS TO WATER, GREASE, AND ACID AND OF EASILY CLEANABLE FINISH. JANITORIAL FACILITIES WHERE FOOD IS PREPARED, PACKAGED OR STORED OR WHERE REFUSE OR GARBAGE IS STORED. JANITORIAL FACILITIES AND IN ALL TOILET AND HAND WASHING AREAS, SHALL BE AN IMPROVED TYPE THAT CONTAINS THE WALL 6" AND UP TOE KICKS AT LEAST 4" WITH A MINIMUM 3/8" RADIUS CORNER. TOILET BASES IS ONLY ACCEPTABLE IN THE DINING AREAS. 3. ALL REFRIGERATION EQUIPMENT SHALL HAVE A THERMOMETER WHICH IS EASILY READABLE IN PROPER WORKING CONDITION. 4. WALLS IN FOOD PREPARATION AREAS AND DISHWASHER AREAS SHALL BE SMOOTH AND NON-ABSORBENT WITH A LIGHT COLORED, EASILY CLEANABLE FINISH. ALL PAINTED SURFACES SHALL BE SEALED WITH A GLOSS OR SEMI-GLOSS ENAMEL. 5. CEILING IN KITCHEN PREPARATION AREAS SHALL BE SMOOTH AND NON-ABSORBENT WITH A LIGHT COLORED, EASILY CLEANABLE FINISH. ALL PAINTED SURFACES SHALL BE SEALED WITH A GLOSS OR SEMI-GLOSS ENAMEL. 6. LAVATORY SINKS SHALL BE PROVIDED IN THE FOOD PREPARATION AREAS. SINKS AND SHUTTER-TOPS SHALL BE PROVIDED IN SINGLE SERVICE, PERMANENTLY INSTALLED DISPENSERS AT THE LAVATORY SINKS. 7. TOILET FACILITIES SHALL BE PROVIDED WITHIN EACH FOOD ESTABLISHMENT CONVENIENT FOR THE EMPLOYEES. ALL TOILET ROOMS SHALL BE PROVIDED WITH MECHANICAL VENTILATION APPROVED BY THE HEALTH DEPARTMENT. 8. A ROOM OR ENCLOSURE AT LEAST 5'x5' SEPARATED FROM TOILETS, FOOD STORAGE OR FOOD PREP AREAS SHALL BE PROVIDED WHERE EMPLOYEES MAY CHANGE AND STORE THEIR CLOTHING AND PERSONAL BELONGINGS. 9. ALL DELIVERY DOORS LEADING TO THE OUTSIDE SHALL OPEN DOWNWARD AND BE SECURED WITH AN OVERHEAD AIR CURTAIN. AIR CURTAIN SHALL PRODUCE A DOWNWARD AND OUTWARD AIR FLOW NOT LESS THAN 3" THICK AT THE NOZZLE WITH AN AIR VELOCITY OF NOT LESS THAN 300 FPM ACROSS ENTIRE OPENING. 10. ALL LIGHTING ABOVE FOOD AREAS MUST HAVE FIXTURES WITH WATERPROOF GUARDS OR SHATTERPROOF BULBS. 11. OPENABLE WINDOWS SHALL BE SCREENED WITH NO MORE THAN 16 MESH SCREENING. ALL FOOD SERVICE PASS-THROUGH OPENINGS TO THE OUTSIDE SHALL BE LIMITED TO A MAXIMUM SIZE OF 24 SQUARE INCHES. THE MINIMUM DISTANCE BETWEEN THE OPENINGS SHALL NOT BE LESS THAN EIGHTEEN INCHES.
ACCESSIBILITY NOTES	FIRE DEPT. NOTES
1. A CLEAR SPACE 40" IN DIAMETER AND 27" HIGH OR 56" WIDE WITH 12" MAXIMUM INTRUSION BY DOOR SHALL BE PROVIDED IN RESTROOM. 2. TOILET FACILITIES AND AT LEAST ONE TOILET COMPARTMENT SHALL BE CLEAR AND UNOBSTRUCTED BY DOOR SWINGS, GRAB BARS, AND SHIMULUM ITEMS OF NOT LESS THAN 32". 3. 48" MINIMUM CLEARANCE SHALL BE PROVIDED IN FRONT OF TOILET STOOL. 4. A CLEAR SPACE OF 30" WIDE BY 48" DEEP SHALL BE PROVIDED IN FRONT OF URINALS AND LAVATORIES. 5. GRAB BARS SHALL BE PROVIDED ON TWO SIDES OR ONE SIDE AND THE BACK OF AT LEAST ONE TOILET COMPARTMENT. 6. AT LEAST ONE MIRROR SHALL BE INSTALLED SO THAT THE BOTTOM MIRROR IS WITHIN 40" OF FINISHED FLOOR. 7. URINALS TO BE FLOOR LEVEL OR AT LEAST ONE WALL HANG AT 48" MAXIMUM HEIGHT MEASURED TO TOP EDGE OF BOWL ABOVE FINISHED FLOOR.	1. MAINTAIN 44" MINIMUM AS REQUIRED EXITS. 2. DOORS OPENING INTO REQUIRED ONE HOUR FIRE RESISTIVE CORRIDORS SHALL BE PROTECTED WITH A SMOKE OR DRAFT STOP FIRE ASSEMBLY HAVING A 20 MINUTE RATING. 3. INTERIOR WALL AND CEILING FINISHES MINERICAL GLASSIFICATIONS, VERTICAL EXITS (FLAME SPREAD I) = 0-25/ OTHER EXITS (FLAME SPREAD II) = 25-75/ ROOMS OR AREAS (FLAME SPREAD III) = 76-200. 4. ALL DECORATIONS USED SHALL BE NON-COMBUSTIBLE OR FLAME PROTECTED IN AN APPROVED MANNER. 5. FIRE DAMPERS OR DOORS SHALL BE PROVIDED WHERE AIR DUCTS PENETRATE FIRE RATED WALL OR CEILING. ALL DUCT OPENINGS ARE LIMITED IN AREA TO 100 SQUARE INCHES IN ANY 100 SQUARE FEET OF CEILING. ACCESS OPENINGS ONE HOUR RATED ASSEMBLY APPROVED BY BUILDING DEPARTMENT. 6. WALL FINISH TO MEET LOCAL BUILDING CODE REQUIREMENTS AS REQUIRED FOR ALL FIRE RATED AREAS. 7. EXIT DOORS SHALL SWING IN THE DIRECTION OF EXIT TRAVEL WHEN SERVING MORE THAN 50 PERSONS. 8. ALL DOORS SHALL BE OPENABLE FROM THE INSIDE WITHOUT THE USE OF A KEY OR ANY SPECIAL KNOWLEDGE OR EFFORT AND OPENABLE WITH A SINGLE EFFORT. SPECIAL LOCKING DEVICES SHALL BE OF A TYPE APPROVED BY THE FIRE MARSHAL. 9. THE FLOOR ON THE INSIDE AND OUTSIDE OF EACH DOOR SHALL BE LEVEL TO A DISTANCE OF 5' FEET FROM THE DOOR IN THE DIRECTION OF THE DOOR SWINGS. 10. RAMP HANDRAILS SHALL BE PROVIDED ON EXIT DOORS SERVING ROOMS CORRIDORS OF STAIRWAYS HANDLING AN OCCUPANT CAPACITY OF 50 OR MORE PERSONS, OR 100 OR MORE IN SCHOOLS AND TO OR MORE IN MOTION PICTURE THEATERS.

RESUME

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BANQUET KITCHEN EQUIPMENT LAYOUT

DRAWN: JL

CHECKED: CH

APPROVED: -

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

SHEET: K-1.1.1

DATE: June 25, 2013

PROJECT NUMBER: HLA 0000000-00000