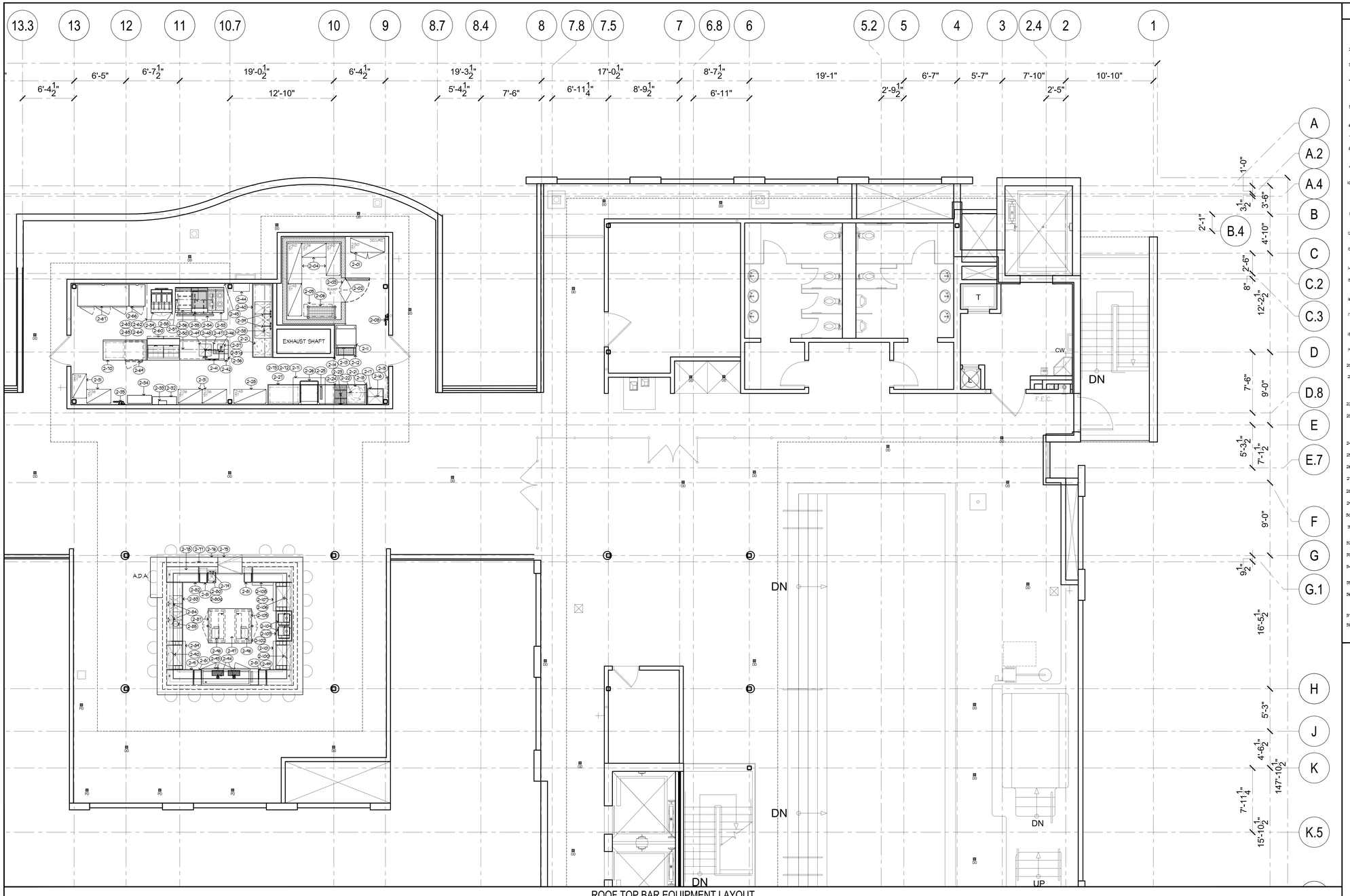

ROOF TOP BAR EQUIPMENT LAYOUT

GENERAL NOTES

1. ANY DISCREPANCIES BETWEEN PLANS, BUILDING, AND LOCAL CODE REQUIREMENTS THAT MAY AFFECT THE INSTALLATION, FABRICATION OR OVERALL WORK IN ANY WAY SHALL BE BROUGHT TO THE ATTENTION OF THE FOOD SERVICE EQUIPMENT CONTRACTOR IMMEDIATELY BY THE GENERAL CONTRACTOR.
2. GENERAL CONTRACTOR TO PROVIDE AND INSTALL LEVEL FLAT-PLATE PAD ON ROOF FOR CONDENSER AND EXHAUST AND MAKE-UP AIR FANS (VERIFY LOCATION).
3. GENERAL CONTRACTOR TO PROVIDE AND INSTALL ROOF JACKS 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 AIR DUCTS WITH 2nd ON EDGE ON CURB ON ROOF, FLASHED AND SEALED TO MEET ALL CODES. S.G. TO VERIFY DUCT SHAFT CONSTRUCTION REQUIREMENTS WITH LOCAL CODE OFFICIALS.
5. GENERAL CONTRACTOR TO PROVIDE AND INSTALL BACKING PLACED ABOVE CEILING, WALLS, ETC. FOR RACKS, ETC. AS SHOWN ON FOOD SERVICE BUILDING PERMITS PLANS.
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 WALL OPENING.
8. ALL WALLS WITHIN A.D.A. CLEARANCE REQUIREMENTS FOR COOKING EQUIPMENT SHALL BE CONSTRUCTED OF HEAT PROOF NON-COMBUSTIBLE MATERIALS. S.G. TO VERIFY CONSTRUCTION PER LOCAL CODES.
9. WHERE REQUIRED, SPRINKLER HEADS IN WALK-IN FREEZERS ALL BE PROVIDED BY AND PROTECTED AGAINST FREEZING BY GENERAL CONTRACTOR.
10. IT SHALL BECOME THE RESPONSIBILITY OF THE OWNERS REPRESENTATIVE AND/OR GENERAL CONTRACTOR TO INSURE THAT THE FOOD SERVICE EQUIPMENT CONTRACTOR RECEIVES COPIES OF ALL ADDENDAS AND CHANGES TO THE BUILDING PLANS, PRIOR TO OR DURING CONSTRUCTION WHERE ADDENDAS AND/OR CHANGES AFFECT ANY AREAS PERTINENT TO THE FOOD AND BEVERAGE PORTION.
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 GALVANIZED CAP AS SHOWN ON PLANS FOR REFRIGERATION RACKS.
13. S.G. AND/OR ARCHITECT TO PROVIDE ADEQUATE VENTILATION AND COOLING FOR SPACES CONTAINING SELF CONTAINED REFRIGERATION AND OTHER FOOD SERVICE ITEMS EMMITTING HEAT.
14. GENERAL CONTRACTOR TO PROVIDE ALL NECESSARY HARDWARE AND FIXTURES TO MEET HANDICAP CODES.
15. GENERAL CONTRACTOR TO BE RESPONSIBLE FOR HANDICAP CLEARANCE REQUIREMENTS FOR ALL SPACES, DOOR SWINGS, EXITS, AND ASILEWAYS AS THEY PERTAIN TO CODE ENFORCEMENT 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 SOUNDMASKING SYSTEMS ARE INSTALLED ELECTRICAL CONTRACTOR TO PROVIDE POWER TO AND MAKE ALL NECESSARY ELECTRICAL HOOK-UPS.
19. S.G. TO VERIFY SOILS TESTING REPORTS FOR COMPACTION AND INSTALLATION OF UNDERGROUND SERVICES PRIOR TO STARTING CONSTRUCTION.
20. S.G. TO PROVIDE WEEKLY JOB SITE MEETINGS WITH KITCHEN PROFESSIONALS FROM START OF CONSTRUCTION THRU COMPLETION.
21. S.G. SHALL BE RESPONSIBLE FOR PROPER INSTALLATION AND TESTING OF FACILITY FIRE SPRINKLER SYSTEMS. WHERE FOOD SERVICE EQUIPMENT FIRE SUPPRESSION SYSTEMS ARE UTILIZED AND INTERGRATED WITH BUILDING FIRE SYSTEMS AND ALARMS, S.G. SHALL BE RESPONSIBLE FOR ALL PERMITS, CONNECTIONS, TESTING, AND SYSTEM ENGINEERING.
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 LICENSES AND BUILDING REQUIREMENTS, PAYING FEES, AND PASSING INSPECTION. IT IS HIS RESPONSIBILITY TO VERIFY ALL NECESSARY CODES AND REQUIREMENTS PRIOR TO IMPLEMENTATION.
24. ALL MATERIALS FOR FLOORS, WALLS AND CEILINGS SHALL BE INSTALLED PER MANUFACTURERS 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 PROFFESIONALS.
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, STAINS AND COLORS TO THE DESIGNER FOR APPROVAL PRIOR TO FABRICATION.
32. WHERE DROPPED FASCIA IS INDICATED, GYPSUM BOARD SOFFIT IS TO BE REQUIRED 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 DESIGNERS SPECIFICATIONS.
35. ALL WORK IS TO BE COMPLETED IN CRAFTSMAN LIKE MANNER AND CONFORM TO ALL APPLICABLE BILDING AND SAFETY CODES.
36. GENERAL CONTRACTOR SHALL VERIFY AND COORDINATE EXACT LOCATION OF COMPRESSOR RACK(S) 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.

ENVIRONMENTAL NOTES

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, UNDAMAGED, ACID AND OF EASILY CLEANABLE CONSTRUCTION. FLOORS IN ALL AREAS 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 APPROVED TYPE THAT CONTINUES UP THE WALL 6" AND UP TOE KICKS AT LEAST 4" WITH A MINIMUM 3/8" RADIUS COVE BASE. TOPSET BASE 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 DISHWASHING AREAS SHALL BE SMOOTH AND NON-ABSORBANT WITH A LIGHT COLORED, EASILY CLEANABLE FINISH. ALL PAINTED SURFACES SHALL BE SEALED WITH A GLOSS OR SEMI-GLOSS ENAMEL.
5. CEILINGS IN KITCHEN PREPARATION AREAS SHALL BE SMOOTH AND NON-ABSORBANT WITH A LIGHT COLORED EASILY CLEANABLE FINISH. ALL PAINTED SURFACES SHALL BE SEALED WITH A GLOSS OR SEMI-GLOSS FINISH.
6. LAVATORY SINKS SHALL BE PROVIDED IN THE FOOD PREPARATION AREAS. HOT AND COLD WATER SHALL BE PROVIDED IN SINGLE SERVICE PERMANENTLY INSTALLED DISPENSERS AT THE LAVITORY SINKS.
7. TOILET FACILITIES SHALL BE PROVIDED WITHIN EACH FOOD ESTABLISHMENT CONSISTING OF LAVATORIES, ALL TOILETS ROOMS SHALL BE PROVIDED WITH MECHANICAL VENTILATION APPROVED BY THE HEALTH DEPARTMENT.
8. A ROOM OR ENCLOSURE AT LEAST 5'X6' SEPARATED FROM THE FOOD PREPARATION AREA FOR EMPLOYEES AREAS SHALL BE PROVIDED WHERE EMPLOYEES MAY CHANGE AND STORE THEIR CLOTHES AND PERSONAL BELONGINGS.
9. ALL DELIVERY DOORS LEADING TO THE OUTSIDE SHALL OPEN OUTWARD AND SHALL BE SELF CLOSING. AIR SHALL BE PROVIDED WITH AN OVERHEAD AIR CURTAIN. AIR CURTAIN SHALL PRODUCE A UNIFORM AND CONTINUOUS AIR VELOCITY OF 1/2" INCH THICK AT THE NOZZLE WITH AN AIR VELOCITY OF NOT LESS THAN 1500 FPM ACROSS ENTIRE OPENING.
10. ALL LIGHTING ABOVE FOODS AREAS MUST HAVE FIXTURES IN SHATTERPROOF GUARDS OR SHATTERPROOF BULBS.
11. OPENABLE WINDOWS SHALL BE SCREENED WITH NO MORE THAN 16 MESH SCREENS. ALL FOOD SERVICE PASS-THROUGH OPENINGS TO THE OUTSIDE SHALL BE LIMITED TO A MAXIMUM SIZE OF 216 SQUARE INCHES. THE MINIMUM DISTANCE BETWEEN THE OPENINGS SHALL NOT BE LESS THAN EIGHTEEN INCHES.

ACCESSIBILITY NOTES

1. A CLEAR SPACE 60" IN DIAMETER AND 27" HIGH OR 56"X60" WITH 12" MAXIMUM REACH BY DOOR SHALL BE PROVIDED IN RESTROOM.
2. TOILET FACILITIES AND AT LEAST ONE TOILET COMPARTMENT SHALL BE CLEAR AND UNOBSTRUCTED BY DOOR SWING. GRAB BARS AND PAIL AIR 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,ON ONE SIDE AND THE BACK, OF AT LEAST ONE TOILET COMPARTMENT.
6. AT LEAST ONE MIRROR SHALL BE INSTALLED SO THAT THE BOTTOM OF MIRROR IS WITHIN 40" OF FINISHED FLOOR.
7. URINALS TO BE FLOOR LEVEL OR AT LEAST ONE PAIL HAS AT 44" MAX HEIGHT MEASURED TO TOP EDGE OF BOWL ABOVE FINISHED FLOOR.

FIRE DEPT. NOTES

1. MAINTAIN 44" MINIMUM AISLES TO 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 NUMERICAL CLASSIFICATIONS. VERTICLE EXITWAYS (FLAME SPREAD I) = 0-25/ OTHER EXITWAYS (FLAME SPREAD II) = 26-75/ ROOMS OR AREAS (FLAME SPREAD III) = 76-200.
4. ALL DECORATIONS USED SHALL BE NON-COMBUSTIBLE OR FLAME PROOFED IN AN APPROVED MANNER.
5. FIRE DAMPERS OR DOORS SHALL BE PROVIDED WHERE AIR DUCTS PENETRATE FIRE RATED WALL OR CEILING. ALL DUCT WORK OVER 5 SQUARE FEET OF CEILING ACCESS OPENING AND ANY 100 SQUARE FEET OF CEILING ACCESS OPENING 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 MARSHALL.
9. THE FLOOR ON THE INSIDE AND OUTSIDE OF EACH DOOR SHALL BE FLAT AND LEVEL FOR A DISTANCE OF 5 FEET FROM THE DOOR IN THE DIRECTION THE DOOR SWINGS.
10. PANIC HARDWARE SHALL BE PROVIDED ON EXIT DOORS SERVING ROOM CORRIDORS OF STAIRWAYS HANDLING AN OCCUPANT CAPACITY OF 50 OR MORE PERSONS, OR 100 OR MORE IN SCHOOLS AND 10 OR MORE IN MOTION PICTURE THEATERS.

REVISIONS		
BY	DATE	DESCRIPTION
--	06/07/2013	Milestone 02
--	06/24/2013	Milestone 03
--	06/26/2013	Milestone 04
--	06/27/2013	Milestone 05
--	06/27/2013	Milestone 05

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ROOF TOP BAR EQUIPMENT LAYOUT

DRAWN: JL
CHECKED: CH
APPROVED: –
SCALE: 1/4" = 1'-0"
SHEET: K-2.1.1
DATE: June 25, 2013
PROJECT NUMBER: HLA 0000000-00000