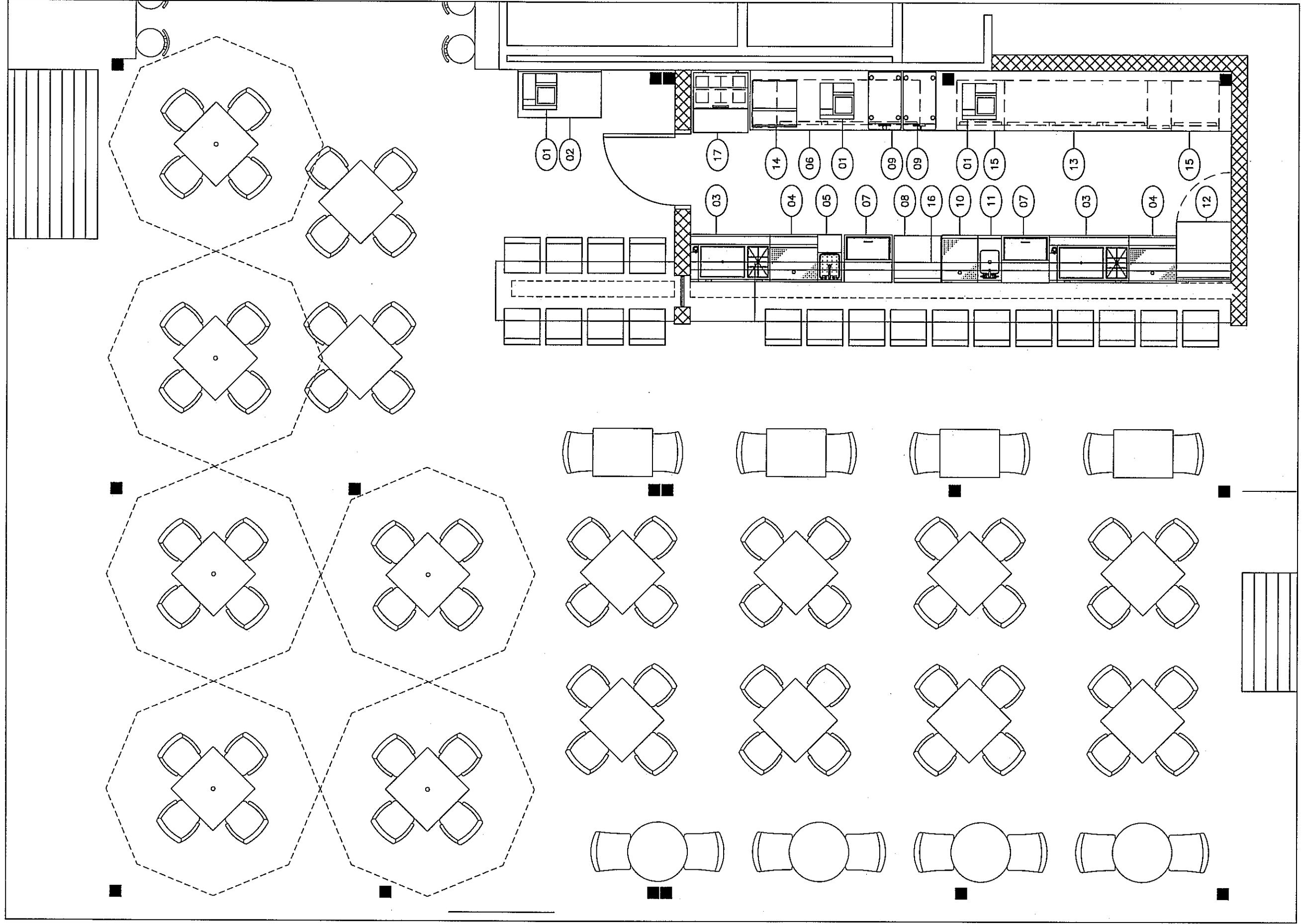




MAIN BAR
EQUIPMENT FLOOR PLAN

(A) SCALE: 1/4"=1'-0"

EQUIPMENT SCHEDULE			
Item	Qty	Equipment Category	Equipment Remarks
01	3	P.O.S.	-
02	1	WAIT STATION COUNTER	-
03	2	JOCKEY BOX	-
04	2	DRAIN BOARD	-
05	1	BLENDER STATION	-
06	1	BACK BAR COOLER	-
07	2	MUG FROSTER	-
08	1	GLASS WASHER	-
09	2	MARGARITA MACHINE	-
10	1	DRAIN BOARD	-
11	1	HAND SINK	-
12	1	WORK TOP FREEZER	-
13	1	BACK BAR COOLER	-
14	1	CHIP WARMER	-
15	2	STORAGE CABINET	-
16	1	DRINK RAIL	-
17	1	SALSA COOLER	-

GENERAL HEALTH DEPARTMENT NOTES:

1. ALL DRAUGHT HOODS WILL BE CONSTRUCTED TO MEET U.S.F.P.A. REQUIREMENTS FOR EXHAUST SYSTEMS. EXHAUST SYSTEMS SHALL BE DESIGNED TO EXHAUST ALL VAPORS AND FOGS FROM THE HOODS ARE TO MEET ALL LOCAL GOVERNING CODES.
2. ALL COOKING EQUIPMENT UNDER THE EXHAUST HOODS WILL BE ON EITHER CARTS WITH FLEXIBLE QUICK DISCONNECTS AND RESTRAINTS OR SHALL BE PERMANENTLY ATTACHED TO THE HOODS. HOODS SHALL BE ELEVATED TO A MINIMUM OF 66" ABOVE THE TOP OF THE EQUIPMENT WITH CLEAR SILICONE SEALANT.
3. ALL ICE MACHINES TO BE HELD OFF ADJACENT BUILDING WALLS BY 6". A VACUUM BREAKER IS REQUIRED BY CODES IT WILL BE FURNISHED BY THE VENDOR. THE VACUUM BREAKER SHALL BE INSTALLED WITH CLEAR SILICONE SEALANT.
4. DOWNSHEDS WHERE APPLICABLE WILL BE REQUIRED TO HAVE HIGH TEMPERATURE (200° F.) FINAL RINSE AND WASH TEMPERATURES OF 140°F.
5. THE EXHAUST HOODS AND THE DUCTS WILL BE PROVIDED WITH AN AUTOMATIC FIRE SUPPRESSION SYSTEM.
6. ALL EXHAUST SYSTEMS WILL BE DESIGNED TO EXHAUST ALL VAPORS AND FOGS FROM THE HOODS AND SHALL BE INSTALLED IN SUCH A MANNER AS TO PREVENT RE-ENTRY OF EXHAUST INTO THE BUILDING. EXHAUST SYSTEMS SHALL BE ELEVATED TO A MINIMUM OF 66" ABOVE THE TOP OF THE EQUIPMENT WITH CLEAR SILICONE SEALANT.
7. ALL COUNTER TOP EQUIPMENT NOT READILY MOVABLE, INCLUDING OVER SINKS, SHALL BE PERMANENTLY ATTACHED TO THE COUNTER TOPS. ALL EQUIPMENT SHALL BE PROVIDED WITH 4" LEGS WITH ADJUSTABLE FEET.
8. ALL EQUIPMENT SHALL BE PROVIDED WITH 4" LEGS WITH ADJUSTABLE FEET. ALL EQUIPMENT SHALL BE PROVIDED WITH 4" LEGS WITH ADJUSTABLE FEET. ALL EQUIPMENT SHALL BE PROVIDED WITH 4" LEGS WITH ADJUSTABLE FEET.

9. ALL CHEMICAL INJECTION SYSTEMS MUST BE INSTALLED DOWNSTREAM FROM ALL EXHAUST SYSTEMS. ALL CHEMICAL INJECTION SYSTEMS SHALL BE INSTALLED IN SUCH A MANNER AS TO PREVENT RE-ENTRY OF CHEMICALS INTO THE WATERLINE SYSTEM.
10. ALL CUTTING BORDERS AND WORK SURFACES SHALL BE OF NON WOOD CONSTRUCTION.
11. ALL FOOD SERVICE AND RELATED EQUIPMENT SHALL BE INSTALLED IN CONFORMANCE WITH THE U.S.F.P.A. STANDARDS AND SHALL BE N.S.F. CERTIFIED.
12. AN ASLE SPACE OF A MINIMUM OF THREE (3) INCHES OR MORE SHALL BE PROVIDED WITH IN ALL WORK SPACES.
13. BACKSPASHES OF EQUIPMENT SHALL BE INSTALLED A MINIMUM OF THREE (3) INCHES OR SEALED TO THE WALL WITH SILICONE SEALANT.
14. VACUUM BREAKERS WHEN USED TO BE A MINIMUM OF SIX (6) INCHES ABOVE THE TOP OF THE EQUIPMENT. VACUUM BREAKERS SHALL BE INSTALLED IN SUCH A MANNER AS TO PREVENT RE-ENTRY OF CHEMICALS INTO THE WATERLINE SYSTEM.
15. A MINIMUM OF 50 FOOT CANDLES OF LIGHT SHALL BE PROVIDED IN ALL FOOD PREPARATION AND SERVING AREAS.
16. HANDWASHING FACILITIES ARE REQUIRED IN THE FOOD PREPARATION, SERVING AND UTENSIL WASHING AREAS AND WILL BE SHOWN ON THE FLOOR PLAN.
17. SNAGGE GUARD PROTECTION WHERE APPLICABLE WILL BE PROVIDED FOR EXPOSED, UNWARRANTED FOOD SHOWN AT SUCH AREAS AS SALAD BARS, BUFFETS, AND CATERING LINES.

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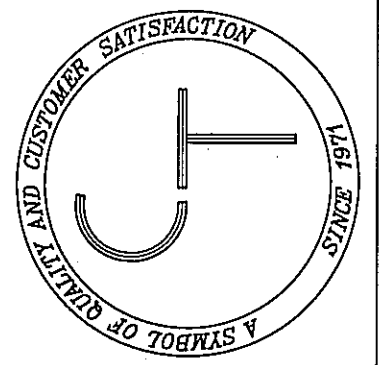
ALL PLUMBING AND ELECTRICAL WORK SHALL BE DONE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE U.S.F.P.A. STANDARDS AND THE U.S.F.P.A. STANDARDS. ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE U.S.F.P.A. STANDARDS AND THE U.S.F.P.A. STANDARDS. ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE U.S.F.P.A. STANDARDS AND THE U.S.F.P.A. STANDARDS.

DRAWN BY:	DATE:
C.V.M.	03/22/10
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