

GENERAL NOTES

1. The service requirements shown on these plans are for food service equipment specified by Hegeman Corporation. These plans are prepared and intended for the purpose of indicating equipment service requirements and rough-in locations only, and do not release the General Contractor, subcontractors, or other involved trades of the responsibility of complying with all applicable codes and ordinances. It is the responsibility of the above parties to consult the architect, owner, or the representatives concerning all other requirements of the building.
2. All refrigeration parts and items including grease traps, grease interceptors, fans, valves, traps, etc. are specified by the appropriate subcontractor unless otherwise specified on these plans or by separate written contract.
3. Plumbing, electrical, and refrigeration rough-in and final connections shall be provided and performed by the respective subcontractors in compliance with applicable national, state, and local codes. All rough-ins are subject to change and verification pending the final selection and location of the equipment.
4. The General Contractor shall provide and install the proper bedding for wall and ceiling mounted equipment, including brackets, boxes, table/cantilever bases, food cart/wheeled bases, hand rails, etc. as required and indicated on Hegeman design plans, specifications, and equipment brochures or cut sheets.
5. All items noted "existing", "finish", "by others", and "NIC" (not in contract) shall be verified by the respective subcontractors for size and requirements prior to rough-in and final connection.
6. The General Contractor shall provide non-combustible one hour rated wall(s) minimum behind and adjacent to cooking equipment as required by national, state, and local codes and ordinances.
7. The General Contractor shall provide floor, wall, ceiling, and roof penetrations, the rated shaft(s) for exhaust ducting, shaft(s) for make up air ducting, PVC and exhaust for refrigeration system, vent pipes, beer and water lines(s) to accommodate the requirements and proper installation of all food service equipment.
8. It shall be the responsibility of the General Contractor to provide weather protection for all roof, floor, and wall penetrations prior to and during the installation of the food service related equipment and trimmings.
9. It shall be the responsibility of the General Contractor to properly seal all floor, roof, and wall penetrations as required after the installation of the food service related equipment and trimmings.
10. It shall be the responsibility of the General Contractor to notify Hegeman Corporation of any corrections, omissions, or revisions on the plan set approved for building permit immediately upon receipt of such files and permit, prior to site construction.

CONTRACTOR NOTES

1. THE OWNER AND/OR OTHER AGENTS SHALL SUPPLY SOME OF THE EQUIPMENT LISTED. ACTUAL EQUIPMENT TO BE SUPPLIED NEEDS TO BE CONSIDERED, DIMENSIONAL AND/OR MECHANICAL SERVICE REQUIREMENTS MAY DIFFER FROM THAT SHOWN.
2. REFERENCE MANUFACTURER EQUIPMENT SPECIFICATIONS TO VERIFY DIMENSIONAL AND MECHANICAL SERVICE REQUIREMENTS.
3. THE HOODING REQUIREMENTS REQUIRED FOR THE HOOD EXHAUST AND SUPPLY AIRS ON THE ROOF AS WELL AS THE FIELD LOCATION OF THE HOODSCREENS SHALL BE PROVIDED TO THE G.C. ACTUAL HOOD PENETRATIONS AND/OR HOOD REQUIREMENTS AS WELL AS INSTALLATION AND NOTATION OF THE SUPPLIED HOODS/JACKS TO BE BY THE G.C.
4. THE G.C. SHALL ALSO SUPPLY AND INSTALL ANY ROOF AND/OR WALL PENETRATIONS, FITCH POTS, ETC., AS REQUIRED FOR ELECTRICAL SERVICES AND REFRIGERANT LINES NECESSARY FOR EQUIPMENT INSTALLATION.
5. ALL WORK SHALL BE PERFORMED PER ESTABLISHED NATIONAL AND LOCAL CODES. ALL PERMITS AND FEES ARE THE RESPONSIBILITY OF THE G.C., UNLESS OTHERWISE SPECIFIED.

HEALTH DEPARTMENT NOTES

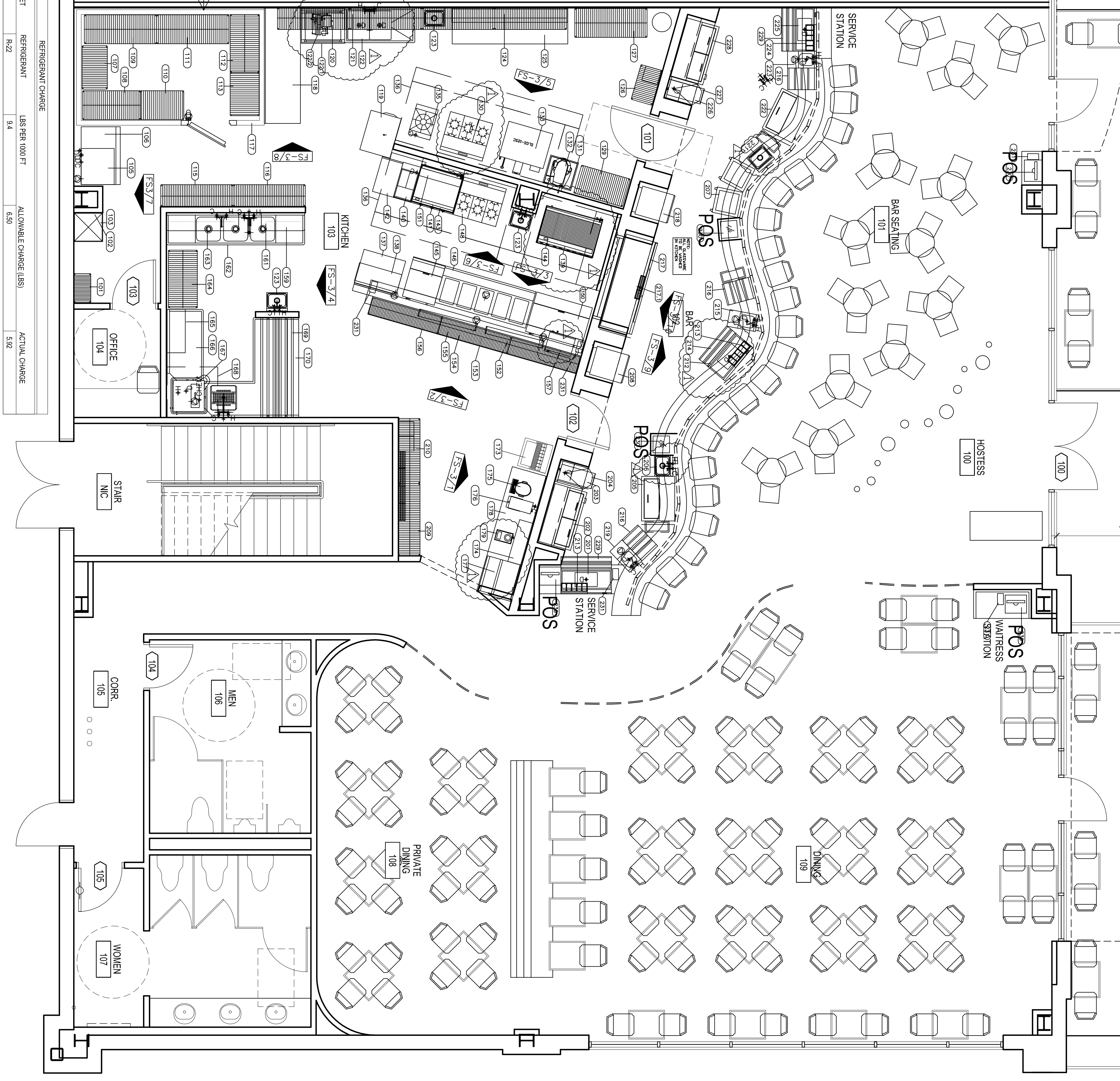
1. FOOD SERVICE EQUIPMENT DESIGN, CONSTRUCTION, AND INSTALLATION SHALL BE IN COMPLIANCE WITH APPLICABLE BUILDING AND HEALTH CODES FOR THIS LOCATION.
2. ALL WALLS, CEILING, AND FLOORS WITHIN FOOD PREPARATION AND WAREHOUSING AREAS SHALL BE CONSTRUCTED WITH LIGHT-COLORED, SMOOTH, NON-ABSORBENT, AND EASY TO CLEANABLE MATERIALS.
3. ALL TYPICAL LIGHTING FIXTURES OVER FOOD PREPARATION AREAS SHALL HAVE PROTECTIVE SHIELDS.
4. FLOOR JOISTS SHALL BE PROTECTED TO ALL WORK SURFACES AND A MINIMUM OF 2" FOOT CLEARS SHALL BE PROVIDED TO ALL WORK SURFACES IN FOOD PREPARATION, WAREHOUSING, AND WAREHOUSE AREAS.
- 4.4. OTHER WORKS CONDUCTED BY OTHERS SHALL BE FULLY INCORPORATED TO THE DESIGN.
5. FLOOR JOIST SHALL BE THREE COMPARTMENT, EACH COMPARTMENT TO MEASURE 4" MINIMUM BY 15" X 15" AND TO MAINTAIN A MINIMUM WATER DEPTH OF 1/2". SINK TO BE CONSTRUCTED IN COMPLIANCE WITH K&E, STANDARD 2 AND BEAR K&E, SEAL. EACH SINK BOWL SHALL HAVE FULLY COVERED DRAINAGE COVERS. **THE SINK IN THIS PROJECT HAS 20" X 20" X 12 D BOARDS WITH 24" RIGHT AND LEFT DRAIN BOARDS. ...**
6. ALL RESIDUES OR TOXIC MATERIALS SHALL BE STORED IN CONTAINERS OR IN SIMILAR PHYSICALLY SEPARATED COMPARTMENTS SPECIFICALLY USED FOR THIS PURPOSE.
7. WALK-IN COOLERS AND FREEZERS TO BE SUPPLIED WITH ADDITIONAL INTERIOR LIGHTING, ADDITIONAL FIXTURES SPECIFIED SHALL BE SUFFICIENT TO MAINTAIN 30 FOOT CANDLES WITHIN THE COOLER AND/OR FREEZER COMPARTMENTS.
8. ALL GASWORK SHALL BE WAGED IN THE FLOOR.

KOOL STAR WALK-IN PANEL FOAM CORE

UNDERWRITERS LABORATORIES INC
CLASSIFIED
K599Z
FOAMED PLASTIC
SURFACE BURNING CHARACTERISTICS
FLAME SPREAD: 20
SMOKE DENSITY: 450
THICKNESS: 6 INCHES MAXIMUM
DENSITY: 2.3PCF NOMINAL

FOAM CORE LIGHTING PROPERTIES
F7 APPROVALS PRODUCT ID 3028246
SELF-IGNITION TEMPERATURE (BSF) 851 DEG. F (455 DEG. C)
FLASH-IGNITION TEMPERATURE (BSF) 797 DEG. F (425 DEG. C)

WALK-IN COOLER	LENGTH	WIDTH	HEIGHT	CUBIC FEET	REFRIGERANT	LBS PER 1000 FT.	ALLOWABLE CHANGE (LBS)	ACTUAL CHANGE
	12.33	7.33	7.66	692.302	R-22	9.4	6.50	5.92



NO.	REVISIONS/ISSUES	DATE:
1	REVISION 1	4-29-10

A New Facility For:
TQLA
4601 WASHINGTON AVE., HOUSTON, TX

Hangman
CORPORATION
PROFESSIONAL KITCHEN OUTFITTERS
210 Brand Lane • Stafford, TX 77477
281-495-0999 • fax 281-495-0102

DESIGNED BY:	WCM
DRAWN BY:	WCM
CHECKED BY:	HMB
SCALE:	1/4" = 1'
SHEET TITLE	PLAN

SHEET NO.
FS-1