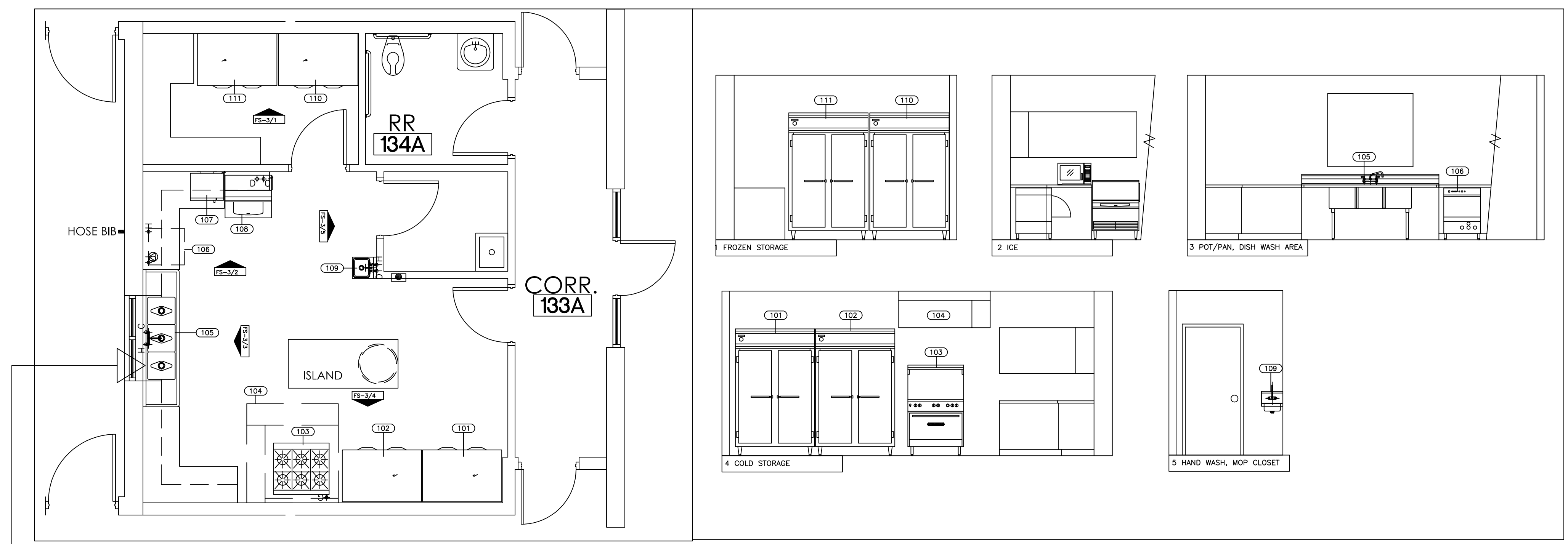


1	FOR HEALTH DEPT.	10-14-13
NO.	REVISIONS/ISSUES	DATE:



**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, CEILINGS, AND FLOORS WITHIN FOOD PREPARATION AND WAREWASH AREAS SHALL BE CONSTRUCTED WITH LIGHT-COLORED, SMOOTH, NON-ABSORBENT, AND EASILY CLEANABLE MATERIALS.
3. TYPICAL LIGHTING FIXTURES OVER FOOD PREPARATION AREAS SHALL HAVE PROTECTIVE SHIELDING. 50 FOOT CANDLES SHALL BE PROVIDED TO ALL WORK SURFACES AND A MINIMUM OF 30 FOOT CANDLES SHALL BE PROVIDED TO ALL WORK SURFACES IN FOOD PREPARATION, WAREWASHING, AND HANDWASH AREAS.
4. AREAS OVER WALK-IN COOLERS/FREEZERS AND HOODS SHALL BE FULLY ENCLOSED TO THE CEILING.
5. POT WASH SINK SHALL BE THREE COMPARTMENT, EACH COMPARTMENT TO MEASURE A MINIMUM OF 12" X 15" AND TO MAINTAIN A MINIMUM WATER DEPTH OF 12". SINK TO BE CONSTRUCTED IN COMPLIANCE WITH N.E.P. STANDARD 2 AND BEAR N.E.P. SEAL. EACH SINK BOWL SHALL HAVE FULLY COVERED (SCHEDED) COUNTERS. **THE SINK IN THIS PROJECT HAS 18" X 18" X 12 D BOWLS WITH 18" RIGHT & LEFT DRAIN BOARD.**
6. ALL POISONOUS OR TOXIC MATERIALS SHALL BE STORED IN CABINETS 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 FIXTURE(S) SUPPLIED SHALL BE SUFFICIENT TO MAINTAIN 50 FOOT CANDLES WITHIN THE COOLER AND/OR FREEZER COMPARTMENTS.

**EQUIPMENT SCHEDULE**

ITEM NO.	QTY	EQUIPMENT CATEGORY	MANUFACTURER	MODEL NUMBER	EQUIPMENT REMARKS
101	1	REFRIGERATOR, REACH-IN	CONTINENTAL REFRIGERATOR	2R	
102	1	REFRIGERATOR, REACH-IN	CONTINENTAL REFRIGERATOR	2R	
103	1	RANGE, RESTAURANT, GAS	SOUTHBEND	4361D	
104	1	HOOD SYSTEM, CLASS ONE	CAPTIVE AIRE	CUSTOM	
105	1	SINK, NSF, 3 COMP, 16 GAUGE	ADVANCE TABCO	FC-3-1818-18RL	
106	1	WAREWASHER, UNDERCOUNTER	QMA DISHMACHINES	L-1X	
107	1	OVEN, MICROWAVE	ACP, INC.	RF312TS	
108	1	ICE MAKER, W/ BIN	HOSHIZAKI AMERICA	KM-2R0BAH	
109	1	HAND SINK, WALL MOUNT	ADVANCE TABCO	7-PS-23	
110	1	FREEZER, REACH-IN	CONTINENTAL REFRIGERATOR	2F	
111	1	FREEZER, REACH-IN	CONTINENTAL REFRIGERATOR	2F	

**GENERAL NOTES**

1. The service requirements shown on these plans are for food service equipment specified by Hangman Corporation. These plans are prepared and furnished for the purpose of indicating equipment service requirements and rough-in spacing locations only, and do not relieve the General Contractor, sub-contractors, 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 his representatives concerning all other requirements of this building.
2. All miscellaneous parts and items including grease traps, grease interceptors, faucets, valves, traps, trim, wiring, magnetic starter, disconnects, electrical panels, thermal overload protection, cords, and plugs, etc. are supplied by the appropriate sub-contractor unless otherwise specified on these plans or by separate written contract.
3. Plumbing, electrical, and refrigeration rough-in and final connections and hook-ups shall be provided and performed by the respective sub-contractors 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 backing for wall and ceiling mounted equipment, shelving, brackets, knives, table, counter bases, stool counter bases, hand railing, etc. as required and indicated on Hangman Design plans, specifications, and equipment brochures or cut sheets.
5. All items noted "existing", "future", "to others", and "NIC" (not in contract) shall be verified by the respective sub-contractors 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, fire rated shaft(s) for exhaust ducting, shaft(s) for make up air ducting, PVC and sleeves for refrigeration, sytrap, inert gases, beer and wine line(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 dealer's equipment and furnishings.
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 dealer's equipment and furnishings.
10. It shall be the responsibility of the General Contractor to notify Hangman Corporation of any corrections, comments, or revisions on the plan set as approved for building permit immediately upon receipt of said plans and permit, prior to site construction.

**CONTRACTOR NOTES**

1. IF THE OWNER AND/OR OTHER AGENTS SHALL SUPPLY SOME OF THE EQUIPMENT LISTED, ACTUAL EQUIPMENT TO BE SUPPLIED NEEDS TO BE CONFIRMED. 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 MOUNTING CURBS REQUIRED FOR THE HOOD EXHAUST AND SUPPLY FANS ON THE ROOF AS WELL AS THE FIELD LOCATION OF THE CURBS SHALL BE PROVIDED TO THE G.C. ACTUAL ROOF PENETRATIONS AND/OR ROOF REINFORCEMENT AS WELL AS INSTALLATION AND MOR-IN OF THE SUPPLIED CURBS TO BE BY THE G.C.
4. THE G.C. SHALL ALSO SUPPLY AND INSTALL ANY ROOF AND/OR WALL PENETRATIONS, PITCH 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.

A New Facility For:  
**OPTIMUM PERSONAL CARE**



DESIGNED BY:	WCM
DRAWN BY:	WCM
CHECKED BY:	HMB
SCALE:	1/4" = 1'-0"
SHEET TITLE	
PLAN, ELEVATIONS, SCHED.	

SHEET NO.  
**FS-1**