

**Project Data:**  
**Project Address:**  
**TenTenYu Ramen**  
 c/o Oshima Takamasa  
 2012 South Sawtelle Blvd  
 Los Angeles, CA 90025

**Legal / Building(s) Description:\***  
 APN Number 4261-032-054  
 Year Built 1997  
 Building Size 8,794 Sq.Ft.  
 \* As per Los Angeles Department of Building & Safety (zimas.lacity.org)  
 Occupancy B (<50 Occupancy)  
 Property Type Commercial / Industrial  
 Construction Type Type III; 1hr  
 Sprinklers None

**Legal "Property Boundary" Description:**  
 LINDSEY ADDITION NW 61.5 FT OF LOT 2 AND SW 147.5 FT EX OF STS OF LOT 1 BLK 3

**Parcel Size:** (refer to parcel map)  
 165.00' (W) x 165.00' (E), 147.50' (N) x 147.50' (S)  
 \* As per Los Angeles County Assessors Office (http://assessormap.co.la.ca.us)

**Total Lot Size:** ~20,090 sq.ft.  
 \* As per Los Angeles Department of Regional Planning (http://rpgis.isd.lacounty.gov/GIS-NET3\_Public/Viewer.html)

**Building Size:**

| LOCATION                              | Square Footage    |
|---------------------------------------|-------------------|
| (E/N) Kitchen / Prep Area             | 180 sq.ft.        |
| (E/N) Prep Area                       | 120 sq.ft.        |
| (E) Grease Trap / Water Heater Closet | 20 sq.ft.         |
| (E) Unisex Restroom                   | 55 sq.ft.         |
| (N) Sit-down Dining                   | 195 sq.ft.        |
| (E) Counter / Bar Dining              | 65 sq.ft.         |
| (E/N) Hall / Lockers                  | 150 sq.ft.        |
| (N) Dry Storage Area                  | 20 sq.ft.         |
| (N) Walk-in Cooler                    | 35 sq.ft.         |
| <b>TOTAL Floor Area</b>               | <b>840 sq.ft.</b> |
| Max. Ceiling Height                   | 22'-9" ft         |
| Max. INDOOR Dining Occupancy          | 24 Seats TOTAL    |
| Max. Employee / per shift             | 8 Total           |
| <b>Total Occupancy</b>                | <b>32 Persons</b> |

**Scope of Work:**  
 Change of Owner;  
 (E) Restaurant T.I. - ~840 Square Feet

**Code Requirements:**  
 This project shall comply with:  
 2014 CMC, CPC, CEC, T-24 Energy Compliance

- General Notes (Floor Plan):**
- All exterior glass windows must be permanently fixed.
  - All door openings to the outside must be rodent proof with self-closing devices.
  - All exterior and interior doors in restaurant must be self-closing.

|  |  |
|--|--|
| <b>Project Contact(s):</b>   | <b>Sheet Index:</b>  |
| <b>Designer:</b><br>Luis Alonso Torres<br>8151 Blewett Street<br>Rosemead, CA 91770<br>c.323.637.4070<br>luistorres10@aol.com                    | <b>Architecture:</b><br>A- 100 Project Data / (E/N) Site Plan<br>A- 101 (E/N) Reflected Ceiling Plan<br>(E) Floor Plan / (E/N) Floor Plan<br>A- 102 Equipment Schedule                           |
| <b>Landlord (Owner per City Clerk):</b><br>Pacific Property, LLC<br>P.A. Box 7400<br>Santa Monica, CA 90406                                      | <b>Plumbing:</b><br>P- 1 Legend, Notes and Schedules<br>P- 2 Floor Plan + Gas Riser Diagram for Natural Gas System<br>P- 3 Details   |
| <b>Restaurant Manager:</b><br>Oshima Takamasa<br>2012 South Sawtelle Blvd<br>Los Angeles, CA 90025<br>o.818.862.0170<br>oshima_taka@wao-cart.com | <b>Mechanical:</b><br>M- 1 Legend, Notes and Schedules for Kitchen Hood System<br>M- 1A Certificate of Compliance for Kitchen Hood System Floor and Roof Plan(s)<br>M- 2 for Kitchen Hood System |

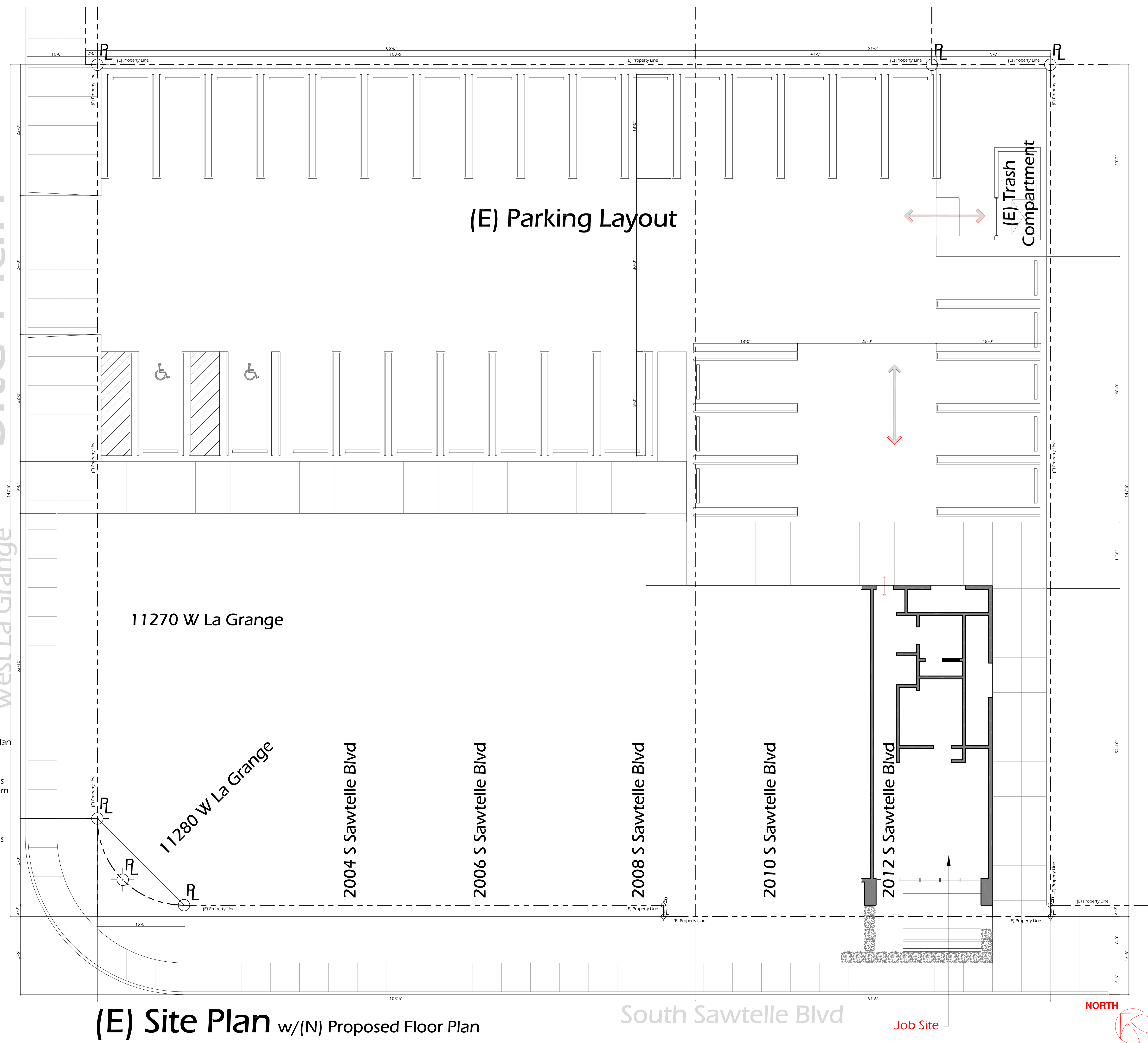
**Contractor:**  
 Gary Kanda & Associates  
 Design and Build # 480827  
 8151 Blewett Street  
 Rosemead, CA 91770  
 c.310.213.8183  
 contact@garykanda.com

**Mechanical /Plumbing Engineer:**  
 Han Engineering, Inc  
 c/o Hyejin Kim  
 4055 Wilshire Blvd, Suite 240  
 Los Angeles, California 90010  
 o.213.385.1314  
 f.213.385.1778

**Site Plan Legend:**

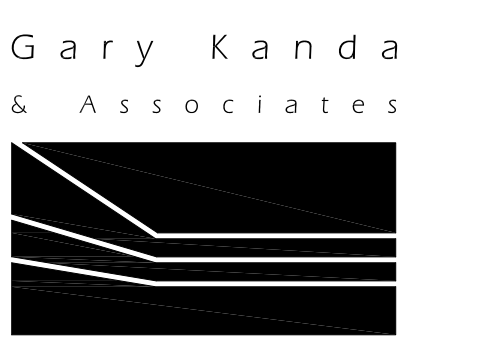
|      |                         |
|------|-------------------------|
| ---  | On-site Boundary Line   |
| ---  | (E) 1st Floor Bldg Line |
| ---  | (E) 2nd Floor Bldg Line |
| ---  | (E) Roof Line           |
| ---  | (E) Roof Line           |
| //// | (E) Building Outline    |
| ---  | (E) Scope of Work       |

Site Plan



**(E) Site Plan w/(N) Proposed Floor Plan**

Scale: 1/16" = 1'-0"



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 c/310-213-8183  
 8151 Blewett St. Rosemead CA 91770

**Submittals Date(s)**  
 1st Submittal - January 29, 2016  
 2nd Submittal - March 15th, 2016

**Drawing Name(s) & Page #'s**

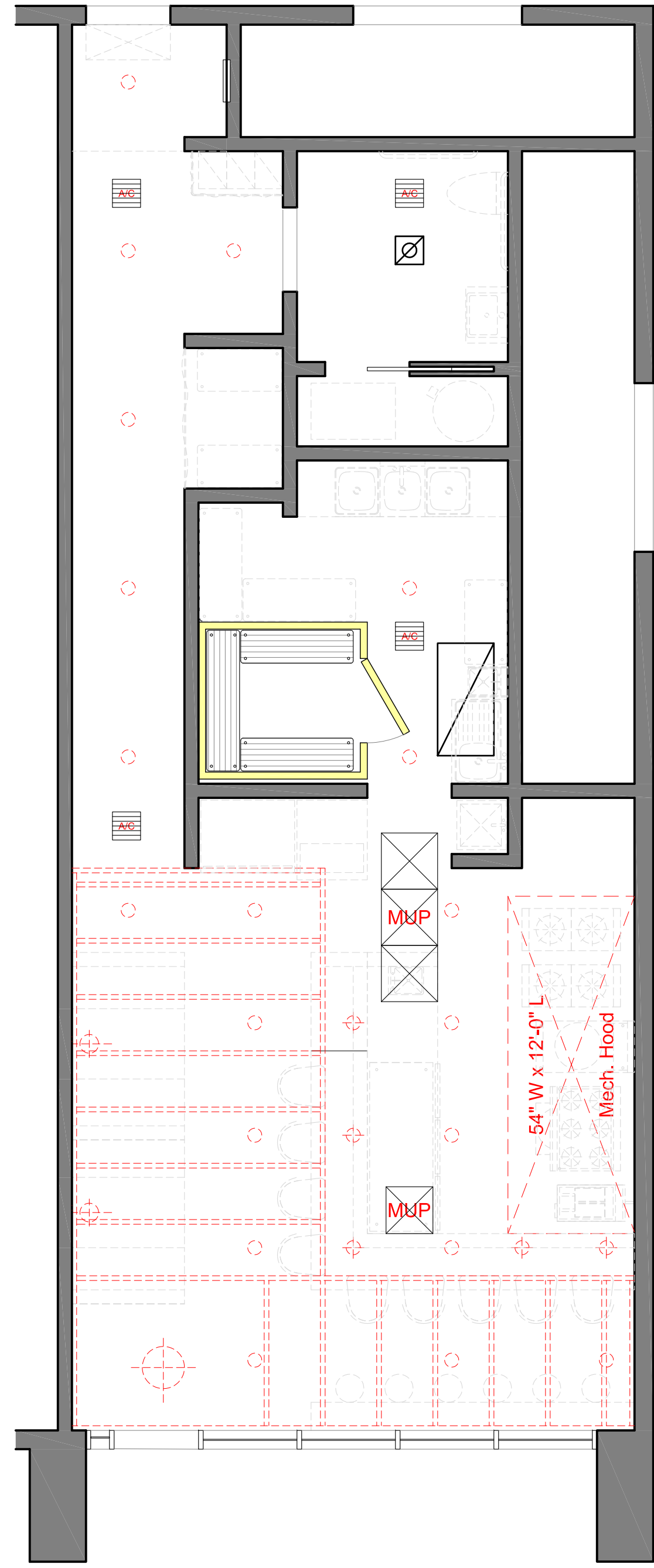
**Project Data / Site Plan**

**A-100**

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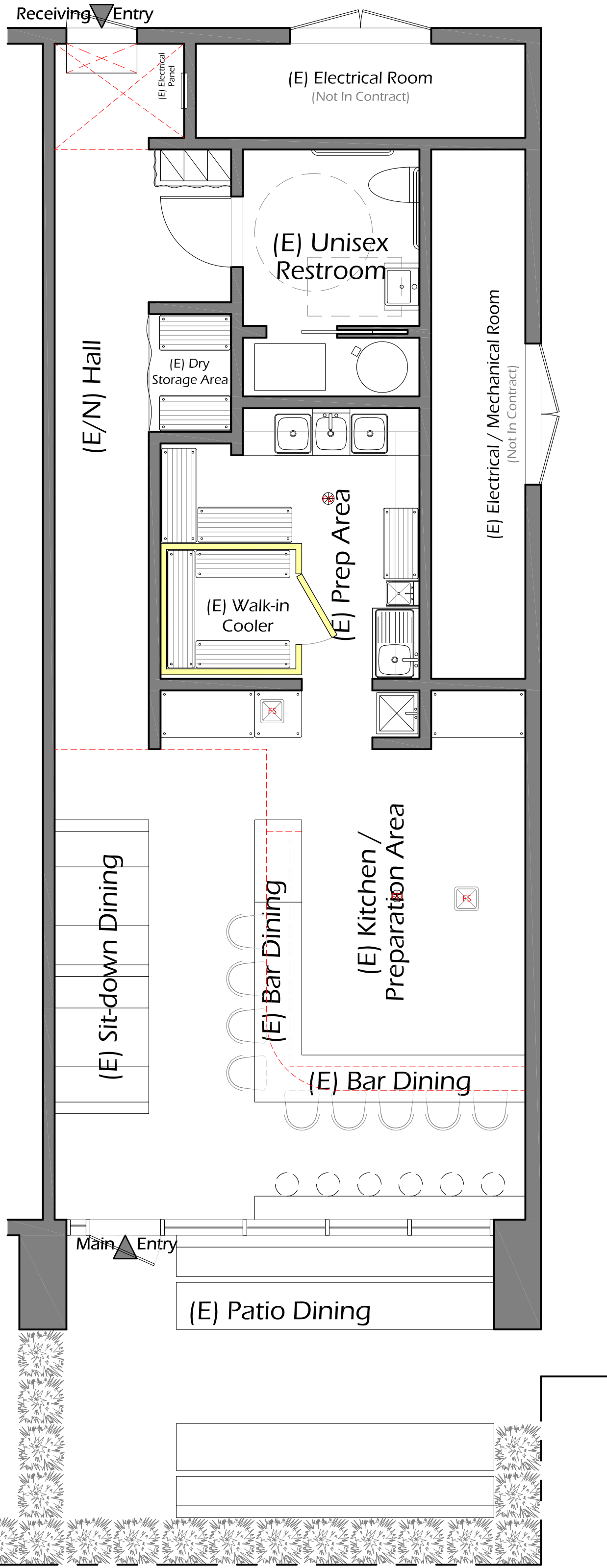
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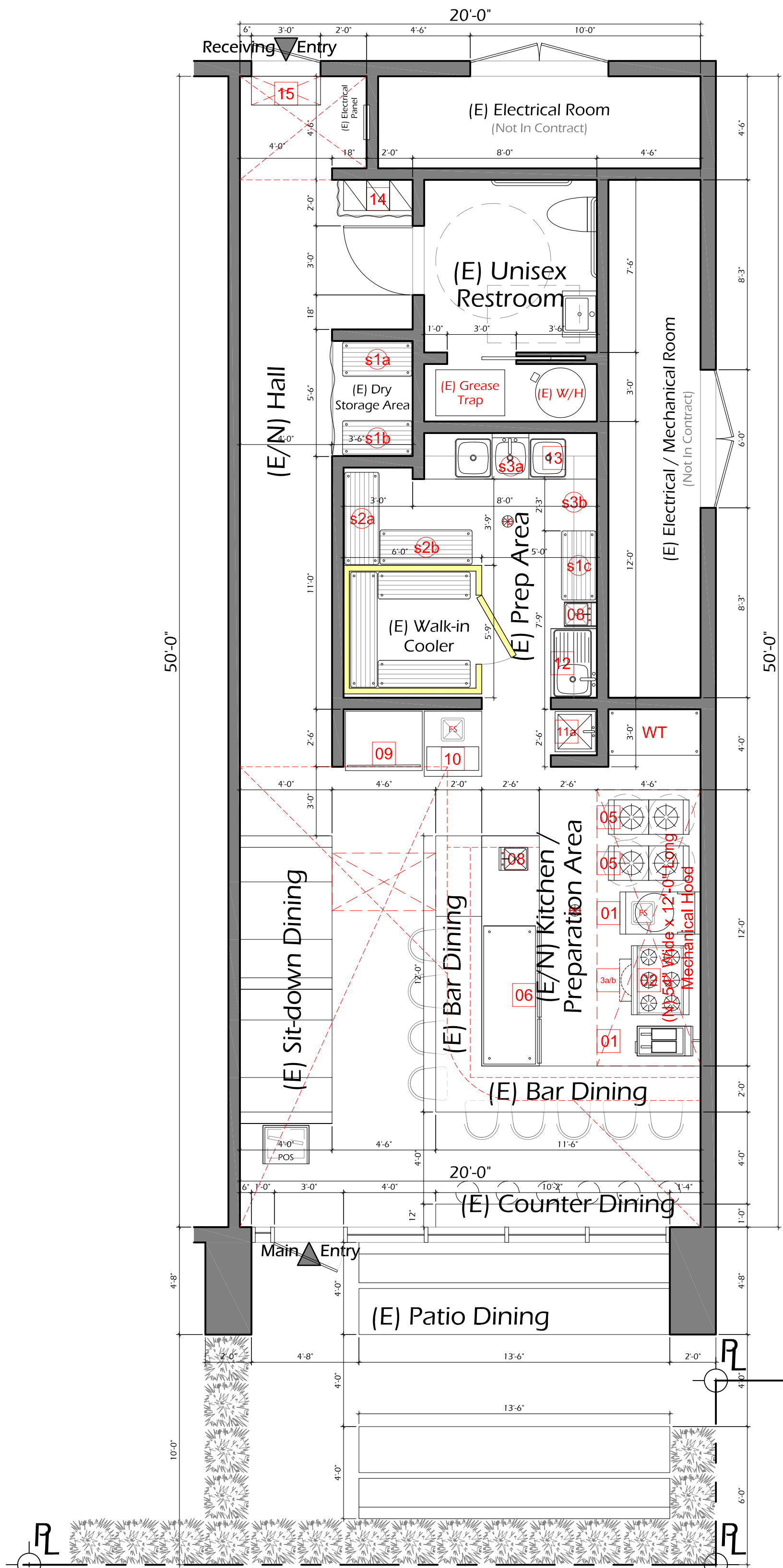
## (E/N) Reflected Ceiling Plan

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



## (E) Floor Plan

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



## (N) Floor Plan (w/ Equipment)

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

### General Notes (Floor Plan):

- All exterior glass windows must be permanently fixed and non-operable.
- All exterior and interior door openings to the outside of the restaurant must be rodent proof with self-closing devices.

#### NOTE:

Ensure that the food facility is constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, birds, and vermin; including, but not limited to, rodents and insects.

### Dry Storage Shelving Data:

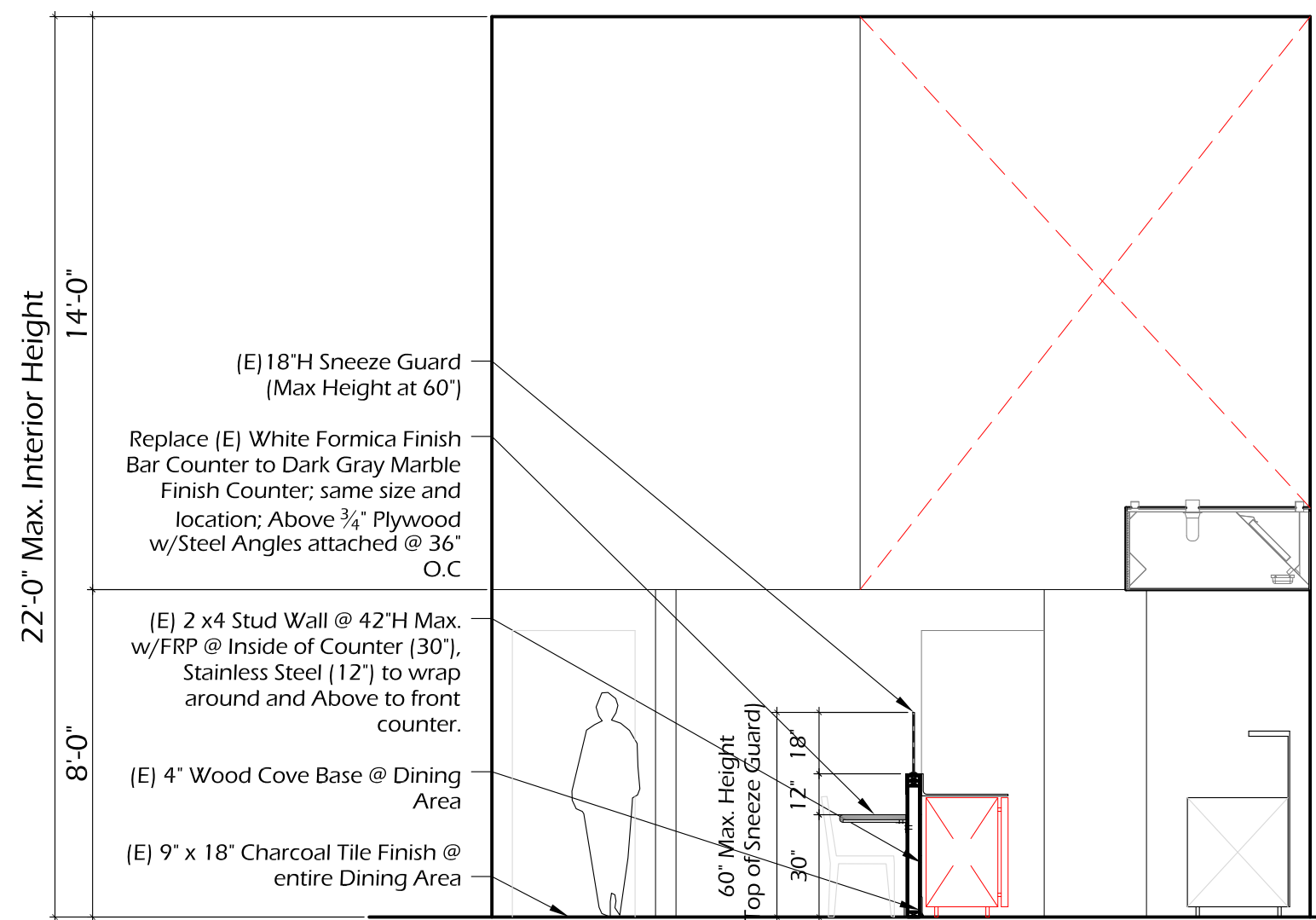
| Dry Storage Floor Mounted Shelving:                                     |              |                 |   |
|---|--------------|-----------------|---|
| s1(a-c)   | 36" x 18"    | = 648 / 144     | = 4.5 In.ft. x 5 Shelves = 22.50 In.ft. |
|   |              | x 3 Total Units | = 67.50' In.ft.                         |
| s2(a-b)   | 48" x 18"    | = 864 / 144     | = 6.0 In.ft. x 5 Shelves = 30.00 In.ft. |
|   |              | x 2 Total Units | = 60.00' In.ft.                         |
| Total Linear Feet of Dry Storage Floor Mounted Shelving = 127.50 In.ft. |              |                 |   |
| Wall Mounted Shelving:  |              |                 |   |
| s3(a)   | 7'-6" x 12"  | = 7.50 In.ft.   |   |
|   |              | x 2 Levels      | = 15.00' In.ft.                         |
| s3(a)   | 10'-6" x 12" | = 10.50 In.ft.  |   |
|   |              | x 2 Levels      | = 21.00' In.ft.                         |
| Total Linear Feet of Dry Storage Wall Mounted Shelving = 36.00 In.ft.   |              |                 |   |
| Total Linear Feet of Dry Storage Wall Mounted Shelving = 163.50 In.ft.  |              |                 |   |

### Legend (Floor Plan):

|  |                                     |
|--|-------------------------------------|
|  | (E) Full Height Concrete Wall       |
|  | (E) Full Height Stud Wall           |
|  | (N) 42" Height Wall                 |
|  | (N) Custom Walls (per Manufacturer) |
|  | (E) Continous Wall to DEMO          |
|  | Dimension Lines                     |
|  | (E/N) Window Opening -Per Plan-     |
|  | (E/N) Door Opening -Per Plan-       |
|  | Accessible Path of Travel           |

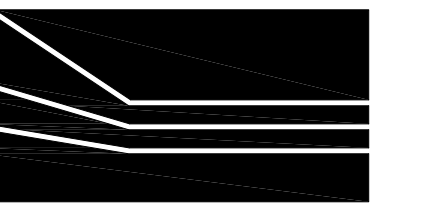
### Legend (Reflected Ceiling Plan):

|  |                               |
|--|-------------------------------|
|  | Pendant Light                 |
|  | Down Light                    |
|  | Halogen Down Light Large      |
|  | Halogen Down Light Small      |
|  | Track Light                   |
|  | Chandelier                    |
|  | 12' x 4' Fluorescent Lighting |



## Section @ Counter

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



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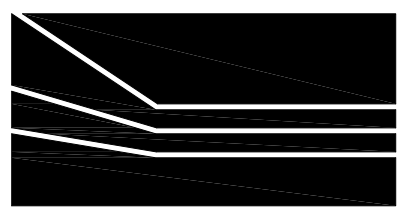
Drawing Name(s) & Page #s

(E/N) Floor Plan / Section @ Counter

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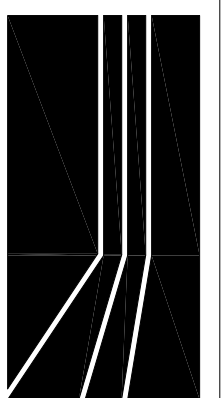




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Equipment Schedule

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NOTES: \*1. ALL kitchen wall finishes, under counters and behind equipment shall be stainless steel. \*2. Drywall with sealed and taped joints. ALL walls shall be sealed with gloss or semi gloss light color enamel paint. \*3. Epoxy coated floor shall be smooth under ALL equipment in the kitchen/prep area, lockers, P.O.s/Prep Area; smooth base cove throughout. 4. All Equipment shall be in 6" high legs; commercial castors or completely sealed in position on a 4" masonry continuous coved base to facilitate cleaning. 5. All conduits, ducts, plumbing and electrical are concealed within the walls and ceiling in all the food/employees areas. 6. Smooth finish ceramic tiles.

| (E/N) Equipment Schedule |  |         |  |                         |  |
|--------------------------|--|---------|--|-------------------------|--|
| No.                      | Description                              | (E / N) | Brand / Rough Measurements             | Drain                   | Comments   |
| 01                       | Gas Fryer                                | N       | Frymaster - 15 1/2"W x 29 1/8"D x 44"H | -                       | Gas; 70,000 BTU, 20.5 kw   |
| 02                       | Gas Open Burners - 6 Burner Hot Plate(s) | N       | Imperial - 36"W x 31 3/8"D x 10 3/4"H  | -                       | Gas; 256,000 BTU, 56 kw  |
| 03a                      | Equipment Stand for 6 Burners            | N       | GSW - 36"W x 30"D x 28"H               | -                       | per Manufacturer's Spec's  |
| 03b                      | Commercial Gas Rice Cooker               | N       | Rinnai - ~18" Dia                      | -                       | Gas; 35,000 BTU  |
| 04                       | Chinese Wok Range                        | N       | ALLSTRONG - 22"W x 39"D x 29"H         | Floor Sink w/1" Air Gap | Gas; 100,000 BTU   |
| 05                       | Double Stock Pot Range                   | N       | American Range - 18"W x 42"D x 18"H    | -                       | Gas, 3-Ring, 180,000 BTU, 52 kW  |
| 06                       | Under Counter Refrigerator               | N       | True - 72 3/8"W x 30 1/8"D x 29 3/4"H  | Self-Contained          | 115v, 8.5 Amps, 1/3 HP   |
| N/A                      |  |         |  |                         |  |
| 08                       | Hand Sink                                | E       | GSW - 12 1/2"W x 17 1/4"D x 5 5/8"Deep | Direct                  | per Manufacturer's Spec's  |
| 09                       | Glass Door Merchandiser                  | N       | True - 27"W x 29 7/8" x 78 5/8"        | Self-Contained          | 115v, 5.2 Amps, 1/3 HP   |
| 10                       | Ice Machine                              | N       | Hoshizaki - 22"W x 27 3/8" x 30 5/8"   | Floor Sink w/1" Air Gap | per Manufacturer's Spec's  |
| 11a                      | Mop Sink                                 | E       | GSW - 19"W x 22"L x 12"H               | Direct                  | per Manufacturer's Spec's  |
| 11b                      | Mop and Broom Rack                       | E       | Tough Guy - 24"Long                    | -                       | per Manufacturer's Spec's  |
| 12                       | Prep Sink                                | E       | GSW - 39"W x 24"D x 45"H               | Floor Sink w/1" Air Gap | per Manufacturer's Spec's  |
| 13                       | 3-Compartment Sink                       | E       | GSW - 90"W x 24"D x 45"H               | Direct                  | Stainless Steel; 18x18 Bowl size with Left & Right Drain Boards        |
| 14                       | Premium Steel Lockers                    | E       | 3 - GSW-USA - 12"W x 16"D x 77"H       | -                       | Model # ELS-SDR  |
| 15                       | Air Curtain                              | E       | MARS - NH236-1U-TS                     | -                       | 36" Wide   |
| GRS                      | Grease Removal System                    | E       | Thermaco Big Dipper - W-250-AST        | -                       | per Manufacturer's Spec's / Plumbing Plan(s)                           |
| WH                       | Water Heater                             | E       | Bradford White - Model # ULG275H763N   | Direct                  | 75 Gal, Gas; 76,000 BTU - per Manufacturer's Spec's / Plumbing Plan(s) |
| WIC                      | Walk-in Cooler                           | E       | Commercial Cooling - Custom Size       | Floor Sink w/1" Air Gap | per Manufacturer's Spec's / Plumbing Plan(s)                           |
| s1-2                     | Floor Mounted Shelving                   | N       | METRO - 36"W, 48"W x 18"D x 5 shelves  | -                       | per Manufacturer's Spec's  |
| s3                       | Wall Mounted Shelving                    | N       | GSW - Varies Lengths x 12"D            | -                       | per Manufacturer's Spec's  |
| WT                       | Work Table                               | N       | GSW - (Sizes Per Plan)                 | -                       | per Manufacturer's Spec's  |
| EH                       | Exhaust Hood                             | N       | CaptiveAire - Custom Size              | -                       | per Manufacturer's Spec's / Mechanical Plan(s)                         |

|     |                                       | Interior Finish Schedule  |       |                     |          |   |   |   |                      |            |                           |                                |                              |                               |           |                           |                   |                 |
|-----|---------------------------------------|---------------------------|-------|---------------------|----------|---|---|---|----------------------|------------|---------------------------|--------------------------------|------------------------------|-------------------------------|-----------|---------------------------|-------------------|-----------------|
| No. | Room Name                             | Floor Finish              |       |                     | Walls *1 |   |   |   |                      |            |                           |                                | Ceiling                      |                               | Wall Base |                           | Remarks           |                 |
|     |                                       | Smooth Concrete w/sealant | Epoxy | 6"x18" Ceramic Tile | A        | B | C | D | (E) Exposed Concrete | Flat Paint | Washable Semi-Gloss Paint | 6"x6" Ceramic Tile; Cove 3/8"r | 6" Epoxy; Cove Base 3/8"r *3 | 6"x6" Quarry Tile; Cove 3/8"r | 4" Wood   | Stucco Finish @ Ext. Wall | Planters Surround | Arcade Covering |
| 1   | (E/N) Kitchen / Prep Area             |                           | ●     |                     | ●        |   |   |   |                      |            |                           |                                | ●                            |                               |           |                           |                   |                 |
| 2   | (E/N) Prep Area                       |                           | ●     |                     | ●        |   |   |   |                      |            |                           |                                | ●                            |                               |           |                           |                   |                 |
| 3   | (E) Grease Trap / Water Heater Closet |                           | ●     |                     | ●        |   |   |   |                      |            |                           |                                | ●                            |                               |           |                           |                   |                 |
| 4   | (E) Unisex Restroom                   |                           | ●     |                     | ●        |   |   |   |                      |            |                           |                                | ●                            |                               |           |                           |                   |                 |
| 5   | (N) Sit-down Dining                   |                           |       | ●                   |          |   |   |   |                      |            |                           |                                | ●                            |                               |           |                           |                   |                 |
| 6   | (E) Counter / Bar Dining              |                           |       | ●                   |          |   |   |   |                      |            |                           |                                | ●                            |                               |           |                           |                   |                 |
| 7   | (E/N) Hall                            |                           |       | ●                   |          |   |   |   |                      |            |                           |                                | ●                            |                               |           |                           |                   |                 |
| 8   | (N) Dry Storage Area                  |                           | ●     |                     |          |   |   |   |                      |            |                           |                                | ●                            |                               |           |                           |                   |                 |
| 9   | (N) Walk-in Cooler                    | Stainless Steel           |       |                     | ●        |   |   |   |                      |            |                           |                                | ●                            |                               |           |                           |                   |                 |

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