

AREA	FLOOR	BASE	WALL	CEILING	REMARKS
	CERAMIC TILE				
	PORCELAIN TILE				
	PREFABRICATED GALVALUME PANEL				
	W/NT. WOOD PLAN				
		CONT COVE CERAMIC TILE			
		CONT COVE PORCELAIN TILE			
		GALVANIZED COVE BASE			
		TOP-SET COVE BASE			
			W/NT. HIGH ELEG. BOARD		
			W/NT. "HIRT CERAMIC" TILE		
			W/NT. PAINTED (TOP. ABOVE W/NT.)		
			PREFABRICATED GALVALUME PANEL		
			W/NT. HEIGHT 3" UNLESS STEEL TO		
			WOOD		
			PAINTED GYP. BOARD		
			WASHABLE ACT		
			PREFABRICATED GALVALUME PANEL		
			PAINTED GYP. BOARD		
DRY STORAGE					
POT WASH AREA	*	*	*	*	
JANITORIAL AREA		*		*	
WALK-IN COOLER					
PREP AREA	*	*	*	*	
COOKLINES	*	*	*	*	
CHEF'S LINE	*	*	*	*	
ORDER COUNTER	*	*	*	*	
ESPRESSO COUNTER	*	*	*	*	
DINING ROOM		*	*	*	
RESTROOMS	*	*	*	*	
					F.R.P. BOARD BEHIND WET AREAS

1. ALL BASES IN ABOVE FINISH SCHEDULE SHALL BE A CONTINUOUS COVE BASE MINIMUM 4" HIGH W/ 3/8" RADIUS.
2. ALL PAINTED AREAS SHALL BE ENAMEL SEMI-GLOSS LIGHT-COLORED. SMOOTH AND EASILY CLEANABLE, W/ 75% REFLECTANCE OR GREATER.
3. ACOUSTIC PANEL SHALL BE ARMSTRONG CLEAN ROOM OR EQUAL.
4. SLIM FOOT TO BE HUNTINGTON PACIFIC CERAMIC MODEL # 53619T.
5. GENERAL CONTRACTOR TO SUBMIT A SAMPLE OF CEILING TILE AND SLIM FOOT TO HEALTH DEPARTMENT FOR APPROVAL, PRIOR TO CONSTRUCTION.
6. STAINED SEALED CONCRETE TO BE ACID AND GREASE RESISTANT AND USDA APPROVED.

THE FOLLOWING ARE THE MINIMUM STANDARDS FOR COMPLIANCE WITH HEALTH DEPARTMENT REQUIREMENTS. THE GC AND JEC CONTRACTOR SHALL COMPLY WITH THESE MINIMUM STANDARDS, DRAWINGS AND SPECIFICATIONS.	
1. A CONCRETE SLAB IS PROVIDED FOR TRASH, GARBAGE, AND GREASE COLLECTION. IF WALLS ENCLOSE THIS AREA, THE INTERIOR WALL SURFACE WILL BE SMOOTH, SEALED, AND WASHABLE. (A PLASTERED SURFACE AND PAINTED, ETC.)	16. FOOD PREP SINK COMPARTMENT DRAINBOARD, SEPARATE
2. ALL FOOD-RELATED AND UTENSIL-RELATED AREAS SHALL MEET OR BE EQUIVALENT TO SANITATION STANDARDS ESTABLISHED BY AN AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI) ACCREDITED PROGRAM.	17. A SEPARATE WET WASTE DRAIN
3. ALL FOOD MOUNTED EQUIPMENT WILL BE INSTALLED ON MINIMUM 1" SANITARY LEGS, CASTERS OR COMPLETELY REMOVABLE ON OR OFF A HIGH CURB. ALL EQUIPMENT COVERAGE (COVERED) EQUIPMENT WILL BE 6" 4" SANITARY LEGS OR SEALED TO THE COUNTER (UNLESS READILY MOVABLE).	18. EACH HAND WASHING SINK SHALL BE PROVIDED WITH A 10" X 16" X 16" DRAINAGE
4. FOR ALL SELF-SERVICE, SOA, ICE AND OTHER DISPENSERS WHERE REFILLS ARE PROVIDED THEY MUST BE PUSH BUTTON TYPES, OR LEVER TYPES WHERE THE LEVER CONTACTS THE CONTAINER AT LEAST ONE INCH BELOW THE RM.	19. THE HOT WATER HEATER SHALL BE TEMPERATURE OF 120° F TO 130° F. ARE, ADDED TOGETHER
5. ANY OPERABLE WINDOWS, VENT OPENING, OR OTHER SIMILAR OPENINGS MUST BE PROVIDED WITH TIGHT FITTING SINKS. ALL OPERABLE WINDOWS SHALL BE FIXED AT FOOD PREP, UTENSIL, WASHING, OR FOOD AND UTENSIL STORAGE AREAS.	20. ALL EXHAUSTORS OR HAND SUPPLY SINKS SHALL BE PROVIDED WITH A 1/2" X 1/2" X 1/2" DRAINAGE OF WATER WORTH ELECTRICAL
6. ALL EXTERIOR DOORS SHALL OPEN OUTWARD, BE SELF-CLOSING AND TIGHT FITTING.	21. ALL PLUMBING, ELECTRICAL, AND GAS PIPING SHALL BE 1/2" X 1/2" X 1/2" DRAINAGE OF WATER WORTH ELECTRICAL
7. BI-FOLD, FRENCH, ACCORDION STYLE AND ROLL-UP DOORS CANNOT OPEN INTO THE FOOD PREP, UTENSIL, WASHING OR UNPACKAGED FOOD SERVICE AREAS.	22. CONDENS, PLUMBING OR SINKS SHALL BE PROVIDED WITH A 1/2" X 1/2" X 1/2" DRAINAGE OF WATER WORTH ELECTRICAL
8. TOILET ROOM AND DRESSING ROOM DOORS MUST BE SELF-CLOSING AND TIGHT FITTING.	23. MULTIPLE ROOMS OR CLUSTERS SHALL BE PROVIDED WITH A 1/2" X 1/2" X 1/2" DRAINAGE OF WATER WORTH ELECTRICAL
9. DELIVERY DOORS SHALL HAVE A CURTAIN FANS THAT SPAN THE WIDTH OVER THE DOOR. THE FAN MUST ACTIVATE AUTOMATICALLY PROVIDING A MINIMUM OF 100 CFM AND FAN SPEED 2.1 FEET ABOVE THE GROUND.	24. ALL LIQUID WASTE SHALL BE PROVIDED WITH A 1/2" X 1/2" X 1/2" DRAINAGE OF WATER WORTH ELECTRICAL
10. A MINIMUM OF 180-FOOT-CANDELS OF LIGHT MEASURED 30" OFF FLOOR SHALL BE PROVIDED IN WALK-IN REFRIGERATED STORAGE AND DRY STORAGE AREAS.	25. FLOOR SINKS TO BE 50% ELEVATED OF ELEVATED FREESTANDING
11. A MINIMUM OF 20-FOOT-CANDELS OF LIGHT SHALL BE PROVIDED WHERE FOOD, FRESH PRODUCE OR PRE-PACKAGED ITEMS ARE PROVIDED FOR CONSUMER SELF-SERVICE AND SOLD OR OFFERED FOR CONSUMPTION INSIDE EQUIPMENT, IN AREAS WITH HAND WASHING, WASHING, OR FOOD PREP AREAS.	26. APPROVED BACKFLOW PREVENTERS SHALL BE PROVIDED AT THE POINT ATTACHED TO A FAULT OR EQUIPMENT
12. A MINIMUM OF 50-FOOT-CANDELS OF LIGHT MEASURED 30" OFF FLOOR SHALL BE PROVIDED WHEN WORKING WITH FOOD, UTENSILS, EQUIPMENT SUCH AS KNIVES, SLICERS, GRINDERS, AREAS WHERE EMPLOYEES SAYS IS A FACTOR AND AREAS DURING PERIODS OF COOLING.	27. WATER SUPPLY TO CARBON BACKFLOW PREVENTER, THE
13. SHATH-LESS SHALL BE PROVIDED FOR ALL LIGHTS ABOVE FOOD PREPARATION, WORK, AND STORAGE AREAS.	28. FOR CLEANING FLOOR MATS SHALL BE PROVIDED WITH A 1/2" X 1/2" X 1/2" DRAINAGE OF WATER WORTH ELECTRICAL
14. ALL HAND WASHING SINKS SHALL HAVE 4 COMPONENTS THAT ARE A MINIMUM SIZE OF AT LEAST 18"X30" DEEP OR 18"X30" DEEP. IT MUST BE CAPABLE OF ACCOMMODATING THE LARGEST UTENSIL. IT MUST HAVE AN INTEGRAL BACKSPASH, HOWEVER, IT MUST BE CAPABLE OF ACCOMMODATING THE LARGEST UTENSIL. IT MUST HAVE A BACKSPASH MACHINE, HOWEVER, IT MUST NOT SUBSTITUTE FOR SINK DRAINAGE. 20" OF A COMPONENT BACK SPIN SINKS TO BE AT LEAST 12"X30" DEEP (OR 18"X30" X) DEEP WITH A MINIMUM 1" DRAINAGE AT EACH END.	29. THE ANTI-SINK SINK BACKFLOW PREVENTER SHALL BE PROVIDED WITH A 1/2" X 1/2" X 1/2" DRAINAGE OF WATER WORTH ELECTRICAL
15. ALL SINKS SHALL HAVE SPOUTS) CAPABLE OF REACHING WITH A MINIMUM 1" DRAINAGE AT EACH END.	

N

8TH ST.

H-1
H-2
H-3
H-4
H-5

NOTE:
TRASH DUMPSTER LOCATION.
ENCLOSURE WALLS TO BE SEALED,
SMOOTH AND PAINTED WITH SEMI-GLOSS
ENAMEL OR EQUAL AND WITH 70%
REFLECTANCE

G ST.

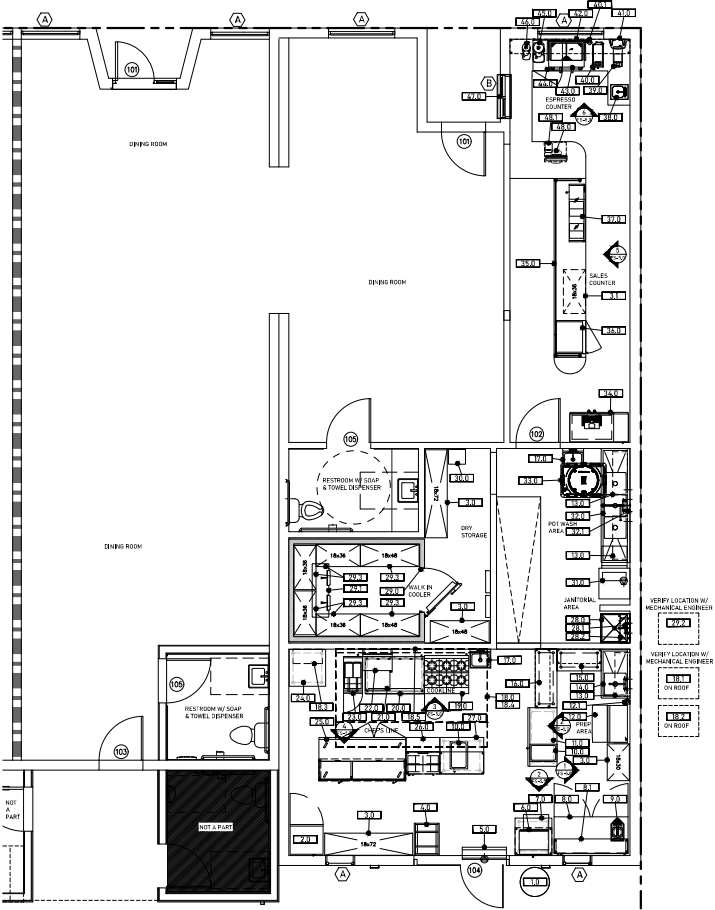
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ALL IDEAS, DESIGNS AND ARRANGEMENTS INDICATED ON THESE DRAWINGS ARE THE PROPERTY OF REB DESIGN AND ARE TO BE USED IN CONNECTION WITH THIS SPECIFIC PROJECT AND SHALL NOT BE USED OTHERWISE WITHOUT THE EXPRESSED WRITTEN CONSENT OF REB DESIGN. THERE SHALL BE NO CHANGES OR DEVIATION FROM THE DRAWINGS OR ACCOMPANYING SPECIFICATION WITHOUT THE EXPRESSED CONSENT OF REB DESIGN.

EQUIPMENT LIST		
ITEM NO	QTY	EQUIPMENT CATEGORY
1.0	1	EXISTING TO REMAIN WATER HEATER
2.0	1	1-DOOR REACH-IN FREEZER W/ CASTERS
3.0	1 LOT	DRY STORAGE SHELVING - 5 TIER, 34" HIGH POSTS
3.1	1	DRY STORAGE SHELVING - 5 TIER, 34" HIGH POSTS
4.0	1	MOBILE PAN RACK W/ CASTERS
5.0	1	EXISTING TO REMAIN AIR CURTAIN W/ MICRO SWITCH
6.0	1	HALF SIZE COUNTERTOP CONVECTION OVEN
7.0	1	5/5 WORKTABLE W/ UNDERSHELF & TABLE MOUNT OVERSHELF - 30"W X 30"D
8.0	1	2-DOOR UNDERCOUNTER REFRIGERATOR W/ CASTERS
8.1	1	5/5 TABLE MOUNT DOUBLE OVERSHELF - 40"W X 12"D
9.0	1	WAFFLE MAKER
10.0	2	COUNTERTOP FOOD WARMER
11.0	1	5/5 WORKTABLE W/ UNDERSHELF - 48"W X 24"D
12.0	1	ICE MAKER W/ BIN
12.1	1	FILTER SYSTEM FOR ICE MAKER
13.0	3	EXISTING TO REMAIN 5/5 WALL MOUNT SHELVING
14.0	1	EXISTING TO REMAIN 1-COMP VEG. PREP SINK (36"W X 18"D X 12"H) W/ DRAINBOARD
15.0	1	5/5 WORKTABLE W/ UNDERSHELF & TABLE MOUNT OVERSHELF - 34"W X 18"D
16.0	1	5/5 WORKTABLE W/ UNDERSHELF & TABLE MOUNT OVERSHELF - 48"W X 18"D
17.0	2	EXISTING TO REMAIN WALL MOUNT HANDSINK W/ MIN. 4" SPLASHGUARDS & FAUCET
18.0	1	EXISTING TO REMAIN TYPE I EXHAUST HOOD W/ LIGHTS, 10'-4" W X 60" D
18.1	1	EXISTING TO REMAIN EXHAUST FAN (ON ROOF)
18.2	1	EXISTING TO REMAIN - MAKE UP AIR FAN (ON ROOF)
18.3	1	EXISTING TO REMAIN FIRE SUPPRESSION SYSTEM
18.4	1	EXISTING TO REMAIN 5/5 HOOD TRIM
18.5	1	EXISTING TO REMAIN 5/5 WALL FLASHING
19.0	1	6-BURNER RANGE W/ STD OVEN W/ 4" LEGS
20.0	1	5/5 EQUIPMENT STAND - 48"W X 30"D
21.0	1	48" GRIDDE
22.0	1	EXISTING TO REMAIN 24" WALL MOUNT SALAMANDER
23.0	1	40 LB FRYER W/ 4" LEGS
24.0	1	5/5 WORKTABLE W/ UNDERSHELF - 30"W X 30"D
25.0	1	71" REFRIGERATED PIZZA PREP TABLE W/ CASTERS
26.0	1	27" REFRIGERATED PREP TABLE W/ CASTERS
27.0	1	5/5 WORKTABLE W/ UNDERSHELF & TABLE MOUNT OVERSHELF - 34"W X 30"D
28.0	1	EXISTING TO REMAIN JANITOR'S SINK, FLOOR MOUNTED, 24" X 24"
28.1	1	EXISTING TO REMAIN SERVICE FAUCET W/ ATMOSPHERIC VACUUM BREAKER
28.2	1	CLEANING SUPPLIES STORAGE SHELF
29.0	1	EXISTING TO REMAIN WALK-IN COOLER W/ LIGHTS
29.1	1	EXISTING TO REMAIN EVAPORATOR COIL FOR COOLER
29.2	1	EXISTING TO REMAIN REMOTE CONDENSER FOR COOLER
29.3	1 LOT	COOLER STORAGE SHELVING, COATED - 4 TIER, 74" HIGH POSTS
30.0	1	EMPLOYEE LOCKERS
31.0	1	SINGLE RACK FRONT LOADING LOW TEMP DISHWASHER
32.0	1	EXISTING TO REMAIN 3-COMP POT WASH SINK (36"W X 18"D X 12"H COMPS) W/ INTEGRAL DRAINBOARD
32.1	1	EXISTING TO REMAIN WALL MOUNT PRE-RINSE SPRAYER W/ ADD-ON FAUCET
33.0	1	EXISTING TO REMAIN GREASE TRAP
34.0	1	48" KEG FRIDGE W/ CASTERS
35.0	1	EXISTING TO REMAIN MILLWORK COUNTER W/ VERTICAL SNEEZEGUARD
36.0	1	UNDERCOUNTER BEVERAGE COOLER W/ CASTERS
37.0	1	47" COUNTERTOP PREP RAIL
38.0	1	EXISTING TO REMAIN DROP IN HANDSINK W/ FAUCET & MIN. 4" SPLASHGUARDS
39.0	1	COFFEE GRINDER
40.0	1	48" POT COFFEE MAKER
40.1	1	FILTER SYSTEM FOR COFFEE BREWER
41.0	1	REVERSE OSMOSIS SYSTEM W/ STORAGE TANK
42.0	1	EXISTING TO REMAIN 5/5 TABLE MOUNT OVERSHELF
43.0	1	2 GROUP ESPRESSO MACHINE
44.0	1	1-DOOR UNDERCOUNTER REFRIGERATOR W/ LOW PROFILE CASTERS
45.0	1	ESPRESSO GRINDER
46.0	1	ESPRESSO GRINDER
47.0	1	EXISTING TO REMAIN PASS THRU WINDOW W/ SELF-CLOSING GLASS
48.0	1	POS - CASH REGISTER
48.1	1	POS - PRINTER

EXISTING TO REMAIN WINDOW SCHEDULE		
NO.	DESCRIPTION	REMARKS
(A)	DINING AREA WINDOW	FIXED, NON OPERABLE
(B)	ORDER WINDOW	OPERABLE W/ SELF-CLOSING GLASS, MAX OPENING 24.0 INCHES

EXISTING TO REMAIN DOOR SCHEDULE		
NO.	DESCRIPTION	REMARKS
(101)	FRONT ENTRANCE	SELF-CLOSING, TIGHT-FITTING FULL HEIGHT
(102)	KITCHEN ENTRANCE	SELF-CLOSING, TIGHT-FITTING TRAFFIC SLUING DOOR
(103)	BACK ENTRANCE	SELF-CLOSING, TIGHT-FITTING FULL HEIGHT
(104)	DELIVERY ENTRANCE	SELF-CLOSING, TIGHT-FITTING OUTWARD FACING
(105)	RESTROOM ENTRANCE	SELF-CLOSING, TIGHT-FITTING FULL HEIGHT



FOOD SERVICE TAGGED EQUIPMENT PLAN

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REVISIONS

REB DESIGN

FOOD SERVICE DESIGN PROFESSIONALS
(760) 215-3400
andrea@reb-design.com

REB DESIGN

THE FARMACY

721 8TH AVE.
SAN DIEGO, CA 92101

DATE: 5-09-2024
PROJECT NUMBER: 101824
SCALE: 1/4" = 1'-0"
DRAWN BY: AH

FOOD SERVICE TAGGED
EQUIPMENT FLOOR PLAN

FS-1.0