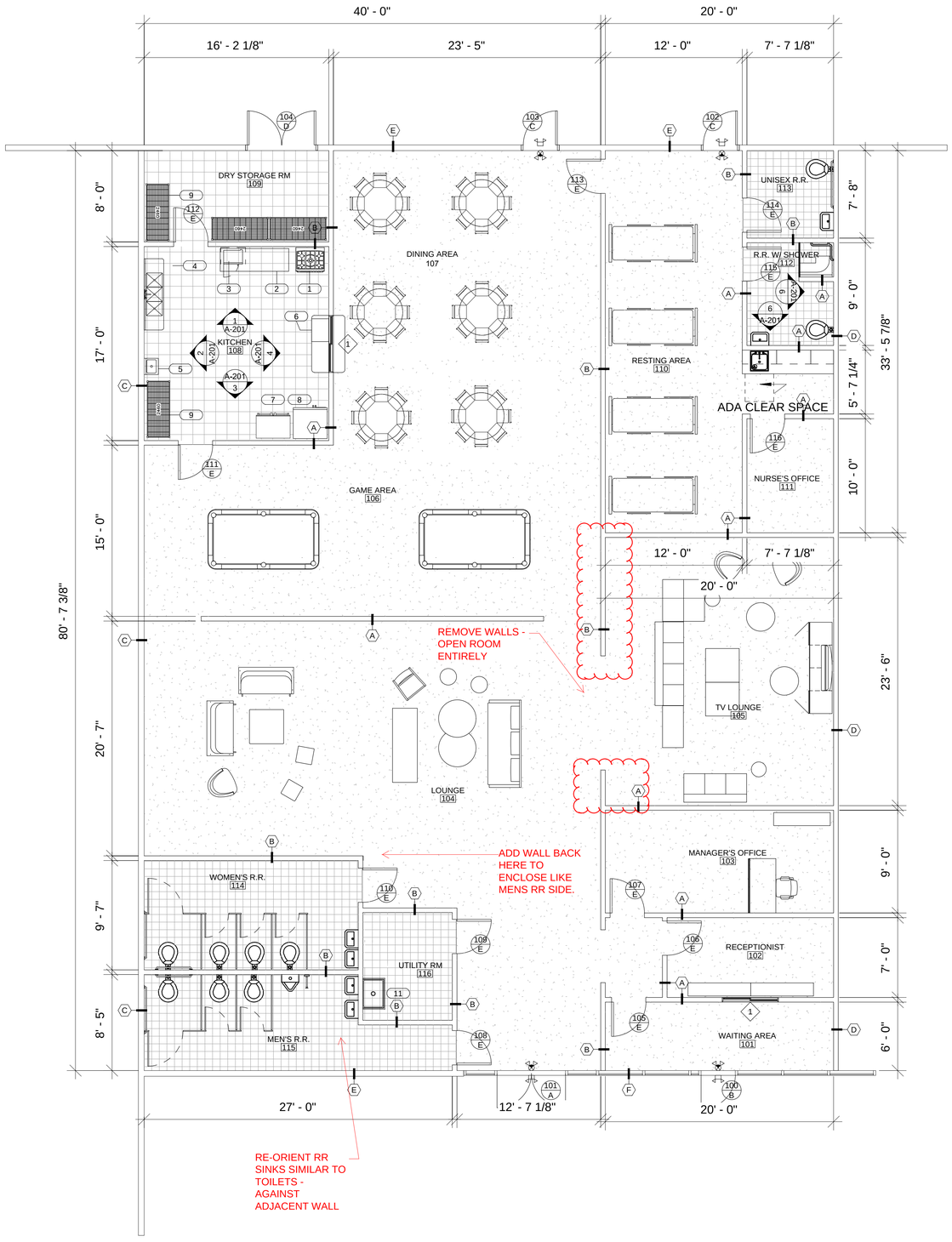

PROPOSED FLOOR PLAN W/ EQUIPMENT LAYOUT 1

SCALE: 3/16" = 1'-0"

GENERAL NOTES:
CONTRACTOR TO FIELD VERIFY ALL EXISTING CONDITIONS AND DIMENSIONS.

EQUIPMENT SCHEDULE

MARK	EQUIPMENT	QTY	MANUFACTURER/ MODEL	DESCRIPTION	SANITATION LISTED NSF	UL	ETL/CE
1	ELECTRIC RANGE	1	KENMOORE 94199	Domestic type appliance			
2	72" STAINLESS STEEL WORK TABLE	1	REGENCY 600WT24X72SS	24"x72" Stainless Steel Work Table			
3	MICROWAVE	1	HAMILTON BEACH P100N30ALS3B				
4	3-BAY SINK	1	ADVANCE TABCO FE-3-1515-15R	3 Comp Sink w/ 15"X15"X12" bowls w/ Rounded Edges & (1) 15" Dashboards			
5	HAND SINK	1	ADVANCE TABCO 7-PS-EC				
6	FOOD WARMER	1	INTERTEK FW1133500023	120V/ 60Hz 1200W			
7	FREEZER	1	KENMORE 27002				
8	REFRIGERATOR	1	KENMORE 70722				
9	24" STAINLESS STELL WIRE SHELF	4	REGENCY 600WT24X72SS				
10	RANGE HOOD	1	KENMORE ELITE 52363	Domestic type wall mounted range hood			
			RHEEM 600WT24X72SS				

HEALTH NOTES:

1. NEW EXHAUST HOODS WILL BE CONSTRUCTED TO MEET THE FOLLOWING STANDARDS, "NSF, UL, AND NFPA-96". ALL NEW HOODS TO BEAR UL CLASSIFIED LABEL WITHOUT DAMPERS IN EXHAUST VENT COLLARS. HOODS ARE DESIGNED TO MEET OR EXCEED 50 FPM CAPTURE VELOCITY AT THE COOKING SURFACE EDGE AND HAVE 1'-0" MINIMUM OVERHANG AT ALL EXPOSED COOKING AREAS.
2. COOKING EQUIPMENT UNDER EXHAUST HOODS ARE EITHER ON CASTERS WITH FLEXIBLE UTILITY QUICK DISCONNECTS OR FIXED ON STAINLESS STEEL LEGS AND SEALED TO WALLS WITH CLEAR SILICONE SEALANT.
3. THE HOODS AND EXHAUST DUCT SYSTEMS BY G.C. SHALL BE PROVIDED WITH AN AUTOMATIC FIRE EXTINGUISHING SYSTEM.
4. SHUT-OFF VALVES, REQUIRED AS PART OF THE FIRE SUPPRESSION SYSTEM FOR GAS AND/OR ELECTRIC COOKING EQUIPMENT, UNDER OR ADJACENT TO HOODS, SHOULD BE PROVIDED BY G.C. AS REQUIRED PER GOVERNING JURISDICTION AND LOCAL AND/OR STATE CODES.
5. REFRIGERATION EQUIPMENT SHALL HAVE THERMOMETERS WHICH ARE EASILY READABLE, IN PROPER WORKING CONDITION AND ACCURATE, WITHIN A RANGE OF PLUS OR MINUS TWO (2) DEGREES.
6. COUNTER TOP EQUIPMENT NOT READILY MOVABLE, WEIGHING OVER 80 POUNDS, WILL BE PROVIDED WITH LEGS OR FEET AT LEAST FOUR (4") INCHES HIGH.
7. CHEMICAL INJECTION SYSTEMS MUST BE INSTALLED DOWNSTREAM FROM A VACUUM BREAKER OR AIR GAP, TO PREVENT POSSIBLE BACK SIPHONAGE TO THE CHEMICALS INTO THE WATER LINE SYSTEM.
8. CUTTING BOARDS AND WORK SURFACES SHALL BE OF NON-WOOD CONSTRUCTION.
9. AN AISLE SPACE OF THIRTY-SIX (36") INCHES OR MORE SHALL BE PROVIDED WITHIN WORK AND STORAGE AREAS.
10. BACKSPLASHES OF EQUIPMENT SHALL BE SEALED TO WALLS WITH CLEAR SILICONE.
11. VACUUM BREAKERS, WHEN USED, TO BE MINIMUM OF SIX (6") INCHES ABOVE THE FLOOD LEVEL RIM WITH NO SHUT OFF DEVICES BEYOND THE DISCHARGE OF THE VACUUM BREAKER.
12. PROVIDE A MINIMUM OF 50 FOOT CANDLES OF LIGHTING IN ALL FOOD PREPARATION, COOKING AND DISHWASHING AREAS. LIGHTING IS TO BE SHIELDED OVER EXPOSED FOOD AND UTENSIL AREAS. PROVIDE A MINIMUM OF 50 FOOT CANDLES OF LIGHTING OVER FOOD SERVING AND PICKUP AREAS.
13. HAND WASHING FACILITIES ARE REQUIRED FOR FOOD PREPARATION, SERVING AND/OR UTENSIL WASHING AREAS AND WILL BE SHOWN ON THE KITCHEN EQUIPMENT FLOOR PLAN.
14. OPENINGS IN CONSTRUCTION WILL BE SEALED TO WITHIN 1/32 OF AN INCH.
15. THE USE OF SEALANTS MUST BE LISTED AS APPROVED BY THE NATIONAL SANITATION FOUNDATION (NSF) UNDER STANDARD C-2.
16. SEALANTS MAY BE USED ONLY IN STRUCTURALLY SOUND JOINTS AND SEAMS. SEALANTS MAY NOT BE UTILIZED IN FOOD AND SPLASH CONTACT SURFACES, TO FILL OPEN SPACES OR VOIDS WHICH RESULT DUE TO IMPROPER FABRICATION. ANY OPENING IN EXCESS OF 1/8 INCH SHALL BE CONSIDERED EXCESSIVE AND MUST BE CLOSED USING PROPER FIELD JOINT.
17. OPENINGS AROUND SERVICE AND UTILITY LINES SHOULD BE CLOSED AS FAR AS POSSIBLE WITH COLLARS, GROMMETS AND FLEXIBLE FORM GASKETS. SEALANTS MAY NOT BE USED TO SEAL SERVICE AND UTILITY LINES TO WALLS OR ADJACENT PIECES OF EQUIPMENT.
18. REFER TO MECHANICAL DRAWINGS ON RPZ (BACKFLOW PREVENTER) ON KITCHEN EQUIPMENT.
19. ALL COMPARTMENT SINKS MUST BE EQUIPPED WITH FAUCETS THAT REACH ALL COMPARTMENTS.

REMOVE ANYTHING THAT REFERS TO COMMERCIAL KITCHEN, COMMERCIAL VENT HOOD, AUTOMATIC FIRE EXTINGUISHING SYSTEM UNDER VENT HOOD, ETC. ADD LANGUAGE SAYING THAT REFRIGERATOR AND FREEZER MEET HEALTH REQUIRED RECOVERY RATES, AND ALL EQUIPMENT WILL BE NSF OR OTHERWISE APPLICABLY RATED. ALSO ADD THAT VENT HOOD WILL VENT DIRECTLY OUTSIDE AND HAS FAN, NO RECIRCULATION OF AIR.

INCLUDE A BOX REFERENCING CODE WORD 2012-P07 - "DAYCARE FACILITIES UTILIZING DOMESTIC TYPE EQUIPMENT NOT REQUIRED TO INSTALL A GREASE TRAP"

NANKANI MANAGEMENT
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FLOOR PLAN W/ EQUIPMENT SCHEDULE
FILLING THE GAP ADULT DAYCARE
6734 ANTOINE DR.
HOUSTON, TX 77091

REVISIONS:	DATE:

DATE: 11/15/17
DRAWN BY: JMS
CHECKED BY:
PROJECT:
JOB NO: 1710-001

SHEET NO: **A-101**