

THE FOLLOWING PLANS ARE BEING SUBMITTED FOR PLAN CHECK PRIOR TO START OF CONSTRUCTION. DATE: OCTOBER 18T, 2011  
3 COPIES OF 1/4" PER 1'-0" SCALE MIN. FOOD SERVICE PLANS ARE ENCLOSED.  
PLANS FOR EXAMINATION HAVE BEEN DESIGNED IN ACCORDANCE WITH ALL LOCAL CODES AND INCLUDE THE FOLLOWING:

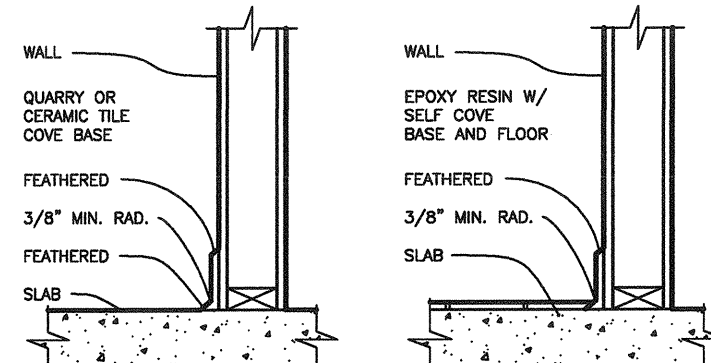
#### SECTION 1: CONSTRUCTION INFORMATION

- (A) FOOD SERVICE PLANS ARE PROVIDED FOR THE SOLE PURPOSE OF INDICATING LOCATIONS OF AND REQUIREMENTS FOR EQUIPMENT ONLY. THESE PLANS ARE NOT TO BE USED FOR CONSTRUCTION. FOR GENERAL CONSTRUCTION REQUIREMENTS SEE ARCHITECTS PLANS AND SPECIFICATIONS.
- (B) APPROXIMATE TIME BUILDING OR REMODELING WILL START: DATE: SEPTEMBER 30, 2011
- (C) APPROXIMATE TIME BUILDING OR REMODELING WILL BE COMPLETED: DATE: NOVEMBER 1, 2011
- (D) DESIGNER: NAME: DAVE KEAGY & ASSOCIATES  
STREET: 9018 LINBLADE STREET  
CITY: SANTA MONICA STATE: CA 90405  
PHONE: 310.315.9877
- (E) GENERAL CONTRACTOR NAME: PAUL DAVIS RESTORATION  
STREET: 14670 FRESTONE BLVD. #408  
CITY: LA MIRADA STATE: CA 90658  
PHONE: 714.226.0986  
ATTENTION: CHAD SHORFF

#### SECTION 2: PLAN CHECK GUIDE

THE FOLLOWING NOTES AS SHOWN CAN BE FOUND INCORPORATED INTO THE PLANS ON THE SHEET AS INDICATED. THIS IS TO AID THE SANITARIAN IN PLAN CORRECTION.

- (A) SHT. FS-0.0  
GEN. CONTR. SHALL PROVIDE A SMOOTH, NONABSORBENT, EASILY CLEANABLE SURFACE, LIGHT IN COLOR FOR WALLS AND CEILINGS OF FOOD SERVICE AREAS. SEE FINISH SCHEDULE THIS SHT.
- (B) SHT. FS-0.0  
GEN. CONTR. SHALL PROVIDE A SMOOTH, COVERED SURFACE AT THE JUNCTION OF WALLS AND FLOORS IN ALL FOOD SERVICE AREAS. GROUT SHALL BE SMOOTH AND FINISHED FLUSH WITH THE SURFACE OF THE TILE. SEE DETAILS BELOW:



CONCRETE FLOOR EXISTING QUARRY FLOOR X

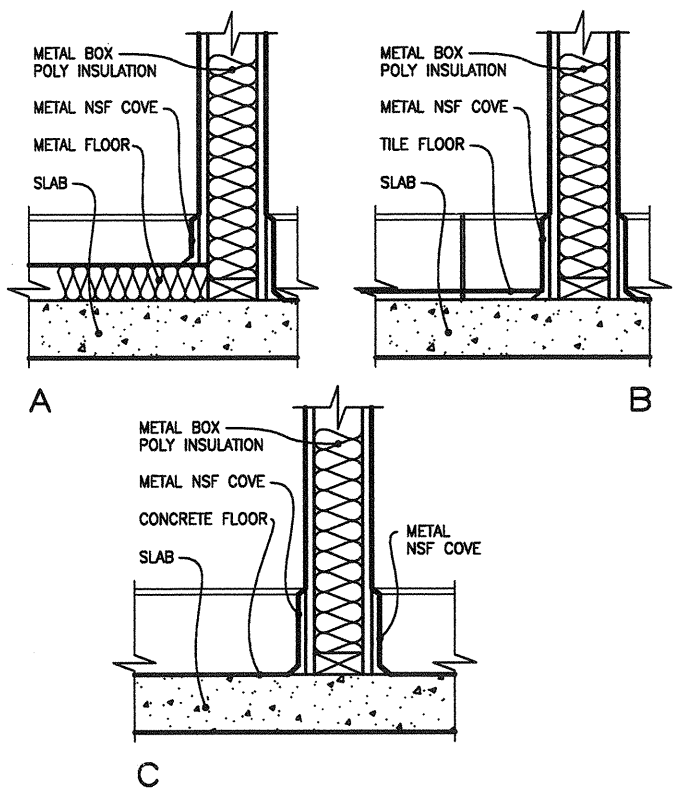
ABOVE COVING WILL ALSO BE USED IN GENERAL USE TOILET AREAS. EXISTING

- (C) SHT. SEE ARCHITECTURAL SHEET  
GEN. CONTR. SHALL PROVIDE A SMOOTH, NONABSORBENT, WASHABLE WALLS BEHIND AND ADJACENT TO ALL PLUMBING FIXTURES IN THE TOILET ROOM. IF A URINAL IS TO BE PROVIDED, TILE WILL BE USED 2'-0" W. X 4'-0" W. URINAL CENTERED. SPLASH GUARD WILL BE PROVIDED.

#### TYPICAL TOILET ROOM TO CONSIST OF:

- MIRROR AND SOAP DISPENSER +40.
- PAPER TOWEL DISPENSER +40.
- CERAMIC OR QUARRY TILE WAINSCOT AT URINAL +48.
- SANITARY PAPER DISPENSER.
- 1 1/2" GRAB BARS AT 36" 1 1/2" GRAB.
- TOILET PAPER DISPENSER +30".
- LAV. AT 26 1/2" CLR. BELOW.
- SEAT COVER DISPENSER.
- TOILET AND SEAT.
- URINAL WALL MT. D.

- (D) SHT. N/A

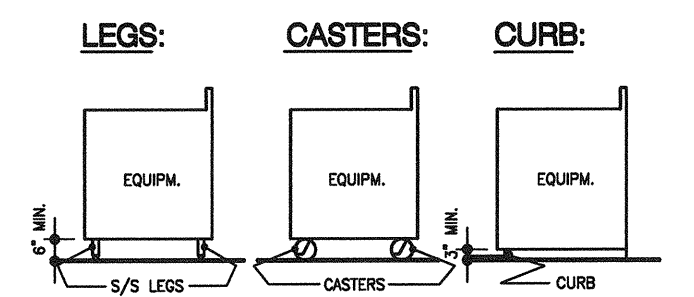


EXISTING TO REMAIN

- (E) SHT. SEE MECHANICAL SHEETS  
TYPE OF COMFORT COOLING IN BUILDING:  
X 1. REFRIGERATED AIR CONDITIONING.  
2. EVAPORATIVE COOLING.  
3. NO COOLING SYSTEM.

- (F) SHT.  
TOTAL SEATING CAPACITY: 0 SEATS.

- (G) SHT. FS-1.0  
EQUIPMENT SHOWN ON PLAN WILL BE EITHER MOUNTED ON 6" ADJ. S/S N.S.F. APPROVED LEGS, MOUNTED ON CASTERS N.S.F. APPROVED MIN. 6" OFF FINISHED FLOOR OR CURB MOUNTED MIN. 3" HIGH AND SEALED TO FLOOR SEE DETAIL:



- (H) SHT. FS-6.0  
SEE DETAILS FOR SNEEZE GUARD:  
KITCHEN EQUIPMENT CONTR. TO PROVIDE A WATER SUPPLIED ICE CREAM DIPPER WELL IN THE AREA OF THE ICE CREAM CABINET, ITEM NO.

- (I) SHT. N/A  
DIPPER WELL:  
FOR DISPOSABLE SINGLE-SERVE EATING AND DRINKING UTENSILS ARE USED AND WHERE MULTI-USE UTENSILS POTS AND PANS ARE WASHED BY K.E.C. SHALL PROVIDE AT LEAST A 2-COMP. SINK WITH DOUBLE METAL DRAINBOARDS. THE SINK IS CAPABLE OF HOLDING THE LARGEST UTENSIL AND THE DRAINBOARDS SHALL BE AT LEAST AS LARGE AS THE LARGEST SINK COMP. ITEM NO.

- (J) SHT. A-1.0 EXISTING TO REMAIN JANITORIAL SINK:  
GEN. CONTR. SHALL PROVIDE A SINGLE COMPARTMENT WALLMOUNTED JANITORIAL SINK WITH HOT AND COLD RUNNING WATER. FOR GENERAL CLEAN UP ACTIVITIES. ROOM NUMBER M116 JANITORS CLOSET

- (K) SHT. N/A  
SEE WATER SUPPORT CART  
FOR DISPOSABLE SINGLE-SERVE EATING AND DRINKING UTENSILS ARE USED AND WHERE MULTI-USE UTENSILS POTS AND PANS ARE WASHED BY K.E.C. SHALL PROVIDE AT LEAST A 2-COMP. SINK WITH DOUBLE METAL DRAINBOARDS. THE SINK IS CAPABLE OF HOLDING THE LARGEST UTENSIL AND THE DRAINBOARDS SHALL BE AT LEAST AS LARGE AS THE LARGEST SINK COMP. ITEM NO.

- (L) EXISTING TO REMAIN UTENSIL SINK, MULTI-USE:  
FOR MULTI-USE EATING AND DRINKING UTENSILS THAT ARE TO BE WASHED BY HAND K.E.C. WILL PROVIDE A 3-COMPARTMENT SINK WITH DOUBLE METAL DRAINBOARDS. ITEMS NO.

- (M) SHT. FS-1.0 EXISTING TO REMAIN HAND SINK:  
GEN. CONTR. OF K.E.C. WILL PROVIDE A ONE COMPARTMENT SINK WITH HOT AND COLD WATER UNDER PRESSURE AND SOAP FROM A PERMANENTLY INSTALLED SOAP DISP. WITH SINGLE USE TOWELS. ITEM NO.

- (N) SHT. N/A  
EXISTING TO REMAIN WINDOWS:  
GEN. CONTR. WILL SEE THAT OPERABLE WINDOWS SHALL BE SCREENED WITH NO MORE THAN 16 MESH SCREENING. ALL FOOD SERVICE PASS THROUGH OPENINGS TO THE OUTSIDE SHOULD BE LIMITED TO A MAX. SIZE OF 216 SQ. IN. THE MIN. 18 IN. IN THE COUNTER SURFACE OF THE CHANNELS, CREVICES AND BE EASILY CLEANABLE.

- (O) SHT. FS-1.0 EXISTING TO REMAIN DELIVERY DOORS:  
GEN. CONTR. SHALL PROVIDE ALL DELIVERY DOORS LEADING THE OUTSIDE WILL BE SELF-CLOSING AND SHALL BE PROVIDED WITH AN EFFECTIVE OVERHEAD AIR CURTAIN OR FLY PAN.

- (P) SHT. A-1.0 SEE ARCHITECTURAL SHEETS  
ENTRANCE DOORS: EXISTING TO REMAIN  
GEN. CONTR. SHALL PROVIDE ALL ENTRANCE DOORS LEADING TO THE OUTSIDE SHALL BE SELF-CLOSING.

- (Q) SHT. A-1.0 SEE ARCHITECTURAL SHEETS  
TOILET RM. DOORS: EXISTING TO REMAIN  
GEN. CONTR. SHALL PROVIDE CLOSING ON ALL TOILET ROOM AND DRESSING ROOM DOORS. SINGLE USE TOILETS WILL HAVE PRIVACY LOCKS.

- (R) SHT. FS-0.0  
GARBAGE AND TRASH AREA: EXISTING TO REMAIN  
THE OWNER SHALL PROVIDE FOR THE STORAGE AND CLEANING OF GARBAGE AND TRASH CONTAINERS. PER CODE.

- (S) SHT. FS-0.0 VECTOR CONTROL:  
GEN. CONTR. TO SEE THAT OPENINGS AT BASE AND SIDE OF EXTERIOR DOORS SHALL NOT EXCEED 1/4". ALL EXTERIOR WALL PIRE OR OTHER OPENINGS SHALL BE TIGHTLY SEALED. ALL EXTERIOR WALL VENTS SHALL BE PROPERLY SCREENED WITH 1/4" HANDWARE CLOTH SCREENING.

- (T) SHT. EXISTING TO REMAIN H/W HEATER:  
GEN. CONTR. TO PROVIDE A HOT WATER HEATER OF ADEQUATE CAPACITY TO FURNISH A CONTINUOUS SUPPLY OF HOT WATER FOR ALL LAVATORIES, DISH AND UTENSIL WASHING FIXTURES, ETC. H/W HEATER IS TO BE MTD ON 6" LEGS OFF FLOOR AND CLEAR ALL WALLS BY A MIN. OF 6" PER CODE. ITEM NO.

- (U) SHT. EXISTING TO REMAIN DISHWASHING MACHINES:  
1. N.S.F. STANDARD NO. 3 APPROVED MFG DISHWASHER AND STND NO. 5 APP. MFG BOOSTER HEATER +180°F. WITH MECH. EXHAUST VENTILATION AS REQUIRED ABOVE.  
2. N.S.F. STANDARD NO. 3 APPROVED MFG DISHWASHER, LOW-TEMP. CHEMICALLY SANITIZED +140°F.

- (V) SHT. EXISTING TO REMAIN TOILET & DRESSING FACILITIES:  
1. SINGLE TOILET ROOM: 4 EA. EMPLOYEES  
2. SINGLE DRESSING ROOM: MIN. 18 SQ. FT.  
3. SEPARATE TOILET ROOM: 5 OR MORE EMPLOYEES  
4. SEPARATE DRESSING ROOM: MIN. 18 SQ. FT.

- (W) SHT. EXISTING TO REMAIN PUBLIC TOILETS:  
1. SEPARATE TOILETS FOR EACH SEX:  
2. URINAL FOR MEN.

- (X) SHT. FS-1.0  
K.E.C. OR G.C. SHALL PROVIDE EXHAUST VENTILATION SYSTEM AS REQUIRED BY CODE AT OR ABOVE ALL COOKING EQUIPMENT. ITEM NO. 1.02, 1.15, 1.05, 2.014, 2.088, 2.071.

- (Y) SHT. N/A  
GARBAGE DISPOSAL:  
1. DISPOSAL IN DISHABLE - ITEM 2.088, 2.081  
2. DISPOSAL IN CONE IN DRAINBOARD PER CODE  
3. DISPOSAL IN SINK IN ADDITIONAL COMPARTMENT  
4. PRE-RINSE PER CODE

- (Z) SHT. NO CHANGES EXISTING TO REMAIN LIGHTING:  
G.C. SHALL PROVIDE AT ALL BAR AND FOUNTAIN GLASS WASHING SINKS, ALL DISHWASHING AREAS, AND ALL FOOD PREP. AREAS AT LEAST 10-FOOT CANDLES OF LIGHT, 30" ABOVE THE FLOOR. FOOD AND UTENSIL STORAGE ROOMS, TOILET AND DRESSING ROOMS SHALL BE PROVIDED WITH AT LEAST 4-FOOT CANDLES OF LIGHT. LIGHT FIXTURES SHALL BE DESIGNED FOR CLEANABILITY. LIGHT FIXTURES IN FOOD PREPARATION, FOOD STORAGE AND DISHWASHING AREAS SHALL BE PROTECTED AGAINST BREAKAGE THROUGH USE OF PLASTIC SHIELDS, PLASTIC SLEEVES, SHATTERPROOF BULBS AND/OR OTHER APPROVED DEVICES.

- (A) SHT. EXISTING TO REMAIN EXHAUST & VENTILATION:  
G.C. SHALL PROVIDE APPROVED VENTILATION THROUGHOUT ESTABLISHMENT (INCLUDING TOILET ROOMS AND DRESSING ROOMS) TO KEEP ALL AREAS REASONABLY FREE FROM EXCESSIVE HEAT, STEAM, CONDENSATION, SMOKE, VAPORS ETC. AND TO PROVIDE A REASONABLE CONDITION OF COMFORT FOR ALL EMPLOYEES WORKING THERE.

#### SPECIAL NOTES:

##### SECTION 3: INSTALLATION OF EQUIPMENT:

- (A) GAPS AND SPACES BETWEEN EQUIP. BASE AND TOP OF ISLANDS SHALL BE SEALED WITH A NONHARDING SEALANT (SILICONE SEALANT). ALL EQUIPMENT ON COUNTERS, TABLES AND SHELVES THAT ARE NOT EASILY LIFTED ARE TO BE INSTALLED ON APPROVED 4-INCH LEGS, OR SEALED TO TABLE, SHELVES, ETC. BY K.E.C.

- (B) ALL EQUIPMENT, FLASHINGS AND BACKSPASHES ARE TO BE ADEQUATELY SEALED TO WALL AND TO ADJUTING EQUIP. OR MOVED AWAY FROM THE WALL 6" FOR EVERY 4-LIN. FT. OF EQUIP. FRONTAL LENGTH OR AWAY FROM EACH OTHER. SOLDERING, WELDING, APPROVED SEALANTS, OR 7" GAP MOUNTING MAY BE USED. A MIN. OF 30" IN. CLEARANCE BE PROVIDED FOR ALL ASBLES. BY K.E.C.

- (C) SHELVING SHALL BE CONSTRUCTED IN AN EASILY CLEANABLE DESIGN OF SMOOTH METAL OR WOOD WHICH HAS BEEN FINISHED AND SEALED BOTTOM SHELF AT +4" OFF FIN. FLR. BACK OF SHELVES 1" CLEAN OR SEALED. BY K.E.C. OR G.C.

- (D) PLUMBING, GAS AND ELECTRICAL  
PER LOCAL CODES. SEE PLUMBING PLAN  
SEE ELECTRICAL PLAN

- (E) FINAL INSPECTION  
FINAL INSPECTION AND APPROVAL WILL BE CALLED FOR AT LEAST THREE WORKING DAYS PRIOR TO OPENING, BY OWNER.

#### SPECIAL NOTES:

1. B & W TILE  
14600 SOUTH WESTERN AVENUE  
GARDENA, CALIFORNIA  
215.251.0485

- SPECIAL FIRE RATED FINISHES  
1. CLASS II FLAME SPREAD INDEX 75 MAX.  
2. SMOKE DENSITY RATING 450 MAX.  
3. WOOD PARTITIONS MUST BE OF FIRE RETARDANT TREATED WOOD CLASS 1 25 MAX.

##### FLAME SPREAD OF FINISH MATERIAL

1. FLOOR:  
DALITILE QUARRY TILE 6" X6" W/ COVE BASE  
TERRA NERA UNGLAZED 16" X16" CERAMIC TILE W/ MATCHING TORSET COVE BASE & EPOXY MORTAR AND GROUT

2. WALLS:  
U.S. GYPSUM WALL BOARD OR EQUAL:  
MARLITE FIBERGLASS REINFORCED PANELS OR EQUAL:  
MARLITE (F.R.P. - FIBERGLASS REINFORCED PANELS) CLASS A= FLAME SPREAD < 15/ SMOKE DENSITY < 25  
CLASS C= FLAME SPREAD < 165/ SMOKE DENSITY < 330  
DAL-TILE CERAMIC TILE OR EQ. OR EQUAL:  
FAUX PAINTED FINISH OR EQUAL:  
CEILING:  
ARMSTRONG ACoustICAL CEILING PANELS, OR EQUAL:  
U.S. GYPSUM ACoustICAL CEILING PANELS, OR EQUAL:  
CABINETS AND COUNTER TOPS:  
FORMICA PLASTIC LAMINATED PANELS OR EQUAL:  
CORIAN AVONITE RESIN PLASTIC, OR EQUAL:  
FORMICA PLASTIC LAMINATED SHEET METAL BACKING  
U.S. ALUMINUM ASTM 300 NALLOY & TEMPER MAKE-UP #60876 AIR FILTRATION 285  
VOT @ SERVERY & DINING AREAS:  
ASTM F 1090 CLASS 2  
ASTM E 948 CRITICAL RADIANT FLUX CLASS 1  
ASTM E 982 SMOKE

- STA. SMOOTH OR EQ. ASTM C-36, SS-L-300 TYPE II FIRE SHIELD OR EQUAL: ASTM C-56 TYPE X; SS-L-300 TYPE II CLASS I ASPA PS 68-73 CLASS I FIRE RATING (ASTM E-84)

- FLAMMABILITY LIMITS IN AIR BY VOLUME LOWER THAN 2.0% AND UPPER 12.0% @ BOLLING POINT 212 DEGREES FAHRENHEIT  
CLASS A RATING, FLAME SPREAD - 5  
CORUS ABILITY: ASTM D-2498 WASH STAIN RESIST: ASTM D-1308-97

- PRECODE C, SUBSURFACE BURNING CHARACTERISTIC CLASS I ASTM E-84 (HEALTH DEPARTMENT APPROVED)

- GRADE 50 HSE, CLASS 1  
FLAME SPREAD 20, CLASS I, ASTM 15  
GRADE 50 HSE, CLASS 1/ASTM E-84  
FLAME SPREAD 20 SMOKE DENSITY 45

- U.S. ALUMINUM ASTM 300 NALLOY & TEMPER MAKE-UP #60876 AIR FILTRATION 285  
VOT @ SERVERY & DINING AREAS:  
ASTM F 1090 CLASS 2  
ASTM E 948 CRITICAL RADIANT FLUX CLASS 1  
ASTM E 982 SMOKE

##### CABINETS & STATIONS : (CAFE DINING AREA & SERVERY)

- [MW-1] COUNTER TOP "COOSMOS" SILESTONE: SOLID SURFACE + INTREGAL 6" BACKSPASH W/ ROUNDED BULLNOSE EDGE  
PHYSICAL CHARACTERISTICS: SILESTONE MEETS THE STANDARDS FOR CERAMIC TILE, ANSI A-137, AND DIMENSIONAL GRANITE ASTM C-815. SILESTONE CARRIES THE NSF LISTING FOR STANDARD 61-FOOD EQUIPMENT MATERIALS. SILESTONE IS THE ONLY QUARTZ SURFACE MATERIAL WITH ANTIMICROBIAL AGENT MICROBAN.

- PROPERTY METHOD RESULTS  
WATER ABSORPTION ASTM C97 0.03%  
FLEXURAL STRENGTH ASTM C880 CLASS 1 5840 PSI  
FLAME SPREAD ASTM E84 480 LBF  
BREAKING STRENGTH ASTM C648 480 LBF  
FLAMMABILITY UL-94 6.0-6.5

- [MW-2] COUNTER TOP FORMICA BLACK 909-88 MATTE FINISH (CAFE COUNTERTOPS) +6" BACKSPASH  
[MW-3] COUNTER FACE, SUPPORTS & DOORS WHERE APPLICABLE. FORMICA #949-58 MATTE FINISH  
[MW-4] CABINET LINER, FORMICA #7197-88 DOVER WHITE MATTE FINISH OR CHAMPAGNE WELKAMINE LINER  
[CS-2] 16 GA. STAINLESS STEEL BURNISHED +4" COVE BASE. APPLY TO FRONT COUNTER, TYPICAL.  
[SG-1] BRASS SMITH INDUSTRIES, MODEL #2298500 BRUSH ALUMINUM POSTS W/ COUNTER TOP MOUNTINGS, HEAVY DUTY FLANGE PART #471 & 464 W/ 3/8" TEMPERED GLASS & ADJUSTABLE BRACKETS FOR GLASS.

- NOTE: ALL ELEMENTS LISTED ABOVE TO BE PRODUCED TO SHOP DRAWINGS FOR REVIEW AND APPROVAL BY OWNER, ARCHITECT & FOOD SERVICE CONSULTANT. G.C. TO PROVIDE & INSTALL ALL CUSTOM ITEMS LISTED ABOVE.

#### FINISH SCHEDULE

TYPE	KITCHENS (E)	BAR (E)	TOILET (E)	OFFICE (E)	SCULLERY (E)	COOKLINE IN SERVERY	DINING ROOM IN FRONT	SERVERY COUNTER	EMPLOYEE BATHROOMS	REMARKS
CERAMIC TILE										ARIZONA TILE 16"x16" w/ CBP GROUT #90 CHARCOAL GREY - EXISTING TO REMAIN
QUARRY TILE	X	X	X	X	X	X	X	X	X	DALITILE 6"x6" ASHEN GREY w/ CBP GROUT #90 CHARCOAL GREY - EXISTING TO REMAIN
CERAMIC TILE										ARIZONA TILE 4"x16" TOP SET w/ CBP GROUT #90 CHARCOAL GREY - EXISTING TO REMAIN
QUARRY TILE	X	X	X	X	X	X	X	X	X	NOTE: ANY COVE BASE AREA THAT NEEDS REPAIR & PATCH - GC TO PROVIDE: DALITILE Q6535 - EXISTING TO REMAIN
S/S										SELF CONTAINED WALK-IN COUNTER TO HAVE S/S COVE BASE 6" - EXISTING TO REMAIN
CERAMIC TILE										DALITILE - POLARIS 8"x8" FIELD TILE OR EQ. w/ CBP GROUT #165 DELORIAN GREY - EXISTING TO REMAIN
MARLITE / FRP	X	X	X	X	X	X	X	X	X	FRP PANELS 4'x9' MARLITE OR EQ. SERIES 100 WHITE w/ ASSOCIATED MULLION STRIPS. GC TO PATH & REPAIR
S/S / GAL. / ALUM	X	X	X	X	X	X	X	X	X	SELF CONTAINED PREFABRICATED PANELS - CUSTOM INSTALLATION - EXISTING TO REMAIN
S/S / GAL. / PAINT										COLORS ON ALL WALLS TO BE APPROVED PRIOR TO INSTALLATION - BENJAMIN MOORE OR EQ. SEMI GLOSS - EXISTING TO REMAIN
VINYL ACOUSTIC TILE 2'x4'	X	X	X	X	X	X	X	X	X	US GYPSUM OR EQ STIPPLE WHITE 2'x4' PANELS W/ DONN CEILING GRID WHITE - EXISTING TO REMAIN
2'x4' ACOUSTICAL TILE										ARMSTRONG TEGLAR SYSTEM - EXISTING TO REMAIN
GYPSUM BOARD PAINTED										PATCH AND REPAIR AS REQ'D PTD: BENJAMIN MOORE OR EQ. SEMIGLOSS - EXISTING TO REMAIN

#### PLAN APPROVAL STAMP HERE:

THE ENCLOSED PLANS ARE DESIGNED WITH THE PRINCIPAL REQUIREMENTS FOR THE SATISFACTORY CONSTRUCTION AND OPERATION OF AN EATING AND DRINKING ESTABLISHMENT.

OWNER: SODEXO CAMPUS SERVICES  
STREET: 321 EAST CHAPMAN AVE.  
CITY: FULLERTON STATE: CA  
CONTACT: DONNA PROVOST ZIP: 92632  
PHONE: 714.732.5794 C/O: RICK NARGI  
QW/REGIONAL VP

#### NAME AND LOCATION OF NEW ESTABLISHMENT:

OWNER: ANNEX COFFE CART  
STREET: 321 EAST CHAPMAN AVE.  
CITY: FULLERTON STATE: CA  
ZIP: 92632

FAST FOOD: .....	NO	DISHWASHING: .....	NO
CAFETERIA: .....	NO	FOOD TO GO: .....	YES
DINING: .....	NO	CATERING: .....	NO
NO. OF EMPLOYEES: .....	1	VENDING: .....	NO
NO. OF SEATING: .....	18	INDOOR SEATING: .....	YES
PAPER SERVICE: .....	YES	OUTDOOR SEATING: .....	NO
SELF-SERVICE: .....	YES	SNACK BAR: .....	NO
BAR & LOUNGE: .....	NO	DRIVE-THRU: .....	NO
BEER & WINE: .....	NO	FREE STANDING BUILDING: .....	YES
LIQUOR: .....	NO	STRIP CENTER: .....	NO
COOKING: .....	NO	MALL: .....	NO

THE FOOD SERVICE EQUIPMENT FURNISHED IN THE ENCLOSED DRAWINGS SHALL BE MANUFACTURED AND FABRICATED TO MEET THE FOLLOWING:  
1. NATIONAL SANITATION FOUNDATION  
2. UNDERWRITERS LABORATORY  
3. AMERICAN GAS ASSOCIATION  
4. AMERICAN SOCIETY OF MECHANICAL ENGINEERS  
5. NATIONAL FIRE PROTECTION ASSOCIATION

#### INDEX TO PLANS

SHT.NO.	DESCRIPTION
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FS-2.0	FOOD SERVICE EQUIPMENT + FIXTURE SCHEDULE
FS-3.0	FOOD SERVICE PLUMBING ROUGH-INS + NOTES
FS-3.1	FOOD SERVICE EQUIPMENT WATER LINE + GAS LINES ROUGH-IN PLAN
FS-4.0	FOOD SERVICE EQUIPMENT ELECTRICAL ROUGH-IN PLAN
FS-5.0	FOOD SERVICE DETAILS, SECTIONS + NOTES
FS-6.0	FOOD SERVICE GENERAL CONSTRUCTION NOTES

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#### PROJECT COORDINATION FOR FOOD SERVICE DESIGN:

DAVE KEAGY & ASSOC.  
3806 NORTH 30TH STREET  
PHOENIX, ARIZONA 85016  
TEL: 602.273.1900 FAX: 602.273.9937  
DAVE KEAGY

ROBERT GINSBERG & ASSOC.  
9018 LINBLADE STREET  
CULVER CITY, CA 90232  
TEL: 310.815.2000 FAX: 310.841.6228  
BOB GINSBERG

KENNETH L. BUTTS, AIA  
124 STAGECOACH ROAD  
BELL CANYON, CA 91307  
TEL: 818.999.4272 FAX: 818.999.4321  
KEN BUTTS

SILVER ROTH & ASSOC.  
5111 SOUTH FAIRFAX AVENUE  
LOS ANGELES, CA 91307  
TEL: 323.933.3700 FAX: 323.933.3874  
FELIX ROTH ELECT. ENGINEER

COMEAU ENGINEERS, INC.  
3128 ATWATER AVENUE  
LOS ANGELES, CA 90039  
TEL: 323.665.5846 FAX: 323.665.1478  
BILL COMEAU MECH. ENGINEER

#### FOOD SERVICE OPERATOR:

sodexo  
SODEXO CAMPUS SERVICES

FULLERTON COLLEGE  
CAMPUS COMMONS BLDG. #200  
321 EAST CHAPMAN AVE.  
FULLERTON, CALIFORNIA 92632  
ATTN: DONNA PROVOST GENERAL MNGR.  
TEL: 714.732.5784 CEL: 714.371.3207  
ATTN: RICK NARGI DISTRICT MNGR.  
TEL: 714.719.2731 FAX: 714.744.7643

#### CLIENT:

FULLERTON COLLEGE  
NORTH ORANGE COUNTY CDD  
321 EAST CHAPMAN AVE.  
FULLERTON, CALIFORNIA 92632  
ATTN: ADAM M. O'CONNOR  
DIRECTOR, BUDGET & FINANCE  
TEL: 714.992.7004 FAX: 714.992.9911

PROJECT:  
SERVRY RETROFIT & COSMETIC FINISHES

#### REVISIONS:

NO.	DATE
1	
2	
3	
4	
5	

#### SHEET TITLE:

FOOD SERVICE ENVIRONMENTAL NOTES + FINISHES

04 112545  
DATE: FEB 27 2013

10/03/11

#### SCALE:

AS SHOWN

DRAWN BY:

DCK / RBG

JOB NUMBER:

080111

#### SHEET NO:

FS-0.0