

FOOD SERVICE PLUMBING NOTES.

- The sole purpose of these food service plans are to indicate the rough-in locations and requirements for food service equipment as shown. Plumbing Contractor is responsible to install all plumbing work in accordance with all governing code requirements. Plumbing Contractor is responsible to immediately notify KEAGGY/GINSBERG of any code requirements not indicated on these drawings.
- Owner/Architect and/or General Contractor are responsible for submittal of engineered plumbing plans for approval by all local agencies.
- All horizontal dimensions shown are from face of finished wall to center line of outlet; from center line of outlet to center line of outlet unless otherwise noted on plan(s). All plumbing symbols to stub out at heights as indicated on food service plumbing rough-in plan(s) and equipment schedule(s). All outlets noted as "STUB UP" are to stub up a maximum of six (6) inches from finished floor or finished curb. Plumbing Contractor and Food Service Equipment Contractor to verify all dimensions and field conditions. Plumbing Contractor shall give Food Service Equipment Contractor a minimum of three (3) days notice to verify all rough-in locations before plumbing fixtures are to be covered up.
- All floor sinks to be flush with finished floor unless otherwise dictated by local code(s). Plumbing Contractor to provide half, three-quarter or full grates where indicated on food service equipment plumbing rough-in plan(s).
- Direct or indirect waste lines are not to be smaller than nipple of fixture itself.
- Plumbing Contractor to provide insulated drainlines from all ice storage pans/bins and blower coils to prevent drain lines from sweating. Plumbing Contractor to run indirect waste line in wall with minimum fall from stub out location.
- Plumbing Contractor to provide the following items:
A. Dielectric couplers when connecting galvanized iron pipe to copper.
B. Provide the necessary water and drain lines on roof for make up air units.
- Plumbing Contractor to provide hard tubing for well-in drainline(s) (SEE NOTE 9) 18-inches down from finished ceiling; 45 degree elbow from coil(s) at a minimum fall of two (2) inches per foot to floor sink. Drainline(s) for well-in freezer must be wrapped with heater cable/tape to prevent freezing. "P" traps must be formed in drainline outside of unit as or near floor sink. Provide required air gap per local code(s).
- Waste lines on some dish washers are as low as six (6) inches above finished floor. Plumbing Contractor to make adequate provisions for "P" trap.
- All work shown on food service equipment plumbing rough-in plan(s) and outlined in the above notes, to be performed by the plumbing contractor. It is the plumbing contractor's responsibility to see that his phase of work meets and is installed in accordance with the standards required by all general federal, state and any and all codes peculiar to the municipality of area where job is being installed.

FOOD SERVICE EQUIPMENT WASTE LINE SYMBOLS.

	DIRECT WASTE CONNECTION.
	FLOOR SINK - NO GRATE.
	FLOOR SINK WITH HALF GRATE.
	FLOOR SINK WITH 3/4 GRATE.
	INDIRECT WASTE LINE.
	AREA FLOOR DRAIN.

FLOORS MUST SLOPE 1/8" PER FOOT TO FLOOR DRAINS OR AS REQUIRED BY LOCAL CODE(S).

PLUMBING CONSULTANT TO REFERENCE/CO-ORDINATE ALL INFORMATION SHOWN ON THE FOOD SERVICE DRAWINGS WITH PLUMBING ENGINEERING PLANS AND DOCUMENTS.

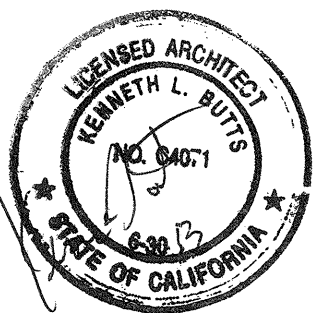
FOR REFERENCE ONLY.

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PROJECT COORDINATION FOR FOOD SERVICE DESIGN:
DAVE KEAGGY & ASSOC.
3806 NORTH 30TH STREET
PHOENIX, ARIZONA 85016
TEL: 602.273.1900 FAX: 602.273.9937
DAVE KEAGGY

ROBERT GINSBERG & ASSOC.
9018 LINDBLADE 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



CONSULTING ENGINEERS

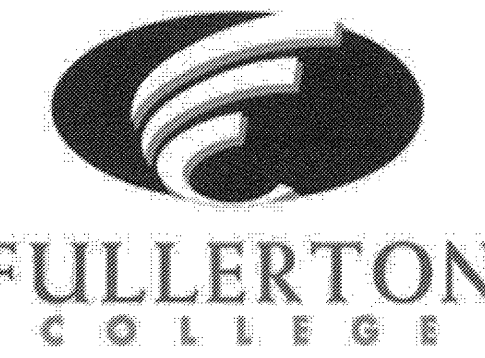
SILVER ROTH & ASSOC.
5111 SOUTH FAIRFAX AVENUE
LOS ANGELES, CA 91307
TEL: 323.933.3700 FAX: 323.933.3874
FELIX ROTH ELECT. ENGINEER

COMEAU ENGINEERS, INC.
3128 ATWATER AVENUE
LOS ANGELES, CA 90039
TEL: 323.665.5946 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 92832
ATTN: DONNA PROVOST GENERAL MGR.
TEL: 714.732.5784 CEL: 714.371.3207
ATTN: RICK NARGI DISTRICT MGR.
TEL: 714.719.2731 FAX: 714.744.7643

CLIENT:



FULLERTON COLLEGE
NORTH ORANGE COUNTY CCD
321 EAST CHAPMAN AVE.
FULLERTON, CALIFORNIA 92832

ATTN: ADAM M. O'CONNOR
DIRECTOR, BUDGET & FINANCE
TEL: 714.992.7004 FAX: 714.992.9911

PROJECT:
SERVERY RETROFIT & COSMETIC FINISHES

REVISIONS:

△	DATE

SHEET TITLE:

FOOD SERVICE EQUIPMENT WASTE LINE PLAN

DATE: FEB 27 2013

10/03/11

SCALE:

AS SHOWN

DRAWN BY:

DCK / RBG

JOB NUMBER:

080111

SHEET NO:

FS-3.0