

- 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 notes 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 codes. 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 walk-in drainline(s) (SEE NOTE 5) 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 walk-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.

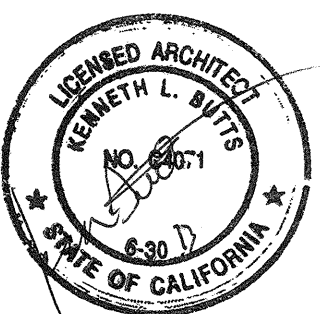
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CONSULTING ENGINEERS

FOOD SERVICE OPERATOR:

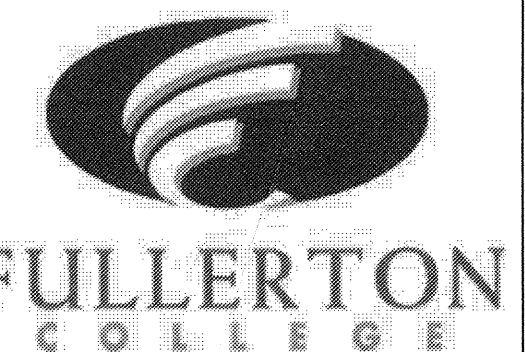
**sodexo**

**SODEXO CAMPUS SERVICES**  
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CLIENT:



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PROJECT:  
**SERVERY RETROFIT & COSMETIC FINISHES**

REVISIONS:	
DATE	

SHEET TITLE:

FOOD SERVICE EQUIPMENT  
WASTE LINE PLAN.

DATE: 11/25/15

DATE: FEB 27 2017

DATE: 05/01/12

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

DRAWN BY:  
DCK / RBG

JOB NUMBER:  
080111

SHEET NO:

FS-3.0