

FOOD SERVICE GENERAL EQUIPMENT NOTES.

- General Contractor shall provide a smooth, non absorbent, easily cleanable surface, light in color for walls and ceilings for all food service areas and rest rooms. Surfaces shall have a 70 % reflective value.
- General Contractor shall provide a smooth cove surface at the juncture of wall and floor in all food service, dressing and rest room areas. Cove to be six (6) inches high and have a 3/8" radius cove. Use ceramic tile base feathered at floor juncture with concrete floor. Architect and/or Interior Designer to provide paint and tile samples for health department review and approval prior to installation.
- General Contractor shall provide a smooth non absorbent washable walls behind and adjacent to all plumbing fixtures in rest rooms. If a urinal is to be provided, tile will be used 24-inches wide x 48-inches high with urinal centered. Splash guards must be provided. See architectural/interior design drawings, provided by others, for details.
- General Contractor to consult with Owner if any special water treatment are to be used in this project. See architectural/interior design drawings, provided by others, for details, sizing information and location for water softener, water filtering system and hot water heater. Hot water heater to be of adequate capacity but not less than 35 gallons. Furnish a continuous supply of 120 degree hot water to all lavatories, dish and utensil washing fixtures etc. Hot water heater to be mounted on six (6) inch high legs and clear of walls by a minimum of six (6) inches or per local code requirements.
- General Contractor to verify with Architect/mechanical engineer for grease trap/interceptor requirements and location. HEALTH DEPARTMENT DOES NOT ALLOW SUCH DEVICES TO BE LOCATED IN ANY FOOD SERVICE AREA, INCLUDING DRY STORAGE AND DRESSING ROOMS.
- General Contractor to provide self closure devices of all doors.
- General Contractor to provide mechanical air fans for air exchanges as required by local codes in dressing rooms, rest rooms and dry storage rooms. Fans to be activated via light switch. See mechanical drawings, provided by others, for details and specifications.
- General contractor will see that any operable windows shall be screened with permanently affixed screens. All food service pass through openings to the outside shall be limited to a maximum of 216 square inches. The minimum distance between openings may not be less than eighteen (18) inches. The counter surface of the pass through window must be smooth, free of channels and crevices and be easily cleanable.
- General Contractor shall provide in every room and area in which food is prepared, processed or packaged, or in which utensils are cleaned, sufficient natural or artificial lighting shall be provided to produce the following light intensity while the area is in use:
 - at least 10-foot candles at a distance of 30 inches above the floor in walk-in refrigeration units and dry food storage areas;
 - at least 20-foot candles where food is provided for consumer self-service, where fresh produce or pre-packaged foods are sold or offered for consumption; inside equipment such as reach-in and under-counter refrigerators; hand washing areas; warewashing areas; equipment and utensil storage areas; and in toilet rooms.
 - at least 50-foot candles at surfaces where food employees are working with food or with utensils, equipment such as knives, slicers, grinders, or saws where employee safety is a factor; and in other rooms during periods of cleaning.
- General Contractor, Owner and/or Architect shall notify local health department at least one (1) week in advance for preliminary and final health inspections. NO FOOD can be present on the premises until after final health department inspection and issuance of a health permit. FAILURE TO COMPLY WILL RESULT IN CANCELLATION OF HEALTH INSPECTION UNTIL ALL FOOD PRODUCTS ARE REMOVED FROM THE PREMISES.

Food Service equipment indicated on these drawings shall be manufactured and fabricated to meet the following:

N.S.F. National Sanitation Foundation.
 U.L. Underwriters Laboratory
 A.G.A. American Gas Association.
 A.S.M.E. American Society of Mechanical Engineers.
 N.F.P.A. National Fire Protection Association.

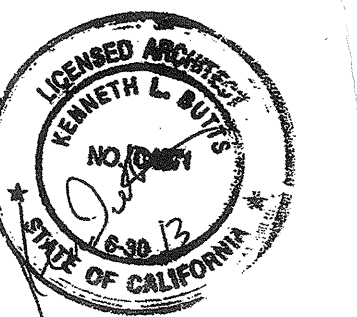
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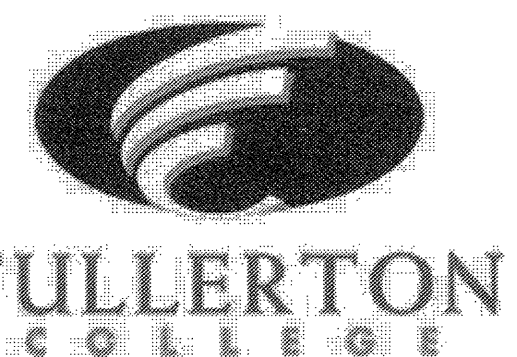
FOOD SERVICE OPERATOR:

sodexo

SODEXO CAMPUS SERVICES

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PROJECT: SERVERY RETROFIT & COSMETIC FINISHES

REVISIONS:

	DATE
△ OC-HCA CORR.	5/16/12
△ DSA CORR.	8/06/12

SHEET TITLE:

FOOD SERVICE EQUIPMENT

FLOOR PLAN

DIV. OF THE STATE ARCHITECT

OFFICE OF REGULATION SERVICES

C4 112545

DATE: FEB 27 2013

05/01/12

SCALE:

1/4" = 1'-0"

DRAWN BY:

DKC / RBG

JOB NUMBER:

080111

SHEET NO:

JJFS-1.0