



**HEALTH DEPARTMENT NOTES**

- ALL EQUIPMENT MUST BE NATIONAL EQUIVALENT
- PROVIDE AN APPROVED MATERIAL CHROME OR STAINLESS STEEL WIRE STORAGE STAINLESS OF RUBBER COATED
- A SANITIZING TEST KIT OR STRIPS FOR DISHWASHER OR AT THE THREE HAND SINKS MUST BE INSTALLED FOR GUARD MUST BE INSTALLED TO MIN
- FOOD SERVICE EQUIPMENT IS TO BE SEALED OR HAVE A MINIMUM OF 6" INSTALLED ON CASTERS TO PROVIDE
- COUNTERTOP EQUIPMENT THAT IS 1" INCH LEGS WITH SUFFICIENT SPACE PLACE
- ALL REFRIGERATION EQUIPMENT TO BE TEMPERATURE AT 41 DEGREES F.
- THE FACILITY CANNOT BE USED, IF INSPECTION IS MADE BY THE HEALTH DEPARTMENT
- VERIFY REQUIREMENTS OF A SPILLAGE
- PROVIDE A SPLASH SHIELD ON DISHWASHER
- PROVIDE A FOOD PREPARATION AREA
- PROVIDE AN INDIRECT WASTE SINK (IF SUPPLIED) OR PROVIDE A WASTE SINK AND THE DISHWASHER, IF PROVIDED, THE PREP SINK MUST BE OF ANY AIR BREAK OVER A WASTE
- THE WELLS USED OF THE 3 COMPARTMENTS ACCOMMODATE THE LARGER

**KITCHEN AREA GENERAL NOTES**

- ALL EQUIPMENT MUST BE NSF APPROVED
- GENERAL CONTRACTOR MUST COORDINATE THEIR WORK WITH ALL REQUIREMENTS
- ALL WORK SHALL MEET LOCAL AND STATE CODES AND LAWS
- FOOD PROCESSING EQUIPMENT ALL SIDES ADJACENT TO WALLS
- KITCHEN AREA WALLS TO BE STAINLESS STEEL 20 GAUGE
- SINK, JANITORIAL SINK AND STAINLESS STEEL TO BE IN ACCORDANCE WITH BOARD OF HEALTH REQUIREMENTS
- KITCHEN AREA FLOOR SHALL BE BASE AT WALLS
- GROUT TO HAVE ABSORBENT
- ALL SHELVES FOR WORK ARE TO BE APPROVED BY HEALTH DEPARTMENT
- HAND SINKS TO BE EQUIPPED WITH

**FOODSERVICE EQUIPMENT PLAN**  
SCALE: 1/4" = 1'-0"

ACCESSIBLE SEATING REQUIRED  
SEATING AREA: 84 SEATS X 54" X 30"