



HEALTH DEPARTMENT NOTES

ALL EQUIPMENT MUST BE NATIONAL EQUIVALENT

PROVIDE AN APPROVED MATERIAL CHROME OR STAINLESS STEEL (WIRE STORAGE STAINLESS OR RUBBER COATED)

A SANITIZING TEST KIT OR STRIPS MUST BE INSTALLED AT THE THREE COOKING STATIONS

HAND SINKS MUST BE ISOLATED FROM THE PREP AREA AND A PROTECTIVE GUARD MUST BE INSTALLED TO MINIMIZE CONTACT

FOOD SERVICE EQUIPMENT IS TO BE SEaled OR HAVE A MINIMUM OF 6 INCHES OF CLEARANCE FROM THE FLOOR AND INSTALLED ON CASTERS TO PROVIDE ACCESS

COUNTERTOP EQUIPMENT THAT IS 18 INCHES HIGH MUST BE INSTALLED ON 4 INCH LEGS WITH SUFFICIENT SPACE UNDER THE EQUIPMENT

ALL REFRIGERATION EQUIPMENT IS TO BE MAINTAINED AT 41 DEGREES F

THE FACILITY CANNOT BE USED, IF INSPECTION IS MADE BY THE HEALTH DEPARTMENT

VERIFY REQUIREMENTS OF A SPECIAL INSPECTION

PROVIDE A SPLASH SHIELD ON THE COOKING STATION

PROVIDE A FOOD PREPARATION AREA

PROVIDE AN INDIRECT WASTE RECEPTACLE (IF SUPPLIED) OR PROVIDE A WASTE SINK AND THE DISHWASHER. IF PROVIDED, THE PREP SINK MUST BE INSTALLED WITH A LEAK PROOF OF ANY AIR BREAK OVER A WASTE RECEPTACLE

THE WELLS USED OF THE 3 COMPARTMENT SINKS MUST ACCOMMODATE THE LARGER SIZE

KITCHEN AREA GENERAL NOTES

ALL EQUIPMENT MUST BE NATIONAL EQUIVALENT

GENERAL CONTRACTOR INCLUDE ALL NECESSARY WORK AND REQUIREMENTS

ALL WORK SHALL MEET LOCAL AND STATE CODES AND LAWS

FOOD PROCESSING EQUIPMENT IS TO BE INSTALLED ON ALL SIDES ADJACENT TO WALLS

KITCHEN AREA WALLS TO BE STAINLESS STEEL 20 GAUGE WITH SINK, JANITORIAL SINK AND STAINLESS STEEL TO BE IN ACCORDANCE WITH BOARD OF HEALTH REQUIREMENTS

KITCHEN AREA FLOOR SHALL BE POLISHED CONCRETE WITH BASE AT WALLS

GROUT TO HAVE ABSORBENT QUALITIES

ALL SHELVES FOR WORK ARE TO BE INSTALLED TO MEET HEALTH DEPARTMENT REQUIREMENTS

HAND SINKS TO BE EQUIPPED WITH HAND DRYERS

ACCESSIBLE SEATING TO MEET CODE COMPLIANCE REQUIREMENTS OF ADA, SECTIONS 305 THRU 306

ACCESSIBLE SEATING REQUIRED
SEATING AREA: 56 SEATS X 5% = 3

FOODSERVICE EQUIPMENT PLAN

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