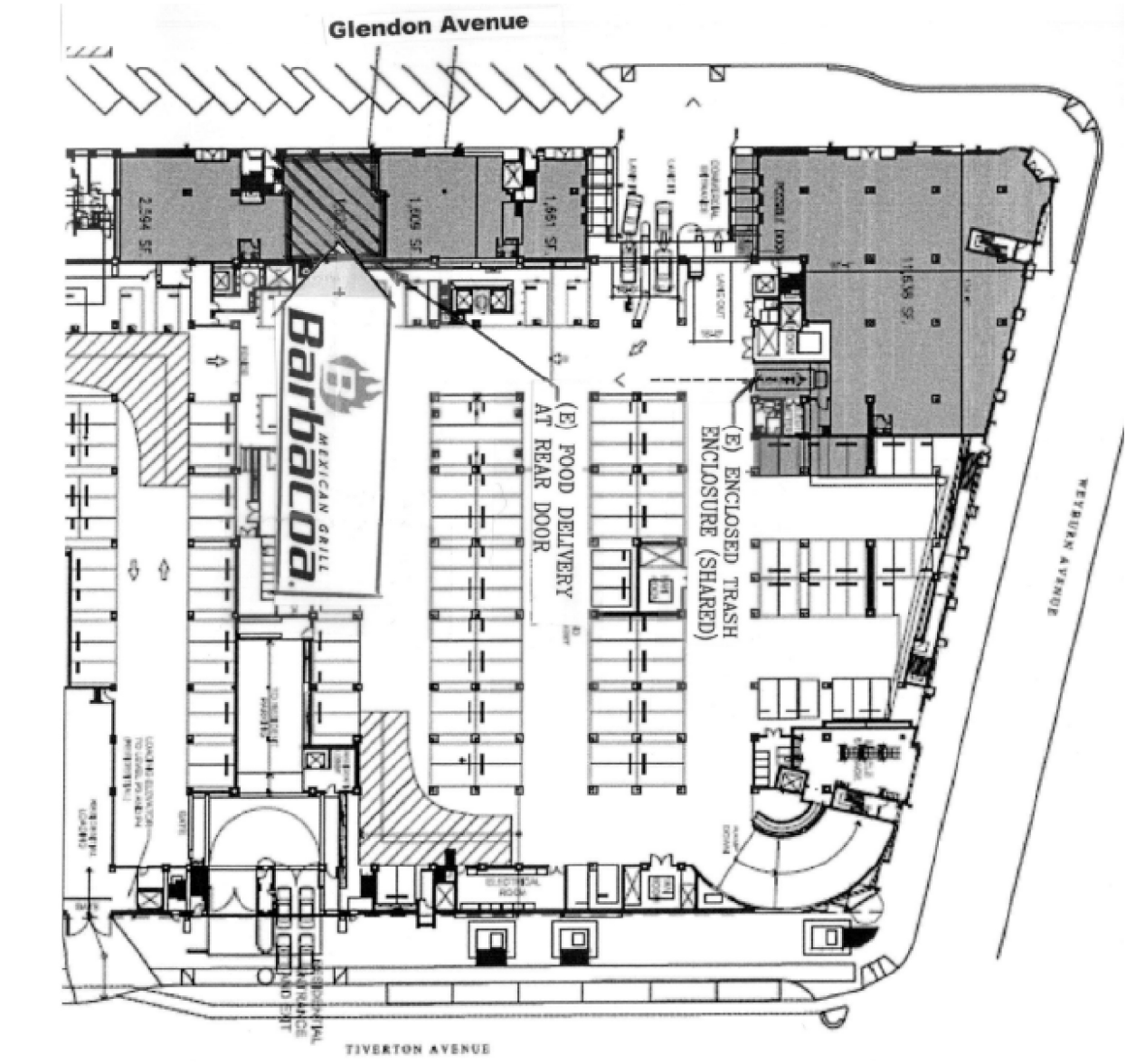


REMODEL OF EXISTING RESTAURANT

Barbacoa MEXICAN GRILL
1030 Glendon Avenue
Westwood, CA 90024

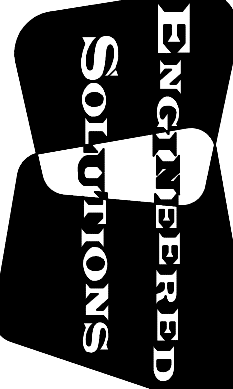


OVERALL BUILDING SITE PLAN

SCALE: NONE

PROJECT SCOPE

- REMODEL OF EXISTING PASTAGNA RESTAURANT, 1680 SQ. FT.
- REPLACE EXISTING TYPE-1 RECIRCULATING HOOD SYSTEM WITH NEW TYPE-1 SYSTEM, INCLUDING EXHAUST SYSTEM, EXHAUST DUCT, EXHAUST FAN, MAKE-UP AIR, EXHAUST AIR MAKE-UP AIR RIGS, THE EXHAUST AIR QUANTITY.
- INSTALL NEW WALK-IN REFRIGERATOR.
- NO CHANGE IN SANITARY FACILITIES.
- NO CHANGE IN NUMBER OF PLUMBING FIXTURE UNITS.
- NO CHANGE IN OCCUPANCY AND NUMBER OF TOILET FIXTURES.
- NO CHANGE IN GREASE WASTE SYSTEM, EXISTING KITCHEN FIXTURES PLUMBED TO EXISTING GREASE INTERCEPTOR LOCATED IN BASEMENT.
- NO CHANGE IN USE, AND NO CHANGE IN PARKING REQUIREMENT.



Construction Design
23679 Calabasas Rd. #678
Calabasas, CA 91302
ph: 818.516.6992
fx: 818.880.0104
pollifonguy@aol.com

armstrong **cal builders**
3435 Wilshire Blvd. Suite 2220
Los Angeles, California 90010
Cal Lic # 523719

No.	Description	Date
1	HEALTH PLAN CHECK CORRECTIONS	12/9/2013

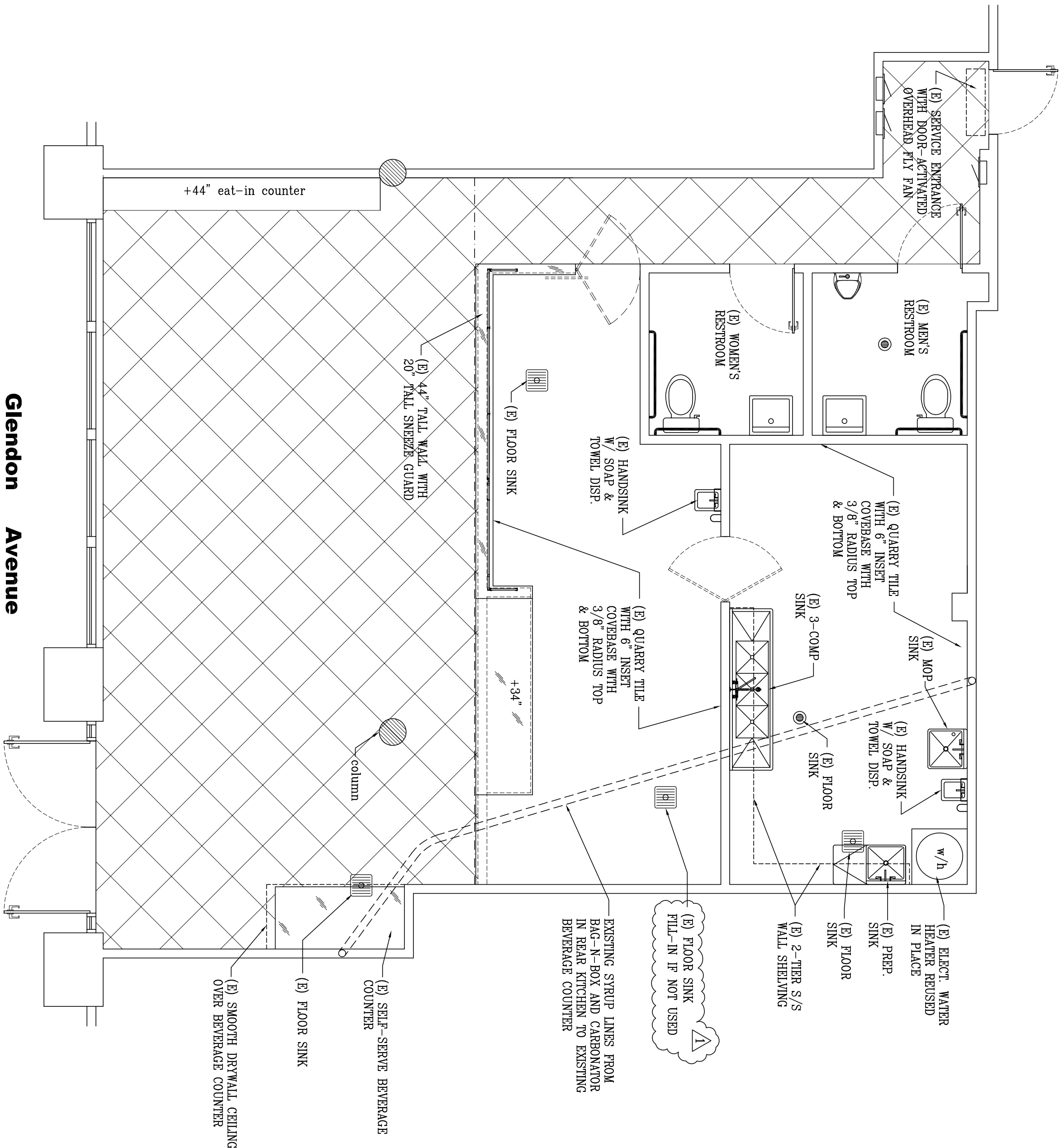
Barbacoa MEXICAN GRILL
1030 Glendon Avenue
Westwood, CA 90024

TYPE - 1 HOOD REPLACEMENT
HEALTH DEPT. NOTES
EQUIPMENT PLAN
EQUIPMENT SCHEDULE
FINISH SCHEDULE

Start Date	5/20/13
Drawn	dk
Checked	nk
Proj. No.	13-005
Scale	shown
Drawing No.	

EXISTING FLOOR PLAN

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



HEALTH DEPARTMENT NOTES

- DOORS. ALL EXTERIOR AND RESTROOM DOORS SHALL BE PROVIDED WITH A SELF CLOSING DEVICE. DOORS MUST BE TIGHT FITTING WITH NO MORE THAN 1/4" OPENING AT ANY POINT.
- WALLS. ALL WALLS IN LAB, RESTROOMS, AND FOOD PREP AREAS WILL BE SMOOTH AND IMPERVIOUS AND PAINTED WITH A LIGHT COLORED SEMI GLOSS ENAMEL. WALLS IN OFFICES AND HALLS MAY FEATURE OTHER FINISHES. (VERIFY BEFORE APPLICATION)
- EQUIPMENT. ALL EQUIPMENT MUST MEET N.S.F. AND/OR U.L. APPROVAL. EQUIPMENT MUST BE ON 6" LEGS OR CASTERS AND/OR SEALED TO THE FLOORS, CABINETS, OR WALLS.
- SINKS. ALL SINKS MUST MEET N.S.F. APPROVAL. IF A HAND SINK, OR A JANITORIAL SINK IS PROVIDED, SINKS WILL BE SIZED PROPERLY AND DRAIN DIRECTLY TO WASTE. FACILITIES WITH PREPARATION OF VEGETABLES, MEAT, FISH, OR POULTRY SHALL PROVIDE A FOOD PREPARATION SINK, DRAINING TO A FLOOR SINK. ALL SINKS SHALL FEATURE HOT AND COLD WATER UNDER PROPER PRESSURE.
- LAVATORIES (HANDWASHING). HANDWASHING FACILITIES SHALL BE PROVIDED WITHIN OR ADJACENT TO TOILET ROOMS, AND SHALL BE EQUIPPED WITH AN ADEQUATE SUPPLY OF HOT AND COLD RUNNING WATER UNDER PRESSURE. HANDWASHING FACILITIES SHALL BE PROVIDED IN SANITARY FACILITIES. HANDWASHING FACILITIES SHALL BE PROVIDED WITHIN EACH FOOD PREPARATION AREA.
- LIGHTING. IN EVERY ROOM AND AREA IN WHICH FOOD IS PREPARED, PROCESSED, OR PACKAGED, OR IN WHICH UTENSILS ARE CLEANED, LIGHTING SHALL BE PROVIDED TO PRODUCE AN ILLUMINANCE OF NOT LESS THAN 20 FOOT-CANDLES. LIGHTING SHALL BE PROVIDED IN ALL AREAS WHERE FOOD IS PREPARED, PROCESSED, OR PACKAGED, OR WHERE UTENSILS USED IN THE PREPARATION OR SERVICE OF ALCOHOLIC BEVERAGES ARE CLEANED, SHALL BE PROVIDED WITH AT LEAST 16 FOOT-CANDLES OF LIGHT. FIXTURES IN AREAS WHERE FOOD IS PREPARED, OR WHERE OPENED FOOD IS STORED, OR WHERE UTENSILS ARE CLEANED, SHALL BE OF SHAFTERPROOF SHIELD AND SHALL BE READILY CLEANABLE.
- VENTILATION. ALL ROOMS AND RESTROOMS WILL BE PROPERLY VENTILATED WITH VENTILATION IN THE RESTROOMS TRIGGERED WITH THE LIGHT SWITCH. A WINDOW WITH PROPER SCREENING MAY BE SUBSTITUTED.