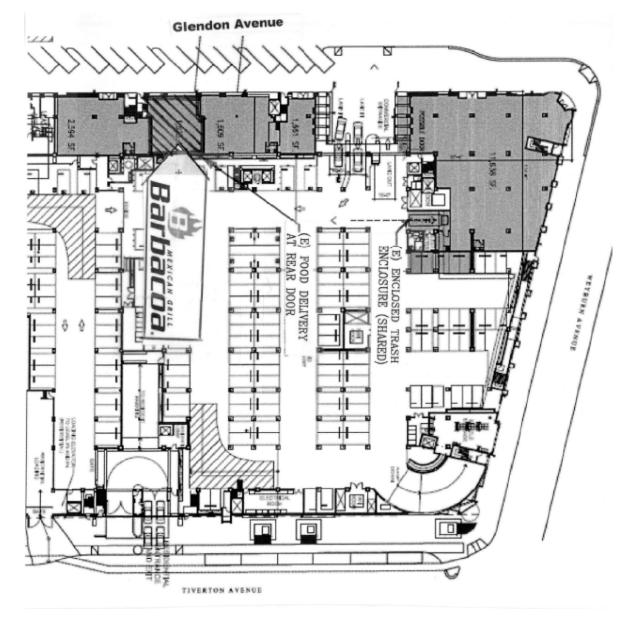


estwood, Glendon venue 90024



(E) FLOOR SINK

(E) SELF-SERVE BEVERAGE COUNTER

(E) SMOOTH DRYWALL CEILING OVER BEVERAGE COUNTER

G П 0 刀 Z

Glendon

П

+44" eat-in counter

(E) 44" TALL WALL WITH 20" TALL SNEEZE GUARD

(E)

FLOOR SINK

+34"

OVERALL

BUILDING

П

PLAN

SCALE: NONE

SCALE: O,

I П Ш T 刀 \leq Ш Z

CLOSING

DEVICE.

DOORS: ALL EXTERIOR AND RESTROOM DOORS SHALL BE PROVIDED WITH A SELF 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) ALL EQUIPMENT MUST MEET N.S.F., AND/OR U.L. APPROVAL AND/OR SEALED TO THE FLOORS, CABINETRY, OR WALLS. EQUIPMENT MUST BE ON 6"

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 SHALLBE PROVIDED WITHIN, OR ADJACENT TO, TOILET ROOMS AND SHALL BE EQUIPPED WITH AN ADEQUATE SUPPLY OF HOT AND COLD RUNNING WATER UNDER PRESSURE. HANDWASHING CLEANSER AND SINGLE USE SANITARY TOWELS, OR HOT AIR BLOWERS, WHALL BE PROVIDED IN DISPENSERS AT ALL HANDWASHING FACILITIES. HANDWASHING FACILITIES WHALL PROVIDED WITHIN EACH FOOD PREPARATION AREA.

WHICH UTENSILS ARE CLEANED, LIGHTING SHALL BE PROVIDED TO PRODUCE AN INTENSITY OF NOT LESS THAN 20 FOOT—CANDLES AS MEASURED THIRTY INCHES (30") ABOVE THE FLOOR, TO INCLUDE STORAGE, PREP., AND JANITOR AREAS, EXCEPT THAT THE WORKING SURFACES ON WHICH ALCOHOLIC BEVERAGES ARE PREPARED, 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 SHALL BE READILY CLEANABLE.

VENTILATION: ALL ROOMS AND RESTROOMS WILL RESTROOMS TRIGGERED WITH THE LIGHT SWITCH.

Z

0

4

П

S

ELECTRICAL: ALL ELECTRICAL WORK MUST MEET STATE AND LOCAL CODES. ALL WIRES WILL BE ENCLOSED IN A CONDUIT WHERE APPLICABLE. EQUIPMENT WILL BE ON AN INDIVIDUAL CIRDUIT IF DRAWING MORE THAN 12 AMPS. PLUMBING: ALL PLUMBING MUST MEET STATE AND LOCAL CODES. A PROPER SIZED WATER HEATER IS PROVIDED. 1 1/2" AIR VENTS ARE MANDATORY FOR ALL SINKS AND FLOOR SINKS.

FLOORS AND COVEBASE: FLOORS IN THE KITCHEN, STORAGE AND FOOD HANDLING AREAS WILL BE EITHER SEALED CONCRETE OR CERAMIC TILE. A CERAMIC COVING WILL BE FEATURED, 6" HIGH BY 3/8" RADIUS. FLOORS IN OFFICES, AND HALLS CAN BE OF VINYL AND CARPET, OR OTHER FINISHES (VERIFY BEFORE APPLICATION) WITH A VINYL OR WOOD COVEBASE.

CEILINGS: CEILINGS IN THE KITCHEN, STORAGE AND FOOD HANDLING AREAS WILL BE SMOOTH AND IMPERVIOUS, PAINTED WITH A LIGHT COLORED ENAMEL OR A T-BAR TYPE WITH FOOD RATED PANELS THAT ARE EASILY CLEANABLE. CEILINGS IN OFFICES, HALLS AND DINING AREAS MAY FEATURE OTHER FINISHES (VERIFY BEFORE APPLICATION).

ΒE

TOILET FACILITIES: IN EACH FOOD ESTABLISHMENT, THERE SHALL BE PROVIDED TOILET FACILITIES FOR USE BY THE EMPLOYEES. THE NUMBER OF TOILET FACILITIES REQUIRED SHALL BE IN ACCORDANCE WITH LOCAL BUILDING AND PLUMBING ORDINANCES. TOILET ROOMS SHALL BE SEPARATED FROM OTHER PORTIONS OF THE FOOD ESTABLISHMENT BY TIGHT FITTING, SELF CLOSING DOORS. IF ALCOHOLIC BEVERAGES ARE SOLD FOR ON-SITE CONSUMPTION, A RESTROOM FOR EACH SEX SHALL BE PROVIDED FOR PATRON USE AND MEN'S RESTROOMS SHALL FEATURE A URINAL.

INSPECTIONS: ALL CONSTRUCTION AND EQUIPMENT INSTALLATION ARE SUBJECT TO ON-SITE INSPECTIONS. DURING THE COURSE OF CONSTRUCTION AND PARTICULARLY WELL BEFORE YOU PLAN TO OPEN, YOU ARE ADVISED TO CALL YOUR HEALTH DEPARTMENT IF YOU HAVE ANY QUESTIONS.

FINAL INSPECTIONS: FINAL INSPECTION AND APPROVAL IS REQUIRED PRIOR TO BEGINNING OPERATION. THE DEPARTMENT REQUIRES AT LEAST THREE WORKING DAYS TO ARRANGE FOR FINAL INSPECTION. UNDER NO CIRCUMSTANCES ARE YOU TO OPEN OR BEGIN OPERATION WITHOUT FINAL HEALTH APPROVAL ISSUANCE OF A TEMPORARY OPERATING PERMIT.

T 0 Ш 0 C 0

T

REPLACE EXISTING TYPE-1 RECIRCULATING HOOD SYSTEM WITH NEW TYPE-1 HOOD SYSTEM THAT DISCHARGES TO ATMOSPHERE, INCLUDING A MAKE-UP AIR SYSTEM ELECTRICALLY INTERLOCKED WITH THE EXHAUST FAN. AMOUNT OF MAKE-UP AIR EQUALS THE EXHUAST AIR QUANTITY. OF EXISTING 'PASTAGINA' RESTAURANT: 1680

EXISTING KITCHEN FIXTURES ATED IN BASEMENT. TOILET FIXTURES

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



	No.	Desctription	Date
	1	HEALTH PLAN CHECK CORRECTIONS	12/9/2013
8			



