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Department of General Services  
Real Estate Services Division

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JCCA #18011



No.	Date	Description
1	02/08/2019	DESIGN DEVELOPMENT
2	11/19/2019	90% WORKING DRAWINGS
3	04/10/2020	95% WORKING DRAWINGS
4	06/01/2020	100% WORKING DRAWINGS AHJ REVIEW
5	08/25/2020	AHJ RESUBMITTAL
6	01/05/2021	SFM RESUBMITTAL

Project  
**ISHI CONSERVATION CAMP, REPLACE KITCHEN**  
00000000004673

Supervisor	Designed	Drawn	Checked

File Date	Vault File Number
01/08/2021	-

Reference North	Sheet Scale As Noted	Sheet Number
		<b>G0.1</b>

# DEPARTMENT OF GENERAL SERVICES (DGS)

## ISHI CONSERVATION CAMP

### REPLACE KITCHEN

30500 PLUM CREEK ROAD, PAYNES CREEK, CA 95811

DGS PROJECT NUMBER #00000000004673

I find that:  All drawings or sheets listed on the cover or index sheet  This drawing or page

is/are in general conformance with the project design intent, and  has/have been coordinated with the project plans and specifications.

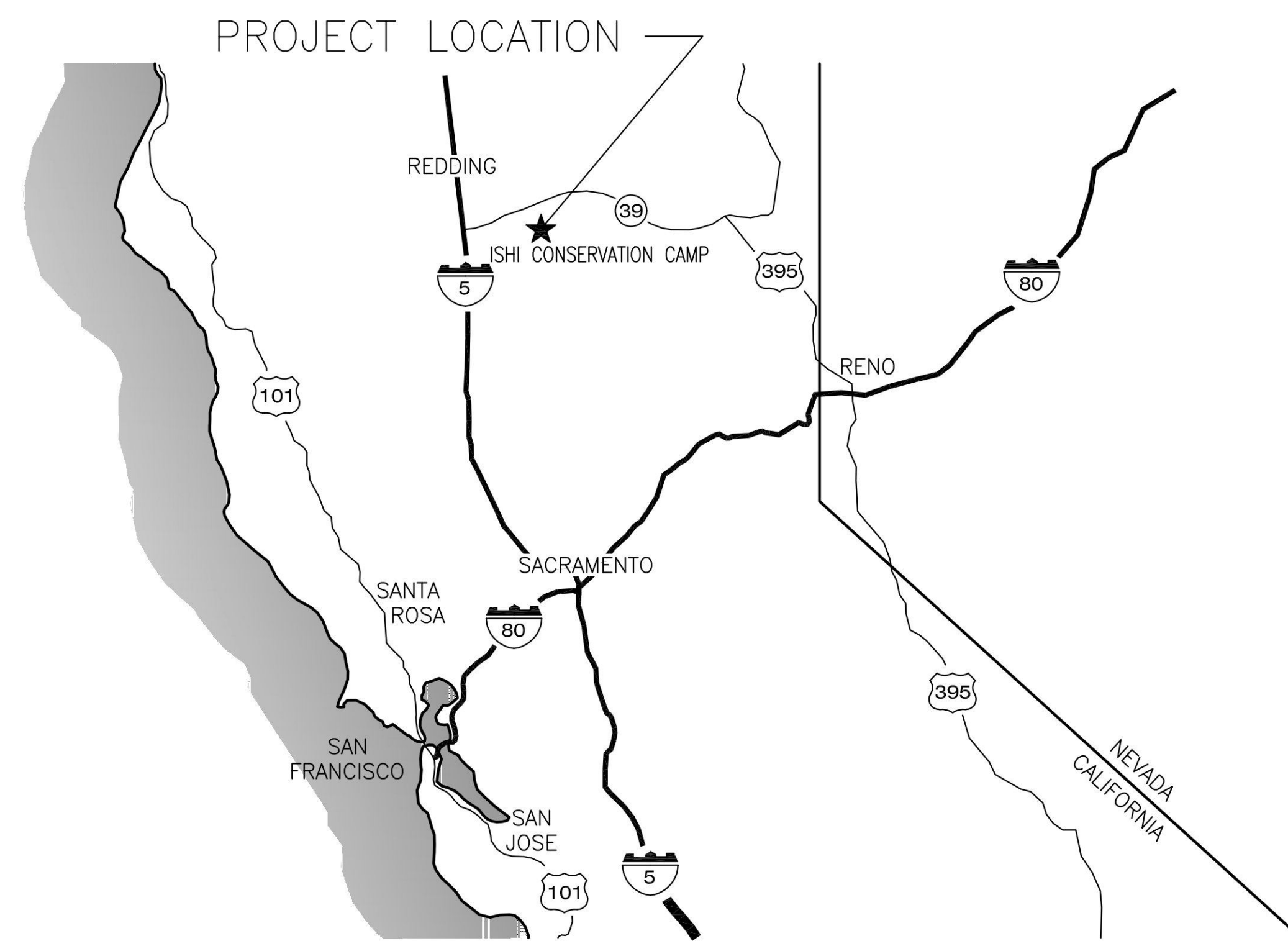
*Shay Redmond* 08/25/20  
Signature Date  
Architect or Engineer designated to be in general responsible charge

*Myoungjin Kang* 08/25/20  
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#### VICINITY MAP



#### SCOPE OF WORK

- THE ISHI CAMP KITCHEN/DINING FACILITY PROJECT IS A NEW BUILDING THAT REPLACES THE PREVIOUSLY DEMOLISHED KITCHEN/DINING FACILITY.
- THE NEW FACILITY WILL BE SELF-CONTAINED AND FEATURE COOKING EQUIPMENT, DISHWASHING, DRY STORAGE, WALK-IN COOLERS AND WALK-IN FREEZERS AND A DINING ROOM.
  - THE NEW BUILDING WILL BE CONSTRUCTED AS A PRE-ENGINEERED METAL BUILDING WITH CMU WAINSCOT WALLS AROUND THE EXTERIOR. INTERIOR WALLS WILL BE OF METAL STUD AND GYPSUM WALLBOARD CONSTRUCTION WITH PLYWOOD BACKING AT MOST AREAS.
  - AIR HANDLERS AND OTHER MECHANICAL EQUIPMENT WILL BE LOCATED ON THE EXTERIOR ON GRADE LEVEL PADS. KITCHEN EXHAUST FANS WILL BE LOCATED ON A MECHANICAL ROOF PLATFORM AT THE RIDGE OF THE BUILDING AND ACCESSED INTERNALLY THROUGH A ROOF HATCH.
  - PROVIDE NEW ELECTRICAL SERVICE, TRANSFORMER SWITCHGEAR AND EMERGENCY GENERATOR.
  - PROVIDE FIRE SUPPRESSION, FIRE ALARM AND COMMUNICATIONS.
  - GRADING, PAVING AND OTHER SITE IMPROVEMENTS WILL BE MADE TO CONNECT THE NEW BUILDING WITH EXISTING SITE IMPROVEMENTS.
  - A 180,000 GALLON WATER STORAGE TANK WILL BE CONSTRUCTED APPROXIMATELY 1,000 FEET UPHILL TO THE NORTH TO PROVIDE FIRE SUPPRESSION TO THE NEW KITCHEN.

#### DEFERRED SUBMITTAL APPROVAL

ALL DEFERRED FIRE PROTECTION AND FIRE ALARM SYSTEMS SHOWN IN DOCUMENTS ESTABLISH DESIGN INTENT, ARE SCHEMATIC AND FOR REFERENCE ONLY.

THE GENERAL CONTRACTOR SHALL PROVIDE COMPLETE DESIGN SUBMITTALS WITH JUSTIFICATION OF LIFE SAFETY ELEMENTS AND / OR SYSTEM. PRIOR TO SUBMITTING TO THE OFFICE OF THE STATE FIRE MARSHAL, ALL SUBMITTALS SHALL INCLUDE THE FOLLOWING:

- SPECIALTY (CA. LICENSED) ENGINEER MUST STAMP AND WET-SIGN DRAWINGS INCLUDING SUPPORTING CALCULATIONS.
- AFFIX SHOP DRAWINGS STAMP INDICATING COORDINATION BETWEEN THE DEFERRED SUBMITTAL AND A APPROVED DRAWINGS IS COMPLETE

THE DEFERRED SUBMITTAL ITEMS SHALL NOT BE INSTALLED UNTIL THE DESIGN AND SUBMITTAL DOCUMENTS HAVE BEEN APPROVED BY THE OFFICE OF STATE FIRE MARSHAL.

APPROVAL FOR ELEMENTS OF THE DESIGN LISTED BELOW IS DEFERRED UNDER THE PROVISIONS OF CBC 107.3.4.1

- AUTOMATIC FIRE SPRINKLER SYSTEM
- FIRE ALARM SYSTEMS

ARCHITECT OR ENGINEER OF RECORD: AFFIX SHOP DRAWINGS STAMP INDICATING SUBMITTAL HAS BEEN REVIEWED AND FOUND TO BE IN GENERAL CONFORMANCE TO THE DESIGN.

#### PROJECT DIRECTORY

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#### GENERAL

- G0.1 TITLE SHEET
- G0.2 CODES & STANDARDS, IDENTIFICATION LEGEND, BUILDING DATA
- G0.3 GENERAL NOTES, ABBREVIATIONS, SYMBOL, LEGEND
- G1.1 STATE FIRE MARSHAL NOTES
- G1.2 FIRE PROTECTION SITE PLAN
- G2.1 CODE ANALYSIS PLAN
- G2.2 BUILDING CODE ANALYSIS

#### CIVIL

- EC1.1A EROSION AND SEDIMENT CONTROL PLAN - AREA 1A
- EC1.1B EROSION AND SEDIMENT CONTROL PLAN - AREA 1B
- EC1.2 EROSION AND SEDIMENT CONTROL PLAN - AREA 2
- EC1.3 EROSION AND SEDIMENT CONTROL PLAN - AREA 3
- EC2.1 EROSION AND SEDIMENT CONTROL DETAILS
- CO.1 NOTES, LEGEND, AND ABBREVIATIONS
- CO.2 EXISTING SITE SURVEY
- CO.3 PHASING PLAN
- C1.0 OVERALL SITE PLAN
- C1.1A DEMOLITION PLAN - AREA 1A
- C2.1A HORIZONTAL CONTROL PLAN - AREA 1A
- C2.2 HORIZONTAL CONTROL PLAN - AREA 2
- C3.1A SITE PLAN - AREA 1A
- C3.2 SITE PLAN - AREA 2
- C4.1A UTILITY PLAN - AREA 1A
- C4.1B UTILITY PLAN - AREA 1B
- C4.2 UTILITY PLAN - AREA 2
- C4.3 UTILITY PLAN - AREA 3
- C4.4 ENLARGED UTILITY PLAN
- C5.1A GRADING PLAN - AREA 1A
- C5.2 GRADING PLAN - AREA 2
- C5.4 ENLARGED GRADING PLAN
- C6.1 CUT SECTIONS
- C7.1 UTILITY PROFILES
- CB.1 DETAILS
- CB.2 DETAILS
- CB.3 DETAILS
- CB.4 DETAILS
- CB.5 DETAILS
- CB.6 DETAILS
- CB.7 DETAILS
- CB.8 DETAILS

#### ARCHITECTURAL

- A0.2 ACCESSIBILITY NOTES, BUILDING BLOCKS
- A0.3 ACCESSIBILITY NOTES & DETAILS - TOILET ROOM
- A1.0 ARCHITECTURAL SITE PLAN
- A2.1 FLOOR PLAN
- A2.2 DIMENSION PLAN
- A2.3 REFLECTED CEILING PLAN
- A2.4 ATTIC PLAN
- A2.5 ROOF PLAN
- A2.6 TRASH ENCLOSURE DRAWINGS
- A2.7 PUMP HOUSE DRAWINGS
- A2.8 RESTROOM ENLARGED PLAN & ELEVATIONS
- A3.1 SCHEDULES
- A4.1 SECTIONS
- A4.2 SECTIONS
- A4.3 SECTIONS
- A4.4 SECTIONS
- A4.5 WALL SECTIONS
- A4.6 WALL SECTIONS
- A4.7 WALL SECTIONS
- A5.1 EXTERIOR ELEVATION
- A5.2 EXTERIOR ELEVATION
- A6.1 DETAILS
- A6.2 EXTERIOR DETAILS
- A8.1 WALL TYPES
- A8.2 INTERIOR DETAILS
- A8.3 INTERIOR DETAILS
- A8.4 INTERIOR DETAILS
- A8.5 PIA ACCESSIBLE MESS HALL TABLE

#### STRUCTURAL

- S0.1 GENERAL NOTES
- S1.1 TYPICAL DETAILS
- S1.2 TYPICAL DETAILS
- S2.1 FOUNDATION PLAN
- S2.2 PUMP HOUSE PLAN
- S2.4 TRASH ENCLOSURE PLAN
- S2.5 ROOF FRAMING PLAN
- S3.2 FRAMING ELEVATIONS
- S4.1 BUILDING SECTIONS

#### DRAWING INDEX

#### STRUCTURAL (CONT'D)

- S6.1 SECTIONS & DETAILS
- S6.2 SECTIONS & DETAILS
- S6.3 SECTIONS & DETAILS
- S6.4 KITCHEN HOOD SUPPORTS
- S6.5 SECTIONS & DETAILS

#### MECHANICAL

- M0.1 GENERAL NOTES, SYMBOLS, & ABBREVIATIONS
- M0.2 MECHANICAL SCHEDULE
- M1.1 MECHANICAL SITE PLAN
- M2.1 MECHANICAL FLOOR PLAN
- M2.2 ENLARGED MECHANICAL PUMP HOUSE PLAN
- M3.1 MECHANICAL ROOF PLAN
- M6.1 MECHANICAL DETAILS

#### PLUMBING

- P0.1 GENERAL NOTES, SYMBOLS, & ABBREVIATIONS
- P0.2 PLUMBING SCHEDULES & CALCULATIONS
- P1.1 PLUMBING SITE PLAN
- P2.1 PLUMBING FLOOR PLAN - WASTE & VENT
- P2.2 PLUMBING FLOOR PLAN - WATER & LP GAS
- P2.3 ENLARGED PLUMBING FLOOR PLAN - BIN WASH AREA & TRASH AREA
- P3.1 PLUMBING DETAILS
- P3.2 PLUMBING DETAILS

#### FIRE PROTECTION

- FP2.1 FIRE PROTECTION PLAN

#### ELECTRICAL

- E0.1 ELECTRICAL COVER SHEET
- E0.2 SINGLE LINE DIAGRAM & PANEL SCHEDULES
- E0.3 FOOD SERVICE EQUIPMENT SCHEDULE
- E1.0 ELECTRICAL OVERALL SITE PLAN
- E1.1 ELECTRICAL SITE PLAN - AREA 1
- E1.2 ELECTRICAL SITE PLAN - AREA 2
- E1.3 ELECTRICAL SITE PLAN - AREA 3A,3B,3C
- E2.0 NEW WORK POWER PLAN
- E2.1 NEW WORK LIGHTING PLAN
- E2.2 NEW WORK ROOF POWER PLAN
- E2.3 PUMP HOUSE FLOOR PLAN & TANK ELEVATION DETAIL
- E2.4 EMERGENCY LIGHTING PHOTOMETRICS
- E3.0 ELECTRICAL DETAILS
- E3.1 ELECTRICAL DETAILS

#### FIRE ALARM

- FA0.1 FIRE ALARM COVER SHEET
- FA2.1 NEW WORK FIRE ALARM FLOOR PLAN

#### KITCHEN

- K0.1 SYMBOLS, NOTES, & INDEX
- K2.1 EQUIPMENT FLOOR PLAN
- K2.2 EQUIPMENT SCHEDULE
- K3.1 PLUMBING PLAN
- K4.1 ELECTRICAL PLAN
- K5.1 REFRIGERATION & CONDUIT PLAN
- K5.2 REFRIGERATION DETAILS
- K5.3 WALK IN DETAILS
- K5.4 WALK IN DETAILS
- K5.5 WALK IN DETAILS
- K5.6 WALK IN DETAILS
- K5.7 WALK IN DETAILS
- K6.1 BUILDING WORKS & EXHAUST PLAN
- K6.2 EXHAUST HOOD DETAILS
- K6.3 EXHAUST HOOD DETAILS
- K6.4 EXHAUST HOOD DETAILS
- K7.1 EQUIPMENT ELEVATIONS
- K8.1 CONSTRUCTION DETAILS
- K8.2 EQUIPMENT SECTIONS

TOTAL: 132 SHEETS

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GENERAL NOTES

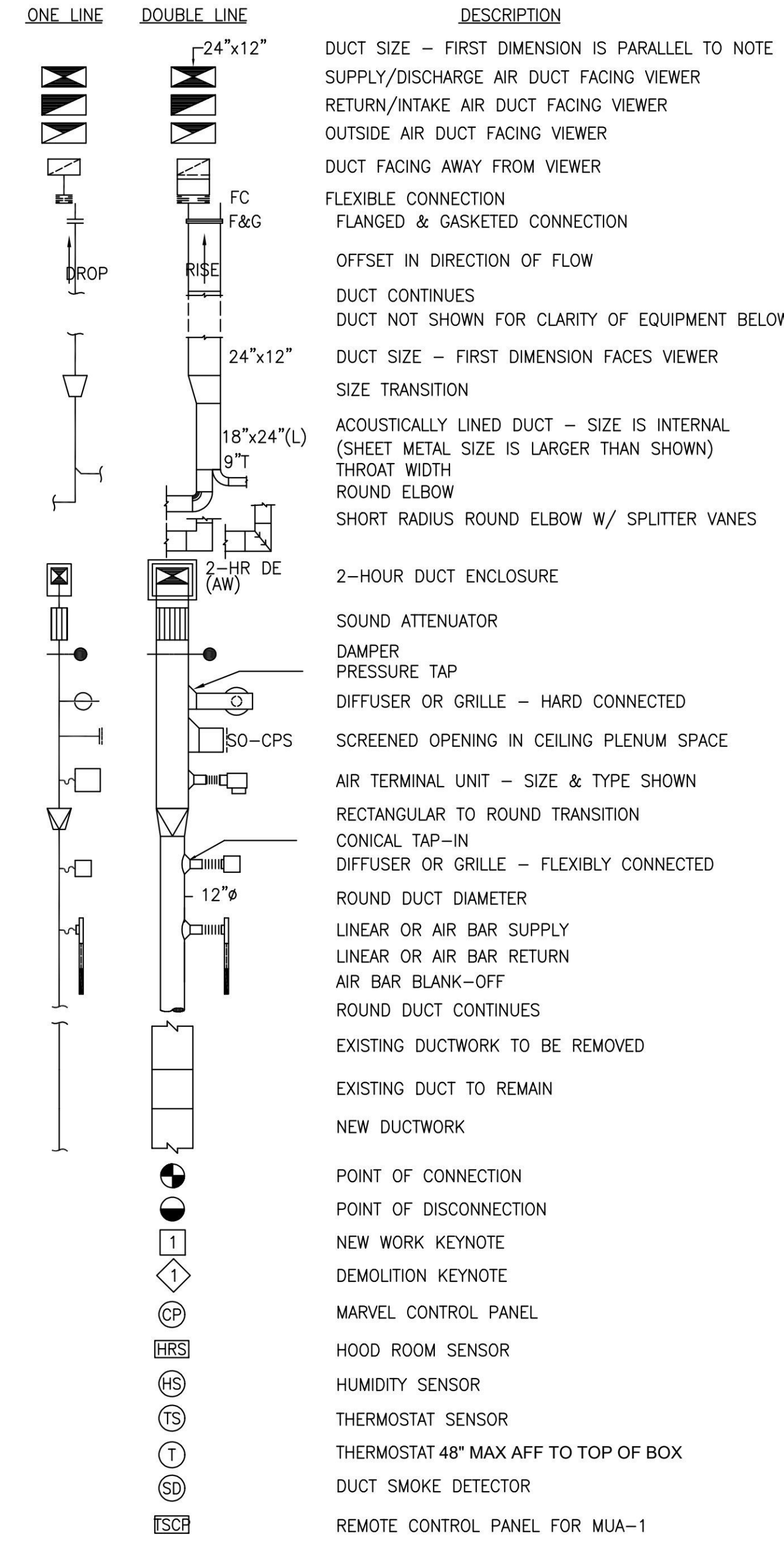
- ALL WORK SHALL COMPLY WITH THE 2019 EDITIONS OF THE CALIFORNIA BUILDING, MECHANICAL, PLUMBING, AND OTHER APPLICABLE FEDERAL, STATE, OR LOCAL CODES AS ADOPTED AND ENFORCED BY THE LOCAL JURISDICTION. IN CASE THE PLANS SHOW MORE STRINGENT REQUIREMENTS, THE PLANS SHALL GOVERN THE DESIGN, YET NOTHING ON THE DESIGN DOCUMENTS SHALL BE INTERPRETED AS AUTHORITY TO VIOLATE CODE(S) OR REGULATION(S).
- SUBMISSION OF BID IN CONNECTION WITH THIS WORK SHALL IMPLY THAT THE BIDDER HAS EXAMINED THE JOB SITE UNDER WHICH THE CONTRACTOR WILL BE OBLIGATED TO OPERATE UNDER THIS CONTRACT. NO EXTRA CHARGE WILL BE ALLOWED FOR FAILURE OF ANY BIDDER TO EXAMINE THE SITE PRIOR TO BID.
- WHERE USED, THE TERM "PROVIDE" SHALL MEAN "FURNISH AND INSTALL".
- CONTRACTOR AND SUBCONTRACTORS SHALL VERIFY ALL DIMENSIONS AT THE JOB SITE PRIOR TO COMMENCEMENT OF ANY CONSTRUCTION. THE CONSULTANTS AND OWNER SHALL IMMEDIATELY BE NOTIFIED OF ANY DISCREPANCIES.
- THE CONTRACTOR SHALL UNCONDITIONALLY GUARANTEE ALL WORK PERFORMED AND ALL EQUIPMENT AND MATERIALS FURNISHED FOR A PERIOD OF ONE YEAR FROM THE DATE OF FINAL ACCEPTANCE OF THE WORK BY THE STATE'S REPRESENTATIVE.
- DIMENSIONS SHALL TAKE PRECEDENCE OVER SCALES SHOWN ON THE DRAWINGS. TYPICAL DETAILS AND GENERAL NOTES ARE MINIMUM REQUIREMENTS TO BE USED WHEN CONDITIONS ARE NOT SHOWN OTHERWISE.
- NOTES AND DETAILS ON THE DRAWINGS SHALL TAKE PRECEDENCE OVER GENERAL NOTES AND TYPICAL DETAILS. WHERE NO DETAILS ARE SHOWN, CONSTRUCTION SHALL CONFORM TO SIMILAR ON PROJECT.
- IN THE EVENT OF A CONFLICT OR INCONSISTENCY BETWEEN ITEMS INDICATED ON DESIGN PLANS WITH CODE REQUIREMENTS, THE MORE STRINGENT STANDARD SHALL PREVAIL.
- CONTRACTOR SHALL FURNISH LABOR, MATERIALS, EQUIPMENT, AND TRANSPORTATION AS REQUIRED TO PROPERLY INSTALL ALL NEW HVAC SYSTEMS OR RELATED COMPONENTS AS INDICATED ON PLANS AND SPECIFIED HEREIN.
- ALL NEW EQUIPMENT AND MATERIAL TO BE INSTALLED AS PART OF THE RENOVATION SHALL BEAR AN UNDERWRITERS LABORATORIES LABEL (UL), AND INSTALLED IN THE APPROVED MANNER FOR WHICH THEY ARE DESIGNED.
- CONTRACTOR SHALL DOCUMENT AND RELAY ANY MAJOR DEVIATIONS FROM THE DESIGN DOCUMENTS, AND ATTAIN APPROVAL FROM THE MECHANICAL ENGINEER BEFORE PROCEEDING. AS-BUILT COPIES SHALL BE PROVIDED INDICATING ALL CHANGES AND DEVIATIONS MADE DURING CONSTRUCTION. CONTRACTOR SHALL PROVIDE COMPLETED AS-BUILT DRAWINGS IN AUTOCAD FORMAT. CONTRACTOR HAND MARKED REDLINED AS-BUILT DRAWINGS WILL NOT BE ACCEPTED.
- ALL WORK SHALL BE PERFORMED IN A CLEAN AND WORKMANLIKE MANNER. CARE SHALL BE EXERCISED TO MINIMIZE ANY INCONVENIENCE OR DISTURBANCE TO OTHER AREAS OF THE BUILDING WHICH ARE TO REMAIN IN OPERATION. ISOLATE WORK AREAS BY MEANS TO KEEP DUST AND DIRT WITHIN THE CONSTRUCTION AREA.
- NO PIPING, EQUIPMENT, ETC. SHALL BE REMOVED, DISCONNECTED OR SHUT DOWN WITHOUT PRIOR REVIEW WITH THE STATE'S REPRESENTATIVE TO CONFIRM THAT AREAS TO REMAIN IN OPERATION WILL NOT BE AFFECTED. IF ANY AREAS ARE NOT WITHIN THE SCOPE OF WORK SHALL BE AFFECTED BY ANY SHUTDOWN, REMOVAL OR DISCONNECTION, ISHI CAMP NEEDS ADVANCE NOTICE PER ISHI CAMP APPROVE SCHEDULE.
- THE ARRANGEMENT OF EQUIPMENT, DUCTWORK, AND PIPING SHOWN ON THE DRAWINGS IS BASED UPON INFORMATION AVAILABLE TO THE ENGINEER AT THE TIME OF DESIGN AND IS NOT INTENDED TO SHOW EXACT DIMENSIONS REGULAR TO A SPECIFIC MANUFACTURER. THE DRAWINGS ARE, IN PART, DIAGRAMMATIC AND SOME FEATURES OF THE ILLUSTRATED EQUIPMENT INSTALLATION MAY REQUIRE REVISION TO MEET ACTUAL EQUIPMENT INSTALLATION REQUIREMENTS. STRUCTURAL SUPPORTS, FOUNDATIONS, CONNECTED PIPING, VALVES, PIPE SUPPORTS AND ELECTRICAL CONDUIT SPECIFIED MAY HAVE TO BE ALTERED OR ADDITIONAL ITEMS REQUIRED TO ACCOMMODATE THE EQUIPMENT PROVIDED. NO ADDITIONAL PAYMENT WILL BE MADE FOR SUCH REVISIONS, ALTERATIONS AND ADDITIONS.
- CONTRACTOR SHALL VERIFY ALL DIMENSIONS AT THE SITE MAKING FIELD MEASUREMENTS AND SHOP DRAWINGS NECESSARY FOR FABRICATION AND INSTALLATION OF HVAC SYSTEMS. MAKE ALLOWANCE FOR BEAMS, PIPES AND OTHER OBSTRUCTIONS IN BUILDING CONSTRUCTION. CHECK DRAWINGS SHOWING WORK OF OTHER TRADES AND CONSULT WITH THE STATE'S REPRESENTATIVE IN THE EVENT OF POTENTIAL INTERFERENCE. SHOP DRAWINGS SHALL BE MINIMUM 1/4"=1'-0" SCALE, INDICATING FITTINGS, SIZES, WELDS AND CONFIGURATIONS AND SUBMITTED TO ENGINEER FOR REVIEW.
- CONTRACTOR SHALL COORDINATE HIS WORK WITH ALL OTHER TRADES PRIOR TO FABRICATION, PURCHASE AND/OR INSTALLATION OF HIS WORK.
- BEFORE COMMENCEMENT OF WORK, CONTRACTOR SHALL VERIFY THE EXACT LOCATIONS, ELEVATIONS, AND CHARACTERISTICS OF ALL UTILITIES.
- THE CONTRACTOR SHALL SECURE AND PAY ALL FEES AND PERMITS PERTAINING TO THE CONTRACT.
- EXISTING MATERIALS THAT ARE REMOVED SHALL NOT BE REUSED IN NEW SYSTEMS, EXCEPT WHERE INDICATED AS BEING RELOCATED.
- ALL EQUIPMENT SHALL BE INSTALLED IN STRICT COMPLIANCE WITH THE MANUFACTURER'S WRITTEN INSTALLATION INSTRUCTIONS.
- GALVANIZED SHEET METAL SHALL BE PROVIDED FOR ALL HVAC DUCT SYSTEMS, AND CONSTRUCTED, SUPPORTED AND INSTALLED IN ACCORDANCE WITH THE 2019 CALIFORNIA MECHANICAL CODE AND THE LATEST SMACNA STANDARDS.
- ALL PIPING SHALL BE INSTALLED AS INDICATED ON THE DRAWINGS IN A NEAT WORKMANSHIP-LIKE MANNER AND BE SUPPORTED AS REQUIRED BY CODES. PIPING SHALL BE SET UP AND DOWN AND OFFSET AS REQUIRED TO SUIT FIELD CONDITIONS. DIELECTRIC COUPLINGS SHALL BE USED WHERE DISSIMILAR METALS ARE JOINED.
- CONTRACTOR SHALL PROVIDE ALL NECESSARY SUPPORTS FOR FIXTURES, DUCTWORK, PIPING, AND MECHANICAL EQUIPMENT, IN ORDER TO COMPLY WITH SEISMIC REQUIREMENTS AS OUTLINED BY THE LATEST EDITION(S) OF THE CALIFORNIA BUILDING CODE, SMACNA INSTALLATION STANDARDS, AND ALL RELATED LOCAL ORDINANCES. SEE SEISMIC PROTECTION NOTES THIS SHEET FOR MORE INFORMATION.
- ALL VALVES, UNIONS, ETC. TO BE LINE SIZE UNLESS OTHERWISE INDICATED ON DRAWINGS.
- UNIONS SHALL BE PROVIDED AND INSTALLED AFTER EACH THREADED TYPE VALVE AND PRIOR TO EQUIPMENT CONNECTIONS.

ABBREVIATIONS

- PIPING AND DUCT SUPPORTS SHALL BE AS FOLLOWS:
  - ALL BRACING OF DUCTS AND PIPING SHALL BE INSTALLED IN ACCORDANCE WITH SMACNA GUIDELINES, OR AS DETAILED AND SPECIFIED HEREIN. SEE SEISMIC PROTECTION NOTE THIS SHEET FOR MORE INFORMATION.
  - WHERE BRACING DETAILS ARE NOT SHOWN ON THE DRAWINGS OR IN THE GUIDELINES, THE FIELD INSTALLATION SHALL BE SUBJECT TO THE APPROVAL OF THE STRUCTURAL ENGINEER.
  - A COPY OF THE GUIDELINES PUBLISHED BY SMACNA SHALL BE PROVIDED BY THE CONTRACTOR AND KEPT ON THE JOB AT ALL TIMES.
- CONTRACTOR AND SUBCONTRACTORS SHALL VERIFY THAT NO STRUCTURAL MEMBER WITHOUT WRITTEN APPROVAL FROM THE STRUCTURAL ENGINEER OF RECORD AND STATE'S REPRESENTATIVE.
- ISOLATE AND DRAIN EXISTING PIPING SYSTEM AS REQUIRED TO ACCOMMODATE INSTALLATION OF THE WORK.
- ALL CONDUIT AND WIRE REQUIRED FOR THE DIRECT DIGITAL CONTROL SYSTEM SHALL BE PROVIDED AND INSTALLED BY THE ISHI CAMP APPROVED CONTRACTOR. THE CONTRACTOR SHALL BE RESPONSIBLE TO PROVIDE ALL ELECTRICAL ITEMS REQUIRED FOR AN OPERATIONAL CONTROLS SYSTEM.
- ALL DUCTWORK AND PIPING INSULATION SHALL MEET FIRE AND SMOKE HAZARD RATING AS TESTED UNDER PROCEDURE ASTM E-84, NFPA 255 AND UL 723 AND SHALL NOT EXCEED FLAME SPREAD RATING OF 25 AND MAXIMUM SMOKE DEVELOPED RATING OF 50.
- MECHANICAL CONTRACTOR SHALL FIELD VERIFY ROUTING OF ALL DUCTWORK AND PIPING AND SUBMIT DETAILED, CLEARLY LEGIBLE, FULL SIZE (MINIMUM 30"x42") DUCT AND PIPING SHOP DRAWINGS IN AUTOCAD FORMAT FOR APPROVAL FROM THE ENGINEER PRIOR TO FABRICATION, CONSTRUCTION AND INSTALLATION OF DUCTWORK AND PIPING.
- CONTRACTOR SHALL SUBMIT SHOP DRAWINGS OF COMPONENTS AT LEAST TWO WEEKS PRIOR TO INSTALLATION.
- STATE'S REPRESENTATIVE SHALL INSPECT AND APPROVE OF ALL WORK BEFORE COVERING WITH INSULATION OR INSTALLATION WITHIN CEILING SPACE.
- APPROVAL OR DISAPPROVAL BY THE INSPECTOR OF RECORD DOES MEAN APPROVAL OR FAILURE TO COMPLY WITH THE REQUIREMENTS OF THE PLANS AND SPECIFICATIONS. ANY DESIGN WHICH IS NOT CLEAR OR IS AMBIGUOUS SHALL BE REFERRED TO THE CONSULTANTS AND OWNER FOR INTERPRETATION OR CLARIFICATION.
- CONTRACTOR SHALL USE ALL NECESSARY APPROVED MEANS TO PROTECT HIS PORTION OF THE WORK BEFORE, DURING, AND AFTER INSTALLATION, UNTIL ACCEPTED, AND TO PROTECT THE INSTALLED WORK AND MATERIALS OF OTHER TRADES IN A LIKE MANNER. IN THE EVENT OF ANY DAMAGE, CONTRACTOR SHALL MAKE ALL REQUIRED REPAIRS AND REPLACEMENTS TO THE SATISFACTION OF THE CONSULTANTS AND OWNER AND AT NO ADDITIONAL COST TO THE OWNER.
- NEITHER THE ARCHITECT OR OWNER NOR CONSULTANTS OF THE ARCHITECT SHALL BE RESPONSIBLE FOR THE CONSTRUCTION MEANS, METHODS, TECHNIQUES, SEQUENCES OR PROCEDURES, OR FOR THE SAFETY PRECAUTIONS AND PROGRAMS IN CONNECTION WITH THE WORK. ALL SUCH MATTERS ARE THE SOLE RESPONSIBILITY OF THE CONTRACTOR.
- A MINIMUM OF 36" CLEAR WORKING SPACE, NOT LESS THAN 30" WIDE, SHALL BE MAINTAINED IN FRONT OF ALL SWITCHES, OVERCURRENT PROTECTION DEVICES, AND ELECTRICAL CONTROL COMPONENTS.
- CONTRACTOR SHALL OBTAIN AND FOLLOW ALL DGS REQUIREMENTS, GUIDELINES, RULES, AND PROCEDURES FOR CONSTRUCTION. PROVIDE INSURANCE IN ACCORDANCE WITH STATE'S REQUIREMENTS.
- DEMOLITION OF ANY EXISTING AC UNITS, DUCTWORK AND PIPING SHALL BE COORDINATED WITH FACILITIES AND OPERATIONS. CONTRACTOR SHALL SCHEDULE WORK TO MINIMIZE SHUT-DOWN OF EXISTING UNITS.
- EXISTING SURFACES AND AREAS NOT INCLUDED IN THE WORK AREA SHALL BE PROTECTED FROM DAMAGE BY APPROVED MEANS. IF DAMAGE OCCURS, THE DAMAGE SHALL BE REPAIRED BY THE CONTRACTOR TO SATISFACTION OF THE ARCHITECT AND OWNER AND AT NO ADDITIONAL COST TO THE OWNER.
- REMOVE ALL SURPLUS MATERIALS, EQUIPMENT AND DEBRIS INCIDENTAL TO THIS PROJECT AND LEAVE THE PREMISES CLEAN AND ORDERLY UPON COMPLETION OF WORK.
- UPON COMPLETION OF PIPING, BUT PRIOR TO APPLICATION OF INSULATION, THE CONTRACTOR SHALL TEST THE PIPING SYSTEMS FOR LEAKS. EQUIPMENT WHICH MAY BE DAMAGED BY THE SPECIFIED TEST CONDITIONS SHALL BE ISOLATED.
- ON INSULATED PIPING: ALL VALVES HANDLES, AIR VENTS AND PRESSURE/TEMPERATURE READOUT PORTS TO BE PROVIDED WITH 2" EXTENSION TO CLEAR PIPING INSULATION.
- INDEPENDENT BALANCING AND TESTING CONTRACTOR SHALL PROVIDE WRITTEN WATER AND AIR BALANCE REPORT FOR ALL HVAC EQUIPMENT INCLUDED IN THIS PROJECT.

- |          |                                |
|----------|--------------------------------|
| AFF      | ABOVE FINISHED FLOOR           |
| AHU      | AIR HANDLING UNIT              |
| BDD      | BACKDRAFT DAMPER               |
| BTU/HR.  | BRITISH THERMAL UNIT PER HOUR  |
| CD       | CEILING DIFFUSER               |
| CFM      | CUBIC FEET PER MINUTE          |
| CFSD     | COMBINATION FIRE/SMOKE DAMPER  |
| CHWS     | CHILLED WATER SUPPLY           |
| CHWR     | CHILLED WATER RETURN           |
| CV       | CONTROL VALVE                  |
| DB       | DRY BULB TEMPERATURE           |
| (E)      | EXISTING                       |
| EA       | EXHAUST AIR                    |
| EAT      | ENTERING AIR TEMPERATURE       |
| ESP      | EXTERNAL STATIC PRESSURE       |
| EWT      | ENTERING WATER TEMPERATURE     |
| 'F       | FAHRENHEIT                     |
| FC       | FAN COIL UNIT                  |
| FPI      | FINS PER INCH                  |
| FLA      | FULL LOAD AMPS                 |
| PFM      | FEET PER MINUTE                |
| FS       | FIRE SPRINKLER                 |
| FT       | FEET                           |
| GEA      | GREASE EXHAUST AIR             |
| GPW      | GALLONS PER MINUTE             |
| HHWS     | HEATING HOT WATER SUPPLY       |
| HHWR     | HEATING HOT WATER RETURN       |
| HTS      | HIGH TEMPERATURE WATER SUPPLY  |
| HTR      | HIGH TEMPERATURE WATER RETURN  |
| HOA      | HAND/OFF/AUTO SWITCH           |
| HP       | HORSEPOWER                     |
| HR       | HOUR                           |
| ICW      | INDUSTRIAL COLD WATER          |
| IN       | INCHES                         |
| IN. W.C. | INCHES OF WATER COLUMN         |
| KW       | KILOWATT                       |
| L        | LENGTH                         |
| (L)      | LINER                          |
| LAT      | LEAVING AIR TEMPERATURE        |
| LBS      | POUNDS                         |
| LWT      | LEAVING WATER TEMPERATURE      |
| MAX      | MAXIMUM                        |
| MBH      | BTU/HR X 1,000                 |
| MCA      | MINIMUM CIRCUIT AMPS           |
| MIN      | MINIMUM                        |
| MOCP     | MAXIMUM OVERCURRENT PROTECTION |
| MUA      | MAKEUP AIR                     |
| (N)      | NEW                            |
| OSA      | OUTSIDE AIR                    |
| DP       | DIFFERENTIAL PRESSURE          |
| PH       | PHASE                          |
| QTY      | QUANTITY                       |
| RA       | RETURN AIR                     |
| RF       | RETURN FAN                     |
| RG       | RETURN GRILLE                  |
| RH       | RELATIVE HUMIDITY              |
| SA       | SUPPLY AIR                     |
| SD       | SMOKE DETECTOR                 |
| SENS     | SENSIBLE                       |
| SF       | SUPPLY FAN                     |
| SR       | SUPPLY REGISTER                |
| SQFT.    | SQUARE FEET                    |
| TI       | TEMPERATURE INDICATOR          |
| TT       | TEMPERATURE TRANSDUCER         |
| TYP      | TYPICAL                        |
| TSP      | TOTAL STATIC PRESSURE          |
| V        | VOLTS                          |
| VAV      | VARIABLE AIR VOLUME            |
| VEL      | VELOCITY                       |
| VFD      | VARIABLE FREQUENCY DRIVE       |
| VF       | VERIFY IN FIELD                |
| VP       | VELOCITY PRESSURE              |
| WB       | WET BULB                       |
| "W.C.    | INCHES WATER COLUMN            |
| WG       | WATER GAUGE                    |
| WT       | WEIGHT                         |

HVAC SYMBOLS



SEISMIC PROTECTION NOTES

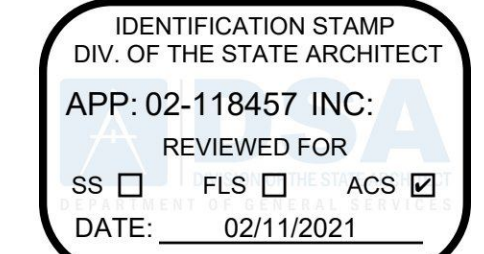
- ONLY ONE PRE-APPROVED BRACING SYSTEM SHALL BE USED FOR A RUN OF PIPE. COMPONENTS OF TWO OR MORE BRACING SYSTEMS SHALL NOT BE MIXED.
- IF A PRE-APPROVED BRACING SYSTEM IS UTILIZED, PROVIDE COPIES OF PRE-APPROVED DETAILS ON JOB SITE PRIOR TO STARTING INSTALLATION OF THE COMPONENT OR SYSTEM.
- SEISMIC ANCHORAGE OF ALL NEW AND EXISTING PIPING, CONDUIT, DUCTWORK, EQUIPMENT, PANELS, ETC. SHALL BE IN ACCORDANCE WITH THE 2019 CBC AND THE LATEST ISSUE OF "ENGINEERED SEISMIC BRACING OF SUSPENDED UTILITIES" AS PUBLISHED BY THE INTERNATIONAL SEISMIC APPLICATION TECHNOLOGY (ISAT). OSHPD OPM-052 IS AN APPROVED ALTERNATE TO SEISMIC BRACING.
- CONTRACTOR SHALL PROVIDE CALCULATIONS AND DETAILS FOR THE SUPPORT AND BRACING OF ALL PIPES, DUCTS, EQUIPMENT AND CONDUITS STAMPED AND SIGNED BY CALIFORNIA LICENSED STRUCTURAL ENGINEER. SHOP DRAWINGS SHALL INCLUDE ALL BRACING AND SUPPORT LOCATIONS AND REFERENCES TO DETAILS SHALL BE SUBMITTED TO STATE'S REPRESENTATIVE. ALL INFORMATION SHALL BE PREPARED PER 2019 CBC AND NEEDS TO BE ACCEPTED BY STATE'S REPRESENTATIVE PRIOR TO STARTING INSTALLATION OF THE BRACING/SUPPORTS. OSHPD OPM-052 IS AN APPROVED ALTERNATE FOR SEISMIC BRACING.

DRAWING LEGEND

NUMBER	SHEET TITLE
M0.1	GENERAL NOTES, SYMBOLS, ABBREVIATIONS & LEGENDS
M0.2	MECHANICAL SCHEDULES
M1.1	MECHANICAL SITE PLAN
M2.1	MECHANICAL FLOOR PLAN
M2.2	ENLARGED MECHANICAL PUMP HOUSE FLOOR PLAN
M3.1	MECHANICAL ROOF PLAN
M6.1	MECHANICAL DETAILS

APPLICABLE CODES

2019	CALIFORNIA ADMINISTRATIVE CODE (CAC)	PART 1, TITLE 24, CALIFORNIA CODE OF REGULATIONS (CCR)
2019	CALIFORNIA BUILDING CODE (CBC)	PART 2, TITLE 24, CCR BASED ON THE 2018 INTERNATIONAL BUILDING CODE (IBC)
2019	CALIFORNIA ELECTRICAL CODE (CEC)	PART 3, TITLE 24, CCR BASED ON THE 2018 NATIONAL ELECTRICAL CODE (NEC)
2019	CALIFORNIA MECHANICAL CODE (CMC)	PART 4, TITLE 24, CCR BASED ON THE 2018 UNIFORM MECHANICAL CODE (UMC)
2019	CALIFORNIA PLUMBING CODE (CPC)	PART 5, TITLE 24, CCR BASED ON THE 2018 UNIFORM PLUMBING CODE (UPC)
2019	CALIFORNIA FIRE CODE (CFC)	PART 9, TITLE 24, CCR BASED ON THE 2018 INTERNATIONAL FIRE CODE (IFC)



State of California  
Department of General Services  
Real Estate Services Division  
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JCCA #18011



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Project  
**ISHI CONSERVATION CAMP, REPLACE KITCHEN**  
0000000004673

Supervisor	Designed	Drawn	Checked

File Date	Vault File Number
01/08/2021	-

Sheet Title  
**GENERAL NOTES, SYMBOLS, & ABBREVIATIONS**

DSA Building Number	Work Order
-	-

Reference North	Sheet Scale
	As Noted

Sheet Number  
**M0.1**

**PACKAGED AIR CONDITIONING UNIT SCHEDULE - GAS/ELECTRIC**

SYMBOL	MANUFACTURER	MODEL	LOCATION	AREA SERVED	NOMINAL CAPACITY (TONS)	TOTAL COOLING (BTU/HR)	SENSIBLE COOLING (BTU/HR)	EER	HEATING CAPACITY				INDOOR FAN				FILTERS				ELECTRICAL DATA				MIN OSA (CFM)	OPERATING WEIGHT (LBS)	REMARKS	
									INPUT (BTU/HR)	OUTPUT (BTU/HR)	STAGE	TYPE OF GAS	NO.	CFM	EXT. S.P. IN W.C.	DRIVE	HP	NO.	TYPE	SIZE	VOLT	PHASE	HERTZ	MCA				HACR BRKR
AC 1	CARRIER	48HCFD12	ON GRADE	DINING	10	118,290	118,290	12.0	250,000/200,000	205,000/160,000	2	LP	1	4,000	1.0	BELT	3	4	MERV 13	20"x20"x2"	208	3	60	60	70	1,551	2,300	1,2,3,4,5,6,7,8,9,10,11,12
AC 2	CARRIER	48HCFD24	ON GRADE	KITCHEN	20	228,770	220,060	12.0	400,000/320,000	324,000/260,000	2	LP	1	8,000	1.0	BELT	10	9	MERV 13	16"x25"x2"	208	3	60	71.4	90	1,870	3,100	1,2,3,4,5,6,7,8,9,10,11,12

- REMARKS:
1. PROVIDE WITH MINIMUM MERV 13 AIR FILTERS.
  2. PROVIDE WITH 7-DAY PROGRAMMABLE THERMOSTAT WITH SECURITY LOCKING COVER AND THERMOSTAT SENSOR WITH VENTED SECURITY LOCKING COVER. COORDINATE WITH FACILITY SECURITY CAPTAIN AS TO APPROVE SECURITY LOCKING COVER PRIOR TO ORDERING AND INSTALLATION OF LOCKING DEVICE.
  3. PROVIDE ECONOMIZER CYCLE WITH BAROMETRIC RELIEF DAMPER.
  4. PROVIDE WITH WAFFLE PAD BY MASON INDUSTRY OR EQUAL TO ABSORB VIBRATION.
  5. PROVIDE WITH 14" HIGH ROOF CURB AND INSTALL LEVEL.
  6. PROVIDE DUCT SMOKE DETECTOR IN SUPPLY AIR DUCT DOWNSTREAM OF FILTER FOR SHUTDOWN UPON DETECTION OF SMOKE.
  7. PROVIDE WITH FACTORY FLUE DISCHARGE DEFLECTOR.
  8. PROVIDE PROPANE CONVERSION KIT.
  9. PROVIDE WITH HIGH ALTITUDE CONVERSION KIT.
  10. PROVIDE WITH WINTER START KIT.
  11. PROVIDE WITH MOTORMASTER HEAD PRESSURE CONTROLLER.
  12. PROVIDE WITH TIME GUARD II COMPRESSOR DELAY CONTROL CIRCUIT.

**PUMP SCHEDULE**

SYMBOL	MANUFACTURER	MODEL NUMBER	PUMP TYPE	AREA SERVED	GPM	HEAD (FT)	HP	MOTOR RPM	ELECTRICAL			WEIGHT (LBS)	REMARKS
									VOLTS	HERTZ	PHASE		
P 1	B & G	SERIES 1510-2BC	BASE MOUNTED END SUCTION CENTRIFUGAL PUMP	WATER STORAGE TANK	375	240	40	3550	208	60	3	2300	1 2 3 4

- REMARKS:
1. PROVIDE PUMP CONTROL PANEL.
  2. PROVIDE WITH END SUCTION PUMP SYSTEM WHICH CONSIST OF:
    - a. B&G BASE MOUNTED SERIES 1510 PUMP.
    - b. B&G TRIPLE DUTY VALVE.
    - c. B&G SUCTION DIFFUSER.
  3. REFER TO 1/M2.2 FOR MORE INFORMATION.
  4. REFER TO GENERAL NOTE #2 3&4 ON 1/M2.2 FOR SEQUENCE OF OPERATION OF PUMP.

**UNIT HEATER SCHEDULE**

SYMBOL	MANUFACTURER	MODEL NUMBER	INSTALLATION	AREA SERVED	CFM	HEATING CAPACITY (KW)	MOTOR HP	MOTOR RPM	ELECTRICAL			WEIGHT (LBS)	REMARKS
									VOLTS	HERTZ	PHASE		
UH 1	REZNOR	EGHB SIZE 10	SUSPENDED	PUMP ROOM	700	10	1/3	1550	208	60	3	45	1 2 3 4

- REMARKS:
1. PROVIDE WITH MANUFACTURER'S 208V/3PH/60HZ SUPPLY VOLTAGE (AK5).
  2. PROVIDE MANUFACTURER'S WALL MOUNTED THERMOSTAT WITH 24V RELAY AND TRANSFORMER (CL1A & BT1). PROVIDE WITH LOCKING COVERS.
  3. PROVIDE MANUFACTURER'S MOUNTING BRACKET. REFER TO ARCHITECTURAL DETAIL 8/A8.3 FOR MOUNTING OF THE UNIT HEATER FOR TYPE OF MOUNTING BRACKET.
  4. PROVIDE MANUFACTURER'S DISCONNECT SWITCH, 40A (BA14).

**MAKE UP AIR UNIT SCHEDULE**

SYMBOL	MANUFACTURER	MODEL	LOCATION	AREA SERVED	CFM	ESP	RPM	HP	ELECTRICAL DATA			HEATING MODULE					COOLING MODULE					WEIGHT (LBS)	REMARKS								
									VOLT	PHASE	HERTZ	MCA	MOCOP	HEATING TYPE	GAS TYPE	INPUT (BTU/HR)	OUTPUT (BTU/HR)	EFFICIENCY	LAT (F)	TEMP. RISE (F)	GAS PRESSURE			COOLING TYPE	EVAP COOLING MEDIA	EVAP FILTERS	EVAP COOLING CONTROL	EVAP LAT (F)	EVAP EAT (F)	REQUIRED FLOW (GPM)	
MUA 1	GREENHECK	IGX-118-H32-S	ON GRADE	HOODS	7,914	1.5	1,074	7.5	208	3	60	35.3	60	INDIRECT	LP	1,050,000	840,000	80%	95.9	96.9	MIN 10 IN. WG	MAX 0.5 PSI	EVAPORATIVE	CELDEK	2" ALUM. MESH	RECIRC. PUMP	71.7/70.2	83.7/70.2	1.4	3,600	1 2 3 4 5 6 7 8 9

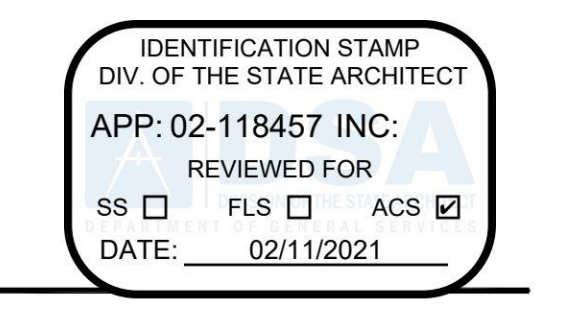
- REMARKS:
1. FEATURES INCLUDE:
    1. PREMIUM EFFICIENCY MOTOR.
    2. INDIRECT LP GAS HEATING.
    3. EVAPORATIVE COOLING MANUFACTURED BY CELDEK WITH RE-CIRCULATING PUMP AND EVAPORATIVE COOLING SUPPORT.
    4. OUTDOOR INTAKE POSITION AT END.
    5. HORIZONTAL DISCHARGE POSITION.
    6. RIGHT HAND SIDE ACCESS WHEN LOOKING INTO THE UNIT INTAKE IN THE DIRECTION OF AIRFLOW.
  2. PROVIDE WITH MANUFACTURER'S CURB.
  3. PROVIDE WAFFLE PAD BY MASON INDUSTRY TO ABSORB VIBRATION.
  4. PROVIDE WITH MANUFACTURER'S 2" ALUMINUM MESH FILTERS.
  5. PROVIDE DUCT SMOKE DETECTOR IN SUPPLY AIR DUCT DOWNSTREAM OF FILTER FOR SHUTDOWN UPON DETECTION OF SMOKE.
  6. VFD PROVIDED BY HALTON HOOD MANUFACTURER. COORDINATE WITH HALTON HOOD MANUFACTURER. SEE KITCHEN PLAN K6.4 FOR DEMAND CONTROL VENTILATION DIAGRAM. PROVIDE THE REQUIRED ACCESSORIES TO ENSURE MAKE UP AIR FAN MOTOR IS VFD READY AND COMPATIBLE. COORDINATE WITH MANUFACTURER AS TO THE ACCESSORIES REQUIRED FOR VFD COMPATIBILITY.
  7. PROVIDE MANUFACTURER'S TSCP CONTROL PANEL. SEE M2.1 FOR LOCATION. COORDINATE WITH MANUFACTURER FOR WIRING DIAGRAM. PROVIDE WITH LOCKING COVERS.
  8. PROVIDE WITH NEMA 3R DISCONNECT SWITCH.
  9. INTERLOCK WITH EF-1 AND EF-2. SEE K6.4 FOR WIRING DIAGRAM INFORMATION. CONTRACTOR TO PROVIDE ALL THE REQUIRED RELAYS AND CONTACTORS TO INTERLOCK EF-1, EF-2 AND MUA-1.

**SUPPLY/RETURN/EXHAUST CEILING GRILLE SCHEDULE**

SYMBOL	DESCRIPTION	MANUFACTURER & MODEL NO.	TYPE	NECK SIZES	MODULE SIZES	AIRFLOW RANGE (CFM)	MAX N.C.	MAX PD IN W.C.	REMARKS
A	CEILING SUPPLY/RETURN/EXHAUST GRILLE	TITUS SG-1500FL	SURFACE MOUNT	6"x6"	8"x8"	0-93	17	0.107	MINIMUM SECURITY SUPPLY GRILLES. PROVIDE WITH AG-15-AA STEEL OPPOSED BLADE DAMPER. SLOT OPERATED FROM FACE OF THE GRILLE.
B	CEILING SUPPLY/RETURN/EXHAUST GRILLE	TITUS SG-1500FL	SURFACE MOUNT	8"x8"	10"x10"	0-178	19	0.107	
C	CEILING SUPPLY/RETURN/EXHAUST GRILLE	TITUS SG-1500FL	SURFACE MOUNT	9"x9"	12"x12"	179-230	20	0.107	
D	CEILING SUPPLY/RETURN/EXHAUST GRILLE	TITUS SG-1500FL	SURFACE MOUNT	12"x12"	14"x14"	231-428	23	0.107	
E	CEILING SUPPLY/RETURN/EXHAUST GRILLE	TITUS SG-1500FL	SURFACE MOUNT	16"x16"	18"x18"	429-787	25	0.107	
F	CEILING SUPPLY/RETURN/EXHAUST GRILLE	TITUS SG-1500FL	SURFACE MOUNT	18"x18"	20"x20"	788-1007	26	0.107	
G	CEILING SUPPLY/RETURN/EXHAUST GRILLE	TITUS SG-1500FL	SURFACE MOUNT	20"x20"	22"x22"	1008-1255	27	0.107	
H	CEILING SUPPLY/RETURN/EXHAUST GRILLE	TITUS SG-1500FL	SURFACE MOUNT	24"x24"	26"x26"	1256-1830	28	0.107	
I	CEILING SUPPLY/RETURN/EXHAUST GRILLE	TITUS SG-1500FL	SURFACE MOUNT	26"x26"	28"x28"	1831-2158	29	0.107	
J	CEILING SUPPLY/RETURN/EXHAUST GRILLE	TITUS SG-1500FL	SURFACE MOUNT	30"x30"	32"x32"	2159-2896	30	0.107	

**AIR BALANCE SCHEDULE**

SYMBOL	SUPPLY (CFM)	RETURN (CFM)	OSA (CFM)	EXHAUST (CFM)
AC-1 (DINING AREA)	4,000	2,780	1,551	-
AC-2 (DINING AREA)	6,000	4,550	1,870	-
MUA-1 (HOODS 52A, 52B, 71A & 71B)	-	-	7,914	-
EF-1 (HOODS 71A & 71B)	-	-	-	5,612
EF-2 (HOODS 52A & 52B)	-	-	-	4,423
EF-3 (DISHWASHER)	-	-	-	600
EF-4 (TRAY/POT WASHING AREA)	-	-	-	300
EF-5 (STAFF & INMATE RR, & JAN. RM)	-	-	-	300
<b>TOTAL</b>	<b>10,000</b>	<b>7,330</b>	<b>11,335</b>	<b>11,235</b>
BUILDING POSITIVE PRESSURE: +100 CFM				



State of California Department of General Services Real Estate Services Division  
**DGS**  
 GENERAL SERVICES  
**Project Management Development Branch**  
 707 3rd St, Fourth Floor West Sacramento, CA 95605  
 Project Director: Suhas Karke (916) 443-9848 (Phone) (916) 376-1677 (Fax) www.dgs.ca.gov  
 CALFIRE Project Director: Jonathan Pike (916) 445-4626 (Phone)

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 800 VAN NESS AVENUE, SUITE 200 TORRANCE, CALIFORNIA 90501 PH (310) 212-0444 FAX (310) 212-5272

JCCA #18011



Issue

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Project  
**ISHI CONSERVATION CAMP, REPLACE KITCHEN**  
 00000000004673

Supervisor	Designed	Drawn	Checked

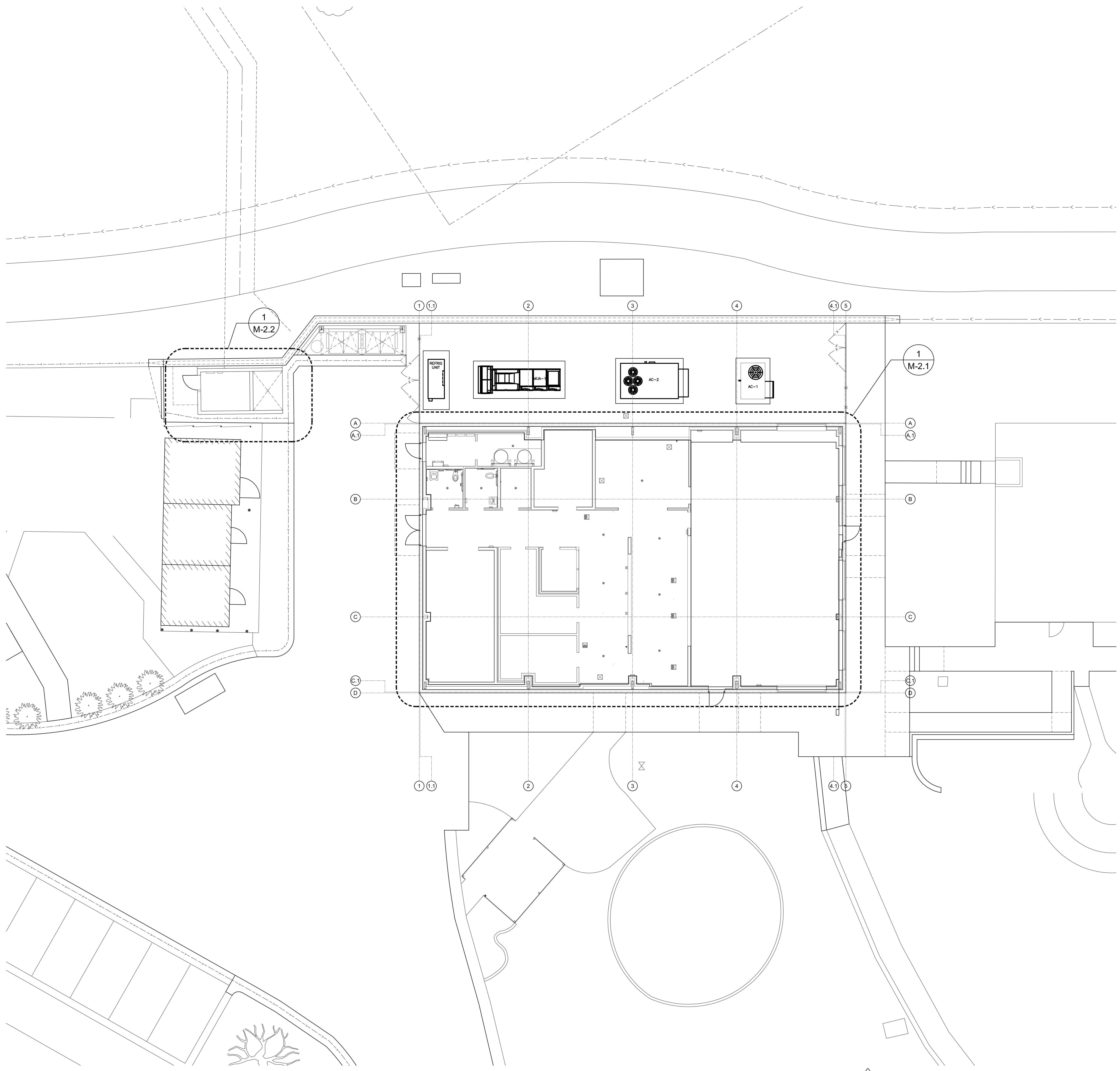
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Sheet Title  
**MECHANICAL SCHEDULE**

Reference North:

Sheet Scale: As Noted  
 Sheet Number: **M0.2**

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1 MECHANICAL SITE PLAN

IDENTIFICATION STAMP  
 DIV. OF THE STATE ARCHITECT  
 APP: 02-118457 INC.  
 REVIEWED FOR  
 SS  FLS  ACS   
 DATE: 02/11/2021

OFFICE OF THE STATE FIRE MARSHAL  
 APPROVED FIRE PLAN ONLY  
  
 Approval of this plan book is to authorize or approve any construction or installation from applicable regulations. This approval is subject to field inspection. Only set of approved plans shall be available on the project site at all times.

State of California  
 Department of General Services  
 Real Estate Services Division  
  
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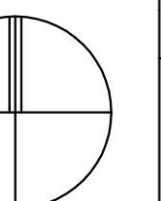
Project  
**ISHI**  
**CONSERVATION**  
**CAMP, REPLACE**  
**KITCHEN**  
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Supervisor	Designed	Drawn	Checked

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Sheet Title  
**MECHANICAL**  
**SITE PLAN**

DSA Building Number	Work Order
-	-

Reference North	Sheet Scale
	As Noted
	Sheet Number
	<b>M1.1</b>

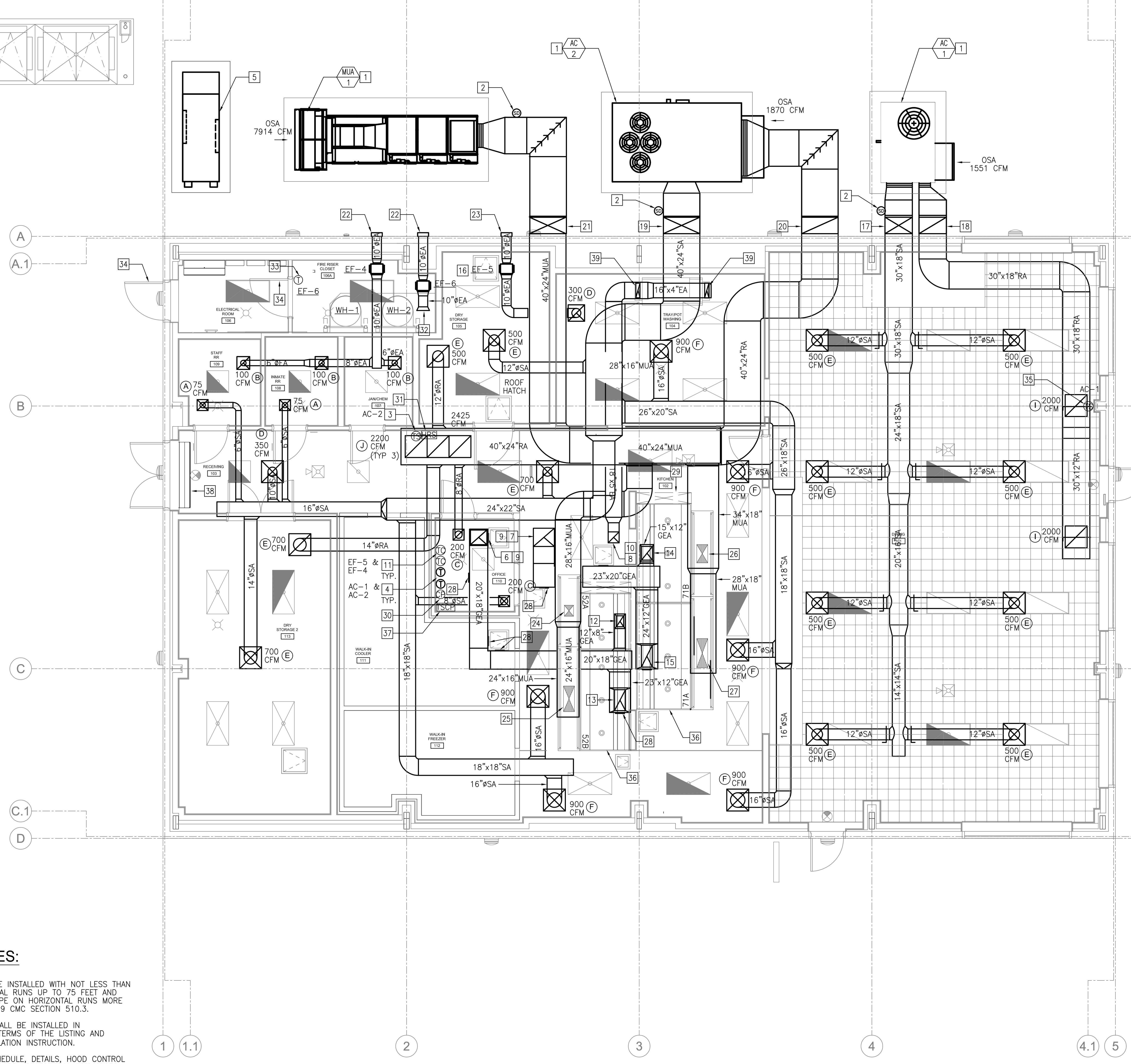
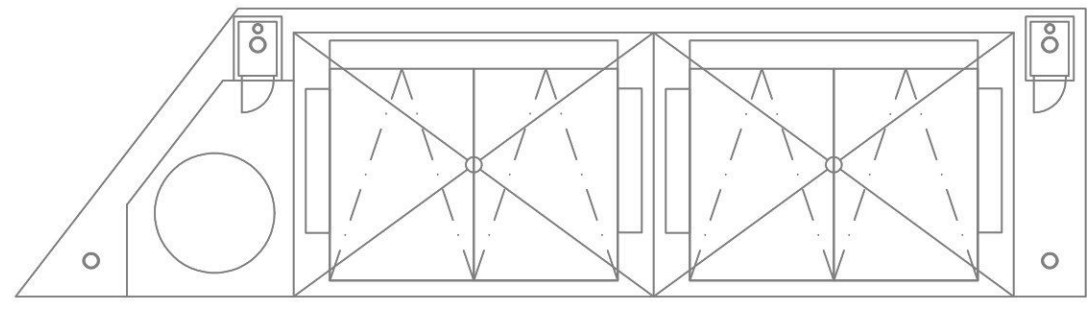
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NEW WORK KEYNOTES (CONT.):

- 38 AIR CURTAIN FOR REFERENCE ONLY. SEE KITCHEN PLAN K2.1 FOR MORE INFORMATION.
- 39 16"x4" STAINLESS STEEL DUCT DOWN TO DISH MACHINE VENT COLLAR. TRANSITION AS REQUIRED TO FIT DISH MACHINE VENT COLLAR.

NEW WORK KEYNOTES:

- 1 ANCHOR NEW HVAC UNIT TO CONCRETE PAD.
- 2 INSTALL NEW SMOKE DETECTOR IN UNIT'S SUPPLY AIR DUCTWORK. SMOKE DETECTOR SHALL SHUTDOWN UNIT UPON DETECTION OF SMOKE. PROVIDE WITH WEATHER COVER.
- 3 ZONE TEMPERATURE SENSOR MOUNTED 72" ABOVE FINISH FLOOR. PROVIDE VENTED ENCLOSURE WITH LOCKABLE COVERS
- 4 PROGRAMMABLE THERMOSTAT. MOUNT TOP OF THERMOSTAT 48" AFF. PROVIDE WITH LOCKABLE COVERS.
- 5 REFRIGERATION EQUIPMENT. FOR REFERENCE ONLY. SEE K5.1 AND K5.2 FOR MORE INFORMATION.
- 6 20"x18" GREASE EXHAUST DUCT UP TO EF-2. SEE SHEET M3.1 FOR CONTINUATION. SEE GENERAL NOTE 1 THIS SHEET FOR SLOPE REQUIREMENT.
- 7 23"x20" GREASE EXHAUST DUCT UP TO EF-1. SEE SHEET M3.1 FOR CONTINUATION. SEE GENERAL NOTE 1 THIS SHEET FOR SLOPE REQUIREMENT.
- 8 12"x12" EXHAUST DUCT UP TO EF-3. SEE SHEET M3.1 FOR CONTINUATION.
- 9 GREASE EXHAUST AIR DUCT WRAPPED IN 2-HOUR RATED GREASE DUCT WRAP BY 3M MANUFACTURER OR EQUAL. CSFM LISTING NUMBER 2440-0941:112. INSTALL IN ACCORDANCE WITH MANUFACTURER'S INSTALLATION GUIDELINES.
- 10 EXHAUST DUCT FROM DISHWASHER HOOD COLLAR ALL WAY TO EF-3 EXHAUST OPENING SHALL BE MADE OF STAINLESS STEEL DUE TO MOISTURE. SLOPE EXHAUST DUCT AT 1% TOWARDS DISHWASHER EXHAUST HOOD COLLAR.
- 11 TIME CLOCK MOUNTED ON THE WALL. MOUNT TOP OF TIME CLOCK AT 48"A.F.F. PROVIDE WITH LOCKABLE COVERS.
- 12 12"x8" GREASE EXHAUST AIR DUCT DOWN TO HOOD COLLAR OPENING OF HOOD 52A. PROVIDE REQUIRED TRANSITION TO FIT HOOD COLLAR OPENING.
- 13 23"x12" GREASE EXHAUST AIR DUCT DOWN TO HOOD COLLAR OPENING OF HOOD 52B. PROVIDE REQUIRED TRANSITION TO FIT HOOD COLLAR OPENING.
- 14 24"x12" GREASE EXHAUST AIR DUCT DOWN TO HOOD COLLAR OPENING OF HOOD 71A. PROVIDE REQUIRED TRANSITION TO FIT HOOD COLLAR OPENING.
- 15 15"x12" GREASE EXHAUST AIR DUCT DOWN TO HOOD COLLAR OPENING OF HOOD 71B. PROVIDE REQUIRED TRANSITION TO FIT HOOD COLLAR OPENING.
- 16 PROVIDE 20"x20" SECURITY ACCESS DOOR WITH LOCKING DEVICE TO SERVICE THE EXHAUST FAN.
- 17 30"x18" SUPPLY AIR DUCT FROM AC-1 UP AGAINST THE WALL TO ABOVE THE CEILING HEIGHT. SEE 2/A4.1 KEYNOTE 23.03 FOR REFERENCE. PROVIDE WITH EXTERNAL DUCT INSULATION.
- 18 30"x18" RETURN AIR DUCT FROM AC-1 UP AGAINST THE WALL TO ABOVE THE CEILING HEIGHT. SEE 2/A4.1 KEYNOTE 23.03 FOR REFERENCE. PROVIDE WITH EXTERNAL DUCT INSULATION.
- 19 40"x24" SUPPLY AIR DUCT FROM AC-2 UP AGAINST THE WALL TO ABOVE THE CEILING HEIGHT. SEE 2/A4.1 KEYNOTE 23.03 FOR REFERENCE. PROVIDE WITH EXTERNAL DUCT INSULATION.
- 20 40"x24" RETURN AIR DUCT FROM AC-2 UP AGAINST THE WALL TO ABOVE THE CEILING HEIGHT. SEE 2/A4.1 KEYNOTE 23.03 FOR REFERENCE. PROVIDE WITH EXTERNAL DUCT INSULATION.
- 21 40"x24" MAKE UP AIR DUCT FROM MUA-1 UP AGAINST THE WALL TO ABOVE THE CEILING HEIGHT. SEE 2/A4.1 KEYNOTE 23.03 FOR REFERENCE. PROVIDE WITH EXTERNAL DUCT INSULATION.
- 22 12"x10" EXHAUST WALL LOUVER INSTALLED ABOVE THE CEILING FOR EF-4 AND EF-6. PROVIDE WITH BIRDSCREEN ON THE OUTSIDE OF THE LOUVER.
- 23 12"x10" EXHAUST WALL LOUVER INSTALLED ABOVE THE CEILING FOR EF-5. PROVIDE WITH BIRDSCREEN ON THE OUTSIDE OF THE LOUVER.
- 24 12"x10" MUA DUCT DOWN TO HOOD 52A MUA PLENUM OPENING. PROVIDE WITH MANUAL VOLUME DAMPER TO BE BALANCED TO 896 CFM.
- 25 28"x12" MUA DUCT DOWN TO HOOD 52B MUA PLENUM OPENING. PROVIDE WITH MANUAL VOLUME DAMPER TO BE BALANCED TO 2536 CFM.
- 26 20"x12" MUA DUCT DOWN TO HOOD 71B MUA PLENUM OPENING. PROVIDE WITH MANUAL VOLUME DAMPER TO BE BALANCED TO 1723 CFM.
- 27 32"x12" MUA DUCT DOWN TO HOOD 71A MUA PLENUM OPENING. PROVIDE WITH MANUAL VOLUME DAMPER TO BE BALANCED TO 2759 CFM.
- 28 PROVIDE AND INSTALL 14"x14" CLEAN OUT ACCESS.
- 29 LOCATION OF VFD CABINET ENCLOSURE FOR REFERENCE ONLY. SEE KITCHEN PLAN K6.4 FOR MORE INFORMATION.
- 30 MARVEL CONTROL PANEL FOR REFERENCE ONLY. SEE KITCHEN K2.2 ITEM 17, K2.1 FOR EXACT LOCATION, AND K6.4 FOR MORE INFORMATION AND RECOMMENDED MOUNTING HEIGHT.
- 31 HOOD ROOM TEMPERATURE SENSOR PROVIDED BY HOOD MANUFACTURER AND INSTALLED WIRED BY CONTROLS/ELECTRICAL CONTRACTOR. SEE SPACE TEMPERATURE SENSOR DETAIL ON K6.4 FOR MORE INFORMATION AND RECOMMENDED MOUNTING HEIGHT. PROVIDE WITH LOCKABLE COVERS.
- 32 OPEN END EXHAUST AIR DUCT. PROVIDE WITH 12"x10" BELL MOUTH OPENING WITH BIRD SCREEN.
- 33 THERMOSTAT FOR EF-6. MOUNT TOP OF THERMOSTAT AT 48" ABOVE FINISH FLOOR. PROVIDE WITH LOCKABLE COVERS.
- 34 LOUVERED DOORS. SEE ARCHITECTURAL PLAN FOR SIZE AND LOCATION. PROVIDE BIRDSCREEN ON THE EXTERIOR AND INTERIOR SIDE OF THE LOUVERS.
- 35 ZONE TEMPERATURE SENSOR MOUNTED 80" ABOVE FINISH FLOOR. PROVIDE VENTED ENCLOSURE WITH LOCKABLE COVERS
- 36 SEE 2/M2.2 FOR HOOD VENTILATION SYSTEM SEQUENCE OF OPERATION. REFER TO KITCHEN PLAN K6.4 FOR MARVEL CONTROL PANEL DIAGRAM AND INFORMATION
- 37 MAKE UP AIR UNIT (MUA-1) REMOTE CONTROL PANEL. REFER TO MANUFACTURER'S INSTALLATION GUIDELINES FOR WIRING DIAGRAM. MOUNT BOTTOM OF CONTROL PANEL AT 48" A.F.F. PROVIDE WITH LOCKABLE COVERS.

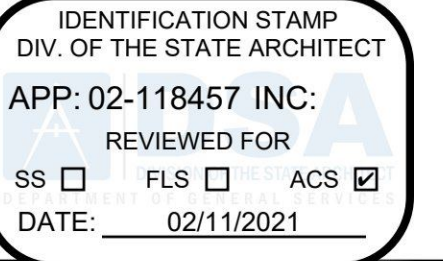


GENERAL NOTES:

- 1. GREASE DUCTS SHALL BE INSTALLED WITH NOT LESS THAN 2% SLOPE ON HORIZONTAL RUNS UP TO 75 FEET AND NOT LESS THAN 1% SLOPE ON HORIZONTAL RUNS MORE THAN 75 FEET. PER 2019 CMC SECTION 510.3.
- 2. LISTED GREASE DUCT SHALL BE INSTALLED IN ACCORDANCE WITH THE TERMS OF THE LISTING AND MANUFACTURER'S INSTALLATION INSTRUCTION.
- 3. FOR EXHAUST HOOD SCHEDULE, DETAILS, HOOD CONTROL PANEL, HOOD EQUIPMENT VFD, MECHANICAL GAS VALVE, AND WIRING DIAGRAM INFORMATION SEE KITCHEN PLAN SHEETS K6.2 THRU K6.4

MECHANICAL FLOOR PLAN

SCALE: 0 1 2 4 FEET 8  
1/4" = 1'-0"



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Real Estate Services Division  
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Issue No.	Date	Description
1	02/08/2019	DESIGN DEVELOPMENT
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3	04/10/2020	95% WORKING DRAWINGS
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5	08/25/2020	AHJ RESUBMITTAL
6	01/05/2021	SFM RESUBMITTAL

Project  
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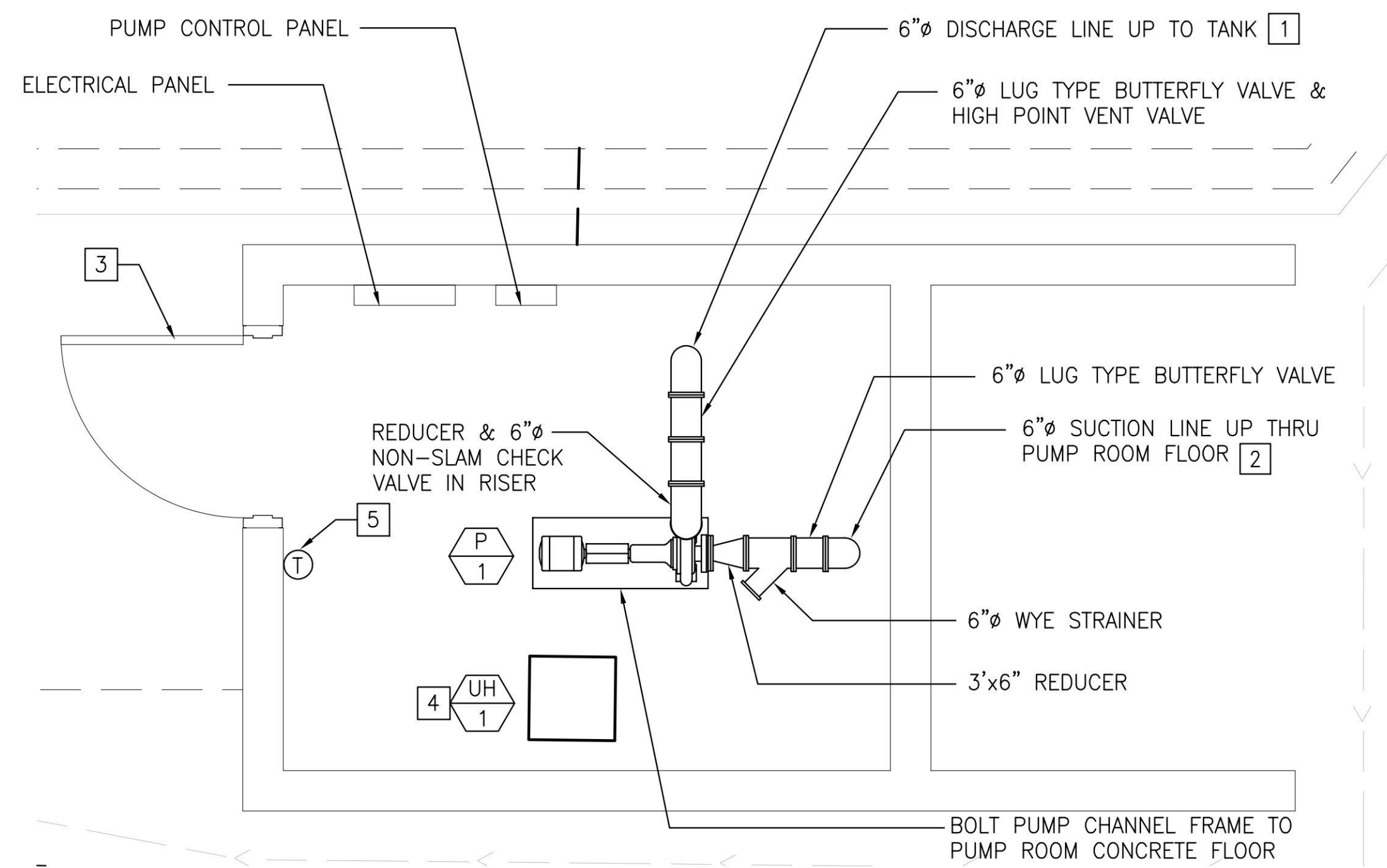
Supervisor	Designed	Drawn	Checked

File Date: 01/08/2021 Vault File Number: -

Sheet Title  
**MECHANICAL FLOOR PLAN**

DSA Building Number: - Work Order: -

Reference North: Sheet Scale: As Noted  
Sheet Number: **M2.1**



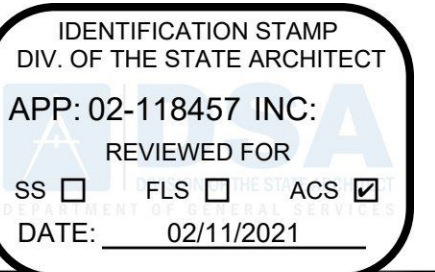
1 ENLARGED MECHANICAL PUMP HOUSE FLOOR PLAN  
SCALE: 0 1 2 3 FEET 4  
1/2" = 1'-0"

**NEW WORK KEYNOTES:**

- FOR CONTINUATION AND CONNECTION TO 6" FIRE WATER FOR THE DISCHARGE PUMP, SEE CIVIL SHEET C4.1A, C4.4, AND C8.1.
- FOR CONTINUATION AND CONNECTION TO 6" FIRE WATER FOR THE SUCTION PUMP, SEE CIVIL SHEET C4.1A AND C4.4.
- HI/LO LOUVERED DOOR, SEE ARCHITECTURAL FOR SIZE. PROVIDE BIRDSCREEN ON THE EXTERIOR AND INTERIOR SIDE OF THE LOUVERS.
- PROVIDE AND INSTALL ELECTRIC UNIT HEATER (UH-1). REFER TO ARCHITECTURAL DETAIL 8/A8.3 FOR MOUNTING REQUIREMENT PRIOR TO INSTALLATION.
- THERMOSTAT MOUNTED ON THE WALL. INSTALL TOP OF THERMOSTAT 48" ABOVE FINISH FLOOR. PROVIDE WITH LOCKING COVERS.

**GENERAL NOTES:**

- CONTRACTOR SHALL PREPARE AND SUBMIT SEQUENCE OF OPERATION SUBMITTAL COMPLETE WITH PUMP CONTROL PANEL, WIRING DIAGRAM AND COMPONENTS FOR A COMPLETE OPERATIONAL SYSTEM OF THE PUMP SYSTEM FOR APPROVAL.
- REFER TO CIVIL PLAN C8.1 FOR TANK DETAIL INFORMATION FOR REFERENCE.
- REFER TO CIVIL PLAN 7/C8.2 FOR SEQUENCE OF OPERATION OF PUMP.
- CONTROL CONTRACTOR TO PUT A SUBMITTAL TOGETHER FOR REVIEW OF WIRING DIAGRAM FOR THE OPERATION OF PUMP (P-1). PROVIDE THE REQUIRED COMPONENTS AND CONNECTION FOR PUMP TO OPERATE BASED ON WATER SENSOR LEVEL ON 7/C8.2.



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File Date: 01/08/2021  
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Sheet Title  
**ENLARGED MECHANICAL PUMPHOUSE PLAN**

DSA Building Number: -  
Work Order: -

Reference North:   
Sheet Scale: As Noted  
Sheet Number: **M2.2**

**SEQUENCE OF OPERATION FOR EF-3 :**

- DISH MACHINE CONTROL BOX: INTERLOCK WITH EF-3.
- THE EXHAUST FAN (EF-3) WILL RUN WHEN ENABLED VIA INTERLOCK WHEN THE DISH MACHINE IS OPERATING.
- INTERLOCK EXHAUST FAN THROUGH THE DISH MACHINE CONTROL BOX. THE CONTROL BOX HAS A DEDICATED EXTERNAL VENTILATION CONTACTOR FOR INTERLOCK CONNECTION. SEE DISH MACHINE WIRING DIAGRAM PROVIDED WITH THE EQUIPMENT FOR INTERLOCK REQUIREMENTS.

3 DISH MACHINE VENTILATION SYSTEM SEQUENCE OF OPERATIONS  
SCALE: NO SCALE

**M.A.R.V.E.L. Sequence of Operations**

**Overview**  
A sequence of operations is a series of steps required to perform a given task. The DCV system uses the following sequence of operations to control the exhaust hood operation.

**Sequence of Operations**

**Startup & Shutdown**

Operation Step	Details
Startup	<ul style="list-style-type: none"> <li>Turns exhaust system on.</li> <li>Can be started by: <ul style="list-style-type: none"> <li>24/7 pre-programmed schedule.</li> <li>The building management system or via an internet connection remotely.</li> <li>Using a locally mounted on/off switch.</li> <li>Reaching a pre-determined IR Index or duct temperature level.</li> <li>Pressing the override button.</li> </ul> </li> <li>After startup, enters Idle mode.</li> <li><b>Minimum Run Time</b> A hood that becomes active will always run the exhaust fan for a minimum of 15 minutes before shutting the exhaust fan down. This is done prevent the possibility of an exhaust fan being forced to start and stop frequently.</li> </ul>
Shutdown	<ul style="list-style-type: none"> <li>Turns system off.</li> <li>Can be shutdown by any of the parameters listed in the Startup step (above) except the override button.</li> </ul>
Idle Mode	<ul style="list-style-type: none"> <li>System starts up in Idle mode (after startup).</li> <li>Pending until signs of cooking activity sensed from IRIS™ sensors).</li> <li>Minimal exhaust flow captures any appliance-generated heat. Default is 40% of design air flow or as adjusted to meet requirements.</li> <li>After idle mode, enters Cooking.</li> </ul>
Vent Mode	<ul style="list-style-type: none"> <li>Vent Mode is enabled when a hood or hoods are in Cook Mode and the design exhaust airflow of that hood(s) does not reach the minimum turn down of the system's exhaust fan.</li> <li>In Vent Mode previously designated Relief Hoods' dampers will open to allow the exhaust fan to operate at its minimum turn down rate to avoid damage to the fan motor.</li> <li>The relief hood(s) exhaust airflow will make up the difference between the active hood exhaust cfm and the cfm required to meet the exhaust fan's minimum turn down set point.</li> </ul>
Cooking Mode	<ul style="list-style-type: none"> <li>System moves into cooking mode when an IRIS™ sensor detects cooking activities under the hood.</li> <li>Exhaust fan speed increased to design air flow and balancing dampers (if present) adjusts the airflow in the hood to design level to assure sufficient capture and containment.</li> <li>Air flow in the hood is maintained for a predetermined cooking time before returning to the Idle mode.</li> </ul> <p><b>NOTE:</b> If during this time more cooking activities are detected, the cooking timer will be restarted.</p>

M.A.R.V.E.L. Installation Operation & Maintenance Manual 14



Operation Step	Details
Override Mode	<ul style="list-style-type: none"> <li>Used to override pre programmed operation.</li> <li>Two modes: <ol style="list-style-type: none"> <li>Press and hold for 1 second to accelerate the exhaust rate to 100% of the design air flow for a pre-programmed period of time (default 5 minutes).</li> <li>Press and hold for 3 seconds to accelerate the exhaust rate to 100% of the design air flow for a pre-programmed period of time (default 1 hour.) Starts the hood if it has been overridden by a schedule or an off state.</li> </ol> </li> </ul>
Fire Mode	<ul style="list-style-type: none"> <li>If a fire signal is detected in the kitchen, the system triggers a fire alarm and stops the make-up air fan.</li> <li>The exhaust fan will either stop or continue running depending on the local fire code requirements.</li> </ul>
Off Mode	<ul style="list-style-type: none"> <li>Exhaust and make-up air fans stop when no appliances are operating (e.g., turned off and cooled down).</li> </ul>
Airflow Reporting and Replacement Air Control	<ul style="list-style-type: none"> <li>System continuously monitors exhaust airflow at each hood and generates a signal 0 to 10 V proportional to total exhaust airflow as fraction of total design. 0 V - system is off; 7 V - system operates at 70% of design airflow, etc. This signal is used to control Replacement air to maintain building pressurization.</li> </ul>
Alarm and Fault Conditions	<ul style="list-style-type: none"> <li>System constantly monitors various parameters.</li> <li>If any unusual or abnormal condition is detected, an alarm is activated.</li> <li>An alarm indicator can include: <ul style="list-style-type: none"> <li>Indication on HMI (Touch Screen).</li> <li>Email or text message sent to a computer or a mobile device, pager, visual display on a computer screen or through a SCADA interface.</li> </ul> </li> </ul>

**GENERAL NOTES:**

- REFER TO KEYNOTE 36 ON M2.1 FOR REFERENCE.

M.A.R.V.E.L. Installation Operation & Maintenance Manual 15

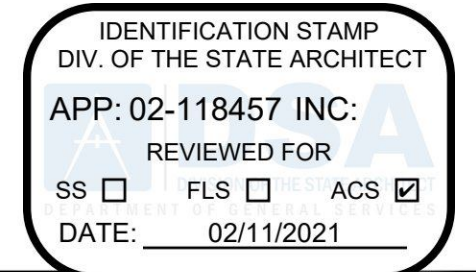


2 HOOD VENTILATION SYSTEM SEQUENCE OF OPERATIONS  
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**NEW WORK KEYNOTES:**

- 1 GREASE EXHAUST FAN EF-1 SERVING HOODS 71A AND 71B.
- 2 GREASE EXHAUST FAN EF-2 SERVING HOODS 52A AND 52B.
- 3 EXHAUST FAN EF-3 SERVING DISHWASHER EXHAUST COLLAR.
- 4 GREASE EXHAUST DUCT DOWN. SEE SHEET M2.1 FOR CONTINUATION AND GREASE DUCT SIZE.
- 5 10"x8" EXHAUST DUCT DOWN. SEE SHEET M2.1 FOR CONTINUATION.
- 6 GREASE EXHAUST AIR DUCT WRAPPED IN 2-HOUR RATED GREASE DUCT WRAP BY 3M MANUFACTURER OR EQUAL. CSFM LISTING NUMBER 2440-0941:112. INSTALL IN ACCORDANCE WITH MANUFACTURER'S INSTALLATION GUIDELINES.
- 7 EXHAUST DUCT FROM DISHWASHER HOOD COLLAR ALL WAY TO EF-3 EXHAUST OPENING SHALL BE MADE OF STAINLESS STEEL DUE TO MOISTURE. SLOPE EXHAUST DUCT AT 1% TOWARDS DISHWASHER EXHAUST HOOD COLLAR.
- 8 ROOF HATCH DOOR.
- 9 CONCENTRIC VENT LOCATION FOR WATER HEATER. FOR REFERENCE ONLY.



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5	08/25/2020	AHJ RESUBMITTAL
6	01/05/2021	SFM RESUBMITTAL

Project  
**ISHI CONSERVATION CAMP, REPLACE KITCHEN**  
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Supervisor	Designed	Drawn	Checked

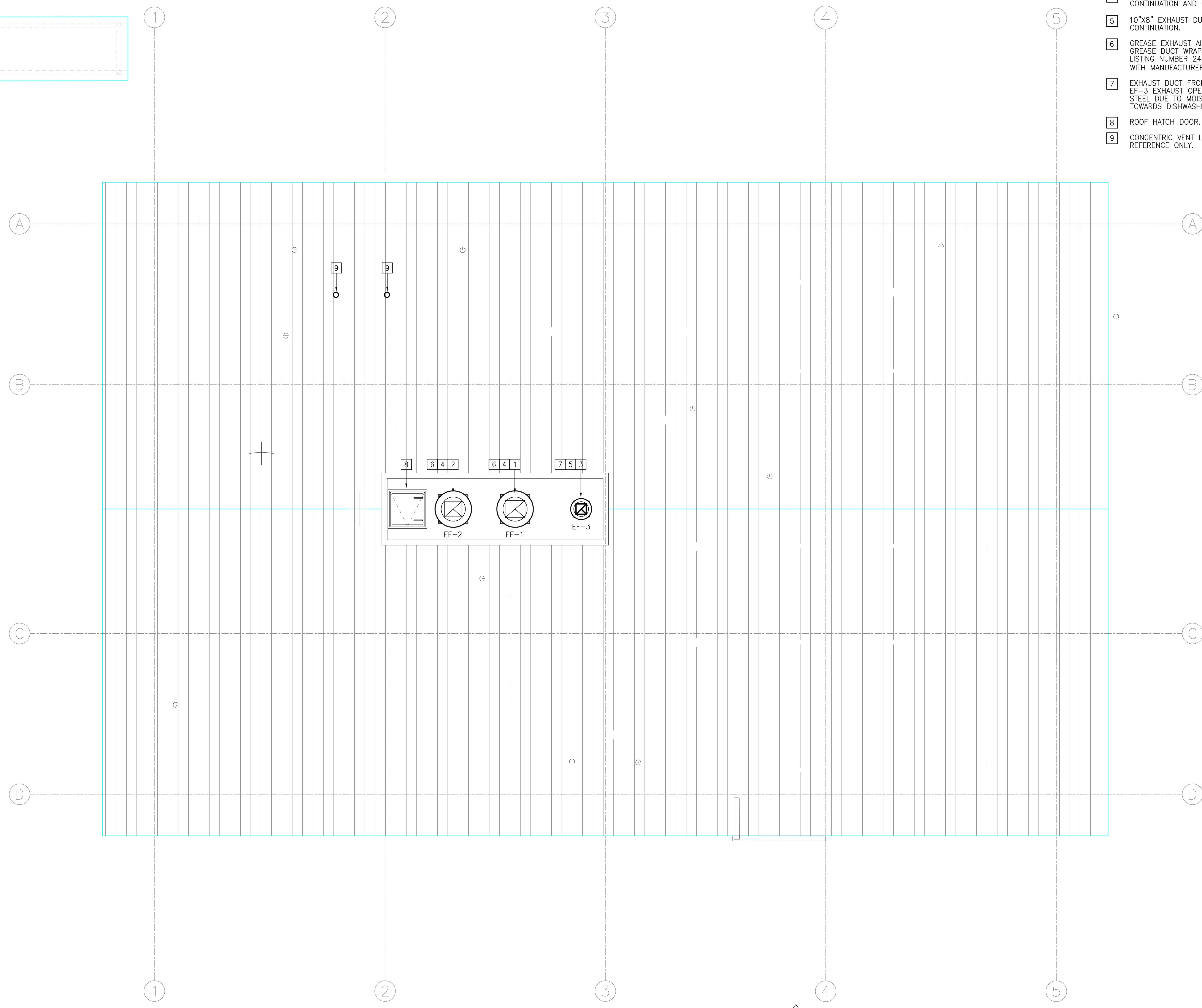
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01/08/2021	-

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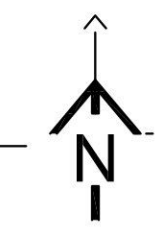
DSA Building Number	Work Order
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Reference North	Sheet Scale
	As Noted
	Sheet Number

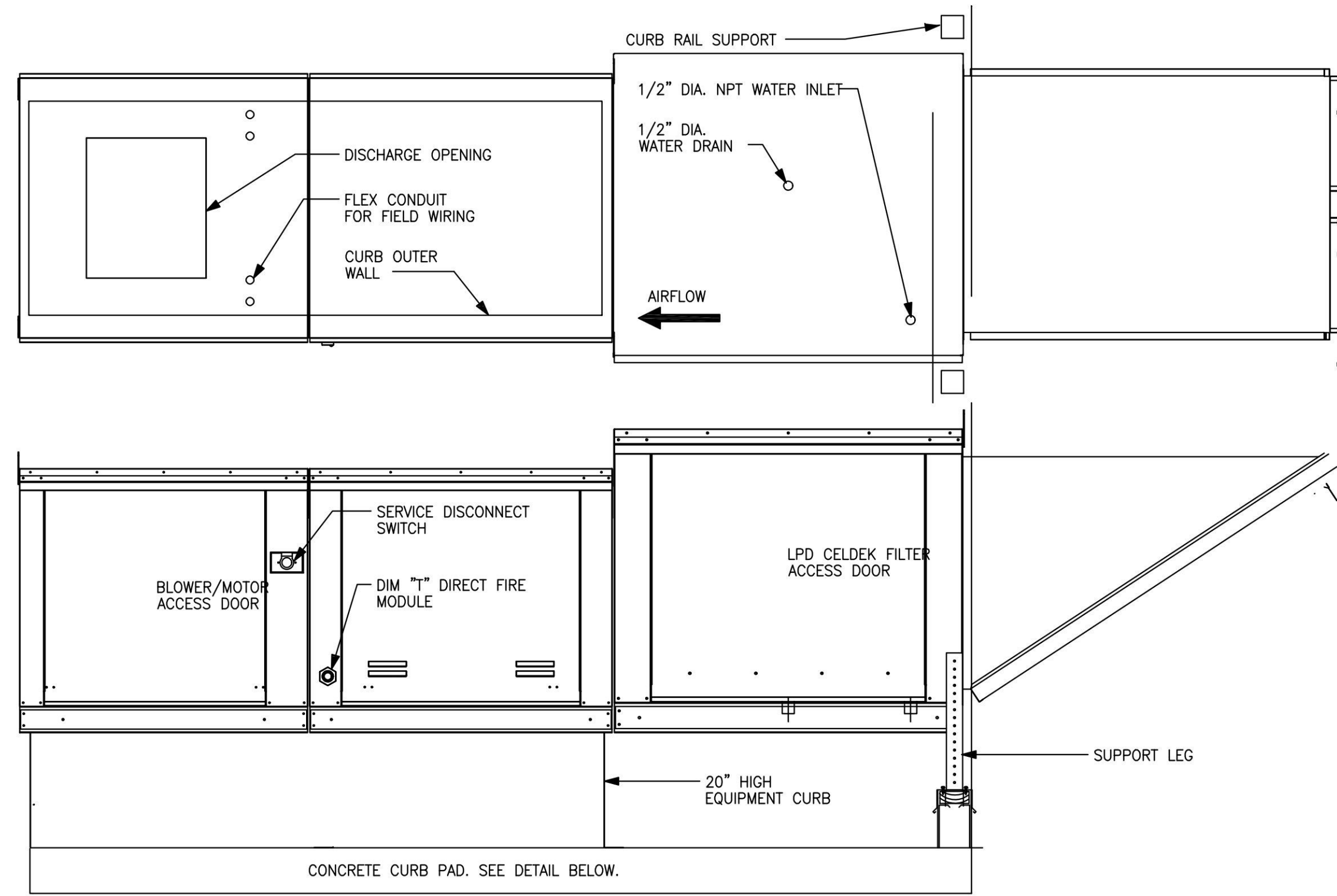
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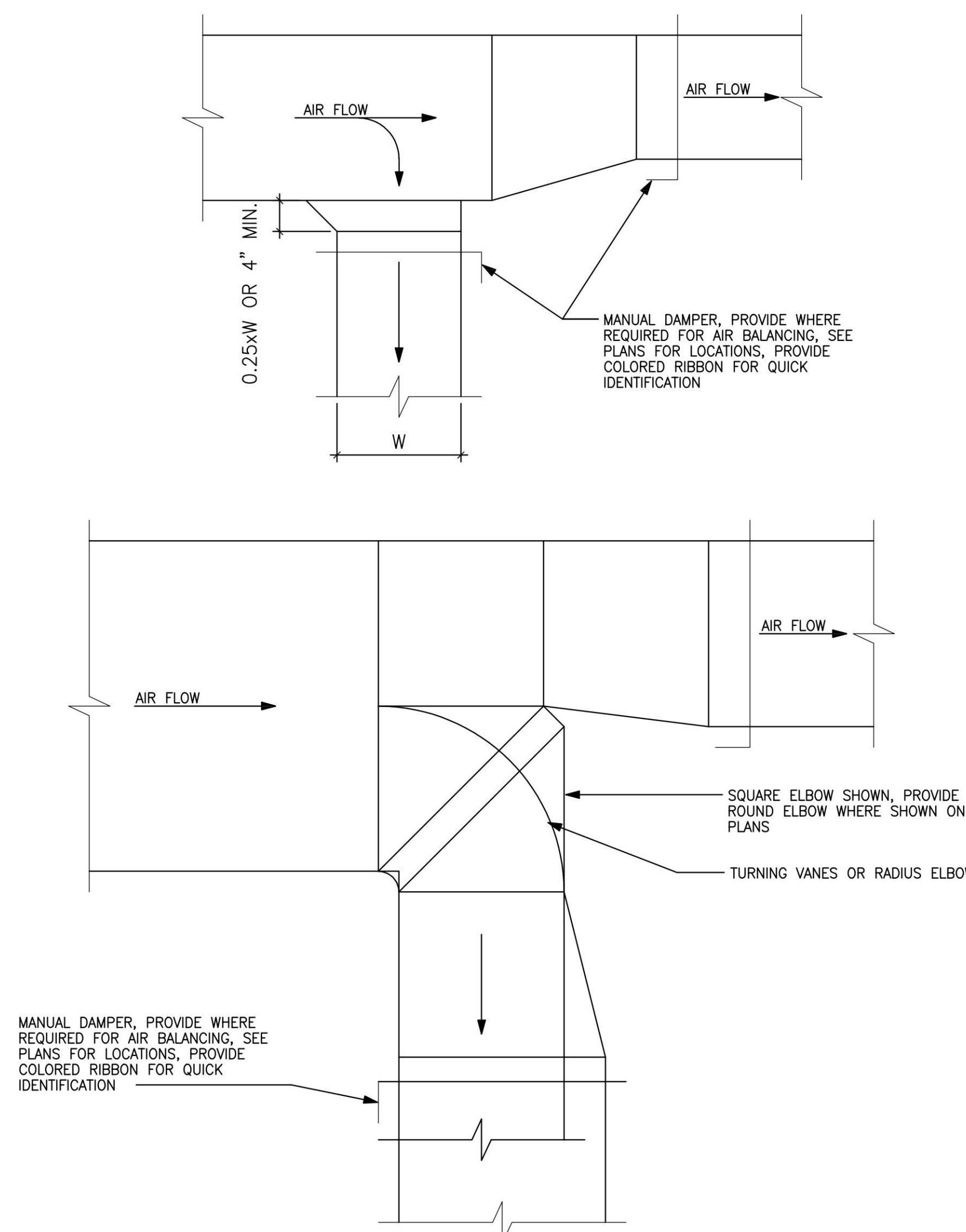
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1/4" = 1'-0"



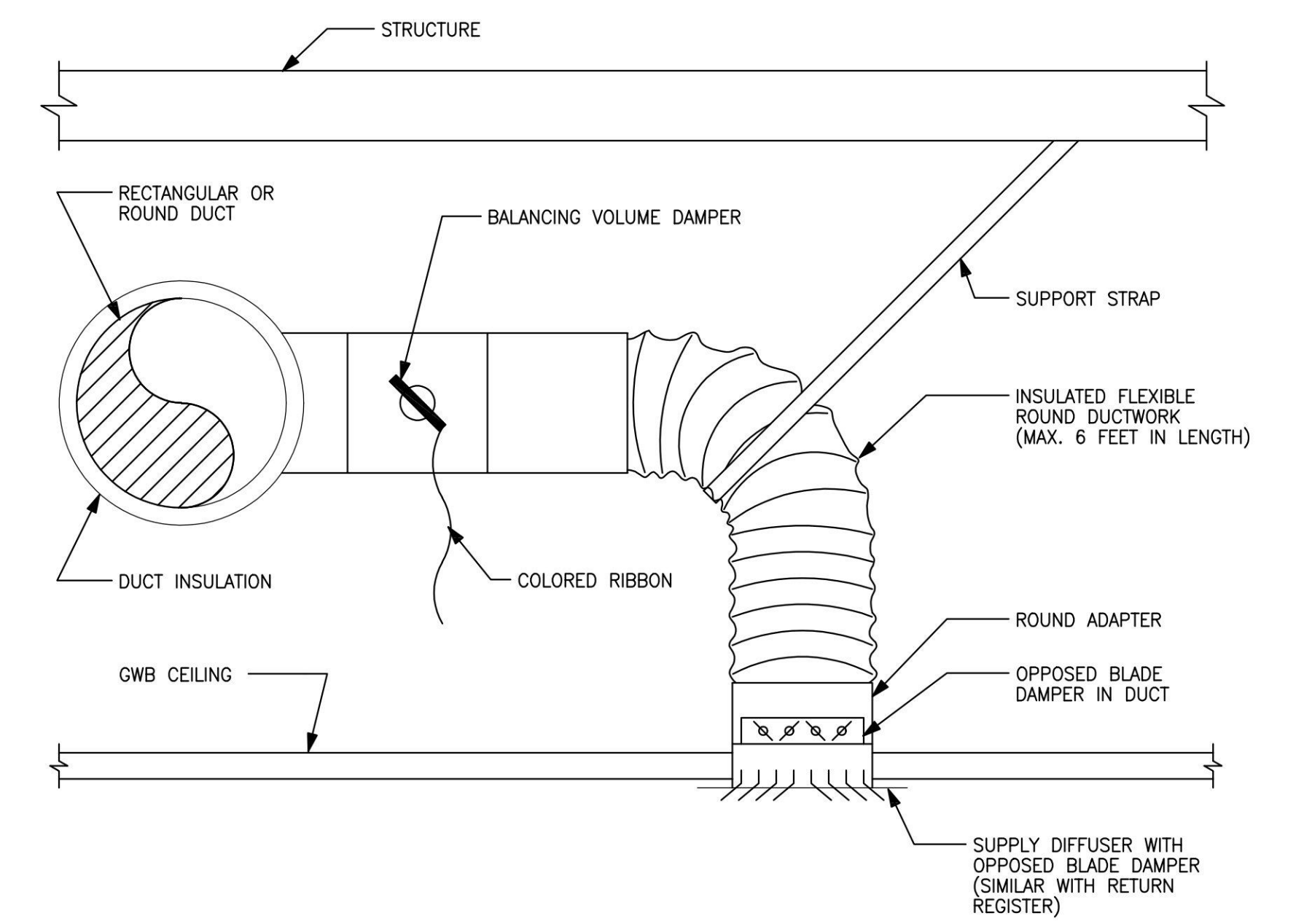
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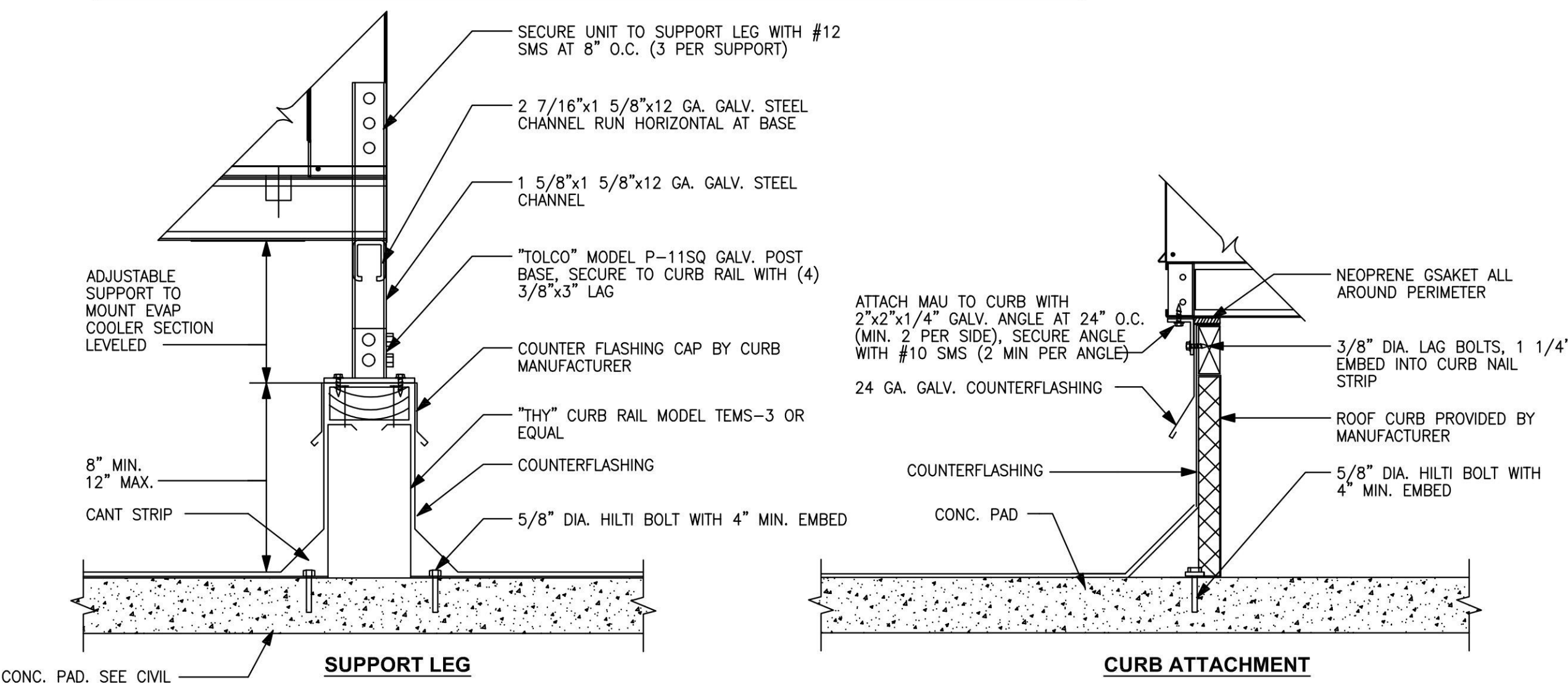
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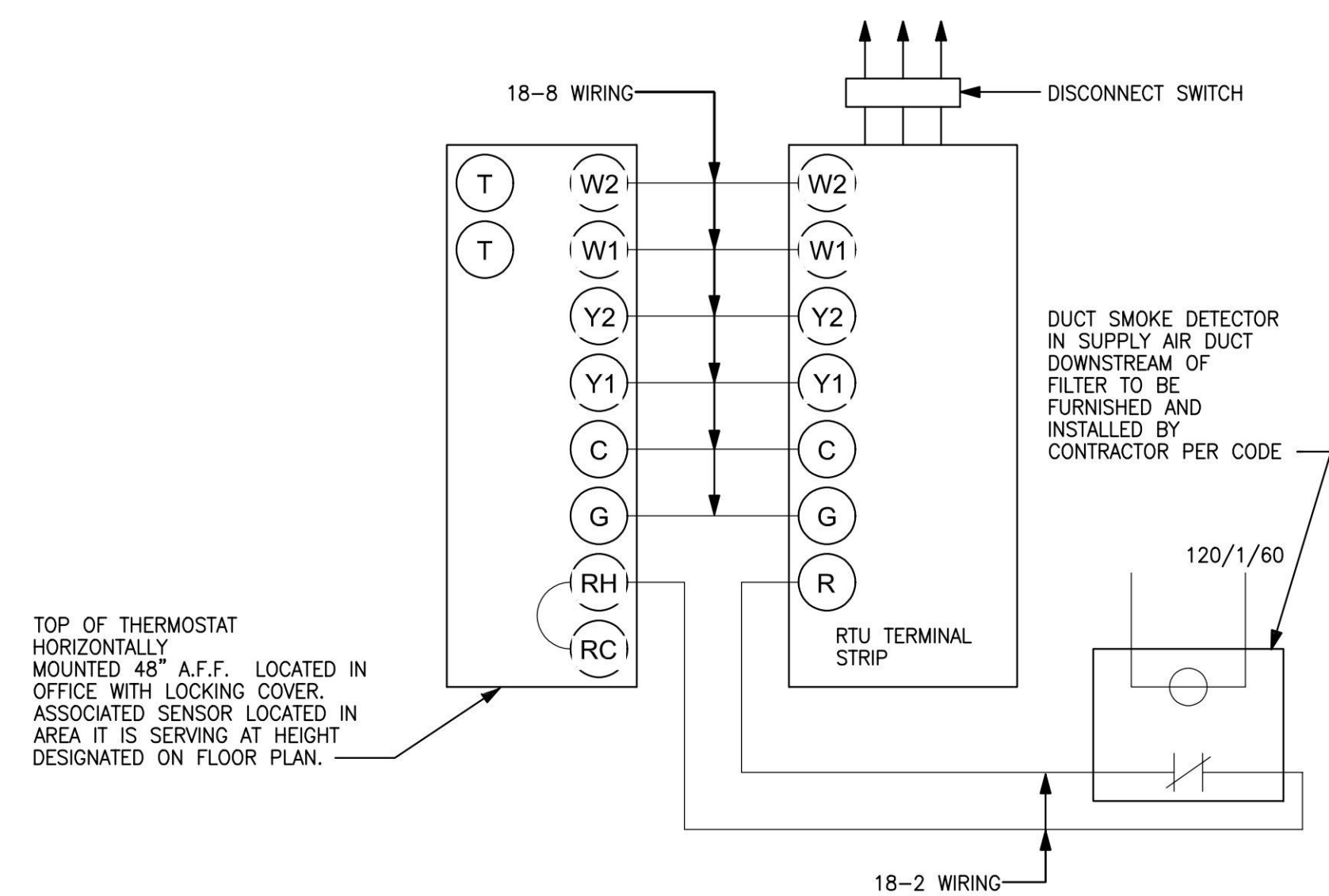
**5 DUCT TAKE-OFF DETAIL**  
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**1 DIFFUSER INSTALLATION DETAIL**  
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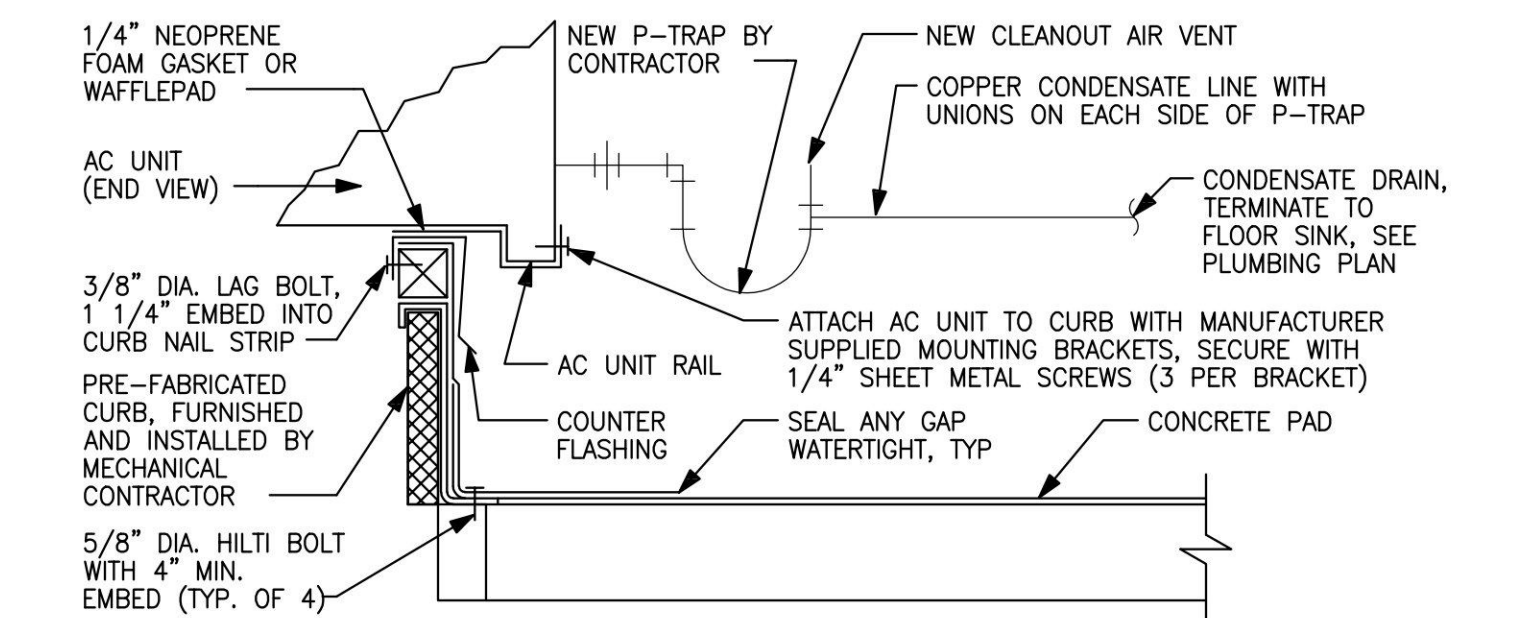


**9 KITCHEN ROOF EXHAUST FAN DETAIL (EF-1 AND EF-2)**  
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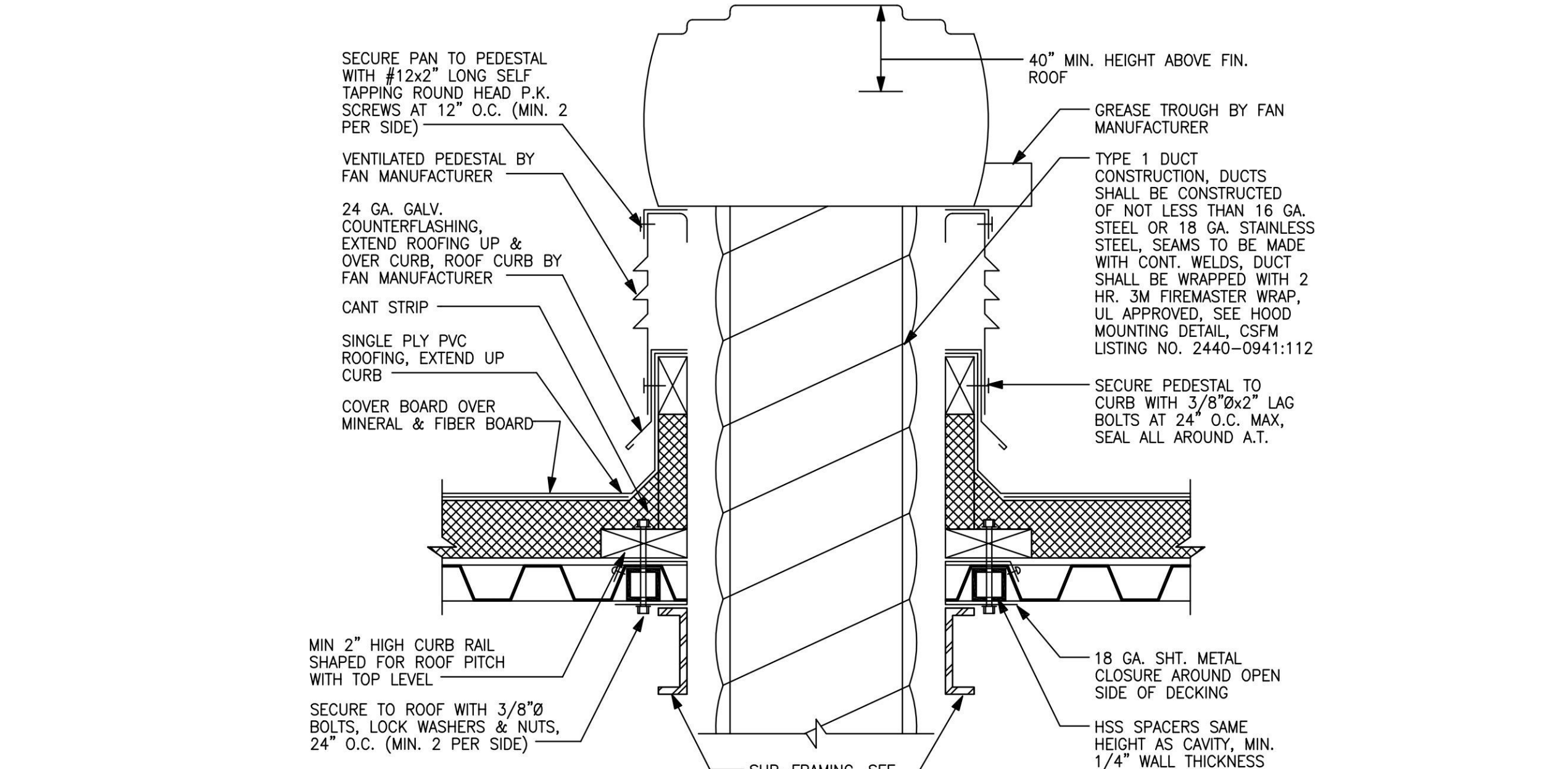


**6 THERMOSTAT WIRING DETAIL (AC-1 & AC-2)**  
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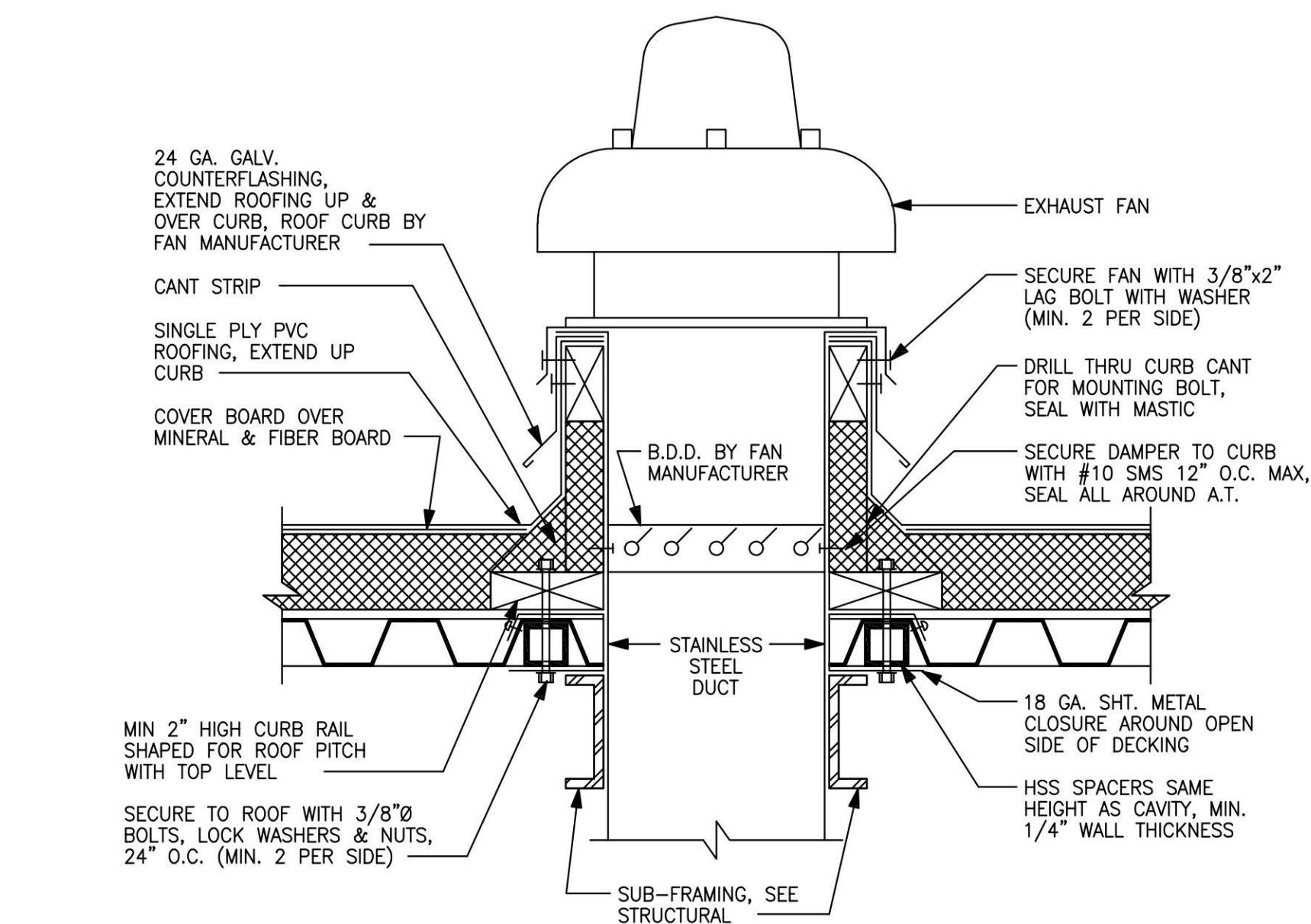
**2 OVERHEAD DUCT SUPPORT DETAIL**  
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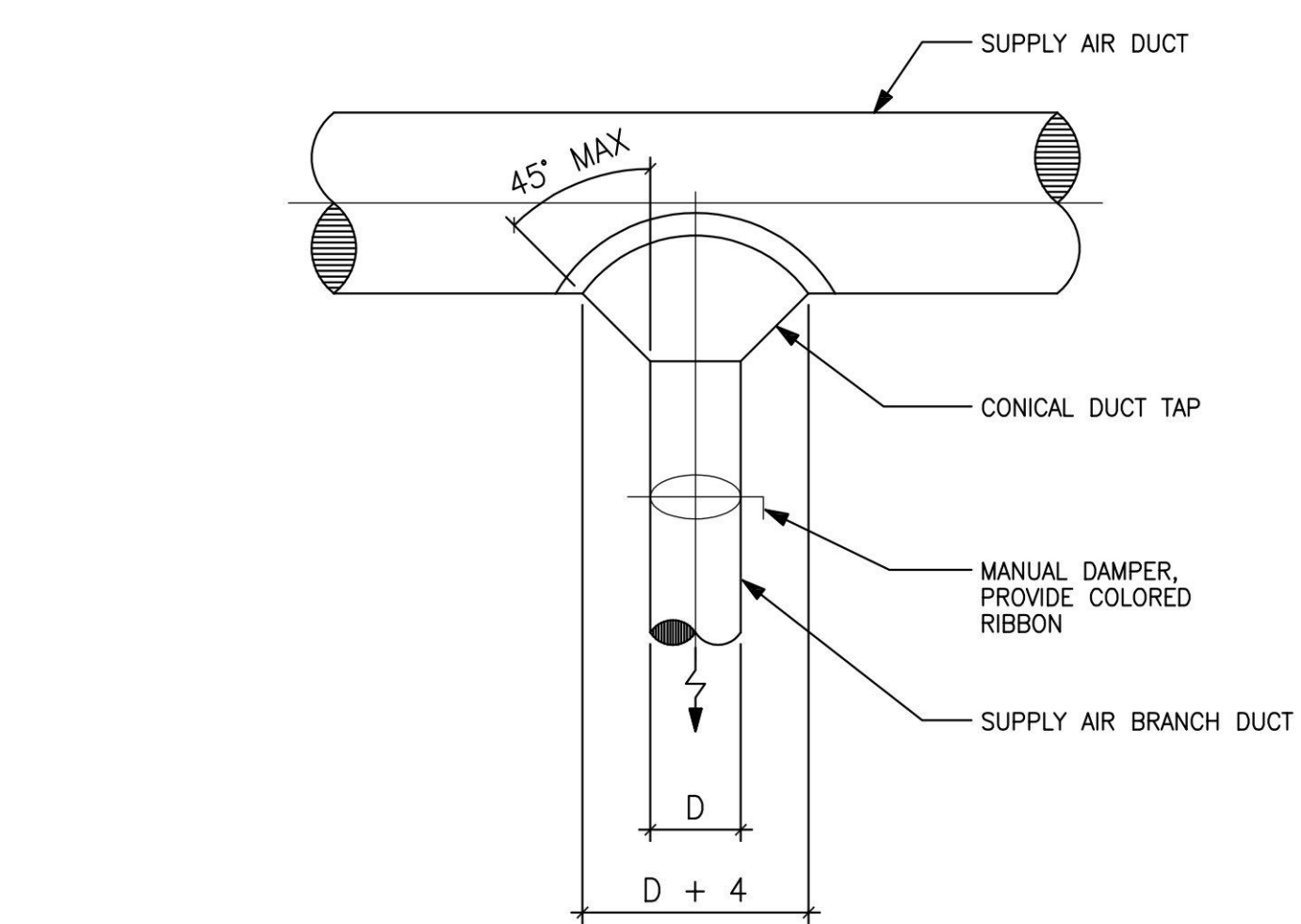
**3 AC UNIT CURB AND CONDENSATE DRAIN DETAIL**  
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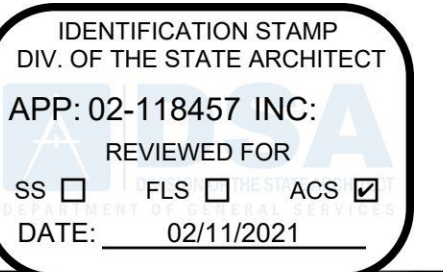
**10 SUSPENDED EXHAUST FAN MOUNTING DETAIL**  
NOT TO SCALE



**7 EXHAUST FAN (EF-3) MOUNTING DETAIL**  
NOT TO SCALE



**4 BRANCH DUCT WITH CONICAL CAP DETAIL**  
NOT TO SCALE



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File Date	Vault File Number
01/08/2021	-

Sheet Title  
**MECHANICAL DETAILS**

DSA Building Number	Work Order

Reference North	Sheet Scale
	As Noted

Sheet Number  
**M6.1**

SCALE/TIME: 08 Jun 2021 04:14PM  
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## GENERAL NOTES

- 1 THESE PLANS ARE A GENERAL ARRANGEMENT OF EQUIPMENT FOR THE CONVENIENCE OF CONTRACTORS AND IS MADE FROM AVAILABLE INFORMATION. WEBB FOODSERVICE DESIGN ASSUMES NO RESPONSIBILITY FOR THE ACCURACY OF THE MEASUREMENTS, FABRICATORS, CONTRACTORS, AND OTHERS UTILIZING THESE PLANS IN CONNECTION WITH THIS JOB ARE RESPONSIBLE FOR SECURING THEIR OWN MEASUREMENTS FOR PREPARATION OF SUBMITTALS AND CONSTRUCTION. PLUMBING AND ELECTRICAL INFORMATION INDICATED ON THESE PLANS ARE GENERALLY FOR FOOD SERVICE EQUIPMENT AND ARE INTENDED AS REFERENCE ONLY. WEBB FOODSERVICE DESIGN IS NOT RESPONSIBLE FOR THE ENGINEERING THEREOF OR FOR ANY PLUMBING OR ELECTRICAL FITTINGS, WORK, AND/OR CONNECTIONS UNLESS SPECIFICALLY PROVIDED FOR IN THE SPECIFICATIONS. WEBB FOODSERVICE DESIGN ASSUMES NO RESPONSIBILITY FOR THE WORK DONE BY THE CONTRACTORS NOR FOR ANY CHANGES MADE NECESSARY BY THE LOCAL BUILDING CODES, ORDINANCES, STRUCTURAL CONDITIONS, OR BY THE SUBSTITUTION OR CHANGES MADE NECESSARY IN EQUIPMENT SHOWN ON THIS PLAN. CONTRACTORS ARE TO MAKE ALLOWANCES FOR ELBOWS, TRAPS, ETC. AND ARE TO MAKE FINAL CONNECTIONS ON THE JOB, SUPPLYING ALL NECESSARY VALVES, TRAPS, STEAM TRAPS, FAUCETS, STARTING SWITCHES FOR MOTORS, ETC. EXCEPT WHERE SPECIFICALLY NOTED OTHERWISE IN THE WRITTEN SPECIFICATIONS. THESE PLANS AND DESIGNS CONTAINED HEREIN ARE THE PROPERTY OF WEBB FOODSERVICE DESIGN AND MAY NOT BE REPRODUCED OR USED BY ANYONE, EITHER ALL OR IN PART, WITHOUT FIRST SECURING THE WRITTEN PERMISSION OF WEBB FOODSERVICE DESIGN.
- 2 ANY DISCREPANCIES BETWEEN PLANS, BUILDING, AND LOCAL CODE REQUIREMENTS THAT MAY AFFECT THE INSTALLATION, FABRICATION, OR OVERALL WORK IN ANY WAY SHALL BE BROUGHT TO THE ATTENTION OF THE FOOD SERVICE EQUIPMENT CONTRACTOR IMMEDIATELY.
- 3 IT SHALL BECOME THE RESPONSIBILITY OF THE OWNER, ARCHITECT, ENGINEERS, AND/OR GENERAL CONTRACTOR TO INSURE THAT THE FOOD SERVICE EQUIPMENT CONTRACTOR RECEIVES COPIES OF ALL ADDENDUMS AND CHANGES TO THE BUILDING PLANS, PRIOR TO, OR DURING CONSTRUCTION WHEREAS, ADDENDUMS AND/OR CHANGES AFFECT ANY AREAS PERTINENT TO THE FOOD AND BEVERAGE PORTION OF THE PROJECT.
- 4 IF THERE ARE ANY AMBIGUITIES, DISCREPANCIES, OR IRREGULARITIES, VERIFY WITH ARCHITECTURAL TEAM PRIOR TO COMMENCING WORK.
- 5 ALL WORK IS TO BE COMPLETED IN CRAFTSMAN LIKE MANNER AND CONFORM TO ALL APPLICABLE BUILDING AND SAFETY CODES.
- 6 REFER TO ARCHITECTURAL PLANS FOR ADA CLEARANCE REQUIREMENTS FOR ALL SPACES, DOOR STRIKES, EXITS, AND AISLE WAYS AS THEY PERTAIN TO CODE ENFORCEMENT AND INTERPRETATION.
- 7 CONTRACTORS SHALL SUBMIT ALL SHOP DRAWINGS, FINISHES, STAINS, AND COLORS TO THE ARCHITECTURAL TEAM FOR APPROVAL PRIOR TO FABRICATION.
- 8 SEE ENGINEERING DOCUMENTS FOR TITLE 24 ENGINEERING CALCULATIONS FOR BUILDING PERMIT REQUIREMENTS.
- 9 CONTRACTOR TO VERIFY ALL EQUIPMENT CLEARANCES THRU BUILDING DOORS, HALLWAYS, OR ENTRY POINTS. NOT ALL EQUIPMENT WILL FIT THRU STANDARD DOOR OPENINGS.
- 10 ALL DRAWINGS BY WEBB FOODSERVICE DESIGN ARE FOOD SERVICE EQUIPMENT CONTRACT DOCUMENTS ONLY TO BE USED BY CONSULTANTS/ARCHITECTS AND FOR BIDDING, NOT FOR CONSTRUCTION.
- 11 VERIFY ALL DIMENSIONS AND CONDITIONS AT THE JOB SITE PRIOR TO PROCEEDING WITH WORK.
- 12 PARTITIONS ARE DIMENSIONED FROM FINISHED SURFACE, UNLESS OTHERWISE NOTED.
- 13 ALL HORIZONTAL DIMENSIONS ARE FROM FINISHED FACE OF WALL TO FINISHED FACE OF WALL OR CENTERLINE OF COLUMN.
- 14 ALL VERTICAL DIMENSIONS ARE FROM FINISHED FLOOR TO WALL OR WALL OPENING.
- 15 PROVIDE SMOOTH AND LEVEL FLOORS BELOW ALL KITCHEN EQUIPMENT UNLESS THESE DRAWINGS SHOW OTHERWISE.
- 16 GENERAL CONTRACTOR TO PROVIDE AND INSTALL BLOCKING IN WALLS FOR MOUNTING WALL SHELVES, POT RACKS, DISPLAY CASES, HOSE REELS, ETC., AS SHOWN ON PLANS.
- 17 WHERE REQUIRED, SPRINKLER HEADS IN WALK-IN FREEZER WILL BE PROVIDED BY AND PROTECTED AGAINST FREEZING BY GENERAL CONTRACTOR.
- 18 VERIFY AND COORDINATE EXACT LOCATION OF COMPRESSOR RACK(S) WITH ARCHITECT AND PROVIDE ACCESS FOR DELIVERY AND INSTALLATION OF EACH COMPRESSOR RACK.
- 19 SEE STRUCTURAL ENGINEER AND/OR ARCHITECTURAL PLANS FOR STRUCTURAL SUPPORT REQUIREMENTS OF ROOF SUPPORTING ALL FOOD SERVICE EQUIPMENT SUCH AS COMPRESSOR RACKS, EXHAUST AND MAKE-UP AIR SYSTEMS, AIR CONDITIONING, ETC., PRIOR TO BEGINNING CONSTRUCTION.
- 20 ARCHITECT AND/OR MECHANICAL ENGINEER TO PROVIDE ADEQUATE VENTILATION AND COOLING FOR SPACES CONTAINING SELF-CONTAINED REFRIGERATION AND OTHER FOOD SERVICE EQUIPMENT EMITTING HEAT.
- 21 INTENDED ENVIRONMENT FOR REFRIGERATED GLASS FRONT & OPEN FRONT DISPLAY CASE, INCLUDING GLASS DOORS ON WALK-IN REFRIGERATORS AND FREEZERS IS 75°F/55% RELATIVE HUMIDITY. VERIFY WITH MECHANICAL DRAWINGS.
- 22 FOOD SERVICE FACILITIES REQUIRE A DESIGNATED HOT WATER SUPPLY FOR FOODHANDLING AREAS, WAREWASHING AREAS, JANITOR SINKS AND EMPLOYEE RESTROOMS. REFER TO MECHANICAL AND/OR PLUMBING DRAWINGS.
- 23 HOT WATER SUPPLY TO POT AND PREPARATION SINKS SHALL BE 120 DEGREES MINIMUM. HOT WATER SUPPLY TO ALL DISH MACHINES SHALL BE 140 DEGREES MINIMUM.
- 24 ALL MATERIALS FOR FLOORS, WALLS, AND CEILINGS SHALL BE INSTALLED PER MANUFACTURER'S INSTRUCTIONS.
- 25 GENERAL CONTRACTOR SHALL ENSURE THAT ALL HARDWOOD PLYWOOD (HWPW), PARTICLE BOARD (PB), AND MEDIUM DENSITY FIBERBOARD (MDF) USED TO MAKE FINISHED GOODS, SUCH AS FURNITURE, CABINETS, COUNTERTOPS, SHELVING, FLOORING, MOLDING, ETC., SHALL COMPLY WITH THE CALIFORNIA AIR RESOURCES BOARD (CARB) AIRBORNE TOXIC CONTROL MEASURE (ATCM) TO REDUCE FORMALDEHYDE EMISSIONS IN COMPOSITE WOOD PRODUCTS. THE ATCM APPLIES TO PANEL MANUFACTURERS, THIRD PARTY CERTIFIERS, DISTRIBUTORS, IMPORTERS, FABRICATORS, AND RETAILERS OF HWPW, PB, MDF, AND FINISHED GOODS CONTAINING THESE PRODUCTS (INCLUDING LAMINATED PRODUCTS), SOLD OR DELIVERED TO CALIFORNIA, AND APPLIES TO DOMESTIC AND IMPORTED PRODUCTS.
- 26 COUNTERTOPS ARE TO BE FABRICATED PROPERLY TO SUPPORT THE SPECIFIED COUNTER TOP MATERIAL IN ACCORDANCE WITH THE MATERIAL MANUFACTURER'S GUIDELINES.
- 27 ALL "DROP-IN" EQUIPMENT AND OTHER EQUIPMENT "ATTACHED TO", "SET ON", OR "BUILT-IN" TO THE COUNTERTOP MATERIAL IS TO BE INSTALLED IN ACCORDANCE WITH THE MATERIAL MANUFACTURER'S GUIDELINES AND TECHNICAL BULLETINS FOR THE INSTALLATION OF COMMERCIAL FOOD SERVICE EQUIPMENT.


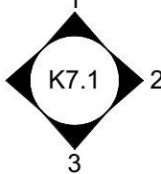
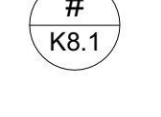
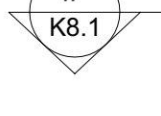


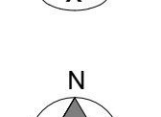
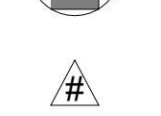
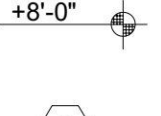


## ENVIRONMENTAL NOTES

- 1 ALL FOOD-RELATED AND UTENSIL RELATED EQUIPMENT SHALL BEAR THE ANS/NSF EMBLEM AND/OR BE MANUFACTURED OR FABRICATED IN ACCORDANCE WITH APPROPRIATE ANS/NSF STANDARD. SPECIFICALLY STANDARD 2 AND FOR ALL REFRIGERATED EQUIPMENT STANDARD 7.
- 2 FLOORS IN FOOD PREPARATION, FOOD STORAGE, WAREWASHING, JANITORIAL, HANDWASHING AND TOILET AREAS SHALL BE SMOOTH AND IMPERVIOUS TO WATER, GREASE, AND ACID AND OF EASILY CLEANABLE CONSTRUCTION WITH 6" CONTINUOUS SELF-COVED BASE WITH 3/8" RADIUS. WHERE EQUIPMENT IS INSTALLED ON A CURB, SELF-COVED BASE IS TO EXTEND 4".
- 3 AT EXTERIOR TRASH HOLDING AREAS, A CONCRETE SLAB MUST BE PROVIDED FOR TRASH, GARBAGE AND GREASE CONTAINERS. IF WALLS ENCLOSE THE AREA, THE INTERIOR WALL SURFACES ARE TO BE SMOOTH, SEALED AND WASHABLE (E.G. PLASTERED SMOOTH AND PAINTED, ETC.)
- 4 ALL FLOOR MOUNTED EQUIPMENT WILL BE INSTALLED ON MINIMUM 6" SANITARY LEGS, CASTERS OR COMPLETELY SEALED IN POSITION ON A 4" HIGH CURB WITH CONTINUOUSLY COVED BASE. COUNTER TOP EQUIPMENT SHALL BE MOUNTED ON 4" SANITARY LEGS OR SEALED TO THE COUNTER UNLESS READILY MOVEABLE.
- 5 ALL REFRIGERATION EQUIPMENT SHALL HAVE A THERMOMETER WHICH IS EASILY READABLE AND IN PROPER WORKING CONDITION.
- 6 WALLS IN FOOD PREPARATION AREAS AND DISHWASHING AREAS SHALL BE SMOOTH AND NON-ABSORBENT WITH A LIGHT COLORED, EASILY CLEANABLE FINISH. ALL PAINTED SURFACES SHALL BE SEALED WITH A GLOSS OR SEMI-GLOSS ENAMEL.
- 7 CEILINGS IN KITCHEN PREPARATION AREAS SHALL BE SMOOTH AND NON-ABSORBENT WITH A LIGHT COLORED, EASILY CLEANABLE FINISH. ALL PAINTED SURFACES SHALL BE SEALED WITH A GLOSS OR SEMI-GLOSS FINISH.
- 8 LAVATORY (HANDWASHING) SINKS SHALL BE PROVIDED IN THE FOOD PREPARATION, FOOD SERVING AND WAREWASHING AREAS. SOAP AND SANITARY TOWELS SHALL BE PROVIDED IN SINGLE SERVICE, PERMANENTLY INSTALLED DISPENSERS AT THE LAVATORY SINKS. ALL HANDWASHING SINKS SHALL HAVE A COMBINATION FAUCET OR PREMIXING FAUCET CAPABLE OF SUPPLYING WATER TEMPERED TO 100 F TO 108 F AND BE SELF CLOSING OR METERED TO PROVIDE TO PROVIDE AT LEAST 15 SECOND OF WATER WITHOUT REACTIVATION.
- 9 TOILET FACILITIES SHALL BE PROVIDED WITHIN EACH FOOD ESTABLISHMENT CONVENIENT FOR THE EMPLOYEES.
- 10 ALL TOILET ROOMS, JANITOR CLOSETS WITH JANITOR SINKS, INDOOR TRASH ROOMS AND DRESSING/CHANGE ROOMS SHALL BE PROVIDED WITH MECHANICAL VENTILATION, LIGHTS AND SWITCHES CONSISTENT WITH MECHANICAL CODE REQUIREMENTS.
- 11 ALL DELIVERY DOORS LEADING TO THE OUTSIDE SHALL OPEN OUTWARD, BE SELF-CLOSING, AND SHALL BE PROVIDED WITH AN OVERHEAD AIR CURTAIN. AIR CURTAIN SHALL PRODUCE A DOWNWARD AND OUTWARD AIRFLOW NOT LESS THAN 3" THICK AT THE NOZZLE WITH AN AIR VELOCITY NOT LESS THAN 1600 FPM AT 3 FEET A.F.F. ACROSS ENTIRE OPENING.
- 12 ALL EXTERIOR DOORS SHALL OPEN OUTWARD AND BE SELF-CLOSING AND TIGHT-FITTING. BI-FOLD, FRENCH, ACCORDIAON STYLE AND ROLL-UP DOORS CANNOT OPEN INTO FOOD PREPARATION, UNPACKAGED FOOD SERVICE OR WAREWASHING AREA.
- 13 TOILET ROOM DOORS ARE TO BE SELF-CLOSING AND TIGHT- FITTING.
- 14 ALL PLUMBING, ELECTRICAL AND GAS LINES SHALL BE CONCEALED WITHIN THE BUILDING STRUCTURE TO AS GREAT AN EXTENT AS POSSIBLE. ALL EXPOSED CONDUIT, PLUMBING LINES, ETC. SHALL BE INSTALLED A MINIMUM OF 6" ABOVE THE FLOOR AND 3/4" FROM THE WALLS USING STANDOFF EASILY CLEANABLE BRACKETS.
- 15 UTENSIL SINKS TO HAVE 3 COMPARTMENTS THAT ARE A MINIMUM SIZE OF 18" X 18" X 12" DEEP WITH A MINIMUM 18" DRAINBOARD AT EACH END. IF THE END IS AGAINST A WALL, THE END MUST HAVE AN 8" INTEGRAL BACKSPASH. THE SINK TUB MUST BE CAPABLE OF ACCOMMODATING THE LARGEST UTENSIL TO BE WASHED.
- 16 PREP SINK COMPARTMENTS MUST BE AT LEAST 18" X 18" X 12" DEEP WITH A MINIMUM DRAINBOARD OF 18".
- 17 FAUCETS SHALL HAVE SPOUTS CAPABLE OF REACHING EACH SINK COMPARTMENT.
- 18 APPROVED BACKFLOW PREVENTION DEVICES SHALL BE PROPERLY INSTALLED UPSTREAM OF ANY POTENTIAL HAZARD BETWEEN THE POTABLE WATER SUPPLY AND A SOURCE OF CONTAMINATION. HOSES SHALL NOT BE ATTACHED TO A FAUCET OR HOSE BIBB UNLESS AN APPROVED BACKFLOW PREVENTER IS SUPPLIED.
- 19 IN EVERY ROOM AND AREA IN WHICH ANY FOOD IS PREPARED, MANUFACTURED, PROCESSED, OR PREPACKAGED OR IN WHICH EQUIPMENT OR UTENSILS ARE CLEANED, SUFFICIENT NATURAL OR ARTIFICIAL LIGHTING SHALL BE PROVIDED TO PRODUCE LIGHT INTENSITY, WHILE THE AREA IS IN USE:
  - A) AT LEAST 10-FOOT CANDLES FOR THE FOLLOWING:
    - 1) AT A DISTANCE OF 30 INCHES ABOVE THE FLOOR, IN WALK-IN REFRIGERATION UNITS AND DRY FOOD STORAGE UNITS.
    - 2) AT A WORKING SURFACE ON WHICH ALCOHOLIC BEVERAGES ARE PREPARED OR WHERE UTENSILS USED IN THE PREPARATION OR SERVICE OF ALCOHOLIC BEVERAGES ARE CLEANED.
  - 3) INSIDE EQUIPMENT SUCH AS REACH-IN OR UNDER THE COUNTER REFRIGERATORS.
  - B) AT LEAST 20-FOOT CANDLES FOR THE FOLLOWING:
    - 1) AT A SURFACE WHERE FOOD IS PROVIDED FOR CONSUMER SELF-SERVICE OR WHERE FRESH PRODUCE OR PREPACKAGED FOODS ARE SOLD OR OFFERED FOR CONSUMPTION.
    - 2) IN SERVER STATIONS WHERE FOOD IS PREPARED.
    - 3) AT A DISTANCE OF 30 INCHES ABOVE THE FLOOR IN AREAS USED FOR HANDWASHING, WAREWASHING, EQUIPMENT AND UTENSIL STORAGE AND IN TOILET ROOMS.
    - 4) IN ALL AREAS AND ROOMS DURING PERIODS OF CLEANING.
  - C) EXCEPT IN SERVER STATIONS WHERE FOOD IS PREPARED, AT LEAST 50-FOOT CANDLES AT A SURFACE WHERE A FOOD EMPLOYEE IS WORKING WITH FOOD OR WORKING WITH UTENSILS OR EQUIPMENT SUCH AS KNIVES, SLICERS, GRINDERS OR SAWS WHERE EMPLOYEE SAFETY IS A FACTOR.

## ABBREVIATIONS

- |   |   |
|---|---|
| <p>(N) NEW<br/>         * SEE REMARKS COLUMN<br/>         AMPS<br/>         A.F.F. ABOVE FINISH FLOOR<br/>         A.G.A. AMERICAN GAS ASSOCIATION<br/>         AL ALUMINUM<br/>         ALT ALTERNATE<br/>         APPROX APPROXIMATE<br/>         ARCH ARCHITECTURAL<br/>         BLDG BUILDING<br/>         C CONVENIENCE OUTLET<br/>         C.W. COLD WATER<br/>         STANDARD<br/>         CFCI CLEAR<br/>         CLR CLERK<br/>         CONC CONCRETE<br/>         CONN CONNECTION<br/>         CONST CONSTRUCTION<br/>         CONTR CONTRACTOR<br/>         D DIRECT CONNECTION<br/>         D.F.A. DOWN FROM ABOVE<br/>         DUA DUPLEX CONVENIENCE OUTLET<br/>         DCO DIAMETER<br/>         DIM DIMENSION<br/>         DWG DRAWING<br/>         EA EACH<br/>         EH EXHAUST<br/>         ELEC ELECTRICAL, ELECTRIC<br/>         EQ EQUAL<br/>         EQUIP EQUIPMENT<br/>         EXIST EXISTING<br/>         F.S. FLOOR SINK<br/>         FLD FLOOR DRAIN<br/>         FL FLOOR<br/>         FSEC FOOD SERVICE EQUIPMENT CONTRACTOR<br/>         FT FOOT<br/>         G.C. GENERAL CONTRACTOR<br/>         GA GAUGE<br/>         GALV GALVANIZED<br/>         GL GLASS<br/>         GPH GALLONS PER HOUR<br/>         GYP. BD. GYPSUM BOARD<br/>         H.W. HOT WATER<br/>         HP HORSEPOWER<br/>         HT HEIGHT<br/>         HTR HEATER<br/>         I.D. INTERIOR DIMENSION, INTERIOR DIAMETER<br/>         IN INCH<br/>         JAN JANITOR<br/>         KEC KITCHEN EQUIPMENT CONTRACTOR<br/>         KW KILOWATT<br/>         L LENGTH<br/>         L MAXIMUM<br/>         MECH MECHANICAL<br/>         MED MEDIUM<br/>         MFG MANUFACTURER<br/>         MIN MINIMUM<br/>         MISC MISCELLANEOUS<br/>         N.I.C. NOT IN CONTRACT<br/>         NIFSEC NOT IN FOOD SERVICE EQUIPMENT CONTRACT<br/>         O.C. ON CENTER<br/>         O.D. OVERALL DIMENSION, OUTSIDE DIAMETER<br/>         STANDARD<br/>         OFCI STANDARD<br/>         OFOI STANDARD<br/>         P.S.I. POUNDS PER SQUARE INCH<br/>         PL PLYWOOD<br/>         PT PAINT<br/>         R RADIUS, RAFTER<br/>         REQ REQUIRED<br/>         REQ'S REQUIREMENTS<br/>         RM ROOM<br/>         SECT SECTION<br/>         SHT SHEET<br/>         SOV SHUT-OFF VALVE<br/>         SQ SQUARE<br/>         ST. STL. STAINLESS STEEL<br/>         STD STANDARD<br/>         STRUCT STRUCTURAL<br/>         T TEE<br/>         THK THICK<br/>         TYP TYPICAL<br/>         W WIDE, WIDTH, WASTE<br/>         W/ WITH<br/>         WD WOOD</p> | <p>(N) NEW<br/>         * SEE REMARKS COLUMN<br/>         AMPS<br/>         A.F.F. ABOVE FINISH FLOOR<br/>         A.G.A. AMERICAN GAS ASSOCIATION<br/>         AL ALUMINUM<br/>         ALT ALTERNATE<br/>         APPROX APPROXIMATE<br/>         ARCH ARCHITECTURAL<br/>         BLDG BUILDING<br/>         C CONVENIENCE OUTLET<br/>         C.W. COLD WATER<br/>         STANDARD<br/>         CFCI CLEAR<br/>         CLR CLERK<br/>         CONC CONCRETE<br/>         CONN CONNECTION<br/>         CONST CONSTRUCTION<br/>         CONTR CONTRACTOR<br/>         D DIRECT CONNECTION<br/>         D.F.A. DOWN FROM ABOVE<br/>         DUA DUPLEX CONVENIENCE OUTLET<br/>         DCO DIAMETER<br/>         DIM DIMENSION<br/>         DWG DRAWING<br/>         EA EACH<br/>         EH EXHAUST<br/>         ELEC ELECTRICAL, ELECTRIC<br/>         EQ EQUAL<br/>         EQUIP EQUIPMENT<br/>         EXIST EXISTING<br/>         F.S. FLOOR SINK<br/>         FLD FLOOR DRAIN<br/>         FL FLOOR<br/>         FSEC FOOD SERVICE EQUIPMENT CONTRACTOR<br/>         FT FOOT<br/>         G.C. GENERAL CONTRACTOR<br/>         GA GAUGE<br/>         GALV GALVANIZED<br/>         GL GLASS<br/>         GPH GALLONS PER HOUR<br/>         GYP. BD. GYPSUM BOARD<br/>         H.W. HOT WATER<br/>         HP HORSEPOWER<br/>         HT HEIGHT<br/>         HTR HEATER<br/>         I.D. INTERIOR DIMENSION, INTERIOR DIAMETER<br/>         IN INCH<br/>         JAN JANITOR<br/>         KEC KITCHEN EQUIPMENT CONTRACTOR<br/>         KW KILOWATT<br/>         L LENGTH<br/>         L MAXIMUM<br/>         MECH MECHANICAL<br/>         MED MEDIUM<br/>         MFG MANUFACTURER<br/>         MIN MINIMUM<br/>         MISC MISCELLANEOUS<br/>         N.I.C. NOT IN CONTRACT<br/>         NIFSEC NOT IN FOOD SERVICE EQUIPMENT CONTRACT<br/>         O.C. ON CENTER<br/>         O.D. OVERALL DIMENSION, OUTSIDE DIAMETER<br/>         STANDARD<br/>         OFCI STANDARD<br/>         OFOI STANDARD<br/>         P.S.I. POUNDS PER SQUARE INCH<br/>         PL PLYWOOD<br/>         PT PAINT<br/>         R RADIUS, RAFTER<br/>         REQ REQUIRED<br/>         REQ'S REQUIREMENTS<br/>         RM ROOM<br/>         SECT SECTION<br/>         SHT SHEET<br/>         SOV SHUT-OFF VALVE<br/>         SQ SQUARE<br/>         ST. STL. STAINLESS STEEL<br/>         STD STANDARD<br/>         STRUCT STRUCTURAL<br/>         T TEE<br/>         THK THICK<br/>         TYP TYPICAL<br/>         W WIDE, WIDTH, WASTE<br/>         W/ WITH<br/>         WD WOOD</p> |
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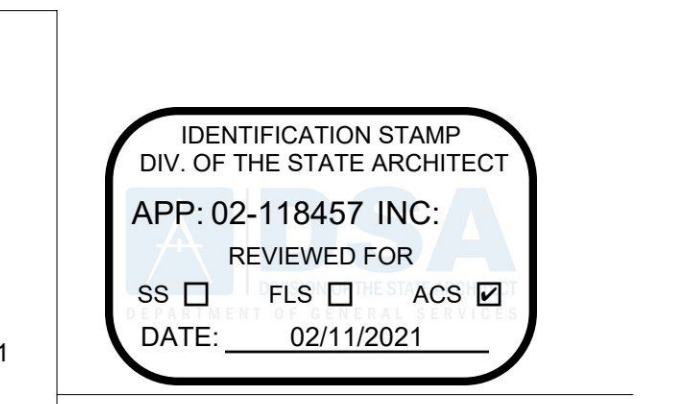
## GENERAL SYMBOLS

- |   |  |
|---|--|
|  | ELEVATION REFERENCE  |
|  | MULTIPLE ELEVATION REFERENCE   |
|  | DETAIL REFERENCE   |
|  | SECTION REFERENCE  |
|  | ENLARGED PLAN/DETAIL REFERENCE   |
|  | SPECIFICATION REFERENCE<br>(SEE TYPICAL SPECIFICATION SYMBOLS<br>ON INTERIOR DRAWINGS) |
|  | ITEM NUMBER  |
|  | NORTH ARROW  |
|  | REVISION DELTA   |
|  | ELEVATION HEIGHT REFERENCE   |
|  | ARCHITECTURAL LIGHTING REFERENCE   |

## SHEET INDEX

SHEET INDEX	
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K2.2	EQUIPMENT SCHEDULE
K3.1	PLUMBING PLAN
K4.1	ELECTRICAL PLAN
K5.1	REFRIGERATION & CONDUIT PLAN
K5.2	REFRIGERATION DETAILS
K5.3	WALK-IN DETAILS
K5.4	WALK-IN DETAILS
K5.5	WALK-IN DETAILS
K5.6	WALK-IN DETAILS
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K6.1	BUILDING WORKS & EXHAUST PLAN
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K6.4	EXHAUST HOOD DETAILS
K7.1	EQUIPMENT ELEVATIONS
K8.1	CONSTRUCTION DETAILS
K8.2	EQUIPMENT SECTIONS

THIS PLAN IS A GENERAL ARRANGEMENT OF EQUIPMENT FOR THE CONVENIENCE OF CONTRACTORS AND IS MADE FROM AVAILABLE INFORMATION. WEBB FOODSERVICE DESIGN ASSUMES NO RESPONSIBILITY FOR THE ACCURACY OF SUCH MEASUREMENTS, FABRICATORS, CONTRACTORS, AND OTHERS UTILIZING THESE PLANS IN CONNECTION WITH THIS JOB ARE RESPONSIBLE FOR SECURING THEIR OWN MEASUREMENTS, PLUMBING AND ELECTRICAL INFORMATION INDICATED ON THESE PLANS ARE GENERALLY FOR FOOD SERVICE EQUIPMENT AND ARE INTENDED AS REFERENCE ONLY. WEBB DESIGN IS NOT RESPONSIBLE FOR THE ENGINEERING THEREOF OR FOR ANY PLUMBING OR ELECTRICAL FITTINGS, WORK, AND/OR CONNECTIONS UNLESS SPECIFICALLY PROVIDED FOR IN THE SPECIFICATIONS. WEBB FOODSERVICE DESIGN ASSUMES NO RESPONSIBILITY FOR THE WORK DONE BY THE CONTRACTORS NOR FOR ANY CHANGES MADE NECESSARY BY THE LOCAL BUILDING CODES, ORDINANCES, STRUCTURAL CONDITIONS, OR BY THE SUBSTITUTION OR CHANGES MADE NECESSARY IN EQUIPMENT SHOWN ON THIS PLAN. CONTRACTORS ARE TO MAKE ALLOWANCES FOR ELBOWS, TRAPS, ETC. AND ARE TO MAKE FINAL CONNECTIONS ON THE JOB, SUPPLYING ALL NECESSARY VALVES, TRAPS, STEAM TRAPS, FAUCETS, STARTING SWITCHES FOR MOTORS, ETC. EXCEPT WHERE SPECIFICALLY NOTED OTHERWISE IN THE WRITTEN SPECIFICATIONS. THESE PLANS AND DESIGNS CONTAINED HEREIN ARE THE PROPERTY OF WEBB FOODSERVICE DESIGN AND MAY NOT BE REPRODUCED OR USED BY ANYONE, EITHER ALL OR IN PART WITHOUT FIRST SECURING THE WRITTEN PERMISSION OF WEBB FOODSERVICE DESIGN.



State of California  
 Department of General Services  
 Real Estate Services Division

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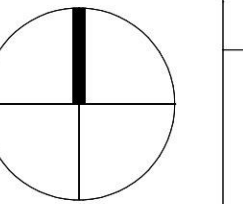
01/08/21

No.	Date	Description
1	02/09/2019	DESIGN DEVELOPMENT
2	11/19/2019	90% WORKING DRAWINGS
3	04/10/2020	95% WORKING DRAWINGS
4	06/01/2020	100% WORKING DRAWINGS AHJ REVIEW
5	08/25/2020	AHJ RESUBMITTAL
6	01/08/2021	SFM RESUBMITTAL

Supervisor	Designed	Drawn	Checked

File Date	Vault File Number
01/08/21	

Sheet Title
<b>SYMBOLS, NOTES, &amp; INDEX</b>

Reference North	Sheet Scale
	Sheet Number <b>K0.1</b>