

HEALTH DEPARTMENT NOTES

1. THIS FOOD FACILITY IS SERVICED BY MUNICIPAL WATER AND SEWER FROM THE CITY OF HUNTINGTON BEACH
2. ALCOHOLIC BEVERAGES WILL NOT BE SERVED AT THIS FACILITY.
3. THIS FOOD FACILITY IS RESTAURANT - MULTI-SERVICE UTENSIL.
4. THE MAXIMUM NUMBER OF EMPLOYEES PER SHIFT IS LESS THAN 10
5. ALL FOOD RELATED & UTENSIL RELATED EQUIPMENT SHALL MEET OR BE EQUIVALENT TO SANITATION STANDARDS ESTABLISHED BY AN AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI) ACCREDITED PROGRAM.
6. IF THE TRASH AREA FOR THE ESTABLISHMENT IS LOCATED OUTSIDE A CONCRETE SLAB WILL BE PROVIDED FOR TRASH, GARBAGE & GREASE BARREL STORAGE. THE INTERIOR SURFACE OF THE WALLS OF THE TRASH ENCLOSURE SHALL BE SMOOTH, SEALED AND WASHABLE
7. THE WATER HEATER SHALL BE A COMMERCIAL TYPE & CAPABLE OF CONSTANT HOT WATER AT A TEMPERATURE OF AT LEAST 120 DEG. TO ALL SINKS AND LAVATORIES. THE WATER HEATER IS SIZED FOR ALL SINKS AT THE PEAK HOURLY DEMAND.
8. ALL OPENABLE WINDOWS, VENT OPENINGS ETC. MUST BE PROVIDED W/TIGHT FITTING SCREENS OF MIN. 16 MESH TO THE INCH. WINDOWS TO BE FIXED AT FOOD PREP, UTENSIL WASHING OR UNPACKAGED FOOD SERVICE AREAS.
9. ALL PLUMBING, ELECTRICAL & GAS LINES SHALL BE CONCEALED WITHIN THE BLDG. STRUCTURE, ALL LINES NOT CONCEALED TO BE SECURED 6" OFF FLOOR & 3/4" FROM WALLS USING OFFSET BRACKETS.
10. CONDUITS, PLUMBING OR PIPING SHALL NOT BE INSTALLED ACROSS ANY AISLE WAY, TRAFFIC AREA OR DOOR OPENING. MULTIPLE RUNS OR CLUSTERS OF CONDUITS OR PIPING SHALL BE FURRED IN OR ENCASED IN AN APPROVED SEALED ENCLOSURE.
11. ALL SHELVS OVER WET AREAS (SINKS, MOP SINKS, ETC.) WILL BE GALV. METAL OR STAINLESS STEEL.
12. SHATTER SHIELDS FOR ALL LIGHTS ABOVE FOOD PREP, WORK & STORAGE AREAS WILL BE PROVIDED.
13. DELIVERY DOORS SHALL HAVE AN AIR CURTAIN FAN THAT SPANS THE WIDTH OF THE DOOR. THE FAN MUST ACTIVATE VIA A MICROSWITCH PROVIDING A MINIMUM VELOCITY OF 1600 FPM MEASURED 3 FEET ABOVE THE GROUND.
14. AN APPROVED BACKFLOW PREVENTER SHALL BE PROPERLY INSTALLED UPSTREAM OF ANY POTENTIAL HAZARD BETWEEN THE POTABLE WATER SUPPLY & A SOURCE OF CONTAMINATION. HOSES SHALL NOT BE ATTACHED TO A FAUCET OR HOSE BIBB UNLESS AN APPROVED BACKFLOW PREVENTER IS PROVIDED.
15. ALL LAVATORIES & HAND SINKS SHALL HAVE A COMBINATION FAUCET CAPABLE OF SUPPLYING WATER TEMPERED TO 100°F. SELF-CLOSING OR METERED FAUCETS SHALL PROVIDE AT LEAST 15 SECONDS OF WATER FLOW WITHOUT REACTION.
16. EACH HANDWASHING SINK SHALL HAVE A PERMANENTLY WALL MOUNTED SINGLE SERVICE TOWEL AND SOAP DISPENSER.
17. IF A HANDSINK IS LOCATED ADJACENTLY TO A FOOD PREPARATION OR UTENSIL WASHING SINK, THEN A BARRIER IS REQUIRED TO PREVENT SPLASH-OVER FROM THE HANDSINK TO THE FOOD PREP/UTENSIL SINK. THE BARRIER IS TO BE THE LENGTH OF THE SINK, AT LEAST 12 INCHES IN HEIGHT AND HAVE A MINIMUM OF TWO INCHES CLEARANCE EACH SIDE OF THE BARRIER. THE BARRIER MUST BE CONSTRUCTED OF WATERPROOF MATERIAL, FIRMLY ATTACHED TO THE WALL OR OTHER APPROVED STRUCTURE.
18. SINKS MUST BE PROVIDED W/ A MIXING VALVE & SPOUT CAPABLE OF REACHING EACH COMPARTMENT
19. ALL WAREWASHING SINKS SHALL HAVE 3 COMPARTMENTS THAT ARE A MIN. OF 18" x 18" x 12" DEEP (OR 16" x 20" x 12" DEEP) WITH A MIN. 18" DRAINBOARD AT EACH END, HOWEVER, SINK MUST BE ABLE TO ACCOMMODATE THE LARGEST UTENSIL TO BE WASHED. IF AGAINST A WALL, IT MUST HAVE AN 8" INTEGRAL BACKSPLASH.
20. FOOD PREP SINK COMPARTMENTS TO BE AT LEAST 18" x 18" x 12" DEEP OR (16" x 20" x 12" DEEP) WITH A MINIMUM 18" DRAINBOARD. SEPARATE FOOD PREP SINKS SHALL BE PROVIDED FOR MEATS & PRODUCE.
21. BAR SINKS SHALL HAVE 3 OR 4 COMPARTMENTS THAT ARE A MIN. OF 12" x 12" x 10" DEEP WITH A MINIMUM 18" DRAINBOARD EACH END.
22. A SEPARATE WET WASTE DUMP FIXTURE SHALL BE PROVIDED FOR DISPOSAL OR WASTE ICE OR COFFEE WASTE.
23. WATER SUPPLY TO CARBONATORS SHALL BE PROTECTED BY AN APPROVED REDUCED PRESSURE PRINCIPLE BACKFLOW PROTECTOR. THE RELIEF VALVE SHALL DRAIN INDIRECTLY TO SEWER WITH A LEGAL AIR GAP.
24. SHELVES INSTALLED ON WALL ARE TO HAVE A MIN. 1" GAP OR OPEN SPACE BETWEEN THE BACK EDGE OF THE SHELF AND THE WALL SURFACE, OTHERWISE, THE BACK EDGE OF THE SHELF MUST BE SEALED TO THE WALL WITH AN APPROVED SEALANT.
25. ALL FLOOR MOUNTED EQUIPMENT WILL BE INSTALLED ON MINIMUM 6" HIGH SANITARY LEGS, CASTORS OR COMPLETELY SEALED IN POSITION ON A 4" HIGH CURB WITH A CONTINUOUSLY COVERED BASE. COUNTERTOP EQUIPMENT WILL BE ON 4" HIGH SANITARY LEGS OR COMPLETELY SEALED TO THE COUNTERTOP UNLESS READILY REMOVABLE.
26. IF SOFT DRINK, ICE OR OTHER DISPENSERS ARE SELF-SERVICE, OR IF REFILLS ARE PROVIDED THEY MUST BE PUSH BUTTON TYPES, OR LEVER TYPES WHERE THE LEVER CONTACTS THE CONTAINER AT LEAST ONE INCH BELOW THE RIM.
27. ALL EXTERIOR DOORS MUST OPEN OUTWARD AND BE SELF-CLOSING AND TIGHT FITTING.
28. BI-FOLD, FRENCH, ACCORDION STYLE & ROLL-UP DOORS CANNOT OPEN INTO THE FOOD PREP, UTENSIL WASHING OR UNPACKAGED FOOD SERVICE AREAS.
29. ALL RESTROOM & DRESSING ROOM DOORS MUST BE SELF-CLOSING AND TIGHT FITTING.
30. A MINIMUM OF 10 FOOT CANDLES OF LIGHT MEASURED 30" OFF FLOOR MUST BE PROVIDED IN WALK-IN REFRIGERATED STORAGE & DRY STORAGE ROOMS & AT LEAST 20 FOOT CANDLES OF LIGHT SHALL BE PROVIDED FOR CONSUMER SELF-SERVICE WHERE FRESH PRODUCE OR PREPACKAGED FOODS ARE SOLD OR OFFERED FOR CONSUMPTION, INSIDE EQUIPMENT SUCH AS REACH-IN & UNDER COUNTER REFRIGERATORS; IN AREAS USED FOR HANDWASHING, WAREWASHING, EQUIPMENT & UTENSIL STORAGE & TOILET ROOMS
31. A MINIMUM OF 50 FOOT CANDLES OF LIGHT MEASURED 30" OFF FLOOR MUST BE PROVIDED WHEN WORKING WITH UTENSILS OR EQUIPMENT SUCH AS KNIVES, SLICERS, GRINDERS OR SAWS WHERE EMPLOYEE SAFETY IS A FACTOR & IN ALL AREAS DURING PERIODS OF CLEANING.
32. ALL LIQUID WASTE SHALL BE DRAINED BY A MEANS OF INDIRECT WASTE PIPES INTO A FLOOR SINK. FLOOR SINKS ARE TO BE INSTALLED FLUSH WITH THE FINISHED FLOOR SURFACE & HAVE EASILY REMOVABLE SAFETY COVER GRATES.
33. FLOOR SINKS ARE TO BE 50% EXPOSED WHEN NO ACCESS IS PROVIDED FOR CLEANING OR BE IN LINE WITH THE FRONT FACE OF ELEVATED FREE STANDING EQUIPMENT.
34. FOR CLEANING FLOOR MATS, THE MOP SINK SHALL BE A MINIMUM OF 24" x 36" FLOOR MOUNTED TYPE. MOPS SHALL BE PLACED IN A POSITION THAT ALLOWS THEM TO AIR DRY WITHOUT SOILING WALLS, EQUIPMENT OR SUPPLIES.
35. THE MOP SINK FAUCET SHALL HAVE A THREADED OUTER LIP FOR HOSE ATTACHMENT WITH AN APPROVED BACKFLOW PREVENTION DEVICE. NO CHEMICAL DISPENSING SYSTEMS OR SHUT-OFF VALVES TO BE ATTACHED TO THE MOP SINK FAUCET UNLESS A "SIDEKICK" PLUMBING DEVICE IS INSTALLED.
36. NO CONDENSATE OR WASTEWATER INCLUDING HVAC WILL DRAIN INTO THE JANITORIAL SINK
37. GREASE TRAPS SHALL BE LOCATED OUTSIDE OF THE FOOD SERVICE ACTIVITY AREA, FLUSH WITH THE FINISHED FLOOR WHEN INDOORS. LOCAL WASTEWATER DISTRICT OR BUILDING DEPARTMENT SHALL BE CONTACTED FOR GREASE REMOVAL REQUIREMENTS.
38. FLOOR DRAINS SHALL BE INSTALLED IN FLOORS THAT ARE WATER FLUSHED FOR CLEANING & IN AREAS WHERE PRESSURE SPRAY METHODS FOR CLEANING EQUIPMENT ARE USED, IN RESTROOMS, JANITORIAL ROOMS, SCULLERIES & AT BARS WITH WAREWASHING. FLOOR SURFACES IN AREAS PURSUANT TO THIS SHALL BE SLOPED 1:50 TO THE FLOOR DRAINS.
39. THE FLOOR FINISH WILL HAVE A SMOOTH SURFACE UNDER ALL EQUIPMENT, AND THE WALKWAYS WILL HAVE A LIGHT TEXTURE ONLY.
40. ADEQUATE VENTILATION IS TO BE PROVIDED TO ALL TOILET ROOMS, JANITOR CLOSETS WITH MOP SINKS, INDOOR TRASH ROOMS & DRESSING/CHANGE ROOMS.
41. ALL SEAMS, GAPS, OPENINGS TO BE PROPERLY SEALED.
42. PAINT USED ON WALLS & CEILINGS OF ALL KITCHEN, FOOD PREP, WORK & STORAGE AREAS SHALL BE GLOSS OR SEMI-GLOSS ENAMEL. FINISH MATERIAL SHALL BE LIGHT IN COLOR IN FOOD PREP AREAS FOR EASY CLEANING.
43. PRIOR TO INSTALLATION, SAMPLES OF FINISHES TO BE SUBMITTED TO ENVIRONMENTAL HEALTH FOR APPROVAL AS NEEDED.
44. COLD STORAGE ROOMS SHALL BE PROVIDED WITH A SECTION OF SHELVS INSTALLED TO HOLD SHALLOW COOL DOWN PANS - NOT TO EXCEED 4" IN HEIGHT, SPACE BETWEEN SHELVES SHALL BE AT LEAST 8" HIGH.
45. BACKUP DRY STORAGE SHELVS SHALL BE A MINIMUM OF 96 LINEAL FEET (MEASURED WITH TIERS) OR 25% OF KITCHEN, FOOD PREP & WORK AREAS WHICHEVER IS GREATER. SHELVS SHALL BE AT LEAST 18" DEEP & START AT A MINIMUM OF 6" ABOVE THE FLOOR SURFACE.

RESTAURANT REMODEL / EXPANSION:

BREAD CRUMB - OHANA CAFE'

BEACH GARFIELD SHOPPING CENTER
HUNTINGTON BEACH, CA



STUDIO C
architecture and planning
6125 Cornerstone Ct. E., Suite 200, San Diego, California 92121 (619) 596-0889 fax (619) 596-0888

PROJECT INFORMATION

SHELL BUILDING DATA: (FOR REFERENCE ONLY)
CONSTRUCTION TYPE: TYPE V-B, SPRINKLERED
EXISTING ONE STORY MULTI-TENANT BUILDING
PROJECT OCCUPANCY GROUP: A-2, RESTAURANT
EXISTING FLOOR AREA: 1,215 S.F.
PROPOSED FLOOR AREA: 2,540 S.F.

PROJECT DESCRIPTION:

REMODEL / EXPANSION OF AN EXISTING RESTAURANT WITHIN THE EXISTING BUILDING SHELL. WORK TO INCLUDE NEW EXTERIOR DINING PATIO, REPLACE STOREFRONT WINDOWS, NEW INTERIOR PARTITIONS, CEILINGS, LIGHTING, ELECTRICAL, PLUMBING, HVAC, & NEW TYPE I EXHAUST HOOD - NO STRUCTURAL MODIFICATIONS TO THE EXISTING BUILDING UNDER THIS PERMIT

PROJECT ADDRESS:

19079 BEACH BLVD.
HUNTINGTON BEACH, CA 92648

APPLICABLE CODES:

- 2010 CALIFORNIA BUILDING CODE
- 2010 CALIFORNIA MECHANICAL CODE
- 2010 CALIFORNIA PLUMBING CODE
- 2010 CALIFORNIA ELECTRICAL CODE
- 2008 CALIFORNIA ENERGY CODE
- 2010 CALIFORNIA FIRE CODE
- 2010 CALIFORNIA GREEN BUILDING CODE

*

No new construction or tenant improvements are proposed as part of this request.

CONTACTS

TENANT:
BREAD CRUMB OHANA CAFE'
19079 BEACH BLVD.
HUNTINGTON BEACH, CA 92648
CONTACT: BRYAN CHUN
PHONE: (714) 960-5051
EMAIL: bryan.chun@gmail.net

ARCHITECT:
STUDIO C ARCHITECTS
6125 CORNERSTONE CT. E. #200
SAN DIEGO, CA 92121
CONTACT: RYAN WATKINS
PHONE: (619) 596-0889
EMAIL: ryan@studiocc.com

LANDLORD:
WEST COAST RETAIL MANAGEMENT, INC.
4988 CARMEL MOUNTAIN RD., SUITE 1
SAN DIEGO, CA 92129
CONTACT: ROBERTA DEGENER
PHONE: (619) 538-7500
EMAIL: rdegener@wcretail.com

VICINITY MAP



FIRE DEPARTMENT NOTES

1. EXIT SIGNS MUST BE INTERNALLY ILLUMINATED. (CFC SEC. 1212.4 & CBC SEC. 1011)
2. PROVIDE TWO SEPARATE SOURCES OF POWER FOR EXIT SIGNS CONFORMING TO CBC 1011.5.3 & CFC 1212.5
3. THE MEANS OF EGRESS INCLUDING THE EXIT DISCHARGE SHALL BE ILLUMINATED AT ALL TIMES. THE EGRESS ILLUMINATION LEVEL SHALL BE 1 FOOTCANDLE (MIN.) & THE MEANS OF ILLUMINATION SHALL BE PROVIDED WITH A 90 MINUTE EMERGENCY BACK-UP POWER SUPPLY SOURCE. (CBC 1006)
4. PROVIDE A MINIMUM OF ONE 2A10BC CLASSIFICATION FIRE EXTINGUISHER WITHIN 75 FEET TRAVEL DISTANCE FOR EACH 3,000 SQUARE FEET, OR PORTION THEREOF, ON EACH FLOOR. (CFC 906)
5. COMPLETE PLANS & SPECIFICATIONS FOR FIRE EXTINGUISHING SYSTEMS, INCLUDING AUTOMATIC SPRINKLERS & WET & DRY STANDPIPES, HALON SYSTEMS & OTHER SPECIAL TYPES OF AUTOMATIC FIRE EXTINGUISHING SYSTEMS, BASEMENT PIPE INLETS & OTHER FIRE PROTECTION SYSTEMS & APPURTENANCES THEREON SHALL BE SUBMITTED TO FIRE & LIFE SAFETY FOR REVIEW & APPROVAL PRIOR TO INSTALLATION. (CFC 901.2)
6. BUILDINGS UNDERGOING CONSTRUCTION, ALTERATION OR DEMOLITION SHALL BE IN ACCORDANCE WITH CFC CHAPTER 14 (CFC 1401.1)
7. ADDRESSES SHALL BE PROVIDED FOR ALL NEW & EXISTING BUILDINGS IN A POSITION AS TO BE PLAINLY VISIBLE AND LEGIBLE FROM THE STREET OR ROAD FRONTING THE PROPERTY. (CFC 505.1, FHPS P-00-6)
8. DECORATIVE MATERIALS SHALL BE MAINTAINED IN A FLAME RETARDANT CONDITION. (TITLE 19, SECTION 3.08, 3.21, CFC 804, 806, 807)
9. FIRE EXTINGUISHING SYSTEMS SHALL BE INSTALLED IN ACCORDANCE WITH CFC 903 AN COMPLY WITH STANDARDS OF 903.3.
10. ALL VALVES CONTROLLING THE WATER SUPPLY FOR AUTOMATIC SPRINKLER SYSTEMS AND WATER FLOW SWITCHES ON ALL SPRINKLER SYSTEMS SHALL BE ELECTRICALLY MONITORED WHERE THE NUMBER OF SPRINKLER IS 20 OR MORE (CFC 903.4)
11. INSTALLATION OF FIRE ALARM SYSTEMS SHALL BE IN ACCORDANCE WITH CFC 907.
12. COMPLETE PLANS & SPECIFICATIONS FOR FIRE ALARM SYSTEMS SHALL BE SUBMITTED TO FIRE & LIFE SAFETY FOR REVIEW & APPROVAL PRIOR TO INSTALLATION. (CFC 907.1)
13. AN APPROVED AUDIBLE SPRINKLER FLOW ALARM SHALL BE PROVIDED ON THE EXTERIOR OF THE BUILDING IN AN APPROVED LOCATION. (CFC 903.4.2)
14. APPROVED AUTOMATIC FIRE EXTINGUISHING SYSTEMS SHALL BE PROVIDED FOR THE PROTECTION OF COMMERCIAL-TYPE COOKING EQUIPMENT. (UL 300 SYSTEM)

DISABLED ACCESS NOTE COMPLIANCE

1. I AM THE DESIGNER/OWNER IN RESPONSIBLE CHARGE OF THIS ADDITION/ALTERATION PROJECT; I HAVE INSPECTED THE SITE/PREMISES AND DETERMINED THAT EXISTING CONDITIONS:
 - ARE
 - AS IMPROVED PER THESE PLANS, WILL BE IN FULL COMPLIANCE WITH CURRENT SITE ACCESSIBILITY REQUIREMENTS TO THE EXTENT REQUIRED BY LAW.

RYAN WATKINS *R. Watkins* 2/10/12 DESIGNER
NAME (PRINT) SIGNATURE DATE OWNER
2. I AM THE DESIGNER/OWNER IN RESPONSIBLE CHARGE OF THIS ADDITION / ALTERATION PROJECT; I HAVE INSPECTED THE SITE/PREMISES AND DETERMINED THAT EXISTING RESTROOM(S) SERVING AREA(S) OF ALTERATION,
 - ARE
 - AS IMPROVED PER THESE PLANS, WILL BE FULLY ACCESSIBLE ACCORDING TO CURRENT REQUIREMENTS.

RYAN WATKINS *R. Watkins* 2/10/12 DESIGNER
NAME (PRINT) SIGNATURE DATE OWNER
3. IF THE BUILDING INSPECTOR DETERMINES NONCOMPLIANCE WITH ANY CURRENT ACCESSIBILITY PROVISIONS OF THE LAW, HE/SHE SHALL REQUIRE SUBMITTAL OF COMPLETE AND DETAILED PLANS TO THE BUILDING DEVELOPMENT REVIEW DIVISION OF THE DEVELOPMENT SERVICES DEPARTMENT FOR FURTHER REVIEW. PLANS MUST CLEARLY SHOW ALL EXISTING NON-COMPLYING CONDITIONS AFFECTED BY THE REMODEL (INCLUDING SITE PLAN, FLOOR PLAN, DETAILS, ETC.) AND PROPOSED MODIFICATIONS OF DEFICIENCIES TO MEET CURRENT ACCESSIBILITY PROVISIONS. THE PLANS MUST BE STAMPED BY THE FIELD INSPECTOR PRIOR TO SUBMITTAL FOR PLAN REVIEW.

REVISIONS:

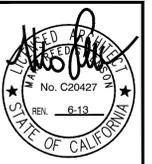
- M1 MECHANICAL ROOF PLAN, SCHEDULES
 - M2 MECHANICAL FLOOR PLAN, NOTES
 - M3 EXHAUST HOOD PLAN, ELEVATION & DETAILS
 - M4 TITLE 24
- P1 WASTE/VENT PIPING PLAN, GREASE INTERCEPTOR
 - P2 WATER & GAS PIPING PLANS
 - P3 SCHEDULES, CALCULATIONS & NOTES
- E1 POWER PLAN
 - E2 LIGHTING PLAN, SCHEDULE
 - E3 PANEL SCHEDULES, SINGLE LINE DIAGRAM
 - E4 TITLE 24

JOB NO. 2011-207

BREAD CRUMB OHANA CAFE'
19079 BEACH BLVD.
HUNTINGTON BEACH, CA 92648

DATE: 2/10/12

T1



STUDIO C
 architecture and planning
 6125 Cornerstone Ct. E., Suite 200, San Diego, California 92121 (619) 946-6881 fax (619) 966-6888

REVISIONS:

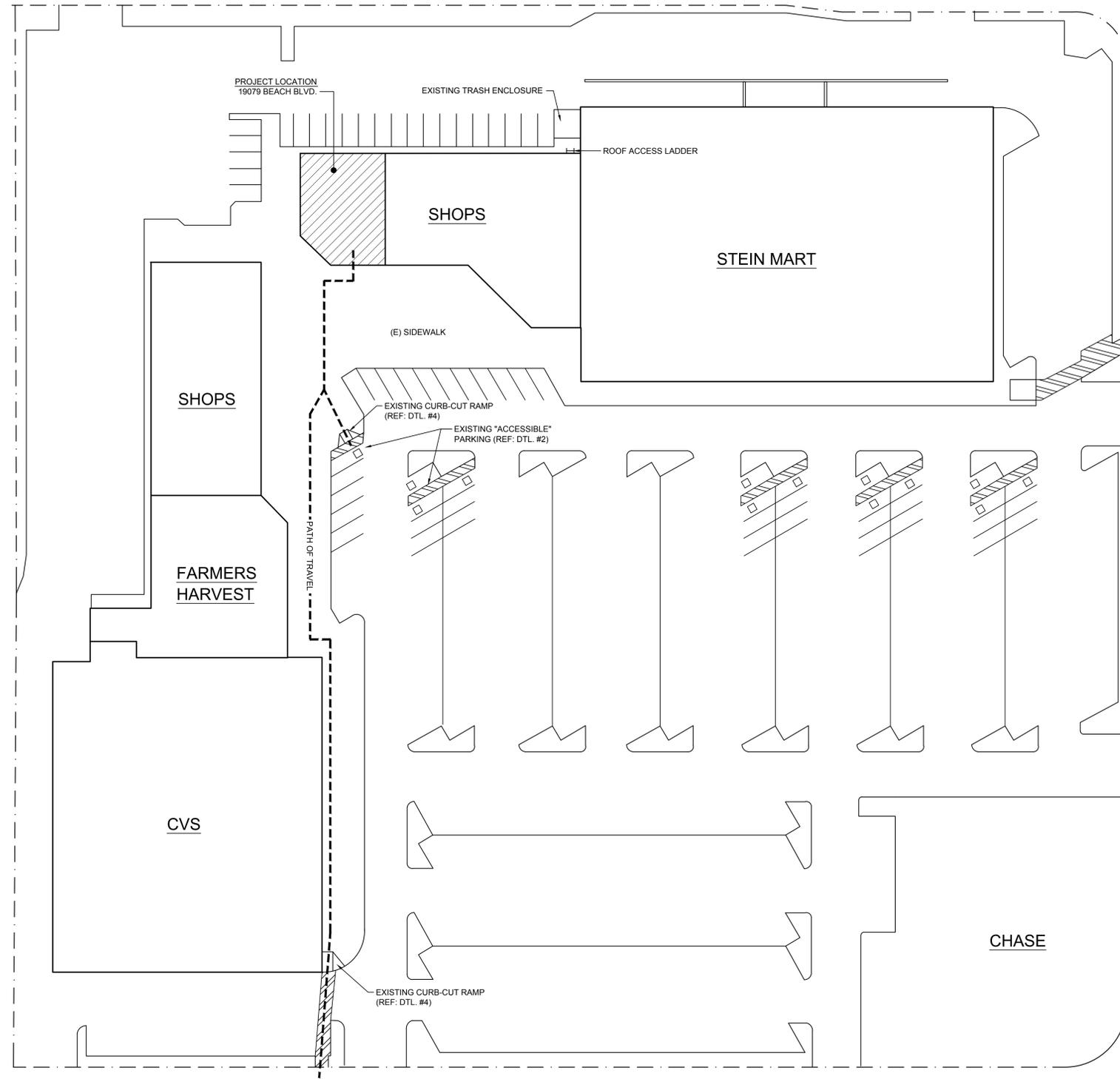
JOB NO. 2011-207

BREAD CRUMB OHANA CAFE'
 19079 BEACH BLVD.
 HUNTINGTON BEACH, CA 92648

DATE: 2/10/12

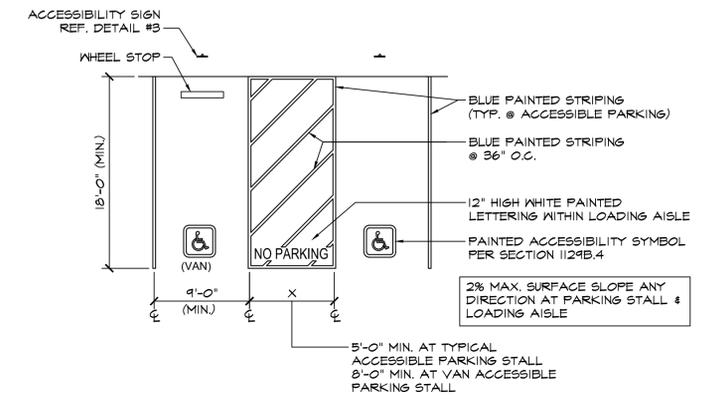
T2

FLORIDA STREET

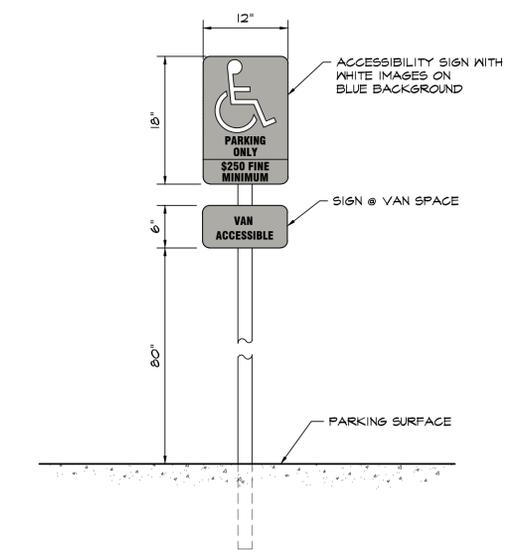


BEACH BOULEVARD

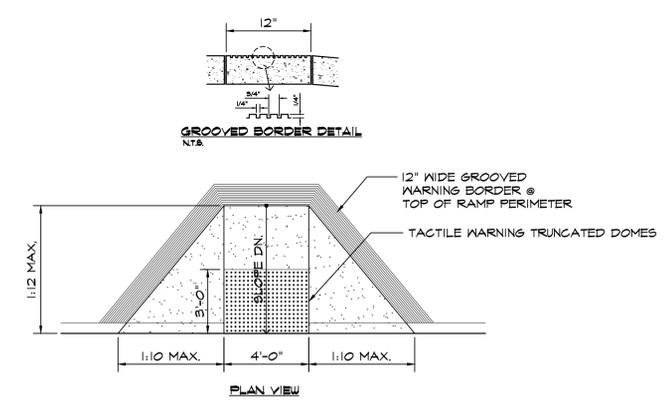
GARFIELD AVENUE



2 ACCESSIBLE PARKING (TYPICAL) SCALE: 1/8" = 1'-0"



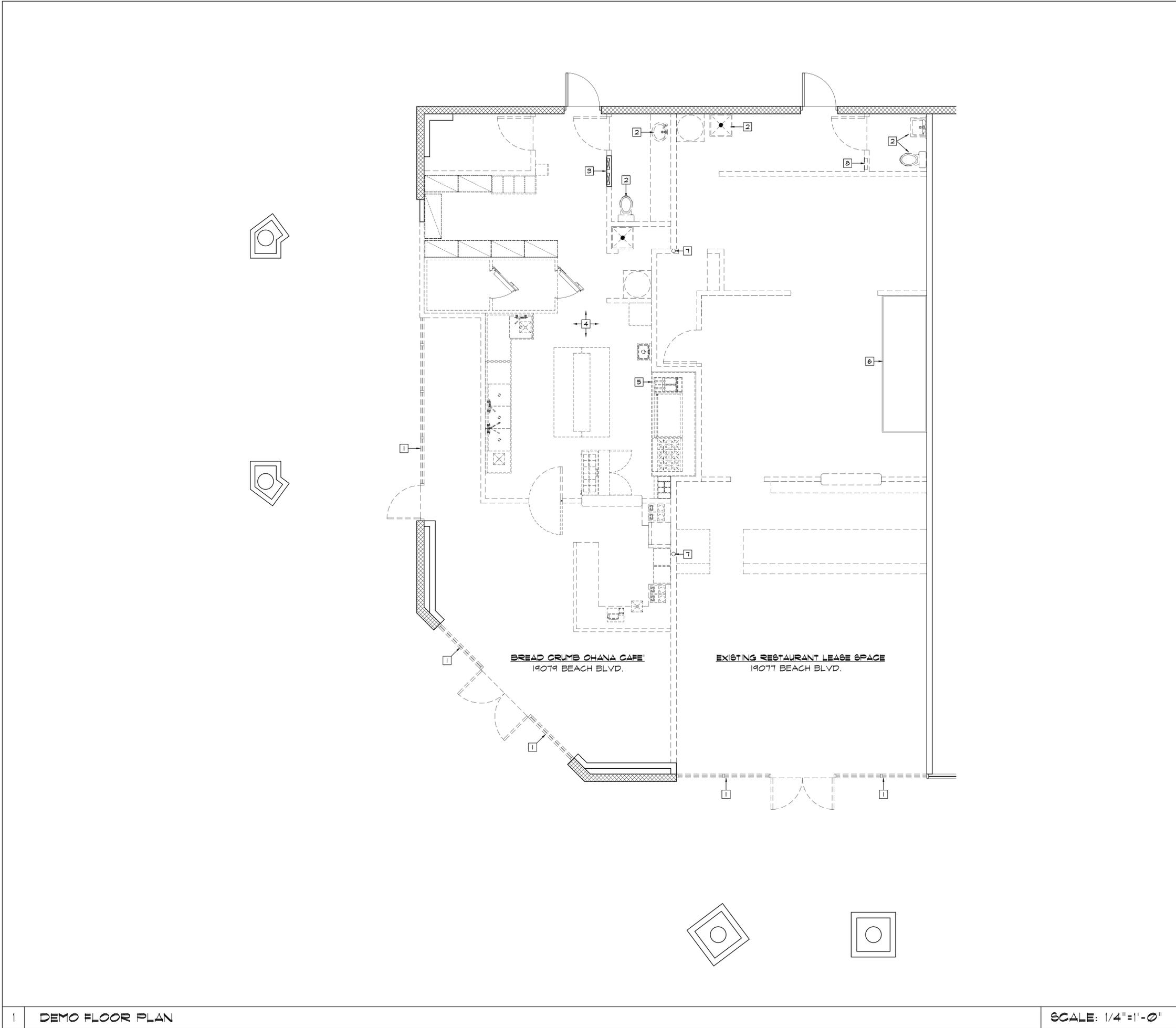
3 ACCESSIBLE PARKING SIGNAGE SCALE: N.T.S.



4 ACCESSIBLE PARKING SIGNAGE SCALE: N.T.S.

1 REFERENCE SITE PLAN

SCALE: N.T.S.



WALL LEGEND

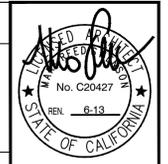
- EXISTING CMU WALL
- EXISTING WALL
- EXISTING WALL TO DEMO

KEY NOTES

- 1 REMOVE (E) ALUM./GLASS STOREFRONT SYSTEM (TO BE REPLACED; SEE FLOOR PLAN & DETAILS)
- 2 REMOVE (E) PLUMBING FIXTURES; CAP-OFF PLUMBING BELOW SLAB / ABOVE CEILING - SEE PLUMBING DWGS. FOR NEW PLUMBING WORK
- 3 (E) ELECTRICAL DISTRIBUTION PANELS TO REMAIN; KEEP PORTION OF (E) WALL IN PLACE FOR PANELS
- 4 (E) EQUIPMENT SHOWN DASHED; S.C. TO COORD. REMOVAL / RELOCATION OF EQUIPMENT
- 5 (E) EXHAUST HOOD TO BE RELOCATED; SEE MECH'L DWGS.
- 6 (E) EXHAUST HOOD TO REMAIN
- 7 (E) STRUCTURAL COLUMN
- 8 SAFE-OFF & REMOVE (E) ELECTRICAL DISTRIBUTION PANEL & ASSOCIATED CONDUITS, FEEDERS ETC.

GENERAL NOTES

1. CONTRACTOR SHALL REMOVE ALL EXISTING FLOORING, WALL BASE, SUSPENDED CEILING, LIGHTING & DUCTWORK THROUGH OUT THE PREMISES.
2. FLOOR SLAB SHALL BE CLEANED & PREPPED TO ACCEPT NEW FINISHES. PATCH / REPAIR ANY DAMAGE IN EXISTING GYP. BD. WALLS TO REMAIN, PREP WALLS TO ACCEPT NEW FINISHES.
3. CONTRACTOR SHALL TERMINATE ABANDONED WATER AND GAS LINES AT THE UNDERSIDE OF THE ROOF & TERMINATE ABANDONED SEWER LINES BELOW THE SLAB. REMOVE ALL ABANDONED ELECTRICAL CONDUITS BACK TO THE ELECTRICAL DISTRIBUTION PANEL.
4. CONTRACTOR SHALL ARRANGE FOR THE REGULAR AND PROPER REMOVAL OF ALL CONSTRUCTION TRASH AND DEBRIS FROM THE SITE.
5. SAW CUTTING OF EXISTING CONG. FLOOR SLAB IS REQUIRED (NOT SHOWN) FOR NEW PLUMBING. SEE PLUMBING DRAWINGS FOR NEW WORK
6. CONTRACTOR SHALL VERIFY ALL EXISTING CONDITIONS IN FIELD



STUDIO C
 architecture and planning
 6125 Cornerstone Ct. E., Suite 200, San Diego, California 92121 (619) 966-6889 fax (619) 966-6888

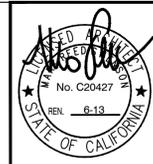
REVISIONS:

JOB NO. 2011-207

BREAD CRUMB OHANA CAFE'
 19079 BEACH BLVD.
 HUNTINGTON BEACH, CA 92648

DATE: 2/10/12

D1



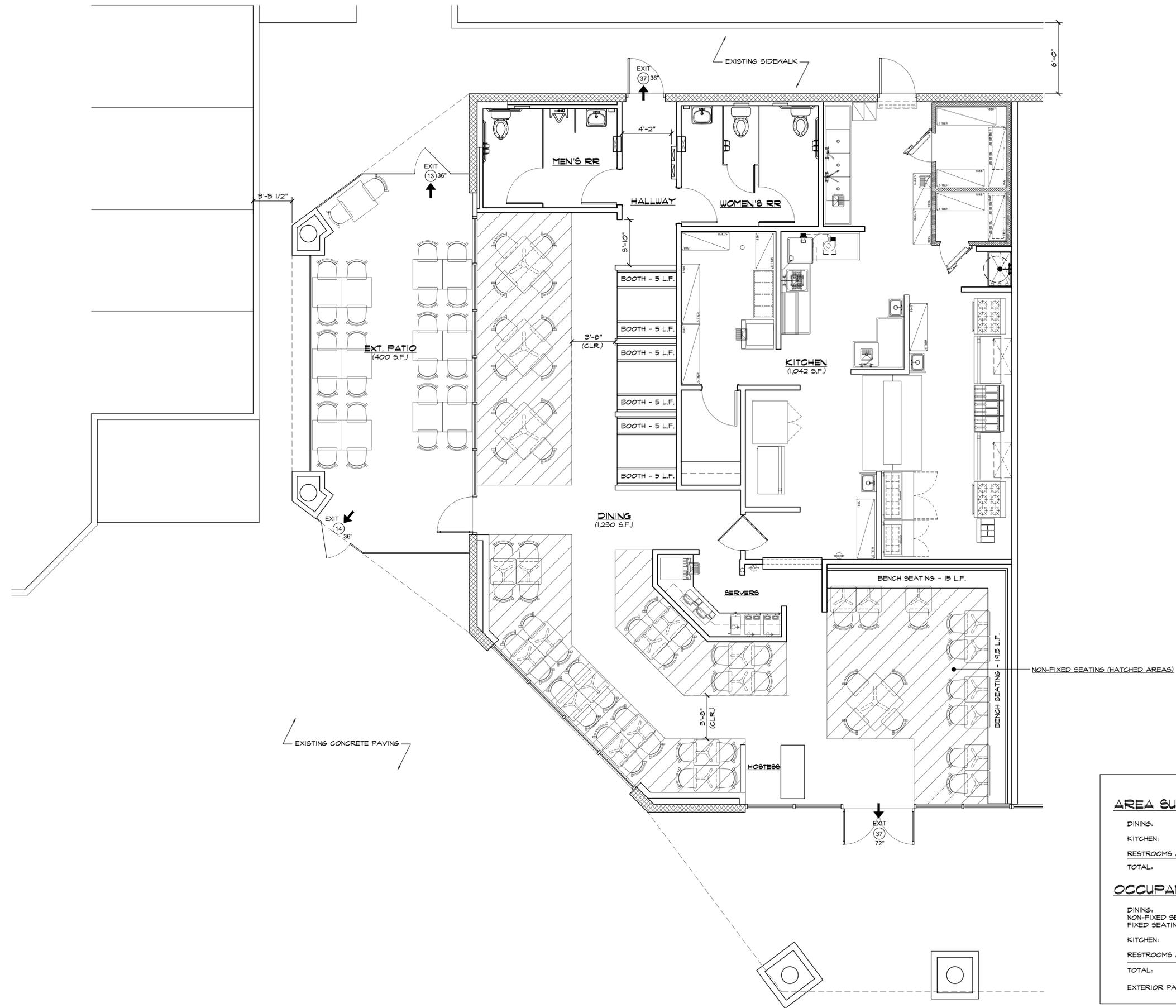
REVISIONS:

JOB NO. 2011-207

BREAD CRUMB OHANA CAFE'
 19079 BEACH BLVD.
 HUNTINGTON BEACH, CA 92648

DATE: 2/10/12

A0



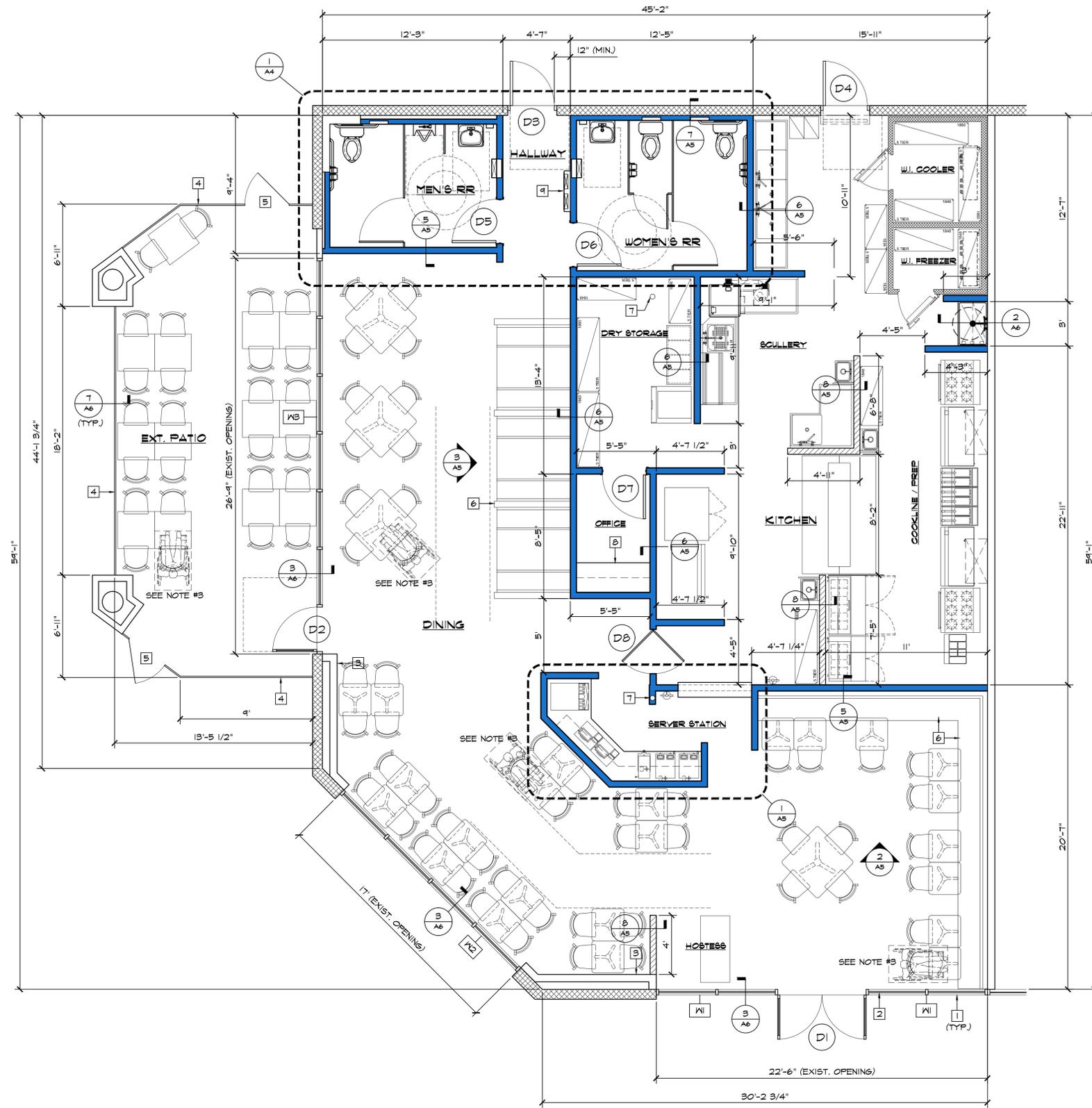
2010 CBC TABLE 1004.1.1

AREA SUMMARY

DINING:	1,230 S.F.
KITCHEN:	1,042 S.F.
RESTROOMS / HALLWAY:	268 S.F.
TOTAL:	2,540 S.F.

OCCUPANT LOAD

DINING:	
NON-FIXED SEATING:	637 / 15 = 42 OCC.
FIXED SEATING:	64.5 L.F. / 2 = 32 OCC.
KITCHEN:	1,042 / 200 = 5 OCC.
RESTROOMS / HALLWAY:	268 S.F. (NOT INCLUDED)
TOTAL:	79 OCCUPANTS
EXTERIOR PATIO:	400 / 15 = 27 OCCUPANTS



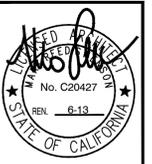
WALL LEGEND

	EXISTING CMU WALL
	EXISTING WALL
	NEW PARTITION WALL PER PLAN
	NEW 48" H PONY WALL PER PLAN

- KEY NOTES**
- (N) 4'-6" HIGH ALUM./GLASS STOREFRONT SYSTEM - SEE WINDOW SCHEDULE, SHT. A7
 - 5' x 5' INTERNATIONAL SYMBOL OF ACCESSIBILITY SIGN AFFIXED TO GLAZING @ 60" A.F.F.
 - OCCUPANT LOAD SIGN PER CBC 1004.3 (74 OCCUPANTS - DINING) (21 OCCUPANTS - PATIO)
 - (N) 60" HIGH PRE-ENGINEERED GLASS PATIO RAILING SYSTEM SEE DETAIL 6/A6
 - 36" WIDE GATE W/ PANIC HARDWARE (TO MATCH RAILING)
 - BOOTH / BENCH SEATING BY OWNER
 - (E) STRUCTURAL COLUMN
 - 24" DEEP P-LAM, DESKTOP @ 30" A.F.F. / 12" DEEP SHELVING ABOVE, G.C. TO COORD. W/ OWNER
 - (E) ELECTRICAL DISTRIBUTION PANELS; SEE ELECTRICAL DWGS.

GENERAL NOTES

- G.C. TO VERIFY ALL EXISTING CONDITIONS IN FIELD.
- DIMENSIONS ARE TO FACE OF SHEATHING U.O.N.
- H.C. ACCESSIBLE TABLES ARE TO BE NO MORE THAN 34" A.F.F. WITH KNEE CLEARANCE AT LEAST 27" HIGH, 30" WIDE AND 19" DEEP W/ NO FIXED SEATING. 5% OF TOTAL SEATING SHALL BE MADE ACCESSIBLE.
- G.C. TO PROVIDE PLYWD, BACKING OR WOOD BLOCKING IN WALLS @ ALL WALL MNTD. EQUIPMENT/FIXTURE LOCATIONS
- SEE SHEET K1 FOR KITCHEN EQUIPMENT PLAN & SCHEDULE



STUDIO C
 architecture and planning
 6125 Cornerstone Ct. E., Suite 200, San Diego, California 92121 (619) 966-6889 fax (619) 966-6888

REVISIONS:

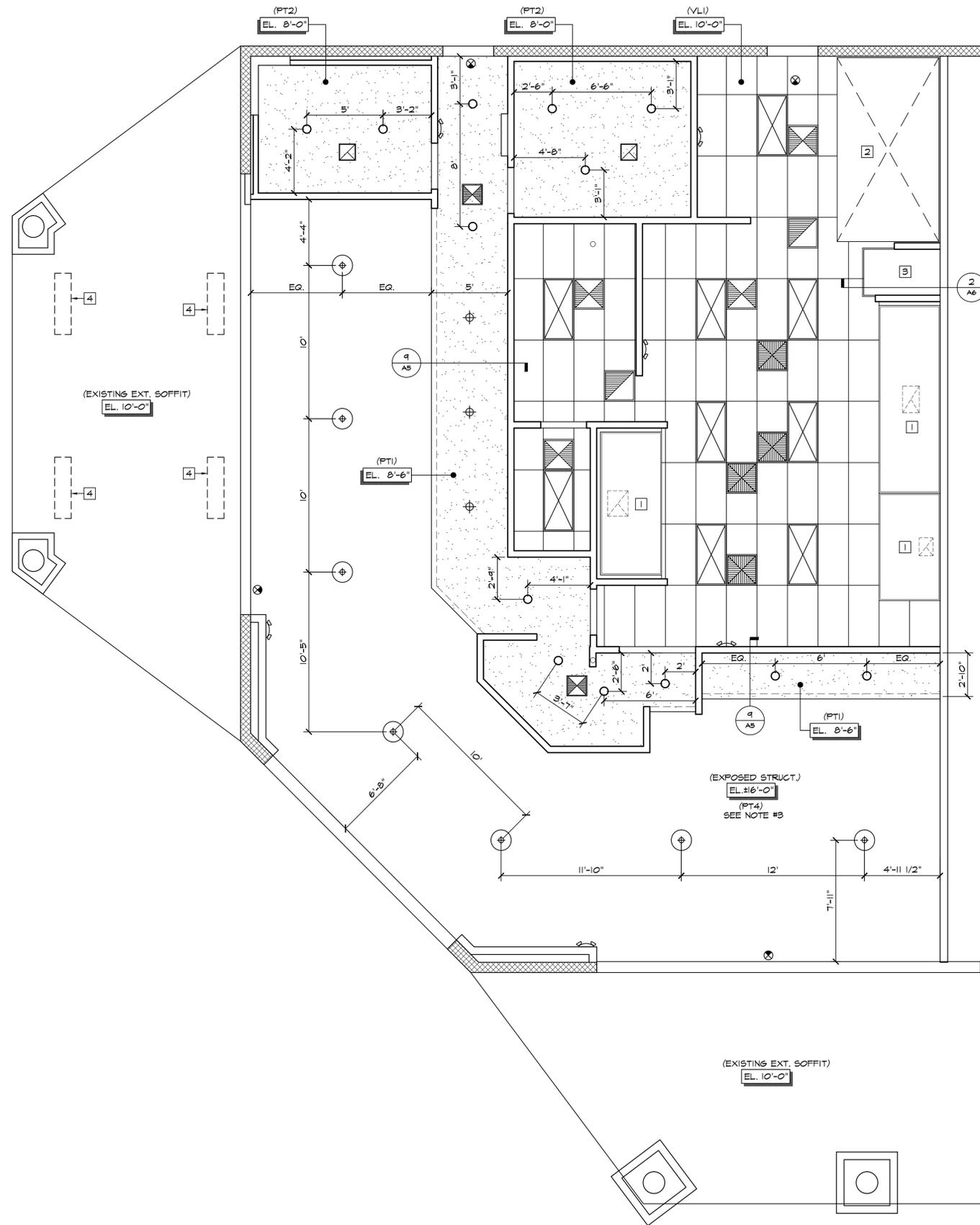
JOB NO. 2011-207

BREAD CRUMB OHANA CAFE'
 19079 BEACH BLVD.
 HUNTINGTON BEACH, CA 92648

DATE: 2/10/12

A1





RCP LEGEND

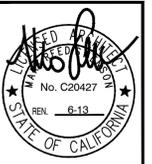
-  SUSPENDED CEILING GRID SYSTEM
SEE DTL. 1/A6
-  GYPSUM BOARD CEILING - PAINT PER PLAN
-  2x4 FLUOR. TROFFER
-  6" RECESSED DOWNLIGHT
-  PENDANT LIGHT (CENTER O/ TABLE @ 60" AFF)
-  CORD HUNG SHADE LIGHT - 11" AFF TO BOTTOM
-  ILLUMINATED EXIT SIGN - 90 MINUTE BATTERY
BACK-UP POWER SUPPLY (WALL MOUNT ABOVE
DOOR OR MOUNT IN CEILING AS REQ'D.)
-  WALL MOUNTED ADJUSTABLE HEAD EMERGENCY
LIGHT - 90 MINUTE BATTERY BACK-UP POWER
SUPPLY (MOUNT @ 7'-6" AFF)
-  SUPPLY AIR DIFFUSER - SEE MECH'L. DWGS.
-  RETURN AIR GRILLE - SEE MECH'L. DWGS.
-  MAKE-UP AIR DIFFUSER - SEE MECH'L. DWGS.
-  RESTROOM EXHAUST (12 AIR CHANGES / HR.)
SEE MECH'L. DWGS.

KEY NOTES

- 1 ST./STL. EXHAUST HOOD - SEE MECH'L. DWGS.
- 2 WALK-IN COOLER / FREEZER - PRE-FAB'D. INSULATED
ALUMINUM CEILING PANELS BY MFR.
- 3 ELEVATED CEILING FOR WATER HEATER ON PLATFORM ABOVE
MOP SINK
- 4 INFRARED PATIO HEATER MOUNTED TO UNDERSIDE OF (E)
EXTERIOR SOFFIT - CLEARANCE TO COMBUSTIBLE MATERIAL
SHALL BE MAINTAINED AS INDICATED IN THE MFR.
INSTRUCTIONS (VERIFY QTY, W/ OWNER)
HEATER SPEC: SUNPAK SB4-NAT OR EQUAL

GENERAL NOTES

- 1. G.C. TO VERIFY ALL EXISTING CONDITIONS IN FIELD.
- 2. DIMENSIONS ARE TO FACE OF SHEATHING U.O.N.
- 3. CEILINGS IN DINING AREA SHALL BE OPEN TO ROOF STRUCTURE
ABOVE. G.C. TO PROVIDE BLACK VINYL SCRIM TO UNDERSIDE OF
EXISTING JOISTS IN ALL EXPOSED AREAS.
- 4. CEILINGS IN ALL KITCHEN, FOOD PREP & STORAGE AREAS SHALL
BE SMOOTH, WASHABLE & LIGHT IN COLOR.
- 5. SEE FINISH SCHEDULE FOR CEILING PAINT & TILE SPECS.



STUDIO C
architecture and planning
6125 Cornerstone Ct. E., Suite 200, San Diego, California 92121 (619) 966-6889 fax (619) 966-6888

REVISIONS:

JOB NO. 2011-207

BREAD CRUMB OHANA CAFE'
19079 BEACH BLVD.
HUNTINGTON BEACH, CA 92648

DATE: 2/10/12

A2



REVISIONS:

JOB NO. 2011-207

BREAD CRUMB OHANA CAFE'
 19079 BEACH BLVD.
 HUNTINGTON BEACH, CA 92648

DATE: 2/10/12

A3

FINISH SPECIFICATIONS

FLOORS

VPI: VINYL PLANK FLOORING (CONTRACTOR TO VERIFY COLOR, STYLE W/ OWNER)
 EPI: EPOXY - COMMERCIAL GRADE W/ 6" HIGH INTEGRAL COVE BASE (CONTRACTOR TO VERIFY COLOR W/ OWNER)
 TRANSITION STRIP: PER VINYL PLANK FLOORING MFR.

WALL BASE

WBI: 4" WOOD OR VINYL BASE (DINING AREA ONLY) - (CONTRACTOR TO VERIFY W/ OWNER)

WALLS

WCI: 48" HIGH MAINSCOT (RESTROOMS) - MARLITE, COLOR: #C-100-S66 WHITE (CONTRACTOR TO VERIFY W/ OWNER)
 FRP: MARLITE, COLOR: #P-100 WHITE - TOP OF WALL BASE TO CEILING U.O.N. (KITCHEN AREAS)
 S/S: STAINLESS STEEL PANELS - TOP OF WALL BASE TO BOTTOM OF EXHAUST HOOD (BEHIND COOKING EQUIPMENT)

CEILING

VL1: SUSPENDED CEILING - ARMSTRONG VL #870 TILE (VINYL FACED, NON-PERFORATED)
 24"x48"x5/8" W/ PRELUDE 15/16" EXPOSED TEE GRID, COLOR: WHITE

COUNTERTOPS & LAMINATES

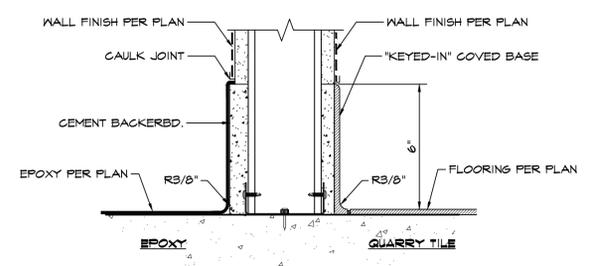
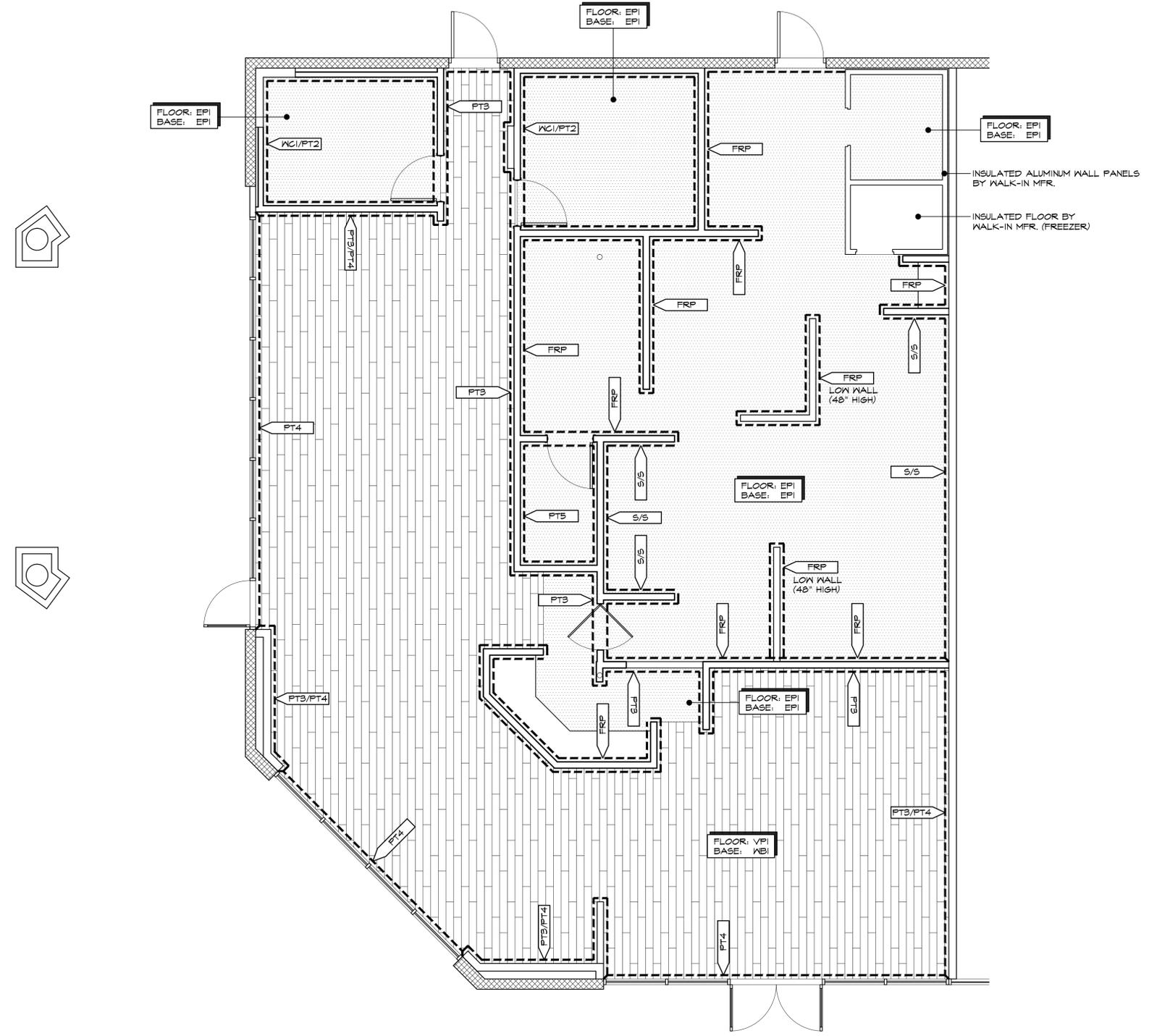
PL-1: PLASTIC LAMINATE (SERVER STATION COUNTERTOP) - (CONTRACTOR TO VERIFY COLOR W/ OWNER)
 PL-2: PLASTIC LAMINATE (DESKTOP IN OFFICE) - (CONTRACTOR TO VERIFY COLOR W/ OWNER)

PAINT

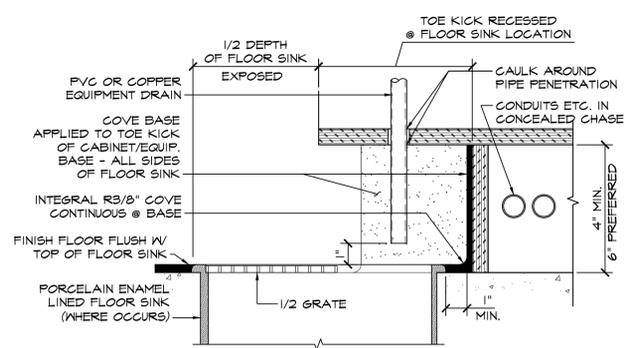
PT1: (DINING AREA SOFFITS) (CONTRACTOR TO VERIFY COLOR W/ OWNER)
 PT2: (RESTROOM CEILING & WALLS) (CONTRACTOR TO VERIFY COLOR W/ OWNER)
 PT3: (DINING AREA WALLS) (CONTRACTOR TO VERIFY COLOR W/ OWNER)
 PT4: COLOR: BLACK (DINING AREA WALLS ABOVE 12' AFF & EXPOSED STRUCTURE, PIPING, DUCTWORK IN DINING AREA)
 PT5: (OFFICE WALLS) (CONTRACTOR TO VERIFY COLOR W/ OWNER)

NOTES

1. WALL & CEILING SURFACES IN THE RESTROOMS, FOOD PREPARATION AREAS, SERVICE AREA, AND STORAGE AREAS SHALL BE LIGHT IN COLOR WITH A LIGHT REFLECTANCE VALUE (LRV) OF 70% OR GREATER, SMOOTH, NON-ABSORBENT, DURABLE AND EASY TO CLEAN.
2. ALL PAINTED FINISHES IN FOOD & PREP, SERVING & STORAGE LOCATIONS SHALL BE SEMI-GLOSS OR GLOSS FINISH
3. WATER RESISTANT WALL FINISHES (i.e. CERAMIC TILE, FRP, STAINLESS STEEL) IS REQUIRED BEHIND ALL SINKS, MOP SINKS & DISHWASHERS. FINISH SHALL BE A MINIMUM OF 8'-0" ABOVE FLOOR STARTING FROM THE TOP OF THE WALL BASE.
4. WATER RESISTANT WALL FINISHES IN RESTROOMS SHALL BE A MINIMUM OF 4'-0" ABOVE FLOOR STARTING FROM THE TOP OF THE COVE WALL BASE.



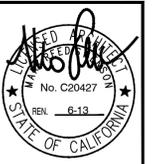
2 COVE WALL BASE DETAIL SCALE: N.T.S.



3 COVE BASE @ CABINET/FLOOR SINK SCALE: N.T.S.

1 WALL & FLOOR FINISH PLAN

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



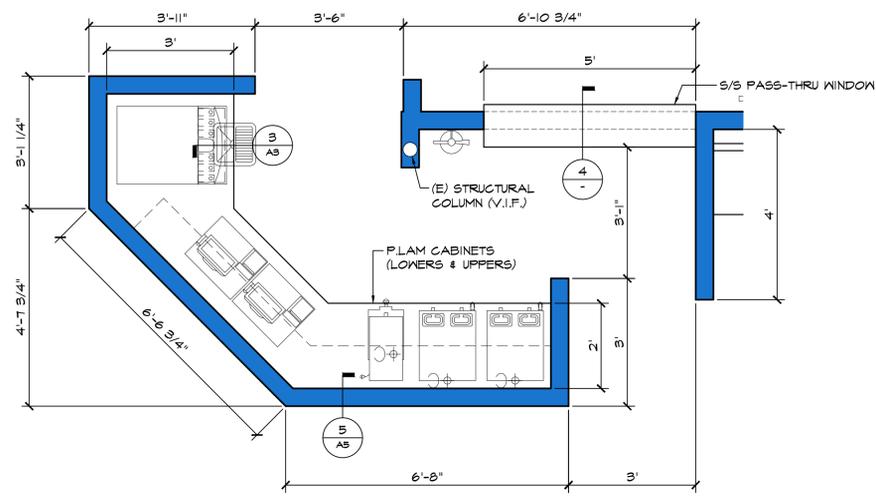
REVISIONS:

JOB NO. 2011-207

BREAD CRUMB OHANA CAFE'
 19079 BEACH BLVD.
 HUNTINGTON BEACH, CA 92648

DATE: 2/10/12

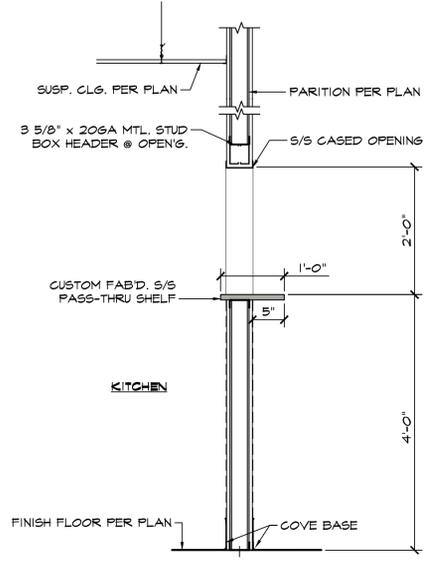
A5



NOTE: CONTRACTOR TO COORDINATE W/ OWNER THE SPECIFIC REQUIREMENTS / CONFIGURATION OF THE MILLWORK CABINETS, CUT-OUTS, ETC.

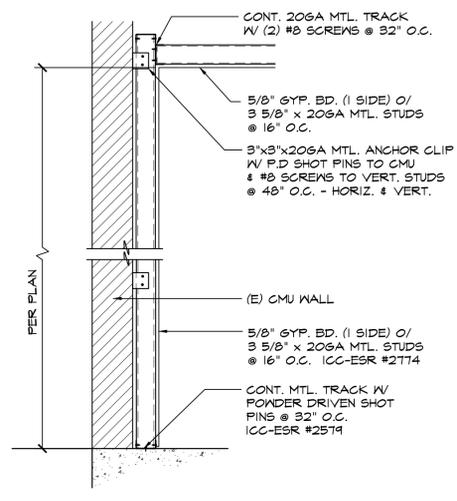
1 ENLARGED PLAN @ SERVER STATION

SCALE: 1/2" = 1'-0"



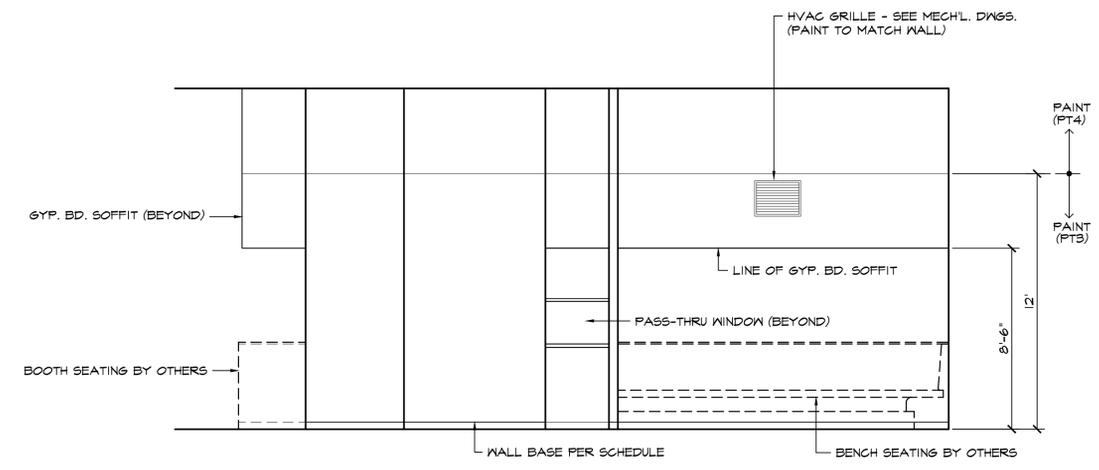
4 PASS-THRU SECTION

SCALE: 3/4" = 1'-0"



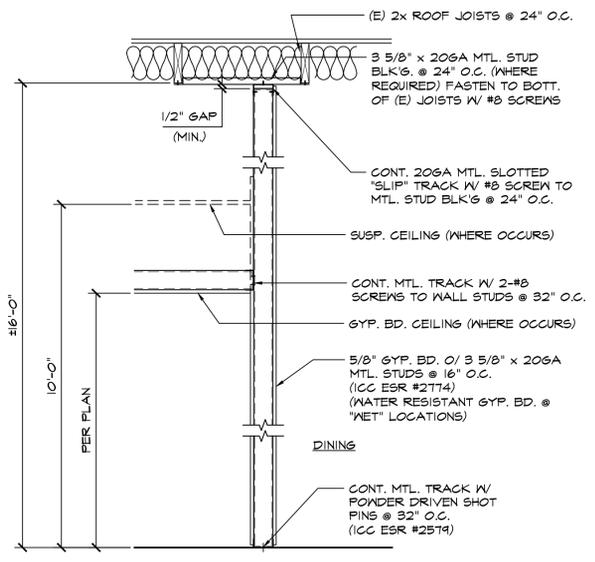
7 WALL FURRING SECTION

SCALE: 3/4" = 1'-0"



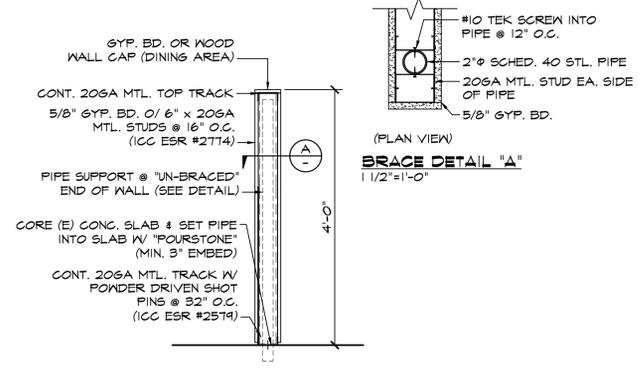
2 INTERIOR ELEVATION @ DINING

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



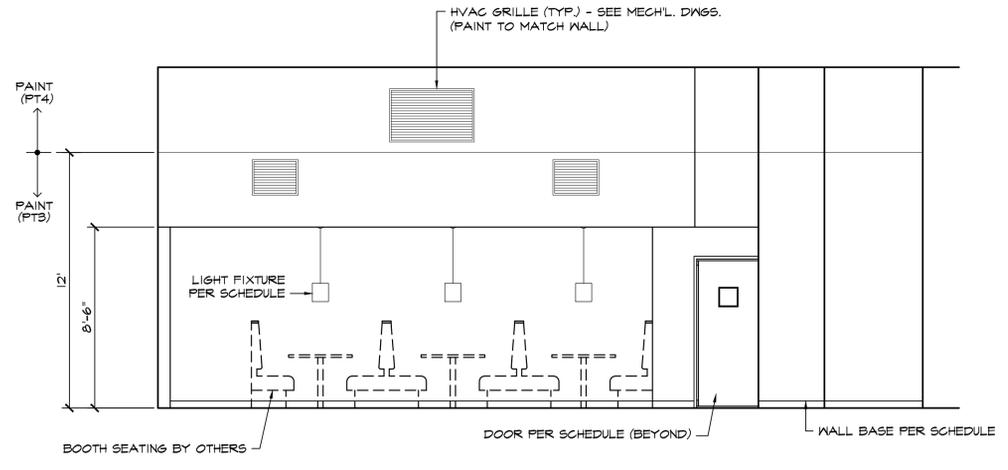
5 WALL SECTION

SCALE: 3/4" = 1'-0"



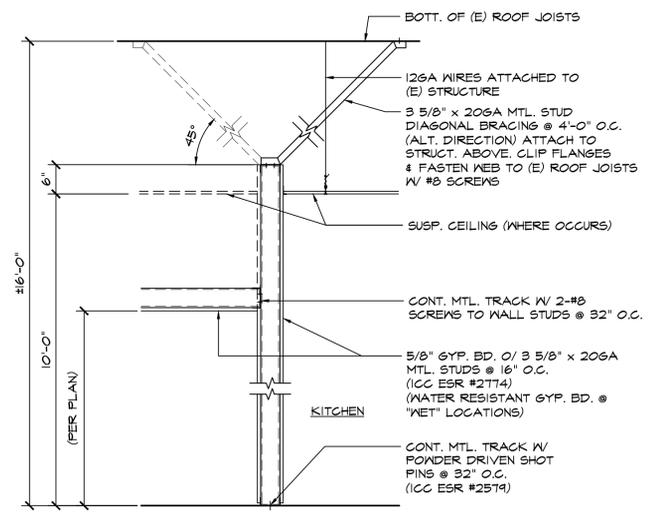
8 PONY WALL SECTION

SCALE: 3/4" = 1'-0"



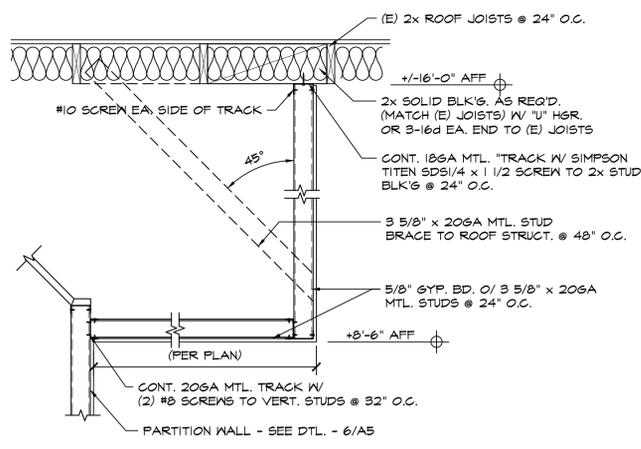
3 INTERIOR ELEVATION @ DINING

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



6 WALL SECTION

SCALE: 3/4" = 1'-0"

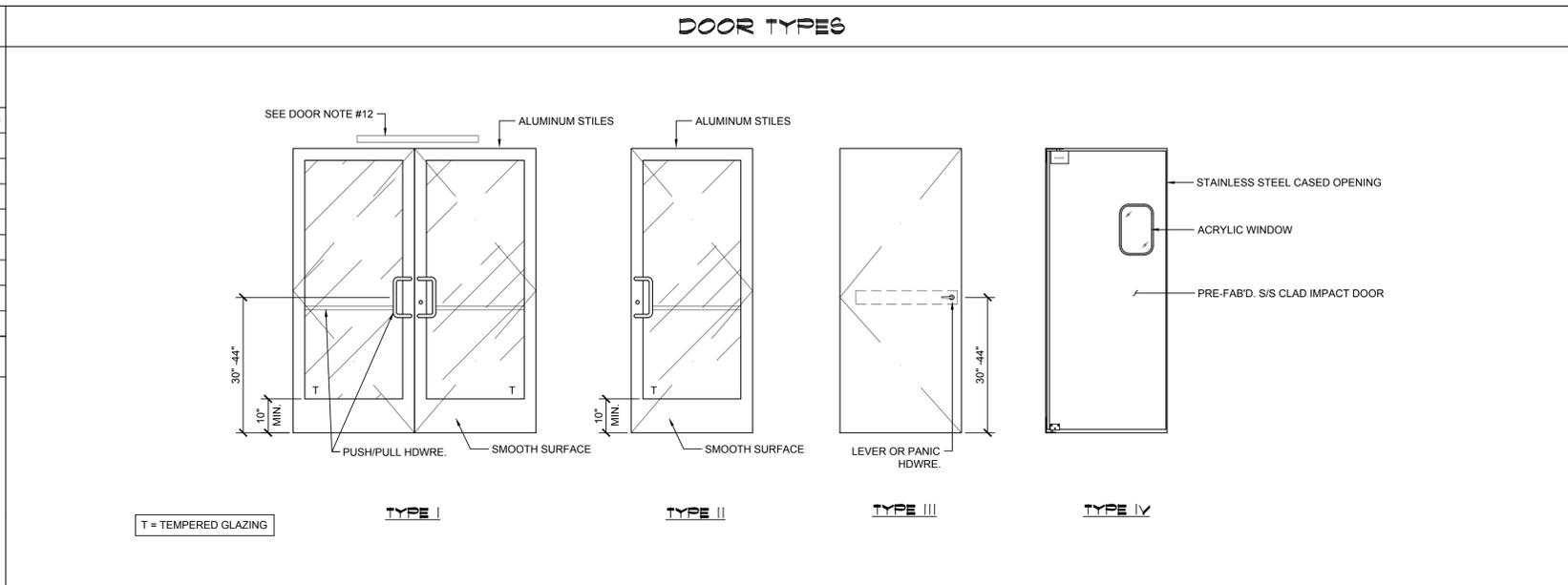
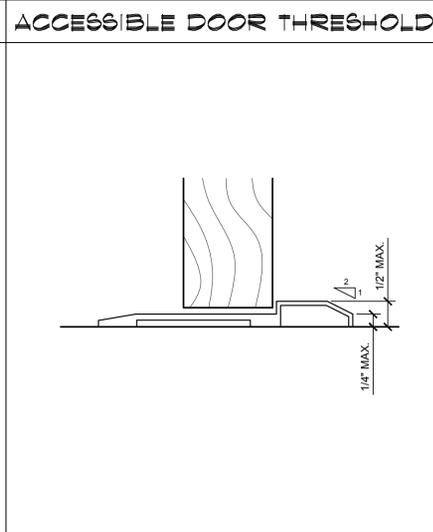
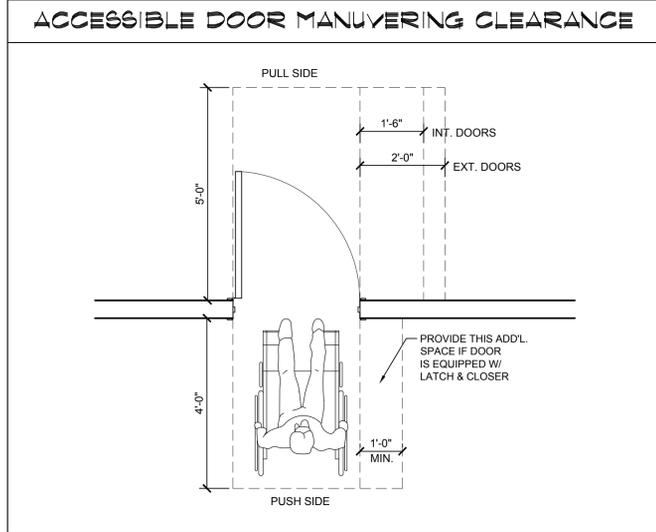


9 SOFFIT SECTION

SCALE: 3/4" = 1'-0"

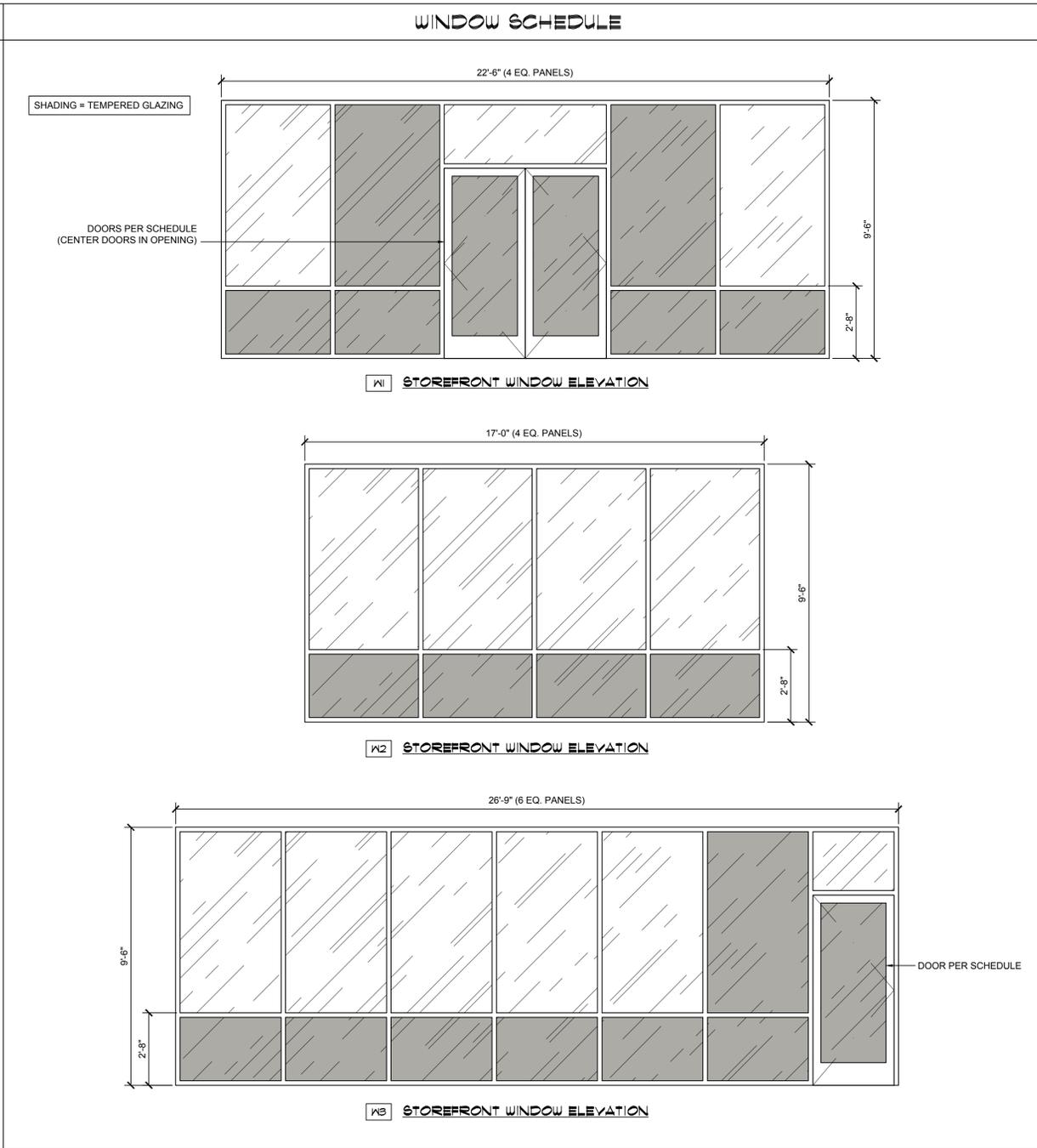
DOOR SCHEDULE										
TAG	INT. / EXT.	SIZE	THK.	DOOR		FRAME		HW. GROUP	RATING	REMARKS
				MT'L.	FIN.	MT'L.	FIN.			
D1	I	PAIR 3'-0" x 7'-0"	1.75"	AL./GL.	FAC.	AL.	FAC.	1	--	NEW STOREFRONT DOORS - MATCH STOREFRONT FINISH
D2	II	3'-0" x 7'-0"	1.75"	AL./GL.	FAC.	AL.	FAC.	2	--	NEW STOREFRONT DOOR - MATCH STOREFRONT FINISH
D3	III	3'-0" x 7'-0"	1.75"	HM	PT.	HM	PT.	3	--	EXISTING DOOR & FRAME - PAINT INTERIOR SIDE
D4	III	3'-0" x 7'-0"	1.75"	HM	PT.	HM	PT.	3	--	EXISTING DOOR & FRAME - PAINT INTERIOR SIDE
D5	III	3'-0" x 7'-0"	1.75"	SC/ND	PT	TIMELY	FAC.	4	--	PAINT GRADE DOOR
D6	III	3'-0" x 7'-0"	1.75"	SC/ND	PT	TIMELY	FAC.	4	--	PAINT GRADE DOOR
D7	III	3'-0" x 7'-0"	1.75"	SC/ND	PT	TIMELY	FAC.	5	--	PAINT GRADE DOOR
D8	IV	3'-0" x 6'-8"	0.75"	SC	S/S		S/S	-	--	ELIASON #SCP-3 DEL. ACTING IMPACT DOOR

HARDWARE GROUPS		DOOR NOTES	
GROUP 1 - EXTERIOR ENTRY QTY DESCRIPTION 2 PUSH / PULLS 1 KEYPAD DEADBOLT W/ LOCK INDICATOR 2 CONTINUOUS HINGE (1 PER DOOR) 2 INTEGRAL CLOSER 1 ADA COMPLIANT THRESHOLD - (SEE DETAIL BELOW) 2 KICK-DOWN DOOR HOLD-OPEN 1 SET PERIMETER SEAL 1 ASTRAGAL SEAL 2 BOTTOM DOOR SNEEP		1. DOOR TO BE A MINIMUM SIZE OF 3' IN WIDTH & 6'-8" IN HEIGHT 2. DOOR TO OPEN A MINIMUM OF 90 DEGREES 3. CLEAR WIDTH OF DOORWAY IS 32" MINIMUM 4. BOTTOM 10" OF DOOR SHALL HAVE A SMOOTH SURFACE THAT ALLOWS DOOR TO BE OPENED BY A WHEEL CHAIR FOOT REST 5. 5 POUNDS MAXIMUM PRESSURE TO OPERATE INTERIOR DOORS 6. 5 POUNDS MAXIMUM PRESSURE TO OPERATE EXTERIOR DOORS 7. 15 POUNDS MAXIMUM PRESSURE TO OPERATE FIRE DOOR 8. 48" CLEAR SPACE MUST BE PROVIDED BETWEEN TWO DOORS IN SERIES IN ANY POSITION 9. LATCHING OR LOCKING DOORS THAT ARE HAND OPERATED ARE OPERABLE WITH A SINGLE EFFORT (EX. LEVER, PANIC BAR, PUSH/PULL) 10. DOOR CLOSERS MUST BE SET SO THAT IT TAKES AT LEAST 3 SECONDS TO CLOSE FROM AN OPEN POSITION OF 70 DEGREES TO WITHIN 3' OF THE LATCH 11. EXIT DOORS TO BE OPENABLE FROM INSIDE WITHOUT USE OF A KEY OR ANY SPECIAL KNOWLEDGE OR EFFORT 12. PROVIDE SIGN ABOVE MAIN ENTRY DOORS STATING: "THESE DOORS SHALL REMAIN UNLOCKED WHENEVER BUILDING IS OCCUPIED" - 1" HIGH LETTERS (MIN.)	
GROUP 2 - EXTERIOR PATIO QTY DESCRIPTION 1 PUSH / FULL 1 KEYPAD DEADBOLT W/ LOCK INDICATOR 1 CONTINUOUS HINGE 1 INTEGRAL CLOSER 1 ADA COMPLIANT THRESHOLD - (SEE DETAIL BELOW) 1 SET PERIMETER SEAL 1 BOTTOM DOOR SNEEP			
GROUP 3 - EXTERIOR EGRESS / SERVICE EXISTING PANIC HARDWARE EXISTING CLOSER EXISTING THRESHOLD			
GROUP 4 - RESTROOM INTERIOR QTY DESCRIPTION 5 LEVER LOCKSET - ND40PD PRIVACY FUNCTION HINGES CLOSER SET SILENCERS DOOR STOP - WALL MOUNTED			
GROUP 5 - OFFICE INTERIOR QTY DESCRIPTION 5 LEVER LOCKSET - ND50PD OFFICE FUNCTION HINGES SET SILENCERS DOOR STOP - WALL MOUNTED			
HARDWARE SPECIFICATIONS PUSH/PULLS 1" Ø OFFSET FULL (EXT.) / 1" Ø PUSH BAR (INT.) - VERIFY SPECS. W/ LANDLORD PANIC HARDWARE VON DUPRIN 9875 SERIES OR EQUAL EXTERIOR DOOR LOCKSETS INTERCHANGABLE CONSTRUCTION CORE CYLINDERS VERIFY SPECS. W/ LANDLORD LEVER HARDWARE SCHLAGE ND SERIES, 6 PIN SMALL FORMAT IC LEVER STYLE: RHODES DOOR CLOSER NORTON OR EQUAL FINISHES US626, SATIN CHROMIUM			



STOREFRONT WINDOW NOTES

- ALL STOREFRONT FRAMING SYSTEMS TO BE US ALUMINUM 450 SERIES, CENTER GLAZED, DARK BRONZE ANODIZED FINISH
- ALL GLAZING TO BE 1" INSULATED, LOW-E, CLEAR PPG COMMERCIAL, SOLARBAN 60 SERIES. U-VALUE = 0.29; SHGC = 0.38
- (CBC, SECTION 2406 - SAFETY GLAZING IS REQUIRED WHEN:
 - WHERE THE NEAREST EDGE OF GLAZING IS WITHIN A 24" ARC OF EITHER SIDE OF A DOOR IN A CLOSED POSITION (UNLESS THERE IS AN INTERVENING WALL BETWEEN THE DOOR AND GLAZING OR IF THE GLAZING IS 5'-0" OR HIGHER ABOVE THE WALKING SURFACE.
 - GLAZING SURFACE GREATER THAN 4 SQUARE FEET WITH THE EXPOSED BOTTOM EDGE LESS THAN 18" ABOVE THE FLOOR AND THE EXPOSED TOP EDGE GREATER THAN 36" ABOVE THE FLOOR (UNLESS THE GLAZING IS MORE THAN 36" HORIZONTALLY AWAY FROM THE WALKING SURFACES OR IF A COMPLYING PROTECTIVE BAR IS INSTALLED.
- ALL NEW GLAZING (FENESTRATIONS) WILL BE INSTALLED WITH A CERTIFYING LABEL ATTACHED SHOWING THE U-VALUE.
- THE MANUFACTURED WINDOWS SHALL HAVE A LABEL ATTACHED CERTIFIED BY THE NFRC & SHOWING COMPLIANCE WITH THE ENERGY CALCS.
- G.C. TO VERIFY ALL STOREFRONT ROUGH OPENING DIMENSIONS



STUDIO C

architecture and planning
6125 Cornerstone Ct. E., Suite 200, San Diego, California 92121 (619) 966-0881 fax (619) 966-0883

REVISIONS:

JOB NO. 2011-207

BREAD CRUMB OHANA CAFE'
 19079 BEACH BLVD.
 HUNTINGTON BEACH, CA 92648

DATE: 2/10/12

A7



STUDIO C
 architecture and planning
 9125 Cornerstone Ct. E., Suite 200, San Diego, California 92121 (619) 966-0889 fax (619) 966-0888

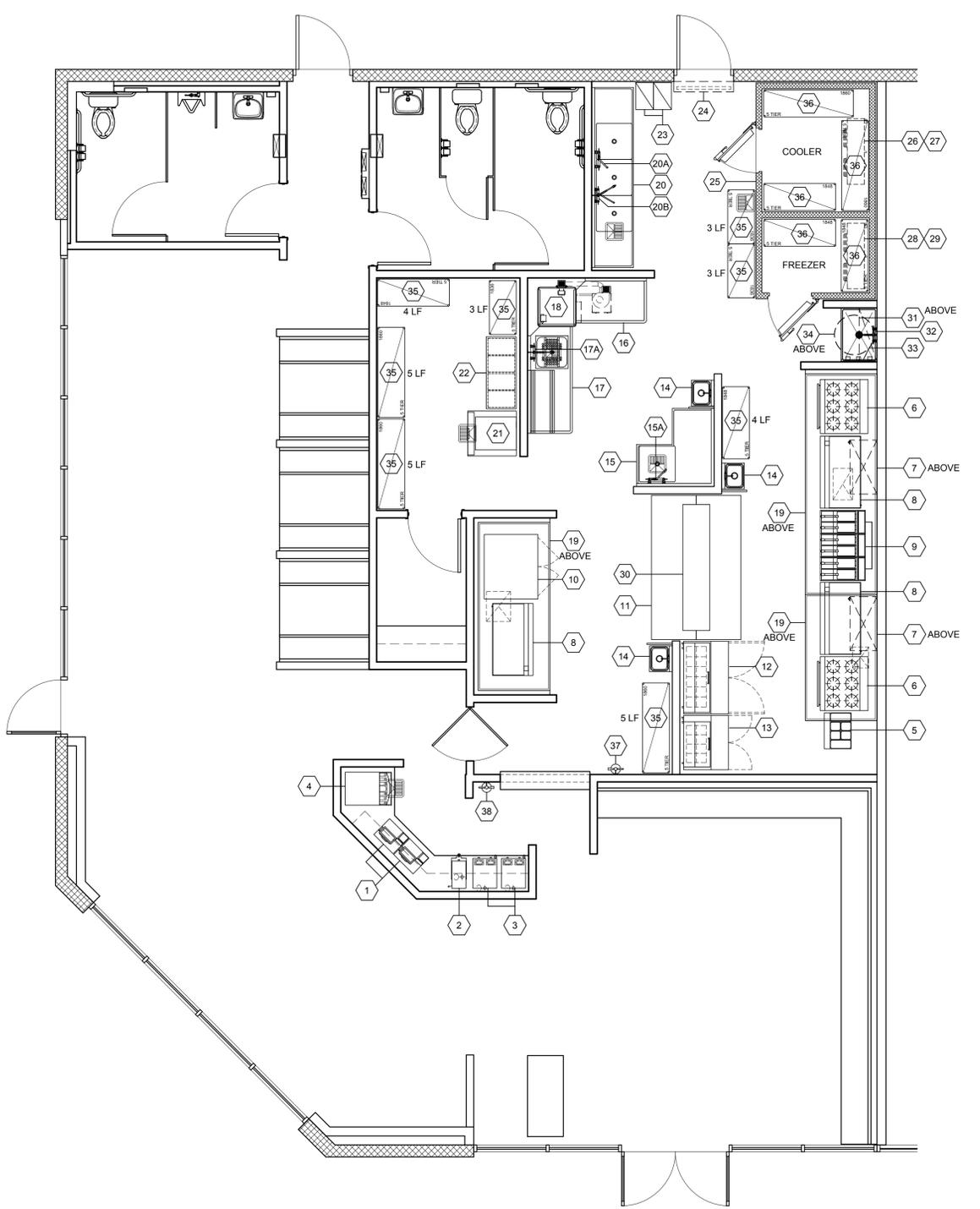
REVISIONS:

JOB NO. 2011-207

BREAD CRUMB OHANA CAFE'
 19079 BEACH BLVD.
 HUNTINGTON BEACH, CA 92648

DATE: 2/10/12

K1



EQUIPMENT SCHEDULE						ELECTRICAL				PLUMBING			REMARKS			
ITEM	QTY	DESCRIPTION	MAKE & MODEL	REMARKS	LOAD	VOLT	H.P.	PHASE	AMP	CONN.	WATER	BTU				
											HOT	COLD	WASTE	x1000		
1	2	POINT OF SALE COMPUTER	-	BY OWNER	120			1	--	C						
2	1	ICE TEA BREWER	VENDOR	UL LISTED, NSF APPROVED	120			1	14	C		1/4				VERIFY POWER REQ'NTS.
3	2	COFFEE BREWER	VENDOR	UL LISTED, NSF APPROVED	208			1	28	C		3/8				VERIFY POWER REQ'NTS.
4	1	SODA DISPENSER - DROP IN W/ ICE BIN	VENDOR	NSF APPROVED, 6 VALVE - 80.8 ICE BIN (EMPLOYEE USE ONLY - NOT SELF-SERVE)	120			1	1.5	C		3/8"	1/2"			DISP. DRAIN - INDIRECT 1" AIR GAP 2" TRAPPED FLOOR SINK
5	1	24" HOT FOOD TABLE	CUSTOM S/S	COMMON WATER BATH, CASTERS	208			1	14	C						VERIFY POWER REQ'NTS.
6	2	36" GAS FIRED RANGE	IMPERIAL IHR-6	6 BURNERS, 3 OVEN CASTERS, NSF APPROVED												250
7	2	36" GAS FIRED INFRA-RED SALAMANDER	IMPERIAL ISB-36	WALL MOUNTED, NSF APPROVED												40
8	3	48" GAS FIRED GRIDDLE	IMPERIAL ITG-48	4" LEGS, COUNTERTOP UNIT, NSF APPROVED EQUIPMENT STAND												120
9	3	GAS FIRED FRYER BATTERY	PITCO FRYOLATOR 1-SF-SG14R-S	40# - 50#, 10" LEGS, NSF APPROVED	115			1	8.7	C						122
10	1	GAS FIRED ROTISSERIE OVEN	ROTISOL USA 9502-SG STD	2 DOOR, STAINLESS STEEL W/ BLACK ENAMEL ETL LISTED, NSF APPROVED	208			1	1.5	C						28
11	1	S/S WORK TABLE W/ OVERSHELF	CUSTOM S/S	-												
12	1	48" REFRIGERATED PREP TABLE	RANDELL 9303-7	NSF APPROVED 6" LEGS, FULL LENGTH CUTTING BOARD	120			1	5.5	C						SELF-CONTAINED
13	1	36" REFRIGERATED PREP TABLE	RANDELL 9801-7	NSF APPROVED 6" LEGS, FULL LENGTH CUTTING BOARD	120			1	5.5	C						SELF-CONTAINED
14	3	HAND SINK - WALL MOUNTED	ADVANCE TABCO 7-PS-69	PERMANENTLY MNTD SOAP & P.T. DISPENSER NSF APPROVED							1/2	1/2	1 1/2"			
15	1	1 COMPARTMENT SINK	CUSTOM S/S	24" x 24" COMPARTMENT, 18" DRABOARD MEETS EHP-883											2"	INDIRECT DRAIN - 1" AIR GAP 2" TRAPPED FLOOR SINK
15A	1	SWING SPOUT FAUCET	T & S BRASS B-0220-LN	8" C/C, DECK MOUNT, 12" SWING SPOUT							1/2	1/2				
16	1	48" CLEAN DISHTABLE	CUSTOM S/S	-												
17	1	72" SOILED DISHTABLE W/ PRE-RINSE SINK	CUSTOM S/S	-											2"	INDIRECT DRAIN - 1" AIR GAP 2" TRAPPED FLOOR SINK
17A	1	PRE-RINSE FAUCET	T & S BRASS B-0133-B	8" C/C WALL MOUNT BASE FAUCET W/ 44" FLEX HOSE, OVERHEAD SPRING, SPRAYER							1/2	1/2				1.42 GPM
18	1	DISHWASHER, AUTOMATIC DOOR TYPE W/ VAPORGUARD CONDENSATE REMOVAL	INSINGER COMMANDER 18-6VG	60 RACKS PER HOUR, 0.72 GPM PER RACK BOOSTER HTR., ETL LISTED, NSF APPROVED	208			3	45.5	D	1/2"				2"	INDIRECT DRAIN - 1" AIR GAP 2" TRAPPED FLOOR SINK
19	3	TYPE I EXHAUST HOOD	-	SEE MECHANICAL SHEETS												
20A	1	3 COMPARTMENT SINK	CUSTOM S/S	24" x 24" COMPARTMENTS, 18" DRABOARDS MEETS EHP-883											2"	INDIRECT DRAIN - 1" AIR GAP 2" TRAPPED FLOOR SINK
20A	1	SWING SPOUT FAUCET	T & S BRASS B-0231-CC	8" C/C, WALL MOUNT, 12" SWING SPOUT							1/2	1/2				
20B	1	PRE-RINSE FAUCET	T & S BRASS B-0133-B	8" C/C WALL MOUNT BASE FAUCET W/ 44" FLEX HOSE, OVERHEAD SPRING, SPRAYER							1/2	1/2				1.42 GPM
21	1	ICE MAKER W/ STORAGE BIN	MANITOWAC ID-1002A / B-570 BIN	AIR COOLED - 1,020 LBS/DAY CAPACITY 6" ADJ. LEGS, NSF APPROVED, UL LISTED	208			1	13.5	D			3/8"	3/4"		INDIRECT DRAIN - 1" AIR GAP 2" TRAPPED FLOOR SINK
22	1	SODA SYRUP B.I.B. / CARBONATOR	VENDOR	SEE NOTE #6	120			1	5	C						VERIFY POWER REQ'NTS.
23	1	EMPLOYEE LOCKERS	WIN-HOLT EQUIPMENT WL-55	5 TIER, 1 COLUMN 10"x12"x12" 6" HIGH LEGS OR WALL MOUNTED												
24	1	AIR CURTAIN	MARS N36-1U	36" LONG UNHEATED 12" H.P. MOTOR DOOR ACTIVATED MICRO SWITCH	115			1	5.1	D						
25	1	WALK-IN COOLER / FREEZER	DURA-COLD	6'6" x 12'0" x 6'0" SMOOTH FLOOR (FREEZER) INSUL. GALV. STL. PANELS, NSF APPROVED	120			1	1.5	D						VAPOR PROOF LIGHTS
26	1	EVAPORATOR	DURA-COLD	R404 SYSTEM, 6200 BTU AIR DEFROST	120			1	1.5	D						COND. INDIRECT DRAIN - 1" AIR GAP 2" TRAPPED FLOOR SINK
27	1	CONDENSING UNIT - REMOTE MOUNTED	DURA-COLD	R404 SYSTEM, HERMETIC	208			3/4	1	6.9	D					
28	1	EVAPORATOR	DURA-COLD	R404 SYSTEM, 4300 BTU AIR DEFROST	120			1	1.5	D						COND. INDIRECT DRAIN - 1" AIR GAP 2" TRAPPED FLOOR SINK
29	1	CONDENSING UNIT - REMOTE MOUNTED	DURA-COLD	R404 SYSTEM, HERMETIC	208			1	1	8.0	D					
30	1	HEAT LAMP	HATCO CORP. GRAH-84D3	ROD TYPE, INFRARED, 4100 WATTS, UL LISTED UL LISTED, NSF APPROVED	208			1	19.7	D						
31	1	S/S CHEMICAL SHELF - WALL MOUNTED	ADVANCE TABCO WS-KD-36	ABOVE MOP SINK, 12" DEEP x 36" WIDE												
32	1	FLOOR MOUNTED MOP SINK W/ FAUCET	-	36" x 24" - BY PLUMBING CONTRACTOR							1/2	1/2	2"			SEE PLUMBING DRAWINGS
33	1	MOP RACK - WALL MOUNTED	ADVANCE TABCO K-242	ABOVE MOP SINK												SEE PLUMBING DRAWINGS
34	1	WATER HEATER	-	BY PLUMBING CONTRACTOR												SEE PLUMBING DRAWINGS
35	PLAN	S/S WIRE STORAGE SHELVING RACK	TITAN	74" POST - 18" DEEP SIZE PER PLAN - 5 TIERS												
36	PLAN	S/S WIRE STORAGE SHELVING RACK	TITAN	EPOXY COATED, 74" POST - 18" DEEP SIZE PER PLAN - 5 TIERS												
37	1	FIRE EXTINGUISHER	-	WALL MNTD, TYPE "K" VERIFY LOCATION												
38	1	FIRE EXTINGUISHER	-	WALL MNTD, TYPE "2A10BC" VERIFY LOCATION												

DRY STORAGE RACK CALCULATION	
3 RACKS @ 60" x 18" deep x 5 TIERS PER RACK = 15	
2 RACKS @ 48" x 18" deep x 5 TIERS PER RACK = 8	
3 RACKS @ 36" x 18" deep x 5 TIERS PER RACK = 9	
TOTAL STORAGE PROVIDED	32 L.F.

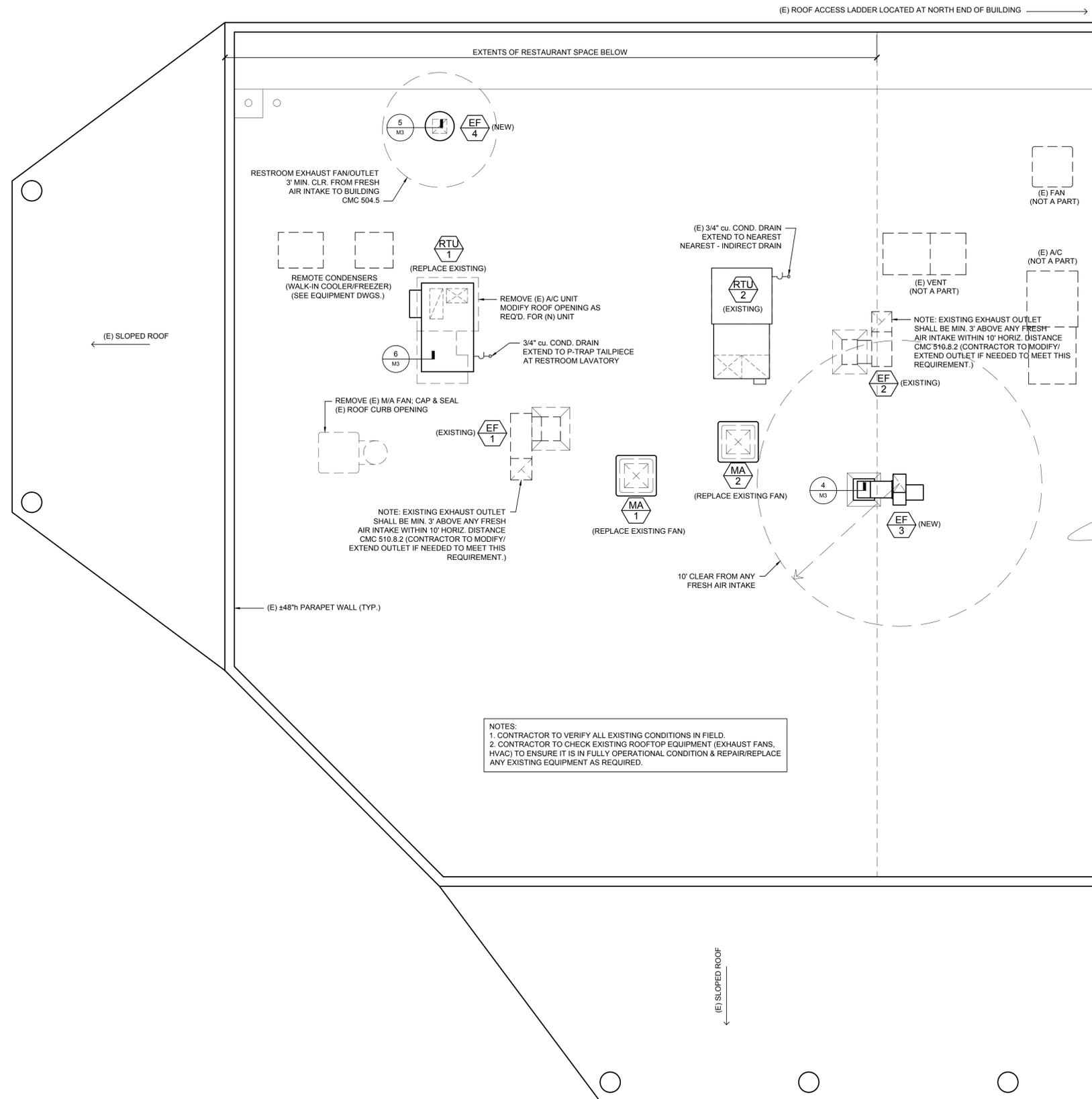
- EQUIPMENT NOTES:**
- EACH HAND SINK IS TO HAVE A COMBINATION FAUCET CAPABLE OF SUPPLYING WARM WATER FOR MIN. OF 10 SECONDS - SINK IS TO BE SUPPLIED W/ HOT (MIN. 120F) & COLD RUNNING WATER UNDER PRESSURE AND MUST HAVE A WALL MOUNTED SINGLE SERVICE TOWEL AND SOAP DISPENSER.
 - IF A HANDSINK IS LOCATED ADJACENTLY TO A FOOD PREPARATION OR UTENSIL WASHING SINK, THEN A BARRIER IS REQUIRED TO PREVENT SPLASH-OVER FROM THE HANDSINK TO THE FOOD PREP/UTENSIL SINK. THE BARRIER IS TO BE THE LENGTH OF THE SINK, AT LEAST 12 INCHES IN HEIGHT AND HAVE A MINIMUM OF TWO INCHES CLEARANCE EACH SIDE OF THE BARRIER. THE BARRIER MUST BE CONSTRUCTED OF WATERPROOF MATERIAL, FIRMLY ATTACHED TO THE WALL OR OTHER APPROVED STRUCTURE.
 - UTENSIL SINK MUST BE PROVIDED W/ A MIXING VALVE CAPABLE OF REACHING EACH COMPARTMENT. ALL UTENSIL SINK COMPARTMENTS TO BE MIN. OF 18" x 18" x 12" DEEP (OR 16" x 20" x 12" DEEP) WITH A MIN. 18" DRAINBOARD AT EACH END. HOWEVER, SINK MUST BE ABLE TO ACCOMMODATE THE LARGEST UTENSIL TO BE WASHED. IF AGAINST A WALL, IT MUST HAVE AN 8" INTEGRAL BACKSPASH.
 - SHELVES INSTALLED ON WALL ARE TO HAVE A MIN. 1" GAP OR OPEN SPACE BETWEEN THE BACK EDGE OF THE SHELF AND THE WALL SURFACE, OTHERWISE, THE BACK EDGE OF THE SHELF MUST BE SEALED TO THE WALL WITH AN APPROVED SEALANT.
 - THE JANITORIAL SINK SHALL BE A FLOOR MOUNTED PRE-FABRICATED MOLDED PLASTIC BASIN OR A CURBED FLOOR AREA PROPERLY SLOPED TO A DRAIN. CURBED AREA SURFACES NEED TO BE SMOOTH, IMPERVIOUS AND OF AN EASILY CLEANABLE CONSTRUCTION. ALL JANITORIAL SINKS ARE TO BE SUPPLIED W/ HOT AND COLD RUNNING WATER TO A MIXING TYPE FAUCET. THE FAUCET SPIGOT END IS TO HAVE A THREADED OUTER LIP FOR HOSE ATTACHMENT AND AN APPROVED BACK-FLOW PREVENTION DEVICE ATTACHED.
 - WATER SUPPLY TO CARBONATORS SHALL BE PROTECTED BY AN APPROVED REDUCED PRESSURE PRINCIPLE BACKFLOW PROTECTOR. THE RELIEF VALVE SHALL DRAIN INDIRECTLY TO SEWER WITH A LEGAL AIR GAP.
 - A WASHABLE PARTITION AT LEAST SIX FEET HIGH, AS MEASURED FROM THE FLOOR SHALL BE INSTALLED BETWEEN THE JANITORIAL FACILITIES AND ANY ADJACENT FOOD OR UTENSIL RELATED EQUIPMENT.

FAN SCHEDULE

ITEM	TYPE	MANUFACTURER	MODEL	AREA SERVED	CFM	HP	VOLTAGE	PHASE	FLA	RPM	E.S.P.	WEIGHT	REMARKS
EF-1	UTILITY FAN SET	(UNKNOWN)	--	TYPE 1 HOOD #1	3600	--	115	1	--	--	--	--	EXISTING FAN TO REMAIN VERIFY CFM CAPACITY
EF-2	UTILITY FAN SET	(UNKNOWN)	--	TYPE 1 HOOD #2	2800	--	115	1	--	--	--	--	EXISTING FAN TO REMAIN VERIFY CFM CAPACITY
EF-3	UTILITY FAN SET	ACME	QBR137J	TYPE 1 HOOD #3	1750	1	115	1	16	1630	1.0	140#	UL762 LISTED, UPBLAST CONFIGURATION
EF-4	DOWNBLAST EXHAUST	GREENHECK	GB-081	RESTROOMS	340	1/6	120	1	0.2	-	0.1	57#	ROOF CURB, BACK DRAFT DAMPER
MA-1	MAKE-UP AIR	CHAMPION	5000DD	TYPE 1 HOODS	4000	3/4	115	1	13.8	427	0.4	270#	ELECTRICAL INTERLOCK W/ EF1, EF-2, EF-3
MA-2	MAKE-UP AIR	CHAMPION	5000DD	TYPE 1 HOODS	4000	3/4	115	1	13.8	427	0.4	270#	ELECTRICAL INTERLOCK W/ EF1, EF-2, EF-3

HVAC SCHEDULE

ITEM	TYPE	MFR.	MODEL	ZONE	COOLING	SEN. COOLING	INPUT	HEAT OUT	SEER	EER	CFM	O.S.A. (CFM)	WEIGHT	VOLTAGE	PHASE	MCA	MOCP	REMARKS
RTU-1	PACKAGED GAS/ELECTRIC	CARRIER	48TCD407G2D5-0B2A0	DINING	75.2	58.1	120.0	960	--	11.0	2400	632	777#	208	3	37.6	50	NEW 6 TON UNIT - ROOF CURB, SA SMOKE DETECTOR, CO2 SENSOR, ECONOMIZER, COASTAL COIL COATING
RTU-2	PACKAGED GAS/ELECTRIC	ICP	PGC048H080F	BOH	48.0	37.4	80.0	64.0	13.0	11.0	1600	137	705#	208	3	21.1	30	EXISTING 4 TON UNIT TO REMAIN



STUDIO C
architecture and planning
652 Cornerstone Ct. E., Suite 200, San Diego, California 92108 | (619) 469-0889

REVISIONS:

JOB NO. 2012-

SHERWIN WILLIAMS
1290 YORBA LINDA BLVD.
PLACENTIA, CA 92870

DATE: 2/6/12

M1





REVISIONS:

JOB NO. 2011-207

BREAD CRUMB OHANA CAFE'
19079 BEACH BLVD.
HUNTINGTON BEACH, CA 92648

DATE: 2/10/12



AIR BALANCE CALCULATION

DINING			
UNIT NO.	SUPPLY CFM	O.S.A. CFM	EXHAUST CFM
RTU-1	2,400	632	--
EF-4	--	--	340
SUB-TOTAL	2,400	632	340
292 CFM POSITIVE			
KITCHEN			
UNIT NO.	SUPPLY CFM	O.S.A. CFM	EXHAUST CFM
RTU-2	1,600	137	--
MA-1	--	4,000	--
MA-2	--	4,000	--
EF-1	--	--	3600
EF-2	--	--	2800
EF-3	--	--	1750
SUB-TOTAL	1,600	8,137	8,150
13 CFM NEGATIVE			
SUMMARY			
AREA	SUPPLY CFM	O.S.A. CFM	EXHAUST CFM
DINING	2,400	632	340
KITCHEN	1,600	8,137	8150
SUB-TOTAL	4,000	8,769	8,490
279 CFM POSITIVE			

RESTROOM EXHAUST CALCULATION

WOMEN'S RR		
AREA	CEILING HEIGHT	EXHAUST RATE
118 S.F.	8'-0"	12 AC/HR.
EXHAUST CFM: 190		
MEN'S RR		
AREA	CEILING HEIGHT	EXHAUST RATE
94 S.F.	8'-0"	12 AC/HR.
EXHAUST CFM: 150		

LEGEND

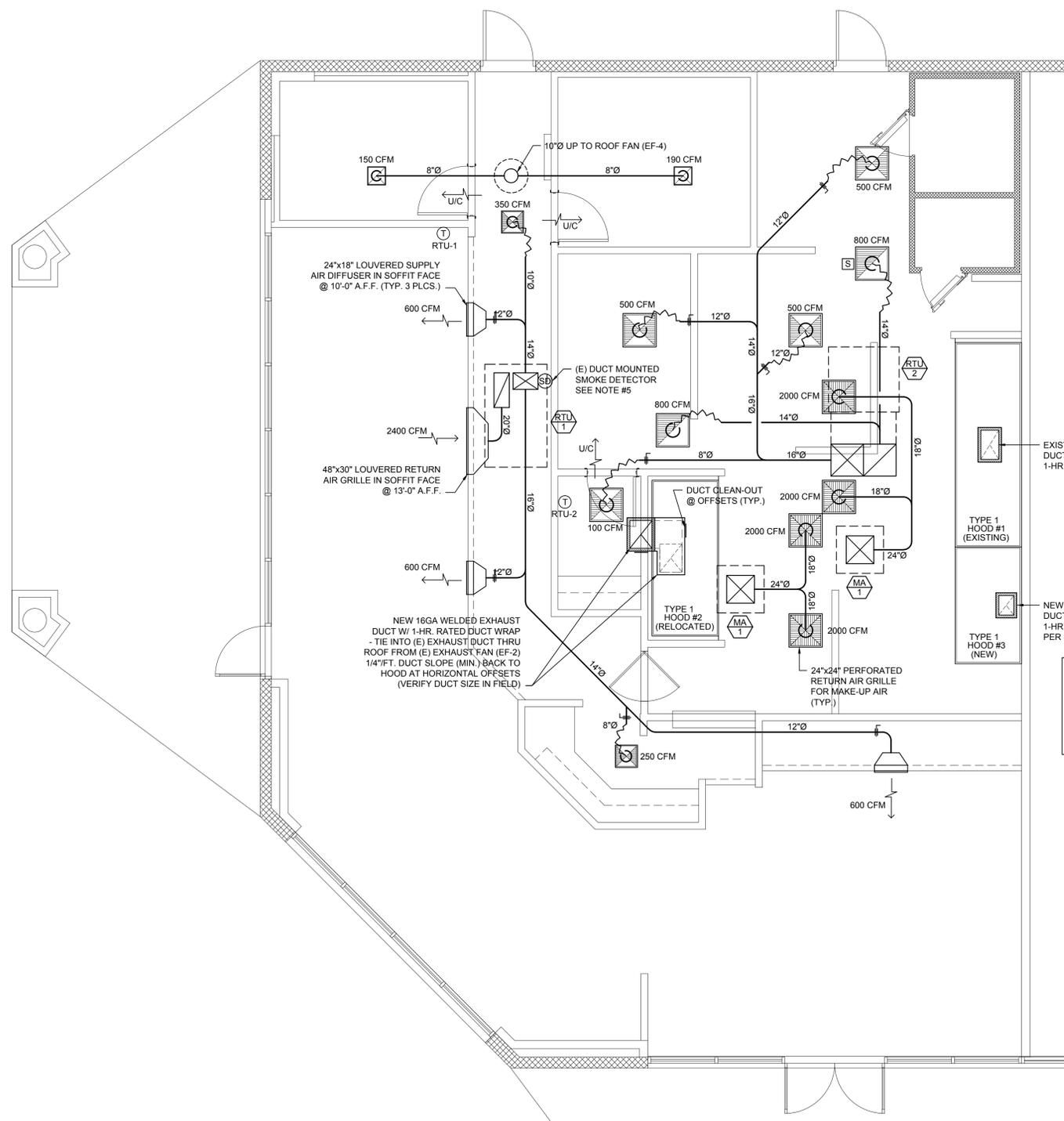
- RIGID DUCTING
- FLEX DUCTING
- CEILING MOUNTED SUPPLY AIR DIFFUSER
- CEILING MOUNTED RETURN AIR GRILLE
- DUCT MOUNTED ROUND SUPPLY AIR DIFFUSER
- EXHAUST GRILLE
- PROGRAMMABLE THERMOSTAT - 48" A.F.F.
- MANUAL AIR DAMPER
- DUCT MOUNTED SMOKE DETECTOR
- T-STAT REMOTE SENSOR

DUCT SUPPORT TABLE ALTERNATE SUPPORT FOR FACTORY MADE DUCTS 2009 UMC - TABLE 6-10

CLASS 1 DUCT MATERIAL	MINIMUM SUPPORT MATERIAL	MAXIMUM SUPPORT SPACING
RIGID ROUND FIBEROUS	NO. 26GA x 5/8" WIDE GALV. IRON STRAP	6 FEET ON CENTER
CORRUGATED METAL	NO. 18GA GALV. IRON WIRE	6 FEET ON CENTER
FLEXIBLE	NO. 26GA x 1 1/2" WIDE GALV. IRON STRAP	4 FEET ON CENTER

MECHANICAL NOTES:

1. ALL MECHANICAL EQUIPMENT WILL BE U.L. LISTED & LABELED BY AN APPROVED TESTING AGENCY.
2. ALL SUPPLY AIR DIFFUSERS TO BE PERFORMED 4-WAY ADJUSTABLE TITUS #PCS - WHITE U.O.N. - 24"x24" - TYPE 3 IN SUSPENDED CEILINGS & 16"x16" TYPE 1 IN GYPSUM BOARD CEILINGS
3. ALL RETURN AIR GRILLES IN SUSPENDED CEILING TO BE PERFORATED TITUS #PAR - WHITE U.O.N. - 24"x24" - TYPE 3 IN SUSPENDED CEILINGS & 16"x16" TYPE 1 IN GYPSUM BOARD CEILINGS
4. ALL DUCTS SHALL BE CONSTRUCTED, SEALED, INSULATED AND INSTALLED PER CMC CHAPTER 6.
5. AIR HANDLING SYSTEMS OF 2000 CFM OR MORE SHALL BE PROVIDED WITH DUCT DETECTION AND ACCESS TO THE APPLIANCES. PROVIDE TEST SWITCHES / LED INDICATING LIGHT ON THE T-BAR CEILING NEXT TO THE DUCT SMOKE ASSEMBLY.
6. MECHANICALLY OPERATED VENTILATION SYSTEMS SHALL BE CAPABLE OF SUPPLYING A MINIMUM OF 15 CFM OF OUTSIDE AIR PER OCCUPANT IN ALL PORTIONS OF BUILDING.
7. ROUTING & TERMINATION OF FLUE FOR WATER HEATER SHALL COMPLY W. CHAPTER 5, CPC 2010
8. EXHAUST DUCTS SHALL BE EQUIPPED WITH BACK DRAFT DAMPERS. CMC 504.0
9. EXHAUST AIR DUCT SHALL TERMINATE MIN. 3 FEET FROM ANY PROPERLY LINE OR OPENINGS INTO BUILDING CMC 504.5
10. DOORS AND WINDOWS SHALL MEET THE MINIMUM INFILTRATION REQUIREMENTS PER SECTION 116 E.E.S.
11. ALL PIPING AND DUCTWORK SHALL BE INSULATED CONSISTENT WITH THE REQUIREMENTS OF SECTION 118, 123, 124 TITLE 24 ENERGY STANDARDS & TABLE 6-6A & 6-6B OF CMC.
12. ALL HVAC SYSTEMS SHALL MEET THE CONTROL REQUIREMENTS PER SECTION 112 AND 122 OF E.E.S.
13. ALL HVAC EQUIPMENT AND APPLIANCES SHALL MEET THE REQUIREMENTS PER SECTIONS 111, 113, 115, 120-129 OF E.E.S.
14. DUCTS SHALL BE SUSPENDED FROM ABOVE AT INTERVALS NO GREATER THAN 10' ON CENTER, PER SECTION 604.1 OF THE 2010 CMC.
15. FABRICATE AND INSTALL DUCTWORK IN ACCORDANCE WITH THE LATEST EDITION OF ASHRAE GUIDE, SMACNA MANUALS, AND CHAPTER 10 OF THE UMC.
16. PULL A MINIMUM OF EIGHT (8) WIRES BETWEEN THERMOSTAT AND UNIT TO ALLOW FOR FUTURE CHANGES. MOUNT THERMOSTAT ON WALL @ 48" AFF.
17. CONTRACTOR SHALL START UP THE SYSTEM AND OBTAIN THE SERVICES OF AN INDEPENDENT AIR BALANCE COMPANY TO BALANCE SYSTEM TO SHOWN QUANTITIES.
18. PROVIDE MANUAL DAMPERS AT ALL BRANCH TAKE-OFFS WITH CONCEALED CEILING REGULATORS. OPPOSED BLADE DAMPER AT DIFFUSER TO BE USED FOR FINE TUNING ONLY.
19. ALL WALL OR ROOF PENETRATIONS, FRAMING, CUTTING, PATCHING AND ROOFING BY THE GENERAL CONTRACTOR. MECHANICAL CONTRACTOR TO COORDINATE ALL PENETRATIONS WITH GENERAL CONTRACTOR.
20. CONTRACTOR TO VERIFY ALL EXISTING EQUIPMENT BEING USED IS IN GOOD WORKING CONDITION & MAKE ANY NECESSARY REPAIRS AND/OR ADJUSTMENTS.
21. ALL CONDENSATE AND GAS PIPING TO BE INSTALLED BY THE PLUMBING CONTRACTOR IN ACCORDANCE WITH THE LATEST CODE REQUIREMENTS.
22. MATERIALS EXPOSED WITHIN DUCTS OR PLENUMS SHALL BE NONCOMBUSTIBLE OR SHALL HAVE A FLAME SPREAD INDEX NOT GREATER THAN 25 AND A SMOKE DEVELOPED INDEX NOT GREATER THAN 50 (2010 CMC SECTION 602.2).
23. CONTRACTOR TO VERIFY ALL EXISTING CONDITIONS IN FIELD & REPORT ANY DISCREPANCIES TO PROJECT MANAGER / ARCHITECT.



EXISTING 18GA WELDED EXHAUST DUCT UP TO (E) EXHAUST FAN (EF-1) W/ 1-HR. RATED DUCT WRAP (V.I.F.)

NEW 11"x14"x16GA WELDED EXHAUST DUCT UP TO (N) EXHAUST FAN (EF-3) W/ 1-HR. RATED DUCT WRAP (INSTALL WRAP PER MFR. INSTRUCTIONS)

DUCTWRAP SPECIFICATION
MANUFACTURER: THERMAL CERAMICS
TYPE: FIREMASTER 2x2
CLEARANCE TO COMBUSTIBLES: 0"
FIRE RATING: 1 HOUR
CODE APPROVAL: ICC-ESR 2212

24"x18" LOUVERED SUPPLY AIR DIFFUSER IN SOFFIT FACE @ 10'-0" A.F.F. (TYP. 3 PLCS.)

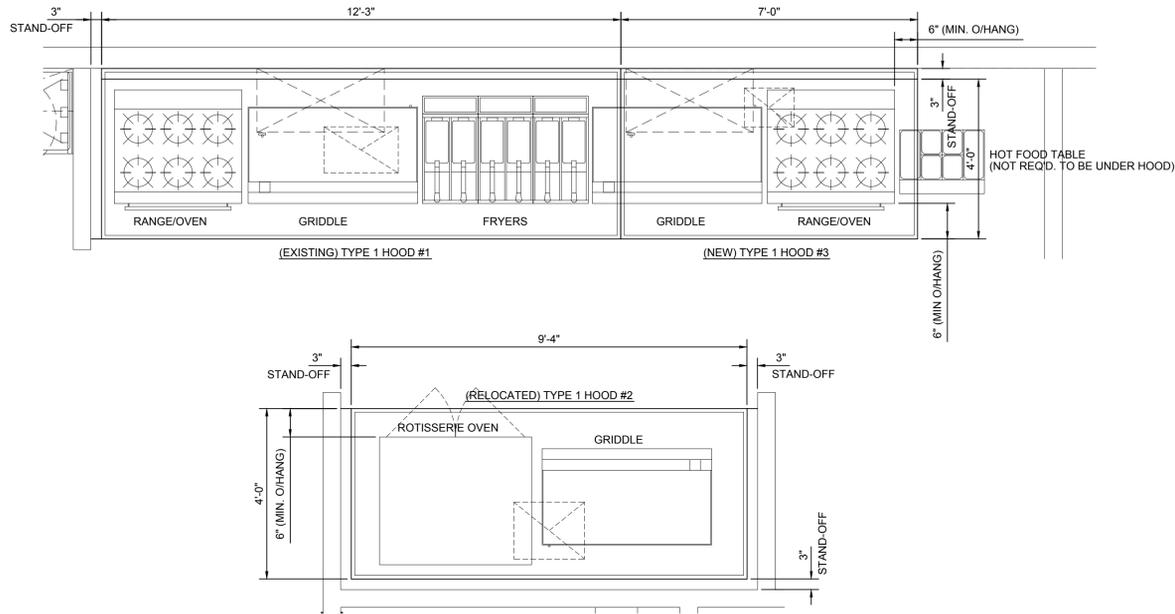
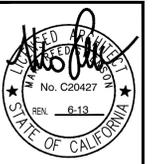
48"x30" LOUVERED RETURN AIR GRILLE IN SOFFIT FACE @ 13'-0" A.F.F.

NEW 18GA WELDED EXHAUST DUCT W/ 1-HR. RATED DUCT WRAP - TIE INTO (E) EXHAUST DUCT THRU ROOF FROM (E) EXHAUST FAN (EF-2) 1/4" FT. DUCT SLOPE (MIN.) BACK TO HOOD AT HORIZONTAL OFFSETS (VERIFY DUCT SIZE IN FIELD)

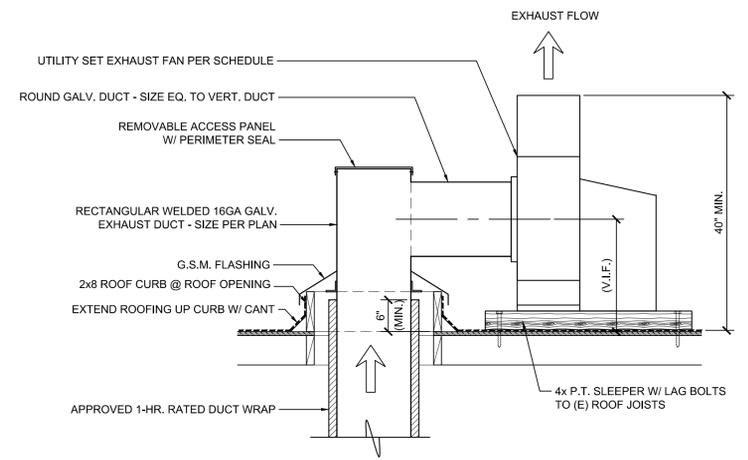
(E) DUCT MOUNTED SMOKE DETECTOR SEE NOTE #5

DUCT CLEAN-OUT @ OFFSETS (TYP.)

24"x24" PERFORATED RETURN AIR GRILLE FOR MAKE-UP AIR (TYP.)



- EXHAUST HOOD NOTES:**
- 6" MIN. OVERHANG FROM OUTER EDGE OF COOKING DEVICE TO INNER EDGE OF GREASE GUTTER
 - 7'-0" MAX. HEIGHT TO LOWER EDGE OF HOOD FROM FLOOR
 - 48" MAX. HEIGHT TO LOWER EDGE OF HOOD FROM TOP OF COOKING DEVICE
 - HOOD CONSTRUCTION TO BE 22 GA. METAL (MIN.)
 - DUCT CONSTRUCTION TO BE 16 GA. METAL (MIN.) W/ WELDED SEAMS
 - TURBINE UPDRAFT EXHAUST FANS SHALL BE HINGED AND CHAINED FOR CLEANING VERTICAL DUCT
 - DUCTS & PLENUMS TO BE INSTALLED PER U.M.C. SEC. 507
 - EXHAUSTER & MAKE-UP AIR UNIT TO BE ELECTRICALLY INTERLOCKED PER U.M.C. SEC. 402.4
 - THE FIRE EXTINGUISHING SYSTEM (WITH MANUAL RESET) SHALL BE INTERCONNECTED TO THE FUEL OR CURRENT SUPPLY SO THAT THE FUEL OR CURRENT IS AUTOMATICALLY SHUT OFF TO ALL EQUIPMENT UNDER THE HOOD WHEN THE SYSTEM IS ACTUATED
 - EXHAUST OUTLET TO BE LOCATED 10'-0" (MIN) AWAY FROM ANY ADJACENT BUILDING PROPERTY LINE OR ANY FRESH AIR INTAKE U.M.C. SEC 2002.01
 - PROVIDE CLEANOUT AT ALL DUCT DIRECTION CHANGES (MIN. ONE CLEAN-OUT) MAINTAIN 1/4" FT. SLOPE ON DUCT BACK TO HOOD U.M.C. SEC. 507.4, 507.5
 - EXHAUST HOOD, GREASE REMOVAL DEVICES & DUCTS SHALL HAVE A MINIMUM CLEARANCE OF 18" TO COMBUSTIBLE MATERIALS. 3" MINIMUM CLEARANCE TO LIMITED COMBUSTIBLE MATERIALS - CMC 507.2

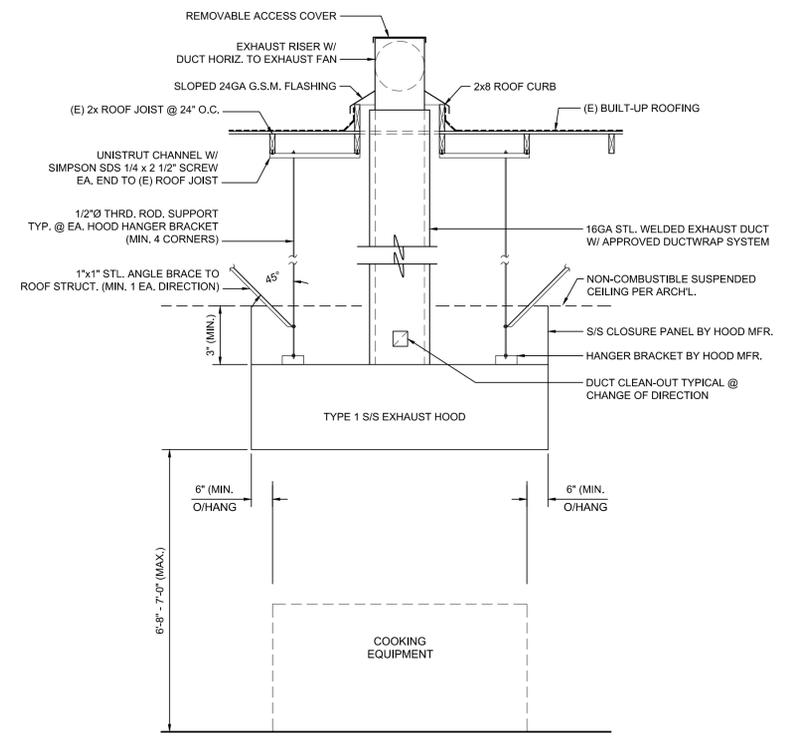


1 PLAN VIEW @ TYPE I EXHAUST HOODS

SCALE: 1/2" = 1'-0"

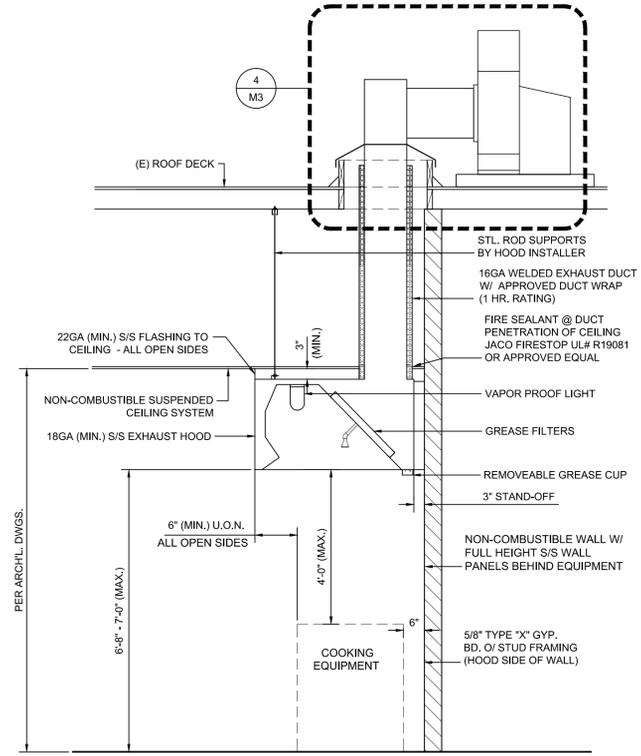
4 TYPE I EXHAUST FAN DETAIL

SCALE: N.T.S.



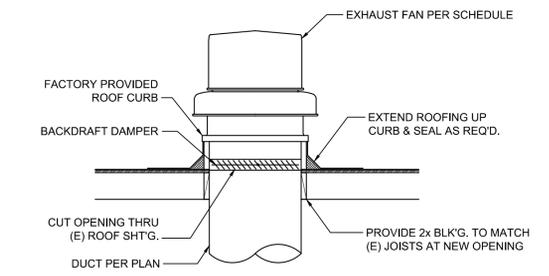
2 EXHAUST HOOD ELEVATION

SCALE: N.T.S.



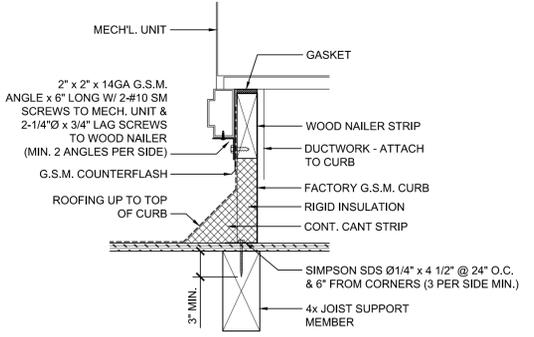
3 SECTION VIEW @ EXHAUST HOOD

SCALE: N.T.S.



5 EXHAUST FAN DETAIL

SCALE: N.T.S.



6 HVAC CURB DETAIL

SCALE: N.T.S.

REVISIONS:

JOB NO. 2011-207

BREAD CRUMB OHANA CAFE'
 19079 BEACH BLVD.
 HUNTINGTON BEACH, CA 92648

DATE: 2/10/12

M3



REVISIONS:

JOB NO. 2011-207

BREAD CRUMB OHANA CAFE'
19079 BEACH BLVD.
HUNTINGTON BEACH, CA 92648

DATE: 2/10/12

P1

LEGEND

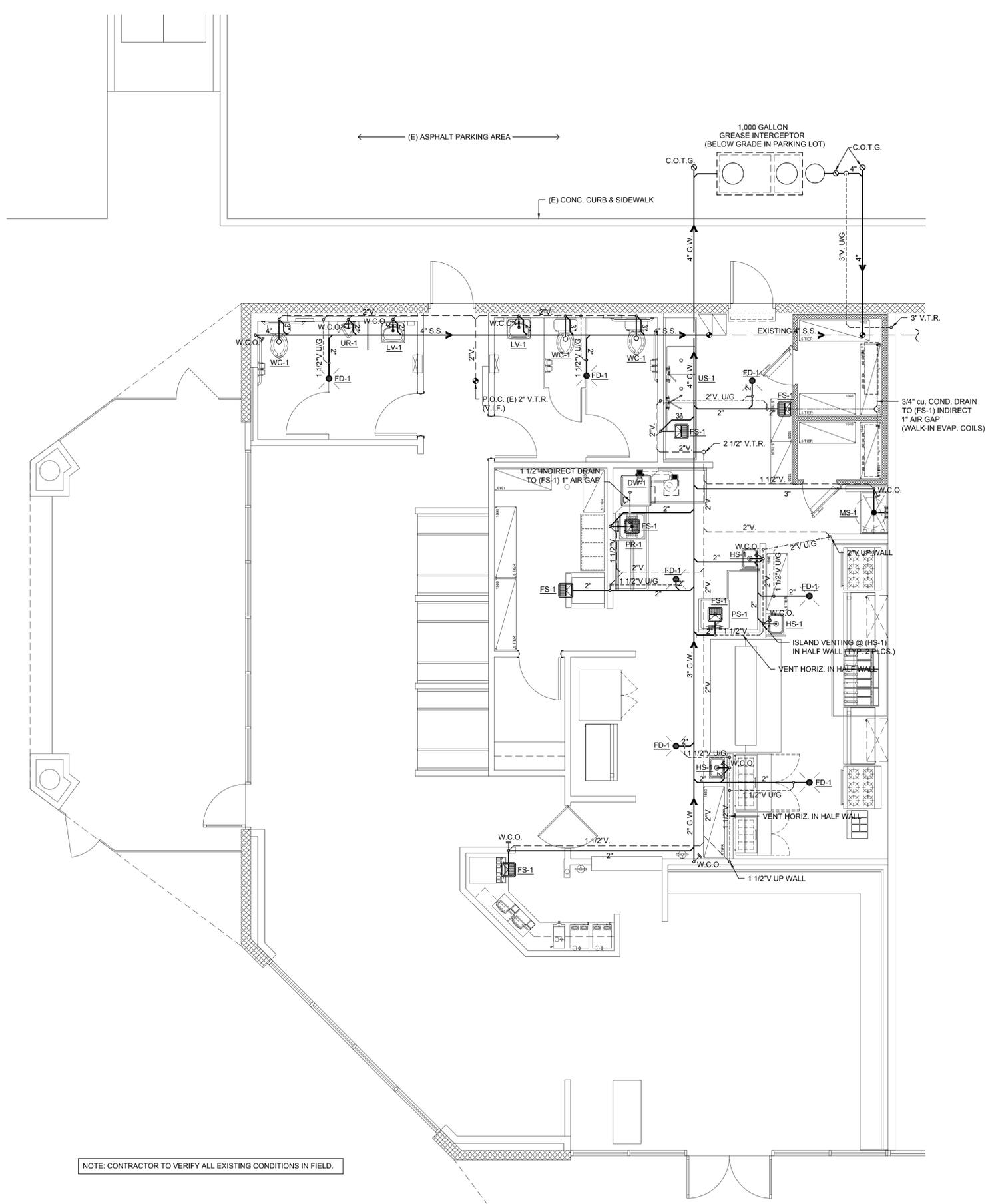
—	WASTE PIPE
- - - -	VENT PIPE
- · - · -	DOMESTIC COLD WATER PIPE
- · · - ·	DOMESTIC HOT WATER PIPE
- - - - -	GAS PIPE
⊘	SHUT-OFF VALVE
⊗	BACKFLOW VALVE
⊥	WALL CLEAN-OUT
⊕	FLOOR CLEAN-OUT
⊔	PLUMBING TRAP
→	FLOW DIRECTION INDICATOR
●	POINT OF CONNECTION

GREASE INTERCEPTOR SIZING CALCULATION 2010 CPC - TABLE 10-3

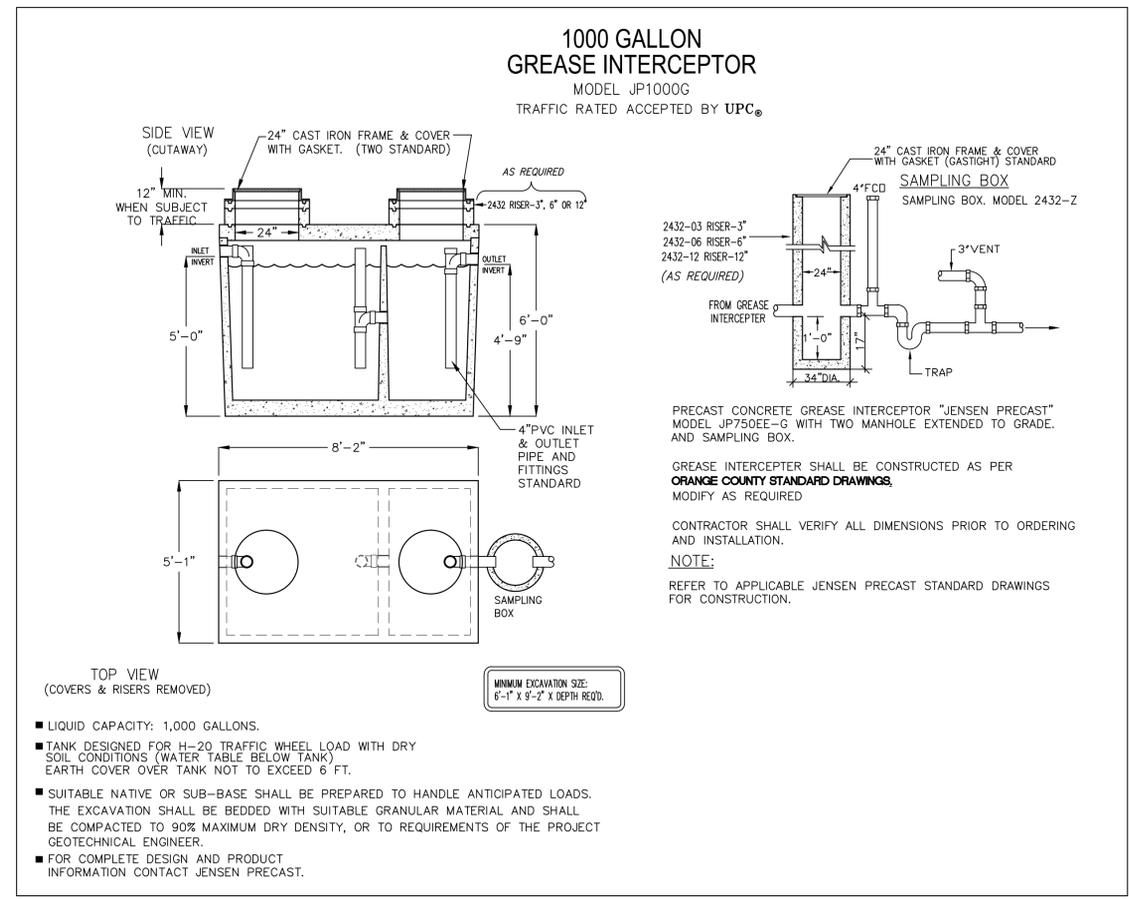
DFU'S	INTERCEPTOR VOLUME
8	500 GALLONS
21	750 GALLONS
35	1,000 GALLONS
90	1,250 GALLONS
172	1,500 GALLONS
216	2,000 GALLONS

GREASE WASTE DRAINAGE FIXTURE UNITS

QTY.	FIXTURES	DRAINAGE FIXTURE UNIT (DFU)	TOTAL
3	HAND SINK	2	6
1	MOP SINK	3	3
3	FLOOR SINK	1	3
5	FLOOR DRAIN	1	5
1	3 COMP. SINK	4	4
1	1 COMP. SINK	3	3
1	DISHWASHER	2	2
1	PRE-RINSE SINK	3	3
	TOTAL		29



NOTE: CONTRACTOR TO VERIFY ALL EXISTING CONDITIONS IN FIELD.



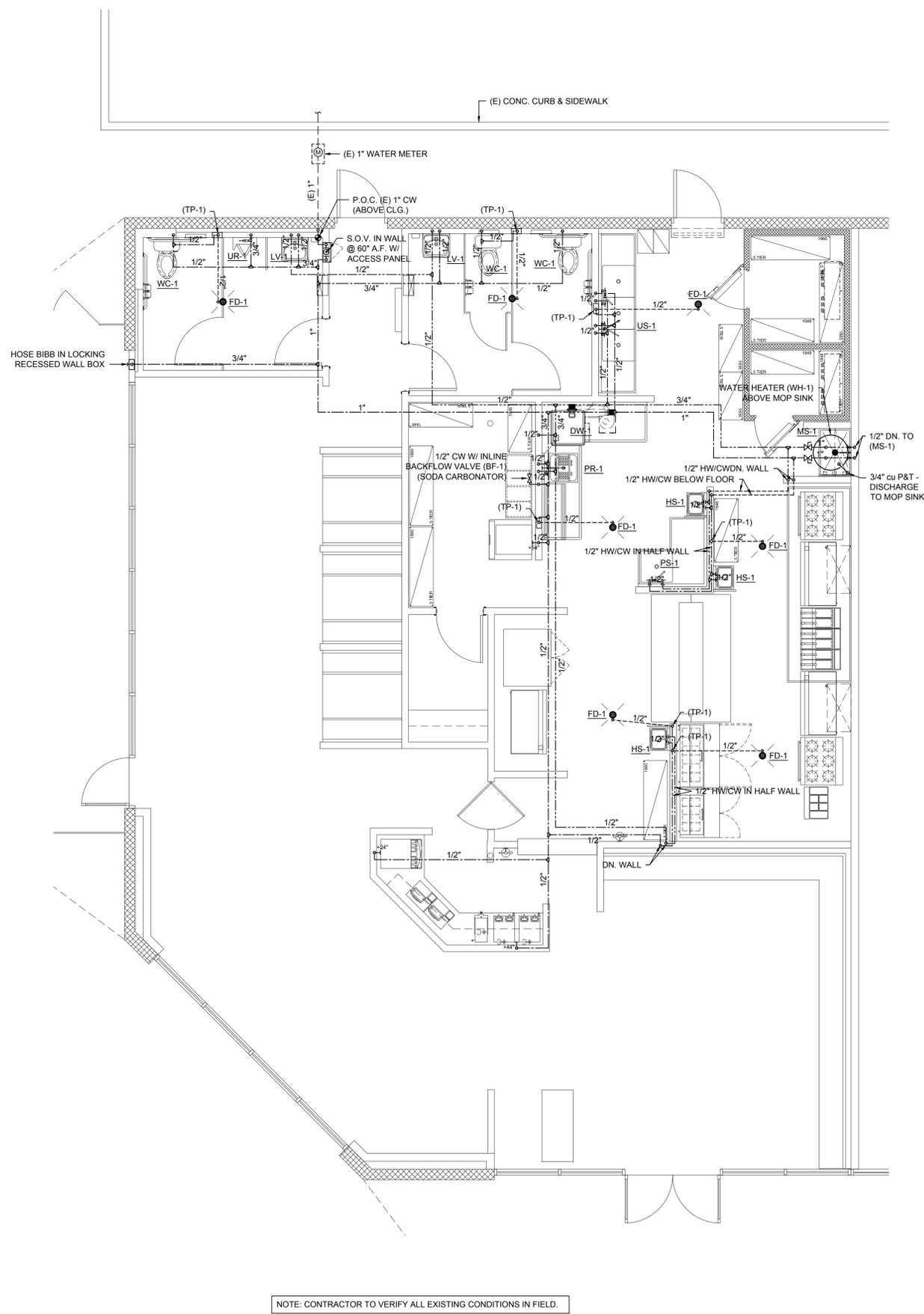
REVISIONS:

JOB NO. 2011-207

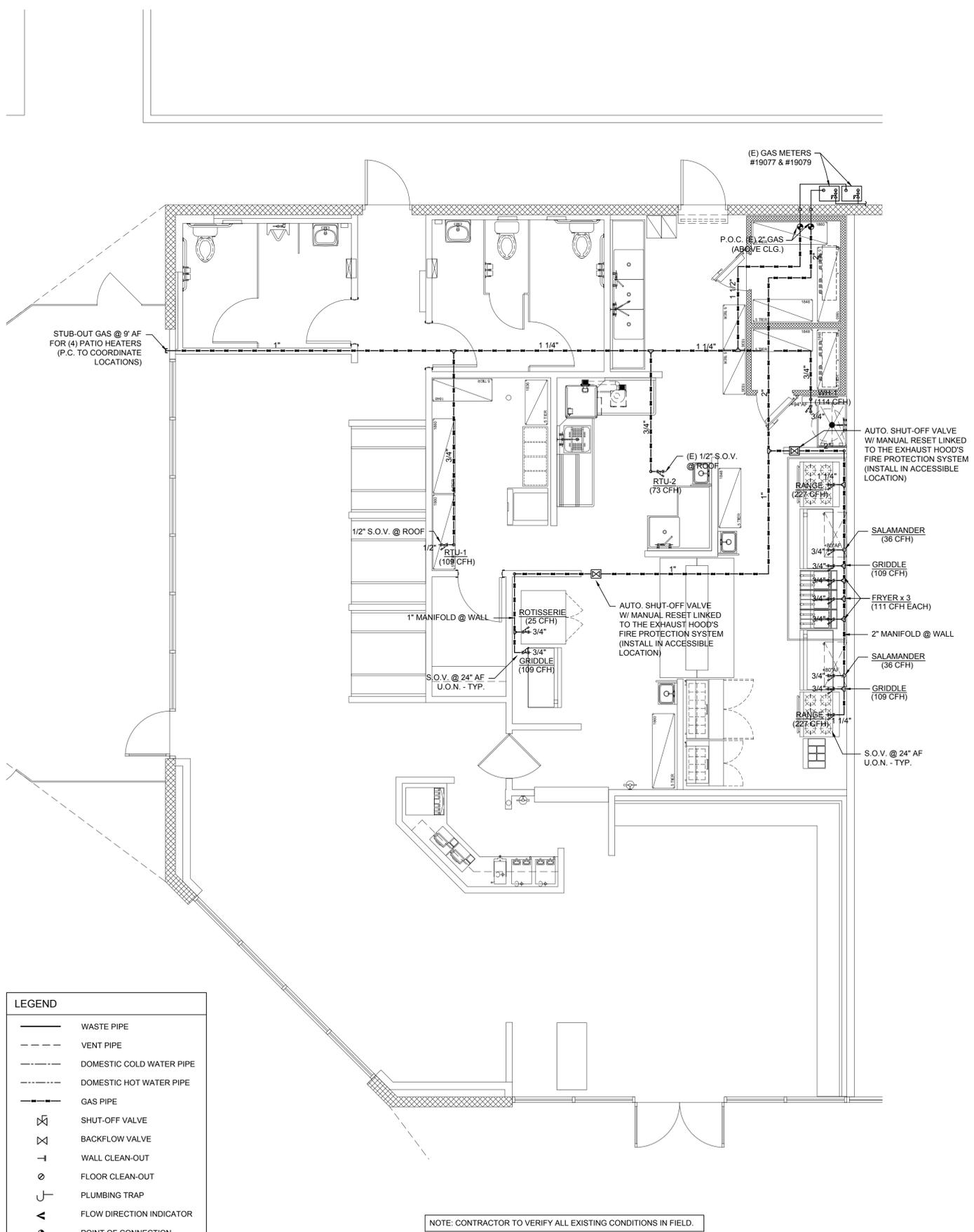
BREAD CRUMB OHANA CAFE'
 19079 BEACH BLVD.
 HUNTINGTON BEACH, CA 92648

DATE: 2/10/12

P2



NOTE: CONTRACTOR TO VERIFY ALL EXISTING CONDITIONS IN FIELD.



NOTE: CONTRACTOR TO VERIFY ALL EXISTING CONDITIONS IN FIELD.

LEGEND

	WASTE PIPE
	VENT PIPE
	DOMESTIC COLD WATER PIPE
	DOMESTIC HOT WATER PIPE
	GAS PIPE
	SHUT-OFF VALVE
	BACKFLOW VALVE
	WALL CLEAN-OUT
	FLOOR CLEAN-OUT
	PLUMBING TRAP
	FLOW DIRECTION INDICATOR
	POINT OF CONNECTION

1 WATER PIPING PLAN

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

2 GAS PIPING PLAN

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

GAS CALCULATIONS				
DESCRIPTION	QTY.	BTUH	CFH	TOTAL CFH
COOKING EQUIPMENT				
RANGE	2	250,000	227	454
GRIDDLE	3	120,000	109	327
SALAMANDER	2	40,000	36	72
FRYER	3	122,000	111	333
ROTISSERIE	1	28,000	25	25
(SUB-TOTAL)				(1,211)
HEATING EQUIPMENT				
RTU-1	1	120,000	109	109
RTU-2	1	80,000	73	159
WATER HEATER	1	125,000	114	114
PATIO HEATERS	4	40,000	36	144
(SUB-TOTAL)				(526)
TOTAL GAS DEMAND				1,737
EXISTING GAS METER #19077: 2" SYSTEM DEVELOPED LENGHT: 50' (COOKING EQUIPMENT)				
EXISTING GAS METER #19079: 2" SYSTEM DEVELOPED LENGHT: 70' (HEATING EQUIPMENT)				

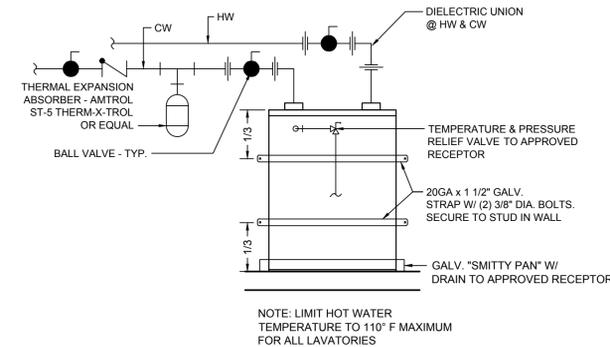
PIPE SIZING CHART 0.50 in WC LOSS / 0.60 SG	
PIPE	MAX. CFH
1/2"	72
3/4"	151
1"	284
1-1/4"	583
1-1/2"	873
2"	1680

70' DEVELOPED LENGTH	
PIPE	MAX. CFH
1/2"	60
3/4"	126
1"	237
1-1/4"	486
1-1/2"	728
2"	1400

PIPE SIZING TABLE		
WATER METER ADDRESS: 19079 BEACH BLVD. EXISTING METER SIZE: 1" EXISTING BUILDING SUPPLY SIZE: 1" SYSTEM LENGTH: 80' PRESSURE AVAILABLE AT METER: 55 PSI MIN. HEAD LOSS: (16' x .43) 6.88 AVAILABLE PRESSURE: 48.12 PSI		
SIZING PER 2010 CPC, TABLE 6-6		
PIPE SIZE	FIXTURE UNITS	MAXIMUM SYSTEM LENGTH
1/2"	6	80'
3/4"	19	80'
1"	39	80'

WATER FIXTURE UNIT SCHEDULE			
QTY.	FIXTURES	WATER FIXTURE UNIT (WFU)	TOTAL
(RESTROOMS)			
3	WATER CLOSET	2.5	7.5
1	URINAL	4.0	4.0
2	LAVATORY	1.0	2.0
			WFU TOTAL
			13.5
(KITCHEN)			
3	HAND SINK	1.0	3.0
1	3 COMP. SINK	3.0	3.0
2	1 COMP. SINK	2.0	4.0
1	MOP SINK	3.0	3.0
1	ICE MACHINE	1.0	1.0
1	PRE-RINSE SINK	2.0	2.0
1	DISHWASHER	2.0	2.0
2	COFFEE	0.5	1.0
1	HOSE BIBB	2.5	2.5
			WFU TOTAL
			21.5

WATER HEATER SIZING CALCULATION			
QTY.	GPH	GAS FIRED	
2	LAVATORY (LV-1)	10	$\frac{163 \times 60^{\circ}\text{F} \times 8.33}{0.75} = 108,623 \text{ BTU (MIN.)}$
3	HAND SINK (HS-1)	15	
1	3 COMP. SINK (US-1)	42	
1	PRE-RINSE SINK (PR-1)	42	
2	1 COMP. SINK (PS-1)	10	
1	MOP SINK (MS-1)	15	
1	DISHWASHER (DW-1)	29	
		TOTAL	



1 WATER HEATER DETAIL

N.T.S.

PLUMBING FIXTURE SCHEDULE				
MARK	QTY.	DESCRIPTION	MANUFACTURER	REMARKS
WC-1	3	WATER CLOSET	AM. STD. CADET #2487 016 FLUSH TANK (ADA COMPLIANT) W/ OLSONITE #95 SEAT	PRESSURE ASSIT. LOW FLOW 1.6 GPF - 17" RIM HT. FLOOR MOUNTED
LV-1	2	LAVATORY	AM. STD. #0355.012 WALL HUNG (ADA COMPLIANT) W/ SYMMONS S-60-G-H FAUCET	2.2 GPM - MAX. SELF-METERING FAUCET FAUCET TO REMAIN OPEN FOR 10-15 SECONDS
UR-1	1	URINAL	AM. STD. "ALLBROOK" #6550.005, FLO-WISE 0.5 W/ SLOAN ROYAL 186-0.5 FLUSH VALVE	HIGH EFFICIENCY 0.5 GPF, WALL MOUNTED (ADA COMPLIANT)
MS-1	1	MOP SINK	FLORESTONE MSR-3624	FAUCET - FISHER #8253, INTEGRAL VACUUM BRKR.
US-1	1	3 COMP. SINK	SEE FOOD SERVICE DRAWINGS	IN-DIRECT DRAIN - 1" AIR GAP
PS-1	1	1 COMP. SINK	SEE FOOD SERVICE DRAWINGS	IN-DIRECT DRAIN - 1" AIR GAP
PR-1	1	PRE-RINSE SINK	SEE FOOD SERVICE DRAWINGS	IN-DIRECT DRAIN - 1" AIR GAP
DW-1	1	DISHWASHER	SEE FOOD SERVICE DRAWINGS	IN-DIRECT DRAIN - 1" AIR GAP
HS-1	3	HAND SINK	SEE FOOD SERVICE DRAWINGS	FAUCET TO BE 2.2 GPM - MAX.
FS-1	6	FLOOR SINK	ZURN Z-1900	12" x 12"
FD-1	7	FLOOR DRAIN	ZURN Z-415S	1/2" TRAP PRIMER
TP-1	PLAN	TRAP PRIMER	PRECISION PLUMBING PRODUCTS, INC. TRAP PRIMER VALVE # P-2 WITH ELMODOR ACCESS DOOR.	STAINLESS STEEL COVER
F.C.O.	PLAN	FLOOR CLEAN-OUT	ZURN ZN-1404-T	SQUARE TOP
W.C.O.	PLAN	WALL CLEAN-OUT	ZURN Z-1441	STAINLESS STEEL COVER

WATER HEATER SCHEDULE							
MARK	TYPE	MANUFACTURER	MODEL	STORAGE	INPUT	RECOVERY RATE	REMARKS
WH-1	GAS	RHEEM	G75-125	75 GAL.	125K BTUH	202 GPH @ 60°F	PROVIDE "SMITTY PAN" & EXPANSION TANK SIZED PER MANUFACTURER

GENERAL PLUMBING NOTES:

- ALL PLUMBING CLEAN-OUTS SHALL BE INSTALLED WHERE READILY ACCESSIBLE. THE CONTRACTOR SHALL COORDINATE ALL CLEAN-OUT LOCATIONS WITH EQUIPMENT CABINETS, ETC. AND THE DESIGNER PRIOR TO ANY INSTALLATION.
- ALL WORK AND MATERIAL SHALL BE PERFORMED AND INSTALLED IN COMPLIANCE WITH THE FOLLOWING CODES AS ADOPTED AND AMENDED BY THE INSPECTING AUTHORITY. NOTHING IN THESE DRAWINGS IS TO BE CONSTRUED TO PERMIT WORK NOT CONFORMING TO THESE CODES OR OTHERS APPLICABLE TO THIS PROJECT.
 - CALIFORNIA BUILDING CODE
 - CALIFORNIA MECHANICAL CODE
 - CALIFORNIA PLUMBING CODE
 - NATIONAL ELECTRICAL CODE
 - CALIFORNIA ADMINISTRATIVE CODE
 - TITLE 24
 - ADA
- ALL PLUMBING FIXTURE VENTS TO TERMINATE A MIN. OF 12 INCHES FROM ANY VERTICAL SURFACE AND 10 FEET FROM ANY OUTSIDE AIR INTAKES.
- ALL PLUMBING WORK SHALL BE INSTALLED SO AS TO AVOID INTERFERENCE WITH ELECTRICAL AND MECHANICAL EQUIPMENT AND STRUCTURAL FRAMING.
- ALL HOT WATER AND/OR CONDENSATE PIPING IN ATTIC SPACES SHALL BE INSULATED WITH "MANVILLE MICRO-LOCK 850 APT" 1" THICK FOR SIZES UP TO 2" 1 1/2" THICK FOR SIZES 2 1/2" AND LARGER. MIN. THERMAL RESISTANCE SHALL BE R4.0 TO R4.6 PER INCH.
- ALL EQUIPMENT SHALL BE LATERALLY SUPPORTED IN ALL DIRECTIONS TO RESIST A MIN. OF 20% OF THE EQUIPMENT OPERATING WEIGHT.
- UNIONS SHALL BE PROVIDED AND INSTALLED AFTER EACH SCREW-TYPE VALVE AND PRIOR TO EQUIPMENT CONNECTIONS.
- ALL VALVES, UNIONS, ETC. TO BE SAME SIZE AS LINE SIZE U.O.N. ON DRAWINGS.
- WATER SUPPLY TO CARBONATORS SHALL BE PROTECTED BY AN APPROVED AND LISTED RP BACK FLOW PREVENTER AS PROTECTION OF WATER CONNECTION TO CARBONATOR. THIS RELIEF VALVE SHALL DRAIN INDIRECTLY TO SEWER WITH LEGAL AIR GAP.
- EXPANSION TANK WILL BE PROVIDED PER SECTION 608.3 CPC
- ALL HOSE BIBBS SHALL HAVE ANTI-SIPHON VALVES.
- MOP SINKS SHALL HAVE A FAUCET WITH AN INTEGRATED ATMOSPHERIC VACUUM BREAKER.
- NO VENTING SYSTEM SHALL TERMINATE LESS THAN 3 FT. ABOVE ANY FORCED AIR INLET LOCATED WITHIN 10 FT. OR LESS THAN 3 FT. FROM ANY LOT LINE, ALLEY OR STREET. 906.2 CPC
- EACH FAUCET SHALL NOT EXCEED A WATER FLOW OF 2.2 GPM.
- CROSS CONNECTION PROTECTION SHALL BE PROVIDED AT ALL POTABLE WATER SUPPLIED TO APPLIANCES AND EQUIPMENT (OTHER THAN THOSE LISTED IN INFORMATION BULLETIN 103)

WATER PIPING:

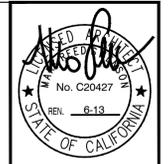
- COPPER TUBE FOR WATER PIPING SHALL HAVE A WEIGHT OF NOT LESS THAN THAT OF COPPER WATER TUBE TYPE "L" EXECUTION. TYPE "M" COPPER MAY BE USED FOR WATER PIPING WHEN PIPING IS ABOVE GROUND AND THE NORMAL MAX. PRESSURE DOES NOT EXCEED 100 LBS AND THE WORKING PRESSURE DOES NOT EXCEED 210 DEGREES F.
- ALL UNDERCABINET COPPER TUBE PIPING TO BE TYPE "K"
- PROVIDE INLINE S/S BACKFLOW VALVE ASSEMBLY ON C.W. SUPPLY TO BEVERAGE CARBONATOR WITH A WATER FILTER UPSTREAM OF THE BACKFLOW VALVE - USE FLEX LINE & S/S FITTINGS BETWEEN BACKFLOW VALVE & CARBONATOR. NO COPPER OR BRASS. AN APPROVED FUNNEL DRAIN WITH A 1" AIR GAP SHALL BE PROVIDED FOR THE BACKFLOW VALVE RELIEF. FUNNEL DRAIN MAY DISCHARGE TO FLOOR SINK
- SERVICE WATER HEATING SYSTEMS AND EQUIPMENT SHALL COMPLY WITH ENERGY EFFICIENCY STANDARDS. SECTION 113

WASTE PIPING:

- ALL DRAINS, WASTE AND VENTS TO BE CAST IRON OR ABS 44 OR APPROVED EQUAL.
- TRAP PRIME FLOOR DRAINS. INDIRECT FROM CLOSEST COLD WATER SOURCE.
- MIN 1/4"/FT. SLOPE AT ALL DRAIN AND WASTE LINES.
- MIN. SLOPE TO FLOOR DRAINS 1/8"/FT. FOR A MIN. 3'-0"
- BUILDING DRAIN AND VENT PIPING SHALL COMPLY WITH SECTIONS 701.0 & 903.0 CPC
- ALL SANITARY SYSTEM MATERIALS SHALL BE LISTED BY AN APPROVED LISTING AGENCY
- EACH VENT SHALL RISE VERTICALLY TO A POINT NOT LESS THAN 6 INCHES ABOVE THE FLOOD LEVEL RIM OF THE FIXTURE SERVED BEFORE OFFSETTING HORIZONTALLY AND BEFORE BEING CONNECTED TO ANY OTHER VENT.

GAS PIPING:

- ALL PIPE USED FOR THE INSTALLATION, EXTENSION, ALTERATION OR REPAIR OF ANY GAS PIPING SHALL BE STANDARD WEIGHT WROUGHT IRON OR STEEL (GALVANIZED OR BLACK), YELLOW BRASS (CONTAINING NOT MORE THAN 75% COPPER) OR INTERNALLY TINNED OR EQUIVALENTLY TREATED COPPER.
- ALL FITTINGS USED IN CONNECTION WITH THE ABOVE PIPING SHALL BE AS REQ'D.
- ALL VALVES AND APPURTENANCES USED IN CONJUNCTION WITH THE ABOVE PIPING SHALL BE OF A TYPE DESIGNED AND APPROVED FOR USE WITH FUEL GAS.
- PROVIDE AN APPROVED SEISMIC GAS SHUT-OFF VALVE FOR ALL GAS FIRE EQUIPMENT.



STUDIO C
architecture and planning
6125 Cornerstone Ct. E., Suite 200, San Diego, California 92121 (619) 966-0888

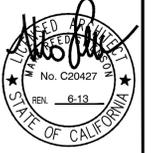
REVISIONS:

JOB NO. 2011-207

BREAD CRUMB OHANA CAFE'
19079 BEACH BLVD.
HUNTINGTON BEACH, CA 92648

DATE: 2/10/12

P3



STUDIO C
 architecture and planning
 6125 Cornerstone Ct. E., Suite 700, San Diego, California 92121 (619) 966-0881

REVISIONS:

JOB NO. 2011-207

BREAD CRUMB OHANA CAFE'
 19079 BEACH BLVD.
 HUNTINGTON BEACH, CA 92648

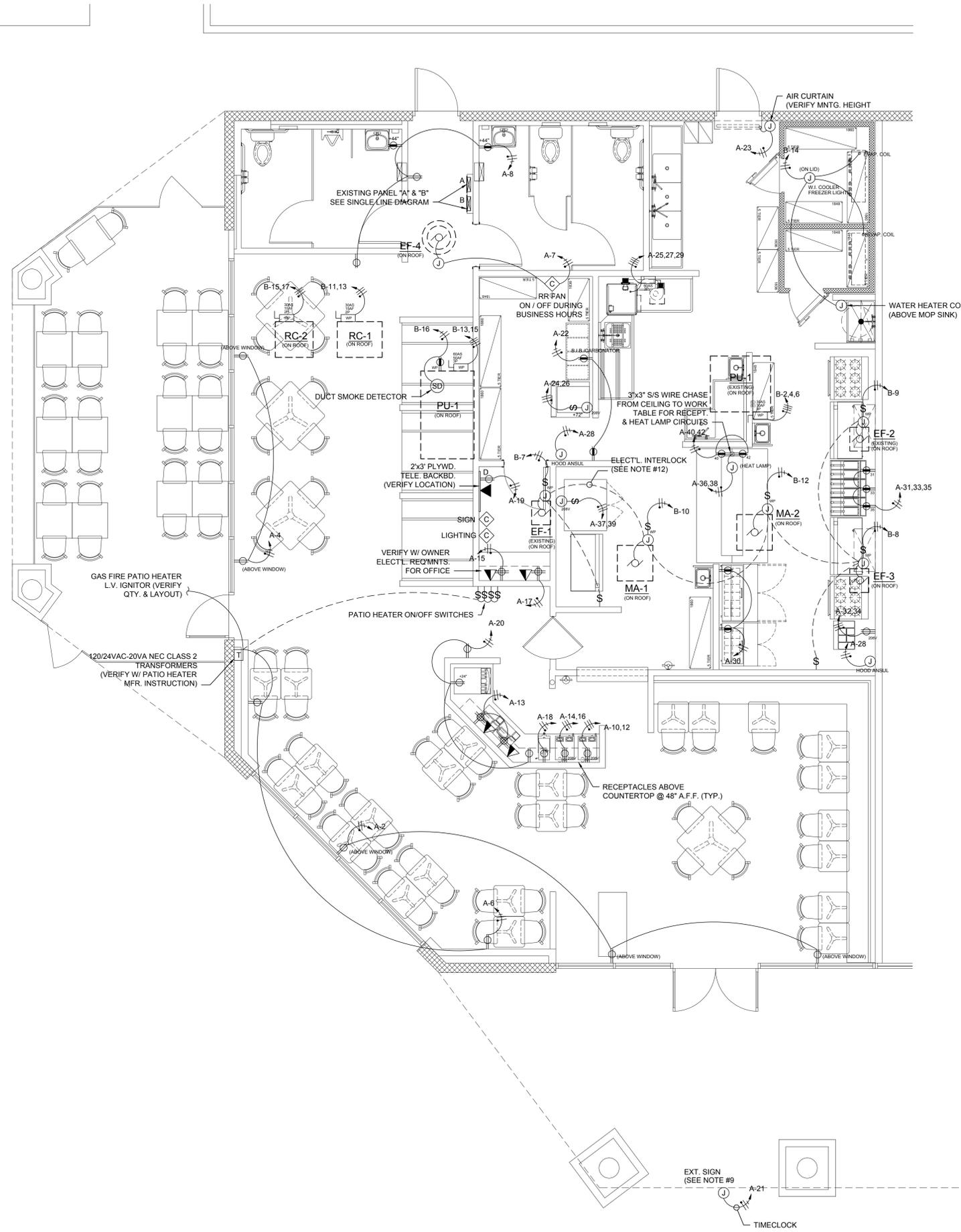
DATE: 2/10/12

E1

ELECTRICAL LEGEND	
Ⓢ	WALL SWITCH 48" A.F.F. U.O.N.
Ⓢ ₃	THREE-WAY WALL SWITCH 48" A.F.F. U.O.N.
Ⓢ _D	DIMMER WALL SWITCH 48" A.F.F. U.O.N.
Ⓢ _{PW}	PASSIVE INFRARED SENSOR SWITCH WATT STOPPER #PW-100 (ONE CIRCUIT RELAY) 48" A.F.F. U.O.N.
Ⓢ _{PW2}	PASSIVE INFRARED SENSOR SWITCH WATT STOPPER #PW-200 (TWO CIRCUIT RELAY) 48" A.F.F. U.O.N.
Ⓢ _D	DUPLEX RECEPTACLE 18" A.F.F. U.O.N.
Ⓢ _D	GFCI DUPLEX RECEPTACLE 18" A.F.F. U.O.N.
Ⓢ _D	DED. DUPLEX RECEPTACLE 18" A.F.F. U.O.N. - GRAY COLORED TRIM PLATE
Ⓢ _S	SWITCHED DUPLEX RECEPTACLE MOUNTING HEIGHT PER PLAN PAINT TO MATCH WALL
Ⓢ _D	QUADRUPLUX RECEPTACLE 18" A.F.F. U.O.N.
Ⓢ _D	DUPLEX RECEPTACLE CEILING MOUNTED
Ⓢ _T	ELECTRONIC T-STAT
Ⓢ _D	208V RECEPTACLE 18" A.F.F. U.O.N.
J	JUNCTION BOX
J	FLOOR MOUNTED JUNCTION BOX 4" x 4"
Ⓢ _T	TELEPHONE/DATA OUTLET 18" A.F.F. U.O.N. - 1/2"C. W/ PULL STRING, TERMINATE CONDUIT ABOVE PLYWD. BACKBD
Ⓢ _T	TELEPHONE/FAX OUTLET 18" A.F.F. U.O.N. - 1/2"C. W/ PULL STRING, TERMINATE CONDUIT ABOVE PLYWD. BACKBD
Ⓢ _D	ELECTRICAL DISCONNECT
Ⓢ _C	TIME CLOCK TCRK 1100 SERIES 24 HOUR DIAL - 4 SWITCH TABS FOR EACH DIAL

NOTE: ALL SWITCHES, OUTLETS, COVER PLATES ETC. SHALL BE WHITE IN COLOR U.O.N.

- NOTES:
1. ELECTRICAL SUBJECT TO INSPECTIONS.
 2. ALL SIGNS REQUIRE SEPARATE PERMITS AND APPROVALS
 3. ALL EQUIPMENT SHALL BE LISTED BY A NATIONALLY RECOGNIZED TESTING LABORATORY.
 4. ALL ELECTRICAL EQUIPMENT EXPOSED TO WEATHER SHALL BE LISTED FOR EXTERIOR USE.
 5. CONTRACTOR SHALL USE A CODE APPROVED WIRING METHOD OF THE FOLLOWING:
 - a) ALL CONDUITS BELOW SLAB OR GRADE SHALL BE PVC AND SHALL INCLUDE A GROUND WIRE
 - b) ALL EXPOSED/CONCEALED CONDUIT SHALL BE EMT - 3/4" CONDUIT (MIN.) FOR 20AMP CIRCUITS U.O.N.
 - c) ALL CONDUCTORS FOR FEEDERS AND BRANCH WIRING SHALL BE THWN COPPER
 6. ALL CIRCUIT BREAKERS CONTROLLING FLUORESCENT LIGHTING SHALL SWD LISTED.
 7. LABEL INSIDE OF ALL RECEPTACLES COVERS, DISCONNECTS ETC. W/ CORRESPONDING CIRCUIT NUMBERS.
 8. EQUIPMENT GROUND CONDUCTORS SHALL BE INSTALLED IN FLEXIBLE CONDUITS.
 9. CONTRACTOR SHALL INSTALL A DEDICATED, 20-AMP, SINGLE PHASE, 120 VOLT CIRCUIT FROM THE ELECTRICAL SERVICE PANEL, THROUGH A TIME CLOCK AND TERMINATE IN A J-BOX JUST BEHIND THE EXTERIOR WALL/FASICA AT EACH SIGN LOCATION INDICATED ON THIS PLAN. THE CONTRACTOR SHALL COORDINATE THE LOCATIONS FOR EXTERIOR SIGN J-BOXES W/ SIGN INSTALLER & SHALL CONNECT THE SIGNS TO THE DESIGNATED CIRCUITS.
 10. CONTRACTOR SHALL VERIFY ALL EXISTING CONDITIONS IN THE FIELD & NOTIFY THE OWNER / ARCHITECT OF ANY DISCREPANCIES.
 11. CONTRACTOR SHALL RE-CIRCUIT EXISTING DISTRIBUTION PANEL PER THE SCHEDULE PROVIDED WITHIN THESE PLANS & UTILIZE THE EXISTING CIRCUIT BREAKERS WHEN POSSIBLE.
 12. CONTRACTOR SHALL PROVIDE ELECT'L. INTERLOCK BETWEEN EXHAUST FANS & MAKE-UP AIR FANS SO THAT THE HOOD EXHAUST FANS CANNOT OPERATE WITHOUT THE MAKE-UP AIR FANS OPERATING.





REVISIONS:

JOB NO. 2011-207

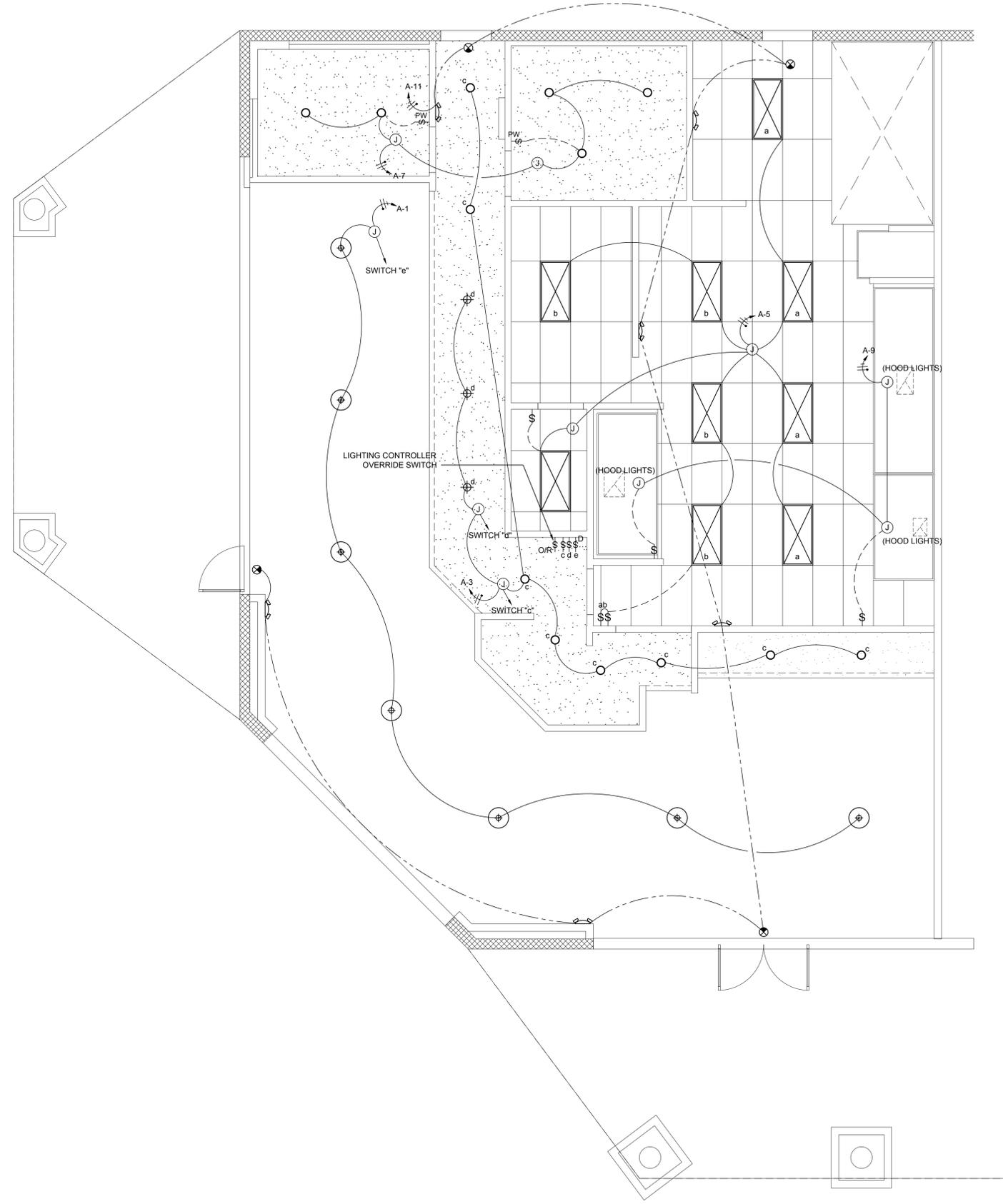
BREAD CRUMB OHANA CAFE'
19079 BEACH BLVD.
HUNTINGTON BEACH, CA 92648

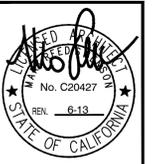
DATE: 2/10/12

LIGHT FIXTURE SCHEDULE		
TYPE	SYMBOL	DESCRIPTION
A		24" x 48" FLUOR. TROFFER (PROVIDED BY SHERWIN WILLIAMS) LAMP: 3-F32T8 (93W)
B		6"Ø RECESSED DOWNLIGHT: JUNO CV6-126/32T-600C LAMP: 1-CF32TRT (32W)
C		PENDANT LIGHT: (T.B.D. - VERIFY W/ OWNER) LAMP: 1-MED. BASE (100W)
D		CORD HUNG SHADE LIGHT: HI-LITE LIGHTING H-316-91-CB-91/100-120 (VERIFY COLOR W/ OWNER, BLACK SPECIFIED) LAMP: 1-MED. BASE (100W)
		LED ILLUMINATED EXIT SIGN: NAVILITE NXP3RWH RED LETTERING - SINGLE/DOUBLE FACE AS NEEDED 90 MINUTE BATTERY BACK-UP POWER SUPPLY - 120V
		EMERGENCY LIGHT: NAVILITE N4WH409 (2) ADJUSTABLE LIGHT HEADS W/ 9 WATT LAMPS 90 MINUTE BATTERY BACK-UP POWER SUPPLY - 120V (MOUNT @ 7.5' A.F.F)

LIGHTING MANDATORY MEASURES:

- BUILDING LIGHTING SHUT-OFF:
THE BUILDING LIGHTING SHUT-OFF SYSTEM CONSISTS OF AN AUTOMATIC TIME SWITCH WITH A ZONE FOR EACH FLOOR OR
- OVERRIDE FOR BUILDING LIGHTING SHUT-OFF:
THE AUTOMATIC BUILDING SHUT-OFF SYSTEM IS PROVIDED WITH A MANUAL ACCESSIBLE OVERRIDE SWITCH IN SIGHT OF THE LIGHT. THE AREA OF OVERRIDE IS NOT TO EXCEED 5,000 SF.
- AUTOMATIC CONTROL DEVICES CERTIFIED:
ALL AUTOMATIC CONTROL DEVICES SPECIFIED ARE CERTIFIED. ALL ALTERNATE EQUIPMENT SHALL BE CERTIFIED AND INSTALLED AS DIRECTED BY THE MANUFACTURER.
- FLUORESCENT BALLAST AND LUMINARIES CERTIFIED:
ALL FLUORESCENT FIXTURES SPECIFIED FOR THE PROJECT ARE CERTIFIED AND LISTED IN THE DIRECTORY. ALL INSTALLED FIXTURES SHALL BE CERTIFIED.
- TANDEM WIRING FOR TWO LAMP BALLASTS:
ALL ONE AND THREE LAMP FLUORESCENT FIXTURES ARE TANDEM WIRED WITH TWO (2) LAMP BALLASTS WHERE REQUIRED BY STANDARDS 132, OR
- ALL THREE LAMP FLUORESCENT FIXTURES ARE SPECIFIED WITH ELECTRONIC HIGH FREQUENCY BALLASTS, AND ARE EXEMPT FROM TWO LAMP TANDEM WIRING REQUIREMENTS.
- INDIVIDUAL ROOM AREA CONTROLS:
EACH ROOM AND AREA IN THIS BUILDING IS EQUIPPED WITH A SEPARATE SWITCH OR OCCUPANCY SENSOR DEVICE FOR EACH AREA WITH FLOOR-TO-CEILING WALLS.
- UNIFORM REDUCTION FOR INDIVIDUAL ROOMS:
ALL ROOMS AND AREAS GREATER THAN 100 SQUARE FEET AND MORE THAN 1.2 WATTS PER SQUARE FOOT OF LIGHTING LOAD SHALL BE CONTROLLED WITH BI LEVEL SWITCHING FOR UNIFORM REDUCTION OF LIGHTING WITHIN THE ROOM.
- DAYLIGHT AREA CONTROL:
ALL ROOMS WITH WINDOWS AND SKYLIGHTS, THAT ARE GREATER THAN 250 SQUARE FEET, AND THAT ALLOW FOR THE EFFECTIVE USE OF DAYLIGHT IN THE AREA SHALL HAVE 50% OF THE LAMPS IN EACH DAYLIGHT AREA CONTROLLED BY A SEPARATE SWITCH, OR
- THE EFFECTIVE USE OF DAYLIGHT THROUGH CANNOT BE ACCOMPLISHED BECAUSE THE WINDOWS ARE CONTINUOUSLY SHADED BY A BUILDING ON THE ADJACENT LOT, DIAGRAM OF A SHADING DURING DIFFERENT TIMES OF YEAR IS INCLUDED ON PLANS.
- CONTROL OF EXTERIOR LIGHTS:
EXTERIOR MOUNTED FIXTURES AND SERVED FROM THE ELECTRICAL PANEL INSIDE THE BUILDING ARE CONTROLLED WITH A DIRECTIONAL PHOTO CELL CONTROL ON THE ROOF AND A CORRESPONDING RELAY IN THE ELECTRICAL PANEL.





LOCATION: HALLWAY		PANEL SCHEDULE "A"										120/208V, 3PH, 4W.	
MOUNT: FLUSH												225 AMP	MAIN LUG
DESCRIPTION	A	B	C	BKR	CIR	CIR	BKR	A	B	C	DESCRIPTION		
LIGHTING - DINING	700			20	1	2	20	1800			WINDOW RECEPTACLES		
LIGHTING - DINING / SERVICE		556		20	3	4	20		1200		WINDOW RECEPTACLES		
LIGHTING - KITCHEN			837	20	5	6	20			540	C.V. RECEPT / PATIO HEATERS		
LIGHTING - RESTROOMS / (EF-4)	184			20	7	8	20	720			C.C. / RESTROOM RECEPTACLES		
EXHAUST HOOD LIGHTS		900		20	9	10	30		2912		COFFEE BREWER		
EMERGENCY / EXIT LIGHTS			146	20	11	12	2			2912	COFFEE BREWER		
P.O.S. RECEPTACLES	800			20	13	14	30	2912			ICE TEA BREWER		
OFFICE RECEPTACLE		400		20	15	16	2		2912		SODA DISP. / RECEPTACLES		
OFFICE RECEPTACLE			400	20	17	18	20			1680	SODA B.I.B. / CARBONATOR		
TELE. BACKBD. RECEPTACLE	200			20	19	20	20	600			ICE MACHINE		
EXTERIOR SIGN		1500		20	21	22	20		800				
AIR CURTAIN			587	20	23	24	20			1404			
DISHWASHER	5464	5464	5464	20	25	26	2	1404					
				27	28	20		400					
				29	30	20		1320					
FRYER	1044			20	31	32	20	1456					
FRYER		1044		20	33	34	2		1456				
FRYER			1044	20	35	36	30			2049			
ROTISSERIES OVEN	156			20	37	38	2	2049					
SPACE	156	156	--	2	39	40	20	1000			KITCHEN RECEPTACLES		
				41	42	20		1000			KITCHEN RECEPTACLES		
WATTS PER LINE	8548	10020	8478					10941	10680	10905			

TOTAL ØA 19,489 ØB 20,700 ØC 19,383
 L.C.L. (125%) 794
 L.M. (125%) --
 TOTAL LOAD 60,366 WATTS AT 120/208 V., 3Ø, 4W = 168 A.

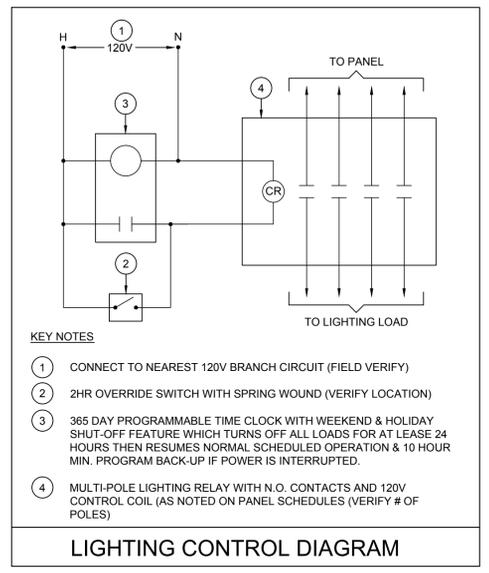
LOCATION: HALLWAY		PANEL SCHEDULE "B"										120/208V, 3PH, 4W.	
MOUNT: FLUSH												225 AMP	MAIN LUG
DESCRIPTION	A	B	C	BKR	CIR	CIR	BKR	A	B	C	DESCRIPTION		
ROOFTOP UNIT (RTU-1)	4512			50	1	2	30	2532	2532		ROOFTOP UNIT (RTU-2)		
EXHAUST FAN (EF-1)	1920		4512	3	3	4				2532	EXHAUST FAN (EF-3)		
EXHAUST FAN (EF-2)		1920		20	7	8	20	1920		1656	MAKE-UP AIR FAN (MA-1)		
REMOTE CONDENSER (RC-1)	832		832	20	9	10	20			1656	MAKE-UP AIR FAN (MA-2)		
REMOTE CONDENSER (RC-1)		718		2	11	12	20	600			WALK-IN COOLER		
SPACE	--	718	--	2	13	14	20	300		--	SMOKE DETECTOR/ROOF RECEPT.		
				15	16	20		--					
SPACE	--	--	--	17	18	--	--			--	SPACE		
SPACE	--	--	--	19	20	--	--			--	SPACE		
SPACE	--	--	--	21	22	--	--			--	SPACE		
SPACE	--	--	--	23	24	--	--			--	SPACE		
SPACE	--	--	--	25	26	--	--			--	SPACE		
SPACE	--	--	--	27	28	--	--			--	SPACE		
SPACE	--	--	--	29	30	--	--			--	SPACE		
SPACE	--	--	--	31	32	--	--			--	SPACE		
SPACE	--	--	--	33	34	--	--			--	SPACE		
SPACE	--	--	--	35	36	--	--			--	SPACE		
SPACE	--	--	--	37	38	--	--			--	SPACE		
SPACE	--	--	--	39	40	--	--			--	SPACE		
SPACE	--	--	--	41	42	--	--			--	SPACE		
WATTS PER LINE	7264	7150	6062					5052	4488	4188			

TOTAL ØA 12,316 ØB 11,638 ØC 10,250
 L.C.L. (125%) --
 L.M. (125%) 3,384
 TOTAL LOAD 15,700 WATTS AT 120/208 V., 3Ø, 4W = 44 A.

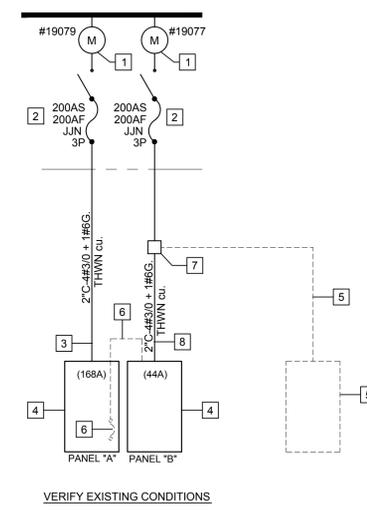
RACEWAY & CONDUCTOR SCHEDULE

FUSED SWITCHES/CIRCUIT BREAKERS/RACEWAYS (C)/(THHN/THWN) CONDUCTORS (AWG/KCML) GROUNDINGS: SHALL BE AS INDICATED BY COLUMNS IN THIS SCHEDULE AND AS SHOWN ON POWER SINGLE LINE DIAGRAMS, DRAWINGS, PLANS OR DETAILS.

AMPERE FUSE SIZE OR CIRCUIT BREAKER TRIP RATING	AMPERE FUSED SWITCH SIZE	COPPER CONDUCTOR		RACEWAY & COPPER CONDUCTOR	
		EQUIP. GROUND	3PH, 3W OR 1PH, 3 W	3PH, 4W	
20	30	12	3/4" - 3#12	3/4" - 4#12	
30	30	10	3/4" - 3#10	3/4" - 4#10	
40	60	10	1" - 3#8	1" - 4#8	
50	60	10	1 1/4" - 3#6	1 1/4" - 4#6	
60	60	10	1 1/4" - 3#4	1 1/4" - 4#4	



EXISTING 1200A 120Y/208V 3PH 4W BUS
 65K BUS BRACING - AIC = 42K



- KEY NOTES:**
- (E) TENANT METERS
 - (E) SWITCH & FUSES
 - (E) CONDUIT & FEEDERS
 - (E) 120/208V, 3Ø, 4W - 225A RATED ELECTRICAL PANEL TO REMAIN
 - (E) 200 AMP ELECTRICAL PANEL, CONDUIT & FEEDERS REMOVED DURING DEMO
 - REMOVE SUB-FEED (CONDUIT, FEEDERS CKT. BREAKER) TO PANEL "B" FROM PANEL "A"
 - (N) PULL BOX ABOVE CEILING WITHIN THE TENANT SPACE @ (E) CONDUIT FROM SWITCHGEAR
 - (N) CONDUIT & FEEDERS FROM PULL BOX TO PANEL "B"

SINGLE LINE DIAGRAM
 N.T.S.

REVISIONS:

JOB NO. 2012-

SHERWIN WILLIAMS
 1290 YORBA LINDA BLVD.
 PLACENTIA, CA 92870

DATE: 2/6/12

E3

