

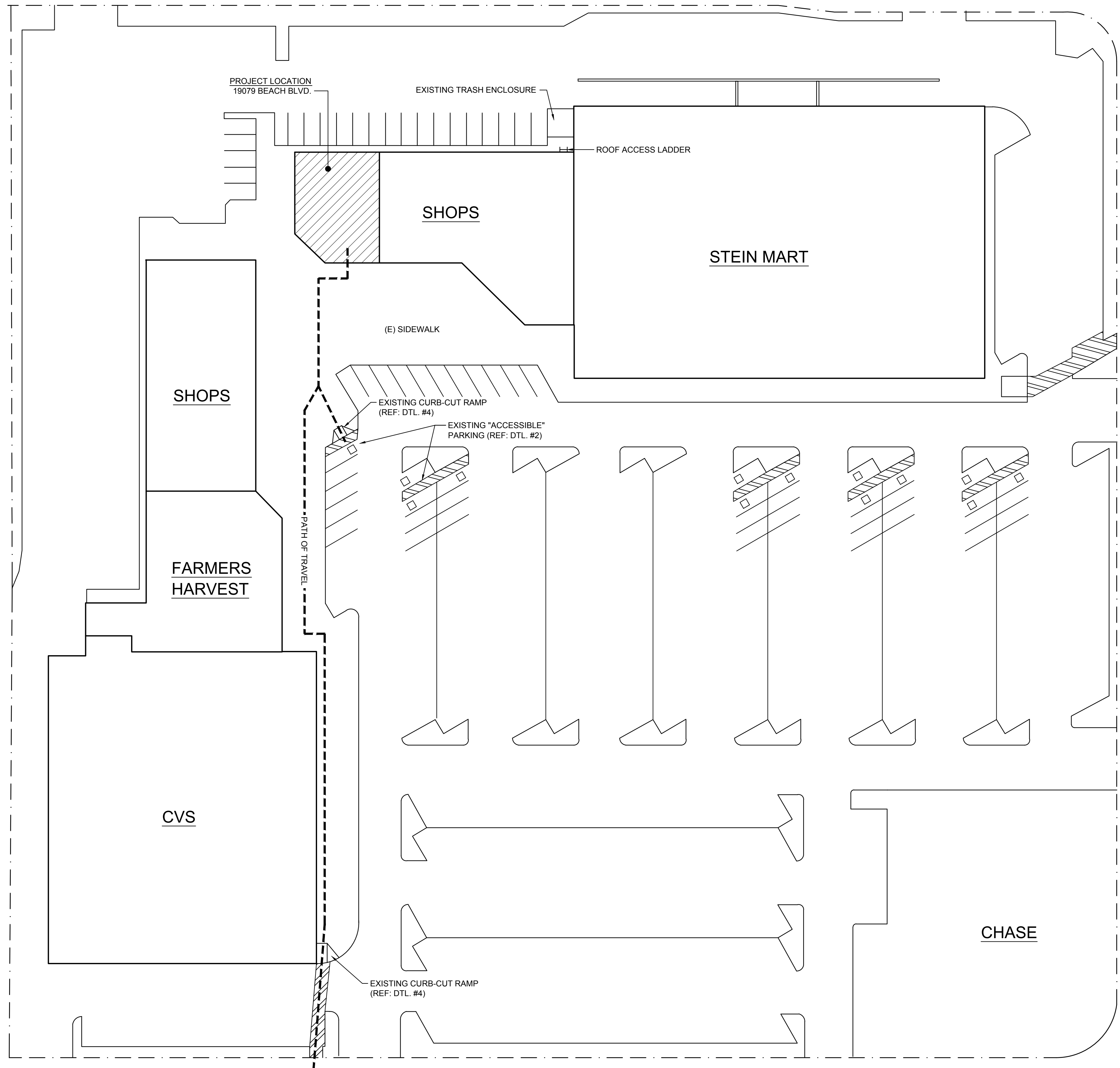
HEALTH DEPARTMENT NOTES

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 12
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 SHELVEING OVER NET 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 REACTIVATION.
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 REMOVEABLE.
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 SHELVEING 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 SHELVEING SHALL BE A MINIMUM OF 46 LINEAL FEET (MEASURED WITH TIERS) OR 25% OF KITCHEN, FOOD PREP & WORK AREAS WHICHEVER IS GREATER. SHELVEING SHALL BE AT LEAST 18" DEEP & START AT A MINIMUM OF 6" ABOVE THE FLOOR SURFACE.

<div>RESTAURANT REMODEL / EXPANSION:</div> <div>BREAD CRUMB - OHANA CAFE'</div> <div>BEACH GARFIELD SHOPPING CENTER</div> <div>HUNTINGTON BEACH, CA</div>			<div><div><div>Seal of the State of California</div><div>STUDIO C</div><div>architecture and planning</div><div>6125 Cornerstone Ct. E., Suite 202, San Diego, California 92121 (619) 856-9689 Fax: (619) 856-9688</div></div></div>
<div>PROJECT INFORMATION</div> <div>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.</div>	<div>CONTACTS</div> <div>TENANT: BREAD CRUMB OHANA CAFE' 19079 BEACH BLVD. HUNTINGTON BEACH, CA 92648 CONTACT: BRYAN CHUN PHONE: (714) 960-5051 EMAIL: bryan.chun3@gmail.net ARCHITECT: STUDIO C ARCHITECTS 6125 CORNERSTONE CT. E. #200 SAN DIEGO, CA 92121 CONTACT: RYAN WATKINS PHONE: (619) 866-0889 EMAIL: ryan@studiocc.cc LANDLORD: WEST COAST RETAIL MANAGEMENT, INC. 9888 CARMEL MOUNTAIN RD., SUITE 1 SAN DIEGO, CA 92129 CONTACT: ROBERTA DEGENER PHONE: (619) 538-7500 EMAIL: rdegener@wcretail.com</div> <div>VICINITY MAP</div> <div></div> <div>FIRE DEPARTMENT NOTES</div> <div><div>1. EXIT SIGNS MUST BE INTERNALLY ILLUMINATED. (CFC SEC. 1212.4 & CBC SEC. 1011)</div><div>2. PROVIDE TWO SEPARATE SOURCES OF POWER FOR EXIT SIGNS CONFORMING TO CBC 1011.5.3 & CFC 1212.5</div><div>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)</div><div>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)</div><div>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 THERETO SHALL BE SUBMITTED TO FIRE & LIFE SAFETY FOR REVIEW & APPROVAL PRIOR TO INSTALLATION. (CFC 901.2)</div><div>6. BUILDINGS UNDERGOING CONSTRUCTION, ALTERATION OR DEMOLITION SHALL BE IN ACCORDANCE WITH CFC CHAPTER 14 (CFC 1401.1)</div><div>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)</div><div>8. DECORATIVE MATERIALS SHALL BE MAINTAINED IN A FLAME RETARDANT CONDITION. (TITLE 19, SECTION 3.08, 3.21, CFC 804, 806, 807)</div><div>9. FIRE EXTINGUISHING SYSTEMS SHALL BE INSTALLED IN ACCORDANCE WITH CFC 903 AN COMPLY WITH STANDARDS OF 903.3.</div><div>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)</div><div>11. INSTALLATION OF FIRE ALARM SYSTEMS SHALL BE IN ACCORDANCE WITH CFC 907.</div><div>12. COMPLETE PLANS & SPECIFICATIONS FOR FIRE ALARM SYSTEMS SHALL BE SUBMITTED TO FIRE & LIFE SAFETY FOR REVIEW & APPROVAL PRIOR TO INSTALLATION. (CFC 907.1)</div><div>13. AN APPROVED AUDIBLE SPRINKLER FLOW ALARM SHALL BE PROVIDED ON THE EXTERIOR OF THE BUILDING IN AN APPROVED LOCATION. (CFC 903.4.2)</div><div>14. APPROVED AUTOMATIC FIRE EXTINGUISHING SYSTEMS SHALL BE PROVIDED FOR THE PROTECTION OF COMMERCIAL-TYPE COOKING EQUIPMENT. (UL 300 SYSTEM)</div></div>		

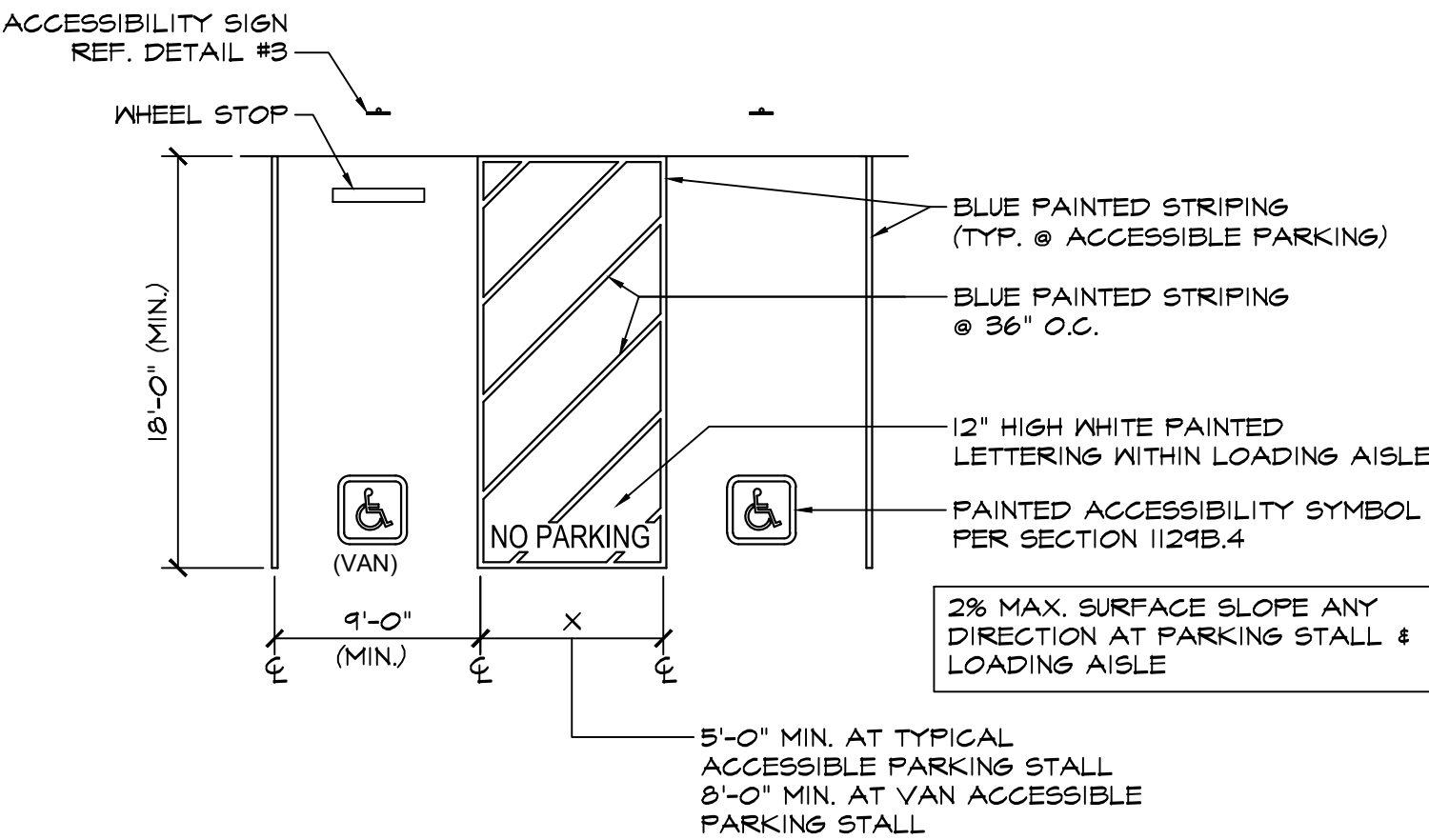
 DRAWING INDEX ARCHITECTURAL T1 PROJECT DATA, CONTACTS, DRAWING INDEX & NOTES T2 REFERENCE SITE PLAN D1 DEMO FLOOR PLAN A0 EGRESS PLAN A1 FLOOR PLAN A2 REFLECTED CEILING PLAN A3 INTERIOR FINISH PLAN A4 ENLARGED RESTROOM PLAN, ELEVATIONS & DETAILS A5 INTERIOR ELEVATIONS, WALL SECTIONS A6 CEILING DETAILS, STOREFRONT SECTIONS & DETAILS A7 DOOR & HARDWARE SCHEDULE, WINDOW SCHEDULE FOOD SERVICE K1 EQUIPMENT PLAN & SCHEDULE MECHANICAL M1 MECHANICAL ROOF PLAN, SCHEDULES M2 MECHANICAL FLOOR PLAN, NOTES M3 EXHAUST HOOD PLAN, ELEVATION & DETAILS M4 TITLE 24 PLUMBING P1 WASTE/VENT PIPING PLAN, GREASE INTERCEPTOR P2 WATER & GAS PIPING PLANS P3 SCHEDULES, CALCULATIONS & NOTES ELECTRICAL E1 POWER PLAN E2 LIGHTING PLAN, SCHEDULE E3 PANEL SCHEDULES, SINGLE LINE DIAGRAM E4 TITLE 24 || 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 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 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: JOB NO. 2011-207 BREAD CRUMB OHANA CAFE' 19079 BEACH BLVD. HUNTINGTON BEACH, CA 92648 DATE: 2/10/12 T1 |


FLORIDA STREET

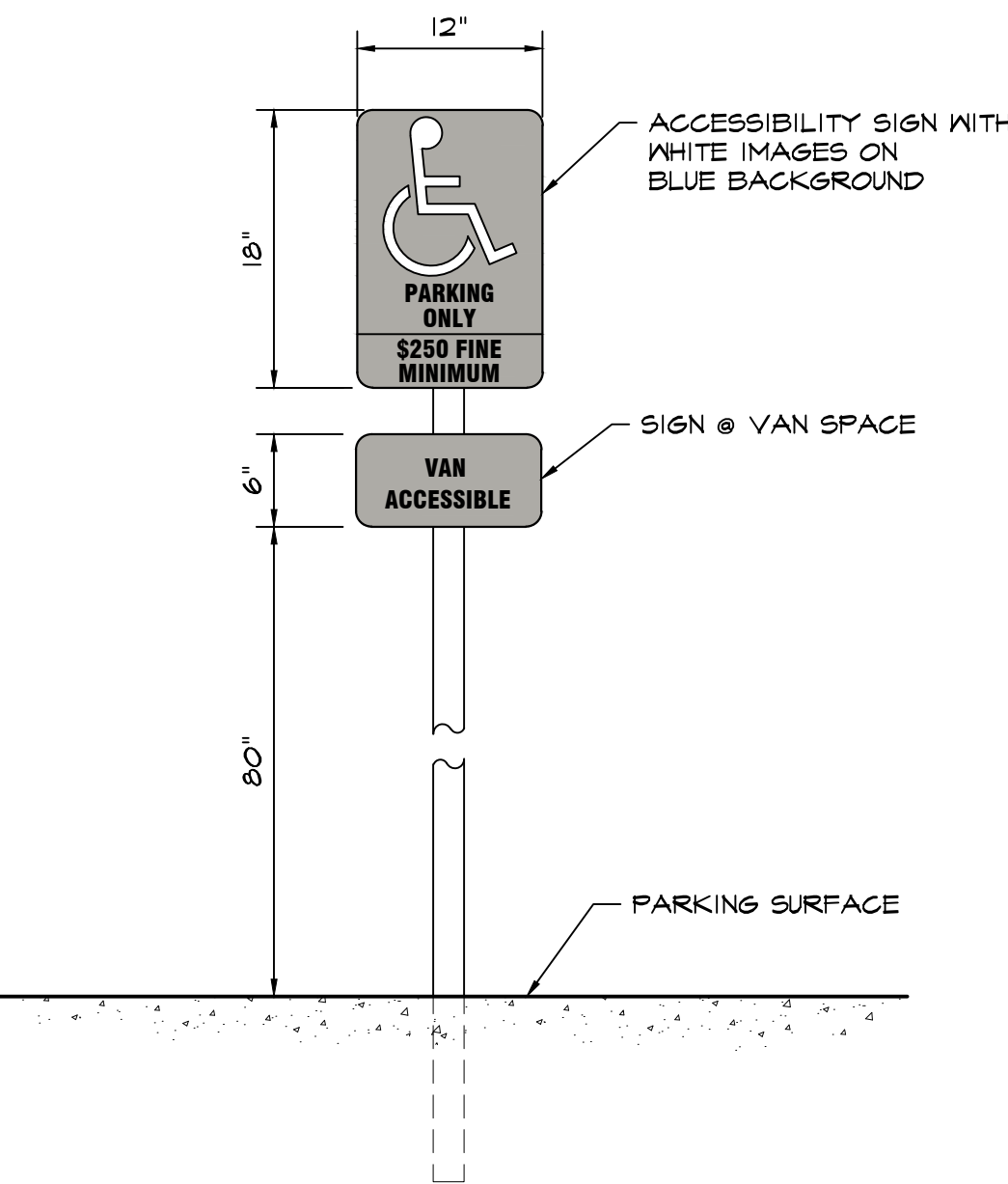


BEACH BOULEVARD

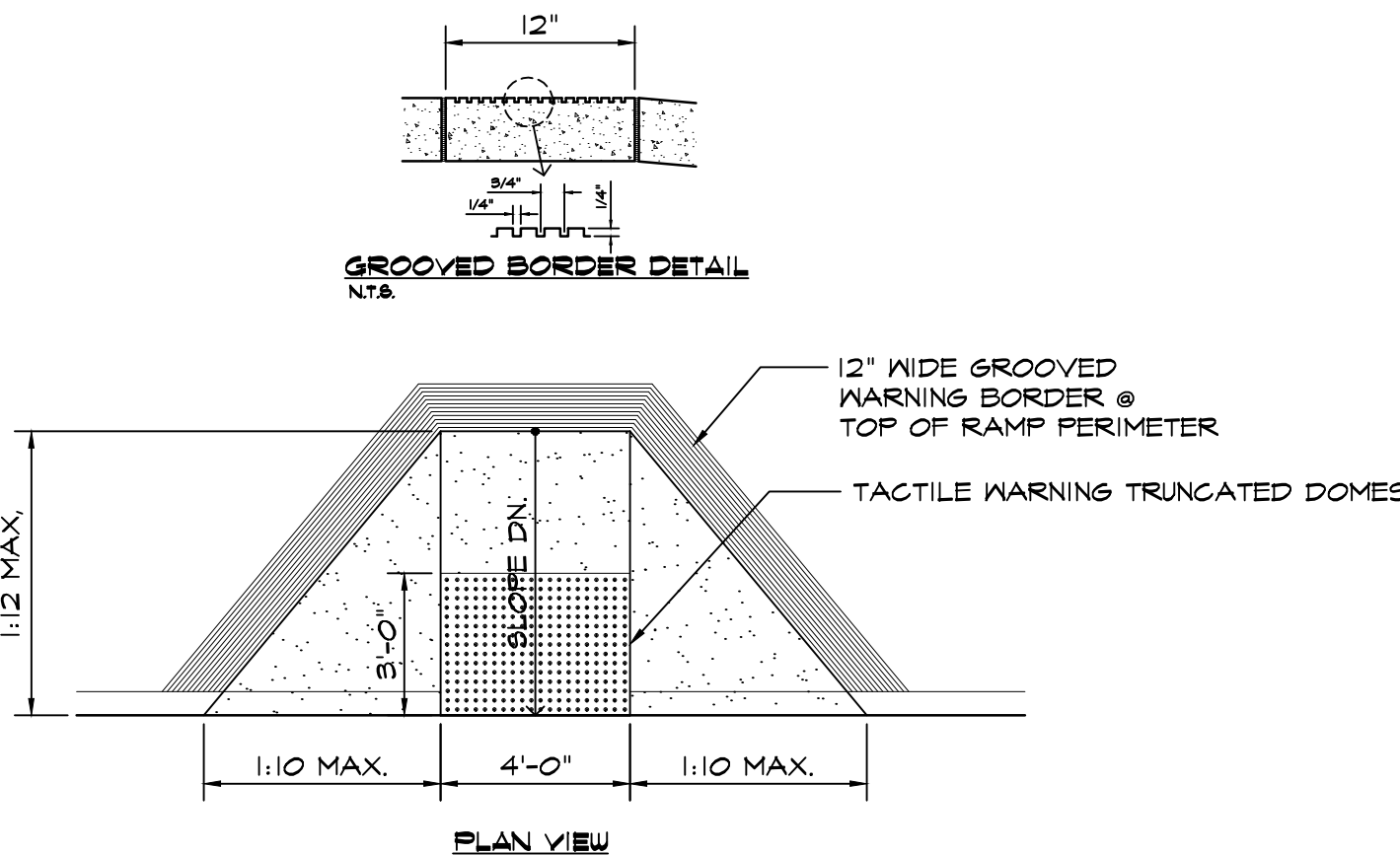
GARFIELD AVENUE



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.



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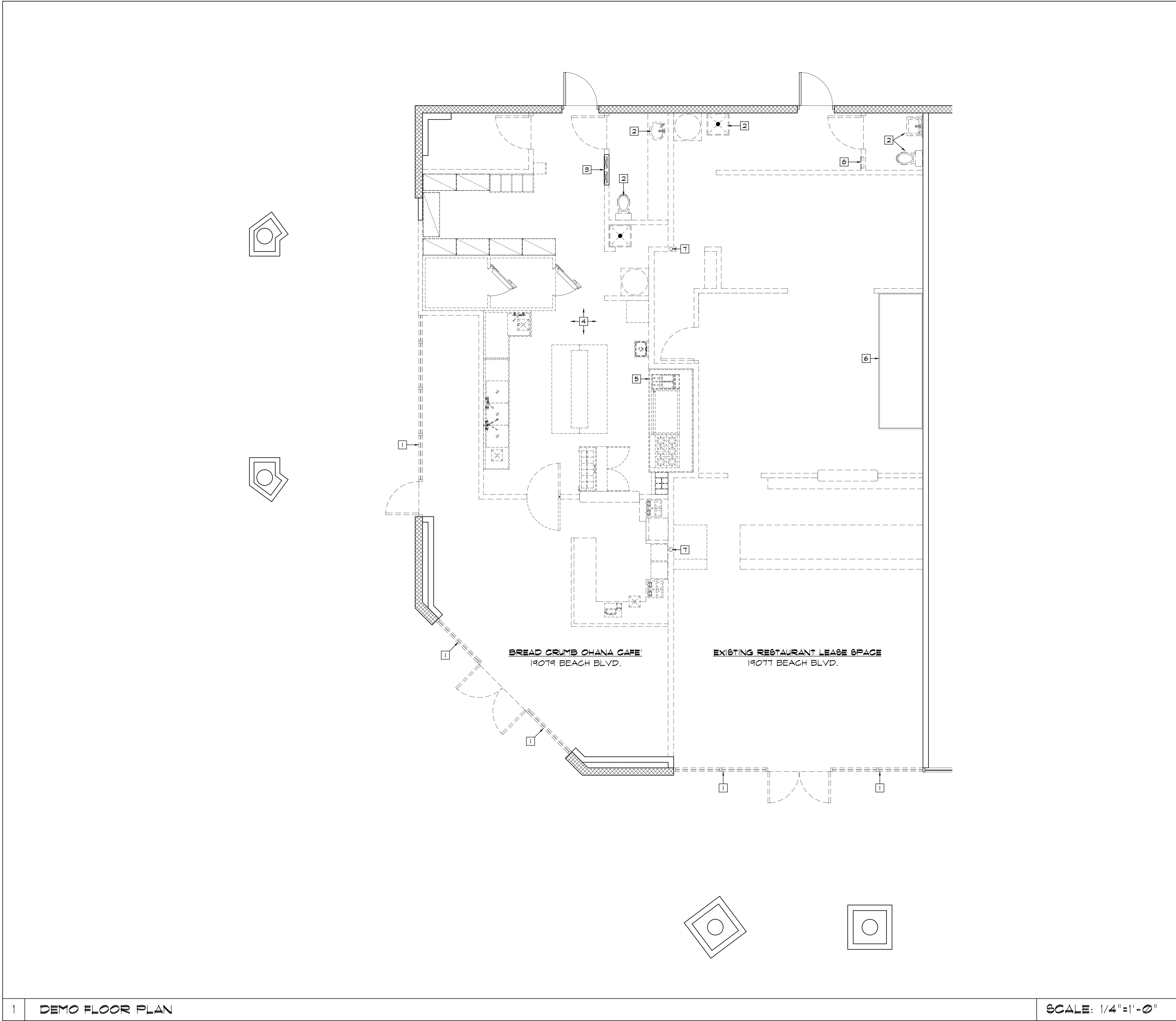
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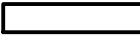
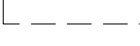
DATE: 2/10/12

T2

1 REFERENCE SITE PLAN

SCALE: N.T.S.



WALL LEGEND	
	EXISTING CMU WALL
	EXISTING WALL
	EXISTING WALL TO DEMO
KEY NOTES	
<div><div>1</div><div>REMOVE (E) ALUM./GLASS STOREFRONT SYSTEM (TO BE REPLACED; SEE FLOOR PLAN & DETAILS)</div></div> <div><div>2</div><div>REMOVE (E) PLUMBING FIXTURES; CAP-OFF PLUMBING BELOW SLAB / ABOVE CEILING - SEE PLUMBING DWGS. FOR NEW PLUMBING WORK</div></div> <div><div>3</div><div>(E) ELECTRICAL DISTRIBUTION PANELS TO REMAIN; KEEP PORTION OF (E) WALL IN PLACE FOR PANELS</div></div> <div><div>4</div><div>(E) EQUIPMENT SHOWN DASHED; S.C. TO COORD. REMOVAL / RELOCATION OF EQUIPMENT</div></div> <div><div>5</div><div>(E) EXHAUST HOOD TO BE RELOCATED; SEE MECH'L DWGS.</div></div> <div><div>6</div><div>(E) EXHAUST HOOD TO REMAIN</div></div> <div><div>7</div><div>(E) STRUCTURAL COLUMN</div></div> <div><div>8</div><div>SAFE-OFF & REMOVE (E) ELECTRICAL DISTRIBUTION PANEL & ASSOCIATED CONDUITS, FEEDERS ETC.</div></div>	
GENERAL NOTES	
<div>1. CONTRACTOR SHALL REMOVE ALL EXISTING FLOORING, WALL BASE, SUSPENDED CEILINGS, LIGHTING & DUCTWORK THROUGH OUT THE PREMISES.</div> <div>2. FLOOR SLAB SHALL BE CLEANED & PREPPED TO ACCEPT NEW FINISHES. PATCH / REPAIR ANY DAMAGE IN EXISTING SYP. BD. WALLS TO REMAIN, PREP WALLS TO ACCEPT NEW FINISHES.</div> <div>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.</div> <div>4. CONTRACTOR SHALL ARRANGE FOR THE REGULAR AND PROPER REMOVAL OF ALL CONSTRUCTION TRASH AND DEBRIS FROM THE SITE.</div> <div>5. SAN CUTTING OF EXISTING CONC. FLOOR SLAB IS REQUIRED (NOT SHOWN) FOR NEW PLUMBING. SEE PLUMBING DRAWINGS FOR NEW WORK</div> <div>6. CONTRACTOR SHALL VERIFY ALL EXISTING CONDITIONS IN FIELD</div>	
1 DEMO FLOOR PLAN	
SCALE: 1/4"=1'-0"	



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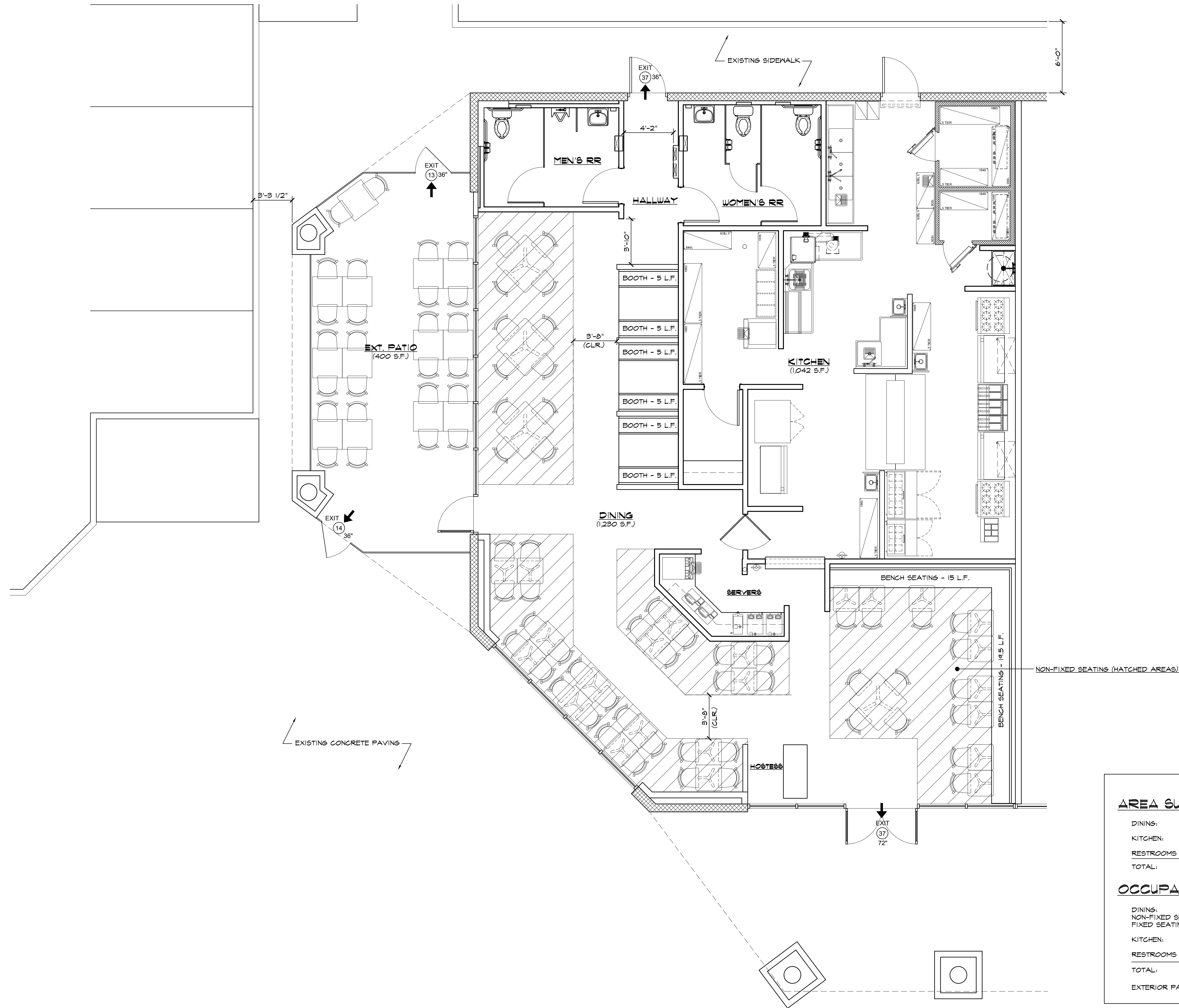
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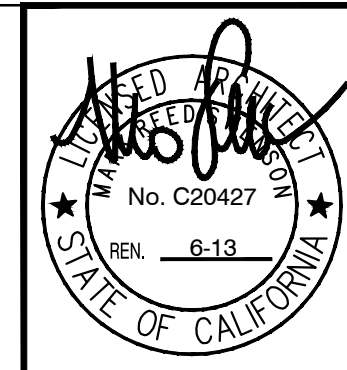
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19079 BEACH BLVD.
HUNTINGTON BEACH, CA 92648

DATE: 2/10/12

D1



2010 CBC TABLE 1004.1	
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



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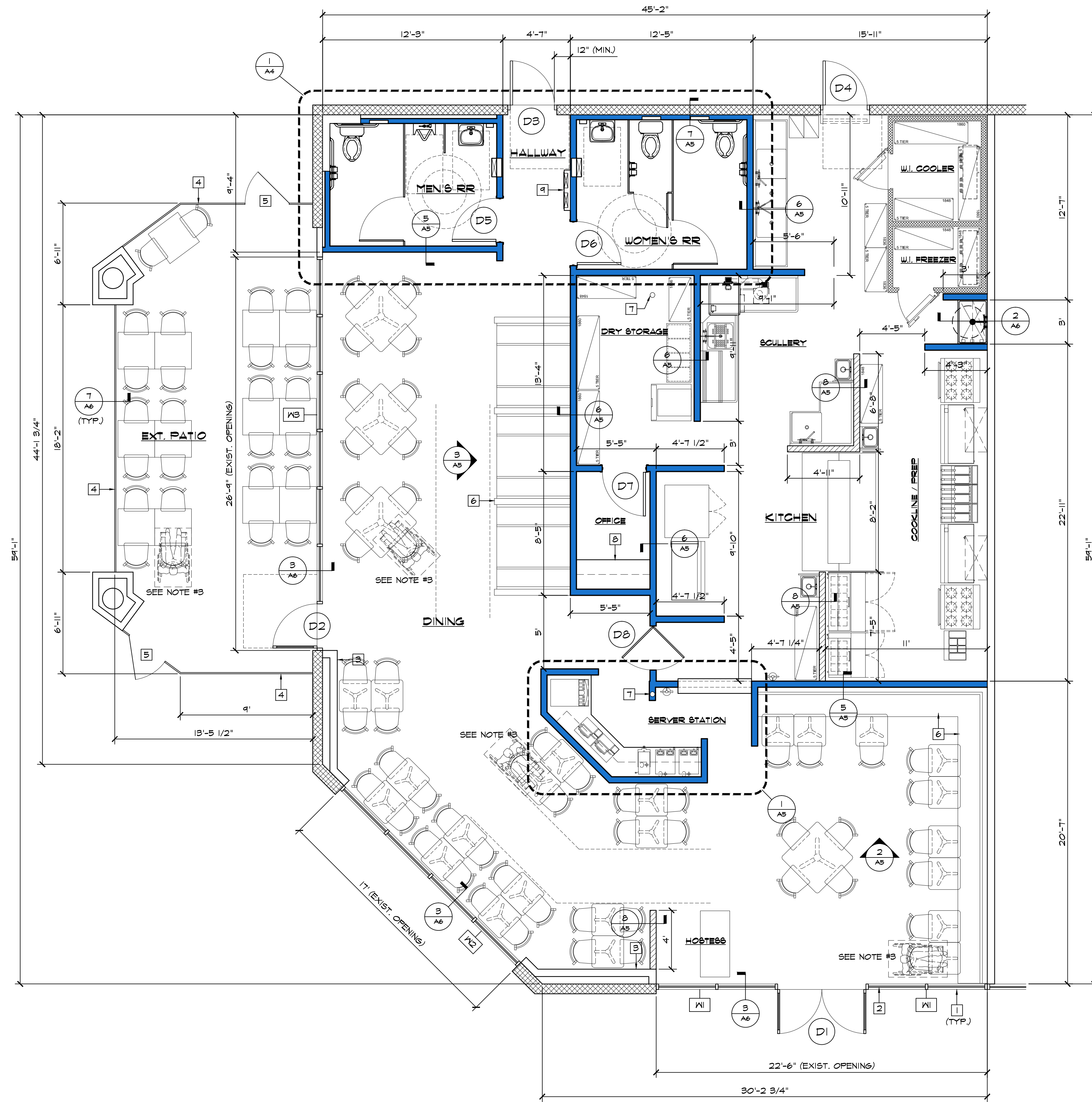
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HUNTINGTON BEACH, CA 92648

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A0



WALL LEGEND

EXISTING CMU WALL

EXISTING WALL

NEW PARTITION WALL PER PLAN

NEW 48" H PONY WALL PER PLAN

- KEY NOTES
- 1

(N) 4'-6" HIGH ALUM./GLASS STOREFRONT SYSTEM - SEE WINDOW SCHEDULE, SHT. A7
- 2

5' x 5' INTERNATIONAL SYMBOL OF ACCESSIBILITY SIGN AFFIXED TO GLAZING @ 60" A.F.F.
- 3

OCCUPANT LOAD SIGN PER CBC 1004.3 (74 OCCUPANTS - DINING) (21 OCCUPANTS - PATIO)
- 4

(N) 60" HIGH PRE-ENGINEERED GLASS PATIO RAILING SYSTEM SEE DETAIL 6/A6
- 5

36" WIDE GATE W/ PANIC HARDWARE (TO MATCH RAILING)
- 6

BOOTH / BENCH SEATING BY OWNER
- 7

(E) STRUCTURAL COLUMN
- 8

24" DEEP P-LAM, DESKTOP @ 30" A.F.F. / 12" DEEP SHELVING ABOVE, E.G. TO COORD. W/ OWNER
- 9

(E) ELECTRICAL DISTRIBUTION PANELS; SEE ELECTRICAL DWGS.

- GENERAL NOTES
- 1

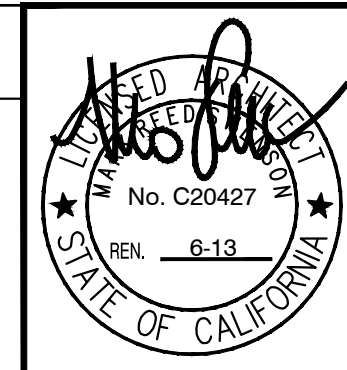
G.C. TO VERIFY ALL EXISTING CONDITIONS IN FIELD.
- 2

DIMENSIONS ARE TO FACE OF SHEATING U.O.N.
- 3

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.
- 4

G.C. TO PROVIDE PLYWD. BACKING OR WOOD BLOCKING IN WALLS @ ALL WALL MNTD. EQUIPMENT/FIXTURE LOCATIONS
- 5

SEE SHEET K1 FOR KITCHEN EQUIPMENT PLAN & SCHEDULE



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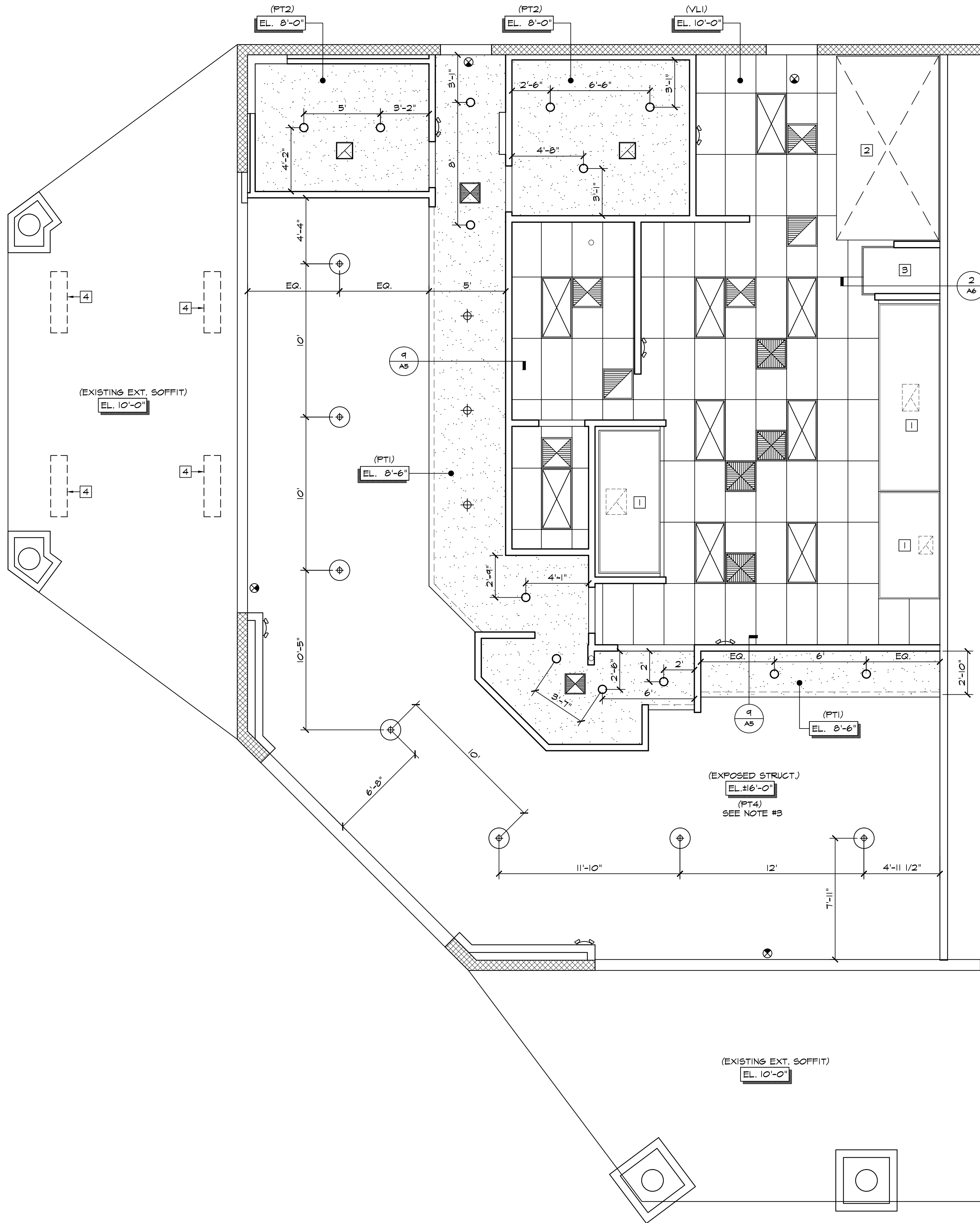
BREAD CRUMB OHANA CAFE'

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"Ø 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 SHEATING 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.



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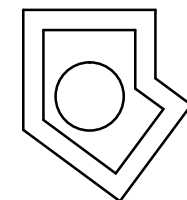
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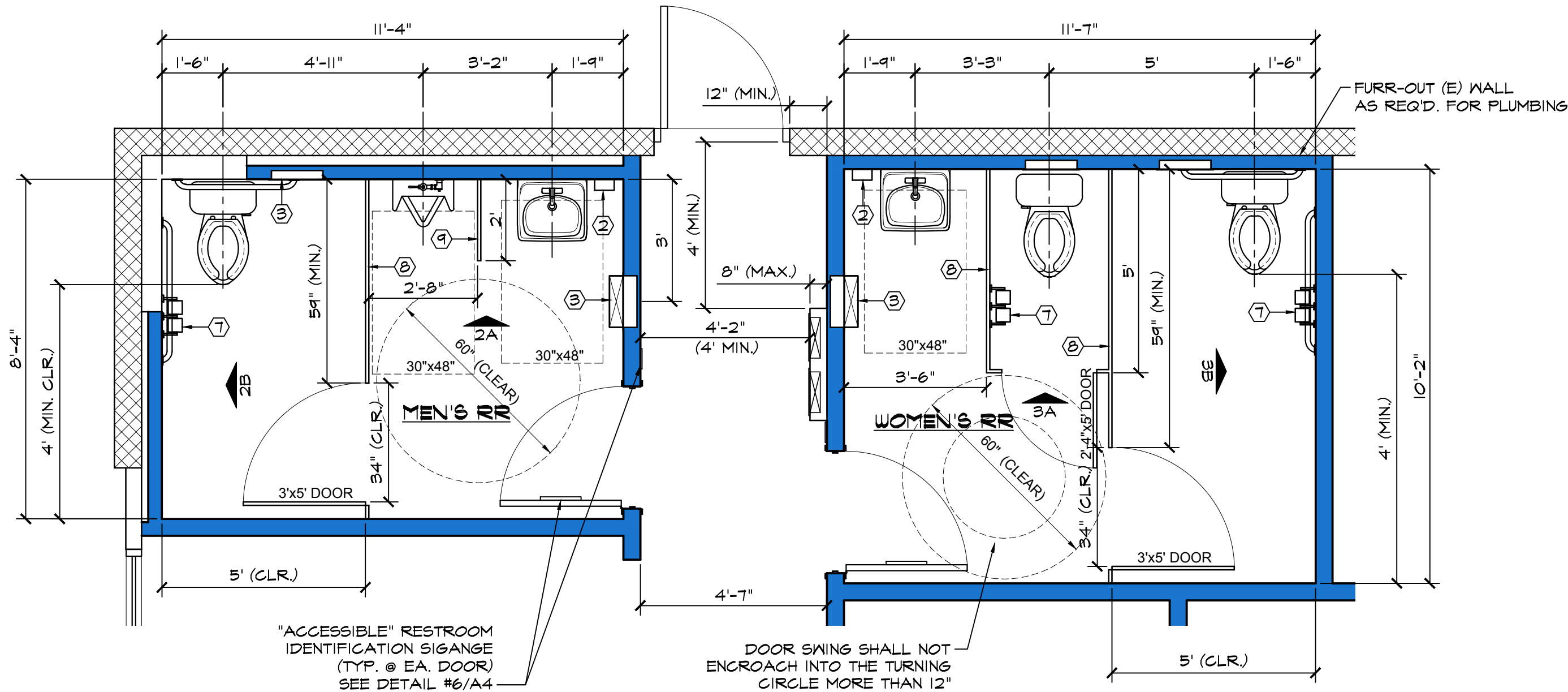
BREAD CRUMB OHANA CAFE'
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DATE: 2/10/12

A2



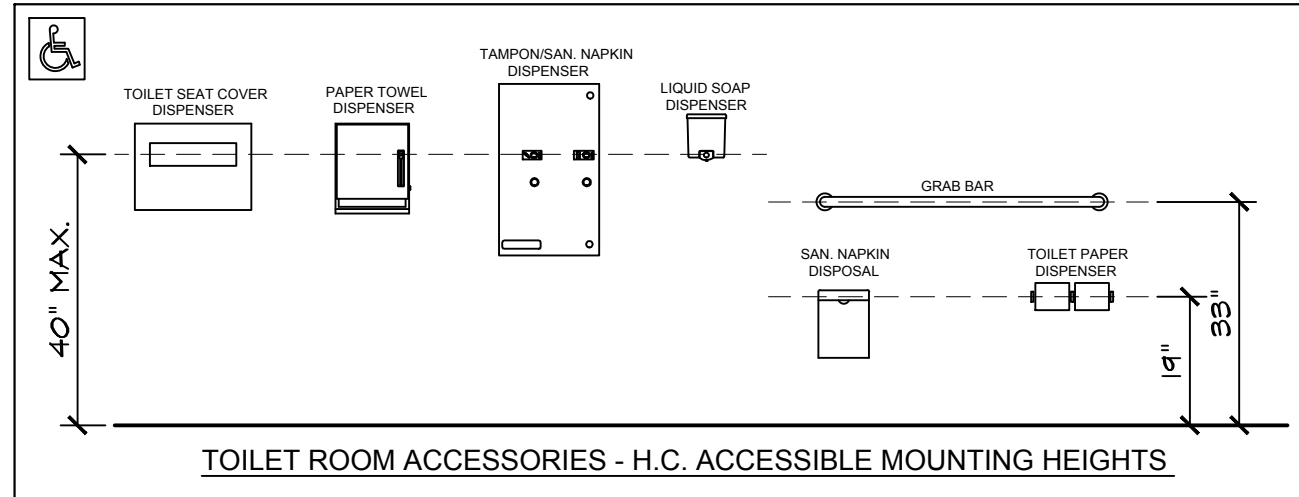
NOTE: SEE ELEVATIONS FOR ACCESSORIES NOT SHOWN IN PLAN



ACCESSIBLE RESTROOM NOTES

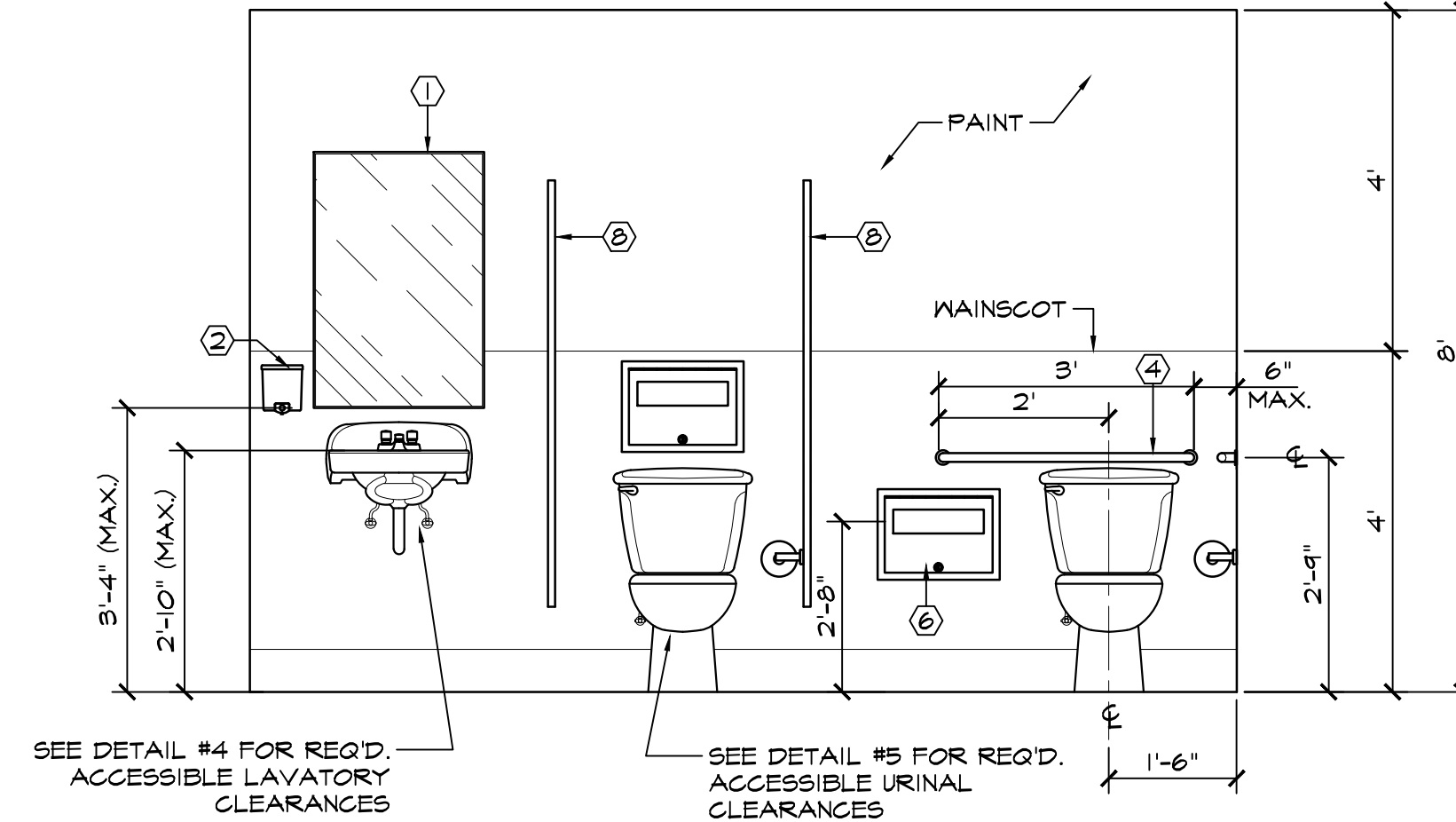
- ACCESSIBLE WATER CLOSETS SHALL MEET THE FOLLOWING REQUIREMENTS PER SECTION 115B.4.1.
 - THE SEAT IS TO BE 17" TO 19" ABOVE THE FLOOR
 - THE CONTROLS SHALL BE MOUNTED ON THE WIDE SIDE OF THE TOILET & LESS THAN 44" ABOVE THE FLOOR
- ACCESSIBLE LAVATORIES SHALL MEET THE FOLLOWING REQUIREMENTS PER SECTION 115B.4.3.
 - A 30" x 48" CLEAR FLOOR SPACE SHALL BE PROVIDED IN FRONT FOR FORWARD APPROACH. THE CLEAR SPACE MAY INCLUDE KNEE & TOE SPACE BENEATH THE FIXTURE.
 - WHEN MOUNTED ADJACENT TO A WALL OR PARTITION, THERE SHALL BE A MIN. OF 18" TO CENTER LINE OF FIXTURE TO THE WALL.
 - THE COUNTERTOP OR RIM OF THE FIXTURE SHALL BE 34" MAX. ABOVE THE FLOOR.
 - >29" HIGH, REDUCING TO 27" AT A POINT LOCATED 8" BACK FROM THE FRONT EDGE
 - >4" HIGH x 30" WIDE AND 17" DEEP AT THE BOTTOM
 - EXPOSED HOT WATER PIPES & DRAIN LINES SHALL BE INSULATED
- GRAB BARS SHALL MEET THE REQUIREMENTS PER SECTION 115B.4.
 - GRAB BARS SHALL BE LOCATED ON EACH SIDE OR ONE SIDE AND THE BACK OF THE WATER CLOSET STALL OR COMPARTMENT & BE SECURELY ATTACHED TO THE WALL @ 33" ABOVE THE FLOOR TO CENTERLINE OF THE BAR PARALLEL TO THE FLOOR. (WHERE A TANK TYPE TOILET IS USED WHICH OBSTRUCTS PLACEMENT AT 33", THE GRAB BAR MAY BE INSTALLED AT 36" MAX. ABOVE FLOOR)
 - GRAB BARS AT THE SIDE SHALL BE LOCATED 15" TO 16 1/2" FROM CENTER LINE OF THE WATER CLOSET & BE 42" LONG WITH THE FRONT END POSITIONED 24" IN FRONT OF WATER CLOSET
 - THE BACK BAR SHALL BE >36" IN LENGTH
 - THE DIAMETER OR WIDTH OF THE GRAB BAR GRIPPING SURFACE IS 1 1/4" TO 1 1/2" OR THE SHAPE SHALL PROVIDE AN EQUIVALENT GRIPPING SURFACE.
 - IF MOUNTED ADJACENT TO A WALL, THE SPACE BETWEEN THE WALL AND GRAB BAR SHALL BE 1 1/2"
- THE OPERABLE PARTS OF THE FOLLOWING TOILET ACCESSORIES SHALL BE LOCATED 40" MAX. ABOVE FLOOR.
 - PAPER TOWEL DISPENSER
 - SANITARY NAPKIN DISPENSER
 - WASTE PAPER DISPOSAL
 - OTHER SIMILAR DISPENSING AND/OR DISPOSAL FIXTURES
 - BOTTOM EDGE OF MIRRORS

NOTE: SEE PLUMBING DWGS. FOR PLUMBING FIXTURE SPECS.

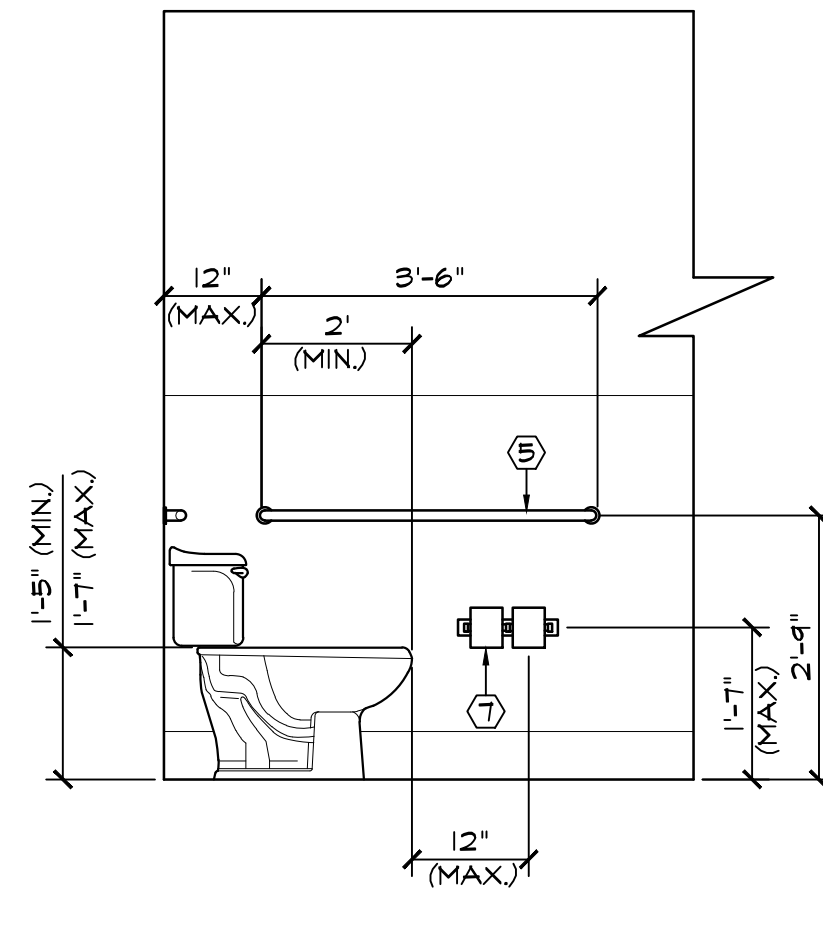


RESTROOM ACCESSORIES SCHEDULE

- BOBRICK B-165 2436 FRAMED MIRROR (24" x 36")
 - BOBRICK B-40 LIQUID SOAP DISPENSER
 - BOBRICK B-3414 SEMI-RECESSED PAPER TOWEL DISPENSER/TRASH RECEPT.
 - BOBRICK B-5806.99x36" GRAB BAR, SATIN FINISH
 - BOBRICK B-5806.99x42" GRAB BAR, SATIN FINISH
 - BOBRICK B-301 RECESSED SEAT COVER DISPENSER
 - BOBRICK B-661 SURFACE MOUNT TOILET PAPER DISPENSER
 - BOBRICK 1540 SERIES FLOOR MOUNTED TOILET PARTITION - PLAM. FINISH T.B.D.
 - BOBRICK WALL HUNG URINAL SCREEN PANEL TO MATCH PARTITIONS
- BOBRICK ACCESSORIES SPECIFIED - CONTRACTOR MAY SUBSTITUTE WITH AN EQUAL MFR. / PRODUCT



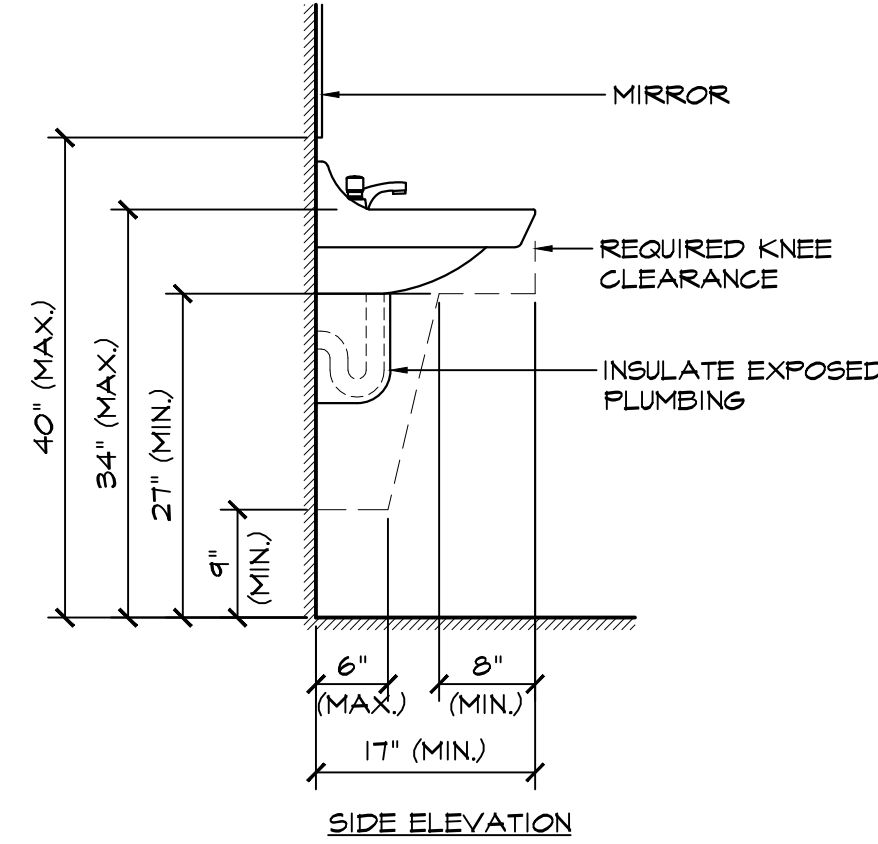
ELEVATION "A"



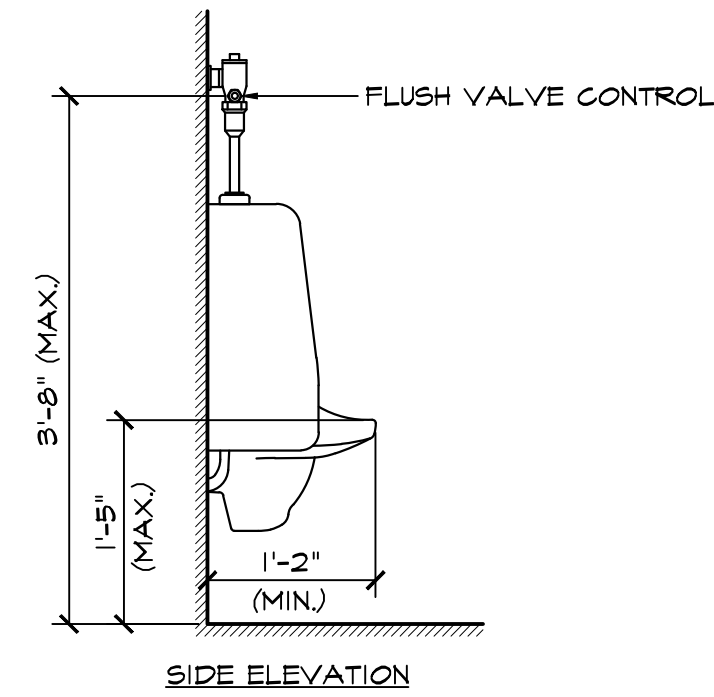
ELEVATION "B"

3 WOMEN'S RESTROOM ELEVATIONS

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



NOTE: FAUCET SHALL BE OPERABLE WITH ONE HAND & NOT REQUIRE TIGHT GRASPING, PINCHING OR TWISTING OF THE WRIST - 5lb MAX. PRESSURE TO OPERATE FAUCET CONTROLS.



NOTE: FLUSH CONTROL SHALL BE OPERABLE WITH ONE HAND & NOT REQUIRE TIGHT GRASPING, PINCHING OR TWISTING OF THE WRIST - 5lb MAX. PRESSURE TO OPERATE FLUSH CONTROL

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JOB NO. 2011-207

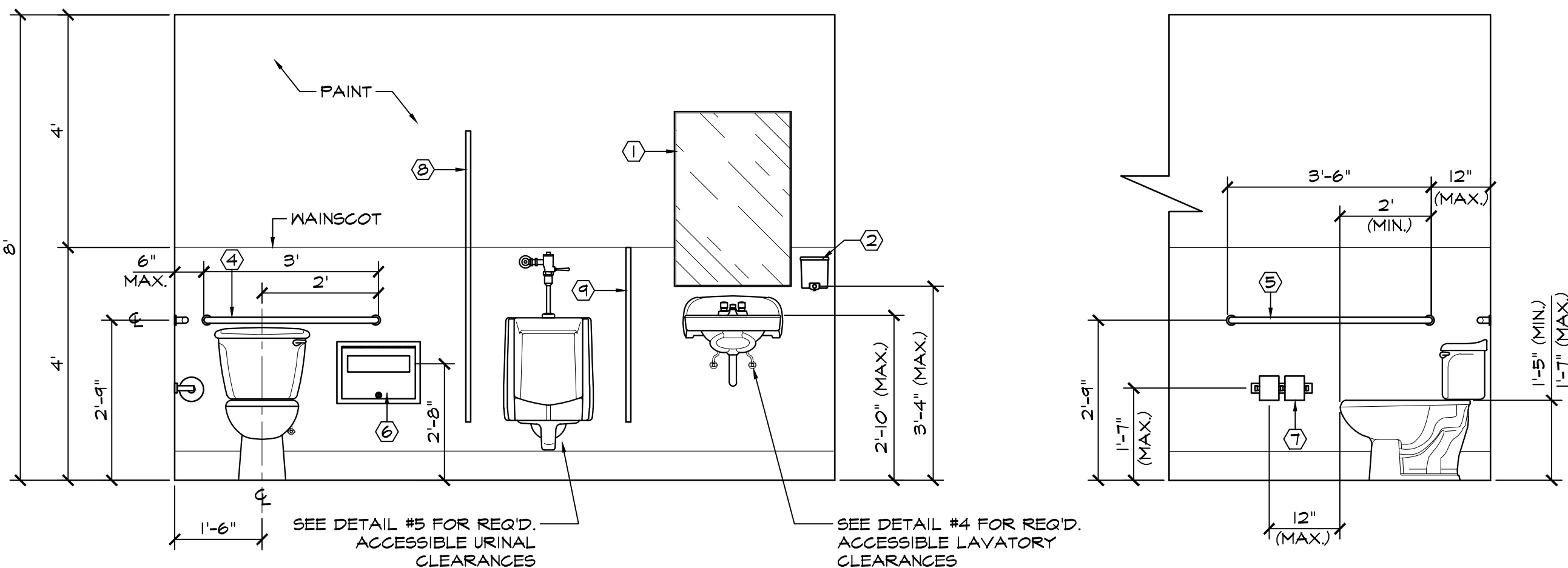
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A4

1 ENLARGED RESTROOM PLAN

SCALE: 3/8"=1'-0"

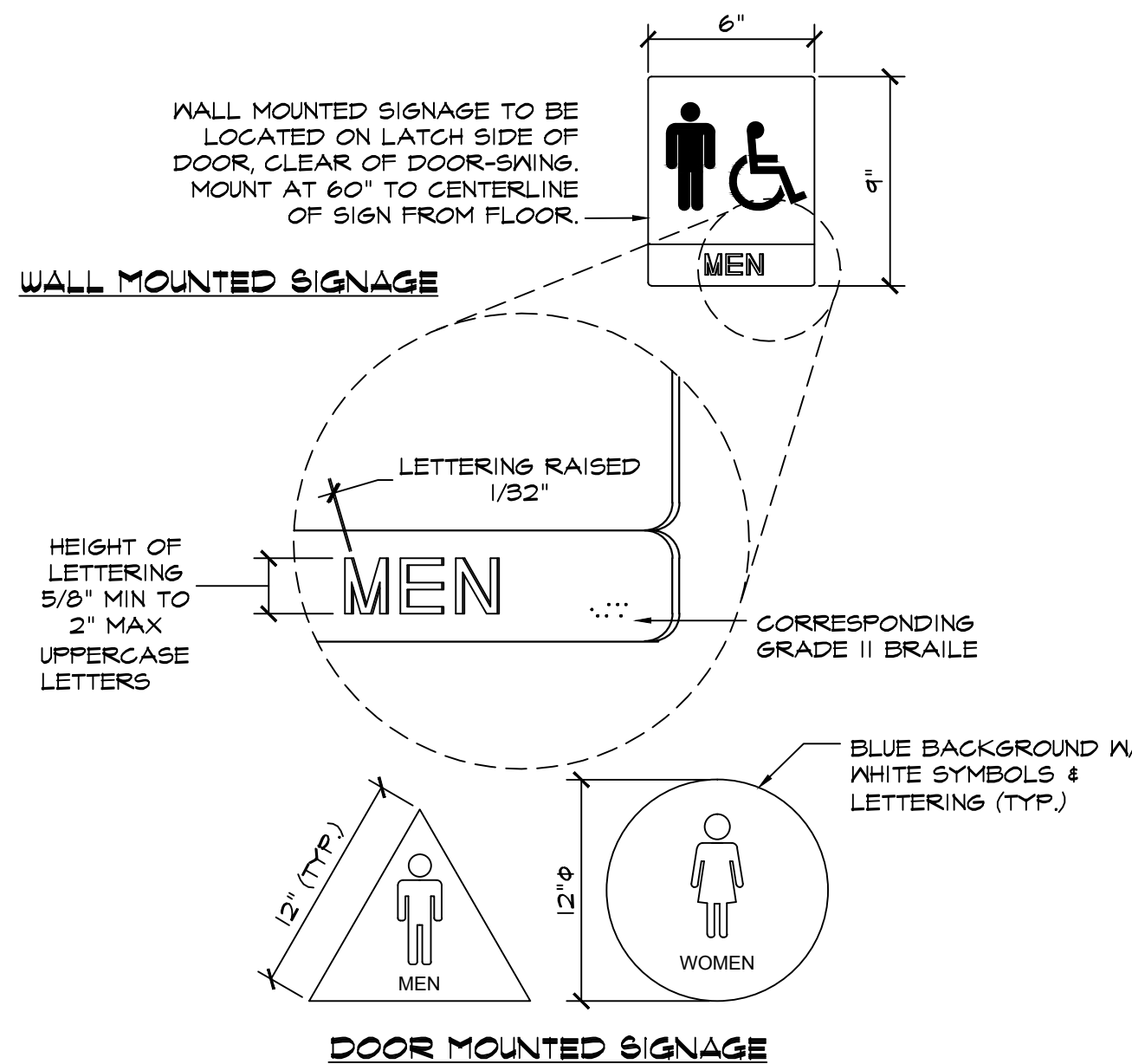


ELEVATION "A"

ELEVATION "B"

4 "ACCESSIBLE" LAVATORY

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

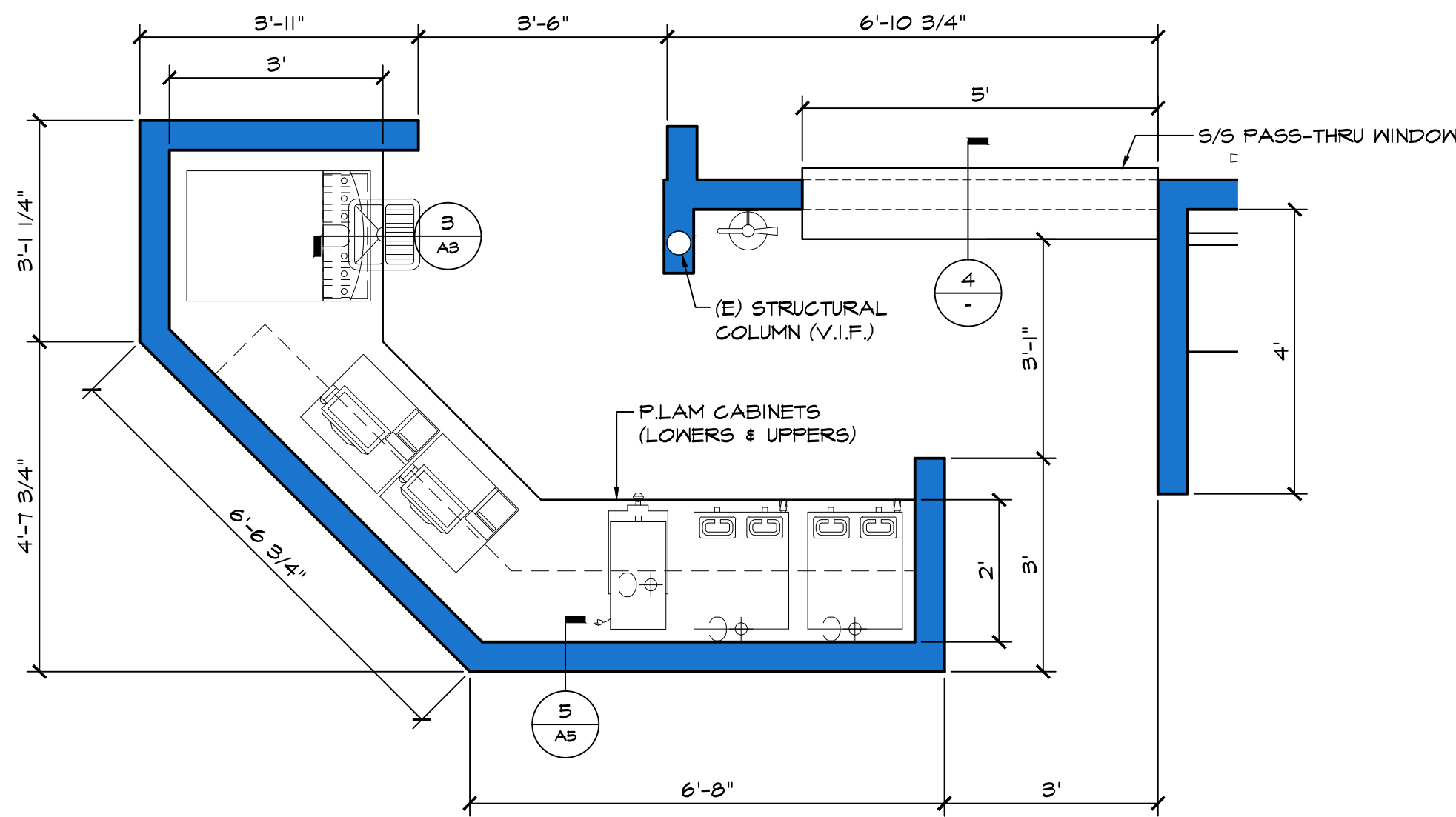


6 RESTROOM SIGNAGE

SCALE: N.T.S.

2 MEN'S RESTROOM ELEVATIONS

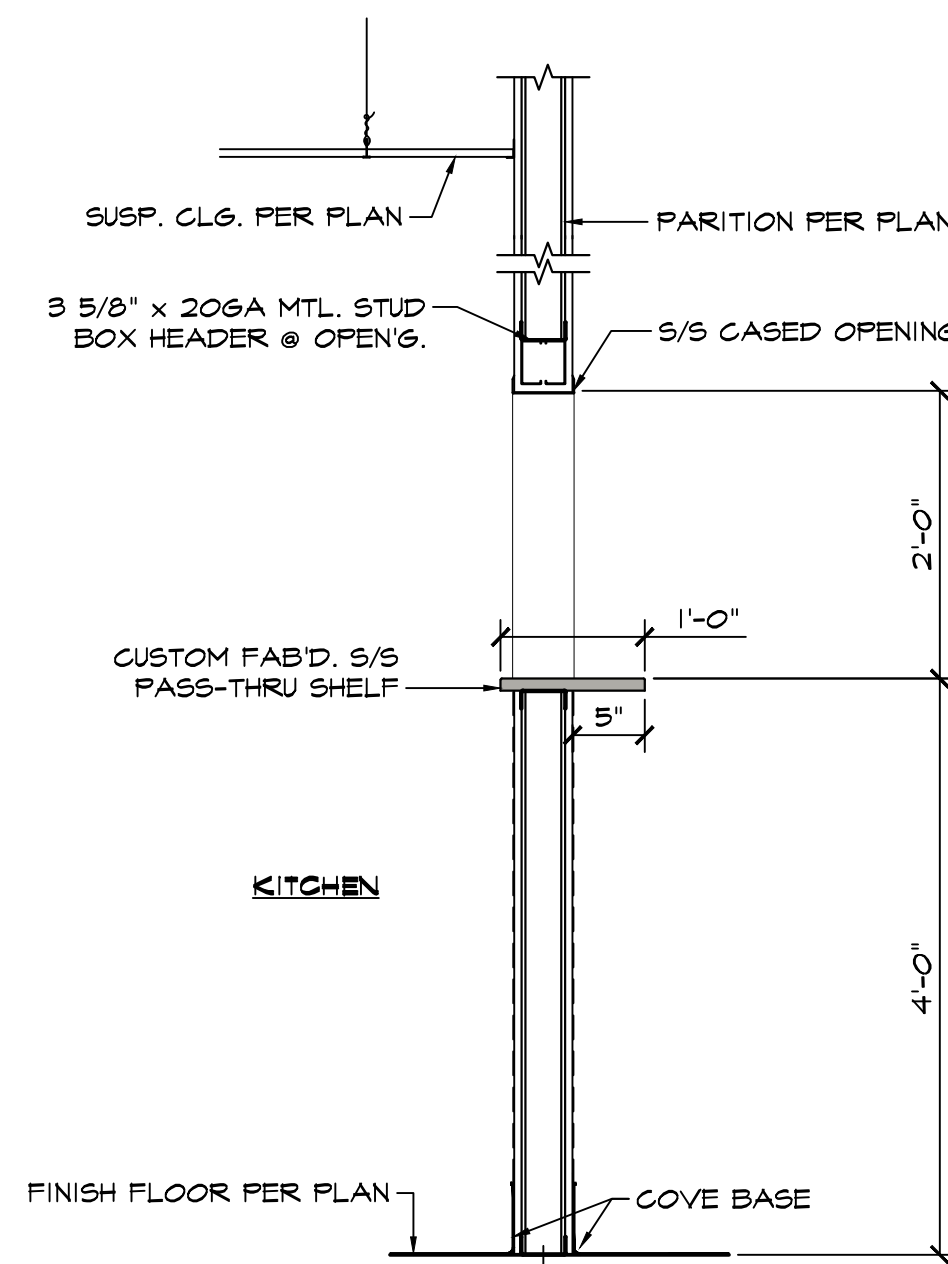
SCALE: 1/2"=1'-0"



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

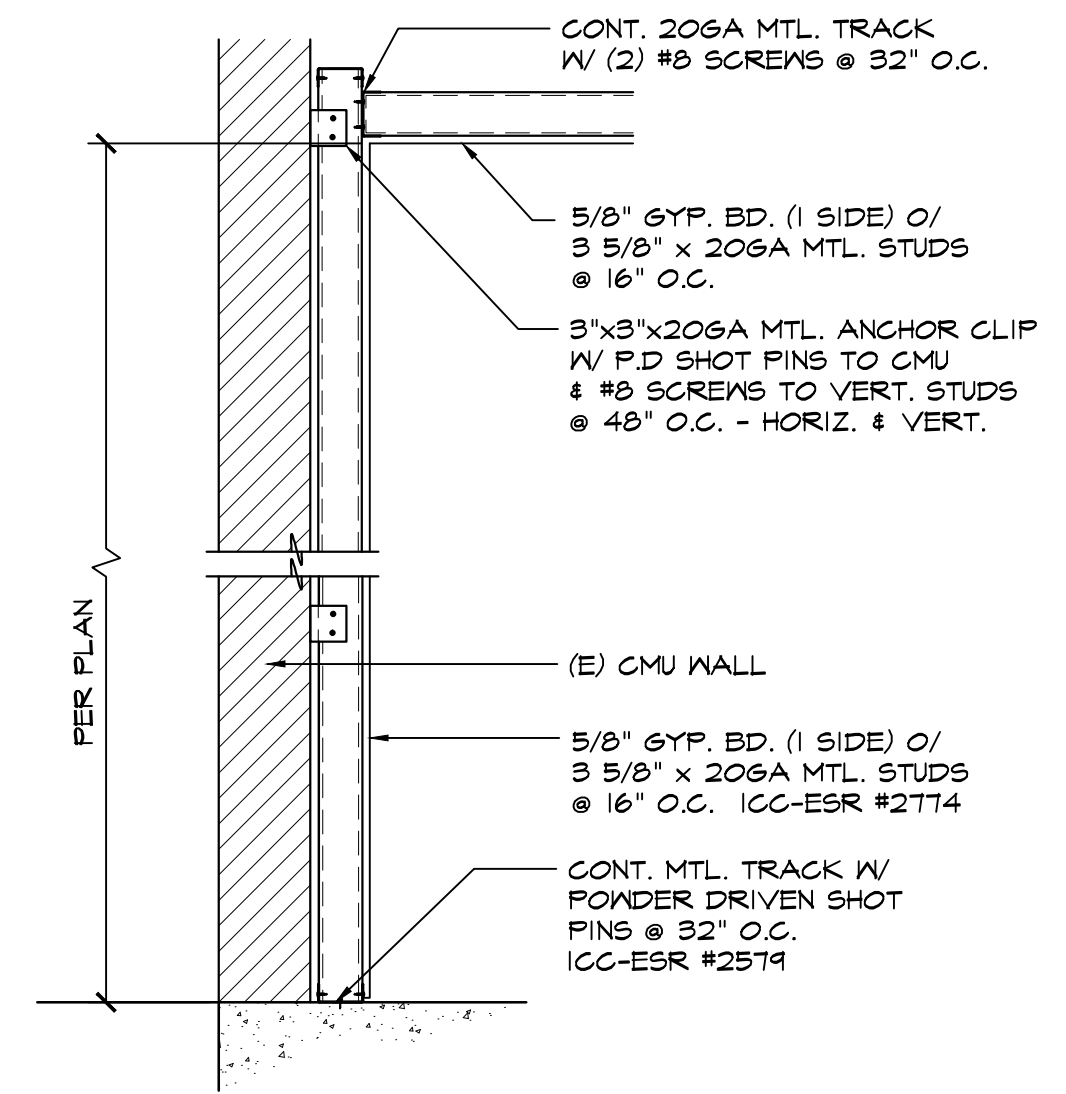
1 ENLARGED PLAN @ SERVER STATION

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



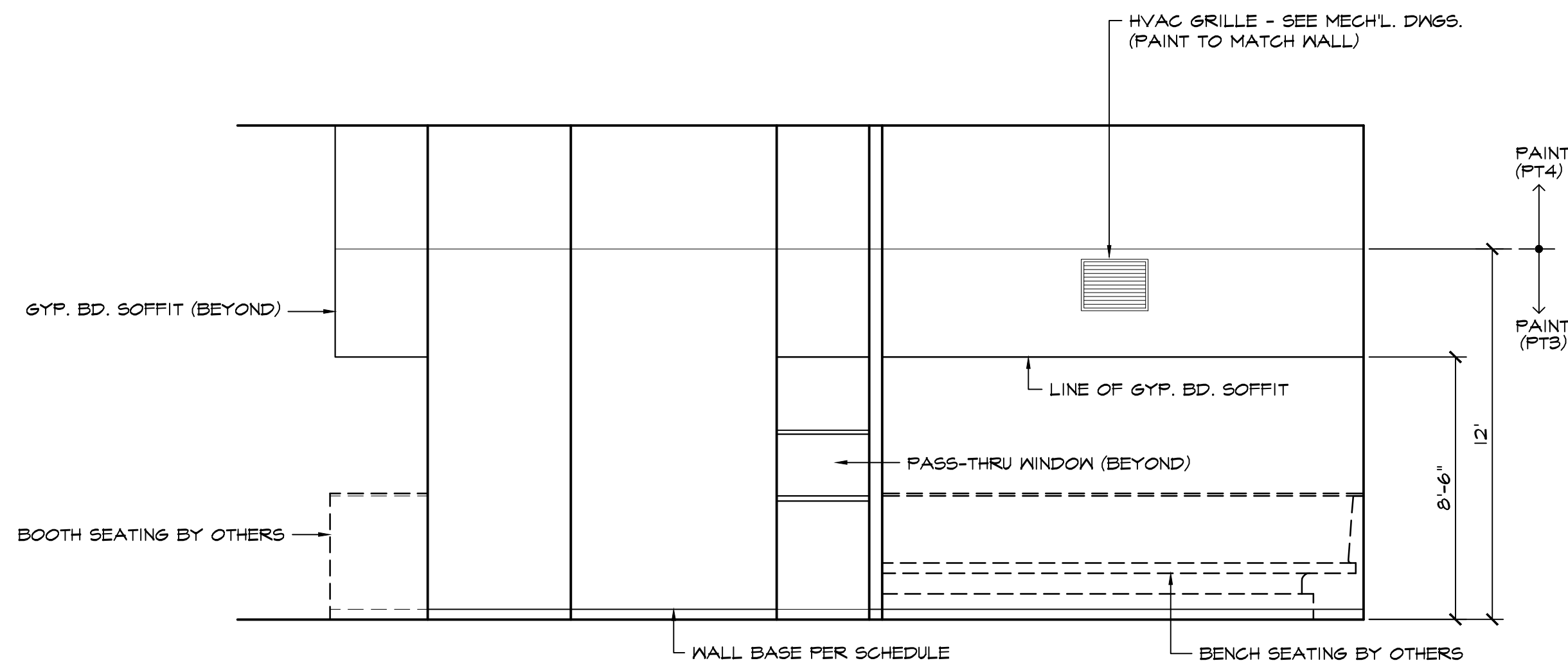
4 PASS-THRU SECTION

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



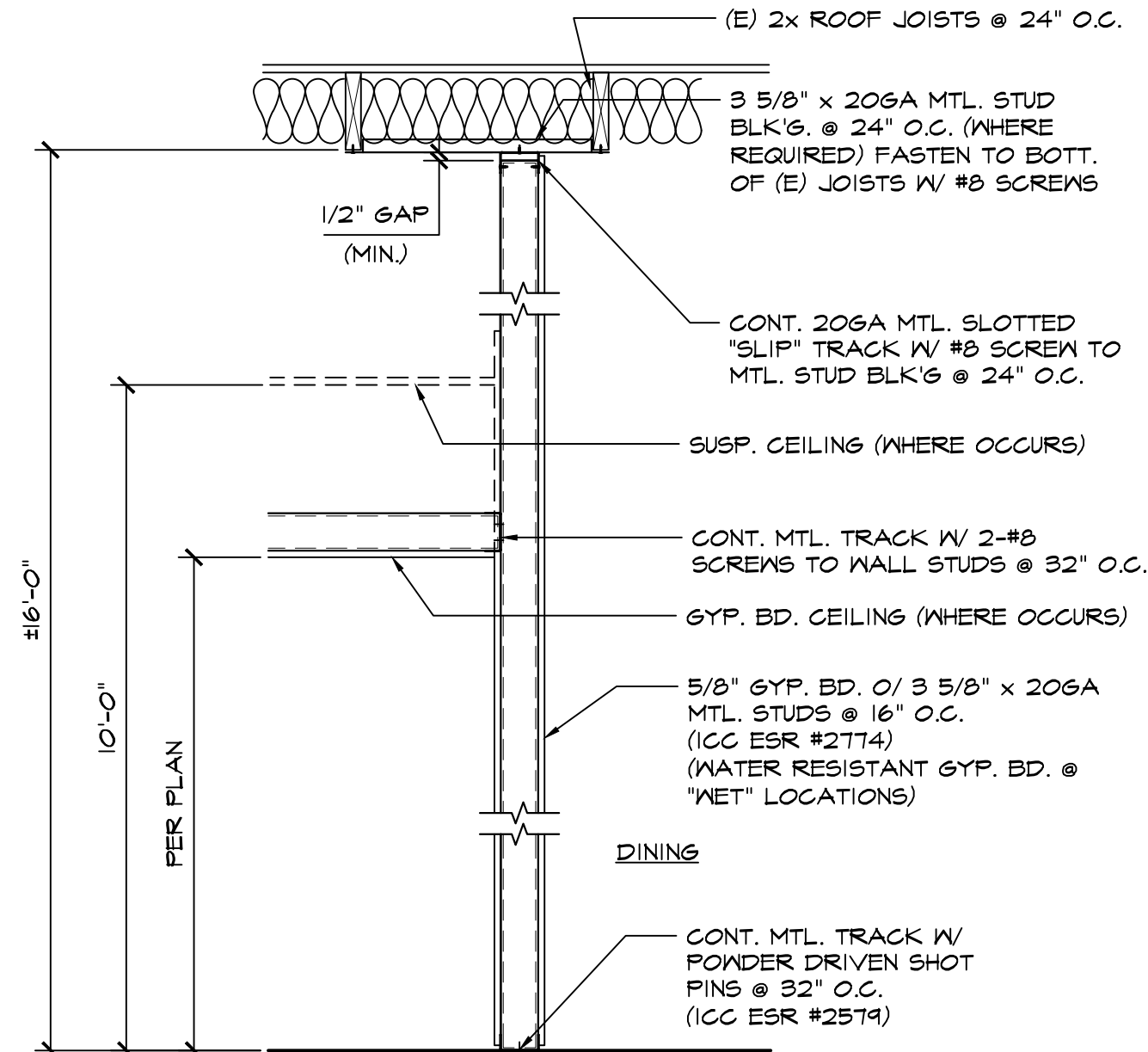
7 WALL FURRING SECTION

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



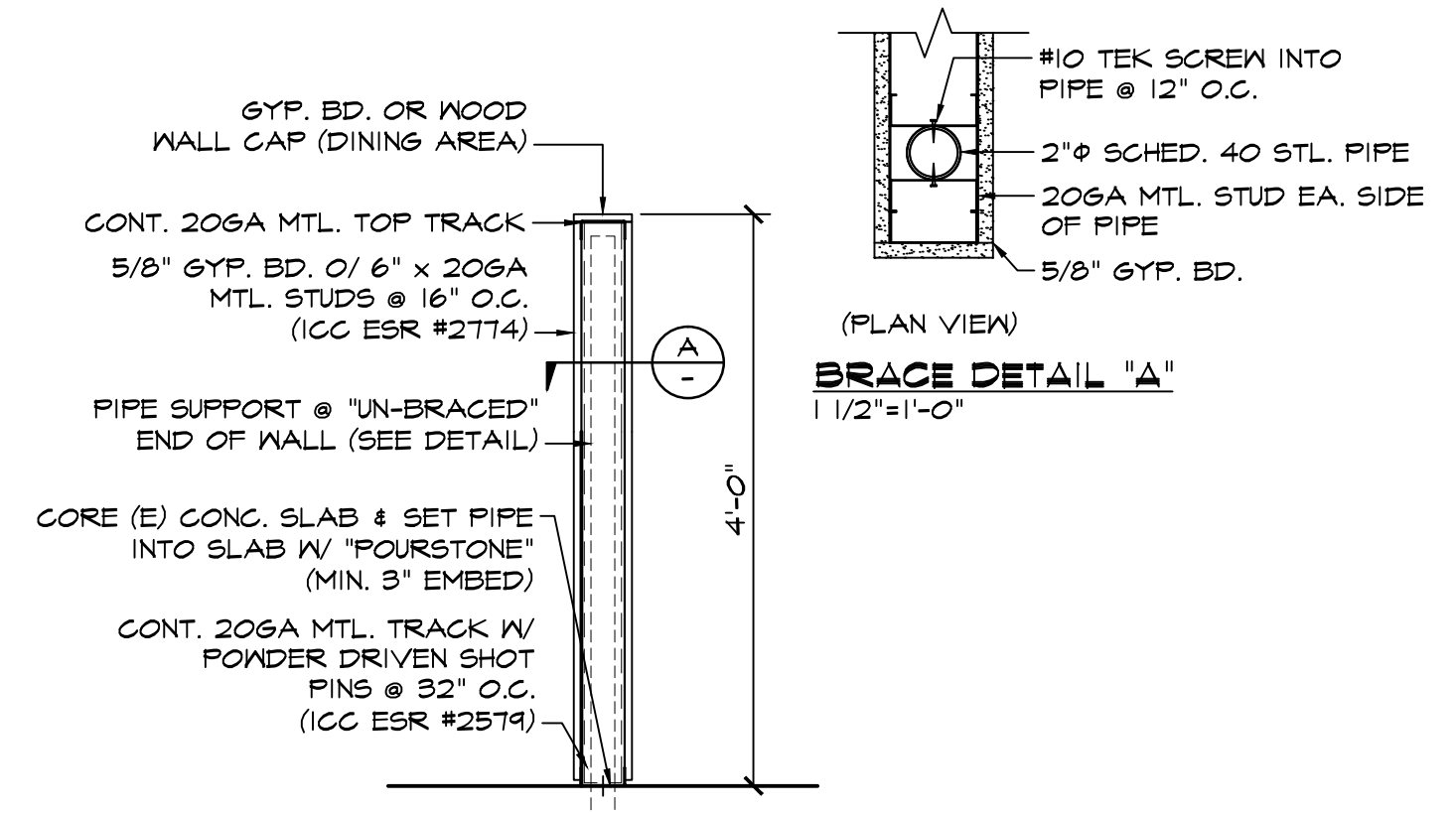
2 INTERIOR ELEVATION @ DINING

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



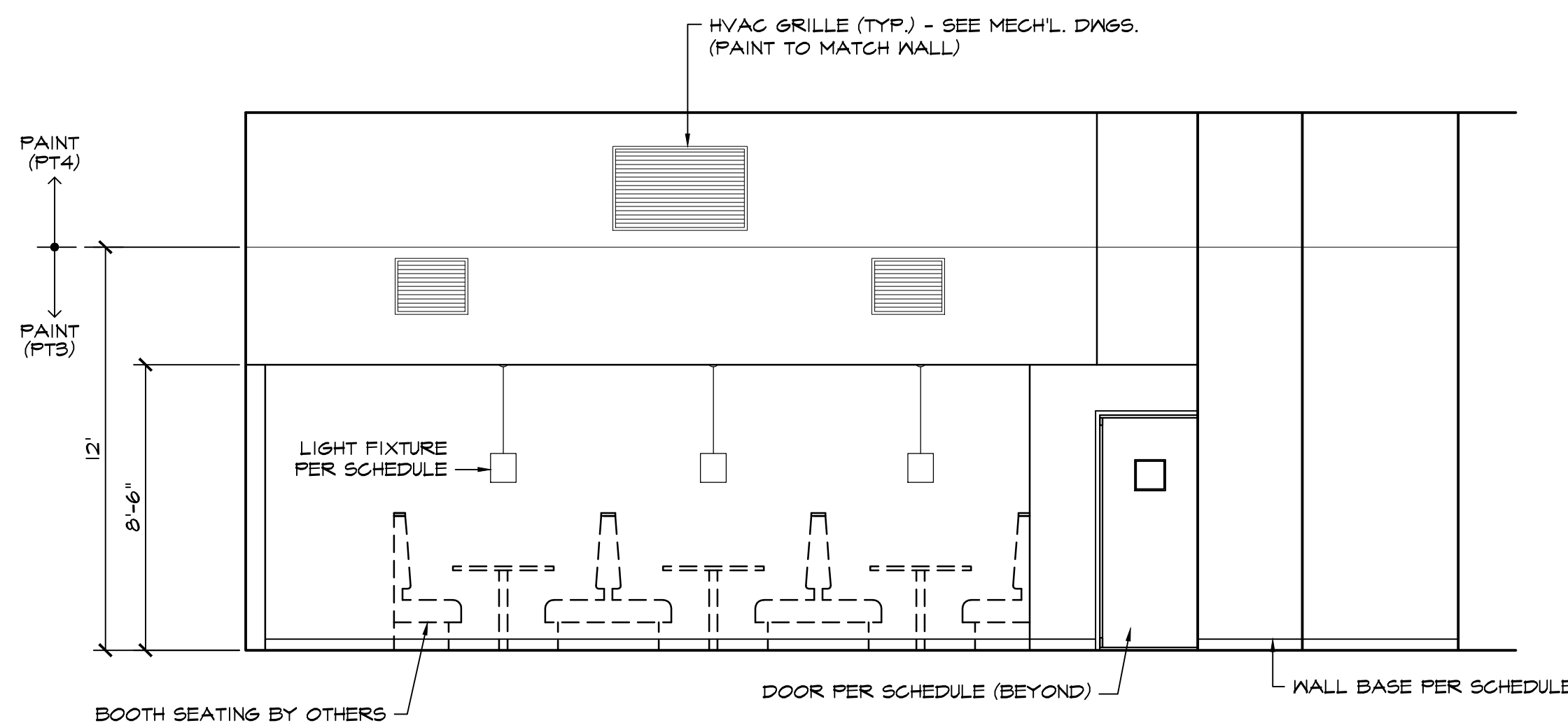
5 WALL SECTION

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



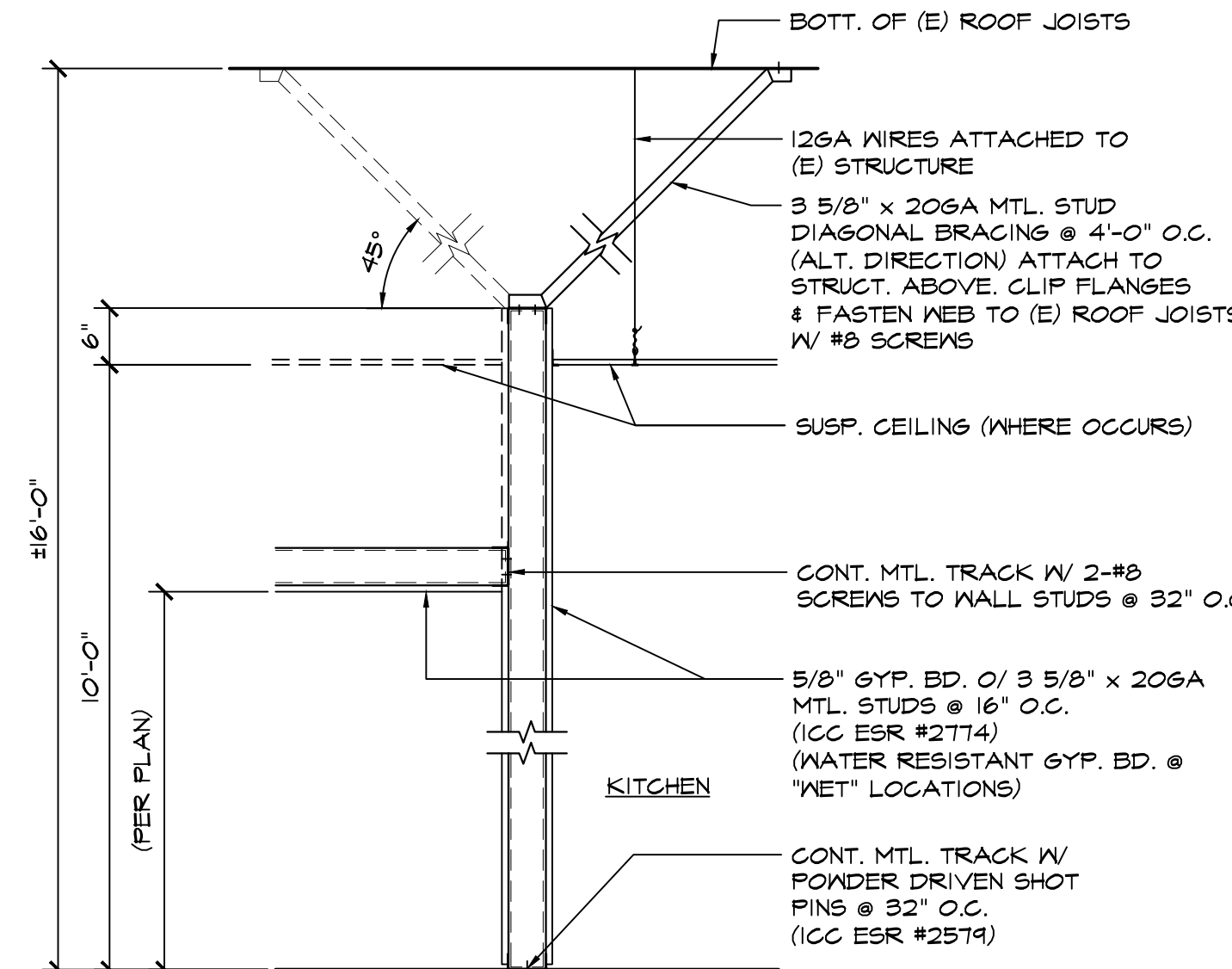
8 PONY WALL SECTION

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



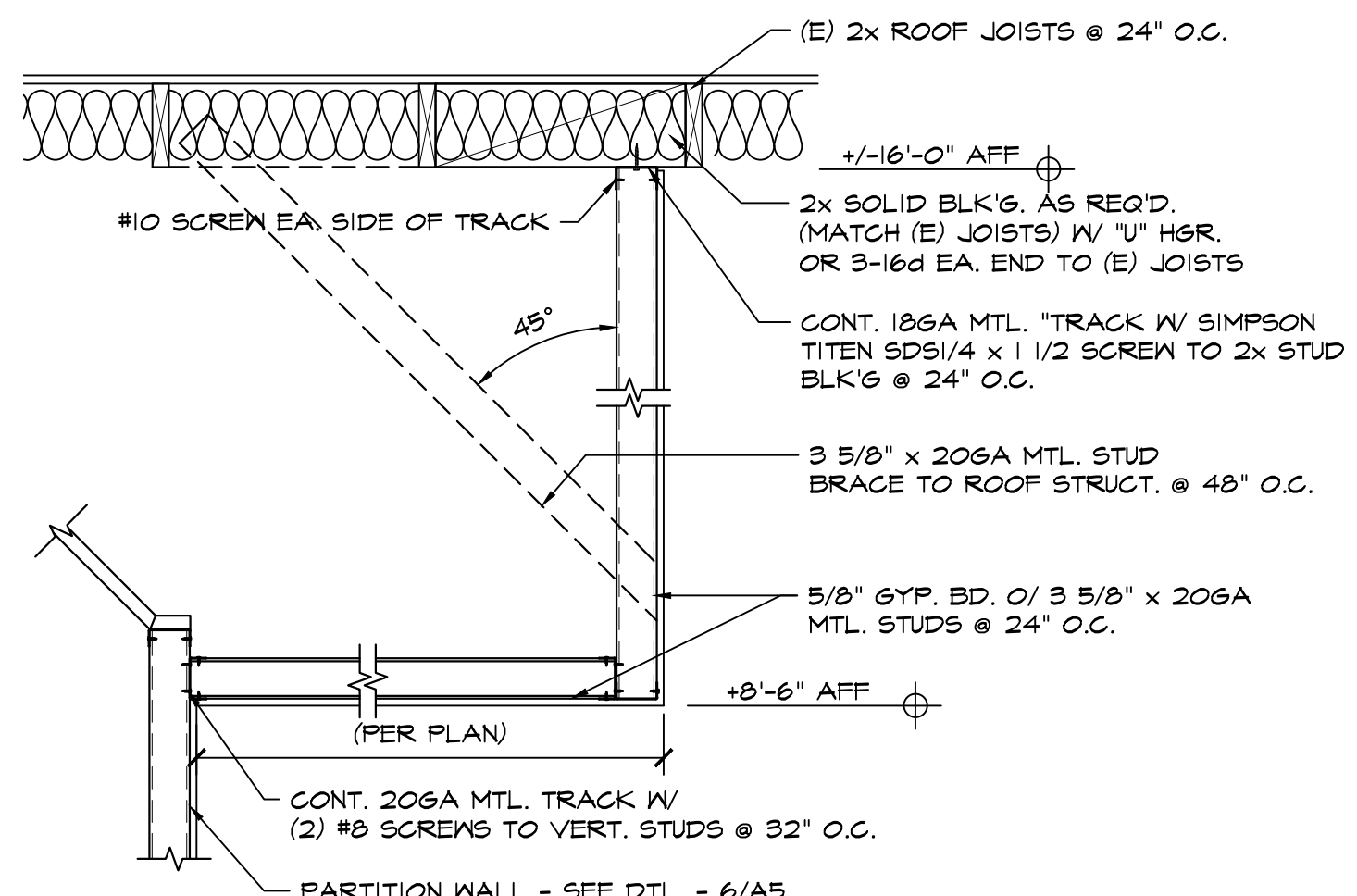
3 INTERIOR ELEVATION @ DINING

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



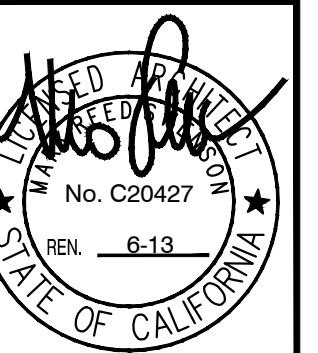
6 WALL SECTION

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



9 SOFFIT SECTION

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



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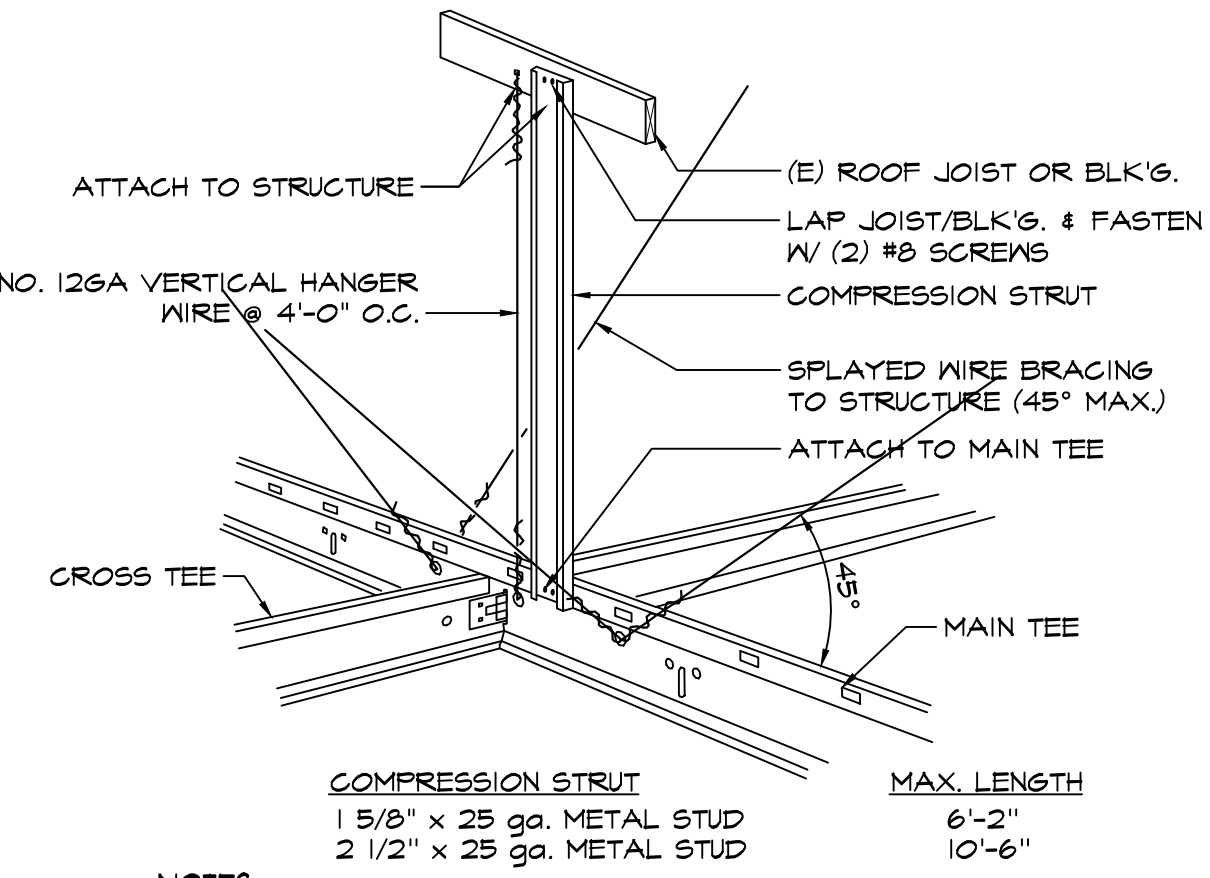
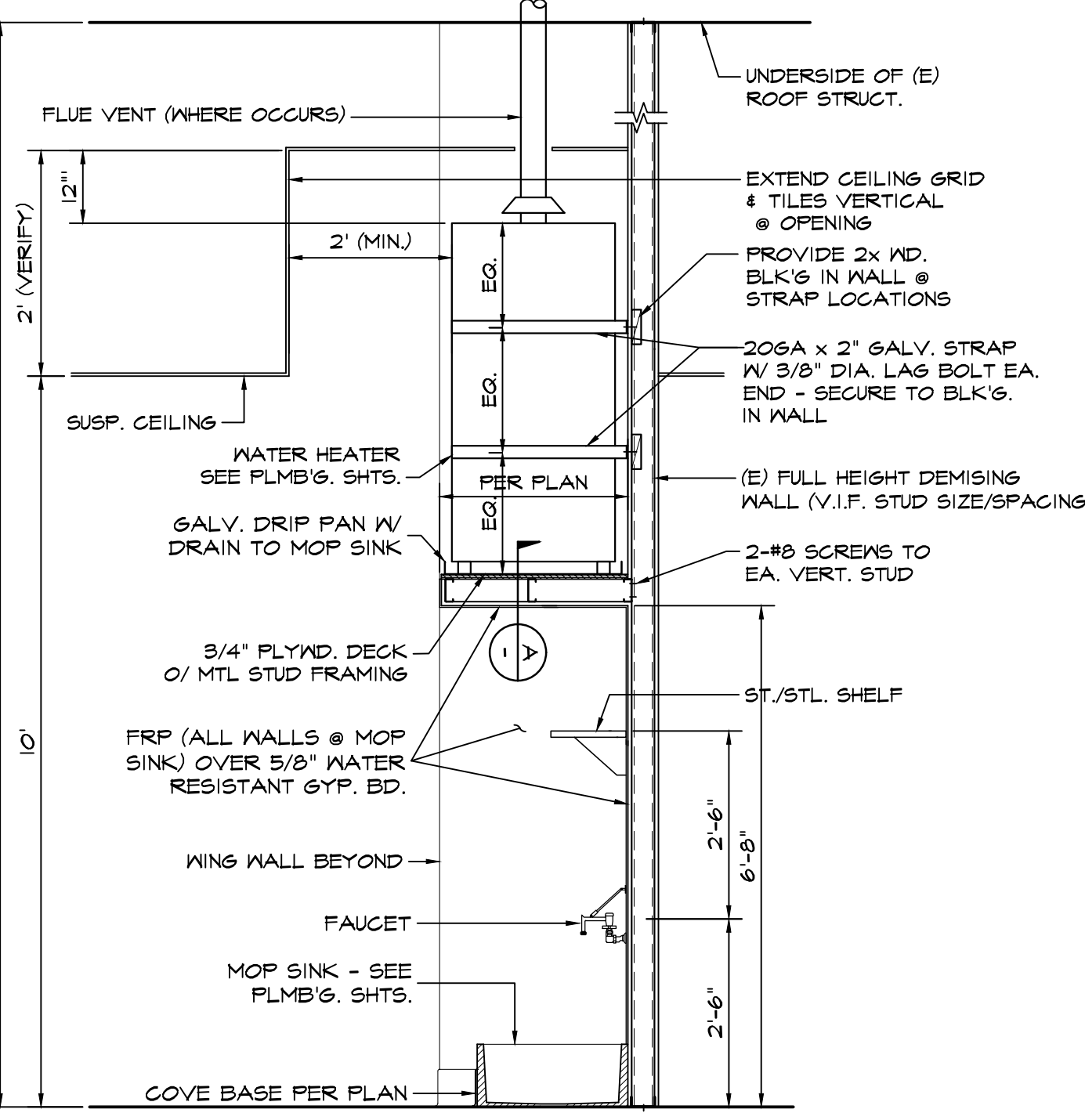
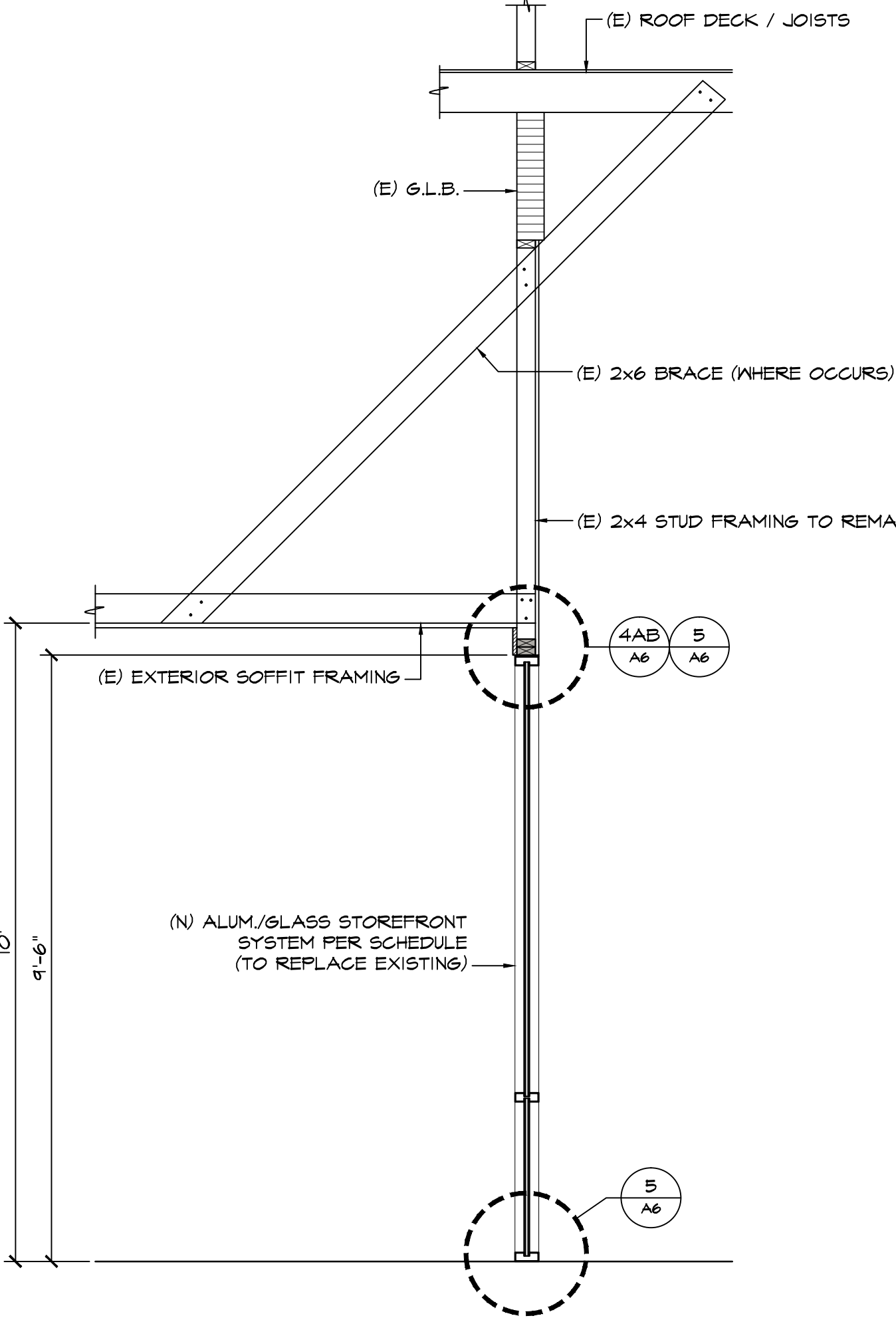
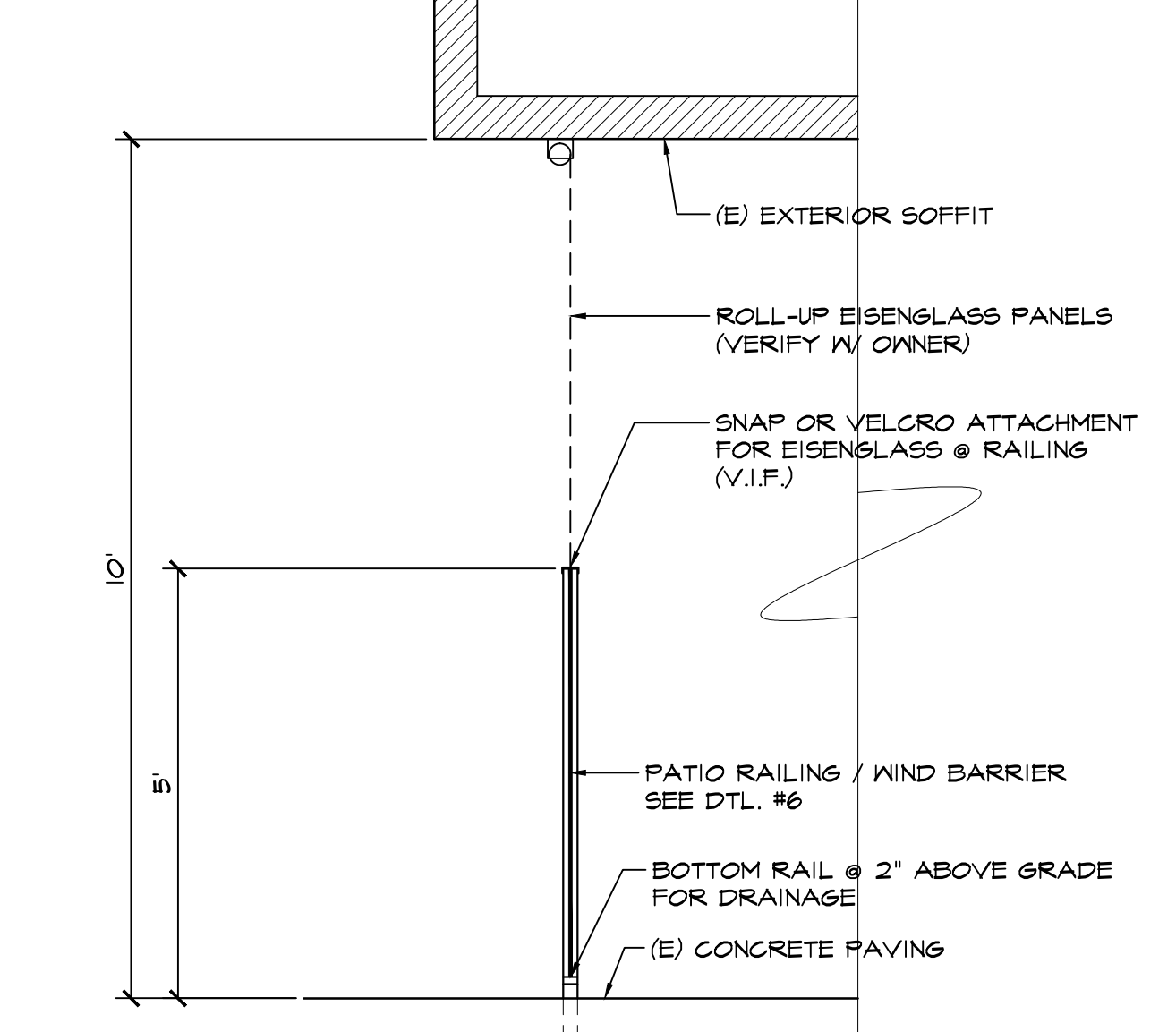
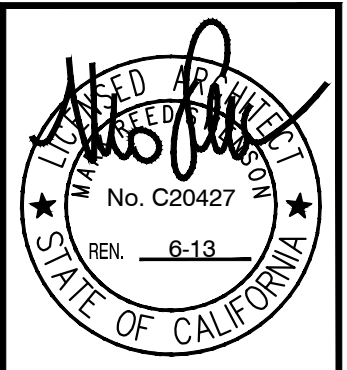
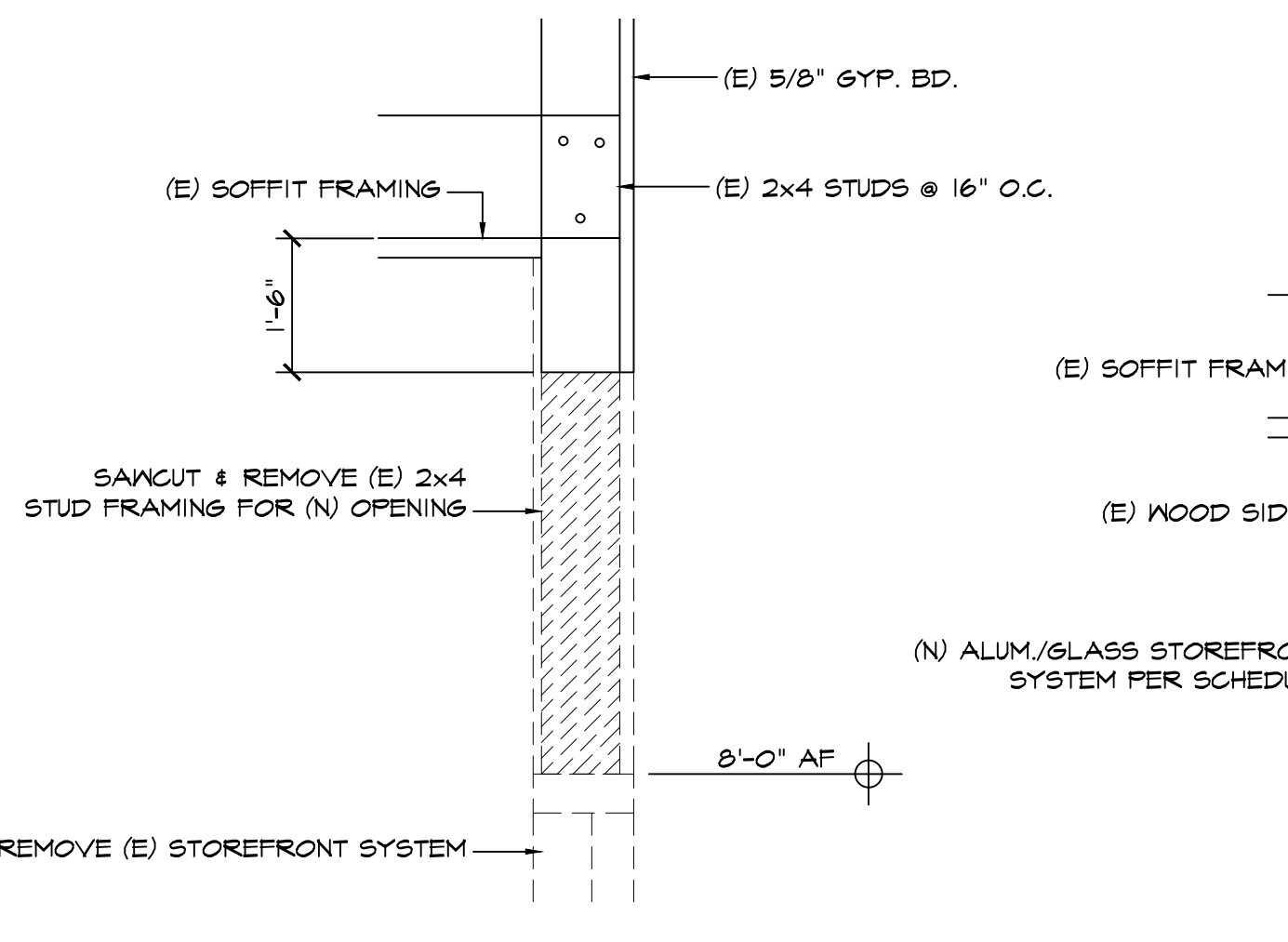
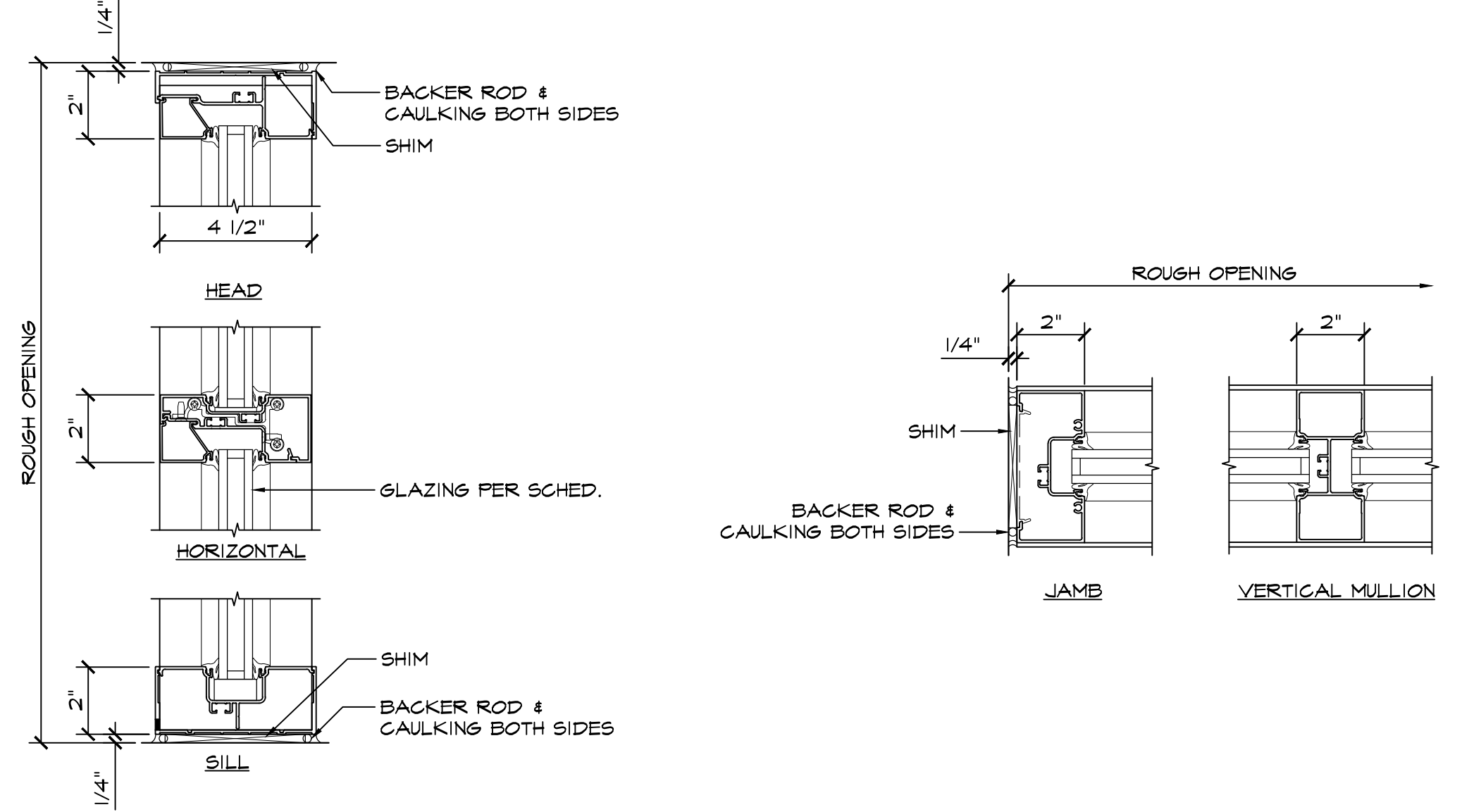
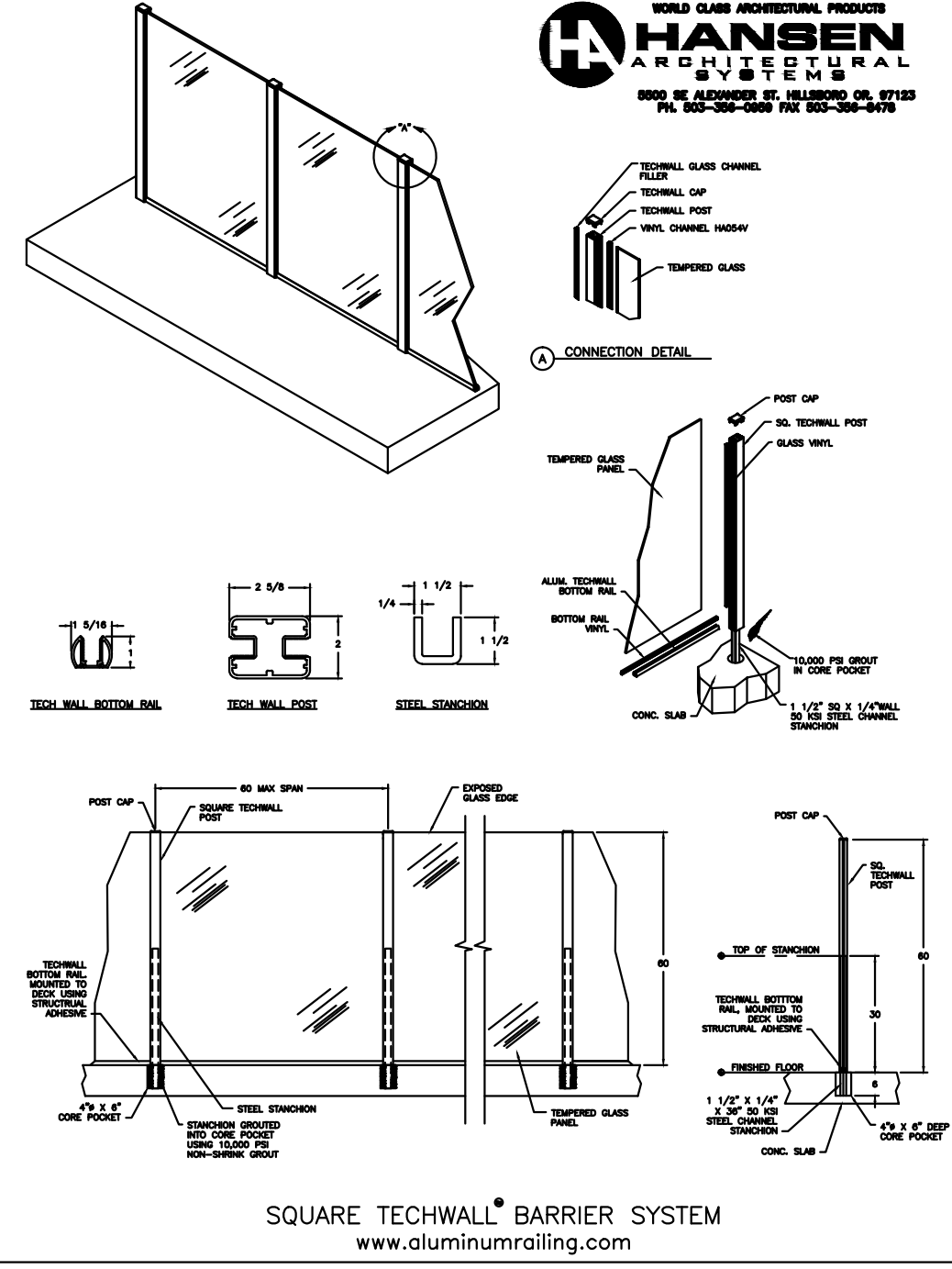
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A5

 <p>NOTES: COMPRESSION STRUT TO BE PLACED ALONG GRID SYSTEM @ 12'-0" O.C. BOTH WAYS & 6'-0" MAX. FROM PERIMETER WALLS.</p> <p>ISOMETRIC COMPRESSION STRUT DETAIL N.T.S.</p> <p>TYPICAL LATERAL BRACING N.T.S.</p> <p>DETAIL @ PERIMETER WALL N.T.S.</p> <p>NOTES: 1. SPRINKLER HEADS & OTHER PENETRATIONS THRU CEILING TILE SHALL HAVE AN OVERSIZED SLEEVE OR ADAPTER THAT ALLOWS FREE HORIZONTAL MOVEMENT OF AT LEAST 1" IN ALL DIRECTIONS EXCEPT WHERE RIGID BRACES ARE USED TO LIMIT LATERAL DEFLECTIONS. 2. HEAVY DUTY T-BAR GRID MEMBERS SHALL BE USED THROUGHOUT. 3. ATTACHMENT METHOD OF LIGHT FIXTURES TO GRID MEMBERS SHALL BE CAPABLE TO WITHSTAND 100% OF THE LIGHT FIXTURE WEIGHT. 4. LIGHT FIXTURES WEIGHING LESS THAN 10 POUNDS SHALL BE PROVIDED W/ (1) 12GA WIRE ATTACHED TO STRUCTURE - LIGHT FIXTURES WEIGHING MORE THAN 10 LBS. & LESS THAN 56 LBS. SHALL BE PROVIDED W/ (2) 12GA WIRES AT OPPOSING CORNERS ATTACHED TO STRUCT - THESE WIRES MAY BE SLACK. 5. PENDANT LIGHTS SHALL BE PROVIDED W/ (1) 4GA WIRE ATTACHED DIRECTLY TO THE STRUCTURE - LIGHT SHALL NOT BE SUPPORTED BY THE GRID MEMBERS 6. CEILINGS LESS THAN 1000 S.F. ARE EXEMPT FROM THE HORIZONTAL RESTRAINT REQUIREMENT. 7. CEILINGS GREATER THAN 2500 S.F. SHALL BE PROVIDED WITH A SEISMIC SEPARATION JOINT. 8. LATERAL BRACING MEMBERS SHALL BE LOCATED MINIMUM OF 6" FROM ALL UNBRACED HORIZONTAL DUCTWORK & PIPING. BRACING WIRE SHALL BE ATTACHED TO THE GRID & STRUCTURE AND SHALL SUPPORT A DESIGN LOAD OF THE GREATER OF 200 POUNDS OR THE ACTUAL LOAD WITH A SAFETY FACTOR OF 2.</p>	 <p>SECTION "A" N.T.S.</p> <p>SECTION @ MOP SINK SCALE: 1/2"=1'-0"</p>	 <p>STOREFRONT SECTION SCALE: 1/2"=1'-0"</p>	 <p>SECTION @ PATIO RAIL SCALE: 1/2"=1'-0"</p>	<div data-bbox="2816 40 2969 204">  </div> <div data-bbox="2816 204 2969 715"> <p>STUDIO C architecture and planning</p> <p>6125 Cornerstone Ct. E., Suite 200, San Diego, California 92121 (619) 596-6889 fax (619) 596-6888</p> </div> <div data-bbox="2816 715 2969 817"> <p>REVISIONS:</p> </div> <div data-bbox="2816 817 2969 1124"> <p>JOB NO. 2011-207</p> </div> <div data-bbox="2816 1124 2969 1798"> <p>BREAD CRUMB OHANA CAFE' 19079 BEACH BLVD. HUNTINGTON BEACH, CA 92648</p> </div> <div data-bbox="2816 1798 2969 1839"> <p>DATE: 2/10/12</p> </div> <div data-bbox="2816 1839 2969 2001"> <p>A6</p> </div>
<p>1 SUSPENDED CEILING SCALE: N.T.S.</p>	<p>4 ENLARGED DETAIL SCALE: 1 1/2"=1'-0"</p>  <p>DETAIL "A" (DEMO)</p>	<p>5 STOREFRONT DETAILS SCALE: N.T.S.</p> 	<p>6 PATIO RAILING SCALE: N.T.S.</p>  <p>SQUARE TECHWALL® BARRIER SYSTEM www.aluminumrailing.com</p>	

DOOR SCHEDULE										
TAG	HTY	SIZE	THK.	DOOR		FRAME		HDWRE. GROUP	RATING	REMARKS
				MT'L.	FIN.	MT'L.	FIN.			
D1	I	PAIR 3'-0" x 7'-0"	1.75"	AL/GL.	FAC.	AL.	FAC.	I	--	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"	SCWD	PT	TIMELY	FAC.	4	--	PAINT GRADE DOOR
D6	III	3'-0" x 7'-0"	1.75"	SCWD	PT	TIMELY	FAC.	4	--	PAINT GRADE DOOR
D7	III	3'-0" x 7'-0"	1.75"	SCWD	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
<u>GROUP 1 - EXTERIOR ENTRY</u>		
<u>QTY</u>	<u>DESCRIPTION</u>	
2	PUSH / PULLS	1. DOOR TO BE A MINIMUM SIZE OF 3' IN WIDTH & 6'-8" IN HEIGHT
1	KEYED DEADBOLT W/ LOCK INDICATOR	2. DOOR TO OPEN A MINIMUM OF 90 DEGREES
2	CONTINUOUS HINGE (1 PER DOOR)	3. CLEAR WIDTH OF DOORWAY IS 32" MINIMUM
2	INTEGRAL CLOSER	4. BOTTOM 10" OF DOOR SHALL HAVE A SMOOTH SURFACE THAT ALLOWS DOOR TO BE OPENED BY A WHEEL CHAIR FOOT REST
1	ADA COMPLIANT THRESHOLD - (SEE DETAIL BELOW)	5. 5 POUNDS MAXIMUM PRESSURE TO OPERATE INTERIOR DOORS
2	KICK-DOWN DOOR HOLD-OPEN	6. 5 POUNDS MAXIMUM PRESSURE TO OPERATE EXTERIOR DOORS
1	SET PERIMETER SEAL	7. 15 POUNDS MAXIMUM PRESSURE TO OPERATE FIRE DOOR
1	ASTRAGAL SEAL	8. 48" CLEAR SPACE MUST BE PROVIDE BETWEEN TWO DOORS IN SERIES IN ANY POSITION
2	BOTTOM DOOR SNEEP	9. LATCHING OR LOCKING DOORS THAT ARE HAND OPERATED ARE OPERABLE WITH A SINGLE EFFORT (ex. LEVER, PANIC BAR, PUSH/FULL)
<u>GROUP 2 - EXTERIOR PATIO</u>		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
<u>QTY</u>	<u>DESCRIPTION</u>	11. EXIT DOORS TO BE OPENABLE FROM INSIDE WITHOUT USE OF A KEY OR ANY SPECIAL KNOWLEDGE OR EFFORT
1	PUSH / FULL	12. PROVIDE SIGN ABOVE MAIN ENTRY DOORS STATING: "THESE DOORS SHALL REMAIN UNLOCKED WHENEVER BUILDING IS OCCUPIED" - 1" HIGH LETTERS (MIN.)
1	KEYED DEADBOLT W/ LOCK INDICATOR	
1	CONTINUOUS HINGES	
1	INTEGRAL CLOSER	
1	ADA COMPLIANT THRESHOLD - (SEE DETAIL BELOW)	
1	SET PERIMETER SEAL	
1	BOTTOM DOOR SNEEP	
<u>GROUP 3 - EXTERIOR EGRESS / SERVICE</u>		
	EXISTING PANIC HARDWARE	
	EXISTING CLOSER	
	EXISTING THRESHOLD	
<u>GROUP 4 - RESTROOM INTERIOR</u>		
<u>QTY</u>	<u>DESCRIPTION</u>	
5	LEVER LOCKSET - ND40PD PRIVACY FUNCTION	
	HINGES	
1	CLOSER	
1	SET SILENCERS	
1	DOOR STOP - WALL MOUNTED	
<u>GROUP 5 - OFFICE INTERIOR</u>		
<u>QTY</u>	<u>DESCRIPTION</u>	
5	LEVER LOCKSET - ND50PD OFFICE FUNCTION	
	HINGES	
1	SET SILENCERS	
1	DOOR STOP - WALL MOUNTED	
<u>HARDWARE SPECIFICATIONS</u>		
<u>PUSH/PULLS</u>		
1"Ø OFFSET FULL (EXT.) / 1"Ø PUSH BAR (INT.) - VERIFY SPECS. W/ LANDLORD		
<u>PANIC HARDWARE</u>		
VON DUPRIN 9875 SERIES OR EQUAL		
<u>EXTERIOR DOOR LOCKSETS</u>		
INTERCHANGABLE CONSTRUCTION CORE CYLINDERS		
VERIFY SPECS. W/ LANDLORD		
<u>LEVER HARDWARE</u>		
SCHLAGE ND SERIES, 6 PIN SMALL FORMAT IC		
LEVER STYLE: RHODES		
<u>DOOR CLOSER</u>		
NORTON OR EQUAL		
<u>FINISHES</u>		
US626, SATIN CHROMIUM		

ACCESSIBLE DOOR MANUVERING CLEARANCE	ACCESSIBLE DOOR THRESHOLD

DOOR TYPES			

STOREFRONT WINDOW NOTES	WINDOW SCHEDULE
<div>1. ALL STOREFRONT FRAMING SYSTEMS TO BE US ALUMINUM 450 SERIES, CENTER GLAZED, DARK BRONZE ANODIZED FINISH</div> <div>2. ALL GLAZING TO BE 1" INSULATED, LOW-E, CLEAR PPG COMMERCIAL, SOLARBAN 60 SERIES. U-VALUE = 0.29; SHGC = 0.38</div> <div>3. (CBC, SECTION 2406 - SAFETY GLAZING IS REQUIRED WHEN: A) 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. B) GLAZING SURFACE GREATER THAN 9 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.</div> <div>4. ALL NEW GLAZING (FENESTRATIONS) WILL BE INSTALLED WITH A CERTIFYING LABEL ATTACHED SHOWING THE U-VALUE.</div> <div>5. THE MANUFACTURED WINDOWS SHALL HAVE A LABEL ATTACHED CERTIFIED BY THE NFRC & SHOWING COMPLIANCE WITH THE ENERGY CALCS.</div> <div>6. G.C. TO VERIFY ALL STOREFRONT ROUGH OPENING DIMENSIONS</div>	<div></div> <div></div> <div></div>

SEAL OF THE STATE OF CALIFORNIA
No. C20427
REN. 6-13

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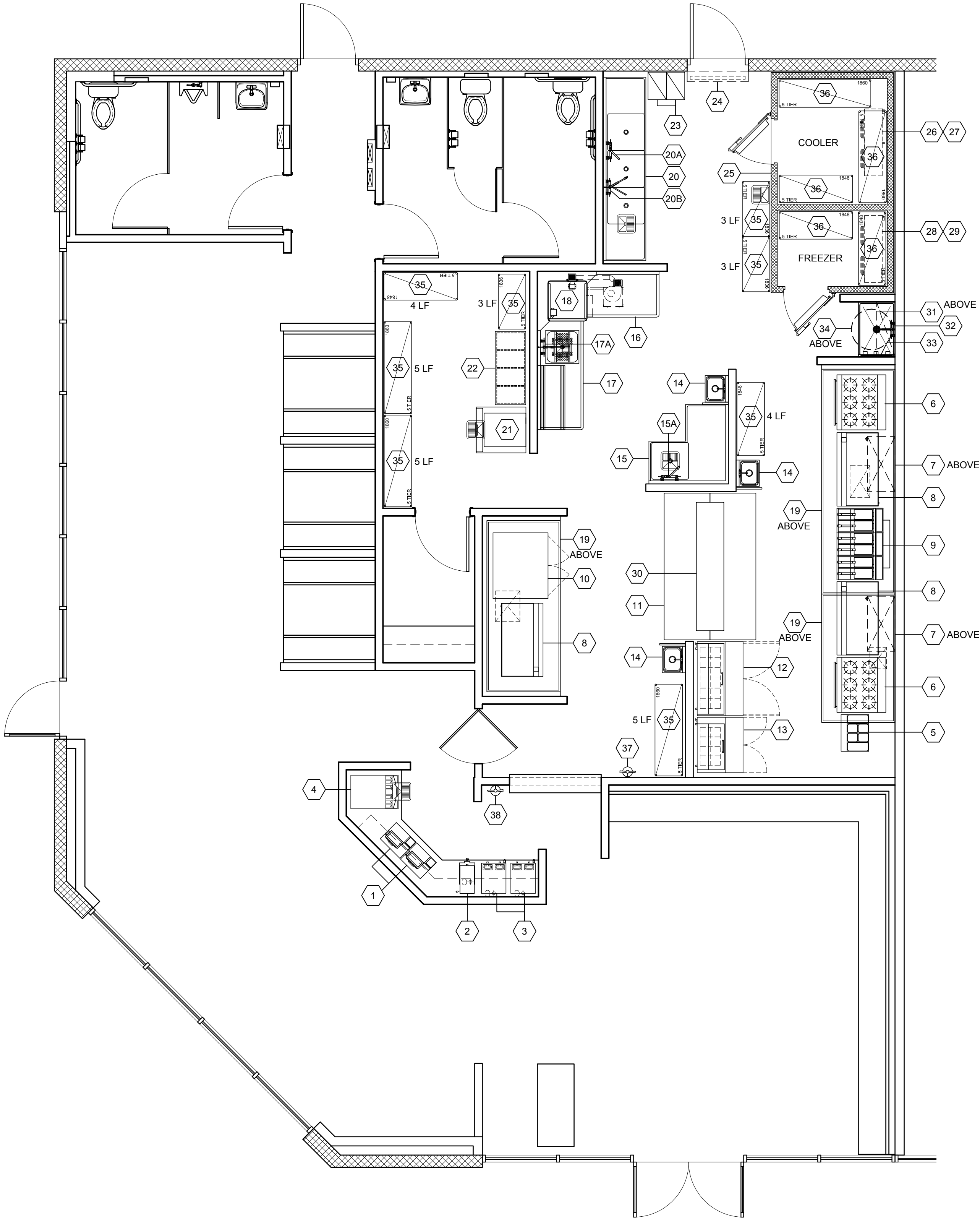
REVISIONS:

JOB NO. 2011-207

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

DATE: 2/10/12

A7



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 BACKSPLASH.
 - 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.

EQUIPMENT SCHEDULE					ELECTRICAL					PLUMBING				
ITEM	QTY	DESCRIPTION	MAKE & MODEL	REMARKS	VOLT	H.P.	PHASE	AMP	CONN.	WATER			BTU x1000	REMARKS
										HOT	COLD	WASTE		
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'MNTS.
3	2	COFFEE BREWER	VENDOR	UL LISTED, NSF APPROVED	208		1	28	C		3/8			VERIFY POWER REQ'MNTS.
4	1	SODA DISPENSER - DROP IN W/ ICE BIN	VENDOR	NSF APPROVED, 6 VALVE - 80LB 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'MNTS.
6	2	36" GAS FIRED RANGE	IMPERIAL IHR-6	8 BURNERS, 1 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	40W - 50W, 10" LEGS, NSF APPROVED	115		1	8.7	C				122	
10	1	GAS FIRED ROTISSERIE OVEN	ROTISOL USA 950/2-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" DRAINBOARD 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 1 EXHAUST HOOD	--	SEE MECHANICAL SHEETS										
20	1	3 COMPARTMENT SINK	CUSTOM S/S	24" x 24" COMPARTMENTS, 18" DRAINBOARDS MEETS EHP-883								2"		INDIRECT DRAIN - 1" AIR GAP 3" 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	MANTOWAC ID-1002A / B-570 BIN	AIR COOLED - 1,020 LBS/DAY CAPACITY 8" 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'MNTS.
23	1	EMPLOYEE LOCKERS	WIN-HOLT EQUIPMENT WL-55	5 TIER, 1 COLUMN 10"x12"x12" 8" HIGH LEGS OR WALL MOUNTED										
24	1	AIR CURTAIN	MARS N36-1U	36" LONG, UNHEATED, 1/2 HP MOTOR DOOR ACTIVATED MICRO SWITCH	115		1	5.1	D					
25	1	WALK-IN COOLER / FREEZER	DURA-COLD	6'-6" x 12'-0" x 9'-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										



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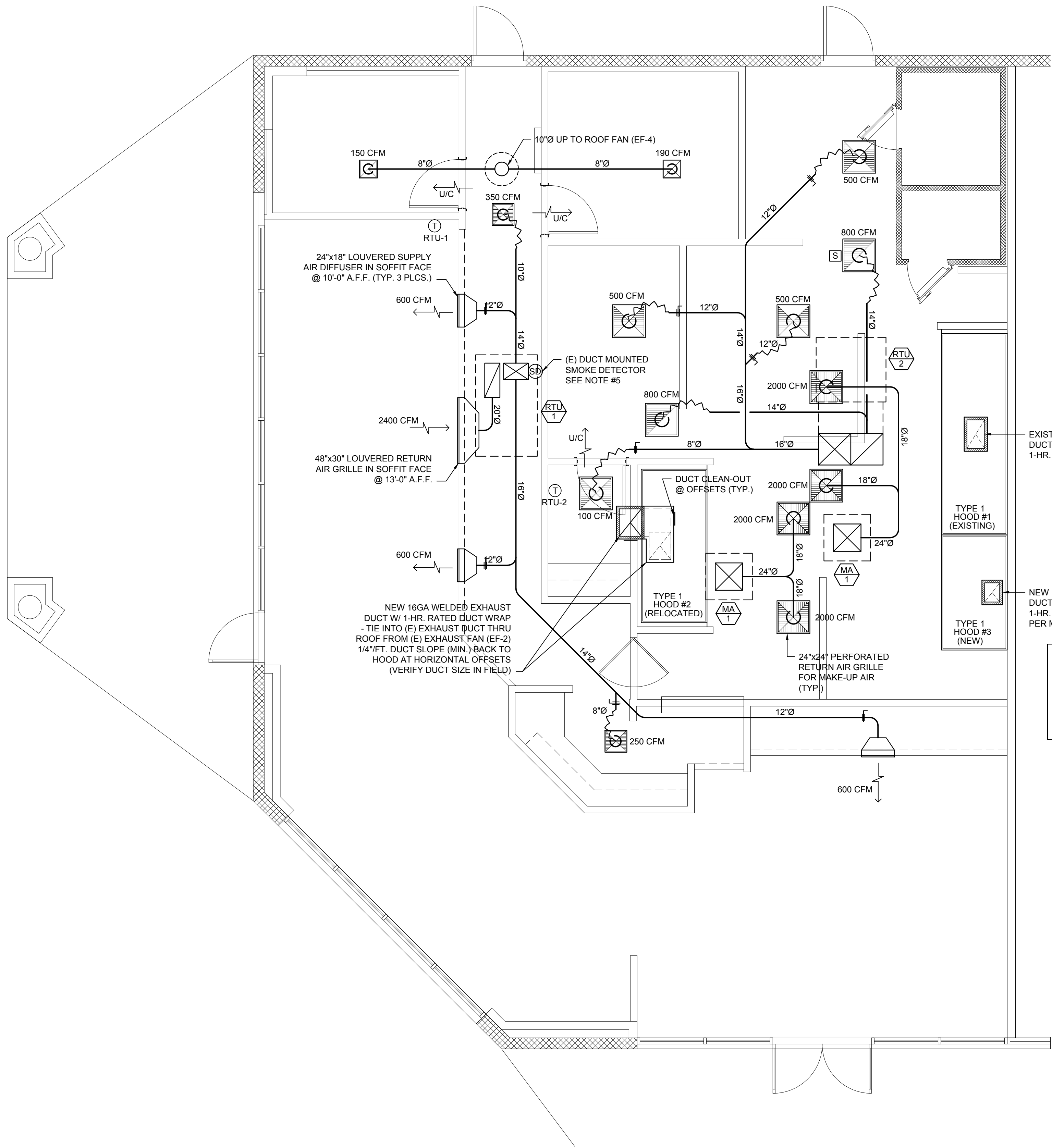
REVISIONS:

JOB NO. 2011-207

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

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K1



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:

- ALL MECHANICAL EQUIPMENT WILL BE U.L. LISTED & LABELED BY AN APPROVED TESTING AGENCY.
- ALL SUPPLY AIR DIFFUSERS TO BE PERFORATED 4-WAY ADJUSTABLE TITUS #PCS - WHITE U.O.N. - 24"x24" - TYPE 3 IN SUSPENDED CEILINGS & 16"x16" TYPE 1 IN GYPSUM BOARD CEILINGS
- 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
- ALL DUCTS SHALL BE CONSTRUCTED, SEALED, INSULATED AND INSTALLED PER CMC CHAPTER 6.
- 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.
- MECHANICALLY OPERATED VENTILATION SYSTEMS SHALL BE CAPABLE OF SUPPLYING A MINIMUM OF 15 CFM OF OUTSIDE AIR PER OCCUPANT IN ALL PORTIONS OF BUILDING.
- ROUTING & TERMINATION OF FLUE FOR WATER HEATER SHALL COMPLY W. CHAPTER 5, CPC 2010
- EXHAUST DUCTS SHALL BE EQUIPPED WITH BACK DRAFT DAMPERS. CMC 504.0
- EXHAUST AIR DUCT SHALL TERMINATE MIN. 3 FEET FROM ANY PROPERTY LINE OR OPENINGS INTO BUILDING CMC 504.5
- DOORS AND WINDOWS SHALL MEET THE MINIMUM INFILTRATION REQUIREMENTS PER SECTION 116 E.E.S.
- ALL PIPING AND DUCTWORK SHALL BE INSULATED CONSISTENT WITH THE REQUIREMENTS OF SECTION 118, 123, 124 TITLE 24 ENERGY STANDARDS & TABLE 6-8A & 6-8B OF CMC.
- ALL HVAC SYSTEMS SHALL MEET THE CONTROL REQUIREMENTS PER SECTION 112 AND 122 OF E.E.S.
- ALL HVAC EQUIPMENT AND APPLIANCES SHALL MEET THE REQUIREMENTS PER SECTIONS 111, 113, 115, 120-129 OF E.E.S.
- DUCTS SHALL BE SUSPENDED FROM ABOVE AT INTERVALS NO GREATER THAN 10' ON CENTER, PER SECTION 604.1 OF THE 2010 CMC.
- FABRICATE AND INSTALL DUCTWORK IN ACCORDANCE WITH THE LATEST EDITION OF ASHRAE GUIDE, SMACNA MANUALS, AND CHAPTER 10 OF THE UMC.
- PULL A MINIMUM OF EIGHT (8) WIRES BETWEEN THERMOSTAT AND UNIT TO ALLOW FOR FUTURE CHANGES. MOUNT THERMOSTAT ON WALL @ 48" AFF.
- CONTRACTOR SHALL START UP THE SYSTEM AND OBTAIN THE SERVICES OF AN INDEPENDENT AIR BALANCE COMPANY TO BALANCE SYSTEM TO SHOWN QUANTITIES.
- PROVIDE MANUAL DAMPERS AT ALL BRANCH TAKE-OFFS WITH CONCEALED CEILING REGULATORS. OPPOSED BLADE DAMPER AT DIFFUSER TO BE USED FOR FINE TUNING ONLY.
- ALL WALL OR ROOF PENETRATIONS, FRAMING, CUTTING, PATCHING AND ROOFING BY THE GENERAL CONTRACTOR. MECHANICAL CONTRACTOR TO COORDINATE ALL PENETRATIONS WITH GENERAL CONTRACTOR.
- CONTRACTOR TO VERIFY ALL EXISTING EQUIPMENT BEING USED IS IN GOOD WORKING CONDITION & MAKE ANY NECESSARY REPAIRS AND/OR ADJUSTMENTS.
- ALL CONDENSATE AND GAS PIPING TO BE INSTALLED BY THE PLUMBING CONTRACTOR IN ACCORDANCE WITH THE LATEST CODE REQUIREMENTS.
- 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).
- CONTRACTOR TO VERIFY ALL EXISTING CONDITIONS IN FIELD & REPORT ANY DISCREPANCIES TO PROJECT MANAGER / ARCHITECT.



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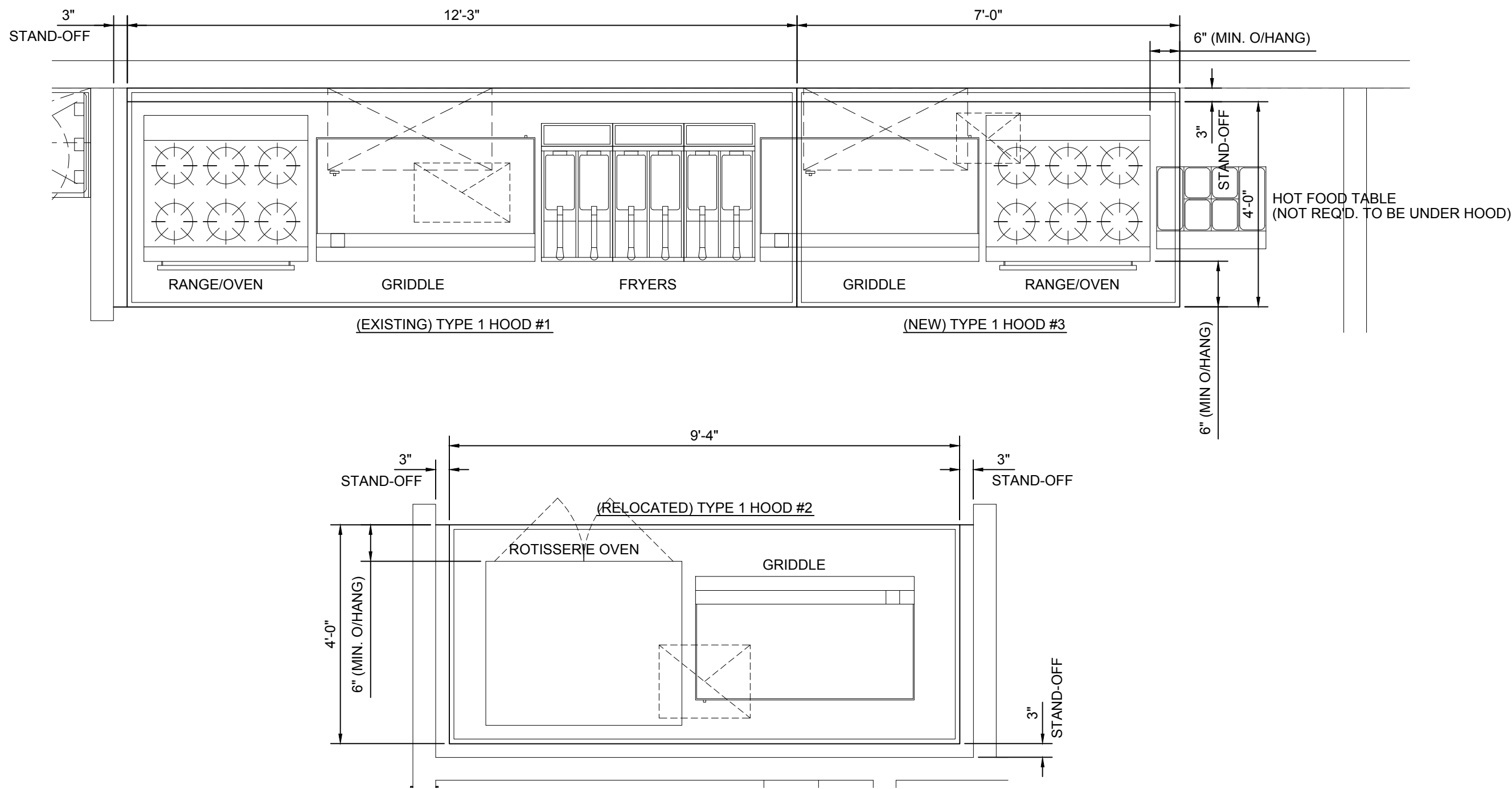
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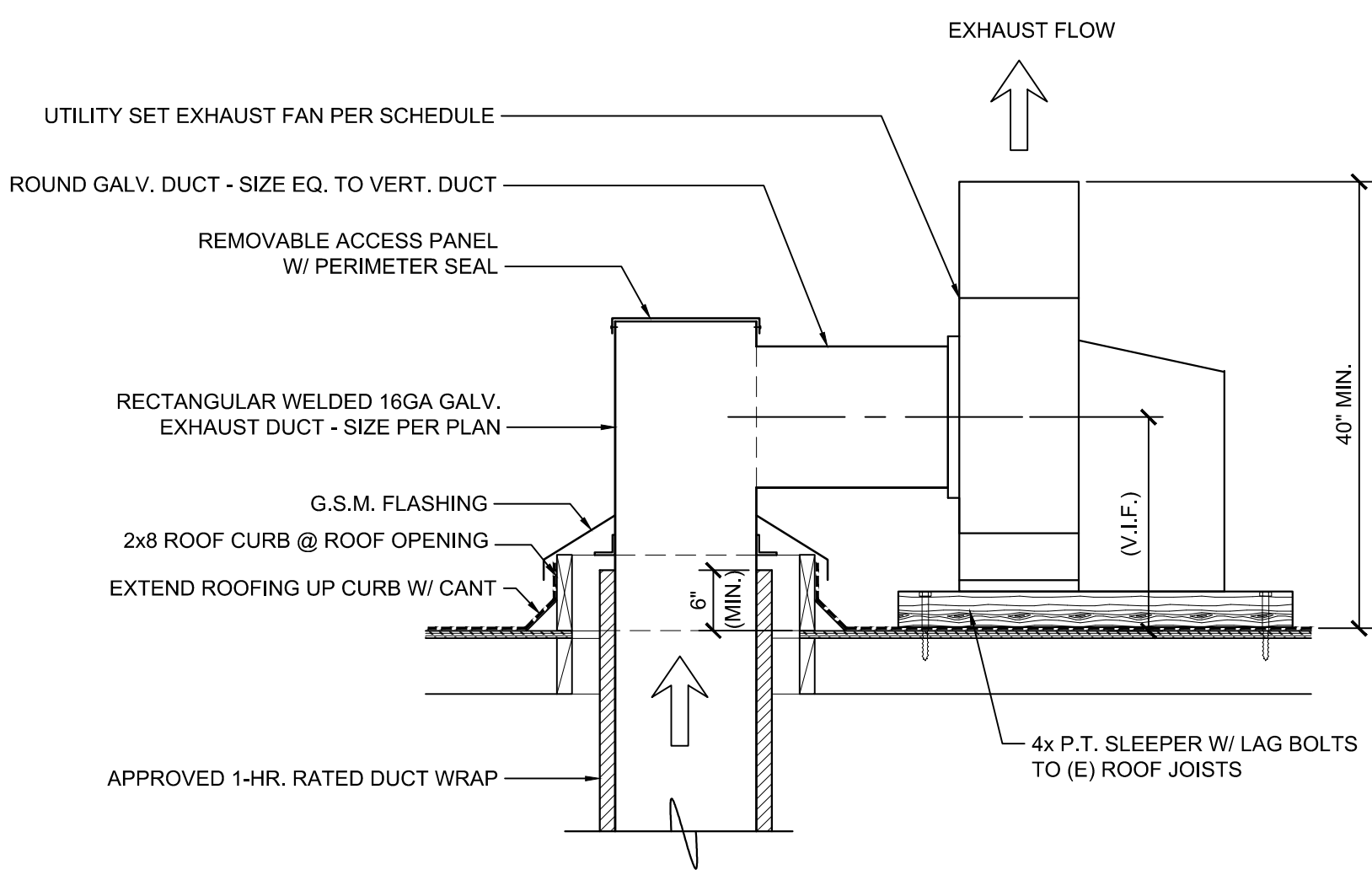
M2



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



- 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

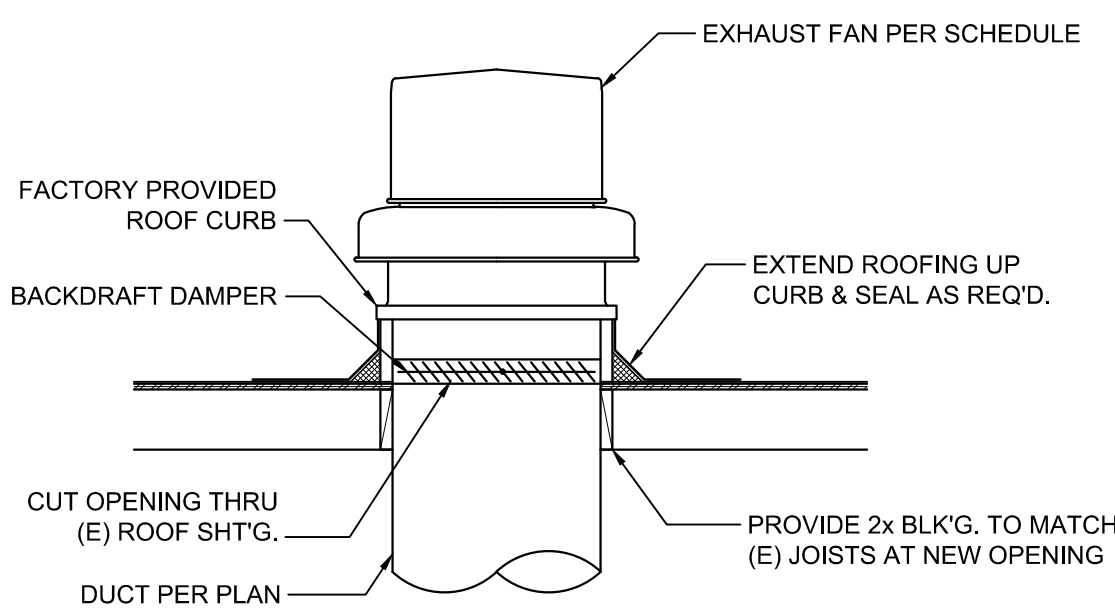
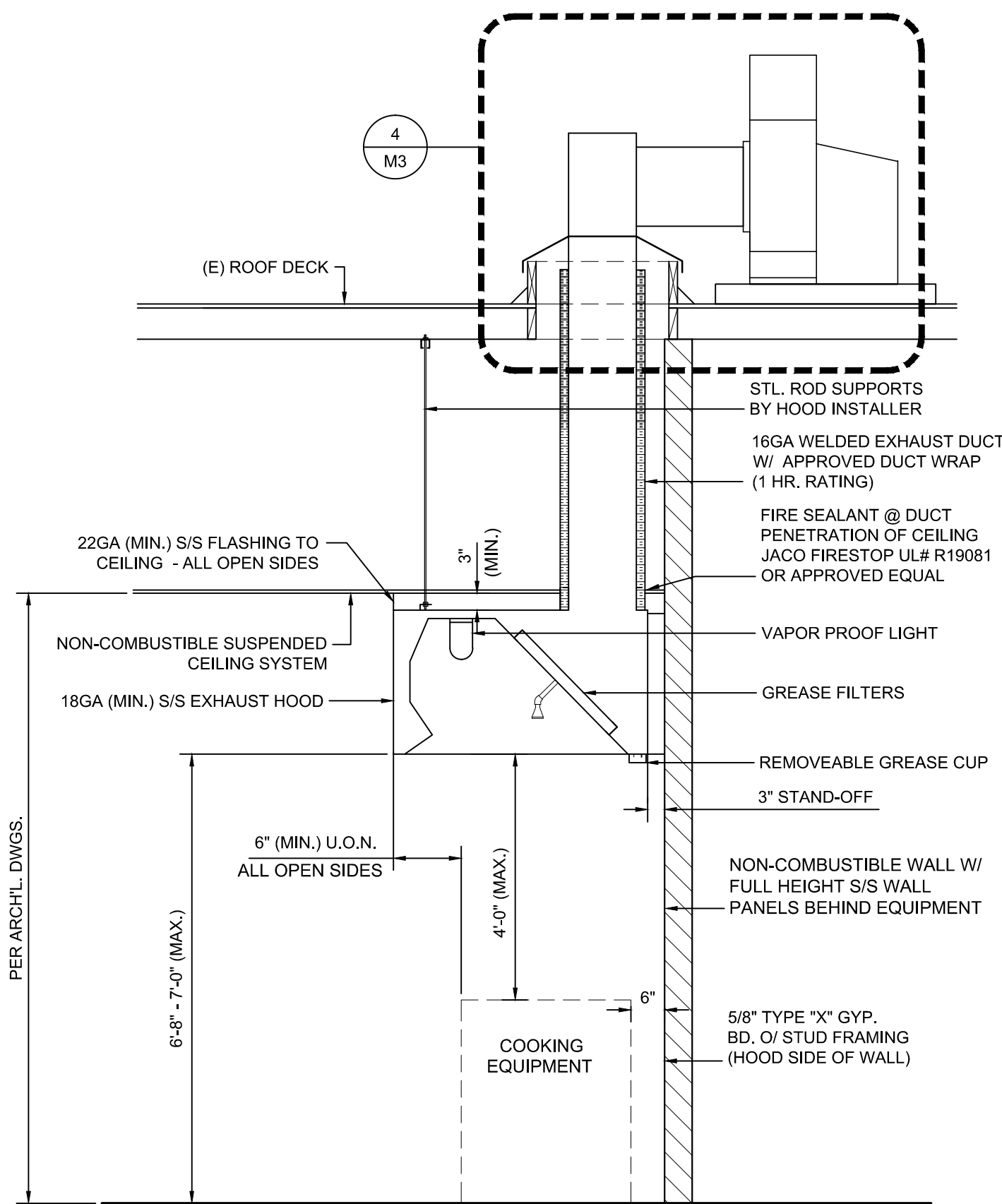
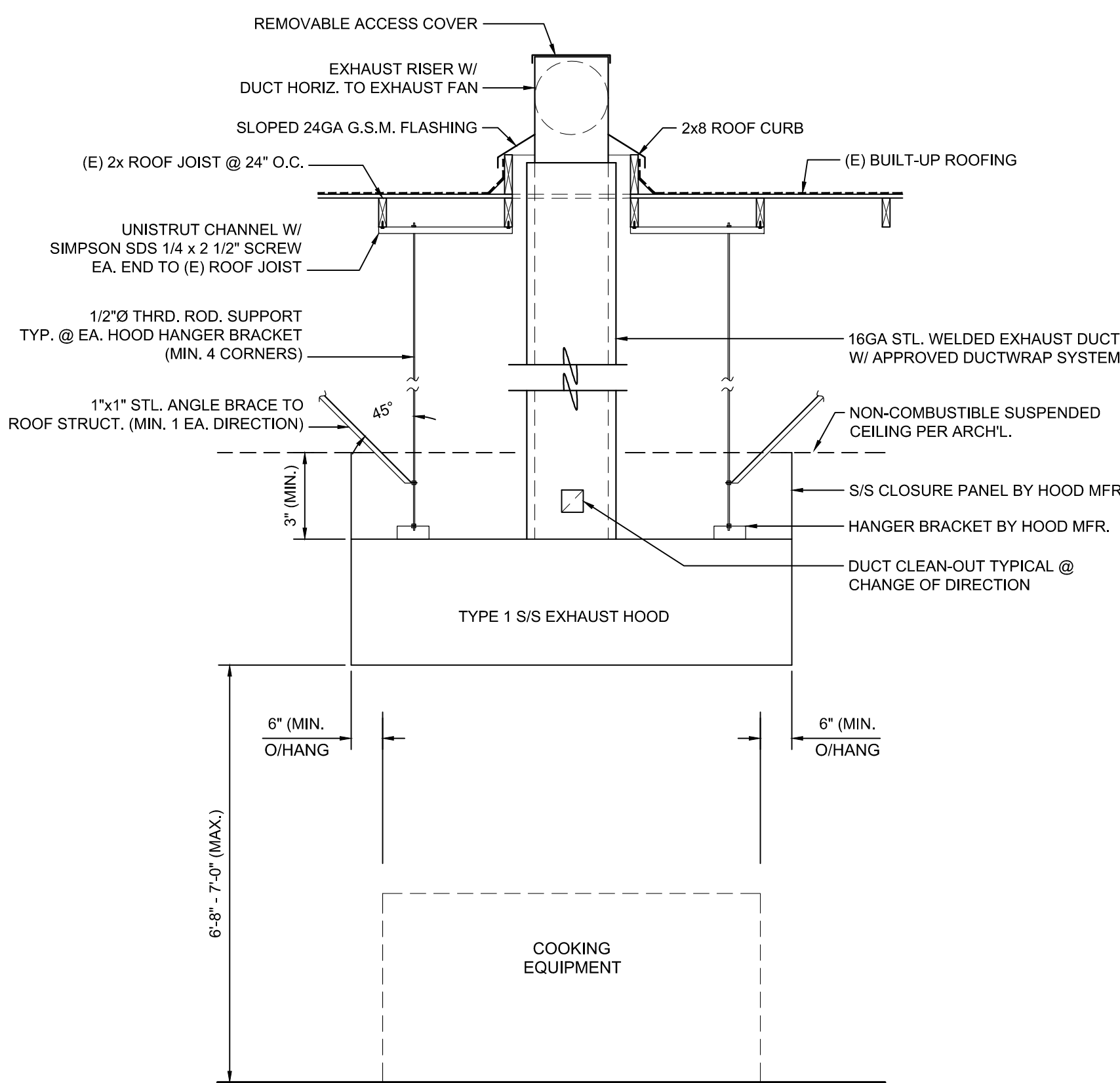


1 PLAN VIEW @ TYPE 1 EXHAUST HOODS

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

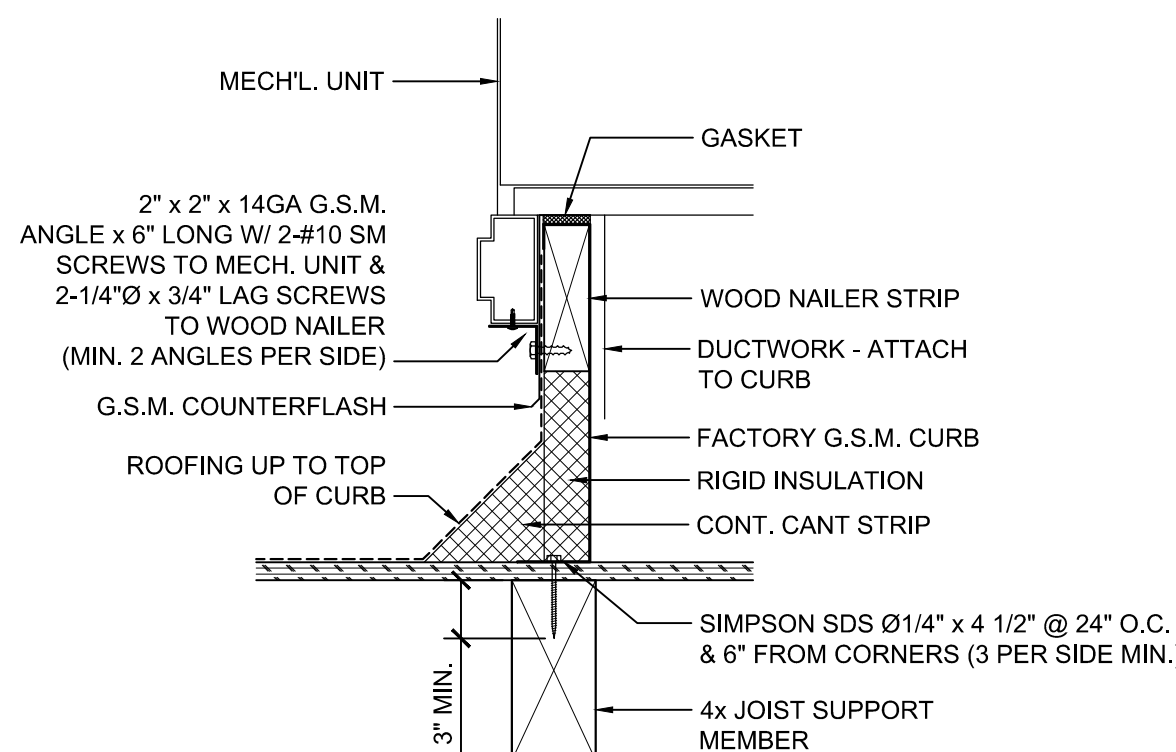
4 TYPE 1 EXHAUST FAN DETAIL

SCALE: N.T.S.



5 EXHAUST FAN DETAIL

SCALE: N.T.S.



2 EXHAUST HOOD ELEVATION

SCALE: N.T.S.

3 SECTION VIEW @ EXHAUST HOOD

SCALE: N.T.S.

6 HVAC CURB DETAIL

SCALE: N.T.S.

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HUNTINGTON BEACH, CA 92648

DATE: 2/10/12

M3

PERFORMANCE CERTIFICATE OF COMPLIANCE (Part 1 of 3) PERF-1C

Project Name
Bread Crumb Ohana Cafe

Project Address
19079 Beach Blvd., Huntington Beach

Climate Zone
CA Climate Zone 06

Total Cond. Floor Area
2,663

Addition Floor Area
n/a

Date
2/3/2012

GENERAL INFORMATION

Building Type:
☒ Nonresidential
☐ High-Rise Residential
☐ Hotel/Motel Guest Room
☐ Schools (Public School)
☐ Relocatable Public School Bldg.

Phase of Construction:
☐ New Construction
☐ Addition
☐ Alteration

Approach of Compliance:
☐ Component
☐ Overall Envelope
☐ Unconditioned (file affidavit)

Front Orientation: N, E, S, W or in Degrees: 90 deg

STATEMENT OF COMPLIANCE

This certificate of compliance lists the building features and specifications needed to comply with Title 24, Parts 1 and 6 of the California Code of Regulations. This certificate applies only to a building using the performance compliance approach. The documentation author hereby certifies that the documentation is accurate and complete.

Documentation Author
Name
Signature
Date
Phone

Company
Address
City/State/Zip

ENV., LTG., MECH.

I hereby affirm that I am eligible under the provisions of Division 3 of the Business and Professions Code to sign this document as the person responsible for its preparation, and that I am licensed as a civil engineer, mechanical engineer, electrical engineer, or I am a licensed architect. I affirm that I am eligible under the provisions of Division 3 of the Business and Professions Code by section 5637.2 or 6737.3 to sign this document as the person responsible for its preparation; and that I am a licensed contractor performing this work. I affirm that I am eligible under Division 3 of the Business and Professions Code to sign this document because it pertains to a structure or type of work described as exempt pursuant to Business and Professions Code Sections 5537, 5538 and 6737.1.

Principal Envelope Designer
Name
Signature
Date
Phone

Principal Mechanical Designer
Name
Signature
Date
Phone

Principal Lighting Designer
Name
Signature
Date
Phone

INSTRUCTIONS TO APPLICANT COMPLIANCE & WORKSHEETS (check box if worksheets are included)

EnergyPro 5.1 by EnergySoft User Number: 5196 RunCode: 2012-02-03T15:13:31 ID: BreadCrumb1 Page 4 of 40

PERFORMANCE CERTIFICATE OF COMPLIANCE (Part 2 of 3) PERF-1C

Project Name
Bread Crumb Ohana Cafe

Project Address
19079 Beach Blvd., Huntington Beach

Climate Zone
CA Climate Zone 06

Total Cond. Floor Area
2,663

Addition Floor Area
n/a

Date
2/3/2012

ANNUAL TDV ENERGY USE SUMMARY (kBtu/sqft-yr)

Energy Component
Standard Design
Proposed Design
Margin

Heating
Cooling
Fans
Heat Rej
Pumps
DHW
Lighting
Receptacle
Process
Process Ltg

TOTALS
Percent better than Standard

BUILDING COMPLIES

GENERAL INFORMATION

Building Orientation
Number of Stories
Number of Systems
Number of Zones

Conditioned Floor Area
Unconditioned Floor Area
Conditioned Footprint Area
Natural Gas Available On Site

Front Elevation
Left Elevation
Rear Elevation
Right Elevation
Roof

Orientation
Gross Area
Glazing Area
Glazing Ratio

Prescriptive Lighting Power Density
Prescriptive Envelope TDV Energy

Remarks:

EnergyPro 5.1 by EnergySoft User Number: 5196 RunCode: 2012-02-03T15:13:31 ID: BreadCrumb1 Page 4 of 40

PERFORMANCE CERTIFICATE OF COMPLIANCE (Part 3 of 3) PERF-1C

Project Name
Bread Crumb Ohana Cafe

Project Address
19079 Beach Blvd., Huntington Beach

Climate Zone
6

Total Cond. Floor Area
2,663

Addition Floor Area
n/a

Date
2/3/2012

ZONE INFORMATION

System Name
Zone Name
Occupancy Type
Floor Area (sqft)
Inst. LPD (W/sqft)
Cnl. Credits (W/sqft)
Allowed LPD (W/sqft)
Prop. Loads (W/sqft)

Notes:
1. See LTG-1C
2. See LTG-3C
3. See LTG-3C
4. See LTG-4C

EXCEPTIONAL CONDITIONS COMPLIANCE CHECKLIST

The HVAC System (N) RTU-1 includes Demand Control Ventilation per Standards Section 121.

Authorized Signature or Stamp

EnergyPro 5.1 by EnergySoft User Number: 5196 RunCode: 2012-02-03T15:13:31 ID: BreadCrumb1 Page 5 of 40

CERTIFICATE OF COMPLIANCE AND FIELD INSPECTION ENERGY CHECKLIST (Part 1 of 3) ENV-1C

Project Name
Bread Crumb Ohana Cafe

Project Address
19079 Beach Blvd., Huntington Beach

Climate Zone
6

Total Cond. Floor Area
2,663

Addition Floor Area
n/a

Date
2/3/2012

GENERAL INFORMATION

Building Type:
☒ Nonresidential
☐ High-Rise Residential
☐ Hotel/Motel Guest Room
☐ Schools (Public School)
☐ Relocatable Public School Bldg.

Phase of Construction:
☐ New Construction
☐ Addition
☐ Alteration

Approach of Compliance:
☐ Component
☐ Overall Envelope
☐ Unconditioned (file affidavit)

Front Orientation: N, E, S, W or in Degrees: 90 deg

FIELD INSPECTION ENERGY CHECKLIST

OPAQUE SURFACE DETAILS

INSULATION

TagID Assembly Type Area (ft²) Orientation N, E, S, W U-Factor Ceiling R-Value Exterior R-Value Interior R-Value Exterior Framing Interior Framing Joint Appendix 4 Condition Status Pass Fail

FENESTRATION SURFACE DETAILS

TagID Fenestration Type Area (ft²) Orientation N, E, S, W Max U-Factor Max SHGC Source Overlaping Conditions Status Pass Fail

1. See Instructions in the Nonresidential Compliance Manual, page 3-96.
2. If Fail, then describe on Page 2 of the Inspection Checklist Form and take appropriate action to correct. A fail does not meet compliance.

EnergyPro 5.1 by EnergySoft User Number: 5196 RunCode: 2012-02-03T15:13:31 ID: BreadCrumb1 Page 6 of 40

CERTIFICATE OF COMPLIANCE AND FIELD INSPECTION ENERGY CHECKLIST (Part 2 of 3) ENV-1C

Project Name
Bread Crumb Ohana Cafe

Project Address
19079 Beach Blvd., Huntington Beach

Climate Zone
6

Total Cond. Floor Area
2,663

Addition Floor Area
n/a

Date
2/3/2012

ROOFING PRODUCT (COOL ROOFS)

Check applicable box below if EXEMPT FROM THE ROOFING PRODUCT "COOL ROOF" REQUIREMENTS:

CRRC Product ID Number

Roof Slope

Product Weight

Product Type

Appl Solar Reflectance

Thermal Emittance

SHR

Pass Fail N/A

1. The CRRC Product ID Number can be obtained from the Cool Roof Rating Council's Rated Product Directory at www.coolroofs.org/products/index.cfm
2. Indicate the type of product is being used for the roof top, i.e. single-ply roof, asphalt roof, metal roof, etc.
3. If the Appl Reflectance is not available in the Cool Roof Rating Council's Rated Product Directory then use the Initial Reflectance value from the same directory and use the equation $(2.5 \times 10^{-4} \times p) + 0.0$ to obtain a calculated appl value. Where p is the Initial Solar Reflectance from the Cool Roof Rating Council's Rated Product Directory.
4. Check box if the Appl Reflectance is a calculated value using the equation above.
5. The SHR value needs to be calculated from a spreadsheet calculator at <http://www.energy.ca.gov/200804>
6. If Fail then describe on this page of the Inspection Checklist Form and take appropriate action to correct. Verify building plans if necessary.
To apply Liquid Field Applied Coatings, the coating must be applied across the entire roof surface and meet the dry mil thickness or coverage recommended by the coating manufacturer and meet minimum performance requirements listed in §11.04. Select the applicable coating:
☐ Aluminum-Primed Asphalt Roof Coating ☐ Cement-Based Roof Coating ☐ Other

Discrepancies:

EnergyPro 5.1 by EnergySoft User Number: 5196 RunCode: 2012-02-03T15:13:31 ID: BreadCrumb1 Page 9 of 40

CERTIFICATE OF COMPLIANCE AND FIELD INSPECTION ENERGY CHECKLIST (Part 3 of 3) ENV-1C

Project Name
Bread Crumb Ohana Cafe

Project Address
19079 Beach Blvd., Huntington Beach

Climate Zone
6

Total Cond. Floor Area
2,663

Addition Floor Area
n/a

Date
2/3/2012

Test Description

Area of like Products

ENV-2A Building Envelope Acceptance Test

Test Performed By:

EnergyPro 5.1 by EnergySoft User Number: 5196 RunCode: 2012-02-03T15:13:31 ID: BreadCrumb1 Page 10 of 40

CERTIFICATE OF COMPLIANCE AND FIELD INSPECTION ENERGY CHECKLIST (Part 1 of 4) MECH-1C

Project Name
Bread Crumb Ohana Cafe

Project Address
19079 Beach Blvd., Huntington Beach

Climate Zone
6

Total Cond. Floor Area
2,663

Addition Floor Area
n/a

Date
2/3/2012

GENERAL INFORMATION

Building Type:
☒ Nonresidential
☐ High-Rise Residential
☐ Hotel/Motel Guest Room
☐ Schools (Public School)
☐ Relocatable Public School Bldg.

Phase of Construction:
☐ New Construction
☐ Addition
☐ Alteration

Approach of Compliance:
☐ Component
☐ Overall Envelope TDV
☐ Unconditioned (file affidavit)

Front Orientation: N, E, S, W or in Degrees: 90 deg

FIELD INSPECTION ENERGY CHECKLIST

Meets Criteria or Requirements

Equipment¹ Item or System Tags (i.e. AC-1, RTU-1, HP-1) Equipment Type² Number of Systems Max Allowed Heating Capacity³ Minimum Heating Efficiency³ Max Allowed Cooling Capacity³ Cooling Efficiency³ Duct Location/ R-Value When duct testing is required, submit MECH-IA & MECH-4-HERS Economizer Thermostat Fan Control

Equipment¹ Item or System Tags (i.e. AC-1, RTU-1, HP-1) Equipment Type² Number of Systems Max Allowed Heating Capacity³ Minimum Heating Efficiency³ Max Allowed Cooling Capacity³ Cooling Efficiency³ Duct Location/ R-Value When duct testing is required, submit MECH-IA & MECH-4-HERS Economizer Thermostat Fan Control

1. If the Actual installed equipment performance efficiency and capacity is less than the Proposed (from the energy compliance submittal or from the building plans) the responsible party shall resubmit energy compliance to include the new changes.
2. For additional detailed discrepancy use Page 2 of the Inspection Checklist Form. Compliance fails if a Fail box is checked.
3. Indicate Equipment Type: Gas (Pkg or Split), VAV, HP (Pkg or split), Hydronic, PTAC, or other.

EnergyPro 5.1 by EnergySoft User Number: 5196 RunCode: 2012-02-03T15:13:31 ID: BreadCrumb1 Page 11 of 40

STUDIO C
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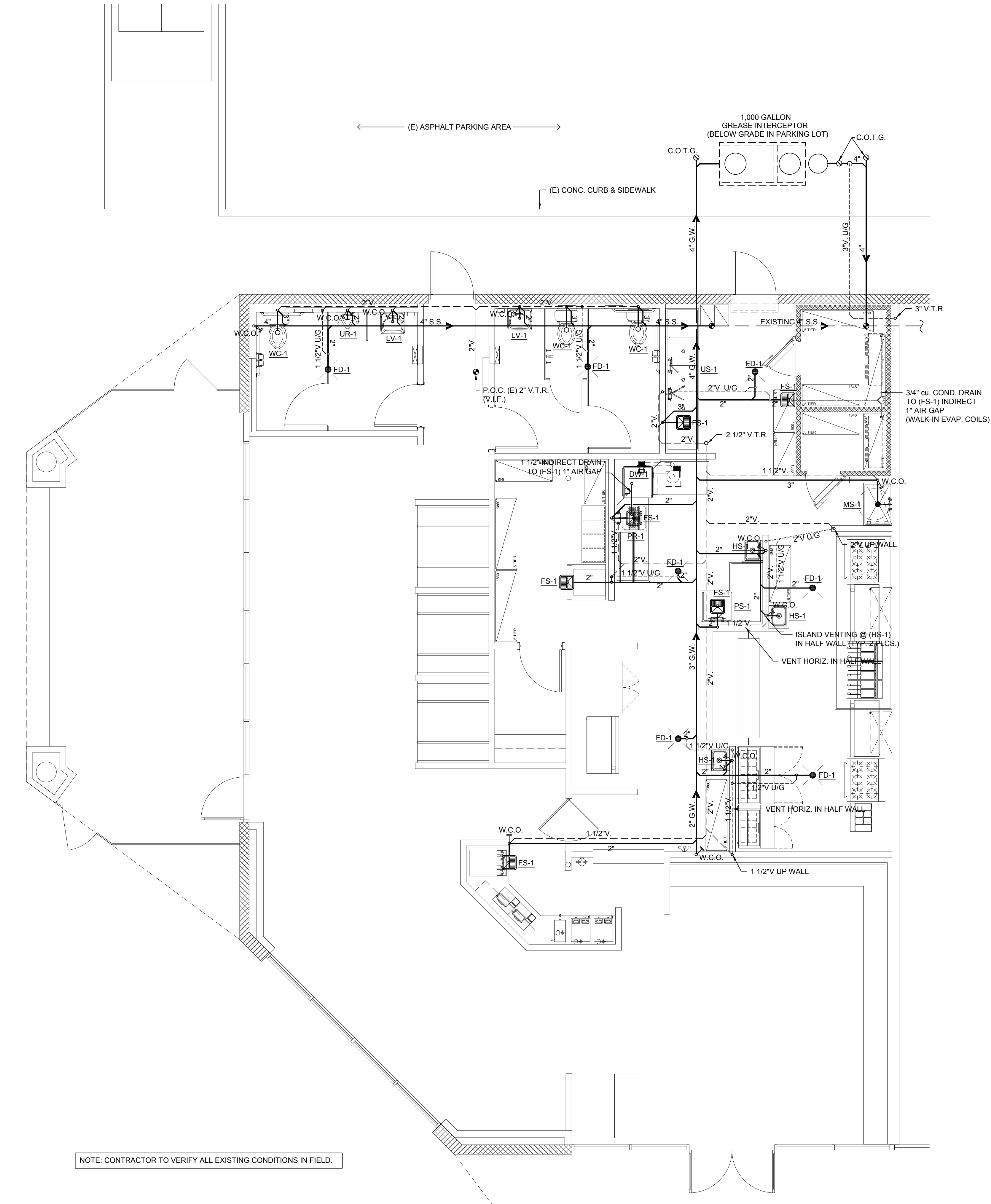
REVISIONS:

JOB NO. 2011-207

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

DATE: 2/10/12

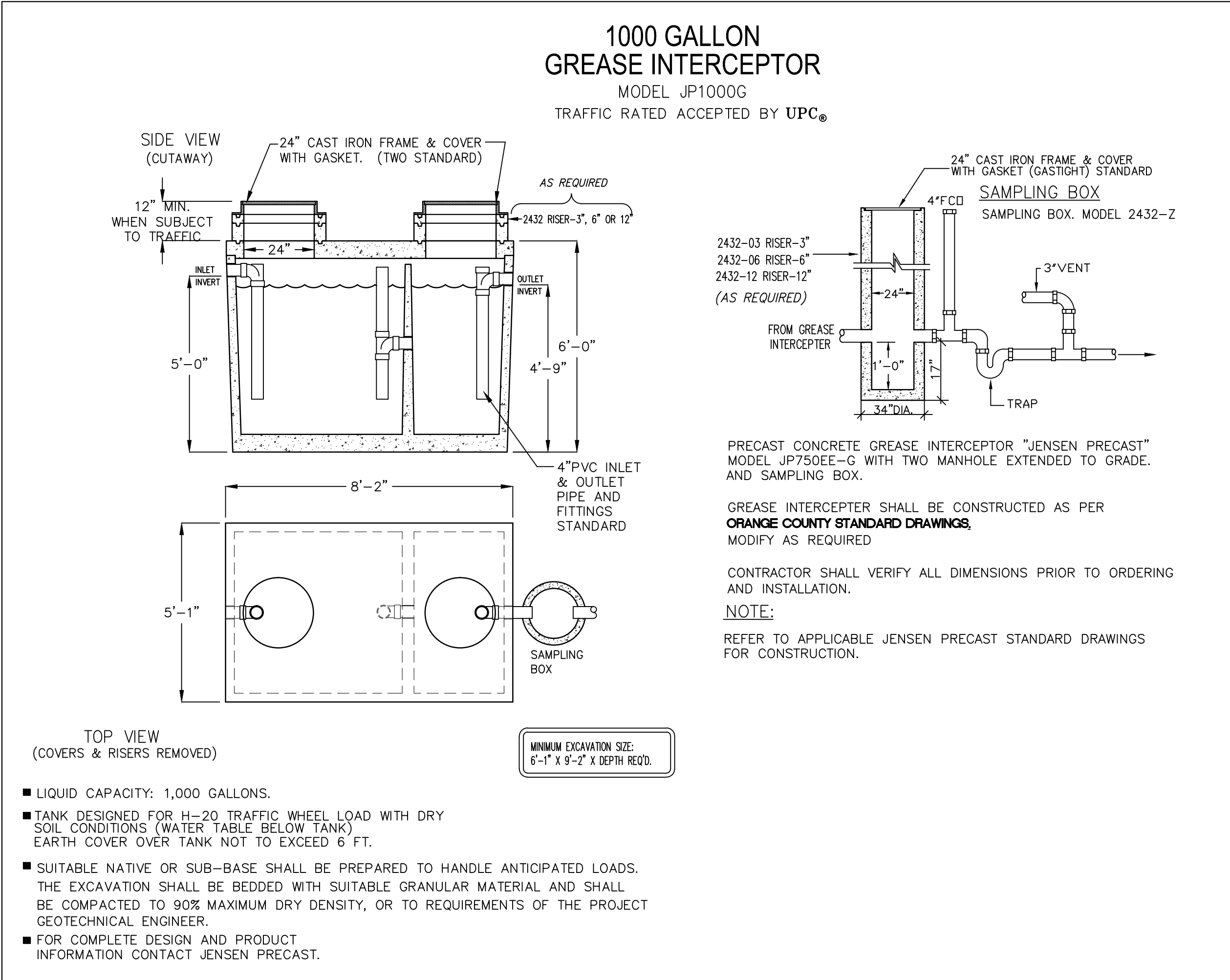
M4



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



STUDIO C
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REVISIONS:

JOB NO. 2011-207

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

DATE: 2/10/12

P1



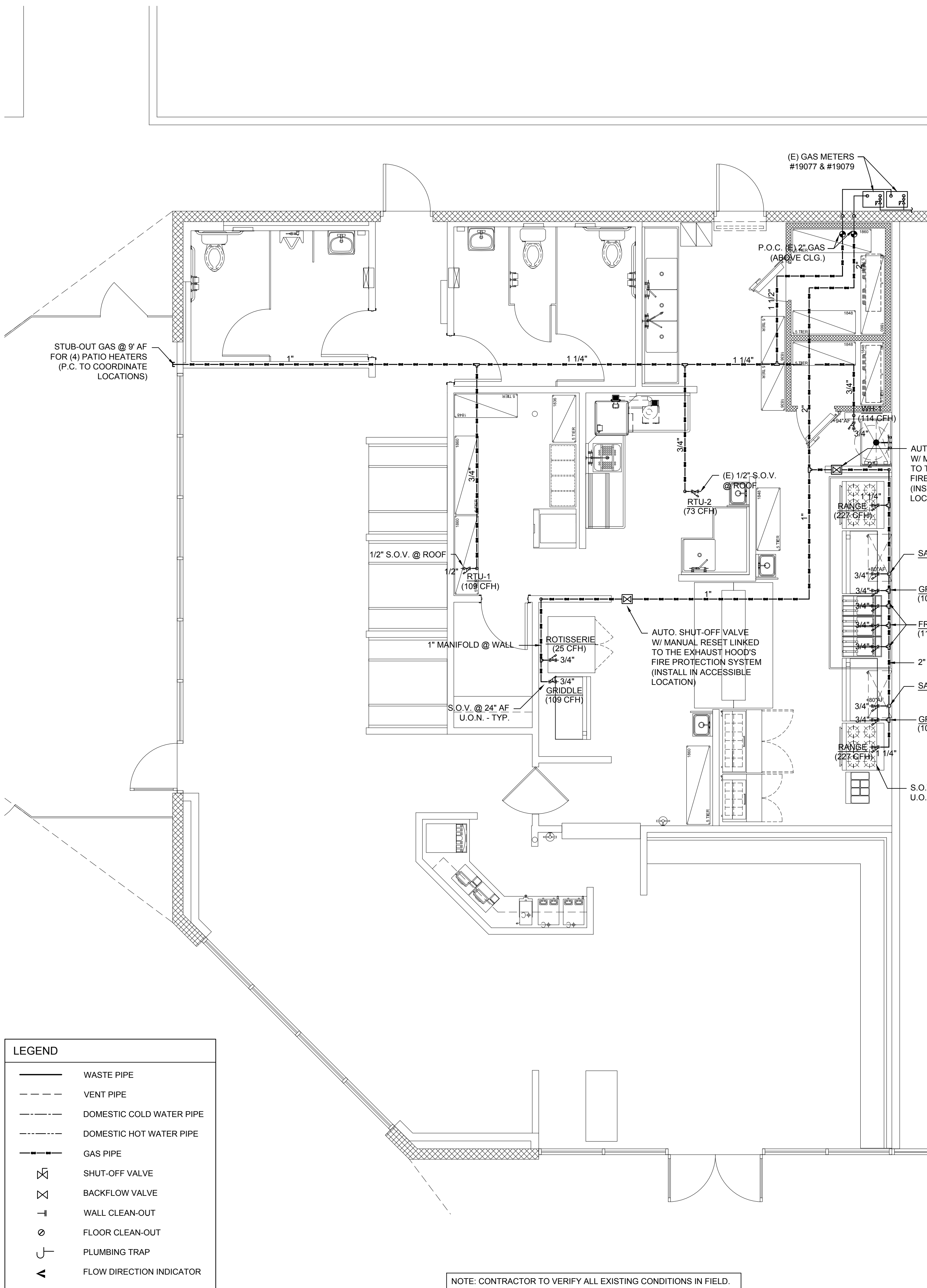
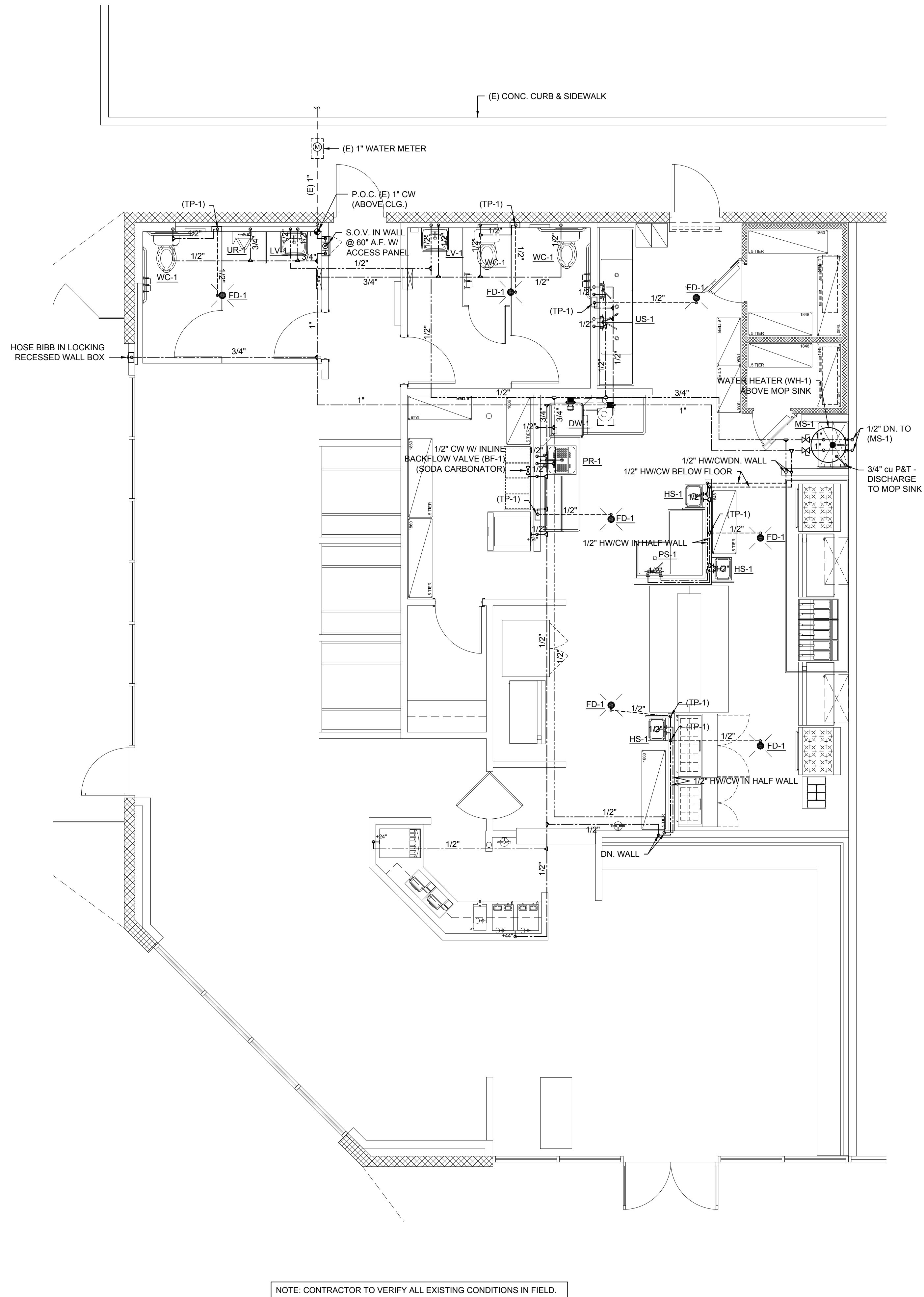
REVISIONS:

JOB NO. 2011-207

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

DATE: 2/10/12

P2



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

GAS CALCULATIONS					PIPE SIZING CHART 0.50 in WC LOSS / 0.60 SG	
DESCRIPTION	QTY.	BTUH	CFH	TOTAL CFH		
<u>COOKING EQUIPMENT</u>						
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)		
<u>HEATING EQUIPMENT</u>						
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)						

50' DEVELOPED LENGTH	
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
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
		163

163

x

60°F

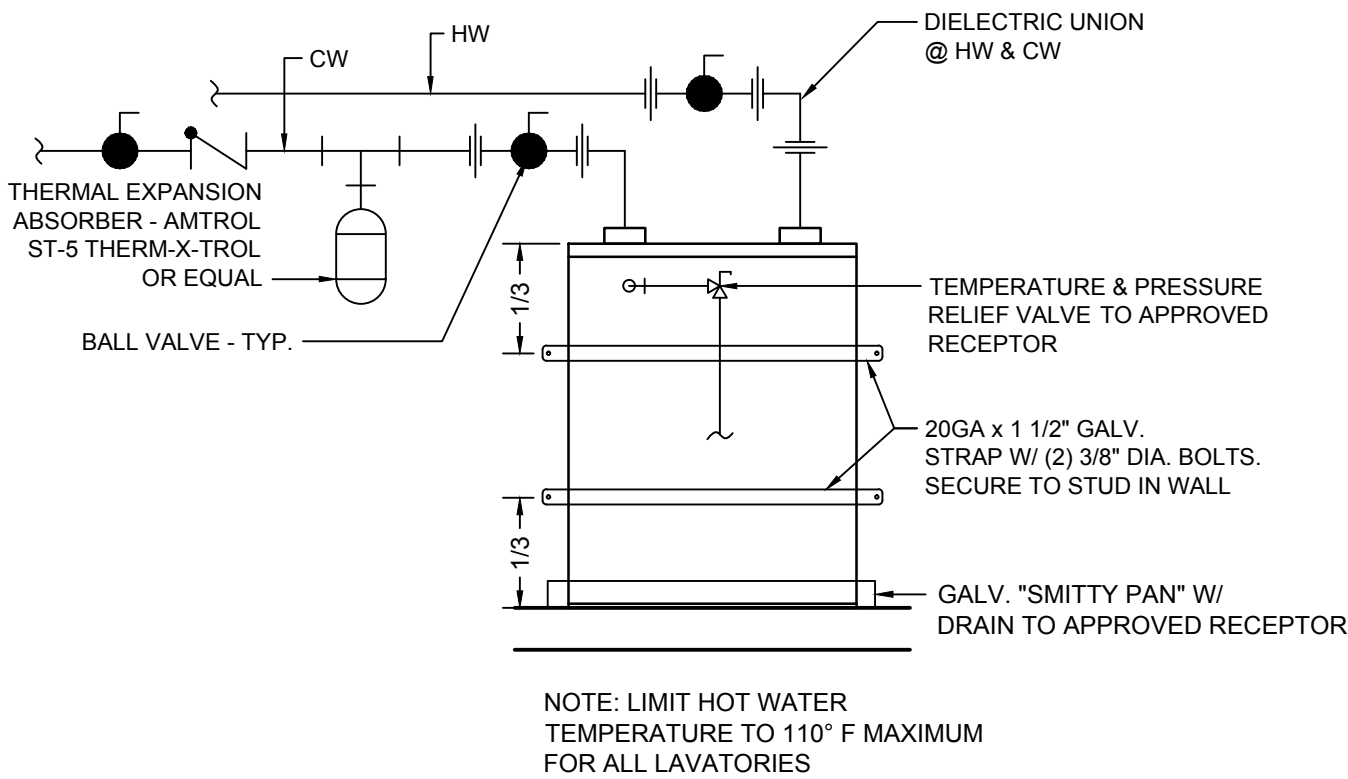
x

8.33

=

0.75

108,623 BTU (MIN.)



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
WH-1	GAS	RHEEM	G75-125	75 GAL.	125K BTUH	202 GPH @ 60°F
						REMARKS
						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

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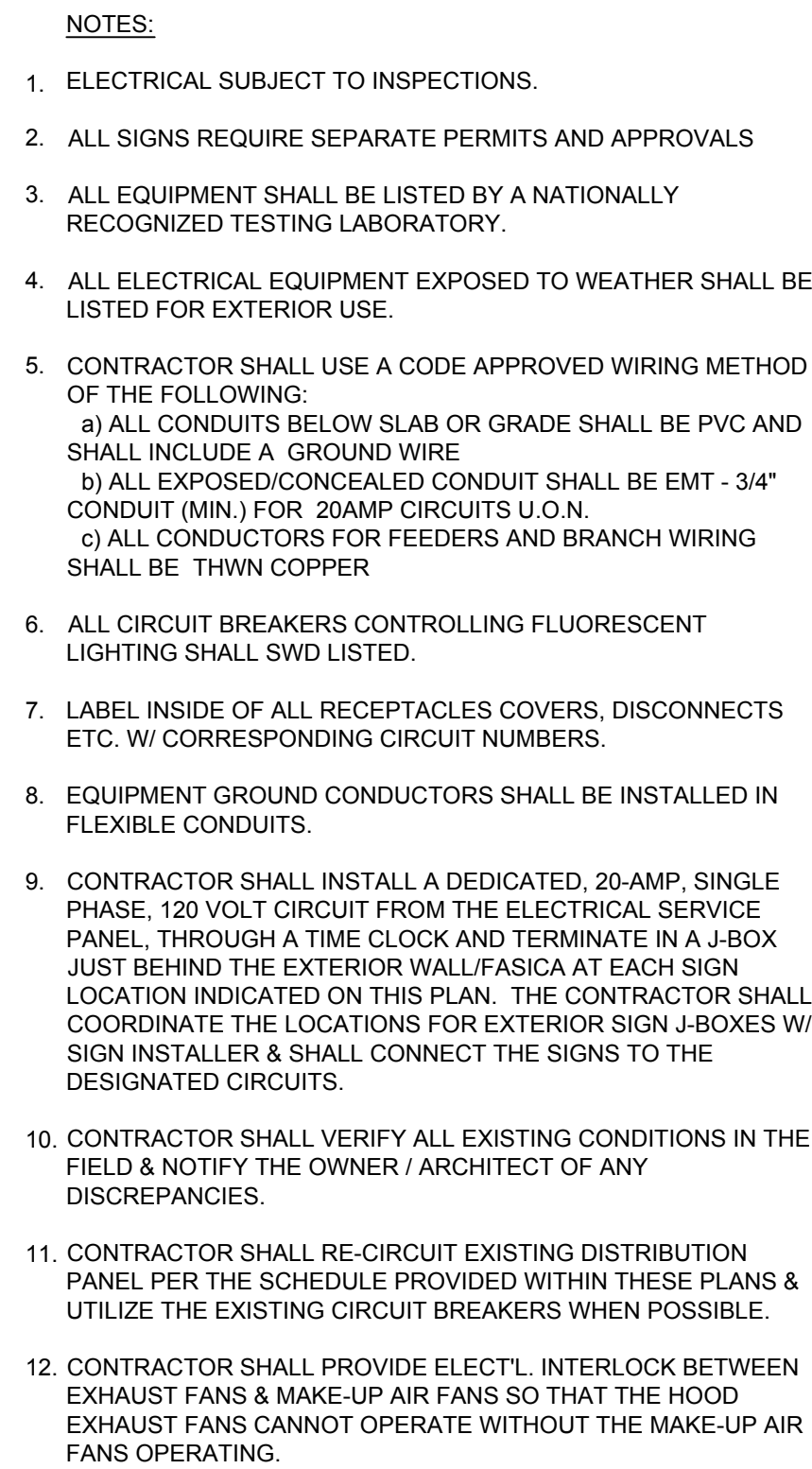
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

















JOB NO. 2011-207

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19079 BEACH BLVD.
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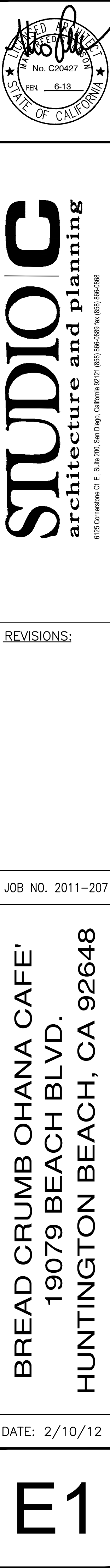
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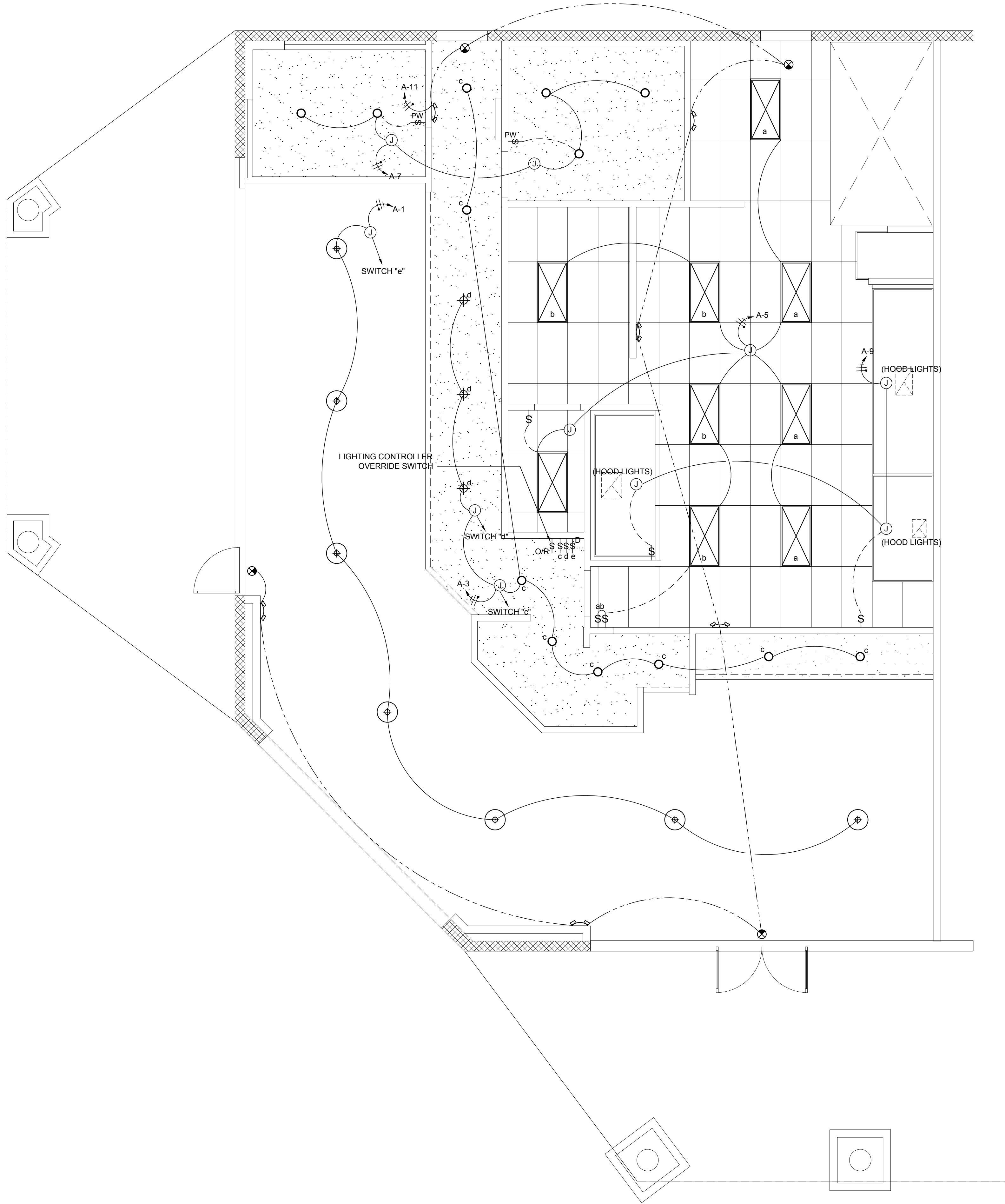
P3



	WALL SWITCH 48" A.F.F. U.O.N.
	THREE-WAY WALL SWITCH 48" A.F.F. U.O.N.
	DIMMER WALL SWITCH 48" A.F.F. U.O.N.
	PASSIVE INFRARED SENSOR SWITCH WATT STOPPER #PW-100 (ONE CIRCUIT RELAY) 48" A.F.F. U.O.N.
	PASSIVE INFRARED SENSOR SWITCH WATT STOPPER #PW-200 (TWO CIRCUIT RELAY) 48" A.F.F. U.O.N.
	DUPLEX RECEPTACLE 18" A.F.F. U.O.N.
	GFCI DUPLEX RECEPTACLE 18" A.F.F. U.O.N.
	DED. DUPLEX RECEPTACLE 18" A.F.F. U.O.N. - GRAY COLORED TRIM PLATE
	SWITCHED DUPLEX RECEPTACLE MOUNTING HEIGHT PER PLAN PAINT TO MATCH WALL
	QUADRUPLUX RECEPTACLE 18" A.F.F. U.O.N.
	DUPLEX RECEPTACLE CEILING MOUNTED
	ELECTRONIC T-STAT
	208V RECEPTACLE 18" A.F.F. U.O.N.
	JUNCTION BOX
	FLOOR MOUNTED JUNCTION BOX 4" x 4"
	TELEPHONE/DATA OUTLET 18" A.F.F. U.O.N. - 1/2"C. W/ PULL STRING, TERMINATE CONDUIT ABOVE PLYWD. BACKED
	TELEPHONE/FAX OUTLET 18" A.F.F. U.O.N. - 1/2"C. W/ PULL STRING, TERMINATE CONDUIT ABOVE PLYWD. BACKED
	ELECTRICAL DISCONNECT
	TIME CLOCK TORK 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.





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 CVG-126/321-600C LAMP: 1-CF32TRT (32W)
C		PENDANT LIGHT: (T.B.D. - VERIFY W/ OWNER) LAMP: 1-MED. BASE (100W)
D		CORD HUNG SHADE LIGHT: HILITE LIGHTING H-316-91-CB-91/100-120 (VERIFY COLOR W/ OWNER, BLACK SPECIFIED) LAMP: 1-MED. BASE (100W)
		LED ILLUMINATED EXIT SIGN: NAVILITE NXPA3RWH RED LETTERING - SINGLE/DOUBLE FACE AS NEEDED 90 MINUTE BATTERY BACK-UP POWER SUPPLY - 120V
		EMERGENCY LIGHT: NAVILITE N4WH09 (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.



STUDIO C
architecture and planning
6122 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

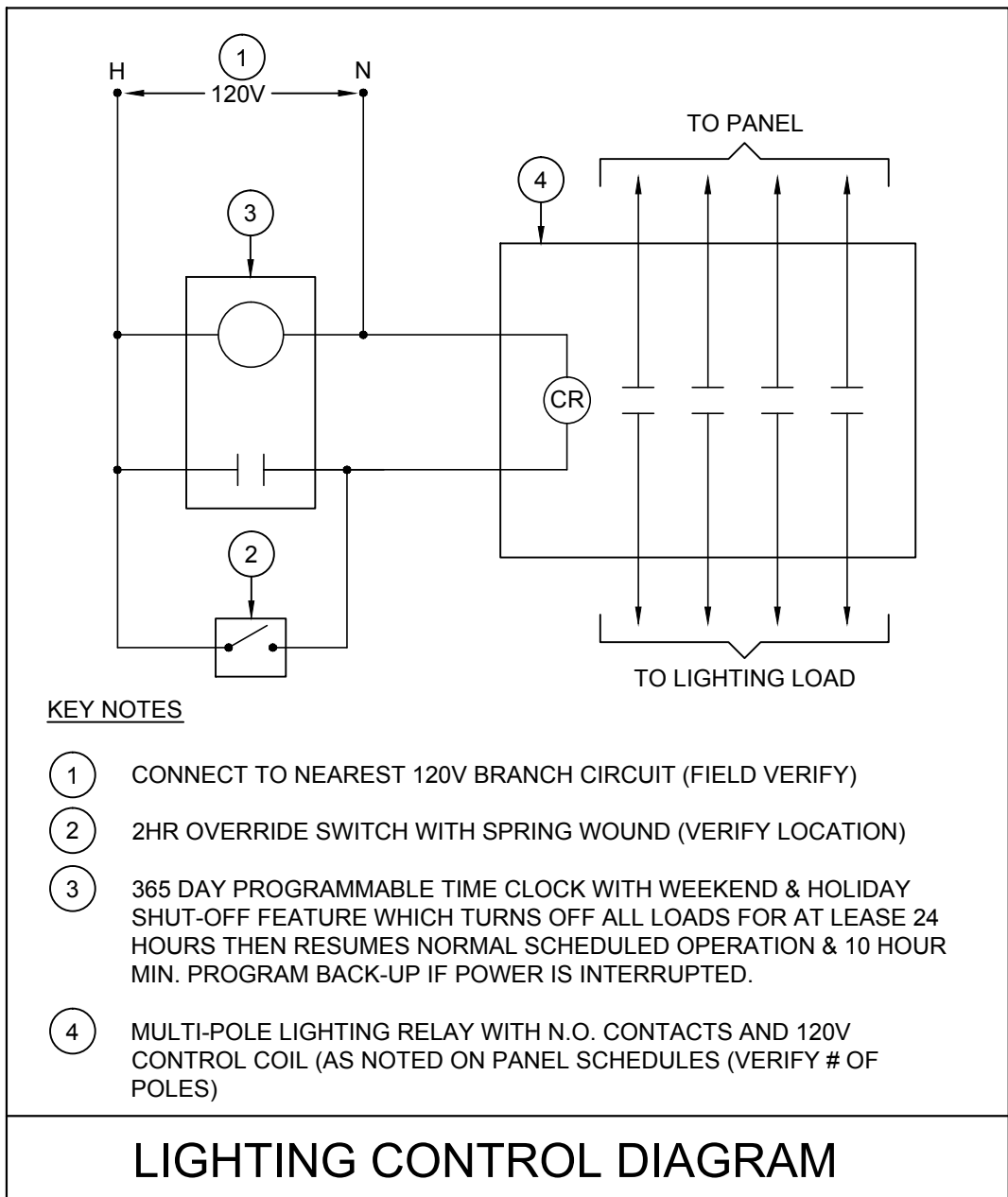
DATE: 2/10/12

E2

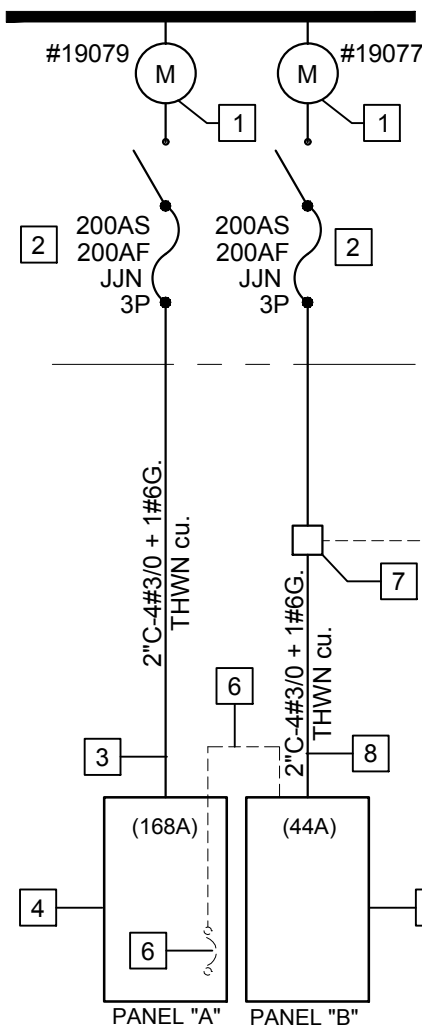
LOCATION: HALLWAY		PANEL SCHEDULE "A"										120/208V,3PH,4W.	
MOUNT: FLUSH												225 AMP MAIN LUG	
DESCRIPTION	A	B	C	BKR	CIR		CIR	BKR	A	B	C	DESCRIPTION	
LIGHTING - DINING	700			20	1	●	2	20	1800			WINDOW RECEPTACLES	
LIGHTING - DINING / SERVICE		556		20	3	●	4	20		1200		WINDOW RECEPTACLES	
LIGHTING - 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		
P.O.S. RECEPTACLES	800			20	13	●	14	30	2912			COFFEE BREWER	
OFFICE RECEPTACLE		400		20	15	●	16	2		2912			
OFFICE RECEPTACLE			400	20	17	●	18	20			1680	ICE TEA BREWER	
TELE. BACKBD. RECEPTACLE	200			20	19	●	20	20	600			SODA DISP. / RECEPTACLES	
EXTERIOR SIGN		1500		20	21	●	22	20		800		SODA B.I.B. / CARBONATOR	
AIR CURTAIN			587	20	23	●	24	20			1404	ICE MACHINE	
DISHWASHER	5464			50	25	●	26	2	1404				
		5464			27	●	28	20		400		EXHAUST HOOD ANSUL	
			5464	3	29	●	30	20			1320	REFRIG. PREP TABLES	
FRYER	1044			20	31	●	32	20	1456			HOT FOOD TABLE	
FRYER		1044		20	33	●	34	2		1456			
FRYER			1044	20	35	●	36	30			2049	HEAT LAMP	
ROTISSERIES OVEN	156			20	37	●	38	2	2049				
		156		2	39	●	40	20		1000		KITCHEN RECEPTACLES	
SPACE		--	--	--	41	●	42	20			1000	KITCHEN RECEPTACLES	
WATTS PER LINE	8548	10020	8478						10941	10680	10905		
TOTAL ØA 19,489													

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			ROOFTOP UNIT (RTU-2)	
		4512			3		4			2532			
			4512	3	5		6	3			2532		
EXHAUST FAN (EF-1)	1920			20	7		8	20	1920			EXHAUST FAN (EF-3)	
EXHAUST FAN (EF-2)		1920		20	9		10	20		1656		MAKE-UP AIR FAN (MA-1)	
REMOTE CONDENSER (RC-1)			832	20	11		12	20			1656	MAKE-UP AIR FAN (MA-2)	
	832			2	13		14	20	600			WALK-IN COOLER	
REMOTE CONDENSER (RC-1)		718		20	15		16	20		300		SMOKE DETECTOR/ROOF RECEPT.	
			718	2	17		18	--		--	--	SPACE	
SPACE	--	--	--	--	19		20	--	--	--	--	SPACE	
SPACE	--	--	--	--	21		22	--	--	--	--	SPACE	
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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



SINGLE LINE DIAGRAM
N.T.S.



STUDIO C
architecture and planning
652 Cornerstone Ct. E, Suite 200, San Diego, California 92108 | 619-596-0889 fax: (619) 596-0888

REVISIONS:

JOB NO. 2012--

SHERWIN WILLIAMS
1290 YORBA LINDA BLVD.
PLACENTIA, CA 92870

DATE: 2/6/12

E3

CERTIFICATE OF COMPLIANCE

(Page 1 of 4)

LTG-1C

Project Name:

BREAD CRUMB OHANA CAFE'

Date:

2/10/12

Project Address:

19079 BEACH BLVD.
HUNTINGTON BEACH, CA

Climate Zone:

-

Building CFA :

2,540

Unconditioned Floor Area :

General Information

Building Type:

☒ Nonresidential

☐ High-Rise Residential

☐ Hotel/Motel

☐ Schools

☐ Releasable Public Schools

☐ Conditioned Spaces

☐ Unconditioned Spaces

Phase of Construction:

☒ New Construction

☐ Addition

☐ Alteration

Method of Compliance:

☐ Complete Building

☒ Area Category

☐ Tailored

Documentation Author's Declaration Statement

• 1 certify that this Certificate of Compliance documentation is accurate and complete.

Name:

RYAN WATKINS

Signature:

Company:

STUDIO C ARCHITECTS

Date :

2/10/12

Address:

6125 CORNERSTONE CT. E. #200

If applicable:

CEA #
CEPE #

City/State/Zip:

SAN DIEGO, CA 92121

Phone:

858-866-0889

Principal Lighting Designer's Declaration Statement

• 1 am eligible under Division 3 of the California Business and Professions Code to accept responsibility for the lighting design.

• This Certificate of Compliance identifies the lighting features and performance specifications required for compliance with Title 24, Pages 1 and 6 of the California Code of Regulations.

• The design features represented on this Certificate of Compliance are consistent with the information provided to document this design on the other applicable compliance forms, worksheets, calculations, plans and specifications submitted to the enforcement agency for approval with this building permit application.

Name:

MARK SWENSON

Signature:

Company:

STUDIO C ARCHITECTS

Phone:

858-866-0889

Address:

6125 CORNERSTONE CT. E. #200

License #

C20427

City/State/Zip:

SAN DIEGO, CA 92121

Date:

2/10/12

Lighting Mandatory Measures

Indicate location on building plans of Mandatory Measures Note Block: SHEET E2

LIGHTING COMPLIANCE FORMS & WORKSHEETS (check box if worksheet is included)

For detailed instructions on the use of this and all Energy Efficiency Standards compliance forms, please refer to the Nonresidential Manual published by the California Energy Commission.

☒ LTG-1C Pages 1 through 4

Certificate of Compliance. All Pages required on plans for all submittals.

☐ LTG-2C

Lighting Controls Credit Worksheet

☐ LTG-3C

Indoor Lighting Power Allowance

☐ LTG-4C Pages 1 through 4

Tailored Method Worksheet

☒ LTG-5C Pages 1 and 2

Line Voltage Track Lighting Worksheet

2008 Nonresidential Compliance Forms

August 2009

CERTIFICATE OF COMPLIANCE

(Page 2 of 4)

LTG-1C

Project Name:

BREAD CRUMB OHANA CAFE'

Date:

2/10/12

Installation Certificate, LTG-1-INST (Retain a copy and verify form is completed and signed.)

Field Inspector

☐

Certificate of Acceptance, LTG-2A (Retain a copy and verify form is completed and signed.)

Field Inspector

☐

A separate Lighting Schedule Must Be Filled Out for Conditioned and Unconditioned Spaces Installed Lighting Power listed on this Lighting Schedule is only for: ☒ CONDITIONED SPACE ☐ UNCONDITIONED SPACE

☐ The actual indoor lighting power listed below includes all installed permanent and portable lighting systems in accordance with §146(a)

☐ Only for offices: Up to the first 0.2 watts per square foot of portable lighting shall not be required to be included in the calculation of actual indoor lighting power density in accordance with the Exception to §146(a). All portable lighting in excess of 0.2 watts per square foot is totaled below.

Luminaire Schedule (Type, Lamps, Ballasts)

A

B

C

D

E

F

G

H

Name or Item Tag

Complete Luminaire Description (i.e. 3 lamp fluorescent troffer, F32T8, one dimmable electronic ballast)

Special Features

Watts per Luminaire ¹

CEC Default from NA8

According to §130 (d or e)

Number of Luminaires

Installed Watts (D x F)

Field Inspector ²

Pass

Fail

A

2x4 FLUOR. TROFFER - 3 F32T8 LAMPS

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REGRESSED CAN - 1 CF32W T1

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C

PENDANT - MED. BASE 100W

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D

CORD HUNG SHADE - MED. BASE 100W

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