

HEALTH DEPT NOTES:

1. SEAL ALL ADJACENT PERIMETERS OF CABINET TYPE EQUIPMENT, MAKE MOBILE OR SPACE FROM WALLS AND ADJACENT PERIMETERS. DO NOT SEAL ACCESS PANELS (THEY MUST BE ACCESSIBLE)
3. ELEVATE FLOOR MOUNTED EQUIPMENT AT LEAST SIX (6") INCHES ABOVE THE FLOOR, OR MAKE MOBILE.
2. PLACE COUNTER TOP EQUIPMENT NOT READILY MOVABLE, WEIGHING OVER 80 POUNDS, ON LEGS OR FEET AT LEAST FOUR (4") INCHES HIGH.
4. EXPOSED FOOD OR CLEAN TABLEWARE, WHERE PERMITTED ON OPEN SHELVES, NO CLOSER THAN 18 INCHES ABOVE FINISHED FLOOR.
5. EACH SINK COMPARTMENT IS TO BE INDIVIDUALLY DRAINED AND PROVIDE WITH AN ONE (1") MIN. AIR GAP.
6. SPACE BACKSPLASH A MINIMUM OF THREE (3") INCHES FROM THE WALL, OR SEAL IT TO THE WALL.
7. OVERSHELVES ABOVE COOKING SURFACES ARE NOT PERMITTED, BECAUSE OF THE DISTURBANCE OF AIR CURRENTS UNDER THE VENTILATION HOOD AND THE FORMING OF LIQUID CONDENSATION ON THE UNDERSIDE OF THESE SHELVES.
8. AINT IS NOT PERMITTED ON INTERIOR SURFACES OF VENTILATION HOODS.
9. PROVIDE A MINIMUM OF 20 FOOT CANDLES OF LIGHTING ON ALL FOOD PREPARATION, SERVING, LOCKER ROOMS, TOILET ROOMS, AND FOOD STORAGE AREAS. LIGHTS ARE REQUIRED TO BE SHIELDED, FROM SHATTERING OVER EXPOSED FOOD AND UTENSILS.
10. PROVIDE A 12" (MIN.) OVERHANG ON ALL OPEN SIDES OF CANOPY TYPE VENTILATION HOODS, OR EXTEND HOOD SIDES AND BACK DOWN TO THE COOKING SURFACE.
11. THE WALLS, SUBJECT TO SPLASH IN FOODSERVICE FACILITIES AREAS, SHALL HAVE SMOOTH, EASILY CLEANABLE, GREASE-RESISTANT SURFACES UP TO THE HIGHEST LEVEL REACHED BY ALL NEW EQUIPMENT MUST MEET THE DESIGN STANDARDS OF COMAR 10.15.03 REGULATIONS GOVERNING FOOD SERVICE FACILITIES, ALSO MUST CONFORM TO (NSF) NATIONAL SANITATION FOUNDATION STANDARDS.
13. ALL JOINTS, ANNULAR SPACES, OR OPENINGS INTO HOLLOW OR IN-ACCESSIBLE AREAS, ARE TO BE CLOSED TO 1/32" INCH OR LESS FOR FOOD SERVICE AREAS.
14. THE WALLS, SUBJECT TO SPLASH IN FOODSERVICE FACILITIES AREAS, SHALL HAVE SMOOTH, EASILY CLEANABLE, GREASE-RESISTANT SURFACES UP TO THE HIGHEST LEVEL REACHED BY SPLASH OR SPRAY.
15. LOCATE BULK TRASH STORAGE CONTAINERS ON A DURABLE GREASE-RESISTANT SURFACES, SUCH AS A CONCRETE SLAB. CONTAINERS MUST BE LEAK-PROOF, IN-ACCESSIBLE TO VERMIN, AND HAVE TIGHT-FITTING LIDS.
16. ALL HOSE BIBBS ARE REQUIRED TO HAVE PROPER BACKFLOW PREVENTORS, WHERE HOSES ARE ATTACHED AND LEFT UNATTENDED.
17. OVERHEAD PLUMBING ABOVE FOODSERVICE FACILITIES IS TO COMPLY WITH COMAR 10.15.03 SECTION .06 C. (2) E
18. HANDWASHING FACILITIES BASIC REQUIREMENTS:
 - A. EACH LAVATORY SHALL BE PROVIDED WITH HOT AND COLD WATER OR TEMPERED RUNNING WATER. A MIXING VALVE OR COMBINATION FAUCET IS REQUIRED.
 - B. PROVIDE SOAP AND HAND DRYING DEVICES, IF PAPER TOWELS ARE USED, AN APPROVED AND CONVENIENTLY LOCATED TRASH RECEPTACLE MUST BE PROVIDEDD
 - C. ALL ANNULAR SPACES ARE TO BE CLOSED AND IF ESCUTCHEON PLATES ARE USED THEY MUST BE SECURED.
 - D. FOR 170 DEGREE F. SANITIZING WATER IN A MANUAL OPERATION A THERMOMETER ACCURATE TO 2 DEGREE FAHRENHEIT MUST BE CONVEIENT TO THE SINK TO PERMIT FREQUENT CHECKS OF THE WATER TEMERATURE
 - E. FOR 170 DEGREE F. SANITIZING WATER IN A MANUAL OPERATION, A THERMOMETER ACCURATE TO 2 DEGREE FAHRENHEIT MUST BE CONVEIENT TO THE SINK TO PERMIT FREQUENT CHECKS OF THE WATER TEMPERATURE.

EQUIPMENT SCHEDULE					
ITEM	QTY	DESCRIPTION	MANUFACTURE	MODEL	REMARKS
100	3	SOAP DISPENSER	PROVON	530153	HANDS FREE DISPENSER
101	3	PAPER TOWEL DISPENSER	SCA TISSUE	53397	
102	3	HAND SINK			
103	1	REACH IN REFRIGERATOR	FAGOR	QR1	ON CASTERS
104	1	BAGEL OVEN	EXCALIBUR	EWL1	SINGLE ROTARY RACK OVEN 24 PAN
105	1	WORK TABLE	EAGLE	UT248SB	ADD CASTERS EXISTING.
106	1	SS WALL SHELF	JOHN BOOS	EW5B-1248	
107	1	WALK IN COOLER FREEZER	NORLAKE	CUSTOM	EXISTING VERIFY SIZE AND UTILITIES
107.1		CONDENSER	NORLAKE	CUSTOM	G.C. TO LOCATE UNIT EXISTING
108	1	BAGEL MIXER	EXCALIBUR	XL750	
109	1	BAGEL FORMER DIVIDER	EXCALIBUR	EXT-306SD	
110	1	BAKERS TABLE	JOHN BOOS	D8B13	MAPLE TOP BAKERS TABLE
110.4		INGREDIENT BIN	CONTINENTAL	9321	ON CASTERS
111	1	SS WALL SHELF	JOHN BOOS	BHS1260PR	WITH POT RACK
112	1	3 COMPARTMENT SINK	JOHN BOOS	3B16294-2D18	WITH FAUCET BKF-8SMJ4
113	1	MOP RACK HOLDER	JOHN BOOS	BK-UT1-5	
114	1	CHEMICAL SHELF	JOHN BOOS	BHS-124	
115	1	MOP SINK	JOHN BOOS	EMS-2016-12	W/ PBR-SS-6 SERVICE FAUCET
116	LOT	WIRE EPOXY SHELVING	ISS	CUSTOM	
117	6	MOBILE PAN RACKS	JOHN BOOS	ABPR-1820-5 KN	FRONT LOAD
118		SPARE			
119		SPARE			
120		SPARE			
121		SPARE			
122		SPARE			
123		SPARE			
124		SPARE			
200	1	ONE DOOR REFRIGERATOR	FAGOR	QR1	ON CASTERS
202	1	SANDWICH UNIT	TRUE	TS8U-48-12	EXISTING BY OWNER
203	1	GRIDDLE AND STAND	AMERICAN RANGE	ARMG-36	INCLUDE SS STAND AND CASTERS
204	1	UPDRAFT HOOD SYSTEM	CUSTOM	CUSTOM	
204.1		EXHAUST FAN	CUSTOM	CUSTOM	G.C. TO LOCATE REMOTE FAN
205	1	PHONE FAX	BY OWNER		
206	1	CONVEYOR TOASTER	HATCO	TRH-60	
207		SPARE			
208	1	MICROWAVE	SHARP	R31-LCF	
209	LOT	MILLWORK COUNTERS	CUSTOM	CUSTOM	TO ACCOMADATE HAND SINK 102 UNDER COUNTER
210	1	NON REFR. BAKERY CASE	FEDERAL	SGD742	42" HIGH
211		CASH REGISTER	BY OWNER		
212	1	AIR POT BREWER	BUNN	CWPT-APS	WITH HOT WATER
213	1	SODA DISP/ICE MAKER	BY VENDOR	CUSTOM	VERIFY MODEL AND ROUGH INS.
214	1	MERCHANDISER	TRUE	GDM-23	EXISTING BY OWNER
215	1	MERCHANDISER	TRUE	GDM45P	EXISTING BY OWNER
216	LOT	CHAIR	CUSTOM		
217	LOT	TABLE AND BASE	CUSTOM		
218	12	AIR POTS	BUNN	1304.0001	2.5 LITER
219		SPARE			
220		SPARE			
221		SPARE			
222		SPARE			
223		SPARE			
224		SPARE			

ELECTRICAL ROUGH-INS							
ITEM	VOLT	PHASE	AMP	KW	HP	ELEV.	REMARKS
120							
101							
102							
103	20	1	5.6			18"	NEMA 5-15P
104	208	3	15			48"	PLUS NNEUTRAL
105	208						
106							
107							VERIFY ROUGH IN FROM EXISTING UNIT
107.1							VERIFY ROUGH FROM EXISTING UNIT
108	208	3	30				FROM ABOVE G.C. TO VERIFY
109	208	3	15				FROM ABOVE G.C. TO VERIFY
109							
110							
111							
112	12	18	1/2	18"	1-1/2"	24"	FS
113							
114							
115	12	30"	1/2"	30"			SEE CUT SHEET FOR PLUMB INSTALL
116							
117							
118							
119							
120							
121							
122							
123							
118	20	1	5.6			18"	
200	20	1	15				CORD AND PLUG NEMAS-15R
202	20	1	15				
203							
204	20	1	15			110"	FOR LIGHTS
204.1							
205	120	1	15				
206	208	1	18.5			48"	
207							
208	20	1	14	1.6		48"	CORD AND PLUG NEMA 15-R
209							
210	20	1	15				FIELD WIRE IN COUNTER
211	20	1	15				FIELD WIRE IN COUNTER
212	20	1	11.4			48"	
213	20					48"	VERIFY ELECTRICAL BY VENDOR
214	20	1	7.2			18"	CORD AND PLUG NEMA 5-15P
215	20	1	12.6			18"	CORD AND PLUG NEMA 14-20P
216							
217							
218							
219							
220							
221							
222							
223							
224							

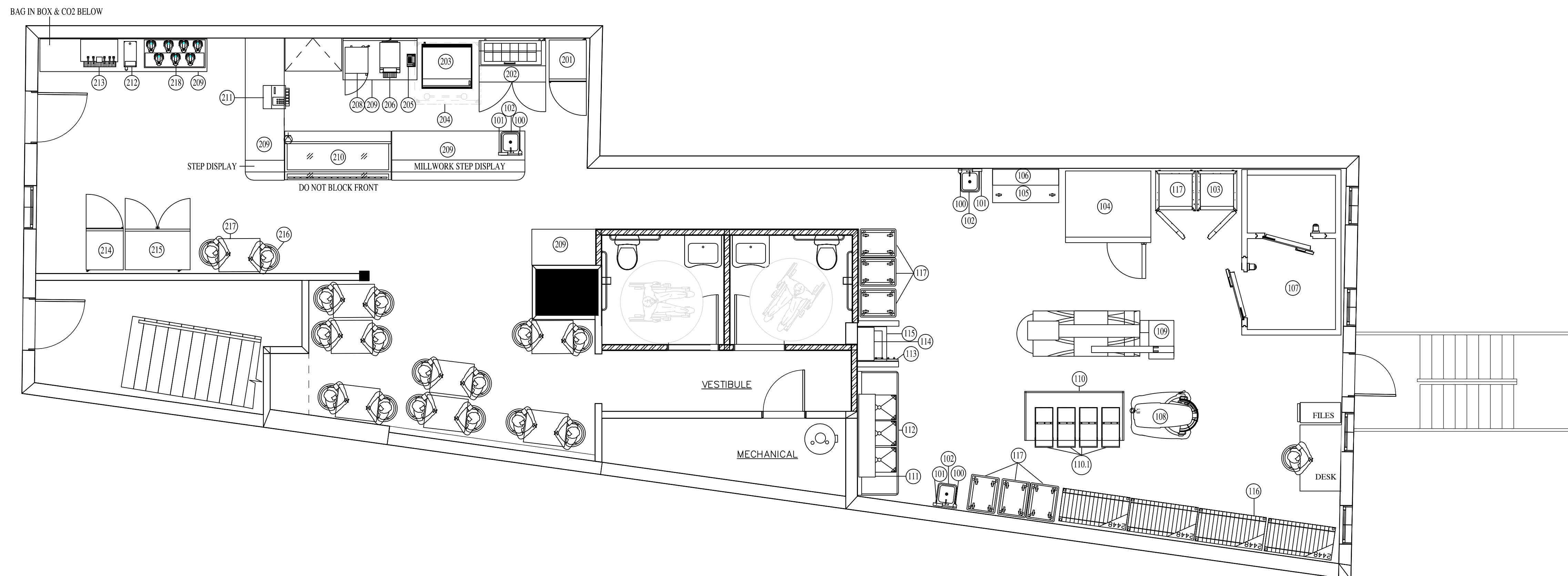
PLUMBING ROUGH-INS													
ITEM	CW	AFF	HW	AFF	DRAIN	AFF	TYPE	STEAM	AFF	GAS	AFF	BTUS	REMARKS
120													
101													
102	12"	18"	1/2"	18"	1-1/2"	24"	D						
103													
104													
105													
106													
107													
107.1													
108													
109													
109													
110													
111													
112	12"	18	1/2	18"	1-1/2"	24"	FS						
113													
114													
115	12"	30"	1/2"	30"			D						SEE CUT SHEET FOR PLUMB INSTALL
116													
117													
118													
119													
120													
121													
122													
123													
118													
200													
202													
203													
204													
204.1													
205													
206													
207													
208													
209													
210													
211													
212	38	48"											
213	38	48"			1-1/2"		FS						VERIFY PLUMBING BY VENDOR
214													
215													
216													
217													
218													
219													
220													
221													
222													
223													
224													

The design, drawings and/or specifications submitted herewith (the design) shall remain the sole property of REGESTER EQUIPMENT COMPANY. REGESTER EQUIPMENT COMPANY or other use of the design without REGESTER EQUIPMENT COMPANY's prior written consent is prohibited. The design is accurate in all material respects. THIS SHALL CONSTITUTE A COMPLETE AND EXHAUSTIVE WARRANTY OF WORKMANSHIP, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. In particular, REGESTER EQUIPMENT COMPANY makes no warranty, as to the subjective aspects of the design, the use of which is the customer's decision. REGESTER EQUIPMENT COMPANY is not responsible or liable in any way for any damage or injury to persons or property, or for any delay in construction, or for any other loss or damage, which may result from the use of the design, or for any other reason. REGESTER EQUIPMENT COMPANY shall not be held liable for any damage or injury to persons or property, or for any delay in construction, or for any other loss or damage, which may result from the use of the design, or for any other reason. REGESTER EQUIPMENT COMPANY shall not be held liable for any damage or injury to persons or property, or for any delay in construction, or for any other loss or damage, which may result from the use of the design, or for any other reason.

ARCHITECT NOTES:

1. DEDICATED ELECTRIC AND COMMUNICATION J-BOX'S FOR P.O.S SYSTEM TO BE SPECIFIED AND LOCATED BY ARCHITECT AS WELL AS ANY ADDITIONAL CONVENIENCE OUTLETS.

WEST STREET



FAT CAT BAGELS
REGESTER EQUIPMENT COMPANY INC
Emmitsburg, Maryland
Phone: 301-447-9990

Sheet Number: FAT-001
Project Number: 1/4" = 1"
Scale: 1/4" = 1"
Drawn: [Signature]
Date: FEB-26-2002

Equipment Layout Plan View
Document Release