

SUMMARY OF REQUIRED PLAN ELEMENTS

1) General Plan Specifications:

Draw all plans to scale - min 1/4" = 1' using non-erasable ink or print (no pencil);

The plan set cover page must include:

- The facility name and address;
- The name and telephone number of owner, contractor and/or contact person;
- The square footage of food preparation area;
- The customer seating capacity of the facility;
- The source of potable water (individual well or community water system);
- The method of waste disposal (on-site sewage disposal or municipal sewer district).

2) Site Plan:

Must include: the building perimeter and parking area; exterior trash bin storage location; on-site septic system(s) and/or water supply well(s) as applicable; grease interceptor (if applicable).

3) Facility Floor Plan:

The floor plan must include:

- a) Kitchen / food preparation area(s);
- b) Storage areas: food, dry goods, and equipment storage area(s);
- c) Serving area: waitress station, salad bar, soda dispensing;
- d) Employee and customer restrooms;
- e) Dressing/change area(s) for employees;
- f) Customer seating areas;
- g) Offices (if applicable);
- h) Interior garbage/trash storage areas (if applicable);
- i) Locations of all interior and exterior doors and windows

Note: Spaces such as change rooms, restrooms, and offices can not be used for the storage or preparation of food, food equipment, or utensils.

4) Equipment layout, elevations and details:

Provide a complete equipment layout, including 3-compartment sink(s), food preparation sink(s), hand sink(s), janitorial sink, floor sinks, food preparation table(s), cook line and hood(s), walk-in refrigeration, reach-in refrigeration, etc.

Provide manufacturer specification sheets (cut sheets) for all proposed equipment. Identify on each cut sheet the specific model and options proposed.

5) Plumbing and Electrical Plans:

Provide a complete plumbing layout showing: water source, water lines, water heater(s), sewer connection, waste drains, floor sinks, funnel drains, vents, cleanouts, indirect drain connections, and back flow prevention devices, etc.

Provide a complete electrical layout including the location of electrical and phone panels and transformers. This is required to demonstrate that there are sufficient electrical outlets for proposed equipment (avoid extension cord wiring), and that areas designated as "storage" are not used as office space.

6) Exhaust Ventilation and Air Conditioning Plan:

Mechanical exhaust ventilation is required at or above all cooking equipment and shall comply with the California Mechanical Code, "Part II - Commercial Hoods and Kitchen Ventilation" (commencing with Section 507.0).

Provide a complete exhaust ventilation layout plan and information describing the hood types, hood locations, wall covering, and make-up air for each hood. Provide elevation drawings showing the wall and coving at the back of the hood area and the interface of the hood with the room ceiling.

Indicate the type of comfort heating and cooling in the building, e.g., "refrigerated air conditioning", "evaporative cooling", etc.

7) Interior Finish Schedule:

Provide a finish schedule for all walls, ceilings, and floors. The finish schedule must describe the type of materials, surface finish, and coved base at the floor/wall junctures.

Samples of proposed materials may be required for review before plan approval.

LOCATION	FLOORS	COVED BASE	WALLS	CEILINGS
-Kitchen & Deli Preparation -Buffet & Bar Service -Waitress Stations -Dishwashing & - Janitorial -Indoor Garbage Storage	Commercial sheet vinyl, sealed concrete, or quarry tile	-Four (4) inch continuous self-cove up wall or up to toe kick of counter or equipment that sets flush on the floor **** -Four (4) inch sanitary tile base for sealed concrete floors	Painted gypsum board smooth, semi-gloss or gloss enamel w/FRP* board behind all sinks (min from the top of the coved base to at least twelve (12) inches above the backsplash)	-T-Bar w/acoustic ceiling tile, smooth, light in color*, non-absorbent, and washable. Sample to be submitted for approval prior to installation, or -Painted gypsum board smooth, light color* semi-gloss or gloss enamel
-Employee Restrooms -Employee Change Room	Commercial sheet vinyl, sealed concrete, or quarry tile	-Four (4) inch continuous self-cove up wall -Four (4) inch sanitary tile base for sealed concrete floors	Painted gypsum board smooth, light color semi-gloss or gloss enamel w/4' min. ceramic tile or FRP board wainscoting	Painted gypsum board smooth, light color semi-gloss or gloss enamel
Dry Storage & Liquor Storage ***	VCT **	4" vinyl top set coving **	Painted gypsum board smooth, light color semi-gloss or gloss enamel	Painted gypsum board smooth, light color semi-gloss or gloss enamel
Walk-in Refrigerator / Freezer	Sealed concrete	4" continuous self-cove (aluminum or stainless steel)	Manufactured pre-fabricated wall panel	Manufactured pre-fabricated ceiling panel
<p>* FRP (fiber reinforced panels) / VCT (vinyl cut tile) ** If no plumbing fixtures in room *** A room where food is stored only in unopened bottles, cans, cartons, sacks, or other original shipping containers. **** If unable to cove up to the equipment, install a min 4" high curbing with 3/8" min radius coved base to elevate equipment.</p>				