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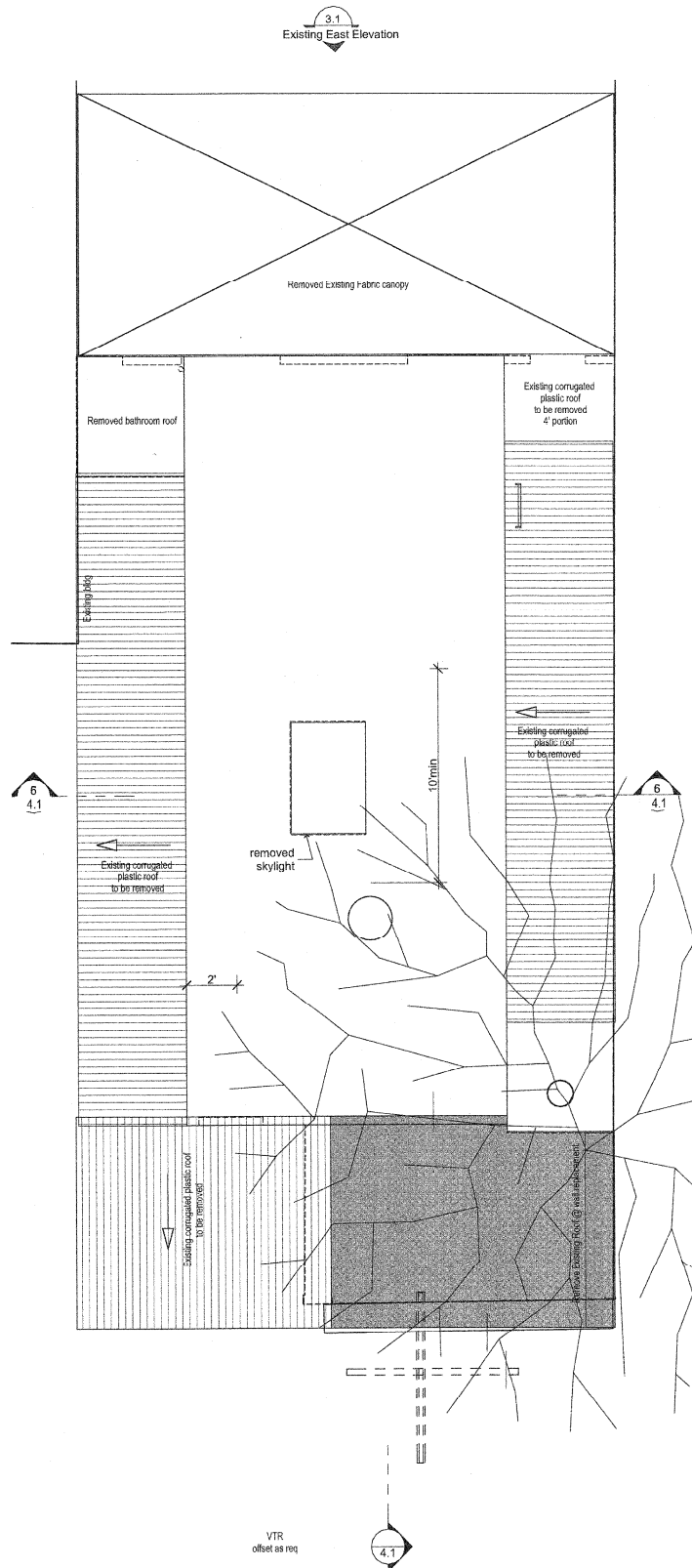
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CONSTRUCTION DOCUMENTS

DATE	DESCRIPTION
November 2016	As-Built Drawings
12/29/16	ARB and SCHEMATIC DESIGN
1/28/17	Construction Drawings
1/30/2017	REVISED ARB
2/20/2017	BIDDING
3/30/17	PLAN CHECK
7/13/17	PLAN CHECK REVISIONS #1
8/22/17	PLAN CHECK REVISIONS #2

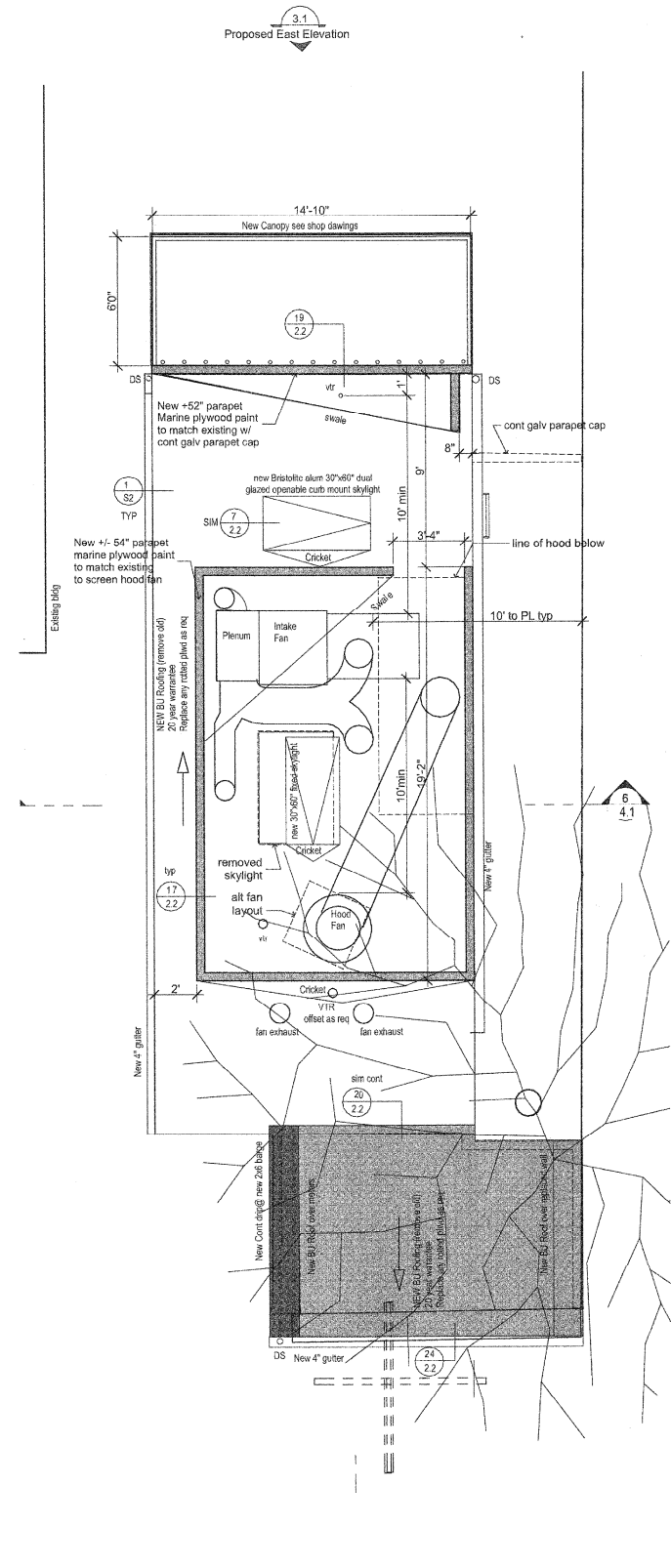
NOTE
1. Demolition Plan is consistent with SMMC 9.25.030 A.1.
Existing perimeter 138.46', Walls removed 43.33', Ratio 43.33/138.46 = 31.3% OK less than 50%
2. Demolition Plan is consistent with SMMC 9.25.030 A.2. For a post supported commercial building
Existing posts 15 (10 6x6 posts + 5 4x4 posts). Removed posts 4 4x4 posts, Ratio 4 posts/15 posts = 26.6% OK less than 50%
3. Demolition Plan is consistent with SMMC 9.25.030 A.3. Building is not over 40 years old and on The Historic Resources Inventory
4. Demolition Plan is consistent with SMMC 9.25.030 C. Less than 40% removal is being considered see #1 & 2 above.

5. DO NOT REMOVE MORE THAN 75% OF THE EXISTING WALL DRYWALL



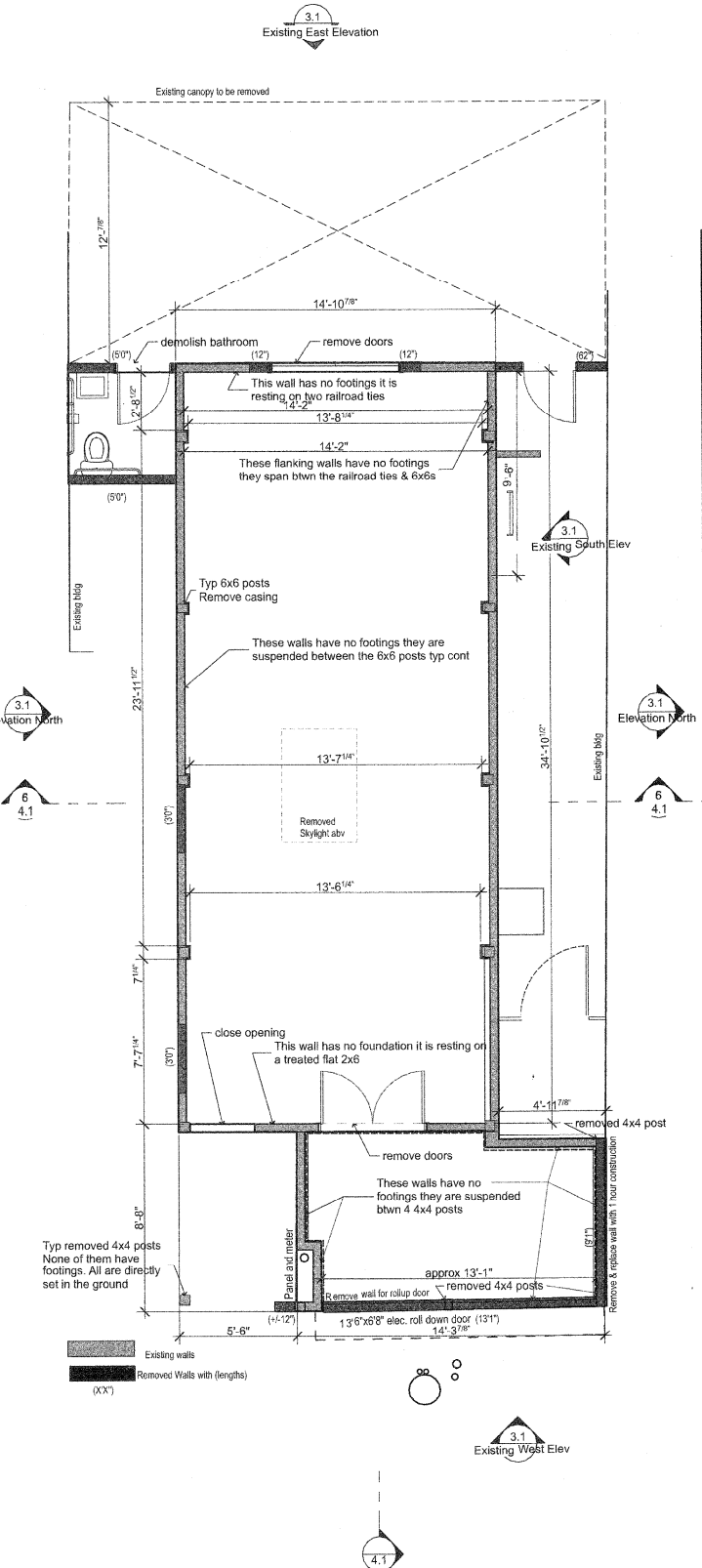
EXISTING Roof Plan

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



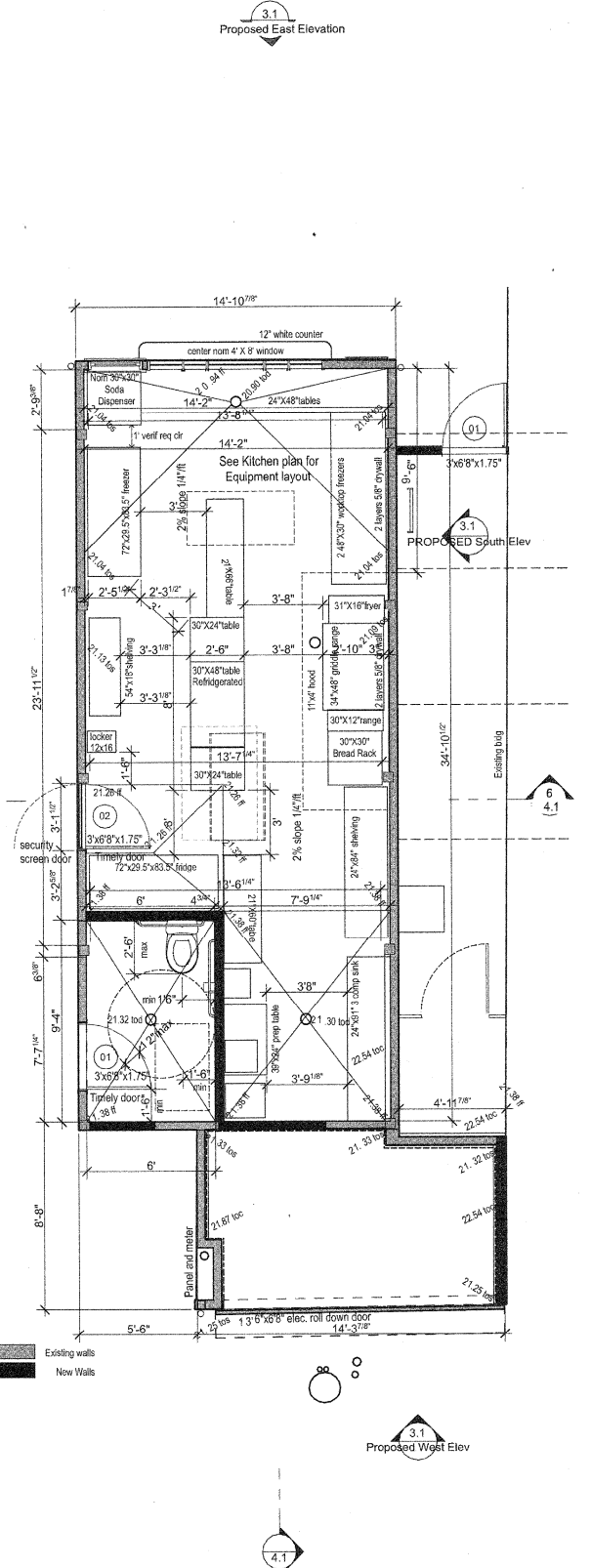
PROPOSED Roof Plan

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



EXISTING First Floor Plan

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



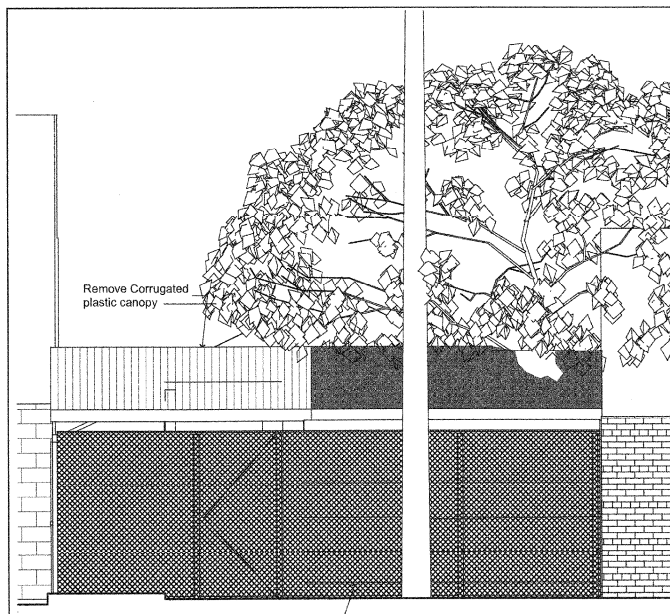
PROPOSED First Floor Plan

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

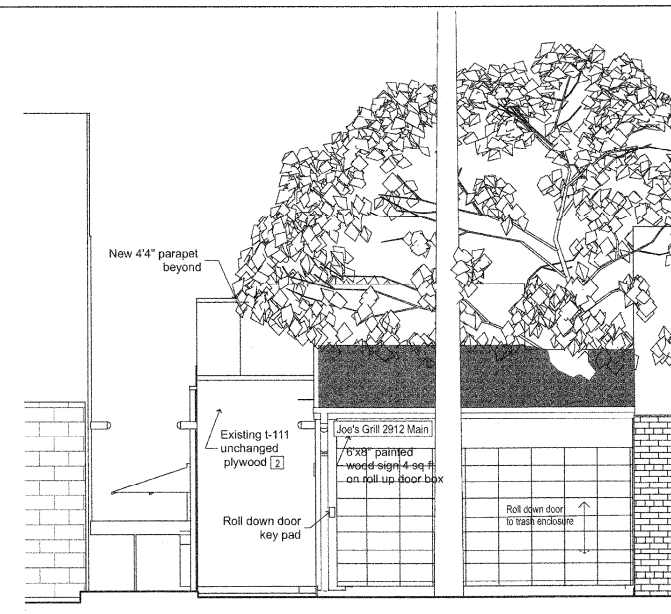


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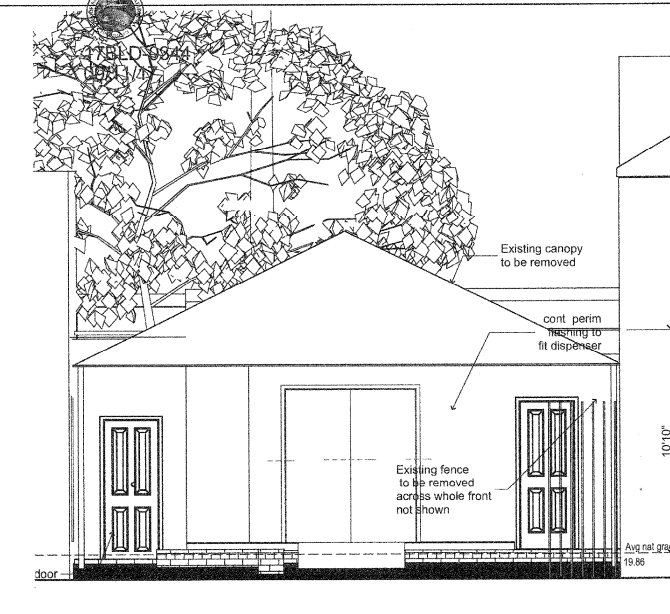
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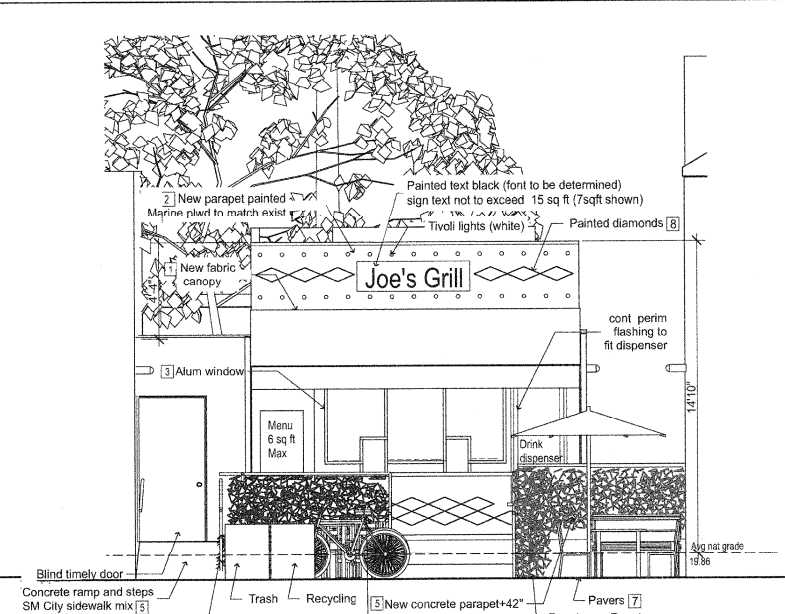
Existing West Elev
SCALE: 1/4" = 1'-0"



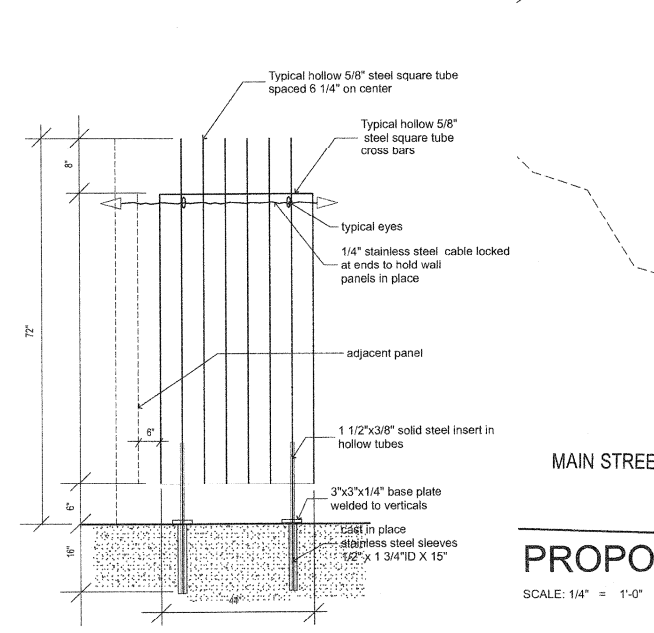
Proposed West Elev
SCALE: 1/4" = 1'-0"



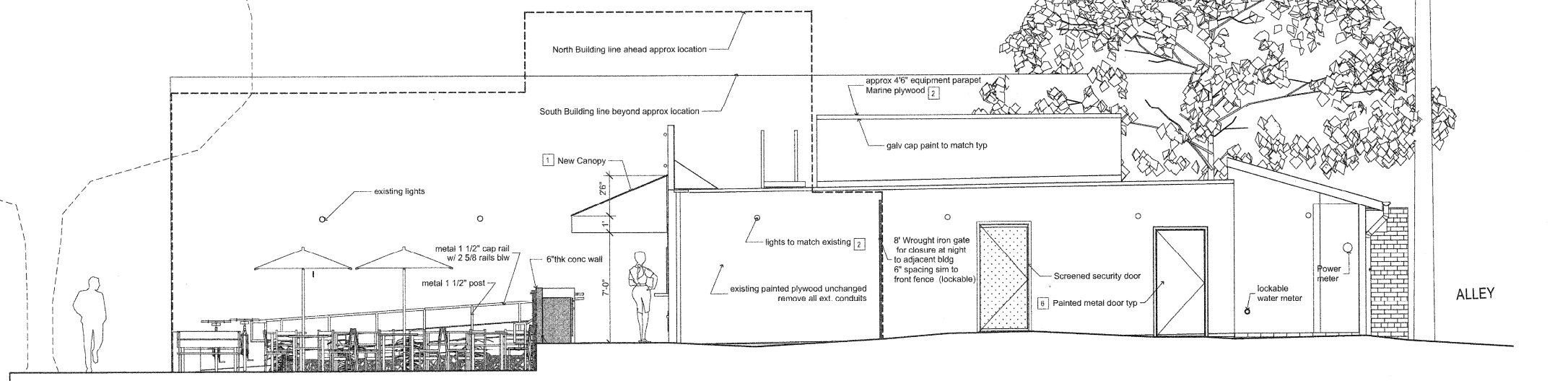
Existing East Elevation
SCALE: 1/4" = 1'-0"



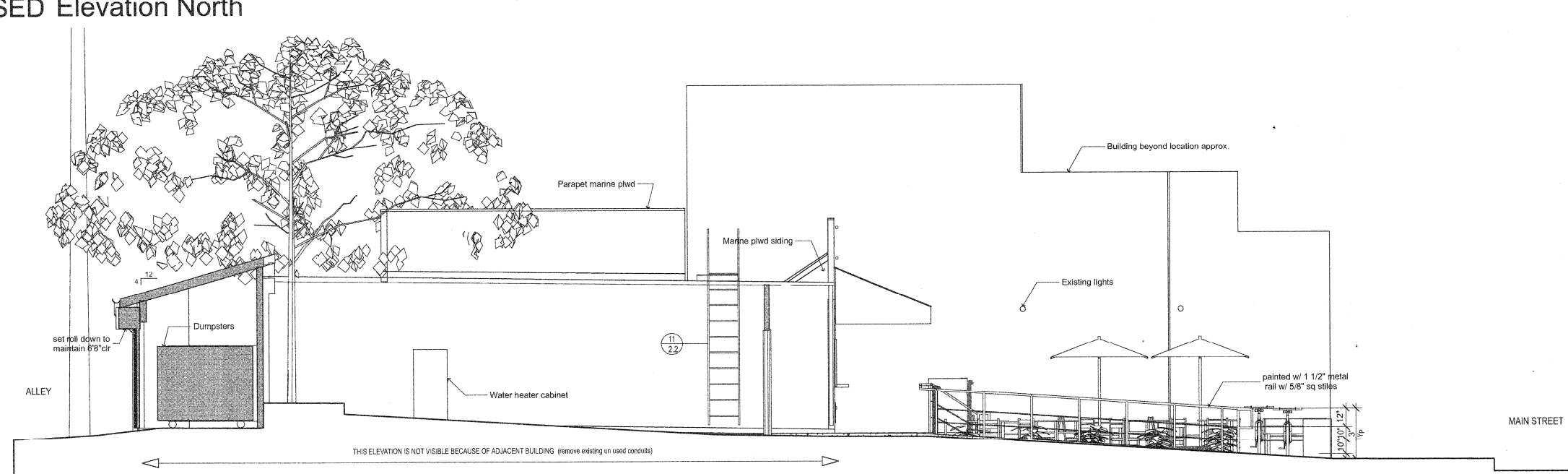
Proposed East Elevation
SCALE: 1/4" = 1'-0"



REMOVABLE FRONT FENCE
Night time security is provided by 6 drop in 6'x4" panels painted. They slide into sleeves flush to the side walk and are lifted out vertically. A horizontal locked cable holds the entire assembly in place.



PROPOSED Elevation North
SCALE: 1/4" = 1'-0"



PROPOSED South Elev
SCALE: 1/4" = 1'-0"

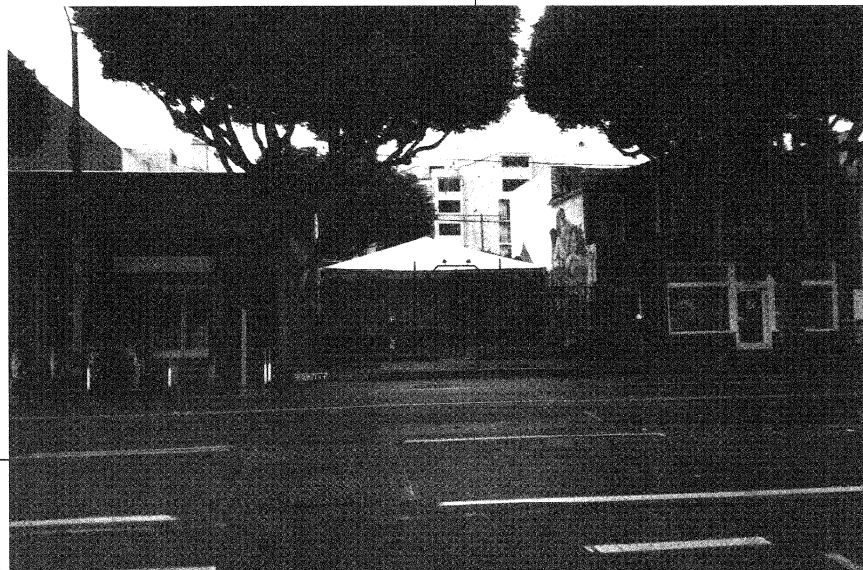
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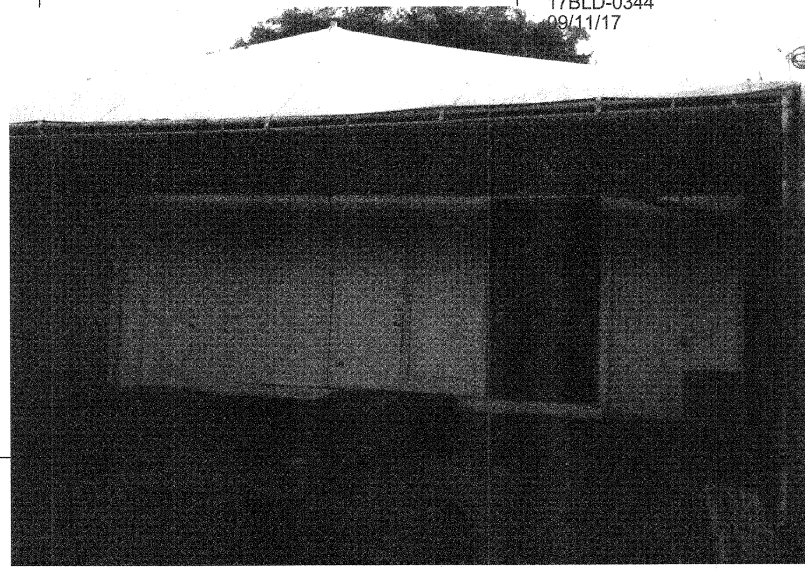
Exterior Elevations

SEE SHEET 3.2 FOR ENLARGED FRONT AND REAR ELEVATIONS

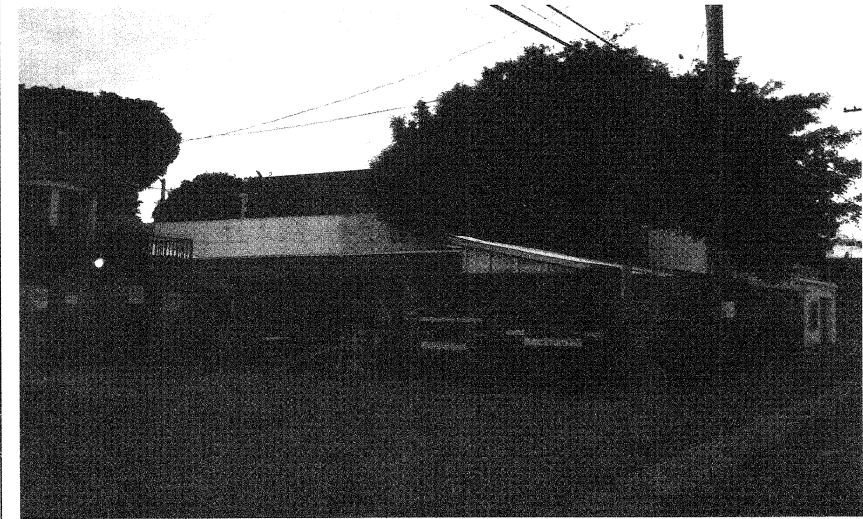
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Streetscape Looking West at subject property



Existing Front Patio



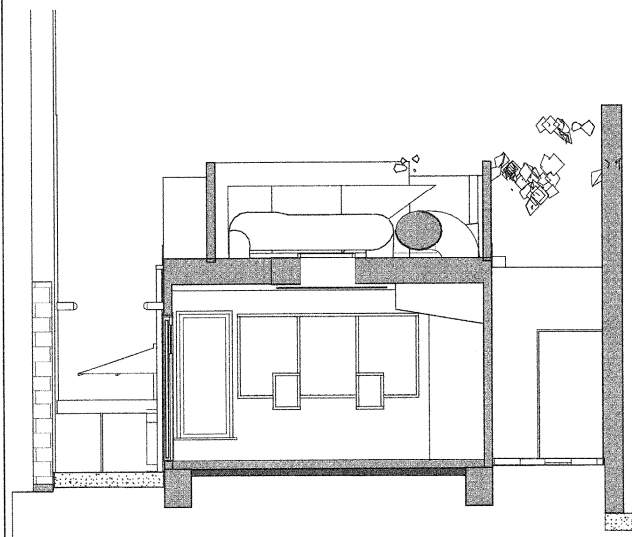
Rear Streetscape Looking South at subject property



Rear of Subject Property Looking East at Alley

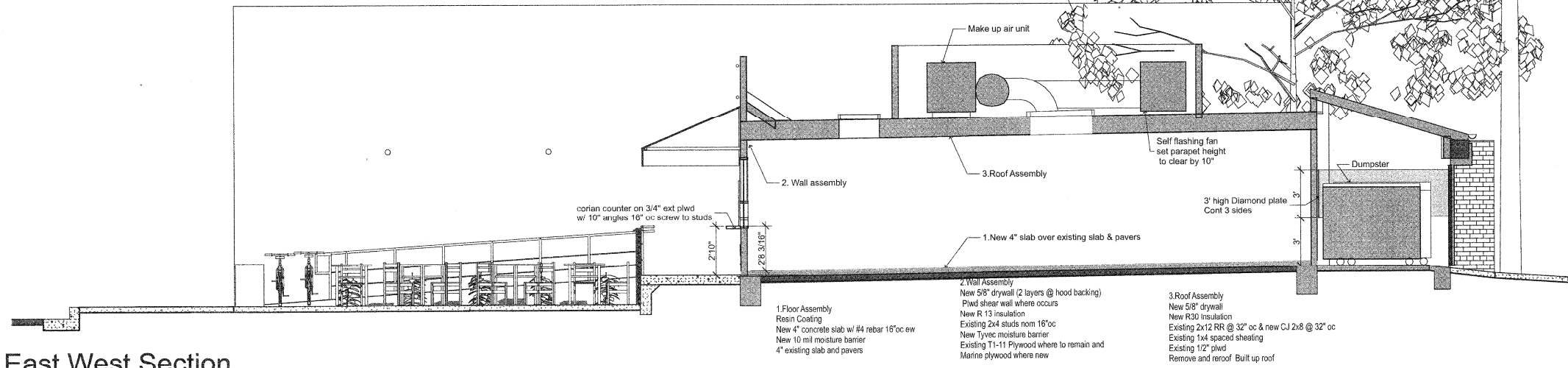


Existing Mural on Side of Front Patio



North South Section

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



East West Section

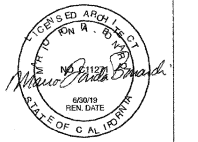
SCALE: 1/4" = 1'-0"

17BLD-0344
09/11/17

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Joe's Grill
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Santa Monica, CA
90405



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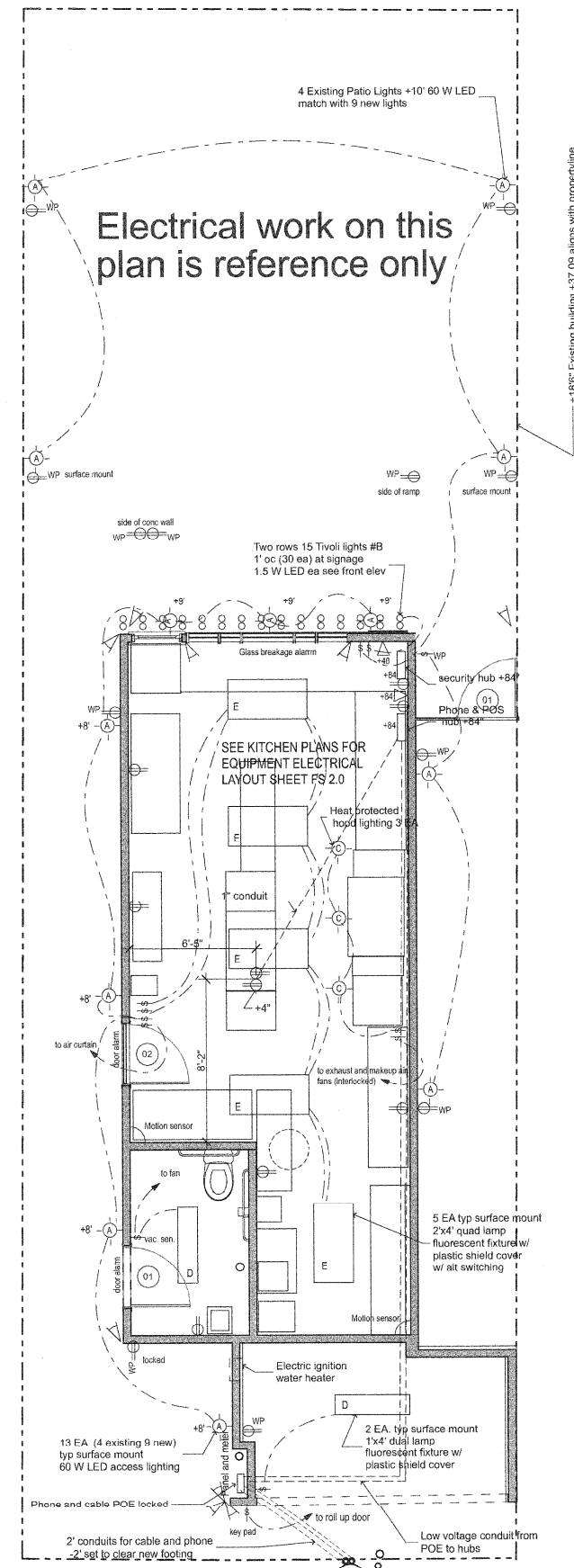
CONSTRUCTION DOCUMENTS	CHANGES REVISIONS #1	CHANGES REVISIONS #2
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Building Sections and Local Context

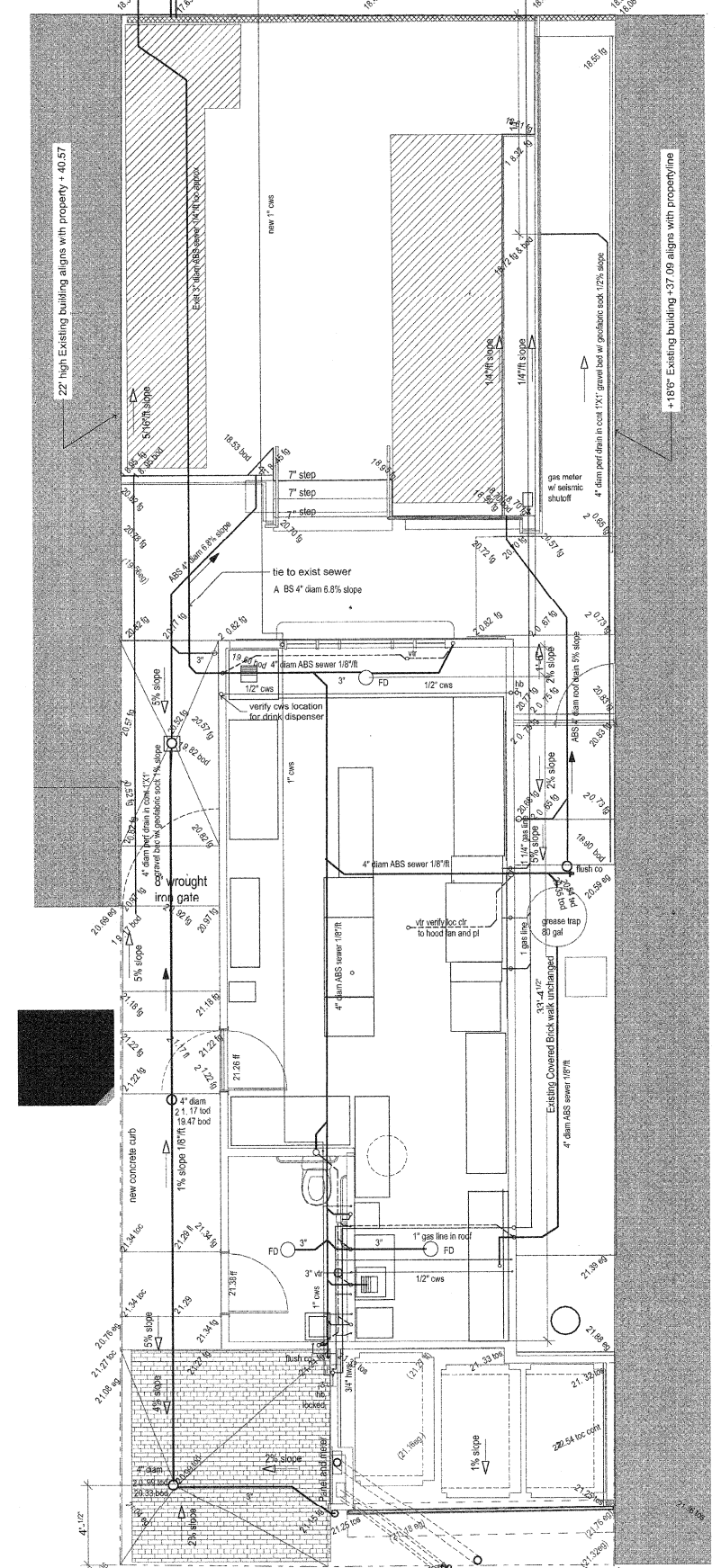
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8/22/17



09/11/17
17BLD-0344



ELECTRICAL PLAN



PLUMBING PLAN

Electrical Notes

1. Coordinate with kitchen plumbing and mechanical plans
2. Coordinate with Frontier and cable utility provider for phone and cable spotting.
3. Provide hard wired interconnected smoke alarm with battery backup per code to security hub.
4. Receptacles and electrical elements shown on the electrical plan are in addition to those shown on the kitchen electrical plan
5. Provide 99 fc illumination in the kitchen area
6. No exposed wiring or plumbing to be exposed on the ceiling
7. All receptacles to be GFI and tamper resistant
8. Remove all existing abandoned wiring and fixtures
9. Reposition all active exterior conduits of the existing building to the interior. Remove inactive exterior conduit from neighbor's building. Rewire junction of exterior lights in patio for continuity after regrading.

Mechanical Notes

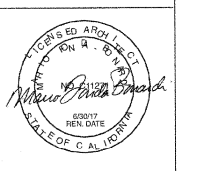
1. Coordinate with kitchen plumbing and electrical plans.
2. Coordinate with Owner for appliance installation, location, and size.
3. See specifications.
4. All restaurant equipment to be NSF approved
5. All new mechanical systems shall provide an air filtration media for outside and return air that provides a minimum Efficiency Rating Value (MERV) of 8 per Cal Green Building Code
6. All work to comply with 2016 CMC & local amendments

Plumbing Notes

1. Coordinate with kitchen mechanical and electrical plans.
2. Coordinate w/ So Cal gas for vault hookup.
3. Insulate all hot water lines full length.
4. Exterior and bearing partition wood studs may not be notched more than 25% of their width or bored greater than 40% of their width.
5. See sheet 2.2 for joist boring limitations. No Beams to be bored without written permission by architect or engineer.
6. All work to comply with 2016 CPC and local amendments
7. All plumbing fixtures and mechanical equipment to have shut off valves (not shown on plans)
8. All clean outs to be flush mounted.

Electrical Legend

⊙	Canessa
⊙	Switch Dimmer
⊙	Switch 3-Way, Dimmer
⊙	Switch 4-Way, Dimmer
⊙	Switch Occupancy Sensor
⊙	Switch Timer
⊙	Telephone
⊙	Fluorescent



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	CONSTRUCTION DOCUMENTS

Plans

Pipersky.0 CD.pln
3/14/17



09/11/17
17BLD-0344

- Burgers:**
- 1. Choose a number of 2 oz. burger patties:
 - Single Double Triple
 - Choose Toppings
 - These Lettuce Tomato Onion Avocado Bacon Chili Thousand Island Dressing Mayo Mustard Catsup Pickle
- Hot Dogs:**
- Choose toppings:
 - Chili Cheese Onions Relish Mustard
- Fries:**
- Large Small
- Shakes:**
- Vanilla Strawberry Chocolate
- Soft Drinks:**
- Large Small

MENU

PRINCIPALS

ARCHITECT

OWNER
JOE'S BURGERS
JOE PIPERSKY
2906 MAIN STREET
SANTA MONICA, CA 90405

KITCHEN DESIGNER AND CONSULTANT
MYERS RESTAURANT SUPPLY, INC.
ROBERT READ
1599 CLEVELAND AVE.
SANTA ROSA, CA 95401
310-857-8295

SHEET SCHEDULE

FS-0.0 COVER SHEET/NOTES
FS-0.1 DETAILS
FS-1.0 FLOOR PLAN
FS-2.0 EQUIPMENT P AND E ROUGH IN AND REFLECTED CEILING PLAN
FS-3.0 EXHAUST HOOD PLAN
FS-4.0 ELEVATIONS

SCOPE OF WORK

REMODEL OF EXISTING BUILDING INTO A QUICK SERVICE TAKE OUT FOOD FACILITY WITH NEW EQUIPMENT AND BUILDING FINISHES.

FOR REFERENCE ONLY SEE MEP SHEETS

HEALTH DEPARTMENT NOTES:

- OWNER/OPERATOR IS REQUIRED TO TAKE OUT A SEPARATE HEALTH DEPARTMENT PERMIT
- ALL FOOD SERVICE AND RELATED PRODUCTS SHALL BE NATIONAL SANITARY FOUNDATION (NSF) OR (UL) APPROVED FOR FOOD SERVICE.
- CONSTRUCTION JOISTS, GIRDERS AND CREVICES IN THE BUILDING OR CABINETS MUST BE FILLED WITH AN APPROVED SEALANT/CAULK.
- WINDOWS THAT OPEN MUST HAVE A MIN. OF #16 MESH SCREEN.
- DOORS TO THE OUTSIDE AND REST ROOMS MUST HAVE AUTOMATIC DOOR CLOSURE OR BE FITTED WITH AN AIR CURTAIN, AND MUST NOT HAVE MORE THAN 1/4" MAX. FROM BOTTOM OF DOOR TO FINISHED EXTERIOR FLOOR. EXTERIOR PASS-THRU WINDOWS MUST BE SCREENED OR AIR CURTAINED.
- CONDUIT FOR ELECTRICAL, PLUMBING, REFRIGERATION, SODA OR ANY OTHER SERVICE MUST BE CONCEALED IN WALLS, FLOORS, CEILING, OR 1-1/2" OFF WALL WITHIN HEALTH DEPARTMENT APPROVED CHASE RUNS WITH END RUN SEALED TIGHTLY.
- TRASH/GARBAGE AREAS RECEIVING FOOD WASTE OR FOOD CONTAINERS MUST HAVE AN APPROVED TRASH DUMPSTER.
- VERMIN PROOFING WILL INCLUDE BUT NOT LIMITED TO INSECTS AND RODENTS. THIS FACILITY IS TO BE CONSTRUCTED, MAINTAINED AND OPERATED AS TO PREVENT VERMIN. ADDITIONAL PREVENTION DEVICES SHALL BE PROVIDED AS REQUIRED BY LOCAL AGENCIES.
- FLOOR SINKS AND FLOOR DRAINS WILL BE INSTALLED FOR EASY CLEANING ACCESS AND INSPECTION.
- AT LEAST 50-FOOT CANDLES AT A SURFACE WHERE A FOOD EMPLOYEE IS WORKING WITH FOOD OR WORKING WITH UTENSILS OR EQUIPMENT SUCH AS KNIVES, SLICERS, GRINDERS, OR SAWS WHERE EMPLOYEE SAFETY IS A FACTOR AND IN OTHER AREAS AND ROOMS DURING PERIODS OF CLEANING AT LEAST 20-FOOT CANDLES AT A DISTANCE OF 30" ABOVE THE FLOOR IN AREAS USED FOR HAND WASHING, WAREWASHING, AND EQUIPMENT AND UTENSIL STORAGE, AND IN TOILET ROOMS. MINIMUM OF 10-FOOT CANDLES IN WALK-IN COOLERS/FREEZERS & DRY STORAGE AREAS.
- CUSTOM STAINLESS STEEL WORK SHALL MEET NSF STANDARDS.
- POT SINKS AND DRAIN BOARDS MUST BE LARGE ENOUGH TO HOLD THE LARGEST POT/UTENSIL TO BE WASHED. DRAIN BOARDS ARE TO BE EQUAL IN SIZE TO SINK COMPARTMENTS OR LARGER.
- CUSTOM MILLWORK/CABINETRY SHALL HAVE SMOOTH WASHABLE SURFACES. INTERIOR SHALL BE COVERED ENTIRELY WITH PLASTIC LAMINATE. INTERIORS OF ALL CABINETS SHALL BE WHITE OR LIGHT COLORED INSIDE.
- EQUIPMENT SHALL HAVE 6" LEGS OR CASTERS. IF CURBS ARE PROVIDED FOR EQUIPMENT, THEY MUST BE A MIN. OF 4" IN HEIGHT WITH AN INTEGRAL .50" RADIUS COVE BASE & MUST BE SEALED TO CURB.
- REFRIGERATORS ARE TO HAVE VISIBLE THERMOMETERS, PROPERLY CALIBRATED WITH DANGER ZONES CLEARLY DEFINED.
- MOP SINK TO HAVE HOT & COLD MIXING FAUCET W/ANTI SIPHON DEVICE. CLEANING GOODS STORAGE TO BE ABOVE FAUCET.
- HAND SINK TO HAVE HOT & COLD MIXING FAUCET AND PERMANENTLY MOUNTED TOWEL AND SOAP DISPENSERS.
- FINISHED FOOD PREPARATION AREAS:
FLOORS- COMMERCIAL GRADE VINYL APPROVED TILE, OR POURED EPOXY FLOORING BASE- CONTINUOUS SEALED COVER W/8" RADIUS IN T-GRABW-L-OR WALLS- FLOOR TO CEILING SHEET ROCK W/SMOOTH WATER BASED ENAMEL PAINTED SURFACE W/70% REFLECTION.
WET AREAS TO BE FINISHED TO MINIMUM HEIGHT REQUIREMENT W/APPROVED WATER PROOF, EASILY CLEANABLE MATERIAL.
CEILING- T-BAR SYSTEM W/COMMERCIAL VINYL TILES OR SHEET ROCK. FINISHED W/WASHABLE ENAMEL PAINT.
SAMPLES MUST BE SUBMITTED BY GC/OWNER
- EXHAUST HOODS SHALL BE FLASHED TO THE WALLS AND CEILING, UNLESS NOTED OTHERWISE. ALL JOINTS AND SEAMS SHALL BE LIQUID TIGHT AND SMOOTH FOR EASE OF CLEANING. APPROVED CONSTRUCTION METHODS AND MATERIALS SHALL BE USED FOR SEALING JOINTS AND SEAMS. FOR RIVETS, METAL SCREWS, OR OTHER SIMILAR EXPOSED FASTENERS SHALL NOT BE USED ON INTERNAL SURFACES OF THE HOOD.

GENERAL CONTRACTOR NOTES:(CONT)

- WALK-IN PAD MUST BE SMOOTH & LEVEL FOR INSTALLATION
- NON-COMBUSTIBLE WALLS ARE TO BE PROVIDED AT COOKING AREAS IN COMPLIANCE WITH LOCAL CODES.
- G.C. TO PROVIDE WALL BACKING OF WOOD BLOCKING OR METAL FOR THE INSTALLATION OF SHELVES, FIRE SUPPRESSION EQUIP., LOCKERS, ETC. COORDINATE HEIGHTS WITH EQUIPMENT.
- WALK-IN SPRINKLERS BY G.C. IF NEEDED (PROTECT FREEZER SPRINKLER IF NEEDED). SPRINKLER PENETRATIONS BY G.C./FIRE SPRINKLER CONTRACTOR.
- G.C. TO VERIFY ALL INSTALLATION UTILITIES REQUIREMENTS, AND SIGNING OF OWNER/GENERAL CONTRACTOR/OTHERS SUPPLIED EQUIPMENT.
- FLOOR DRAINS AND TROUGHS MUST HAVE FLOOR SLOPED PROPERLY. GC CONTRACTORS TO VERIFY REQUIREMENTS W/LOCAL CODES.
- METERS SHALL BE ORDERED AND PLACED BY THE G.C. OWNER IN A TIMELY MANNER. DELAYS MUST BE ACKNOWLEDGED WITH EQUIPMENT SUPPLIER.
- DEBRIS BOX BY G.C. AND TO BE AVAILABLE FOR K.E.C. USE.
- PLUMBING & ELECTRICAL CONTRACTORS ARE RESPONSIBLE TO PROVIDE ANY PARTS NECESSARY FOR FINAL CONNECTIONS.
- SCGA SYSTEM MAY REQUIRE ELECTRICAL POWER AT SOURCE OF SYRUP.
- WALK-IN BOX TO BE WIRED COMPLETE BY ELECTRICIAN INCLUDING BUT NOT LIMITED TO INTERNAL WIRING, DOOR HEATER, COIL, HEAT TAPE, SHUTOFFS AND COMPRESSOR.
- WALK-IN BOX TO BE PLUMBED COMPLETE, INCLUDING BUT NOT LIMITED TO CONDENSATE DRAIN LINE.
- G.C. SHALL BE RESPONSIBLE FOR ALL GENERAL AND FINAL CLEANUP INCLUDING FULL INSULATION PROTECTION COVERINGS AND REPOSITIONING EQUIPMENT AFTER TRADE HOOK UPS.
- SEAL ALL CRACKS AND CREVICES IN COUNTERS, AROUND METAL FLASHING AND CONDUIT W/NON-HARDENING SILICON SEALANT.
- G.C. TO PERFORM AND PROVIDE THIRD PARTY AIR BALANCE TEST FOR ALL TYPE 1 EXHAUST HOODS PRIOR TO FINAL INSPECTION. SUBMIT A COPY OF THE AIR BALANCE TEST TO ENVIRONMENTAL HEALTH ONCE COMPLETED.

GENERAL CONTRACTOR NOTES:

- FOOD SERVICE EQUIPMENT DESIGNER IS NOT AN ARCHITECT OR AN ENGINEER. THESE DRAWINGS ARE PROVIDED FOR THE CONVENIENCE OF THE ARCHITECT, GENERAL CONTRACTOR, TRADE ENGINEERS AND SUBCONTRACTORS TO SHOW GENERAL PLACEMENT OF THE FOOD SERVICE EQUIPMENT.
- COORDINATE ALL PHASES OF CONSTRUCTION WITH FOOD SERVICE EQUIPMENT CONTRACTOR, INCLUDING ADVANCE NOTIFICATION FOR ROUGH INSPECTIONS, FINISH PLUMBING, ELECTRICAL WORK, ROOF PAD READINESS, ETC.
- IT IS THE RESPONSIBILITY OF THE OWNER/GENERAL CONTRACTOR TO FORWARD ALL ADDENDUMS AND CHANGES TO THE BUILDING PLAN WHICH ARE MADE DURING THE PERMITTING & CONSTRUCTION PROCESS. OWNER WILL BE RESPONSIBLE FOR COSTS INCURRED DUE TO FAILURE OF COMMUNICATING CHANGES IN A TIMELY MANNER.
- ROOF TOP PLAN BY THE ARCHITECT/ENGINEER; PLATFORMS BY THE G.C.
- ROOF, CEILING & WALL PENETRATIONS PROVIDED BY THE G.C. CODE COMPLIANT CHASES TO BE PROVIDED AS NECESSARY, BY G.C. TO INCLUDE FIRE RATED SEALANT AS NEEDED.
- EQUIPMENT PADS, CURBS & ROOF JACKS/PITCH POCKETS BY G.C.
- ROOF TOP EQUIPMENT TO BE LIFTED BY G.C.
- EXHAUST SYSTEM TO BE ENGINEERED AND SUPPLIED BY THE G.C. FROM THE DUCTS UP. FINAL WELD OR CONNECTION BY THE G.C. CLEAN OUTS, FIRE RATED WRAPPING/SHEATHS AND ENCLOSURES BY THE G.C. AS SPECIFIED BY LOCAL ORDINANCES. BALANCE REPORT BY G.C./OWNER REPRESENTATIVE.
- G.C. IS THE FINAL AUTHORITY IN ASSURING THAT ALL TRADES COMPLY WITH STATE & LOCAL CODES.
- PERMITS AND FEES ARE THE RESPONSIBILITY OF THE GENERAL CONTRACTOR AND OWNER UNLESS OTHERWISE NOTED.
- SITE CONDITIONS TO BE VERIFIED BY G.C. ANY VARIANCES TO BE NOTED PRIOR TO CONSTRUCTION. FSES MUST HAVE ADEQUATE SITE & BUILDING ACCESS FOR PROPER DELIVERY AND INSTALLATION OF ALL EQUIPMENT, INCLUDING OVERSIZED PIECES.
- CRITICAL TRIP PATH TO BE GENERATED BY THE G.C. OR THE ARCHITECT.
- ROUGH-INS INDICATED ON THIS PLAN PERTAIN TO FOOD SERVICE EQUIPMENT ONLY. ANY ADDITIONAL REQUIREMENTS INCLUDING CONVENIENCE OUTLETS AND AUXILIARY SERVICE TO BE DESIGNED BY OWNER, ARCHITECT AND ENGINEERS. KECC TO PROVIDE ONE SITE TRIP CHECK/OPEN STUD WALL, UTILITY REVIEW.
- EXHAUST HOODS ARE TO BE EQUIPMENT ONLY. ANY ADDITIONAL REQUIREMENTS INCLUDING CONVENIENCE OUTLETS AND AUXILIARY SERVICE TO BE DESIGNED BY OWNER, ARCHITECT AND ENGINEERS. KECC TO PROVIDE ONE SITE TRIP CHECK/OPEN STUD WALL, UTILITY REVIEW.
- G.C. TO CONFIRM INSTALLATION HEIGHT OF FLOOR SINKS WITH HEALTH DEPARTMENT PLAN CHECK.
- WALL FINISHES IN KITCHEN AND SCULLERY ARE TO BE INSTALLED PRIOR TO INSTALLATION OF FOOD SERVICE EQUIPMENT.

VENTILATION NOTES:

- WHENEVER A REMOTE COMPRESSOR IS LOCATED IN AN ENCLOSED SPACE, TO INCLUDE, ATTIC SPACES, UTILITY ROOMS/CLOSETS, BASEMENTS, ABOVE WALK-IN BOXES OR ANY ENCLOSED ROOM WITHIN A FACILITY, THE MECHANICAL ENGINEER IS RESPONSIBLE FOR REVIEWING THE AMBIENT TEMPERATURE OF THE AREA AND SPECIFYING ANY ADDITIONAL VENTING OR AIR CONDITIONING REQUIRED TO ALLOW THE EQUIPMENT TO BREATHE & OPERATE PROPERLY.

FIRE SYSTEM DRAWING NOTES

- FIRE SUPPRESSION DRAWINGS FOR CLASS I EXHAUST HOODS TO BE PREPARED BY A LICENSED FIRE SYSTEM INSTALLATION COMPANY AND WILL SUBMITTED BY SAME UNDER SEPARATE PERMIT. FIRE SYSTEM INSTALLATION CONTRACTOR UNDER CONTRACT THROUGH KECC. LOCATIONS OF FIRE PULL STATIONS TO BE CONFIRMED WITH FIRE MARSHALL PRIOR TO ROUGH-IN.

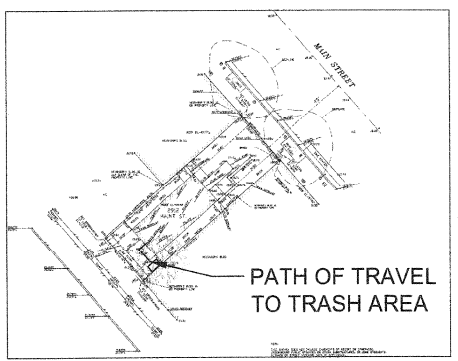
MATERIAL SCHEDULE

SYM	MATERIAL	COLOR	SIZE	MANUFACTURER	MODEL NO	REMARKS	ACTION
FL-1	SEALED CONCRETE	CLEAR	NA	APPROVED SEALER PER SCHEDULE BELOW	APPROVED SEALER PER SCHEDULE BELOW		GC
FL-2	QUARRY TILE	TBD	6X6	TBD	TBD		GC
FL-3	CERAMIC TILE	TBD	TBD	TBD	TBD		GC
B-1	CERAMIC TILE COVE BASE	WHITE	2" HIGH	DAI TILE	3-3615-1R-1P2	TOP SET WITH 3/8" RADIUS COVE	GC
B-2	QUARRY TILE COVE BASE	TBD	2" HIGH	TBD	TBD		GC
WT-1	VERSANTIC TILE	TBD	TBD	TBD	TBD		GC
DRY-1	TBD	TBD	TBD	TBD	TBD		GC
DRY-2	TBD	TBD	TBD	TBD	TBD		GC
W-1	WATER BASED ACRYLIC	TBD	NA	TBD	TBD	N/A. REFLECTIVE VALUE FOR HEALTH DEPARTMENT	GC
WC-1	TIMP	TBD	NA	TBD	TBD		GC
WC-2	STAINLESS STEEL	NA	NA	CUSTOM	TYPE 304 #4 FINISH		FSEC
CLG-1	VINYL COATED CEILING TILE	TBD	TBD	TBD	TBD	SMOOTH CLEANABLE	GC
CLG-2	DRYWALL PAINTED	TBD	TBD	TBD	TBD	SMOOTH CLEANABLE	GC
CLG-3	DROP CEILING T-BAR	TBD	TBD	TBD	TBD		GC

FINISH SCHEDULE

ROOM #	ROOM NAME	MATERIAL	BASE	FLOOR FINISH				CEILING	REMARKS
				NORTH	SOUTH	EAST	WEST		
101	KITCHEN	FL-1	B-1	WC-1	WC-1	WC-1	WC-1	CLG-2	
102	WAREWASHING	FL-1	B-1	WC-1	WC-1	WC-1	WC-1	CLG-2	
103	RESTROOM	FL-1	B-1	WC-1	WC-1	WC-1	WC-1	CLG-2	

SITE PLAN



DISCLAIMER

MYERS RESTAURANT SUPPLY, INC. (MRS, INC.) DOES NOT REPRESENT THEMSELVES AS PROFESSIONAL ARCHITECTS OR ENGINEERS. THESE PLANS ARE NOT PROVIDED AS A RESULT OF AN AGREEMENT FOR THOSE PURPOSES. THESE PLANS ARE PROVIDED ON BEHALF OF THE PROJECT OWNER FOR THE CONVENIENCE OF THE PROJECT ARCHITECT OR ENGINEER AND THE CONTRACTORS TO LOCATE THE FOOD SERVICE EQUIPMENT AND THEIR RELEVANT UTILITIES AND TO ASSIST THE ENVIRONMENTAL HEALTH DEPARTMENT IN ACCESSING THE RELEVANT SUBMITTAL INFORMATION. CURRENT TECHNICAL INFORMATION HAS BEEN UTILIZED AND MRS, INC. WILL ASSIST IN THE RESUBMITTAL IN THE EVENT A PRODUCT OR SPECIFICATION HAS NOT MET CURRENT CODE. THE OWNER WILL CONFIRM TO THE ELECTRICIAN AND PLUMBER UTILITY REQUIREMENTS FOR OWNER SUPPLIED EQUIPMENT AND VENDOR SUPPLIED EQUIPMENT. CONTRACTORS MUST VERIFY UTILITY LOCATIONS AND APPLICABILITY TO THE BUILDING PRIOR TO COMMENCEMENT OF WORK. DISCREPANCIES ARE TO BE REVIEWED, ADJUSTED AND SIGNED OFF PRIOR TO WORK. SUBCONTRACTOR ALLOWANCES OR BACK CHARGES WILL NOT BE ACCEPTED. QUALITY OF WORK, JOB SITE CONDITIONS, LABOR DISPUTES OR CONTRACTORS AND ADHERENCE TO CODES ARE THE RESPONSIBILITY OF OTHERS. MRS IS NOT RESPONSIBLE FOR ADA (AMERICAN DISABILITIES ACT) REQUIREMENTS NOR TITLE 24 ENERGY CONSERVATION REQUIREMENTS. THESE PLANS REMAIN THE PROPERTY OF MRS, INC. UNTIL ASSIGNED TO PROJECT CLIENT.

ABBREVIATIONS

A AND ANGLE	DCO DUPLICATE	INT. INTERIOR	REIN. REINFORCING
B BOLT	EX. EXISTING	KEC KITCHEN EQUIP. CONTRACTOR	RHS ROUND HEAD WOOD SCREW
D DIAMETER	EL. ELECTRICAL	L LINEAL	RHT RIGHT HAND REVERSE
S SQUARE FOOT	EXT. EXTERIOR	LAV LAVATORY	ROU ROUGH OPENING
# FOUND OR NUMBER	FR. FIRE EXTINGUISHER	LH LEFT HAND	RWL RAINWATER LEADER
AB ANCHOR BOLT	FTO FIRE EXTINGUISHER CABINET	MAX MAXIMUM	SCH SECTION
ADJ. ADJUST	FWHS FIRE WOOD SCREW	MFR MANUFACTURER	SEM SIMILAR
ACT. ACoustic CEILING TILE ABOVE COUNTER HEIGHT	FIN. FINISH	MN. MINIMUM	SMD SET MECHANICAL DRAWINGS
ALUM. ALUMINUM	FOC FURNISHED BY OWNER	MNL. MISCELLANEOUS	SPE. SPECIFICATIONS
ARCH. ARCHITECTURAL, ARCHITECT	POS. POSITIVE	MW. MAX IRON WASHER	STA. STANDARD
BD. BOARD	FR. FACE OF STUD	MOD. MODULAR	STD. STANDARD
BLDG. BUILDING	FRP. FIBERGLASS REINFORCED PANEL	MTD. MOUNTED	STL. STEEL
BLDG. BLOCKING	FT. FOOT OR FEET	MTL. METAL	STS. SELF TAPPING SCREW
BM. BEAM	GA. GAUGE	NEW. NEW	T&G. TONGUE & GROOVE
BTM. BOTTOM	GA. GAUGE	NTS. NOT IN CONTRACT	TOP. TOP OF WALK-IN BOX
BRNCH. BRANCH TO CONNECTION	GLV. GALVANIZED	NOM. NOMINAL	TOP. TOP OF FLOOR
CL. CENTER LINE	GR. GALVANIZED SHEET METAL	NTS. NOT TO SCALE	TOP. TOP OF SLAB/STEEP
CLG. CEILING	GRV. GYPSUM WALLBOARD	OC. ON CENTER	TOP. TOP OF WALL
CL. COMPOSITE	HT. HEIGHT	PDP. POWDER DRIVEN PIN	TS. TYPICAL
CL. CONTINUOUS	HRS. HEX HEAD SCREW	PH. PER LINEAL FOOT	UNL. UNLESS NOTED OTHERWISE
COMP. COMP. CARPENTRY	HWC. HORIZONTAL	PL. PLATE	VERT. VERTICAL
CONTR. CONTR. CARPENTRY	HVC. HORIZONTAL VENTILATION	PLM. PLASTIC LAMINATE	W. WIDTH
DM. DIMENSION	HWC. HORIZONTAL VENTILATION	P/W. PLYWOOD	W/D. WIDTH
DET. DETAIL	HW. HEATING	PSF. POUNDS PER SQUARE FOOT	
DM. DIMENSION OF STATE ARCHITECT	INS. INSIDE DIAMETER		
DWG. DRAWING			

SIZING REQUIREMENTS FOR INSTANTANEOUS WATER HEATERS

FIXTURE	NUMBER OF FIXTURES	QUANTITY PER FIXTURE	GPM REQUIREMENTS AS DETERMINED BY THE HEALTH DEPARTMENT AND MANUFACTURER'S DATA SHEETS	FIXTURE TOTALS
1. COMPARTMENT SINK 18" X 24" - EACH FAUCET	0	1	2.00	0.00000
2. COMPARTMENT SINK 18" X 24" - EACH FAUCET	1	1	2.00	2.00000
3. COMPARTMENT SINK CUSTOM SIZE - EACH FAUCET	0	2	2.00	0.00000
PREP/WASH/DRINK - EACH FAUCET	1	1	0.80	0.80000
WASH SINK	0	1	0.80	0.00000
WASH SINK TYPE PRE-RINSE	0	1	1.40	0.00000
OTHER TYPES OF PRE-RINSE UNITS USE MANUFACTURER'S SPECIFICATIONS	0	0	0.00	0.00000
UNDER COUNTER GLASS WASHER	0	1	0.25	0.00000
DISINFECTANT SINK	0	1	2.00	0.00000
1. COMPARTMENT SINK 18" X 24" - EACH FAUCET	0	2	2.00	0.00000
2. COMPARTMENT SINK 18" X 24" - EACH FAUCET	0	1	0.80	0.00000
3. COMPARTMENT SINK 18" X 24" - EACH FAUCET	0	1	2.00	2.00000
4. COMPARTMENT SINK 18" X 24" - EACH FAUCET	0	1	2.00	0.00000
TOTAL GALLONS PER MINUTE CONSUMPTION			0.00	0.00000
DISINFECTANT SINK SECTION PREPARE SYSTEM				
1/2" SINGLE TANK DRINK DISPENSER 1/2 TEMP	0	1	4.40	0.00000
1/2" SINGLE TANK DRINK DISPENSER 1/2 TEMP	0	1	4.40	0.00000
TOTAL GALLONS PER MINUTE CONSUMPTION			0.00	0.00000

INSTALLATION OF WATER HEATERS ARE BASED UPON THE GALLONS PER MINUTE FLOW RATE TO THE FIXTURES. THE REQUIRED GPM, BSW AND WAVE WASHERS TO BE ON A SEPARATE SYSTEM.



MYERS RESTAURANT SUPPLY, LLC
Foodservice Design, Equipment & Supplies

JOE'S BURGERS
2906 MAIN STREET
SANTA MONICA, CA 90405

FOODSERVICE EQUIPMENT
COVER SHEET

DATE: 10/07/2016
JOB NO:
SHEET: FS-0.0
SHEET 1 OF 6



09/11/17
17BLD-0344

<p>TYPICAL FLOOR SINK</p>	<p>TYPICAL GAS CONNECTION N.T.S.</p>	<p>COLD STORAGE ROOM WIRING SCHEMATICS</p>	<p>CONDUIT AND PULL BOX DETAIL</p>	<p>COMPRESSOR RACK DETAIL - TYPICAL</p>
TYPICAL FLOOR SINK DETAIL	TYPICAL GAS CONNECTOR DETAIL	COLD STORAGE ROOM WIRING SCHEMATICS	CONDUIT AND PULL BOX DETAIL	COMPRESSOR RACK DETAIL - TYPICAL
<p>REMOTE FIRE PULL DETAIL</p>	<p>MECHANICAL GAS VALVE SCHEMATIC</p>		<p>TYPICAL FLOOR SINK</p>	<p>INDIRECT WASTE DETAILS</p>
REMOTE FIRE PULL DETAIL	MECHANICAL GAS VALVE SCHEMATIC		TYPICAL FLOOR SINK	INDIRECT WASTE DETAILS
<p>HOOD ROD HANGER DETAIL</p>	<p>CONCRETE CURB DETAILS</p>	<p>BASE DETAIL - TILE TO TILE</p>	<p>SODA AND BEER CONDUIT DETAIL</p>	<p>INACCESSIBLE J BOX DETAIL</p>
HOOD ROD HANGER DETAIL	CONCRETE CURB DETAILS	BASE DETAIL	SODA AND BEER CONDUIT DETAIL	INACCESSIBLE J BOX DETAIL
<p>BACKING DETAIL - MAT RACK CHEMICAL SHELF</p>	<p>SECTION @ MAT/MOP/CAN WASH RACK</p>	<p>BASE DETAIL - TILE TO SEALED CONCRETE</p>	<p>BACKING DETAIL - POT RACKS</p>	<p>BACKING DETAIL - GLASS RACK SHELF</p>
BACKING DETAIL - MAT RACK CHEMICAL SHELF	SECTION @ MAT/MOP/CAN WASH RACK		BACKING DETAIL - POT RACKS	BACKING DETAIL - GLASS RACK SHELF

FOR REFERENCE ONLY SEE MEP SHEETS

FOR REFERENCE ONLY SEE MEP SHEETS



JOE'S BURGERS
2912 MAIN STREET
SANTA MONICA, CA 90405

FOODSERVICE EQUIPMENT
DETAILS SHEET

DATE: 10/07/2016
 DRAWN BY: ERT
 CHECKED BY: ERT
 SHEET: FS-0.1
 SHEET 2 OF 6



09/11/17
17BLD-0344

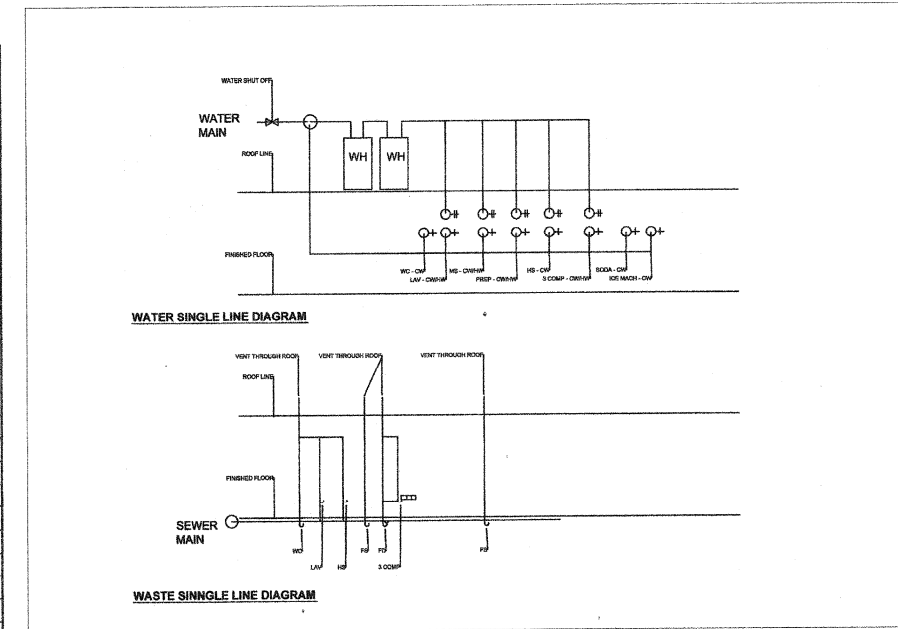
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11/15/16
11/15/16

LOS ANGELES COUNTY
DEPARTMENT OF PUBLIC HEALTH
PLAN CHECK PROGRAM
3530 WALSHIRE BLVD. 9TH FLOOR
LOS ANGELES, CA 90010-2313
(213) 351-7352

EQUIPMENT SCHEDULE				PLUMBING						ELECTRICAL							
ITEM	DESCRIPTION	QTY	MANUFACTURE/MODEL NO.	REMARKS	HW	CW	FUEL GAS	WASTE	REMARKS	VOLT.	KW	AMPS	HP	PH	CONN.	REMARKS	
							CONN MBTU	DIR.	I.W.						DIR.	C.O.	
1	HOT WATER HEATERS	2	NORITZ #NCC1991-0D	RY PLUMBER (ON ROOF)	1/2"	3/4"	199 FA		1"	120		4.0			1	X	ON ROOF. VERIFY W/G.C.
2	MOP SINK W/FAUCET	1	GSW #SE1922FM	W/VACUUM BREAKER	1/2"	1/2"			2"								TRAP BELOW FLOOR
3	SPARE NUMBER																
4	MOP/BROOM HANGER	1	ADVANCE #K-242														
5	CHEMICAL SHELF	1	CUSTOM ST/ST														
6	SPARE NUMBER	1															
7	PREP TABLE W/SINK	1	GSW #SE18181R						1-1/2"	120		11.8				X	WALL MOUNTED DCO
8	SINK FAUCET	1	FISHER #3312		1/2"	1/2"											
9	WALL SHELVES	2	GSW #WS-W1442							120		5.1			1	X	WIRE THRU DOOR ACTIVATED MICRO-SWITCH
10	AIR CURTAIN	1	MARS #STD236-1U														
11	SPARE NUMBER																
12	SPARE NUMBER																
13	HAND SINK	1	GSW #HS1615SS		1/2"	1/2"			1-1/2"								DIRECT WASTE
14	THREE COMPARTMENT SINK	1	GSW #SE18183D						2"								DIRECT WASTE
14A	WALL SHELVES	2	GSW #WS-W1436														
14B	POT/UTENSIL RACK	1	ADVANCE #OW-04														
15	PRE RINSE FAUCET	1	T & S #B-0133-ADF12-B		1/2"	1/2"											
16	REACH-IN FREEZER	1	TRUE #T-72F							120		12.0				X	NEMA 5-20P, CORD & PLUG
17	REACH-IN REFRIGERATOR	1	TRUE #T-72							120		12.0				X	NEMA 5-20P, CORD & PLUG
18	STORAGE SHELVING	1	TITAN SERIES														
19	BREAD RACK	1		BY OWNER													
20	TWO OPEN BURNER RANGE	1	VULCAN #VCRH12				3/4"	50									
20A	QUICK DISCONNECT	1	DORMONT #1675KIT25-48														
21	EXHAUST FAN SYSTEM	1 LOT		BY G.C.						240		*			3	X	ON ROOF. VERIFY W/G.C.
22	EXHAUST HOOD	1	CAPTIVE AIRE							120		6.0			1	X	HOOD LIGHTS. WIRE THUR SWITCH
23	FIRE SUPPRESSION SYSTEM	1	ANSUL #R-102														
24	GRIDDLE RANGE	1	VULCAN #48RRG				3/4"	82.5		120		1.0			1	X	NEMA 5-15P, CORD & PLUG
24A	QUICK DISCONNECT	1	DORMONT #1675KIT25-48														
25	TOASTER	1	PRINCE CASTLE #TX-240							240		19.2			1	X	NEMA L6-30P, CORD & PLUG. FIXT. MTD. OUTLET
26	WORKTABLE	1	GSW #WT-PB3030														
27	REFRIGERATED TABLE	1	TRUE #TSSU-48-12							120		8.6			1	X	SELF-CONTAINED. FIXT. MID. OUTLET
28	FRYER	1	FRYMASTER #PMJ135				3/4"	110									
28A	QUICK DISCONNECT	1	DORMONT #1675KIT25-48														
29	SHORTY REFRIGERATOR	1	TRUE #TRCB-60							120		8.1			1	X	SELF-CONTAINED
30	SPARE NUMBER																
31	WALL SHELVES	2	GSW #WS-W1496 & W1448														
32	WORKTOP FREEZER	2	TRUE #TWT-48F							120		6.1			1	X	SELF-CONTAINED
33	FRY DUMP	1	HATCO #DRFFB (14" CLEAR)							120		6.3			1	X	NEMA 5-15P, CORD & PLUG
34	LIQUID DISPENSER	1	SURESHOT	BY OWNER						120		1.0			1	X	NEMA 5-15P, CORD & PLUG
35	SPINDLE MIXER	1	HAMILTON BEACH #94950120							120		5.2			1	X	
36	ICE MACHINE	1	MANITOWOC #ID-1202A			1/2"			1"	240		25.0			1	X	EXTEND I.W. TO F.S.
37	SODA/ICE DISPENSER	1		BY SODA VENDOR		1/2"			1"	120		5.0			1	X	VERIFY W/VENDOR
38	BAG N BOX SYSTEM	1		BY SODA VENDOR						120		10.0			1	X	VERIFY W/VENDOR
39	CARBONATOR	1		BY SODA VENDOR													
40	WATER FILTER	1	EVERPURE #PF-7FCS			1/2"											
41	OVERSHELVES	1	TRUE #883003														
42	FOOD WARMER	1	WELLS #SC-11							120		13.7			1	X	NEMA 5-15P, CORD & PLUG
43	WORKTABLE	1	GSW #WT-PB3048														
44	FRONT COUNTER	1	CUSTOM ST/ST														
45	EMPLOYEE LOCKERS	1	GSW #ELS-5DR														
46	SPARE NUMBER																
47	CO2 TANK	1		BY VENDOR													
48	HOOD ENCLOSURE	1	CUSTOM ST/ST														
49	POS TERMINALS	1		BY OWNER						120		5.0			1	X	DEDICATED CIRCUIT COMMUNICATION CABLE
50	WALL FLASHING	1	CUSTOM ST/ST														
51	PASS WINDOW AND SHELF	2	CUSTOM ST/ST														

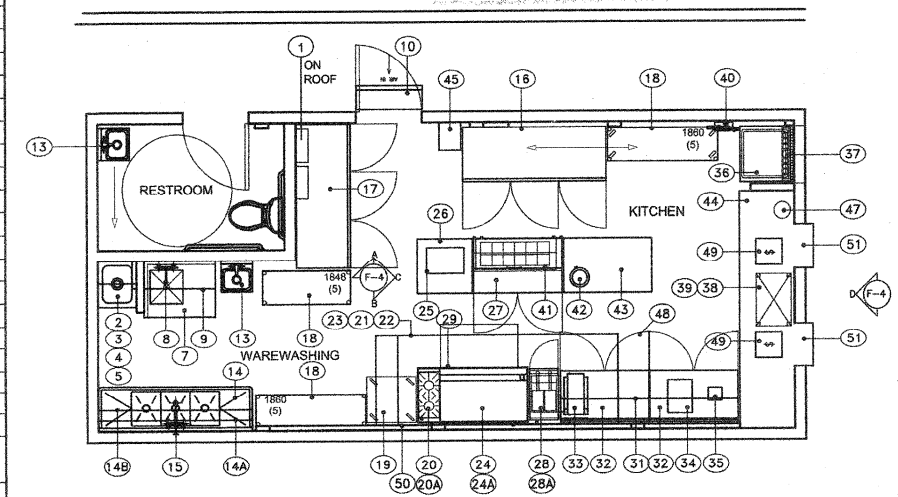
K.E.C. - KITCHEN EQUIPMENT CONTRACTOR, G.C. - GENERAL CONTRACTOR, OWN. - OWNER, P.C. - PLUMBING CONTRACTOR, E.C. - ELECTRICAL CONTRACTOR, O - OUTLET, C.O. - CONVENIENCE OUTLET, DIRECT - DIRECT CONNECTION, I. W. - INDIRECT WASTE
F.D. - FLOOR DRAIN, F.S. - FLOOR SINK, R.D. - ROOF DRAIN, F.T. - FLOOR TROUGH



WARNING!

IT IS A MISDEMEANOR VIOLATION TO BEGIN OPERATION WITHOUT A FINAL INSPECTION AND VALID HEALTH PERMIT. YOUR HEALTH PERMIT WILL BE REVOKED BY THE PLAN CHECKER ALL ITEMS MUST BE RECHECKED BEFORE FINISHING THE BUSINESS. (See Section 130100, 130200, 130300)

3 TIER WALL SHELVING ITEMS 9, 14a, 32 = 41 LINEAL FEET
5 TIER WIRE SHELVING ITEM 18 = 70 LINEAL FEET
TOTAL STORAGE SHELVING = 111 LINEAL FEET



MYERS RESTAURANT SUPPLY, LLC
Product Design, Equipment & Supplies

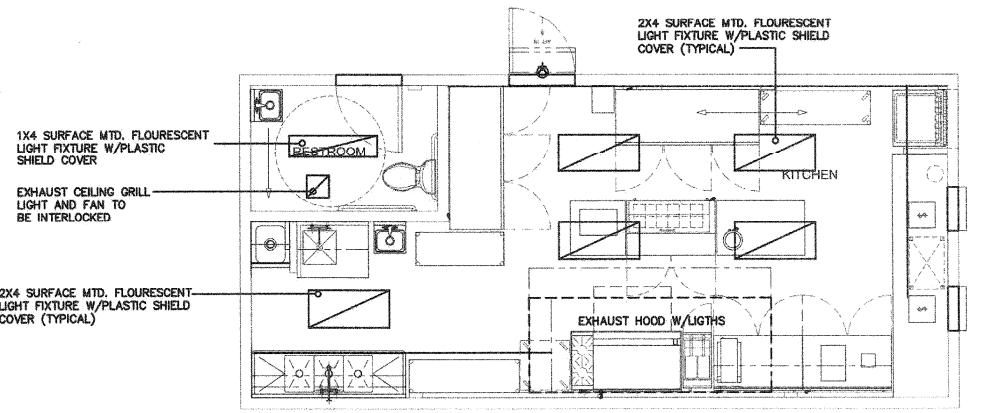
JOE'S BURGERS
2912 MAIN STREET
SANTA MONICA, CA 90405

FOODSERVICE EQUIPMENT FLOOR PLAN

DATE: 10/07/2016
SHEET FS-1.0
SHEET 3 OF 6

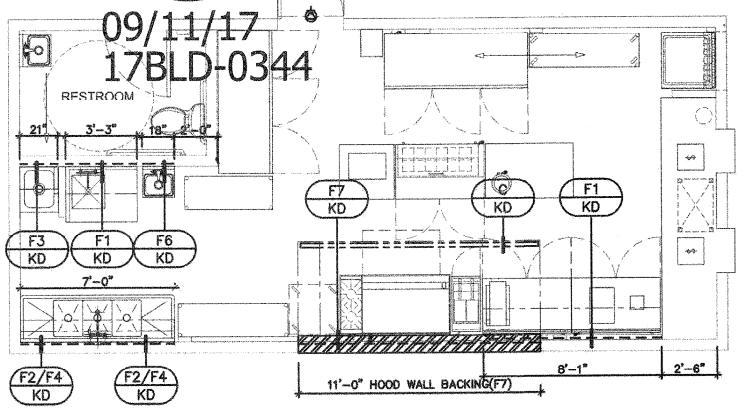


09/11/17
17BLD-0344



SCHEMATIC REFLECTIVE CEILING PLAN

Note See Electrical plan sheet EMP for lighting layout



BUILDING CONDITIONS PLAN

Note See Floor Plan sheet 2.1 & EMP for revised equipment layout

BUILDING CONDITIONS LEGEND

	EXHAUST AIR DUCT COLLAR
	MAKE-UP AIR DUCT COLLAR
	CONCRETE CURB (4" OR 6" SEE PLAN)
	WALL BACKING
	HOOD/HANGAR ROD SUPPORT
	S/S CORNER GUARD/WALL CAPS
	NON-COMBUSTIBLE WALL
	REFERENCE PLAN SYMBOL

NOTE: DIMENSIONS ON UTILITY PAGES ARE PROVIDED FROM FINISHED WALLS AS ALL CONSTRUCTION IS COMPLETE. TRADES TO SITE VERIFY EXISTING UTILITIES & REUSE EXISTING CONNECTIONS WHEREVER POSSIBLE.

ELECTRICAL NOTES

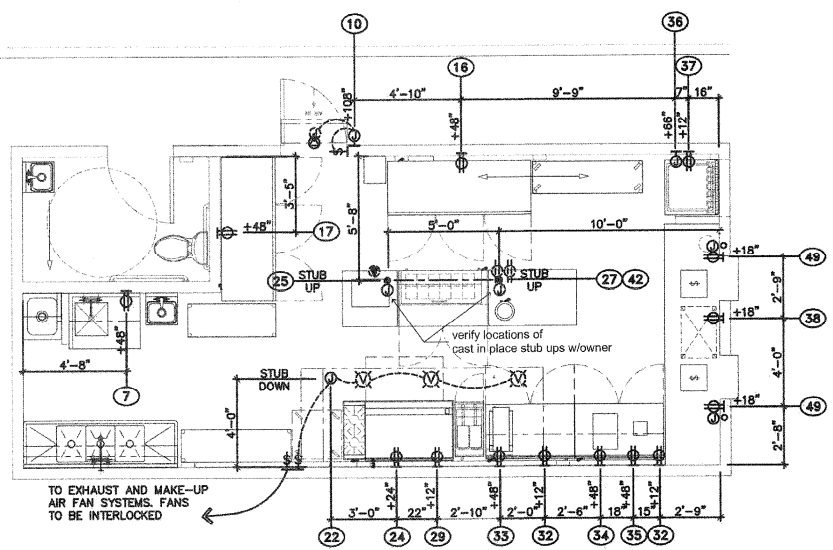
NOTE: REFER TO FSEC LAYOUT/SCHEDULE TO CONFIRM EQUIPMENT SUPPLIED. THESE NOTES APPLY GENERALLY TO ALL PROJECTS INCLUDING INFORMATION ON ITEMS SUCH AS EXHAUST HOODS OR WALK-IN COOLERS THAT MAY NOT BE PRESENT ON THIS PROJECT.

- ALL ELECTRICAL CONNECTIONS SHOWN ON THE ELECTRICAL SHEET PERTAIN TO FOOD SERVICE EQUIPMENT BEING SUPPLIED BY THE FSEC. ALL WORK, FINAL CONNECTIONS AND INTERCONNECTIONS TO THE EQUIPMENT INCLUDING BUT NOT LIMITED TO: PANELS, SWITCHES, MAGNETIC STARTERS, THERMAL OVERLOAD PROTECTION, CORD AND PLUGS, CONDUIT, SEAL TIGHT FLEX CONDUIT AND WIRE SHALL BE SUPPLIED BY THE EC UNLESS OTHERWISE NOTED.
- ALL CONDUIT IS TO BE IN THE WALLS, CEILING, OR FLOOR. EXPOSED CONDUIT IS NOT ALLOWED.
- EC TO PROVIDE ELECTRICAL ACCESSORIES REQUIRED FROM POINT OF STUB OUT TO POINT OF FINAL CONNECTION, INCLUDING SPECIAL PURPOSE OUTLETS. ALL "J" BOX, DCO'S AND ELECTRICAL CONNECTIONS MUST BE PROTECTED FROM AMBIENT HEAT, STEAM, AND KITCHEN ABUSE WHICH MAY AFFECT THE SAFETY OF THE FOOD SERVICE STAFF.
- OWNER/VENDOR SUPPLIED EQUIPMENT MUST BE CONFIRMED WITH OWNER PRIOR TO STARTING WORK.
- LOCATIONS AND SPECIFICATIONS ARE SUBJECT TO CHANGE UNTIL FINAL SELECTION OF MANUFACTURERS AND MODELS ARE MADE. EC TO VERIFY WITH OWNER.
- MANUFACTURERS SPECIFICATION SHEETS MUST BE REVIEWED AND CONFIRMED AS TO ACCURACY TO THE PLAN. TO CONFIRM W/ OWNER.
- LIGHTING PLAN, EMERGENCY LIGHTING AND EXIT PLAN, AND TITLE 24 ENERGY REQUIREMENTS TO BE SUPPLIED BY ARCHITECT AND INSTALLED BY EC.
- STAINLESS STEEL OUTLET COVER PLATES ARE TO BE UTILIZED IN THE FOOD SERVICE AREAS. IN OTHER AREAS, REFER TO ARCHITECT/DESIGNER PLANS.
- EXHAUST SYSTEM AND MAKE UP AIR SYSTEM SHALL BE INTERLOCKED. VERIFY WITH LOCAL CODE.
- HOOD LIGHTING TO BE INTER WIRED BY EC. LAMPS BY EC UNLESS PRE-WIRE PACKAGE IS PURCHASED BY OWNER.
- FIRE SYSTEM WILL NEED MICRO SWITCHES AT TANK LOCATION OR SHUNT SWITCHES AT BREAKER FOR ANY DCO/J BOX UNDER ANY HOOD, BY EC. VERIFY WITH FIRE SYSTEM INSTALLER AND LOCAL CODE.
- REFRIGERATION CONDENSER AND COMPRESSOR SHALL BE WIRED PER MANUFACTURER'S INSTRUCTIONS, INCLUDED ARE: INTER WIRE LIGHTS AND SWITCHES (LAMPS BY EC), DOOR HEATERS, TIME CLOCKS, DRAIN LINE HEATERS, SOLENOID VALVES, DEFROST RELAYS, AND ANY ADDITIONAL MATERIALS TO COMPLETE AN OPERABLE SYSTEM. DISCONNECT SWITCHES FOR EACH COMPRESSOR ARE REQUIRED.
- ICE MACHINE TO BE WIRED TO REMOTE LOCATION, IF APPLICABLE. SEE PLAN.
- HOT WATER SYSTEM MAY HAVE ELECTRICAL REQUIREMENTS, CONFIRM WITH PLUMBING CONTRACTOR.
- DIMENSIONS SHOWN AS +16 DENOTES 16" OFF FINISHED FLOOR. DIMENSIONS ON PLAN ARE FROM FINISHED WALL TO POINT OF CONNECTION, OR FROM POINT OF CONNECTION TO POINT OF CONNECTION. STUB AT FLOOR DENOTES UTILITY TO TERMINATE AT 4" HEIGHT UNLESS OTHERWISE NOTED.
- NEW SERVICE LOAD SHALL BE ANALYZED BY ELECTRICIAN/ENGINEER AND REVIEWED WITH LOCAL UTILITY COMPANY FOR ANY FUTURE OR IMMEDIATE NEEDS. EC SHALL ORDER AND EXPEDITE ANY UPGRADED EQUIPMENT NEEDED AND KEEP FSEC INFORMED ON INSTALLATION TIMING.
- SYSTEM DRAWINGS OR DIAGRAMS, IF REQUIRED, WILL BE PROVIDED BY EC. IF NONE EXIST AT TIME OF BID CONFIRM IN WRITING.
- CHECK ARCHITECT'S PLAN FOR AUXILIARY EQUIPMENT AND SYSTEMS; P.O.S., SOUND SYSTEMS, TELEVISION, LIVE MUSIC SYSTEM (AND LIGHTING), RESTATS FOR MOOD LIGHTING, VACUUM OUTLETS IN DINING ROOM, ETC. KITCHEN DESIGNER HAS MADE EVERY EFFORT TO SHOW THE SYSTEMS APPLICABLE TO FOOD SERVICE. THE OWNER MAY OPT TO ADD UTILITY OUTLETS AS NEEDED.

PLUMBING NOTES

NOTE: REFER TO FSEC LAYOUT/SCHEDULE FOR SPECIFIC EQUIPMENT TO BE SUPPLIED ON THIS PROJECT. THESE NOTES APPLY GENERALLY TO ALL PROJECTS AND INCLUDE INFORMATION, SUCH AS EXHAUST SYSTEMS AND WALK-IN COOLER, WHICH MAY NOT BE SUPPLIED ON THIS PROJECT.

- ALL ROUGH-IN CONNECTIONS SHOWN ON THE PLUMBING SHEET PERTAIN ONLY TO THE EQUIPMENT BEING SUPPLIED BY THE FSEC. MISC. FAUCETS, SHUT OFF VALVES, MIXING VALVES, PRESSURE REGULATORS, GREASE TRAPS, WATER HEATER, PRESSURE REDUCING VALVES, TAIL PIECES AND INDIRECT/DIRECT WASTE AND VENT LINES ARE INCLUDED IN THE SCOPE OF WORK UNLESS OTHERWISE NOTED ON PLAN OR PURCHASING CONTRACT.
- OWNER/VENDOR SUPPLIED EQUIPMENT MUST BE CONFIRMED WITH OWNER PRIOR TO STARTING WORK.
- PLUMBING CONTRACTOR (PC) SHALL BE RESPONSIBLE FOR ALL ROUGH-IN, INTERCONNECTIONS AND FINAL CONNECTIONS TO THE FOOD SERVICE EQUIPMENT AND OTHER SYSTEMS AS NOTED ON THE ARCH/ENG. PLANS.
- SHUT OFF VALVES SHALL BE ACCESSIBLE.
- BACK-FLOW PREVENTION DEVICE SHALL BE SUPPLIED AT ALL FAUCETS WHERE A THREADED SPOUT IS PROVIDED.
- MANUFACTURER'S SHEETS SHALL BE REVIEWED AND VERIFIED TO THE PLAN. ANY DISCREPANCIES SHALL BE BROUGHT TO DESIGNERS ATTENTION PRIOR TO BEGINNING WORK.
- SODA SYSTEM CONDUIT CHASE, IF NEEDED, SHALL INCORPORATE LONG DIAMETER SWEEPS AT 90° JOINTS AND CONSIST OF MATERIALS MEETING CODE COMPLIANCE FOR METHOD AND LOCATION OF INSTALLATION.
- HOT WATER PIPING SHALL BE INSULATED.
- DRAIN LINES FROM ICE BINS, ICE SINKS, REMOTE REFRIGERATORS, FREEZERS, AND WALK-IN REFRIGERATORS SHALL BE INSULATED AND RUN TO NEAREST FLOOR SINK. DRAIN LINES AT RISK OF FREEZING ARE TO BE WRAPPED WITH HEAT TAPE BY E.C.
- SOFTENED WATER SHALL BE SUPPLIED TO DISH MACHINES, GLASS WASHERS, STEAMERS AND ICE MACHINES. SOFTEN TO A MIN. OF 17-61 PPM (0-3 GRAINS PER GALLON) VERIFY WITH ARCHITECT/OWNER.
- GREASE TRAP/INTERCEPTOR WILL BE SIZED BY MECH. ENGINEER, LOCATED BY ARCHITECT, AND SUPPLIED BY PC.
- WATER HEATER WILL BE SIZED BY MECH. ENGINEER. LOCATED BY ARCHITECT AND PROVIDED BY PC. THE CAPACITY, BTU RATING AND RISE OF WATER TEMPERATURE WILL BE PROVIDED TO THE HEALTH PLAN CHECKER.
- FLOOR SINK INSTALLATION MUST BE VERIFIED WITH LOCAL PLAN CHECK FOR HEIGHT (FLUSH WITH FINISH FLOOR OR 1" ABOVE FF). LOCATED AS TO BE EASILY ACCESSIBLE FOR CLEANING.
- EXHAUST SYSTEM MAKEUP AIR UNIT WILL BE PROVIDED WITH WATER AND DRAIN LINE (IF ON ROOF DRAIN LINE GOES TO RAIN GUTTER), UNLESS NOTED OTHERWISE.
- PENETRATIONS AND PIPES SHALL BE FITTED WITH ESCUTCHEON COVERS, RINGS, ETC. ALL GAPS, HOLES AND SEAMS WILL BE SEALED AND CAULKED PROPERLY PER HEALTH CODE REQUIREMENTS.
- MOBILE COOKING EQUIPMENT WILL BE PROVIDED WITH QUICK DISCONNECT HOSES (AGA APPROVED) BY FSEC AND INSTALLED BY PC.
- GAS SHUT OFF VALVE WILL BE PROVIDED BY FIRE SUPPRESSION SYSTEM INSTALLER. LOCATION TO BE VERIFIED FOR EASE OF RESETTING, INSTALLED BY PC.
- GAS LINES MUST BE BLEED OR AIR AND PILOT LIGHTS LIGHTED PRIOR TO FIRE SUPPRESSION TEST AND AFTER.
- SYSTEM DRAWINGS OR DIAGRAMS, IF REQUIRED, WILL BE PROVIDED BY PC. IF NONE EXIST AT TIME OF BID CONFIRM IN WRITING WITH G.C.
- WHEN A LOW TEMPERATURE DISH MACHINE WITHOUT A BOOSTER HEATER IS SPECIFIED, A DEDICATED HOT WATER LINE CARRYING 167° WATER TO THE DISH MACHINE IS REQUIRED. ADDITIONALLY, ALL HAND SINKS MUST HAVE A MIXING VALVE. MIXING VALVE TO BE SUPPLIED BY THE P.C.
- POTABLE WATER SUPPLY TO CARBONATORS SHALL BE PROTECTED BY EITHER AN AIRGAP OR A VENTED BACKFLOW PREVENTOR FOR CARBONATED BEVERAGE DISPENSERS INSTALLED WITHIN THE CARBONATED BEVERAGE DISPENSER.
- HANDSINKS TO HAVE TEMPERED WATER AT 110°.
- DISHWASHING MACHINES THAT USE WATER SUPPLY PRESSURE FOR THE FINAL RINSE SHALL BE SUPPLIED BY A HOT WATER LINE WITH ADEQUATE FLOW PRESSURE (15 TO 25 PSI) AND A PERMANENT PRESSURE GAUGE INSTALLED IMMEDIATELY ADJACENT TO THE SUPPLY SIDE OF THE FINAL RINSE SOLENOID VALVE. IN MOST CASES A PRESSURE REGULATOR IS NEEDED. REGULATORS & WATER HAMMER ARRESTORS SUPPLIED BY P.C., UNLESS NOTED OTHERWISE.
- SODA COMPRESSORS AND CARBONATORS ARE TO BE SUPPORTED OFF THE FLOOR ON 6" CLEANABLE LEGS.
- ALL SELF-SERVICE BEVERAGE DISPENSERS MUST HAVE PUSH BUTTON OR EXTENDED LEVER DISPENSING SYSTEM.
- IF A FLOOR SINK IS ELEVATED (NOT FLUSH W/FLOOR) IT MUST HAVE AN APPROVED INTEGRAL, CONTINUOUS COVED BASE WITH AT LEAST 1/2" RADIUS COVING AT THE FLOOR/FLOOR SINK JUNCTURE AND THE FLOOR SURFACE SHALL EXTEND UP THE SIDES OF THE FLOOR SINK UP TO 4" (DEPENDING ON HOW HIGH THE FLOOR SINK IS ELEVATED).
- CONDENSATE DRAIN LINES FROM COOLER/FREEZER BOXES TO HAVE P-TRAP IN DRAIN LINE BEFORE AIR GAP.
- WHEN POT SINKS, PRE-RINSE SINKS OR DISH WASHERS ARE REQUIRED TO HAVE A DIRECT WASTE CONNECTION BY LOCAL BUILDING DEPARTMENT, P.C. TO ENSURE THAT A FLOOR SINK THROUGH OR DRAIN IS LOCATED DOWN STREAM.

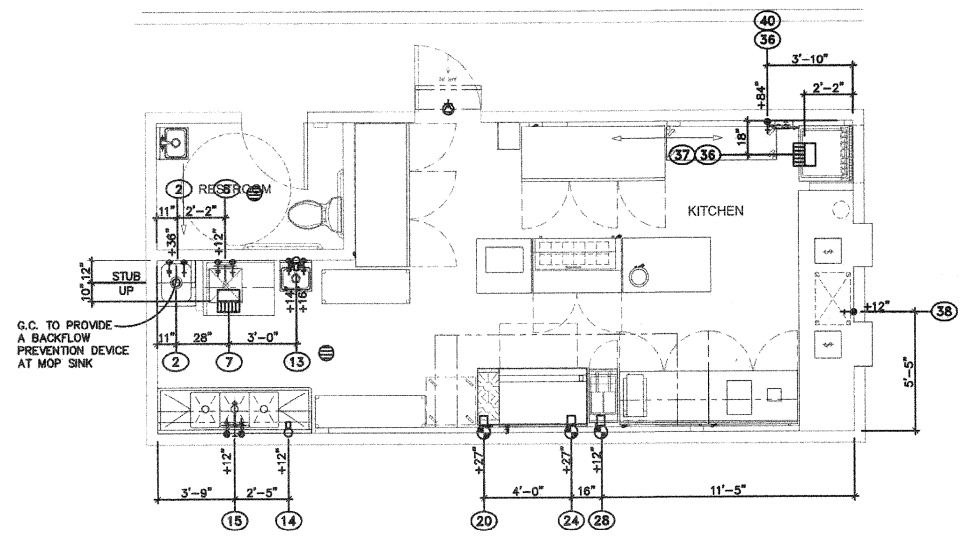


EQUIPMENT ELECTRICAL PLAN

Note See Floor Plan sheet 2.1 & EMP for revised equipment layout

ELECTRICAL SYMBOLS

	JUNCTION BOX AT WALL
	JUNCTION BOX ABOVE FLOOR
	JUNCTION BOX AT CEILING
	DIRECT CONNECTION TO EQUIPMENT
	JUNCTION BOX INSTALLED IN EQUIPMENT
	DUPLEX CONVENIENCE OUTLET
	DUPLEX CONVENIENCE OUTLET (FURNISHED WITH EQUIPMENT)
	SINGLE PURPOSE POWER OUTLET (208V)
	SINGLE PURPOSE POWER OUTLET (FURNISHED WITH EQUIPMENT)
	CASH REGISTER OR PRE-CHECK OUTLET
	TELEPHONE
	SWITCH



EQUIPMENT PLUMBING PLAN

Note See Floor Plan sheet 2.1 & EMP for revised equipment layout

PLUMBING SYMBOLS

	HOT WATER, ROUGH-IN AND CONNECTION
	COLD WATER, ROUGH-IN AND CONNECTION
	FUNNEL DRAIN, ROUGH-IN AND CONNECTION
	F.S. FLOOR SINK WITH HALF GRATE
	F.S. FLOOR SINK
	HOT WATER, COLD WATER, DIRECT WASTE
	F.D. FLOOR DRAIN
	FUEL GAS, ROUGH-IN AND CONNECTION
	STEAM SUPPLY
	STEAM RETURN
	CONDENSER WATER SUPPLY,
	CONDENSER WATER RETURN,

SEE SHEET KD AND KN FOR NOTES AND DETAILS PERTAINING TO THIS SHEET

FOR REFERENCE ONLY SEE MEP SHEETS



JOE'S BURGERS
292 MAIN STREET
SANTA MONICA, CA 90405

FOODSERVICE EQUIPMENT	EQUIPMENT SCHEDULE
DATE	10/07/2016
DESIGNED BY: ERT	
CHECKED BY: ERT	
DATE	10/07/2016
SHEET	FS-2.0
SHEET 4 OF 6	



09/11/17
17BLD-0344

HOOD INFORMATION - Job#2756681

HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST RISE(S)					TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG.		
					WIDTH	LENG.	HEIGHT	DIA.	CFM			S.P.	END TO END	ROW
1		5424 ND-2-PSP-F	10' 0.00"	450 Deg.	2300	12"	16"	4"	2300	-0.812"	2000	430 SS Where Exposed	ALONE	ALONE

HOOD INFORMATION

HOOD NO.	TAG	FILTER(S)					LIGHT(S)				UTILITY CABINET(S)				FIRE SYSTEM PIPING	HOOD HANGING WGT	
		TYPE	QTY.	HEIGHT	LENGTH	EFFICIENCY @ 9 MICRONS	QTY.	TYPE	WIRE GUARD	LOCATION	SIZE	FIRE SYSTEM TYPE	SIZE	ELECTRICAL MODEL #			SWITCHES QUANTITY
1		Captrate Solo Filter	7	20"	16"	93% See Filter Spec.	3	L55 Series E26	NO	Right	12"x54"x24"	7/8" RTUZZ UH Cabinet Back	1.5			NO	647 LBS

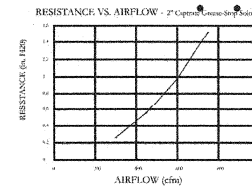
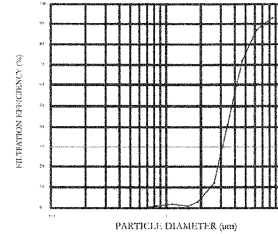
PERFORATED SUPPLY PLENUM(S)

HOOD NO.	TAG	POS.	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S)				
							WIDTH	LENG.	DIA.	CFM	S.P.
1		Front	132"	16"	6"	MUA	12"	28"		666	0.189"
						MUA	12"	28"		666	0.189"
						MUA	12"	28"		666	0.189"

SPECIFICATION: CAPTRATE GREASE-STOP SOLO FILTER

THE CAPTRATE GREASE-STOP SOLO FILTER IS A SINGLE STAGE FILTER FEATURING A UNIQUE S-Baffle DESIGN IN CONJUNCTION WITH A SLOTTED REAR Baffle DESIGN, TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY.
 FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNEL(S).
 UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO COMPONENTS WHEN ASSEMBLED.
 GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 90% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 1.0 INCHES OF WATER GAUGE.
 THE CAPTRATE GREASE-STOP SOLO WAS TESTED TO ASTM STANDARD ASTM F2518-05.

FILTER COLLECTION EFFICIENCY - 2" Captrate Solo Filter

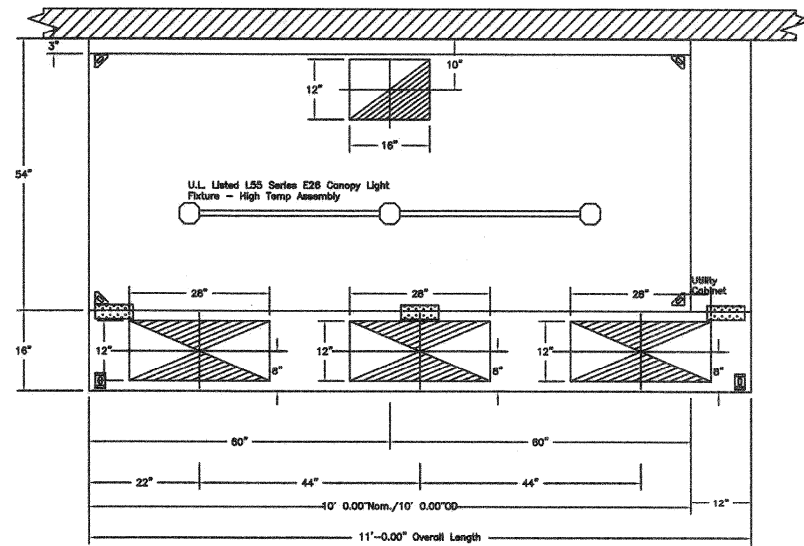


CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:
 NFPA #90
 NSF STANDARD #2
 UL STANDARD #1046
 INT. MECH. CODE (IMC)
 ULC-5849

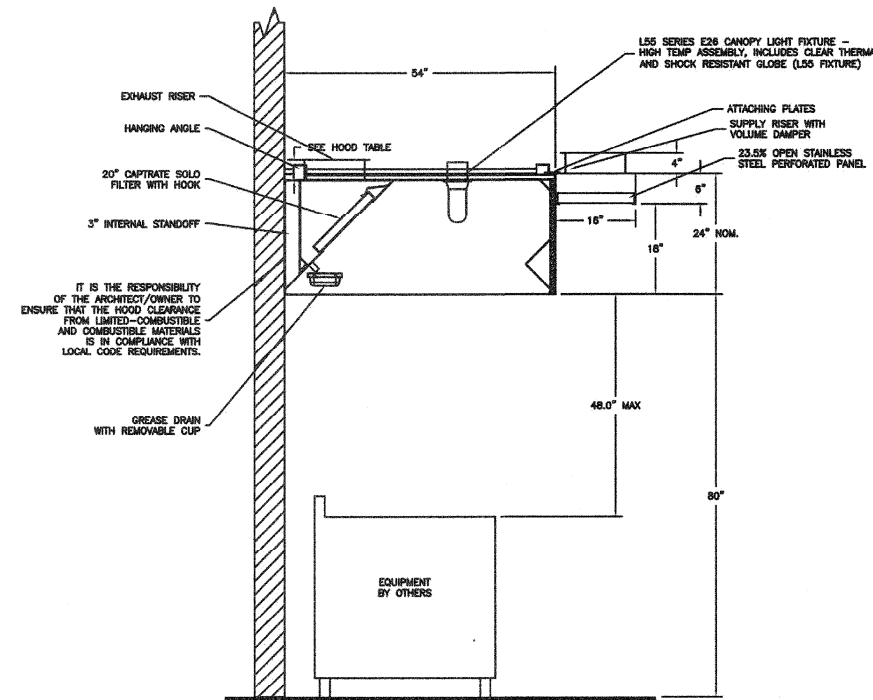


REVISIONS	
NO.	DATE

CAPTIVE
 Southern California Office
 3002 Dow Ave., Suite 410, Tustin, CA 92780 PHONE: (714) 957-1500 FAX: (919) 227-6975 EMAIL: nsg@captivair.com



PLAN VIEW - Hood #1
10' 0.00" LONG 5424ND-2-PSP-F



SECTION VIEW - MODEL 5424ND-2-PSP-F
HOOD - #1

Joe's Grill
 DATE: 8/25/2016
 DWG.#: 2756681
 DRAWN BY: AHJ-86
 SCALE: 3/4" = 1'-0"
 MASTER DRAWING
 SHEET NO. 1

FOR REFERENCE ONLY SEE MEP SHEETS

MYERS RESTAURANT SUPPLY, LLC
 Foodservice Design, Equipment & Supplies

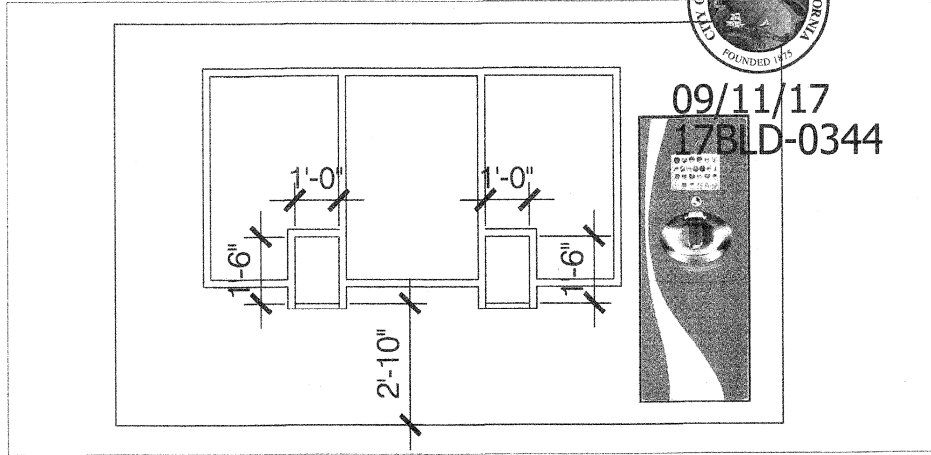
JOE'S BURGERS
 2912 MAIN STREET
 SANTA MONICA, CA 90405

FOODSERVICE EQUIPMENT
 EXHAUST HOOD PLAN

DATE: 10/07/2016
 SHEET FS-3.0
 SHEET 5 OF 6



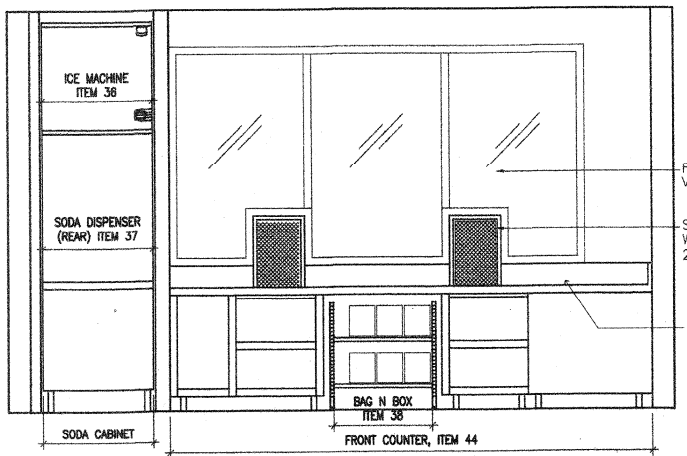
09/11/17
17BLD-0344



EQUIPMENT ELEVATION

D

1/2" = 1'-0"



EQUIPMENT ELEVATION

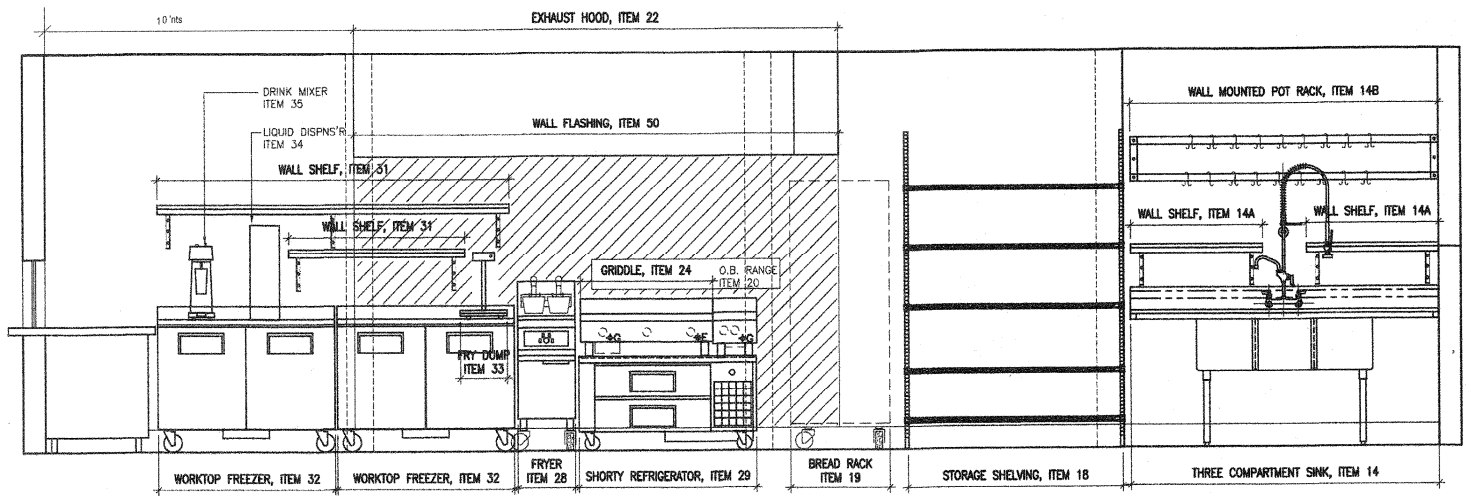
C

1/2" = 1'-0"

FIXED GLASS
VERIFY W/OWNER

SERVING WINDOWS
W/OPENABLE SCREEN
216 SQ. INCHES

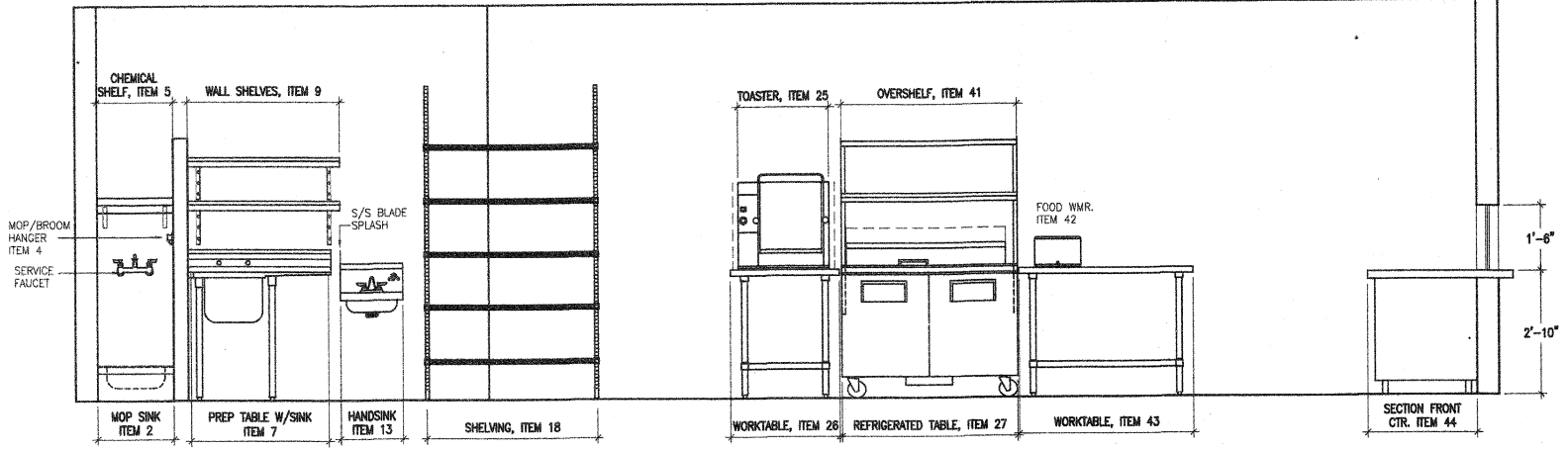
If selected front window assembly
does not come to table top.
These front tables to have 6" stainless
steel back splash



EQUIPMENT ELEVATION

B

1/2" = 1'-0"



EQUIPMENT ELEVATION

A

1/2" = 1'-0"

FOR REFERENCE ONLY SEE MEP SHEETS



JOE'S BURGER
2902 MAIN STREET
SANTA MONICA, CA 90405

FOODSERVICE EQUIPMENT
ELEVATION PLAN

APPROVED
DATE
DESIGNED BY ERT
DRAWN BY ERT
SCALE AS SHOWN
DATE 10/07/2016
JOB NO.

SHEET FS-4.0
SHEET 6 OF 6

A. General Structural Notes

- 1. The engineer of record shall review fabricator provided drawings and calculations...
1. Prefabricated stairs including handrails
a. Prefabricated roof and floor trusses
b. Curtain Walls
c. Storage racks

B. MATERIAL SPECIFICATION & INSPECTIONS

- 1. General Material Specifications:
a. Type of soil and bearing value per Table 1904.2...
b. Standard 3000 psi concrete...
c. 3000 psi min. for grade beams and piers / piers.

- 4. Foundation sill bolts require steel plate washers of minimum size and thickness...
5. Concrete grade beams that are part of a Special Moment Frame shall use A706 reinforcing steel...
6. Underfloor ventilation equal to 1 sq. ft. of net ventilating area for each 150 square feet of crawl space...

E. LATERAL LOADS

Table with columns: TYPE, FLOOR, DL, LL, WIND SPEED, etc. Includes sections for Engineering Values, SLOPED, BALCONY, and LT. FRAME SHEAR WALL.

Table with columns: SHEAR PANEL SCHEDULE, Item #, Description, Quantity. Includes items for 1/2" Plywood, 1/2" Plywood, 1/2" Plywood, and 1/2" Plywood.

F. CONCRETE

- 1. Furnish, install, and finish concrete work complete, including grading under slabs, penetrations in slab, plastic membrane, form work, reinforcing, etc., and placement of bolts and inserts supplied by other trades.
2. a. Cement: ACI 318
b. Aggregates: ACI 318
c. Water: Clean, fresh suitable for domestic purposes.

- 6. Underfloor ventilation equal to 1 sq. ft. of net ventilating area for each 150 square feet of crawl space shall be provided on 3 sides of the building and in interior finishing walls.
7. Wall openings shall have additional vertical reinforcement of the same size placed within 12" of each side of the opening.

G. MASONRY

- 1. Furnish and install all masonry work complete, including masonry veneer and masonry reinforcing & waterproofing.
2. Glass block specification. Glass block to be Pittsburgh Corning Corp. LARR# 24486.
3. Unless otherwise noted all sill plates for windows shall be 2x4 with 5/8" diam x 12" anchor bolts embedded a minimum of 6" into the masonry.

- 29. a. Support of bearing partitions perpendicular to the plane of such partitions by a greater distance than the depth of joists.
b. Provide 2x solid blocking at floor joists at all exterior walls and at all interior walls with a maximum of 8' oc.
c. Provide full depth solid bearing blocking under all exterior walls and at all interior walls.

- 32. a. All bolts and lag screws shall have washers under heads and nuts. All nuts and screws shall be tightened when installed and retightened before covering.
33. Adjust framing furr outs and shear walls as required to maintain a flat and flush surface for drywall, stucco or other interior or exterior finish.
34. Center all hold-downs and anchor bolts on wall.

I. SHEAR WALLS

- 1. Use Builder Fasteners for wood structural panel connections to cold-formed steel framed walls. LARR # 25637
2. Solid blocking shall be provided at all horizontal joints occurring in braced wall panels.
3. Stucco shear walls shall utilize furring, galvanized nails, 1-1/2" long, 7/16" diameter head, and furred out a min of 1/4" to attach the lath to the studs.

H. WOOD SPECIFICATIONS

- 1. The size of edge board, valley or hip members shall not be less than the cut end depth of the rafter.
2. Roof purlins shall not be smaller than the rafter they support. The maximum span for 2x4 2x6 inch roof purlins is 4' 6" ft. respectively.
3. Rafter ties spaced at 6' (max.) on center are required immediately above ceiling joists which are not parallel to the rafters.

J. RETAINING WALLS DESIGN

- 1. Calculations and details are required for retaining walls over 4 feet in height, measured from the bottom of the footing to the top of the wall, unless supporting a surcharge or sloping earth.
2. Provide a safety factor of 1.5 to resist (sliding, overturning) for design of retaining wall.

SECTION 5A STEEL SECTION 5A STRUCTURAL STEEL

- 1. Bolts noted as A325. All A325 bolts shall be installed as per the "Specifications For Structural Joints Using A325 Bolts", as approved by The Research Council On Riveted and Bolted Structural Joints.
2. Full penetration groove welds shall be ultrasonically tested by an approved testing agency and shall conform to AWS D1.1, section 6.

- 3. All structural and architectural steel to be delivered on site primed with two coats of the appropriate primer. If exposed, to be finish painted as per section 9E of these specifications.
4. All welds shall be ground smooth, all welding spatter shall be removed and shall comply with the specifications of the "American Welding Society".

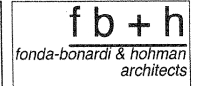
- 6. See drawings for size, material and attachments of architectural steel.
7. All blocking for Architectural Steel, to receive attachments, shall be provided under Pough Carpentry.

Fastening Schedule

Table with columns: CONNECTION, FASTENING, LOCATION. Lists various connections like JOIST TO SILL OR GIRDER, BRACED TO JOIST, SILL TO SOLE PLATE, etc. with corresponding fastening requirements.

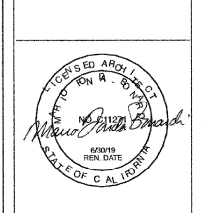
- a. Common or box nails are permitted to be used except where otherwise stated.
b. Nails spaced at 6" on center at ends, 12" at intermediate supports except 6" at supports where spans are 48" or more.
c. For nailing of wood structural panel and particulo-boarded diaphragms and shear walls, refer to Section 2305. Nails for wall sheathing are permitted to be common, box or casing.

- i. Corrosion-resistant studs with nominal 1/2" crown and 1 1/2" length for 1/2" sheathing and 1 1/2" length for 3/4" sheathing.
ii. Panel supports at 16" x 16" strength axis in the long direction of the panel, unless otherwise marked.
iii. Casing (1 1/2" x 0.080") or fish (1 1/2" x 0.072") nails spaced 6" on panel edges, 12" at intermediate supports.



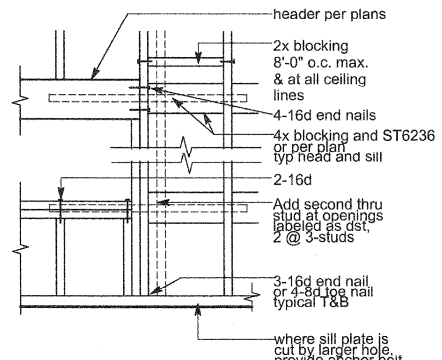
tonda-bonardi & hochman architects

1450 23rd Street Santa Monica, CA 90404 310-453-1134, 310-828-5830 fax info@fnharchitects.com www.fnharchitects.com

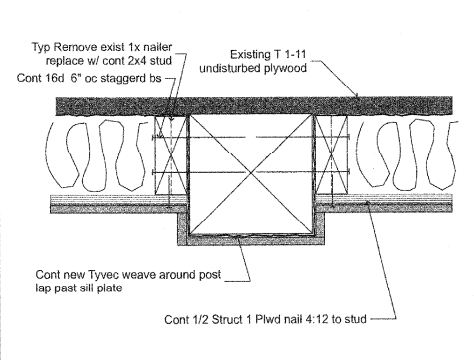


- CLIENT: Tenant Improvement for Joe's Grill
2912 Main Street Santa Monica, CA 90405
Sheet Index: 01.1 Site Plan, 1.2 Survey, 2.1 Floor and Roof Plans, 2.2 Details, 3.1 Elevations, 3.2 Colors and Rendering, 4.0 Sections and context, 7.0 Landscape, FS 0.0 Kitchen Notes, FS 0.1 Kitchen Details, FS 1.0 Kitchen Floor Plan, FS 2.0 Kitchen MEP, FS 3.0 Hood Plans, FS 4.0 Kitchen Elevations, SI Structural Notes, S2 Structural Plans, E01-E5.4 Electrical 11 sheets, M0.1-M5.1 Electrical 8 sheets, P0.1-P5.2 Plumbing 7 sheets

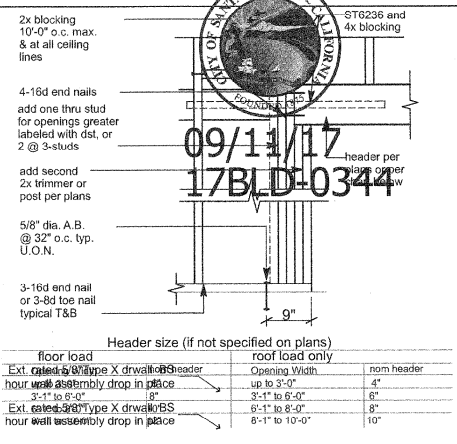
Table with columns: CHANGES/REVISIONS #, DATE, DESCRIPTION, DRAWING NO., CHECKED, etc. Includes revision 1 for structural steel and foundation notes.



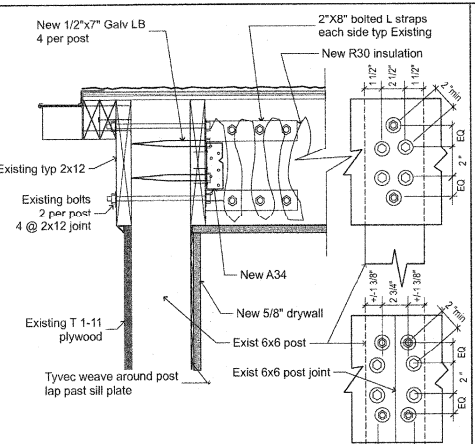
17 Shear transfer at Window



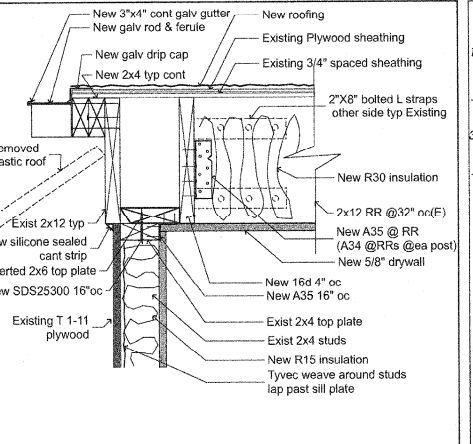
13 Shear transfer at Post



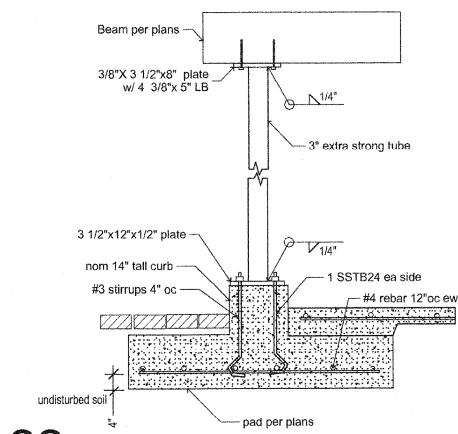
9 06100.0200 Door Header Shear



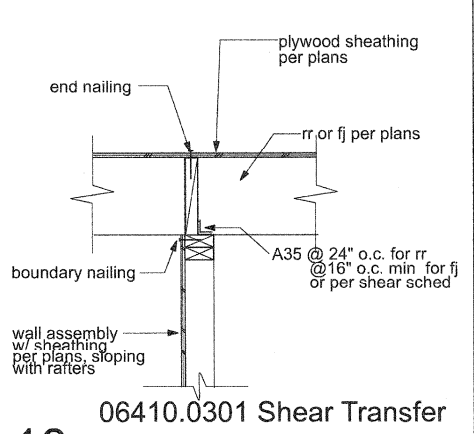
5 Typical Post Connec.



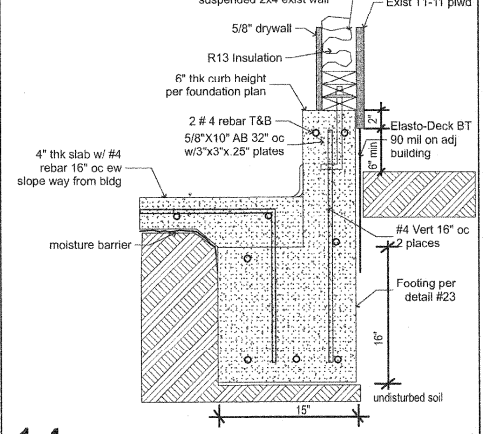
1 Typical Eave



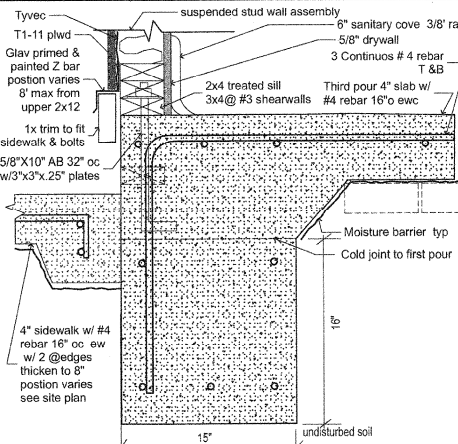
22 Steel Post



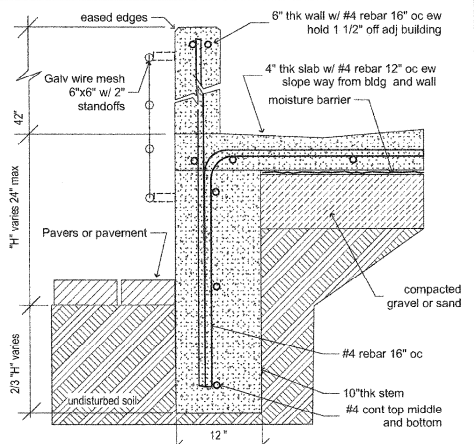
18 06410.0301 Shear Transfer



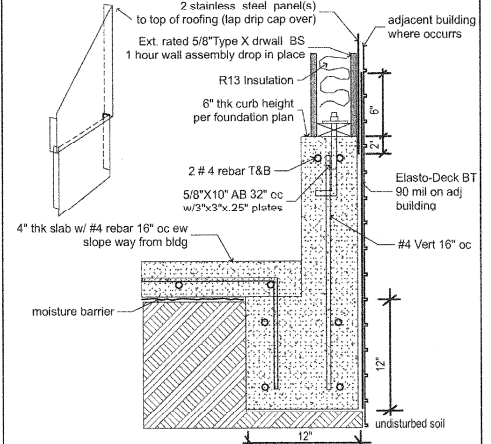
14 Curbed Footing



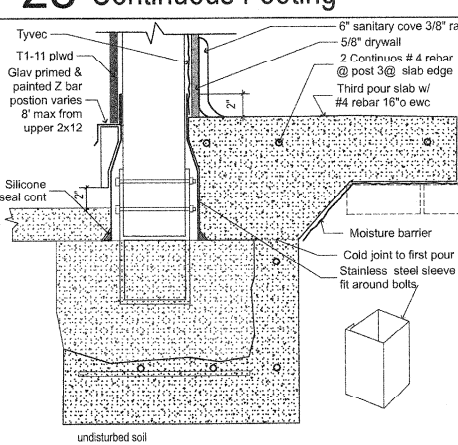
23 Continuous Footing



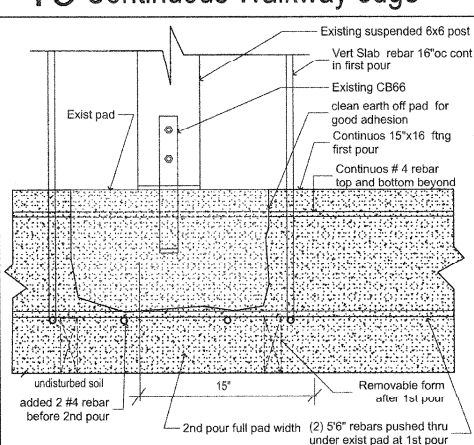
19 Continuous Walkway edge



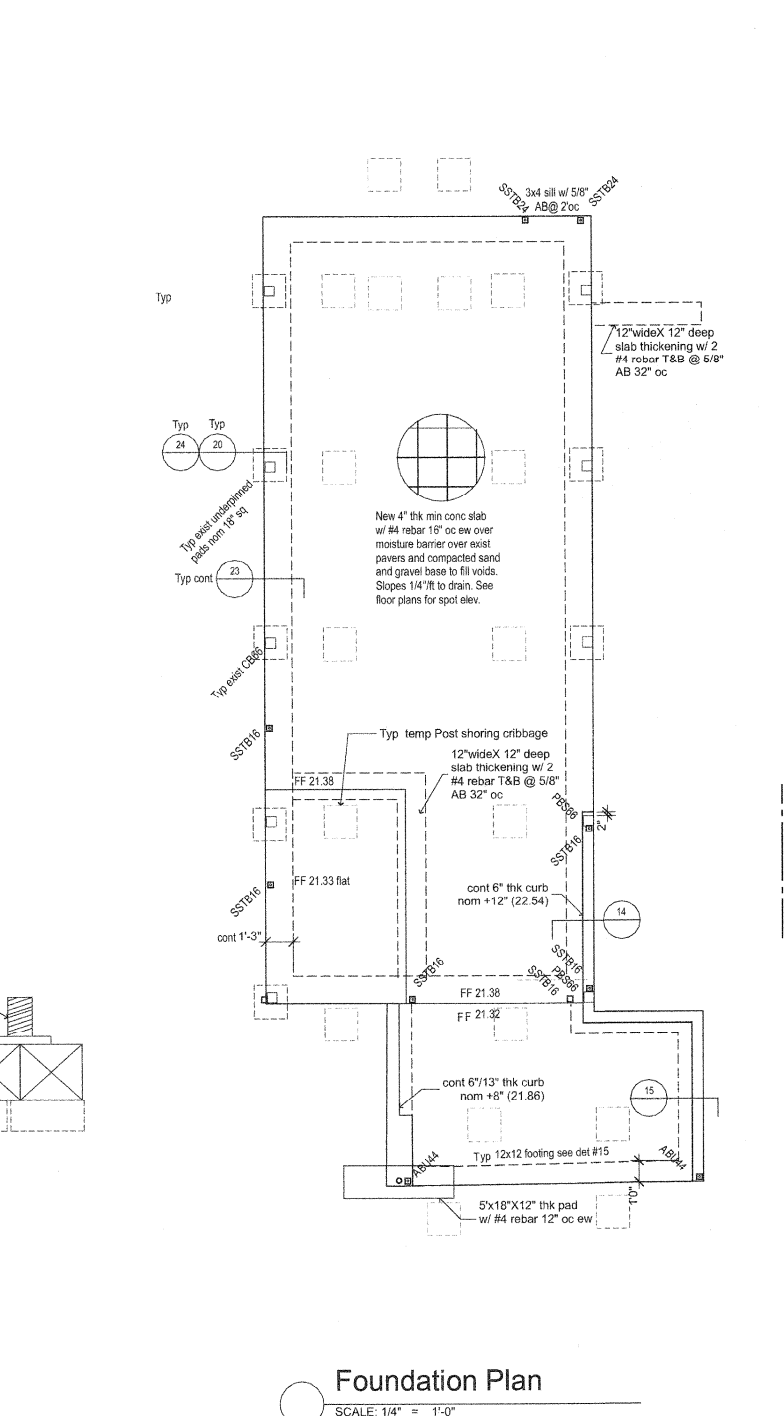
15 Curbed Footing



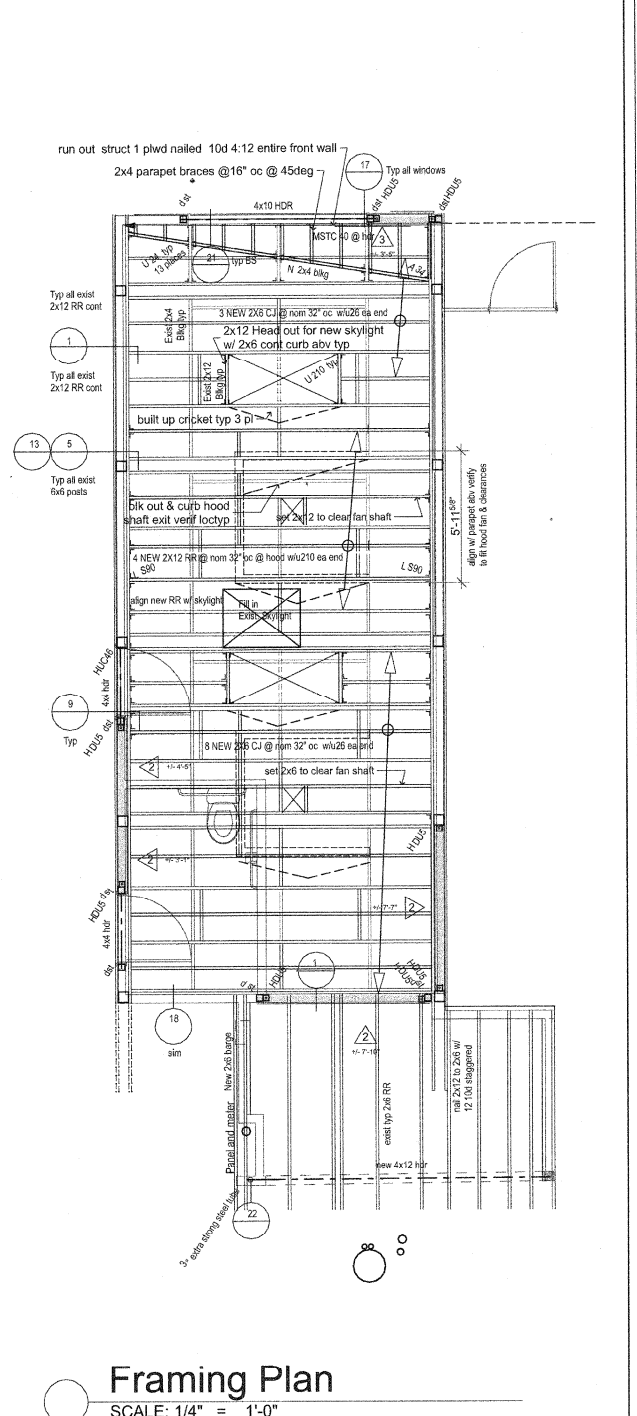
24 Slab @ Existing Post



20 Underpinning Existing Post



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



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

fb+h
fonda-bonardi & hochman architects
1450 23rd Street
Santa Monica, CA 90404
310-453-1134, 310-829-5830 fax
info@fbharchitects.com
www.fbharchitects.com

CLIENT
Tenant Improvement for
Joe's Grill
2912 Main Street
Santa Monica, CA
90405

Professional Seal of Architect
Michael P. Fonda
Architect
No. 11277
Exp. 12/31/17
State of California

Sheet Index

- 01.1 Site Plan
- 1.2 Survey
- 2.1 Floor and Roof Plans
- 2.2 Details
- 3.1 Elevations
- 3.2 Colors and Rendering
- 4.0 Sections and context
- 7.0 Landscape
- FS 0.0 Kitchen Notes
- FS 0.1 Kitchen Details
- FS 1.0 Kitchen Floor Plan
- FS 2.0 Kitchen MEP
- FS 3.0 Hood Plans
- FS 4.0 Kitchen Elevations
- S1 Structural Notes
- S2 Structural Plans
- E0.1-E5.4 Electrical 11 sheets
- M0.1-M5.1 Electrical 8 sheets
- P0.1-P5.2 Plumbing 7 sheets

CHANGES/REVISIONS #1

NO.	DATE	DESCRIPTION
1	12/29/16	ARB and SCHEMATIC DESIGN
2	1/20/17	Construction Drawings
3	1/30/2017	REVISED ARB
4	2/20/2017	BIDDING
5	3/6/2017	PLAN CHECK
6	7/13/17	PLAN CHECK REVISIONS
7		CONSTRUCTION DOCUMENTS

November 2016
As-Built Drawings
ARB and SCHEMATIC DESIGN
Construction Drawings
REVISED ARB
BIDDING
PLAN CHECK
PLAN CHECK REVISIONS
CONSTRUCTION DOCUMENTS

Structural Plans
P:\perry\g.d\perm\pln
7/13/17

S2