

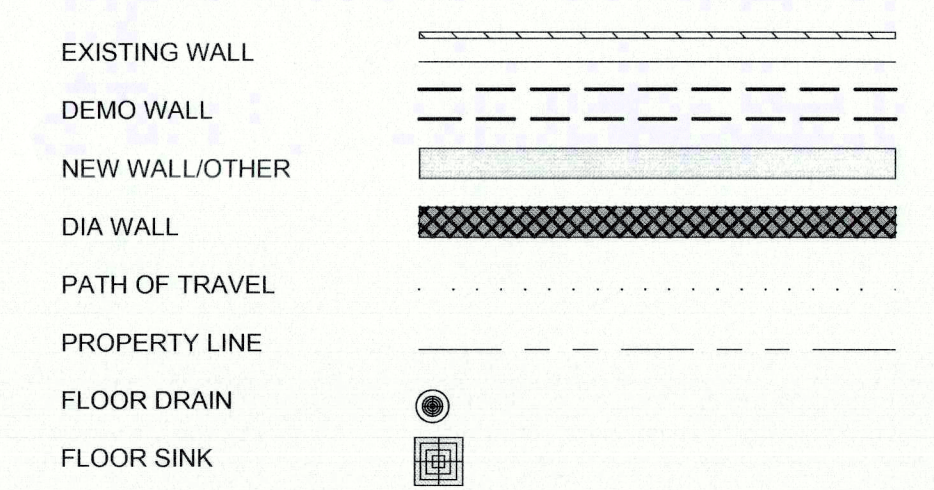
(N) PROPOSED FLOOR PLAN
 1/4" = 1'-0"

EQUIPMENT SCHEDULE				
Mark	Description	Manufacturer	Model	Comments
1	700XP Two 7 Lt. Wells Gas Fryer - LPG/Natural Gas	ELECTROLUX	371069	NSF
2	Grill w/Refrigerator Base	Vulcan	36R Refrigerant Base	NSF
3	Range w/Refrigerant Base	Vulcan	36R Refrigerant Base	NSF
5	Gas Convection Oven	Garland	MCO-GS-20	NSF
8	Worktop Refrigerator	Beverage Air	WTRD119A-8	NSF
8a	Worktop Refrigerator	Beverage Air	WTRD119A-8	NSF
9	7-PS-40 HAND SINK	ADVANCE TABCO	7-PS-40	NSF
10	Prep Sink	Advance Tabco	FS-1-1818-18L	NSF
11	Corner Sink, 3-Comp. L-R Drain Board	Advance Tabco	94-K6-18D	NSF
12	Metro Shelving	Metro	4ES146063NS	NSF
13	Coffee Roaster	Diedrich	IR-2	NSF
14	Mop Sink	Eagle Group	F1916	NSF
15	COFFEE BREWERS	CURTIS	ALP3GTL63A000	NSF
16	COFFEE GRINDER	CURTIS	SGS-3BLK	NSF
17	Coffee Grinder	Mahlkonig	EK43	ETL
18	Undercounter Refrigerator	Turbo Air	MUR-48	NSF
19	Custom Hot Food Table	Advance Tabco	Custom	NSF
20	PIZZA PREP TABLE - DRAWERS	TURBO AIR	TPR-93SD-D6	NSF
21	Bakery Case	Turbo Air	TCGB-36-2	NSF
22	ESPRESSO MACHINE	Cecilware	Cecilware Venezia II	NSF
23	Knock Box	Espresso Supply	25102	NSF
25	Ice Maker w/ Bin	Manitowoc Ice	IRT1900N-261 /D-970	NSF
26	Refrigerator, Reach-In	Continental Refrigerator	D2RN	NSF
27	Three Compartment Sink	Glastender	TSA-60-S	NSF
29	Dump Sink	Custom		
30	Drop-In Ice Bin	Glastender	DI-I830	NSF
31	Custom Hand Sink	Custom		
32	Back Bar Profile	Glastender	C2FB72	NSF
33	36" FRENCH TOP W/ STOVE AND SALAMANDER ABOVE	Vulcan	EV36S-4FP1HT240	NSF
34	24" GRILL	Black Diamond	BDECT-24	NSF
35	48" RANGE W/ STOVE	Vulcan	48SS-8B	NSF
36	30" GRIDDLE	Adcraft	GRID-30	NSF
37	PIZZA OVEN W/ 3 DECKS	Baker's Pride	353 LP	NSF
38	24' HOOD	EXISTING	EXISTING	NSF
39	TALL FREEZER	MCP Supply	CT02	NSF
40	VENTLESS DISHWASHER	HD CHEM	5AG-WS	NSF
41	UNDERCOUNTER DISHWASHER	CMA DISHMACHINES	181-VL	NSF

MECHANICAL EQUIPMENT SCHEDULE				
Mark	Description	Manufacturer	Model	Comments
2	Tankless Water Heater	Noritz	NCC1111-DV	
3	Bathroom Ventilation Fan	ReVent	RVS50	
4	Air Curtain	Curtron Air-Pro	AP-2-36-1-SS	

PLUMBING FIXTURES				
Mark	Description	Manufacturer	Model	Comments
1	Comfort Height one-piece elongated 1.28 gpf toilet	KOHLER Co.	K-3946-RA	
2	Urinal	KOHLER Co.	0	
3	Pinior Wall-mount bathroom sink with 8in widespread faucet holes	Kohler	2035-8-0	
4	Widespread bathroom sink faucet	KOHLER Co.	K-24857-4-CP	
5	Floor Drain	TBD	TBD	
7	Floor Sink	WATTS	FS-742	
8	Face Mount Faucet	Advance Tabco	K-101	
9	Mop Sink Service Faucet	Advance Tabco	K-240	

LEGEND



HEALTH DEPARTMENT NOTES

- COVE BASE SHALL BE MINIMUM 3/8" RADIUS AND MINIMUM 4" HIGH.
- FLOOR SHALL BE SMOOTH, DURABLE, EASY TO CLEAN AND NON-ABSORBENT.
- PROVIDE MINIMUM OF 50 FOOT CANDLES OF LIGHT, MEASURED 30" ABOVE THE FLOOR IN ALL FOOD PREP AREAS, STOREROOM AND RESTROOMS.
- ALL EXIT / ENTRANCE DOORS MUST BE RODENT PROOF, TIGHT FITTING AND SELF-CLOSING.
- EXISTING VENTILATION RATES COMPLY WITH SECTION 403 OF 2016 CMC FOOD FACILITY IS FULLY ENCLOSED.
- ALL WINDOWS ARE FIXED.
- RESTROOM AND EXIT DOORS MUST HAVE SELF-CLOSERS, PROVIDE EXHAUST FAN IN TOILET ROOMS INTERLOCKED WITH LIGHT SWITCH.
- ALL HAND SINKS SHALL HAVE 6" SPLASH GUARDS ON BOTH SIDES.
- INTERIOR WALL AND CEILING FINISH SHALL HAVE A FLAME SPREAD INDEX NOT GREATER THAN THAT SPECIFIED IN TABLE 803.1.1 FOR THE GROUP AND LOCATION DESIGNATED.
- LOCKERS TO BE INSTALLED ON SIX (6) INCH CLEANABLE LEGS, CANTILEVERED OFF THE WALL OR ON A MINIMUM FOUR (4) INCH HIGH CONTINUOUSLY COVERED CURB OR PLATFORM.
- REFRIGERATORS TO BE 6 INCHES ABOVE THE FLOOR ON SIX (6) INCH HIGH, EASILY CLEANABLE LEGS, COMMERCIAL CASTORS, OR COMPLETELY SEALED IN POSITION ON A FOUR (4) INCH HIGH CONTINUOUSLY COVERED BASE OR CONCRETE CURB TO FACILITATE EASE OF CLEANING.
- MAKE-UP AIR TO BE A MINIMUM OF 80% EXHAUSTED CFM FOR UL LISTED HOODS OR THE SAME AS 100% EXHAUSTED CFM FOR UNLISTED HOODS.

FINISH NOTES

- HEALTH:**
- PORCELAIN TILE COVE BASE: TIME 2.0, SILVER, THROUGH-BODY PORCELAIN P99C9 PAINT (BACK OF HOUSE), FRAZEE SEMI-GLOSS ENAMEL, COLOR: WHITE WHITE.
 - ALL IN FOOD AREAS TO HAVE A LIGHT REFLECTIVE VALUE OF NOT LESS THAN 70%.
 - KITCHEN CEILING SHALL BE SMOOTH, CLEANABLE, DURABLE, AND NON-ABSORBENT, AND OF LIGHT COLOR WITH LIGHT REFLECTIVE VALUE OF 70% OR GREATER (GLOSS OR SEMI-GLOSS).
 - ALL FINISHES BEHIND ALL SINKS AND EQUIPMENT AT BARS SHALL BE MOISTURE RESISTANT.
 - INTERIOR WALL AND CEILING FINISH SHALL HAVE A FLAME SPREAD INDEX NOT GREATER THAN THAT SPECIFIED IN TABLE 803.1.1 FOR THE GROUP AND LOCATION DESIGNATED.

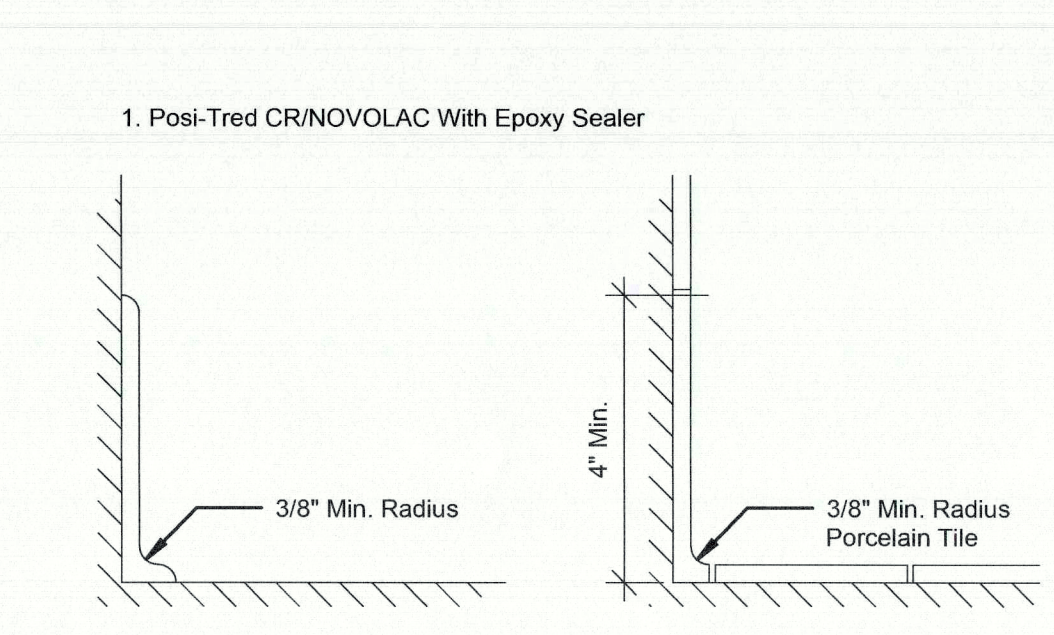
KEY PLAN CHECK ITEMS

- KEY PLAN:**
- SOAP AND TOWEL DISPENSERS LOCATED AT EACH HAND SINK.
 - EXHAUST FANS FOR RESTROOMS AND DRESSING AREAS ARE PROVIDED OF THE PROPER SIZE AND QUANTITY OF AIR FLOW AND BE OPERATED BY ROOM LIGHT SWITCH. ALL SYSTEMS TO BE CAPABLE TO KEEP ALL AREAS FREE FROM EXCESSIVE HEAT, STEAM, CONDENSATION, SMOKE AND VAPORS AND TO PROVIDE TEMPERED AIR FOR A REASONABLE COMFORT FOR ALL EMPLOYEES/CUSTOMERS ON PREMISES.
 - WASHING - NSF STANDARD AS APPLIED MANUFACTURED LOW TEMP CHEMICALLY SANITIZED WITH +140 DEGREE F WATER AND CHEMICAL.
 - LIGHTING REQUIREMENTS - LIGHTING SHALL BE PROVIDED - AT WALK INS AND DRY STORAGE AREAS WITH A MINIMUM OF 10 FOOT CANDLES OF LIGHT AT 30" AFF; AT CUSTOMER SELF-SERVICE, WHERE FRESH PRODUCE/PREPACKAGED FOODS ARE OFFERED, INSIDE EQUIPMENT AREAS, HAND WASHING, WARE WASHING, EQUIPMENT, UTENSIL, AND REST ROOMS WITH A MINIMUM OF 20 FOOT CANDLES OF LIGHT AT 30" AFF; AT FOOD PREP/COOKING AREAS WHERE EMPLOYEES WORK WITH FOOD, UTENSILS, KNIVES, SLICERS, GRINDERS ETC. WITH A MINIMUM OF 50 FOOT CANDLES OF LIGHT AT 30" AFF. ALL LIGHT BULBS SHALL BE

FINISHES

	FLOORS	WALLS	CEILINGS	BASES
Cafe	SMOOTH-SEALED CONCRETE	Porcelain Tile	FRP	Painted Plaster
Cafe BOH	Quarry Tile	FRP	Wood	Porcelain Tile
Cafe/Bar Retail	•	•	•	•
Cafe/Bar Storage	•	•	•	•
Retail	•	•	•	•
Dry Storage	•	•	•	•
WC 1	•	•	•	•
WC 2	•	•	•	•
WC 3	•	•	•	•
Kitchen	•	•	•	•
Coffee room	•	•	•	•
Walk in	•	•	•	•

TYPICAL COVE BASE



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ISSUE DATE	NOTE
06/22/2020	REVIEW
06/22/2020	DWG EXPORT
08/17/21	PLANNING DEP SUB 2
10/05/21	HEALTH DEP SUB 2

SHEET TITLE
PROPOSED FLOOR PLAN

SHEET NUMBER
A.7