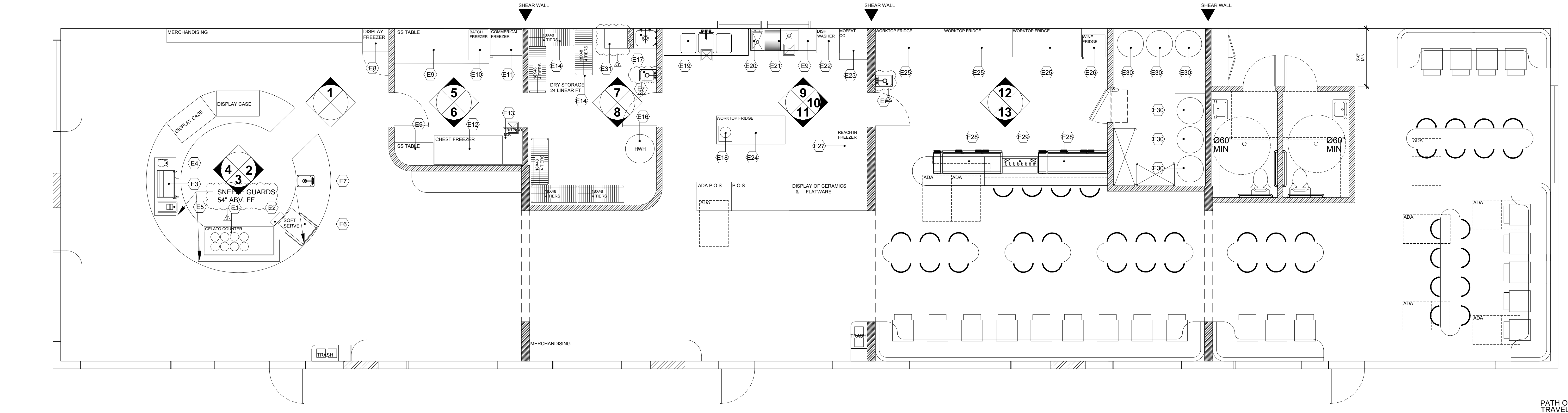


PATH OF TRAVEL



PATH OF TRAVEL

EQUIPMENT PLAN 1
1/4" = 1'-0"

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 FOOTCANDLES 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 ICE BINS SHALL HAVE SLIDING LIDS
- 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 803.11 FOR THE GROUP AND LOCATION DESIGNATED.

NO EQUIPMENT SPECIFIED REQUIRES EXHAUST HOOD
 14- ALL EQUIPMENT INCLUDING SHELVING- MUST BE SUPPORTED BY SIX (6) INCH HIGH EASILY CLEANABLE LEGS, COMMERCIAL CASTORS, OR COMPLETELY SEALED IN POSITION ON FOUR (4) INCH HIGH CONTINUOUSLY COVERED BASE OR CONCRETE CURB TO FACILITATE EASE OF CLEANING.

THE FOLLOWING IS A LISTING OF KEY PLAN CHECK ITEMS:

- 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.
- DISHWASHING - NSF STANDARD #3 APPROVED 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 SHIELDED, COATED, OR OTHERWISE SHATTER RESISTANT IN AREAS WHERE OPEN FOOD, READY TO EAT FOODS, CLEAN EQUIPMENT AND LINENS OR UNWRAPPED SINGLE USE ARTICLES (CRFC-11452.1).
- GARBAGE AND TRASH AREA - SHOWN ON PLOT PLAN SHEET

FINISH SPECIFICATIONS

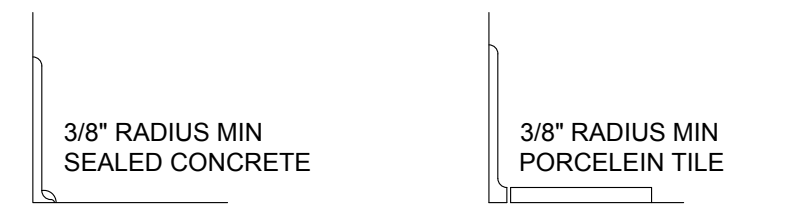
- A. PORCELAIN TILE COVE BASE: TIME 2.0, SILVER, THROUGH BODY PORCELAIN P36C9
- B. PAINT (BACK OF HOUSE): FRAZEE SEMI-GLOSS ENAMEL. COLOR: WHITE WHITE
- C. ALL FINISHES IN FOOD AREAS TO HAVE A LIGHT REFLECTIVE VALUE OF NOT LESS THAN 70%
- D. KITCHEN CEILING SHALL BE SMOOTH, CLEANABLE, DURABLE, AND NON-ABSORBENT, AND OF LIGHT COLOR WITH LIGHT REFLECTIVE VALUE OF 70% OR GREATER (GLOSS OR SEMI-GLOSS).
- E. ALL FINISHES BEHIND ALL SINKS AND EQUIPMENT AT BARS SHALL BE MOISTURE RESISTANT
- F. INTERIOR WALL AND CEILING FINISH SHALL HAVE A FLAME SPREAD INDEX NOT GREATER THAN THAT SPECIFIED IN TABLE 803.11 FOR THE GROUP AND LOCATION DESIGNATED.

EQUIPMENT SCHEDULE

ITEM	DESCRIPTION	MANUFACTURER	MODEL	NOTES
E1	GELATO TUB COUNTER	POZETTI	BPGC8+8TI	NSF
E2	DIPPER WELL	Regency	600DW15	NSF
E3	ESPRESSO MACHINE	La Marzocco	LINEA CLASSIC	2 Group
E4	ESPRESSO GRINDER	MAZZER JOLLY		NSF
E5	KNOCK BOX CHUTE	KROME	C884	NSF
E6	CLASSIC SOFT SERVE MACHINE	CARPIGIANI	193	NSF
E7	HAND SINK	GLASTENDER	HSA-12-D	NSF
E8	DISPLAY FREEZER	BEVERAGE-AIR	FB19HC-1G	NSF
E9	S.S. TABLE			NSF
E10	BATCH FREEZER	BRAVO	G20	NSF
E11	COMMERCIAL FREEZER	KENMORE	22152	NSF
E12	COMMERCIAL CHEST FREEZER	GALAXY	CF20HC	NSF
E13	TRITTICO GELATO MACHINE	BRAVO	M30	NSF
E14	18" x 48" OPEN SHELVING	REGENCY	460EG1848	NSF
E15				NSF
E16	GAS TANK WATER HEATER	RHEEM	G100-200	NSF
E17	MOP SINK W/ CHEMICAL SHELF AND MOP RACK	EAGLE GROUP	F1916	NSF
E18	COUNTERTOP INDUCTION RANGE	AVANTCO	IC1800	NSF
E19	3 COMP SINK	REGENCY	600S3162018G	NSF
E20	HAND SINK	GLASTENDER	HSA-12	NSF
E21	1 COMPARTMENT PREP SINK	REGENCY	60S1162018GR	NSF
E22	UNDER COUNTER DISHWASHER	NOBLE	UL30H	NSF
E23	CONVECTION OVEN	MOFFAT	E32D5-2P	NSF
E24	WORK TOP FRIDGE	AVANTCO	178SSWT72RHC	NSF
E25	WORK TOP FRIDGE	AVANTCO	178SSWT72RHC	NSF
E26	WINE FRIDGE	AVA VALLEY	WRC-46-SZ	NSF
E27	REACH IN FREEZER	AVANTCO	A-49F-HC	NSF
E28	72" SLIDING DOOR BACK BAR COOLER	BEVERAGE-AIR	BB72HC	NSF
E29	8 BEER TAPS	BEVERAGE-AIR	BB72HC	NSF
E30	KEG COOLER	IRP	3051003	NSF
E31	GREASE INTERCEPTOR			

FINISH SCHEDULE

	FLOORS										6" HIGH BASE WITH 3/8" MIN. RADIUS COVE	WALLS				CEILINGS			
	STAIRWELL	STAIRWELL	STAIRWELL	STAIRWELL	STAIRWELL	STAIRWELL	STAIRWELL	STAIRWELL	STAIRWELL	STAIRWELL		STAIRWELL	STAIRWELL	STAIRWELL	STAIRWELL	STAIRWELL	STAIRWELL	STAIRWELL	STAIRWELL
DINING																			
BAR																			
KITCHEN																			
TOILETS																			
HALLWAY																			
STORAGE																			



1. POSI-TRED CR/NOVOLAC EPOXY SEALER TO BE USED.

COVE BASE DETAILS 2
1 1/2" = 1'-0"

BUILT
 BUILT HOSPITALITY DESIGN
 9105 SUNSET BLVD
 WEST HOLLYWOOD, CA
 310.387.9400
 WWW.BUILTINC.COM

PROJECT
 NICE DREAMS ICE CREAM
 56778 TWENTYNINE PALMS HW
 YUCCA VALLEY, CA

TITLE	DATE
DBS SUB 1	08-12-22
HEALTH DEP SUB 1	09-21-22
DBS SUB 2	10-04-22
DBS & HEALTH SUB 2	11-18-22
PLANNING DBS HEALTH SUB 3	02-27-23

SHEET TITLE
 EQUIPMENT PLAN & SCHEDULE
SHEET NUMBER

A 7.1