FOODSERVICE EQUIPMENT PLAN

SCALE: 1/4" = 1'-0" 06

SCALE : NTS

## HEALTH DEPARTMENT NOTES

- 1 FLOORS: QUARRY TILE WITH EPOXY GROUT, QUARRY TILE COVE BASE, OR SIMILAR TYPE MATERIAL, GRADED TO DRAIN.
- 2 WALLS: SMOOTH, LIGHT COLORED EPOXY PAINTED WITH FRP WAINSCOT AT SINK AREAS
- CEILING: LIGHT COLORED, SMOOTH, NON-ABSORBENT AND EASILY CLEANABLE LAY-IN SYSTEM 4 LAVATORIES: WALL HUNG LAVATORIES LOCATED WITHIN THE WORKING AREAS / TOILET ROOMS WITH HAND SOAP AND TOWEL DISPENSER. A LAVATORY IS REQUIRED WITHIN 20 FEET OF ALL FOOD SERVICE EQUIPMENT.
- UTENSIL CLEANING / SANITIZING: THREE COMPARTMENT SINKS WITH A MINIMUM SIZE OF 15"X15"X12" (LXWXD) OR NOTED OTHERWISE. DRAIN BOARDS OF ADEQUATE SIZE SHALL BE PROVIDED. SINK COMPARTMENT SHOULD HAVE ALL ROUNDED INTERNAL CORNERS AND ANGLES.
- EMPLOYEE TOILET / DRESSING ROOM : LOCATED WITHIN MAIN KITCHEN.
- MECHANICAL CLEANING / SANITIZING OF TABLEWARE: ACCOMPLISHED BY DISH MACHINE.
- STOREROOM: AMPLE DAILY STORAGE PROVIDED WITH APPROVED STORAGE RACKS
- WATER HEATER: LOCATED IN MECHANICAL ROOM ADJACENT TO KITCHEN. 10 PROVIDE VENTILATION GRILL AT THE DOOR TO MECH. RM.
- 11 GREASE TRAP: LOCATED AT EXTERIOR OF FOODSERVICE AREA. SEE PLUMBING DRAWINGS.
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- 12 FOODSERVICE EQUIPMENT : ALL FLOOR MOUNTED EQUIPMENT TO BE SEALED TO FLOOR TO PROVIDE EASY CLEANABLE SURFACE AND PREVENT SEEPAGE. EQUIPMENT NOT MOUNTED TO FLOOR TO BE WALL MOUNTED ON WALL CARRIERS OR MOUNTED ON LEGS TO PROVIDE 6" HIGH CLEARANCE BETWEEN FLOOR AND EQUIPMENT.
- 13 MOP SINKS: LOCATED IN JANITOR CLOSET CLOSE TO KITCHEN.
- 14 EXHAUST HOODS: EXHAUST HOOD PROVIDED OVER COOKING EQUIPMENT WITH LIQUID CHEMICAL FIRE EXTINGUISHING
- 15 LIGHTING AND PROTECTIVE SHIELDING: FOR ALL ARTIFICIAL LIGHTING FIXTURES LOCATED OVER BY OR WITHIN FOODSERVICE AREAS AND DISPLAY FACILITIES. MINIMUM ILLUMINATION LEVEL REQUIREMENT: 50 FOOT CANDLES.
- 16 GARBAGE AND REFUSE: CENTRAL TRASH COLLECTION.
- 17 POISONOUS AND TOXIC MATERIAL STORAGE : LOCATED IN JANITOR CLOSET.

## **COORDINATION NOTES**

## THE FOLLOWING ACCESSORIES/FITTINGS AND EQUIPMENT ARE NOT INCLUDED WITHIN SECTION 11400 FOODSERVICE EQUIPMENT.

- A. INSECT CONTROL FAN.
- MILLWORK FIXTURES OR APPLIED FINISHES.
- OFFICE FURNISHINGS AND EQUIPMENT.
- ROLLING DOOR / FIRE SHUTTER / OVERHEAD DOORS. CORNER GUARDS - TYPICAL AT ALL OUTSIDE CORNERS IN FOODSERVICE AREAS.
- STAFF LOCKERS.
- HAND LAVATORIES / TOWEL DISPENSERS / WASTE RECEPTACLES.
- STRAINER DRAIN (SIMILAR TO WADE TYPE H).
- FIRE HOSE CABINETS.
- ELECTRIC DRINKING FOUNTAIN.
- FLOOR RECEPTOR / SERVICE SINK / MOP RACK AND CLEANING MATERIAL CABINET.
- INTERCOM / TELEPHONE SYSTEMS. CLOCKS, TIME CLOCKS / CARDRACKS
- ELECTRIC PANEL BOARDS
- EMPLOYEE DINING FURNITURE
- BLOCKOUTS / ANCHOR PLATES/WOOD GROUNDS FURNISHED AND INSTALLED BY GENERAL CONTRACTOR. LOCATIONS BY SECTION 11400.

## THE FOLLOWING WORK IS INCLUDED WITHIN SECTION 11400 FOODSERVICE EQUIPMENT:

- TEMPERATURE MONITOR / ALARM PANEL: RECESS MOUNTED IN PANEL OF COLD STORAGE ASSEMBLY.
- WALL MOUNTED CABINETS FOR EXHAUST HOOD FIRE SUPPRESSION SYSTEMS AND EXTINGUISHERS.
- WALL MOUNTED REMOTE PULL FOR EXHAUST HOOD FIRE SUPRESSION SYSTEMS.
- COLD STORAGE ASSEMBLY / REFRIGERATION SYSTEMS. TRIM / CLOSURE PANELS AT ADJACENT CONTACT SURFACES OF FOODSERVICE EQUIPMENT.
- INSULATED WALL PANEL(S) FROM BOTTOM OF EXHAUST HOOD TO TOP OF COVE BASE AND TOP OF BACK SPLASH.

400			=	
102	ONE	DISPOSER W/ PRE-RINSE	KEC	
103	LOT	PREP TABLE W/ SINK, SHELF & UTENSIL RACK	KEC	DRAWER
104	ONE	1300LB ICE MAKER	KEC	WATER FILTER
105	ONE	ICE BIN	KEC	
106	LOT	TRENCH DRAIN/GRATE	KEC/PC	PAN BY KEC, DRAIN BY PC
107	LOT	COOLER/FREEZER SHELVING	KEC	4 TIER
108	LOT	WALK-IN REFRIGERATOR/FREEZER ASSEMBLY	KEC	
109	LOT	COOLER/FREEZER REFRIGERATION SYSTEM	KEC	RACK SYSTEM - VERIFY LOCATION
110	LOT	DRY STORAGE SHELVING	KEC	5-TIER, 86" POSTS
111	ONE	CARBONATOR	VF/VI	
112	LOT	BAG-N-BOX SYSTEM W/ RACK	VF/VI	WATER FILTER
113	LOT	EXHAUST HOOD W/ SUPPLY PLENUM	KEC	S/S WALL PANELS
114	ONE	SIX BURNER RANGE W/ OVEN	KEC	
115	ONE	DOUBLE CONVECTION OVEN	KEC	
116	ONE	DOUBLE STEAMER	KEC	WATER FILTER
117	ONE	PREP TABLE W/ SINKS & SHELF	KEC	
118	LOT	FIRE SUPPRESSION SYSTEM	KEC	
119	TWO	POT & PAN RACK	KEC	
120	ONE	REACH-IN REFRIGERATOR	KEC	
121	LOT	TRENCH DRAIN/GRATE	KEC/PC	PAN BY KEC, DRAIN BY PC
122	ONE	30 GALLON TILT SKILLET	KEC	FILL FAUCET
201	LOT	REACH-IN REFRIGERATOR/FREEZER	KEC	
202	ONE	36" CHAR BROILER	KEC	
203	ONE	36" GRIDDLE	KEC	
204	ONE	REFRIGERATED EQUIPMENT STAND	KEC	
205	LOT	FRYERS W/ FILTER & DUMP STATION	KEC	
206	LOT	EXHAUST HOOD W/ SUPPLY PLENUM	KEC	S/S WALL PANELS
207	TWO	SANDWICH MAKE-UP REFRIGERATOR	KEC	
208	ONE	PIZZA MAKE-UP REFRIGERATOR	KEC	
209	FIFTEEN	375 WATT SUSPENDED HEATED LAMPS	KEC	
210	ONE	BUILT-IN HEATED SURFACE	KEC	
211	LOT	BREATH PROTECTORS	KEC	
212	LOT	GRILL SERVING COUNTER	KEC	PROVIDE CUTTING BOARDS
213	LOT	HOT ENTRÉE SERVING COUNTER	KEC	PROVIDE CUTTING BOARDS
214	ONE	BACK COUNTER W/ SINK	KEC	
215	ONE	UNDERCOUNTER WARMING CABINET	KEC	
216	ONE	PANINI GRILL	KEC	
217	ONE	BUILT-IN HEATED SURFACE	KEC	
218	TWO	DROP-IN SOUP WELL	KEC	
219	LOT	BEVERAGE COUNTER	KEC	DDOVIDE OUTTING DOADS
220	ONE	DELI COUNTER	KEC	PROVIDE CUTTING BOARDS
221	ONE	DROP-IN REFRIGERATED COLD PAN	KEC	PROVIDE LOUVER
222	ONE	COFFEE BREWER	VF/VI	
223	TWO	TEA BREWER	VF/VI	IOE MAKED WILETED DVIVEO
224	TWO	ICE/SODA DISPENSER W/ 700LB ICE MAKER	VF/VI	ICE MAKER W/ FILTER BY KEC
225	ONE	REFRIGERATED AIR-SCREEN MERCHANDISER	KEC	
226	LOT	P.O.S. SYSTEM	OF/OI	
227	ONE	CASHIER COUNTER	KEC	PROVINE POWER ONLY
228	TWO	FUTURE INDUCTION COOKER (NOT SHOWN)	OF/OI	PROVIDE POWER ONLY
229	LOT	AIR POT COFFEE DISPENSERS	VF/VI	
230	ONE	WORKTABLE W/ SHELF	KEC	
231	ONE	JUICE DISPENSER	VF/VI	
232	ONE	BEVERAGE/CASHIER COUNTER	KEC	
233	ONE	SOUP/SALAD COUNTER	KEC	
234	LOT	CONVECTION/MICROWAVE OVEN W/ STAND	KEC	
204		I	l	
204				

DESCRIPTION

THREE COMP. SINK W/ POT RACK & RACK SHELF

KEC DISPOSER CONE

ITEM | QUANTITY

FOODSERVICE EQUIPMENT SCHEDULE

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FOODSERVICE EQUIPMENT

SCALE : NTS

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