

# NOTES

ALL FOOD RELATED UTENSILS & EQUIPMENT MUST BE FURNISHED & INSTALLED IN ACCORD WITH NSF, UL, AGA & AND ALL APPLICABLE STANDARDS.

EACH HAND SINK MUST HAVE SINGLE SERVICE TOWEL DISPENSER & SOAP DISPENSER ADJACENT.

ALL LAVATORIES OR HAND SINKS MUST HAVE A COMBINATION OR PREMIXING FAUCET CAPABLE OF SUPPLYING HOT WATER FOR A MINIMUM OF TEN SECONDS.

THE JANITORIAL SINK FAUCET MUST HAVE A THREADED OUTER LIP FOR HOSE ATTACHMENT AND AN APPROVED BACKFLOW PREVENTION DEVICE.

ALL SINKS MUST BE PROVIDED WITH 120 DEGREE HOT WATER AND COLD WATER

FLOORS IN FOOD SERVICE ESTABLISHMENTS [ EXCEPT IN DINING AREAS ] SHALL BE DURABLE SMOOTH AND IMPERVIOUS TO WATER, GRAESE, AND ACID; AND BE OF EASILY CLEANABLE CONSTRUCTION, E.G. QUARRY OR CERAMIC TILE. FLOOR SURFACES IN ALL AREAS WHERE FOOD IS PREPARED, PACKAGED, DISPENSED OR STORED, WHERE ANY UTENSIL IS WASHED, WHERE REFUSE OR GARBAGE IS STORED, WHERE JANITORIAL FACILITIES ARE LOCATED, IN ALL TOILET AND HANDWASHING AREAS AND IN EMPLOYEE CHANGE AND STORAGE AREAS SHALL BE AN APPROVED TYPE THAT CONTINUES UP WALL OR TOEKICK OF COUNTERS AND EQUIPMENT THAT SETS FLUSH ON THE FLOOR. THIS WOULD INCLUDE SELF SERVICE FOOD AND BEVERAGE COUNTERS AND EQUIPMENT THAT HAS OPEN FOOD OR BEVERAGES. THE COVE BASE MUST EXTEND UP AT LEAST 4" AND HAVE A MINIMUM 3/8" RADIUS AT JUNCTURE WITH FLOOR. VINYL TOPSET BASE IS NOT ACCEPTABLE.

FLOORING UNDER EQUIPMENT AND ON COVED BASES SHALL BE COMPLETELY SMOOTH. FLOOR SURFACES THAT CONTAIN NON-SKID AGENTS SHALL BE RESTRICTED TO TRAFFIC AREAS ONLY. HIGH PRESSURE HOT WATER CLEANING SYSTEMS ARE REQUIRED IN ADDITION TO FLOOR DRAINS IF THE DEGREE OF ROUGHNESS OF THE NON-SKID AGENT IS DEEMED EXCESSIVE UPON EVALUATION BY ENVIRONMENTAL HEALTH DEPT. INSPECTOR.

WALLS IN ALL AREAS EXCEPT DINING SHALL BE DURABLE, SMOOTH AND NON-ABSORBENT WITH LIGHT COLORED, EASILY CLEANABLE WASHABLE FINISH. SEE FINISH SCHEDULE. WALL SURFACE MATERIALS ARE SUBJECT TO EVALUATION AND MAY REQUIRE SUBMISSION OF SAMPLES.

ALL WALL SURFACES [ EXCEPT IN DINING AREAS ] SHALL BE COVERED WITH GLOSS OR SEMI-GLOSS ENAMEL, EPOXY, FRP, CERAMIC TILE, SYNTHETIC ENAMEL OR OTHER APPROVED MATERIAL.

ALL WALLS BEHIND SINKS AND DISHWASHERS MUST BE PROTETED WITH AT LEAST 8" HIGH WATER RESISTANT MATERIAL E.G. FRP, STAINLESS STEEL, CERAMIC TILE OR OTHER APPROVED MATERIAL.

CEILING IN ALL AREAS [ EXCEPT DINING AREAS ] SHALL BE DURABLE, SMOOTH AND NON-ABSORBENT, WITH A LIGHT COLORED, EASILY CLEANABLE, WASHABLE FINISH. BLOWN ACCOUSTICAL TYPE CEILING IS NOT ACCEPTABLE.

WAITRESS STATIONS, SALAD BARS, FOOD SERVING OR SELF SERVICE OPEN FOOD COUNTERS, OR OTHER SIMILAR STATIONS LOCATED IMMEDIATELY ADJACENT TO OR IN DINING AREAS MUST COMPLY WITH FLOOR, WALL, BASE AND CEILING REQMENTS.

ALL PLUMBING, ELECTRICAL AND GAS LINES SHALL BE CONCEALED WITHIN THE BUILDING STRUCTURE TO AS GREAT AN EXTENT AS POSSIBLE. WHERE THIS IS NOT POSSIBLE, ALL LINES SHALL BE AT LEAST 3/4" AWAY FROM WALLS AND CEILINGS AND 6" ABOVE FLOOR.

WHERE CONDUIT OR PIPE LINES PENETRATE A WALL, CEILING OR FLOOR THE OPENING AROUND THE LINE MUST BE TIGHTLY SEALED.

CONDUIT OR PIPE LINES SHALL NOT BE INSTALLED ACROSS ANY AISLE, TRAFFIC AREA OR DOOR OPENING.

ALL CONDENSATE OR SIMILAR LIQUID WASTE SHALL BE DRAINED BY MEANS OF RIGID WASTE LINE INDIRECTLY TO A FLOOR SINK VIA LEGAL AIR GAP.

INDIRECT DRAIN LINES SHALL BE AT LEAST 3/4" FROM WALLS AND 6" ABOVE FLOOR AND SHALL TERMINATE AT LEAST 1" ABOVE FLOOR SINK.

FLOOR SINKS SHALL BE INSTALLED FLUSH WITH THE FLOOR SURFACE AND HAVE AN APPROPRIATE GRATE.

FLOORS SINKS SHALL BE LOCATED SO THEY ARE EASILY ACCESSIBLE FOR INSPECTION, CLEANING & SERVICING. A PROTECTIVE ENCLOSURE WILL BE REQUIRED AROUND THE BACKSIDE OF HALF EXPOSED FLOOR SINKS INSTALLED UNDER CURB OR BASE MOUNTED EQUIPMENT TO PREVENT ANY WASTE WATER BACKFLOW UNDER THE EQUIPMENT.

FLOOR SINKS MUST BE LOCATED WITHIN 15' OF THE DRAIN OPENING OF THE EQUIPMENT SERVED. ALL FLOOR SINKS MUST BE AT LEAST HALF EXPOSED OR BE IN LINE WITH THE FRONT FACE OF ELEVATED FREESTANDING EQUIPMENT.

AN APPROVED BACKFLOW PREVENTER SHALL BE INSTALLED UPSTREAM OF ANY POTENTIAL HAZARD BETWEEN THE POTABLE WATER SYSTEM AND ANY SOURCE OF CONTAMINATION, E.G. ALL THREADED WATER OUTLETS, MOP SINKS, SPRAYERS, DISHWASHERS, ETC.

ALL EQUIPMENT GIVING OFF WASTES OR CONDENSATE ARE REQUIRED TO BE INDIRECTLY CONNECTED TO WASTE SYSTEM OR DRAIN VIA TRAPPED FLOOR SINKS WITH A LEGAL AIR GAP. SEE FOODSERVICE EQUIPMENT SCHEDULE. FLOOR DRAINS ARE NOT TO BE USED IN LIEU OF FLOOR SINKS.

GREASE TRAPS WHEN REQUIRED MUST BE INSTALLED BELOW THE FLOOR SURFACE AND THE LID MUST BE FLUSH WITH FINISH FLOOR.

FOOD FACILITIES USING MULTI-SERVICE CONSUMER UTENSILS MUST BE PROVIDED WITH AN APPROVED 3 COMPARTMENT SINK PER EHP-883 CODE OR AN APPROVED DISHWASHING MACHINE.

A MINIMUM OF 20 FOOT CANDLES OF LIGHT MUST BE PROVIDED IN ALL AREAS DURING CLEAN-UP ACTIVITIES.

ALL EXTERIOR DOORS MUST OPEN OUTWARD AND BE SELF CLOSING.

TRASH ENCLOSURE INTERIOR WALL SURFACES ARE TO BE SMOOTH AND EASILY CLEANABLE. TRASH ENCLOSURE TO HAVE A CONCRETE SLAB.

LIGHTS IN FOOD PREP., WORK AND STORAGE AREAS SHALL BE PROVIDED WITH SHATTER SHIELDS.

ALL SINKS INSTALLED AGAINST A WALL MUST HAVE AN INEGRAL BACKSPASH AT LEAST 8" HIGH.

ALL FOOD RELATED AND UTENSIL RELATED EQUIPMENT SHALL MEET OR BE EQUIVALENT TO ALL APPLICABLE SANITATON STANDARDS.

## ELECTRICAL NOTES

- UTILITY CONNECTIONS SHOWN ON THESE PLANS ARE FOR FOODSERVICE EQUIPMENT ONLY. REFER TO OWNER, ARCHITECT AND OR GENERAL CONTRACTOR FOR FURTHER REQUIREMENTS.
- ELECTRICAL CONTRACTOR SHALL REFER TO SANITATION NOTES AND ALL OTHER NOTES ON THE DRAWINGS AND IS RESPONSIBLE TO PERFORM HIS WORK IN ACCORD WITH ALL GOVERNING CODES & REGULATIONS.
- ELECTRICAL CONTRACTOR MUST OBTAIN ALL NECESSARY PERMITS FOR HIS WORK.
- ELECTRICAL CONTRACTOR TO MAKE ALL ROUGH-INS AND FINAL CONNECTIONS AND TO FURNISH & INSTALL CONDUIT, WIRE, BREAKERS, SWITCHES, ETC. AS REQUIRED TO MAKE A COMPLETE INSTALLATION.
- ROUGH IN DIMENSIONS SHOWN ON THIS PLAN ARE FROM FACE OF FINISH WALL TO CENTER OF OUTLET AND HEIGHTS ARE ABOVE FINISH FLOOR TO CENTER LINE OF OUTLET.
- ELECTRICAL CONTRACTOR TO FURNISH & INSTALL WIRE & CONDUIT AS REQUIRED FOR CONTROL CIRCUITS ON WALK-IN FREEZERS.
- ELECTRICAL CONTRACTOR TO FURNISH & INSTALL ALL WIRE & CONDUIT AS REQUIRED FOR THE FIRE SUPPRESSION SYSTEM FUEL SHUT OFF VALVE, ALARM SYSTEM TIE INS AND ALSO TO PROVIDE SHUNT TRIP BREAKERS AS REQUIRED TO SHUT DOWN ELECTRICAL EQUIPMENT UNDER THE EXHAUST HOOD.
- ELECTRICAL CONTRACTOR TO FURNISH & INSTALL ALL JUNCTION BOXES, OUTLET BOXES & PULL BOXES AS REQUIRED BY THESE PLANS.
- ELECTRICAL CONTRACTOR TO VERIFY INCOMING SERVICE AND NOTIFY ECONOMY OF ANY DISCREPACIES BETWEEN THESE PLANS AND FIELD CONDITIONS OR LOCAL CODE REQUIREMENTS.
- ELECTRICAL CONTRACTOR TO EXTEND CONDUIT STUB OUTS 8'-0" FOR FINAL CONNECTION UNLESS OTHERWISE SPECIFIED.
- ELECTRICAL CONTRACTOR MUST SEAL [WATER TIGHT & VERMIN PROOF] ALL WALL, CEILING AND FLOOR PENETRATIONS RESULTING FROM HIS WORK.
- ELECTRICAL CONTRACTOR TO FURNISH & INSTALL STAINLESS STEEL COVER PLATES IN FOODSERVICE AREAS.
- ELECTRICAL CONTRACTOR TO SHORTEN OR LENGTHEN AND FURNISH POWER CORDS AS REQUIRED.
- ELECTRICAL CONTRACTOR TO FURNISH & INSTALL WATER TIGHT FLEX CONDUIT IN ALL WET AREAS.
- ELECTRICAL CONTRACTOR TO FURNISH & INSTALL WIRE & CONDUIT FOR LIGHTS, SWITCHES, RELIEF PORT HEATERS, DOOR HEATERS AND TO INSTALL LIGHTS PROVIDED BY THE EXHAUST HOOD OR WALK-IN MANUFACTURERS.
- ELECTRICAL CONTRACTOR TO FURNISH & INSTALL CONDUIT FOR BEVERAGE OR REFRIGERATION LINES AS REQUIRED.
- ELECTRICAL CONTRACTOR TO FURNISH & INSTALL ROUGH-INS & FINAL CONNECTIONS TO ALL EXHAUST, MAKE UP AIR AND REFRIGERATION SYSTEMS ON ROOF COMPLETE WITH ALL DISCONNECTS AS REQUIRED BY CODE.

## PLUMBING NOTES

- UTILITY CONNECTIONS SHOWN ON THESE PLANS ARE FOR FOODSERVICE EQUIPMENT ONLY. REFER TO OWNER, ARCHITECT AND OR GENERAL CONTRACTOR FOR FURTHER REQUIREMENTS.
- PLUMBING CONTRACTOR SHALL REFER TO SANITATION NOTES AND ALL OTHER NOTES ON THESE DRAWINGS AND IS RESPONSIBLE TO PERFORM HIS WORK IN ACCORD WITH ALL GOVERNING CODES & REGULATIONS.
- PLUMBING CONTRACTOR TO FURNISH & INSTALL ALL INDIRECT WASTE LINES INCLUDING CONDENSATE LINES FROM REFRIGERATION EQUIPMENT, ICE MACHINES, ICE BINS, WALK-INS, ETC.
- PLUMBING CONTRACTOR MUST OBTAIN ALL NECESSARY PERMITS FOR HIS WORK.
- PLUMBING CONTRACTOR TO MAKE ALL ROUGH-INS & FINAL CONNECTIONS AND TO FURNISH & INSTALL ALL PIPING, TEES, ELBOWS, TRAPS, SHUT OFF VALVES, REGULATORS, FILTERS, ETC. AS REQUIRED TO MAKE A COMPLETE INSTALLATION.
- ROUGH IN DIMENSIONS SHOWN ON THIS PLAN ARE FROM FACE OF FINISH WALL TO CENTER LINE OF OUTLET AND HEIGHTS ARE ABOVE FINISH FLOOR TO CENTER LINE OF OUTLET.
- PLUMBING CONTRACTOR MUST SEAL [WATER TIGHT AND VERMIN PROOF] ALL WALL, CEILING AND FLOOR PENETRATIONS RESULTING FROM HIS WORK.
- PLUMBING CONTRACTOR TO FURNISH & INSTALL SHUT OFF VALVES ON ALL GAS AND WATER LINES SO AS TO BE EASILY ACCESSIBLE.
- PLUMBING CONTRACTOR TO INSULATE ALL CONDENSATE DRAINS AND FROM ICE BINS & MACHINES IN ORDER TO PREVENT CONDENSATION AND BUILD UP ON THESE LINES.
- PLUMBING CONTRACTOR TO INSTALL GAS SHUT OFF VALVES PROVIDED BY THE FIRE EQUIPMENT CONTRACTOR.
- PLUMBING CONTRACTOR TO FURNISH & INSTALL PRESSURE REGULATORS AT WARE WASHING MACHINES AND GAS EQUIPMENT AS REQUIRED.
- PLUMBING CONTRACTOR TO FURNISH & INSTALL SHUT OFF VALVES ON STEAM TABLES, SALAD BAR AND ICE PAN DRAINS AS REQUIRED.
- PLUMBING CONTRACTOR TO FURNISH & INSTALL ROUGH-INS AND FINAL CONNECTIONS FOR MAKE UP AIR UNITS INCLUDING DRAIN LINE TO ROOF DRAIN.
- FLOOR TO BE SLOPED 1/4" PER 24" RADIUS TO FLOOR DRAINS

# PROJECT INFO

DB SUMMIT: 40 W. HILLCREST DR THOUSAND OAKS  
MARCELLO RESTAURANT  
DELI AND MARKET ADDITION P.I.

WORK: 1,050 sq TENANT IMPROVEMENT

OWNER: PEITPO (805) 371-4367  
RIZZU + I

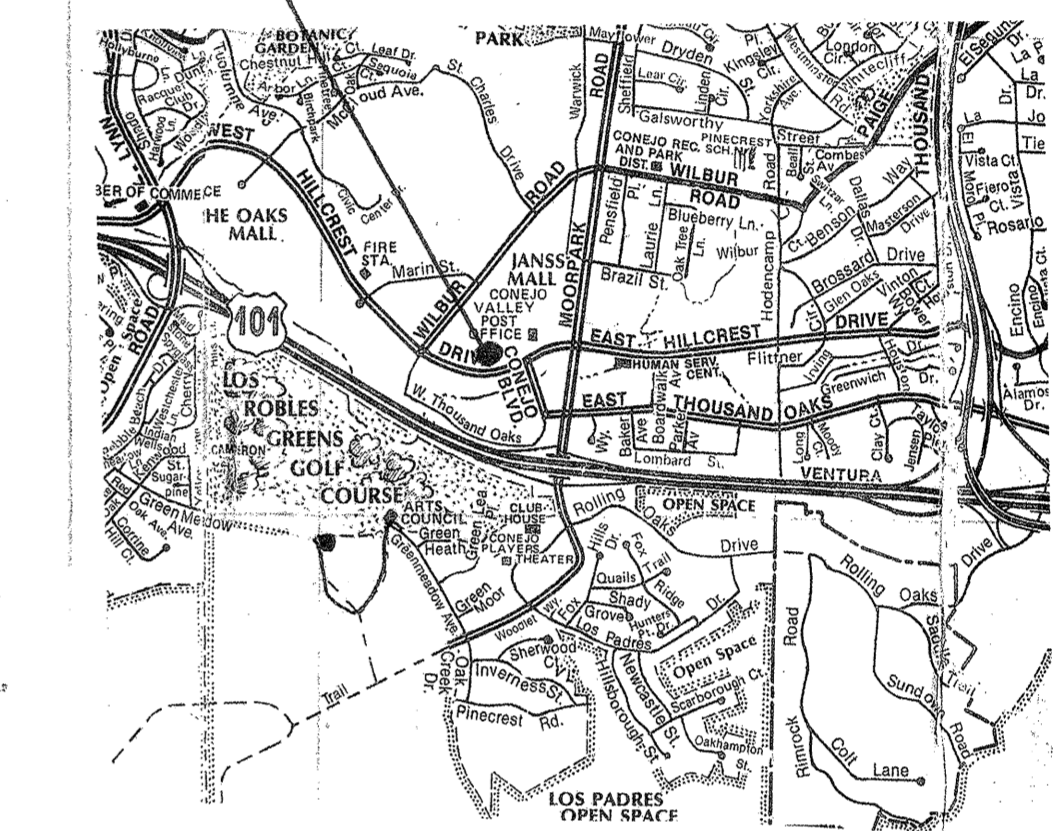
OCCUPANCY: GROUP M

LOAD: FLOOR AREA 1,050 sq ft = 35  
ONE EXIT REQ

BUILDING CONSTRUCTION: TYPE V NON RATED

APN #: 525-0-052-575

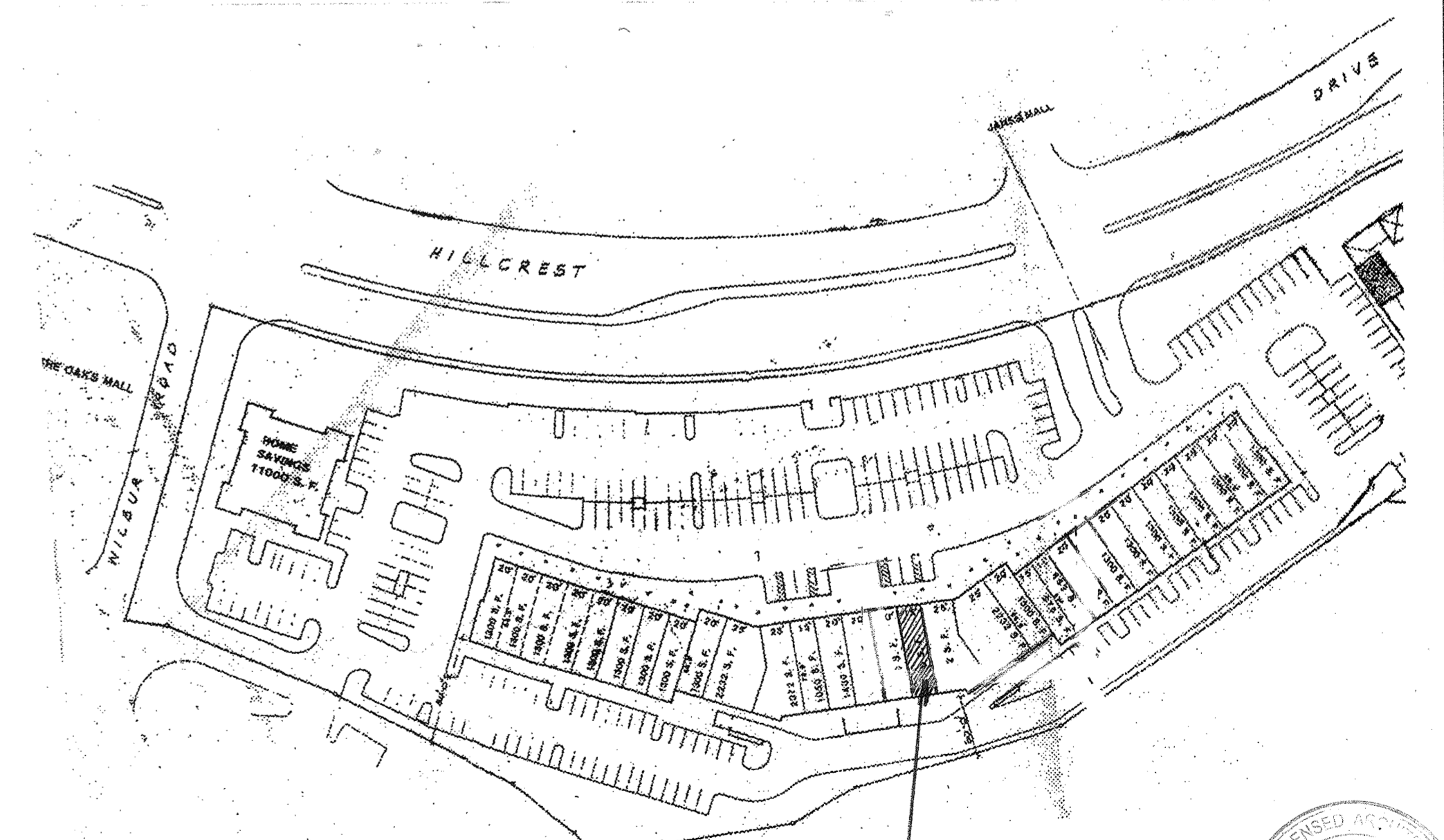
## SITE VICINITY MAP



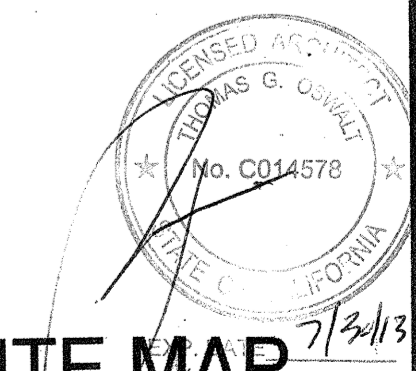
## CODE COMPLIANCE

ALL WORK SHALL CONFORM TO:

- 2010 CALIFORNIA BUILDING CODE
- 2010 CALIFORNIA ELECTRIC CODE
- 2010 CALIFORNIA MECHANICAL CODE
- 2010 CALIFORNIA PLUMBING CODE
- 2010 CALIFORNIA CODE OF REGULATIONS, TITLE 24
- BUSINESS AND PROFESSIONAL CODE
- THOUSAND OAKS MUNICIPAL CODE
- FIRE PROTECTION DISTRICT ORDINANCE 26
- HEALTH DEPT CODES



## SITE MAP



REVISIONS	BY

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Date	3/13/13
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