## HEALTH DEPARTMENT NOTES

1. ALL EXTERIOR DOORS AT THE FOOD FACILITY OPEN OUTWARD AND ARE SELF-CLOSING.
2. ALL OPENABLE WINDOWS AND OTHER OPENINGS AT FOOD FACILITY HAVE TIGHT FITTING SCREENS WITH A MINIMUM 16 MESH TO THE INCH.
3. NO FOOD INSIDE TO OUTSIDE SERVICE WINDOW OPENING SHALL BE GREATER THAN 432 SQ. IN.. LESS THAN 216 SQ. IN. OMIT THE AIR CURTAIN.
4. FOOD PREPARATION AREAS HAVE 20 FOOT CANDLES OF LIGHT MINIMUM MEASURED 30 INCHES ABOVE THE FLOOR.
5. A THREE COMPARTMENT SINK SANITIZING METHOD AND KIT SHALL BE DETERMINED AND SUPPLIED BY THE OPERATOR.
6. HAND WASHING SINK(S) IN ALL FOOD SERVICE AREAS SHALL HAVE A WALL MOUNTED SINGLE SERVICE TOWEL AND SOAP DISPENSER.
7. TOILET ROOM SHALL HAVE SELF-CLOSING TIGHT FITTING DOOR. CHANGE ROOM DOOR SHALL BE SELF-CLOSING.
8. ALL TOILETS, ANTEROOMS, ETC. SHALL HAVE A MINIMUM OF 12 AIR CHANGES PER HOUR.
9. ALL SINKS AND LAVATORIES RELATED TO THE FOOD FACILITY SHALL HAVE HOT WATER AT 120 DEGREES AND COLD RUNNING WATER UNDER PRESSURE.
10. FOOD, UTENSIL/POT AND JANITORIAL SINKS WILL BE PROVIDED WITH A MIXING VALVE OR FAUCET CAPABLE OF REACHING EACH COMPARTMENT.
11. JANITOR SINK FAUCET SHALL BE PROTECTED WITH A APPROVED BACK FLOW PREVENTION DEVICE.
12. ALL WALLS ARE SMOOTH, DURABLE, AND NONABSORBENT. VINYL COATED CEILING PANELS ARE HEALTH DEPT. APPROVED, SMOOTH AND WASHABLE.
13. ALL LIGHTS ABOVE FOOD PREPARATION AND STORAGE AREAS WILL HAVE LENSES OR SHATTERSHIELDS.
14. KITCHEN, CHANGE ROOM, CUSTODIAL ROOM, COLD STORAGE ROOMS, AND TOILET ROOM FLOORS ARE CONTINUOUS AND SELF COVING WITH 3/8" MIMINUM RADIUS COVE BASE 6" HIGH.
15. WALLS AT KITCHEN ARE WATER RESISTANT TO AT LEAST +96" ABOVE FINISHED FLOOR. ALL CONCRETE BASES SHALL HAVE 3/8" RADIUS AT FLOOR.
16. ALL PLUMBING, ELECTRICAL AND GAS LINES SHALL BE CONCEALED WITHIN THE BUILDING STRUCTURE TO AS GREAT AN EXTENT AS POSSIBLE.
17. ALL SELF-CONTAINED REFRIGERATORS AND FREEZERS SHALL HAVE CONDENSATE EVAPORATORS (NO DRAIN NEEDED) UNLESS STATED OTHERWISE.
18. ALL FOOD SERVICE EQUIPMENT SHALL BE NSF APPROVED OR CERTIFIED BY AN ANSI ACREDITED CERTIFICATION PROGRAM FOR SANITATION.
19. ALL EXHAUST VENTILATORS SHALL HAVE 100% RETURN MAKE-UP AIR REPLACED MECHANICALLY. EXHAUST AND MAKE-UP ARE ELECTRICALLY INTERLOCKED.
20. ALL ELECTRICAL OUTLETS IN THE KITCHEN AND THE SERVING AREAS SHALL BE GFCI RECEPTACLES.
21. PROVIDE AN APPROVED RPP ANTI-BACKFLOW DEVICE ON THE WATER LINE PRIOR TO THE CARBONATOR. DEVICE DRAINS via a FUNNEL DRAIN TO THE FLOOR DRAIN. (NOTE THAT THE CARBONATOR IS FURNISHED BY THE OWNER.

## EQUIPMENT SCHEDULE

| ITEM NUMBER | AMOUNT REQUIRED | PURCHASED ITEM | FABRICATED ITEM | MILLWORK ITEM | ITEM DESCRIPTION | CONTRACTOR FURNISHED CONTRACTOR INSTALLED | OWNER FURNISHED CONTRACTOR INSTALLED | OWNER FURNISHED OWNER INSTALLED | SMACNA DETAIL NUMBER |
|---|---|---|---|---|---|---|---|---|---|
| 1 | 1 | o | | | AIR CURTAIN | o | | | A-6 |
| 2 | X | | | | SPARE NUMBER | | | | |
| 3 | 1 | o | | | SHELVING UNIT, DETREGENT, MOBILE | o | | | |
| 4 | 16 | o | | | SHELVING UNIT, DRY STORAGE, 5 TIER, MOBILE | o | | | |
| 5 | 1 | o | | | REMOTE BEER SYSTEM | o | | | A-11/22 |
| 6 | 1 | o | | | CARBONATED BEVERAGE SYSTEM, BY VENDOR | | | o | A-11/22 |
| 7 | 1 | o | | | COLD STORAGE ROOMS | o | | | A-20 |
| 8 | 20 | o | | | SHELVING UNIT, COLD STORAGE ROOMS, 4 TIER, MOBILE | o | | | |
| 9 | 1 | o | | | REFRIGERATION SYSTEMS, ONE RACK | o | | | A-27 |
| 10 | 6 | o | | | RACK, BEER KEG | | | | A-22 |
| 11 | 2 | o | | | ICE MAKER WITH ICE DEVICE BIN | o | | | A-11/22 |
| 12 | 1 | | o | | SINK UNIT, POT WASHING | o | | | A-2/22 |
| 13 | 2 | o | | | HAND SINKS, BY PLUMBER | o | | | |
| 14 | 5 | o | | | SHELVING UNIT, DRY STORAGE, 5 TIER, MOBILE | o | | | |
| 15 | 1 | | o | | SINK UNIT, PREPARATION | o | | | A-2/22 |
| 16 | 1 | o | | | OPENER, CANS | o | | | |
| 17 | 1 | o | | | HOLDER, KNIFE | o | | | |
| 18 | 1 | o | | | OVEN, CONVECTION, DOUBLE, DECK, MOBILE | o | | | |
| 19 | 1 | o | | | OVEN, PIZZA, CONVEYOR, SINGLE DECK, ON STAND, MOBILE | o | | | |
| 20 | 1 | o | | | EXHAUST HOOD, TYPE I, WITH FIRE SUPPRESSION SYSTEM | o | | | A-13/14 |
| 21 | 1 | o | | | TABLE, REFRIGERATED, PIZZA MAKE-UP, MOBILE | o | | | |
| 22 | 1 | o | | | REFRIGERATOR, UNDERCOUNTER, MOBILE | o | | | |
| 23 | 1 | o | | | WARMER, FOOD, WITH OVERSHELF | | | o | |
| 24 | 1 | o | | | OVEN, MICRO-WAVE | o | | | |
| 25 | 1 | o | | | FREEZER, COUNTER TOP, GLASS DOOR, BY VENDOR | o | | | A-18 |
| 26 | 1 | o | | | WARMER, PRETZEL | | | o | |
| 27 | 1 | | | o | COUNTER, BACK, BY MILLWORK | o | | | |
| 28 | 1 | o | | | TABLE, MAKE-UP, REFRIGERATED, MOBILE | o | | | |
| 29 | 1 | o | | | TABLE, HOT FOOD, 2 WELLS, MOBILE | o | | | |
| 30 | 1 | o | | | BROILER, UNDERFIRED, MOBILE | o | | | |
| 31 | 1 | o | | | RANGE, GRIDDLE, BURNERS, CONVECTION OVENS, MOBILE | o | | | |
| 32 | 1 | o | | | FRYER UNIT, THREE, FILTER, MOBILE | o | | | |
| 33 | 1 | o | | | EXHAUST HOOD, TYPE I, WITH FIRE SUPPRESSION SYSTEM | o | | | A-13/14 |
| 34 | 1 | | o | | TABLE, MOBILE | o | | | |
| 35 | 1 | o | | | REFRIGERATOR, UNDERCOUNTER, MOBILE | o | | | |
| 36 | 1 | o | | | WARMER, HOT FOOD, COUNTER TOP | o | | | |
| 37 | 1 | o | | | REFRIGERATOR, GLASS DOOR, BY VENDOR | | | o | A-11/22 |
| 38 | 1 | o | | | ICEE DISPENSER, TWIN HEAD, MOBILE, BY VENDOR | | | o | |
| 39 | 1 | o | | | BREWER, DISPENSER, ICED TEA, BY VENDOR | | | o | |
| 40 | 1 | o | | | WARMER, PEANUT, BY VENDOR | | | o | |
| 41 | 1 | o | | | DISPENSER, JAVA, ICED, NESCAFE, BY VENDOR | | | o | |
| 42 | 1 | o | | | MAKER, COFFEE, NESCAFE, BY VENDOR | | | o | |
| 43 | 1 | o | | | WARMER, DISPLAY, CHURROS, BY VENDOR | | | o | |
| 44 | 1 | o | | | MAKER, POPCORN | o | | | |
| 45 | 1 | o | | | WARMER, DISPLAY, FOOD | o | | | |
| 46 | 1 | o | | | COUNTER, BACK | o | | | A-2/22 |
| 47 | 1 | o | | | WINDOW, PASS, SHELF, FRAME | o | | | |
| 48 | 1 | o | | | LAMP, HEAT, WITH LIGHT | o | | | |
| 49 | 3 | o | | | DISPENSER, SOFT DRINKS, ICE BIN, BY VENDOR | | | o | |
| 50 | 12 | o | | | DISPENSERS, CUPS | o | | | |
| 51 | 3 | o | | | TOWER, BEER, 4 HEAD, W/ DRIP TROUGH (locks on beer heads) | o | | | |
| 52 | 1 | | | o | COUNTER, FRONT, BY MILLWORK | o | | | |
| 53 | 1 | | | o | FRONT BAR, BACK BAR, BY MILLWORK | o | | | A-2/22 |
| 54 | 1 | o | | | HAND SINK | o | | | |
| 55 | 2 | o | | | DRAINBOARD, UNDERBAR | o | | | A-2/22 |
| 56 | 1 | o | | | REFRIGERATOR, UNDERBAR, BY VENDOR | o | | | A-2/22 |
| 57 | 1 | o | | | STATION, COCKTAIL, BOTTLE WELLS, SPEED RAIL | o | | | A-2/22 |
| 58 | 1 | o | | | STATION, BLENDER, RINSE SINK | o | | | A-2/22 |
| 59 | 1 | o | | | DISPENSER, SODA GUN, BY VENDOR | o | | | |
| 60 | 1 | o | | | DRAINBOARD, UNDERBAR | o | | | A-2/22 |
| 61 | 2 | o | | | TOWER, BEER, 6 HEAD, W/ DRIP TROUGH (locks on beer heads) | o | | | |
| 62 | 2 | o | | | REFRIGERATOR, BEER PITCHERS | o | | | A-2/22 |
| 63 | 1 | o | | | SINK UNIT, UNDERBAR | o | | | A-2/22 |
| 64 | 1 | | o | | FLASHING, WALL | o | | | |
| 65 | 1 | | o | | FLASHING, WALL | o | | | |
| 66 | 1 | o | | | DISPOSER, FOOD WASTE, HOSE REEL | o | | | A-2, A-16 |
| 67 | 1 | o | | | MENU BOARD, LIGHTED, BY VENDOR | | | o | |
| 68 | 1 | o | | | CONDIMENT DISPENSER | o | | | |
| 69 | 1 | | o | | GUARDS, CORNER, 5/8 (CS Room) | o | | | |
| 70 | 2 | o | | | BUG ZAPPER | o | | | |


MIG
MOORE IACOFANO GOLTSMAN, INC.
801 N. HARBOR BLVD.
FULLERTON, CA 92831
TEL 714/871-3638
FAX 714/871-1188
www.migcom.com

PITASSI ARCHITECTS, INC.
8439 White Oak Ave., Suite. 105
Rancho Cucamonga, Ca 91730
Tel. 909-980-1361 ▪ Fax. 909-944-5814
e-mail. pjpaia@pitassiarchitects.com

CONSULTANT:
Commercial Kitchen Design, Inc.
FOOD FACILITIES CONSULTANTS ©
624 STARLIGHT CREST DRIVE
LA CANADA - FLINTRIDGE CA 91011
(818) 790-8494, FAX (818) 952-8025

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PERRIS VALLEY Big League Dreams

2155 Trumble Road
Perris, California 92570

SHEET TITLE
FOOD SERVICE EQUIPMENT SCHEDULE
STADIUM CLUB

100% CONSTRUCTION DOCUMENT

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REN.
STATE OF CALIFORNIA

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