



Popeyes Louisiana Kitchen
 400 Perimeter Center Terrace, Suite 1000
 Atlanta, GA 30346

Design & Construction Field Bulletin

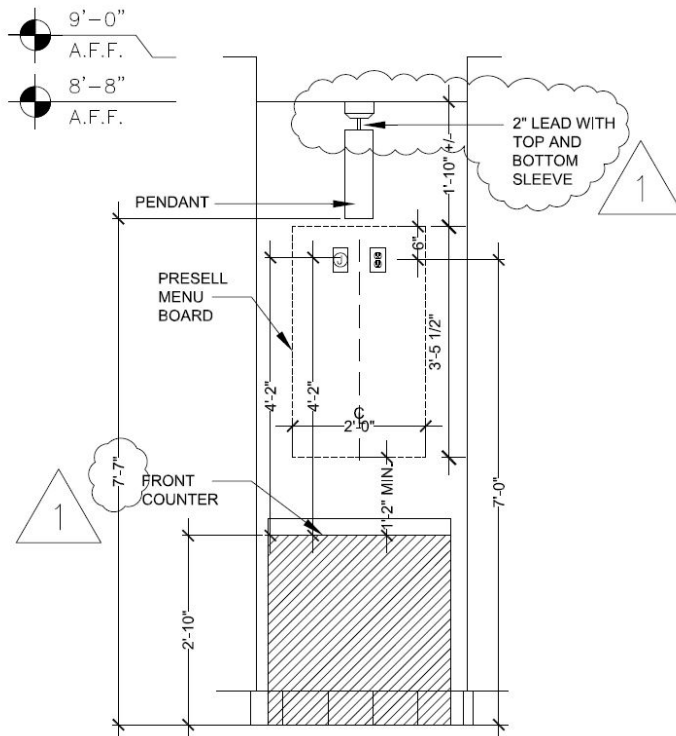
Date	May 2, 2016 (Issuance #001)
Field Bulletin No.	FB-003 2016 (2 pages)
Category	Finishes, Fixtures and Furnishings
Subject	Pendant lights over front counter
Prototype Set Referenced	PLK 15 Series Drawings
Prototype Drawings Referenced	Pre-Sale Board Elevation (@ Front Counter 4/A12a)
D&C Contact	design@popeyes.com

Comments

The pendant lights are being installed at 7'-0" AFF to the bottom of the pendant shade which blocks the view of pre-sale board from the guests.

Refer to the following drawing to correct this issue.

Pendant installation

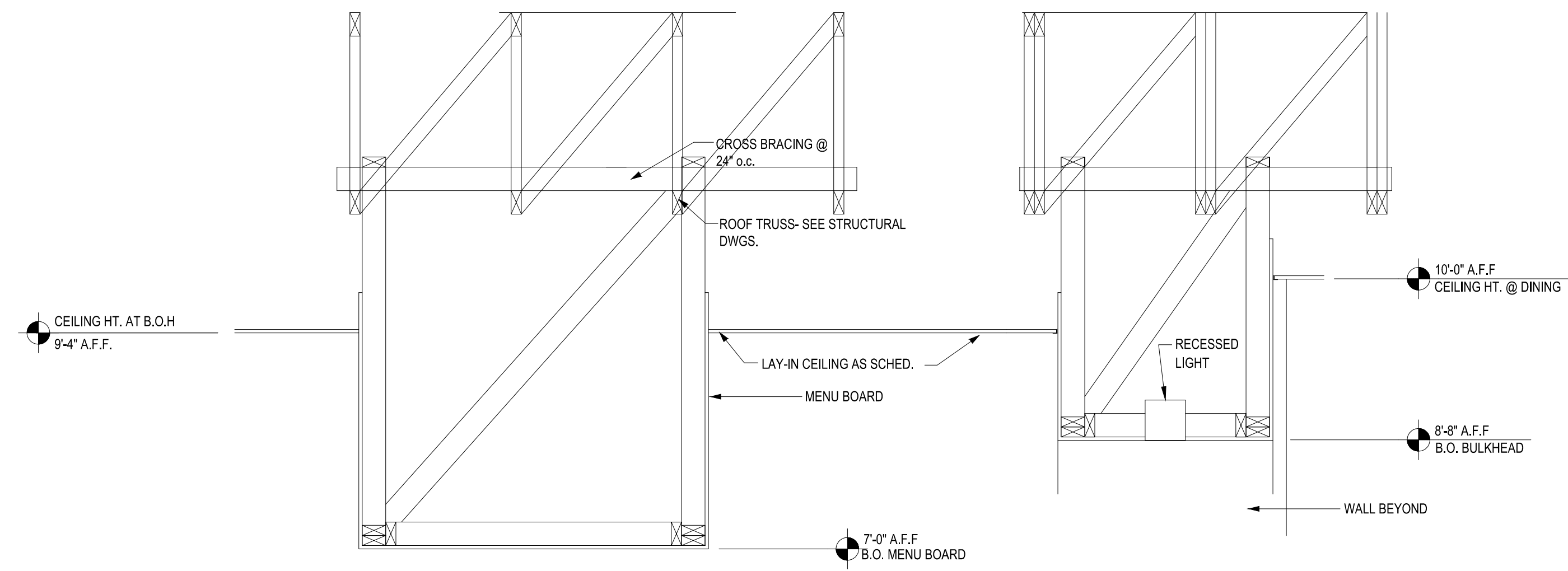
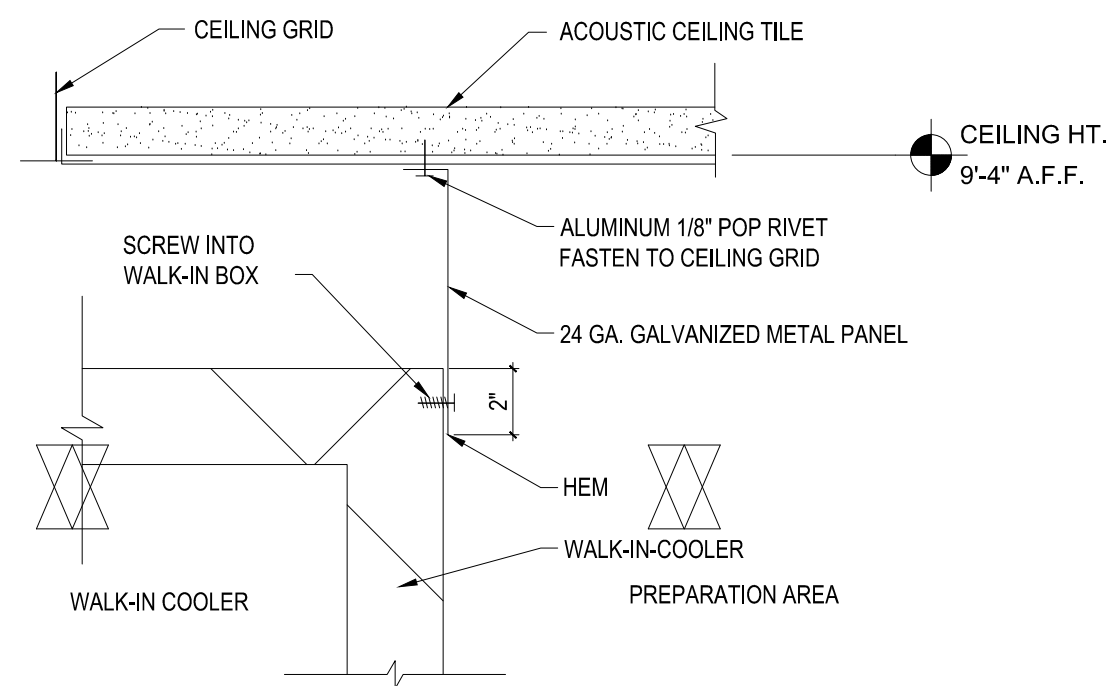


4 PRE-SALE BOARD ELEVATION (@FRONT COUNTER)
 A12a 3/4"=1'-0"

Correct Installation method

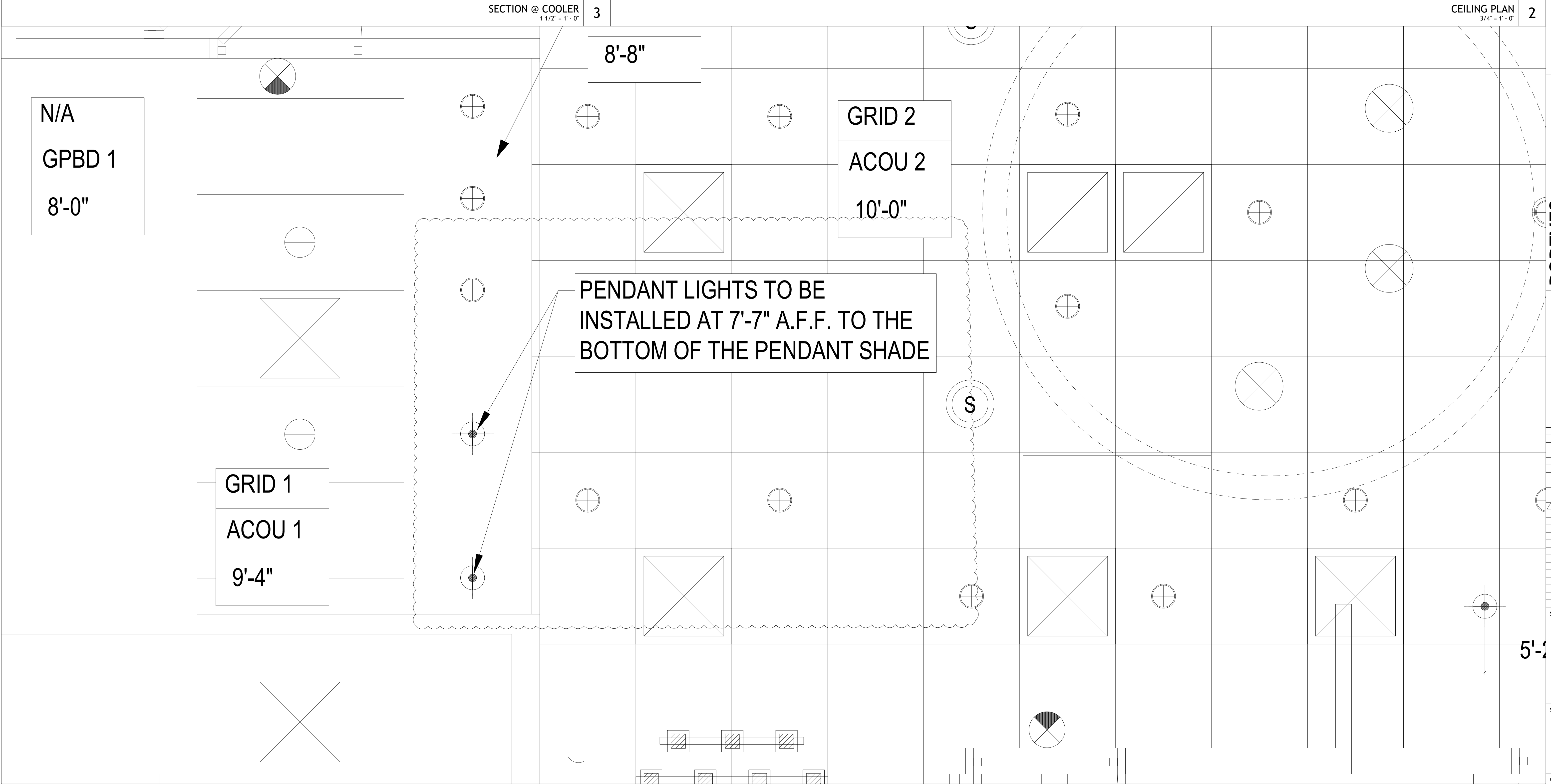
The current lead must be trimmed and the sleeve of the base and the lamp must touch as shown. The sleeves on the base and the pendant cannot be easily removed without compromising the assembly causing breakage.





SECTION @ COOLER
1 1/2" = 1'-0"

CEILING PLAN
3/4" = 1'-0"



DATE	DESCRIPTION

SHEET TITLE:
**REFLECTED
CEILING PLAN**

SHEET NUMBER:
A3

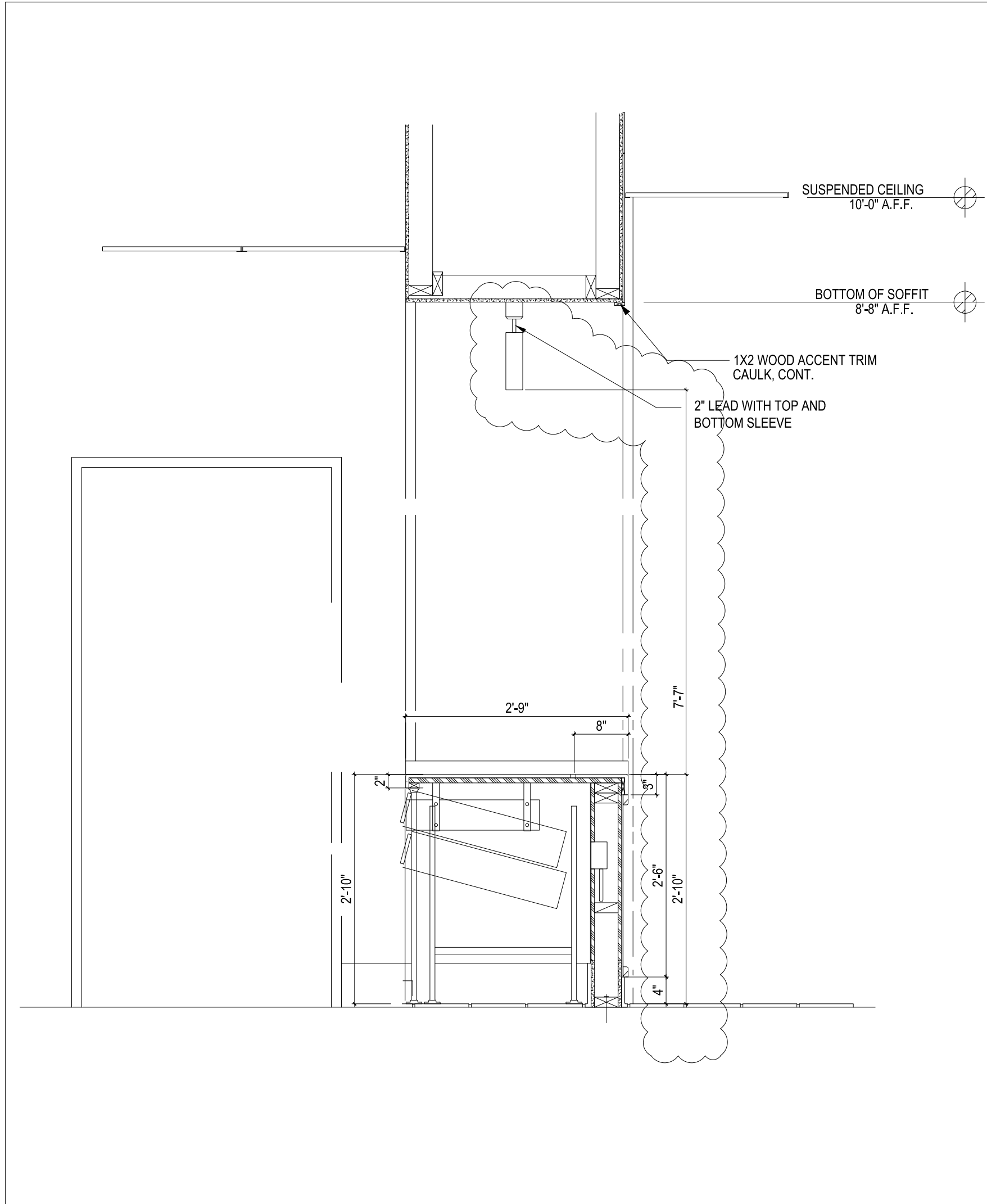
DATE	DESCRIPTION

DATE	DESCRIPTION

SHEET TITLE:
COOLER & COUNTER SECTIONS & DETAILS

SHEET NUMBER:
A14

PROJECT NUMBER:
POP15001



SECTION @ FRONT COUNTER
 SCALE: 3/4" = 1'-0" **1**

FRONT COUNTER (BACK SIDE ELEVATION)
 SCALE: 3/4" = 1'-0" **5**

WALK-IN FLASHING DETAIL
 SCALE: 3" = 1'-0" **8**

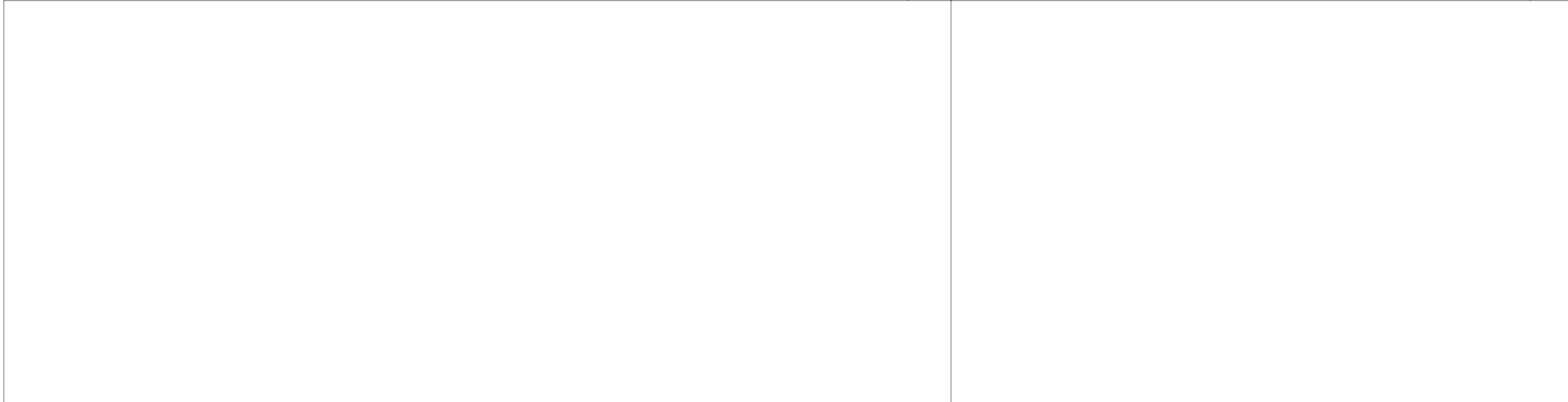
WALK-IN FLASHING DETAIL
 SCALE: 3" = 1'-0" **9**



FRONT COUNTER ELEVATION
 SCALE: 3/4" = 1'-0" **3**



SECTION AT FREEZER DOOR
 SCALE: 1 1/2" = 1'-0" **7**



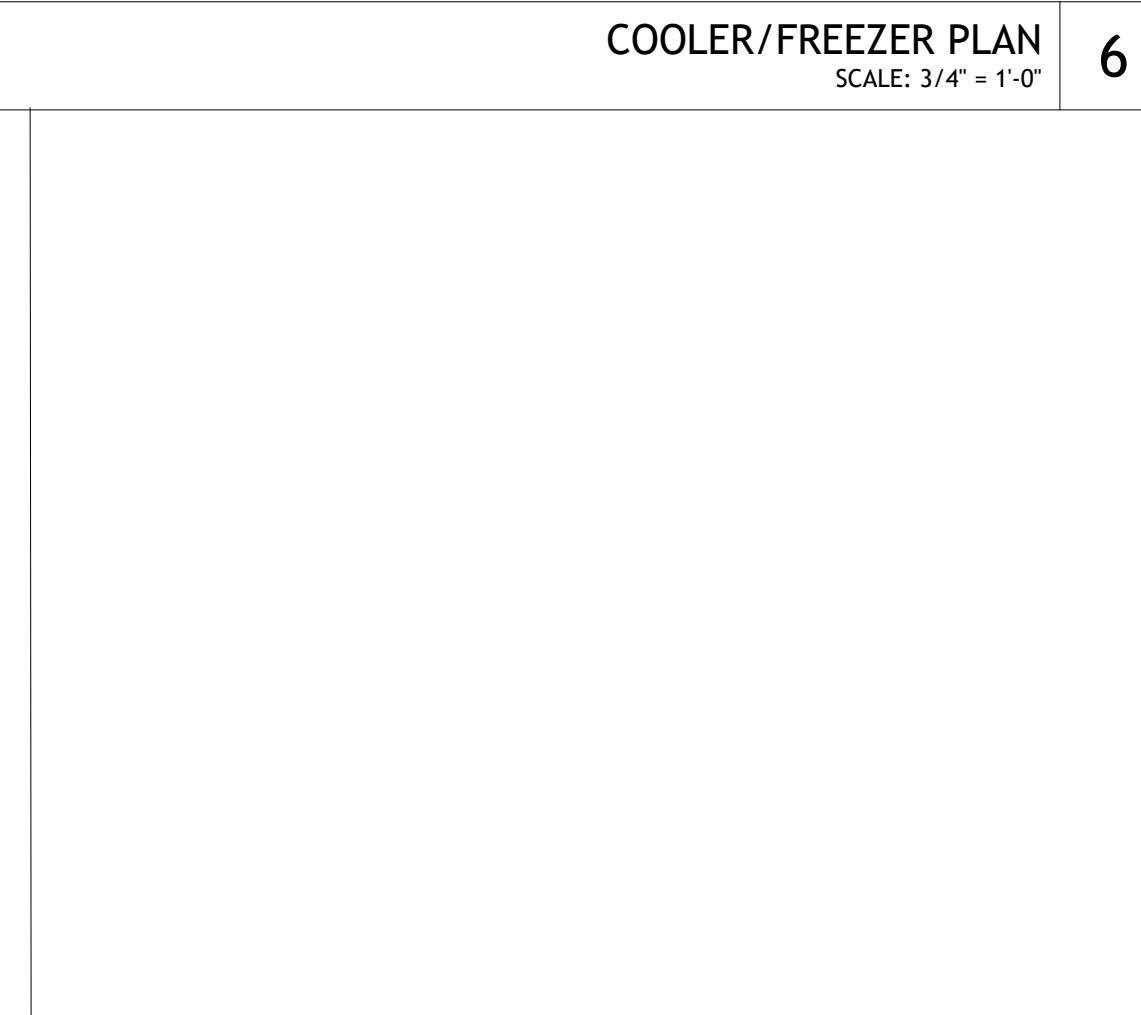
FRONT COUNTER PLAN
 SCALE: 3/4" = 1'-0" **4**

SECTION AT COOLER EXTERIOR
 SCALE: 1 1/2" = 1'-0" **10**

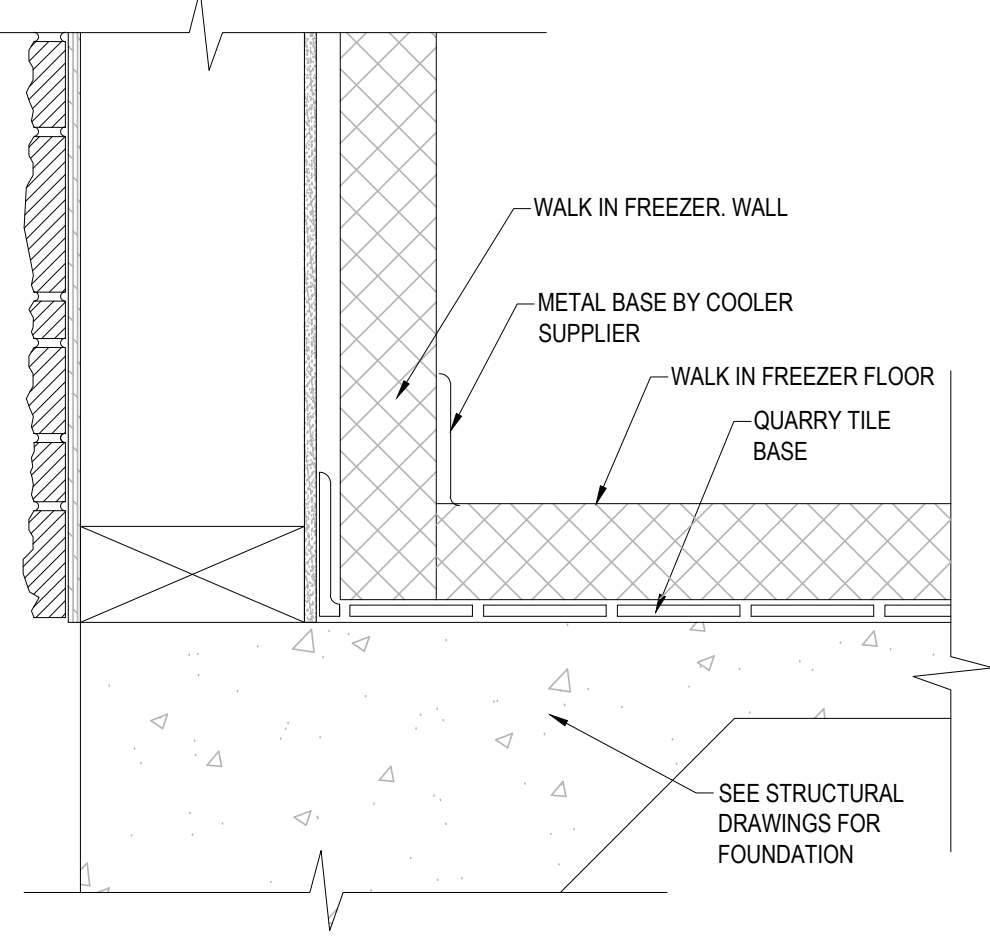
COOLER/FREEZER PLAN
 SCALE: 3/4" = 1'-0" **6**



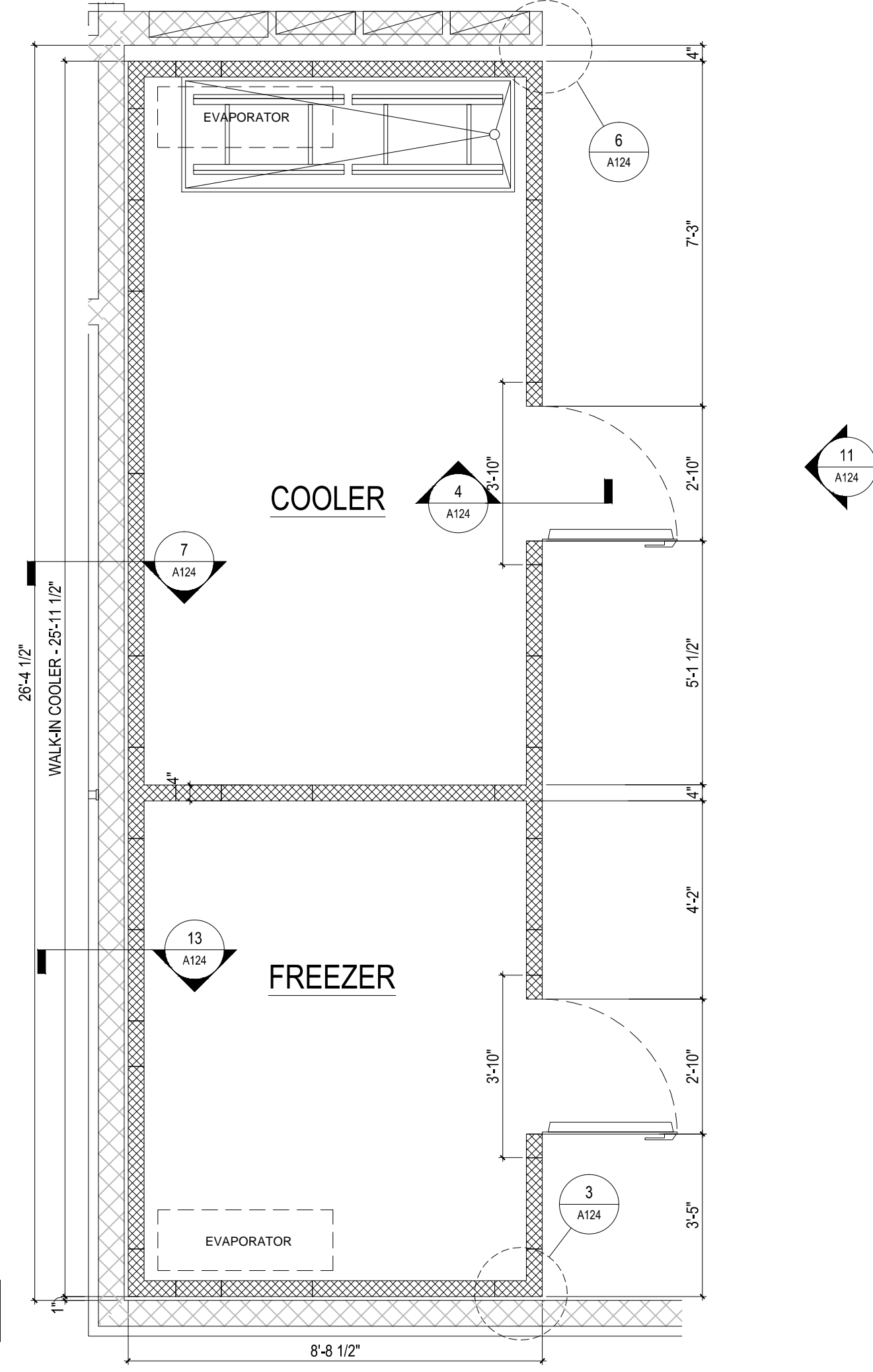
COOLER FREEZER NOTES **11**



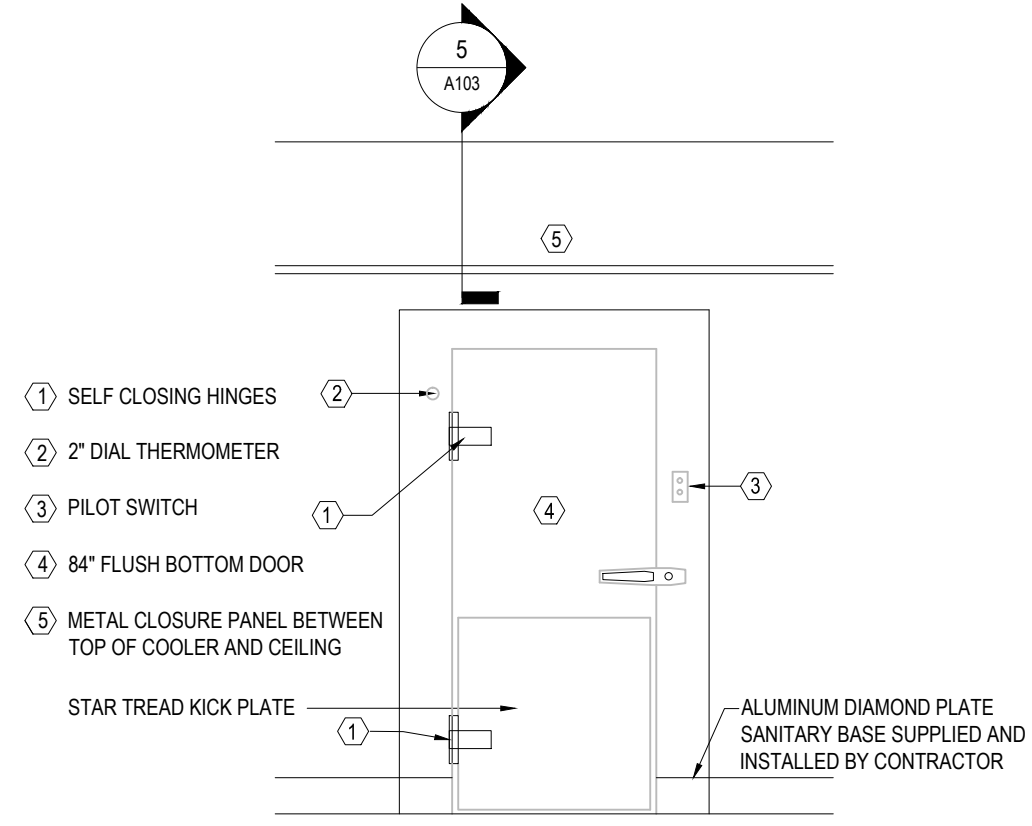
COOLER DOOR ELEVATION
 SCALE: 3/8" = 1'-0" **12**



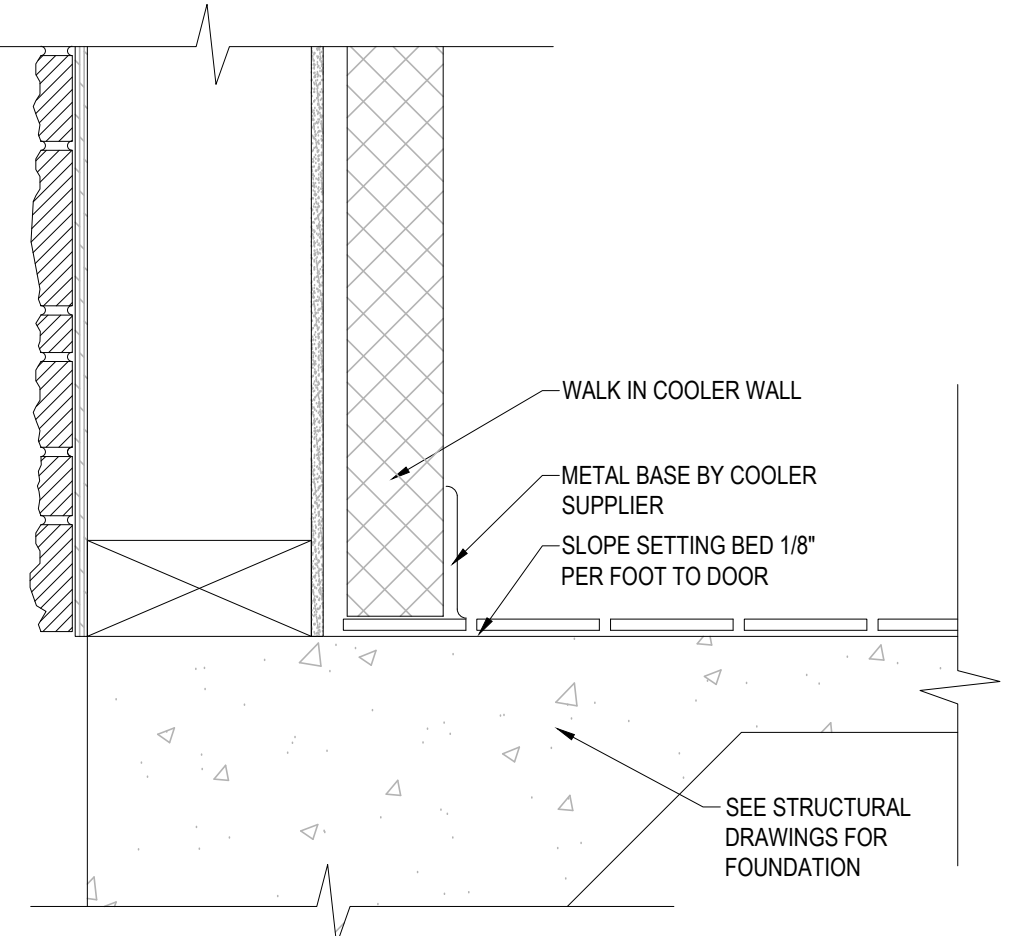
SECTION @ WALK-IN COOLER
1 1/2"=1'-0" 13



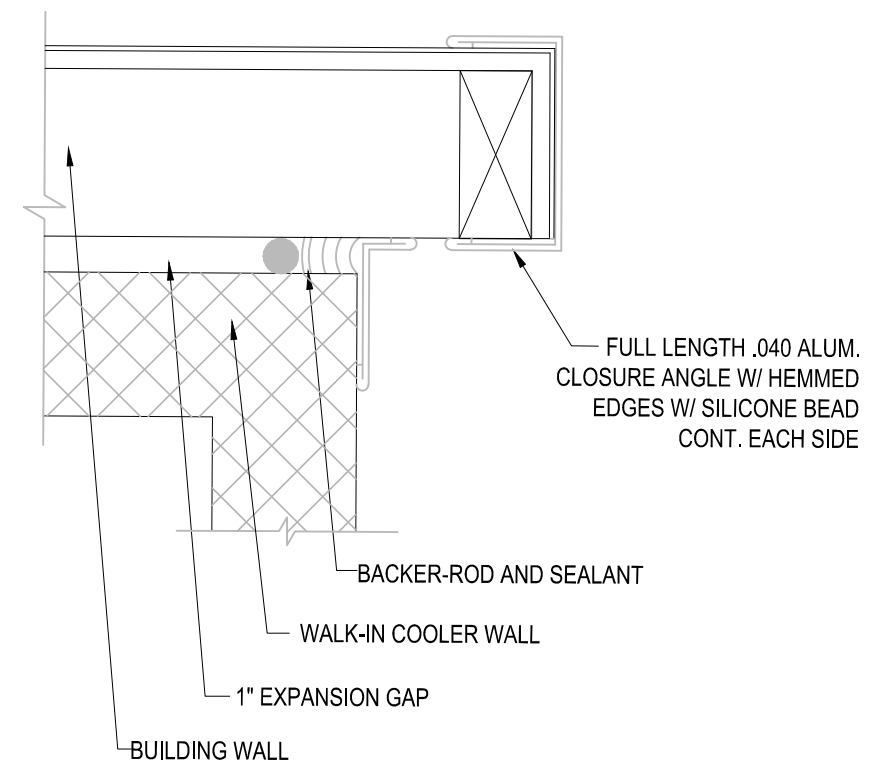
WALK-IN COOLER PLAN
3/8"=1'-0" 10



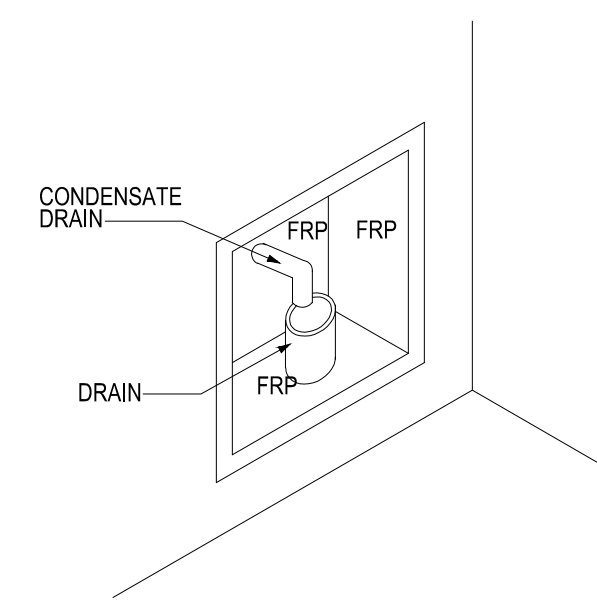
ELEVATION @ DOOR COOLER
3/8"=1'-0" 11



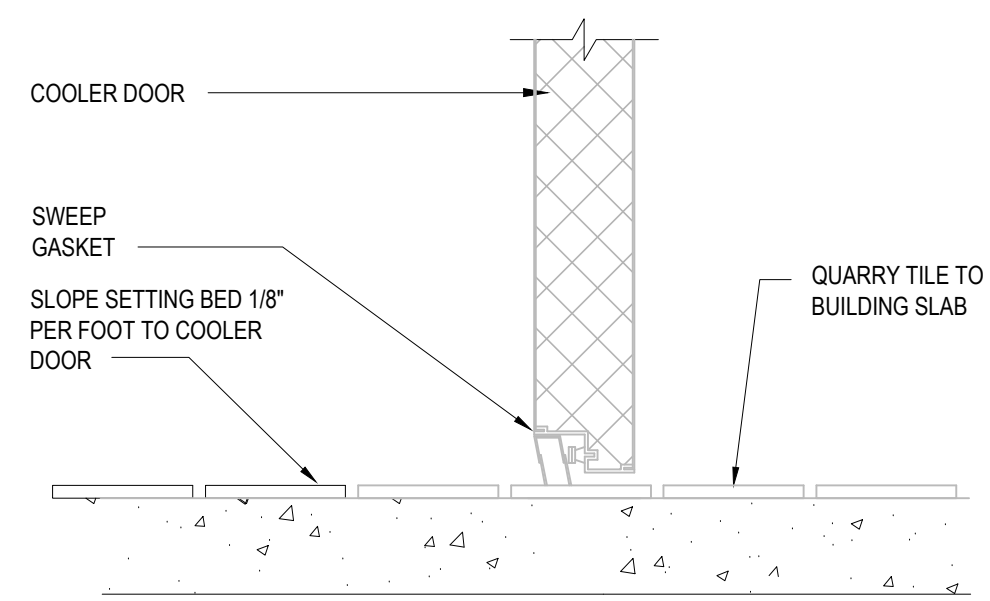
SECTION @ WALK-IN COOLER WALL
1 1/2"=1'-0" 7



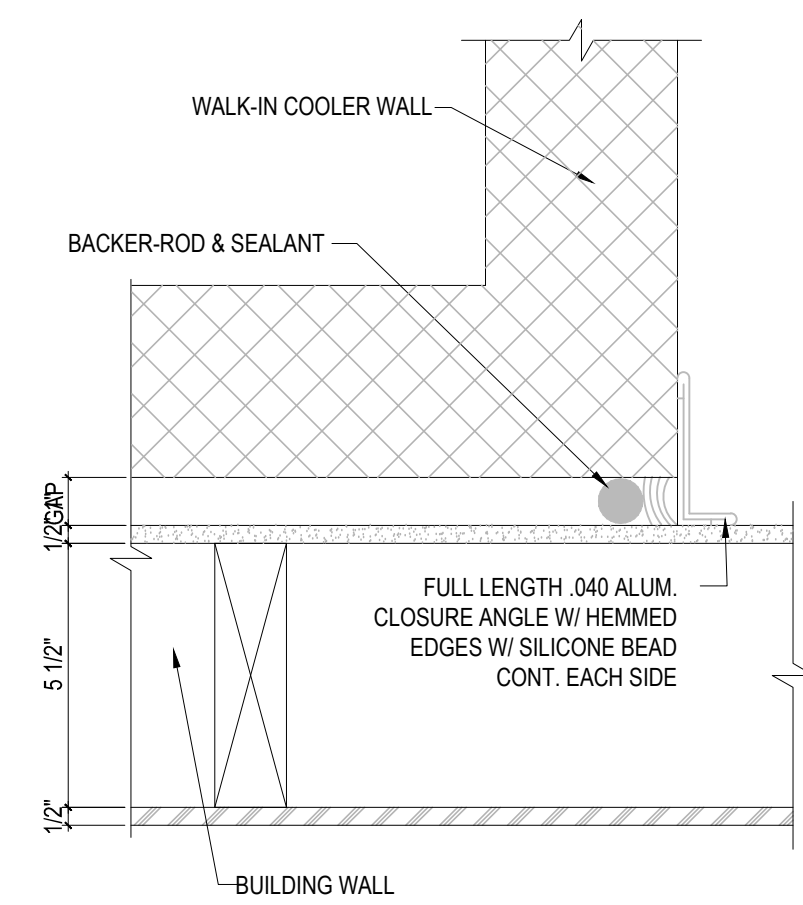
FLASHING DETAIL @ W.I.B.
3"=1'-0" 6



CONDENSATION DRAIN
NO SCALE 5



SECTION @ W.I.B. DOOR
1 1/2"=1'-0" 4



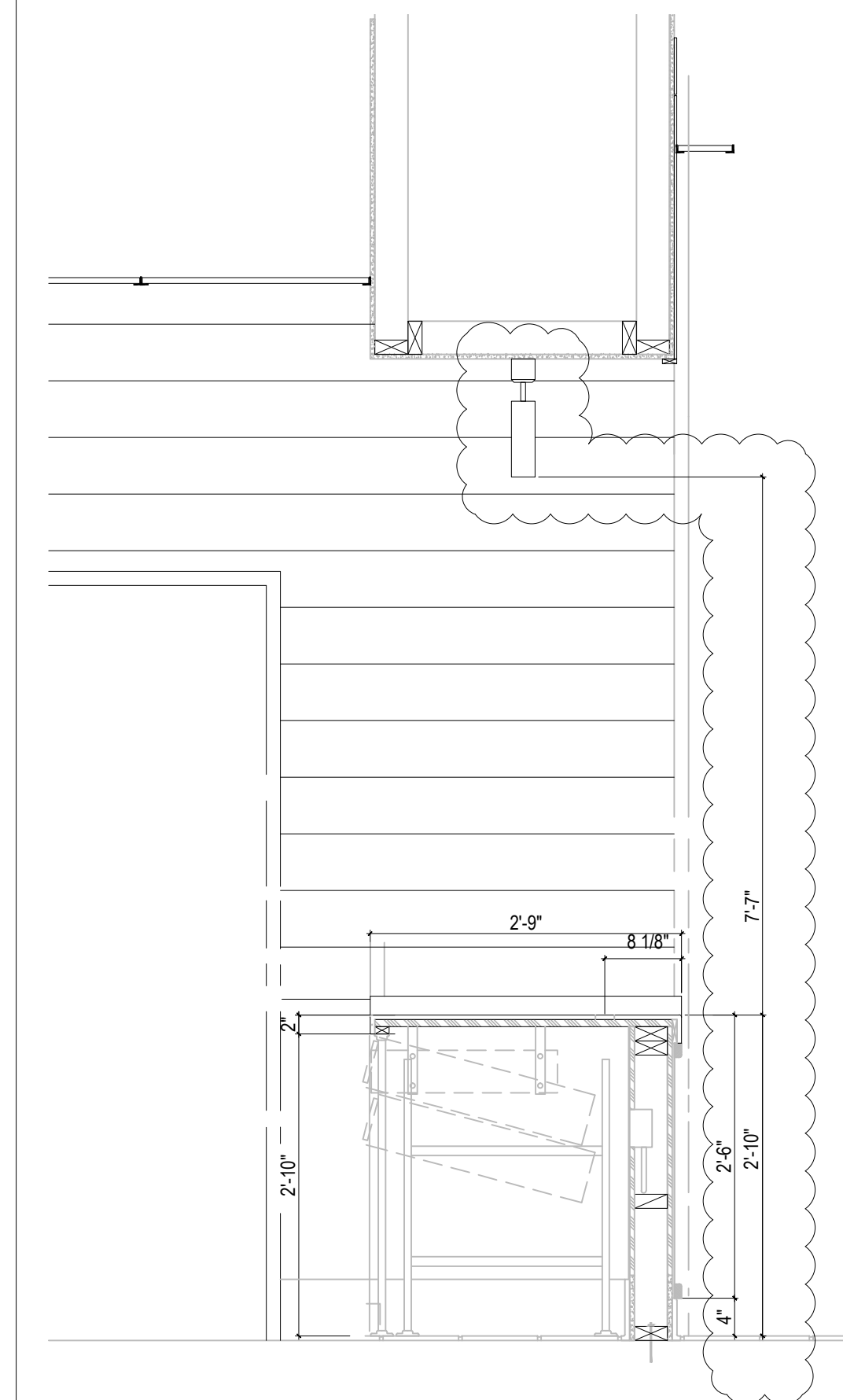
FLASHING DETAIL @ W.I.B.
3"=1'-0" 3

WALK-IN BOX NOTES 9

FRONT COUNTER ELEVATION
3/4"=1'-0" 12

WALK-IN BOX NOTES 9

SELF SERVE COUNTER ELEVATION
3/4"=1'-0" 8



SECTION @ FRONT COUNTER
3/4"=1'-0" 1

FRONT COUNTER CUT-OUTS
3/4"=1'-0" 2

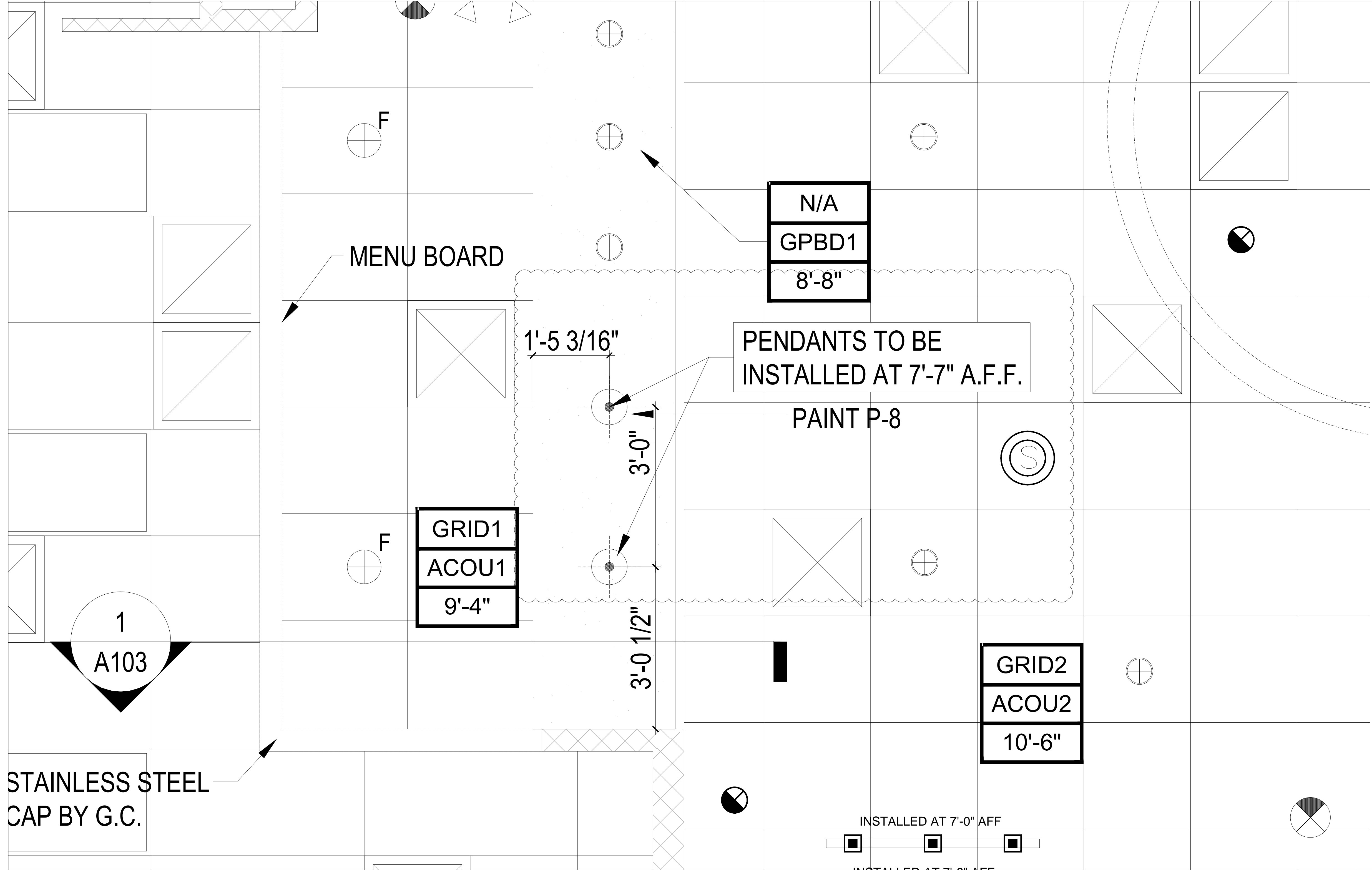
DATE	DESCRIPTION

DATE	DESCRIPTION

SHEET TITLE:
COOLER & COUNTER SECTIONS & DETAILS

SHEET NUMBER:
A124

PROJECT NUMBER:
POP14001



REFLECTED CEILING PLAN 1/4"=1'-0" 6 SECTION @ WALK-IN COOLER & FREEZER 1 1/2"=1'-0" 5

GRID1	15/16" DBL WEBB HOT DIPPED GALV. STEEL TEE, ALUMINUM CAP #ZXA BY U.S.G.-COLOR: WHITE
ACOU1	U.S.G. SHEETROCK BRAND LAY-IN CEILING TILE-"CLIMAPLUS" #3270, WHITE VINYL 24"x48"x1/2"
GRID2	DX26 15/16" EXPOSED GRID SYSTEM, ALUMINUM CAP #ZXA BY U.S.G. -COLOR: WHITE.
ACOU2	U.S.G. "RADAR CLIMAPLUS" # 2420, STL EDGES, 24"x24"x 5/8", WHITE
ACOU2 (OPTIONAL)	U.S.G. "RADAR CLIMAPLUS" # 2420, STL EDGES, 24"x48"x5/8", WHITE
GPBD1	1/2" WMR GYPSUM BOARD SURFACE: WASHABLE PAINT, W/ NO TEXTURE COLOR: WHITE.

MANUFACTURERS AND COLORS SHALL BE AS SPECIFIED. SUBSTITUTIONS WILL NOT BE ACCEPTED. PAINT TO BE APPLIED IN ACCORDANCE WITH MANUFACTURES TECHNICAL DATA SHEETS.

NOTE:
REFER TO FINISH SCHEDULE FOR OPTIONAL DINING AREA CEILING TILE AND GRID.

SECTION 9C: SUSPENDED CEILING

GENERAL PROVISIONS

1. SCOPE: FURNISH AND INSTALL ACOUSTICAL TILE PANELS WITH SUSPENSION SYSTEM.

PERFORMANCE

1. INSTALLATION: GRID SHALL BE INSTALLED AS SHOWN AND IN STRICT ACCORDANCE WITH MANUFACTURER'S INSTRUCTIONS. LEVEL ACCURATELY AND HANG FROM #9 GAUGE ANNEALED WIRE NOT OVER 4" ON CENTERS. PROVIDE HOLD-DOWN CLIPS. COORDINATE IN FITTING AROUND AIR CONDITIONING AND VENTILATION OUTLETS.

- 1) CEILING GRID SHALL BE SUPPORTED FROM STRUCTURAL MEMBERS ONLY. GRID SHALL NOT BE SUPPORTED FROM OTHER TRADES WORK.
- 2) COORDINATE GRID INSTALLATION WITH LOCATION OF MECHANICAL AND ELECTRICAL EQUIPMENT AS INDICATED ON SHEET M-100 AND E-100.
- 3) HANGER WIRES FOR GRID SHALL BE INSTALLED AT NOT MORE THAN 48" O.C. AND AT EACH CORNER OF LAY-IN LIGHT FIXTURES. SEE ELECTRICAL PLANS FOR FIXTURE LOCATIONS.
- 4) CEILING GRID SHOULD BE CENTERED AT DINING ROOM.

GENERAL NOTES 2

SECTION @ MENUBOARD & SALES COUNTER BULKHEAD 3/4"=1'-0" 1

MATERIALS 4 SPECIFICATIONS - DIVISION 9 FINISHES 3 GENERAL NOTES 2 SECTION @ MENUBOARD & SALES COUNTER BULKHEAD 3/4"=1'-0" 1

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CORPORATE:
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3100 MAIN STREET SUITE 301
DALLAS, TEXAS 75226
ZHFHFOODSINC.COM

POPEYES
LOUISIANA KITCHEN

POPEYES
LOCATION/COMPLEX NAME
ADDRESS OR CROSS STREET DESCRIPTION
CITY, STATE ZIP CODE

CLIENT: Z & H FOODS, INC.
3100 MAIN STREET SUITE 301
DALLAS, TEXAS 75226

SYMBOL LEGEND N.T.S. 7

DATE DESCRIPTION

SHEET TITLE:
REFLECTED CEILING PLAN

SHEET NUMBER:
A103

PROJECT NUMBER:
POP14001



Popeyes Louisiana Kitchen
 400 Perimeter Center Terrace, Suite 1000
 Atlanta, GA 30346

Design & Construction Field Bulletin

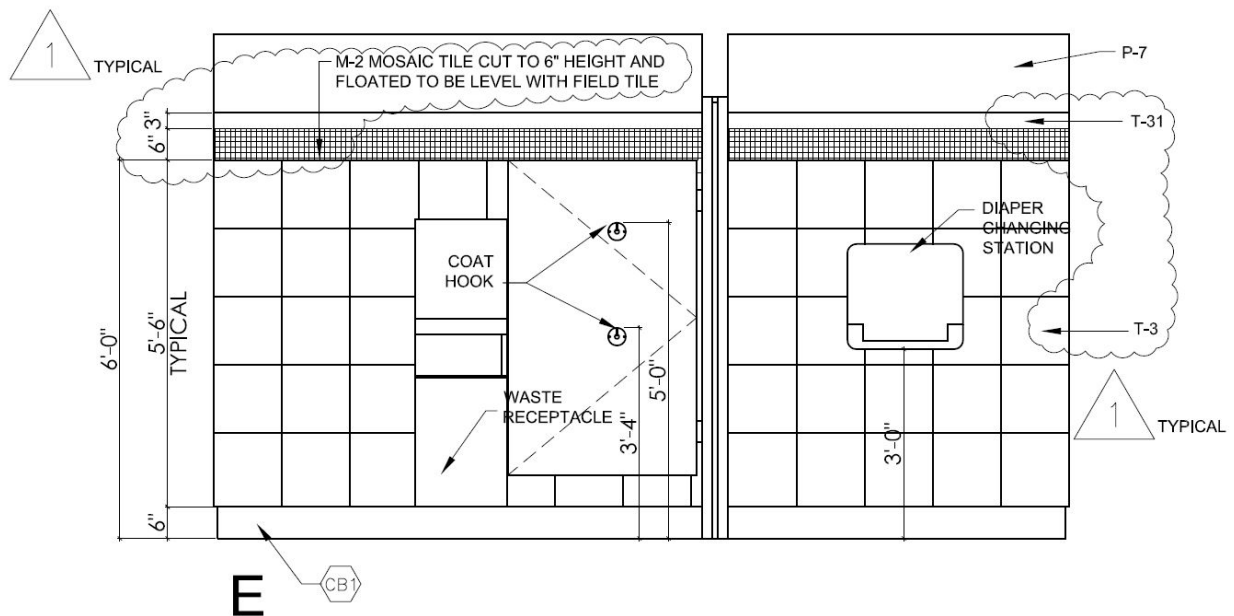
Date	May 2, 2016 (Issuance #001)
Field Bulletin No.	FB-002 2016 (2 pages)
Category	Finishes, Fixtures & Furnishings
Subject	Toilet room Bullnose Tile
Prototype Set Referenced	PLK 15 Series Drawings
Prototype Drawings Referenced	Toilet room elevations / 2/A15 & 3/A15
D&C Contact	design@popeyes.com

Comments

The toilet room walls have a 13"x13" Pinot Gold Meunier field tile with a 12" Mardi Gras mosaic band cut to 6" around the perimeter. The tile above the mosaic band is a 3"x13" Surface Bullnose Pinot Gold Meunier. Additionally, the mosaic band should be floated to be level with the surface of the Pinot Gold Meunier

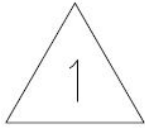
Refer to the following to ensure that the perimeter tile is installed correctly.

Mosaic and Bullnose installation



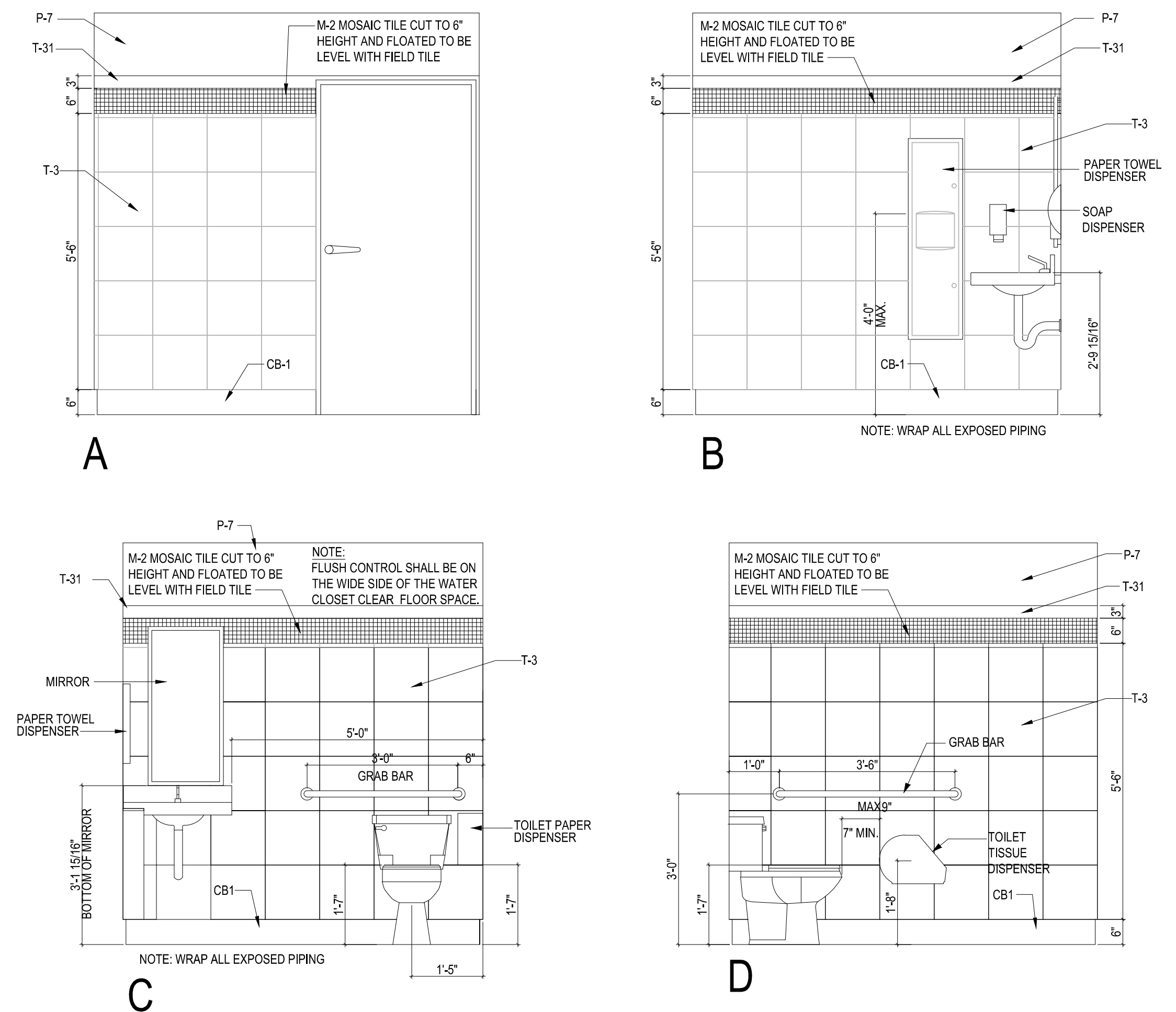
2 ELEVATIONS @ RESTROOMS
 A15 1/2" = 1'-0"

Updated Wall Tile Construction Notes

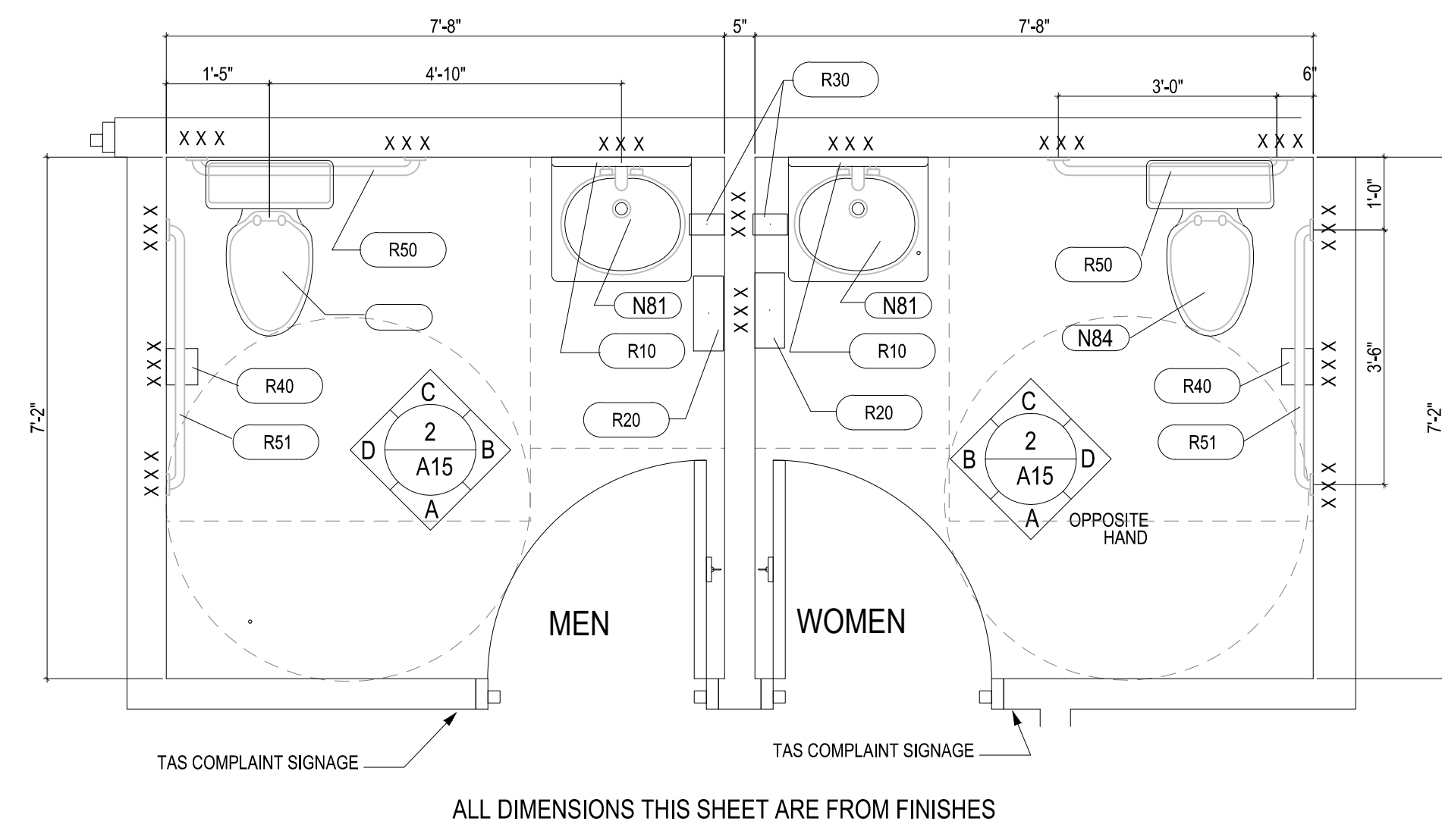


WALL TILE CONSTRUCTION NOTES

- (1) PINOT GOLD MEUNIER TILE FROM TOP OF COVE BASE TO 5'-6" A.F.F. - T-3
- (2) MARDI GRAS CARNIVAL MOSAIC TILE FROM TOP OF FIELD TILE; ONE 12" ROW CUT TO 6" HEIGHT BEFORE INSTALLATION - M2 (6" BAND)
- (3) FLOAT M-2 "MOSAIC TILE" TO DEPTH OF T-3 "PINOT"
- (4) BULL NOSE TILE T-31 FROM 6'-5" AFF TO 6'-8" AFF



WALL TILE CONSTRUCTION NOTES
 (1) PINOT GOLD MEUNIER TILE FROM TOP OF COVE BASE TO 5'-6" A.F.F. - T-3
 (2) MARDI GRAS CARNIVAL MOSAIC TILE FROM TOP OF FIELD TILE; ONE 12" ROW CUT TO 6" HEIGHT BEFORE INSTALLATION - M2 (6" BAND)
 (3) FLOAT M-2 "MOSAIC TILE" TO DEPTH OF T-3 "PINOT"
 (4) BULL NOSE TILE T-31 FROM 6'-8" A.F.F. TO 6'-8" A.F.F.

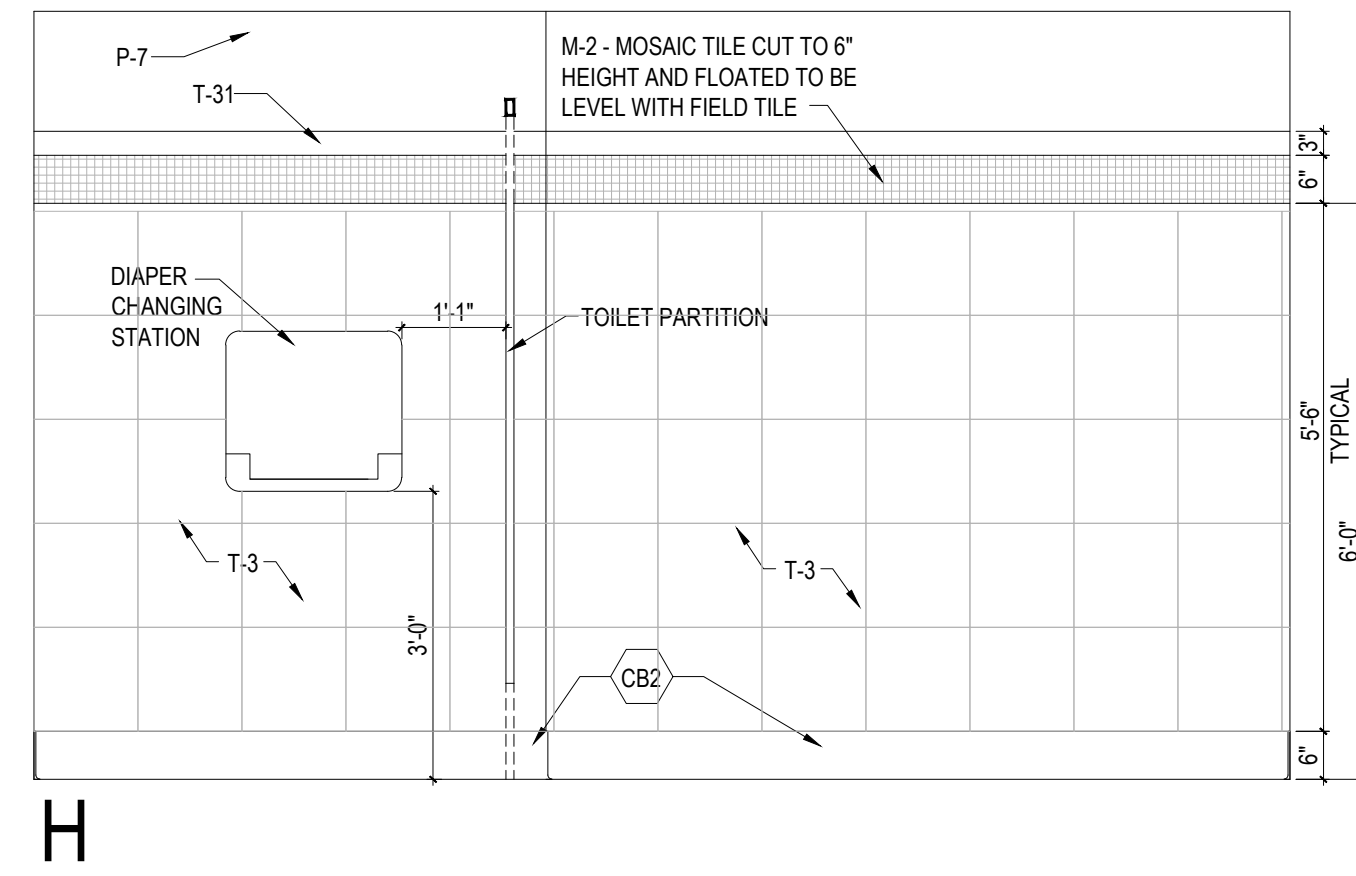
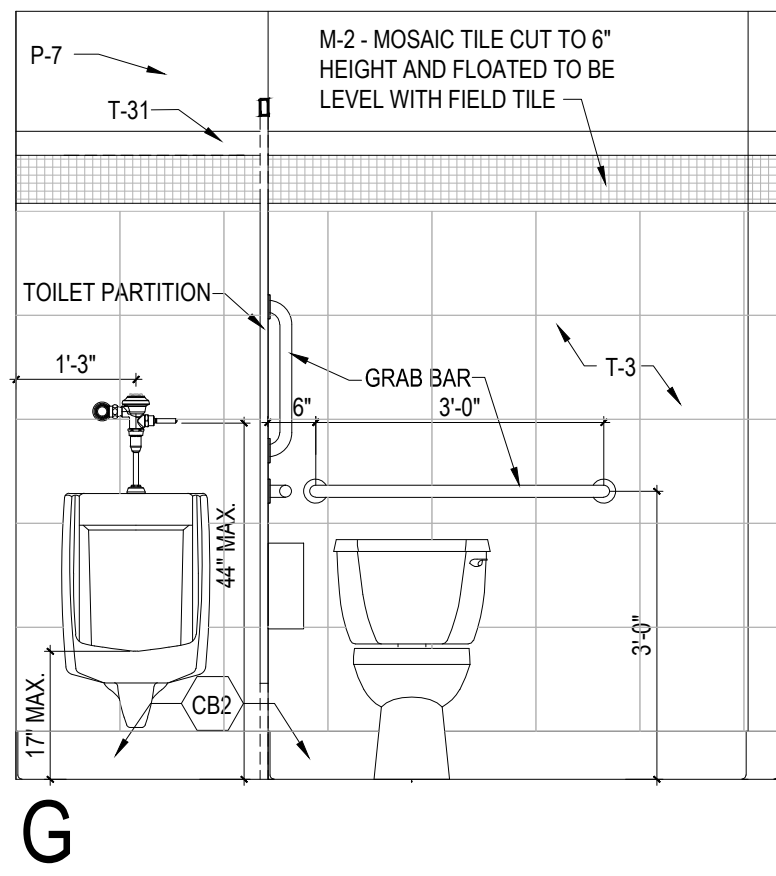
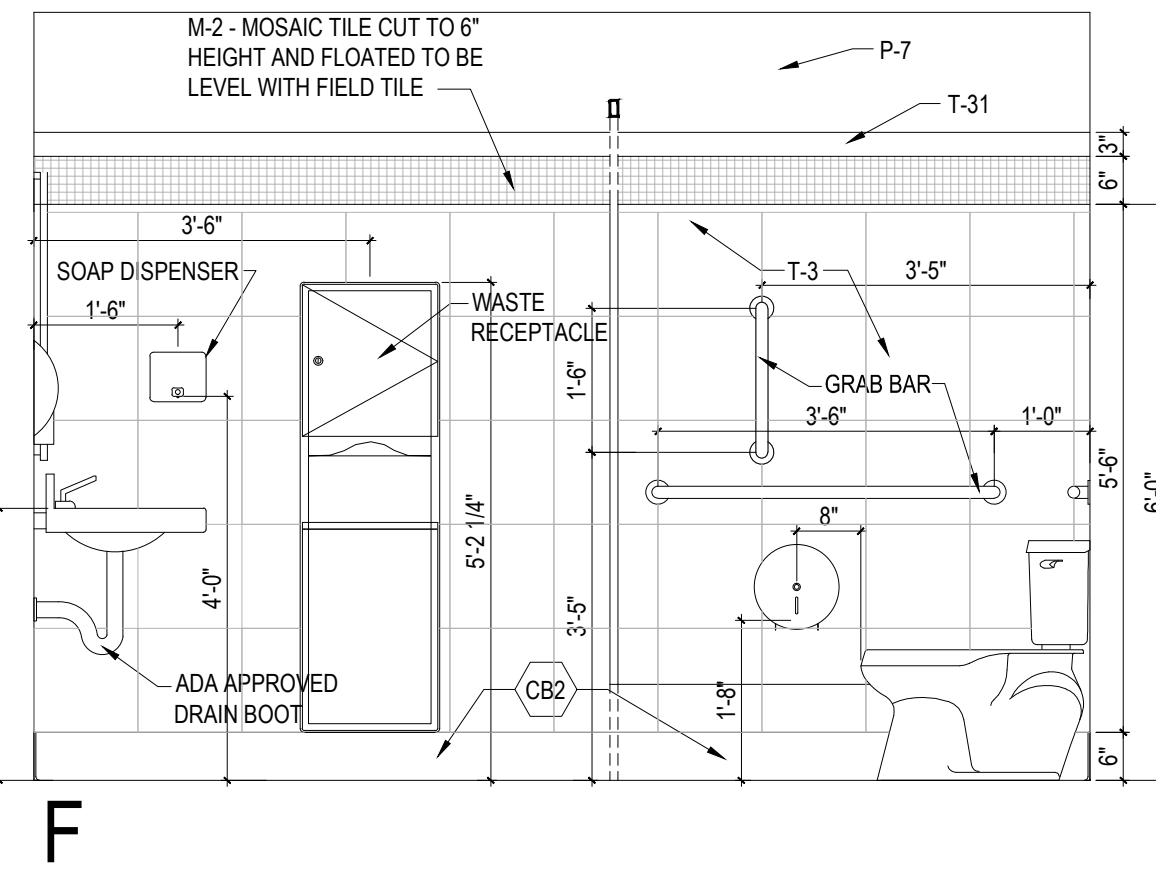
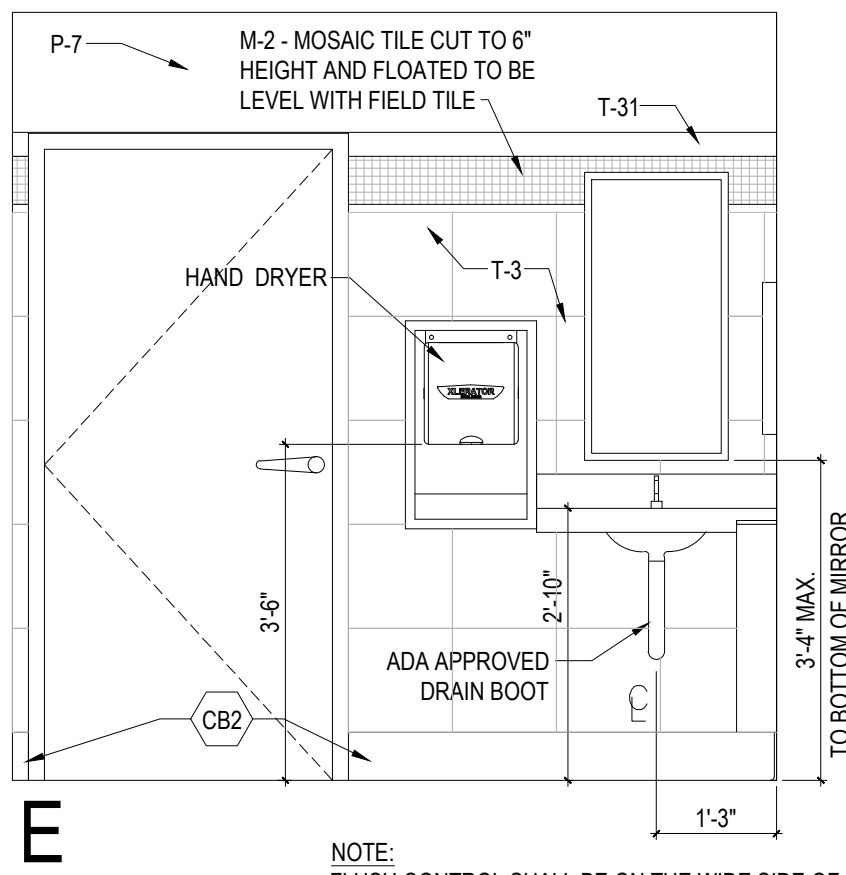
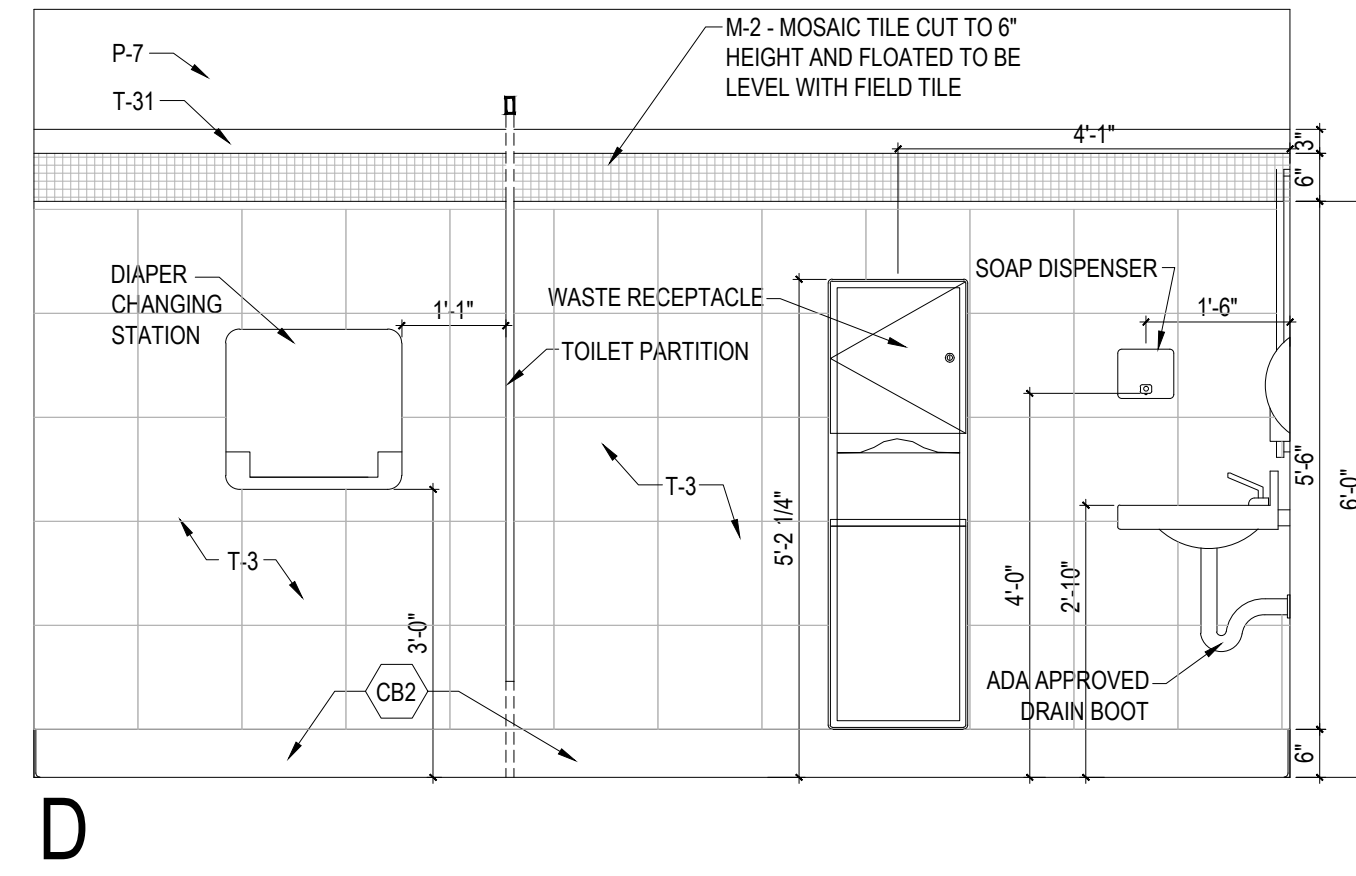
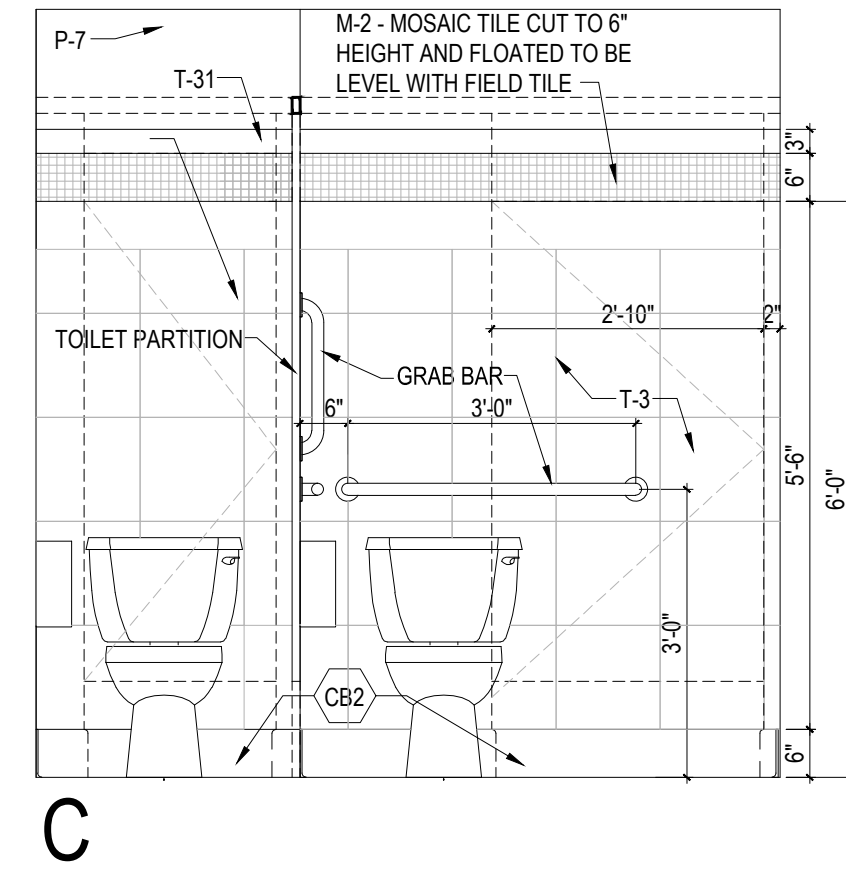
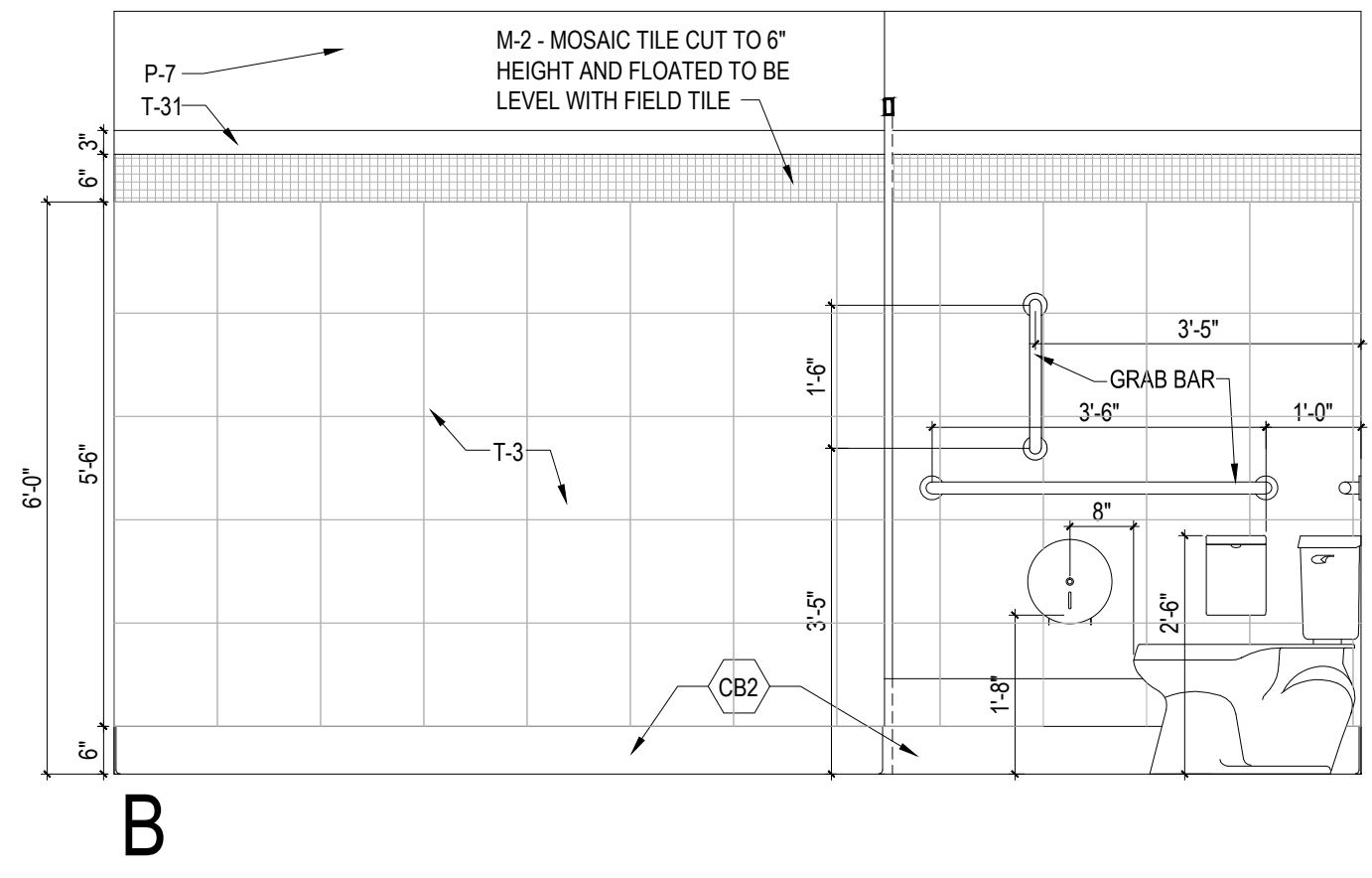
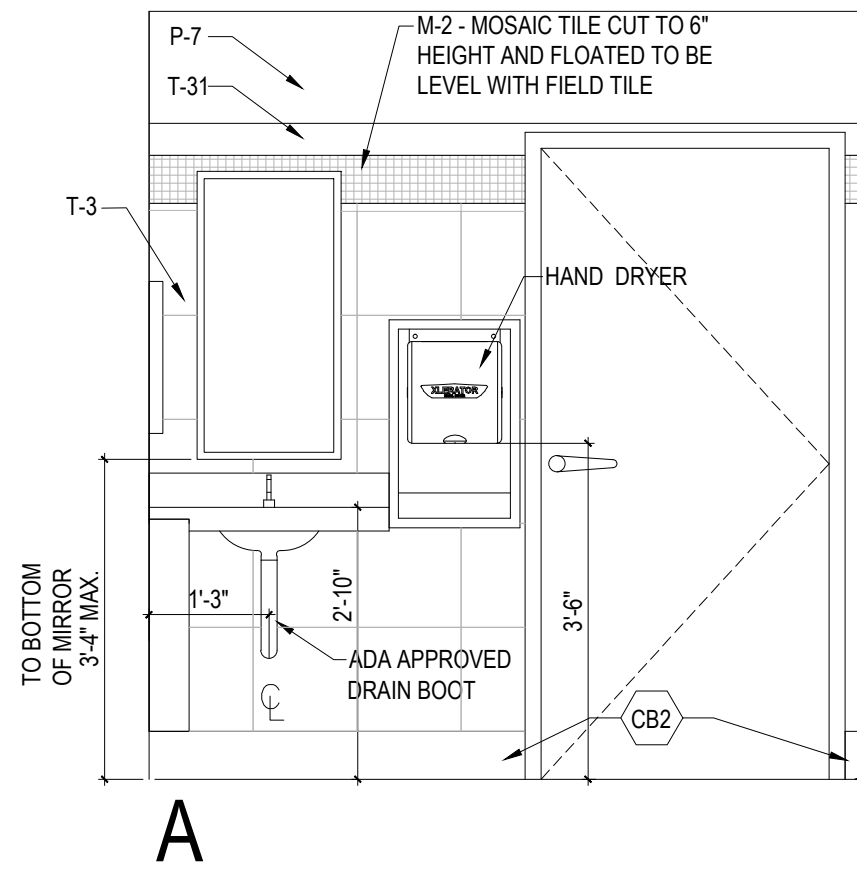


RESTROOM ACCESSORIES SCHEDULE

QUANTITY	ITEM	DESCRIPTION
2	R10	WALL MOUNTED MIRROR, CHANNEL FRAME 18"x36" - GAMCO C-18x36
2	R20	RECESSED ROLL TOWEL DISPENSER AND WASTE RECEPTACLE, BOBRICK B-43944
2	R30	SOAP DISPENSER, SURFACE MOUNT - BOBRICK B-4112 (OPTIONAL)
2	R40	ROLL TOILET TISSUE DISPENSER - BOBRICK B-2890
2	R50	GRAB BAR, STRAIGHT, SNAP FLANGE, 36" - GAMCO 150-S x 36"
2	R51	GRAB BAR, STRAIGHT, SNAP FLANGE, 42" - GAMCO 150-S x 42"
1	R60	SANITARY NAPKIN DISPOSAL, SURFACE MOUNT - BOBRICK B-270
2	N81	WALL MOUNT HAND SINK, RESTAURANT INTERIORS, INC. R-2030 TAS COMPLIANT
2	N84	TOILET, FLOOR MOUNT, SENSOR FLUSH - AMERICAN STANDARD 3461.001 TAS COMPLIANT

ALL RESTROOM ACCESSORIES FURNISHED AND INSTALLED BY CONTRACTOR, EXCEPT SOAP DISPENSER.

NOTE:
 VERIFY ALL PAPER & SOAP PRODUCTS WITH VENDOR



NOTE:
FLUSH CONTROL SHALL BE ON THE WIDE SIDE OF THE WATER CLOSET CLEAR FLOOR SPACE.

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FLUSH CONTROL SHALL BE ON THE WIDE SIDE OF THE WATER CLOSET CLEAR FLOOR SPACE.

ALL RESTROOM ACCESSORIES FURNISHED AND INSTALLED BY CONTRACTOR, EXCEPT SOAP DISPENSER.

DIVISION 5 SECT 5100
GENERAL PART

1. SCOPE: HARDWARE

2. SUBMITTALS: LOCATION, COMPONENTS

MATERIALS

1. DOORS: FINISH TO MATCH ADJACENT WALLS

2. STALL DOORS: FINISH TO MATCH ADJACENT WALLS

3. PANELS: OVERHEAD DOORS TO MATCH ADJACENT WALLS

4. ACCESSORIES: AS SHOWN

PERFORMANCE

1. INSTALL AS SHOWN

RECOMMENDATION

1. THE INTERIOR RESTROOM ACCESSORIES SHALL BE INSTALLED IN THE RESTROOM AS SHOWN.
2. RECEPTACLES OR WHEEL OCCUPANCY DEVICES SHALL BE INSTALLED IN THE RESTROOM AS SHOWN.
3. WHERE VISUAL AND HEARING IMPAIRMENT IS A FACTOR, THE RECEPTACLES SHALL BE INSTALLED AT THE LOCATIONS SHOWN.
4. DOORS SHALL BE PUSH-TYPE.
5. FLOOR FINISH SHALL BE AS SHOWN AND SHALL NOT BE THINNER THAN 3/8" UNLESS OTHERWISE SPECIFIED.
6. GRAB BARS SHALL BE INSTALLED AT THE LOCATIONS SHOWN.
7. ACCESSORIES SHALL BE INSTALLED AT THE LOCATIONS SHOWN.
8. ACCESSORIES SHALL BE INSTALLED AT THE LOCATIONS SHOWN.
9. ACCESSORIES SHALL BE INSTALLED AT THE LOCATIONS SHOWN.
10. ACCESSORIES SHALL BE INSTALLED AT THE LOCATIONS SHOWN.
11. HOT WATER SHALL BE INSTALLED AT THE LOCATIONS SHOWN.
12. ACCESSORIES SHALL BE INSTALLED AT THE LOCATIONS SHOWN.
13. WHERE SHOWN, ACCESSORIES SHALL BE INSTALLED AT THE LOCATIONS SHOWN.

PARAPHERNALIA SHELF
1/2"=1'-0"

6

ADA MOUNTING HEIGHTS
1/4"=1'-0"

5

ELEVATIONS @ RESTROOMS
1/2"=1'-0"

3

ACCESSIBILITY NOTES - ADA/ANSI A117.1

2

ENLARGED RESTROOM PLAN
1/2"=1'-0"

1



Z & H FOODS, INC.
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POPEYES
LOCATION/COMPLEX NAME
ADDRESS OR CROSS STREET DESCRIPTION
CITY, STATE ZIP CODE

CLIENT: Z & H FOODS, INC.
3100 MAIN STREET SUITE 301
DALLAS, TEXAS 75226

DATE	DESCRIPTION

SHEET TITLE:
ENLARGED RESTROOM PLAN & ELEVATIONS

SHEET NUMBER:
A125

PROJECT NUMBER:
POP14001



Popeyes Louisiana Kitchen
 400 Perimeter Center Terrace, Suite 1000
 Atlanta, GA 30346

Design & Construction Field Bulletin

Date	June 6, 2016 (Issuance #002)
Field Bulletin No.	FB-005 2016 (1 pages)
Category	Kitchen Equipment
Subject	Exhaust Hood Canopy (Tag F-71)
Prototype Set Referenced	PLK 15 Series Drawings
Prototype Drawings Referenced	Sheets K1 & K2a
D&C Contact	design@popeyes.com

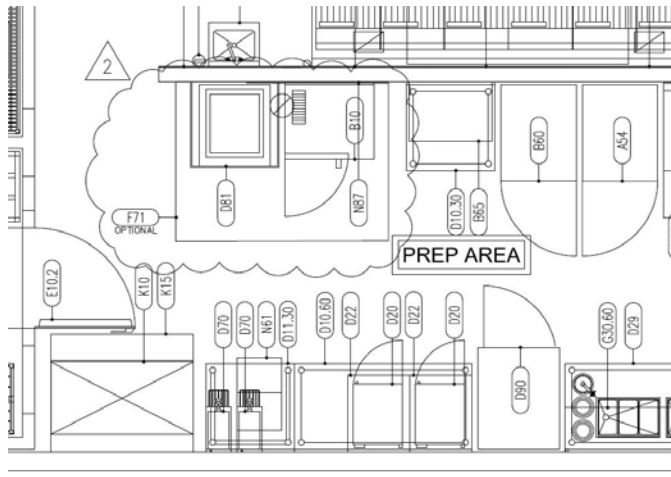
Comments

Some of the franchisees' architects and engineers are including the exhaust hood above the Biscuit Holding unit and the Double Deck convection oven as a part of their standard kitchen equipment list. This hood should be listed as "Optional", because not all jurisdictions require a hood above these pieces of equipment.

Refer to the kitchen equipment sheets for the change in the need of the hood to "Optional".

Drawing

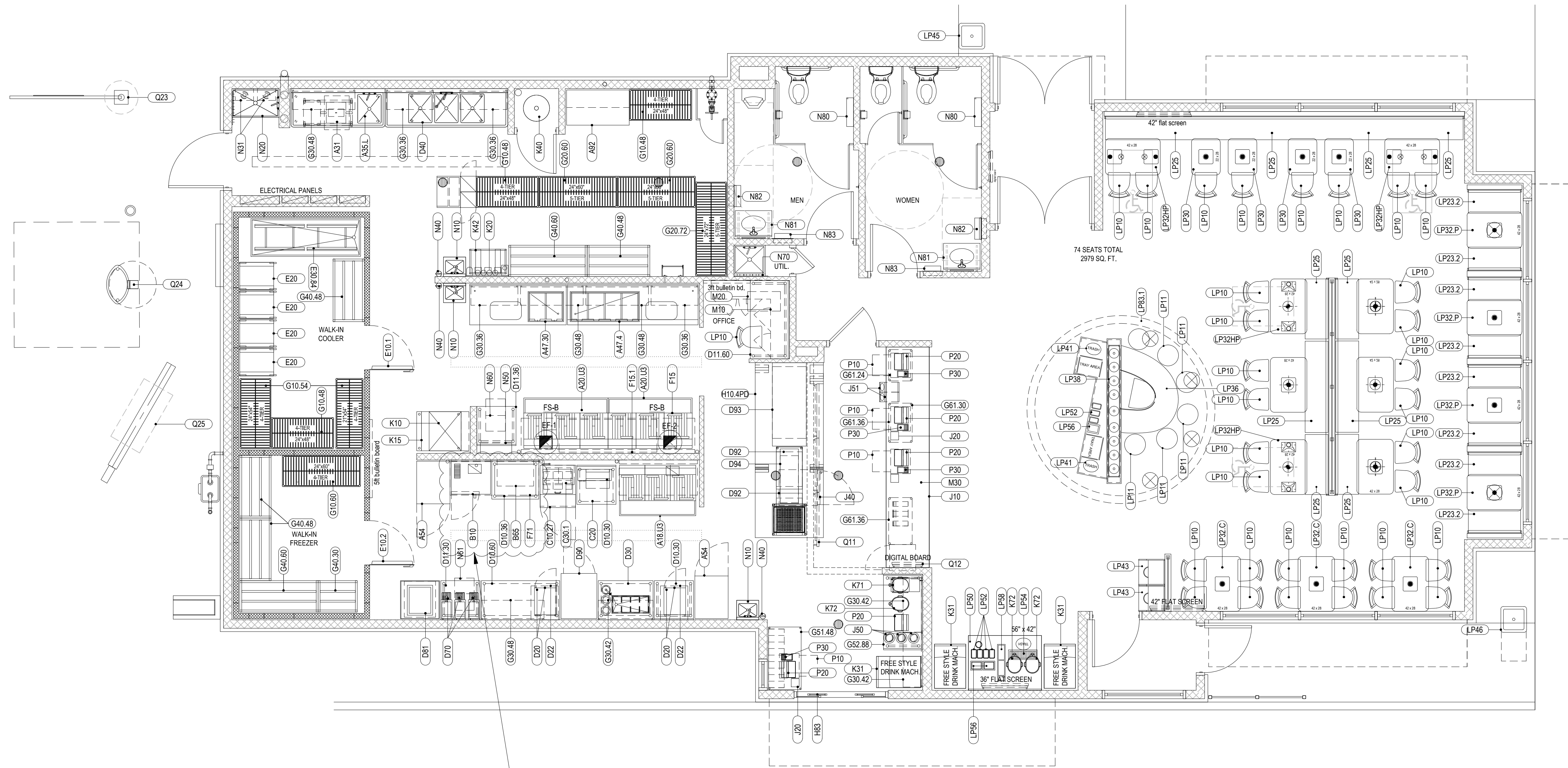
F71 Exhaust hood (Optional)



EQUIPMENT PLAN
K1 1/4"=1'-0"

F		Ventilation		
1	F15	Exhaust Hood, Back Shelf, 6-20" Fryers	Captive Aire	2812BLL
1	F15.1	Heated Holding Unit, Wall mount	Kitchen Equip. Supplier	Custom (PC-HPL52-26)
1	F23	Exhaust Hood, Back Shelf, 2-Y4" Fryers	Captive Aire	2812BLL
1	F71	Exhaust Hood, Canopy - Optional	Captive Aire	5424ND-2
G		Shelving		
1	GT.254	Storage Shelving, 4Tier, 21" Wide, 54" Long	Intermetro	2-MQ2154G/2-MHP2154G
2	GT.348	Storage Shelving, 4Tier, 24" Wide, 48" Long	Intermetro	2-MQ2448G/2-MHP2448G
5	GT.354	Storage Shelving, 4Tier, 24" Wide, 54" Long	Intermetro	2-MQ2454G/2-MHP2454G

K2a EQUIPMENT SHEET



NOTES:

- FLOOR MATS SHOULD BE PLACED IN THE THE AREAS DESCRIBED BELOW: ENTRY WAY MATS: 3M NOMAD, AVAILABLE SIZES 3'x5' OR 4'x6'. KITCHEN FLOOR MATS: MATRIX 'GRIP ROCK' LOCATIONS: -INSIDE WALK-IN COOLER (3'-0" x 5'-6") -OUTSIDE THE WALK-IN COOLER (3'-0" x 4'-0") -ICE MACHINE (3'-0" x 4'-0") -3 COMPARTMENT SINK (3'-0" x 7'-6") -CONDIMENT COUNTER (3'-0" x 8'-10")
- EQUIPMENT SUBSTITUTIONS REQUIRE POPEYES PRE-APPROVAL. SUBMIT CUT SHEETS TO D & E DEPARTMENT. INTERIOR SIGN PACKAGE MAY BE PURCHASED FROM SCOTT SIGN SYSTEMS, INC. 1-800-237-9447

SEATS: 60
SEATS GROUPS: 17
RATIO: 3.5
SQUARE FOOTAGE:
 KITCHEN (NET): 973
 WALK-IN (NET): 157
 DINING/RESTROOM (NET): 1,434
TOTAL (NET): 2,564
TOTAL (GROSS): 2,695

KITCHEN EQUIPMENT NOTES 3

SPECIFICATIONS

DIVISION 11: EQUIPMENT GENERAL PROVISIONS

- SCOPE: COORDINATE WITH THE INSTALLATION OF ALL EQUIPMENT ITEMS SHOWN ON PLANS AND SCHEDULED IN EQUIPMENT SCHEDULE (EXCEPT AS NOTED AS INSTALLED BY KITCHEN CONTRACTOR) WHICH ARE FURNISHED BY THE OWNER OR UNDER SEPARATE CONTRACT. EQUIPMENT SCHEDULE LISTS TRADES RESPONSIBLE FOR FURNISHING, INSTALLING AND FINAL CONNECTION.
- SUBMISSIONS: PROVIDE THE OWNER, AT THE COMPLETION OF THIS CONTRACT, WITH AN 'OWNER'S MANUAL' SO LABELED. THE MANUAL SHALL CONSIST OF A THREE-RING LOOSE-LEAF BINDER CONTAINING ALL PRINTED MATTER SUCH AS: GUARANTEE CARDS, CLEANING INSTRUCTIONS, NOTICES TO OWNER, OPERATING MANUALS, SERVICE AGENTS AND MAINTENANCE INSTRUCTIONS THAT MAY BE CONTAINED IN THE SHIPPING CARTON OF EQUIPMENT AND SPECIALTIES.
- DELIVERY AND STORAGE: RECEIVE, UNLOAD, AND SAFEGUARD THE EQUIPMENT. COORDINATE SHIPPING TIME WITH OWNER.
- PROTECTION AND CLEANING: SURFACES SHALL BE CLEANED BEFORE FINAL INSPECTION.

MATERIALS

- SEE EQUIPMENT SCHEDULE

PERFORMANCE

- INSTALL EQUIPMENT ACCORDING TO NFPA 96 AND MANUFACTURER'S INSTRUCTIONS, PROVIDE FACTORY AUTHORIZED START & ADJUSTMENT.

DIVISION 12: FURNISHINGS GENERAL PROVISIONS

- SCOPE: COORDINATE INSTALLATION OF MURALS, SEATING, FREE-STANDING CABINETS AND SHELVING, WINDOW TREATMENT, FLOOR MATS, AND ACCESSORIES WHICH ARE FURNISHED UNDER SEPARATE CONTRACT TO THE OWNER. IF REQUESTED THROUGH THE CONTRACT, INSTALL ARTWORK, SEATING, FREE-STANDING CABINETS AND SHELVING, WINDOW TREATMENT, FLOOR MATS AND/OR ACCESSORIES.
- NOTES: DETAILS AND MATERIALS SHOWN ON THE APPROVED DECOR DRAWINGS CONFLICTING WITH THE STANDARD PLANS SHALL BE BROUGHT TO THE ATTENTION OF THE ARCHITECT IMMEDIATELY PRIOR TO COMMENCEMENT OF THE INSTALLATION. VERIFICATION OF ADA COMPLIANCE WILL BE NECESSARY.
- DELIVERY AND STORAGE: RECEIVE AND SAFEGUARD OWNER SUPPLIED ITEMS ON THE JOB SITE IF REQUESTED.

PERFORMANCE

- INSTALLATION: PREPARE SURFACES TO RECEIVE THESE MATERIALS AND COOPERATE WITH THE INSTALLATION OF DECOR MATERIALS AS SHOWN ON THE DECOR DRAWINGS.

KITCHEN EQUIPMENT PLAN 6
 1/4" = 1' - 0"

QTY	TAG	DESCRIPTION	QTY	TAG	DESCRIPTION	QTY	TAG	DESCRIPTION	QTY	TAG	DESCRIPTION	QTY	TAG	DESCRIPTION
1	A	Fryer	1	D81	Chubb Warmer, Elec, Rethermalizer	1	G51.48	Drive-Thru Station, 24"x48"	1	L	Dining	1	M30	Safe
2	A20.U3	Fryer Battery, 6-18", Gas	1	D90	Holding Cabinet, Reach-In	1	G52.88	Drive-Thru Drink Station, 30"x58"	26	LP10	Chair, Dining	1	N	Miscellaneous
1	A18.U3	Fryer Battery, 3-18", Gas	2	D92	Side Items Holding Unit, Pass-Thru	1	G61.24	Shelving, 2 Tier, Undercounter w/ 34" Posts, 18"x24"	6	LP11	Bar Stool, Dining	3	N10	Hand Sink, w/ Hand Free Lever
1	A31	Marinator - (reduced height)	1	D93	Chicken Holding Unit	1	G61.30	Shelving, 2 Tier, Undercounter w/ 34" Posts, 18"x30"	2	LP23.1	Booth, Single	1	N20	Mop Sink
1	A35.L	Sink, 1 Compartment, Left Hand Drain Board, Q2*	2	D94	Dedicated Holding Unit, 12 Pans(4x3H)	1	G61.36	Shelving, 2 Tier, Undercounter w/ 34" Posts, 18"x36"	3	LP23.2	Booth, Double	2	N31	Water Heater
1	A47.4	Ice Batter/Sifter Table, 4 Pans, 100"		E	Walk-In	1	H	Production	1	LP25	Settee	3	N40	Fire Extinguisher
1	A47.30	Ice Batter/Sifter Table, 4 Pans, 74"	1	E10.1	Walk-In Cooler	1	H10.4PD	Production Counter, Dual Line, 52 1/4" x 134" (Prince-Castle)	1	LP26.3	Settee, Curbed	1	N50	Fire Protection System
1	A54	Freezer, Upright	1	E10.2	Walk-In Freezer	1	H83	Window-Wide open, Drive-Thru, Automatic	2	LP27H	Handicap, Curbed Table Top 42" x 28" x 30" H, Core Drilled	1	N60	Flour Bin
1	A92	Grease Collection System	2	E20	Rack, Bus Pan	1	J	Front Service	5	LP30	Table Top 22" x 28" x 30" H, Core Drilled	1	N61	Rice Bin
	B	Baking	1	E30.84	Chicken Crate Vat, 84 1/2" Long	1	J10	Front Service Counter	2	LP32.C	Table Top 42" x 28" x 30" H, Core Drilled	1	N70	Mop & Broom Hanger
1	B10	Oven, 1/2 Size, Double Deck Convection, Elec.		F	Ventilation	2	J20	Cash Controller	6	LP32.P	Table Top 42" x 28" x 30" H, Core Drilled	2	N80	Diaper Changing Station
1	B60	Refrigerator, Upright	1	F15	Exhaust Hood, Back Shelf, 6-18" Fryers	1	J31	Suspended Condiment Holder	1	LP32HP	Handicap, Table Top 42" x 28" x 30" H, Core Drilled	2	N81	Wall Mount Hand Sink
1	B65	Biscuit Holding Unit (Option)	1	F16	Exhaust Hood, Back Shelf, 3-18" Fryers	1	J40	Refrigerator, Undercounter	1	LP36	P Counter w/condiment, Trash & Spice Rack, Small	2	N82	Recessed, Paper Towel Dispenser/Waste Receptacle
	C	Sandwich	1	F15.1	Heated, Holding Unit, Wall mount	3	J50	Dispenser, Cup	1	LP38	Low Wall Partition	2	N83	Hand Dryer w/Recess Kit
1	C10.27	Refrigerator, Sandwich Unit	1	F23	Exhaust Hood, Back Shelf, 2-14" Fryers	2	J51	Cup Dispenser Bracket, 2 San Jamar 2410C Dispensers each	1	LP41	Trash Receptacle, Double		P	Point of Sale
1	C20	Toaster, Vertical Contact	1	F71	Exhaust Hood, Canopy - Optional	1	J61	Queuing Line System	1	LP43	Trash Receptacle, Single	3	P10	Cash Drawer
1	C30.1	Wall Mounted Shelf, Holding Unit, Wrap		G	Shelving	1	J61	Cup Dispenser Bracket, 2 San Jamar 2410C Dispensers each	1	LP45	Trash Receptacle, Exterior	4	P20	Cash Register
	D	Prep	1	G10.48	Shelving, 4Tier, 24" Wide, 48" Long	2	K10	Ice Cuber w/ Remote Condenser	1	LP46	Trash Receptacle, Exterior	3	P30	Printer
1	D10.30	Work Table, w/ 4" backplash w/ u/s	1	G10.54	Shelving, 4Tier, 24" Wide, 54" Long	1	K15	Ice Bin, 570 lbs	1	LP50	Self-Serve Beverage Counter	2	Q11	Signage
1	D10.36	Work Table, w/ 4" backplash w/ u/s	1	G10.60	Shelving, 4Tier, 24" Wide, 60" Long	1	K20	Water Filter, Equipment	11	LP52	Condiment Holder, 1/9 Size Pans	2	Q12	Menuboard, Digital 3 Panels
1	D10.60	Work Table, w/ 4" backplash w/ u/s	1	G14.54	Shelving, 4Tier, 21" Wide, 54" Long	1	K31	Soda Dispenser, 8 Heads, Drop-In, Fast Flow Valves	2	LP54	Stainless Steel Drop Pan	2	Q20	Pre-Sell Menuboard, Digital 1 Panels
1	D11.30	Work Table, w/ 4" backplash w/o u/s	3	G20.60	Shelving, 5Tier, 24" Wide, 60" Long	1	K32	Soda Dispenser, 8 Heads, Counter w/ Ice Bin, Adapter Plate	5	LP56	Dispenser, Napkin, Drop-in	2	Q23	Clearance Post, Drive-Thru
1	D11.36	Work Table, w/ 4" backplash w/o u/s	2	G20.72	Shelving, 5Tier, 24" Wide, 72" Long	1	K40	CO2 Tank, Bulk	2	LP58	Lid & Straw Holder	2	Q24	Order Confirmation Board
1	D11.60	Work Table, w/ 4" backplash w/o u/s	3	G30.36	Shelving, 2 Tier Wall Mounted, 36" Long	1	K42	Bag-N-Box Rack w/ 2 Carbonators on Shelves	1	LP83.1	Overhead Hung, Louisiana Kitchen Ring, 12' Dia.	2	Q25	Full Size Preview Board, Drive-Thru
2	D20	Microwave Oven	3	G30.42	Shelving, 2 Tier Wall Mounted, 42" Long	1	K71	Brewer, Tea & Coffee		M	Office			
1	D22	Shelf, Microwave Oven	4	G30.48	Shelving, 2 Tier Wall Mounted, 48" Long	5	K72	Tea Dispenser, Urn, Solid Lid	1	M10	Office Wall Cabinet			
1	D30	Packing Station w/Cup Dispenser & Dipper Well	1	G30.60	Shelving, 2 Tier Wall Mounted, 60" Long				1	M20	Filing Cabinet, 2 Drawer			
1	D40	Sink, 3 Compartment, 94" Long, 18" DB, R & L	2	G40.30	Dunnage Rack, 24" Wide x 30" Long									
2	D70	Dispenser, Hot Water w/Wall Bracket	2	G40.48	Dunnage Rack, 24" Wide x 48" Long									
			2	G40.60	Dunnage Rack, 24" Wide x 60" Long									

KITCHEN EQUIPMENT SCHEDULE 5

KITCHEN EQUIPMENT SPECIFICATIONS 1

SHEET TITLE:
KITCHEN EQUIPMENT, SPECIFICATIONS, SCHEDULE, & NOTES

SHEET NUMBER:
K100

PROJECT NUMBER:
POP14001



Popeyes Louisiana Kitchen
 400 Perimeter Center Terrace, Suite 1000
 Atlanta, GA 30346

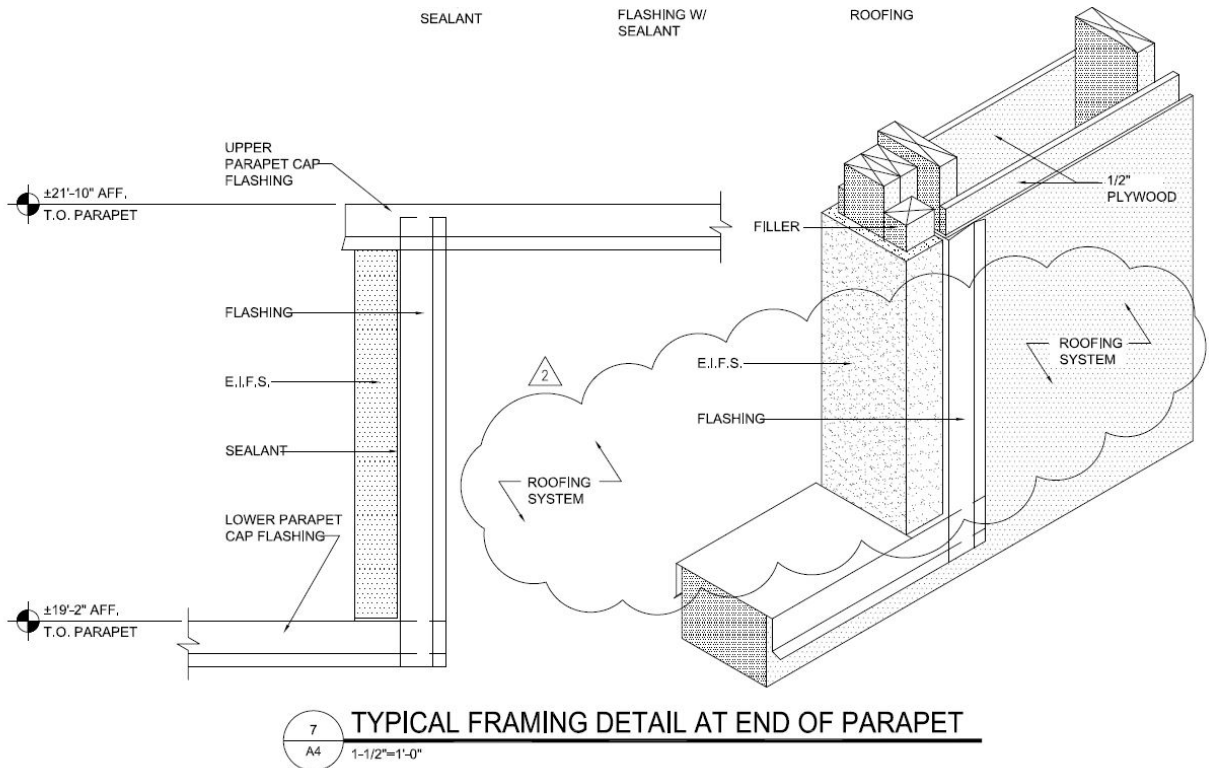
Design & Construction Field Bulletin

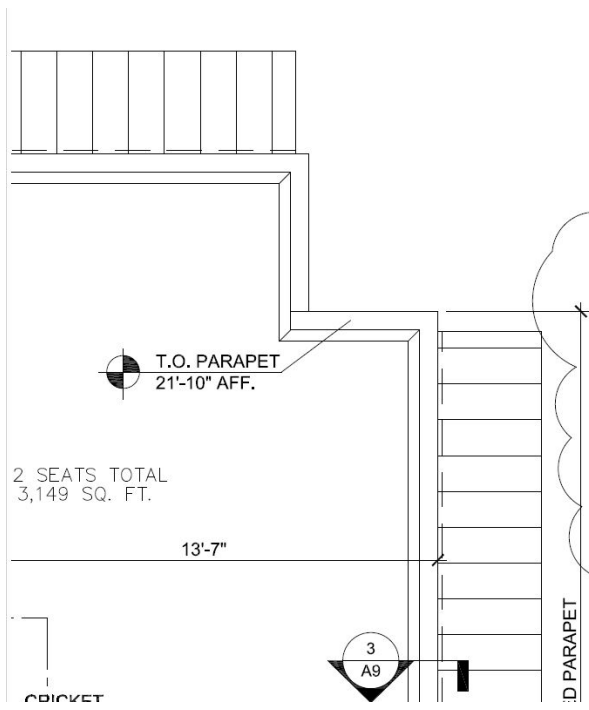
Date	June 6, 2016 (Issuance #002)
Field Bulletin No.	FB-006 2016 (2 pages)
Category	Roofing
Subject	Durolast Roofing Specification
Prototype Set Referenced	PLK 15 Series Drawings
Prototype Drawings Referenced	Sheets A4 & A7
D&C Contact	design@popeyes.com

Comments

The roofing detail on Sheet A4 does not match the specification on Sheet A7. The detail has been revised to note "ROOFING SYSTEM". In addition, roofing specification on Sheet A7 has been revised.

Refer to the sheets for the change.





2

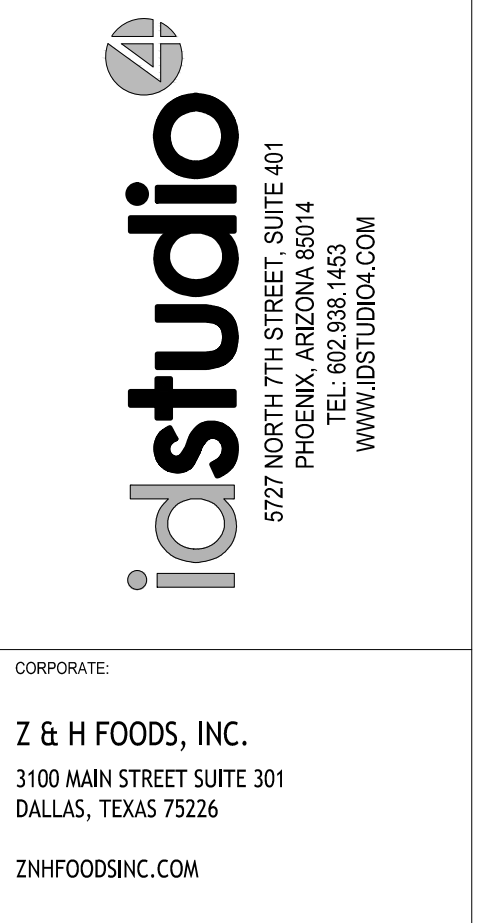
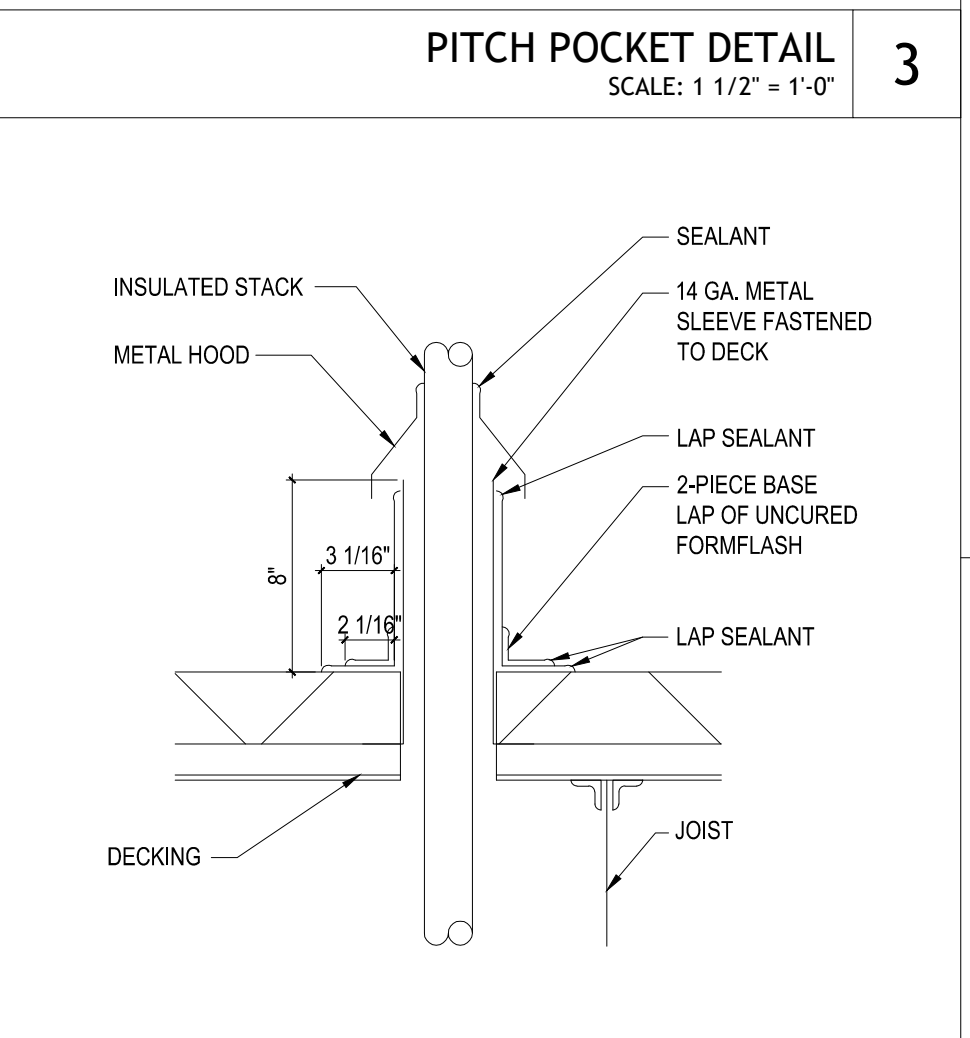
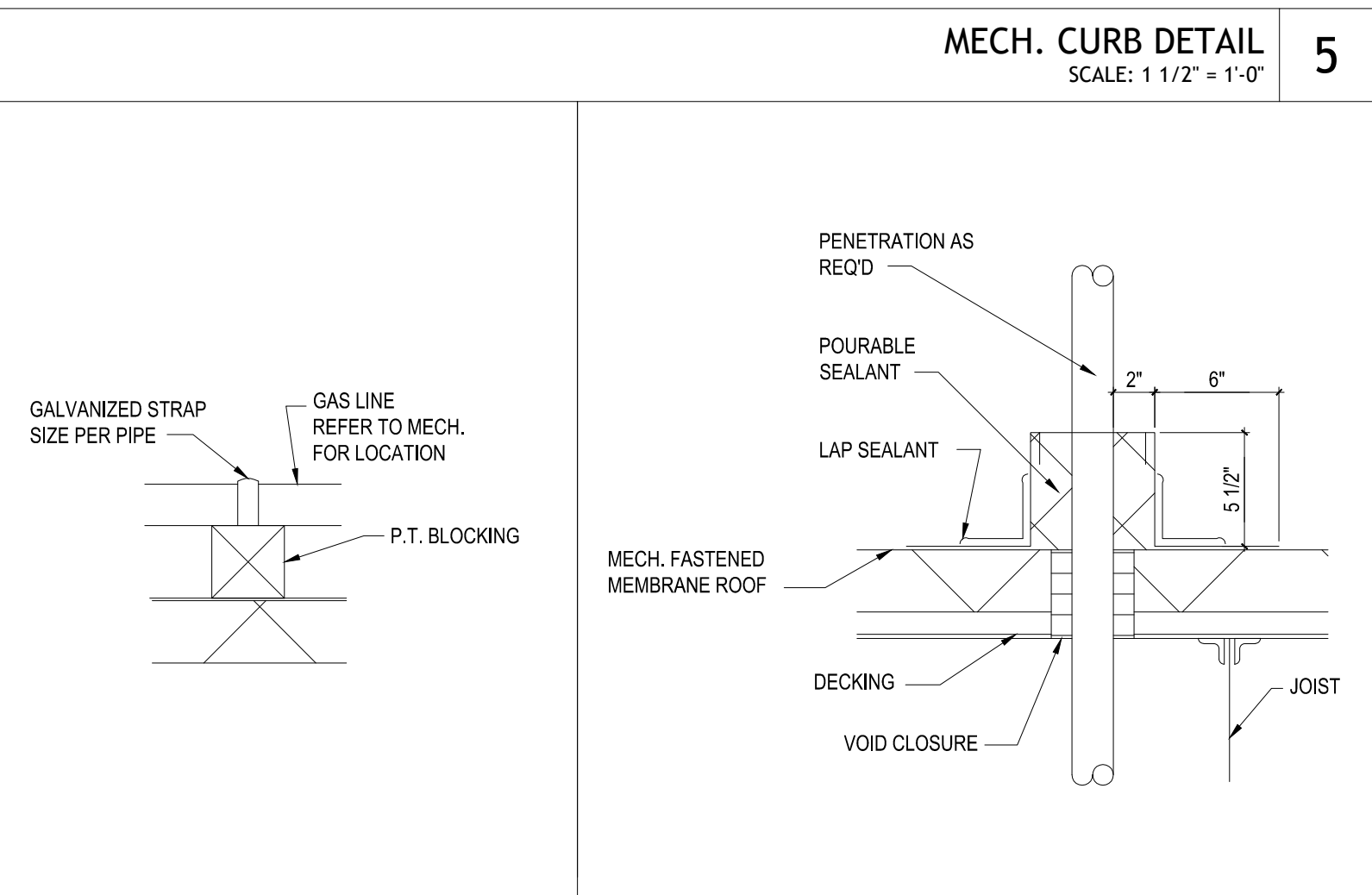
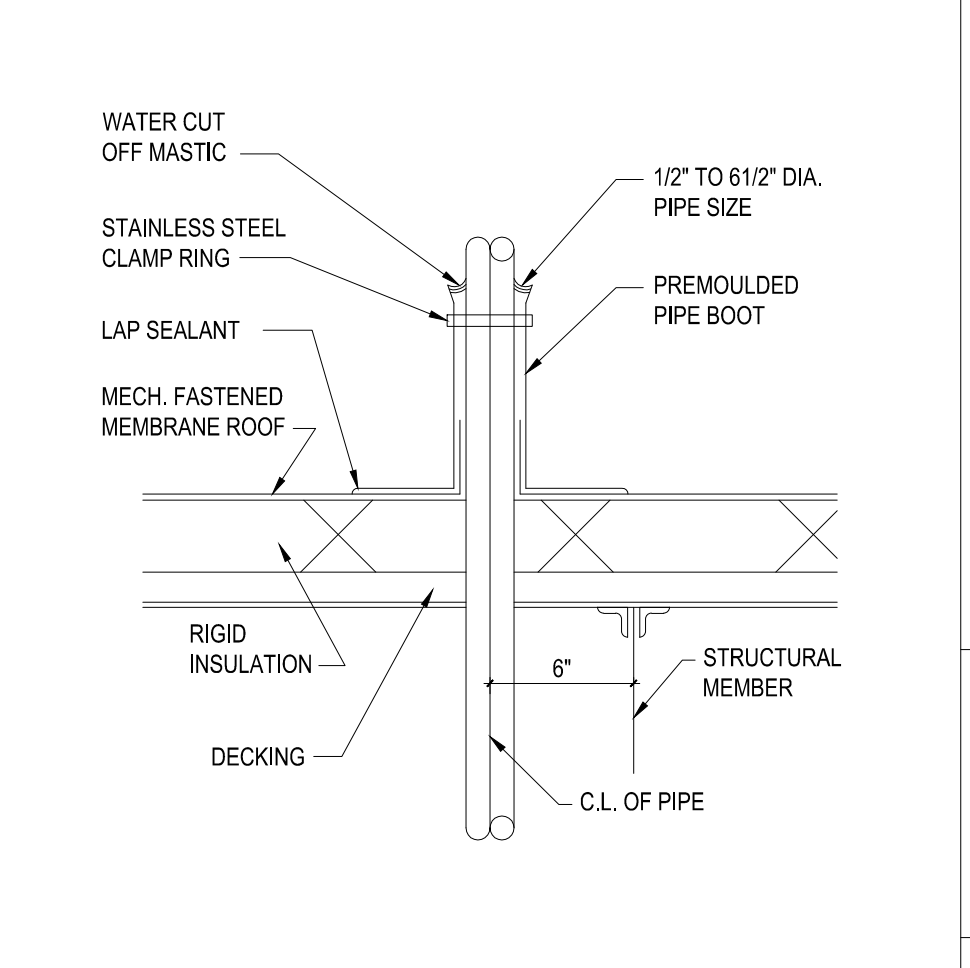
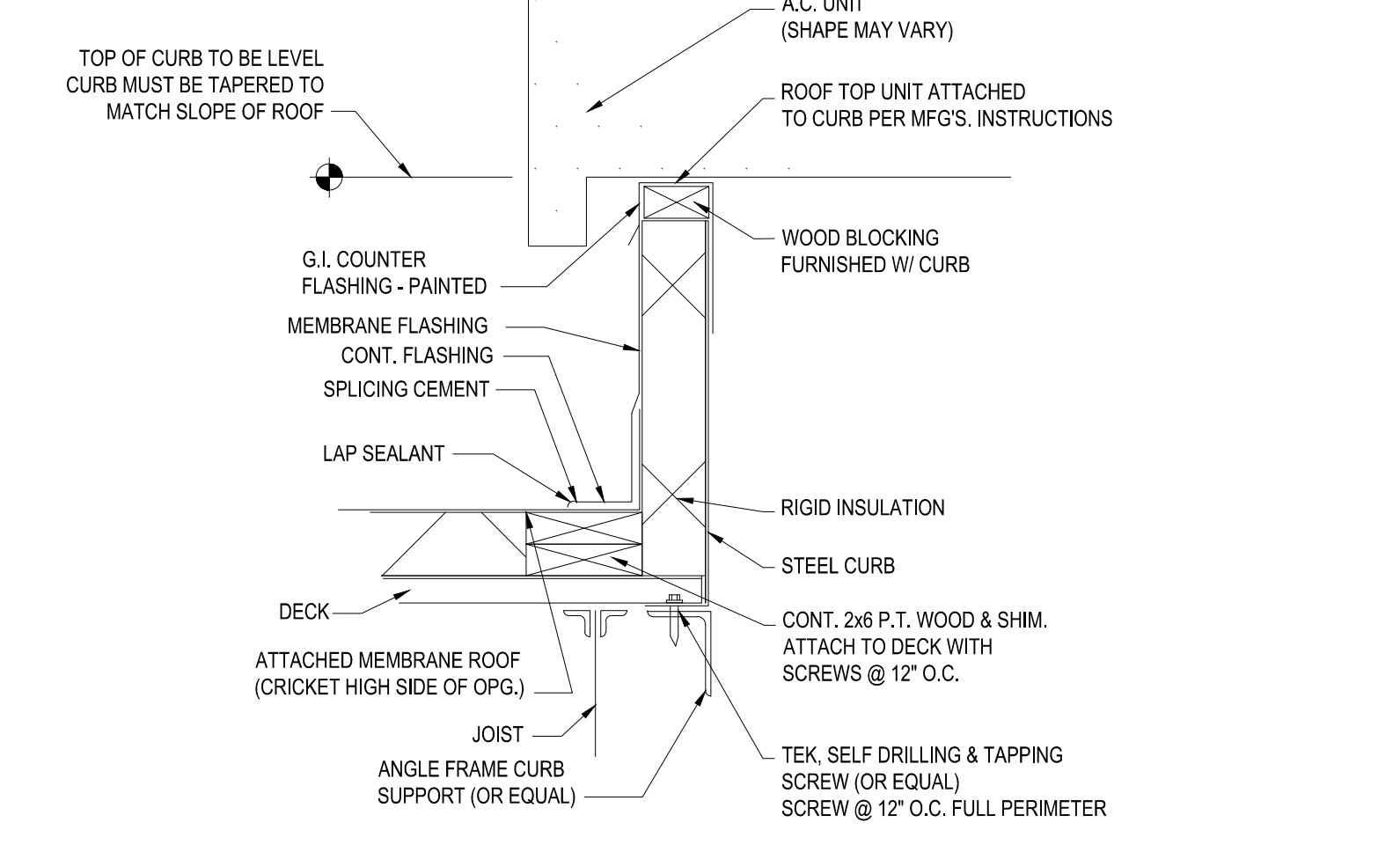
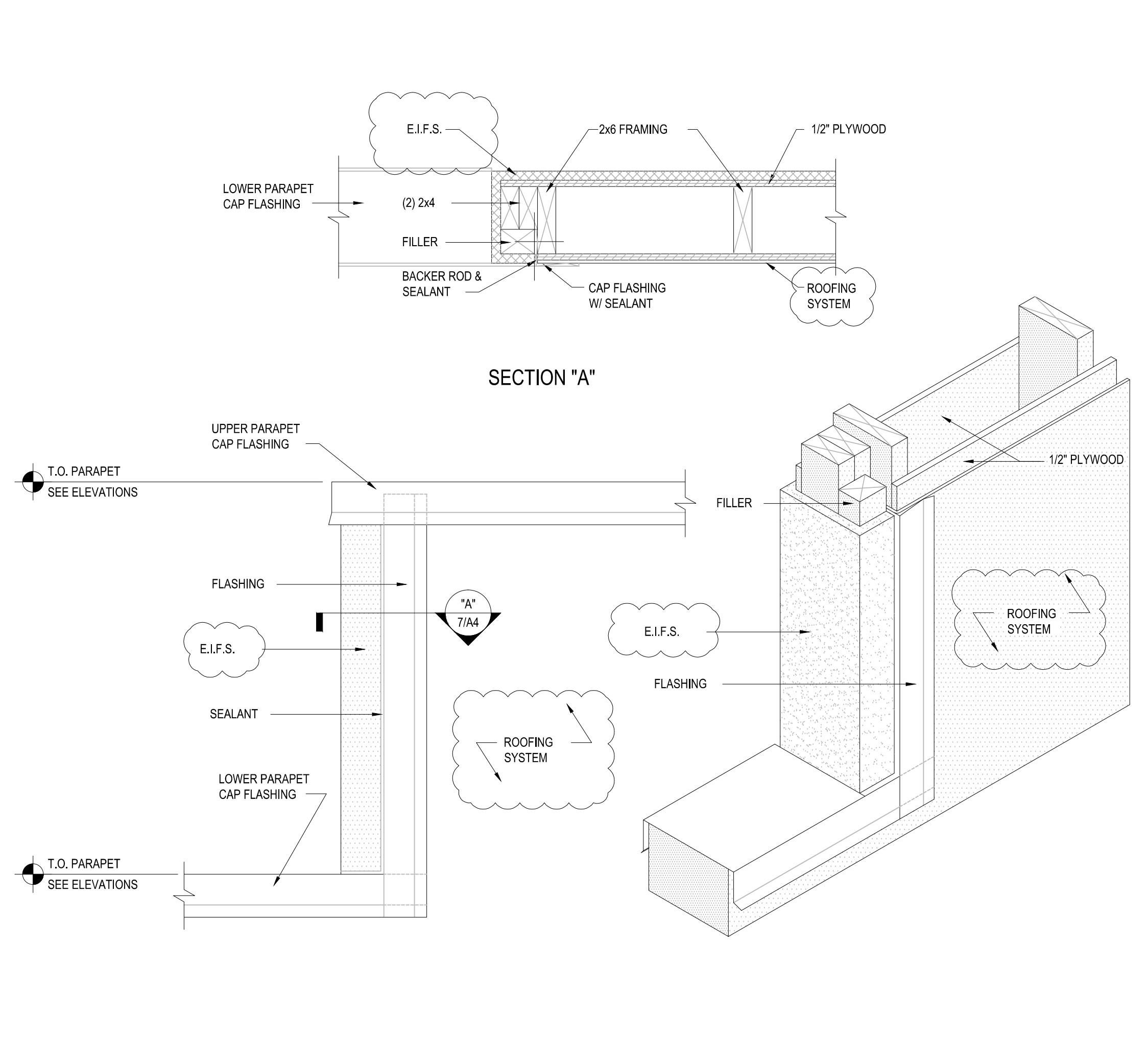
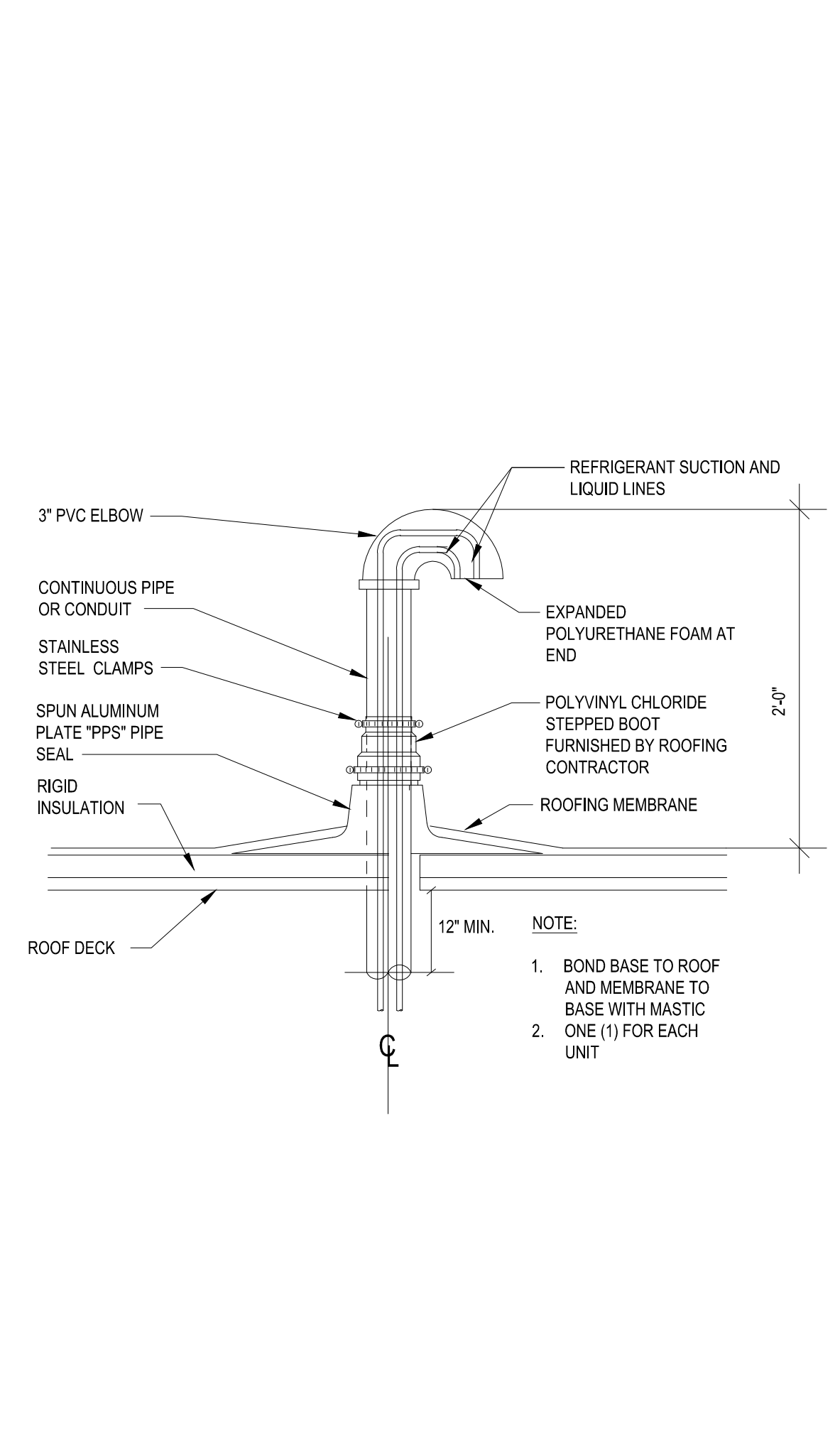
NOTE:

ROOFING SYSTEM SHALL BE WHITE PVC
50-MIL MEMBRANE ROOFING AS
MANUFACTURED BY:

1) DURO-LAST OR EQUAL

PROVIDE OVERALL THERMAL RESISTANCE FOR
ROOFING SYSTEM AS FOLLOWS: MINIMUM R-VALUE 30.

1 ROOF PLAN
A4 1/4"=1'-0"



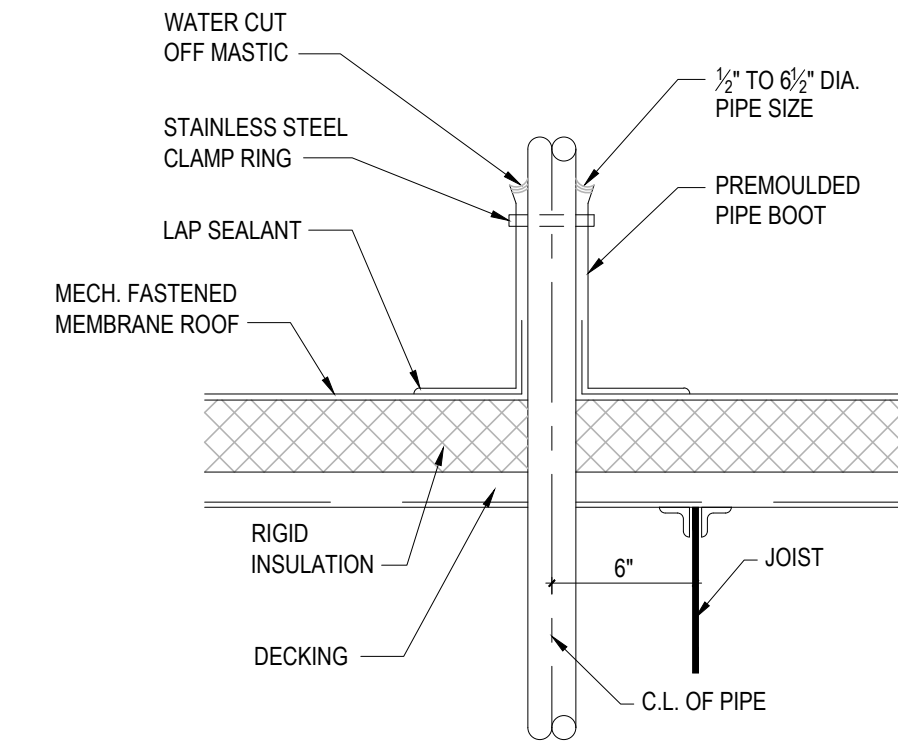
POPEYES LOCATION/COMPLEX NAME
ADDRESS OR CROSS STREET DESCRIPTION
CITY, STATE ZIP CODE

CLIENT: Z & H FOODS, INC.
3100 MAIN STREET SUITE 301
DALLAS, TEXAS 75226

DATE	DESCRIPTION

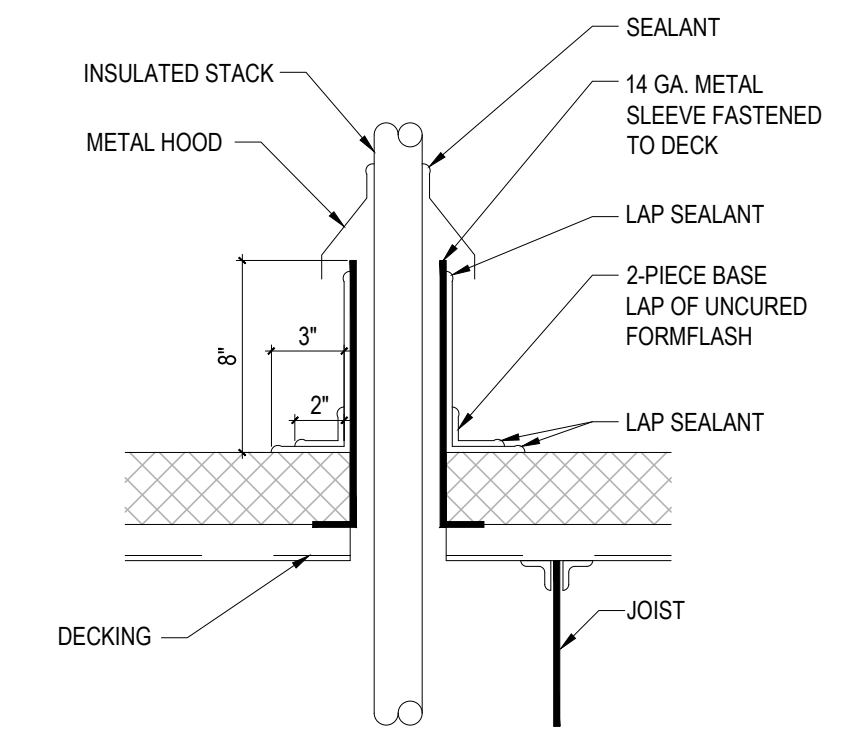
SHEET TITLE:
ROOF PLAN & DETAILS

SHEET NUMBER:
A4



PITCH POCKET DETAIL
 1 1/2" = 1'-0"

4

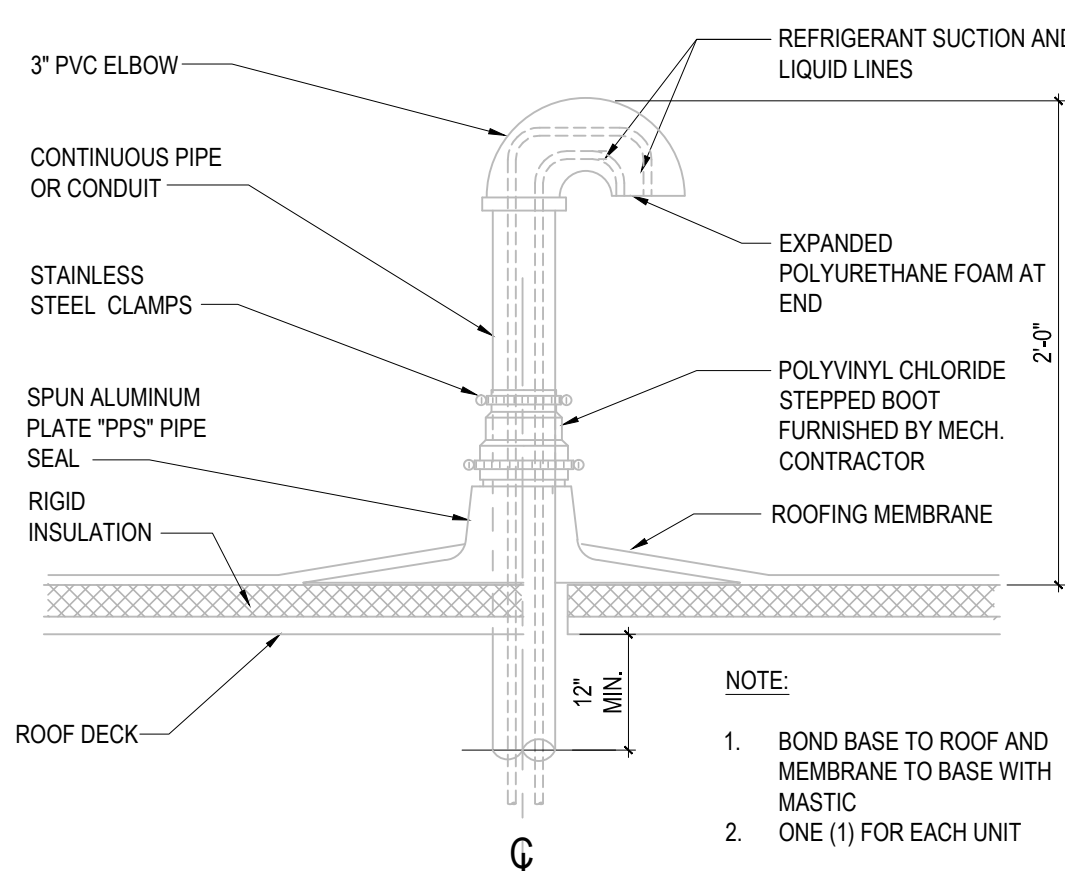


ROOF PLAN
 1/4" = 1'-0"

7

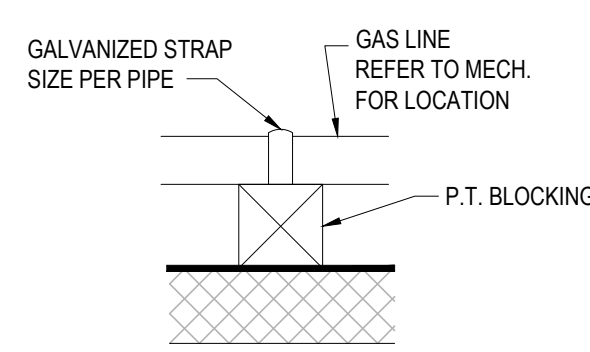
PIPING VENT OR FLASHING
 1 1/2" = 1'-0"

3



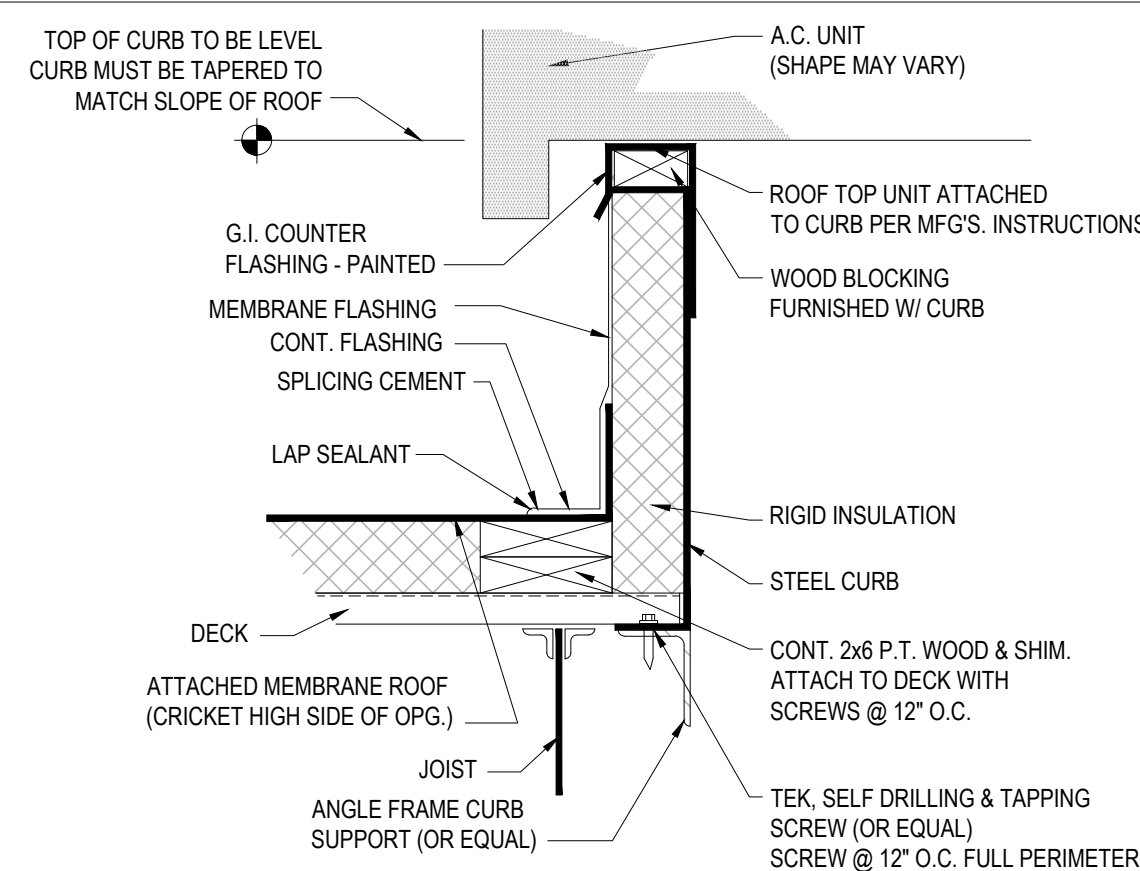
VENT/SWEEP ROOF PENETRATION DETAIL
 3" = 1'-0"

18



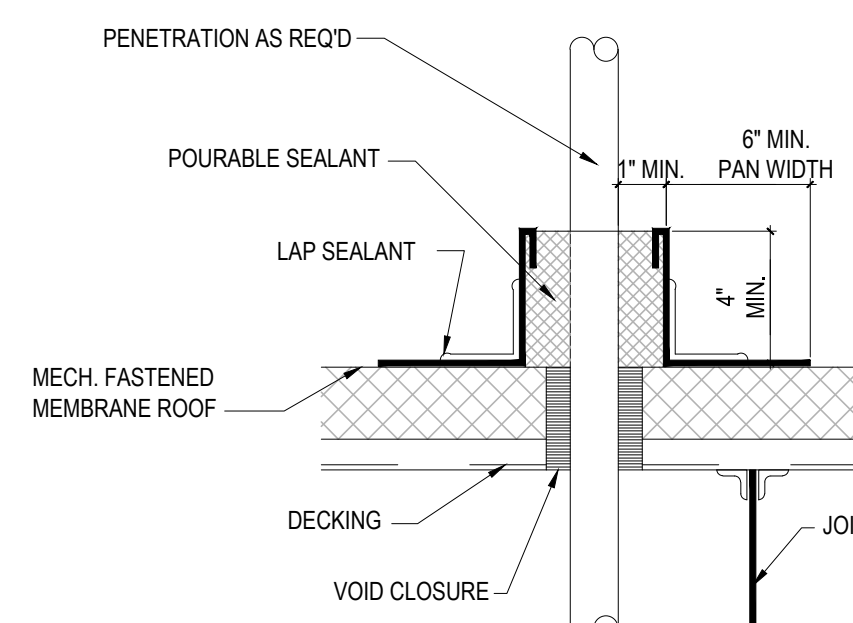
GAS PIPING DETAIL
 1 1/2" = 1'-0"

17



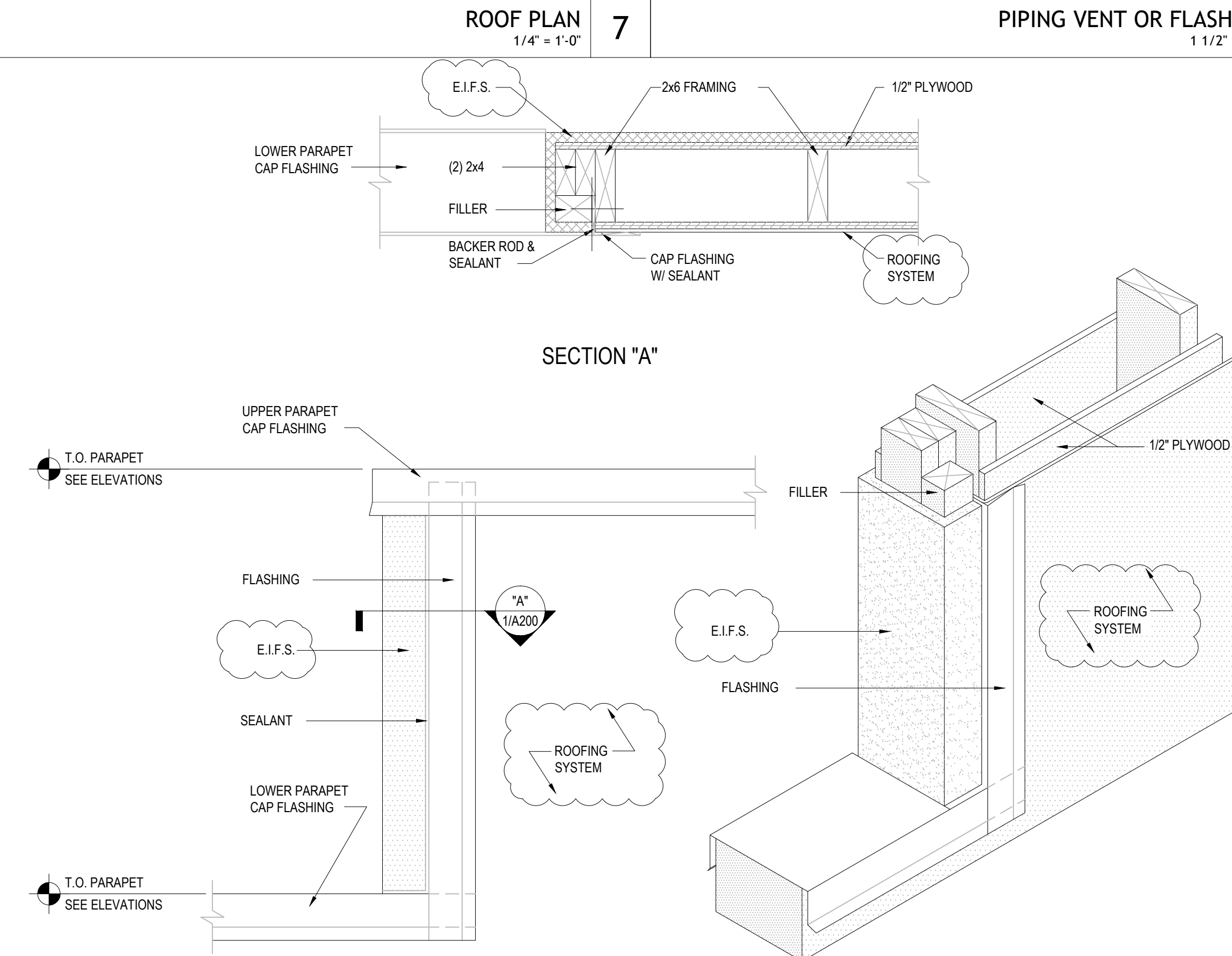
MECHANICAL CURB DETAIL
 1 1/2" = 1'-0"

13



HOT GAS VENT PIPE DETAIL
 1 1/2" = 1'-0"

9



TYPICAL FRAMING DETAIL AT END OF PARAPET
 1 1/2" = 1'-0"

1

DATE	DESCRIPTION

DATE	DESCRIPTION

SHEET TITLE:
ROOF PLAN & DETAILS

SHEET NUMBER:
A200

PROJECT NUMBER:
POP14001



Popeyes Louisiana Kitchen
400 Perimeter Center Terrace, Suite 1000
Atlanta, GA 30346

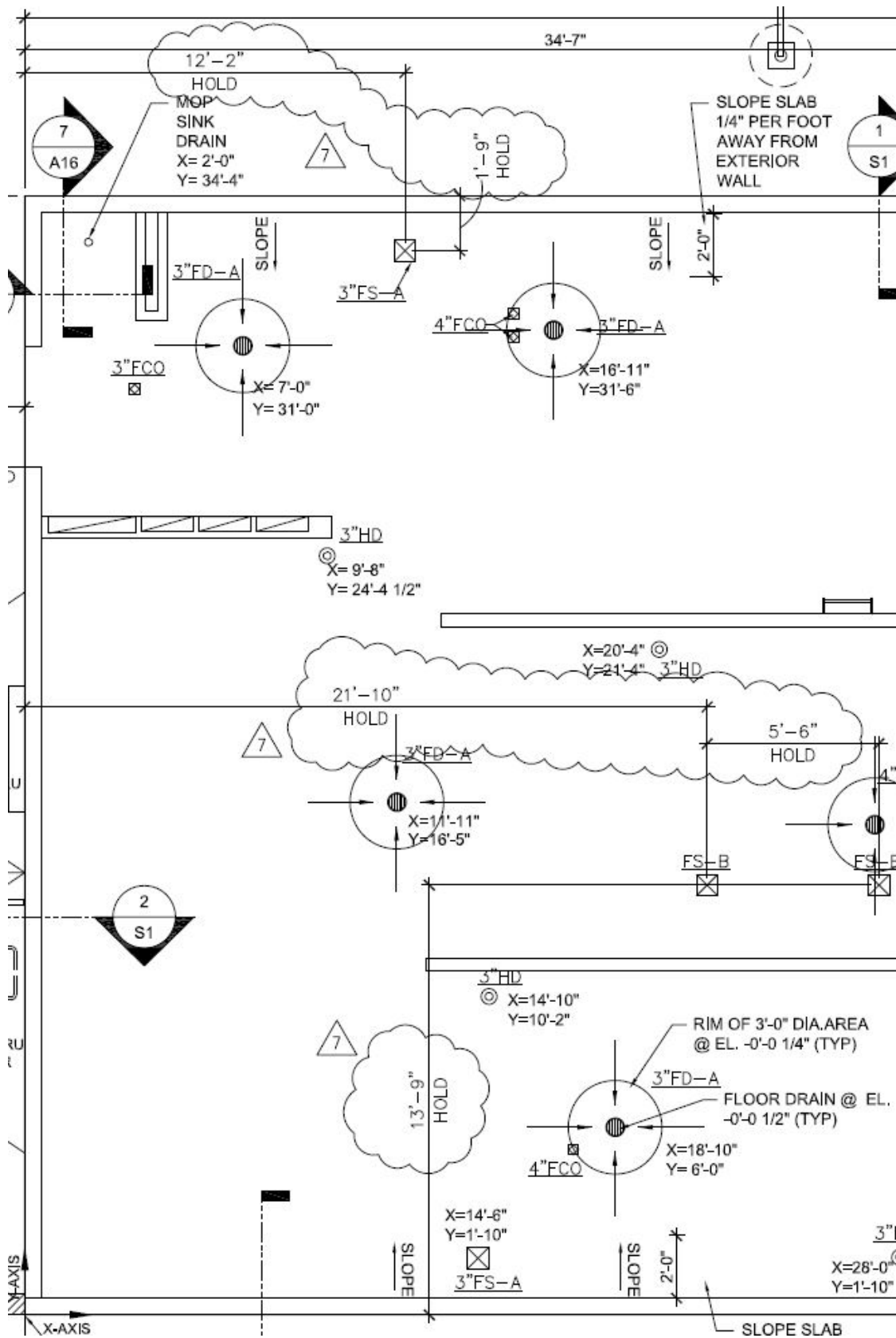
Design & Construction Field Bulletin

Date	June 6, 2016 (Issuance #002)
Field Bulletin No.	FB-007 2016 (3 pages)
Category	Structural / Plumbing
Subject	Floor Sink Locations
Prototype Set Referenced	PLK 15 Series Drawings
Prototype Drawings Referenced	Sheet S1 – Foundation Plan
D&C Contact	design@popeyes.com

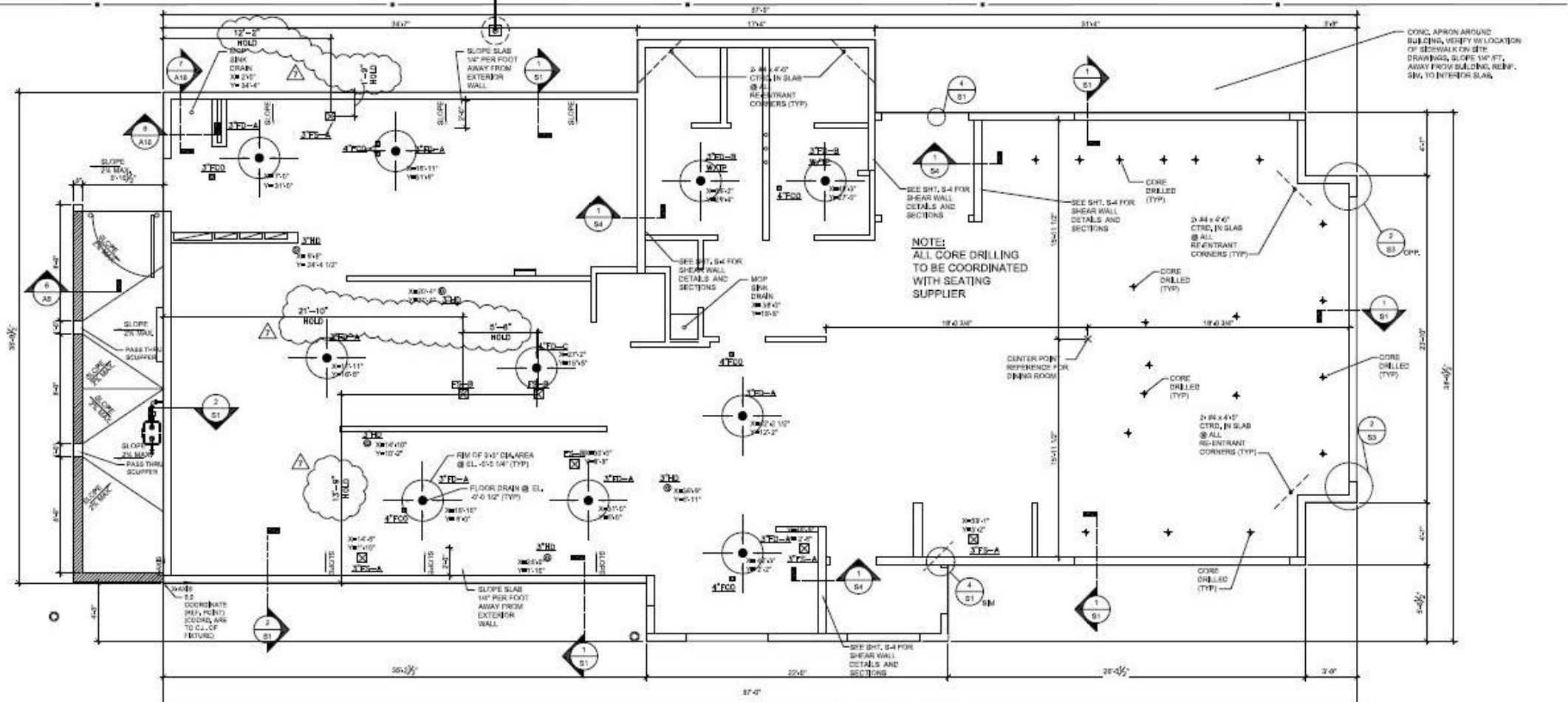
Comments

In some cases, the locations of the floor sinks and the legs of equipment are in conflict when installed. The dimensions showing the locations of the floor sinks have been revised to avoid conflict.

Floor Sink dimensions



8 FOUNDATION PLAN
S1 1/4"=1'-0"



POPEYES
 THESE DOCUMENTS ARE NOT FOR PERMIT OR CONSTRUCTION. THEY MUST BE COMPLETED AND/OR MODIFIED BY A LICENSED ARCHITECT AND CONTRACTOR TO COMPLY TO ALL APPLICABLE AND PERTINENT CODES AND REGULATIONS. THERE IS NO WARRANTY, INTENTIONAL OR UNINTENTIONAL, THAT THESE DOCUMENTS WILL BE APPLICABLE TO ANY PROJECT. THE USER SHALL BE RESPONSIBLE FOR VERIFYING ALL APPLICABLE CODES AND REGULATIONS. THE USER SHALL BE RESPONSIBLE FOR THE ACCURACY OF THE INFORMATION PROVIDED.

POPEYES
PLK1562 HP PROTOTYPE
E.L.F.S. / SIMULATED STONE
 LOUISIANA KITCHEN PLK DESIGN STANDARDS
 42 SEATS / DUAL-LINE HIGH PRODUCTION



POPEYES

REFERENCES:
 1. 427118 FLOOR SHEK DR.

DATE: 11/13/18
S1
 FOUNDATION PLAN
 CHECKED: HR

GENERAL NOTES:

1. TYPICAL SLAB CONSTRUCTION TO BE 4" 3000 PSI CONCRETE WITH #4 W/W FLADES OVER 6 MIL VAPOR BARRIER, AND COMPACTED TERNITE-TREATED FILL AS REQUIRED.
2. FOUNDATION IS DESIGNED FOR ALLOWABLE SOIL PRESSURE OF 2000 P.S.F. (P.C.) TO VERIFY SOIL BEARING CAPACITY IS IN ACCORDANCE WITH FOUNDATION DESIGN. STRUCTURAL ENGINEER OF RECORD SHALL VERIFY FOOTING SIZES IF A LOWER BEARING CAPACITY IS RECOMMENDED BY THE GEOTECHNICAL REPORT.
3. PLUMBING ITEMS ARE SHOWN FOR GENERAL INFORMATION ONLY. CONTRACTOR TO COORDINATE EXACT LOCATION OF ITEMS WITH PLUMBING SHEETS AND EQUIPMENT ROOM/DIAGRAMS. VERIFY WITH EQUIP. SUPPLIER.
4. COORDINATE EXACT LOCATION & TYPE OF ALL REQUIRED DRAINS W/ PLUMBING PLANS.
5. FINISH FLOOR TO BE SLOPED TO FLOOR DRAINS AT KITCHEN/DINING ROOM AREA, O.C. TO VERIFY EXACT TOP ELEVATION OF ALL PLUMBING FIXTURES PRIOR TO CONSTRUCTION.
6. IF IS THE CONTRACTOR'S OPTION TO USE EITHER THE MONOLITHIC SLAB METHOD OR THE WALL FOOTING METHOD.
7. PROVIDE SAWN CONTROL JOINTS 1/4 OF SLAB THICKNESS @ 17'-0" O.C. MAX. EACH DIRECTION.
8. GO TO CONFIRM WITH BUILDING OFFICIAL THAT OAR POWER (IF BEING USED) DOES NOT ENDOURCH THE BASEMENT OF THE POWER LINE AT REAR OF BUILDING.

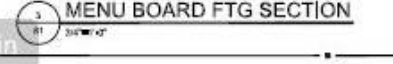
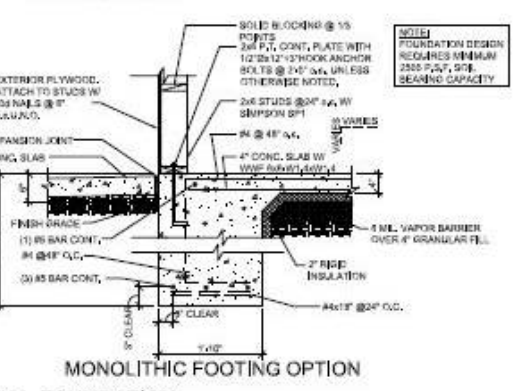
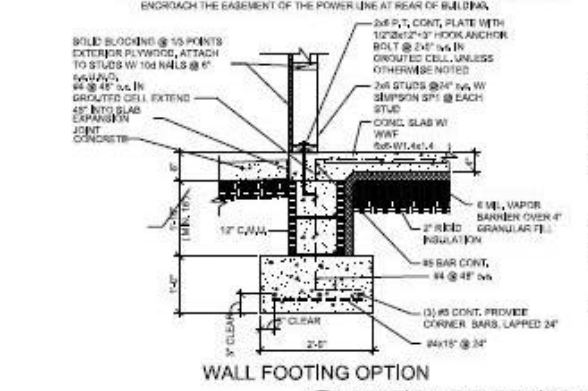
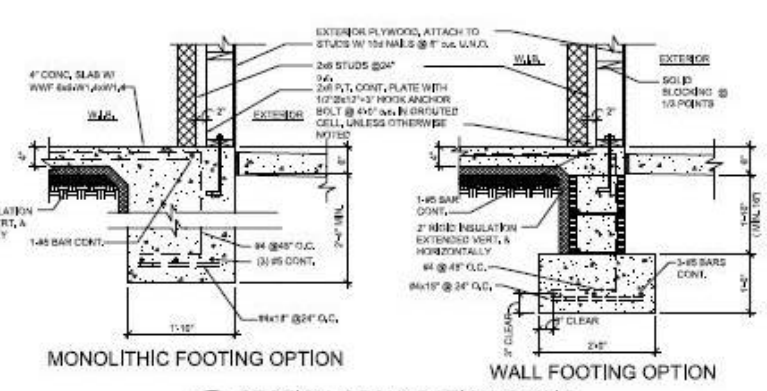
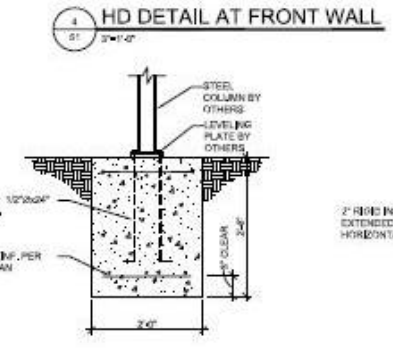
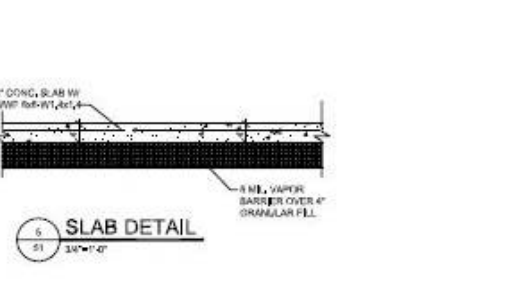
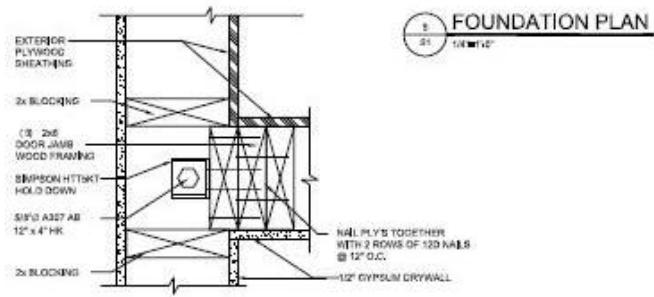
LEGEND:

FD	FLOOR DRAIN
FB	FLOOR SINK
CD	CLEANOUT
HD	HUB DRAIN

NOTES:

1. SEE SEATING VENDOR PLAN, FOR CORE DRILLED LOCATION FOR THE LOW WALL AND TABLE BASE POSTS.
2. SEE SHEET S4 FOR SHEAR WALL REINFORCEMENT AT EXTERIOR BUILDING WALLS.
3. EXTERIOR DIMENSIONS ARE FROM EDGE OF FOUNDATION, REFER TO ARCHITECTURAL DRAWINGS.

SOILS:
 FOUNDATION DESIGN REQUIRES MINIMUM 2500 P.S.F. SOIL BEARING CAPACITY





NATIONAL ACCOUNT VENDORS

06.06.2016

(REVISED CONTACT INFORMATION IS HIGHLIGHTED)

TABLE OF CONTENTS

(CLICK THE HEADINGS TO JUMP TO SPECIFIC SECTION)

FRANCHISEE PURCHASED	2
1. <i>KITCHEN EQUIPMENT, SEATING, AND SMALLWARES PACKAGE</i>	2
2. <i>SEATING PACKAGE.....</i>	2
3. <i>WALL IMAGE GRAPHICS & LOUISIANA KITCHEN RING.....</i>	2
4. <i>CLEANING AND SANITATION.....</i>	3
5. <i>UNIFORMS.....</i>	3
6. <i>REPLACEMENT PARTS</i>	3
7. <i>MENU BOARDS.....</i>	3
8. <i>TRANSLITES</i>	3
9. <i>DRINK SYSTEMS</i>	3
10. <i>BEVERAGE CARBONATION</i>	3
11. <i>EXHAUST HOODS</i>	4
12. <i>FRYER GREASE AND GREASE TRAP COLLECTION.....</i>	4
13. <i>EXTERIOR AWNINGS, BALCONY & RAILINGS.....</i>	4
14. <i>SIGNS.....</i>	4
15. <i>TECHNOLOGY</i>	5
15. <i>TECHNOLOGY (CONTINUED)</i>	6
GC PURCHASED.....	7
16. <i>EXTERIOR STONE.....</i>	7
17. <i>EXTERIOR SHUTTERS.....</i>	7
18. <i>EXTERIOR/INTERIOR PAINT</i>	7
19. <i>EXTERIOR WALL FINISH</i>	7
20. <i>STANDING SEAM METAL PANELS</i>	7
21. <i>EXTERIOR/INTERIOR LIGHTING.....</i>	7
22. <i>STOREFRONTS.....</i>	8
23. <i>KITCHEN WALLS.....</i>	8
24. <i>FLOOR TILE AND GLASS TILE</i>	8
25. <i>WAINSCOT PANEL.....</i>	8
26. <i>COUNTERTOPS</i>	8
27. <i>DINING CEILINGS</i>	8
28. <i>RESTROOM ACCESSORIES.....</i>	8
29. <i>HVAC.....</i>	9



NATIONAL ACCOUNT VENDORS

06.06.2016

(REVISED CONTACT INFORMATION IS HIGHLIGHTED)

FRANCHISEE PURCHASED

1. KITCHEN EQUIPMENT, SEATING, AND SMALLWARES PACKAGE

Note: Please contact SMS to acquire their services in gathering your quotes OR contact the KES directly:

SMS

Ginny Michaels - Senior Manager
Office (678) 218-4865/ Cell (770) 361-5725

Trimark (Equipment, Seating, & Smallwares)

Contact: Bob Podner; Phone: (972) 516-1421; bpodner@trimarkusa.com

N. Wasserstrom & Sons Inc. (Equipment & Seating)

Contact: Bill Gallucci; Phone: (614) 737-8579; BillGallucci@wasserstrom.com

N. Wasserstrom & Sons Inc. (Smallwares)

Contact: Jeff Raupple; Phone: (614) 737-8381; JeffRaupple@wasserstrom.com

Hockenbergs (Equipment, Seating, & Smallwares)

Contact: Ted Manos; Phone: (770) 594-2626 x 4123; tedm@hockenbergs.com

H & K International (Equipment, Seating, & Smallwares)

Contact: Bill Rose; Phone: (561) 626-1020/Cell (561) 312-1432; Bill.Rose@hki.com

Concept Services (Equipment, Seating, & Smallwares)

Contact: Kyle Johnson; Phone: (512) 343-3100/Cell (512) 656-5024

2. SEATING PACKAGE

Note: See item 1 above. Franchisee may purchase seating through kitchen equipment vendor or can order direct from the vendors listed below.

Seating Concepts

Contact: Ken Hibben; Phone: 815-483-2253; khibben@seating-concepts.com

MSW Restaurant Furnishings

Contact: Nathan Getz ; Direct (417) 673-1901 x14/Cell (417) 396-8183;
Nathan@mswinc.com

Casablanca Design Group

Contact: Mark Wirz; Direct (770) 423-9575 Cell (770) 778-1426; mark.wirz@cdg.us.com

JBI Interiors

Contact: Andy Braddy; Phone (770) 329-6805; abraddy@jbi-interiors.com

3. WALL IMAGE GRAPHICS & LOUISIANA KITCHEN RING

Moss Retail Environments (Formerly Andres Imaging & Graphics, Inc.)

Contact: Dan Scandiff; Phone: (773) 435-7600; djscandiff@andresimaging.com



NATIONAL ACCOUNT VENDORS

06.06.2016

(REVISED CONTACT INFORMATION IS HIGHLIGHTED)

APA Color Graphics, Inc.

Contact: Dale Drane; Phone: (800) 543-5775/(404) 355-1355;
PopeyesOrders@apacolorgraphics.com

4. CLEANING AND SANITATION

Kay Chemical / Eco Lab

Contact: Brian W Rockwell; Phone: (678) 416-5365; brian.rockwell@ecolab.com

5. UNIFORMS

CSE

Contact: Christopher Groth; Phone: (262) 786-8400 #1980 Direct (262) 432- 1980;
chrisg@csepromo.com

6. REPLACEMENT PARTS

3Wire Group

Contact: Jennifer Laport; Phone: (717) 763- 0508 x5366/ (717) 385-9292;
Jennifer.Laport@3wire.com

7. MENU BOARDS

LSI

Contact: Debbie Brueggen; Phone: (859) 962-5605;
debbie.brueggen@lsi-industries.com

8. TRANSLITES

Pointsmith

Contact: Shawn Evans; Phone: Direct (281) 578-4711, Cell (972) 948-3581, Main (281) 599-5900; shawn.evans@pointsmith.com

9. DRINK SYSTEMS

Coca- Cola

Contact: Steve Muldowny; Phone: Direct (404) 676-7952/Cell (404) 831-8445;
smuldowny@coca-cola.com

10. BEVERAGE CARBONATION

Airgas

Contact: Steven Gregg; Phone (719) 434-1006; Steven.Gregg@Airgas.com

NUCO2

Contact: Brent Fairchild; Phone (800) 472-2855 Ext. 3463; bfairchild@nuco2.com



NATIONAL ACCOUNT VENDORS

06.06.2016

(REVISED CONTACT INFORMATION IS HIGHLIGHTED)

11. EXHAUST HOODS

EZ-Over System Only

Simple Mission - Halton

Contact: Brent Cox; (678) 727-7778 / Cell (770) 598-0531;
bcox@simplemission.org

Contact: Lisa Roe; Direct (678) 727-7779/ Cell (678) 446-9218;
lroe@simplemission.org

Dual-Line Hood System Only

CaptiveAire, Inc.

Contact: Timothy Anderson; Direct (800) 948-6945/ Cell (614) 679-7626;
tim.anderson@captiveaire.com

12. FRYER GREASE AND GREASE TRAP COLLECTION

Griffin Industries / Dar-Pro

Contact: Jim Larkin; Phone: (800) 743-7413; jlarkin@griffinind.com

13. EXTERIOR AWNINGS, BALCONY & RAILINGS

Refer to Sign Company contacts
Sign Resource
Entera
Loren Signs

14. SIGNS

Note: SMS will facilitate ordering of sign packages. To order a sign package please contact:

SMS

Ginny Michaels - Senior Manager

Office (678) 218-4865/ Cell (770) 361-5725

AAA

Contact: Ashley Guillory –Project Manager; Phone: (337) 233-5686
ashley@aaasigns.com

Entera

Contact: Jason Bragg; Phone: (850) 392-0801; Jason.Bragg@enterabranding.com

Loren Signs

Contact: Dave Palmgren; Phone: (562) 309-5660; dave.p@lorensigns.com



NATIONAL ACCOUNT VENDORS

06.06.2016

(REVISED CONTACT INFORMATION IS HIGHLIGHTED)

15. TECHNOLOGY

POINT OF SALES & DIGITAL MENU BOARDS

Xpient

Contact: James Harrison; Phone: (704) 295-7044; James.harrison@xpient.com

Sicom

Contact: Nick Hulayew; Phone: (215) 489-2500 x589/Cell (267) 318-0647;
nhulayew@sicom.com

Contact: Cesar A. Lafontaine, DMB Coordinator; Phone: 800.547.4266 x323,
clafontaine@sicom.com; sos@sicom.com

XPIENT RENTAL PROGRAM

ReSource POS

Contact: Greg Gower; Phone: (733) 250-0459; ggower@resourcepos.com

Telecom

AT&T; Phone: (877) 937-5288

SECURITY-CAMERA SUPPLIER

RTG

Contact: Chris Boucher; Phone: (636) 680-8440; chris.boucher@rtgpos.com

TV SERVICE

Direct TV

Contact: National Accounts; Phone: (866) 949-4504; Nationalaccounts@directv.com

DRIVE THRU ORDER CONFIRMATION

Delphi

Contact: Stuart Brehm; Phone: (858) 717-2328; sbrehm@delhidisplay.com

PRE CABLING

RTG (POS Cat5 Cabling, Camera Cabling, Speaker Wiring)

Contact: Chris Boucher; Phone:(636) 680-8440; chris.boucher@rtgpos.com

MUSIC

Retail Radio

Contact: Lee Pitts- Cell (916) 844-1374/ lee@retailradio.biz



NATIONAL ACCOUNT VENDORS

06.06.2016

(REVISED CONTACT INFORMATION IS HIGHLIGHTED)

15. TECHNOLOGY (CONTINUED)

DRIVE THRU TIMER/HEADSET SYSTEM

HME

Contact: Brenda Pacis; Phone: (858) 535-6185; bpacis@hme.com

FIREWALL MANAGEMENT/NETWORK MANAGEMENT/PCI SECURITY

Trustwave

Contact: Mark Eicher; Sales Manager- Phone: (952) 279-2240; meicher@trustwave.com

VIDEO SECURITY DVR SUPPLIER

Envysion

Contact: Jim Powers; Phone: (303) 381-4761; jpowers@envysion.com

BURGLAR ALARM SYSTEM

Ackerman Security

Contact: Teresa Reynolds, National Accounts Manager; Phone: (770) 903-3535/ Cell: (678)849-2802; teresa.reynolds@ackermansecurity.com

SAFE

NKL/Fireking

Contact: Katina Nance; Phone: (812) 542-3620; katina.nance@fireking.com

BACK OFFICE PLATFORM

SYRUS Restaurant Information Services

Contact: Lisa Egbert, Enterprise Sales Executive; Phone: (404) 860-1311/Cell: (770) 330-5797; legbert@vivonet.com



NATIONAL ACCOUNT VENDORS

06.06.2016

(REVISED CONTACT INFORMATION IS HIGHLIGHTED)

GC PURCHASED

16. EXTERIOR STONE

Coronado Stone Products

Contact: Richard Post; Phone: (704) 728-2775/ Cell (775) 412-3181;
richardp@coronado.com

Boral – Versetta Stone Products

Contact: Ashley Joyce; Phone: (770) 645-4531/ Cell (404) 797-6706;
Ashley.Joyce@boral.com

17. EXTERIOR SHUTTERS

Shutter Contractor

Model L-2 Vinyl; Phone: 1-800-734-8368; www.shuttercontractor.com

18. EXTERIOR/INTERIOR PAINT

Benjamin Moore

Customer Care Department; Phone: 877-623-8484; info@benjaminmoore.com

Sherwin-Williams

Contact: Dwight LeClair; Phone: (678) 942-5377/ Cell (678) 361-6108;
dcleclair@sherwin.com

19. EXTERIOR WALL FINISH

Sto

Contact: Chris Lazowski; Phone: (800) 221-2397/(913) 541-0441;
clazowski@stocorp.com

Dryvit

Contact: Bob Dazel; Phone:(800) 227-0050/(734) 276-0404; bob.dazel@dryvit.com

20. STANDING SEAM METAL PANELS

Unaclad

www.unaclad.com

21. EXTERIOR/INTERIOR LIGHTING

Hermitage Lighting

Contact: David Jackson; Phone: (800) 264-3383/(615) 843 3367;
djackson@hermitagelighting.com



NATIONAL ACCOUNT VENDORS

06.06.2016

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22. STOREFRONTS

YKK YP America, Inc.

Contact: Ivan Zuniga; Phone: (678) 838-6092; IvanZuniga@ykkap.com

23. KITCHEN WALLS

Marlite FRP

Contact: Mike Frew; Phone: (330) 343-6621; mfrew@marlite.com

24. FLOOR TILE AND GLASS TILE

Interceramic

Contact: Jose Valdez; Phone: (214) 503-5507; jvaldez@interceramic.com

General Manager- Corporate Accounts

Contact: Michael Morris; Phone: (704) 907-7918; mmoris@interceramic.com

25. WAINSCOT PANEL

Marlite

Contact: Gregg Leary; Phone: (330) 260-7623; gleary@marlite.com

26. COUNTERTOPS

Corian

Contact: Randy Houston; Phone: Office (912) 927-1853/Cell (404) 274 -3047;
Randy.houston@dupont.com

LG Hausys America, Inc.

Contact: Cheri Rukavina; Phone: (404) 435-8092; crukavina@lghausys.com

Commercial Interiors Manufacturing, Inc.

Contact: Austin Holan; Phone: Office (706) 253-4755 /Cell (706) 299-0327;
austin@cimgbiz.com

27. DINING CEILINGS

USG Building Systems

Contact: Pace Pickel; Phone: (800) 247-7048; ppickel@usg.com

28. RESTROOM ACCESSORIES

Bobrick

Contact: Lee Hawkins; Phone: (888) 733-3455 x 8317/ (303) 539-8317;
LHawkins@Bobrick.com



NATIONAL ACCOUNT VENDORS

06.06.2016

(REVISED CONTACT INFORMATION IS HIGHLIGHTED)

29. HVAC

Carrier

Contact: Matt Cook; Phone: (704) 599-4550/ Cell (954) 218-0070;
Ken.Revilla@carrier.utc.com

Trane

Contact: Isaac Lockett; Office: (404) 321-7500/ Cell (404) 423-8359;
ILockett@trane.com



Popeyes Louisiana Kitchen
 400 Perimeter Center Terrace, Suite 1000
 Atlanta, GA 30346

Design & Construction Field Bulletin

Date	May 2, 2016 (Issuance #001)
Field Bulletin No.	FB-001 2016 (2 pages)
Category	Kitchen Equipment
Subject	Booster Pump, Adapters & Water Filtration System
Prototype Set Referenced	PLK 15 Series Drawings
Prototype Drawings Referenced	Coca Cola Diagram & Drawing Domestic Water Diagram / Sheet P-3
D&C Contact	design@popeyes.com

Comments

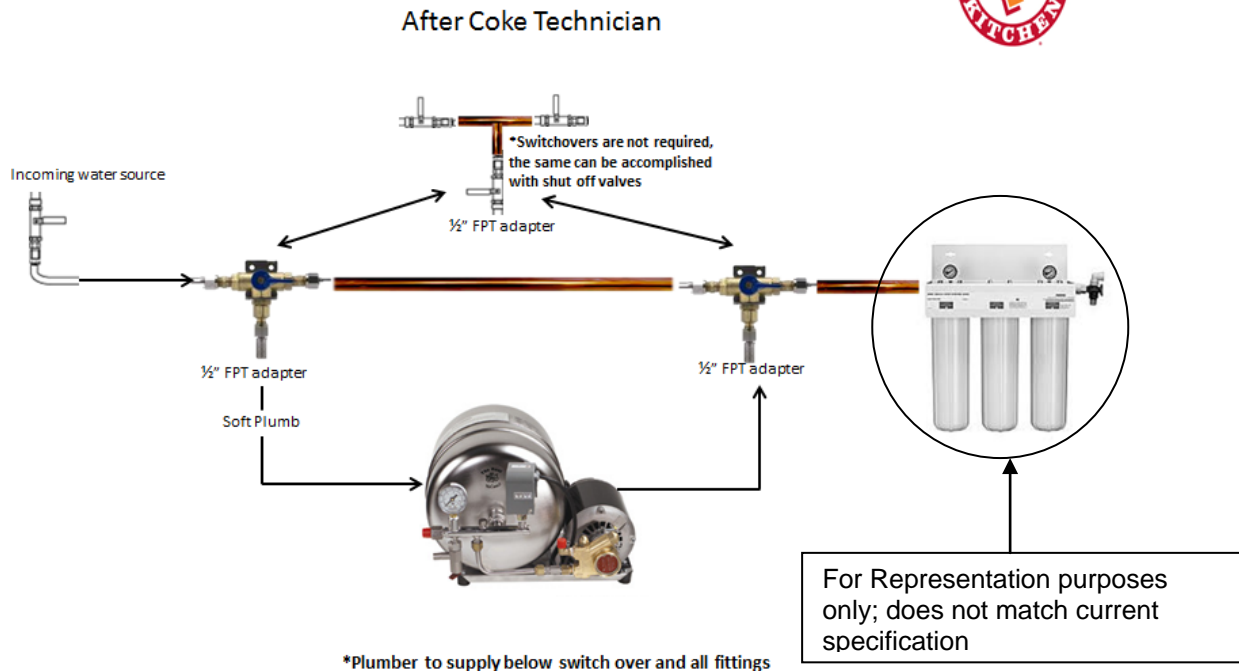
Currently in many restaurants, the booster pump is being incorrectly located along the filtered water line, after the water has passed through the filter. This will shorten the life of the filters since the water is being pulled through the filter rather than pushed.

Refer to the following to ensure that the plumber correctly locates the adapters and the booster pump along the water line, prior to entering the filtration system.

Drawing

Coca-Cola 312 Water Filter Systems Connection Examples

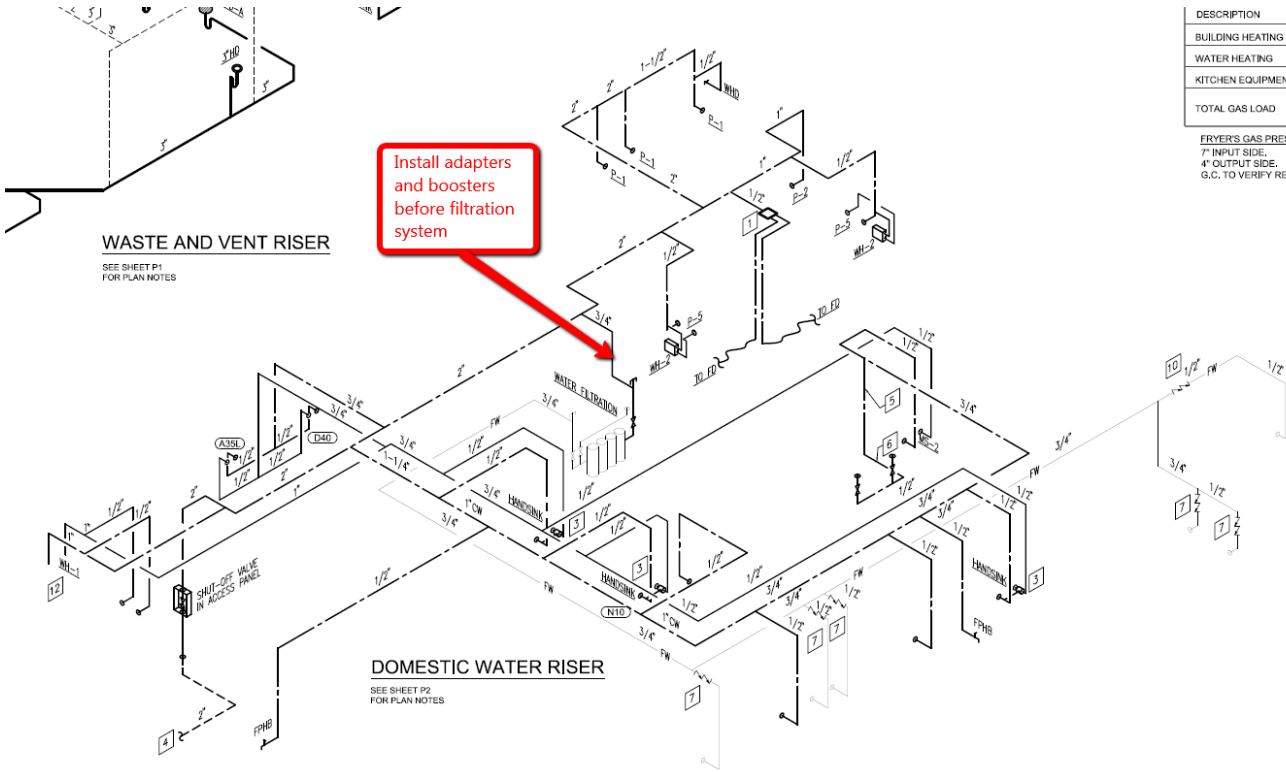
Coca-Cola 312 Water Filter System Connection



Drawing
Domestic Water Diagram / Sheet P-3

DESCRIPTION	GAS LOAD (BTUH)
BUILDING HEATING	672,000
WATER HEATING	398,000
KITCHEN EQUIPMENT	630,000
TOTAL GAS LOAD	1,700,000 BTUH @ 7.5" W.C. DELIVERY PRESSURE

FRYER'S GAS PRESSURE REQ. WATER COLUMN
 7" INPUT SIDE.
 4" OUTPUT SIDE.
 G.C. TO VERIFY READINGS WHEN CHECKING SYSTEM.





Popeyes Louisiana Kitchen

400 Perimeter Center Terrace, Suite 1000
Atlanta, GA 30346

Design & Construction Field Bulletin

Date	May 2, 2016 (Issuance #001)
Field Bulletin No.	FB-004 2016 (1 pages)
Category	Mechanical
Subject	Captive Aire Hood Ansul Discharge Piping & Nozzles
Prototype Set Referenced	PLK 15 Series Drawings
Prototype Drawings Referenced	Captive Aire Sheet 3/M3
D&C Contact	design@popeyes.com

Comments

All the fryer vats should fall within the protected area of the Ansul system above. Fire inspections are being failed because of inadequate coverage.

Refer to the following drawing to ensure that the correct installation of the nozzles.

Correct Installation

