

**HEALTH DEPARTMENT NOTES**

1. ALL FOOD SERVICE AND RELATED EQUIPMENT SHALL BE NATIONAL SANITATION FOUNDATION (N.S.F.) APPROVED IN CONFORMITY WITH COUNTY HEALTH REGULATIONS.
2. ALL FOOD SERVICE AND RELATED EQUIPMENT SHALL BE INSTALLED IN CONFORMITY WITH N.S.F. STANDARDS.
3. ALL UTILITY LINES (ELECTRICAL, PLUMBING, AND MECHANICAL VENTILATION DUCT WORK SYSTEMS) TO BE INSTALLED WITHIN KITCHENS AND FOOD SERVICE AREAS, SHALL BE CONCEALED.
4. AN MINIMUM AISLE SPACE OF 30" IS REQUIRED IN STORAGE AND UTILITY AREAS WITH A MINIMUM 36" AT LIMITED OPENINGS AND A MINIMUM 42" AT WORK STATIONS.
5. ALL HAND BASINS SHALL BE EQUIPPED WITH MIXING FAUCETS FOR RUNNING HOT AND COLD WATER.
6. ALL REFRIGERATION EQUIPMENT AND EQUIPMENT FOR HOT STORAGE SHALL HAVE THERMOMETERS WHICH ARE EASILY READABLE, IN PROPER WORKING CONDITION, AND ACCURATE WITHIN A RANGE OF PLUS OR MINUS TWO DEGREES.
7. THE LIGHTS THROUGHOUT THE PREP AREA SHALL CONSIST OF RECESSED OR FLUSH SURFACE MOUNTED, PLASTIC COVERED CEILING FIXTURES LOCATED AS INDICATED ON THE PLANS.
8. ALL ARTIFICIAL LIGHTING FIXTURES SHALL BE PROVIDED WITH PROTECTIVE SHIELDING AT ALL REFRIGERATION UNITS, UTENSIL AND EQUIPMENT WASHING AREAS.
9. ALL CUTTING BOARDS AND WORK SURFACES SHALL BE OF NON-WOOD CONSTRUCTION AND N.S.F. APPROVED.
10. EMPLOYEE STORAGE AREA SHALL BE PROVIDED AS INDICATED ON THE PLANS.
11. A JANITORIAL (MOP) SINK WITH THREE INCH (3") DRAIN SHALL BE INSTALLED AND LOCATED AS INDICATED ON THE PLANS.
12. THE PREMISES SHALL BE MECHANICALLY VENTED SUMMER & WINTER.

**STORE EQUIPMENT SCHEDULE**

ITEM	DESCRIPTION	MANUFACTURER	MODEL NO.	SUPPLIED BY	INSTALLED BY	COMMENTS
1	COMBI OVEN	UNOX	XAVC-10FS-GPR	OWNER	GC	See M drawings and provide for unloading
2	PROOFER/HEATER CABINET	CRESCOR	H-137-MSUA-8D	OWNER	GC	
3	REMOVABLE SPLASH GUARD	VULCAN	VSPGARD	OWNER	GC	10" S/S FOR FRYER
4	STAINLESS STEEL WORKTABLE	ADVANCE TABCO	SS302-42	OWNER	GC	
5	WORKTOP FREEZER	HOSHIZAKI	WR-36A	OWNER	GC	18" AFF
6	DEEP FRYER	VULCAN	LG300	OWNER	GC	GAS
7	ADJUSTABLE HEAT LAMP	CHEP MASTER	0-76903-90050-1	OWNER	GC	42" AFF WITH PAN CARRIER
8	COUNTERTOP INDUCTION RANGE	GARLAND	GI-BHBA-2500	OWNER	GC	42" AFF
9	STAINLESS STEEL WORK TABLE	ADVANCE TABCO	30x36 BS	OWNER	GC	W/BACKSPLASH AND CASTORS-NO SHELF
10	EXHAUST HOOD	CAPTIVEAIRE	SEE M SHEETS	OWNER	GC	SUPPORT FROM STRUCTURE
11	PAN CARRIER	CAMBROA	UPCH400	OWNER	GC	
20	WALL MOUNTED HAND SINK	ADVANCE TABCO	7-PS-EC-SP	OWNER	GC	SPLASH GUARDS/SOAP/SIGNAGE INC FAUCET AND DRAIN
21	1 COMP SINK	ADVANCE TABCO	FC-1-1620-18LX	OWNER	GC	INC FAUCET AND DRAINS
22	OVER SINK SHELF	METRA ERECTA 2-SHELF	36" LONG	OWNER	GC	SEE FOR SIZES
24	CUSTOM WOOD TOP WORKTABLE	CENTRAL	36"x78"	OWNER	GC	GC INSTALL CAN OPENER
25	3-COMP SINK	ADVANCE TABCO	FC-3-1620-18LR	OWNER	GC	INC FAUCET AND DRAINS, 16X20 BOWLS
30	WALK-IN COOLER	IMPERIAL-BROWN	CUSTOM	OWNER	GC	INC LIGHT, INSTALL MANUF PROVIDED GLASS WINDOWS PER MANUF INSTRUCTIONS
31	REACH-IN FREEZER	HOSHIZAKI	36" WORKTOP	OWNER	GC	
32	DUNNAGE RACK	BOJH-TIE	22X32X12	OWNER	GC	
33	24" EPOXY SHELVING	FOCUS	S-SHELF	OWNER	GC	SEE PLAN FOR SIZE
35	WATER HEATER	SEE PLUMBING	SEE PLUMBING	GC	GC	PC FURNISH AND INSTAL
36	18" WIRE SHELVING	FOCUS	S-SHELF	OWNER	GC	SEE PLAN FOR SIZE
37	24" WIRE SHELVING	FOCUS	S-SHELF	OWNER	GC	SEE PLAN FOR SIZE
38	MOP SINK AND FAUCET	SEE PLUMBING	SEE PLUMBING	GC	GC	SEE PLUMBING PC FURNISH AND INSTALL
39	MOP SINK SHELF	ADVANCE TABCO	K245	GC	GC	
42	LOCKERS	SALSBURY INDUSTRIES	5 CUBBY	OWNER	GC	FASTEN TOGETHER
43	FIRE EXTINGUISHER	10 LB. B.C.	PER CODE	GC	GC	COORDINATE WITH FIRE MARSHAL
50	BUN GRILL TOASTER/FEED	APW WYOTT	M-83 W/200-104	OWNER	GC	6" ABOVE COUNTERTOP
51	HEAT LAMPS	HATCO	120V DL-775-AC-RTN DL-TRACK-8B	OWNER	GC	INC BULBS/TRACK, EC TO CLG MT AND WIRE SWITCH ON WALL
52	STAINLESS PAN WELL WORKTABLE	STANFORD SONOMA	STANFORD SONOMA	OWNER	SS	CUSTOM
53	REFRIGERATED COLD PANS	WELLS	RCP-200	OWNER	GC	18" AFF
54	MAKE UP COUNTER	JOHN BOOS	DICKEY'S STANDARD	OWNER	GC	BUTCHER BLOCK
55	FOOD WARMER TABLE MOUNT	WELLS	MOD200TDM	OWNER	GC	6" ABOVE COUNTERTOP
56	STAINLESS POS WORKTABLE	STANFORD SONOMA	STANFORD SONOMA	OWNER	SS	CUSTOM
60	DIGITAL SCALE	DETCO	APS160	OWNER	GC	CERTIFIED
61	PANINI GRILL	CENTAUR	ABSGM1-120V	OWNER	GC	NSFIANSU MARKED
62	WALL MOUNTED BUN RACK	STANFORD SONOMA	CUSTOM	OWNER	SS	PROVIDE SOLID BLOCKING
63	DIGITAL MENU	SAMSUNG	VENDOR	OWNER	GC	MOUNTS INSTALLED BY GC SEE ELECTRICAL
72	BEVERAGE DISPENSER	COKE -COUNTERTOP	VENDOR	OWNER	VENDOR/GC	PC TO MOUNT FILTER AND BACKFLOW PREVENTOR PLUG 42" AFF
73	ICE MAKER	SCOTSMAN	N06220A1-600LB	OWNER	GC	64" AFF
74	FILTER SYSTEM	EVERPURE	EV9771-32	GC	GC	SEE PLUMBING DRAWINGS
75	CO2	COMPRESS GAS TANKS	WITH GAUGES	VENDOR	VENDOR/GC	COORDINATE VENDOR'S LINES
76	TEA BREWER	BUNN	ITCB-DV-DBC	VENDOR	VENDOR/GC	42" AFF
77	TEA DISPENSER	BUNN		VENDOR	VENDOR/GC	
80	POS SYSTEM	POS PROVIDER		OWNER	GC	COORDINATE WITH CASEWORK
81	CARBONATOR SHELF	CO2 VENDOR		VENDOR	VENDOR/GC	
82	BAG-N-BOX SODA SYSTEM	BY PURVEYOR		VENDOR	VENDOR/GC	72" AFF INSTALL WATER FILTER

**STANFORD SONOMA EQUIPMENT LIST**

ITEM	ABBR	ITEM	SIZE OR MODEL NUMBER	
62	BUN	BUN RACK	1 - STANDARD	SEE EQUIP SCHED
A	SS T.C	TRASH CANS	SEE PLAN	
	SEE ELEC	SS LIGHTS	SEE PLAN	
	SEE ELEC	LIGHT BULBS	SEE PLAN	
	SEE ELEV	PAPER TOWEL HOLDERS	SEE PLAN	
B	4 TBL	FOUR TOP TABLE	SEE PLAN	
C	2 TBL	TWO TOP TABLE	SEE PLAN	
D	6 TBL	SIX TOP TABLE	SEE PLAN	
E	SS W.W	WING WALL	SEE PLAN	
F	WP1	WAINSCOTING	STANDARD 96 X 34.5 - SEE ELEVATIONS	
H	BK1	THIN BRICK	7.3/SF - SEE ELEVATIONS	
J	SS MERCH	MERCHWALL	STANDARD 148" WIDTH - SEE ELEVATIONS	
70	SS BEV.BAR	BEVERAGE BAR	STANDARD 131", 119", 101" -- SEE PLAN/ ELEVATIONS	SEE EQUIP SCHED
K	SS SERV.LINE	SERVING LINE	STANDARD 240", CHIP RACK - 151" - SEE PLAN	
56	POS	POS TABLE	STANDARD 73" - SEE PLAN	SEE EQUIP SCHED
52	DROP IN	DROP IN TABLE	STANDARD 84" - SEE PLAN	SEE EQUIP SCHED
N	B-LB	BENCH - LOW BACK	STANDARD 96", 72" OR 48" - SEE PLAN	
O	B-HB	BENCH - HIGH BACK	STANDARD 96", 72" OR 48" - SEE PLAN	

1. General Contractor to unload and protect furnishing and equipment--a forklift and pallet jack is required  
 2. General Contractor is select all fasteners and secure all furnishing and equipmet to withstand a 200# point load in any direction  
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**BAR EQUIPMENT SCHEDULE**

ITEM	DESCRIPTION	MANUFACTURER	MODEL	PLUMBING	POWER	COMMENTS
B01	3 COMP SINK	KROWNE	KR18-53C	1/2H 1/2C 1"D		FAUCET INC
B02	HAND SINK	KROWNE	KR18-1C	1/2H 1/2C 1-1/2"D		FAUCET INC
B05	REFRIDERATED CABINET	KROWNE	NS52R		115/1P,6.0AMPS 1/4HP	
B07	ICE BIN/DUMP SINK	KROWNE	KR18W48-10	1/2H 1/2C 1-1/2"D		FAUCET INC
B08	SODA SYSTEM	KROWNE	KR18-65H	SODA LINE PIPE		GUN NIC
B11	DRAFT BEER COOLER	KROWNE	DB60L		115/1-ph, 6.0 amps 1/4 HP	
B09	GLASS FROSTER	KROWNE	MC24G		115v/1-ph 5.2 amps	