HEALTH DEPARTMENT NOETS

1. All food service & related equipment shall be furnished & installed in conformity with nat & local government health regulations.
2. All utility lines (electrical, plumbing, & mechanical pipe & ductwork) within kitchen & food service areas shall be concealed or 3/4" clear of walls.
3. An aisle space of 36" min. shall be provided within all work & storage areas.
4. All hand basins shall be equipped with a mixing faucet for running hot & cold water, & soap & paper towel dispensers.
5. All food storage refrigeration equipment shall have thermometers which are easily readable, in good working condition, & accurate within 2 graduates (+- 2f).
6. Lighting throughout the kitchen & food service areas shall consist of recessed or surface mounted plastic covered fluorescent fixtures. All lighting fixtures in food prep areas, refrigeration units, utensils & equipment washing areas shall be protected by approved shielding.
7. A janitorial sink with 3" drain shall be installed & located as indicated on plans.
8. The premises shall be mechanically ventilated summer / winter & shall provide per occupant 30 CFM in kitchen & prep 30 CFM in kitchen & prep areas: 15 CFM in dining areas. areas: 10 CFM in dining areas.
9. Restroom doors shall be self closing.
10. Trash shall be stored in rat & vermin proof metal containers & kept on paved surfaces with tight lids.
11. All doors to outside of building shall be self closing & rodent proof.
12. Restrooms shall be mechanically vented 2 CMF/sq. ft. floor areas exhausted directly outside.
13. Floor mounted equipment to be placed on NSF approved 6" legs properly spaced off or sealed to adjacent equipment or walls or on NSF approved casters.
14. Shelving intended for storage or holding of open cods or utensils to be a minimum 18" off floor.
15. The 3 compartment utensil washing sink shall have integral right & left drain boards & sanitizing solutions shall be used.
16. Utensil washing sink shall have sufficient size to hold largest utensils.
17. All submerged water inlets & hose bib connections must be protected by properly installed back flow preventer.
18. Equipment generating waste such as 3 compartment sink shall be plumbed to indirect drain flow preventer w/ 2" air trap.
19. Covered receptacles for sanitary napkin disposal will be provided in woman's restroom.
20. All work surfaces to have a minimum of 50 ft. candles in all areas except dining room.
21. All counters supporting 80 Lb. or more equipment shall have NSF approved 4" legs or be sealed to counters.
22. All exposed wood will be sealed.
23. All openings to be sealed to within 1/32".
24. No leaded or metallic enamel will be used.
25. All floor / wall junctures will be coved.
26. All the cooking equipment under the canopy exhaust hood shall be properly spaced or placed on casters with gas quick disconnects to allow access for cleaning.
27. Add casters to fryers, range & smoke house. All casters to be NSF approved.
28. All exhaust systems above any cooking equipment will pull a minimum of 50 feet per minute (FPM) along the front edge of cooking surface.
29. Provide splash guards at hand sinks less than 18" from food contact, warewashing, and storage surfaces.
30. Back-to-back work lines shall be provided with an aisle space at least 5' wide.

H-1 KITCHEN NOTES

NTS

FINISHING SCHUDULE

Flooring:	~~6"x6" Quarry~~ VCT Tile throughout kitchen and storage area.
Cove Base:	~~VINYL 4"x 6" Quarry~~ Base throughout kitchen and storage area.
Wall Coating:	Interior Latex Semi-gloss enamel paint and *S.S. Sheeting.
Ceiling Coating:	Interior Latex Semi-gloss enamel paint .

All walls and ceiling surfaces are to be smooth, non-porous and easily cleanable.

*Stainless Sheeting Locations	Wall of Cooking Equipment
	Wall of Three Compartment Sink
	Wall of Dishwashing Machine

All wall, ceiling, floor attachments and through wall connections are to be sealed with N.S.F. approved silicone sealant. (including all wet locations, sinks, S.S. Sheeting, Open Site Drains and attached backsplashes.)

Lighting: Flourescent shielded box with 20 ft. candles per sq. ft. (Min.)

F-1 FINISHING SCH

NTS

NOTES

All kitchen equipment shall be UL listed and/or NSF Certified. Contractor shall field verify all equipment requirements and dimensions prior to installation and coordinate with equipment suppliers on access of large equipment into Kitchen Area. Contractor shall plan and provide for overflow storage of Kitchen Equipment on site prior to installation.

D-1 KITCHEN NOTES

NTS

SEALANTS

THE USE OF SEALANTS ON FOOD SERVICE EQUIPMENT

1. All sealants must be listed as approved by the National Sanitation Foundation under standard 51.
2. Sealants shall be used only in structurally sound joints & seams.
3. sealants may be used to fill spaces & openings such as, but not limited to blind rivet heads & slot phillips head screws.
4. Openings around service & utility lines should be closed insofar as practical by:
   a. collars & grommets.
   b. flexible form gaskets.
   c.sealants may be used to seal service utility lines to walls or adjacent pieces of equipment where the spacing is closer to less than 1/8" inch.
5. Sealants may not be utilized in food & splash contact surfaces, to fill open spaces or voids which result due to improper design or fabrication. Any opening in excess of 1/8" inch shall be considered excessive & must be closed using proper field joints.

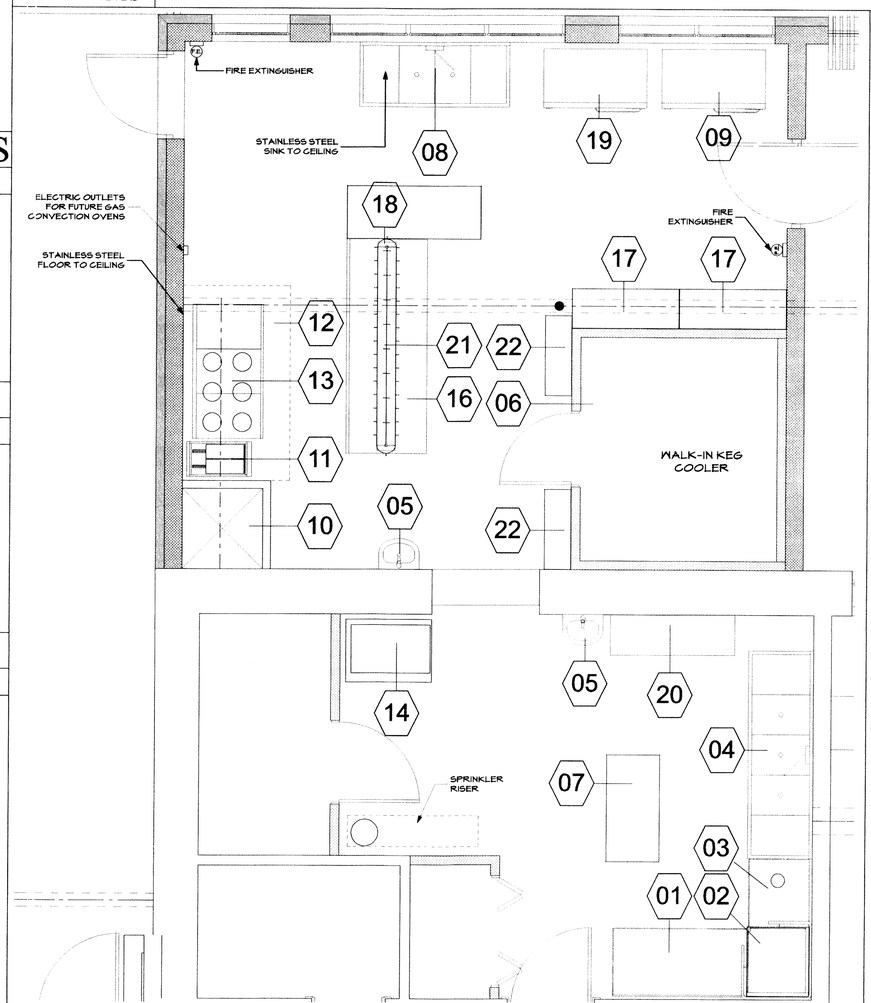
A-1 SEALANT NOTES

NTS

1	1	CLEAN STRAIGHT DISHTABLE								RE-USE EXISTING
2	1	DISH WASHER								RE-USE EXISTING
3	1	SOILED STRAIGHT DISHTABLE								RE-USE EXISTING
3A	1	GARBAGE DISPOSER	IN-SINK-ERATOR	SS100-7-MRS						
4	1	THREE-COMPARTMENT SINK								RE-USE EXISTING
5	2	WALL MOUNTED SINK (HAND SINK)	EAGLE	HSA-10-FDP						
6	1	WALK IN COOLER	HARFORD		7'-9" X 8'-8 5/8" X 8'-6 1/2"					
7	1	WORKTABLE WITH FLAT TOP AND S. S. BASE WITH UNDERSHELF	EAGLE	T2448SEB	2'-0" X 4-0"					
8	1	TWO COMPARTMENT SINK W/ DRAIN BOARDS BOTH SIDES	EAGLE	414-16-2-18	28" X 55"					
9	1	REACH-IN SOLID DOOR FREEZER								RE-USE EXISTING
10	1	WAUPACA DUMBWAITER	WAUPACA	PW-500	36" X 36" X 48"					
11	1	FRYER								RE-USE EXISTING
12	1	STAINLESS STEEL HOOD								RE-USE EXISTING
12A	1	FIRE SUPPRESSION SYSTEM								RE-USE EXISTING
13	1	STOVE 6 BURNER, 2 GAS OVENS, 24" GRIDDLE ON LEFT W/ BROILER	GARLAND / US RANGE	X-60-6G24RR	60" X 34" X 57"	282,000		1/4		
14	1	ICE CUBE MACHINE	SCOTSMAN	C06305A W/ 530P BIN , SSM1-P	60" X 34"	9,000		1	15	
15	1	ICE CUBE MACHINE								RE-USE EXISTING
16	1	WORKTABLE WITH FLAT TOP AND S. S. BASE WITH UNDERSHELF	EAGLE	T3696SEB	3'-0" X 6'-0"					
17	2	EPOXY SHELF UNIT	KTI	S1848	1'-6" X 4'-0"					
18	2	WORKTABLE WITH FLAT TOP AND S. S. BASE WITH UNDERSHELF	EAGLE	T2460SEB	2'-0" X 5'-0"					
19	1	REACH-IN SOLID DOOR REFRIGERATOR	CONTINENTAL	2R-SA-PT	52" X 39" X 82 1/4"		115/60/1	1/3		
20	1	SODA RACK WIRE SHELF								VENDOR PROVIDED
21	1	CEILING MOUNTED POT RACK								RE-USE EXISTING
22	2	WIRE SHELVING	EAGLE	1436C	1'-2" X 3'-0"					
23	2	HAND SINK	EAGLE	HSA-10-F	15" X 19"					
24	1	UNDERCOUNTER REFRIGERATOR	TRUE MFG	TUC-36	36 3/8" X 30 1/8" X 29 3/4"		115/60/1		4.7	

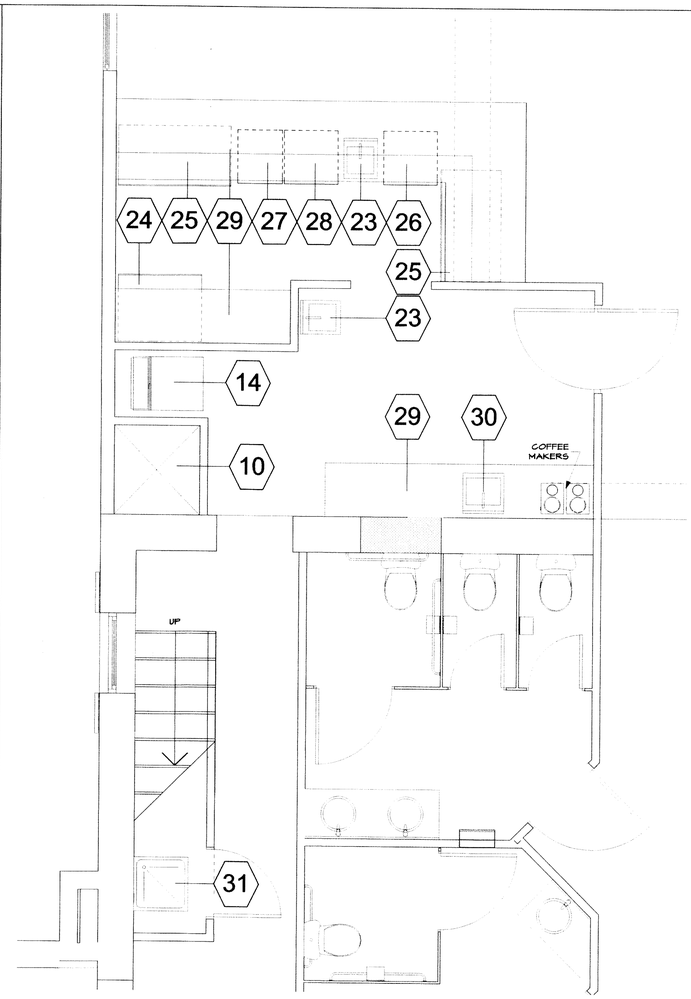
J-4 KITCHEN EQUIPMENT SCHEDULE

NTS



A-4 KITCHEN PLAN DETAIL

3/8"=1'-0"



A-10 BAR PLAN DETAIL

3/8"=1'-0"

MATERIALS KEYNOTES

DIVISION 3	**CONCRETE**	
03300.B	12" x 24" Continuous conc. ftg. w/3-#4 stl. rebar.	
03300.C	12" x 12" x 24" conc. ftg.	
03300.H	4" conc. Slab w/ 6x6 10/10 w.w.m on 4 mil.Vapor barrier on 4" gravel base	
03300.J	Thicken Slab to 8" deep and 16" wide	
03300.L	1/2" Expansion joint.	
03300.M	48" x 48" x 12" Conc Ftg.	
DIVISION 4	**MASONRY**	
04085.A	Fabric flashing w/ weeps @ 32" o.c.	
04220.C	8" CMU w/ horizontal stl. reinf. every other course.	
04220.D	12" CMU w/ horizontal stl. reinf. e.o.c.	
04810.A	4" Brick veneer.	
04810.B	Brick rowlock cap.	
04810.C	Brick soldier course.	
04820.A	4" x 8" Reinf. conc. lintel.	
DIVISION 5	**METALS**	
05120.A	W8x28 W/ Hung Plate	
05120.B	W8 X 18	
05120.J	3" Steel column.	
05120.K	3" x 4" x 3/8" Steel angle.	
~~05120.L~~	~~12K5 SS Joists @ 24" O.C.~~	
05520.A	Powder Coated Aluminum Railing @ 42" A.F.F.	
DIVISION 6	**WOOD, PLASTICS AND COMPOSITES**	
06070.C	2x8 Pressure Treated	
06070.D	2x12 Pressure Treated	
06070.E	2X12 Pressure Treated Joists @ 16" O.C.	
06070.F	(3) 2x12 Pressure Treated Beam	
06070.G	4X4 Pressure Treated	
06070.H	6X6 Pressure Treated	
06070.I	5/4 X 6 Pressure Treated	
06070.J	2x8 Pressure Treated Plate anchored at 48" o.c.	
06070.K	P.T. Wood Railings @ 36" A.F.F.	
06070.L	P.T. Prefabricated Stairs	
06070.M	P.T. 1 x	
06090.A	1/2" Dia. Anchor bolts.	
06090.B	Galv. Steel joists hanger.	
06100.A	2 x 4 Wood studs @ 16" o.c.	
06100.B	2 x 6 wood studs @ 16" o.c. w/1/2" wood sheathing & house wrap.	
06100.C	2 x 4	
06100.D	2 x 6	
06100.E	2 x 8	
06100.F	2 x 10	
06100.G	2 x 12	
06100.I	(3) 2 x 10 Header.	
06100.K	4 x 4	
06100.L	6 x 6	
06100.R	2 x 6 Clad rake board.	
06100.S	2 x 6 Clad fascia board.	
06100.T	2 x 6 ceiling joists @ 24" o.c.	
06100.U	2 x12 Rafters @ 24" o.c.	
06100.X	2 x 12 Floor joists @ 16" o.c. w/ ¾" plywd	
06150.A	3/4" T&G Plywood subfloor	
06160.A	1/2" wood sheathing.	
06160.B	5/8" wood sheathing	
06173.A	24" Wood Trusses @ 24" O.C. w/ 5/8" wd sheathing	
06173.B	Pre-engineered Roof trusses @ 24" o.c. w/ 5/8" wd sheathing	
06173.C	Pre-engineered mono trusses @ 24" o.c. w/ 5/8" wd sheathing	
06173.D	Pre-Engineered Hip Truss	
06173.E	Rim Joist	
06176.B	11 3/4" LPI wood joists @ 16" o.c. w/ ¾" plywd	
06180.B	(3) 1 3/4" 14" LVL.	
06430.A	Prefabricated pine stairs.	
06430.B	Wood railings @ 42" AFF.	
DIVISION 7	**THERMAL AND MOISTURE PROTECTION**	
07110.A	4 Mil. vapor barrier w/ gravel ballast.	
07120.A	Bituminous sealant w/ 6 mil VB below grade	
07160.A	Cementitious parging	
07185.A	60 mil Duradeck or Deking	
07212.B	R-19 (6") fiberglass batt insulation.	
07212.E	R-38 (12") fiberglass batt insulation.	
07311.A	25 Year Fiberglass shingles on 15# Asphalt impregnated roofing paper	
07464.A	Vinyl siding.	
07464.B	Vinyl trim.	
07464.D	Vented vinyl soffit.	
07464.E	Beaded vinyl soffit.	
07464.F	Stucco 3/8" Thick	
07631.A	Pre-finished aluminum gutter.	
07631.B	Pre-finished aluminum downspouts	
07724.A	Continuous ridge vent.	
DIVISION 9	**FINISHES**	
09260.A	1/2" Gypsum Board.	
09260.B	1/2" Gypsum waterproof "green board."	
09511.A	Suspended ceiling system.	

No.	Revisions/Submissions	Date

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SOLOMONS ISLAND YACHT CLUB

SOLOMONS, MARYLAND

Drawing Title

KITCHEN PLAN DETAIL
KITCHEN EQUIPMENT SCHEDULE
NOTES

ARCHITECT'S CERTIFICATION STATEMENT

I CERTIFY THAT THESE DOCUMENTS WERE PREPARED OR APPROVED BY ME, AND THAT I AM A DULY LICENSED ARCHITECT UNDER THE LAWS OF THE STATE OF MARYLAND. LICENSE NUMBER: 9085 EXPIRATION DATE: JUNE 15, 2008.

Seal

Designed	PDK	Project No.	02-0713
Drawn	RWR	Scale	AS SHOWN
Checked	PDK	Drawing No.	A106
Reviewed	PDK		
Date	02-04-08		09 of 17

PRINTED: 2009-05-27, 10:46