



ABBREVIATIONS

- (E) EXISTING (X) EXISTING TO BE REMOVED (R) RELOCATE NIC NOT IN CONTRACT U.O.N. UNLESS OTHERWISE NOTED FBO FURNISHED BY OTHERS FF & E FIXTURES FURNISHINGS AND EQUIPMENT AFF ABOVE FINISHED FLOOR ST.ST. STAINLESS STEEL KEC KITCHEN EQUIPMENT CONTRACTOR

REFERENCE SYMBOLS

THE FOLLOWING SYMBOLS MAY BE USED IN THE DRAWINGS:

Reference symbols including: COLUMN, DOOR ROOM NUMBER, WINDOW, LOUVER, WALL TYPE, FLASHING, KEYNOTE, KITCHEN / LAUNDRY EQUIPMENT, EXISTING WALLS TO REMAIN, NEW GYP BOARD STUD WALL, ADDENDUM / BULLETIN NO., REVISION, MATCH LINE, SHADED SIDE IS SIDE CONSIDERED WORK POINT / CONTROL POINT, ELEVATION, SECTION IDENTIFICATION SHEET NO., SECTION CUT DIRECTION, DETAIL IDENTIFICATION SHEET NO., INTERIOR ELEVATION NO., INTERIOR ELEVATION DIRECTION, EXTERIOR ELEVATION NO., ROOM IDENTIFICATION ROOM NAME ROOM NO., NORTH ARROW, ROOM SHOR.

HEALTH DEPT. NOTES

- 1. ALL FOOD SERVICE EQUIPMENT, FABRICATED ITEMS, AND THEIR INSTALLATION SHALL MEET NATIONAL SANITATION FOUNDATION (N.S.F.) REQUIREMENTS. 2. ALL STATIONARY EQUIPMENT AND FIXTURES TO BE SEALED TO THE WALL OR ADJACENT EQUIPMENT. USE ALUMINUM COLOR AT STAINLESS STEEL AND CLEAR AT ALL OTHER. 3. ALL SINKS IN THE FOOD FACILITY MUST BE PROVIDED WITH HOT WATER (MIN. 110 DEG. F.) AND COLD RUNNING WATER UNDER PRESSURE AND WILL HAVE A PREMIXING FAUCET CAPABLE OF SUPPLYING WARM WATER FOR A MINIMUM OF 10 SECONDS 4. A HAND SINK IS PROVIDED IN EACH FOOD PREPARATION AREA WITH SINGLE SERVICE TOWEL AND SOAP DISPENSER. 5. 3-COMPARTMENT SINKS ARE PROVIDED WITH MIXING VALVE FAUCETS CAPABLE OF REACHING EACH COMPARTMENT. 6. A MIN. OF 20 FOOT CANDLES (215 LUX) OF LIGHT, MEASURED 30" OFF THE FLOOR TO BE PROVIDED IN ALL FOOD PREPARATION, PACKAGING, AND PROCESSING AREAS. 7. A MIN. OF 10 FOOT CANDLES (108 LUX) OF LIGHT, MEASURED 30" OFF THE FLOOR TO BE PROVIDED IN ALL FOOD & UTENSIL STORAGE ROOMS, TOILET, AND DRESSING ROOMS. 8. A MIN. OF 20 FOOT CANDLES (215 LUX) OF LIGHT, MEASURED 30" OFF THE FLOOR TO BE PROVIDED IN ALL AREAS DURING GENERAL CLEANUP ACTIVITIES. 9. ALL SHELVING OVER WET AREAS (SINKS, MOP SINKS, ETC.) WILL BE STAINLESS STEEL. 10. SHATTER SHIELDS OR SHATTERPROOF LIGHT BULBS TO BE PROVIDED FOR ALL LIGHTS ABOVE FOOD PREPARATION, WORK, AND STORAGE AREAS. 11. ALL PLUMBING, ELECTRICAL, AND GAS LINES SHALL BE CONCEALED WITHIN THE BUILDING STRUCTURE TO AS GREAT AN EXTENT AS POSSIBLE. 12. FLOOR SINKS UNDER EQUIPMENT MUST BE 50% EXPOSED AND EASILY ACCESSIBLE FOR CLEANING AND SERVICING. 13. ALL EXHAUST HOODS TO BE A MIN. 22 GA. STAINLESS STEEL, U.L. LISTED, AND CONSTRUCTED AND INSTALLED TO ALL U.L. AND N.F.P.A. SPECIFICATIONS. EXHAUST DUCTS TO BE A MIN. 16 GA. STEEL. (TYPE 1 HOOD DUCTS TO HAVE WELDED SEAMS) 14. ALL FLOOR TILE TO BE SMOOTH UNDER ALL EQUIPMENT, AND WALKWAYS TO HAVE A LIGHT TEXTURE ONLY. 15. ALL 3-COMPARTMENT SINKS TO HAVE A MIN. COMPARTMENT SIZE OF 18" X 18" X 12" DEEP, WITH A MIN. 18" DRAIN BOARD ON EACH END. PROVIDE WITH 8" HIGH INTEGRAL BACK SPLASH AT ALL WALLS. (SEE FOOD SERVICE SPECIFICATIONS FOR SIZES OF EACH ITEM.) 16. SUPPORT ROOMS ARE FOR STORAGE AND UTENSIL WASHING ONLY. NO VEGETABLE WASHING OR FOOD PREP. TO BE DONE

FOOD SERVICE NOTES

- 1. REQUIREMENTS SHOWN ARE FOR ONE ITEM, TO DERIVE TOTAL MULTIPLY BY QUANTITY SHOWN. 2. ELECTRICAL CONTRACTOR SHALL PROVIDE MAG. STARTERS, DISCONNECT SWITCHES, INTERLOCKS AND THERMO-OVERLOAD PROTECTION WHERE REQUIRED. 3. PLUMBING CONTRACTOR SHALL PROVIDE STOP VALVES AHEAD OF ALL OPERATING HANDLES AND FAUCETS. 4. SEE EQUIPMENT PLUMBING AND ELECTRICAL ROUGH-IN DRAWINGS FOR ADDITIONAL INFORMATION 5. ELECTRICAL POWER TO COOKING EQUIPMENT, WHERE REQUIRED, SHALL BE PROVIDED THRU A SHUNT-TRIP SYSTEM FOR FIRE FUEL SHUT-OFF. ELECTRICAL CONTRACTOR SHALL WIRE CONTROL CIRCUIT TO MICRO SWITCH PROVIDED BY KITCHEN EQUIPMENT CONTRACTOR ON HOOD FIRE PROTECTION SYSTEM. 6. GAS SUPPLY TO ALL COOKING EQUIPMENT, WHERE REQUIRED, SHALL BE PROVIDED WITH AN ELECTRIC VALVE FOR FIRE-FUEL SHUT-OFF. VALVE TO BE SUPPLIED BY THE "K.E.C." AND INSTALLED BY THE "P.C." K.E.C. SHALL CONNECT VALVE TO THE HOOD FIRE PROTECTION SYSTEM FOR AUTOMATIC SHUT-OFF. 7. ALL WALK-IN BOX COILS REQUIRE CONNECTIONS TO SOLENOID VALVE, T-STAT, T-CLOCK AND MOTORS AND CONTROL WIRING TO THE REMOTE COMPRESSOR. ALL CONNECTIONS TO BE PROVIDED BY THE ELECTRICAL CONTRACTOR. 8. ALL WALK-IN BOX FIXTURES TO BE PROVIDED BY THE "E.C." INSTALLATION AND WIRING TO BE PROVIDED BY THE "E.C." WITH ALL CONDUIT RUN ON EXTERIOR (TOP) OF BOX. 9. VACUUM BREAKERS WHEN USED, TO BE MINIMUM OF SIX INCHES ABOVE THE FLOOD LEVEL RIM WITH NO SHUT OFF DEVICES BEYOND THE DISCHARGE OF THE VACUUM BREAKER. 10. WALL BACKING PROVIDED BY GENERAL CONTRACTOR. 11. PLUMBING CONTRACTOR TO SUPPLY GREASE TRAP AS REQUIRED BY CODE. 12. ALL COOKING EQUIPMENT UNDER EXHAUST HOODS ARE EITHER ON CASTERS WITH FLEXIBLE UTILITY QUICK DISCONNECTS OR FIXED ON S/S LEGS. 13. ALL NEW EXHAUST HOODS WILL BE CONSTRUCTED TO MEET THE FOLLOWING STANDARDS: NSF, UL AND NFPA-96. ALL NEW HOODS TO BEAR UL CLASSIFIED LABEL WITHOUT DAMPERS IN EXHAUST VENT COLLARS. HOODS ARE DESIGNED TO MEET OR EXCEED 50 FPM CAPTURE VELOCITY AT THE COOKING SURFACE EDGE AND HAVE A 6" MIN. OVERHANG AT ALL EXPOSED COOKING AREAS. 14. BACK SPLASHES OF EQUIPMENT SHALL BE SEALED TO WALLS WITH CLEAR SILICONE CAULK IN A NEAT WORKMAN LIKE MANNER.

SHEET NOTES

THIS PLAN REPRESENTS A FOOD SERVICE LAYOUT OF CULINARY, BEVERAGE, SYSTEMS AND RELATED EQUIPMENT FOR THE CONVENIENCE OF OWNER / OPERATOR, ARCHITECTS, MECHANICAL, ELECTRICAL AND PLUMBING ENGINEERS, CONTRACTORS, KITCHEN EQUIPMENT FABRICATORS, KITCHEN EQUIPMENT CONTRACTORS AND OTHER RELATED TRADES. THE BASE PLAN HAS BEEN MADE AVAILABLE FROM INFORMATION PROVIDED BY OTHER, NOT LIMITED TO MEASUREMENTS, ELECTRONIC BACKGROUNDS, GRID LINES AND EXISTING OR PROPOSED BUILDING SYSTEMS, NOT LIMITED TO PLUMBING, STRUCTURAL, CONCRETE, DUCTWORK, ELECTRICAL AND MECHANICAL. GENERAL CONTRACTORS, SUBCONTRACTORS, KITCHEN EQUIPMENT DEALERS, CONTRACTORS, INSTALLERS, RELATED AND NON-RELATED CONTRACTORS, ARE RESPONSIBLE FOR OBTAINING AND OBTAINING THEIR OWN MEASUREMENTS AND SPECIFIC INFORMATION. INFORMATION INDICATED ON THESE PLANS ARE GENERALLY FOR FOOD SERVICE EQUIPMENT AND ARE INTENDED AS REFERENCE ONLY. RJS + ASSOCIATES IS NOT RESPONSIBLE FOR THE ENGINEER OR INTEGRATION OF RELATION ENGINEERING AND DISCIPLINES THROUGHOUT THE FULL SET OF CONSTRUCTION DOCUMENTS SPECIFIC TO THE FOOD SERVICE EQUIPMENT IN RELATION TO THE STRUCTURAL, ARCHITECTURAL, MECHANICAL, PLUMBING AND ELECTRICAL TRADES, UNLESS OTHERWISE SPECIFICALLY PROVIDED FOR IN THE PLANS AND SPECIFICATIONS. RJS+ ASSOCIATES ASSUMES NO RESPONSIBILITY FOR WORK DONE BY ANY AND ALL ARCHITECTS, ENGINEERS, CONSULTANTS OR CONTRACTORS, OR FOR ANY CHANGES MADE NECESSARY BY LOCAL, STATE, OR NATIONAL BUILDING CODES, ORDINANCES, STRUCTURAL CONDITIONS, OR BY THE SUBSTITUTION OR CHANGES IN EQUIPMENT SHOWN ON THIS PLAN(S). CONTRACTORS ARE TO MAKE ALLOWANCES FOR INTERNAL AND EXTERNAL FINAL CONNECTORS ON THE FOOD SERVICE EQUIPMENT, WASTE PIPING, VALVES, BACK-FLOW PREVENTION, TRAPS, DRAIN GRATES, FLUID / GAS REGULATORS, FAUCETS, STEAM TRAPS, STARTING SWITCHES AND MOTORS, EXCEPT WHERE SPECIFICALLY NOTED IN THE FOOD SERVICE SPECIFICATIONS, SECTION 114000.

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GENERAL PROJECT NOTES CONT.

- H. SEE INTERIOR DESIGN DRAWINGS FOR THE FOLLOWING: CEILING PATTERNS, MATERIALS, FINISHES, DECORATIVE LIGHT FIXTURES, LOCATIONS AND ADDITIONAL CEILING INFORMATION. DIMENSIONS AND ALL INTERIOR WALL ELEVATIONS. DETAILS OF BOOTHS, BAR, COUNTER AND BUILT-INS. J. SEE RJS ASSOCIATES FOOD SERVICE SPECIAL CONDITIONS DRAWINGS FOR WALL BACKING INFORMATION, SLAB DEPRESSIONS, BEVERAGE CONDUIT ROUTING, BULK CO2 FILL BOX, ETC. K. SEE ELECTRICAL RJS ASSOCIATES FOOD SERVICE DRAWINGS FOR WALL MOUNTED EQUIPMENT OUTLETS, SWITCHES AND DETAILS. M. SEE PLUMBING RJS ASSOCIATES FOOD SERVICE DRAWINGS FOR INFORMATION ON FLOOR SINKS, FLOOR DRAINS AND NEW EQUIPMENT LAYOUT AT KITCHEN, SCULLERIES AND SERVICE STATIONS. N. THE CONTRACT RJS ASSOCIATES FOOD SERVICE DRAWINGS AND SPECIFICATIONS REPRESENT THE FINISHED DESIGN. THEY DO NOT INDICATE THE METHOD OF CONSTRUCTION. O. THE KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE ALL MEASURES NECESSARY TO PROTECT THE FOOD SERVICE EQUIPMENT, WORKING AND ADJACENT SPACES DURING CONSTRUCTION. P. NOTIFY RJS ASSOCIATES FOOD SERVICE CONSULTANT WHEN DRAWINGS BY OTHERS SHOW OPENINGS, POCKETS, WALLS, ETC. Q. KITCHEN EQUIPMENT CONTRACTOR SHALL INVESTIGATE THE SITE DURING ALL PHASES OF CONSTRUCTION. IF ANY BURIED STRUCTURES, CESSPOOLS, CISTERNS, FOUNDATIONS, UTILITIES, ETC. ARE FOUND, RJS ASSOCIATES SHALL BE NOTIFIED IMMEDIATELY. R. KITCHEN EQUIPMENT CONTRACTOR SHOP DRAWINGS SUBMITTED TO RJS+ASSOCIATES SHALL CONSIST OF (5) HARD-COPY SETS, AND (1) ELECTRONIC CAD FILE. S. IT SHALL BE THE RESPONSIBILITY OF THE OWNER AND/OR THE GENERAL CONTRACTOR TO INSURE THAT ALL OF THE CONSULTANTS AND SUB- CONTRACTORS RECEIVE COPIES OF ANY AND ALL ADDENDUMS OR CHANGES TO THE CONSTRUCTION DOCUMENTS OR FIELD CONDITIONS WHICH ARE MADE PRIOR TO AND DURING CONSTRUCTION. T. KITCHEN EQUIPMENT CONTRACTOR SHALL BE RESPONSIBLE FOR ALL GENERAL CLEAN-UP AND DISPOSAL OF ALL TRASH, CARTONS, CRATES, DEBRIS, ETC. AFTER FINAL INSTALLATION OF ALL FIXTURES AND EQUIPMENT, UNLESS OTHERWISE NOTED, INCLUDING FINAL NON-SANITARY CLEANING. U. ALL BASE CONSTRUCTION, MECHANICAL, PLUMBING, ELECTRICAL, WIRING AND CONDUIT REQUIREMENTS RELATED TO EQUIPMENT AS INDICATED ON RJS ASSOCIATES CONSTRUCTION DOCUMENTS ARE TO BE COMPLETED BY THE GENERAL CONTRACTOR AND/OR SUB-CONTRACTORS.

GENERAL PROJECT NOTES

(CONTINUED)

- V. THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR, AND SHALL HAVE INCLUDED IN HIS SCOPE, ALL WORK NECESSARY TO PROPERLY COORDINATE AND FACILITATE THE INSTALLATION OF ALL FOOD SERVICE EQUIPMENT BY THE KITCHEN EQUIPMENT CONTRACTOR, INCLUDING THE INSTALLATION OF ALL RELATED ITEMS REQUIRED. THIS WORK SHALL INCLUDE ALL NECESSARY CORE DRILLING AND SLEEVES THROUGH WALLS, CEILINGS, FLOORS, COLUMNS AND BEAMS FOR THE PASSAGE OF ALL UTILITIES AND REFRIGERATION LINES. THIS WORK SHALL ALSO INCLUDE ALL EMPTY CONDUITS, ALL EQUIPMENT PADS/CURBS, ALL PLUMBING AND ELECTRICAL REQUIREMENTS AS DESCRIBED ON RJS ASSOCIATES FOOD SERVICE CONSTRUCTION DOCUMENTS, ALL DUCT SHAFTS AND WALL BACKING. W. THE LAST DATED REVISION VOIDS ALL PREVIOUS FOOD SERVICE CONSTRUCTION DOCUMENTS CONTAINED IN THIS SET. X. GENERAL CONTRACTOR SHALL NOTIFY AND COORDINATE WITH ALL SUPPLIERS AND/OR SUB-CONTRACTORS UPON COMPLETION OF ANY APPLICABLE ROUGH-IN OR OTHER WORK IN ORDER TO FACILITATE THE VERIFICATION OF ALL ROUGH-IN LOCATIONS AND/OR EQUIPMENT DIMENSIONS AS REQUIRED.

DESIGN DRAWINGS

A. DESIGN DRAWINGS ARE DIAGRAMMATIC AND ARE ONLY INTENDED TO DEFINE THE BASIC FUNCTIONS REQUIRED. PROVIDE ALL WORK, MATERIAL, ETC. NECESSARY TO ACCOMPLISH THESE REQUIREMENTS. MINOR DEVIATIONS FROM THE DESIGN LAYOUT ARE ANTICIPATED AND ARE PART OF THE WORK INCLUDED; HOWEVER, NO CHANGES THAT ALTER THE DESIGN INTENT OR FUNCTION OF THE WORK WILL BE PERMITTED. DO NOT SCALE THE DRAWINGS.

B. IF A CONFLICT OCCURS BETWEEN THE DESIGN DRAWINGS AND SPECIFICATIONS, THE MOST STRINGENT SHALL APPLY.

SUBMITTALS

A. SHOP DRAWINGS:

PRIOR TO FABRICATION OR DELIVERY OF ANY MATERIAL AND/OR EQUIPMENT TO THE JOB-SITE, SUBMIT FIVE (5) HARD COPIES AND ONE (1) ELECTRONIC CAD FILE COMPLETELY ILLUSTRATING AND DESCRIBING ALL MATERIAL AND EQUIPMENT TO BE FABRICATED. ANY PIECE OF MATERIAL OR EQUIPMENT PLACED ON THE JOB WITHOUT PRIOR APPROVAL WILL BE SUBJECT TO REMOVAL.

B. RECORD DRAWINGS:

MAINTAIN ACCURATE CONTINUOUS RECORDS OF ANY AND ALL CHANGES FROM THE CONTRACT DOCUMENTS AND SHOP DRAWINGS. UPON COMPLETION OF THE PROJECT, DELIVER TO THE OWNER, ONE (1) SET OF LEGIBLE AND REPRODUCIBLE COPIES OF THESE RECORD DRAWINGS, PLUS ONE (1) COMPLETE ELECTRONIC CAD FILE, INCLUDING "AS-BUILT" FABRICATION SHOP DRAWINGS.

C. GUARANTEE:

UPON COMPLETION OF THE PROJECT, DELIVER TO THE OWNER ONE (1) YEAR GUARANTEE OF THE FOOD SERVICE EQUIPMENT, MATERIAL AND WORK PERFORMED.

D. MANUAL AND OPERATING INSTRUCTIONS:

1. UPON COMPLETION OF THE PROJECT, THE KITCHEN EQUIPMENT CONTRACTOR SHALL DELIVER TO THE OWNER THREE (3) HARD BOUND "OWNER'S MANUAL'S". INCLUDE IN THE MANUAL, INSTRUCTIONS SPECIFICALLY PREPARED FOR THE EQUIPMENT AND SYSTEMS PROVIDED, ALONG WITH ALL PAPERS; DESCRIPTIONS, PARTS LISTS, INSTRUCTIONS, WARRANTIES, ETC. WHICH WERE DELIVERED WITH THE MATERIALS AND EQUIPMENT UTILIZED IN THE PROJECT. IDENTIFY EACH ITEM BY DESIGNATION APPEARING ON THE DRAWINGS.

2. AT THE TIME DESIGNATED, PROVIDE A SUITABLE OPERATOR, MECHANIC OR ENGINEER TO REVIEW THE SYSTEM WITH OWNER'S REPRESENTATIVE TO THOROUGHLY FAMILIARIZE THE OWNER WITH THE OPERATIONS AND MAINTENANCE OF THE SYSTEM.

GENERAL NOTES

- A. THESE DRAWINGS ARE TO BE USED IN CONJUNCTION WITH THE FULL SET OF CONSTRUCTION DOCUMENTS AS APPLICABLE. B. THE DRAWINGS AND SPECIFICATIONS, AND ALL COPIES THEREOF, ARE LEGAL INSTRUMENTS OF SERVICE FOR THE USE BY THE OWNER AND AUTHORIZED REPRESENTATIVES ON THE DESIGNATED PROPERTY ONLY. OTHER USE, WITHOUT THE EXPRESS WRITTEN PERMISSION OF THE OWNER, RJS ASSOCIATES, OR THE PROJECT ARCHITECT, IS PROHIBITED. C. SPECIFICATIONS, DETAILS AND SCHEDULES, WHICH MAY BE BOUND SEPARATELY AND REFERENCED BY PROJECT NAME, ARE PART OF THESE CONTRACT DOCUMENTS. DRAWINGS BY CONSULTING PROFESSIONALS, INCLUDING FOOD SERVICE CONSULTANTS, ARE SUPPLEMENTARY AND SUBORDINATE TO THE ARCHITECTURAL DRAWINGS AND ARE PART OF THESE CONTRACT DOCUMENTS AS MAY BE APPLICABLE. D. THE KITCHEN EQUIPMENT CONTRACTOR SHALL NOTIFY THE FOOD SERVICE CONSULTANT IMMEDIATELY OF ANY OMISSIONS OR DISCREPANCIES BETWEEN THE FOOD SERVICE DRAWINGS, ARCHITECTURAL DRAWINGS, CONSULTING PROFESSIONALS DRAWINGS, SPECIFICATIONS OR EXISTING CONDITIONS. SHOULD THERE BE AN OMISSION OR DISCREPANCY BETWEEN SAID DRAWINGS AND SPECIFICATIONS, IT SHALL BE BROUGHT TO THE FOOD SERVICE CONSULTANT'S ATTENTION IN WRITING FOR CLARIFICATION PRIOR TO BIDDING, EXECUTION OR INSTALLATION OF SAID WORK. E. ALL WORK SHALL CONFORM TO ALL RULES AND REGULATIONS OF FEDERAL, STATE AND LOCAL GOVERNMENT AGENCIES AND JURISDICTIONS HAVING AUTHORITY OF THE PROJECT, INCLUDING STATE AND FEDERAL ACCESSIBILITY REQUIREMENTS. F. THE KITCHEN EQUIPMENT CONTRACTOR SHALL NOTIFY THE FOOD SERVICE CONSULTANT IMMEDIATELY IF INFORMATION IS NOT SHOWN OR IS UNCLEAR. G. THE KITCHEN EQUIPMENT CONTRACTOR SHALL VERIFY ALL DIMENSIONS, ELEVATIONS AND EXISTING CONDITIONS PRIOR TO STARTING WORK AND REPORT ANY DISCREPANCIES IN WRITING TO THE FOOD SERVICE CONSULTANT. ANY WORK INSTALLED IN CONFLICT WITH THE FOOD SERVICE DRAWINGS SHALL BE CORRECTED AT THE KITCHEN EQUIPMENT CONTRACTOR'S EXPENSE. H. THE KITCHEN EQUIPMENT CONTRACTOR SHALL OBTAIN ALL NECESSARY PERMITS AND APPROVALS FOR ALL WORK. J. THE KITCHEN EQUIPMENT CONTRACTOR SHALL BE RESPONSIBLE FOR ALL SCHEDULING AND COORDINATING THE WORK FOR ALL UTILITIES AND SERVICES RELATED TO THIS WORK. K. ALL SYMBOLS AND ABBREVIATIONS USED ON THE DRAWINGS ARE CONSIDERED TO BE CONSTRUCTION STANDARDS. QUESTIONS REGARDING THE SAME, OR THEIR EXACT MEANING, SHALL BE DIRECTED TO THE FOOD SERVICE CONSULTANT. M. WRITTEN DIMENSIONS SHALL TAKE PRECEDENCE OVER SCALE. DO NOT SCALE DRAWINGS. THE KITCHEN EQUIPMENT CONTRACTOR SHALL, AT THE MINIMUM, BE RESPONSIBLE FOR THE ACCURATE PLACEMENT AND CONFIGURATION OF THE EQUIPMENT WITHIN ITS SCOPE ON THE SITE. N. ALL EXTERIOR WALL DIMENSIONS ARE TO FACE OF STUD, CONCRETE OR MASONRY, UNLESS OTHERWISE NOTED. P. ALL INTERIOR WALL DIMENSIONS ARE TO FACE OF GYPSUM BOARD AT METAL STUD WALLS, OR TO FACE OF MASONRY OR CONCRETE, UNLESS OTHERWISE NOTED. Q. FINISH FLOOR ELEVATIONS ARE TO TOP OF CONCRETE SLAB, UNLESS OTHERWISE NOTED. R. FLOOR TO CEILING HEIGHT DIMENSIONS ARE TO FINISHED SURFACES, UNLESS OTHERWISE NOTED. S. ALL DOOR SIZES SHOWN ON SCHEDULE ARE OPENING SIZES. ALLOWANCE FOR THRESHOLDS, ETC. SHALL BE DEDUCTED. FRAMES SHALL BE REINFORCED WHERE REQUIRED, FOR CLOSERS, STOPS AND HARDWARE. T. THE KITCHEN EQUIPMENT CONTRACTOR SHALL VERIFY LOCATION OF ALL STIFFENERS, BRACES, BLOCKING, BACKING, HANGERS, BACK-UP PLATES AND SUPPORTING BRACKETS REQUIRED FOR THE INSTALLATION OF THE CASEWORK, FIXTURES AND ALL WALL-MOUNTED OR SUSPENDED KITCHEN EQUIPMENT, OR MISCELLANEOUS EQUIPMENT OR FURNISHINGS THAT ARE CONTAINED IN THIS WORK. U. THE KITCHEN EQUIPMENT CONTRACTOR SHALL VERIFY EXACT SIZES AND LOCATIONS OF ALL ITEMS WITHIN HIS SCOPE, INCLUDING, BUT NOT LIMITED TO; EQUIPMENT CURBS, BASE STRUCTURES, AS WELL AS POWER, WATER, DRAIN, GAS INSTALLATIONS AND LOCATIONS. ALL ITEMS SHALL BE VERIFIED WITH EQUIPMENT MANUFACTURERS BEFORE PROCEEDING WITH THE WORK. CHANGES TO ACCOMMODATE THE FIELD CONDITIONS OR APPROVED SUBSTITUTIONS SHALL BE MADE WITHOUT ADDITIONAL CHARGE TO THE OWNER OR RJS ASSOCIATES. V. ALL PIPES, CONDUITS, WIRES AND DUCTS SHALL BE CONCEALED FROM VIEW UNLESS OTHERWISE NOTED. A. HIDDEN CONDITIONS: THE KITCHEN EQUIPMENT CONTRACTOR IS TO CONTACT THE FOOD SERVICE CONSULTANT IMMEDIATELY UPON UNCOVERING ANY HIDDEN CONDITION. THE FOOD SERVICE CONSULTANT IS TO PROVIDE DIRECTION. W. CLEAN UP: DAILY REMOVAL OF CONSTRUCTION DEBRIS RELATED TO THIS WORK.

GENERAL PROJECT NOTES

PROJECT SPECIFICATIONS FORM A PART OF THESE GENERAL NOTES.

- A. THESE DRAWINGS TO BE USED IN CONJUNCTION WITH THE FULL SET OF CONSTRUCTION DOCUMENTS AS APPLICABLE. B. THE KITCHEN EQUIPMENT CONTRACTOR SHALL VERIFY ALL DIMENSIONS PRIOR TO STARTING CONSTRUCTION OF CUSTOM FABRICATED KITCHEN EQUIPMENT. THE ARCHITECT AND RJS ASSOCIATES SHALL BE NOTIFIED OF ANY DISCREPANCIES OR INCONSISTENCIES. C. DO NOT SCALE THE DRAWINGS. D. NOTES AND DETAILS ON THE DRAWINGS SHALL TAKE PRECEDENCE OVER THESE GENERAL NOTES AND THE TYPICAL DETAILS. E. ALL SPECIFICATIONS AND CODES NOTED SHALL BE THE LATEST APPROVED EDITIONS AND REVISIONS OF THE GOVERNMENTAL AGENCIES HAVING JURISDICTION OVER THIS PROJECT. F. SEE THE ARCHITECTURAL DRAWINGS FOR THE FOLLOWING: SIZE AND LOCATION OF WINDOW AND DOOR OPENINGS. SIZES AND LOCATIONS OF INTERIOR AND EXTERIOR NONBEARING PARTITIONS. SIZES AND LOCATIONS OF CONCRETE CURBS, CONVENIENCE FLOOR DRAINS, SLOPES, DEPRESSED AREAS, CHANGES IN LEVELS, CHAMFERS, GROOVES, INSERTS, ETC. SIZE AND LOCATION OF FLOOR AND ROOF OPENINGS. FLOOR AND ROOF FINISHES. STAIR FRAMING AND DETAILS. DIMENSIONS NOT SHOWN ON THE FOOD SERVICE DRAWINGS. CEILING ASSEMBLIES AND HEIGHTS EXTERIOR WALL ASSEMBLIES. G. SEE MECHANICAL, ELECTRICAL AND PLUMBING DRAWINGS FOR THE FOLLOWING: PIPES, SLEEVES, HANGERS, TRENCHES, WALL, FLOOR AND ROOF OPENINGS, DUCT PENETRATIONS, ETC. EXCEPT AS SHOWN OR NOTED. CONVENIENCE FLOOR SINKS.ELECTRICAL CONDUIT RUNS, BOXES, OUTLETS IN WALLS AND SLABS. CONCRETE INSERTS FOR ELECTRICAL, MECHANICAL, OR PLUMBING FIXTURES. SIZE AND LOCATION OF MACHINE OR EQUIPMENT BASES, ANCHOR BOLTS FOR MOUNTS.BEVERAGE CONDUIT RUNS AND PULL BOXES, UNLESS INCLUDED IN RJS FOOD SERVICE DRAWINGS.