

GENERAL CONTRACTOR NOTES:

- General Contractor to cut and provide holes through ceiling,roofs, walls and floors for ducts, refrig. lines etc. in accordance with local fire and building codes and in accordance with duct sizes specified. General Contractor to provide the resealing of all holes (including the "moping-in" of fan curbs and roof jacks.) General Contractor to provide all duct fire separation enclosures, wrappings, etc. as may be required by local building and fire codes.
- Where noise or vibration producing equipment (dish machine, disposer, etc. is located adjacent to dining areas and/or any public areas. Provisions should be made by the General Contractor to "double stud" and sound proof common walls.
- All roof curb and roof jacks to be provided, located and installed by G.C. including resealing of roof and roof penetrations.
- "FS" Drawings are provided for the sole purpose of indicating outlet locations and equipment requirements only and do not relieve the General Contractor or subcontractor of the responsibility of complying with all applicable codes. Please see architect's drawings for all other requirements and codes.
- It is the responsibility of the Owner, Architect and/or General Contractor to inform the K.E.C. in writing, any and all changes and all addendums to plans which are made prior to and during construction. K.E.C. assumes no responsibility for equipment deviations of size and/or utilities from lack of this information. The Owner will be responsible for all cost incurred by failure to give K.E.C. notice of changes.
- Last dated revisions void all previous plans.
- General Contractor to provide floor recesses (flat and level). Vapor Barriers and built in insulated floors (as shown on plans). If applicable.
- Floor finish, cove base and interior cove in walk-in boxes to be provided by General Contractor unless otherwise specified by K.E.C.
- Sleeves & Conduits to be provided by General Contractor in walls, floors & ceiling for lines (drains, refrigeration, etc.) to pass through and G.C.to reseal after lines are run.
All conduit to be round metal, transite, P.V.C. or equal diameter as indicated on plan, minimum bending radius to be 24", factory "L's" will not be permitted. Conduit to meet local codes.
- General Contractor to provide access to hoods at area above hoods for mounting of hood supports. If access is not provided, General Contractor to provide hood supports.
All roof curb & jacks to be provided, located & installed by G.C., including resealing of roof & roof penetrations.
- General Contractor to provide sprinkler heads in walk-in boxes and adequately protected against freezing.
- Removal of window glass, window frames, doors, door frames and center post for entry of equipment shall be the responsibility of the General Contractor and at no expense to K.E.C. if necessary.
- General Contractor to provide all wall backing per location and specification by K.E.C.
- All dimensions shown are measured from finished walls, floors, ceilings and/or column to center lines of stubs or outlets. Allowances shall be made for miscellaneous obstructions, structures, venting, electrical, plumbing and thickness of finishes when framing and/or roughing-in as required.
- When equipment is noted as existing or by vendor, utility requirements should match as indicated on the manufacturer's data plate. If existing equipment is not relocated, reconnect as required by code.
- Where indicated to connect in or through valve compartment, contractor shall stub-up into valve compartment at height indicated on rough-in plan, cap their work and make final connections after equipment is in place.
- General Contractor to provide all duct chases from hood thru roof, sized & constructed, conforming to codes.
- General Contractor to provide waste container at job site for K.E.C.
- Slope floors to floor drains.
- Provide door wall openings and or passages to assure access for all kitchen equipment and front end items. Coordinate sizes with K.E.C.
- Provide walk-in refrigerator/freezer depressions, to detail.
- G.C. to provide enclosures from top of walk-in to ceiling (if required).
- G.C. to provide enclosures from top of exhaust hood to ceiling (if required).
- Provide coved base-molding or coved integral floor materials as required at all vertical surfaces for kitchen floors.

VENTILATION NOTES

- Mechanical Contractor to provide fans, duct work, (all welding of hood and duct required) controls, duct collar, final connection, hanging of hoods, permits and make-up air equipment. The above furnished by H.V.A.C. contractor unless noted on drawing or contracted with K.E.C.
- Mechanical contractor (H.V.A.C.) to balance exhaust system.
- All duct collars, cutouts and penetrations in hoods to be located and provided by Mechanical Contractor in field.

REFRIGERATION CONTRACTORS NOTES

- Refrigeration line to be installed and protected from damage. Refrigeration lines for walk-in refrigerators & freezers, to run overhead and drop down from compressors to evaporators.
- All built-in walk-in refrigeration boxes shall be complete with insulation with proper vapor barrier and interior lights and switches outside. Electrical connection and mounting by E.C.
- Do Not Scale. Use written dimensions shown on "K" plans.

FIRE PROTECTION SYSTEM NOTES

- Where indicated on drawings a dry or liquid chemical system shall be provided to protect all cooking exhaust hoods, ducts, and cooking appliances against fire and re-flash by a fire control system. The size and number of systems shall be in conformance with N.F.P.A Pamphlet 96, and local and state codes. The system shall be installed by authorized installers.
- The system shall be of the cartridge operated type, automatic actuated or be manually operable at the nozzle release and a remote manual pull operator shall be located as shown on the drawing. Actuation of the system shall provide automatic gas and/or electric fuel line cut-off.
- Electrically controlled or manually controlled gas solenoid valve shall be installed by the plumbing contractor. The electrical contractor shall furnish and install line voltage wiring and conduit from cut-off relay to solenoid valve and connect cut-off relay and solenoid valve as required.
- Electrical cooking equipment shall be shutoff at the electrical panel by means of shunt trips. Electrical contractor shall furnish and install shunt trips, line voltage wiring and conduit from fir protection micro-switch, or equivalent, to panels, to meet all local codes.
- All hand held fire extinguishers to be provided by General Contractor.

MASONRY CONTRACTORS NOTES

- All curbs & or recessed mat area dimensions are finished dimensions. Verify face and top finishes (where curb is exposed) with Architect, General Contractor or Owner.
- All curb heights to be taken from finished floor to top of finished curb.
- All curb dimensions are taken from finished wall to face of finished curb, or from finished face of curb to finished face of curb.
- Provide a 3" - 4" radius cove where finished face of curb intersects the finished floor.
- See Plumbing plan(s) for exact location of floor sinks and floor drains. Verify with P.C.
- Do Not Scale, Use written dimensions shown on "K" plans.
- Provide masonry curbs with trowel-smooth and level finish as required.

PLUMBING CONTRACTOR NOTES

- All rough-ins related to foodservice equipment only. Please see architectural/engineering plans for additional plumbing requirements and codes.
- Final connections to all equipment to be by plumbing contractor, ALL required materials, such as stops, valves, filters, check valves, pressure reducing valves, gate valves, solenoid valves, syphon breakers, piping, tubing, misc. fittings, traps, etc. shall be supplied by the Plumbing Contractor unless otherwise specified.
- Water quality requirement. The recommended minimum water quality standards whether untreated or pre-treated, based upon 10 hours of use per day, and a daily blow-down, are as follows:

A. Total dissolved solids	less than 300 parts per million
B. Total alkalinity	less than 85 parts per million
C. Silica	less than 13 parts per million
D. pH Factor	greater than 7.5
- Verify all plumbing rough-ins and location with owner, vendor or G.C. on existing equipment or other equipment not provided by K.E.C.
- Plumbing Contractor to Furnish and Install the following as per code:

A. All water, waste, gas, and steam service to point of rough-in as shown on plan. Rough-in outlets to stub 4" out of walls at height indicated from finished floor to center line of outlet.								
B. Pressure reducing and/or regulating valves for dishwashers, booster heaters, and as otherwise noted, in kitchen areas.								
C. All floor sinks, complete with top grates, and removable sediment buckets set flush with finished floor, unless noted or as per local code.								
D. All waste lines, direct or indirect, except as noted, shall be pitched downward. All waste lines shall have adequate clean-out provisions.								
E. Indirect waste lines for walk-in refrigerators/freezers, pitched 4"/12" (minimum) and with a "P" trap at end over floor sink as required by local code.								
F. Heater tape, with 35 watts per lineal foot of drain line, and insulation of all drain lines inside freezer compartments.								
G. Install in an accessible location the fire control gas shutoff valve as supplied by Fire Protection System Supplier. (if gas cooking equipment is used).								
H. Vacuum breakers as required.								
I. Insulation of all steam, hot water and condensate lines in kitchen.								
J. Clean-out valves for steam condensate, and air lines.								
K. All piping condensate & drain lines, to and from equipment must be kept a minimum of (6") above finished floor to allow for cleaning, & or prevailing local code.								
L. In line water filters are recommended for the following equipment: (Water filter by P.C. unless otherwise noted) <table><tr><td>Water Heaters</td></tr><tr><td>Booster Heaters</td></tr><tr><td>Sink Heaters</td></tr><tr><td>Dish Washers</td></tr><tr><td>Glass Washers</td></tr><tr><td>Soda Systems</td></tr><tr><td>Ice Machines</td></tr><tr><td>Steam Equipment</td></tr></table>	Water Heaters	Booster Heaters	Sink Heaters	Dish Washers	Glass Washers	Soda Systems	Ice Machines	Steam Equipment
Water Heaters								
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- Plumbing Contractor to interconnect dish machine with booster heater and water-type ventilators with control panels as per manufacturer's instruction, when applicable and noted.
- All lines routed through equipment shall not interfere with intended use of, or servicing of equipment.
- All vent pipes are to be concealed in walls or column chases.
- Interconnection between steam equipment and steam generator.
- Grease trap to be specified and located by mechanical engineer and provided and installed by mechanical or plumbing contractor.
- Where equipment is noted as existing, utility requirements should be verified and match as indicated on manufacturer's date plate. If equipment is not relocated, reconnect as required by code. Plumbing Contractor to verify existing utilities and equipment requirements and re-use if possible.
- All plumbing locations are shown at optimum spots. Utilize all existing services where applicable.
- All plumbing to be concealed within walls where possible.
- Hot water heater to provide a minimum of 140 degree water to all kitchen equipment.
- All dimensions shown are measured from finished walls, floors ceilings and/or column to center lines of stubs or outlets. The plumbing contractor shall make allowances for miscellaneous obstructions such as piping mains, electrical components, structures, venting and thickness of finishes when roughing-in as required.
- All faucets and/or disposers located on Food Service Plan shall be provided by K.E.C. and installed by Plumbing Contractor, unless otherwise noted.
- Hand sinks are to be mounted and installed by Plumbing Contractor.

ELECTRICAL CONTRACTOR NOTES

- The electrical specifications and connections shown on these plans are for food service equipment requirements only. It is the responsibility of the ELECTRICAL CONTRACTOR to consult the architect's, mechanical engineers and/or general contractor's plans and the owner for further building electrical requirements.
- Access areas and cut-ins on custom and buyout equipment and fixtures shall be provided by the K.E.C. as required for proper installation of electrical outlets, junction boxes, home runs, etc. The electrical contractor shall provide and install shields and extension boxes as required.
- The Electrical Contractor shall connect all compressors and provide fused disconnects, magnetic starters and thermo overload protection as required.
- Vapor proof light fixtures for exhaust hoods shall be furnished by the HOOD SUPPLIER. The Electrical Contractor shall supply and install pull boxes,conduit, wire, bulbs, etc. Provide and connect to a wall mounted switch (with pilot light) located per plans.
- Vapor proof light fixtures for walk-in coolers and freezers shall be furnished with an exterior pilot light switch by the Walk-in Supplier. It shall be the responsibility of the Electrical Contractor to interconnect and install these items as required. Electrical Contractor shall connect door heaters, relief ports. E.C. to supply install, & connect all drain line heater tape.
- Electrical Contractor to interconnect the Remote Refrig-erations' Compressor, Evaporator, T-stat, Solenoid and Defrost Timer (All Controls) where required.
- All electrical materials including wiring, flex, conduit, switches, disconnects, magnetic starters, thermo-overload protectors, transformers, electrical panels, cords, plugs, receptacles, bulbs, etc. shall be supplied by the electrical contractor unless specified in these plans or in writing by the Food Service Equipment Contractor.
- It shall be the responsibility of the Electrical Contractor to provide water proof power outlet(s) on the roof for exhaust system fan(s) make-up air fan(s) and refrigeration system(s) as required. Low voltage (or common voltage) wiring shall also be supplied and installed by the electr-ical contractor when necessary to control and interconnect the above systems.
- The electrical contractor shall furnish and install any and all electrical contractors as required by applicable codes and ordinances.
- All dimensions shown on these plans are measured from finished walls, floors, ceilings and/or column center lines or grid lines to enter lines of outlets and pull boxes. The Electrical Contractor shall make allowances for finishes when roughing-in as required.
- The Electrical Contractor shall provide and install element contractor (relay) shutoffs (shunt trip) and/or solenoid shutoff valve and interconnect with the fire suppression system for the cooking equipment, to shut off all equipment automatically in case of fire. Verify with local codes for shutdown of exhaust fan(s) and or make-up air fan(s) requirements.
- All 115 volt convenience outlets not designated with spec-ific loads are to be rated 20.0 amps. Electrical Contractor is to provide any additional outlets as called for by architect, owner and/or general contractor.
- Electrical Contractor to provide caps and cords for all equipment where caps and cords are not standard with manufa-cture. Electrician to also shorten any cords supplied with equipment if requested to do so by owner or Food Service Equipment Contractors' representative.
- Electrical Contractor to provide all rough-in building services and make final connections to all food service equipment provided by K.E.C. This shall include the instal-lation mounting of the Air Curtain(s),/Microswitch(s).
- Electrical Contractor to provide temporary power to Food Service Equipment Contractors' installers, as required.
- All rough-ins are shown in optimum spots, utilize all existing services when applicable.
- All receptacles and junction boxes to be flushed mounted in walls with stainless steel cover plate.
- Verify all electrical rough-ins and locations with owner, vendor, or General Contractor on existing equipment or other equipment not provided by K.E.C.
- Where applicable, Electrical Contractor to provide conduit wiring, install electrical components, and interwire, between the following:

A. Control panels to ventilators and exhaust/supply fans per manufacture's instructions.
B. Kitchen exhaust hood/ventilators to fire control system and hood controls.
C. Call lights and waitress control systems.
D. Light fixture, chandeliers, etc. Lamps for any light fixtures are to be provided and installed by the Electrical Contractor unless indicated on the lighting schedules or drawings.
E. Module counters and components or equipment mounted on counters.
F. Heat Lamps are to be connected thru remote controls, pilot lights, etc.
- Electrical Contractor to provide and install all light bulbs for fixtures, where applicable.
- All item's shown with P.I. connections, plug into receptacles furnished by the K.E.C. as part of the equipment.
- Where connection is shown as J.B., Electrical Contractor shall connect to J.B. furnished as part of the equipment.
- All horizontal dimensions are from face of finished wall to center-line of outlet or from center-line of outlet to center-line of outlet unless otherwise noted.
- All symbols for outlet on walls are indicated at a specific height. Height of outlet is given from finished floor TO CENTERLINE OF OUTLET.



TENANT IMPROVEMENT FOR



1966 WEST AVE. E. LANCASTER, CA

4-24-18 BUILDING DEPT SUBMITTAL

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FOOD SERVICE GENERAL NOTES

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