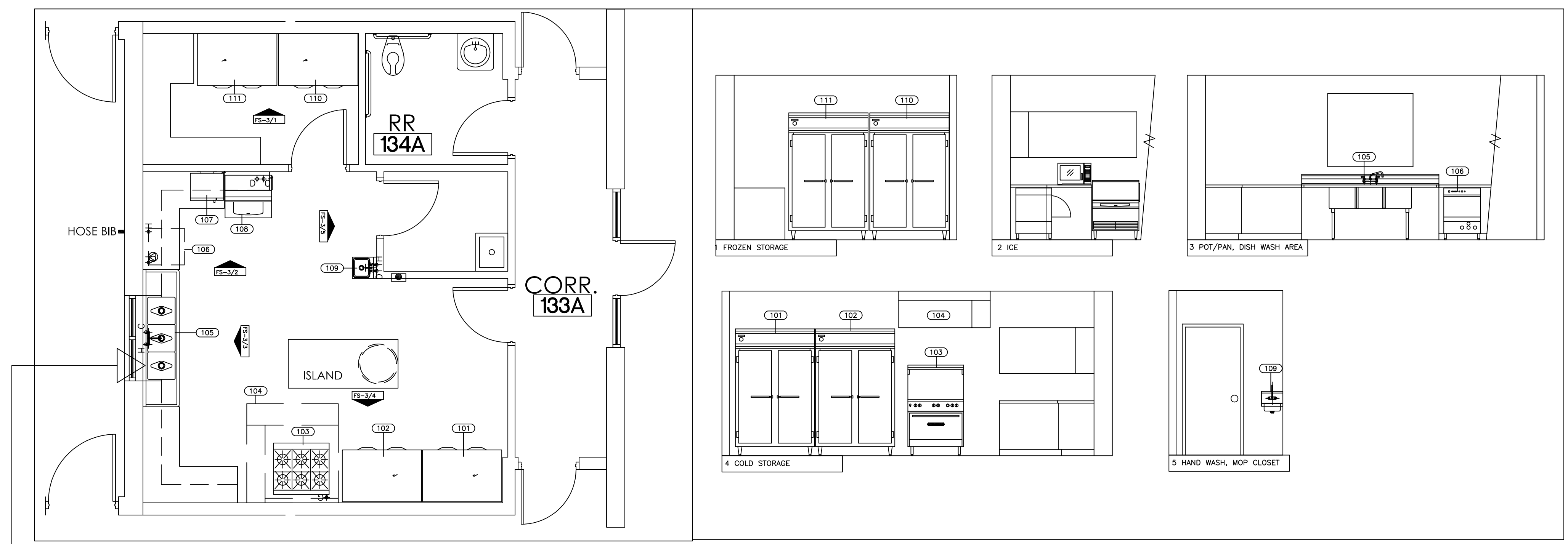


1	FOR HEALTH DEPT.	10-14-13
NO.	REVISIONS/ISSUES	DATE:



HEALTH DEPARTMENT NOTES

1. FOOD SERVICE EQUIPMENT DESIGN, CONSTRUCTION, AND INSTALLATION SHALL BE IN COMPLIANCE WITH APPLICABLE BUILDING AND HEALTH CODES FOR THIS LOCATION.
2. ALL WALLS, CEILINGS, AND FLOORS WITHIN FOOD PREPARATION AND WAREWASH AREAS SHALL BE CONSTRUCTED WITH LIGHT-COLORED, SMOOTH, NON-ABSORBENT, AND EASILY CLEANABLE MATERIALS.
3. TYPICAL LIGHTING FIXTURES OVER FOOD PREPARATION AREAS SHALL HAVE PROTECTIVE SHIELDING. 50 FOOT CANDLES SHALL BE PROVIDED TO ALL WORK SURFACES AND A MINIMUM OF 30 FOOT CANDLES SHALL BE PROVIDED TO ALL WORK SURFACES IN FOOD PREPARATION, WAREWASHING, AND HANDWASH AREAS.
4. AREAS OVER WALK-IN COOLERS/FREEZERS AND HOODS SHALL BE FULLY ENCLOSED TO THE CEILING.
5. POT WASH SINK SHALL BE THREE COMPARTMENT, EACH COMPARTMENT TO MEASURE A MINIMUM OF 12" X 15" AND TO MAINTAIN A MINIMUM WATER DEPTH OF 12". SINK TO BE CONSTRUCTED IN COMPLIANCE WITH N.E.P. STANDARD 2 AND BEAR N.E.P. SEAL. EACH SINK BOWL SHALL HAVE FULLY COVERED (SCHEDED) DRAINAGE. **THE SINK IN THIS PROJECT HAS 18" X 18" X 12 D BOWLS WITH 18" RIGHT & LEFT DRAIN BOARD.**
6. ALL POISONOUS OR TOXIC MATERIALS SHALL BE STORED IN CABINETS OR IN SIMILAR PHYSICALLY SEPARATED COMPARTMENTS SPECIFICALLY USED FOR THIS PURPOSE.
7. WALK-IN COOLERS AND FREEZERS TO BE SUPPLIED WITH ADDITIONAL INTERIOR LIGHTING. ADDITIONAL FIXTURE(S) SUPPLIED SHALL BE SUFFICIENT TO MAINTAIN 50 FOOT CANDLES WITHIN THE COOLER AND/OR FREEZER COMPARTMENTS.

EQUIPMENT SCHEDULE

ITEM NO.	QTY	EQUIPMENT CATEGORY	MANUFACTURER	MODEL NUMBER	EQUIPMENT REMARKS
101	1	REFRIGERATOR, REACH-IN	CONTINENTAL REFRIGERATOR	2R	
102	1	REFRIGERATOR, REACH-IN	CONTINENTAL REFRIGERATOR	2R	
103	1	RANGE, RESTAURANT, GAS	SOUTHBEND	4361D	
104	1	HOOD SYSTEM, CLASS ONE	CAPTIVE AIRE	CUSTOM	
105	1	SINK, NSF, 3 COMP, 16 GAUGE	ADVANCE TABCO	FC-3-1818-18RL	
106	1	WAREWASHER, UNDERCOUNTER	QMA DISHMACHINES	L-1X	
107	1	OVEN, MICROWAVE	ACP, INC.	RF312TS	
108	1	ICE MAKER, W/ BIN	HOSHIZAKI AMERICA	KM-2R0BAH	
109	1	HAND SINK, WALL MOUNT	ADVANCE TABCO	7-PS-23	
110	1	FREEZER, REACH-IN	CONTINENTAL REFRIGERATOR	2F	
111	1	FREEZER, REACH-IN	CONTINENTAL REFRIGERATOR	2F	

GENERAL NOTES

1. The service requirements shown on these plans are for food service equipment specified by Hangman Corporation. These plans are prepared and furnished for the purpose of indicating equipment service requirements and rough-in spacing locations only, and do not relieve the General Contractor, sub-contractors, or other involved trades of the responsibility of complying with all applicable codes and ordinances. It is the responsibility of the above parties to consult the architect, owner, or his representatives concerning all other requirements of this building.
2. All miscellaneous parts and items including grease traps, grease interceptors, faucets, valves, traps, trim, wiring, magnetic starter, disconnects, electrical panels, thermal overload protection, cords, and plugs, etc. are supplied by the appropriate sub-contractor unless otherwise specified on these plans or by separate written contract.
3. Plumbing, electrical, and refrigeration rough-in and final connections and hook-ups shall be provided and performed by the respective sub-contractors in compliance with applicable national, state, and local codes. All rough-ins are subject to change and verification pending the final selection and location of the equipment.
4. The General Contractor shall provide and install the proper backing for wall and ceiling mounted equipment, shelving, brackets, knives, table, countertop bases, stool counter bases, hand railing, etc. as required and indicated on Hangman Design plans, specifications, and equipment brochures or cut sheets.
5. All items noted "existing", "future", "to others", and "NIC" (not in contract) shall be verified by the respective sub-contractors for size and requirements prior to rough-in and final connection.
6. The General Contractor shall provide non-combustible one hour rated wall(s) minimum behind and adjacent to cooking equipment as required by national, state, and local codes and ordinances.
7. The General Contractor shall provide floor, wall, ceiling, and roof penetrations, fire rated shaft(s) for exhaust ducting, shaft(s) for make up air ducting, PVC and sleeves for refrigeration, sytrap, inert gases, beer and wine line(s) to accommodate the requirements and proper installation of all food service equipment.
8. It shall be the responsibility of the General Contractor to provide weather protection for all roof, floor, and wall penetrations prior to and during the installation of the food service dealer's equipment and furnishings.
9. It shall be the responsibility of the General Contractor to properly seal all floor, roof, and wall penetrations as required after the installation of the food service dealer's equipment and furnishings.
10. It shall be the responsibility of the General Contractor to notify Hangman Corporation of any corrections, comments, or revisions on the plan set as approved for building permit immediately upon receipt of said plans and permit, prior to site construction.

CONTRACTOR NOTES

1. IF THE OWNER AND/OR OTHER AGENTS SHALL SUPPLY SOME OF THE EQUIPMENT LISTED, ACTUAL EQUIPMENT TO BE SUPPLIED NEEDS TO BE CONFIRMED. DIMENSIONAL AND/OR MECHANICAL SERVICE REQUIREMENTS MAY DIFFER FROM THAT SHOWN.
2. REFERENCE MANUFACTURER EQUIPMENT SPECIFICATIONS TO VERIFY DIMENSIONAL AND MECHANICAL SERVICE REQUIREMENTS.
3. THE MOUNTING CURBS REQUIRED FOR THE HOOD EXHAUST AND SUPPLY FANS ON THE ROOF AS WELL AS THE FIELD LOCATION OF THE CURBS SHALL BE PROVIDED TO THE G.C. ACTUAL ROOF PENETRATIONS AND/OR ROOF REINFORCEMENT AS WELL AS INSTALLATION AND MOR-IN OF THE SUPPLIED CURBS TO BE BY THE G.C.
4. THE G.C. SHALL ALSO SUPPLY AND INSTALL ANY ROOF AND/OR WALL PENETRATIONS, PITCH POTS ETC., AS REQUIRED FOR ELECTRICAL SERVICES AND REFRIGERANT LINES NECESSARY FOR EQUIPMENT INSTALLATION.
5. ALL WORK SHALL BE PERFORMED PER ESTABLISHED NATIONAL AND LOCAL CODES. ALL PERMITS AND FEES ARE THE RESPONSIBILITY OF THE G.C., UNLESS OTHERWISE SPECIFIED.

A New Facility For:
OPTIMUM PERSONAL CARE

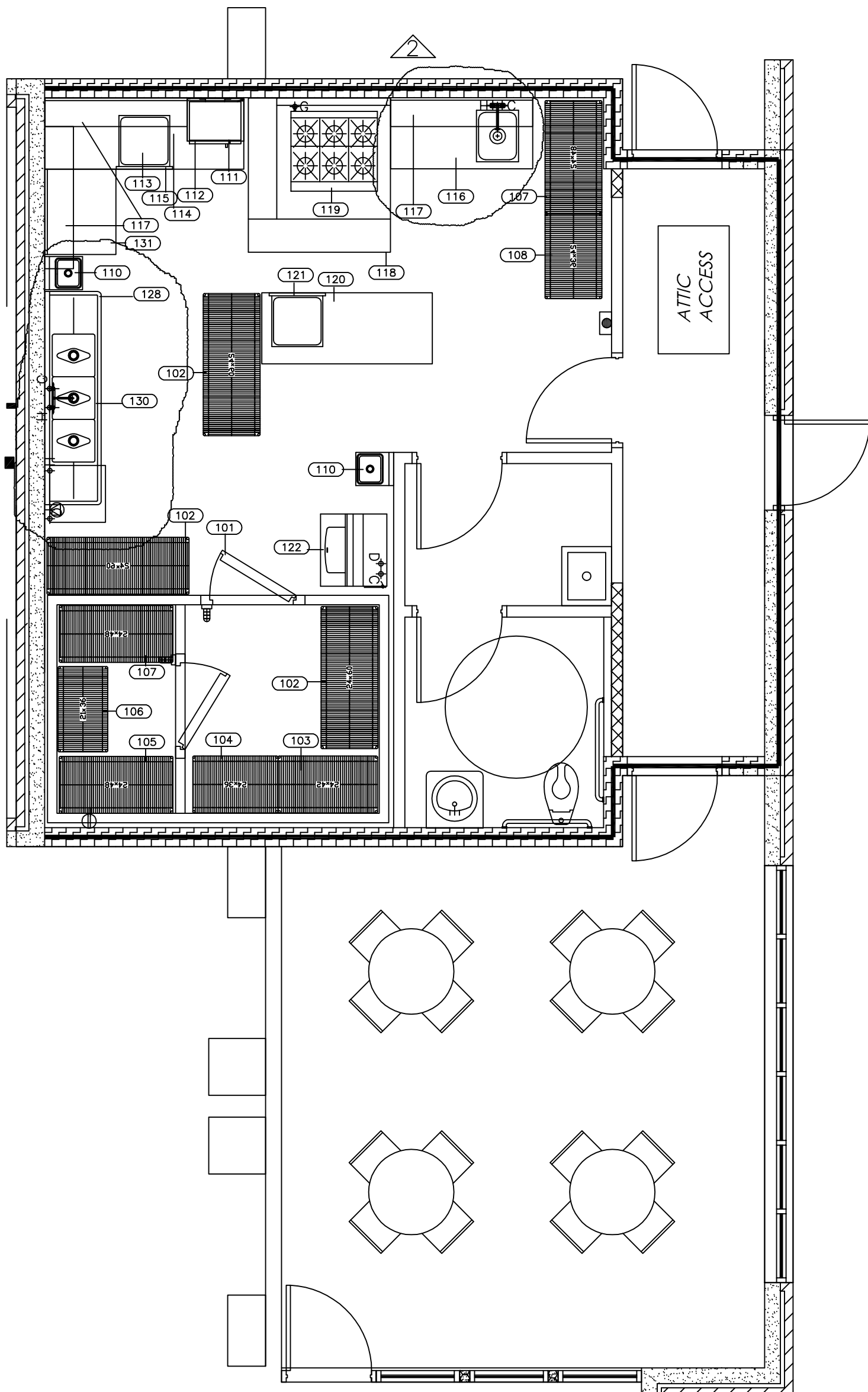


DESIGNED BY:	WCM
DRAWN BY:	WCM
CHECKED BY:	HMB
SCALE:	1/4" = 1'-0"
SHEET TITLE	
PLAN, ELEVATIONS, SCHED.	

SHEET NO.
FS-1

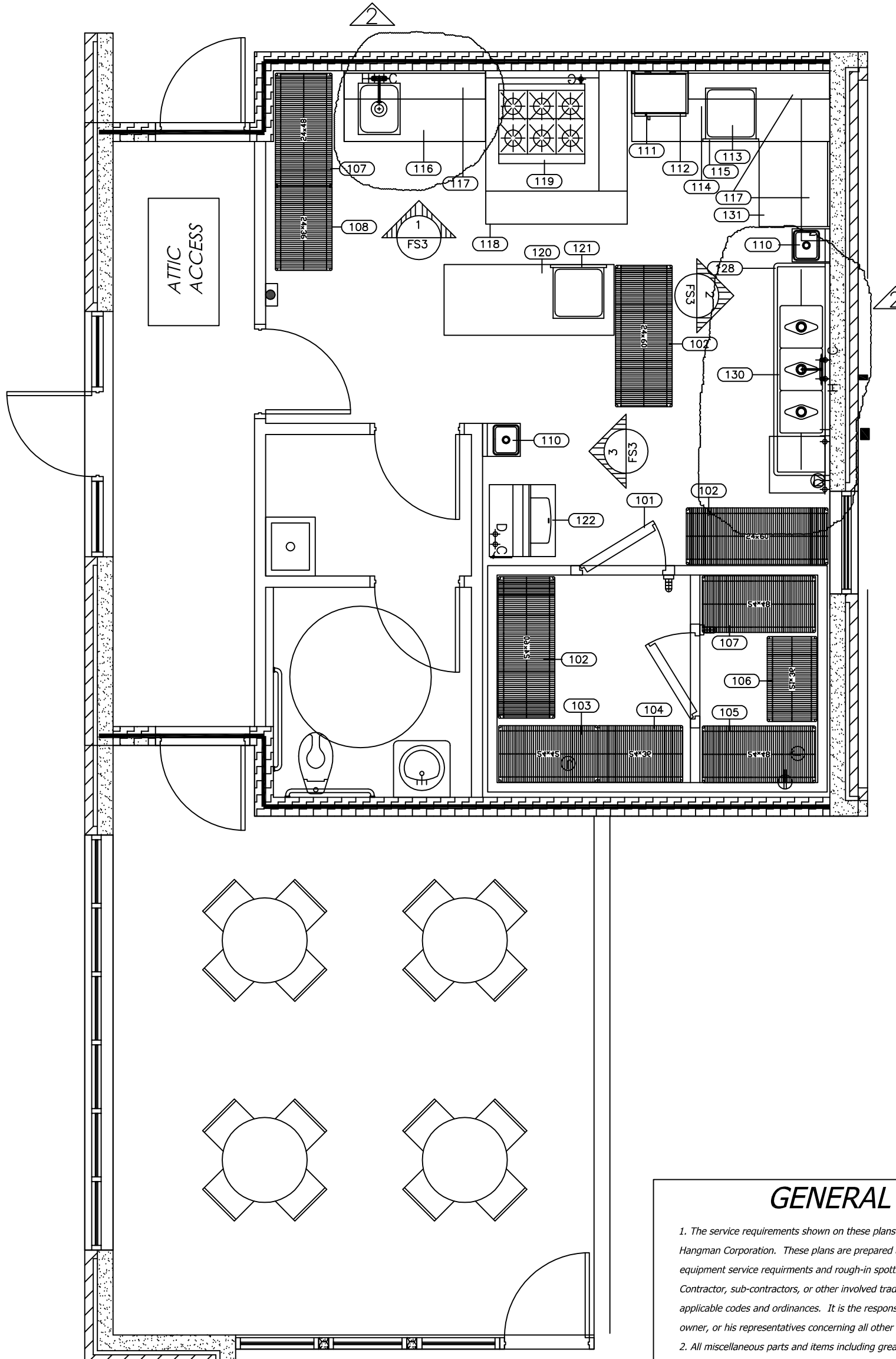
1	DD	6-18-15
1	MEP	08/27/15
2	HEALTH COMMENTS	09/29/15
NO.	REVISIONS/ISSUES	DATE:

A New Facility For:
OPTIMUM PERSONAL CARE
SUGAR LAND, TX



FOOD INSPECTION DIVISION NOTES:

- FOOD INSPECTION DIVISION INSPECTIONS:**
CALL THE CITY OF SUGARLAND INSPECTION DIVISION AT 281-275-2278 TO SCHEDULE ALL FOOD INSPECTION DIVISION PREOPENING INSPECTIONS INCLUDING ANY CONSTRUCTION, COURTESY AND FINAL INSPECTIONS. THE FIRST FOOD INSPECTIONS DIVISION CONSTRUCTION INSPECTION SHALL BE CONDUCTED AT APPROXIMATELY THE DATE OF THE "TOP OUT" BUILDING INSPECTION. COURTESY INSPECTIONS MAY BE CONDUCTED AT YOUR REQUEST AT NO ADDITIONAL COST. PREOPENING FINAL INSPECTIONS SHALL BE SCHEDULED AT LEAST A WEEK IN ADVANCE. (IF YOU ARE UNSURE OF EXACT DATE/TIME INSPECTION WILL BE NEEDED, CALL TO ALERT SENIOR SANITARIAN OF ESTIMATED DATE RANGE AT LEAST A WEEK IN ADVANCE.)
- FLOORS:**
CONSTRUCTION OF SMOOTH, DURABLE MATERIAL; NONABSORBENT; EASILY CLEANABLE; FLOOR DRAINS; COVERED BASE, NO PIPES OR CONDUITS EXPOSED ON FLOOR.
- WALLS AND CEILING:** IN FOOD PREPARATION AREAS, FOOD STORAGE AREAS, EQUIPMENT AND UTENSIL WASHING AREAS, WALK-IN REFRIGERATING UNITS, TOILET ROOMS AND VESTIBULES; SMOOTH, NONABSORBENT; EASILY CLEANABLE; LIGHT COLORED; PROTECTED WALLS IN EQUIPMENT AREAS. NO PIPES, CONDUITS, ELECTRICAL PANELS, STUDS, JOISTS OR RAFTERS EXPOSED. AREAS NOT MENTIONED ABOVE SHALL HAVE EASILY CLEANABLE STUDS, JOISTS AND RAFTERS. NO INSULATION MAY BE EXPOSED IN ANY FOOD ESTABLISHMENT.
- TOILET ROOMS:**
COMPLETELY ENCLOSED; WELL LIGHTED; OUTSIDE VENTILATION; SELF CLOSING, TIGHT-FITTING, SOLID DOORS; SHALL NOT OPEN DIRECTLY INTO TO ANY ROOM IN WHICH FOOD, DRINKS, OR UTENSILS ARE HANDLED OR STORED.
- SERVICE SINKS:**
(MOP SINKS, HANDSINKS, PREP SINKS, WARE WASHING SINKS, DUMP SINKS, ETC); CONSTRUCTED OF SMOOTH, DURABLE MATERIAL; NON ABSORBENT; EASILY CLEANABLE; FLOOR DRAINS; WALLS TO BE IMPERVIOUS MATERIAL UP TO FOUR FEET OF LEVEL OF SPLASH. SURFACES SHALL BE CALKED AS NECESSARY TO ENSURE A SMOOTH AND EASILY-CLEANABLE SURFACE. SPLASH GUARDS SHALL BE PROVIDED AS NEEDED TO ENSURE THAT SPLASH FROM SINK CANNOT CONTAMINATE ANY FOOD CONTACT SURFACE (FOOD PREP SURFACE, CLEAN WARESM FOOD STORAGE, ETC.) AND SO SPLASH DOES NOT CAUSE HARSHNESS IN CLEANING BEHIND EQUIPMENT OR OTHER SURFACES. WHEN SPLASH GUARDS ARE NECESSARY, SOAP OR PAPEL TOWEL DISPENSERS WILL NEED TO BE WITHIN SPLASH GUARDS.
- STRAINERS:**
PROVIDE STRAINERS THAT PROVIDE A CLOSE FIT AND ADEQUATE PROTECTION AGAINST DEBRIS ENTERING DRAINS AT FLOOR SINKS AND DRAINS. COVERS AT FLOOR SINKS SHALL BE CUT TO AVOID EXCESS SPLASH FROM WATER EXITING DRAIN PIPES.
- LIGHTING:**
PROVIDE AT LEAST 50 FOOT CANDLES OF LIGHT TO ALL WORKING SURFACES AND AT LEAST 30 FOOT-CANDLES OF LIGHT TO ALL OTHER SURFACES AND EQUIPMENT IN FOOD PREPARATION, UTENSIL WASHING AND HAND WASHING AREAS, AND IN TOILET ROOMS AND 10 FOOT-CANDLES AT A DISTANCE OF 30 INCHES ABOVE THE FLOOR, IN WALK-IN REFRIGERATION UNITS AND DRY FOOD STORAGE AREAS. LIGHT BULBS SHALL BE SHIELDED, COATED, OR OTHERWISE SHATTER-RESISTANT IN AREAS WHERE THERE IS EXPOSED FOOD, CLEAN EQUIPMENT, UTENSILS, AND LINENS, OR UNWRAPPED SINGLE-SERVICE AND SINGLE-USE ARTICLES. [TFRS sec. 229.167(6)(1)(A)].
- FIXED EQUIPMENT:**
FIXED EQUIPMENT SHALL EITHER BE SPACED TO PROVIDE ACCESS FOR EASY CLEANING ALONG SIDES, BEHIND AND ABOVE EQUIPMENT, OR SPACED TO NO MORE THAN 1 MILLIMETER TO ADJOINING SURFACE, OR SEALED TO ADJOINING SURFACES IF EXPOSED TO SPILLAGE OR SEEPAGE. [TFRS sec. 229.162(1)(A)].
- MOVABLE EQUIPMENT:**
SHALL BE EASILY CLEANABLE BY MEANS OF BEING PORTABLE, MOUNTED ON CASTERS, GLIDERS, OR ROLLERS, OR PROVIDED WITH A MECHANICAL MEANS TO SHEET A UNIT OF EQUIPMENT FOR CLEANING; AND HAVING NO UTILITY CONNECTION, A UTILITY CONNECTION THAT DISCONNECTS QUICKLY, OR A FLEXIBLE UTILITY CONNECTION LINE OF SUFFICIENT LENGTH TO ALLOW THE EQUIPMENT TO BE MOVED FOR CLEANING OF THE EQUIPMENT AND ADJACENT AREA. [TFRS sec. 229.162(2)(A)(8)].
- WATER AVAILABILITY:**
PROVIDE HOT WATER AND COLD WATER SUPPLIES AT HAND LAVATORIES, OR TEMPERED WATER 100 DEGREES FAHRENHEIT OR HOTTER. [TFRS sec. 229.166(1)(2)(A)].
- EXTERIOR DOORS:**
EXTERIOR DOORS USED FOR ANY PURPOSE OTHER THAN EMERGENCY EXIT SHALL BE FIT WITH SELF-CLOSING DEVICES, AIR CURTAINS OR OTHER EFFECTIVE MEANS OF EXCLUDING FLYING INSECTS. [TFRS sec. 229.167(4)(5)].
- SEPARATION OF DRAIN LINES AND EXPOSURE OF PIPING:**
LIQUID WASTE DRAIN LINES MAY NOT PASS THROUGH AN ICE MACHINE OR ICE STORAGE BIN. UTILITY SERVICE LINES AND PIPES MAY NOT BE UNNECESSARILY EXPOSED, AND THEIR INSTALLATION MUST NOT OBSTRUCT CLEANING OF FLOORS, WALLS, OR CEILINGS. [TFRS sec. 229.167(3)(2)(A) AND (B)].



GENERAL NOTES

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- All miscellaneous parts and items including grease traps, grease interceptors, faucets, valves, traps, trim, wiring, magnetic starters, disconnects, electrical panels, thermal overload protectors, cords, and plugs, etc. are supplied by the appropriate sub-contractor unless otherwise specified on these plans or by separate written contract.
- Plumbing, electrical, and refrigeration rough-in and final connections and hook-ups shall be provided and performed by the respective sub-contractors in compliance with applicable national, state, and local codes. All rough-ins are subject to change and verification pending the final selection and location of the equipment.
- The General Contractor shall provide and install the proper backing for wall and ceiling mounted equipment, shelving, brackets, braces, table cantilever bases, stool cantilever braces, hand railing, etc. as required and indicated on Hangman Design plans, specifications, and equipment brochures or cut sheets.
- All items noted "existing", "future", "by others", and "N/C" (not in contract) shall be verified by the respective sub-contractors for size and requirements prior to rough-in and final connection.
- The General Contractor shall provide non-combustible one-hour rated wall(s) minimum behind and adjacent to cooking equipment as required by national, state, and local codes and ordinances.
- The General Contractor shall provide floor, wall, ceiling, and roof penetrations, fire rated shaft(s) for exhaust ducting, shaft(s) for make up air ducting, PVC and sleeves for refrigeration, syring, inert gases, beer and wine line(s) to accommodate the requirements and proper installation of all food service equipment.
- It shall be the responsibility of the General Contractor to provide weather protection for all roof, floor, and wall penetrations prior to and during the installation of the food service dealer's equipment and furnishings.
- It shall be the responsibility of the General Contractor to properly seal all floor, roof, and wall penetrations as required after the installation of the food service dealer's equipment and furnishings.
- It shall be the responsibility of the General Contractor to notify Hangman Corporation of any corrections, comments, or revisions on the plan set as approved for building permit immediately upon receipt of said plans and permit, prior to site construction.

HEALTH DEPARTMENT NOTES

- FOOD SERVICE EQUIPMENT DESIGN, CONSTRUCTION, AND INSTALLATION SHALL BE IN COMPLIANCE WITH APPLICABLE BUILDING AND HEALTH CODES FOR THIS LOCATION.
- ALL WALLS, CEILING, AND FLOORS WITHIN FOOD PREPARATION AND WAREWASH AREAS SHALL BE CONSTRUCTED WITH LIGHT-COLORED, SMOOTH, NON-ABSORBENT, AND EASILY CLEANABLE MATERIALS.
- ARTIFICIAL LIGHTING FIXTURES OVER FOOD PREPARATION AREAS SHALL HAVE PROTECTIVE SHIELDING. 50 FOOT CANDLES SHALL BE PROVIDED TO ALL WORK SURFACES AND A MINIMUM OF 30 FOOT CANDLES SHALL BE PROVIDED TO ALL WORK SURFACES IN FOOD PREPARATION, WAREWASHING, AND HANDWASH AREAS.
- AREAS OVER WALK-IN COOLERS/FREEZERS AND HOODS SHALL BE FULLY ENCLOSED TO THE CEILING.
- SPOT WASH SINK SHALL BE THREE COMPARTMENT TO MEASURE A MINIMUM OF 15" X 15" AND TO MAINTAIN A MINIMUM WATER DEPTH OF 12". SINK TO BE CONSTRUCTED IN COMPLIANCE WITH N.S.F. STANDARD 2 AND BEAR N.S.F. SEAL. EACH SINK BOWL SHALL HAVE FULLY COVERED ROUNDED CORNERS. **THE SINK IN THIS PROJECT HAS 20" X 28" X 12 D BOWLS WITH 24" RIGHT & LEFT DRAIN BOARDS.**
- ALL POISSONOUS OR TOXIC MATERIALS SHALL BE STORED IN CABINETS OR IN SIMILAR PHYSICALLY SEPARATED COMPARTMENTS SPECIFICALLY USED FOR THIS PURPOSE.
- WALK-IN COOLERS AND FREEZERS TO BE SUPPLIED WITH ADDITIONAL INTERIOR LIGHTING. ADDITIONAL FIXTURES SUPPLIED SHALL BE SUFFICIENT TO MAINTAIN 50 FOOT CANDLES WITHIN THE COOLER AND/OR FREEZER COMPARTMENTS.

CONTRACTOR NOTES

- IF THE OWNER AND/OR OTHER AGENTS SHALL SUPPLY SOME OF THE EQUIPMENT LISTED, ACTUAL EQUIPMENT TO BE SUPPLIED NEEDS TO BE CONFIRMED. DIMENSIONAL AND/OR MECHANICAL SERVICE REQUIREMENTS MAY DIFFER FROM THAT SHOWN.
- REFERENCE MANUFACTURER EQUIPMENT SPECIFICATIONS TO VERIFY DIMENSIONAL AND MECHANICAL SERVICE REQUIREMENTS.
- THE MOUNTING CURBS REQUIRED FOR THE HOOD EXHAUST AND SUPPLY FANS ON THE ROOF AS WELL AS THE FIELD LOCATION OF THE CURBS SHALL BE PROVIDED TO THE G.C. ACTUAL ROOF PENETRATIONS AND/OR ROOF REINFORCEMENT AS WELL AS INSTALLATION AND NIP-IN OF THE SUPPLIED CURBS TO BE BY THE G.C.
- THE G.C. SHALL ALSO SUPPLY AND INSTALL ANY ROOF AND/OR WALL PENETRATIONS, PITCH POTS ETC., AS REQUIRED FOR ELECTRICAL SERVICES AND REFRIGERANT LINES NECESSARY FOR EQUIPMENT INSTALLATION.
- ALL WORK SHALL BE PERFORMED PER ESTABLISHED NATIONAL AND LOCAL CODES. ALL PERMITS AND FEES ARE THE RESPONSIBILITY OF THE G.C., UNLESS OTHERWISE SPECIFIED.

DESIGNED BY:	WCM
DRAWN BY:	WCM
CHECKED BY:	HMB
SCALE:	1/4" = 1'
SHEET TITLE PLAN	

SHEET NO.
FS-1

EQUIPMENT SCHEDULE X 2

2

Item No	Qty	Equipment Category
101	1	COOLER, FREEZER
102	2	Shelving, Wire
107	1	Shelving, Wire
108	1	Shelving, Wire
110	2	Hand Sink, Wall Mount
111	1	Oven, Microwave
112	1	Shelf, Microwave
113	1	Drawer
114	1	Shelf, Wall Mount
115	1	Table, Work, 16 gauge, Back Splash w/ Undershelf
116	1	Table, Work, 16 gauge, With Prep Sink
117	3	Shelf, Wall Mount
118	1	HOOD SYSTEM, CLASS ONE
119	1	Range, Restaurant, Gas
120	1	Table, Work, 16 gauge, Flat Top w/ Undershelf
121	1	Drawer
122	1	Ice Maker w/ Bin
128	1	Washer, Undercounter
130	1	Sink, NSF, 3 comp, 16 gauge
131	1	Table, Work, 16 gauge, Back Splash w/ Undershelf

1	DD	6-18-15
1	MEP	08/27/15
2	HEALTH COMMENTS	09/29/15
NO.	REVISIONS/ISSUES	DATE:

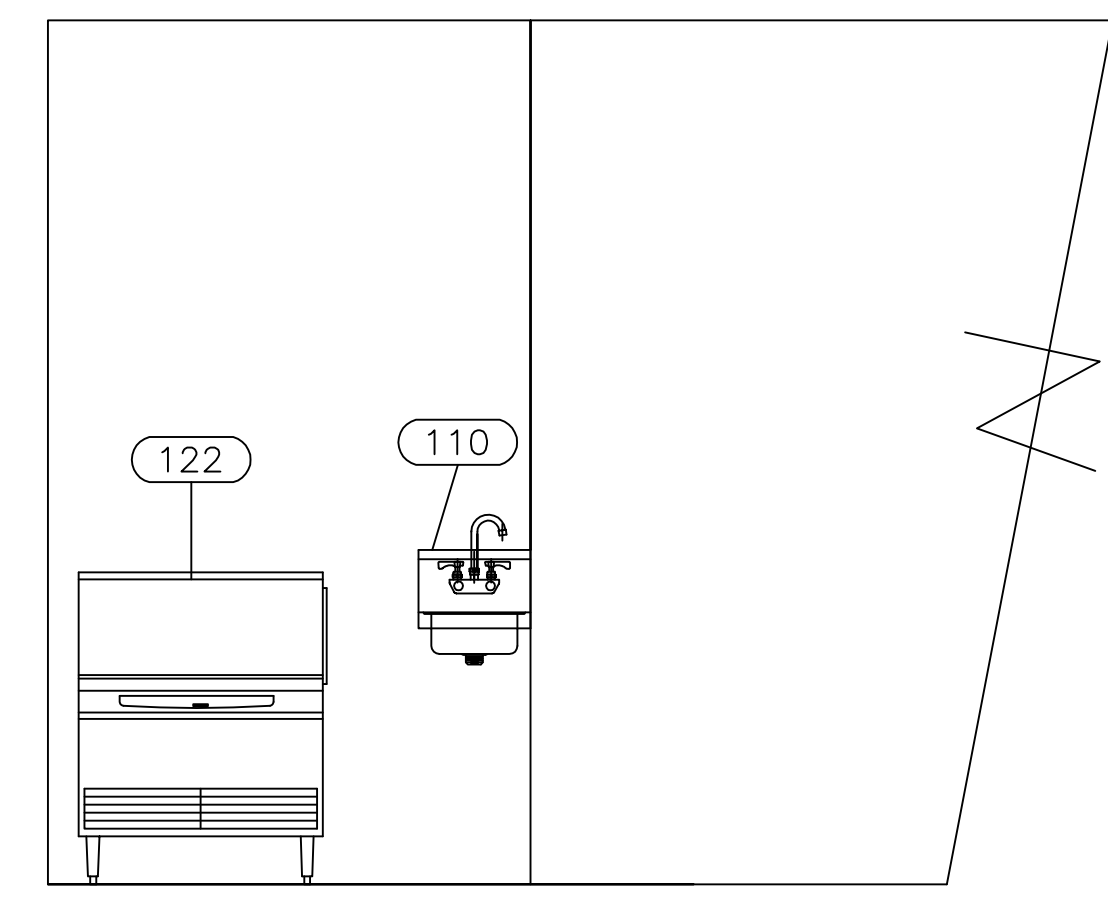
A New Facility For:
OPTIMUM PERSONAL CARE
SUGAR LAND, TX



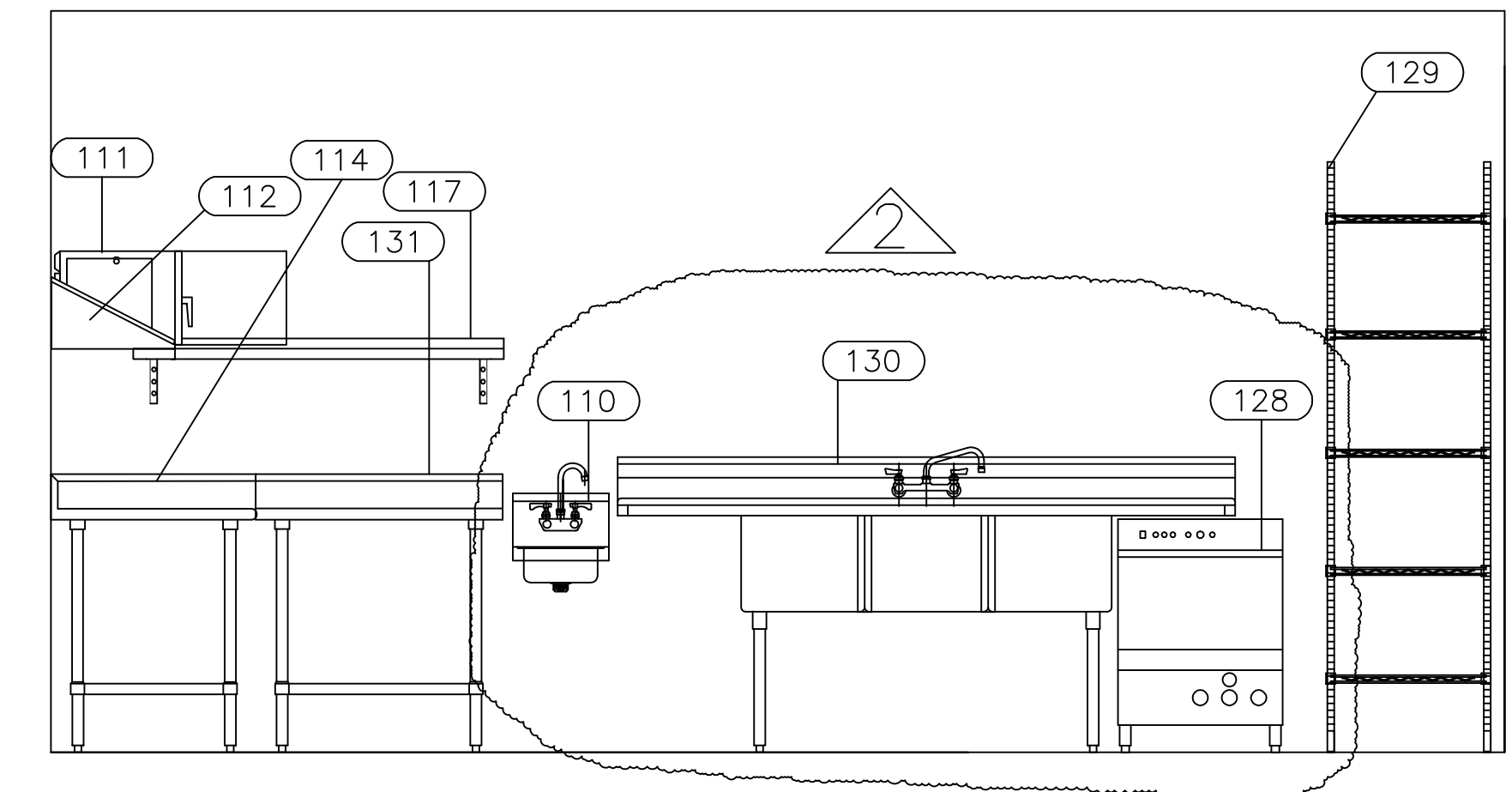
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CHECKED BY:	HMB
SCALE:	NA
SHEET TITLE SCHEDULE	

SHEET NO.
FS-2

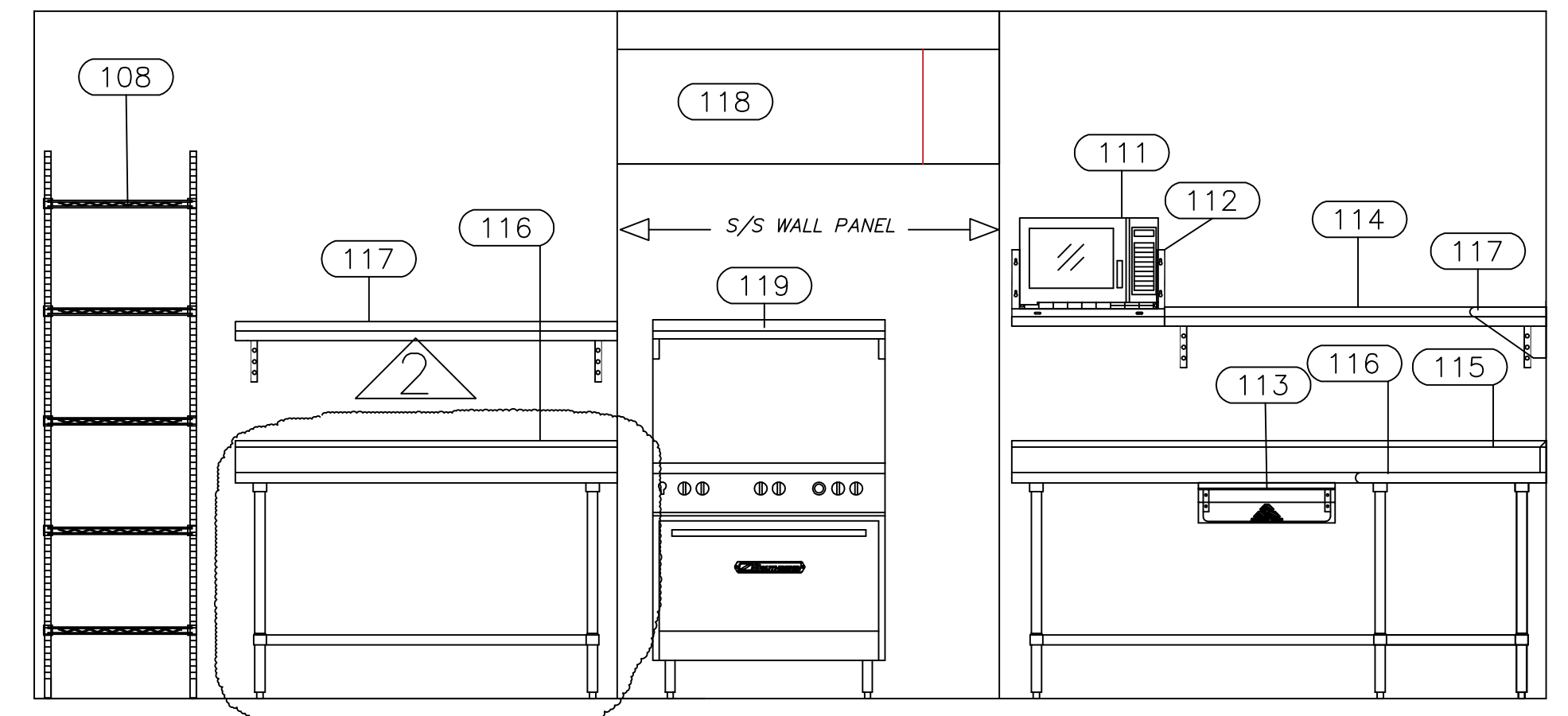
1	DD	6-18-15
2	HEALTH COMMENTS	09/29/15
NO.	REVISIONS/ISSUES	DATE:



1 ICE MACHINE/ HAND SINK



2 3 COMP SINK



3 6 BURNER

A New Facility For:

**OPTIMUM PERSONAL CARE
SUGAR LAND, TX**

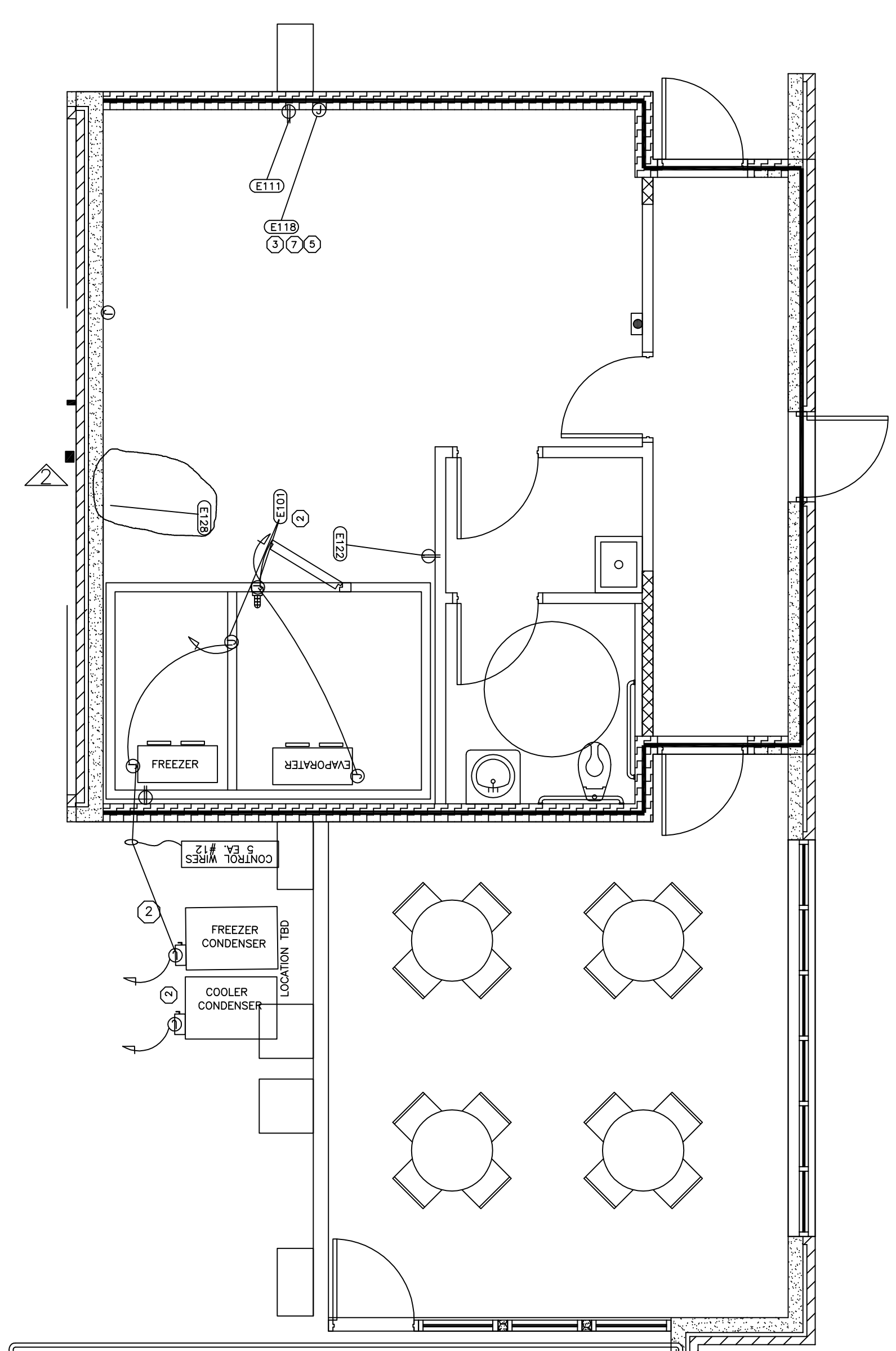
Hangman
CORPORATION
PROFESSIONAL KITCHEN OUTFITTERS
210 Brand Lane • Stafford, TX 77477
281-499-0999 • fax 281-499-0102

DESIGNED BY:	WCM
DRAWN BY:	WCM
CHECKED BY:	HMB
SCALE:	$\frac{1}{2}'' = 1'$
SHEET TITLE:	ELEVATIONS

SHEET NO.
FS-3

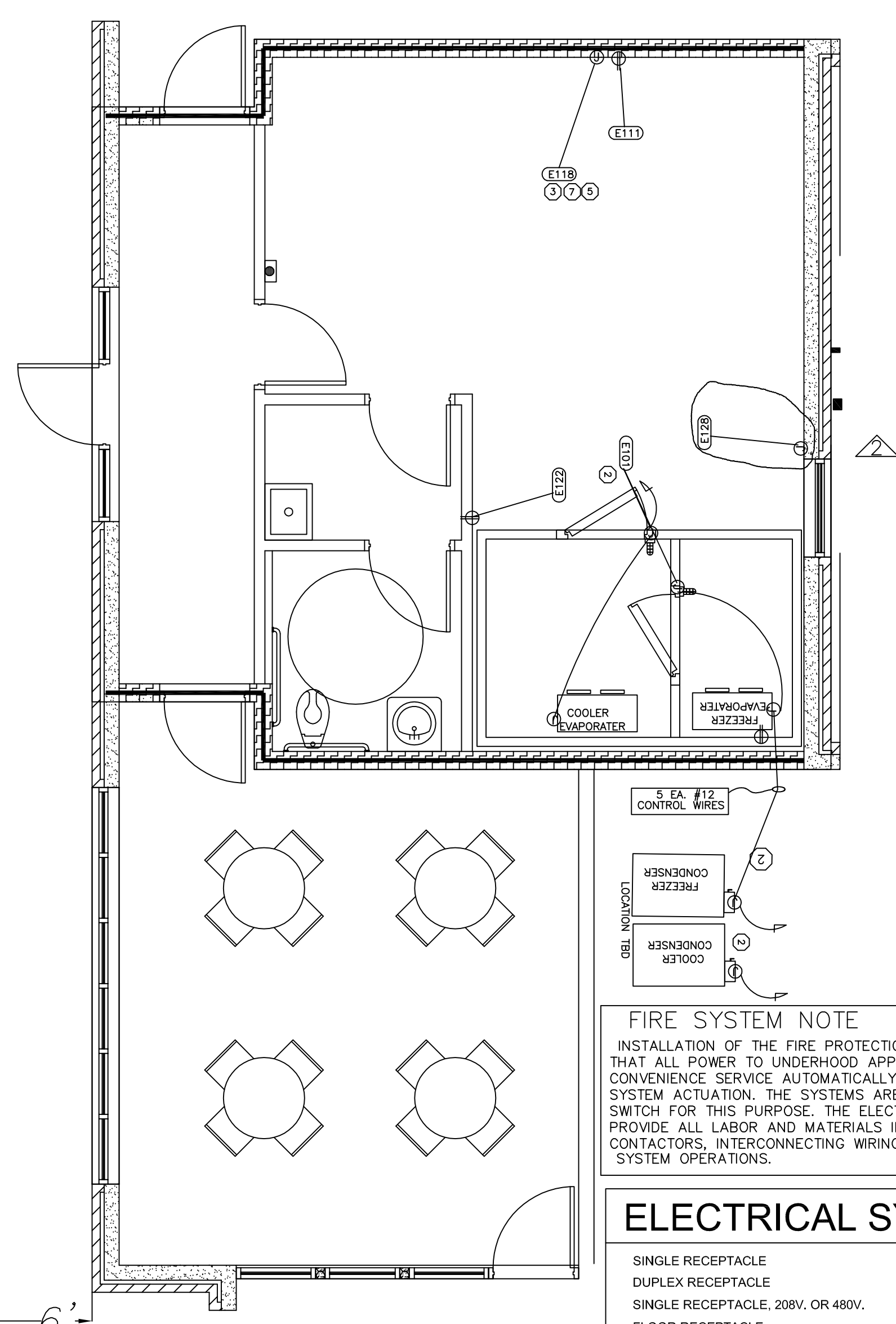
1	DD	6-18-15
1	MEP	08/27/15
2	HEALTH COMMENTS	09/29/15
NO.	REVISIONS/ISSUES	DATE:

A New Facility For:
OPTIMUM PERSONAL CARE
SUGAR LAND, TX



FOOD INSPECTION DIVISION NOTES:

- FOOD INSPECTION DIVISION INSPECTIONS:**
CALL THE CITY OF SUGARLAND INSPECTION DIVISION AT 281-275-2278 TO SCHEDULE ALL FOOD INSPECTION DIVISION PREOPENING INSPECTIONS INCLUDING ANY CONSTRUCTION, COURTESY AND FINAL INSPECTIONS. THE FIRST FOOD INSPECTIONS DIVISION CONSTRUCTION INSPECTION SHALL BE CONDUCTED AT APPROXIMATELY THE DATE OF THE "TOP OUT" BUILDING INSPECTION. COURTESY INSPECTIONS MAY BE CONDUCTED AT YOUR REQUEST AT NO ADDITIONAL COST. PREOPENING FINAL INSPECTIONS SHALL BE SCHEDULED AT LEAST A WEEK IN ADVANCE. IF YOU ARE UNSURE OF EXACT DATE/TIME INSPECTION WILL BE NEEDED, CALL TO ALERT SENIOR SANITARIAN OF ESTIMATED DATE RANGE AT LEAST A WEEK IN ADVANCE.
- FLOORS:**
CONSTRUCTION OF SMOOTH, DURABLE MATERIAL, NONABSORBENT, EASILY CLEANABLE; FLOOR DRAINS, COVERED BASE, NO PIPES OR CONDUITS EXPOSED ON FLOOR.
- WALLS AND CEILINGS IN FOOD PREPARATION AREAS, FOOD STORAGE AREAS, EQUIPMENT AND UTENSIL WASHING AREAS, WALK-IN REFRIGERATING UNITS, TOILET ROOMS AND VESTIBULES:**
SMOOTH, NONABSORBENT, EASILY CLEANABLE, LIGHT COLORED, PROTECTED WALLS IN EQUIPMENT AREAS, NO PIPES, CONDUITS, ELECTRICAL PANELS, STUDS, JOISTS OR RAFTERS EXPOSED AREAS NOT MENTIONED ABOVE SHALL HAVE EASILY CLEANABLE STUDS, JOISTS AND RAFTERS. NO INSULATION MAY BE EXPOSED IN ANY FOOD ESTABLISHMENT.
- TOILET ROOMS:**
COMPLETELY ENCLOSED; WELL LIGHTED; OUTSIDE VENTILATION; SELF CLOSING, TIGHT-FITTING, SOLID DOORS; SHALL NOT OPEN DIRECTLY INTO TO ANY ROOM IN WHICH FOOD, DRINKS, OR UTENSILS ARE HANDLED OR STORED.
- SERVICE SINKS:**
(MOP SINKS, HANDSINKS, PREP SINKS, WARE WASHING SINKS, DUMP SINKS, ETC.) CONSTRUCTED OF SMOOTH, DURABLE MATERIAL, NON ABSORBENT; EASILY CLEANABLE; FLOOR DRAINS; WALLS TO BE OF IMPEROUS MATERIAL UP TO FOUR FEET OF LEVEL OF SPLASH. SURFACES SHALL BE CALKED AS NECESSARY TO ENSURE A SMOOTH AND EASILY-CLEANABLE SURFACE. SPLASH GUARDS SHALL BE PROVIDED AS NEEDED TO ENSURE THAT SPLASH FROM SINK CANNOT CONTAMINATE ANY FOOD CONTACT SURFACE (FOOD PREP SURFACE, CLEAN WAREWASH FOOD STORAGE, ETC.) AND SO SPLASH DOES NOT CAUSE HANDSHIP IN CLEANING BEHIND EQUIPMENT OR OTHER SURFACES. WHEN SPLASH GUARDS ARE NECESSARY, SOAP OR PAPEL TOWEL DISPENSERS WILL NEED TO BE WITHIN SPLASH GUARDS.
- STRAINERS:**
PROVIDE STRAINERS THAT PROVIDE A CLOSE FIT AND ADEQUATE PROTECTION AGAINST DEBRIS ENTERING DRAINS AT FLOOR SINKS AND DRAINS. COVERS AT FLOOR SINKS SHALL BE CUT TO AVOID EXCESS SPLASH FROM WATER EXITING DRAIN PIPES.
- LIGHTING:**
PROVIDE AT LEAST 50 FOOT CANDLES OF LIGHT TO ALL WORKING SURFACES AND AT LEAST 30 FOOT-CANDLES OF LIGHT TO ALL OTHER SURFACES AND EQUIPMENT IN FOOD PREPARATION, UTENSIL WASHING AND HAND WASHING AREAS, AND IN TOILET ROOMS AND 10 FOOT-CANDLES AT A DISTANCE OF 30 INCHES ABOVE THE FLOOR, IN WALK-IN REFRIGERATION UNITS AND DRY FOOD STORAGE AREAS. LIGHT BULBS SHALL BE SHIELDED, COATED, OR OTHERWISE SHATTER-RESISTANT IN AREAS WHERE THERE IS EXPOSED FOOD, CLEAN EQUIPMENT, UTENSILS, AND LINENS; OR UNWRAPPED SINGLE-SERVICE AND SINGLE-USE ARTICLES. [IFRS sec.229.167(d)(1)(A)].
- FIXED EQUIPMENT:**
SHALL EITHER BE SPACED TO PROVIDE ACCESS FOR EASY CLEANING ALONG SIDES, BEHIND AND ABOVE TO MORE THAN 1 MILLIMETER TO ADJOINING SURFACE, OR SEALED TO ADJOINING SURFACES IF EXPOSED TO SPILLAGE OR SEEPAGE. [IFRS sec. 229.167(d)(1)(A)].
- Movable Equipment:**
SHALL BE EASILY CLEANABLE BY MEANS OF BEING PORTABLE, MOUNTED ON CASTERS, GLIDERS, OR ROLLERS, OR PROVIDED WITH A MECHANICAL MEANS TO SAFELY TILT A UNIT OF EQUIPMENT FOR CLEANING; AND HAVING NO UTILITY CONNECTION, A UTILITY CONNECTION THAT DISCONNECTS QUICKLY, OR A FLEXIBLE UTILITY CONNECTION LINE OF SUFFICIENT LENGTH TO ALLOW THE EQUIPMENT TO BE MOVED FOR CLEANING OF THE EQUIPMENT AND ADJACENT AREA. [IFRS sec. 229.162(27)(A)(B)].
- WATER AVAILABILITY:**
PROVIDE HOT WATER AND COLD WATER SUPPLIES AT HAND LAVATORIES, OR TEMPERED WATER 100 DEGREES FAHRENHEIT OR HOTTER. [IFRS sec. 229.166(d)(2)(A)].
- EXTERIOR DOORS:**
EXTERIOR DOORS USED FOR ANY PURPOSE OTHER THAN EMERGENCY EXIT SHALL BE FIT WITH SELF-CLOSING DEVICES, AIR CURTAINS OR OTHER EFFECTIVE MEANS OF EXCLUDING FLYING INSECTS. [IFRS sec. 229.167(d)(5)].
- SEPARATION OF DRAIN LINES AND EXPOSURE OF PIPING:**
LIQUID WASTE DRAIN LINES MAY NOT PASS THROUGH AN ICE MACHINE OR ICE STORAGE BIN, UTILITY SERVICE LINES AND PIPES MAY NOT BE UNNECESSARILY EXPOSED, AND THEIR INSTALLATION MUST NOT OBSTRUCT CLEANING OF FLOORS, WALLS, OR CEILINGS. [IFRS sec. 229.167(c)(2)(A) AND (B)].



FIRE SYSTEM NOTE
 INSTALLATION OF THE FIRE PROTECTION SYSTEMS REQUIRES THAT ALL POWER TO UNDERHOOD APPLIANCES AND/OR CONVENIENCE SERVICE AUTOMATICALLY SHUTOFF IN EVENT OF SYSTEM ACTUATION. THE SYSTEMS ARE PROVIDED WITH A SWITCH FOR THIS PURPOSE. THE ELECTRICAL CONTRACTOR SHALL PROVIDE ALL LABOR AND MATERIALS INCLUDING SHUNT BREAKERS, CONTACTORS, INTERCONNECTING WIRING ETC. TO INSURE PROPER SYSTEM OPERATIONS.

ELECTRICAL SYMBOLS

SINGLE RECEPTACLE	SR	⊕
DUPLEX RECEPTACLE	DR	⊕
SINGLE RECEPTACLE, 208V, OR 480V.	SR	⊕
FLOOR RECEPTACLE	FR	⊕
JUNCTION BOX	JB	⊕
DROP CORD OR CONDUIT	DC	⊕
CONDUIT STUB	C	⊕
SWITCH	S	⊕
INCANDESCENT LIGHT		⊕
FLUORESCENT LIGHT		⊕
EQUIPMENT ELECTRICAL PANEL		⊕
POINT OF CONNECTION ON EQUIPMENT		⊕
VAPOR-PROOF LIGHT		⊕
PULL BOX - FIRE SUPPRESSION SYSTEM		⊕

- ELECTRICAL/MECHANICAL NOTES**
- ALL OUTLETS AND CONNECTIONS SHOWN RELATE TO FOODSERVICE FIXTURES AND EQUIPMENT ONLY. RECOMMENDED CONVENIENCE OUTLET LOCATIONS ARE SHOWN AND MAY BE GROUDED FOR LOADING PURPOSES BASED ON A NOMINAL LOAD OF 8 AMPS PER OUTLET. SEE ARCHITECTURAL/ENGINEERING PLANS FOR ADDITIONAL ELECTRICAL REQUIREMENTS.
 - THE ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ROUGH-IN AND FINAL CONNECTION TO THE FOODSERVICE EQUIPMENT, INCLUDING LABOR AND MATERIALS.
 - THE ELECTRICAL CONTRACTOR TO FURNISH AND INSTALL THE FOLLOWING:
 A. ALL JUNCTION/HANDY BOXES, METAL CONDUIT, WIRING AS REQUIRED; CONVENIENCE OUTLETS WITH COVERS, SWITCHES, CONNECTORS, CONTROLS AND OTHER ACCESSORIES THAT ARE NOT AN INTEGRAL PART OF THE FOODSERVICE EQUIPMENT AS REQUIRED TO MAKE FINAL CONNECTIONS TO THE FOODSERVICE EQUIPMENT FOR A COMPLETE AND FUNCTIONAL OPERATION MEETING ALL APPLICABLE CODES AND ORDINANCES.
 B. ALL PLUGS AND CORDS AS REQUIRED FOR THE FOODSERVICE EQUIPMENT OR AS NOTED ON SCHEDULE. ALL CORDS SHALL BE N.E.M.A. RATED AND U.L. APPROVED FOR MANUFACTURER AND/OR FABRICATED EQUIPMENT.
 C. SHUNT TRIP BREAKERS OR DISCONNECTS FOR THE FIRE PROTECTION SHUT OFF OF ALL UNDERHOOD EQUIPMENT AND/OR OUTLETS.
 D. DISCONNECTS AND OTHER DEVICES AS REQUIRED BY LOCAL AND ESTABLISHED CODES.
 E. WALL SWITCH FOR HOOD LIGHTS WIRE THROUGH THE EXHAUST AND SUPPLY FAN(S) STARTERS.
 F. ALL REQUIRED STARTERS AND/OR CONTROLS FOR THE KITCHEN EXHAUST AND SUPPLY FAN(S).
 G. EXTERIOR SERVICE AS REQUIRED, INCLUDING DISCONNECTS, FOR THE VENTILATOR EQUIPMENT AND COOLER AND FREEZER, AND ICE MACHINE CONDENSING UNITS AS WELL AS NEEDED CONTROL WIRING BETWEEN INTERNAL AND EXTERNAL COMPONENTS.
 H. DEDICATED ISOLATED GROUND CIRCUITS AND INTERCONNECTED WIRING AND BOXES IN LOCATIONS AS NEEDED FOR THE REGISTER AND PRINTER POINT-OF-SALE SYSTEMS AS FURNISHED BY THE OWNER. CONFIRM SYSTEM REQUIREMENTS WITH THE SUPPLIER.
 - DIMENSIONS SHOWN ARE FORM FINISHED FLOOR AND FINISHED WALL TO THE CENTERLINE OF OUTLET.
 - RECEPTACLE SHALL BE MOUNTED VERTICALLY UNLESS OTHERWISE SPECIFIED.
 - WHEN APPLICABLE, THE ELECTRICAL CONTRACTOR TO PROVIDE CONDUIT AND WIRING, INSTALL ELECTRICAL COMPONENTS (AS PROVIDED BY E.C.) AND INTERMEDIATE BETWEEN THE FOLLOWING:
 A. CONTROL PANELS TO WATER TYPE VENTILATORS AND EXHAUST/SUPPLY FANS PER MANUFACTURER INSTRUCTIONS.
 B. KITCHEN EXHAUST SYSTEM TO FIRE CONTROL SYSTEM AND SHUT-OFFS.
 C. DISPOSER CONTROL TO TIME DELAY RELAY, MAGNETIC STARTER, MOTOR, AND SOLENOID VALVE.
 D. LOW TEMPERATURE COMPRESSORS AND COOLER/FREEZER COILS FOR FAN MOTORS AND DEFROST ELEMENT POWER SOURCE.
 - DIMENSIONS SHOWN ARE TO BE VERIFIED BY CONTRACTOR AND ADJUSTED AS REQUIRED BY FOODSERVICE EQUIPMENT AND/OR FIELD CONDITIONS.
 - REFER TO ARCHITECTURAL/ENGINEERING DRAWINGS FOR CLOCKS, TIME CLOCKS, AND COMMUNICATIONS SYSTEMS WITHIN THE FOODSERVICE AREAS.
 - VERIFY ALL ELECTRICAL CHARACTERISTICS SHOWN WITH THE ARCHITECTURAL ENGINEERING DRAWINGS.
 - THE OWNER OR FOOD PURVEYOR WILL SUPPLY SOME OF THE EQUIPMENT SHOWN. THE ELECTRICAL CONTRACTOR SHALL CONFIRM ALL EQUIPMENT TO BE SUPPLIED WITH THE KITCHEN EQUIPMENT CONTRACTOR, THE OWNER, OR OTHER SOURCE AND SHALL BE RESPONSIBLE FOR ANY SERVICE MODIFICATIONS REQUIRED.
 - ALL WORK TO BE DONE IN COMPLIANCE WITH ESTABLISHED NATIONAL, STATE, AND CITY CODES, AS APPLICABLE.

- KEYED NOTES:**
- E.C. TO RUN CIRCUIT TO THE COOLER CONDENSER DISCONNECT THEN FIVE #12 TRAVELER WIRES TO THE UNIT COOLER FROM THERE. (DISCONNECT BY E.C.) A SEPERATE 115V LIGHT CIRCUIT IS REQUIRED. A RAIN TIGHT DUPLEX RECEPTICAL SHOULD BE MOUNTER ON THE WALL BEHIND THE FREEZER EVAP.COIL FOR DRAIN HEAT TRACE TO PLUG INTO. (115V)
 - E.C. TO PROVIDE AND INSTALL WHIPS FOR THE HOOD LIGHTING CIRCUIT FROM HOOD TO HOOD.
 - E.C. TO PENETRATE THE SIDE OF THE ROOF CURBS ONLY TO A "J" BOX THEN TO THE FAN SWITCH BOX. WHIP TO BE IN SEAL TIGHT CONDUIT LONG ENOUGH TO ALLOW THE FAN TO BE OPENED BACK ON HINGES WITHOUT STRAIN.
 - E.C. TO BRING CIRCUITS TO THE HOOD CONTROL BOX WITH BRANCH CIRCUITS OUT TO THE FANS AND FIRE SUPPRESSION SYSTEM.

ELECTRICAL ROUGHIN SCHEDULE X2

Item No	Qty	Equipment Category	Equipment Remarks	Amps	KW	HP	Volts	Phase	Cycle	Direct Plug	NEMA	ELECTRICAL AFF. (IN)	Elec Remarks
101	1	COOLER, FREEZER		14.1			208/230	1	60	X			
		FREEZER CONDENSING UNIT		7.0			208/230	1	60	X			
		COOLER CONDENSING UNIT		12.1			208/230	1	60	X			
		COOLER UNIT COOLER		1.8			115	1	60	X			
111	1	Oven, Microwave		15.0	1.8		120	1	60	X	5-20	60	
118	1	HOOD SYSTEM, CLASS ONE	SEE ENGINEERED HOOD DRAWINGS										
122	1	Ice Maker w/ Bin		7.6			120	1	60	X		24	
128	1	Wrewasher, Undercounter		16.0			115	1	60	X		24	

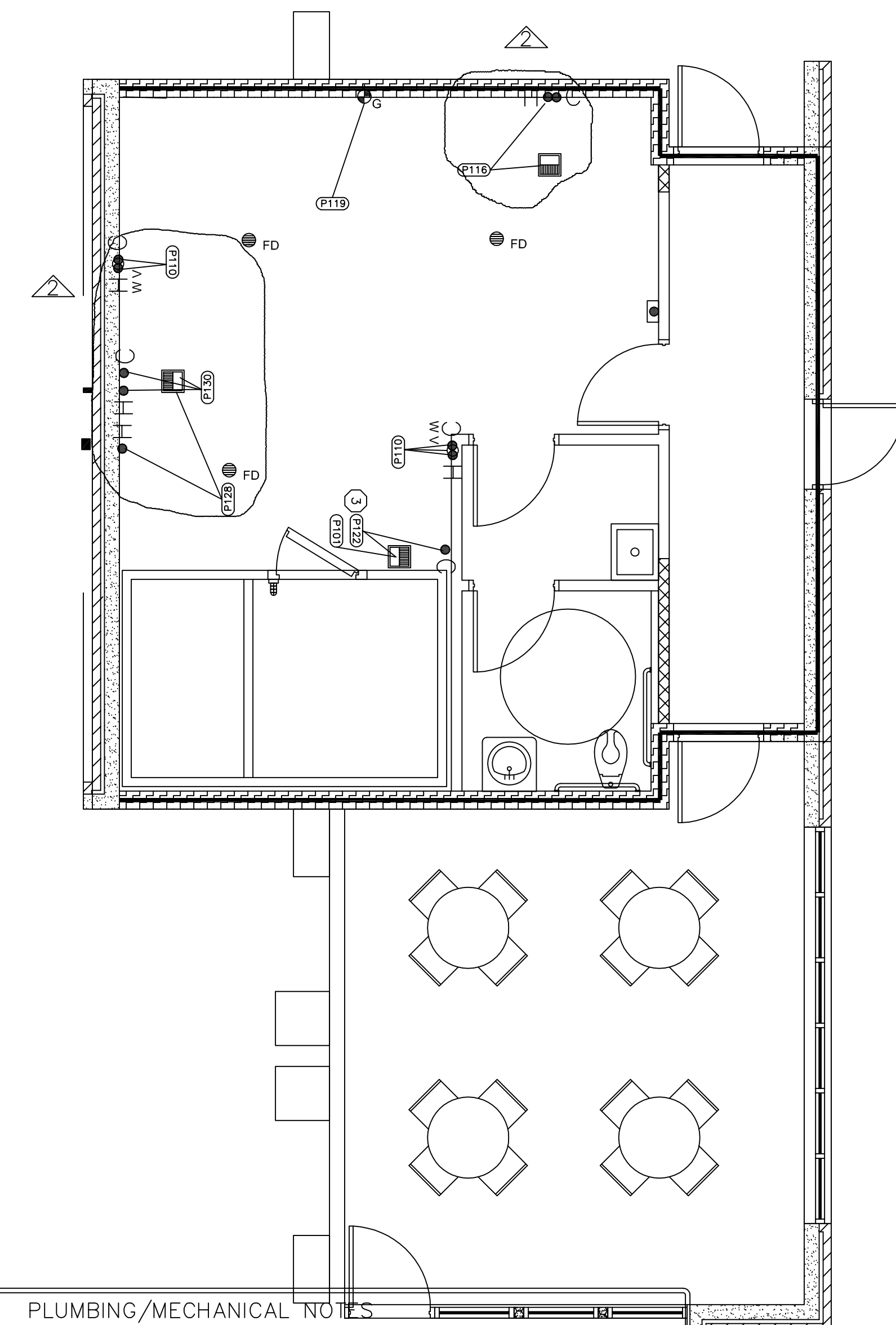
Hangman CORPORATION
 PROFESSIONAL KITCHEN OUTFITTERS
 210 Brand Lane • Stafford, TX 77477
 281-499-0999 • fax 281-499-0102

DESIGNED BY:	WCM
DRAWN BY:	WCM
CHECKED BY:	HMB
SCALE:	3/16"=1'
SHEET TITLE:	ELECTRICAL RI

SHEET NO.
FS-4

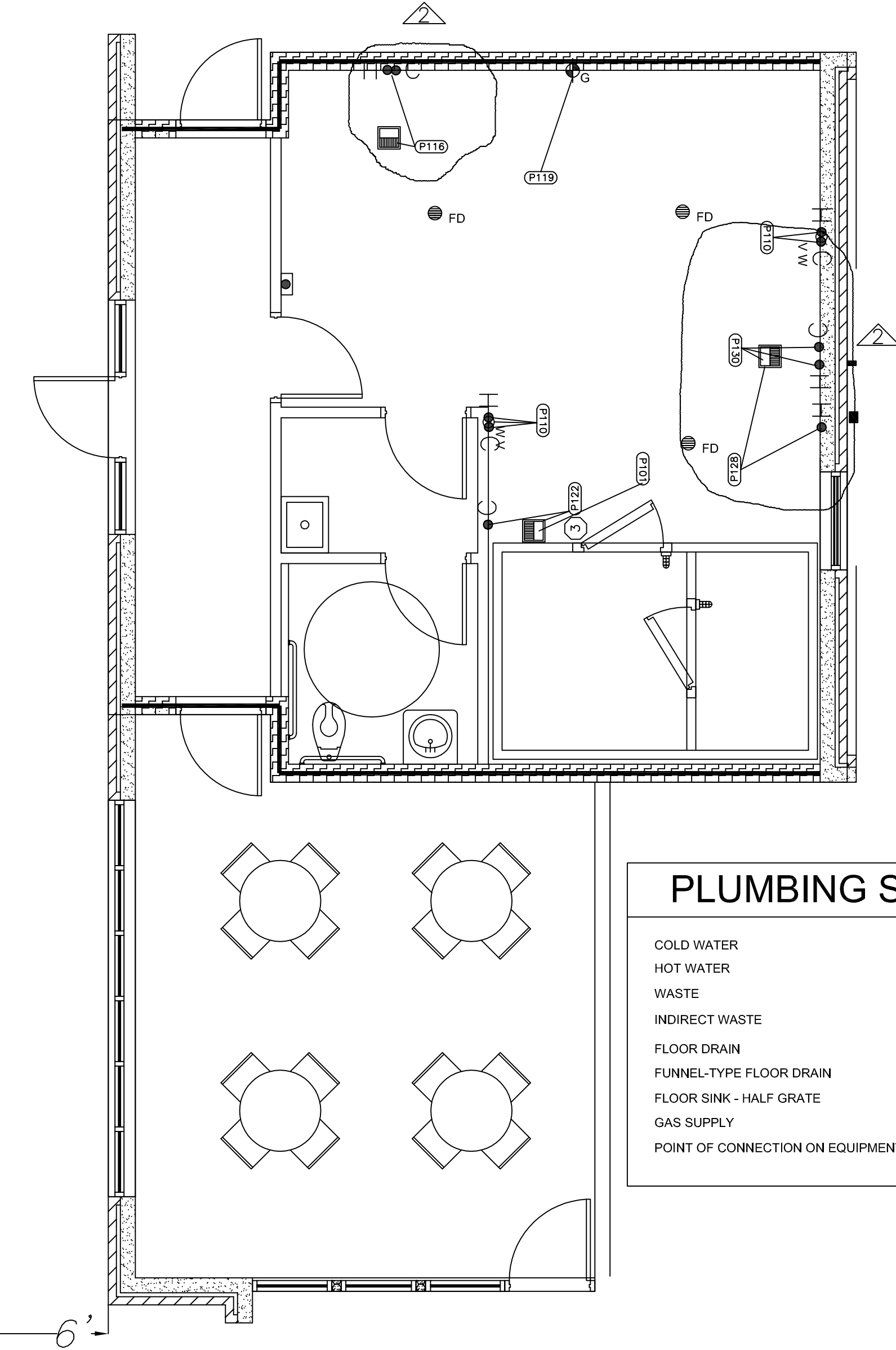
1	DD	6-18-15
1	MEP	08/27/15
2	HEALTH COMMENTS	09/29/15
NO.	REVISIONS/ISSUES	DATE:

A New Facility For:
OPTIMUM PERSONAL CARE
SUGAR LAND, TX



FOOD INSPECTION DIVISION NOTES:

- FOOD INSPECTION DIVISION INSPECTIONS:
CALL THE CITY OF SUGARLAND INSPECTION DIVISION AT 281-275-2278 TO SCHEDULE ALL FOOD INSPECTION DIVISION PREOPENING INSPECTIONS INCLUDING ANY CONSTRUCTION COURTESY AND FINAL INSPECTIONS. THE FIRST FOOD INSPECTION DIVISION CONSTRUCTION INSPECTION SHALL BE CONDUCTED AT APPROXIMATELY THE DATE OF THE TOP OUT BUILDING INSPECTION. COURTESY INSPECTIONS MAY BE CONDUCTED AT YOUR REQUEST AT NO ADDITIONAL COST. PREOPENING FINAL INSPECTIONS SHALL BE SCHEDULED AT LEAST A WEEK IN ADVANCE. (IF YOU ARE UNSURE OF EXACT DATE/TIME INSPECTION WILL BE NEEDED, CALL TO ALERT SENIOR SANITARIAN OF ESTIMATED DATE RANGE AT LEAST A WEEK IN ADVANCE.)
- FLOORS:
CONSTRUCTION OF SMOOTH, DURABLE MATERIAL, NONABSORBENT, EASILY CLEANABLE; FLOOR DRAINS, COVERED BASE, NO PIPES OR CONDUITS EXPOSED ON FLOOR.
- WALLS AND CEILINGS IN FOOD PREPARATION AREAS, FOOD STORAGE AREAS, EQUIPMENT AND UTENSIL WASHING AREAS, WALK-IN REFRIGERATING UNITS, TOILET ROOMS AND VESTIBULES:
SMOOTH, NONABSORBENT, EASILY CLEANABLE, LIGHT COLORED. PROTECTED WALLS IN EQUIPMENT AREAS, NO PIPES, CONDUITS, ELECTRICAL PANELS, STUDS, JOISTS OR RAFTERS EXPOSED. AREAS NOT MENTIONED ABOVE SHALL HAVE EASILY CLEANABLE STUDS, JOISTS AND RAFTERS. NO INSULATION MAY BE EXPOSED IN ANY FOOD ESTABLISHMENT.
- TOILET ROOMS:
COMPLETELY ENCLOSED, WELL LIGHTED, OUTSIDE VENTILATION, SELF CLOSING, TIGHT-FITTING, SOLID DOORS; SHALL NOT OPEN DIRECTLY INTO TO ANY ROOM IN WHICH FOOD, DRINKS, OR UTENSILS ARE HANDLED OR STORED.
- SERVICE SINKS:
(DIP SINKS, HANDSINKS, PREP SINKS, WARE WASHING SINKS, DUMP SINKS, ETC.) CONSTRUCTED OF SMOOTH, DURABLE MATERIAL, NON ABSORBENT, EASILY CLEANABLE; FLOOR DRAINS, WALLS TO BE OF IMPERVIOUS MATERIAL UP TO FOUR FEET OF LEVEL OF SPLASH. SURFACES SHALL BE CALKED AS NECESSARY TO ENSURE A SMOOTH AND EASILY-CLEANABLE SURFACE. SPLASH GUARDS SHALL BE PROVIDED AS NEEDED TO ENSURE THAT SPLASH FROM SINK CANNOT CONTAMINATE ANY FOOD CONTACT SURFACE. (FOOD PREP SURFACE, CLEAN WAREHOUSE FOOD STORAGE, ETC.) AND SO SPLASH DOES NOT CAUSE HARDSHIP IN CLEANING BEHIND EQUIPMENT OR OTHER SURFACES. WHEN SPLASH GUARDS ARE NECESSARY, SOAP OR PAPER TOWEL DISPENSERS WILL NEED TO BE WITHIN SPLASH GUARDS.
- STRAINERS:
PROVIDE STRAINERS THAT PROVIDE A CLOSE FIT AND ADEQUATE PROTECTION AGAINST DEBRIS ENTERING DRAINS AT FLOOR SINKS AND DRAINS. COVERS AT FLOOR SINKS SHALL BE CUT TO AVOID EXCESS SPLASH FROM WATER EXITING DRAIN PIPES.
- LIGHTING:
PROVIDE AT LEAST 50 FOOT CANDLES OF LIGHT TO ALL WORKING SURFACES AND AT LEAST 30 FOOT-CANDLES OF LIGHT TO ALL OTHER SURFACES AND EQUIPMENT IN FOOD PREPARATION, UTENSIL WASHING AND HAND WASHING AREAS AND IN TOILET ROOMS AND 10 FOOT-CANDLES AT A DISTANCE OF 30 INCHES ABOVE THE FLOOR, IN WALK-IN REFRIGERATION UNITS AND DRY FOOD STORAGE AREAS. LIGHT BULBS SHALL BE SHIELDED, COATED, OR OTHERWISE SHATTER-RESISTANT IN AREAS WHERE THERE IS EXPOSED FOOD, CLEAN EQUIPMENT, UTENSILS, AND LINENS; OR UNMAPPED SINGLE-SERVICE AND SINGLE-USE ARTICLES. [IFERs sec. 229.167(g)(1)(A)].
- FIXED EQUIPMENT:
FIXED EQUIPMENT SHALL EITHER BE SPACED TO PROVIDE ACCESS FOR EASY CLEANING ALONG SIDES, BEHIND AND ABOVE EQUIPMENT, OR SPACED TO NO MORE THAN 1 MILLIMETER TO ADJOINING SURFACE, OR SEALED TO ADJOINING SURFACES IF EXPOSED TO SPILLAGE OR SEEPAGE. [IFER sec. 229.164(i)(1)(A)].
- MOVABLE EQUIPMENT:
SHALL BE EASILY CLEANABLE BY MEANS OF BEING PORTABLE; MOUNTED ON CASTERS, GLIDERS, OR ROLLERS, OR PROVIDED WITH A MECHANICAL MEANS TO SAFELY TILT A UNIT OF EQUIPMENT FOR CLEANING AND WASHING. NO UTILITY CONNECTION, A UTILITY CONNECTION THAT DISCONNECTS QUICKLY, OR A FLEXIBLE UTILITY CONNECTION LINE OF SUFFICIENT LENGTH TO ALLOW THE EQUIPMENT TO BE MOVED FOR CLEANING OF THE EQUIPMENT AND ADJACENT AREA. [IFERs sec. 229.162(27)(A)(B)].
- WATER AVAILABILITY:
PROVIDE HOT WATER AND COLD WATER SUPPLIES AT HAND LAVATORIES, OR TEMPERED WATER 100 DEGREES FAHRENHEIT OR HOTTER. [IFERs sec. 229.164(i)(2)(A)].
- EXTERIOR DOORS:
EXTERIOR DOORS USED FOR ANY PURPOSE OTHER THAN EMERGENCY EXIT SHALL BE FIT WITH SELF-CLOSING DEVICES, AIR CURTAINS OR OTHER EFFECTIVE MEANS OF EXCLUDING FLYING INSECTS. [IFERs sec. 229.167(d)(5)].
- SEPARATION OF DRAIN LINES AND EXPOSURE OF PIPING:
LIQUID WASTE DRAIN LINES MAY NOT PASS THROUGH AN ICE MACHINE OR ICE STORAGE BIN. UTILITY SERVICE LINES AND PIPES MAY NOT BE UNNECESSARILY EXPOSED, AND THEIR INSTALLATION MUST NOT OBSTRUCT CLEANING OF FLOORS, WALLS, OR CEILINGS. [IFERs sec. 229.167(c)(2)(A) AND (B)].



PLUMBING SYMBOLS

COLD WATER	CW	●
HOT WATER	HW	●
WASTE	WV	○
INDIRECT WASTE	IW	○
FLOOR DRAIN	FD	○
FUNNEL-TYPE FLOOR DRAIN	FFD	○
FLOOR SINK - HALF GRATE	FS	○
GAS SUPPLY	G	○
POINT OF CONNECTION ON EQUIPMENT		○

PLUMBING/MECHANICAL NOTES

- ALL OUTLETS AND CONNECTIONS SHOWN RELATE TO FOODSERVICE FIXTURES AND EQUIPMENT ONLY. ADDITIONAL SERVICE WILL BE REQUIRED. SEE ARCHITECTURAL/ENGINEERING PLANS FOR ADDITIONAL REQUIREMENTS.
- DIMENSIONS SHOWN ARE FROM FINISHED FLOORS AND FINISHED WALLS.
- ALL FINAL CONNECTIONS ARE TO BE MADE BY THE PLUMBER, INCLUDING REQUIRED MATERIALS; SUCH AS STOPS, VALVES, FILTERS, PIPING, TUBING AND ALL ACCESSORIES THAT ARE NOT AN INTEGRAL PART OF THE FOODSERVICE EQUIPMENT AS REQUIRED TO MAKE FINAL CONNECTIONS TO THE EQUIPMENT FOR A COMPLETE AND FUNCTIONAL OPERATION THAT MEETS ALL APPLICABLE CODES AND ORDINANCES.
- THE PLUMBER SHALL FURNISH AND INSTALL THE FOLLOWING:
A. ALL WATER, WASTE, GAS AND/OR STEAM SERVICE TO THE 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. FLOOR OUTLETS TO STUB UP 2" ABOVE FINISHED FLOOR OR CURB. ALL FLOOR OPENINGS SHALL BE SEALED WATERTIGHT.
B. PRESSURE REDUCING VALVES OR REGULATORS, AS REQUIRED, FOR DISHWASHERS AND BOOSTER HEATERS, AND AS OTHERWISE NOTED.
C. ALL FLOOR SINKS COMPLETE WITH TOP GRATES INDICATED AND REMOVABLE SEDIMENT BUCKETS SET FLUSH WITH FINISHED FLOOR, UNLESS OTHERWISE NOTED.
D. ALL WASTE LINES, DIRECT OR INDIRECT, EXCEPT AS NOTED, MINIMUM DIAMETER OF LINE SHALL BE AS INDICATED ON PLAN, REGARDLESS OF CONNECTION SIZE, AND SHALL BE PITCHED DOWNWARD. MAINTAIN DRAINS AS HIGH AS POSSIBLE ABOVE FLOOR. ALL WASTE LINES SHALL HAVE ADEQUATE CLEAN-OUT PROVISIONS.
E. ALL REQUIRED GREASE TRAPS, OUTSIDE THE BUILDING WHERE POSSIBLE, OTHERWISE BELOW OR FLUSH WITH FLOOR. REFERENCE ARCHITECTURAL/ENGINEERING PLANS FOR DETAILS.
F. INSTALL FIRE CONTROL SHUT OFF VALVE(S) AS SUPPLIED BY THE FIRE PROTECTION SYSTEM CONTRACTOR, IF GAS FIRED COOKING EQUIPMENT IS USED.
G. INSULATION, AS REQUIRED, FOR ALL STEAM, HOT WATER, AND CONDENSATE LINES IN THE KITCHEN.
H. VACUUM BREAKERS AS NECESSARY EXCEPT FOR THOSE PROVIDED BY THE K.E.C. WITH DISPOSER(S).
I. CLEAN OUT VALVES FOR STEAM, CONDENSATE, AND AIR LINES.
J. PROVIDE ACCESSIBLE WATER STOPS AT ALL WATER SUPPLY OUTLETS.
K. WATERTIGHT PVC CONDUIT FOR REMOTE SODA, BEER, OR LIQUOR SYSTEMS. CONFIRM LINE SIZE AND STUB OUT LOCATIONS WITH SYSTEM SUPPLIER(S).
L. THE PLUMBER SHALL INTERCONNECT THE DISHWASHER WITH BOOSTER HEATER (IF USED), AND WATER TYPE VENTILATORS WITH CONTROL PANELS AS PER MANUFACTURER'S INSTRUCTIONS WHEN APPLICABLE OR AS NOTED.
M. ALL VENT PIPES ARE TO BE CONCEALED IN WALLS OR COLUMN CHASES.
N. ALL LINES ROUTED THROUGH EQUIPMENT SHALL NOT INTERFERE WITH INTENDED USE OF, OR SERVICING OF, EQUIPMENT.
O. DIMENSIONS INDICATED ARE TO BE VERIFIED BY CONTRACTOR AND ADJUSTED AS REQUIRED FOR ACTUAL EQUIPMENT AND/OR FIELD CONDITIONS.
P. REFER TO ARCHITECTURAL AND ENGINEERING DRAWINGS FOR SERVICE SINKS, LAVATORIES, WATER CLOSETS, URINALS, WATER HEATER, DRINKING FOUNTAINS, AND/OR WATER SOFTENING EQUIPMENT.
Q. FLUSH OUT ALL PIPING AND DRAINAGE SYSTEMS PRIOR TO FINAL CONNECTION TO THE FOODSERVICE EQUIPMENT.
R. THE OWNER OR FOOD PURVEYOR WILL SUPPLY SOME OF THE EQUIPMENT SHOWN. THE PLUMBER SHALL CONFIRM ALL EQUIPMENT TO BE SUPPLIED WITH THE KITCHEN EQUIPMENT CONTRACTOR, THE OWNER, OR OTHER SOURCE AND SHALL BE RESPONSIBLE FOR ANY SERVICE MODIFICATIONS REQUIRED.
S. LOCAL CODE COMPLIANCE MAY REQUIRE THAT INDEPENDENT SERVICES BE PROVIDED TO EACH APPLIANCE, AND THAT ALL SERVICE IS PROVIDED WITH MEANS OF BACKFLOW PREVENTION, VACUUM BREAKERS, AND/OR SHUTOFF VALVES. THE PLUMBER SHALL PROVIDE ALL LABOR MATERIALS NEEDED FOR CORRECT AND CODE COMPLIANT SERVICES TO ALL APPLIANCES.
T. ALL WORK TO BE DONE IN COMPLIANCE WITH ESTABLISHED NATIONAL, STATE, AND LOCAL CODES, AS APPLICABLE.

PLUMBING ROUGHIN SCHEDULE X2

Item No.	Qty	Equipment Category	Cold Water Size (in)	Cold-Water Rough-in	Hot Water Size (in)	Hot-Water Rough-in	Gas Size (in)	METU/HT	Gas Rough-in	Direct Drain Size (in)	Direct-Drain Rough-in	Utility Drain Size (in)
P101	1	COOLER, FREEZER										
P110	1	Hand Sink, Wall Mount	0.5	18	0.5	18					1.5	
P116	1	Table w/ Prep Sink	0.5	18	0.5	18						1.5
P119	1	Range, Restaurant, Gas										0.75
P122	1	Ice Maker w/ Bin	0.5									1
P128	1	Washer, Undercounter										1
P130	1	Sink, NSF, 3 comp, 16 gauge	0.5	18	0.5	18						1.5

FIRE SYSTEM NOTE
FIRE PROTECTION SYSTEM INSTALLATION REQUIRES THAT ALL FUEL TO UNDER HOOD EQUIPMENT AUTOMATICALLY SHUT OFF IN EVENT OF SYSTEM ACTUATION. THE FIRE SYSTEM INSTALLER SHALL PROVIDE A PROPERLY SIZED VALVE TO BE INSTALLED BY THE PLUMBER CONTRACTOR IN A VISIBLE LOCATION IN THE GAS FEED LINE.

- ALL DIMENSIONS ARE FOR APPROXIMATE LOCATION INFORMATION ONLY. FINAL LOCATIONS MUST BE VERIFIED BY THE TRADES PER THE ARCHITECTURAL AND MEP DRAWINGS PRIOR TO ROUGH IN.
- LOCAL CODES SUPERCEED THIS INFORMATION.
- P.C. TO PLUMB THROUGH FILTER SYSTEM TO ICE MACHINE.

KEYED NOTES:

Hangman CORPORATION
 PROFESSIONAL KITCHEN OUTFITTERS
 210 Brand Lane • Stafford, TX 77477
 281-499-0999 • fax 281-499-0102

DESIGNED BY:	WCM
DRAWN BY:	WCM
CHECKED BY:	HMB
SCALE:	1/4" = 1'
SHEET TITLE:	PLUMBING RI

SHEET NO.
FS-5

HOOD INFORMATION - Job#188495

HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM (RSERBS)				TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD COOKING	
					WIDTH	LENG.	DIA.	CFM			S.P.	END TO END
1		5424	4' 0.00"	450 Deg.	900	9"	9"	900	-0.360"	720	430 SS	ALONE

HOOD INFORMATION

HOOD NO.	TAG	FILTER(S)				LIGHT(S)			WIRE GUARD		LOCATION		FIRE SYSTEM		UTILITY CABINET(S)		ELECTRICAL		SWITCHES		FIRE SYSTEM FIRING	HOOD HANGING WGT.
		TYPE	QTY	HEIGHT	LENGTH	QTY	TYPE	WIRE	LOCATION	TYPE	SIZE	MODEL #	QUANTITY	SYSTEM	SIZE	MODEL #	QUANTITY					
1		SS Baffle with Handles	3	16"	16"	2	Incandescent	NO	Right	ANSUL R102	3.0	SC-11110FP	1 Qty	1 Fan	YES	388 LBS						

HOOD OPTIONS

HOOD NO.	TAG	OPTION
1		FIELD WRAPPER 18.00" High Front, Left, Right
		BACKSPLASH 80.00" High X 60.00" Long 430 SS

PERFORATED SUPPLY PLENUM(S)

HOOD NO.	TAG	POS.	LENGTH	WIDTH	HEIGHT	TYPE	RSERBS			
							WIDTH	LENG.	DIA.	CFM
1		Front	60"	14"	8"	MJA	12"	28"	720	0.168"

CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH



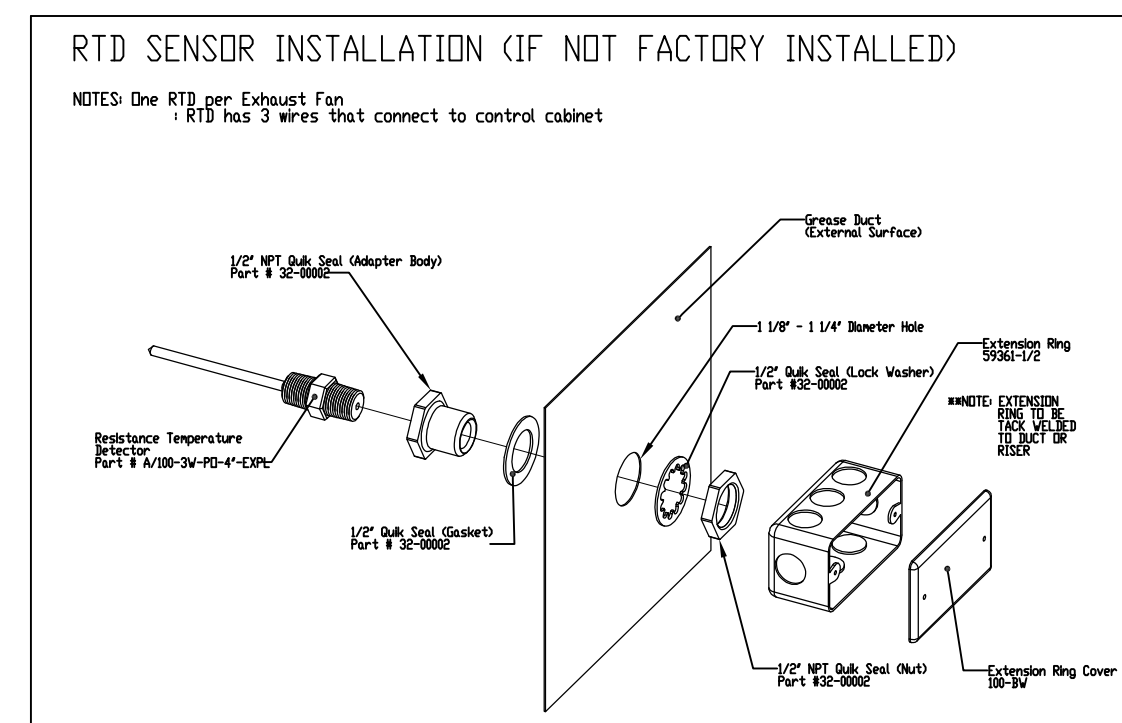
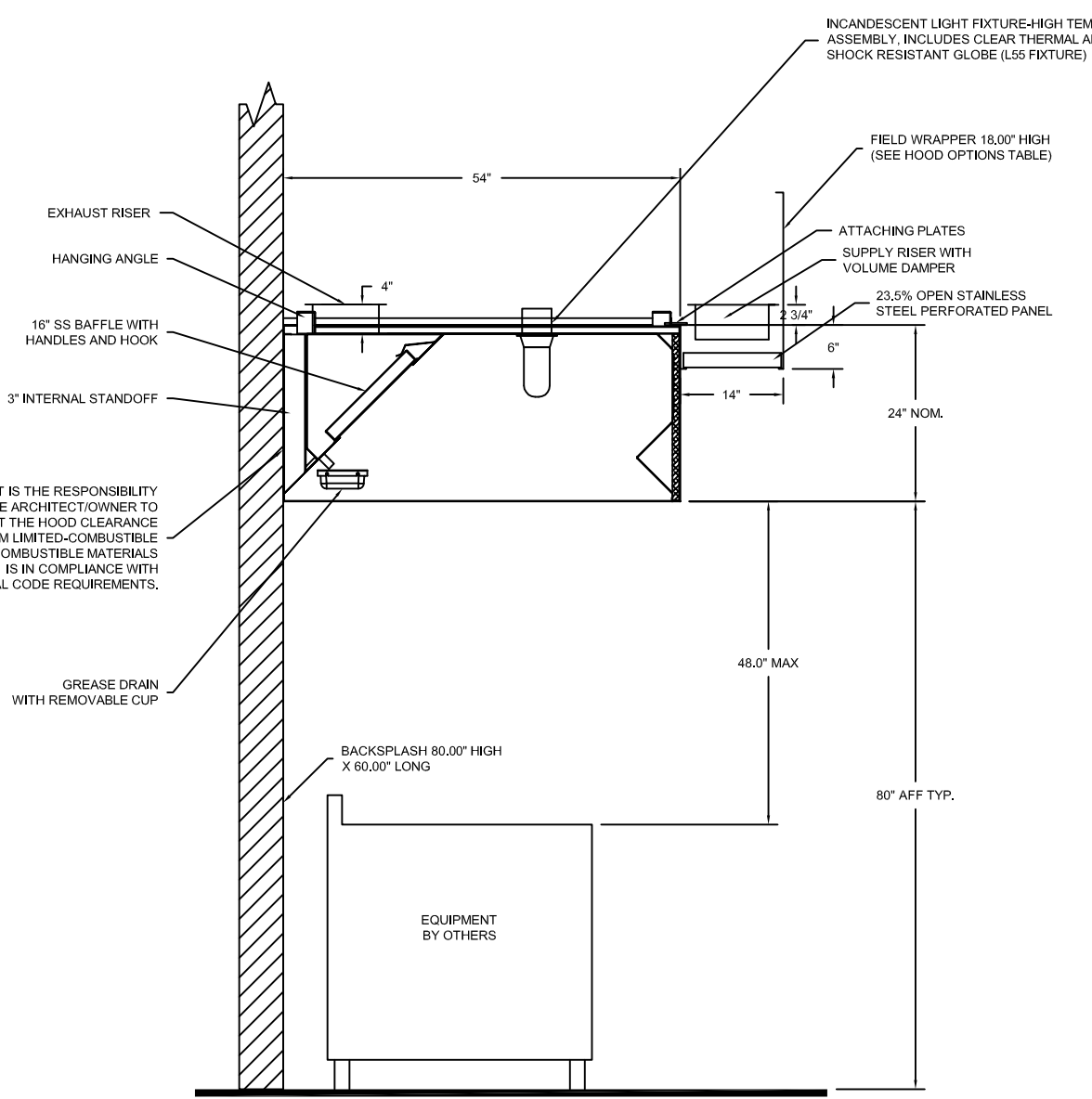
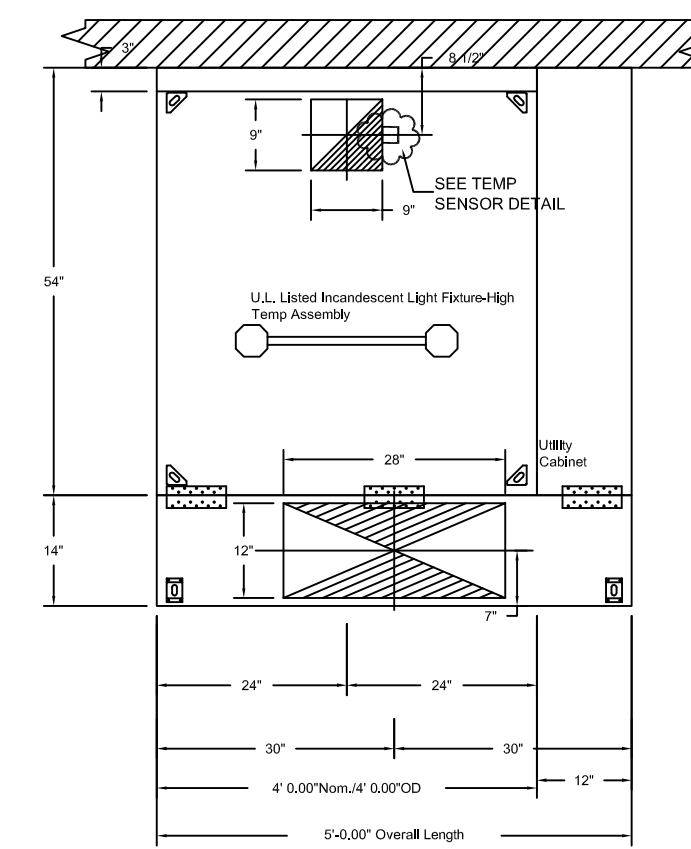
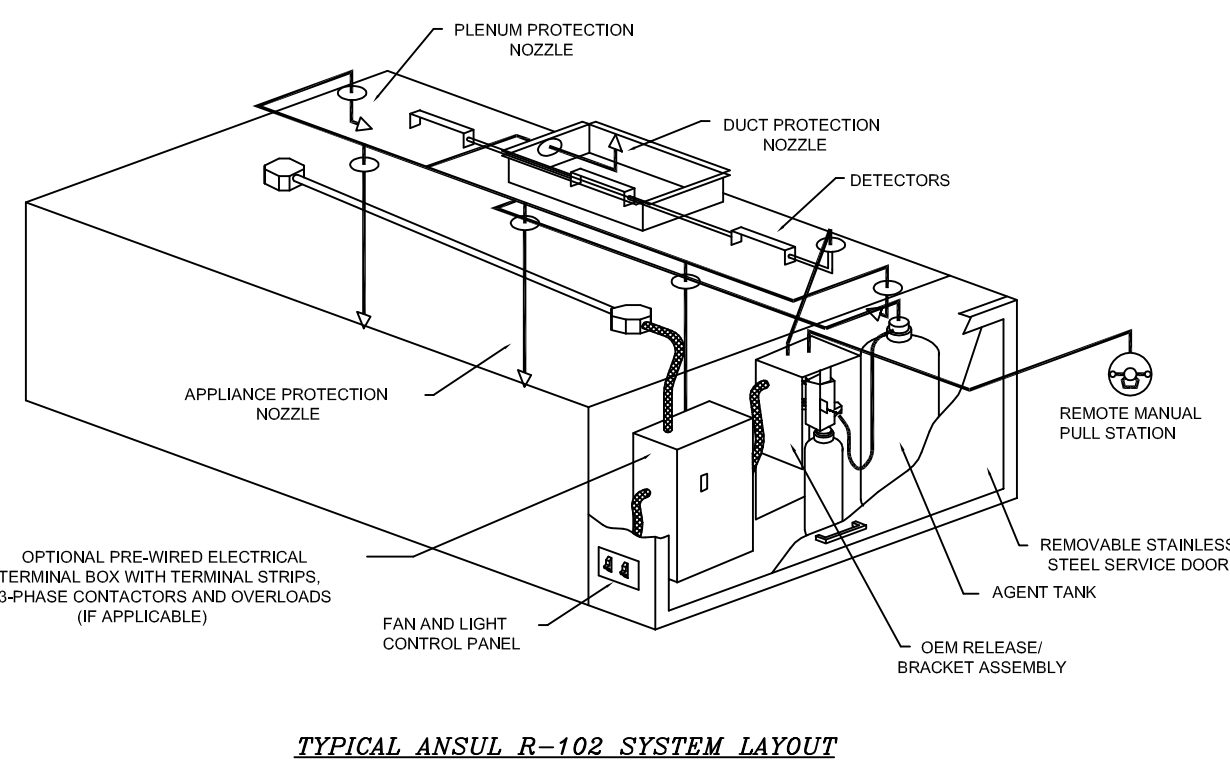
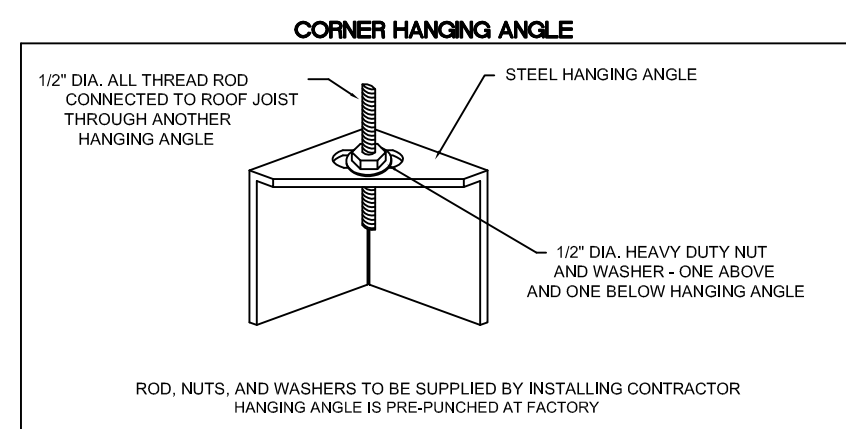
NFPA #96
NSF
UL 710 & ULCT10 STANDARDS
E.T.L. LISTED 3054804-001

CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH NFPA #96 AND ARE RECOGNIZED BY ONE OR MORE OF THE FOLLOWING:

NSF INTERNATIONAL
E.T.L. LISTED FILE# 3054804-001

E.T.L. LISTING DESCRIPTION BLOCK THE CAPTIVE AIRE MODEL ND HAS BEEN E.T.L. TESTED, LISTED, AND APPROVED TO EXHAUST A MINIMUM OF 150/200/250 CFM PER LINEAR FOOT OVER 450/600/700 DEGREE COOKING EQUIPMENT, RESPECTIVELY.

FOR QUESTIONS, CALL
KEYZO KNEZOVIC - ROBERT COOPER
4501 CARTWRIGHT RD. STE 601 MISSOURI CITY, TX 77459
PHONE: (866) 437-0700
FAX: (813) 227-5962



NO.	REVISIONS/ISSUES	DATE:
1	FOR HEALTH DEPT.	10-14-13

CAPTIVE AIRE
HOUSTON OFFICE
4501 Cartwright Rd., Suite 601, Missouri City, TX 77459
PHONE: (713) 294-4807 FAX: (813) 227-5962 EMAIL: rep@captivewire.com

Optimum Personal Care
MISSOURI CITY, TX

DATE: 10/14/2013
DWG.#: 188495
DRAWN BY: RDC-46
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO. 1

NO.	REVISIONS/ISSUES	DATE:
1	FOR HEALTH DEPT.	10-14-13

A New Facility For:
OPTIMUM PERSONAL CARE



210 Brand Lane • Stafford, TX 77477
281-499-0999 • fax 281-499-0102

DESIGNED BY:	WCM
DRAWN BY:	WCM
CHECKED BY:	HMB
SCALE:	NTS
SHEET TITLE HOOD DRAWINGS	

SHEET NO.
FS-2

EXHAUST FAN INFORMATION - Job#1888495

FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	H.P.	Ø	VOLT	FLA	WEIGHT (LBS.)	SONES
1		DU504FA	900	1.000	1327	0.500	1	115	8.1	71	12.4

MUA FAN INFORMATION - Job#1888495

FAN UNIT NO.	TAG	FAN UNIT MODEL #	BLOWER	HOUSING	CFM	ESP.	RPM	H.P.	Ø	VOLT	FLA	WEIGHT (LBS.)	SONES
2		A1-G10	G10D	A1	720	0.500	802	0.500	1	115	6.8	247	15.6

FAN OPTIONS

FAN UNIT NO.	TAG	OPTION (Qty. - Descr.)
1		1 - Grease Box
2		1 - Motorized Backdraft Damper for Size 1 Housing

FAN ACCESSORIES

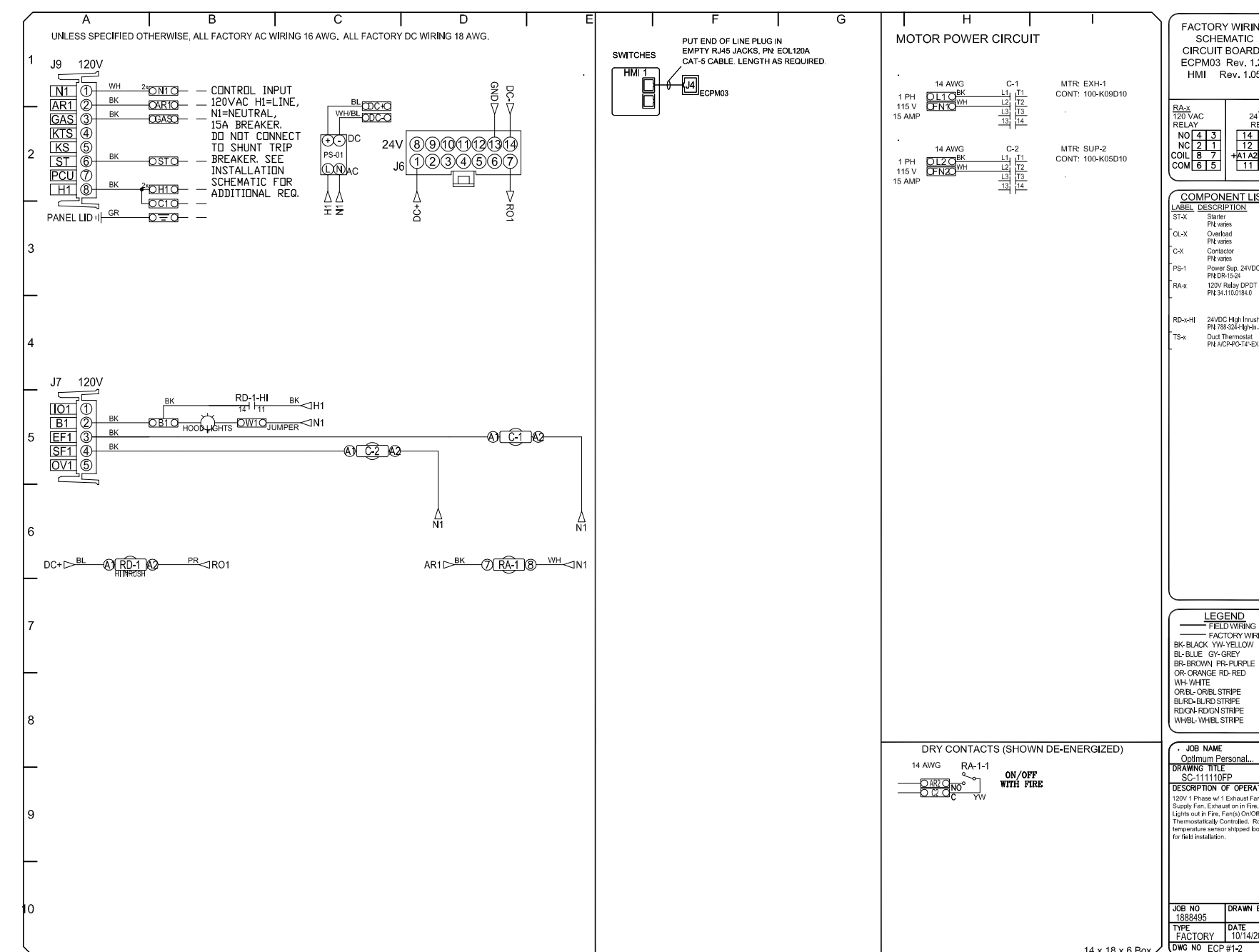
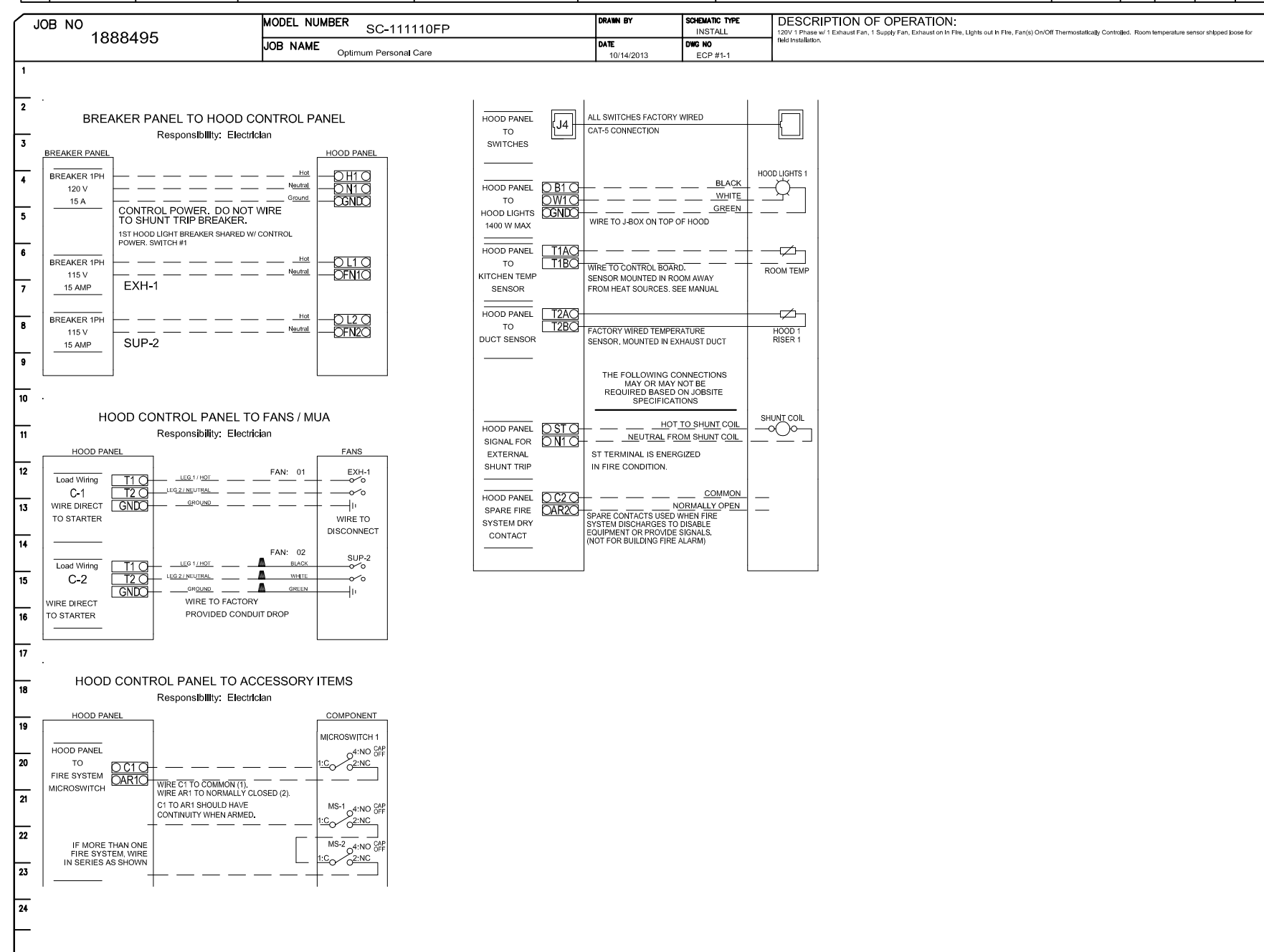
FAN UNIT NO.	TAG	EXHAUST	SUPPLY
		GREASE TRAY/CUP	MOTORIZED WALL DAMPER
1		YES	
2			YES

CURB ASSEMBLIES

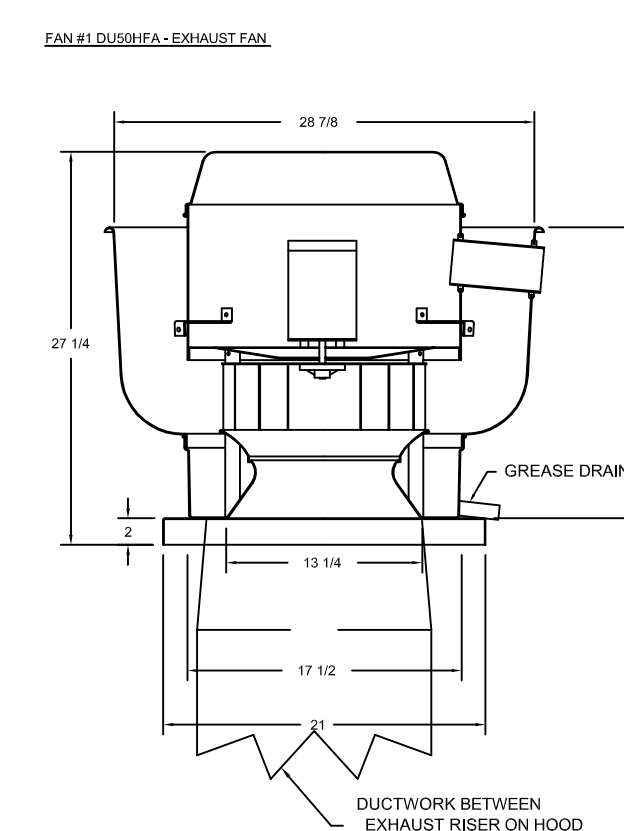
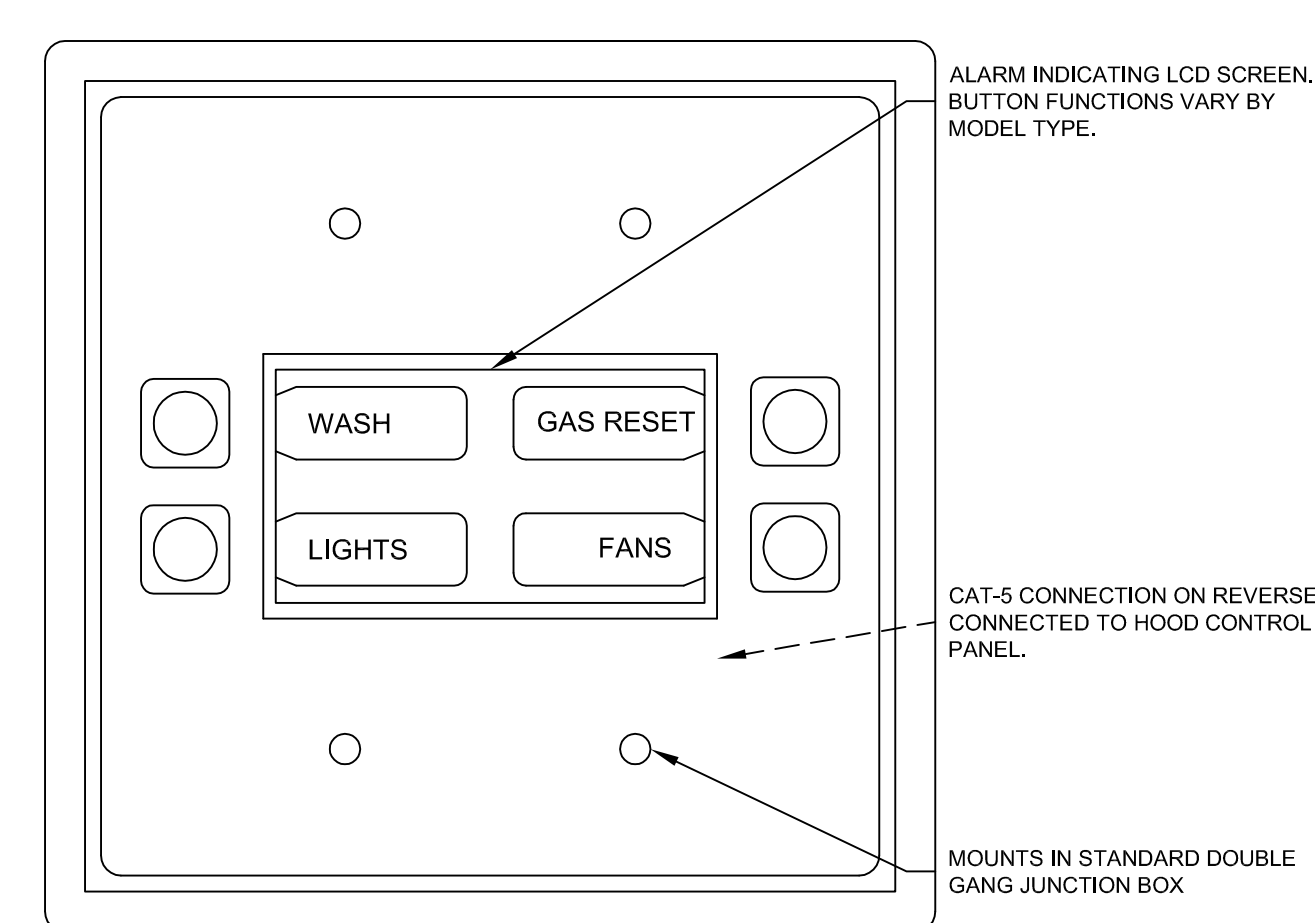
NO.	ON FAN	WEIGHT	ITEM	SIZE
1	# 1	31 LBS	Curb	19.500"V x 19.500"L x 20.000"H Vented Hinged
2	# 2	29 LBS	Curb	21.000"V x 21.000"L x 15.000"H

ELECTRICAL PACKAGES - Job#1888495

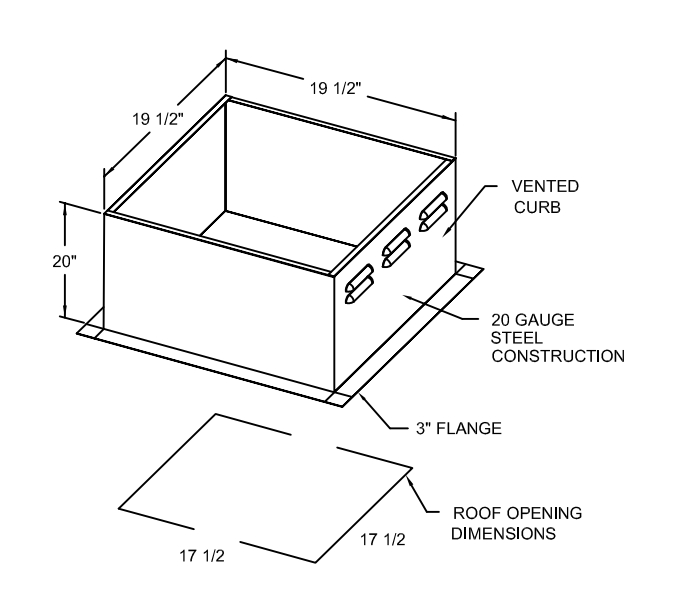
NO.	TAG	PACKAGE #	LOCATION	SWITCHES	OPTION	FANS CONTROLLED
1		SC-11110FP	Utility Cabinet Right	Location Quantity Hood # 1 1 Light 4 Fan	Smart Controls Thermostatic Control	Type Ø H.P. VOLT FLA Exhaust 1 0.500 115 8.1 Supply 1 0.500 115 6.8



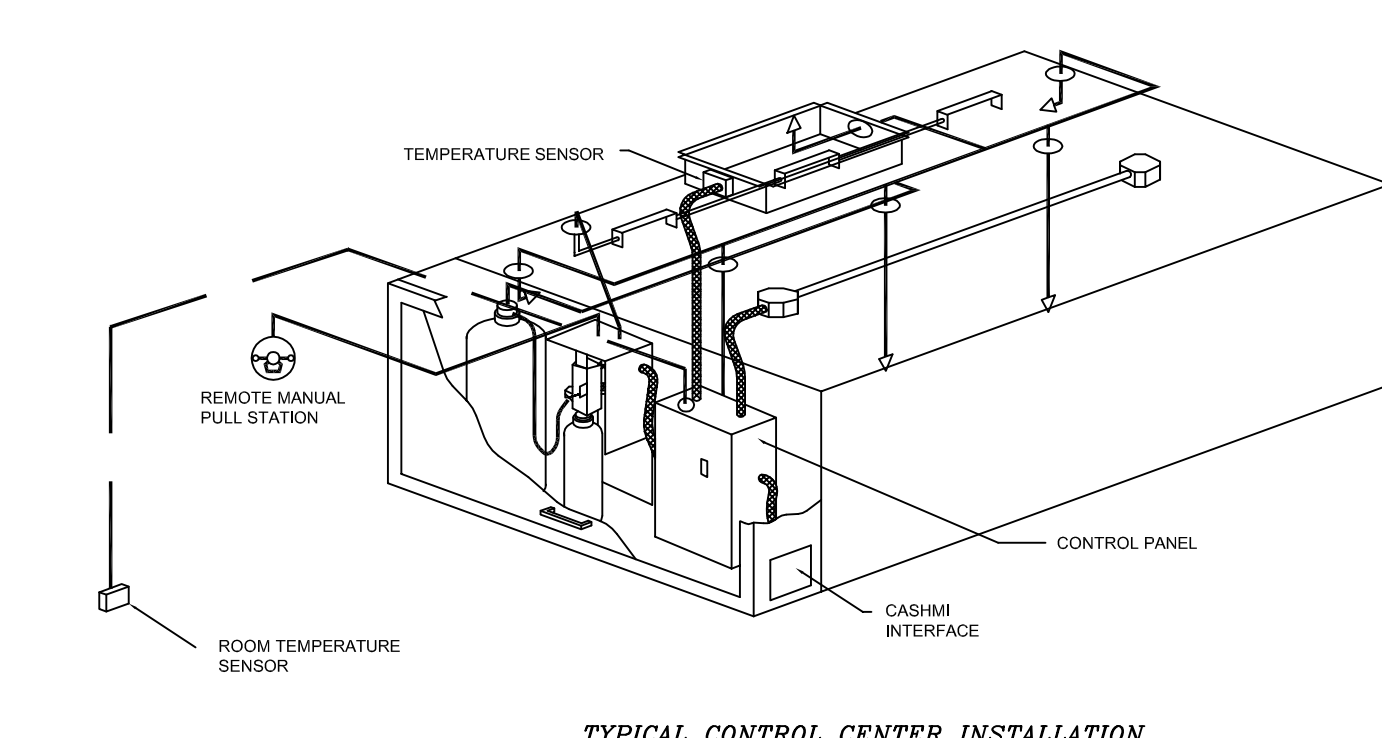
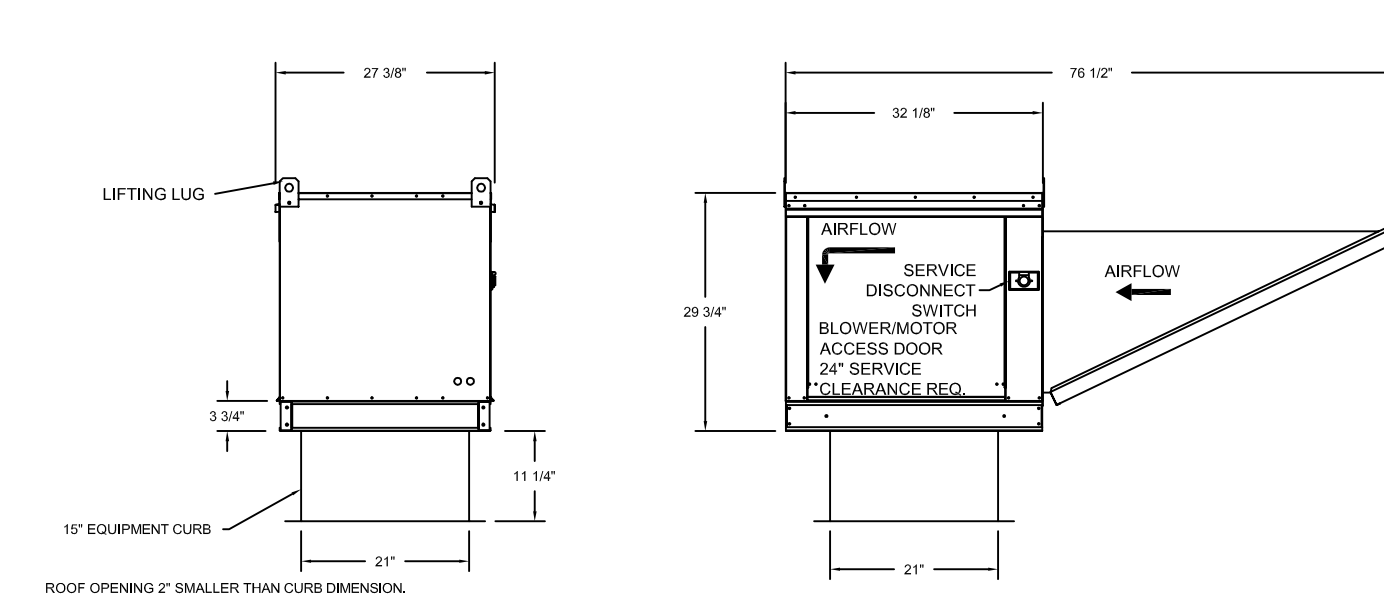
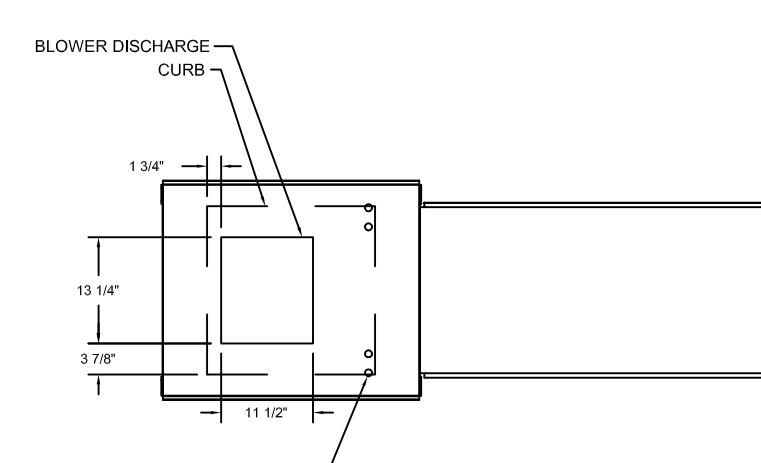
ELECTRICAL PANEL CONTROL INTERFACE



- FEATURES:**
- ROOF MOUNTED FANS
 - RESTAURANT MODEL
 - UL756 AND UL512
 - VARIABLE SPEED CONTROL
 - INTERNAL WIRING
 - WEATHERPROOF DISCONNECT
 - THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
 - HEAT RESISTANT (SINGLE PHASE)
 - GREASE CLASSIFICATION TESTING
- NORMAL TEMPERATURE TEST:**
 EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 90°F (32°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.
- ABNORMAL FLAME-ARREST TEST:**
 EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 90°F (32°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.
- OPTIONS:**
 GREASE BOX



- FAN #2 A1-G10 - SUPPLY FAN**
- DIRECT DRIVE DIRECT DRIVE UNTEMPERED SUPPLY UNIT WITH 1/2" BLOWER IN SIZE #1 HOUSING WITH SPEED CONTROL, DISCONNECT SWITCH
 - BLOWER HOOD WITH 1/2" BLOWER
 - DOWN DISCHARGE - AIR FLOW RIGHT - LEFT
 - MOTORIZED BACKDRAFT DAMPER 10" x 14" STANDARD GALVANIZED CONSTRUCTION, 1 1/4" REAR FLANGE, WITH H-200088 MOTOR, WALL SUPPLY MOUNT. FOR SIZE 1 UNTEMPERED FAN HOUSING (S191)



REVISIONS

NO.	DESCRIPTION	DATE
1	FOR HEALTH DEPT.	10-14-13

CAPTIVE

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Optimum Personal Care
 MISSOURI CITY, TX

DATE: 10/14/2013
 DWG.#: 1888495
 DRAWN BY: RDC-46
 SCALE: 3/4" = 1'-0"
 MASTER DRAWING

SHEET NO. 2

A New Facility For:

OPTIMUM PERSONAL CARE

DESIGNED BY: WCM
 DRAWN BY: WCM
 CHECKED BY: HMB
 SCALE: NTS
 SHEET TITLE: HOOD FANS & CONTROLS

SHEET NO. **FS-3**

Hangman CORPORATION
 PROFESSIONAL KITCHEN OUTFITTERS
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