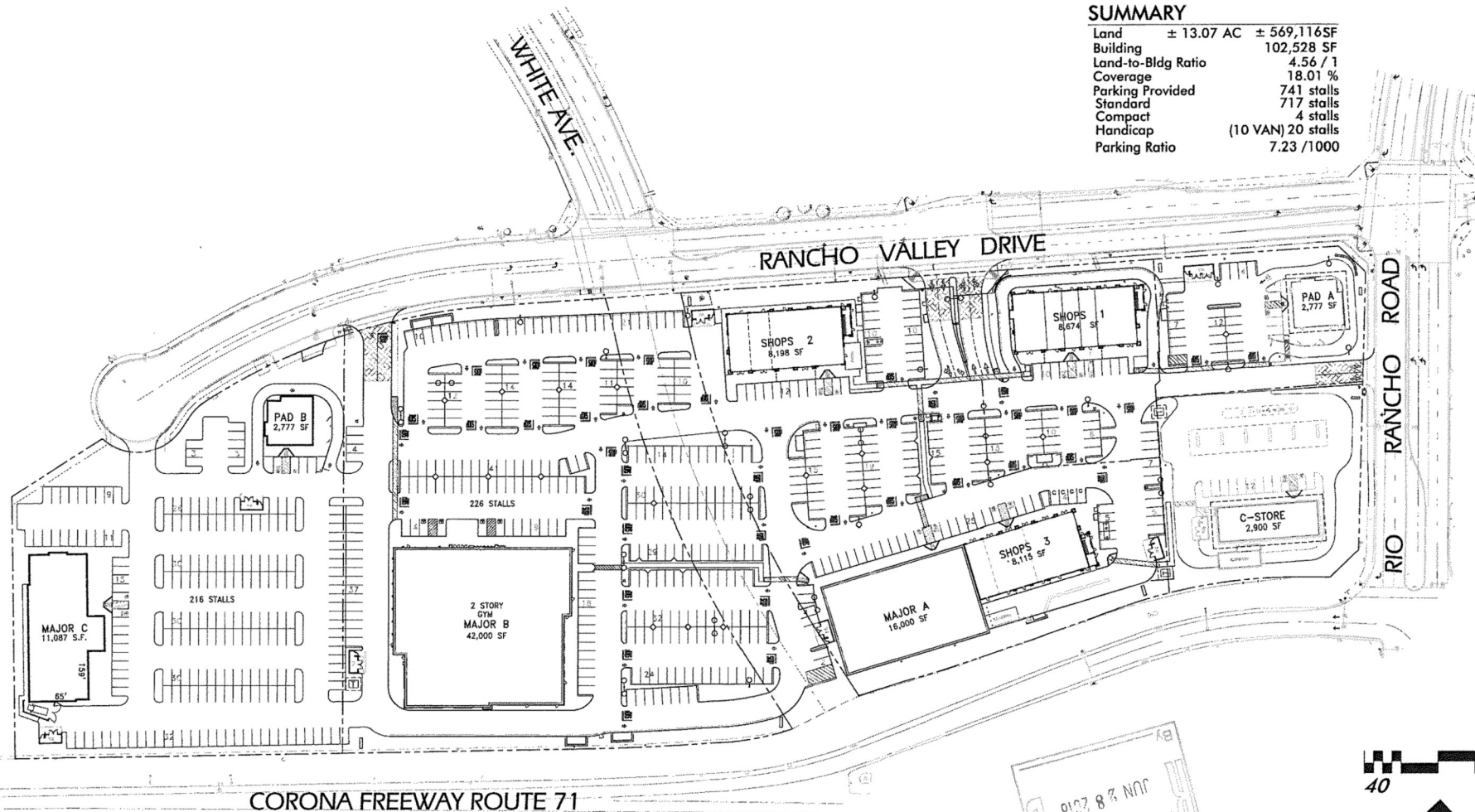


SUMMARY

Land	± 13.07 AC	± 569,116 SF
Building		102,528 SF
Land-to-Bldg Ratio		4.56 / 1
Coverage		18.01 %
Parking Provided		741 stalls
Standard		717 stalls
Compact		4 stalls
Handicap		(10 VAN) 20 stalls
Parking Ratio		7.23 /1000



SITE PLAN

RIO RANCHO TOWNE CENTER II
POMONA, CA.

Lewis Retail Centers
A Member of the Lewis Group of Companies

ALL BUILDINGS, IMPROVEMENTS, TRUCK OCCUPANCY AND THE USES AS SHOWN ON THIS PLAN ARE PRELIMINARY AND SUBJECT TO MODIFICATION AT THE OWNER'S DISCRETION WITHOUT NOTICE. THIS PRELIMINARY SITE PLAN IS BASED ON INFORMATION FURNISHED TO NADEL STUDIO ONE, INC. AND IS SUBJECT TO VERIFICATION BY LEGAL SURVEYS AND GOVERNING AGENCIES ETC. THIS DRAWING IS NOT NECESSARILY A REPRESENTATION AS TO DENSITY, TYPE, SIZE, LOCATION, TRUCK OR OCCUPANCY OF ANY BUILDING WITHIN THIS CENTER.

NADEL STUDIO ONE, INC.
1990 S. BUNNICK DR., SUITE 400
LOS ANGELES, CA. 90025
T. 310.826.2100 F. 310.826.0182
WWW.NADELSTUDIO.COM

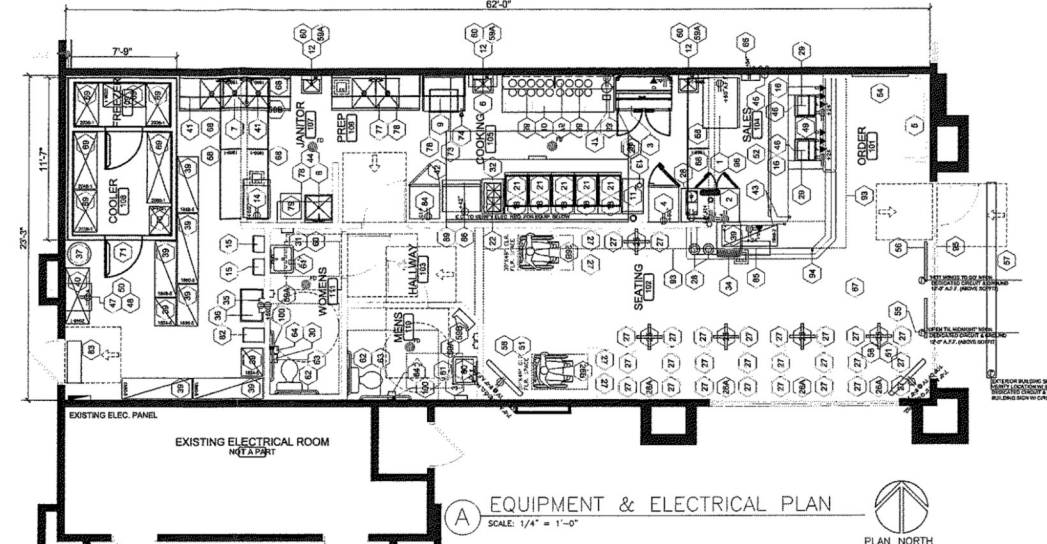
DATE: OCTOBER 27, 2014
NADEL JOB#: 13189

NADEL

EQUIP. LEGEND & AREA OF RESPONSIBILITY

ITEM	DESCRIPTION	MODEL	NSP	SUPPLIER	INSTALLATION	COORD./SUPERVISED	REMARKS
1	BLAST DOOR MECHANISM	LV38-1A	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
2	240V DIRECT DRAIN DISPENSER	D050	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
3	240V DIRECT DRAIN DISPENSER	D050	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
4	10K REACH-IN REFRIGERATOR	RH1	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
5	60 WOODEN BENCH	NA	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
6	WOOD FIRE SUPPRESSION SYSTEM	R-102	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
7	2-8 COMPARTMENT SINK, 80" W	NA	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
8	NSP SERVICE SIGN	MSB-304	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
9	3.5 WORK TABLE 30" x 30"	CUSTOM	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
10	3.5 WORK TABLE 30" x 30"	CUSTOM	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
11	3.5 WORK TABLE 30" x 30"	CUSTOM	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
12	HAND RINK W/ SIDE SPLASH (BIL)	710-48	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
13	POTATO Slicer	300 SERIES	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
14	ICE MACH. W/ STORAGE BIN	104-111MAN	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
15	3-TANKLESS WATER HEATERS UNKED	NA	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
16	3 CUP HOLDER	CH-100024105M	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
17	NOT USED	700-000	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
18	WOLSTICE SUPREME GAS FRYER	55475	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
19	NOT USED	NA	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
20	COOKING & HOLDING TRIDER	TXD-40021-08	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
21	WOLSTICE SUPREME FRYER	55475	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
22	3-BURNER GAS HOT PLATE	GP-2N	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
23	NOT USED	NA	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
24	30" x 30" TABLE & BASE	CUSTOM	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
25	30" x 30" TABLE & BASE	CUSTOM	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
26	ACCESSIBLE 30" x 30" TABLE & BASE	CUSTOM	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
27	WOOD CHAIR	83004	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
28	ICED TEA BREWER & DISP	710-000010-001-47	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
29	BLU-MAN TRAIN RECEPTACLE	83004	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
30	SANITARY NAPKIN RECEPTACLE	1102	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
31	TRASH RECEPTACLE	MODEL VARIER	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
32	3.5 WORK TABLE 30" x 30"	CUSTOM	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
33	EXHAUST SHUTTER	NO SERIES	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
34	5 VALVE SELF-SERVICE SODA BITE	DUNALUX 150	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
35	CARBONATOR	44209	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
36	800 FLEX RACK SYSTEM	CARBONATOR	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
37	COX SYSTEM	44209	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
38	SOLID WALL SHELVES	CUSTOM	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
39	STYROMAX BAKING RACK	30000002	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
40	DUNNAGE RACK (PRODUCE STAND)	30000002	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
41	SCHEFFER SHELF (FISH ROOM)	NO SERIES	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
42	15-4 TYPE 1 EXHAUST HOOD	NO SERIES	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
43	3.5 ADJUSTABLE LEGS	CUSTOM	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
44	BRONX & MOUNT RACK	60000	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
45	FIRE EXTINGUISHER	REFER NOTE 01	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
46	POINT-OF-SALE SYSTEM	800000	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
47	SMARTRACK BU WALL-MOUNT RACK	800000	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
48	POINT-OF-SALE EQUIPMENT	800000	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
49	SAFE & STAND	00004300	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
50	STEREO AMP/RECEIVER	MODEL VARIER	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
51	SATELLITE RECEIVER	MODEL VARIER	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
52	MENU BOARD	800000	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
53	12 PAN 4 1/2"	800000	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
54	MACHINIST MENU BOARD	800000	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
55	MECH SIGNAGE COVER	CUSTOM	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
56	MECH SIGNAGE THAT RUBS TO TOP	CUSTOM	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
57	EXTERIOR BUILDING SIGNAGE	CUSTOM	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
58	1/2" WALL BRACKET & STAND	MECH SIGNAGE	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
59	HAND SOAP DISPENSER	54000	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
60	HAND SANITIZER DISPENSER	54000	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
61	PAPER TOWEL DISPENSER	1100000	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
62	30" x 1 1/2" GRAB BAR	800000	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
63	30" x 1 1/2" GRAB BAR	800000	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
64	30" x 1 1/2" GRAB BAR	800000	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
65	WALK-IN COOLER	CUSTOM	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
66	NOT USED	NA	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
67	AMF HOLDER	2810P	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
68	CAN OPENER	MODEL VARIER	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
69	TOAST RAIL	000000	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
70	NOT USED	NA	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
71	2-8 COMPARTMENT SINK, 80" W	NA	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
72	DRY STORAGE WIRE SHELVES	800000	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
73	COMMERCIAL MOP BUCKET	2000-00	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
74	NOT USED	NA	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
75	NOT USED	NA	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
76	EMPLOYEE LOCKERS	7100000	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
77	FLY FAN (AIR CURTAIN)	800000	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
78	REACH-IN REFRIG	NA	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
79	CONDENSER DISPENSER	CUSTOM	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
80	5.5 STAND	800000	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
81	NOT USED	NA	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
82	CONVECTION OVEN	800000	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
83	NOT USED	NA	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
84	NOT USED	NA	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
85	ANNOUNCING LETTER THE WING EXPERTS	CUSTOM	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
86	PAPER TOWEL HOLDER	CUSTOM	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
87	STITCHED W/ALL GRAPHICS	CUSTOM	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
88	COOLER PANEL GRAPHICS	CUSTOM	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
89	NOT USED	NA	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
90	STAIN TABLE PAN RACK & COVER	1000000	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09
91	VERTICAL GRAB BAR	800000	X	X	X	X	115 VOLTS, 5.5 AMP/1 WITH CASTORS / NOTE 09

1. FLAT PANEL TV DISPLAY WALL MOUNTING BRACKET & MONITOR BRAND SELECTION TO BE DETERMINED BY OWNER. CONTRACTOR TO COORDINATE ITEM #88 WITH OWNER FOR INSTALLATION.
2. THE OWNER SHALL PROVIDE APPROXIMATELY (42) FORTY-TWO WALL MOUNTED DECOR ITEMS. THESE ITEMS ARE TO BE INSTALLED BY THE CONTRACTOR. THE CONTRACTOR SHALL COORDINATE AND SCHEDULE THE DELIVERY AND INSTALLATION OF ALL DECOR ITEMS WITH THE OWNER.
3. THE CONTRACTOR SHALL VERIFY WITH ALL LOCAL AGENCIES QUANTITY AND LOCATION OF ALL FIRE EXTINGUISHERS.
4. ALL KITCHEN EQUIPMENT SHALL MEET THE REQUIREMENTS OF THE NATIONAL SANITATION FOUNDATION (NSF).
5. THE EXHAUST HOOD, EXHAUST FAN, EXHAUST DUCT, EXHAUST DUCT FIRE WRAP AND MAKE-UP AIR FAN SHALL BE SUPPLIED BY THE OWNER AND INSTALLED BY THE CONTRACTOR. THE MAKE-UP AIR DUCT SHALL BE SUPPLIED AND INSTALLED BY THE CONTRACTOR.
6. THE EXHAUST HOOD FIRE SUPPRESSION SYSTEM SHALL BE SUPPLIED AND INSTALLED BY THE OWNER. THE CONTRACTOR SHALL SUPPLY AND INSTALL THE EMERGENCY GAS SHUT-OFF VALVE FOR THE EXHAUST HOOD FIRE SUPPRESSION SYSTEM.
7. THE CONTRACTOR SHALL COORDINATE AND SCHEDULE THE DELIVERY OF ALL KITCHEN EQUIPMENT WITH THE EQUIPMENT VENDOR.
8. THE CONTRACTOR SHALL MAKE ALL FINAL ELECTRICAL CONNECTIONS REQUIRED FOR THE OWNER PROVIDED SIGNAGE.
9. ALL SPECIFIED REFRIGERATION UNITS SHALL BE SELF-CONTAINED AND SELF-EVAPORATING.
10. NO GREASE LADEN FOODS SHALL BE PREPARED IN THE CONVECTION OVEN (ITEM #82), IF IT IS USED FOR BAKING ROLLS ONLY.
11. CONTACT SMARTRACK BU WALL-MOUNT RACK SUPPLIER FOR ADDITIONAL INFORMATION: INTERTRAC INC. (866) 261-4413



- ### SYMBOL LEGEND
1. COOKING AREA PROTECTION SYSTEM AND BUILDING SPRINKLER SYSTEM SHALL BE SUBMITTED FOR PLAN REVIEW UNDER SEPARATE PLAN AND PERMIT.
 2. INSTALLATION INSTRUCTIONS FOR THE WALK-IN COOLER SHALL BE ON THE JOBSITE FOR THE CITY INSPECTOR.
 3. ALL COOLING AND REACH-IN REFRIGERATION / FREEZER UNITS TO BE INSTALLED ON 8" HIGH CASTERS.
 4. DEEP UNIT (ITEM #82) TO BE INSTALLED ON 8" STAINLESS STEEL LEGS.
 5. INSTALL STAINLESS STEEL SIDE SHIRTS ON EACH SIDE OF VENTILATION HOOD.
 6. METAL GARBAGE CANS WITH LIDS TO BE PLACED IN RESTROOM AREAS.
 7. PROVIDE STAINLESS STEEL WALL FINISHES AT COOLING AREA.
 8. EXIST SIGNS SHALL BE LED TYPE, NOT INCANDESCENT STYLE WITH REPLACEMENT LED BULBS.
 9. NO FIXED SEATING SHALL BE PRESENT ON THE PROJECT.
 10. REFER TO PLUMBING DRAWINGS FOR EXACT GREASE INTERCEPTOR INFORMATION AND LOCATION.
 11. PROVIDE A "GAS SHUT-OFF" VALVE AS REQUIRED BY CITY ORDINANCES. THE VALVE SHALL BE LOCATED TO PROTECT THE ENTIRE BUILDING. (ANY NEW BUILDING, ANY ALTERATION OR ADDITION IF THE PROJECT IS MORE THAN \$50,000).
 12. ALL EQUIPMENT WHICH GENERATES CONDENSATION OR SIMILAR LIQUID WASTES SHALL BE DRAINAGE DIRECTLY TO A FLOOR SINK WITH A MINIMUM 1" AIR GAP FROM THE TOP OF THE BULB.
 13. NO KITCHEN MATS SHALL BE USED ON THIS PROJECT.
- ### IMPORTANT FOOD SAFETY ISSUES:
1. REFRIGERATORS CONTAINING POTENTIALLY HAZARDOUS FOOD MUST HAVE READILY VISIBLE THERMOMETERS PLACED IN THE WARMEST PART OF THE UNIT. THESE FOODS INCLUDE MEATS, DAIRY PRODUCTS, EGGS, COOKED VEGETABLES, COOKED GRAINS, ETC.
 2. WHILE NOT REQUIRED TO BE SHOWN ON THE PLANS, SATURABLE TEMPERATURE MEASURING DEVICES MUST BE PROVIDED FOR CHECKING THE DELIVERY TEMPERATURE OF POTENTIALLY HAZARDOUS FOOD. COOKING TEMP-DRATERS, HOLDING TEMPERATURES AND COOLING TEMPERATURES.
 3. WHILE NOT REQUIRED TO BE SHOWN ON THE PLANS, A SATURABLE MEANS MUST BE PROVIDED FOR MEASURING FOR SHOWER LEVELS USED FOR UTENSILS, WASHING, WIPING ETC.
 4. ENTRYWAYS AND HANDRAILS FOR PRODUCTS AND INSECTS MUST BE ELIMINATED THROUGHOUT THE BUILDING AND EXTERIOR PREMISES. YOU MAY WISH TO CONTACT A LICENSED PEST CONTROL COMPANY.
 5. IF THE FACILITY IS INTENDING TO COOL LARGE QUANTITIES OF POTENTIALLY HAZARDOUS FOOD, IT IS CRITICAL THAT THIS PROCESS BE COMPLETED AS QUICKLY AS POSSIBLE. THIS MAY INCLUDE SUFFICIENT FOOD PREPARATION SINKS FOR ICE BATHS, COOLING, REFRIGERATION UNITS, CHILL STOCKS, ETC.
- ### ADDITIONAL EQUIPMENT NOTES:
1. COOKING AREA PROTECTION SYSTEM AND SHALL BE SUBMITTED FOR PLAN REVIEW UNDER SEPARATE PLAN CHECK AND PERMIT.
 2. INSTALLATION INSTRUCTIONS FOR THE WALK-IN COOLER SHALL BE ON THE JOBSITE FOR THE CITY INSPECTOR.
 3. TOTAL INTERIOR SEATING: 28
 4. ALL COOLING AND REACH-IN REFRIGERATION / FREEZER UNITS TO BE INSTALLED ON 8" HIGH CASTERS.
 5. DEEP UNIT (ITEM #82) TO BE INSTALLED ON 8" STAINLESS STEEL LEGS.
 6. INSTALL STAINLESS STEEL SIDE SHIRTS ON EACH SIDE OF VENTILATION HOOD.
 6. PROVIDE STAINLESS STEEL WALL FINISHES AT COOLING AREA.
 8. EXIST SIGNS SHALL BE LED TYPE, NOT INCANDESCENT STYLE WITH REPLACEMENT LED BULBS.
 9. NO FIXED SEATING SHALL BE PRESENT ON THE PROJECT.
 10. NO TRAMP TIRN EGRESS LOGS SHALL BE USED.
 11. REFER TO PLUMBING DRAWINGS FOR EXACT GREASE INTERCEPTOR INFORMATION AND LOCATION.
 12. PROVIDE A "GAS SHUT-OFF" VALVE AS REQUIRED BY CITY ORDINANCES. THE VALVE SHALL BE LOCATED TO PROTECT THE ENTIRE BUILDING. (ANY NEW BUILDING, ANY ALTERATION OR ADDITION IF THE PROJECT IS MORE THAN \$50,000).
 13. ALL EQUIPMENT WHICH GENERATES CONDENSATION OR SIMILAR LIQUID WASTES SHALL BE DRAINAGE DIRECTLY TO A FLOOR SINK WITH A MINIMUM 1" AIR GAP FROM THE TOP OF THE BULB.
 15. THE SAFE (ITEM #84) SHALL BE MOUNTED ON 8" HIGH LEGS.
- ### UTILITY SCHEDULE
1. GAS SERVICE: 1" GAS SERVICE LINE, 1" GAS SERVICE LINE, 1" GAS SERVICE LINE.
 2. WATER SERVICE: 1" WATER SERVICE LINE, 1" WATER SERVICE LINE, 1" WATER SERVICE LINE.
 3. SEWER SERVICE: 4" SEWER SERVICE LINE, 4" SEWER SERVICE LINE, 4" SEWER SERVICE LINE.

HEALTH DEPARTMENT NOTES

ALL FINISHES SUCH AS FLOOR FINISH, COUNTER FINISH, ETC. SHALL BE SUBMITTED TO GOVERNING HEALTH DEPARTMENT.

PREP SINKS MUST BE AT LEAST 18" X 18" X 12" DEEP.

CHILLING MUST BE 1/2" APPROVED MIN. 18" WIDE AND 3 TERS HIGH.

ALL SINKS MUST BE FINISHED WITH APPROVED FINISHES.

NOTE: THE INTERIOR WALLS AND FLOOR OF THE TRASH DUMPSTER ENCLOSURE MUST BE SMOOTH, EASILY CLEANABLE, AND SEALED WITH AN APPROVED EPOXY SEALANT.

18272 AVOLINA DRIVE
YORBA LINDA, CA 92886
714 713-0100
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POMONA
2063 RANCHO VALLEY DRIVE # 300
POMONA, CALIFORNIA 91766

DATE: APRIL 14, 2016

ISSUE: PLAN CHECK

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EQUIPMENT PLAN

EQ1