



**KITCHEN FLOOR PLAN**  
 SCALE: 1/4"=1'-0"



**EQUIPMENT SCHEDULE**

NO	QTY	DESCRIPTION	REMARKS
1	10	SHELVING	
2	1	WALK-IN COOLER	
3	1	COOLER REFRIGERATION SYSTEM	MOUNTED OUTDOORS AT GRADE ON PAD
4	5	SHELVING	
5	-	SPARE NUMBER	
6	1	REACH-IN FREEZER, MOBILE	
12	1	WORKTABLE	
13	1	HAND SINK	
14	1	SOAP & TOWEL DISPENSER	
15	1	THREE-COMPARTMENT SINK	
16	1	MOP SINK & RACK	

**GENERAL HEALTH DEPARTMENT NOTATIONS**

- All piping, conduit, bx cable and similar construction will be either located inside a wall or installed with a minimum 3/4" space from the wall or sealed to the wall.
- All doors to the outside will be self-closing and rodent proof.
- A minimum of fifty (50) foot-candles of shielded light will be provided at all work surfaces, storage areas, food preparation areas, utensil washing areas, toilet rooms, locker rooms and in the garbage and rubbish storage areas.
- All restroom doors will be self-closing.
- All restrooms will be equipped with mechanical exhaust ventilation sized at a minimum rate of two (2) cubic feet per minute per square foot of floor area and exhausting directly to the outside.
- All floor mounted equipment will be placed on National Sanitation Foundation (NSF) approved six (6) inch legs, or the equivalent, and properly spaced from adjacent equipment or walls; or placed on NSF approved casters, or the equivalent; or properly sealed to all adjacent surfaces.
- All counter mounted foodservice equipment weighing in excess of eighty (80) pounds will be mounted on NSF approved four (4) inch high legs.
- All exposed raw wood will be sealed.
- All annular openings in construction will be sealed to within 1/32th of an inch.
- All aisles will be a minimum of thirty (30) inches wide per National Fire Protection Association 101.
- The outside storage of refuse will be in rodent-proof containers located on a paved surface.
- All sink installations will be equipped with hot and cold running water through a mixing valve or combination faucet.
- All painting will be with lead-free, non-metallic enamel paint or a high quality varnish.
- Waste water from all applicable foodservice equipment will be individually plumbed to an open site drain with a minimum one inch air gap.

REVISIONS:

DATE: 1-20-11  
 DESCRIPTION: EXHAUST HOOD & PARTITION

Delaware Seashore State Park  
 Indian River Marina  
 Marina Operations Building  
 KITCHEN EQUIPMENT PLAN

Scale:



DESIGNED BY:

RMN

DRAWN BY:

JEG

CHECKED BY:

RMN

DATE:

01/22/08

SCALE:

SHEET NO.:

K-1

PROJECT NO.:

2007-DS-100

**CONSTRUCTION SET**