FLOOR:

(114268)
FLOOR SURFACES IN ALL AREAS SHALL BE SMOOTH, DURABLE, NONABSORBENT AND EASILY CLEANABLE. FLOORING MUST CONTINUE UP THE WALL, CURBS, (OR TOE-KICKS ON CABINETS) FOUR (4) INCHES, IN A SEAMLESS MANNER, FORMING A $\frac{3}{8}$ INCH MINIMUM RADIUS COVE AS AN INTEGRAL UNIT. EXCEPTION; NO COVERING IS REQUIRED IN THE FOLLOWING AREAS: 1) DINING AREAS, 2) AREAS WHERE FOOD IS STORED IN UNOPENED BOTTLES, CANS, CARTONS, SACKS, OR OTHER ORIGINAL SHIPPING CONTAINERS (3) SALES AREAS, 4) GUESTROOM AND PRIVATE ACCOMMODATIONS OF OWNERS AND OPERATORS IN RESTRICTED FOOD SERVICE TRANSIENT OCCUPANCY ESTABLISHMENTS.

(11269)
FLOOR DRAINS ARE REQUIRED IN FLOORS THAT ARE WATER FLUSHED FOR CLEANING AND WHERE PRESSURE SPRAY METHODS FOR CLEANING EQUIPMENT ARE USED. (SLOPE 1:50)

WALLS & CEILINGS:

(114271)
THE WALLS AND CEILINGS OF ALL ROOMS SHALL BE OF A DURABLE, SMOOTH, NONABSORBENT AND WASHABLE SURFACE (SUBMIT SAMPLE).
** BRICK, CINDERBLOCK OR TEXTURED SURFACES ARE UNACCEPTABLE.
EXCEPTIONS: (1) WALLS AND CEILINGS OF BAR AREAS WHERE ALCOHOLIC BEVERAGES ARE SOLD OR SERVED DIRECTLY TO THE PUBLIC, EXCEPT WALL AREAS ADJACENT TO BAR SINKS AND WHERE FOOD IS PREPARED. (2) AREAS WHERE FOOD IS STORED IN UNOPENED BOTTLES, CANS, CARTONS, SACKS, OR OTHER ORIGINAL SHIPPING CONTAINERS. (3) DINING AND SALES AREAS. (4) OFFICES. (5) RESTROOMS USED EXCLUSIVELY BY PATRONS; PROVIDED, HOWEVER, THAT THE WALLS AND CEILINGS OF SUCH RESTROOMS ARE NONABSORBENT AND WASHABLE.

(114271B1)
WALL AREAS ADJACENT TO BAR SINKS OR WHERE FOOD IS PREPARED SHALL BE SMOOTH, NONABSORBENT, AND WASHABLE.

(114271C)
APPROVED NONABSORBENT ACOUSTICAL PANELING MAY BE UTILIZED AT LEAST SIX (6) FEET ABOVE THE FLOOR.

WALLS SHALL BE OF A DURABLE WATERPROOF MATERIAL TO EXTEND FORM THE TOP OF THE COVED BASE TO AT LEAST 12" ABOVE THE BACKSPLASH.

CONDUITS

(114271d)
CONDUITS OF ALL TYPES. (I.E. PLUMBING, ELECTRICAL,GAS AND BEVERAGE DISPENSING LINES) SHALL BE INSTALLED WITHIN WALLS. BEVERAGE DISPENSING LINES MAY BE ENCLOSEDS WITHIN WALLS OR FLOORS, OR BE FURRED IN OR ENCASED IN AN APPROVED RUNWAY OR OTHER APPROVED SEALED ENCLOSURE. WHERE LINES ENTER A WALL OR OTHER ENCLOSURE, THE OPENING AROUND THE LINES MUST BE TIGHTLY SEALED. THEY SHALL BE MOUNTED OR ENCLOSED AS TO FACILITATE CLEANING (AT LEAST $\frac{3}{4}$" FROM THE WALL AND 6" ABOVE THE FLOOR). A CHASE OR RUNWAY WHICH ENCLOSES LINES IN THE FLOOR SHALL PROTRUDE AT LEAST SIX INCHES FROM FLOOR AND BE COVED AT THE BASE OF THE CHASE.

GENERAL EQUIPMENT INSTALLATION:

(114130.1)
MATERIALS THAT ARE USED IN THE CONSTRUCTION OF UTENSILS AND FOOD-CONTRACT SURFACES OF EQUIPMENT SHALL NOT ALLOW THE MIGRATION OF DELETERIOUS SUBSTANCES OR IMPART COLORS, ODORS, OR TASTE TO FOOD AND UNDER NORMAL USE CONDITIONS SHALL BE SAFE, DURABLE, CORROSION-RESISTANT, AND NONABSORBANT, SUFFICIENT IN WEIGHT AND THICKNESS TO WITHSTAND REPEATED WAREWASHING, FINISHED TO HAVE A SMOOTH, EASILY CLEANABLE SURFACE, AND RESISTANT TO PITTING, CHIPPING, CRAZING, SCRATCHING, SCORING, DISTORTION, AND DECOMPOSITION.

(114169a)
EQUIPMENT THAT IS FIXED BECAUSE IT IS NOT EASILY MOVABLE SHALL BE INSTALLED SO THAT IT IS:
(1) SPACED TO ALLOW ACCESS FOR CLEANING ALONG THE SIDES, BEHIND, AND ABOVE THE EQUIPMENT.
(2) SPACED FROM ADJOINING EQUIPMENT, WALLS, AND CEILINGS A DISTANCE OF NOT MORE THAN ($\frac{1}{32}$") ONE THIRTY-SECOND INCH.
(3) SEALED TO ADJOINING EQUIPMENT OR WALLS, IF THE EQUIPMENT IS EXPOSED TO SPILLAGE OR SEEPAGE.
(B) EXCEPT AS SPECIFIED IN SUBDIVISIONS (C) AND (D), FLOOR MOUNTED EQUIPMENT THAT IS NOT EASILY MOVABLE SHALL BE SEALED TO THE FLOOR (ON A 4" CURB) OR ELEVATED ON (CASTORS OR LEGS) THAT PROVIDE AT LEAST A SIX INCH CLEARANCE BETWEEN THE FLOOR AND THE EQUIPMENT.
(C) NOTWITHSTANDING SUBDIVISION (B), THIS SECTION SHALL NOT APPLY TO DISPLAY SHELVING UNITS, DISPLAY REFRIGERATION UNITS, AND DISPLAY FREEZER UNITS LOCATED IN THE CONSUMER SHOPPING AREAS OF A FOOD FACILITY IF THE FLOOR UNDER THE UNITS IS MAINTAINED CLEAN.
(D) TABLE-MOUNTED EQUIPMENT THAT IS NOT EASILY MOVABLE SHALL BE INSTALLED TO ALLOW CLEANING OF THE EQUIPMENT AND AREAS UNDERNEATH AND AROUND THE EQUIPMENT BY BEING SEALED TO THE TABLE OR ELEVATED ON LEGS THAT PROVIDE AT LEAST A FOUR-INCH CLEARANCE BETWEEN THE TABLE AND THE EQUIPMENT.

(114180C)
NO FOGGING DEVICES INSTALLED AFTER jULY 1, 2007 SHALL USE A RESERVOIR FOR HOLDING WATER FOR FOGGING OR MISTING OF FOODS. PRODUCE FOGGERS SHALL BE MAINTAINED IN ACCORDANCE WITH MANUFACTURER'S SPECIFICATIONS AND CLEANED IN ACCORDANCE WITH MANUFACTURER'S SPECIFICATIONS OR ACCORDING TO THE PROCEDURES SPECIFIED IN SUBDIVISION (B) OF THE ABOVE SECTION OF CALCODE.

ALL EQUIPMENT MUST BE CERTIFIED OR CLASSIFIED FOR SNITATION BT AN AMERICAN NATIONAL STANDARDS STANDARRDS INSTITUTE (ANSI) ACCREDITED CERTIFICATION PROGRAM. EQUIPMENT CERTIFIED BY THE NATIONAL SANITATION FOUNDATION (NSF) MEETS THIS REQUIREMENT AND MUST COMPLY WITH NSF INSTALLATION REQUIREMENTS OR THEIR EQUIVALENT. ALL EQUIPMENT MUST BE ON SIX-INCH HIGH GROUND, WASHABLE, WATERPROOF LEGS, OR PLACED ON CASTERS AND BE EASILY MOVABLE OR SEALED TO THE FLOOR AND COVED WITH A 3/8-INCH RADIUS FOUR-INCH HIGH COVE.

(114060)
FOOD ON DISPLAY SHALL BE PROTECTED FROM CONTAMINATION BY THE USE OF CONTAINERS WITH TIGHT FITTING SECURELY ATTACHED LIDS, DISPLAY CASES, MECHANICAL DISPENSERS, PACKAGING, COUNTER, SERVICE LINE, OR SNEEZEGUARDS THAT INTERCEPT A DIRECT LINE BETWEEN THE CUSTOMER'S MOUTH AND THE FOOD BEING DISPLAYED. DETAILED ELEVATIONS FOR SNEEZEGUARDS AND THE RATED EQUIPMENT SHALL BE SUBMITTED.

(114153)
EQUIPTMENT FOR COOLING AND HEATING FOOD AND FOR HOLDING COLD AND HOT FOOD SHALL BE SUFFICIENT IN NUMBER AND CAPACITY TO ENSURE PROPER FOOD TEMPERATURE CONTROL DURING TRANSPORTATION AND OPERATION AS SPECIFIED IN SECTION 113996.

(114167)
COLD-PLATES MUST BE CONSTRUCTED INTEGRALLY WITH AN ICE STORAGE BIN. BEVERAGE TUBING AND COLD-PLATE BEVERAGE COOLING DEVICES SHALL NOT BE INSTALLED IN CONTACT WITH STORED ICE INTENDED TO BE USED FOR FOOD OR BEVERAGES.

UTENSIL WASHING FACILITIES:

(114099 / 114103)
A THREE (3) COMPARTMENT SINK WITH DUAL INTEGRAL, SLOPED METAL DRAIN BOARDS, SOUND METAL LEGS AND METAL BACKSPLASH CERTIFIED OR CLASSIFIED FOR SANITATION BY AN AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI) ACCREDITED CERTIFICATION PROGRAM.

(114095)
AN ANSI APPROVED THREE (3) COMPARTMENT SINK IS REQUIRED IN ADDITION TO ANY DISHMACHINE WHICH IS INSTALLED

(114101)
MECHANICAL MACHINE WAREWASHING SHALL BE ACCOMPLISHED BY USING AN APPROVED MACHINE INSTALLED AND OPERATED IN ACCORDANCE WITH THE MANUFACTURER'S SPECIFICATIONS. A WAREWASHING MACHINE SHALL BE PROVIDED WITH AN EASILY CLEANABLE ACCESSIBLE AND READABLE DATA PLATE AFFIXED TO THE MACHINE BY THE MANUFACTURER THAT INDICATED THE MACHINE'S DESIGN AND OPPERATING SPECIFICATIONS INCLUDING THE TEMPERATURES REQUIRED FOR WASHING, RINSING, AND SANATIZING THE PRESSURE REQUIRED FOR THE FRESH WATER SANITIZING RINSE, AND THE CONVEYER SPEED FOR CONVEYER MACHINES OR CYCLE TIMES FOR SANITARY RACK MACHINES. IT SHALL ALSO BE EQUIPED WITH A TEMPERATURE MEASURING DEVICE THAT INDICATES THE TEMPERATURE OF THE WATER AS THE WATER ENTERS THE HOT WATER SANITIZING FINAL RINSE MANIFOLD OR IN THE CHEMICAL SANITIZING SOLUTION TANK.

(114163)
AT LEAST ONE FOOD PREPARATION SINK SHALL BE PROVIDED WITH HOT AND COLD WATER THROUGH A MIXING VALVE IN THE FOOD PREPARATION AREAS OF ALL PERMANENT FOOD FACILITIES FOR THE WASHING , RINSING, SOAKING, THAWING, OR SIMILAR PREPARATION OF FOODS. THE SINK SHALL MEASURE AT LEAST 18" LONG BY 18" WIDE AND 12" DEEP WITH INTEGRAL DRAINBOARD OR ADJACENT TABLE MEASURING AT LEAST 18" x 18". THIS SINK MUST DRAIN DIRECTLY TO A FLOOR SINK WITH A MINIMUM ONE INCH AIR GAP.

(114103)
DUAL INTEGRAL METAL DRAINBOARDS SHALL BE PROVIDED ON MANUAL WAREWASHING SINKS AND THEY SHALL BE SLOPED AND DRAINED TO AN APPROVED LIQUID WASTE RECEPTOR. EXCEPTION: UNDERCOUNTER WAREWASHING MACHINES. WATERPROOF MATERIAL (FPR OR TILE) FROM COVING FULL HEIGHT OF HEIGHT OF WALL BEHIND ALL DISH MACHINES AND INTEGRAL DRAIN BOARDS.

(114149(A) / 114149.2(B))
HIGH TEMPERATURE WAREWASHINGMACHINES MUST MEET THE UMC REQUIREMENTS FOR VENTILLATION

(114119D)
IF DIPPING MOIST FOODS SUCH AS ICE CREAM OR MASHED POTATOES, THE SERVING UTENSILS MUST BE STORED IN RUNNING WATER OF SUFFICIENT VELOCITY TO FLUSH PARTICULATES TO THE DRAIN, SUCH AS A DIPPER WELL, WHICH IS INDIRECTLY CONNECTED TO A FLOOR SINK WITH A MINIMUM ONE INCH AIR GAP.

HANDWASHING FACILITIES:

(113953B1)
HANDWASHING SINKS IN THE FOOD PREPARATION AND WAREWASHING AREAS CERTIFIED BY AN AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI) ACCREDITED CERTIFICATION PROGRAM. HANDWASHING FACILITIES SHALL BE SUFFICIENT IN NUMBER AND CONVENIENTLY LOCATED SO AS TO BE ACCESSIBLE AT ALL TIMES FOR USE BY FOOD HANDLERS. HANDSINKS REQUIRED IN BOTH THE WAREWASH AND PREPARATION AREAS.

(113953B2)
INSTALL A MINIMUM 6" HIGH METAL SPLASHGUARD BETWEEN THE HANDWASH SINK AND THE WAREWASHING SINK THAT EXTENDS THE FULL LENGTH OF THE DRAINBOARD, UNLESS THE DISTANCE BETWEEN THE SINKS IS AT LEAST 24"

(113953A)
A HANDWASH BASIN WITHIN OR ADJACENT TO THE RESTROOM PROVIDED.

(113953.2)
PERMANENTLY INSTALLED, SINGLE-SERVICE HAND TOWELS OR HOT AIR BLOWER DISPENSERS AT ALL HANDWASH BASINS PROVIDED. SINGLE-SERVICE DETERGENT OR SOAP SHALL ALSO BE PROVIDED.

(113953.5)
HANDWASHING SIGNAGE REQUIRED

(114250)
PERMANENTLY INSTALLED TOILET TISSUE DISPENSERS MUST BE INSTALLED AT EACH TOILET.

PLUMBING AND WATER SUPPLY:

(114195)
ADEQUATE CAPACITY AND LOCATION OF THE PROPOSED OR EXISTING WATER HEATER. INDICATE BTU OR kW. OBTAIN EHS APPROVAL BEFORE INSTALLING WATER HEATER.

(114192 / 3)
ALL SINKS MUST BE EQUIPPED WITH HOT AND COLD WATER DISPENSED FROM MIXING FAUCETS. A BACK FLOW PREVENTION DEVICE MAY BE REQUIRED ON WATERSUPPLY LINES TO FAUCETS WITH THREAD SPIGOTS AND OTHER EQUIPMENT. (MINIMUM 120°F WATER TEMPERATURE MEASURED FROM THE FAUCET)
APPROVED BACKFLOW PREVENTION DEVICES SHALL BE PROPERLY INSTALLED UPSTREAM OF ANY POTENTAIL HAZARD BETWEEN THE POTABLE WATER SUPPLY AND A SOURCE OF CONTAMINATION. HOSES SHALL NOT BE ATTACHED TO A FAUCET OR HOSE BIB UNLESS AN APPORVED BACKFLOW PREVENTION DEVICE IS PROVIDED. WATER SUPPLY TO CARBONATORS SHALL BE PROTECTED BY AN APPROVED REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTION DEVICE. THE RELIEF VALVE SHALL DRAIN INDIRECTLY TO A SEWER WITH A LEGAL AIR GAP.

(114201)
IF PROVIDED, A GREASE TRAP OR GREASE INTERCEPTOR SHALL NOT BE LOCATED IN A FOOD OR UTENSIL HANDLING AREA UNLESS SPECIFICALLY APPROVED BY THE ENFORCEMENT AGENCY. THE TRAP OR INTERCEPTOR SHALL BE EASILY ACCESSIBLE FOR SERVICING.

HORIZONTAL RUNS OF DRAIN LINES SHOULD BE AT LEAST $\frac{3}{4}$" FROM THE WALL AND 6" OFF THE FLOOR AND SHOULD TERMINATE AT LEAST 1" ABOVE THE OVERFLOW RIM OF THE FLOOR SINK.

FLOOR SINKS:

(114193A)
ALL EQUIPMENT WHICH GENERATES CONDENSATE AND LIQUID WASTES FROM STEAM TABLES, ICE MACHINES AND BINS, UTINSIL WASH SINKS, FOOD PREPARATION SINKS, DISPLAY CASES, ETC., SHALL BE DRAINED BY MEANS OF INDIRECT WASTE PIPES INTO A FLOOR SINK OR OTHER APPROVED INDIRECT WASTE RECEPTOR. FLOOR DRAINS ARE NOT TO BE USED IN LIEU OF FLOOR SINKS.

(114190)
ALL PLUMBING AND PLUMBING FIXTURES SHALL BE INSTALLED IN COMPLIANCE WITH APPLICABLE LOCAL PLUMBING ORDINANCES, SHALL BE MAINTAINED SO AS TO PREVENT ANY CONTAMINATION, AND SHALL BE KEPT CLEAN, FULLY OPERATIVE AND IN GOOD REPAIR. NO FLEX TUBING OR FLEX LINES WILL BE APPROVED. ALL WASTE LINES MUST BE HARD PIPED FROM THE TOP OF COUNTER TO FLOOR SINK.

(114193C)
ALL FLOOR SINKS SHALL BE AT LEAST HALF EXPOSED OR OTHERWISE READILY ACCESSIBLE FOR INSPECTION AND CLEANING. FLOOR SINK SHALL BE FLUSH WITH THE FLOOR AND SHALL NOT POSE A TRIPPING HAZARD.

(114197)
LIQUID WASTE SHALL BE DISPOSED OF THROUGH THE APPROVED PLUMBING SYSTEM AND SHALL DISCHARGE INTO THE PUBLIC SEWERAGE OR INTO AN APPROVED PRIVATE SEWAGE DISPOSAL SYSTEM.

GENERAL ELECTRICAL/LIGHTING REQUIRMENTS:

(114182)
ELECTRICAL POWER SHALL BE SUPPLIED AT ALL TIMES TO OPERATE THE APPROVED EXHAUST, LIGHTING, ELECTRIC WATER HEATERS, AND REFRIGERATION UNITS, AND ANY OTHER ACCESSORIES AND APPLIANCES THAT MAY BE INSTALLED IN A FOOD FACILITY.

(114252)
SUFFICIENT NATURAL OR ARTIFICIAL LIGHTING REQUIRED: FIFTY (50) FOOT-CANDLES IN FOOD PREPARATION, UTENSIL WASH AREAS, BARS, STORAGE AREAS AND RESTROOMS.

(114252.1)
SHATTERPROOF SHIELDS ON LIGHTS REQUIRES ABOVE FOOD PREPARATION, OPEN FOOD STORAGE, UTENSIL CLEANIG AREAS AND HOODS.

VENTILATION:

(114149.1(A))
MECHANICAL EXHAUST VENTILATION SHALL BE REQUIRED AT OR ABOVE ALL EQUIPMENT TO EFFECTIVELY REMOVE GASES, ODERS, STEAM, HEAT GREASE, VAPORS AND SMOKE. HOODS AND MECHANICAL VENTILATION SHALL COMPLY WITH ALL REQUIREMENTS SET FORTH IN THE CURRENT EDITION OF THE UNIFORM MECHANICAL CODE (UMC) AS ADOPTED BY THE LOCAL BUILDING DEPARTMENT. (SEE MECHANICAL EXHAUST VENTILATION SYSTEM PLAN CHECK DATA FORM) (UNIFORM MECHANICAL CODE) CANOPY HOODS SHALL EXTEND AT LEAST SIX (6) INCHES BEYOND ALL SIDES OF THE COOKING EQUIPMENT, AS MEASURED FROM THE INSIDE EDGE OF THE GREASE TROUGH IF PROVIDED.

(114149.1(D))
MAKE-UP AIR SHALL BE PROVIDED AT THE RATE OF THAT EXHAUSTED AND SHALL BE ELECTRICALLY INTERCONNECTED WITH THE HOOD VENTILATION SYSTEM.

(114149.2)
EVERY HOOD SHALL BE INSTALLED TO PROVIDE FOR THOROUGH CLEANING OF ALL INTERIOR AND EXTERIOR SURFACES, INCLUDING, BUT NOT LIMITED TO, THE HOOD, FILTERS, PIPING, LIGHTS, TROUGHS, HANGERS, FLANGES, AND EXHAUST DUCTS.

WALK-IN REFRIGERATOR UNITS:

(113885 / 114130D)
SHALL BE CERTIFIED OR CLASSIFIED FOR SANITATION BY AN AMERICAN NATIONAL STANDARDS INSTITUE (ANSI) ACCREDITED CERTIFICATION PROGRAM.

INFORMATION REGARDING THE INTERIOR AND EXTERIOR CONSTRUCTION AND FINISH PROVIDED.

(114271)
APPROVED WALL AND CEILING MATERIAL FINISH.

(114268)
AN APPROVED FLOORING MATERIAL WITH INTEGRAL FOUR (4) INCH HIGH CONTINUOUSLY COVED BASE AT THE FLOOR/WALL JUNCTURE PROVIDED. THE BASE MUST BE $\frac{3}{8}$-INCH RADIUS COVE.

(114252.1)
AT LEAST 10 FOOT-CANDLES OF KIGHTING SHALL BE PROVIDED AT A DISTANCE OF 30" ABOVE THE FLOOR WITH PROTECTIVE SHIELDING.

(114271D)
DRAIN LINES AND ELECTRICAL CONDUIT SHALL BE MOUNTED 1" AWAY FROM THE WALLS SO AS TO FACILITATE CLEANING.

(114266)
ALL WALK-IN REFRIGERATION UNITS SHALL OPEN INTO AN APPROVED FOOD HANDLING AREA

(UNIFORM PLUMBING CODE SEC. 604)
FLOOR SINKS ARE NOT TO BE LOCATED IN WALK-IN REFRIGERATORS.

RESTROOM FACILITIES:

(114250 / 114276(A))
RESTROOMS FOR USE BY EMPLOYEES SHALL BE PROVIDED WITHIN EACH FOOD FACILITY. THE NUMBER OF TOILET FACILITIES SHALL BE IN ACCORDANCE WITH LOCAL BUILDING DEPARTMENT CODES AND ORDINANCES.
RESTROOMS WHICH ARE PROVIDED FOR USE BY PATRONS SHALL BE SO SITUATED THAT PATRONS DO NOT PASS THROUGH ANY FOOD PREPARATION, FOOD STORAGE, UTENSIL WASHING, SERVICE OR JANITORIAL AREAS.
(114250.1)
AMUSEMENT PARKS, STADIUMS. ARENAS, FOOD COURTS AND FAIRGROUNDS WHICH INCLUDE FOOD FACILITIES AND TOILET FACILITIES WITHIN THEIR BOUNDARIES ARE NOT REQUIRED TO PROVIDE TOILET FACILITIES FOR EMPLOYEE USE WITHIN EACH FOOD ESTABLISHMENT. RESTROOM FACILITIES MUST BE LOCATED WITHIN 200 FEET OF THE FOOD FACILITY AND READILY AVAILABLE FOR USE BY THE EMPLOYEES. FOOD FACILITIES SUBJECT TO THIS SECTION SHALL BE PROVIDED WITH APPROVED HANDWASHING FACILITIES FOR EMPLOYEE USE.

(114276(C1))
THE RESTROOM DOORS SHALL BE TIGHT FITTING AND EQUIPPED WITH SELF-CLOSING DEVICES AND SHALL BE KEPT CLOSED EXCEPT DURING CLEANING AND MAINTENANCE OPERATIONS.

(114149(B))
ALL RESTROOMS SHALL BE PROVIDED WITH VENTILATION TO THE OUTSIDE. IF SCREENED WINDOW OPENING OR AIRSHAFT CANNOT PROVIDE ADEQUATE VENTILATION, MECHANICAL VENTILATION IS THEN REQUIRED TO BE INTERCONNECTED WITH THE LIGHT SWITCH.

(114276)
A PERMANENT FOOD FACILITY SHALL PROVIDE CLEAN TOILET FACILITIES IN GOOD REPAIR FOR PATRONS, GUESTS, OR INVITEES WHEN THERE IS ONSITE CONSUMPTION OF FOODS OR WHEN THE FOOD FACILITY WAS COSTRUCTED AFTER JULY 1, 1984, AND HAS MORE THAN 20,000 SQ. FEET OF FLOOR SPACE. IF THE FACILITY HAS MORE THAN 20,000 SQ. FEET OF FLOOR SPACE, THERE SHALL BE PROVIDED AT LEAST ONE SEPARATE TOILET FACILITY FOR WOMEN. FOR BUILDINGS LESS THAN 20,000 SQ. FEET AND CONSTRUCTED BEFORE JANUARY 1, 2004 TOILET FACILITIES SHALL BE PROVIDED PROMINENTLY POST A SIGN WITHIN THE ESTABLISHMENT IN A PUBLIC AREA STATING THAT TOILET FACILITIES ARE NOT PROVIDED.

CLOTHING CHANGE/STORAGE ENCLOSURES:

(114256.1)
A ROOM, ENCLOSURE, OR DESIGNATED AREA, SEPARATED FROM TOILETS, FOOD STORAGE, FOOD PREPARATION AREAS, AND UTENSIL WASHING AREAS, SHALL BE PROVIDED WHERE EMPLOYEES MAY CHANGE AND STORE CLOTHES.

JANITORIAL FACILITIES:

(114279)
JANITORIAL FACILITIES WITH HOT AND COLD WATER PROVIDED WITH BACKFLOW PROTECTION, IN AREA WITH APPROVED FLOOR, WALL AND CEILING FINISHES.

(114165B)
A ONE (1) COMPARTMENT, NONPOROUS JANITORIAL SINK (I.E., STAINLESS STE STEEL OR CAST IRON/PORCELAIN) OR SLAB, BASIN OR FLOOR CONSTRUCTED OF CONCRETE OR EQUIVALENT MATERIAL, CURBED AND SLOPED TO A DRAIN SHALL BE PROVIDED. FIBERGLASS OR PLASTIC SINKS ARE NOT ACCEPTABLE. WASTE LINE IS A DIREST-CONNECT TO THE SANITARY SEWER. NOTE THAT THE BUILDING DEPARTMENT MAY REQUIRE IT TO BE PLUMBED DIRECTLY TO THE GREASE TRAP.

(114281/82)
A RACK, ROOM, AREA OR CABINET FOR THE STORAGE OF MOPS AND BROOMS AND CLEANING COMPOUNDS SEPERATE FROM ANY FOOD PREPARATION, OR STORAGE AREA OR UTENSIL WASHING AREA PROVIDED.

LINENS AND LAUNDERING

(114185)
ADEQUATE STORAGE FOR CLEAN LINENS, INCLUDING APPAREL, TOWLES AND CLEANING CLOTHS.

(114185.3)
PROVIDE LAUNDERING SCHEDULE FOR LINENS AS REQUIRED BY CODE.

VERMIN EXCLUSION:

(114259)
ALL BUILDINGS SHALL BE CONSTRUCTED SO AS TO PREVENT ENTRANCE OF INSECTS AND RODENTS

AIR CURTAINS DEVICES PROVIDED AT DELIVERY DOORS, SHALL BE PERMANENTLY WIRED AND INSTALLED SO THAT THE DEVICE WILL AUTOMATICALLY OPERATE WHENEVER THE DOOR OPENS AND SHALL MEET ANSI PERFORMANCE STANDARDS.

SELF-CLOSING DEVICES ON ALL DOORS OPENING TO THE OUTSIDE ARE REQUIRED.

ALL OPERABLE WINDOWS SHALL BE SCREENED WITH NOT LESS THAN 16-MESH SCREENING.

DRY FOOD STORAGE:

(114080A)
ADEQUATE SIZED ROOM OR AREA FOR DRY FOOD STORAGE. FLOOR SPACE SHOULD BE EQUAL TO 25% OF FOOD AREA, MINIMUM 100 SQ. FT.

OUTDOOR WASTE STORAGE:

(114244-114245.7)
CLEANABLE AREA (CONCRETE, ASPHALT) FOR BIN OR TRASH CONTAINER STORAGE

(114245.8)
CLEANABLE AREA AND STORAGE CONTAINER (BARREL) FOR WASTE COOKING OIL.

(114244)
FACILITIES AND EQUIPMENT NECESSARY TO STORE OR DISPOSE OF ALL WASTE MATERIAL.

MISCELLANEOS

ALL DELIVERY DOORS LEADING TO THE OUTSIDE SHALL BE SELF-CLOSING AND SHALL BE PROVIDED WITH AN OVERHEAD AIR CURTAIN. SUBMIT SPECIFICATIONS FOR THE AIR CURTAIN TO BE INSTALLED ABOVE THE DOOR WHICH OPENS TO THE OUTSIDE IN THE BACKROOM AREA. ALSO, IDENTIFY THE LOCATION OF THE AIR CURTAIN ON A REVISED FLOOR PLAN.

WITHIN 60 DAYS FROM THE COMMENCEMENT OF OPERATION, THE OWNER OR EMPLOYEES MUST HAVE SUCCESSFULLY PASSED AN APPROVED AND ACCREDITED FOOD SAFETY CERTIFICATION EXAMINATION. THE FOOD SAFETY CERTIFICATION SHALL BE RETAINED ON FILE AT THE FOOD FACILITY AT ALL TIMES, AND SHALL BE MADE AVAILABLE FOR INSPECTION. THE RESPONSIBILITY OF THE CERTIFIED OWNER OR EMPLOYEE SHALL INCLUDE THE SAFETY OF FOOD PREPARATION AND SERVICE.

GENERAL REQUIREMENTS

(114380)
COMPLETE AND LEGIBLE PLANS THAT ARE DRAWN TO SCALE AS PER PLAN SUBMISSION REQUIREMENT HANDOUT.

(114130B)
ALL NEW AND REPLACEMENT FOOD-RELATED AND UTENSIL-RELATED EQIPMENT SHALL BE CERTIFIED OR CLASSIFIED FOR SANITATION BY AN AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI) ACCREDITED CERTIFICATION PROGRAM. MANUFACTURER'S SPECIFICATIONS SHEETS FOR THE PROPOSED EQUIPMENT MAY BE REQUIRED.

(114381C)
A PERMIT, ONCE ISSUED, IS NONTRANSFERABLE. A PERMIT SHALL BE VALID ONLY FOR THE PERSON, LOCATION, TYPE OF FOOD SALES, OR DISTRIBUTION ACTIVITY AND, UNLESS SUSPENDED OR REVOKED FOR CAUSE, FOR THE TIME PERIOD INDICATED.

(114266)
EACH PERMANENT FOOD FACILITY SHALL BE FULLY ENCLOSED IN A BUILDING CONSISTING OF PERMANENT FLOORS, WALLS AND AN OVERHEAD STRUCTURE. EXCEPTION: OUTDOOR BBQ'S, OUTDOOR DINING AREAS, PRODUCE STANDS AND SWAP MEET PREPACKAGED FOOD STANDS.

Environmental Health Notes

1. A concrete slab is provided for trash, garbage, and grease container. If walls enclose area, the interior wall surfaces will be smooth, sealed and washable (e.g., plastered smooth and painted, etc.).
2. All food-related and utensil-related equipment shall meet or be equivalent to sanitation standards established by an American National Standards Institute (ANSI) accredited program.
3. All floor mounted equipment will be installed on minimum 6" sanitary legs, castors, or completely sealed in position on a 4 " high curb with continuously coved base. Countertop equipment will be on 4-inch sanitary legs or sealed to the counter unless readily movable.
4. If soft drink, ice or other dispensers are self-service, or if refills are provided they must be push button types, or lever types where the lever contacts the container at least one inch below the rim.
5. Any openable windows vent openings or other similar openings must be provided with tight fitting screens of minimum 16-mesh to the inch. Windows to be fixed at food prep, utensil-washing, open food and utensil storage areas.
6. All exterior doors open outward and are self-closing and tight fitting.
7. Bi-fold, French, accordion style and roll-up doors cannot open into the food prep, utensil washing or unpackaged food service areas.
8. Toilet room and dressing room doors must be self-closing, tight fitting.
9. Delivery doors to have air curtain fans that span the width over the door. The fan must activate via a microswitch providing a minimum velocity of 1600 fpm measured 3 feet above the ground.
10. A minimum of 10 foot-candles of light measured 30" off floor is provided in walk-in refrigerated storage and dry storage rooms and at least 20-foot candles is provided where food is provided for consumer self-service, where fresh produce or prepackaged foods are sold or offered for consumption; inside equipment such as reach-in and under-counter refrigerators; in areas used for handwashing, warewashing, equipment and utensil storage, and in toilet rooms.
11. A minimum of 50 foot-candles of light measured 30" off floor is provided when working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor and in all areas during periods of cleaning.
12. Shattershields for all lights above food preparation, work, and storage areas will be provided.
13. All warewashing sinks to have 3 compartments that are a minimum size of at least 18"x18"x12" deep (or 16"x20"x12" deep) with a minimum 18" drainboard at each end. If against a wall, it must have an 8" integral backsplash. However, it must be capable of accommodating the largest utensil to be washed. A warewashing machine does not substitute for the sink requirement.
14. Sinks to have spout(s) capable of reaching each compartment.
15. Food prep sink compartment(s) to be at least 18"x18"x12" deep (or 16"x20"x12" deep) with a minimum 18" drainboard. Separate food prep sinks to be provided for meats and produce.
16. The 3 or 4 compartment bar sink to be at least 12"x12"x10" deep (or 10"x14"x10" deep) with a minimum 18" drainboard at each end.
17. A separate wet waste dump fixture shall be provided for disposal of drink or waste ice or coffee waste.
18. Each handwashing sink must have permanently mounted single-service soap and paper towel dispensers.
19. The hot water heater will be a commercial type capable of constantly supplying hot water at a temperature of 120°F to all sinks. In sizing the water heater, the peak hourly demand for all sinks, etc., are added together to determine the minimum required recovery rate.
20. All lavatories or hand sinks will have a combination faucet or premixing faucet capable of supplying water tempered to 100°F. Self-closing or metered faucet to provide at least 15 seconds of water without reactivation.
21. All plumbing, electrical and gas lines shall be concealed within the building structure to as great an extent as possible. All exposed conduits, plumbing, etc. shall be installed at least 6" off floor and 3/4" from walls using standoff brackets.
22. Conduits, plumbing or piping cannot be installed across any aisle way, traffic area or door opening.
23. Multiple runs or clusters of conduit or pipelines shall be furred in or encased in an approved sealed enclosure.
24. All liquid waste shall be drained by means of indirect waste pipes into a floor sink. Floor sinks are to be installed flush with the finished floor surface and have suitable easily removable safety cover grates.
25. Floor sink to be 50% exposed when no access is provided for cleaning or be in line with the front face of elevated freestanding equipment.
26. Approved backflow prevention devices shall be properly installed upstream of any potential hazard between the potable water supply and a source of contamination. Hoses shall not be attached to a faucet or hose bibb unless an approved backflow preventer is provided.
27. Water supply to carbonators shall be protected by an approved reduced pressure principle backflow preventer. The relief valve shall drain indirectly to sewer with a legal air gap.
28. For cleaning floor mats, the janitorial sink to be a minimum 24" by 36" floor-mounted type. Mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.
29. The janitorial sink faucet will have a threaded outer lip for hose attachment and an approved backflow prevention device. No chemical dispensing systems or shutoff valves to be attached to mop sink faucet outlet (unless a "sidekick" plumbing device is installed).
30. No condensate or wastewater including HVAC will drain into the janitorial sink.
31. Grease trap to be located outside the food service activity area, flush with the finished floor when indoors. Local wastewater district or building department to be contacted for grease removal requirements.
32. Floor drains shall be installed in floors that are water-flushed for cleaning and in areas where pressure spray methods for cleaning equipment are used, in restrooms, janitorial rooms, sculleries, and at bars with warewashing. Floor surfaces in areas pursuant to this shall be sloped 1:50 to the floor drains.
33. Adequate ventilation is to be provided to all toilet rooms, janitor closets with mop sinks, and indoor trash rooms and in dressing/change room(s).
34. The floor finish will have a smooth surface under all equipment and walkways will have a light texture only.
35. The paint used on walls and ceilings of all kitchen, food preparation, work, and storage areas will be a gloss or semi-gloss enamel. Finish material shall be a light color in food prep areas for easy cleaning.
36. Prior to installation, samples of finishes to be submitted to Environmental Health for approval as needed.
37. Cold storage rooms shall be provided with a section of shelving installed to hold shallow cool down pans -not to exceed 4" in height. Space between shelving to be at least 8" high.
38. Backup dry storage shelving shall be a minimum of 96 linear feet (measured with tiers) or 25% of kitchen, food prep, and work areas, whichever is greater. Shelving shall be at least 18 inches deep and start a minimum six inches off the floor surface.
39. Shelving over wet areas (sinks, mop sinks etc.) and food prep surfaces will be metal.
40. All seams, gaps, openings to be properly sealed.

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NO.	DATE

SUBWAY
STORE 49992
2508 E. LAS POSAS RD.
CAMARILLO, CA 93010

THESE PLANS ARE NOT FOR CONSTRUCTION UNLESS A "WET STAMP & SIGNATURE" FROM BOTH THE ENGINEER OF RECORD AND A APPROVAL STAMP WITH A "WET STAMP & SIGNATURE" FROM THE LOCAL GOVERNING AGENCY ARE PRESENT.

DWG. BY	J.P.
CHK'D BY	
DATE	10/4/10
JOB NO.	6232
FILE NO.	623222

EXP. 12/31/10

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