

PROJECT INFORMATION

SCOPE OF WORK:
NEW CONSTRUCTION OF A RECREATION CENTER WITH NATATORIUM, COURTS, CONCESSIONS, OFFICES AND RESTROOMS.

AUTHORITIES HAVING JURISDICTION:
CITY OF WEST MEMPHIS BUILDING DEPARTMENT AND FIRE DEPARTMENT

APPLICABLE CODES:
BUILDING CODE: 2021 ARKANSAS FIRE PREVENTION CODE VOL. II (BUILDING)
ENERGY CODE: 2014 ARKANSAS ENERGY CODE
MECHANICAL CODE: 2021 ARKANSAS MECHANICAL CODE
ELECTRICAL CODE: 2020 NATIONAL ELECTRICAL CODE
PLUMBING CODE: 2018 ARKANSAS PLUMBING CODE AND ARKANSAS GAS CODE
FIRE CODE: 2021 ARKANSAS FIRE PREVENTION CODE VOL. I (FIRE)
ACCESSIBILITY: 2010 ADA STANDARDS

BUILDING ADDRESS:
ST HWY 191/40 SERV, West Memphis, AR 72301

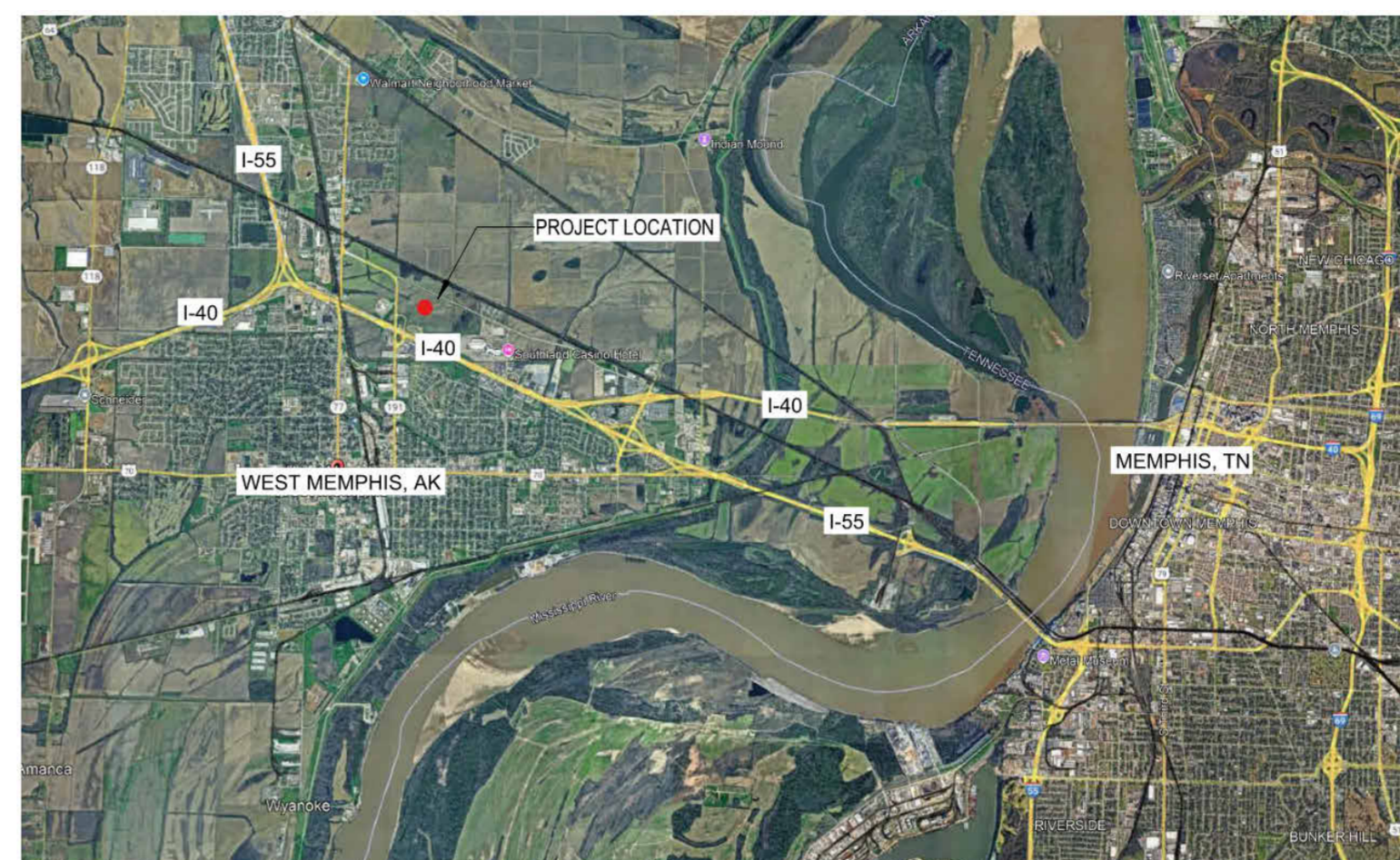
BUILDING NUMBER:
1 OF 1

BUILDING HEIGHT:
37'-8 1/4"

NUMBER OF STORES:
1 STORY

BUILDING AREA	TYPE	AREA
CONDITIONED		83,108 SF
UNCONDITIONED		4,495 SF
TOTAL GROSS		87,603 SF

VICINITY MAP



BUILDING OCCUPANCY AND CONSTRUCTION

OCCUPANCY CLASSIFICATION (IBC SECTION 302):
NON-SEPARATED MIXED USE
A-4 ASSEMBLY (PRIMARY USE)
A-2 ASSEMBLY
A-3 ASSEMBLY
B BUSINESS
S STORAGE

H2 HAZARD

CONSTRUCTION TYPE (IBC TABLE 601):
TYPE I-B

ALLOWABLE HEIGHT/STORIES ABOVE GRADE PLANE (IBC TABLE 501.3 & 504.4)
HEIGHT: 7 FT
STORIES: 1 (PER 507.4 RESTRICTIONS)

ALLOWABLE BUILDING AREA (IBC TABLE 506.2)
BASED ON THE MOST RESTRICTIVE USE FOR NON-SEPARATED MIX USE
AREA (SPRINKLERED): 36,000 SF
FRONTAGE INCREASE: N/A
TOTAL ALLOWABLE: UNLIMITED PER SEC 507.4

REQUIRED SEPARATION OF OCCUPANCIES (IBC TABLE 508.6)

OCCUPANCY TYPE	ADJACENT OCCUPANCY	REQUIRED SEPARATION (HOURS)
H2	A-2,2	3
H2	B	2

FIRE RESISTANCE REQUIREMENTS

FIRE RESISTANCE REQUIREMENTS FOR ALL BUILDING ELEMENTS (IBC TABLE 601)

BUILDING ELEMENT	FIRE RATING (HOURS)	UL ASSEMBLY
PRIMARY STRUCTURAL FRAME	0	N/A
BEARING WALLS		
EXTERIOR	0	N/A
INTERIOR	0	N/A
NON-BEARING WALLS & PARTITIONS		
EXTERIOR	0	N/A
INTERIOR	0	N/A
FLOOR CONSTRUCTION & ASSOCIATED SECONDARY STRUCTURAL MEMBERS:		
ROOF CONSTRUCTION & ASSOCIATED SECONDARY STRUCTURAL MEMBERS	0	N/A

FIRE PROTECTION (IBC SECTION 901, 906.1 & 907.2.1)
AUTOMATIC FIRE SPRINKLER SYSTEM REQUIRED & PROVIDED. RE: SHEET XXXXXXX
PORTABLE FIRE EXTINGUISHERS REQUIRED & PROVIDED. RE: SHEET 0410
FIRE ALARM DETECTION SYSTEM
MANUAL FIRE ALARM BOXES: NOT REQUIRED

FIRE RESISTANCE RATING REQUIREMENTS FOR EXTERIOR WALLS (IBC TABLE 705.5)

FIRE SEPARATION (FEET)	FIRE RESISTANCE (HOURS)
X ≥ 30'	H OCC = 0 HR A,B,S-E OCC = 0 HR

MAXIMUM AREA OF EXTERIOR WALL OPENINGS (IBC TABLE 705.6)

FIRE SEPARATION (FEET)	DEGREE OF OPENING PROTECTION	ALLOWABLE PERCENT:
X ≥ 30'	UNPROTECTED, SPRINKLERED	NO LIMIT

CONCEALED SPACES (SECTION 710)
DRAFTSTOPPING NOT REQUIRED IN NON-COMBUSTIBLE CONSTRUCTION AND BUILDINGS EQUIPPED WITH AUTOMATIC SPRINKLER SYSTEM.
FIRE RESISTING (718.2)
CONCEALED WALL SPACES (718.2.2)
DRAFTSTOPPING IN FLOORS NOT REQUIRED (718.3)
DRAFTSTOPPING IN ATTICS NOT REQUIRED (718.4)

CORRIDOR FIRE RESISTANCE RATING (TABLE 1020.2)

OCCUPANCY	OCCUPANCY LOAD SERVED BY CORRIDOR	REQUIRED FIRE RATING
A	> 30	WITH SPRINKLER = 0 HR

PLUMBING FIXTURE COUNTS - BUILDING

MINIMUM FIXTURES REQUIRED ARE CALCULATED BASED ON 50% MALE AND 50% FEMALE OCCUPANTS

ASSEMBLY
1,195 OCCUPANTS = 598 MALE, 598 FEMALE

STORAGE
5 OCCUPANTS = 3 MALE, 3 FEMALE

CLASSIFICATION	DESCRIPTION	WATER CLOSET		LAVATORIES		SHOWERS	DRINKING FOUNTAINS	SERVICE SINKS
		MALE	FEMALE	MALE	FEMALE			
ASSEMBLY CODE REQ'S	INDOOR SPORTING EVENTS	FIRST 1,500 = 1/175	FIRST 1,500 = 1/140	1/200	1/150	--	1/1,000	1
FIXTURES REQUIRED		7.97	14.95	2.99	3.99	--	1.20	1
STORAGE CODE	CHEMICAL STORAGE ROOMS	1/100	1/100	1/100	1/100	--	1/1,000	1
FIXTURES REQUIRED		.03	.03	.03	.03	--	.01	1
TOTAL FIXTURES REQUIRED		8	15	4	5	--	2	2
TOTAL FIXTURES PROVIDED		15+2*	15	11+2*	11	--	4	2

NOTES:
* UNSEX RESTROOMS

PLUMBING FIXTURE COUNTS - POOL

IBC SECTION 609
MINIMUM FIXTURES REQUIRED ARE CALCULATED BASED ON 50% MALE AND 50% FEMALE OCCUPANTS

2,000 OCCUPANTS = 1,000 MALE, 1,000 FEMALE

FIXTURES REQUIRED	WATER CLOSET		LAVATORIES		CLEANSING SHOWERS		RINSE SHOWERS	
	MALE	FEMALE	MALE	FEMALE	MALE	FEMALE	MALE	FEMALE
TOTAL FIXTURES PROVIDED *	--	--	--	--	3	3	1	1

NOTES:
* SEE SECTION ABOVE FOR TOTAL WATER CLOSETS AND LAVATORIES PROVIDED
** 7/18/2017/2007: 76 +1
*** 2/26/2017/2007: 82 +1

ENERGY CODE

CLIMATE ZONE:
3

INTERNATIONAL ENERGY CONSERVATION CODE REQUIREMENTS:

	CODE DESIGN REQUIREMENTS	PROPOSED DESIGN VALUES
WINDOWS	U-FACTOR: ≤ 0.50	U-FACTOR: SHGC: 0.13
	VISIBLE LIGHT TRANSMISSION: U-FACTOR: ≤ 0.65	VISIBLE LIGHT TRANSMISSION: U-FACTOR:
DOORS	U-FACTOR: U-FACTOR:	U-FACTOR:
OVERHEAD DOOR	METAL BUILDING	METAL BUILDING
WALL INSULATION	R-VALUE: R-13 + R-3 CONTIGUOUS INSULATION OR EQUIVALENT	R-VALUE: X
	METAL BUILDING	METAL BUILDING
ROOF INSULATION	R-VALUE: R-10 W/ R-5 THERMAL BLOCKS	R-VALUE: X
	METAL BUILDING	METAL BUILDING

NOTE: R-VALUES LISTED ARE MINIMUMS. U-FACTORS LISTED ARE MAXIMUMS

SEAL

THIS DOCUMENT IS RELEASED FOR THE PURPOSE OF PRELIMINARY SUBMITTAL. ALEC A. LUONG LICENSE #912494. IT IS NOT TO BE USED FOR CONSTRUCTION PURPOSES.

CLIENT



City of West Memphis
205 Redding St. West Memphis, AR 72301

DRAWING ISSUE

NO.	DATE	DESCRIPTION
1	2024-07-15	ISSUE FOR DESIGN DEVELOPMENT
2	2024-07-15	2024-07-15 THE 2024 CONSTRUCTION DOCUMENT PROCESSING

ARCHITECT

PROJECT LUONG
HOUSTON: +1 346 708 8244
SAN ANTONIO: +1 726 246 1278
SANTA MONICA: +1 213 394 7230
820 Gessner Rd., Suite 775, Houston, TX 77024
700 N. St. Marys St., Suite 1400, San Antonio, TX 78205
730 Arizona Ave., Santa Monica, CA 90401
Projectluong.com

CONSULTANT

JOB INFO

CITY OF WEST MEMPHIS
RECREATION CENTER
ST HWY 191/I-40 SERV
West Memphis, AR 72301

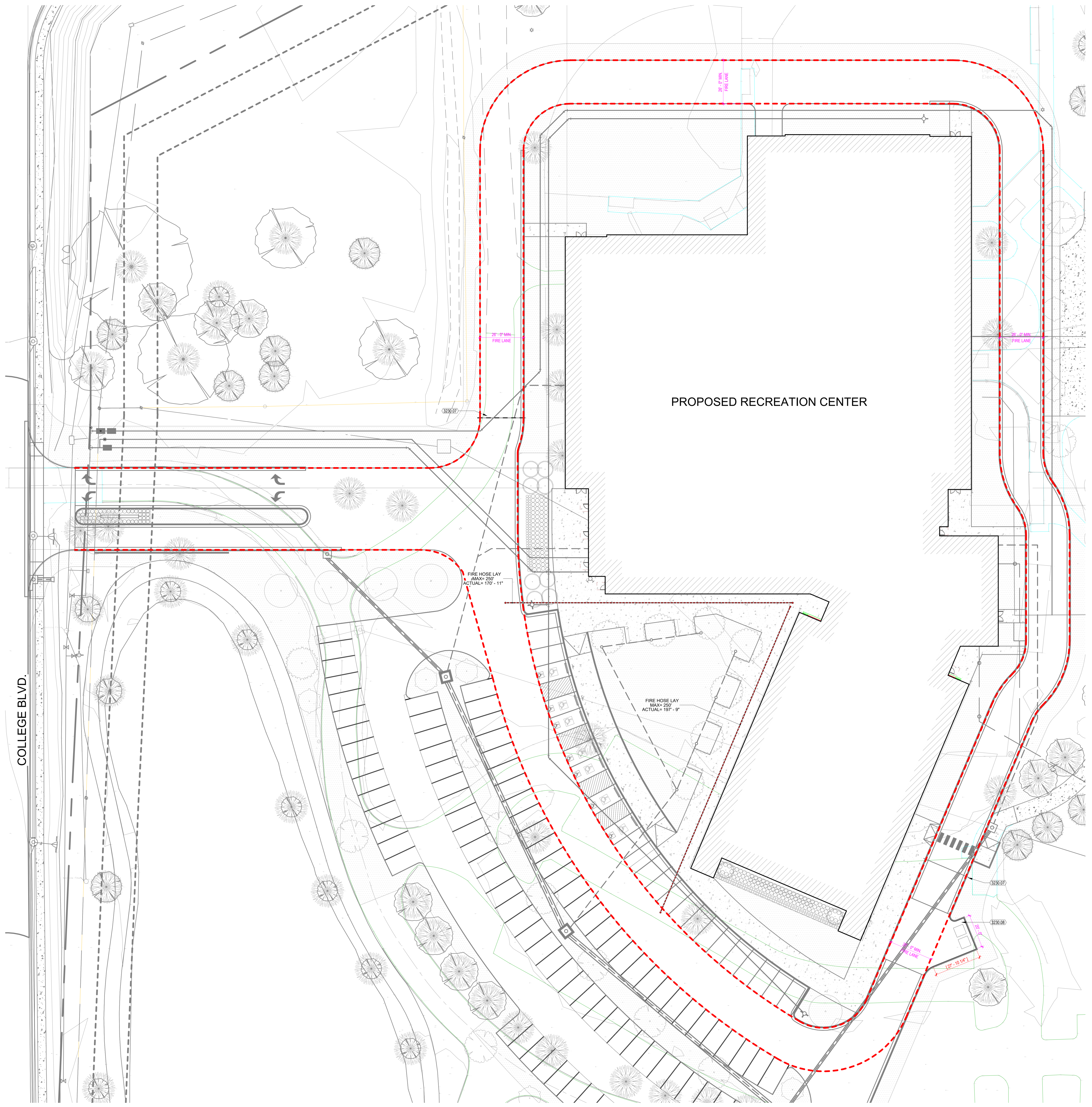
JOB No.: WESCIT00561

SHEET TITLE

CODE ANALYSIS

SHEET NUMBER

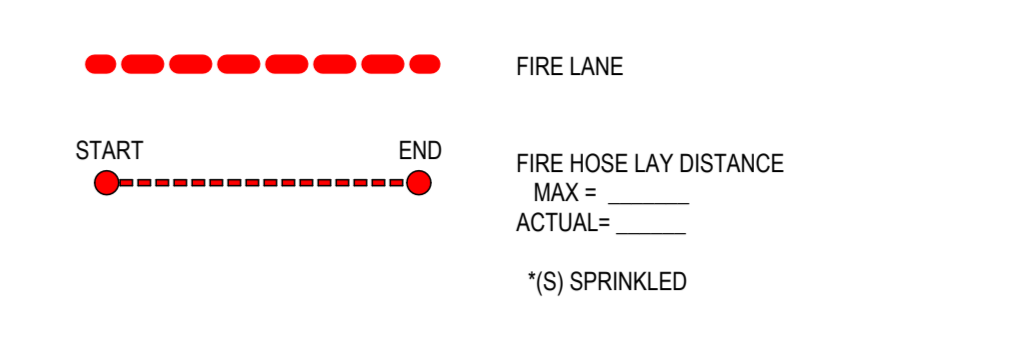
G-010



GENERAL NOTES - FIRE HOSE LAY

1. ANY DIMENSIONS INDICATED ON THIS PLAN ARE FOR LIFE SAFETY REVIEW ONLY AND SHOULD NOT BE USED FOR CONSTRUCTION PURPOSES OR SIZES.
2. FIRE ACCESS ROADS TO MEET ALL APPLICABLE REQUIREMENTS OF APPENDIX D OF THE INTERNATIONAL FIRE CODE.
3. REFER TO CIVIL DRAWINGS FOR LOCATIONS OF EXISTING AND PROPOSED FIRE HYDRANTS.

LEGEND - FIRE HOSE LAY



KEYNOTES

NOTE: KEYNOTE NUMBERING IS FOR ORGANIZATIONAL PURPOSES ONLY AND NOT INTENDED TO REFERENCE A SPECIFIC CSI DIVISION

NUMBER	DESCRIPTION
3230-07	EMERGENCY BREAKAWAY GATE RE. LANDSCAPE
3230-08	ASPHALT DUMPSTER PAD

SEAL

THIS DOCUMENT IS RELEASED FOR THE PURPOSE OF PRELIMINARY SUBMITTAL. ALEC A. LUONG LICENSE #172494. IT IS NOT TO BE USED FOR CONSTRUCTION PURPOSES.

CLIENT



City of West Memphis
205 Redding St. West Memphis, AR 72301

DRAWING ISSUE

NO.	DATE	DESCRIPTION
1	2024-07-15	ISSUE FOR DESIGN DEVELOPMENT
2	2024-08-15	FOR THE CITY OF WEST MEMPHIS
3	2024-09-15	FOR THE CITY OF WEST MEMPHIS

ARCHITECT

PROJECT LUONG

HOUSTON +1 346 708 8241
 SAN ANTONIO +1 726 246 1378
 SANTA MONICA +1 213 394 7330

820 Gessner Rd., Suite 775, Houston, TX 77024
 700 N. St. Marys St., Suite 1400, San Antonio, TX 78205
 730 Arizona Ave., Santa Monica, CA 90401

Projectluong.com

CONSULTANT

JOB INFO

CITY OF WEST MEMPHIS
 RECREATION CENTER
 ST HWY 191/I-40 SERV
 West Memphis, AR 72301

JOB No.: WESCIT00561

SHEET TITLE

FIRE ACCESS PLAN

SHEET NUMBER

G-011

MEANS OF EGRESS REQUIREMENTS

MEANS OF EGRESS SIZING (IBC SECTION 1005)
 EXIT WIDTH REQUIRED FOR OTHER EGRESS COMPONENTS: 1.200 X .15 + 18"
 TOTAL EGRESS DOOR WIDTH PROVIDED: (3) 3' DOORS AND (8) 8' DOUBLE DOORS = 64'

NOTES:
 1. EGRESS REQUIREMENTS SHALL NOT BE LESS THAN REQUIRED BY 2021 ARKANSAS FIRE PREVENTION CODE VOL. I AND ELSEWHERE AS REQUIRED BY APPLICABLE CODE INCLUDING THE AMERICANS WITH DISABILITIES ACT (ADA). IN THE EVENT OF DISCREPANCIES BETWEEN CODES, COMPLY WITH THE MORE RESTRICTIVE REQUIREMENT IN ALL CASES.
 2. MEANS OF EGRESS DOORS SHALL MEET THE REQUIREMENTS OF THE 2021 ARKANSAS FIRE PREVENTION CODE VOL. I SECTION 1005 AND ADA SECTION 404. DOORS PROVIDED FOR EGRESS PURPOSES IN NUMBERS GREATER THAN REQUIRED BY CODE SHALL ALSO MEET THE REQUIREMENTS OF THESE SECTIONS.
 3. PROJECTIONS INTO THE REQUIRED EGRESS CLEAR OPENING WIDTH, INCLUDING HANDRAILS, SHALL COMPLY WITH THE 2021 ARKANSAS FIRE PREVENTION CODE VOL. I SECTION 1005.7 AND ADA SECTION 307 NOT TO EXCEED 4" BETWEEN 27" AND 80" ABOVE THE FLOOR OR GROUND.

COMMON PATH OF EGRESS TRAVEL DISTANCE (IBC TABLE 1006.2.1)

OCCUPANCY TYPE	MAX OCC LOAD OF SPACE	MAX COMMON PATH OF EGRESS TRAVEL DISTANCE
A	49	WITH SPRINKLER SYSTEM = 75'
H-2	3	WITH SPRINKLER SYSTEM = 25'

MINIMUM NUMBER OF EXITS OR ACCESS TO EXITS PER STORY (IBC TABLE 1006.3.1)
 NUMBER OF EXITS REQUIRED = 4
 NUMBER OF EXITS PROVIDED = 4

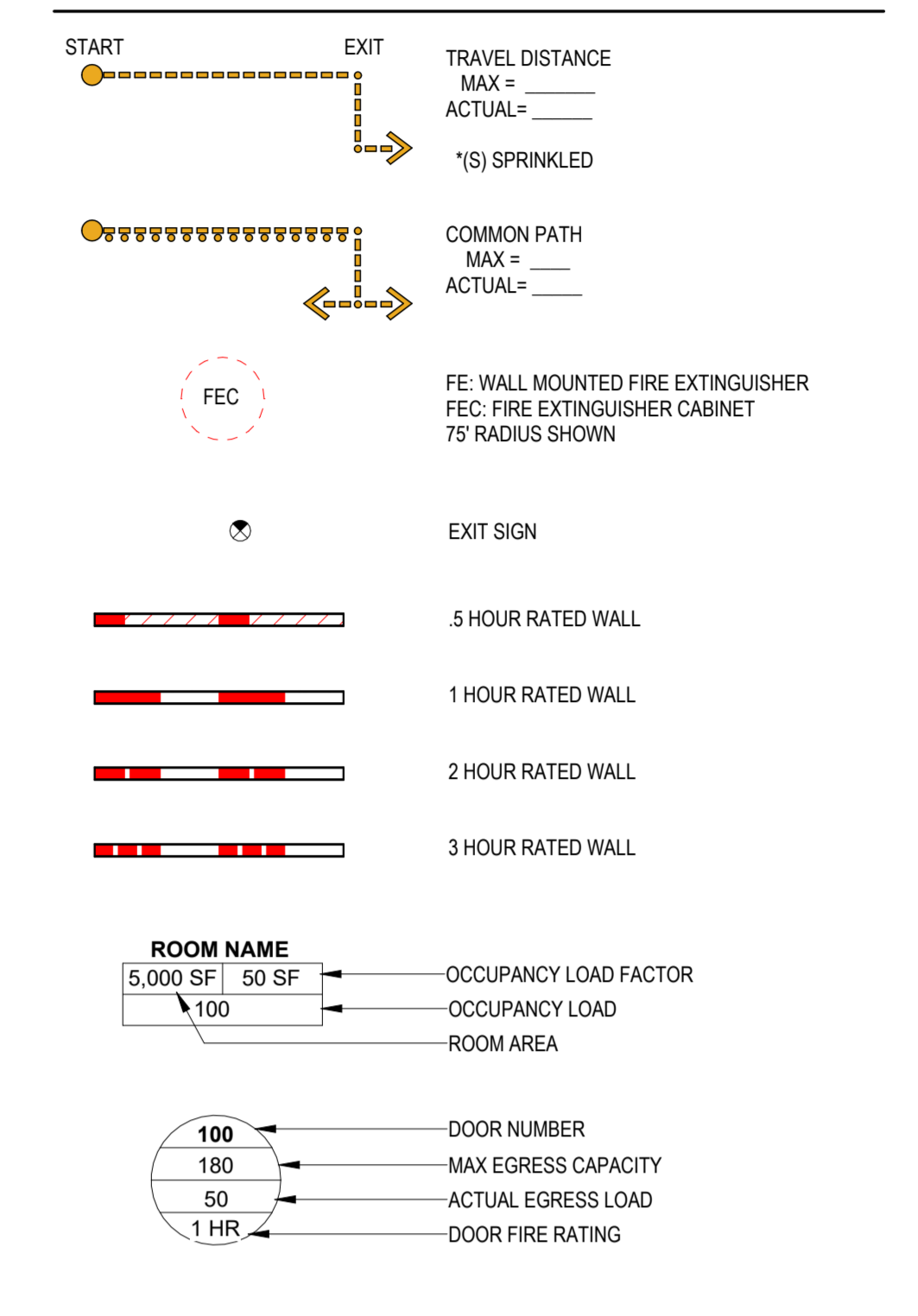
EXIT ACCESS TRAVEL DISTANCE (IBC TABLE 1017.2)
 OCCUPANCY TYPE A WITH SPRINKLER SYSTEM = 200' MAX

DEAD END CORRIDOR (SECTION 1020.9)
 20FT

GENERAL NOTES - LIFE SAFETY

- ANY DOORS SHOWN IN DATED ASSEMBLIES SHALL ALSO BE RATED AS REQUIRED BY CODE. REFERENCE DOOR SCHEDULE.
- ANY SIZES INDICATED ON THIS PLAN ARE FOR LIFE SAFETY REVIEW ONLY AND SHOULD NOT BE USED FOR CONSTRUCTION PURPOSES OR SIZES.
- ALL LIFE SAFETY DEVICES SHOWN ARE REQUIRED, BUT PRODUCT TYPES, DETAILS, MEANS AND METHODS MUST BE FULLY COORDINATED BY THE CONTRACTOR.
- MINIMUM SETBACKS SHOWN FOR REFERENCE ONLY IN THESE DRAWINGS.
- DO NOT SCALE DIMENSIONS FROM DRAWINGS. ANY UNKNOWN DIMENSIONS SHALL BE OBTAINED FROM DESIGN PROFESSIONALS.
- ROOM AND DOOR NUMBERS ARE FOR CONSTRUCTION & DESIGN COORDINATION. FINAL ROOM NAMES AND NUMBERS SHALL BE CONFIRMED PRIOR TO FABRICATION OF SIGNAGE.
- FURNITURE SHOWN IS BY OTHERS AND IS FOR PLANNING PURPOSES ONLY.
- FIRE EXTINGUISHERS SHALL BE INSTALLED PER NFPA 10.
- REFER TO MECHANICAL DRAWINGS FOR SMOKE INfiltration FIRE DAMPER LOCATIONS. REFER TO ELECTRICAL DRAWINGS FOR SMOKE DETECTOR LOCATIONS.
- EXIT SIGN LOCATIONS/QUANTITIES ARE APPROXIMATE AND ADDITIONAL SIGNS MAY BE REQUIRED BY THE AUTHORITY HAVING JURISDICTION. CONFIRM FINAL LOCATIONS WITH THE AUI PRIOR TO INSTALLATION AND PROVIDE AN ADDITIONAL EXIT SIGNS AS REQUIRED BY THE AUI.

LEGEND - LIFE SAFETY



KEYNOTES

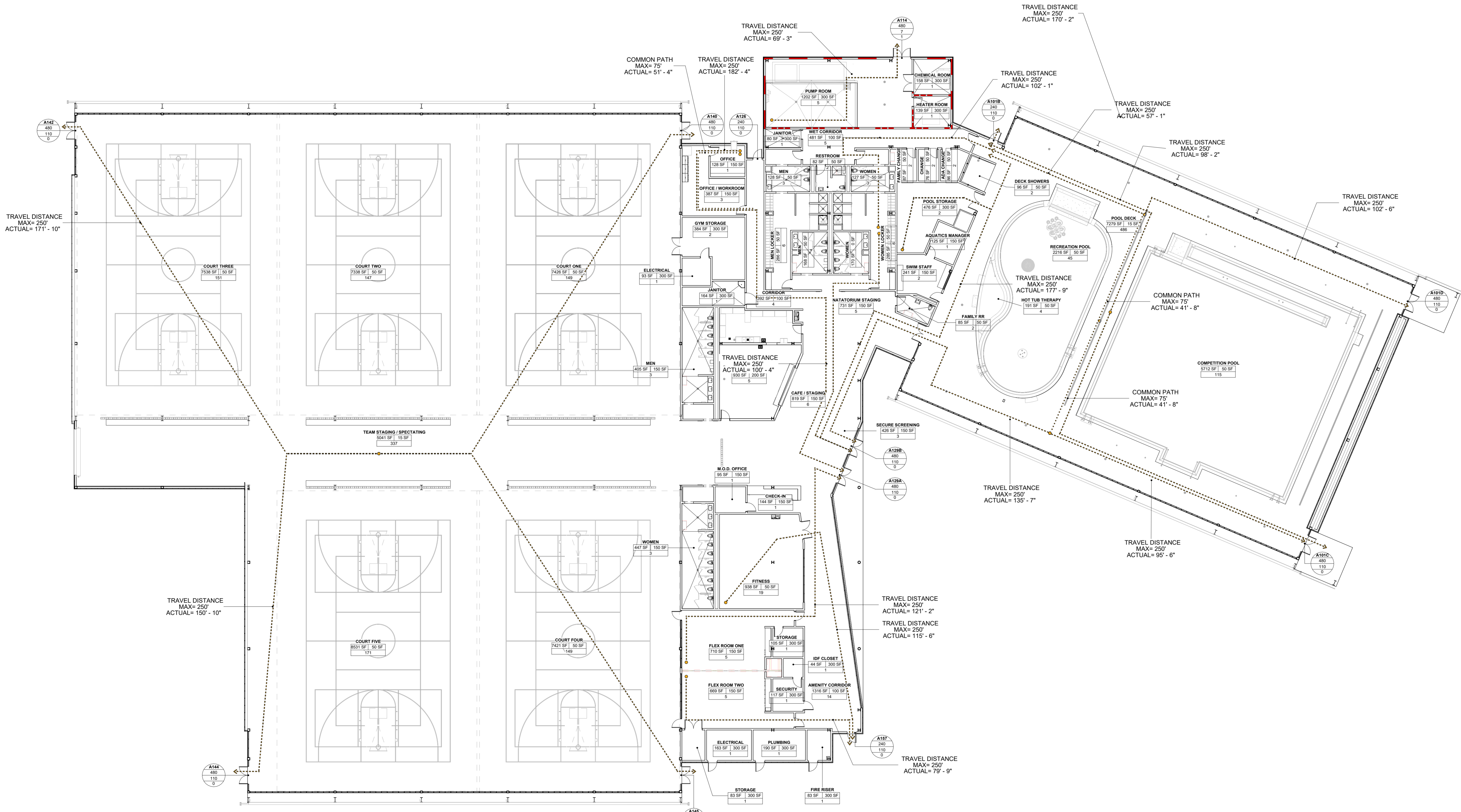
NOTE: KEYNOTE NUMBERING IS FOR ORGANIZATIONAL PURPOSES ONLY AND NOT INTENDED TO REFERENCE A SPECIFIC CSI DIVISION

NUMBER	DESCRIPTION

OCCUPANCY LOADS (IBC TABLE 1004.5)

RM #	ROOM DATA	AREA	OCC. TYPE	O.L.F.	O.L.
A137	CONCESSION	930 SF	A-2	200 SF	5
A2		930 SF			5
A134	FITNESS	938 SF	A-3	90 SF	19
A3		938 SF			19
A100	COMPETITION POOL	5,712 SF	A-4	90 SF	115
A101	POOL DECK	2,278 SF	A-4	15 SF	488
A102	RECREATION POOL	2,216 SF	A-4	90 SF	45
A103	HOT TUB THERAPY	191 SF	A-4	90 SF	4
A125	WOMEN	170 SF	A-4	0 SF	1
A140	COURT ONE	7,426 SF	A-4	90 SF	169
A141	COURT TWO	7,338 SF	A-4	90 SF	147
A142	COURT THREE	7,538 SF	A-4	90 SF	151
A144	COURT FIVE	6,531 SF	A-4	90 SF	171
A145	COURT FOUR	7,421 SF	A-4	90 SF	169
A146	TEAM STAGING / SPECTATING	5,941 SF	A-4	15 SF	337
A4		59,862 SF			1,754
A104	SWIM STAFF	241 SF	B	150 SF	2
A105	AQUATICS MANAGER	125 SF	B	150 SF	2
A107	DECK SHOWERS	95 SF	B	50 SF	2
A108	ADA CHANGE	95 SF	B	50 SF	2
A109	CHANGE	79 SF	B	50 SF	2
A110	FAMILY CHANGE	87 SF	B	50 SF	2
A111	WOMEN SHOWER	142 SF	B	50 SF	3
A112	WOMEN LOCKER	296 SF	B	50 SF	6
A113	FAMILY RR	85 SF	B	50 SF	2
A115	WET CORRIDOR	481 SF	B	100 SF	5
A117	VESTIBULE	97 SF	B	100 SF	1
A118	VESTIBULE	62 SF	B	100 SF	1
A119	WOMEN	127 SF	B	50 SF	3
A120	RESTROOM	82 SF	B	50 SF	2
A121	MEN	128 SF	B	50 SF	3
A122	MEN SHOWER	140 SF	B	50 SF	3
A123	MEN LOCKER	296 SF	B	50 SF	6
A124	MEN	168 SF	B	50 SF	4
A126	CORRIDOR	392 SF	B	100 SF	4
A127	NATATORIUM STAGING	731 SF	B	150 SF	5
A129	SECURE SCREENING	426 SF	B	150 SF	3
A132	FLEX ROOM TWO	669 SF	B	150 SF	5
A133	FLEX ROOM ONE	719 SF	B	150 SF	5
A135	ENTRY / STAGING	906 SF	B	150 SF	7
A136	CHECK-IN	144 SF	B	150 SF	1
A138	OFFICE WORKROOM	397 SF	B	150 SF	3
A139	OFFICE	128 SF	B	150 SF	1
A153	WOMEN	447 SF	B	150 SF	3
A154	MEN	405 SF	B	150 SF	3
A156	M.O.D. OFFICE	95 SF	B	150 SF	1
A157	AMENITY CORRIDOR	1,316 SF	B	100 SF	14
A158	CAFE / STAGING	819 SF	B	150 SF	6
B		83,309 SF			111
A114	PUMP ROOM	1,252 SF	H2	300 SF	5
A151	CHEMICAL ROOM	158 SF	H2	300 SF	6
H2		1,360 SF			6
A106	POOL STORAGE	476 SF	S-2	300 SF	2
A116	HEATER ROOM	139 SF	S-2	300 SF	1
A128	JANITOR	164 SF	S-2	300 SF	1
A130	PLUMBING	190 SF	S-2	300 SF	1
A131	STORAGE	83 SF	S-2	300 SF	1
A148	ELECTRICAL	93 SF	S-2	300 SF	1
A149	GYM STORAGE	384 SF	S-2	300 SF	2
A150	SECURITY	117 SF	S-2	300 SF	1
A152	STORAGE	109 SF	S-2	300 SF	1
A155	FIRE RISER	83 SF	S-2	300 SF	1
A159	JANITOR	80 SF	S-2	300 SF	1
A160	ELECTRICAL	163 SF	S-2	300 SF	1
A161	IDF CLOSET	44 SF	S-2	300 SF	1
S-2		2,122 SF			15
		74,540 SF			1310

CALCULATION NOTES:
 1. BUILDING OCCUPANT LOAD SHALL BE LIMITED TO 1,200 OCCUPANTS.
 2. OCCUPANCY TYPES B, S, S-2, A-2, A-3 DO NOT EXCEED 10% OF FLOOR AREA AND SERVICE THE PRIMARY A-4 OCCUPANCY, THEREFORE CLASSIFYING THEM AS ACCESSORY OCCUPANCIES PER IBC SECTION 1004.2.
 3. 'N': OCCUPANCY CATEGORY - NOT REGULARLY OCCUPIED SPACES.



CITY OF WEST MEMPHIS
 205 Redding St. West Memphis, AR 72301

DRAWING ISSUE

NO.	DATE	DESCRIPTION

ARCHITECT

PROJECT LUONG
 HOUSTON 820 Gessner Rd., Suite 775, Houston, TX 77024
 SAN ANTONIO 700 N. St. Marys St., Suite 1400, San Antonio, TX 78204
 SANTA MONICA 730 Arizona Ave., Santa Monica, CA 90401
 TEL: 713.466.8888 FAX: 713.466.8889
 WWW.PROJECTLUONG.COM

CONSULTANT

JOB INFO

CITY OF WEST MEMPHIS
 RECREATION CENTER
 ST HWY 191/I-40 SERV
 West Memphis, AR 72301

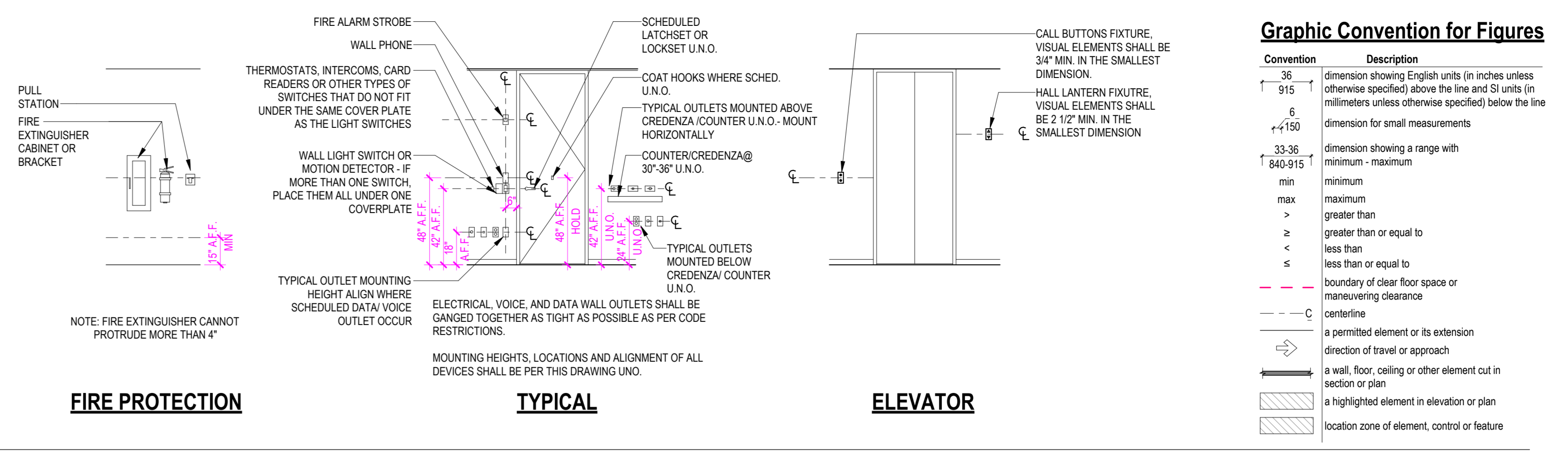
JOB No.: WESCIT00561

SHEET TITLE

LIFE SAFETY PLAN

SHEET NUMBER

G-012



City of West Memphis
205 Redding St. West
Memphis, AR 72301

DRAWING ISSUE

NO.	DATE	DESCRIPTION
1	08/14/24	ISSUE FOR PERMITS
2	08/14/24	ISSUE FOR PERMITS
3	08/14/24	ISSUE FOR PERMITS
4	08/14/24	ISSUE FOR PERMITS
5	08/14/24	ISSUE FOR PERMITS
6	08/14/24	ISSUE FOR PERMITS
7	08/14/24	ISSUE FOR PERMITS
8	08/14/24	ISSUE FOR PERMITS
9	08/14/24	ISSUE FOR PERMITS
10	08/14/24	ISSUE FOR PERMITS

ARCHITECT

PROJECT LUONG
HOUSTON
SAN ANTONIO
SANTA MONICA
730 Arizona Ave. - Santa Monica, CA 90401
820 Gessner Rd., Suite 775, Houston, TX 77024
700 N. St. Marys St., Suite 1400, San Antonio, TX 78205
+1 346 708 8241
+1 726 246 1278
+1 213 394 7230
TELE REC. NO. BR 4215
Projectluong.com

CONSULTANT

JOB INFO

CITY OF WEST MEMPHIS
RECREATION CENTER
ST HWY 191/I-40 SERV
West Memphis, AR 72301

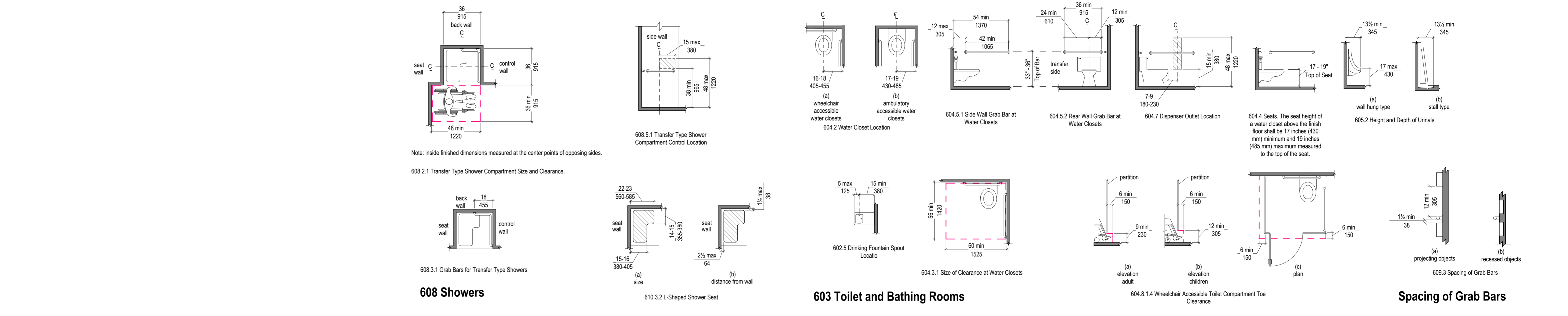
JOB No.: WESCIT00561

SHEET TITLE

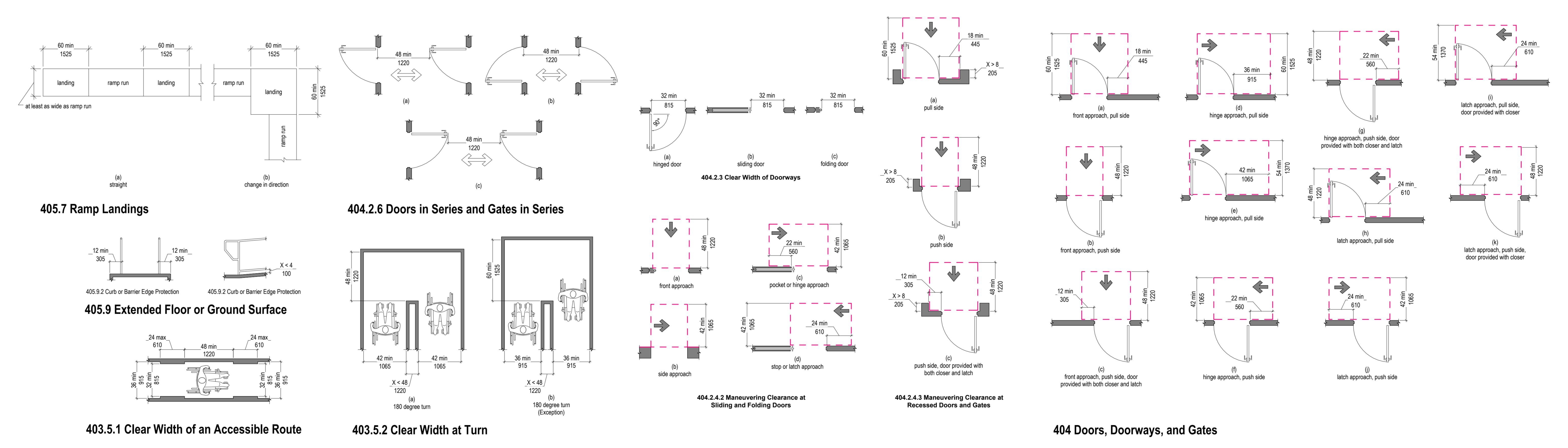
ADA STANDARDS

SHEET NUMBER

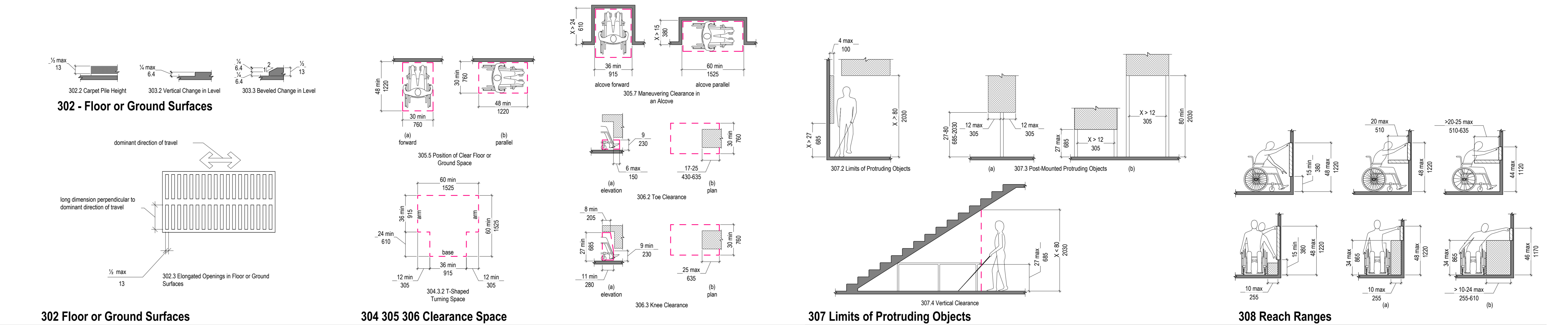
G-020



CHAPTER 6: PLUMBING ELEMENTS AND FACILITIES



CHAPTER 4: ACCESSIBLE ROUTES



CHAPTER 3: BUILDING BLOCKS

PLUMBING NOTES
1. PLUMBING CONTRACTOR TO VERIFY ALL INCOMING SERVICES AND TO MAKE ALL EXTERNAL, INTERNAL INTERCONNECTION AND FINAL CONNECTIONS TO EQUIPMENT AND PROVIDE ALL PIPING, FITTINGS, PARTS, ETC. NECESSARY TO MAKE EQUIPMENT FUNCTIONAL. UNLESS SPECIFICALLY STATED OTHERWISE.
2. PLUMBING CONTRACTOR TO PROVIDE AND INSTALL INDIVIDUAL SHUT-OFF VALVES ON ALL WATER AND GAS LINES.
3. ALL FLOOR AND WALL PENETRATIONS MUST BE SEALED WATER-TIGHT AND VERMIN PROOF.
4. ALL PLUMBING OUTLETS AND CONNECTIONS SHOWN ON PLAN ARE FOR FOODSERVICE EQUIPMENT ITEMS ONLY. (SEE ARCHITECTURAL PLUMBING SHEETS FOR ADDITIONAL REQUIREMENTS AND INFORMATION.)
5. ALL HORIZONTAL DIMENSIONS SHOWN ARE FROM FINISHED FACE OF WALL OR GRID LINE TO CENTERLINE OF STUB-OUT OR FROM CENTERLINE OF STUB-OUT TO CENTERLINE OF STUB-OUT UNLESS OTHERWISE NOTED ON PLANS OR DETAILS. (VERIFY ALL DIMENSIONS AT JOB SITE.)
6. ALL SYMBOLS NOTED +12", +24", ETC., ARE TO STUB-OUT OF WALL AT HEIGHT INDICATED. HEIGHT IS GIVEN FROM FINISHED FLOOR (NOT FINISHED CURB) TO CENTERLINE OF STUB-OUT. ALL SYMBOLS NOTED "STUB-UP" ARE TO STUB-UP ABOVE FINISHED FLOOR OR FINISHED CURB AT HEIGHT & LOCATION INDICATED ON PLAN.
7. ALL FLOOR SINKS SHOWN ARE TO BE SET FLUSH WITH FINISHED FLOOR UNLESS LOCAL CODES DICTATE OTHERWISE. FLOOR SINKS INDICATED HALF-IN AND HALF-OUT OF CURB TO BE FLUSH WITH FINISHED FLOOR.
8. PLUMBING CONTRACTOR TO PROVIDE AND INSTALL REMOVABLE GRILLS OR COVERS FOR ALL FULLY OR PARTIALLY EXPOSED FLOOR SINKS.
9. PLUMBING CONTRACTOR TO PROVIDE AND INSTALL TYPE "L" COPPER TUBING DRAIN LINES FROM ALL APPLICABLE EQUIPMENT TO FLOOR SINKS, INCLUDING WALK-IN COOLER AND FREEZER COILS) AND TO INSULATE ALL DRAIN LINES FROM ICE BINS, REFRIGERATION EQUIPMENT, OR OTHER EQUIPMENT CAPABLE OF PRODUCING CONDENSATION.
10. FLOOR SINK(S) FOR DISHWASHING MACHINE, SCULLERY SINK AND WATER WASH HOODS IF APPLICABLE SHALL BE A MINIMUM 12" X 12" X10" DEEP AND TO HAVE A MINIMUM 3" DRAIN PIPE.
11. IF INLET PRESSURE ON HOT WATER LINE IS IN EXCESS OF 25 LBS. PSI, PLUMBING CONTRACTOR TO PROVIDE AND INSTALL PRESSURE REGULATING VALVE.
12. KITCHEN EQUIPMENT CONTRACTOR TO SUPPLY, AND PLUMBING CONTRACTOR TO INSTALL, AUTOMATIC GAS SHUT-OFF VALVE(S) FOR CEILING ACCESSIBLE EXHAUST HOOD(S) FIRE PROTECTION SYSTEM IN SPACE.
13. PLUMBING CONTRACTOR TO PROVIDE AND INSTALL NECESSARY UTILITIES FOR MAKE-UP AIR FANS. (VERIFY LOCATIONS AND REQUIREMENTS WITH MECHANICAL ENGINEER.)
14. PLUMBING CONTRACTOR TO PROVIDE AND INSTALL LINE STRAINERS OR APPROVED TYPE FILTERS ON GAS SUPPLY LINES.
15. PLUMBING ENGINEER TO ADEQUATELY SIZE HOT WATER TANK TO MEET WATER CONSUMPTION REQUIREMENTS AS DETERMINED BY THE LOCAL HEALTH DEPARTMENT.
16. KITCHEN EQUIPMENT CONTRACTOR TO PROVIDE, AND PLUMBING CONTRACTOR TO INSTALL, ALL GAS PRESSURE REGULATORS AND QUICK DISCONNECT GAS HOSES FOR NEW FOODSERVICE EQUIPMENT AS SHOWN ON PLAN.
17. PLUMBING CONTRACTOR TO PROVIDE CHROME PLATED PIPES AND FITTINGS FOR ALL EXPOSED CONNECTING RUNS AS REQUIRED.
18. PLUMBING ENGINEER TO SPECIFY, AND PLUMBING CONTRACTOR TO PROVIDE AND INSTALL, GREASE INTERCEPTOR OR TRAP AND BACKFLOW PREVENTERS WHERE REQUIRED.
19. PLUMBING CONTRACTOR TO VERIFY ALL DIMENSIONS AT JOB SITE.
20. PLUMBING CONTRACTOR TO VERIFY ANY ADDITIONAL SERVICES REQUIRED ELSEWHERE IN THE BUILDING, ITEMS NOT SHOWN ON THIS PLAN, AND NOT IN CONTRACT ITEMS.
21. PLUMBING CONTRACTOR TO USE EXISTING SERVICES TO CONNECT NEW AND REUSED EQUIPMENT WHENEVER POSSIBLE, AND TO CAP-OFF ANY EXISTING SERVICES MADE OBSOLETE BY THESE PLANS.
22. PLUMBING CONTRACTOR TO VERIFY REFRIGERATION DRAIN LINE LOCATIONS WITH KITCHEN EQUIPMENT CONTRACTOR.
23. ALL INDIRECT DRAIN LINES INCLUDING WALK-IN COOLER / FREEZER DRAIN LINES TO HAVE A MINIMUM SLOPE OF 1/4" = 1'-0".
24. PLUMBING CONTRACTOR TO MOUNT WALK-IN COOLER / FREEZER DRAIN LINES 1" FROM WALL FOR CLEANING.
25. PLUMBING CONTRACTOR TO INSTALL ALL HAND SINKS, MOP SINKS AND FLOOR TROUGH AS SUPPLIED BY THE KITCHEN EQUIPMENT CONTRACTOR.
26. PLUMBING CONTRACTOR TO PROVIDE MINIMUM 120" TO (3) COMPARTMENT SINK.
27. PLUMBING CONTRACTOR TO PROVIDE MEDIUM GAS PRESSURE BETWEEN 4"-8" W.C.
28. PLUMBING CONTRACTOR TO INSTALL ALL KITCHEN EQUIPMENT CONTRACTOR SUPPLIED FAUCETS AND DRAIN ASSEMBLIES.

ELECTRICAL NOTES
1. ELECTRICAL CONTRACTOR TO VERIFY ALL INCOMING SERVICES AND FINAL HOOK-UPS TO ALL APPLICABLE EQUIPMENT AND TO PROVIDE ALL SWITCHES, BREAKERS, CONDUIT, PULL BOXES), ETC., UNLESS SPECIFICALLY STATED OTHERWISE.
2. ELECTRICAL CONTRACTOR TO PROVIDE ALL JUNCTION BOXES, OUTLETS AND RECEPTACLES IN FIXTURES. FIXTURE FABRICATOR TO LOCATE ALL RECEPTACLES AND SWITCHES WHEN PART OF FIXTURE. INTERNAL WIRING TO BE PROVIDED AND INSTALLED BY THE JOBSITE ELECTRICAL CONTRACTOR.
3. ALL ELECTRICAL OUTLETS AND CONNECTIONS SHOWN ON THIS PLAN ARE FOR EQUIPMENT SHOWN ON FOODSERVICE EQUIPMENT PLAN ONLY. (SEE ARCHITECTURAL PLANS FOR ADDITIONAL ELECTRICAL REQUIREMENTS.) ELECTRICAL CONTRACTOR TO VERIFY REQUIREMENTS FOR ADDITIONAL CONVENIENCE OUTLETS AND NOT IN CONTRACT ITEMS.
4. ALL HORIZONTAL DIMENSIONS SHOWN ARE FROM FINISHED FACE OF WALL OR GRID LINE TO CENTERLINE OF OUTLET UNLESS OTHERWISE NOTED ON PLANS OR DETAILS. ELECTRICAL CONTRACTOR TO VERIFY ALL DIMENSIONS AT JOB SITE.
5. ALL SYMBOLS NOTED +12", +24", ETC., TO STUB-OUT OF WALL AT THE HEIGHT INDICATED. HEIGHT IS GIVEN FROM FINISHED FLOOR (NOT FINISHED CURB) TO CENTERLINE OF OUTLET. ALL SYMBOLS NOTED "STUB-UP" ARE TO STUB-UP ABOVE FINISHED FLOOR OR FINISHED CURB AT HEIGHT AND LOCATION INDICATED ON PLAN.
6. ELECTRICAL CONTRACTOR TO PROVIDE 6"-0" PIGTAIL FLEX CONDUIT AT ALL DIRECT CONNECT STUB-OUTS THAT ARE WITH-IN CABINET BODIES. EXTEND AND CONNECT TO FIXTURES.
7. ELECTRICAL CONTRACTOR TO WIRE MAGNETIC CONTACTOR(S) OR PROVIDE SHUNT TRIP BREAKER(S) FOR POWER SHUT-OFF FOR ALL ELECTRICAL OUTLETS THAT ARE PROTECTED BY THE FIRE PROTECTION SYSTEM. CONNECT 120V CONTROL CIRCUIT FROM MICRO-SWITCH SYSTEM ON CYLINDER MOUNT TO CONTACTOR COIL.
8. ELECTRICAL CONTRACTOR TO RUN IN CONDUIT ALL LINES OR LOW VOLTAGE CONTROL WIRING FROM WALK-IN FREEZER EVAPORATOR AS DETAILED ON FOODSERVICE REFRIGERATION SYSTEM DETAILS DRAWINGS.
9. ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL SERVICE ON ROOF FOR EXHAUST AND MAKE-UP AIR SYSTEMS (VERIFY LOCATION).
10. ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL STAINLESS STEEL COVER PLATES FOR ALL RECEPTACLES AND SWITCHES IN FOOD PREPARATION AREA UNLESS OTHERWISE NOTED. ALL RECEPTACLES ABOVE BACK SPLASH TO BE SET HORIZONTALLY.
11. ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL ALL GENERAL LIGHTING FIXTURES COMPLETE WITH LAMPS. IN ADDITION, ELECTRICAL CONTRACTOR TO SUPPLY LAMPS FOR ALL FOODSERVICE EQUIPMENT.
12. ELECTRICAL CONTRACTOR TO PROVIDE CAPS AND CORDS FOR ALL ITEMS WHICH USE CONVENIENCE OUTLETS WHEN NOT SUPPLIED BY MANUFACTURER AND SHORTEN ANY CORDS AS REQUIRED.
13. ELECTRICAL CONTRACTOR TO INSTALL FLY FAN(S) AND / OR AIR CURTAIN(S) PROVIDED BY KITCHEN EQUIPMENT CONTRACTOR UNLESS SPECIFICALLY STATED OTHERWISE.
14. ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL CONDUIT FOR PULL-THRU OF REFRIGERATION AND BEVERAGE LINES AS SHOWN ON PLAN WITH A MINIMUM BENDING RADIUS OF 24" FOR 4/3 CONDUIT OR A MINIMUM BENDING RADIUS OF 36" FOR 6" CONDUIT OR LARGER. LONG SWEEP CONDUIT RECOMMENDED. (NO FACTORY "L'S" PERMITTED)
15. ELECTRICAL CONTRACTOR TO VERIFY ALL REQUIREMENTS FOR HOT WATER TANK WITH HEALTH DEPARTMENT CONDITIONS.
16. ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL MECHANICAL VENTILATION WITH LIGHT AND SWITCH IN RESTROOMS AND CHANGE ROOMS. (MINIMUM AIR EXCHANGE 12 PARTS PER HOUR)
17. KITCHEN EQUIPMENT CONTRACTOR SHALL CUT ACCESS HOLES FOR CONVENIENCE OUTLETS IN BACKSPLASHES, ETC. ELECTRICAL CONTRACTOR TO PROVIDE EXTENSION SHIELDS IF REQUIRED.
18. ELECTRICAL CONTRACTOR TO CONNECT ALL INDIVIDUAL COMPRESSORS AND / OR CONDENSORS. ELECTRICAL CONTRACTOR SHALL ALSO PROVIDE DISCONNECT SWITCHES AND MAGNETIC STARTERS AS REQUESTED. (UNLESS THERE IS A PRE-WIRED COMPRESSOR RACK THAT INCLUDES DISCONNECT SWITCH).
19. ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL ALL WIRING FOR WALK-IN COOLERS AND FREEZERS ON THE EXTERIOR OF THE BOX WHENEVER POSSIBLE. VERIFY REQUIREMENTS WITH REFRIGERATION CONTRACTOR PRIOR TO INSTALL. WALK-IN COOLERS / FREEZERS CANNOT BE PROVIDED PRE-WIRED.
20. ELECTRICAL CONTRACTOR TO INSTALL LOOSE WALK-IN LIGHT FIXTURES AS SUPPLIED BY KITCHEN EQUIPMENT CONTRACTOR. ELECTRICAL CONTRACTOR TO SUPPLY LAMPS FOR ALL WALK-IN COOLERS / FREEZERS.
21. ELECTRICAL CONTRACTOR TO VERIFY ALL DIMENSIONS AT JOB SITE.
22. ELECTRICAL CONTRACTOR TO USE EXISTING ELECTRICAL SERVICES TO CONNECT NEW AND RE-USED EQUIPMENT, WHENEVER POSSIBLE, AND TO CAP-OFF ANY EXISTING SERVICES MADE OBSOLETE BY THESE PLANS.
23. ELECTRICAL CONTRACTOR TO VERIFY TYPE OF CONDUIT THAT MEETS LOCAL BUILDING CODES.
24. ELECTRICAL CONTRACTOR SHALL USE SEAL TIGHT CONDUIT FOR ALL EXPOSED CONDUIT.

BUILDING WORKS NOTES
1. KITCHEN EQUIPMENT CONTRACTOR TO PROVIDE HANGER ROD SUPPORTS TO +6'-0" ABOVE TOP OF EXHAUST HOODS, TRAPEZE SUPPORTS FROM +6'-0" ABOVE HOOD TO STRUCTURE ABOVE ARE BY OTHERS. STRUCTURAL ENGINEERING OF HOOD SUPPORTS AND CONNECTIONS TO STRUCTURE TO BE BY STRUCTURAL ENGINEER OF RECORD AND NOT INCLUDED IN THE KITCHEN EQUIPMENT CONTRACTORS SCOPE. UNLESS SPECIFICALLY STATED OTHERWISE.
2. GENERAL CONTRACTOR TO PROVIDE AND INSTALL MINIMUM 16 GA. METAL STUDS REQUIRED AT EXHAUST HOOD WALL LOCATIONS. NON-COMBUSTIBLE WALLS TO EXTEND A MINIMUM 18" BEYOND LINE OF EXHAUST HOOD WHERE WALLS CONTINUE.
3. ALL DIMENSIONS INDICATED ARE FROM FINISHED SURFACES UNLESS SPECIFICALLY STATED OTHERWISE.
4. GENERAL CONTRACTOR TO VERIFY WITH KITCHEN EQUIPMENT CONTRACTOR, DELIVERY AND ACCESSIBILITY OF FOODSERVICE EQUIPMENT AND FIXTURES TO THE BUILDING.
5. GENERAL CONTRACTOR TO PROVIDE AND INSTALL ALL WALL BACKING AS SHOWN ON PLANS.
6. ALL CANTILEVER BRACKETS FOR STOOL SEATS, TABLES AND / OR OTHER EQUIPMENT, TO INCLUDE SPECIFICATIONS AND DIMENSIONS PROVIDED BY KITCHEN EQUIPMENT CONTRACTOR, BUT INSTALLED BY GENERAL CONTRACTOR.
7. ANY ATTACHMENT TO BUILDING STRUCTURE FOR LOAD BEARING WEIGHT TO BE PROVIDED BY OTHERS.

MECHANICAL NOTES
1. MECHANICAL EXHAUST SYSTEM TO BE PROVIDED OVER ALL COOKING EQUIPMENT, AND DISHMACHINES WITH MINIMUM OVERHANGS AS REQUIRED BY ALL GOVERNING AGENCIES.
2. MECHANICALLY INDUCED MAKE-UP AIR MUST BE PROVIDED FOR COOKING AND DISHWASHING EXHAUST HOOD(S) IN CONJUNCTION WITH H.V.A.C. SYSTEMS IN ORDER TO SUPPLY 100% OF EXHAUSTED AIR.
3. MECHANICAL ENGINEER TO PROVIDE MAKE-UP AIR WHICH SHALL BE DELIVERED TO THE SUPPLY AIR PLENUM OF THE EXHAUST HOOD OR IN THE PROXIMITY OF THE EXHAUST HOOD IN SUCH A MANNER AS TO NOT CREATE UNDUCE TURBULENCE IN THE WORKING AREAS.
4. MECHANICAL CONTRACTOR TO VERIFY THE LOCATION(S) OF THE EXHAUST AND MAKE-UP AIR DUCT(S) AT JOB SITE WITH KITCHEN EQUIPMENT CONTRACTOR.
5. MAKE-UP AIR INTAKE MUST CLEAR EXHAUST AIR DISCHARGE BY A MINIMUM OF 10'-0".
6. ALL EXHAUST SHAFTS TO HAVE A MINIMUM 3" TO A MAXIMUM 12" AIR SPACE SURROUNDING GREASE EXHAUST DUCT WORK. IF APPROVED DUCT WRAP IS NOT SPECIFIED BY ARCHITECT.
7. ALL HORIZONTAL DUCT RUNS REQUIRE MINIMUM 1/4" FT. SLOPE TOWARD EXHAUST HOOD. (VERIFY WITH LOCAL CODES.)
8. GENERAL CONTRACTOR TO PROVIDE RATED ACCESS DOORS AND / OR PANELS AT ALL DUCT TURNS AND HORIZONTAL DUCT RUNS IN EXCESS OF 10'-0" INTERVALS. ACCESS TO BE PROVIDED IN BOTH SHAFT AND DUCT.
9. GENERAL CONTRACTOR TO VERIFY DUCT CONFIGURATION AND INSTALLATION PRIOR TO CONSTRUCTION OF EXHAUST SHAFT.
10. GENERAL CONTRACTOR TO VERIFY HEIGHTS OF ROOF TOP EQUIPMENT AS IT RELATES TO ROOF PARAPET WALLS OR SCREENS REQUIRED BY LOCAL GOVERNING AGENCIES.
11. GENERAL CONTRACTOR TO VERIFY ACCESS FOR CONNECTION OF EXHAUST DUCT TO HOOD PRIOR TO CONSTRUCTION OF EXHAUST SHAFT.
12. GENERAL CONTRACTOR TO PROVIDE AND INSTALL ALL WALLBACKING AS SHOWN ON PLANS.

REFRIGERATION NOTES
1. REFRIGERATION CONTRACTOR SHALL RUN ALL REFRIGERATION LINES WHICH EXTEND DOWN THRU WALL(S) BEFORE WALL(S) ARE CLOSED UP WHEN CONDUIT IS NOT PROVIDED.
2. REFRIGERATION CONTRACTOR SHALL INSULATE ALL REFRIGERATION SUCTION LINES.
3. REFRIGERATION CONTRACTOR SHALL VERIFY LOCATION OF BLOWER COIL(S) AND COMPRESSOR(S) FOR ALL REFRIGERATED AREAS.
4. REFRIGERATION CONTRACTOR SHALL VERIFY LOCATION OF PITCH POCKET OR ROOF JACK FOR REFRIGERATION LINE PENETRATION THRU ROOF WITH GENERAL CONTRACTOR. GENERAL CONTRACTOR TO INSTALL PITCH POCKET OR ROOF JACK.
5. GENERAL CONTRACTOR TO BACKFILL PITCH POCKET IN ROOF PAD TO TOP WITH TAR OR PITCH AFTER REFRIGERATION LINES HAVE BEEN RUN.
6. IF PULLBOX(ES) ARE SPECIFIED, THEY MUST BE A MINIMUM 12" X 12".
7. ALL PENETRATIONS THRU TO ROOF TO BE DONE BY GENERAL CONTRACTOR.
8. REFRIGERATION CONTRACTOR TO SEAL BOTH ENDS OF CONDUIT WITH FOMOFIL AFTER ALL LINES HAVE BEEN RUN.
9. GENERAL CONTRACTOR TO ALLOW 3'-0" OF CLEAR SPACE AROUND ROOF PAD FOR MAINTENANCE.
10. PROPER VENTILATION REQUIREMENTS FOR AN INDOOR MOUNTED RACK ARE TO BE NOT LESS THAN 800 C.F.M. PER H.P. FOR AN AIR-COOLED SYSTEM, AND / OR 250 C.F.M. PER H.P. FOR A WATER-COOLED SYSTEM.
11. GENERAL CONTRACTOR TO PROVIDE AND INSTALL ROOF PAD. ROOF PAD TO BE AS DETAILED BY THE ARCHITECT.
12. GENERAL CONTRACTOR TO VERIFY REFRIGERATION LINE RUN THRU TO ROOF OR MULTI-STORY BUILDING PRIOR TO CONSTRUCTION WITH REFRIGERATION CONTRACTOR FOR ACCESSIBILITY.
13. REFRIGERATION CONTRACTOR TO SEAL ALL REFRIGERATION LINE PENETRATIONS MADE THRU WALK-IN COOLERS / FREEZERS, AND REFRIGERATED BASE SECTIONS OF COUNTERS.
14. GENERAL CONTRACTOR TO VERIFY ACCESS OF CRANE W/ REFRIGERATION CONTRACTOR PRIOR TO CONSTRUCTION. (IF REQUIRED.)
15. ANY ATTACHMENT TO BUILDING STRUCTURE FOR LOAD BEARING WEIGHT TO BE PROVIDED BY OTHERS.

CURB & DEPRESSION NOTES
1. GENERAL CONTRACTOR TO PROVIDE CONCRETE CURBS AND DEPRESSIONS IF SPECIFIED.
2. ALL CURB HEIGHTS ARE AS SHOWN ON PLAN. HEIGHTS SHOWN ARE FROM FINISHED FLOOR TO TOP OF FINISHED CURB.
3. CURBS ARE TO BE NOTCHED A MINIMUM 3" AROUND FLOOR SINKS.
4. ALL DEPRESSION DIMENSIONS ARE FROM FINISHED FLOOR TO FINISHED SURFACE OF DEPRESSION.
5. ALL CURB OR RECESSED MAT AREA DIMENSIONS ARE FINISHED DIMENSIONS. VERIFY FACE AND TOP FINISHED (WHERE CURB IS EXPOSED) WITH ARCHITECT, GENERAL CONTRACTOR AND / OR OWNER.
6. ALL CURB DIMENSIONS ARE TAKEN FROM FINISHED WALL TO FACE OF FINISHED CURB OR FROM FINISHED FACE OF CURB TO FINISHED FACE OF CURB.
7. ALL CURBS THAT ARE TO RECEIVE EQUIPMENT AND/OR FIXTURES TO BE FINISHED SMOOTH AND LEVEL AND INTERSECTION OF TOP OF CURB AT FINISHED WALL TO BE FINISHED SQUARE (NO COVE).
8. IN THE EVENT RACEWAYS ARE INDICATED ON THE CURB PLAN, THE CONCRETE CONTRACTOR WILL BACKFILL EXPOSED AND ACCESSIBLE OPENING OF RACEWAYS AND OTHER EXCESSIVE OPENINGS AFTER INSTALLATION OF FIXTURES TO PREVENT VERMIN INFESTATION.
9. FRAMING FOR CURBS MUST BE CHECKED BY THE KITCHEN EQUIPMENT CONTRACTOR PRIOR TO POURING/PAVING.
10. ALL EXPOSED BASES TO BE FINISHED SAME AS FINISHED FLOOR.
11. ON ALL FRAMED PLATFORMS IN FOODSERVICE AREAS, KITCHEN EQUIPMENT CONTRACTOR TO PROVIDE MINIMUM 1/2" OF BORIC ACID AS ACCEPTABLE PER LOCAL CODES IN AIR SPACES TO PREVENT INSECT NESTING.
12. GENERAL CONTRACTOR OR FLOORING CONTRACTOR TO INSTALL INTEGRAL FINISH FLOOR COVE BASE PRIOR TO THE INSTALLATION OF FOODSERVICE EQUIPMENT.

RESTROOM NOTES
1. A CLEAR SPACE 60" IN DIAMETER AND 27" HIGH OR 56"x63" WITH 12" MAXIMUM INTRUSION BY DOOR SHALL BE PROVIDED IN RESTROOM.
2. TOILET FACILITIES AND AT LEAST ONE TOILET COMPARTMENT SHALL BE CLEAR AND UNOBSTRUCTED BY DOOR SWING, GRAB BARS AND SIMILAR ITEMS OF NOT LESS THAN 32".
3. 48" MINIMUM CLEARANCE SHALL BE PROVIDED IN FRONT OF TOILET STOOL.
4. A CLEAR SPACE OF 30" WIDE BY 48" DEEP SHALL BE PROVIDED IN FRONT OF URINALS AND LAVATORIES.
5. GRAB BARS SHALL BE PROVIDED ON TWO SIDES OR ONE SIDE AND THE BACK OF AT LEAST ONE TOILET COMPARTMENT.
6. AT LEAST ONE MIRROR SHALL BE INSTALLED SO THAT THE BOTTOM OF THE MIRROR IS WITH-IN 40" OF FINISHED FLOOR.
7. URINALS TO BE FLOOR LEVEL OR AT LEAST ONE WALL HUNG AT 19" MAXIMUM HEIGHT, MEASURED TO TOP EDGE OF BOWL ABOVE FINISHED FLOOR.

HEALTH DEPARTMENT NOTES
1. ALL EQUIPMENT IS TO BE CONSTRUCTED AND INSTALLED PER THE REQUIREMENTS OF THE COUNTY'S BOARD OF HEALTH (DIVISION OF ENVIRONMENTAL HEALTH). ACCEPTANCE OF THESE PLANS BY THE COUNTY'S BOARD OF HEALTH IS SUBJECT TO FINAL INSPECTION BY SAID AGENCY. TRIMARK ASSUMES NO RESPONSIBILITY FOR ANY ADDITIONAL EQUIPMENT, TRIM, OR LABOR REQUIRED TO MEET ANY UNFORESEEN REQUIREMENTS THAT MAY ARISE FROM THE INSPECTION.
2. EMPLOYEE LOCKERS TO BE INSTALLED WITH ROUND METAL LEGS, OR WALL MOUNTED AT A MINIMUM 6" OFF FINISHED FLOOR.
3. ALL AREAS OF THE FOOD FACILITY SHALL BE PROVIDED WITH A MINIMUM OF 20 FOOT-CANDLES OF LIGHT, MEASURED 30" OFF THE FLOOR DURING GENERAL CLEAN-UP ACTIVITIES.
4. LIGHTING IN ALL OF THE FOOD PREPARATION, MANUFACTURING, PACKAGING AND PROCESSING AREAS, AND WHERE UTENSILS ARE CLEANED SHALL HAVE A MINIMUM OF 20 FOOT-CANDLES OF LIGHT, MEASURED 30" OFF FLOOR.
5. THE AIR SCREEN SHALL HAVE A MINIMUM VELOCITY OF 1600 FEET PER MINUTE, MEASURED THREE FEET ABOVE THE GROUND, AND ACTIVATED VIA A DOOR ACTIVATED MICROSWITCH.
6. ALL MOP SINK FAUCETS SHALL BE PROVIDED WITH A THREADED OUTER LIP FOR HOSE ATTACHMENT, AND AN APPROVED BACKFLOW DEVICE. NO CHEMICAL DISPENSING SYSTEMS SHALL BE ATTACHED TO THE MOP SINK FAUCET.
7. POT / SCULLERY SINK TO HAVE TWO DRAINBOARDS MINIMUM 18" EACH WITH THREE COMPARTMENTS LARGE ENOUGH TO HOLD LARGEST POT AND A 10" HIGH BACKSPLASH. (PROVIDED BY KITCHEN EQUIPMENT CONTRACTOR).
8. UNDER BAR SINKS TO COMPLY WITH LOCAL HEALTH DEPARTMENT CODE REQUIREMENTS.
9. ALL EXTERIOR ANTE-ROOM, RESTROOM AND CHANGE ROOM DOORS MUST BE SELF-CLOSING.
10. ALL WALLS AND CEILING IN FOOD HANDLING AREAS TO BE SMOOTH, NON-ABSORBENT, LIGHT IN COLOR, AND EASILY CLEANABLE AND LIGHT-IN-COLOR AS DEFINED BY THE LOCAL HEALTH DEPARTMENT.
11. WALLS IN ALL RESTROOMS SHALL BE OF NON-ABSORBENT MATERIAL. FINISHED TO A MINIMUM HEIGHT OF 4'-0".
12. ALL FLOORS IN FOOD HANDLING SERVICE AREAS, RESTROOM, AND ANTE-ROOMS SHALL HAVE A SMOOTH, HARD, NON-ABSORBENT SURFACE WITH MINIMUM 3/8" COVE BASE EXTENDED UPWARDS ON THE WALLS 6" AS REQUIRED BY HEALTH DEPARTMENT.
13. FLOOR SINK OR DIRECT WASTE FOR DISHWASHING MACHINE AND POT / SCULLERY SINKS TO HAVE A 3" DRAIN PIPE, AND FLOOR SINK SHALL BE A MINIMUM 12"x12"x10" DEEP (SUPPLIED AND INSTALLED BY PLUMBING CONTRACTOR).
14. SALAD BAR AREAS SHALL HAVE A HARD SURFACE FLOOR AND CEILING TO EXTENDING A MINIMUM 3'-0" OUT FROM SALAD BAR ON ALL SIDES EXPOSED TO PUBLIC.
15. SMOOTH CONCRETE SLAB FOR TRASH CONTAINERS TO BE PROVIDED AS PER THE ARCHITECTURAL PLAN BY GENERAL CONTRACTOR. (VERIFY LOCATION).
16. MECHANICAL VENTILATION MUST BE PROVIDED IN RESTROOMS, ANTE-ROOMS, AND CHANGE ROOMS WITH AIR EXCHANGE MINIMUM 12 PARTS PER HOUR.
17. WATER FILTERS SHALL NOT BE LOCATED DIRECTLY ABOVE FOODSERVICE EQUIPMENT OR FIXTURES.
18. ALL FOODSERVICE EQUIPMENT TO BE U.L. OR E.T.L., AGA AND NSF. MANUFACTURED TO COMPLY WITH ALL LOCAL BUILDING AND HEALTH DEPARTMENT CODES.

GENERAL NOTES
1. ANY DISCREPANCIES BETWEEN PLANS, BUILDING, AND LOCAL CODE REQUIREMENTS THAT MAY EFFECT THE INSTALLATION, OR OVERALL FABRICATION WORK IN ANY WAY SHALL BE BROUGHT TO THE ATTENTION OF THE KITCHEN EQUIPMENT CONTRACTOR IMMEDIATELY BY THE GENERAL CONTRACTOR.
2. GENERAL CONTRACTOR TO PROVIDE AND INSTALL LEVEL PLATFORM ON ROOF FOR COMPRESSORS, EXHAUST AND MAKE-UP AIR FANS. (VERIFY LOCATION)
3. GENERAL CONTRACTOR TO PROVIDE ALL PENETRATIONS BETWEEN FLOORS AND / OR CEILINGS FOR GAS, WATER, ELECTRICAL, OR REFRIGERATION CONDUIT SERVICES AS REQUIRED ON PLANS.
4. GENERAL CONTRACTOR TO PROVIDE AND INSTALL ROOF JACKS OR FITCH POCKET FOR REFRIGERATION LINE PENETRATIONS THRU ROOF. (VERIFY LOCATION WITH REFRIGERATION CONTRACTOR).
5. GENERAL CONTRACTOR TO PROVIDE DUCT WRAP, OR SHAFT(S) AND OPENING(S) THRU WALLS, CEILING, AND ROOF FOR EXHAUST AND MAKE-UP AIR DUCTS WITH ROOF CURB ON ROOF, FLASHED AND SEALED TO MEET ALL CODES.
6. GENERAL CONTRACTOR SHALL PROVIDE AND INSTALL WALL BACKING IN WALLS, FOR MOUNTING OF WALL SHELVES, POT TRAYS, DISPLAY CASES, HOSE REEL(S), ETC., AS SHOWN ON BUILDING WORKS PLAN.
7. ALL HORIZONTAL DIMENSIONS ARE FROM GRID LINE, FINISHED FACE OF WALL TO FINISHED FACE OF WALL OR CENTERLINE OF COLUMN.
8. ALL VERTICAL DIMENSIONS ARE FROM FINISHED FLOOR TO FINISHED TOP OF WALL OR WALL OPENING.
9. ALL WALLS IN CONTACT WITH OR WITH-IN 18" OF COOKING EQUIPMENT SHALL BE CONSTRUCTED OF NON-COMBUSTIBLE MATERIALS AS PER LOCAL CODES.
10. WHERE REQUIRED, SPRINKLER HEADS IN WALK-IN FREEZER WILL BE PROVIDED BY AND PROTECTED AGAINST FREEZING BY GENERAL CONTRACTOR.
11. IT SHALL BECOME THE RESPONSIBILITY OF THE OWNER, ARCHITECT, ENGINEERS, AND / OR GENERAL CONTRACTOR TO INSURE THAT THE KITCHEN EQUIPMENT CONTRACTOR RECEIVES COPIES OF ALL ADDENDUMS AND CHANGES TO THE BUILDING PLANS, PRIOR TO, OR DURING CONSTRUCTION WHEREAS, ADDENDUMS AND/OR CHANGES EFFECT ANY AREA'S PERTINENT TO THE FOOD AND BEVERAGE PORTION.
12. STRUCTURAL ENGINEER OR GENERAL CONTRACTOR TO VERIFY STRUCTURAL INTEGRITY OF ROOF SUPPORTING ALL FOODSERVICE EQUIPMENT SUCH AS COMPRESSOR RACKS, EXHAUST AND MAKE-UP AIR SYSTEMS, EXHAUST HOODS, AIR CONDITIONING, ETC.
13. GENERAL CONTRACTOR IS RESPONSIBLE TO PROVIDE ALL NECESSARY PENETRATIONS (HOLES / CHASES) FOR LINE RUNS THRU (WALLS / FLOORS / CEILINGS / ROOF) AS REQUIRED FOR ALL FOODSERVICE EQUIPMENT. ALSO TO SEAL ALL PENETRATIONS WITH PROPER SEALANT.
14. GENERAL CONTRACTOR TO PROVIDE ALL FIRE EXTINGUISHERS AS REQUIRED BY CODE NOT PROVIDED BY KITCHEN EQUIPMENT CONTRACTOR.

MISCELLANEOUS NOTES
1. ALL PUBLIC USE AREAS ARE TO BE PROVIDED WITH HEATED AND REFRIGERATED AIR CONDITIONING DESIGNED TO PROVIDE A POSITIVE PRESSURE AT OUTSIDE DOORS. (PROVIDED AND INSTALLED BY H.V.A.C. CONTRACTOR.)
2. WHEN SOUND/ MUSIC SYSTEM(S) ARE INSTALLED, ELECTRICAL CONTRACTOR TO PROVIDE CIRCUITS AND MAKE ALL NECESSARY ELECTRICAL HOOK-UPS.
3. WHEN CALL LIGHT SYSTEM IS IN FOODSERVICE EQUIPMENT CONTRACTOR, ELECTRICAL CONTRACTOR TO MAKE COMPLETE INSTALLATION OF CONTROL PANEL(S), ILLUMINATED NUMBER PANEL(S), AND INTER-CONNECTING CABLES.

FOODSERVICE SHEET LIST	
NO.	SHEET NAME
QF000	FOODSERVICE CONSTRUCTION NOTES/ SHEET INDEX
QF 101	FOODSERVICE EQUIPMENT PLAN
QF201	FOODSERVICE EQUIPMENT SCHEDULE
QF301	FOODSERVICE PLUMBING ROUGH-IN PLAN
QF401	FOODSERVICE ELECTRICAL ROUGH-IN PLAN
QF501	FOODSERVICE WALL BACKING AND STRUCTURAL SUPPORT PLAN
QF601	FOODSERVICE REFRIGERATION AND CONDUIT PLAN
QF901	FOODSERVICE ELEVATION KEY PLAN
QF902	FOODSERVICE ELEVATIONS

SYMBOLS LEGEND	
	ITEM NUMBER - SEE SHEET K2 FOR ITEM DESCRIPTION
	REFRIGERATION SYSTEM NUMBER SEE SHEETS K1
	ELEVATION INDICATOR - SEE SHEET K9 FOR ELEVATIONS AND DETAILS

Southwest : TMOG
210 Commerce
Irvine, CA 92602
p. 949-474-1000

trimarkusa.com

This document contains confidential information, is an instrument of a professional service, and the property of TriMark. It shall not be used on other projects or for the extension of this project without TriMark's written approval.

Owner and all Contractors to check and verify existing dimensions and conditions in the field before starting construction and to notify TriMark of any material or detail changes.

REVISIONS		
DATE	NO.	DESCRIPTION
03/16/2026		ISSUE TO ARCHITECT

WEST MEMPHIS REC CTR

MEMPHIS, TN

PROJECT NUMBER:	25.2719
DATE:	03/11/2026
SCALE:	1/4" = 1'-0"
DRAWN BY:	JE
APPROVED BY:	DL

FOODSERVICE CONSTRUCTION NOTES/ SHEET INDEX
SHEET NUMBER:
QF000

EQUIPMENT LEGEND

- (XXXX) ITEM NUMBER (SEE EQUIPMENT SCHEDULE)
- (A) REFRIGERATION SYSTEMS. FOR RELATED SYSTEM INFORMATION (SEE REFRIGERATION SHOP DRAWINGS)



Southwest: TMOC
210 Commerce
Irvine, CA 92602
p. 949-474-1000

trimarkusa.com

This document contains confidential information, is an instrument of a professional service, and the property of TriMark. It shall not be used on other projects or for the extension of this project without TriMark's written approval.

Owner and all Contractors to check and verify existing dimensions and conditions in the field before starting construction and to notify TriMark of any material or detail changes.

REVISIONS

DATE	NO.	DESCRIPTION
03/16/2026		ISSUE TO ARCHITECT

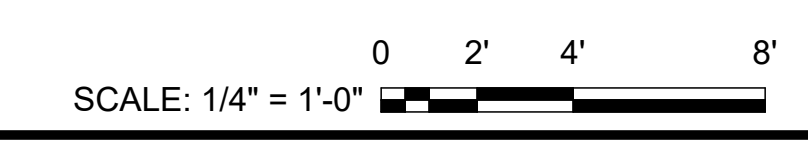


WEST MEMPHIS REC CTR
MEMPHIS, TN

PROJECT NUMBER:	25.2719
DATE:	03/11/2026
SCALE:	1/4" = 1'-0"
DRAWN BY:	JE
APPROVED BY:	DL

SHEET TITLE:
FOODSERVICE EQUIPMENT PLAN

SHEET NUMBER:
QF101



ABBREVIATIONS

AFF ABOVE FINISH FLOOR
 AMPS AMPHERES
 ARCH ARCHITECT
 BTU BRITISH THERMAL UNITS
 C&P CORD & PLUG
 CFM CUBIC FEET PER MINUTE
 CL CENTER LINE
 CLG CEILING
 CLR CLEAR
 CO CONVENIENCE OUTLET
 COL COLUMN
 CONC CONCRETE
 CONN CONNECTION
 CW COLD WATER
 DC DIRECT CONNECTION
 DBL DOUBLE
 DET DETAIL
 DFA DOWN FROM ABOVE
 DIA DIAMETER
 DIM DIMENSION
 DN DOWN
 DR DOOR
 DWG DRAWING
 EA EACH
 EC ELECTRICAL CONTRACTOR
 ELEV ELEVATION
 EQ EQUAL
 EQP EQUIPMENT
 EX EXISTING
 EXH EXHAUST
 FAB FABRICATION
 FD FLOOR DRAIN
 FIN FINISH
 FF FINISH FLOOR
 FLEX FLEXIBLE
 FR FLOOR
 FPM FEET PER MINUTE
 FRP FIBER REINFORCED PANEL
 FS FLOOR SINK
 FUT FUTURE
 GA GAUGE
 GALV GALVANIZED
 GC GENERAL CONTRACTOR
 GPH GALLONS PER HOUR
 GPM GALLONS PER MINUTE
 GYP BD GYPSUM BOARD
 HORIZ HORIZONTAL
 HP HORSEPOWER
 HT HEIGHT
 HVAC HEATING, VENTILATION & AIR CONDITIONING CONTRACTOR
 HW HOT WATER
 ID INSIDE DIMENSION
 INSUL INSULATION
 IW INDIRECT WASTE
 J-BOX JUNCTION BOX
 KEC KITCHEN EQUIPMENT CONTRACTOR
 KW KILOWATT
 LP LAMINATE PLASTIC
 MAT'L MATERIAL
 MAX MAXIMUM
 MBTU ONE THOUSAND BRITISH THERMAL UNITS
 MECH MECHANICAL
 MFG MANUFACTURER
 MILL MILLWORK CONTRACTOR
 MIN MINIMUM
 MUA MAKE-UP AIR
 MTD MOUNTED
 NIC NOT IN FOODSERVICE EQUIPMENT CONTRACT NUMBER
 NO NUMBER
 NSF NATIONAL SANITATION FOUNDATION
 NTS NOT TO SCALE
 OC ON CENTER
 OD OUTSIDE DIMENSION
 OWN OWNER
 PC PLUMBING CONTRACTOR
 PH PHASE
 PSI POUNDS PER SQUARE INCH
 QTY QUANTITY
 R RADIUS
 RD ROOF DRAIN
 REQ'D REQUIRED
 REV REVISION
 RM ROOM
 SF SQUARE FEET
 SIM SIMILAR
 SHT SHEET
 SP STATIC PRESSURE
 SPEC SPECIFICATIONS
 SQ SQUARE
 SQ FT SQUARE FEET
 S/S STAINLESS STEEL
 STD STANDARD
 SW SWITCH
 TEMP TEMPERATURE
 TYP TYPICAL
 V VOLTS
 VEND VENDOR
 W WATTS
 WD WOOD
 WGT WEIGHT

FOODSERVICE EQUIPMENT & UTILITY SCHEDULE

REVISIONS	EQUIPMENT						PLUMBING										ELECTRICAL								
	ITEM	DESCRIPTION	QTY.	MANUFACTURER	MODEL	PROVIDED BY	INSTALLED BY	HOT (INCH)	COLD (INCH)	HOT WATER (GPH)	DIRECT WASTE (INCH)	INDIRECT WASTE (INCH)	GAS (INCH)	MBTUH	PLUMBING REMARKS	VOLTS	PHASE	HP	KV	AMPS	CONVENIENCE (NEMA)	DIRECT	ELECTRICAL REMARKS	ITEM	
	1	WIRE SHELVING UNIT, DRY STORAGE	8	QUANTUM	2448GY	KEC	KEC																	1	
	2	LOCKERS	2	GSW	ELS-6DR	KEC	KEC																	2	
	3	3-COMPARTMENT SINK	1	ADVANCE TABCO	9-23-60-18RL	KEC	KEC	1/2"	1/2"						PC TO CONNECT DRAIN THRU GREASE TRAP ITEM #3A									3	
	3A	GREASE TRAP	1	BK RESOURCES	BK-GT-50	KEC	KEC				3"	3"			MECHANICAL ENGINEER TO VERIFY FINAL CONNECTION WITH LOCAL CODE									3A	
	3B	PRE-RINSE FAUCET	1	T&S BRASS	B-0133-12-CR-B	KEC	KEC	1/2"	1/2"															3B	
	4	SHELVING UNIT, POST WALL MOUNT	2	QUANTUM	WC34-CB1448GY	KEC	KEC																	4	
	5	ICE MAKER, CUBE-STYLE (AIR-COOLED) W/BIN	1	HOSHIZAKI AMERICA, INC.	KM-901MAJ/B-500S	KEC	KEC	1/2"				3/4"			IW TO FS BY PC. PC TO CONNECT CW THRU FILTER ITEM #5A	208	1		2.7	13.0		X	20.0 AMP CIRCUIT REQUIRED (SELF-CONTAINED)	5	
	5A	WATER FILTER	1	HOSHIZAKI AMERICA, INC.	H9320-52	KEC	KEC	3/4"							PC TO CONNECT FILTERED CW ICE MACHINE									5A	
	6	CARBONATOR & SODA RACK	1	N.I.C.	(BY OWNER)	OWN	OWN	1/2"				1/2"			PC TO RUN FILTERED CW FROM WATER FILTER ITEM #6A. VERIFY REQUIREMENTS W/ OWN	120	1				5-20P		VERIFY REQUIREMENTS W/ SUPPLIER. 20 AMP CIRCUIT.	6	
	6A	WATER FILTER	1	3M PURIFICATION	BEV160	KEC	KEC	1/2"							PC TO CONNECT FILTERED CW TO ITEM #6.									6A	
	7	CO-2 TANK	1	N.I.C.	(BY OWNER)	OWN	OWN																	7	
	7A	CO2 DETECTOR	1	MICRO-MATIC	RAD-0102-6-HS2	KEC	KEC									120	1			1.5	5-15P			7A	
	8	REACH-IN FREEZER	1	TRUE FOOD SERVICE EQUIPMENT, INC.	T-49F-4-HC	KEC	KEC									120	1	1	1.1	9.6	5-15P		15.0 AMP CIRCUIT REQUIRED (SELF-CONTAINED)	8	
	9	REACH-IN REFRIGERATOR	1	TRUE FOOD SERVICE EQUIPMENT, INC.	T-49-HC	KEC	KEC									120	1	1/2	0.6	5.4	5-15P		15.0 AMP CIRCUIT REQUIRED (SELF-CONTAINED)	9	
	10	WALL MOUNT HANDSINK W/ FAUCET	2	ADVANCE TABCO	7-PS-20	KEC	KEC	1/2"	1/2"		1 1/2"													10	
	11	SOAP & TOWEL DISPENSER	2	N.I.C.	(BY OWNER)	OWN	OWN																	11	
	12	WORK TABLE	1	ADVANCE TABCO	TFMS-304	KEC	KEC									120	1			20.0	5-20P		CONVENIENCE OUTLETS	12	
	13	MULTI-COOK OVEN	2	ALTO-SHAAM	VMC-H4HR	KEC	KEC									208	3		10.8	32.0	15-50P		40.0 AMP CIRCUIT REQUIRED. CEILING DROP	13	
	13A	ROLLING STAND	2	ALTO-SHAAM	5034118	KEC	KEC																	13A	
	14	PIZZA PREP REFRIGERATOR	1	TRUE	TPP-AT-44-HC	KEC	KEC									120	1	1/4	0.5	3.9	5-15P		15.0 AMP CIRCUIT REQUIRED (SELF-CONTAINED). CEILING DROP	14	
	15	WORKTOP FREEZER	1	TRUE FOOD SERVICE EQUIPMENT, INC.	TWT-48F-HC-SPEC1	KEC	KEC									120	1	1/2	0.4	3.2	5-15P		15.0 AMP CIRCUIT REQUIRED (SELF-CONTAINED). CEILING DROP	15	
	16	WORK TABLE W/ OVERSHELF	1	ADVANCE TABCO	MS-304	KEC	KEC									120	1			20.0	5-20P		CONVENIENCE OUTLETS	16	
	17	COFFEE BREWER	1	BUNN-O-MATIC	23001.0006	KEC	KEC	1/4"							PC TO CONNECT FILTERED CW FROM ITEM #17A	120	1			1.4	11.4	5-15P		15.0 AMP CIRCUIT REQUIRED	17
	17A	WATER FILTER	1	BUNN	30370.1000	KEC	KEC	3/4"							PC TO CONNECT FILTERED CW TO ITEM #17									17A	
	18	HOT BEVERAGE DISPENSER	1	BUNN	SET00.0203	KEC	KEC	3/8"							PC TO CONNECT CW FROM ITEM #18A	120	1		1.8	15.0	5-15P			18	
	18A	WATER FILTER	1	BUNN		KEC	KEC	3/4"							PC TO CONNECT FILTERED CW TO ITEM #18									18A	
	19	HOT DOG GRILL	1	NEMCO	8027SX-SLT	KEC	KEC									120	1		1.0	7.9	5-15P			19	
	20	SOUP WARMER	1	NEMCO	6100A-ICL	KEC	KEC									120	1		0.6	4.6				20	
	21	PASS-THRU HEATED CABINET	1	TRUE FOOD SERVICE EQUIPMENT, INC.	STA1HPT-1G-1S	KEC	KEC									208	1		1.5	7.2	6-15P		15.0 AMP CIRCUIT REQUIRED (SELF-CONTAINED). CEILING DROP	21	
	22	GLASS DOOR MERCHANDISER:	1	TRUE FOOD SERVICE EQUIPMENT, INC.	GDM-49-HC-TSL01	KEC	KEC									120	1	1/2	1.0	8.5	5-15P		15.0 AMP CIRCUIT REQUIRED (SELF-CONTAINED). CEILING DROP	22	
	23	CUSTOMER COUNTER	1	MW	CUSTOM	MW	MW																	23	
	24	POPCORN POPPER	1	GOLD MEDAL PRODUCTS	2488	KEC	KEC									120	1		1.2	10.0	5-15P			24	
	25	POS REGISTER	2	N.I.C.	(BY OWNER)	OWN	OWN									120	1				5-15P		VERIFY REQUIREMENTS W/ OWN	25	
	26	SODA ICE & BEVERAGE DISPENSER	1	CORNELIUS	631100057	KEC	KEC	3/8"				3/4"			IW TO FS BY PC	120	1		0.2	1.5	5-15P			26	
	27	WORK TABLE	1	ADVANCE TABCO	SS-244	KEC	KEC																	27	
	28	WORK TABLE W/ OVERSHELF	2	ADVANCE TABCO	MS-304	KEC	KEC									120	1			20.0	5-20P		CONVENIENCE OUTLETS	28	
	29	BUN WARMER, FITS 8027 ROLLER GRILL	1	NEMCO	8027-BW	KEC	KEC									120	1		0.5	3.8	5-15P			29	
	30	SPARE NUMBER	1																					30	
	31	TRASH CHUTE AND RECEPTACLE	4	SLIM JIM TRASH CAN	SLIM JIM TRASH CAN	OWN	OWN																	31	
	32	CORNER GUARD	6	CUSTOM	ST. STEEL	KEC	KEC																	32	



Southwest: TMOC
 210 Commerce
 Irvine, CA 92602
 p. 949-474-1000

trimarkusa.com

This document contains confidential information, is an instrument of a professional service, and the property of TriMark. It shall not be used on other projects or for the extension of this project without TriMark's written approval.

Owner and all Contractors to check and verify existing dimensions and conditions in the field before starting construction and to notify TriMark of any material or detail changes.

REVISIONS

DATE	NO.	DESCRIPTION
03/16/2026		ISSUE TO ARCHITECT

WEST MEMPHIS REC CTR
 MEMPHIS, TN

PROJECT NUMBER:	25.2719
DATE:	03/11/2026
SCALE:	1/4" = 1'-0"
DRAWN BY:	JE
APPROVED BY:	DL

SHEET TITLE:
FOODSERVICE EQUIPMENT SCHEDULE

SHEET NUMBER:
QF201



PLUMBING LEGEND

- +H HOT WATER
- S+H SOFTENED HOT WATER
- +O COLD WATER
- S+O COLD WATER - SOFTENED
- F+O FILTERED WATER
- +• DIRECT WASTE
- [Symbol] FLOOR SINK - THREE-QUARTER GRATE
- [Symbol] FLOOR SINK - PARTIAL GRATE
- [Symbol] FLOOR SINK - NO GRATE
- [Symbol] FLOOR DRAIN
- [Symbol] FUNNEL FLOOR DRAIN
- [Symbol] HUB FLOOR DRAIN
- [Symbol] AREA FLOOR DRAIN - IN RECESSED FLOOR DISH, SEE PLUMBING NOTE BELOW
- [Symbol] GAS DROP FROM MANIFOLD
- [Symbol] FIRE SUPPRESSION GAS SHUT-OFF VALVE
- +HCS CHILLED WATER
- +HCR CHILLED WATER RETURN
- +SS STEAM SUPPLY
- +CR CONDENSATE RETURN
- +A COMPRESSED AIR
- (XXXX) ITEM NUMBER (SEE EQUIPMENT SCHEDULE)

PLUMBING KEYNOTES (DIVISION 22)

3. ALL FLOOR SINKS TO BE FLUSH WITH FINISHED FLOOR.
4. PLUMBING CONTRACTOR TO PROVIDE A MINIMUM 3" WASTE LINE IN A 12"X 12"X 10" DEEP FLOOR SINK.
5. PLUMBING CONTRACTOR TO LOCATE FLOOR DRAINS AS SHOWN ON FOODSERVICE PLUMBING LOCATION PLAN WITH A 1/8" PER FOOT PITCH AND A 36" X 36" SQUARE SLOPE AREA. VERIFY EXACT LOCATION AND QUANTITY OF AREA FLOOR DRAIN(S) WITH THE PLUMBING ENGINEER.
6. PIPING FROM WATER FILTER OUTLET TO POINTS OF USE SHALL BE CONCEALED WITHIN WALLS AND CEILINGS. EXTEND DRAIN(S) TO FLOOR SINK/FLOOR DRAIN, IF REQUIRED.
8. REFER TO PLUMBING ENGINEERING PLANS FOR PLUMBING REQUIREMENTS.
9. PLUMBING CONTRACTOR TO VERIFY ALL REQUIREMENTS FOR RESTROOMS WITH ARCHITECTURAL PLANS.
18. PLUMBING CONTRACTOR TO PROVIDE AN APPROVED REDUCED PRESSURE PRINCIPAL BACKFLOW PREVENTION DEVICE AS REQUIRED.
19. PLUMBING CONTRACTOR TO INTERCONNECT FILTERED WATER TO ICE MACHINE FROM ICE MACHINE FILTER.
20. PLUMBING CONTRACTOR TO INTERCONNECT FILTERED WATER TO COMBI-OVENS, BEVERAGE REQUIREMENTS AS STATED ON PLANS.
27. PLUMBING CONTRACTOR TO VERIFY ALL REQUIREMENTS FOR HOT WATER TANK (VERIFY LOCATION).
29. REFER TO "P" SHEETS FOR WATER FILTRATION / SOFTENER REQUIREMENTS.

NOTES:
 A. ALL DIMENSIONS ARE FINISH TO FINISH.
 B. PLUMBER TO REFERENCE/COORDINATE ALL INFORMATION SHOWN ON THE FOODSERVICE DRAWINGS WITH PLUMBING ENGINEERING PLANS AND DOCUMENTS.
 C. REFER TO SHEET QF000 FOR ALL NOTES, SYMBOLS, ETC. PERTAINING TO THIS PROJECT.



Southwest: TMOG
 210 Commerce
 Irvine, CA 92602
 p. 949-474-1000

trimarkusa.com

This document contains confidential information, is an instrument of a professional service, and the property of TriMark. It shall not be used on other projects or for the extension of this project without TriMark's written approval.

Owner and all Contractors to check and verify existing dimensions and conditions in the field before starting construction and to notify TriMark of any material or detail changes.

REVISIONS

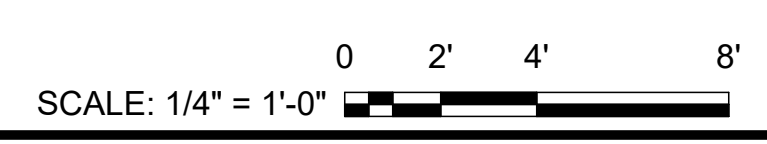
DATE	NO.	DESCRIPTION
03/16/2026		ISSUE TO ARCHITECT

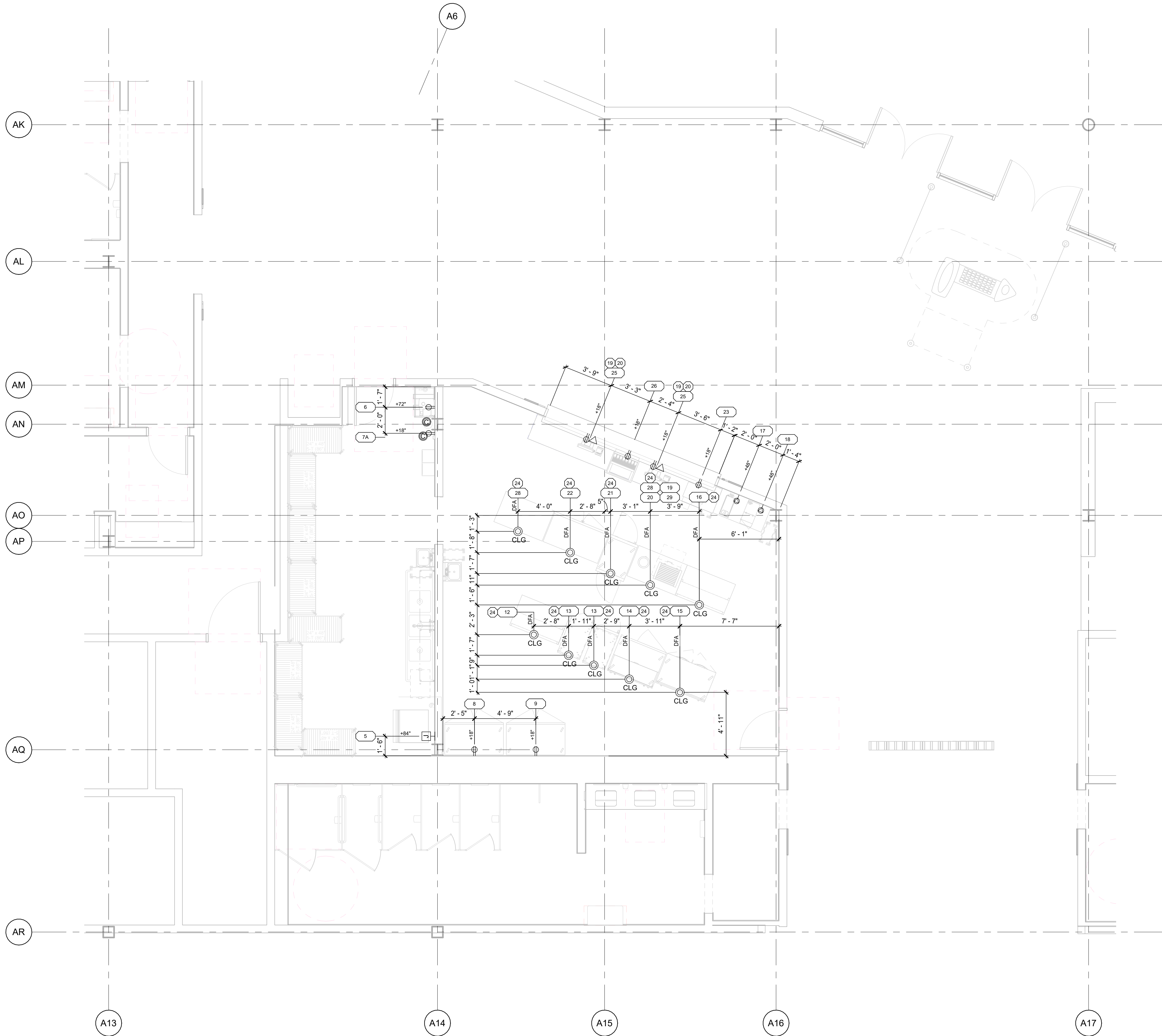
WEST MEMPHIS REC CTR
MEMPHIS, TN

PROJECT NUMBER:	25.2719
DATE:	03/11/2026
SCALE:	1/4" = 1'-0"
DRAWN BY:	JE
APPROVED BY:	DL

SHEET TITLE:
**FOODSERVICE PLUMBING
 ROUGH-IN PLAN**

SHEET NUMBER:
QF301



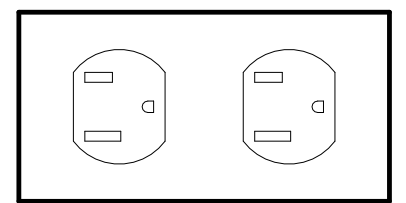


ELECTRICAL LEGEND

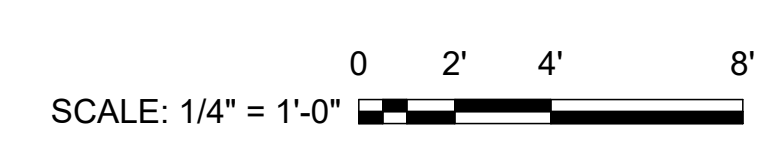
- DUPLEX RECEPTACLE
- SINGLE RECEPTACLE
- SPECIAL PURPOSE RECEPTACLE
- DOUBLE DUPLEX RECEPTACLE
- FLUSH FLOOR MOUNT RECEPTACLE
- CEILING MOUNTED RECEPTACLE
- FIXTURE MOUNTED RECEPTACLE
- JUNCTION BOX - FLOOR/CLG MOUNTED
- JUNCTION BOX - WALL MOUNTED
- SWITCH
- DATA CONNECTION
- 72" LONG FLEX WHIP (NO INTERNAL WALL CONNECTION)
- MANUAL FIRE PULL STATION
- DROP CORD MOUNTED FROM CEILING
- CONDUIT STUB LOCATION
- DISCONNECT
- LIGHT - RECTANGULAR
- LIGHT - ROUND
- MOTOR
- EXHAUST HOOD SENSOR
- TEMPERATURE SENSOR
- ELECTRICAL PANEL
- PLUG MOLD
- EXHAUST FAN
- MAKE-UP AIR FAN
- ELECTRICAL SOLENOID GAS SHUT-OFF VALVE
- ITEM NUMBER (SEE EQUIPMENT SCHEDULE)

ELECTRICAL KEYNOTES (DIVISION 26)

1. REFER TO ELECTRICAL ENGINEERING PLANS FOR ELECTRICAL REQUIREMENTS.
 2. ELECTRICAL CONTRACTOR TO PROVIDE MECHANICAL VENTILATION WITH LIGHT AND SWITCH (MINIMUM AIR EXCHANGE 12 PARTS PER HOUR). VERIFY ALL OTHER REQUIREMENTS.
 19. ELECTRICAL CONTRACTOR TO FURNISH 3/4" EMPTY CONDUIT AND JUNCTION BOX FOR DATA CONNECTION. ALSO FURNISH 120 VOLT DEDICATED SERVICE OUTLET. VERIFY EXACT REQUIREMENTS AND TERMINATION POINTS PRIOR TO ROUGH-IN.
 20. ELECTRICAL CONTRACTOR TO PROVIDE PULL BOX FOR POINT OF SALE (P.O.S.) HOME RUNS.
 21. MOUNT DUPLEX CONVENIENCE OUTLET (D.C.O.) ABOVE SPLASH, CENTER LINE HORIZONTALLY. SEE DETAIL A THIS SHEET.
 24. POWER ABOVE CEILING. ELECTRICAL CONTRACTOR TO CONNECT TO ELECTRICAL CONTRACTOR PROVIDED RETRACTABLE ELECTRIC CORD & PLUG.
 27. ELECTRICAL CONTRACTOR TO SUPPLY ALL INTERNAL CONDUIT RUNS WITHIN FIXTURE CABINET BODY AND CONNECT ALL INTERNAL COMPONENTS WITHIN THE FIXTURE.
- NOTES:**
- A. ELECTRICAL CONTRACTOR TO SUPPLY AND INSTALL ALL CONDUIT AS SHOWN ON REFRIGERATION/CONDUIT ROUGH-IN PLAN.
 - B. ALL DIMENSIONS ARE FINISH TO FINISH.
 - C. ELECTRICIAN TO REFERENCE/COORDINATE ALL INFORMATION SHOWN ON THE FOODSERVICE DRAWINGS WITH ELECTRICAL ENGINEERING PLANS AND DOCUMENTS.
 - D. REFER TO SHEET QF000 FOR ALL NOTES, SYMBOLS, ETC. PERTAINING TO THIS PROJECT.



NOTE:
ALL OUTLETS SHOWN AT +38" OR HIGHER TO BE MOUNTED HORIZONTALLY. DIMENSIONS SHOWN ON PLANS ARE TO THE CENTERLINE OF BOX.



A HORIZONTAL OUTLET

SCALE: NTS



Southwest: TMOC
210 Commerce
Irvine, CA 92602
p. 949-474-1000

trimarkusa.com

This document contains confidential information, is an instrument of a professional service, and the property of TriMark. It shall not be used on other projects or for the extension of this project without TriMark's written approval.

Owner and all Contractors to check and verify existing dimensions and conditions in the field before starting construction and to notify TriMark of any material or detail changes.

REVISIONS

DATE	NO.	DESCRIPTION
03/16/2026		ISSUE TO ARCHITECT

WEST MEMPHIS REC CTR
MEMPHIS, TN

PROJECT NUMBER: 25.2719

DATE: 03/11/2026

SCALE: As indicated

DRAWN BY: JE APPROVED BY: DL

SHEET TITLE: FOODSERVICE ELECTRICAL ROUGH-IN PLAN

SHEET NUMBER:

QF401

WALL BACKING / SUPPORT LEGEND

- WALL BACKING
- ENGINEERED STRUCTURAL SUPPORT
- NON COMBUSTIBLE WALL CONSTRUCTION

WALL BLOCKING NOTES (DIVISION 6)

- WB-1 WALL BACKING FOR WALL SHELF @ +48" TO +66"
- WB-2 WALL BACKING FOR WALL SHELVES @ +48" TO +78"
- WB-3 WALL BACKING FOR WALL SHELF @ +54" TO +78"
- WB-4 WALL BACKING FOR WALL SHELF & POT RACK @ +54" & +72" TO 96"
- WB-5 WALL BACKING FOR HAND SINK @ +30" TO +54"
- WB-6 WALL BACKING FOR PRE-RINSE FAUCET @ +60"
- WB-7 WALL BACKING FOR WATER FILTER @ +84"
- WB-8 WALL BACKING FOR DESCALER/FILTER @ +24"
- WB-9 WALL BACKING FOR LOCKERS @ +12" & +72"
- WB-10 WALL BACKING FOR CARBONATOR @ +78"

NOTE: ALL WALLS ARE DIMENSIONED FINISH TO FINISH UNLESS OTHERWISE NOTED. GENERAL CONTRACTOR TO REFER TO DETAIL A THIS SHEET FOR WALL BACKING REQUIREMENTS. TO BE PROVIDED & INSTALLED BY FRAMER. ALL WALL BACKING TO BE 5/8" FIRE RATED/TREATED PLYWOOD MINIMUM OR 18 GAUGE METAL WHERE REQUIRED.

BUILDING WORKS KEY NOTES

1. NON-COMBUSTIBLE WALL PER LOCAL CODES. EXTEND A MINIMUM 18" BEYOND LINE OF HOOD.
2. GENERAL CONTRACTOR TO PROVIDE STRUCTURALLY ENGINEERED BRACING FOR HANGING HOODS FROM CEILING. VERIFY REQUIREMENTS.

NOTES:
 A. VERIFY ALL DIMENSIONS, DETAILS AND REQUIREMENTS FOR RESTROOMS WITH ARCHITECTURAL PLANS.
 B. ALL DIMENSIONS ARE FINISH TO FINISH.
 C. VERIFY REQUIREMENTS WITH ARCHITECT.
 D. CONTRACTORS TO REFERENCE COORDINATE ALL INFORMATION SHOWN ON THE FOODSERVICE DRAWINGS WITH ENGINEERING PLANS AND DOCUMENTS.
 E. REFER TO SHEET QF000 FOR ALL NOTES, ETC. PERTAINING TO THIS PROJECT.
 EXHAUST HOOD ATTACHMENT INFORMATION. STRUCTURAL ENGINEER TO DESIGN AND DETAIL STRUCTURAL SUPPORTS AND ATTACHMENTS FOR ALL EXHAUST HOODS. GENERAL CONTRACTOR TO SUPPLY AND INSTALL EXHAUST SUPPORT STRUCTURE AS PER ENGINEER'S DETAILS. GENERAL CONTRACTOR TO COORDINATE WITH TRIMARK FOR HANGER ROD ATTACHMENT LOCATIONS.

REVISIONS

DATE	NO.	DESCRIPTION
03/16/2026		ISSUE TO ARCHITECT

WEST MEMPHIS REC CTR
MEMPHIS, TN

PROJECT NUMBER: 25.2719

DATE: 03/11/2026

SCALE: As indicated

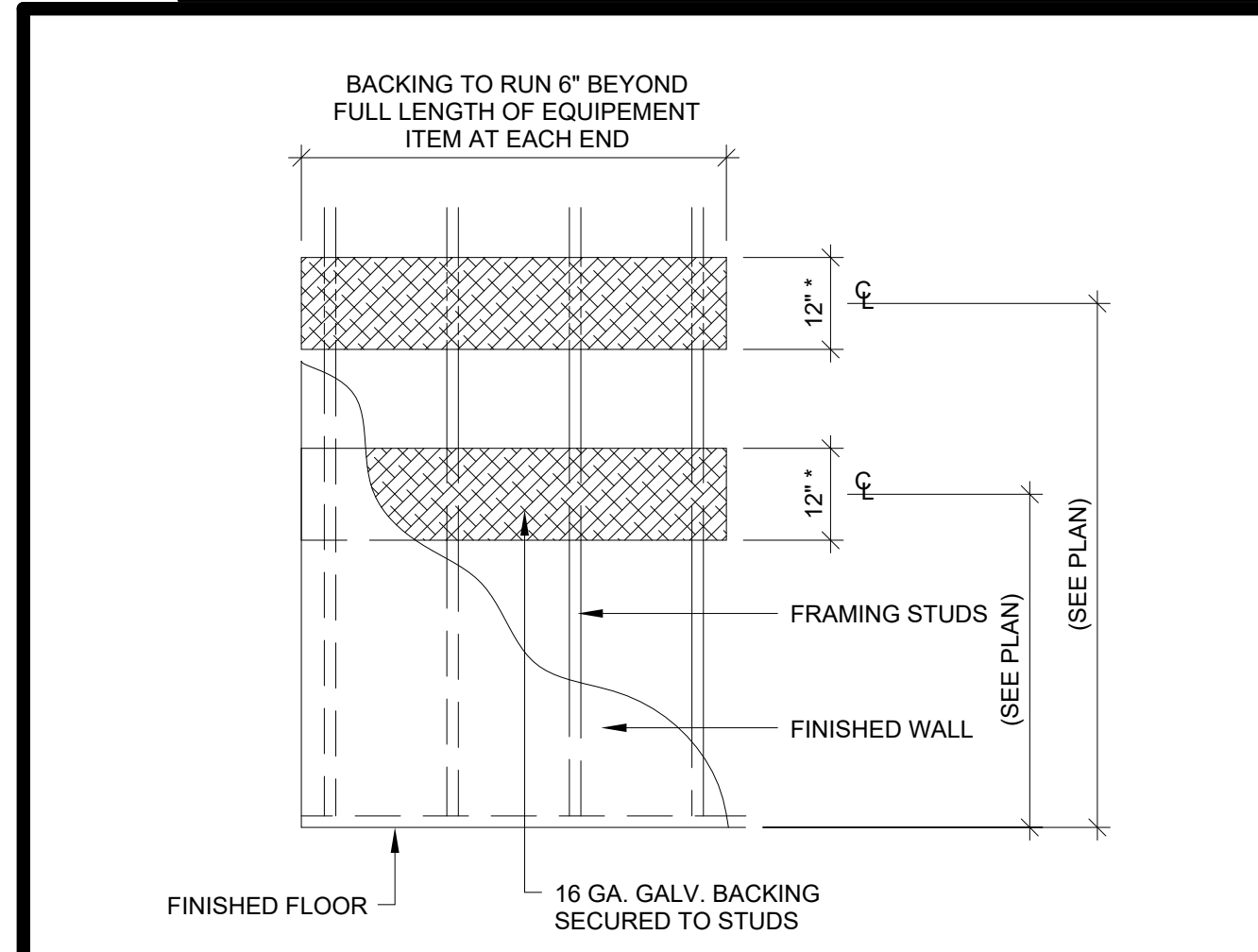
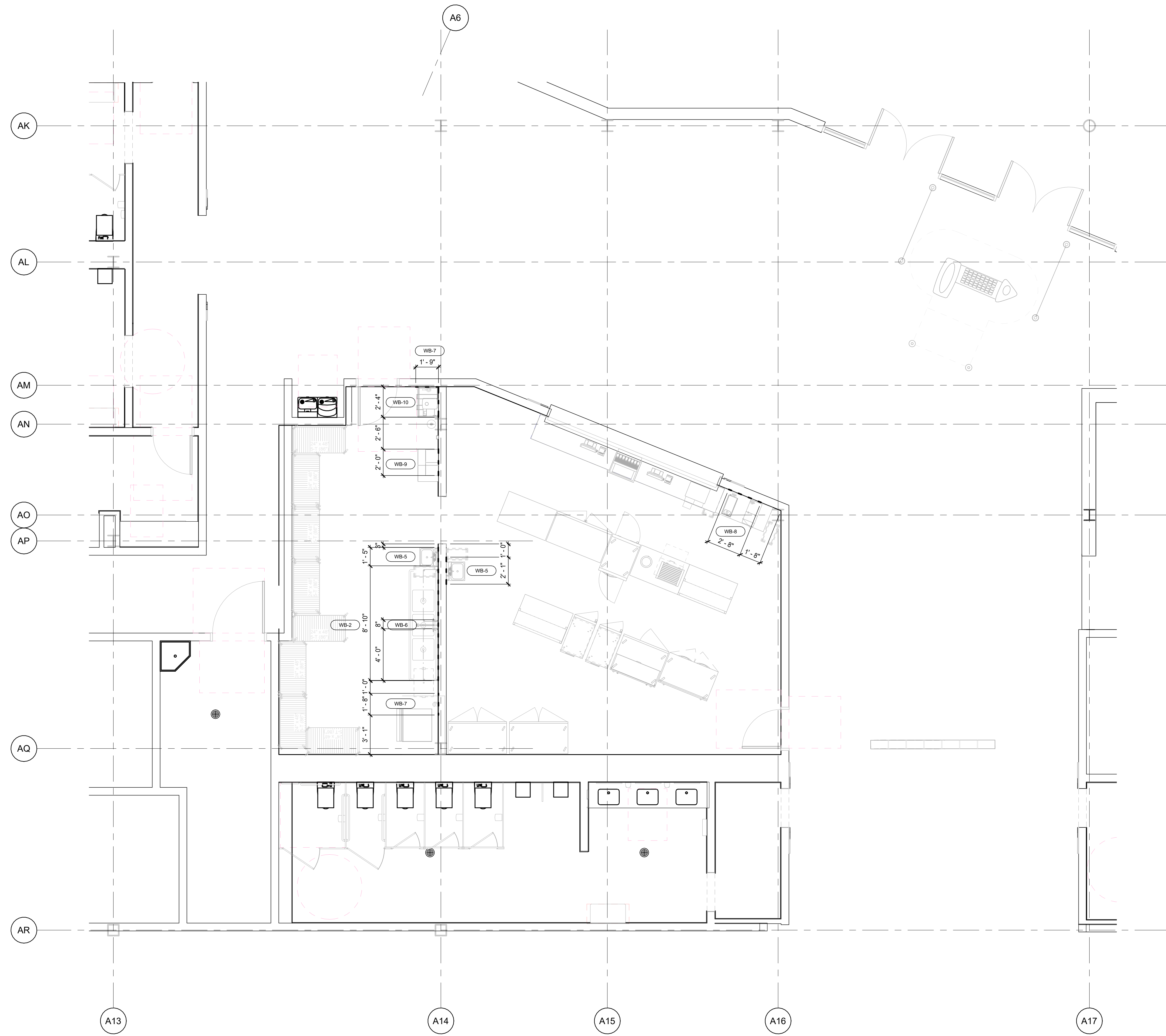
DRAWN BY: JE APPROVED BY: DL

SHEET TITLE:

FOODSERVICE WALL BACKING AND STRUCTURAL SUPPORT PLAN

SHEET NUMBER:

QF501

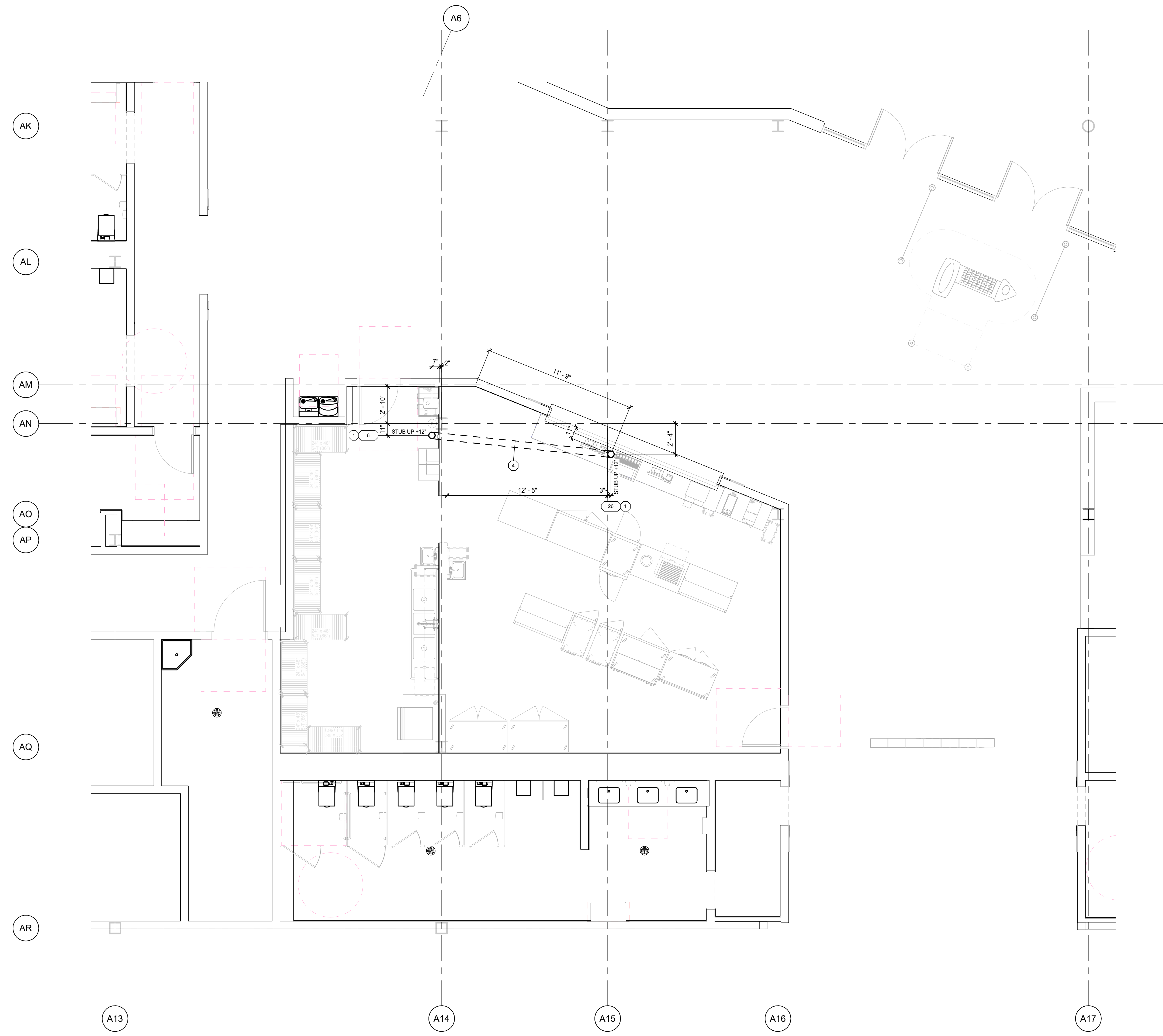


- NOTES:
 1. WALL BACKING TO BE VERIFIED & COORDINATED BY THE F.S.E.C.
 2. G.C. TO PROVIDE AND INSTALL AS REQUIRED
 3. G.C. TO PROVIDE AND INSTALL WOOD BACKING IF REQUIRED.
 * OR AS PER PLAN CALLOUT

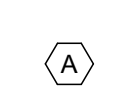
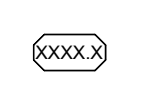
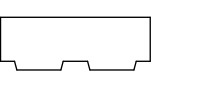
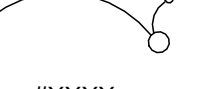



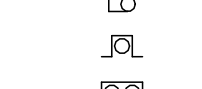
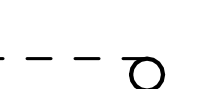
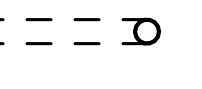
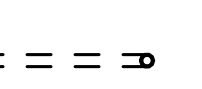
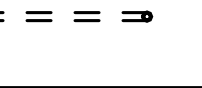

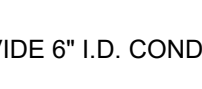
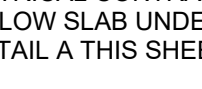
SCALE: 1/4" = 1'-0" 0 2' 4' 8'

A WALL BACKING

SCALE: NTS



CONDUIT LEGEND

-  REFRIGERATION SYSTEMS . FOR RELATED SYSTEM INFORMATION (SEE REFRIGERATION SHOP DRAWINGS)
-  ITEM NUMBER (SEE EQUIPMENT SCHEDULE)
-  REFRIGERATION COIL
-  COIL REFER. LINES CONNECTION
-  #XXXXX
ITEM NUMBER TO BE CONNECTED
-  REFRIGERATION SYSTEM
-  REMOTE REFRIGERATED EQUIPMENT
-  3" REFRIGERATION CONDUIT
-  SINGLE REFRIGERATION PULL BOX
-  DOUBLE REFRIGERATION PULL BOX
-  8" DIA. CONDUIT
-  6" DIA. CONDUIT
-  4" DIA. CONDUIT
-  3" DIA. CONDUIT
-  2" DIA. CONDUIT

REFRIGERATION / CONDUIT KEYNOTES

1. PROVIDE 6" I.D. CONDUIT.
4. ELECTRICAL CONTRACTOR TO PROVIDE 6" CONDUIT STUB UP 6" (EACH END) AND RUN BELOW SLAB UNDER GROUND CONTINUALLY FOR RUNNING BEVERAGE LINES. SEE DETAIL A THIS SHEET.
6. ELECTRICAL CONTRACTOR TO PROVIDE 2" CONDUIT RUN UP WALL AND THRU CEILING SPACE CONTINUOUSLY TO BEER AND SODA SYSTEM LOCATIONS FOR RUNNING CO2 LINES.

NOTES:

- A. ELECTRICAL CONTRACTOR TO SUPPLY AND INSTALL ALL CONDUIT AS SHOWN ON REFRIGERATION CONDUIT ROUGH-IN PLAN.
- B. ALL DIMENSIONS ARE FINISH TO FINISH.
- C. CONTRACTORS TO REFERENCE COORDINATE ALL INFORMATION SHOWN ON THE FOODSERVICE DRAWINGS WITH ENGINEERING PLANS AND DOCUMENTS.
- D. REFER TO SHEET QF000 FOR ALL NOTES, ETC. PERTAINING TO THIS PROJECT.



Southwest : TMOC
210 Commerce
Irvine, CA 92602
p. 949-474-1000

trimarkusa.com

This document contains confidential information, is an instrument of a professional service, and the property of TriMark. It shall not be used on other projects or for the extension of this project without TriMark's written approval.

Owner and all Contractors to check and verify existing dimensions and conditions in the field before starting construction and to notify TriMark of any material or detail changes.

REVISIONS

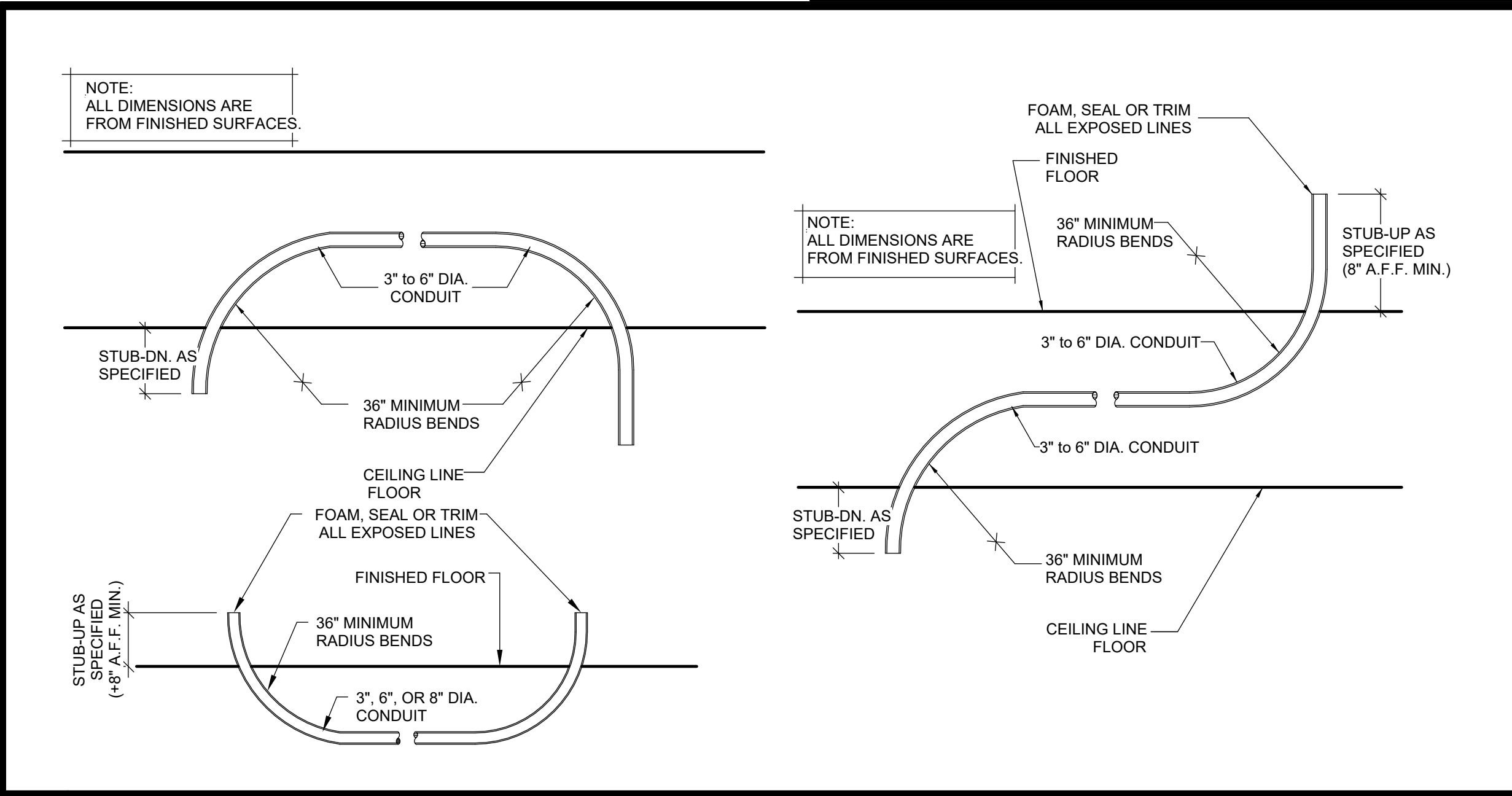
DATE	NO.	DESCRIPTION
03/16/2026		ISSUE TO ARCHITECT

WEST MEMPHIS REC CTR
MEMPHIS, TN

PROJECT NUMBER:	25.2719
DATE:	03/11/2026
SCALE:	As indicated
DRAWN BY:	JE
APPROVED BY:	DL

SHEET TITLE:
FOODSERVICE REFRIGERATION AND CONDUIT PLAN

SHEET NUMBER:
QF601

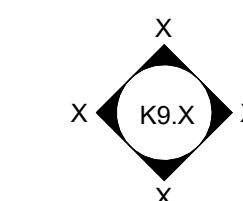


SCALE: 1/4" = 1'-0"

A CONDUIT SCHEMATIC

SCALE: NTS

SYMBOLS LEGEND



ELEVATION INDICATOR - SEE SHEET (K9. SERIES SHEETS) FOR ELEVATIONS AND DETAILS



Southwest: TMOC
210 Commerce
Irvine, CA 92602
p. 949-474-1000

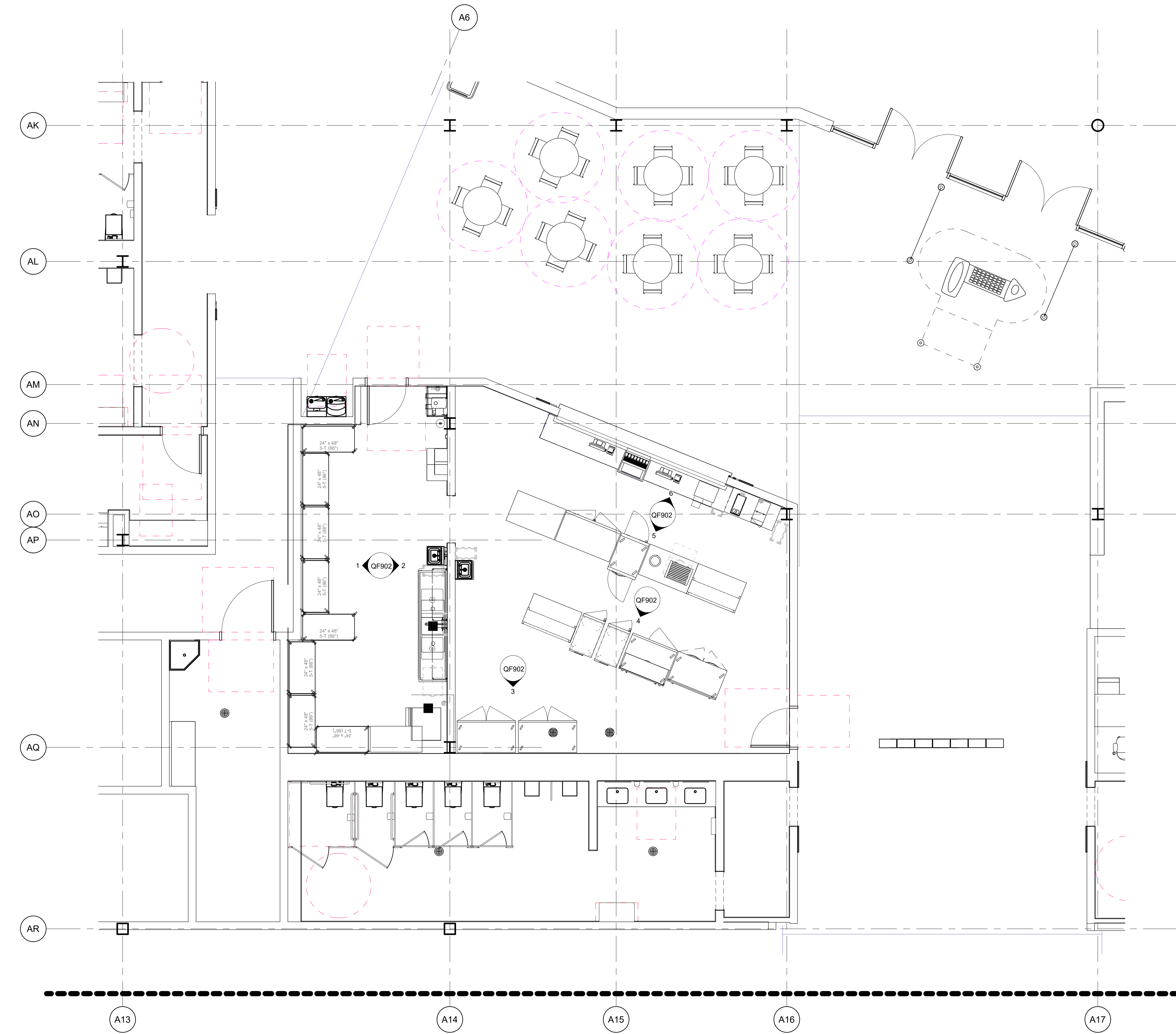
trimarkusa.com

This document contains confidential information, is an instrument of a professional service, and the property of TriMark. It shall not be used on other projects or for the extension of this project without TriMark's written approval.

Owner and all Contractors to check and verify existing dimensions and conditions in the field before starting construction and to notify TriMark of any material or detail changes.

REVISIONS

DATE	NO.	DESCRIPTION
03/16/2026		ISSUE TO ARCHITECT

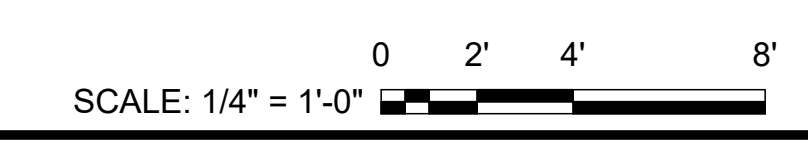


WEST MEMPHIS REC CTR
MEMPHIS, TN

PROJECT NUMBER:	25.2719
DATE:	03/11/2026
SCALE:	1/4" = 1'-0"
DRAWN BY:	JE
APPROVED BY:	DL

SHEET TITLE:
FOODSERVICE ELEVATION KEY PLAN

SHEET NUMBER:
QF901



REVISIONS

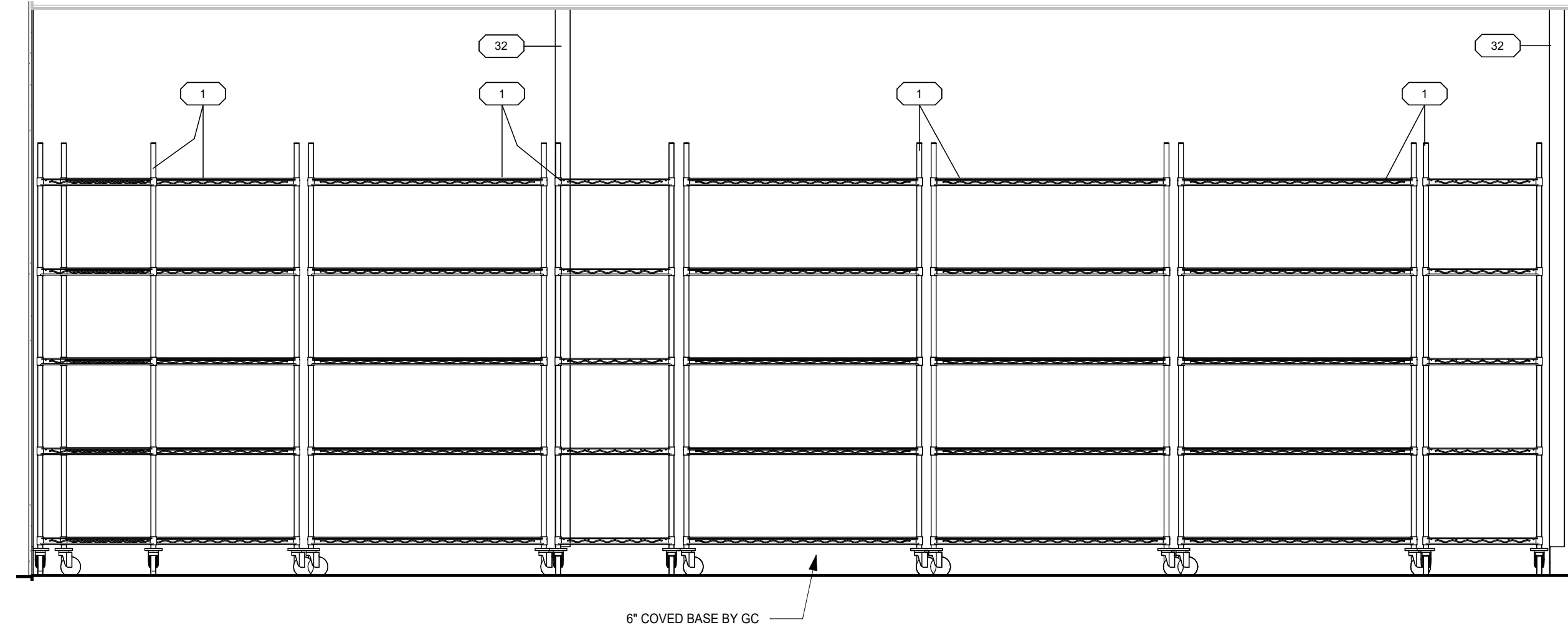
DATE	NO.	DESCRIPTION
03/16/2026		ISSUE TO ARCHITECT

WEST MEMPHIS REC CTR
MEMPHIS, TN

PROJECT NUMBER:	25.2719
DATE:	03/11/2026
SCALE:	1/2" = 1'-0"
DRAWN BY:	JE
APPROVED BY:	DL

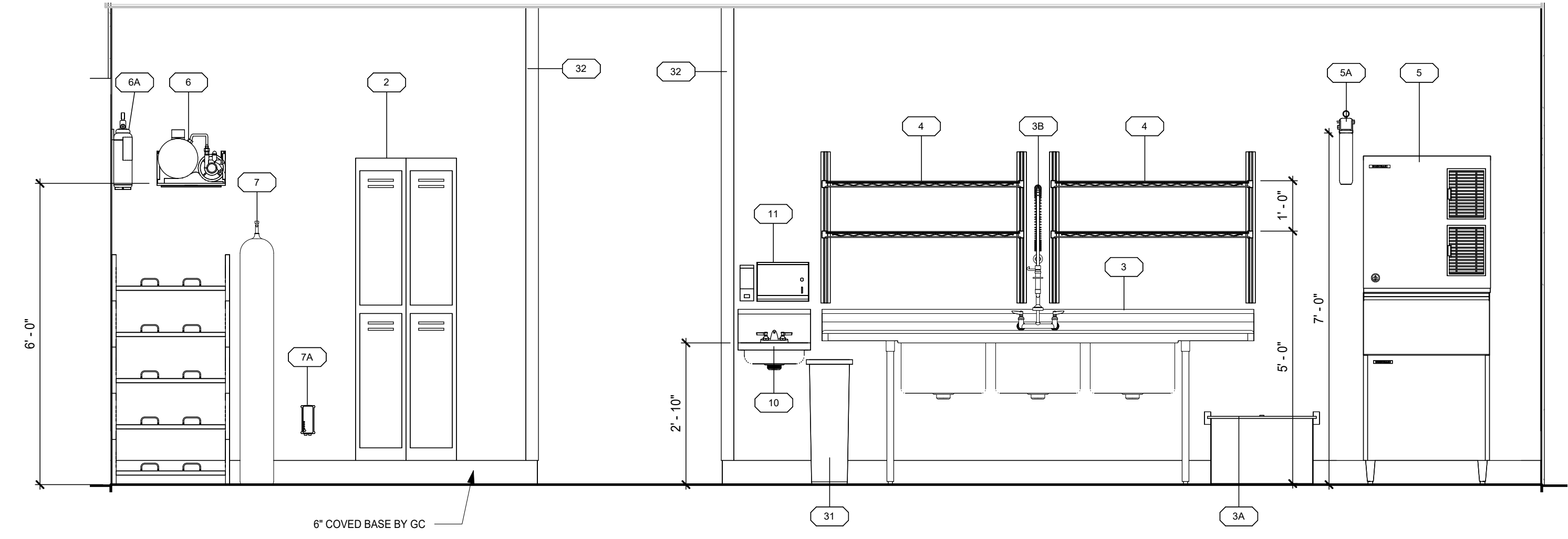
SHEET TITLE:
FOODSERVICE ELEVATIONS

SHEET NUMBER:
QF902



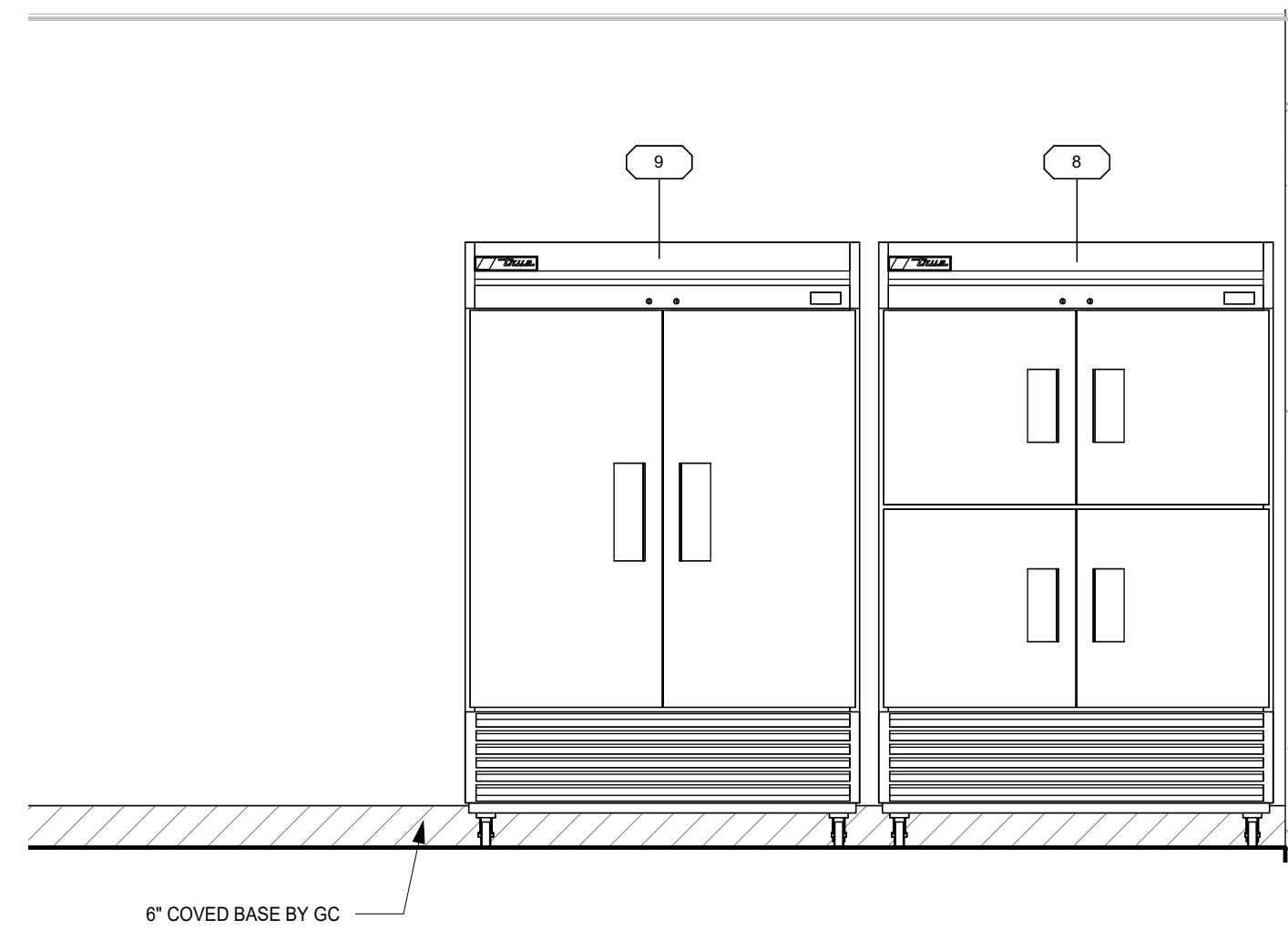
1 BACK OF HOUSE 1

SCALE: 1/2" = 1'-0"



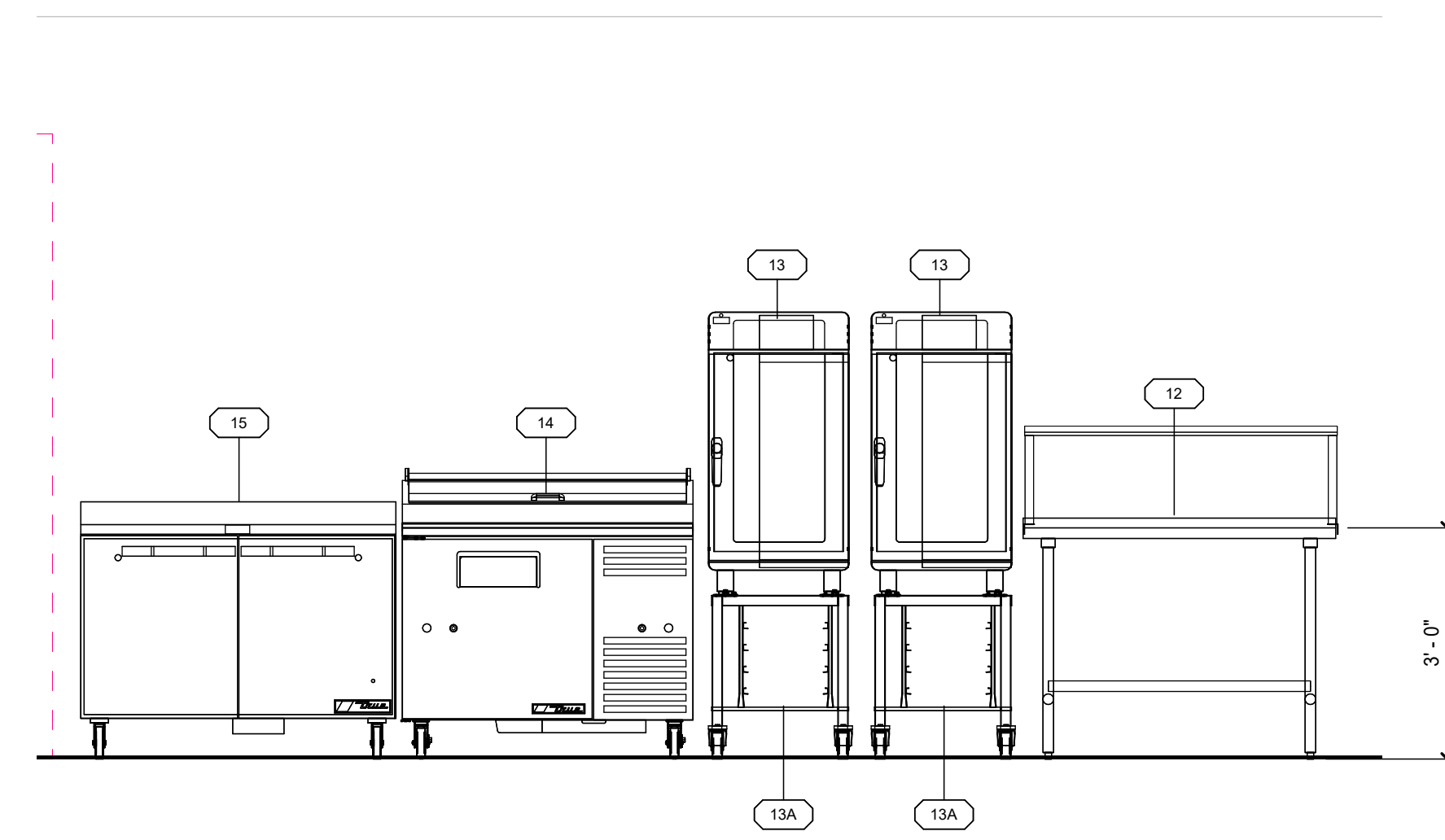
2 BACK OF HOUSE 2

SCALE: 1/2" = 1'-0"



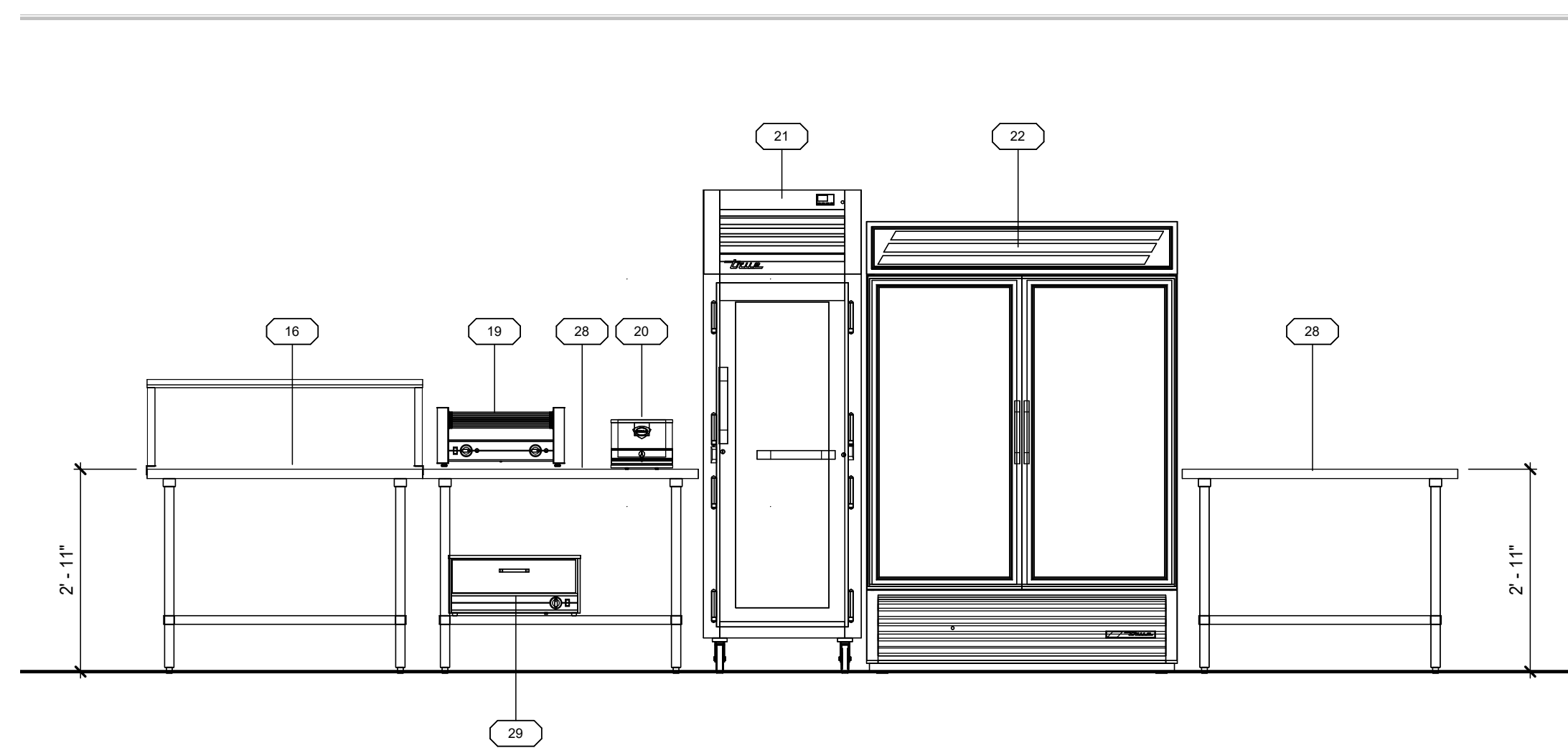
3 REACH-INS

SCALE: 1/2" = 1'-0"



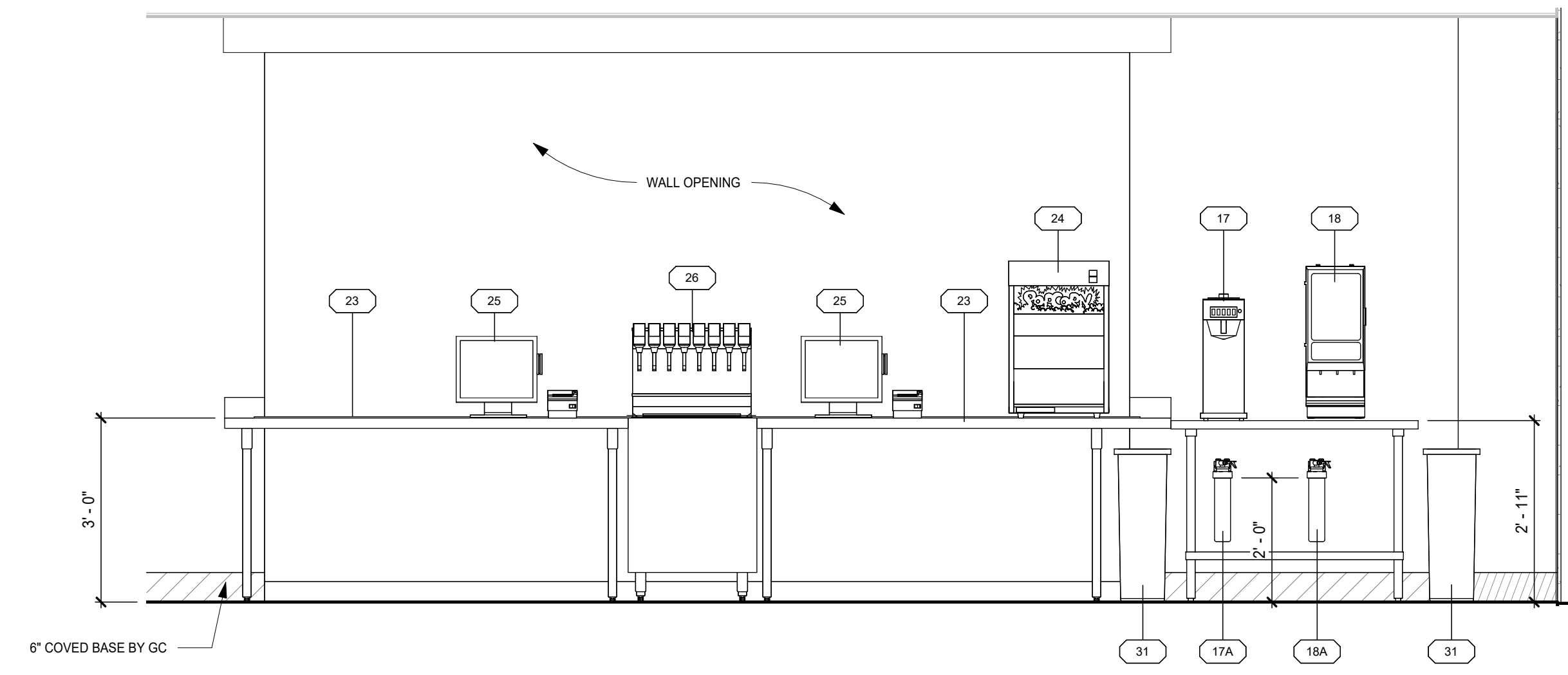
4 PREP

SCALE: 1/2" = 1'-0"



5 BACK COUNTER

SCALE: 1/2" = 1'-0"



6 FRONT COUNTER

SCALE: 1/2" = 1'-0"

SCALE: 1/2" = 1'-0"

SCALE: 1/2" = 1'-0"