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EXPIRES: 11/30/2022
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LICENSE NO: 062.068227
EXPIRES: 11 / 30 / 2023

K POT & KOREAN BARBECUE
 INTERIOR REMODELING
 101 COMMONS DRIVE CHICAGO RIDGE ILLINOIS 60415

ISSUES	DATE
ISSUED FOR PERMIT	04/18/2022



FLOOR PLANS & NOTES

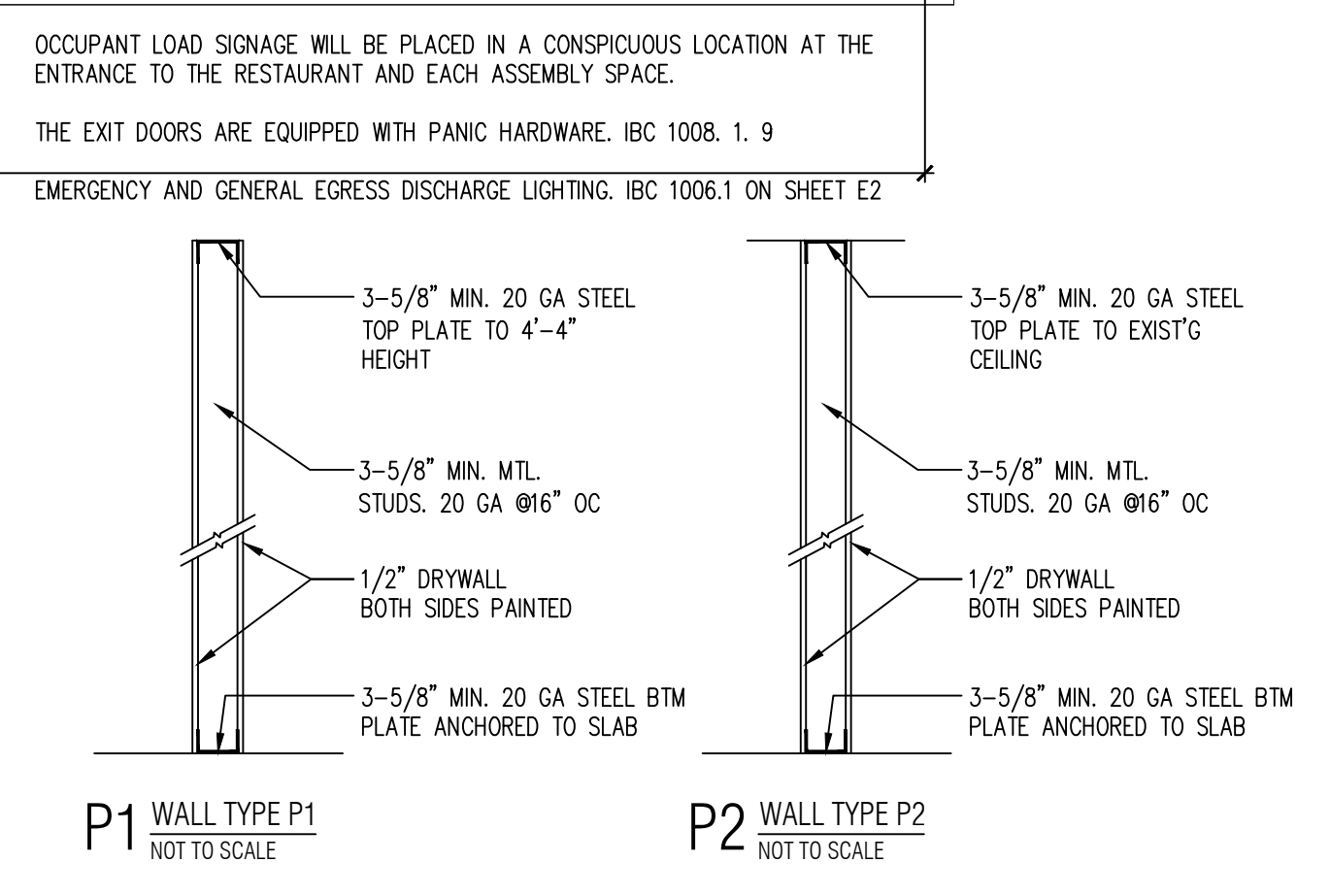
SHEET NUMBER
A2

KITCHEN EQUIPMENT NOTES
CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.
PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS, INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED, MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.
ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.
ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.
TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

DRY STORAGE
DRY STORAGE : 25% OF 2400 SF (KITCHEN AREA) = 600SF REQ'D
ACTUAL DRY STORAGE 54X4X42 + 10X6X42 = 640SF PROVIDED.
LIQUOR STORAGE : 35% OF BAR AREA = 35% X 319 = 98SF REQ'D
ACTUAL STORAGE : 150SF PROVIDED.
ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.
ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING. NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETS, AND WATER HEATER PLATFORMS MUST BE SEALED.

COOKLINE EQUIPMENT AND REACH-IN REFRIGERATION AND FREEZER UNITS TO BE INSTALLED ON CASTERS. PROVIDE THE FOLLOWING:
NSF STAINLESS STEEL OPEN WIRE SHELVING UNITS AND NSF HEAVY DUTY DUNNAGE RACKS IN LIQUOR STORAGE ROOM. NSF STAINLESS STEEL SHELF OVER 3-COMPARTMENT SINK. ICE MAKER A MIN. 8" FROM ALL WALLS. HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK. HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS. SANITARY BOX IN WOMEN'S RESTROOMS. METAL GARBAGE CANS WITH LIDS FOR DIAPER CHANGING STATION.
ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS. WAITRESS BEVERAGE STATION & BAR COUNTER TOP - STAINLESS STEEL. ALL CABINET SHELVES - STAINLESS STEEL. ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE) LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINETRY) ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE). PROVIDE FRP ON WALL AND UNDERSIDE OF BAR. STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE

L55 SERIES E26 CANOPY LIGHT FIXTURE - HIGH TEMP ASSEMBLY, INCLUDES CLEAR THEMRAL AND SHOCK RESISTANT GLOBE (L55 FIXTURED)
VAPOR PROOF LIGHT FIXTURE IN THE WALK IN COOLER AND FREEZER.
RICE SCOOPS SHALL BE STORED IN THE STAINLESS STEEL CONTAINER.
1. Doors No. A, and E 1010.1.10 Panic and fire exit hardware. Swinging doors serving rooms or spaces with an occupant load of 50 or more in a Group A occupancy shall not be provided with a latch or lock other than panic hardware or fire exit hardware.
1. Doors No. A, and E 1010.1.10 Panic and fire exit hardware. Swinging doors serving rooms or spaces with an occupant load of 50 or more in a Group A occupancy shall not be provided with a latch or lock other than panic hardware or fire exit hardware.



OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE RESTAURANT AND EACH ASSEMBLY SPACE.
THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE, IBC 1008.1.9
EMERGENCY AND GENERAL EGRESS DISCHARGE LIGHTING, IBC 1006.1 ON SHEET E2

A FLOOR PLAN
SCALE 1/4"=1'-0"
EXISTING WALL
NEW WALL
FIRE EXTINGUISHERS TO BE TYPE K IN KITCHEN AND TYPE A IN DINING ROOM

- Dial stem thermometers (ranging from 0° to 220°F) are required in all preparation areas.
 - Chemical test kits (specific to the sanitizer) are required for the appropriate sanitizer.
 - pH meter and log for acidifying rice.
 - All cooling/freezing units must have accurate thermometers.
 - Covered waste cans are required in all restrooms.
 - Toilets, urinals, hand sinks, 3 compartment sinks, mop sink, prep sinks, and permanent counters/cabinets must be sealed to floors and walls with a silicone caulk seal.
 - Anti-siphon devices are required on all toilet tanks, urinals, and faucets with hose connections.
 - Soap and paper towels are required at all hand sinks.
 - Provide hair restraints and disposable gloves for food handlers.
- If sinks are provided with spring-loaded faucets, the faucets must remain running for a minimum of 15 seconds.
- Doors leading to the outside and restroom doors are required to be well-sealed and tight fitting. Please confirm that the doors leading to the outside are equipped with a self-closer and weatherstrips to eliminate any air gaps.

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	VESTIBULE	TEMPERED GLASS	OT COVE BASE	FLOOR TILE	6"X6" PAINTED
101	WAITING AREA	GYPSUM BOARD PAINT	OT COVE BASE	FLOOR TILE	2"X2" ACOUSTIC CEILING
102	DINING AREA - 1	GYPSUM BOARD PAINT	OT COVE BASE	FLOOR TILE	2"X2" ACOUSTIC CEILING
103	DINING AREA - 2	GYPSUM BOARD PAINT	OT COVE BASE	FLOOR TILE	2"X2" ACOUSTIC CEILING
104	DINING AREA - 3	GYPSUM BOARD PAINT	OT COVE BASE	FLOOR TILE	2"X2" ACOUSTIC CEILING
105	DINING AREA - 4	GYPSUM BOARD PAINT	OT COVE BASE	FLOOR TILE	2"X2" ACOUSTIC CEILING
106	SERVICE AREA	WALL TILE	OT COVE BASE	QUARRY TILE	2"X4" VINYL TILES CEILING
107	KITCHEN	STAINLESS STEEL	OT COVE BASE	QUARRY TILE	2"X4" VINYL TILES CEILING
108	HIBACHI KITCHEN	STAINLESS STEEL	OT COVE BASE	QUARRY TILE	2"X4" VINYL TILES CEILING
109	SUSHI BAR	STAINLESS STEEL	OT COVE BASE	QUARRY TILE	2"X4" VINYL TILES CEILING
110	DISHWASHING AREA	STAINLESS STEEL	OT COVE BASE	QUARRY TILE	2"X4" VINYL TILES CEILING
111	STORAGE AREA	FRP	OT COVE BASE	QUARRY TILE	2"X4" VINYL TILES CEILING
112	WAITING STATION - 1	WALL TILE	OT COVE BASE	QUARRY TILE	2"X2" ACOUSTIC CEILING
113	WAITING STATION - 2	WALL TILE	OT COVE BASE	QUARRY TILE	2"X2" ACOUSTIC CEILING
114	CASHER	WALL TILE	OT COVE BASE	QUARRY TILE	2"X4" VINYL TILES CEILING
115	OFFICE	GYPSUM BOARD PAINT	OT COVE BASE	QUARRY TILE	2"X4" VINYL TILES CEILING
116	MEN	CERAMIC TILE	OT COVE BASE	FLOOR TILE	2"X4" VINYL TILES CEILING
117	WOMEN	CERAMIC TILE	OT COVE BASE	FLOOR TILE	2"X4" VINYL TILES CEILING

DOOR SCHEDULE							
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	HARDWARE SET	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	6'-0" x 8'-0"	TEMPERED GLASS	ALUMINUM	3	NEW FRONT ENTRY DOOR
B	TEMPERED GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	3	NEW ENTRY DOOR
C	WOOD DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAIN	PAIN	2	NEW
D	WOOD DOOR	HOLLOW METAL	3'-0" x 7'-0"	PAIN	PAIN	1	NEW
E	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 7'-0"	PAIN	PAIN	3	EXIST'S BACK EXIT DOOR
F	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 7'-0"	PAIN	PAIN	3	NEW
G	8-FOLD DOOR	ALUMINUM	6'-0" x 7'-0"	PAIN	PAIN	3	NEW
H	TEMPERED GLASS DOOR	ALUMINUM	3'-0" x 6'-8"	TEMPERED GLASS	ALUMINUM	3	EXIST'S FRONT EXIT DOOR
J	WOOD DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAIN	PAIN	3	DOUBLE ACTION NEW

* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
 * LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
 * PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	1 1/2" PAR BUTT HINGES, W/ SELF CLOSING DEVICE
2	1 1/2" PAR BUTT HINGES, SELF CLOSING DEVICE, ACCESSIBLE HARDWARE
3	1 1/2" PAR BUTT HINGES, PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE

KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

DRY STORAGE
 DRY STORAGE: 25% OF 1800SF (KITCHEN AREA) = 450SF REOD
 ACTUAL DRY STORAGE: 15X4X4K2 = 480SF PROVIDED.

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETRY, AND WATER HEATER PLATFORMS MUST BE SEALED.

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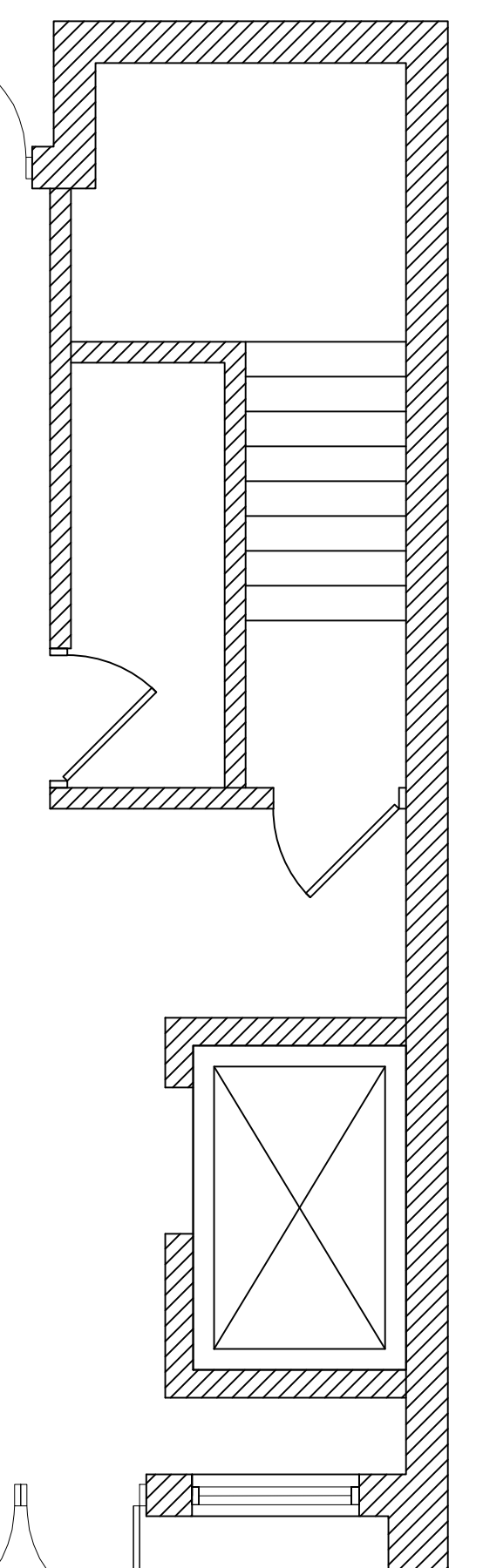
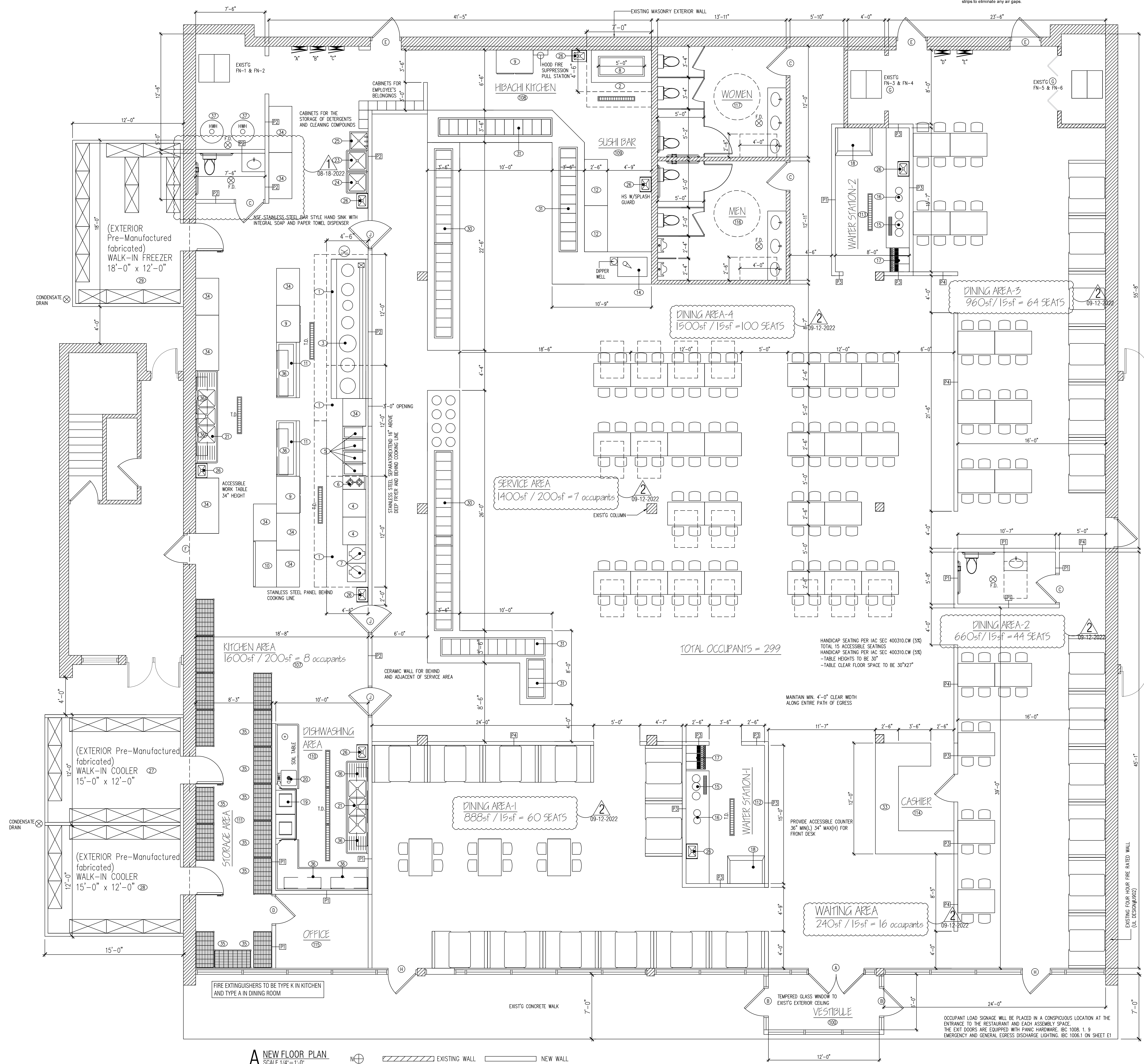
FEAST BUFFET
 EXTERIOR & INTERIOR REMODELING
 4232 N BRANDYWINE DRIVE PEORIA ILLINOIS 61614

ISSUES	DATE
ISSUED FOR PERMIT	06/28/2022
REISSUED FOR PERMIT	08/18/2022
REISSUED FOR PERMIT	09/05/2022



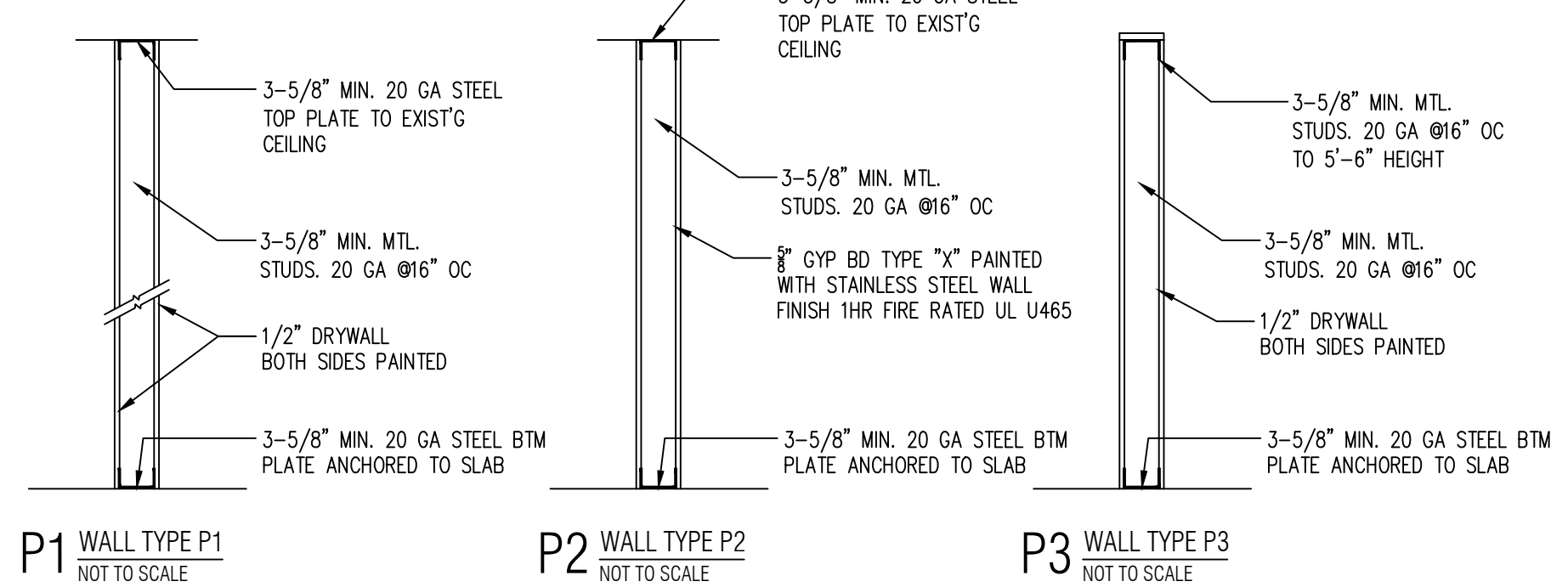
FLOOR PLANS & NOTES

SHEET NUMBER
A3



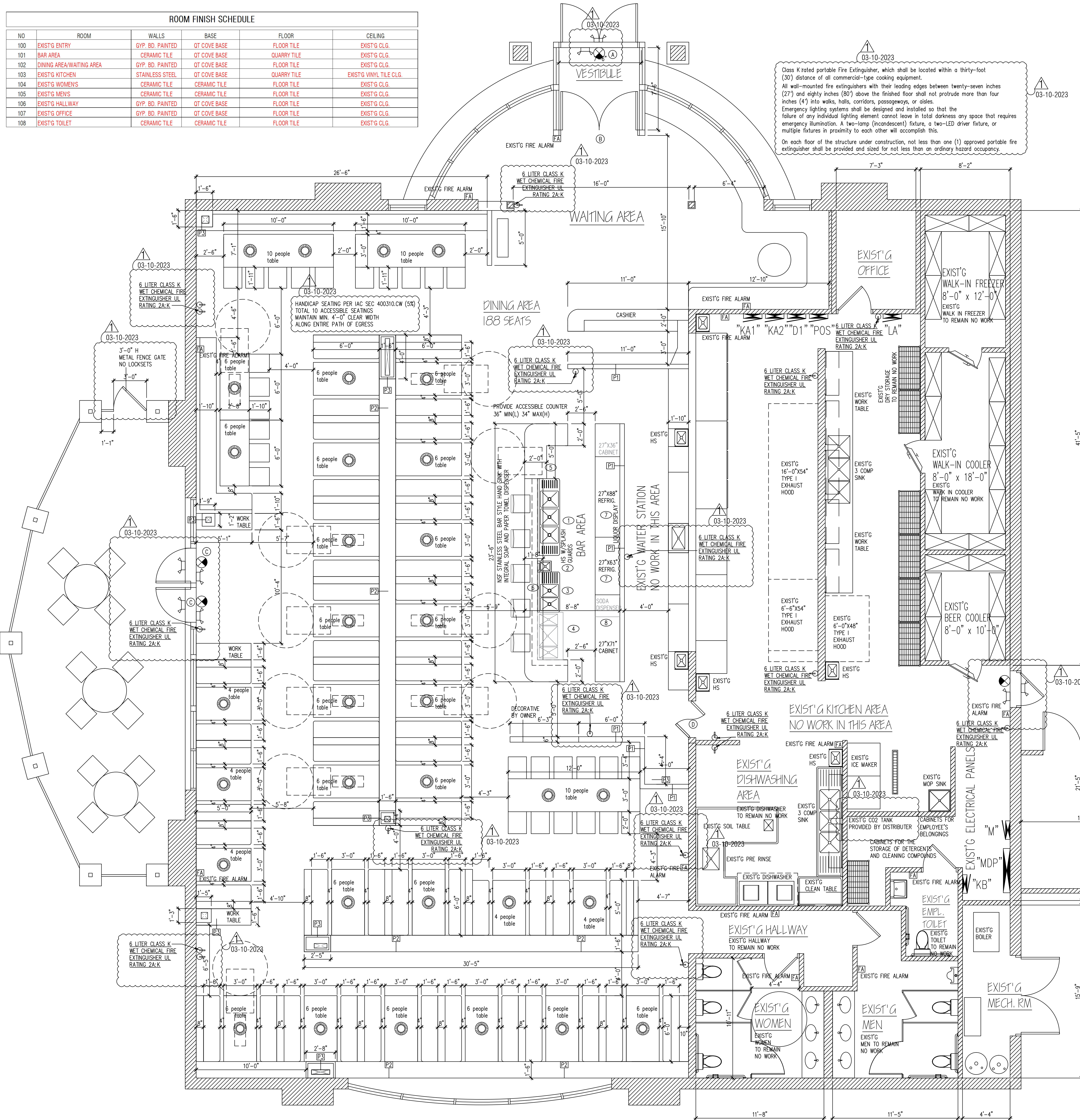
PROVIDE THE FOLLOWING: NSF STAINLESS STEEL OPEN WIRE SHELVING UNITS. NSF STAINLESS STEEL SHELF OVER 3-COMPARTMENT SINK. ICE MAKER A MIN. 8" FROM ALL WALLS. HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK. HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS. SANITARY BOX IN WOMEN'S RESTROOMS. METAL GARBAGE CANS WITH LIDS FOR DIAPER CHANGING STATION.

ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS. BEVERAGE STATION & BAR COUNTER TOP - STAINLESS STEEL. ALL CABINET SHELVES - STAINLESS STEEL. ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE). LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINETRY). ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL NO TEXTURE). PROVIDE TILE ON WALL AND UNDERSIDE OF BAR. STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE.



A NEW FLOOR PLAN
 SCALE 1/4" = 1'-0"
 EXISTING WALL (Hatched) NEW WALL (Solid)

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	EXIST'G ENTRY	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	EXIST'G CLG.
101	BAR AREA	CERAMIC TILE	QT COVE BASE	QUARRY TILE	EXIST'G CLG.
102	DINING AREA/WAITING AREA	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	EXIST'G CLG.
103	EXIST'G KITCHEN	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	EXIST'G VINYL TILE CLG.
104	EXIST'G WOMEN'S	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	EXIST'G CLG.
105	EXIST'G MEN'S	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	EXIST'G CLG.
106	EXIST'G HALLWAY	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	EXIST'G CLG.
107	EXIST'G OFFICE	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	EXIST'G CLG.
108	EXIST'G TOILET	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	EXIST'G CLG.



BAR AREA EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	3	COMPARTMENT BAR SINK	-	-	1/2" CW 1/2" HW 4" INDIRECT DRAIN	NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
2	1	HAND SINK	-	-	1/2" CW 1/2" HW 2" DRAIN	NSF WALL MOUNTED - SEALED
3	1	2 COMPARTMENT BAR SINK	-	-	1/2" CW 1/2" HW 4" INDIRECT DRAIN	NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
4	1	ICE BIN	-	-	-	NSF
5	1	ACCESSIBLE COUNTER	-	-	-	NSF
6	1	COUNTER	-	-	-	NSF
7	2	BAR COOLER	-	120V	4A	NSF W/ CASTERS
8	1	SODA DISPENSER	-	-	1/2" CW 4" INDIRECT DRAIN	NSF

ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

DOOR SCHEDULE							
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	8'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	EXIST'G FRONT EXIT DOOR
B	TEMPERED GLASS DOOR	ALUMINUM	8'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	EXIST'G
C	STORE FRONT GLASS DOOR	ALUMINUM	8'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	EXIST'G
D	ALUMINUM DOOR	ALUMINUM	4'-0" x 7'-0"	PAINT	ALUMINUM	-	DOUBLE ACTION EXIST'G

* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
 * LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
 * PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

Doors leading to the outside and restroom doors are required to be self-closing and tight-fitting. Please confirm that the doors leading to the outside are equipped with a self-closer and weather strips to eliminate any air gaps.

HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	3 HINGES, W/LEVERED PRIVACY LOCKSET, KICKPLATE AND DOOR CLOSER
2	PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE
3	DOUBLE ACTION

- Dial stem thermometers (ranging from 0° to 220°F) are required in all preparation areas.
 - Chemical test kits (specific to the sanitizer) are required for the appropriate sanitizer.
 - pH meter and log for acidifying rice.
 - All cooling/freezing units must have accurate thermometers.
 - Covered waste cans are required in all restrooms.
 - Toilets, urinals, hand sinks, 3 compartment sinks, mop sink, prep sinks, and permanent counters/cabinets must be sealed to floors and walls with a silicone caulk seal.
 - Anti-siphon devices are required on all toilet tanks, urinals, and faucets with hose connections.
 - Soap and paper towels are required at all hand sinks.
 - Provide hair restraints and disposable gloves for all food handlers.
- If sinks are provided with spring-loaded faucets, the faucets must remain running for a minimum of 15 seconds.

COOKLINE EQUIPMENT AND REACH-IN REFRIGERATION AND FREEZER UNITS TO BE INSTALLED ON CASTERS. PROVIDE THE FOLLOWING:
 NSF STAINLESS STEEL OPEN WIRE SHELVING UNITS AND NSF HEAVY DUTY DUNNAGE RACKS IN LIQUOR STORAGE ROOM. NSF STAINLESS STEEL SHELF OVER 3-COMPARTMENT SINK. ICE MAKER A MIN. 8" FROM ALL WALLS. HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK. HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS. SANITARY BOX IN WOMEN'S RESTROOMS. METAL GARBAGE CANS WITH LIDS FOR DIAPER CHANGING STATION.
 ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS.
 WAITRESS BEVERAGE STATION & BAR COUNTER TOP - STAINLESS STEEL.
 ALL CABINET SHELVES - STAINLESS STEEL.
 ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE)
 LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINETRY)
 ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE).
 PROVIDE FRP ON WALL AND UNDERSIDE OF BAR.
 STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE

KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIERS SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

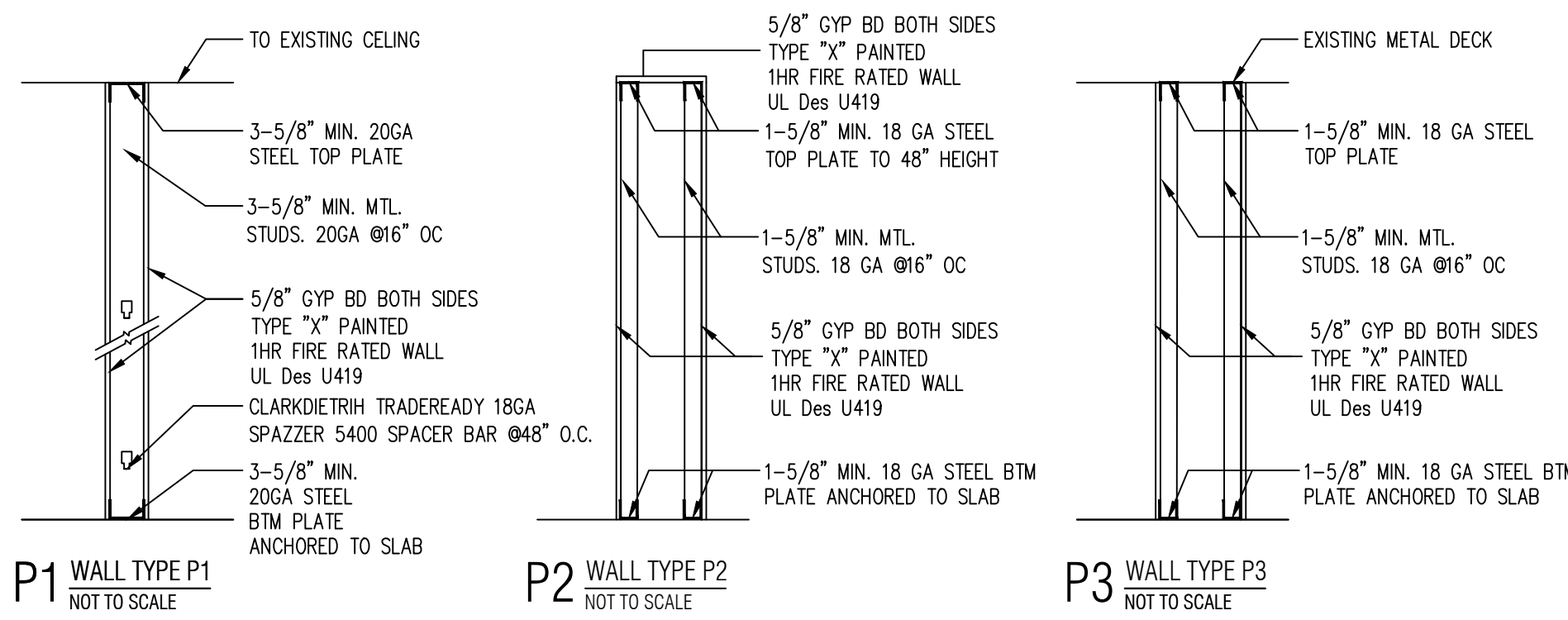
DRY STORAGE

DRY STORAGE : 25% OF 1600 SF (KITCHEN AREA) = 400SF REQ'D
 ACTUAL DRY STORAGE 15X4X42 = 480SF PROVIDED.
 LIQUOR STORAGE : 35% OF BAR AREA = 35% X 200 = 70SF REQ'D
 ACTUAL STORAGE : 5X4X2.5 = 50 + 20X1.5 = 80SF PROVIDED.

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETRY, AND WATER HEATER PLATFORMS MUST BE SEALED.



A NEW FLOOR PLAN
 SCALE 1/4"=1'-0"
 NORTH
 EXISTING WALL TO REMAIN
 PARTITION WALL

OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE RESTAURANT AND EACH ASSEMBLY SPACE.
 THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE. IBC 1008.1.9
 EMERGENCY AND GENERAL EGRESS DISCHARGE LIGHTING. IBC 1006.1 ON SHEET E4

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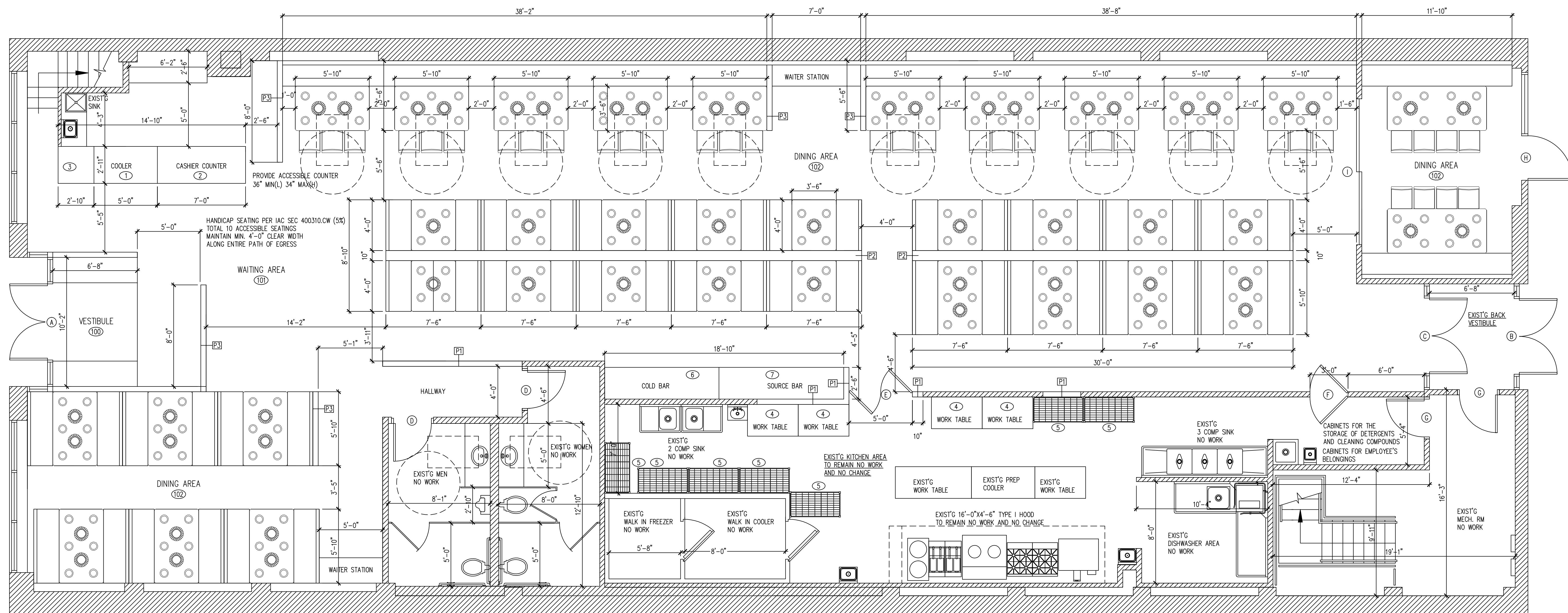
TOMAHAWK BBQ STEAKHOUSE
 INTERIOR REMODELING
 295 PARKWAY DRIVE LINCOLNSHIRE IL 60069

ISSUES	DATE
ISSUED FOR PERMIT	12/18/2022
REISSUED FOR PERMIT	03/10/2023



FLOOR PLAN,
 NOTES, &
 SCHEDULES

SHEET NUMBER
A2



A NEW FLOOR PLAN
SCALE 1/4"=1'-0"

NORTH

EXISTING WALL TO REMAIN

PARTITION WALL

BAR AREA EQUIPMENT SCHEDULE

NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	COOLER	-	120V	4A	NSF W/ CASTERS
2	1	CASHIER COUNTER	-	-	-	NSF
3	1	EXIST'G HAND SINK	-	-	1/2" CW 1/2" HW. 2" DRAIN	NSF. WALL MOUNTED - SEALED
4	4	STAINLESS STEEL WORK TABLE	-	-	-	NSF
5	7	STAINLESS STEEL SHELVING	-	-	-	NSF

ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

ROOM FINISH SCHEDULE

NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	VESTIBULE	GYP. BD. PAINTED	OT COVE BASE	FLOOR TILE	EXIST'G CLG.
101	WAITING AREA	GYP. BD. PAINTED	OT COVE BASE	FLOOR TILE	EXIST'G OPEN CLG.
102	DINING AREA	GYP. BD. PAINTED	OT COVE BASE	FLOOR TILE	EXIST'G OPEN CLG.

DOOR SCHEDULE

TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE SET	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	6'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	EXIST'G FRONT EXIT DOOR
B	STORE BACK GLASS DOOR	ALUMINUM	6'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	EXIST'G BACK EXIT DOOR
C	TEMPERED GLASS DOOR	ALUMINUM	6'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	EXIST'G
D	SOLID WOOD DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	1	EXIST'G
E	DOUBLE SWINGING DOOR	ALUMINUM	5'-0" x 6'-8"	PAINT	PAINT	-	DOUBLE ACTION	NEW
F	SINGLE SWINGING DOOR	ALUMINUM	3'-0" x 6'-8"	PAINT	PAINT	-	DOUBLE ACTION	NEW
G	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	3	EXIST'G
H	STOER BACK GLASS DOOR	ALUMINUM	3'-6" x 6'-8"	TEMPERED GLASS	ALUMINUM	-	2	EXIST'G
I	SLIDING DOOR	ALUMINUM	10'-0" x 6'-8"	TEMPERED GLASS	ALUMINUM	-	-	EXIST'G

* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
* LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
* PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

HARDWARE SCHEDULE

TAG	DESCRIPTION
1	3 HINGES, W/LEVERED PRIVACY LOCKSET, KICKPLATE AND DOOR CLOSER
2	PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE
3	PRIVACY LOCKET

KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

- Dial stem thermometers (ranging from 0° to 220°F) are required in all preparation areas.
- Chemical test kits (specific to the sanitizer) are required for the appropriate sanitizer.
- pH meter and log for acidifying rice.
- All cooling/freezing units must have accurate thermometers.
- Covered waste cans are required in all restrooms.
- Toilets, urinals, hand sinks, 3 compartment sinks, mop sink, prep sinks, and permanent counters/cabinets must be sealed to floors and walls with a silicone caulk seal.
- Anti-siphon devices are required on all toilet tanks, urinals, and faucets with hose connections.
- Soap and paper towels are required at all hand sinks.
- Provide hair restraints and disposable gloves for all food handlers.

If sinks are provided with spring-loaded faucets, the faucets must remain running for a minimum of 15 seconds

DRY STORAGE

DRY STORAGE : 25% OF 800 SF (KITCHEN AREA) = 200SF REQ'D
ACTUAL DRY STORAGE 7X4X4X2 = 224SF PROVIDED.

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETS, AND WATER HEATER PLATFORMS MUST BE SEALED.

COOKLINE EQUIPMENT AND REACH-IN REFRIGERATION AND FREEZER UNITS TO BE INSTALLED ON CASTERS. PROVIDE THE FOLLOWING:
NSF STAINLESS STEEL SHELF OVER 3-COMPARTMENT SINK. HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK. HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS. SANITARY BOX IN WOMEN'S RESTROOMS. METAL GARBAGE CANS WITH LIDS FOR DIAPER CHANGING STATION.

ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS.
WAITRESS, BEVERAGE STATION & BAR COUNTER TOP - STAINLESS STEEL.
ALL CABINET SHELVES - STAINLESS STEEL.
ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE)
LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINETRY)
ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE)
STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE

OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE RESTAURANT AND EACH ASSEMBLY SPACE.

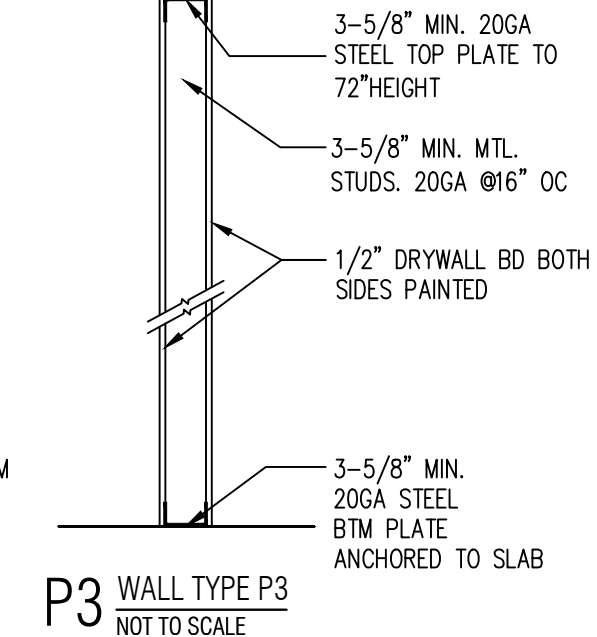
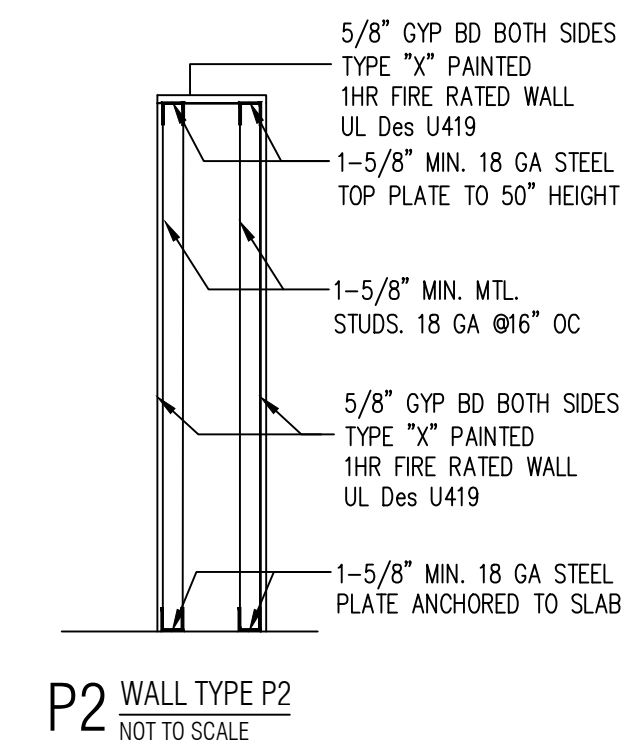
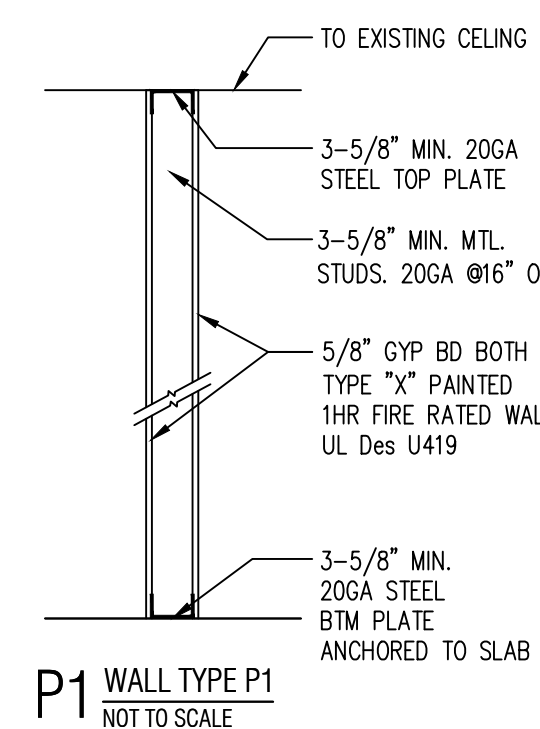
THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE. IBC 1008.1 9

EMERGENCY AND GENERAL EGRESS DISCHARGE LIGHTING. IBC 1006.1 ON SHEET E2

Class K rated portable Fire Extinguisher, which shall be located within a thirty-foot (30') distance of all commercial-type cooking equipment.

All wall-mounted fire extinguishers with their leading edges between twenty-seven inches (27') and eighty inches (80') above the finished floor shall not protrude more than four inches (4") into walks, halls, corridors, passageways, or aisles.
Emergency lighting systems shall be designed and installed so that the failure of any individual lighting element cannot leave in total darkness any space that requires emergency illumination. A two-lamp (incandescent) fixture, a two-LED driver fixture, or multiple fixtures in proximity to each other will accomplish this.

On each floor of the structure under construction, not less than one (1) approved portable fire extinguisher shall be provided and sized for not less than an ordinary hazard occupancy.



WEI TAN
2425 S WENTWORTH AVE
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LICENSE NO. 001-022013
EXPIRES: 11/30/2024

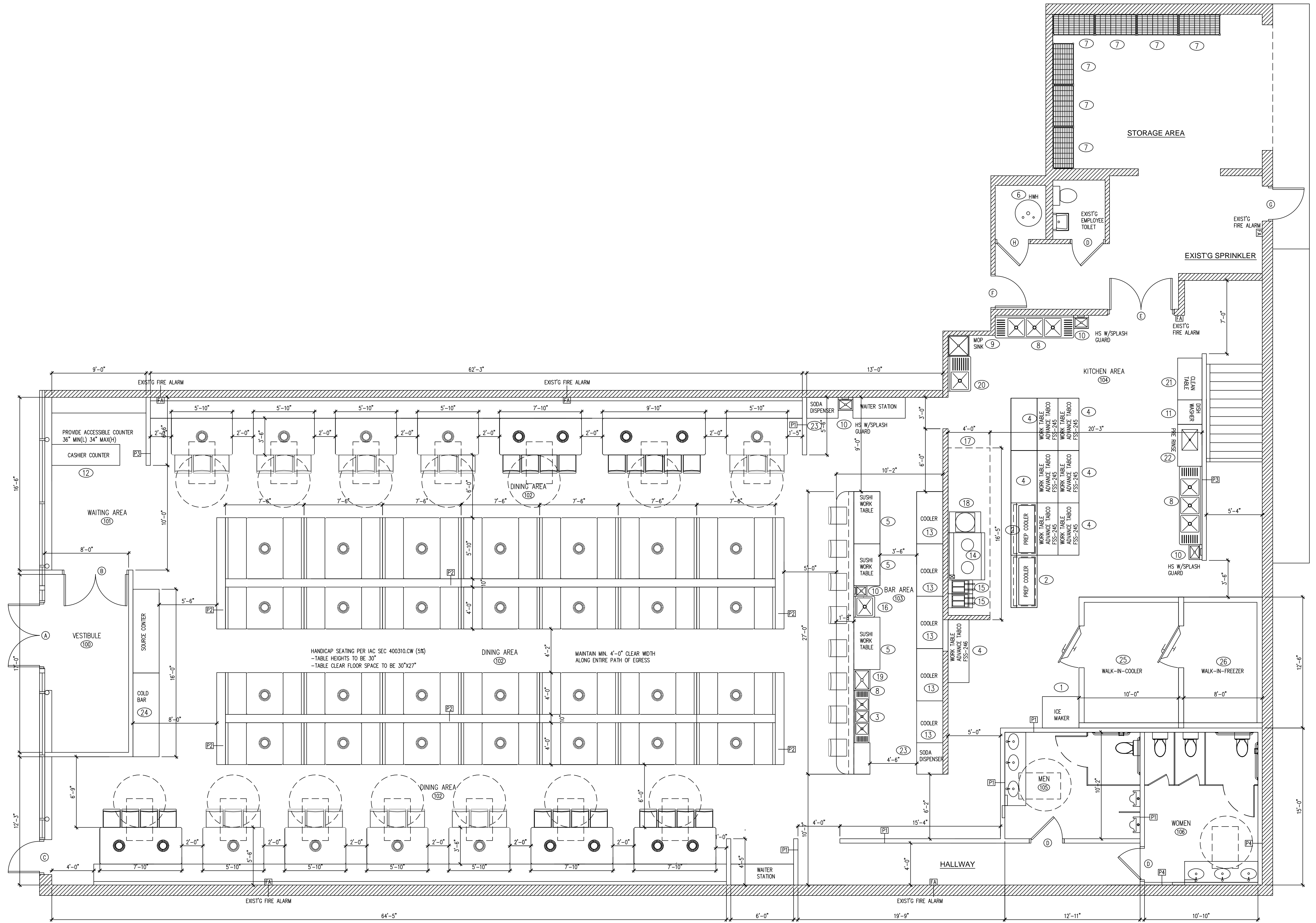
BBQ RESTAURANT
INTERIOR REMODELING
2116 NORTH FARWELL AVE MILWAUKEE WI 53202

ISSUES	DATE
ISSUED FOR PERMIT	04/08/2023

FLOOR PLAN,
NOTES, &
SCHEDULES

SHEET NUMBER

A2



Class K rated portable Fire Extinguisher, which shall be located within a thirty-foot (30) distance of all commercial-type cooking equipment.

Emergency lighting systems shall be designed and installed so that the failure of any individual lighting element cannot leave in total darkness any space that requires emergency illumination. A two-lamp (incandescent) fixture, a two-LED driver fixture, or multiple fixtures in proximity to each other will accomplish this.

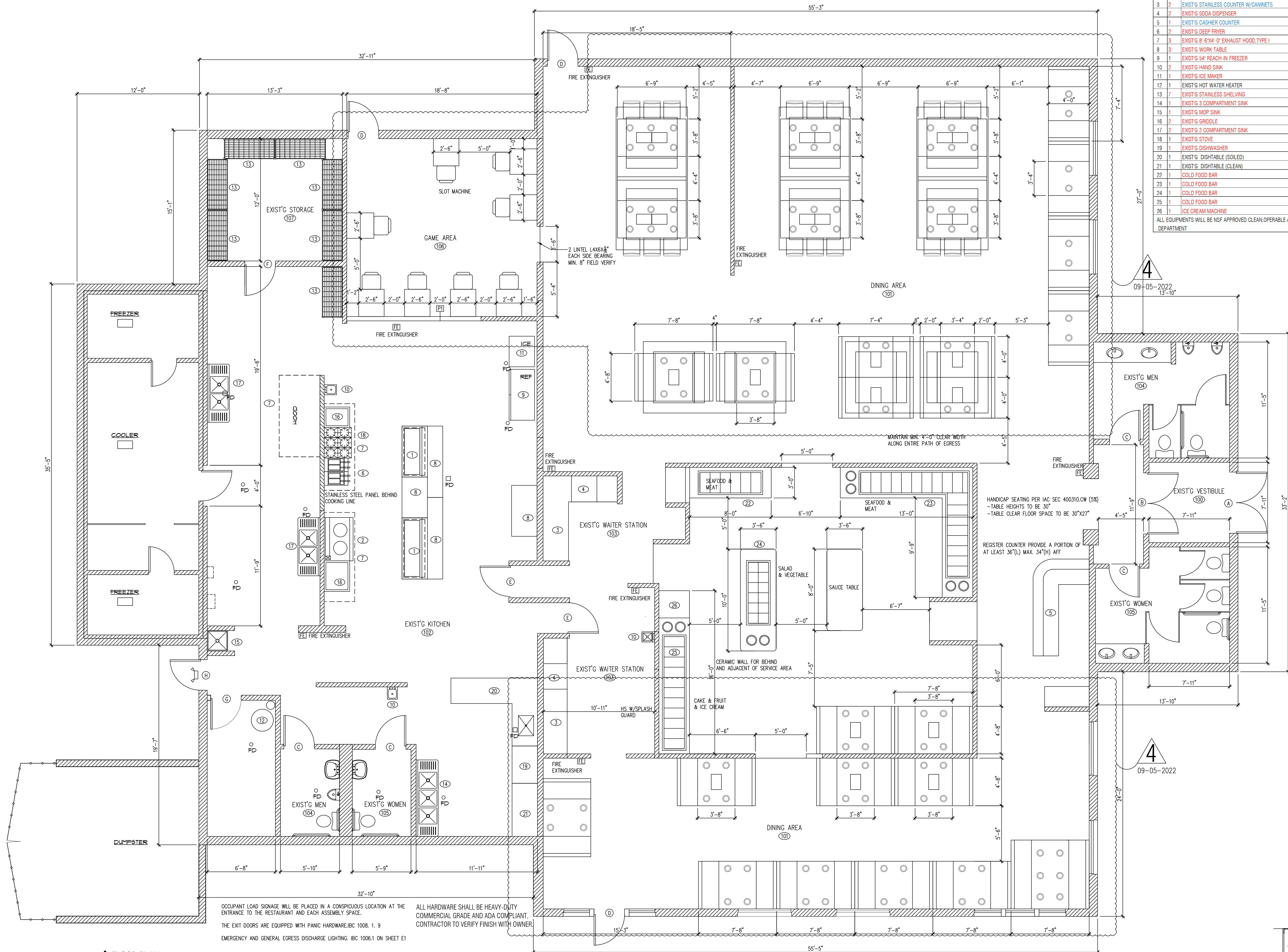
OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE RESTAURANT AND EACH ASSEMBLY SPACE.

THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE. IBC 1008.1.9

EMERGENCY AND GENERAL EGRESS DISCHARGE LIGHTING. IBC 1006.1 ON SHEET E4

All wall-mounted fire extinguishers with their leading edges between twenty-seven inches (27) and eighty inches (80) above the finished floor shall not protrude more than four inches (4) into walks, halls, corridors, passageways, or aisles.

On each floor of the structure under construction, not less than one (1) approved portable fire extinguisher shall be provided and sized for not less than an ordinary hazard occupancy.



EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	2	EXIST'G SANDWICH COOLER	-	120V	4A	NSF
2	1	EXIST'G CHINESE WOK	3/4"	-	1/2" CW, 4" INDIRECT DRAIN	NSF, 22000 BTU
3	2	EXIST'G STAINLESS COUNTER W/CANNETS	-	-	-	NSF
4	2	EXIST'G SODA DISPENSER	-	120V	1/2" CW, 4" INDIRECT DRAIN	NSF
5	1	EXIST'G CASHIER COUNTER	-	-	-	NSF
6	2	EXIST'G DEEP FRYER	3/4"	-	-	NSF, 9000 BTU
7	3	EXIST'G 8'-6"x4'-0" EXHAUST HOOD, TYPE 1	-	-	-	U.L. W/ANSUL FIRE SUPPRESSION SYSTEM
8	3	EXIST'G WORK TABLE	-	-	-	NSF, W/ 6" STAINLESS STEEL LEGS NSF APPROVED
9	1	EXIST'G 54" REACH-IN FREEZER	-	120V	-	NSF
10	2	EXIST'G HAND SINK	-	-	1/2" CW, 1/2" HW, 2" DRAIN	NSF, WALL MOUNTED - SEALED
11	1	EXIST'G ICE MAKER	-	240V	1/2" CW, 4" INDIRECT DRAIN	NSF
12	1	EXIST'G HOT WATER HEATER	3/4"	120V	3/4" CW, 3/4" HW	NSF, 7.5 GALLONS
13	7	EXIST'G STAINLESS SHELVEING	-	-	-	NSF APPROVED STAINLESS STEEL SHELVEING
14	1	EXIST'G 3 COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF, W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
15	1	EXIST'G MOP SINK	-	-	1/2" CW, 1/2" HW, 3" DRAIN	NSF, W/ MOP HOOKS, SEAL EDGES
16	2	EXIST'G GRIDDLE	3/4"	-	-	NSF, 15000 BTU
17	2	EXIST'G 2 COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF, W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
18	1	EXIST'G STOVE	3/4"	-	-	NSF, 36000BTU
19	1	EXIST'G DISHWASHER	-	240V	1/2" HW, 4" INDIRECT DRAIN	NSF, 16A
20	1	EXIST'G DISHTABLE (SOILED)	-	-	1/2" HW, 4" INDIRECT DRAIN	NSF, W/ 6" STAINLESS STEEL LEGS NSF APPROVED
21	1	EXIST'G DISHTABLE (CLEAN)	-	-	-	NSF, W/ 6" STAINLESS STEEL LEGS NSF APPROVED
22	1	COLD FOOD BAR	-	120V	5A	NSF
23	1	COLD FOOD BAR	-	120V	5A	NSF
24	1	COLD FOOD BAR	-	120V	5A	NSF
25	1	COLD FOOD BAR	-	120V	5A	NSF
26	1	ICE CREAM MACHINE	-	240V	5A	NSF

ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

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LICENSE NO. 001-022013
EXPIRES: 11/30/2022

MFP ENGINEER
236 W ALEXANDER STREET
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BILLY_WANG68@HOTMAIL.COM
LICENSE NO. 062.068227
EXPIRES: 11 / 30 / 2023

RESTAURANT
INTERIOR REMODELING

3050 LINDBERGH BLVD
SPRINGFIELD IL 62704

ISSUES	DATE
ISSUED FOR PERMIT	05/28/2022
REISSUED FOR PERMIT	07/25/2022
REISSUED FOR PERMIT	08/08/2022
REISSUED FOR PERMIT	09/05/2022



FLOOR PLAN
& NOTES

SHEET NUMBER

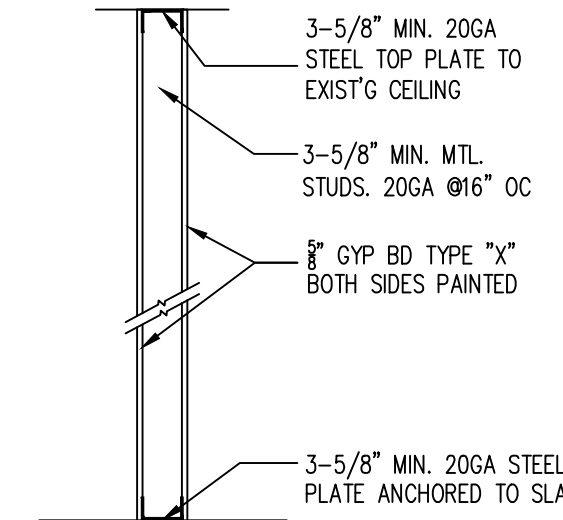
A1

HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	1 1/2" PAIR BUTT HINGES, W/ LEVERED PRIVACY LOCKSET, KICKPLATE AND DOOR CLOSER
2	1 1/2" PAIR BUTT HINGES, PADLOCK LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE
3	1 1/2" PAIR BUTT HINGES W/ PRIVACY LOCKSET

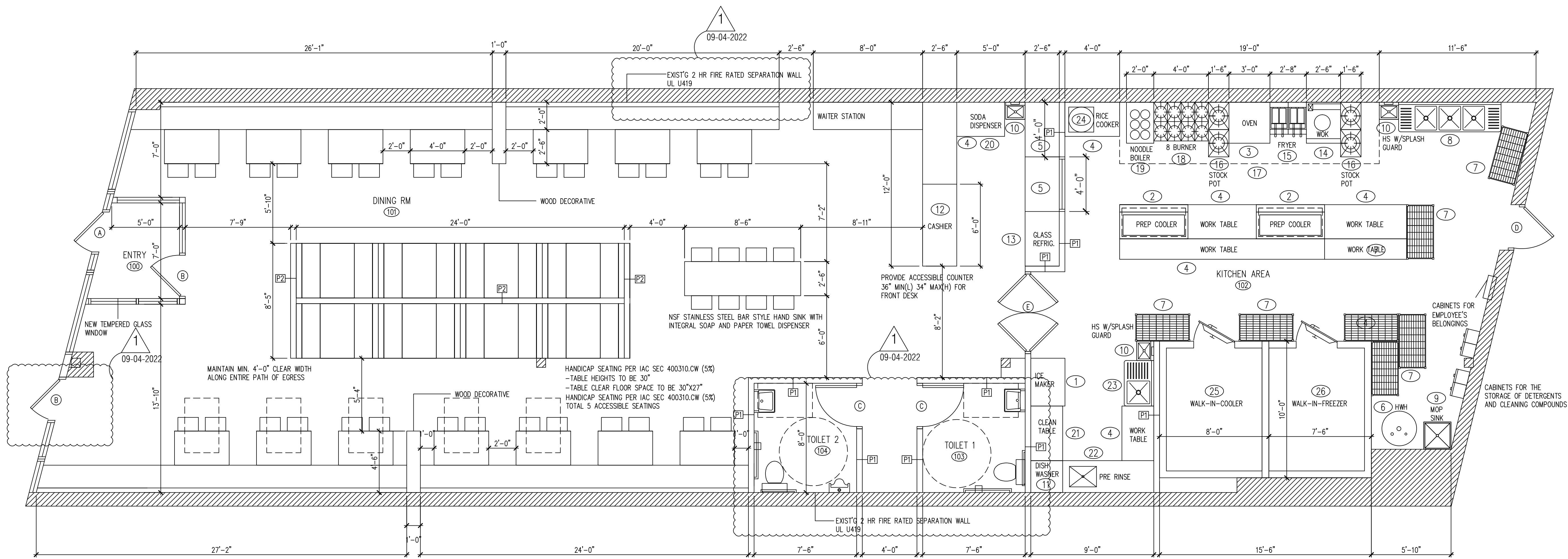
DOOR SCHEDULE							
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH LABEL	HARDWARE SET	COMMENTS
A	STOREFRONT GLASS DOOR	ALUMINUM	6'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	2	EXIST'G FRONT EXIT DOOR
B	TEMPERED GLASS DOOR	ALUMINUM	6'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	2	EXIST'G ENTRY DOOR
C	WOOD DOOR	HOLLOW METAL	3'-0" x 7'-0"	PAINT	PAINT	1	EXIST'G
D	TEMPERED GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	2	EXIST'G EXIT DOOR
E	ALUMINUM DOOR	ALUMINUM	3'-0" x 7'-0"	PAINT	PAINT	-	DOUBLE ACTION EXIST'G
F	WOOD DOOR	HOLLOW METAL	3'-0" x 7'-0"	PAINT	PAINT	3	EXIST'G
G	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 7'-0"	PAINT	PAINT	3	EXIST'G
H	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 7'-0"	PAINT	PAINT	2	EXIST'G

* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
 * LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
 * PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	EXIST'G VESTIBULE	GYP BD PAINTED	OT COVE BASE	FLOOR TILE	EXIST'G 2'X2' LAY IN CEILING
101	DINING AREA	GYP BD PAINTED	OT COVE BASE	FLOOR TILE	EXIST'G 2'X2' LAY IN CEILING
102	EXIST'G KITCHEN	STAINLESS STEEL	OT COVE BASE	QUARRY TILE	2'X4' VINYL TILE CEILING
103	EXIST'G WAITER STATION	FRP	OT COVE BASE	QUARRY TILE	EXIST'G 2'X2' VINYL TILE CEILING
104	EXIST'G MEN	CERAMIC TILE	OT COVE BASE	FLOOR TILE	EXIST'G CEILING
105	EXIST'G WOMEN	CERAMIC TILE	OT COVE BASE	FLOOR TILE	EXIST'G CEILING
106	GAME AREA	GYP BD PAINTED	OT COVE BASE	FLOOR TILE	EXIST'G 2'X4' VINYL TILE CEILING
107	EXIST'G STORAGE	FRP	OT COVE BASE	QUARRY TILE	EXIST'G 2'X4' VINYL TILE CEILING



P1 WALL TYPE P1 NOT TO SCALE



A NEW FLOOR PLAN
SCALE 1/4"=1'-0"

EXISTING WALL NEW WALL

FIRE EXTINGUISHERS TO BE TYPE K IN KITCHEN AND TYPE A IN DINING ROOM

OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE RESTAURANT AND EACH ASSEMBLY SPACE. THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE. IBC 1008.1. 9 EMERGENCY AND GENERAL EGRESS DISCHARGE LIGHTING. IBC 1006.1 ON SHEET E1

EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	ICE MAKER	-	220V	8A	NSF AIR COOLED CONDENSING UNIT
2	2	60" X 30" PREP COOLER	-	120V	4A	NSF W/ CASTERS
3	1	OVEN	-	240V	3500W	NSF
4	7	WORK TABLE	-	-	-	NSF W/ 6" STAINLESS STEEL LEGS NSF APPROVED
5	2	48" X 30" UNDERCOUNTER REFRIG.	-	120V	2.7A	NSF
6	1	75 GALLON HWH	1"	120V	-	3/4" CW & 3/4" HW NSF
7	2	SHELVING	-	-	-	NSF APPROVED STAINLESS STEEL SHELVING
8	1	3 COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
9	1	MOP SINK	-	-	1/2" CW, 1/2" HW, 4" DRAIN	NSF W/ MOP HOOKS, SEAL EDGES
10	3	HAND SINK	-	-	1/2" CW, 1/2" HW, 2" DRAIN	NSF, WALL MOUNTED - SEALED
11	1	DISHWASHER	-	240V	50A	NSF
12	1	CASHER COUNTER	-	-	-	NSF
13	1	48" X 30" GLASS REFRIG.	-	120V	3A	NSF W/ CASTERS
14	1	CHINESE WOK	3/4"	-	-	1/2" CW, 4" INDIRECT DRAIN NSF, 120000 BTU
15	2	DEEP FRYER	3/4"	-	-	NSF, 120000 BTU
16	2	GAS STOCK POT RANGE	3/4"	-	-	NSF, 180000 BTU
17	1	19'-0" X 54" TYPE I EXHAUST HOOD	-	-	-	U.L. W/ ANSUL FIRE SUPPRESSION SYSTEM
18	1	8 BURNER	3/4"	-	-	NSF, 80000 BTU
19	1	NOODLE BOILER	3/4"	-	-	1/2" CW, 4" INDIRECT DRAIN NSF, 120000 BTU
20	1	SODA DISPENSER	-	120V	-	NSF
21	1	CLEAN TABLE	-	-	-	NSF W/ 6" STAINLESS STEEL LEGS NSF APPROVED
22	1	PRE RINSE	-	120V	16A	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN NSF
23	1	1 COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
24	1	ELECTRIC RICE COOKER	-	120V	-	NSF
25	1	8'X10' WALK IN COOLER	-	240V	8A	NSF
26	1	8'X10' WALK IN FREEZER	-	240V	10A	NSF

ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	ENTRY	TEMPERED GLASS	QT COVE BASE	FLOOR TILE	2X2 TILE CEILING
101	DINING RM	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	OPEN CEILING
102	KITCHEN	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	2X4 VINYL TILE CEILING
103	TOILET 1	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	2X4 VINYL TILE CEILING
104	TOILET 2	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	2X4 VINYL TILE CEILING

KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

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ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

DRY STORAGE

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ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETS, AND WATER HEATER PLATFORMS MUST BE SEALED.

- Dial stem thermometers (ranging from 0° to 220°F) are required in all preparation areas.
 - Chemical test kits (specific to the sanitizer) are required for the appropriate sanitizer.
 - pH meter and log for acidifying rice.
 - All cooling/freezing units must have accurate thermometers.
 - Covered waste cans are required in all restrooms.
 - Toilets, urinals, hand sinks, 3 compartment sinks, mop sink, prep sinks, and permanent counters/cabinets must be sealed to floors and walls with a silicone caulk seal.
 - Anti-siphon devices are required on all toilet tanks, urinals, and faucets with hose connections.
 - Soap and paper towels are required at all hand sinks.
 - Provide hair restraints and disposable gloves for all food handlers.
- If sinks are provided with spring-loaded faucets, the faucets must remain running for a minimum of 15 seconds

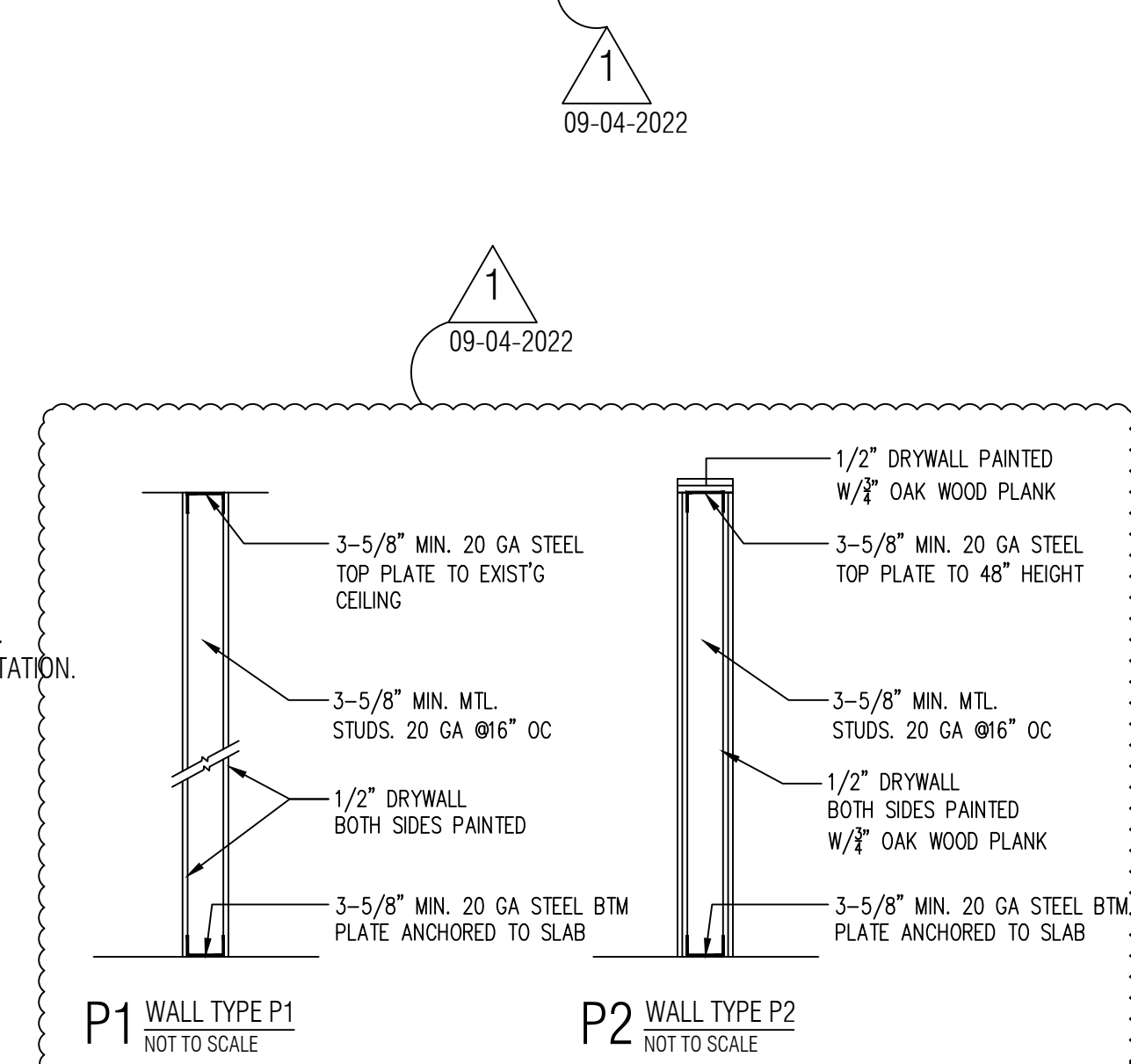
Doors leading to the outside and restroom doors are required to be self-closing and tight-fitting. Please confirm that the doors leading to the outside are equipped with a self-closer and weather strips to eliminate any air gaps.

PROVIDE THE FOLLOWING: NSF STAINLESS STEEL OPEN WIRE SHELVING UNITS. NSF STAINLESS STEEL SHELF OVER 3-COMPMENT SINK. ICE MAKER A MIN. 8" FROM ALL WALLS. HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK. HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS. SANITARY BOX IN WOMEN'S RESTROOMS. METAL GARBAGE CANS WITH LIDS FOR DIAPER CHANGING STATION.

ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS. BEVERAGE STATION & BAR COUNTER TOP - STAINLESS STEEL. ALL CABINET SHELVES - STAINLESS STEEL. ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE) LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINETS) ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE). PROVIDE TILE ON WALL AND UNDERSIDE OF BAR. STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE

HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	1 1/2" PAIR BUTT HINGES, W/ SELF CLOSING DEVICE
2	1 1/2" PAIR BUTT HINGES, SELF CLOSING DEVICE, ACCESSIBLE HARDWARE
3	1 1/2" PAIR BUTT HINGES, DOOR CLOSER AND PANIC HARDWARE

IBC 714.3 - Fire-Resistance Rated Walls - Penetrations into or through fire-resistance rated walls shall comply with this section. Separating walls are rated, so any penetrations should be treated in accordance with this section. IBC 714 - Penetrations - All penetrations through membranes of rated assemblies or through rated assemblies shall be constructed as required by this section. This is same as the previous comment regarding existing demising walls. Verify thresholds at all locations. Especially concerned with front door out of space, as there have been significant issues on most projects at Pacifica Square with this detail. Need to make sure it is code compliant installation



DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	3	EXIST'G
B	TEMPERED GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	3	NEW
C	WOOD DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	1	NEW
D	HOLLOW METAL DOOR	PRE-HUNG METAL	3'-0" x 7'-0"	PAINT	PAINT	-	3	EXIST'G
E	WOOD DOOR	ALUMINUM	6'-0" x 7'-0"	PAINT	PAINT	-	DOUBLE ACTION	NEW

ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

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LICENSE NO: 001-022013
EXPIRES: 11/30/2022

RESTAURANT
INTERIOR REMODELING
4356 E NEW YORK STREET AURORA ILLINOIS 60504

ISSUES	DATE
ISSUED FOR PERMIT	07/28/2022
REISSUED FOR PERMIT	09/04/2022



FLOOR PLANS & NOTES

SHEET NUMBER

A1

LANDSCAPING NOTES

- CONTRACTOR SHALL CONSTRUCT THIS PROJECT IN STRICT ACCORDANCE WITH ALL SPECIFICATIONS RELATED TO THIS PROJECT INCLUDING LANDSCAPE GRADING, HYDROSEEDING, AND PLANT MATERIAL.
- CONTRACTOR IS RESPONSIBLE FOR VERIFYING ALL QUANTITIES SHOWN ON PLANS BEFORE PRICING THE WORK.
- STANDARDS SET FORTH IN 'AMERICAN STANDARD FOR NURSERY STOCK' REPRESENT GUIDELINE SPECIFICATIONS ONLY AND SHALL CONSTITUTE MINIMUM QUALITY REQUIREMENTS FOR PLANT MATERIAL.
- ALL PLANTS MUST BE HEALTHY, VIGOROUS MATERIAL, AND FREE OF PESTS AND DISEASE.
- BALLED AND BURLAPPED PLANTS SHALL BE PROVIDED FROM GROWING SOURCES WITH THE SAME CLIMATIC CONDITIONS.
- TREES MUST BE STRAIGHT TRUNKED WITH FULL CROWNS AND MEET ALL REQUIREMENTS SPECIFIED. TREES SHALL BE SINGLE LEADER, UNLESS OTHERWISE SPECIFIED.
- ANY PLANTS DUG 'IN LEAF' SHALL BE ACCLIMATED FOR TWO (2) WEEKS UNDER A MIST SYSTEM PRIOR TO INSTALLATION.
- ALL PLANTS ARE SUBJECT TO OWNER'S APPROVAL BEFORE, DURING AND AFTER INSTALLATION.
- PRIOR TO CONSTRUCTION, THE CONTRACTOR SHALL LOCATE ALL UNDERGROUND UTILITIES AND SHALL AVOID DAMAGE TO UTILITIES DURING CONSTRUCTION. CONTRACTOR SHALL REPAIR ANY DAMAGE TO UTILITIES, STRUCTURES, SITE APPURTENANCES, ETC. WHICH OCCUR AS A RESULT OF OPERATIONS.
- SAFE, CLEARLY MARKED PEDESTRIAN AND VEHICULAR ACCESS TO ALL ADJACENT PROPERTIES MUST BE MAINTAINED THROUGHOUT THE CONSTRUCTION PROCESS.
- OWNER SHALL APPROVE STAKED LOCATIONS OF ALL PLANT MATERIAL PRIOR TO INSTALLATION.
- ALL PLANTS SHALL BE MULCHED AS SPECIFIED USING SHREDDED HARDWOOD MULCH. SHRUBS IN MASSES OR ROWS WILL BE MULCHED CONTINUOUSLY BETWEEN PLANTS. BEDS SHALL BE MULCHED CONTINUOUSLY.
- CONTRACTOR SHALL FULLY MAINTAIN (INCLUDING WATERING, TRIMMING, TREATMENT OF INSECTS OR DISEASE) ALL SEED AREAS AND PLANTS FOR TWO (2) FULL MONTHS OR UNTIL FINAL PROJECT ACCEPTANCE, WHICHEVER IS LONGER WORK WILL BE ACCEPTED ONLY WHEN TURF AND PLANT MATERIAL IS IN HEALTHY AND ATTRACTIVE CONDITION.
- CONTRACTOR SHALL GUARANTEE ALL PLANT MATERIAL AND SEEDING FOR A PERIOD OF ONE (1) YEAR PLUS ONE GROWING SEASON BEGINNING ON THE DATE OF PROJECT ACCEPTANCE. ANY MATERIAL THAT DIES, IN PART OR WHOLE, OR DEFOOLIATES SHALL BE PROMPTLY REMOVED FROM THE SITE AND REPLACED WITH MATERIAL OF THE SAME SPECIES, SIZE AND QUANTITY. THE CONTRACTOR SHALL MAKE REPLACEMENTS PROMPTLY AS REQUESTED BY OWNER. MAINTENANCE AFTER SUBSTANTIAL COMPLETION IS THE RESPONSIBILITY OF THE OWNER. ALL UNPAVED AREAS SHOWN SHALL RECEIVE HYDROSEEDING.
- PROVIDE SOIL IN PLANTING AREAS WHERE PAVING AND GRAVEL SUB-BASE WERE REMOVED.
- PROVIDE PROPOSED PLANT SPECIES WITH BID FOR APPROVAL.

MARK	SYMBOL	DESCRIPTION	SIZE	
T-1		EVERGREEN TREE (TREE CLASSIFICATION) EASTERN WHITE PINE (PINUS STROBUS)	1.5' BB 10' MIN. HT.	18 pts. +5 pts. (NATIVE PLANTING) 23 PTS. EA.
S-1		DECIDUOUS SHRUBS (SHRUB CLASSIFICATION) 'GRO-LOW' SUMAC (RHUS AROMATICA)	3-GAL. CONTAINER 24" HEIGHT	2 pts. +3 pts. (NATIVE PLANTING) 5 PTS. EA.
S-2		DECIDUOUS SHRUBS (SHRUB CLASSIFICATION) SPIREA 'GOLD FLAME'	3-GAL. CONTAINER 24" HEIGHT	2 pts. +3 pts. (NATIVE PLANTING) 5 PTS. EA.

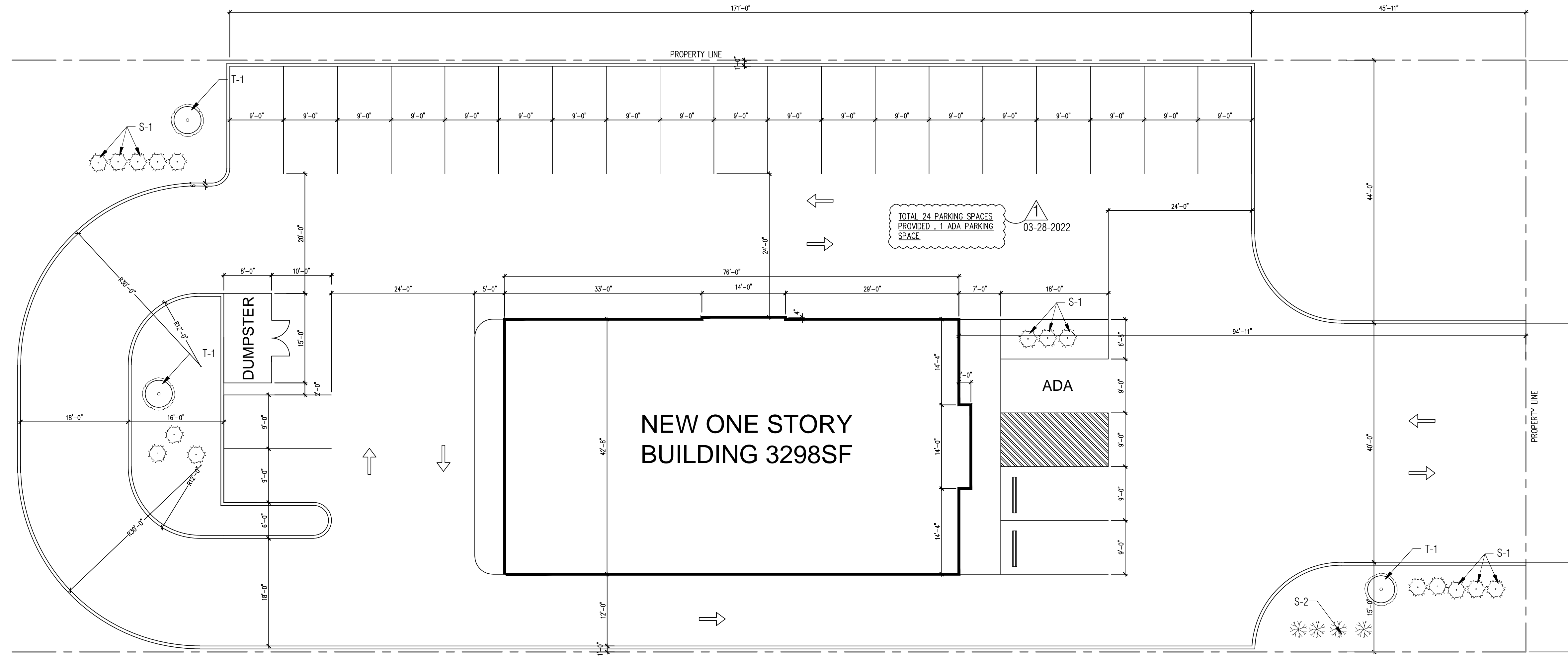
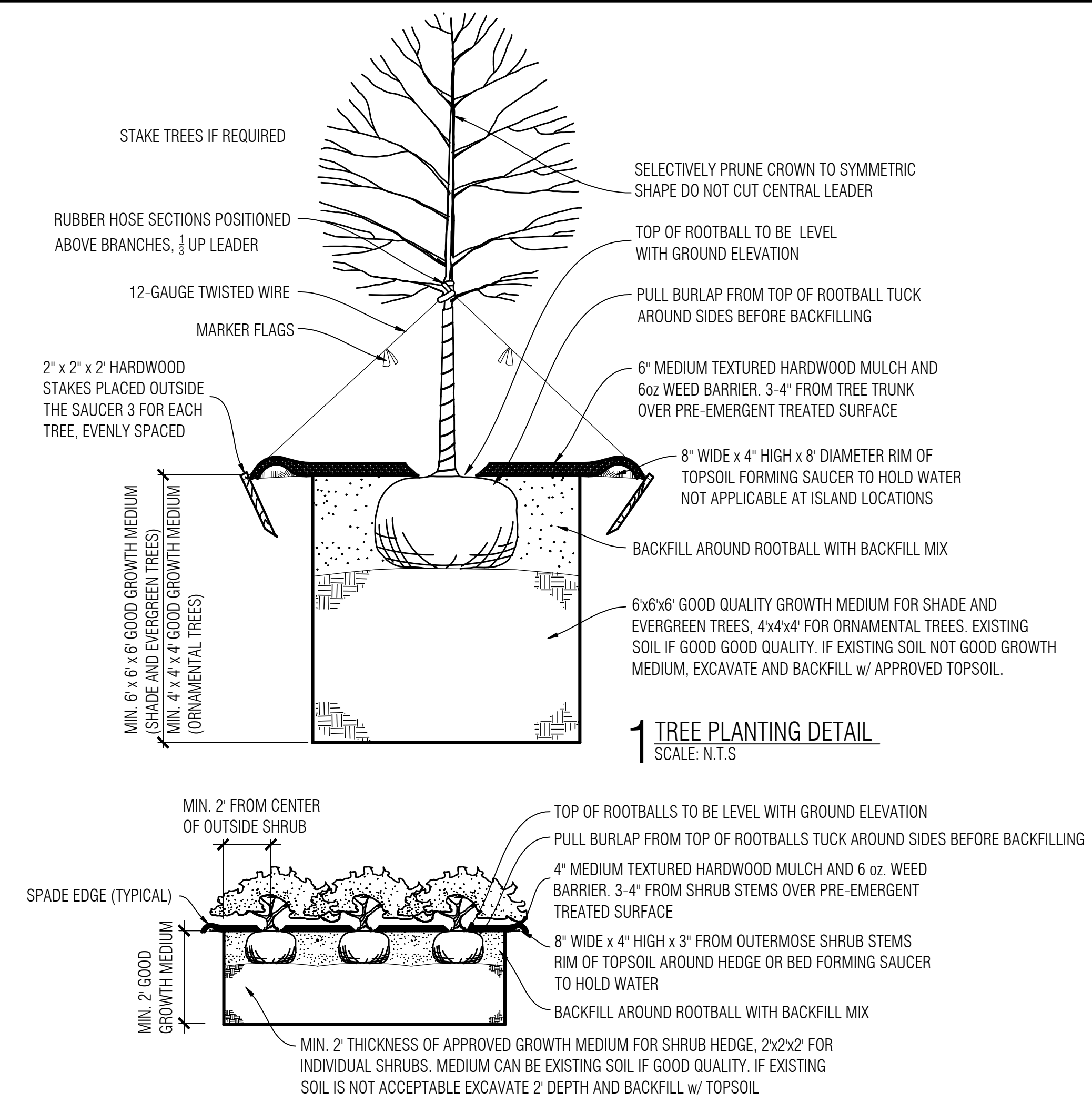
LANDSCAPING CALCULATIONS

STREET FRONT	100.0' = 50 PTS. REQ'D
(3) EVERGREEN TREES @ 23 PTS. EA.	= 69 PTS.
(2) DECIDUOUS SHRUBS @ 5 PTS. EA.	= 10 PTS.
TOTAL	= 79 PTS.
PARKING	24 TOTAL SPACES = 24 PTS. REQ'D
(18) DECIDUOUS SHRUBS @ 5 PTS. EA.	= 90 PTS.
TOTAL	= 90 PTS.
TOTAL POINTS REQUIRED	= 74 PTS.
TOTAL POINTS PROVIDED	= 169 PTS.

REQUIRED PARKING CALCULATIONS

- 990SF DINING AREA / 100SF = 10 PARKING SPACES
 - 578SF GAME AREA / 100SF = 6 PARKING SPACES
 - THE OTHER KITCHEN AREA 868SF / 100SF = 8 PARKING SPACES
- TOTAL CODE REQUIRED PARKING SPACES = 10 + 6 + 8 = 24 PARKING SPACES AND ONE ADA PARKING SPACE REQUIRED.

03-28-2022



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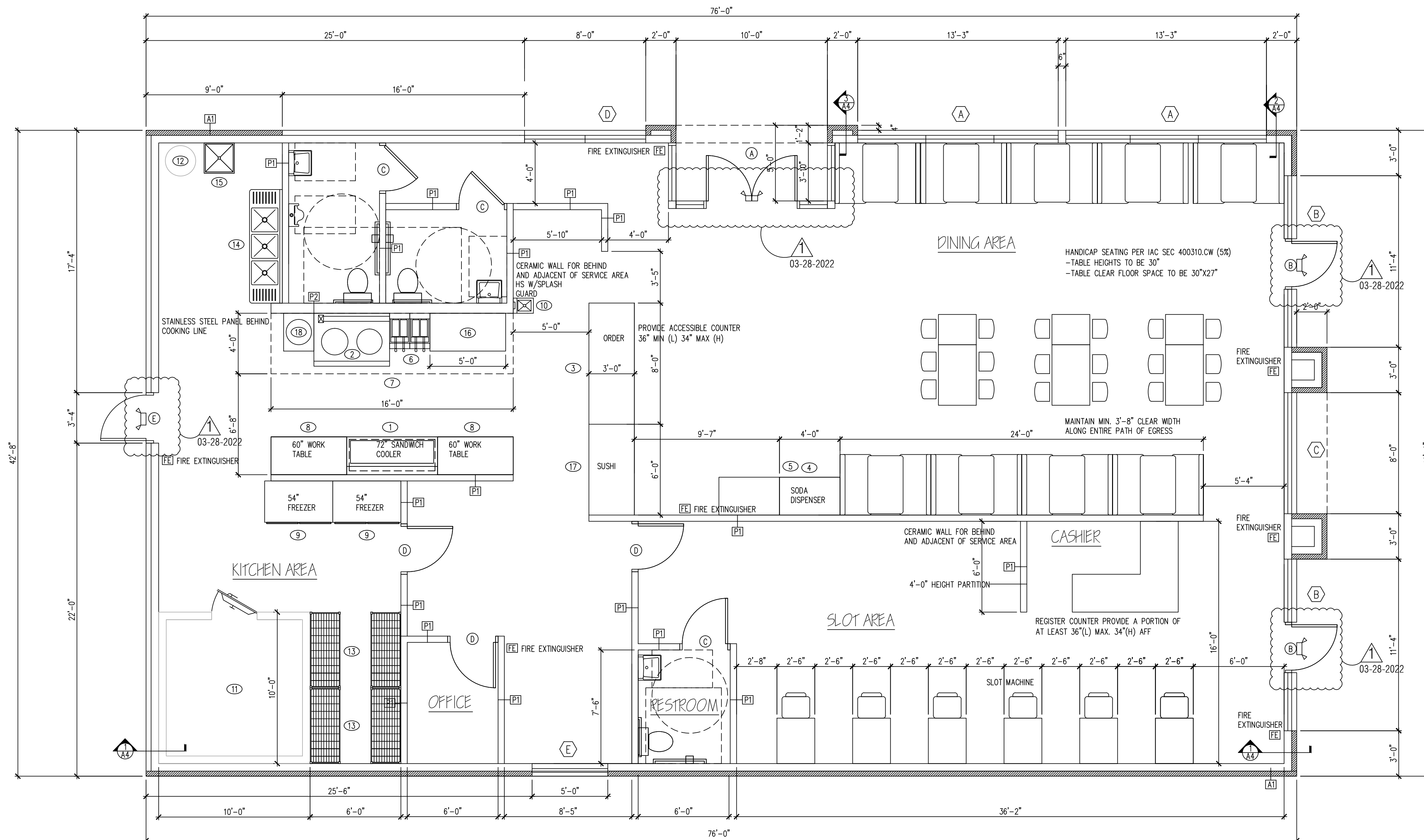
DIRKSEN REALTY LLC
BUILD A NEW ONE STORY
COMMERCIAL BUILDING
2811 NORTH DIRKSEN PKWY
SPRINGFIELD IL 62703

ISSUES	DATE
ISSUED FOR PERMIT	02/08 / 2022
REISSUED FOR PERMIT	03/28 / 2022



LANDSCAPE
PLAN & NOTES

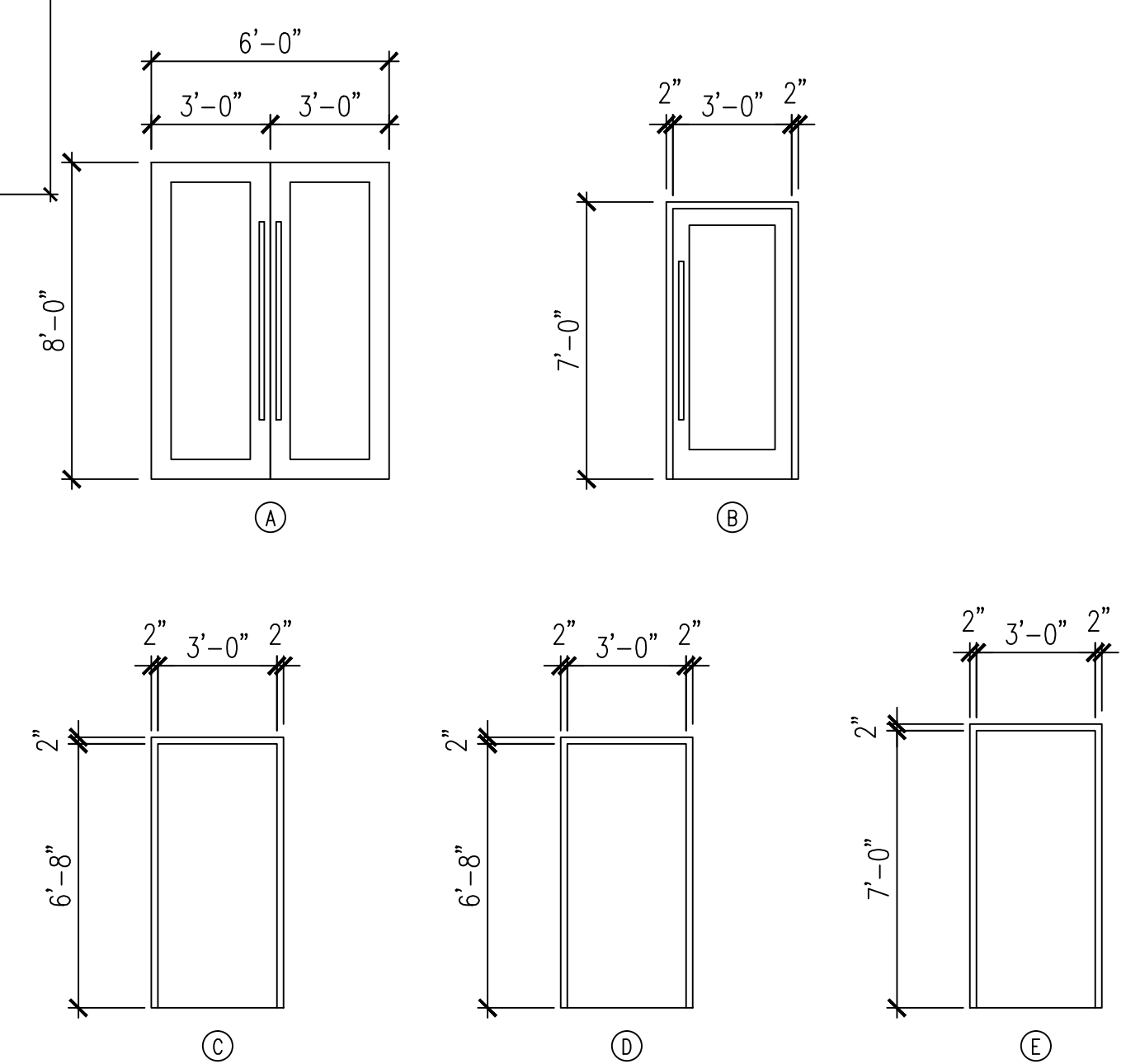
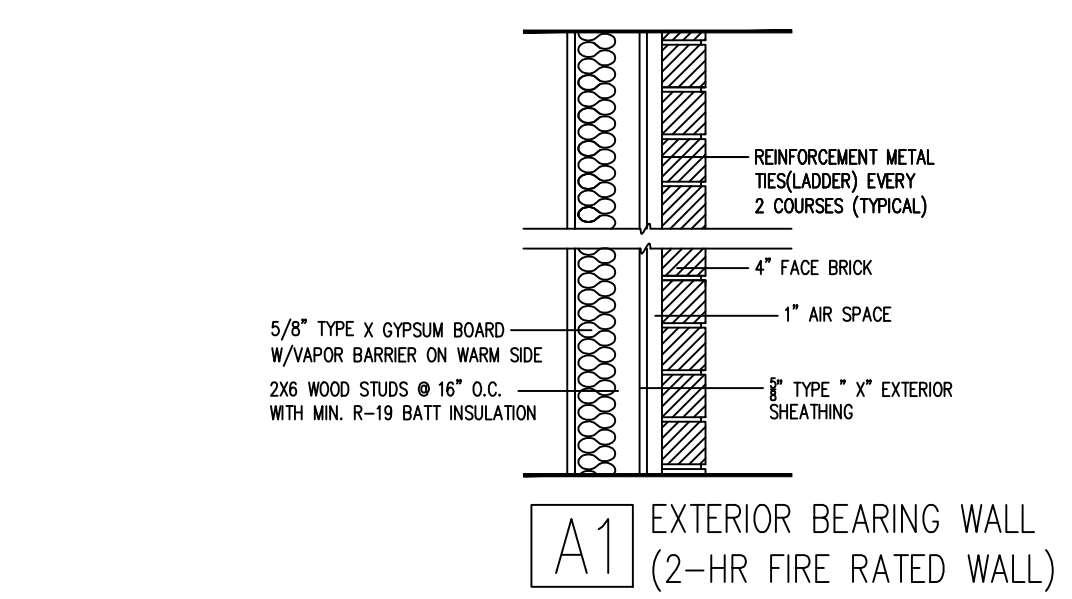
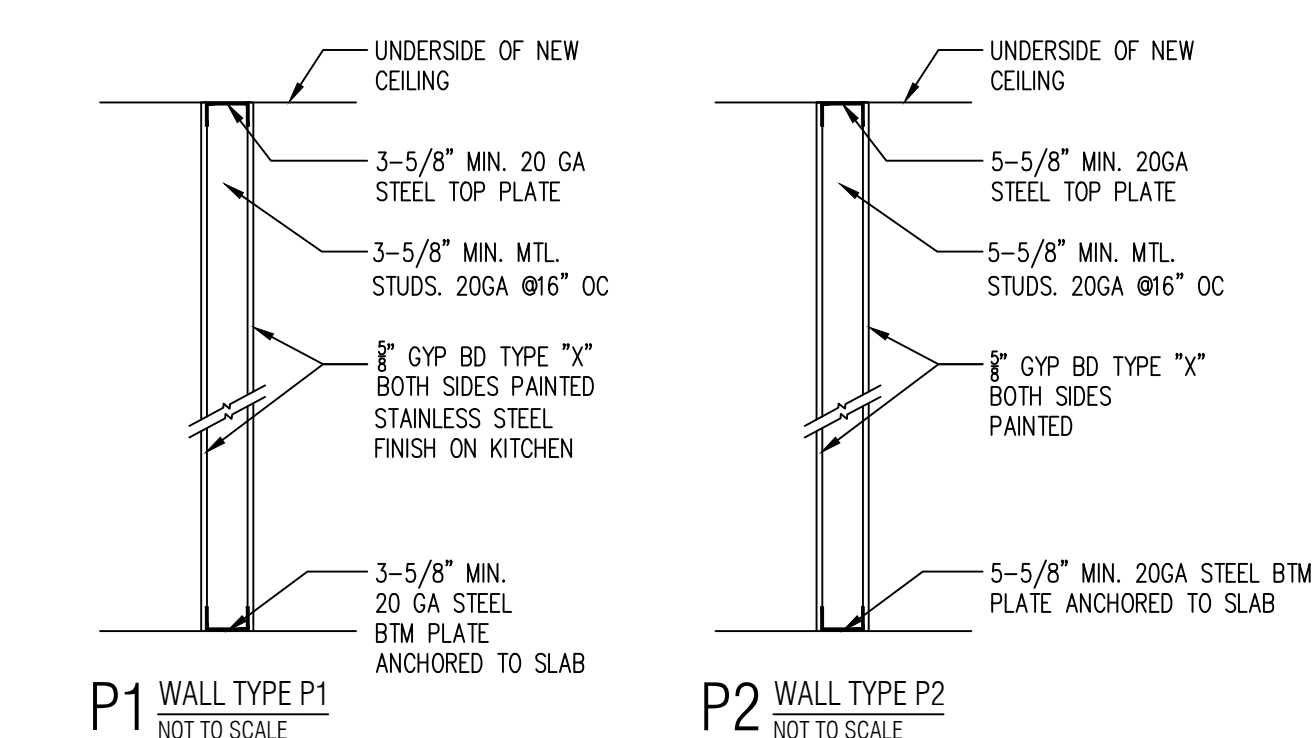
SHEET NUMBER
A1



A FLOOR PLAN
SCALE 1/4" = 1'-0"

OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE RESTAURANT AND EACH ASSEMBLY SPACE.
THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE IBC 1008.1.9
EMERGENCY AND GENERAL EGRESS DISCHARGE LIGHTING. IBC 1006.1 ON SHEET E1

WINDOW		SCHEDULE	
MARK	ROUGH OPEN'G	GLASS AREA(SF)	TYPE
A	13'-3" x 7'-0"	90	TEMPERED GLASS STOREFRONT
B	11'-4" x 9'-0"	99	TEMPERED GLASS STOREFRONT
C	8'-0" x 9'-0"	72	TEMPERED GLASS STOREFRONT
D	8'-0" x 7'-0"	56	TEMPERED GLASS STOREFRONT
E	5'-0" x 3'-0"	15	SLIDE WINDOW



EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	SANDWICH COOLER	-	120V	4A	NSF
2	1	CHINESE WOK	3/4"	-	1/2" CW, 4" INDIRECT DRAIN	NSF, 220000 BTU
3	1	STAINLESS COUNTER W/CABINETS	-	-	-	NSF
4	1	SODA DISPENSER	-	-	1/2" CW, 4" INDIRECT DRAIN	NSF
5	1	ICE MAKER	-	240V	-	NSF
6	2	DEEP FRYER	3/4"	-	-	NSF, 120000 BTU
7	1	16'-0" X 4'-0" EXHAUST HOOD, TYPE I	-	-	-	U.L. W/ANSUL FIRE SUPPRESSION SYSTEM
8	2	WORK TABLE	-	-	-	NSF, W/ 6" STAINLESS STEEL LEGS NSF APPROVED
9	2	54" REACH-IN FREEZER	-	120V	-	NSF
10	1	HAND SINK	-	-	1/2" CW, 1/2" HW, 2" DRAIN	NSF, WALL MOUNTED - SEALED
11	1	10X10" WALK IN COOLER	-	240V	-	NSF
12	1	HOT WATER HEATER	3/4"	120V	3/4" CW, 3/4" HW	NSF, 75 GALLONS
13	4	STAINLESS SHELVING	-	-	-	NSF APPROVED STAINLESS STEEL SHELVING
14	1	3 COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF, W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
15	1	MOP SINK	-	-	1/2" CW, 1/2" HW, 4" DRAIN	NSF, W/ MOP HOOKS, SEAL EDGES
16	1	GRIDDLE	3/4"	-	-	NSF, 150000 BTU
17	1	SUSHI COUNTER	-	120V	-	NSF
18	1	RICE COOKER	3/4"	-	-	NSF, 350000 BTU

ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	ENTRY	TEMPERED GLASS	OT COVE BASE	FLOOR TILE	GYP BD PAINTED
	CASHIER AREA	CERAMIC TILE	OT COVE BASE	FLOOR TILE	GYP BD PAINTED
101	KITCHEN	STAINLESS STEEL	OT COVE BASE	QUARRY TILE	2X4 VINYL TILES CEILING
102	DINING AREA	AN EPOXY PAINT	OT COVE BASE	FLOOR TILE	GYP BD PAINTED
103	HALLWAY	AN EPOXY PAINT	OT COVE BASE	FLOOR TILE	GYP BD PAINTED
104	WOMEN	CERAMIC TILE	OT COVE BASE	FLOOR TILE	GYP BD PAINTED
105	MEN	CERAMIC TILE	OT COVE BASE	FLOOR TILE	GYP BD PAINTED
107	GAME AREA	AN EPOXY PAINT	OT COVE BASE	FLOOR TILE	GYP BD PAINTED
108	OFFICE	AN EPOXY PAINT	OT COVE BASE	FLOOR TILE	2X4 LAY IN CEILING
109	RESTROOM	CERAMIC TILE	OT COVE BASE	FLOOR TILE	GYP BD PAINTED

DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE SET	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	6'-0" x 8'-0"	TEMPERED GLASS	ALUMINUM	-	2	FRONT EXIT DOOR
B	TEMPERED GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	EXIT DOOR
C	WOOD DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	1	NEW
D	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	2	EXIT DOOR
E	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 7'-0"	PAINT	PAINT	-	2	BACK EXIT DOOR

* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
* LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
* PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	1 1/2 PAIR BUTT HINGES, W/ LEVERED PRIVACY LOCKSET, KICKPLATE AND DOOR CLOSER
2	1 1/2 PAIR BUTT HINGES, PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE
3	1 1/2 PAIR BUTT HINGES W/ PRIVACY LOCKSET

ALL HARDWARE SHALL BE HEAVY-DUTY COMMERCIAL GRADE AND ADA COMPLIANT. CONTRACTOR TO VERIFY FINISH WITH OWNER.

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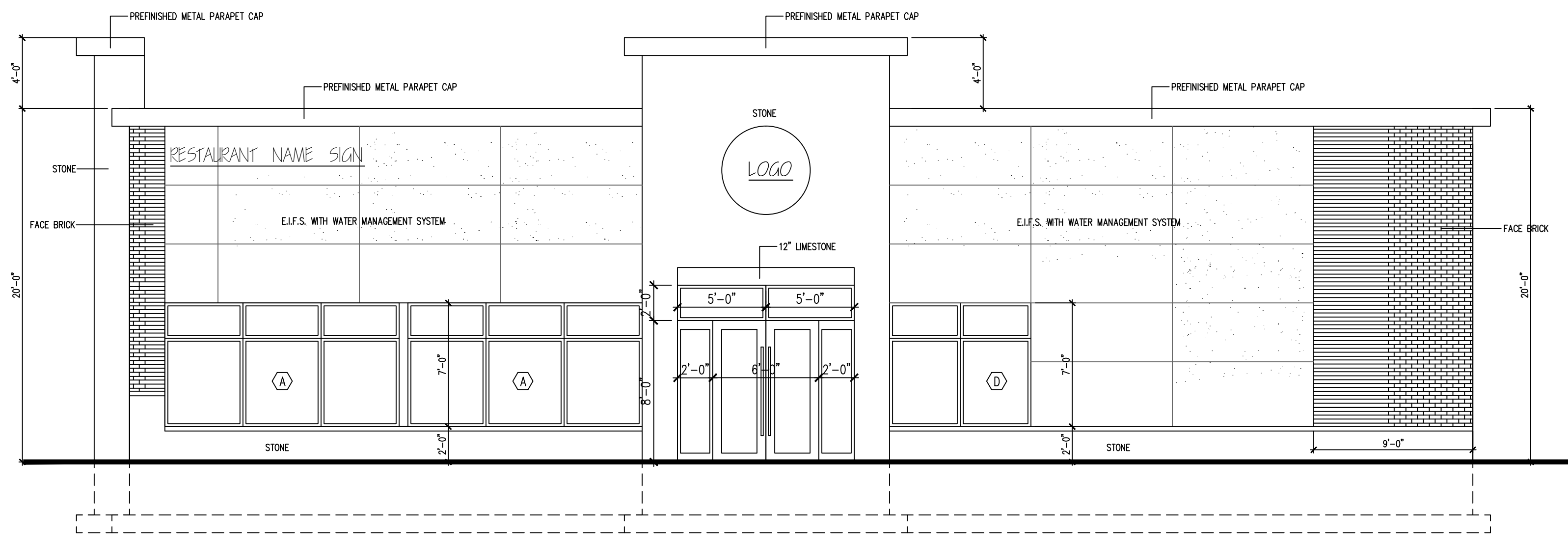
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LICENSE NO: 062.068227
EXPIRES: 11 / 30 / 2023

DIRKSEN REALTY LLC
BUILD A NEW ONE STORY
COMMERCIAL BUILDING
2811 NORTH DIRKSEN PKWY
SPRINGFIELD IL 62703

ISSUES	DATE
ISSUED FOR PERMIT	02/08/2022
REISSUED FOR PERMIT	03/28/2022

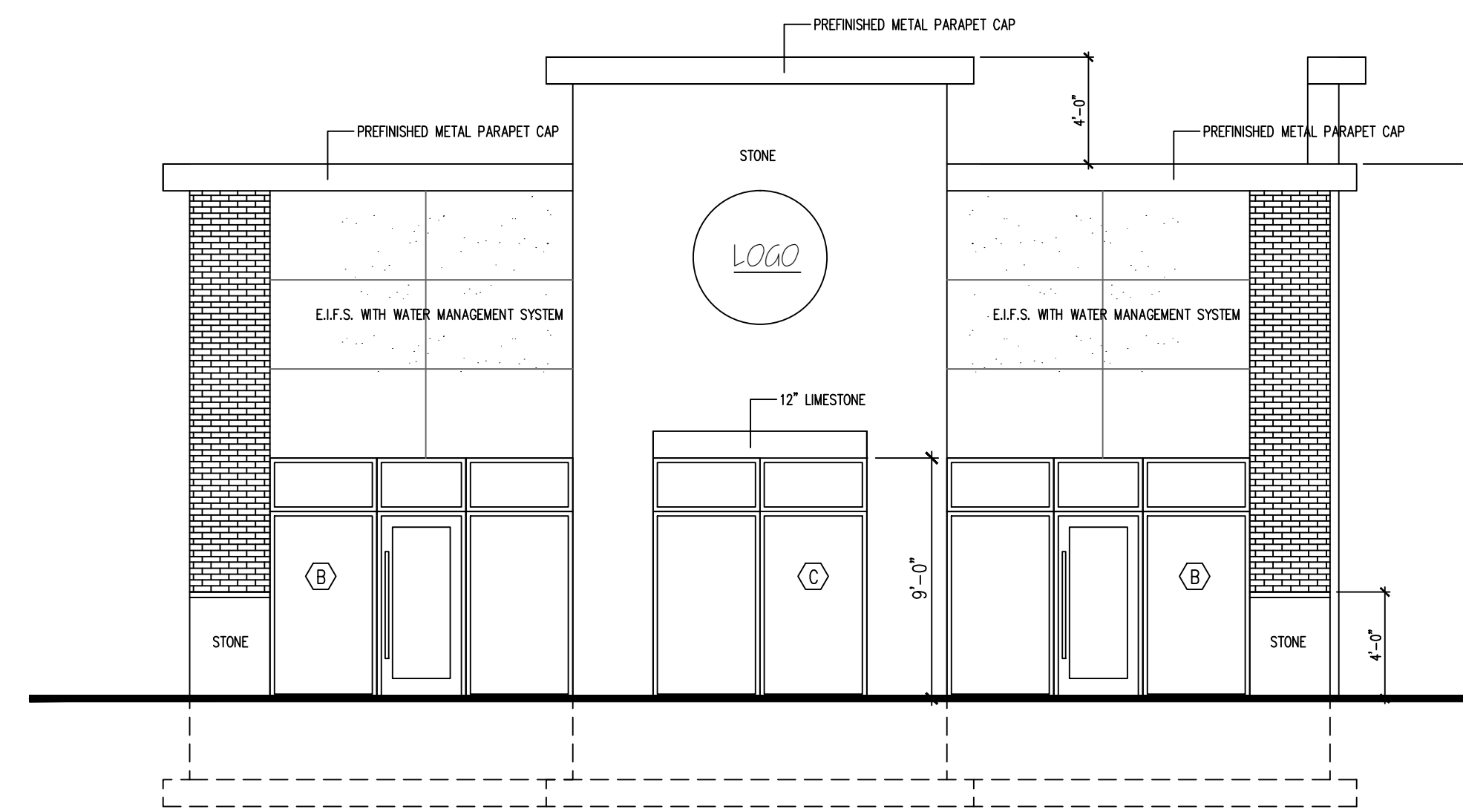


FLOOR PLAN & NOTES
SHEET NUMBER
A2



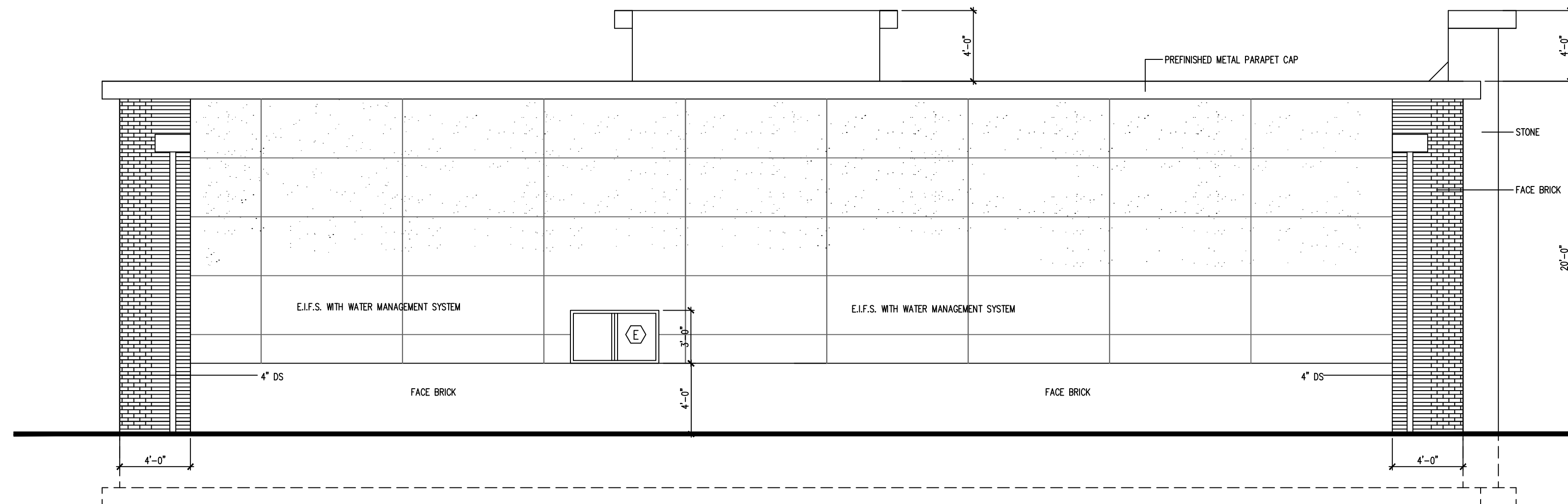
NORTH ELEVATION

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



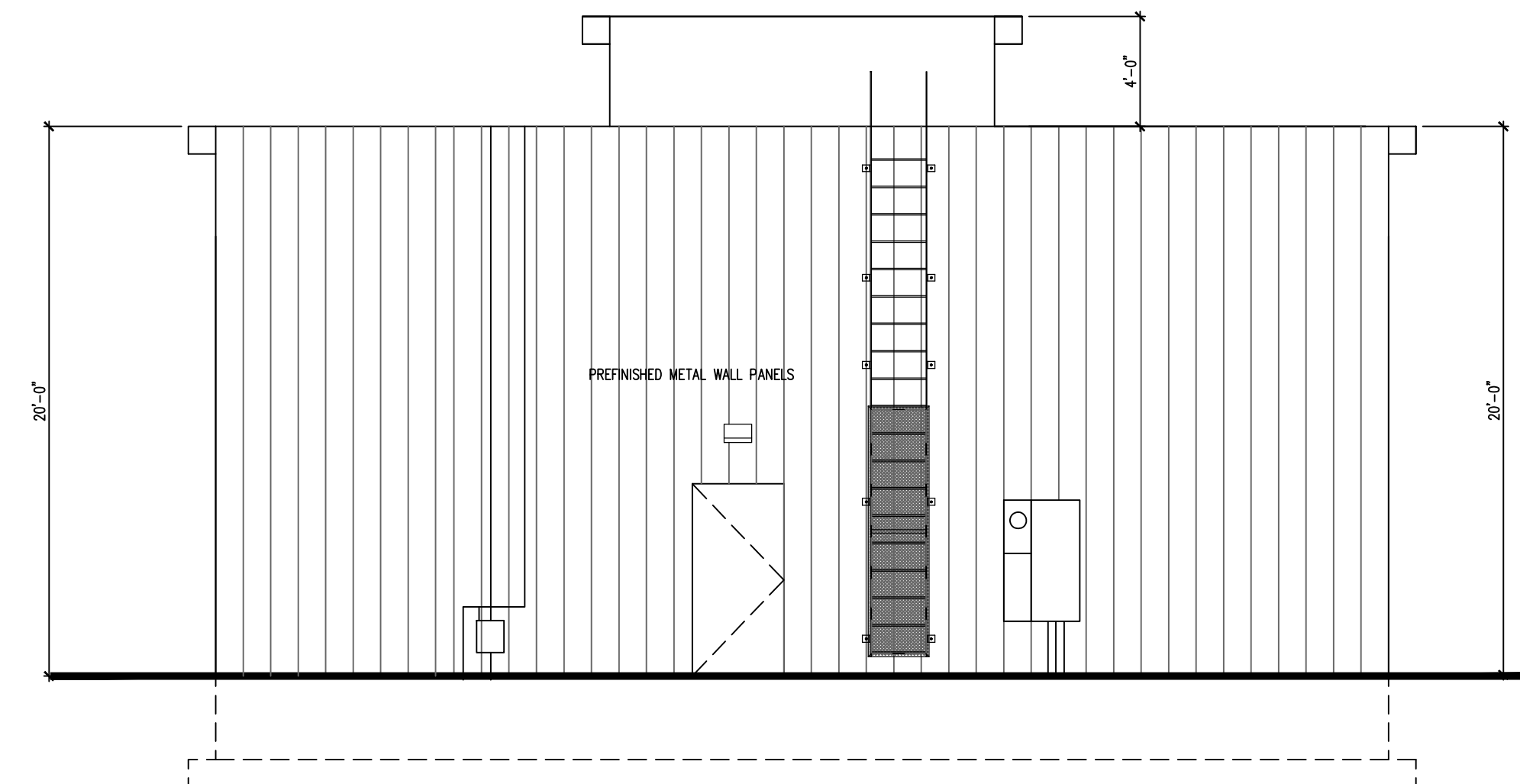
EAST ELEVATION

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



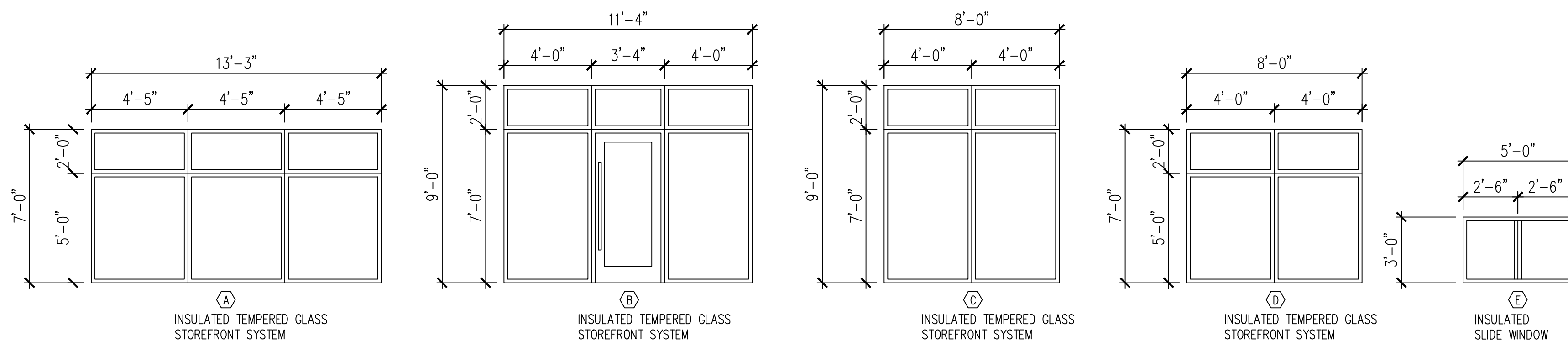
SOUTH ELEVATION

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



WEST ELEVATION

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



E.I.F.S. SPECIFICATIONS

- SYSTEM CONSISTING OF, BUT NOT LIMITED TO:
- BACKSTOP
 - E.P.S. INSULATION BOARD (THICKNESS AS SHOWN) W/ DRAINAGE STRIP
 - BASE COAT
 - REINFORCING MESH
 - I.S. REINFORCING MESH
 - BASE COAT
 - FINISH COAT
 - PROVIDE VENT ASSEMBLES, CLOSURE BLOCKS, STARTER STRIPS, ETC.

E.I.F.S. SHALL BE INSTALLED IN STRICT ACCORD W/ MANUFACTURER'S SPECIFICATIONS AND INSTALLATION DETAILS. PROVIDE MANUFACTURER'S PERFORMANCE WARRANTY AGAINST WATER INTRUSION THROUGH THE WALL CAVITY AND A (5) YEAR LABOR WARRANTY FROM THE CONTRACTOR. COLOR AND TEXTURE TO BE SELECTED BY THE OWNER.

THE E.I.F.S. SYSTEM WILL BE OF THE WATER-MANAGED VARIETY, AND WILL BE SO DESIGNATED BY THE E.I.F.S. MANUFACTURER. THE WATER-MANAGED E.I.F.S. SYSTEM WILL INCLUDE: MESH REINFORCING AT WALL JOINTS. A WATERPROOFING MEMBRANE APPLIED OVER THE BUILDING VERTICAL GROOVES IN THE POLYSTYRENE OR IN THE ADHESIVE TO CHANNEL WATER TO THE BOTTOM OF THE E.I.F.S. SYSTEM TO ALLOW WATER TO ESCAPE. PROVIDE DRAINAGE CHANNELS ABOVE DOORS AND WINDOWS, AND EXPANSION JOINTS AT DISSIMILAR WALL MATERIALS. THE E.I.F.S. CONTRACTOR WILL BE CERTIFIED BY THE E.I.F.S. MANUFACTURER TO INSTALL A WATER-MANAGED E.I.F.S. SYSTEM, AND THE CONTRACTOR WILL CALL THE CITY BUILDING DEPARTMENT TO SCHEDULE A BUILDING INSPECTION TO OCCUR ON THE DAY THE E.I.F.S. INSTALLATION BEGINS.

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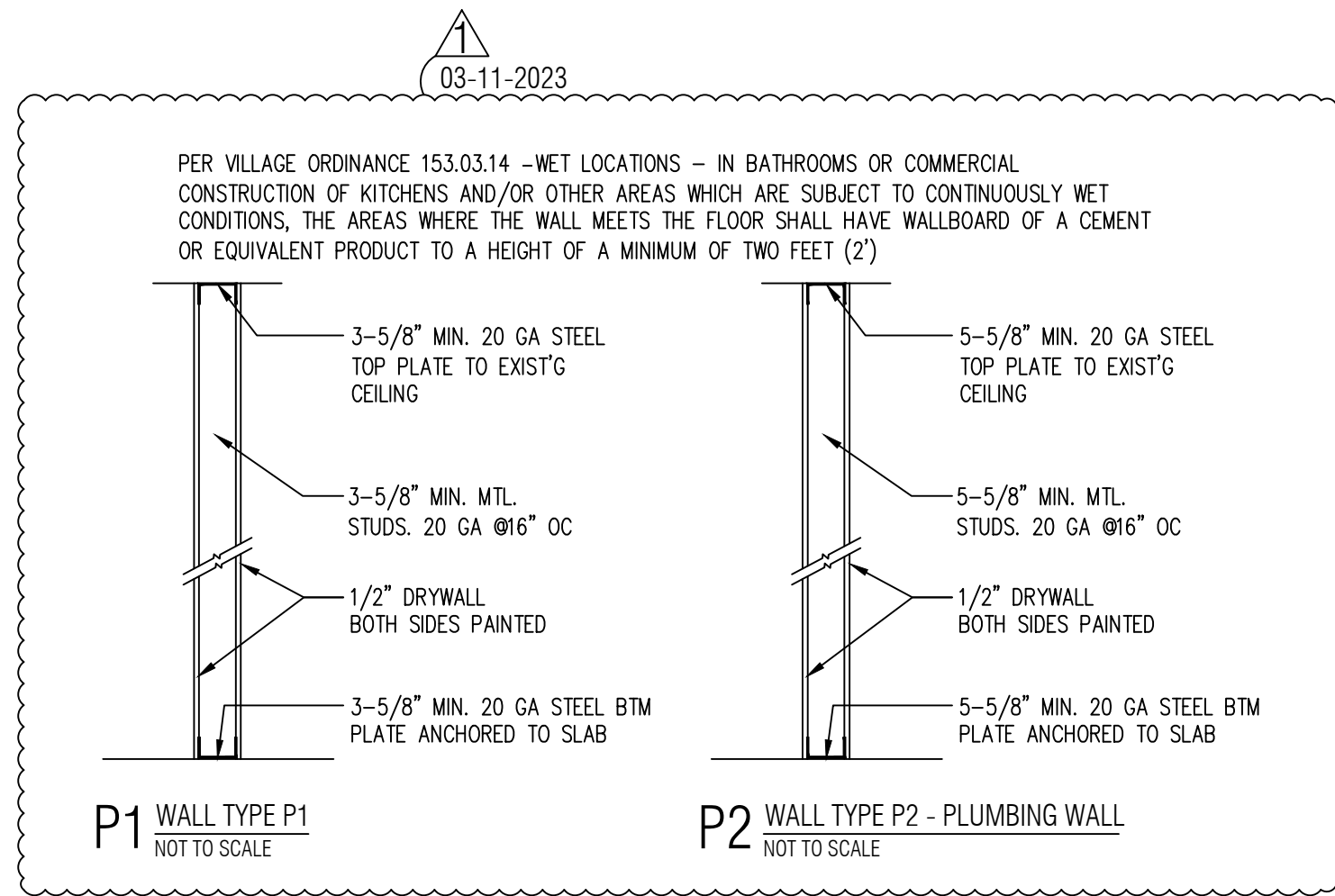
ISSUES	DATE
ISSUED FOR PERMIT	02/08 /2022
REISSUED FOR PERMIT	03/28 /2022



ELEVATIONS

SHEET NUMBER

A3



KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

DRY STORAGE

DRY STORAGE : 25% OF 384SF (KITCHEN AREA) = 96SF REQ'D
ACTUAL DRY STORAGE 3X3X4X2 + 4X4X2 = 104SF PROVIDED.

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETS, AND WATER HEATER PLATFORMS MUST BE SEALED.

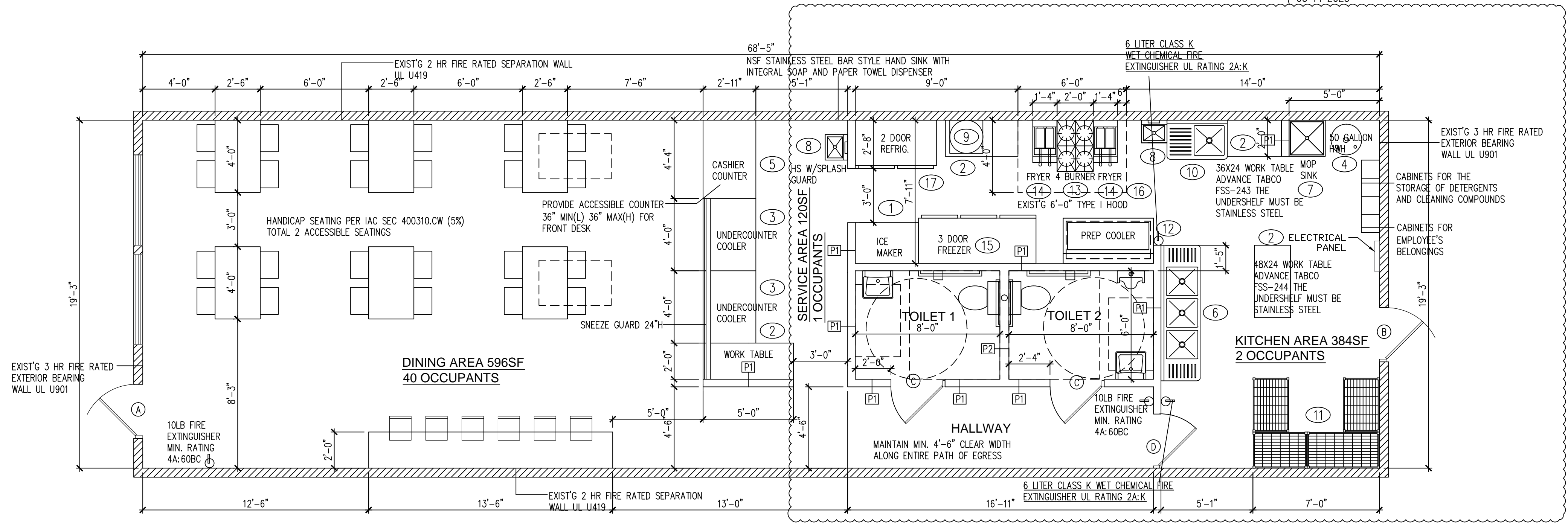
- Dial stem thermometers (ranging from 0° to 220°F) are required in all preparation areas.
- Chemical test kits (specific to the sanitizer) are required for the appropriate sanitizer.
- pH meter and log for acidifying rice.
- All cooling/freezing units must have accurate thermometers.
- Covered waste cans are required in all restrooms.
- Toilets, urinals, hand sinks, 3 compartment sinks, mop sink, prep sinks, and permanent counters/cabinets must be sealed to floors and walls with a silicone caulk seal.
- Anti-siphon devices are required on all toilet tanks, urinals, and faucets with hose connections.
- Soap and paper towels are required at all hand sinks.
- Provide hair restraints and disposable gloves for all food handlers.

If sinks are provided with spring-loaded faucets, the faucets must remain running for a minimum of 15 seconds

Doors leading to the outside and restroom doors are required to be self-closing and tight-fitting. Please confirm that the doors leading to the outside are equipped with a self-closer and weather strips to eliminate any air gaps.

PROVIDE THE FOLLOWING: NSF STAINLESS STEEL OPEN WIRE SHELVING UNITS.
NSF STAINLESS STEEL SHELF OVER 3-COMPARTMENT SINK. ICE MAKER A MIN. 8" FROM ALL WALLS.
HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK.
HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS.
SANITARY BOX IN WOMEN'S RESTROOMS. METAL GARBAGE CANS WITH LIDS FOR DIAPER CHANGING STATION.

ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS.
BEVERAGE STATION & COUNTER TOP - STAINLESS STEEL .
ALL CABINET SHELVES - STAINLESS STEEL.
ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE)
LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINETRY)
ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE).
PROVIDE TILE ON WALL AND UNDERSIDE OF SERVICE AREA.
STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE



- NOTES:**
- OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE STORE.
 - THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE, IBC 1008, 1.9. TOILET HARDWARE SHALL HAVE A SHAPE THAT IS EASY TO GRASP WITH ONE HAND AND DOES NOT REQUIRE TIGHT GRASPING, TIGHT PINCHING, OR TWISTING OF THE WRIST TO OPERATE.
 - LAVATORY COUNTERTOP SHOULD BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINETRY). ANY PAINTED FINISHES SHOULD BE SATIN PAINT (NO FLAT, NO EGG SHELL, OR TEXTURE).
 - EMERGENCY AND GENERAL EGRESS DISCHARGE LIGHTING, IBC 1006.1 ON SHEET E1

EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	ICE MAKER	-	240V	10A	1/2" CW, 4" INDIRECT DRAIN NSF AIR COOLED CONDENSING UNIT
2	4	WORK TABLE	-	-	-	NSF W/ 6" STAINLESS STEEL LEGS NSF APPROVED
3	2	48"X30" UNDERCOUNTER REFRIG.	-	120V	2.7A	NSF
4	1	50 GAL HWH	3/4"	120V	-	3/4" CW & 3/4" HW NSF 50000BTU
5	1	CASHIER COUNTER	-	-	-	NSF
6	1	3 COMPARTMENT SINK	-	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
7	1	MOP SINK	-	-	-	1/2" CW, 1/2" HW, 4" DRAIN NSF W/ MOP HOOKS, SEAL EDGES
8	2	HAND SINK	-	-	-	1/2" CW, 1/2" HW, 2" DRAIN NSF, WALL MOUNTED - SEALED
9	1	ELECTRIC RICE COOKER	-	120V	4A	NSF
10	1	PREP SINK	-	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
11	2	STAINLESS STEEL SHELVING	-	-	-	NSF
12	1	72" X 30" PREP COOLER	-	120V	4A	NSF
13	1	4 BURNER	3/4"	-	-	NSF, 147000BTU
14	2	DEEP FRYER	3/4"	-	-	NSF, 110000 BTU
15	1	3 DOOR FREEZER	-	120V	4A	NSF
16	1	EXISTING 6'-0" X 4'-0" TYPE I EXHAUST HOOD	-	-	-	U. L. W. ANSUL FIRE SUPPRESSION SYSTEM
17	1	2 DOOR REFRIG.	-	120V	4A	NSF

ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	DINING AREA	GYP BD PAINTED	QT COVE BASE	FLOOR TILE	OPEN CEILING
101	SERVICE AREA	CERAMIC TILE	QT COVE BASE	QUARRY TILE	2X2 VINYL TILE CEILING
102	KITCHEN	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	2X2 VINYL TILE CEILING
103	TOILET 1	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	2X2 VINYL TILE CEILING
104	TOILET 2	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	2X2 VINYL TILE CEILING
105	HALLWAY	GYP BD PAINTED	QT COVE BASE	FLOOR TILE	OPEN CEILING

DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE SET	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	3	EXIST'G FRONT EXIT DOOR
B	METAL DOOR	HOLLOW METAL	3'-0" x 7'-0"	PAINT	PAINT	-	3	EXIST'G
C	WOOD DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	2	NEW
D	WOOD DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	1	NEW

* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
* LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
* PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	1 1/2 PAIR BUTT HINGES, W/ SELF CLOSING DEVICE
2	1 1/2 PAIR BUTT HINGES, SELF CLOSING DEVICE, ACCESSIBLE HARDWARE
3	1 1/2 PAIR BUTT HINGES, EXIT DEVICE AND DOOR CLOSER & PANIC HARDWARE

Exposed and concealed insulation shall have a flame spread index of not more than 25 and a smoke development index of not more than 450

wall and or Ceiling Finishes meet the Fire Performance and Smoke Development requirements of the IBC section 803 (IBC 8012). Interior Exit Passageway in a non-sprinklered B use must be Class A when tested in accordance with ASTM E84 of UL 723.

The Means of Egress, including the Exit Discharge, shall be illuminated at all times the building is occupied (IBC 1006.1).

Ground and floor surfaces along accessible routes cannot have changes in level over X" and be vertical (IAC 400.310.a.7). Indicated on A1, Room Finish Schedule, please verify that the transition from floor tile finish to hardwood finish does not exceed X" vertically.

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LICENSE NO: 001-022013
EXPIRES: 11/30/2024

POKE & RAMEN
INTERIOR REMODELING
1091 NORTH SALEM DRIVE SCHAUMBURG ILLINOIS 60194

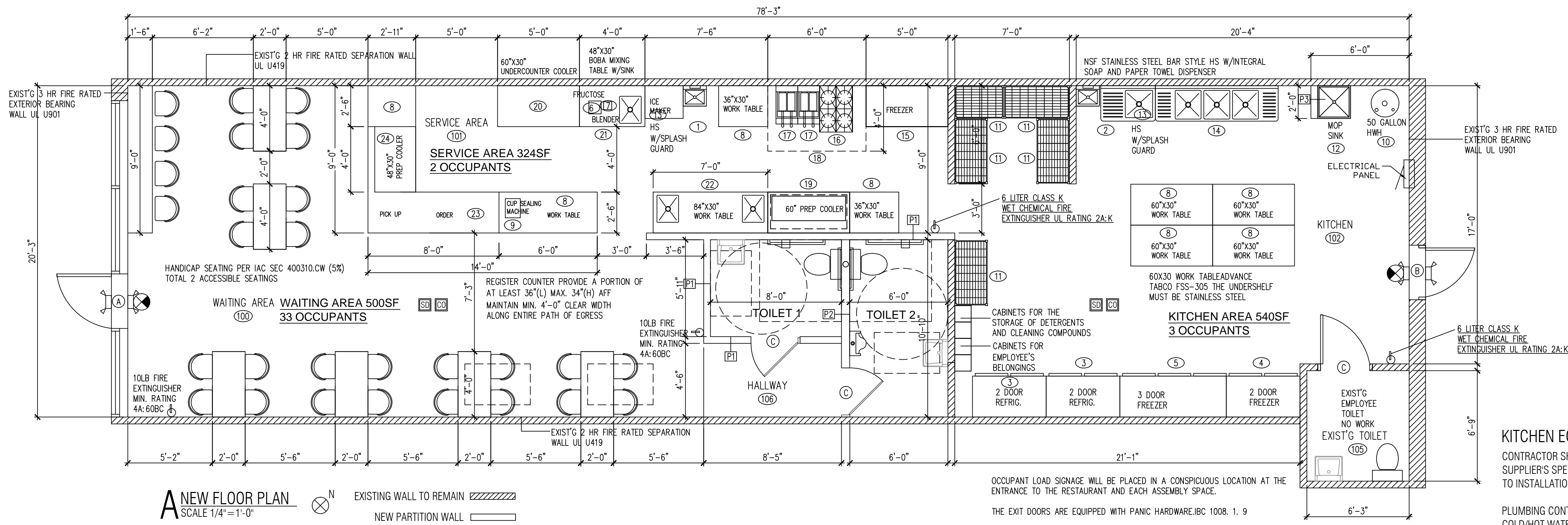
ISSUES	DATE
ISSUED FOR PERMIT	02/28/2023
REISSUED FOR PERMIT	03/11/2023



FLOOR PLANS & NOTES

SHEET NUMBER

A1



KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

DRY STORAGE

DRY STORAGE : 25% OF 540SF (KITCHEN AREA.) = 135SF REQ'D
ACTUAL DRY STORAGE 152SF PROVIDED.
4 SHELVS X 4X4X2 = 128 + 3X4X2 = 152SF

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETS, AND WATER HEATER PLATFORMS MUST BE SEALED.

OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE RESTAURANT AND EACH ASSEMBLY SPACE.

THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE. IBC 1008. 1. 9

EMERGENCY AND GENERAL EGRESS DISCHARGE LIGHTING, IBC 1006.1 ON SHEET E1

A NEW FLOOR PLAN
SCALE 1/4" = 1'-0"



EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	ICE MAKER	-	240V	10A	1/2" CW, 4" INDIRECT DRAIN NSF AIR COOLED CONDENSING UNIT
2	1	1 COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
3	2	2 DOOR REFRIG.	-	120V	5A	NSF
4	1	2 DOOR FREEZER	-	120V	5A	NSF
5	1	3 DOOR FREEZER	-	240V	6A	NSF
6	1	FRUCTOSE	-	-	-	NSF
7	1	BLENDER	-	120V	2A	NSF
8	8	WORK TABLE	-	-	-	NSF W/ 6" STAINLESS STEEL LEGS NSF APPROVED
9	1	CUP SEALING MACHINE	-	120V	2A	NSF
10	1	HOT WATER HEATER	3/4"	120V	-	3/4" CW & 3/4" HW NSF 50GALLONS
11	5	SHELVING	-	-	-	NSF APPROVED STAINLESS STEEL SHELVING
12	1	MOP SINK	-	-	1/2" CW, 1/2" HW, 4" DRAIN	NSF W/ MOP HOOKS, SEAL EDGES
13	2	HAND SINK	-	-	1/2" CW, 1/2" HW, 2" DRAIN	NSF, WALL MOUNTED - SEALED
14	1	3 COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
15	1	60" X 30" FREEZER	-	120V	5A	NSF
16	1	GAS STOCK POT BURNER	3/4"	-	-	NSF, 160000 BTU
17	2	DEEP FRYER	3/4"	-	-	NSF, 120000 BTU
18	1	6'-0" X 4'-0" TYPE I EXHAUST HOOD	-	-	-	U.L. W/ ANSUL FIRE SUPPRESSION SYSTEM
19	1	PREP COOLER	-	120V	4A	NSF
20	1	UNDERCOUNTER COOLER	-	120V	4A	NSF
21	1	48" X 30" BOBA MIXING TABLE W/SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF
22	1	84" X 30" WORK TABLE W/SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF
23	1	CASHER COUNTER	-	-	-	NSF
24	1	PREP COOLER	-	120V	3A	NSF

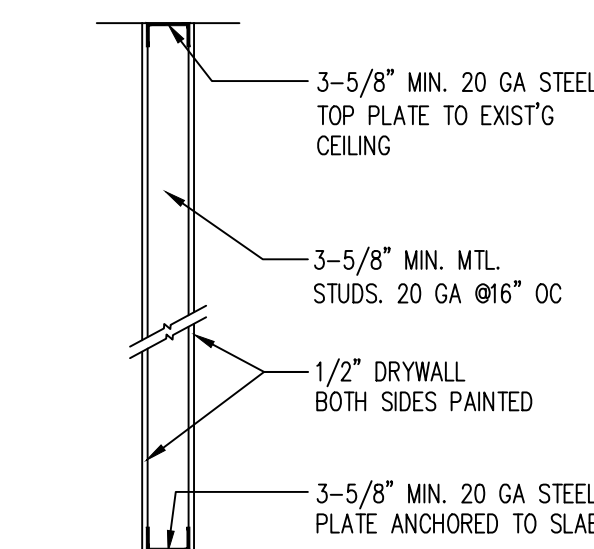
ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE SET	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	3	EXIST'G
B	HOLLOW METAL DOOR	PRE-HUNG METAL	3'-0" x 7'-0"	PAINT	PAINT	-	3	EXIST'G
C	WOOD DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	2	NEW

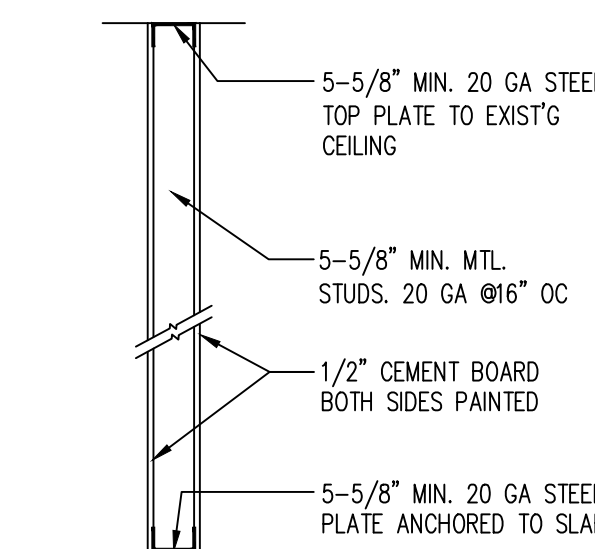
* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
* LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
* PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	1 1/2 PAIR BUTT HINGES, W/ PRIVACY LOCKSET
2	1 1/2 PAIR BUTT HINGES, W/ LEVERED PRIVACY LOCKSET, KICKPLATE AND DOOR CLOSER
3	1 1/2 PAIR BUTT HINGES, PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE

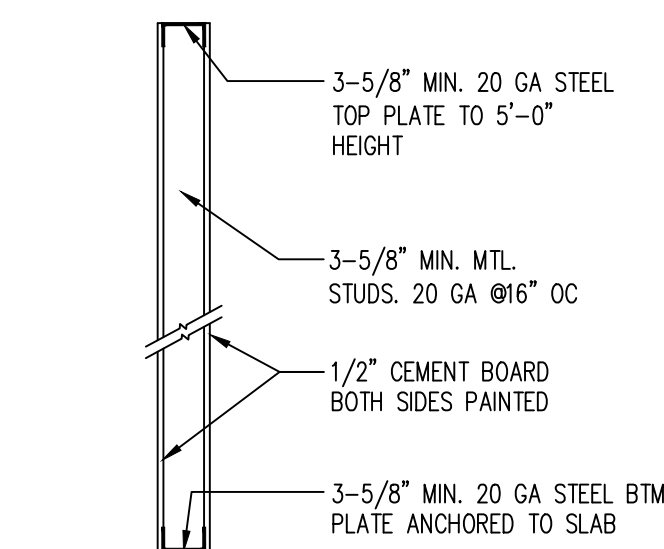
PER VILLAGE ORDINANCE 153.03.14 - WET LOCATIONS - IN BATHROOMS OR COMMERCIAL CONSTRUCTION OF KITCHENS AND/OR OTHER AREAS WHICH ARE SUBJECT TO CONTINUOUSLY WET CONDITIONS, THE AREAS WHERE THE WALL MEETS THE FLOOR SHALL HAVE WALLBOARD OF A CEMENT OR EQUIVALENT PRODUCT TO A HEIGHT OF A MINIMUM OF TWO FEET (2')



P1 WALL TYPE P1
NOT TO SCALE



P2 WALL TYPE P2 - PLUMBING WALL
NOT TO SCALE



P3 WALL TYPE P3
NOT TO SCALE

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	WAITING AREA	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	OPEN CEILING
101	SERVICE AREA	CERAMIC TILE	QT COVE BASE	QUARRY TILE	OPEN CEILING
102	KITCHEN	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	2X4 VINYL TILE CEILING
103	NEW TOILET1	CERAMIC TILE	QT COVE BASE	FLOOR TILE	EXIST'G CEILING
104	NEW TOILET2	CERAMIC TILE	QT COVE BASE	FLOOR TILE	EXIST'G CEILING
105	EXIST'G TOILET	CERAMIC TILE	QT COVE BASE	FLOOR TILE	EXIST'G CEILING
106	HALLWAY	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	OPEN CEILING

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TEAME BOBA
 INTERIOR REMODELING
 632 NORTHWEST HIGHWAY CARY ILLINOIS 60013

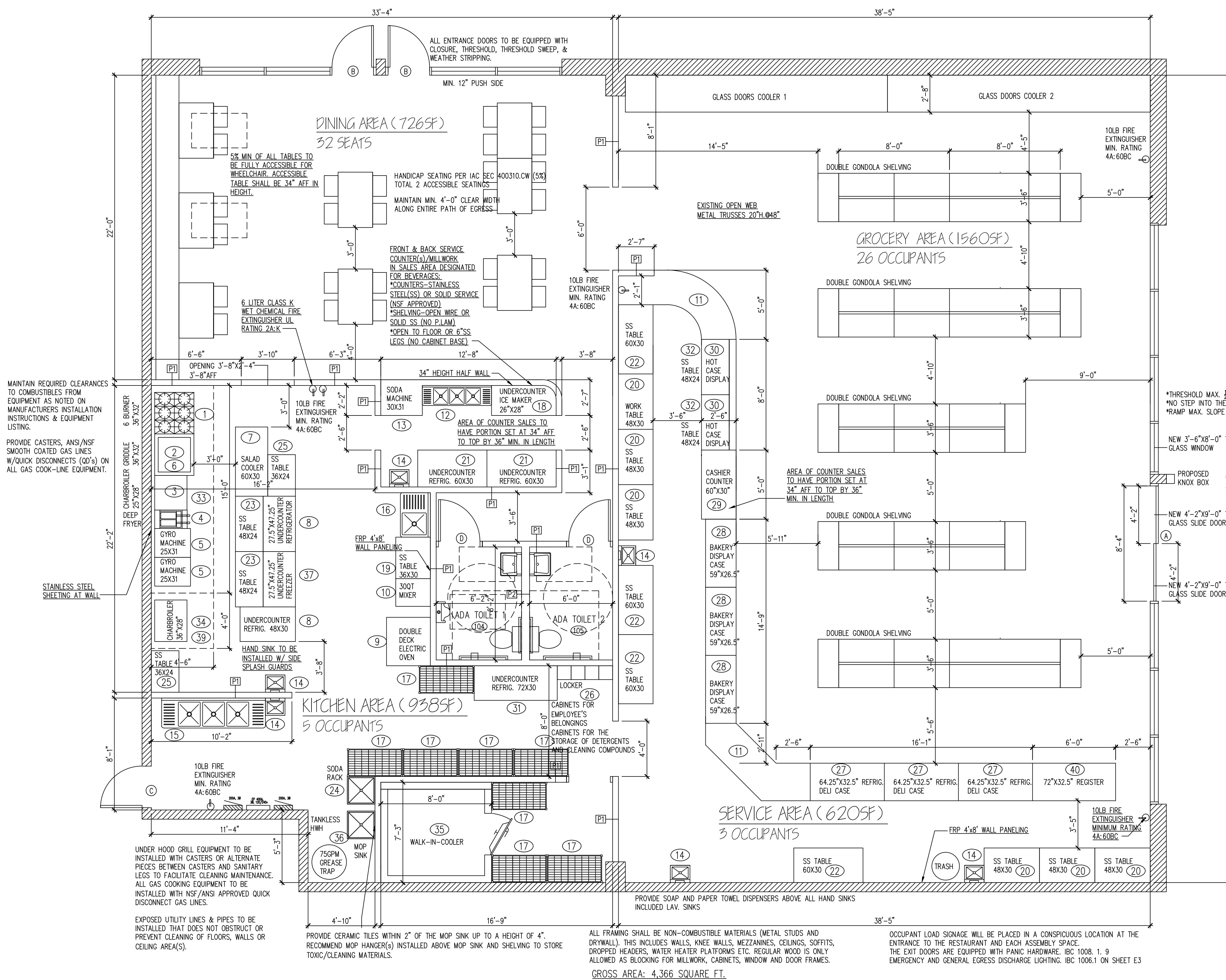
ISSUES	DATE
ISSUED FOR PERMIT	03/18/2023



FLOOR PLAN
& NOTES

SHEET NUMBER

A1



A REVISED FLOOR PLAN
SCALE 1/4"=1'-0"



B NEW NORTH FACADE
SCALE 1/4"=1'-0"

EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	48" 6 BURNER RANGE	1/2"	-	-	NSF 150.000BTU
2	1	COUNTERTOP 36"x32" GRIDDLE	1/2"	-	-	NSF 120.000BTU
3	1	COUNTERTOP 25"x28" CHARBROILER	1/2"	-	-	NSF 60.000BTU
4	1	DEEP FRYER	1/2"	-	-	NSF 110.000BTU
5	2	25"x31" GYRO MACHINE	1/2"	-	-	NSF 48.800BTU
6	1	CHEF BASE	-	-	-	NSF
7	1	60"x30" SALAD COOLER	-	115V 4A	-	NSF
8	2	UNDER-COUNTER REFRIGERATOR	-	115V 3A	-	NSF
9	1	DOUBLE DECK ELECTRIC OVEN	-	240V 25000W	-	NSF
10	1	300T MIXER	-	240V 5A	-	NSF
11	2	PREP TABLE	-	115V 4A	-	NSF
12	1	3 COMPARTMENT BAR SINK	-	-	1/2" CW, 1/2" HW & 4" INDIRECT DRAIN	NSF W/INTEGRAL DRAINBOARD
13	1	30"x31" SODA MACHINE	-	120V 3A	1/2" CW, 4" INDIRECT DRAIN	NSF
14	6	HAND SINK	-	-	1/2" CW, 1/2" HW & 2" DRAIN	WALL MOUNTED - SEALED
15	1	3 COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW & 4" INDIRECT DRAIN	NSF W/INTEGRAL DRAINBOARD
16	1	SINGLE COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW & 4" INDIRECT DRAIN	NSF W/INTEGRAL DRAINBOARD
17	8	SHELVING	-	-	-	NSF APPROVED STAINLESS STEEL SHELVING
18	1	28"x28" UNDER-COUNTER ICE MAKER	-	115V 5A	1/2" CW, 4" INDIRECT DRAIN	AIR COOLED CONDENSING UNIT
19	1	36"x30" SS TABLE	-	-	-	W/ 6" STAINLESS STEEL LEGS NSF APPROVED
20	6	48"x30" SS TABLE	-	-	-	W/ 6" STAINLESS STEEL LEGS NSF APPROVED
21	2	60"x30" UNDER-COUNTER REFRIGERATOR	-	115V 4A	-	NSF
22	4	60"x30" SS TABLE	-	-	-	W/ 6" STAINLESS STEEL LEGS NSF APPROVED
23	2	48"x24" SS TABLE	-	-	-	W/ 6" STAINLESS STEEL LEGS NSF APPROVED
24	1	SODA RACK	-	-	-	NSF
25	1	36"x24" SS TABLE	-	-	-	W/ 6" STAINLESS STEEL LEGS NSF APPROVED
26	1	LOCKER	-	-	-	NSF
27	3	64.25"x32.5" REFRIG. DELI CASE	-	115V 4A	-	NSF
28	3	59"x26.5" BAKERY DISPLAY CASE	-	115V 2A	-	NSF
29	1	CASHER COUNTER	-	-	-	NSF
30	2	HOT DISPLAY CASE	-	240V 4A	-	NSF
31	1	72"x30" UNDER-COUNTER REFRIGERATOR	-	115V 4A	-	NSF
32	2	48"x24" SS TABLE	-	-	-	W/ 6" STAINLESS STEEL LEGS NSF APPROVED
33	1	15'-0"x4'-6" TYPE I EXHAUST HOOD	-	-	-	W/ ANSUL FIRE SUPPRESSION SYSTEM
34	1	4'-0"x4'-6" TYPE I EXHAUST HOOD	-	-	-	W/ ANSUL FIRE SUPPRESSION SYSTEM
35	1	8'-0"x7'-3" WALK-IN COOLER	-	220V 9A	-	NSF
36	1	MOP SINK	-	-	1/2" CW, 1/2" HW & 4" DRAIN	NSF W/ MOP HOOKS, SEAL EDGES
37	1	UNDER-COUNTER FREEZER	-	-	-	NSF
38	1	2-COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW & 4" INDIRECT DRAIN	NSF W/INTEGRAL DRAINBOARD
39	1	36"x28" CHARBROILER	1/2"	-	-	NSF 80.000BTU
40	1	72"x32.5" REGISTER	-	-	-	NSF

COOKLINE EQUIPMENT AND REACH-IN REFRIGERATION AND FREEZER UNITS TO BE INSTALLED ON CASTERS. PROVIDE THE FOLLOWING: NSF STAINLESS STEEL OPEN WIRE SHELVING UNITS IN STORAGE ROOM. NSF STAINLESS STEEL SHELF OVER 3-COMPARTMENT SINK. HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK. HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS. SANITARY BOX IN WOMEN'S RESTROOMS. METAL GARBAGE CANS WITH LIDS FOR DIAPER CHANGING STATION.

ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS. BEVERAGE STATION & COUNTER TOP - STAINLESS STEEL. ALL CABINET SHELVES - STAINLESS STEEL. ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE). LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINETRY). ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL NO TEXTURE). PROVIDE FRP ON WALL AND SERVICE AREA. STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE.

FIRE EXTINGUISHERS TO BE TYPE K IN KITCHEN AND TYPE A IN DINING ROOM.

KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

DRY STORAGE

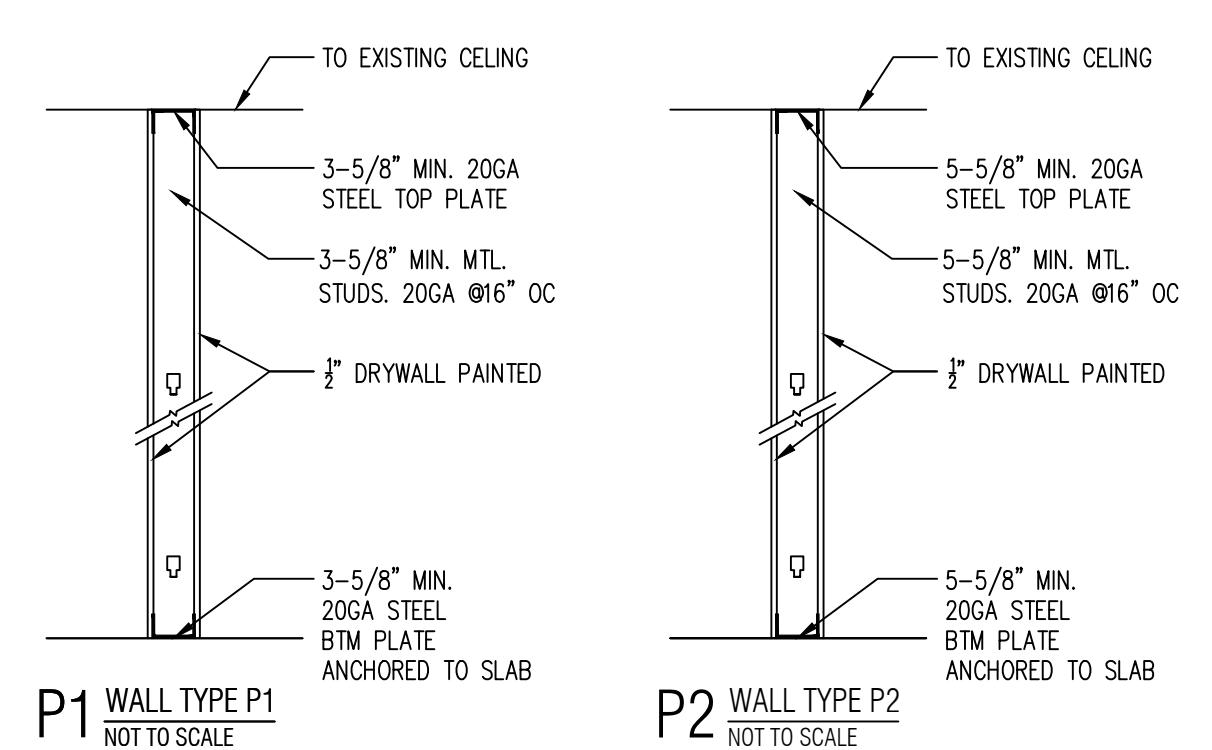
DRY STORAGE : 25% OF 938 SF (KITCHEN AREA.) = 234SF REOD ACTUAL DRY STORAGE 8'X4'X4'2" = 256SF PROVIDED.

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETRY, AND WATER HEATER PLATFORMS MUST BE SEALED.

Doors leading to the outside and restroom doors are required to be self-closing and tight-fitting. Please confirm that the doors leading to the outside are equipped with a self-closer and weather strips to eliminate any air gaps.



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EXPIRES: 11 / 30 / 2023

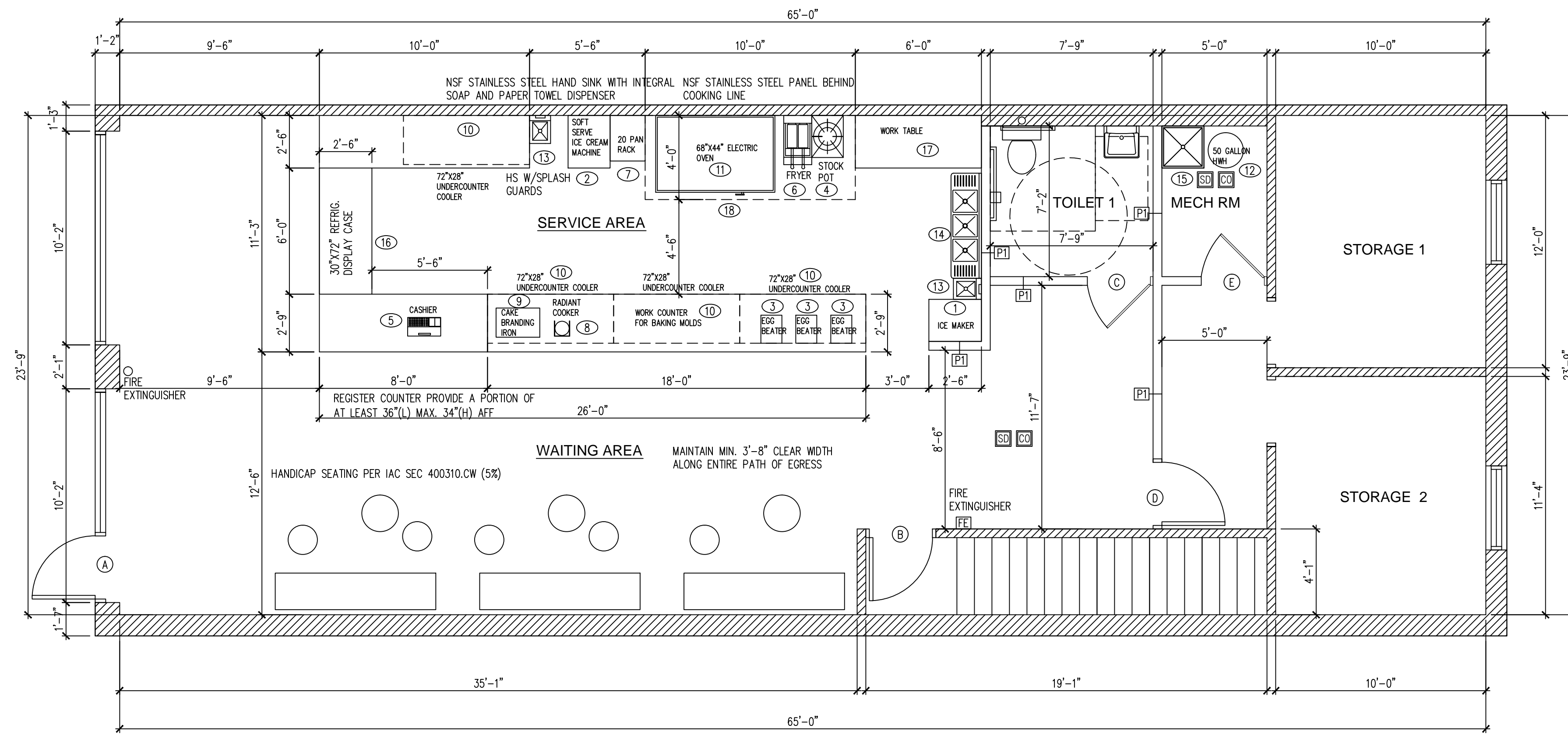
MODA MARKET AND CAFE
NEW DELI AND RESTAURANT
PERMIT REVISION
810 S. ELMHURST ROAD DES PLAINES IL 60016

ISSUES	DATE
ISSUED FOR PERMIT	02/08/2023
REVISION	



FLOOR PLAN,
NOTES, &
SCHEDULES

SHEET NUMBER
A1



CAKE SHOP FLOOR PLAN
SCALE 1/4" = 1'-0"

EXISTING WALL TO REMAIN
NEW WALL

OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE RESTAURANT AND EACH ASSEMBLY SPACE.
THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE. CBC 1008.1.9
EMERGENCY AND GENERAL EGRESS DISCHARGE LIGHTING. CBC 1006.1 ON SHEET E1

EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	ICE MAKER	-	120V 15A	1/2" CW, 4" INDIRECT DRAIN	NSF AIR COOLED CONDENSING UNIT
2	1	SOFT SERVE ICE CREAM MACHINE	-	240V 10A	-	NSF
3	3	EGG BEATER	-	120V 3A	-	NSF
4	1	STOCK POT	3/4"	-	-	NSF 90000BTU
5	1	CASHIER COUNTER	-	-	-	NSF
6	1	DEEP FRYER	3/4"	-	-	NSF 120000BTU
7	1	20 PAN RACK	-	-	-	NSF APPROVED STAINLESS STEEL SHELVING
8	1	RADIANT COOKER	-	120V 3A	-	NSF
9	1	CAKE BRANDING IRON	-	120V 2A	-	NSF
10	4	72" X 28" UNDERCOUNTER COOLER	-	120V 4A	-	NSF
11	3	68" X 44" ELECTRIC OVEN	-	240V 7500W	-	NSF
12	1	HOT WATER HEATER	3/4"	120V	3/4" CW & 3/4" HW	NSF 50GALLONS
13	2	HAND SINK	-	-	1/2" CW, 1/2" HW, 2" DRAIN	NSF, WALL MOUNTED - SEALED
14	1	3 COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF, W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
15	1	MOP SINK	-	-	1/2" CW, 1/2" HW, 4" DRAIN	NSF, W/ MOP HOOKS, SEAL EDGES
16	1	30" X 72" REFRIG. DISPLAY CASE	-	120V	-	NSF
17	1	WORK TABLE	-	-	-	NSF
18	1	10'-0" X 4'-0" TYPE I EXHAUST HOOD	-	-	-	NSF WITH ANSUL FIRE SUPPRESSION SYSTEM

ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE SET	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	3'-0" x 6'-8"	TEMPERED GLASS	ALUMINUM	-	3	EXIST'G
B	HOLLOW METAL DOOR	PRE-HUNG METAL	3'-0" x 6'-8"	PAINT	PAINT	-	3	EXIST'G
C	WOOD DOOR	PRE-HUNG METAL	3'-0" x 6'-8"	PAINT	PAINT	-	2	NEW
D	WOOD DOOR	PRE-HUNG METAL	3'-0" x 6'-8"	PAINT	PAINT	-	1	NEW
E	WOOD DOOR	PRE-HUNG METAL	3'-0" x 6'-8"	PAINT	PAINT	-	-	NEW

* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
* LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
* PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	WAITING AREA	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	OPEN CEILING
101	SERVICE AREA	CERAMIC TILE	QT COVE BASE	QUARRY TILE	OPEN CEILING
102	TOILET1	CERAMIC TILE	QT COVE BASE	FLOOR TILE	EXIST'G 2X2 CEILING
103	STORAGE RM	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	EXIST'G 2X2 CEILING

COOKLINE EQUIPMENT AND REACH-IN REFRIGERATION AND FREEZER UNITS TO BE INSTALLED ON CASTERS. PROVIDE THE FOLLOWING:
NSF STAINLESS STEEL SHELF OVER 3-COMPTMENT SINK. ICE MAKER A MIN. 8" FROM ALL WALLS. HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK. HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS. SANITARY BOX IN WOMEN'S RESTROOMS. METAL GARBAGE CANS WITH LIDS FOR DIAPER CHANGING STATION.

ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS.
BEVERAGE STATION & BAR COUNTER TOP - STAINLESS STEEL.
ALL CABINET SHELVES - STAINLESS STEEL.
ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE)
LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINETRY)
ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE).
PROVIDE CERAMIC TILE ON WALL SIDE AND UNDERSIDE OF SERVICE AREA.
STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE.

DEMOLITION NOTES
CONTRACTOR SHALL PERFORM DEMOLITION AT AREAS INDICATED ON CONTRACT DOCUMENTS. CONTRACTOR SHALL FAMILIARIZE HIMSELF/HERSELF WITH ALL EXISTING CONDITIONS AND INTERFACE BETWEEN AREAS OF DEMOLITION AND EXISTING AREAS TO REMAIN. ALL CHANGES/MODIFICATIONS SHALL BE SUBMITTED TO THE ARCHITECT FOR APPROVAL BEFORE WORK IS BEGUN.

CONTRACTOR SHALL REMOVE ALL EXISTING CONSTRUCTION AS NOTED ON PLANS AND SHALL REMOVE SAID ITEMS OFF SITE UNLESS NOTED OTHERWISE. APPROVAL FROM ARCHITECT/OWNER IS REQUIRED ON THE REUSE OF ANY EXISTING MATERIALS UNLESS OTHERWISE NOTED BEFORE WORK IS BEGUN.

REMOVE PLUMBING FIXTURES, PIPING, LIGHTING, WIRING, AND CONDUIT FROM ALL WALLS AND CEILINGS TO BE DEMOLISHED AND CAP OFF AT POINT OF TERMINATION. IN ALL AREAS WHERE PLUMBING FIXTURES ARE TO BE REMOVED PERMANENTLY, THE FLOORS ARE TO BE BROKEN OUT AROUND PIPING. DRAIN IS TO BE SUFFICIENTLY CAPPED BELOW FINISH FLOOR, AND SLAB IS TO BE REPAIRED TO MATCH EXISTING FLOOR SURFACE. VENTS AND WATER PIPING ARE TO BE ADEQUATELY CAPPED AND LINES REMOVED.

WHERE APPLICABLE REMOVE ALL FLOORING MATERIAL AND ASSOCIATED ADHESIVES. THE FLOOR IS TO BE SMOOTH AND PREPARED FOR NEW FINISHED FLOORING.

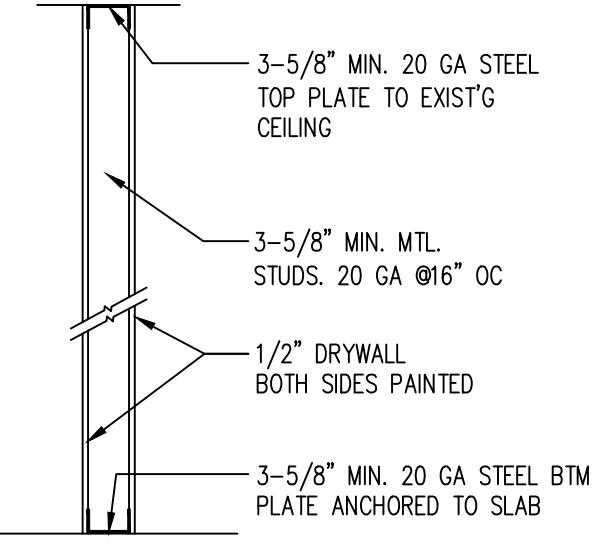
REMOVE ALL EQUIPMENT IN EXISTING AREA IF APPLICABLE, INCLUDING RACKS, FIXTURES, LIFTS AND ANY RELATED DUCTWORK AND PIPING AS REQUIRED. PATCH ALL FLOORS AND WALLS AS NECESSARY.

FOR OPENINGS IN EXISTING WORK, VERIFY EXACT LOCATIONS AND MATERIALS BEFORE PERFORMING WORK. CUTTING OF STRUCTURAL AND BEARING WALLS SHALL NOT BE DONE WITHOUT WRITTEN APPROVAL OF THE ARCHITECT/ENGINEER.

CONTRACTOR TO MAKE VERIFICATION OF EXISTING WORK WHERE SHOWN ON DRAWINGS, WORK WHICH IS 'EXISTING' IS ASSUMED TO BE IN PLACE AND SUITABLE FOR THE NECESSARY ALTERATIONS AND/OR ADDITIONS REQUIRED.

DRY STORAGE
DRY STORAGE : 25% OF 350SF (SERVICE AREA) = 88SF REQ'D
ACTUAL DRY STORAGE 234SF PROVIDED
ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.
NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETRY, AND WATER HEATER PLATFORMS MUST BE SEALED.



P1 WALL TYPE P1
NOT TO SCALE

HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	1 1/2 PAIR BUTT HINGES, W/LEVERED PRIVACY LOCKSET, KICKPLATE AND DOOR CLOSER
2	1 1/2 PAIR BUTT HINGES, PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE
3	1 1/2 PAIR BUTT HINGES

CAKE SHOP DEMO PLAN
SCALE 1/4" = 1'-0"

EXISTING WALL TO REMAIN
EXISTING WALL TO BE DEMOLISHED

EQUIPMENT NOTES
CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.
PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.
ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.
ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.
TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

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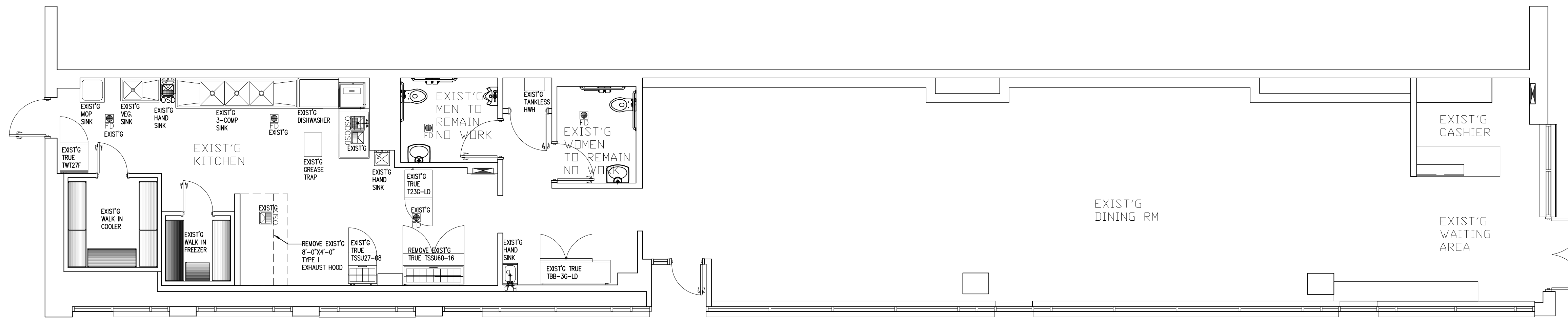
BAKERY SHOP
INTERIOR REMODELING
2124B S ARCHER AVE CHICAGO IL 60616

ISSUES	DATE
ISSUED FOR PERMIT	03/18/2023



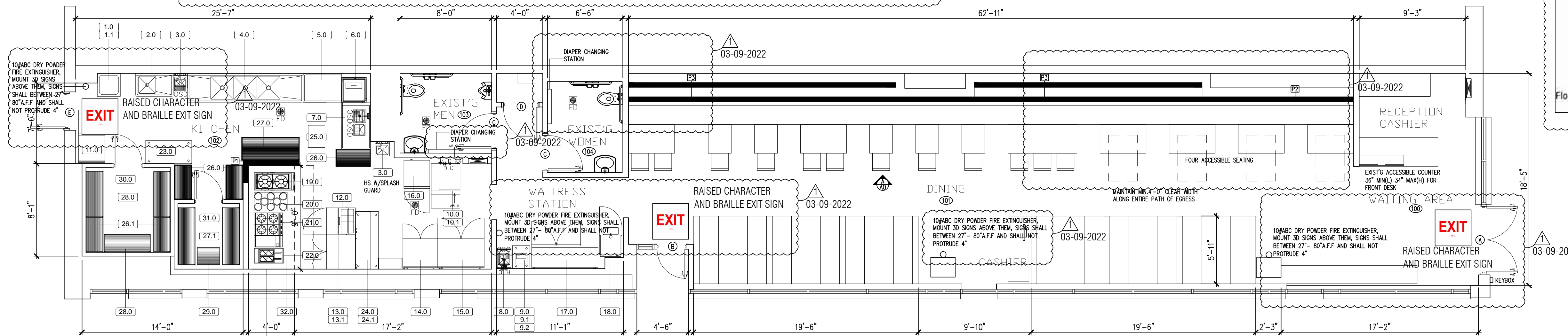
FLOOR PLAN,
NOTES, &
SCHEDULES

SHEET NUMBER
A2



B DEMO PLAN
SCALE 3/16"=1'-0"

that diaper changing stations meet ASTM F2285 and are fastened directly into wall studs, solid blocking or fully-grouted masonry and in strict accordance with the manufacturer's specifications.



A NEW FLOOR PLAN
SCALE 1/4"=1'-0"

KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

- Dial stem thermometers (ranging from 0° to 220°F) are required in all preparation areas.
- Chemical test kits (specific to the sanitizer) are required for the appropriate sanitizer.
- pH meter and log for acidifying rice.
- All cooling/freezing units must have accurate thermometers.
- Covered waste cans are required in all restrooms.
- Toilets, urinals, hand sinks, 3 compartment sinks, mop sink, prep sinks, and permanent counters/cabinets must be sealed to floors and walls with a silicone caulk seal.
- Anti-siphon devices are required on all toilet tanks, urinals, and faucets with hose connections.
- Soap and paper towels are required at all hand sinks.
- Provide hair restraints and disposable gloves for all food handlers.

If sinks are provided with spring-loaded faucets, the faucets must remain running for a minimum of 15 seconds.

Doors leading to the outside and restroom doors are required to be self-closing and tight-fitting. Please confirm that the doors leading to the outside are equipped with a self-closer and weather strips to eliminate any air gaps.

DRY STORAGE

DRY STORAGE : 25% OF 360 SF (KITCHEN AREA) = 90SF REQ'D
ACTUAL DRY STORAGE 5X4X42 + 3X3X1.5X4 = 94SF PROVIDED.

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

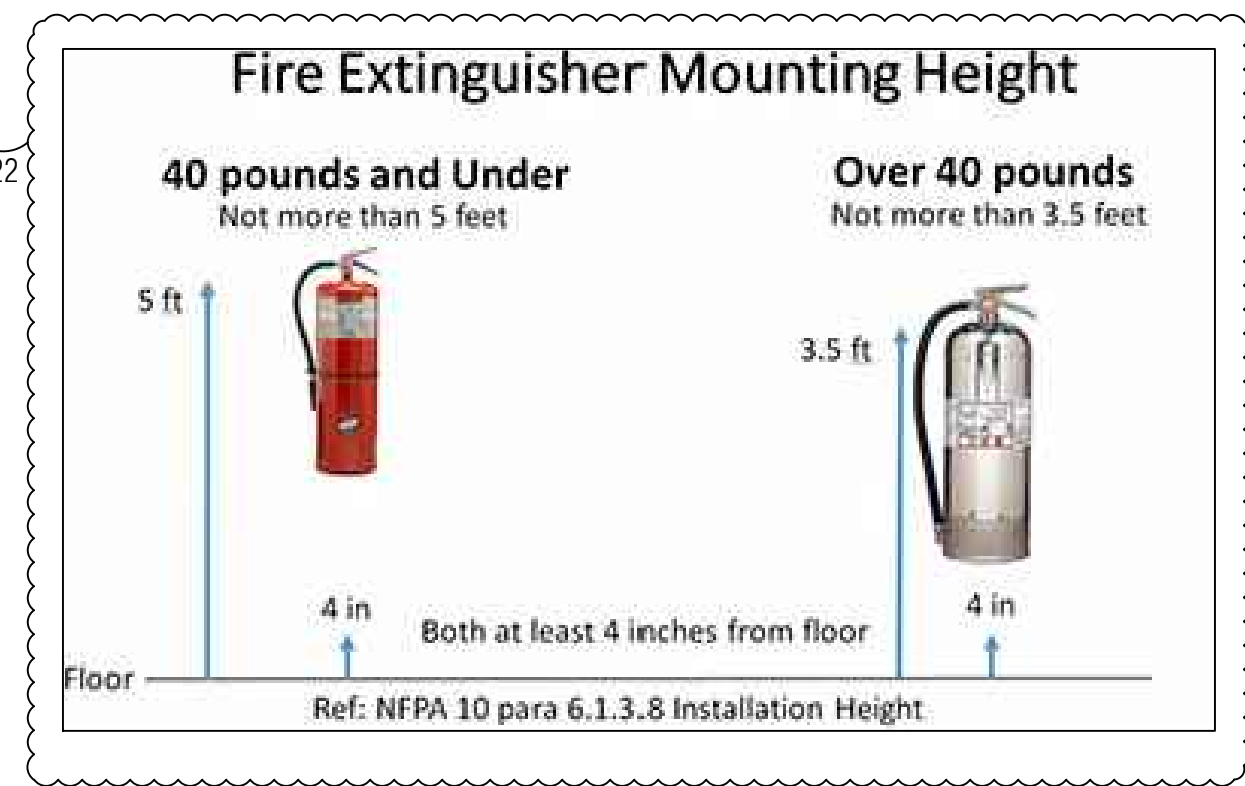
NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETS, AND WATER HEATER PLATFORMS MUST BE SEALED.

PROVIDE THE FOLLOWING: NSF STAINLESS STEEL OPEN WIRE SHELVING UNITS. NSF STAINLESS STEEL SHELF OVER 3-COMPARTMENT SINK. ICE MAKER A MIN. 8" FROM ALL WALLS. HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK. HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS. SANITARY BOX IN WOMEN'S RESTROOMS. METAL GARBAGE CANS WITH LIDS FOR DIAPER CHANGING STATION.

ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS. BEVERAGE STATION & BAR COUNTER TOP -STAINLESS STEEL . ALL CABINET SHELVES -STAINLESS STEEL.

ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE) LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINETRY) ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE). PROVIDE FRP ON WALL AND UNDERSIDE OF BAR. STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE

FIRE EXTINGUISHERS TO BE TYPE K IN KITCHEN AND TYPE A IN DINING ROOM

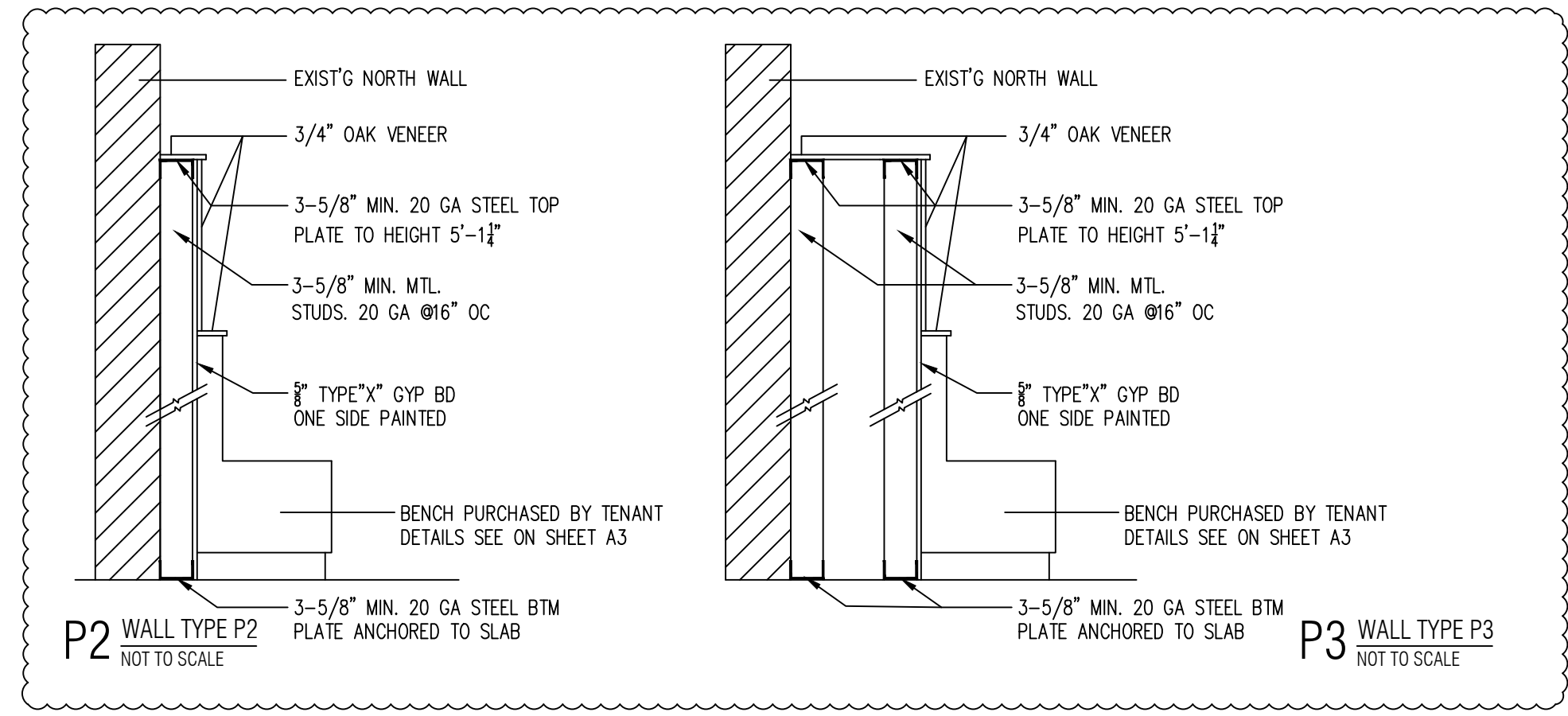
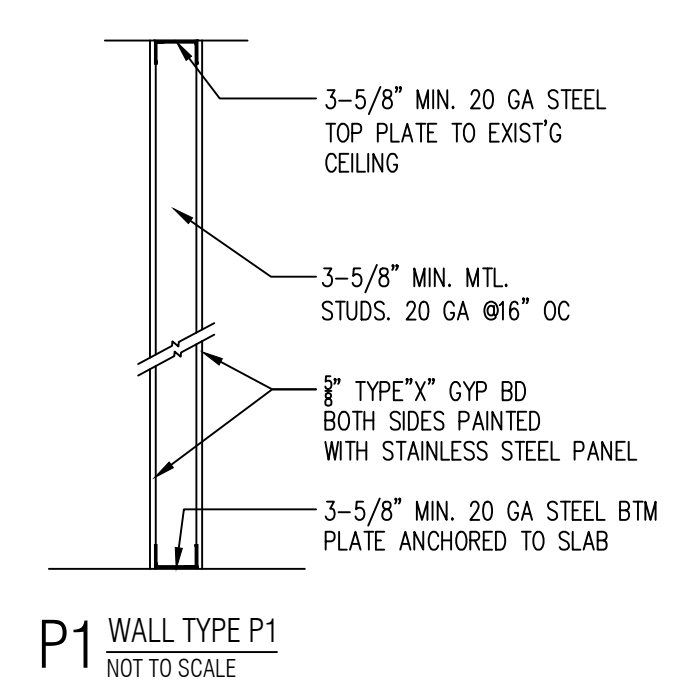


HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	1 1/2 PAIR BUTT HINGES, W/ SELF CLOSING DEVICE
2	1 1/2 PAIR BUTT HINGES, SELF CLOSING DEVICE, ACCESSIBLE HARDWARE
3	1 1/2 PAIR BUTT HINGES, PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE

DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	6'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	3	EXIST'G
B	STORE FRONT GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	3	EXIST'G
C	HOLLOW METAL DOOR	PRE-HUNG METAL	3'-0" x 7'-0"	PAINT	PAINT	-	2	EXIST'G
D	HOLLOW METAL DOOR	PRE-HUNG METAL	3'-0" x 7'-0"	PAINT	PAINT	-	1	EXIST'G
E	HOLLOW METAL DOOR	PRE-HUNG METAL	3'-0" x 7'-0"	PAINT	PAINT	-	3	EXIST'G

ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	WAITING AREA	EXIST'G GYP. BD. PAINTED	EXIST'G QT COVE BASE	EXIST'G FLOOR TILE	EXIST'G 2X2 CEILING
101	DINING	EXIST'G GYP. BD. PAINTED	EXIST'G QT COVE BASE	EXIST'G FLOOR TILE	EXIST'G 2X2 CEILING
102	KITCHEN	EXIST'G STAINLESS STEEL	EXIST'G QT COVE BASE	EXIST'G QUARRY TILE	EXIST'G 4X2 CEILING
103	MEN'S TOILET	EXIST'G CERAMIC TILE	EXIST'G CERAMIC TILE	EXIST'G FLOOR TILE	EXIST'G 2X2 CEILING
104	WOMEN'S TOILET	EXIST'G CERAMIC TILE	EXIST'G CERAMIC TILE	EXIST'G FLOOR TILE	EXIST'G 2X2 CEILING



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LICENSE NO: 001-022013
EXPIRES: 11/30/2022

OWNER
TANAKA RAMEN
112 E GREEN STREET
SUITE A
CHAMPAIGN IL 61820

MEP PROFESSIONAL ENGINEER
236 W ALEXANDER STREET
CHICAGO IL 60616

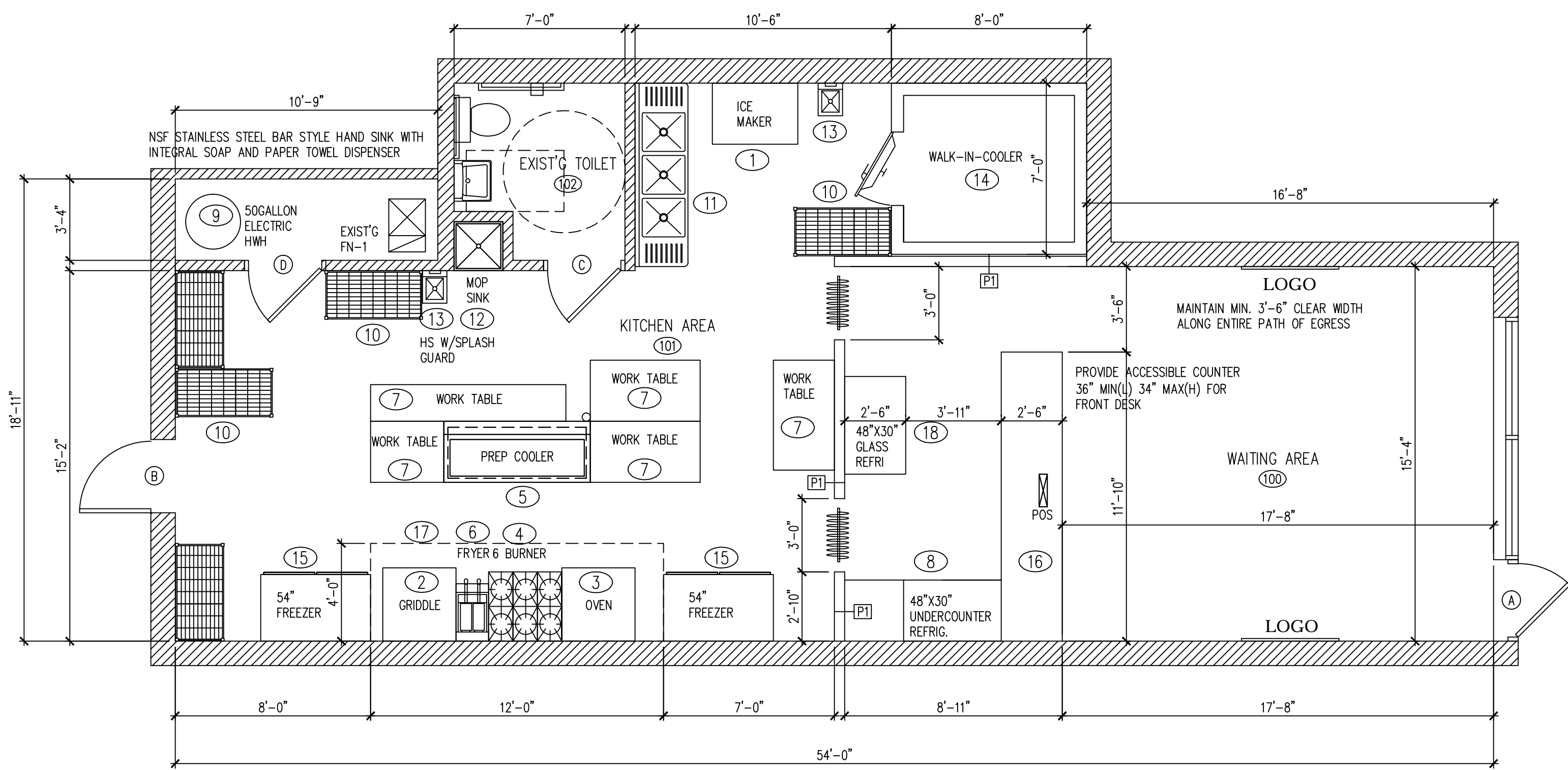
PHONE: (312)720-8800
BILLY_WANG68@HOTMAIL.COM
LICENSE NO: 062.068227
EXPIRES: 11 / 30/2023

TANAKA RAMEN
INTERIOR REMODELING
112 E GREEN SUITE A
CHAMPAIGN IL 61820

ISSUES	DATE
ISSUED FOR PERMIT	11/05/2021
REISSUED FOR PERMIT	03/09/2022

FLOOR PLAN, NOTES, & SCHEDULES

SHEET NUMBER
A1



A NEW 1st FL FLOOR PLAN
SCALE 1/4"=1'-0"



FIRE EXTINGUISHERS TO BE TYPE K IN KITCHEN AND TYPE A IN WAITING AREA

KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

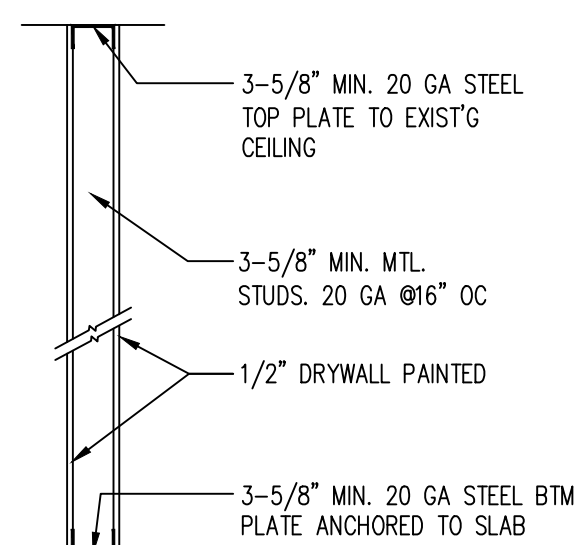
DRY STORAGE

DRY STORAGE : 25% OF 525 SF (KITCHEN AREA) = 131SF REQ'D
ACTUAL DRY STORAGE 5X4X4X2 = 160SF PROVIDED.

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETS, AND WATER HEATER PLATFORMS MUST BE SEALED.



P1 WALL TYPE P1
NOT TO SCALE

- Dial stem thermometers (ranging from 0° to 220°F) are required in all preparation areas.
- Chemical test kits (specific to the sanitizer) are required for the appropriate sanitizer.
- pH meter and log for acidifying rice.
- All cooling/freezing units must have accurate thermometers.
- Covered waste cans are required in all restrooms.
- Toilets, urinals, hand sinks, 3 compartment sinks, mop sink, prep sinks, and permanent counters/cabinets must be sealed to floors and walls with a silicone caulk seal.
- Anti-siphon devices are required on all toilet tanks, urinals, and faucets with hose connections.
- Soap and paper towels are required at all hand sinks.
- Provide hair restraints and disposable gloves for all food handlers.

If sinks are provided with spring-loaded faucets, the faucets must remain running for a minimum of 15 seconds
Doors leading to the outside and restroom doors are required to be self-closing and tight-fitting. Please confirm that the doors leading to the outside are equipped with a self-closer and weather strips to eliminate any air gaps.

PROVIDE THE FOLLOWING: NSF STAINLESS STEEL OPEN WIRE SHELVING UNITS. NSF STAINLESS STEEL SHELF OVER 3-COMPARTMENT SINK. ICE MAKER A MIN. 8" FROM ALL WALLS. HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK. HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS.

ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS. BEVERAGE STATION & BAR COUNTER TOP -STAINLESS STEEL.

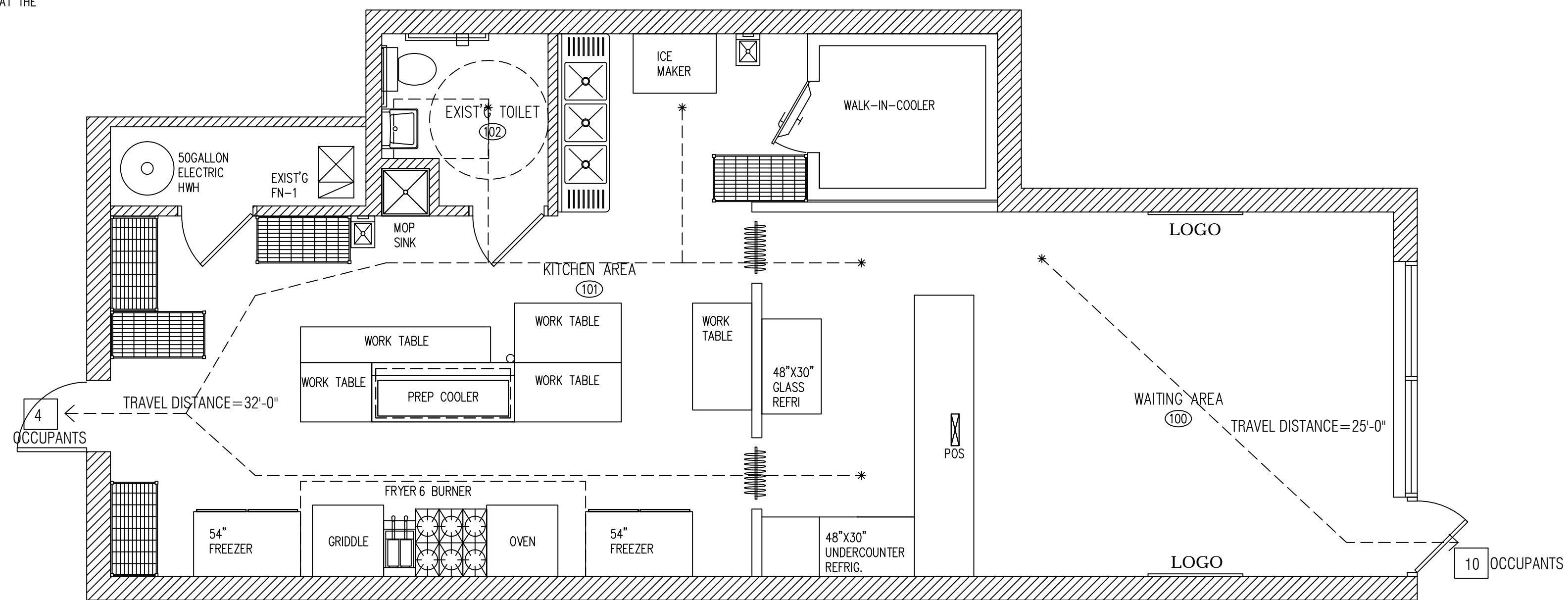
ALL CABINET SHELVES -STAINLESS STEEL.
ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE)
LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINETS)
ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE).
PROVIDE TILE ON WALL AND UNDERSIDE OF BAR.
STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE

DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	3	EXIST'G
B	HOLLOW METAL DOOR	PRE-HUNG METAL	3'-0" x 7'-0"	PAINT	PAINT	-	3	EXIST'G
C	WOOD DOOR	PRE-HUNG METAL	3'-0" x 6'-8"	PAINT	PAINT	-	2	EXIST'G
D	WOOD DOOR	PRE-HUNG METAL	3'-0" x 7'-0"	PAINT	PAINT	-	1	EXIST'G

ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
101	WAITING AREA	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	EXIST'G CEILING
102	KITCHEN AREA	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	2X4 VINYL TILE CEILING
103	EXIST'G TOILET	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	EXIST'G CEILING

HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	1 1/2 PAIR BUTT HINGES W/ SELF CLOSING DEVICE
2	1 1/2 PAIR BUTT HINGES SELF CLOSING DEVICE, ACCESSIBLE HARDWARE
3	1 1/2 PAIR BUTT HINGES, PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE



C NEW 1st FLOOR OCCUPANCY & EXITING DIAGRAM
SCALE 1/4"=1'-0"

EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	ICE MAKER	-	240V	10A	1/2" CW
2	1	GRIDDLE	3/4"	-	-	NSF, AIR COOLED CONDENSING UNIT
3	1	OVEN	3/4"	-	-	NSF, 80000BTU
4	1	6 BURNER	3/4"	-	-	NSF, 80000BTU
5	1	72" X 30" PREP COOLER	-	120V	4A	NSF W/ CASTERS
6	1	DEEP FRYER	3/4"	-	-	NSF, 120000 BTU
7	5	WORK TABLE	-	-	-	NSF W/ 6" STAINLESS STEEL LEGS NSF APPROVED
8	1	48" X 30" UNDERCOUNTER REFRIG.	-	120V	2.7A	NSF
9	1	50 GALLON ELECTRIC HWH	-	240V	-	3/4" CW & 3/4" HW
10	5	SHELVING	-	-	-	NSF APPROVED STAINLESS STEEL SHELVING
11	1	3 COMPARTMENT SINK	-	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN
12	1	MOP SINK	-	-	-	NSF W/ MOP HOOKS, SEAL EDGES
13	2	HAND SINK	-	-	-	NSF, WALL MOUNTED - SEALED
14	1	8X7 WALK IN COOLER	-	240V	12A	1/2" CW, 1/2" HW, 2" DRAIN
15	2	54" X 30" FREEZER	-	120V	4.5A	NSF W/ CASTERS
16	1	COUNTER	-	-	-	NSF
17	1	12-0" X4" TYPE I EXHAUST HOOD	-	-	-	U.L. W/ ANSUL FIRE SUPPRESSION SYSTEM
18	1	48" X 30" GLASS REFRIG.	-	120V	4A	NSF

ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

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LICENSE NO: 001-022013
EXPIRES: 11/30/2024

RESTAURANT
INTERIOR REMODELING
1220 W TAYLOR STREET
CHICAGO IL 60607

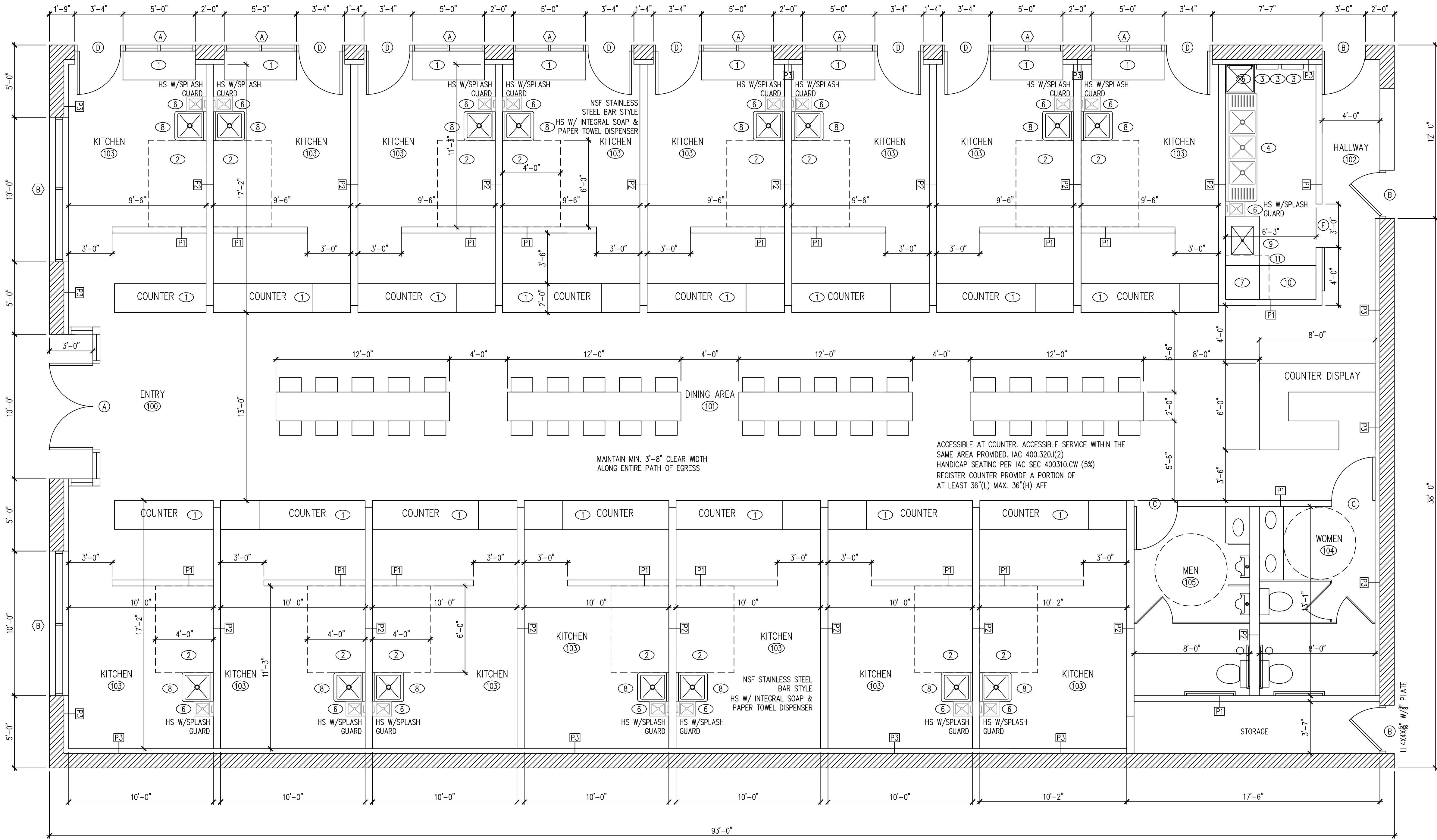
ISSUES	DATE
ISSUED FOR PERMIT	08/28/2022



FLOOR PLANS & NOTES

SHEET NUMBER

A1



FLOOR PLAN
SCALE 1/4"=1'-0"
EXISTING WALL TO REMAIN
NEW WALL

- Dial stem thermometers (ranging from 0° to 220°F) are required in all preparation areas.
- Chemical test kits (specific to the sanitizer) are required for the appropriate sanitizer.
- pH meter and log for acidifying rice.
- All cooling/freezing units must have accurate thermometers.
- Covered waste cans are required in all restrooms.
- Toilets, urinals, hand sinks, 3 compartment sinks, mop sink, prep sinks, and permanent counters/cabinets must be sealed to floors and walls with a silicone caulk seal.
- Anti-siphon devices are required on all toilet tanks, urinals, and faucets with hose connections.
- Soap and paper towels are required at all hand sinks.
- Provide hair restraints and disposable gloves for all food handlers.

If sinks are provided with spring-loaded faucets, the faucets must remain running for a minimum of 15 seconds
Doors leading to the outside and restroom doors are required to be self-closing and tight-fitting. Please confirm that the doors leading to the outside are equipped with a self-closer and weather strips to eliminate any air gaps.

KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

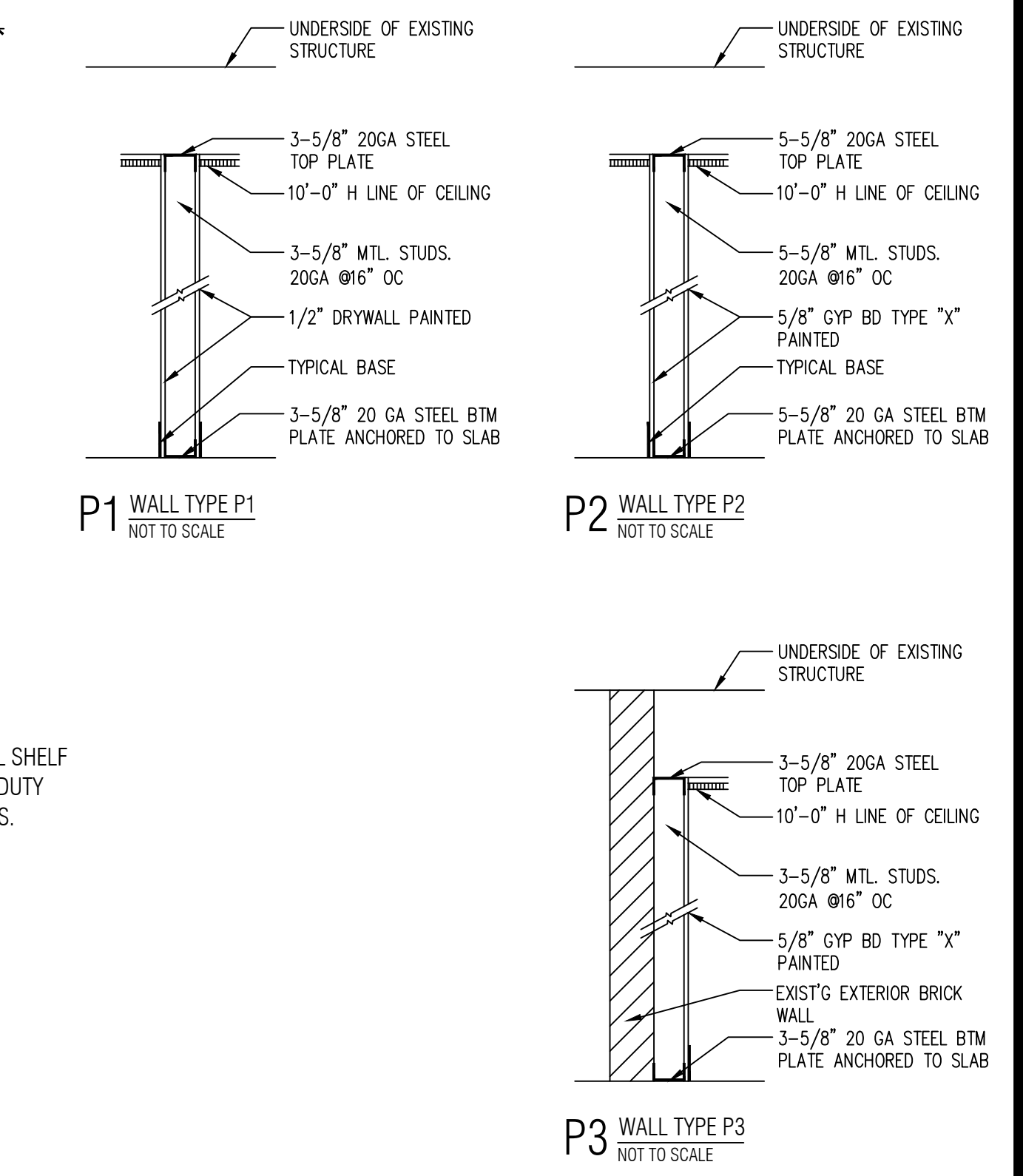
DRY STORAGE

DRY STORAGE : 25% OF 104SF (KITCHEN AREA) = 26SF REQ'D
ACTUAL DRY STORAGE 32SF PROVIDED.
1SHELVING X 4X4X2 = 32SF

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETS, AND WATER HEATER PLATFORMS MUST BE SEALED.



EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	23	COUNTER W/CABINETS	-	-	-	NSF
2	15	6'-0"x4'-0" EXHAUST HOOD, TYPE I	-	-	-	U.L. W/ANSUL FIRE SUPPRESSION SYSTEM
3	3	TANKLESS HOT WATER HEATER	3/4"	120V	3/4" CW & 3/4" HW	NSF, 199000 BTU
4	1	3 COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW, 4" DRAIN	NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
5	1	MOP SINK/A FLOOR BASIN UNIT	-	-	1/2" CW, 1/2" HW, 4" DRAIN	NSF, W/ MOP HOOKS, SEAL EDGES
6	18	HAND SINK	-	-	1/2" CW, 1/2" HW, 2" DRAIN	NSF, WALL MOUNTED - SEALED
7	1	DISHWASHER	-	240V	1/2" HW, 4" INDIRECT DRAIN	NSF
8	15	1 COMP SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF
9	1	3 DISHTABLE (SOILED)	-	-	1/2" HW, 4" INDIRECT DRAIN	NSF W/ 6" STAINLESS STEEL LEGS NSF APPROVED
10	1	4 DISHTABLE (CLEAN)	-	-	1/2" HW, 4" INDIRECT DRAIN	NSF W/ 6" STAINLESS STEEL LEGS NSF APPROVED
11	1	3'X3' EXHAUST HOOD, TYPE II	-	-	-	NSF for dishwasher

ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	ENTRY	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	OPEN CEILING
101	DINING AREA	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	OPEN CEILING
102	HALLWAY	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	OPEN CEILING
103	KITCHEN/WASH AREA	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	2X4 VINYL TILE CLG.
104	WOMEN'S	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	2X4 CLG.
105	MEN'S	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	2X4 CLG.
106	STORAGE	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	OPEN CEILING

DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE SET	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	6'-0" x 8'-0"	TEMPERED GLASS	ALUMINUM	-	2	NEW
B	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 7'-0"	PAINT	PAINT	-	2	NEW
C	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	1	NEW
D	TEMPERED GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	NEW
E	SLIDE WOOD DOOR	ALUMINUM	3'-0" x 6'-8"	PAINT	PAINT	-	3	NEW

* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE.
* LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
* PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	3 HINGES, W/LEVERED PRIVACY LOCKSET, KICKPLATE AND DOOR CLOSER
2	PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE
3	PRIVACY LOCKSET

COOKLINE EQUIPMENT AND REACH-IN REFRIGERATION AND FREEZER UNITS TO BE INSTALLED ON CASTERS. NSF STAINLESS STEEL SHELF OVER 3-COMPART SINK. ICE MAKER A MIN. 8" FROM ALL WALLS. HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK. HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS. SANITARY BOX IN WOMEN'S RESTROOMS. METAL GARBAGE CANS WITH LIDS FOR DIAPER CHANGING STATION.

ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS.
COUNTER TOP - STAINLESS STEEL
ALL CABINET SHELVES - STAINLESS STEEL
ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE)
LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINETRY)
ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE), PROVIDE FRP ON KITCHEN WALL.
STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE

TW ARCHITECT INC
2425 S WENTWORTH AVE.
CHICAGO IL 60616
PHONE: (312) 912-5798
EMAIL: twarchitect98@yahoo.com
LICENSE NO: 001-022013
EXPIRES: 11/30/2024

FOOD COURT
INTERIOR & FACADE REMODELING
 2101 S STATE STREET CHICAGO IL 60616

ISSUES	DATE
ISSUED FOR PERMIT	11/01/2022



FLOOR PLAN & NOTES

SHEET NUMBER
A3

By *Joe Anderson*

SELF CERTIFICATION

TW ARCHITECT INC
2425 S WENTWORTH AVE
CHICAGO IL 60616

Phone: (312) 912-5798
Email: twarchitect98@yahoo.com

LICENSE NO: 001-022013
EXPIRES: 11/30/2022

CAKE SHOP
INTERIOR REMODELING
2306 S ARCHER AVE, SUITE 104 CHICAGO IL 60616

ISSUES	DATE
ISSUED FOR PERMIT	04/08/2022



FLOOR PLANS & NOTES

SHEET NUMBER
A2

NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	PREP SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF
2	1	36"X32" RANGE	3/4"	-	-	NSF, 110000 BTU
3	2	36"X36" OVEN	-	240V 40A	-	NSF
4	3	32"X54" REFRIG.	-	120V 2.5A	-	NSF, W/ CASTERS
5	1	CASH COUNTER	-	-	-	NSF
6	1	30"X72" REFRIG. DISPLAY CASE	-	120V 4A	-	NSF
7	1	10X4 EXHAUST HOOD, TYPE I	-	-	-	U.L. W/ANSUL FIRE SUPPRESSION SYSTEM
8	5	WORK TABLE	-	-	-	NSF, W/ 6" STAINLESS STEEL LEGS NSF APPROVED
9	1	48" UNDER COUNTER REFRIG.	-	120V 3A	-	NSF
10	1	STAINLESS STEEL COUNTER	-	-	-	NSF
11	2	32"X54" FREEZER	-	120V 4A	-	NSF
12	1	HOT WATER HEATER	3/4"	120V	3/4" CW & 3/4" HW	NSF, 50GALLONS
13	10	SHELVING	-	-	-	NSF APPROVED STAINLESS STEEL SHELVING
14	1	3 COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF, W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
15	1	MOP SINK/A FLOOR BASIN UNIT	-	-	1/2" CW, 1/2" HW, 4" DRAIN	NSF, W/ MOP HOOKS, SEAL EDGES
16	2	HAND SINK	-	-	1/2" CW, 1/2" HW, 2" DRAIN	NSF, WALL MOUNTED - SEALED
17	1	20 QT MIXER	-	120V 10A	-	NSF

ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

NO	ROOM	WALLS	BASE	FLOOR	CEILING
101	WAITING AREA	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	OPEN CEILING
102	KITCHEN	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	2X4 VINYL TILE CLG.
103	TOILET	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	2X4 VINYL TILE CLG.
104	CAKE PREP AREA	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	2X4 VINYL TILE CLG.

TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE SET	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	EXIST'G FRONT EXIT DOOR
B	METAL DOOR	HOLLOW METAL	3'-0" x 7'-0"	PAINT	PAINT	-	2	EXIST'G
C	WOOD DOOR	WOOD	3'-0" x 6'-8"	PAINT	PAINT	-	1	NEW

* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
* LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
* PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

TAG	DESCRIPTION
1	3 HINGES, W/LEVERED PRIVACY LOCKSET, KICKPLATE AND DOOR CLOSER
2	PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE
3	PRIVACY LOCKSET

COOKLINE EQUIPMENT AND REACH-IN REFRIGERATION AND FREEZER UNITS TO BE INSTALLED ON CASTERS. NSF STAINLESS STEEL SHELF OVER 3-COMPTMENT SINK. HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK. HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS. SANITARY BOX IN WOMEN'S RESTROOMS.

ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS. WAITRESS, BEVERAGE STATION & BAR COUNTER TOP - STAINLESS STEEL. ALL CABINET SHELVES - STAINLESS STEEL. ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE). LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINETRY). ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE). PROVIDE FRP ON WALL AND UNDERSIDE OF BAR. STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE

KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

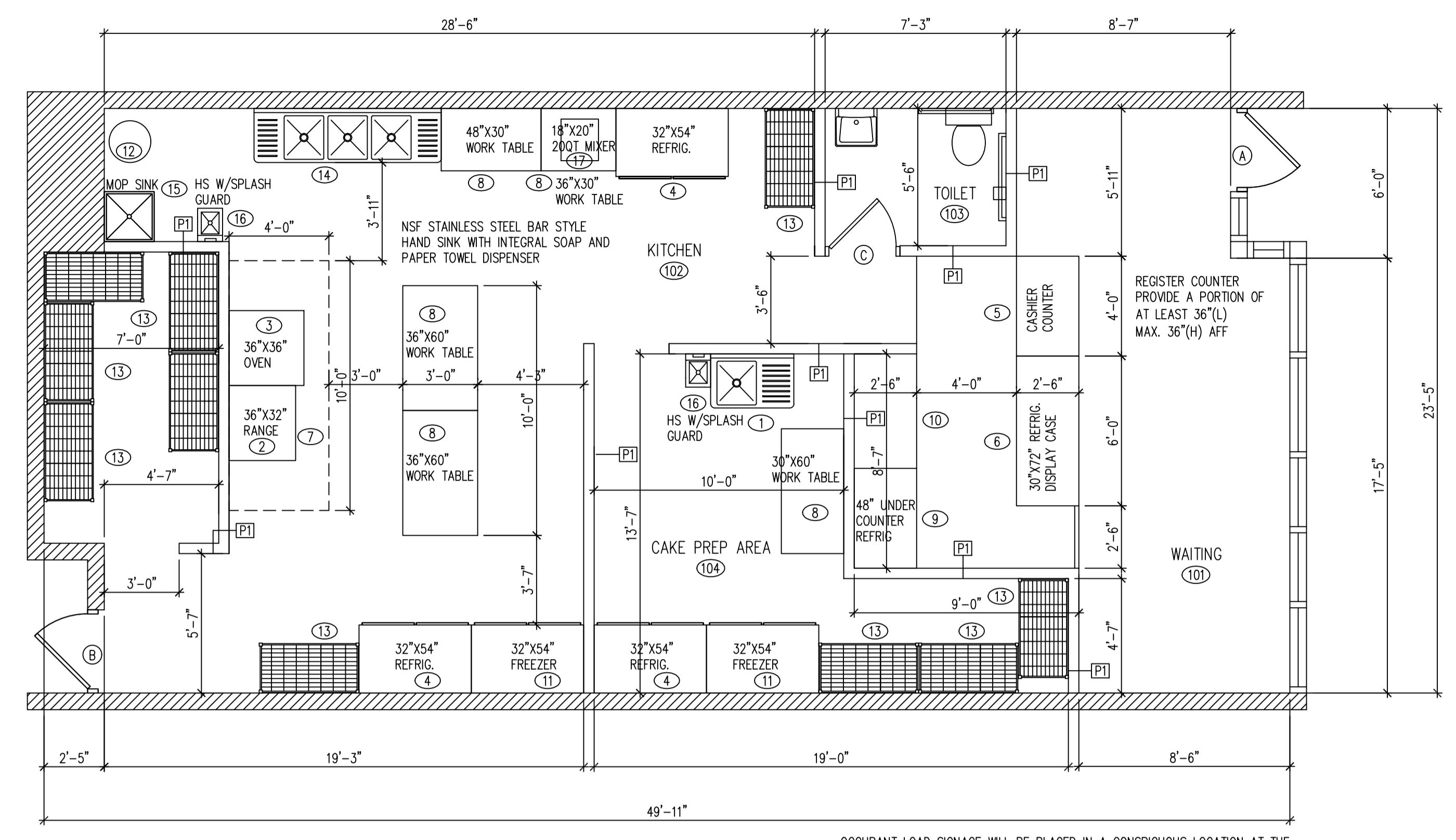
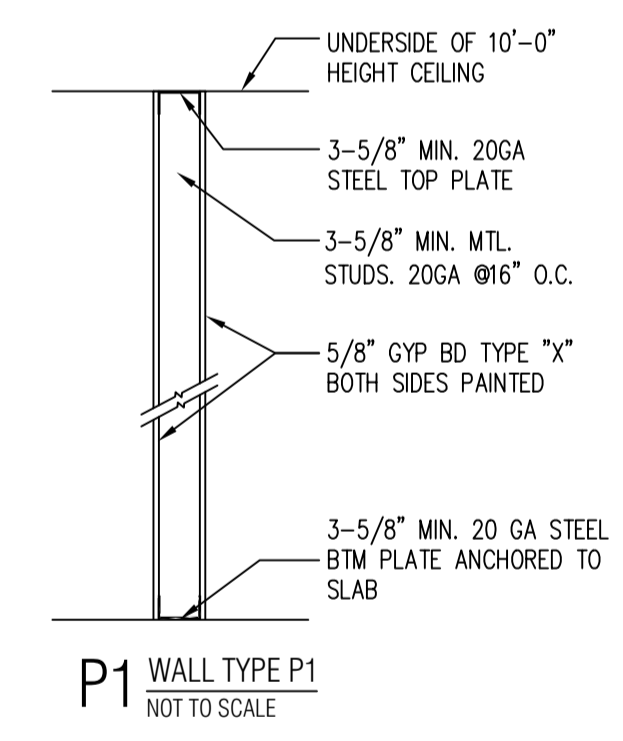
DRY STORAGE

DRY STORAGE : 25% OF 900SF (KITCHEN AREA.) = 225SF REQ'D
ACTUAL DRY STORAGE 160SF PROVIDED.
10 SHELVINGS X 4X4X2 = 320 SF

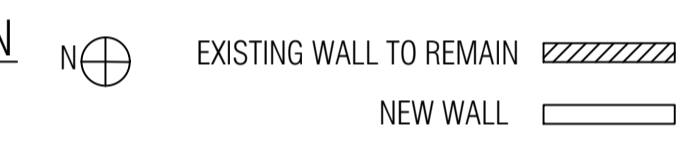
ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETRY, AND WATER HEATER PLATFORMS MUST BE SEALED.



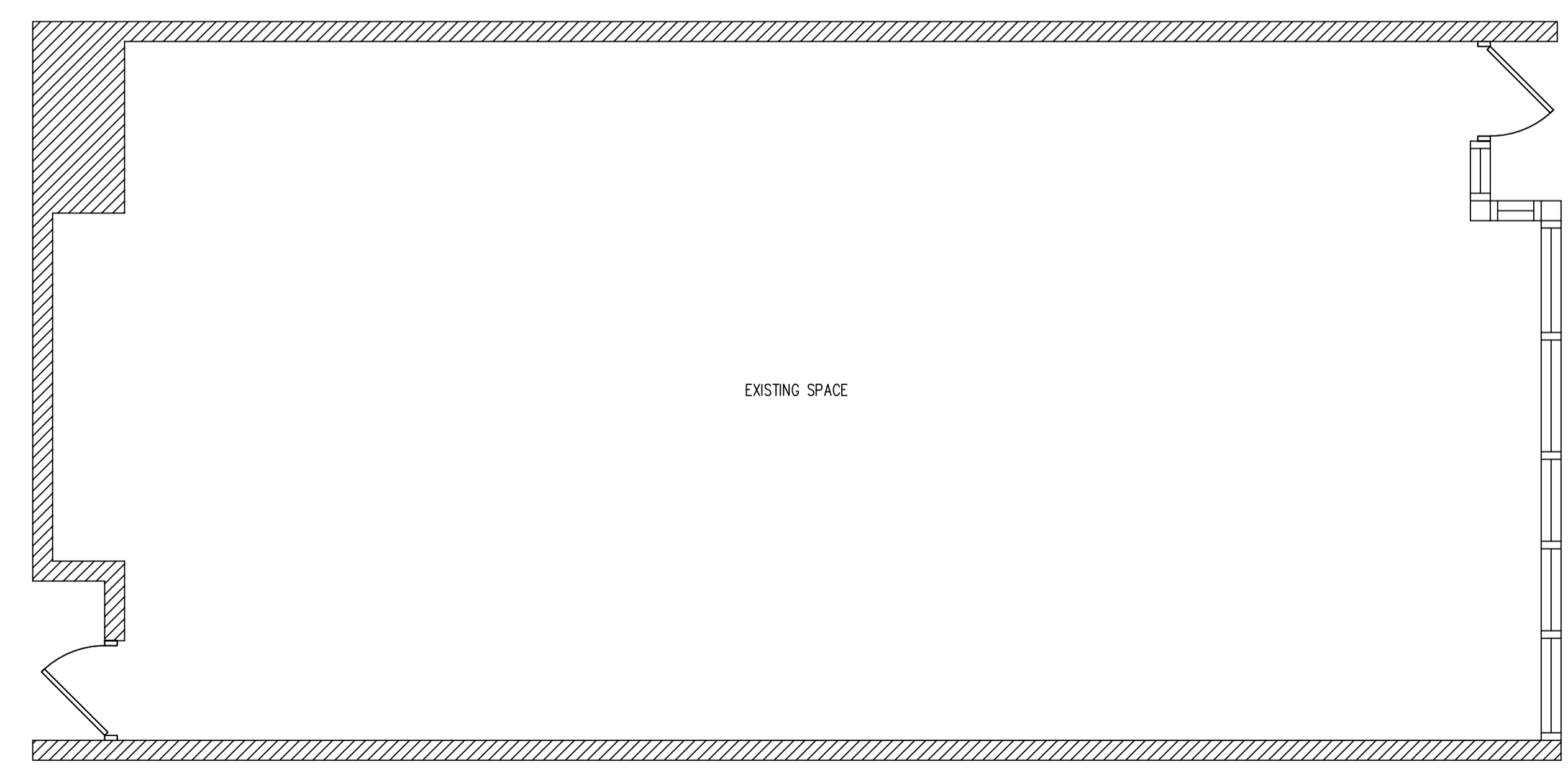
A NEW FLOOR PLAN
SCALE 1/4"=1'-0"



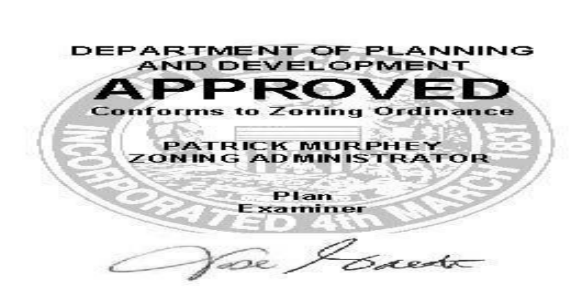
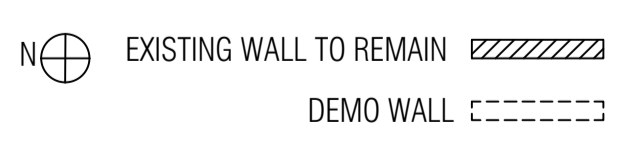
OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE RESTAURANT AND EACH ASSEMBLY SPACE.

THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE. CBC 1008. 1. 9
EMERGENCY AND GENERAL EGRESS DISCHARGE LIGHTING. CBC 1006.1 ON SHEET E1

FIRE EXTINGUISHERS TO BE TYPE K IN KITCHEN AND TYPE A IN WAITING RM

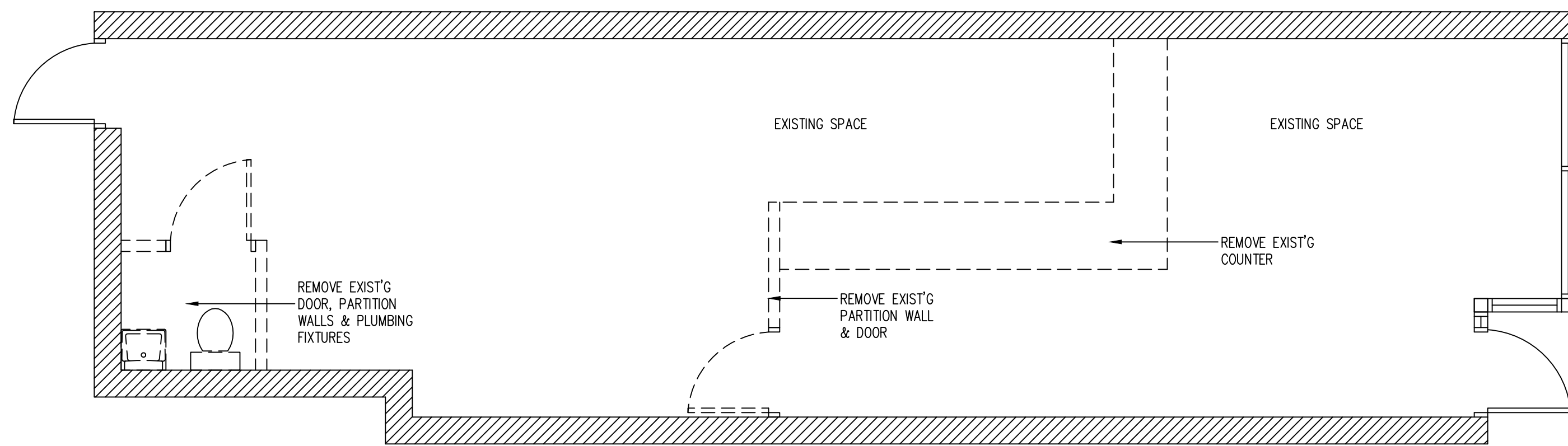


B DEMO PLAN
SCALE 1/4"=1'-0"



PMD 11 B INTERIOR REMODELING OF THE EXISTING SPACE TO A NEW RETAIL BAKERY SALES SUITE 104, INCLUDING ARCHITECTURAL, ELECTRICAL, HVAC AND PLUMBING WORK. 7-13-2022

- Dial stem thermometers (ranging from 0° to 220°F) are required in all preparation areas.
 - Chemical test kits (specific to the sanitizer) are required for the appropriate sanitizer.
 - pH meter and log for acidifying rice.
 - All cooling/freezing units must have accurate thermometers.
 - Covered waste cans are required in all restrooms.
 - Toilets, urinals, hand sinks, 3 compartment sinks, mop sink, prep sinks, and permanent counters/cabinets must be sealed to floors and walls with a silicone caulk seal.
 - Anti-siphon devices are required on all toilet tanks, urinals, and faucets with hose connections.
 - Soap and paper towels are required at all hand sinks.
 - Provide hair restraints and disposable gloves for all food handlers.
- If sinks are provided with spring-loaded faucets, the faucets must remain running for a minimum of 15 seconds
- Doors leading to the outside and restroom doors are required to be self-closing and tight-fitting. Please confirm that the doors leading to the outside are equipped with a self-closer and weather strips to eliminate any air gaps.



B DEMO PLAN
SCALE 3/16"=1'-0"

- Dial stem thermometers (ranging from 0° to 220°F) are required in all preparation areas.
- Chemical test kits (specific to the sanitizer) are required for the appropriate sanitizer.
- pH meter and log for acidifying rice.
- All cooling/freezing units must have accurate thermometers.
- Covered waste cans are required in all restrooms.
- Toilets, urinals, hand sinks, 3 compartment sinks, mop sink, prep sinks, and permanent counters/cabinets must be sealed to floors and walls with a silicone caulk seal.
- Anti-siphon devices are required on all toilet tanks, urinals, and faucets with hose connections.
- Soap and paper towels are required at all hand sinks.
- Provide hair restraints and disposable gloves for all food handlers.

If sinks are provided with spring-loaded faucets, the faucets must remain running for a minimum of 15 seconds.

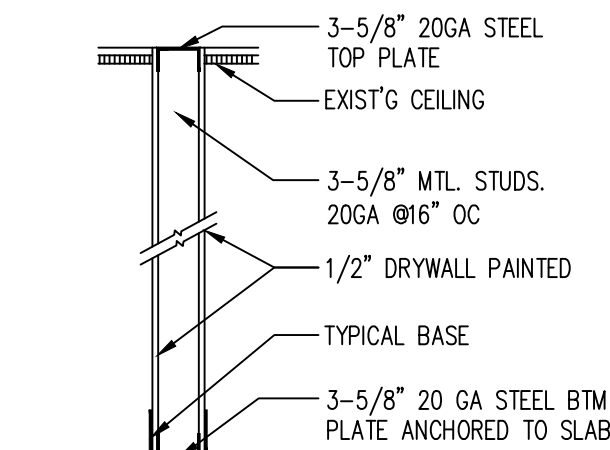
DRY STORAGE

DRY STORAGE : 25% OF 320SF (KITCHEN AREA.) = 80SF REQ'D
ACTUAL DRY STORAGE 96SF PROVIDED.
3SHELVINGS X 4X4X2 = 96SF

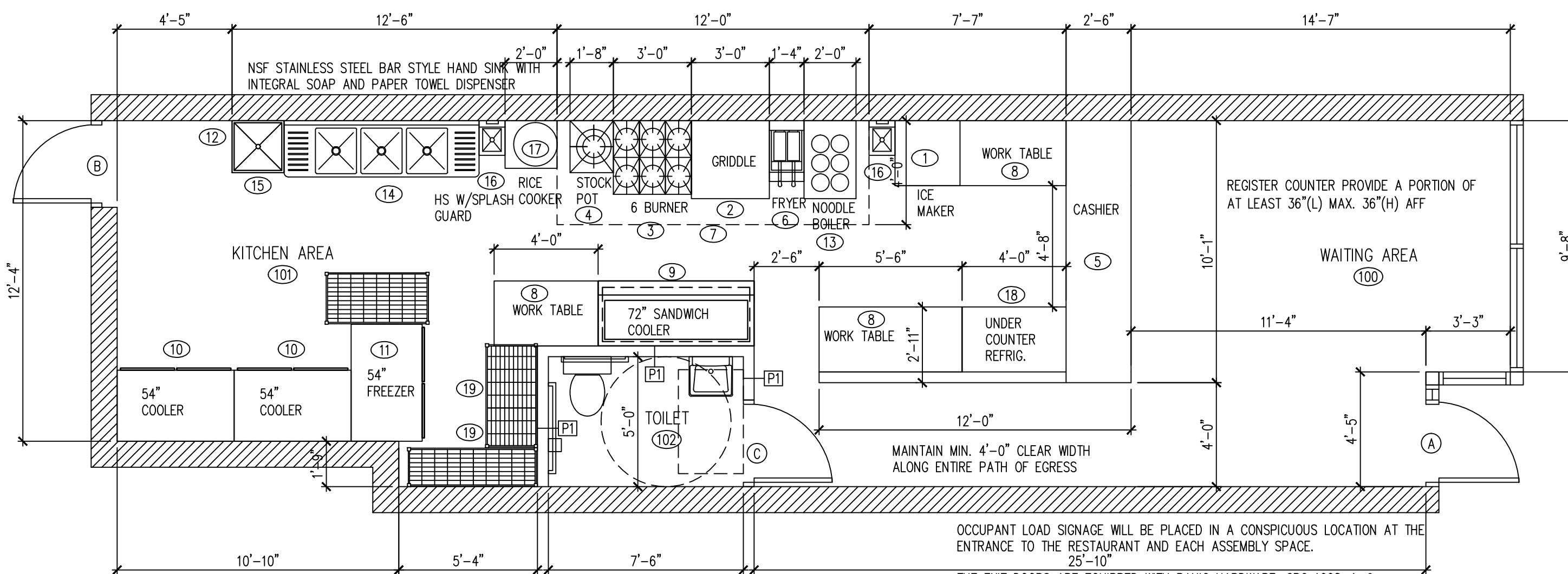
ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

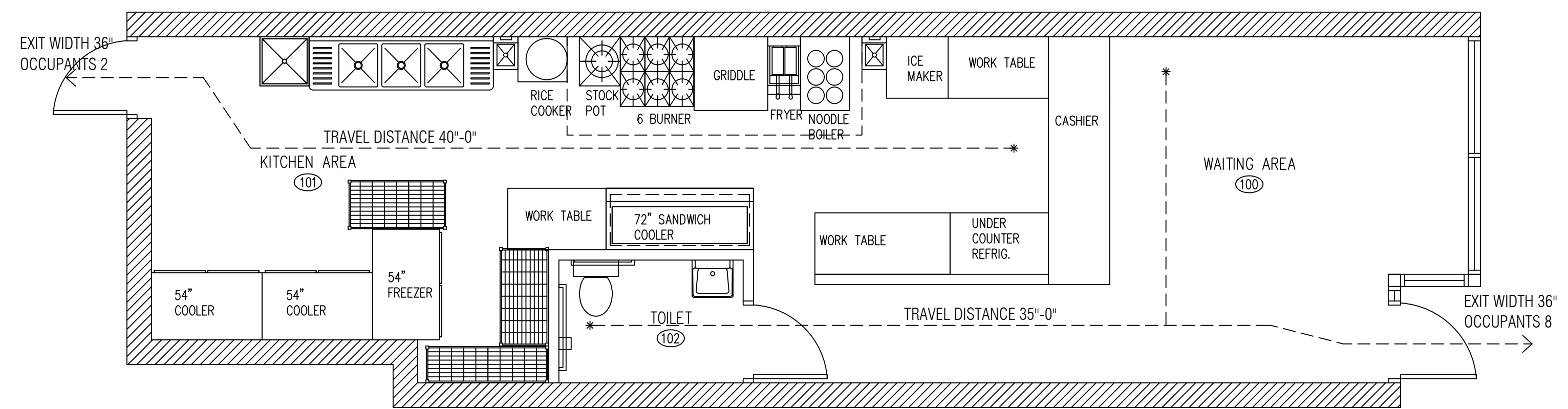
NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINERY, AND WATER HEATER PLATFORMS MUST BE SEALED.



P1 WALL TYPE P1
NOT TO SCALE



A FLOOR PLAN
SCALE 1/4"=1'-0"



A OCCUPANCY & EXITING DIAGRAM
SCALE 3/16"=1'-0"

OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE RESTAURANT AND EACH ASSEMBLY SPACE.
25'-10"

THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE. CBC 1008.1, 9

EMERGENCY AND GENERAL EGRESS DISCHARGE LIGHTING. CBC 1006.1 ON SHEET E1

EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	ICE MAKER	-	240V	6A	3/8" CW, 4" INDIRECT DRAIN NSF AIR COOLED CONDENSING UNIT
2	1	GRIDDLE	-	240V	-	NSF ELECTRIC
3	1	6 BURNER	3/4"	-	-	NSF, 90000 BTU
4	1	STOCK POT	3/4"	-	-	NSF, 90000 BTU
5	1	COUNTER W/ CABINETS	-	-	-	NSF
6	1	DEEP FRYER W/ CASTERS	3/4"	-	-	NSF, 110000 BTU
7	1	12'-0" X 4'-0" EXHAUST HOOD, TYPE I	-	-	-	U.L. W/ ANSUL FIRE SUPPRESSION SYSTEM
8	3	WORK TABLE	-	-	-	NSF, W/ 6" STAINLESS STEEL LEGS NSF APPROVED
9	1	PREP COOLER	-	120V	4A	NSF, W/ CASTERS
10	2	54" REFRIG.	-	120V	5A	NSF
11	1	54" FREEZER	-	120V	5A	NSF
12	1	TANKLESS HOT WATER HEATER	3/4"	120V	-	NSF, 100000 BTU
13	1	NOODLE BOILER	3/4"	-	-	NSF, 90000 BTU
14	1	3 COMPARTMENT SINK	-	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN NSF, W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
15	1	MOP SINK	-	-	-	1/2" CW, 1/2" HW, 4" DRAIN NSF, W/ MOP HOOKS, SEAL EDGES
16	2	HAND SINK	-	-	-	1/2" CW, 1/2" HW, 2" DRAIN NSF, WALL MOUNTED - SEALED
17	1	ELECTRIC RICE COOKER	-	240V	-	NSF
18	1	UNDER COUNTER REFRIG.	-	120V	4A	NSF
19	3	STAINLESS STEEL SHELVING	-	-	-	NSF

ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	WAITING AREA	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	OPEN CEILING
101	KITCHEN	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	2X4' VINYL TILE CLG.
102	TOILET	CERAMIC TILE	QT COVE BASE	FLOOR TILE	2X4' TILE CLG.

DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE SET	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	EXIST'G FRONT EXIT DOOR
B	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 7'-0"	PAINT	ALUMINUM	-	2	EXIST'G BACK DOOR
C	WOOD DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	1	NEW

* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
* LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
* PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	3 HINGES, W/ LEVERED PRIVACY LOCKSET, KICKPLATE AND DOOR CLOSER
2	PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE
3	PRIVACY LOCKSET

KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

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CHICAGO IL 60616

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EMAIL: twarchitect98@yahoo.com

LICENSE NO: 001-022013
EXPIRES: 11/30/2024

AJ NOODLES HOUSE INTERIOR
REMODELING
2548 N CLARK STREET
CHICAGO IL 60614

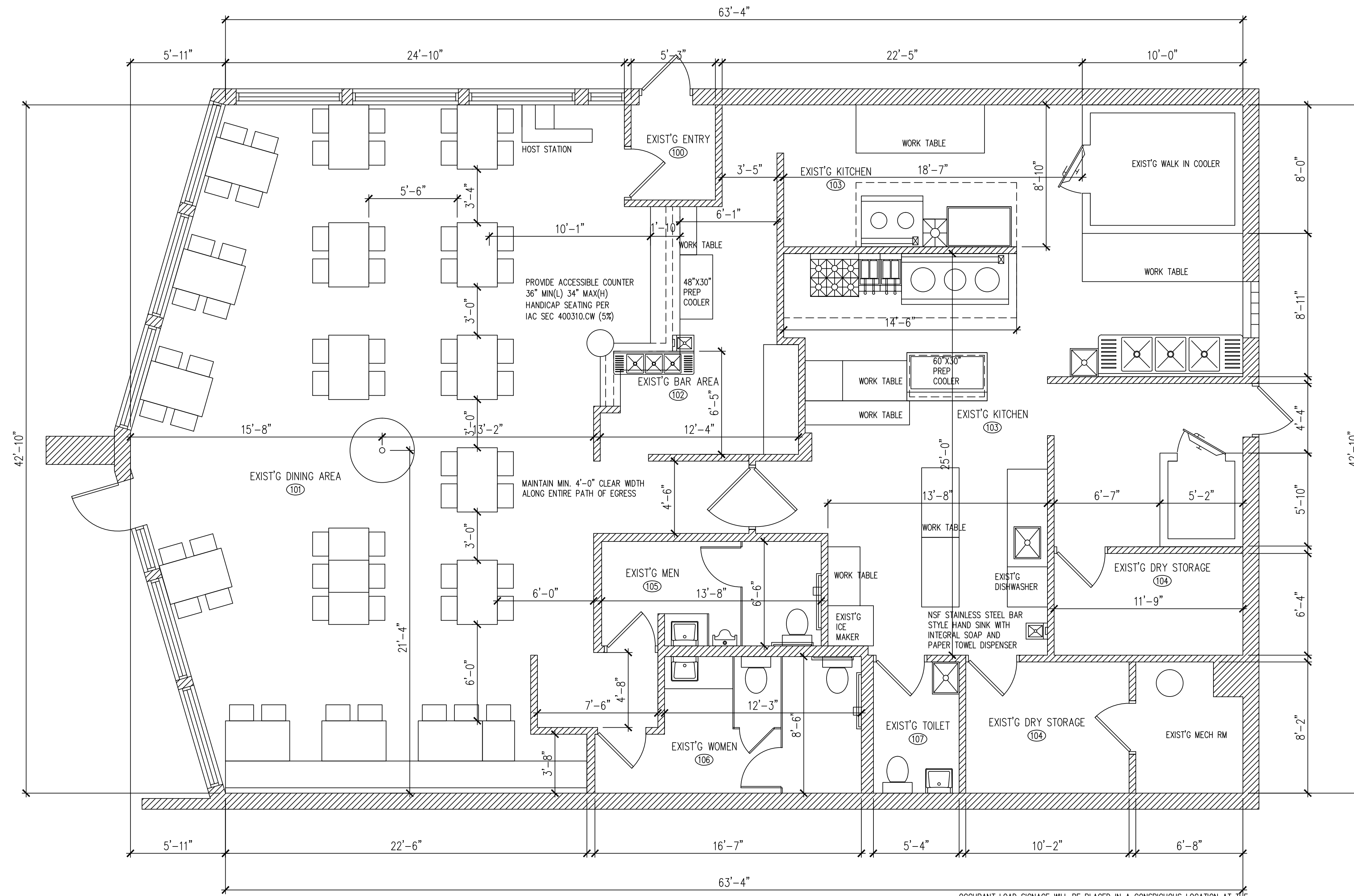
ISSUES	DATE
ISSUED FOR PERMIT	10/18/2022



FLOOR PLAN &
& DEMO PLAN

SHEET NUMBER

A2



A EXISTING FLOOR PLAN
SCALE 1/4"=1'-0"



EXISTING WALL

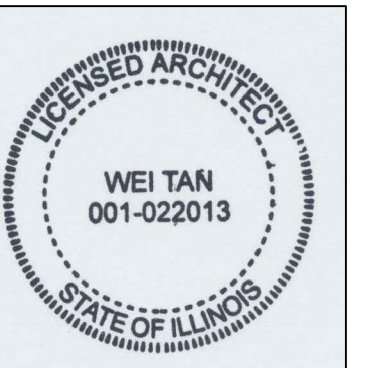
FIRE EXTINGUISHERS TO BE TYPE K IN KITCHEN AND TYPE A IN DINING ROOM

OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE RESTAURANT AND EACH ASSEMBLY SPACE. THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE.

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LICENSE NO: 001-022013
EXPIRES: 11/30/2022

RESTAURANT
INTERIOR REMODELING
2941 W 95TH STREET
EVERGREEN PARK IL 60805

ISSUES	DATE
ISSUED FOR PERMIT	06/15/2022



Wei Tan

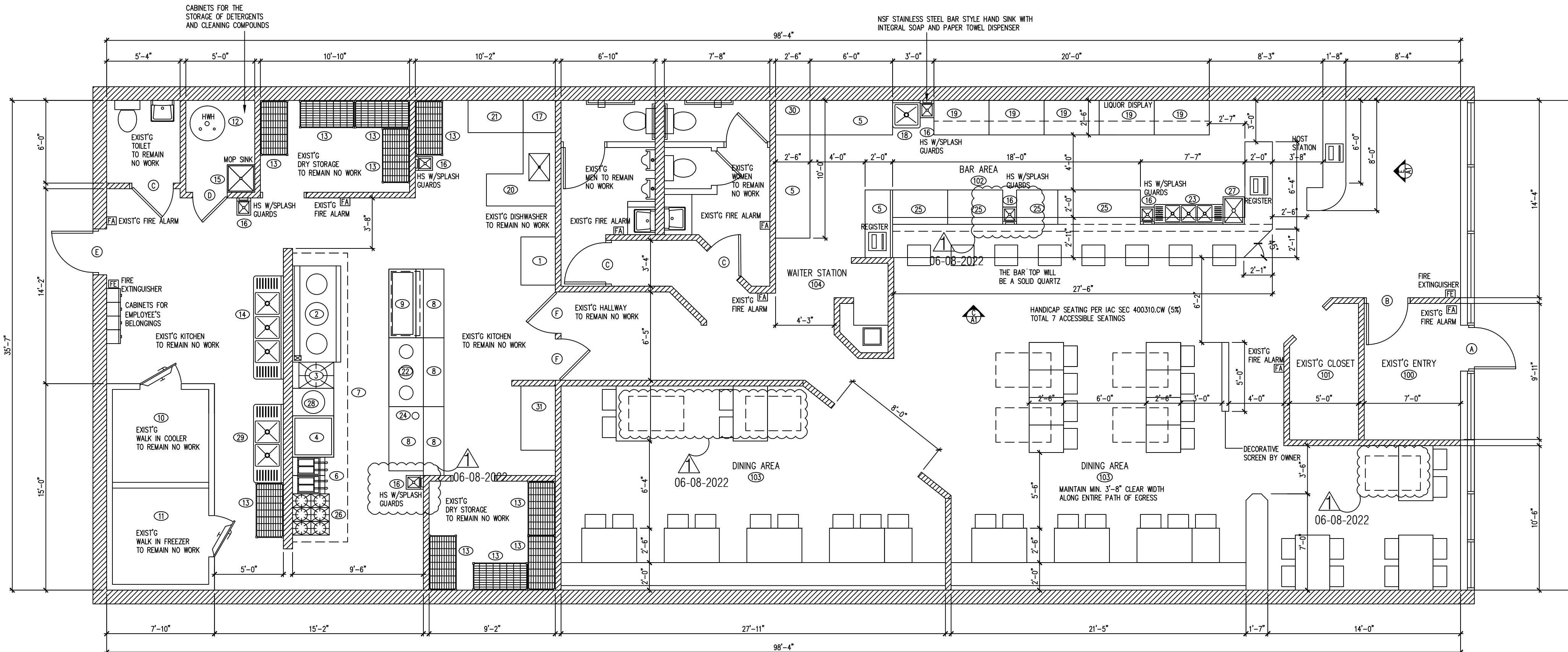
EXIST'G FLOOR PLAN

I HEREBY CERTIFY THAT THESE DRAWINGS ARE PREPARED BY ME OR UNDER MY SUPERVISION AND TO THE BEST OF MY KNOWLEDGE CONFORM WITH CHICAGO BUILDING CODE

LIC EXPIRES NOV 30, 2022

SHEET NUMBER

A1



NEW FLOOR PLAN
SCALE 1/4" = 1'-0"

EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	EXIST'G ICE MAKER	-	220V	9A	1/2" CW, 4" INDIRECT DRAIN NSF AIR COOLED CONDENSING UNIT
2	1	EXIST'G 3 BURNER CHINESE WOK	1.5"	-	-	1/2" CW, 4" INDIRECT DRAIN NSF, 330000 BTU
3	1	EXIST'G SOUP POT	3/4"	-	-	NSF, 40000 BTU
4	1	NEW 36" GRIDDLE	3/4"	-	-	NSF, 40000 BTU
5	3	NEW STEEL COUNTER W/ CABINETS	-	-	-	NSF
6	2	EXIST'G DEEP FRYER W/ CASTERS	3/4"	-	-	NSF, 110000 BTU
7	1	EXIST'G 21'-0"X4'-0" EXHAUST HOOD, TYPE I	-	-	-	U.L. W/ANSUL FIRE SUPPRESSION SYSTEM
8	5	WORK TABLE	-	-	-	NSF, W/ 6" STAINLESS STEEL LEGS NSF APPROVED
9	1	EXIST'G REFRIGERATED PREP TABLE	-	120V	4A	NSF, W/ CASTERS
10	1	EXIST'G 7'-10"X7'-6" WLAK-IN COOLER	-	220V	9A	NSF
11	1	EXIST'G 7'-10"X7'-6" WLAK-IN FREEZER	-	220V	9A	NSF
12	1	HOT WATER HEATER	1"	120V	-	NSF, 100GALLON 199000BTU
13	10	SHELVING	-	-	-	NSF APPROVED STAINLESS STEEL SHELVING
14	1	EXIST'G 3 COMPARTMENT SINK	-	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN NSF, W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
15	1	EXIST'G MOP SINK/A FLOOR BASIN UNIT	-	-	-	1/2" CW, 1/2" HW, 4" DRAIN NSF, W/ MOP HOOKS, SEAL EDGES
16	6	HAND SINK	-	-	-	1/2" CW, 1/2" HW, 2" DRAIN NSF, WALL MOUNTED - SEALED
17	1	EXIST'G DISHWASHER	-	220V	1.5KW	1/2" HW, 4" DRAIN NSF
18	1	NEW PREP SINK	-	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN NSF, W/ INTEGRAL DRAINBOARD
19	5	NEW BAR COOLER	-	120V	4A	NSF, W/ CASTERS
20	1	EXIST' 5' DISHTABLE (SOILED)	-	-	-	1/2" HW, 4" INDIRECT DRAIN NSF, W/ 6" STAINLESS STEEL LEGS NSF APPROVED
21	1	EXIST'G 5' DISHTABLE (CLEAN)	-	-	-	NSF, W/ 6" STAINLESS STEEL LEGS NSF APPROVED
22	1	EXIST'G FOOD WARMER	3/4"	-	-	1/2" CW, 4" INDIRECT DRAIN NSF, W/ CASTER
23	1	NEW 3 COMPARTMENT BAR SINK	-	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN NSF, W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
24	1	NEW DIPPER WELL FOR RICE SCOOPS	-	120V	-	NSF
25	4	STAINLESS STEEL SERVICE TABLE	-	-	-	NSF
26	1	EXIST'G 6 BURNER RANGE	3/4"	-	-	NSF, 80000 BTU
27	1	NEW 18"X24" ICE BIN	-	-	-	3" INDIRECT DRAIN NSF, W/ CASTER
28	1	NEW GAS RICE COOKER	1/2"	-	-	NSF, 40000 BTU
29	1	EXIST'G 2 COMP SINK	-	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN NSF
30	1	NEW SODA DISPENSER	-	120V	-	1/2" CW, 4" INDIRECT DRAIN NSF
31	1	NEW 54" REFRIGERATOR	-	120V	-	NSF

ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

Doors leading to the outside and restroom doors are required to be self-closing and tight-fitting. Please confirm that the doors leading to the outside are equipped with a self-closer and weather strips to eliminate any air gaps.

HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	3 HINGES, W/ LEVERED PRIVACY LOCKSET, KICKPLATE AND DOOR CLOSER
2	PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE
3	DOUBLE ACTION

DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE SET	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	EXIST'G FRONT EXIT DOOR
B	WOOD DOOR	HOLLOW METAL	3'-0" x 7'-0"	PAINT	PAINT	-	2	EXIST'G EXIT DOOR
C	WOOD DOOR	HOLLOW METAL	3'-0" x 7'-0"	PAINT	PAINT	-	1	EXIST'G
D	WOOD DOOR	WOOD DOOR	3'-0" x 7'-0"	PAINT	PAINT	-	-	EXIST'G
E	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 7'-0"	PAINT	PAINT	-	2	EXIST'G BACK EXIT DOOR
F	WOOD DOOR	HOLLOW METAL	3'-0" x 7'-0"	PAINT	PAINT	-	3	EXIST'G

* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
 * LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
 * PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	EXIST'G ENTRY	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	EXIST'G LAY-IN CLG.
101	EXIST'G CLOSET	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	EXIST'G LAY-IN CLG.
102	BAR AREA	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	VINYL TILE CLG.
103	DINING AREA	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	EXIST'G LAY-IN CLG.
104	WAITER STATION	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	EXIST'G LAY-IN CLG.
105	KITCHEN	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	VINYL TILE CLG.
106	EXIST'G WOMEN'S	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	EXIST'G LAY-IN CLG.
107	EXIST'G MEN'S	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	EXIST'G LAY-IN CLG.
108	HALLWAY	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	EXIST'G LAY-IN CLG.
109	EXIST'G DRY STORAGE	GYP. BD. PAINTED	QT COVE BASE	QUARRY TILE	EXIST'G LAY-IN CLG.
110	EXIST'G TOILET	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	EXIST'G LAY-IN CLG.

1. Doors No. A, and E
 1010.1.10 Panic and fire exit hardware. Swinging doors serving rooms or spaces with an occupant load of 50 or more in a Group A occupancy shall not be provided with a latch or lock other than panic hardware or fire exit hardware.

- Dial stem thermometers (ranging from 0° to 220°F) are required in all preparation areas.
 - Chemical test kits (specific to the sanitizer) are required for the appropriate sanitizer.
 - pH meter and log for acidifying rice.
 - All cooling/freezing units must have accurate thermometers.
 - Covered waste cans are required in all restrooms.
 - Toilets, urinals, hand sinks, 3 compartment sinks, mop sink, prep sinks, and permanent counters/cabinets must be sealed to floors and walls with a silicone caulk seal.
 - Anti-siphon devices are required on all toilet tanks, urinals, and faucets with hose connections.
 - Soap and paper towels are required at all hand sinks.
 - Provide hair restraints and disposable gloves for all food handlers.
- If sinks are provided with spring-loaded faucets, the faucets must remain running for a minimum of 15 seconds

COOKLINE EQUIPMENT AND REACH-IN REFRIGERATION AND FREEZER UNITS TO BE INSTALLED ON CASTERS. PROVIDE THE FOLLOWING:
 NSF STAINLESS STEEL OPEN WIRE SHELVING UNITS AND NSF HEAVY DUTY DUNNAGE RACKS IN LIQUOR STORAGE ROOM. NSF STAINLESS STEEL SHELF OVER 3-COMPTMENT SINK. ICE MAKER A MIN. 8" FROM ALL WALLS. HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK. HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS. SANITARY BOX IN WOMEN'S RESTROOMS. METAL GARBAGE CANS WITH LIDS FOR DIAPER CHANGING STATION.

ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS.
 WAITRESS, BEVERAGE STATION & BAR COUNTER TOP - STAINLESS STEEL.
 ALL CABINET SHELVES - STAINLESS STEEL.
 ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE)
 LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINETRY)
 ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE).
 PROVIDE FRP ON WALL AND UNDERSIDE OF BAR.
 STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE

FIRE EXTINGUISHERS TO BE TYPE K IN KITCHEN AND TYPE A IN DINING ROOM

KITCHEN EQUIPMENT NOTES
 CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

DRY STORAGE
 DRY STORAGE : 25% OF 1000 SF (KITCHEN AREA.) = 250SF REQ'D
 ACTUAL DRY STORAGE 10X4X4X2 = 320SF PROVIDED.
 LIQUOR STORAGE : 35% OF BAR AREA = 35% X 200 = 70SF REQ'D
 ACTUAL STORAGE : 5X4X2.5 = 50 + 20X1.5 = 80SF PROVIDED.


ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETRY, AND WATER HEATER PLATFORMS MUST BE SEALED.

GENERAL USE DIRECTIONS

- Remove closure from container and discard.
- Attach product pick-up tube from dispenser to container.
- Tighten closure attached to the product pick-up tube on to the container.
- Product is designed for use with the Pathways dispenser. Use concentration will vary depending on soil conditions. Dispenser should be programmed to deliver product according to the dosage recommendations below.
- For best results, grease trap should be pumped out before starting treatment.



GREASE TRAP CAPACITY	INITIAL PRODUCT DOSAGE	ANTICIPATED GREASE/SOIL LOAD DAILY INJECTION RATE		
		Light	Medium	Heavy
0-99 gals	1/4 gal	1-2 oz	2-3 oz	3-4 oz
100-499 gals	1/2 gal	3-4 oz	4-5 oz	5-6 oz
500-999 gals	1 gal	4-6 oz	6-8 oz	8-10 oz
1000-5000 gals	2 gals	8-10 oz	10-12 oz	12-14 oz

PRODUCT	PICK CODE	SUPC CODE	PACK SIZE
Pathways™ Drain Treatment	6129810	3378296	1-2.5 gal
Dispenser	9256-2009		
Install Kit	9256-1456		

1 Ecolab Place, St. Paul, MN 55102
 www.ecolab.com 1 800 35 CLEAN
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ECOLAB

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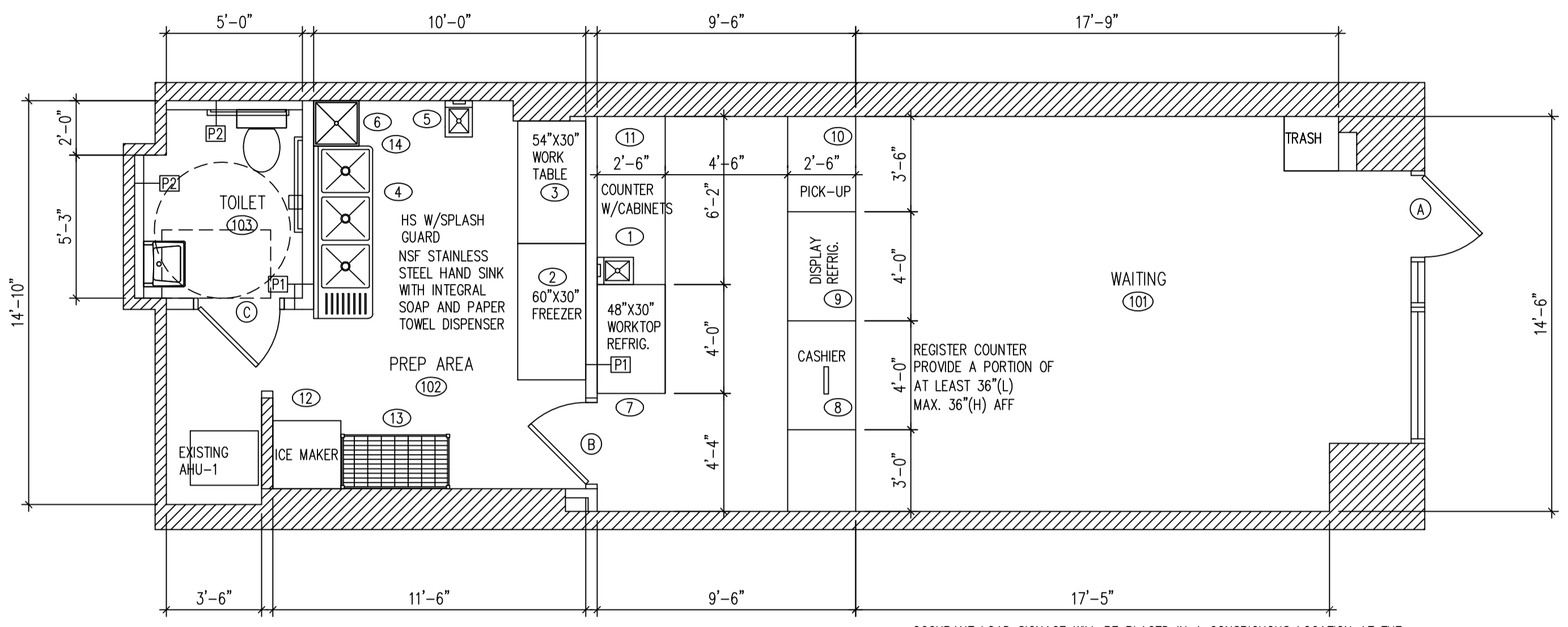
TEKKA SUSHI
 INTERIOR REMODELING
 84 BIESTERFIELD RD, ELK GROVE VILLAGE IL 60007

ISSUES	DATE
ISSUED FOR PERMIT	04/08/2022
REISSUED FOR PERMIT	06/08/2022



**FLOOR PLAN,
 NOTES, &
 SCHEDULES**

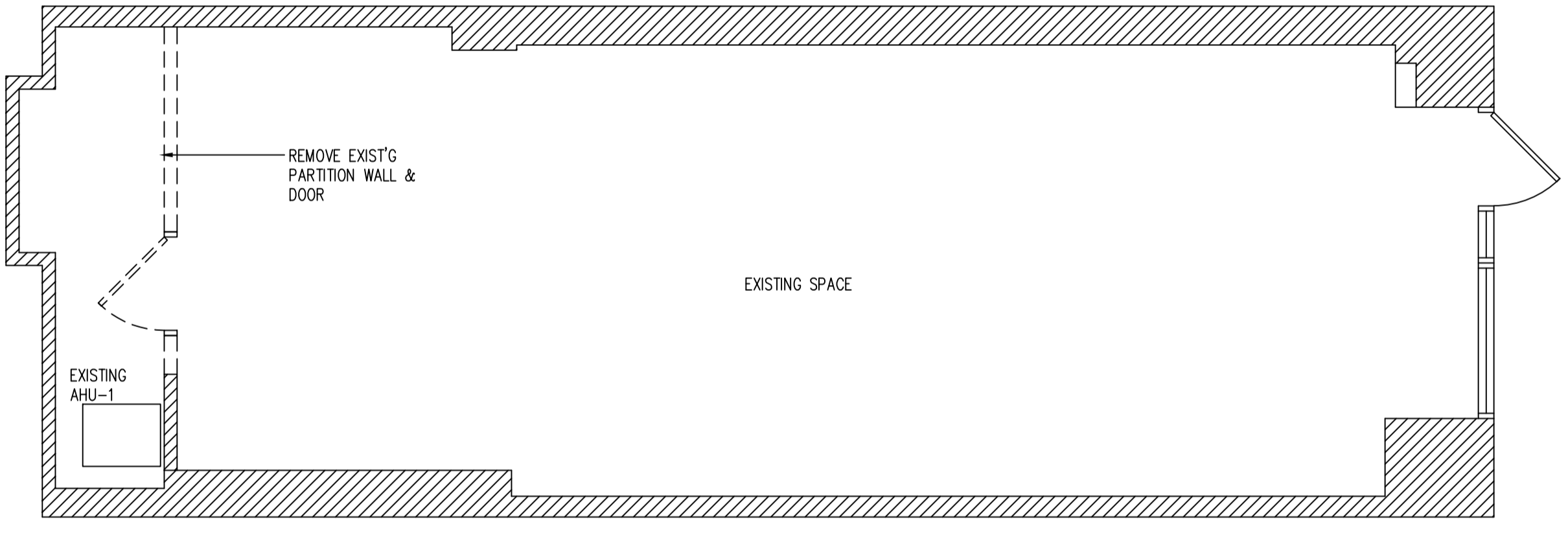
SHEET NUMBER
A2



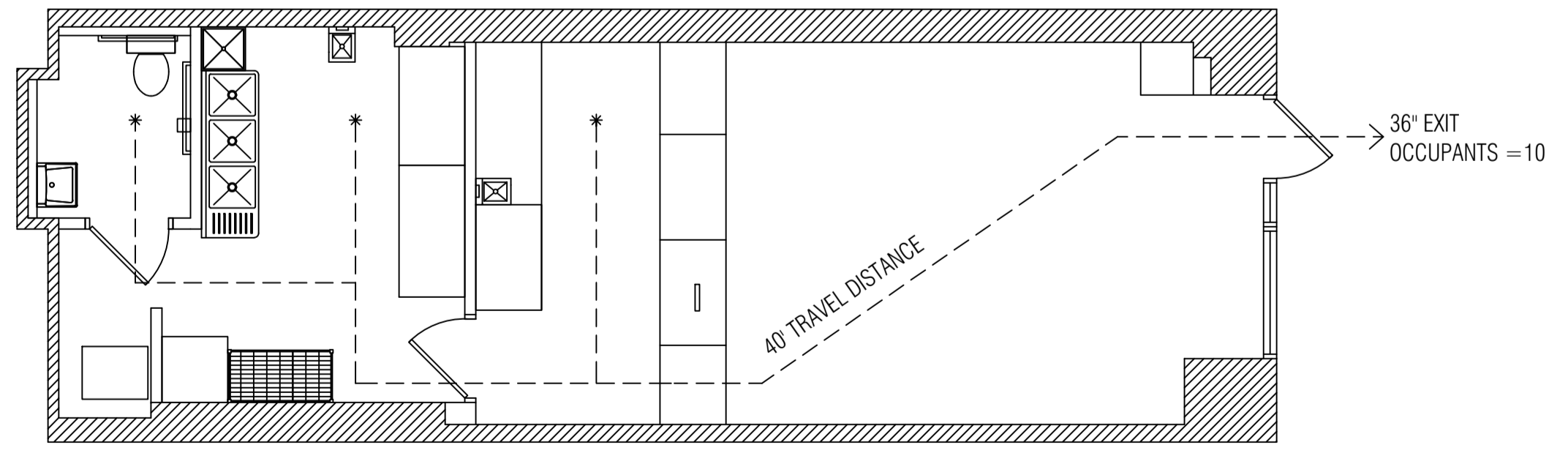
A NEW FLOOR PLAN
SCALE 1/4"=1'-0"

OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE RESTAURANT AND EACH ASSEMBLY SPACE.
THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE. CBC 1008. 1. 9
EMERGENCY AND GENERAL EGRESS DISCHARGE LIGHTING. CBC 1006.1 ON SHEET E1

FIRE EXTINGUISHERS TO BE TYPE K IN KITCHEN AND TYPE A IN WAITING RM



B DEMO PLAN
SCALE 1/4"=1'-0"



C OCCUPANCY & EXITING DIAGRAM
SCALE 3/16"=1'-0"

EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	PREP SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF
2	1	60X30 FREEZER	-	120V	4A	NSF
3	1	WORK TABLE	-	-	-	NSF W/ 6" STAINLESS STEEL LEGS NSF APPROVED
4	1	3 COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
5	1	HAND SINK	-	-	1/2" CW, 1/2" HW, 2" DRAIN	NSF, WALL MOUNTED - SEALED
6	1	MOP SINK	-	-	1/2" CW, 1/2" HW, 4" DRAIN	NSF, W/ MOP HOOKS, SEAL EDGES
7	1	48" UNDER COUNTER REFRIG	-	120V	3A	NSF
8	1	CASHIER COUNTER	-	-	-	NSF
9	1	30"X48" REFRIG. DISPLAY CASE	-	120V	4A	NSF
10	1	PICK UP COUNTER	-	-	-	NSF
11	1	COUNTER W/CABINETS	-	-	-	NSF
12	1	ICE MAKER	-	240V	10A	1/2" CW, 4" INDIRECT DRAIN NSF
13	1	SHELVING	-	-	-	NSF APPROVED STAINLESS STEEL SHELVING
14	1	ELECTRIC TANKLESS HOT WATER HEATER	-	240V	-	3/4" CW & 3/4" HW NSF

ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
101	WAITING AREA	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	OPEN CEILING
102	PREP AREA	FRP	QT COVE BASE	QUARRY TILE	2"X4" VINYL TILE CLG.
103	TOILET	CERAMIC TILE	QT COVE BASE	FLOOR TILE	EXIST'G CEILING

DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE SET	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	EXIST'G FRONT EXIT DOOR
B	WOOD DOOR	WOOD	3'-0" x 6'-8"	PAINT	PAINT	-	1	NEW
C	WOOD DOOR	WOOD	3'-0" x 6'-8"	PAINT	PAINT	-	1	NEW

* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
* LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
* PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	3 HINGES, W/ LEVERED PRIVACY LOCKSET, KICKPLATE AND DOOR CLOSER
2	PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE
3	PRIVACY LOCKSET

REACH-IN REFRIGERATION AND FREEZER UNITS TO BE INSTALLED ON CASTERS. NSF STAINLESS STEEL SHELF OVER 3-COMPTMENT SINK. HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK. HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS.

ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS. WAITRESS, BEVERAGE STATION & BAR COUNTER TOP - STAINLESS STEEL.
ALL CABINET SHELVES - STAINLESS STEEL.
ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE)
LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINETRY)
ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE), PROVIDE FRP ON WALL AND UNDERSIDE OF SERVICE AREA.

KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

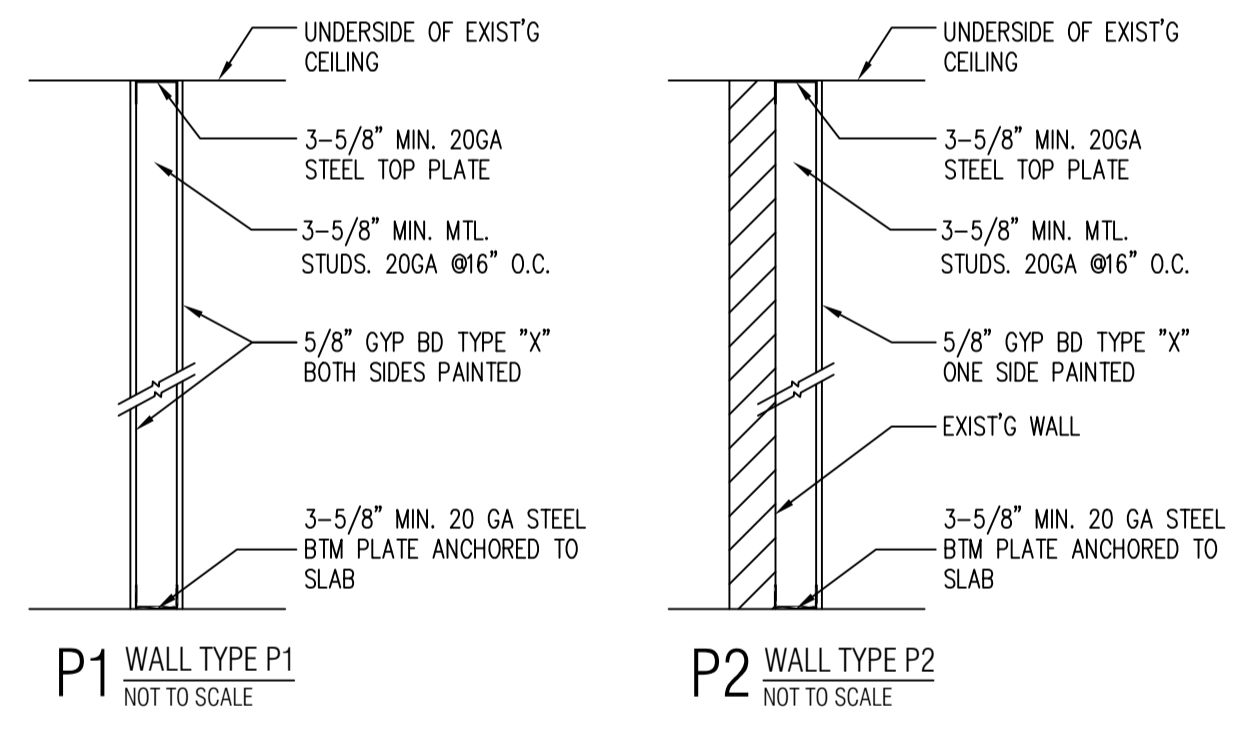
DRY STORAGE

DRY STORAGE : 25% OF 120SF (KITCHEN AREA.) = 30SF REQD
ACTUAL DRY STORAGE 32SF PROVIDED.
1 SHELVINGS X 4X4X2 = 32 SF

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETRY, AND WATER HEATER PLATFORMS MUST BE SEALED.



- Dial stem thermometers (ranging from 0° to 220°F) are required in all preparation areas.
 - Chemical test kits (specific to the sanitizer) are required for the appropriate sanitizer.
 - pH meter and log for acidifying rice.
 - All cooling/freezing units must have accurate thermometers.
 - Covered waste cans are required in all restrooms.
 - Toilets, urinals, hand sinks, 3 compartment sinks, mop sink, prep sinks, and permanent counters/cabinets must be sealed to floors and walls with a silicone caulk seal.
 - Anti-siphon devices are required on all toilet tanks, urinals, and faucets with hose connections.
 - Soap and paper towels are required at all hand sinks.
 - Provide hair restraints and disposable gloves for all food handlers.
- If sinks are provided with spring-loaded faucets, the faucets must remain running for a minimum of 15 seconds
- Doors leading to the outside and restroom doors are required to be self-closing and tight-fitting. Please confirm that the doors leading to the outside are equipped with a self-closer and weather strips to eliminate any air gaps.

COMMISSION ON CHICAGO LANDMARKS
Permit Reviewer: EB
APPROVED WITH CONDITIONS
DATE & CONDITIONS:
11/9/22 No exterior work or storefront replacement.

WEI TAN
2425 S WENTWORTH AVE
CHICAGO IL 60616
Phone: (312) 912-5798
Email: twarchitect198@yahoo.com
LICENSE NO: 001-022013
EXPIRES: 11/30/2024

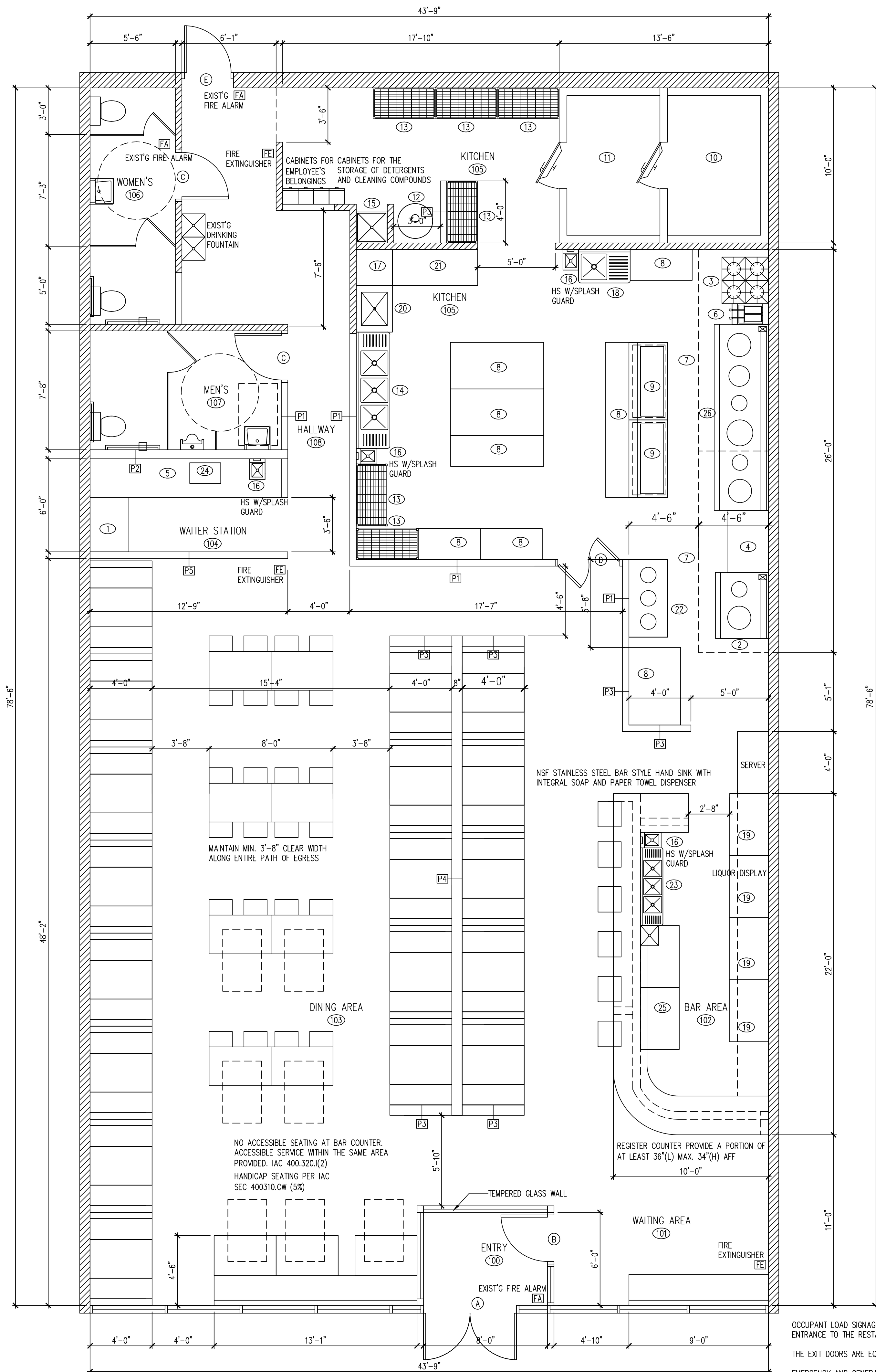
TE'AMO BOBA BAR
INTERIOR REMODELING
36 S MICHIGAN AVE CHICAGO ILLINOIS 60603

ISSUES	DATE
ISSUED FOR PERMIT	10/08/2022



FLOOR PLANS & NOTES

SHEET NUMBER
A2



DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE SET	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	6'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	EXIST'G FRONT EXIT DOOR
B	TEMPERED GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	NEW
C	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 7'-0"	PAINT	PAINT	-	1	EXIST'G
D	ALUMINUM DOOR	ALUMINUM	4'-0" x 7'-0"	PAINT	PAINT	-	DOUBLE ACTION	NEW
E	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 7'-0"	PAINT	PAINT	-	2	EXIST'G BACK EXIT DOOR

* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
 * LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
 * PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

EQUIPMENT SCHEDULE							
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS	
1	1	ICE MAKER	-	220V	13.6A	3/8" CW	NSF AIR COOLED CONDENSING UNIT
2	1	2 BURNER CHINESE WOK	3/4"	-	-	1/2" CW, 4" INDIRECT DRAIN	NSF, 22000 BTU
3	2	SOUP POT	3/4"	-	-	-	NSF, 110000 BTU
4	1	48" GRIDDLE	3/4"	-	-	-	NSF, 80000 BTU
5	1	STEEL COUNTER W/ CABINETS	-	-	-	-	NSF
6	1	DEEP FRYER	3/4"	-	-	-	NSF, 90000 BTU
7	2	13'-0" X 4'-6" EXHAUST HOOD, TYPE I	-	-	-	-	U.L. W/ANSUL FIRE SUPPRESSION SYSTEM
8	7	WORK TABLE	-	-	-	-	NSF, W/ 6" STAINLESS STEEL LEGS NSF APPROVED
9	2	PREP TABLE	-	120V	8.6A	-	NSF W/ CASTERS
10	1	10X7" WLAK-IN COOLER	-	220V	1.5 HP 9A	-	NSF
11	1	10X7" WLAK-IN FREEZER	-	220V	1.5 HP 9A	-	NSF
12	1	HOT WATER HEATER	1"	120V	-	1.5" CW	NSF, 100GALLONS 199.900BTU
13	6	SHELVING	-	-	-	-	NSF APPROVED STAINLESS STEEL SHELVING
14	1	3 COMPARTMENT SINK	-	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF, W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
15	1	EXIST'G MOP SINK	-	-	-	1/2" CW, 1/2" HW, 4" DRAIN	NSF, W/ MOP HOOKS, SEAL EDGES
16	4	HAND SINK	-	-	-	1/2" CW, 1/2" HW, 2" DRAIN	NSF, WALL MOUNTED - SEALED
17	1	DISHWASHER	-	220V	1.5KW	1/2" HW, 4" DRAIN	NSF
18	1	SINGLE COMPARTMENT SINK	-	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF, W/ INTEGRAL DRAINBOARD
19	4	BAR COOLER	-	120V	8.3A	-	NSF W/ CASTERS
20	1	3 DISHTABLE (SOILED)	-	-	-	1/2" HW, 4" INDIRECT DRAIN	NSF W/ 6" STAINLESS STEEL LEGS NSF APPROVED
21	1	3 DISHTABLE (CLEAN)	-	-	-	-	NSF W/ 6" STAINLESS STEEL LEGS NSF APPROVED
22	1	FOOD WARMER	3/4"	-	-	1/2" CW, 4" INDIRECT DRAIN	NSF, W/CASTER
23	1	3 COMPARTMENT BAR SINK	-	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF, W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
24	1	TEA MAKER	-	220V	-	1/2" CW, 4" INDIRECT DRAIN	NSF
25	1	SERVICE TABLE W/ICE BIN	-	-	-	3" INDIRECT DRAIN	NSF, W/CASTER
26	1	6 BURNER CHINESE WOK	1.5"	-	-	-	NSF, 66000 BTU

ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	ENTRY	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	EXIST'G LAY-IN CLG.
101	WAITING AREA	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	EXIST'G LAY-IN CLG.
102	BAR AREA	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	VINYL TILE CLG.
103	DINING AREA	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	EXIST'G LAY-IN CLG.
104	WAITER STATION	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	EXIST'G LAY-IN CLG.
105	KITCHEN	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	VINYL TILE CLG.
106	WOMEN'S	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	EXIST'G LAY-IN CLG.
107	MEN'S	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	EXIST'G LAY-IN CLG.
108	HALLWAY	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	EXIST'G LAY-IN CLG.

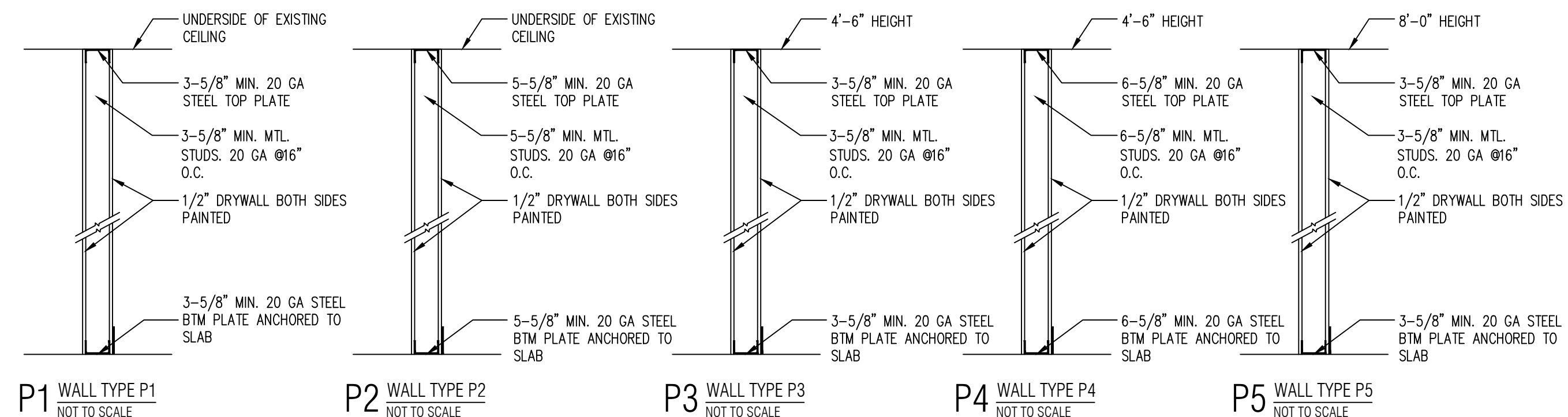
COOKLINE EQUIPMENT AND REACH-IN REFRIGERATION AND FREEZER UNITS TO BE INSTALLED ON CASTERS. PROVIDE THE FOLLOWING:
 NSF STAINLESS STEEL OPEN WIRE SHELVING UNITS AND NSF HEAVY DUTY DUNNAGE RACKS IN LIQUOR STORAGE ROOM. NSF STAINLESS STEEL SHELF OVER 3-COMPTMENT SINK. ICE MAKER A MIN. 8" FROM ALL WALLS. HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK. HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS. SANITARY BOX IN WOMEN'S RESTROOMS. METAL GARBAGE CANS WITH LIDS FOR DIAPER CHANGING STATION.

ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS.
 WAITRESS, BEVERAGE STATION & BAR COUNTER TOP - STAINLESS STEEL.
 ALL CABINET SHELVES - STAINLESS STEEL.
 ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE)
 LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINETRY)
 ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE).
 PROVIDE FRP ON WALL AND UNDERSIDE OF BAR.
 STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE

FIRE EXTINGUISHERS TO BE TYPE K IN KITCHEN AND TYPE A IN DINING ROOM

A NEW FLOOR PLAN
 SCALE 1/4"=1'-0"

OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE RESTAURANT AND EACH ASSEMBLY SPACE.
 THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE. IBC 1008.1.9
 EMERGENCY AND GENERAL EGRESS DISCHARGE LIGHTING. IBC 1006.1 ON SHEET E2



KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

DRY STORAGE

DRY STORAGE : 25% OF 715 SF (KITCHEN AREA.) = 178SF REQ'D
 ACTUAL DRY STORAGE 6X4X4X2 = 192SF PROVIDED.
 LIQUOR STORAGE : 35% OF BAR AREA = 35%X22X10 = 77SF REQ'D
 ACTUAL STORAGE : 8X4X2.5 = 80SF PROVIDED.

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETRY, AND WATER HEATER PLATFORMS MUST BE SEALED.

- Dial stem thermometers (ranging from 0° to 220°F) are required in all preparation areas.
- Chemical test kits (specific to the sanitizer) are required for the appropriate sanitizer.
- pH meter and log for acidifying the rice.
- All cooling/freezing units must have accurate thermometers.
- Covered waste cans are required in all restrooms.
- Toilets, urinals, hand sinks, 3 compartment sinks, mop sink, prep sinks, and permanent counters/cabinets must be sealed to floors and walls with a silicone caulk seal.
- Anti-siphon devices are required on all toilet tanks, urinals, and faucets with those connections.
- Soap and paper towels are required at all hand sinks.
- Provide hair restraints and disposable gloves for all food handlers.

If sinks are provided with spring-loaded faucets, the faucets must remain running for a minimum of 15 seconds

Doors leading to the outside and restroom doors are required to be self-closing and tight-fitting. Please confirm that the doors leading to the outside are equipped with a self-closer and weather strips to eliminate any air gaps.

HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	3 HINGES, W/ LEVERED PRIVACY LOCKSET, KICKPLATE AND DOOR CLOSER
2	PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE
3	DOUBLE ACTION

WEI TAN
 2425 S WENTWORTH AVE
 CHICAGO IL 60616

Phone: (312) 912-5798
 Email: twarchitect98@yahoo.com

LICENSE NO: 001-022013
 EXPIRES: 11/30/2022

MEP ENGINEER
 236 W ALEXANDER STREET
 CHICAGO IL 60616

PHONE: (312) 720-8800
 BILLY_WANG68@HOTMAIL.COM
 LICENSE NO: 062.068227
 EXPIRES: 11 / 30 / 2021

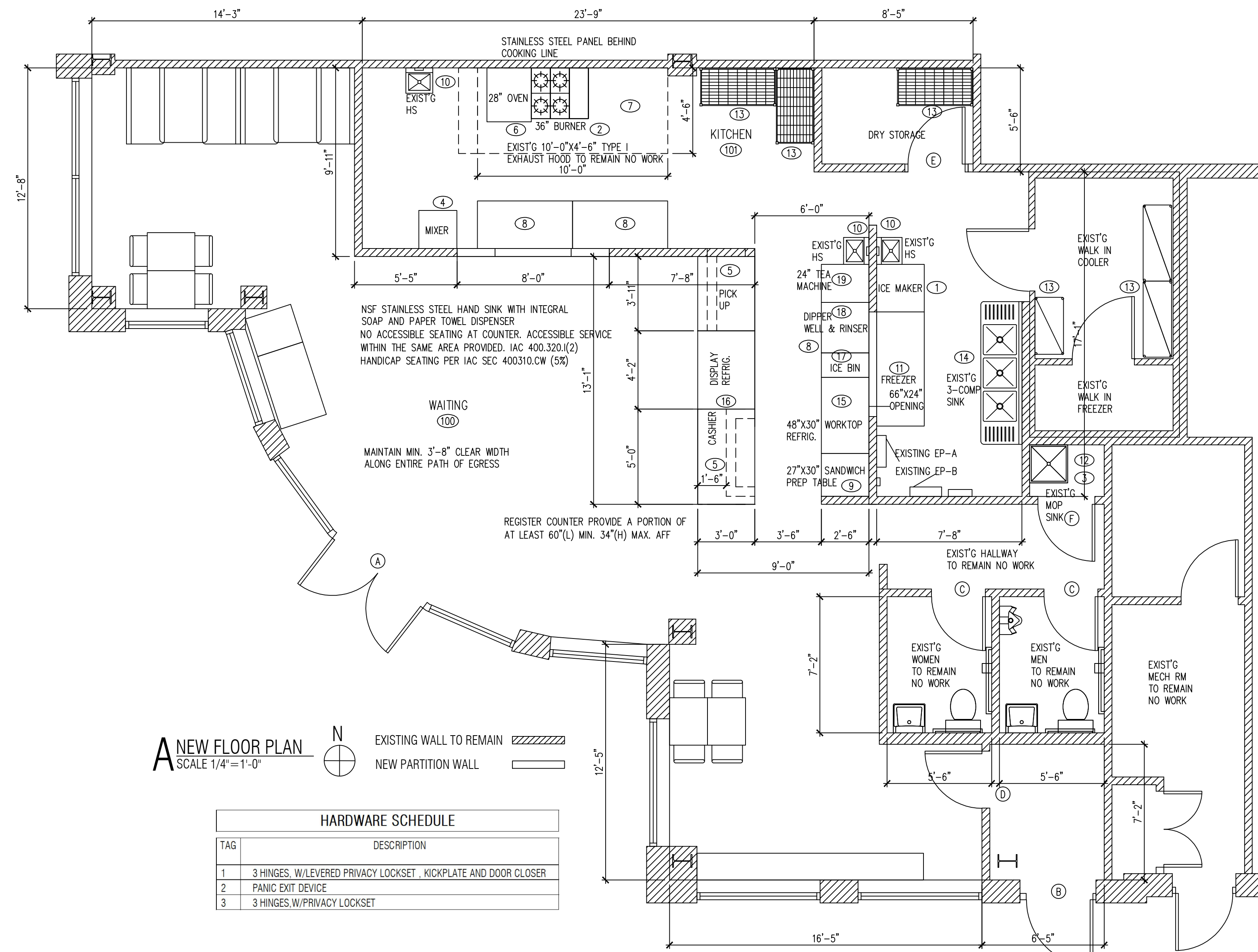
XIAN CUISINE
 INTERIOR REMODELING
 376 ILLINOIS RTE 59 SUITE 128 NAPERVILLE ILLINOIS 60540

ISSUES	DATE
ISSUED FOR PERMIT	12/12/2020



**FLOOR PLAN,
 NOTES, &
 SCHEDULES**

SHEET NUMBER
A2



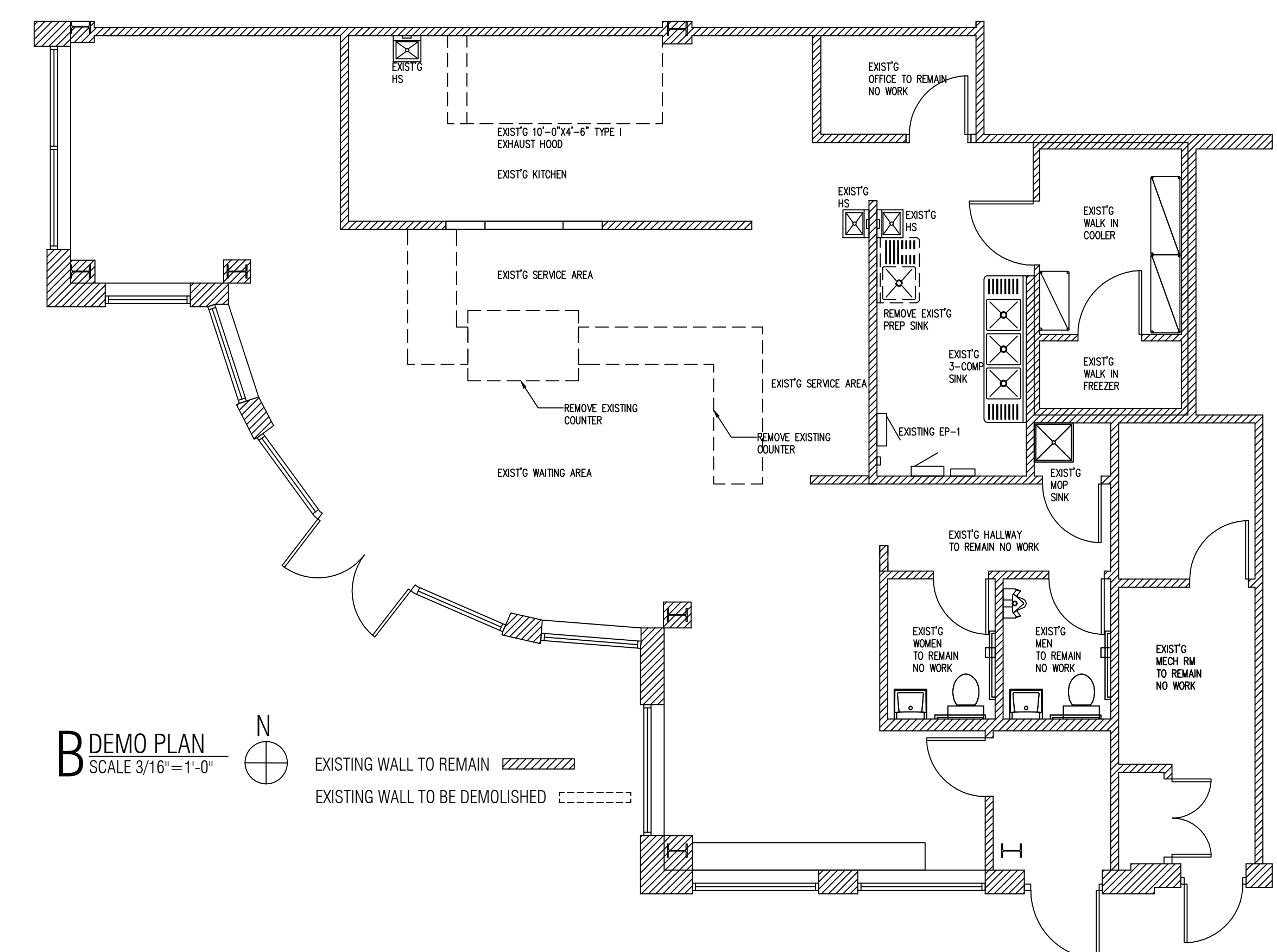
A NEW FLOOR PLAN
SCALE 1/4"=1'-0"

HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	3 HINGES, W/LEVERED PRIVACY LOCKSET, KICKPLATE AND DOOR CLOSER
2	PANIC EXIT DEVICE
3	3 HINGES, W/PRIVACY LOCKSET

OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE RESTAURANT AND EACH ASSEMBLY SPACE.

THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE, IBC 1008. 1. 9

EMERGENCY AND GENERAL EGRESS DISCHARGE LIGHTING, IBC 1006.1 ON SHEET E1



B DEMO PLAN
SCALE 3/16"=1'-0"

KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

- Dial stem thermometers (ranging from 0° to 220°F) are required in all preparation areas.
- Chemical test kits (specific to the sanitizer) are required for the appropriate sanitizer.
- pH meter and log for acidifying rice.
- All cooling/freezing units must have accurate thermometers.
- Covered waste cans are required in all restrooms.
- Toilets, urinals, hand sinks, 3 compartment sinks, mop sink, prep sinks, and permanent counters/cabinets must be sealed to floors and walls with a silicone caulk seal.
- Anti-siphon devices are required on all toilet tanks, urinals, and faucets with hose connections.
- Soap and paper towels are required at all hand sinks.
- Provide hair restraints and disposable gloves for all food handlers.
- If sinks are provided with spring-loaded faucets, the faucets must remain running for a minimum of 15 seconds.
- Doors leading to the outside and restroom doors are required to be self-closing and tight-fitting. Please confirm that the doors leading to the outside are equipped with a self-closer and weather strips to eliminate any air gaps.

EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	ICE MAKER	-	120V	1/2" CW 4" INDIRECT DRAIN	NSF
2	1	4 BURNER	3/4"	-	-	NSF, 170000 BTU
3	1	EXIST'G MOP SINK	-	-	1/2" CW 1/2" HW, 4" DRAIN	NSF, W/ MOP HOOKS, SEAL EDGES
4	1	20 QUART MIXER	-	120V	14A	NSF
5	2	COUNTER	-	-	-	NSF
6	2	OVEN	-	120V	-	NSF, 33000 BTU
7	1	EXIST'G 10'-0"X4'-6" EXHAUST HOOD, TYPE 1	-	-	-	U.L. W/ANSUL FIRE SUPPRESSION SYSTEM
8	3	WORK TABLE	-	-	-	NSF
9	1	27" REFRIGERATOR	-	120V	-	NSF
10	3	EXIST'G HAND SINK	-	-	1/2" CW, 1/2" HW, 2" DRAIN	NSF, WALL MOUNTED - SEALED
11	1	72" FREEZER	-	120V	-	NSF
12	1	EXIST'G TANKLESS HWH	3/4"	120V	-	NSF, 199,000BTU
13	4	SHELVING	-	-	-	NSF APPROVED STAINLESS STEEL SHELVING
14	1	EXIST'G 3 COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF, W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
15	1	48" WORKTOP REFRIG.	-	120V	-	NSF
16	1	50" DISPLAY REFRIG.	-	120V	-	NSF
17	1	ICE BIN	-	-	4" INDIRECT DRAIN	NSF
18	1	DIPPER WELL & RINSER	-	-	1/2" CW, 1/2" HW, 2" DRAIN	NSF
19	1	24" TEA MACHINE	-	120V	-	NSF

ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	WAITING AREA	EXIST'G	EXIST'G	EXIST'G FLOOR TILE	EXIST'G CEILING
	CASHIER AREA	EXIST'G	EXIST'G	EXIST'G QUARRY TILE	EXIST'G CEILING
101	KITCHEN	EXIST'G	EXIST'G	EXIST'G QUARRY TILE	EXIST'G VINYL TILES
102	EXIST'G HALLWAY	EXIST'G	EXIST'G	EXIST'G FLOOR TILE	EXIST'G CEILING
103	EXIST'G WOMEN	EXIST'G	EXIST'G	EXIST'G FLOOR TILE	EXIST'G CEILING
104	EXIST'G MEN	EXIST'G	EXIST'G	EXIST'G FLOOR TILE	EXIST'G CEILING

DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE SET	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	6'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	EXIST'G FRONT EXIT DOOR
B	TEMPERED GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	EXIST'G EXIT DOOR
C	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	1	EXIST'G
D	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	2	EXIST'G
E	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 7'-0"	PAINT	PAINT	-	3	EXIST'G
F	WOOD DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	3	EXIST'G

* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE

* LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE

* PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

DRY STORAGE

DRY STORAGE : 25% OF 500 SF (KITCHEN AREA) = 125SF REQ'D
ACTUAL DRY STORAGE 4X4X42=128SF PROVIDED

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETRY, AND WATER HEATER PLATFORMS MUST BE SEALED.

WEI TAN
LICENSED ARCHITECT
2425 S WENTWORTH AVE.
CHICAGO, IL 60616

PHONE: (312) 912-5798
EMAIL: twarchitect98@yahoo.com

LICENSE NO: 001-022013
EXPIRES: 11/30/2022

OWNER
Te'amo Boba Bar
601 N Martingale RD Suite 320
SCHAUMBURG IL 60173

TE'AMO BOBA BAR
INTERIOR REMODELING
601 N MARTINGALE RD SUITE 320
SCHAUMBURG IL 60173

ISSUES	DATE
ISSUED FOR PERMIT	05/08/2021



FLOOR PLAN,
NOTES, &
SCHEDULES

SHEET NUMBER
A1



By _____

TW ARCHITECT INC
LICENSED ARCHITECT
2425 S WENTWORTH AVE. UNIT 1D
CHICAGO, IL 60616

PHONE: (312) 912-5798
EMAIL: twarchitect98@yahoo.com

LICENSE NO: 001-022013
EXPIRES: 11/30/2020

OWNER

LAO SZE CHUAN
614 S WABASH AVE
CHICAGO IL 60605

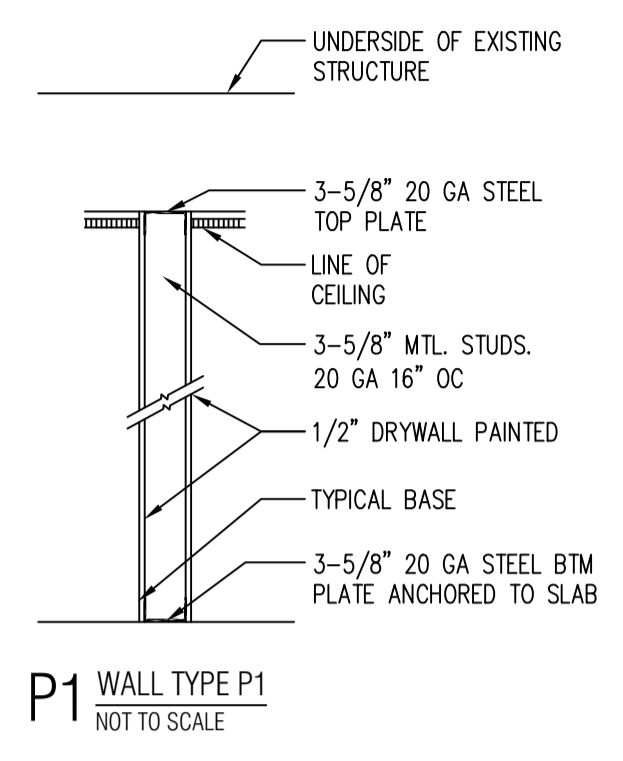
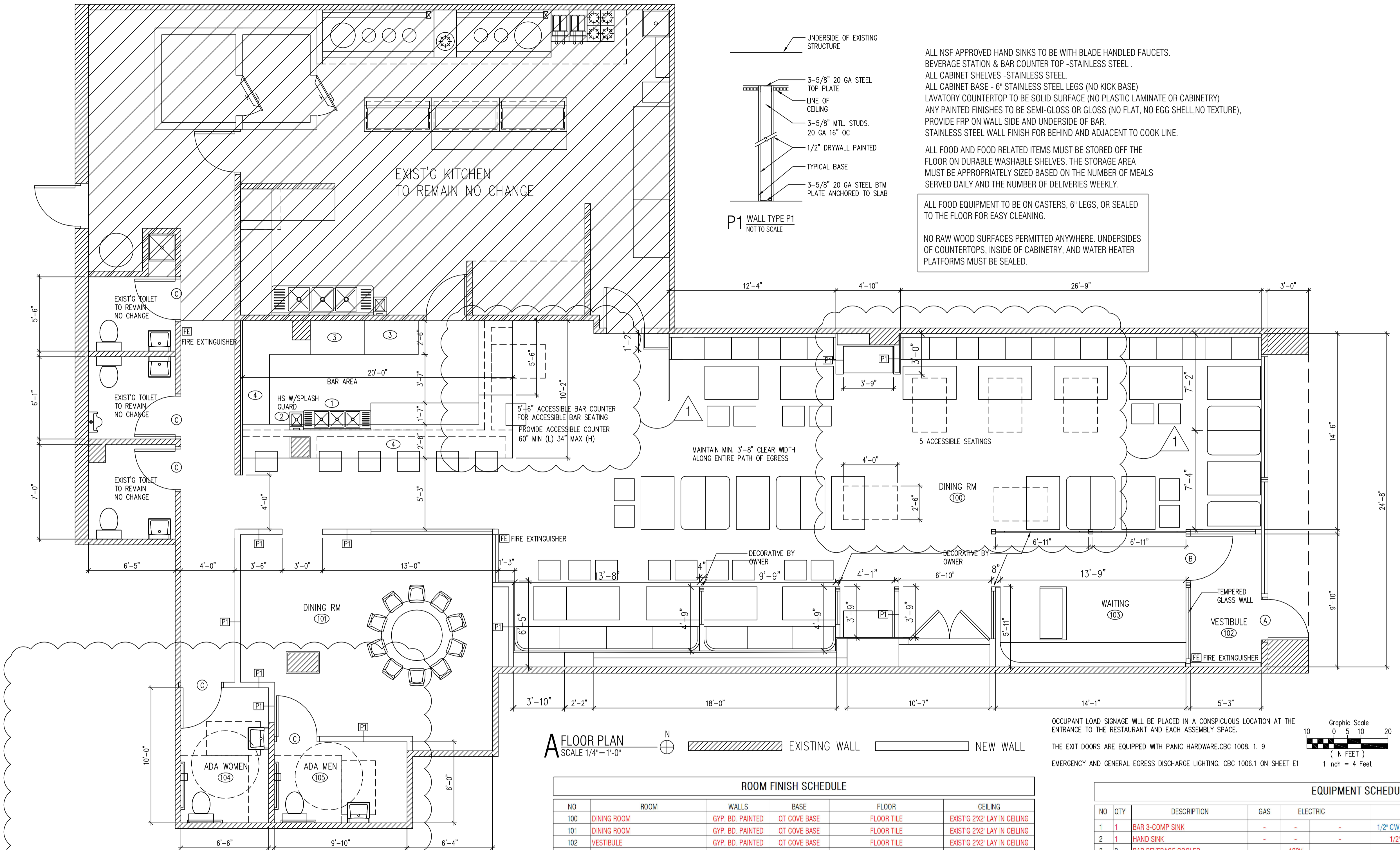
LAO SZE CHUAN
NEW FACADE & INTERIOR
REMODELING OF EXIST'G DINING RM
614 S WABASH AVE, CHICAGO IL 60605

ISSUES	DATE
ISSUED FOR PERMIT	05/18/2020
REISSUED FOR PERMIT	07/28/2020



FLOOR PLAN

SHEET NUMBER
A3



ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS.
BEVERAGE STATION & BAR COUNTER TOP - STAINLESS STEEL.
ALL CABINET SHELVES - STAINLESS STEEL.
ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE)
LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINETRY)
ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE).
PROVIDE FRP ON WALL SIDE AND UNDERSIDE OF BAR.
STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE.

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETRY, AND WATER HEATER PLATFORMS MUST BE SEALED.

A FLOOR PLAN
SCALE 1/4" = 1'-0"
LEGEND: Hatched area = EXISTING WALL, Solid line = NEW WALL

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	DINING ROOM	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	EXIST'G 2'X2' LAY IN CEILING
101	DINING ROOM	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	EXIST'G 2'X2' LAY IN CEILING
102	VESTIBULE	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	EXIST'G 2'X2' LAY IN CEILING
103	WAITING	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	EXIST'G 2'X2' LAY IN CEILING
104	ADA WOMEN	CERAMIC TILE	QT COVE BASE	FLOOR TILE	EXIST'G 2'X2' LAY IN CEILING
105	ADA MEN	CERAMIC TILE	QT COVE BASE	FLOOR TILE	EXIST'G 2'X2' LAY IN CEILING

EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	BAR 3-COMP SINK	-	-	1/2" CW, 1/2" HW, 2" INDIRECT DRAIN	NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
2	1	HAND SINK	-	-	1/2" CW, 1/2" HW, 2" DRAIN	NSF WALL MOUNTED - SEALED
3	2	BAR BEVERAGE COOLER	-	120V	-	NSF W/ CASTERS
4	1	BAR COUNTER	-	-	-	NSF

ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT.

DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE SET	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	NEW
B	TEMPERED GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	NEW
C	WOOD DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	1	EXIST'G

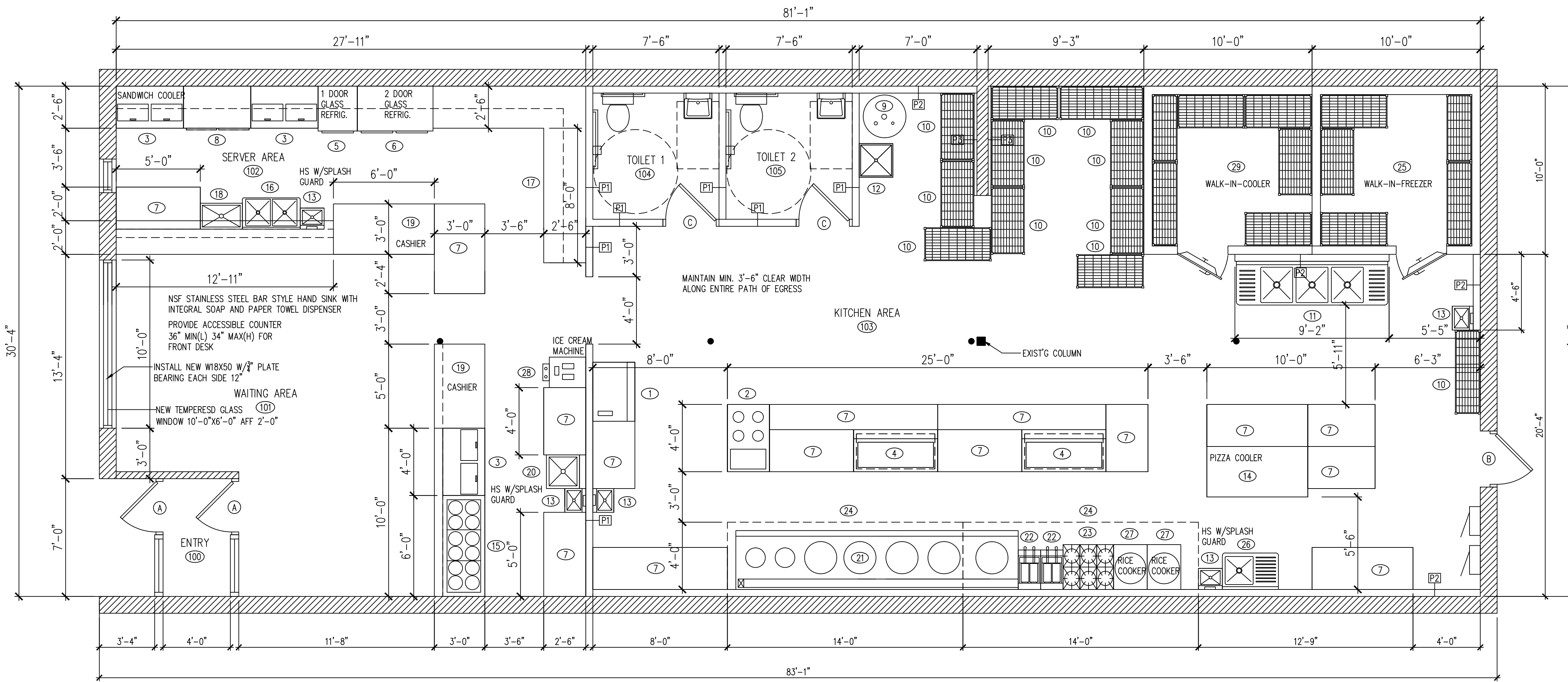
* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
* LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
* PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	1 1/2 PAIR BUTT HINGES, W/ LEVERED PRIVACY LOCKSET, KICKPLATE AND SELF CLOSING DEVICE, ACCESSIBLE HARDWARE
2	PANIC EXIT HARDWARE, SELF CLOSING DEVICE
3	1 1/2 PAIR BUTT HINGES
4	1 1/2 PAIR BUTT HINGES, W/ PRIVACY LOCKSET

AC - PROVIDE 5% OR AT LEAST 1 ACCESSIBLE SEATING TO INCLUDE RAISED AND/ OR LOWERED SEATING IF BEING PROVIDED; ALL RAISED AND LOWERED SEATING MUST CONSIST OF AN ACCESS ROUTE TO THE ACCESSIBLE SEATING AS WELL AND MUST FULLY COMPLY TO ICC/ ANSI CHAPTER 18-11-1109.10

NOTE: IF A BAR IS PROVIDED, A 5 FT. SECTION OF BAR MUST BE AT ACCESSIBLE HEIGHT OR PROVIDE 5% OR AT LEAST 1 ACCESSIBLE SEATING WITH WAITING SERVICES TO BE PROVIDED.

- There must be a 36" aisle between any fixed seats. Be sure to organize your booth seating or movable tables accordingly.
- Spaces for wheelchairs at tables must be available by either leaving them open or adding movable chairs at ADA compliant tables.
- 5% of the tables (or at least one if you have less than 20 tables) in your establishment must be ADA Compliant tables.
- A floor area of 30" by 48" should be cleared to accommodate wheelchair seating at a table or counter.
- Tabletops and counters should be between 28" to 34" in height to be accessible in a wheelchair.
- Customers should have ample knee room under a table or counter that measures a minimum of 30" wide, 27" high, and 19" deep.
- If the bar exceeds 34 inches in height, a 60-inch long portion of the counter must be lowered, where it is readily achievable, to between 28 and 34 inches from the floor to the top of the bar with knee space at least 27 inches high, 30 inches wide, and 19 inches deep, for customers who use wheelchairs.



A NEW FLOOR PLAN
SCALE 1/4"=1'-0"

FIRE EXTINGUISHERS TO BE TYPE K IN KITCHEN AND TYPE A IN DINING ROOM

OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE RESTAURANT AND EACH ASSEMBLY SPACE. THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE, CBC 1008.1, 9 EMERGENCY AND GENERAL EGRESS DISCHARGE LIGHTING, CBC 1006.1 ON SHEET E1

KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

DRY STORAGE

DRY STORAGE : 25% OF 1400SF (KITCHEN AREA.)=350SF REQD
ACTUAL DRY STORAGE 9X4X4X2+5X4X2+1X5X4X1.5 = 358SF PROVIDED.

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINERY, AND WATER HEATER PLATFORMS MUST BE SEALED.

- Dial stem thermometers (ranging from 0° to 220°F) are required in all preparation areas.
- Chemical test kits (specific to the sanitizer) are required for the appropriate sanitizer.
- pH meter and log for acidifying rice.
- All cooling/freezing units must have accurate thermometers.
- Covered waste cans are required in all restrooms.
- Toilets, urinals, hand sinks, 3 compartment sinks, mop sink, prep sinks, and permanent counters/cabinets must be sealed to floors and walls with a silicone caulk seal.
- Anti-siphon devices are required on all toilet tanks, urinals, and faucets with hose connections.
- Soap and paper towels are required at all hand sinks.
- Provide hair restraints and disposable gloves for all food handlers.

If sinks are provided with spring-loaded faucets, the faucets must remain running for a minimum of 15 seconds.

Doors leading to the outside and restroom doors are required to be self-closing and tight-fitting. Please confirm that the doors leading to the outside are equipped with a self-closer and weather strips to eliminate any air gaps.

PROVIDE THE FOLLOWING: NSF STAINLESS STEEL OPEN WIRE SHELVING UNITS. NSF STAINLESS STEEL SHELF OVER 3-COMPARTMENT SINK. ICE MAKER A MIN. 8" FROM ALL WALLS. HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK. HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS. SANITARY BOX IN WOMEN'S RESTROOMS. METAL GARBAGE CANS WITH LIDS FOR DIAPER CHANGING STATION. ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS. BEVERAGE STATION & BAR COUNTER TOP - STAINLESS STEEL. ALL CABINET SHELVES - STAINLESS STEEL. ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE) LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINERY) ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE). PROVIDE TILE ON WALL AND UNDERSIDE OF BAR. STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE

EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	ICE MAKER	-	220V	10A	1/2" CW, 4" INDIRECT DRAIN NSF AIR COOLED CONDENSING UNIT
2	1	STEAM WARMER	-	240V	12A	1/2" CW, 4" INDIRECT DRAIN NSF
3	2	48" X 30" SANDWICH COOLER	-	120V	-	NSF
4	2	60" X 30" PREP COOLER	-	120V	8A	NSF W/ CASTERS
5	1	1 DOOR GLASS REFRIG.	-	120V	3A	NSF
6	1	2 DOOR GLASS REFRIG.	-	120V	4A	NSF
7	15	WORK TABLE	-	-	-	NSF W/ 6" STAINLESS STEEL LEGS NSF APPROVED
8	1	48" X 30" UNDERCOUNTER REFRIG.	-	120V	2.7A	NSF
9	1	75 GALLON HWH	1"	120V	-	3/4" CW & 3/4" HW NSF
10	11	SHELVING	-	-	-	NSF APPROVED STAINLESS STEEL SHELVING
11	1	3 COMPARTMENT SINK	-	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
12	1	MOP SINK	-	-	-	1/2" CW, 1/2" HW, 4" DRAIN NSF W/ MOP HOOKS SEAL EDGES
13	5	HAND SINK	-	-	-	1/2" CW, 1/2" HW, 2" DRAIN NSF, WALL MOUNTED - SEALED
14	1	72" X 36" PIZZA COOLER	-	120V	4A	NSF
15	1	72" X 30" ICE-CREAM DISPLAY FREEZER	-	120V	4.5A	NSF W/ CASTERS
16	1	2 COMPARTMENT SINK (BAR)	-	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
17	1	STAINLESS STEEL PREP COUNTER	-	120V	-	NSF
18	1	ICE BIN	-	-	-	4" INDIRECT DRAIN NSF
19	2	CASHER COUNTER	-	-	-	NSF
20	1	PREP SINK	-	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
21	1	CHINESE WOK	1.5"	-	-	NSF, 770000 BTU
22	2	DEEP FRYER	3/4"	-	-	NSF, 120000 BTU
23	1	GAS STOCK POT RANGE	3/4"	-	-	NSF, 120000 BTU
24	2	14'-0" X 4'-0" TYPE I EXHAUST HOOD	-	-	-	U.L. W/ ANSUL FIRE SUPPRESSION SYSTEM
25	1	10'-0" X 10'-0" WALK IN FREEZER	-	240V	16A	NSF
26	1	1 COMPARTMENT SINK	-	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
27	2	RICE COOKER	3/4"	-	-	NSF, 40000 BTU
28	1	ICE CREAM MACHINE	-	240V	3800W	1/2" CW, 4" INDIRECT DRAIN NSF
29	1	10'-0" X 10'-0" WALK IN COOLER	-	240V	10A	NSF

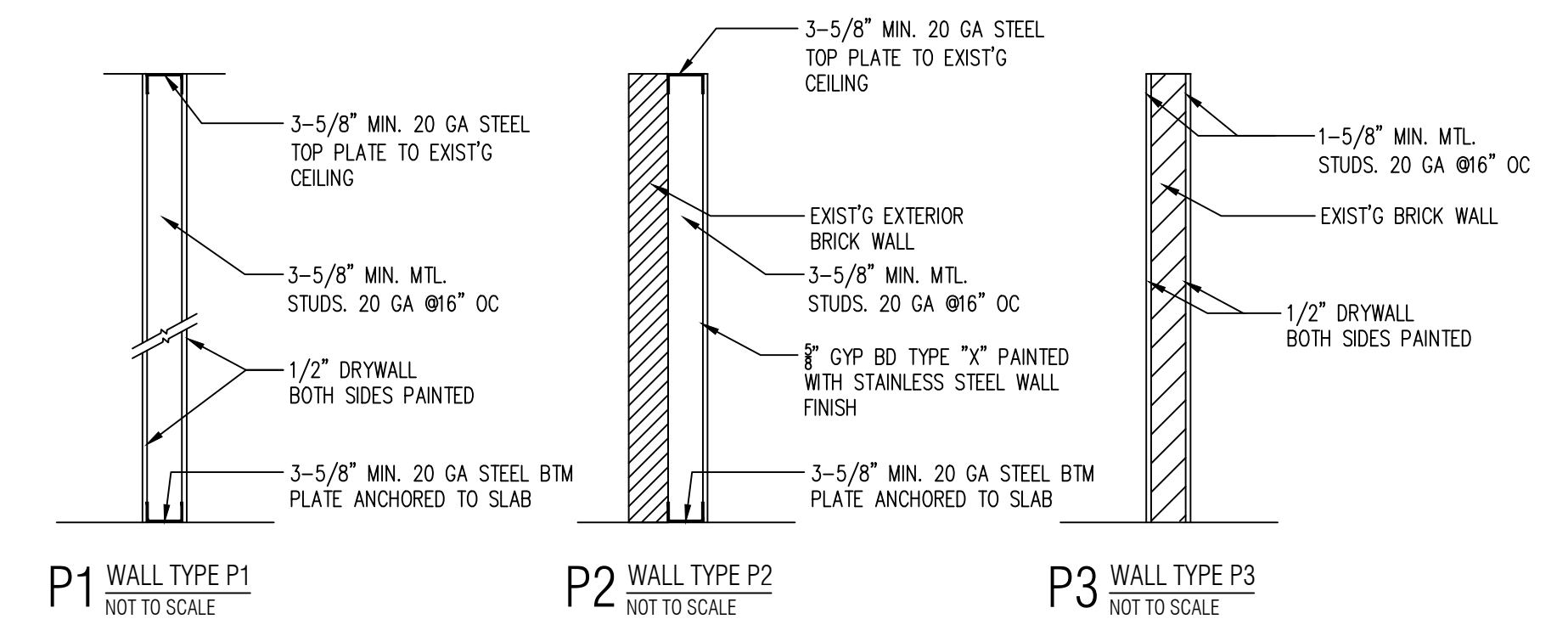
ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	3	EXIST'G
B	HOLLOW METAL DOOR	PRE-HUNG METAL	3'-0" x 7'-0"	PAINT	PAINT	-	3	EXIST'G
C	WOOD DOOR	PRE-HUNG METAL	3'-0" x 6'-8"	PAINT	PAINT	-	2	NEW

ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	ENTRY	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	GYP BD PAINTED
101	WAITING AREA	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	2X2 ACOTIC TILE CEILING
102	SERVICE AREA	WALL TILE	QT COVE BASE	QUARRY TILE	2X2 VINYL TILE CEILING
103	KITCHEN	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	2X4 VINYL TILE CEILING
104	TOILET 1	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	2X4 VINYL TILE CEILING
105	TOILET 2	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	2X4 VINYL TILE CEILING

HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	1 1/2 PAIR BUTT HINGES, W/ SELF CLOSING DEVICE
2	1 1/2 PAIR BUTT HINGES, SELF CLOSING DEVICE, ACCESSIBLE HARDWARE
3	1 1/2 PAIR BUTT HINGES, PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE



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RESTAURANT
INTERIOR REMODELING
6439 SOUTH PULASKI ROAD CHICAGO ILLINOIS 60629

ISSUES	DATE
ISSUED FOR PERMIT	03/28/2022

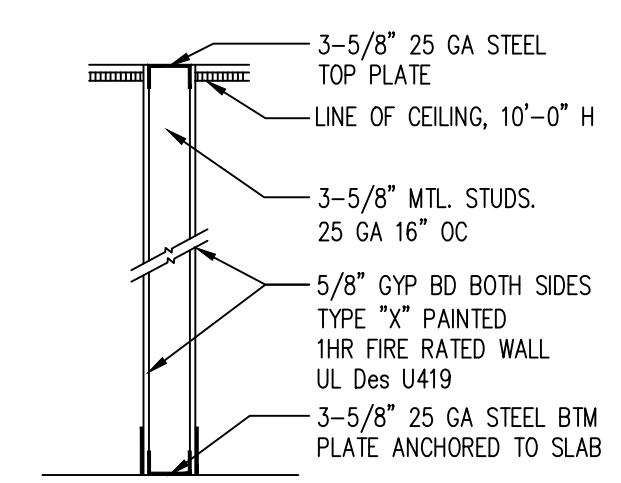
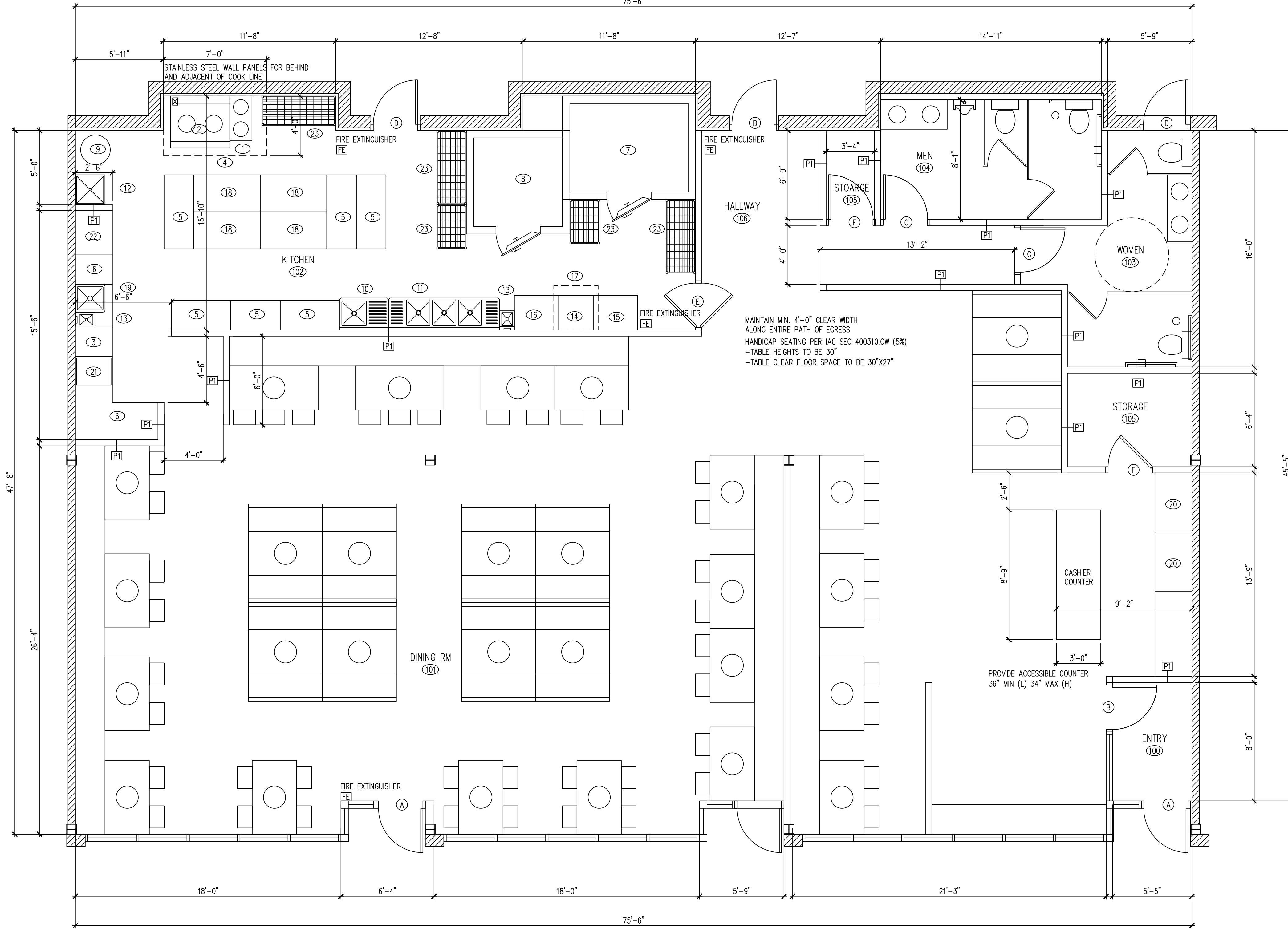


FLOOR PLANS & NOTES

SHEET NUMBER
A1

DOOR PUSH/PULL CLEARANCES TO COMPLY TO ICC/ANSI SEC. 404 GRAPHICALLY DIMENSION ON ALL PLANS THE REQ'D PUSH/PULL CLEARANCES AS REQ'D PER ACCESSIBILITY CODE. DOOR THRESHOLD CANNOT EXCEED 3/4" AND MUST BE BEVELED DOOR MIN WIDTH ON ALL PUBLIC FACILITIES TO BE MIN. OF 36" WIDE WITH APPROPRIATE CLEARANCES.

PROVIDE 1 ACCESSIBLE SEATING IN DINING ROOM TO INCLUDE RAISED AND/OR LOWERED SEATING IF BEING PROVIDED; ALL RAISED AND LOWERED SEATING MUST CONSIST OF AN ACCESS ROUTE TO THE ACCESSIBLE SEATING AS WELL AND MUST FULLY COMPLY TO ICC/ANSI CHAPTER 18-11-1109.10



P1 WALL TYPE P1 NOT TO SCALE

KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION. PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER. ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

COOKLINE EQUIPMENT AND REACH-IN REFRIGERATION AND FREEZER UNITS TO BE INSTALLED ON CASTERS. PROVIDE THE FOLLOWING: NSF STAINLESS STEEL SHELF OVER 3-COMPARTMENT SINK. HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS. SANITARY BOX IN RESTROOM. METAL GARBAGE CANS WITH LIDS FOR DIAPER CHANGING STATION.

Exhausted duct to make sure contractor installs vibration isolation pads at EVERY point where the support brackets touch any part of the building. There also needs to be sufficient vibration pads beneath any legs/supports on the roof. installing speakers make sure not to install into the ceiling space.

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	ENTRY	TEMPERED GLASS	QT COVE BASE	FLOOR TILE	2X2 LAY IN CEILING
101	DINING ROOM	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	OPEN CEILING
102	KITCHEN	STAINLESS STEEL/FRP	QT COVE BASE	QUARRY TILE	2X4 VINYL CEILING
103	WOMENS	CERAMIC TILE	QT COVE BASE	FLOOR TILE	2X2 VINYL CEILING
104	MENS	CERAMIC TILE	QT COVE BASE	FLOOR TILE	2X2 VINYL CEILING
105	STORAGE	TEMPERED GLASS	QT COVE BASE	FLOOR TILE	2X2 LAY IN CEILING
106	HALLWAY	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	OPEN CEILING

EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	SOUP STOVE	3/4"	-	-	NSF 34000 BTU
2	1	2 BURNER CHINESE WOK	3/4"	-	1/2" CW, 3" INDIRECT DRAIN	NSF 220000 BTU
3	1	WATER BOILER	-	240V	1/2" CW, 3" INDIRECT DRAIN	NSF
4	1	7'-0"X4'-0" EXHAUST HOOD, TYPE I	-	-	-	U.L. W/ANSUL FIRE SUPPRESSION SYSTEM
5	6	WORK TABLE	-	-	-	NSF W/ 6" STAINLESS STEEL LEGS NSF APPROVED
6	1	STAINLESS COUNTER	-	-	-	NSF
7	1	9'-0"X7'-0" WALK-IN COOLER	-	240V	1 HP 9A	NSF
8	1	7'-0"X7'-0" WALK-IN FREEZER	-	240V	1 HP 9A	NSF
9	1	HOT WATER HEATER	3/4"	120V	-	NSF 100 GALLONS
10	1	1 SINGLE COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW, 3" INDIRECT DRAIN	NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
11	1	3 COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW, 3" INDIRECT DRAIN	NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
12	1	MOP SINK	-	-	1/2" CW, 1/2" HW, 3" DRAIN	NSF W/ MOP HOOKS, SEAL EDGES
13	2	HAND SINK	-	-	1/2" CW, 1/2" HW, 2" DRAIN	NSF WALL MOUNTED - SEALED
14	1	DISHWASHER	-	240V	1/2" HW, 3" DRAIN	NSF
15	1	3 DISHTABLE (SOLED)	-	-	1/2" CW, 1/2" HW, 3" INDIRECT DRAIN	NSF W/ 6" STAINLESS STEEL LEGS NSF APPROVED
16	1	3 DISHTABLE (CLEAN)	-	-	1/2" CW, 1/2" HW, 3" INDIRECT DRAIN	NSF W/ 6" STAINLESS STEEL LEGS NSF APPROVED
17	1	3'-0"X3'-0" EXHAUST HOOD, TYPE II	-	-	-	NSF
18	1	54" REACH-IN REFRIGERATOR	-	120V	-	NSF W/CASTER
19	1	SERVICE SINK	-	-	1/2" CW, 1/2" HW, 3" INDIRECT DRAIN	NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
20	2	UNDERCOUNTER COOLER	-	120V	-	NSF
21	1	STEEL COUNTER W/ICE BIN	-	-	3" INDIRECT DRAIN	NSF
22	1	ICE MAKER	-	240V	1/2" CW, 3" INDIRECT DRAIN	NSF W/ CASTERS
23	5	SHELVING	-	-	-	NSF W/ CASTERS

FLOOR SERVICE PLAN
SCALE 1/4"=1'-0"

FIRE EXTINGUISHERS TO BE TYPE K IN KITCHEN AND TYPE A IN DINING ROOM

DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE SET	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	EXIST'G
B	TEMPERED GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	NEW
C	WOOD DOOR	WOOD	3'-0" x 6'-8"	PAINT	PAINT	-	1	NEW
D	METAL DOOR	EXIST'G METAL	3'-0" x 6'-8"	PAINT	PAINT	-	2	EXIST'G BACK EXIT DOOR
E	METAL DOOR	DOUBLE ACTION DOOR	3'-0" x 7'-0"	PAINT	PAINT	-	4	NEW
F	WOOD DOOR	WOOD	3'-0" x 7'-0"	PAINT	PAINT	-	3	NEW

* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
 * LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
 * PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE RESTAURANT AND EACH ASSEMBLY SPACE.
 THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE. CBC 1008.1.9
 EMERGENCY AND GENERAL EGRESS DISCHARGE LIGHTING. CBC 1006.1 ON SHEET E1

HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	1 1/2 PAIR BUTT HINGES, W/LEVERED PRIVACY LOCKSET, KICKPLATE AND SELF CLOSING DEVICE, ACCESSIBLE HARDWARE
2	1 1/2 PAIR BUTT HINGES, PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE
3	1 1/2 PAIR BUTT HINGES, W/PRIVACY LOCKSET
4	1 1/2 PAIR BUTT HINGES

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MEP PROFESSIONAL ENGINEER
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BILLY WANG68@HOTMAIL.COM
LICENSE NO: 062.068227
EXPIRES: 11/30/2019

OWNER

CHINESE RESTAURANT
INTERIOR REMODELING
2300 S ARCHER AVE SUITE 105-107
CHICAGO IL 60616

ISSUES
ISSUED FOR PERMIT 04/15/2019

DEMO PLAN,
FLOOR PLAN &
NOTES
SHEET NUMBER

A1

By *Jane Anderson*

SELF CERTIFICATION

TW ARCHITECT
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EXPIRES: 11/30/2022

OWNER
4705 N LINCOLN AVE
CHICAGO IL 60625

HELLO JASMINE
INTERIOR REMODELING
4705 N LINCOLN AVE
CHICAGO IL 60625

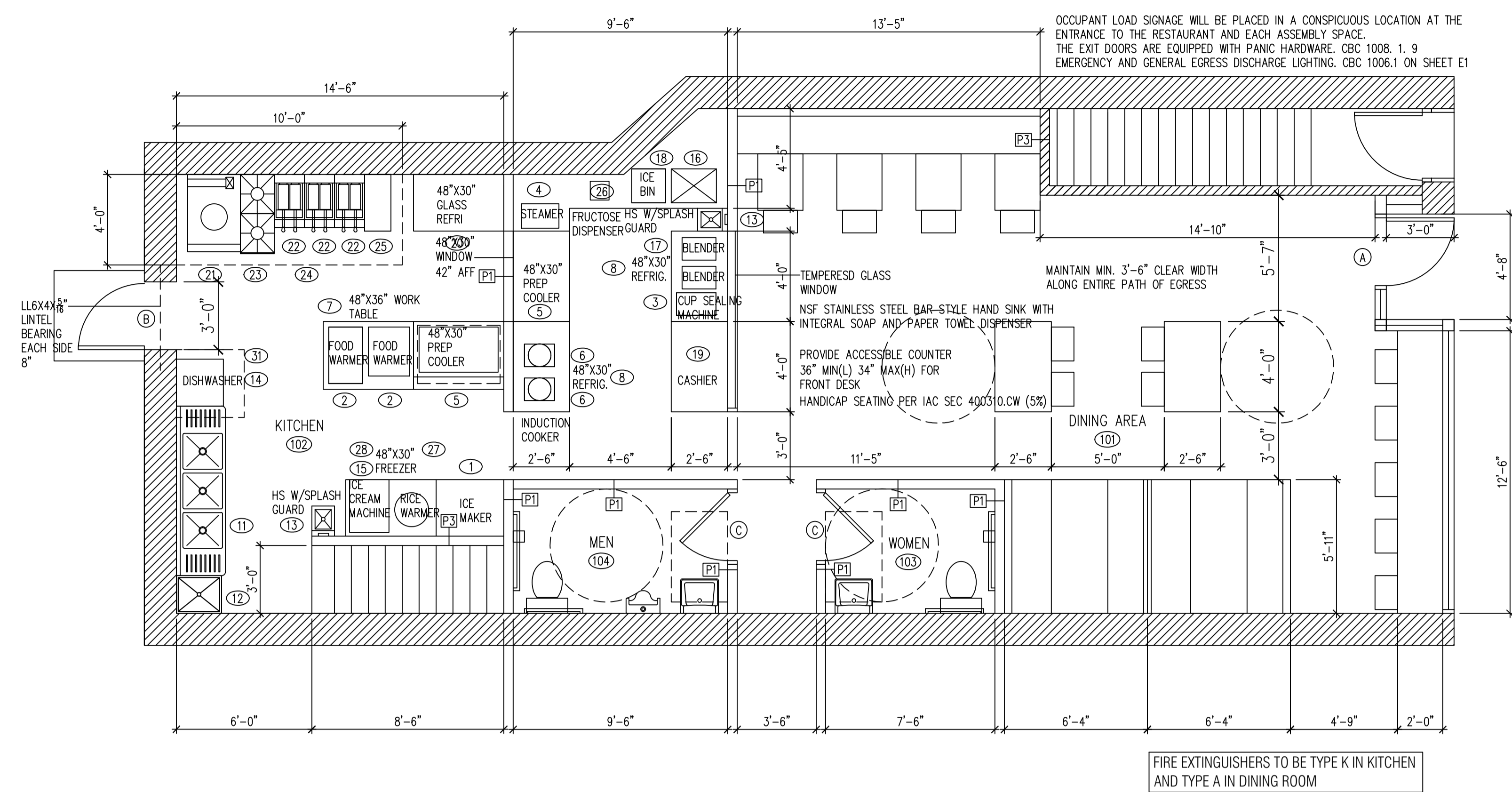
ISSUES	DATE
ISSUED FOR PERMIT	12/20/2021
REISSUED FOR PERMIT	02/14/2022



FLOOR PLANS & NOTES

SHEET NUMBER

A1



A NEW 1st FL FLOOR PLAN
SCALE 1/4"=1'-0"

EQUIPMENT SCHEDULE							
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS	
1	1	ICE MAKER	-	220V	10A	1/2" CW	NSF AIR COOLED CONDENSING UNIT
2	4	FOOD WARMER	-	120V	12A	-	NSF
3	1	CUP SEALING MACHINE	-	120V	-	-	NSF
4	1	BEVERAGE STEAMER	-	220V	20A	1/2" CW, 4" INDIRECT DRAIN	NSF
5	2	48" X 30" PREP COOLER	-	120V	8A	-	NSF W/ CASTERS
6	2	INDUCTION COOKER	-	240V	3500W	-	NSF
7	1	WORK TABLE	-	-	-	-	NSF W/ 6" STAINLESS STEEL LEGS NSF APPROVED
8	2	48" X 30" UNDERCOUNTER REFRIG.	-	120V	2.7A	-	NSF
9	1	75 GALLON HHW	1"	120V	-	3/4" CW & 3/4" HW	NSF
10	5	SHELVING	-	-	-	-	NSF APPROVED STAINLESS STEEL SHELVING
11	1	3 COMPARTMENT SINK	-	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
12	1	MOP SINK	-	-	-	1/2" CW, 1/2" HW, 4" DRAIN	NSF W/ MOP HOOKS, SEAL EDGES
13	2	HAND SINK	-	-	-	1/2" CW, 1/2" HW, 2" DRAIN	NSF, WALL MOUNTED - SEALED
14	1	DISHWASHER	-	120V	16A	1/2" CW, 4" INDIRECT DRAIN	NSF
15	1	48" X 30" FREEZER	-	120V	4.5A	-	NSF W/ CASTERS
16	1	BAR SINK	-	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
17	2	BLENDER	-	120V	-	-	NSF
18	1	ICE BIN	-	-	-	4" INDIRECT DRAIN	NSF
19	1	CASHER COUNTER	-	-	-	-	NSF
20	1	48" X 30" GLASS REFRIG.	-	120V	4.8A	-	NSF W/ CASTERS
21	1	CHINESE WOK	3/4"	-	-	-	NSF, 120000 BTU
22	3	DEEP FRYER	3/4"	-	-	-	NSF, 120000 BTU
23	1	GAS STOCK POT RANGE	3/4"	-	-	-	NSF, 180000 BTU
24	1	10'-0" X 4' TYPE I EXHAUST HOOD	-	-	-	-	U.L. W/ ANSUL FIRE SUPPRESSION SYSTEM
25	1	12" RADIANT CHARBROILER	3/4"	-	-	-	NSF, 80000BTU
26	1	FRUCTOSE DISPENSER	-	120V	-	-	NSF
27	1	RICE WARMER	-	120V	-	-	NSF
28	1	ICE CREAM MACHINE	-	120V	2200W	-	NSF
29	1	8'X10' WALK IN COOLER	-	240V	10A	-	NSF
30	1	8'X10' WALK IN FREEZER	-	240V	16A	-	NSF
31	1	3'X3' TYPE II EXHAUST HOOD	-	-	-	-	NSF

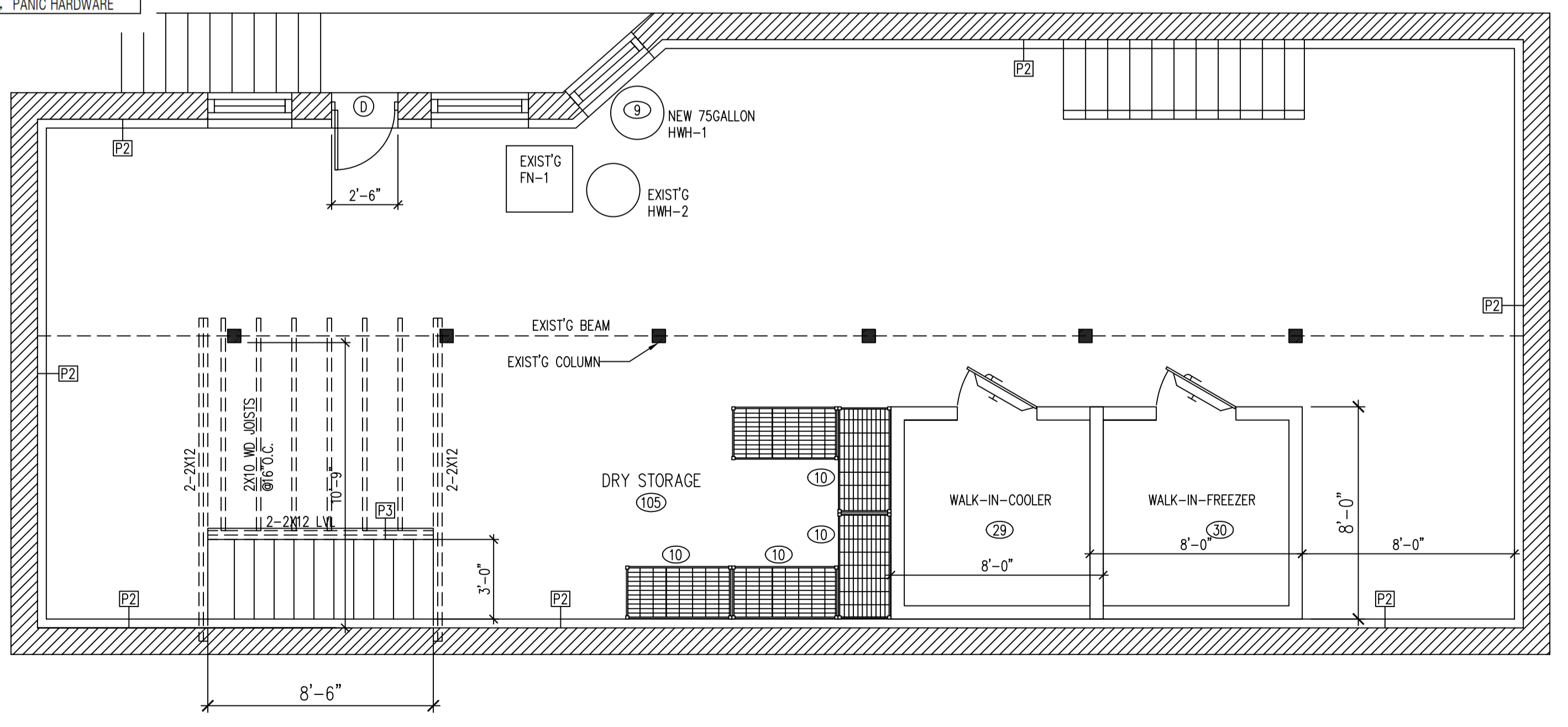
ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	3'-0" x 8'-6"	TEMPERED GLASS	ALUMINUM	-	3	NEW
B	HOLLOW METAL DOOR	PRE-HUNG METAL	3'-0" x 7'-0"	PAINT	PAINT	-	3	NEW
C	WOOD DOOR	PRE-HUNG METAL	3'-0" x 6'-8"	PAINT	PAINT	-	2	NEW
D	WOOD DOOR	PRE-HUNG METAL	3'-0" x 7'-0"	PAINT	PAINT	-	1	EXIST'G

ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE. LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE. PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES.

ROOM FINISH SCHEDULE						
NO	ROOM	WALLS	BASE	FLOOR	CEILING	
101	DINING AREA	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	GYP. BD. PAINTED	
102	KITCHEN	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	2X4 VINYL TILE CEILING	
103	WOMEN	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	GYP. BD. PAINTED	
104	MEN	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	GYP. BD. PAINTED	
105	DRY STORAGE	FRP	QT COVE BASE	QUARRY TILE	EPOXY GYP. BD. PAINTED	

HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	1 1/2 PAIR BUTT HINGES, W/ SELF CLOSING DEVICE
2	1 1/2 PAIR BUTT HINGES, SELF CLOSING DEVICE, ACCESSIBLE HARDWARE
3	1 1/2 PAIR BUTT HINGES, PADLOCK LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE



B NEW BASEMENT FLOOR PLAN
SCALE 1/4"=1'-0"

KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

- Dial stem thermometers (ranging from 0° to 220°F) are required in all preparation areas.
 - Chemical test kits (specific to the sanitizer) are required for the appropriate sanitizer.
 - pH meter and log for acidifying rice.
 - All cooling/freezing units must have accurate thermometers.
 - Covered waste cans are required in all restrooms.
 - Toilets, urinals, hand sinks, 3 compartment sinks, mop sink, prep sinks, and permanent counters/cabinets must be sealed to floors and walls with a silicone caulk seal.
 - Anti-siphon devices are required on all toilet tanks, urinals, and faucets with hose connections.
 - Soap and paper towels are required at all hand sinks.
 - Provide hair restraints and disposable gloves for all food handlers.
- If sinks are provided with spring-loaded faucets, the faucets must remain running for a minimum of 15 seconds.
- Doors leading to the outside and restroom doors are required to be self-closing and tight-fitting. Please confirm that the doors leading to the outside are equipped with a self-closer and weather strips to eliminate any air gaps.

DRY STORAGE

DRY STORAGE : 25% OF 525 SF (KITCHEN AREA.) = 131SF REQ'D
ACTUAL DRY STORAGE 5X4X4X2 = 160SF PROVIDED.

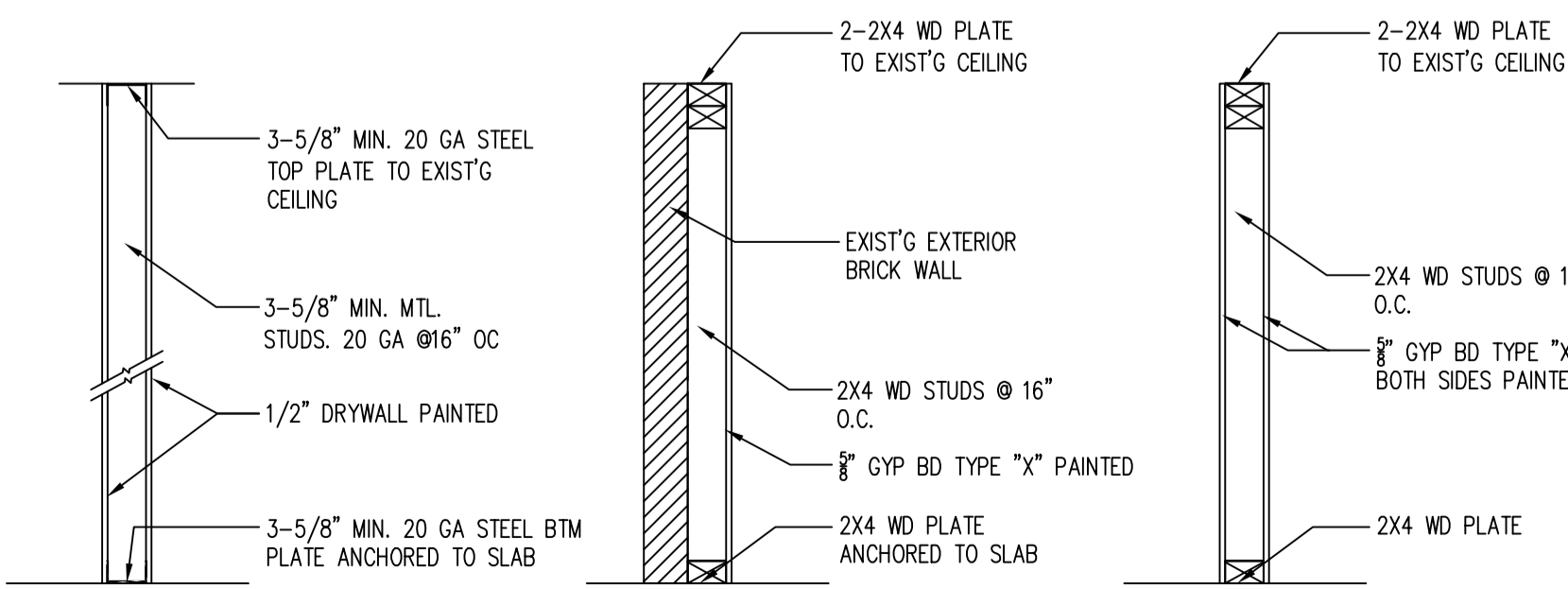
ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

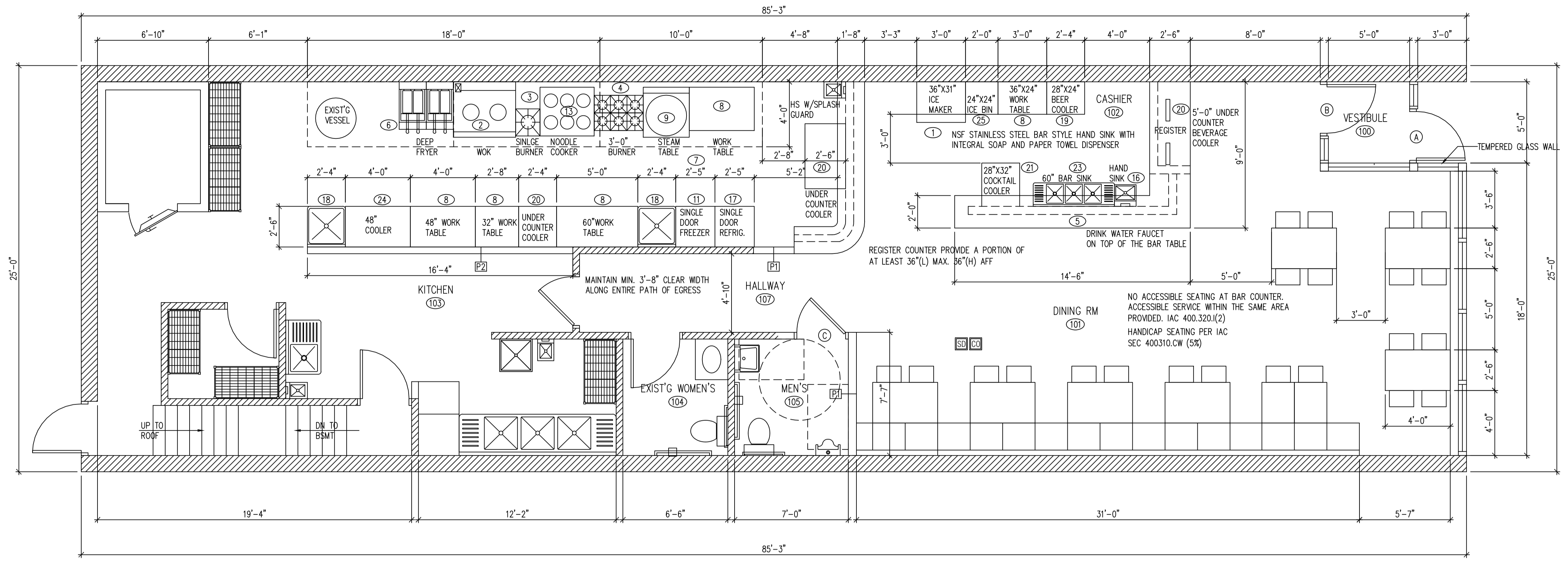
NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINetry, AND WATER HEATER PLATFORMS MUST BE SEALED.

PROVIDE THE FOLLOWING: NSF STAINLESS STEEL OPEN WIRE SHELVING UNITS. NSF STAINLESS STEEL SHELF OVER 3-COMPARTMENT SINK. ICE MAKER A MIN. 8" FROM ALL WALLS. HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK. HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS. SANITARY BOX IN WOMEN'S RESTROOMS. METAL GARBAGE CANS WITH LIDS FOR DIAPER CHANGING STATION.

ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS. BEVERAGE STATION & BAR COUNTER TOP - STAINLESS STEEL. ALL CABINET SHELVES - STAINLESS STEEL. ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE) LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINetry) ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE). PROVIDE TILE ON WALL AND UNDERSIDE OF BAR. STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE



P1 WALL TYPE P1 NOT TO SCALE
P2 WALL TYPE P2 NOT TO SCALE
P3 WALL TYPE P2 NOT TO SCALE



8/9/21 Existing stone to remain. New storefront as per stamped plans.

TW ARCHITECT INC
2425 S WENTWORTH AVE
CHICAGO IL 60616
Phone: (312) 912-5798
Email: twarchitect98@yahoo.com
LICENSE NO: 001-022013
EXPIRES: 11/30/2022

KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

DRY STORAGE

DRY STORAGE : 25% OF 1600SF (KITCHEN AREA.) = 400SF REQ'D
ACTUAL DRY STORAGE 400SF PROVIDED.
LIQUOR STORAGE : 35% OF BAR AREA = 35% X 180 = 63SF REQ'D
ACTUAL STORAGE : 63SF PROVIDED.

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

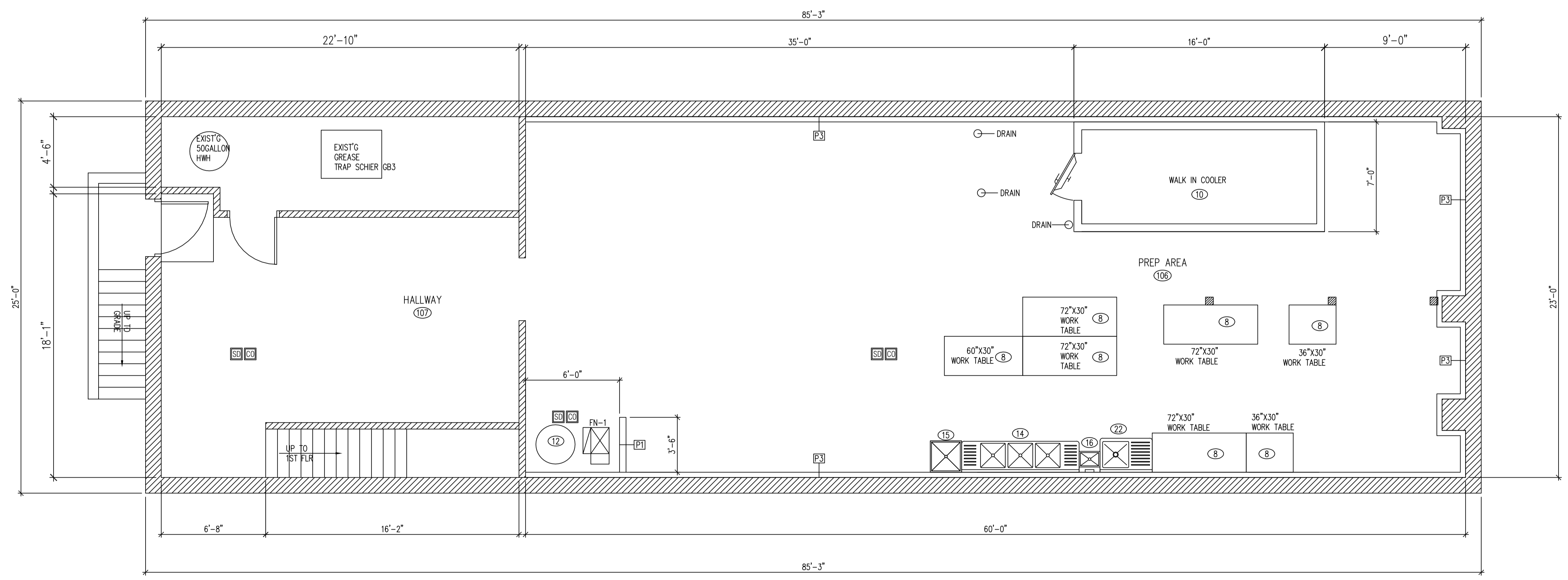
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- Chemical test kits (specific to the sanitizer) are required for the appropriate sanitizer.
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If sinks are provided with spring-loaded faucets, the faucets must remain running for a minimum of 15 seconds.

Doors leading to the outside and restroom doors are required to be self-closing and tight-fitting. Please confirm that the doors leading to the outside are equipped with a self-closer and weather strips to eliminate any air gaps.



RESTAURANT
INTERIOR REMODELING
1362 N MILWAUKEE AVE CHICAGO ILLINOIS 60622

ISSUES	DATE
ISSUED FOR PERMIT	06/28/2021



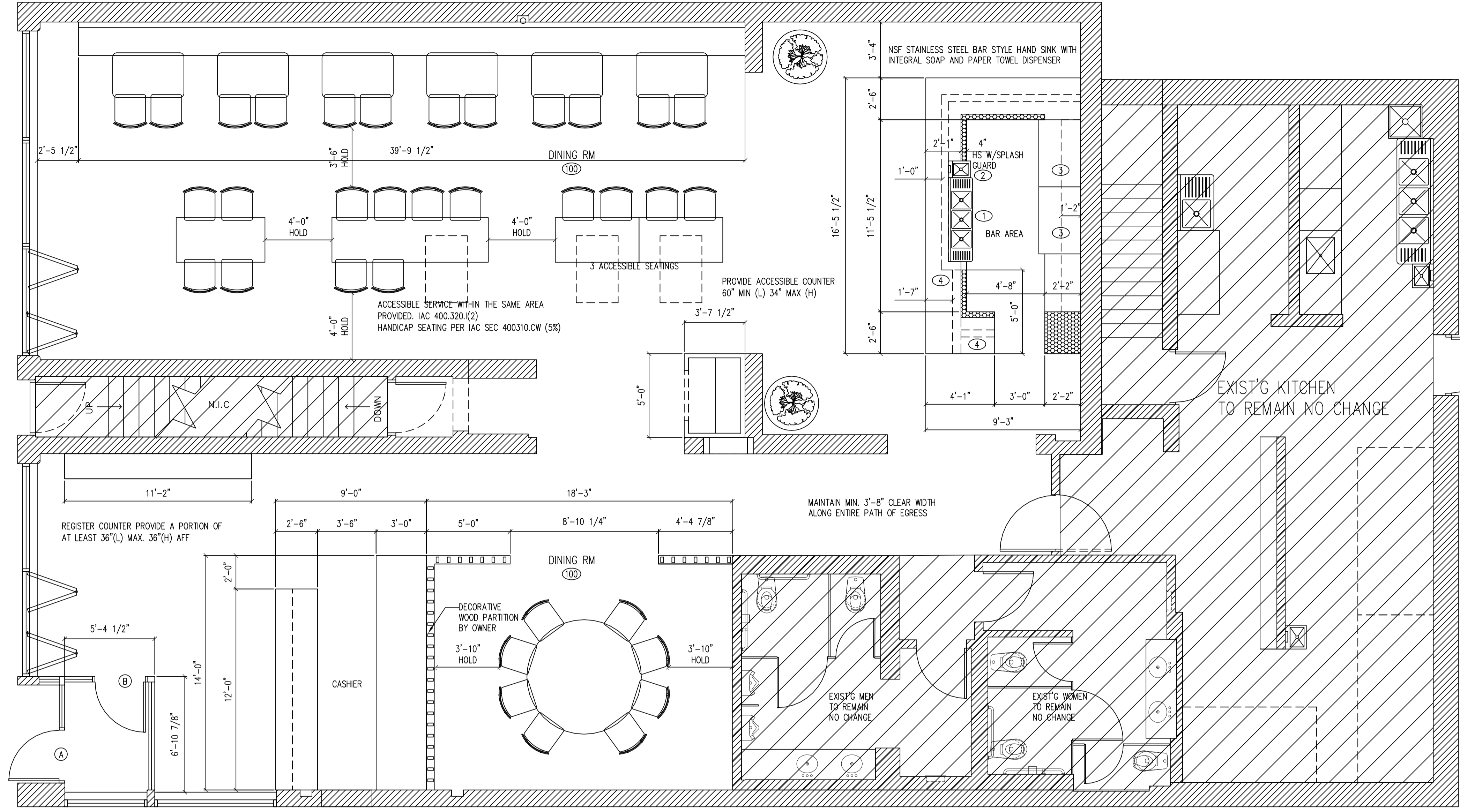
NEW FLOOR PLANS

SHEET NUMBER

A2

By *Jane Anderson*

SELF CERTIFICATION



A NEW 1ST FLOOR PLAN
SCALE 1/4"=1'-0"

EXISTING WALL TO REMAIN
NEW WALL

ROOM FINISH SCHEDULE

NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	DINING AREA	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	EXIST'G CLG. PAINTED
101	BAR AREA	CERAMIC TILE	QT COVE BASE	QUARRY TILE	EXIST'G CLG.

EQUIPMENT SCHEDULE

NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	3 COMPARTMENT BAR SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
2	1	HAND SINK	-	-	1/2" CW, 1/2" HW, 2" DRAIN	NSF WALL MOUNTED - SEALED
3	2	BAR COOLER	-	120V	4A	NSF W/ CASTERS
4	1	BAR COUNTER W/ CABINETS	-	-	-	NSF

ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

DOOR SCHEDULE

TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE SET	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	EXIST'G FRONT EXIT DOOR
B	TEMPERED GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	EXIST'G

* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
* LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
* PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

HARDWARE SCHEDULE

TAG	DESCRIPTION
1	3 HINGES, W/ LEVERED PRIVACY LOCKSET, KICKPLATE AND DOOR CLOSER
2	PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE
3	PRIVACY LOCKSET

AC - PROVIDE 5% OR AT LEAST 1 ACCESSIBLE SEATING TO INCLUDE RAISED AND/ OR LOWERED SEATING IF BEING PROVIDED; ALL RAISED AND LOWERED SEATING MUST CONSIST OF AN ACCESS ROUTE TO THE ACCESSIBLE SEATING AS WELL AND MUST FULLY COMPLY TO ICC/ ANSI CHAPTER 18-11-1109.10

NOTE: IF A BAR IS PROVIDED, A 5 FT. SECTION OF BAR MUST BE AT ACCESSIBLE HEIGHT OR PROVIDE 5% OR AT LEAST 1 ACCESSIBLE SEATING WITH WAITING SERVICES TO BE PROVIDED.

- There must be a 36" aisle between any fixed seats. Be sure to organize your booth seating or movable tables accordingly.
- Spaces for wheelchairs at tables must be available by either leaving them open or adding movable chairs at ADA compliant tables.
- 5% of the tables (or at least one if you have less than 20 tables) in your establishment must be ADA Compliant tables.
- A floor area of 30" by 48" should be cleared to accommodate wheelchair seating at a table or counter.
- Tabletops and counters should be between 28" to 34" in height to be accessible in a wheelchair.
- Customers should have ample knee room under a table or counter that measures a minimum of 30" wide, 27" high, and 19" deep.
- If the bar exceeds 34 inches in height, a 60-inch long portion of the counter must be lowered, where it is readily achievable, to between 28 and 34 inches from the floor to the top of the bar with knee space at least 27 inches high, 30 inches wide, and 19 inches deep, for customers who use wheelchairs.

ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS. BEVERAGE STATION & BAR COUNTER TOP - STAINLESS STEEL. ALL CABINET SHELVES - STAINLESS STEEL. ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE) ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE). PROVIDE FRP ON WALL SIDE AND UNDERSIDE OF BAR. STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE.

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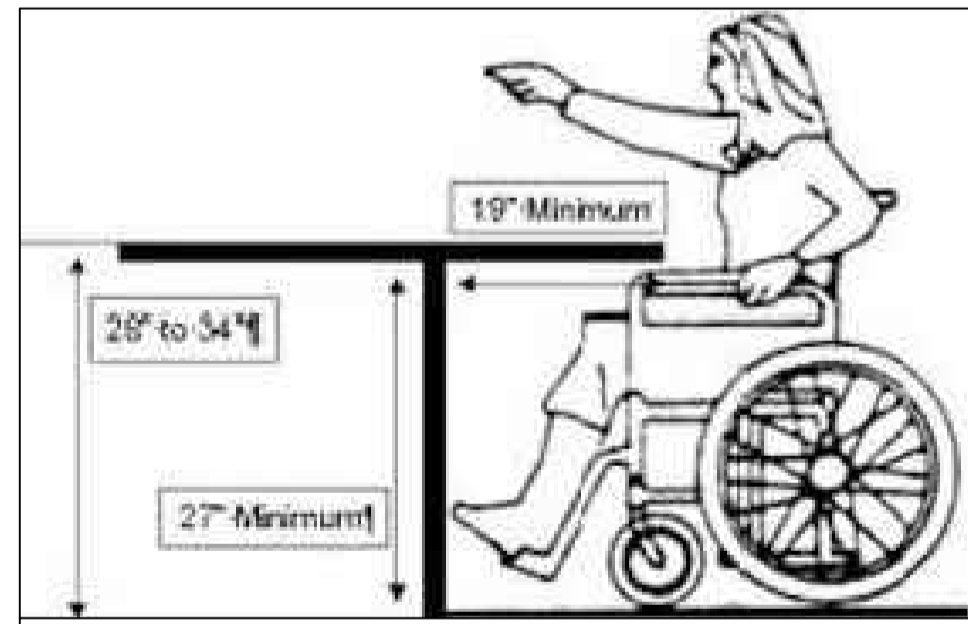
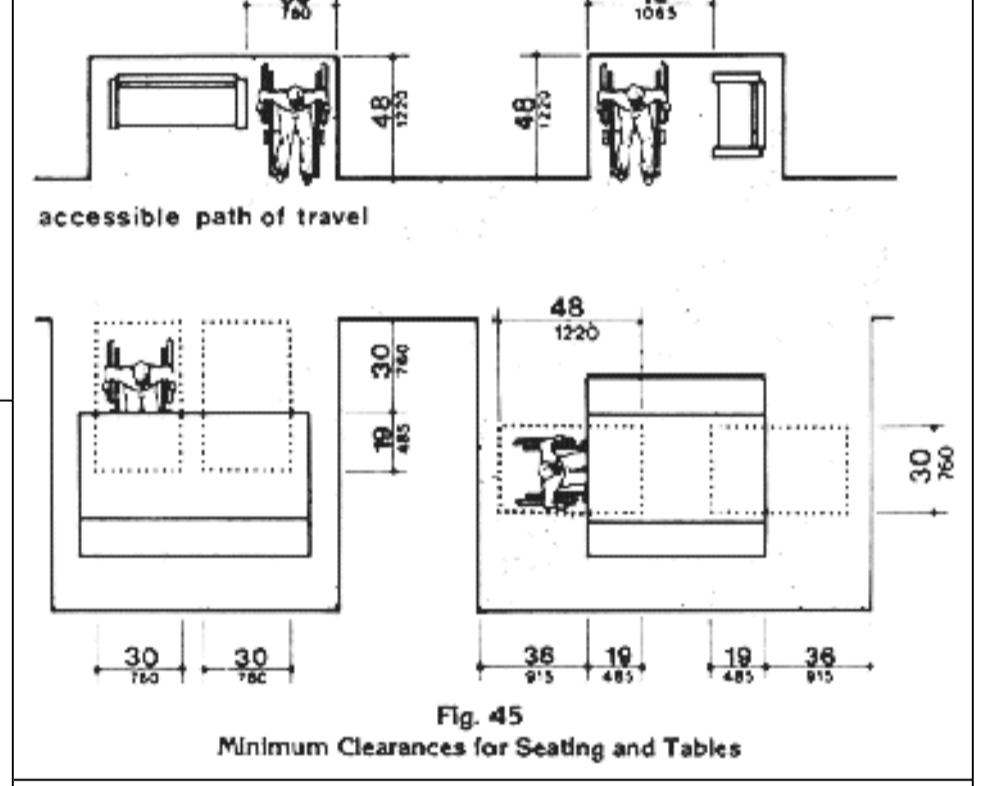
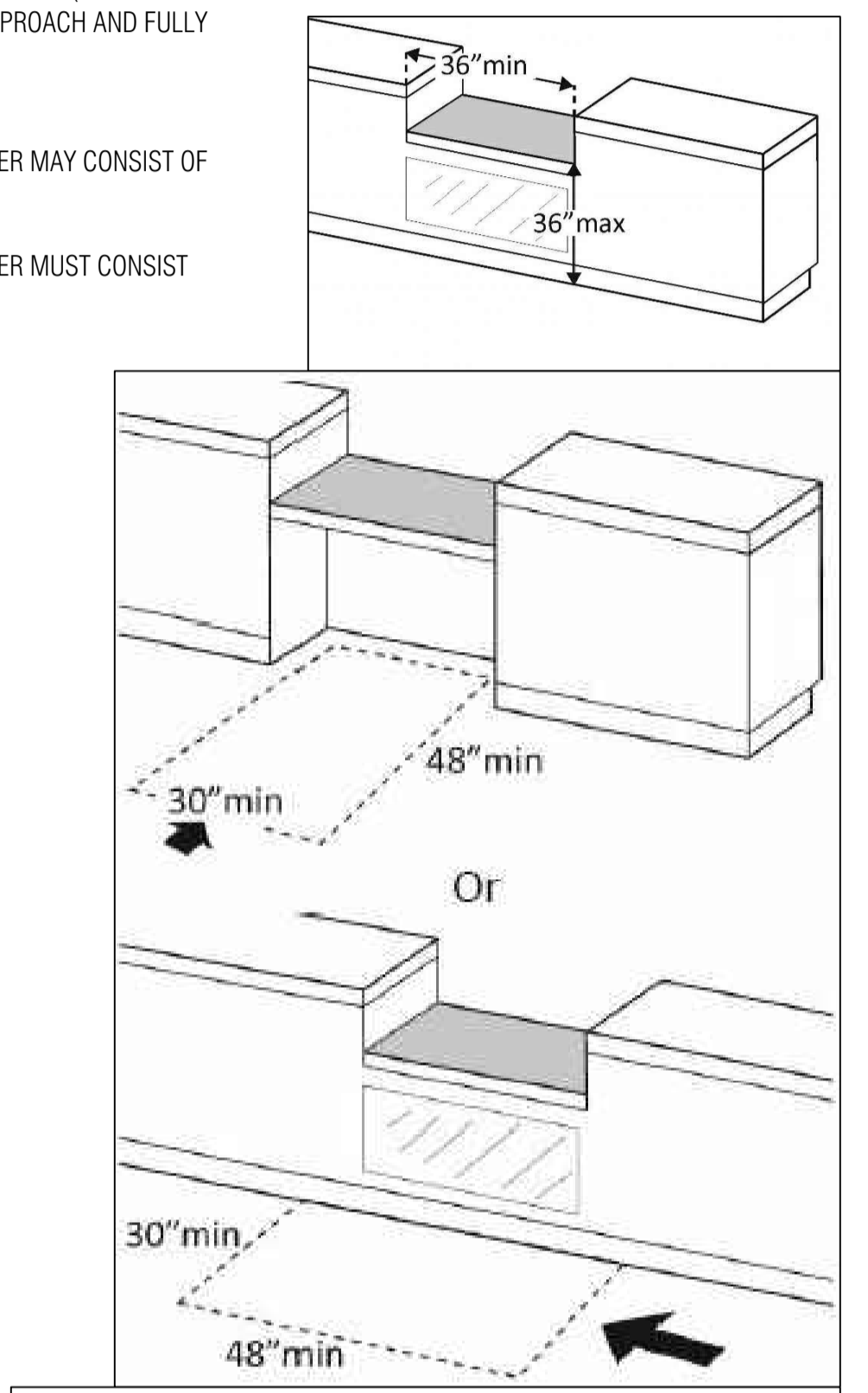
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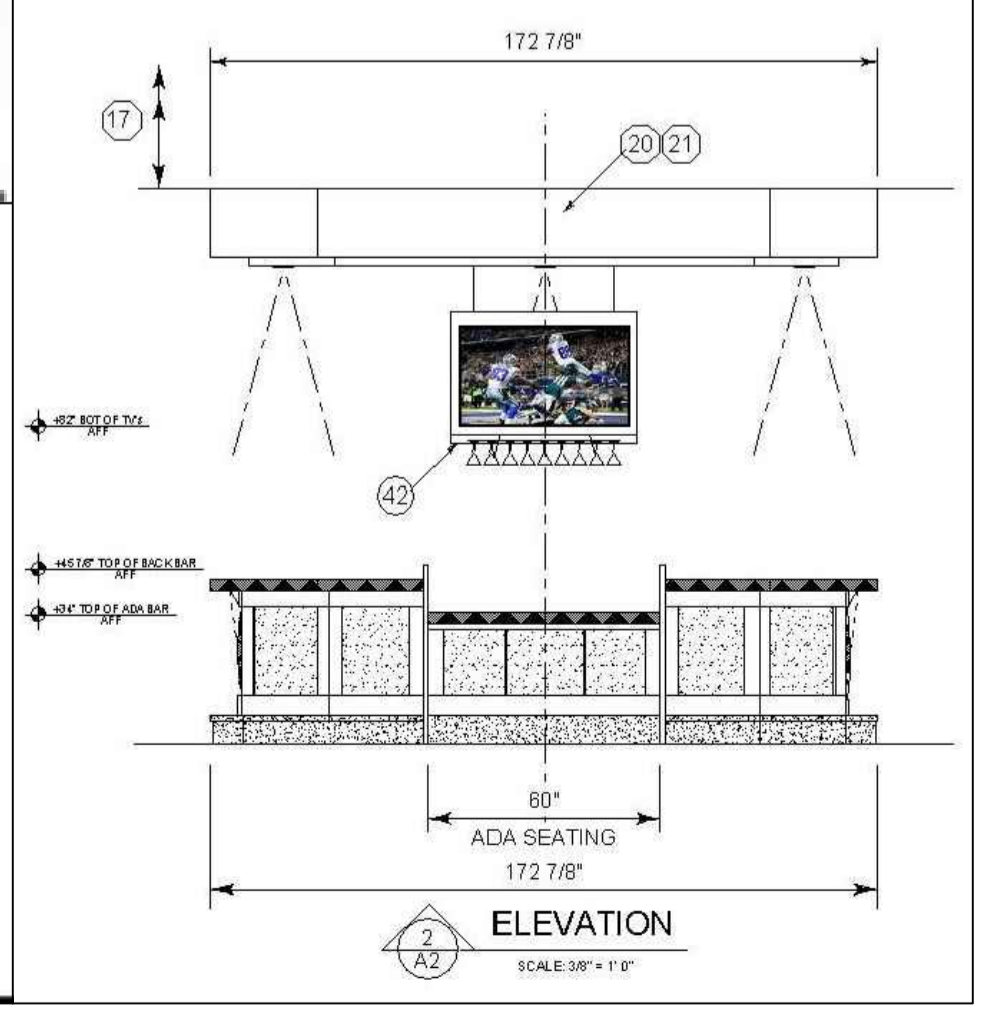
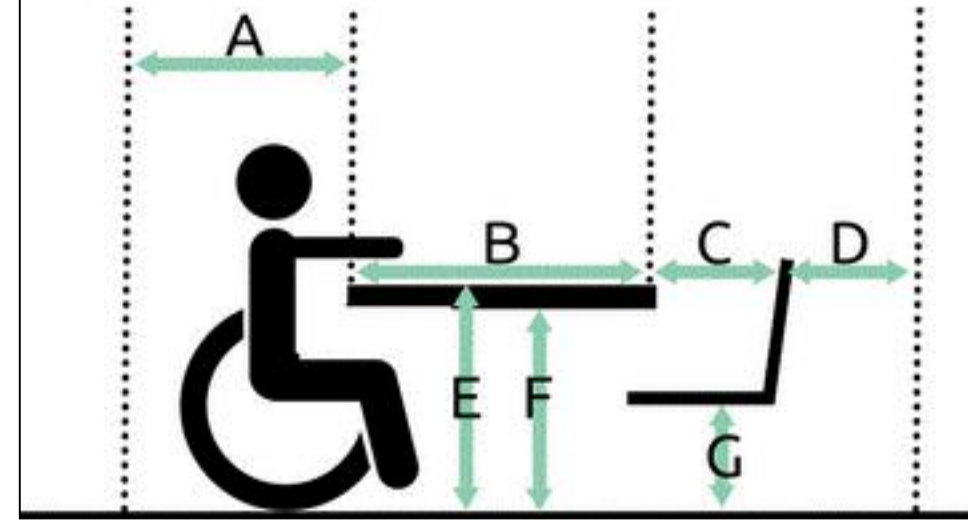
AC - ACGT00048 - SALES/ SERVICE COUNTER MUST CONSIST OF ADEQUATE CLEAR FLOOR SPACE (PER SEC. 305) FOR PARALLEL AND FORWARD APPROACH AND FULLY COMPLY TO ICC/ ANSI SEC. 904

NOTE: A 36" L. MIN. X 36" H. MAX. COUNTER MAY CONSIST OF A PARALLEL APPROACH.

NOTE: A 30" L. MIN. X 36" H. MAX. COUNTER MUST CONSIST OF A FORWARD APPROACH.



- ADA SEATING REQUIREMENTS**
- A. Wheelchair Seating Area: Min 30"
 - B. Tabletop Width: 24 - 42"
 - C. Customer Seating Area: 18 - 24"
 - D. Traffic Area: 18 - 24"
 - E. Tabletop Height: 28 - 34"
 - F. Underside Height: Min 27"
 - G. Seat Height: 16 - 18"



TW ARCHITECT INC
2425 S WENTWORTH AVE
CHICAGO IL 60616

Phone: (312) 912-5798
Email: twarchitect198@yahoo.com

LICENSE NO: 001-022013
EXPIRES: 11/30/2022

NOBLE THAI RESTAURANT
INTERIOR REMODELING
1371 W CHICAGO AVE ILLINOIS 60642

ISSUES	DATE
ISSUED FOR PERMIT	03/25/2021
REISSUED FOR PERMIT	04/23/2021



FLOOR PLAN & NOTES

SHEET NUMBER

A2

By *Jane Anderson*

SELF CERTIFICATION

TW ARCHITECT INC
2425 S WENTWORTH AVE
CHICAGO IL 60616

Phone: (312) 912-5798
Email: twarchitect98@yahoo.com

LICENSE NO: 001-022013
EXPIRES: 11/30/2022

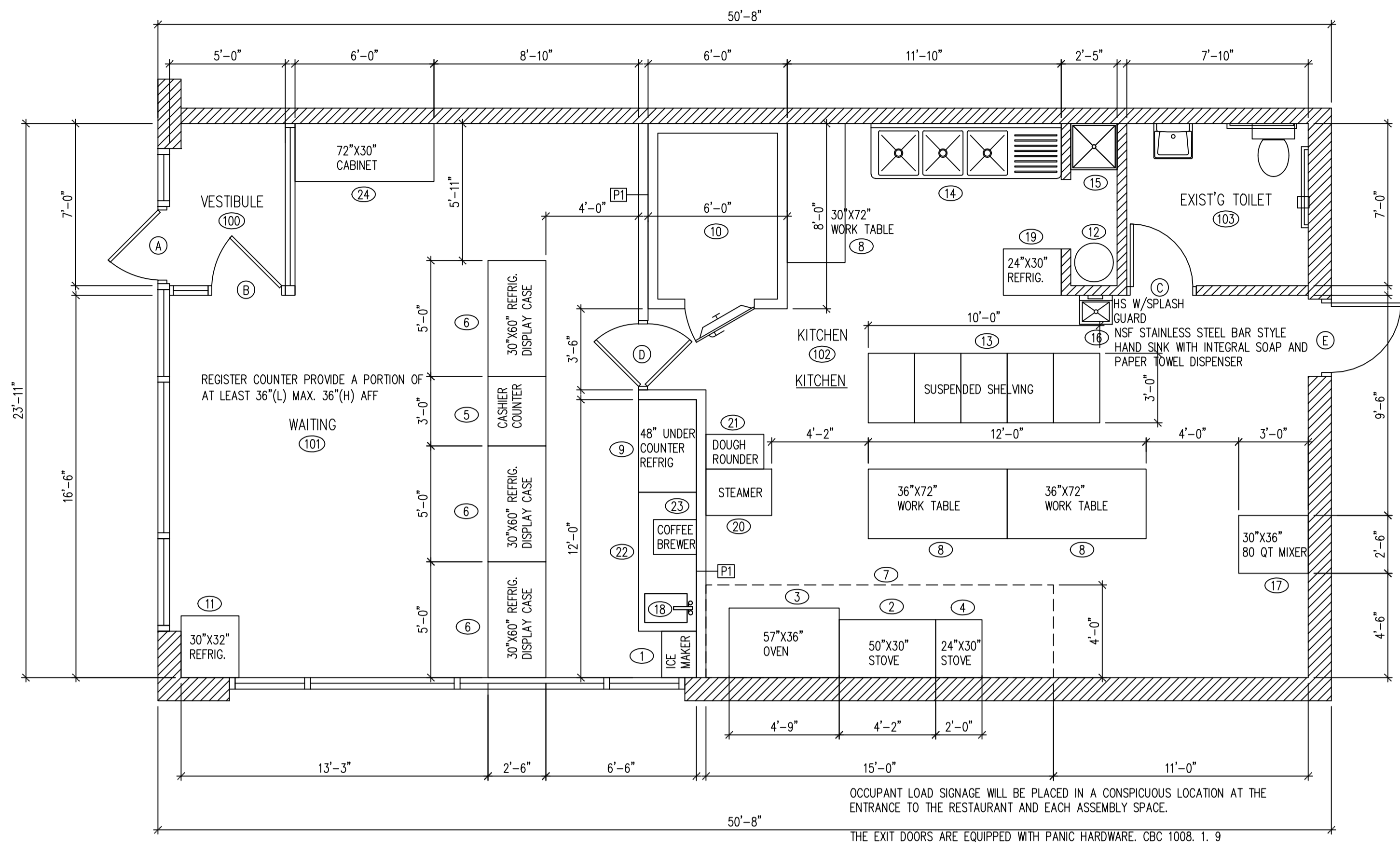
RETAIL BAKERY SHOP
INTERIOR REMODELING
1559 W 33RD STREET CHICAGO IL 60608

ISSUES	DATE
ISSUED FOR PERMIT	06/25/2021
REISSUED FOR PERMIT	08/06/2021

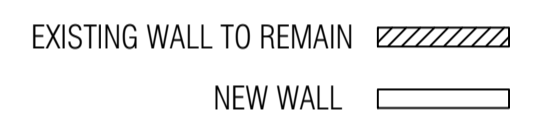


FLOOR PLANS & NOTES

SHEET NUMBER
A1

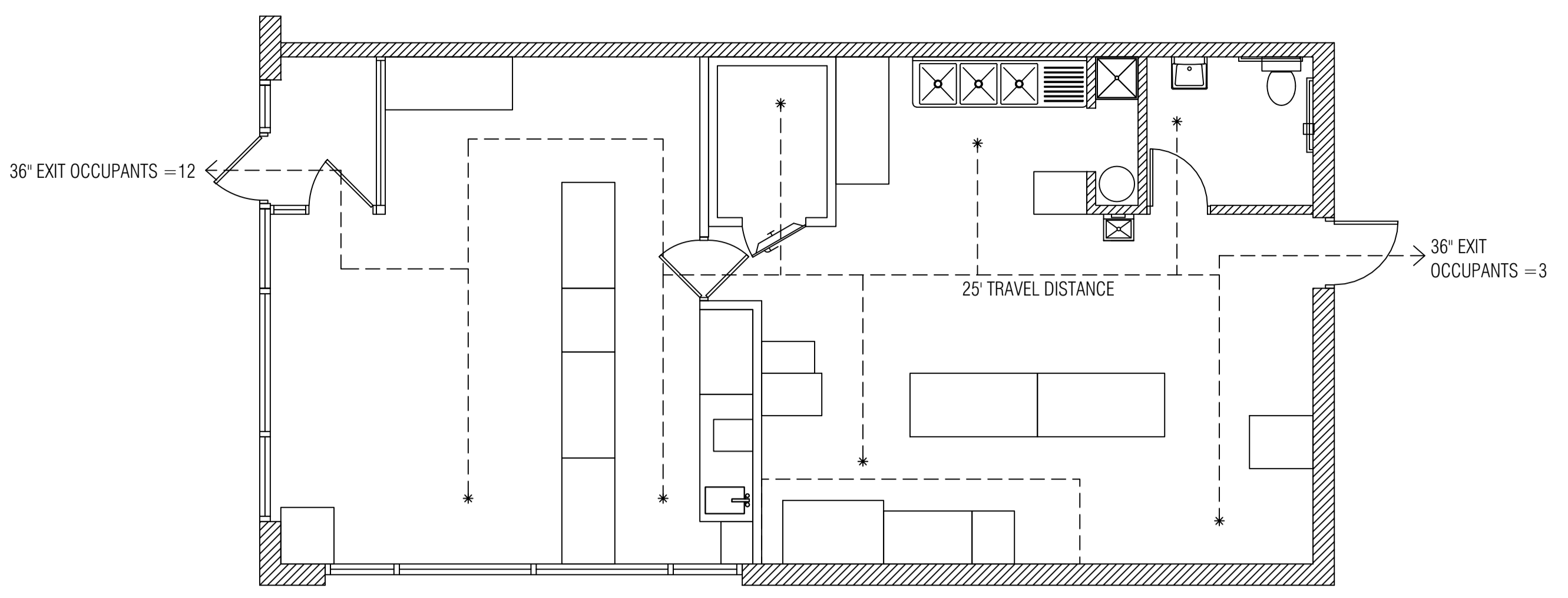


B NEW 1ST FLOOR PLAN
SCALE 1/4" = 1'-0"



OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE RESTAURANT AND EACH ASSEMBLY SPACE.
THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE. CBC 1008.1, 9
EMERGENCY AND GENERAL EGRESS DISCHARGE LIGHTING. CBC 1006.1 ON SHEET E1

FIRE EXTINGUISHERS TO BE TYPE K IN KITCHEN AND TYPE A IN WAITING RM



C OCCUPANCY & EXITING DIAGRAM
SCALE 3/16" = 1'-0"

EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	ICE MAKER	-	120V	5A	3/8" CW NSF AIR COOLED CONDENSING UNIT
2	1	50"x30" STOVE	3/4"	-	-	NSF, 110000 BTU
3	1	OVEN	-	240V	48A	NSF
4	1	24"x30" STOVE	3/4"	-	-	NSF, 40000 BTU
5	1	CASH COUNTER	-	-	-	NSF
6	3	30"x60" REFRIG. DISPLAY CASE	-	120V	6A	NSF
7	1	15"x4 EXHAUST HOOD, TYPE I	-	-	-	U.L. W/ANSUL FIRE SUPPRESSION SYSTEM
8	3	WORK TABLE	-	-	-	NSF W/ 6" STAINLESS STEEL LEGS NSF APPROVED
9	2	48" UNDER COUNTER REFRIG	-	120V	3A	NSF
10	1	6"x8" WALK-IN COOLER	-	240V	15A	NSF
11	1	30"x32" REFRIG.	-	120V	4A	NSF
12	1	HOT WATER HEATER	3/4"	120V	-	3/4" CW & 3/4" HW NSF, 50GALLONS
13	1	SHELVING	-	-	-	NSF APPROVED STAINLESS STEEL SHELVING
14	1	3 COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
15	1	EXIST'G MOP SINK/A FLOOR BASIN UNIT	-	-	1/2" CW, 1/2" HW, 4" DRAIN	NSF, W/ MOP HOOKS, SEAL EDGES
16	1	HAND SINK	-	-	1/2" CW, 1/2" HW, 2" DRAIN	NSF, WALL MOUNTED - SEALED
17	1	80 QT MIXER	-	240V	7A	NSF
18	1	PREP SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF
19	1	24"x30" REFRIG.	-	120V	2.5A	NSF W/ CASTERS
20	1	STEAMER	-	240V	6A	1/2" HW, 4" INDIRECT DRAIN NSF
21	1	DOUGH ROUNDER	-	120V	-	NSF
22	1	STAINLESS STEEL COUNTER	-	-	-	NSF
23	1	COFFEE BREWERS	-	120V	2A	NSF
24	1	72"x30" CABINET	-	-	-	NSF

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KITCHEN EQUIPMENT NOTES

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PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

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5 SHELVINGS X 4X4X2 = 160 SF

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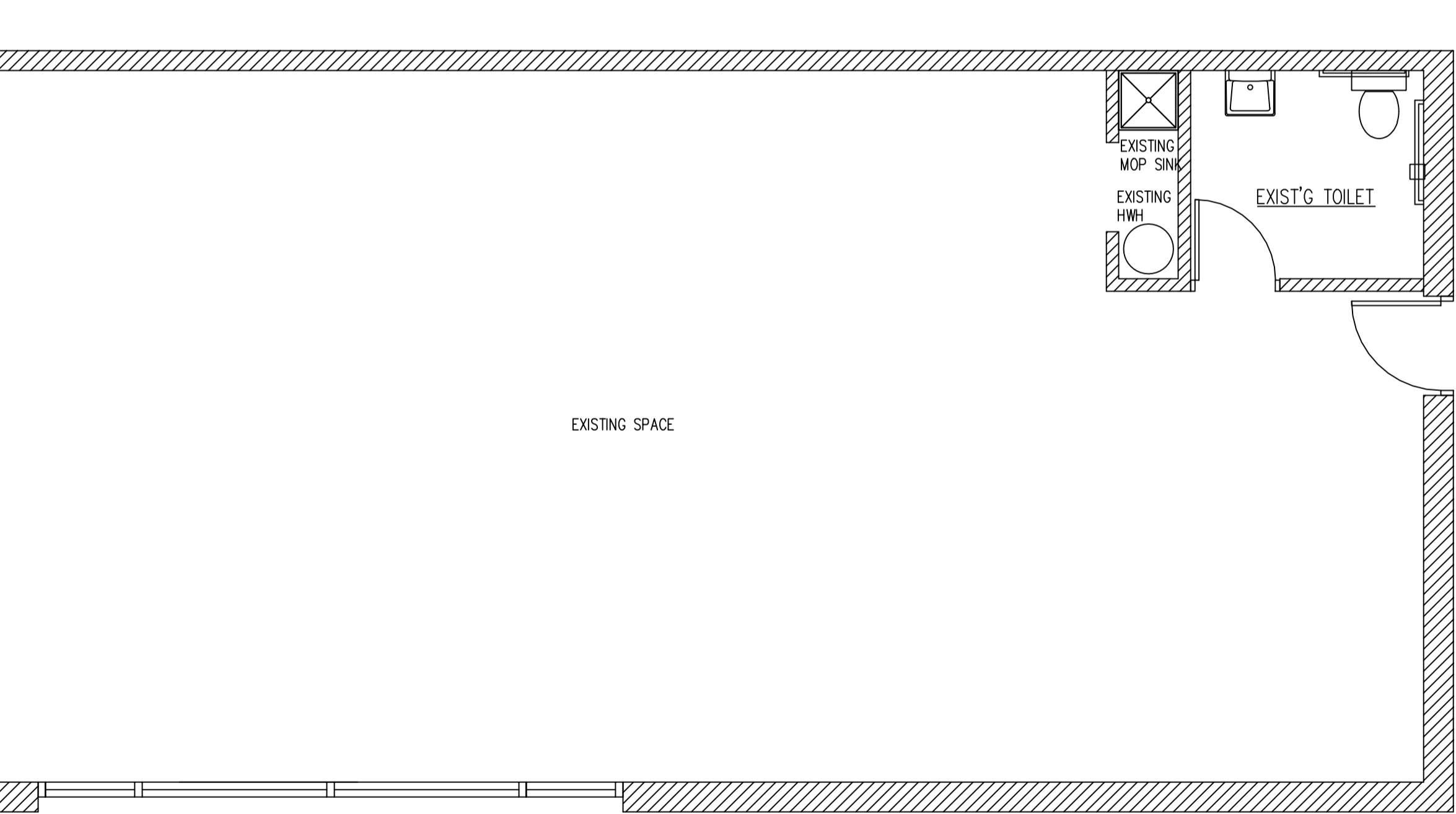
ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
1	WAITING AREA	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	OPEN CEILING
2	KITCHEN	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	2X4 VINYL TILE CLG.
3	SERVICE AREA	CERAMIC TILE	QT COVE BASE	QUARRY TILE	OPEN CEILING
4	EXISTING TOILET	EXISTING	EXISTING	FLOOR TILE	EXIST'G CLG. PAINTED
5	VESTIBULE	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	OPEN CEILING

DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE SET	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	EXIST'G FRONT EXIT DOOR
B	TEMPERED GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	NEW
C	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	1	EXIST'G
D	ALUMINUM	ALUMINUM	3'-6" x 6'-8"	PAINT	PAINT	-	DOUBLE ACTION	NEW
E	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	2	EXIST'G

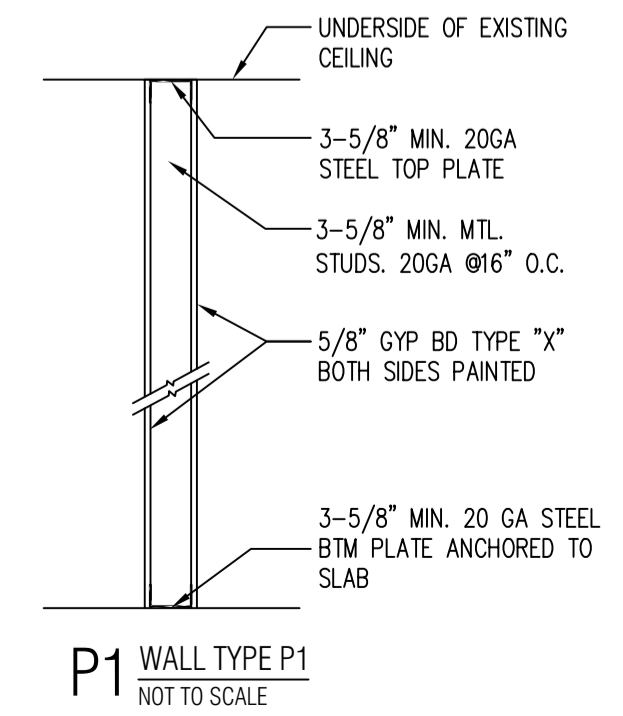
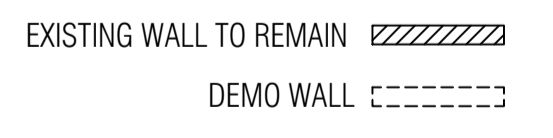
* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
* LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
* PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

COOKLINE EQUIPMENT AND REACH-IN REFRIGERATION AND FREEZER UNITS TO BE INSTALLED ON CASTERS. NSF STAINLESS STEEL SHELF OVER 3-COMPARTMENT SINK. ICE MAKER A MIN. 8" FROM ALL WALLS. HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK. HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS. SANITARY BOX IN WOMEN'S RESTROOMS. METAL GARBAGE CANS WITH LIDS FOR DIAPER CHANGING STATION.

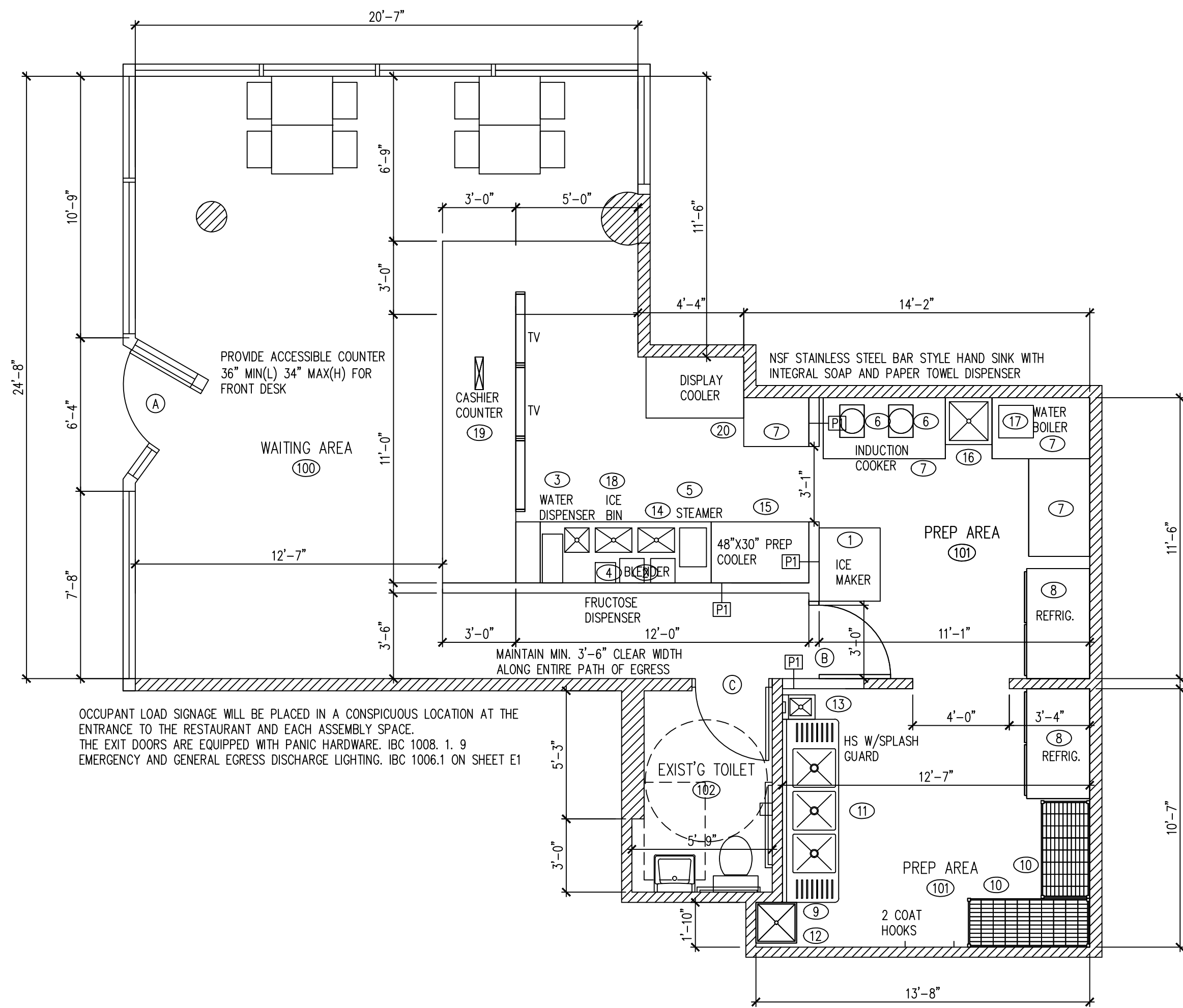
ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS.
WAITRESS, BEVERAGE STATION & BAR COUNTER TOP - STAINLESS STEEL
ALL CABINET SHELVES - STAINLESS STEEL
ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE)
LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINETRY)
ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE),
PROVIDE FRP ON WALL AND UNDERSIDE OF BAR.
STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE



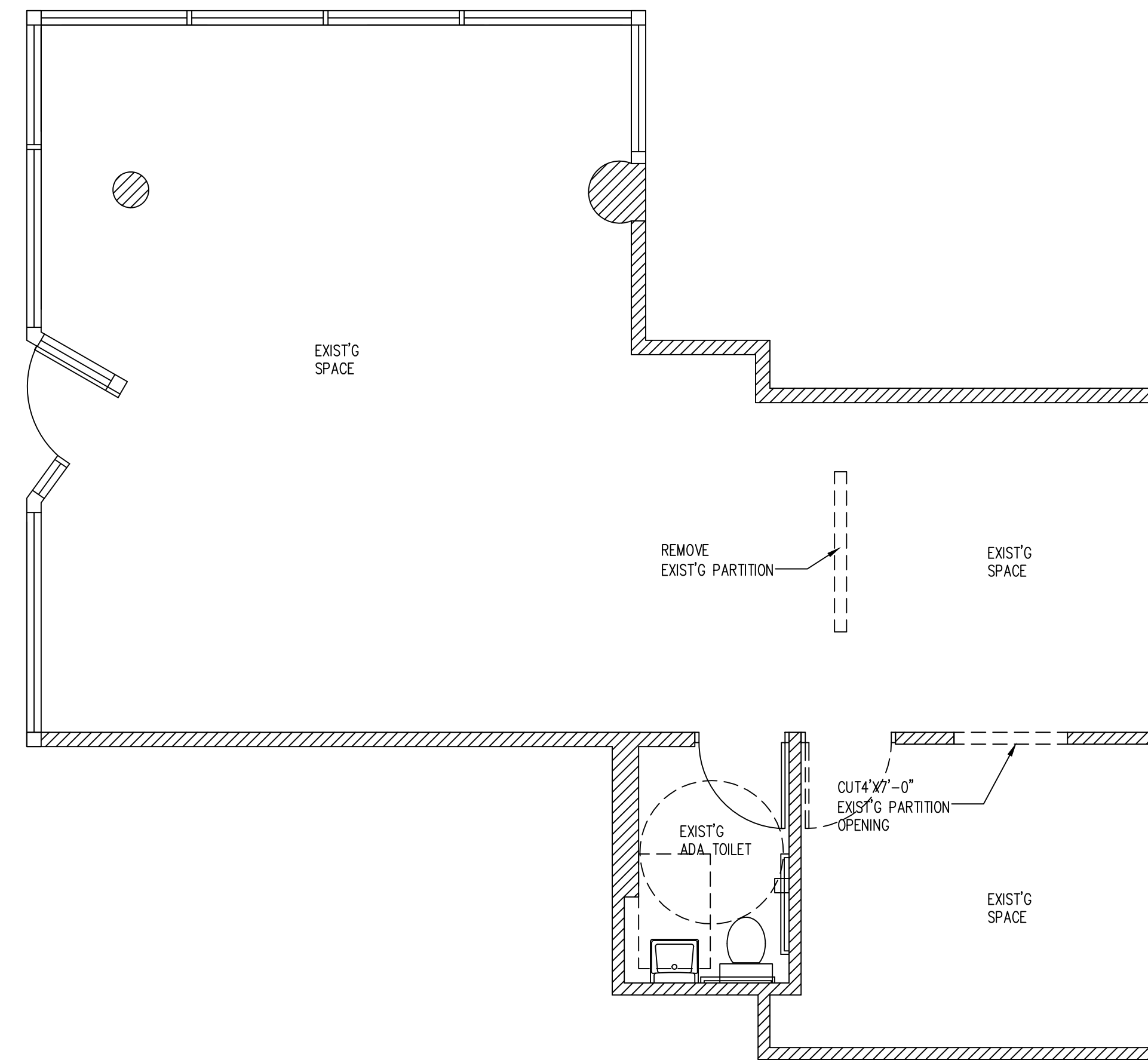
A 1ST FLOOR DEMO PLAN
SCALE 1/4" = 1'-0"



HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	3 HINGES, W/LEVERED PRIVACY LOCKSET, KICKPLATE AND DOOR CLOSER
2	PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE
3	PRIVACY LOCKET



A NEW FLOOR PLAN
SCALE 1/4"=1'-0"
EXISTING WALL NEW WALL



B DEMO PLAN
SCALE 1/4"=1'-0"
EXISTING WALL DEMOLITION WALL

EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	ICE MAKER	-	220V 10A	1/2" CW, 4" OSD DRAIN	NSF AIR COOLED CONDENSING UNIT
2	1	BLENDER	-	120V	-	NSF
3	1	WATER DISPENSER	-	120V	-	NSF
4	1	FRUCTOSE DISPENSER	-	120V	-	NSF
5	1	STEAMER	-	220V 2700W	1/2" CW, 4" OSD DRAIN	NSF
6	2	INDUCTION COOKER	-	120V 1800W	-	NSF
7	3	STAINLESS STEEL WORK TABLE	-	-	-	NSF
8	2	REFRIGERATOR	-	120V 3A	-	NSF
9	1	TANKLESS HWH	-	240V 40A	3/4" CW & 3/4" HW	NSF
10	2	SHELVING	-	-	-	NSF APPROVED STAINLESS STEEL SHELVING
11	1	3 COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF, W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
12	1	MOP SINK	-	-	1/2" CW, 1/2" HW, 4" DRAIN	NSF, W/ MOP HOOKS, SEAL EDGES
13	1	HAND SINK	-	-	1/2" CW, 1/2" HW, 2" DRAIN	NSF, WALL MOUNTED - SEALED
14	1	STAINLESS STEEL CABINET TABLE	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF, W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
15	1	PREP COOLER	-	120V 3A	-	NSF, W/ CASTERS
16	1	PREP SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF, W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
17	1	WATER BOILER	-	220V 30A	1/2" CW, 4" INDIRECT DRAIN	NSF
18	1	ICE BIN	-	-	4" INDIRECT DRAIN	NSF
19	1	SERVICE/CASHIER COUNTER	-	-	-	NSF
20	1	DISPLAY COOLER	-	120V 3A	-	NSF

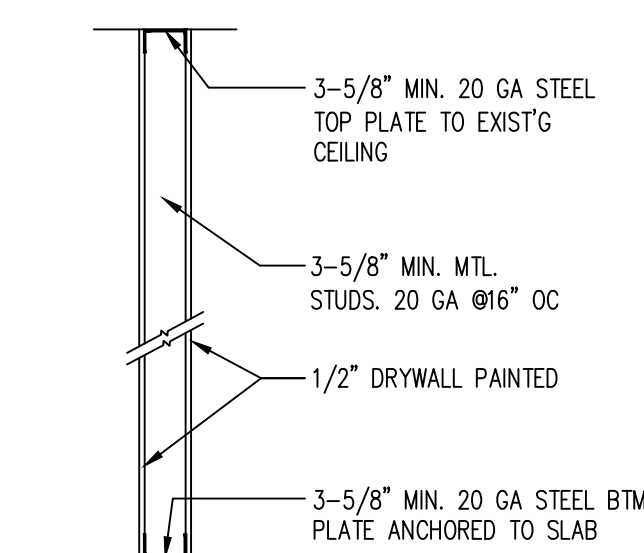
ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	1 1/2 PAIR BUTT HINGES, W/ SELF CLOSING DEVICE
2	1 1/2 PAIR BUTT HINGES, SELF CLOSING DEVICE, ACCESSIBLE HARDWARE
3	1 1/2 PAIR BUTT HINGES, PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	WAITING AREA	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	EXIST'G CEILING
101	PREP AREA	FRP	QT COVE BASE	QUARRY TILE	VINYL CEILING
102	EXIST'G TOILET	EXIST'G	EXIST'G	FLOOR TILE	EXIST'G GYP BD PAINTED

DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	3	EXIST'G
B	WOOD DOOR	PRE-HUNG METAL	3'-0" x 7'-0"	PAINT	PAINT	-	1	NEW
C	HOLLOW METAL DOOR	PRE-HUNG METAL	3'-0" x 6'-8"	PAINT	PAINT	-	2	EXIST'G

ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE. LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE. PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES.



P1 WALL TYPE P1
NOT TO SCALE

PREP EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

DRY STORAGE

DRY STORAGE : 25% OF 267 SF (KITCHEN AREA.) = 67SF REQ'D
ACTUAL DRY STORAGE 1X4X4X2 + 1X5X4X2 = 72SF PROVIDED.

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETS, AND WATER HEATER PLATFORMS MUST BE SEALED.

- Dial stem thermometers (ranging from 0° to 220°F) are required in all preparation areas.
 - Chemical test kits (specific to the sanitizer) are required for the appropriate sanitizer.
 - pH meter and log for acidifying rice.
 - All cooling/freezing units must have accurate thermometers.
 - Covered waste cans are required in all restrooms.
 - Toilets, urinals, hand sinks, 3 compartment sinks, mop sink, prep sinks, and permanent counters/cabinets must be sealed to floors and walls with a silicone caulk seal.
 - Anti-siphon devices are required on all toilet tanks, urinals, and faucets with hose connections.
 - Soap and paper towels are required at all hand sinks.
 - Provide hair restraints and disposable gloves for all food handlers.
- If sinks are provided with spring-loaded faucets, the faucets must remain running for a minimum of 15 seconds.
- Doors leading to the outside and restroom doors are required to be self-closing and tight-fitting. Please confirm that the doors leading to the outside are equipped with a self-closer and weather strips to eliminate any air gaps.

PROVIDE THE FOLLOWING: NSF STAINLESS STEEL OPEN WIRE SHELVING UNITS.
NSF STAINLESS STEEL SHELF OVER 3-COMPARTMENT SINK. ICE MAKER A MIN. 8" FROM ALL WALLS.
HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK.
HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS.
SANITARY BOX IN RESTROOM. METAL GARBAGE CANS WITH LIDS FOR DIAPER CHANGING STATION.

ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS.
BEVERAGE STATION & SERVICE COUNTER TOP - STAINLESS STEEL & QUARTZ.
ALL CABINET SHELVES - STAINLESS STEEL.
ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE)
LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINETRY)
ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE),
PROVIDE TILE ON WALL AND UNDERSIDE OF SERVICE AREA.

FIRE EXTINGUISHERS TO BE TYPE K IN PREP AREA AND TYPE A IN DINING ROOM

WEI TAN
2425 S WENTWORTH AVE
CHICAGO IL 60616

Phone: (312) 912-5798
Email: twarchitect98@yahoo.com

LICENSE NO: 001-022013
EXPIRES: 11/30/2022

MEP ENGINEER
236 W ALEXANDER STREET
CHICAGO IL 60616

PHONE: (312) 720-8800
BILLY_WANG68@HOTMAIL.COM
LICENSE NO: 062.068227
EXPIRES: 11 / 30 / 2023

MILK TEA SHOP
INTERIOR REMODELING
1690 SHERMAN AVE EVANSTON IL 60201

ISSUES	DATE
ISSUED FOR PERMIT	12/18/2021



FLOOR PLAN,
NOTES, &
SCHEDULES

SHEET NUMBER

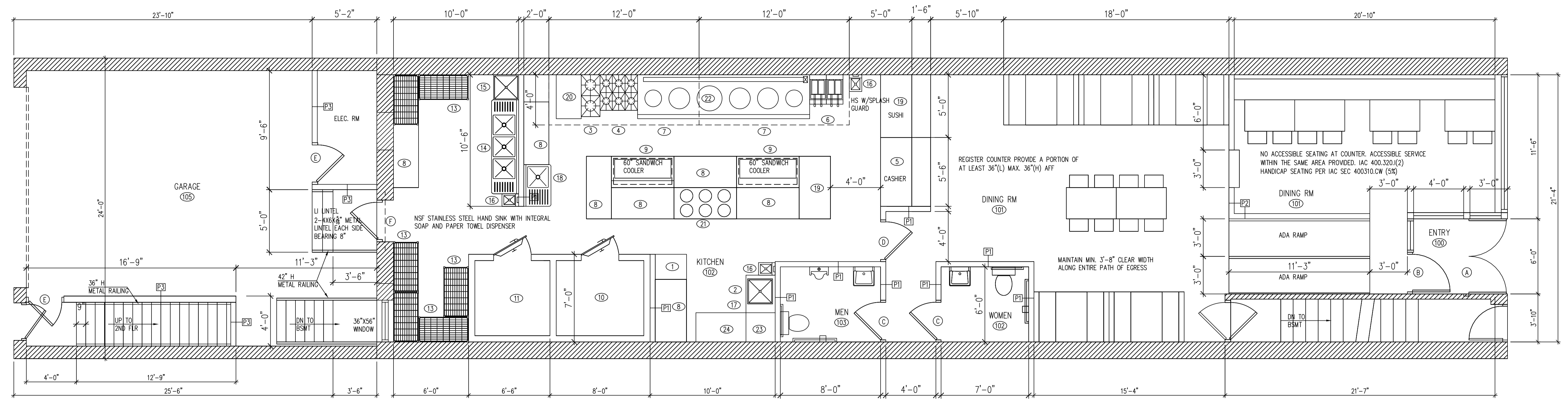
A1

TW ARCHITECT INC
2425 S WENTWORTH AVE
CHICAGO IL 60616

Phone: (312) 912-5798
Email: twarchitect98@yahoo.com

LICENSE NO: 001-022103
EXPIRES: 11/30/2022

RESTAURANT & RESIDENTIAL
INTERIOR REMODELING
1740 W 47TH STREET CHICAGO ILLINOIS 60609



A NEW 1ST FLOOR PLAN
SCALE 1/4"=1'-0"

OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE RESTAURANT AND EACH ASSEMBLY SPACE.
THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE, CBC 1008.1.9
EMERGENCY AND GENERAL EGRESS DISCHARGE LIGHTING, CBC 1006.1 ON SHEET E1

KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

DRY STORAGE

DRY STORAGE: 25% OF 700SF (KITCHEN AREA.) = 175SF REQ'D
ACTUAL DRY STORAGE 160SF PROVIDED.
6 SHELVINGS X 4X4X2 = 192 SF

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETY, AND WATER HEATER PLATFORMS MUST BE SEALED.

- Dial stem thermometers (ranging from 0° to 220°F) are required in all preparation areas.
- Chemical test kits (specific to the sanitizer) are required for the appropriate sanitizer.
- pH meter and log for acidifying rice.
- All cooling/freezing units must have accurate thermometers.
- Covered waste cans are required in all restrooms.
- Toilets, urinals, hand sinks, 3 compartment sinks, mop sink, prep sinks, and permanent counters/cabinets must be sealed to floors and walls with a silicone caulk seal.
- Anti-siphon devices are required on all toilet tanks, urinals, and faucets with hose connections.
- Soap and paper towels are required at all hand sinks.
- Provide hair restraints and disposable gloves for all food handlers.

If sinks are provided with spring-loaded faucets, the faucets must remain running for a minimum of 15 seconds

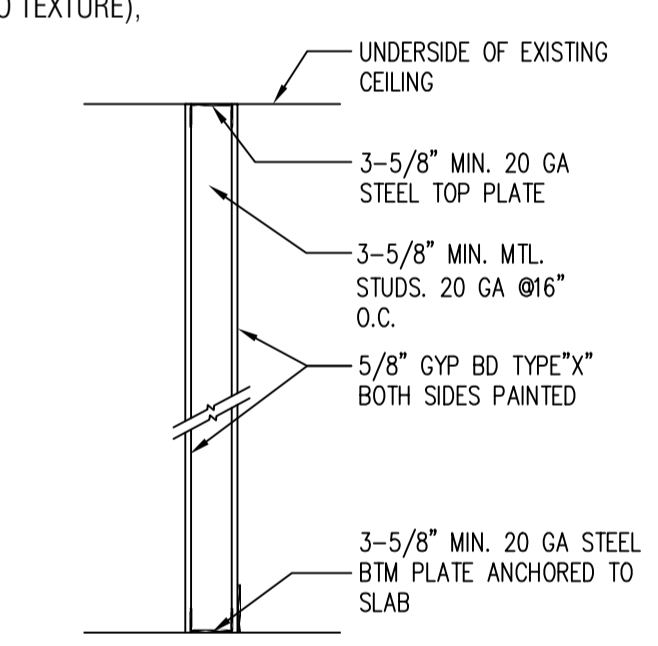
Doors leading to the outside and restroom doors are required to be self-closing and tight-fitting. Please confirm that the doors leading to the outside are equipped with a self-closer and weather strips to eliminate any air gaps.

COOKLINE EQUIPMENT AND REACH-IN REFRIGERATION AND FREEZER UNITS TO BE INSTALLED ON CASTERS. NSF STAINLESS STEEL SHELF OVER 3-COMPARTMENT SINK. ICE MAKER A MIN. 8" FROM ALL WALLS. HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK. HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS. SANITARY BOX IN WOMEN'S RESTROOMS. METAL GARBAGE CANS WITH LIDS FOR DIAPER CHANGING STATION.

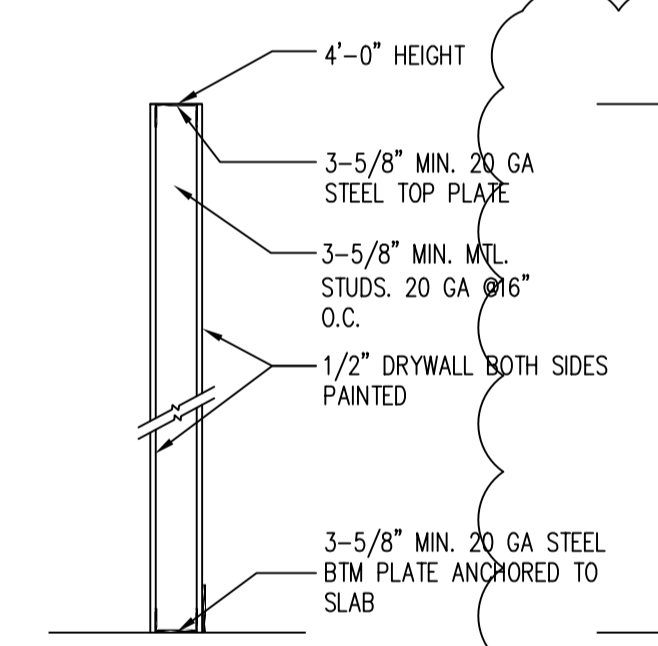
ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS. WAITRESS, BEVERAGE STATION & BAR COUNTER TOP - STAINLESS STEEL. ALL CABINET SHELVES - STAINLESS STEEL. ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE) LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINETRY) ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE). PROVIDE FRP ON WALL AND UNDERSIDE OF BAR. STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE

FIRE EXTINGUISHERS TO BE TYPE K IN KITCHEN AND TYPE A IN DINING ROOM

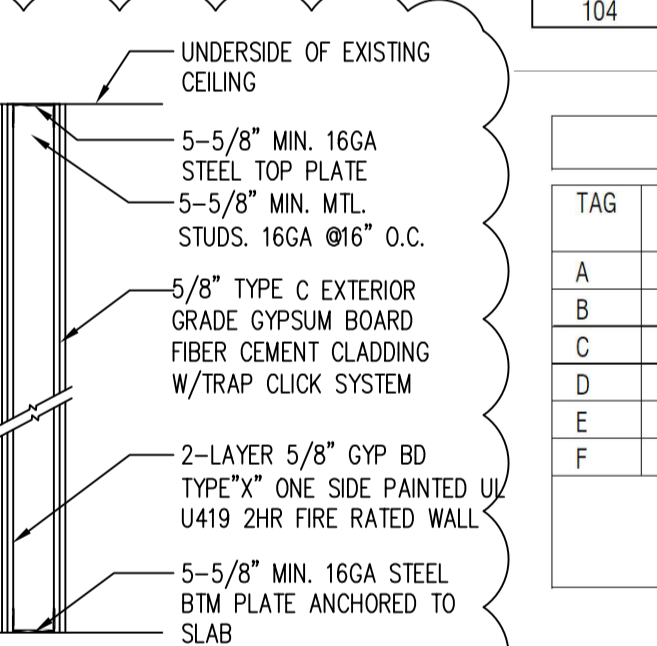
TAG	DESCRIPTION
1	3 HINGES, W/LEVERED PRIVACY LOCKSET, KICKPLATE AND DOOR CLOSER
2	PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE
3	PRIVACY LOCKET



P1 WALL TYPE P1
NO SCALE

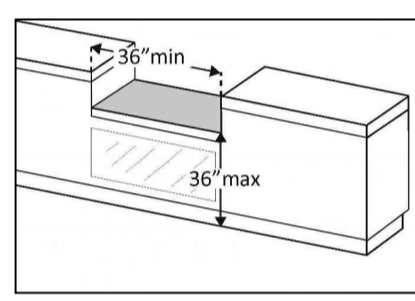


P2 WALL TYPE P2
NO SCALE



P3 WALL TYPE P3
NO SCALE

AC - ACGT00048 - SALES/ SERVICE COUNTER MUST CONSIST OF ADEQUATE CLEAR FLOOR SPACE (PER SEC. 305) FOR PARALLEL AND FORWARD APPROACH AND FULLY COMPLY TO ICC/ ANSI SEC. 904



NOTE: A 36" L MIN. X 36" H MAX. COUNTER MAY CONSIST OF A PARALLEL APPROACH.
NOTE: A 30" L MIN. X 36" H MAX. COUNTER MUST CONSIST OF A FORWARD APPROACH.

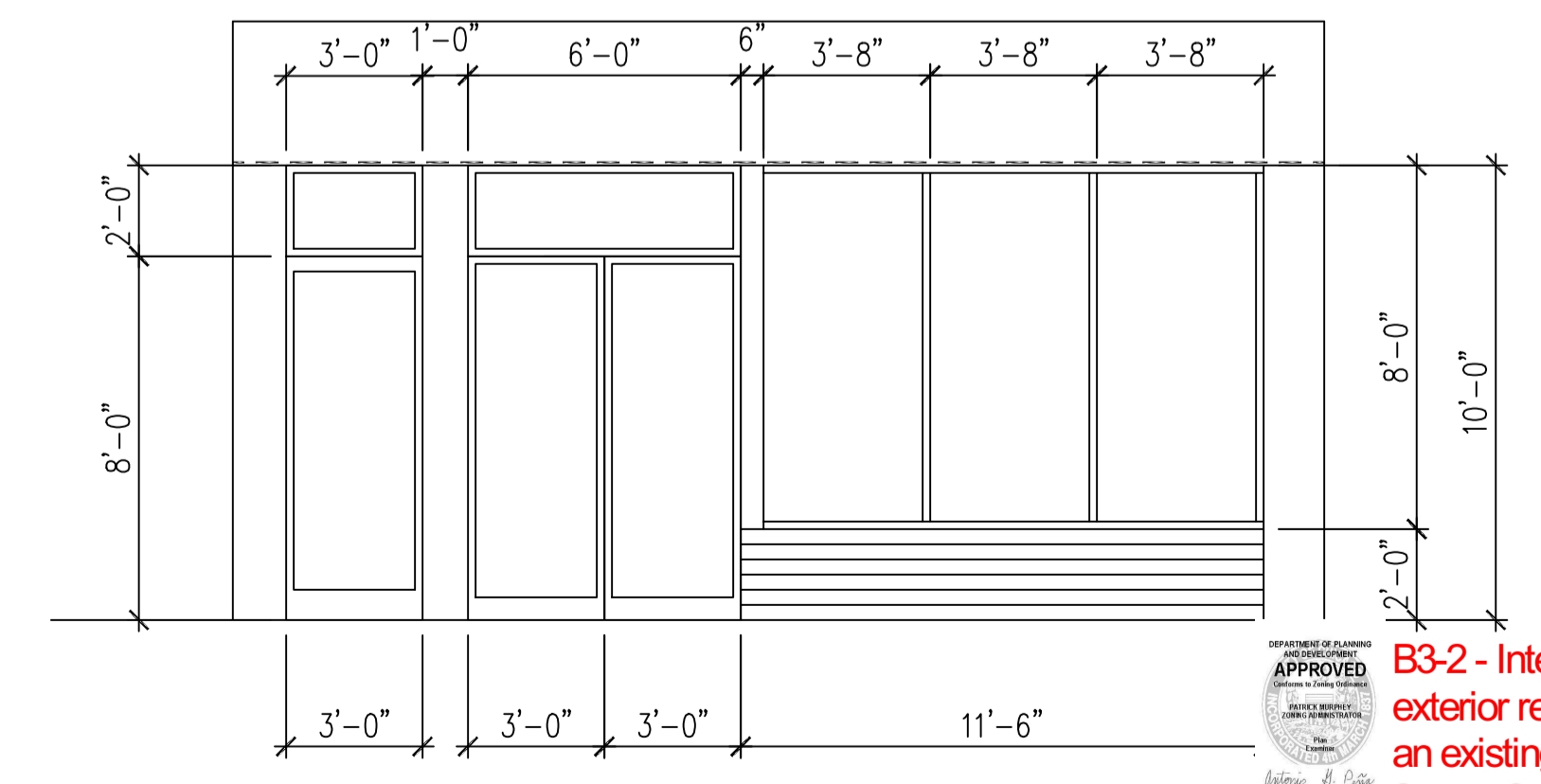
ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	ENTRY	GYP. BD. PAINTED	OT COVE BASE	FLOOR TILE	GYP BD PAINTED CLG
101	DINING AREA	GYP. BD. PAINTED	OT COVE BASE	FLOOR TILE	GYP BD PAINTED CLG
102	KITCHEN	STAINLESS STEEL	OT COVE BASE	QUARRY TILE	VINYL TILE CLG
103	WOMEN'S	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	GYP BD PAINTED CLG
104	MEN'S	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	GYP BD PAINTED CLG

DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE SET	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	6'-0" x 8'-0"	TEMPERED GLASS	ALUMINUM	-	2	NEW
B	TEMPERED GLASS DOOR	ALUMINUM	3'-0" x 8'-0"	TEMPERED GLASS	ALUMINUM	-	2	NEW
C	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	1	NEW
D	WD DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	2	NEW
E	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	2	NEW
F	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	2	NEW

* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
* LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
* PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	ICE MAKER	-	220V 13.6A	3/8" CW	NSF AIR COOLED CONDENSING UNIT
2	1	PRE RINSE	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF
3	1	SOUP POT	3/4"	-	-	NSF, 110000 BTU
4	1	3B" RANGE	3/4"	-	-	NSF, 35000 BTU
5	1	STEEL COUNTER W/CABINETS	-	-	-	NSF
6	2	DEEP FRYER W/CASTERS	3/4"	-	-	NSF, 110000 BTU
7	2	12-0X4-0" EXHAUST HOOD, TYPE I	-	-	-	U.L. W/ANSUL FIRE SUPPRESSION SYSTEM
8	7	WORK TABLE	-	-	-	NSF, W/ 6" STAINLESS STEEL LEGS NSF APPROVED
9	2	REFRIGERATED PREP TABLE	-	120V 6A	-	NSF, W/ CASTERS
10	1	8X7" WALK-IN COOLER	-	220V 1.5 HP 9A	-	NSF
11	1	6-6X7" WALK-IN FREEZER	-	220V 1.5 HP 9A	-	NSF
12	1	HOT WATER HEATER	1"	120V	3/4" CW & 3/4" HW	NSF, 75GALLONS
13	6	SHELVING	-	-	-	NSF APPROVED STAINLESS STEEL SHELVING
14	1	3 COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF, W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
15	1	MOP SINK	-	-	1/2" CW, 1/2" HW, 4" DRAIN	NSF, W/ MOP HOOKS, SEAL EDGES
16	3	HAND SINK	-	-	1/2" CW, 1/2" HW, 2" DRAIN	NSF, WALL MOUNTED - SEALED
17	1	3-8X4-0" EXHAUST HOOD, TYPE II	-	-	-	NSF
18	1	PREP SINK W/1 DRAIN BOARD	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF, W/ INTEGRAL DRAINBOARD
19	2	COOLER	-	120V 4A	-	NSF, W/ CASTERS
20	1	OVEN	3/4"	-	-	NSF, 54000 BTU
21	1	SOUP WARMER	3/4"	-	1/2" CW, 4" INDIRECT DRAIN	NSF, 80000 BTU
22	1	6 BURNER CHINESE WOK	1.5"	-	1/2" CW, 4" INDIRECT DRAIN	NSF, 660000 BTU
23	1	DISHWASHER	-	240V	1/2" HW, 4" INDIRECT DRAIN	NSF
24	1	CLEAN DISH TABLE	-	-	-	NSF

ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT



B FRONT ELEVATION
SCALE 1/4"=1'-0"

B3-2 - Interior and exterior renovations to an existing 2 story 3 dwelling unit building with basement and attached 2 car garage to establish a restaurant on the 1st story, to deconstruct the 2nd story to 1 dwelling unit and to add a new rooftop deck on the existing garage.

07/21/21

ISSUES	DATE
ISSUED FOR PERMIT	04/12/2021
REISSUED FOR PERMIT	07/12/2021



NEW 1ST FLOOR PLAN

SHEET NUMBER
A2

By *Jane Anderson*

SELF CERTIFICATION

COOKLINE EQUIPMENT AND REACH-IN REFRIGERATION AND FREEZER UNITS TO BE INSTALLED ON CASTERS. NSF STAINLESS STEEL SHELF OVER 3-COMPTMENT SINK. ICE MAKER A MIN. 8" FROM ALL WALLS. HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK. HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS. SANITARY BOX IN WOMEN'S RESTROOMS. METAL GARBAGE CANS WITH LIDS FOR DIAPER CHANGING STATION.

ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS. WAITRESS, BEVERAGE STATION & BAR COUNTER TOP - STAINLESS STEEL. ALL CABINET SHELVES - STAINLESS STEEL. ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE) LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINETRY) ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE), PROVIDE FRP ON WALL AND UNDERSIDE OF BAR. STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE

DRY STORAGE

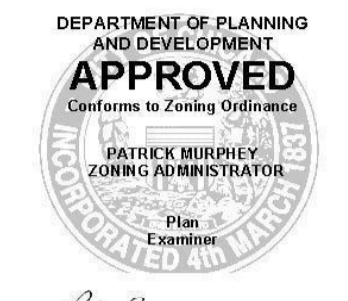
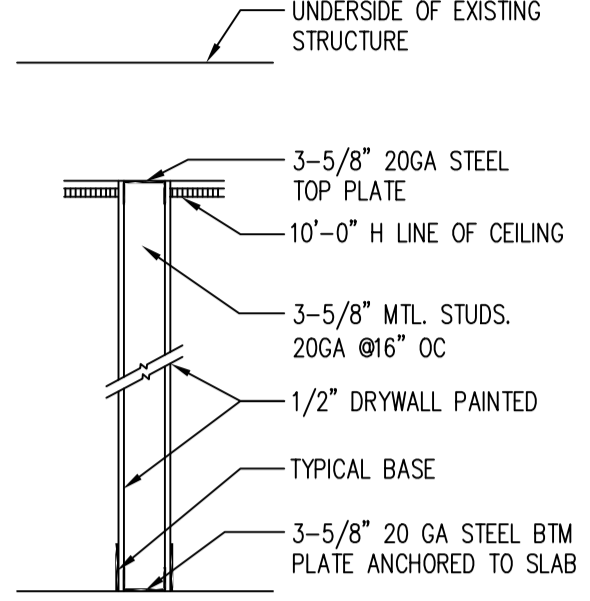
DRY STORAGE : 25% OF 320SF (KITCHEN AREA.) = 80SF REQ'D
ACTUAL DRY STORAGE 80SF PROVIDED.
1SHELVINGS X 5X4X2 = 40 + 40SF = 80SF

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

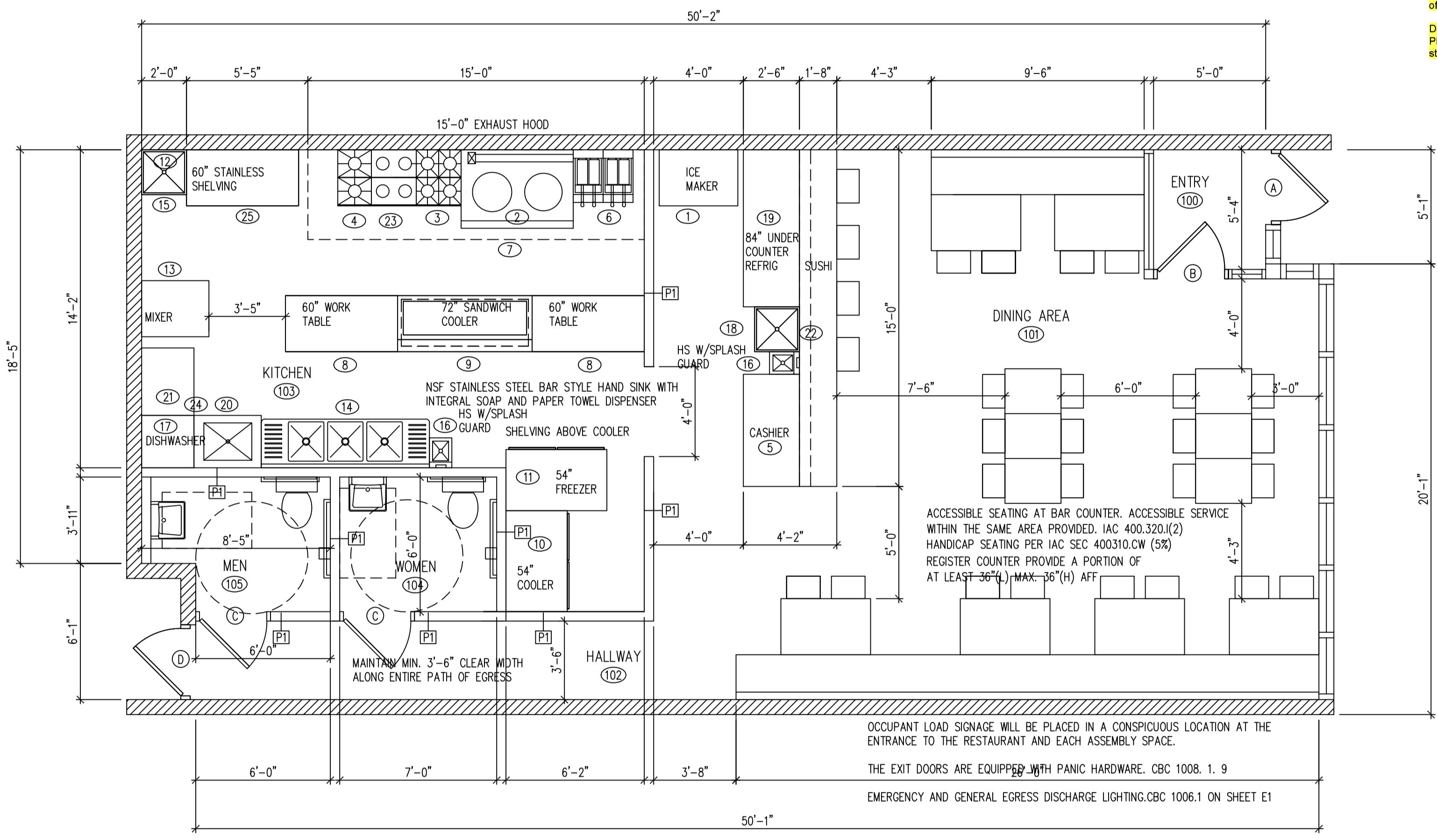
ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETRY, AND WATER HEATER PLATFORMS MUST BE SEALED.

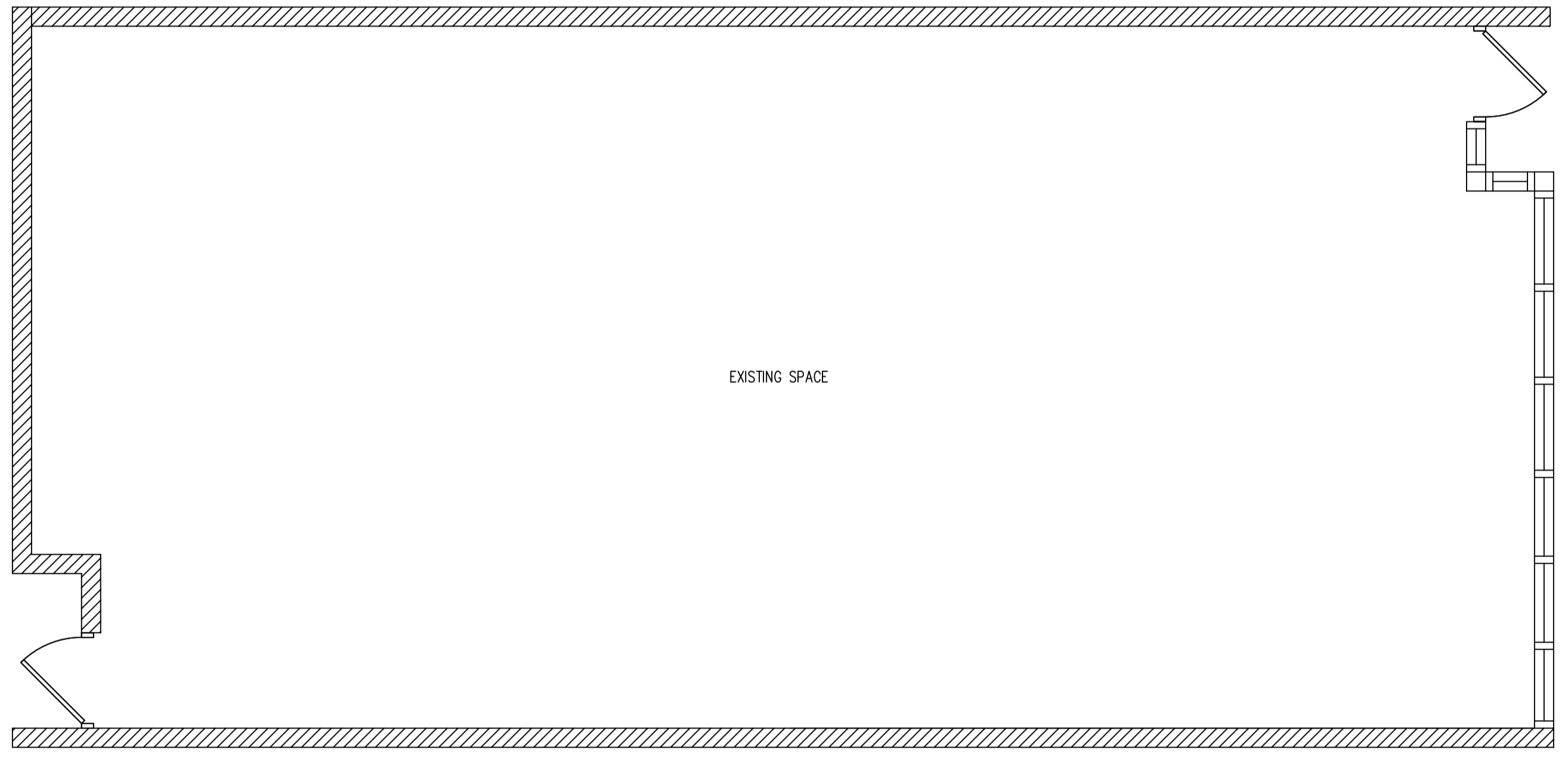
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 - Chemical test kits (specific to the sanitizer) are required for the appropriate sanitizer.
 - pH meter and log for acidifying rice.
 - All cooling/freezing units must have accurate thermometers.
 - Covered waste cans are required in all restrooms.
 - Toilets, urinals, hand sinks, 3 compartment sinks, mop sink, prep sinks, and permanent counters/cabinets must be sealed to floors and walls with a silicone caulk seal.
 - Anti-siphon devices are required on all toilet tanks, urinals, and faucets with hose connections.
 - Soap and paper towels are required at all hand sinks.
 - Provide hair restraints and disposable gloves for all food handlers.
- If sinks are provided with spring-loaded faucets, the faucets must remain running for a minimum of 15 seconds
- Doors leading to the outside and restroom doors are required to be self-closing and tight-fitting. Please confirm that the doors leading to the outside are equipped with a self-closer and weather strips to eliminate any air gaps.



PMD-11B, 2300 S. ARCHER AVE., INTERIOR RENOVATIONS ONLY TO AN EXISTING GROUND FLOOR RETAIL TENANT SPACE FOR NEW LIMITED RESTAURANT USE IN AN EXISTING 2 STORY MULTI-TENANT RETAIL BUILDING. WORK IN TENANT UNIT NUMBER 112A ONLY. AS PER PLANS. ALL OTHER EXISTING TENANT SPACES SHOWN ON SITE PLAN ARE NOT IN CONTRACT. 08/12/2021



A FLOOR PLAN
SCALE 1/4" = 1'-0"
EXISTING WALL TO REMAIN (hatched)
NEW WALL (solid)



B DEMO PLAN
SCALE 3/16" = 1'-0"
EXISTING WALL TO REMAIN (hatched)
DEMO WALL (dashed)

EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	ICE MAKER	-	120V	3/8" CW, 4" OSD	NSF AIR COOLED CONDENSING UNIT
2	1	2 BURNER CHINESE WOK	3/4"	-	1/2" CW, 4" INDIRECT DRAIN	NSF, 220000 BTU
3	1	4 BURNER	3/4"	-	-	NSF, 90000 BTU
4	1	STOVE	3/4"	-	-	NSF, 90000 BTU
5	1	COUNTER W/ CABINETS	-	-	-	NSF
6	2	DEEP FRYER W/ CASTERS	3/4"	-	-	NSF, 110000 BTU
7	1	15'-0" X 4'-0" EXHAUST HOOD, TYPE I	-	-	-	U.L. W/ ANSUL FIRE SUPPRESSION SYSTEM
8	2	WORK TABLE	-	-	-	NSF, W/ 6" STAINLESS STEEL LEGS NSF APPROVED
9	1	REFRIGERATED PREP TABLE	-	120V	4A	NSF, W/ CASTERS
10	1	54" REFRIG.	-	120V	5A	NSF
11	1	54" FREEZER	-	120V	5A	NSF
12	1	TANKLESS HOT WATER HEATER	1"	120V	-	NSF, 200000 BTU
13	1	MIXER	-	-	-	NSF
14	1	3 COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF, W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
15	1	MOP SINK/A FLOOR BASIN UNIT	-	-	1/2" CW, 1/2" HW, 4" DRAIN	NSF, W/ MOP HOOKS, SEAL EDGES
16	2	HAND SINK	-	-	1/2" CW, 1/2" HW, 2" DRAIN	NSF, WALL MOUNTED - SEALED
17	1	DISHWASHER	-	220V	-	NSF
18	1	PREP SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF
19	1	UNDER COUNTER REFRIG.	-	120V	4A	NSF
20	1	3 DISHTABLE (SOILED)	-	-	1/2" HW, 4" INDIRECT DRAIN	NSF, W/ 6" STAINLESS STEEL LEGS NSF APPROVED
21	1	3 DISHTABLE (CLEAN)	-	-	-	NSF, W/ 6" STAINLESS STEEL LEGS NSF APPROVED
22	1	SUSHI COUNTER	-	-	-	NSF
23	1	NOODLE COOKER	3/4"	-	1/2" CW, 4" INDIRECT DRAIN	NSF, 90000 BTU
24	1	3'-0" X 3'-0" EXHAUST HOOD, TYPE II	-	-	-	NSF
25	1	STAINLESS STEEL SHELVING	-	-	-	NSF

ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	VESTIBULE	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	OPEN CEILING
101	DINING AREA	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	OPEN CEILING
102	HALLWAY	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	OPEN CEILING
103	KITCHEN	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	2' X 4' VINYL TILE CLG.
104	WOMEN'S	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	2' X 4' CLG.
105	MEN'S	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	2' X 4' CLG.

DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE SET	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	3'-0" x 8'-0"	TEMPERED GLASS	ALUMINUM	-	2	EXIST'G FRONT EXIT DOOR
B	TEMPERED GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	NEW
C	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	1	NEW
D	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	2	EXIST'G

* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
* LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
* PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	3 HINGES, W/ LEVERED PRIVACY LOCKSET, KICKPLATE AND DOOR CLOSER
2	PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE
3	PRIVACY LOCKET

KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

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RESTAURANT
INTERIOR REMODELING
2300 S ARCHER AVE UNIT 112A
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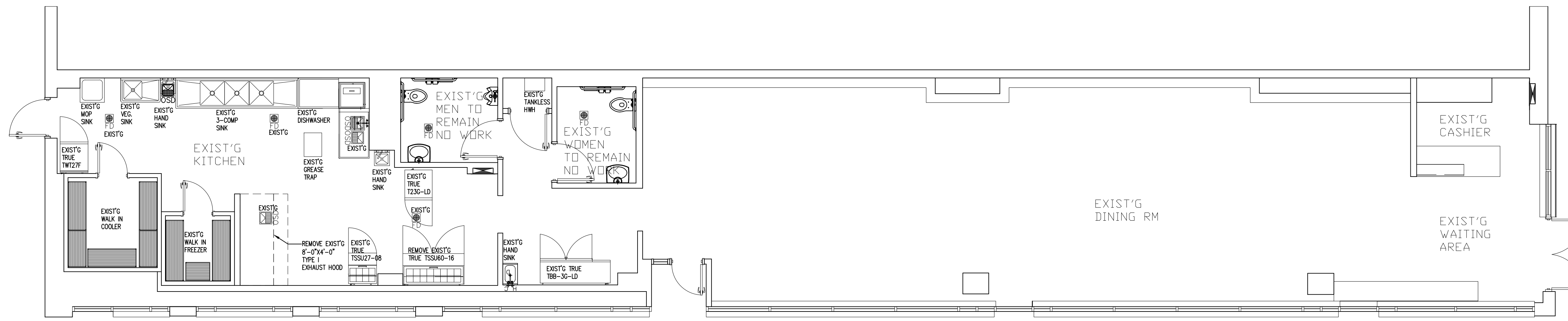
ISSUES	DATE
ISSUED FOR PERMIT	07/15/2021
REISSUED FOR PERMIT	08/05/2021



FLOOR PLAN & DEMO PLAN

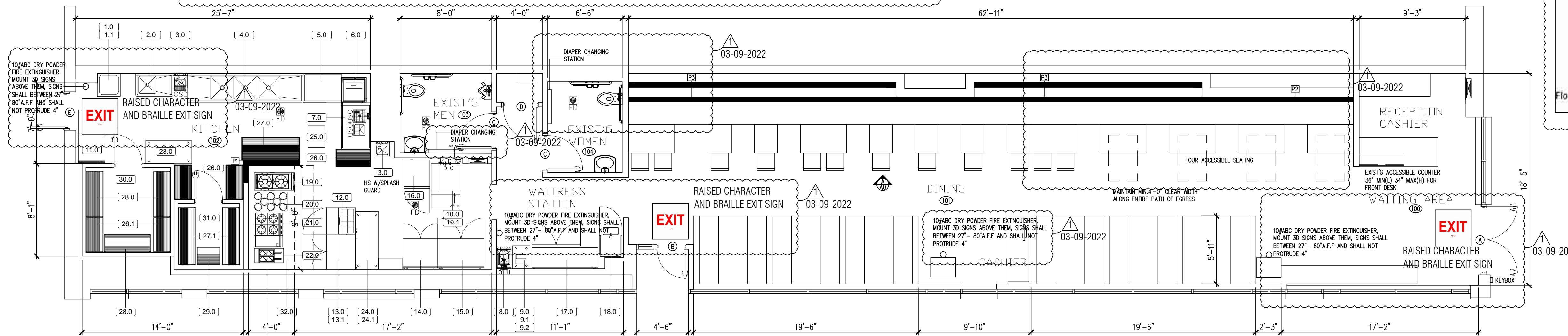
SHEET NUMBER

A2



B DEMO PLAN
SCALE 3/16"=1'-0"

that diaper changing stations meet ASTM F2285 and are fastened directly into wall studs, solid blocking or fully-grouted masonry and in strict accordance with the manufacturer's specifications.



A NEW FLOOR PLAN
SCALE 1/4"=1'-0"

KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

- Dial stem thermometers (ranging from 0° to 220°F) are required in all preparation areas.
- Chemical test kits (specific to the sanitizer) are required for the appropriate sanitizer.
- pH meter and log for acidifying rice.
- All cooling/freezing units must have accurate thermometers.
- Covered waste cans are required in all restrooms.
- Toilets, urinals, hand sinks, 3 compartment sinks, mop sink, prep sinks, and permanent counters/cabinets must be sealed to floors and walls with a silicone caulk seal.
- Anti-siphon devices are required on all toilet tanks, urinals, and faucets with hose connections.
- Soap and paper towels are required at all hand sinks.
- Provide hair restraints and disposable gloves for all food handlers.

If sinks are provided with spring-loaded faucets, the faucets must remain running for a minimum of 15 seconds.

Doors leading to the outside and restroom doors are required to be self-closing and tight-fitting. Please confirm that the doors leading to the outside are equipped with a self-closer and weather strips to eliminate any air gaps.

DRY STORAGE

DRY STORAGE : 25% OF 360 SF (KITCHEN AREA) = 90SF REQ'D
ACTUAL DRY STORAGE 5X4X42 + 3X3X1.5X4 = 94SF PROVIDED.

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

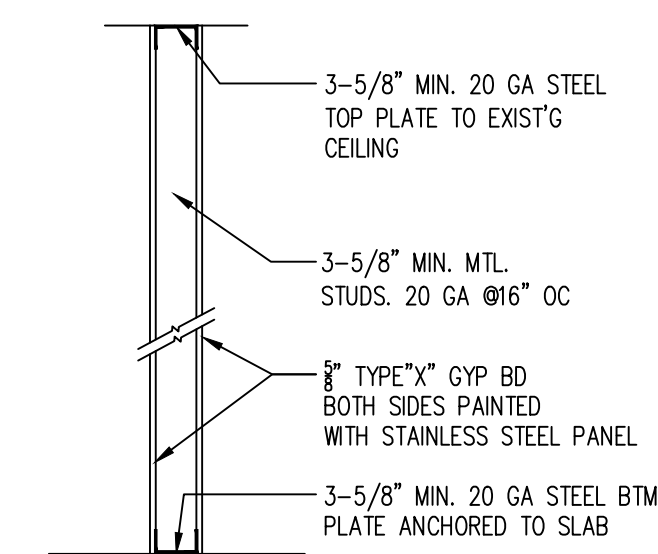
NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETS, AND WATER HEATER PLATFORMS MUST BE SEALED.

PROVIDE THE FOLLOWING: NSF STAINLESS STEEL OPEN WIRE SHELVING UNITS. NSF STAINLESS STEEL SHELF OVER 3-COMPARTMENT SINK. ICE MAKER A MIN. 8" FROM ALL WALLS. HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK. HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS. SANITARY BOX IN WOMEN'S RESTROOMS. METAL GARBAGE CANS WITH LIDS FOR DIAPER CHANGING STATION.

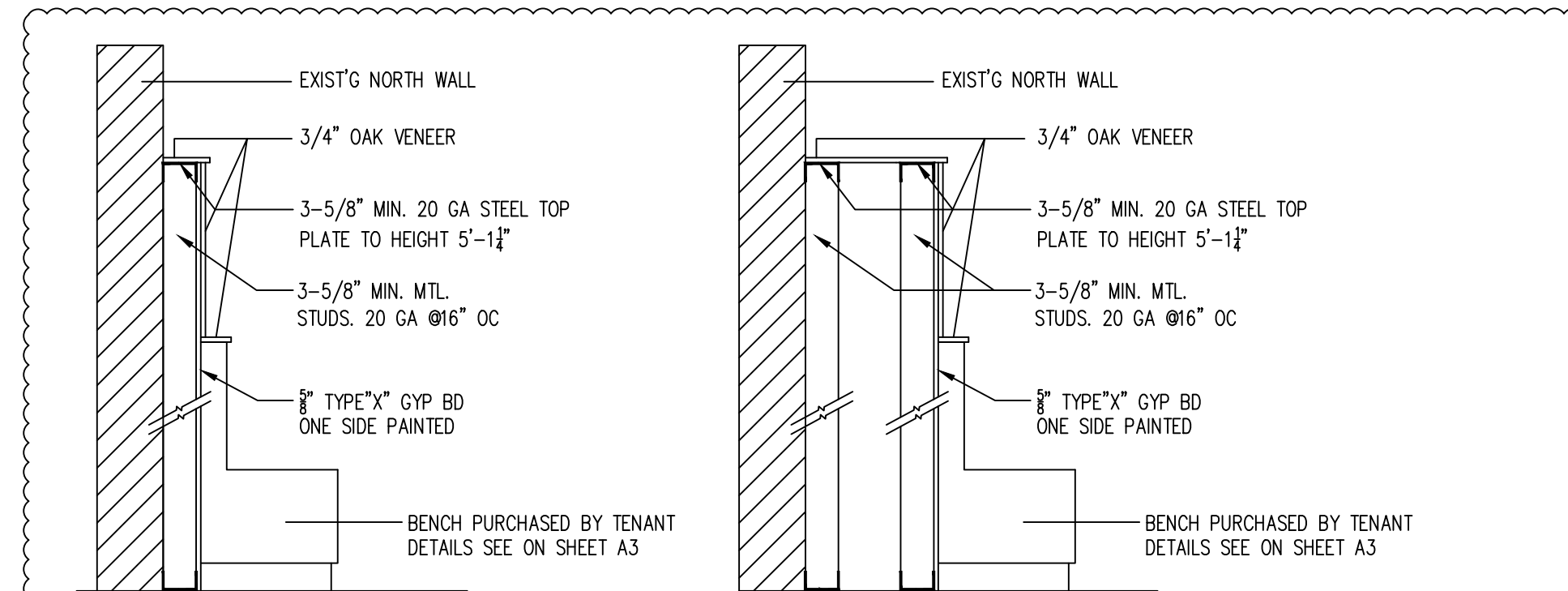
ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS. BEVERAGE STATION & BAR COUNTER TOP - STAINLESS STEEL. ALL CABINET SHELVES - STAINLESS STEEL.

ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE) LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINETRY) ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE). PROVIDE FRP ON WALL AND UNDERSIDE OF BAR. STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE

FIRE EXTINGUISHERS TO BE TYPE K IN KITCHEN AND TYPE A IN DINING ROOM

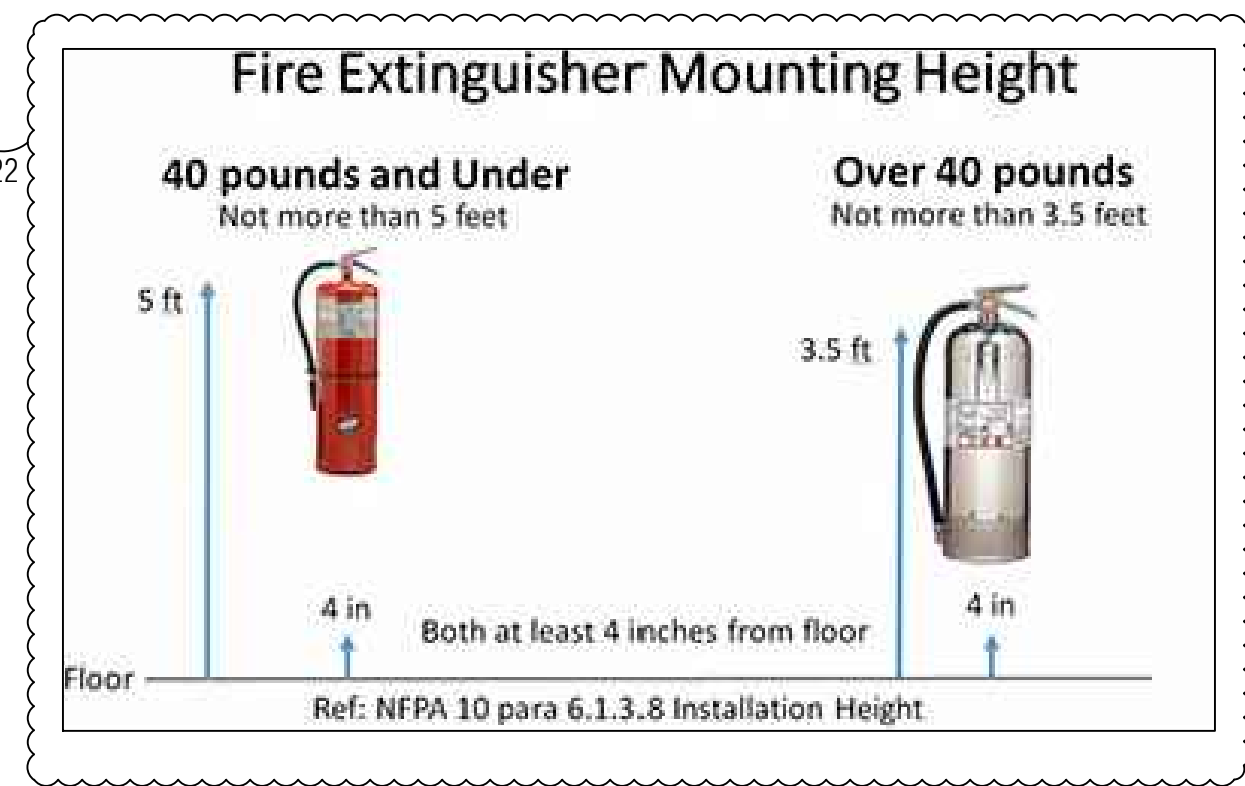


P1 WALL TYPE P1
NOT TO SCALE



P2 WALL TYPE P2
NOT TO SCALE

P3 WALL TYPE P3
NOT TO SCALE



HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	1 1/2 PAIR BUTT HINGES, W/ SELF CLOSING DEVICE
2	1 1/2 PAIR BUTT HINGES, SELF CLOSING DEVICE, ACCESSIBLE HARDWARE
3	1 1/2 PAIR BUTT HINGES, PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE

DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	6'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	3	EXIST'G
B	STORE FRONT GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	3	EXIST'G
C	HOLLOW METAL DOOR	PRE-HUNG METAL	3'-0" x 7'-0"	PAINT	PAINT	-	2	EXIST'G
D	HOLLOW METAL DOOR	PRE-HUNG METAL	3'-0" x 7'-0"	PAINT	PAINT	-	1	EXIST'G
E	HOLLOW METAL DOOR	PRE-HUNG METAL	3'-0" x 7'-0"	PAINT	PAINT	-	3	EXIST'G

ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	WAITING AREA	EXIST'G GYP. BD. PAINTED	EXIST'G QT COVE BASE	EXIST'G FLOOR TILE	EXIST'G 2X2 CEILING
101	DINING	EXIST'G GYP. BD. PAINTED	EXIST'G QT COVE BASE	EXIST'G FLOOR TILE	EXIST'G 2X2 CEILING
102	KITCHEN	EXIST'G STAINLESS STEEL	EXIST'G QT COVE BASE	EXIST'G QUARRY TILE	EXIST'G 4X2 CEILING
103	MEN'S TOILET	EXIST'G CERAMIC TILE	EXIST'G CERAMIC TILE	EXIST'G FLOOR TILE	EXIST'G 2X2 CEILING
104	WOMEN'S TOILET	EXIST'G CERAMIC TILE	EXIST'G CERAMIC TILE	EXIST'G FLOOR TILE	EXIST'G 2X2 CEILING

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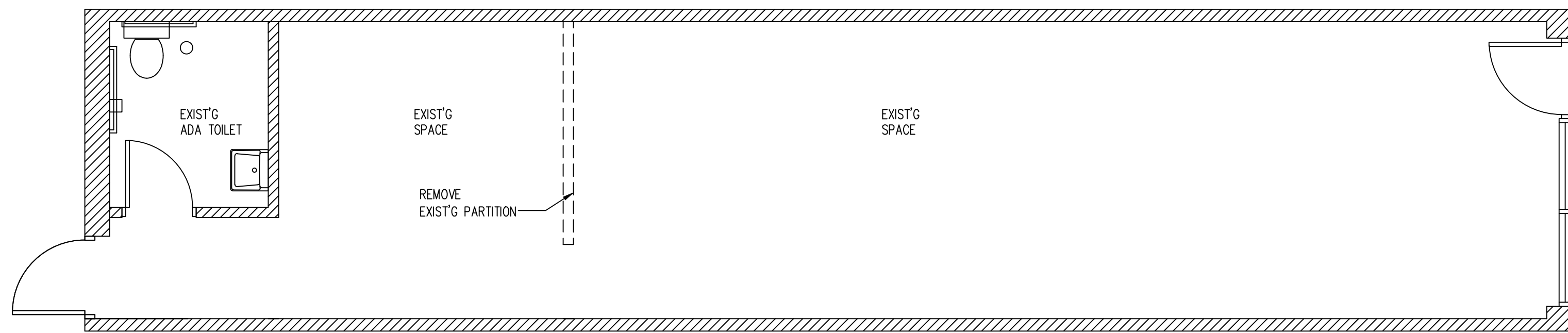
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ISSUES	DATE
ISSUED FOR PERMIT	11/05/2021
REISSUED FOR PERMIT	03/09/2022

FLOOR PLAN,
NOTES, &
SCHEDULES

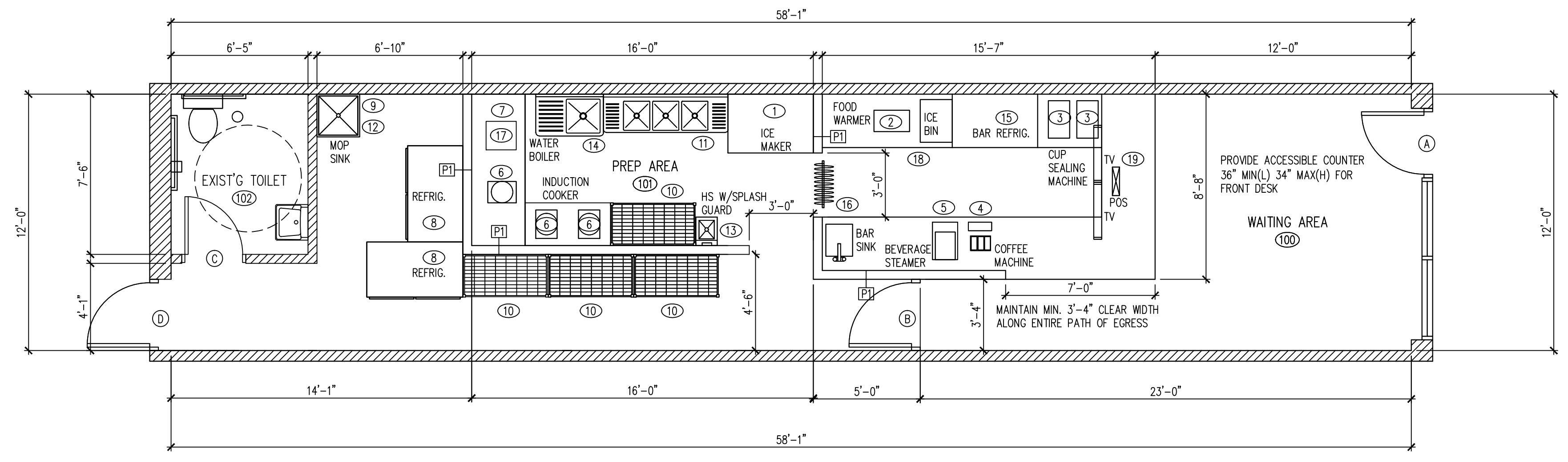
SHEET NUMBER

A1



B DEMO PLAN
SCALE 1/4"=1'-0"

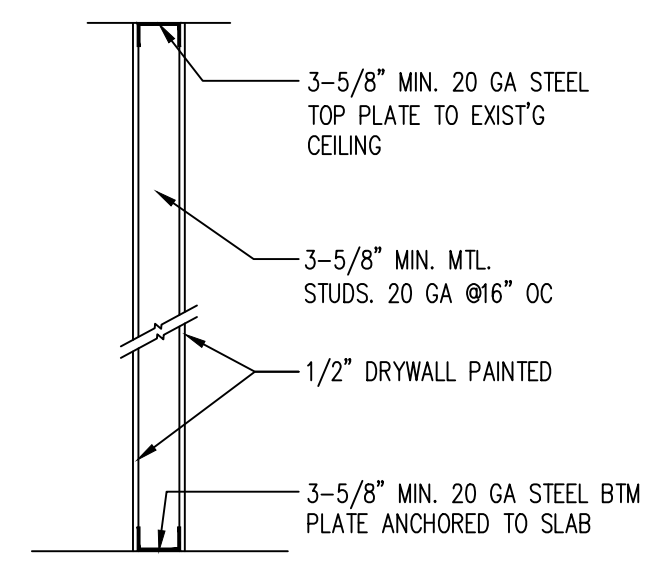
EXISTING WALL DEMOLITION WALL



A NEW FLOOR PLAN
SCALE 1/4"=1'-0"

EXISTING WALL NEW WALL

OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE RESTAURANT AND EACH ASSEMBLY SPACE. THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE. IBC 1008.1.9 EMERGENCY AND GENERAL EGRESS DISCHARGE LIGHTING. IBC 1006.1 ON SHEET E1



P1 WALL TYPE P1
NOT TO SCALE

KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

DRY STORAGE

DRY STORAGE : 25% OF 500 SF (KITCHEN AREA.) = 125SF REQD
ACTUAL DRY STORAGE 4X4X4X2 = 128SF PROVIDED.

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINERY, AND WATER HEATER PLATFORMS MUST BE SEALED.

- Dial stem thermometers (ranging from 0° to 220°F) are required in all preparation areas.
- Chemical test kits (specific to the sanitizer) are required for the appropriate sanitizer.
- pH meter and log for acidifying rice.
- All cooling/freezing units must have accurate thermometers.
- Covered waste cans are required in all restrooms.
- Toilets, urinals, hand sinks, 3 compartment sinks, mop sink, prep sinks, and permanent counters/cabinets must be sealed to floors and walls with a silicone caulk seal.
- Anti-siphon devices are required on all toilet tanks, urinals, and faucets with hose connections.
- Soap and paper towels are required at all hand sinks.
- Provide hair restraints and disposable gloves for all food handlers.

If sinks are provided with spring-loaded faucets, the faucets must remain running for a minimum of 15 seconds
Doors leading to the outside and restroom doors are required to be self-closing and tight-fitting. Please confirm that the doors leading to the outside are equipped with a self-closer and weather stripe to eliminate any air gaps.

DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	3	EXIST'G
B	WOOD DORO	WOOD	3'-0" x 6'-8"	PAINT	PAINT	-	1	NEW
C	HOLLOW METAL DOOR	PRE-HUNG METAL	3'-0" x 6'-8"	PAINT	PAINT	-	2	EXIST'G
D	HOLLOW METAL DOOR	PRE-HUNG METAL	3'-0" x 6'-8"	PAINT	PAINT	-	3	EXIST'G

ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	1 1/2 PAIR BUTT HINGES, W/ SELF CLOSING DEVICE
2	1 1/2 PAIR BUTT HINGES, SELF CLOSING DEVICE, ACCESSIBLE HARDWARE
3	1 1/2 PAIR BUTT HINGES, PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	WAITING AREA	GYP. BD. PAINTED	QT COVE BASE	FLOOR TILE	GYP BD PAINTED
101	PREP AREA	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	EPOXY PAINTED
102	TOILET	CERAMIC TILE	CERAMIC TILE	FLOOR TILE	GYP BD PAINTED

EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	ICE MAKER	-	220V 12.8A	3/8" CW, 4" INDIRECT DRAINING	NSF AIR COOLED CONDENSING UNIT
2	1	FOOD WARMER	-	120V 12A	-	NSF
3	1	CUP SEALING MACHINE	-	120V 3.6A	-	NSF
4	1	COFFEE MACHINE	-	220V 30A	3/8" CW, 4" INDIRECT DRAINING	NSF
5	1	BEVERAGE STEAMER	-	220V 13.6A	3/8" CW, 4" INDIRECT DRAINING	NSF
6	3	INDUCTION COOKER	-	220V 15.9A	-	NSF
7	1	STAINLESS STEEL CABINET TABLE	-	-	-	NSF
8	2	REFRIGERATOR	-	120V 4.5A	-	NSF
9	1	TANKLESS HWH	3/4"	120V -	3/4" CW & 3/4" HW	NSF
10	4	SHELVING	-	-	-	NSF APPROVED STAINLESS STEEL SHELVING
11	1	3 COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
12	1	MOP SINK	-	-	1/2" CW, 1/2" HW, 4" DRAIN	NSF, W/ MOP HOOKS, SEAL EDGES
13	1	HAND SINK	-	-	1/2" CW, 1/2" HW, 2" DRAIN	NSF, WALL MOUNTED - SEALED
14	1	SINGLE COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF, W/ INTEGRAL DRAINBOARD
15	1	BAR REFRIGERATOR	-	120V 4.5A	-	NSF W/ CASTERS
16	1	BAR SINK	-	-	1/2" CW, 1/2" HW, 4" INDIRECT DRAIN	NSF W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
17	1	WATER BOILER	-	220V 18.1A	1/2" CW, 4" INDIRECT DRAIN	NSF
18	1	STAINLESS STEEL CABINET TABLE W/ICE BIN	-	-	3" INDIRECT DRAIN	NSF
19	1	COUNTER	-	-	-	NSF

ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

PROVIDE THE FOLLOWING: NSF STAINLESS STEEL OPEN WIRE SHELVING UNITS.
NSF STAINLESS STEEL SHELF OVER 3-COMPARTMENT SINK. ICE MAKER A MIN. 8" FROM ALL WALLS.
HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK.
HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS.
SANITARY BOX IN WOMEN'S RESTROOMS. METAL GARBAGE CANS WITH LIDS FOR DIAPER CHANGING STATION.

ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS.
BEVERAGE STATION & BAR COUNTER TOP - STAINLESS STEEL .
ALL CABINET SHELVES - STAINLESS STEEL.
ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE)
LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINERY)
ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE),
PROVIDE FRP ON WALL AND UNDERSIDE OF BAR.
STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE

FIRE EXTINGUISHERS TO BE TYPE K IN KITCHEN AND TYPE A IN DINING ROOM

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LICENSE NO: 001-022013
EXPIRES: 11/30/2022

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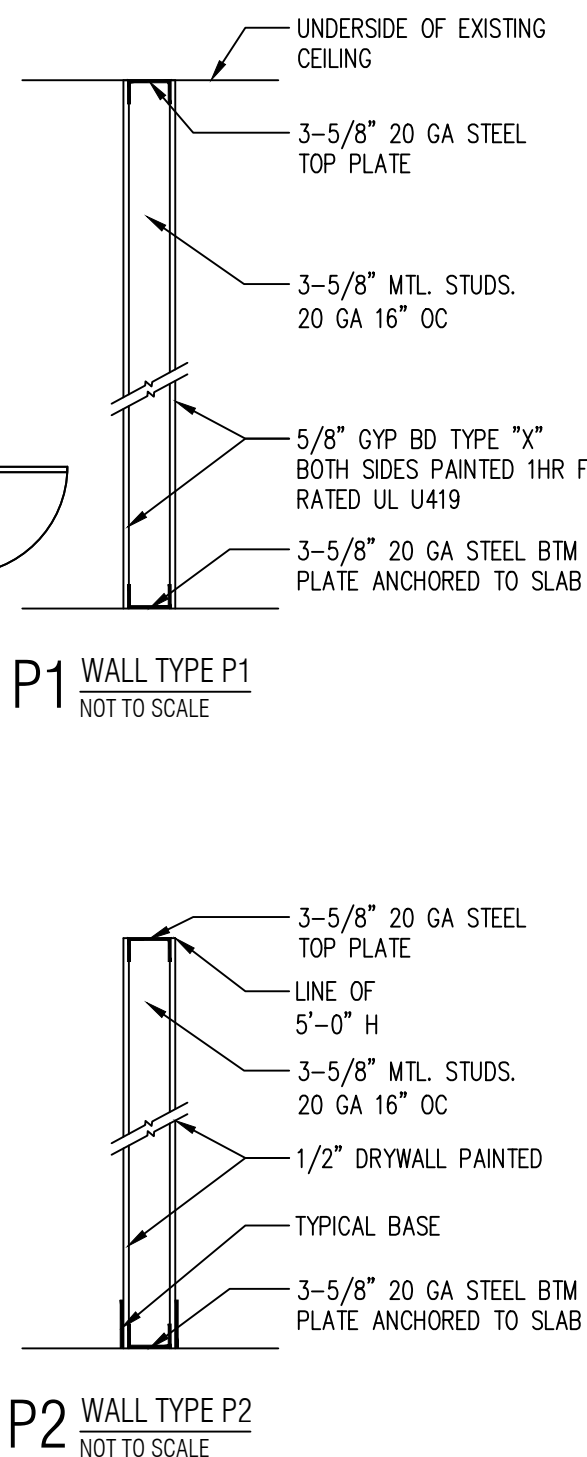
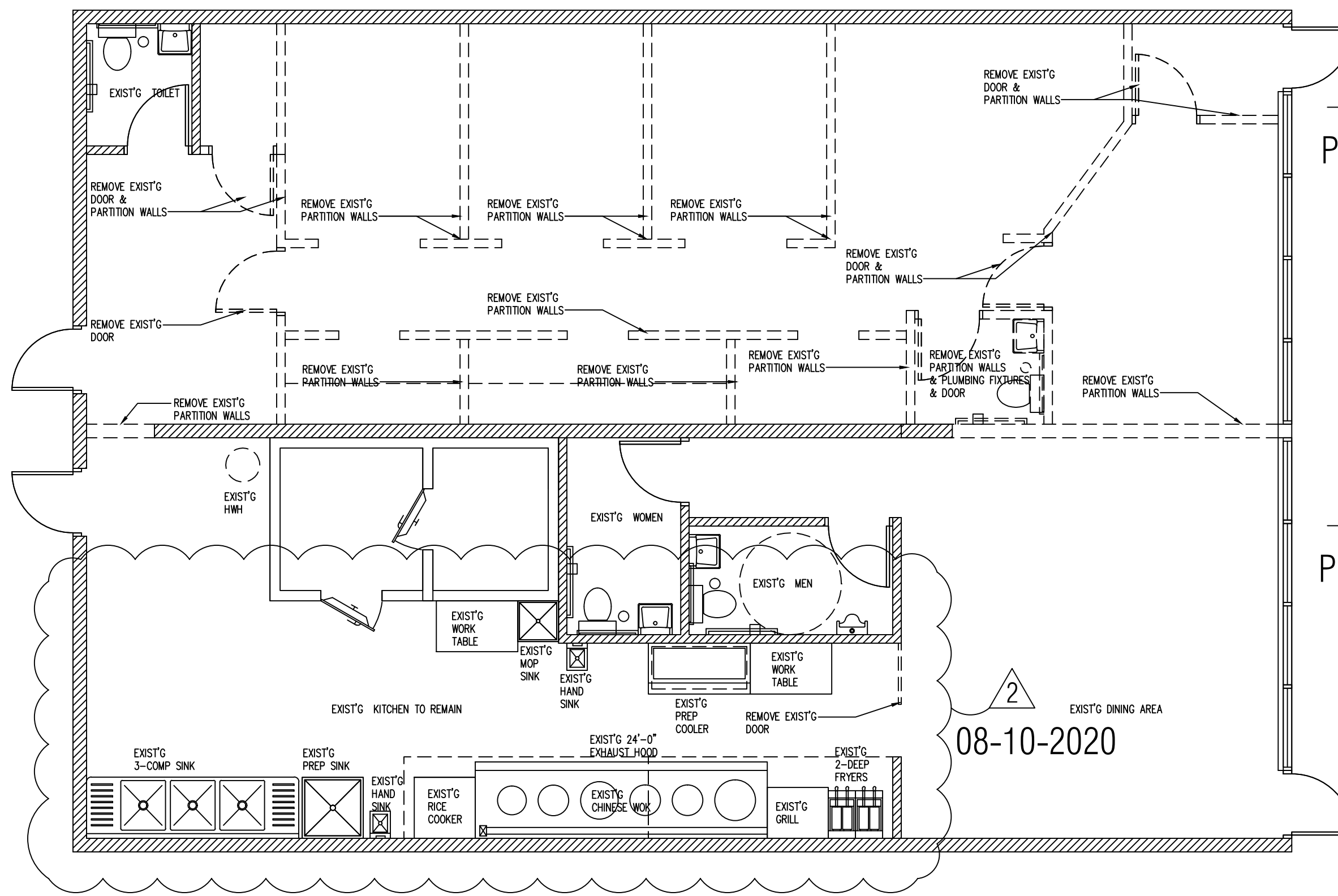
TIGER SUGAR
INTERIOR REMODELING
509 E GREEN SUITE C
CHAMPAIGN IL 61820

ISSUES	DATE
ISSUED FOR PERMIT	01/08/2020

FLOOR PLAN, NOTES, & SCHEDULES

SHEET NUMBER
A1

HARDWARE SCHEDULE	
TAG	DESCRIPTION
1	1 1/2 PAIR BUTT HINGES, W/LEVERED PRIVACY LOCKSET, KICKPLATE AND SELF CLOSING DEVICE, ACCESSIBLE HARDWARE
2	PANIC EXIT HARDWARE, SELF CLOSING DEVICE
3	1 1/2 PAIR BUTT HINGES
4	1 1/2 PAIR BUTT HINGES, W/PRIVACY LOCKSET



- The scope of the work will require fire alarm system alterations in compliance with the 2018 IFC with amendments and 2016 NFPA 72. The installation or alteration of a fire alarm system requires a separate permit. A building permit may be obtained prior to obtaining a fire alarm permit. Four sets of fire alarm plans shall be submitted by a State of Illinois licensed contractor for review and permit approval. No installation or alteration of the fire alarm may begin prior to obtaining a permit. 2018 IFC Section 105.7.
- If any of the in kitchen cooking equipment is changed under the Type 1 hood system fire suppression system, a separate submittal and permit is required for the alterations to the wet chemical suppression system. A permit shall be obtained prior to the above ceiling inspection for the build out. 2018 IFC Section 105.7 and Section 607.
- Locks shall not require tight grasping, tight pinching or twisting to operate. All exit doors shall fully unlatch with one motion even when in the locked position and/or multiple latches are present. 2018 IFC Section 1010.9. A keyed deadbolt is permit only on the main entry door provided a sign is posted on the egress side readily visible stating "THIS DOOR TO REMAIN UNLOCKED WHEN THE BUILDING IS OCCUPIED" in letters 1 inch high on a contrasting background. Revise plan 2018 IFC Section 1010.1.9.
- All pathways required for egress shall be provided with emergency illumination to at least an average of 1 foot candle (11 lux) and a minimum at any point of .1 foot candle (1 lux) measured at floor level. Will field verify for proper coverage and additional units may be required at that time. 2018 IFC Section 1008.3.5.
- Occupant load signs shall be provided at the main entrance of every room or space used for assembly. 2018 IFC Section 1004.9
- Provide minimum in compliance with the 2018 IFC Section 906 and NFPA 10.
- Exits and exit access shall be marked by an approved exit sign readily visible from any direction of egress travel. Will field verify and additional signs may be required at that time. 2018 IFC Section 1013.1.
- Any construction dumpsters or debris shall be placed as not to block access for firefighting or emergency medical services. 2018 IFC Section 3310.
- All doors of special hazard rooms shall have signs posted to identify the rooms such as fire equipment, mechanical, electrical, utility, etc. 2018 IFC Sections 316.2, 504.3, and 604.3.1.
- Provide emergency access keys to the tenant space for the Fire Department Knox Box key box 2018 IFC Section 506.2.
- The unit address shall be posted on the front and rear of unit with a minimum of 4 inch letters size and in a contrasting color. The address shall be visible from the street. 2018 IFC Section 505.

1. BAR WALL IS STAINLESS STEEL
2. ROOM 101 AND 102 IS QUARRY FLOOR TILE.
3. ROOM 100, 103, 104, 105, 106 ARE MEIER PARK SILVER STRAND FLOOR TILE.
4. THE WALL FINISH IN WAITER STATION IS STAINLESS STEEL.
5. THE VINYL TILE CEILING OVER THE THREE WAITER STATIONS AND SODA DISPENSER STATION.
6. THERE IS NO WAITER/SERVER STATION IN THE SEPARATED DINING ROOM.
7. THERE IS NO QUICK CHILLING OR REHEATING OF PRODUCT WITHIN THE FACILITY.
8. NAPKIN, SOURCE AND CHOPSTICKS ARE STORED IN THE WAITER STATION.

08-10-2020

FIRE EXTINGUISHERS TO BE TYPE K IN KITCHEN AND TYPE A IN DINING ROOM

OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE RESTAURANT AND EACH ASSEMBLY SPACE. THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE IBC 1008.1.9 EMERGENCY AND GENERAL EGRESS DISCHARGE LIGHTING. IBC 1006.1 ON SHEET E1

DEMO PLAN SCALE 3/16"=1'-0" N

EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	2	WAITER STATION	-	-	NSF	
2	1	HAND SINK	-	-	1/2" CW, 1/2" HW, 2" DRAIN	NSF, WALL MOUNTED - SEALED
3	1	DISHWASHER	-	120V	1/2" HW, 3" DRAIN	NSF
4	1	3' DISHTABLE (SOILED)	-	-	1/2" CW, 1/2" HW, 3" INDIRECT DRAIN	NSF, W/ 6" STAINLESS STEEL LEGS NSF APPROVED
5	1	3' DISHTABLE (CLEAN)	-	-	1/2" CW, 1/2" HW, 3" INDIRECT DRAIN	NSF, W/ 6" STAINLESS STEEL LEGS NSF APPROVED
6	1	SUSHI SINK	-	-	1/2" CW, 1/2" HW, 3" INDIRECT DRAIN	NSF, W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
7	2	BAR COOLER	-	120V	-	NSF, W/ CASTERS
8	2	5'-0" SUSHI DISPLAY	-	120V	-	NSF
9	1	STEEL COUNTER W/ICE BIN	-	-	3" INDIRECT DRAIN	NSF
10	1	SODA DISPENSER	-	-	3" INDIRECT DRAIN	NSF
11	1	ICE MAKER	-	208V	1/2" CW, 3" INDIRECT DRAIN	NSF, W/ CASTERS
12	1	STEEL COUNTER	-	-	-	NSF
13	1	DISPLAY CASE	-	-	-	NSF
14	1	SODA SHELVING	-	-	-	NSF, W/ CASTERS

ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

ALL NSF APPROVED HAND SINKS TO BE WITH BLADE HANDLED FAUCETS. BEVERAGE STATION & BAR COUNTER TOP - STAINLESS STEEL. ALL CABINET SHELVES - STAINLESS STEEL. ALL CABINET BASE - 6" STAINLESS STEEL LEGS (NO KICK BASE) LAVATORY COUNTERTOP TO BE SOLID SURFACE (NO PLASTIC LAMINATE OR CABINETRY) ANY PAINTED FINISHES TO BE SEMI-GLOSS OR GLOSS (NO FLAT, NO EGG SHELL, NO TEXTURE), PROVIDE FRP ON WALL SIDE AND UNDERSIDE OF BAR. STAINLESS STEEL WALL FINISH FOR BEHIND AND ADJACENT TO COOK LINE.

DRY STORAGE

DRY STORAGE : 25% OF 700SF (KITCHEN AREA) = 175SF REQ'D
ACTUAL DRY STORAGE: 4X4X 2'X5' = 160SF
: 1X4X2'X3' = 24SF
TOTAL = 184SF PROVIDED

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETRY, AND WATER HEATER PLATFORMS MUST BE SEALED.

08-10-2020

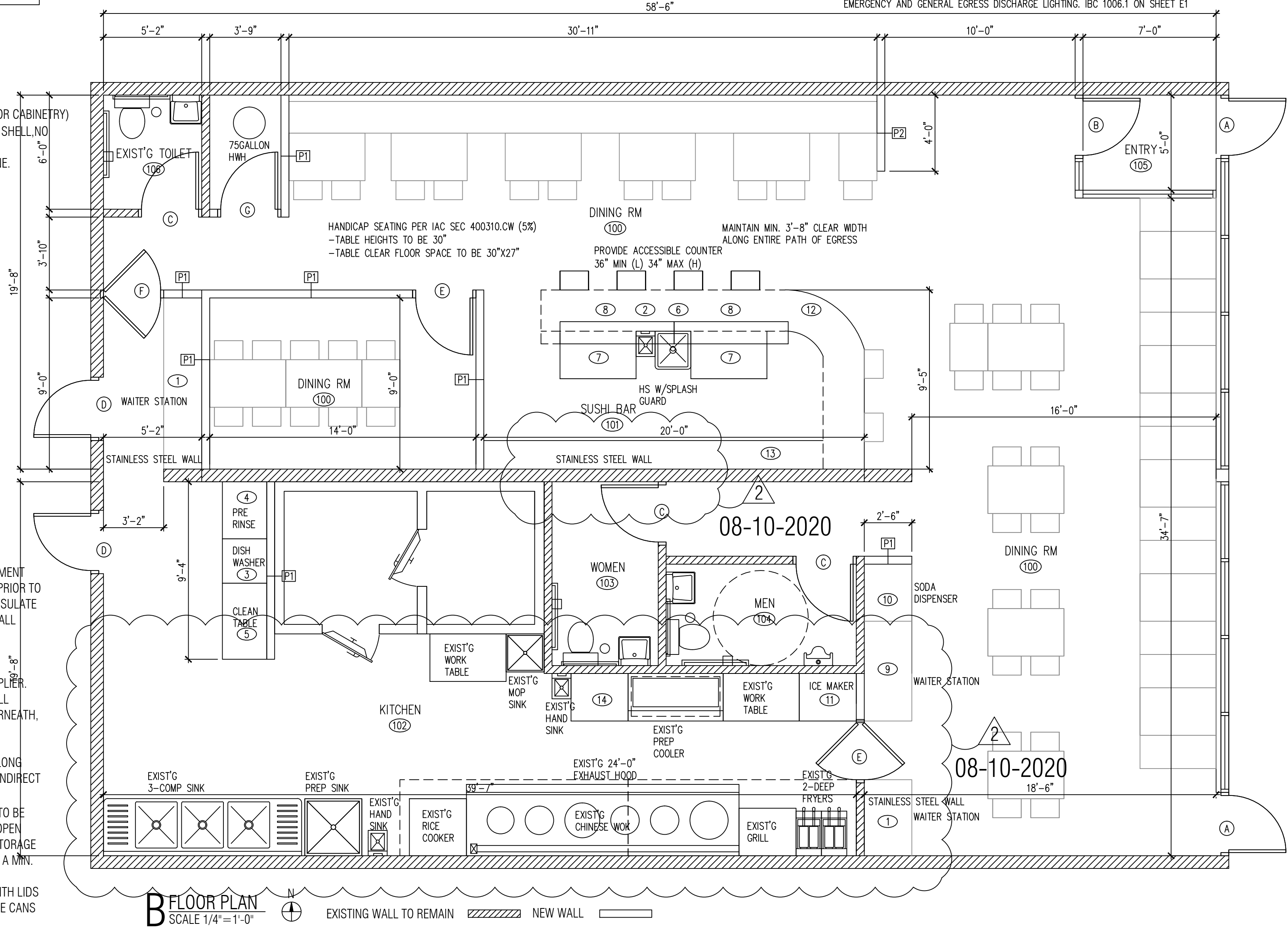
KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION. PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER. ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

COOKLINE EQUIPMENT AND REACH-IN REFRIGERATION AND FREEZER UNITS TO BE INSTALLED ON CASTERS. PROVIDE THE FOLLOWING: NSF STAINLESS STEEL OPEN WIRE SHELVING UNITS AND NSF HEAVY DUTY DUNNAGE RACKS IN LIQUOR STORAGE ROOM. NSF STAINLESS STEEL SHELF OVER 3-COMPARTMENT SINK. ICE MAKER A MIN. 8" FROM ALL WALLS. HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK. HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS. SANITARY BOX IN WOMEN'S RESTROOMS. METAL GARBAGE CANS WITH LIDS FOR DIAPER CHANGING STATION.



ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	DINING ROOM	GYP. BD. PAINTED	QT COVE BASE	MEIER PARK SILVER STRAND FLOOR TILE	ACOUSTIC CEILING
101	SUSHI BAR	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	WASHABLE CEILING
102	KITCHEN	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	WASHABLE CEILING
103	WOMEN'S	CERAMIC TILE	QT COVE BASE	MEIER PARK SILVER STRAND FLOOR TILE	EXIST'G CEILING
104	MEN'S	CERAMIC TILE	QT COVE BASE	MEIER PARK SILVER STRAND FLOOR TILE	EXIST'G CEILING
105	ENTRY	GYP. BD. PAINTED	QT COVE BASE	MEIER PARK SILVER STRAND FLOOR TILE	EXIST'G CEILING
106	EXIST'G TOILET	CERAMIC TILE	QT COVE BASE	MEIER PARK SILVER STRAND FLOOR TILE	EXIST'G CEILING
107	WAITER/SERVER STATION	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	WASHABLE CEILING

DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	EXIST'G
B	TEMPERED GLASS DOOR	ALUMINUM	3'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	NEW
C	WOOD DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	1	EXIST'G
D	METAL DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	2	EXIST'G BACK EXIT DOOR
E	WOOD DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	4	NEW
F	ALUMINUM DOOR	ALUMINUM	3'-0" x 6'-8"	PAINT	PAINT	-	-	DOUBLE ACTION
G	METAL DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	3	NEW

* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
* LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
* PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

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EXPIRES: 11/30/2020

OWNER
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CRYSTAL LAKE IL 60014
PHONE: (347)-659-0558

INTERIOR REMODELING &
EXPANSION OF EXISTING
RESTAURANT
1024 MCHENRY AVE CRYSTAL LAKE IL 60014

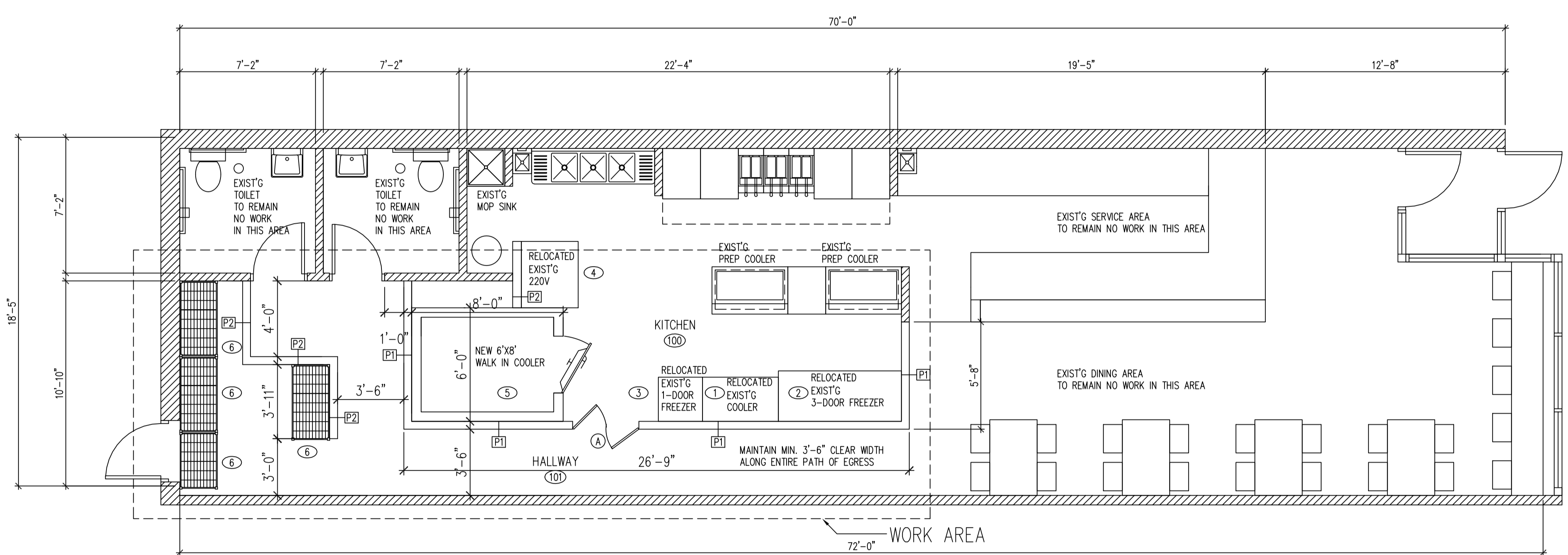
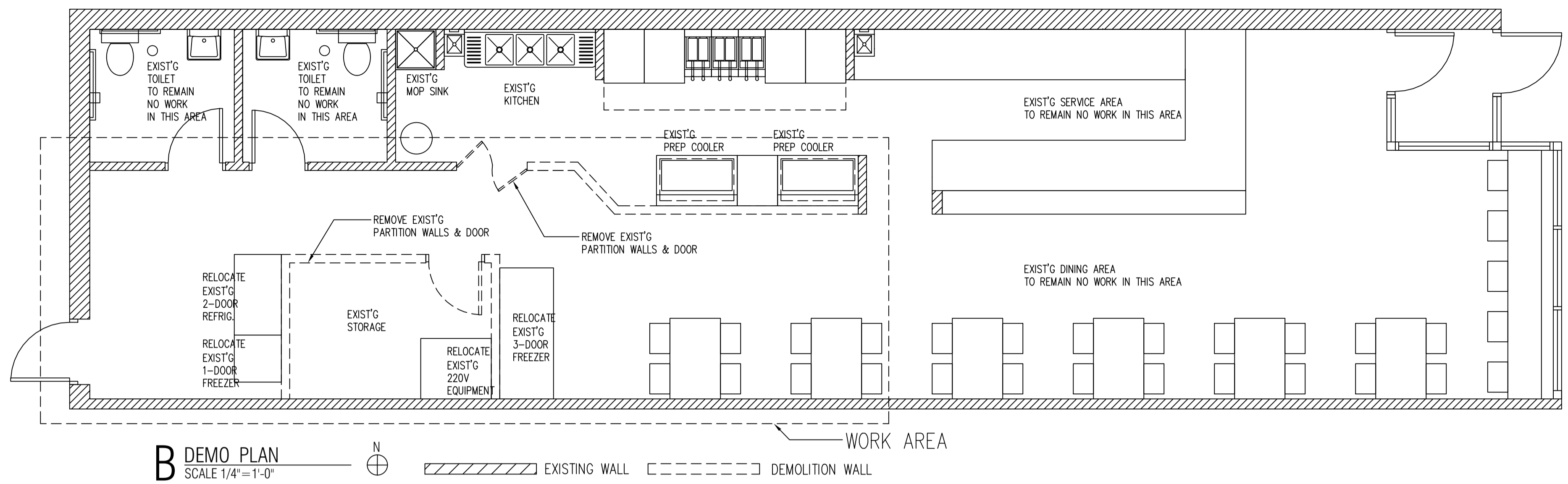
ISSUES	DATE
ISSUED FOR PERMIT	02/25/2020
REISSUED FOR PERMIT	07/10/2020
REISSUED FOR PERMIT	08/10/2020



FLOOR PLANS &
NOTES

SHEET NUMBER

A2



OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE MASSAGE STORE SPACE.
THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE, CBC 1008.1.9
EMERGENCY AND GENERAL EGRESS DISCHARGE LIGHTING, CBC 1006.1 ON SHT E1

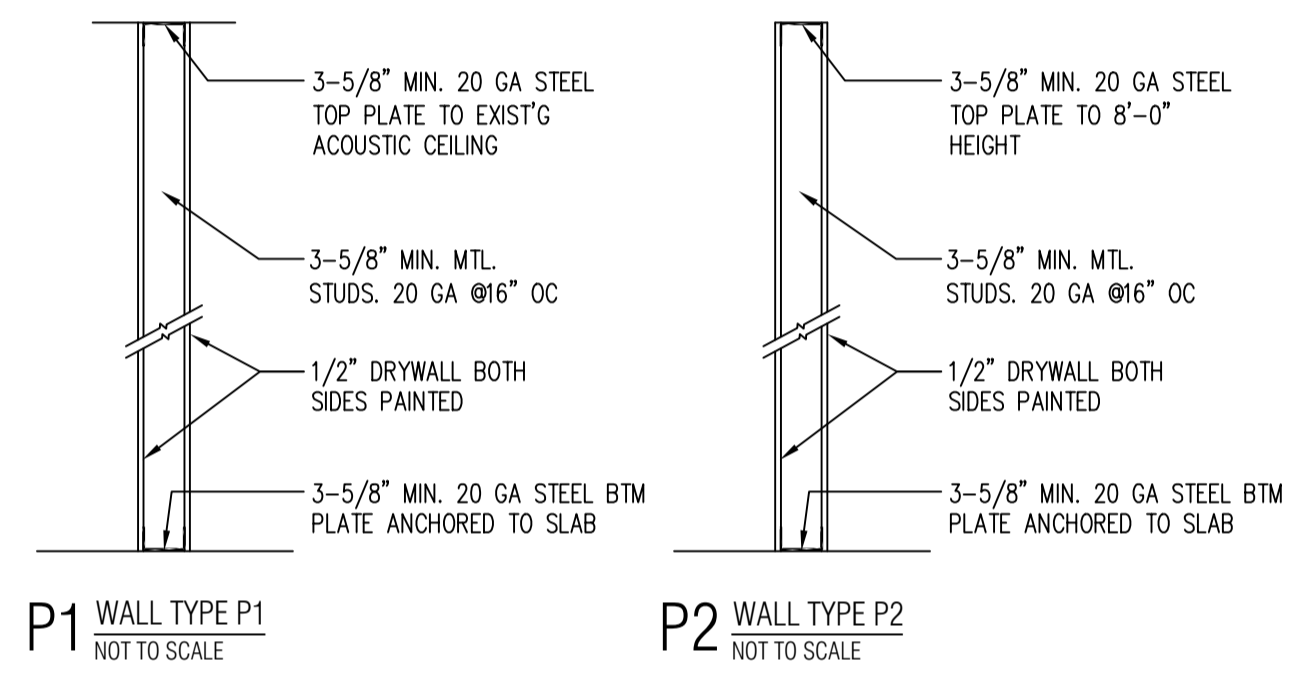
EQUIPMENT SCHEDULE						
NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	EXIST'G 2 DOORS REACH-IN REFRIGERATOR	-	120V	-	NSF, W/CASTER
2	1	EXIST'G 3 DOORS REACH-IN FREEZER	-	120V	-	NSF, W/CASTER
3	1	EXIST'G 1 DOOR FREEZER	-	120V	-	NSF, W/CASTER
4	1	EXIST'G 220V EQUIPMENT	-	220V	-	NSF
5	1	NEW 6'X8' WALK IN COOLER	-	240V	3" DRAIN	NSF
6	4	SHELVING	-	-	-	NSF APPROVED STAINLESS STEEL SHELVING

ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT

DOOR SCHEDULE								
TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE SET	COMMENTS
A	ALUMINUM	ALUMINUM	3'-6" x 6'-8"	PAINT	PAINT	-	DOUBLE ACTION	NEW

* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
* LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
* PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

ROOM FINISH SCHEDULE					
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	ENLARGED KITCHEN	FRP	OT COVE BASE	QUARRY TILE	2'X4' VINYL TILE CEILING
101	HALLWAY	GYP BD PAINTED	OT COVE BASE	FLOOR TILE	EXIST'G 2'X4' LAY INCEILING



DRY STORAGE

DRY STORAGE : 25% OF 350SF (KITCHEN AREA.) = 88SF REQ'D
ACTUAL DRY STORAGE: 3X2X4' X4=96SF
: 4X2X3' = 24SF
TOTAL = 120SF PROVIDED

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION. PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER. ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

COOKLINE EQUIPMENT AND REACH-IN REFRIGERATION AND FREEZER UNITS TO BE INSTALLED ON CASTERS. PROVIDE THE FOLLOWING: NSF STAINLESS STEEL SHELF OVER 3-COMPARTMENT SINK. ICE MAKER A MIN. 8" FROM ALL WALLS. HEAVY-DUTY MOP RACKS LOCATED OVER MOP SINK. HEAVY-DUTY BROOM RACKS IN JANITORIAL AREA. METAL GARBAGE CANS WITH LIDS FOR RESTROOMS. SANITARY BOX IN WOMEN'S RESTROOMS. METAL GARBAGE CANS WITH LIDS FOR DIAPER CHANGING STATION.

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LICENSE NO: 001-022013
EXPIRES: 11/30/2022

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CHICAGO IL 60616

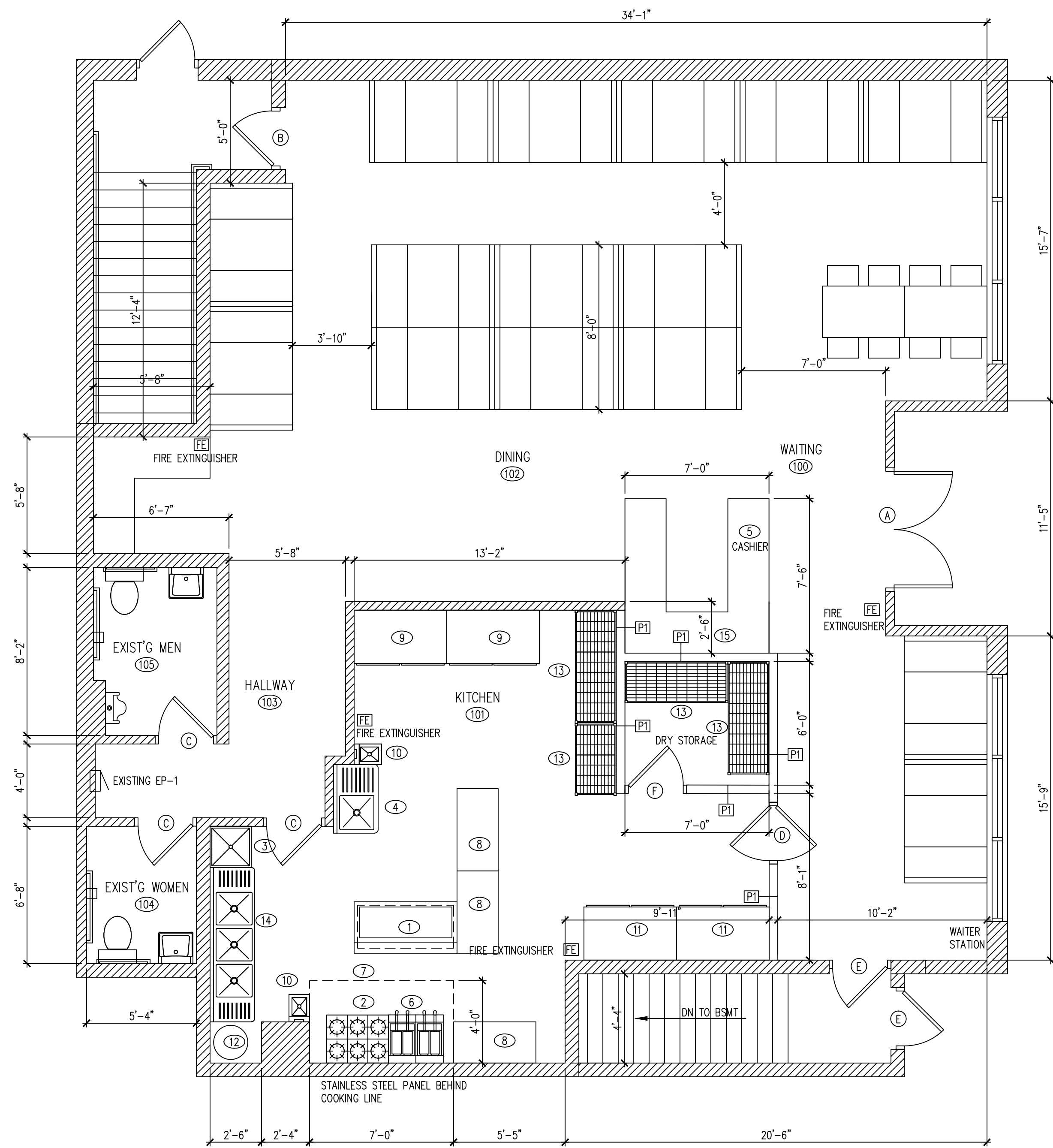
HELLO JASMINE
INTERIOR REMODELING
2026 S CLARK STREET UNIT C
CHICAGO IL 60616

ISSUES	DATE
ISSUED FOR PERMIT	11/20/2020



FLOOR PLAN,
NOTES, &
SCHEDULES
SHEET NUMBER

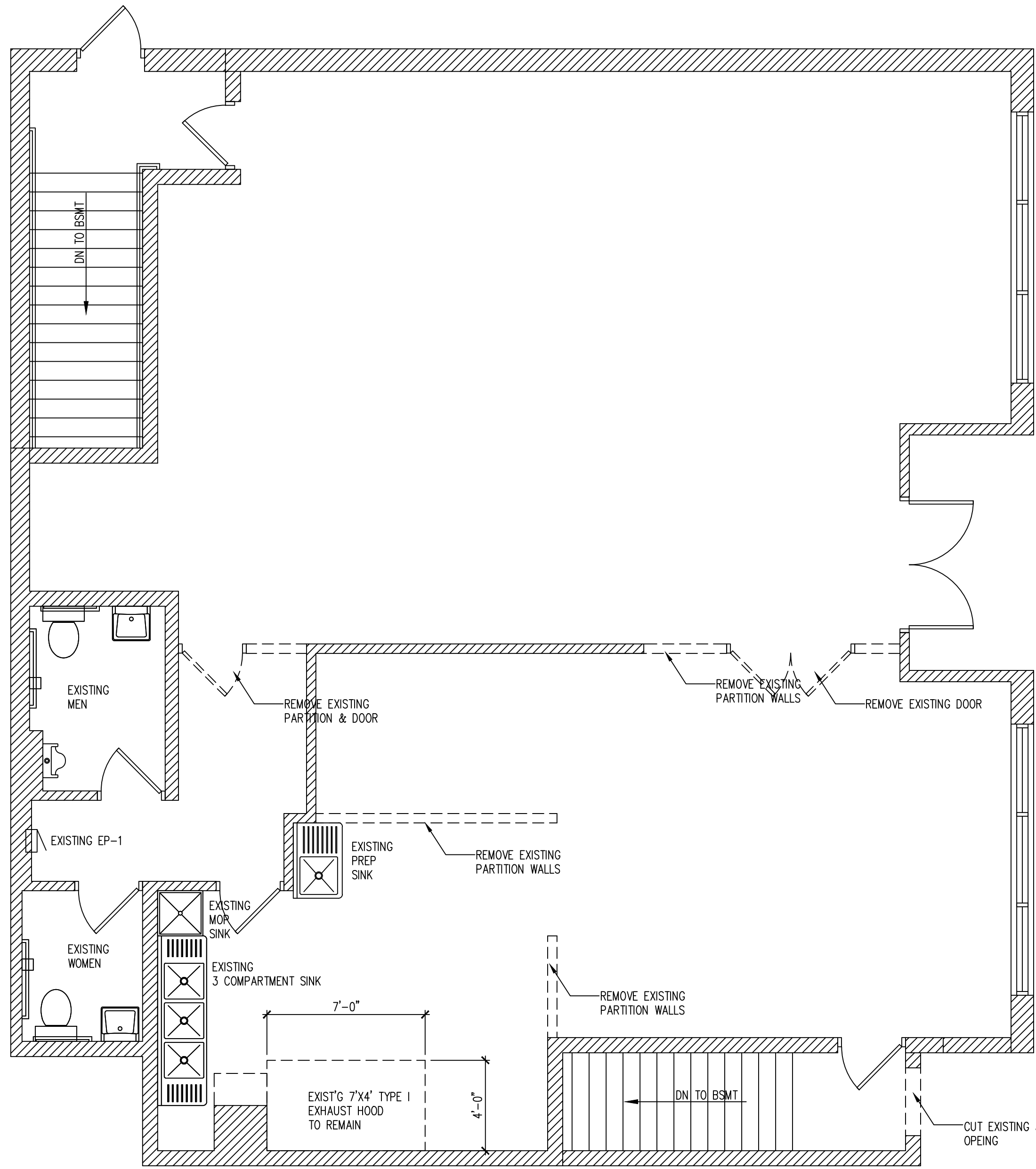
A1



A NEW FLOOR PLAN
SCALE 1/4"=1'-0"

EXISTING WALL TO REMAIN
NEW PARTITION WALL

OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE RESTAURANT AND EACH ASSEMBLY SPACE.
THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE, IBC 1008.1.9
EMERGENCY AND GENERAL EGRESS DISCHARGE LIGHTING, IBC 1006.1 ON SHEET E1



B DEMO PLAN
SCALE 1/4"=1'-0"

EXISTING WALL TO REMAIN
EXISTING WALL TO BE DEMOLISHED

KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

DRY STORAGE

DRY STORAGE : 25% OF 440 SF (KITCHEN AREA.) = 110SF REQ'D
ACTUAL DRY STORAGE 40X2+50X2= 180SF PROVIDED

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.

NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETS, AND WATER HEATER PLATFORMS MUST BE SEALED.

HARDWARE SCHEDULE

TAG	DESCRIPTION
1	3 HINGES, W/LEVERED PRIVACY LOCKSET, KICKPLATE AND DOOR CLOSER
2	PANIC EXT DEVICE
3	3 HINGES

- Dial stem thermometers (ranging from 0° to 220°F) are required in all preparation areas.
 - Chemical test kits (specific to the sanitizer) are required for the appropriate sanitizer.
 - pH meter and log for acidifying rice.
 - All cooling/freezing units must have accurate thermometers.
 - Covered waste cans are required in all restrooms.
 - Toilets, urinals, hand sinks, 3 compartment sinks, mop sink, prep sinks, and permanent counters/cabinets must be sealed to floors and walls with a silicone caulk seal.
 - Anti-siphon devices are required on all toilet tanks, urinals, and faucets with hose connections.
 - Soap and paper towels are required at all hand sinks.
 - Provide hair restraints and disposable gloves for all food handlers.
- If sinks are provided with spring-loaded faucets, the faucets must remain running for a minimum of 15 seconds
- Doors leading to the outside and restroom doors are required to be self-closing and tight-fitting. Please confirm that the doors leading to the outside are equipped with a self-closer and weather strips to eliminate any air gaps.

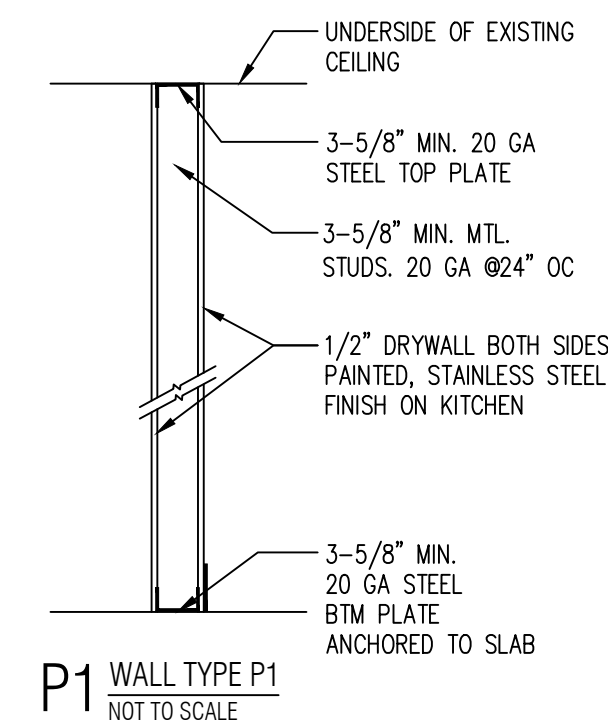
NO	ROOM	WALLS	BASE	FLOOR	CEILING
100	WAITING AREA	AN EPOXY PAINT	QT COVE BASE	FLOOR TILE	OPEN CEILING
	CASHIER AREA	AN EPOXY PAINT	QT COVE BASE	FLOOR TILE	DRYWALL PAINTED
101	KITCHEN	STAINLESS STEEL	QT COVE BASE	QUARRY TILE	VINYL CLAD GYP BD TILES
102	DINING AREA	AN EPOXY PAINT	QT COVE BASE	FLOOR TILE	OPEN CEILING
103	HALLWAY	AN EPOXY PAINT	QT COVE BASE	FLOOR TILE	VINYL CLAD GYP BD TILES
104	EXIST'G WOMEN	CERAMIC TILE	QT COVE BASE	FLOOR TILE	VINYL CLAD GYP BD TILES
105	EXIST'G MEN	CERAMIC TILE	QT COVE BASE	FLOOR TILE	VINYL CLAD GYP BD TILES

TAG	DESCRIPTION	FRAME CONSTRUCTION	NOMINAL SIZE W X H	DOOR FINISH	FRAME FINISH	LABEL	HARDWARE SET	COMMENTS
A	STORE FRONT GLASS DOOR	ALUMINUM	6'-0" x 7'-0"	TEMPERED GLASS	ALUMINUM	-	2	EXIST'G FRONT EXIT DOOR
B	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 7'-0"	PAINT	PAINT	-	2	EXIST'G EXIT DOOR
C	WOOD DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	1	EXIST'G
D	DOUBLE ACTION DOOR	HOLLOW METAL	3'-0" x 6'-8"	PAINT	PAINT	-	3	NEW
E	HOLLOW METAL DOOR	HOLLOW METAL	3'-0" x 7'-0"	PAINT	PAINT	-	2	EXIST'G
F	WOOD DOOR	WOOD	3'-0" x 6'-8"	PAINT	PAINT	-	3	NEW

* ALL EXIT DOORS MUST OPEN WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE FROM THE SIDE WHICH EGRESS IS MADE
* LEVERED HANDLE HARDWARE AS REQUIRED BY ILLINOIS ACCESSIBILITY CODE
* PROVIDE DOOR CLOSERS ALONG ALL ACCESSIBLE ROUTES

NO	QTY	DESCRIPTION	GAS	ELECTRIC	PLUMBING	REMARKS
1	1	REFRIGERATED PREP TABLE	-	120V	4A	NSF
2	1	6 BURNER	3/4"	-	-	NSF, 110000 BTU
3	1	MOP SINK	-	-	1/2" CW, 1/2" HW, 3" DRAIN	NSF, W/ MOP HOOKS, SEAL EDGES
4	1	1 PREP SINK	-	-	1/2" CW, 1/2" HW, 3" INDIRECT DRAIN	NSF, W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
5	1	CASHIER COUNTER	-	-	-	NSF
6	2	DEEP FRYER	3/4"	-	-	NSF, 110000 BTU
7	1	EXIST'G 7'-0"X4'-0" EXHAUST HOOD, TYPE I	-	-	-	U.L. W/ANSUL FIRE SUPPRESSION SYSTEM
8	3	WORK TABLE	-	-	-	NSF, W/ 6" STAINLESS STEEL LEGS NSF APPROVED
9	2	54" REACH-IN REFRIGERATOR	-	120V	-	NSF
10	2	HAND SINK	-	-	1/2" CW, 1/2" HW, 2" DRAIN	NSF, WALL MOUNTED - SEALED
11	2	54" FREEZER	-	120V	-	NSF
12	1	HOT WATER HEATER	3/4"	120V	3/4" CW, 3/4" HW	NSF, 50 GALLONS
13	4	SHELVING	-	-	-	NSF APPROVED STAINLESS STEEL SHELVING
14	1	3 COMPARTMENT SINK	-	-	1/2" CW, 1/2" HW, 3" INDIRECT DRAIN	NSF, W/ ECOLAB PATHWAY TO PREVENT BACKFLOW
15	1	48" BEER COOLER	-	120V	-	NSF

ALL EQUIPMENTS WILL BE NSF APPROVED CLEAN, OPERABLE AND SUBJECT TO THE FINAL APPROVAL BY THE HEALTH DEPARTMENT



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RED CAJUN & SEAFOOD
RESTAURANT
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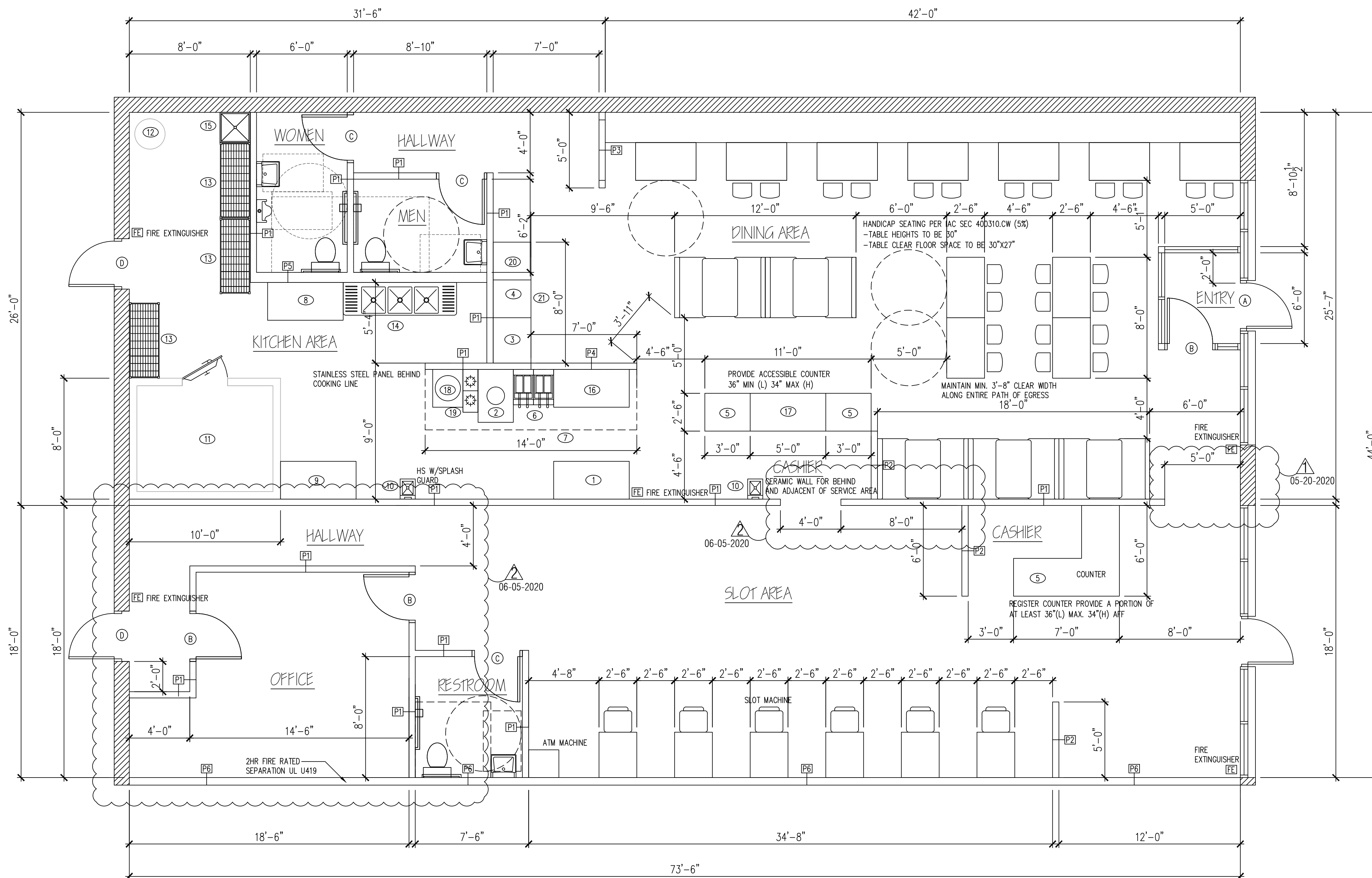
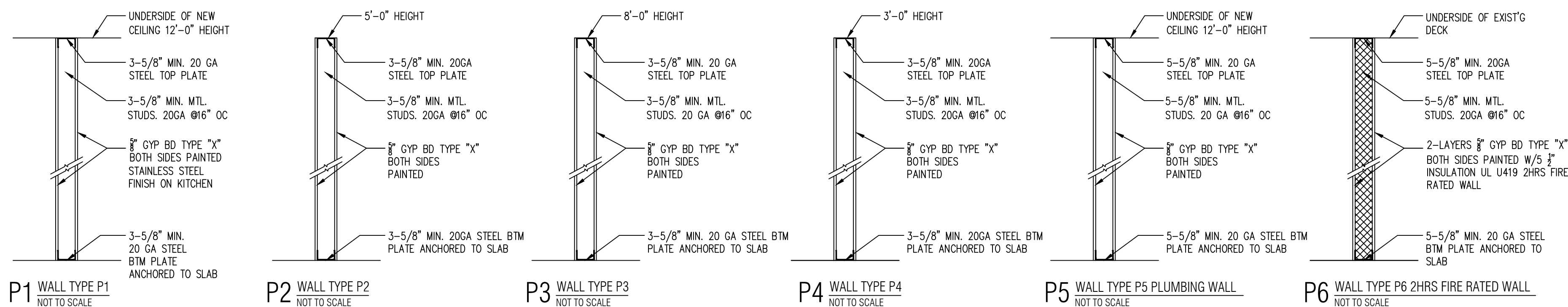
ISSUES	DATE
ISSUED FOR PERMIT	09/28/2019
REISSUED FOR PERMIT	10/09/2019
REISSUED FOR PERMIT	10/30/2019
REISSUED FOR PERMIT	02/23/2020
REVISION	



FLOOR PLAN,
NOTES, &
SCHEDULES

SHEET NUMBER

A2



KITCHEN EQUIPMENT NOTES

CONTRACTOR SHALL INSTALL AND CONNECT ALL EQUIPMENT AS PER EQUIPMENT SUPPLIER'S SPECIFICATIONS. ALL LOCATIONS TO BE VERIFIED WITH OWNER PRIOR TO INSTALLATION.

PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-INS. INSULATE ALL COLD/HOT WATER PIPES AS REQUIRED. MAINTAIN MIN 36" IN FRONT OF ALL COOKING EQUIPMENT.

ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ELECTRICAL OUTLETS FOR EQUIPMENT. VERIFY ALL ELECTRICAL REQUIREMENTS WITH EQUIPMENT SUPPLIER. VERIFY ALL GAS AND WATER REQUIREMENTS WITH EQUIPMENT SUPPLIER.

ALL PERMANENT EQUIPMENT MUST BE LOCATED SO THAT AREAS BEHIND, UNDERNEATH, AND ON THE SIDES OF THE EQUIPMENT CAN BE EASILY CLEANED.

TWO DRAIN BOARDS ARE REQUIRED AT ALL THREE-COMPARTMENT SINKS ALONG WITH AN APPROPRIATELY SIZED FAUCET, LOCKABLE DRAIN PLUGS, AND AN INDIRECT CONNECTION TO THE SEWER.

DRY STORAGE

DRY STORAGE : 25% OF 434 SF (KITCHEN AREA.) = 108SF REQ'D
ACTUAL DRY STORAGE 4X5'X2'X3' = 120SF PROVIDED .

ALL FOOD AND FOOD RELATED ITEMS MUST BE STORED OFF THE FLOOR ON DURABLE WASHABLE SHELVES. THE STORAGE AREA MUST BE APPROPRIATELY SIZED BASED ON THE NUMBER OF MEALS SERVED DAILY AND THE NUMBER OF DELIVERIES WEEKLY.

ALL FOOD EQUIPMENT TO BE ON CASTERS, 6" LEGS, OR SEALED TO THE FLOOR FOR EASY CLEANING.
NO RAW WOOD SURFACES PERMITTED ANYWHERE. UNDERSIDES OF COUNTERTOPS, INSIDE OF CABINETRY, AND WATER HEATER PLATFORMS MUST BE SEALED.

HARDWARE SCHEDULE

TAG	DESCRIPTION
1	1 1/2 PAIR BUTT HINGES, W/LEVERED PRIVACY LOCKSET, KICKPLATE AND DOOR CLOSER
2	1 1/2 PAIR BUTT HINGES, PADDLE LATCH EXIT DEVICE AND DOOR CLOSER, PANIC HARDWARE
3	1 1/2 PAIR BUTT HINGES W/ PRIVACY LOCKSET

OCCUPANT LOAD SIGNAGE WILL BE PLACED IN A CONSPICUOUS LOCATION AT THE ENTRANCE TO THE RESTAURANT AND EACH ASSEMBLY SPACE.

THE EXIT DOORS ARE EQUIPPED WITH PANIC HARDWARE IBC 1008.1. 9

EMERGENCY AND GENERAL EGRESS DISCHARGE LIGHTING. IBC 1006.1 ON SHEET E1

A FLOOR PLAN
SCALE 1/4"=1'-0"

NEW WALL ———— EXIST'G WALL ————

WEI TAN
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HIBACHI MADNESS
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4314 & 4318 WABASH AVE.
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ISSUES	DATE
ISSUED FOR PERMIT	04/20 / 2020
REISSUED FOR PERMIT	05/20 / 2020
REISSUED FOR PERMIT	06/05 / 2020



FLOOR PLAN & NOTES

SHEET NUMBER

A2