

CITY OF SANTA ANA
BUILDING PERMIT WORKSHEET

10173731

PLEASE PRINT

1/14/09 forms/Bldg.App.Worksheet

PROJECT ADDRESS: <u>2800 N. Main St. #1010</u>		SUITE: <u>9210</u>	SAPIN #
USE OF BUILDING:	RESIDENTIAL	<u>COMMERCIAL</u>	INDUSTRIAL OTHER
			MASTER ID#
NATURE OF WORK:	NEW	ADD	ALTER/T.I. DEMO REROOF REPAIR SIGN MISC
<u>NEW/ADDITION/ALTERATION:</u>			
1ST FL.	_____ SF	BASEMENT: YES/NO	_____ SF NO. OF STORIES: _____
2ND FL.	_____ SF	PATIO/ENCL. PATIO:	_____ SF BLDG. HEIGHT: _____
TOTAL OF OTHER FLS:	_____ SF	RES. REMODEL:	_____ SF PROPOSED USE: _____
GARAGE/CARPORT:	_____ SF	ALTER/T.I.:	<u>215</u> SF
JOB DESCRIPTION (non-residential projects see reverse side of this application): <u>modifying POS counter & adding a display window</u>			
BUILDING OWNER'S NAME: <u>WESTFIELD</u>		PHONE NO: <u>714 547-7800</u>	
ADDRESS: <u>2800 N. Main St</u>	CITY: <u>Santa Ana</u>	STATE: <u>CA</u>	ZIP: <u>92705</u>
TENANT'S NAME (Comm/Ind): <u>HOT FRIES</u>		PHONE NO: <u>949-954-0411</u>	
CONTRACTOR'S NAME: <u>Alex Thinh (Kevin Construction)</u>	STATE CONTR. #: <u>674245</u>	LICENSE/CLASS: <u>B/C10/C36</u>	PHONE NO: <u>949-302-2266</u>
ADDRESS: <u>4415 Heather Circle</u>	CITY: <u>Chico</u>	STATE: <u>CA</u>	ZIP: <u>91710</u>
WORKERS COMP. POLICY#: <u>1826357</u>	EXP. DATE: <u>7/01/2012</u>	INSURANCE COMPANY:	SANTA ANA BUS. LIC. #:
ARCHITECT/ENGINEER: <u>Mink Nugen</u>	STATE LICENSE #:	PHONE NO: <u>714-391-2338</u>	
ADDRESS: <u>14872 Dillow St</u>	CITY: <u>Crestmont</u>	STATE: <u>CA</u>	ZIP: <u>92683</u>
CONTACT NAME: <u>Shawn Patel</u>	PHONE NO: <u>949-954-0411</u>		
E-MAIL ADDRESS: <u>SHAWN.PATEL@HOTFRIESUSA.COM</u>		FAX NO: <u>714 547 2011</u>	

OFFICE USE ONLY: ACC OR SPC (CIRCLE ONE) _____ HRS PER _____ BLDG. FEE \$ _____

OCC. GROUP: _____ RECEIPT # 58411 P/C FEE PD \$ 102

TYPE OF CONSTR: _____ VALUATION: \$ 15,000 SUBMITTAL DATE: 11/21/11

FIRE SPKR: YES / NO _____ A/C: YES / NO _____ FLOOD ZONE: _____ PROCESSED CP

RES. DEV. FEE: YES / NO _____ PRIOR DWELLING UNIT: YES / NO _____ COMMENTS: _____

PLANNING OK TO CHECK & DATE _____ BLDG. DEPT. APPROVAL & DATE _____

PLNG CONDITIONS: _____

PLEASE CHECK ALL THAT APPLY TO YOUR PROJECT

JOB DESCRIPTION CHECKLIST:

- | | |
|--|---|
| <input type="checkbox"/> Additional square footage | <input type="checkbox"/> Partition walls |
| <input type="checkbox"/> Awnings | <input type="checkbox"/> Rated corridors |
| <input type="checkbox"/> Canopy | <input type="checkbox"/> Rated shafts |
| <input type="checkbox"/> Ceiling work | <input type="checkbox"/> Roof mounted equipment |
| <input type="checkbox"/> Change of occupancy (use) | <input type="checkbox"/> Security bars |
| <input type="checkbox"/> Disabled accessible (H/C) restrooms | <input type="checkbox"/> Screening for equipment |
| <input type="checkbox"/> Dust collector | <input type="checkbox"/> Skylights |
| <input type="checkbox"/> Elevator shaft | <input type="checkbox"/> Stairs |
| <input type="checkbox"/> Exterior doors or windows | <input type="checkbox"/> Storefront/facade improvements |
| <input type="checkbox"/> Equipment pads | <input type="checkbox"/> Storage racks or shelving over 5'-9" |
| <input type="checkbox"/> Interior demo | <input type="checkbox"/> Walk-in coolers |
| <input type="checkbox"/> Kitchen equipment | |

ITEMS REQUIRING SEPARATE BUILDING PERMIT APPLICATIONS:

- Block wall
- Card readers
- Complete demo
- Fence
- Fire signaling system
- Fire sprinklers
- Flagpole
- Lawn sprinkler system
- Light Standards
- Parking lot repaving
- Parking lot restriping
- Pedestrian protection
- Pool/Spa
- Signs
- Spray booth
- Temporary power pole
- Trash enclosure



Planning & Building Agency
 Building Safety Division
 20 Civic Center Plaza
 P.O. Box 1988 (M-19)
 Santa Ana, CA 92702
 (714) 647-5800
 www.santa-ana.org

**SPC
 PLAN CHECK COMMENTS**

PLAN CHECK NO: 10173731

PROJECT ADDRESS: 2800 N Main St Unit# 9210

PLAN CHECK ENGINEER: Heidari, Fred **TEL: 714** 647-5862
FAX: 714 647-5897

TYPE OF CONSTRUCTION: II B, SPK

OCCUPANCY CLASSIFICATION(S): M

PLAN CHECK DATES:

APPLICATION	11/21/2011	REMARKS/RECHECK ITEMS:
INITIAL REVIEW	11/29/2011	
EXPIRATION	5/19/2012	
RECHECKS:	1.	
	2.	
	3.	

VALUATION: \$15,000.00

FLOOD ZONE: X-0602320163J

PROJECT APPLICANT CONTACT PERSON: Shawn Patel
TEL: (949)954-0411
FAX:
EMAIL: shawn.patel@hotfriesusa.com

**APPLICABLE CODE: 2010 CALIFORNIA BUILDING CODE (CBC) WITH
 CITY OF SANTA ANA AMENDMENTS**

1. All items noted on this plan check report must be addressed. If you feel that an item is not applicable to your project, note "N/A" and discuss the reason with the plan checker.
2. Please indicate the sheet number and detail to the right of each correction, or note the number on the plans where the correction is made. Resubmit marked original, calculations and this correction sheet. A separate sheet for response may be used.
3. Resubmit 3 corrected sets of plans.
4. Meetings between the project applicant/designer and the plan reviewer shall be by appointment only. Please call (714) 647-5862 for an appointment.

✓ #60

5. This review does not include plumbing, or electrical work. Separate plans, applications, fees, plan checks, and permits are required for plumbing, and electrical work. Call 647-5800 for information.

6. **The applicant shall obtain clearances/approvals for the following prior to building permit issuance:**

Planning Division approval on the corrected/final set of drawings (647-5804). Previously approved plans should be submitted to expedite the process.

Fire Department approval on the corrected/final sets of drawings (647-5839 or 647-5700).

- Police Department approval on the corrected/final set of drawings (647-5840).

- Public Works Agency approval (647-5039).

County of Orange Health Department approval on the corrected/final set of drawings (667- 3600).

Proof of Worker's Compensation Insurance shall be required at the time of permit issuance.

7. **Provide structural calculations and drawings, stamped and signed by a California licensed architect or registered civil engineer for:**

- Structural support of partitions over 6 feet high. The note for attaching the partition on detail A/A-1 is not complete. Please provide size, spacing, and depth of embedment for the fastener on the plan.

GENERAL NOTES:

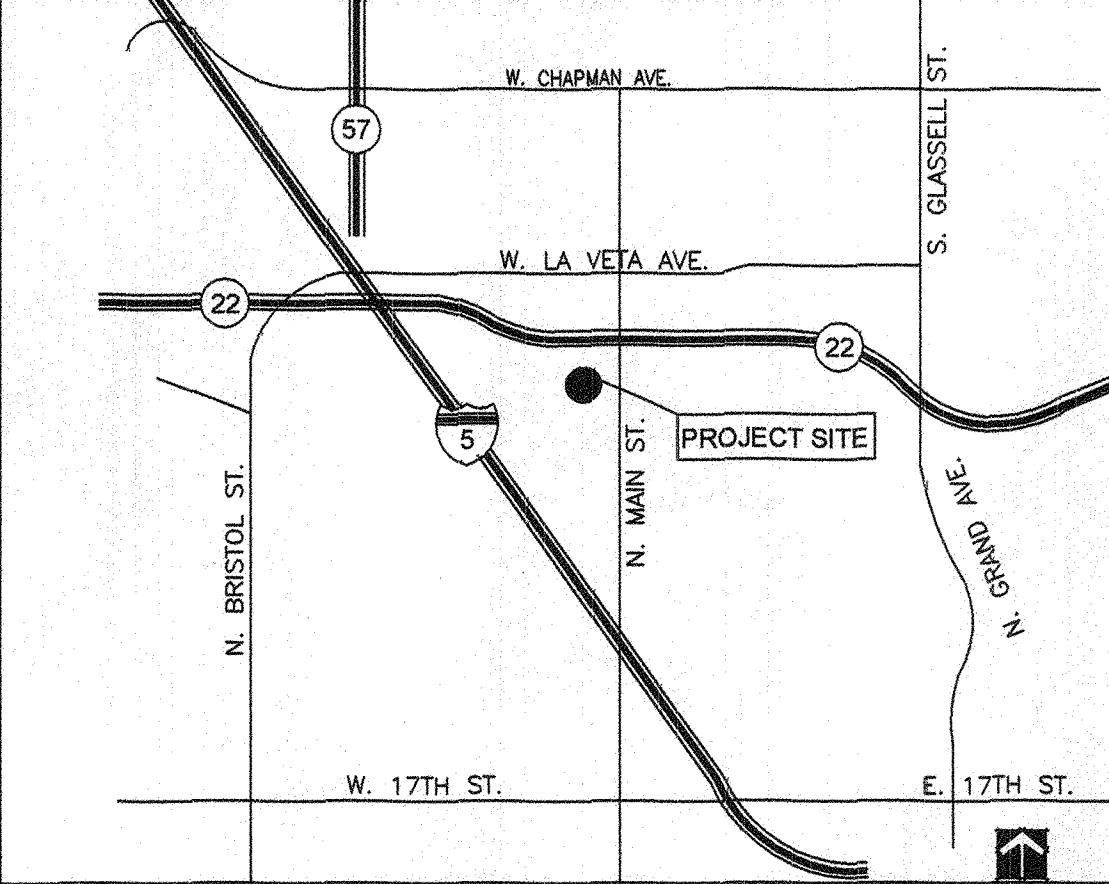
- SCOPE PROJECT INTERIOR REMODELING (E) SWIRLZ FROZEN YOGURT KIOSK TO NEW HOT FRIES KIOSK SPACE # 9210 (WEST FIELD MAIN PLACE MALL) LOCATED AT 2800 N. MAIN STREET SANTA ANA, CALIFORNIA 92705
- THIS PROJECT SHALL CONFORM TO THE 2010 CALIFORNIA BUILDING CODE AND THE APPLICABLE ELECTRICAL, MECHANICAL AND PLUMBING CODES.
- ALL PLYWOOD MUST BE FIRE RATED (TO COMPLY W./ 402.10.1 CBC)
- MATERIAL, LABOR, INSTALLATION, AND FABRICATION SHALL CONFORM TO LOCAL CODES, REGULATIONS AND THOSE ABSTRACTS DEALING WITH ENERGY AND ACCESS REQUIREMENTS.
- EXAMINATION OF THE SITE AND PORTIONS THERE OF, WHICH WILL AFFECT THIS WORK, SHALL BE MADE IMMEDIATELY BY GENERAL CONTRACTOR HIMSELF / HERSELF AS TO THE CONDITIONS UNDER WHICH THE WORK IS TO BE PERFORMED. THE GENERAL CONTRACTOR SHALL, AT SUCH TIME, ASCERTAIN AND CHECK LOCATIONS OF THE EXISTING STRUCTURES AND EQUIPMENT WHICH MAY AFFECT HIS / HER WORK. NO ALLOWANCE SHALL BE MADE FOR EXTRA EXPENSE TO WHICH HE / SHE MAY BE PUT, DUE TO FAILURE OR NEGLECT ON HIS / HER PART TO MAKE SUCH EXAMINATION. CONFLICTS OR OMISSIONS SHALL BE REPORTED TO THE ARCHITECT BEFORE PROCEEDING WITH THE WORK.
- THE GENERAL CONTRACTOR SHALL PROTECT AREAS AND NEW OR EXISTING MATERIALS AND FINISHES FROM DAMAGE WHICH MAY OCCUR FROM CONSTRUCTION, DEMOLITION, DUST OR WATER AND SHALL PROVIDE AND MAINTAIN TEMPORARY BARRICADES AND CLOSURE WALL AS REQUIRED TO PROTECT THE PUBLIC DURING THE PERIOD OF CONSTRUCTION, AT NO TIME SHALL THE CONTRACTOR INTERRUPT THE LIFE SAFETY SYSTEMS OF THE BUILDING WITHOUT PRIOR NOTIFICATION AND WRITTEN APPROVAL OF THE FIRE MARSHAL. DAMAGE TO NEW AND EXISTING MATERIALS, FINISHES, STRUCTURES AND EQUIPMENT SHALL BE REPAIRED OR REPLACED TO THE SATISFACTION OF THE OWNER AT THE EXPENSE OF THE GENERAL CONTRACTOR. CONSTRUCTION, MECHANICAL, PLUMBING AND ELECTRICAL WORK SHALL CONFORM TO GOVERNING BUILDING CODES AND REGULATIONS WHEREVER THERE IS A DISCREPANCY, THE MORE STRINGENT CODE SHALL APPLY.
- DIMENSIONS ON CONSTRUCTION DRAWINGS ARE TO THE FACE OF FINISH, UNLESS OTHERWISE NOTED: THE GENERAL CONTRACTOR SHALL NOT SCALE THE DRAWINGS.
- CONSTRUCTION DOCUMENTS ARE COMPLEMENTARY AND WHAT IS CALLED FOR BY ONE WILL AS BINDING AS IF CALLED FOR BY ALL WORK SHOWN OR REFERRED TO ON THE CONSTRUCTION DOCUMENTS SHALL BE PROVIDED AS THROUGH ON ALL RELATED DOCUMENTS.
- WORK LISTED, SHOW OR IMPLIED ON THE CONSTRUCTION DOCUMENTS SHALL BE SUPPLIED AND INSTALLED BY THE GENERAL CONTRACTOR EXCEPT WHERE OTHERWISE NOTED. THE GENERAL CONTRACTOR SHALL CLOSELY COORDINATE HIS / HER WORK WITH THAT OF OTHER CONTRACTORS OR VENDORS TO ASSURE THAT SCHEDULES ARE MET AND THAT THE WORK IS DONE IN CONFORMANCE TO MANUFACTURER'S REQUIREMENTS.
- THE GENERAL CONTRACTOR SHALL MAINTAIN A CURRENT AND COMPLETE SET OF CONSTRUCTION DOCUMENTS ON THE JOB SITE DURING THE PHASES OF CONSTRUCTION FOR USE BY THE TRADES AND SHALL PROVIDE SUBCONTRACTORS WITH CURRENT CONSTRUCTION DOCUMENTS AS REQUIRED.
- THE SUBCONTRACTORS SHALL REMOVE RUBBISH AND WASTE MATERIALS ON A REGULAR BASIS AND SHALL EXERCISE STRICT CONTROL OVER JOB CLEANING TO PREVENT DIRT, DEBRIS OR DUST FROM AFFECTING THE FINISHED IN OR OUTSIDE THE JOBSITE. THE BUILDING REFUSE FACILITIES SHALL NOT BE USED FOR THIS PURPOSE.
- THE CONTRACTOR SHALL VERIFY ALL EXISTING CONDITIONS AND SHALL NOTIFY THE ARCHITECT OF ALL EXCEPTIONS BEFORE PROCEEDING WITH THE WORK.
- THE GENERAL CONTRACTOR SHALL COORDINATE THE WORK WITH MECHANICAL, ELECTRICAL, AND PLUMBING DRAWINGS AND REPORT TO THE ARCHITECT DISCREPANCIES FOR CORRECTION OR ADJUSTMENT. NO ALLOWANCE WILL BE MADE FOR INCREASED COSTS INCURRED DUE TO LACK OF PROPER COORDINATION.
- THE GENERAL CONTRACTOR SHALL LEAVE THE PREMISES AND AFFECTED AREAS CLEAN AND IN AN ORDERLY MANNER READY FOR MOVE IN.
- EXIT DOORS MUST BE OPEN ABLE FROM THE INSIDE WITHOUT THE USE OF A KEY OR ANY SPECIAL KNOWLEDGE OR EFFORT.
- THE MAXIMUM FLAME SPREAD CLASSIFICATION OF FINISH MATERIALS USED ON INTERIOR WALLS AND CEILINGS MUST NOT EXCEED THE LIMITS SET FORTH IN THE CBC, TABLE NO. 8-9
- FIRE RESISTANT CONSTRUCTION SHALL BE MAINTAINED. OPENINGS AND PENETRATIONS FOR MECHANICAL, ELECTRICAL AND PLUMBING SHALL BE PROTECTED BY UL LISTED AND APPROVED SYSTEMS.

CODE COMPLIANCE DATA

LEGAL JURISDICTION: CITY OF SANTA ANA
 APPLICABLE CODES: 2010 CALIFORNIA BUILDING CODE
 2010 CALIFORNIA MECHANICAL CODE
 2010 CALIFORNIA PLUMBING CODE
 2010 CALIFORNIA ELECTRICAL CODE
 2010 CALIFORNIA ENERGY CODE

1. EXISTING EQUIPMENTS TO REMAIN:
- A./ WATER HEATER
 - B./ 3 COMP. SINK
 - C./ PRE. SINK
 - D./ HAND SINK
 - E./ MOP SINK
 - F./ (2) F.S.& (1)F.D.
 - G./ (3) EMBL. LOCKERS
 - H./ SUB PANEL (ELECTRICAL)
2. NEW EQUIPMENTS:
- A./ SODA DISPENSER
 - B./ JUICE DISPENSER
 - C./ (2) UNDER COUNTER REF.
 - D./ DEEP FRYER
 - E./ WORKING COUNTER (ADA)

SCOPE OF WORKS



BUILDING OWNER:

WESTFIELD MAIN PLACE
 2800 N. MAIN STREET
 SANTA ANA, CA 92705
 PROPERTY MANAGER
 PHONE : (714)547-7800

ELECTRICAL:

DELTA ELECTRIC
 9326 SALEM AVE.
 WESTMINSTER, CA
 MR.: WILLIAM TRAN P.E.
 PHONE : (714) 899-3837
 FAX : (714) 894-5208
 LIC. 114453

BUILDING ZONE

COMMERCIAL
 TOTAL FLOOR AREA 215 SQ. FT.
 STORIES: 2
 BUILDING HEIGHT: VARIES

T-1 EXISTING SITE PLAN AND PROJECT DATA

- A-1 FLOOR PLAN & ELEVATIONS AND DETAILS
- A-2 FINISHED SCHEDULE & DETAILS
- A-3 ENLARGE GRAPHIC ELEVATIONS
- E-1 LIGHTING AND POWER

TENANT OWNER:

HOT FRIES KIOSK
 Mr. SHAWN PATEL
 PHONE : (949)307-3686

DESIGNER:

C2C DESIGN GROUPS
 Mr. MINH NGUYEN
 PHONE : (714)391-2338
 c2cdesigngroup@gmail.com

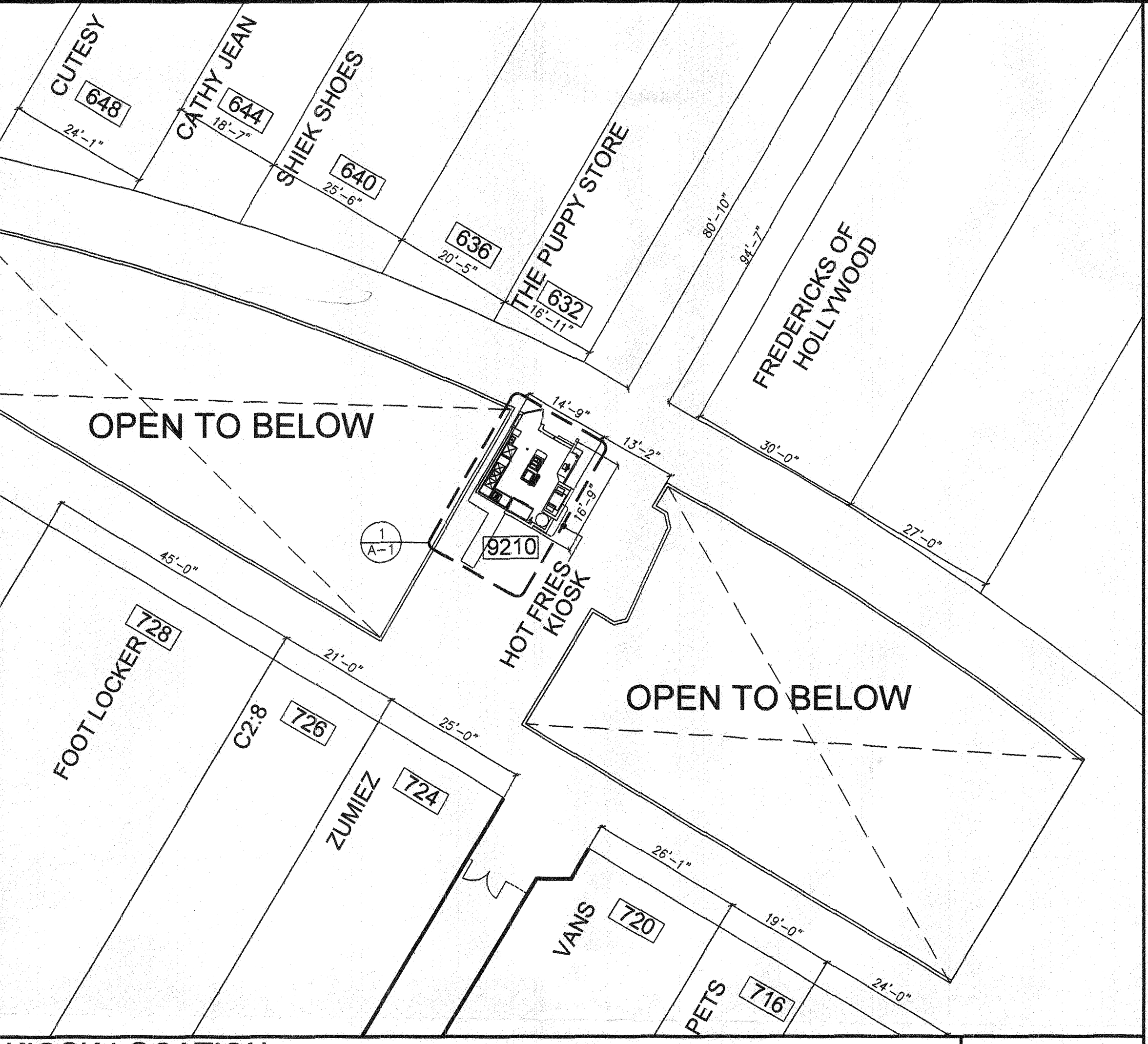
DIRECTORY

SUMMARY

SHEET INDEX

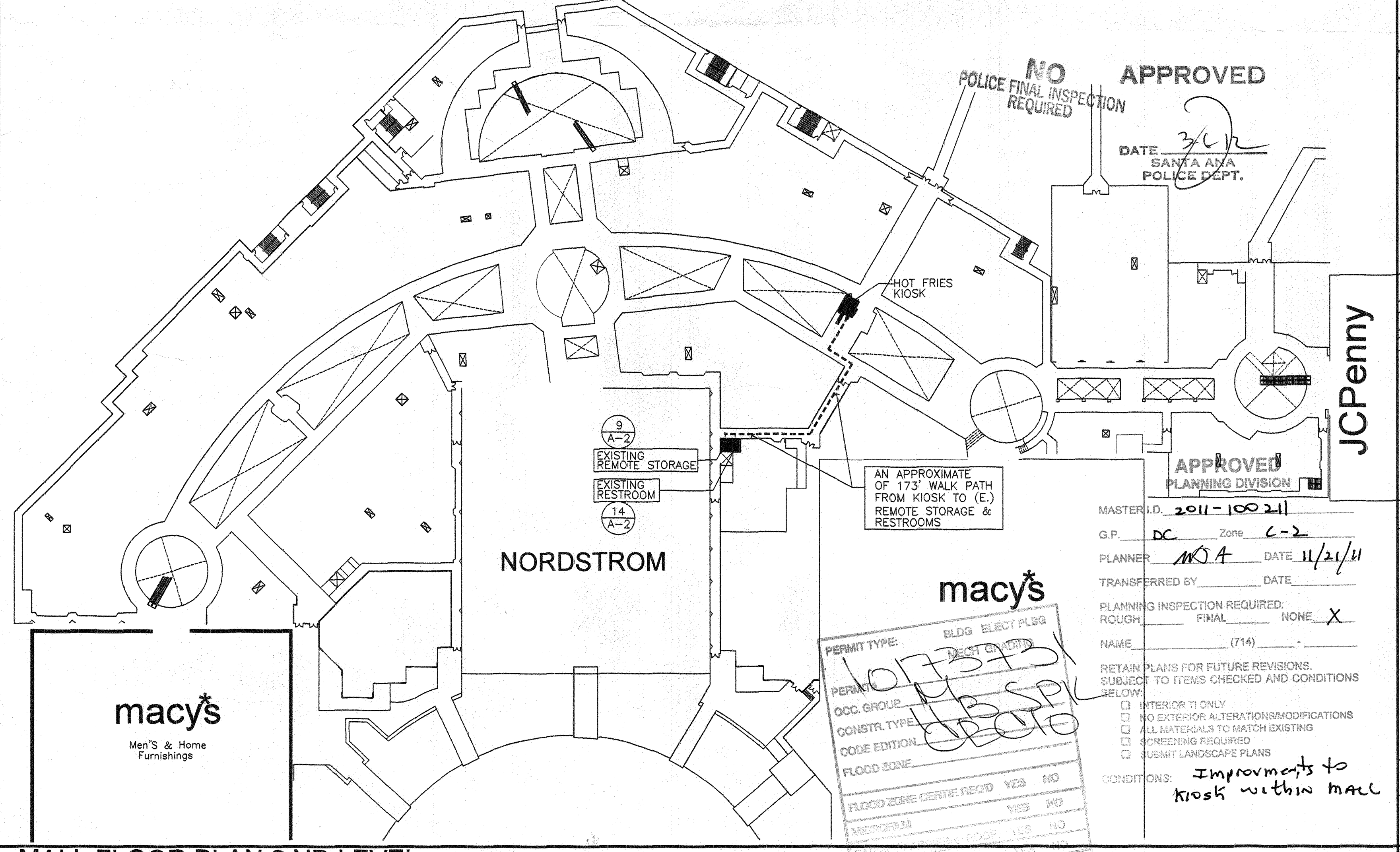
VICINITY MAP

SCALE: N.T.S



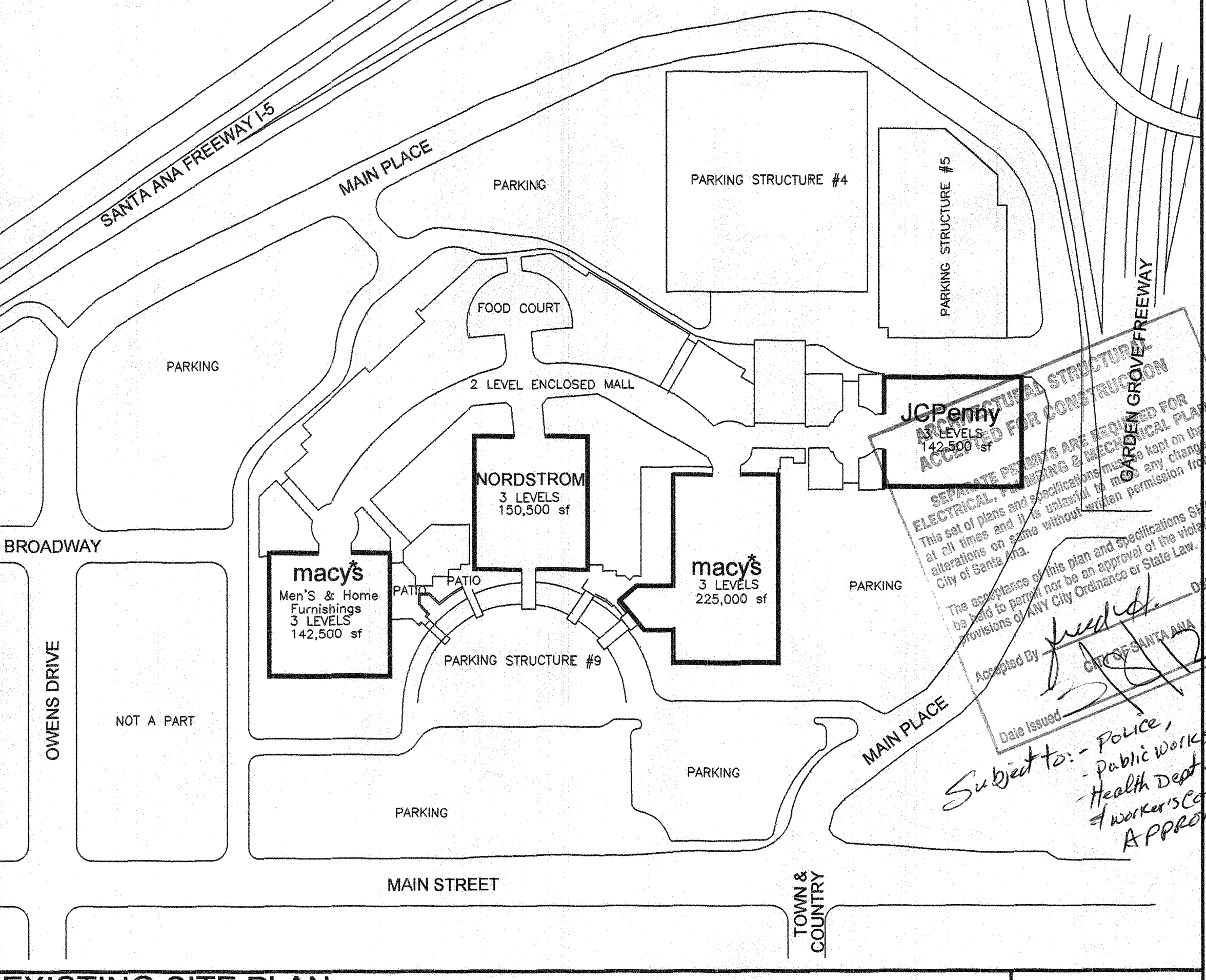
KIOSK LOCATION

SCALE: 1/16"=1'-0"



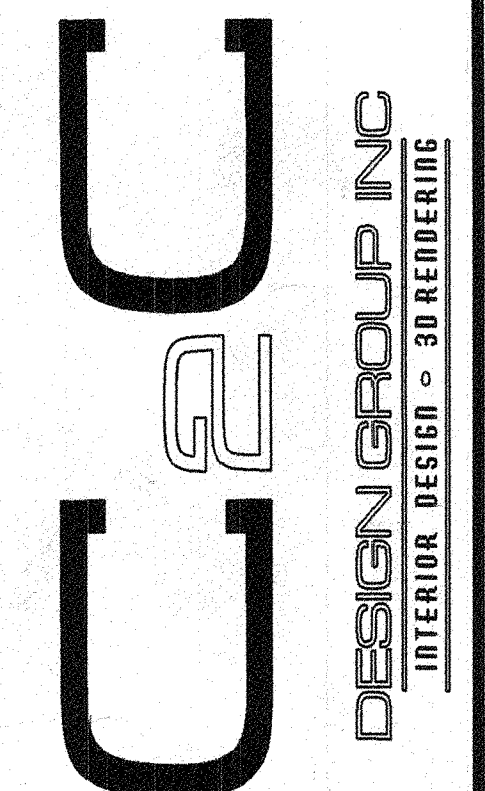
MALL FLOOR PLAN 2 ND LEVEL

SCALE: N.T.S

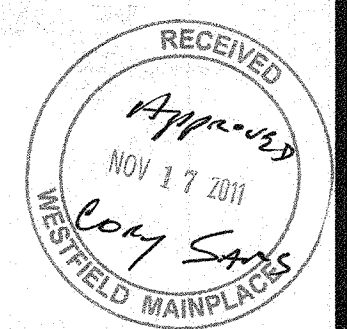


EXISTING SITE PLAN

SCALE: N.T.S



REVISIONS



RECEIVED
 NOV 21 2011
 City of Santa Ana

HOT FRIES KIOSK SPACE # 9210
 WESTFIELD MAINPLACE
 2800 N. MAIN STREET
 SANTA ANA, CA, 92705

TENANT IMPROVEMENT

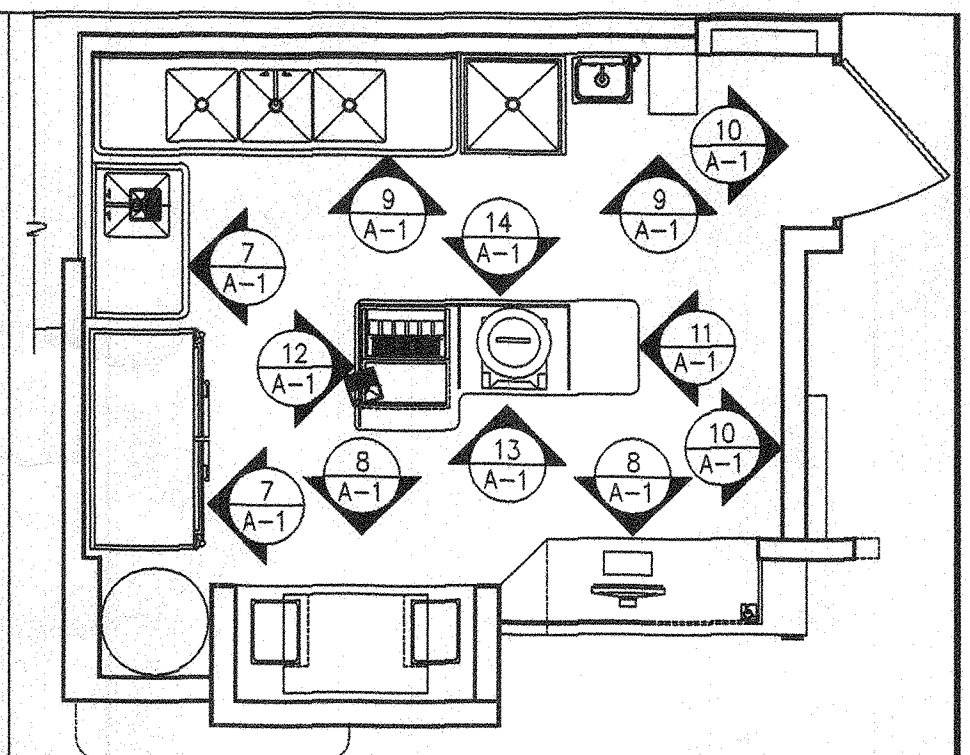
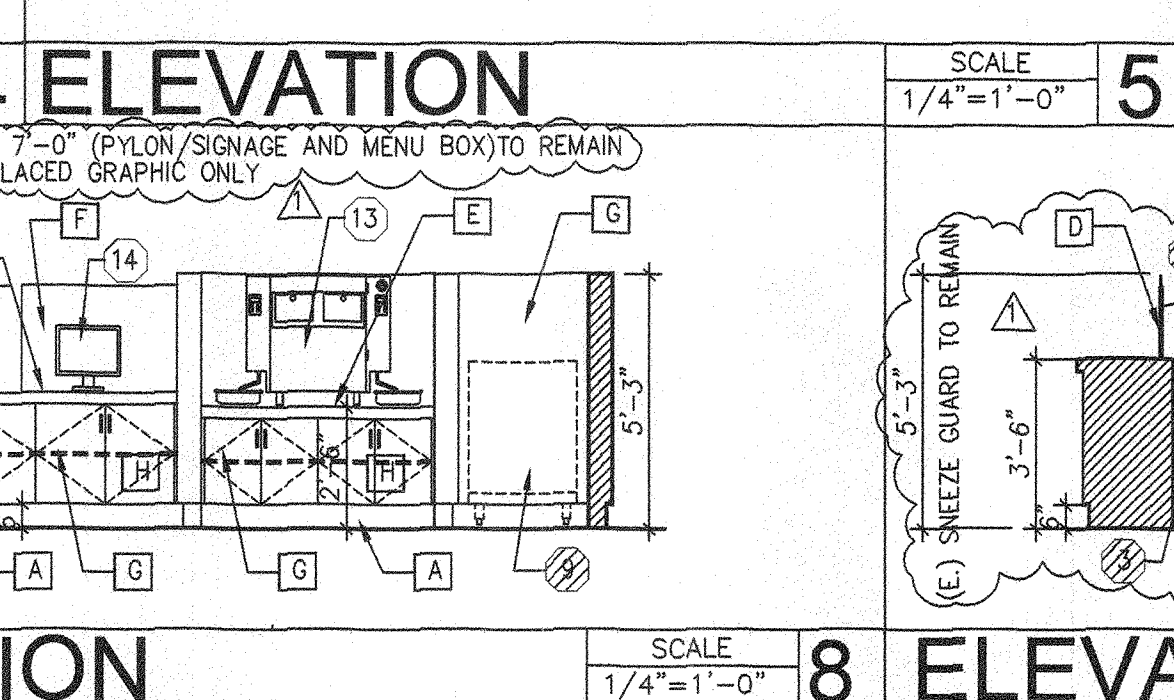
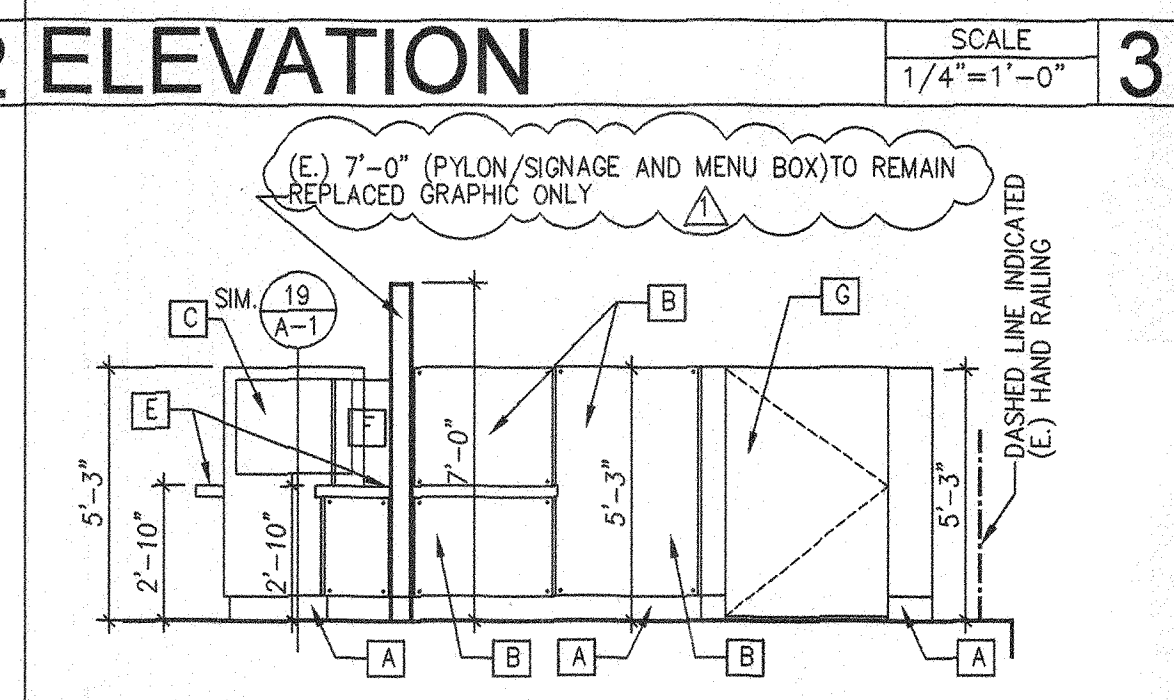
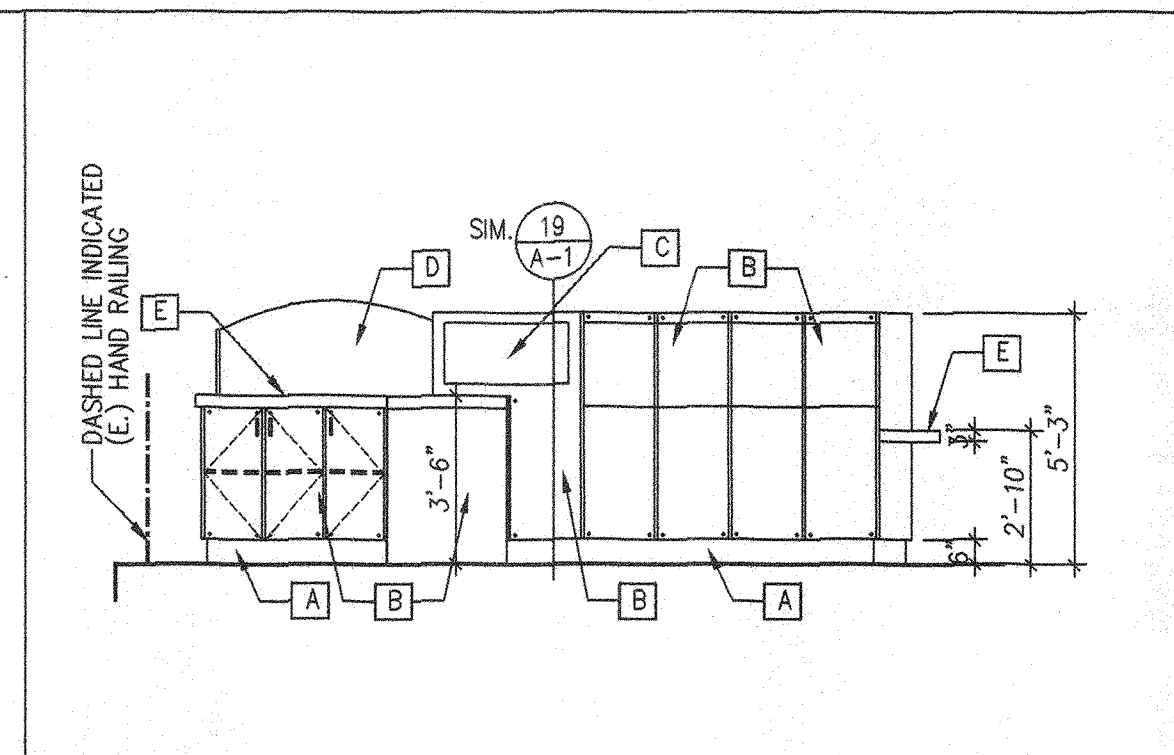
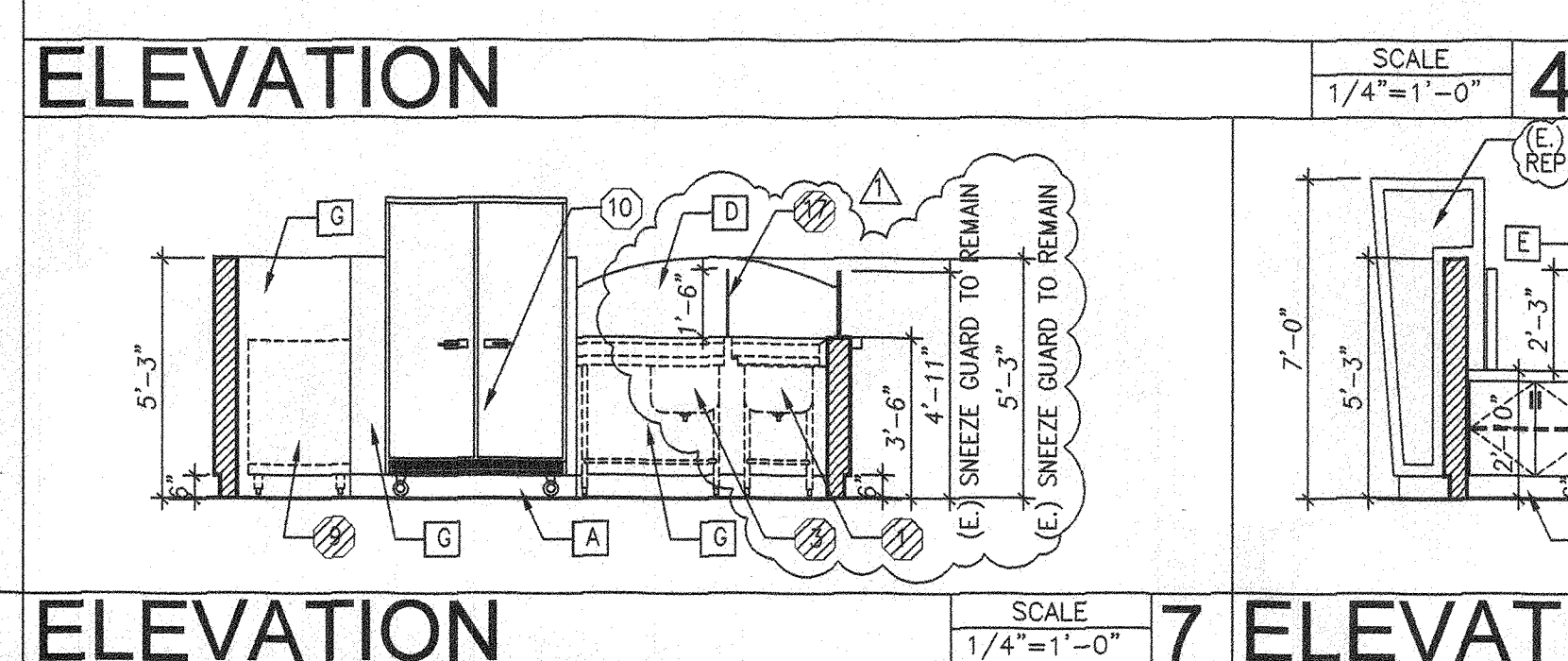
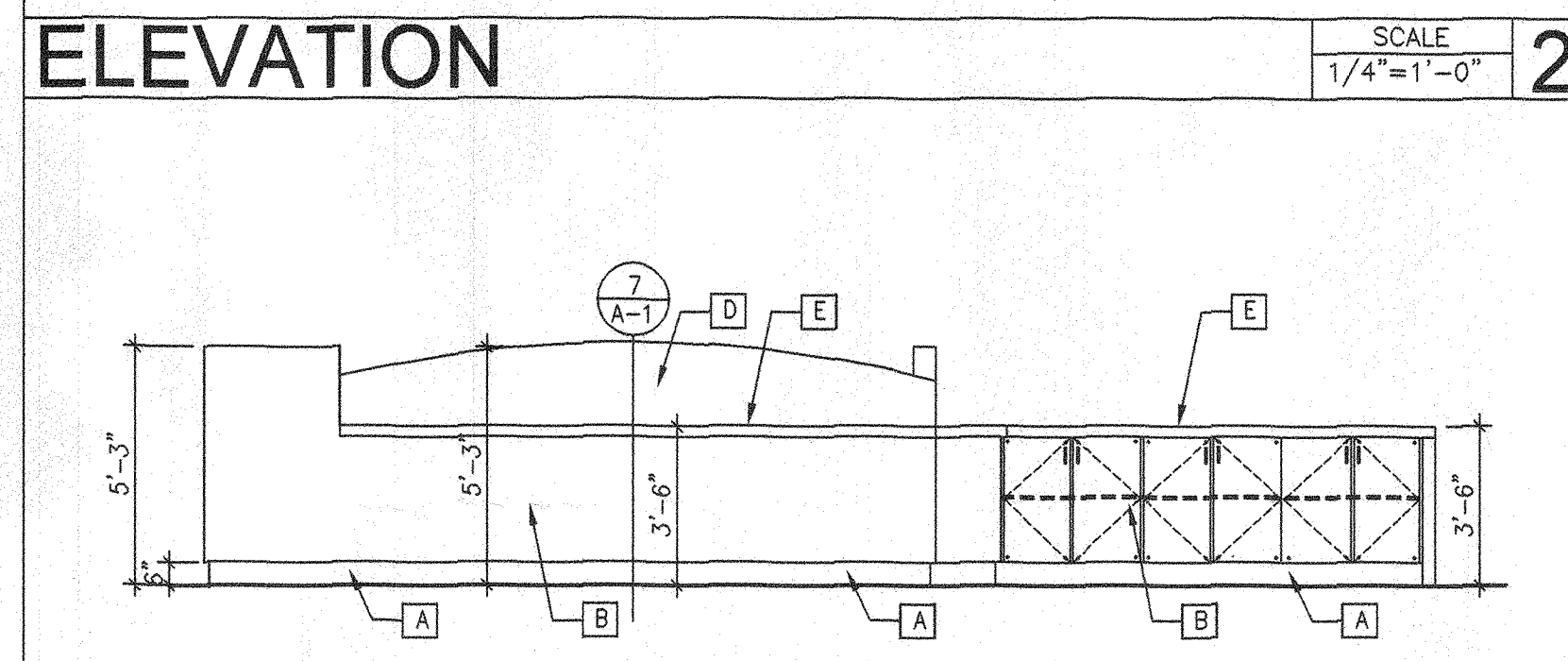
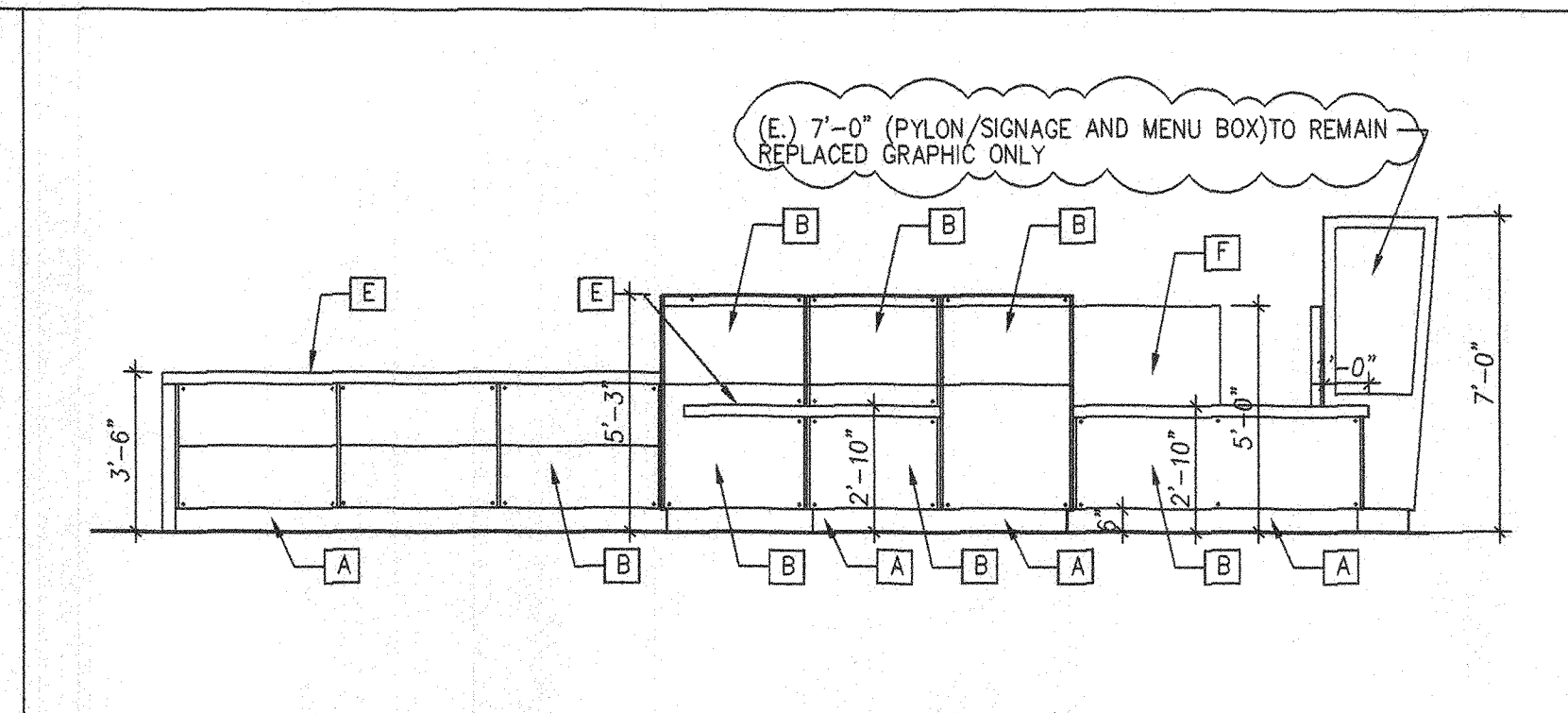
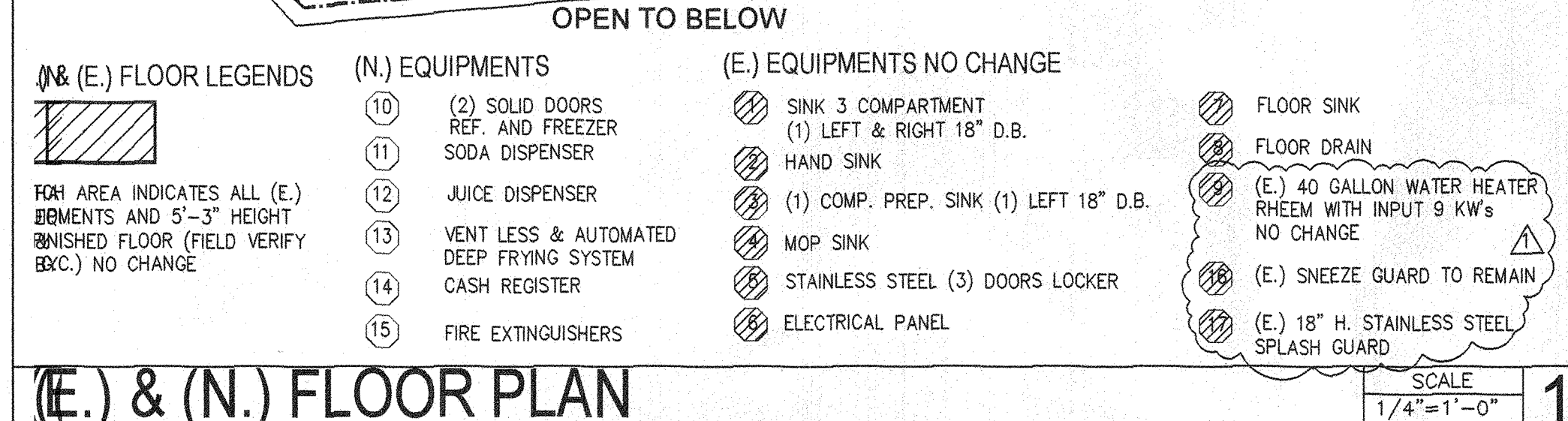
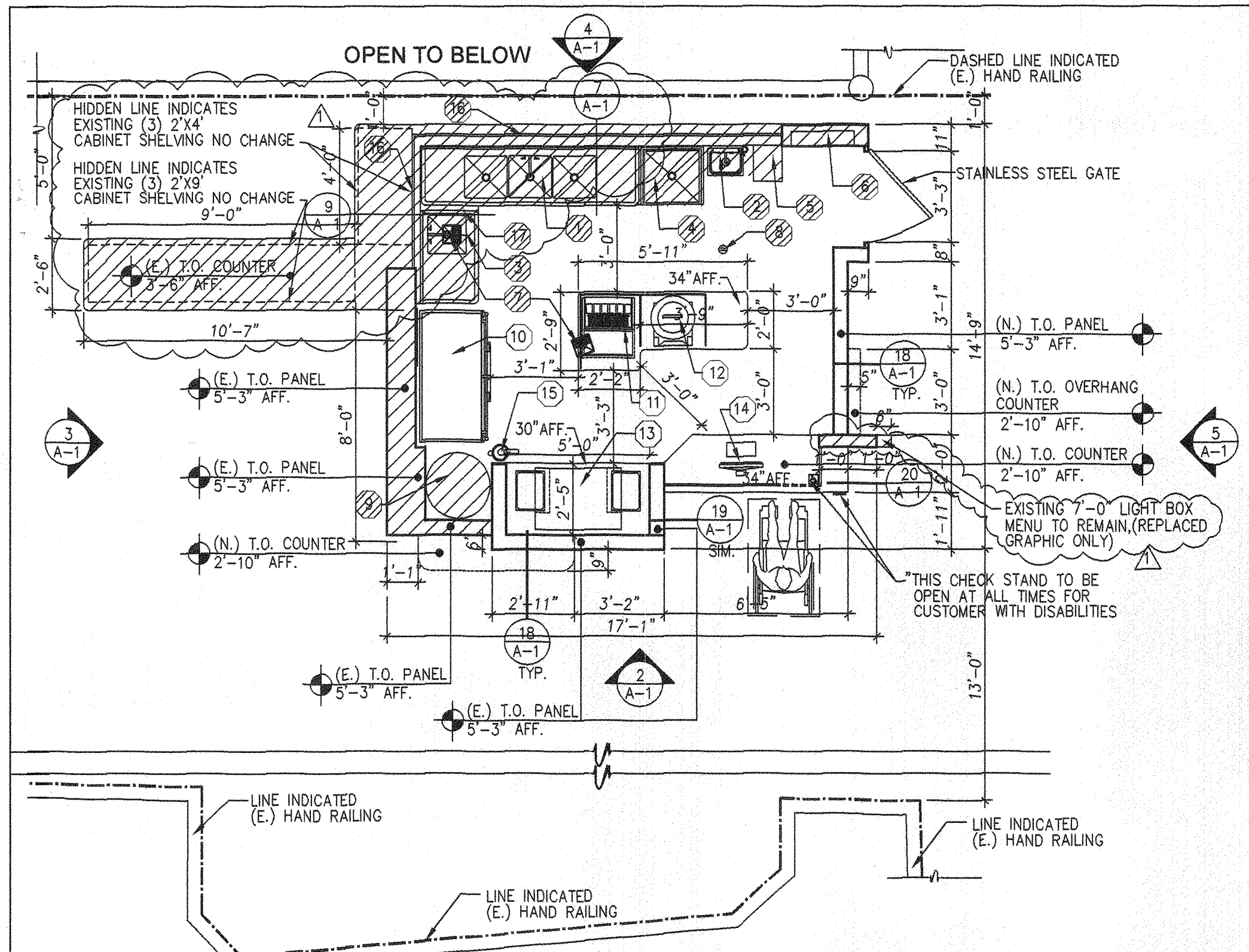
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 RELEASE DATE: RELDATE
 CAD NAME: CADNAME
 SHEET NO.:

T-1

SITE PLAN & DATA

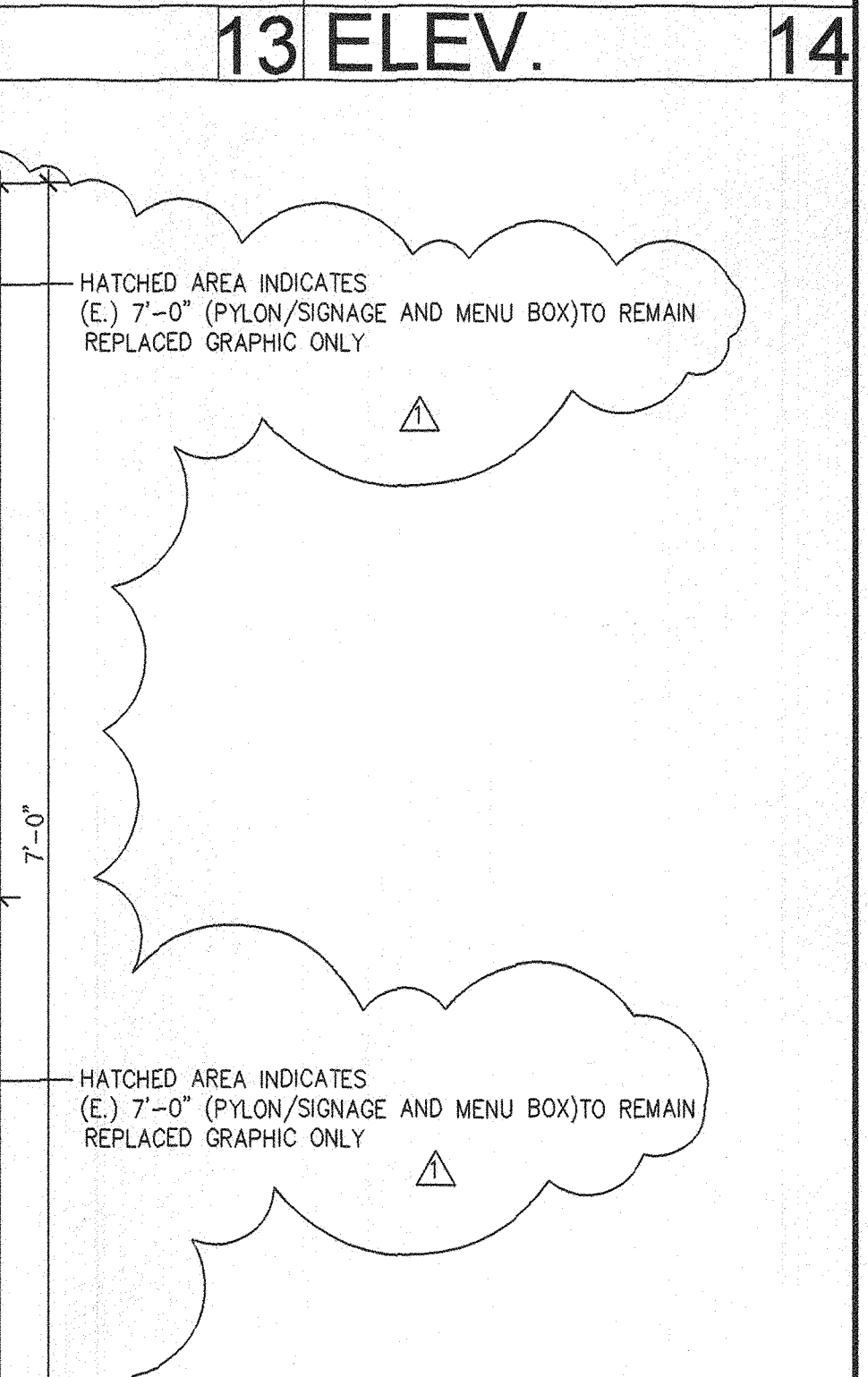
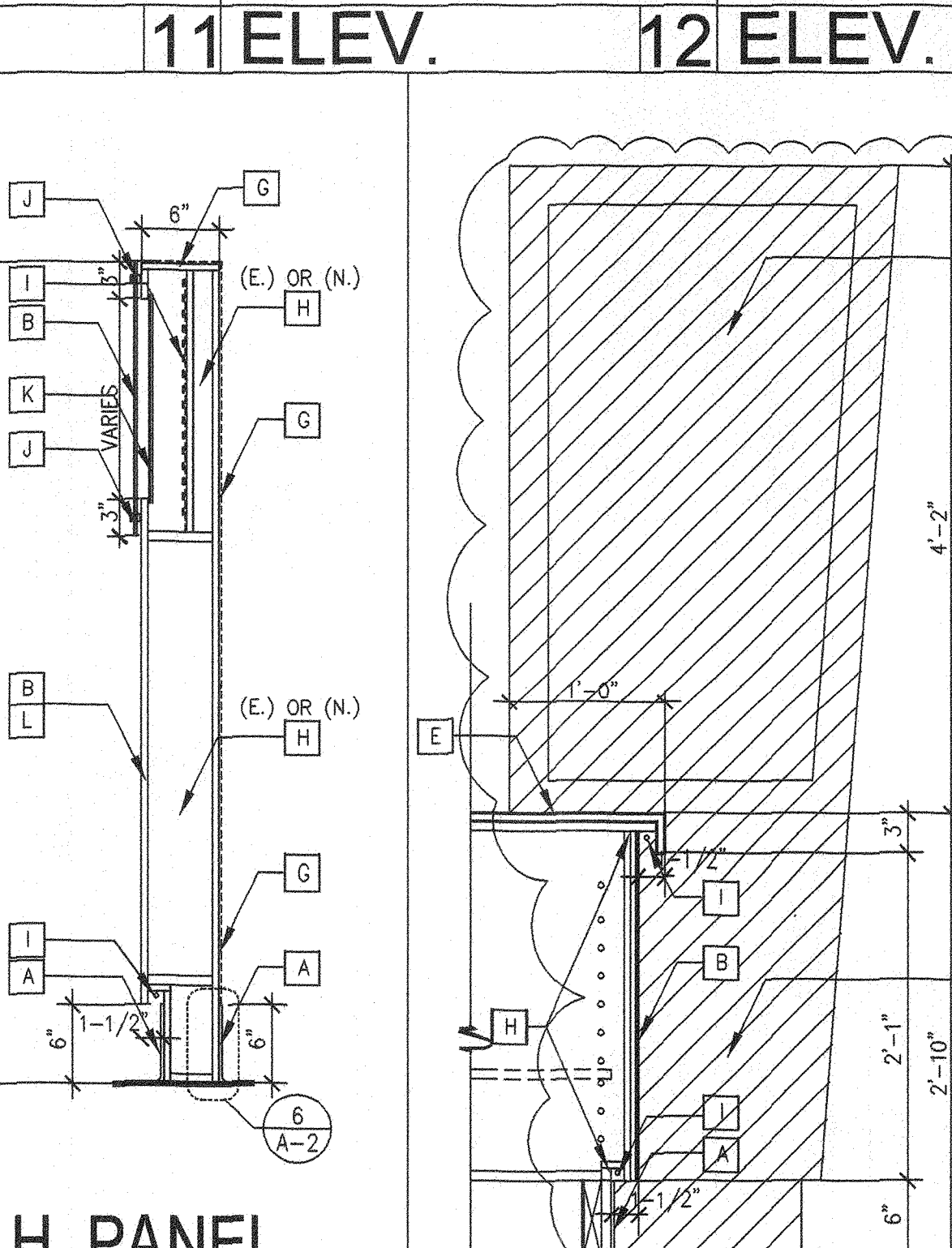
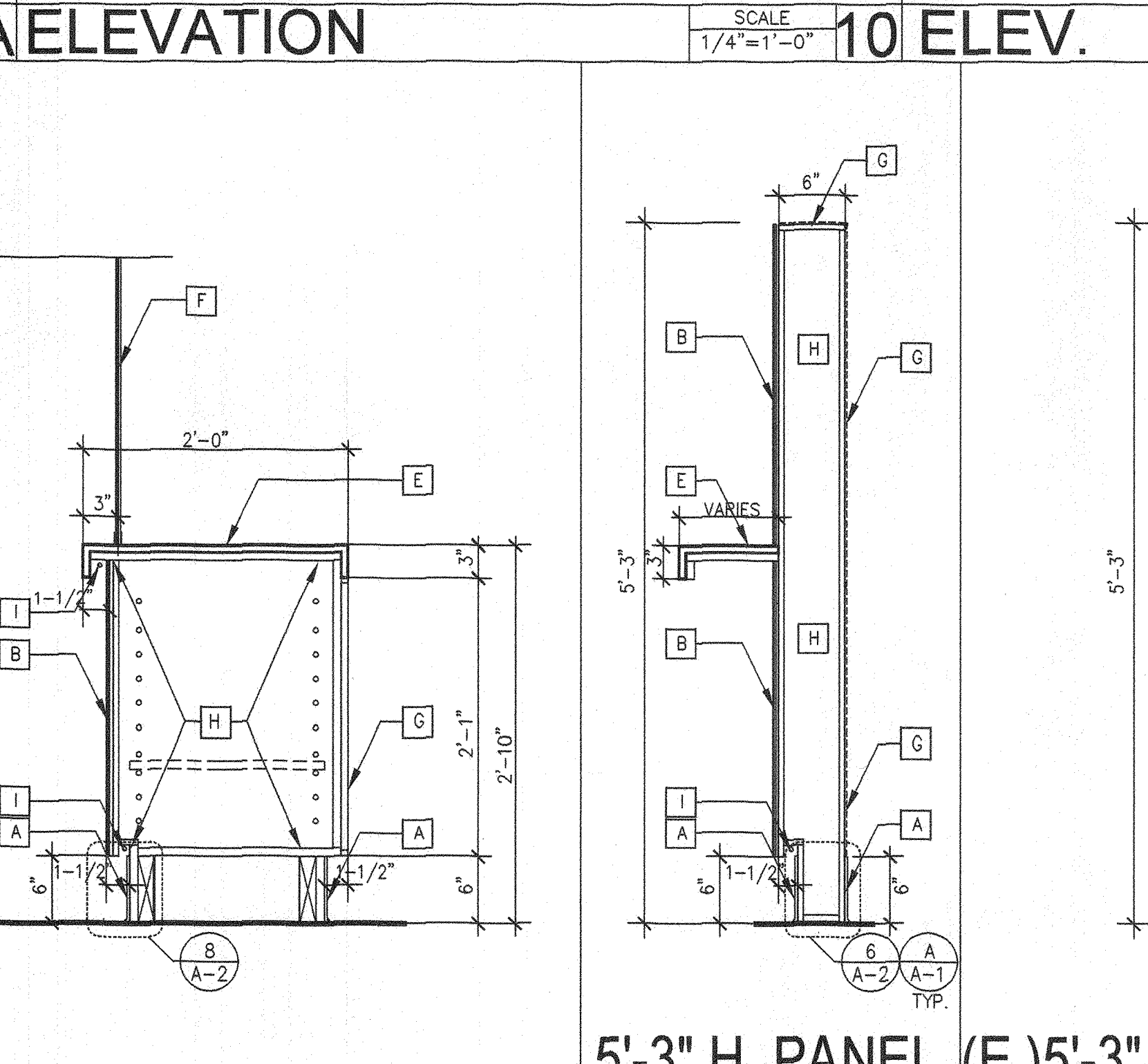
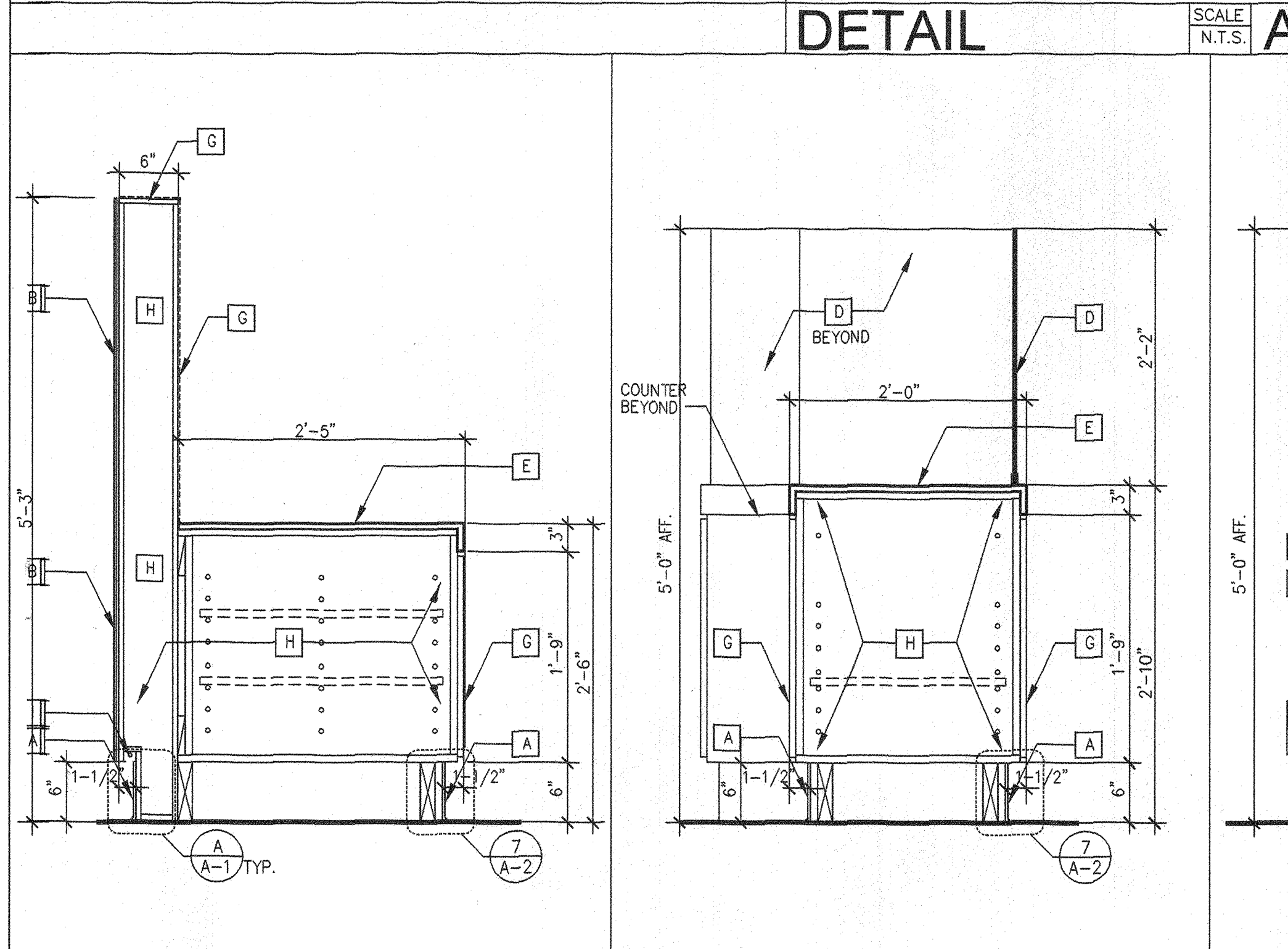
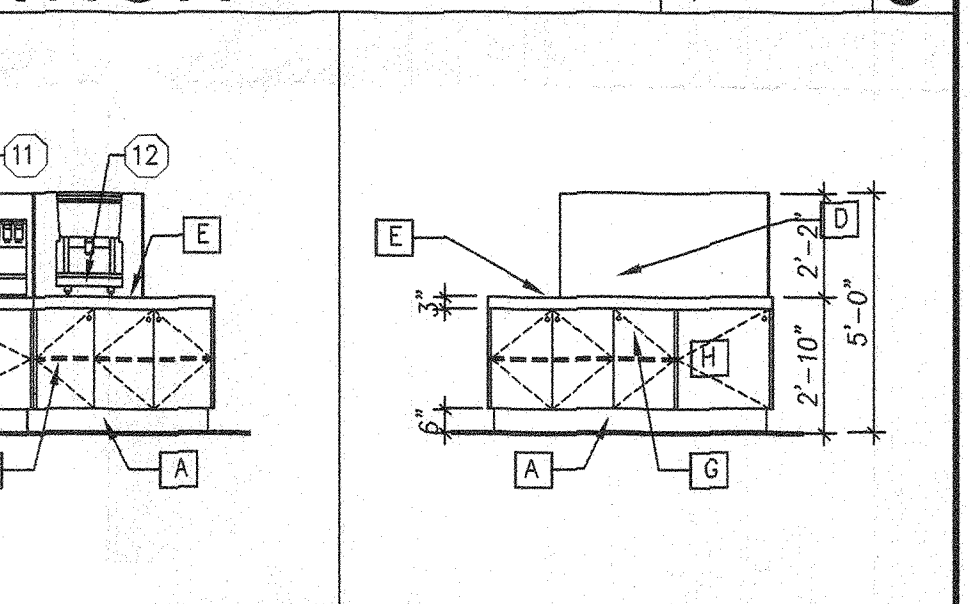
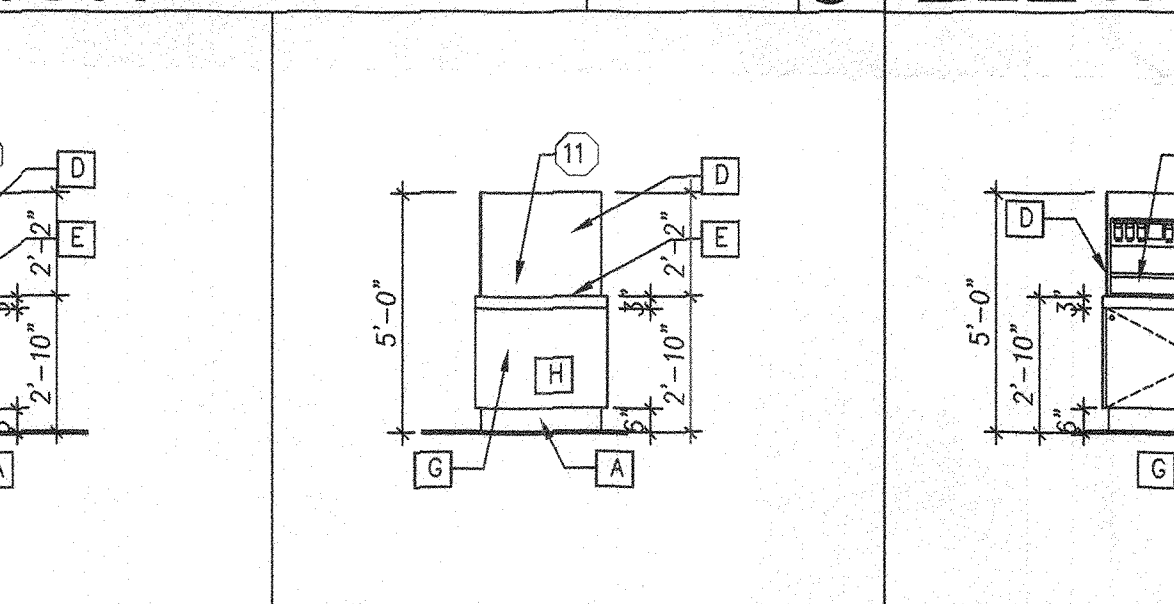
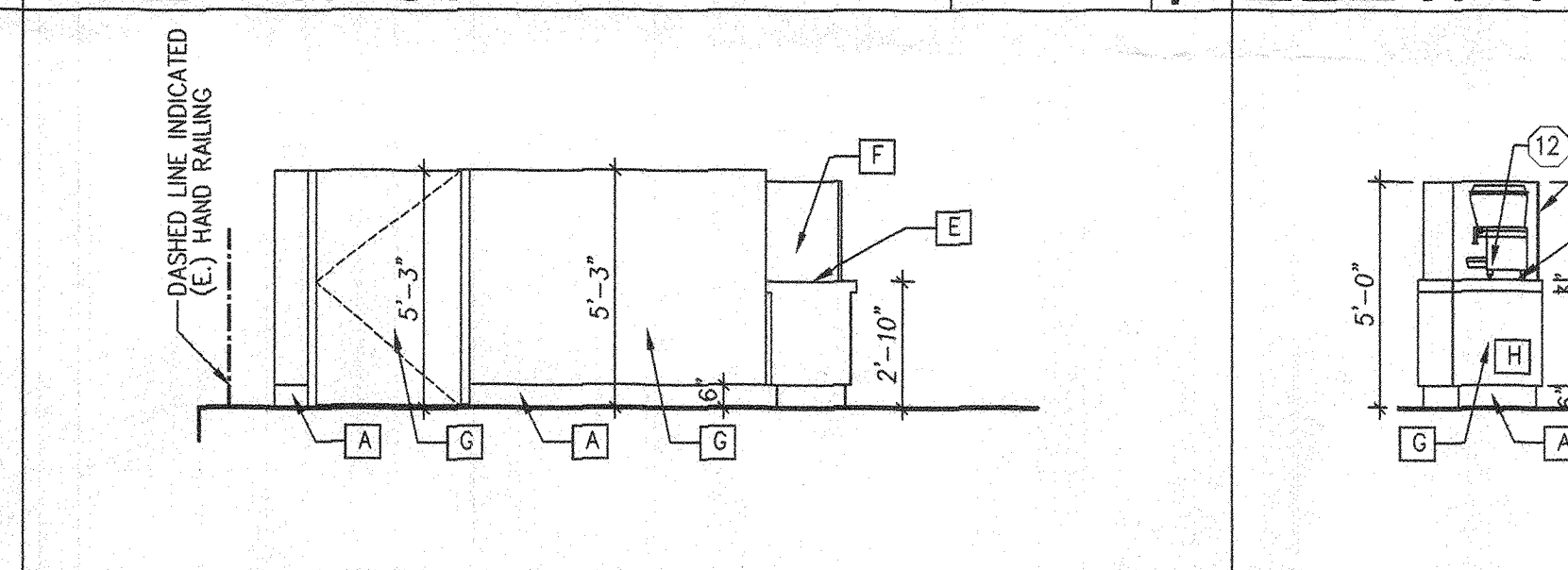
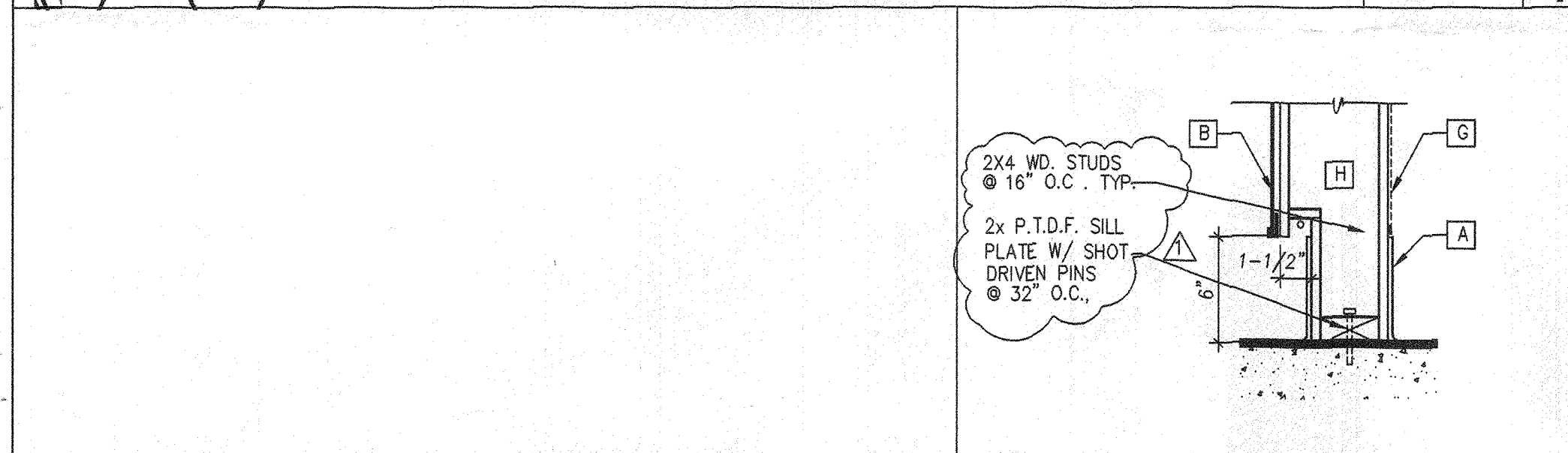
ARCHITECTURAL ACCEPTED FOR...
 SEPARATE PERMITS ARE REQUIRED FOR ELECTRICAL, PLUMBING, MECHANICAL, AND FIRE DEPARTMENT AT ALL TIMES AND IT IS THE RESPONSIBILITY OF THE CONTRACTOR TO OBTAIN ALL NECESSARY PERMITS AND APPROVALS ON SAME WITHIN THE CITY OF SANTA ANA.

10173731



FINISH SCHEDULE FOR KIOSK

- A CERTIFIED 6" SLIMFOOT TILE COVE BASE CERAMIC TOP SET S3619T (B&W OR HUGTON PACIFIC WHITE TILES)
- B PRINTED GRAPHICS BEHIND 1/4" CLEAR ACRYLIC (MENU LIGHT BOX) TO REMAIN
- C (E) 3/8" FROSTED TEMPERED GLASS SNEEZE GUARD NO CHANGE
- D GLAZIER WHITE CORIAN
- E 3/8" TEMPERED GLASS SNEEZE GUARD
- F CHEMETAL# 927 LIGHT STAINLESS
- H ALL NEW CABINETRY ARE FIRE RATED PLYWOOD W./ WHITE LINER (TO COMPLY W./ 402.10.1 CBC)
- I LED LIGHT
- J STAND OFFS SCREWS (MATCH EXISTING) TYP.
- K 3/16" WHITE ACRYLIC
- L PRINT DESIGN GRAPHIC ON VINYL FILM



COUNTER SECTION 15 SCALE 1/4"=1'-0"

COUNTER SECTION 16 SCALE 1/4"=1'-0"

COUNTER SECTION 17 TYP. SCALE 1/4"=1'-0"

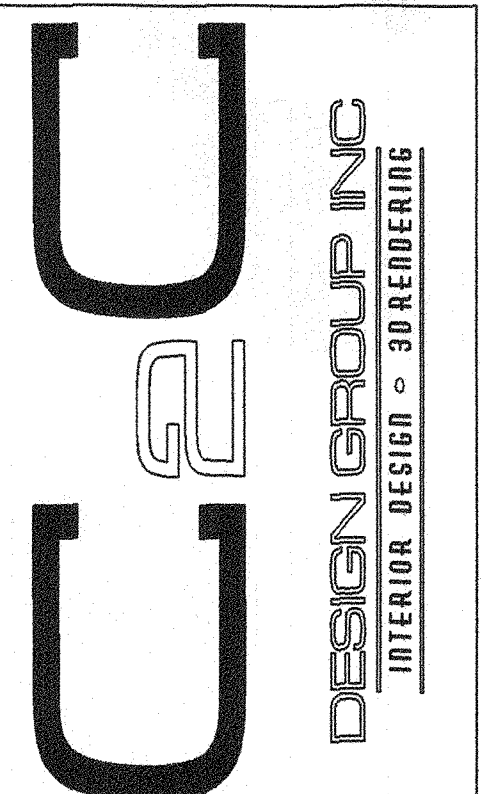
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COUNTER SECTION 15 SCALE 1/4"=1'-0"

COUNTER SECTION 16 SCALE 1/4"=1'-0"

COUNTER SECTION 17 TYP. SCALE 1/4"=1'-0"

ELEVATION 10 SCALE 1/4"=1'-0"



REVISIONS

1	JAN-02-2012
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HOT FRIES KIOSK SPACE # 9210
 WESTFIELD MAINPLACE
 2800 N. MAIN STREET
 SANTA ANA CA, 92705

TENANT IMPROVEMENT

DRAWN:	TC
SCALE:	NOTED
JOB NO.:	09001
DATE:	OCT-23-2011
RELEASE DATE/REDATE	
CAD NAME:	CADNAME
SHEET NO.:	A-1

FLOOR PLAN ELEVATIONS & DETAILS

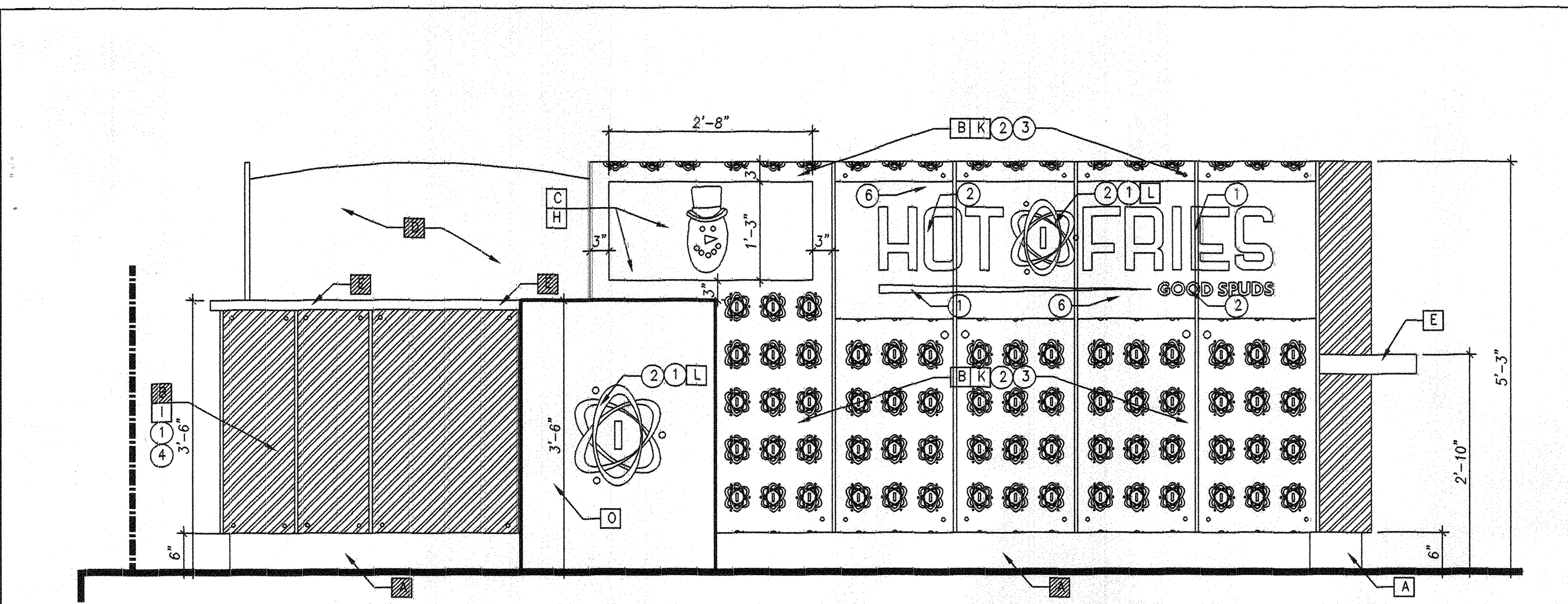
REVISIONS

HOT FRIES KIOSK SPACE # 9210
 WESTFIELD MAINPLACE
 2800 N. MAIN STREET
 SANTA ANA CA, 92705

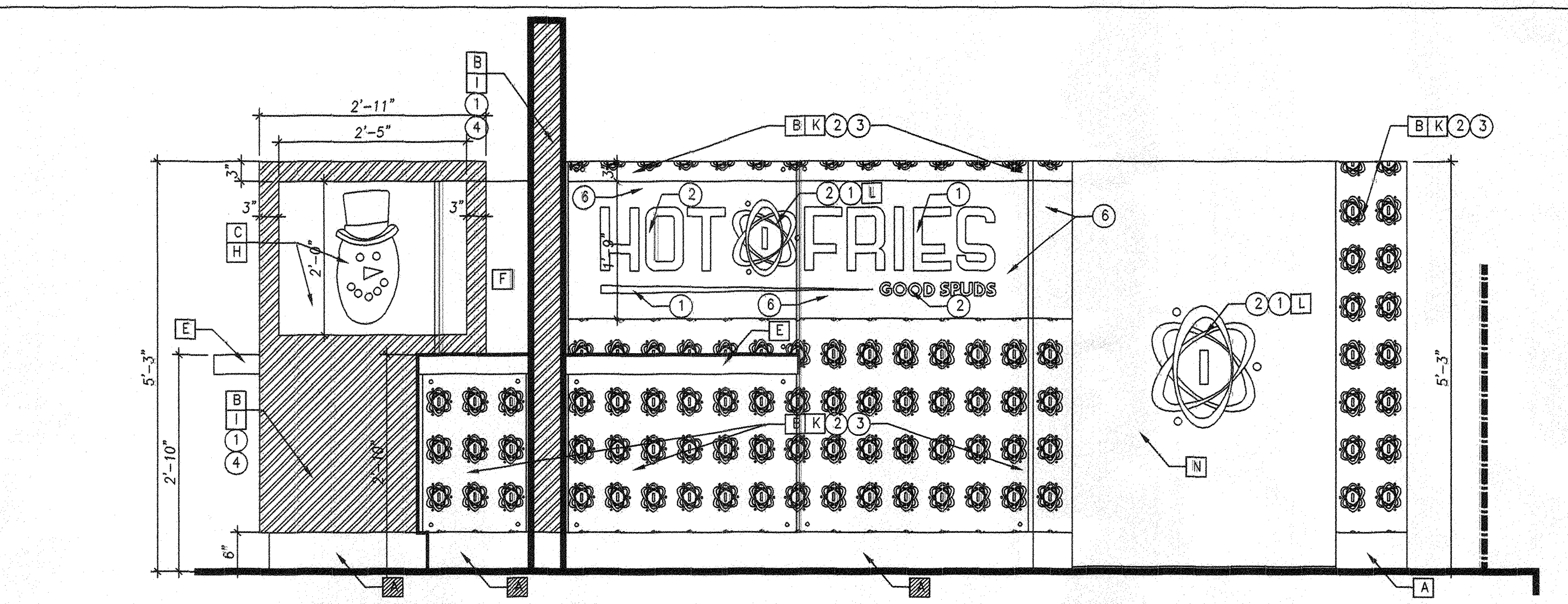
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RELEASE DATE/REDATE	
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SHEET NO.:	

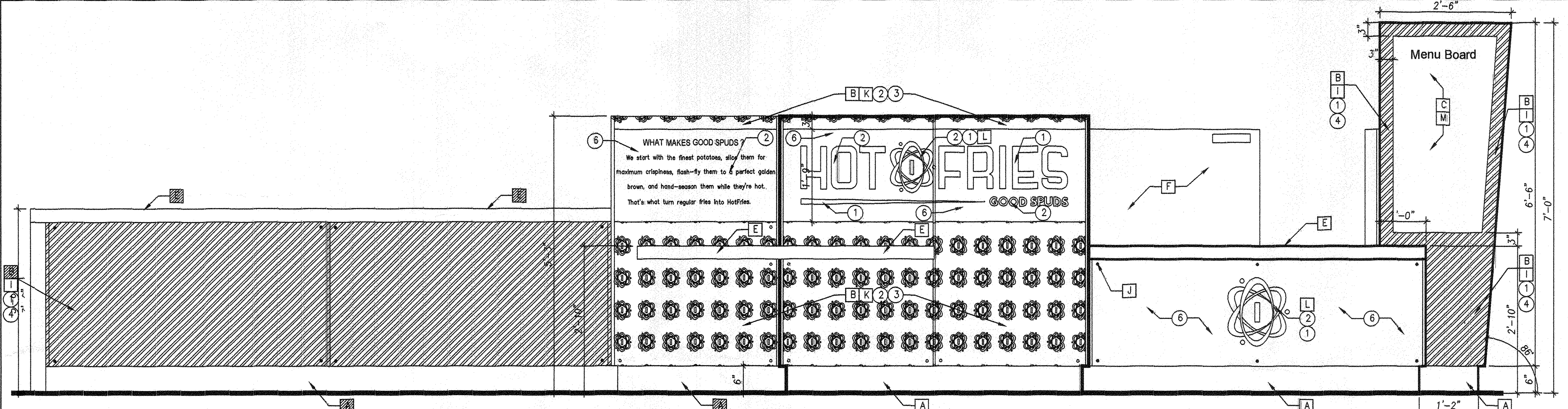
A-3
 ENLARGE
 FINISHED ELEVATIONS



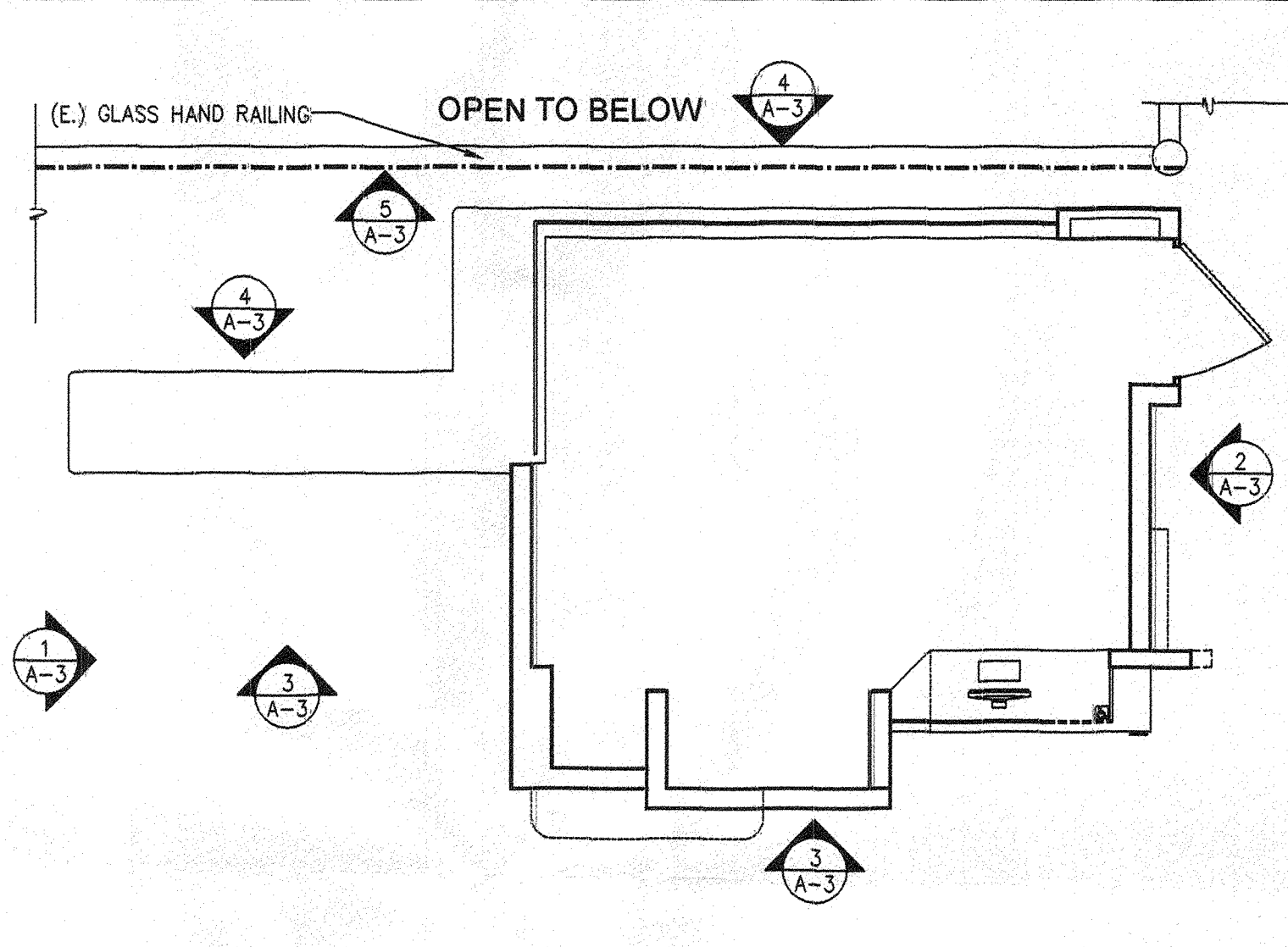
ELEVATION 1 SCALE 3/4"=1'-0"



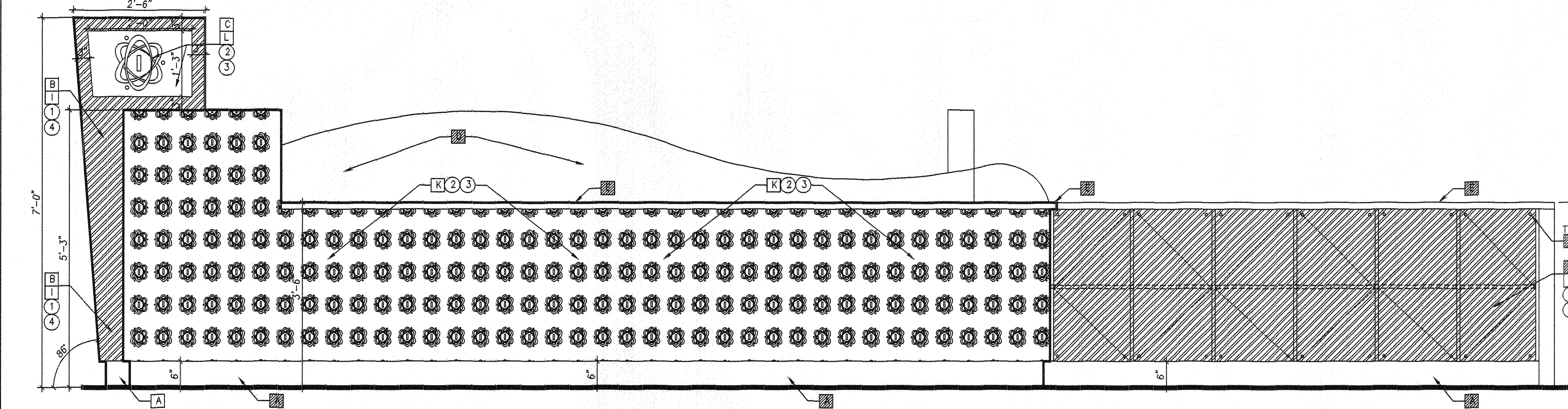
ELEVATION 2 SCALE 3/4"=1'-0"



ELEVATION 3 SCALE 3/4"=1'-0"



3 FLOOR PLAN (REFERENCE) SCALE 1/4"=1'-0"



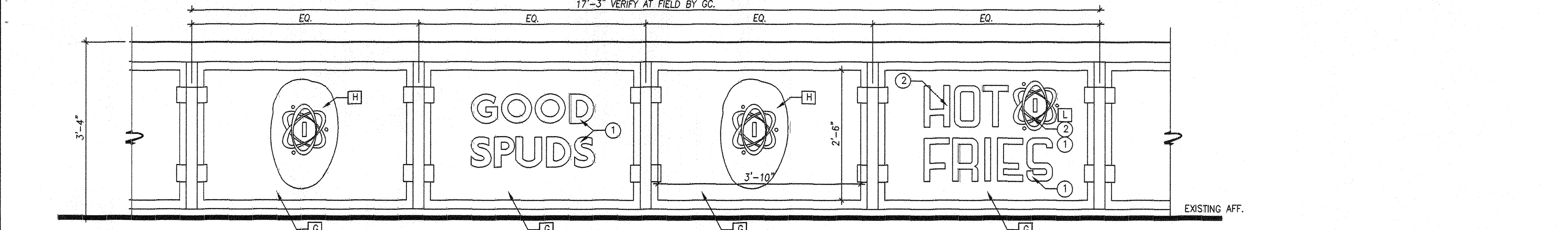
ELEVATION 4 SCALE 3/4"=1'-0"

MATERIAL FINISH SCHEDULE

EXISTING	A	CERTIFIED 6" H. SLIMFOOT TILE COVE BASE CERAMIC TOP SET S3619T (B&W OR HUGTON PACIFIC WHITE TILES)
EXISTING	B	1/4" CLEAR ACRYLIC
EXISTING	C	1/8" PLEXIGLAS (PYLON/SIGNAGE W./ LED LIGHT BOX)
EXISTING	D	3/8" FROSTED TEMPERED GLASS SNEEZE GUARD
EXISTING	E	GLACIER WHITE CORIAN
	F	3/8" TEMPERED GLASS
	G	EXISTING TEMPERED GLASS HAND RAIL TO REMAIN
	H	POTATO GRAPHIC (BY OTHER)
	I	PRINTED GRAPHIC ANGLE HATCH AREA BEHIND
	J	STAIN LESS STEEL STAND OFF SCREWS
	K	HOT FRIES SCIENCE (CUSTOM PATTERN)
	L	HOT FRIES SCIENCE LOGO
	M	PRINTED GRAPHIC MENU BOARD
	N	STAINLESS STEEL GATE
	O	(E.) COUNTER

VINYL FILM COLORS FINISH SCHEDULE

1	0.30.100.0	4	0.11.65.0
2	0.75.90.0	5	0.11.65.0
3	0.45.72.0	6	WHITE VINYL



(E) GLASS HAND RAILING ELEVATION SCALE 3/4"=1'-0"



COUNTY OF ORANGE
HEALTH CARE AGENCY

PUBLIC HEALTH SERVICES
ENVIRONMENTAL HEALTH

DAVID L. RILEY
DIRECTOR

DAVID M. SOULELES, MPH
DEPUTY AGENCY DIRECTOR

RICHARD SANCHEZ, REHS, MPH
DIRECTOR
ENVIRONMENTAL HEALTH



MAILING ADDRESS:
1241 E. DYER RD., #120
SANTA ANA, CA 92705-5611

TELEPHONE: (714) 433-6000
FAX: (714) 754-1732
E-MAIL: ehhealth@orange.ca.gov

January 12, 2012

Minh Nguyen
C2C Design Group
14872 Dillow Street
Westminster, CA 92683

RE: Plan #SR0118557, Hot Fries, 2800 N. Main Street #9210 Santa Ana, CA 92705

Dear Mr. Nguyen:

Your plans have been reviewed for the above food establishment with two assigned SR #s, one for permanent food facility (SR0114817) and one for the satellite food service (SR0115019) located within 200 feet travel distance from the permanent food facility. The plans are now approved, subject to the following conditions:

1. All construction must conform with these approved plans. Alterations or changes to these plans must have prior approval by the Plan Check Section of Environmental Health.

All construction work must conform to local building codes and have necessary approvals from the local building and fire authorities.

2. This plan approval is valid for a period of one year from the date of approval. Red-lines are part of the approved plans.
3. It is the responsibility of the health permit applicant to call for preliminary (floor, wall and ceiling finishes completed and all equipment in place) and final inspections and receive Health Permit approval from this Agency prior to opening. Make arrangements at least two (2) working days in advance for an inspection appointment. A Health Permit must be approved prior to opening.
4. When floor, wall and ceiling finishes are completed, with plumbing, ventilation, and equipment in place, you must call the Plan Checker assigned to review your plans for a preliminary inspection. Requests should be made at least two working days in advance.

5. Upon completion of 100% of the construction, including all finishing work, you must call the Plan Checker assigned to review your plans to arrange for a final inspection. You will not be issued a Health Permit until you pass a final inspection. In no case should a final inspection be requested less than two working days prior to the proposed opening of the establishment.
6. Finishes in all areas, other than the customer waiting or dining areas, must be smooth, nonabsorbent, easily cleanable, and durable.

Existing finishes are subject to evaluation by this Agency. This determination will be made at the time of the preliminary field inspection. Finishes found not to be in compliance with current code requirements will not be accepted.

7. Floor surfaces in all areas in which food is prepared, packaged, or stored, where any utensil is washed, where refuse or garbage is stored, where janitorial facilities are located, in all toilet and handwashing areas and in employee change and storage areas shall be of an approved type that continues up the wall four (4) inches, in a seamless manner, forming a 3/8 inch minimum radius cove as an integral unit. Some slim foot ceramic, quarry and metal topset cove bases are generally acceptable.

Flooring under equipment and at the base coves shall be completely smooth. Floor surfaces which contain slip resistant agents shall be restricted to traffic areas only.

8. Wall surfaces in the food preparation and related areas must be drywall, coated with semi-gloss enamel; or the equivalent. Greenboard with semi-gloss enamel is strongly recommended behind sinks.
9. The ceiling surfaces in food preparation and related areas including restrooms must be smooth, nonabsorbent, durable, and washable.
10. NSF International standards are used as a guide in the evaluation of food service related equipment and its installation.

All new and used food service equipment is subject to final approval by this Agency, as determined at the time of the field inspections.

11. All equipment, including shelving, must be supported by six (6) inch high, easily cleanable legs, commercial castors, or completely sealed in position on a four (4) inch high continuously coved base or concrete curb to facilitate ease of cleaning.

All curb mounted equipment and cabinetry must be sealed to the curb in an approved manner. Silicone sealant is approved for use on joints or gaps less than 1/8 inch wide. If joints or gaps are over 1/8 inch wide, connector strips or flashing used in conjunction with sealant will be required.

12. Provide a minimum **32 linear feet** of dry food storage shelving units. A combination of 9 linear feet and 26 running feet of the dry food storage must be located at the above permanent food facility (SR0114817) and they must remain in the locked cabinets at all times except when in use, as per approved plans. The rest of dry food shelving units (minimum of 14 linear feet) are located in the prepackaged satellite food service area.

A shelving unit shall be a minimum 18 inches in depth and three (3) tiers high. For example, eight (8) shelving units, each of which is four (4) feet long and three tiers high, would equal 32 linear feet of shelving units.

13. Sneezeguard protection must be provided where food is displayed or customer self-service foods are proposed. Displays of unpackaged food shall be shielded so as to intercept a direct line between the customer's mouth, assumed to be between 54 and 60 inches above the floor, and the food being displayed.

14. Provide one locker per employee on each shift within the designated area.

Lockers must be installed on six (6) inch high, easily cleanable legs, cantilevered off the wall, or on a minimum four (4) inch high continuously coved curb or platform. L-angle legs are not acceptable.

15. The janitorial sink must be securely attached to the wall. Support legs must be of smooth, easily cleanable construction. L-angle type legs are not acceptable.

Provide a chemical storage shelf and mop rack in the janitorial area.

16. Handwashing cleanser and single-use sanitary towels must be provided in dispensers at all handwashing facilities. Hot air blowers may be provided in lieu of the hand towel dispensers.

17. All sinks must be equipped with hot (minimum 120°F) and cold water dispensed from mixing faucets. Hand sinks must provide warm water at a minimum temperature of 100°F.

18. Provide a storage tank-type water heater with a minimum energy input rating of **37,207 BTU's** or **8.4 KW's**.

19. All conduit, plumbing, and etc. that are not concealed within walls, must be installed at least six (6) inches off the floor and 1/2 inch away from walls. All exposed flex conduit is to be "seal-tight" or equivalent. Where pipe lines enter a wall, ceiling or floor, the opening around the line shall be tightly sealed.

20. Provide a minimum two (2) inch clearance between end wall(s) and the three (3)-compartment sink, or an integral end return. The end return must extend up the wall at least eight (8) inches and be sealed to the wall.

21. All equipment which generates condensate or similar liquid wastes shall be drained by means of indirect waste pipes into a floor sink. Floor drains are not to be used in lieu of floor sinks.

All floor sinks must be at least half-exposed under the curb mounted equipment, or be in line with the front face of elevated freestanding equipment, and located within 15 feet of the condensate producing equipment.
22. All light fixtures installed over utensil washing, food handling or storage areas shall be equipped with approved safety covers.
23. All buildings are to be insect and rodent proofed. Compliance will be determined at the time of this Agency's field inspections.
24. The size of the three (3) compartment sink compartments and drainboards must be large enough to accommodate the largest vessel or utensil used. The minimum size shall be 18" x 18" drainboards or 16" x 20" x 12" deep with 16" x 20" drainboards.
25. The minimum requirements for a food preparation sink are: an approved 18" x 18" x 12" single compartment, stainless steel sink with an integrally installed drainboard, or an approved, 18" x 18" preparation table adjoining it. The liquid waste from the sink must drain into a floor sink via an indirect connection.
26. Provide minimum 30 inch wide aisles in traffic areas.

Please call me at (714) 433-6069 between 8:00 and 9:00 a.m. if I can be of assistance to you.

Sincerely,



Zohreh Moghaddam, REHS
Environmental Health Specialist II
Plan Check and Construction Inspection Unit
Environmental Health

GENERAL NOTES:

- SCOPE PROJECT INTERIOR REMODELING (E.) SWIRLZ FROZEN YOGURT KIOSK TO NEW HOT FRIES KIOSK SPACE # 9210 (WEST FIELD MAIN PLACE MALL) LOCATED AT 2800 N. MAIN STREET SANTA ANA, CALIFORNIA 92705
- THIS PROJECT SHALL CONFORM TO THE 2010 CALIFORNIA BUILDING CODE AND THE APPLICABLE ELECTRICAL, MECHANICAL AND PLUMBING CODES.
- ALL PLYWOOD MUST BE FIRE RATED (TO COMPLY W./ 402.10.1 CBC)
- MATERIAL, LABOR, INSTALLATION, AND FABRICATION SHALL CONFORM TO LOCAL CODES, REGULATIONS AND THOSE ABSTRACTS DEALING WITH ENERGY AND ACCESS REQUIREMENTS.
- EXAMINATION OF THE SITE AND PORTIONS THERE OF, WHICH WILL AFFECT THIS WORK, SHALL BE MADE IMMEDIATELY BY GENERAL CONTRACTOR WHO SHALL COMPARE IT WITH THE CONSTRUCTION DOCUMENTS AND SATISFY HIMSELF / HERSELF AS TO THE CONDITIONS UNDER WHICH THE WORK IS TO BE PERFORMED. THE GENERAL CONTRACTOR SHALL, AT SUCH TIME, ASCERTAIN AND CHECK LOCATIONS OF THE EXISTING STRUCTURES AND EQUIPMENT WHICH MAY AFFECT HIS / HER WORK. NO ALLOWANCE SHALL BE MADE FOR EXTRA EXPENSE TO WHICH HE / SHE MAY BE PUT, DUE TO FAILURE OR NEGLIGENCE ON HIS / HER PART TO MAKE SUCH EXAMINATION, CONFLICTS OR OMISSIONS SHALL BE REPORTED TO THE ARCHITECT BEFORE PROCEEDING WITH THE WORK.
- THE GENERAL CONTRACTOR SHALL PROTECT AREAS AND NEW OR EXISTING MATERIALS AND FINISHES FROM DAMAGE WHICH MAY OCCUR FROM CONSTRUCTION, DEMOLITION, DUST OR WATER AND SHALL PROVIDE AND MAINTAIN TEMPORARY BARRICADES AND CLOSURE WALL AS REQUIRED TO PROTECT THE PUBLIC DURING THE PERIOD OF CONSTRUCTION, AT NO TIME SHALL THE CONTRACTOR INTERRUPT THE LIFE SAFETY SYSTEMS OF THE BUILDING WITHOUT PRIOR NOTIFICATION AND WRITTEN APPROVAL OF THE FIRE MARSHAL. DAMAGE TO NEW AND EXISTING MATERIALS, FINISHES, STRUCTURES AND EQUIPMENT SHALL BE REPAIRED OR REPLACED TO THE SATISFACTION OF THE OWNER AT THE EXPENSE OF THE GENERAL CONTRACTOR.
- CONSTRUCTION, MECHANICAL, PLUMBING AND ELECTRICAL WORK SHALL CONFORM TO GOVERNING BUILDING CODES AND REGULATIONS WHEREVER THERE IS A DISCREPANCY, THE MORE STRINGENT CODE SHALL APPLY.
- DIMENSIONS ON CONSTRUCTION DRAWINGS ARE TO THE FACE OF FINISH, UNLESS OTHERWISE NOTED. THE GENERAL CONTRACTOR SHALL NOT SCALE THE DRAWINGS.
- CONSTRUCTION DOCUMENTS ARE COMPLEMENTARY AND WHAT IS CALLED FOR BY ONE WILL AS BINDING AS IF CALLED FOR BY ALL WORK SHOWN OR REFERRED TO ON THE CONSTRUCTION DOCUMENTS SHALL BE PROVIDED AS THROUGH ON ALL RELATED DOCUMENTS.
- WORK LISTED, SHOW OR IMPLIED ON THE CONSTRUCTION DOCUMENTS SHALL BE SUPPLIED AND INSTALLED BY THE GENERAL CONTRACTOR EXCEPT WHERE OTHERWISE NOTED. THE GENERAL CONTRACTOR SHALL CLOSELY COORDINATE HIS / HER WORK WITH THAT OF OTHER CONTRACTORS OR VENDORS TO ASSURE THAT SCHEDULES ARE MET AND THAT THE WORK IS DONE IN CONFORMANCE TO MANUFACTURER'S REQUIREMENTS.
- THE GENERAL CONTRACTOR SHALL MAINTAIN A CURRENT AND COMPLETE SET OF CONSTRUCTION DOCUMENTS ON THE JOB SITE DURING THE PHASES OF CONSTRUCTION FOR USE BY THE TRADES AND SHALL PROVIDE SUBCONTRACTORS WITH CURRENT CONSTRUCTION DOCUMENTS AS REQUIRED.
- THE SUBCONTRACTORS SHALL REMOVE RUBBISH AND WASTE MATERIALS ON A REGULAR BASIS AND SHALL EXERCISE STRICT CONTROL OVER JOB CLEANING TO PREVENT DIRT, DEBRIS OR DUST FROM AFFECTING THE FINISHED IN OR OUTSIDE THE JOBSITE. THE BUILDING REFUSE FACILITIES SHALL NOT BE USED FOR THIS PURPOSE.
- THE CONTRACTOR SHALL VERIFY ALL EXISTING CONDITIONS AND SHALL NOTIFY THE ARCHITECT OF ALL EXCEPTIONS BEFORE PROCEEDING WITH THE WORK.
- THE GENERAL CONTRACTOR SHALL COORDINATE THE WORK WITH MECHANICAL, ELECTRICAL, AND PLUMBING DRAWINGS AND REPORT TO THE ARCHITECT DISCREPANCIES FOR CORRECTION OR ADJUSTMENT. NO ALLOWANCE WILL BE MADE FOR INCREASED COSTS INCURRED DUE TO LACK OF PROPER COORDINATION.
- THE GENERAL CONTRACTOR SHALL LEAVE THE PREMISES AND AFFECTED AREAS CLEAN AND IN AN ORDERLY MANNER READY FOR MOVE IN.
- EXIT DOORS MUST BE OPEN ABLE FROM THE INSIDE WITHOUT THE USE OF A KEY OR ANY SPECIAL KNOWLEDGE OR EFFORT.
- THE MAXIMUM FLAME SPREAD CLASSIFICATION OF FINISH MATERIALS USED ON INTERIOR WALLS AND CEILINGS MUST NOT EXCEED THE LIMITS SET FORTH IN THE CBC, TABLE NO. 8-9
- FIRE RESISTANT CONSTRUCTION SHALL BE MAINTAINED. OPENINGS AND PENETRATIONS FOR MECHANICAL, ELECTRICAL AND PLUMBING SHALL BE PROTECTED BY UL LISTED AND APPROVED SYSTEMS.

CODE COMPLIANCE DATA

LEGAL JURISDICTION: CITY OF SANTA ANA
 APPLICABLE CODES: 2010 CALIFORNIA BUILDING CODE
 2010 CALIFORNIA MECHANICAL CODE
 2010 CALIFORNIA PLUMBING CODE
 2010 CALIFORNIA ELECTRICAL CODE
 2010 CALIFORNIA ENERGY CODE

1. EXISTING EQUIPMENTS TO REMAIN:
- A./ WATER HEATER
 - B./ 3 COMP. SINK
 - C./ PRE. SINK
 - D./ HAND SINK
 - E./ MOP SINK
 - F./ (2) F.S.& (1)F.D.
 - G./ (3) EEMPL. LOCKERS
 - H./ SUB PANEL (ELECTRICAL)
2. NEW EQUIPMENTS:
- A./ SODA DISPENSER
 - B./ JUICE DISPENSER
 - C./ (2) UNDER COUNTER REF.
 - D./ DEEP FRYER
 - E./ WORKING COUNTER (ADA.)

SCOPE OF WORKS



BUILDING OWNER:

WESTFIELD MAIN PLACE
 2800 N. MAIN STREET
 SANTA ANA, CA 92705
 PROPERTY MANAGER
 PHONE : (714)547-7800

ELECTRICAL:

DELTA ELECTRIC
 9326 SALEM AVE.
 WESTMINSTER, CA
 MR.: WILLIAM TRAN P.E.
 PHONE : (714) 899-3837
 FAX : (714) 894-5208
 LIC. 11453

BUILDING ZONE

COMMERCIAL
 TOTAL FLOOR AREA
 215 SQ. FT.
 STORIES:
 2
 BUILDING HEIGHT:
 VARIES

T-1 EXISTING SITE PLAN AND PROJECT DATA

- A-1 FLOOR PLAN & ELEVATIONS AND DETAILS
- A-2 FINISHED SCHEDULE & DETAILS
- E-1 LIGHTING AND POWER

TENANT OWNER:

HOT FRIES KIOSK
 Mr. SHAWN PATEL
 PHONE : (949)307-3686

DESIGNER:

C2C DESIGN GROUPS
 Mr. MINH NGUYEN
 PHONE : (714)391-2338
 c2cdesigngroup@gmail.com

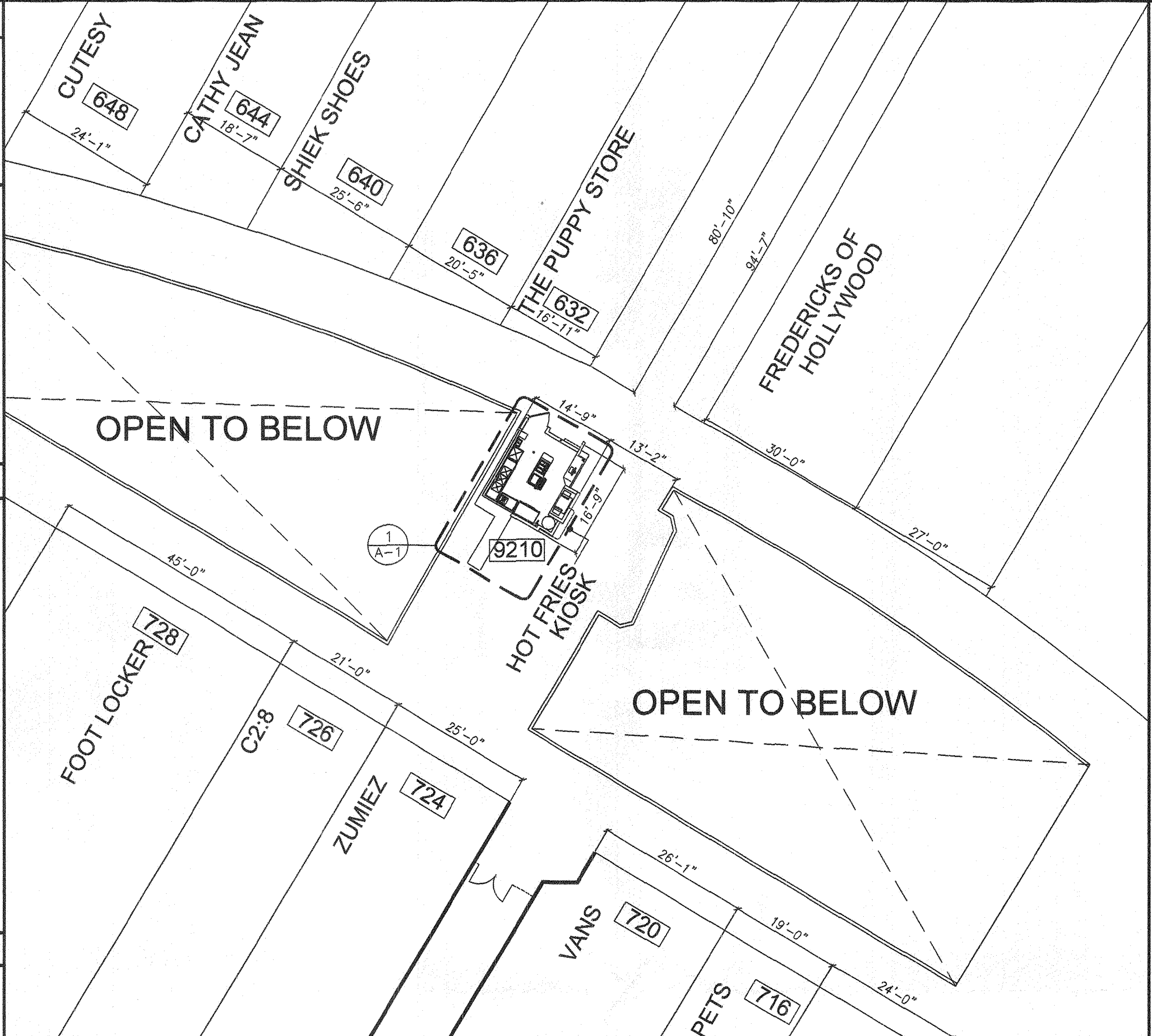
DIRECTORY

SUMMARY

SHEET INDEX

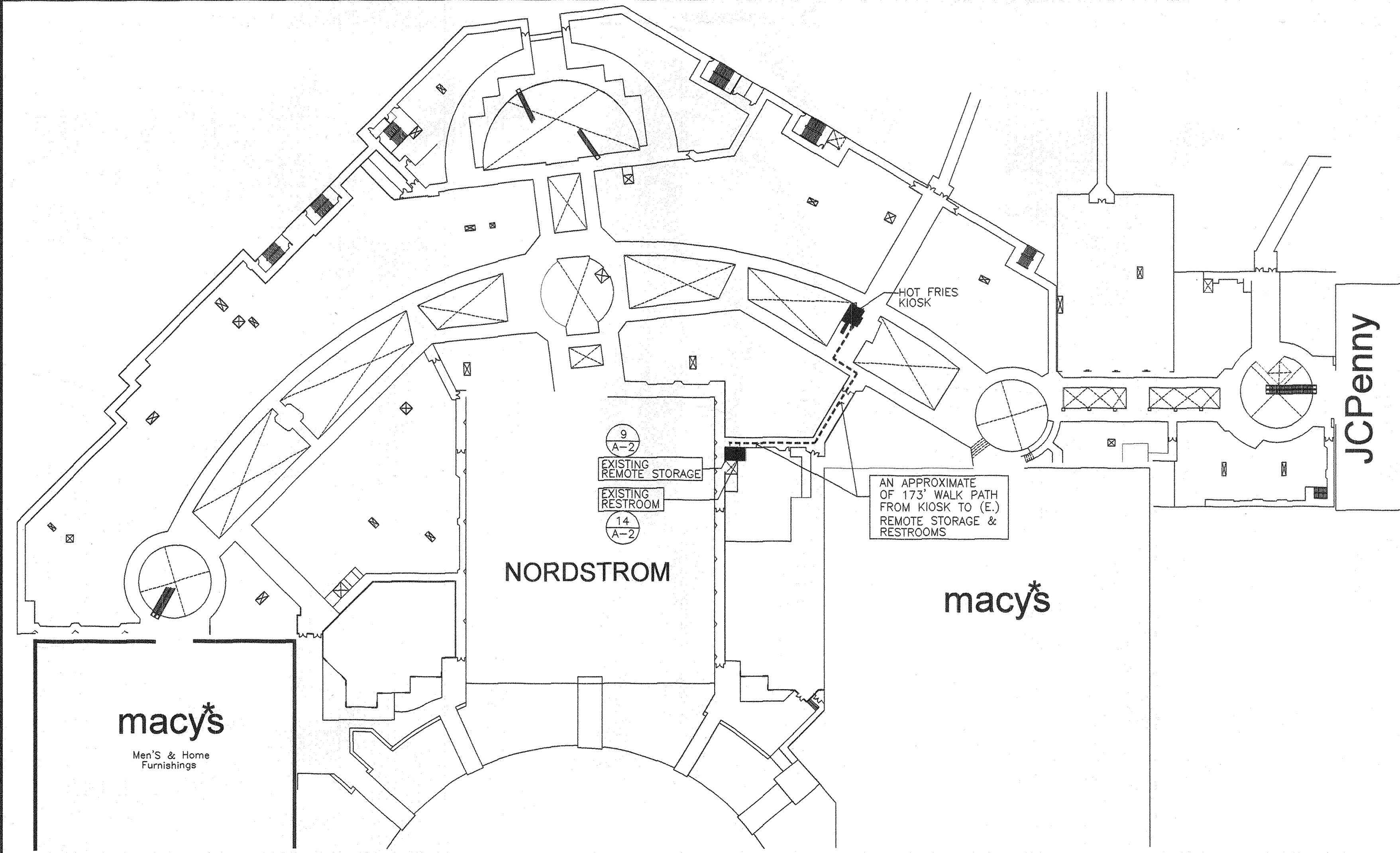
VICINITY MAP

SCALE: N.T.S



KIOSK LOCATION

SCALE: 1/16"=1'-0"

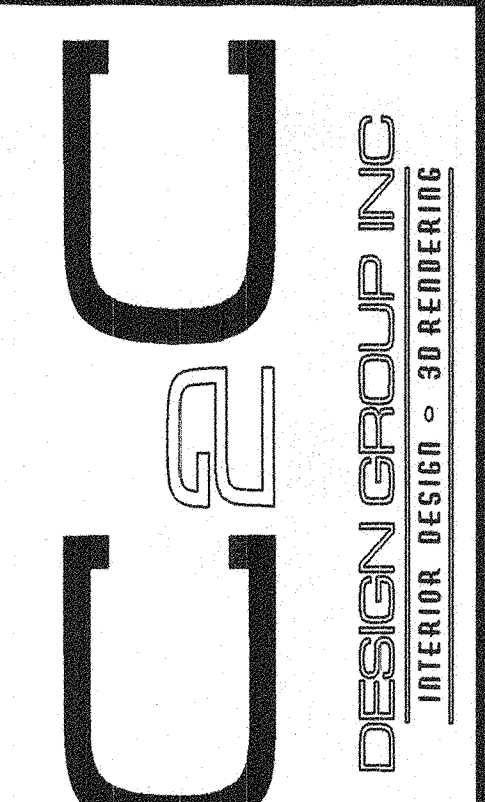


MALL FLOOR PLAN 2 ND LEVEL

SCALE: N.T.S

EXISTING SITE PLAN

SCALE: N.T.S



REVISIONS

HOT FRIES KIOSK SPACE # 9210
 WESTFIELD MAINPLACE
 2800 N. MAIN STREET
 SANTA ANA CA, 92705

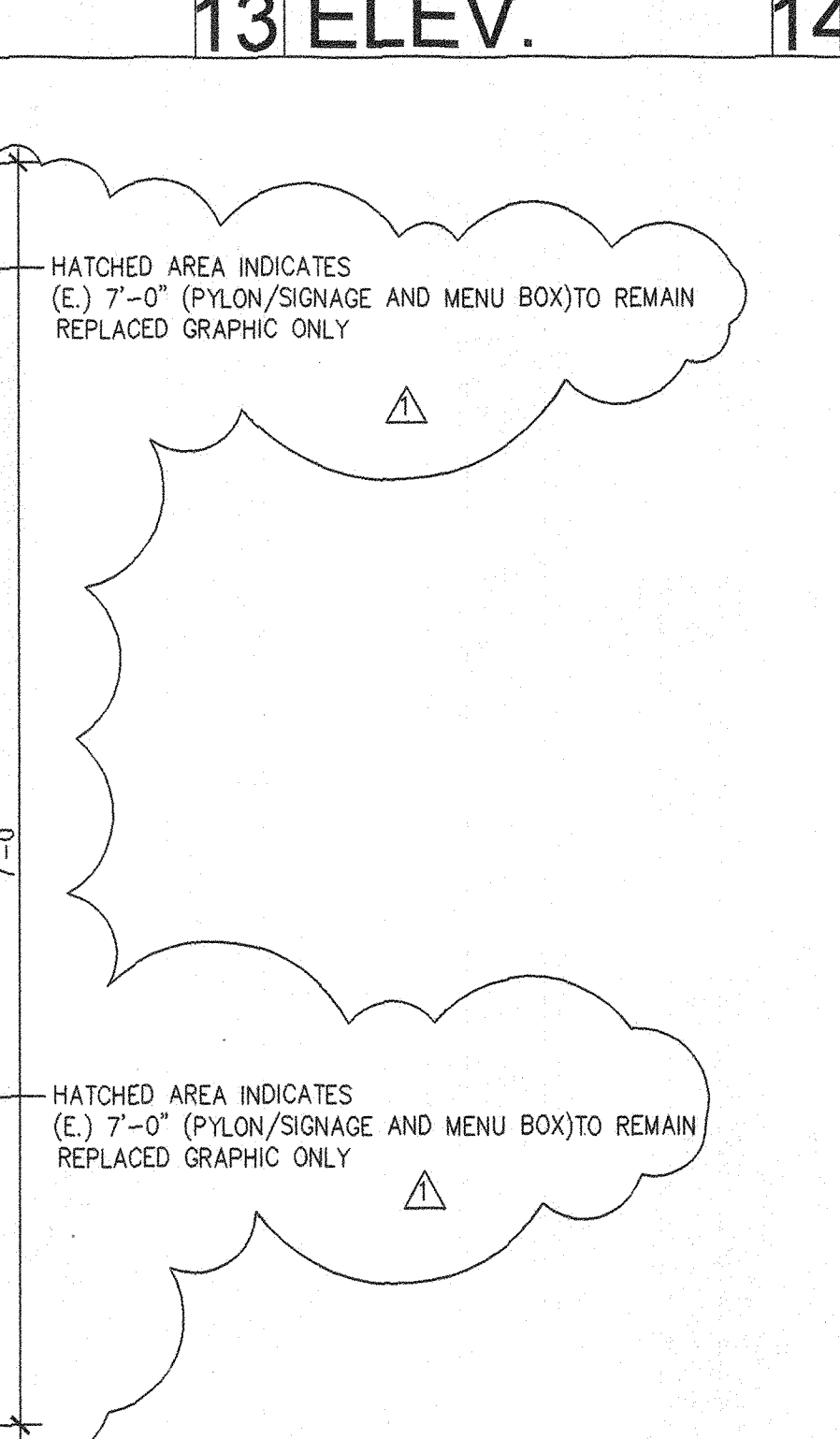
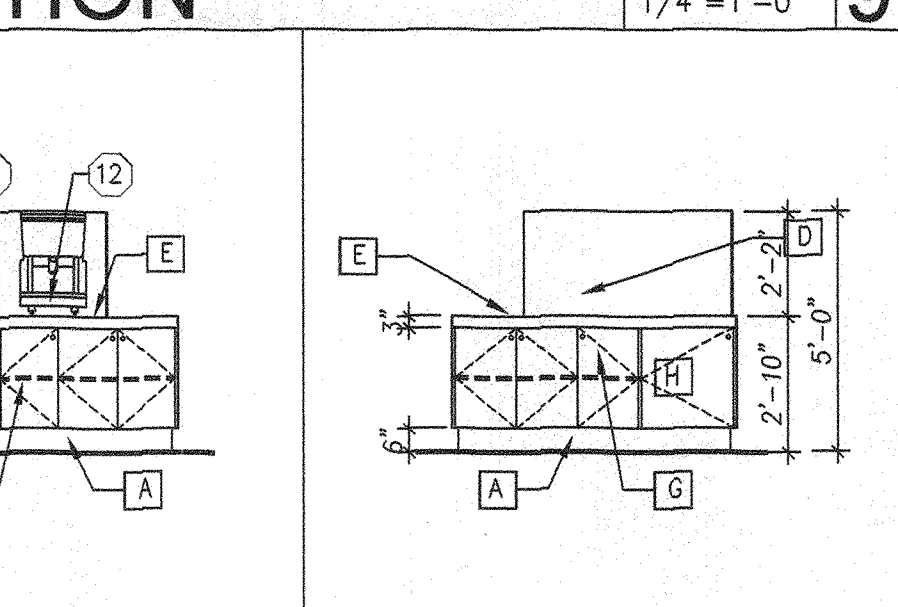
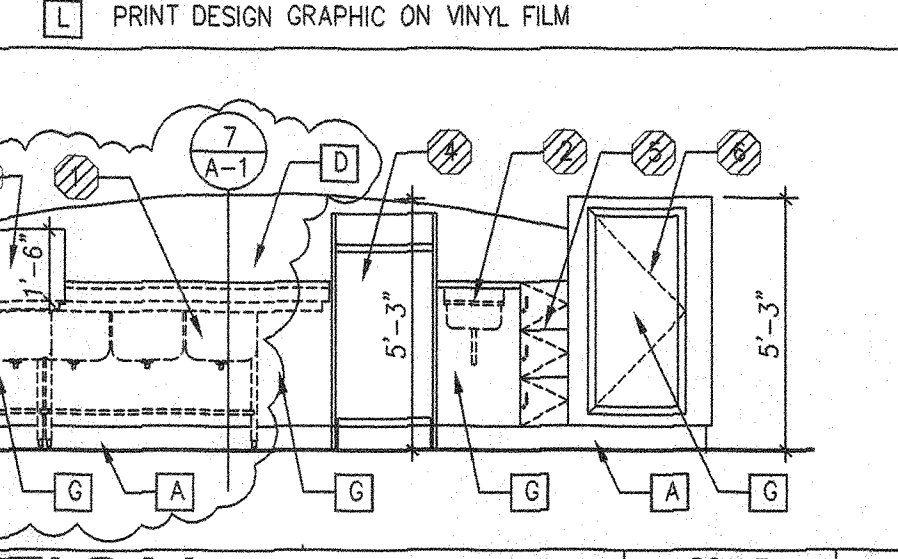
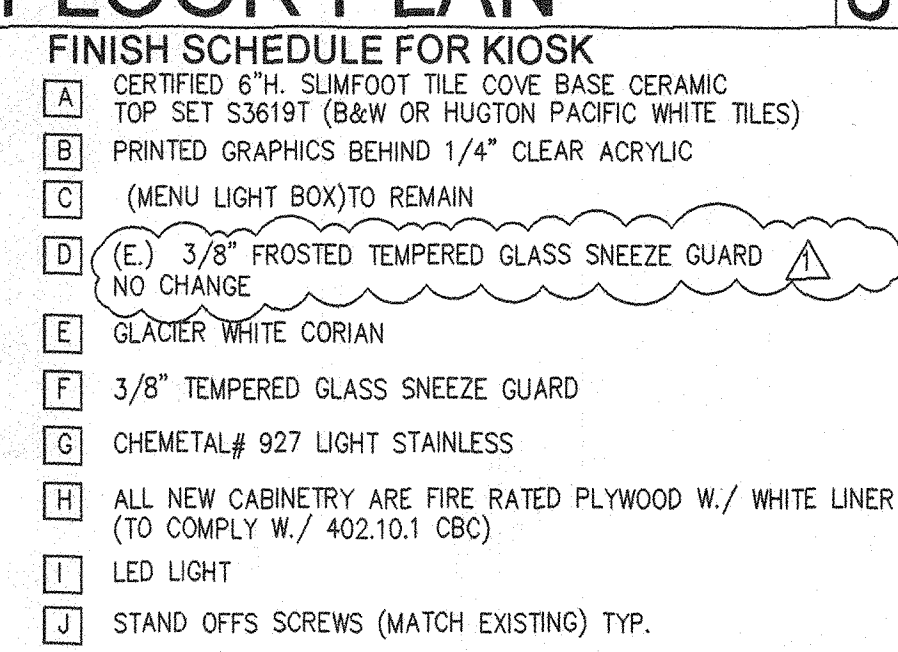
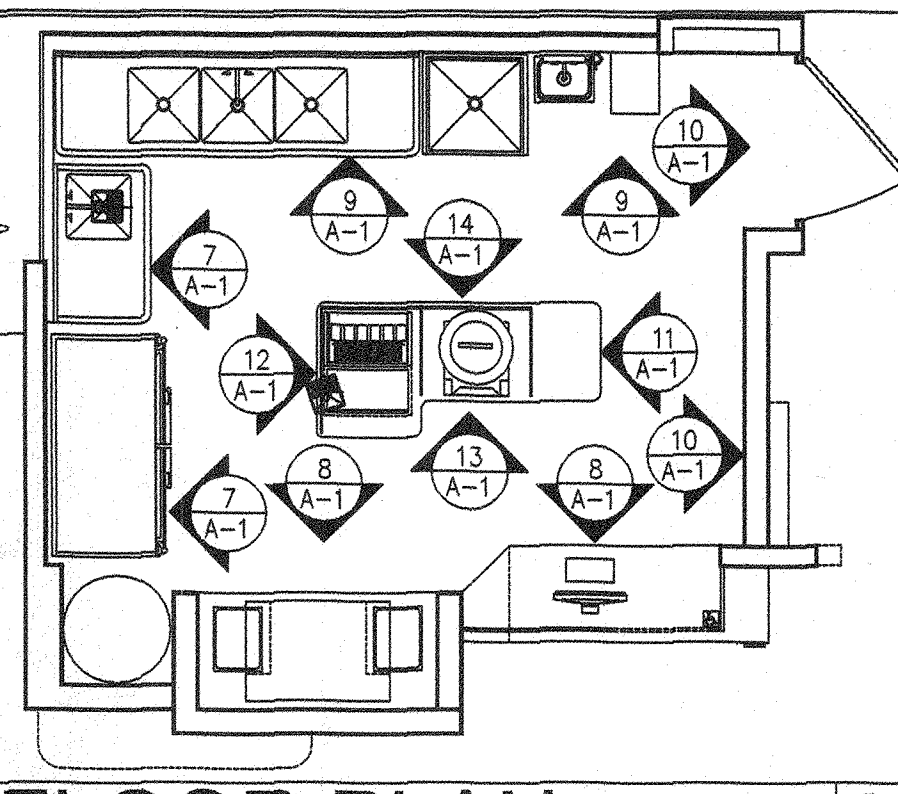
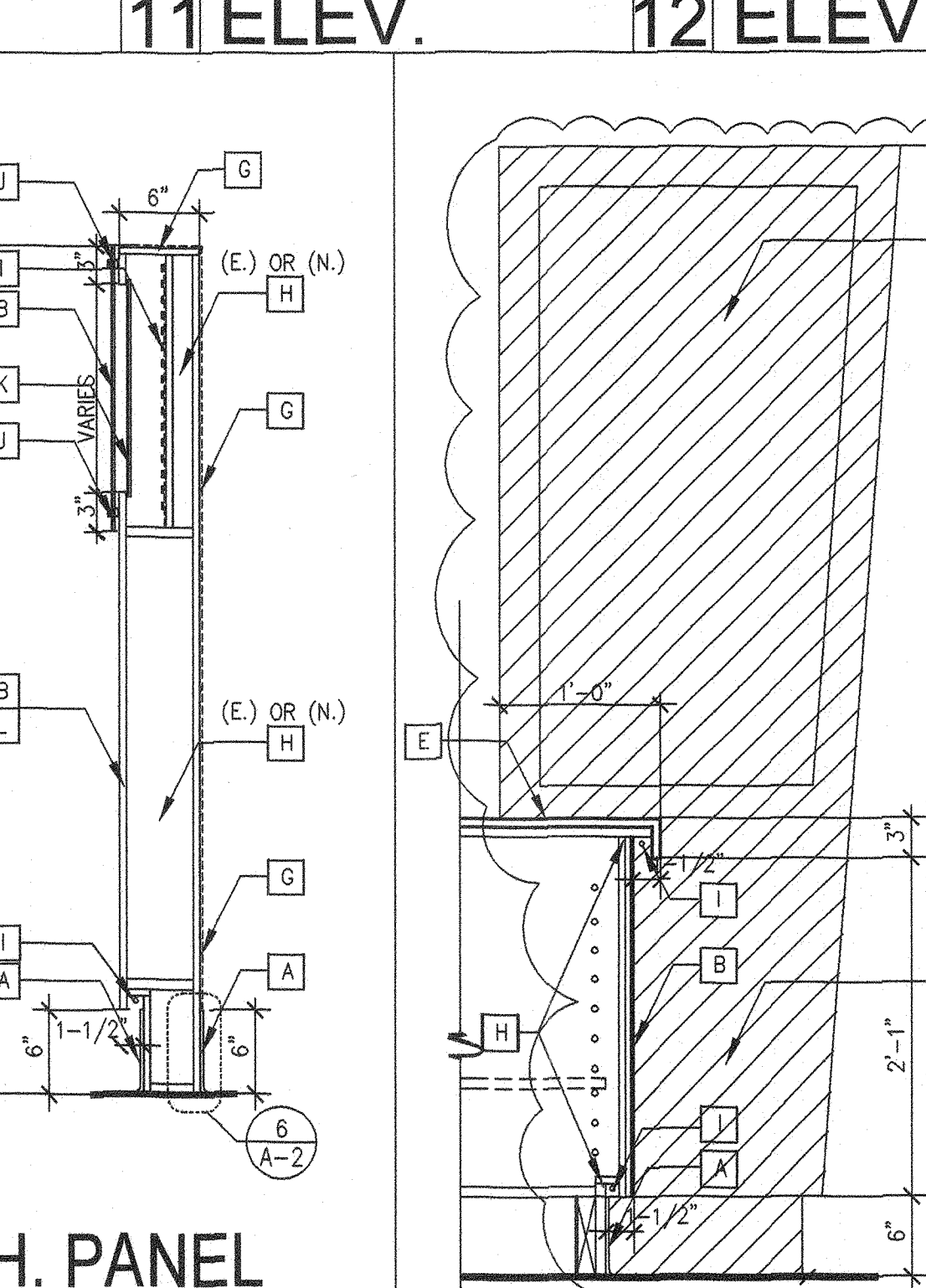
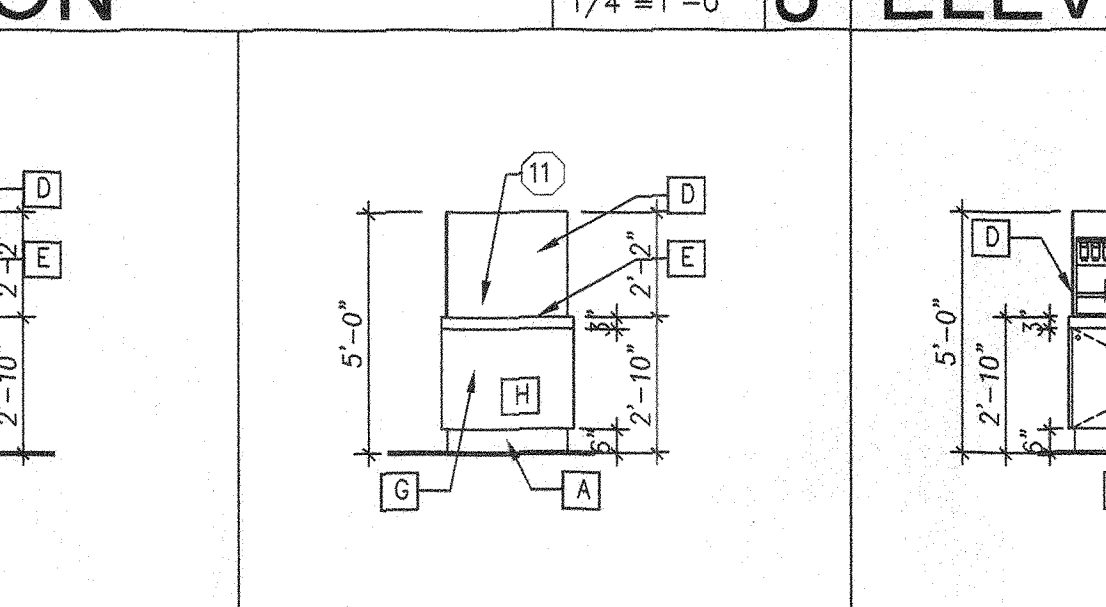
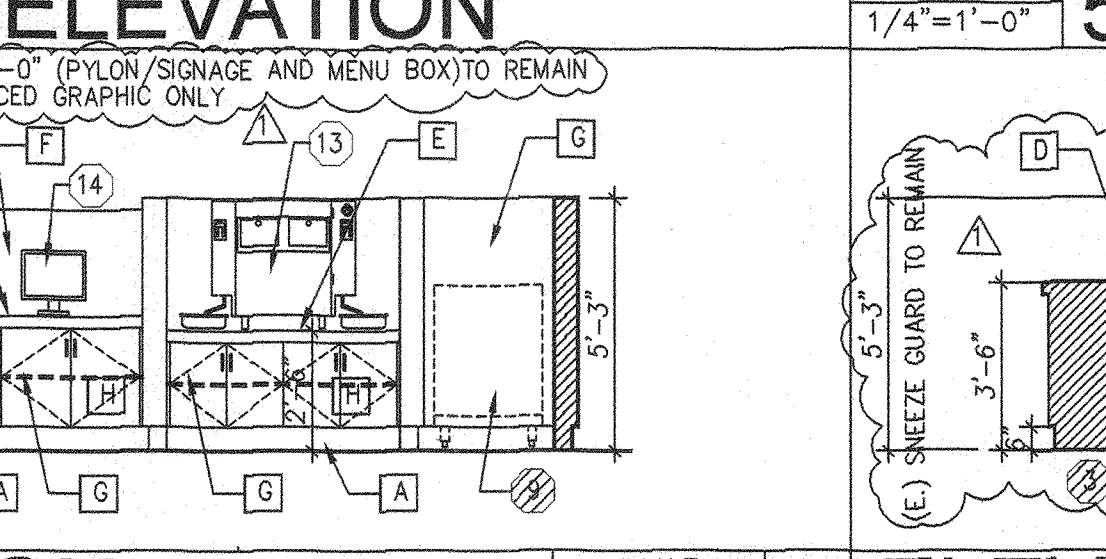
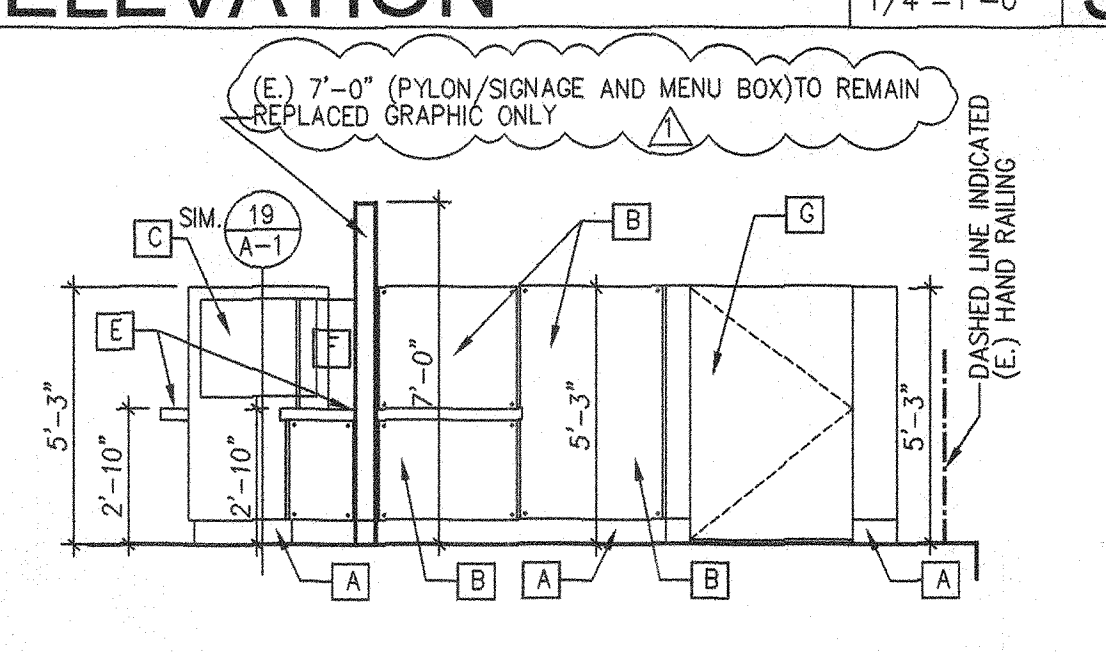
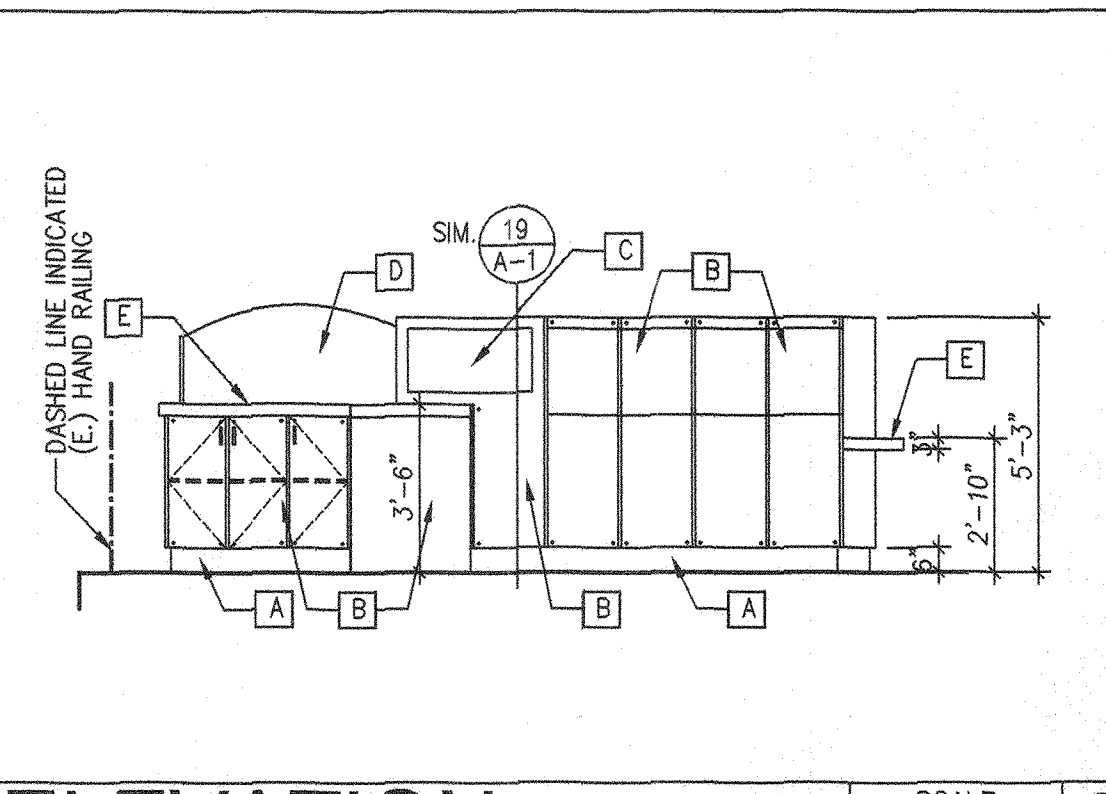
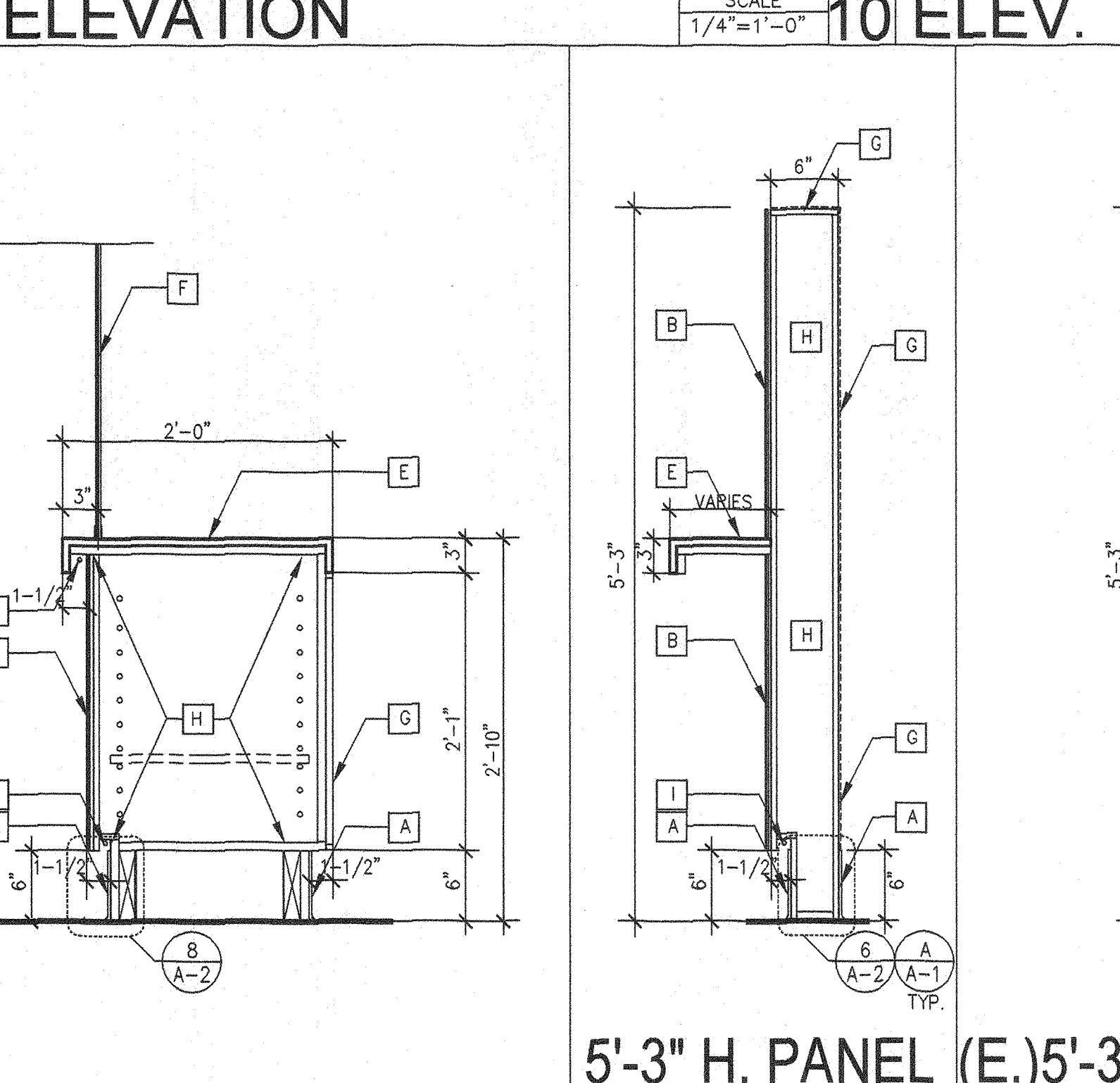
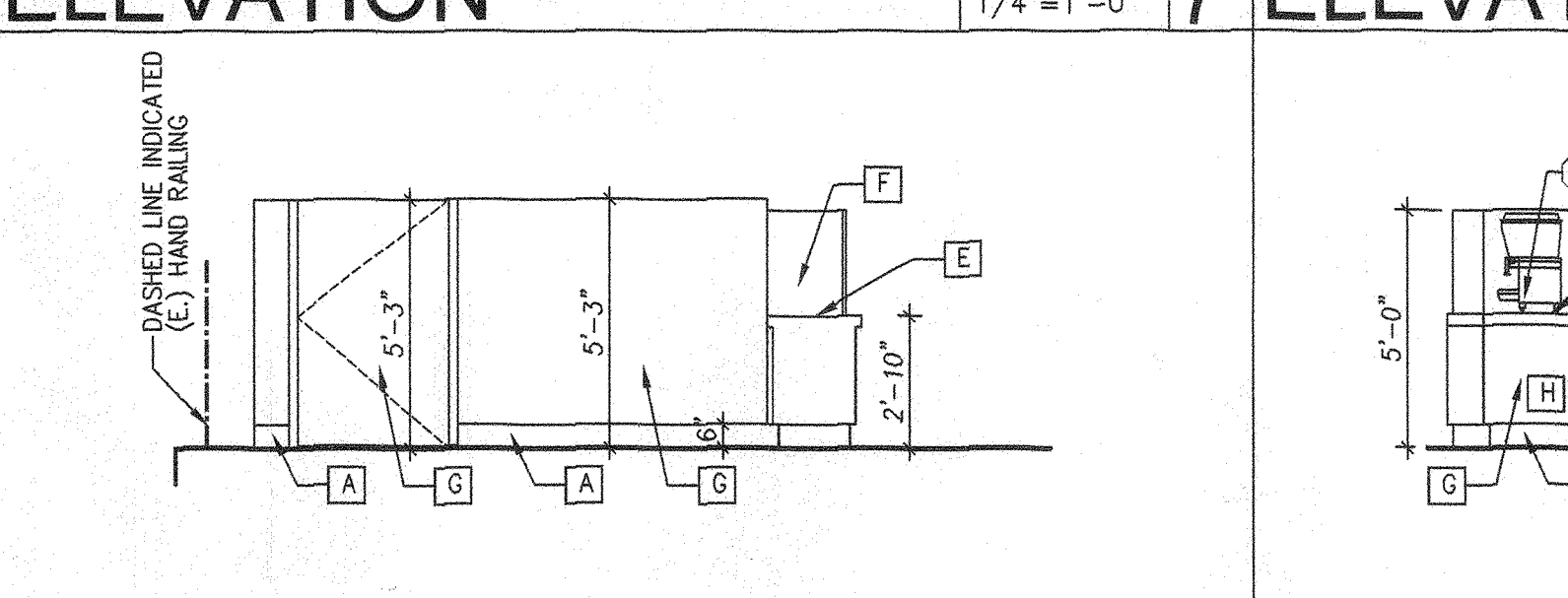
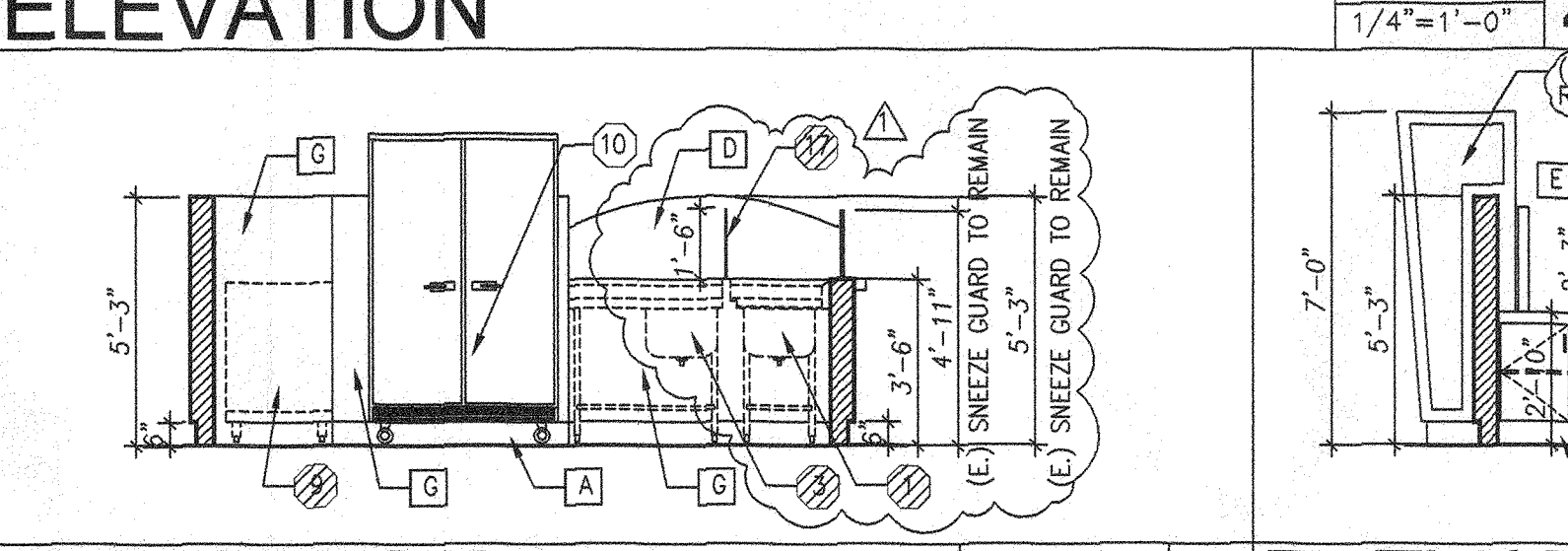
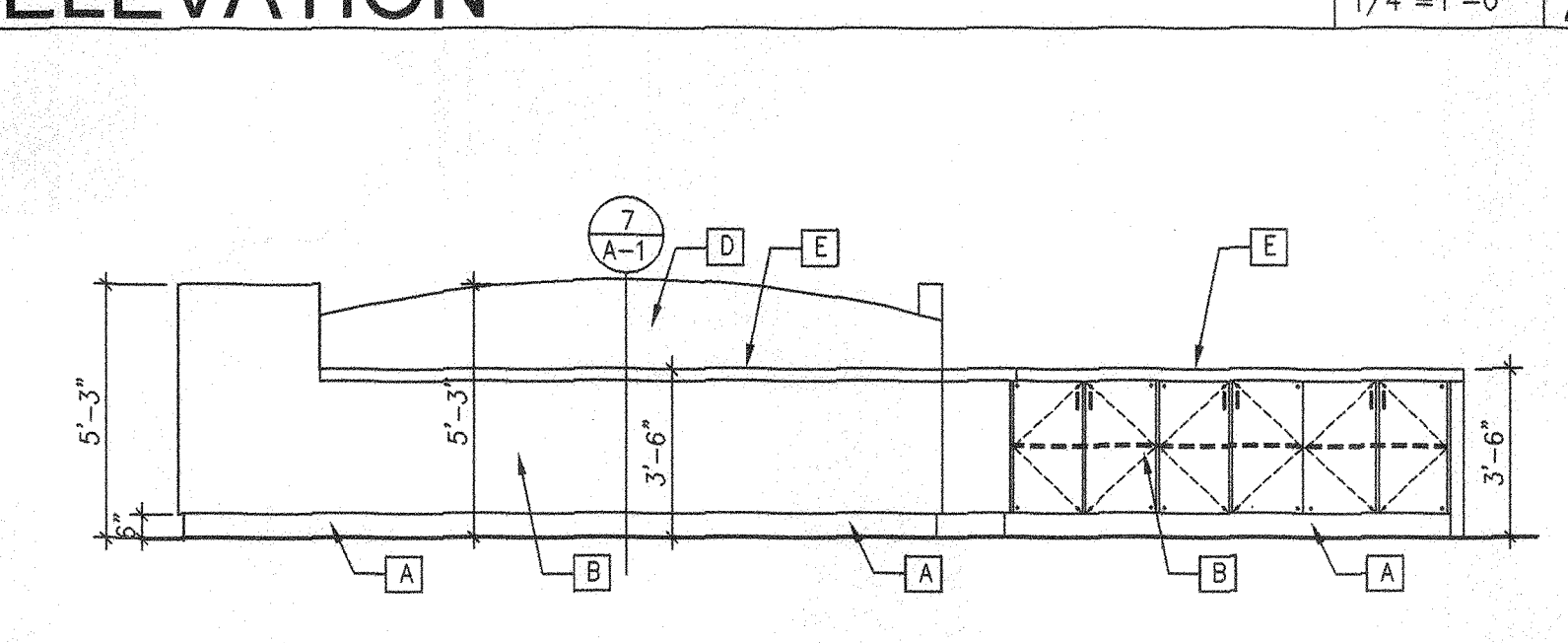
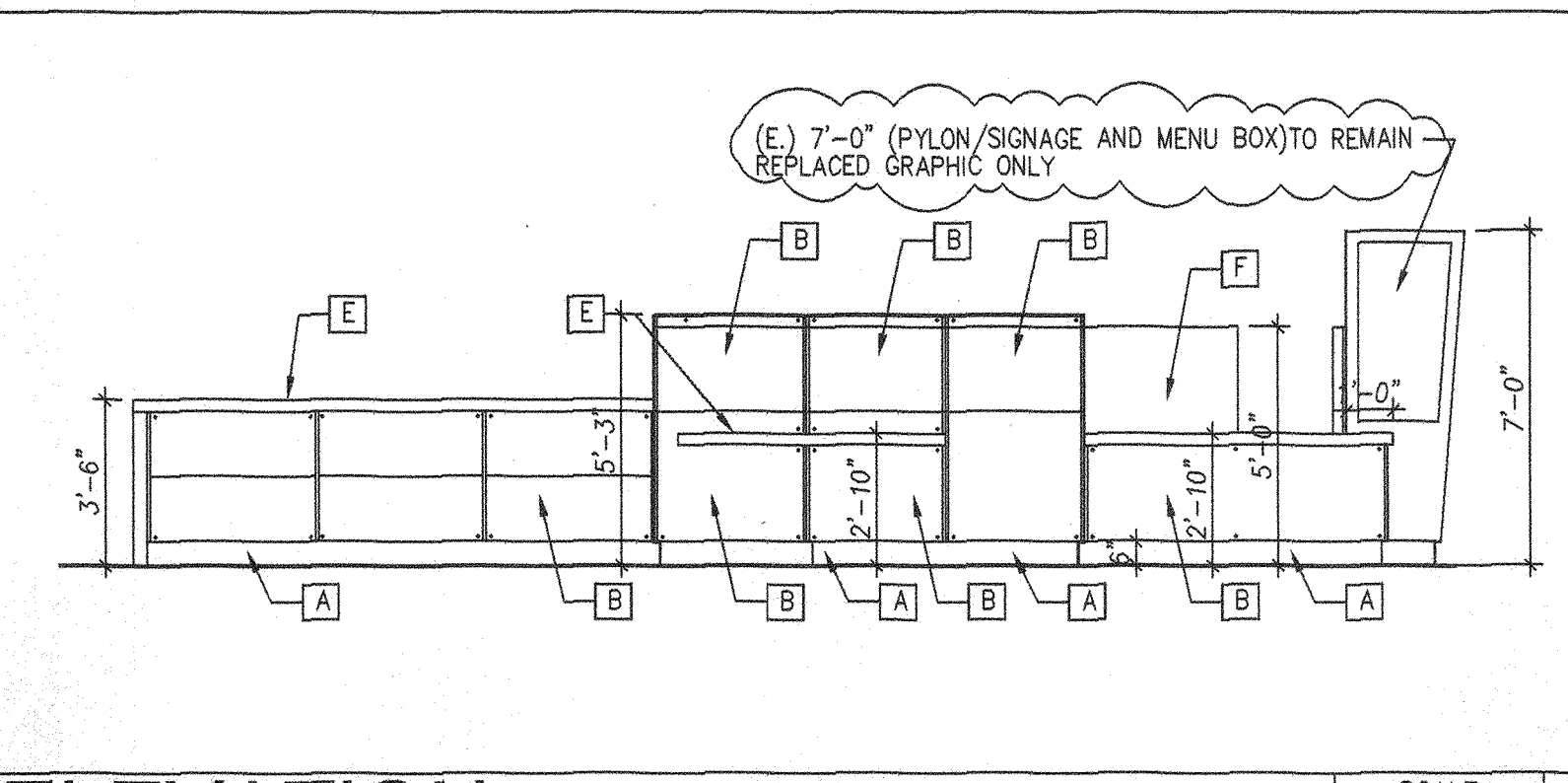
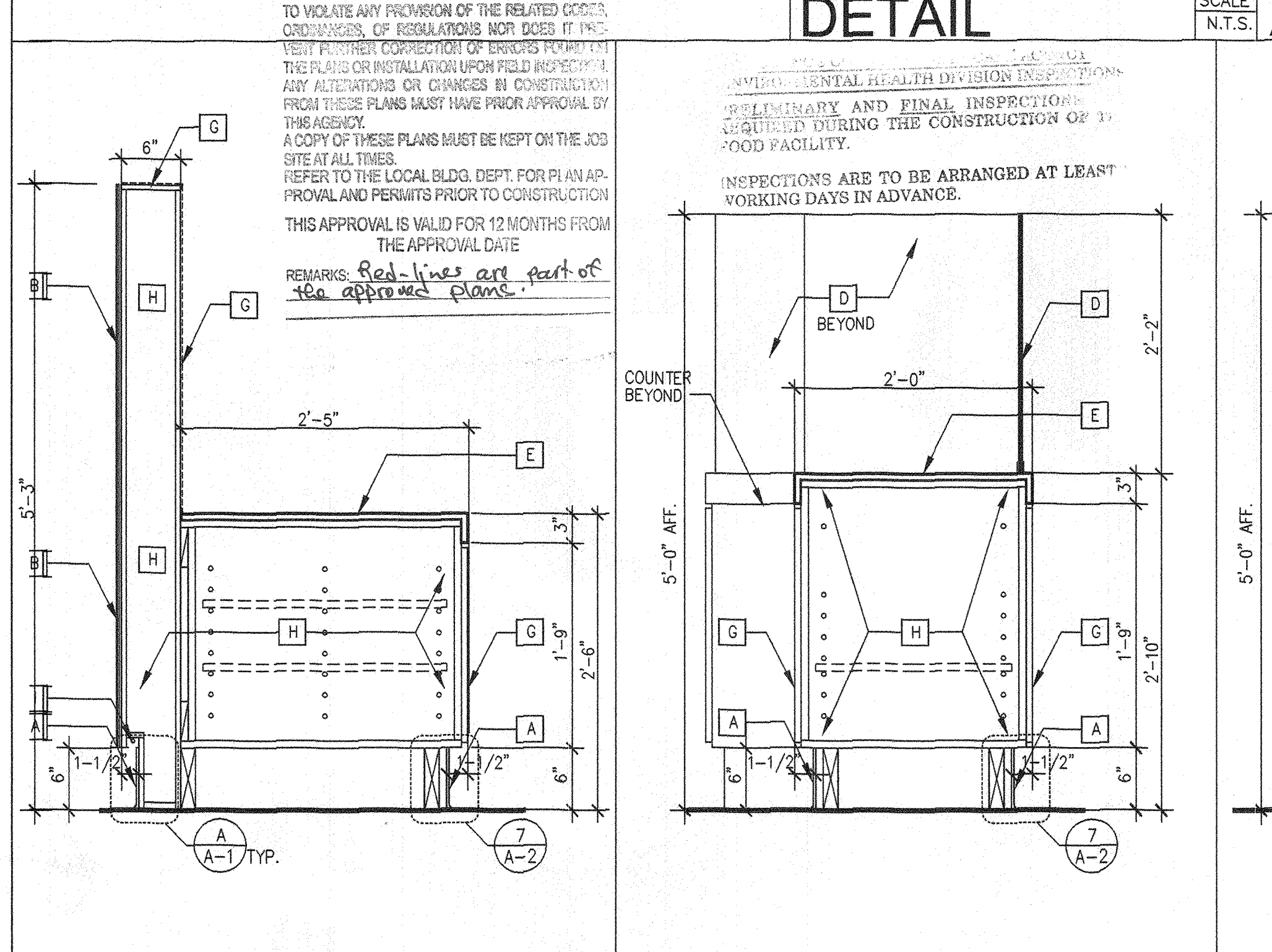
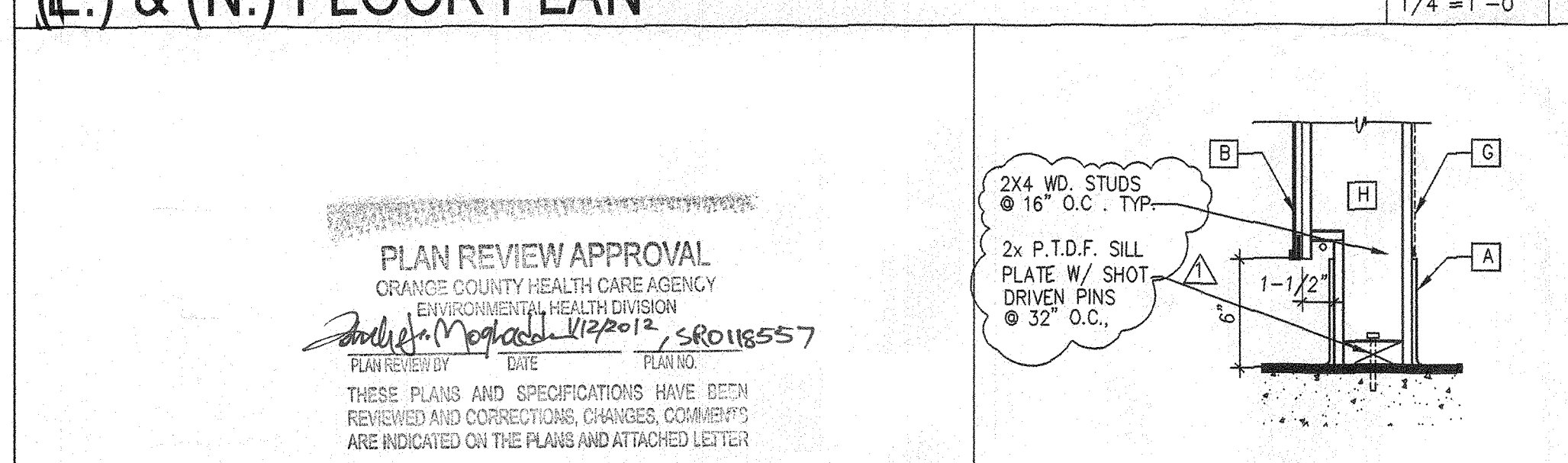
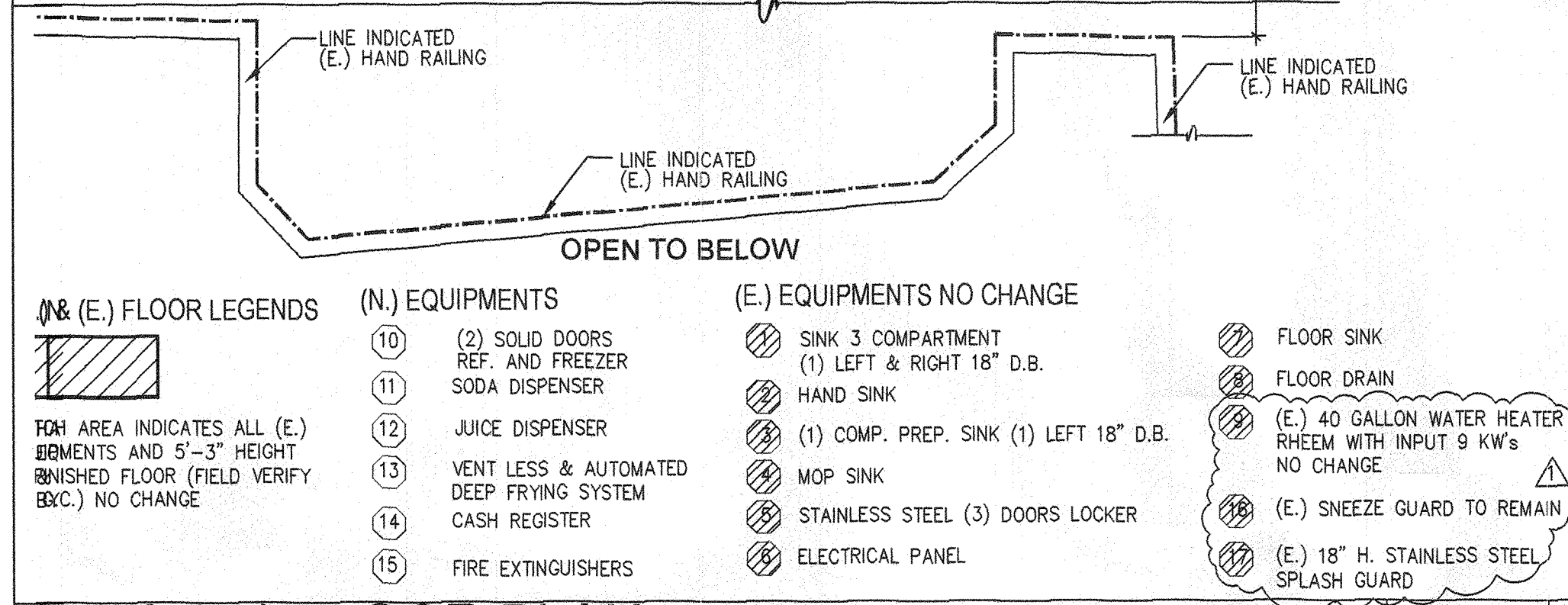
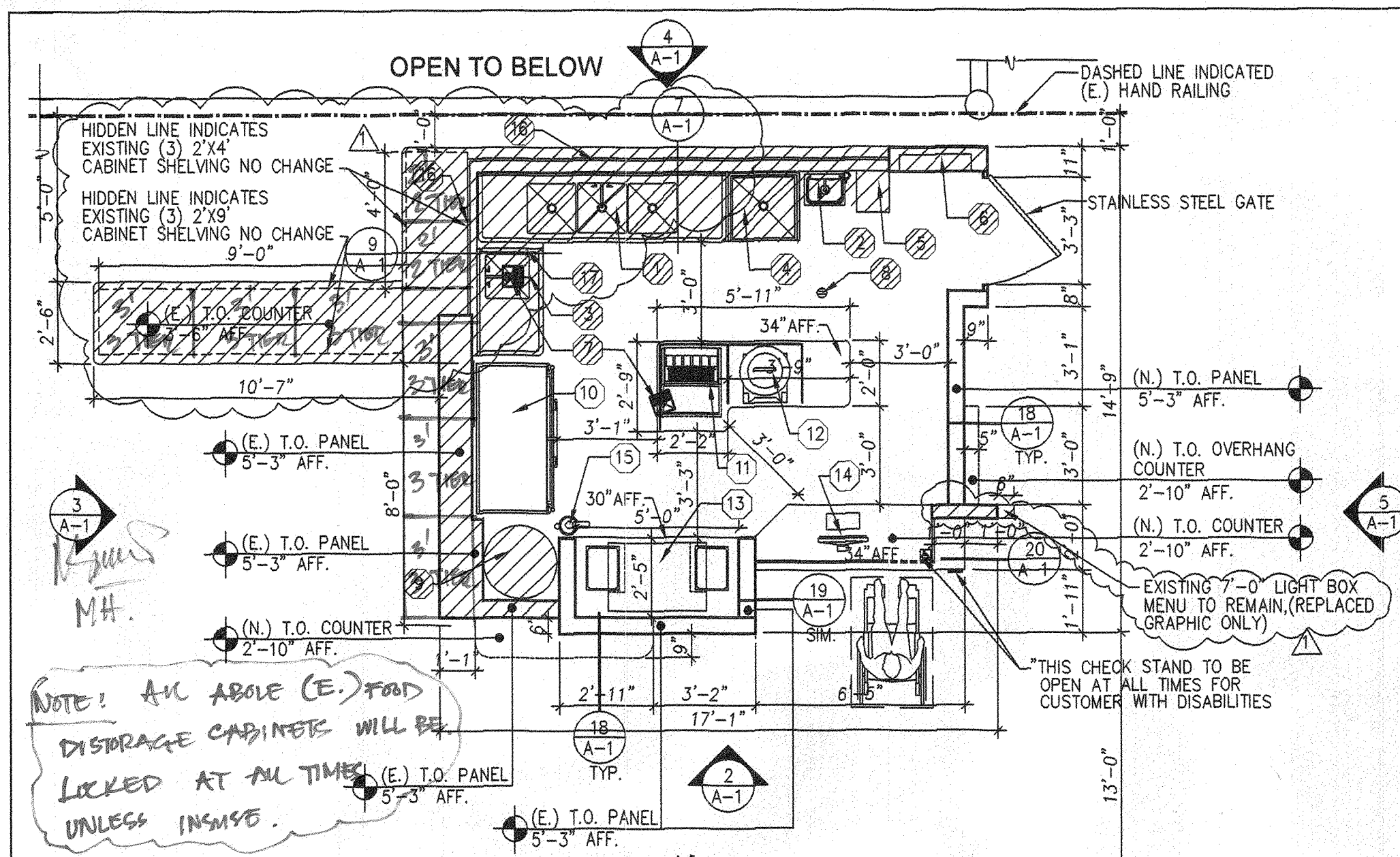
TENANT IMPROVEMENT

DRAWN: HN
 SCALE: NOTED
 JOB NO.: 09001
 DATE: OCT-25-2011
 RELEASE DATE: RELDATE
 CAD NAME: CADNAME
 SHEET NO.:

T-1

SITE PLAN & DATA

RECEIVED HCA
 JAN 05 2012
 ENVIRONMENTAL HLTH



FINISH SCHEDULE FOR KIOSK

A CERTIFIED 6" H. SLIMFOOT TILE COVE BASE CERAMIC TOP SET S3619T (B&W OR HUGTON PACIFIC WHITE TILES)

B PRINTED GRAPHICS BEHIND 1/4" CLEAR ACRYLIC

C (MENU LIGHT BOX) TO REMAIN

D (E) 3/8" FROSTED TEMPERED GLASS SNEEZE GUARD NO CHANGE

E GLACIER WHITE CORIAN

F 3/8" TEMPERED GLASS SNEEZE GUARD

G CHEMETAL# 927 LIGHT STAINLESS

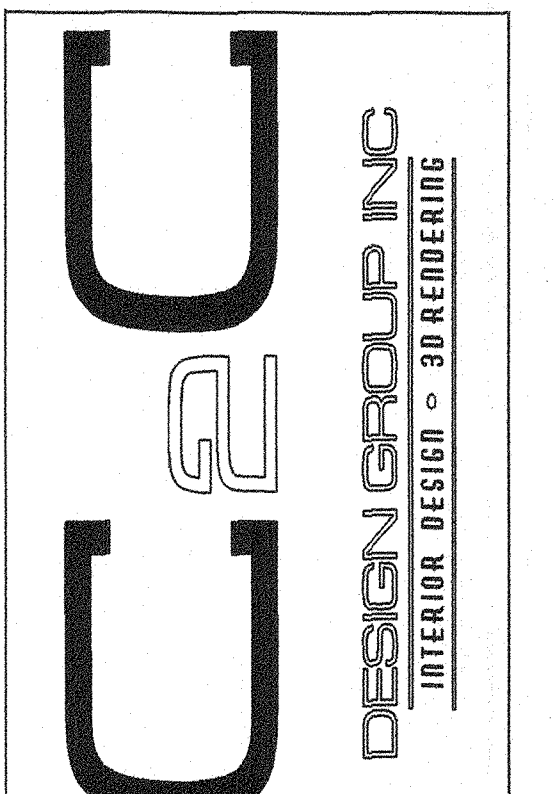
H ALL NEW CABINETRY ARE FIRE RATED PLYWOOD W./ WHITE LINER (TO COMPLY W./ 402.10.1 CBC)

I LED LIGHT

J STAND OFFS SCREWS (MATCH EXISTING) TYP.

K 3/16" WHITE ACRYLIC

L PRINT DESIGN GRAPHIC ON VINYL FILM



REVISIONS	
1	JAN-02-2012

HOT FRIES KIOSK SPACE # 9210

WESTFIELD MAINPLACE

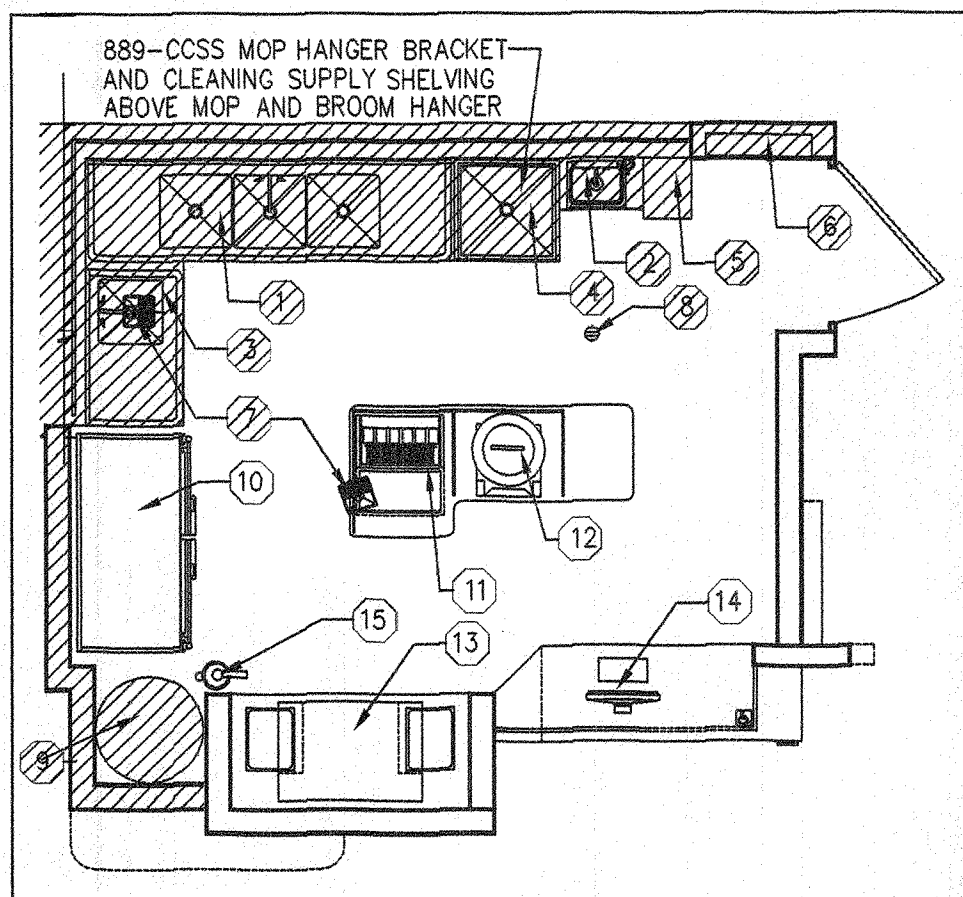
2800 N. MAIN STREET

SANTA ANA CA, 92705

TENANT IMPROVEMENT

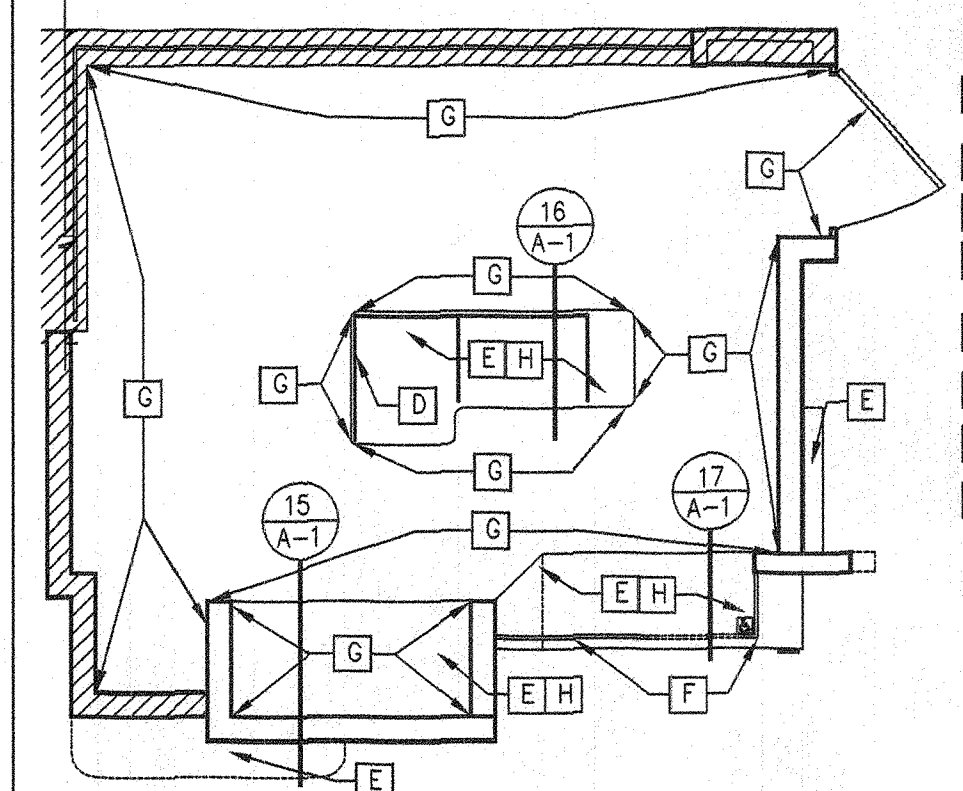
DRAWN:	TC
SCALE:	NOTED
JOB NO.:	09001
DATE:	OCT-23-2011
RELEASE DATE/REDATE	
CAD NAME:	CADNAME
SHEET NO.:	A-1

FLOOR PLAN ELEVATIONS & DETAILS



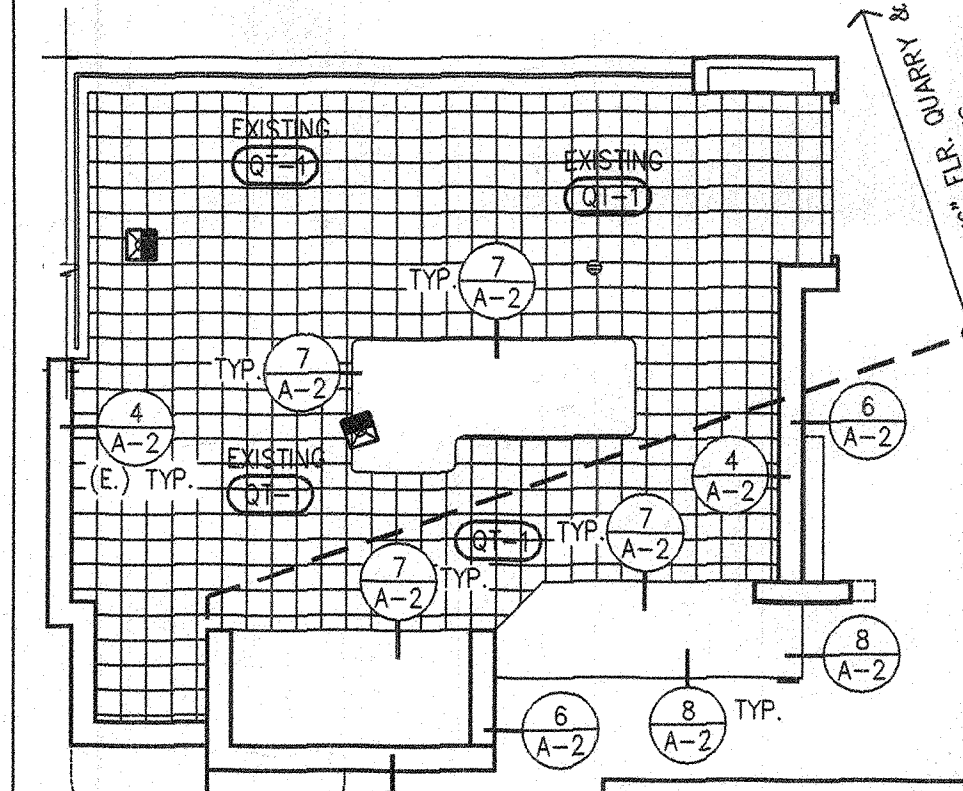
EQUIPMENTS NOTES:
 ALL FOOD SERVICE AND RELATED EQUIPMENT SHALL BE INSTALLED IN CONFORMITY WITH THE N.S.F. STANDARD AND SHALL BE NATIONAL SANITATION FOUNDATION (N.S.F.) APPROVED.
 AN AISLE SPACE OF THIRTY SIX (36") INCHES MINIMUM OR MORE SHALL BE PROVIDED WITH ALL WORK.
 ALL REFRIGERATION EQUIPMENT SHALL HAVE A THERMOSTAT WHICH IS EASILY READABLE, IN PROPER WORKING CONDITION AND ACCURATE WITHIN A RANGE PLUS OR MINUS TWO DEGREES ALL CUTTING BOARDS AND WORK SURFACES SHALL BE OF NON-WOOD CONSTRUCTION.
 ALL EQUIPMENT SHALL BE HAVE A LABEL INDICATING APPROVAL FROM A RECOGNIZED AGENCY-- NSF, UL, FM.
 FLOORS ARE NOT WATER FLUSHED AND EQUIPMENT IS NOT CLEANED IN PLACE WITH PRESSURE SPRAY.
 ALL (E) AND (N) EQUIPMENTS NSF APPROVED & UL LISTED, SUPPLIED & INSTALLED BY OTHERS.
 (E) & (N) EQUIPMENTS KIOSK KEY NOTES:
 ○ INDICATES (E) EQUIPMENTS TO REMAIN
 ○ INDICATES (N) EQUIPMENTS
 ▨ INDICATES (E) 5'-3" HEIGHT PANELS TO REMAIN
 ▨ INDICATES (N) 5'-3" HEIGHT PANELS

EXISTING & NEW EQUIPMENT PLAN 1 SCALE 1/4"=1'-0"



FINISH SCHEDULE FOR KIOSK
 A CERTIFIED 6"H. SLIMFOOT TILE COVE BASE CERAMIC TOP SET S3619T (B&W OR HUGTON PACIFIC WHITE TILES)
 B NEW PRINTED GRAPHICS BEHIND 1/4" CLEAR ACRYLIC
 C 1/8" PLEXIGLAS (PYLON/SIGNAGE AND MENU BOX)
 D 3/8" FROSTED TEMPERED GLASS SNEEZIE GUARD NO CHANGE W. NEW DESIGN LOGO ON CLEAR (BY OTHER)
 E GLACIER WHITE CORIAN
 F 3/8" TEMPERED GLASS
 G CHEMETAL# 927 LIGHT STAINLESS
 H ALL NEW CABINETRY ARE FIRE RATED PLYWOOD W/ WHITE LINER (TO COMPLY W/ 402.10.1 CBC)

EXISTING & NEW WALL PANEL FINISHED 2 SCALE 1/4"=1'-0"

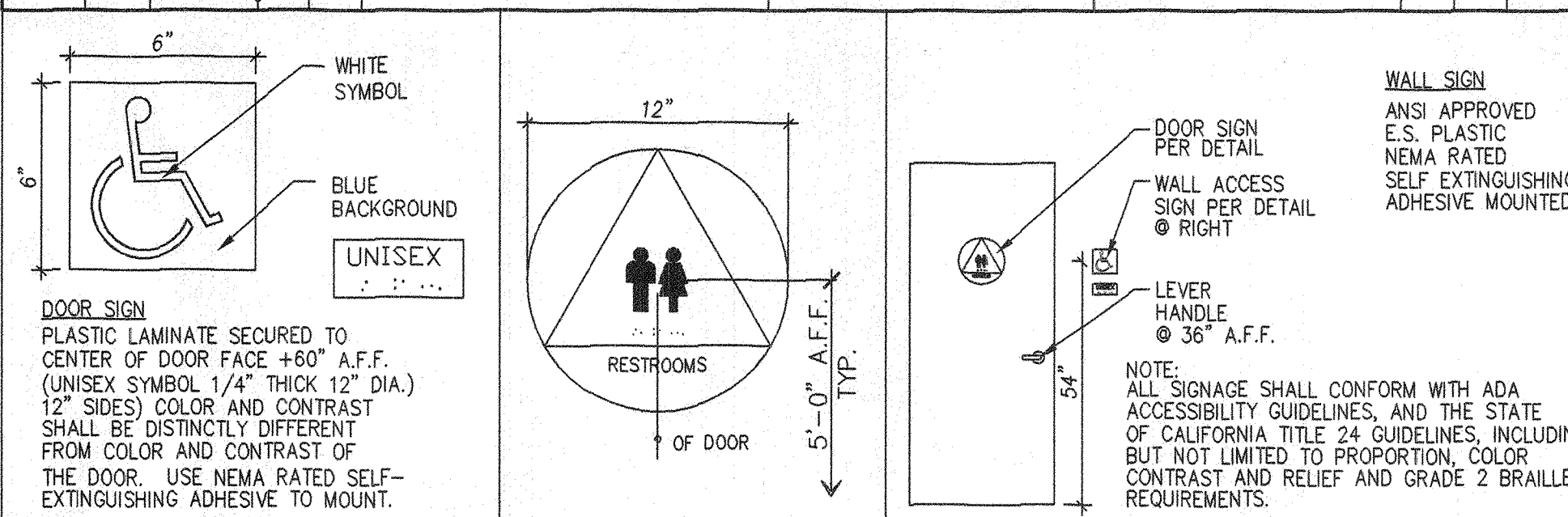


FINISHED FLOOR PLAN GENERAL NOTES:
 1. A WATERPROOFING MEMBRANCE SHALL BE INSTALLED BENEATH THE FINISHED FLOORING AT ALL AREAS THAT MAY BE EXPOSED TO LIQUIDS AT ALL AREAS.
NOTES:
 (QT-1) FLOORING SURFACES UNDER EQUIPMENT AND ON COVED BASES SHALL BE COMPLETELY SMOOTH. THE AISLE AREAS WHERE EMPLOYEE TRAFFIC OCCURS SHALL BE OF AN APPROVED ABRASIVE IN WALKWAYS SURFACE.
 LIGHT COLORED IS DEFINED AS HAVING A LIGHT REFLECTANCE VALUE OF 70% OR GREATER

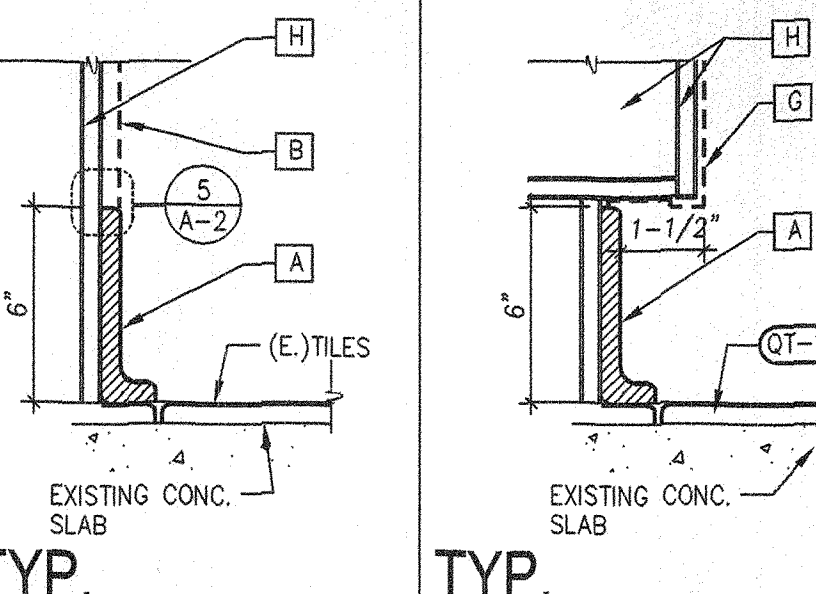
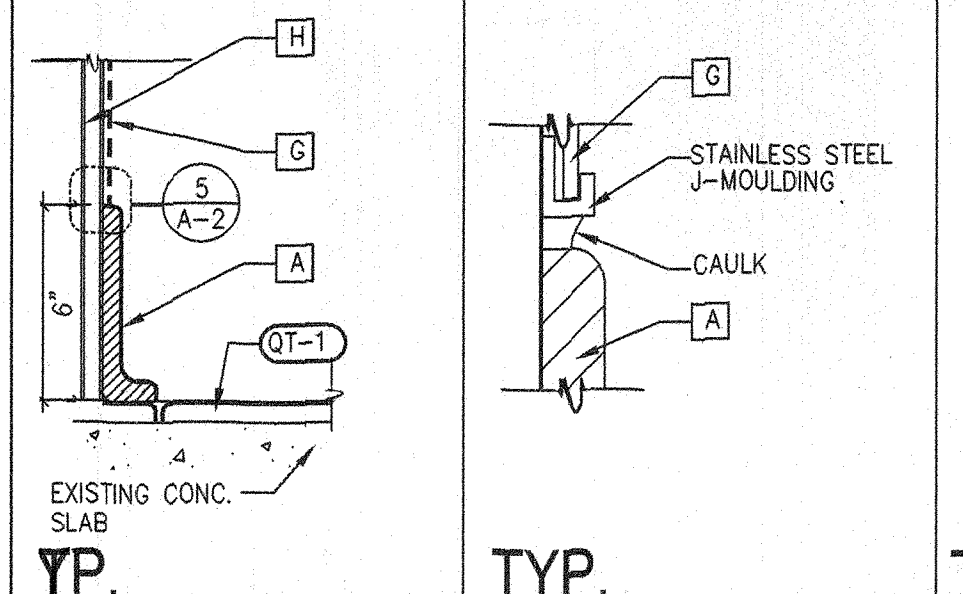
ITEM #	MATERIAL	LOCATION	DESCRIPTION	SUPPLIER	INSTALLED
QT-1	QUARRY TILE	FOOD-PREP. AREA CASHIER AND SERVICE AREA	(N.) 6" X6" ASHEN GRAY (ABRASIVE) & DAL-TILE CERTIFIED 6" X SLIM FOOT TILE 3/8" RADIUS COVE BASE CERAMIC TOP SET S3619T (B&W OR HUGTON PACIFIC WHITE TILES)	DAL-TILE 800-933-TILE	G.C.

EXISTING & NEW EQUIPMENT SCHEDULE

NO	QTY.	SUPPLY CS	GC	INSTALL CS	GC	EQUIPMENT SCHEDULE	MANUFACTURER	MODEL NO.	PLUMBING		
									HOT	COLD	W.S.T.
①	1					EXISTING	R&J FABRICATORS	#RJ-3-1818-18D OR SIMILAR (NSF APPROVED)	1/2"	1/2"	F.S.
1.1	1					8" WALL MT. PRE-RISE UNIT	T&S	B-133			
1.2	1					FAUCET W/ 18" NOZZLE, 3" 3" NIPPLE FOR PREFERENCE UNIT	T&S	B-157			
1	1					6" WALL BRKT. TO FIT 3/8" PIPE	T&S	B-109-01			
1	1					COMBINATION SINK FAUCET W/ GOOSENECK	T&S	B-330			
②	1					HAND SINK	ADVANCE/ TABCO	7-PS-60	1/2"	1/2"	
2.1	1					PAPER TOWEL DISPENSER		B-262			
2.2	1					SOAP DISPENSER		B-4112			
③	1					(1) COMP. PREP. SINK, S.S. WITH 18" LEFT D.B.	JIMEX CORP	# SSI-18L	1/2"	1/2"	F.S.
4	1					6" ADJUSTABLE LEGS.					
④	1					MOP SINK & WALL MOUNTED SERVICE SINK FAUCET W/ ATMOSPHERIC VACUUM BREAKER SPOUT	FIAT 2436 MOLDED FIBERGLASS 897-CP CHICAGO FAUCETS		1/2"	1/2"	
⑤	1					STAINLESS STEEL (3) DOORS 12" Wx 15"Dx42"H LOCKER					
⑥	1					ELECTRICAL PANEL					
⑦	2					FLOOR SINK					
⑧	1					FLOOR DRAIN					
⑨	1					40 GALLON WATER HEATER	RHEEM INPUT 9 KW's	E40A-9-G			
⑩	1					(2) SOLID DOORS REF. AND FREEZER	TRUE	T49DT			
⑪	1					SODA POST-MIX DROP-IN DISPENSER	CORNELIUS	2323 UNIVERSAL			
⑫	1					JUICE DISPENSER	CORNELIUS	A8651			
⑬	1					VENT LESS & AUTOMATED DEEP FRYING SYSTEM	AUTOFRY	MTI-40C			
⑭	1					CASH REGISTER	PANASONIC	# 5000 OR 5500			
⑮	1					FIRE EXTINGUISHERS	MODERN METAL PROD.	WNG 5H			

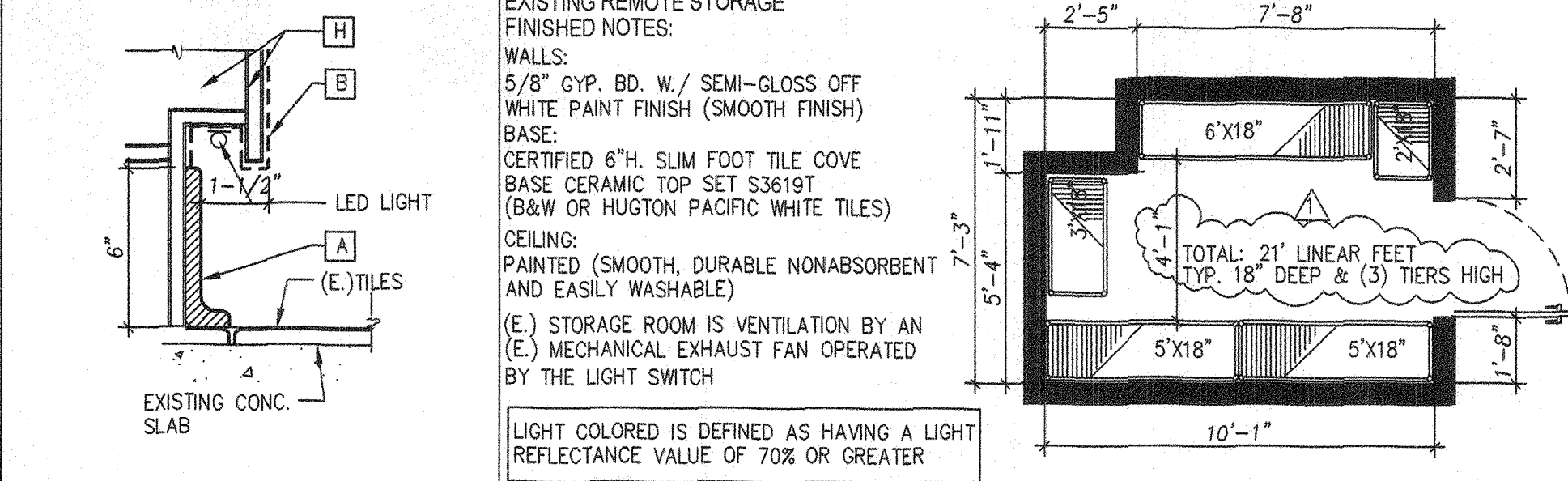


EXISTING & NEW FLOOR FINISHED 3 SCALE 1/4"=1'-0"

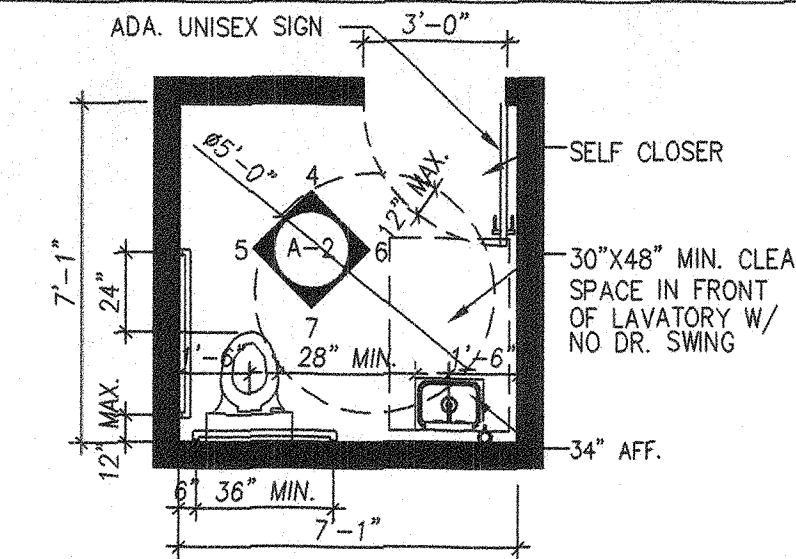
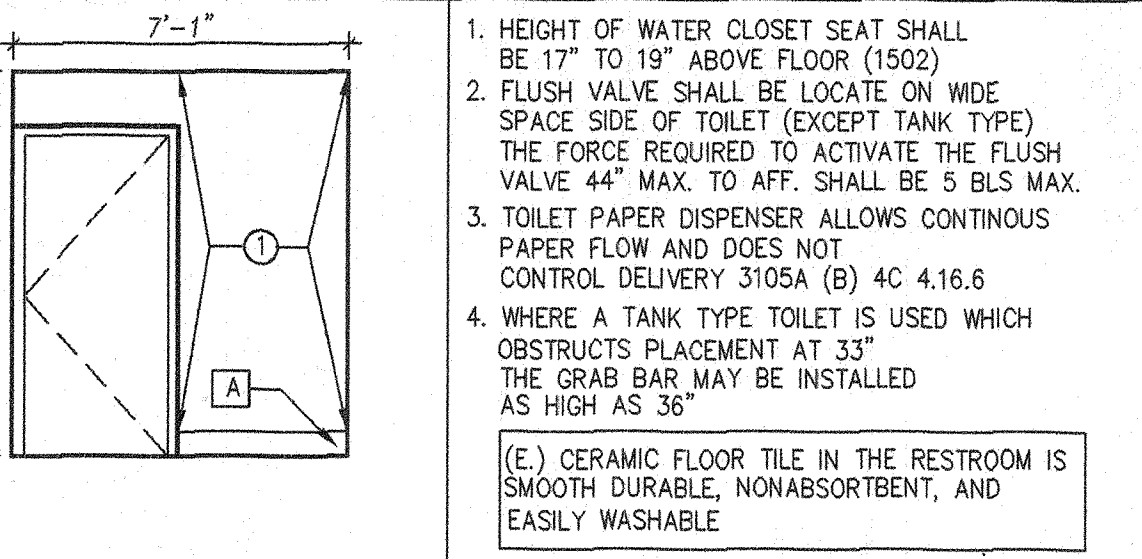
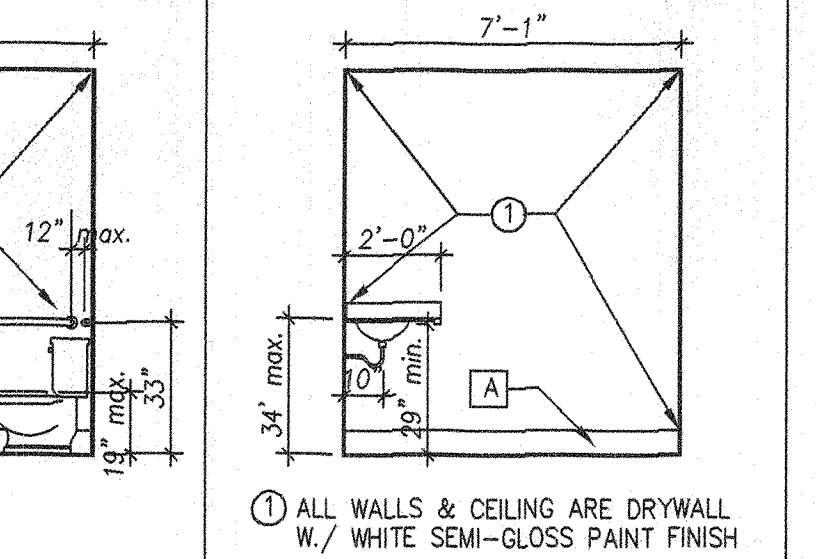
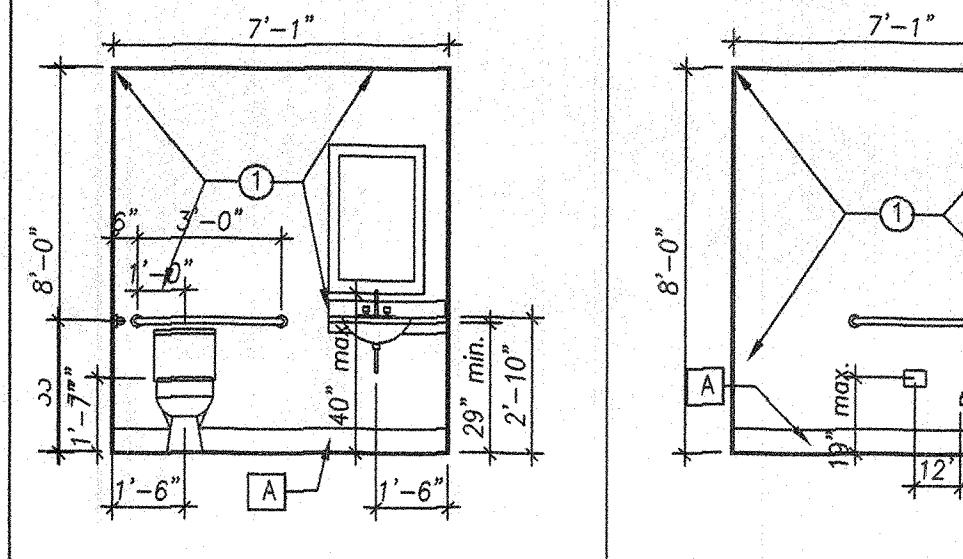


BASE DETAIL 4 **BASE DETAIL 5** **BASE DETAIL 6** **BASE DETAIL 7** **BASE DETAIL TYP. 8**

ADA. SIGN AT (E) UNISEX RESTROOM



EXISTING REMOTE STORAGE PLAN 9 SCALE 1/4"=1'-0"



ELEVATION 10 ELEVATION 11 ELEVATION 12 ELEVATION 13 EXISTING UNISEX RESTROOM REMAIN 14 SCALE 1/4"=1'-0"

ENVIRONMENTAL HEALTH DEPARTMENT GENERAL NOTES:

- ALL EQUIPMENT, FIXTURES AND THEIR INSTALLATION SHALL MEET LOCAL HEALTH DEPARTMENT AND NATIONAL SANITATION FOUNDATION DESIGN AND INSTALLATION REQUIREMENTS.
- LIGHT FIXTURES IN FOOD PREPARATION OPEN FOOD STORAGE AND UTENSIL DISH WASHING AREA SHALL BE PROTECTED AGAINST BREAKAGE THROUGH THE USE OF PLASTIC SHIELDS, PLASTIC SLEEVES, SHATTERPROOF BULBS AND/OR OTHER HEALTH DEPARTMENT APPROVED DEVICES AND SHALL BE PROPERLY SCREENED WITH 1/4" HARDWARE CLOTH SCREENING.
- EXTERIOR DOORS SHALL BE SELF-CLOSING AND FIT TO A MAXIMUM OF 1/4" AT BASE AND SIDES. ALL EXTERIOR WALL PIPE OR OTHER OPENING SHALL BE TIGHTLY SEALED ALL EXT. WALL VENTS SHALL BE PROPERLY SCREENED WITH 1/4" HARDWARE CLOTH SCREENING.
- PROVIDE PERMANENTLY MOUNTED SINGLE SERVICE SOAP AND TOWEL DISPENSERS AT ALL HAND WASH SINKS. PROVIDE 1'-0" HIGH BACK SPLASH GUARD BETWEEN HANDSINK AND ANY ADJACENT COUNTER SURFACE OR EQUIPMENT.
- REFER TO PLAN FOR APPROVED MEN, WOMEN, AND EMPLOYEE RESTROOMS AND EMPLOYEE DRESSING ROOMS WITH SELF-CLOSING DOOR. NO EMPLOYEE SHALL STORE CLOTHING OR PERSONAL EFFECTS IN ANY OTHER AREA ON THE PREMISES.
- FLOORING SURFACES UNDER EQUIPMENT AND ON COVED BASES SHALL BE COMPLETELY SMOOTH. THE AISLE AREAS WHERE EMPLOYEE TRAFFIC OCCURS SHALL BE OF AN APPROVED NON-SKID SURFACE.
- FLOORS WHICH ARE TO BE CLEANED BY PRESSURE SPRAY OR WATER FLUSHING SHALL SLOPE A MINIMUM OF 1/8" PER FOOT TO FLOOR DRAIN.
- PROVIDE AIR CURTAINS AND CLOSERS OVER ALL DELIVERY DOORS. THE FAN SHALL PROVIDE AT LEAST 1600 FEET PER MINUTE AIR VELOCITY MEASURED THREE FEET (3') ABOVE THE FLOOR. FAN MUST DIRECT A CONSTANT VELOCITY ACROSS THE ENTIRE WIDTH OF DOOR. SAID FANS ARE NOT REQUIRED AT AUTOMATIC ENTRANCE DOORS AND EMERGENCY FIRE EXIT DOORS.
- SEAL ALL CRACKS AND ORIFICES IN COUNTERS, CABINETS, AND SINK BACK SPLASHES AROUND METAL FLASHING, PIPES, AND CONDUITS. ALL EQUIPMENT AND FLASHING SHALL BE SEALED TO THE WALL OR ADJUTING EQUIPMENT WITH A NON-HARDENING SILICONE SEALANT.
- ALL WALK-IN COOLER/FREEZER BOXES SHALL BE SEALED TO ADJACENT WALLS AND CEILING WITH NON-HARDENING SILICONE SEALANT.
- PROVIDE AN AREA OR CABINET FOR STORAGE OF CLEANING EQUIPMENT AND SUPPLIES AWAY FROM FOOD PREPARATION, UTENSIL WASHING AND FOOD STORAGE AREAS AND SHALL BE EQUIPPED WITH A JANITORIAL SINK.
- FLOOR SINKS SHALL BE AT LEAST HALF-EXPOSED OR IN LINE WITH THE FRONT FACE OF ELEVATED FREE-STANDING EQUIPMENT WITHIN FIFTEEN FEET (15') OF THE CONDENSATE PRODUCING EQUIPMENT. PROVIDE EASILY REMOVABLE (WITHOUT THE USE OF TOOLS) SAFETY GRATE ON EXPOSED FLOOR SINKS. DRAIN LINES SHALL BE AT LEAST SIX INCHES (6") OF THE FLOOR AND 1/2" AWAY FROM WALLS. ALL FLOOR SINKS IN FOOD PREPARATION AREAS SHALL BE CLEAR OF BASE OF CASE. IF FLOOR SINK IS TO BE INSTALLED PARTIALLY UNDER CASE OR IN CURB AREA, THE FLOOR SINK SHALL BE INSTALLED SO THAT SEWAGE BACK-UP FROM THE FLOOR SINK WILL NOT FLOW UNDERNEATH THE CASE. INSTALLATION OF THIS TYPE SHALL BE APPROVED IN THE FIELD BY THE HEALTH DEPARTMENT INSPECTOR.
- DEPENDING ON THE TYPE OF OPERATION, A MINIMUM ONE COMPARTMENT FOOD PREPARATION SINK MAY BE REQUIRED AND SHALL DRAIN INDIRECTLY TO A FLOOR SINK. GARBAGE DISPOSALS SHALL BE INSTALLED IN THE DRAINBOARD WHICH MUST BE LENGTHENED TO MAINTAIN ITS MINIMUM LENGTH, AND MAY NOT BE INSTALLED UNDER A SINK COMPARTMENT.
- CONDENSATE LINES SHALL SLOPE 1/4" PER FOOT MINIMUM AND TERMINATE ONE INCH (1") MINIMUM ABOVE RIM OF FLOOR SINKS.
- THE DOMESTIC WATER SUPPLY TO THE PRODUCE SINK SHALL BE PROTECTED AGAINST BACKFLOW BY AN APPROVED BACKFLOW DEVICE OR AN APPROVED AIR GAP AT THE WATER OUTLET.
- HEATING AND COOLING UNITS FOR THE ESTABLISHMENT (WHERE DOMESTIC WATER IS USED) SHALL BE APPROVED BY THE HEALTH DEPARTMENT.
- RECESSED HOT WATER FLOOR OUTLET, DOMESTIC WATER SUPPLY SHALL BE PROTECTED AGAINST BACKFLOW BY AN APPROVED PRESSURE TYPE VACUUM BREAKER INSTALLED A MINIMUM OF TWELVE INCHES (12") ABOVE ALL DOWNSTREAM PLUMBING AND MUST BE ACCESSIBLE FOR TEST AND MAINTENANCE.
- PRESSURE TYPE WASHERS USED IN FOOD PREP AREAS SHALL BE APPROVED BY THE HEALTH DEPT.
- SLOPE SINKS, UTILITY SINKS, AND ANY HOSE BIBS WHERE DOMESTIC WATER OUTLETS MAYBE SUBMERGED IN CONTAINERS OR SINKS MUST HAVE APPROVED BACKFLOW PREVENTION DEVICES INSTALLED.
- ALL OPENINGS SHALL BE SCREENED, EXCEPT WHERE SELF-CLOSING DOORS ARE PROVIDED. SCREEN DOORS SHALL BE SELF-CLOSING.
- NO WALK SHALL START UNTIL THE BUILDING DEPARTMENT HAS APPROVED THIS PLAN AND ISSUED A BUILDING PERMIT.
- ALL CONNECTION STRIPS IN FIBERGLASS REINFORCED PLASTIC AND/OR MARLINE SHALL BE SEALED WITH SILICONE SEALANT OR EQUIVALENT APPROVED SEALER IF FASTENERS ARE USED, THEY SHALL HAVE A ROUND HEAD FREE OF SLOTS. REFER TO PROJECT SPECIFICATIONS OR SPECIFIC REQUIREMENTS.
- ALL WOOD BASES AND PLYWOOD WAINSCOTS IN STORAGE AND HANDLING AREAS SHALL HAVE ALL CREVICES AND SEAMS SMOOTHLY SEALED WITH SILICONE SEALANT OR EQUAL, AS APPROVED BY THE LOCAL HEALTH DEPARTMENT
- APPROVED VENTILATION SHALL BE PROVIDED THROUGHOUT THE BUILDING (INCLUDING TOILET, DRESSING, AND JANITORIAL ROOM) TO KEEP ALL REASONABLY FREE FROM EXCESSIVE HEAT, STEAM CONDENSATION SMOKE, VAPORS, ETC. AND TO PROVIDE A REASONABLE CONDITION OF COMFORT FOR ALL EMPLOYEE.
- MECHANICAL EXHAUST VENTILATION EQUIPMENT SHALL BE INSTALLED AT ALL ABOVE COOKING EQUIPMENTS; SUCH AS RANGES, GRIDDLES, OVENS, DEEP FAT FRYERS, BARBECUE COOKERS, ETC. STEAM TABLES AND MICROWAVE OVENS NEED NOT TO BE PROVIDED WITH SPECIAL EXHAUST VENTILATION.
- A HOOD SHALL BE INSTALLED AT OR ABOVE ALL FOOD HEATING PROCESSING EQUIPMENT ALL JOINTS AND SEAMS SHALL BE TIGHT OR SOLDERED FOR EASE UP CLEANING. RIVETED SEAMS ARE NOT ACCEPTABLE. MECHANICAL EXHAUST VENTILATION SHALL BE REQUIRED AT OR ABOVE COOKING EQUIPMENT; SUCH AS RANGES, GRIDDLES, OVENS, DEEP FAT FRYERS, BARBECUE AND ROTISSERIES TO EFFECTIVELY REMOVE COOKING ODORS, SMOKE STEAM, GREASE AND VAPORS.
- CANOPY-TYPE HOODS, CANOPY-TYPE HOODS SHALL NOT BE MORE THAN 7'-0" ABOVE THE FLOOR AND SHALL NOT BE MORE THAN 4'-0" ABOVE THE COOKING SURFACE. THE HOOD SHALL EXTEND AT LEAST SIX FEET (6') BEYOND ALL SIDES OF THE UNITS SERVED. IT SHALL HAS GREASE THROUGH OR DRIP PAINS THE ARE EASY TO CLEAN AND SHALL CONFORM TO ALL LOCAL BUILDING DEPARTMENT CODES.
- MAKE-UP AIR, ADEQUATE MAKE-UP AIR SHALL BE PROVIDED AT LEAST EQUAL TO THE AMOUNT WHICH IS MECHANICALLY EXHAUSTED.
- FIRE EXTINGUISHING SYSTEM, FIRE EXTINGUISHING SYSTEMS MAY BE REQUIRED BY LOCAL FIRE DEPARTMENT CODES. THEY SHALL BE INSTALLED SO AS TO NOT OBSTRUCT THE EASY CLEAN ABILITY OF THE HOOD-DUCT SYSTEM.
- A HEALTH DEPARTMENT PERMIT MUST BE OBTAINED PRIOR TO OPERATION, FAILURE TO OBTAIN A HEALTH DEPARTMENT PERMIT IS MISDEMEANOR VIOLATION. ALL CONSTRUCTION AND EQUIPMENT INSTALLATIONS ARE SUBJECT TO ON-SITE HEALTH DEPARTMENT INSPECTIONS. FINAL INSPECTION AND APPROVAL IS REQUIRED PRIOR TO STOCKING FOOD ON THE PREMISES AND BEGINNING OPERATION. CONTRACTOR SHALL CALL AT LEAST THREE (3) WORKING DAYS PRIOR TO CONTEMPLATING STORE OPENING AND ARRANGE FOR FINAL INSPECTION.
- ALL FOOD ESTABLISHMENTS IN WHICH FOOD IS PREPARED (INCLUDING COFFEE AND BEVERAGES) OR IN WHICH MULTI-SERVICE KITCHEN UTENSILS ARE USED SHALL HAVE A MINIMUM THREE-COMPARTMENT METAL SINK WITH INTEGRAL DRAINBOARDS AND DRAIN INDIRECTLY TO A FLOOR SINK.
- PROVIDE A SPLASHGUARD AT LEAST 12 INCHES HIGH BETWEEN THE PRODUCE, DELI AND MEAT PREP SINKS AND ITS ADJACENT LAVATORY SINK, WITH A MINIMUM OF 2" CLEARANCE ON EACH SIDE OF THE SPLASH GUARD.
- ALL EQUIPMENTS INCLUDING SHELVING MUST BE SUPPORTED BY SIX FEET (6') HIGH GROUND STAINLESS STEEL LEGS, COMMERCIAL CASTORS, OR COMPLETELY SEALED IN POSITION ON A FOUR FEET (4') HIGH CONTINUOUSLY COVED BASE OR CONCRETE CURB WITH 3/8" COVED RADIUS TO FACILITATE EASE OF CLEANING.
- THE UTENSIL SINK COMPARTMENT MUST BE LARGE ENOUGH TO ACCOMMODATE THE LARGEST VESSEL USED IN THAT DEPARTMENT. THE MINIMUM SIZE MUST BE 18"x18"x12" DEEP COMPARTMENT WITH 18"x18" DRAIN BOARD.
- WHEN SINKS ARE INSTALLED NEXT TO A WALL AN EIGHT INCHES METAL BACKSPLASH EXTENDING UP THE WALL SHALL BE FORMED AS AN INTEGRAL PART OF THE UNIT AND SEALED TO THE WALL.
- CONDUITS OF ALL TYPED SHALL BE INSTALLED WITHIN WALLS AS PRACTICABLE. WHEN OTHERWISE INSTALLED THEY SHALL BE MOUNTED OR ENCLOSED TO FACILITATE CLEANING.
- GENERAL CONTRACTOR TO VERIFY THAT HEALTH DEPT., MIN. LIGHT LEVELS OF 20 FOOT CANDLES AT 30" A.P.P. ARE MEET IN EVERY ROOM IN WHICH FOOD IS PREPARED, PROCESSED OR PACKAGED OR IN WHICH UTENSILS ARE CLEANED.
- ALL FLOOR SHALL BE SMOOTH AND OR SUCH DURABLE CONSTRUCTION AND NONABSORBENT MATERIAL AS TO BE EASILY CLEANED, THESE SURFACES SHALL BE COVERED WITH A 3/8" RADIUS COVING EXTENDING UP THE WALL 6", EXCEPT IN AREAS WHERE THE PRODUCT IS UNOPENED AND STORED IN ORIGINAL CONTAINERS.
- WALLS AND CEILINGS OF ALL ROOMS (EXCEPT FOR SALES AREA) SHALL BE OF A DURABLE, SMOOTH, NON-ABSORBENT, WASHABLE SURFACE IN A LIGHT COLOR.
- HANDWASHING FACILITIES SHALL BE PROVIDED WITHIN EACH FOOD PREPARATION AREA, PROVIDE WALL MOUNTED SOAP AND PAPER TOILET DISPENSERS EACH LOCATION.
- PROVIDE FOOD STORAGE SHELVING OF APPROXIMATELY 25% OF THE FOOD PREPARATION AREA OR AT LEAST 32 L.F. OF APPROVED SHELVING FOR EACH 100 S.F. OF STORAGE DEEP COMPARTMENT WITH 18"x18" DRAINBOARDS
- ALL UTENSIL WASHING SINKS, STEAM TABLES, ICE MACHINES, FOOD PREPARATION SINKS, ECT. WHICH DISCHARGE LIQUID WASTE SHALL BE DISCLOSED BY A SEWER LINE AND THEN BY INDIRECT CONNECTION INTO A FLOOR SINK.

DESIGN GROUP INC.
INTERIOR DESIGN • 3D RENDERING

REVISIONS
 ▲ JAN-02-2012

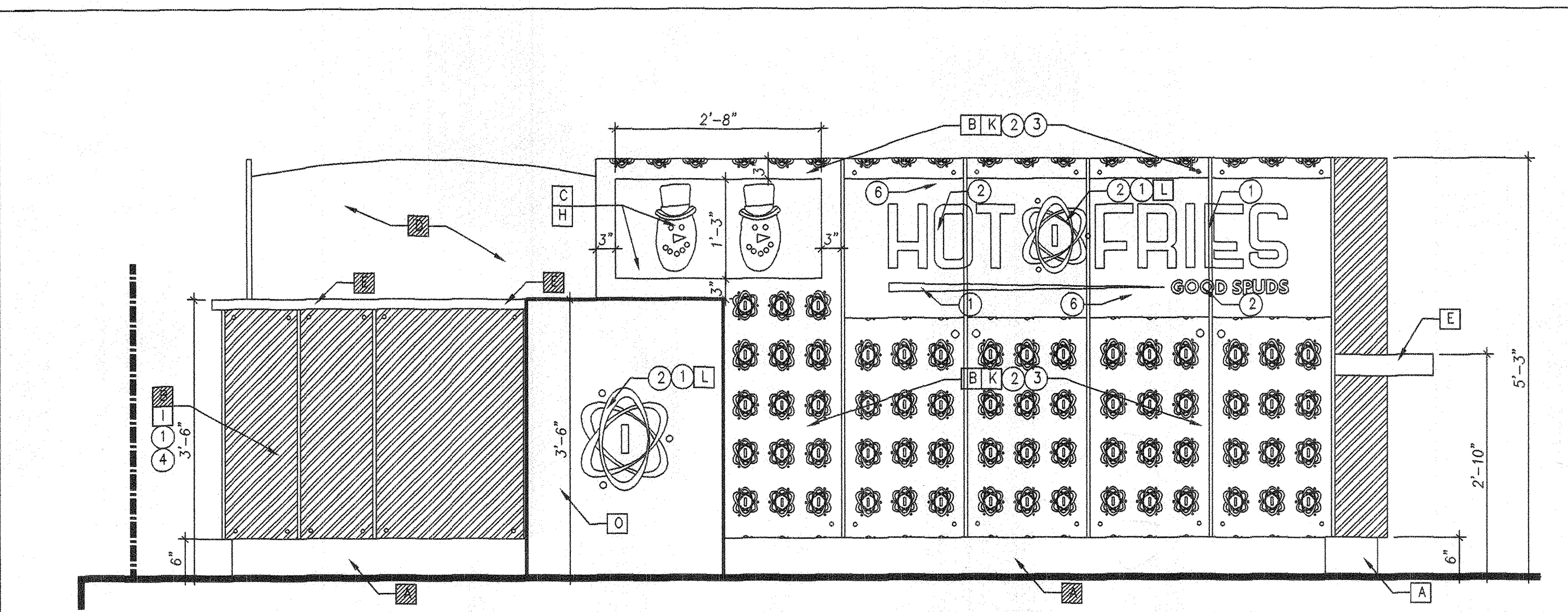
HOT FRIES KIOSK SPACE # 9210
 WESTFIELD MAINPLACE
 2800 N. MAIN STREET
 SANTA ANA CA, 92705

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 SCALE: NOTED
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 RELEASE DATE/RELDATE
 CAD NAME: CADNAME
 SHEET NO.:
A-2
 FINISHED SCHEDULE AND DETAILS

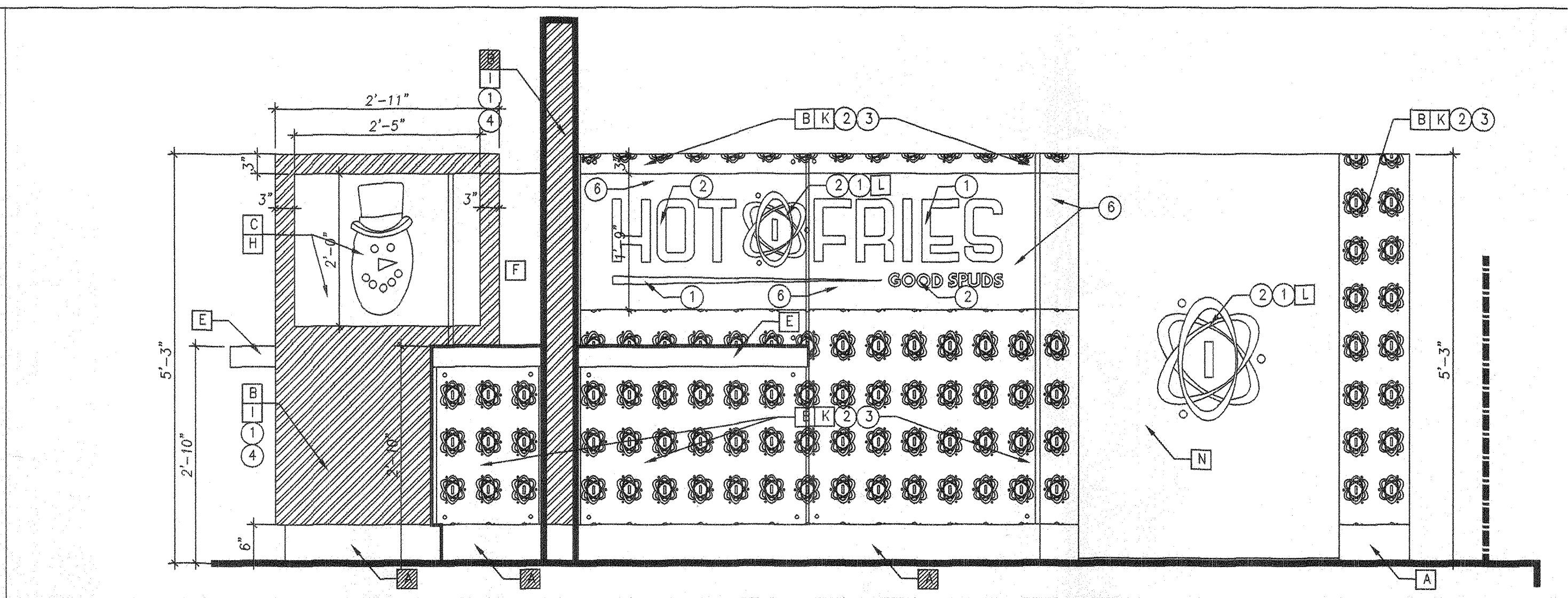
REVISIONS

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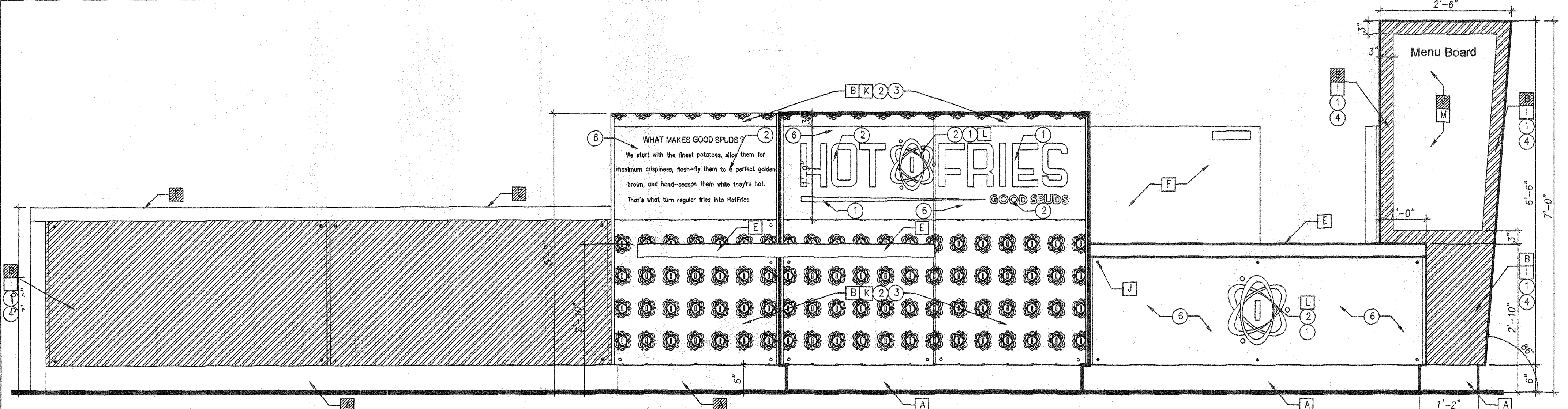
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A-3
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 FINISHED ELEVATIONS



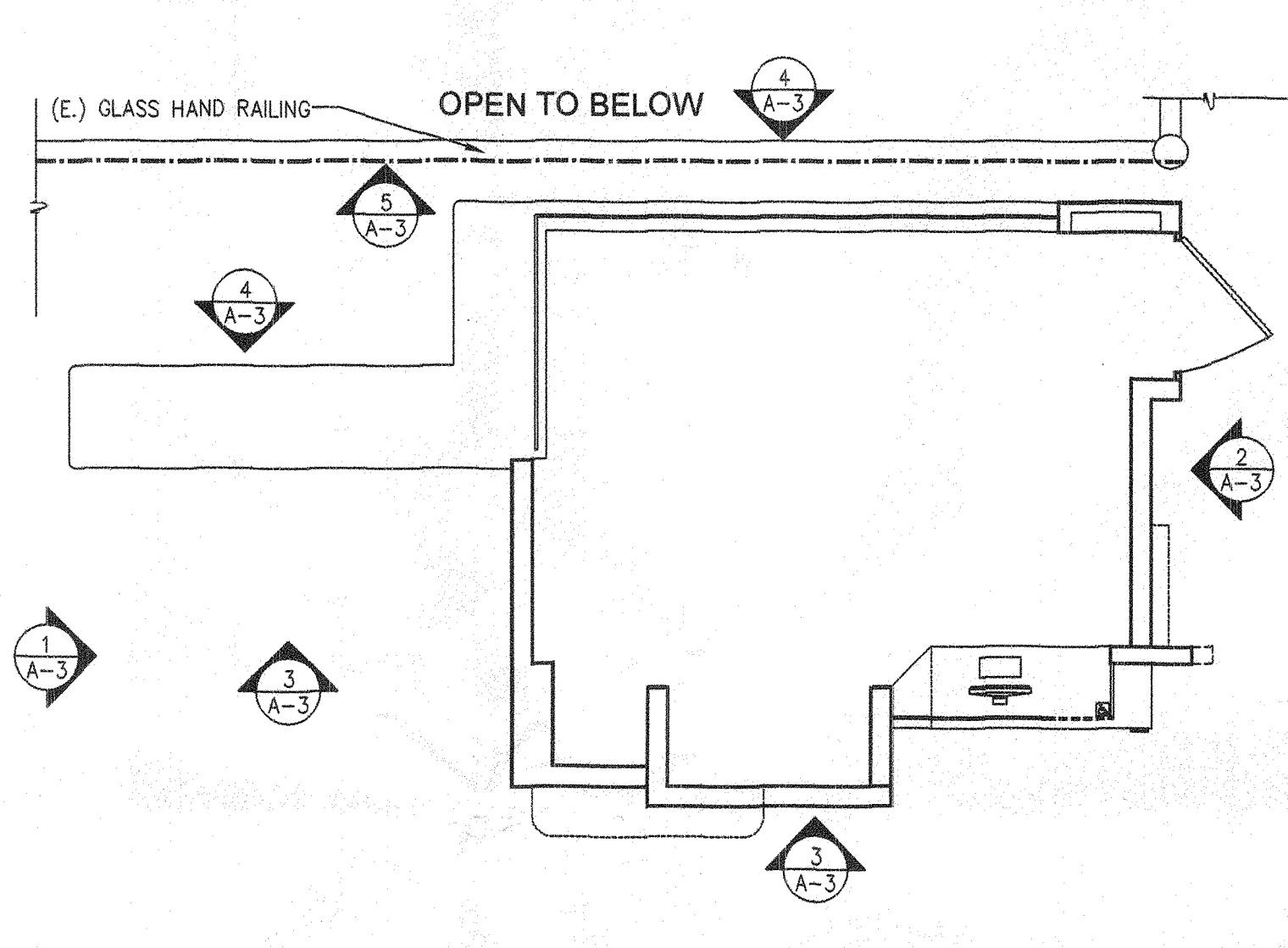
ELEVATION 1 SCALE 3/4"=1'-0"



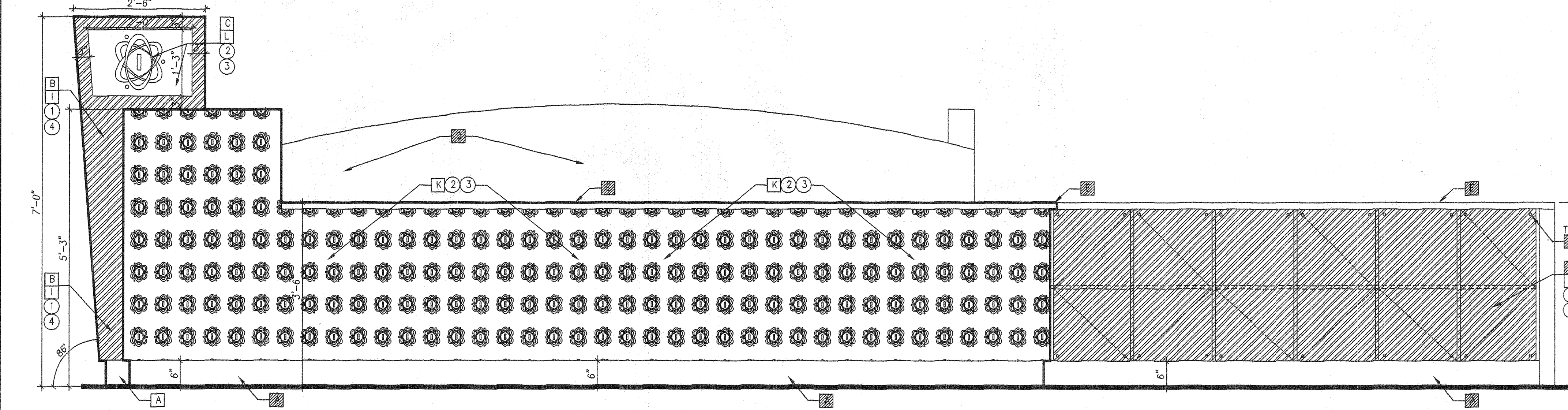
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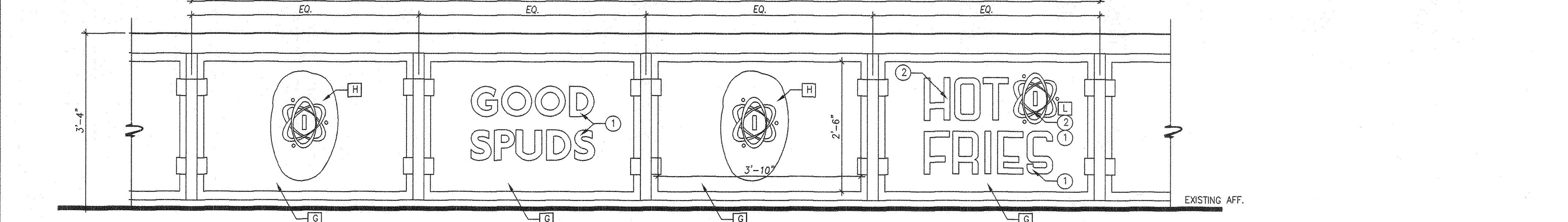
ELEVATION 3 SCALE 3/4"=1'-0"



3 FLOOR PLAN (REFERENCE) SCALE 1/4"=1'-0"



ELEVATION 4 SCALE 3/4"=1'-0"



(E) GLASS HAND RAILING ELEVATION 5 SCALE 3/4"=1'-0"

- MATERIAL FINISH SCHEDULE**
- EXISTING [A] CERTIFIED 6" H. SLIMFOOT TILE COVE BASE CERAMIC TOP SET S3619T (B&W OR HUGTON PACIFIC WHITE TILES)
 - EXISTING [B] 1/4" CLEAR ACRYLIC
 - EXISTING [C] 1/8" PLEXIGLAS (PYLON/SIGNAGE W./ LED LIGHT BOX)
 - EXISTING [D] 3/8" FROSTED TEMPERED GLASS SNEEZE GUARD
 - EXISTING [E] GLACIER WHITE CORIAN
 - [F] 3/8" TEMPERED GLASS
 - [G] EXISTING TEMPERED GLASS HAND RAIL TO REMAIN
 - [H] POTATO GRAPHIC (BY OTHER)
 - [I] PRINTED GRAPHIC ANGLE HATCH AREA BEHIND
 - [J] STAIN LESS STEEL STAND OFF SCREWS
 - [K] HOT FRIES SCIENCE (CUSTOM PATTERN)
 - [L] HOT FRIES SCIENCE LOGO
 - [M] PRINTED GRAPHIC MENU BOARD
 - [N] STAINLESS STEEL GATE
 - [O] (E.) COUNTER
- VINYL FILM COLORS FINISH SCHEDULE**
- 1 0.30.100.0
 - 2 0.75.90.0
 - 3 0.45.72.0
 - 4 0.11.65.0
 - 5 0.11.65.0
 - 6 WHITE VINYL