



FOODSERVICE EQUIPMENT PLAN  
SCALE: 1/4"=1'-0"

EQUIPMENT SCHEDULE				
ITEM	QTY	DESCRIPTION	SUPPLIER	REMARKS
1.	4	CATERING CARTS (HOT/COLD)	VF/M	LOCATIONS FOR PARKING - N.I.C.
2.	1	MOBILE STEAM TABLE	KEC	-
3.	2	MOBILE ICE BIN	-	ALTERNATE LOCATION - N.I.C.
4.	1	ICE MAKER W/ BIN	-	FUTURE - N.I.C.
5.	1	3 COMPARTMENT SINK (20" X 20" X 14" DEEP)	KEC	-
6.	1	WIRE WALL SHELF	KEC	-
7.	1	MOBILE REACH-IN REFRIGERATOR	KEC	-
8.	1	ROLL-IN REFRIGERATOR	KEC	-
9.	2	MOBILE 5-TIER SHELVING UNIT	KEC	-
10.	1	MOBILE LIQUOR SECURITY CAGE	KEC	-
11.	2	MOBILE S/S WORKTABLE	KEC	-
12.	1	MOBILE 2-DRAWER ROLLWARMER	KEC	-
13.	2	CASH DRAWER	KEC	-
14.	1	LOT STAINLESS STEEL COUNTER	KEC	-
15.	1	MOBILE ICE BIN	KEC	-
16.	1	MOBILE 2-DRAWER ROLLWARMER	-	ALTERNATE LOCATION - N.I.C.
17.	1	LOCATION FOR COFFEE MAKER	-	FUTURE - N.I.C.

N.I.C. - NOT IN CONTRACT  
VF/M - VENDOR FURNISHED/VENDOR INSTALLED

HEALTH DEPARTMENT NOTES

- ICE MACHINES TO BE HELD 6" OFF WALL. IF VACUUM BREAKER IS REQUIRED BY CODES IT WILL BE FURNISHED BY PLUMBING CONTRACTOR.
- HOT FOOD WELLS AND STEAM TABLES ARE FILLED WITH WATER BY COUNTER TOP FAUCETS OR ADJACENT SINK FAUCETS.
- CABINETS OR COUNTERS WITH EXPOSED FOOD OR CLEAN UTENSILS WILL BE PROVIDED WITH DOORS OR NO OPEN SHELVING BELOW 10" ABOVE FLOOR.
- ALL REFRIGERATION EQUIPMENT SHALL HAVE THERMOMETERS WHICH ARE EASILY READABLE, IN PROPER WORKING CONDITION, AND ACCURATE WITHIN A RANGE OF PLUS OR MINUS TWO DEGREES.
- COUNTER TOP EQUIPMENT NOT READILY MOVABLE, WEIGHING OVER 80 POUNDS WILL BE PROVIDED WITH LEGS OR FEET AT LEAST 4" HIGH.
- ALL CHEMICAL SANITIZER KITS FOR THREE (3) COMPARTMENT SINKS WILL BE FURNISHED BY THE CHEMICAL SUPPLIER.
- ALL CHEMICAL INJECTION SYSTEMS MUST BE INSTALLED DOWNSTREAM FROM A VACUUM BREAKER OR AIR GAP TO PREVENT POSSIBLE BACK SIPHONAGE OF THE CHEMICALS INTO THE WATER LINE SYSTEM.
- ALL CUTTING BOARDS AND WORK SURFACES SHALL BE OF NON-WOOD CONSTRUCTION.
- ALL FOOD SERVICE AND RELATED EQUIPMENT SHALL BE INSTALLED IN CONFORMITY WITH NSF STANDARDS.
- AN AISLE SPACE OF 36" MINIMUM OR MORE SHALL BE PROVIDED WITHIN ALL WORK AND STORAGE AREAS.
- BACK SPLASHES OF EQUIPMENT SHALL BE INSTALLED A MINIMUM OF 3" FROM WALLS OR SEALED TO WALLS.
- VACUUM BREAKERS WHEN USED TO BE A MINIMUM OF 6" ABOVE THE FLOOD LEVEL RIM WITH NO SHUT-OFF DEVICES BEYOND THE DISCHARGE OF THE VACUUM BREAKER.
- PROVIDE A MINIMUM OF 50 FOOT CANDLES OF LIGHTING IN ALL FOOD PRODUCTION AND SERVING AREAS AND INCLUDING WALK-IN BOXES. LIGHTING TO BE SCHEDULED OVER EXPOSED FOOD AND UTENSIL AREAS.
- HAND WASHING FACILITIES ARE REQUIRED FOR FOOD PREPARATION, SERVING, OR UTENSIL WASHING AREAS AND WILL BE SHOWN ON THE FLOOR PLAN.

