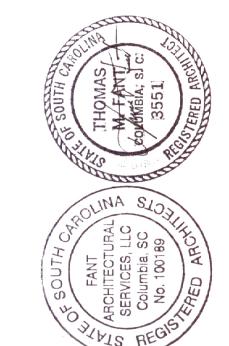
FOODSERVICE RENOVATIONS FOR SWEARINGEN ENGINEERING CENTER UNIVERSITY OF SOUTH CAROLINA Columbia, S. C.

3/30/2018



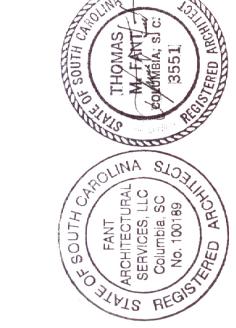


TABLE OF CONTENTS

COVER / TABLE OF CONTENTS DEMOLITION PLAN DEMOLITION REFLECTED CEILING PLAN FLOOR PLAN

REFLECTED CEILING PLAN

MILLWORK

MILLWORK

WINDOW TYPES / DOOR SCHEDULE / DOOR TYPES / WALL TYPES MILLWORK / ROOM FINISH SCHEDULE

DETAILS / INTERIOR ELEVATIONS

KITCHEN EQUIPMENT PLAN KITCHEN EQUIPMENT SCHEDULE / NOTES KITCHEN EQUIPMENT PLUMBING PLAN

KITCHEN EQUIPMENT ELECTRICAL PLAN PLUMBING SPECIFICATION

PLUMBING PLANS

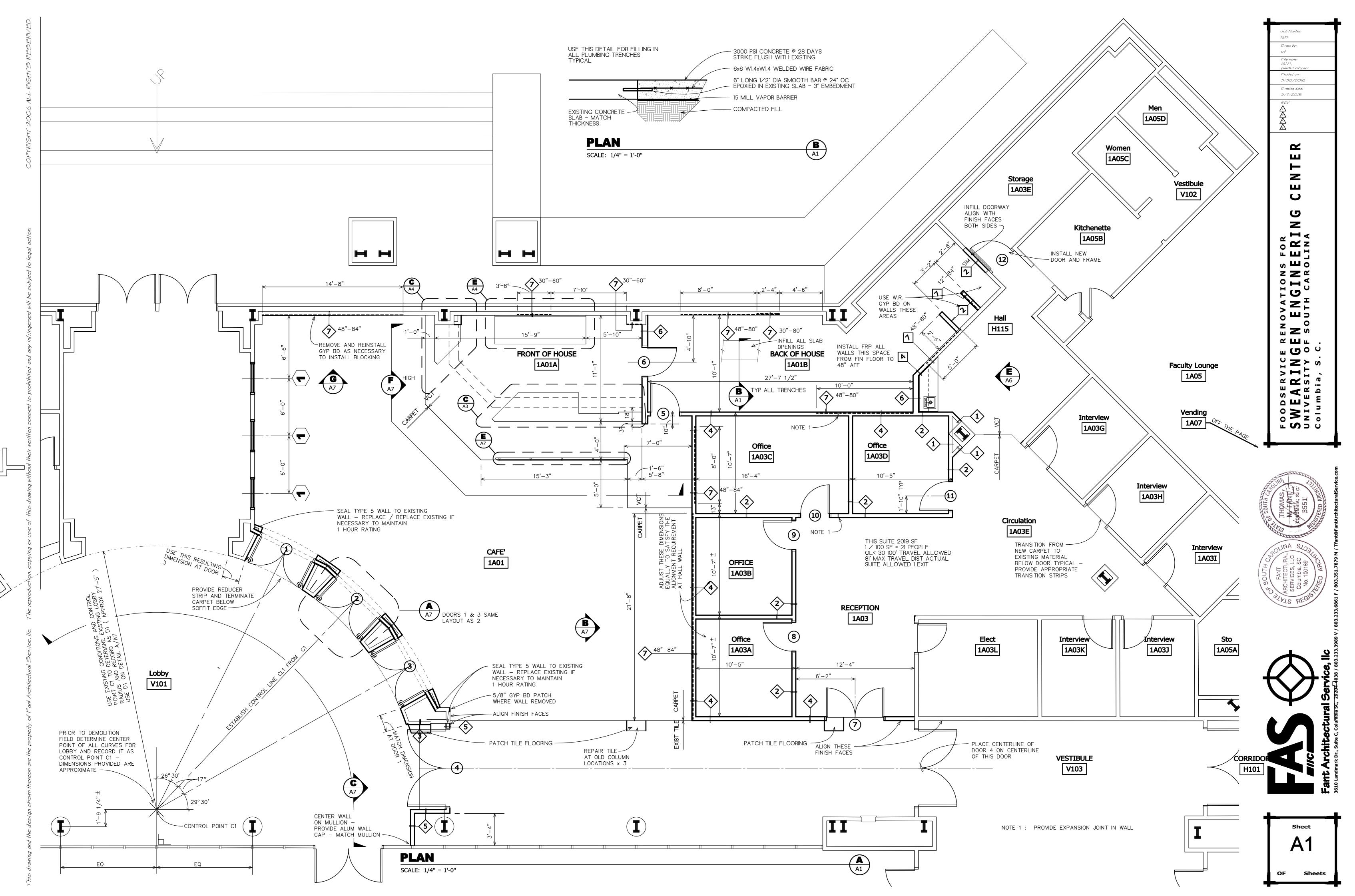
MECHANICAL DEMOLITION PLAN MECHANICAL PLAN

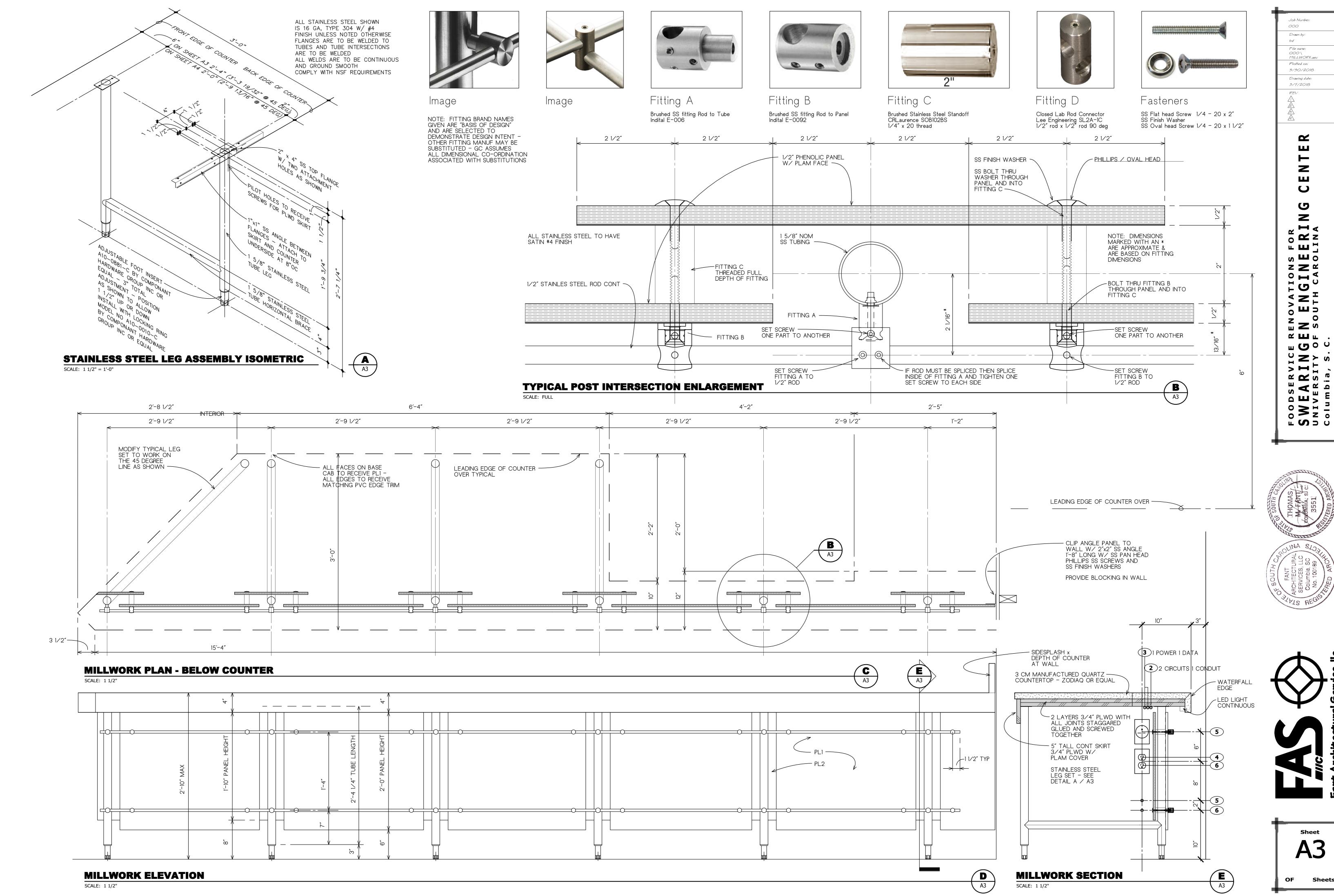
MECHANICAL SYMBOLS SCHEDULES AND NOTES

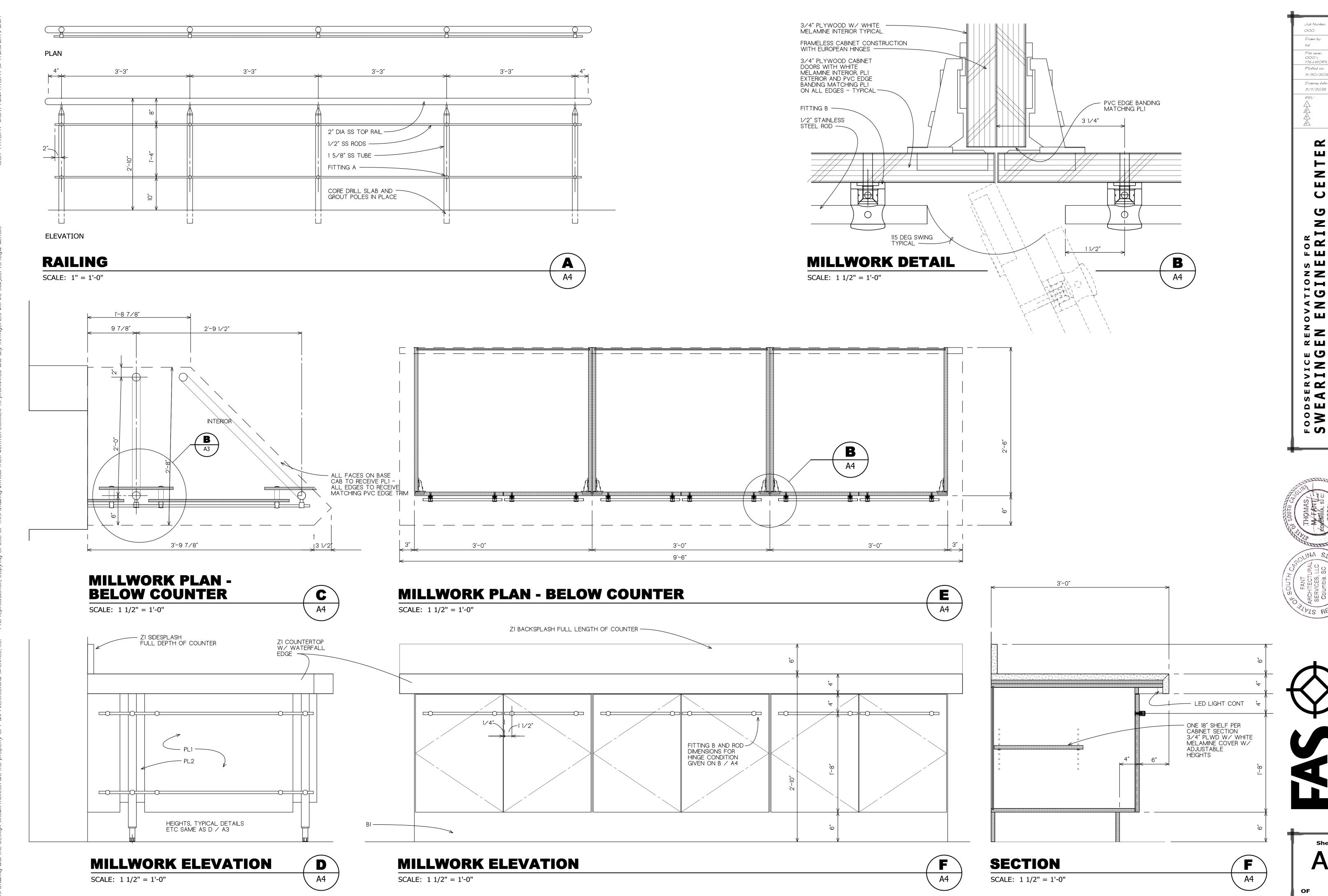
MECHANICAL SPECIFICATIONS **ELECTRICAL SCHEDULES, NOTES AND SPECIFICATIONS**

LIGHTING PLAN

POWER AND COMMUNICATIONS PLAN KITCHEN EQUIPMENT POWER PLAN







000 \ MILLWORK.aec Plotted on: 3/30/2018 Drawing date: 3/7/2018

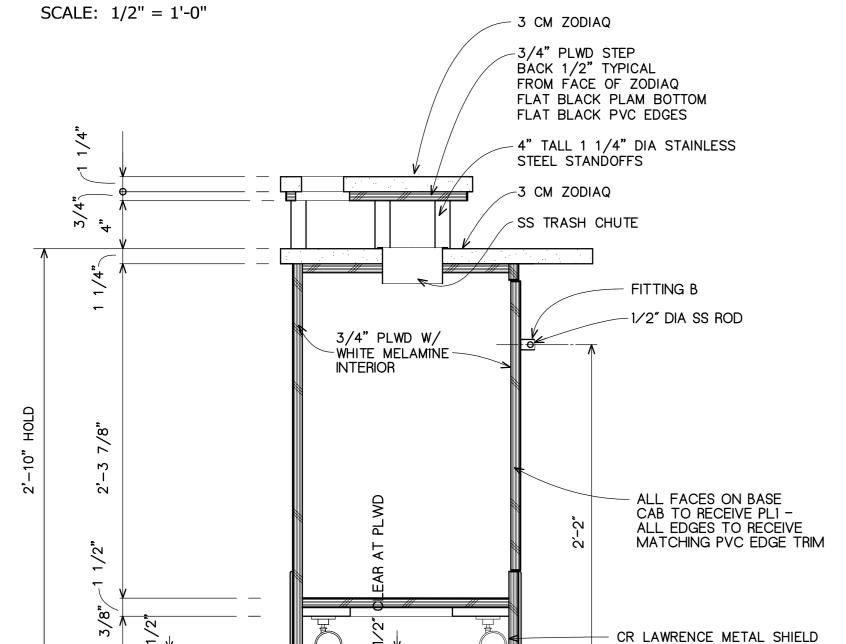
ZZZ **┵** Ⅲ ϗ **™ ⊘** ⊃ ∪





ROOM FINISH SCHEDULE

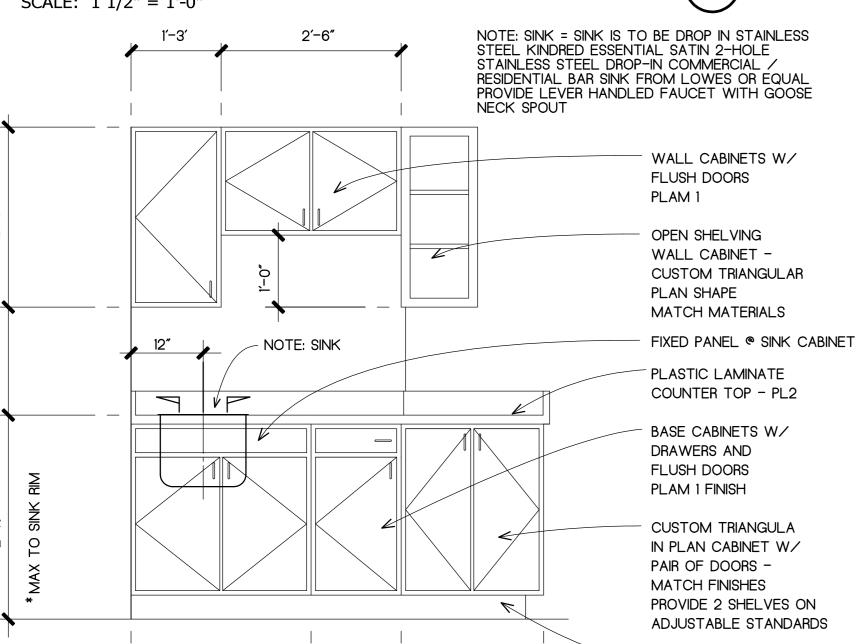
H101 CORRIDOR



COFFEE CART SECTION SCALE: 1 1/2" = 1'-0"

MILLWORK ELEVATION

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



UV CASTER MODEL NO UVC1CASTER

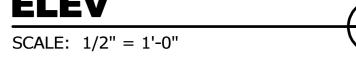
TOE KICK W/

COVE BASE

MARK	ROOM NAME	FLOOR	BASE	WALLS	CEILING	HEIGHT	REMARKS
1A01	CAFE'	C1 & VCT1 x EXIST TILE	B1	P1	GYP & ACT1	9'-6"	NEW ROOM SIGNAGE - MATCH EXISTING
1A01A	FRONT OF HOUSE	VCT1	B1	P2	ACT1	8'-0"	NEW ROOM SIGNAGE - MATCH EXISTING
1A01B	BACK OF HOUSE	VCT1	B1	FRP1 / P2	ACT2	8'-0"	NEW ROOM SIGNAGE - MATCH EXISTING
1A03	RECEPTION	C2	B2	P3	ACT3	8'-6"	NEW ROOM SIGNAGE - MATCH EXISTING
1A03A	OFFICE	C2	B2	P3	ACT3	8'-6"	NEW ROOM SIGNAGE - MATCH EXISTING
1A03B	OFFICE	C2	B2	P3	ACT3	8'-6"	NEW ROOM SIGNAGE - MATCH EXISTING
1A03C	OFFICE	C2	B2	P3	ACT3	8'-6"	NEW ROOM SIGNAGE - MATCH EXISTING
1A03D	OFFICE	C2	B2	P3	ACT3	8'-6"	NEW ROOM SIGNAGE - MATCH EXISTING
1A03E	CIRCULATION	C2	B2	P3		8'-6"	NEW ROOM SIGNAGE - MATCH EXISTING
1A03F	STORAGE		B2	P3		8'-6"	NEW ROOM SIGNAGE - MATCH EXISTING
1A03G	INTERVIEW						NEW ROOM SIGNAGE - MATCH EXISTING
1A03B	INTERVIEW						NEW ROOM SIGNAGE - MATCH EXISTING
1A03l	INTERVIEW						NEW ROOM SIGNAGE - MATCH EXISTING
1A03J	INTERVIEW						NEW ROOM SIGNAGE - MATCH EXISTING
1A03K	INTERVIEW						NEW ROOM SIGNAGE - MATCH EXISTING
1A03L	ELECT						NEW ROOM SIGNAGE - MATCH EXISTING
1A05	FACULTY LOUNGE						NEW ROOM SIGNAGE - MATCH EXISTING
1A05A	STORAGE						NEW ROOM SIGNAGE - MATCH EXISTING
1A05B	KETCHENETTE						NEW ROOM SIGNAGE - MATCH EXISTING
1A05C	WOMEN						NEW ROOM SIGNAGE - MATCH EXISTING
1A05D	MEN						NEW ROOM SIGNAGE - MATCH EXISTING
1A07	VENDING						NEW ROOM SIGNAGE - MATCH EXISTING
V101	LOBBY						NEW ROOM SIGNAGE - MATCH EXISTING
V102	VESTIBULE						NEW ROOM SIGNAGE - MATCH EXISTING
V103	VESTIBULE						NEW ROOM SIGNAGE - MATCH EXISTING

--- NEW ROOM SIGNAGE - MATCH EXISTING

ELEV	(B)
SCALE: 1/2" = 1'-0"	(A6)





z Z ď [**G**] \mathbf{z} \mathbf{m} \mathbf{r} m O D O

File name: 000\ MILLWORK.aed Plotted on: 4/4/2018

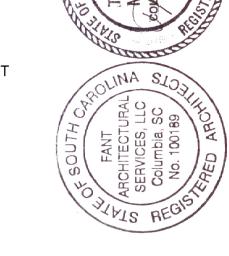
3/7/2018

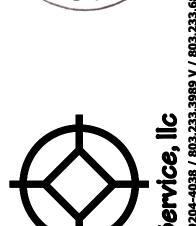
Z

ш

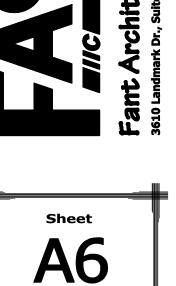
U

Z









Sheets

MANNINGTON TUCSON COLLECTION (84167) ANTRON LUMENA W/ X GUARD STAIN RESITANT MATCH EXISTING

VINYL COMPOSITE TILE

VCTI MANNINGTON FIERA FLINT MSC218 SELECT TILE 18" X 18"

JOHNSONITE TRADITIONAL 44 DARK BROWN B MATCH EXISTING

SHERWIN WILLIAMS E12/SW7003 TOQUE WHITE

SHERWIN WILLIAMS 6230 RAINSTORM (ACCENT WALL ONLY - BEHIND COUNTER)

MATCH EXISTING TRIM T B D

FIBERGLASS REINFORCED PANELS

FRP1 T B D BACK OF HOUSE

PLASTIC LAMINATE

WILSON ART- PORTICO TEAK

PL2 EDGING TO BE BLACK RUBBER

ACOUSTICAL CEILINGS

15/16" WHITE ARMSTRONG TECHZONE PRELUDE XL SQUARE TEGULAR WHITE ARMSTRONG

ACT 2 GRID 15/16" WHITE ARMSTRONG

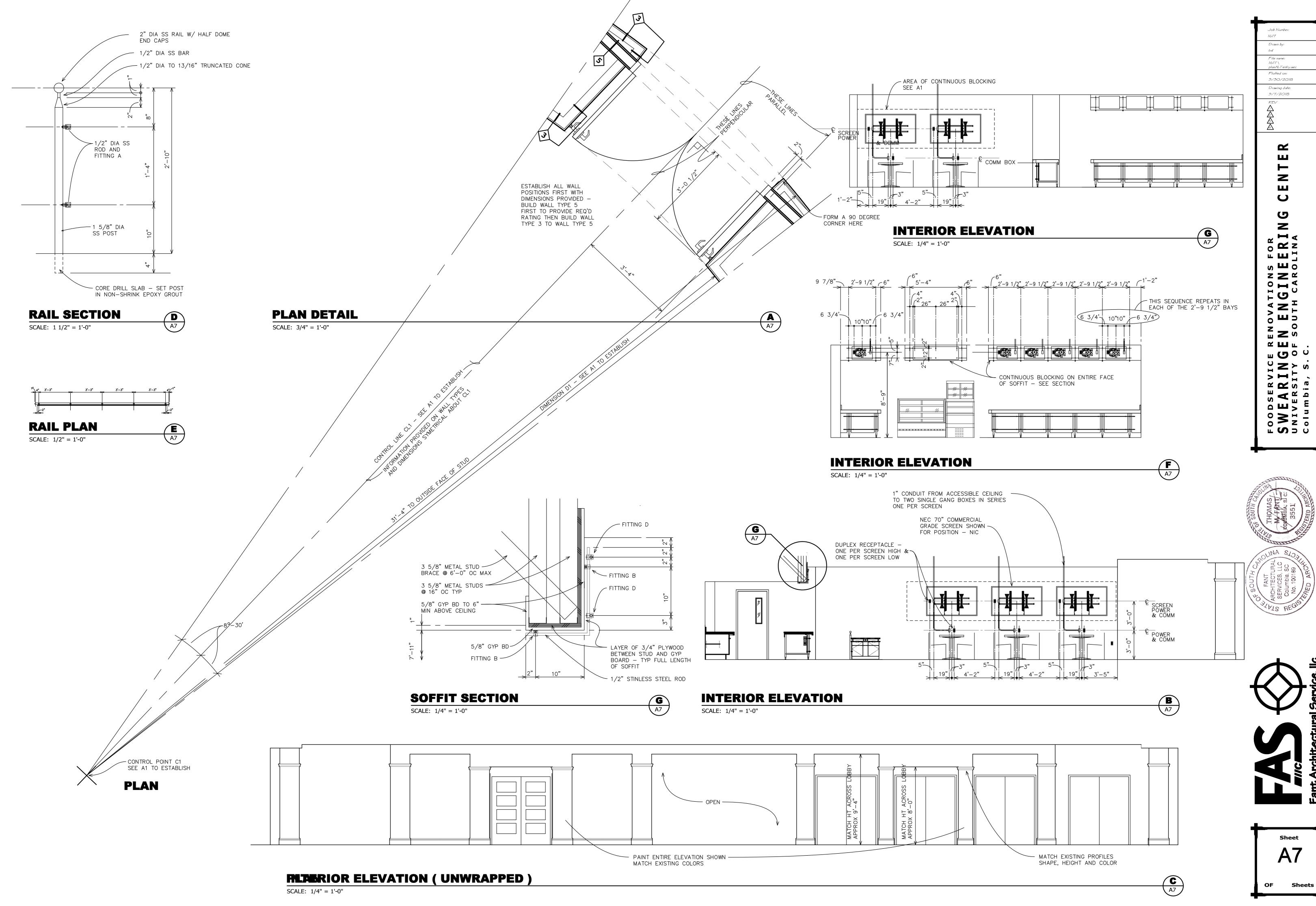
VINYL COATED GYP WHITE ARMSTRONG

15/16" WHITE ARMSTRONG

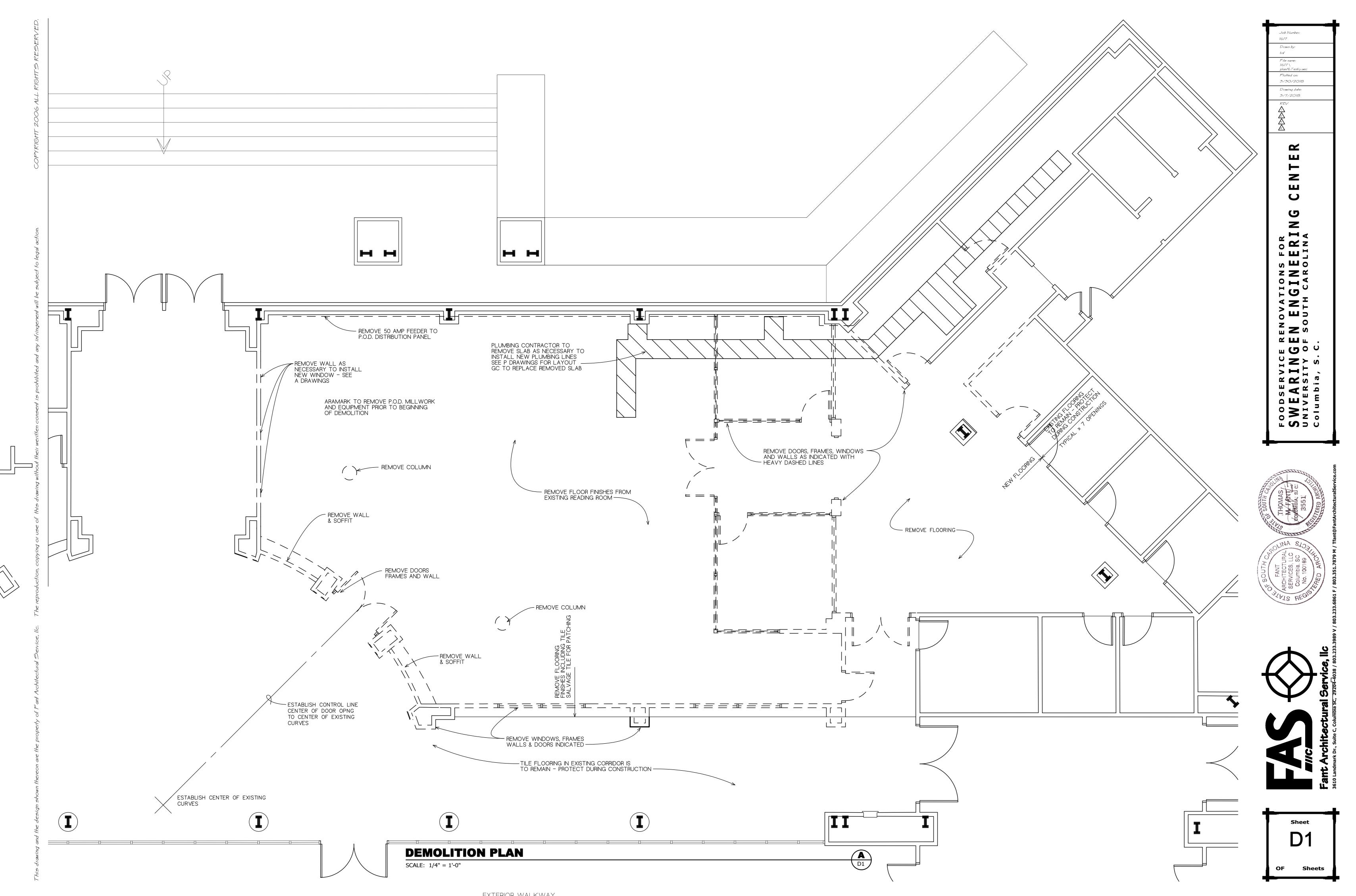
PRELUDE XL SQUARE TEGULAR WHITE ARMSTRONG

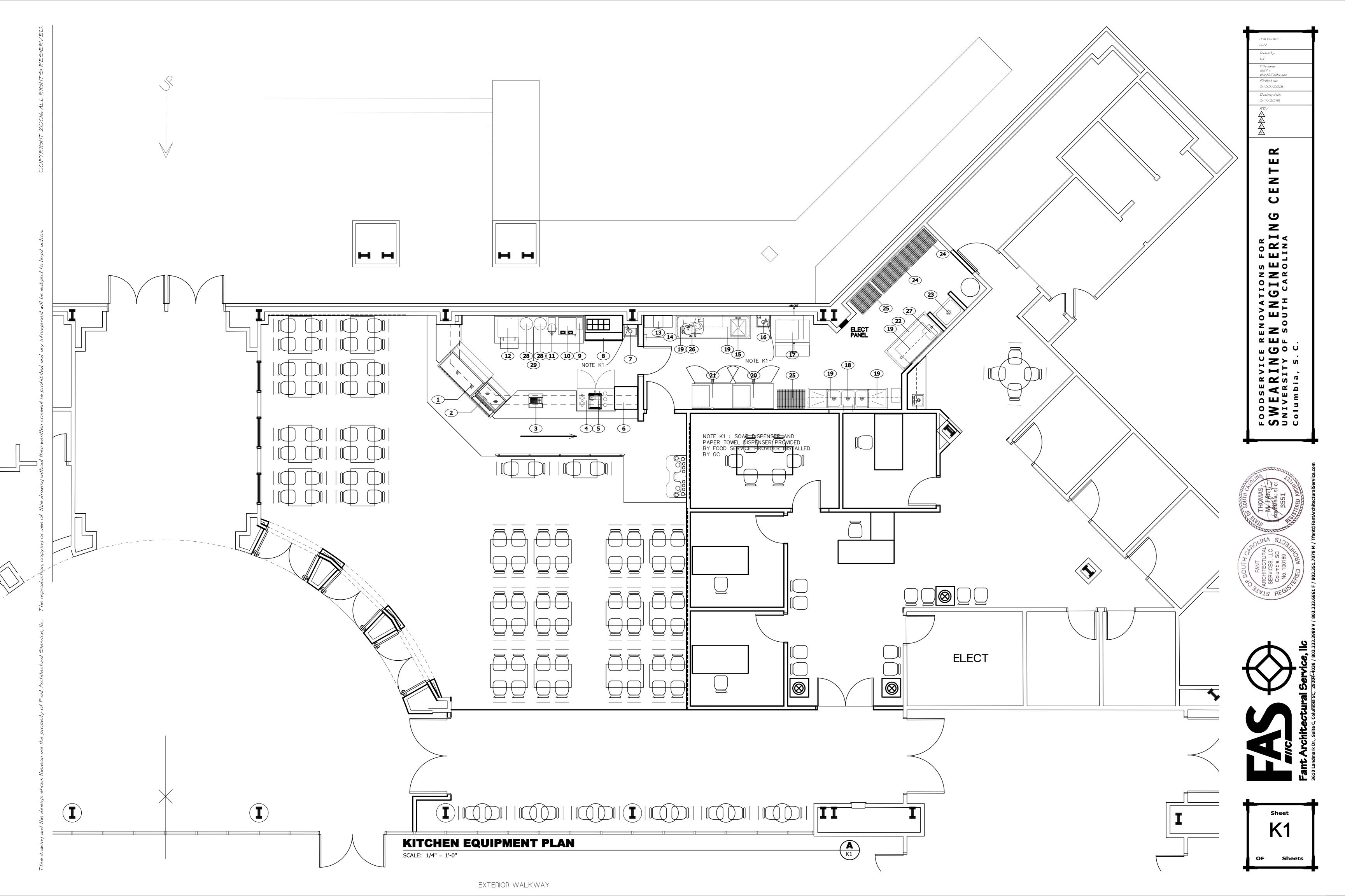
CORIAN QUARTZ NEVE (LIGHT VEINED QUARTZ)

FINISH SELECTIONS



3/30/2018 ZZZ o **⊢** < **5 5** °





EQUIPMENT SCHEDULE

ITEM QT	7. DESCRIPTION	MANUF.	MODEL	REMARKS	ELECTRI	ELECTRICAL					GAS		COLD WATER		HOT WATER		DIRECT DRAIN		INDIRECT	PLUMBING REMARKS	
No.					AMPS	HP VOLTS	PHASE	HEIG	SHT SHUNT	ELECTRIC REMARKS	SIZE	HEIGHT	BTU	SIZE	HEIGHT	SIZE	HEIGHT	SIZE	HEIGHT	DRAIN	
1 1	Curved Glass Refrigerated Deli Case	Federal	CGR5948CD		12	/2 120	1	18′′		NEMA 5-15 P											
2 1	Hybrid Merchandiser	Federal	CH3628 / RSS3SC		9	120	1	28′′		NEMA 5-15 P											
					15	/3 120	1	28′′		NEMA 5-20 P											
3 1	Point of Sale	By Ops	By Ops		10	120	1	28′′		DEDICATED CIRCUIT - CO	MMUNICA	TIONS DRO)P								
4 1	2 Door Worktop Refrigerator	Delfield	UC4O48P		4	120	1	20′′		NEMA 5-15 P											
5 1	Espresso Machine	Schaerer	Verismo 701		25	208	1	26′′		NEMA L6-30 P				3/8" FIP	12"					BY INSTALLER	R FILTRATION REQD
6 1	Nitro Injector	Cornelius	Nitropro	Include water filter	3	110	1	20′′		NEMA 5-15 P				1/4" BARE	3 10"					1/2" PVC	FILTRATION REQD
7 1	Hand Sink	Eagle	HSA-10-FAW											1/2"	20′′	1/2"	20′′	11/2"	18′′		12" TALL SPLASH LEFT SIDE REQD - SEE DETAIL
8 1	Sandwich Prep Table	Delfield	4448N-8		8	110	1	18′′		NEMA 5-15 P											
9 1	Coffee Grinder	Bunn	G3		9	110	1	48′′		NEMA 5-15 P											
10 1	Coffee Maker	Bunn	CWTF		26	110 / 208	1	48′′		PROVIDE CORD & NEMA 1-	4-50 P &	R		3/8″	48′′						MACHINE HAS 3/8" MALE FLARE - FILTRATION REQUIRED
11 1	Tea Brewer	Bunn	TB3Q x (2) TDO-4		15	110	1	48′′		NEMA 5-15 P				1/4"	48′′						MACHINE HAS 1/4" OD MALE FLARE - FILTRATION REQUIRE
12 1	Speed Oven	Merychef	Eikon E4		30	208	1	48′′		PROVIDE CORD & NEMA 6	-50 P & F	?									
13 1	Lockers	By Ops	By Ops																		
14 1	Time Clock	By Ops	By Ops		5	110	1	48′′		COMMUNICATIONS DROP											
15 1	Prep Table w/ Sink	Eagle	T3O96SEM-BS-E23											1/2"	20′′	1/2"	20′′			11/2"	
16 1	Hand Sink	Eagle	HSA-10-FAW											1/2"	20′′	1/2"	20''	11/2"	18′′		12" TALL SPLASH LEFT SIDE REQD - SEE DETAIL
17 1	lce Maker / Bin	Hoskizaki	KDM-850-MAH-B-700-SF	Water filter by Plumber	10	208	1	48′′		20 AMP BREAKER / CON	NECT THR	OUGH DISC	CONNECT	1/2" FPT	60′′					(2) 1/2" FPT	(I) 5/8" OD PIPE
18 1	3 Compartment Sink	Eagle	314-16-3-24 / B-O231											1/2"	20′′	1/2"	20′′	11/2"			MANIFOLD WASTE AND ROUTE TO GREASE TRAP
19 5	Overshelf	Eagle	SWS1560-14/304-VMAR																		
20 1	2 Door Freezer	Delfield	GBSF2P-S		10	110	1	84′′		NEMA 5-15 P											
21 1	2 Door Refrigerator	Delfield	GBSR2P-S		6	110	1	84′′		NEMA 5-15 P											
22 1	Work Table	Eagle	T3672SEM-BS x CASTERS	SET UNDERSHELF & 12" AFF																	
23 1	Mop Sink	Eagle	F282O											1/2"	30′′	1/2"	30′′	2"			
24 2	Wire Shelving 2448	Eagle	S5-74-2448-E w/ CASTERS 2 I	OCKING & CASTER POSTS																	
25 1	Wire Shelving 2436	Eagle	S5-74-2436-E w/ CASTERS 2 L	OCKING & CASTER POSTS																	
26 1	Slicer	Hobart	EDGE 13		4	110	1	48′′		NEMA 5-15 P											
27 1	Induction Range	Vollrath	6950020		15	110	1	48′′		NEMA 5-15 P											
28 2	Classic Kettle Warmer	APWyott	WK-1		5	110	1	48′′		NEMA 5-15 P											
29 1	Wall Shelf – Solid	Eagle	WCS-36																		

GENERAL NOTES:

- 1. ALL COOKING EQUIPMENT UNDER EXHAUST HOODS MUST BE ON CASTERS WITH FLEXIBLE UTILITY QUICK DISCONNECTS
- 2. ICE MACHINES TO BE HELD OFF WALL 8". PLUMBING CONTRACTOR MUST FURNIGH AND INSTALL VACUUM BREAKER IN SUPPLY LINE
- 3. HOT FOOD WELLS AND STEAM TABLES ARE FILLED WITH WATER BY NEARBY COUNTERTOP FAUCETS OR ADJACENT SINK FAUCETS
- 4. DISHWASHERS WHERE APPLICABLE WILL BE DESIGNED AS HIGH TEMPERATURE FINAL RINSE OF 180 DEGREES F AND WASH CYCLE TEMPERATURES OF 140 DEGREES F PROPERLY SIZED BOOSTER HEATERS WILL BE USED TO BOOST 140 DEGREE HOT WATER TO 180 DEGREES FOR FINAL RINSE OF DISHWASHERS.
- 5. 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 AND MUST BE NSF CERTIFIED
- 6. COUNTER TOP EQUIPMENT NOT READILY MOVABLE, WEIGHING OVER 80 POUNDS SHALL BE PROVIDED WITH LEGS OR FEET AT LEAST FOUR (4")
- 7. ALL CHEMICAL SANITIZER KITS FOR THREE COMPARTMENT SINKS WILL BE FURNISHED BY THE CHEMICAL SUPPLIER.
- 8. ALL CHEMICAL INJECTION SYSTEMS MUST BE INSTALLED DOWNSTREAM FROM A VACUUM BREAKER TO PREVENT POSSIBLE BACK SIPHONAGE OF THE CHEMICALS INTO THE WATER LINE SYSTEM
- 9. ALL CUTTING BOARDS AND WORK SURFACES SHALL BE OF NON-WOOD CONSTRUCTION
- 10. ALL FOOD SERVICE AND RELATED EQUIPMENT SHALL BE INSTALLED IN CONFORMITY WITH THE N.S.F. STANDARDS AND SHALL BE NATIONAL SANITATION FOUNDATION (N.S.F.) APPROVED.
- 11. AN AISLE SPACE OF THIRTY (30") INCHES MINIMUM OR MORE SHALL BE PROVIDED WITHIN ALL WORK AND STORAGE AREAS
- 12. BACKSPLASHES OF EQUIPMENT SHALL BE SEALED TO WALLS OR NSTALLED A MINIMUM OF THREE INCHES FROM WALLS
- 13. NO OVERSHELVES TO BE PROVIDED OVER COOKING EQUIPMENT.
- 14. HANDWASHING FACILITIES ARE REQUIRED FOR FOOD PREPARATION. SERVING AND UTENSIL WASHING AREAS AND WILL BE SHOWN ON THE FLOOR PLAN. EACH HANDWASHING FACILITY WILL BE SUPPLIED WITH SOAP DISPENSERS AND PAPER TOWEL DISPENSERS. DISPENSERS PROVIDED BY VENDOR SUPPLYING MATERIALS & INSTALLED BY THIS CONTRACT
- 15. SNEEZE-GUARD PROTECTION WHERE APPLICABLE WILL BE PROVIDED FOR EXPOSED UNWRAPPED FOOD AT SUCH AREAS AS SALAD BARS, BUFFETS AND CAFETERIAS
- 16. G.C. TO PROVIDE BACKING IN WALL FROM 66" TO 78" FOR WALL SHELVES ATTACHMENT
- 17. G.C. TO PROVIDE BACKING IN WALL FROM 24" TO 48" FOR ATTACHMENT OF BACKSPLASHES, HANDSINKS AND HANDSINK ACCESSORIES
- 18. SHELVING WILL BE LIMITED TO THAT SHOWN IN THE EQUIPMENT SPECIFICATIONS. IT DOES NOT INCLUDE ANY WOODEN SHELVING. THIS CONTRACT MUST ERECT SHELVING SUCH THAT THE BOTTOM SHELF IS A MINIMUM OF 6" AFF.
- 19. EXPOSED UTILITY SERVICE LINES AND PIPES SHALL BE INSTALLED IN A WAY THAT DOES NOT OBSTRUCT OR PREVENT CLEANING OF THE FLOOR, WALLS, AND CEILINGS.
- 20. INSTALLATION OF EXPOSED HORIZONTAL UTILITY LINES AND PIPES ON THE FLOOR IS PROHIBITED
- 21. UTILITY SERVICE LINES AND PIPES SHALL NOT BE UNNECESSARILY EXPOSED ON WALLS OR CEILINGS IN WALK-IN REFRIGERATION UNITS, FOOD PREPARATION AREAS, EQUIPMENT WASHING AND UTENSIL WASHING AREAS, TOILET ROOMS AND VESTIBULES

PLUMBING NOTES:

- ALL NOTES THAT ARE APPLICABLE TO THIS PROJECT ARE THE RESPONSIBILITY OF THE PARTICIPATING ENGINEERS AND CONTRACTORS.
- 1. ALL FINAL CONNECTIONS SHOWN ON THIS DRAWING ARE ACTUAL REQUIREMENTS OF THE EQUIPMENT AND ARE SHOWN IN THEIR APPROXIMATE LOCATION
- 2. PLUMBING VENT SIZES AND LOCATIONS ARE TO BE DETERMINED BY THE PLUMBING ENGINEER
- 3. FLOOR DRAINS SHOWN ARE FOR EQUIPMENT USE AND GENERAL CLEANING PURPOSES, AND ARE TO BE OF THE TYPE INDICATED IN SYMBOLS UNLESS OTHERWISE REQUIRED BY LOCAL CODES
- 4. STOP VALVES SHALL BE PROVIDED IN ALL PIPING TO KITCHEN AND OTHER EQUIPMENT OR FIXTURE AHEAD OF OPERATING LEVER HANDLES OR FAUCETS.
- 5. WHERE INDIRECT WASTE ARE NOTED, THE PLUMBING ENGINEER IS TO INDICATE SUCH FOR NEAREST EXTENSION TO FLOOR SINK INDIRECT WASTE LINES TO BE RUN IN ACCORDANCE WITH ALL
- 6. ALL GAS ROUGH-INS SHOWN ARE EQUIPMENT CONNECTION POINTS ONLY. THE PLUMBING ENGINEER SHALL DETERMINE MAIN GAS LINE DROPS, SIZES AND ROUTING TO CONNECTION POINTS
- 7. ALL GAS FIRED EQUIPMENT MUST BE EQUIPPED WITH INDIVIDUAL MANUAL SHUT-OFF VALVES BY PLUMBING CONTRACTOR
- 8. ALL KITCHEN WASTE WATER TO BE SPILLED TO GREASE TRAP GREASE TRAP IS EXISTING TO REMAIN
- 9. PLUMBING CONTRACTOR TO INTERCONNECT KITCHEN EQUIPMENT WITH WATER FILTERS
- 10. THE INTENT OF THE SPECIFICATIONS AND DRAWINGS REGARDING MECHANICAL, ELECTRICAL, PLUMBING, AND FACTORY PREWIRING AND PREPIPING IS TO HAVE THE FABRICATOR EXTEND TO AND TERMINATE ALL CONNECTIONS FOR ALL EQUIPMENT IN THE LOCATIONS SHOWN IN THE SCHEDULE OF EQUIPMENT AND FLOOR PLAN
- 11. ALL WORK IS TO BE COMPLETED IN EVERY RESPECT SO THAT THE ITEMS CONCERNED WILL BE FULLY OPERABLE AS SOON AS THE FINAL CONNECTIONS ARE MADE AT THE JOBSITE BY THE APPROPRIATE CONTRACTOR.
- 12. FS DENOTES FLOOR SINK 12" x 12" NOMINAL PLAN DIMENSIONS WITH 1/2 GRATE TYPICAL. FLOOR SINKS ARE SPECIFIED BY THE PLUMBING ENGINEER AND PURCHASED AND INSTALLED BY THE PLUMBING CONTRACTOR
- 13. FD DENOTES FLOOR DRAIN. FLOOR DRAINS ARE SPECIFIED BY THE PLUMBING ENGINEER AND PURCHASED AND INSTALLED BY THE PLUMBING CONTRACTOR
- 14. ALL PLUMBING MUST BE INSTALLED TO BE IN COMPLIANCE WITH THE INTERNATIONAL PLUMBING CODE - 2012 EDITION
- 15. BACK-SIPHONAGE PROTECTION SHALL BE SPECIFIED BY PLUMBING ENGINEER AND INSTALLED BY PLUMBING CONTRACTOR AT THE FOLLOWING LOCATIONS:
 - EQUIPMENT WITH SUBMERGED WATER INLETS SUCH AS DISPOSALS, WAREWASHERS, SCRAPPING TROUGHS ETC.
 - AT ALL HOSE CONNECTIONS AT ALL POTENTIAL CROSS CONNECTIONS AT ALL CHEMICAL DISPENSING SYSTEMS
- USE EXPOSED IN-LINE CONTINUOUS PRESSURE DOUBLE CHECK BACKFLOW PREVENTERS ON WATER SUPPLY LINES TO HOSE REELS, POWER CLEAN-UP EQUIPMENT AND HOSE CONNECTIONS WHERE HOSE NOZZLES OR OTHER CUT-OFF VALVES ARE LOCATED DOWNSTREAM OF THE DEVICE.
- 16. MANUAL SANITIZATION OF UTENSILS AND EQUIPMENT WILL USE APPROVED CHEMICALS IN LIEU OF 170 DEGREE HOT WATER
- 17. HAND SINKS WILL BE PROVIDED WITH LEVER HANDLED MIXING VALVES. THESE ARE NOT SELF-CLOSING, SLOW CLOSING OR METERED DEVICES. HOT WATER AT THESE SINKS MAY BE TEMPERED TO AVOID BURNING BUT MUST BE A MINIMUM OF 110 DEG F
- 18. SINKS IDENTIFIED AS HAND SINKS MUST HAVE 12" HIGH STAINLESS STEEL GUARDS ATTACHED TO OR ADJACENT TO SINK.

ELECTRICAL NOTES:

APPROPRITE CONTRACTOR.

- ALL NOTES THAT ARE APPLICABLE TO THIS PROJECT ARE THE RESPONSIBILITY OF THE ENGINEERS AND CONTRACTORS
- 1. ALL FINAL CONNECTIONS SHOWN ON THIS DRAWING ARE THE ACTUAL REQUIREMENTS OF THE EQUIPMENT AND ARE SHOWN IN THEIR APPROXIMATE LOCATION
- 2. ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL ALL SWITCHES, STARTERS, DISCONNECTS, ETC FOR ALL EQUIPMENT UNLESS NOTED OTHERWISE, ALL DISCONNECTS OR LOCK-OUT DEVICES STARTERS, ETC TO MEET NEC AND OSHA STANDARDS
- 3. ALL RECEPTACLES SHALL BE GROUNDED PER NEC AND OSHA AND TO HAVE GROUND FAULT CIRCUIT INTERRUPTOR.
- 4. ELECTRICAL REQUIREMENTS FOR FIRE PROTECTION: GAS SOLENOID AND/OR SHUNT TRIP BREAKERS AND/OR FLOW CONTROL ALARM SWITCHS (FOR WET WATER SYSTEMS) TO BE WIRED THRU LIFE SAFETY SYSTEM BY ELECTRICAL CONTRACTOR
- 5. WHERE CONNECTION IS SHOWN AS DC (DIRECT CONNECTION) ELECTRICAL CONTRACTOR SHALL CONNECT TO JUNCTION BOX FURNISHED WITH EQUIPMENT
- 6. EC TO PROVIDE WIRING FROM FAN TO REMOTE SWITCH AND/OR SWITCH ON EXHAUST HOOD
- 7. ALL CONDUIT FOR REGISTER SYSTEM, BEVERAGE SYSTEMS AND HOOD PULL STATIONS TO BE SPECIFIED BY THE ELECTRICAL ENGINEER AND PROVIDED AND INSTALLED BY THE ELECTRICAL CONTRACTOR
- 8. THE INTENT OF THE SPECIFICATIONS AND DRAWINGS REGARDING MECNANICAL, ELECTRICAL, PLUMBING AND FACTORY PREWIRING AND PREPIPING IS TO HAVE THE FABRICATOR EXTEND TO AND TERMINATE ALL CONNECTIONS FOR ALL EQUIPMENT IN THE LOCATIONS SHOWN IN THE ROUGH-IN PLANS
- 9. ALL WORK IS TO BE COMPLETED IN EVERY RESPECT SO THAT THE ITEMS CONCERNED WILL BE FULLY OPERABLE AS SOON AS THE FINAL CONNECTIONS ARE MADE AT THE JOBSITE BY THE
- 10. LIGHTING LEVELS MUST ACHIEVE THE FOLLOWING MINIMUM LEVELS:

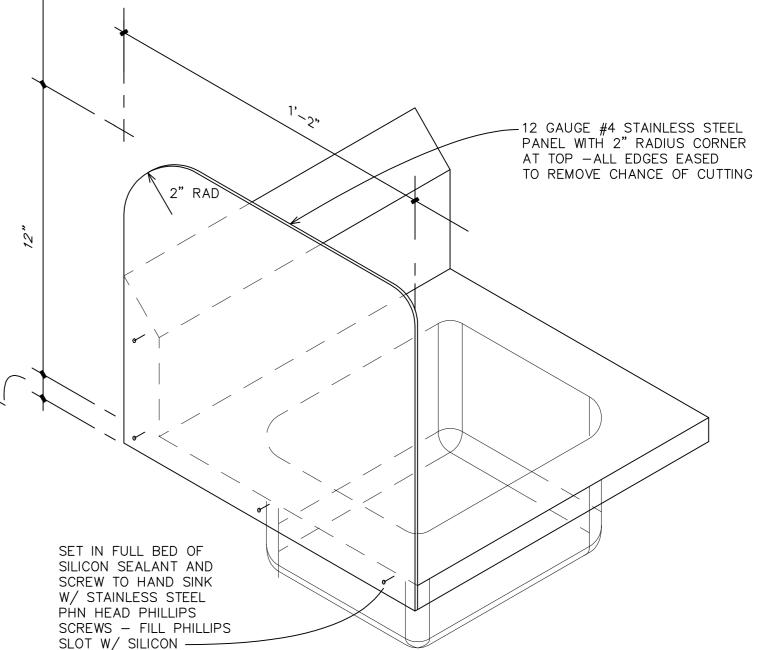
VALK-IN COOLER / FREEZER	
PRY STORAGE	10 fc @ 30" AFF
T SURFACES WHERE FOOD IS PROVIDED. FOR SELF SERVICE.	20 fc
NSIDE EQUIPMENT	20 fc
IANDWASHING / WAREWASHING	20 fc @ 30" AFF
QUIPMENT AND UTENSIL STORAGE	
N TOILET ROOMS	20 fc @ 30" AFF
AT SURFACES WHERE A FOOD EMPLOYEE IS WORKING WITH: .	
FOOD	50 FC
UTENSILS - KNIVES	
EQUIPMENT - SLICERS / GRINDERS / SAWS	50 FC

11. LIGHT BULBS IN FOOD PREPARTAION AREAS, EQUIPMENT AND UTENSIL WASHING AREAS AND FOOD AND EQUIPMENT STORAGE AREAS (INCLUDING WALK-IN COOLERS / FREEZERS) SHALL BE SHEILDED OR SHATTER RESISTANT

WHERE EMPLOYEE SAFETY.IS.A FACTOR 50 FC

- 12. ABOVE COUNTER CONVENIENCE OUTLETS NOT SPECIFICALLY ASSOCIATED WITH A PIECE OF KITCHEN EQUIPMENT ARE SHOWN ON ELECTRICAL DRAWINGS FOR INSTALLATION BY ELECTRICAL CONTRACTOR
- 13. DENOTES ELECTRICAL DISCONNECTS DESIGNED BY ELECTRICAL ENGINEER AND INSTALLED BY ELECTRICAL CONTRACTOR

GC SHALL PROVIDE ALL LABOR, MATERIALS ETC TO INSTALL FINISHES, UTILITIES, EQUIPMENT ETC TO STRICTLY COMPLY WITH SOUTH CAROLINA DEPARTMENT OF HEALTH AND ENVIRONMENTAL CONTROL'S PUBLICATION ENTITLED "RETAIL FOOD ESTABLISHMENT'S REGULATION 61-25" DATED JULY 2014 THIS PUBLICATION CAN BE VIEWED AT THE FOLLOWING WEB SITE: http://www.scdhec.gov/FoodSafety/Docs/NewRegulation/Regulation%2061-25.pdf



SINK MOUNTED SPLASH GUARD

SCALE: 3'' = 1'-0''





Drawn by:

File name:

3/30/2018 Drawing date. 3/7/2018

z Z « ° **–** 5 G

 \mathbf{Z} \mathbf{H} \mathbf{L} ш (**G** o o

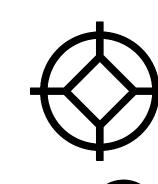
S **∠ Z**

∝ **∝** v ie

™ ⊘ ⊃ ∪

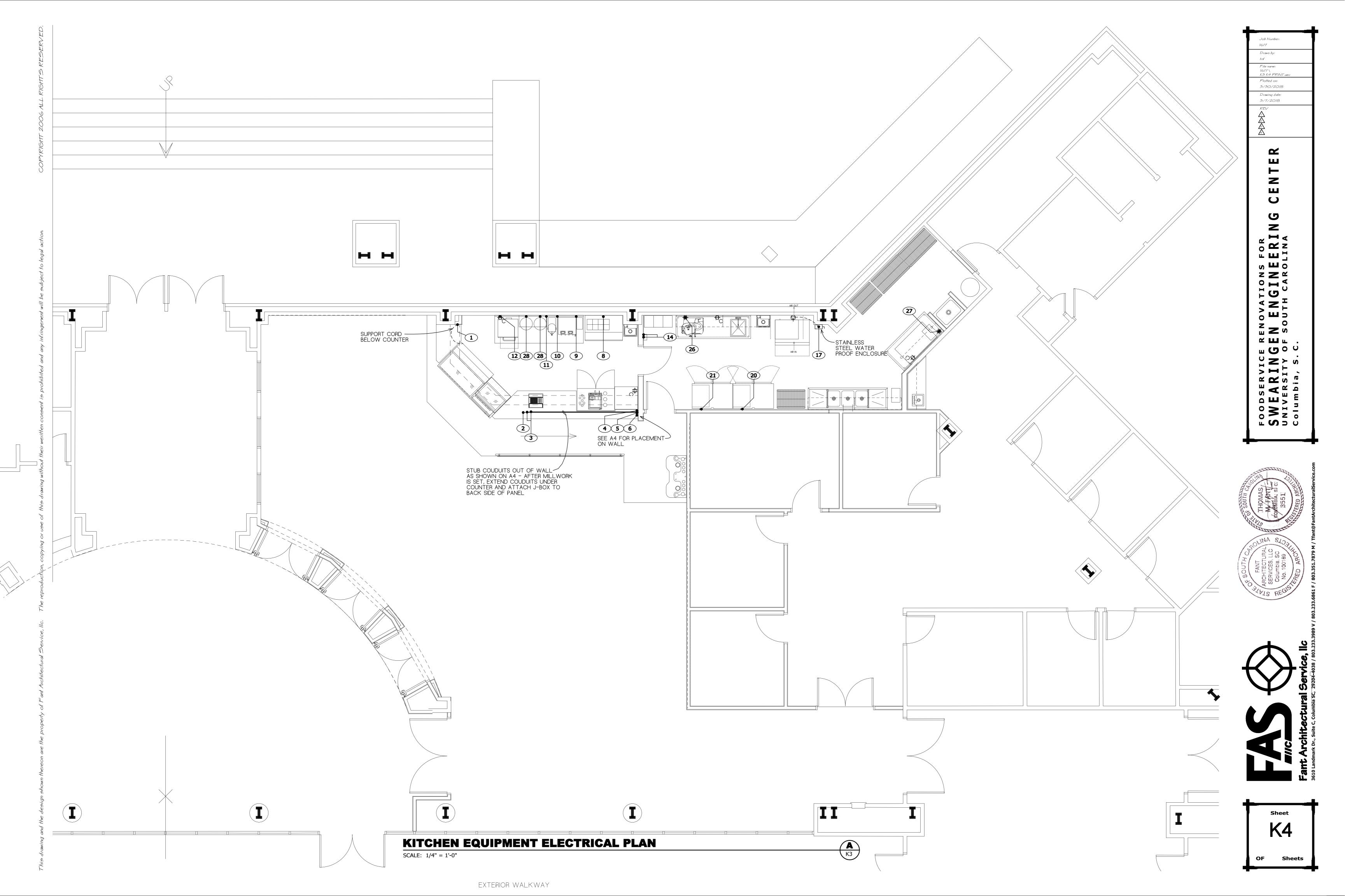
Δ Ш >











FOODSERVICE RENOVATIONS FOR

SWEARINGEN ENGINEERING CENTER
UNIVERSITY OF SOUTH CAROLINA
Columbia, S.C.

ooPLTDATE

Drawing date:
9/28/2016

FAST Service, II

EQUIPMENT POWER PLAN

SCALE: 1/2" = 1'-Ø"



