

LIGHTHOUSE ENGINEERING, L.L.C.

Michael Gandy, P.E. – Registered Professional Engineer (TX: 95672)
Registered Engineering Firm (F: 9334)

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Website: www.LighthouseEng.com

Email: MikeGandy@LighthouseEng.com

Friday, March 22, 2013

TO: Rod and Mathew Nugent
Larry Goswick
The City of Rockwall

RE: Final Draft for Structural Foundation for Cooler Addition
105 Olive, Rockwall (BIN 303)

Dear Sir or Madam:

Michael Gandy, PE physically inspected the above referenced restaurant to develop a structural foundation plan for the proposed cooler addition. It is desired by the owners to extend the kitchen and move the existing cooler from its current location that is damaging the wood foundation to slab addition that may help to better handle the condensation drain from the cooler.

The foundation of the addition is undergoing extensive foundation repair to include installation of steel pressed push piles around the perimeter and interior. These steel pushed piles must be installed before the cooler addition can be constructed.

The attached detailed drawing is provided. The design makes industry standard assumptions for design and I reserve the right to make design changes if changes are discovered during construction. All construction shall conform to the 2006 International Building Code as adopted by the City of Rockwall.

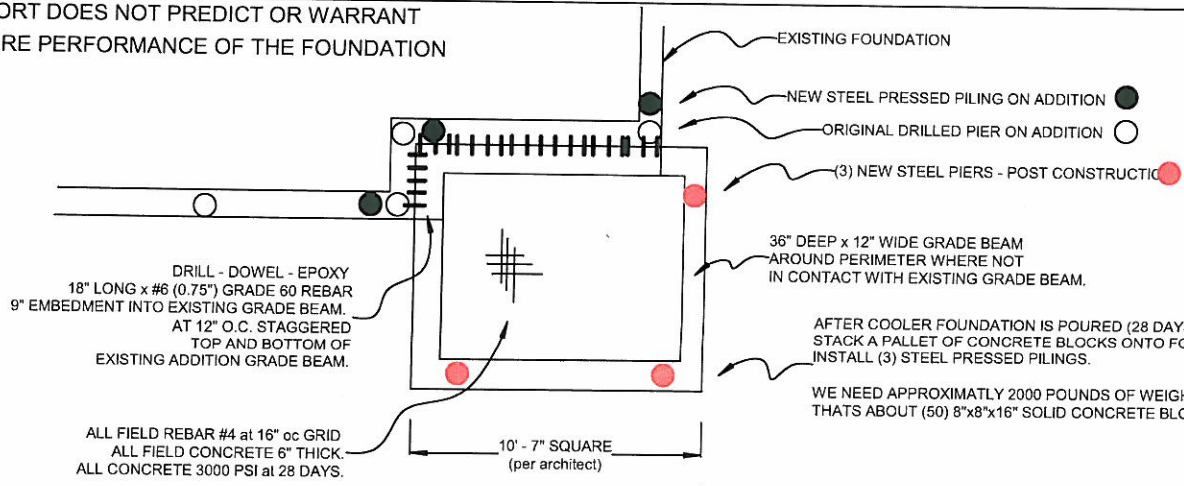
In Good Faith,
Michael Gandy, P.E.

3/22/2013
Registered Engineering Firm F-9334



Michael Gandy

THIS REPORT DOES NOT PREDICT OR WARRANT
THE FUTURE PERFORMANCE OF THE FOUNDATION



DRILL - DOWEL - EPOXY
18" LONG x #6 (0.75") GRADE 60 REBAR
9" EMBEDMENT INTO EXISTING GRADE BEAM.
AT 12" O.C. STAGGERED
TOP AND BOTTOM OF
EXISTING ADDITION GRADE BEAM.

ALL FIELD REBAR #4 at 16" oc GRID
ALL FIELD CONCRETE 6" THICK.
ALL CONCRETE 3000 PSI at 28 DAYS.

EXISTING FOUNDATION
NEW STEEL PRESSED PILING ON ADDITION
ORIGINAL DRILLED PIER ON ADDITION
(3) NEW STEEL PIERS - POST CONSTRUCTIVE

36" DEEP x 12" WIDE GRADE BEAM
AROUND PERIMETER WHERE NOT
IN CONTACT WITH EXISTING GRADE BEAM.

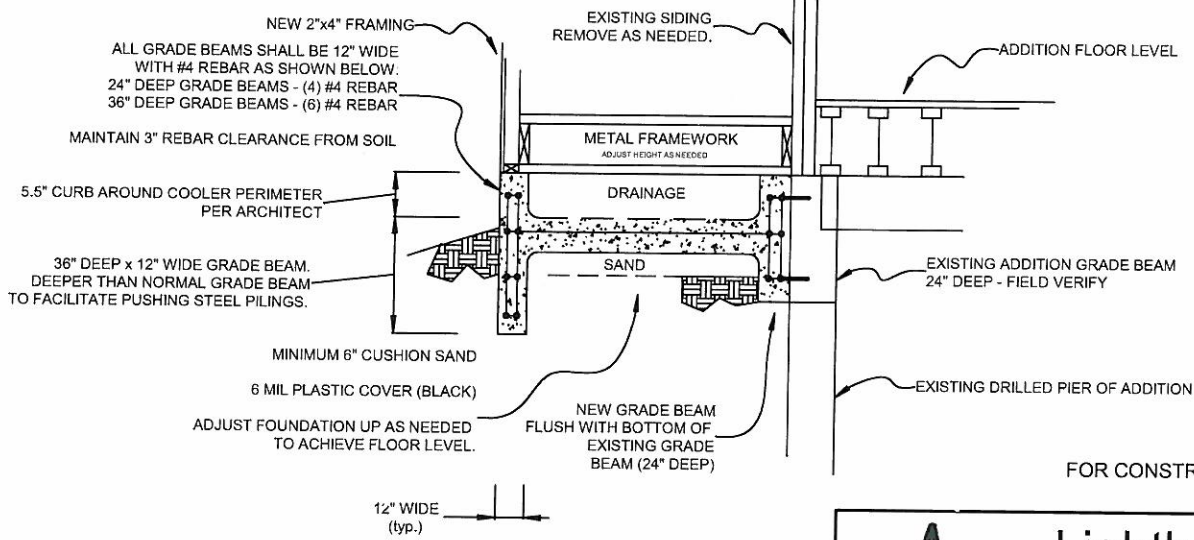
AFTER COOLER FOUNDATION IS POURED (28 DAYS TO DRY)
STACK A PALLET OF CONCRETE BLOCKS ONTO FOUNDATION.
INSTALL (3) STEEL PRESSED PILING.

WE NEED APPROXIMATELY 2000 POUNDS OF WEIGHT TO PUSH
THAT'S ABOUT (50) 8"x8"x16" SOLID CONCRETE BLOCKS.



Michael Gandy

03/14/2013
FIRM #9334



NEW 2"x4" FRAMING
ALL GRADE BEAMS SHALL BE 12" WIDE
WITH #4 REBAR AS SHOWN BELOW.
24" DEEP GRADE BEAMS - (4) #4 REBAR
36" DEEP GRADE BEAMS - (6) #4 REBAR
MAINTAIN 3" REBAR CLEARANCE FROM SOIL

5.5" CURB AROUND COOLER PERIMETER
PER ARCHITECT

36" DEEP x 12" WIDE GRADE BEAM.
DEEPER THAN NORMAL GRADE BEAM
TO FACILITATE PUSHING STEEL PILING.

MINIMUM 6" CUSHION SAND

6 MIL PLASTIC COVER (BLACK)

ADJUST FOUNDATION UP AS NEEDED
TO ACHIEVE FLOOR LEVEL.

NEW GRADE BEAM
FLUSH WITH BOTTOM OF
EXISTING GRADE
BEAM (24" DEEP)

EXISTING SIDING
REMOVE AS NEEDED.

METAL FRAMEWORK
ADJUST HEIGHT AS NEEDED

DRAINAGE

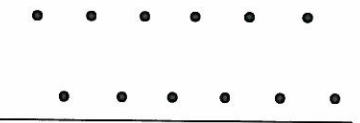
SAND

ADDITION FLOOR LEVEL

EXISTING ADDITION GRADE BEAM
24" DEEP - FIELD VERIFY

EXISTING DRILLED PIER OF ADDITION

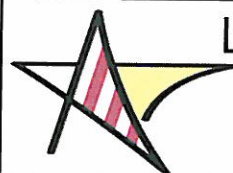
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18" LONG x #6 (0.75") GRADE 60 REBAR
9" EMBEDMENT INTO EXISTING GRADE BEAM.
AT 12" O.C. STAGGERED
TOP AND BOTTOM OF
EXISTING ADDITION GRADE BEAM.



12" ON CENTER STAGGERED
TOP AND BOTTOM

FOR CONSTRUCTION

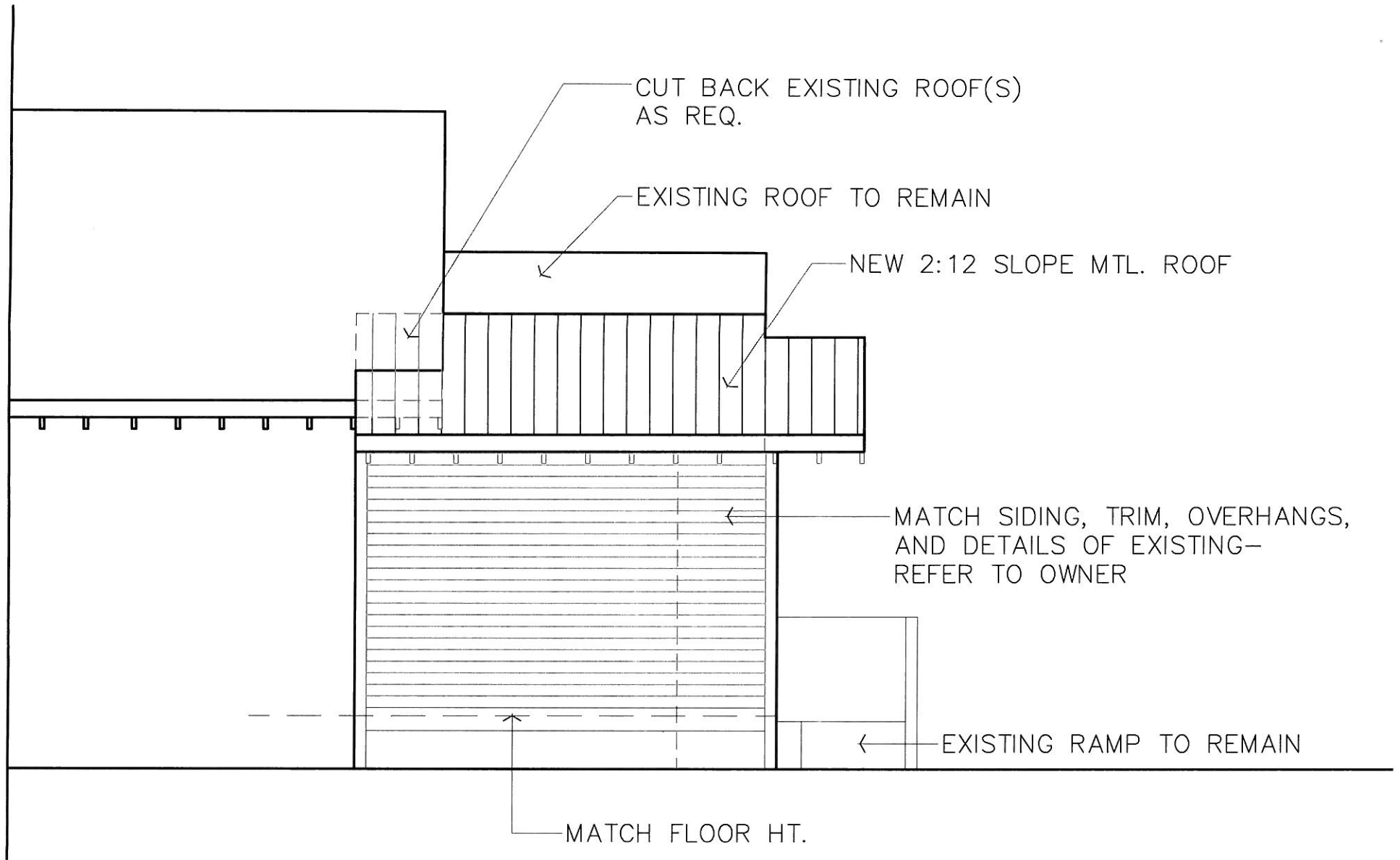
COOLER FOUNDATION DESIGN (CONCEPTUAL - NOT TO SCALE)



Lighthouse Engineering

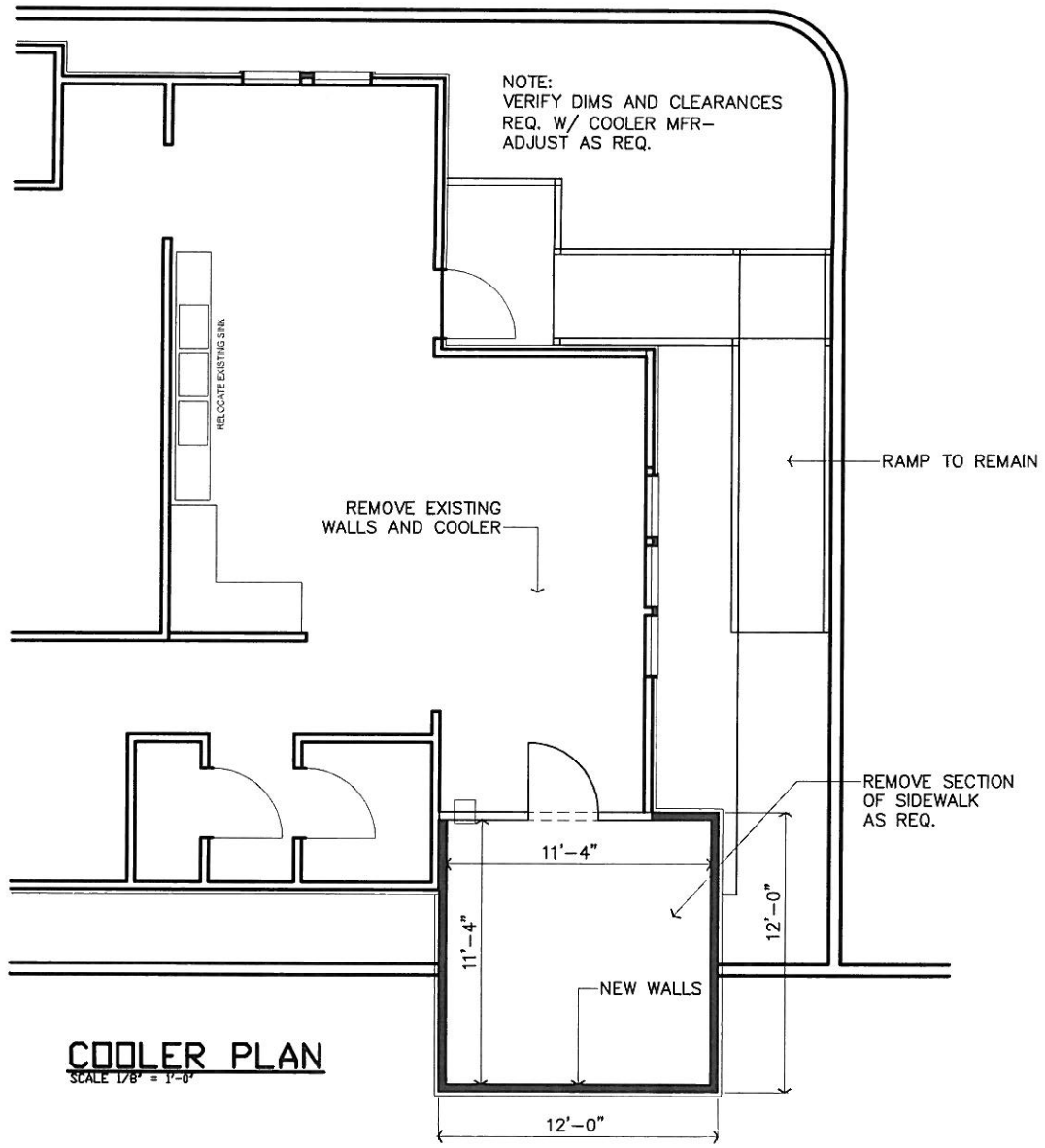
Michael Gandy, P.E. Phone: 214-577-1077
E-Mail: MikeGandy@LighthouseEng.com
Registered Engineering Firm F-9334

ADDRESS: BIN 303 COOLER PLAN - 105 OLIVE, ROCKWALL	FILE NO.: 1052013	DATE: 03/14/2013	DRAWING NO. 1001
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NEW EAST ELEVATION

SCALE 1/4" = 1'-0"



First Fire Protection

P.O. Box 2613

Desoto Tx 75123

ECR 1784

FEL 7405

Michael Domino

214.335-3519

Bin Rest.

303

105 Olive St. Rockwall Tx.

Purochem 600

UL300 PFE engineered

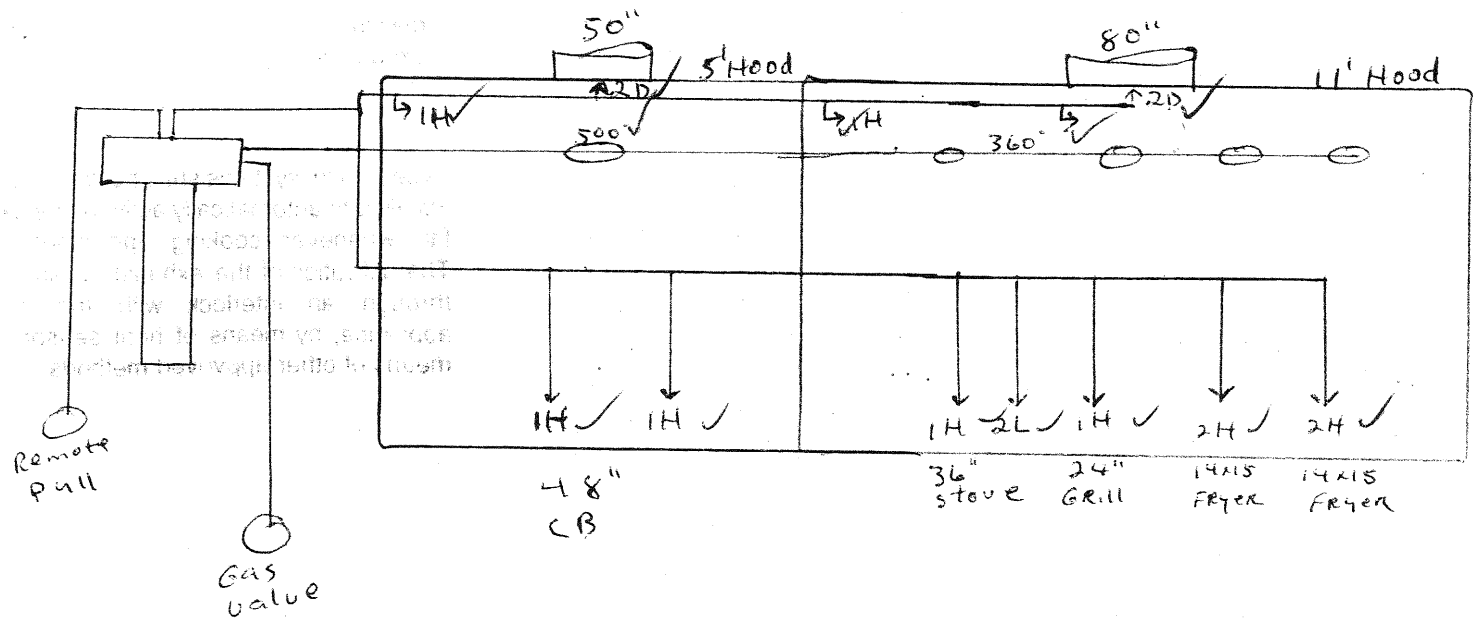
All Electric + Gas to shunt

K class Extension provided

17 Flow Points used

Plans reviewed approved by the Rockwall Fire Prevention Division give authority for construction and installation of fire protection system. Any approval issued by the Fire Prevention Division is void if the contractor or any other owner fails to comply with the requirements of all codes and ordinances relating to the protection provided. The contractor shall be responsible to ensure full compliance with all codes and ordinances relating to the protection provided. All the equipment and materials shall be kept in a debris bucket on the job site until the project is completed.

Reviewed by _____ Date _____



FIR2009-0064

Plans reviewed approved by the Rockwall Fire Prevention Division give authorization for construction and/or operation. Final approvals are subject to field verification. Any approval issued by the Fire Prevention Division does not release the contractor or property owner from the responsibility of full compliance with all applicable codes and ordinances relating to the construction project. See our Development Handbook to ensure full compliance. Any deviation from the approved plans requires a re-submittal to the Fire Prevention Division. All fire department inspection forms and permits shall be kept in a permit packet on the job site until final inspection.

Reviewed By:

Bn Pat

Date:

4-27-2009

Distinctive audible and/or visual alarms shall be provided to indicate system operation and activation.

The manual actuation device shall be located a minimum of 10-feet and a maximum of 20-feet from the kitchen exhaust system.

Type I hood systems shall be designed and installed to automatically activate the exhaust fan whenever cooking operations occur. The activation of the exhaust fan shall occur through an interlock with the cooking appliance, by means of heat sensors or by means of other approved methods.

Acceptance Test shall be witnessed by the
Rockwall Fire Department
Contact 972-771-7774

FIR5004-0004

Issued To:

MICHAEL TYRON DOMINO
P O BOX 2613
DESOTO, TX 75123

Registration No.: ECR-1784
Expiration Date: 02/02/2010

FIRE EXTINGUISHER CERTIFICATE OF REGISTRATION

TEXAS DEPARTMENT OF INSURANCE
STATE FIRE MARSHAL'S OFFICE



Doing Business As:

FIRST FIRE PROTECTION
444 CHESTNUT LN
DESOTO, TX 75115

Paul W Maldonado

PAUL MALDONADO, STATE FIRE MARSHAL

SF081 Rev.0703

ISSUED TO:

DOMINO, MICHAEL TYRON

444 CHESTNUT LN
DESOTO, TX 75115

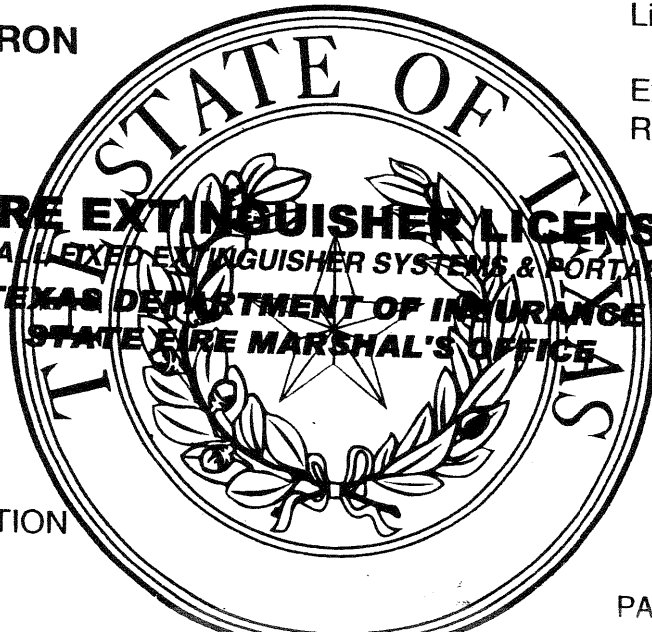
License Number: FEL-7405-A

Expiration Date: 11/28/2009

Registration No: ECR-1784

FIRE EXTINGUISHER LICENSE
(FOR ALL FIXED EXTINGUISHER SYSTEMS & PORTABLES)

TEXAS DEPARTMENT OF INSURANCE
STATE FIRE MARSHAL'S OFFICE



MICHAEL TYRON DOMINO
d.b.a. FIRST FIRE PROTECTION

Paul W Maldonado

PAUL MALDONADO, STATE FIRE MARSHAL

ACORD CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)
12/01/2008

PRODUCER
Metroplex Commercial Insurance Agency
329 Oaks Trail Suite 123

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW.

Garland TX 75043

INSURERS AFFORDING COVERAGE

NAIC #

INSURED Michael Domino
dba First Fire Protection
P.O. Box 2613
Desoto TX 75123

INSURER A: Colony Insurance Co.
INSURER B:
INSURER C:
INSURER D:
INSURER E:

COVERAGES

THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED, NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. AGGREGATE LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR ADD'L LTR	INSRD	TYPE OF INSURANCE	POLICY NUMBER	POLICY EFFECTIVE DATE (MM/DD/YY)	POLICY EXPIRATION DATE (MM/DD/YY)	LIMITS								
A		GENERAL LIABILITY <input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS MADE <input checked="" type="checkbox"/> OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: <input type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC	08BGL39978	12/01/2008	12/01/2009	EACH OCCURRENCE \$ 500,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 50,000 MED EXP (Any one person) \$ 5,000 PERSONAL & ADV INJURY \$ 500,000 GENERAL AGGREGATE \$ 500,000 PRODUCTS - COMP/OP AGG \$ 500,000								
		AUTOMOBILE LIABILITY <input type="checkbox"/> ANY AUTO <input type="checkbox"/> ALL OWNED AUTOS <input type="checkbox"/> SCHEDULED AUTOS <input type="checkbox"/> HIRED AUTOS <input type="checkbox"/> NON-OWNED AUTOS				COMBINED SINGLE LIMIT (Ea accident) \$ BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$								
		GARAGE LIABILITY <input type="checkbox"/> ANY AUTO				AUTO ONLY - EA ACCIDENT \$ OTHER THAN EA ACC \$ AUTO ONLY: AGG \$								
		EXCESS/UMBRELLA LIABILITY <input type="checkbox"/> OCCUR <input type="checkbox"/> CLAIMS MADE <input type="checkbox"/> DEDUCTIBLE RETENTION \$				EACH OCCURRENCE \$ AGGREGATE \$ \$ \$ \$								
		WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? If yes, describe under SPECIAL PROVISIONS below				<table border="1"> <tr> <td>WC STATU-TORY LIMITS</td> <td>OTH-ER</td> </tr> <tr> <td>E L EACH ACCIDENT</td> <td>\$</td> </tr> <tr> <td>E L DISEASE - EA EMPLOYEE</td> <td>\$</td> </tr> <tr> <td>E L DISEASE - POLICY LIMIT</td> <td>\$</td> </tr> </table>	WC STATU-TORY LIMITS	OTH-ER	E L EACH ACCIDENT	\$	E L DISEASE - EA EMPLOYEE	\$	E L DISEASE - POLICY LIMIT	\$
WC STATU-TORY LIMITS	OTH-ER													
E L EACH ACCIDENT	\$													
E L DISEASE - EA EMPLOYEE	\$													
E L DISEASE - POLICY LIMIT	\$													
		OTHER												

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES / EXCLUSIONS ADDED BY ENDORSEMENT / SPECIAL PROVISIONS

Description of Operations: Fire Extinguishing Service

Coverages subject to all policy terms, conditions, endorsements, and exclusions.

CERTIFICATE HOLDER

State Fire Marshal's Office
Jackie Davis
PO Box 149221
Austin, TX 78714

CANCELLATION

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, THE ISSUING INSURER WILL ENDEAVOR TO MAIL 10 DAYS WRITTEN NOTICE TO THE CERTIFICATE HOLDER NAMED TO THE LEFT, BUT FAILURE TO DO SO SHALL IMPOSE NO OBLIGATION OR LIABILITY OF ANY KIND UPON THE INSURER, ITS AGENTS OR REPRESENTATIVES.

AUTHORIZED REPRESENTATIVE

<RB>

PIPING LIMITATIONS

Once the nozzle placement and quantity of tanks has been determined, it is necessary to determine the piping configurations between the tank and the nozzles. This section contains the guidelines and limitations for designing the distribution piping so that the wet chemical agent will discharge from the nozzles at a proper flow rate. These limitations must also be referred to when selecting the mounting location for the tanks.

The maximum pipe lengths are based on internal pipe volume. Each size tank is allowed a minimum and maximum total volume of piping, calculated in milliliters.

There is no need to distinguish between what portion of the piping is supply line and what portion is branch line. Only the total volume of the complete piping network has to be considered.

VOLUME CHART

- 1/4 in. pipe = 20.5 mls./ft.
- 3/8 in. pipe = 37.5 mls./ft.
- 1/2 in. pipe = 59.8 mls./ft.
- 3/4 in. pipe = 105.0 mls./ft.

TANK CHART

Tank Size	Maximum Flow Numbers	Maximum Pipe Volume (milliliters)	Maximum Volume Allowed Between First Nozzle & Last Nozzle (milliliters)
3.0 Gallon L3000	10	1910	1125
4.6 Gallon L4600	14	3400	3000
4.6 Gallon L4600	15	2600	2000
6.0 Gallon L6000	19	4215	1688/side
6.0 Gallon L6000	20	3465	1313/side

GENERAL PIPING REQUIREMENTS

1. Split piping and straight piping are both allowed on an L3000 and an L4600 system.
2. L6000 systems must use split piping only, with no nozzle located before the split, and with a maximum of 14 flow points per side. 1/2 in. minimum piping must be used up to the first split.
3. Maximum volume for 1/4 in. pipe between a nozzle and the preceding tee is 410 mls.
4. Maximum flow numbers for 1/4 in. pipe is 6.
5. Maximum number of elbows between a nozzle and the preceding tee is 5.
6. Maximum of 25 elbows are allowed in the total piping system.
7. Maximum difference in elevation between the tank outlet and any nozzle is 10 ft.
8. No traps are allowed in the piping network.
9. Pipe lengths are measured from center to center of fittings.
10. The internal equivalent length volume of fittings does not have to be considered as part of the total pipe volume.
11. When utilizing different size pipe in the system, the largest size must start first and the additional pipe must decrease as it approaches the nozzle.
12. Elbow(s) or swivel adaptors located at the nozzles do not have to be counted in the 25 elbow maximum requirement.
13. Reducing bushings are allowed when reducing to a smaller pipe size.
14. Additional piping requirements when protecting a range, wok, or a fryer:
 - L3000 - Minimum of 300 ml and four (4) flow numbers required in total system. Of that minimum, 239 ml and two (2) flow numbers must be utilized at or before the range, wok, or fryer.
 - L4600 - Minimum of 660 ml and ten (10) flow numbers required in total system. Of that minimum, 180 ml and two (2) flow numbers must be utilized at or before the range, wok, or fryer.
 - L6000 - Minimum of 960 ml and fourteen (14) flow numbers required in total system. Of that minimum, 120 ml and 2 flow numbers must be utilized at or before the range, wok, or fryer.

C. APPLIANCE PROTECTION

Note: When protecting appliances which are larger than single nozzle coverage, multiple nozzles can be used.

Larger appliances can be divided into several modules, each

equal to or smaller than single nozzle coverage. Exception: Fryers must not exceed a maximum of 864 sq. in. For modularizing fryers, refer to "Protecting Large Fryers by Dividing Their Area Into Modules," page 22.

Design Index Chart and Nozzle Coverage Summary Sheet

Appliance	Mount	Figure	Nozzle Type	Flow Points	Max Width (in)	Max Depth (in)	Max Length (in)	Max Area (in ²)	Min Nozzle Height (in)	Max Nozzle Height (in)
Deep Fat Fryer - Vat	H	3-3	NL2H	2	19-1/2		19		24	48
Deep Fat Fryer - Vat	L	3-4	NL2L	2	19-1/2		19		13	24
Deep Fat Fryer w/ drip board (Condition 1)	H	3-5	NL2H	2	Deep Vat		27-3/4	324	24	48
					Overall Cooking Area		18	500	24	48
Deep Fat Fryer w/ drip board (Condition 2)	H	3-5	NL2H	2	Deep Vat		19-1/2	371	24	48
					Overall Cooking Area		25-3/8	495	24	48
Deep Fat Fryer w/ drip board (Condition 1)	L	3-5	NL2L	2	Deep Vat		18	324	13	24
					Overall Cooking Area		27-3/4	500	13	24
Deep Fat Fryer w/ drip board (Condition 2)	L	3-5	NL2L	2	Deep Vat		19-1/2	371	13	24
					Overall Cooking Area		25-3/8	495	13	24
Tilt Skillet/Braising Pan	H	3-7	NL2H	2	27-3/4			500	24	48
Tilt Skillet/Braising Pan	L	3-8	NL2L	2	27-3/4			500	13	24
Four Burner Range		3-9	NL2L	2	28		28		34	48
Two Burner Range	H	3-10	NL1H	1	12		28		40	50
Two Burner Range	L	3-11	NL1L	1	12		28		13	23-1/2
Small Wok	H	3-12	NL1H	1	24" dia.	6			24	48
Small Wok	L	3-13	NL1L	1	24" dia.	6			13	24
Large Wok	H	3-14	NL2H	2	30" dia.	8			24	48
Large Wok	L	3-15	NL2L	2	30" dia.	8			13	24
Small Griddle	H	3-16	NL1H	1	36			1080	24	48
Small Griddle	L	3-17	NL1L	1	36			1080	10	24
Large Griddle	H	3-18	NL2H	2	48			1440	24	48
Large Griddle	L	3-19	NL2L	2	48			1440	13	24
Gas Radiant Char-Broiler	H	3-20	NL1H	1	26			624	24	48
Gas Radiant Char-Broiler	L	3-21	NL1L	1	26			624	13	24
Large Gas Radiant Char-Broiler	H	3-22	NL2H	2	36			864	36	48
Large Gas Radiant Char-Broiler	L	3-23	NL2L	2	36			864	13	36
Lava Rock Char-Broiler	H	3-24	NL2L	2	26			624	24	35
Lava Rock Char-Broiler	L	3-25	NL2L	2	26			624	15	24
Natural Charcoal Char-Broiler (max. fuel depth 6")	H	3-26	NL1H	1	24			480	24	35
Natural Charcoal Char-Broiler	L	3-27	NL1L	1	24			480	15	24
Mesquite Char-Broiler (max. fuel depth 6")	H	3-28	NL1H	1	24			480	24	35
Mesquite Char-Broiler	L	3-29	NL1L	1	24			480	15	24
Upright/Salamander Broiler		3-30	NL1L	1	36	28			Front Edge above the chain	
Chain Broiler (Internal Chamber)		3-31	NL1L	1	27	38			Front Edge 1-3" above the chain	

Fryers with Drip Board (High Mount Nozzle)

Compulsory Nozzle	NL2H
Flow Points Per Nozzle	2 (Two)
Number of Nozzles Required	1 (One)
Maximum Area of Protection	
	<i>Condition 1</i>
Deep Vat Cooking Area (excludes drip board)	324 square inches with a maximum longest side dimension of 18 inches.
Overall Cooking Area (includes drip board)	500 square inches with a maximum longest side dimension of 27-3/4 inches.
	<i>Condition 2</i>
Deep Vat Cooking Area (excludes drip board)	371 square inches with a maximum longest side dimension of 19-1/2 inches.
Overall Cooking Area (includes drip board)	495 square inches with a maximum longest side dimension of 25-3/8 inches.
Nozzle Location	Anywhere over the cooking surface.
Nozzle Height	24 inches to 48 inches above the cooking surface.
Nozzle Aiming	Aimed at the center of the cooking surface.
Graphic Representation	See Figure 3-5

Nozzle must be located anywhere within the shaded area and aimed at the center of the cooking surface.

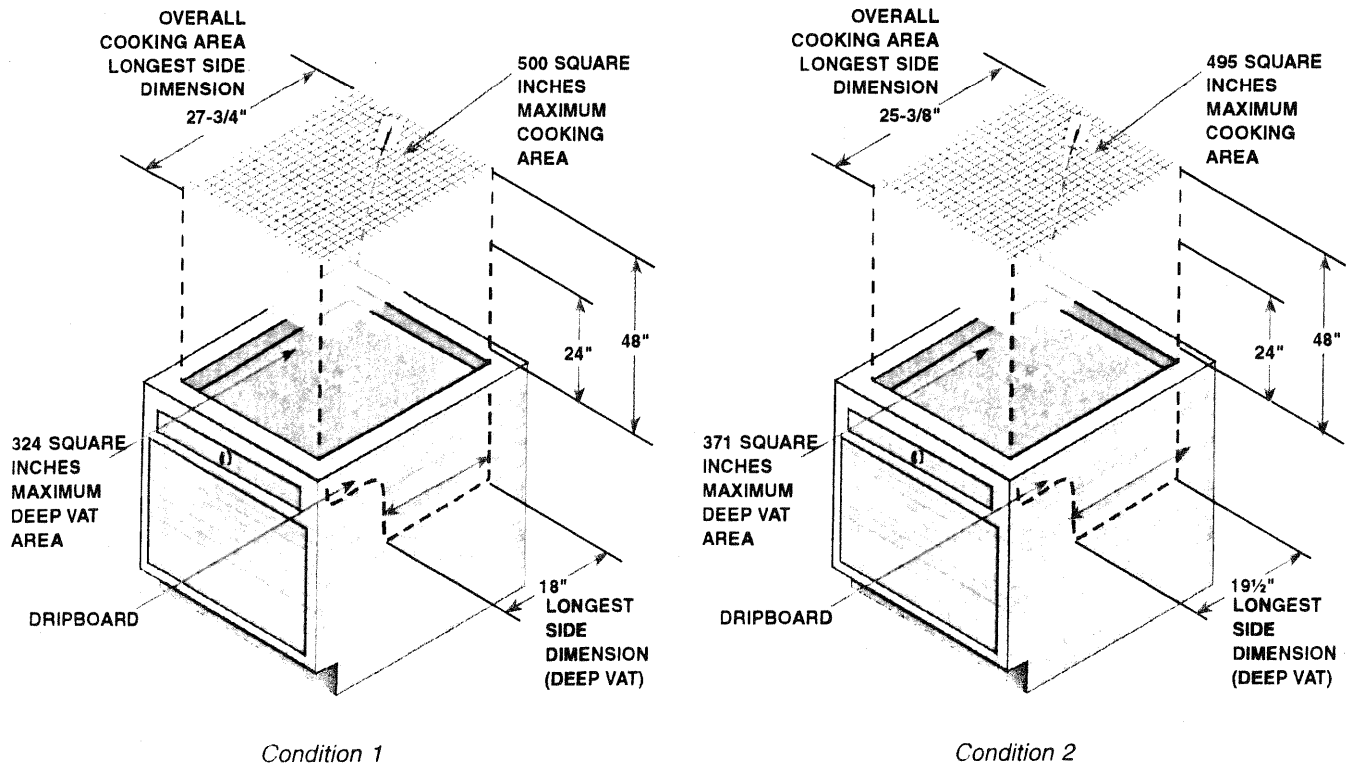


Figure 3-5

Two Burner Range (High Mount Nozzle)

Note

The range cannot be under a backshelf when using high-mount protection.

Compulsory Nozzle	NL1H
Flow Points Per Nozzle	1 (One)
Number of Nozzles Required	1 (One)
Maximum Area of Protection	12 inches x 28 inches
Nozzle Location	Center of the cooking surface only.
Nozzle Height	40 inches to 50 inches above the cooking surface.
Nozzle Aiming	Directly down only.
Graphic Representation	See figure 3-10

Nozzle must be located (heightwise) anywhere within the shaded area, and centered above the cooking surface.

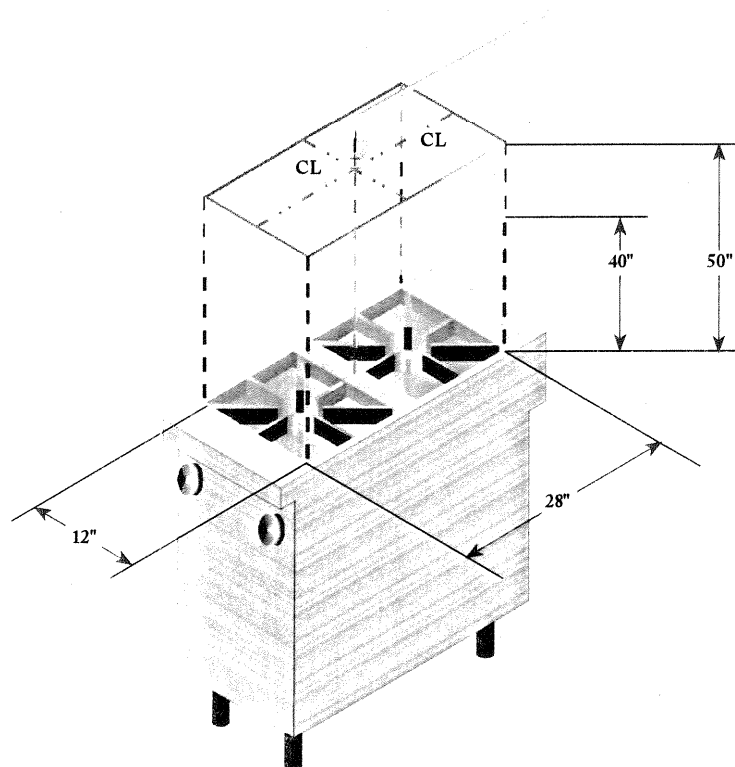


Figure 3-10

Four Burner Range

Note

The range cannot be under a backshelf when using high mount protection.

Compulsory Nozzle	NL2L
Flow Points Per Nozzle	2 (Two)
Number of Nozzles Required	1 (One)
Maximum Area of Protection	28 inches × 28 inches
Nozzle Location	Center of the cooking surface only.
Nozzle Height	34 inches to 48 inches above the cooking surface.
Nozzle Aiming	Directly down only.
Graphic Representation	See figure 3-9

Example: A four burner range has a hazard size of 20 in. (51 cm) in length and 27 in. (69 cm) in width. Follow down the Range Length column in the Nozzle Positioning Chart until you come to 20 in. (51 cm). Continue down this column until the correct width appears in the width column. When the width of 27 in. (69 cm) is arrived at, read across to the radius column to determine the size of radius allowed, for positioning of the nozzle, from the hazard area centerline. In this example, the correct radius is 3 in. (8 cm). The nozzle can be aimed straight down anywhere within a 3 in. (8 cm) radius of the hazard area centerline.

Nozzle must be located (heightwise) anywhere within the shaded area, and centered above the cooking surface.

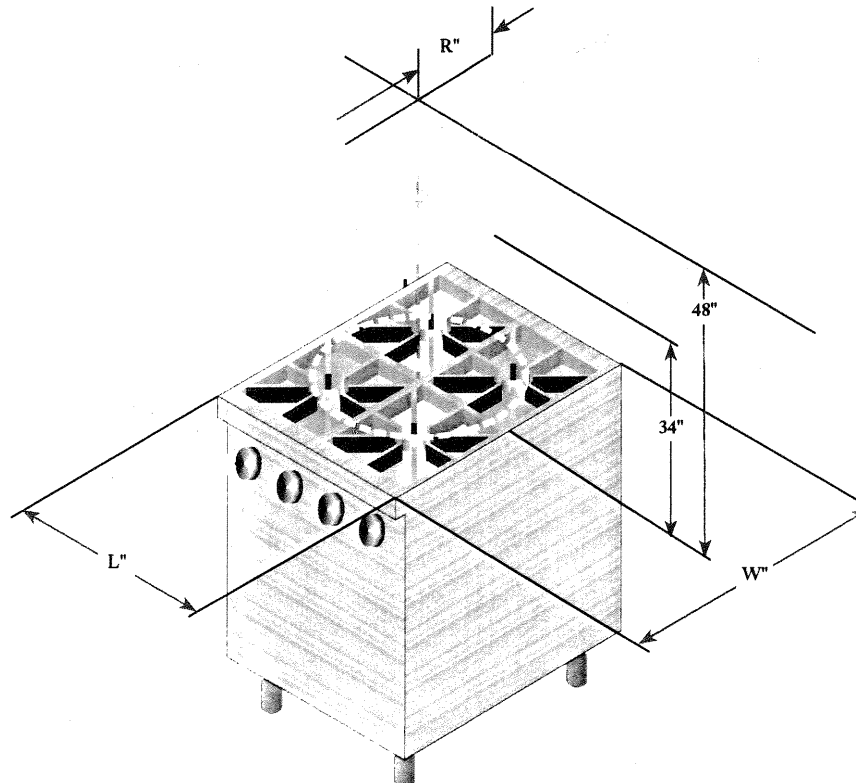


Figure 3-9

Small Griddle (High Mount Nozzle)

Compulsory Nozzle	NL1H or NL2H
Flow Points Per Nozzle	1 (One) NL1H or 2 (Two) NL2H
Number of Nozzles Required	1 (One) NL1H or 1 (One) NL2H
Maximum Area of Protection	1080 square inches with a longest side dimension of 36 inches
Nozzle Location	NL1H: Above any corner of the cooking surface. NL2H: 0 to 6 in. from either of the short sides of the cooking surface
Nozzle Height	24 inches to 48 inches above the cooking surface.
Nozzle Aiming	NL1H: At a point 12 inches in and 12 inches over from the corner below the nozzle. NL2H: At the center of the cooking surface
Graphic Representation	See figures 3-16a & 3-16b

NL1H Nozzle must be located directly above any corner of the cooking surface and aimed at the intersecting point 12 inches from each side of the corner below the nozzle.

NL2H Nozzle must be located 0 to 6 inches from either of the short sides of the cooking surface, and aimed at the center of the cooking surface

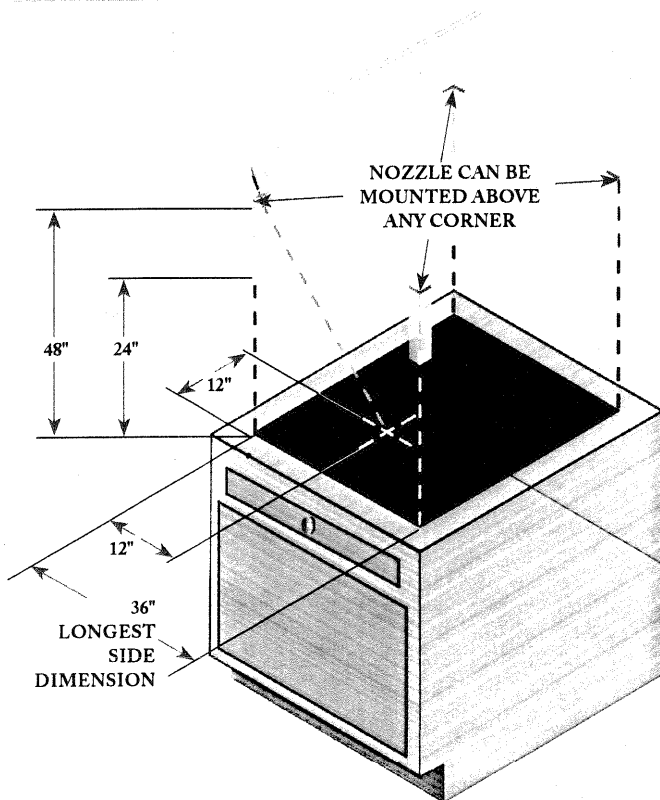


Figure 3-16a: NL1H Nozzle

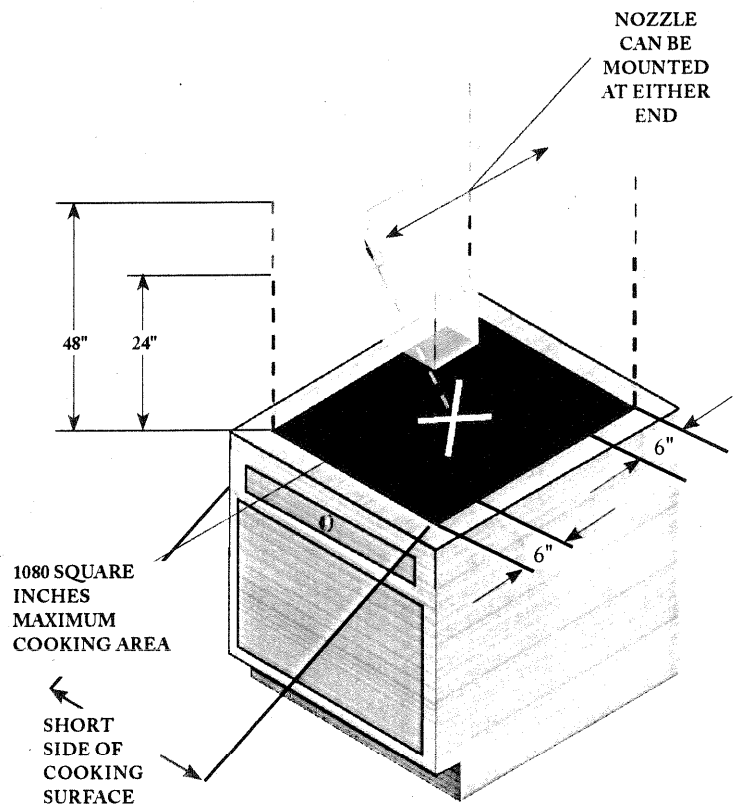


Figure 3-16b: NL2H Nozzle

Natural Charcoal Char-Broiler (High Mount Nozzle)

Compulsory Nozzle	NL1H
Flow Points Per Nozzle	1 (One)
Number of Nozzles Required	1 (One)
Maximum Area of Protection	480 square inches with a longest side dimension of 24 inches
Fuel Depth (Charcoal)	Must not exceed 6 inches
Nozzle Location	Anywhere over the cooking surface.
Nozzle Height	24 inches to 35 inches above the cooking surface.
Nozzle Aiming	Aimed at the center of the broiler.
Graphic Representation	See figure 3-26

Nozzle must be located anywhere within the shaded area and aimed at the center of the cooking surface.

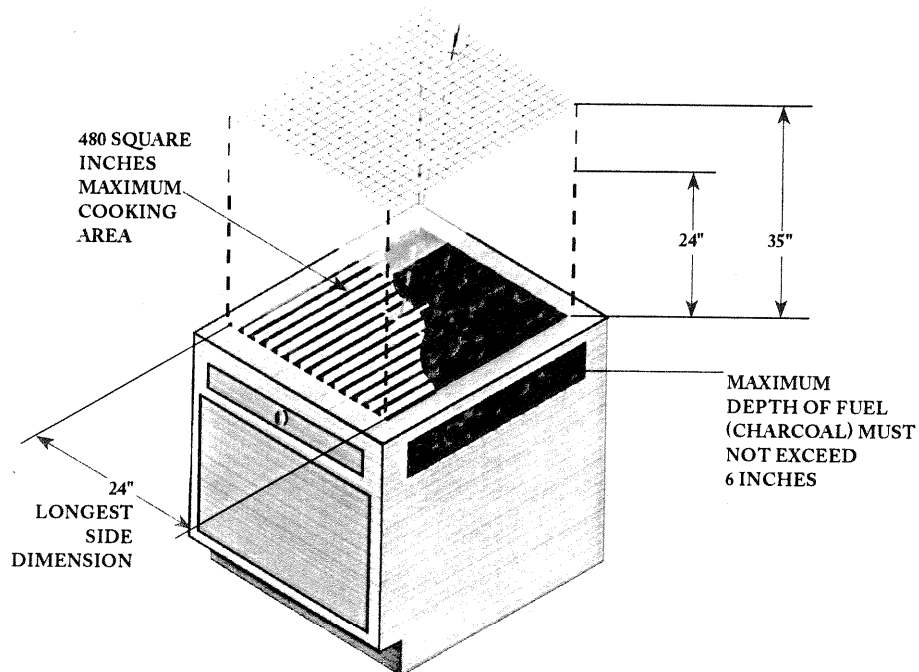


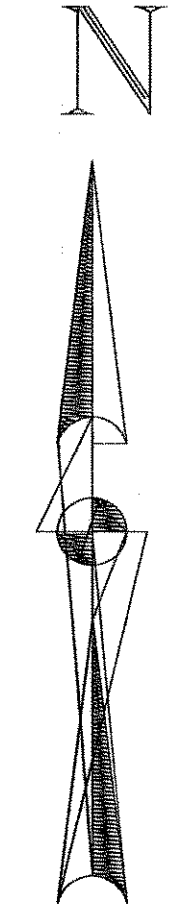
Figure 3-26

OLIVE STREET RESTAURANT

REMODEL & ADDITION

DRAWINGS REVISED PER OWNER 9/23/08

OLIVE STREET
ROCKWALL, TEXAS 75087



MEDICAL COMMERCIAL
CHURCHES

MERSHAWN ASSOCIATES

2313 RIDGE ROAD #103
ROCKWALL, TEXAS 75087

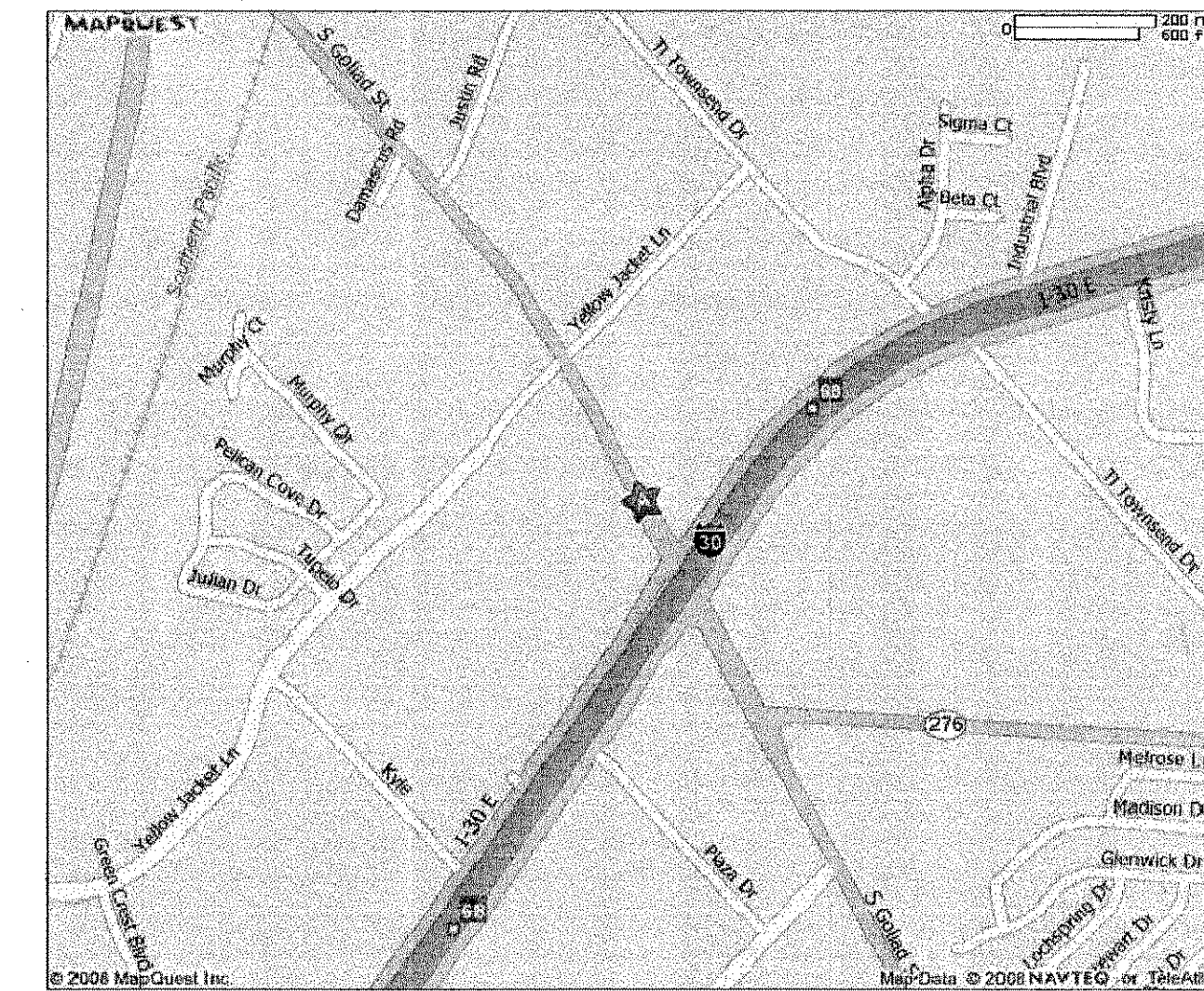
ARCHITECTURE & CONSTRUCTION

RESIDENTIAL RESTAURANTS
INSTITUTIONAL

PHONE: 1-888-722-9299
FAX: 972-722-9299

DRAWING LIST

- | | |
|---|-----------------------------------|
| COVER SHEET | E1 LIGHTING PLAN |
| S1 FOUNDATION PLAN | E2 POWER PLAN |
| A1 ARCHITECTURAL SITE PLAN | E3 ELECTRICAL SPECS & DETAILS |
| A2 EXISTING FLOOR PLAN | M1 HVAC PLAN |
| A3 PROPOSED FLOOR PLAN | M2 HVAC SPECS & DETAILS |
| A4 DEMOLITION PLAN | P1 PLUMBING PLAN & RISER DIAGRAMS |
| A5 EXISTING AND PROPOSED ROOF PLAN | P2 PLUMBING SPECS & DETAILS |
| A6 FOUNDATION, & FRAMING PLANS, & WALL SECTIONS | MEP1 MEP SYMBOL LEGEND |
| A7 EXISTING ELEVATIONS | MEP2 ENERGY CODE COMPLIANCE FORMS |
| A8 EXISTING ELEVATIONS | MEP3 MEP SITE PLAN |
| A9 PROPOSED ELEVATIONS | |
| A10 PROPOSED ELEVATIONS | |
| A11 REFLECTED CEILING PLAN | |
| A12 FINISHES PLAN | |
| A13 EQUIPMENT PLAN | |
| A14 TAS DETAILS | |
| A15 TAS SPECIFICATIONS | |
| A16 REMODEL SPECIFICATIONS | |



VICINITY MAP
NOT TO SCALE

BUILDING DATA

Type of Construction:	Type III, B
Occupancy:	Group A-2
Occupant Load:	96
KITCHEN 8 (1656 SF @ 1:200)	
ASSEMBLY 88 (1317 @ 15 GROSS PER SF)	
Fire Sprinkler or Not:	No
Fire Alarm or Not:	Yes
Square Footage:	4982 SF

CITY OF ROCKWALL
APPROVED FOR CONSTRUCTION

SUBJECT TO FIELD INSPECTION
AND CODE COMPLIANCE

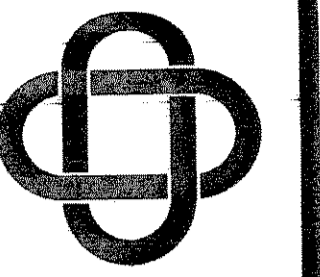
DATE 12-11-08 BY: [Signature]

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Wayne Mershaw
[Professional Seal: MERSHAW ARCHITECTS, STATE OF TEXAS, 11425]
24 Sept. 08

FILE CITY

08302/OLIVE STREET
105 Olive St.
3 Sets



ERIC L. DAVIS ENGINEERING, INC.
 425 Pinson Road Suite "C"
 Forney, Texas 75126
 972/564-0592 Fax 972/564-6523
 E-Mail ericdavis@aldengineering.com

FOUNDATION PLAN
 ENGINEERED FOR:

MERSHAW ARCHITECTS

PLAN: BIN 303

ELD JOB NO.: D108-431

DRAWN BY: JSB

CHECKED BY: ELD

AREA: 1,267 SQ. FT.

BUILDER: MERSHAW ARCHITECTS

ADDITION: ROCKWALL COUNTY

ADDRESS: 105 OLIVE STREET

LOT: N/A BLOCK: N/A

CITY: ROCKWALL, TEXAS

SCALE: 3/16"=1'-0"

SHEET 51 OF 1

GENERAL NOTES

- DESIGN LIVE LOADS = 200 PSF.
- DESIGN BEARING PRESSURE FOR STRAIGHT DRILLED SHAFTS IS 4,000 PSF AND 800 PSF SKIN FRICTION FOR PORTION OF PIERS BELOW 12'.
- CONTRACTOR SHALL VERIFY ALL DIMENSIONS AND FIELD CONDITIONS PRIOR TO CONSTRUCTION AND NOTIFY THE ENGINEER OF ANY DISCREPANCIES.
- WHERE DISCREPANCIES BETWEEN FOUNDATION DIMENSIONS AND ARCHITECTURAL PLANS ARE NOTED, ARCHITECTURAL PLANS SHALL CONTROL.
- COORDINATE STRUCTURAL DRAWINGS WITH ARCHITECTURAL DRAWINGS FOR ALL OPENINGS, DROPS, INSERTS, SLOPES, BRICK LEDGES AND RELATED ITEMS.
- IT IS THE CONTRACTORS' RESPONSIBILITY TO LOCATE EXISTING UTILITIES PRIOR TO EXCAVATION. CONTRACTOR SHALL EXERCISE CAUTION WHILE EXCAVATING TO AVOID DAMAGE TO UNDERGROUND UTILITIES. CONTRACTOR SHALL INFORM UTILITY OWNERS IN ADVANCE TO ENABLE THEM TO IDENTIFY AND LOCATE, RE-ROUTE OR TO MAKE OTHER ADJUSTMENTS IN ORDER FOR WORK TO PROCEED WITH MINIMUM DELAY.

SITE PREPARATION NOTES

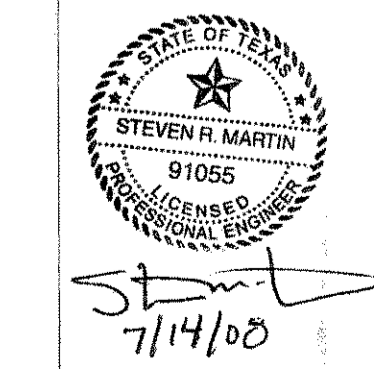
- SITE, SUBGRADE, CONCRETE, AND CURING SHALL CONFORM TO ACI'S "RECOMMENDED PRACTICE FOR CONCRETE FLOOR AND SLAB CONSTRUCTION" ACI 302.
- EXCAVATIONS SHALL CONFORM TO THE LINES AND GRADES SHOWN ON THE PLANS OR AS DIRECTED BY THE ENGINEER.
- SELECT FILL MATERIAL [WHERE INDICATED] SHOULD HAVE A PI LESS THAN 15 AND BE COMPACTED TO A DRY DENSITY OF 95% STANDARD PROCTOR (ASTM D 698), WITH A MOISTURE CONTENT OF 1/- 2% OF OPTIMUM.
- COMPACTION OF FILL SHOULD BE ACCOMPLISHED WITH A MAXIMUM OF 8" LOOSE LIFTS.
- FIELD DENSITY AND MOISTURE CONTENT TESTS ARE RECOMMENDED TO ASSURE ADEQUATE COMPACTION HAS BEEN ACCOMPLISHED.
- SIDEWALKS AND DRIVES SHALL BE GRADED TO SLOPE AWAY FROM THE FOUNDATION TO ELIMINATE AND PREVENT PONDING OF WATER.
- SITE GRADING AND DRAINAGE AROUND FOUNDATION SHALL BE MAINTAINED AT ALL TIMES IN SUCH A MANNER THAT SURFACE OR GROUND WATER WILL NOT COLLECT AROUND FOUNDATION. ADEQUATE POSITIVE DRAINAGE SHALL BE PROVIDED SLOPING AWAY FROM THE FOUNDATION WITH A MINIMUM SLOPE OF 2-5% (1/4 -5/8 IN/FT) FOR A MINIMUM DISTANCE OF 5' -0" FROM FOUNDATION EDGE.
- A MINIMUM OF 6" CLEARANCE BETWEEN TOP OF FOUNDATION AND/OR BRICK LEDGE TO SOIL SURFACE SHALL BE MAINTAINED.

CONSTRUCTION NOTES

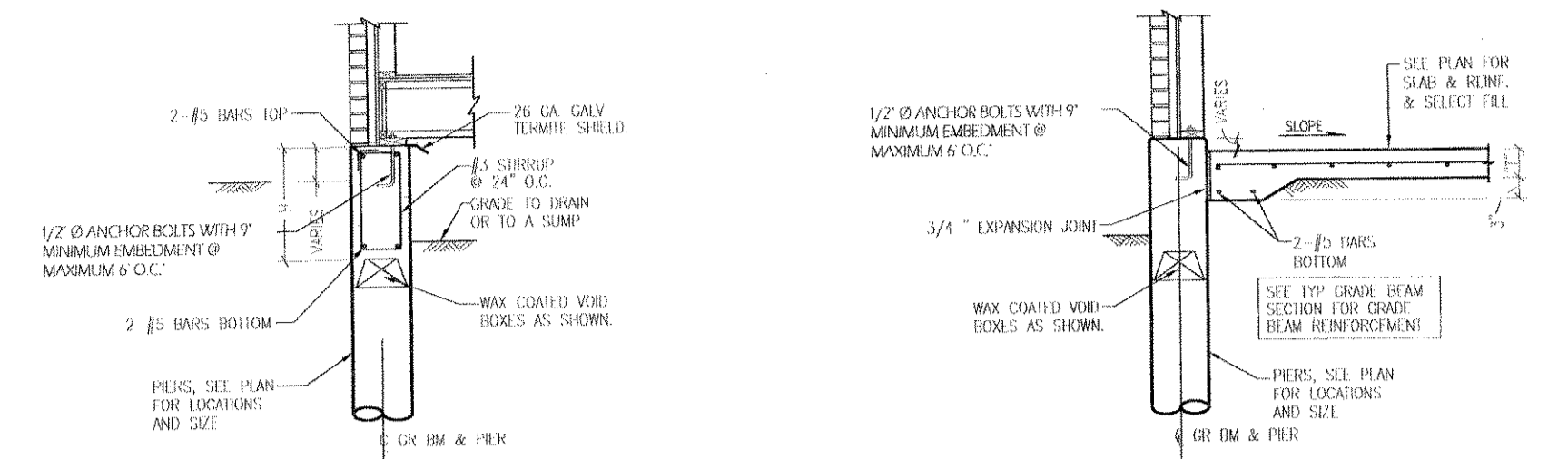
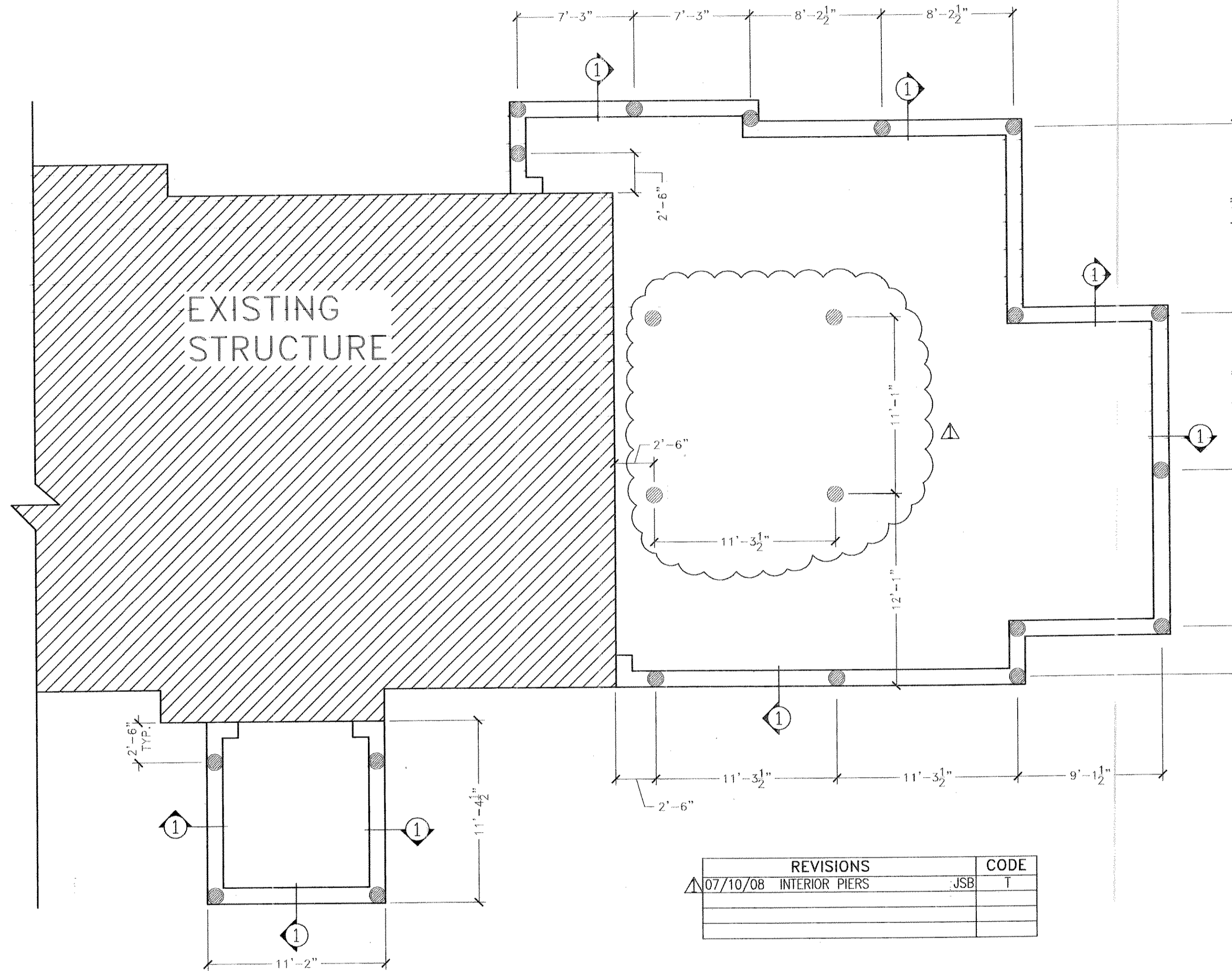
- PIER HOLES SHALL BE DRY AND FREE OF WATER WHEN CONCRETE IS PLACED; PUMP AND DEWATER AS REQUIRED.
- CONCRETE SHALL BE PLACED IN DRILLED PIERS WITHIN 8 HOURS AFTER EXCAVATION.
- CAST-IN-PLACE CONCRETE SHALL CONFORM TO ACI 318-95.
- CONCRETE SHALL BE NORMAL WEIGHT WITH A MINIMUM OF 3,000 PSI COMPRESSIVE STRENGTH AT 28 DAYS.
- REINFORCING STEEL SHALL BE DETAIL-FABRICATED AND PLACED IN ACCORDANCE WITH ACI-315 DETAILING MANUAL.
- MILD STEEL REINFORCING BARS SHALL BE ASTM A615, GRADE 60.
- PROVIDE ONE #5 BAR OR MATCHING SIZE CORNER BAR 4'-0" LONG (2'-0" EACH LEG) FOR EACH HORIZONTAL BARS AT GRADE BEAM CORNERS.
- REINFORCING BARS CALLED FOR AS CONTINUOUS SHALL HAVE STAGGERED LAPS OF 40 BAR DIAMETERS (2'-0" MINIMUM).
- LAP TOP REINFORCING IN GRADE BEAMS AT MID SPAN. LAP BOTTOM REINFORCING IN GRADE BEAMS AT PIERS.
- PROVIDE STANDARD BEND IN ALL TOP BARS AT END SPANS OF GRADE BEAMS.
- BEAM TRENCHES FOR SLAB ON GRADE LOCATIONS SHALL BE CLEAN AND FREE OF LOOSE DIRT AND DEBRIS. BEAM BOTTOMS MUST BE FOUNDED IN A MINIMUM OF 12" OF PROPERLY COMPACTED FILL.
- CHAMFER ALL EXPOSED CORNERS 3/4" HORIZONTALLY AND VERTICALLY.
- MINIMUM CONCRETE COVER OVER REINFORCING BARS SHALL BE: 3" FOR CONCRETE CAST AGAINST SOIL. 2" FOR GRADE BEAMS EXPOSED TO WEATHER. 1-1/2" FOR TOP OF GRADE BEAMS AND SIDE NOT EXPOSED TO WEATHER.
- SLAB REINFORCING BARS SHALL BE SUPPORTED BY CHAIRS SPACED AT A MAXIMUM 4' INTERVAL, AND TIED AT ALL INTERSECTIONS TO PREVENT MOVEMENT DURING CONCRETE PLACEMENT.
- CONCRETE SHALL BE VIBRATED TO ENSURE CONSOLIDATION.

LIMITATIONS

- THE ENGINEER ADVISES THAT A PRE-POUR INSPECTION IS REQUIRED.

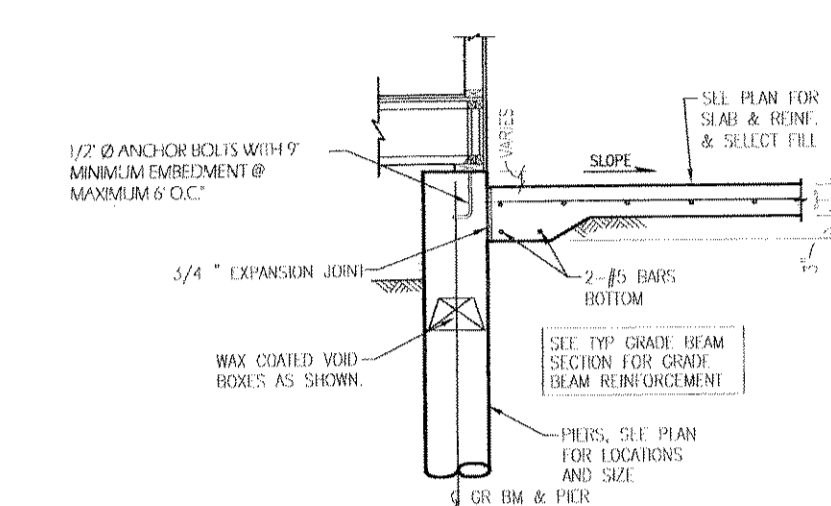


GENERAL NOTES
 &
 TYPICAL SECTIONS FOR
 PIER AND BEAM FOUNDATION

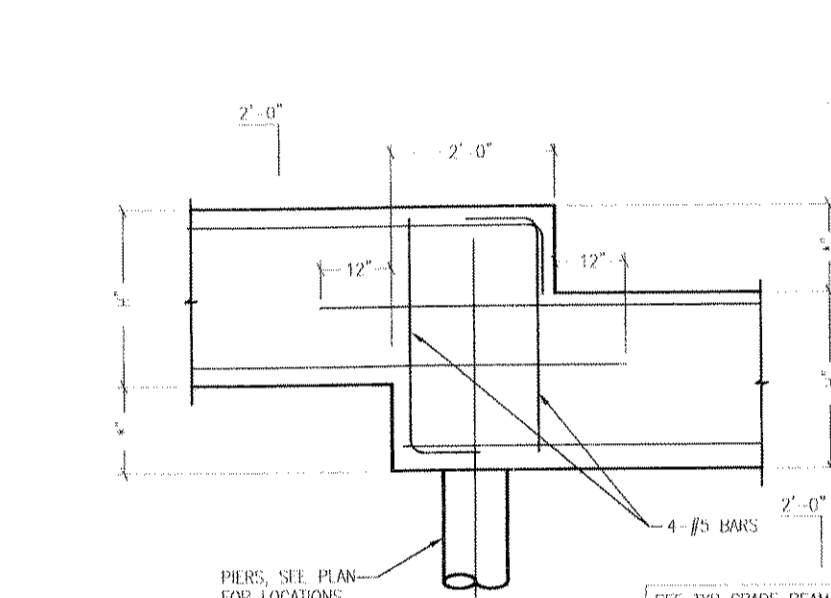


TYP GARAGE SLAB AT EXTERIOR WALL S2

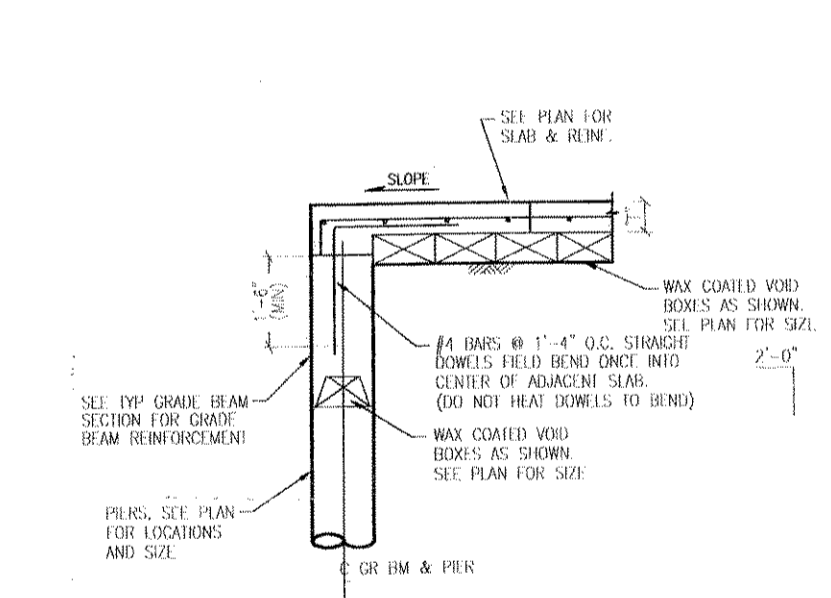
TYP GR BM SECTION S1



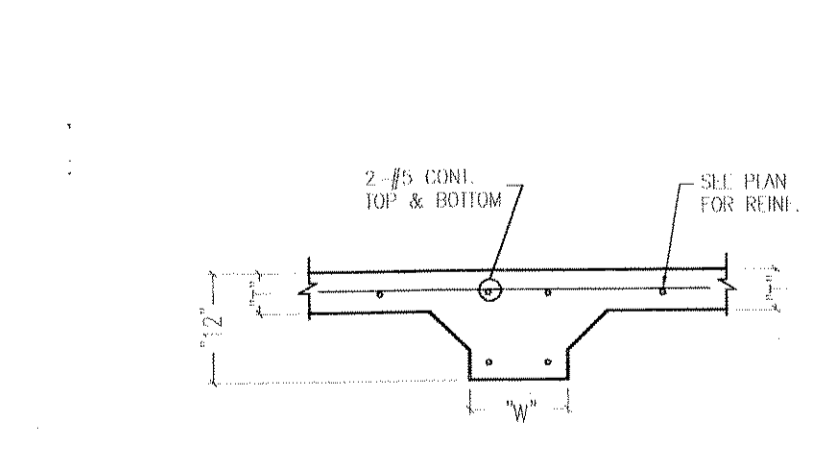
TYP GARAGE SLAB AT HOUSE S3



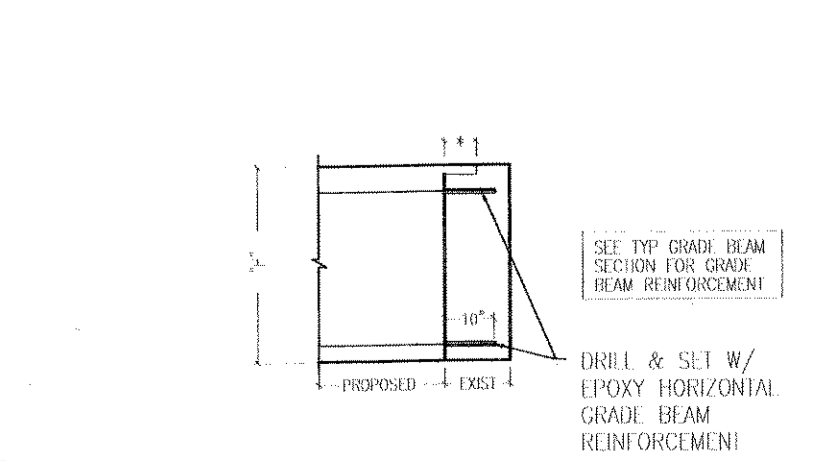
TYP GR BM DROP @ GARAGE ENTRY S5



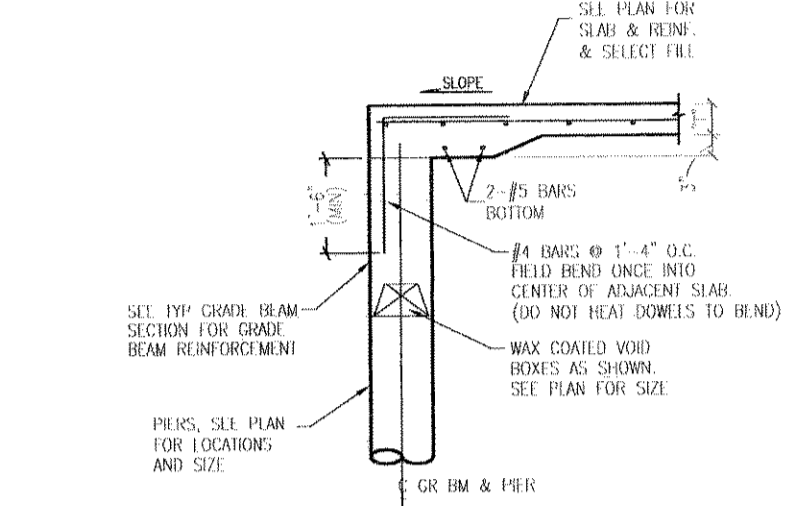
TYP GR BM SECTION & PATIO S9



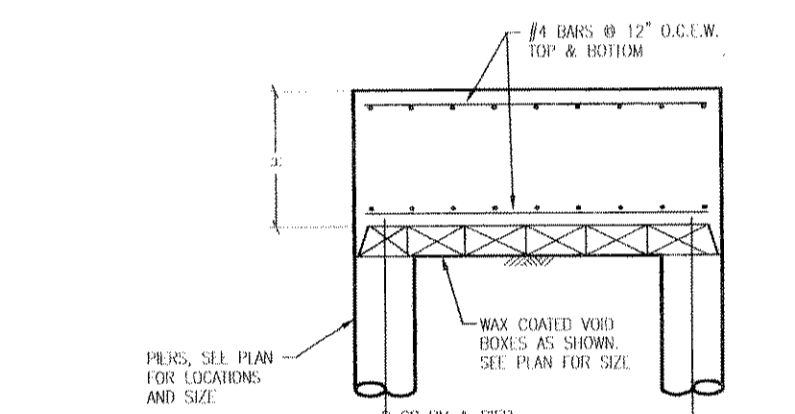
TYP SECTION 11



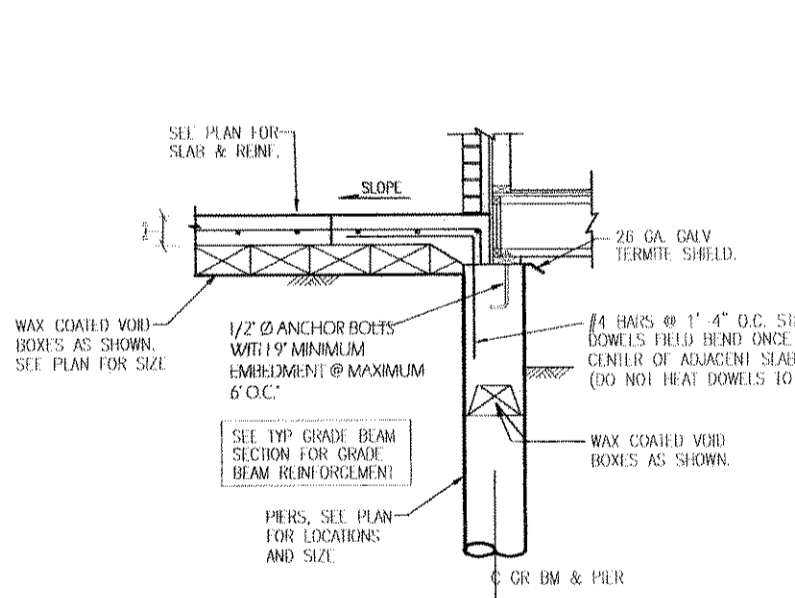
TYP DOWELL DETAIL D1



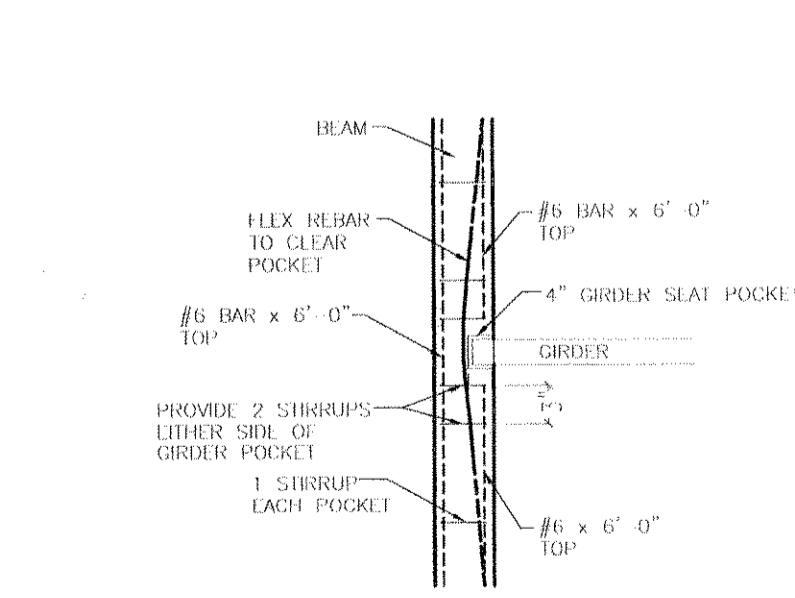
TYP GR BM SECTION @ GARAGE ENTRY S4



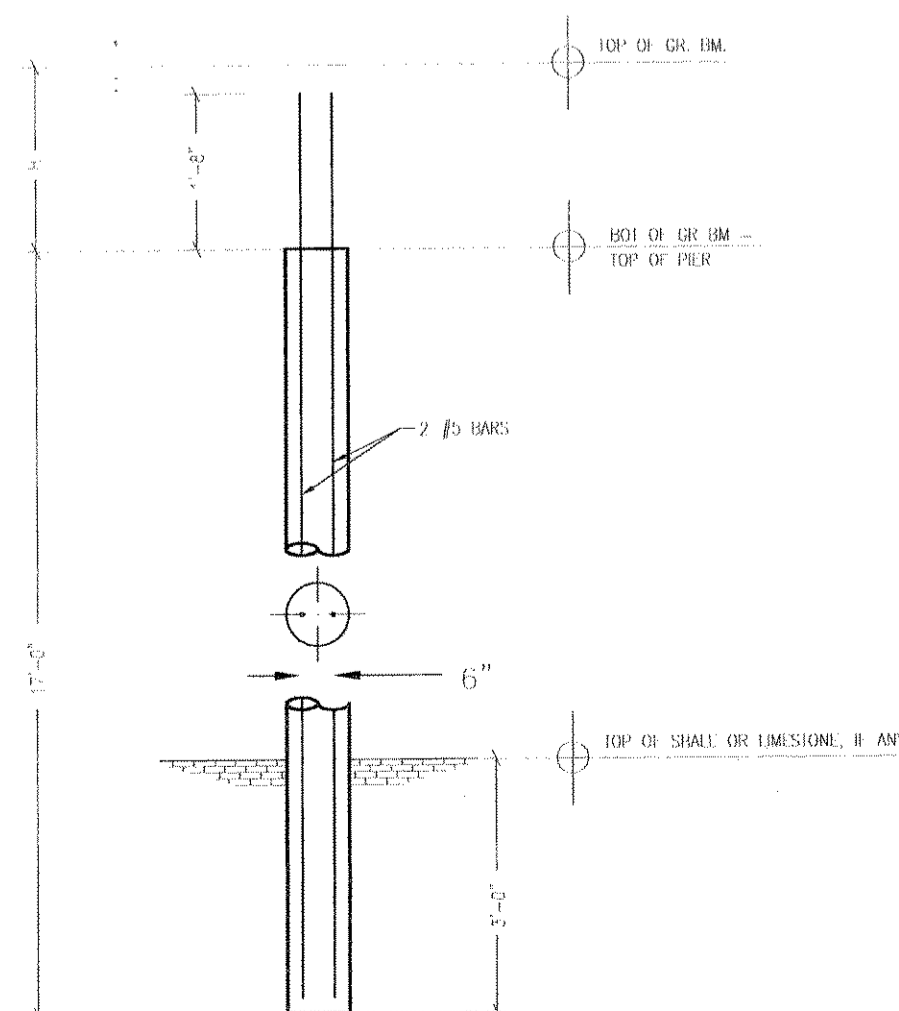
TYP SECTION AT FIREPLACE S8



TYP GR BM SECTION & PATIO S10

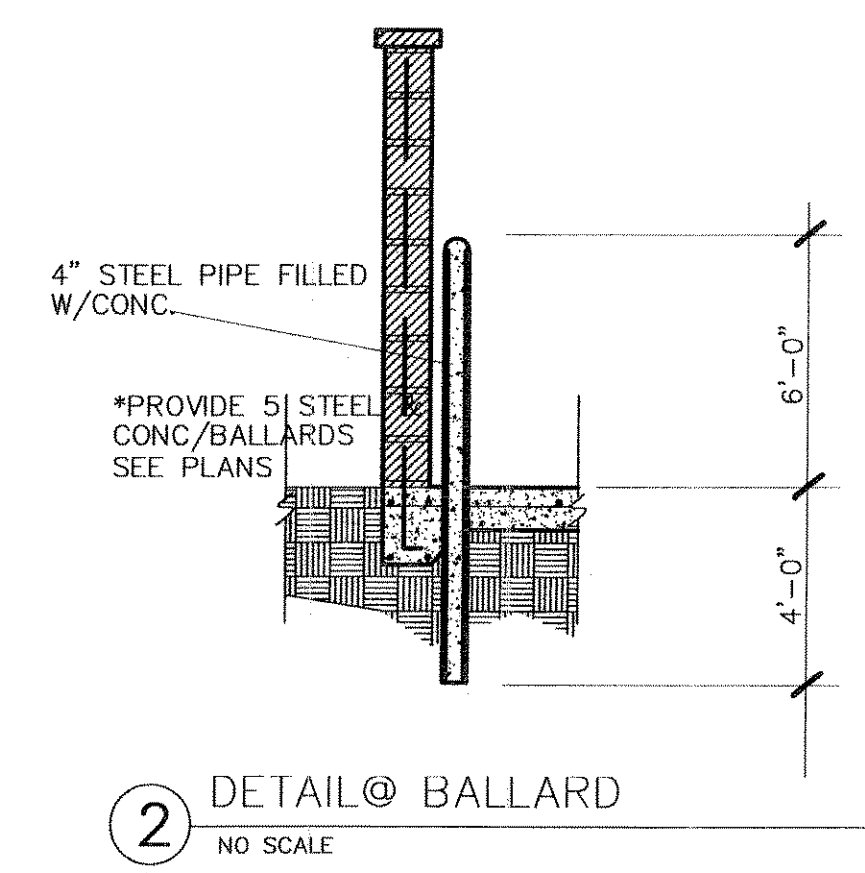
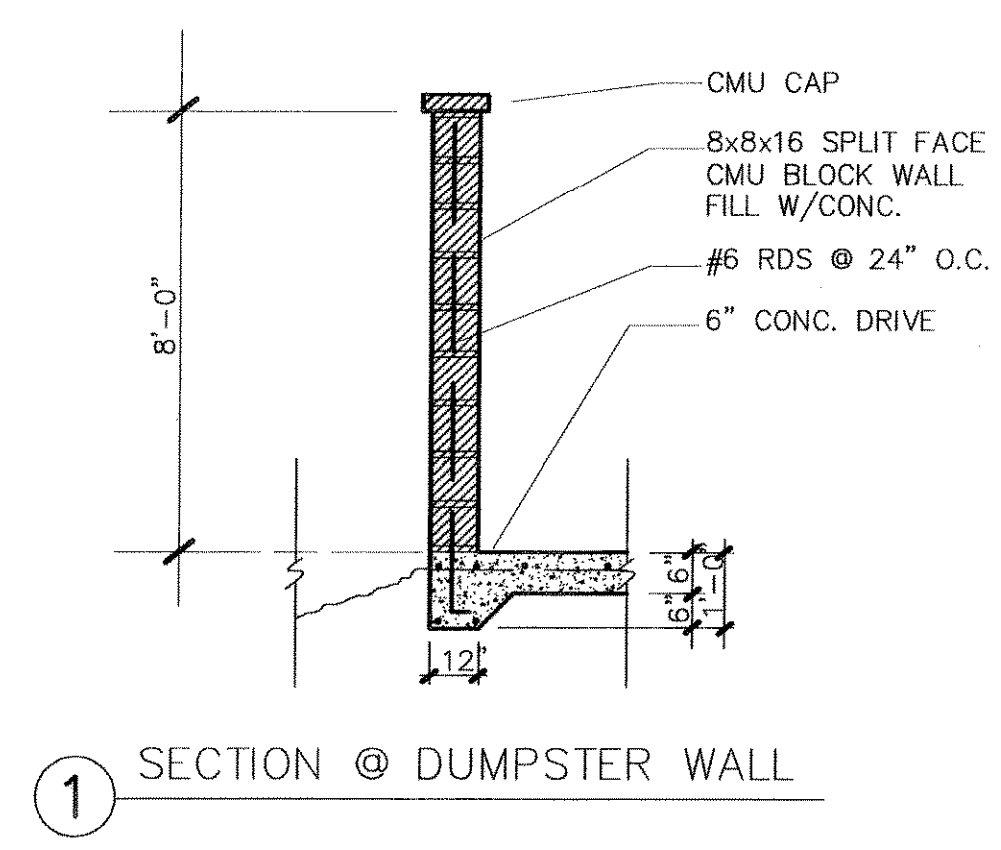
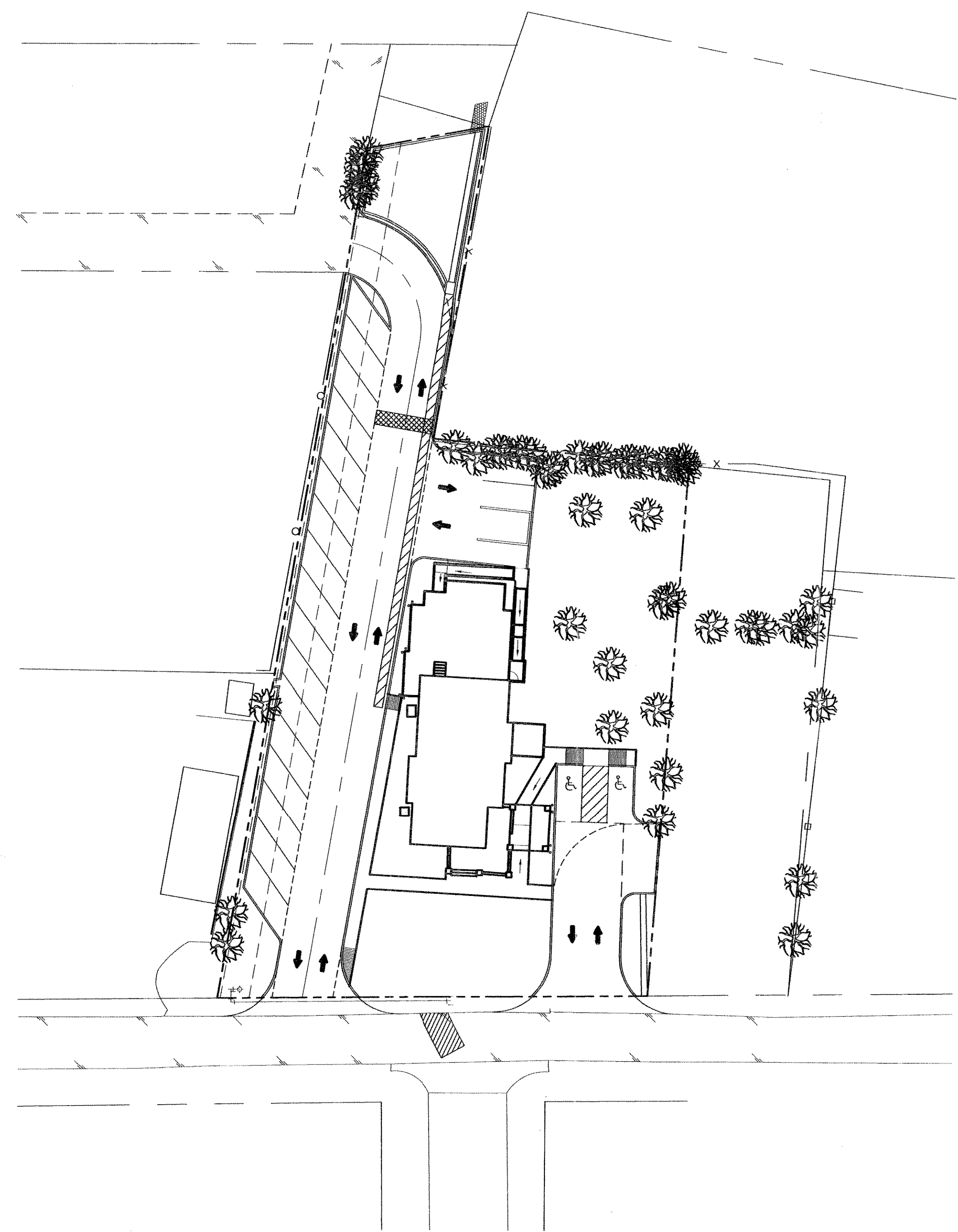


GIRDER POCKET DETAIL



TYP PIER DETAIL

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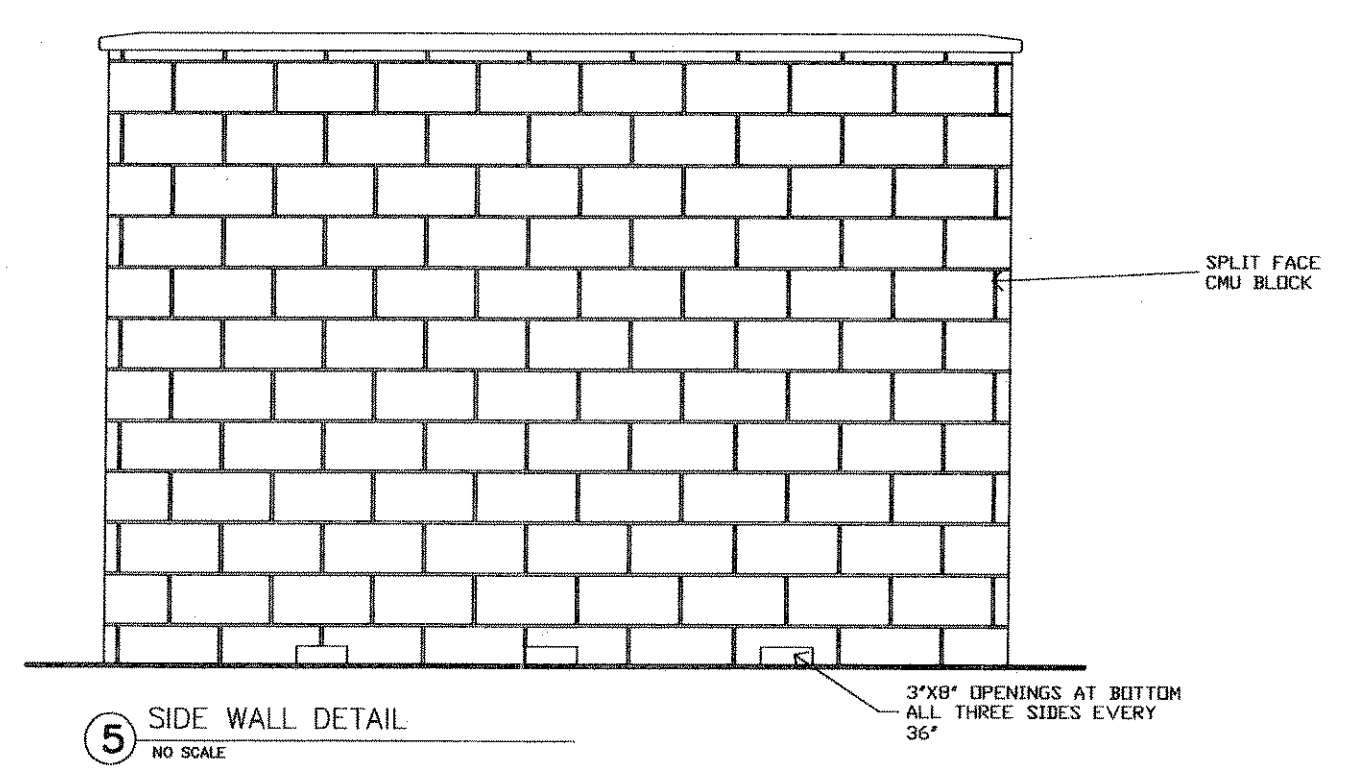
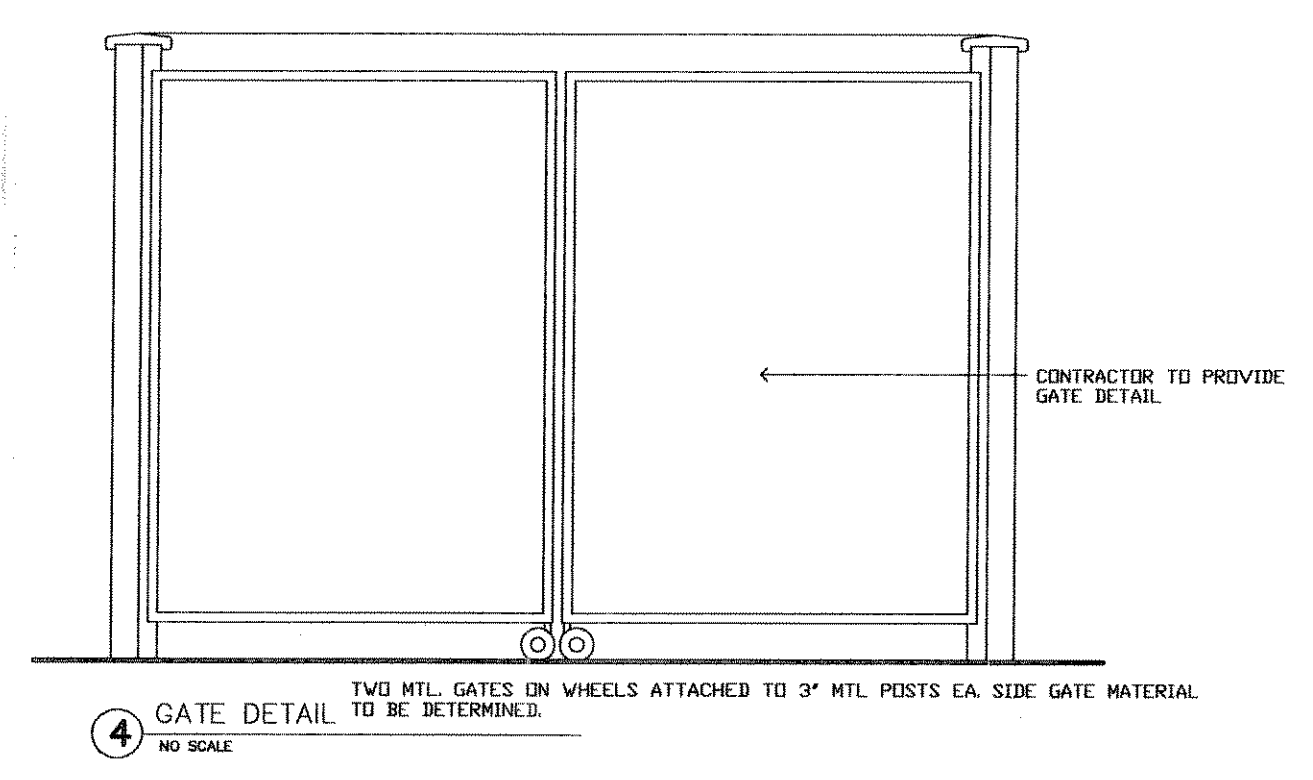
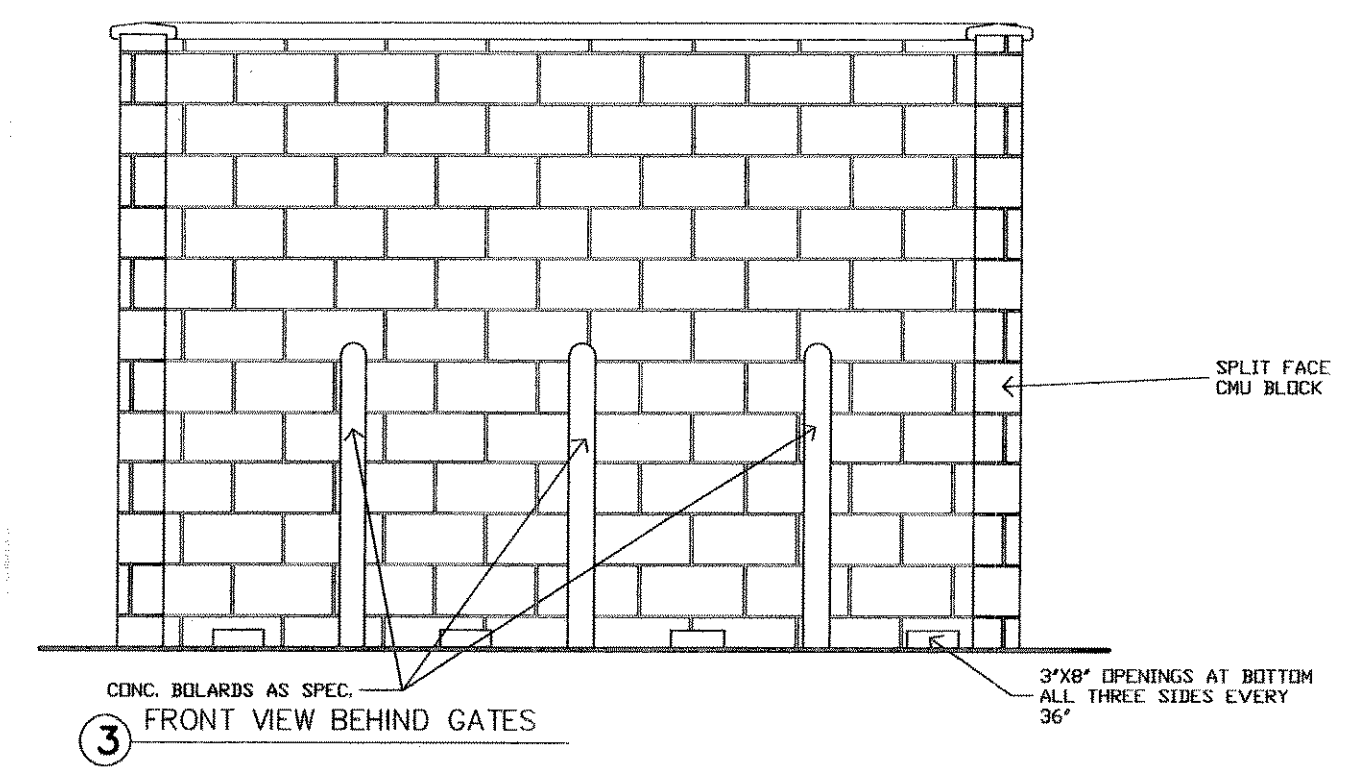
CONTRACTOR TO VERIFY PLANS AND TO VISIT SITE AND NOTIFY MERSHAWN ARCHITECTS OF ANY DISCREPANCIES BEFORE CONSTRUCTION.

GENERAL NOTES

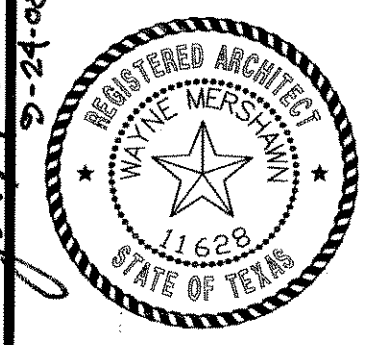
1. ARCHITECTURAL SITE PLANS ARE FOR REFERENCE ONLY. REFER TO CIVIL DRAWINGS FOR DIMENSIONS, GRADING, UTILITIES, EXACT SITE PLAN AND SPECIFICATIONS.
2. CONTRACTOR SHALL REVIEW CIVIL AND ARCHITECTURAL SITE DRAWINGS AND SHALL BRING TO THE ATTENTION OF THE ARCHITECT ANY DISCREPANCIES, BEFORE CONSTRUCTION.
3. VERIFY ALL UTILITIES BEFORE CONSTRUCTION.
4. CONTRACTOR SHALL COORDINATE AND CALL FOR ALL INSPECTIONS W/TESTING LAB, OWNER WILL PAY FOR TESTING LABS.
5. ALL BUILDING ENTRANCES AND EXITS SHALL BE HANDICAP ACCESSIBLE; SIDEWALK AND RAMP SLOPES SHALL NOT EXCEED THE MAXIMUM REQUIRED SLOPE NOT REQUIRING HANDRAILS, SEE TAS NOTES & DETAILS.

PARKING REQUIREMENTS

26 PARKING SPACES SHOWN



Wayne Mershawn
 9-24-08



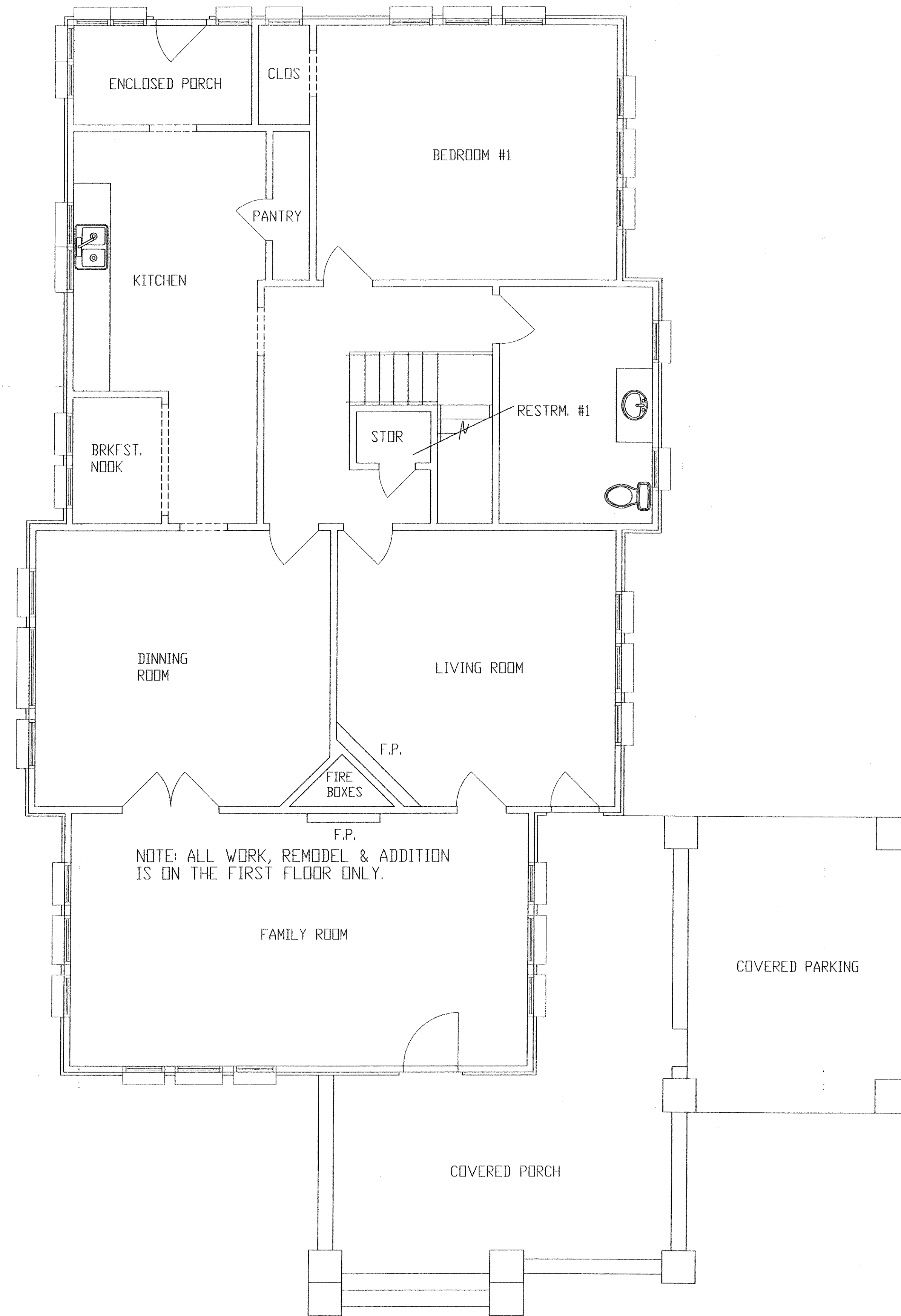
MATTHEW NUGENT
 RESTAURANT REMODEL
 ARCHITECTURAL
 SITE PLAN

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Date:	9/23/08
Project No.:	08302
Drawn:	TM
Checked:	WM

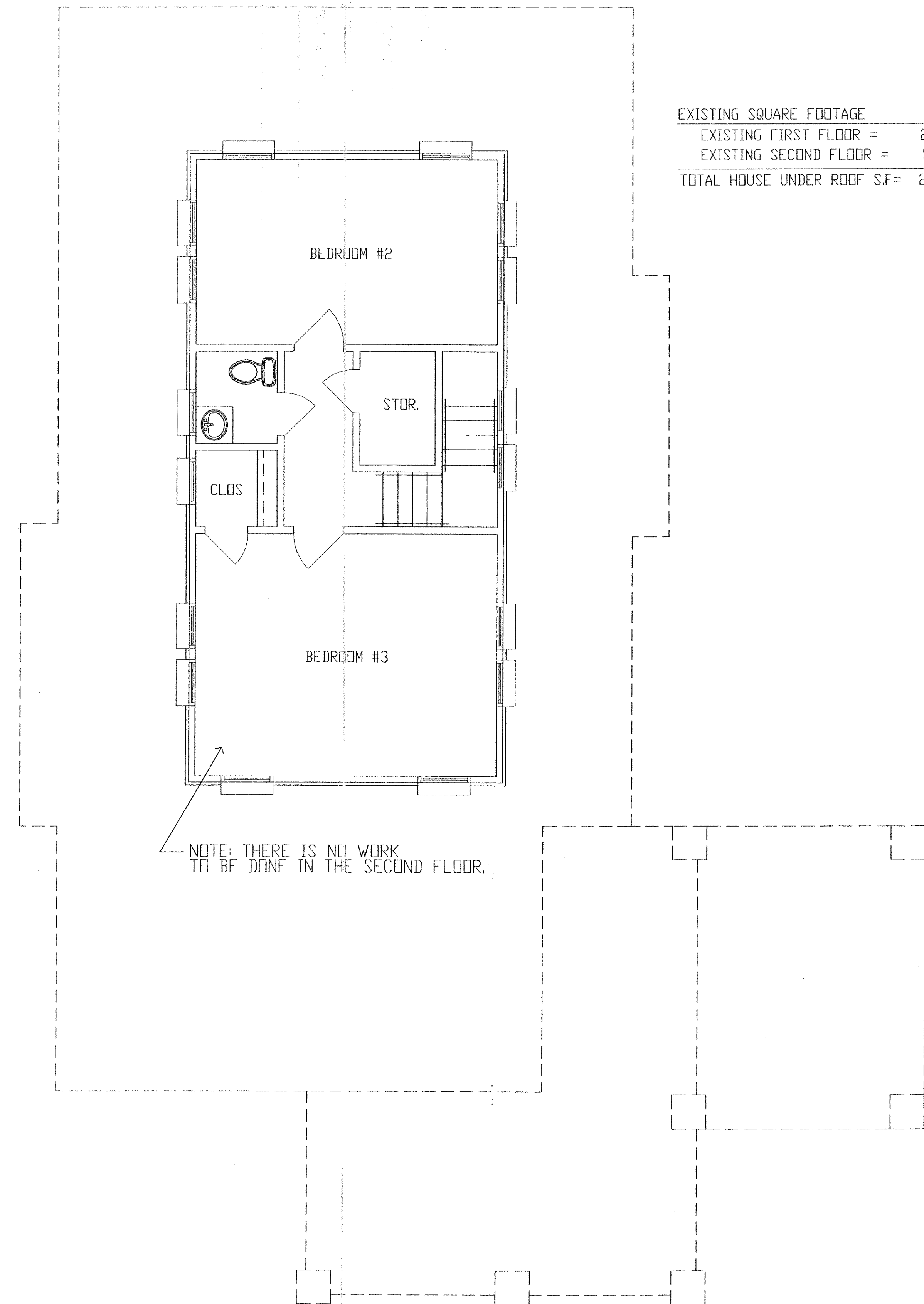
SHEET
A1 OF
 16

RESIDENTIAL RESTAURANTS
 INSTITUTIONAL
MERSHAWN ASSOCIATES
 MEDICAL COMMERCIAL CHURCHES
 ARCHITECTURE & CONSTRUCTION
 PHONE: 972-722-8302
 FAX: 972-722-9299
 2313 RIDGE ROAD #103
 ROCKWALL, TEXAS 75087

CONTRACTOR TO VERIFY PLANS AND TO VISIT SITE AND NOTIFY MERSHAWN ARCHITECTS OF ANY DISCREPANCIES BEFORE CONSTRUCTION.



FIRST FLOOR PLAN



SECOND FLOOR PLAN

EXISTING SQUARE FOOTAGE

EXISTING FIRST FLOOR =	2367 S.F.
EXISTING SECOND FLOOR =	546 S.F.
TOTAL HOUSE UNDER ROOF S.F.=	2913 S.F.

RESIDENTIAL RESTAURANTS
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ARCHITECTURE & CONSTRUCTION

MEDICAL COMMERCIAL
CHURCHES
MERSHAWN

2313 RIDGE ROAD #103
ROCKWALL, TEXAS 75087

PHONE: 972-722-9302
FAX: 972-722-9299

DATE	REVISION	REVISED PER	OWNER
9/18/08			

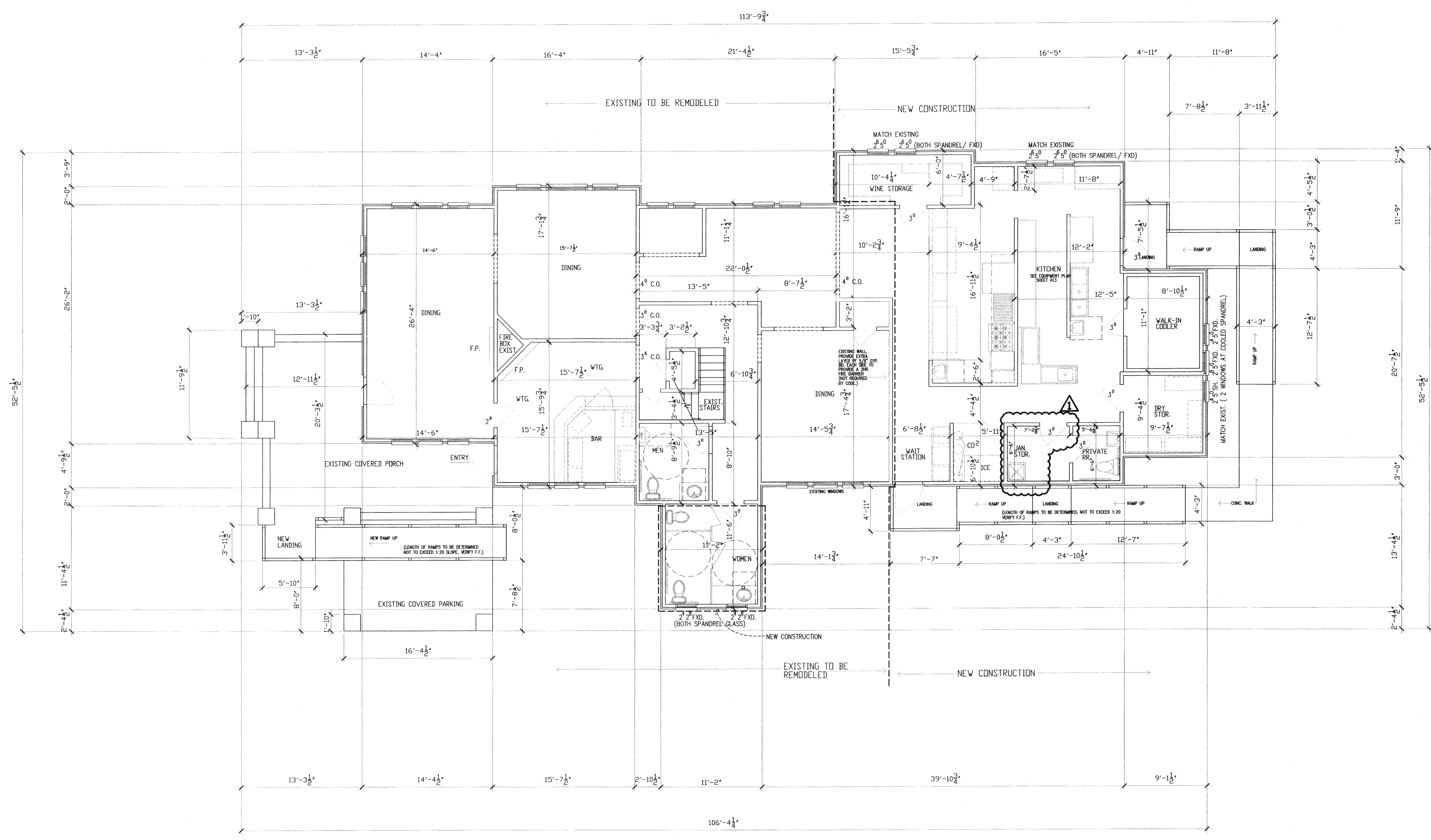


MATTHEW NUGENT
RESTAURANT REMODEL
EXISTING FLOOR PLANS

Scale:	1/4" = 1'-0"
Date:	9/23/08
Project No.:	08302
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Checked:	WM

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A2 OF
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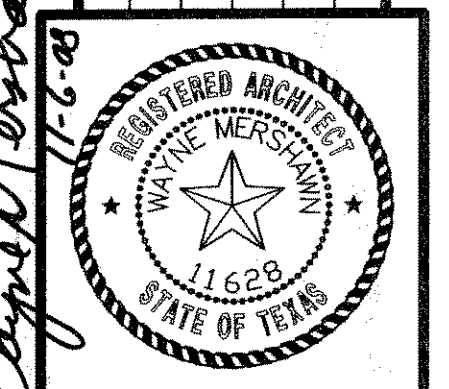


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MEDICAL COMMERCIAL CHURCHES
MERSHAWN ASSOCIATES
INSTITUTIONAL ARCHITECTURE & CONSTRUCTION

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2313 RIDGE ROAD, #103
ROCKWALL, TEXAS 75087

DATE	REVISION	REVISED PER CITY #1
11/6/08		



MATTHEW NUGENT
RESTAURANT REMODEL
PROPOSED FLOOR PLANS

Scale:	3/16"=1'-0"
Date:	9/23/08
Project No.:	08302
Drawn:	TM
Checked:	WM

SHEET
A3 OF
16

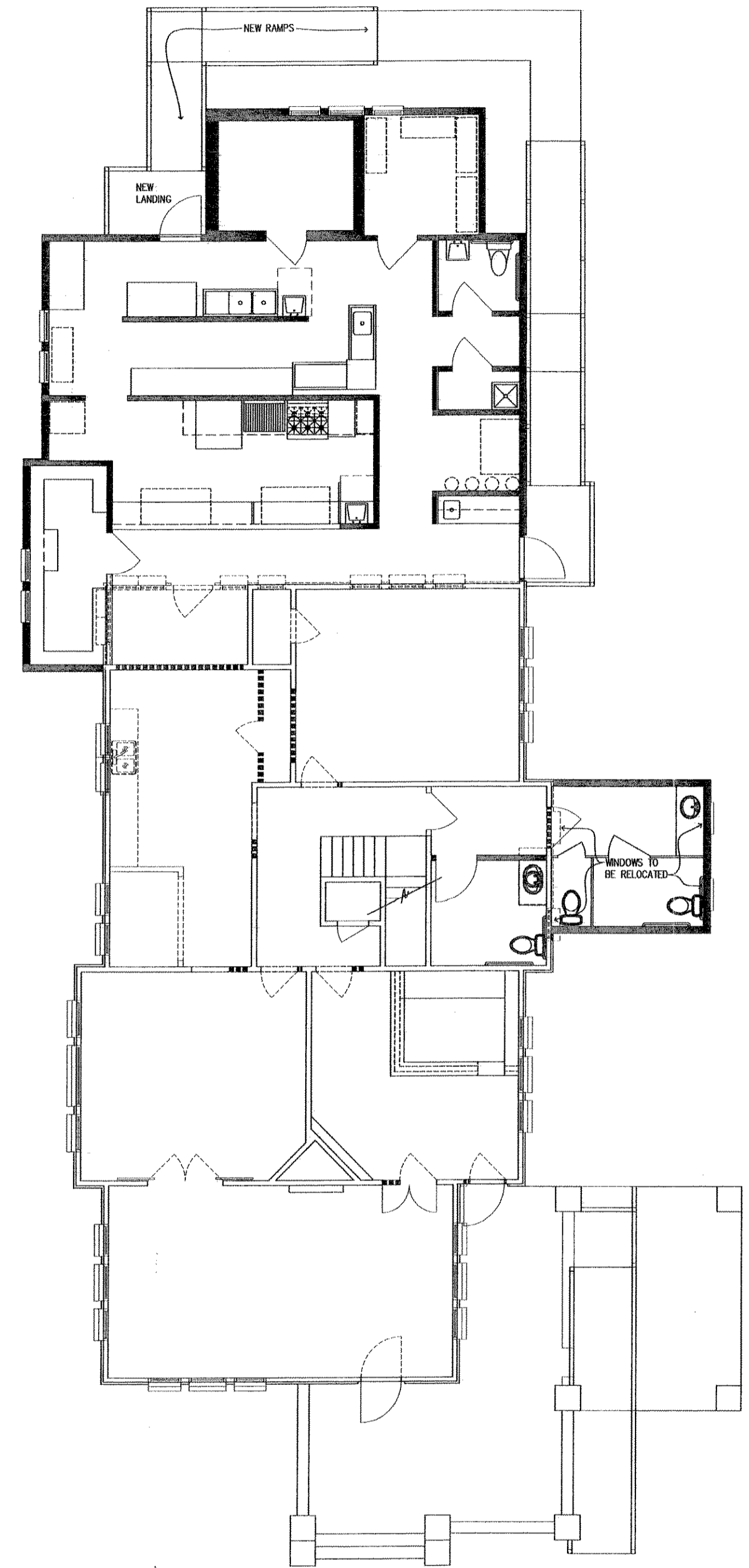
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Revisions

105 Olive

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CONTRACTOR TO VERIFY PLANS AND TO VISIT SITE AND NOTIFY MERSHAWN ARCHITECTS OF ANY DISCREPANCIES BEFORE CONSTRUCTION.



DEMOLITION KEY

- EXISTING WALLS TO BE REMOVED
- ===== EXISTING WALLS TO REMAIN
- NEW WALLS TO BE BUILT

DEMOLITION NOTES

1. BASE BID SHALL INCLUDE REUSING & REPAIRING EXISTING CEILING.
2. CONTRACTOR SHALL REUSE & TOUCH UP EXISTING LIGHT FIXTURES & ALL OTHER ITEMS REQUIRED BY THE PROPOSED PLANS, SUCH AS: DOORS, FRAMES, HARDWARE, EXIT SIGNS ETC.... THAT MEET SPECIFICATIONS OR EQUAL & CAN BE REPAIRED & TOUCHED UP.

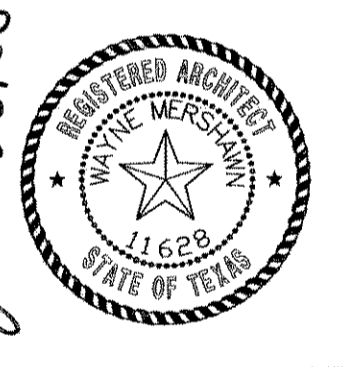
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RESIDENTIAL RESTAURANTS INSTITUTIONAL

PHONE: 972-722-9302
 FAX: 972-722-9259

2313 RIDGE ROAD #103
 ROCKWALL, TEXAS 75087

DATE	REVISION	REVISED PER	OWNER
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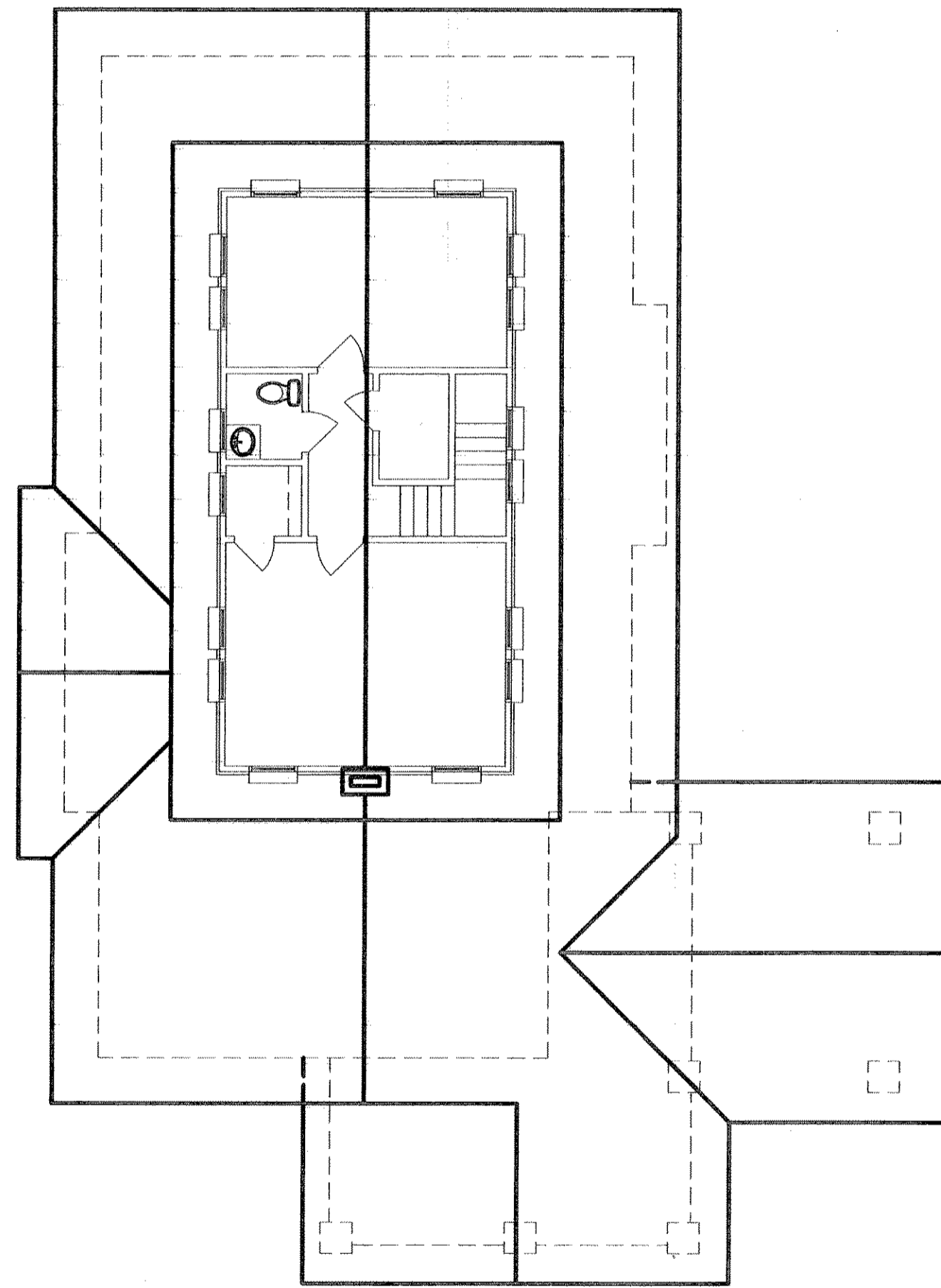
MATTHEW NUGENT
 RESTAURANT REMODEL

DEMOLITION PLAN

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Date:	9/23/08
Project No.:	08302
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Checked:	WM

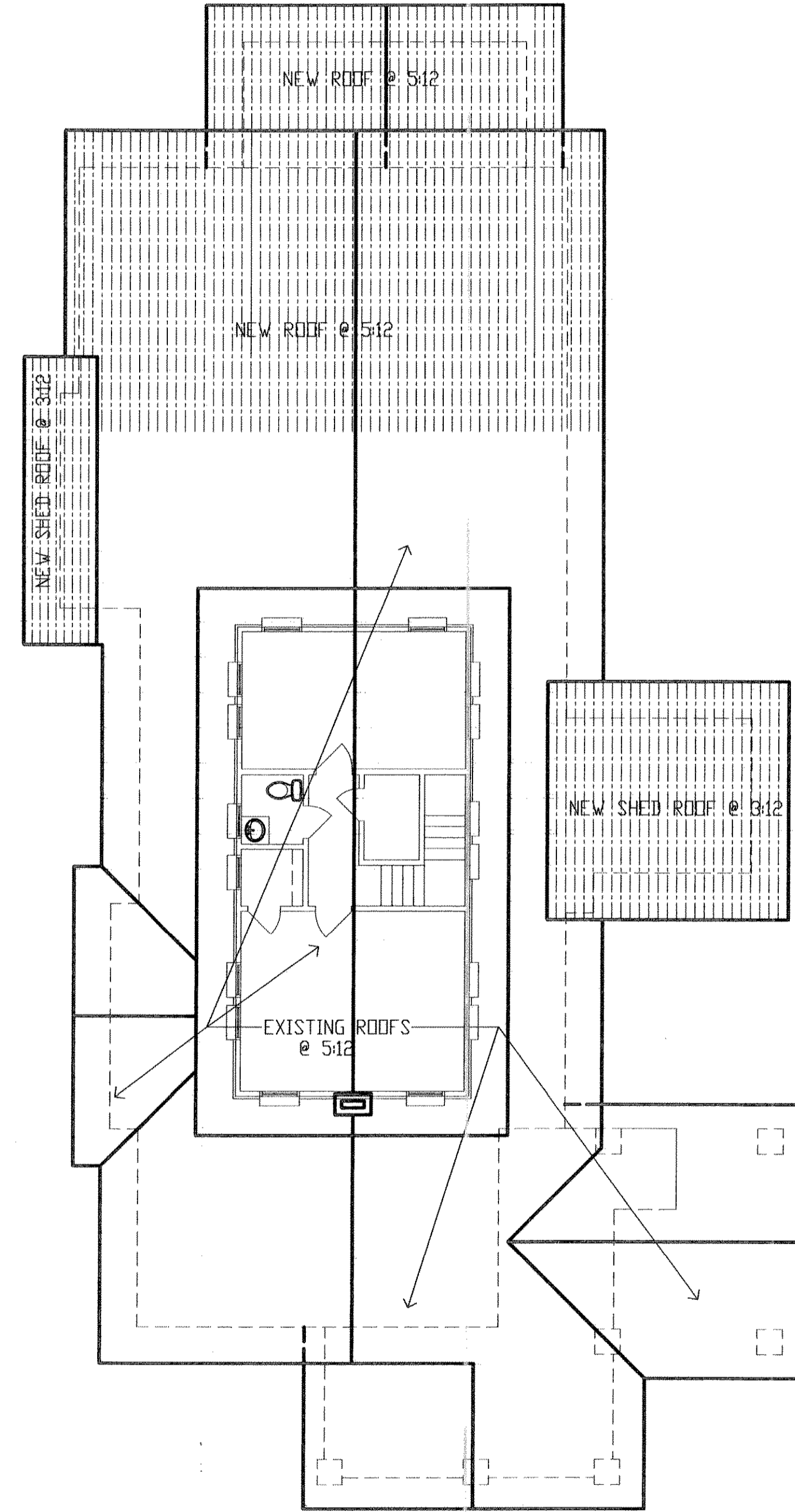
SHEET
A4 OF
16

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NOTE: ALL EXISTING PITCHES 5:12 (VERIFY)

EXISTING ROOF PLAN



NOTE: MATCH EXISTING PITCHES (5:12) WITH THE EXCEPTION OF THE NEW SHED ROOFS WHICH ARE 3:12. PRICE NEW COMPOSITION ROOFING TO MATCH EXISTING AND ALSO PROVIDE AN ALTERNATE FOR NEW COMPOSITION ROOF ON ENTIRE PRIMARY ROOF TOUCHED BY NEW ROOFING.

PROPOSED ROOF PLAN

MEDICAL COMMERCIAL RESTAURANTS
CHURCHES INSTITUTIONAL
MERSHAWN ASSOCIATES
ARCHITECTURE & CONSTRUCTION

2313 RIDGE ROAD #103
ROCKWALL, TEXAS 75087
PHONE: 972-722-9302
FAX: 972-722-9299

DATE	REVISION
9/18/08	REVISED PER OWNER



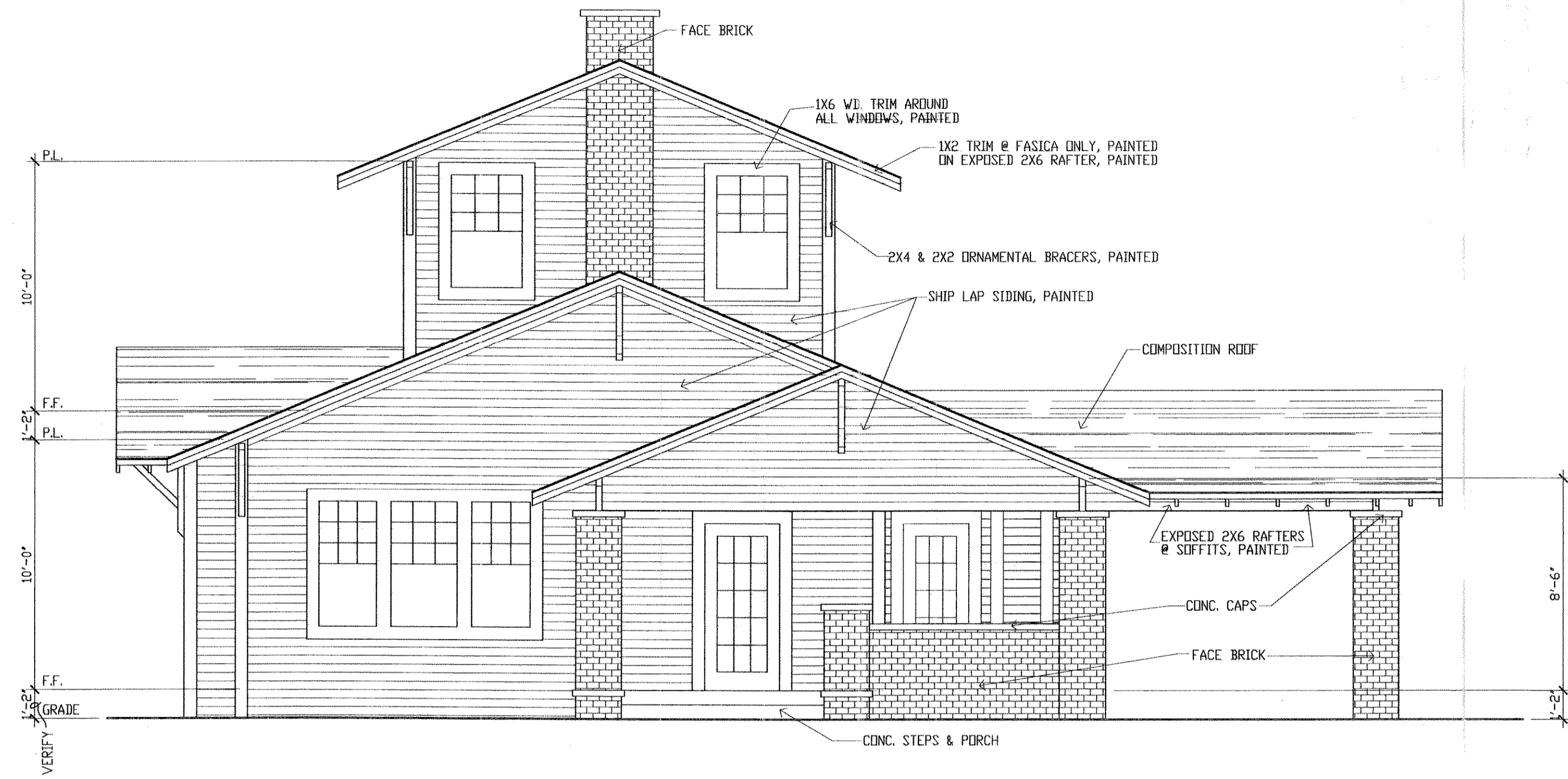
Wayne Mershawn
9-27-08

MATTHEW NUGENT
RESTAURANT REMODEL
EXISTING/PROPOSED
ROOF PLAN

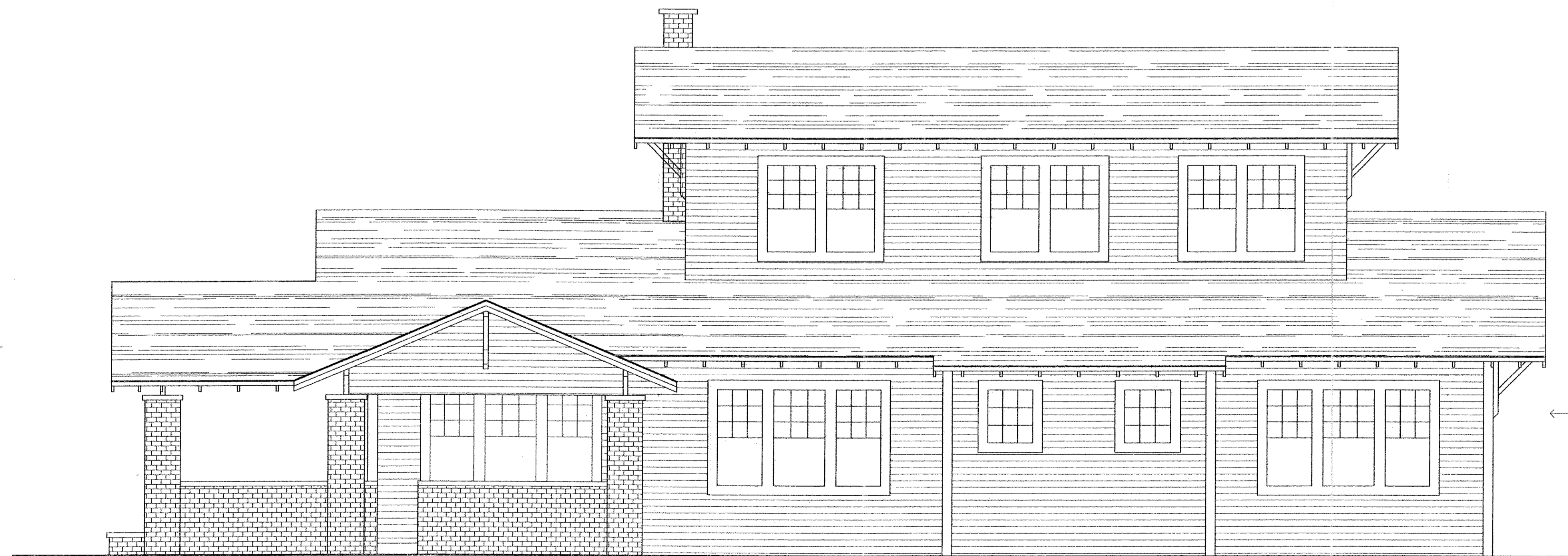
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Project No.:	08302
Drawn:	TM
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SHEET
A5 OF
16

CONTRACTOR TO VERIFY PLANS AND TO VISIT SITE AND NOTIFY MERSHAWN ARCHITECTS OF ANY DISCREPANCIES BEFORE CONSTRUCTION.



SOUTH ELEVATION



EAST ELEVATION

← SAME NOTES AS ABOVE

RESIDENTIAL RESTAURANTS
MEDICAL COMMERCIAL CHURCHES
MERSHAWN ASSOCIATES
INSTITUTIONAL ARCHITECTURE & CONSTRUCTION
PHONE: 972-722-8302
FAX: 972-722-9289
2313 RIDGE ROAD #103
ROCKWALL, TEXAS 75087

DATE	REVISION
9/18/08	REVISED PER OWNER



Wayne Mershawn
9-24-08

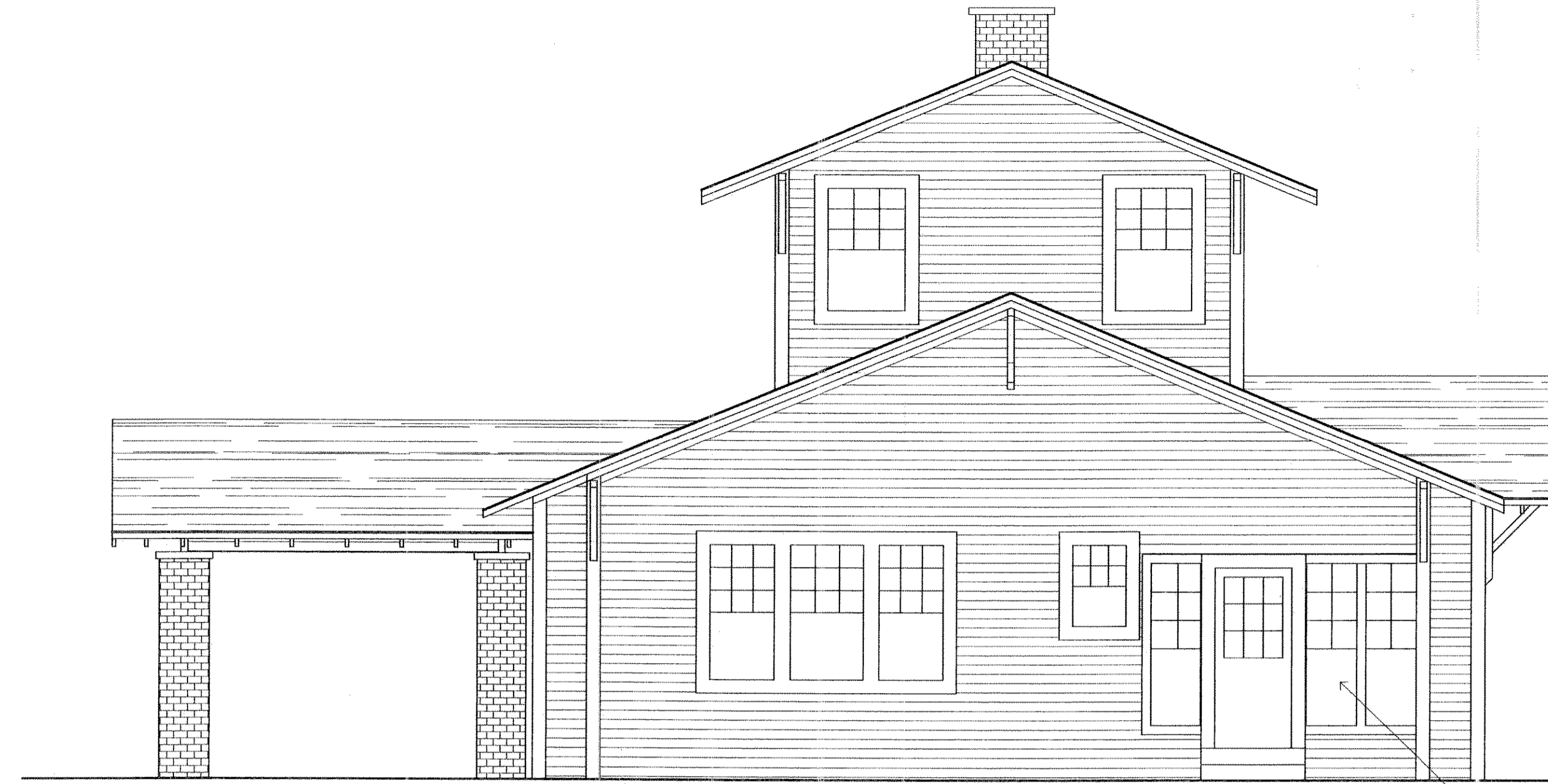
**MATTHEW NUGENT
RESTAURANT REMODEL
EXISTING ELEVATIONS**

Scale:	1/4" = 1'-0"
Date:	9/23/08
Project No.:	08302
Drawn:	TM
Checked:	WM

SHEET
A7 OF
16

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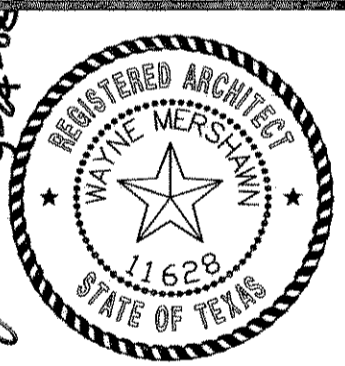
NORTH ELEVATION



WEST ELEVATION

MEDICAL COMMERCIAL CHURCHES
MERSHAW ASSOCIATES
RESIDENTIAL RESTAURANTS INSTITUTIONAL
ARCHITECTURE & CONSTRUCTION
PHONE: 972-722-9302
FAX: 972-722-9299
2313 RIDGE ROAD #03
ROCKWALL, TEXAS 75087

REVISION	DATE	REVISOR	DATE	REVISOR
	9/18/08			



Wayne Mershaw
9/24/08

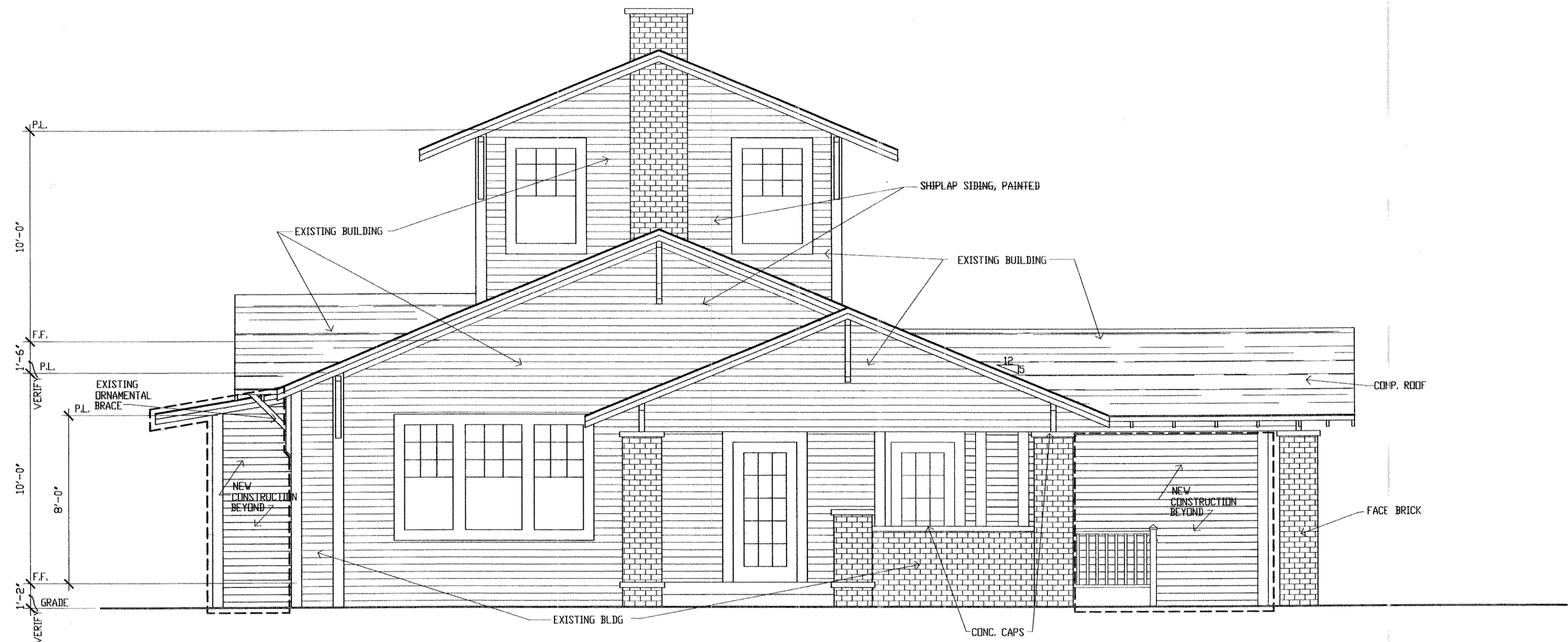
MATTHEW NUGENT
RESTAURANT REMODEL
EXISTING ELEVATIONS

Scale: 1/4" = 1'-0"
Date: 9/23/08
Project No.: 08302
Drawn: TM
Checked: WM

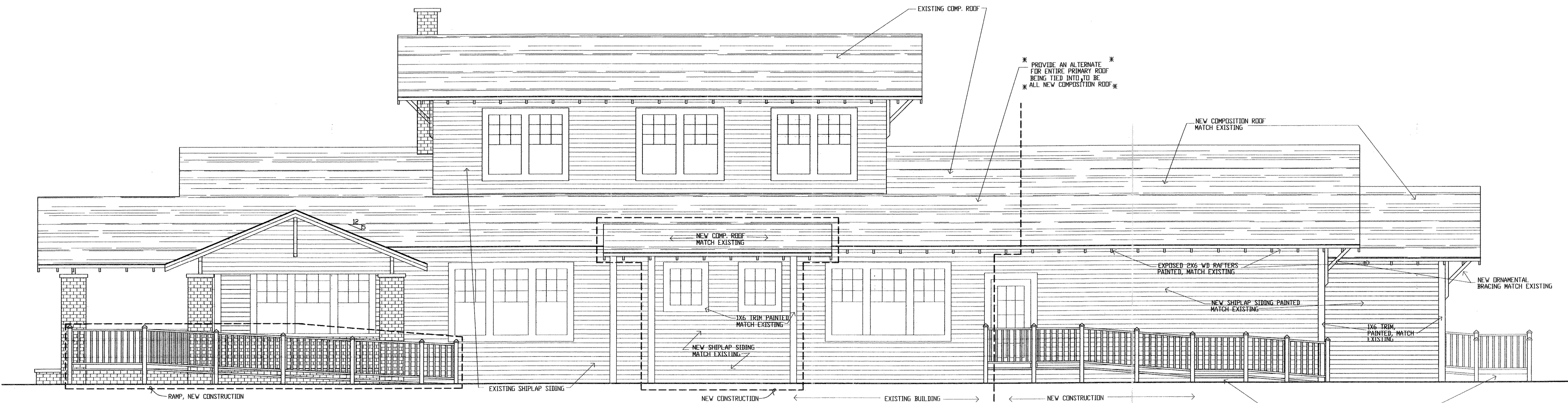
SHEET
A8 OF
16

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CONTRACTOR TO VERIFY PLANS AND TO VISIT SITE AND NOTIFY MERSHAW ARCHITECTS OF ANY DISCREPANCIES BEFORE CONSTRUCTION.



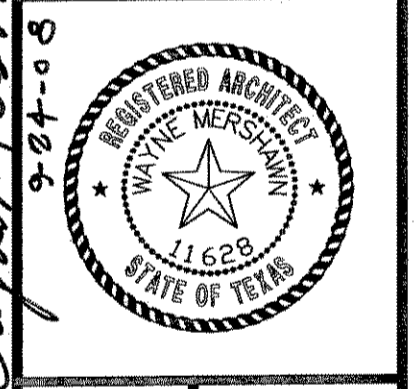
SOUTH ELEVATION



EAST ELEVATION

RESIDENTIAL RESTAURANTS
MEDICAL COMMERCIAL CHURCHES
MERSHAW ASSOCIATES
ARCHITECTURE & CONSTRUCTION
PHONE: 972-722-9302
FAX: 972-722-9299
2313 RIDGE ROAD #103
ROCKWALL, TEXAS 75087

DATE	REVISION
9/18/08	REVISED PER DWNER

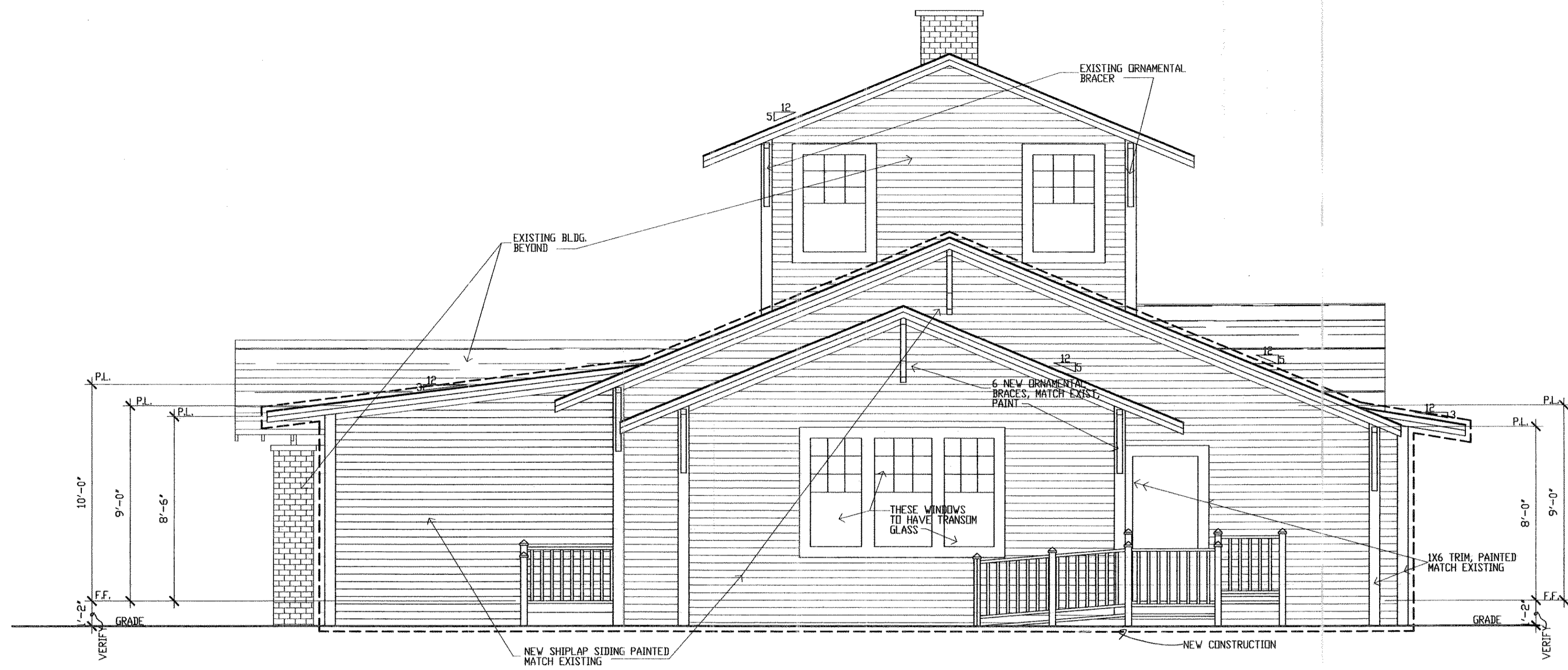


Wayne Mershaw
9-21-08
MATTHEW NUGENT RESTAURANT REMODEL
PROPOSED ELEVATIONS

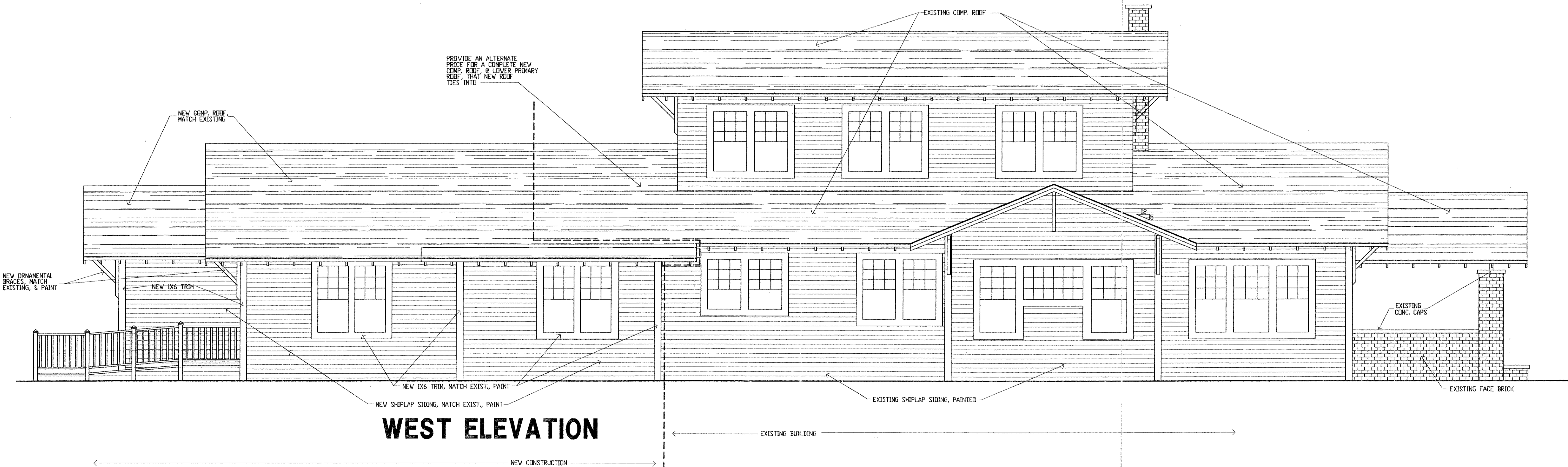
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SHEET
A9 OF
16

CONTRACTOR TO VERIFY PLANS AND TO VISIT SITE AND NOTIFY MERSHAWN ARCHITECTS OF ANY DISCREPANCIES BEFORE CONSTRUCTION.



NORTH ELEVATION



WEST ELEVATION

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DATE	REVISION
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5-24-08	

Wayne Mershawn
REGISTERED ARCHITECT
NO. 11628
STATE OF TEXAS

MATTHEW NUGENT
RESTAURANT REMODEL

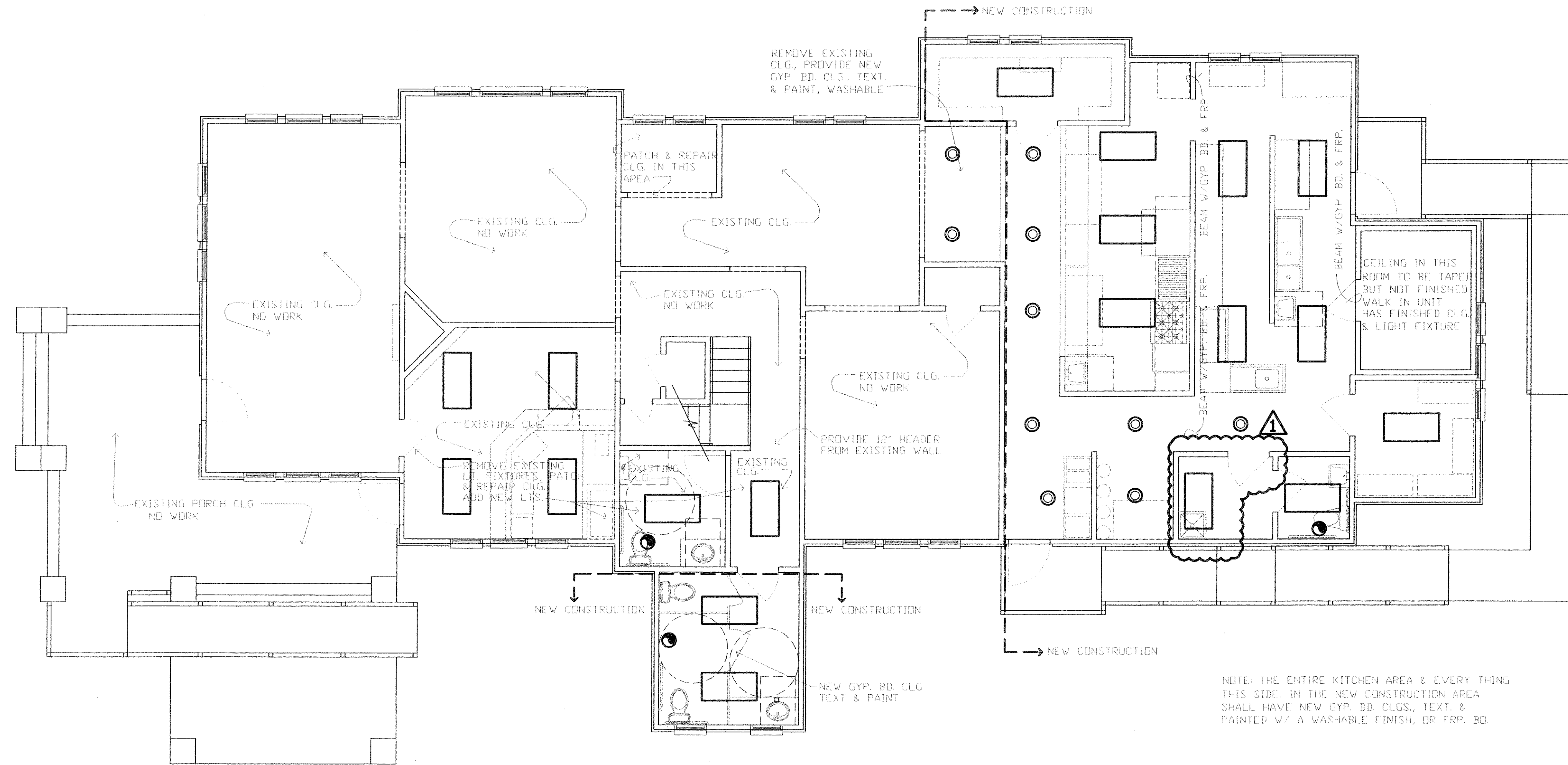
PROPOSED ELEVATIONS

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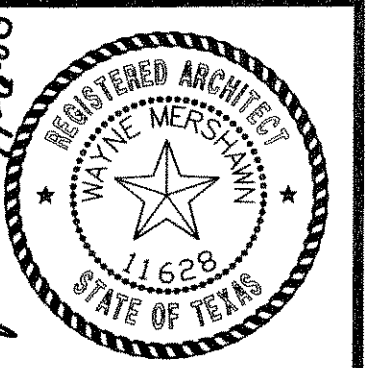


NOTE: THE ENTIRE KITCHEN AREA & EVERY THING THIS SIDE, IN THE NEW CONSTRUCTION AREA SHALL HAVE NEW GYP. BD. CLGS., TEXT. & PAINTED W/ A WASHABLE FINISH, OR FRP. BD.

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 INSTITUTIONAL
MERSHAWN ASSOCIATES
 ARCHITECTURE & CONSTRUCTION

2313 RIDGE ROAD #103
 ROCKWALL, TEXAS 75087
 PHONE: 972-722-9302
 FAX: 972-722-9299

DATE	REVISION	REVISED PER CITY #1
11/6/08		



Wayne Mershawn
 11-6-08

MATTHEW NUGENT
 RESTAURANT REMODEL
**REFLECTED
 CEILING PLAN**

Scale:	3/16"=1'-0"
Date:	9/23/08
Project No.:	08302
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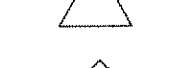

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CONTRACTOR TO VERIFY PLANS AND TO VISIT SITE AND NOTIFY MERSHAWN ARCHITECTS OF ANY DISCREPANCIES BEFORE CONSTRUCTION.

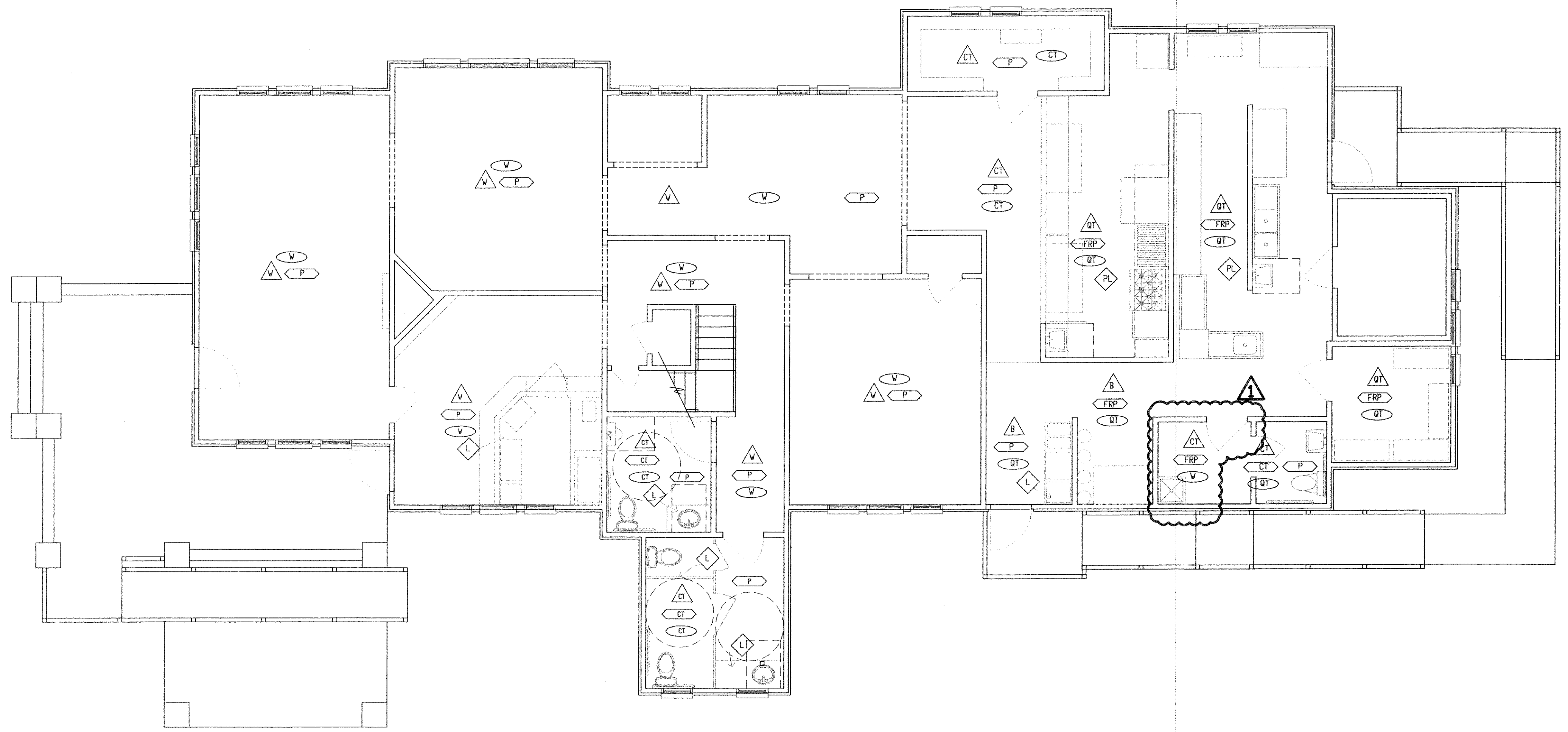
FINISH SCHEDULE

SYMBOL	PRODUCT	MANUFACTURER	PRODUCT INFORMATION
W	EXISTING WOOD		PATCH & REPAIR AS NEEDED
CT	CERAMIC TILE	DALTILE	TO BE ANOUNCED
QT	QUARY TILE	DALTILE	TO BE ANOUNCED
FRP	FRP BOARD	TO BE ANOUNCED	TO BE ANOUNCED
P	PAINT	TO BE ANOUNCED	TO BE ANOUNCED
L	PLASTIC LAMINATE	TO BE ANOUNCED	TO BE ANOUNCED

FINISH KEY

-  FLOOR FINISH
-  WALL FINISH
-  BASE
-  COUNTER

* SEE REFLECTED CLG. PLAN FOR CEILING FINISHES.



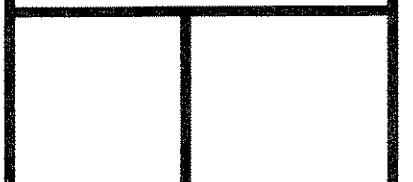
MEDICAL COMMERCIAL CHURCHES

MERSHAWN ASSOCIATES

RESIDENTIAL RESTAURANTS INSTITUTIONAL ARCHITECTURE & CONSTRUCTION

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ROCKWALL, TEXAS 75087
PHONE: 972-722-9302
FAX: 972-722-9399

DATE	REVISION	REVISED PER	CITY #1
11/6/08			



Matthew Nugent
11/6/08

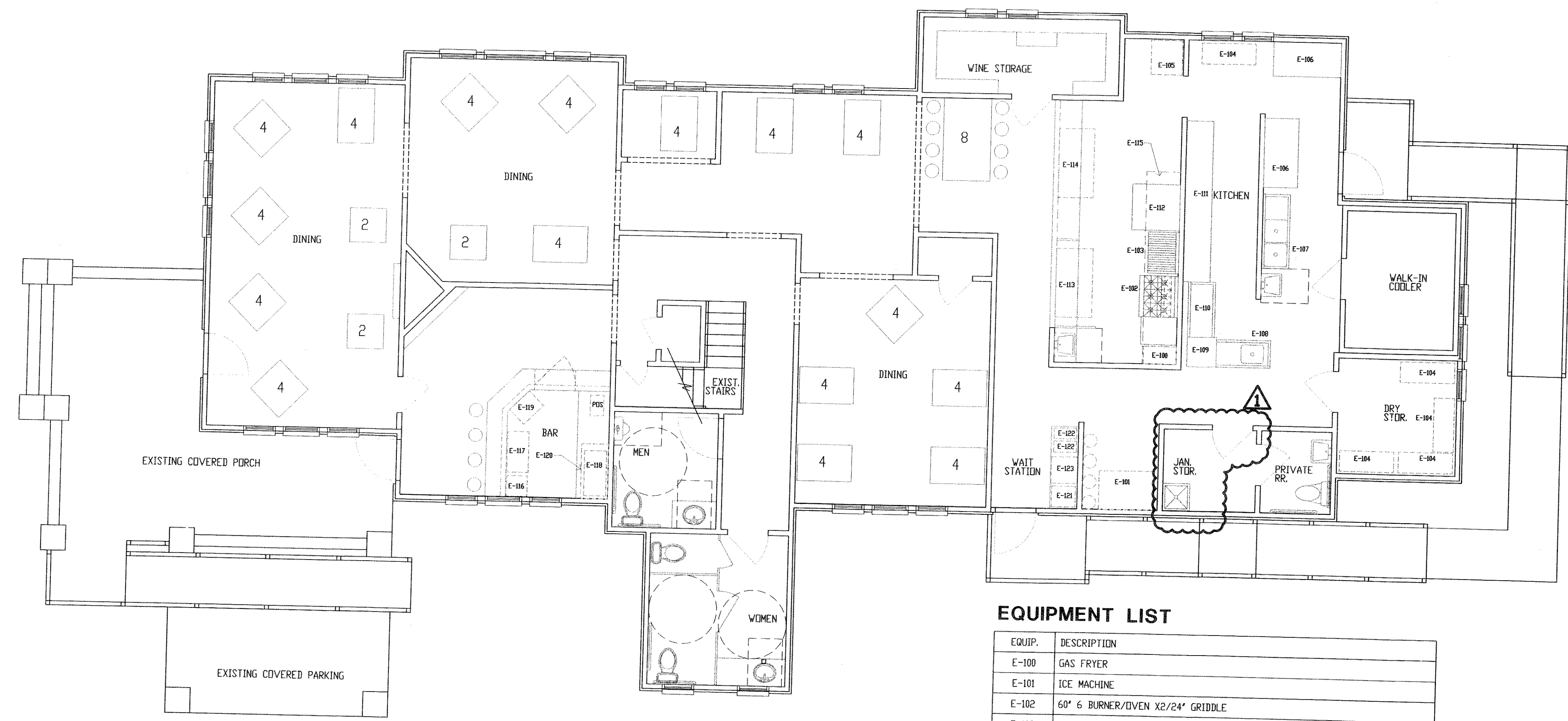
MATTHEW NUGENT
RESTAURANT REMODEL
FINISHES PLAN

Scale:	3/16"=1'-0"
Date:	9/23/08
Project No.:	08302
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Checked:	WM

SHEET
A12 OF
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CONTRACTOR TO VERIFY PLANS AND TO VISIT SITE AND NOTIFY MERSHAWN ARCHITECTS OF ANY DISCREPANCIES BEFORE CONSTRUCTION.



TOTAL SEATS - 82

EQUIPMENT LIST

EQUIP.	DESCRIPTION
E-100	GAS FRYER
E-101	ICE MACHINE
E-102	60" 6 BURNER/OVEN X2/24" GRIDDLE
E-103	GRILL
E-104	48" ROLLING STORAGE SHELF
E-105	WORK TOP FREEZER
E-106	60" WORK TABLE
E-107	2 COMPARTMENT SINK
E-108	SOILED DISH TABLE
E-109	DISHWASHER
E-110	CLEAN DISH TABLE
E-111	DISH STORAGE RACKS
E-112	CONVECTION OVEN
E-113	60" PIZZA PREP TABLE
E-114	60" SANDWICH PREP TABLE
E-115	EXHAUST HOOD
E-116	UNDERBAR HAND SINK UNIT
E-117	COCKTAIL STATION
E-118	WINE DISPENSER
E-119	BEER TAP
E-120	UNDERCOUNTER COOLER
E-121	COFFEE MAKER
E-122	TEA BREWER/DISPENSER
E-123	BEVERAGE DISPENSER

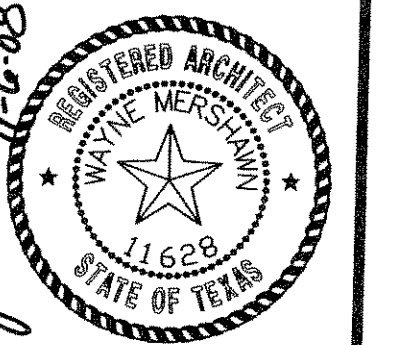
RESIDENTIAL RESTAURANTS
INSTITUTIONAL

MERSHAWN ASSOCIATES

ARCHITECTURE & CONSTRUCTION

2313 BRIDGE ROAD #103
ROCKWALL, TEXAS 75087
PHONE: 972-222-9302
FAX: 972-222-9399

DATE	REVISION	REVISED PER CITY #1
11/6/08		



Wayne Mershawn
11/6/08

MATTHEW NUGENT
RESTAURANT REMODEL

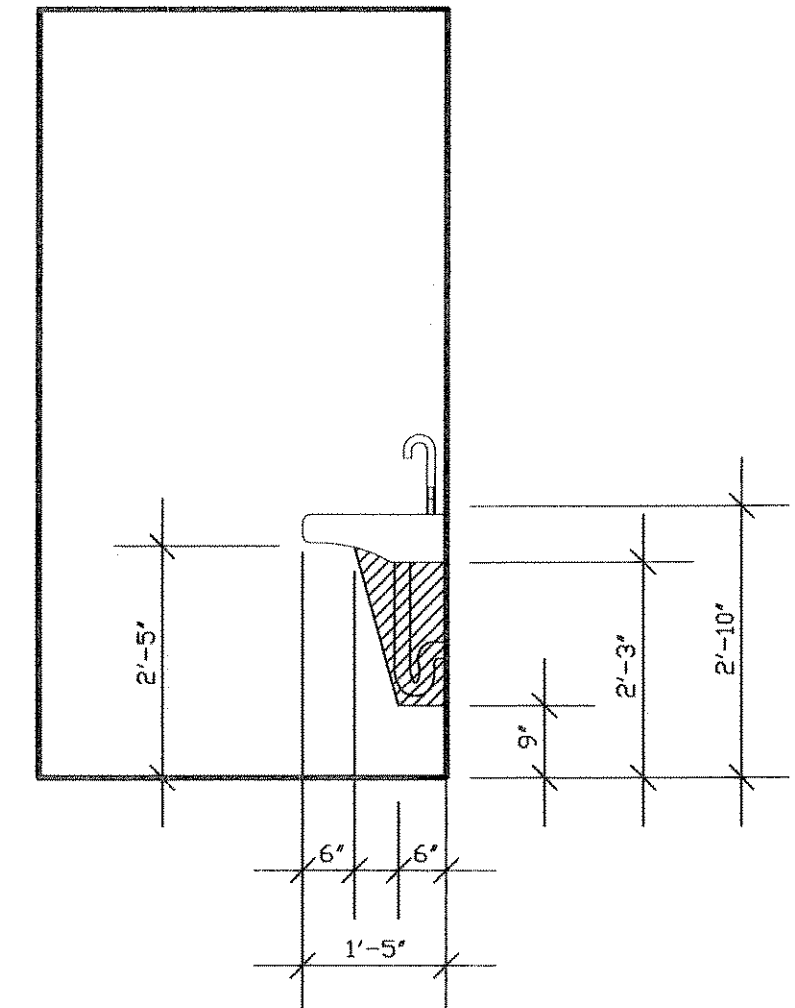
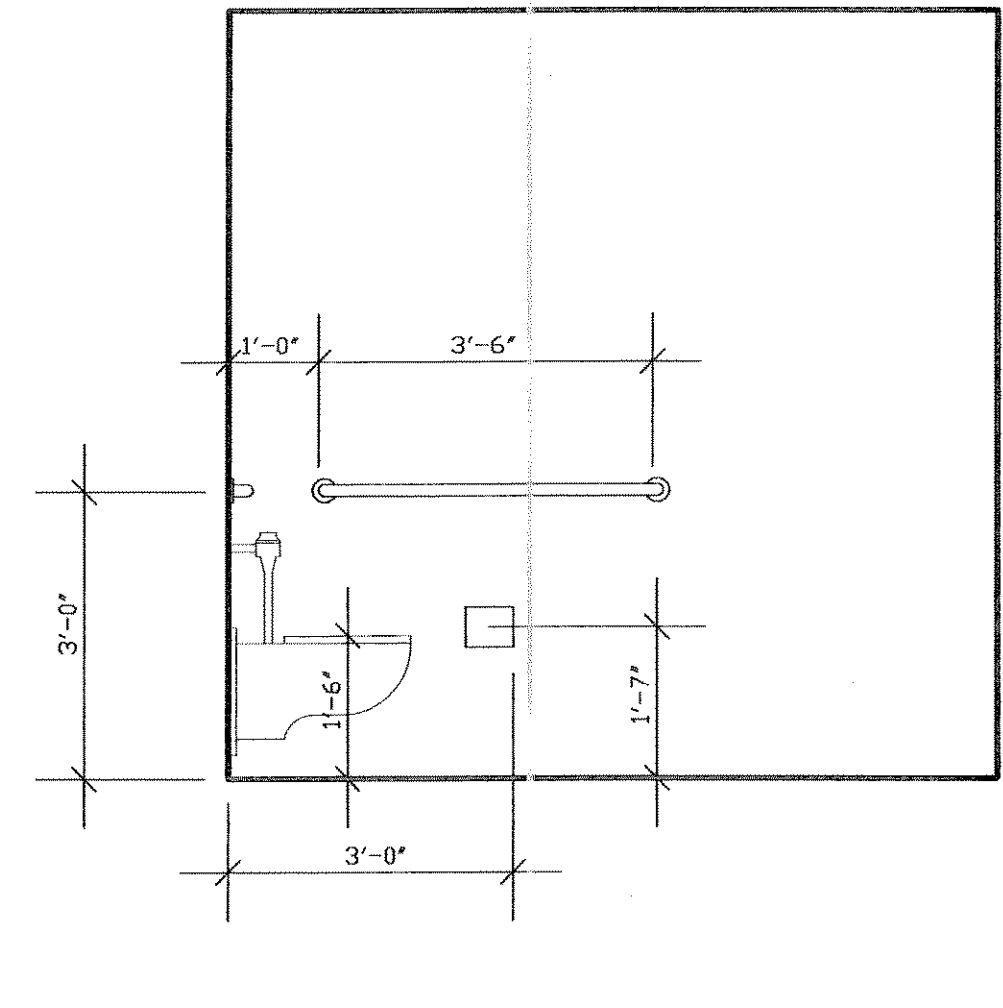
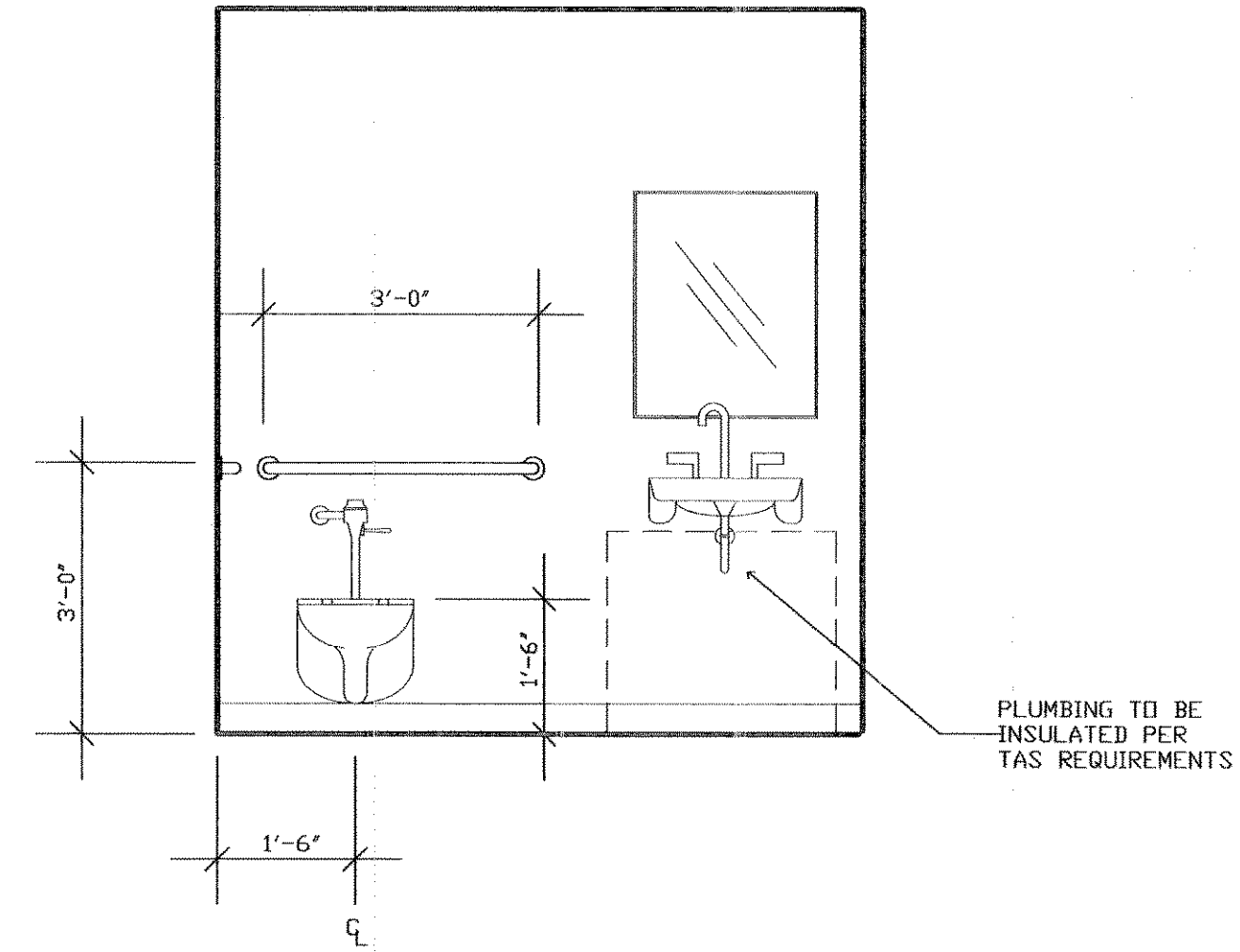
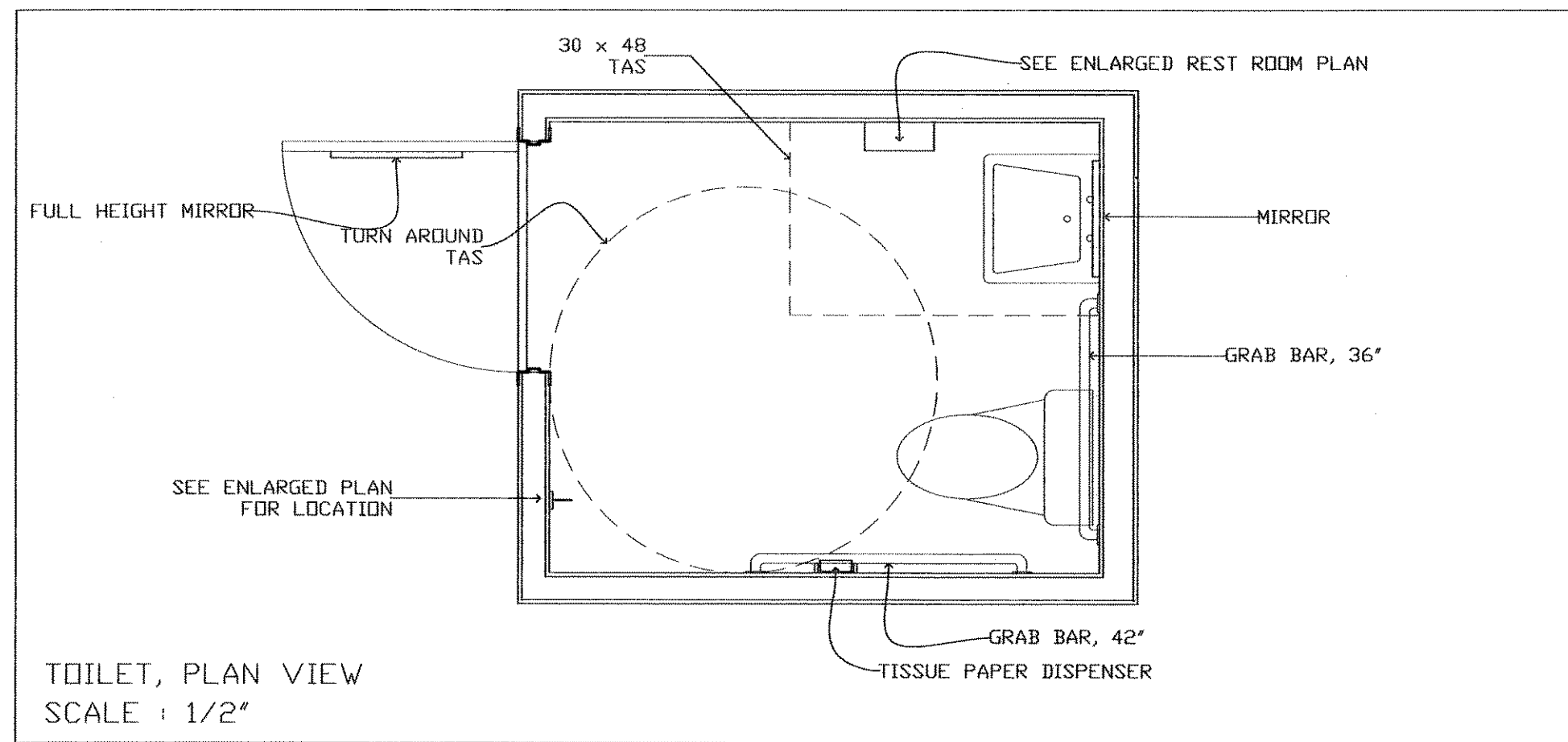
EQUIPMENT & SEATING PLAN

Scale:	3/16"=1'-0"
Date:	9/23/08
Project No.:	08302
Drawn:	TM
Checked:	WM

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A13 OF
16

K:\2008 PROJECTS\08302_Olive St. Restaurant\REDESIGN\F2_PROPOSED.dwg Fri Nov 07 11:33:05 2008 T:10

CONTRACTOR TO VERIFY PLANS AND TO VISIT SITE AND NOTIFY MERSHAWN ARCHITECTS OF ANY DISCREPANCIES BEFORE CONSTRUCTION.



01 TYPICAL BOBRICK PLAN

02 TYPICAL TOILET REAR WALL

03 TYPICAL TOILET SIDE WALL

04 TYPICAL SINK SIDE WALL

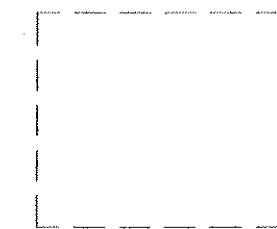
NOTE: IF THERE IS AN ENLARGED PLAN THAT SHEET WILL PREVAIL

NOTES:

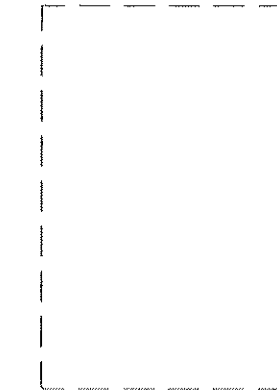
1. CONTRACTOR IS TO COMPLY WITH ALL T.A.S. REGULATIONS
2. SEE FINISH PLAN FOR ALL FINISH INFORMATION
3. REST ROOM 129 SHALL RECEIVE A B-2621 PAPER TOWEL DISPENSER TO BE LOCATED IN FIELD BY OWNER.

10.2 Toilet Accessories:

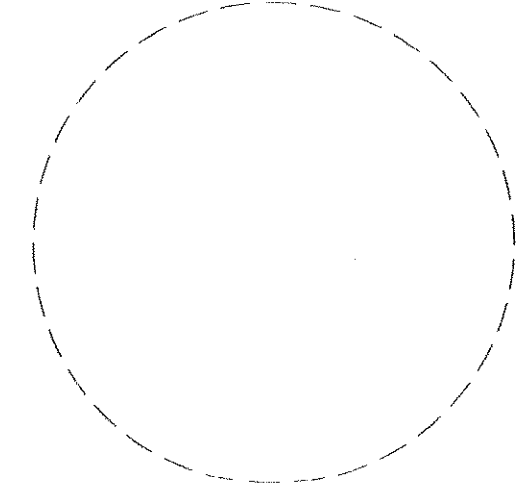
Mirror	B-165 1830
Full Length Mirror	B-165 1854
Toilet Tissue Dispenser	VARIES SEE ENLARGED PLAN
Paper Towel Dispenser	VARIES SEE ENLARGED PLAN
36" Grab Bar	B-6806 36
42" Grab Bar	B-6806 42
Coat Hook	B-212



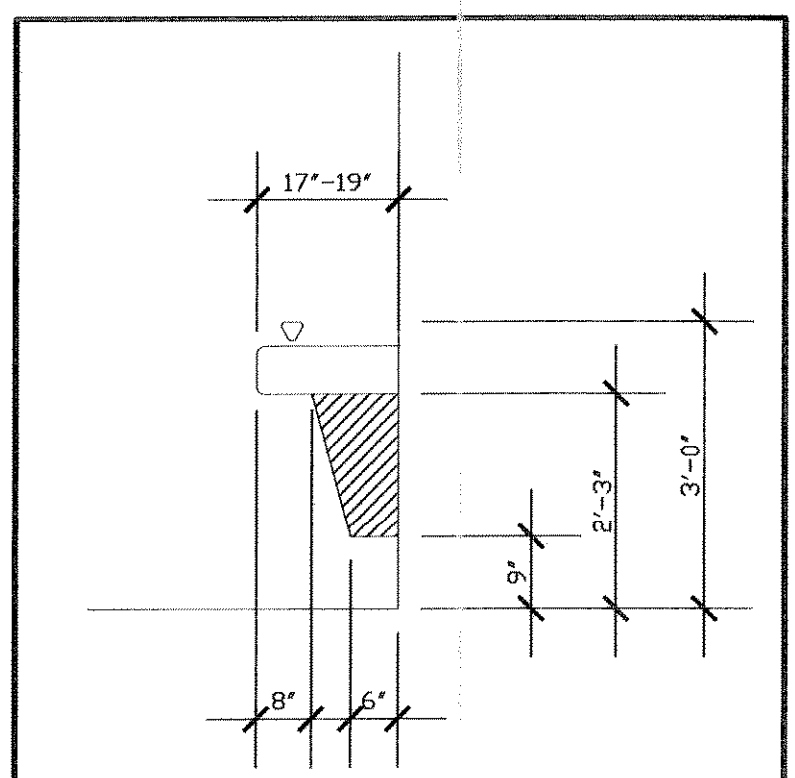
TAS HEIGHT AND WIDTH REQUIREMENT BOX. 27"H x 30"W.



TAS FRONT APPROACH REQUIREMENT BOX. 30"W x 48"D.

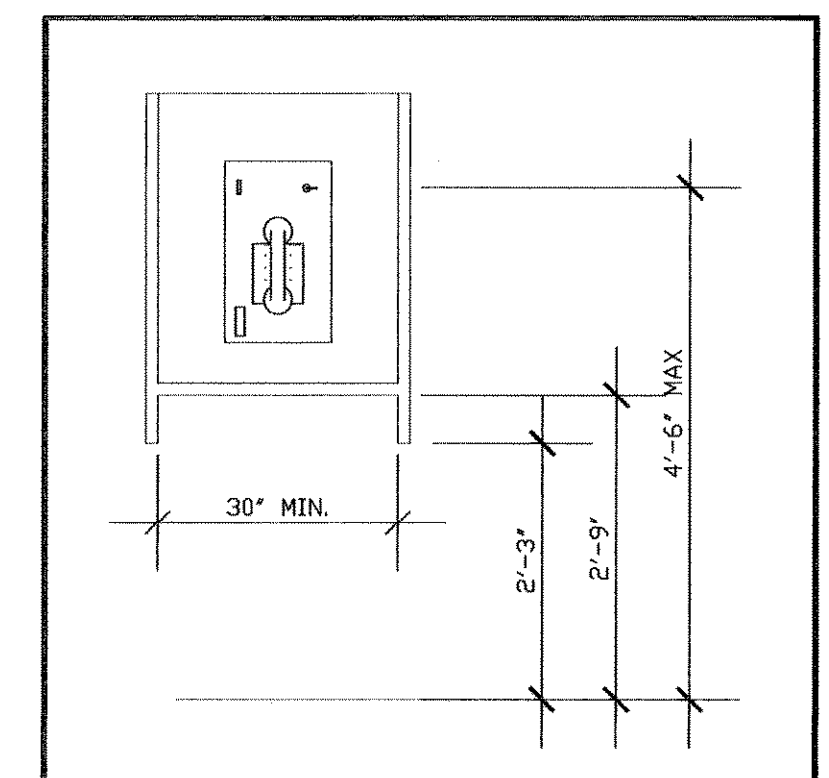


5'-0" CLEAR TURN AROUND



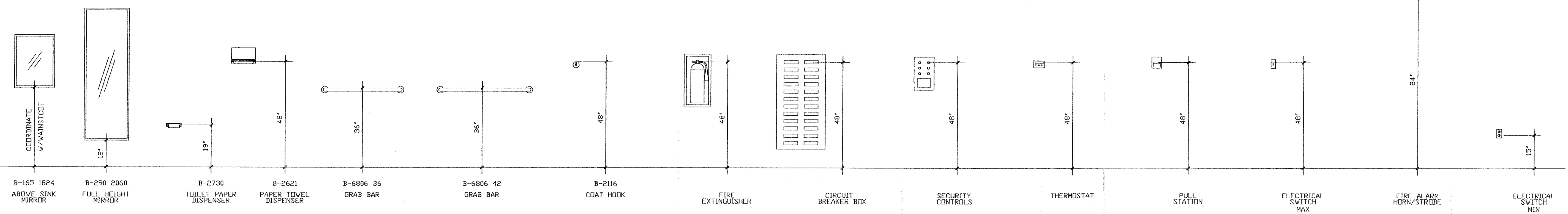
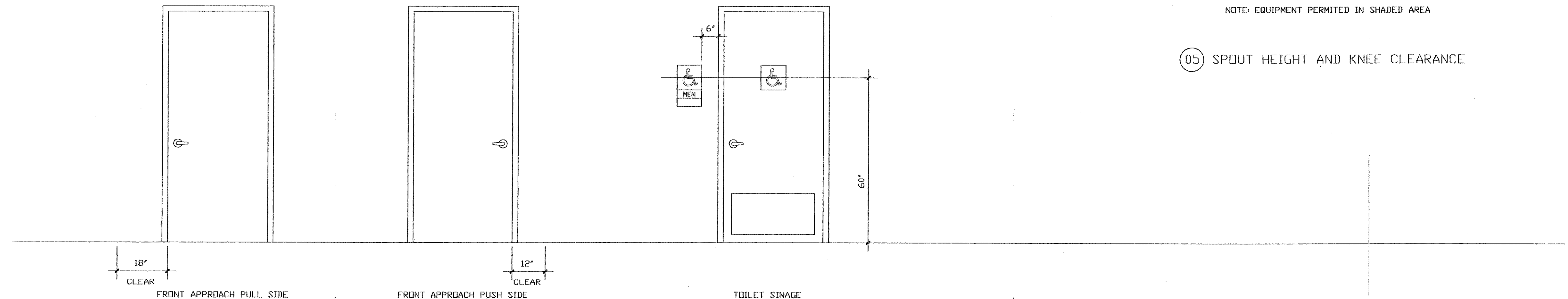
NOTE: EQUIPMENT PERMITTED IN SHADED AREA

05 SPOUT HEIGHT AND KNEE CLEARANCE



MOUNTING HEIGHT DIMENSIONS SHALL COMPLY WITH SECTION 4.31 TELEPHONES ALSO SEE FIG.27 OF THE T.A.S. HANDBOOK.

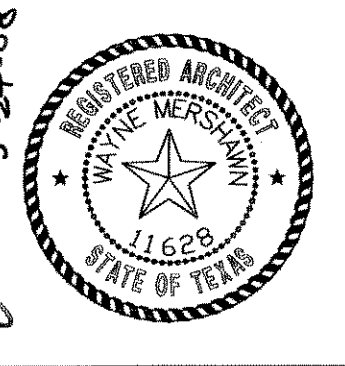
05 SPOUT HEIGHT AND KNEE CLEARANCE



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MEDICAL COMMERCIAL CHURCHES

DATE	REVISION	REVISED PER OWNER
9/18/08		



MATTHEW NUGENT
RESTAURANT REMODEL
T.A.S. DETAILS

Scale:	3/16"=1'-0"
Date:	9/23/08
Project No.:	08302
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Checked:	WM

SHEET
A14 OF
16

K:\2008 PROJECTS\08302_01\live St. Restaurant\REDESIGN\14_TAS DETAILS.dwg, Wed Sep 24 11:35:43 2008, Shanna

TEXAS ACCESSIBILITY STANDARDS (TAS)

Particular requirements are highlighted herein to call attention to critical areas of interest as design decisions are finalized prior to construction.

4.9 Stairs.

4.9.1 General.

- (1) Minimum Number. Stairs required to be accessible shall comply with 4.9.
(2) For mounting heights suitable in schools and other facilities used by children see TAS section 2.1.1.
(3) Each stair adjacent to or serving an area of rescue assistance shall have a minimum clear width between handrails of 48" (1220 mm).

4.9.2 Treads and Risers. On any given flight of stairs, all steps shall have uniform riser heights and uniform tread widths. Stair treads shall be no less than 11 in (280 mm) wide, measured from riser to riser (see Fig.18(c)). Open risers are not permitted.

4.9.3 Nosings. The undersides of nosings shall not be abrupt. The radius of curvature at the leading edge of the tread shall be no greater than 1/2 in (13 mm). Risers shall be sloped or the underside of the nosing shall have an angle not less than 60 degrees from the horizontal. Nosings shall project no more than 1-1/2 in (38 mm) (see Fig. 18).

4.9.4 Handrails. Stairways shall have handrails at both sides of all stairs. Handrails shall have the following features:

- (1) Handrails shall be continuous along both sides of stairs. The inside handrail on switchback or dogleg stairs shall always be continuous
(a) Stairs more than 88 in (2236 mm) in width shall have intermediate handrails spaced 88 in (2236 mm) on center maximum.
(2) If handrails are not continuous, they shall extend at least 12 in (305 mm) beyond the top riser and at least 12 in (305 mm) plus the width of one tread beyond the bottom riser. At the top, the extension shall be parallel with the floor or ground surface. At the bottom, the handrail shall continue to slope for a distance of the width of one tread from the bottom riser; the remainder of the extension shall be horizontal
(3) The clear space between handrails and wall shall be 1-1/2 in (38 mm).
(4) Gripping surfaces shall be uninterrupted by newel posts, other construction elements, or obstructions.
(5) Top of handrail gripping surface shall be mounted between 34-in and 38-in (865 mm and 965 mm) above stair nosings.
(6) Ends of handrails shall be either rounded or returned smoothly to floor, wall or post.
(7) Handrails shall not rotate within their fittings.

4.13.5 Clear Width. Doorways shall have a minimum clear opening of 32 in (815 mm) with the door open 90 degrees, measured between the face of the door and the opposite stop (see Fig. 24(a), 24(b), 24(c), and 24(d)). Openings more than 24 in (610 mm) in depth shall comply with 4.2.1 and 4.3.3 (see Fig. 24(e)).

EXCEPTION: Doors not requiring full user passage, such as shallow closets, may have the clear opening reduced to 20 in (510 mm) minimum.

4.13.6 Maneuvering Clearances of Doors. Minimum maneuvering clearances at doors that are not automatic or power-assisted shall be as shown in Fig. 25. The floor or ground area within the required clearances shall be level and clear.

4.13.8* Thresholds at Doorways. Thresholds at doorways shall not exceed 3/4 in (19 mm) in height for exterior sliding doors or 1/2 in (13 mm) for other types of doors. Raised thresholds and floor level changes at accessible doorways shall be beveled with a slope no greater than 1:2 (see 4.5.2).

4.13.9* Door Hardware. Handles, pulls, latches, locks, and other operating devices on accessible doors 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. Lever-operated mechanisms, push-type mechanisms, and U-shaped handles are acceptable designs. When sliding doors are fully open, operating hardware shall be exposed and usable from both sides. Hardware required for accessible door passage shall be mounted no higher than 48 in (1220 mm) above finished floor.

4.13.10* Door Closers. If a door has a closer, then the sweep period of the closer shall be adjusted so that from an open position of 70 degrees, the door will take at least 3 seconds to move to a point 3 in (75 mm) from the latch, measured to the leading edge of the door.

4.13.11* Door Opening Force. The maximum force for pushing or pulling open a door shall be as follows:

- (1) Fire doors shall have the minimum opening force allowable by the appropriate administrative authority.
(2) Other Doors.
(a) exterior hinged doors: (Reserved)
(b) interior hinged doors: 5 lbf (22.2N)
(c) sliding or folding doors: 5 lbf (22.2N)
These forces do not apply to the force required to retract latch bolts or disengage other devices that may hold the door in a closed position.

4.13.12* Automatic Doors and Power-Assisted Doors. If an automatic door is used, then it shall comply with ANSI/BHMA A156.10-1985. Slowly opening, low-powered, automatic doors shall comply with ANSI A156.19-1984. Such doors shall not open to back check faster than 3 seconds and shall require no more than 15 lbf (66.8N) to stop door movement. If a power-assisted door is used, its door-opening force shall comply with 4.13.11 and its closing shall conform to the requirements in ANSI A156.19-1984. If user-operated controls are provided they shall comply with section 4.2.7.

4.15 Drinking Fountains and Water Coolers.

4.15.2* Spout Height. Spouts shall be no higher than 36 in (915 mm), measured from the floor or ground surfaces to the spout outlet (see Fig. 27(a)).

4.15.3 Spout Location. The spouts of drinking fountains and water coolers shall be at the front of the unit and shall direct the water flow in a trajectory that is parallel or nearly parallel to the front of the unit. The spout shall provide a flow of water at least 4 in (100 mm) high so as to allow the insertion of a cup or glass under the flow of water. On an accessible drinking fountain with a round or oval bowl, and on an accessible drinking fountain providing only a parallel approach complying with 4.15.5(2), the spout must be positioned so the flow of water is within 3 in (75 mm) of the front edge of the fountain.

4.15.4 Controls. Controls shall comply with 4.27.4. Unit controls shall be front mounted or side mounted near the front edge.

4.15.5* Clearances.
(1) Wall- and post-mounted cantilevered units shall have a clear knee space between the bottom of the apron and the floor or ground at least 27 in (685 mm) high, 30 in (760 mm) wide, and 17 in to 19 in (430 mm to 485 mm) deep (see Fig. 27(a) and 27(b)). Such units shall also have a minimum clear floor space 30 in by 48 in (760 mm by 1220 mm) to allow a person in a wheelchair to approach the unit facing forward.

(2) Free-standing or built-in units not having a clear space under them shall have a clear floor space at least 30 in by 48 in (760 mm by 1220 mm) that allows a person in a wheelchair to make a parallel approach to the unit (see Fig. 27(c) and 27(d)). This clear floor space shall comply with 4.2.4.

4.16 Water Closets.

4.16.2 Clear Floor Space. Clear floor space for water closets not in stalls shall comply with Fig. 28. Clear floor space may be arranged to allow either a left-handed or right-handed approach.

4.16.3 Height*. The height of water closets shall be 17 in to 19 in (430 mm to 485 mm), measured to the top of the toilet seat (see Fig. 29(b)). Seats shall not be sprung to return to a lifted position.

4.16.4* Grab Bars. Grab bars for water closets not located in stalls shall comply with 4.26 and Fig. 29. The grab bar behind the water closet shall be 36 in (915 mm) minimum.

4.16.5* Flush Controls. Flush controls shall be hand operated or automatic and shall comply with 4.27.4. Controls for flush valves shall be mounted on the wide side of toilet areas no more than 44 in (1120 mm) above the floor.

4.16.6 Dispensers. Toilet paper dispensers shall be installed within reach, as shown in Fig. 29(b). Dispensers that control delivery, or that do not permit continuous paper flow, shall not be used.

4.17 Toilet Stalls.

4.17.3* Size and Arrangement. The size and arrangement of the standard toilet stall shall comply with Fig. 30(a), Standard Stall. Standard toilet stalls with a minimum depth of 56 in (1420 mm) (see Fig. 30(a)) shall have wall-mounted water closets. If the depth of a standard toilet stall is increased at least 3 in (75 mm), then a floor-mounted water closet may be used. Arrangements shown for standard toilet stalls may be reversed to allow either a left- or right-hand approach. Additional stalls shall be provided in conformance with 4.2.2.4.

4.17.4 Toe Clearances. In standard stalls, the front partition and at least one side partition shall provide a toe clearance of at least 9 in (230 mm) above the floor. If the depth of the stall is greater than 60 in (1525 mm), then the toe clearance is not required.

4.17.5* Doors. Toilet stall doors, including door hardware, shall comply with 4.13. If toilet stall approach is from the latch side of the stall door, clearance between the door side of the stall and any obstruction may be reduced to a minimum of 42 in (1065 mm) (Fig. 30).

4.17.6 Grab Bars. Grab bars complying with the length and positioning shown in Fig. 30(a), 30(b), 30(c), and 30(d) shall be provided. Grab bars may be mounted with any desired method as long as they have a gripping surface at the locations shown and do not obstruct the required clear floor area. Grab bars shall comply with 4.26.

4.18 Urinals.

4.18.1 General.

- (1) Accessible urinals shall comply with 4.18.
(2) For mounting heights suitable in schools and other facilities used primarily by children see section 2.1.1.
4.18.2 Height. Urinals shall be stall-type, or wall-hung with a tapered elongated rim mounted at a maximum of 17 in (430 mm) above the finish floor. A tapered elongated rim is one that narrows toward the front to allow a wheelchair user to straddle the basin and which extends at least 14" from the vertical surface on which the fixture is mounted.
4.18.3 Clear Floor Space. A clear floor space 30 in by 48 in (760 mm by 1220 mm) shall be provided in front of urinals to allow forward approach. This clear space shall adjoin or overlap an accessible route and shall comply with 4.2.4. Urinals installed in alcoves deeper than 24 in require additional maneuvering area (see Figure 4(e)). Urinal shields that do not extend beyond the front edge of the urinal rim may be provided with 29 in (735 mm) clearance between them.
4.18.4 Flush Controls. Flush controls shall be hand operated or automatic, and shall comply with 4.27.4, and shall be mounted no more than 44 in (1120 mm) above the finish floor.

4.19 Lavatories and Mirrors.

4.19.1 General.

- (1) The requirements of 4.19 shall apply to lavatory fixtures, vanities, built-in lavatories, and mirrors.
(2) For mounting heights and faucet reach-ranges suitable in schools and other facilities used primarily by children see section 2.1.1.
4.19.2 Height and Clearances. Lavatories shall be mounted with the rim or counter surface no higher than 34 in (865 mm) above the finish floor. Provide a clearance of at least 29 in (735 mm) above the finish floor to the bottom of the apron. Knee and toe clearance shall comply with Fig. 31.
4.19.3 Clear Floor Space. A clear floor space 30 in by 48 in (760 mm by 1220 mm) complying with 4.2.4 shall be provided in front of a lavatory to allow forward approach. Lavatories and mirrors installed in alcoves deeper than 24 in require additional maneuvering area (see Figure 4(e)). Such clear floor space shall adjoin or overlap an accessible route and shall extend a maximum of 19 in (485 mm) underneath the lavatory (see Fig. 32).
4.19.4 Exposed Pipes and Surfaces. Hot water and drain pipes under lavatories shall be insulated or otherwise configured to protect against contact. There shall be no sharp or abrasive surfaces under lavatories.
4.19.5 Faucets. Faucets shall comply with 4.27.4. Lever-operated, push-type, and electronically controlled mechanisms are examples of acceptable designs. If self-closing valves are used the faucet shall remain open for at least 10 seconds.
4.19.6* Mirrors. Mirrors shall be on accessible routes at locations consistent with that of other mirrors in the same room, and shall be mounted with the bottom edge of the reflecting surface no higher than 40 in (1015 mm) above the finish floor (see Fig. 31). Mirrors that are intended to be used by both ambulatory people and wheelchair users, such as might be provided in a single-occupancy toilet room or any toilet room having only one mirror, must be at least 74 in (1880 mm) high at their topmost edge.

4.21 Shower Stalls.

4.21.1* General.

- (1) Accessible shower stalls shall comply with 4.21.
(2) For mounting heights in schools and other facilities used primarily by children see TAS section 2.1.1.
4.21.2 Size and Clearances. Except as specified in 9.1.2, shower stall size and clear floor space shall comply with Fig. 35(a) or 35(b). The shower stall in Fig. 35(a) shall be 36 in (915 mm) by 915 mm. Shower stalls required by 9.1.2 shall comply with Fig. 57(a) or 57(b). The shower stall in Fig. 35(b) will fit into the space required for a bathtub.
4.21.3 Seat. A seat shall be provided in shower stalls 36 in by 36 in (915 mm by 915 mm) and shall be as shown in Fig. 36. The seat shall be mounted 17 in to 19 in (430 mm to 485 mm) from the bathroom floor and shall extend the full depth of the stall. In a 36 in by 36 in (915 mm by 915 mm) shower stall, the seat shall be on the wall opposite the controls. Where a fixed seat is provided in a 30 in by 60 in minimum (760 mm by 1525 mm) shower stall, it shall be a folding type and shall be mounted on the wall adjacent to the controls as shown in Fig. 57. The structural strength of seats and their attachments shall comply with 4.26.3.
4.21.4 Grab Bars. Grab bars complying with 4.26 shall be provided as shown in Fig. 37.
4.21.5 Controls. Faucets and other controls complying with 4.27.4 shall be located as shown in Fig. 37. In shower stalls 36 in by 36 in (915 mm by 915 mm), all controls, faucets, and the shower unit shall be mounted on the side wall opposite the seat.
4.21.6 Shower Unit. A shower spray unit with a hose at least 60 in (1525 mm) long that can be used both as a fixed shower head and as a hand-held shower shall be provided. In a 36 in by 36 in (915 mm by 915 mm) shower stall the mounting device for the hand-held shower head shall comply with 4.2.5 Forward Reach. In a 30 in by 60 in minimum (760 mm by 1525 mm) shower stall the mounting device for the hand-held shower head shall comply with either 4.2.5 Forward Reach or 4.2.6 Side Reach, as appropriate for the stall design.
4.21.7 Curbs. If provided, curbs in shower stalls 36 in by 36 in (915 mm by 915 mm) shall be no higher than 1/2 in (13 mm). Shower stalls that are 30 in by 60 in (760 mm by 1525 mm) minimum shall not have curbs.
4.21.8 Shower Enclosures. If provided, enclosures for shower stalls shall not obstruct controls or obstruct transfer from wheelchairs onto shower seats.

4.22 Toilet Rooms.

- 4.22.1 Minimum Number. Toilet facilities required to be accessible by 4.1 shall comply with 4.22. Accessible toilet rooms shall be on an accessible route.
4.22.2 Doors. All doors to accessible toilet rooms shall comply with 4.13. Doors shall not swing into the clear floor space required for any fixture. The accessible fixtures and controls required in 4.22.4, 4.22.5, 4.22.6, and 4.22.7 shall be on an accessible route. An unobstructed turning space complying with 4.2.3 shall be provided within an accessible toilet room. The clear floor space at fixtures and controls, the accessible route, and the turning space may overlap, however, the only turning space provided shall not be located within a stall.
4.22.4 Water Closets. If toilet stalls are provided, then at least one shall be a standard toilet stall complying with 4.17; where 6 or more stalls are provided, in addition to the stall complying with 4.17.3, at least one stall 36 in (915 mm) wide with an outward swinging, self-closing door and parallel grab bars complying with Fig. 30(d) and 4.26 shall be provided. Water closets in such stalls shall comply with 4.16. If water closets are not in stalls, then at least one shall comply with 4.16.
4.22.5 Urinals. If urinals are provided, then at least one shall comply with 4.18.
4.22.6 Lavatories and Mirrors. If lavatories and mirrors are provided, then at least one of each shall comply with 4.19. Accessible lavatories and mirrors shall not be located within toilet stalls unless other accessible lavatories and mirrors are provided in the toilet room.
4.22.7 Controls and Dispensers. If controls, dispensers, receptacles, or other equipment are provided, then at least one of each shall be on an accessible route and shall comply with 4.27.

4.24 Sinks.

4.24.1 General.

- (1) Sinks required to be accessible by 4.1 shall comply with 4.24.
(2) For mounting heights and faucet reach-ranges suitable in schools and other facilities used primarily by children see section 2.1.1.
4.24.2 Height. Sinks shall be mounted with the counter or rim no higher than 34 in (865 mm) above the finish floor.
4.24.3 Knee Clearance. Knee clearance that is at least 27 in (685 mm) high, 30 in (760 mm) wide, and 19 in (485 mm) deep shall be provided underneath sinks.
4.24.4 Depth. Each sink shall be a maximum of 6-1/2 in (165 mm) deep.
4.24.5 Clear Floor Space. A clear floor space at least 30 in by 48 in (760 mm by 1220 mm) complying with 4.2.4 shall be provided in front of a sink to allow forward approach. Sinks installed in alcoves deeper than 24 in require additional maneuvering area (see Figure 4(e)). The clear floor space shall be on an accessible route and shall extend a maximum of 19 in (485 mm) underneath the sink (see Fig. 32).
4.24.6 Exposed Pipes and Surfaces. Hot water and drain pipes exposed under sinks shall be insulated or otherwise configured so as to protect against contact. There shall be no sharp or abrasive surfaces under sinks.
4.24.7 Faucets. Faucets shall comply with 4.27.4. Lever-operated, push-type, touch-type, or electronically controlled mechanisms are acceptable designs.

4.26 Handrails, Grab Bars, and Tub and Shower Seats.

4.26.1* General. All handrails, grab bars, and tub and shower seats required to be accessible by 4.1, 4.8, 4.9, 4.16, 4.17, 4.20 or 4.21 shall comply with 4.26.
4.26.2* Size and Spacing of Grab Bars and Handrails. The nominal diameter or width of the gripping surfaces of a handrail or grab bar shall be 1-1/4 in to 1-1/2 in (32 mm to 38 mm), or the shape shall provide an equivalent gripping surface. If handrails or grab bars are mounted adjacent to a wall, the space between the wall and the grab bar shall be 1-1/2 in (38 mm) (see Fig. 39(a), 39(b), 39(c), and 39(e)). Handrails may be located in a recess if the recess is a maximum of 3 in (75 mm) deep and extends at least 18 in (455 mm) above the top of the rail (see Fig. 39(d)).
4.26.3 Structural Strength. The structural strength of grab bars, tub and shower seats, fasteners, and mounting devices shall meet the following specification:

- (1) Bending stress in a grab bar or seat induced by the maximum bending moment from the application of 250 lbf (1112N) shall be less than the allowable stress for the file:///C:/inetpub/objexec/110 of 15 [1/9/2002 10:14:24 AM] Texas Accessibility Standards: Accessible Elements and Space material of the grab bar or seat.
(2) Shear stress induced in a grab bar or seat by the application of 250 lbf (1112N) shall be less than the allowable shear stress for the material of the grab bar or seat. If the connection between the grab bar or seat and its mounting bracket or other support is considered to be fully restrained, then direct and torsional shear stresses shall be totaled for the combined shear stress, which shall not exceed the allowable shear stress.
(3) Shear force induced in a fastener or mounting device from the application of 250 lbf (1112N) shall be less than the allowable lateral load of either the fastener or mounting device or the supporting structure, whichever is the smaller allowable load.
(4) Tensile force induced in a fastener by a direct tension force of 250 lbf (1112N) plus the maximum moment from the application of 250 lbf (1112N) shall be less than the allowable withdrawal load between the fastener and the supporting structure.
(5) Grab bars shall not rotate within their fittings.
4.26.4 Eliminating Hazards. A handrail or grab bar and any wall or other surface adjacent to it shall be free of any sharp or abrasive elements. Edges shall have a minimum radius of 1/8 in (3.2 mm).

4.30 Signage.

- 4.30.1* General. Signage required to be accessible by 4.1 shall comply with the applicable provisions of 4.30.
4.30.2* Character Proportion. Letters and numbers on signs shall have a width-to-height ratio between 3:5 and 1:1 and a stroke-width-to-height ratio between 1:5 and 1:10 using an upper-case "X" for measurement. Lower case letters are permitted.
4.30.3 Overhead Signs. Characters and numbers on overhead signs shall be sized according to the viewing distance from which they are to be read. The minimum height is measured using an upper case X. Lower case characters are permitted. Height Above Finished Floor Minimum Character Height Suspended or Projected Overhead in compliance with 4.4.2 3 in (75 mm) minimum
4.30.4* Raised and Brailled Characters and Pictorial Symbol Signs (Pictograms). Letters and numerals shall be raised 1/32 in, upper case, sans serif or simple serif type and shall be accompanied with Grade 2 Braille. Raised characters shall be at least 5/8 in (16 mm) high, but no higher than 2 in (50 mm). Pictograms shall be accompanied by the equivalent verbal description placed directly below the pictogram. The border dimension of the pictogram shall be 6 in (152 mm) minimum in height.
4.30.5* Finish and Contrast. The characters and background of signs shall be eggshell, matte, or other nonglare finish. Characters and symbols shall contrast with their background—either light characters on a dark background or dark characters on a light background.
4.30.6 Mounting Location and Height. Where permanent identification is provided for rooms and spaces, signs shall be installed on the wall adjacent to the latch side of the door. Where there is no wall space to the latch side of the door, including at double leaf doors, signs shall be placed on the nearest adjacent wall. Mounting height shall be 60 in (1525 mm) above the finish floor to the centerline of the sign. Mounting location for such signage shall be so that a person may approach within 3 in (76 mm) of signage without encountering protruding objects or standing within the swing of a door (see Fig. 43(e)).
4.30.7* Symbols of Accessibility.
(1) Facilities and elements required to be identified as accessible by 4.1 shall use the international symbol of accessibility. The symbol shall be displayed as shown in Fig. 43(a) and 43(b).
(2) Volume Control Telephones. Telephones required to have a volume control by 4.1.3(17)(b) shall be identified by a sign containing a depiction of a telephone handset with radiating sound waves.

- (3) Text Telephones. Text telephones required by 4.1.3(17)(c) shall be identified by the international TDD symbol (Fig. 43(c)). In addition, if a facility has a public text telephone, directional signage indicating the location of the nearest text telephone shall be placed adjacent to all banks of telephones which do not contain a text telephone. Such directional signage shall include the international TDD symbol. If a facility has no banks of telephones, the directional signage shall be provided at the entrance (e.g., in a building directory).
(4) Assistive Listening Systems. In assembly areas where permanently installed assistive listening systems are required by 4.1.3(19)(b) the availability of such systems shall be identified with signage that includes the international symbol of access for hearing loss (Fig. 43(d)).

4.32 Fixed or Built-in Seating and Tables.

4.32.1 General.

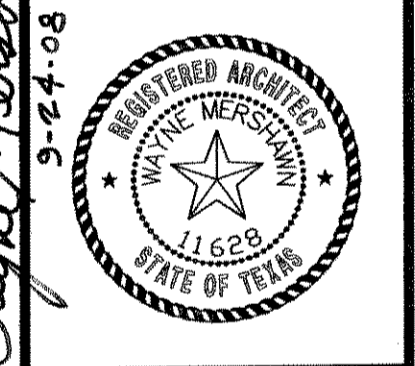
- (1) Fixed or built-in seating or tables required to be accessible by 4.1 shall comply with 4.32.
(2) For mounting heights suitable in schools and other facilities used primarily by children see section 2.1.1.
4.32.2 Seating. If seating spaces for people in wheelchairs are provided at fixed tables or counters, clear floor space complying with 4.2.4 shall be provided. Such clear floor space shall not overlap knee space from more than 19 in (485 mm) (see Fig. 45).
4.32.3 Knee Clearances. If seating for people in wheelchairs is provided at tables or counters, knee spaces at least 27 in (685 mm) high, 30 in (760 mm) wide, and 19 in (485 mm) deep shall be provided (see Fig. 45).
4.32.4* Height of Tables or Counters. The tops of accessible tables and counters shall be from 28 in to 34 in (713 mm to 865 mm) above the finish floor or ground.

4.33 Assembly Areas.

- 4.33.1 Minimum Number. Assembly and associated areas required to be accessible by 4.1 shall comply with 4.33.
4.33.2* Size of Wheelchair Locations. In assembly areas having a seating capacity in excess of 25, each wheelchair location shall accommodate two persons in wheelchairs by providing minimum clear ground or floor spaces as shown in Figs. 46(a) and 46(b).
EXCEPTION: When seating capacity of an assembly area exceeds 500, the number of wheelchair spaces required to be in pairs may be reduced to 50 percent of the minimum number of wheelchair spaces required by TAS Table 4.
4.33.3* Placement of Wheelchair Locations. Wheelchair areas shall be an integral part of any fixed seating plan and shall be dispersed so as to provide people with physical disabilities a choice of admission prices and lines of sight comparable to those for other members of the audience. They shall adjoin an accessible route that also serves as a means of egress in case of emergency. At least one companion fixed seat shall be provided next to (shoulder-to-shoulder) each wheelchair seating space. Readily removable seats may be installed in wheelchair spaces when the spaces are not required to accommodate wheelchair users.
4.33.4 Surfaces. The ground or floor of wheelchair locations shall be level and shall comply with 4.5.
4.33.5 Access to Performing Areas. An accessible route shall connect wheelchair seating locations with performing areas, including stages, arena floors, dressing rooms, locker rooms, and other spaces used by performers.
4.33.6* Placement of Listening Systems. If the listening system provided serves individual fixed seats, then such seats shall be located within a 50 ft (15 m) viewing distance of the stage or playing area and shall have a complete view of the stage or playing area.
4.33.7* Types of Listening Systems. Assistive listening systems (ALS) are intended to augment standard public address and audio systems by providing signals which can be received directly by persons with special receivers or their own hearing aids and which eliminate or filter background noise. The type of assistive listening system appropriate for a particular application depends on the characteristics of the setting, the nature of the program, and the intended audience. Magnetic induction loops, infra-red and radio frequency systems are types of listening systems which are appropriate for various applications.
4.33.8 Toilet Room Requirements. See 4.1.3(19)(c) for expanded requirements for Toilet Rooms in some larger assembly areas.

RESIDENTIAL RESTAURANTS INSTITUTIONAL ARCHITECTS
MEDICAL COMMERCIAL CHURCHES
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Table with columns: REVISION, DATE, REVISOR, PER, DWNR. Row 1: 9/18/08, W. NUGENT, M. NUGENT.



MATTHEW NUGENT RESTAURANT REMODEL
T.A.S. SPECS

Scale: NONE
Date: 9/23/08
Project No.: 08302
Drawn: MM
Checked: WM

SHEET A15 OF 16

GENERAL NOTES

1. GENERAL NOTES APPLY TO ALL DRAWING SHEETS.
2. FIELD VERIFY ALL DIMENSIONS AND EXISTING CONDITIONS. NOTIFY THE ARCHITECT IF ANY DISCREPANCIES OCCUR BEFORE CONSTRUCTION.
3. ALL EXPOSED OUTSIDE CORNERS OF COUNTERTOPS SHALL HAVE A 1" RADIUS (MIN.).
4. ALL CUTTING AND PATCHING REQUIRED FOR MECHANICAL AND ELECTRICAL WORK IN EXTERIOR SHELL SHALL BE BY THE GENERAL CONTRACTOR.
5. ALL FIRE RATED WALLS SHALL BE IDENTIFIED BY STENCILING ON EACH SIDE OF THE WALL ABOVE THE CEILING "FIRE (OR SMOKE) WALL". IDENTIFICATION SHALL BE 2" HIGH LETTERS AND SPACED 4'-0" O.C. HORIZONTALLY.
6. UNLESS OTHERWISE NOTED, ALL PIPING, CONDUITS AND RELATED MECHANICAL AND ELECTRICAL ITEMS SHALL BE CONCEALED WITHIN DRYWALL FURRING AS REQUIRED IN FINISHED AREAS WHETHER SHOWN ON THE DRAWINGS OR NOT.
7. SEAL AROUND ALL PENETRATIONS (INCLUDING MECHANICAL & ELECTRICAL) THROUGH FIRE RATED WALLS, ABOVE AND BELOW CEILINGS WITH AN APPROVED U.L. DESIGN ASSEMBLY/MATERIAL TO MAINTAIN FIRE SEPARATION.
8. SEAL AROUND ALL PENETRATIONS (INCLUDING MECHANICAL & ELECTRICAL) THROUGH SOUND RATED WALLS, ABOVE AND BELOW CEILINGS WITH ACOUSTICAL SEALANT PER USG GA216.
9. PROVIDE METAL BACKING AND/OR WOOD BLOCKING IN WALLS AS REQUIRED WHERE WALL MOUNTED ITEMS SUCH AS EQUIPMENT, MILLWORK, MARKER BOARDS, ETC... IS SHOWN ON THE PLANS AND INTERIOR ELEVATIONS. VERIFY ALL SIZES WITH THE ACTUAL ITEM TO BE MOUNTED ON THE WALL.
10. FIELD VERIFY ALL DIMENSIONS PRIOR TO MILLWORK FABRICATION.
11. EXISTING CEILING & WALLS TO BE DEMOLISHED, SEE DEMOLITION PLAN.
12. WALL AND/OR DOOR STOPS TO BE INSTALLED AT ALL DOORS.
13. THE GENERAL CONDITIONS, A.I.A. DOCUMENT A-201, LATEST EDITION SHALL GOVERN.
14. THE WARRANTY PERIOD SHALL BE FOR ONE (1) YEAR, FROM DATE OF OWNER'S OCCUPANCY ON ALL PORTIONS OF THE WORK.
15. CONTRACTOR SHALL PROVIDE ADEQUATE BUILDER'S RISK INSURANCE AND WORKMEN'S COMPENSATION INSURANCE AS REQUIRED BY LAW.
16. ALL PARTITIONS SHALL RECEIVE "FULL-THICK" BATT TYPE FIBERGLASS INSULATION, FITTED SNUGLY BETWEEN THE STUDS, FROM FLOOR TO CEILING.
17. WOOD DOORS SHALL BE 3'-0" X 7'-0" BY 1-3/4", SOLID CORE, FLUSH SLAB TYPE, WITH VINYL FILM VENEER IN NATURAL WOOD PATTERN, STAINED OR PLASTIC LAMINATE FACES. DOORS SHALL BE HUNG IN PRE-FINISHED STEEL FRAMES. FIRE RATED AND SMOKE RATED DOORS MUST HAVE APPROPRIATE LABELS. PROVIDE AN ALTERNATE FOR STAIN GRADE DOORS TO MATCH THE LAMINATE SELECTION.
18. CEILING SYSTEM SHALL BE A SUSPENDED ACOUSTICAL CEILING, AS SPECIFIED, FISSURED, BY ARMSTRONG OR USG, & CHICAGO METALLIC, OR EQUAL GRID SYSTEM.
19. ACOUSTICAL AND THERMAL INSULATION ON TOP OF CEILINGS IS SPECIFIED 6" BATT INSUL. OR 10" BLOWN-IN. ONLY IF THAT IS THE EXISTING CONDITION AND SHOULD BE MATCHED OTHERWISE FOLLOW PLANS & SPECS.
20. GROUT JOINTS WITH L&M LATEX GROUT OF COLOR SELECTED. (TO BE APPROVED BY OWNER)
21. CERAMIC TILE WALL SHALL BE AMERICAN OLEAN OR APPROVED EQUAL, WITH COVE BASE AND TILE 4" HIGH ON ALL WALLS AND BULLNOSE TRIM WHEN REQUIRED. SET TILE BY THE THIN SET METHOD AND GROUT SEALER BY L&M SURCO. GROUT JOINTS WITH COLOR AS SELECTED. (COLOR TO BE APPROVED BY ARCHITECT)
22. WALL COVERINGS SHALL BE CLASS "A" VINYL WALL COVERINGS AS MANUFACTURED BY KORSEAL WALLCOVERINGS OR EQUAL.
23. CONTRACTOR SHALL USE EXISTING HVAC EQUIPMENT AND DUCTS, BUT IS ALSO REQUIRED TO PROVIDE A NEW FUNCTIONING SYSTEM THAT WILL ENHANCE THE EXISTING SYSTEM. ALL SUPPLY AND RETURN AIR GRILLS SHALL BE FOR GYP. BD CEILINGS WITH ADEQUATE CFMs TO PROVIDE BALANCED HEATING OR COOLING AT 72 F. THE ARCHITECT SHALL APPROVE THE LOCATION OF THERMOSTATS OR SENSORS. THE CONTRACTOR SHALL COORDINATE WITH THE EXISTING ENERGY MANAGEMENT SYSTEM AND ARCHITECT FOR FINAL SYSTEM DESIGN. THE CONTRACTOR SHALL PROVIDE FOR BALANCING THE SYSTEM PER APPROVED FIELD ENGINEERED PARAMETERS.
24. ALL PLUMBING LINES, FIXTURES, VALVES, PUMPS, GAUGES, TANKS, EQUIPMENT ACCESSORIES, AND OTHER MISCELLANEOUS ITEMS SHALL BE PROVIDED AND/OR INSTALLED FOR A COMPLETE WORKING SYSTEM AS SHOWN OR IMPLIED ON THE CONTRACT AND CONSTRUCTION DOCUMENTS. MANUFACTURERS LISTED TO ESTABLISH A QUALITY OF MATERIALS.
25. ELEVATIONS AND LOCATIONS OF SERVICES INDICATED ON THE DRAWINGS WILL BE VERIFIED, BY THE CONTRACTOR IN THE FIELD IN RELATION TO EXISTING SERVICE.
26. INSTALLATION AND ACCESSORIES SHALL BE PROVIDED FOR THE EXECUTION AND COMPLETION OF THE WORK.
27. CUT AND PATCH CONCRETE AS REQUIRED FOR UNDER SLAB PLUMBING, MATCHING EXISTING SLAB THICKNESS & REINFORCING; PROVIDE DOWEL PATCHING TO EXISTING SLAB FOR STABILIZATION.

28. PLUMBING SYSTEMS AND ACCESSORIES SHALL BE PROVIDED FOR THE EXECUTION AND COMPLETION OF THE WORK.
 - WATER SUPPLY SYSTEMS
SYSTEM SHALL INCLUDE, BUT NOT BE LIMITED TO, WATER HEATERS, PIPING AND FITTINGS, VALVES, AIR CHAMBERS, SHOCK ABSORBERS, OR AIR SUPPRESSORS.
 - SANITARY WASTE AND VENT PIPING SYSTEMS
SYSTEM SHALL INCLUDE, BUT NOT LIMITED TO, SANITARY SEWER AND VENTING, CLEANOUTS, TRAPS, FLASHING, AND FLOOR DRAINS.
29. FIXTURES AND OTHER ACCESSORIES SHALL BE PROVIDED FOR THE EXECUTION AND COMPLETION OF THE WORK. FIXTURES MAY INCLUDE, BUT NOT BE LIMITED TO, WHITE VITREOUS CHINA LAVATORIES, WATER CLOSETS WITH SEATS URINALS, & STAINLESS STEEL SELF-RIMMING SINKS. FIXTURE TRIM AND HARDWARE MAY INCLUDE, BUT NOT BE LIMITED TO, FLUSH VALVES, TRAPS, STOPS, FAUCETS AND VACUUM BREAKERS.
30. HANDICAP FIXTURES AND TRIM SHALL BE PROVIDED AS REQUIRED BY STATE AND LOCAL CODES.
31. IF BUILDING SPRINKLED, RELOCATE & ADD HEADS AS REQUIRED FOR FIRE PROTECTION IN REMODELED AREAS.
32. FAUCETS TO BE GOOSENECK BY CHICAGO OR EQUAL.
33. CABINET SINKS TO BE STAINLESS STEEL ELKAY OR EQUAL.
34. GRILLES, REGISTERS, AND DIFFUSERS SHALL BE LOCATED AS SHOWN ON CONSTRUCTION DRAWINGS.
35. EACH ZONE OF THE HVAC SYSTEM SHALL BE PROVIDED WITH ITS OWN THERMOSTATIC TEMPERATURE CONTROL SYSTEM, INDEPENDENT OF ALL OTHER ZONE CONTROLS AND EACH DESIGNED TO AUTOMATICALLY SWITCH-OVER FROM HEATING TO COOLING CYCLE, AND VICE VERSA. COORDINATE & INSTALL W/EXISTING ENERGY MANAGEMENT SYSTEM.
36. CONTROLS SHALL MAINTAIN THE SPACE TEMPERATURES WITHIN TWO DEGREES OF CONTROL SETTING.
37. ALL ELECTRICAL EQUIPMENT AND ACCESSORIES, AND MISCELLANEOUS ITEMS, SHALL BE PROVIDED AND/OR INSTALLED FOR A COMPLETE WORKING SYSTEM AS SHOWN OR IMPLIED ON THE CONTRACT AND CONSTRUCTION DOCUMENTS. THE WORK SHALL INCLUDE, BUT NOT BE LIMITED TO, CONNECTION OF ELECTRICAL EQUIPMENT AND CONTROLS SUPPLIED BY OTHERS, INCLUDING THE PLUMBING, HEATING, VENTILATING AND AIR-CONDITIONING SYSTEMS. MANUFACTURERS SHALL BE LISTED TO ESTABLISH A QUALITY OF MATERIALS. IN EFFECT AT TIME OF CONTRACT AND PER NATIONAL ELECTRICAL MANUFACTURER'S ASSOCIATION (NEMA), ALL WORK SHALL CONFORM TO APPLICABLE FEDERAL, STATE AND LOCAL CODES AND THE NATIONAL ELECTRICAL CODE (NEC) NATIONAL FIRE PROTECTION ASSOCIATION (NFPA) AND UNDERWRITERS' LABORATORIES (UL).
38. CONDUIT AND OTHER ACCESSORIES SHALL BE PROVIDED FOR THE EXECUTION AND COMPLETION OF THE WORK WHICH WILL INCLUDE, BUT NOT BE LIMITED TO, CONDUIT, FITTINGS, AND MISCELLANEOUS ITEMS.
39. SERVICE, ELECTRICAL DISTRIBUTION AND ACCESSORIES SHALL BE PROVIDED FOR THE EXECUTION AND COMPLETION OF THE WORK. MATERIALS SHALL INCLUDE, BUT NOT BE LIMITED TO, SWITCHBOARDS, MAIN DISTRIBUTION PANEL, BRANCH PANELBOARDS, METER SOCKETS, BRANCH CIRCUIT WIRING, GROUNDING AND TESTING. SIZE OF ELECTRICAL SERVICE SHALL BE DETERMINED BY CONTRACTOR. SIZE, TYPE, AND LOCATION OF SERVICE WILL BE VERIFIED BY CONTRACTOR WITH ELECTRIC UTILITY AND LOCAL CODES.
40. LIGHTING FIXTURES AND ACCESSORIES SHALL BE PROVIDED FOR THE EXECUTION AND COMPLETION OF THE WORK. TIME SWITCHES, EXTERIOR LIGHTING AND MISCELLANEOUS ITEMS. INCANDESCENT BULBS AND OTHER MISCELLANEOUS ITEMS MATERIALS SHALL INCLUDE, BUT NOT BE LIMITED TO, LIGHTING FIXTURES, EXIT LIGHTING AND EMERGENCY FIXTURES, FLUORESCENT TUBES, SHALL BE PROVIDED TO COMPLETE THE LIGHTING SYSTEM.
41. MATERIALS SUITABLE FOR INSTALLATION OF TELEPHONE SYSTEMS AND/OR COMPUTER SYSTEMS, COMMUNICATION SYSTEMS MAY INCLUDE, BUT NOT BE LIMITED TO, CONDUIT, OUTLET BOXES, FITTINGS, AND MISCELLANEOUS ITEMS.
42. CONTRACTOR SHALL VERIFY THE ADEQUACY OF EXISTING SYSTEMS FOR CONVERSION TO THE PROPOSED SYSTEMS PLANS AND PROVIDE THE ARCHITECT WITH PROPOSED MODIFICATIONS AND UPGRADES CONSIDERED NECESSARY TO CONSTRUCT THE PROJECT AS SHOWN. THIS SHOULD BE DONE IN WRITING AND GRAPHICALLY BEFORE WORK BEGINS, FOR APPROVAL BY THE ARCHITECT.
43. CONTRACTOR SHALL BE RESPONSIBLE FOR PROVIDING ALL REQUIRED EMERGENCY FIXTURES, INCLUDING BUT NOT LIMITED TO SMOKE DETECTORS, ALARM, HORNS, STROBES, & ECT. A CERTIFIED VENDOR SHALL PROVIDE ANY PLAN REQUIRED BY THE CITY.

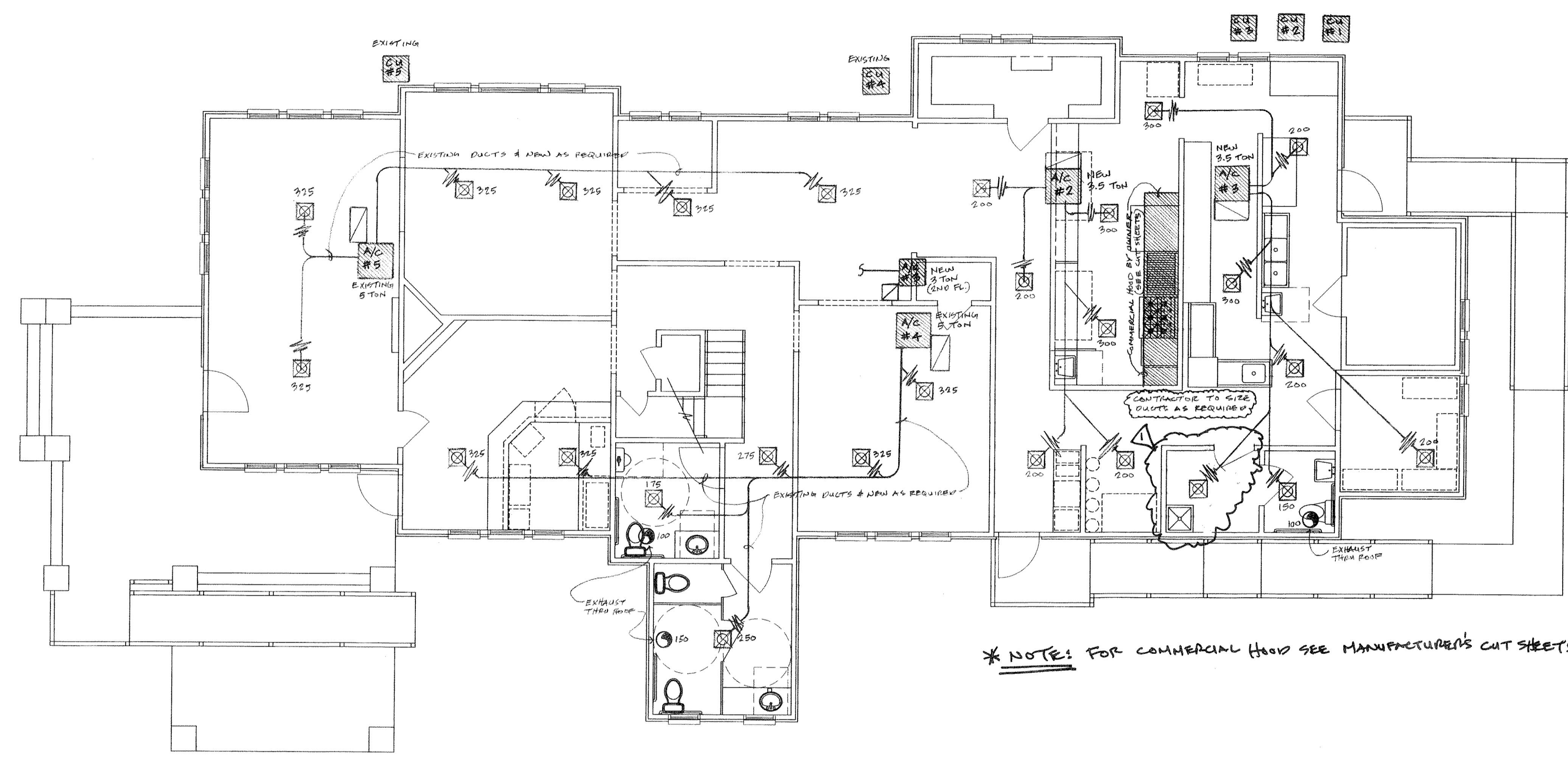
RESIDENTIAL RESTAURANTS
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REVISION	DATE	REVISED PER	OWNER
	9/18/08		

MATTHEW NUGENT
 RESTAURANT REMODEL
REMODEL SPECS

Scale:	NONE
Date:	9/23/08
Project No.:	08302
Drawn:	MM
Checked:	WM

SHEET
A16 OF
16



* NOTE: FOR COMMERCIAL HOOD SEE MANUFACTURERS CUT SHEETS

SPLIT-SYSTEM SCHEDULE

GENERAL DATA		AIR HANDLER DATA		COOLING COIL DATA		CONDENSING UNIT DATA	
NOMINAL TONNAGE	3.5	DESIGNATION A/C#	1#2	TOTAL CAPACITY	42.0	DESIGNATION CUP#	1#2
SUPPLY CFM	1400	BLOWER HP	0.75	SENSIBLE CAPACITY	29.4	AMBIENT TEMP. (F)	105
		GAS OR ELECTRIC	GAS	EAT (DO/HS)	84/67	ELECTRICAL (VERIFY)	220/10
						COMPRESSOR P/LA	7.3
						FAN FLA	0.6
						MCA/MOCP	2.7/15
						EFFICIENCY	13/EEP

PROVIDE TRANE, CARRIER, OR EQUAL

NOTES:

- AIR HANDLING UNITS SHALL BE PROVIDED WITH SINGLE POINT REFR. CONNECTION, T-CATY PROGRAMMABLE THERMOSTAT W/ NIGHT SET-BACK & STEP-DOWN TRANSFORMER FOR FAN MOTOR. (IF REQUIRED)
- PROVIDE MOUNTING HARDWARE & PIPING IN ACCORDANCE TO MANUFACTURER SPECS. & REQUIREMENTS.
- PROVIDE ALL AHU'S WITH ONE SET OF THROUGH-WAY FILTERS, APPROX. 2.5" EFF.
- PROVIDE 4" HOUSE-KEEPING END FOR ALL CONDENSING UNITS.
- SUPPLY AND RETURN SHINE DETECTORS FOR UNITS 2000 CFM & ABOVE, INCLUDING ANY EXISTING UNITS.
- THREE NEW SPLIT SYSTEMS W/ GAS HEAT TO BE INSTALLED: 1-4 TON & 2-5 TON UNITS. THE FOUR (4) IS FOR UPDATES & UTILIZES EXISTING DUCTS.
- DUCT TO EXISTING 5 TON UNITS, AS NOTED & SHOWN IN THE DINING AREAS.
- DUCT WORK TO BE R/G PER UNIT TO DISPENSERS.
- DIFFUSERS & RETURN GRILLS ONE UNIT, ADJUSTABLE, AND FRAMED OPENINGS BY OTHERS.
- CANDIDATE DRAINS OF PLUMBER TO ABOVE W/ W/ TRAPS.
- PROVIDE AIR BALANCING & UNIT START & CHECK.

PRICING & CONSTRUCTION
GENERAL NOTES:

- THESE DRAWINGS ARE DIAGRAMMATIC IN NATURE AND ARE NOT INTENDED TO INDICATE EACH AND EVERY FITTING, OFFSET, OR OTHER APPURTENANCE NECESSARY TO COMPLETE THE SYSTEM.
- IT IS THE CONTRACTOR'S RESPONSIBILITY TO REVIEW THE DOCUMENTS AND INCLUDE ALL NECESSARY ITEMS TO PROVIDE A COMPLETE OPERATIONAL SYSTEM.
- ANY DISCREPANCIES NOTED BY THE CONTRACTOR SHALL BE BROUGHT TO THE ATTENTION OF THE ARCHITECT (IN WRITING) BEFORE BIDDING THIS PROJECT.
- AFTER BIDS ARE TURNED IN, THE CONTRACTOR SHALL COMPLETE THE SYSTEMS AT NO ADDITIONAL COST.

MERSHAWN ASSOCIATES
ARCHITECTURE & CONSTRUCTION

RESIDENTIAL RESTAURANTS
CHURCHES
INSTITUTIONAL

2313 RIDGE ROAD #103
ROCKWALL, TEXAS 75087
PHONE: 972-722-9302
FAX: 972-722-9399

Wayne Mershawn

DATE	REVISION
9/18/08	REVISION PER OWNER
11-6-08	REVISED PER CITY #1

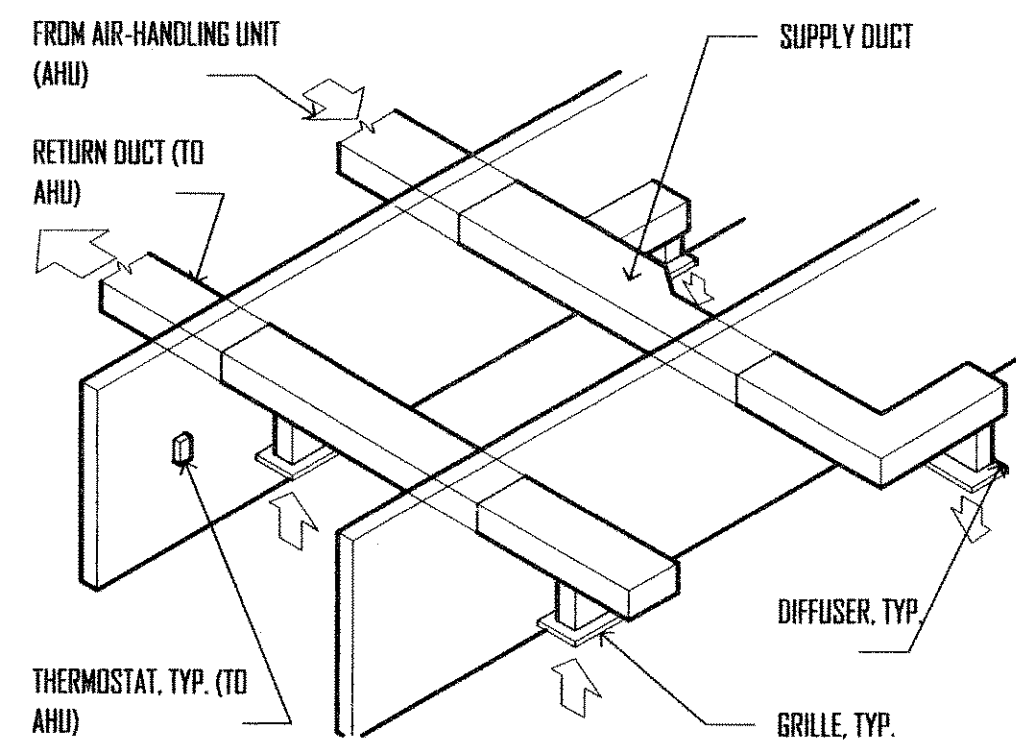
REGISTERED ARCHITECT
WAYNE MERSHAWN
11625
STATE OF TEXAS

MATTHEW NUGENT
RESTAURANT REMODEL

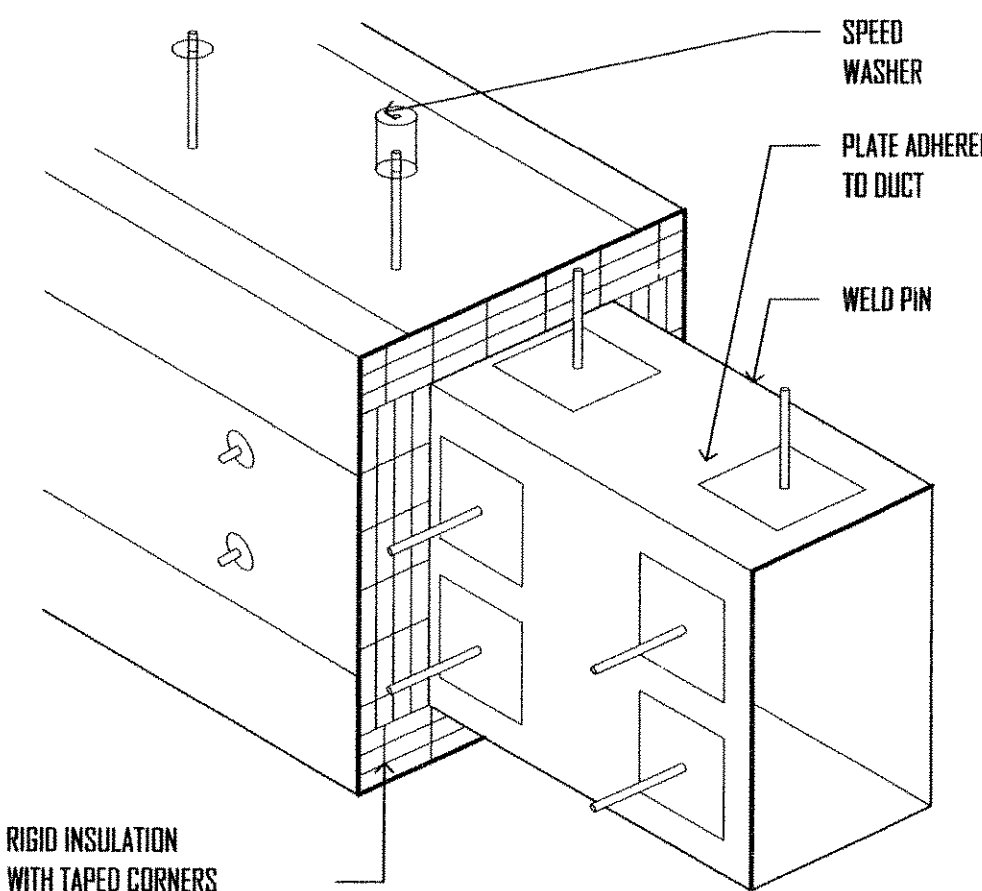
HVAC PLAN

Scale: 3/16"=1'-0"
Date: 9/23/08
Project No.: 08302
Drawn: TM
Checked: WM

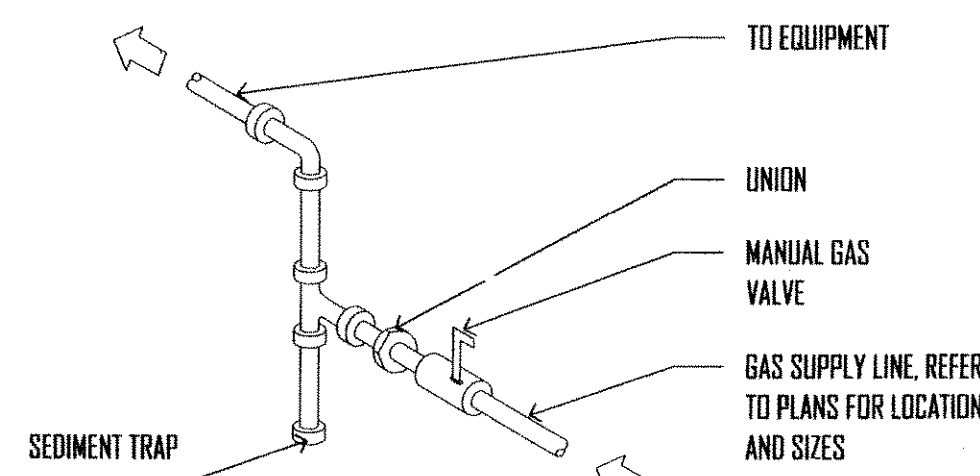
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2



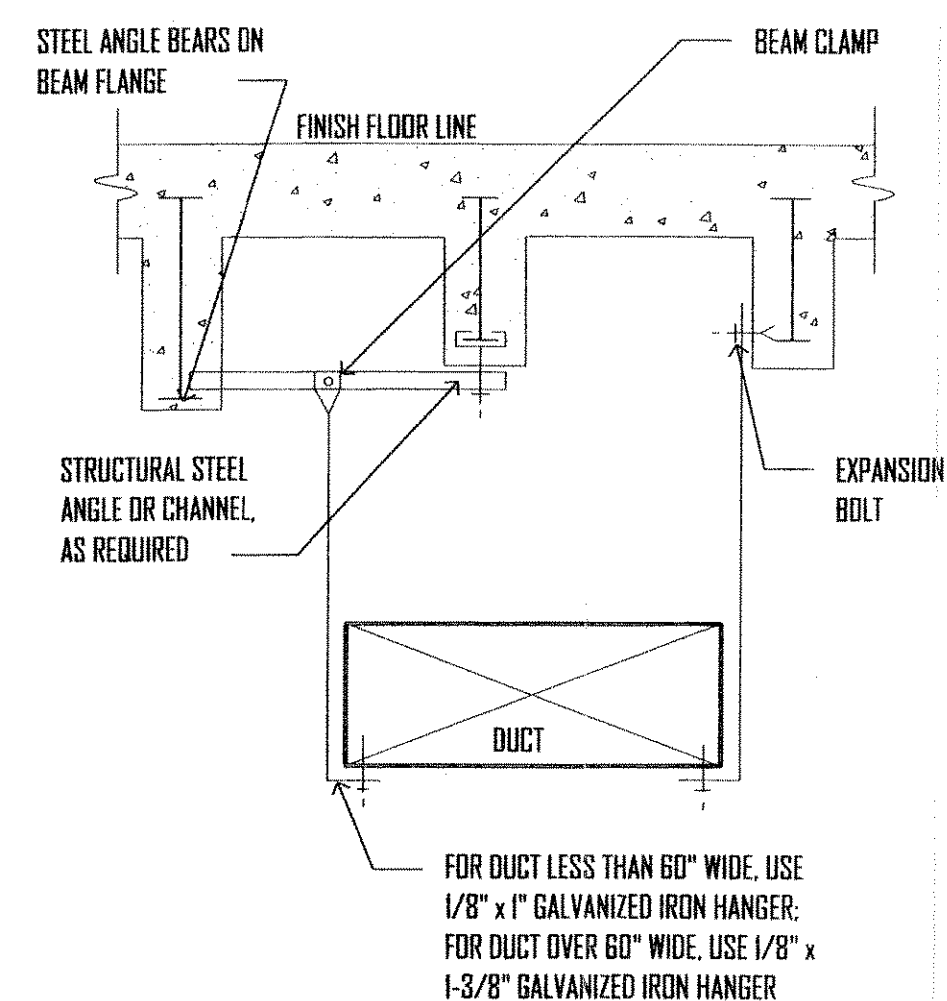
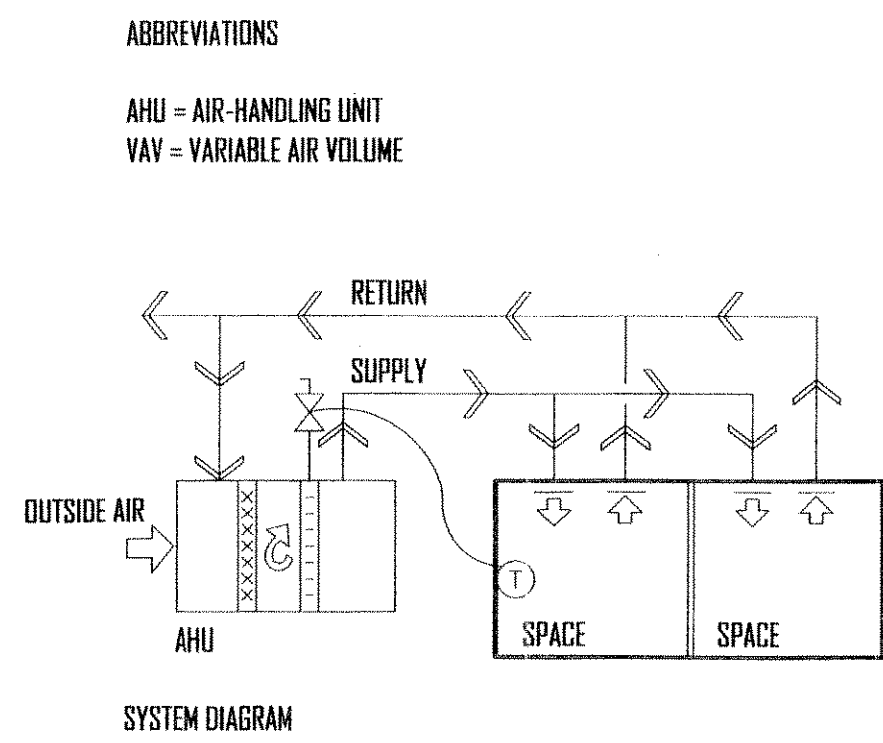
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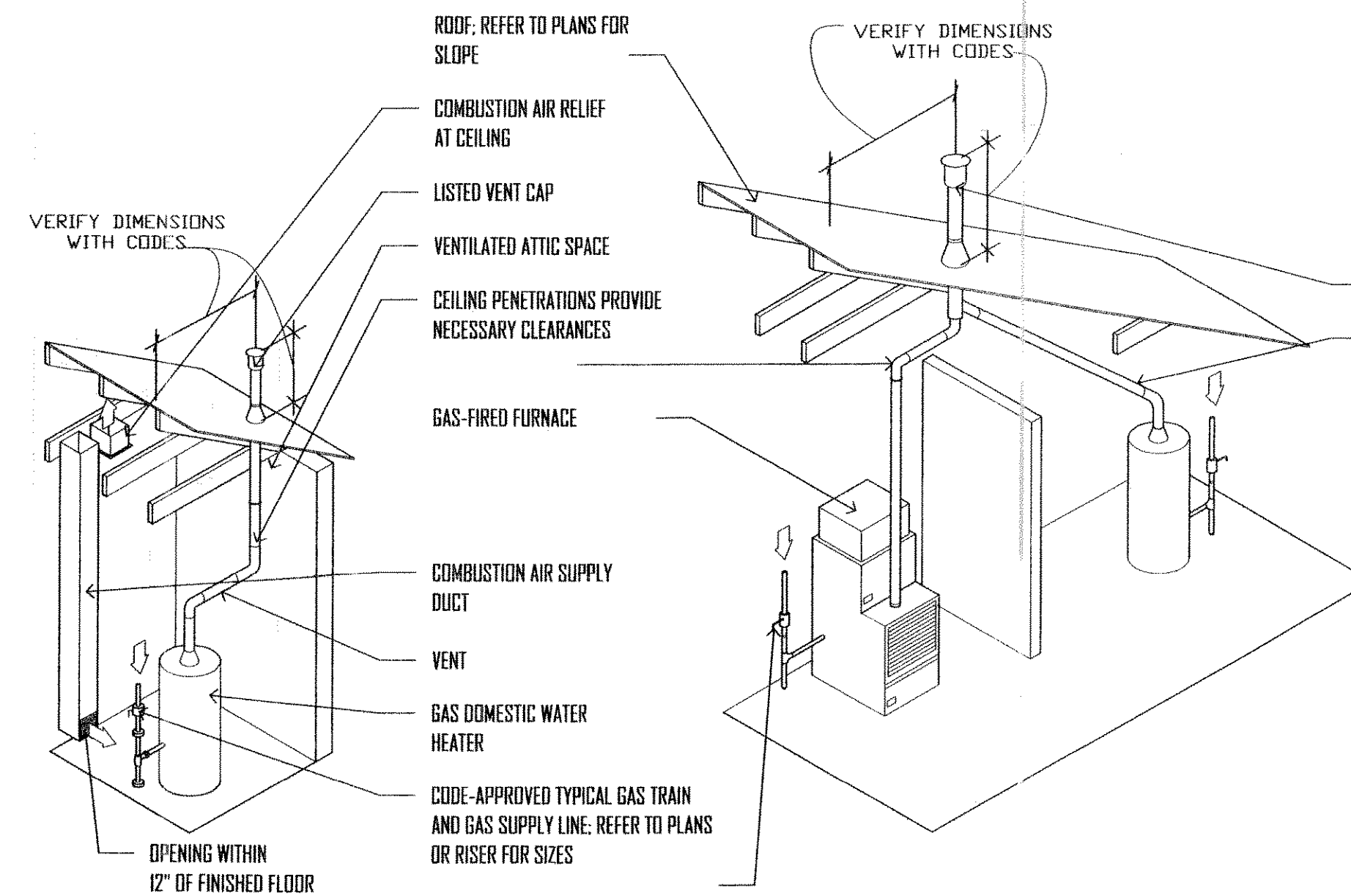
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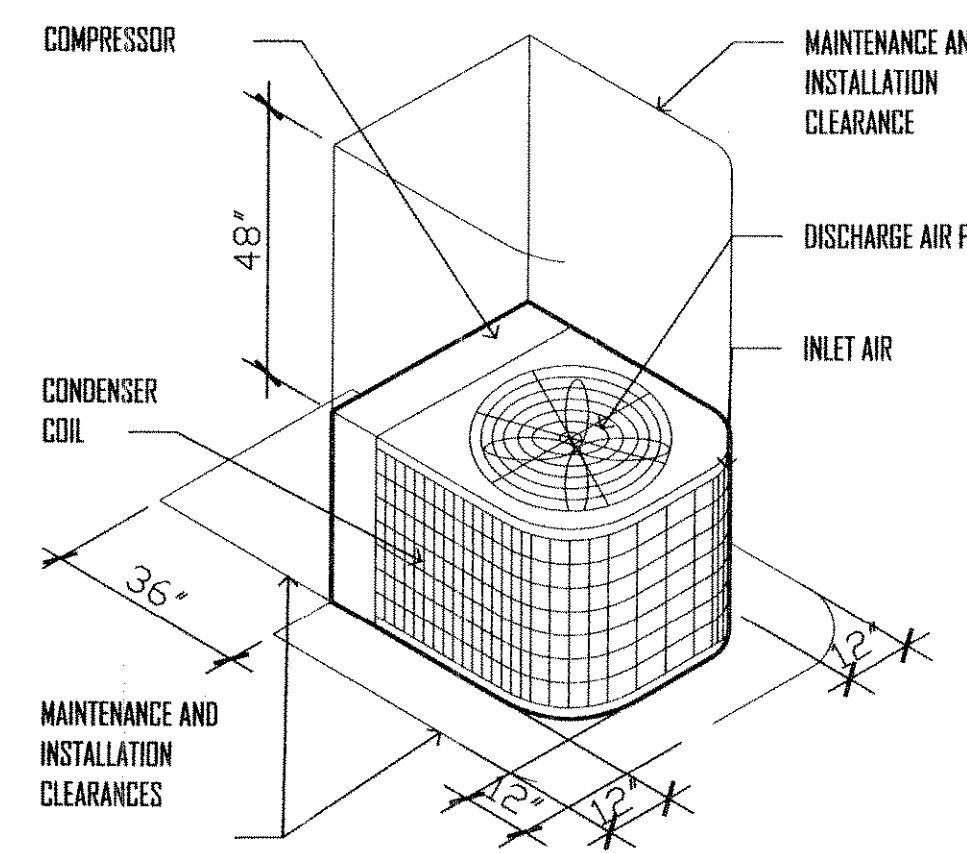
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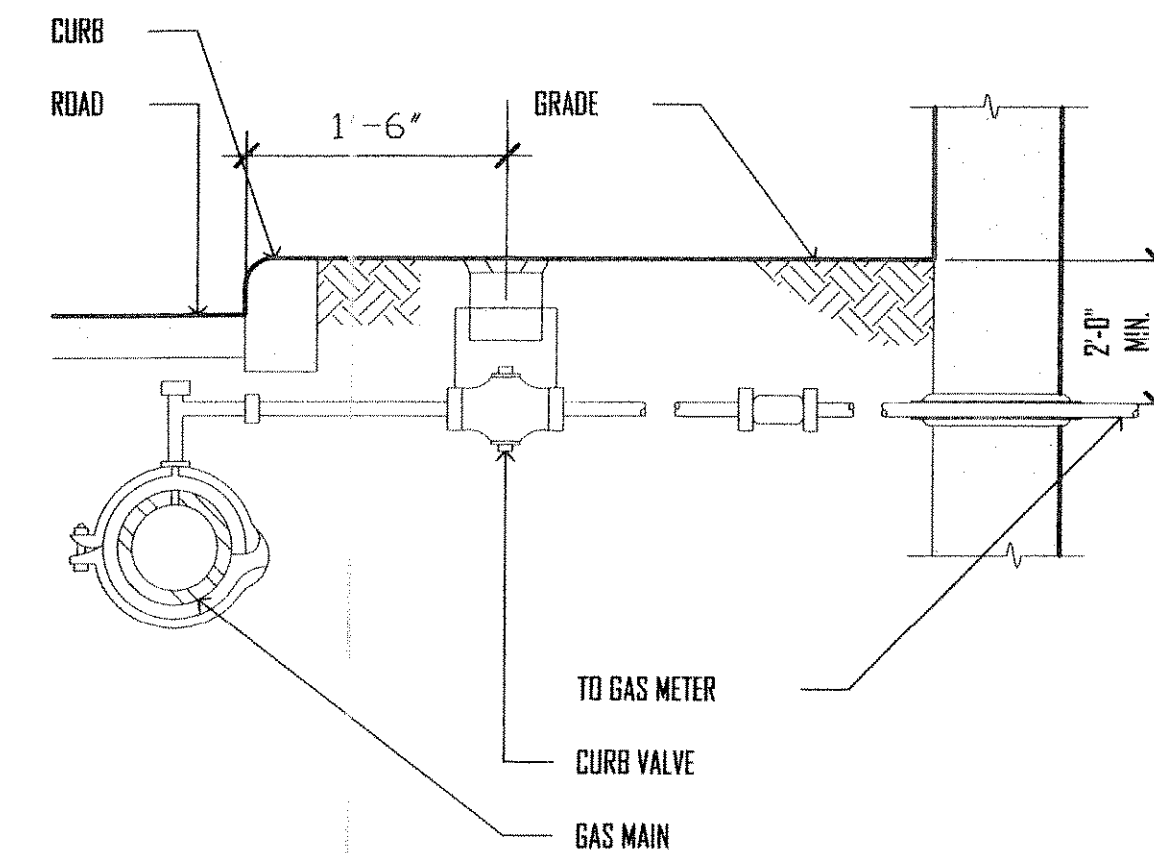
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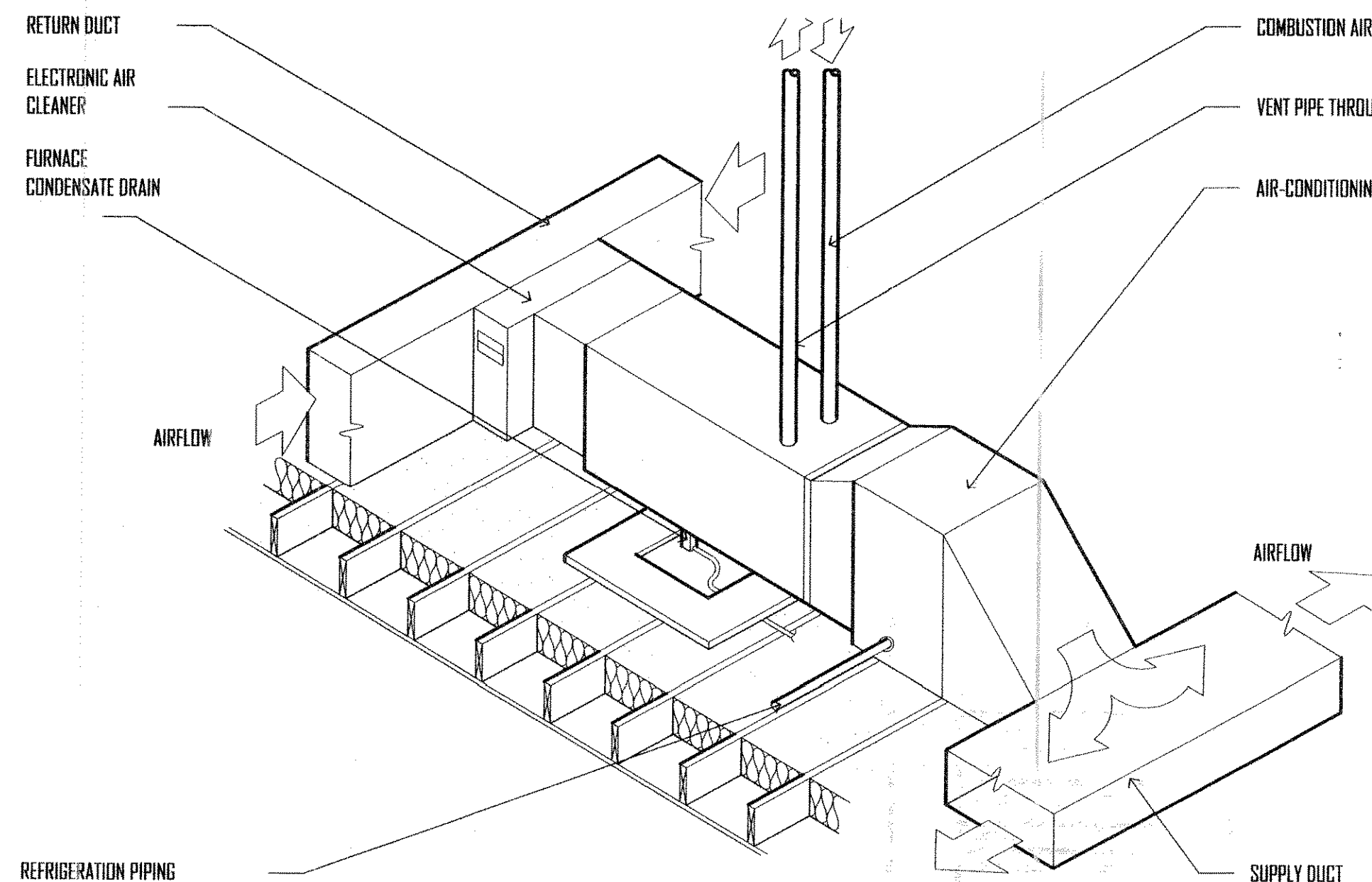
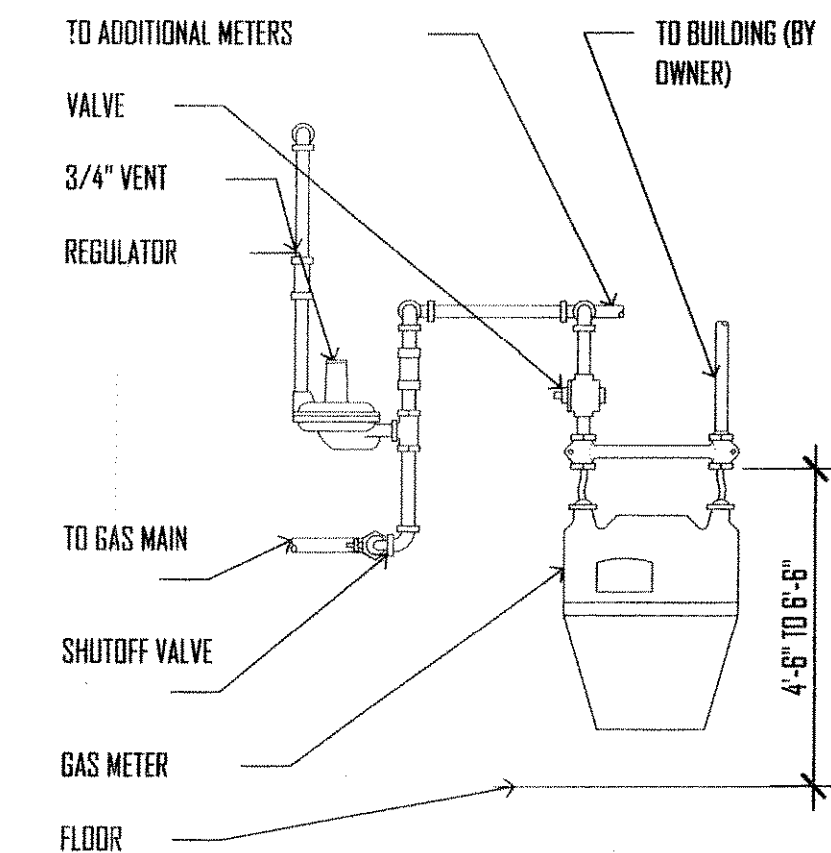
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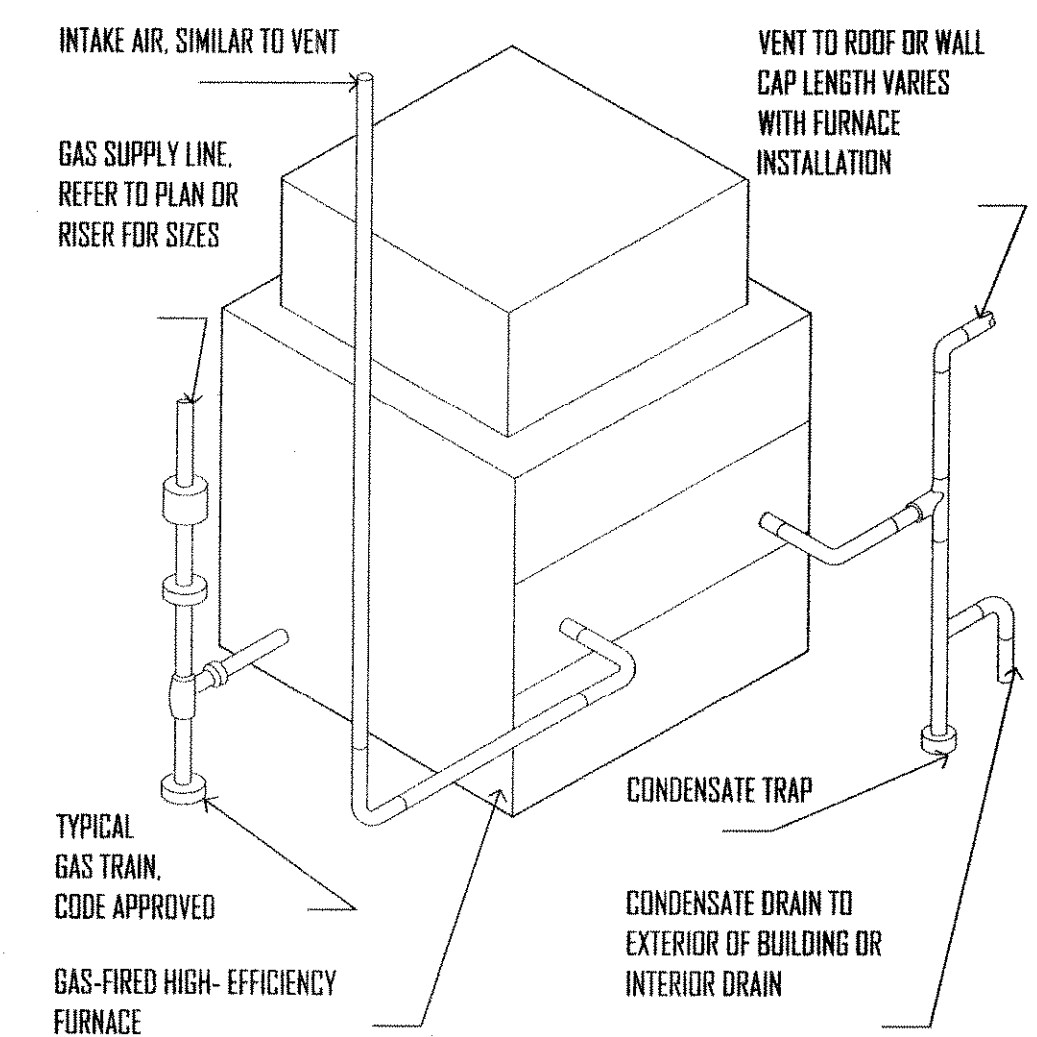
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TYPICAL NATURAL GAS SYSTEM
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HORIZONTAL FURNACE
NO SCALE



TYPICAL GAS-FIRED FURNACE
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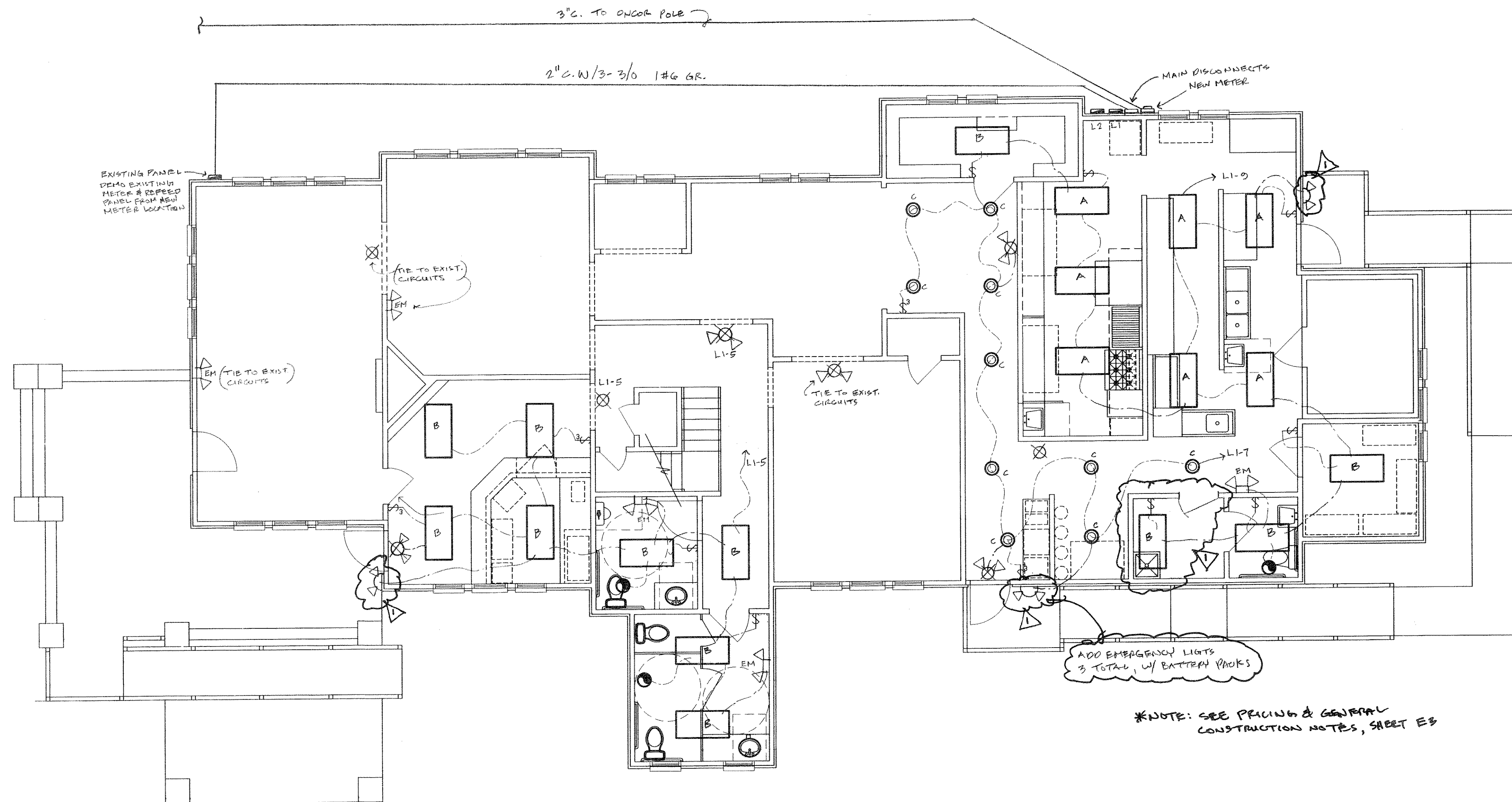
RESIDENTIAL RESTAURANTS INSTITUTIONAL
MERSHAWN ASSOCIATES
MEDICAL COMMERCIAL CHURCHES
2313 RIDGE ROAD #103
ROCKWALL, TEXAS 75087
PHONE: 972-722-9302
FAX: 972-722-9299
ARCHITECTURE & CONSTRUCTION

DATE: 03-27-08
REVISION
REGISTERED ARCHITECT
WAYNE MERSHAWN
11628
STATE OF TEXAS

MATTHEW NUGENT
RESTAURANT REMODEL
HVAC SPECS & DETAILS

Scale: 3/16"=1'-0"
Date: 07/09/08
Project No.: 08302
Drawn: TM
Checked: WM
SHEET **M2** OF 2

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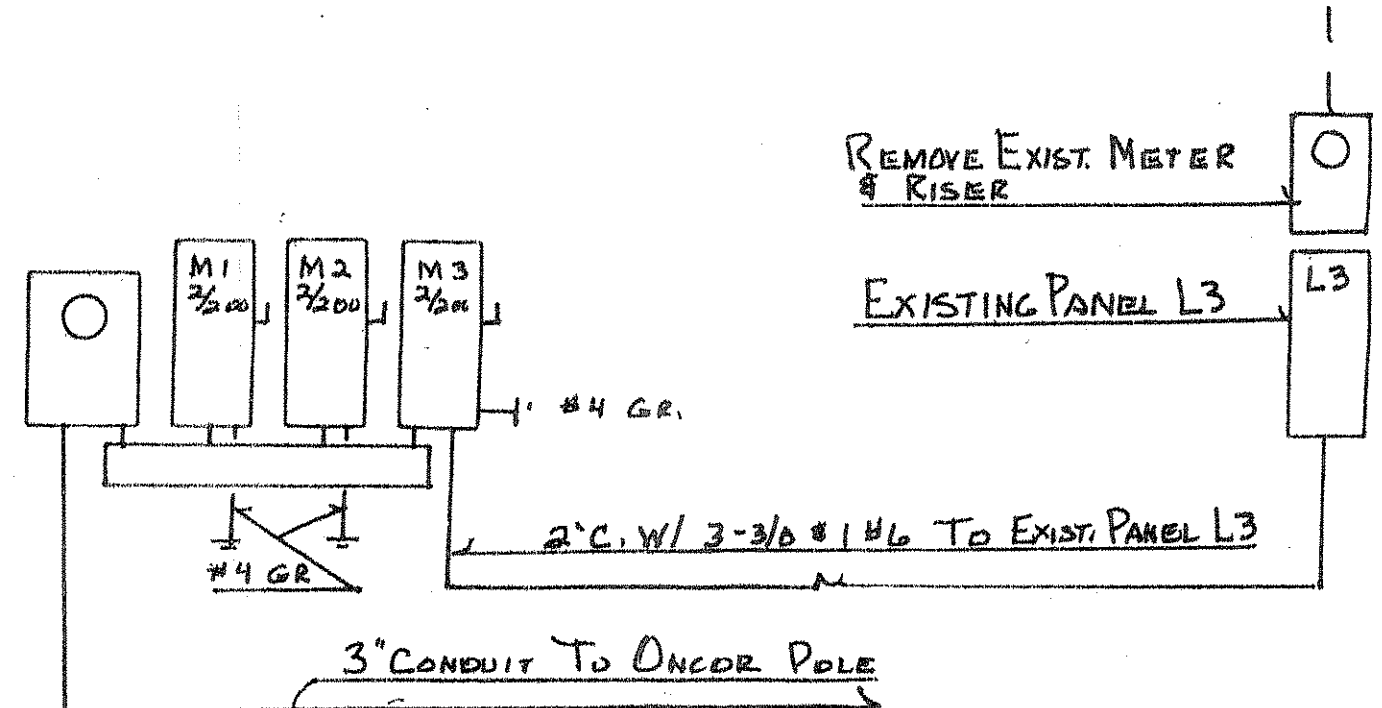


ADD EMERGENCY LIGHTS
3 TOTAL, W/ BATTERY PACKS

*NOTE: SEE PRICING & GENERAL
CONSTRUCTION NOTES, SHEET E3

Light Fixture Schedule

- Type A 1x4 4lamp surface wraparound
- Type B 1x4 2 lamp surface wraparound
- Type C 6" incandescent 75W down light
- Type EM Emergency light wall mounted
- Type P 250W HPS shoe box on 12 ft pole
- Type X Exit/Emergency light combo



ELECTRICAL RISER DIAGRAM

RESIDENTIAL RESTAURANTS
INSTITUTIONAL

MERSHAW ASSOCIATES

ARCHITECTURE & CONSTRUCTION

MEDICAL COMMERCIAL
CHURCHES

2313 RIDGE ROAD #103
ROCKWALL, TEXAS 75087
PHONE: 972-722-9302
FAX: 972-722-9299

DATE	REVISION
9/18/08	REVISION PER OWNER
11-6-08	REVISED PER CITY #1

MATTHEW NUGENT
RESTAURANT REMODEL

LIGHTING PLAN

Scale: 3/16"=1'-0"
Date: 9/23/08
Project No.: 08302
Drawn: TM
Checked: WM

SHEET
E1 OF
3

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LOAD CALCULATIONS PANEL L1 BASED ON N.E.C. 2005

CONNECTED LOAD			
LINE L1	16,260 VA		
LINE L2	15,184 VA		
LARGEST LINE LOAD X 2			32,520 VA
RECEPTACLE LOAD DIVERSITY			
RECEPTACLE LOAD	3,780 VA		
LESS 1ST 10,000 VOLTAMPS	-10,000 VA		
REMAINING VOLTAMPS	0 VA		
50% OF THE REMAINING VOLTAMPS	0 VA		
DIVERSITY (NEC 220.14)			0 VA
CONTINUOUS LOAD			
LINE L1	1,562 VA		
LINE L2	750 VA		
LARGEST LINE LOAD X 2	3,124 VA		
25% OF THE CONTINUOUS LOAD (NEC 215.2)			781 VA
LARGEST MOTOR LOAD			
LINE L1	2,400 VA		
LINE L2	2,400 VA		
LARGEST LINE LOAD X 2	4,800 VA		
25% OF LARGEST MOTOR LOAD (NEC 430.24)			1,200 VA
TOTAL LOAD VOLTAMPS			
TOTAL LOAD AMPS	34,501 VA / 240 V	=	144 A
ADJUSTMENT	20 %		28 A
ADJUSTED DESIGN LOAD			173 A
VOLTAGE DROP			
2 X L X R X I / 1000		=	VD
2 X 10 X 0.0766 X 144 / 1000		=	0.22 VD
VOLTAGE DROP %			
VD / VOLTS = VD %			
0.22 / 240 = 0.09 %			

PANEL L1			
# CIRCUITS	42	# CONDUITS	1
FEED FROM	C-2	C-SIZE	2 IN
HI VOLTAGE	240	# WIRES	EMT
LOW VOLTAGE	120	WIRE SIZE	#20
PHASE	1	GND SIZE	#6
NEUT BUS Y/N	Y	WIRE TYPE	THHN
GND BUS Y/N	Y	WIRE AMP	CU
WIRE TYPE	THHN		
WIRE TEMP C	75		
WIRE LENGTH	10		
CONDUIT TYPE	EMT		
MINIMUM AMPS	200		
% FACTOR	20	DATED: 1-5-05	
MAIN BKR Y/N	N	PREPARED BY: HILL ELECTRIC INC	
MAIN BKR AMPS	NONE	FOR SERVICE CALL (555) 555-5555	

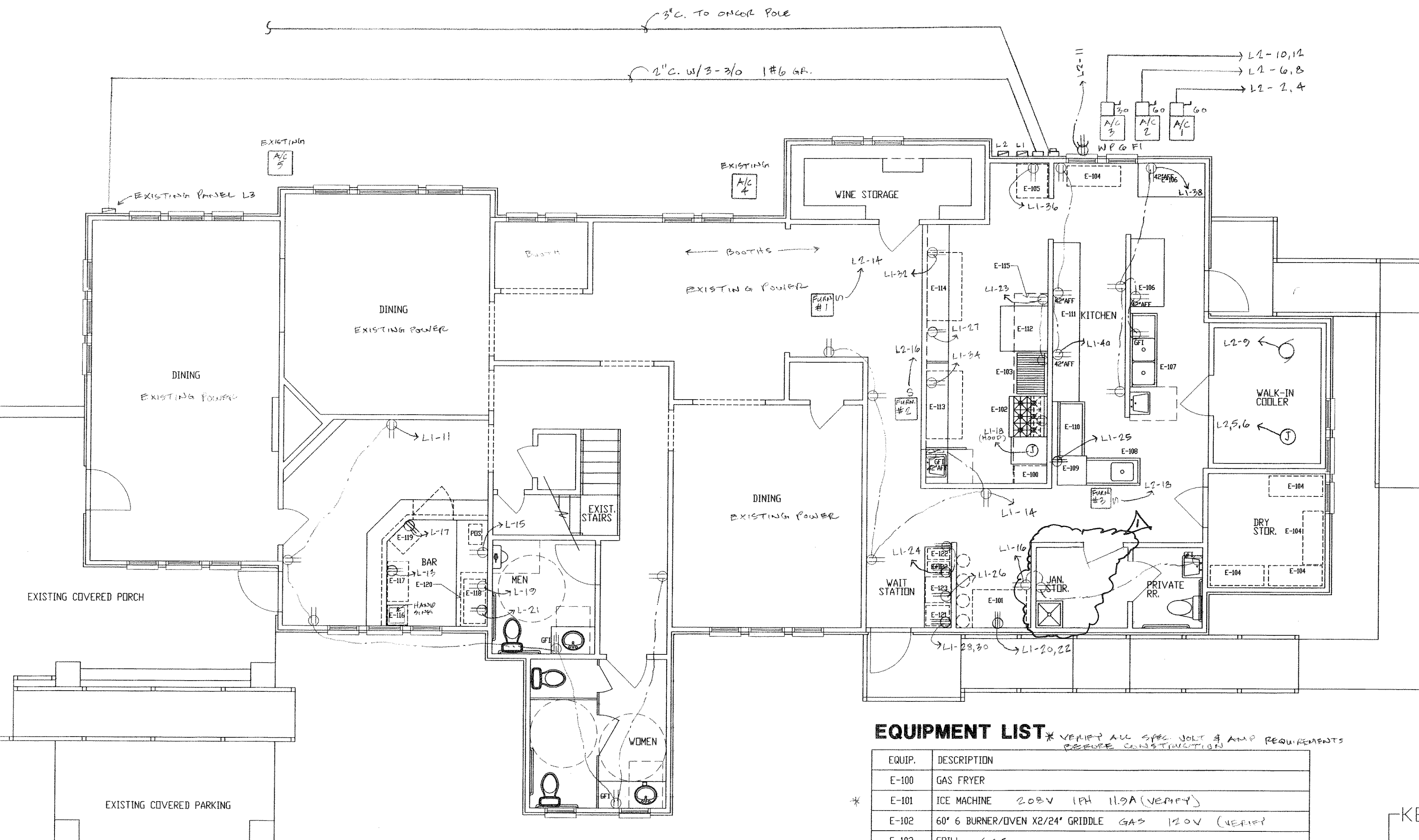
#	BKR	CIRCUIT DESCRIPTION	I	VA	I	VA	I	CIRCUIT DESCRIPTION	BKR	#
1	20A-1P	Spare	G	0	L1	0	G	Spare	20A-1P	2
3	20A-1P	Spare	G	0	L2	0	G	Spare	20A-1P	4
5	20A-1P	Light Restroom	C	512	L1	0	G	Spare	20A-1P	6
7	20A-1P	Lights Kitchen	C	750	L2	0	G	Spare	20A-1P	8
9	20A-1P	Lights Kitchen	C	1,050	L1	0	G	Spare	20A-1P	10
11	20A-1P	Receptacles Bar Area	D	1,080	L2	0	G	Spare	20A-1P	12
13	20A-1P	Cocktail Station	G	360	L1	720	D	Receptacles Kitchen	20A-1P	14
15	20A-1P	POS @ Bar	G	360	L2	720	D	Receptacles Storage & Restroom	20A-1P	16
17	20A-1P	Beer Tap #119	G	580	L1	864	G	Gas Range #102	20A-1P	18
19	20A-1P	Wine Tap #118	G	580	L2	2,400	M	Wine Maker #101	20A-1P	20
21	20A-1P	Undercounter Frig @ Bar	G	720	L1	2,400	M		20A-2P	22
23	20A-1P	Receptacles Rm 100, 102	G	360	L2	1,750	G	Tea Brewer #122	20A-1P	24
25	20A-1P	Dishmachine	G	1,800	L1	1,750	G	Tea Brewer #122	20A-1P	26
27	20A-1P	Wine Maker #112	G	720	L2	2,500	G	Coffee Brewer #121	20A-1P	28
29	20A-1P	Exhaust Hood Fan	M	664	L1	2,500	G		20A-1P	30
31	20A-1P	Make-up Fan	M	664	L2	1,440	M	Prep Table #115	20A-1P	32
33	20A-2P	Spare	M	0	L1	1,440	M	Prep Table #113	20A-1P	34
35	20A-1P	Spare	M	0	L2	1,140	M	Freezer #105	20A-1P	36
37	20A-1P	Spare	G	0	L1	720	D	Receptacles Kitchen	20A-1P	38
39	20A-1P	Spare	G	0	L2	540	D	Receptacles Kitchen	20A-1P	40
41	20A-1P	Spare	G	0	L1	0	G	Spare	20A-1P	42

LOAD CALCULATIONS PANEL L2 BASED ON THE 2005 NEC

CONNECTED LOAD			
LINE L1	15,194 VA		
LINE L2	13,790 VA		
LARGEST LINE LOAD X 2			30,388 VA
RECEPTACLE LOAD DIVERSITY			
RECEPTACLE LOAD	0 VA		
LESS 1ST 10,000 VOLTAMPS	-10,000 VA		
REMAINING VOLTAMPS	0 VA		
50% OF THE REMAINING VOLTAMPS	0 VA		
DIVERSITY (NEC 220.14)			0 VA
CONTINUOUS LOAD			
LINE L1	750 VA		
LINE L2	750 VA		
LARGEST LINE LOAD X 2	1,500 VA		
25% OF THE CONTINUOUS LOAD (NEC 215.2)			375 VA
LARGEST MOTOR LOAD			
LINE L1	4,080 VA		
LINE L2	4,080 VA		
LARGEST LINE LOAD X 2	8,160 VA		
25% OF LARGEST MOTOR LOAD (NEC 430.24)			2,040 VA
TOTAL LOAD VOLTAMPS			
TOTAL LOAD AMPS	32,803 VA / 240 V	=	137 A
ADJUSTMENT	20 %		27 A
ADJUSTED DESIGN LOAD			164 A
VOLTAGE DROP			
2 X L X R X I / 1000		=	VD
2 X 10 X 0.0766 X 137 / 1000		=	0.21 VD
VOLTAGE DROP %			
VD / VOLTS = VD %			
0.21 / 240 = 0.09 %			

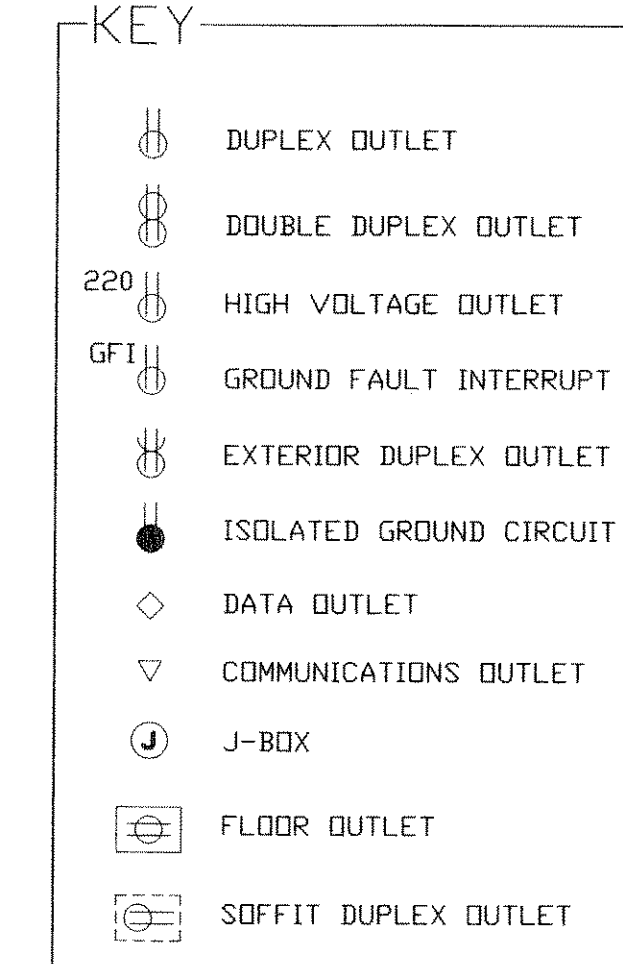
PANEL L2			
# CIRCUITS	42	# CONDUITS	1
FEED FROM	C-2	C-SIZE	2 IN
HI VOLTAGE	240	# WIRES	EMT
LOW VOLTAGE	120	WIRE SIZE	#20
PHASE	1	GND SIZE	#6
NEUT BUS Y/N	Y	WIRE TYPE	THHN
GND BUS Y/N	Y	WIRE AMP	CU
WIRE TYPE	THHN		
WIRE TEMP C	75		
WIRE LENGTH	10		
CONDUIT TYPE	EMT		
MINIMUM AMPS	200		
% FACTOR	20	DATED: 1-5-05	
MAIN BKR Y/N	N	PREPARED BY: HILL ELECTRIC INC	
MAIN BKR AMPS	NONE	FOR SERVICE CALL (555) 555-5555	

#	BKR	CIRCUIT DESCRIPTION	I	VA	I	VA	I	CIRCUIT DESCRIPTION	BKR	#
1	20A-2P	Parking Lot Poles	C	750	L1	4,080	M	AC Unit #1	50a-2p	2
3	20A-1P	Spare	C	750	L2	4,080	M	AC Unit #1	50a-2p	4
5	20A-2P	Walk-in Cooler Condenser	M	1,440	L1	4,080	M	AC Unit #2	50a-2p	6
7	20A-1P	Walk-in Cooler Fan & Lts	M	720	L1	2,596	M	AC Unit #3	20A-1P	8
9	20A-1P	Receptacles at AC units	G	180	L2	2,336	M		20A-2P	10
11	20A-1P	Spare	G	0	L1	864	M	Furnace #1	20A-1P	12
13	20A-1P	Spare	G	0	L2	864	M	Furnace #2	20A-1P	14
15	20A-1P	Spare	G	0	L1	864	M	Furnace #3	20A-1P	16
17	20A-1P	Spare	G	0	L2	0	D	Spare	20A-1P	18
19	20A-1P	Spare	G	0	L1	0	D	Spare	20A-1P	20
21	20A-1P	Spare	G	0	L1	0	D	Spare	20A-1P	22
23	20A-1P	Spare	G	0	L2	0	D	Spare	20A-1P	24
25	20A-1P	Spare	G	0	L1	0	D	Spare	20A-1P	26
27	20A-1P	Spare	G	0	L2	0	D	Spare	20A-1P	28
29	20A-1P	Spare	G	0	L1	0	D	Spare	20A-1P	30
31	20A-1P	Spare	G	0	L2	0	D	Spare	20A-1P	32
33	20A-2P	Spare	G	0	L1	0	D	Spare	20A-1P	34
35	20A-1P	Spare	G	0	L2	0	D	Spare	20A-1P	36
37	20A-1P	Spare	G	0	L1	0	D	Spare	20A-1P	38
39	20A-1P	Spare	G	0	L2	0	D	Spare	20A-1P	40
41	20A-1P	Spare	G	0	L1	0	D	Spare	20A-1P	42



EQUIPMENT LIST * VERIFY ALL SPEC VOLT & AMP REQUIREMENTS BEFORE CONSTRUCTION

EQUIP.	DESCRIPTION
E-100	GAS FRYER
E-101	ICE MACHINE 208V 1PH 11.9A (VERIFY)
E-102	60" 6 BURNER/OVEN X2/24" GRIDDLE GAS 120V (VERIFY)
E-103	GRILL GAS
E-104	48" ROLLING STORAGE SHELF
E-105	WORK TOP FREEZER 115V 10.5A (VERIFY)
E-106	60" WORK TABLE
E-107	2 COMPARTMENT SINK
E-108	SOILED DISH TABLE
E-109	DISHWASHER 120V 16A (VERIFY)
E-110	CLEAN DISH TABLE
E-111	DISH STORAGE RACKS
E-112	CONVECTION OVEN 120V 3A (VERIFY) GAS
E-113	60" PIZZA PREP TABLE 115V 7.3A (VERIFY)
E-114	60" SANDWICH PREP TABLE 115V 7.8A (VERIFY)
E-115	EXHAUST HOOD 208V 3PH (VERIFY)
E-116	UNDERBAR HAND SINK UNIT
E-117	COCKTAIL STATION
E-118	WINE DISPENSER 120V 560W (VERIFY)
E-119	BEER TAP
E-120	UNDERCOUNTER COOLER 115V 3.5A (VERIFY)
E-121	COFFEE MAKER 120V 15A (VERIFY)
E-122	TEA BREWER/DISPENSER
E-123	BEVERAGE DISPENSER
ROOM	WALK-IN COOLER EQUIPMENT 208-220V 1PH 115V 3.0A



* NOTE: SEE PAGING & GENERAL CONSTRUCTION NOTES, SHEET E3

CONTRACTOR TO VERIFY PLANS AND TO VISIT SITE AND NOTIFY MERSHAW ARCHITECTS OF ANY DISCREPANCIES BEFORE CONSTRUCTION.

MEDICAL COMMERCIAL RESTAURANTS INSTITUTIONAL CHURCHES

MERSHAW ASSOCIATES

ARCHITECTURE & CONSTRUCTION

PHONE: 972-722-9302
FAX: 972-722-9299

2314 RIDGE ROAD, #103
ROCKWALL, TEXAS 75087

DATE	REVISION	REVISION PER	DRAWN BY
9/18/08			REVISED PER CITY #1
7/1-06-08			

MATTHEW NUGENT RESTAURANT REMODEL

POWER PLAN

Scale: 3/16"=1'-0"

Date: 9/23/08

Project No.: 08302

Drawn: TM

Checked: WM

SHEET **E2** OF **3**

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\\12008\PROJECTS\08302_01ive St. Restaurant\REVISED\POWER PLAN.dwg F1 Sep 19 13:44:52 2008 Shawna

ELECTRICAL SPECIFICATIONS

GENERAL

All work covered by this section of these specifications shall be accomplished in accordance with the respective drawings, information or instructions to bidders and the general conditions of these specifications. Any supplementary conditions, special conditions, addenda, or directives, which may be issued by the Architect, herewith, or otherwise, shall be complied with in every respect.

Reference is made to the SUPPLEMENTARY CONDITIONS FOR MECHANICAL AND ELECTRICAL SPECIFICATIONS, which shall form an integral part of these specifications and this contract.

The listing herein of an article material, operation or method, requires that the Contractor shall furnish and install each item listed, unless specifically noted to the contrary. The Contractor shall perform each operation prescribed or listed according to the conditions stated.

SCOPE

The work included under this contract consists of the furnishing of all labor, materials, tools, transportation, services, etc., necessary to complete the installation of the electrical and control systems and other items herein listed, all as described in these specifications, as illustrated on the accompanying drawings, or as directed by the Architect, which work is comprised of, but not limited to the following principal items:

- Electrical system for power:
1. Electric service entrance and distribution system.
 2. Switches.
 3. Systems of conduit, conductors, and boxes.
 4. Power service to the various motors.

Control wiring and electrical installation and connections for items in other contracts.

The drawings shown diagrammatically the conduit, wiring and controls. So far as possible the drawings show arrangement of equipment which will fit into the spaces available without interference. If conditions exist at the job site which make it impossible to install work as shown, the Contractor shall prepare drawings for approval showing how the work may be installed and on approval of the drawings shall install the work without additional cost to the Owner.

In general, raceway wiring systems shall be concealed in all finished parts of the building, and where raceways are exposed, they shall be run parallel with the building walls in a neat and workmanlike manner. Location of all exposed runs will be subject to the Architect's approval. No diagonal exposed runs will be permitted. Should it appear necessary to expose any conduit or wiring in finished spaces, it shall be brought to the Architect's attention facilitate an approval installation.

SECONDARY SERVICE

Light and power service shall be as shown on plans. Telephone to be run as shown on plans.

RACEWAYS

All electrical conductors installed in metal raceways, unless specifically specified or noted otherwise. Youngstown, Republic, Triangle, General Electric or approved equal. Raceways for exterior of the building, imbedded in concrete, in damp or wet locations, or underground, shall be rigid steel galvanized or sherardized conduit. Galvanized electrical metallic tubing with compression fitting permitted within building if 2" or smaller, and not specifically noted or specified otherwise.

WIRES AND CABLES

Electrical conductors, soft drawn copper with conductivity 98% of that of pure copper, equal to General Cable Company. Wire and cable for all feeders, sub-feeders motor, circuits and high ambient location Type THW or THH. All other branch circuit wiring, RHW or THW. Control wiring may be #14.

POWER PANELBOARDS

Panelboards surface or flush mounted as indicated on drawings. Main lugs only unless noted or specified otherwise. Panelboard and breakers, Square D NQP, Westinghouse "NQP", Federal "NBLP", General Electric "NLTQ", or ITE Co., Type NPAB. Number, type and capacity of circuit breakers scheduled or shown on the drawings. Mounted in code gauge approved metal cabinet, with hinged door, covered index, and lock. Typewritten schedule of circuits in index cardholder. Common trip on all 3 pole breakers.

DISCONNECT SWITCHES

Standard duty NEMA Type "S" - same manufacturer as panelboards. Code gauge steel cabinet for mounting as indicated. Weatherproof enclosures when exposed to the weather and elements. Equipped for locking in "on" and "off" position. Lamacoid plastic nameplate properly engraved with name of equipment served. Secure to switch cover. Fuses-Bussman Fusetrons of sizes scheduled.

MOTOR AND CONTROL WIRING AND CONNECTIONS

All motors and power consuming equipment not furnished under this contract shall be set in place by the Owner or other Contractors and all electrical wiring and conduit provided and installed by the Electrical Contractor.

TELEPHONE SYSTEM

Furnish a complete system of conduit for telephone wiring. Coordinate size requirements with the Telephone Company.

LIGHTING FIXTURES

This Contractor shall furnish and install complete, unless otherwise specified, a lighting fixture on each and every lighting outlet shown on the drawings of the type hereinafter scheduled by letter and description. All fixtures shall be equipped with the best grade 130 volt incandescent lamps and deluxe cool white rapid start fluorescent lamps of General Electric, Champion, Sylvania, or Westinghouse. In the event all fixtures outlets are not clearly marked, like fixtures will be used in similar areas. Fixtures shall be or types scheduled, the type letter referring to description on plans.

GUARANTEE

The Contractor shall guarantee to keep the entire electrical apparatus in perfect repair and working order for one year after the completion and acceptance of same, and will furnish free of cost to the Owner all materials and labor necessary to comply with the above guarantee, the year to date from the issue of the certificate of final payment.

PRICING & CONSTRUCTION

GENERAL NOTES:

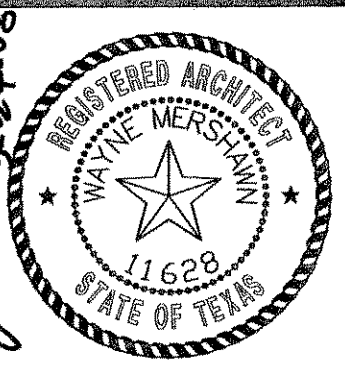
1. THESE DRAWINGS ARE DIAGRAMMATIC IN NATURE AND ARE NOT INTENDED TO INDICATE EACH AND EVERY FITTING, OFFSET, OR OTHER APPURTENANCE NECESSARY TO COMPLETE THE SYSTEM.
2. IT IS THE CONTRACTOR'S RESPONSIBILITY TO REVIEW THE DOCUMENTS AND INCLUDE ALL NECESSARY ITEMS TO PROVIDE A COMPLETE OPERATIONAL SYSTEM.
3. ANY DISCREPANCIES NOTED BY THE CONTRACTOR SHALL BE BROUGHT TO THE ATTENTIONS OF THE ARCHITECT (IN WRITING) BEFORE BIDDING THIS PROJECT.
4. AFTER BIDS ARE TURNED IN, THE CONTRACTOR SHALL COMPLETE THE SYSTEMS AT NO ADDITIONAL COST.

RESIDENTIAL RESTAURANTS
 INSTITUTIONAL
MERSHAWN ASSOCIATES
 ARCHITECTURE & CONSTRUCTION
 MEDICAL COMMERCIAL
 CHURCHES

PHONE: 972-722-9302
 FAX: 972-722-9399

2313 RIDGE ROAD #103
 ROCKWALL, TEXAS 75087

REVISION	DATE

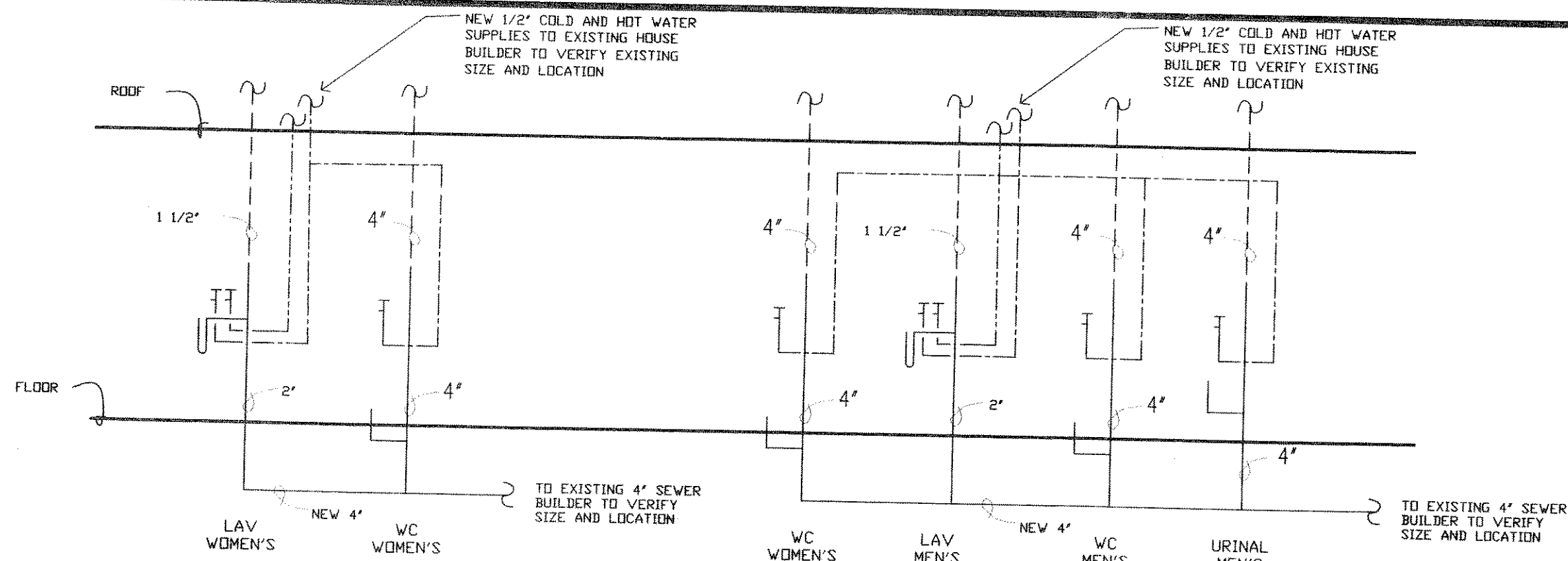


MATTHEW NUGENT
 RESTAURANT REMODEL
ELECTRICAL SPECS & DETAILS

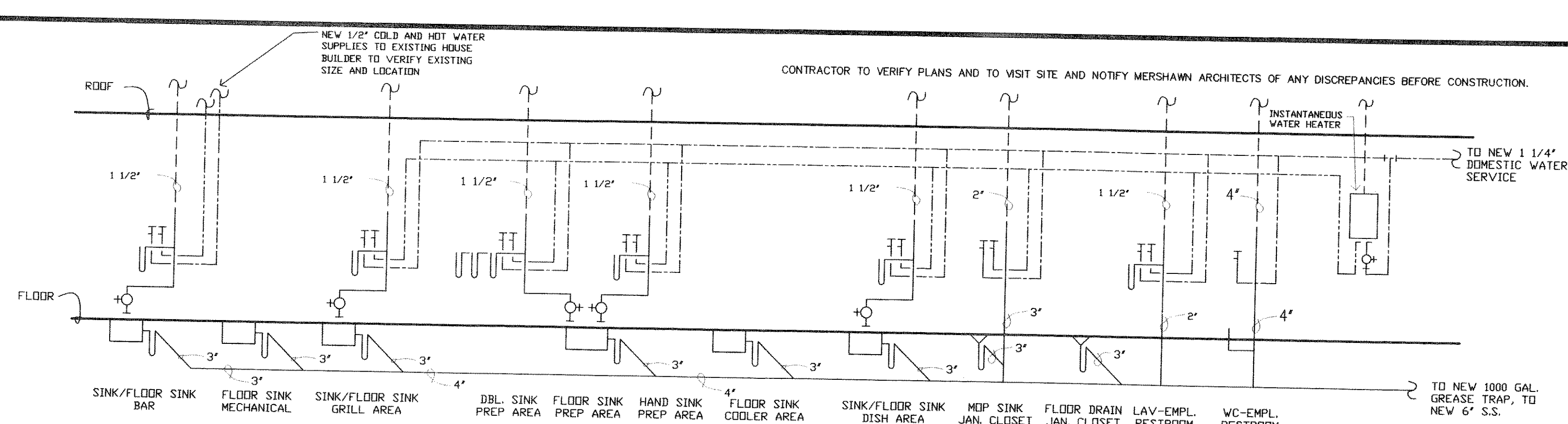
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Project No.:	08302
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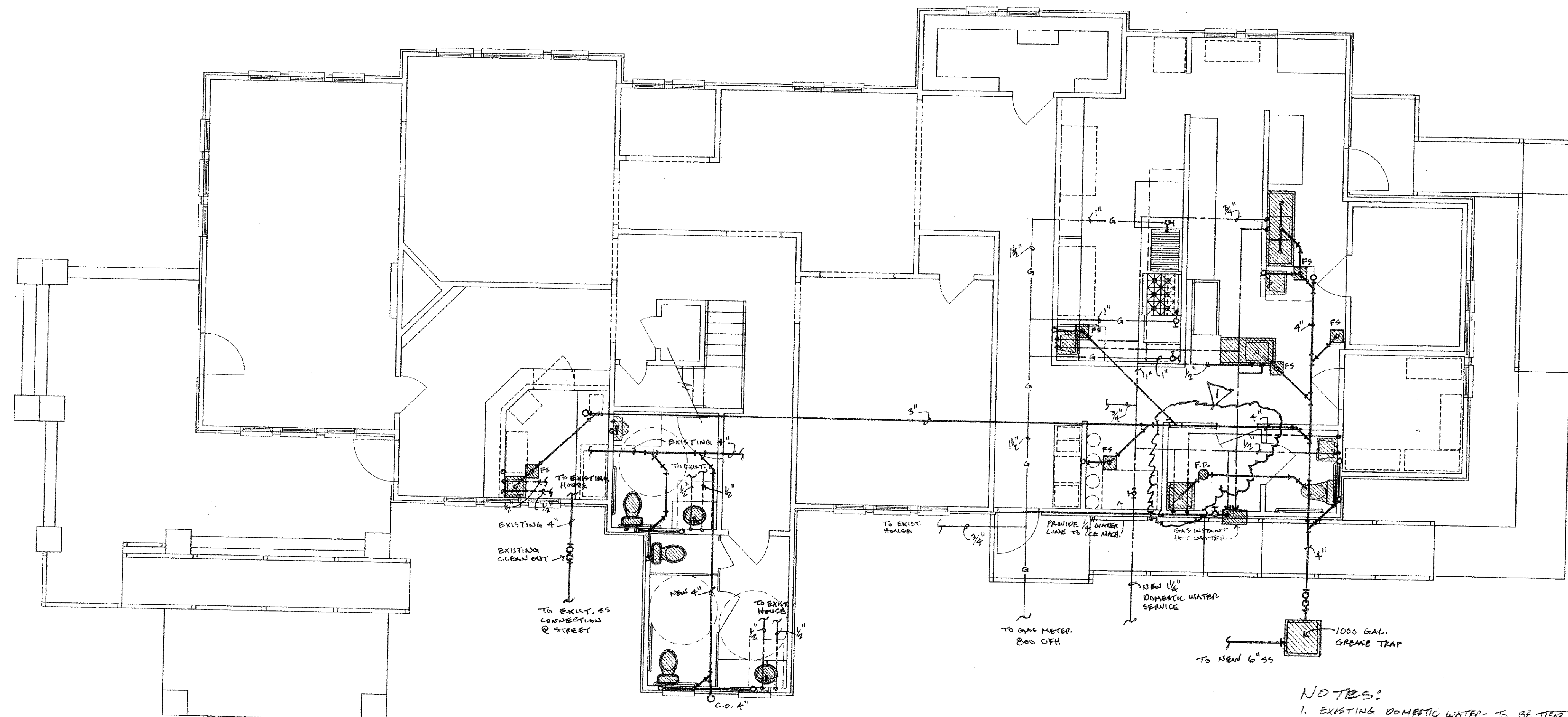
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**PLUMBING RISER DIAGRAM/SCHEMATIC
MEN'S & WOMEN'S RESTROOMS**
NO SCALE



**PLUMBING RISER DIAGRAM/SCHEMATIC
BAR/KITCHEN AREA**
NO SCALE



- NOTES:**
- EXISTING DOMESTIC WATER TO BE TIED TO NEW DOMESTIC WATER SERVICE (ONE METER)
 - CONTRACTOR PROVIDE CUT SHEETS FOR ALL FIXTURES FOR APPROVAL
 - KITCHEN SINKS TO OVERHAUL INTO FLOOR SINK (FS) PROVIDE FLOW CONTROL (HAND WASH SINK EXCLUDED)
 - EXISTING GAS TO TIE INTO NEW GAS SERVICE (ONE METER)

GENERAL PLUMBING NOTES:

- DISINFECT POTABLE WATER SYSTEM PER FED. SPEC. BB-C-120 SUBMIT WATER SAMPLES TO THE HEALTH DEPARTMENT (HD) FOR TESTING AND APPROVAL BEFORE SYSTEM IS PUT INTO SERVICE. CONTRACTOR SHALL PROVIDE TEST RESULTS TO THE OWNER.
- ALL DIMENSIONS AND FIELD CONDITIONS SHALL BE CHECKED AND VERIFIED BY THE CONTRACTOR ON SITE BEFORE CONSTRUCTION. ALL NEW PIPING, EQUIPMENT, LOCATIONS, SIZES, SCALES, & DIMENSIONS SHALL BE CHECKED & VERIFIED AS FUNCTIONAL & CORRECT FOR A COMPLETE WORKING SYSTEM, BEFORE CONSTRUCTING.
- CONTRACTOR SHALL CHANGE LOCATION & PIPE SHOWN, TO MEET FIELD CONDITIONS.
- DO NOT SCALE DRAWINGS.
- CONTRACTOR SHALL LAYOUT HIS WORK FROM ACTUAL FIELD MEASUREMENTS AND ACTUAL DIMENSIONS OF ALL EQUIPMENT INSTALLED. ALL PIPING AND EQUIPMENT OF ALL TRADES SHALL BE HELD RESPONSIBLE FOR ALL LOCATIONS SUBJECT TO APPROVAL OF ARCHITECT.
- REFER TO ARCHITECTURAL DRAWINGS FOR LOCATIONS OF WALLS, PARTITIONS, CEILING HEIGHTS, AND EQUIPMENT

PRICING & CONSTRUCTION

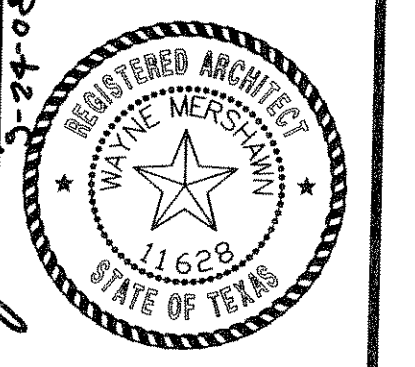
GENERAL NOTES:

- THESE DRAWINGS ARE DIAGRAMMATIC IN NATURE AND ARE NOT INTENDED TO INDICATE EACH AND EVERY FITTING, OFFSET, OR OTHER APPURTENANCE NECESSARY TO COMPLETE THE SYSTEM.
- IT IS THE CONTRACTOR'S RESPONSIBILITY TO REVIEW THE DOCUMENTS AND INCLUDE ALL NECESSARY ITEMS TO PROVIDE A COMPLETE OPERATIONAL SYSTEM.
- ANY DISCREPANCIES NOTED BY THE CONTRACTOR SHALL BE BROUGHT TO THE ATTENTION OF THE ARCHITECT (IN WRITING) BEFORE BIDDING THIS PROJECT.
- AFTER BIDS ARE TURNED IN, THE CONTRACTOR SHALL COMPLETE THE SYSTEMS AT NO ADDITIONAL COST.

MEDICAL COMMERCIAL CHURCHES
RESIDENTIAL RESTAURANTS
INSTITUTIONAL
MERSHAWN ASSOCIATES
 ARCHITECTURE & CONSTRUCTION

2313 RIDGE ROAD #033
 ROCKWALL, TEXAS 75087
 PHONE: 972-722-9302
 FAX: 972-722-9299

DATE	REVISION	REVISION PER OWNER	REVISION PER CITY #1
9/18/08			
11-6-08			



MATTHEW NUGENT
 RESTAURANT REMODEL
PLUMBING PLAN & RISER DIAGRAMS

Scale:	3/16"=1'-0"
Date:	9/23/08
Project No.:	08302
Drawn:	TM
Checked:	WM

SHEET **P1** OF **2**

P:\LEAD PROJECTS\URBAN\URBAN.ctb - Restaurant\REDIGESTION\FP_PROPOSED.dwg Mon Sep 22 10:21:29 2008 Shama

CONTRACTOR TO VERIFY PLANS AND TO VISIT SITE AND NOTIFY MERSHAW ARCHITECTS OF ANY DISCREPANCIES BEFORE CONSTRUCTION.

ELECTRICAL SYMBOL LEGEND				MECHANICAL SYMBOL LEGEND			
SYMBOL	DESCRIPTION	SYMBOL	DESCRIPTION	SYMBOL	DESCRIPTION	SYMBOL	DESCRIPTION
	2'x4' FLUORESCENT LIGHT FIXTURE		DUPLEX RECEPTACLE 16" A.F.F. U.O.N.		SANITARY SEWER		
	2'x2' FLUORESCENT LIGHT FIXTURE		DOUBLE DUPLEX RECEPTACLE 16" A.F.F. U.O.N.		GREASE WASTE		
	4' FLUORESCENT LIGHT FIXTURE		HIGH VOLTAGE RECEPTACLE 16" A.F.F. U.O.N.		PLUMBING VENT		
	8' FLUORESCENT LIGHT FIXTURE		GROUND FAULT INTERRUPT DUPLEX RECEPTACLE		STORM DRAIN		
	4' FLUORESCENT STRIP LIGHT FIXTURE		EXTERIOR DUPLEX RECEPTACLE 16" A.F.F. U.O.N.		DOMESTIC COLD WATER		
	8' FLUORESCENT STRIP LIGHT FIXTURE		ISOLATED GROUND RECEPTACLE 16" A.F.F. U.O.N.		DOMESTIC HOT WATER		
	2'x4' FLUORESCENT LIGHT FIXTURE CONNECTED TO EMERGENCY CIRCUIT OR EQUIPPED W/ INTEGRAL BATTERY		DATA OUTLET		FIRE LINE		
	2'x2' FLUORESCENT LIGHT FIXTURE CONNECTED TO EMERGENCY CIRCUIT OR EQUIPPED W/ INTEGRAL BATTERY		TELEPHONE OUTLET		GAS LINE		
	4' FLUORESCENT LIGHT FIXTURE CONNECTED TO EMERGENCY CIRCUIT OR EQUIPPED W/ INTEGRAL BATTERY		FLOOR DUPLEX RECEPTACLE		EQUIPMENT OR FIXTURE DRAIN LINE		
	8' FLUORESCENT LIGHT FIXTURE CONNECTED TO EMERGENCY CIRCUIT OR EQUIPPED W/ INTEGRAL BATTERY		FLOOR DATA OUTLET		PIPING TO BE INSTALLED		
	4' FLUORESCENT STRIP LIGHT FIXTURE CONNECTED TO EMERGENCY CIRCUIT OR EQUIPPED W/ INTEGRAL BATTERY		FLOOR TELEPHONE OUTLET		BALL VALVE		
	8' FLUORESCENT STRIP LIGHT FIXTURE CONNECTED TO EMERGENCY CIRCUIT OR EQUIPPED W/ INTEGRAL BATTERY		JUNCTION BOX		PLUG VALVE		
	VARIABLE SPEED CEILING FAN W/ LIGHT		GROUND		GAS COCK		
	WALL MOUNTED LIGHT FIXTURE		ELECTRIC METER AND METER SOCKET		CHECK VALVE		
	CEILING MOUNTED LIGHT FIXTURE				GATE VALVE		
	RECESSED CAN LIGHT FIXTURE				PRESSURE RELIEFE VALVE		
	TRACK LIGHTING SYSTEM				HOSE BIB		
	WALL MOUNTED VANITY LIGHT FIXTURE				CLEAN OUT		
	EXHAUST FAN				UNION		
	EXHAUST FAN WITH LIGHT				FLOOR SINK		
	CEILING MOUNTED EXIT LIGHT				SUPPLY DUCT RISER		
	WALL MOUNTED EXIT LIGHT				RETURN DUCT RISER		
	EGRESS LIGHT WITH BATTERY BACKUP				SUPPLY AIR GRILLE OR REGISTER		
	SINGLE POLE SWITCH 48" A.F.F. U.O.N.				RETURN AIR GRILLE OR REGISTER		
	THREE WAY SWITCH 48" A.F.F. U.O.N.				ROUND SUPPLY DIFFUSER		
	HINGE SWITCH				FLEXIBLE DUCT TAP		
	DIMMER SWITCH 48" A.F.F. U.O.N.				NEW DUCTWORK TO BE INSTALLED		
	RECESSED CIRCUIT PANELBOARD				AIR VOLUME DAMPER		
	DISCONNECT SWITCH				FIRE DAMPER		
	BELL				FIRE AND SMOKE DAMPER		
	BUZZER				THERMOSTAT		
	CIRCUIT				HUMIDISTAT		

RESIDENTIAL RESTAURANTS
INSTITUTIONAL
ARCHITECTS

MEDICAL COMMERCIAL
CHURCHES
MERSHAW

PHONE: 972-722-9636
FAX: 972-722-9299

2313 RIDGE ROAD #103
ROCKWALL, TEXAS 75087

Wayne Mershaw



TACO CASA
REMODEL

**MEP SYMBOL
LEGEND**

Scale: NO SCALE
Date: 5/21/08
Project No.: 08404
Drawn: TM
Checked: WM

SHEET
MEP1 OF
2

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Mechanical Requirements Description

2001 IECC
COMcheck-EZ Software Version 3.0 Release 2b
Data filename:

The following list provides more detailed description of the requirements in Section 4 of the Mechanical Compliance Certificate.

Requirements Specific To: A/C UNITS 1, 2, 3 (NEW)
1. The specified heating and/or cooling equipment is covered by ASHRAE 90.1 Code and must meet the following minimum efficiency: 13 SEER.

Requirements Specific To: A/C UNITS 4 & 5 EXISTING
1. The specified heating and/or cooling equipment is covered by ASHRAE 90.1 Code and must meet the following minimum efficiency: 10.3 SEER.

Requirements Specific To:
1. Heat traps are required on noncirculating water heating systems on both inlet and outlet connections. Heat traps may be purchased or field-fabricated by creating a loop or inverted U-shaped arrangement on the inlet and outlet pipes.
2. Pipe insulation for the specified noncirculating service hot water system is required for all piping in the following categories: a) the first 8 ft of outlet piping from any constant-temperature, noncirculating storage system; the inlet piping between the storage tank and a heat trap in a noncirculating storage system; pipe insulation must be at least 1/2 in. and have a conductivity no >0.28 Btu-in/(1-ft²-degree F).

Generic Requirements: Must be met by all systems to which the requirement is applicable

- Design heating and cooling loads for the building must be determined using procedures equivalent to those in Chapters 27 and 28 of the ASHRAE Handbook of Fundamentals or an approved equivalent calculation procedure.
- All equipment and systems must be sized to be no greater than needed to meet calculated loads. A single piece of equipment providing both heating and cooling must satisfy this provision for one function with the capacity for the other function as small as possible, within available equipment options.
- Exception: The equipment and/or system capacity may be greater than calculated loads for standby purposes. Standby equipment must be automatically controlled to be off when the primary equipment and/or system is operating.
- Exception: Multiple units of the same equipment type whose combined capacities exceed the calculated load are allowed if they are provided with controls to sequence operation of the units as the load increases or decreases.
- Each heating or cooling system serving a single zone must have its own temperature control device.
- Each humidification system must have its own humidity control device.
- The system or zone control must be a programmable thermostat or other automatic control meeting the following criteria: a) capable of setting back temperature to 55 degree F during heating and setting up to 85 degree F during cooling; b) capable of automatically setting back or shutting down systems during unoccupied hours using 7 different day schedules; c) have an accessible 2-hour occupant override; d) have a battery back-up capable of maintaining programmed settings for at least 10 hours without power.
- Exception: A setback or shutoff control is not required on thermostats that control systems serving areas that operate continuously.
- Exception: A setback or shutoff control is not required on systems with total energy demand of 2 kW (6,826 Btu/h) or less.
- Outdoor-air supply systems with design airflow rates >3,000 cfm of outdoor air and all exhaust systems must have dampers that are automatically closed while the equipment is not operating.
- The system must supply outside ventilation air as required by Chapter 4 of the International Mechanical Code. If the ventilation system is designed to supply outdoor-air quantities exceeding minimum required levels, the system must be capable of reducing outdoor-air flow to the minimum required levels.
- Air ducts must be insulated to the following levels: a) Supply and return air ducts for conditioned air located in unconditioned spaces (spaces neither heated nor cooled) must be insulated with a minimum of R-5. Unconditioned spaces include attics, crawl spaces, unheated basements, and unheated garages. b) Supply and return air ducts and plenums must be insulated to a minimum of R-8 when located outside the building. c) When ducts are located within exterior components (e.g., floors or roofs), minimum R-8 insulation is required only between the duct and the building exterior.
- Exception: Duct insulation is not required on ducts located within equipment.
- Exception: Duct insulation is not required when the design temperature difference between the interior and exterior of the duct or plenum does not exceed 15 degree F.
- All joints, longitudinal and transverse seams, and connections in ductwork must be securely sealed using weldments, mechanical fasteners with seals, gaskets, or mastics; mesh and mastic sealing systems; or tapes. Tapes and mastics must be listed and labeled in accordance with UL 181A or UL 181B.
- Mechanical fasteners and seals, mastics, or gaskets must be used when connecting ducts to fans and other air distribution equipment, including multiple-zone terminal units.
- Operation and maintenance documentation must be provided to the owner that includes at least the following information: a) equipment capacity (input and output) and required maintenance actions; b) equipment operation and maintenance manuals; c) HVAC system control maintenance and calibration information, including wiring diagrams, schematics, and control sequence descriptions; desired or field-determined set points must be permanently recorded on control drawings, at control devices, or, for digital control systems, in programming comments; d) complete narrative of how each system is intended to operate.
- Each supply air outlet or diffuser and each zone terminal device (such as VAV or mixing box) must have its own balancing device. Acceptable balancing devices include adjustable dampers located within the ductwork, terminal devices, and supply air diffusers.
- Service water heating equipment must meet minimum Federal efficiency requirements included in the National Appliance Energy Conservation Act and the Energy Policy Act of 1992, which meet or exceed ASHRAE 90.1 Code. New service water heating equipment can be assumed to meet those requirements.
- Water-heating equipment must be provided with controls that allow the user to set the water temperature to 110 degree F for dwelling units and 90 degree F for other occupancies. Controls must limit output temperatures of lavatories in public facility restrooms to 110 degree F.
- Stair and elevator shaft vents must be equipped with motorized dampers capable of being automatically closed during normal building operation and interlocked to open as required by fire and smoke detection systems. All gravity outdoor air supply and exhaust hoods, vents, and ventilators must be equipped with motorized dampers that will automatically shut when the spaces served are not in use.
Exceptions:
- Gravity (non-motorized) dampers are acceptable in buildings less than three stories in height above grade.
- Ventilation systems serving unconditioned spaces.

Mechanical Compliance Certificate
2001 IECC

COMcheck-EZ Software Version 3.0 Release 2b
Data filename:

Section 1: Project Information

Project Name: BIN 303 / OLIVE ST. RESTAURANT
Designer/Contractor: WAYNE MERSHAW, ARCHITECT
2015 PARKER RD, #103
ROCKWALL, TX, 75087
Document Author: WAYNE MERSHAW

Section 2: General Information

Building Location (for weather data): ROCKWALL, TEXAS
Climate Zone: 6b
Heating Degree Days (base 65 degrees F): 2101
Cooling Degree Days (base 65 degrees F): 2278
Project Type: New Construction

Section 3: Mechanical Systems List

Quantity	System Type & Description
2	UNIT #1 & 2, SPLIT SYSTEM, CAPACITY 4.2, SINGLE ZONE, NEW
1	UNIT #1, SPLIT SYSTEM, CAPACITY 3.5, SINGLE ZONE, NEW
2	UNITS #4 & 5, SPLIT SYSTEM, CAPACITY 4.6, SINGLE ZONE, EXISTING

Section 4: Requirements Checklist

- | Bldg. Dept. Use | Requirements |
|-----------------|--|
| [] | Requirements Specific To: A/C UNITS 1, 2, 3 (NEW)
1. Equipment minimum efficiency: SPLIT SYSTEM; 13 SEER |
| [] | Requirements Specific To: A/C UNITS 3 & 4 (EXISTING)
1. Equipment minimum efficiency: SPLIT SYSTEM; 10.3 SEER |
| [] | Requirements Specific To:
1. Heat traps in inlet/outlet fittings
2. 1/2-in. insulation on 8 ft of inlet/outlet piping if no integral heat traps |
| [] | Generic Requirements: Must be met by all systems to which the requirement is applicable
1. Load calculations per 1997 ASHRAE Fundamentals
2. Plant equipment and system capacity no greater than needed to meet loads
- Exception: Standby equipment automatically off when primary system is operating
- Exception: Multiple units controlled to sequence operation as a function of load
3. Minimum one temperature control device per system
4. Minimum one humidity control device per installed humidification/dehumidification system
5. Automatic Controls: Setback to 55 degree F (heat) and 85 degree F (cool); 7-day clock, 2-hour occupant override, 10-hour backup
- Exception: Continuously operating zones
- Exception: 2 kW demand or less, submittal calculations
6. Automatic shut-off dampers on exhaust systems and supply systems with airflow >3,000 cfm
7. Outside-air source for ventilation; system capable of reducing OSA to required minimum
8. R-5 supply and return air duct insulation in unconditioned spaces
R-8 supply and return air duct insulation outside the building
R-8 insulation between ducts and the building exterior when ducts are part of a building assembly
- Exception: Ducts located within equipment
- Exception: Ducts with interior and exterior temperature difference not exceeding 15 degree F.
9. Ducts sealed - longitudinal seams on rigid ducts; transverse seams on all ducts; UL 181A or 181B tapes and mastics
10. Mechanical fasteners and sealants used to connect ducts and air distribution equipment
11. Operation and maintenance manual provided to building owner
12. Balancing devices provided in accordance with IMC 603.15
13. Newly purchased service water heating equipment meets the efficiency requirements
14. Water heater temperature controls: 110 degree F for dwelling units or 90 degree F for other occupancies
15. Stair and elevator shaft vents are equipped with motorized dampers |

Section 5: Compliance Statement

The proposed mechanical design represented in this document is consistent with the building plans, specifications and other calculations submitted with this permit application. The proposed mechanical systems have been designed to meet the 2001 IECC, Chapter 8, requirements in COMcheck-EZ Version 3.0 Release 2b and to comply with the mandatory requirements in the Requirements Checklist.

Wayne Mershaw, Architect
Principal Mechanical Designer-Name
Wayne Mershaw
Signature
9-24-08
Date

Permit Number

Checked By/Date

Lighting Compliance Certificate
2001 IECC

COMcheck-EZ Software Version 3.0 Release 2b
Data filename:

Section 1: Project Information

Project Name: BIN 303 / OLIVE ST. RESTAURANT
Designer/Contractor: WAYNE MERSHAW, ARCHITECT
2015 PARKER RD, #103
ROCKWALL, TX, 75087
Document Author: WAYNE MERSHAW

Section 2: General Information

Building Use: Description by: Whole Building Type
Project Type: New Construction A REMODEL

Building Type: RESTAURANT/OFFICE
Floor Area: 4,307.5 SF

Section 3: Requirements Checklist

- | Bldg. Dept. Use | Requirements |
|-----------------|---|
| [] | Interior Lighting
1. Total actual watts must be less than or equal to total allowed watts
Allowed Watts: 6,476.6
Actual Watts: 2,163
Complies (Y/N): YES |
| [] | Exterior Lighting
2. Efficacy greater than 45 lumens/W
Exceptions:
Specialized lighting highlighting features of historic buildings; signage; safety or security lighting; low-voltage landscape lighting. |
| [] | Controls, Switching, and Wiring
3. Independent controls for each space (switch/occupancy sensor).
Exception: Areas that must be continuously illuminated.
4. Master switch at entry to hotel/motel guest room.
5. Two switches or dimmer in each space to provide uniform light reduction capability.
Exceptions:
Only one luminaire in space; An occupant-sensing device controls the area; The area is a corridor, storeroom, restroom, or lobby; Areas that must be continuously illuminated; Areas greater than 250 sq. ft.
6. Automatic lighting shutoff control in spaces greater than 250 sq. ft. in buildings larger than 5,000 sq. ft.
7. Photocell/astromical time switch on exterior lights.
Exceptions: Areas requiring lighting during daylight hours
8. Tandem wired one-lamp and three-lamp ballasted luminaires.
Exceptions:
Electronic high-frequency ballasts; Luminaires not on same switch |

Section 4: Compliance Statement

The proposed lighting design represented in this document is consistent with the building plans, specifications and other calculations submitted with this permit application. The proposed lighting system has been designed to meet the 2001 IECC, Chapter 8, requirements in COMcheck-EZ Version 3.0 Release 2b and to comply with the mandatory requirements in the Requirements Checklist.

Wayne Mershaw, Architect
Principal Lighting Designer-Name
Wayne Mershaw
Signature
9-24-08
Date

Lighting Application Worksheet
2001 IECC

COMcheck-EZ Software Version 3.0 Release 2b

Section 1: Allowed Lighting Power Calculation

A	B	C	D
Building Type	Floor Area (ft ²)	Total Allowed Watts (watts/ft ²)	Allowed Watts (B x C)
Office / RESTAURANT	4,307.5 SF	1.5	6,476.6

Section 2: Actual Lighting Power Calculation

A	B	C	D	E	F
Fixture ID	Fixture Description / Lamp Description / Wattage Per Lamp / Ballast	Lamps/ Fixture	# of Fixtures	Watt	(D x E)
A	2x4 LAY-IN / 48" T8 32W / Electronic	2	7	256	672
B	2x4 LAY-IN / 48" T8 32W / Electronic	2	12	64	768
C	DOWN LIGHT / Twin Tube 24/26/27W / Electronic	1	27	27	729
					(12 DOWN) 15 EXIST
Total Actual Watts =					2,169

Section 3: Compliance Calculation

If the Total Allowed Watts minus the Total Actual Watts is greater than or equal to zero, the building complies.

Total Allowed Watts = 6,476.6
Total Actual Watts = 2,169.0
Project Compliance = 4,307.5

Lighting PASSES: Design 67% better than code

RESIDENTIAL RESTAURANTS INSTITUTIONAL ARCHITECTS

MEDICAL COMMERCIAL CHURCHES

MERSHAW ARCHITECTS

2313 RIDGE ROAD #103
ROCKWALL, TEXAS 75087

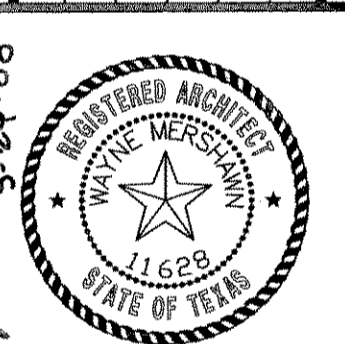
PHONE: 972-722-9636
FAX: 972-722-9299

REVISION PER OWNER

DATE	REVISION
9/18/08	

9-24-08

Wayne Mershaw



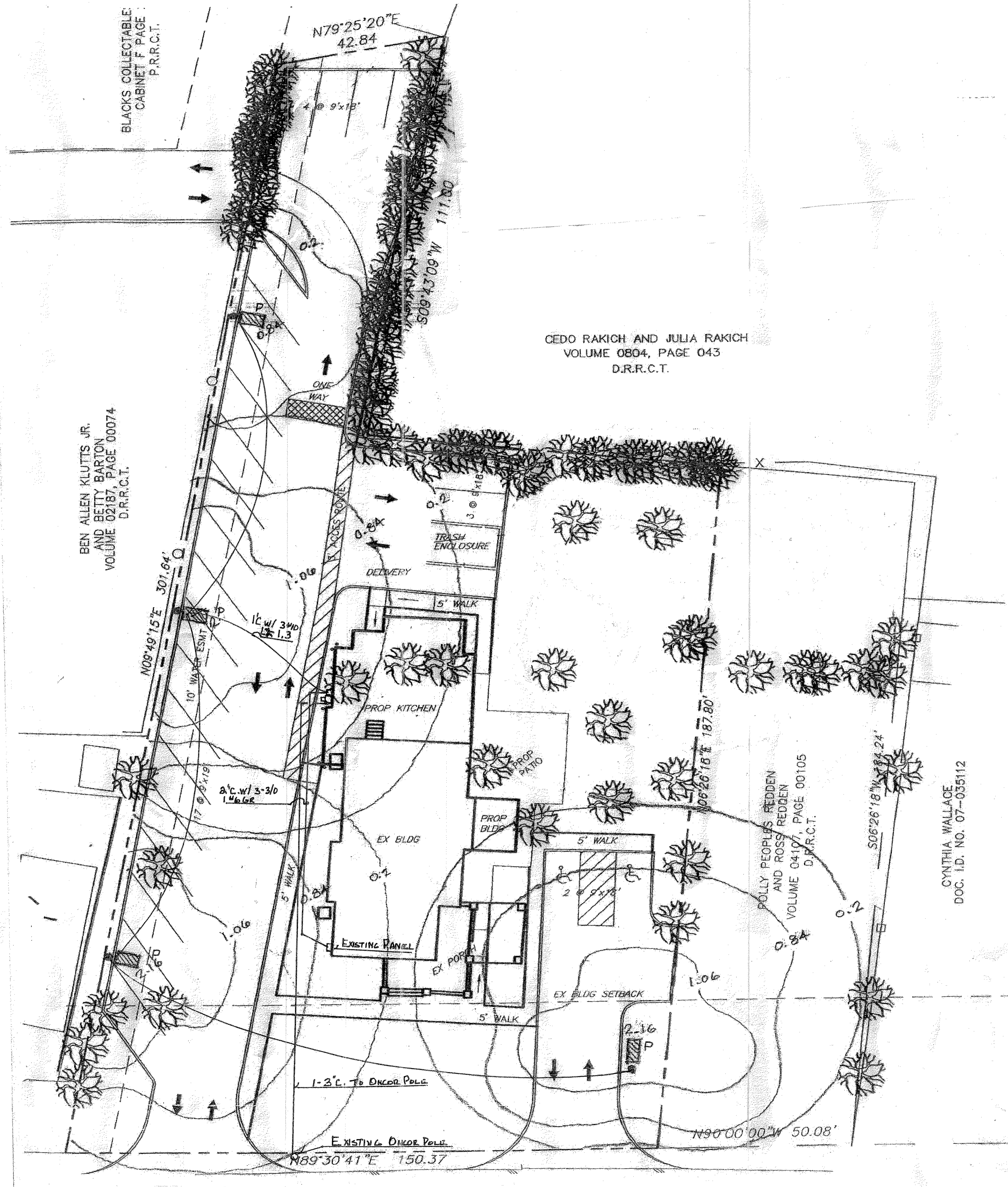
MATTHEW NUGENT RESTAURANT REMODEL

MEP ENERGY CODE COMPLIANCE FORMS

Scale: NO SCALE
Date: 07/09/08
Project No.: 08404
Drawn: JM
Checked: WM

SHEET
MEP2 OF 3

CONTRACTOR TO VERIFY PLANS AND TO VISIT SITE AND NOTIFY MERSHAWN ARCHITECTS OF ANY DISCREPANCIES BEFORE CONSTRUCTION.



BEN ALLEN KLUTTS JR.
AND BETTY BARTON
VOLUME 02187, PAGE 00074
D.R.R.C.T.

BLACKS COLLECTABLE
CABINET F PAGE
P.R.R.C.T.

CEDO RAKICH AND JULIA RAKICH
VOLUME 0804, PAGE 043
D.R.R.C.T.

POLLY PEOPLES REDDEN
AND ROSS REDDEN
VOLUME 04107, PAGE 00105
D.R.R.C.T.

CYNTHIA WALLACE
DOC. I.D. NO. 07-035112

Electrical Site Plan

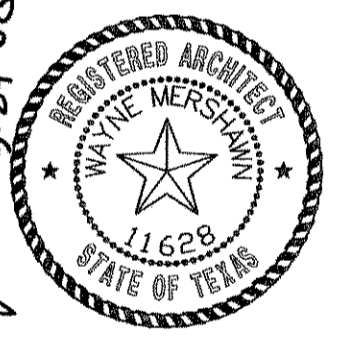
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MEDICAL COMMERCIAL CHURCHES
RESIDENTIAL RESTAURANTS INSTITUTIONAL
MERSHAWN ASSOCIATES
ARCHITECTURE & CONSTRUCTION

PHONE: 972-722-9302
FAX: 972-722-9299

2313 RIDGE ROAD #103
ROCKWALL, TEXAS 75087

DATE	REVISION



Wayne Mershawn
9-24-08

MATTHEW NUGENT
RESTAURANT REMODEL
MEP SITE PLAN

Scale:	1" = 30'-0"
Date:	07/09/08
Project No.:	08302
Drawn:	TM
Checked:	WM

SHEET
MEP3 OF
3

K:\2008 PROJECTS\08302_01\live 55 - Restaurant\MEP3_MEP SITE PLAN.dwg Tue Aug 12 14:53:47 2008 Shamba