

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

| FINISH SCHEDULE | | | | |
|-----------------|----------------------------|--------------------|------------------------------------|------------------|
| ROOM NAME | FLOOR | COVE BASE | WALLS | CEILING |
| KITCHEN | EXPOSED CONCRETE w/ SEALER | 6" STAINLESS STEEL | STAINLESS STEEL | EXPOSED CONCRETE |
| DINING | EXPOSED CONCRETE w/ SEALER | 6" STAINLESS STEEL | KAL-LITE FRP PANELS w/ SMOOTH FIN. | EXPOSED CONCRETE |

OCCUPANCY LOAD:
OCCUPANCY LOAD FACTOR PER 2013 CBC TABLE 1004.1.1
KITCHEN 478 SQ. FT. 1/200 2 OCCUPANTS
ASSEMBLY - DINING 765 SQ. FT. 1/15 51 OCCUPANTS
TOTAL OCCUPANCY: 1,243 SQ. FT. 53 OCCUPANTS

PLUMBING FIXTURES TABULATIONS:
PLUMBING FIXTURE COUNT FOR B OCCUPANCIES (PER TABLE 2902.1: SAN FRANCISCO PLUMBING CODE):
KITCHEN - 478 S.F.
DINING - 765 S.F.
1,243/200 S.F. PER OCCUPANT=6.2 OCCUPANTS

HEALTH DEPARTMENT NOTES:

a) Walls and ceilings of all rooms shall be durable, smooth, nonabsorbent and easily cleanable (e.g., gloss or semi-gloss enamel paint, epoxy paint, FRP (Fiberglass Reinforced Panel), stainless steel, ceramic tile or other approved materials and finishes). Exposed brick, concrete block, rough concrete, rough plaster or textured gypsum board is not acceptable. Acoustical ceiling tile may be used if it meets the requirements of Section 114271 and is installed not less than six (6) feet above the floor. A sample may be required for review. [CRFC 114271(f)]

b) Conduits of all types shall be installed within walls as practicable. When otherwise installed, they shall be mounted or enclosed so as to facilitate cleaning. [CRFC 114271(d)]

c) Attachments to walls and ceilings, such as light fixtures, mechanical room ventilation system components, vent covers, wall-mounted fans, decorative items, and other attachments shall be easily cleanable. [CRFC 114271(e)]

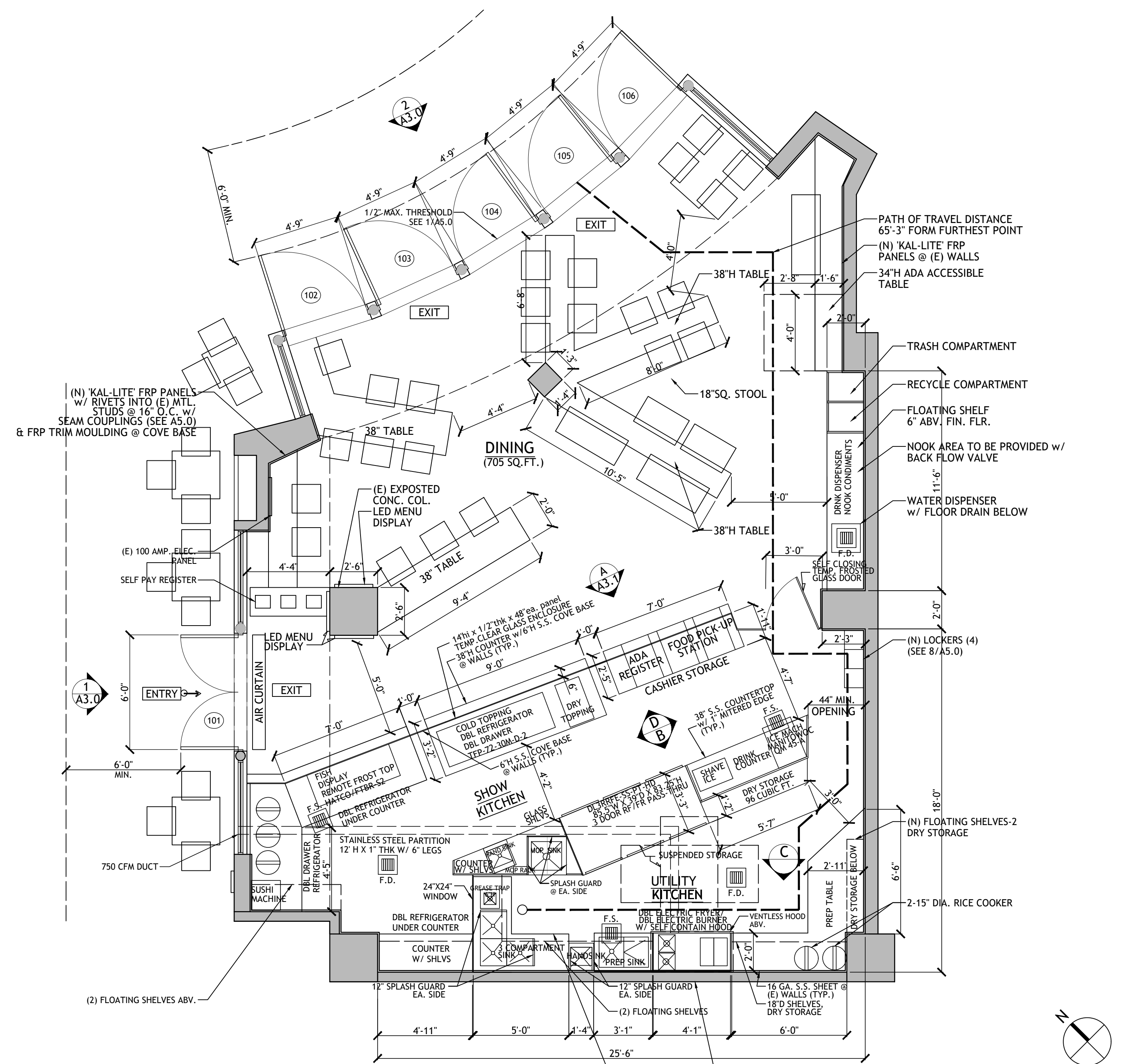
1 TOILET REQUIRED PER EVERY 1:15 MALE OCCUPANTS
 1 TOILET REQUIRED PER EVERY 1:15 FEMALE OCCUPANTS
 1 LAVATORY REQUIRED PER EVERY 2 TOILETS.

PER 2902.4 "SEPARATE FACILITIES SHALL BE PROVIDED FOR EACH SEX" UNLESS:

EXCEPTION 1: "IN STRUCTURES OR TENANT SPACES WITH A TOTAL OCCUPANT LOAD, INCLUDING BOTH EMPLOYEES AND CUSTOMERS, OF 15 OR LESS."

EXCEPTION 2: "IN GROUP B, F, H, M, AND S OCCUPANCIES, WHERE THERE ARE FOUR OR FEWER EMPLOYEES. NO MORE THAN 4 EMPLOYEES ON PREMISES AT ANY TIME.

HOWEVER, COMMON BATHROOMS ARE PROVIDED WITH DEDICATED ACCESS TO BOTH CUSTOMERS AND EMPLOYEES OF THIS TENANT SPACE. ONE FULLY ACCESSIBLE BATHROOM (ONE TOILET, ONE URINAL, AND ONE LAVATORY FOR MEN; ONE FULLY ACCESSIBLE TOILET AND LAVATORY, AND ONE STANDARD TOILET FOR WOMEN) IS PROVIDED FOR EACH GENDER.



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

OUTSIDE SEATING - 12
INSIDE SEATING - 34
1,243 SQ. FT.

| EQUIPMENT/APPLIANCE SCHEDULE | | | | | |
|------------------------------|---|-------|--------|--------|--|
| # | EQUIPMENT | L | W or D | H | COMMENTS |
| 1 | AVANTCO TUC SERIES 178TUC48R REF | 47" | 30" | 30" | |
| 2 | HATCO HATCO/FTBR-52 REMOTE FROST TOP | 52" | 21" | 5" | |
| 3 | TRUE TUC-72 3 DOOR REF | 72" | 30" | 30" | |
| 4 | TRUE TFP-72-30M-D-2 TOPPING REF | 72" | 33" | 35" | |
| 5 | MANITOWOC QM-45-A FLAKE ICE MACHINE | 20" | 23" | 36" | |
| 6 | BEVERAGE AIR BB36G1-5 GLASS DRINK DISPLAY | 36" | 24" | 34" | |
| 7 | DL3RRFE-SS-PT-HD PASS TRU DUAL ZONE | 85.5" | 39" | 83.25" | |
| 8 | FSH-3.5 GILES VENTLESS HOOD | 44" | 49" | 78" | |
| 9 | 530TEF STAR MAX TWIN POT ELECTRIC Fryer | | | | |
| 10 | DL486F CONTINENTAL EQUIP STAND | 48" | 34" | 22" | |
| 11 | TRUE TBB-24-GAL-60G-LD | 59" | 24" | 34" | |
| 12 | INTELLHOT WATER HEATER | 26" | 17.4" | 14.9" | ELECTRIC WATER HEATER w/ 11KW RECOVERY |
| 13 | GANTRY GREASE TRAP | | | | RAISED 6" |
| 14 | TARHONG SEJ32201 30 CUP RICE COOKER | | | | |
| 15 | MOP SINK | | | | 18"ABV. FIN. FLR., 6H SPLASH GUARD AROUND MOP SINK - 3 SIDES |
| 16 | HAND SINK | | | | 12" SPLASH GUARD @ EA. SIDE |
| 17 | 3 COMPARTMENT SINK | | | | 12" SPLASH GUARD @ EA. SIDE |
| 18 | AIR CURTAIN MARS #MH236-1UA-TS | | | | WIRE-THRU DOOR-ACTIVATED SWITCH |

HEALTH DEPARTMENT NOTES:

1.) THE SIZE OF THE SINK COMPARTMENTS AND DRAINBOARDS MUST BE LARGE ENOUGH TO ACCOMMODATE THE LARGEST VESSEL OR UTENSIL USED, HOWEVER, THE MINIMUM SIZE SHALL BE 18"x18"x12" DEEP COMPARTMENTS WITH 18"x18" DRAINBOARDS OR 16"x20"x12" DEEP WITH 16"x20" DRAINBOARDS.

2.) PROVIDE A MINIMUM SIX-INCH HIGH SPLASHGUARD BETWEEN THE FOOD PREPARATION SINK AND THE THREE-COMPARTMENT SINK, WITH A MINIMUM TWO (2) INCH CLEARANCE ON EACH SIDE OF THE SPLASHGUARD OR PROVIDE A 24-INCH SEPARATION BETWEEN THESE TWO ITEMS. THE SPLASHGUARD MUST EXTEND OUT TO BE IN LINE WITH THE FRONT EDGE OF THE SINKS.

3.) ALL APPLIANCES/EQUIPMENT/PANELS TO BE 6" ABOVE GROUND ON S.S. LEGS OR S.S. COVE BASE.

4.) SEE PLUMBING DWGS. FOR (14) EXISTING BOILER ROOM UNITS.

EQUIPMENT SCHEDULE
NO SCALE

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Design By:

Project: **BIG FISH LITTLE FISH**
 RINCON CENTER II SUITE B09 SAN FRANCISCO, CA.
 Owner: **BIG FISH LITTLE FISH POKE & POKERRITO**

All drawings and written material appearing herein constitute the original and unaltered work of the architect and the same may not be duplicated used or disclosed without the written consent of the architect or representative.

| Remarks | Date | By |
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Sheet Title: **FLOOR PLAN, RCP EQUIPMENT SCHEDULE**

Drawn By: **RLM**

Project No: **-**

Date: **NOVEMBER 14, 2016**

Scale: **A5 SHOWN**

Sheet: **A-2.0**