RECEIVED on 01/10/2025 CDLP24-02027
By Contra Costa County
Department of Conservation and Development 2 OUTDOOR STORAGE AREA COVERED FUEL PUMPS 38.17' CONVENIENCE STORE 338 1 EXISTING SITE PLAN

Project:

New Portable Office Trailer

Project Address:

3615 Gateway Road, Bethel Island

Sheet Title: Existing Site Plan

Revisions

No. Descrptn Date

Date:

12Apr24

Scale:

1/16" = 1' 0"

Page



## Commercial Kitchen and Hood Plan Details

75 gallon water heater 76,000 BTU



## 14'6" feet wide three compartment sink NOTES: HOOD EXHAUST HOOD MAKE UP AIR SOURCE WIN 10 OF EXHAUST HOOD TO BE PERFORATED TYPE (SEE CAPTINE AIRE PLANS) ALL KITCHEN HAND WASH SINKS TO HAVE 6" SPLASH GUARDS ON 3 SIDES. gril FOOD PREPSINK TO BE 18"x 18"x 12" DEEP WINTEGRAL DRAIN BOXED. TILE FLOOR Mop sink 25' feet long PROPOSAL KITCHEN Food prep. table COHED TILE TILE FLOOR FLOOR/WALL JUNCTURES & FLOOR/COUNTER TOE-KICK JUNCTURES CROSS-SECTIONS KITCHEN 6' s.s. utility table 6' s.s. utility table 36" in existing door (FRP TO B'AFF Notes of the commercial kitchen and hood details

ALL KITCHEN WALLS

LIGHTING NOTES: LIGHT OF AT LEAST 50 ft.

CANDLE (FL-c) INTENSITY MUST BE PROVIDED DURING HOURS OF OVERATION IN THE KITCHEN & OTHER FOOD HANDLING AREAS. ETHER AREAS MAY OPERATE WA LIGHT INTENSITY OF AT LEAST ZOFEC REPRIGINATION UNITS (INCLUD-ING WALK IN REFRIGERATOR & FREEZER UNITS.) MAY OPERATE WA LIGHT INTENSITY OF AT LEAST 10 Ft.C LIGHTING IN FOOD PREPARENT TO HAVE SHATTERPROOF CONTAINMENT WHEN LOCATED ABOVE FLOD TREP, BEVERAGE, LITERSIL WASHING, OPEN FOOD STORAGE, & WHEREVER LIGHT FIXTURES ARE EXPOSED TO EMPLOYEE CONTACT (eg, INGIDE REFRIGERATION UNITS)

## Important Food Safety Issues

- Refrigerators containing potentially hazardous food (PHF) must have readily visible thermometers placed in the warmest part of the unit. These foods include meats, dairy products, eggs, cooked vegetables, cooked grains, etc.
- While not required to be shown on the plans, suitable temperature measuring devices must be provided for checking the delivery temperature of PHF, cooking temperatures, holding temperatures, and cooling temperatures.
- While not required to be shown on the plans, a suitable means must be provided for measuring sanitizer levels used for utensil washing, wiping rag solutions, etc.
- Entryways and harborage for rodents and insects must be eliminated throughout the building and exterior premises. You may wish to contact a licensed pest control company, or for free information you may call the Contra Costa Mosquito and Vector Control District at (925) 685-9301
- If the facility is intending to cool large quantities of PHF, it is critical that this process be completed as quickly as possible (recommend 6 hours or faster to get from 135 °F down to 41 °F or colder). This may include sufficient food preparation sinks for ice baths, cooling refrigeration units, chill sticks (and sufficient freezer capacity), etc.

VPN: 029-050-064 4,000' Square feet (Including store) To install a hood 6' feet commercial kitchen.

Rajbir Sarkaira

3615 Gateway Road, Bethel Island, CA 94511

09/09/2024

ESC: 1"= 1/4 inch

4. The homeowner will follow all the rules and regulations about construction from Contra Costa County and local codes.

1- All items are a proposal for being set up for a kitchen commercial hood behind the grocery store as food to go (Mexican and American

5.- The elevation from the floor to ceiling is 9' feet of high.

3.- The waterheater 50 gallons as minimum for kitchen

food) They will be connected for a 4' feet opening.

2.- The hood will be type II.

6.- All kitchen equipment must have the NFS certification insignia.