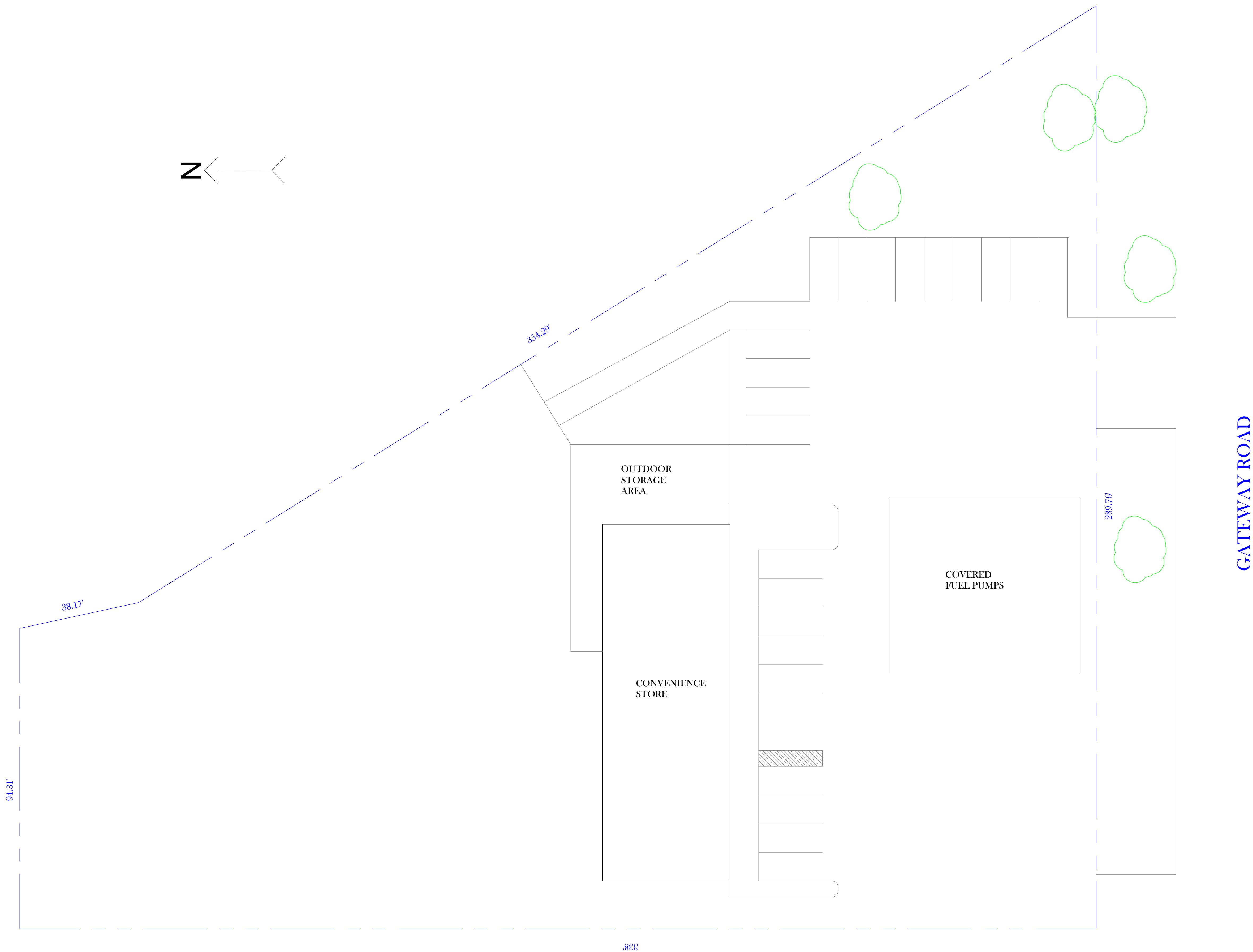




Project:
New Portable
Office Trailer

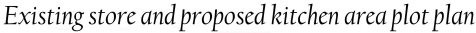
Project Address:
3615 Gateway
Road, Bethel
Island

Sheet Title:
Existing Site
Plan

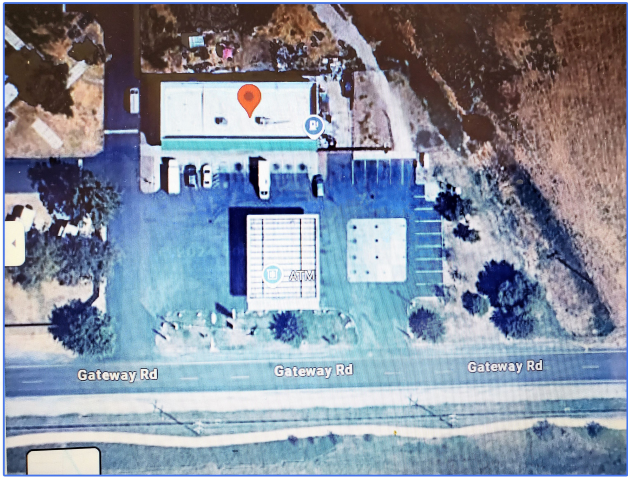
Revisions		
No.	Descrptn	Date

Date:
12Apr24
Scale:
1/16" = 1' 0"

Page
A1



1,071.88 Feet long



474' Feet wide

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

OWNER:
Rajbir Sarkair

LOCATION :
3615 Gateway Road, Bethel Island, CA 94511

DATE:

09/09/2024

01

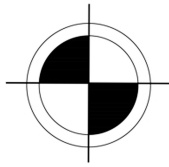
ESC: 1" inches= 10' feet

222.40' Feet long

4 Gas station pumps

Parking area

Parking area



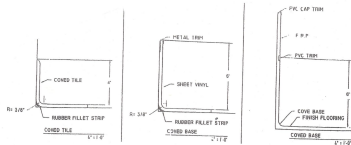
Commercial Kitchen and Hood Plan Details

75 gallon water heater 76,000 BTU



NOTES:

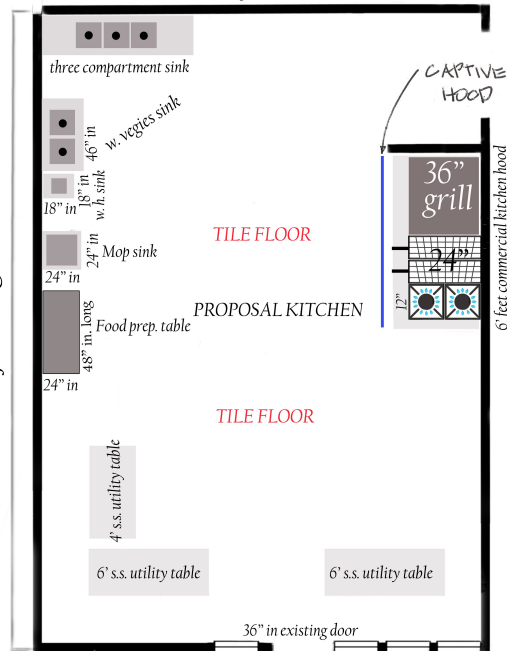
EXHAUST HOOD MAKE UP AIR SOURCE
W/IN 10' OF EXHAUST HOOD TO BE
PERFORATED TYPE (SEE CAPTIVE AIR PLANS)
ALL KITCHEN HAND WASH SINKS TO HAVE
6" SLASH GUARDS ON 3 SIDES.
FOOD PREP SINK TO BE 18" x 18" x 12" DEEP
W/ INTEGRAL DRAIN BOARD.



FLOOR/WALL JUNCTURES & FLOOR/COUNTER TOE-KICK
JUNCTURES CROSS-SECTIONS
KITCHEN

25' feet long

14'6" feet wide



CAPTIVE AIR
HOOD

6' feet commercial kitchen hood

4' feet
entrance
from store to
kitchen

LIGHTING NOTES:

LIGHT OF AT LEAST 50 FC
CANDLE (FC) INTENSITY MUST
BE PROVIDED DURING HOURS
OF OPERATION IN THE KITCHEN
& OTHER FOOD HANDLING
AREAS. OTHER AREAS MAY
OPERATE W/A LIGHT INTENSITY
OF AT LEAST 20 FC.

REFRIGINATION UNITS (INCLUDING
WALK IN REFRIGERATOR &
FREEZER UNITS.) MAY OPERATE
W/A LIGHT INTENSITY OF AT
LEAST 10 FC.

LIGHTING IN FOOD PREP AREAS
TO HAVE SHATTERPROOF
CONTAINMENT WHEN LOCATED
ABOVE FOOD PREP, BEVERAGE,
UTENSIL WASHING, OPEN FOOD
STORAGE, & WHEREVER LIGHT
FIXTURES ARE EXPOSED TO
EMPLOYEE CONTACT
(e.g., INSIDE 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.

Notes of the commercial kitchen and hood details

- 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 food) They will be connected for a 4' feet opening.
- 2.- The hood will be type II.
- 3.- The waterheater 50 gallons as minimum for kitchen
- 4.- The homeowner will follow all the rules and regulations about construction from Contra Costa County and local codes.
- 5.- The elevation from the floor to ceiling is 9' feet of high.
- 6.- All kitchen equipment must have the NFS certification insignia.



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

OWNER:
Rajbir Sarkaitra

LOCATION:
3615 Gateway Road, Bethel Island, CA 94511

DATE: 09/09/2024

02

ESC: 1" = 1/4 inch