

EXHIBIT B

ROUNDIN 3RD.

CORRECTIONS FOR CITY 3/20/19
CORRECTIONS FOR THE CITY 5/8/19

~~CORRECTIONS~~ 5/18/19
~~CORRECTIONS~~ 5/29/19

PROJECT DATA

JOB NAME: ROUNDIN 3RD.
ADDRESS: 4133 EAST ANAHEIM STREET
LONG BEACH, CA 90804
OWNER: GEOFF RAU
CONTACT NUMBER: 562-991-0501
EMAIL ADDRESS: Geoff@roundin3rd.com
DESIGN TEAM: RESTAURANT DESIGNS, INC.
DESIGNER: DON LONG
CONTACT INFO: 949.922.3972 CELLULAR
Design1013@aol.com

SCOPE OF WORK: EXPAND ROUNDING 3RD. BY RE-OPENING A
EXISTING OPERATIONAL RESTAURANT

SHEET INDEX

- COVER SHEET
1. SITE PLAN
 2. EXISTING FLOOR PLAN
 3. NEW FLOOR PLAN PARKING CALCULATIONS
 4. HEALTH DEPARTMENT NOTES
 5. EQUIPMENT LAYOUT 5-A EQUIPMENT LAYOUT EXISTING ROUNDIN 3RD.
 6. BAR DETAIL
 7. BACK BAR WALL DETAIL
 8. FLOOR SCHEDULE
 9. PATIO DESIGN

SCOPE OF WORK

RE-OPEN AN EXISTING OPERATIONAL RESTAURANT TO INCLUDE:

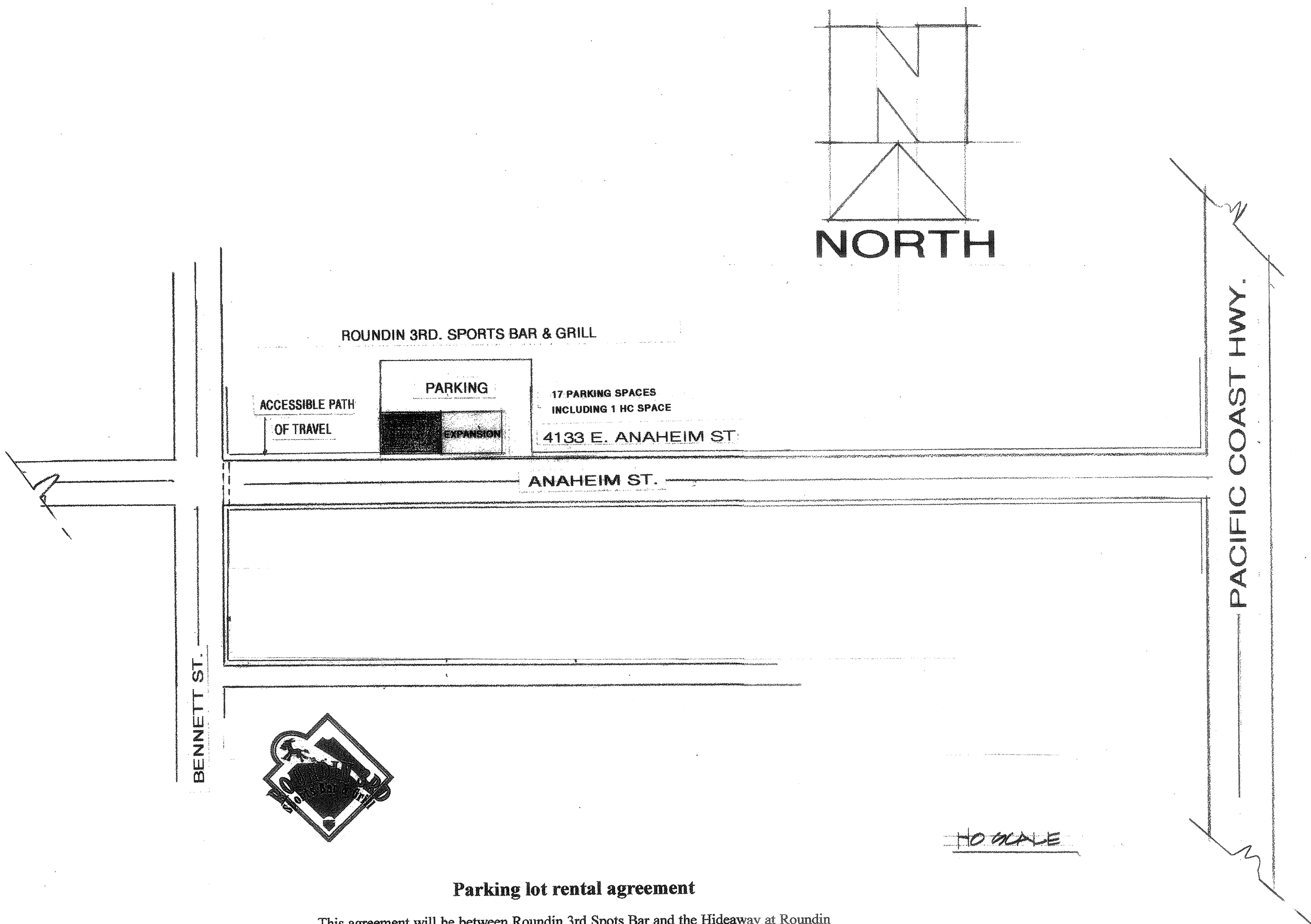
- NEW EQUIPMENT (REPLACE OLD "LIKE FOR LIKE").
- NEW FURNITURE.
- NEW FLOOR COVERINGS, THROUGHOUT.
- NEW PANELING (LOWER WALLS) VINYL FLOORING.
- SKIM COAT & PAINT ALL WALLS AND CEILINGS TO NEW CONDITION.
- INSTALL NEW WOOD TRIM (ACCENTS), THROUGHOUT, STAIN & FINISH.
- INSTALL NEW WINDOW TREATMENTS (WOOD SLAT BLINDS).
- NEW LIGHT FIXTURES IN EXISTING TRACK (LED). NO NEW CIRCUITS.
- BUILD NEW BAR AREA (NON-BEARING) COSMETIC CONSTRUCTION (NO SHEET ROCK WORK).
- NEW PATIO WITH DINING AREA
- CLEAN UP TWO OLD DOUBLE DOOR AREAS. INSTALL ONE EACH SINGLE PASSAGE ACCESSIBLE 36" EXIT DOORS WITH APPROVED PANIC HARDWARE.

NOTE:

- EXISTING PLUMBING INFRASTRUCTURE TO REMAIN THE SAME.
- ELECTRICAL SERVICE TO REMAIN UNCHANGED.
- HVAC TO REMAIN UNCHANGED.
- EXISTING EXHAUST HOOD AND MAKE-UP AIR TO REMAIN.
- NO BEARING CONSTRUCTION.
- THE RESTAURANT IS TOTALLY ADA COMPLIANT.

NOTE:

- CLEAN UP AND RE-OPEN AN EXISTING OPERATIONAL RESTAURANT



Parking lot rental agreement

This agreement will be between Roundin 3rd Spots Bar and the Hideaway at Roundin 3rd and Sani-Tec. Sanitary supplies located at 4021 East Anaheim Street in Long Beach. Sani-Tec agrees to rent 10 spaces in their parking lot to Roundin 3rd Sports Bar for a fee of \$300.00 a month. The fee will be paid on a monthly basis and will be due on the 1st of each month. The first fee will be due on June 1, 2019. Sani-Tec or Roundin 3rd may cancel this agreement at any time with a written 30-day notice.

Patrick Malone 03/27/19

Patrick Malone (owner) Date

Geoff Rau 3/27/19

Geoff Rau (owner) Date

Zain Ramjan 05/27/19

Zain Ramjan Date

Abdul Ramjan 3/27/2019

Abdul Ramjan Date

VICINITY MAP

4133 East Anaheim St.
Long Beach, Ca 90804
(562) 498-9900
www.roundin3rd.com

NOTES

WRITTEN DIMENSIONS ON THESE DRAWINGS SHALL HAVE PRECEDENCE OVER SCALED DIMENSIONS.
ALL CONTRACTORS SHALL VERIFY AND BE RESPONSIBLE FOR ALL DIMENSIONS AND CONDITIONS ON THE JOB.
(SEE CONTRACTOR'S NOTES)
ALL PLUMBING, ELECTRICAL, AND VENT OUTLETS HAVE BEEN LOCATED AS ACCURATELY AS POSSIBLE, AND ARE NOT INTENDED TO BE EQUIPMENT TO BE SUPPLIED. WE WILL NOT ACCEPT RESPONSIBILITY FOR ANY WORK DONE BY SAID CONTRACTORS WHO WILL NOT BE RESPONSIBLE FOR ANY CHANGES MADE NECESSARY BY LOCAL BUILDING CODES, ORDINANCES, STRUCTURAL CONDITIONS OR BY SUBSTITUTIONS OR CHANGES IN EQUIPMENT SHOWN ON THESE PLANS. THESE PLANS MUST BE VERIFIED AND APPROVED BEFORE DETAILING CAN BE COMPLETED. THESE PLANS, DRAWINGS AND SPECIFICATIONS ARE PROPERTY OF RESTAURANT DESIGNS, INC. AND CANNOT BE REPRODUCED, COPIED OR COPIED IN ANY FORM WHATSOEVER WITHOUT THE EXPRESSED WRITTEN CONSENT OF RESTAURANT DESIGNS, INC. RESTAURANT DESIGNS, INC. HEREBY DISCLAIMS ANY LIABILITY FOR ANY INFRINGEMENTS OR OTHER PROPERTY RIGHTS IN THESE PLANS. SUCH INFRINGEMENTS WILL BE SUBJECT TO ACTION TO THIS AGREEMENT AND SUBJECT TO LEGAL ACTION.

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PROJECT TITLE

VICINITY MAP

SHEET NO.

RESTAURANT DESIGNS INC.
CLASSIC DESIGNS SINCE 1964

647 CAMINO DE LOS MARES # 108 SAN CLEMENTE CA. 92673 PH. 949-822-3872 EMAIL: DESIGN1013@AOL.COM WEB SITE: RESTAURANTDESIGNSINC.COM

NOTES

WRITTEN DIMENSIONS ON THESE DRAWINGS SHALL HAVE PRECEDENCE OVER SCALED DIMENSIONS.
ALL CONTRACTORS SHALL VERIFY AND BE RESPONSIBLE FOR ALL DIMENSIONS AND CONDITIONS ON THE JOB.
SEE CONTRACT FOR NOTES.
ALL PLUMBING, ELECTRICAL AND VENT OUTLETS HAVE BEEN LOCATED AS ACCURATELY AS POSSIBLE AND ARE NOT INTENDED TO BE EQUIPMENT TO BE SUPPLIED. WE WILL NOT ACCEPT RESPONSIBILITY FOR ANY WORK DONE BY SAID CONTRACTORS AND WILL NOT BE RESPONSIBLE FOR ANY DAMAGE TO THE PROPERTY OR EQUIPMENT OF ANY CONTRACTOR OR OWNER.
NECESSARY BY LOCAL BUILDING CODES, ORDINANCES, STRUCTURAL, CODES AND BY SUBSTITUTIONS OR CHANGES IN EQUIPMENT SHOWN ON THESE PLANS. THESE PLANS MUST BE REVIEWED AND APPROVED BEFORE CONSTRUCTION AND CHANGES. THESE PLANS, DRAWINGS AND SPECIFICATIONS ARE PROPERTY OF RESTAURANT DESIGNS, INC. AND CAN NOT BE REPRODUCED, CHANGED OR COPIED IN ANY FORM.
WHETHER OR NOT THE EXPRESSED WRITTEN COMMENT OF RESTAURANT DESIGNS, INC. RESTAURANT DESIGNS, INC. HEREBY EXPRESSLY RESERVES ITS COMMON LAW COPYRIGHT AND OTHER PROPERTY RIGHTS IN THESE PLANS. SUCH APPLICATION WILL BE A DIRECT VIOLATION TO THIS AGREEMENT AND SUBJECT TO LEGAL ACTION.

REVISIONS

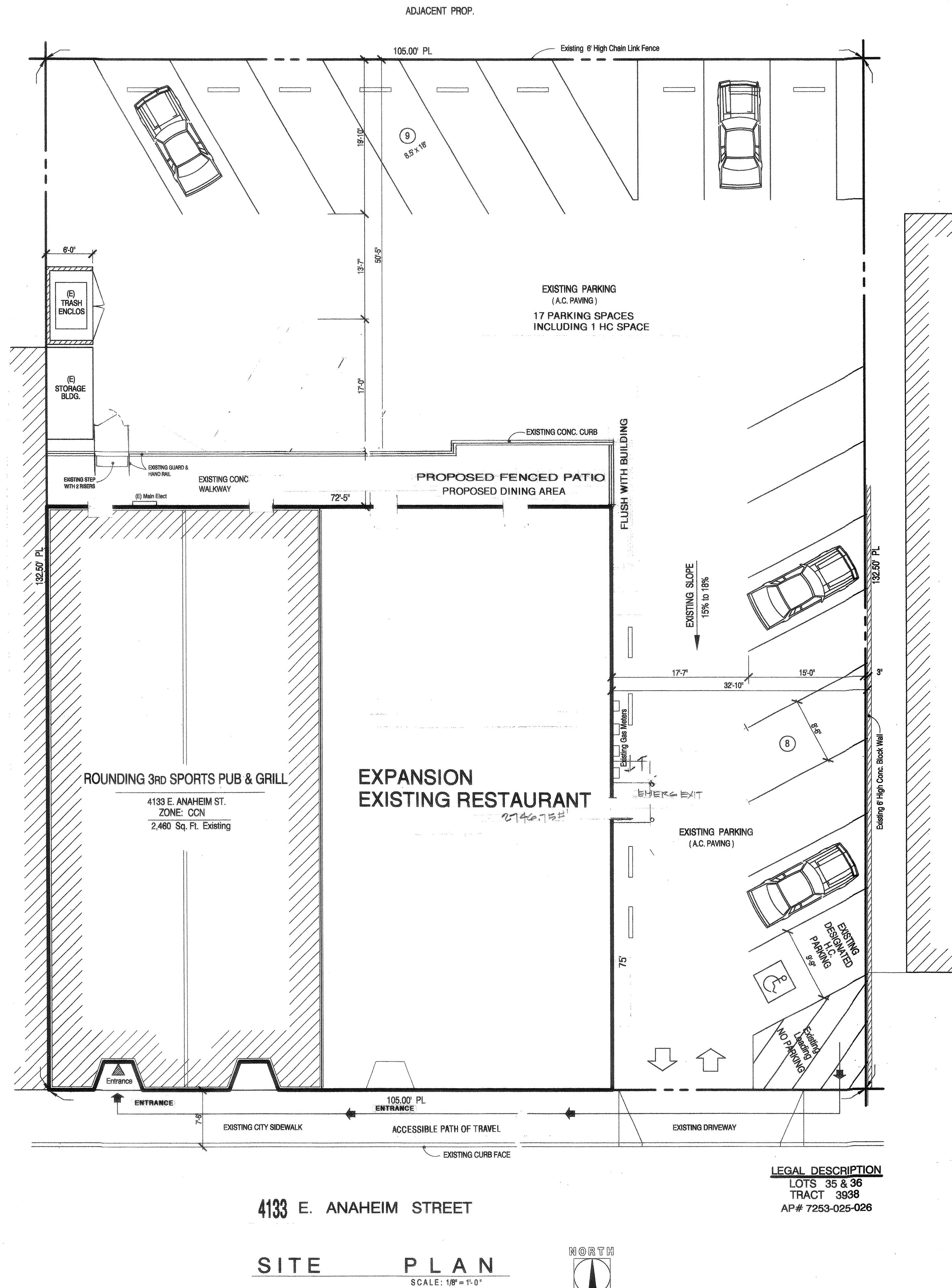
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PROJECT TITLE
ROUNDIN 3RD.

SITE PLAN

SHEET NO.

1



PARKING LOT



PARKING LOT

FRONT OF HOUSE	117.50
BACK OF HOUSE	1575.25
TOTAL	2746.75

SCALE $1/4" = 1'$

NOTES

WRITTEN DIMENSIONS ON THESE DRAWINGS SHALL HAVE PRECEDENCE OVER SCALED DIMENSIONS.

ALL CONTRACTORS SHALL BE RESPONSIBLE AND BE RESPONSIBLE FOR ALL DIMENSIONS AND CONDITIONS ON THESE PLANS. (SEE CONTRACTOR'S NOTES)

ALL PLUMBING, ELECTRICAL AND VENT OUTLETS HAVE BEEN LOCATED AS ACCURATELY AS POSSIBLE AND ARE NOT INTENDED TO SUIT EQUIPMENT TO BE SUPPLIED. WE WILL NOT ACCEPT RESPONSIBILITY FOR ANY DAMAGE DONE BY SUCH CONTRACTORS AND WILL NOT STAND ANY OTHER EXCUSES FOR DAMAGE NECESSARY FOR LOCAL BUILDING CODES, ORDINANCES, STRUCTURAL CONDITIONS OR BY SUBSTITUTIONS OR CHANGES IN EQUIPMENT SHOWN ON THESE PLANS. THESE PLANS MUST BE VERIFIED AND APPROVED BEFORE DETAILING CAN BE SUBMITTED. THESE PLANS, DIMENSIONS AND SPECIFICATIONS ARE PROPERTY OF RESTAURANT DESIGN, INC. AND WILL NOT BE REPRODUCED, CHANGED OR COPIED IN ANY FORM WHATSOEVER WITHOUT THE EXPRESSED WRITTEN CONSENT OF RESTAURANT DESIGN, INC. RESTAURANT DESIGN, INC. HEREBY EXPRESSLY RESERVES ITS COMMON LAW COPYRIGHT AND OTHER RIGHTS IN THESE PLANS. SUCH DUPLICATION WILL BE A DIRECT VIOLATION OF THIS AGREEMENT AND SUBJECT TO LEGAL ACTION.

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PROJECT TITLE

EXISTING FLOOR PLAN

SHEET NO.

2

PARKING LOT



PARKING LOT

FRONT OF HOUSE	117.50
BACK OF HOUSE	155.25
TOTAL	272.75

SCALE $1/4" = 1'$

NOTES

WRITTEN DIMENSIONS ON THESE DRAWINGS SHALL HAVE PRECEDENCE OVER SCALED DIMENSIONS.
ALL CONTRACTORS SHALL BE RESPONSIBLE FOR ALL DIMENSIONS AND CONDITIONS ON THE JOB.
(SEE CONTRACTORS' NOTES)
ALL PLUMBING, ELECTRICAL AND VENT OUTLETS HAVE BEEN LOCATED AS ACCURATELY AS POSSIBLE, AND ARE NOT INTENDED TO SUIT EQUIPMENT TO BE SUPPLIED. WE WILL NOT ACCEPT ANY CHANGES OR ANY REVISIONS BY ANY DESIGNER, ARCHITECT, OR OWNER, AND WILL NOT STAND ANY EXPENSE FOR REVISIONS UNLESS NECESSARY BY BUILDING CODES, ORDINANCES
STRUCTURAL CONDITIONS OR BY SUBSTITUTIONS OR CHANGES IN EQUIPMENT SHOWN ON THESE PLANS. THESE PLANS MUST BE VERIFIED AND APPROVED BEFORE DETAILING CAN BE STARTED. THESE PLANS, DRAWINGS AND SPECIFICATIONS ARE PROPERTY OF RESTAURANT DESIGNS, INC. AND CAN NOT BE REPRODUCED, CHANGED OR EXPANDED IN ANY FORM WHATSOEVER WITHOUT THE EXPRESSED WRITTEN CONSENT OF RESTAURANT DESIGNS, INC., RESTAURANT DESIGNS, INC. HEREBY REPRESENTS, RESERVES ITS COMMON LAW COPYRIGHT AND OTHER PROPERTIES IN THESE PLANS, SUCH DUPLICATION WILL BE A DIRECT VIOLATION OF THIS AGREEMENT AND SUBJECT TO LITIGATION.

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PROJECT TITLE

EXISTING FLOOR PLAN

SHEET NO.

2

NOTES

WRITTEN OVERSIGHT ON THESE DRAWINGS SHALL BE THE RESPONSIBILITY OF THE ARCHITECT. ALL CONTRACTORS SHALL VERIFY AND BE RESPONSIBLE FOR ALL DIMENSIONS AND CONDITIONS IN THE JOB. (SEE CONTRACTOR'S NOTES) ALL FINISHING ELECTRICAL AND MECHANICAL OUTLETS HAVE BEEN LOCATED AS ACCURATELY AS POSSIBLE, AND ARE NOT INTENDED TO BE A GUARANTEE TO BE SUPPLIED. WE WILL NOT ACCEPT RESPONSIBILITY FOR ANY WORK DONE BY SAID CONTRACTORS AND WILL NOT STONE ANY EXPENSE FOR CHANGES MADE NECESSARY BY LOCAL BUILDING CODES, ORDINANCES, STRUCTURAL CONDITIONS OR BY SUBSTITUTIONS OR CHANGES IN EQUIPMENT SHOWN ON THESE PLANS. THESE PLANS MUST BE REVIEWED AND APPROVED BEFORE DETAILING CAN BE SUBMITTED. THERE IS NO MECHANICAL OR ELECTRICAL WORK SHOWN PROPERTY OF RESTAURANT DESIGNS, INC. AND CAN NOT BE REPRODUCED, CHANGED OR COPIED IN ANY FORM. WRITTEN OVERSIGHT ON THESE DRAWINGS SHALL BE THE RESPONSIBILITY OF THE ARCHITECT. ALL CONTRACTORS SHALL VERIFY AND BE RESPONSIBLE FOR ALL DIMENSIONS AND CONDITIONS IN THE JOB. (SEE CONTRACTOR'S NOTES) ALL FINISHING ELECTRICAL AND MECHANICAL OUTLETS HAVE BEEN LOCATED AS ACCURATELY AS POSSIBLE, AND ARE NOT INTENDED TO BE A GUARANTEE TO BE SUPPLIED. WE WILL NOT ACCEPT RESPONSIBILITY FOR ANY WORK DONE BY SAID CONTRACTORS AND WILL NOT STONE ANY EXPENSE FOR CHANGES MADE NECESSARY BY LOCAL BUILDING CODES, ORDINANCES, STRUCTURAL CONDITIONS OR BY SUBSTITUTIONS OR CHANGES IN EQUIPMENT SHOWN ON THESE PLANS. THESE PLANS MUST BE REVIEWED AND APPROVED BEFORE DETAILING CAN BE SUBMITTED. THERE IS NO MECHANICAL OR ELECTRICAL WORK SHOWN PROPERTY OF RESTAURANT DESIGNS, INC. AND CAN NOT BE REPRODUCED, CHANGED OR COPIED IN ANY FORM. WRITTEN OVERSIGHT ON THESE DRAWINGS SHALL BE THE RESPONSIBILITY OF THE ARCHITECT. ALL CONTRACTORS SHALL VERIFY AND BE RESPONSIBLE FOR ALL DIMENSIONS AND CONDITIONS IN THE JOB. (SEE CONTRACTOR'S NOTES) ALL FINISHING ELECTRICAL AND MECHANICAL OUTLETS HAVE BEEN LOCATED AS ACCURATELY AS POSSIBLE, AND ARE NOT INTENDED TO BE A GUARANTEE TO BE SUPPLIED. WE WILL NOT ACCEPT RESPONSIBILITY FOR ANY WORK DONE BY SAID CONTRACTORS AND WILL NOT STONE ANY EXPENSE FOR CHANGES MADE NECESSARY BY LOCAL BUILDING CODES, ORDINANCES, STRUCTURAL CONDITIONS OR BY SUBSTITUTIONS OR CHANGES IN EQUIPMENT SHOWN ON THESE PLANS. THESE PLANS MUST BE REVIEWED AND APPROVED BEFORE DETAILING CAN BE SUBMITTED. THERE IS NO MECHANICAL OR ELECTRICAL WORK SHOWN PROPERTY OF RESTAURANT DESIGNS, INC. AND CAN NOT BE REPRODUCED, CHANGED OR COPIED IN ANY FORM.

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PROJECT TITLE

NEW FLOOR PLAN

SHEET NO.

3

NEW FLOOR PLAN

PROPOSED PATIO DINING

SQUARE FOOTAGE CALCULATIONS

AREA	SQ. FOOTAGE	PARKING SPACES
DINING (DECREASE)	905	10
BAR SEATING AREA	82.5	2
NEW PROPOSED PATIO	228	3
BACK OF HOUSE	182.1575.25	EXEMPT
BACK BAR	176.184	EXEMPT

DINING	20x40.4162	79.1
11.5x4	46	
11.5x6.5	74.75	
	911.54	

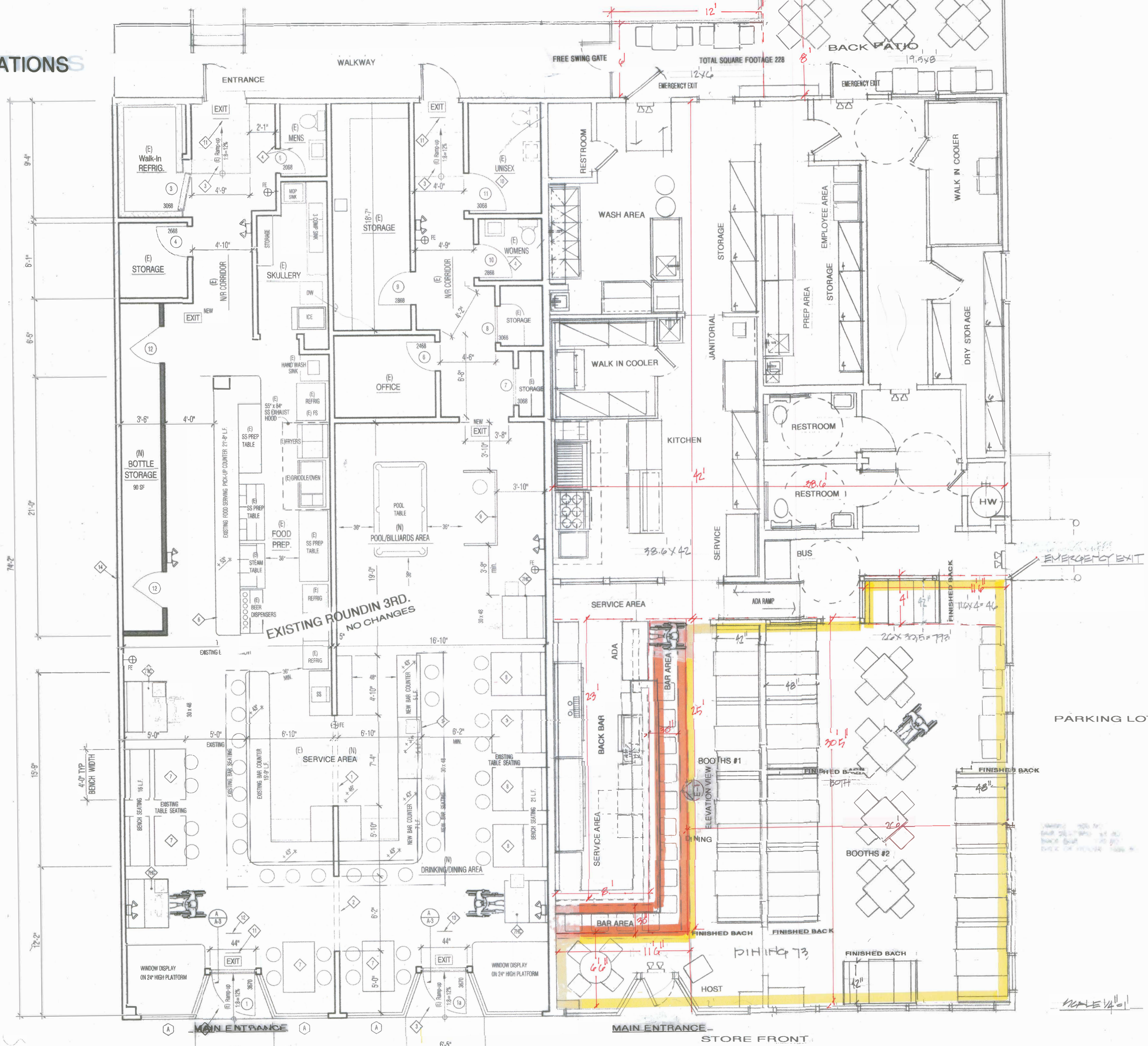
BAR SEATING	25x2.5	62.5
8x2.5	20	
	* 82.5	

BACK BAR	8x2.5	* 184.15
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NEW PATIO	19.5x8	156
12x6	72	
	228	

BACK OF HOUSE	98.6x42 = 4141.2	
LESS	46. DINING	
	1571	

TOTAL INTERIORS	2749.25	
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PARKING LOT

MAIN ENTRANCE

STORE FRONT

ROOM FINISH MATERIALS

ACCEPTED FLOORING MATERIALS (COMPATIBLE W/COVE) (CALIFORNIA HEALTH AND SAFETY CODE SECTION NO. 27632

CODE	TYPE	BRAND	STANDARDS	INSTALLATION
01	CERAMIC TILE	AMERICAN CERAMICS	MINIMUM THICKNESS 1/4". IMPACT RESISTANT, DURABLE, NON-SKID, IMPERVIOUS TO WATER, ACID AND GREASE. SMOOTH, NON ABSORBENT.	GROUT (1/4" SPACING WIDTH) SHALL BE SEALED, NON-GLAZED FINISH. FLOORING SHALL CONTINUE UP THE WALLS AT LEAST 4 (FOUR) INCHES INTEGRAL 3/8" RADIUS COVE BASE AND "BULL NOSE" DESIGN AT THE TOP.
02	QUARRY TILE	AMERICAN CERAMICS	MINIMUM THICKNESS 1/4". IMPACT RESISTANT, DURABLE, NON-SKID, IMPERVIOUS TO WATER, ACID AND GREASE. SMOOTH, NON ABSORBENT.	GROUT (1/4" SPACING WIDTH) SHALL BE SEALED, NON-GLAZED FINISH. FLOORING SHALL CONTINUE UP THE WALLS AT LEAST 4 (FOUR) INCHES INTEGRAL 3/8" RADIUS COVE BASE AND "BULL NOSE" DESIGN AT THE TOP.
03	COMMERCIAL GRADE SHEET VINYL	ARMSTRONG "SAFEGUARD"	INLaid VINYL COMPOSITION (NO EMBOSSED IMPRINTING ON WEAR LAYER.) VINYL WEAR LAYER SURFACE THICKNESS 0.50 INCH MIN. (NO WAX COATING).	FLOORING SHALL CONTINUE UP TO WALL AT LEAST FOUR (4) INCHES FORMING AN INTEGRAL 3/8 INCH MINIMUM RADIUS COVE BASE. THE COVE BASE MUST BE BACKED WITH A COVE MOLDING AND TOPPED WITH A METAL CAP.
04	SEALED CONCRETE	PEGA-COTE 9200	THE FINISHED SURFACE SHALL BE SMOOTH, EASILY CLEANABLE AND SEALED TO BE IMPERVIOUS TO WATER, GREASE AND ACID (SINGLE POUR VARIETY).	THE FLOOR SHALL BE SEALED WITH AN ENVIRONMENTAL HEALTH DEPARTMENT APPROVED USDA "TWO (WATER BASED) PART EPOXY" CONCRETE SEALER, CRACKS, OR ROUGH SURFACE AREAS SHALL BE REPAIRED PRIOR TO SEALER.
05	TROWELED EPOXY	ADVANCE COATING (TERA-GEM III)	TRAWELED EPOXY TYPE FLOOR MINIMUM FINISH THICKNESS SHALL BE 3/16 INCH. THE SURFACE SHALL BE SEALED TO BE IMPERVIOUS TO WATER, GREASE AND ACID.	FLOORING SHALL CONTINUE UP TO WALL AT LEAST FOUR (4) INCHES FORMING AN INTEGRAL 3/8 INCH MINIMUM RADIUS COVE BASE. THE COVE BASE MUST BE BACKED WITH A COVE MOLDING AND TOPPED WITH A METAL CAP.
06	COMMERCIAL CARPETING	BY CARPET CONTRACTOR	HEAVY DUTY CARPET IS RECOMMENDED ALL OTHER STANDARDS SHALL BE GIVEN BY MANUFACTURER'S SPECIFICATIONS.	CONTINUOUS COMMERCIAL CARPETING UP THE WALL AT LEAST (4) FOUR INCHES WITH AN INTEGRAL 3/8 INCH MINIMUM RADIUS COVE BASE. NON-SKID ABRASIVE TEXTURE SHALL BE LIMITED TO TRAFIC AREAS ONLY.
07	RANDOM STONE	BY STONE CONTRACTOR	MINIMUM THICKNESS 1/4". IMPACT RESISTANT, DURABLE, NON-SKID, IMPERVIOUS TO WATER, ACID AND GREASE. SMOOTH, NON ABSORBENT.	GROUT (1/4" SPACING WIDTH) SHALL BE SEALED, NON-GLAZED FINISH. FLOORING SHALL CONTINUE UP THE WALLS AT LEAST 4 (FOUR) INCHES WITH AN INTEGRAL 3/8" RADIUS COVE BASE AND "BULL NOSE" DESIGN AT THE TOP.
08	SPARE			
09	SPARE			
10	SPARE			

ACCEPTED COVING MATERIALS (COMPATIBLE W/FLOOR) (CALIFORNIA HEALTH AND SAFETY CODE SECTION NO. 27632

CODE	TYPE	BRAND	STANDARDS	INSTALLATION
11	CERAMIC TILE	AMERICAN CERAMICS	MINIMUM THICKNESS 1/4". IMPACT RESISTANT, DURABLE, NON-SKID, IMPERVIOUS TO WATER, ACID AND GREASE. SMOOTH, NON ABSORBENT.	GROUT (1/4" SPACING WIDTH) SHALL BE SEALED, NON-GLAZED FINISH. FLOORING SHALL CONTINUE UP THE WALLS AT LEAST 4 (FOUR) INCHES WITH AN INTEGRAL 3/8" RADIUS COVE BASE AND "BULL NOSE" DESIGN AT THE TOP.
12	QUARRY TILE	AMERICAN CERAMICS	MINIMUM THICKNESS 1/4". IMPACT RESISTANT, DURABLE, NON-SKID, IMPERVIOUS TO WATER, ACID AND GREASE. SMOOTH, NON ABSORBENT.	GROUT (1/4" SPACING WIDTH) SHALL BE SEALED, NON-GLAZED FINISH. FLOORING SHALL CONTINUE UP THE WALLS AT LEAST 4 (FOUR) INCHES WITH AN INTEGRAL 3/8" RADIUS COVE BASE AND "BULL NOSE" DESIGN AT THE TOP.
13	COMMERCIAL GRADE SHEET VINYL	ARMSTRONG "SAFEGUARD"	INLaid VINYL COMPOSITION (NO EMBOSSED IMPRINTING ON WEAR LAYER.) VINYL WEAR LAYER SURFACE THICKNESS 0.50 INCH MIN. (NO WAX COATING).	CONTINUOUS COMMERCIAL VINYL UP TO WALL AT LEAST FOUR (4) INCHES. FORMING AN INTEGRAL 3/8" MINIMUM RADIUS COVE BASE. MUST BE BACKED WITH A COVE MOLDING AND TOPPED WITH A METAL CAP.
14	CERAMIC TILE	HUNTINGTON PACIFIC	MINIMUM THICKNESS 1/4". IMPACT RESISTANT, DURABLE, NON-SKID, IMPERVIOUS TO WATER, ACID AND GREASE. SMOOTH, NON ABSORBENT.	GROUT (1/4" SPACING WIDTH) SHALL BE SEALED, NON-GLAZED FINISH. FLOORING SHALL CONTINUE UP THE WALLS AT LEAST 4 (FOUR) INCHES WITH AN INTEGRAL 3/8" RADIUS COVE BASE AND "BULL NOSE" DESIGN AT THE TOP.
15	TROWELED EPOXY	ADVANCE COATING (TERA-GEM III)	MINIMUM THICKNESS 1/4". IMPACT RESISTANT, DURABLE, NON-SKID, IMPERVIOUS TO WATER, ACID AND GREASE. SMOOTH, NON ABSORBENT.	CONTINUOUS TROWELED EPOXY UP THE WALL AT LEAST 4 (FOUR) INCHES FORMING AN INTEGRAL 3/8 INCH MINIMUM RADIUS COVE BASE.
16	COMMERCIAL CARPETING	BY CARPET CONTRACTOR	HEAVY DUTY CARPET IS RECOMMENDED ALL OTHER STANDARDS SHALL BE GIVEN BY MANUFACTURER'S SPECIFICATIONS.	CONTINUOUS COMMERCIAL CARPETING UP THE WALL AT LEAST (4) FOUR INCHES WITH AN INTEGRAL 3/8 INCH MINIMUM RADIUS COVE BASE. NON-SKID ABRASIVE TEXTURE SHALL BE LIMITED TO TRAFIC AREAS ONLY.
17	RANDOM STONE	BY STONE CONTRACTOR	MINIMUM THICKNESS 1/4". IMPACT RESISTANT, DURABLE, NON-SKID, IMPERVIOUS TO WATER, ACID AND GREASE. SMOOTH, NON ABSORBENT.	GROUT (1/4" SPACING WIDTH) SHALL BE SEALED, NON-GLAZED FINISH. FLOORING SHALL CONTINUE UP THE WALLS AT LEAST 4 (FOUR) INCHES WITH AN INTEGRAL 3/8" RADIUS COVE BASE AND "BULL NOSE" DESIGN AT THE TOP.
18	SHEET METAL	BY CONTRACTOR	MINIMUM THICKNESS 22 GAUGE, SMOOTH SURFACE SHALL BE NON-GROOVED, DURABLE, AND CLEANABLE	CONTINUOUS APPROVED METAL COVE BASE AGAINST THE METAL WALL (BOTH COVE BASE AND WALL SHOULD BE THE SAME MATERIAL) 4 INCHES UP, WITH INTEGRAL 3/8" RADIUS COVE (METAL TOPSET MUST BE INSTALLED).
19	WOOD BASE	BY CONTRACTOR		
20	SLIMFOOT CERAMIC TOP SET BASE	BY CONTRACTOR	MINIMUM THICKNESS 1/4"x8" HIGH BY B&W TILE RIVERSIDE, CA SHOE BASE TOP SET	

ACCEPTED WALL AND CEILING MATERIALS (CALIFORNIA HEALTH AND SAFETY CODE SECTION NO. 27632

CODE	TYPE	BRAND	STANDARDS	INSTALLATION
21	CERAMIC TILE	AMERICAN CERAMICS	MINIMUM THICKNESS 22 GAUGE, SMOOTH SURFACE SHALL BE NON-GROOVED, DURABLE, AND CLEANABLE.	GROUT (1/4" SPACING WIDTH) SHALL BE SEALED, NON-GLAZED FINISH. IMPERVIOUS TO WATER, GREASE AND ACID. SHALL BE INSTALLED ADJACENT TO FOOD HANDLING COUNTERS, AT SULLERY SINKS AND AT FOOD PREP AREAS.
22	F.R.P. WALL PANEL	BY CONTRACTOR	FIBERGLASS REINFORCED POLYESTER WALL PANEL SHALL BE LIGHT COLORED DURABLE WEAR LAYER, SMOOTH, NON GROOVED AND CLEANABLE SURFACE.	INSTALLATION MUST INCLUDE: PANEL EDGES, INSIDE AND OUTSIDE CORNERS AND DIVISION MOLDINGS. ALL GAPS BETWEEN PANELS, CONNECTORS STRIPS ARE TO BE SEALED TO EXCLUDE DIRTYNESS AND TO MAINTAIN CLEANABILITY
23	COMMERCIAL PAINT APPLIED ON DRY-WALL	BY CONTRACTOR	LIGHT COLORED, GLOSS OR SEMI-GLOSS, LEAD FREE DURABLE, SMOOTH AND NON-ABSORBENT WASHABLE SURFACE	PAINT WILL NOT PROVIDE AN ACCEPTABLE SURFACE TO FOOD CONTACT OR REFRIGERATED AREAS. PAINT ALONE IS NOT A CCEPTABLE FOR HIGH MOISTURE OR WEAR AREAS SUCH AS WASHING, FOOD PREP, OR MOP SINK AREAS.
24	SEALED CONCRETE	PEGA-COTE 9200	THE FINISHED SURFACE SHALL BE SMOOTH, EASILY CLEANABLE AND SEALED TO BE IMPERVIOUS TO WATER, GREASE AND ACID (SINGLE POUR VARIETY).	THE WALLS SHALL BE SEALED WITH AN ENVIRONMENTAL HEALTH DEPARTMENT APPROVED USDA "TWO (WATER BASED) PARTY EPOXY" CONCRETE SEALER, CRACKS OR ROUGH SURFACE AREALS SHALL BE REPAIRED PRIOR TO SEALER
25	ALUMINUM SHEET METAL	BY WALK-IN CONTRACTOR	MINIMUM THICKNESS 22 GA. SMOOTH, NON GROOVED, CLEANABLE AND NON-ABSORBENT SURFACE	INSTALLATION MUST INCLUDE: PANEL EDGES, INSIDE AND OUTSIDE CORNERS AND DIVISION MOLDINGS. ALL GAPS BETWEEN PANELS, CONNECTORS STRIPS ARE TO BE SEALED TO EXCLUDE DIRTYNESS AND TO MAINTAIN CLEANABILITY
26	STAINLESS STEEL SHEET METAL	BY CONTRACTOR	MINIMUM THICKNESS 22 GA. SMOOTH, NON GROOVED, CLEANABLE AND NON-ABSORBENT SURFACE	INSTALLATION MUST INCLUDE: PANEL EDGES, INSIDE AND OUTSIDE CORNERS AND DIVISION MOLDINGS. ALL GAPS BETWEEN PANELS, CONNECTORS STRIPS ARE TO BE SEALED TO EXCLUDE DIRTYNESS AND TO MAINTAIN CLEANABILITY
27	ACOUSTICAL CEILING PANELS	BY CONTRACTOR	ACOUSTICAL PANEL SHALL BE LIGHT COLORED, DURABLE SMOOTH, AND NON-ABSORBENT (NON PERFORATED) WASHABLE SURFACE	ACOUSTIC CEILING PANELS SHOULD BE INSTALLED AS PER MANUFACTURERS INSTRUCTIONS FOR LEVEL SUSPENDED CEILING GRIDS (2" X 4" TT" BAR), HOLD DOWN CLIPS ARE STRONGLY RECOMMENDED.
28	F.R.P. CEILING PANELS	BY CONTRACTOR	F.R.P. PANEL SHALL BE LIGHT COLORED, DURABLE SMOOTH, AND NON-ABSORBENT (NON PERFORATED) WASHABLE SURFACE	F.R.P. PANELS SHALL BE LIGHT COLORED, DURABLE SMOOTH, AND INSTALLED AS PER MANUFACTURERS INSTRUCTIONS FOR LEVEL SUSPENDED CEILING GRIDS (2" X 4" TT" BAR), HOLD DOWN CLIPS ARE STRONGLY RECOMMENDED.
29	METAL WITH SEMI-GLOSS ENAMEL FINISH	BY CONTRACTOR	SEMI-GLOSS ENAMEL BY DUN EDWARDS LIGHT REFLECTIVE COLOR OFF WHITE	THE CEILING SHALL BE SEALED WITH AN ENVIRONMENTAL HEALTH DEPARTMENT APPROVED SEMI-GLOSS ENAMEL BY DUN EDWARDS OFF WHITE, LIGHT REFLECTIVE FINISH. SMOOTH AND WASHABLE.
30	SPARE			

HEALTH DEPARTMENT NOTES

1	ALL CONSTRUCTION WORK MUST CONFORM TO LOCAL BUILDING CODES AND HAVE NECESSARY APPROVALS FROM THE LOCAL BUILDING AND FIRE AUTHORITIES.	13	THE JANITORIAL SINK MUST BE SECURELY ATTACHED TO THE WALL. SUPPORT LEGS MUST BE OF SMOOTH, EASILY CLEANABLE CONSTRUCTION. L-ANGLE TYPE LEGS ARE NOT ACCEPTABLE.
2	FINISHES IN ALL AREAS, OTHER THAN THE CUSTOMER WAITING OR DINING AREA, MUST BE SMOOTH, NONABSORBENT, EASILY CLEANABLE, DURABLE AND LIGHT IN COLOR. (NOTE: LIGHT COLORED IS DEFINED AS HAVING A LIGHT REFLECTANCE VALUE OF 70% OR GREATER)	14	INSTALL THE WATER HEATER ON A FOUR (4) INCH HIGH, COVED PLATFORM OR CURB, OR ON AT LEAST SIX (6) INCH HIGH, SMOOTH, EASILY CLEANABLE LEGS.
3	FLOOR SURFACES IN ALL AREAS IN WHICH FOOD IS PREPARED, PACKAGED OR STORED WHERE ANY UTENSIL IS WASHED, WHERE REFUSE OR GARBAGE IS STORED, WHERE JANITORIAL FACILITIES ARE LOCATED, IN ALL TOILET AND HAND-WASHING AREAS AND IN EMPLOYEE CHANGE AND STORAGE AREAS SHALL BE OF AN APPROVED TYPE THAT CONTINUES UP THE WALL FOUR (4) INCHES. IN A SEAMLESS MANNER FORMING A 3/8 INCH MINIMUM RADIUS COVE AS AN INTEGRAL UNIT.	15	ALL CONDUIT, PLUMBING, ETC. NOT CONCEALED WITHIN WALLS MUST BE INSTALLED AT LEAST SIX (6) INCHES OFF THE FLOOR AND 1/4 INCH AWAY FROM WALLS. ALL EXPOSED FLEX CONDUIT IS TO BE "SEAL-TIGHT" OR EQUIVALENT. WHERE PIPE LINES ENTER A WALL, M CEILING OR FLOOR THE OPENING AROUND THE LINE SHALL BE TIGHTLY SEALED.
4	WALL SURFACES IN THE FOOD PREPARATION AND RELATED AREAS MUST BE DRYWALL, COATED WITH A LIGHT COLOR SEMI-GLOSS ENAMEL, OR THE EQUIVALENT. GREEN BOARD WITH SEMI-GLOSS ENAMEL IS STRONGLY RECOMMENDED BEHIND SINKS.	16	ALL EQUIPMENT WHICH GENERATES CONDENSATION OR SIMILAR LIQUID WASTES SHALL BE DRAINED BY MEANS OF INDIRECT WASTE PIPES INTO A FLOOR SINK. FLOOR DRAINS ARE NOT TO BE USED IN LIEU OF FLOOR SINKS. ALL FLOOR SINKS MUST BE AT LEAST HALF-EXPOSED OR BE IN LINE WITH THE FRONT FACE OF ELEVATED FREESTANDING EQUIPMENT, AND WITHIN 15 FEET OF THE CONDENSATION PRODUCING EQUIPMENT.
5	THE CEILING SURFACES IN FOOD PREPARATION AND RELATED AREAS MUST BE SMOOTH, NONABSORBENT, DURABLE, WASHABLE AND LIGHT IN COLOR.	17	A PROPERLY COVED PROTECTIVE ENCLOSURE WILL BE REQUIRED AROUND THE BACKSIDE OF HALF-EXPOSED FLOOR SINKS WHERE THE FLOOR SINK IS INSTALLED UNDER CURB OR BASE MOUNTED EQUIPMENT, E.F., STORAGE CABINET, DISPLAY REFRIGERATORS ETC. PROVIDE EASILY REMOVABLE (WITHOUT THE USE OF TOOLS) SAFETY GRATES ON EXPOSED FLOOR SINKS. DRAIN LINES MUST BE AT LEAST SIX (6) INCHES OFF THE FLOOR AND 1/4 INCH AWAY FROM WALLS AND NOT CROSS ANY AISLE, TRAFFIC AREAS OR DOOR OPENING.
6	NSF INTERNATIONAL STANDARDS ARE USED AS A GUIDE IN THE EVALUATION OF FOOD SERVICE RELATED EQUIPMENT AND ITS INSTALLATION.	18	IN AREAS WHERE FOOD IS PREPARED, MANUFACTURED, OR PACKAGED, OR WHERE UTENSILS ARE CLEANED, SUFFICIENT LIGHTING MUST BE PROVIDED. THE INTENSITY SHALL BE AT LEAST 215 LUX (20 FOOT-CANDLES) AS MEASURED 30 INCHES ABOVE THE FLOOR. ALL LIGHT FIXTURES INSTALLED OVER UTENSIL WASHING, FOOD HANDLING OR STORAGE AREAS SHALL BE EQUIPPED WITH APPROVED SAFETY COVERS.
7	ALL EQUIPMENT, INCLUDING SHELVING, MUST BE SUPPORTED BY SIX (6) INCH HIGH, EASILY CLEANABLE LEGS, COMMERCIAL CASTORS, OR COMPLETELY SEALED IN POSITION ON A FOUR (4) INCH HIGH CONTINUOUSLY COVED BASE OR CONCRETE CURB TO FACILITATE EASE OF CLEANING.	19	PROVIDE SELF-CLOSING DEVICES ON ALL EXTERIOR AND RESTROOM DOORS. ALL OPEN ABLE WINDOWS MUST BE SCREENED WITH NO LESS THAN #16 MESH SCREENING. A DOOR-ACTIVATED AIR CURTAIN DEVICE THAT DELIVERS AN AIR VELOCITY OF AT LEAST 750 FEET PER MINUTE, MEASURED THREE (3) FEET ABOVE THE FLOOR MUST BE PROVIDED OVER THE DELIVERY DOOR. THE CURTAIN OF AIR SHALL COVER THE ENTIRE WIDTH OF THE DOOR FOR DELIVERY DOORS THAT ARE WIDER THAN FOUR (4) FEET, THE AIR CURTAIN MUST PRODUCE AN AIR VELOCITY OF AT LEAST 1600 FEET PER MINUTE, AS MEASURE THREE (3) FEET ABOVE THE FLOOR.
8	SNEEZE-GUARD PROTECTION MUST BE PROVIDED WHERE FOOD IS DISPLAYED OR CUSTOMER SELF-SERVICE FOODS ARE PROPOSED. DISPLAYS OF UNPACKAGED FOOD SHALL BE SHIELDED SO AS TO INTERCEPT A DIRECT LINE BETWEEN THE CUSTOMERS MOUTH, ASSUMED TO BE BETWEEN 54 AND 60 INCHES ABOVE THE FLOOR AND THE FOOD BEING DISPLAYED.	20	EACH HAND WASHING SINK MUST HAVE A WALL MOUNTED SINGLE SERVICE TOWEL AND SOAP DISPENSER.
9	THE COOKING EQUIPMENT MUST BE SPACED SIX (6) INCHES APART AND FROM ADJACENT WALLS, OR FLASHED TOGETHER AND TO THE WALLS, OR THE COOKING EQUIPMENT MUST BE EQUIPPED WITH COMMERCIAL CASTORS AND QUICK DISCONNECT GAS LINES. THE CANOPY-TYPE EXHAUST HOOD SHALL EXTEND A MINIMUM OF SIX (6) INCHES BEYOND THE OUTER EDGES OF THE COOKING SURFACES AS MEASURED FROM THE INSIDE EDGE OF THE HOOD. HOODS AND MECHANICAL VENTILATION MUST COMPLY WITH ALL REQUIREMENTS AS SET FORTH IN THE CURRENT EDITION OF THE UNIFORM MECHANICAL CODE AS ADOPTED BY THE LOCAL BUILDING AND FIRE AUTHORITIES.	21	SPLASHGUARDS WILL BE REQUIRED WHEN THE HAND BASIN IS LOCATED IN A COUNTER ON WHICH THERE IS FOOD PREPARATION OR STORAGE.
10	THE LINES FROM THE SYRUP TANKS TO THE DRINK DISPENSER HEAD MUST BE ENCLOSED IN A CHASE. USE A RIGID MATERIAL, I.E. PLASTER FOAM, ETC. TO SEAL THE OPENINGS OF THE BEVERAGE CONDUIT LINE. COMPRESSORS AND CARBONATORS ARE TO BE SUPPORTED OFF THE FLOOR ON SIX (6) INCH HIGH, EASILY CLEANABLE LEGS OR IN AN OTHERWISE APPROVED MANNER.	22	THE JANITORIAL SINK FAUCET WILL HAVE A THREADED OUTER LIP FOR HOSE ATTACHMENT AND ON APPROVED BACK FLOW PREVENTION DEVICE.
11	PROVIDE A DRY FOOD STOREROOM OR AREA WITH A MINIMUM OF 32 LINEAL FEET OF THE DEDICATED FLOOR SPACE AND APPROVED BACK-UP STORAGE SHELVING.		EXHAUST A MINIMUM OF 12 AIR CHANGES PER HOUR VENTILATION TO ALL TOILET ROOMS. MECHANICALLY EXHAUST FANS TO BE LIGHT SWITCH ACTIVATED.
12	TOILET FACILITIES MUST BE PROVIDED WITH AT LEAST TEN (10) FOOT-CANDLES OF LIGHT		

ROOM FINISH SCHEDULE

	DESIGNATED AREA / ROOM	FLOOR	COVE	WALLS	CEILING	REMARKS	CONDITIONS
A	DINING AREA	03	19	23	23	SEE MEDIA BOARD FOR COVERS	EXISTING
B	SERVICE AREA	02	12	23	23	PAINT: GLOSS WHITE KITCHEN	
C	COOKING AREA						EXISTING
D	DISHWASHING AREA	04	20			KEEP HIGH FLOOR. CHERRY COLOR	EXISTING
E	PREPARATION AREA	02	12	23	23		EXISTING
F	OFFICE AREA						
G	STORAGE AREA	02	12	23	23		
H	HALLWAY AREA						
I	EMPLOYEE'S AREA	02	12	23	23		
J	JANITORIAL AREA	02	12	23	23		EXISTING
K	WALK-IN COOLER	02	12	25	25		
L	BAR AREA	02	12	28	23		
M	WALK AREA						
N	WAITER AREA						
P	PATIO AREA						
R	RESTROOM (S)	03		03	23	6" RUBBER COVE BASE	EXISTING
S	PANTRY AREA						
T	TRASH AREA						

NOTES

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REVISIONS

PROJECT TITLE

HEALTH DEPT. NOTES

SHEET NO.

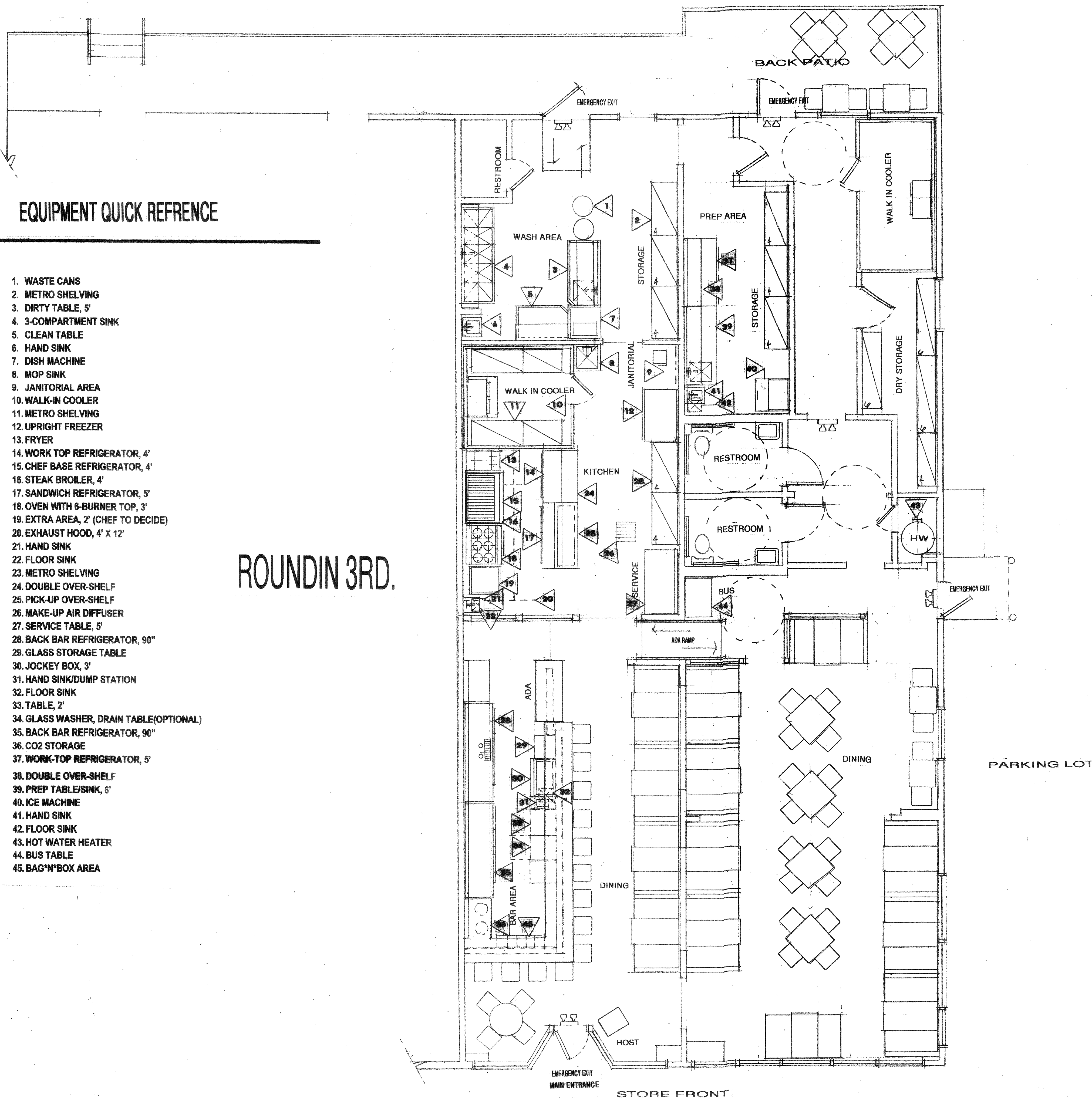
EQUIPMENT LAY OUT
ROUNDING 3RD. EXPANSION

PARKING LOT

EQUIPMENT QUICK REFERENCE

1. WASTE CANS
2. METRO SHELVING
3. DIRTY TABLE, 5'
4. 3-COMPARTMENT SINK
5. CLEAN TABLE
6. HAND SINK
7. DISH MACHINE
8. MOP SINK
9. JANITORIAL AREA
10. WALK-IN COOLER
11. METRO SHELVING
12. UPRIGHT FREEZER
13. FRYER
14. WORK TOP REFRIGERATOR, 4'
15. CHEF BASE REFRIGERATOR, 4'
16. STEAK BROILER, 4'
17. SANDWICH REFRIGERATOR, 5'
18. OVEN WITH 6-BURNER TOP, 3'
19. EXTRA AREA, 2' (CHEF TO DECIDE)
20. EXHAUST HOOD, 4' X 12'
21. HAND SINK
22. FLOOR SINK
23. METRO SHELVING
24. DOUBLE OVER-SHELF
25. PICK-UP OVER-SHELF
26. MAKE-UP AIR DIFFUSER
27. SERVICE TABLE, 5'
28. BACK BAR REFRIGERATOR, 90"
29. GLASS STORAGE TABLE
30. JOCKEY BOX, 3'
31. HAND SINK/DUMP STATION
32. FLOOR SINK
33. TABLE, 2'
34. GLASS WASHER, DRAIN TABLE(OPTIONAL)
35. BACK BAR REFRIGERATOR, 90"
36. CO2 STORAGE
37. WORK-TOP REFRIGERATOR, 5'
38. DOUBLE OVER-SHELF
39. PREP TABLE/SINK, 6'
40. ICE MACHINE
41. HAND SINK
42. FLOOR SINK
43. HOT WATER HEATER
44. BUS TABLE
45. BAG-IN-BOX AREA

ROUNDIN 3RD.



RESTAURANT DESIGN INC.
CLASSIC DESIGNS SINCE 1964

647 CAMINO DE LOS MARTES # 108 SAN CLEMENTE CA. 92673 PH: 949-922-3972 EMAIL: DESIGN@RDI.COM WEB SITE: RESTAURANTDESIGNINC.COM

NOTES

NOTES ON THESE CHANGES SHALL HAVE PRECEDENCE OVER ALL OTHER CHANGES. ALL CONTRACTORS SHALL VERIFY AND BE RESPONSIBLE FOR ALL DIMENSIONS AND CONDITIONS ON THE JOB. (SEE CONTRACTOR'S NOTES) ALL PLUMBING, ELECTRICAL, AND MECHANICAL CHANGES HAVE BEEN LOCATED AS ACCURATELY AS POSSIBLE, AND ARE NOT BEARING RESPONSIBILITY FOR ANY WORK DONE BY OTHER CONTRACTORS AND WILL NOT BEING ANY EXPENSE FOR CHANGES INCURRED BY LOCAL, NATIONAL, OR FEDERAL CHANGES. STRUCTURAL CHANGES OR BY SUBSTITUTIONS OR CHANGES IN EQUIPMENT SIZES OR TYPES. THESE PLANS MUST BE VERIFIED AND APPROVED BEFORE BEING USED. THESE PLANS ARE THE PROPERTY OF RESTAURANT DESIGN, INC. AND CAN NOT BE REPRODUCED, CHANGED OR COPIED IN ANY FORM WITHOUT THE WRITTEN CONSENT OF RESTAURANT DESIGN, INC. RESTAURANT DESIGN, INC. HEREBY EXPRESSLY RESERVES ITS COMMON LAW, COPYRIGHT AND OTHER PROPERTY RIGHTS IN THESE PLANS. SUCH VIOLATION WILL BE SUBJECT TO LEGAL ACTION.

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PROJECT TITLE

EQUIPMENT LAY OUT

SHEET NO.

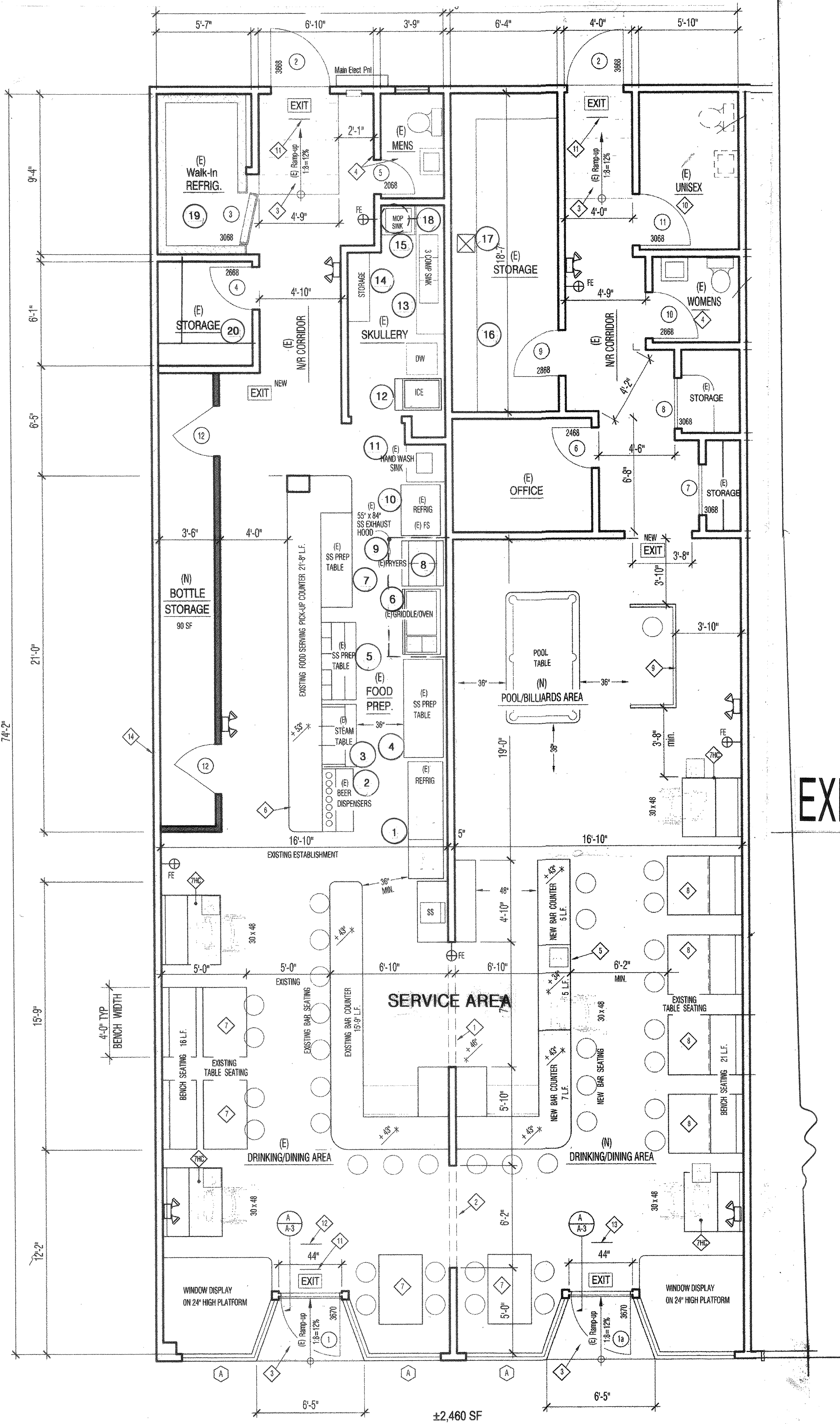
5

EXISTING ROUNDIN 3RD. EQUIPMENT LAYOUT

EQUIPMENT QUICK REFERENCE

- 1. REFRIGERATORS
- 2. REFRIGERATOR/BEER DISPENSER
- 3. STEAM TABLE
- 4. S/S PREP TABLE
- 5. SANDWICH REFRIGERATOR
- 6. OVEN/GRIDDLE COMBO, 2 BURNERS
- 7. S/S PREP TABLE
- 8. FRYERS, 40 LB. EACH
- 9. CLASS I EXHAUST HOOD, 4' X 7', 2800 CFM WITH MAKE-UP AIR
- 10. REFRIGERATOR, UPRIGHT
- 11. HAND SINK
- 12. ICE MACHINE
- 13. POT & PAN SINK
- 14. METRO RACK
- 15. MOP SINK
- 16. METRO RACKS
- 17. FLOOR SINK
- 18. HOT WATER HEATER
- 19. WALK-IN COOLER
- 20. METRO RACKS

NO CHANGES



EXPANSION AREA

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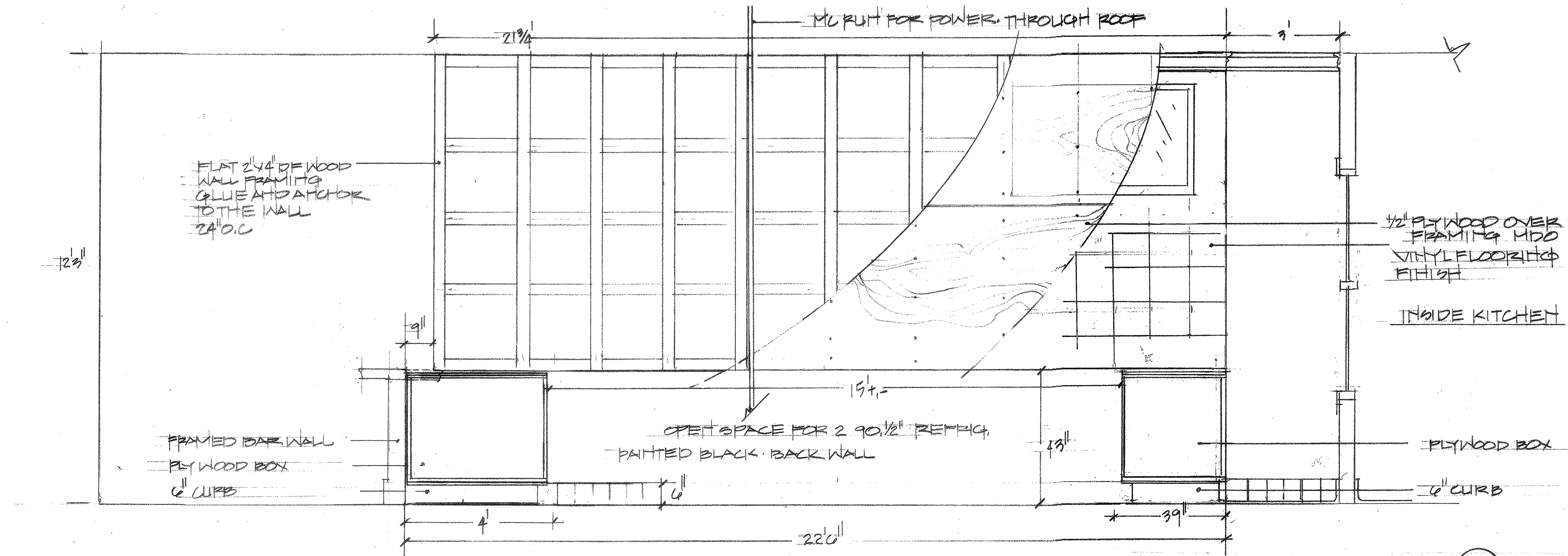
PROJECT TITLE

EQUIPMENT LAYOUT

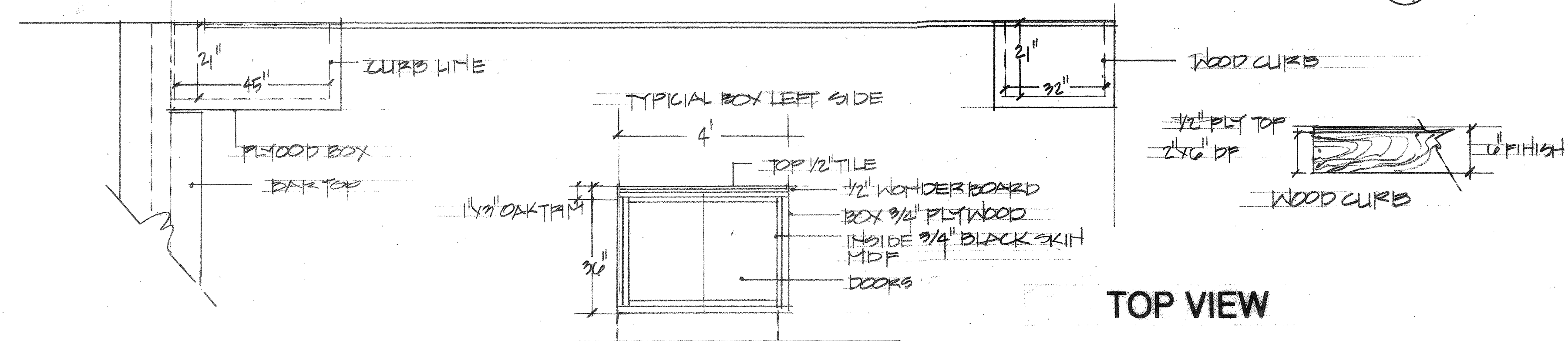
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5A

BAR DETAIL

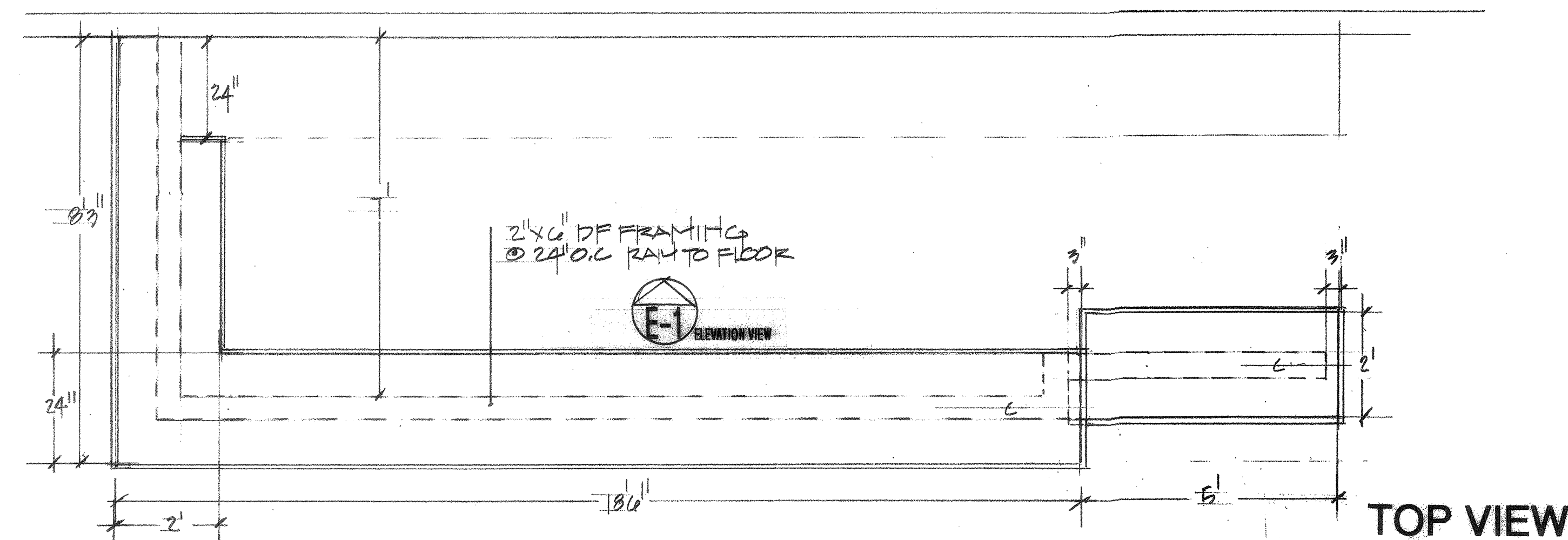
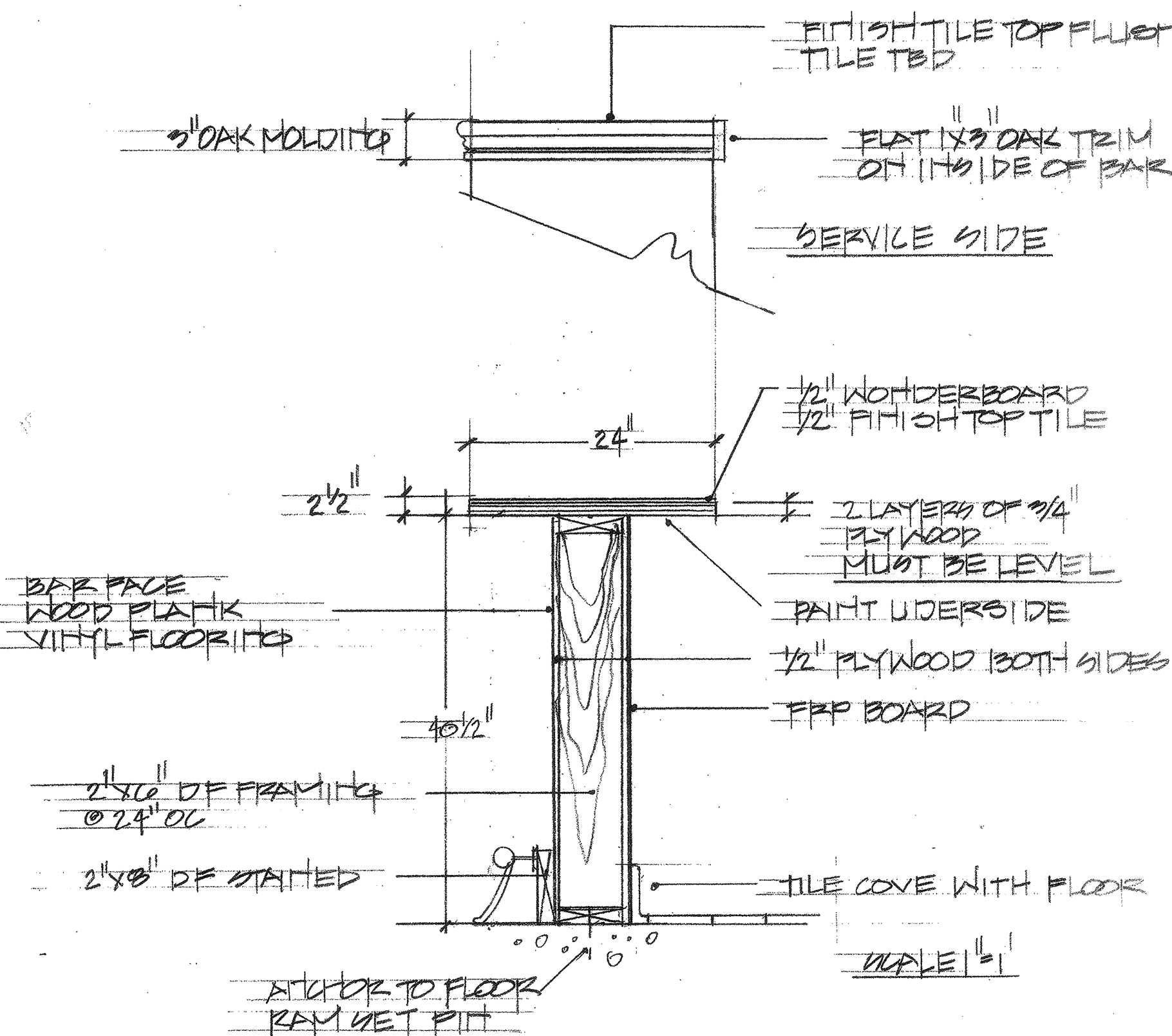


ELEVATION VIEW (E-1)



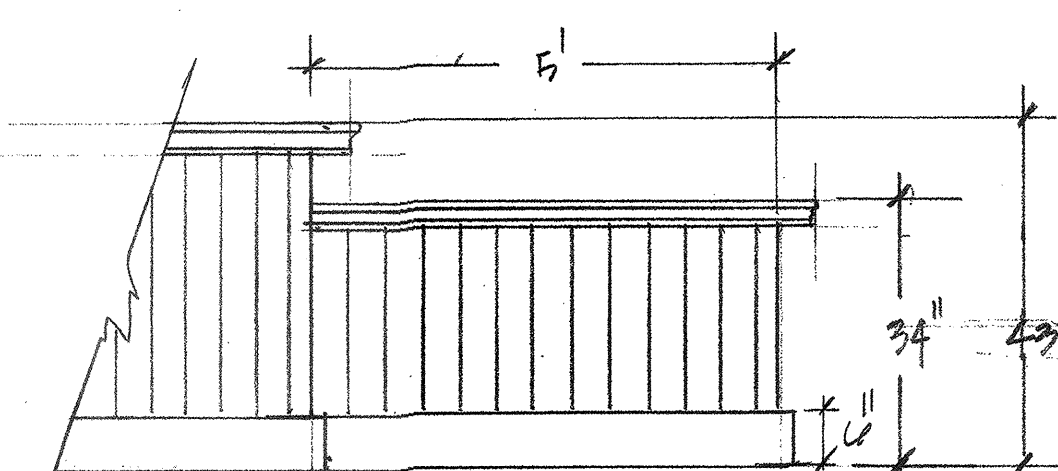
TOP VIEW

NOTE: THIS IS COSMETIC CONSTRUCTION
NO BEARING WORK.



TOP VIEW

ADA BAR AREA



SCALE 1/2"=1'

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647 CAMINO DE LOS MARES # 108 SAN CLEMENTE CA 92673 PH: 949-222-3872 EMAIL: DESIGN1013@aol.com WEB SITE: RESTAURANTDESIGNSINC.COM

NOTES

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PROJECT TITLE

BAR DETAIL

SHEET NO.

6

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NOTES

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(SEE CONTRACTOR'S NOTES)

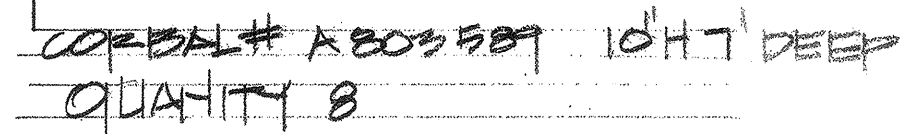
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NECESSARY BY LOCAL BUILDING CODES, ORDINANCES

STRUCTURAL CONDITIONS OR BY SUBSTITUTIONS OR CHANGES IN EQUIPMENT NOTED ON THESE PLANS. THESE PLANS MUST BE VIEWED AND INTERPRETED IN CONJUNCTION WITH THE COMMENTS SCALED.

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PROJECT TITLE

BACK BAR WALL DETAIL

SHEET NO.

7

FLOOR SCHEDULE

PARKING LOT

BACK PATIO

EMERGENCY EXIT

EXISTING TILE FLOOR

EXISTING TILE FLOOR

TILE FLOOR TO REMAIN

TILE FLOOR TO REMAIN

HW

EMERGENCY EXIT

NEW QUARRY TILE FLOOR

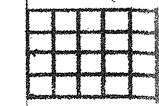
NEW QUARRY TILE FLOOR

NEW CARPET FLOOR

EMERGENCY EXIT

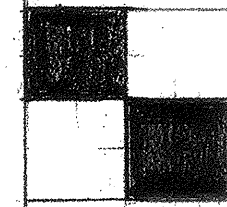
STORE FRONT

FLOOR SCHEDULE



QUARRY TILE. NEW & EXISTING
NEW TILE SEE COLOR MEDIA BOARD

540 SQ. FT



VINYL LINET FOR TILE FLOOR
SEE COLOR MEDIA BOARD

20 CARPETS X 36" = 720

BLACK & BEIGE

720 SQ. FT



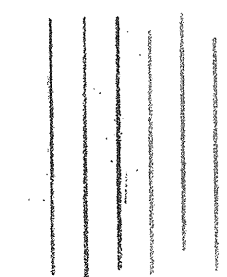
CARPET. CLUE DOWN
STARGATE COLOR CITY

70 YARDS



EXISTING FLOOR TO REMAIN
RE COAT IF NECESSARY

WALL VINYL

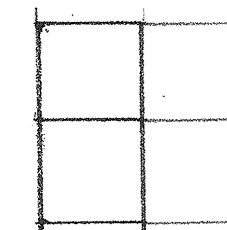


WALL PANELING VINYL WOOD
THRU OUT RESTAURANT

260 LH. TT X 4" = 1040 SQ. FT

1040 = 29 CARPETS =

1044 SQ



BATHROOM LOWER WALLS
BLACK LINET 18" X 18" 90°

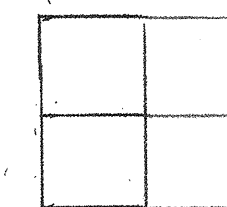
52 LH. X 4" = 208 SQ. FT = 6 CARPETS

6 CARPETS X 36" =

216 SQ

BATHROOM. USE 6" RUBBER
COVE BASE

52 LH



BACK BAR WALL 6-CARPETS 216 SQ. FT

WHITE 18" X 18" 90° TILES

NOTES

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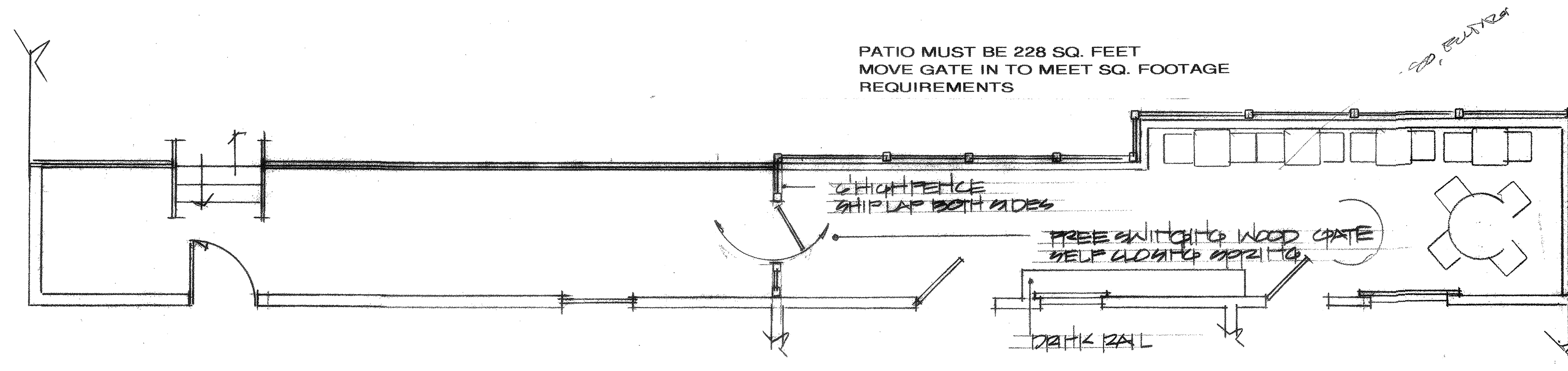
PROJECT TITLE

FLOOR SCHEDULE

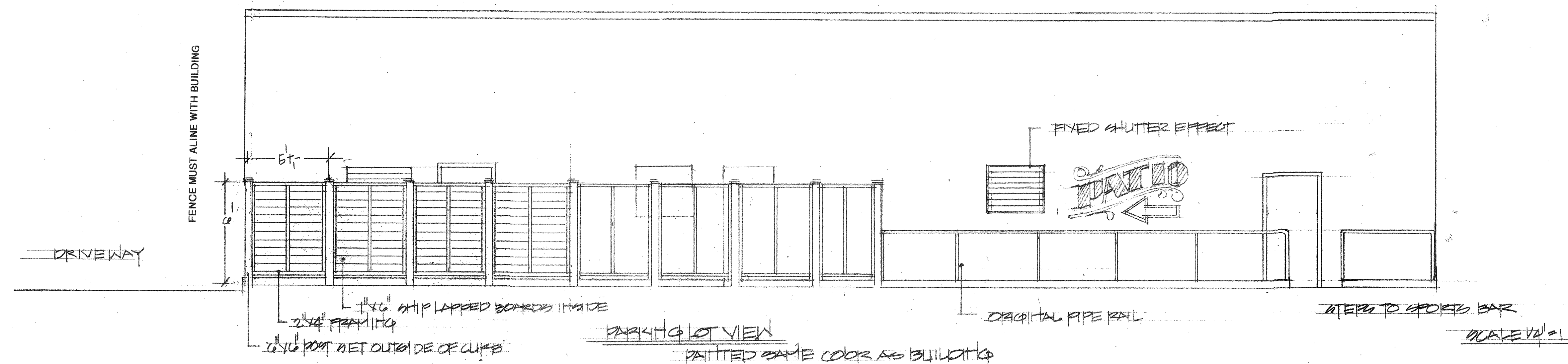
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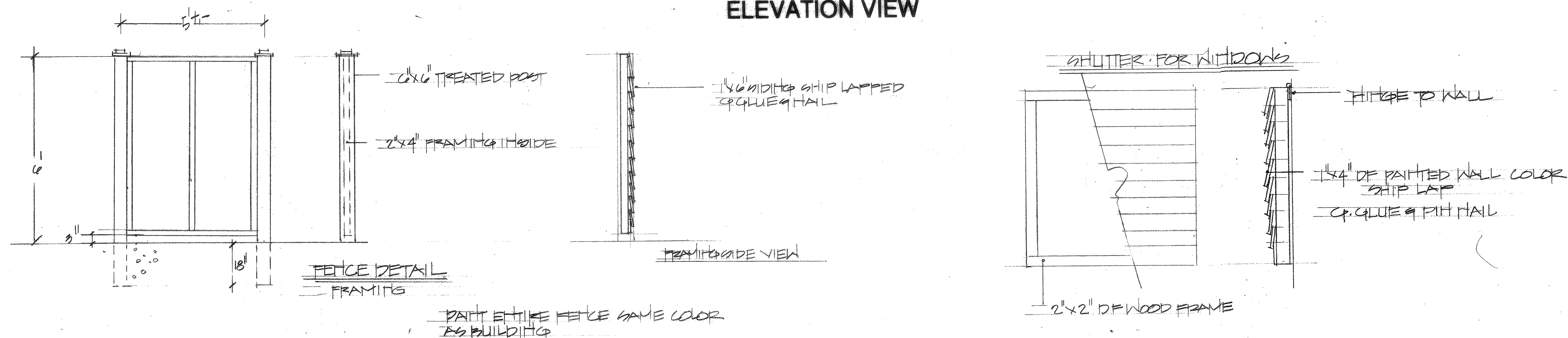
PATIO DESIGN



FLOOR PLAN



ELEVATION VIEW



DETAILS

NOTES

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ALL CONTRACTORS SHALL VERIFY AND BE RESPONSIBLE FOR ALL DIMENSIONS AND CONDITIONS ON THE JOB.
(SEE CONTRACTORS NOTES)
ALL PLUMBING, ELECTRICAL AND VENT OUTLETS HAVE BEEN LOCATED AS ACCURATELY AS POSSIBLE AND ARE NOT INTENDED TO SUIT EQUIPMENT TO BE SUPPLIED. WE WILL NOT ACCEPT RESPONSIBILITY FOR ANY WORK DONE BY OTHER CONTRACTORS AND WILL NOT SPEND ANY EXPENSE FOR CHANGES MADE NECESSARY BY LOCAL BUILDING CODES, ORDINANCES, STRUCTURAL CONDITIONS OR BY SUBSTITUTIONS OR CHANGES IN EQUIPMENT OR WORK ON THESE PLANS. THESE PLANS MUST BE VERIFIED AND APPROVED BEFORE BEGINNING CONSTRUCTION. THESE PLANS, DRAWINGS AND SPECIFICATIONS ARE PROPERTY OF RESTAURANT DESIGNS, INC. AND SHALL NOT BE REPRODUCED, CHANGED OR COPIED IN ANY FORM, UNLESS SO INDICATED BY THE EXPRESSED WRITTEN CONSENT OF RESTAURANT DESIGNS, INC. RESTAURANT DESIGNS, INC. HEREBY CONFIRMS IT'S POLICY TO COMPLY WITH ALL APPLICABLE FEDERAL, STATE AND LOCAL LAWS, REGULATIONS, ORDINANCES AND OTHER PROPERTY RIGHTS IN THESE PLANS. SUCH VIOLATION WILL BE DIRECT VIOLATION TO THIS AGREEMENT AND SUBJECT TO LEGAL ACTION.

REVISIONS

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PROJECT TITLE

SHEET NO.

Roundin' 3rd Bar & Grill Expansion
(formerly Calaloo Caribbean Kitchen)
4137 E. Anaheim Street, Long Beach, CA

Photo #1 Looking NW from E. Anaheim Street



Photo #2 Looking NE from E. Anaheim Street



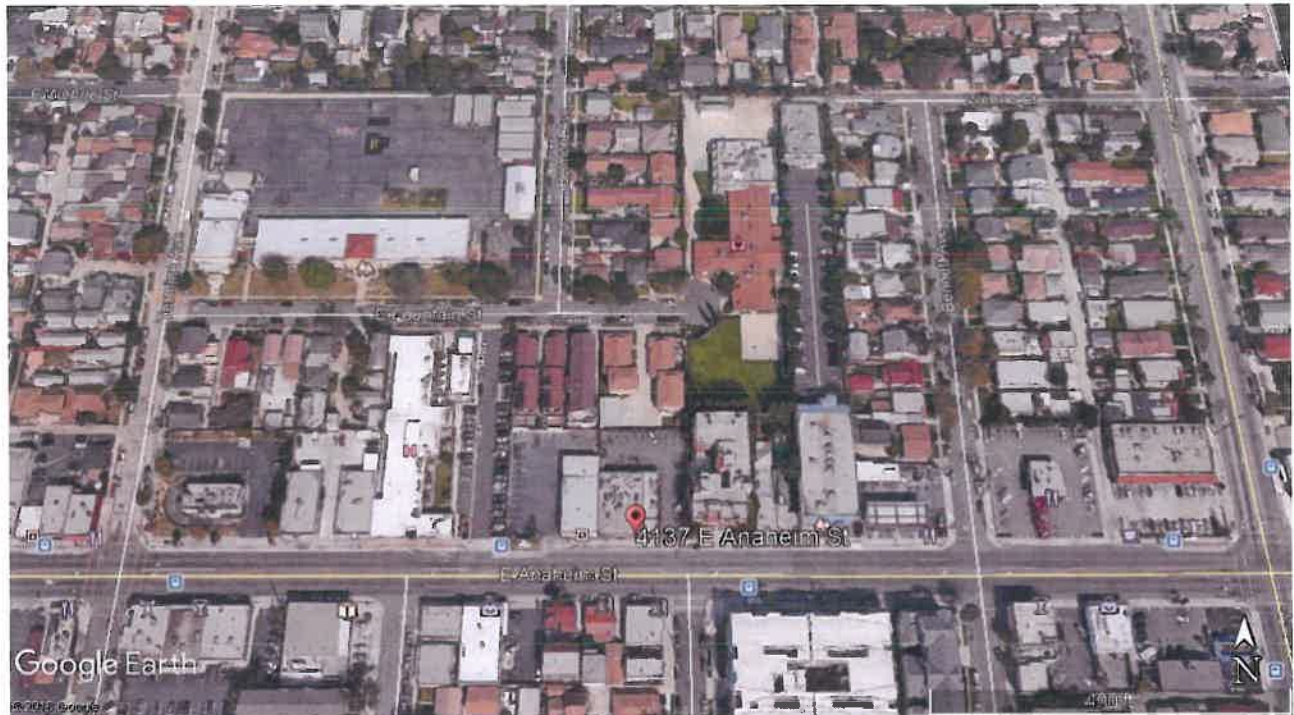
Roundin 3rd Bar & Grill Expansion
(formerly Calaloo Caribbean Kitchen)
4137 E. Anaheim Street, Long Beach, CA

Rear of Building



Roundin 3rd Bar & Grill Expansion
(formerly Calaloo Caribbean Kitchen)
4137 E. Anaheim Street, Long Beach, CA

Aerial Photo #1



Aerial Photo #2

