**GENERAL NOTES:**

1. B.U. ROD C.T. CLG. ARCH. DEVICES.

2. EVERY INTERIOR AND EXTERIOR DOOR IN THE TENANT SUITE SHALL BE PROVIDED WITH HANDICAP HARDWARE. REFER TO ACCESSIBILITY PLAN FOR TYPE AND LOCATIONS OF FIRE EXTINGUISHERS. ALL FIRE EXTINGUISHERS WHETHER SHOWN HEREON OR NOT, PRIOR TO ANY EXCAVATION. ANY DAMAGES SHALL BE REPAIRED AT THE LOCATION OF THE EXISTING UTILITIES AND STRUCTURES SHOWN HEREON ARE APPROXIMATE. IT SHALL BE APPLICABLE CODES.

3. ALL WORK SHALL BE IN COMPLIANCE WITH THE STANDARD BUILDING RECOGNIZED INDUSTRY STANDARDS, FRAMING STANDARDS: COMPLY WITH AFPA "MANUAL FOR WOOD FRAME CONSTRUCTION" AND CHAPTER 23.

4. PROVIDE THERMAL AND SOUND INSULATION PER BUILDING STANDARD REQUIREMENTS IN ACCORDANCE WITH INSULATION NOTES.

5. PROVIDE 2" SQUARE X 3/16" PLATE WASHERS AND NUTS FOR ALL BOLTS IN WOOD MEMBERS. RETORQUE FLAME SPREAD AND SMOKE DEVELOPMENT RATINGS FOR BATT INSULATION VAPOR RETARDER SHALL BE AS U.L. DESIGN REQUIREMENTS FOR PRODUCTS USED.


7. PROVIDE CONTINUOUS SEALANT AND BACKER ROD AT ALL JUNCTIONS BETWEEN DISSIMILAR CURTAIN WALL AND NON-LOADBEARING PARTITIONS: THEY SHALL NOT BE SPACED CLOSER THAN THREE DIAMETERS OR WIDTHS ON CENTER.

8. CURTAIN WALL AND NON-LOADBEARING PARTITIONS: ALL exterior STOREFRONT AND MASONRY JUNCTIONS AND TERMINATION'S, SEALANT SHALL BE USED TO PREVENT WATER PENETRATION. THIS SEALANT MAY BE APPLIED IN THE FIELD OR IN FACILITY.

9. PROVIDE 2" SQUARE X 3/16" PLATE WASHERS AND NUTS FOR ALL BOLTS IN WOOD MEMBERS. RETORQUE FLAME SPREAD AND SMOKE DEVELOPMENT RATINGS FOR BATT INSULATION VAPOR RETARDER SHALL BE AS U.L. DESIGN REQUIREMENTS FOR PRODUCTS USED.

10. THE NUMBER OR SPACING OF NAILS CONNECTING WOOD MEMBERS SHALL BE AS INDICATED BUT NOT LESS NECESSARY TO THE STRUCTURAL STABILITY OF THE MEMBER. PROVIDE ADEQUATE BOLSTERS, HIGH CHAIRS, SUPPORT BARS, ETC. TO MAINTAIN SPECIFIED ACCEPTABLE DESIGN. SELF-CLOSING VALVES ARE ALLOWED IF THE FAUCET REMAINS FOR AT LEAST 18" IN LENGTH AND CLEAR. THE LEVEL AND CLEAR AREA SHALL HAVE A LENGTH OF 60 INCHES IN THE DIRECTION OF THE HANDLE.

11. SLAB CONTROL JOINTS SHALL BE SPACED AT NO MORE THAN THREE TIMES THE SLAB THICKNESS.

12. MIN. EMBEDMENT = 1" INCREASED NOT TO EXCEED 15 LBS.

13. PROVIDE 2" SQUARE X 3/16" PLATE WASHERS AND NUTS FOR ALL BOLTS IN WOOD MEMBERS. RETORQUE FLAME SPREAD AND SMOKE DEVELOPMENT RATINGS FOR BATT INSULATION VAPOR RETARDER SHALL BE AS U.L. DESIGN REQUIREMENTS FOR PRODUCTS USED.

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18. SLAB CONTROL JOINTS SHALL BE SPACED AT NO MORE THAN THREE TIMES THE SLAB THICKNESS.

19. MIN. EMBEDMENT = 1" INCREASED NOT TO EXCEED 15 LBS.
**GENERAL:**

21.1 All cross slopes that are a portion of the accessible route shall be a maximum of 2%.

21.2 All panic hardware shall be mounted no higher than 46" A.F.F.

21.3 All floor drains in kitchen shall be located out of path of egress travel so that the floor does not have a slope greater than 2% along the route.

21.4 All thresholds floor level changes and transitions shall not exceed 1/2" in height and shall be beveled with a slope no greater than 1:2.

21.5 All light switches, volume controls, and thermostats in public areas shall be mounted no higher than 48" A.F.F. UNO.

21.6 All accessible elements are to be installed according to the standards and requirements set forth by the Accessibility Code referenced on the cover sheet.

21.7 ICC/ANSI A117.1-2017 403.5 allows reduction in accessible paths less than 24" long.

**PORTABLE FIRE EXTINGUISHERS:**
- Class 2A: 10BC with a 10 pound capacity
- Class K PRX Agent with a 6 liter capacity

Maneuvering clearance at doors:
- Minimum clear width at corridor per exit requirements:
  - 36" minimum clear width
- "Accessible" route:
  - 32" minimum clear
  - Allowed for 24" max.; see note 21.7

30x48 clear floor space for wheelchair at fixtures.

5'-0" turning radius

36" minimum clear width at corridor per exit requirements.

Turn "T" door approach - maintain all minimum clearances as indicated on door approach schedule.

Exit + emergency light refer to electrical for specifications

Exit light refer to electrical for specifications

Egress path:
- Egress distance:
  - 79'-11"
  - 128'-2"
- Number of egress exits required:
  - 2
- Number of egress exits provided:
  - 2
- Total egress width required = 27.2" (based on occupant load of 136 x 0.2)
- Min. egress width provided = 34"
- Max. egress width provided = 68"
- Total exit width provided = 170" (all doors)

5'-0" Egress width provided: 68"
### NATIONAL ACCOUNTS SCHEDULE

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<thead>
<tr>
<th>ACCOUNTING NUMBER</th>
<th>ACCOUNTING DESCRIPTION</th>
<th>ACCOUNTING NUMBER</th>
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### LICENSED RESPONSIBILITY MATRIX

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Note: The above text is a simplified representation of the tables. The actual tables contain specific details for each account and responsibility matrix.
**MATERIAL SCHEDULE**

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<th>Material Description</th>
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<th>Finish Type</th>
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**CAULKING GUIDELINES**

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<tr>
<td>9</td>
<td>Caulking</td>
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</tr>
</tbody>
</table>

**DOOR TYPE ELEVATIONS**

- A
- B
- C

**NOTICE**

- Printed representation of finishes may differ from actual finishes.
Chick-fil-A
5200 Buffington Road
Atlanta, Georgia
30349-2998

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CONSULTANT PROJECT #
PRINTED FOR
DATE
SHEET
SHEET NUMBER
DRAWN BY

KITCHEN EQUIPMENT
PLAN
CONSTRUCTION DOCUMENTS
07/06/2022
GMS
GRADY MEMORIAL
HOSPITAL
80 JESSE HILL JR. DRIVE SE
ATLANTA, GA 30303
80571
-K-
201
-KITCHEN EQUIPMENT PLAN

MASTER MENU SYSTEM
ENTREE:
- ENTREE 2 (NO STRIPS)
  CFA SANDWICH
  CFA DELUXE
  CFA NUGGETS (8, 12 & 30)
  GRILLED CHICKEN SANDWICH
  GRILLED CLUB
  SPICY SANDWICH
  SPICY DELUXE
  GRILLED NUGGETS (8 & 12)

DESSERTS/TREATS:
- DESSERTS 1 (FULL)
  CHOCOLATE CHUNK COOKIE
  BROWNIE
  ICEDREAM
  MILKSHAKES (ALL CORE + LTF)
  FROSTED LEMONADE (DIET & REG)
  FROSTED COFFEE
  ICED COFFEE
  LTF COFFEE PLATFORM

BEVERAGES:
- BEVERAGES 7 (NO TEA/LEMONADE / SOFT DRINKS / NO WATER)
  KIDS MEALS 3 (NO KIDS MEALS)

SALADS + WRAPS:
- SALADS + WRAPS 1 (FULL)
  MARKET SALAD
  COBB SALAD
  SPICY SOUTHWEST SALAD
  GRILLED COOL WRAP
  SIDE SALAD

SIDES:
- SIDES 4 (NO SOUP / MAC+CHEESE / KALE CRUNCH)
  WAFFLE FRIES (S, M, L)
  FRUIT CUP (S, M)
  GYP
  CHIPS

BREAKFAST:
- BREAKFAST 2A (NO SAUSAGE / MUFFIN / NO COFFEE)
  CFA CHICKEN BISCUIT
  BEC BISCUIT
  BISCUIT
  BISCUIT W/ EGG
  SIDES
  HASH BROWNS
  FRUIT CUP
  GYP
### KITCHEN EQUIPMENT SCHEDULE (ITEMS TO BE REUSED/RELOCATED)

All items in this schedule are to be reused and/or relocated to a new IKEA location. Coordinate clearing / servicing with the food service provider. All necessary food service plumbing, mechanical, and electrical infrastructure required for the relocation of equipment is the responsibility of the food service provider. General contractor to coordinate protection and storage of utilized equipment with food service provider during construction.

<table>
<thead>
<tr>
<th>ITEM NO.</th>
<th>DESCRIPTION OF EQUIPMENT</th>
<th>APPROVED MANUFACTURER</th>
</tr>
</thead>
<tbody>
<tr>
<td>200R</td>
<td>Slim Line Tea Dispenser</td>
<td>Equipment to be reused/relocated</td>
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<tr>
<td>182R</td>
<td>Receipt Printer</td>
<td>Equipment to be reused/relocated</td>
</tr>
<tr>
<td>205R</td>
<td>30 lb Tea Brewer</td>
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</tr>
<tr>
<td>315R</td>
<td>Existing Ice Machine</td>
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</tr>
<tr>
<td>305R</td>
<td>Tea Brewer</td>
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</tr>
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<td>225R</td>
<td>Fat VAT</td>
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</tr>
<tr>
<td>210R</td>
<td>Ingredient Bin</td>
<td>Equipment to be reused/relocated</td>
</tr>
<tr>
<td>315R</td>
<td>1 Exist Ice Machine</td>
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<tr>
<td>305R</td>
<td>Tea Brewer</td>
<td>Equipment to be reused/relocated</td>
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</tbody>
</table>

### KITCHEN EQUIPMENT SCHEDULE (FUTURE ITEMS)

All equipment in this schedule is to be purchased by the general contractor (GC) / food service provider (FSP). Proposed alternates to be approved by CFA / architect. All electrical and plumbing requirements are estimated. GC / FSP to coordinate final equipment selection with architect.

<table>
<thead>
<tr>
<th>ITEM NO.</th>
<th>DESCRIPTION OF EQUIPMENT</th>
<th>APPROVED MANUFACTURER</th>
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<tbody>
<tr>
<td>202A</td>
<td>Under-Counter Slim Jim</td>
<td>Rubbermaid</td>
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<tr>
<td>202</td>
<td>Under-Counter Slim Jim</td>
<td>Rubbermaid</td>
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<tr>
<td>524R</td>
<td>Dual Side Clamshell Grill</td>
<td>Equipment to be reused/relocated</td>
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<td>607R</td>
<td>Counter Top Lemon Juicer</td>
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<td>200R</td>
<td>Slim Line Tea Dispenser</td>
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</table>

### EQUIPMENT SCHEDULE (ITEMS SUPPLIED BY THE GENERAL CONTRACTOR FOOD SERVICE PROVIDER)

All equipment in this schedule is to be purchased by the general contractor (GC) / food service provider (FSP). Proposed alternates to be approved by CFA / architect. All electrical and plumbing requirements are estimated. GC / FSP to coordinate final equipment selection with architect.
NOTES:

3. G.C. TO COORDINATE ELECTRICAL BOX REQUIREMENTS WITH SELECTED ANSUL SYSTEM.

VERIFY NECESSARY ORIENTATION OF ELECTRICAL BOX WITH MANUFACTURER PROVIDED COVER PLATE MOUNTING HARDWARE PRIOR TO INSTALLATION.

SURFACE MOUNTED SINGLE GANG BELL BOX (SPECIFICATIONS.)

GRADE SWITCH MOUNTED BEHIND COVER (TURNING POWER OFF) WITH SPECIFIED WEATHER-PROOF TYPE SWITCH COVER.

COOPER #S2983 NON-METALLIC BELL BOX IS CONNECTED TO THE BELL BOX EQUIPMENT ITEM'S ELECTRICAL CORD OR FROM OEP DROP CORD BOX FLUSH IN CEILING SCALE: N.T.S.

EXTEND FLEXIBLE DRAIN LINE TO BEVERAGE TOWER.

OWNER SUPPLIED WATER FILTERS.

3/4" FILTERED WATER (FW); WRAP WITH PIPE INSULATION AND TIGHTEN SET-SCREW; SECURE ALL SET-SCREWS WITH CHROME WALL ESCUTCHEON AT 5'-0" AFF. MCGUIRE* MODEL LFST06SB LEAD FREE CHROME WHEEL VALVE. RECOMMENDED FOR LOCATION OF DRAINBOARD 18" DRAINBOARD AND CUTOUT FOR FILTERED WATER FOR LOCATION OF DRAINBOARD REFER TO PLAN AND ELEVATIONS.

PLAN AND ELEVATIONS WHERE POSSIBLE USE SUPPORT GRIPS WITH SUPPORT Piping At Water Filter.

CONSTRUCTION DOCUMENTS

LSL #80571

CHICK-FIL-A
GRADY MEMORIAL HOSPITAL
80 JESSE HILL JR. DRIVE SE
ATLANTA, GA 30303

ATLANTA, GA 30349-2998

11/17/2022

07/06/2022

GMS

TriMark

Piping At Water Filter

Coffee & Tea Brewer Stop & BFP

Typ. Hand Sink Dimensions

Typ. 3-Comp Sink Dimensions

Typ. 1-Comp Sink W/ Drainboard

* INFORMATION ON THIS SHEET IS FOR REFERENCE ONLY - SEE MANUFACTURER DOCUMENTATION FOR FINAL INSTALLATION INSTRUCTIONS AND OTHER DETAILS

1.

DOES NOT APPLY. KITCHEN DETAILS
NOT USED

BIKE PARKING & ACCESSORIES

1. ICE CREAM MACHINE & ACCESSORIES

2. FRY PACKAGING & FRY DUMP

3. BIN HOLDER WITH BINS

4. MILKSHAKE BASE DISPENSER & SHELF

5. TEA SHELF

6. KPS ARM

7. RAIL & BINS

8. TYP. TRENCH DRAIN AT ICE MACHINE: PLAN

9. TYP. TRENCH DRAIN AT ICE MACHINE: ELEVATION

* INFORMATION ON THIS SHEET IS FOR REFERENCE ONLY - SEE MANUFACTURER DOCUMENTATION FOR FINAL INSTALLATION INSTRUCTIONS AND OTHER DETAILS
STEP 1: INSTALL TRACK
- 2x6 fire retardant treated blocking as required, typically 8'-0" aff when wall sheathing is not FRP plywood - coordinate w/ finish plan

STEP 2: HANG UPRIGHTS FROM TRACK
- 45" uprights required for two tiered shelving
- 24" deep wire shelf (typ.)
- 14" or 18" deep solid or wire shelf (typ.)

STEP 3: ATTACH SHELF BRACKETS TO UPRIGHTS

STEP 4: ATTACH ALL SHELVES AND GRIDS

STEP 5: SECURE UPRIGHTS TO WALL
- 2x6 fire retardant treated blocking as required, typically 8'-0" aff when wall sheathing is not FRP plywood - coordinate w/ finish plan

SHelving install detail: wall mtd. - inverted

CANTILEVER - DRY STORAGE

CANTILEVER - WORK SURFACE

PULL-OUT SHELF

STAINLESS STEEL PANELS

* INFORMATION ON THIS SHEET IS FOR REFERENCE ONLY - SEE MANUFACTURER DOCUMENTATION FOR FINAL INSTALLATION INSTRUCTIONS AND OTHER DETAILS