



CITY OF CAMPBELL
Community Development Department

July 1, 2019

NOTICE OF ADMINISTRATIVE PLANNED DEVELOPMENT PERMIT

Notice is hereby given that the Planning Division of the Community Development Department of the City of Campbell has received an application for an Administrative Planned Development Permit for the following project proposal:

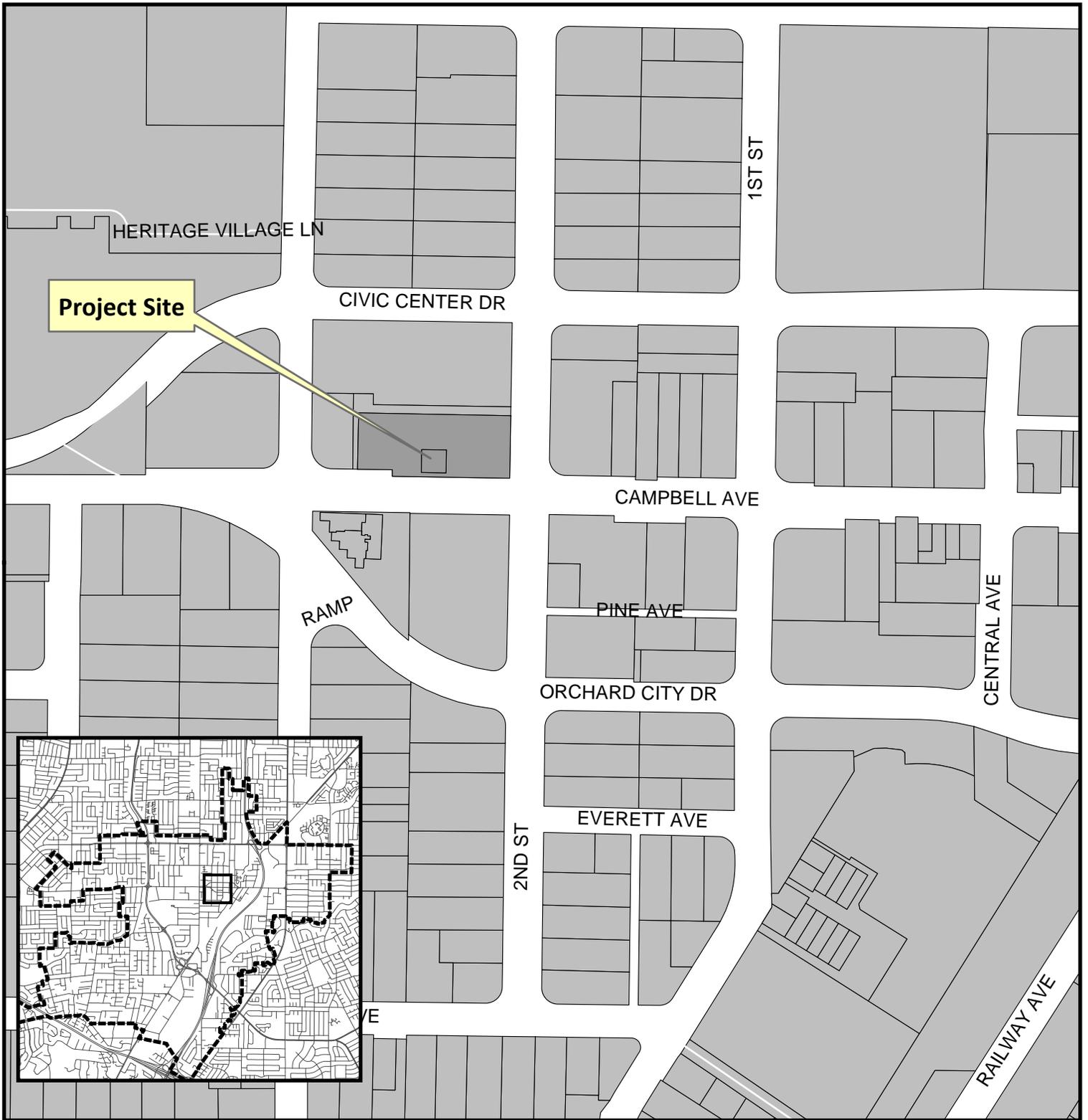
File No.: PLN2019-85
Applicant: Vu Doan
Project Address: 199 E. Campbell Ave
Property Owner: Jeff Warmoth
Zoning District: C-PD (Condominium Planned Development)
General Plan: Central Commercial/Downtown Development Plan
Project Description:

- Restaurant with 28 seats in an existing building
- 1,100 square foot tenant space
- Operational Hours: 9:00am-10:30pm
- Business Hours: 11:00am-10:00pm

This project will be decided by the Community Development Director and you have the opportunity to provide comment prior to the Director's decision. The ten-day comment period for this application begins on July 1, 2019 and ends on July 11, 2019. Any comments regarding this application must be submitted in writing (including email) to the Planning Division before 5:00 p.m. on **July 11, 2019**. The Director will then consider all comments submitted within this time period prior to a decision. No additional notice will be provided. Please contact the project planner in a timely manner to determine what decision was reached.

Decisions by the Community Development Director are final in 10 calendar days following the date of approval, unless an appeal is received in writing at the City of Campbell Community Development Department, 70 N. First Street, Campbell, prior to the end of the appeal period. A written appeal must be accompanied with the required \$750 appeal filing fee. Plans and architectural drawings may be viewed at the Planning Division office during normal business hours (8:00 AM – 5:00 PM) and on the City's 'Public Notices' web page (<http://www.cityofcampbell.com/501/Public-Notices>) under 'Administrative Decisions'. Questions or comments regarding this application may be addressed to Naz Pouya, Assistant Planner, in the Community Development Department, at (408) 866-2144 or by email nazp@cityofcampbell.com.

Project Location Map

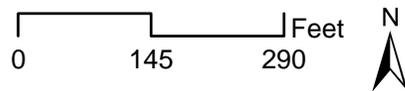


Project Location: 199 E. Campbell Ave

Application Type: Administrative Planned Development Permit

Planning File No.: PLN2019-85

Description: Establishment of a restaurant in an existing commercial building



Community Development Department
Planning Division

Breaktime Tea

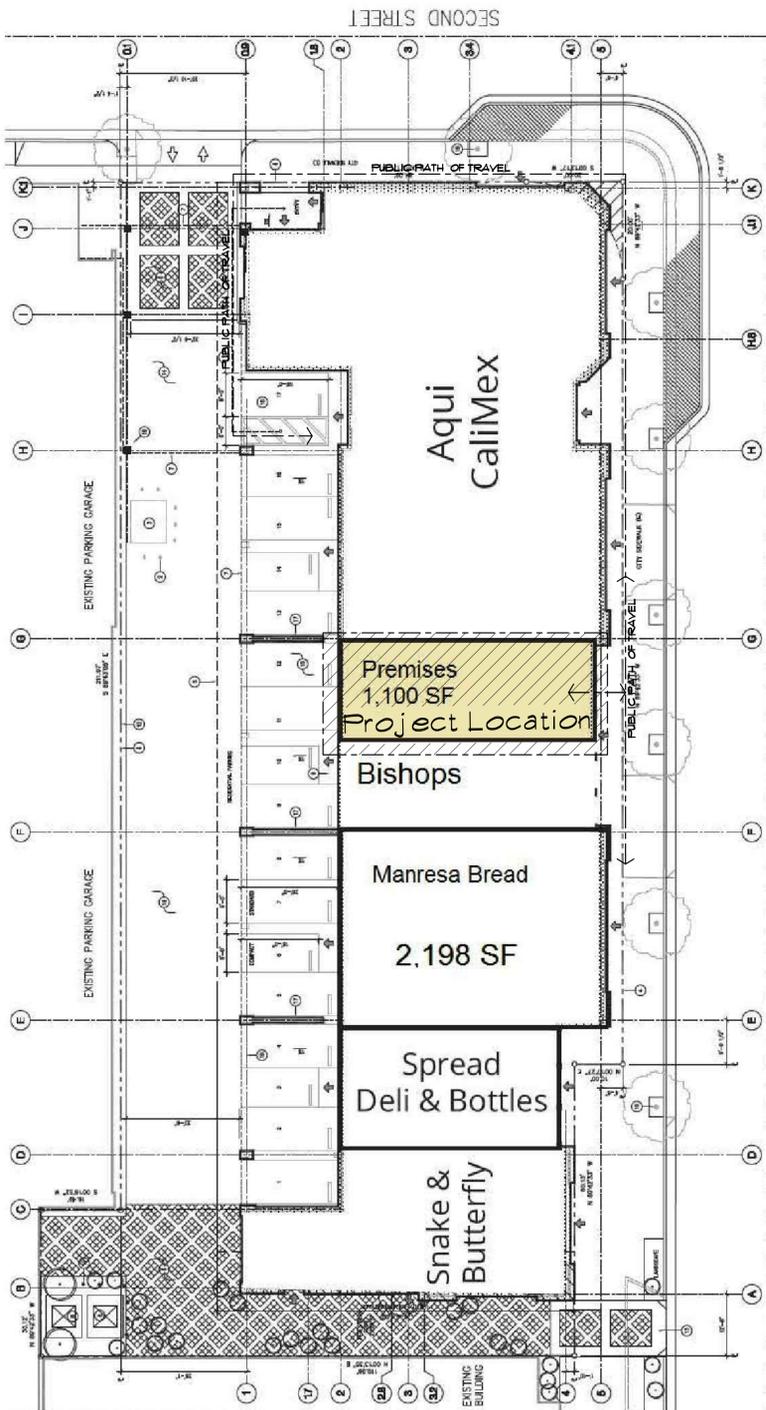
199 E Campbell Ave,
Campbell Ca

NOTES

Accessibility compliance existing buildings
The existing building required accessibility serving the area of work are in conformance with the current CBC IIB

GREEN BUILDING NOTES:

- 5.408.1.1 Construction waste management plan. Where a local jurisdiction does not have a construction and demolition waste management ordinance that is more stringent, submit a construction waste management plan that:
 - Identifies the construction and demolition waste materials to be diverted from disposal by efficient usage, recycling, reuse on the project or salvage for future use or sale.
 - Indicates if construction and demolition waste materials will be sorted on-site (source-separated) or bulk mixed (single stream).
 - Identifies diversion facilities where construction and demolition waste material collected will be taken.
 - Specifies that the amount of construction waste and demolition materials diverted shall be calculated by weight or volume, but not by both.
- 5.408.1.2 Waste management company. Utilize a waste management company that can provide verifiable documentation that the percentage of construction and demolition waste material diverted from the land fill complies with this section. Note: The owner or contractor shall make the determination if the construction and demolition waste material will be diverted by a waste management company. Exceptions to 5.408.1.1 and 5.408.1.2:
 - Excavated soil and land-clearing debris.
 - Alternate waste reduction methods developed by working with local agencies, if diversion or recycle facilities capable of compliance with this item do not exist.
 - Demolition waste meeting local ordinance, or calculated in consideration of local recycling facilities and markets.
- 5.410.1 Recycling by occupants. Provide readily accessible areas that serve the entire building and are identified for the depositing, storage and collection of non-hazardous materials for recycling, including (at a minimum) paper, corrugated cardboard, glass, plastics, organic waste, and metals, or meet a lawfully enacted local recycling ordinance, if more restrictive.



SITE PLAN
SITE PLAN (FOR REFERENCE ONLY)

SCOPE OF WORK

1. REMODELING (E) BAKERY / RETAIL TO NEW BREAKTIME TEA WITH NEW EQUIPMENT AND INSTALL REPTACLE OUTLETS ONLY

TABULATION

- NUMBER OF STORE: 2
PARKING: EXISTING
H/C STALLS: EXISTING
 - AREA OF IMPROVEMENT: 300 SF KITCHEN + 190 SF SERVICE = 490 SF
TYPE OF CONSTRUCTION: VB (FULL-SPRINKLERED)
OCCUPANCY: B
EXISTING UNIT / SPACE: 1100 SQFT.
PREVIOUS USE: BAKERY / RETAIL
PROPOSED USE OF ALTERED AREA: RESTAURANT
 - APN#: 279-56-001
 - ZONE: C-PD
5. SIGN PERMIT WILL BE DIFFERENT PERMIT

OCCUPANT LOAD CAL.

RESTRM: 65 S.F.
KITCHEN AREA: 300 S.F./200. = 2
STORAGE: 65 S.F.
DINNING AREA: 480 S.F./15 = 32
SERVICE AREA: 190 S.F./15 = 12

TOTAL: 46

GENERAL NOTES

- ALL WORK SHALL COMPLY WITH LATEST APPLICABLE CODES AND TRADE STANDARDS WHICH GOVERN EACH PHASE OF WORK, INCLUDING BUT LIMITED TO:
 - 2016 CALIFORNIA BUILDING CODE
 - 2016 CALIFORNIA MECHANICAL CODE
 - 2016 CALIFORNIA PLUMBING CODE
 - 2016 CALIFORNIA ELECTRICAL CODE
 - 2016 California Building Energy Efficiency Standards, Title 24, Part 6
 - 2016 CALIFORNIA TITLE 24 - NFPA - CURRENT EDITION
 - (*) AS AMENDED BY STATE AND LOCAL ORDINANCES CA TITLE 24
- ALL WORK SHALL COMPLY WITH LOCAL ORDINANCES AND STATE LAWS.
- ALL CONSTRUCTION SHALL CONFORM TO CURRENT TITLE 24, CALIFORNIA ADMINISTRATIVE CODE ACCESSIBILITY REQUIREMENTS.
- ALL PUBLIC IMPROVEMENTS SHALL BE MADE IN ACCORDANCE WITH THE LATEST ADOPTED CITY STANDARDS.
- ALL MECHANICAL, PLUMBING, AND ELECTRICAL EQUIPMENT SHALL BE ANCHORED AND SEISMICALLY BRACED PER CODE.
- DIMENSIONS ON WORKING DRAWINGS GOVERN. DO NOT SCALE DRAWINGS.
- ALL TYPICAL DETAILS SHALL APPLY UNLESS NOTED OTHERWISE. THE DETAILS REFLECT THE DESIGN INTENT FOR TYPICAL CONDITIONS. THE CONTRACTOR SHALL VERIFY ALL FIELD CONDITIONS AND SHALL INCLUDE, IN HIS SCOPE, THE COST FOR COMPLETE FINISHED INSTALLATION, INCLUDING ANOMOLIES, OF ALL TRADES.
- ALL CONTRACTORS SHALL THOROUGHLY REVIEW CONTRACT DOCUMENTS AND SITE CONDITIONS PRIOR TO PROCEEDING WITH WORK. PRIOR TO BIDDING, CONTRACTOR SHALL NOTIFY THE OWNER AND ARCHITECT OF ANY CONDITIONS WHICH ARE NOT COVERED IN THE CONTRACT DOCUMENTS, DURING CONSTRUCTION CONTRACTORS SHALL NOTIFY THE OWNER AND SEEK CLARIFICATION IF ANY DISCREPANCIES ARE FOUND. CONTRACTORS SHALL BE RESPONSIBLE FOR REMEDIAL WORK IF RELATED WORK IS AFTER A DISCREPANCY IS IDENTIFIED.
- CONTRACTOR SHALL BE RESPONSIBLE FOR VERIFYING THAT MATERIALS, LABOR, INSTALLATION, ETC., CONFORM TO THE CODES AND REQUIREMENTS OF LOCAL GOVERNING AGENCIES.
- NO WORK SHALL COMMENCE WITH UNAPPROVED MATERIALS. ANY WORK DONE WITH UNAPPROVED MATERIALS AND EQUIPMENT IS AT THE CONTRACTORS RISK.
- CONSTRUCTION MATERIALS STORED ON THE SITE SHALL BE PROPERLY STACKED AND PROTECTED SO AS TO PREVENT DAMAGE OR DETERIORATION UNTIL USED. FAILURE IN THIS REGARD MAY BE CAUSE FOR REJECTION OF MATERIAL AND/OR WORK.
- FINISHES AND CONSTRUCTION SHALL BE PROTECTED BY THE CONTRACTOR FROM POTENTIAL DAMAGE CAUSED BY CONSTRUCTION ACTIVITY. DAMAGE TO FINISHES OR CONSTRUCTION CAUSED IN THIS MANNER SHALL BE REPAIRED OR REPLACED (OWNER'S & ARCHITECT'S DECISION) BY CONTRACTOR WITH IDENTICAL MATERIAL AND/OR FINISHES.
- ALL CONTRACTORS SHALL REMOVE TRASH AND DEBRIS RESULTING FROM THEIR WORK ON A DAILY BASIS. PROJECT SITE SHALL BE MAINTAINED IN A CLEAN AND ORDERLY CONDITION.
- IN ADDITION TO THOSE SHOWN ON DRAWINGS, PROVIDE AND LOCATE ACCESS DOORS OR PANELS IN CEILING AND WALL CONSTRUCTION AS REQUIRED FOR MECHANICAL, PLUMBING, AND ELECTRICAL WORK.
- PROVIDE BACKING FOR ALL EQUIPMENT AND ACCESSORIES.
- CONTRACTOR TO FIELD VERIFY "AS-BUILT" CONDITIONS AND NOTIFY THE ARCHITECT IF THEY VARY SUBSTANTIALLY FROM THOSE SHOWN.
- THE HOOD SUPPRESSION SYSTEM AND FIR ALARM SHALL BE A DEFERRED SUBMITTAL

DIRECTORY

CITY OF CAMPBELL
Building Department

VT DESIGN & ENGINEERING
621 TULLY ROAD,
Suite #223
SAN JOSE, CA

TITLE 24:
Miles Hancock
3637 Snell ave, ste 227
San Jose, Ca
Tel: 650-424-1189

DRAWING INDEX

- | | |
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| A-4 | Existing Restroom Remain |
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GENERAL NOTES

DATE REVISION



VT DESIGN & ENGINEERING
621 TULLY ROAD,
Suite #223
SAN JOSE, CA



Breaktime Tea
199 E Campbell Ave, Campbell Ca

COVER SHEET

Revisions:

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Project No: Date: 03-15-07
Sheet Title:

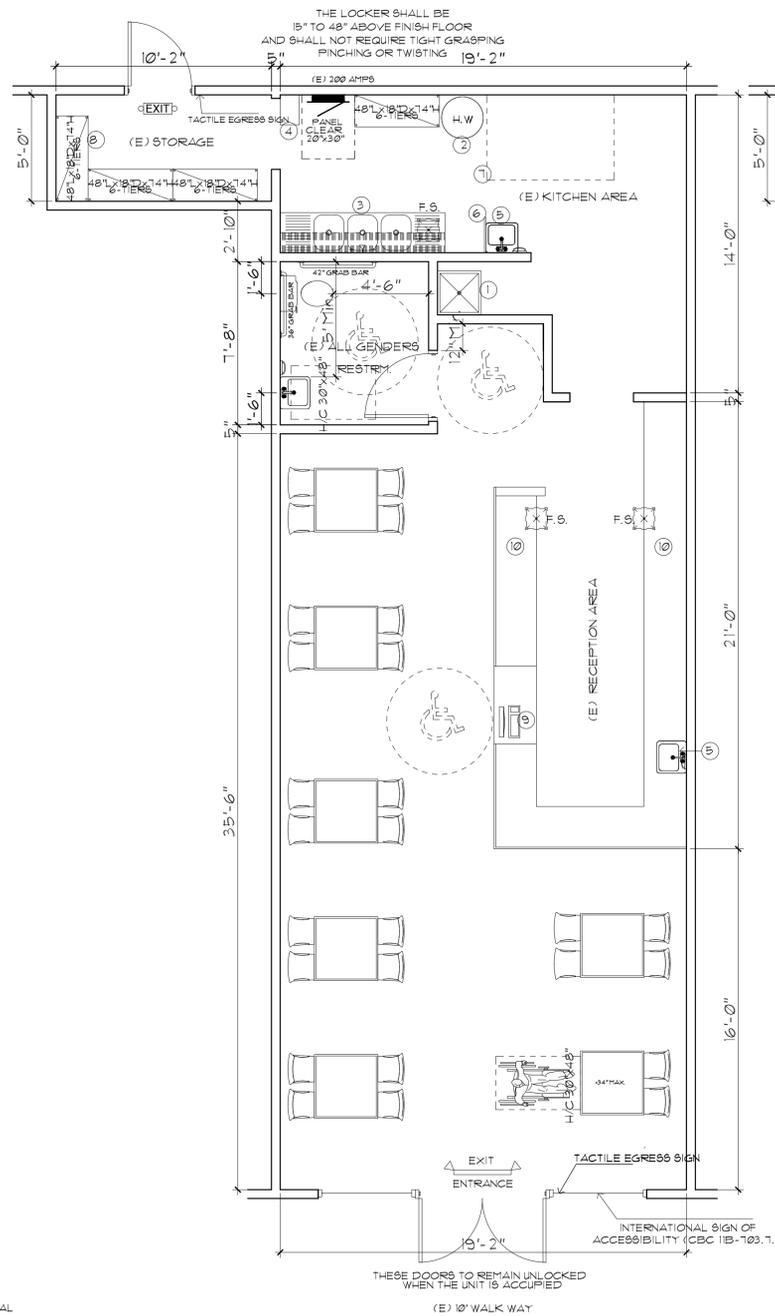
COVER SHEET

Scale:
Sheet No: A-1
of Sheets

ROOM FINISH SCHEDULE					
DESCRIPTIVE DATA	FLOORING	BASE	WALLS	CEILING	
	12x12x1/4" CERAMIC TILE FLOOR	4x4x1/4" CERAMIC TILE COVE BASE CONTIGUOUS WITH 3/8" RADIUS	12x12x1/4" CERAMIC TILE WALL	5'0" TYP. 1" GYP BOARD	
	1507 1/4" PER FLOOR/SLOPE TO FLOOR DRAIN	4" STAINLESS STEEL COVE BASE CONTIGUOUS W/ 3/8" RADIUS	12x12x1/4" CERAMIC TILE WALL	5'0" TYP. 1" GYP BOARD	
		WATER RESISTANT SILICON OR GROUT CAULKING TOP AND BOTTOM	60" HIGH OF STAINLESS STEEL BEHIND COOP SINK	5'0" TYP. 1" GYP BOARD	
		FRP LIN. 48" FROM THE COVE BASE	STAINLESS STEEL BEHIND COOKING EQUIPMENTS	5'0" TYP. 1" GYP BOARD	
		9" TYP. 1" GYP BOARD	8" O.P. GRANITE COUNTER TOP 4 BACK FLUSH	5'0" TYP. 1" GYP BOARD	
		SMOOTH, CLEANABLE SURFACE, NO TEXTURE, LITE COLOR	48" FIRBER GLASS AT TOP SINK WALL AND TOP	5'0" TYP. 1" GYP BOARD	
			8" TYP. 1" GYP BOARD, NO TEXTURE, SEMI-GLOSS PAINT	5'0" TYP. 1" GYP BOARD	
			2x4 T-BAR AT 18" SPACING, WHITE COLOR CLEANABLE SURFACE	5'0" TYP. 1" GYP BOARD	
			SMOOTH, WASHABLE	5'0" TYP. 1" GYP BOARD	
ROOMS/AREAS					
A SERVICE AREA / KITCHEN AREA					
B CUSTOMER SEAT AREA					
C RESTROOM					
D STORAGE					
E JANITOR AREA					
F HALLWAYS					

EQUIPMENT NOTES

- EQUIP W/ APPROVED COMMERCIAL CASTERS (WHERE APPLICABLE) 4 APPROVED HEAVY DUTY QUICK DISCONNECT FLEXIBLE GAS LINES W/ REST AINING CABLES.
- SERVICE COUNTER TO BE MAX 34" TALL, 4 MIN. 36" WIDE FOR HANDICAP ACCESSIBILITY.
- ALL EXISTING EQUIPMENT TO BE NSF, APPROVED OR EQUIVALENT AND REFURBISHED TO ITS ORIGINAL CONDITION
- WATER HEATER TO BE ON 6" LEGS 4 TRAPPED TO WALL FOR SAFETY AND T/P RELIEF OVERFLOW DRAINING INDIRECT TO FUNNEL DRAIN, JANITORIAL SINK OR FLOOR SINK
- ALL FLOOR MOUNTED EQUIPMENT SHALL BE PLACE ON APPROVED 3/8" COMMERCIAL HEAVY DUTY CASTER TO FACILITATE CLEANING OF FLOORS
- ALL STORAGE SHELVING TO HAVE MIN. 6" LEG TO FACILITATE CLEANING OF FLOOR STORAGE SHELVING SHALL MEET NSF, INTERNATIONAL OR EQUIVALENT STANDARDS AND BE STANDLESS STEEL FOR DRY STORAGE AND EXPOSED COATED FOR WALK-IN REFRIGERATION / FREEZER STORAGE
- INSTALL LEVEL TYPE HANDLES ON ALL SINKS, ALL SINKS MUST HAVE HOT (MIN. 120 DEGREES F) AND COLD WATER AND MIXING FAUCETS
- INSTALL HEAVY DUTY LIQUID SOAP AND PAPER TOWEL DISPENSERS ABOVE ALL HAND SINKS.
- LOCKERS MUST BE INSTALLED ON MIN. 6" HIGH EASILY CLEANABLE OPENED LEGS THAT PROVIDE A 6" CLEAR SPACE BELOW THE LOCKERS, CANTILEVERED OFF THE WALL AT A MIN. HEIGHT OF A 6" OR MOUNTED ON A MIN. 4" HIGH CONTIGUOUSLY COVER CURB OR PLATFORM
- THE ENTRIE FACILITY MUST BE ADEQUATELY VERMIN-PROOFED TO PREVENT THE ENTRANCE AND HARBORAGE OF RODENTS AND OTHER VERMIN.
- EQUIPMENT TO BE NSF APPROVED OR ACCEPTABLE TO SANTA CLARA ENVIRONMENTAL HEALTH DEPT NO EXPOSED CONDUITS OR PIPING IN FOOD PREP, KITCHEN, FOOD STORAGE AND FOOD SERVICE AREAS NATURAL/ ARTIFICIAL LIGHTING TO BE MINIMUM 20FL CANDLE POWER 30" ABOVE FLOOR LEVEL ALL LIGHT FIXTURES ABOVE FOOD HANDLING 4 STORAGE AREAS TO BE SHATTER-PROOF
- NO EXPOSED CONDUITS OR PIPING IN FOOD HANDLING, PIZZA, KITCHEN, STORAGE 4 SERVICE AREA ALL CONDUITS 4 PIPES TO BE CONCEALED WITHIN WALLS OR SPECIAL CHAISES MEDITECH (OR EQUAL) COMMERCIAL SHEET VINYL WITH HEAT-WALDED SEAMS PER HEALTH DEPT REQUIREMENTS ALL CABINERY TO HAVE PLASTIC LAMINATE OR TILE TOPS ALL SURFACES IN FOOD HANDLING 4 STORAGE AREAS TO BE SMOOTH, PAINTED LIGHT COLOR SEMI-GLOSS ENAMEL (SME) WITH LIGHT REFLECTANCE VALUE OF 70% OR GREATER WALLS 4 CEILING OF ALL ROOMS WHERE FOOD IS PREPARED OR STORED IN OPEN CONTAINERS, UTENSILS ARE WASHED, AND JANITORIAL AREAS SHALL BE AT DURABLE, SMOOTH, NON-ABSORBENT, LIGHT-COLORED (SME) AND BE EASILY WASHABLE
- THE DELI CASES OR REF. BAKERY IS 54"x60" NOSE/MOUTH ZONE TO THE TOP OF THE FOOD PREPARATION OR DISPLAY AREA.
- LIGHT FIXTURES LOCATED OVER UNCOVERED FOOD OR OPEN UTENSILS MUST BE SHATTERPROOF AND CLEANABLE.
- INSTALL FIBERGLASS-REINFORCED PANELING ON THE WALLS BEHIND ALL SINKS, THIS PANELING IS TO BE INSTALLED TO A MINIMUM HEIGHT OF 48" ABOVE THE FLOOR.
- MOP SINK MUST BE PROVIDED WITH HOT AND COLD RUNNING WATER THROUGH AN MIXING FAUCET EQUIPPED WITH AN INTEGRAL BREAKER. A FLOOR MOUNTED BASIN, WITHOUT LEGS, IS RECOMMENDED.
- THE FLOOR SURFACE MUST BE COVERED AT THE FLOOR/WALL JUNCTURE WITH A MINIMUM 3/8" RADIUS COVED BASE. THE FLOOR MATERIAL MUST CONTINUE UP THE WALL AT LEAST 4". STAINLESS STEEL COVE BASE IS NOT RECOMMENDED EXCEPT AS A RETROFIT.
- DEMONSTRATE A MINIMUM OF 96 LINEAR FEET OF APPROVED WIRE RACK SHELVING FOR DRY GOODS STORAGE.
- ALL FLOOR SINKS MUST BE INSTALLED TO BE EASILY ACCESSIBLE FOR CLEANING. INSTALL FLOOR SINKS UNDR CABINETS SO THAT THEY ARE HALF-IN AND HALF-OUT, WITH A HALF GRATE.
- THE WALLS, INCLUDING AREAS ABOVE WAINSCOT, IN THE KITCHEN, SERVICE AREA AND RESTROOM MUST BE SMOOTH, WITHOUT TEXTURE, NON-ABSORBENT AND EASY TO CLEAN.
- LIGHT FIXTURES LOCATED OVER UNCOVERED FOOD OR UTENSILS MUST BE SHATTERPROOF AND CLEANABLE.
- PROVIDE A STAINLESS STEEL COVERING, OR SIMILAR DURABLE MATERIAL, BEHIND THE COOKING EQUIPMENTS.
- PROVIDE MOP HANGER POSITIONED SO THAT MOPS DRIP INTO THE JANITORIAL SINK.
- INSTALL FIBERGLASS-REINFORCED PANELING ON THE WALLS BEHIND ALL SINKS TO MINIMUM HEIGHT OF 48" ABOVE THE FINISHED FLOOR
- FLOORS MUST SLOPE TO FLOOR DRAINS AT 1/4 INCH PER FOOT.
- FOOD OR BEVERAGES AND EQUIPMENT WITHIN THE KIOSK SHALL BE PROTECTED BY SNEEZE GUARDS THAT INTERCEPT A DIRECT BETWEEN THE CONSUMERS MOUTH AND THE FOOD, BEVERAGER OR EQUIPMENT. THE HEIGH OF THE COUNTER OR TOP OF VERTICAL SNEEZE GUARDS ABOVE COUNTERS MUST BE MIN. OF 60" FROM THE FLOOR.
- WALLS BEHIND THE MOP SINK MUST BE LINED WITH FIBERGLASS-REINFORCED PANEL (FRP)
- PROVIDE A METAL SPLASH GUARD WITH A HEIGHT OF AT LEAST SIX INCHES THAT EXTENDS FROM THE BACK EDGE OF THE DRAINBOARD TO THE FRONT EDGE OF THE DRAINBOARD, BETWEEN THE MOP SINK AND THE THREE COMPARTMENT SINK AND BETWEEN THE FOOD PREPARATION SINK AND THE THREE-COMPARTMENT SINK. THE CORNER OF THE BARRIER SHALL BE ROUNDED
- ALL EXISTING EQUIPMENT, FACILITIES OR FINISHES THAT WILL REMAIN SHALL BE EVALUATED AND APPROVED ON A CASE-BY-CASE BASIS DURING ON-SITE CONSTRUCTION INSPECTIONS. EQUIPMENT FINISHES NOT FOUND TO BE IN COMPLIANCE WILL NOT TO BE ACCEPTED.
- Elevate this beer cooler off the floor to facilitate floor maintenance by one of the following approved ways:
 - a. On round metal legs of at least 6" high
 - b. On heavy-duty commercial casters
 - c. On a minimum 4" high curb
- THE DINNING AREA HAS (E) T-BAR CEILING 12'-0" HIGH TYP. WITH/ CLEANABLE AND SMOOTH
- THE T-BAR CEILING @ SERVICE AREA, KITCHEN AREA ARE ARMSTRONG CLEAN ROOM VL



EXISTING FLOOR PLAN

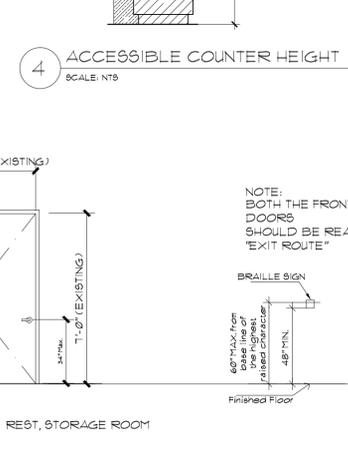
1/4" = 1'-0"



ITEM	QTY	UNIT DESCRIPTION	MANUFACTURER, MODEL, ETC
1	1	MOP-SINK	ZURN, Z-7936-24; 18x18x10 STAINLESS STEEL, PROVIDE A MOP HANGER
2	1	GAS WATER HEATER	RHEEM, MODEL G90-6BN, 69,000 BTU
3	1	3COMP. SINK	ADV. TABCO 93-23-60-18RL W/ ZINC WIRE SHELVING, WALL SYSTEM 18"Wx48"
4	1	EMPLOYEE LOCKER	HALOWELL 4 TIERS W/ AT LEAST 6" OFF THE FLOOR
5	2	HAND SINK	TURBO AIR-165-14-18W/12x60 STAINLESS STEEL, INSTALLED SOAP AND TOWEL DISPENSER ADJACENT
6	1	STN. STL. SPLASH GUARD: 12'4x24"	
7	1	CAPTIVE AIR HOOD TYPE II	4'x4' CAPTIVE AIR HOOD TYPE II
8	4	SHELVING	EAGLE GROUP, 24"x48"x14" (WITH 6 TIERS), 4x4'x6'x96" LINEAR
9	1	CASH REGISTER	SAMSUNG, QT-7300
10	LOT	COUNTER SERVICE	CUSTOM MILLWORK
11	1	ELECTRIC RICE COOKER	Thunder Group SEJ3201 Rice Cooker
12	1	Water Boiler	Grindmaster 83X(E) 30 gal Water Boiler w/ Dial Thermometer, Auto Refill, 120/208V/1ph
13	1	Fryer	Fryer: AutoFry HTI-10XL Ventless / Hoodless Fryer
14	LOT	NSF 5/8 WORK TABLE	LAMBERTSON OR EQUIVALENT
15	1	Cooler	Fridge: True TWT-48-ADA-4C Underbar; 2 Section Worktop Refrigerator
16	1	Freezer	Freezer: True T-49F-4C Freezer 2 Section
17	1	Cooler	Refrigerator: True T-23-HC
18	1	Ice Maker	Ice Maker: KM-350M4J, Crescent Cuber Ice Maker
19	1	3COMP. SINK	ADV. TABCO 93-23-60-18RL W/ ZINC WIRE SHELVING, WALL SYSTEM 18"Wx48"
20	1	Ice Bin	Ice Bin: Advance Tabco FRI-24-24
21	1	Espresso Machine	Espresso Machine: Rancilio Classe 5 USB 2 Group Automatic Compact Tall
22	1	Coffee Grinder	Coffee Grinder: Grindmaster HC-600 Venezia II Espresso Grinder
23	1	Bakery Display	Bakery Display: Turbo Air TCGB-60JF-CO-WIBJ-N
24	1	Food Prep Fridge	Food Prep Fridge: True TFP-48-18"
25	LOT	SNEEZE GUARD	ADM
26	1	smoothie mixture	VITAMIX, 36019

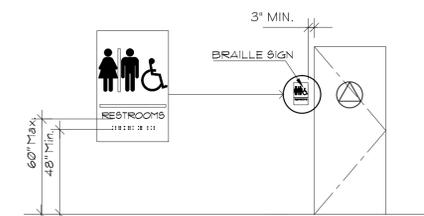
PROPOSED FLOOR PLAN

1/4" = 1'-0"

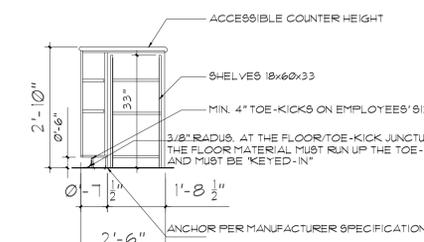


LEGENDS:

- EXISTING WALL TO REMAIN (REPAIRED, TEXTURED AND PAINTED)
- REMOVE WALL FOR NEW DOOR, PROVIDE KING STUD AND 2X HEADERS FOR FRAME
- (N) 1-HR ENCLOSURE 3-5/8" X 25 GA. METAL STUD @ 24" O.C. W/ 5/8" TYPE 'X' GYP.BD. @ BOTH SIDE AND CEILING. FIRE TAPED PER CODE.
- (N) 3-5/8" X 25 GA. METAL STUD @ 24" O.C. W/ 5/8" TYPE 'X' GYP.BD. (+10'-0" HIGH).
- EXISTING NON STRUCTURAL WALL WILL BE REMOVED

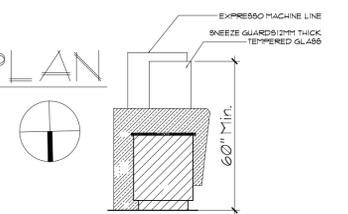


1 ALL GENDERS RESTROOM SIGN
N.T.S.

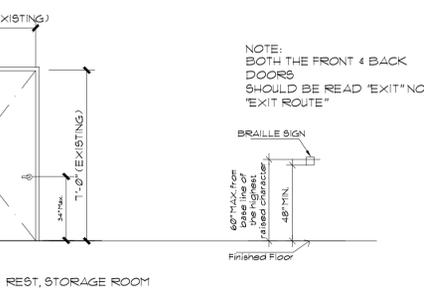


2 ACCESSIBLE COUNTER HEIGHT
N.T.S.

3 ACCESSIBLE TABLE
N.T.S.



4 ACCESSIBLE COUNTER HEIGHT
SCALE: NTS



DATE	REVISION
------	----------

DESIGNS
VT DESIGN & ENGINEERING
621 TULLY ROAD,
Suite #223
SAN JOSE, CA

PROFESSIONAL ENGINEER
No. C 61300
Exp. 09/30/2019
STATE OF CALIFORNIA

Breaktime Tea
199 E Campbell Ave, Campbell Ca

Revisions:

Project Title: THESE DRAWINGS AND RELATED SPECIFICATIONS ARE INSTRUMENTS OF SERVICE AND REMAIN THE PROPERTY OF VT DESIGN & ENGINEERING. NO REVISIONS, REPRODUCTIONS OR USE OF THESE DOCUMENTS IN ANY WAY SHALL BE MADE WITHOUT THE EXPRESSED, WRITTEN CONSENT BY VT DESIGN & ENGINEERING. COPYRIGHT (YEAR 2006) BY THE ARCHITECT.

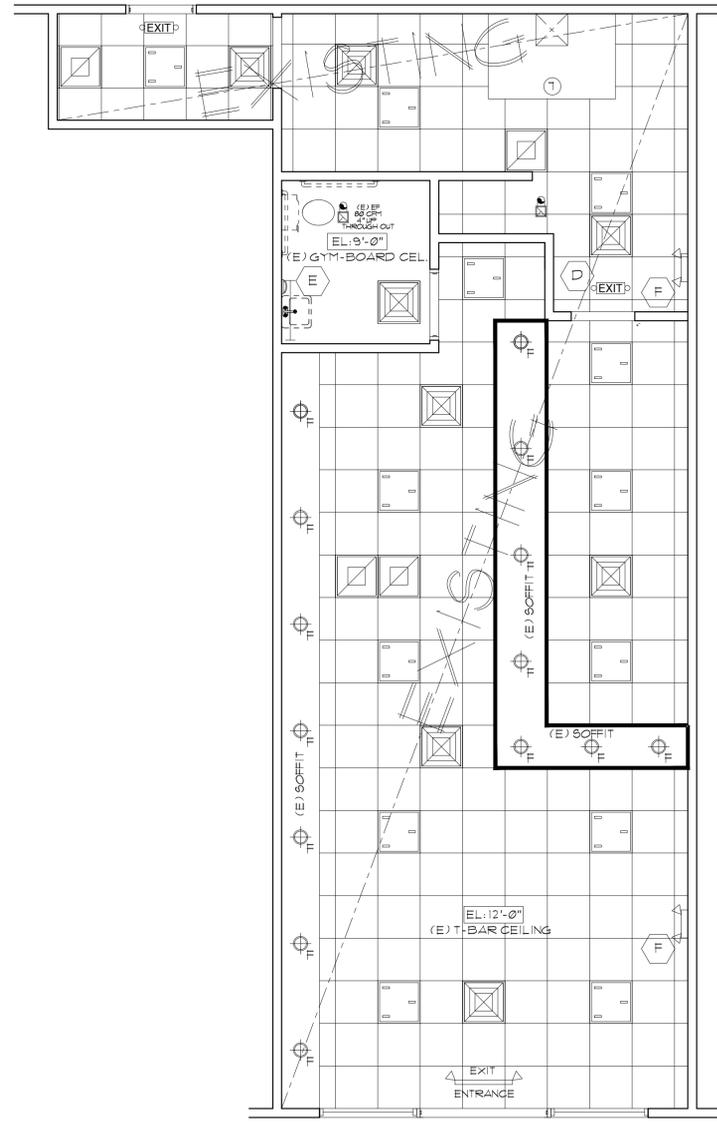
Project No: Date: 03-15-07
Sheet Title: EXISTING & PROPOSED

Scale: A=2
Sheet No: of Sheets

ROOM FINISH SCHEDULE					
DESCRIPTIVE DATA	FLOORING	BASE	WALLS	CEILING	
	12" X 1/4" CERAMIC TILE FLOOR 1/80" 1/4" PER FOOT SLOPE TO FLOOR DRAIN	44X1/4" CERAMIC TILE COVE BASE CONTINUOUS WITH 3/8" RADIUS 4" STAINLESS STEEL COVE BASE CONTINUOUS W/ 3/8" RADIUS WATER RESISTANT SILICON OR GROUT CAULKING TOP AND BOTTOM	FRP MIN. 48" FROM THE COVERED BASE 5/8" TYP. X 1/2" GYP BOARD SMOOTH, CLEANABLE SURFACE, NO TEXTURE, LIGHT COLOR 12" X 1/4" CERAMIC TILE WALL 6" HIGH OF STAINLESS STEEL BEHIND COMP. SINK STAINLESS STEEL BEHIND COOKING EQUIPMENT 8" GRANITE COUNTER TOP 4" BACK FLUSH 48" FIBERGLASS REINFORCED PANELING AT MOP SINK WALL AND TOP SEMI-GLOSS PAINT, WASHABLE 5/8" TYP. X 1/2" GYP BOARD NO TEXTURE, SEMI-GLOSS PAINT 2 1/4" T-BAR TILE FACE, SMOOTH, WHITE COLOR, CLEANABLE SURFACE 2 1/4" T-BAR SINK STRONG TILE SMOOTH WASHABLE		
ROOMS/AREAS					
A SERVICE AREA / KITCHEN AREA					
B CUSTOMER SEAT AREA					
C RESTROOM					
D STORAGE					
E JANITOR AREA					
F HALLWAYS					

EQUIPMENT NOTES

- EQUI W/ APPROVED COMMERCIAL CASTERS (WHERE APPLICABLE) 4 APPROVED HEAVY DUTY QUICK DISCONNECT FLEXIBLE GAS LINES W/ RESTAINING CABLES.
- SERVICE COUNTER TO BE MAX 34" TALL 4 MIN. 36" WIDE FOR HANDICAP ACCESSIBILITY.
- ALL EXISTING EQUIPMENT TO BE NSF, APPROVED OR EQUIVALENT AND REFINISHED TO ITS ORIGINAL CONDITION.
- WATER HEATER TO BE ON 6" LEGS 4 TRAPPED TO WALL FOR SAFETY AND T/P RELIEF OVERFLOW DRAINING INDIRECT TO FUNNEL DRAIN, JANITORIAL SINK OR FLOOR SINK.
- ALL FLOOR MOUNTED EQUIPMENT SHALL BE PLACED ON APPROVED 3/8" COMMERCIAL HEAVY DUTY CASTER TO FACILITATE CLEANING OF FLOORS.
- ALL STORAGE SHELVING TO HAVE MIN. 6" LEG TO FACILITATE CLEANING OF FLOOR STORAGE SHELVING SHALL MEET NSF INTERNATIONAL OR EQUIVALENT STANDARDS AND BE STAINLESS STEEL FOR DRY STORAGE AND EXPOSED COATED FOR WALK-IN REFRIGERATION / FREEZER STORAGE.
- INSTALL LEVEL TYPE HANDLES ON ALL SINKS, ALL SINKS MUST HAVE HOT (MIN. 120 DEGREES F) AND COLD WATER AND MIXING FAUCETS.
- INSTALL HEAVY DUTY LIQUID SOAP AND PAPER TOWEL DISPENSERS ABOVE ALL HAND SINKS.
- LOCKERS MUST BE INSTALLED ON MIN. 6" HIGH EASILY CLEANABLE OPENED LEGS THAT PROVIDE A 6" CLEAR SPACE BELOW THE LOCKERS, CANTILEVERED OFF THE WALL AT A MIN. HEIGHT OF A 6" OR MOUNTED ON A MIN. 4" HIGH CONTINUOUSLY COVER CURB OR PLATFORM.
- THE ENTRY FACILITY MUST BE ADEQUATELY VERMIN-PROOFED TO PREVENT THE ENTRANCE AND HARBORAGE OF RODENTS AND OTHER VERMIN.
- EQUIPMENT TO BE NSF APPROVED OR ACCEPTABLE TO SANTA CLARA ENVIRONMENTAL HEALTH DEPT NO EXPOSED CONDUITS OR PIPING IN FOOD PREP, KITCHEN, FOOD STORAGE AND FOOD SERVICE AREAS NATURAL/ ARTIFICIAL LIGHTING TO BE MINIMUM 20% CANDLE POWER 30" ABOVE FLOOR LEVEL ALL LIGHT FIXTURES ABOVE FOOD HANDLING 4 STORAGE AREAS TO BE SHATTER-PROOF.
- NO EXPOSED CONDUITS OR PIPING IN FOOD HANDLING, PIZZA, KITCHEN, STORAGE 4 SERVICE AREA ALL CONDUITS 4 PIPES TO BE CONCEALED WITHIN WALLS OR SPECIAL CHAIRS MEDITECH (OR EQUAL) COMMERCIAL SHEET VINYL WITH HEAT-WALDED SEAMS PER HEALTH DEPT REQUIREMENTS ALL CABINETRY TO HAVE PLASTIC LAMINATE OR TILE TOPS ALL SURFACES IN FOOD HANDLING 4 STORAGE AREAS TO BE SMOOTH, PAINTED LIGHT COLOR SEMI-GLOSS ENAMEL (95%) WITH LIGHT REFLECTANCE VALUE OF 10% OR GREATER WALLS 4 CEILING OF ALL ROOMS WHERE FOOD IS PREPARED OR STORED IN OPEN CONTAINERS, UTENSILS ARE WASHED, AND JANITORIAL AREAS SHALL BE AT DURABLE, SMOOTH, NON-ABSORBENT, LIGHT-COLORED (95%) AND BE EASILY WASHABLE.
- THE DELI CASES OR REF. BAKERY IS 54"-60" NOSE-TO-MOUTH ZONE TO THE TOP OF THE FOOD PREPARATION OR DISPLAY AREA.
- LIGHT FIXTURES LOCATED OVER UNCOVERED FOOD OR OPEN UTENSILS MUST BE SHATTERPROOF AND CLEANABLE.
- INSTALL FIBERGLASS-REINFORCED PANELING ON THE WALLS BEHIND ALL SINKS, THIS PANELING IS TO BE INSTALLED TO A MINIMUM HEIGHT OF 48" ABOVE THE FLOOR.
- MOP SINK MUST BE PROVIDED WITH HOT AND COLD RUNNING WATER THROUGH 4" MIXING FAUCET EQUIPPED WITH AN INTEGRAL BREAKER. A FLOOR MOUNTED BASIN, WITHOUT LEGS, IS RECOMMENDED.
- THE FLOOR SURFACE MUST BE COVERED AT THE FLOOR/WALL JUNCTURE WITH A MINIMUM 3/8" RADIUS COVERED BASE. THE FLOOR MATERIAL MUST CONTINUE UP THE WALL AT LEAST 4" STAINLESS STEEL COVE BASE IS NOT RECOMMENDED EXCEPT AS A RETROFIT.
- DEMONSTRATE A MINIMUM OF 96 LINEAR FEET OF APPROVED WIRE RACK SHELVING FOR DRY GOODS STORAGE.
- ALL FLOOR SINKS MUST BE INSTALLED TO BE EASILY ACCESSIBLE FOR CLEANING. INSTALL FLOOR SINKS UNDER CABINETS SO THAT THEY ARE HALF-IN AND HALF-OUT, WITH A HALF GRATE.
- THE WALLS, INCLUDING AREAS ABOVE WAINSCOT, IN THE KITCHEN, SERVICE AREA AND RESTROOM MUST BE SMOOTH, WITHOUT TEXTURE, NON-ABSORBENT AND EASY TO CLEAN.
- LIGHT FIXTURES LOCATED OVER UNCOVERED FOOD OR UTENSILS MUST BE SHATTERPROOF AND CLEANABLE.
- PROVIDE A STAINLESS STEEL COVERING, OR SIMILAR DURABLE MATERIAL, BEHIND THE COOKING EQUIPMENT.
- PROVIDE MOP HANGER POSITIONED SO THAT MOPS DRIP INTO THE JANITORIAL SINK.
- INSTALL FIBERGLASS-REINFORCED PANELING ON THE WALLS BEHIND ALL SINKS TO MINIMUM HEIGHT OF 48" ABOVE THE FINISHED FLOOR.
- FLOORS MUST SLOPE TO FLOOR DRAINS AT 1/4 INCH PER FOOT.
- FOOD OR BEVERAGES AND EQUIPMENT WITHIN THE KIOSK SHALL BE PROTECTED BY SNEEZE GUARDS THAT INTERCEPT A DIRECT BETWEEN THE CONSUMER'S MOUTH AND THE FOOD, BEVERAGE OR EQUIPMENT. THE HEIGHT OF THE COUNTER OR TOP OF VERTICAL SNEEZE GUARDS ABOVE COUNTERS MUST BE MIN. OF 60" FROM THE FLOOR.
- WALLS BEHIND THE MOP SINK MUST BE LINED WITH FIBERGLASS-REINFORCED PANEL (FRP)
- PROVIDE A METAL SPLASH GUARD WITH A HEIGHT OF AT LEAST 6 INCHES THAT EXTENDS FROM THE BACK EDGE OF THE DRAINBOARD TO THE FRONT EDGE OF THE DRAINBOARD, BETWEEN THE MOP SINK AND THE THREE COMPARTMENT SINK AND BETWEEN THE FOOD PREPARATION SINK AND THE THREE-COMPARTMENT SINK, THE CORNER OF THE BARRIER SHALL BE ROUNDED.
- ALL EXISTING EQUIPMENT, FACILITIES OR FINISHES THAT WILL REMAIN SHALL BE EVALUATED AND APPROVED ON A CASE-BY-CASE BASIS DURING ON-SITE CONSTRUCTION INSPECTIONS. EQUIPMENT REFINISHES NOT FOUND TO BE IN COMPLIANCE WILL NOT TO BE ACCEPTED.
- Elevate this beer cooler off the floor to facilitate floor maintenance by one of the following approved ways:
 - On round metal legs of at least 6" high
 - On heavy-duty commercial casters
 - On a minimum 4" high curb
- THE DINING AREA HAS (E) T-BAR CEILING 12'-0" HIGH TYP. WITH/, CLEANABLE AND SMOOTH
- THE T-BAR CEILING @ SERVICE AREA, KITCHEN AREA ARE ARE STRONG CLEAN ROOM VL



EXISTING CEILING PLAN REMAIN
1/4" = 1'-0"

LIGHTING FIXTURE SCHEDULE							
TAG	SYMBOL ON PLAN	DESCRIPTION	ACCEPTABLE MANUFACTURER CATALOG NO.	NO. & TYPE OF LAMP	FIXTURE WATT	VOLT	NOTE
A		2X4' LED FIXTURE T-BAR CEILING.	LED OPTICS LED-8-180-DW	2-T8	32	120	
B		2X2' LED FIXTURE T-BAR CEILING.	LED OPTICS LED-8-180-DW	2-T8	32	120	
C		6" LED LIGHTING	LED	1-18W	20	120	
D		EMERGENCY EXIT SIGN	LITHONIA LIGHTING LHQM 5W1R120/277N	LED-1	3.3	120	
E		UTILITY LIGHT	LITHONIA MS5128T5120	1-F32 T8	30	120	
F		BEVELED DUAL ROUND HEAD (BATTERY OPERATION DURING POWER LOSS)	NORA LIGHTING NE-805 (2) 5W, MR16		10	120	

- TITUS P66 SUPPLY REGISTER
- TITUS P66 PAR RETURN REGISTER
- FAN EXHAUSTER
- SUPPLY AND RETURN AIR
- PLENUMS

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Suite #223
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REGISTERED PROFESSIONAL ENGINEER
No. C 62300
Exp. 03/30/2019

Italian Brothers Bakery
1401 W San Carlos St. San Jose Ca

Revisions:

Project Title:
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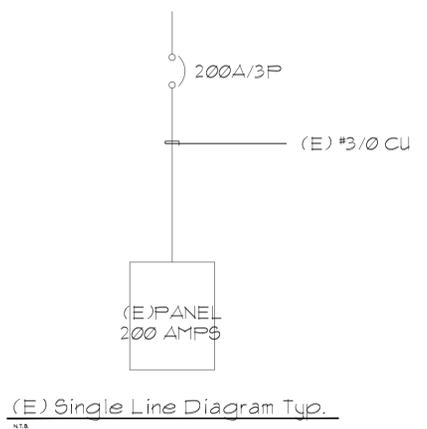
Project No: Date: 03-15-07
Sheet Title:
EXISTING CEILING

Scale:
Sheet No: **A-3**

of Sheets

PANEL SCHEDULE											
PROJECT: Breaktime Tea											
LOCATION: 199 E Campbell Ave Campbell, CA			VOLTAGE/PHASE: 120/208/3Ø MAIN: 250A BREAKER			WIRES: 4 BUS: 250 AMP			MOUNTING: A (C) 65K		
LOAD	LOAD			TRIP	CKT NO.	ABC	CKT NO.	TRIP	LOAD		
	OA	OB	OC						OA	OB	OC
(E) AC	5000			30	1		2	20	180		(E) ROOF CONTROL OUTLET
(E) AC	5000			3	3		4	20	416		(E) 2X2 BOX LIGHT
(E) AC	5000			3	5		6	20	310		(E) STRIP LIGHT 4 6" LED RECESS LIGHT
(E) OUTLETS	1000			20	7		8	30	4300		(N) ESPRESSO MACHINE ITEM# 21
(E) GFI OUTLETS	900			20	9		10	20	940		(N) COFFEE GRINDER ITEM# 22
(E) SIGN		1200		20	11		12	30	5700		(N) VENTLESS FRYER ITEM# 13
(E) OUTLETS * STORAGE	360			20	13		14	20	1800		(N) FREEZER ITEM# 16
(E) OUTLETS * CEILING	360			20	15		16	20	1000		(N) COOLER ITEM# 17
(E) OUTLETS * UNDER COUNTER		360		20	17		18	30	2500		(N) ICE MAKER ITEM# 18
(E) EXHAUSTED FAN FOR TYPE II	1800			30	19		20	20	900		(N) COOLER ITEM# 15
(E) 240 V. GFI OUTLET		120		20	21		22	20	1350		(N) BAKERY DISPLAY ITEM# 23
				20	23		24	30	1000		(N) FOOD PREP. TABLE ITEM# 24
				20	25		26	20	1000		(N) VITAMIX, 36019 ITEM# 26
				20	27		28	20	1000		(N) RICE COOKER ITEM# 11
				20	29		30	20			
				20	31		32	20			
				20	33		34	20			
				20	35		36	20			
				20	37		38	20			
				20	39		40	20			
				20	41		42	20			
SUB-TOTAL	8740	6980	6560						8180	43.06	9510
TOTAL LOAD / PHASE: 16420 / 11286 / 16010			TOTAL LOAD: 43.9 KVA + 25% of (HVAC: 15000 + lights: 1736) = 47.3 KVA			AMPS: 131.4 AMPS					

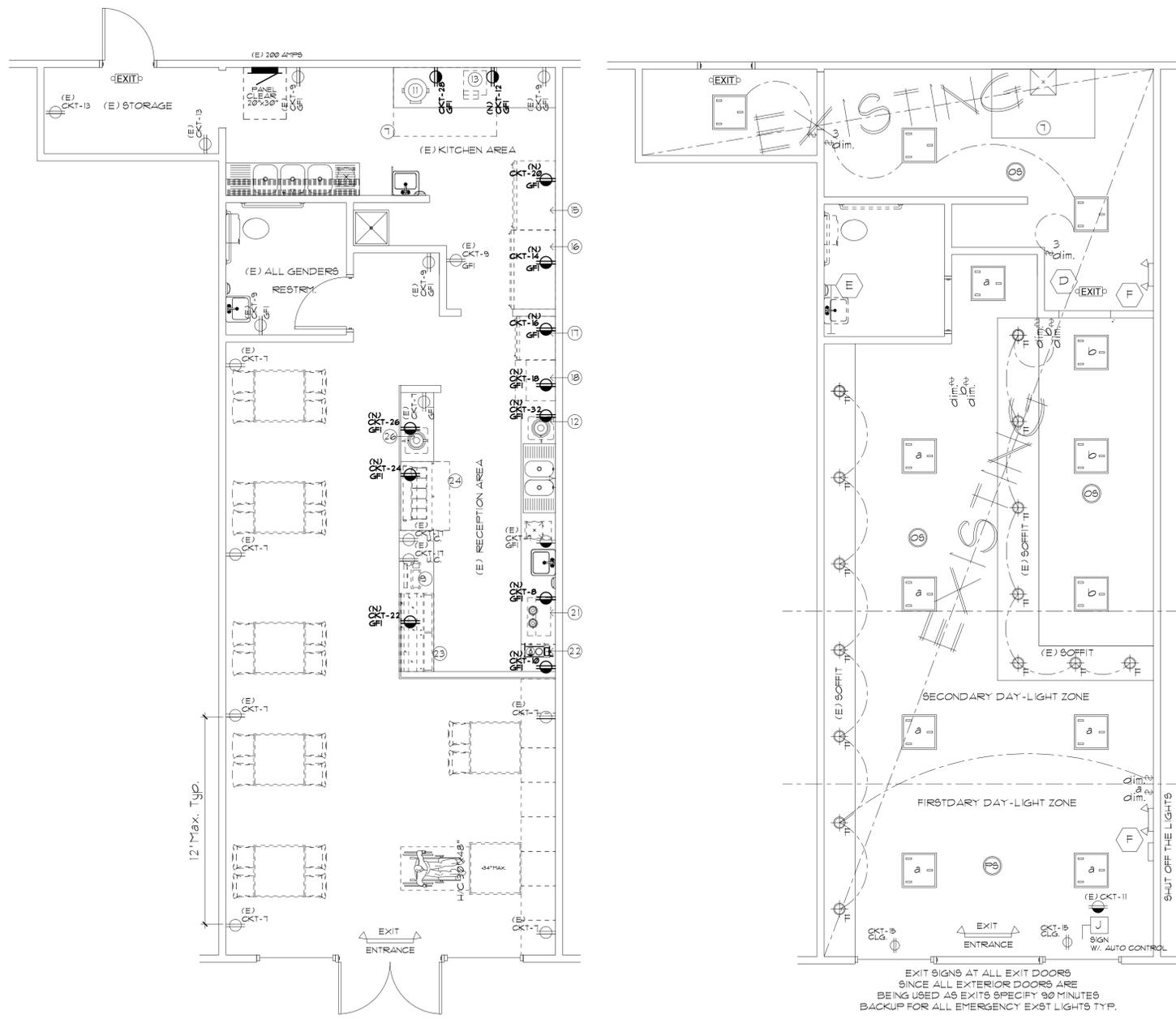
(E) PANEL



NOTES:

- 1 EMERGENCY LIGHTS TO BE ON SAME CIRCUIT AS THAT SERVING NORMAL LIGHT IN THE AREA
- 2 ALL HALL SWITCHES SHALL BE MOUNTED AT A MAX. OF 48" ABOVE FINISHED FLOOR, UNLESS OTHERWISE NOTED. ALL RECEPTACLES SHALL BE MOUNTED AT A MIN. OF 15" ABOVE FINISHED FLOOR UNLESS OTHERWISE NOTED.
- 3 RECEPTACLE ELEVATION MINIMUM 15" BOTTOM A.F.F. FOR OUTLETS ON CKTS OF 30 AMPERES OR LESS.

LIGHTING FIXTURE SCHEDULE							
TAG	SYMBOL ON PLAN	DESCRIPTION	ACCEPTABLE MANUFACTURER CATALOG NO.	NO. OF LAMP	FIXTURE WATT	VOLT	NOTE
A		2'x4' LED FIXTURE T-BAR CEILING.	LED OPTICS LED-8-180-DW	2-T8	32	120	
B		2'x2' LED FIXTURE T-BAR CEILING.	LED OPTICS LED-8-180-DW	2-T8	32	120	
C		6' LED LIGHTING	LED	1-18W	20	120	
D		EMERGENCY EXIT SIGN	LITHONIA LIGHTING LHQM SWIR120/277N	LED-1	3.3	120	
E		UTILITY LIGHT	LITHONIA MS5128T5120	1-F32 T8	30	120	
F		BEVELED DUAL ROUND HEAD (BATTERY OPERATION DURING POWER LOSS)	NORA LIGHTING NE-805 (2) 5W, MR16		10	120	



SCOPE OF WORK

- 1. INSTALLED NEW RECEPTACLE OUTLETS FOR NEW EQUIPMENTS ONLY
- 2. ALL WORK SHALL COMPLY WITH LATEST APPLICABLE CODES AND TRADE STANDARDS WHICH GOVERN EACH PHASE OF WORK, INCLUDING BUT LIMITED TO:
 - 2016 CALIFORNIA BUILDING CODE
 - 2016 CALIFORNIA MECHANICAL CODE
 - 2016 CALIFORNIA PLUMBING CODE
 - 2016 CALIFORNIA ELECTRICAL CODE
 - 2016 California Building Energy Efficiency Standards, Title 24, Part 6
 - 2016 CALIFORNIA TITLE 24 - NFPA - CURRENT EDITION + (*) AS AMENDED BY STATE AND LOCAL ORDINANCES CA TITLE 24

EQUIPMENT SCHEDULE			
ITEM	QTY	UNIT DESCRIPTION	MANUFACTURER, MODEL, ETC
1	1	MOP-SINK	ZURN Z-1936-24 18x18x10 STAINLESS STEEL, PROVIDE A MOP HANGER
2	1	GAS WATER HEATER	RHEEM, MODEL G50-65N, 65,000 BTU
3	1	3COMP. SINK	ADV. TABCO 93-23-60-18RL W/ ZINC WIRE SHELVEING, WALL SYSTEM 18"Wx48"L
4	1	EMPLOYEE LOCKER	HALOWELL 4 TIERS W/ 18" BARS OFF FLOOR
5	2	HAND SINK	TURBO AIR-168-144 18Wx48D 316 STAINLESS STEEL, INSTALLED SOAP AND TOWEL DISPENSER ADJACENT
6	1	87N 97L SPLASH GUARD: 12'x24" L	CUSTOM
7	1	CAPTIVE AIR HOOD TYPE II	4'x4' CAPTIVE AIR HOOD TYPE II
8	4	SHELVING	EAGLE GROUP, 24"x48"x14" (WITH 6 TIERS), 4x(4x6)+56" LINEAR
9	1	CASH REGISTER	SAMSUNG QT-1300
10	LOT	COUNTER SERVICE	CUSTOM MILKWOOD
11	1	ELECTRIC RICE COOKER	Thunder Group SEJ3201 Rice Cooker
12	1	Water Boiler	Grindmaster 830(E) 30 gal Water Boiler w/ Dial Thermometer, Auto Refill, 120/208v/lph
13	1	Fryer	Fryer: AutoFry MTI-10XL Ventless / Hoodless Fryer
14	LOT	NSF 9/8 WORK TABLE	LAMBERTSON OR EQUIVALENT
15	1	Cooler	Fridge: True TWT-48-AD4-HC Underbar 2 Section Worktop Refrigerator
16	1	Freezer	Freezer: True T-49F-HC Freezer 2 Section
17	1	Cooler	Refrigerator: True T-23-HC
18	1	Ice Maker	Ice Maker: KM-350MAJ, Crescent Cuber Ice Maker
19	1	3COMP. SINK	ADV. TABCO 93-23-60-18RL W/ ZINC WIRE SHELVEING, WALL SYSTEM 18"Wx48"L
20	1	Ice Bin	Ice Bin: Advance Tabco FRI-24-24
21	1	Espresso Machine	Espresso Machine: Rancilio Classe 5 USB 2 Group Automatic Compact Tall
22	1	Coffee Grinder	Coffee Grinder: Grindmaster HC-600 Venezia II Espresso Grinder
23	1	Bakery Display	Bakery Display: Turbo Air TCGB-60JF-CO-W(B)-N
24	1	Food Prep Fridge	Food Prep Fridge: True TFP-48-18H
25	LOT	SNEEZE GUARD	ADM
26	1	smoothie mixture	VITAMIX, 36019

DESIGNS
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621 TULLY ROAD,
Suite #223
SAN JOSE, CA

REGISTERED PROFESSIONAL ENGINEER
No. C 61300
Exp. 09/30/2019
STATE OF CALIFORNIA

Breaktime Tea
199 E Campbell Ave, Campbell Ca

Project Title:
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Project No: Date: 03-15-07
Sheet Title:

ELECTRICAL

Scale:
Sheet No: 1
of 1 Sheets