



CITY OF CAMPBELL
Community Development Department

October 12, 2016

**NOTICE OF ADMINISTRATIVE PLANNED DEVELOPMENT PERMIT and
PARKING MODIFICATION PERMIT**

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

File No.: PLN2016-259

Applicant: Fisher Ice Cream Treats, Inc. c/o Tina Fisher

Project Address: 475 E. Campbell Ave.

Property Owner: KYW Properties, LLC

Zoning District: P-D (Planned Development) / East Campbell Avenue Master Plan

General Plan: Central Commercial

Project Description: *Administrative Planned Development Permit to allow establishment of a 'restaurant or cafe' (Rita's Italian Ice) and a Parking Modification Permit to reduce the number of required parking spaces to allow a proposed customer capacity of ten (10) interior seats. No alcohol service or "late-night" hours are proposed.*

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 June 26, 2015 and ends on October 24, 2016. Any comments regarding this application must be submitted in writing (including email) to the Planning Division before 5:00 p.m. on **October 24, 2016**. 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 \$200 appeal filing fee. Plan and other project materials, 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 Senior Planner Daniel Fama at (408) 866-2140 or by email danielf@cityofcampbell.com.

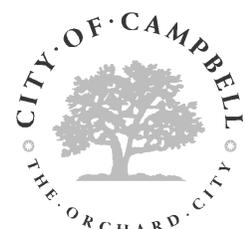
Project Location Map



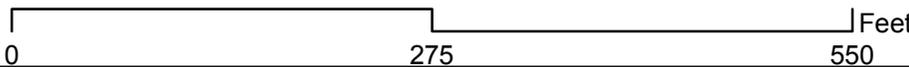
Project Location: 475 E. Campbell Ave.

Application Type: Admin. P-D Permit and Parking Mod.

Planning File No.: PLN2016-259



Community Development Department
Planning Division



Fisher Ice Treats, Inc.

Business Details for Rita's Ice of Campbell



Tina & Arlin Fisher

5062 Severance Drive

San Jose, CA 95136

408.266.5077

408.807.0743

408.981.2020

TinaFisher@sbcglobal.net

ArlinFisher@sbcglobal.net

Rita's Ice Information

Rita's Italian Ice is more than just Italian Ice; it is **"Ice Custard Happiness"**. The Rita's brand started in 1984 and can trace its roots back to Ancient Rome and Greece, where it is said, people would infuse handfuls of snow from Mount Etna with wines and syrups as a special delicacy. The unique flavor profile of the **cool treats** has created a fiercely loyal customer following that has allowed Rita's to successfully grow to over 700 units. With 90% of the locations east of the Mississippi, the acquisition of a majority interest by Falconhead Capital in 2011 heralded a more Westward expansion of the business.

Rita's is unique in the frozen treat industry. It's not a frozen yogurt or an ice cream; it's BOTH and NEITHER. The Italian Ice is not a snow cone, nor a frozen icy. It's smooth and creamy, but wet and cool. Frozen Custard is creamier and tastier than yogurt yet cooler and fresher than soft serve. It is a unique brand in its space and in markets where it competes directly against ice cream and yogurt; our products quickly become the preferred frozen treat.

On pricing, Rita's has a distinct advantage. With food costs under 20%, an Italian Ice can cost a customer under \$4. This is well below similar treats of equal or lesser volume. This cost advantage allows a family of 4 to dine-in for an overall cost of less than \$20. Families are more value conscious than ever and to provide a unique in-store experience of Ice, Custard and Happiness for less than \$20 is unheard of in today's market.

Rita's Ice Products & Production

Our hours of operation will be 7 days a week from 11AM to 10PM. We will have a grand-opening where we offer free Italian Ice. We will also offer free Italian Ice on the first day of Spring each year. We will have a "Rita's Dude" that is our mascot and will be used at these events. Rita's Ice is also in SAP center and we have an arrangement with the SJ Sharks for "Sharkie" to attend the grand openings as well.



Our Staffing: We will have a manager (either my husband or myself or a trained manager from Corporate) on site during operation hours along with 1 to 2 other employees, depending on the traffic. The other employees that we hire are typically high school or college age students. We will have more employees on site during the grand opening and first day of Spring.

Our desire is to be a community company that donates and give back to the City of Campbell. I'm going to partner with a non-profit company in the city of Campbell and offer free products. I'm going to continue being an Ambassador for the Campbell Chamber of Commerce and be actively involved with the local community and events. I will also be marketing to do catering events to the local companies in Campbell.

Our methods of operation will include:

- Ice making done daily – A batch of ice takes 15 minutes to produce following a recipe card provided by Rita's
 - There are 65+ flavors to be chosen from daily to produce.
 - Ice can be served as a stand-alone product, in a Gelati, in a Misto® and served in pints, quarts and even gallons.
 - Produced ice has a 36 hour shelf life and will be discarded.
 - Produced ice can be stored in the extra dip box behind the counter, the main customer dip box or in the freezer in the production area of the store.



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- Frozen Custard Production – Custard is drawn in a soft-serve form to order by the client from the flavors carried that day.
 - Custard comes in several flavors as chosen by store owner
 - Custard can be served in a cone, bowl or made into a sundae. Custard is also put into the Gelati, Milkshake, Misto® and can be used to make cookie sandwiches and cakes.
 - Custard is shipped in liquid form and stored until poured into custard machine for freezing and sale.
 - A custard machine must be cleaned once a week.

Products



The Rita's product line of Italian Ice and Frozen Custard are used separately and concurrently to form various unique product offerings. These offerings are unique to Rita's and as such there is no nationwide franchise offering a similar product. The products can be purchased as a separate item or in pint, quart or gallon sizes.

Rita's

Your Guide To Ordering Happiness

ITALIAN ICE
 1. Large or Regular
 2. Select Flavor(s)
 3. Sugar-Free Ice also available
 Made Fresh daily. So stop by the other 6 days of the week, too.

OLD-FASHIONED FROZEN CUSTARD
 1. Cup or Waffle Cone
 2. Select Custard Flavor
 3. Select Topping
 The richest, smoothest and creamiest treat you've ever tasted.

GELATI
 1. Large or Regular
 2. Select Ice Flavor(s)
 3. Select Custard Flavor(s)
 Layers of Ice, Custard and Happiness.

MISTO®
 1. Large or Regular
 2. Select Ice Flavor(s)
 3. Select Custard Flavor
 Topped off with a lid and a straw for your traveling pleasure.

BLENDINI™
 1. One Size Fits All
 2. Select Ice Flavor
 3. Select Custard Flavor
 A. Select a Crunch
 One bite and you'll be in the thick of it.

LIGHT LINE™
 1. Sugar-Free Toppings
 2. Slenderita™ Fat-Free Soft Serve
 3. Dry a Blendini™ or Gelati inside with Sugar-Free Ice and/or Slenderita™
 Do the Light Thing.

Rita's Light

The World Needs More Rita's™

Genuine Italian Ice made fresh daily



Italian Ice is made fresh daily in the store locations using proprietary flavor formulations 30+ years old. The ice can be made sugar free or with sugar. Fruit flavors often contain real fruit bits with Mango flavor being the number 1 nationwide seller. The store operator can then choose the flavors they will carry that day either from yesterday's inventory or from fresh flavors prepared that morning. Flavors for the day are updated instantly on the menu board and customers are updated via text when their favorite flavors are being offered.

Italian Ice

- | | | | |
|-----------------------------------------------------|--------------------------------------------------|---------------------------------------------------------|----------------------------------------------------------|
| <input checked="" type="checkbox"/> Alex's Lemonade | <input type="checkbox"/> Banana | <input type="checkbox"/> Blue Raspberry | <input type="checkbox"/> Blueberry |
| <input type="checkbox"/> Cantaloupe | <input checked="" type="checkbox"/> Cherry | <input type="checkbox"/> Choc Choc Chip | <input type="checkbox"/> Choc Peanut Butter |
| <input type="checkbox"/> Chocolate | <input checked="" type="checkbox"/> Cotton Candy | <input type="checkbox"/> Florida Orange | <input checked="" type="checkbox"/> Georgia Peach |
| <input type="checkbox"/> Green Apple | <input type="checkbox"/> Honeydew | <input type="checkbox"/> Island Fusion | <input type="checkbox"/> Jelly Belly® Berry Blue |
| <input type="checkbox"/> Jelly Belly® Tutti-Fruitti | <input type="checkbox"/> Juicy Pear | <input checked="" type="checkbox"/> Key Lime | <input checked="" type="checkbox"/> Kiwi-Strawberry |
| <input type="checkbox"/> Mango | <input type="checkbox"/> Mango-Orange | <input type="checkbox"/> Mango-Pineapple | <input type="checkbox"/> Mango-Strawberry |
| <input type="checkbox"/> Margarita | <input type="checkbox"/> Passion Fruit | <input type="checkbox"/> Peanut Butter & Jelly | <input checked="" type="checkbox"/> Pina Colada |
| <input type="checkbox"/> Pineapple | <input type="checkbox"/> Rasp. Lemonade | <input type="checkbox"/> Raspberry | <input type="checkbox"/> Root Beer |
| <input type="checkbox"/> SOUR PATCH KIDS Red | <input type="checkbox"/> Starburst Cherry | <input type="checkbox"/> Starburst Orange | <input checked="" type="checkbox"/> Starburst Strawberry |
| <input type="checkbox"/> Strawberry | <input type="checkbox"/> Strawberry Colada | <input checked="" type="checkbox"/> Strawberry Lemonade | <input type="checkbox"/> Strawberry Margarita |
| <input type="checkbox"/> Swedish Fish® | <input type="checkbox"/> Tropical Punch | <input type="checkbox"/> Vanilla | <input type="checkbox"/> Watermelon |
| <input type="checkbox"/> Wild Berry | <input type="checkbox"/> Wild Black Cherry | | |

Sugar-Free

- | | | | |
|--------------------------------------|-----------------------------------------------|-----------------------------------------|----------------------------------------|
| <input type="checkbox"/> Cherry | <input type="checkbox"/> Chocolate | <input type="checkbox"/> Chocolate Mint | <input type="checkbox"/> Dragonfruit |
| <input type="checkbox"/> Mango Peach | <input type="checkbox"/> Pineapple | <input type="checkbox"/> Pink Lemonade | <input type="checkbox"/> Raspberry Tea |
| <input type="checkbox"/> Root Beer | <input checked="" type="checkbox"/> Tangerine | | |

Cream Ice



“Cream Ice” is actually “Ice Cream” backwards. Cream ice is creamier than ice alone as it has a milk base infused into the ice. This creates an ice cream type of product but since its still ice based it is cooler and more refreshing than stand-alone ice cream.

Cream Ice

- | | | | |
|-----------------------------------------------|----------------------------------------------------|--------------------------------------------------------|------------------------------------------------|
| <input type="checkbox"/> Banana Split Cream | <input type="checkbox"/> Birthday Cake | <input type="checkbox"/> Black Cherry Cheesecake | <input type="checkbox"/> Cheesecake |
| <input type="checkbox"/> Choc Chip Cheesecake | <input type="checkbox"/> Coconut Cream | <input type="checkbox"/> Cookie Dough | <input type="checkbox"/> Cookies 'n Cream |
| <input type="checkbox"/> Dulce de Leche | <input type="checkbox"/> Fudge Brownie | <input checked="" type="checkbox"/> Gingerbread | <input type="checkbox"/> Horchata |
| <input type="checkbox"/> Iced Coffee | <input type="checkbox"/> Marshmallow-Peanut Butter | <input type="checkbox"/> Mint Chocolate Chip | <input type="checkbox"/> Mint Oreo® |
| <input type="checkbox"/> Mocha | <input type="checkbox"/> Oatmeal Raisin Cookie | <input checked="" type="checkbox"/> Pumpkin Cheesecake | <input type="checkbox"/> Pumpkin Pie |
| <input type="checkbox"/> Red Velvet Cake | <input type="checkbox"/> Root Beer Float | <input type="checkbox"/> S'mores | <input type="checkbox"/> Strawberry Cheesecake |
| <input type="checkbox"/> Strawberry-Banana | <input type="checkbox"/> Vanilla Cream | <input type="checkbox"/> Watermelon Chip | |

Genuine Old Fashioned Frozen Custard



Frozen custard was invented in 1919 when Archie & Elton Kohr, ice cream vendors on Coney Island, desired to enhance their ice cream product to create a smoother texture and to keep it cooler longer so it would hold its form. Thus frozen custard, an east coast institution, was born. It's a colder and creamier version of soft serve.

Custard

- Chocolate
- Strawberry
- Coffee
- Vanilla
- Light Vanilla
- Orange Cream

Cookie Sandwich Pack

- Chocolate
- Vanilla
- Vanilla/Chocolate Twist

Cookie Sandwich Pack w/Topping

- Chocolate with Chocolate Chips
- Vanilla/Chocolate Twist with Chocolate Chips
- Chocolate with Rainbow Sprinkles
- Vanilla/Chocolate Twist with Rainbow Sprinkles
- Vanilla with Chocolate Chips
- Vanilla with Rainbow Sprinkles

The various flavors of custard can then be used as a stand-alone cone, waffle cone or bowl. The custard is also used to make frozen custard sandwiches, Blendini's® and even custard sundaes. It is also mixed with or served with the Italian ice to form many unique product offerings



Blendini®



The Blendini® is a proprietary product of blended of old fashion custard and a topping of choice by the customer. The customer gets to choose from topping such as Snicker bar, Oreo or Gummy Bear. The custard is then blended with the topping right on the counter and within seconds a blended cool treat of choice is handed to the customer.

Choose Up To 6 Blendinis

Berry Cherry Pie
Cherry Cordial
Cherry Pie a la Mode
Cotton Candy Craze
Island Crunch
Key Lime Pie
Peach Cobbler
Strawberry-Lemonade Shortcake
Tropical Margarita

Misto®



The Misto® is a blend of an Italian Ice Flavor with liquid custard blended together. The customer chooses an ice flavor and a custard flavor to create the taste they desire. This creates Misto® flavors like Chocolate Covered Cherry flavor, Peaches and Cream, Cotton Candy, Coffee Mocha and Strawberry-Lemonade Splash to name a few.

MilkShakes



The Rita's MilkShake is a Rita-ized version of an old-fashioned favorite. Milkshakes are made with our many famous flavors of Old-Fashioned Frozen Custard. Using custard in the shake makes it richer, creamier and cooler than traditional milkshakes.

Shopping Center Information

Property owners:

KYW Properties, LLC

2010 Bel Air Avenue

San Jose, CA 95128

(408) 244-1559

C (408) 309-7366

kywproperties@gmail.com

Tenant Roster:

Campbell Liquors and Deli

Food Service

Square Footage - 2,240

479 E. Campbell Avenue, Campbell, CA 95008

6 seats outside, 1 seat inside

Open: Mon – Thurs 9:30 to 10:30, Fri 9:30 to 11:30, Sat 9:30 to 11:30, Sun 9:30 to 8:30

Towne Tile

Residential and Commercial Tile distributor

Square Footage - 2,354

471 E. Campbell Avenue, Campbell, CA 95008

No seating – showroom

Open: Mon – Fri 8:30 to 5:30, Sat 9 to 4, Sun closed

Benson's Cleaners

Dry Cleaning

Square Footage - 1,445

467 E. Campbell Avenue, Campbell, CA 95008

No seating – counter only

Open: Mon – Fri 7 to 6:30, Sat 9 to 4, Sun closed

Rita's Ice

Food service

Square Footage - 1,100

475 E. Campbell Avenue, Campbell, CA 95008

10 seats inside, 4 seats outside

Open: 11AM to 10PM, 7 days a week

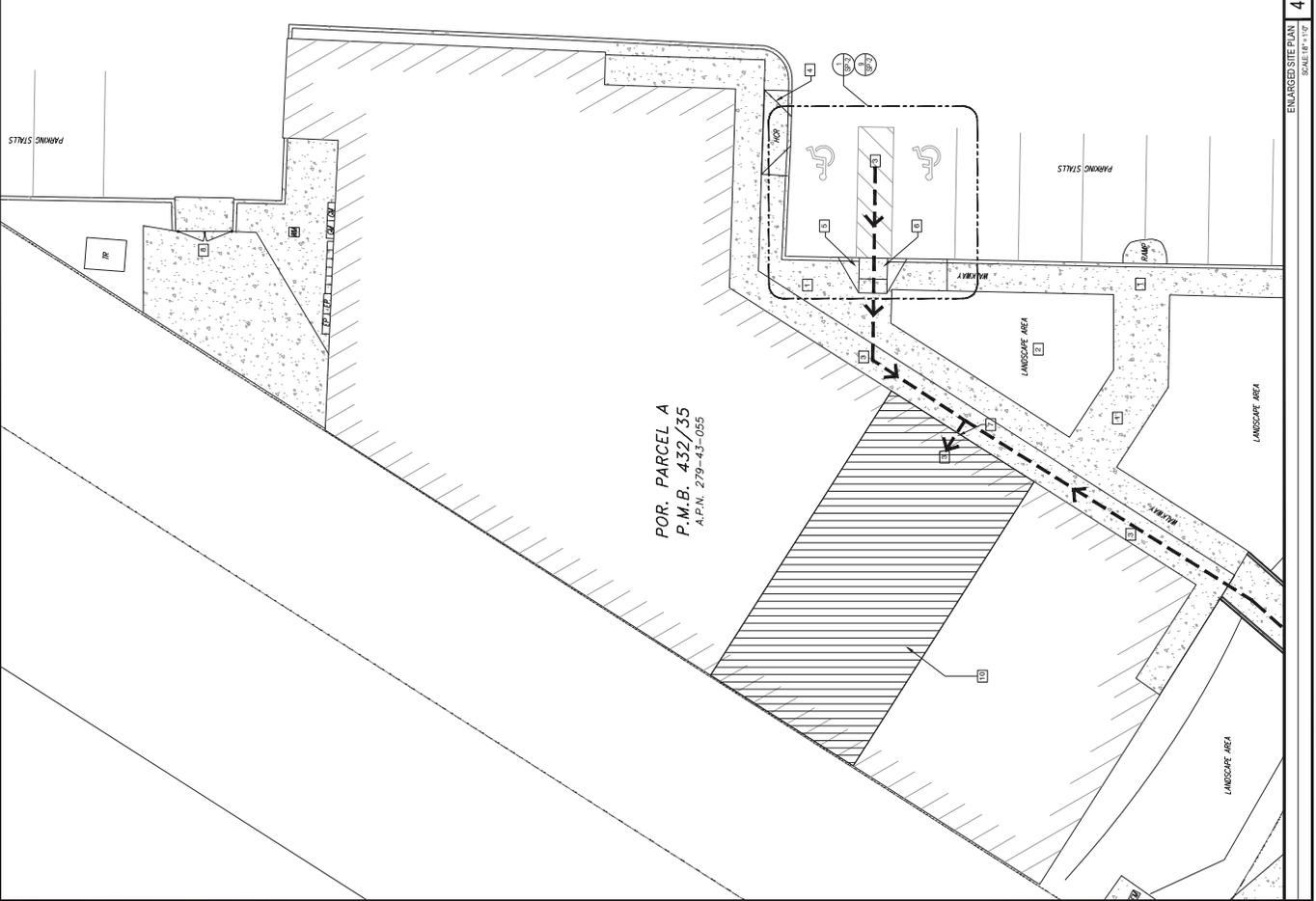
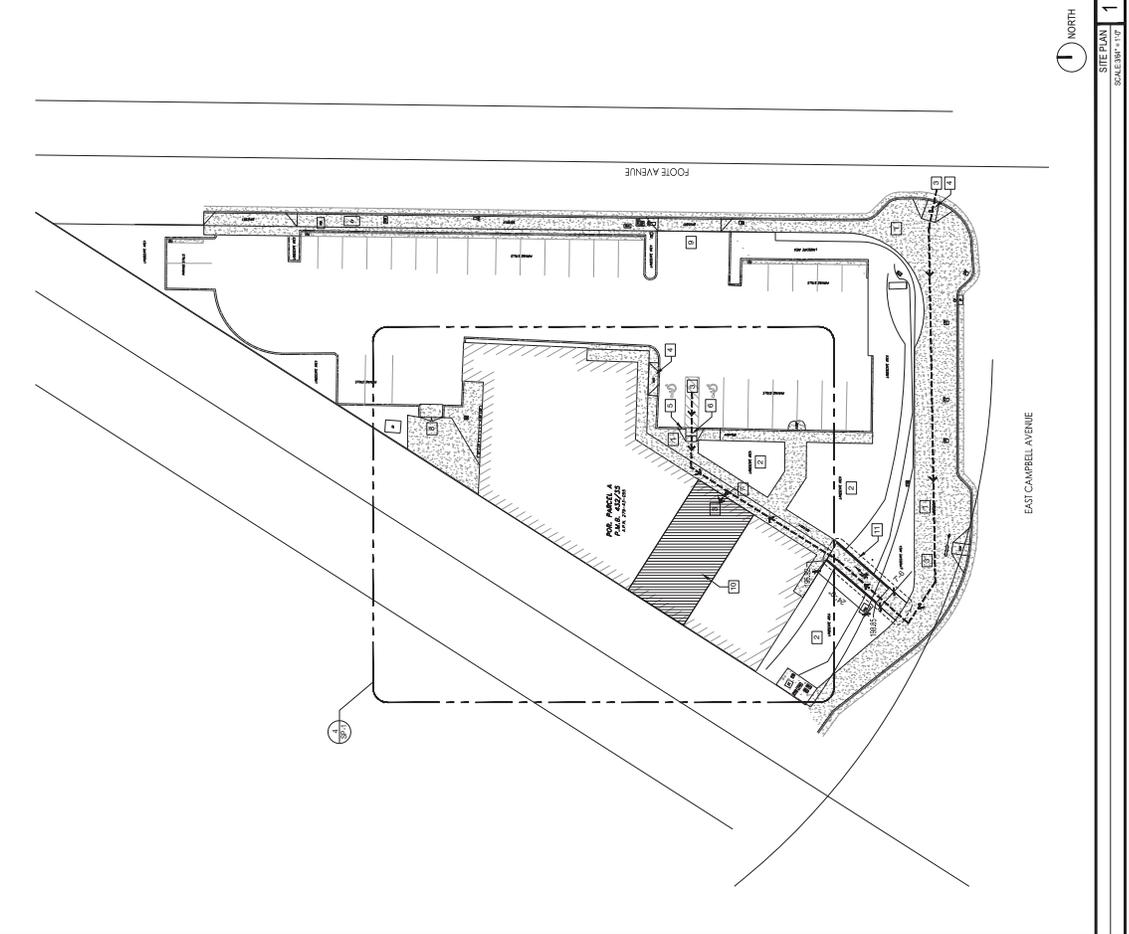
The shopping center is at the corner of E. Campbell Avenue and Foote Avenue. It backs up to the railroad tracks.

There are currently 32 total parking spaces, with 1 handicapped marked space.

There is an enclosed area for the trash bins, however it is currently being used for storage. The trash is currently not enclosed but the property owner is going to have an enclosed area built once we understand the requirements from both the City of Campbell and the West Valley Sanitation District.

Landscaping needs to be improved on. The property owners have told me that they are planning on getting this worked on in the near future.

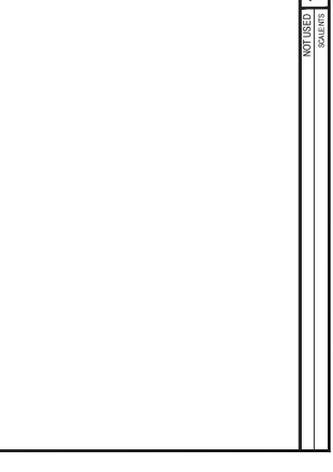
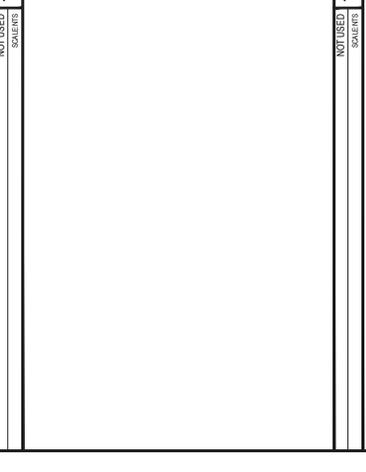
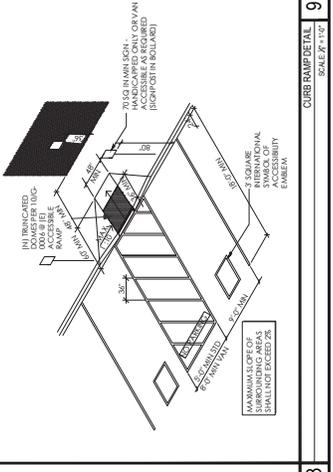
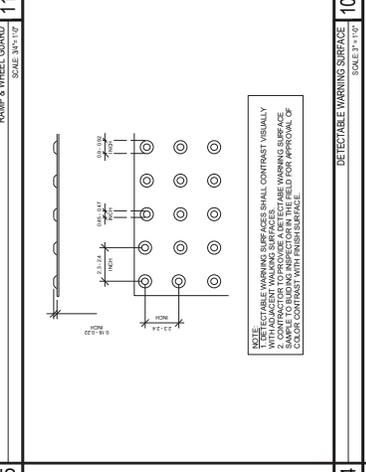
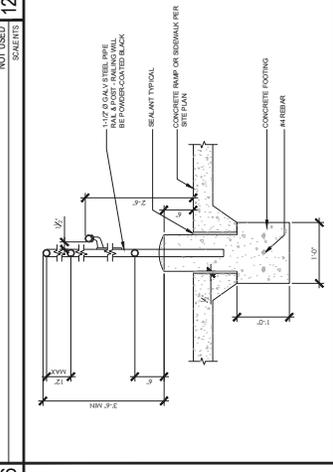
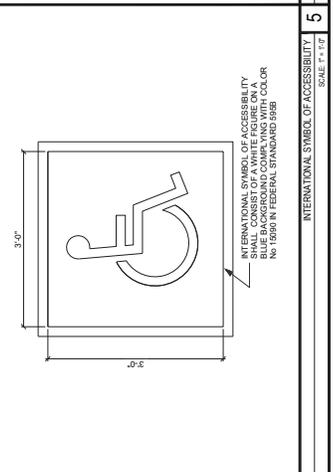
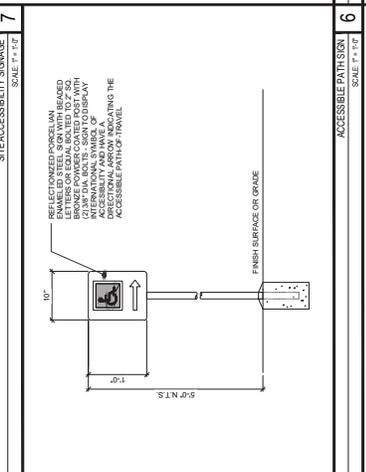
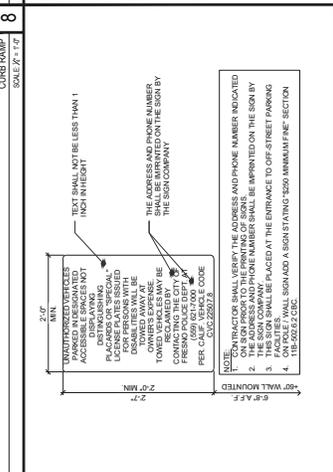
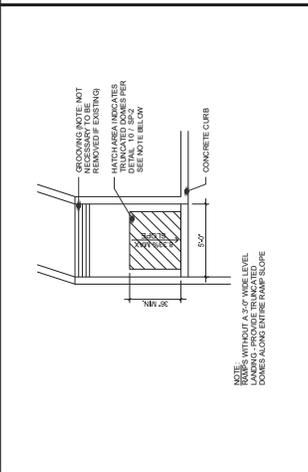
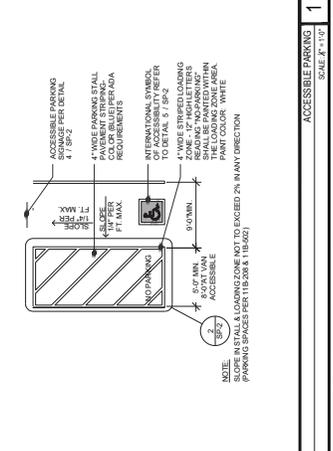
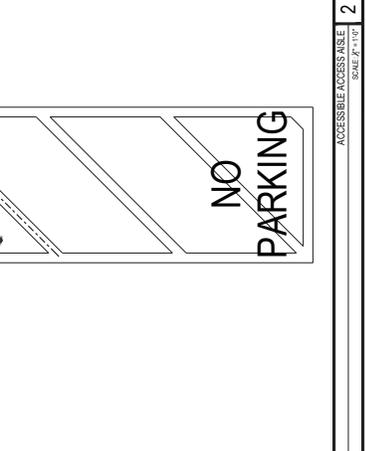
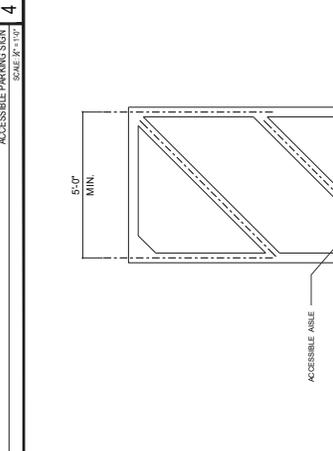
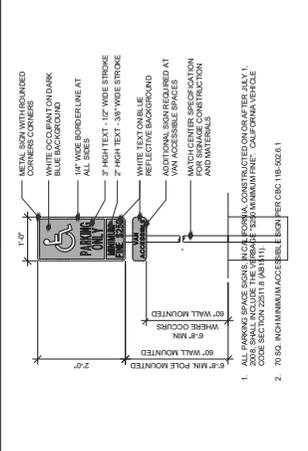
- KEY NOTES**
SCALE: NTS
- 1 (E) SIDEWALK
 - 2 (E) LANDSCAPING AREA
 - 3 (E) ACCESSIBLE PATH OF TRAVEL FOR PUBLIC WALKWAY
 - 4 (E) CURB RAMP
 - 5 (E) DETECTABLE WARNING SEE WSP-2
 - 6 (E) CURB RAMP
 - 7 (E) RITE'S ENTRANCE
 - 8 (E) TRASH ENCLOSURE
 - 9 (E) DRIVEWAY
 - 10 (E) PROPOSED 1" UT OF RITE'S LOCATION
 - 11 (E) PROPOSED ACCESSIBLE DRIVEWAY WITH 6% SLOPE AND HANDRAILS BOTH SIDES SEE DETAIL 1109-2
- GENERAL NOTES**
SCALE: NTS
- A. BUILDING'S EXISTING LOCATION AND DESIGN IS UNDER SERVICE PERMIT.
 - B. ALL WORK SHALL BE PROVIDED PER DIVISION CODE AND LEED REQUIREMENTS.
 - C. ALL PARKING AND DRIVE THRU STRIPING TO BE PROVIDED BY LANDLORD.
 - D. TRANSFER ENCLOSURE TO BE LOCKABLE USING STEEL GATES OR GENERAL CONTRACTOR TO APPLY CONCRETE SEALERS TO ALL EXTERIOR CONCRETE PATIO AND WALKWAY SURFACES.
 - E. AN UNIMPROVED SURFACE SHALL BE PROVIDED FOR STORAGE OF OUTSIDE REFUSE CONTAINERS SHALL BE PROVIDED.
 - F. SCHEDULED OR BE RELOCATING.



NO.	REVISIONS
1	ISSUED FOR PERMITS
2	ISSUED FOR CONSTRUCTION



SITE ACCESSIBILITY	
DATE: 10/20/11	SCALE: AS SHOWN
PROJECT: RITAS #001	DATE: 10/20/11
SHEET TITLE	



ROOM	FINISH	FRAME	TYPE	REMARKS	
101	3" F	7" F	1" A	B	BY DOOR/FR
102	3" F	7" F	1" A	C	HOLLOW METAL INTERIOR DOOR FRAME (C. (MAX. HEIGHT 67")
103	3" F	7" F	1" A	D	HOLLOW METAL INTERIOR DOOR FRAME (C. (MAX. HEIGHT 67")
104	3" F	7" F	1" A	A	EXISTING

UP	STUD	SPACING
5'-0"	3x8 S163 (S163 GA)	1'-4"
1'-2"	3x8 S163 (S163 GA)	2'-0"
1'-2"	3x8 S163 (S163 GA)	1'-4"
1'-2"	3x8 S163 (S163 GA)	1'-0"
5'-0"	3x8 S163 (S163 GA)	1'-0"
1'-2"	3x8 S163 (S163 GA)	1'-0"
3'-0"	3x8 S163 (S163 GA)	1'-4"

EXISTING STUD WALLS TO REMAIN AS SHOWN. PATCH REPAIR OR P. FOR NEW FINISHES. MAINTAIN EXISTING FIRE RATINGS.

EXISTING CMU WALLS TO REMAIN AS SHOWN. PATCH REPAIR AS NEEDED. PATCHES SHALL BE AT LEAST 6" X 6" OR 12" X 12" FOR PATCHES. PATCHES SHALL BE AT LEAST 6" X 6" OR 12" X 12" FOR PATCHES. PATCHES SHALL BE AT LEAST 6" X 6" OR 12" X 12" FOR PATCHES.

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1. ALL PENETRATIONS THROUGH WALLS MUST BE SEALED AND FINISHED.

2. THE BOTTOM PART OF ALL INTERIOR PARTITIONS DRIVEN FASTENERS (ACCESS 209).

3. EXISTING WALLS TO BE 'CONCRETE' OR BRICK OR EQUAL.

4. WALL BRACES SHALL NOT BE CONNECTED TO ANY BOTTOM CHORD OF ROOF TRUSS.

5. LOW WALL @ FRONTLINE COUNTER. (SEE DET. 11/12)

6. PROVIDE SOUND ATTENUATION BARRIER IN ROOM WALLS.

7. DOOR TYPE. REFER TO DOOR SCHEDULE ON THIS SHEET.

8. EXT. SOUN.

9. EXISTING OUTLET.



WALL TYPE / PARTITION SCHEDULE / LEGEND

SCALE: NTS

1. ALL BATHROOM FIXTURES ARE TO BE ADA COMPLIANT. INSTALLED ACCORDING TO ADMINIMUM STANDARD REQUIREMENTS.

2. GO TO PROJECT CONDITIONS AND PLUG IN CONTRACTOR ELECTRICAL FREEZE (OR FIRM) TRITS.

3. PROVIDE SINKS ACCURATE TO DEGREES APPLICABLE TO REFRIGERATORS IF ONE'S NOT INCLUDED WITH FURNISH.

4. ALL HANDSOME AND OWNERS SUPPLIED EQUIPMENT IS SHOWN FOR COORDINATION PURPOSES ON AND IS NOT IN THE CONTRACT.

5. CONTRACTOR MUST VERIFY ALL DIMENSIONS TO VERIFY ALL EXISTING CONDITIONS AND DIMENSIONS INTERFERE WITH THE PROPER EXECUTION. REPORT DISCREPANCIES DURING BIDDING PROCESS AND BEFORE START OF CONSTRUCTION. DIMENSIONS SHALL NOT BE ALLOWED FOR JOB OR DUE TO CHANGE ORDERS OR OTHER CONSEQUENCES OF CONSTRUCTION.

6. ALL NEW CONSTRUCTION TO BE SUPPORTED FROM TOP CHORD OF STRUCTURE AND NOT FROM METAL DECK ABOVE.

7. DIMENSIONS TO FACE OF FINISH UNLESS OTHERWISE NOTED.

GROUP 1: EXISTING BATH

GROUP 2: NEW BATH

GROUP 3: EXISTING BATH

GROUP 4: NEW BATH

GROUP 5: EXISTING BATH

GROUP 6: NEW BATH

GROUP 7: EXISTING BATH

GROUP 8: NEW BATH

GROUP 9: EXISTING BATH

GROUP 10: NEW BATH

GROUP 11: EXISTING BATH

GROUP 12: NEW BATH

GROUP 1: EXISTING BATH

GROUP 2: NEW BATH

GROUP 3: EXISTING BATH

GROUP 4: NEW BATH

GROUP 5: EXISTING BATH

GROUP 6: NEW BATH

GROUP 7: EXISTING BATH

GROUP 8: NEW BATH

GROUP 9: EXISTING BATH

GROUP 10: NEW BATH

GROUP 11: EXISTING BATH

GROUP 12: NEW BATH

GROUP 1: EXISTING BATH

GROUP 2: NEW BATH

GROUP 3: EXISTING BATH

GROUP 4: NEW BATH

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GROUP 12: NEW BATH

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GROUP 6: NEW BATH

GROUP 7: EXISTING BATH

GROUP 8: NEW BATH

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GROUP 10: NEW BATH

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PROJECT

RITAS #001

CAMPBELL FRANCHISE

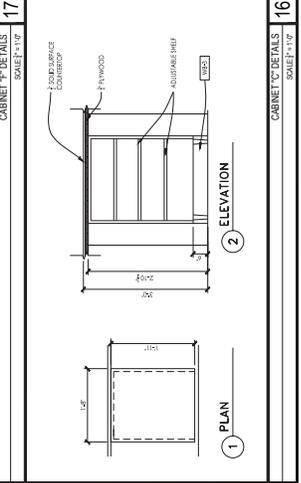
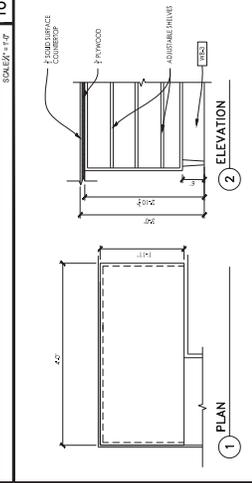
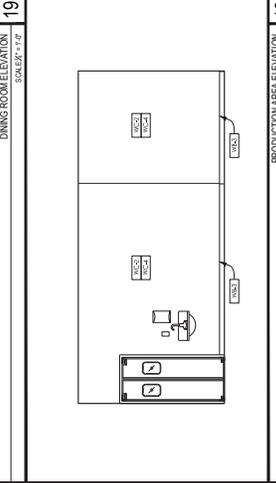
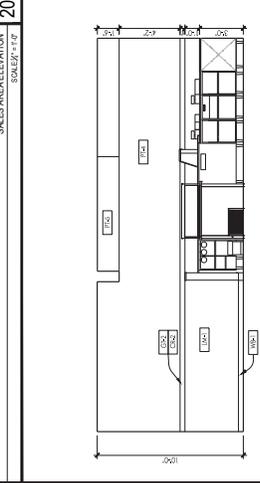
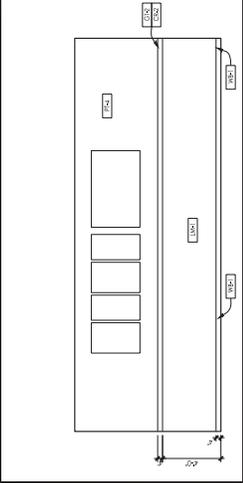
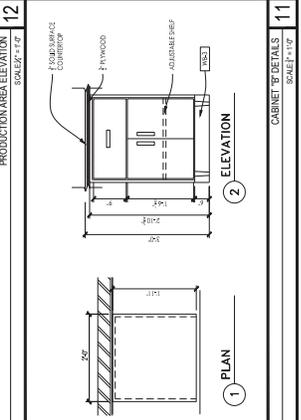
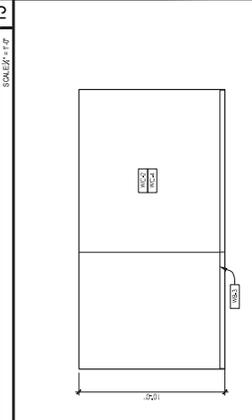
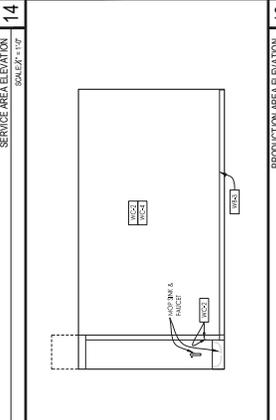
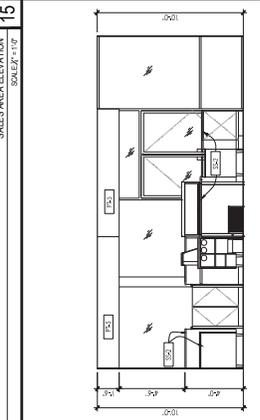
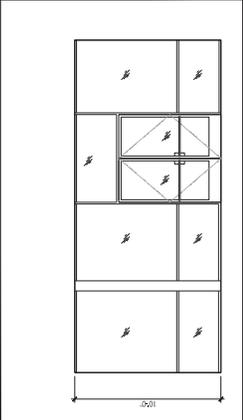
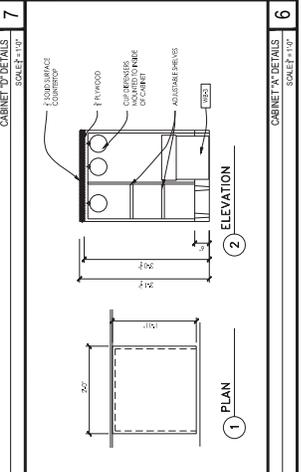
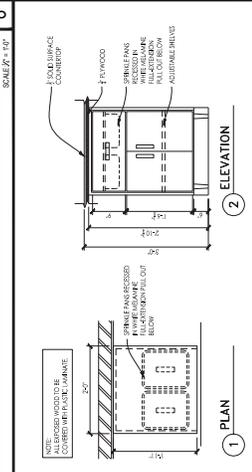
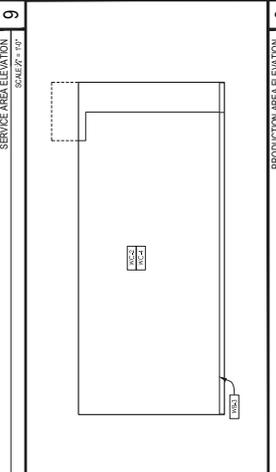
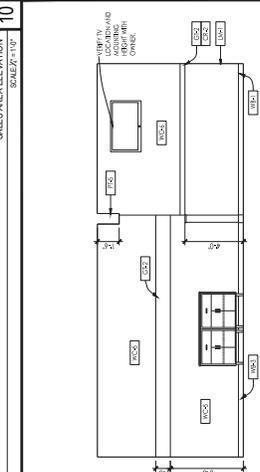
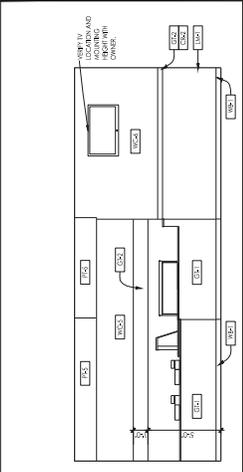
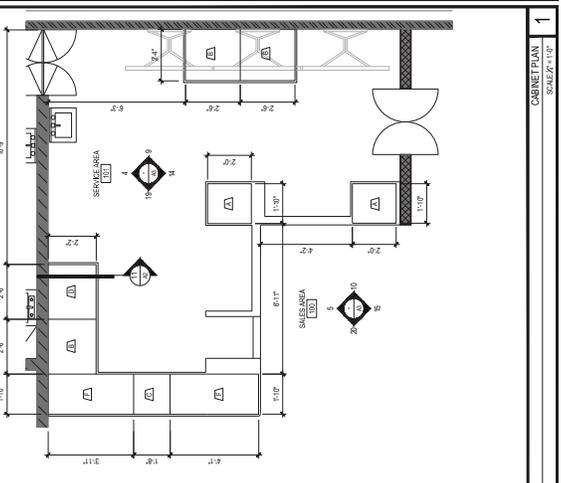
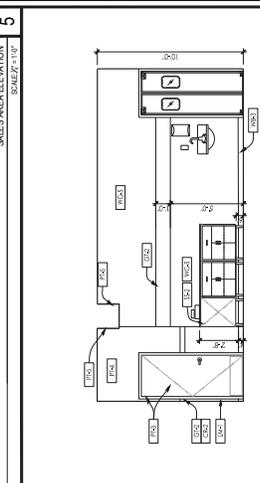
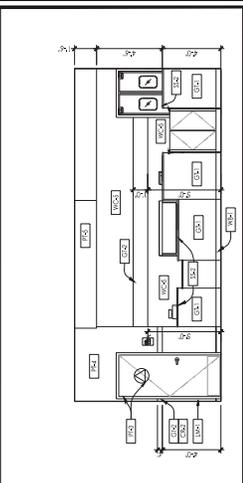
475 EAST CAMPBELL AVE.

CAMPBELL, CA 95008

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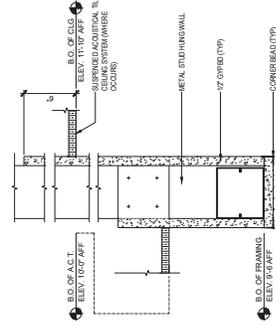


- 1. PROVIDE 2" FRT. W/ BLOCKING IN RESTROOM WALLS AS REQUIRED FOR SINKS AND ACCESSORIES.
- 2. RELOCATE EXISTING THERMOSTAT. PRE-MECHANICAL PLAN SCHEDULE.
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- 34. RELOCATE EXISTING THERMOSTAT. PRE-MECHANICAL PLAN SCHEDULE.



- COORDINATE CEILING WORK WITH OTHER TRADES. COORDINATE FINAL CEILING LAYOUT WITH MECHANICAL AND ELECTRICAL WORK.
- INSTALL EDGES OF ACOUSTIC UNITS ALIGNED FACING INLINE FLUSH AND LEVEL. PERPENDICULAR TO WALLS AND PARTITION WALLS. PROVIDE FINISH TO MATCH THE PARTITION INDICATED ON THE DRAWINGS. CONTACT ARCHITECT FOR FINISH.
- INSTALL EDGE TRIM AT JUNCTIONS OF ACOUSTIC TILE UNITS AND WALLS OR OTHER SURFACES. AND AT ALL TERMINATIONS.
- PROVIDE NECESSARY FRAMING MEMBERS, SUPPORTS, AND HANGERS FOR INSTALLATION OF RECESSED LIGHT FIXTURES, DIFFUSERS, AND OTHER RECESSED ITEMS. PROVIDE HANGING WIRES AT EACH CORNER OF 4" X 4" ACOUSTIC LIGHT FIXTURES. WIRES ATTACHED TO OUTSIDE MEMBER OF ROOF STRUCTURE ASSEMBLY ABOVE.
- HANG SUSPENSION SYSTEMS WITH A MINIMUM OF GALVANIZED WIRE SPACED AS REQUIRED (4" OC MAX).
- PROVIDE FIRE STOPPING AND DRAFT STOPPING IN ACCORDANCE WITH LOCAL CODE.
- ALL SUSPENDED CEILING MECHANICAL SYSTEMS, AUTOMATIC SPRINKLER SYSTEMS, ELECTRICAL SYSTEMS, AND OTHER MECHANICAL SYSTEMS SHALL BE SUPPORTED BY A STRUCTURE ABOVE. SUPPORT FROM BOTTOM EDGES OF BALDUSTS NOT PERMITTED.
- IF APPLICABLE, FINAL LOCATION OF SPRINKLER HEADS TO BE DETERMINED BY GC'S SPRINKLER CONTRACTOR AND TO BE APPROVED BY THE LOCAL FIRE DEPARTMENT. SPRINKLER HEADS IN ACT CEILINGS TO BE CENTERED IN THE TILE.
- USE THE SQUARE SPACE FOR 24" AND 36" LIGHTS BEFORE INSTALLING GRID. NOTIFY ARCHITECT OF ANY CONFLICTS.
- DIMENSIONS TO FINISH FACE UNLESS OTHERWISE NOTED.
- PROVIDE ALL CODE REQUIRED EGRESS LIGHTING AND EXIT SPANAGE.

GENERAL NOTES 5
SCALE: NTS



SOFFIT DETAIL 4
SCALE: 1/2" = 1'-0"

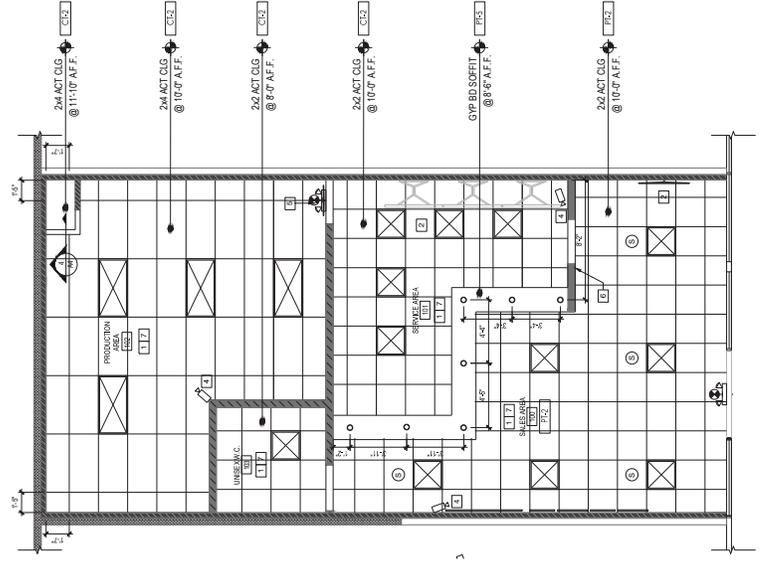
MARK	SYMBOL	DESCRIPTION	REMARKS
A		2x4-8 FLUORESCENT FRAMELESS LED TROFFER	A
B		2x2-LED TROFFER	
C		3' LED STEP BARRIE DOWNLIGHT	
EYE		EMERGENCY EXIT LIGHT LED COMBO	
-		6' SPEAKER ROUND CEILING MOUNT	
-		SECURITY CAMERA	B

NOTES:
1. SEE ELECTRICAL SHEETS FOR MORE INFORMATION.

REMARK:
A. PROVIDE PROTECTIVE SHIELD IN FOOD PREP AREAS.
B. CONNECT TO DATA DESK. COORDINATE WITH OWNER.

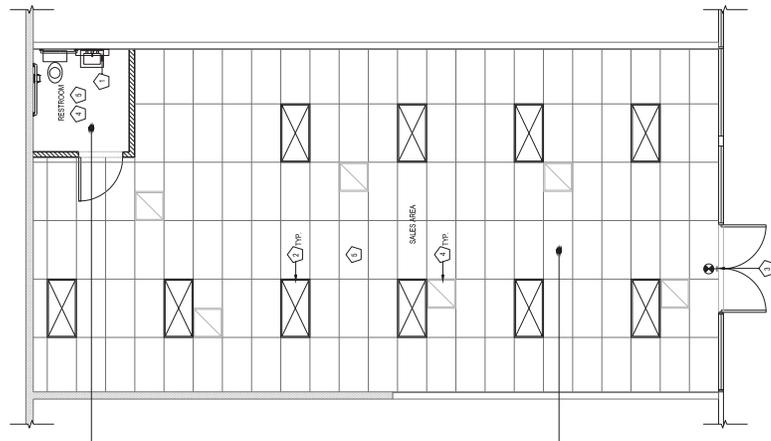
RCP SYMBOLS LEGEND 3
SCALE: NTS

- CENTER CEILING GRID AND PATTERN IN ROOMS SHOWN.
- 7'-0" AFF. MOUNTING HEIGHT OF TV.
- NOT USED.
- VERIFY LOCATION AND QUANTITY OF SECURITY CAMERAS WITH OWNER. CONNECT TO DVR AT DESK.
- TV FOR SECURITY SYSTEM MOUNTED ABOVE DOOR. COORDINATE EXACT LOCATION WITH OWNER.
- ALUM. WALL AND SOFFIT.
- REPLACE EXISTING INSULATION WITH R-19 BATT INSULATION.



REFLECTED CEILING PLAN 2
SCALE: 1/4" = 1'-0"

- REMOVE EXISTING RESTROOM SOURCE.
- REPLACE ALL TRUCKER LIGHTING WITH NEW FIXTURES SEE REFLECTED CEILING PLAN.
- REPLACE EXISTING EMERGENCY EXIT SIGN AND LIGHT SHOWINGS.
- RELOCATE EXISTING HVAC DUCTS AS NECESSARY PER MECHANICAL DRAWINGS.
- REMOVE EXISTING SUSPENDED CEILING. REPLACE WITH NEW. SEE REFLECTED CEILING PLAN.



REFLECTED CEILING DEMOLITION PLAN 1
SCALE: 1/4" = 1'-0"



PROJECT
 CAMPBELL FRANCHISE
 475 EAST CAMPBELL AVE.
 CAMPBELL, CA 95008

NO.	REVISIONS



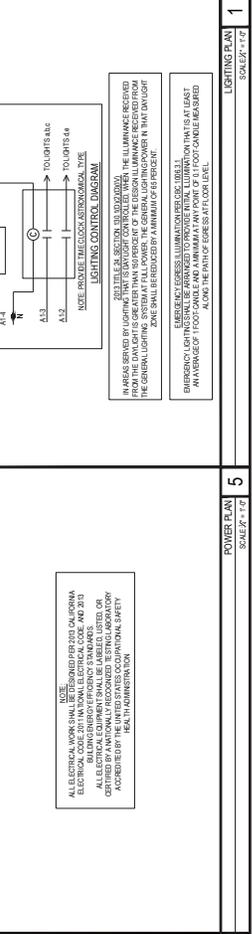
SHEET TITLE
 LIGHTING & POWER PLAN

DATE: 11/11/2024
 DRAWN BY: [Signature]
 CHECKED BY: [Signature]
 SCALE: 1/8" = 1'-0"

D	SYMBOL	DESCRIPTION	FIGURE/PR	MODEL NUMBER	WATS	VOLTAJE	COMMENTS
A	[Symbol]	24" x 18" FLUORESCENT PRISMATIC LENSED TROFFER	COMMERCIAL LIGHTING	SUN-TROTT220W	2	120V/277V	PROVIDE EXAMINATE BATTERY BACK FOR ALL EMERGENCY LIGHTING
AE	[Symbol]	18" x 18" LED RECESSED PRISMATIC LENSED TROFFER WITH EMERGENCY BALLAST	COMMERCIAL LIGHTING	SUN-TROTT220WEM	2	120V/277V	PROVIDE EXAMINATE BATTERY BACK FOR ALL EMERGENCY LIGHTING
B	[Symbol]	2' x 2' LED TROFFER	COMMERCIAL LIGHTING	SUN-TROTT220W	2	120V/277V	PROVIDE EXAMINATE BATTERY BACK FOR ALL EMERGENCY LIGHTING
BE	[Symbol]	2' x 2' LED TROFFER WITH EMERGENCY BALLAST	COMMERCIAL LIGHTING	SUN-TROTT220WEM	2	120V/277V	PROVIDE EXAMINATE BATTERY BACK FOR ALL EMERGENCY LIGHTING
C	[Symbol]	3' x 3' LED TROFFER WITH EMERGENCY BALLAST	COMMERCIAL LIGHTING	SUN-TROTT220WEM	2	120V/277V	PROVIDE EXAMINATE BATTERY BACK FOR ALL EMERGENCY LIGHTING
D1	[Symbol]	DEEP BOWL PENDANT	COMMERCIAL LIGHTING	HELDHOMHWRLED27WWT	16	120V	
D2	[Symbol]	DEEP BOWL PENDANT	COMMERCIAL LIGHTING	HELDHOMHWRLED27WWT	16	120V	
E1E	[Symbol]	EMERGENCY EXT LIGHT LED COMBO	COMMERCIAL LIGHTING	BE-CATEL20W	16	120V/277V	PROVIDE EXAMINATE BATTERY BACK FOR ALL EMERGENCY LIGHTING

NOTE: (E) INDICATES AN EXISTING LIGHT FIXTURE TO REMAIN. RELOCATE EXISTING LIGHT FIXTURE TO MATCH PLAN.
 CONTRACTOR TO PURCHASE ALL LIGHTING FIXTURES THROUGH SMART & FINAL NATIONAL ACCOUNT. CONTACT:
 GREG REAO
 NATIONAL QUOTES MANAGER
 HTTP://WWW.COMMERCIALLIGHTING.NET
 816 S INDO BOULEVARD
 INDIO, CA 92201
 800-78-6155 EXT 130
 GREG@COMMERCIALLIGHTING.NET

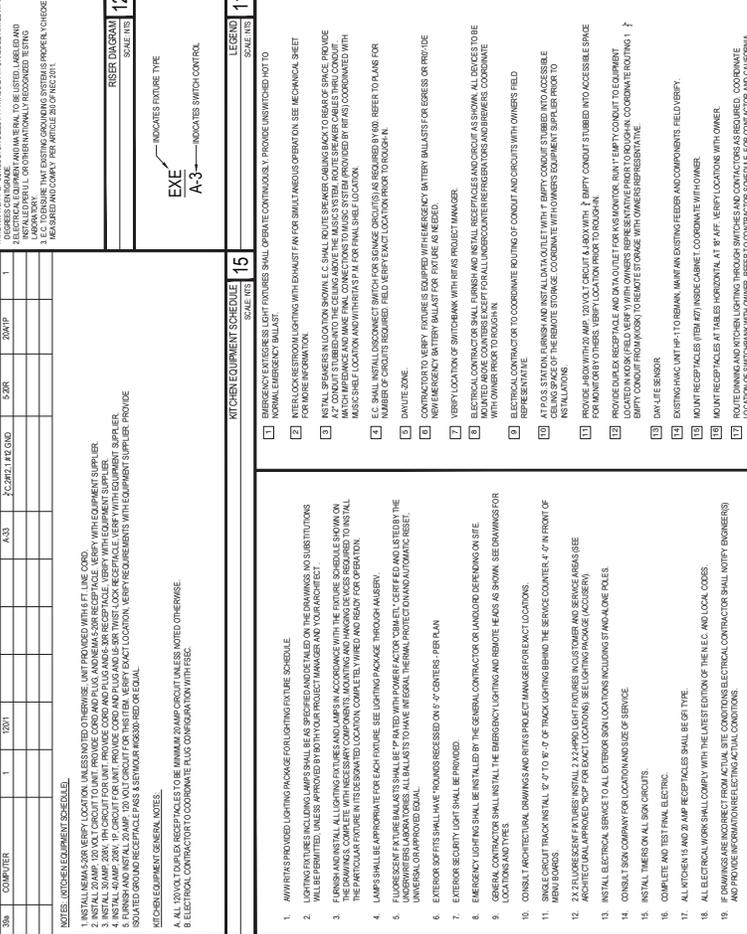
LEGEND	SCALE: 1/8" = 1'-0"
EXE	INDICATES EXISTING LIGHT FIXTURE
A-3	INDICATES SWITCH CONTROL



NO.	EQUIPMENT	QUANTITY	VOLTAGE & PHASE	AMPS	RV	HP	CIRCUIT ADDRESS	BRANCH CIRCUIT	CONNECTION	CIRCUIT NOTE
1	CASH MACHINE	1	120V	1.00			A-2	FC-2002, 1 FT COND	5,200	20AMP
2	CASH MACHINE	1	120V	1.00			A-2	FC-2002, 1 FT COND	5,200	20AMP
3	INVERTER FREZZER	1	208V	5.38			A-4	FC-2002, 1 FT COND	5,200	20AMP
4	INVERTER FREZZER	1	208V	5.38			A-4	FC-2002, 1 FT COND	5,200	20AMP
5	CDS MAG MACHINE	1	208V	1.00			A-13, 3	FC-2002, 1 FT COND	5,200	20AMP
6	CDS MAG MACHINE	1	208V	1.00			A-13, 3	FC-2002, 1 FT COND	5,200	20AMP
7	4 HOLE DDP BOX	1	120V	1.10			A-1	FC-2002, 1 FT COND	5,200	20AMP
8	4 HOLE DDP BOX	1	120V	1.10			A-3	FC-2002, 1 FT COND	5,200	20AMP
9	4 HOLE DDP BOX	1	120V	1.10			A-5	FC-2002, 1 FT COND	5,200	20AMP
10	4 HOLE DDP BOX	1	120V	1.10			A-7	FC-2002, 1 FT COND	5,200	20AMP
11	4 HOLE DDP BOX	1	120V	1.10			A-9	FC-2002, 1 FT COND	5,200	20AMP
12	4 HOLE DDP BOX	1	120V	1.10			A-11	FC-2002, 1 FT COND	5,200	20AMP
13	4 HOLE DDP BOX	1	120V	1.10			A-13	FC-2002, 1 FT COND	5,200	20AMP
14	4 HOLE DDP BOX	1	120V	1.10			A-15	FC-2002, 1 FT COND	5,200	20AMP
15	4 HOLE DDP BOX	1	120V	1.10			A-17	FC-2002, 1 FT COND	5,200	20AMP
16	4 HOLE DDP BOX	1	120V	1.10			A-19	FC-2002, 1 FT COND	5,200	20AMP
17	4 HOLE DDP BOX	1	120V	1.10			A-21	FC-2002, 1 FT COND	5,200	20AMP
18	4 HOLE DDP BOX	1	120V	1.10			A-23	FC-2002, 1 FT COND	5,200	20AMP
19	4 HOLE DDP BOX	1	120V	1.10			A-25	FC-2002, 1 FT COND	5,200	20AMP
20	4 HOLE DDP BOX	1	120V	1.10			A-27	FC-2002, 1 FT COND	5,200	20AMP
21	4 HOLE DDP BOX	1	120V	1.10			A-29	FC-2002, 1 FT COND	5,200	20AMP
22	4 HOLE DDP BOX	1	120V	1.10			A-31	FC-2002, 1 FT COND	5,200	20AMP
23	4 HOLE DDP BOX	1	120V	1.10			A-33	FC-2002, 1 FT COND	5,200	20AMP

NOTES: KITCHEN EQUIPMENT SCHEDULE
 1. INSTALL NEAR 50K VERTICAL LOCATION UNLESS NOTED OTHERWISE
 2. LIFTING POINTS SHALL BE AS SPECIFIED AND NOTED ON DRAWINGS. NO SUBSTITUTIONS
 3. ALL ELECTRICAL WORK SHALL BE PERFORMED BY LICENSED ELECTRICIAN AND APPROVED BY THE CITY OF INDIO.
 4. INSTALL 40 AMP 200V 1P CIRCUIT FOR UNIT. PROVIDE CORD AND PLUG AND 3/8" RECEPTACLE. VERIFY WITH EQUIPMENT SUPPLIER.
 5. PROVIDE 1/2" THICK CONCRETE SLAB UNDER EQUIPMENT. VERIFY WITH EQUIPMENT SUPPLIER.
 6. PROVIDE 1/2" THICK CONCRETE SLAB UNDER EQUIPMENT. VERIFY WITH EQUIPMENT SUPPLIER.
 7. PROVIDE 1/2" THICK CONCRETE SLAB UNDER EQUIPMENT. VERIFY WITH EQUIPMENT SUPPLIER.
 8. PROVIDE 1/2" THICK CONCRETE SLAB UNDER EQUIPMENT. VERIFY WITH EQUIPMENT SUPPLIER.
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 22. PROVIDE 1/2" THICK CONCRETE SLAB UNDER EQUIPMENT. VERIFY WITH EQUIPMENT SUPPLIER.
 23. PROVIDE 1/2" THICK CONCRETE SLAB UNDER EQUIPMENT. VERIFY WITH EQUIPMENT SUPPLIER.

LEGEND	SCALE: 1/8" = 1'-0"
EXE	INDICATES EXISTING LIGHT FIXTURE
A-3	INDICATES SWITCH CONTROL



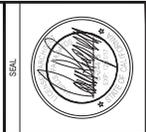
GENERAL NOTES
 1. ALL KITCHENS AND 2 AMP RECEPTACLES SHALL BE GFI TYPE
 2. ALL ELECTRICAL WORK SHALL COMPLY WITH THE LATEST EDITION OF THE I.E.C. AND LOCAL CODES
 3. IF DRAWINGS ARE IN CONFLICT WITH ACTUAL SITE CONDITIONS ELECTRICAL CONTRACTOR SHALL NOTIFY ENGINEERS
 4. PROVIDE INFORMATION ON ALL ELECTRICAL CONDITIONS
 5. CONFIRM LIGHTING FIXTURE QUANTITIES WITH SUPPLIER
 6. REFER TO ARCHITECTURAL DETAILS FOR COORDINATION OF ALL ELECTRICAL DEVICES
 7. REFER TO MECHANICAL DRAWINGS FOR LOCATIONS OF MECHANICAL EQUIPMENT
 8. ALL ELECTRICAL WORK SHALL BE PERFORMED BY LICENSED ELECTRICIAN AND APPROVED BY THE CITY OF INDIO.
 9. PROVIDE 1/2" THICK CONCRETE SLAB UNDER EQUIPMENT. VERIFY WITH EQUIPMENT SUPPLIER.
 10. PROVIDE 1/2" THICK CONCRETE SLAB UNDER EQUIPMENT. VERIFY WITH EQUIPMENT SUPPLIER.
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 47. PROVIDE 1/2" THICK CONCRETE SLAB UNDER EQUIPMENT. VERIFY WITH EQUIPMENT SUPPLIER.
 48. PROVIDE 1/2" THICK CONCRETE SLAB UNDER EQUIPMENT. VERIFY WITH EQUIPMENT SUPPLIER.
 49. PROVIDE 1/2" THICK CONCRETE SLAB UNDER EQUIPMENT. VERIFY WITH EQUIPMENT SUPPLIER.
 50. PROVIDE 1/2" THICK CONCRETE SLAB UNDER EQUIPMENT. VERIFY WITH EQUIPMENT SUPPLIER.



PROJECT: RITAS #001
 CAMPBELL FRANCHISE
 475 EAST CAMPBELL AVE.
 CAMPBELL, CA 95008

REVISIONS

NO.	DATE	DESCRIPTION
1		ISSUED FOR PERMIT
2		ISSUED FOR PERMIT



SHEET TITLE: TITLE 24 LIG COMPLIANCE FORMS
 PROJECT: RITAS #001
 DRAWING NO.: 24-001
 SHEET NO.: E-4

Checklist Power Distribution

1. General Information

2. Compliance with Title 24, Part 24.2, Section 24.2.01

Item	Compliance	Notes
1.1	Y	
1.2	Y	
1.3	Y	
1.4	Y	
1.5	Y	
1.6	Y	
1.7	Y	
1.8	Y	
1.9	Y	
1.10	Y	
1.11	Y	
1.12	Y	
1.13	Y	
1.14	Y	
1.15	Y	
1.16	Y	
1.17	Y	
1.18	Y	
1.19	Y	
1.20	Y	
1.21	Y	
1.22	Y	
1.23	Y	
1.24	Y	
1.25	Y	
1.26	Y	
1.27	Y	
1.28	Y	
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1.38	Y	
1.39	Y	
1.40	Y	
1.41	Y	
1.42	Y	
1.43	Y	
1.44	Y	
1.45	Y	
1.46	Y	
1.47	Y	
1.48	Y	
1.49	Y	
1.50	Y	

Checklist Power Distribution

3. Compliance with Title 24, Part 24.2, Section 24.2.02

Item	Compliance	Notes
3.1	Y	
3.2	Y	
3.3	Y	
3.4	Y	
3.5	Y	
3.6	Y	
3.7	Y	
3.8	Y	
3.9	Y	
3.10	Y	
3.11	Y	
3.12	Y	
3.13	Y	
3.14	Y	
3.15	Y	
3.16	Y	
3.17	Y	
3.18	Y	
3.19	Y	
3.20	Y	
3.21	Y	
3.22	Y	
3.23	Y	
3.24	Y	
3.25	Y	
3.26	Y	
3.27	Y	
3.28	Y	
3.29	Y	
3.30	Y	
3.31	Y	
3.32	Y	
3.33	Y	
3.34	Y	
3.35	Y	
3.36	Y	
3.37	Y	
3.38	Y	
3.39	Y	
3.40	Y	
3.41	Y	
3.42	Y	
3.43	Y	
3.44	Y	
3.45	Y	
3.46	Y	
3.47	Y	
3.48	Y	
3.49	Y	
3.50	Y	

Checklist Power Distribution

4. Compliance with Title 24, Part 24.2, Section 24.2.03

Item	Compliance	Notes
4.1	Y	
4.2	Y	
4.3	Y	
4.4	Y	
4.5	Y	
4.6	Y	
4.7	Y	
4.8	Y	
4.9	Y	
4.10	Y	
4.11	Y	
4.12	Y	
4.13	Y	
4.14	Y	
4.15	Y	
4.16	Y	
4.17	Y	
4.18	Y	
4.19	Y	
4.20	Y	
4.21	Y	
4.22	Y	
4.23	Y	
4.24	Y	
4.25	Y	
4.26	Y	
4.27	Y	
4.28	Y	
4.29	Y	
4.30	Y	
4.31	Y	
4.32	Y	
4.33	Y	
4.34	Y	
4.35	Y	
4.36	Y	
4.37	Y	
4.38	Y	
4.39	Y	
4.40	Y	
4.41	Y	
4.42	Y	
4.43	Y	
4.44	Y	
4.45	Y	
4.46	Y	
4.47	Y	
4.48	Y	
4.49	Y	
4.50	Y	

Checklist Power Distribution

5. Compliance with Title 24, Part 24.2, Section 24.2.04

Item	Compliance	Notes
5.1	Y	
5.2	Y	
5.3	Y	
5.4	Y	
5.5	Y	
5.6	Y	
5.7	Y	
5.8	Y	
5.9	Y	
5.10	Y	
5.11	Y	
5.12	Y	
5.13	Y	
5.14	Y	
5.15	Y	
5.16	Y	
5.17	Y	
5.18	Y	
5.19	Y	
5.20	Y	
5.21	Y	
5.22	Y	
5.23	Y	
5.24	Y	
5.25	Y	
5.26	Y	
5.27	Y	
5.28	Y	
5.29	Y	
5.30	Y	
5.31	Y	
5.32	Y	
5.33	Y	
5.34	Y	
5.35	Y	
5.36	Y	
5.37	Y	
5.38	Y	
5.39	Y	
5.40	Y	
5.41	Y	
5.42	Y	
5.43	Y	
5.44	Y	
5.45	Y	
5.46	Y	
5.47	Y	
5.48	Y	
5.49	Y	
5.50	Y	

Checklist Power Distribution

6. Compliance with Title 24, Part 24.2, Section 24.2.05

Item	Compliance	Notes
6.1	Y	
6.2	Y	
6.3	Y	
6.4	Y	
6.5	Y	
6.6	Y	
6.7	Y	
6.8	Y	
6.9	Y	
6.10	Y	
6.11	Y	
6.12	Y	
6.13	Y	
6.14	Y	
6.15	Y	
6.16	Y	
6.17	Y	
6.18	Y	
6.19	Y	
6.20	Y	
6.21	Y	
6.22	Y	
6.23	Y	
6.24	Y	
6.25	Y	
6.26	Y	
6.27	Y	
6.28	Y	
6.29	Y	
6.30	Y	
6.31	Y	
6.32	Y	
6.33	Y	
6.34	Y	
6.35	Y	
6.36	Y	
6.37	Y	
6.38	Y	
6.39	Y	
6.40	Y	
6.41	Y	
6.42	Y	
6.43	Y	
6.44	Y	
6.45	Y	
6.46	Y	
6.47	Y	
6.48	Y	
6.49	Y	
6.50	Y	

Checklist Power Distribution

7. Compliance with Title 24, Part 24.2, Section 24.2.06

Item	Compliance	Notes
7.1	Y	
7.2	Y	
7.3	Y	
7.4	Y	
7.5	Y	
7.6	Y	
7.7	Y	
7.8	Y	
7.9	Y	
7.10	Y	
7.11	Y	
7.12	Y	
7.13	Y	
7.14	Y	
7.15	Y	
7.16	Y	
7.17	Y	
7.18	Y	
7.19	Y	
7.20	Y	
7.21	Y	
7.22	Y	
7.23	Y	
7.24	Y	
7.25	Y	
7.26	Y	
7.27	Y	
7.28	Y	
7.29	Y	
7.30	Y	
7.31	Y	
7.32	Y	
7.33	Y	
7.34	Y	
7.35	Y	
7.36	Y	
7.37	Y	
7.38	Y	
7.39	Y	
7.40	Y	
7.41	Y	
7.42	Y	
7.43	Y	
7.44	Y	
7.45	Y	
7.46	Y	
7.47	Y	
7.48	Y	
7.49	Y	
7.50	Y	

Checklist Power Distribution

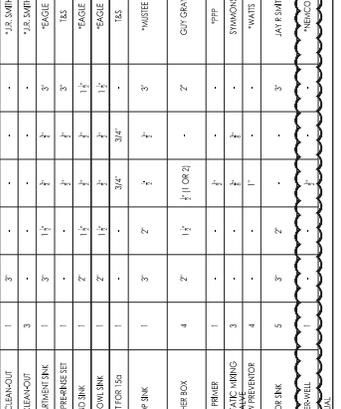
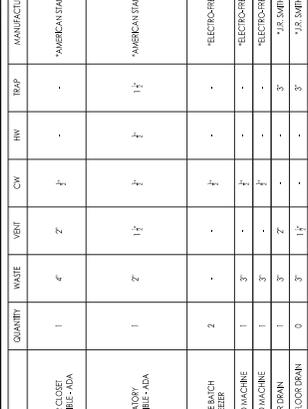
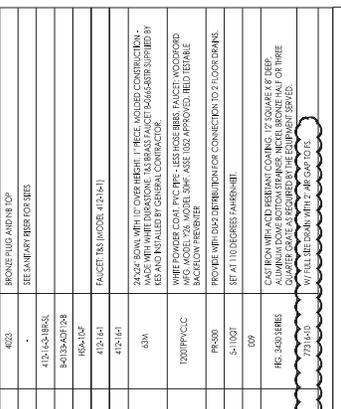
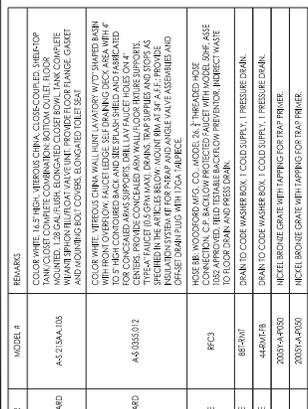
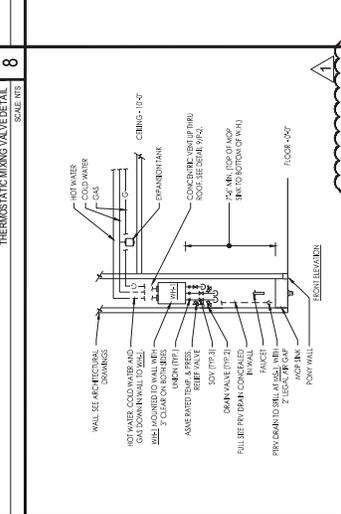
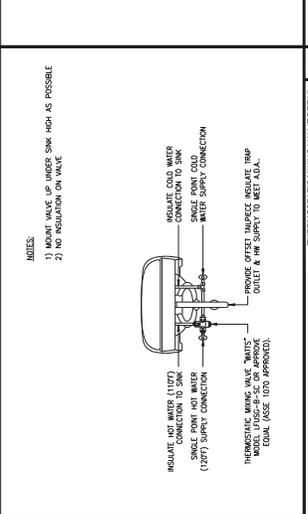
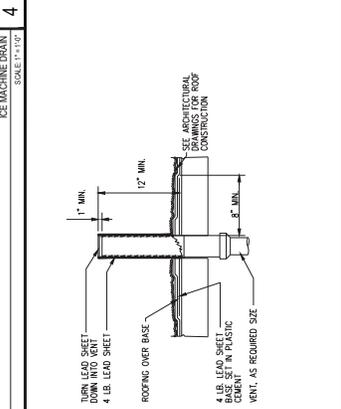
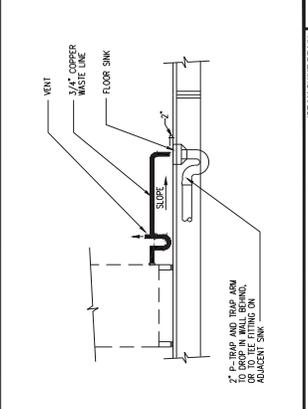
8. Compliance with Title 24, Part 24.2, Section 24.2.07

Item	Compliance	Notes
8.1	Y	
8.2	Y	
8.3	Y	
8.4	Y	
8.5	Y	
8.6	Y	
8.7	Y	
8.8	Y	
8.9	Y	
8.10	Y	
8.11	Y	
8.12	Y	
8.13	Y	
8.14	Y	
8.15	Y	
8.16	Y	
8.17	Y	
8.18	Y	
8.19	Y	
8.20	Y	
8.21	Y	
8.22	Y	
8.23	Y	
8.24	Y	
8.25	Y	
8.26	Y	
8.27	Y	
8.28	Y	
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8.32	Y	
8.33	Y	
8.34	Y	
8.35	Y	
8.36	Y	
8.37	Y	
8.38	Y	
8.39	Y	
8.40	Y	
8.41	Y	
8.42	Y	
8.43	Y	
8.44	Y	
8.45	Y	
8.46	Y	
8.47	Y	
8.48	Y	
8.49	Y	
8.50	Y	

Checklist Power Distribution

9. Compliance with Title 24, Part 24.2, Section 24.2.08

Item	Compliance	Notes
9.1	Y	
9.2	Y	
9.3	Y	
9.4	Y	
9.5	Y	
9.6	Y	
9.7	Y	
9.8	Y	
9.9	Y	
9.10	Y	
9.11	Y	
9.12	Y	
9.13	Y	
9.14	Y	
9.15	Y	
9.16	Y	
9.17	Y	
9.18	Y	
9.19	Y	
9.20	Y	
9.21	Y	
9.22	Y	
9.23	Y	
9.24	Y	
9.25	Y	
9.26	Y	
9.27	Y	
9.28	Y	
9.29	Y	
9.30	Y	



WATER HEATER SCHEDULE

UNIT (PARALLEL)	TYPE	MANUFACTURER	MODEL	THROV IN	CAPACITY	WEIGHT	BURN
WB	WASHER BOX	GEN GRAY	1000PVC/C	1/2"	1.0	19.000	19.000
TR-1	TRAP PRIMER	SWYMONS	51-100T	1/2"	1.0	19.000	19.000
TR-2	THERMOSTATIC MIXING VALVE	SWYMONS	51-100T	1/2"	1.0	19.000	19.000
TR-3	BACKFLOW PREVENTOR	SWYMONS	51-100T	1/2"	1.0	19.000	19.000
FS	FLOOR SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
SP	SHOWER PAN	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
FCO	FLOOR CLEANOUT	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
WCO	WALL CLEANOUT	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
100	SCOUR/PAWSE SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
11	FAUCET & PRESHOWER SET	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
12	HAND SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
13	DISP. BOWL SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
14	FAUCET FOR 150	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
15	KOP SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
16	WASHER BOX	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
17	TRAP PRIMER	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
18	THERMOSTATIC MIXING VALVE	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
19	BACKFLOW PREVENTOR	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
20	FLOOR SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
21	SHOWER PAN	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
22	FLOOR CLEANOUT	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
23	WALL CLEANOUT	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
24	SCOUR/PAWSE SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
25	FAUCET & PRESHOWER SET	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
26	HAND SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
27	DISP. BOWL SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
28	FAUCET FOR 150	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
29	KOP SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
30	WASHER BOX	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
31	TRAP PRIMER	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
32	THERMOSTATIC MIXING VALVE	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
33	BACKFLOW PREVENTOR	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
34	FLOOR SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
35	SHOWER PAN	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
36	FLOOR CLEANOUT	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
37	WALL CLEANOUT	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
38	SCOUR/PAWSE SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
39	FAUCET & PRESHOWER SET	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
40	HAND SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
41	DISP. BOWL SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
42	FAUCET FOR 150	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
43	KOP SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
44	WASHER BOX	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
45	TRAP PRIMER	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
46	THERMOSTATIC MIXING VALVE	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
47	BACKFLOW PREVENTOR	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
48	FLOOR SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
49	SHOWER PAN	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
50	FLOOR CLEANOUT	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
51	WALL CLEANOUT	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
52	SCOUR/PAWSE SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
53	FAUCET & PRESHOWER SET	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
54	HAND SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
55	DISP. BOWL SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
56	FAUCET FOR 150	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
57	KOP SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
58	WASHER BOX	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
59	TRAP PRIMER	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
60	THERMOSTATIC MIXING VALVE	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
61	BACKFLOW PREVENTOR	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
62	FLOOR SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
63	SHOWER PAN	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
64	FLOOR CLEANOUT	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
65	WALL CLEANOUT	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
66	SCOUR/PAWSE SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
67	FAUCET & PRESHOWER SET	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
68	HAND SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
69	DISP. BOWL SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
70	FAUCET FOR 150	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
71	KOP SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
72	WASHER BOX	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
73	TRAP PRIMER	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
74	THERMOSTATIC MIXING VALVE	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
75	BACKFLOW PREVENTOR	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
76	FLOOR SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
77	SHOWER PAN	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
78	FLOOR CLEANOUT	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
79	WALL CLEANOUT	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
80	SCOUR/PAWSE SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
81	FAUCET & PRESHOWER SET	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
82	HAND SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
83	DISP. BOWL SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
84	FAUCET FOR 150	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
85	KOP SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
86	WASHER BOX	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
87	TRAP PRIMER	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
88	THERMOSTATIC MIXING VALVE	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
89	BACKFLOW PREVENTOR	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
90	FLOOR SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
91	SHOWER PAN	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
92	FLOOR CLEANOUT	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
93	WALL CLEANOUT	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
94	SCOUR/PAWSE SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
95	FAUCET & PRESHOWER SET	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
96	HAND SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
97	DISP. BOWL SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
98	FAUCET FOR 150	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
99	KOP SINK	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000
100	WASHER BOX	JAY'S MFRS	REG. 340 BERES	1/2"	1.0	19.000	19.000

DOMESTIC WATER PIPING SCHEDULE

PIPE SIZE	WALL THICKNESS	WATER PRESSURE	TEMPERATURE
1/2"	0.045	120 PSI	180°F
3/4"	0.055	120 PSI	180°F
1"	0.065	120 PSI	180°F
1 1/2"	0.085	120 PSI	180°F
2"	0.105	120 PSI	180°F
2 1/2"	0.125	120 PSI	180°F
3"	0.145	120 PSI	180°F
3 1/2"	0.165	120 PSI	180°F
4"	0.185	120 PSI	180°F
4 1/2"	0.205	120 PSI	180°F
5"	0.225	120 PSI	180°F
5 1/2"	0.245	120 PSI	180°F
6"	0.265	120 PSI	180°F
6 1/2"	0.285	120 PSI	180°F
7"	0.305	120 PSI	180°F
7 1/2"	0.325	120 PSI	180°F
8"	0.345	120 PSI	180°F
8 1/2"	0.365	120 PSI	180°F
9"	0.385	120 PSI	180°F
9 1/2"	0.405	120 PSI	180°F
10"	0.425	120 PSI	180°F

HOT WATER CALCULATION - FRANKLESS

UNIT	TYPE	WATER DEMAND (GPM)	WATER TEMPERATURE (°F)
WB	WASHER BOX	1.0	120
TR-1	TRAP PRIMER	1.0	120
TR-2	THERMOSTATIC MIXING VALVE	1.0	120
TR-3	BACKFLOW PREVENTOR	1.0	120
FS	FLOOR SINK	1.0	120
SP	SHOWER PAN	1.0	120
FCO	FLOOR CLEANOUT	1.0	120
WCO	WALL CLEANOUT	1.0	120
100	SCOUR/PAWSE SINK	1.0	120
11	FAUCET & PRESHOWER SET	1.0	120
12	HAND SINK	1.0	120
13	DISP. BOWL SINK	1.0	120
14	FAUCET FOR 150	1.0	120
15	KOP SINK	1.0	120
16	WASHER BOX	1.0	120
17	TRAP PRIMER	1.0	120