

EQUIPMENT SCHEDULE

- 1 MOP SINK
- 2 HOT WATER HEATER
- 3 3 COMPARTMENT SINK
- 4 DISHWASHER AND PREWASH SINK
- **5 HANDWASH SINK**
- **6 WATER FILL STATION**
- 7 PREP REFRIGERATOR
- **8 REACH IN REFIGERATOR**
- 9 ICE MACHINE
- 10 FOOD PREP SINK
- 11 WORK COUNTER WITH SLICER
- 12 WALK IN COOLER
- 13 WALKIN FREEZER
- 14 GARBAGE AREA

FINISH SCHEDULE

FLOOR

Kitchen vinyl comp tile with base coving Restroom vinyl comp tile with base coving Dining low fill carpet Garbage sealed concrete

WALL

Kitchen gypsum board Cook line stainless steel Dishwash gypsum green board with FRP "BD" Restroom gypsum green board with FRP "BD" Dining gypsum board with enamel paint

CEILING

Kitchen gypsum board with enamel paint Dining suspended with acoustical tile Restroom suspended with acoustical tile

- * FRP Fiber Reinforced Plastic
- ** BD Board

This plan is meant to illustrate health department requirements only