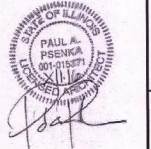


Marquette Kitchen & Tap

18 W St. Charles Street

Lombard, Illinois

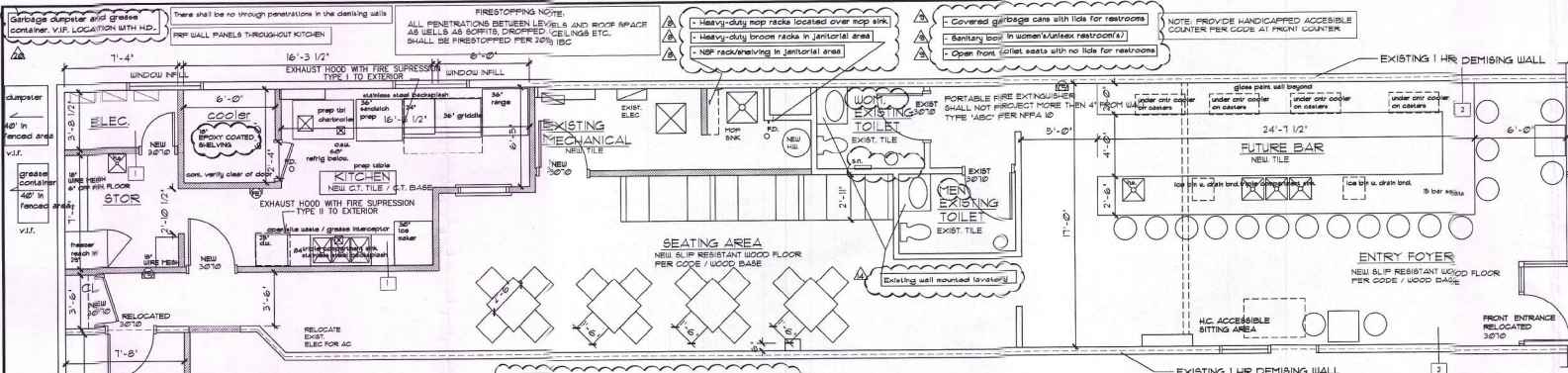


CONTRACTOR TO VERIFY FOUNDATION BELOW F ONE DOES NOT EXIST PROVIDE 12" X 42" DEEP TRENCH FOUNDATION (2) 8 REBAR T 1-6.

NOTE: INTERNATIONAL SYMBOL OF ACCESSIBILITY RESTROOM MUST BE IDENTIFIED WITH A SIGN 60" AFF. ON THE LATCH SIDE OF THE DOOR VERIFY HEIGHT IN FIELD.

ADDRESS NUMBERS MIN. 4" CONTRASTING LETTERS REQUIRED

CONTRACTOR TO VERIFY THAT EXISTING DOORS MEET OPENING FORCE REQ. PER IAC



ROOM FINISH SCHEDULE

ROOM NAME	FLOOR		WALL						CEILING	NOTE
	MAT - FIN	MAT - FIN	NORTH	EAST	SOUTH	WEST	MAT - FIN	MAT - FIN		
ENTRY FOYER	WOOD	WOOD	GLASS PT	GLASS PT	GLASS PT	GLASS PT	DYP BRD PT	FIN AT.	GLASS PAINT	
FUTURE BAR	CERAMIC TILE	CERAMIC TILE	DYP BRD PT	DYP BRD PT	DYP BRD PT	DYP BRD PT	DYP BRD PT	FIN AT.	GLASS PAINT	
EXISTING TOILET	VCT	VCT	DYP BRD PT	DYP BRD PT	DYP BRD PT	DYP BRD PT	DYP BRD PT	FIN AT.	GLASS PAINT	
EXISTING TOILET	VCT	VCT	DYP BRD PT	DYP BRD PT	DYP BRD PT	DYP BRD PT	DYP BRD PT	FIN AT.	GLASS PAINT	
EXISTING MECHANICAL	VCT	VCT	DYP BRD PT	DYP BRD PT	DYP BRD PT	DYP BRD PT	DYP BRD PT	FIN AT.	GLASS PAINT	
COOLER	VCT	VCT	INSUL. PNL	INSUL. PNL	INSUL. PNL	INSUL. PNL	INSUL. PNL	INSUL. PNL	GLASS PAINT	
KITCHEN	CERAMIC TILE	CERAMIC TILE	FRP PANELS	FRP PANELS	FRP PANELS	FRP PANELS	FRP PANELS	FRP PANELS	CERAMIC AT.	
STORAGE	CERAMIC TILE	CERAMIC TILE	FRP PANELS	FRP PANELS	FRP PANELS	FRP PANELS	FRP PANELS	FRP PANELS	CERAMIC AT.	
ELEC	VCT	VCT	DYP BRD PT	DYP BRD PT	DYP BRD PT	DYP BRD PT	DYP BRD PT	STND. AT.	STAINLESS STEEL BACKPLASH AT EQ. WALLS	
NEW VESTIBULE	WOOD	WOOD	DYP BRD PT	DYP BRD PT	DYP BRD PT	DYP BRD PT	DYP BRD PT	FIN AT.	GLASS PAINT	

The following cabinetry/millwork (including waitress areas, beverage station & bar):
 - Counter top: Solid surface
 - 6" stainless steel legs or open-to-floor design (a toe kick can be installed if it can be easily removed without the use of tools)

3/8" cover base in the following areas:
 - Toilet rooms
 - Cooler
 - Future bar
 - Dry storage area
 - Prep area

CERAMIC AT. = KITCHEN ZONE #72
 CERAMIC AT. = KITCHEN ZONE #77
 CERAMIC AT. = KITCHEN ZONE #77
 CERAMIC AT. = KITCHEN ZONE #77
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 CERAMIC AT. = KITCHEN ZONE #77

FLOOR PLAN 1/4" = 1'-0"

- The following pieces of equipment to be installed on casters:
 - Cook the Equipment
 - Reach in Ref/Dispenser and Freezer Units
- All gas cooking equipment to be installed with NFPA/ANSI approved polycoated gas lines with quick disconnects.
- NFPA approved epoxy coated shelving units and/or NSF heavy duty drainage racks in the following areas:
 - Walk-in Cooler

NSF open (line shelving units and NSF heavy duty drainage racks in the following areas:
 - Dry storage area
 - Linen storage area

Any under (top) shelving or equipment stands to be stainless (stainless galvanized metal surfaces are not approved. Provide specification sheet for work tables.

NSF shelf cover or adjacent to 3-compartment sink.

NOTE: ALL SINK AND LAVATORY FAUCETS MUST MEET ACCESSIBILITY REQ.

NOTE: SPACE IS ACCESSIBLE VIA DEPRESSIBLE CURBS THAT CONFORM TO ADA.

PROVIDE FROND HARDWARE AT ALL EXTERIOR DOORS PER CODE AND MAINTAIN ACCESSIBILITY AT DOORS

PROVIDE UNIVERSAL SYMBOL OF ACCESSIBILITY SIGN AND A SIGN FOR DIRECTION TO ACCESSIBLE DOORS

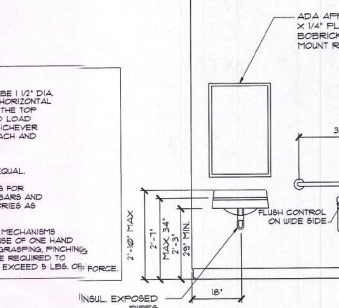
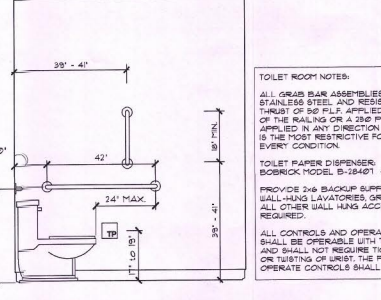
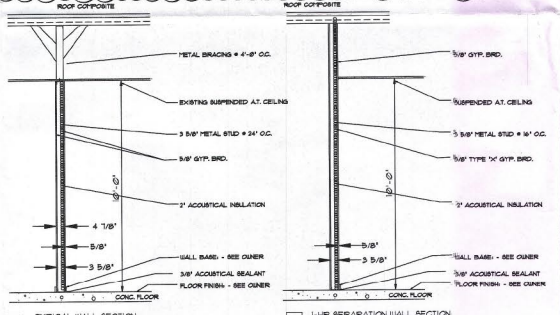
DOOR HARDWARE NOTE:
 DOOR HANDLES, PULLS, LATCHES, LOCKS, AND OPERATING DEVICES SHALL BE A MAXIMUM HEIGHT OF 48" ABOVE FINISHED FLOOR. THE DEVICE SHALL BE CAPABLE OF OPERATION WITH ONE HAND AND SHALL NOT REQUIRE TIGHT GRASPING, TIGHT FINCHING OR TWISTING OF THE WRIST TO OPERATE. ALL HANDLES OR DEVICES SHALL BE EASILY OPERABLE FROM THE SIDE FROM WHICH ENTRY IS BEING MADE, WITHOUT THE USE OF A KEY OR SPECIAL KNOWLEDGE AND EFFORT. CONTRACTOR TO SUBMIT SHOP DRAWINGS FOR APPROVAL.

GENERAL NOTE:
 THE FOLLOWING REQUIRE SEPARATE SHOP DRAWINGS: SINKS, FIRE ALARM SYSTEMS, EXTERIOR SIGNS

EXIST SEPARATION WALL (1-HR)
 1-HR FIRE RATED (UL LISTED) ONE LAYER 5/8" TYPE 'X' GYP. BD. EACH SIDE OF 3/4" METAL STUDS @ 16" O.C. 3/4" X 1/2" FIBERGLASS BATT INSULATION BUILD UP TO UNDERSIDE OF ROOF DECK CALK AND SEAL AT TOP AND BOTTOM FLANGES

TYPICAL INTERIOR WALL
 ONE LAYER 5/8" GYP. BD. EACH SIDE OF 3/4" METAL STUDS @ 16" O.C. NOTE: ADD 3/4" FIBERGLASS BATT INSULATION AT DWP AND TOILET ROOMS.

EXISTING PARTITIONS TO REMAIN
 REMOVE EXISTING DRYWALL AND INSULATE ALL EXISTING WALLS TO REMAIN.



Building Code

- 2020 International Building Code
- 2020 International Residential Code
- 2020 International Energy Conservation Code
- 2020 Fuel Gas Code
- 2020 International Mechanical Code
- 2020 International Property Maintenance Code
- 2020 National Electrical Code
- 2014 Illinois Plumbing Code
- 2020 International Fire Code
- NFPA 13 - 2007 Fire Sprinkler Code
- NFPA 72 - 2007 Fire Alarm Code
- 1997 Illinois Accessibility Code

CODE DATA:

PROJECT DATA/ SCOPE OF WORK: EXISTING STRUCTURE 2-STORY MULTI-TENANT TENANT BUILDOUT

USE GROUP: B
 CONSTRUCTION TYPE: TYPE 2B
 SPRINKLED

BUILDING INFORMATION:
 RESTAURANT =
 TOTAL AREA = 1600 SF
 30 SF PER PERSON = 56 OCCUPANTS (MAX 49)

2 BATHROOM REQUIRED
 2 BATHROOMS PROVIDED

SEPARATION: 1-HR SEPARATION
 EXITS REQUIRED: 2

EXITS PROVIDED: 2 PER TENANT SPACE
 TRAVEL DISTANCE: MAX. ALLOWED 250'
 MAX. ACTUAL 65'

SITE LOCATION PLAN

KNOX BOX NOTE:
 A KNOX BOX SHALL BE PROVIDED ON THE OUTSIDE OF THE BUILDING TO STORE KEYS TO TENANT SPACES AND SPRINKLER ROOM. TO BE USED BY THE FIRE DEPARTMENT ONLY IN CASE OF AN EMERGENCY.

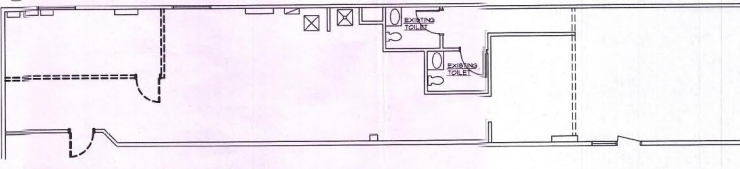
GENERAL NOTES:

THE CONTRACTOR SHALL BE RESPONSIBLE FOR ON-SITE VERIFICATIONS OF ALL DIMENSIONS AND CONDITIONS IN ADDITION TO EXACT FIT AND PROPER COMPLETION OF THE WORK IN ACCORDANCE WITH ALL LOCAL CODES AND ORDINANCES.

CONTRACTOR SHALL VERIFY ALL PLAN AND EXISTING DIMENSIONS AND CONDITIONS ON THE JOB AND SHALL IMMEDIATELY NOTIFY THE ARCHITECT IN WRITING OF ANY DISCREPANCY BEFORE PROCEEDING WITH WORK OR BE RESPONSIBLE FOR ALL UNAUTHORIZED DEVIATIONS FROM THE PLANS.

DO NOT SCALE DRAWINGS

VERIFY EXIST. FIXTURE DIMENSIONS 1/2" = 1'-0"



DEMOLITION FIRST FLOOR PLAN 1/8" = 1'-0"

Provide copies of Illinois State Food Service Manager Certification prior to opening.

Verify that all food handlers complete ANSI approved food handler course within 30 days of hiring. Certificates or receipts confirming completion of course shall be maintained on site along with a list of current employees for cross reference.

Submit HACCP plans if your facility is conducting any of the following high risk operations:
 - Smoking as a method of cooking
 - Mixing and packaging juice for off-site consumption
 - Reduced oxygen packaging (ROP), sous vide, or cook-chill

DRAWING LEGEND

- A-1 FLOOR PLAN
- E-1 ELECTRICAL PLAN / RCP
- POWER PLAN
- M-1 MECHANICAL PLAN
- P-1 PLUMBING PLAN
- SPEC GENERAL NOTES / CODES

PSENKA ARCHITECTS INC.
 18 WEST ST. CHARLES STREET, MARQUETTE, ILL. 60009

JOB NO. DRAWN BY: P-AP
 CHECKED BY: P-AP

FLOOR PLAN: Marquette Kitchen & Tap 18 W St. Charles Street

SHEET 1