

EQUIPMENT SCHEDULE				
EQUIP. NO.	DESCRIPTION	MANUFACTURER	MODEL NO.	COMMENTS
EQ-01	CASE	HUGSMAN	RL SERIES	3 DOOR AND 4 DOOR
EQ-02	CASE	HUGSMAN	MODEL 200	6'
EQ-03	CASE	HUGSMAN	CR3-D	6'
EQ-04	CASE	HUGSMAN	Q3-5P SERIES	4' AND 6'
EQ-05	HOT/COLD CHICKEN ISLAND	HUGSMAN	TY3 ENTYCE	WITH SNEEZE GUARD
EQ-06	CHEESE ISLAND	HUGSMAN	TY4-6X-161-R	
EQ-07	CASE	HUGSMAN	DT2XL1P SERIES	8' AND 12'
EQ-08	CASE	HUGSMAN	DSLE	RELOCATED 12'
EQ-09	CASE	HUGSMAN	CR3-M	8' AND 12'
EQ-10	CASE	HUGSMAN	ISLA IM-05-R	
EQ-11	CASE	HUGSMAN	P4X SERIES	8' AND 12'

### GENERAL WORK NOTES FOR PREP AREA

- PREP AREAS WILL REMAIN OPERATIONAL THROUGHOUT THE REMODEL.
- ANY WORK DONE IN PREP AREAS WILL OCCUR "AT NIGHT", DURING TIMES PREP AREAS ARE CLOSED.
- WHEN FLOOR (TILE AND/OR MINOR EPOXY PATCHING) OR WALL WORK IS REQUIRED, EXISTING EQUIPMENT WILL BE TEMPORARILY SHIFTED AWAY FROM THE AREA OF WORK, BUT WILL REMAIN FULLY OPERATIONAL IN TEMPORARY LOCATION(S).
- ON NIGHTS THAT WORK OCCURS, PRIOR TO THE HARRIS TEETER EMPLOYEES ARRIVAL TO START DAILY PREP AREA OPERATIONS, ALL PREP AREAS WILL BE THOROUGHLY CLEANED, TO REMAIN COMPLIANT WITH ALL HEALTH CODE REQUIREMENTS.
- WHEN ABOVE CEILING WORK IS REQUIRED, ALL LIGHTS WILL REMAIN OPERATIONAL AND BE LOCATED ABOVE WORK AREAS, TO REMAIN COMPLIANT WITH ALL HEALTH CODE REQUIREMENTS. WHEN NECESSARY, THIS WILL INCLUDE TENTING ABOVE LIGHTS/CEILING, WITH POLYETHYLENE SHEETING.
- WHEN COMPLETE RE-COATING OF ANY FLOOR IS REQUIRED, THE APPLICABLE PREP AREA(S) SHALL BE CLOSED TO 3 DAYS AND THE PRODUCTS, SERVICES, NORMALLY OFFERED, ARE NOT AVAILABLE, DURING THAT PERIOD.

### GENERAL NOTES

- REFER TO SHEET A1.0 FOR COMPLETE LAYOUT OF EQUIPMENT, ISLANDS, TABLES, SHELVING, RESTROOMS, AND SEATING AREA.
- REFER TO SHEET A1.0 FOR AISLE SPACINGS. AISLE SPACINGS SHALL MEET THE FOLLOWING MINIMUMS:
  - WHERE FOOD PREPARATION OCCURS ON ONLY ONE SIDE OF THE AISLE.
  - WHERE FOOD PREPARATION OCCURS ON BOTH SIDES OF THE AISLE AND EMPLOYEES WORK BACK TO BACK.
  - WHERE FOOD PREPARATION OCCURS ON BOTH SIDES OF THE AISLE, EMPLOYEES WORK BACK TO BACK, AND OTHER EMPLOYEES MUST PASS THROUGH THE AREA.
- FLOOR-MOUNTED EQUIPMENT SHALL BE PLACED ON NSF APPROVED OR EQUIVALENT 6" LEGS AND PROPERLY SPACED AWAY FROM ADJACENT EQUIPMENT OR WALLS, OR PLACED ON APPROVED EQUIVALENT CASTERS, OR PROPERLY SEALED TO ALL ADJACENT SURFACES.
- COUNTER-MOUNTED FOOD SERVICE EQUIPMENT WEIGHING IN EXCESS OF 80 POUNDS SHALL BE MOUNTED ON NSF APPROVED OR EQUIVALENT 4" LEGS OR SEALED TO THE COUNTER.
- DOORS TO THE OUTSIDE SHALL BE SELF-CLOSING AND ROCKET-PROOF.
- TOILET FACILITY DOORS SHALL BE SELF-CLOSING.
- OUTSIDE STORAGE OF REFUSE AND GREASE SHALL BE IN RODENT-PROOF CONTAINERS LOCATED ON A PAVED SURFACE. REFER TO SHEET A1.0 FOR MORE DETAILS.
- PIPING, CONDUIT, EX. CABLE AND SIMILAR CONSTRUCTION SHALL BE LOCATED INSIDE A MALL, INSTALLED WITH A MINIMUM 3/4" SPACE FROM THE WALL OR SEALED TO THE WALL.
- PAINT SHALL BE LEAD-FREE, NON-METALLIC, EASILY CLEANABLE OR HIGH QUALITY. REFER TO SHEET A3.1 FOR A COMPLETE FINISH SCHEDULE.
- EXPOSED RAW HOOD SHALL BE SEALED, OR PAINTED. REFER TO SHEET A3.1 FOR A COMPLETE FINISH SCHEDULE.
- ANNULAR OPENINGS IN CONSTRUCTION SHALL BE SEALED, OR CALLED TO WITHIN 1/2".
- A MINIMUM OF 50 FOOT-CANDLES OF SHIELDED LIGHT SHALL BE PROVIDED AT ALL WORK SURFACES IN FOOD PREP AREAS, AND A MINIMUM OF 20 FOOT-CANDLES OF SHIELDED LIGHT SHALL BE PROVIDED AT ALL STORAGE AREAS, TOILET ROOMS, LOCKER ROOMS, GARBAGE AREAS AND DINING AREAS DURING CLEANING AND IN UTENSIL-WASHING AREA. SEE ELECTRICAL DRAWINGS FOR MORE DETAILS.
- TOILET FACILITIES SHALL BE EQUIPPED WITH MECHANICAL EXHAUST VENTILATION SIZED AT A MINIMUM OF 2 CUBIC FEET PER MINUTE PER SQUARE FOOT OF FLOOR AREA AND EXHAUSTING DIRECTLY TO THE OUTSIDE. REFER TO MECHANICAL DRAWINGS FOR MORE DETAILS.
- EXHAUST HOODS OVER COOKING EQUIPMENT SHALL BE CAPABLE OF CAPTURING AND EXHAUSTING SMOKE GENERATED FROM A 60-SECOND SMOKE CANDLE TEST. EXHAUST SYSTEM SHALL BE NSF INTERNATIONAL (NSF) AND UNDERWRITERS LABORATORIES (UL) T10 APPROVED. SEE MECHANICAL DRAWINGS FOR MORE DETAILS.
- SINK INSTALLATION SHALL BE EQUIPPED WITH HOT AND COLD RUNNING WATER THROUGH A MIXING VALVE OR COMBINATION FAUCET. REFER TO PLUMBING DRAWINGS FOR MORE DETAILS.
- HAND SINKS IN FOOD PREPARATION AREAS SHALL BE PROVIDED WITH SPLASH GUARDS AS DIRECTED BY THE HEALTH DEPARTMENT.
- WASTEWATER FROM ALL APPLICABLE FOOD SERVICE EQUIPMENT SHALL BE INDIVIDUALLY PLUMBED TO AN OPEN SITE DRAIN WITH A MINIMUM 1" AIR GAP. REFER TO PLUMBING DRAWINGS FOR MORE DETAILS.

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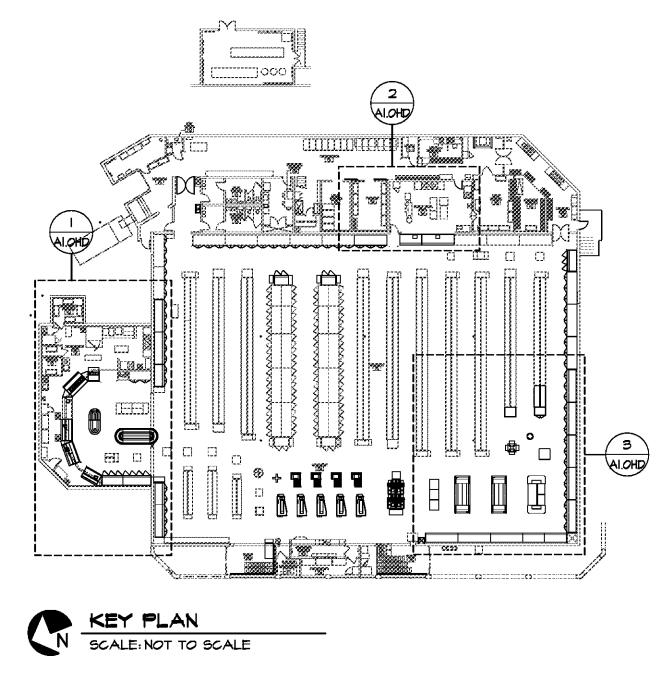
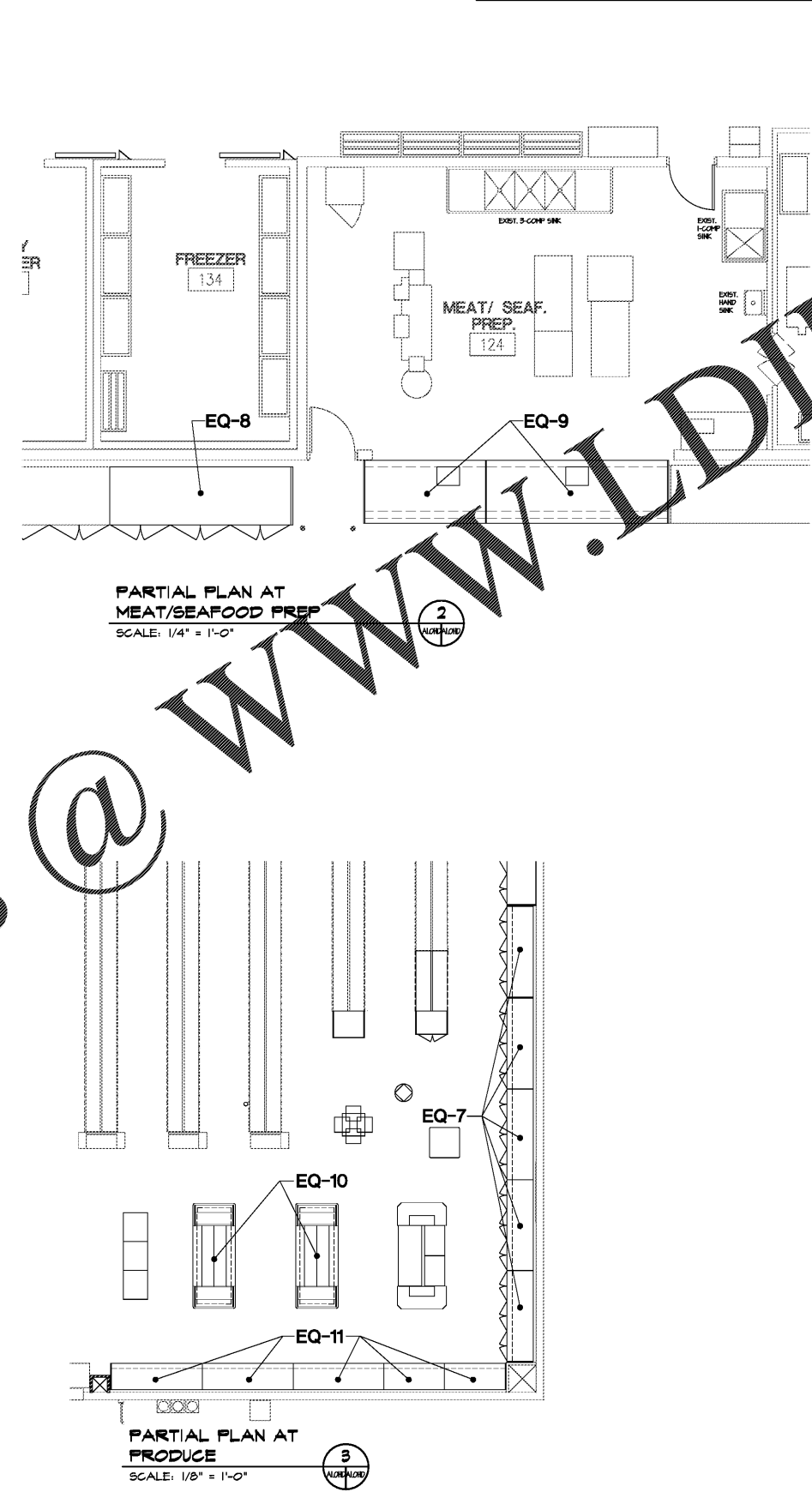
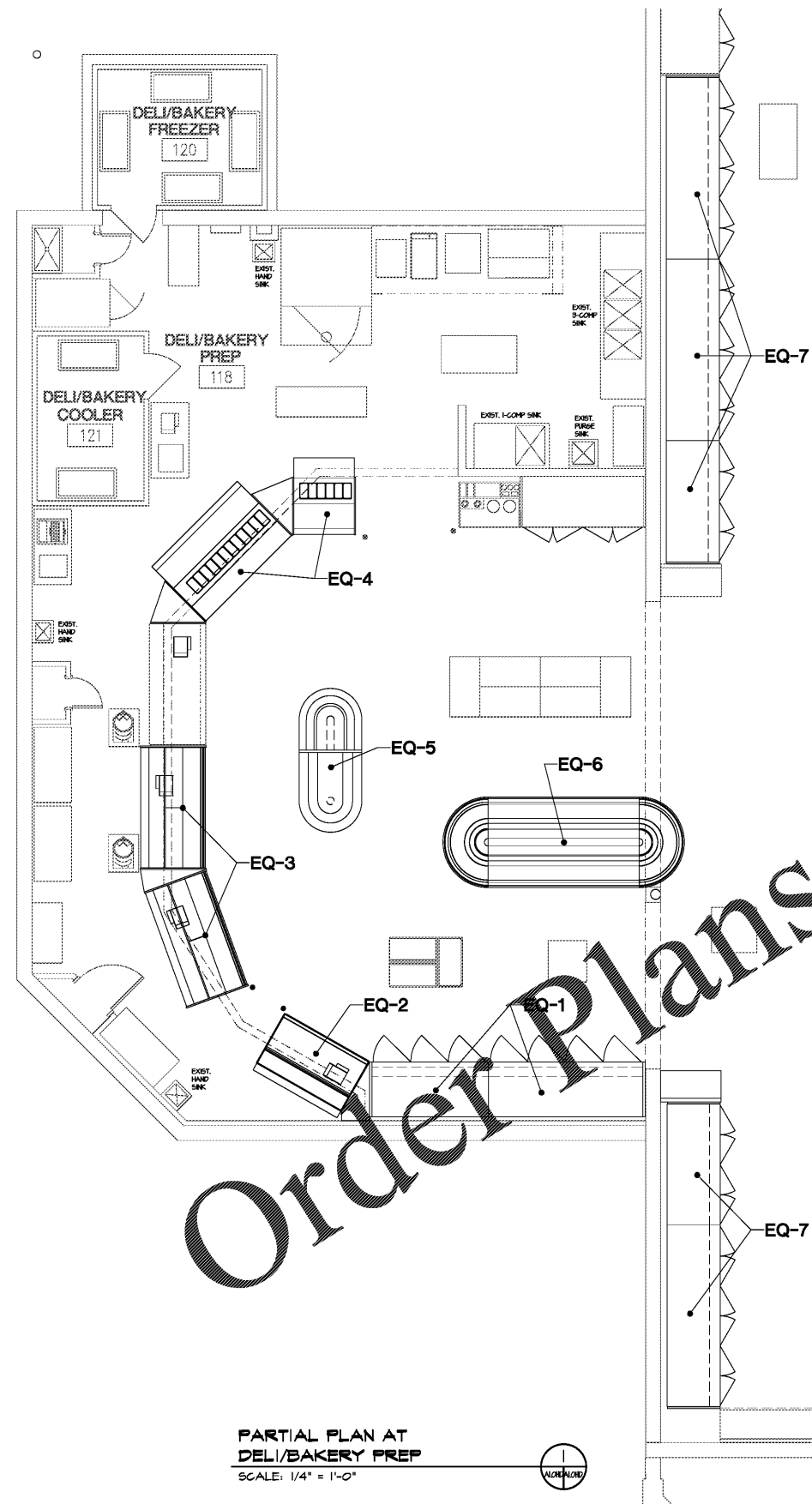
Date: SEPTEMBER 10, 2019 Job No. 1922

Revision	Date	By	Check



**Harris Teeter**  
Neighborhood Food & Pharmacy

Project: HARRIS TEETER STORE #289 - REMODEL  
2603 GLENWOOD AVENUE, SUITE 101  
RALEIGH, NC 27608  
The PREP AREA PLAN / HEALTH DEPARTMENT REFERENCE DRAWING



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