



PLANNING COMMISSION STAFF REPORT

APPLICATION: CUP2016-11

AGENDA ITEM: PH-1

PREPARED BY: Teresa Santilena
Assistant Planner

MEETING DATE: May 11, 2016

SUBJECT: Conditional Use Permit CUP2016-11
402 – 406 South Myrtle Avenue

REQUEST: Allow live indoor entertainment in an existing restaurant (Sow House) in the Historic Commercial Downtown (HCD) zone.

APPLICANT: Sow House Monrovia, Rick Ma
402 - 406 South Myrtle Avenue
Monrovia, CA 91016

ENVIRONMENTAL DETERMINATION: Categorical Exemption (Class 1)

BACKGROUND: The Applicant, Sow House Monrovia (Sow House), is requesting approval of a Conditional Use Permit (CUP) for live indoor entertainment within an existing restaurant in the Historic Commercial Downtown (HCD) zone. Sow House has operated their restaurant at 402-406 South Myrtle Avenue since last year, and currently has approval for indoor and outdoor service of alcohol. The restaurant is located in the commercial space most recently occupied by Café Opera. Since the subject location was not closed for a period of 30 days or more, Café Opera's CUP2001-10 for alcohol service transferred to Sow House. Sow House is currently complying with the conditions of approval set forth in CUP2001-10. The restaurant would now like to augment their business by providing live indoor entertainment. A CUP is required for live entertainment facilities, in order to mitigate any adverse impacts to the surrounding neighborhood in accordance with Monrovia Municipal Code (MMC) §17.44.055.

SUBJECT PROPERTY: The subject project is located on the southeast corner of South Myrtle and East Lime Avenues. The existing restaurant is located on two lots. According to Los Angeles County Assessor information, the northern of the two lots measures approximately 36 feet wide and 123 ½ feet deep, for a total lot area of approximately 4,446 square feet, and is improved with a 4,284 square foot building (the historic Monrovia Savings Bank building), which is divided into two tenant spaces. The southern of the two lots measures approximately 55 ½ feet wide and 123 ½ feet deep for a total lot area of approximately 6,852 square feet and is improved with



an 8,275 square foot building, which is divided into three tenant spaces. The existing restaurant occupies one tenant space in the Monrovia Savings Bank building and one tenant space in the building to the south and has a combined restaurant floor area of approximately 3,819 square feet.

DISCUSSION/ANALYSIS: MMC Section 17.44.055 (Entertainment Facilities) was established to provide an appropriate review process for entertainment facilities and to mitigate adverse impacts associated with such establishments through the CUP process. The definition of entertainment facilities includes nightclubs, restaurants, and coffee houses with live entertainment and/or dancing.

Business Operation

Sow House offers indoor and outdoor dining of fresh, local and organic cuisine and a full bar (Type 47 Department of Alcoholic Beverage Control license) in a casual atmosphere. The hours of operation are 11:00 AM to 10:00 PM, Monday through Wednesday, and 11:00 AM to 2:00 AM Thursday through Sunday. As mentioned earlier in this report, in 2001 Café Opera received approval of CUP2001-10 for indoor and outdoor service of alcohol at this location. The Monrovia Municipal Code requires approval of a new CUP for service of alcohol if a restaurant establishment ceases operation for a period of 30 days or longer (§17.44.025). Since the restaurant was not closed for a period of 30 days or more, a new CUP was not required for Sow House's service of alcohol. Sow House is complying with the conditions of approval set forth in CUP2001-10 related to alcohol service.

Floor Plan

The restaurant occupies two adjoining units, with three interconnecting doorways between the two units. As shown on the indoor floor plan, seating is provided within two dining rooms for up to a total of 95 patrons. The floor plan indicates that dining room #1 is located in the Monrovia Savings Bank building and dining room #2 is located in the building to the south. There are two bars, one in each dining room, but bar seating is only available in dining room #2. The kitchen, storage and office are located in the rear and the restrooms are located in the northeast section of the restaurant, off dining room #1.

Live Entertainment

The Applicant would like to provide occasional live indoor entertainment in the restaurant. Sow House proposes to use a variety of entertainers, both acoustic and amplified, from solo artists to groups. An approximately 140 square foot stage has been built along the northern wall of the restaurant. The stage can accommodate up to a four person band. The restaurant plans to feature local artists and up-and-coming performers, as well as an occasional "open mike" night.

The location of the stage has been designed to have minimal impact on surrounding businesses. It is situated along the northern wall of the Monrovia Savings Bank building, which is not shared by adjacent businesses. Because Sow House occupies two units, there is sufficient area and buffering between the restaurant and the closest business to the south (Sprint). As conditions of approval, the live entertainment must be conducted within the facility and all exterior doors shall be kept closed during live entertainment, no dance floor is permitted, no cover charge is permitted, and the live entertainment shall not be audible outside the boundaries of the establishment and shall comply with the City's noise and vibration performance standards outlined in MMC §17.32.030 (Performance Standard, Noises) and MMC §17.32.040 (Performance Standard, Vibration).

Additionally, in December, 2015, the Applicant received approval from the Development Review Committee (DRC) for a temporary live indoor entertainment permit for four events, including a New Year's Eve celebration. The City received no complaints related to noise or conduct during the permitted temporary live entertainment dates.

Parking

The restaurant is located in the Old Town parking district, which is a shared parking arrangement for all commercial uses in Old Town. Parking in the Old Town area can be found on the street and in the public parking lots. There are two public parking lots in close proximity to the existing restaurant, with entrances in the 100 block of East Lemon Avenue and the 100 block of West Lemon Avenue. There are approximately 100 parking spaces in each lot that service the businesses in Old Town.

Conclusion

The existing restaurant is a permitted use within the HCD Zone and is consistent with surrounding uses. CUP2001-10 for indoor and outdoor service of alcohol remains in effect. The proposed live indoor entertainment requires a CUP to mitigate any adverse impacts related to that aspect of the restaurant's operations. The proposed conditions of approval for the live indoor entertainment will ensure that the restaurant's operations will not negatively impact surrounding properties.

RECOMMENDATION: Staff and the DRC recommend approval of CUP2016-11. If the Planning Commission concurs with this recommendation then, following the public hearing, the following actions would be:

1. Pursuant to the California Environmental Quality Act ("CEQA") and the City's local CEQA Guidelines, the Planning Commission in the exercise of its independent judgment finds that CUP2016-11 is categorically exempt from CEQA under Class 1.
2. The Planning Commission finds that the custodian of records for all other materials that constitute the record of proceeding upon which this decision is based is the Planning Division Manager. Those documents are available for public review in the Planning Division located at 415 South Ivy Avenue, Monrovia, California, 91016.
3. The Planning Commission in the exercise of its independent judgment hereby makes the findings listed on attached Data Sheet No. 3 for CUP2016-11, which are incorporated herein by this reference.
4. The Planning Commission approves CUP2016-11, subject to the attached Planning Conditions on Data Sheet No. 1, and recommendations in the Staff Report, all of which are incorporated herein by this reference.

MOTION:

Approve CUP2016-11 pursuant to the recommendations in the Staff Report.



DATA SHEET 1

Planning Conditions

CUP2016-11

402 - 406 South Myrtle Avenue

Development of the subject property and operations on the site must remain in substantial conformance at all times with the request and application forms and plans submitted by the Applicant for CUP2016-11, allowing live indoor entertainment in an existing restaurant that serves alcoholic beverages, as approved by the Planning Commission and placed on file in the office of the Planning Division, except as modified by the conditions imposed by the Planning Commission and by subsequent modifications determined by the Planning Division Manager to be in substantial compliance with the conditions of approval. The term "Applicant" as used herein shall include the applicant, the property developer and all successors in interest to this conditional use permit.

1. The approved live entertainment shall be permitted indoors and shall be limited to the restaurant's hours of operation: 11:00 AM to 10:00 PM Monday through Wednesday and 11:00 AM to 2:00 AM Thursday through Sunday. Entertainment shall consist of up to four performers. No increase in the number of performers is permitted until reviewed and approved by the Development Review Committee.
2. The business hours for live entertainment shall be reviewed by the Development Review Committee for modification if compatibility problems with adjacent uses develop or other nuisance problems develop, and based upon a finding that those problems exist, the DRC may modify the hours of operation, reduce the maximum number for performers below four, or eliminate amplified music. This authorization is in addition to any other authority the DRC has pursuant to the Monrovia Municipal Code. Alternatively, the DRC may refer the matter to the Planning Commission for its review, in which case the Planning Commission may modify the hours of operation if incompatibility with adjacent uses or the existence of other nuisance problems justifies the change, or the Planning Commission may take any other action permitted pursuant to the Monrovia Municipal Code, including modification or revocation of the CUP.
3. All entertainment activities shall be conducted entirely within the building and all exterior doors shall be kept closed.
4. No cover charge shall be permitted.
5. No dancing shall be permitted.
6. The live entertainment/amplified music shall not be audible outside the boundaries of the establishment and shall comply with MMC §17.32.030 (Performance Standard, Noises) and MMC §17.32.040 (Vibration).

7. The Applicant is prohibited from operating the entertainment activities in any way that adversely affects the peace, health, safety and welfare of residents of the community, and the entertainment activities must not contribute to peace, health, safety and general welfare problems including but not limited to loitering, littering, public drunkenness, defacement, and damaging of structures, pedestrian obstructions as well as traffic circulation, parking and noise problems on public streets and adjacent parking lots. The proposed use shall not at any time create adverse impacts to the commercial district or to any business.
8. This conditional use permit may be called for review, including modification or revocation, at any time by City Staff, the City Council, or Planning Commission if a violation of the approved conditions or the Monrovia Municipal Code (MMC) is alleged, or if it is alleged that the establishment, or its patrons, are creating a public nuisance, and such violation or public nuisance is verified as valid by the Police Department, Code Enforcement, or other City department. In the event security/policing problems occur in connection with the entertainment activities, the review may be conducted by the DRC and the DRC is empowered to modify the CUP by requiring additional conditions as determined necessary by the DRC, or the DRC may refer the matter to the Planning Commission for its review, in which case the Planning Commission may take any action permitted pursuant to the MMC, including modification or revocation of the CUP.
9. Any violation of these conditions of approval or the Monrovia Municipal Code may be subject to the Administrative Fine Ordinance, other available remedies and/or revocation or modification of this permit at the discretion of the City Attorney and City Prosecutor.
10. In addition to Planning (Data Sheet No. 1) conditions of approval, the Applicant shall also comply with all requirements of the Monrovia Municipal Code, Building Division and Fire Department that are directly applicable to the project.
11. Indemnification. As a condition of approval, Applicant agrees to defend, indemnify, protect and hold harmless City, its officers, officials, employees, agents and volunteers from and against any and all claims, actions, or proceeding against the City, its officers, officials, employees, agents and/or volunteers to attack, set aside, void or annul, an approval of the City, Planning Commission or City Council concerning this permit and the project. Such indemnification shall include damages, judgments, settlements, penalties, fines, defensive costs or expenses, including, but not limited to, interest, attorneys' fees and expert witness fees, or liability of any kind related to or arising from such claim, action, or proceeding. The city shall promptly notify the Applicant of any claim, action, or proceeding. Nothing contained herein shall prohibit City from participating in a defense of any claim, action or proceeding. The City shall have the option of coordinating the defense, including, but not limited to, choosing counsel for the defense at Applicant's expense.

12. The Applicant shall, within 30 days after approval by the Planning Commission, submit to the Community Development Department his/her written consent to all of the conditions of approval contained in Data Sheet Number 1. The CUP shall be void and of no force or effect unless such written consent is submitted to the City within the 30 day period.
13. The term "Applicant" as used herein shall include the applicant, the property developer and all successors in interest to this conditional use permit.
14. The Development Review Committee shall review the use permitted by the CUP six months from the date the use commences and yearly after the six-month review.
15. The use or development associated with this CUP shall begin within one (1) year after its approval or it will expire without further action by the City.
16. All of the above conditions shall be complied with prior to commencement of the operation, unless an earlier compliance period is specified as part of a condition.
17. The Applicant shall notify the Monrovia Police Department in writing at least seven days in advance of any special events outside the hours when entertainment is allowed including, but not limited to such events as weddings, retirements, Super Bowl or other special parties that are in addition to the normally scheduled events.
18. Maximum occupancy for special events shall be determined by the Building Division.
19. Prior to the special event Applicant shall provide the Police Department with the contact information for the person who will serve as the direct responsible contact.



CONDITIONAL USE PERMIT 2016-11

As required by Section 17.52.290 of the Monrovia Municipal Code, the decision for granting Conditional Use Permit No. 2016-11 to allow live indoor entertainment located at 402 - 406 South Myrtle Avenue is based on the following findings:

- A. The project site is adequate in size, shape and topography for live indoor entertainment at the proposed restaurant. *It is located in a commercial area that is relatively flat, and the live entertainment will be limited to the restaurant's hours of operation, 11:00 AM to 10:00 PM Monday through Wednesday, and 11:00 AM to 2:00 AM Thursday through Sunday within an enclosed building.*
- B. The project site has sufficient access to streets and highways, adequate in width and pavement type to carry the quantity and quality of traffic generated by live indoor entertainment. *Sow House will primarily operate as a restaurant with occasional live entertainment. The proposed use is located in a commercial area, which is suited to support these types of uses and traffic loads.*
- C. The restaurant with live indoor entertainment is compatible with the General Plan and will not adversely impact the objectives of the General Plan. *The project site is located the Historic Commercial Downtown (HCD) zone. The General Plan HCD designation encourages well-designed, pedestrian-oriented commercial uses, such as small shops, banks, and restaurants. As conditions of approval, the live entertainment must be conducted within the facility and all exterior doors shall be kept closed during live entertainment, no dance floor is permitted, and the live entertainment shall not be audible outside the boundaries of the establishment and shall comply with MMC §17.32.030 (Performance Standard, Noises) and MMC §17.32.040 (Vibration).*
- D. The proposed live indoor entertainment associated with Sow House will comply with the applicable provisions of the zoning ordinance. *There are no variances requested for this CUP. A project condition of approval will further require that the live entertainment shall comply with MMC §17.32.030 (Performance Standard, Noises) and MMC §17.32.040 (Vibration).*
- E. The proposed location of live indoor entertainment at Sow House and the conditions under which it will be operated or maintained will not be detrimental to the public health, safety or welfare, nor will it be materially injurious to properties or improvements in the vicinity. *The Applicant will comply with the conditions of approval for providing live entertainment as part of the restaurant operation. The stage area is set up at the northern wall within the restaurant, which is not shared with any other tenant. The restaurant also occupies the northern unit in the*

building to the south, providing an additional buffer. A project condition of approval will further require that the live entertainment shall comply with MMC §17.32.030 (Performance Standard, Noises) and MMC §17.32.040 (Vibration).

Further, as required by Section 17.44.055 of the Monrovia Municipal Code, the decision for granting Conditional Use Permit No. 2016-11 to allow live indoor entertainment at Sow House located at 402 - 406 South Myrtle Avenue is based on the following findings:

- A. The proposed live indoor entertainment (the “proposed use”) will not adversely and seriously affect the peace, health, safety and welfare of residents of the community *with the conditions of approval insuring that the live entertainment will take place indoors only during limited hours.*
- B. The proposed use will not directly contribute to peace, health, safety and general welfare problems including but not limited to loitering, littering, public drunkenness, defacement and damaging of structures, pedestrian obstructions as well as traffic circulation, parking, and noise problems on public streets and adjacent parking lots. *The live indoor entertainment will be required to adhere to the conditions of approval that set forth regulations that are specific to live entertainment and the overall business operation. No cover charge shall be permitted, and no dance floor shall be permitted.*
- C. The proposed use will not create serious adverse impacts to the commercial district. *Sow House will primarily operate as a restaurant facility, with occasional live indoor entertainment and will provide a business that is beneficial to the surrounding businesses. A condition of approval requires that the hours of operation for live entertainment activities shall be limited to the restaurant’s hours of operation 11:00 AM to 10:00 PM Monday through Wednesday, and 11:00 AM to 2:00 AM Thursday through Sunday.*
- D. The proposed use is adequately served by sufficient parking to serve the quantity of traffic such use generates. *The restaurant is located in the Historic Commercial Downtown zone that is served by public parking lots. There are two public parking lots in close proximity to the existing restaurant, with entrances in the 100 block of East Lemon Avenue and the 100 block of West Lemon Avenue. There are approximately 100 parking spaces in each lot that service the businesses in Old Town.*
- E. The proposed use will not be incompatible with the adjoining uses as it relates to noise, traffic, and hours of operation, as *the restaurant will be located within a commercial area of the City and is a compatible use to the surrounding businesses. Conditions of approval require that the live entertainment shall comply with MMC §17.32.030 (Performance Standard, Noises) and MMC §17.32.040 (Vibration), and that all live entertainment activities shall be conducted within the facility only during the restaurant’s hours of operation and all exterior doors shall be kept closed during live entertainment.*
- F. The proposed use will not negatively impact nearby parks, schools, recreation centers, religious assembly facilities, and hospitals. *The nearby park, Library*

park (located kitty corner from the subject restaurant) will not be negatively impacted because sufficient safeguards exist that will allow the City to exercise control measures that will protect the peace, health, and safety of surrounding properties. Conditions of approval will require that the live entertainment shall comply with MMC §17.32.030 (Performance Standard, Noises) and MMC §17.32.040 (Vibration), and that all live entertainment activities shall be conducted within the facility and all exterior doors shall be kept closed during live entertainment.



DATA SHEET 4

Surrounding Land Uses

CUP2016-11

402 – 406 South Myrtle Avenue

Property Description:

The subject project is located on the southeast corner of South Myrtle and East Lime Avenues. The existing restaurant is located on two lots. The northern of the two lots measures approximately 36 feet wide and 123 ½ feet deep, for a total lot area of approximately 4,446 square feet, and is improved with a 4,284 square foot building (the historic Monrovia Savings Bank building). The southern of the two lots measures approximately 55 ½ feet wide and 123 ½ feet deep for a total lot area of approximately 6,854 square feet and is improved with an 8,275 square foot building. The existing restaurant occupies one tenant space in the Monrovia Savings Bank building and one tenant space in the building to the south and totals approximately 3,819 square feet. CUP2001-10 was approved for indoor and outdoor service of alcohol at this location.

Zoning

Subject site: HCD (Historic Commercial Downtown)

Surrounding pattern:

north: HCD (Historic Commercial Downtown)

south: HCD (Historic Commercial Downtown)

east: PD (Planned Development) Area – 5

west: HCD (Historic Commercial Downtown)

Land Use

Subject site: Two Commercial Buildings

Surrounding pattern:

north: Restaurant (Veranda Mediterranean Cuisine)

south: Movie Theater (Krikorian)

east: Movie Theater (Krikorian)

west: Commercial Building (Neville Building)

Environmental Determination: Categorical Exemption Class 1

Applicable Ordinance Regulations: MMC 17.52.020 Planning Commission Authority for CUP

**LOS ANGELES COUNTY ENRONMENTAL HEALTH DEPARTMENT
SHEET LIST TABLE**

Sheet Number	Sheet Title
A0.1	Title Sheet
A1.1	Equipment Plan
A1.2	Sections & Acceptable Materials List
A2.0	Reflected Ceiling Plan
M1.1	Exhaust Hood Cutsheet

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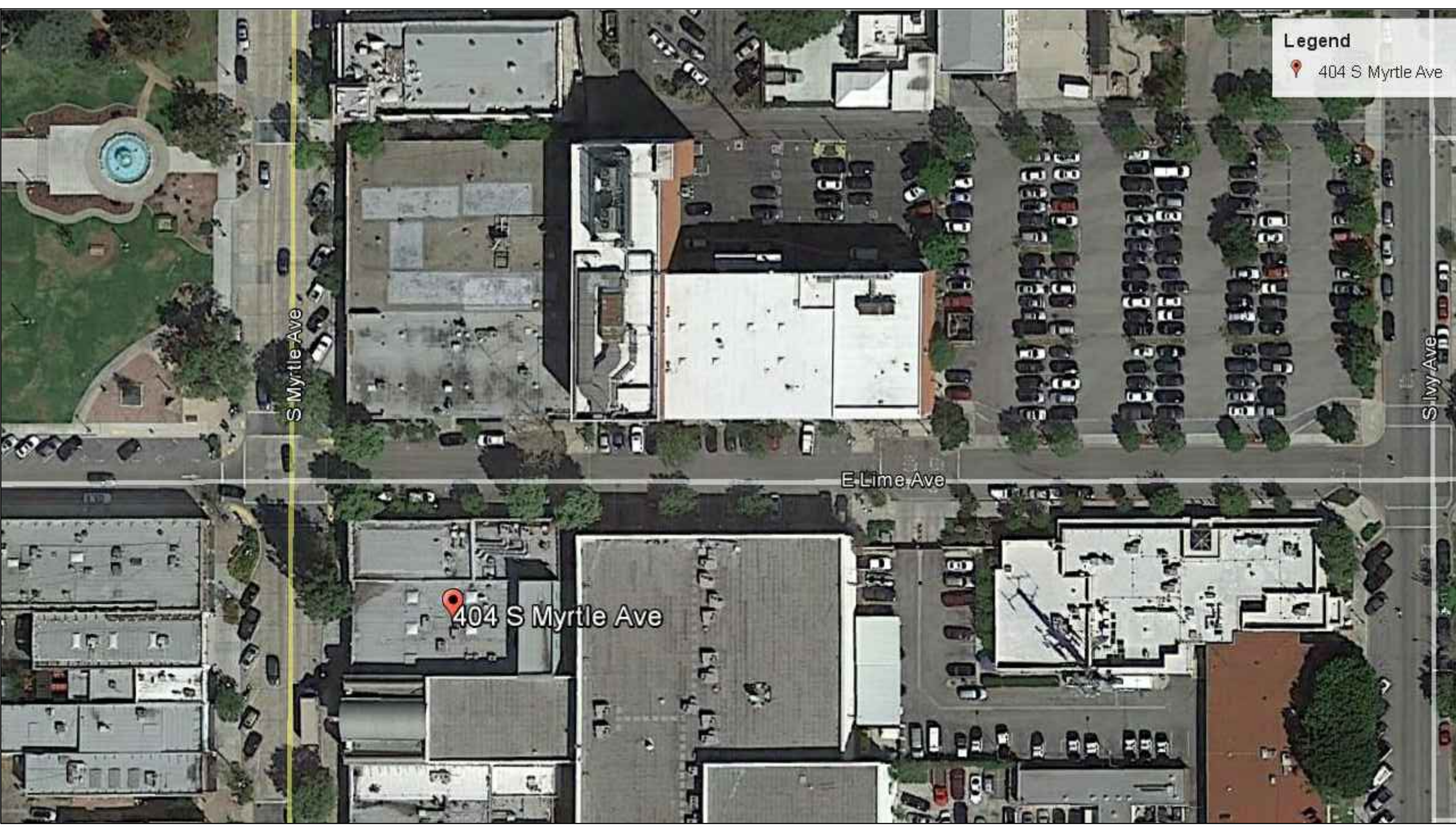
PROJECT NAME / ADDRESS:
 SOW HOUSE
 404 S Myrtle Ave
 Monrovia, CA 91016

PROJECT DATA
 PROJECT NAME: **Sow House**
 PROJECT ADDRESS: **404 S Myrtle Ave
 Monrovia, CA 91016**
 BUILDING USE: **Commercial**
 SCOPE OF WORK: **EXISTING RESTAURANT TO RE- ISSUE EXPIRED LICENSE**
 PROJECT SIZE: 3784 SQUARE FOOT
 NUMBER OF STORIES: **1**
 CONSTRUCTION TYPE: **V-A**
 FIRE SPRINKLERS: **YES**

OCCUPANCY GROUP: **A-2**
 OCCUPANCY LOAD: **78**
 PROPERTY TYPE: **Commercial Industrial**

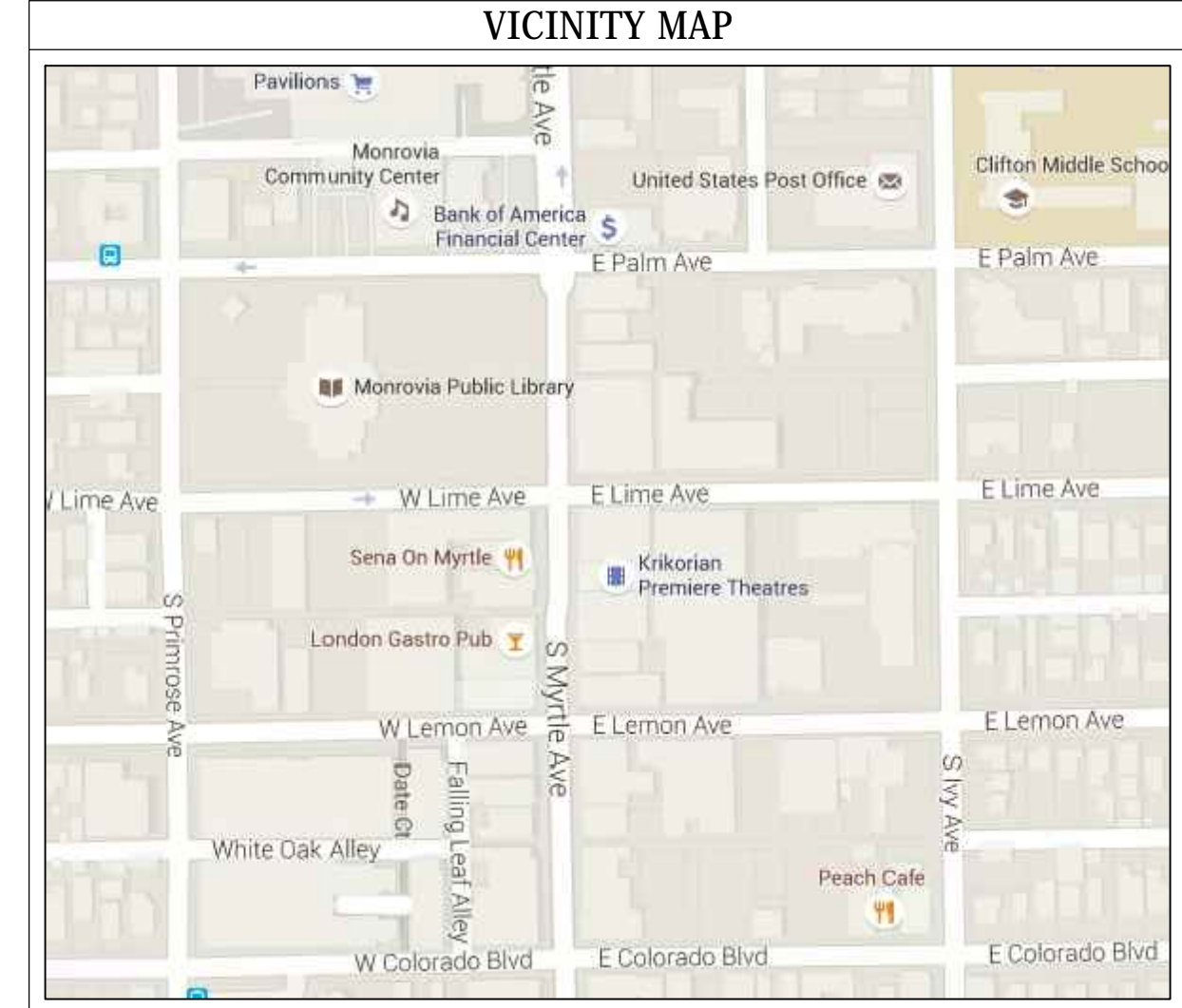
CODE COMPLIANCE
 2013 CALIFORNIA BUILDING CODE.
 2013 CALIFORNIA ELECTRICAL CODE.
 2013 CALIFORNIA MECHANICAL CODE.
 2013 CALIFORNIA PLUMBING CODE.

ABBREVIATIONS			
ACT.	-ACOUSTIC TILE	ELEV.	- ELEVATION
AFF	- ABOVE FINISH FLOOR	EXP	- EXPANSION
ALT	- ALTERNATE	E.J.	- EXPANSION JOINT
ALUM	- ALUMINUM	EXT	- EXTERIOR
ANCH	- ANCHOR	F.D.	- FLOOR DRAIN
APPROX	- APPROXIMATELY	F.E.	- FIRE EXTINGUISHER
ARCH	- ARCHITECT/ARCHITECTURAL	FIN	- FINISH
BR.C.S.	- BRICK COURSE	FLR	- FLOOR
BLDG	- BUILDING	FDN	- FOUNDATION
BLK	- BLOCK	FOM	- FACE OF MASONRY
B.M.	- BENCH MARK	FPHB	- FROST PROOF HOSE
BM	- BEAM	F.S.	- FLOOR SINK
B.N.	- BULL NOSE	FURR	- FURRING
BNT	- BENT	G.A.	- GAUGE
BMT	- BOTTOM	GALV.	- GALVANIZED
C.B.	- CATCH BASIN	GEN	- GENERAL
CEM	- CEMENT	GL	- GLASS/GLAZING
CER.T.	- CERAMIC TILE	G.S.	- GRAVEL STOP
C.J.	- CONTROL JOINT	GYP.BD.	- GYPSUM BOARD
CLR.	- CLEAR	HDWE	- HARDWARE
CLG	- CEILING	HB	- HOSE BIBB
CMU	- CONCRETE MASONRY UNIT	H.M.	- HOLLOW METAL
COL	- COLUMN	HYD	- HYDRANT
COMP.	- COMPOSITION	I.D.	- INSIDE DIAMETER
CONC.	- CONCRETE	INSUL	- INSULATION
CONSTR.	- CONSTRUCTION	JOINT	- JOINT
CONT.	- CONTINUOUS	LAV	- LAVATORY
CONTR.	- CONTRACTOR	LG.	- LONG
CTR.	- CENTER	LT	- LIGHT
DET.	- DETAIL	MAR	- MARBLE
D.F.	- DRINKING FOUNTAIN	MAS	- MASONRY
DIA.	- DIAMETER	MAX	- MAXIMUM
DIM	- DIMENSION	MECH.	- MECHANICAL
D.O.	- DOOR OPENING	MTL	- METAL
DS	- DOWNSPOUT	MFR	- MANUFACTURER
DWG	- DRAWING	MFR	- MANUFACTURER
EIFS	- FINISH SYSTEM	MIN.	- MINIMUM
EL	- ELEVATION (SEA LEVEL)	MISC.	- MISCELLANEOUS
ELEC.	- ELECTRICAL	M.O.	- MASONRY OPENING
		NIC	- NOT IN CONTRACT
		NO	- NUMBER
		O/A	- OVERALL
		O/C	- ON CENTER
		O.D.	- OUTSIDE DIAMETER
		O/H	- OVERHEAD
		O/O	- OUT TO OUT
		OPNG	- OPENING
		PC	- PIECE
		PL	- PLATE
		PLAS	- PLASTER
		PLBG	- PLUMBING NUMBER
		PLYWD	- PLYWOOD
		POL	- POLISHED
		PROJ	- PROJECT
		PTD	- PAINTED
		R	- RADIUS
		R.D.	- ROOF DRAIN
		REINF.	- REINFORCEMENT
		REQD.	- REQUIRED
		RM	- ROOM
		R.O.	- ROUGH OPENING
		S	- SINK
		SHT.	- SHEET
		S.M.	- SHEET METAL
		SQ.	- SQUARE
		SPM	- SINGLE PLY MEMBRANE
		S.S.	- SLOP
		S.S.	- STAINLESS STEEL
		STD	- STANDARD
		STRUCT.	- STRUCTURAL
		SUSP	- SUSPENDED
		T	- TILE
		T/	- TOP OF
		T.D.	- TRENCH DRAIN
		TERR	- TERRAZZO
		TYP	- TYPICAL
		VCT	- VINYL COMPOSITION TILE
		W.C.	- WATER CLOSET
		WD	- WOOD
		WT	- WEIGHT



1 SITE PLAN

Scale: 1/32" = 1'-0"



SCHEDULE OF SYMBOLS

SITE AND ELEVATION REFERENCES

- (100) BELOW FINISHED GRADE ELEV.
- 100 ABOVE FINISHED GRADE ELEV.
- 100 FINISHED GRADE ELEV.
- PATH OF TRAVEL
- PROPERTY LINE
- STRUCTURE CENTER LINE

PLAN, SCHEDULE, DETAIL, SECTION ELEVATION AND DIAGRAM REFERENCES

DISCIPLINE REFERENCE No. RELATED PLAN SCHEDULE SECTION OR DETAIL ON SHEET A-109
RE: A-109-2.05
 REFERENCE No. OF RELATED KEYED NOTE, GENERAL NOTE, MATERIAL INDICATION OR SCHEDULE

REFERENCE No. PLAN SCHEDULE SECTION OR DETAIL
1 SITE PLAN TITLE OF PLAN, SCHEDULE, SECTION OR DETAIL
RE: A-109-2.05 REFERENCE No. OF RELATED PLAN, SCHEDULE SECTION OR DETAIL ON SHEET A-109
 Scale: 1/8" = 1'-0"

ROOM TITLE, NUMBERS & INTERIOR ELEVATIONS

ROOM NUMBER ROOM TITLE
 101 DINING ROOM

ELEVATION REFERENCE NUMBER INSIDE THE SYMBOL
 SHEET REFERENCE NUMBER INSIDE THE SYMBOL

ELEVATION REFERENCE NUMBER INSIDE THE SYMBOL
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ELEVATION REFERENCE NUMBER INSIDE THE SYMBOL
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SYMBOL REFERENCES

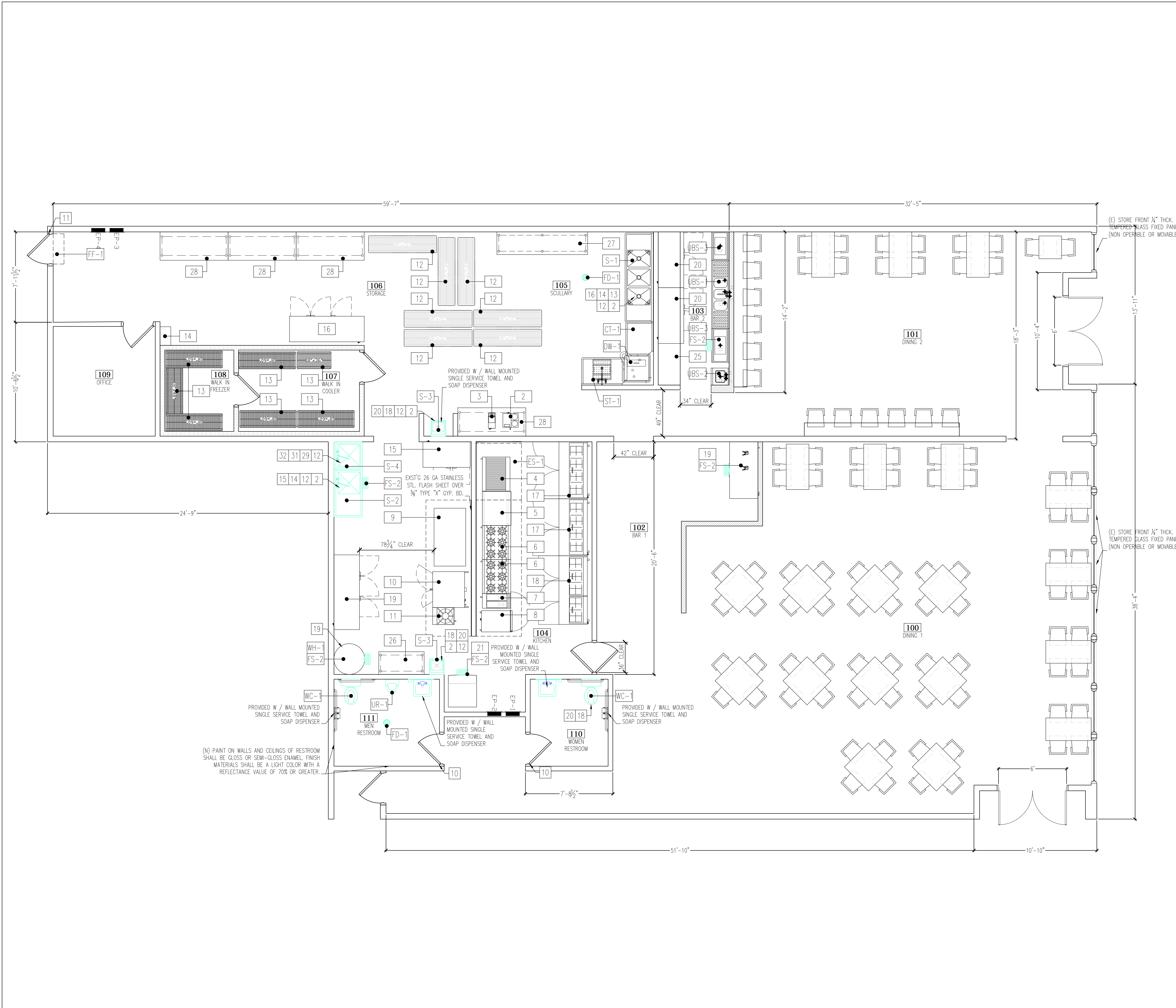
- WINDOW STYLE LETTER DESIGNATIONS
- MILLWORK
- FIRE RATED ASSEMBLY
- EQUIPMENT CALLOUT
- DEPT. KEYED NOTE DEPT. PROVIDER
- DOOR STYLE NUMBER DESIGNATIONS
- KEYED NOTE
- SHT. KEYED NOTE / FINISH MATERIALS
- DETAIL No. DETAIL SHEET

Date	Revision/Issue
02/02/2016	General Revision

DATE: 2/29/2016
 DRAWN BY: Eric Li
 SCALE: AS NOTED
 PROJECT #: 081

SHEET CONTENT
 Title Sheet

SHEET NO:
A0.



- ### ENVIRONMENTAL HEALTH NOTES
- 1 ALL FOOD-RELATED AND UTENSIL-RELATED EQUIPMENT SHALL MEET OR BE EQUIVALENT TO SANITATION STANDARDS ESTABLISHED BY AN AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI) ACCREDITED PROGRAM.
 - 2 ALL FLOOR MOUNTED EQUIPMENT WILL BE INSTALLED ON MINIMUM 6" SANITARY LEGS, CASTORS, OR COMPLETELY SEALED IN POSITION ON A 4" HIGH CURB WITH CONTINUOUSLY COVERED BASE. COUNTERTOP EQUIPMENT WILL BE ON 4" SANITARY LEGS OR SEALED TO THE COUNTER UNLESS READILY MOVABLE.
 - 3 EQUIPMENT THAT IS FIXED BECAUSE IT IS NOT EASILY MOVABLE SHALL BE INSTALLED SO THAT IT IS:
 - (1) SPACED TO ALLOW ACCESS FOR CLEANING ALONG THE SIDES, BEHIND, AND ABOVE THE EQUIPMENT.
 - (2) SPACED FROM ADJOINING EQUIPMENT, WALLS, AND CEILINGS A DISTANCE OF NOT MORE THAN (1/2") ONE THIRTY-SECOND INCH.
 - (3) SEALED TO ADJOINING EQUIPMENT OR WALLS, IF THE EQUIPMENT IS EXPOSED TO SPILLAGE OR SEEPAGE.
 - 4 FLOOR-MOUNTED EQUIPMENT THAT IS NOT EASILY MOVABLE SHALL BE SEALED TO THE FLOOR (ON A 4" CURB) OR ELEVATED ON (CASTERS OR LEGS) THAT PROVIDE AT LEAST A SIX-INCH CLEARANCE BETWEEN THE FLOOR AND THE EQUIPMENT.
 - 5 TABLE-MOUNTED EQUIPMENT THAT IS NOT EASILY MOVABLE SHALL BE INSTALLED TO ALLOW CLEANING OF THE EQUIPMENT AND AREAS UNDERNEATH AND AROUND THE EQUIPMENT BY BEING SEALED TO THE TABLE OR ELEVATED ON LEGS THAT PROVIDE AT LEAST A FOUR-INCH CLEARANCE BETWEEN THE TABLE AND THE EQUIPMENT.
 - 6 IF SOFT DRINK, ICE OR OTHER DISPENSERS ARE SELF-SERVICE, OR IF REFILLS ARE PROVIDED THEY MUST BE PUSH BUTTON TYPES, OR LEVER TYPES WHERE THE LEVER CONTACTS THE CONTAINER AT LEAST ONE INCH BELOW THE RIM.
 - 7 ANY OPENABLE WINDOWS VENT OPENINGS OR OTHER SIMILAR OPENINGS MUST BE PROVIDED WITH TIGHT FITTING SCREENS OF MINIMUM 1/8" MESH. WINDOWS TO BE FIXED AT FOOD PREP, UTENSIL-WASHING, OPEN FOOD AND UTENSIL STORAGE AREAS.
 - 8 ALL EXTERIOR DOORS MUST BE EQUIPPED WITH APPROVED SELF-CLOSING DEVICES, EXCEPT FOR "OUTDOOR/OPEN AIR" OPERATIONS OTHERWISE APPROVED BY THIS DEPARTMENT. EACH DOOR MUST BE TIGHT-FITTING AND HINGED TO A SOLID WALL, AND NO DOOR STOPPERS ARE SHALL EVER BE USED. BI-FOLD, FRENCH, ACCORDION STYLE AND ROLL-UP DOORS CANNOT OPEN INTO THE FOOD PREP, UTENSIL WASHING OR UNPACKAGED FOOD SERVICE AREAS.
 - 9 WHEN MULTIPLE SETS OF FRENCH DOORS/DOUBLE DOORS ARE PROPOSED, ONE DOOR OF EACH SET MUST BE PERMANENTLY FIXED IN AN APPROVED MANNER SUCH THAT THE HINGES ARE REMOVED AND THE PERMANENTLY FIXED PANEL CAN NO LONGER OPERATE AS A DOOR, BUT MAY STILL RETAIN THE ARCHITECTURAL LOOK OF A FRENCH DOOR SET FROM THE EXTERIOR OF THE BUILDING FOR AESTHETIC REASONS.
 - 10 TOILET ROOM AND DRESSING ROOM DOORS MUST BE SELF-CLOSING, TIGHT FITTING.
 - 11 DELIVERY DOORS TO HAVE AIR CURTAIN FANS THAT SPAN THE WIDTH OVER THE DOOR. THE FAN MUST ACTIVATE VIA A MICRO SWITCH PROVIDING A MINIMUM VELOCITY OF 1600 FPM MEASURED AT 36" ABOVE THE GROUND.
 - 12 ALL PLUMBING AND PLUMBING FIXTURES SHALL BE INSTALLED IN COMPLIANCE WITH APPLICABLE LOCAL PLUMBING ORDINANCES. SHALL BE MAINTAINED SO AS TO PREVENT ANY CONTAMINATION, AND SHALL BE KEPT CLEAN, FULLY OPERATIVE AND IN GOOD REPAIR. NO FLEX TUBING OR FLEX LINES WILL BE APPROVED. ALL WASTE LINES MUST BE HARD PIPED FROM THE TOP OF COUNTER TO FLOOR SINK. 18"x18"x12" DEEP (OR 16"x20"x12" DEEP) WITH A MINIMUM 18" DRAIN BOARD AT EACH END.
 - 13 ALL WAREWASHING SINKS TO HAVE 3 COMPARTMENTS THAT ARE A MINIMUM SIZE OF AT LEAST 18"x18"x12" DEEP (OR 16"x20"x12" DEEP) WITH A MINIMUM 18" DRAIN BOARD AT EACH END. A SEPARATE WET WASTE DUMP FIXTURE SHALL BE PROVIDED FOR DISPOSAL OF DRINK OR WASTE ICE OR COFFEE WASTE.
 - 14 EACH HAND WASHING SINK MUST HAVE PERMANENTLY MOUNTED SINGLE-SERVICE SOAP AND PAPER TOWEL DISPENSERS.
 - 15 THE HOT WATER HEATER WILL BE A COMMERCIAL TYPE CAPABLE OF CONSTANTLY SUPPLYING HOT WATER AT A TEMPERATURE OF 120°F TO ALL SINKS. IN SIZING THE WATER HEATER, THE PEAK HOURLY DEMAND FOR ALL SINKS, ETC., ARE ADDED TOGETHER TO DETERMINE THE MINIMUM REQUIRED RECOVERY RATE. ALL LAVATORIES OR HAND SINKS WILL HAVE A COMBINATION FAUCET OR PREMIXING FAUCET CAPABLE OF SUPPLYING WATER TEMPERED TO 100 °F. SELF-CLOSING OR METERED FAUCET TO PROVIDE AT LEAST 15 SECONDS OF WATER WITHOUT REACTIVATION.
 - 16 PLUMBING EXPOSED TO AIR AND GAS LINES SHALL BE CONCEALED WITHIN THE BUILDING STRUCTURE TO AS GREAT AN EXTENT AS POSSIBLE. ALL EXPOSED CONDUITS, PLUMBING, ETC. SHALL BE INSTALLED AT LEAST 6" OFF FLOOR AND 3/4" FROM WALLS USING STANDOFF BRACKETS.
 - 17 CONDUITS, PLUMBING OR PIPING CANNOT BE INSTALLED ACROSS ANY AISLE WAY, TRAFFIC AREA OR DOOR OPENING.
 - 18 BEVERAGE DISPENSING LINES MAY BE ENCLOSED WITHIN WALLS OR FLOORS, OR BE FURRED IN OR ENCASED IN AN APPROVED RUNWAY OR OTHER APPROVED SEALED ENCLOSURE.
 - 19 MULTIPLE RUNS OR CLUSTERS OF CONDUIT OR PIPELINES SHALL BE FURRED IN AN APPROVED SEALED ENCLOSURE.
 - 20 ALL LIQUID WASTE SHALL BE DRAINED BY MEANS OF INDIRECT WASTE PIPES INTO A FLOOR SINK. FLOOR SINKS ARE TO BE INSTALLED FLUSH WITH THE FINISHED FLOOR SURFACE AND HAVE SUITABLE EASILY REMOVABLE SAFETY COVER GRATES.
 - 21 WHERE LINES ENTER A WALL OR OTHER ENCLOSURE, THE OPENING AROUND THE LINES MUST BE TIGHTLY SEALED.
 - 22 A CHASE OR RUNWAY WHICH ENCLOSES LINES IN THE FLOOR SHALL PROTRUDE AT LEAST SIX INCHES FROM FLOOR AND BE COVERED AT THE RAISE OF THE CHASE.
 - 23 FLOOR SINK TO BE 50% EXPOSED OR OTHERWISE READILY ACCESSIBLE FOR INSPECTION AND CLEANING. WHEN NO ACCESS IS PROVIDED FOR CLEANING OR BE IN LINE WITH THE FRONT FACE OF ELEVATED FREESTANDING EQUIPMENT. FLOOR SINK SHOULD NOT POSE A TRIPPING HAZARD.
 - 24 APPROVED BACKFLOW PREVENTION DEVICES SHALL BE PROPERLY INSTALLED UPSTREAM OF ANY POTENTIAL HAZARD BETWEEN THE POTABLE WATER SUPPLY AND A SOURCE OF CONTAMINATION. HOSES SHALL NOT BE ATTACHED TO A FAUCET OR HOSE BIB UNLESS AN APPROVED BACK FLOW PREVENTER IS PROVIDED.
 - 25 WATER SUPPLY TO CARBONATORS SHALL BE PROTECTED BY AN APPROVED REDUCED PRESSURE PRINCIPLE BACK FLOW PREVENTER. THE RELIEF VALVE SHALL DRAIN INDIRECTLY TO SEWER WITH A LEGAL AIR GAP.
 - 26 FOR CLEANING FLOOR MATS, THE JANITORIAL SINK TO BE A MINIMUM 24" BY 36" FLOOR-MOUNTED TYPE. MOPS SHALL BE PLACED IN A POSITION THAT ALLOWS THEM TO AIR-DRY WITHOUT SOILING WALLS, EQUIPMENT, OR SUPPLIES.
 - 27 THE JANITORIAL SINK FAUCET WILL HAVE A THREADED OUTER LIP FOR HOSE ATTACHMENT AND AN APPROVED BACK FLOW PREVENTION DEVICE. NO CHEMICAL DISPENSING SYSTEMS OR SHUTOFF VALVES TO BE ATTACHED TO MOP SINK FAUCET OUTLET (UNLESS A "SIDEKICK" PLUMBING DEVICE IS INSTALLED).
 - 28 ALL EQUIPMENT WHICH GENERATES CONDENSATE AND LIQUID WASTES FROM STEAM TABLES, ICE MACHINES, ICE BINS, WALK-IN COOLERS AND WALK-IN FREEZERS, FOOD PREPARATION SINKS, ETC., SHALL BE DRAINED BY MEANS OF INDIRECT WASTE PIPES INTO A FLOOR SINK OR OTHER APPROVED INDIRECT WASTE RECEPTOR. FLOOR DRAINS ARE NOT TO BE USED IN LIEU OF FLOOR SINKS.
 - 29 GREASE TRAP TO BE LOCATED OUTSIDE THE FOOD SERVICE ACTIVITY AREA, FLUSH WITH THE FINISHED FLOOR WHEN INDORS. LOCAL WASTEWATER DISTRICT OR BUILDING DEPARTMENT TO BE CONTACTED FOR GREASE REMOVAL REQUIREMENTS.
 - 30 FLOOR DRAINS SHALL BE INSTALLED IN FLOORS THAT ARE WATER-FLUSHED FOR CLEANING AND IN AREAS WHERE PRESSURE SPRAY METHODS FOR CLEANING EQUIPMENT ARE USED, IN RESTROOMS, JANITORIAL ROOMS, SCULLERIES, AND AT BARS WITH WARE WASHING. FLOOR SURFACES IN AREAS PURSUANT TO THIS SHALL BE SLOPED 1:50 TO THE FLOOR DRAINS.
 - 31 ADEQUATE VENTILATION IS TO BE PROVIDED TO ALL TOILET ROOMS, JANITOR CLOSETS WITH MOP SINKS, AND INDOOR TRASH ROOMS AND IN DRESSING / CHANGE ROOM(S).
 - 32 THE FLOOR FINISH WILL HAVE A SMOOTH SURFACE UNDER ALL EQUIPMENT AND WALKWAYS WILL HAVE A LIGHT TEXTURE ONLY.
 - 33 THE PAINT USED ON WALLS AND CEILINGS OF ALL KITCHEN, FOOD PREPARATION, WORK, AND STORAGE AREAS WILL BE A GLOSS OR SEMI-GLOSS ENAMEL FINISH MATERIAL SHALL BE A LIGHT COLOR IN FOOD PREP AREAS FOR EASY CLEANING.
 - 34 MATERIALS THAT ARE USED IN THE CONSTRUCTION OF UTENSILS AND FOOD-CONTACT SURFACES OF EQUIPMENT SHALL NOT ALLOW THE MIGRATION OF DELETERIOUS SUBSTANCES OR IMPART COLORS, ODORS, OR TASTES TO FOOD AND UNDER NORMAL USE CONDITIONS SHALL BE SAFE, DURABLE, CORROSION-RESISTANT, AND NONABSORBENT, SUFFICIENT IN WEIGHT AND THICKNESS TO WITHSTAND REPEATED WARE WASHING, FINISHED TO HAVE A SMOOTH, EASILY CLEANABLE SURFACE, AND RESISTANT TO PITTING, CHIPPING, CRAZING, SCRATCHING, SCORING, DISTORTION, AND DECOMPOSITION.
 - 35 COLD STORAGE ROOMS SHALL BE PROVIDED WITH A SECTION OF SHELVING INSTALLED TO HOLD SHALLOW COOL DOWN PANS NOT TO EXCEED 4" IN HEIGHT. SPACE BETWEEN SHELVING TO BE AT LEAST 8" HIGH.
 - 36 BACKUP DRY STORAGE SHELVING SHALL BE A MINIMUM OF 96 LINEAR FEET (MEASURED WITH TIERS) OR 25% OF KITCHEN, FOOD PREP, AND WORK AREAS, WHICHEVER IS GREATER. SHELVING SHALL BE AT LEAST 18 INCHES DEEP AND START A MINIMUM SIX INCHES OFF THE FLOOR SURFACE.
 - 37 SHELVING OVER WET AREAS (SINKS, MOP SINKS ETC.) AND FOOD PREP SURFACES WILL BE METAL.
 - 38 ALL SEAMS, GAPS, OPENINGS TO BE PROPERLY SEALED.
 - 39 ELECTRICAL POWER SHALL BE SUPPLIED AT ALL TIMES TO OPERATE THE APPROVED EXHAUST, LIGHTING, ELECTRIC WATER HEATERS AND REFRIGERATION UNITS, AND ANY OTHER ACCESSORIES AND APPLIANCES THAT MAY BE INSTALLED IN A FOOD FACILITY.

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PROJECT NAME / ADDRESS:
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No.	Revision/Issue	Date
1	General Revision	02/02/2016

DATE: 2/29/2016
DRAWN BY: Eric Li
SCALE: AS NOTED
PROJECT #: 081

SHEET CONTENT
Equipment Plan

SHEET NO. **A1.**

- KEY NOTES**
- 1 A MINIMUM OF 10 FOOT-CANDLES OF LIGHT MEASURED 30" OFF FLOOR IS PROVIDED IN WALK-IN REFRIGERATED STORAGE AND DRY STORAGE ROOMS.
 - 2 A MINIMUM OF 20 FOOT-CANDLES IS PROVIDED WHERE FOOD IS PROVIDED FOR CONSUMER SELF-SERVICE, WHERE FRESH PRODUCE OR PREPACKAGED FOODS ARE SOLD OR OFFERED FOR CONSUMPTION; INSIDE EQUIPMENT SUCH AS REACH-IN AND UNDER-COUNTER REFRIGERATORS; IN AREAS USED FOR HAND WASHING, WARE WASHING, EQUIPMENT AND UTENSIL STORAGE, AND IN TOILET ROOMS.
 - 3 A MINIMUM OF 50 FOOT-CANDLES OF LIGHT MEASURED 30" OFF FLOOR IS PROVIDED WHEN WORKING WITH FOOD OR WORKING WITH UTENSILS OR EQUIPMENT SUCH AS KNIVES, SLICERS, GRINDERS, OR SAWS WHERE EMPLOYEE SAFETY IS A FACTOR AND IN ALL AREAS DURING PERIODS OF CLEANING.
 - 4 T-BAR CEILING GRID SYSTEM (ESR-1289) W / WHITE VINYL FACED SMOOTH, NON ABSORBENT, WASHABLE & 70% LIGHT REFLECTANCE VALUE LAY-IN PANEL @ ±10'-0" A. F. F.
 - 5 ENAMEL PAINTED HARD CEILING @ ±8'-0" A.F.F. (PROVIDE LIGHT COLOR 70% REFLECTANCE VALUE TYP.).
 - 6 LIGHT SWITCH ACTIVATED EXHAUST FAN; VENTILATION CAP. AT MINIMUM OF 12 AIR CHANGES PER HOUR.
 - 7 CLOSURE PANELS (BY CONTRACTOR / INSTALLER).
 - 8 T-BAR CEILING GRID SYSTEM (ESR-1289) W / WHITE ACOUSTICAL LAY-IN PANELS; MOUNTED @ ±10'-0" A.F.F.
 - 9 FIRE RATED CEILING 18" BEYOND EXPOSED SIDE OF HOOD.
 - 10 EXITS AND EXIT ACCESS DOORS SHALL BE MARKED BY AN APPROVED EXIT SIGN READILY VISIBLE FROM ANY DIRECTION OF EGRESS TRAVEL.
 - 11 THE PATH OF EGRESS TRAVEL TO EXITS AND WITHIN EXITS SHALL BE MARKED BY READILY VISIBLE EXIT SIGNS TO CLEARLY INDICATE THE DIRECTION OF EGRESS TRAVEL IN CASES WHERE THE EXIT OR THE PATH OF EGRESS TRAVEL IS NOT IMMEDIATELY VISIBLE TO THE OCCUPANTS.
 - 12 INTERVENING MEANS OF EGRESS DOORS WITHIN EXITS SHALL BE MARKED BY EXIT SIGNS.
 - 13 EXIT SIGN PLACEMENT SHALL BE SUCH THAT NO POINT IN AN EXIT ACCESS CORRIDOR OR EXIT PASSAGEWAY IS MORE THAN 100 FEET (30 480 MM) OR THE LISTED VIEWING DISTANCE FOR THE SIGN, WHICHEVER IS LESS, FROM THE NEAREST VISIBLE EXIT SIGN.
 - 14

- 15 EXIT SIGNS SHALL BE INTERNALLY OR EXTERNALLY ILLUMINATED AT ALL TIMES AND SHALL BE CONNECTED TO AN EMERGENCY POWER SYSTEM (BATTERIES, UNIT EQUIPMENT OR AN ON-SITE GENERATOR) THAT WILL AUTOMATICALLY ILLUMINATE THE EXIT SIGNS FOR A DURATION OF NOT LESS THAN 90 MINUTES.
- 16 ANY TIME A BUILDING OR PORTION OF A BUILDING IS OCCUPIED, THE MEANS OF EGRESS SERVING THE OCCUPIED PORTION SHALL BE ILLUMINATED AT AN INTENSITY OF NOT LESS THAN 1 FOOT CANDLE (11 LUX) AT THE WALKING SURFACE LEVEL (1006).

- EXIT SIGNS**
- a. EXIT SIGNS SHALL BE INTERNALLY OR EXTERNALLY ILLUMINATED.
 - b. INTERNALLY ILLUMINATED EXIT SIGNS SHALL BE LISTED AND LABELED IN ACCORDANCE WITH UL 924 AND SHALL BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTRUCTIONS AND CHAPTER 27.
 - c. EXTERNALLY ILLUMINATED EXIT SIGNS SHALL COMPLY WITH THE GRAPHICS AND POWER SOURCE REQUIREMENTS IN SECTIONS 1011.5.1 AND 1011.5.3, RESPECTIVELY.
 - d. WHEN THE FACE OF AN EXIT SIGN IS ILLUMINATED FROM AN EXTERNAL SOURCE, IT SHALL HAVE AN INTENSITY OF NOT LESS THAN 5-FOOT-CANDLES (54 IUX).
- 2-EXIT SIGNS POWER SUPPLY
- THE POWER SUPPLY FOR MEANS OF EGRESS ILLUMINATION SHALL BE PROVIDED BY THE PREMISES ELECTRICAL SUPPLY; IN THE EVENT OF POWER SUPPLY FAILURE, ILLUMINATION SHALL BE AUTOMATICALLY PROVIDED FROM AN EMERGENCY SYSTEM FOR THE FOLLOWING AREAS:
- a. AISLES AND UNENCLOSED EGRESS STAIRWAYS IN ROOMS AND SPACES THAT REQUIRE TWO OR MORE MEANS OF EGRESS.
 - b. CORRIDORS, EXIT ENCLOSURES, AND EXIT PASSAGEWAYS IN BUILDINGS REQUIRED TO HAVE TWO OR MORE EXITS.
 - c. EXTERIOR EGRESS COMPONENTS AT OTHER THAN THE LEVEL OF EXIT DISCHARGE UNTIL EXIT DISCHARGE IS ACCOMPLISHED FOR BUILDINGS REQUIRED TO HAVE TWO OR MORE EXITS.
 - d. INTERIOR EXIT DISCHARGE ELEMENTS, AS PERMITTED IN SECTION 1027.1, IN BUILDINGS REQUIRED TO HAVE TWO OR MORE EXITS.
 - e. EXTERIOR LANDINGS, AS REQUIRED BY SECTION 1008.1.6, FOR EXIT DISCHARGE DOORWAYS IN BUILDINGS REQUIRED TO HAVE TWO OR MORE EXITS.
- 3-EXIT SIGNS EMERGENCY POWER SUPPLY
- THE EXIT SIGNS SHALL ALSO BE CONNECTED TO AN EMERGENCY ELECTRICAL SYSTEM WHICH IS TO PROVIDE CONTINUED ILLUMINATION FOR A DURATION OF NOT LESS THAN 1 1/2 HR.
- a. IN CASE OF PRIMARY POWER LOSS, CONTINUED ILLUMINATION IS TO BE PROVIDED FROM STORAGE BATTERIES, UNIT EQUIPMENT, OR AN ON-SITE GENERATOR AND THE INSTALLATION OF THE EMERGENCY POWER SYSTEM SHALL BE INSTALLED IN ACCORDANCE WITH CHAPTER 27.
- 4-EMERGENCY LIGHTING
- a. EMERGENCY LIGHTING FACILITIES SHALL BE ARRANGED TO PROVIDE INITIAL ILLUMINATION THAT IS AT LEAST AN AVERAGE OF 1-FOOT-CANDLE (11 LUX) AND A MINIMUM AT ANY POINT OF 0.1-FOOT-CANDLE (1 LUX) MEASURED ALONG THE PATH OF EGRESS AT FLOOR LEVEL.
 - b. A MAXIMUM-TO-MINIMUM ILLUMINATION UNIFORMITY RATIO OF 40 TO 1 SHALL NOT BE EXCEEDED.

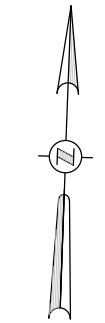
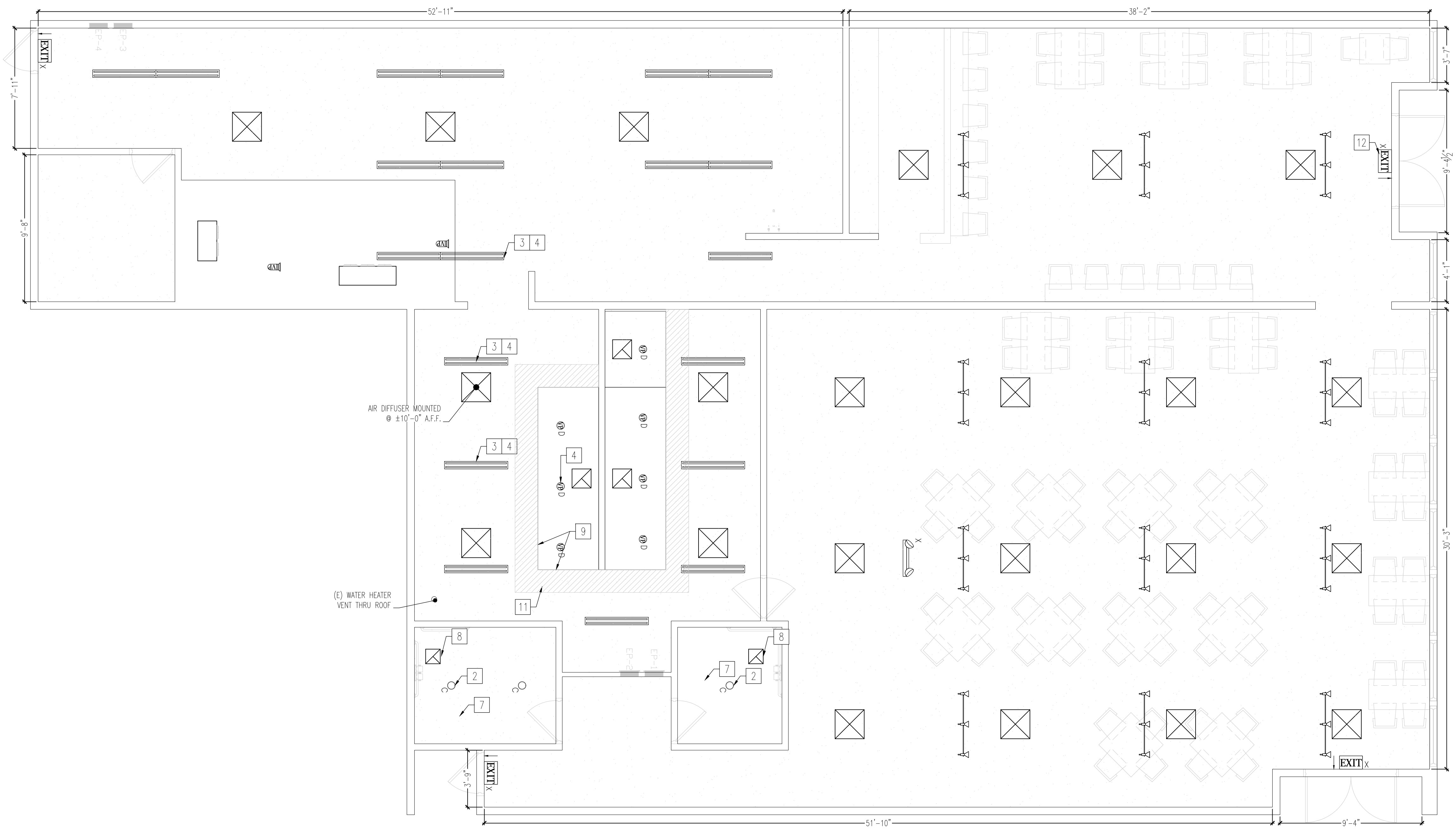
REFLECTED CEILING PLAN SYMBOLS

SYMBOL	DESCRIPTION
	6'ø CANNED LED LIGHT FIXTURE W / ACRYLIC LENSES
	4'ø PENDANT LIGHT FIXTURE
	EXHAUST HOOD FLOURESCENT LIGHT W / VAPOR - SHATTERPROOF ENCLOSURE.
	REFRIGERATED WALK IN UNIT FLOURESCENT LIGHT W / VAPOR - SHATTERPROOF ENCLOSURE.
	2x4 FLOURESCENT LIGHT (3) BULBS / SHATTERPROOF ACRYLIC COVER LENSES & METAL HOUSING, CEILING SURFACE MOUNTED.
	LED EXIT SIGN. PROVIDED W / 90 MIN. POWER BACKUP.
	BUG EYE EMERGENCY LIGHT. PROVIDED W / 90 MIN. POWER BACKUP.
	12"x12" AIR RETURN PLENUM.
	12"x12" AIR SUPPLY PLENUM.
	1/2" TYPE "X" GYPSUM BOARD (SEE FINISH SCHEDULE FOR CEILING PANEL DETAILS).

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8 REFLECTED CEILING PLAN

PROJECT NAME / ADDRESS:
 SOW HOUSE
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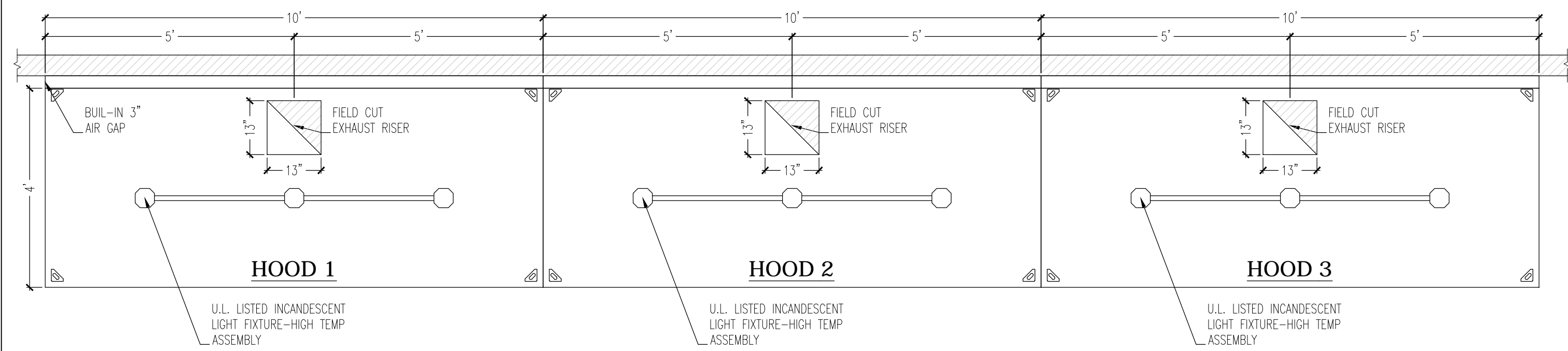
Revision/Issue	Date
General Revision	02/02/2016
No.	1

DATE: 2/29/2016
 DRAWN BY: Eric LI
 SCALE: AS NOTED
 PROJECT #: 081

SHEET CONTENT
 Reflected Ceiling Plan

SHEET NO.
A2.C

Scale: 1/4"=1'-0"



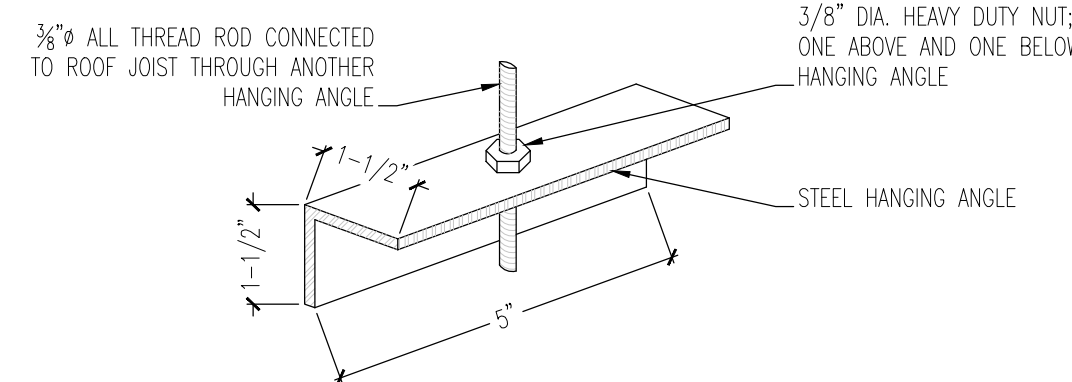
HOOD PLAN VIEW
SCALE: 1/2"=1'-0"

HOOD INFORMATION										EXHAUST HOOD "EH"				EXHAUST FAN "EF"				EVAPORATIVE COOLER "EC"									
HOOD No.	QTY	MODEL	WIDTH	LENGTH	TYPE	COOKING TEMP.	CONFIGURATION	Q	TYPE	TOTAL CFM	WIDTH	LENGTH	DIA.	S.P.	QTY	TOTAL CFM	WIDTH	LENGTH	DIA.	S.P.	QTY	TOTAL CFM	WIDTH	LENGTH	DIA.	S.P.	QTY
EH-1	3.00	1048 H-BOX	4.00	10.00	UL	700°F	SINGLE WALL HOOD	250.00	1 GREASE	2,500.00	15.00	15.00	17.00	0.18	1	7,600.00	25.00	26.00	29.00	0.10	1	6,750.00	31.00	31.00	35.00	0.42	1

HOOD No.	FILTER(S)			LIGHT(S)		HOOD CONSTRUCTION	UTILITY CABINETS				FIRE SYSTEM PIPING	HOOD HANGING WEIGHT
	TYPE	QTY	SIZE	QTY	TYPE		FIRE SYSTEM TYPE	ELECTRICAL SWITCHES MODEL #	QUANTITY	LOCATION		
EH-1	UL ALUMINUM BAFFLE	6	16"x20"x2" 20"x20"x2"	3	INCANDESCENT LIGHT FIXTURE	430 SS WHERE EXPOSED						362.50

EXHAUST HOOD FAN SCHEDULE														
ITEM #	QTY	MAKE	MODEL	CAPACITY (CFM)	SP (IN)	BHP	Some	FAN (RPM)	V	PH	AMP	HP	COMMENTS	WEIGHT (LBS)
EF-1	1	DELHI	BI-27	7,500.00	0.64	2.27		792.00	208.00	3.00	6.20	2	ELECTRICALLY INTERLOCK W/ "SF-1"	411.00
SF-1	1	PMI "FRIGKING"	DH 8801	6,750.00	0.42			466.00	208.00	3.00	6.20	2	ELECTRICALLY INTERLOCK W/ "EF-1"	475.00

HANGING ANGLE LOCATIONS			
HOOD STYLE	DIM FROM REAR	DIM FROM FRONT	DIM FROM FRONT
WALL		24"	30"
EXHAUST ONLY	1.75"	11.25"	5.25"
WITH MAKE UP AIR	1.75"	2.75"	2.75"
BACK SHELF			
EXHAUST ONLY	1.75"	11.25"	5.25"
WITH MAKE UP AIR	1.75"	2.75"	2.75"
CONDENSATE		10.50"	



* ROD AND NUTS TO BE SUPPLIED BY INSTALLING CONTRACTOR HANGING ANGLE IS PRE-PUNCHED AT FACTORY

HANGING ANGLE
SCALE: N. T.S.

EXHAUST CFM=LENGTH OF HOOD X CFM/LIN.FT. (LOAD)
SUPPLY CFM=EXHAUST CFM X PERCENTAGE REQUIRED

$$\text{TOTAL DUCT AREA} = \frac{144 \times \text{CFM}}{\text{FMP}(\%)}$$

$$\text{DUCT LENGTH} = \frac{\text{TOTAL DUCT AREA}}{\text{DUCT DEPTH}}$$

* AMERICAN VENTILATOR DUCT SIZES ARE CALCULATED USING AN EXHAUST VELOCITY OF 1600-1800 FPM AND A SUPPLY VELOCITY OF 1000 FPM. PLEASE CONSULT FACTORY FOR MAXIMUM ALLOWABLE DUCT SIZES

CALCULATIONS UTILIZED

FLAME GARD				
ALUMINUM BAFFLE FILTER FILTER INFORMATION				
NOM. SIZE (H x W)	ACTUAL DIMENSIONS (H x W x D)	FREE AREA (SQ. FEET)	WEIGHT (LBS.)	
20 x 20	19-5/8" x 19-5/8" x 1-7/8"	2.23	2.1	
20 x 16	19-5/8" x 15-5/8" x 1-7/8"	1.72	1.7	
16 x 20	15-5/8" x 19-5/8" x 1-7/8"	1.72	1.7	
16 x 16	15-5/8" x 15-5/8" x 1-7/8"	1.35	1.4	

AMERICAN STANDARD
177 Reaser Court
P.O. Box 1377
Elyria, Ohio 44036-1377

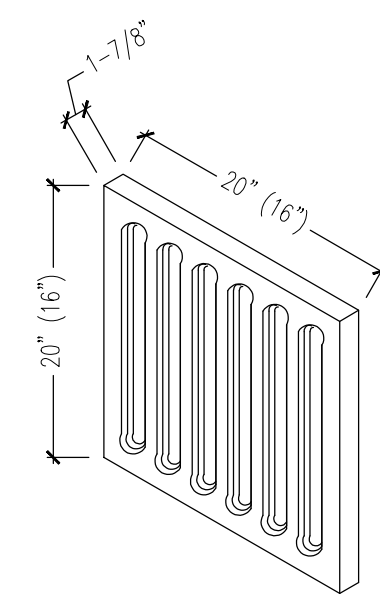
Exhaust Hoods for Commercial Cooking Equipment
Listed to Standard U1710
Conforms to Standard ULC710

NSF

Max. Clearance From Cooking Surface to Front Lower Edge of Hood	Min. Exhaust Air Flow (CFM) Linear Foot	Max. Supply Air Flow (CFM) Linear Foot	Min. Overhang From Cooking Surface (Front)	Min. Overhang From Cooking Surface (Side)	Max. Cooking Surface Temperature
46.0"	150 CFM	N/A	6.0"	6.0"	450° F
46.0"	200 CFM	N/A	6.0"	6.0"	600° F
46.0"	250 CFM	N/A	6.0"	6.0"	700° F

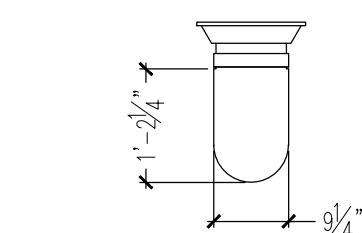
Replace fusible links only with UL listed links with the following ratings / Frequency: 60 HZ Supply: Deg.F lb, Minimum to lbs. maximum / Replace Filters with UL Classified Baffle Filters

HOOD DECAL DETAIL



FILTER ASSEMBLY
NOT TO SCALE

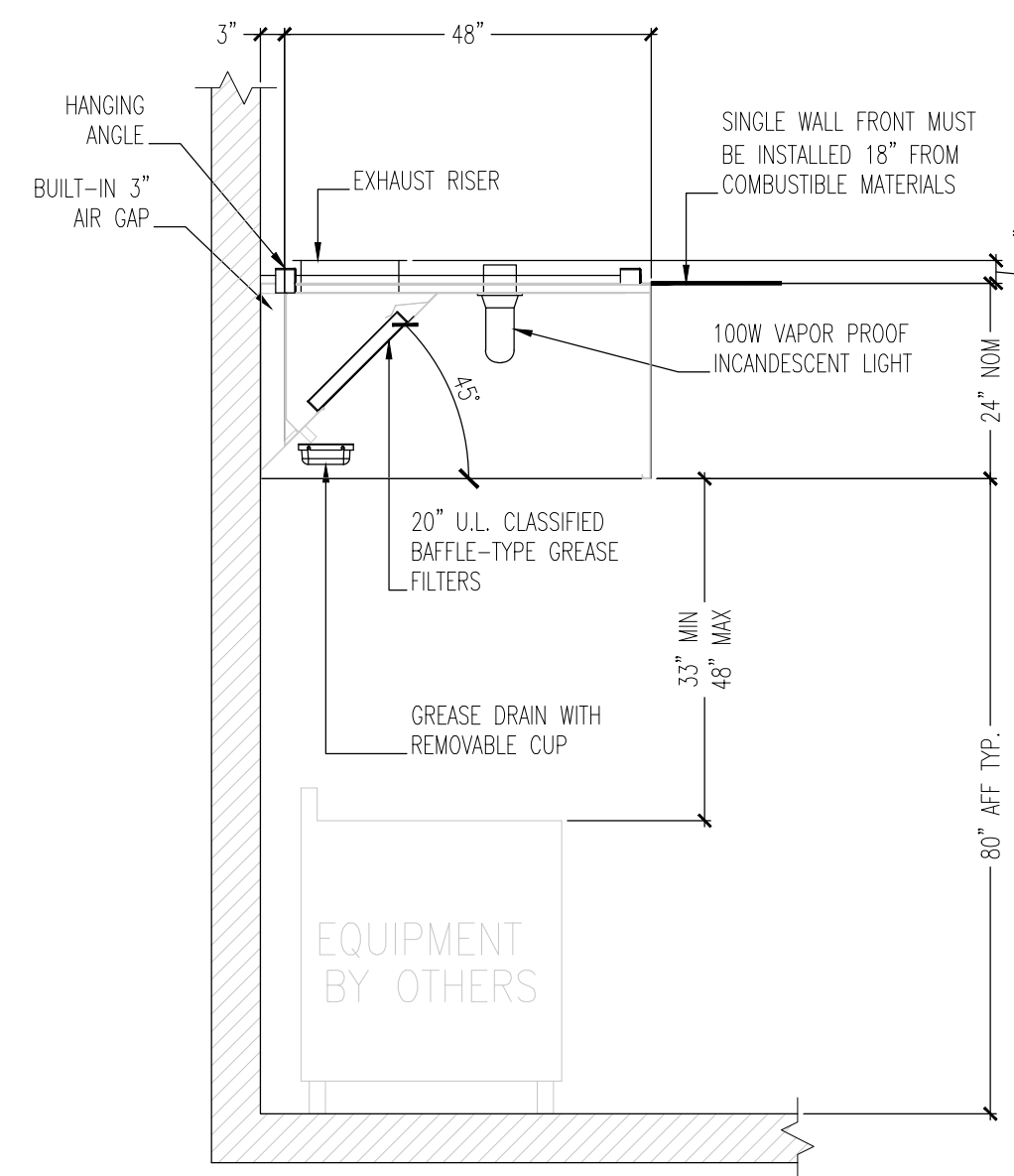
MATERIAL	STAINLESS STEEL, ALUMINUM OR GALVANIZED STEEL
HANDLES	2 STAINLESS STEEL SNAP-IN HANDLES SUPPLIED
MAX. TEMP.	450° FAHRENHEIT
CLASSIFIED	UL & NFPA 96



VAPOR PROOF LIGHT
NOT TO SCALE

BODY	DIE CAST ALUMINUM ALLOY, BRUSHED FINISH
GLOBE	SILICONE RUBBER COATED TEMPERED GLASS
SOCKET	PORCELAIN BODY, NICKEL-PLATED COPPER SHELL
LAMP	ACCEPTS 100W BULB MAX.
GASKETS	SILICONE
WIRE LEADS	6" LONG
MOUNTING	TO STANDARD 3 1/2" OR 4" JUNCTION BOX

- SANITARY RUST-PROOF CAST ALUMINUM FIXTURE.
- IMPACT & THERMAL SHOCK-RESISTANT, COATED TEMPERED GLASS GLOBE
- EASY MOUNTING TO STANDARD JUNCTION BOX.
- MEETS REQUIREMENTS FOR NFPA CODE 96 & NEC 410.



IT IS THE RESPONSIBILITY OF THE ARCHITECT/OWNER TO ENSURE THAT THE HOOD CLEARANCE FROM LIMITED-COMBUSTIBLE AND COMBUSTIBLE MATERIALS IS IN COMPLIANCE WITH LOCAL CODE REQUIREMENTS

SIDE VIEW
SCALE: 1/2"=1'-0"



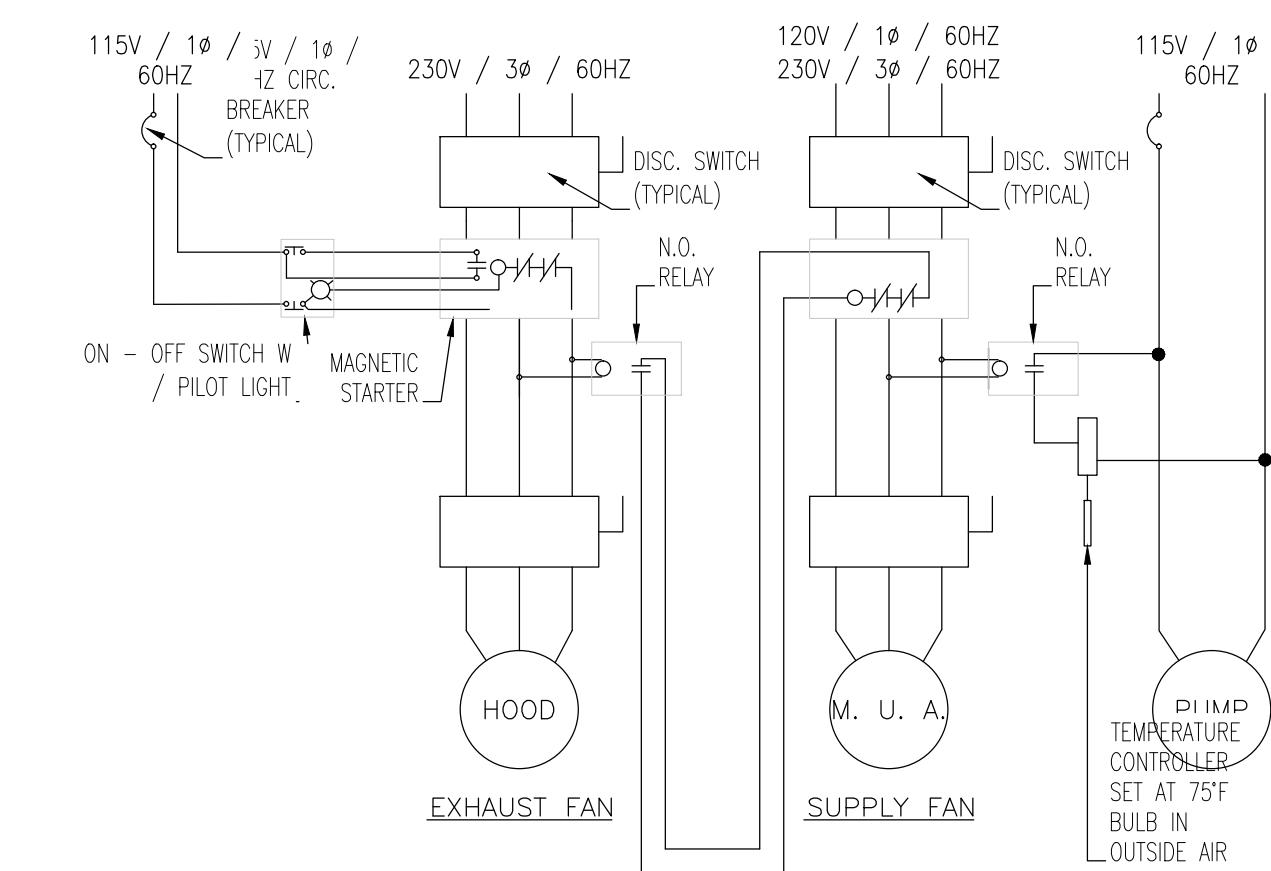
177 REASER COURT P.O. BOX 1377
ELYRIA, OHIO 44036-1377
TOLL FREE : 1-800-854-3267
PHONE: 440-365-4567
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DEAR SHENGDU
15455 Jeffrey Rd, Irvine
CA 92618

DRAWN BY:	JH	REVISIONS		
		#	DATE	BY
DATE:	04/07/2015	1		
APP'D BY:		2		
DATE:		3		

Hood Installation Drawings Based On Drawings Provided By Representatives of OWNER

- GENERAL NOTES**
- ALL ELECTRICAL "FIELD" CONNECTIONS AND RELATED INTERCONNECTIONS BY ELECTRICAL CONTRACTORS.
 - ALL PLUMBING "FIELD" CONNECTIONS AND RELATED INTERCONNECTIONS BY PLUMBING CONTRACTORS.
 - ALL ASSOCIATED HANGER MATERIALS BY INSTALLING CONTRACTORS.
 - 8" LONG FACTORY LOCATED AND WELDED HANGER BRACKETS AS SHOWN ON PLANS.
 - ALL CONNECTIONS FROM CAPTIVE-AIR DUCT PER THE PLANS BY MECHANICAL CONTRACTORS.
 - ALL LIGHTS SHOWN INSTALLED BY CAPTIVE-AIR, ARE FACTORY PREWIRED PER THE PLANS. INTERCONNECTIONS BETWEEN HOODS AND TO SWITCHES BY ELECTRICAL CONTRACTOR.
 - LAMPS FOR LIGHT FIXTURES BY INSTALLING CONTRACTORS.
 - SEISMIC RESTRAINTS ARE RESPONSIBILITY OF INSTALLING CONTRACTOR.
 - INSTALLING CONTRACTORS ASSUME ALL RELATED RESPONSIBILITY FOR VERIFICATION OF DIMENSIONAL DATA CONTAINED ON THESE DOCUMENTS FOR ACCURACY, INTEGRATION, AND ADMINISTRATION OF CODE REQUIREMENTS IN EFFECT PRIOR TO ANY RELEASE FOR PRODUCTION OF EQUIPMENT SHOWN.
 - SIGNED AND "APPROVED" COPIES OF THIS DOCUMENT MUST BE RECEIVED BY THE FACTORY PRIOR TO COMMENCEMENT OF FABRICATION.
 - NOMINAL HOOD DIMENSIONS AS SHOWN ON DRAWINGS.



EF, SF & FIRE PUMP WIRING

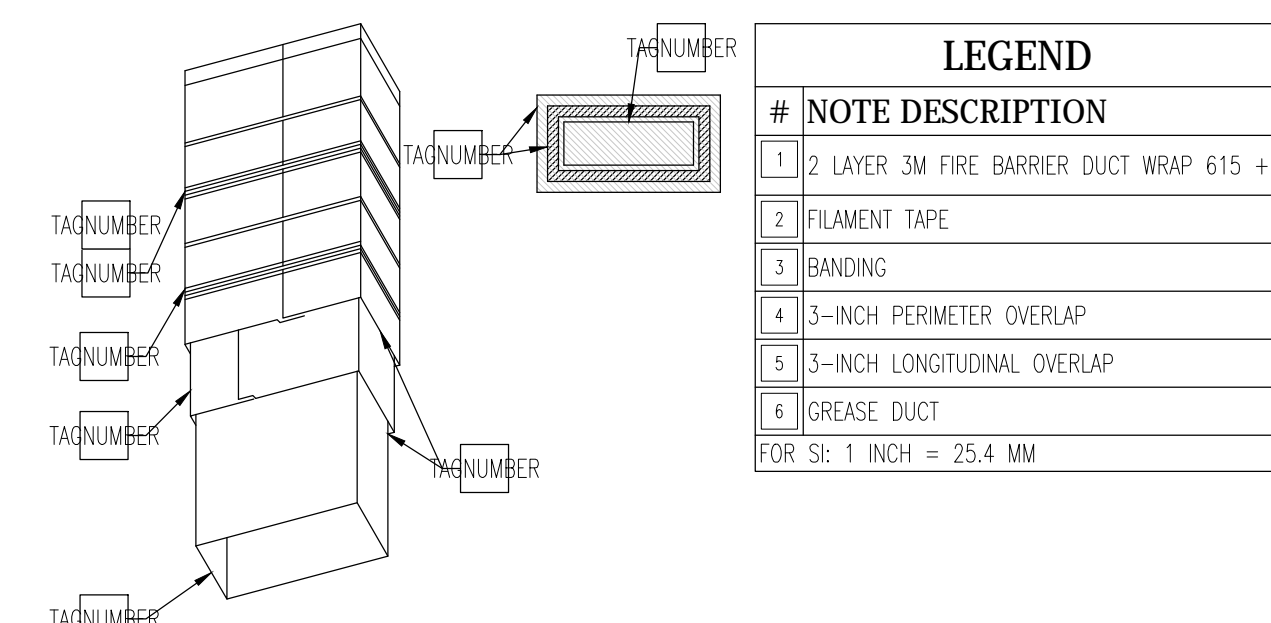


FIGURE 12-HOUR FIRE-RESISTIVE PROTECTION SYSTEM FOR GREASE DUCTS 3M FIRE BARRIER DUCT WRAP 615 + UL-1978

FIRE WRAP DETAIL
615 + UL-1978

DESIGN BY

JIS BROTHERS

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PROJECT NAME / ADDRESS:
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15455 Jeffrey Rd, Irvine
CA 92618

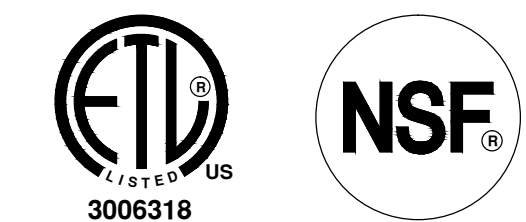
No.	Revision/Issue	Date
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---	---	11/05/15
1	General Revision	---
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2/29/2016	DAT
DRAWN BY: Eric Li	
SCALE: AS NOTED	
PROJECT # 068	

SHEET CONTENT

Exhaust Hood Cutsheet

SHEET NO:



ALL EQUIPMENT IS UL LISTED COMPONENTS AMERICAN HOOD SYSTEMS ARE BUILT IN COMPLIANCE WITH NFPA #96 & UL710 AND ARE RECOGNIZED BY ONE OR MORE OF THE NSF INTERNATIONAL FOLLOWING: ETL

EMERGENCY EXIT

EMERGENCY EXIT



Handicap Access Door



Stage height is 16" with Single 7 x 11 x 48" step access

6'

6'

12'

10'

48"

57"

66"

42"

66"

Women's Restroom

Kitchen

EMERGENCY EXIT

