

EQUIPMENT SCHEDULE			
MARK	EQUIPMENT	MANUFACTURER	MODEL #
1	CAN WASH AREA		
3	WALL MOUNTED HAND SINKS	EAGLE	HSAN-10-LRS
5	WALK-IN FREEZER	THERMALRITE	
6	(4) COMPARTMENT SINK	TITAN STAINLESS	CUSTOM BUILT
12	WALK-IN COOLER	THERMALRITE	
13	CARBONATED BEVERAGE MACHINE W/ ICE BIN	SUPPLIED BY COKE DISTRIBUTOR	
18	MILKSHAKE MACHINE (ON CASTERS)	TAYLOR	444 SHAKE FREEZER
21	TEA DISPENSERS		
26	PREP. SINK (VEGETABLE SINK)	TITAN STAINLESS	CUSTOM BUILT
31	DRINK MIXERS	TAYLOR (RAZZLE BLENDER)	BC10
32	DINING MOP SINK		
37	ICE MAKER W/ BIN (KITCHEN)	HOSHIZAKI AMERICA	F-2000MRH W/ FOLLET 967008-50 BIN

OWNER IS RESPONSIBLE TO VERIFY ALL EQUIPMENT SPECIFICATIONS & TYPES PRIOR TO PURCHASE AND INSTALLATION. GC TO COORDINATE ALL EQUIPMENT & CONNECTIONS W/ OWNER PRIOR TO PURCHASE & INSTALLATION.

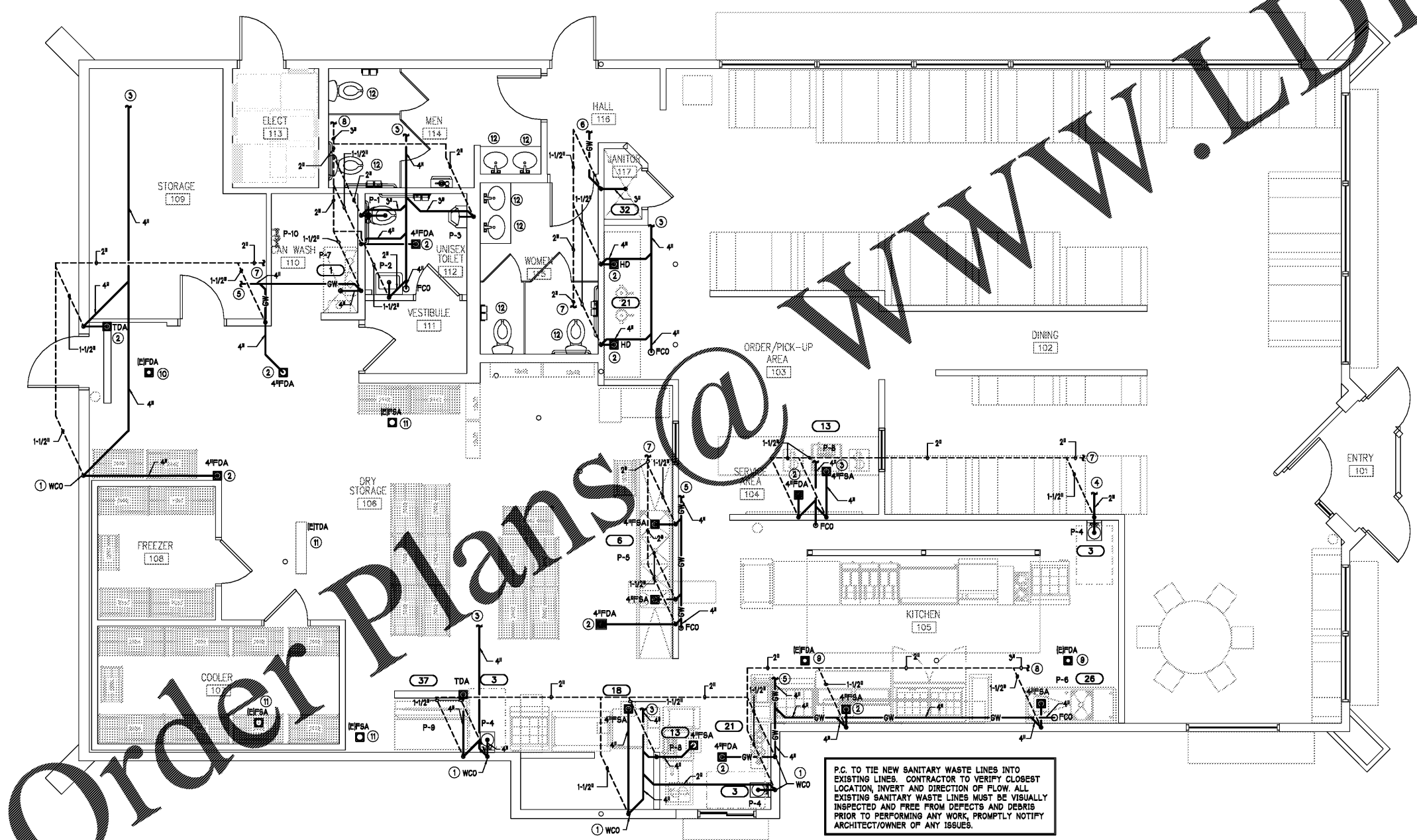
**NOTES:**

1. ALL FOOD SERVICE/KITCHEN EQUIPMENT TO BE UL-LABELED, CLASSIFIED FOR SANITATION & MUST COMPLY WITH LOCAL STATE BUILDING CODES.

GREASE INTERCEPTOR CALCULATIONS	
CALCULATION FOR RESTAURANT: $(S) \times (G) \times (HR) \times (L/F) = \text{GREASE INTERCEPTOR CAPACITY IN GALLONS}$	
(S) NUMBER OF SEATS IN DINING AREA	68
(G) GALLONS OF WASTEWATER PER SEAT (15 GALLONS PER SEAT)	15
(HR) NUMBER OF HOURS OPEN	17
(L/F) LOADING FACTOR:	0.75
2.0 INTERSTATE FREEWAYS	
1.5 OTHER FREEWAYS	
1.25 RECREATIONAL AREAS	
1.0 MAIN HIGHWAYS	
0.75 OTHER HIGHWAYS	
$(68) \times (15) \times (17) \times (0.75) = 1,084 \text{ GALLONS OF GREASE REQUIRED}$	

- CONSTRUCTION NOTES**
1. PROVIDE TO DS-FULL SIZE OF SANITARY WASTE LINE.
  2. PROVIDE TRAP PRIMER IN ACCESSIBLE LOCATION.
  3. CONNECT NEW 4" SANITARY WASTE LINE TO NEAREST EXISTING 2" OR GREATER SANITARY WASTE LINE. PLUMBING CONTRACTOR TO VERIFY EXACT LOCATION PRIOR TO STARTING WORK.
  4. CONNECT NEW 2" SANITARY WASTE LINE TO NEAREST EXISTING 2" OR GREATER SANITARY WASTE LINE. PLUMBING CONTRACTOR TO VERIFY EXACT LOCATION PRIOR TO STARTING WORK.
  5. CONNECT NEW 4" GREASE WASTE LINE TO NEAREST EXISTING 4" OR GREATER GREASE WASTE LINE. PLUMBING CONTRACTOR TO VERIFY EXACT LOCATION PRIOR TO STARTING WORK.
  6. CONNECT NEW 3" GREASE WASTE LINE TO NEAREST EXISTING 3" OR GREATER GREASE WASTE LINE. PLUMBING CONTRACTOR TO VERIFY EXACT LOCATION PRIOR TO STARTING WORK.
  7. CONNECT NEW 2" VENT LINE TO NEAREST EXISTING 2" OR GREATER VENT LINE. PLUMBING CONTRACTOR TO VERIFY EXACT LOCATION PRIOR TO STARTING WORK.
  8. CONNECT NEW 3" VENT LINE TO NEAREST EXISTING 3" OR GREATER VENT LINE. PLUMBING CONTRACTOR TO VERIFY EXACT LOCATION PRIOR TO STARTING WORK.
  9. PLUMBING CONTRACTOR TO REUSE EXISTING FLOOR DRAINS IN KITCHEN AREA IF THEY ARE IN A GOOD WORKING CONDITIONS AND ONLY IF THEY GO THROUGH A GREASE INTERCEPTOR. P.C. TO VERIFY IF EXISTING FLOOR DRAINS ARE PROVIDED WITH TRAP PRIMER. IF NOT, PROVIDE A TRAP PRIMER TO EXISTING FLOOR DRAINS THAT WILL BE REUSED. P.C. TO VERIFY EXACT LOCATION WITH FIELD CONDITION PRIOR TO PERFORMING ANY WORK. P.C. TO VERIFY WITH OWNER/ARCHITECT WHETHER THEY WOULD LIKE TO REUSE IT PRIOR TO PERFORMING ANY WORK.
  10. PLUMBING CONTRACTOR TO REUSE EXISTING FLOOR DRAIN IF IT IS IN A GOOD WORKING CONDITION. P.C. TO VERIFY IF EXISTING FLOOR DRAIN IS PROVIDED WITH TRAP PRIMER. IF NOT, PROVIDE A TRAP PRIMER TO EXISTING FLOOR DRAIN THAT WILL BE REUSED. P.C. TO VERIFY EXACT LOCATION WITH FIELD CONDITION PRIOR TO PERFORMING ANY WORK. P.C. TO VERIFY WITH OWNER/ARCHITECT WHETHER THEY WOULD LIKE TO REUSE IT PRIOR TO PERFORMING ANY WORK.
  11. REMOVE EXISTING FLOOR SINKS AND TRAP PRIMER NOT BEING USED AND CAP OFF SANITARY LINE.
  12. EXISTING PLUMBING FIXTURES TO REMAIN.

- GENERAL NOTES**
1. PLUMBING CONTRACTOR TO REUSE EXISTING FLOOR DRAINS AND FLOOR SINKS IN KITCHEN AREA IF THEY ARE IN A GOOD WORKING CONDITIONS AND ONLY IF THEY GO THROUGH A GREASE INTERCEPTOR. P.C. TO VERIFY EXACT LOCATION WITH FIELD CONDITION PRIOR TO PERFORMING ANY WORK.
  2. P.C. TO VERIFY GREASE INTERCEPTOR REQUIREMENTS WITH LAHJ PRIOR TO PERFORMING ANY WORK. P.C. TO ADD LINEAR FOOT COST OF NEW GREASE INTERCEPTOR DURING THEIR BID IN CASE EXISTING GREASE INTERCEPTOR DOES NOT MEET REQUIREMENTS OR LAHJ REQUIRES TO PROVIDE A NEW GREASE INTERCEPTOR FOR THIS SPACE. COOK OUT WILL NEED MINIMUM OF 1084 GALLON GREASE INTERCEPTOR. VERIFY SIZE OF EXISTING GREASE INTERCEPTOR PRIOR TO PERFORMING ANY WORK. INFORM OWNER/ARCHITECT/PLUMBING ENGINEER IF EXISTING GREASE INTERCEPTOR SIZE IS LESS THAN 1084 GALLONS AND IF IT IS NOT APPROVED BY LAHJ.



P.C. TO TIE NEW SANITARY WASTE LINES INTO EXISTING LINES. CONTRACTOR TO VERIFY CLOSEST LOCATION, INVERT AND DIRECTION OF FLOW. ALL EXISTING SANITARY WASTE LINES MUST BE VISUALLY INSPECTED AND FREE FROM DEFECTS AND DEBRIS PRIOR TO PERFORMING ANY WORK, PROMPTLY NOTIFY ARCHITECT/OWNER OF ANY ISSUES.

ALL INDIRECT DRAIN LINES SHALL BE MITTERED WITH A 45 DEGREE ANGLE AT VERTICAL TERMINATION TO FLOOR SINKS TO MINIMIZE SPLASHING IN THESE LOCATIONS.

ALL PLUMBING PENETRATIONS THROUGH RATED ASSEMBLIES SHALL BE PROTECTED IN ACCORDANCE TO LOCAL AUTHORITY HAVING JURISDICTION.

1 SANITARY WASTE PLAN  
P2 1/4"=1'-0"

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08/24/17

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Mk	Date	Description	Revisions

**SANITARY WASTE PLAN**

Date: 08-24-17  
Drawn By: APP  
Check By: AWC  
Job No.: 17-061-000  
Sheet: P2