

FOODSERVICE ABBREVIATIONS		
ADJ	ADJUSTABLE	JC JANITOR'S CLOSET
AFF	ABOVE FINISHED FLOOR	KEC KITCHEN EQUIPMENT CONTRACTOR
ALT	ALTERNATE	KTN KITCHEN
ALUM	ALUMINUM	KW KILOWATT HOUR
AMP	AMPERE	LAM LAMINATE
ANSI	AMERICAN NATIONAL STANDARDS INSTITUTE	LBS POUNDS
BLDG	BUILDING	LKR LOCKER
BTC	BRANCH TO CONNECTION	LT LIGHT
BTU	BRITISH THERMAL UNIT	LVR LOUVER
C&P	CORD AND PLUG	MAX MAXIMUM
CBT	CABINET	MBTUH 1000 BTU/HOUR
CFM	CUBIC FEET PER MINUTE	MECH MECHANICAL
CL	CENTER LINE	MIN MINIMUM
CLG	CEILING	MISC MISCELLANEOUS
CMU	CONCRETE MASONRY UNIT	MTD MOUNTED
COL	COLUMN	MTL METAL
CONN	CONNECTION	MUL MULLION
CU FT	CUBIC FEET	NA NOT APPLICABLE
CW	COLD WATER	NIC NOT IN CONTRACT
DC	DROP CORD	NO NUMBER
DFA	DOWN FROM ABOVE	NS NO SCALE
DIAM	DIAMETER	OC ON CENTER
DIM	DIMENSION	OD OUTSIDE DIAMETER
DISP	DISPENSER	OFC OFFICE
DIV	DIVISION	OH OVERHEAD
DN	DOWN	OPNG OPENING
DR	DUPLEX RECEPTACLE	OPP OPPOSITE
DTL	DETAIL	OPPH OPPOSITE HAND
DWG	DRAWING	PC PLUMBING CONTRACTOR
DWR	DRAWER	PERF PERFORATE(D)
EA	EACH	PH PHASE
EC	ELECTRICAL CONTRACTOR	PLAM PLASTIC LAMINATE
EL	ELEVATION	PLUMB PLUMBING
ELEC	ELECTRICAL	PLYWD PLYWOOD
EQ	EQUAL	PNL PANEL
EQPM	EQUIPMENT	PREP PREPARATION
ETR	EXISTING TO REMAIN	PSI POUNDS PER SQUARE INCH
EX	EXISTING	QT QUARRY TILE
EXH	EXHAUST	QTY QUANTITY
EXT	EXTERIOR	QUAD QUAD RECEPTACLE
FD	FLOOR DRAIN	RAD RADIUS
FEC	FIRE EXTINGUISHER CABINET	RCP REFLECTED CEILING PLAN
FF	FINISHED FLOOR	RECP RECEPTACLE
FIN	FINISHED	REFG REFRIGERATOR
FLA	FULL LOAD AMP	REQD REQUIRED
FLR	FLOOR	RET RETURN
FLSHG	FLASHING	RI ROUGH-IN
FLUR	FLUORESCENT	RM ROOM
FRZ	FREEZER	RO ROUGH OPENING
FT	FOOT	SAN SANITARY
FURN	FURNITURE	SCH SCHEDULE
FS	FLOOR SINK	SHLVG SHELVING
G	GAS	SHT SHEET
GA	GAUGE	SP SPECIAL RECEPTACLE
GAL	GALLON	SPEC SPECIFICATION
GALV	GALVANIZED	SQ SQUARE
GC	GENERAL CONTRACTOR	SR SINGLE RECEPTACLE
GFCI	GROUND FAULT CIRCUIT INTERRUPTER	SS STAINLESS STEEL
GPM	GALLONS PER MINUTE	STD STANDARD
HGT	HEIGHT	STL STEEL
HP	HORSEPOWER	STOR STORAGE
HVAC	HEATING, VENTILATING, AIR CONDITIONING	STP STATIC PRESSURE
HW	HOT WATER	SU STUB UP
ID	INSIDE DIAMETER	SUP SUPPLY
IN	INCH	TEL TELEPHONE
INCL	INCLUDE	TV TELEVISION
INST	INSTALLATION	TYP TYPICAL
INSUL	INSULATION	UDS UTILITY DISTRIBUTION SYSTEM
INT	INTERIOR	UNFIN UNFINISHED
IW	INDIRECT WASTE	UNK UNKNOWN
JAN	JANITOR	VAC VACUUM
JB	JUNCTION BOX	VERT VERTICAL
JBH	JUNCTION BOX - CEILING/HORIZONTAL MOUNTED	W WITH
JBW	JUNCTION BOX - WALL MOUNTED	W/O WITHOUT
		WH WATER HEATER
		WL WALL
		WP WEATHER PROOF
		WT WEIGHT

GENERAL CONTRACTOR REQUIREMENTS

1. THE GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL FURNISH AND INSTALL WALL BLOCKING WHERE WALLS REQUIRE REINFORCEMENT. LENGTHS OF WALL BLOCKING ARE NOMINAL. ALWAYS EXTEND TO THE NEXT STUD IN EACH DIRECTION.
2. GENERAL CONTRACTOR AND/OR SUBDIVISIONS TO PROVIDE REINFORCEMENT ABOVE FINISHED CEILING FOR HANGING OF FURNISHED EQUIPMENT. COORDINATE EXACT SIZE AND REQUIREMENTS.
3. GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL FURNISH ANY AND ALL FIRE-RESISTANT RATED SHAFTS (IF REQUIRED) FOR EXHAUST HOOD DUCTS IN ACCORDANCE WITH ALL BUILDING CODES.

GENERAL FOODSERVICE AND HEALTH CODE REQUIREMENTS

1. ALL FOODSERVICE EQUIPMENT AND INSTALLATION SHALL COMPLY WITH THE CURRENT EDITION OF CODES, RULES AND REGULATIONS OF THE GOVERNING HEALTH DEPARTMENT AUTHORITIES AND BE MANUFACTURED IN STRICT COMPLIANCE WITH AND, IF APPLICABLE, BEAR THE SEAL OF UL, NEMA, ASME, NSF, ETL, AGA, OSHA AND NFPA.
2. CEILING AND WALL SURFACES ADJACENT TO OR ABOVE ANY FOOD PREPARATION AREA, INCLUDING KITCHEN, DISHWASHING AND SERVING AREAS, ETC., SHALL BE SMOOTH, EASILY CLEANABLE AND LIGHT IN COLOR. ANY MATERIALS NOT CLEARLY CONSISTENT WITH THIS REQUIREMENT SHOULD BE SUBMITTED TO THE LOCAL HEALTH JURISDICTION FOR PRIOR APPROVAL OF USE. LAY IN CEILING TILE MUST BE NON-POROUS AND NON-FISSURED PANELS ONLY. A CORROSION RESISTANT SUSPENSION SYSTEM IS RECOMMENDED.
3. CONSTRUCT PARTITION WALLS BETWEEN KITCHEN AREAS AND PUBLIC AREAS FOR MAXIMUM SOUND CONTROL IF APPLICABLE.
4. FLOORS IN FOOD PREPARATION, FOOD STORAGE, UTENSIL WASHING AND JANITORIAL AREAS SHALL MEET HEALTH DEPARTMENT REQUIREMENTS AND SHALL HAVE COVED BASE.
5. THERE SHALL BE A MINIMUM 50 FOOT-CANDLES OF LIGHT ON ALL WORKING SURFACES AND EQUIPMENT IN FOOD PREPARATION AND UTENSIL WASHING AREAS, INCLUDING WORK SURFACES OF EQUIPMENT LOCATED UNDER EXHAUST HOODS. WALK-IN COOLER/FREEZERS AND DRY STORAGE ROOMS TO HAVE A MINIMUM OF 20 FOOT CANDLE POWER.
6. LAMP GUARDS OR SLEEVES, SOLID PLASTIC LENSES OR APPROVED COATED BULBS SHALL BE USED ON ALL LIGHTING IN EQUIPMENT OR OVER FOOD CONTACT AREAS.
7. BACKSPASHES WHEN SEALED ON EQUIPMENT SHALL BE SEALED TO WALLS WITH SILICONE SEALANT IN A NEAT WORKMANLIKE MANNER. SEALANT MUST BE APPROVED BY THE NATIONAL SANITATION FOUNDATION (NSF).
8. SPACE BETWEEN ALL EQUIPMENT AND WALL, CEILING, FLOORS AND ADJOINING UNITS NOT PORTABLE AND HAVING ENCLOSED BODIES SHALL BE COMPLETELY SEALED AGAINST ENTRANCE OF FOOD PARTICLES OR VERMIN BY MEANS OF SILICONE SEALANT OR TRIM STRIPS.
9. EQUIPMENT PLACED ON TABLES AND COUNTERS SHALL BE READILY MOVABLE, COMPLETELY SEALED TO WORK SURFACE, OR MOUNTED ON LEGS NO LESS THAN 4 INCHES IN HEIGHT IF EQUIPMENT WEIGHS MORE THAN 75 POUNDS.
10. ALL FLOOR MOUNTED EQUIPMENT SHALL BE INSTALLED ON EITHER A MINIMUM OF 6 INCH HIGH STAINLESS STEEL LEGS WITH ADJUSTABLE SANITARY FEET, MOUNTED ON CASTERS, OR RESTING ON 6 INCH HIGH RAISED CURBS.
11. DISHWASHERS OR CHEMICAL SANITIZING MACHINE SHALL BE DESIGNED WITH A HIGH TEMPERATURE FINAL RINSE OF 180°F AND WASH CYCLE TEMPERATURES OF 160°F.
12. ALL REFRIGERATION EQUIPMENT SHALL HAVE THERMOMETERS WHICH ARE EASILY READABLE, IN PROPER WORKING CONDITION, AND ACCURATE WITHIN A RANGE OF PLUS OR MINUS 2°.
13. VACUUM BREAKERS, WHEN REQUIRED, SHALL BE A MINIMUM OF 6 INCHES ABOVE THE FLOOD LEVEL RIM WITH NO SHUT OFF DEVICES BEYOND THE DISCHARGE OF THE VACUUM BREAKER.
14. HANDWASHING FACILITIES ARE REQUIRED FOR FOOD PREPARATION, COOKING, SERVING AND UTENSIL WASHING AREAS AND WILL BE SHOWN ON THE FOODSERVICE EQUIPMENT PLANS.
15. NEW EXHAUST HOODS SHALL BE CONSTRUCTED TO MEET THE LOCAL BUILDING CODES AND MEET THE FOLLOWING STANDARDS: NSF, UL AND NFPA-96. NEW HOODS ARE TO BEAR UL CLASSIFIED LABEL WITHOUT DAMPERS IN EXHAUST VENT COLLARS. HOODS SHALL BE DESIGNED WITH A MINIMUM OF 6 INCH OVERHANG AT ALL EXPOSED COOKING AREAS.
16. THE EXHAUST HOODS AND EXHAUST DUCT SYSTEMS SHALL BE PROVIDED WITH AN AUTOMATIC FIRE EXTINGUISHING SYSTEM. THE FIRE SUPPRESSION SYSTEM SHALL BE ENGINEERED, SIZED AND INSTALLED IN ACCORDANCE WITH UL 300, NFPA AND BUILDING CODES.

FOODSERVICE SHEET LIST	
NO.	SHEET NAME
GENERAL	
QF001	FOODSERVICE GENERAL NOTES, SHEET INDEX
QF002	FOODSERVICE EQUIPMENT SCHEDULES
EQUIPMENT PLANS	
QF101	FOODSERVICE EQUIPMENT PLAN
PLUMBING ROUGH-INS	
QF201	FOODSERVICE UNDERGROUND PVC PIPING PLAN
QF202	FOODSERVICE IN SLAB PLUMBING ROUGH-IN PLAN
QF203	FOODSERVICE ABOVE SLAB PLUMBING ROUGH-IN PLAN
ELECTRICAL ROUGH-INS	
QF301	FOODSERVICE ELECTRICAL ROUGH-IN PLAN
SPECIAL CONDITIONS	
QF401	FOODSERVICE SPECIAL CONDITIONS PLAN
DETAILS AND ELEVATIONS	
QF501	FOODSERVICE DETAILS
QF601	FOODSERVICE ELEVATIONS
QF602	FOODSERVICE ELEVATIONS
QF603	FOODSERVICE ELEVATIONS
MANUFACTURER FABRICATION DRAWINGS	
QF701	MANUFACTURER HOOD DRAWING
QF702	MANUFACTURER HOOD DRAWING
QF703	MANUFACTURER HOOD DRAWING
QF704	MANUFACTURER HOOD DRAWING
QF705	MANUFACTURER HOOD DRAWING
QF706	MANUFACTURER HOOD DRAWING
QF707	MANUFACTURER HOOD DRAWING
QF708	MANUFACTURER HOOD DRAWING
QF709	MANUFACTURER HOOD DRAWING
QF710	MANUFACTURER HOOD DRAWING
QF711	MANUFACTURER HOOD DRAWING
QF712	MANUFACTURER HOOD DRAWING
QF713	MANUFACTURER WALK-IN DRAWING

DEFINITION OF TERMS

- FURNISH: SUPPLY AND DELIVER TO APPROPRIATE CONTRACTOR FOR INSTALLATION.
- INSTALL: FURNISH TO PROJECT SITE INCLUDING UNLOADING, UNPACKING, ASSEMBLY, ERECTING, PLACING, ANCHORING, PROTECTING, CLEANING AND SIMILAR OPERATIONS, READY FOR FINAL UTILITY CONNECTIONS BY APPROPRIATE CONTRACTOR.
- PROVIDE: FURNISH AND INSTALL COMPLETE, READY FOR INTENDED USE.

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CONSTRUCTION DOCUMENTS

5/10/2018

No.	Description	Date

Steven A. Starr, AIA  
Lic. #  
Signature Date:  
Date of expiration:

FOODSERVICE GENERAL NOTES & SHEET INDEX

QF001

Order Plans

ALL DRAWINGS PROVIDED BY TRIMARK FOODCRAFT DEPICT THE LAYOUT OF THE FOODSERVICE EQUIPMENT. THESE DRAWINGS ARE DESIGNED TO SUPPLEMENT THE OFFICIAL ARCHITECT'S STAMPED AND SEALED DRAWINGS AND ARE NOT MEANT TO REPLACE THEM OR BE USED IN LIEU OF THEM FOR ANY CONSTRUCTION PURPOSES NOT RELATED TO FOODSERVICE EQUIPMENT. THE DRAWINGS ARE DESIGNED TO BE SUBMITTED FOR HEALTH DEPARTMENT APPROVAL AND PERMITTING AND ARE NOT INTENDED TO BE SUBMITTED FOR CONSTRUCTION PERMITTING.