

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	OPP H	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.	FINISH(ED)	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	INSTALL(ATION)	TYP	TYPICAL
INSUL	INSULATE(ION)	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.
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° 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 FLOOR LEVEL AND HAVE 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 OR EXHAUST VENT COVERS. 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
EQUIPMENT PLANS	
QF101	FOODSERVICE EQUIPMENT PLAN
PLUMBING ROUGH-INS	
QF201	FOODSERVICE IN SLAB PLUMBING ROUGH-IN PLAN
QF202	FOODSERVICE ABOVE SLAB PLUMBING ROUGH-IN PLAN
ELECTRICAL ROUGH-INS	
QF301	FOODSERVICE ELECTRICAL ROUGH-IN PLAN
SPECIAL CONDITIONS	
QF401	FOODSERVICE SPECIAL CONDITIONS PLAN
ELEVATIONS	
QF601	FOODSERVICE ELEVATIONS
QF602	FOODSERVICE ELEVATIONS
MANUFACTURER FABRICATION DRAWINGS	
QF701	MANUFACTURER HOOD DRAWING
QF702	MANUFACTURER HOOD DRAWING
QF703	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.



Foodservice Equipment, Supplies and Design

FOODCRAFT

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Owner and all Contractors to check and verify existing dimensions and conditions in the field before starting construction and to notify TriMark of any material or detail changes.

REVISIONS

DATE	NO.	DESCRIPTION

Hardee's
Prince George, VA
BN2016 LD-R

Reference Set - 1st Release

PROJECT NUMBER:	19-101
DATE:	8-6-2019
SCALE:	NO SCALE
DRAWN BY:	AH
APPROVED BY:	RJ

SHEET TITLE:
**FOODSERVICE
GENERAL NOTES,
SHEET INDEX**

SHEET NUMBER:
QF001

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