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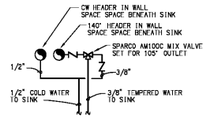
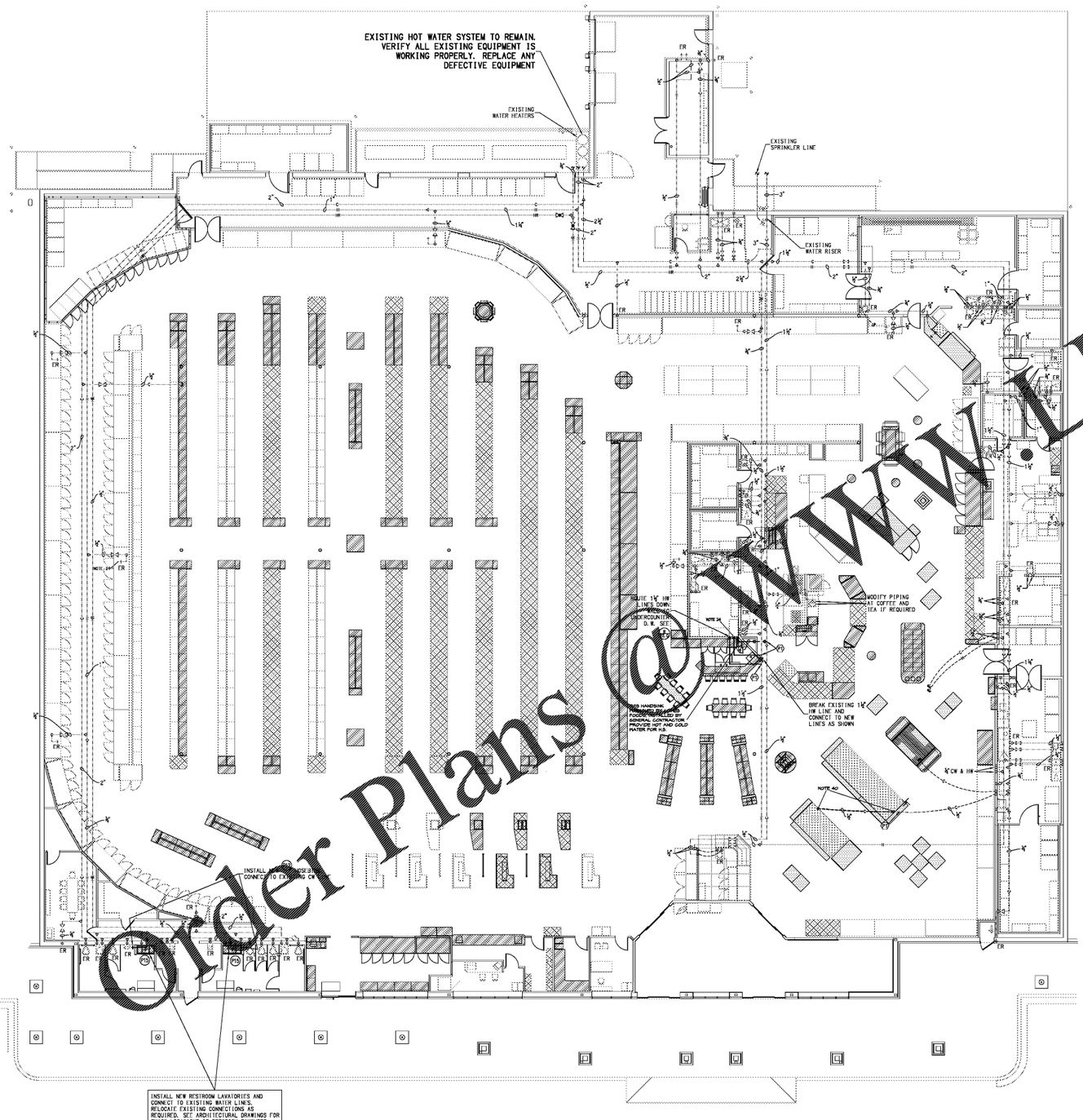
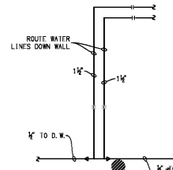
NORTH CAROLINA PROFESSIONAL SEAL 026003 ENGINEER
07/17/2020



C P2.0 MIX VALVES FOR HANDSINKS
NO SCALE



A P2.0 WATER PIPING PLAN
SCALE: 3/32" = 1'-0"



B P2.0 HOT WATER PIPING
SCALE: NTS BEER GROWLER STATION

WATER NOTES :

P1 NEW WATER LINE SHALL CONNECT TO EXISTING WATER LINE IN THIS LOCATION.

LEGEND

- WASTE PIPE - CONVENTIONALLY VENTED SYSTEM - EXISTING
- WASTE PIPE - CONVENTIONALLY VENTED SYSTEM - NEW
- WASTE PIPE - FROM REFRIGERATED CASES - EXISTING
- WASTE PIPE - FROM REFRIGERATED CASES - NEW
- CLEAN CONDENSATE WASTE PIPE - TO STORM DRAIN SYSTEM
- WASTE PIPE - TO ROUTE TO GREASE INTERCEPTOR - EXISTING
- WASTE PIPE - TO ROUTE TO GREASE INTERCEPTOR - NEW
- VENT PIPE
- VENT PIPE
- ER - EXISTING TO REMAIN
- VIR - VENT TO ROOF
- FD - FLOOR DRAIN (P23, P24)
- HD - HUB DRAIN (SANITARY SEWER). SEE P2
- HDS - HUB DRAIN (STORM SEWER).
- FS - FLOOR SINK (P21)
- ICO - INTERIOR FLOOR CLEANOUT (P18)
- FCO - FLOOR CLEANOUT (FORKLIFT TRAFFIC)
- WCO - WALL CLEANOUT (P20)
- EXTERIOR CLEANOUT
- P - PRESSURE GAUGE
- T - TEMPERATURE GAUGE
- TD - TRENCH DRAIN (P22)
- STRAINER
- VALVE
- GAS PRESSURE REGULATOR
- GAS SHUTOFF VALVE
- COLD WATER PIPE - ABOVE GRADE - EXISTING
- COLD WATER PIPE - ABOVE GRADE - NEW
- COLD WATER PIPE - BELOW GRADE - NEW
- HOT WATER PIPE 140°F - ABOVE GRADE - EXISTING
- HOT WATER PIPE 140°F - ABOVE GRADE - NEW
- HOT WATER PIPE 140°F - BELOW GRADE - NEW
- HOT WATER PIPE 110°F - ABOVE GRADE - NEW
- NATURAL GAS PIPE - ABOVE GRADE - NEW
- HOT WATER RECIRCULATION PIPE - ABOVE GRADE - EXISTING
- HOT WATER RECIRCULATION PIPE - ABOVE GRADE
- HOT TEMPERED HOT WATER - NEW

NOTES:

1. DRAIN ELEVATIONS FOR DRAINS IN SLOPED FLOORS ARE INDICATED IN CIRCLES. COORDINATE WITH CONCRETE PLAN ELEVATIONS.
2. WATER PIPING WILL NOT BE PERMITTED IN COOLER OR FREEZER WALLS.
3. WATER PIPING IN THE SALES AREA SHALL BE ROUTED AS INCONSPICUOUSLY AS POSSIBLE. LOWES FOODS CONSTRUCTION TO SIGN OFF ON EXPOSED LOCATIONS OF WATER PIPING IN SALES AREA.
4. WATER PIPING SHALL NOT BE RUN IN AREAS EXPOSED TO FREEZING TEMPERATURES.
5. NOT USED
6. NOT USED
7. PROVIDE A COLD WATER SUPPLY LINE WITH VALVE FOR ICE MACHINE 8'-0" AFF. PROVIDE AND INSTALL PRESSURE REGULATOR SET AT 40 PSI ON SUPPLY LINE. SEE NOTE 39.
8. REFRIGERANT SYSTEM LINES FOR REFRIGERATED CASES BY REF. CONTR.
9. DRAIN FROM REFRIGERATED CASES TO THE BUILDING PLUMBING BY REF. CONTR. CONSULT CASE DRAIN MANUFACTURERS INFORMATION FOR DRAIN LOCATIONS AND INSTALLATION INSTRUCTIONS. ALL INSTALLATION AS PER PERTINENT CODES.
10. DRAINS FROM HANGING REFRIGERATION COILS IN COOLERS AND FREEZERS AND MEAT AND PRODUCE PREPARATION AREAS BY REF. CONTR. CONSULT FREEZER/COOLER MANUFACTURERS INFORMATION FOR DRAIN LOCATIONS AND INSTALLATION INSTRUCTIONS. ALL INSTALLATION AS PER PERTINENT CODES.
11. NOT USED.
12. SEE PLUMBING FIXTURE SCHEDULE ON SHEET P5.0 FOR FIXTURE SPECIFICATIONS.
13. PROVIDE STANDOFF MOUNTING WHERE WATER LINES ARE EXPOSED IN PREP ROOMS.
14. ALL WASTE DRAIN PIPING INCLUDING HUB DRAINS SHALL BE 4" MINIMUM UNLESS OTHERWISE NOTED. SEE NOTE 31
15. SINKS AND DRAINS NOTED SHALL CONNECT TO A MINIMUM 6" WASTE LINE HIGH SHALL BE ROUTED DIRECTLY FROM BUILDING LINE SHALL BE SLOPED MINIMUM 1/8" / FOOT.
16. SINKS WITH FLOOR SINKS UNDER THEM SHALL DRAIN INDIRECT.
17. NOT USED.
18. NOT USED.
19. NOT USED.
20. NOT USED.
21. DELI DAIRY, PRODUCE, AND MEAT/SEAFOOD DEPARTMENTS DISCHARGE TO THE GREASE INTERCEPTOR.
22. PROVIDE WASTE PIPING, HOT AND COLD WATER FOR SINK. SINK SUPPLIED BY LOWES FOODS, INSTALLED BY CONTRACTOR. SINK DRAINS INDIRECT TO FLOOR SINK.
23. ALL EXPOSED CAULKING TO BE DONE BY 64-S CAULKING SUB-CONTRACTOR NOT PLUMBER.
24. HAND SINKS AND BAR SINKS UNLESS INDICATED OTHERWISE SHALL HAVE MIXING VALVES INSTALL TO TEMPER HOT WATER. SPARCO AMIXOC MIXING VALVES ARE TO BE USED, INSTALL CHECK VALVES ON SUPPLY LINES TO MIXING VALVES. SEE DP2.0 FOR MIXING VALVE INSTALLATION.
25. PROVIDE 1/2" GH LINE WITH 2 SHUTOFF VALVES AND BACKFLOW PREVENTER 45" AFF FOR COFFEE MACHINE AND OTHER BEVERAGE MACHINES.
26. NOT USED.
27. PROVIDE BALL VALVES AS NEEDED TO ISOLATE ANY DEPARTMENT AND MAINTAIN FLOW IN OTHER DEPARTMENTS.
28. ALL WATER LINES AND FEEDS SHALL BE RUN OVERHEAD UNLESS SPECIFICALLY NOTED.
29. NOT USED.
30. NOT USED.
31. THE CASE DRAIN SYSTEM IS A COMBINATION WASTE/VENT SYSTEM UNLESS SPECIFICALLY CALLED OUT AS CIRCUIT VENT. THE DRAIN TAIL PIECES ARE 3"Ø, THE TRAP AND WASTE BRANCH ARE 4"Ø. THE VERTICAL DISTANCE FROM THE DRAIN OUTLET TO TRAP WEIR SHALL NOT EXCEED 24". CONTRACTOR SHALL SPECIFICALLY REVIEW THE DESIGN OF THE COMBINATION WASTE/VENT SYSTEM WITH LOCAL INSPECTION AUTHORITY AND RECEIVE ACCEPTANCE BEFORE DEVELOPING COST OR ORDERING MATERIALS. SEE DP5.0.
32. NOT USED.
33. NOT USED.
34. NOT USED.
35. NOT USED.
36. NOT USED.
37. INCLUDE CHECK VALVES ON COLD AND HOT WATER LINES OF ALL COMMERCIAL COMPARTMENT SINKS.
38. PLUMBER TO PROVIDE AND INSTALL EVERPURE FILTER SYSTEM A-10 CLEAR HOUSING PART #1000-01 AND CARTRIDGE 50-10 #1005-41 FOR : ICE MACHINE , COMBI-OVEN , STEAMER , PROOFER AND OVEN AS NEEDED IF EQUIPMENT IS INSTALLED.
39. ALL CONDENSATE AND HUB DRAINS ARE TO HAVE SCREENS INSTALLED.
40. PROVIDE 1/2" GA LINE W/MIXTOPP VALVE UNDER PRODUCE ISLAND. STUB UP IN REFRIGERATION PIT.
41. NOT USED.
42. ALL INSULATION TO BE 1" ISH COLD AND HOT WATER LINES).
43. ALL DRAIN LINES IN PREP AREA TO BE INSULATED OR PAINTED WHITE BY REF. CONTR. PER LOWES FOODS SPECIFICATIONS.
44. IT IS THE RESPONSIBILITY OF THE PLUMBING CONTRACTOR TO FURNISH ALL MATERIALS AND LABOR TO INSTALL ALL WATER USING EQUIPMENT IN THIS STORE UNLESS NOTED.
45. NOT USED.
46. NOT USED.

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THE USE OF THESE PLANS AND SPECIFICATIONS REMAINS WITH THE ARCHITECT WITHOUT PRECEDENCE. THEY ARE TO BE RETURNED UPON REQUEST TO THE ARCHITECT. NO REUSE OF THESE PLANS AND SPECIFICATIONS SHALL BE MADE WITHOUT PRIOR WRITTEN PERMISSION OF THE ARCHITECT. VISUAL CONTACT WITH THESE PLANS AND SPECIFICATIONS SHALL CONSTITUTE PRIMA FACIE EVIDENCE OF THE ACCEPTANCE OF THESE RESTRICTIONS.

NO.	COMMENTS/REVISIONS	DATE
	FIXTURE PLAN APPROVED	04/03/20
	RELEASED FOR BIDDING/CONSTRUCTION	07/17/20

INTERIOR RENOVATION FOR
STORE #182 AT
WALKERTOWN COMMONS
SHOPPING CENTER
7180 Reynolda Road
Walkertown, North Carolina 27051

Lowes FOODS

P2.0
LOWES FOODS ST. #182

DSA: 20081