

STATEMENT OF THE DESIGN PROBLEM

Mission: To design a 5250 sq. ft. restaurant for Black Sheep Restaurant Group located in Springfield, Florida. This restaurant will be located on the first floor of a four story building on the southeast corner of 8th and Pearl Street. Springfield, an undeveloped area known for its affordable housing, attracts many young singles between the ages of 25 and 35. The client desires a design that is environmentally conscious and showcases principles of sustainability wherever possible. This restaurant should appeal to the demographic of the community, by using a multicultural approach to the menu without compromising the overall design.

CLIENT DESCRIPTION

Black Sheep Restaurant Group consists of partners Jonathan Inetta and Allan DeVault who currently own two successful restaurants, Orsay and Black Sheep Restaurant. Using their established reputation, they hope to open a new restaurant in historic Springfield.

BUILDING/SITE SUMMARY

- Undeveloped site, using conceptual plans designed by Mike Walburn Architecture
 - Southeast corner of 8th and Pearl Street
Jacksonville, FL 32202
- 4 levels total (approximately 32,934 sq. ft.) that includes retail, commercial, residential, and courtyard/garden space
- The courtyard, located on the second level above room 2, can be incorporated with the restaurant.
- The restaurant will be located on the first level.

RESTAURANT FEATURES

- Entry
- Liquor Bar
- Main Dining
- Casual Dining
- Public Restrooms
- Kitchen
 - Receiving, Cold Storage, Dry Storage, Pre-Prep, Sanitation, Prep (Line), Assembly, Server Area/Beverage
 - Employee Restroom, Employee Breakroom, Manager's Office, Laundry
- The average ticket price for the restaurant will be \$30/person
 - Includes appetizer, entree, and drink
- The restaurant must have a minimum of 160 occupants to retain a liquor license
- A minimum of 210 seats to accommodate overhead expenses and make a profit
 - The more seats, the better

THE BUILDING

- Construction type: Type III
- Occupancy Classification: A-2
- Occupancy Load: 298
- Structural ceiling heights are 12' in all areas
 - Must accommodate HVAC and sprinklers
 - Location of sprinkler heads need to be on the reflected ceiling plan in the interior
- Architectural features can not impact the exterior windows
 - Cannot be changed
- Head height for all exterior windows and curtain systems is 10' AFF
- Existing doors in curtain systems may be changed to fixed windows, but height and width may not be changed
 - The half diagonal rule must be meet requirements regarding doors replaced by windows
- Existing interior walls can be penetrated but not demolished
- Security cameras and secure locks on exterior doors
- Use of sustainable materials/ finishes and local materials wherever possible
 - Energy and water consumption saver
- The windows on the south exterior wall are folding accordion style doors by NanaWall®.
 - www.nanawall.com
- All areas within restaurant need to be 2012 ADA standards, including restrooms
 - Min. 2 accessible seats within main seating areas
 - Aisles and aisle accessways must be 2010 ADA and 2009 IBC standards
- 2012 IBC Standards:
 - 602.3 Type III. Type III construction is that type of construction in which the exterior walls are of noncombustible materials and the interior building elements are of any material permitted by this code. Fire-retardant-treated wood framing complying with Section 2303.2 shall be permitted within exterior wall assemblies of a 2-hour rating or less.
 - 705.2.2 Type III, IV, or V construction. Projections from walls of Type III, IV, or V construction shall be of any *approved* material.
 - Fire wall fire-resistance ratings: Group A shall have a fire-resistance rating of 3 hours.
 - [F] 906.1 Where required. Portable fire extinguishers shall be installed in the following locations.
 - In Group A, B, E, F, H, I, M, R-1, R-2, R-4 and S occupancies.
 - [F] 907.5 Occupant notification systems. A fire alarm system shall annunciate at the fire alarm control unit and shall initiate occupant notification upon activation, in accordance with Sections 907.5.1 through 907.5.2.3.4. Where a fire alarm system is required by another section of this code it shall be activated by:
 - Automatic fire detectors.
 - Automatic sprinkler system waterflow devices.
 - Manual fire alarm boxes.
 - Automatic fire-extinguishing systems.

- Entry, Main Dining, Casual Dining, Restrooms, Storage are classified as Class A (low) fire hazard areas. (2 possible extinguishers)
 - Liquor Bar & Kitchen are classified as Class A (moderate) fire hazard areas. (2 possible fire extinguishers)
- 803.11.4 Materials: An interior wall or ceiling material that is not more than ¼ inch (6.4 mm) thick shall be directly applied onto the wall, ceiling, or structural element without the use of furring strips and shall not be pended away from the building element to which it is applied.
- 808.1.1. Materials and installation. Acoustical materials complying with the interior finish requirements in accordance with the manufacturer's recommendations and applicable provisions for applying interior finish.
- 808.1.1 Suspended acoustical ceiling systems shall be installed in accordance with the provisions of ASTM C 635 and ASTM C 636.
- 804.1. General. Interior floor finish and floor covering materials shall comply with Sections 804.2 through 804.4.2
 - Exception: Floor finishes and coverings of a traditional type, such as wood, vinyl, linoleum or terrazzo, and resilient floor covering materials that are not comprised of fibers.
- 1004.1.2. Areas without fixed seating. The number of occupants shall be computed at the rate of one occupant per unit of area as prescribed in Table 1004.1.2. For areas without fixed seating, the occupant load shall not be less than that number determined by dividing the floor area under consideration by the occupant load factor assigned to the function of the space as set forth in Table 1004.1.2. Where an intended function is not listed in Table 1004.1.2, the building official shall establish a function based on a listed function that most nearly resembles the intended function.
 - Exception: Where approved by the building official, the actual number of occupants for whom each occupied space, floor, or building is designed, although less than those determined by calculation, shall be permitted to be used in the determination of the design occupant load.
- 1017.2 Aisles in assembly spaces. Aisles and aisle accessways serving a room or space used for assembly purposes shall comply with Section 1028
- 1203.1 General. Buildings shall be provided with natural ventilation in accordance with Section 1203.4, or mechanical ventilation in accordance with the International Mechanical Code.

ROOM	SQ FT	Load Factors	Occupant Load
Entry	60	7 net	9
Liquor bar	564.75	5 net	81
Main Dining	2447.25	15 net	350
Casual Dining	753	15 net	108
Kitchen	1125	200 gross	6
	Receiving	36	
	Cold Storage	175	
	Dry Storage	100	
	Pre Prep	90	
	Sanitation	120	
	Prep/Line	180	
	Assembly	120	
	Server Area	79	
	Managers office	120	
	Laundry	15	
	Employee RR	25	
	Employee BR	65	
Women's RR	175		2 toilets 1 sink min.
Men's RR	125		2 toilets 1 sink min.
Storage	50	300 gross	1
Total	5250	1125	
net sf	4475		

Occupancy Classification: A-2
Construction Type: III
Occupancy Load: 298

Finish Classification:

- 1.) Class A interior wall and ceiling finish- flame spread, 0-25 , smoke developed, 0-450
- 2.) Class B interior wall and ceiling finish- flame spread, 26-75, smoke developed, 0-450
- 3.) Class I interior floor finish- critical radiant flux, not less than 0.45 W/cm²
- 4.) Class II interior floor finish- critical radiant flux, not more than 0.22 W/cm², but less than 0.45 W/cm²

THE INTERIORS

1. ENTRY

- Recommended Square Footage: 60
- Adjacencies
 - Primary
 - Main Dining
 - Secondary
 - Public Restrooms
- Number of people (seats) proposed for area:
 - 9 people
- Building Codes
 - Commercial durability
 - Finishes and Materials
 - Fire safety
 - Slip resistant floor
- Circulation
 - Entry and exit
 - Employee and customer travel
 - Host stand
 - Easy flow between host, servers, and guest
 - 60" min turnaround
 - Accessible waiting area
- Activity Requirements
 - Waiting area
 - Host/hostess duties
- Furnishing & Storage Requirements
 - Seating for no more than 6 in waiting area
 - Host stand
 - Storage for menus, pencils/pens, reservation book, lost and found objects
- Equipment Requirements
 - N/A
- Plumbing Requirements
 - N/A
- Non-decorative accessories
 - Menu display
 - Certificates
 - Trash can
- Environmental Concerns
 - Acoustical settings that affect outside sound (road) from coming inside
 - Acoustics between entry and dining
- Security Concerns

- Locks on doors
- Security cameras
- Lighting Requirements
 - Task lighting
 - General lighting
 - Exit signage
- Electrical/Communication equipment
 - Telephone jack/ telephone
 - Buzzers for guest
 - Ethernet
 - Electrical outlets
- Future Needs Considerations
 - Smartports
- General Aesthetic Goals
 - Direct visual and physical access to bar
 - Sustainable approach
 - Visual elements
 - Materials

2. LIQUOR BAR

- Recommended Square Footage: 564.75
- Adjacencies
 - Primary
 - Main Dining
 - Casual Dining
 - Secondary
 - Public Restrooms
- Number of people (seats) proposed for area
 - 81 people
- Building Codes
 - Finishes and Materials
 - Non-porous surfaces behind bar including floor and cabinetry
 - Water resistant
 - Easy to clean
- Circulation
 - Adequate space for 2 bartenders
 - Easy flow to enter and exit behind the bar
 - Easily accessible to all equipment
 - Server supplied with ample room to pick up drinks
- Activity Requirements
 - Prep
 - Mixing and making drinks
 - Stocking of liquor, ice, glasses, fruit, etc.

- Glass washing station optional
- Furnishing & Storage Requirements
 - Bar stools
 - Lounge seating optional
 - High top tables optional
- Equipment Requirements
 - 1 double keg cooler with front loading doors
 - 1 cooler that holds 2 kegs and has 2 taps
 - 1 three compartment sink
 - possible glass washing station
 - 1 wine cooler- that hold min. 100 bottles
 - 1 double compartment top loading beer cooler- any size
 - 2 free standing ice bins
 - Min. 2'x4' clear area for CO2 tank and soda boxes
 - Blender
- Plumbing Requirements
 - Waterline
 - Drain
 - Min. one floor drain
- Non-decorative accessories
 - Large trash area
 - Recycling for glass bottles
 - Rubber floor mats slip resistant
 - Bar mats
 - Speed rack; min 6 linear feet
 - Storage for silverware, napkins, menus, dry powdered drink mixes, sugar, etc.
 - Liquor display
 - 3 different levels
- Environmental Concerns
 - Acoustics suitable to muffle bar guest and equipment sound from dining guest
- Security Concerns
 - Security cameras
 - Limited access behind bar
 - Lockable liquor storage
 - Lockable wine storage
 - Adjacent to the bar
- Lighting Requirements
 - General lighting
 - Task lighting
- Electrical/Communication equipment
 - POS and printer area
 - Electrical outlets
 - Internet

- Telephone jack/ Telephone
- Future Needs Considerations
 - Circulation behind bar
 - More than two people behind the bar
 - Additional storage
 - Addition to bar menu
- General Aesthetic Goals
 - Red wine should be directly visible
 - Sustainable materials and finishes

Notes-

- 15% of seating for restaurant is located within bar area.
- Behind the bar should be closed to guests, but should be accessible for bartenders (coming & going)

3. MAIN DINING

- Recommended Square Footage: 2447.25
- Adjacencies
 - Primary
 - Entry
 - Casual Dining
 - Liquor Bar
 - Secondary
 - Server/ Beverage Area
 - Public Restrooms
- Number of people (seats) proposed for area
 - 350 people
- Building Codes
 - Aisles and Accessways:
 - 1017.2 Aisles in assembly spaces. Aisles and aisle accessways serving a room or space used for assembly purposes shall comply with Section 1028.
 - Fire Safety Guidelines
 - Commercial Durability Standards
 - Finishes and materials
 - Accessibility
 - Pathways
 - Seating
- Circulation
 - 30" X 48" clear floor space
 - Minimum of 1 accessible seat for guest in wheelchair
 - 60" turn-arounds where necessary

- Easy traffic flow around tables and chairs for waiters and guests
 - Easy traffic flow for server and guest travel paths
- Activity Requirements
 - Guests dining at tables and/or banquettes
 - Waiters serving guests food and drink
- Furnishing & Storage Requirements
 - Work surface
 - Three tables in various sizes used throughout restaurant
 - Six two-top tables
 - Seating
 - Chairs
 - Banquettes
 - Service station
 - Storage for tablecloths, silverware, napkins, water glasses, and additional menus
 - Storage for booster seats/high chairs
- Equipment Requirements
 - POS input station with cash drawers
 - Credit card machine access
- Plumbing Requirements
 - N/A
- Non-decorative accessories
 - Possible partitions
 - Enables privacy and visibility to other areas within dining space and bar
- Environmental Concerns
 - Acoustical treatments for noise control
 - HVAC system
 - Temperature controls
- Security Concerns
 - Security cameras
- Lighting Requirements
 - Task lighting for POS stations
 - General lighting
 - Pendant lighting over tables
 - Accent lighting
 - Exit signage and emergency lighting
- Electrical/Communication equipment
 - Electrical outlets
 - Telephone/telephone jack
 - Internet access
- Future Needs Considerations
 - Most furniture should be non-fixed
 - Moveable in the event of renovation or remodel

- General Aesthetic Goals
 - Sustainable materials and finishes
 - Comfortable lighting
 - Pleasing visuals and elements to enhance dining experience
 - Appropriate seating
 - Enables privacy and casual sensibility
 - Balances manager's need for easy reconfiguration

Notes-

- Minimum of 65% required seating

4. CASUAL DINING

- Recommended Square Footage: 753
- Adjacencies
 - Primary
 - Main Dining
 - Liquor Bar
 - Secondary
 - Server/ Beverage Area
 - Public Restrooms
- Number of people (seats) proposed for area
 - 108 people
- Building Codes
 - Aisles and Accessways:
 - 1017.2 Aisles in assembly spaces. Aisles and aisle accessways serving a room or space used for assembly purposes shall comply with Section 1028.
 - Accessible pathways
 - Fire Safety Guidelines
 - Commercial Durability Standards
 - Finishes and materials
 - Accessibility
 - Pathways
 - Seating
- Circulation
 - 30" X 48" clear floor space
 - Minimum of 1 accessible seat for guests in wheelchair
 - 60" turn-arounds where necessary
 - Easy traffic flow around tables and chairs for waiters and guests
 - Easy traffic flow for server and guest travel paths
- Activity Requirements
 - Guests dining
 - Waiters serving guests food and drink

- Furnishing & Storage Requirements
 - Three various sized tables used throughout restaurant
 - Four two-top tables
 - Seating
 - Chairs
 - Banquettes
- Equipment Requirements
 - Minimum of 1 additional POS input station
- Plumbing Requirements
 - N/A
- Non-decorative accessories
 - Possible partitions
 - Enables privacy and visibility to other areas within dining space and bar
- Environmental Concerns
 - Acoustical treatments for noise control
 - HVAC system
- Security Concerns
 - Security cameras
- Lighting Requirements
 - Task lighting for POS stations
 - General lighting
 - Pendant lighting over tables
 - Accent lighting
 - Exit signage and emergency lighting
- Electrical/Communication equipment
 - Electrical outlets
 - Internet access
- Future Needs Considerations
 - Most furniture should be non-fixed
 - Moveable in the event of renovation or remodel
- General Aesthetic Goals
 - Sustainable materials and finishes
 - Comfortable lighting
 - Pleasing visuals and elements to enhance dining experience
 - Appropriate seating:
 - Enables privacy and casual sensibility
 - Balances manager's need for easy reconfiguration

Notes -

- Minimum of 65% of required seating must come from casual dining
- No cash drawer or other storage needed

5. MEN'S RESTROOMS

- Recommended Square Footage: 125
- Adjacencies
 - Primary
 - Women's Restroom
 - Secondary
 - Entry
 - Liquor Bar
 - Main Dining
 - Casual Dining
- Number of people proposed for area
 - 2 people
- Building Codes
 - ADA 603 toilet and bathing rooms
 - 603.2.1 turning space complying with 304 shall be provided within the room
 - 603.2.2 Required clear floor spaces, clearance at fixtures and turning space shall be permitted to overlap
 - 603.2.3 Doors shall not swing into the clear floor space
 - 604.3.1 Clearance around a water closet shall be 60 inches min measured perpendicular from the side wall and 56 inches min measured perpendicular from the rear wall
 - All flooring, wall, and surface finishes must be non-porous, water resistant, and easily cleaned
 - Finishes and materials
 - Push Pull ADA 404.2.4.1
 - Fire safety
- Circulation
 - Clear floor space
 - 60" turn-around (located in accessible stall or restroom space)
 - 30" X 48" for wheelchair maneuver
- Activity Requirements
 - Accessibility movement
 - Guest walking in and out
 - Restroom usage
- Furnishing & Storage Requirements
 - N/A
- Equipment Requirements
 - N/A
- Plumbing Requirements
 - One floor drain minimum provided in each restroom
 - 2 toilets (One standard, one accessible)
 - 1 lavatory minimum (Accessible height)

- 604.2 Wheelchair accessible water closets. Center of toilet must be between 16-18" from wall or partition
 - Ambulatory accessible water closets center of toilet must be between 17-19" from wall or partition
- 605 Urinals
 - Wall hung-rim 17" max AFF. Urinals shall be 13 ½" deep min. measured from the outer face of the urinal rim to the back of the fixture
- Non-decorative accessories
 - Privacy partitions
 - Hand dryers
 - Trash bins (may be recessed)
 - Grab bars
 - 604.5.1 Side wall grab bar shall be 42 inches long min., located 12 inches max. from the rear wall and extending 54 inches min. from the rear wall.
 - 604.5.2 Rear wall grab bar shall be 36 inches long min. and extend from the centerline of the water closet 12 inches min. on one side and 24 inches min. on the other side.
 - Tilted mirrors
 - 603.3 Mirrors located above lavatories or countertops shall be installed with the bottom edge of the reflecting surface 40 inches max. AFF.
 - Full length mirror- top edge should be a min. 74 inches from AFF.
Optional
 - 603.4 Coat hooks should be in reach range optional
 - 603.4 Shelves should be located 40 inches min and 48 inches max. AFF optional
 - Dispensers
 - 604.7 Toilet paper dispensers shall comply with 309.4 and shall be 7 inches min. and 9 inches max. in front of the water closet measured to the centerline of the dispenser.
 - Flush Control
 - 604.6 hand operated or automatic. Flush controls shall be located on the open side of the water closet except in ambulatory accessible compartments complying with 604.8.2
 - Storage for towels, soaps, etc..
- Environmental Concerns
 - HVAC system
 - Acoustical features that reduce flushing, water, and hand dryer noise
- Security Concerns
 - N/A
- Lighting Requirements
 - Motion-sensored lighting

- Exit signage and emergency lighting
- Ambient lighting
- Accent lighting
- Electrical/Communication equipment
 - Hookup for hand dryers
- Future Needs Considerations
 - Appropriate flooring
 - ie. Avoid white grout, choose darker color to hide dirt
- General Aesthetic Goals
 - Sustainable approach
 - High efficient hand dryers

6. WOMEN'S RESTROOM

- Recommended Square Footage: 175
- Adjacencies
 - Primary
 - Men's Restroom
 - Secondary
 - Main Dining
 - Entry
 - Liquor Bar
 - Casual Dining
- Number of people proposed for area
 - 2 people
- Building Codes
 - ADA 603 toilet and bathing rooms
 - 603.2.1 turning space complying with 304 shall be provided within the room
 - 603.2.2 Required clear floor spaces, clearance at fixtures and turning space shall be permitted to overlap
 - 603.2.3 Doors shall not swing into the clear floor space
 - 604.3.1 Clearance around a water closet shall be 60 inches min measured perpendicular from the side wall and 56 inches min measured perpendicular from the rear wall
 - All flooring, wall, and surface finishes must be non-porous, water resistant, and easily cleaned
 - Acoustic materials
 - Push Pull ADA 404.2.4.1
- Circulation
 - Clear floor space
 - 60" turn-around (located in accessible stall or restroom space)
 - 30" X 48" for wheelchair maneuver

- Activity Requirements
 - Accessibility movement
 - Guest walking in and out
 - Restroom usage
- Furnishing & Storage Requirements
 - N/A
- Equipment Requirements
 - N/A
- Plumbing Requirements
 - One floor drain minimum provided in each restroom
 - 2 toilets (One standard, one accessible)
 - 1 lavatory minimum (Accessible height)
 - 604.2 Wheelchair accessible water closets. Center of toilet must be between 16-18" from wall or partition
 - Ambulatory accessible water closets center of toilet must be between 17-19" from wall or partition
- Non-decorative accessories
 - Privacy partitions
 - Hand dryers
 - Trash bins (may be recessed)
 - Sanitary bins
 - Grab bars
 - 604.5.1 Side wall grab bar shall be 42 inches long min., located 12 inches max. from the rear wall and extending 54 inches min. from the rear wall.
 - 604.5.2 Rear wall grab bar shall be 36 inches long min. and extend from the centerline of the water closet 12 inches min. on one side and 24 inches min. on the other side.
 - Minimum of 1 recessed baby changing station (must be accessible)
 - Tilted mirrors
 - 603.3 Mirrors located above lavatories or countertops shall be installed with the bottom edge of the reflecting surface 40 inches max. AFF.
 - Full length mirror- top edge should be a min. 74 inches from AFF.
Optional
 - 603.4 Coat hooks should be in reach range optional
 - 603.4 Shelves should be located 40 inches min and 48 inches max. AFF optional
 - Dispensers
 - 604.7 Toilet paper dispensers shall comply with 309.4 and shall be 7 inches min. and 9 inches max. in front of the water closet measured to the centerline of the dispenser.
 - Flush Control
 - 604.6 hand operated or automatic. Flush controls shall be located on the

open side of the water closet except in ambulatory accessible compartments complying with 604.8.2

- Storage for towels, soaps, etc..
- Environmental Concerns
 - HVAC system
 - Acoustical features that reduce flushing, water, and hand dryer noise
- Security Concerns
 - N/A
- Lighting Requirements
 - Motion-sensored lighting
 - Exit signage and emergency lighting
 - Ambient lighting
 - Accent lighting
- Electrical/Communication equipment
 - Hookup for hand dryers
- Future Needs Considerations
 - Appropriate flooring
 - ie. avoid white grout, choose darker color to hide dirt
- General Aesthetic Goals
 - Sustainable approach
 - High efficient hand dryers

7. KITCHEN

a. Receiving

- Recommended Square Footage: 36
- Adjacencies
 - Primary
 - Cold Storage
 - Manager's Office
 - Secondary
 - Dry Storage
 - Sanitation
- Number of people proposed for area
 - (2) 1 Office manager, 1 delivery person
- Building Codes
 - Finishes and materials
 - Fire safety
 - Acoustic materials
- Circulation
 - Wide unloading area
 - Employee travel only
- Activity Requirements
 - Unloading deliveries

- Storing deliveries
- Furnishing & Storage Requirements
 - Rolling work cart to transfer goods
- Equipment Requirements
 - N/A
- Plumbing Requirements
 - N/A
- Non-decorative accessories
 - Security camera at door
- Environmental Concerns
 - HVAC
 - Air curtain installed at the top of receiving door
- Security Concerns
 - Security camera at door
 - Door not accessible from outside without key
- Lighting Requirements
 - General lighting
 - Emergency lighting
 - Exit signage
- Electrical/Communication equipment
 - Security camera
 - Possible intercom system
- Future Needs Considerations
 - Portable platform scales
- General Aesthetic Goals
 - Clear path of travel
 - Minimize buildup of dirt and grim

b. Cold Storage

- Recommended Square Footage 175
- Adjacencies
 - Primary
 - Receiving
 - Manager's Office
 - Secondary
 - Pre Prep
- Number of people proposed for area
 - (3) 1 office manager, 1 delivery person, 1 chef
- Building Codes
 - Finishes and materials
 - Fire Safety Guidelines
- Circulation

- Walk-in cooler/freezer
- Wide aisle of travel for unloading goods
- Work cart should easily fit
- Employee travel only
- Activity Requirements
 - Storing deliveries
 - Divided into cold and frozen
 - Transfer space for goods to pre prep
 - Temperature maintained
- Furnishing & Storage Requirements
 - Multiple custom shelving units to store goods (not fixed)
 - Work cart for goods transfer
- Equipment Requirements
 - N/A
- Plumbing Requirements
 - N/A
- Non-decorative accessories
 - Security camera near entrance
 - Storage bins
- Environmental Concerns
 - HVAC system - temperature control crucial
- Security Concerns
 - Security camera near entrance
- Lighting Requirements
 - Motion sensed general lighting
 - Emergency lighting
- Electrical/Communication equipment
 - Security camera
- Future Needs Considerations
 - Increasing storage flexibility
- General Aesthetic Goals
 - Easy to reach & read storage shelving
 - Closer on freezer door to contain air temperature

c. Dry Storage

- Recommended Square Footage: 100
- Adjacencies
 - Primary
 - Pre prep
 - Sanitation
 - Assembly
 - Server/beverage area

- Secondary
 - Receiving
- Number of people proposed for area
 - Varies depending on location of dry storage
- Building Codes
 - Finishes and materials
- Circulation
 - Employee travel only
- Activity Requirements
 - Ample paper, cleaning, equipment, & utensil storage
 - Cleaning must be separate from food related storage
 - Retrieve goods for pre prep
 - Retrieve supplies and utensils
 - Easily accessible for employees
- Furnishing & Storage Requirements
 - Can be moveable or fixed (carts)
 - Appears in many different locations in kitchen
- Equipment Requirements
 - N/A
- Plumbing Requirements
 - N/A
- Non-decorative accessories
 - Storage bins
- Environmental Concerns
 - HVAC system
- Security Concerns
 - N/A
- Lighting Requirements
 - General lighting
- Electrical/Communication equipment
 - N/A
- Future Needs Considerations
 - Increasing storage flexibility
- General Aesthetic Goals
 - Easily accessible
 - Labeled bins
 - Separation of various goods
 - Reusable storage bins
 - Ample storage for seasonal ingredients and produce
 - Eco-friendly cleaning supplies
 - Recyclable paper products

d. Pre-Prep

- Recommended Square Footage: 90
- Adjacencies
 - Primary
 - Dry storage (utensils)
 - Prep (line)
 - Secondary
 - Sanitation
 - Cold Storage
 - Assembly
- Number of people proposed for area
 - 1-2 employees
- Building Codes
 - Finishes and materials
- Circulation
 - Employee travel only
 - Ample room for cart with goods
 - Clear travel path to & from prep (line) and assembly
- Activity Requirements
 - All food preparation (cutting, weighing meat, measuring dry ingredients, etc.)
 - Division of space into Bakery, Vegetables, and Meat
 - All three areas need ample storage space and work surfaces
- Furnishing & Storage Requirements
 - Bakery prep table
 - Meat prep table (hold/store grinder, scale)
 - Locate required vegetables/salad prep refrigerated table in same area
 - Cart for transporting goods from cold & dry storage to prep (line) & assembly
- Equipment Requirements
 - (Bakery) One Wilholt Free Standing 3 Compartment Ingredient Bins - 31" W X 17" D X 28" H
 - (Bakery) One Food Machinery of American Floor Mixer - 20" W X 22" D X 40" H, metallic grey finish, comes with safety guard, stainless steel bowl, 1 dough hook, 1 flat beater & 1 wire whip, needs access to garbage, needs work surface
 - (Vegetables) One Victory 2 Door Standard Salad Prep/Refrigerator - 60" W X 30" D X 42.5" H, slide up & in bing doors, stainless steel exterior, refrigerated sandwich top counter, 12-pan opening, 10" cutting board
 - (Meat) One Edlund All Purpose Digital Scale - 15" W 20" D X 4" H, all stainless steel
 - (Meat) One Food Machinery of America Electric Meat Grinder - 16" W X 9" D 17" H, stainless steel head/body/feed pan, sits on counter, needs work surface, needs access to garbage, needs access to sink
- Plumbing Requirements
 - Sink for meat & vegetable prep

- Non-decorative accessories
 - Storage bins
 - Utensils & food prep equipment
 - Trash bins
- Environmental Concerns
 - HVAC system
- Security Concerns
 - N/A
- Lighting Requirements
 - General lighting
 - Task lighting
- Electrical/Communication equipment
 - Adequate electrical outlets
- Future Needs Considerations
 - Increasing storage flexibility
- General Aesthetic Goals
 - Easily accessible
 - Labeled bins
 - Separation of various goods
 - Outlets in safe location, away from plumbing
 - Clear division of work spaces
 - Ample storage for seasonal ingredients and produce

e. Prep (Line)

- Recommended Square Footage: 180
- Adjacencies
 - Primary
 - Pre Prep
 - Assembly
 - Secondary
 - Dry storage
- Number of people proposed for area
 - At least 2 chefs (1 may be Sous chef)
- Building Codes
 - 505.3 Overhead exhaust hoods, general. Domestic open-top broiler units shall be provided with a metal exhaust hood, not less than 28 gauge, with a clearance of not less than 0.25 inch (6.4 mm) between the hood and the underside of combustible material or cabinets. A clearance of at least 24 inches(610 mm) shall be maintained between the cooking surface and the combustible material or cabinet. The hood shall be at least as wide as the broiler unit and shall extend over the entire unit. Such

exhaust hood shall discharge to the outdoors and shall be equipped with a back draft damper or other means to control infiltration/exfiltration when not in operation. Broiler units incorporating an integral exhaust system, and listed and labeled for use without an exhaust hood, need not be provided with an exhaust hood.

- 507.2.1 Type I hoods. Type I hoods shall be installed where cooking appliances produce grease or smoke, such as occurs with griddles, fryers, broilers, ovens, ranges and wok ranges.
- 507.2.1.1 Operation. Type I hood systems shall be designed and installed to automatically activate the exhaust fan whenever cooking operations occur. The activation of the exhaust fan shall occur through an interlock with the cooking appliances, by means of heat sensors or by means of other approved methods.
- Finishes and materials
- Fire Safety Guidelines
- Circulation
 - Employee travel only
 - Ample room for cart with goods
 - Clear travel path to & from assembly & pre prep
- Activity Requirements
 - Gas powered fixed equipment, should be located close together due to exhaust
 - Prime food preparation/cooking area
 - Moveable work surface near fryer
 - Easy accessibility to cooking equipment
 - Ample storage space and work surfaces
 - Ample working space for each line cook
- Furnishing & Storage Requirements
 - Fixed hood for exhaust (must exceed the sides of equipment by a minimum of 12" and 6-12" over the front of equipment)
 - Moveable work surface near fryer
 - Table with storage for utensils, spices, pots (or access to in assembly)
- Equipment Requirements
 - One Garland Starfire Series Heavy Duty Range - 60" W X 33" D X 60" H, 10 open top burners (cast iron), 2 full sized ovens, stainless steel front rail & valve panel, stainless steel over doors & center column with black sides and front trim, stainless steel backboard & plate, 12" D overhead shelf
 - One Rankin Deluxe griddle/over-fired broiler - 52" W X 28.5" D X 39.5" H, cooking surface measures 52" W X 17" D, unidirectional heat, 2 position pull out broiler rack, 4" wide grease trough on right, full width stainless steel drip pan, stainless steel grease drawer, 6" stainless steel legs
 - One American Range Double Ovens - 72 3/8" W X 33 1/8" D X 20 3/8" H, 50/50 dependant doors swing open 135 degrees, solid stainless steel doors/hinges/gaskets, 6" diameter casters
 - One Salamander Cheese Melter/Broiler Counter Top Unit - 36" W X 19" D X 17"

- H, eye level
 - One American Range Double Fryer - 23" W X 35" D X 46" H, 4" casters
 - Moveable work surface needed near fryer
 - One MagiKitch'n (FM-636-RMB-CR) - 36" W X 37.75" D X 39.38" H, cast iron radiant gas charbroiler, 6" eye level adjustable feet
 - One Cleveland Range Steamcraft Floor Model Steamer - 24" W X 33" D X 65" H
- Plumbing Requirements
 - Floor drain optional
- Non-decorative accessories
 - Storage bins
 - Utensils & food prep equipment
 - Trash bins
 - Dishes
- Environmental Concerns
 - HVAC system
 - Hood exhaust
 - Acoustical controls to counter kitchen noise
- Security Concerns
 - N/A
- Lighting Requirements
 - General lighting
 - Task lighting
- Electrical/Communication equipment
 - Requires access to POS center
- Future Needs Considerations
 - Increasing storage flexibility
 - Additional equipment space due to possible menu changes
- General Aesthetic Goals
 - At least 12" of space behind equipment before wall
 - Efficient placement of equipment for 2 cooks at a time

f. Sanitation

- Recommended Square Footage: 120
- Adjacencies
 - Primary
 - Dry Storage
 - Secondary
 - Pre Prep
 - Server/Beverage Area
 - Receiving
 - Employee Restroom
- Number of people proposed for area
 - 1-2 employees

- Building Codes
 - 507.2.2 Type II hoods. Type II hoods shall be installed where cooking or dishwashing appliances produce heat, steam, or products of combustion and do not produce grease or smoke, such as steamers, kettles, pasta cookers and dishwashing machines.
 - Finishes and materials
- Circulation
 - Employee travel only
 - Ample room for carts for clean and dirty dishes
 - Preferably a rolling cart for clean dishes
 - Easily accessible to servers and kitchen staff
- Activity Requirements
 - Sanitation of cooking equipment/dishes/utensils
 - Sanitation of cleaning equipment(mops)
 - Area for dirty dishes dropped off by servers
 - Area for clean dishes after sanitation
- Furnishing & Storage Requirements
 - Rolling cart for clean dishes
 - Adequate drop off area for dirty dishes (cart or tables)
 - Storage for floor cleaning supplies, separate from dishes
- Equipment Requirements
 - At least one Atlanta Culinary Equipment 1 Compartment Prep/Mop Sink - 27" W X 27" D X 45" H, 304 stainless steel with cross bracing for firm support
 - At least one Wall Mounted Hand Sink, Stainless Steel - 16" W X 15" L X 14" H, faucet & strainer included, bowl dimensions - 12 3/4" W X 10" front to back X 5 5/8" deep
 - One CMA CWS-102 Compact Warewashing Station - 102" - 102" W X 31" D X 68" H, 30 racks per hour, conceals a 3-compartment sink within the soiled dish table, maximum clearance height for dishes is 27", standard 20" X 20" dish racks
- Plumbing Requirements
 - One of the two floor drains in kitchen should be located in sanitation area
 - At least one hand sink for employees
 - At least one utility sink
 - One warewash station
- Non-decorative accessories
 - Adequate trash/recycling bins
- Environmental Concerns
 - HVAC system
 - Acoustical controls to counter kitchen noise
- Security Concerns
 - N/A
- Lighting Requirements

- General lighting
- Electrical/Communication equipment
 - Adequate electrical outlets
- Future Needs Considerations
 - Increasing storage flexibility
- General Aesthetic Goals
 - Separation of cleaning supplies & cookware
 - Eco-friendly cleaning supplies
 - Ample storage for clean dishes
 - Ample storage for dirty dishes

g. Assembly

- Recommended Square Footage: 120
- Adjacencies
 - Primary
 - Prep (Line)
 - Server Area
 - Dry Storage
 - Secondary
 - Pre Prep
- Number of people proposed for area
 - 1-2 employees
- Building Codes
 - Adequate travel pathways
 - Fire Safety Guidelines
 - Commercial Durability Standards
 - Finishes and materials
- Circulation
 - Employee travel only
 - Easily accessible to servers and kitchen staff
- Activity Requirements
 - Prepared food pick-up
 - Keeping food warm before serving
- Furnishing & Storage Requirements
 - Work tables with storage used to create work surface
 - Hold and store plates and food warmers from above; POS Printers, garnishing utensils, warming lights for plated food after cooked and before taken to guests, microwave accessed by servers, bread warmers accessed by servers
 - Moveable shelving for garnishes, condiments
- Equipment Requirements
 - One True Refrigeration base - 72 $\frac{3}{8}$ " W X 33 $\frac{1}{8}$ " D X 20 $\frac{3}{8}$ " H, four drawers, recessed handles, digital thermometer, countertop supports up to 1084 pounds

- of equipment, 4" diameter plate casters
 - Not a work surface
 - Three Food Machinery of America OMCAN FMA Counter Top Food Warmers w/ Drain Tap - 13" W X 21" D X 11" H
 - One Amana 1000 Watt Commercial Microwave - 22" W X 19" D X 14" H
 - Accessible to assembly and servers
 - One Counter Top Free Standing Drawer Warmer - 29"W X 22"D X 21" H (Close to oven)
- Plumbing Requirements
 - N/A
- Non-decorative accessories
 - Dishes
 - Utensils
 - Labeled storage bins
- Environmental Concerns
 - HVAC system
 - Acoustical controls to counter kitchen noise
- Security Concerns
 - N/A
- Lighting Requirements
 - General lighting
 - Warming lights for plated food (on work table)
 - Emergency lighting
- Electrical/Communication equipment
 - POS printers
 - Electrical outlets
- Future Needs Considerations
 - Increasing storage flexibility
 - Additional equipment storage
- General Aesthetic Goals
 - Sustainable materials and finishes
 - Efficient placement of equipment for easy server access
 - Ample storage for plates
 - Directly accessible from prep (line)

h. Server Area/ Beverage

- Recommended Square Footage: 79
- Adjacencies
 - Primary
 - Assembly
 - Dry Storage
 - Secondary
 - Sanitation

- Main Dining
 - Casual Dining
- Number of people proposed for area
 - 2 or more at a time
- Building Codes
 - Finishes and Materials
- Circulation
 - Employee travel only
 - Easy access to dining area
 - Inside or directly adjacent to main kitchen area
 - Clear path of travel to sanitation area & assembly
 - Ample room to refill ice bins
- Activity Requirements
 - Beverage refill station
 - Retrieving plates from assembly
 - Deliver plates to dining
 - Prepare desserts & salads
 - Bread station
 - Provide condiments
- Furnishing & Storage Requirements
 - Storage for coffee cups, sugar, creamer, coffee & tea, filters, etc.
 - Appropriate work surfaces
- Equipment Requirements
 - One Nuova Simonella Semi-Automatic Espresso Machine - 12" W X 16" D X 16" H, requires direct water line connection
 - One Newco Automatic Coffee Brewer - 8.5" W X 16.38" D X 17.5" H, requires direct water line connection, needs work surface & storage
 - One Newco Automatic Ice Tea Maker - 9.5 W X 19.88" D X 30.31" H, requires direct water line connection, needs work surface & storage
 - One Manitowoc Ice Machine - 30" W X 28" D X 38" H, adjacent to beverage station (server access), side up and in bin door, stainless steel exterior
 - Server access to 1 Continental 2 Glass Door Reach In Cooler - 52" W X 32" D X 82" H, self-closing doors, fluorescent interior lighting, Epoxy-coated steel shelves, double pane tempered hinged glass doors.
 - Server access to 1 7 Container Ice Cream Dipping Cabinet - 30" W X 30" D X 34" H, stainless steel top cap/lids
- Plumbing Requirements
 - Must have direct hot water taps from the wall for coffee and tea
- Non-decorative accessories
 - Storage bins for condiments
 - Serving trays
 - Ice scoops
 - Drink pitchers
 - Glasses

- Silverware
- Dessert dishes
- Paper products (to-go boxes)
- Environmental Concerns
 - HVAC system
- Security Concerns
 - Possible security camera over POS center
- Lighting Requirements
 - General lighting
- Electrical/Communication equipment
 - POS center
 - Electrical outlets
- Future Needs Considerations
 - Eco-friendly paper products
 - Cloth napkins, can be washed and reused
- General Aesthetic Goals
 - Orderly and clean, in view of dining area
 - Efficient placement of equipment for easy server access
 - Ample storage space for all condiments, dishes, glasses, silverware, etc.

i. Employee Restroom

- Recommended Square Footage: 25
- Adjacencies
 - Primary
 - Employee breakroom
 - Manager's office
 - Secondary
 - Sanitation
 - Laundry
- Number of people (seats) proposed for area
 - 1 employee
- Building Codes
 - Finishes and Materials
- Circulation
 - Single person flow
 - Employee travel only
- Activity Requirements
 - Employees quick restroom break
- Furnishing Requirements
 - N/A
- Equipment Requirements
 - N/A

- Plumbing Requirements
 - 1 toilet (standard)
 - 1 Lavatory (standard)
- Non-decorative accessories
 - Hand dryer
 - Low energy, efficient
 - Soap dispenser
 - Motion
 - Trash bin
 - Toilet paper dispenser
 - Mirror
- Environmental Concerns
 - HVAC system
 - Acoustical controls to counter kitchen noise
 - Exhaust fan
- Security Concerns
 - Lock on door
- Lighting Requirements
 - Ambient lighting
 - Emergency lighting
 - Exit signage
- Electrical/Communication equipment
 - Hand dryer hookup
- Future Needs Considerations
 - Sustainable materials
- General Aesthetic Goals

j. Employee Breakroom

- Recommended Square Footage: 65
- Adjacencies
 - Primary
 - Laundry (can be same room)
 - Employee restroom
 - Secondary
 - Manager's office
- Number of people (seats) proposed for area
 - No more than 2 seats
- Building Codes
 - Finishes and Materials
 - Fire Safety Guidelines
- Circulation
 - Employee travel only
 - Easy access to employee restroom

- In line of site to Manager's office
- Ample room for storage (could be 4-6 lockers)
- Activity Requirements
 - Employee meal breaks
 - Employee personal storage
- Furnishing Requirements
 - Small work/dining table
 - No more than 2 seats
 - Possibly 4-6 storage lockers (if not, then some other form of personal storage)
- Equipment Requirements
 - N/A
- Plumbing Requirements
 - N/A
- Non-decorative accessories
 - Trash/recycling bins
- Environmental Concerns
 - HVAC system
- Security Concerns
 - Security camera optional
- Lighting Requirements
 - General lighting
- Electrical/Communication equipment
 - Electrical outlets
- Future Needs Considerations
 - Internet/phone jack
- General Aesthetic Goals
 - Does not have to be a room exactly
 - Can combine with laundry

k. Manager's Office

- Recommended Square Footage: 120
- Adjacencies
 - Primary
 - Employee Restroom
 - Receiving
 - Cold Storage
 - Secondary
 - Laundry
 - Employee Breakroom
- Number of people proposed for area
 - 2 or more people (General manager, Executive chef)
- Building Codes

- Easy access path to door
- Fire Safety Guidelines
- Finishes and materials
- Furnishing dimensions
- Distance calculations
- Circulation
 - Adequate access to/around work surface
- Activity Requirements
 - Work surface and space that accommodates 2 people
 - Hiring process and tasks
 - Paperwork
- Furnishing Requirements
 - Storage for office supplies
 - Liquor storage (if not adjacent to bar)
 - Secure, lockable area with visual line of site to service entry
 - Secure money
 - Minimum of 8 linear feet of work surface that can hold 2 computers and at least 1 telephone
 - Plenty of work room for 2 people and storage for office supplies
 - Minimum of 1 filing cabinet (vertical or horizontal) - 24" W
 - Minimum of 10 linear feet of book shelving
 - Cookbooks, recipes, books
 - Minimum of 2 task chairs
 - Minimum of 2 guest chairs
- Equipment Requirements
 - Dedicated area for 1 all-in-one copier/printer/fax/scanner
- Plumbing Requirements
 - N/A
- Non-decorative accessories
 - Certificates
 - Recycle bins for paper
 - Waste bins for trash
- Environmental Concerns
 - HVAC system
 - Acoustical elements
- Security Concerns
 - Security cameras
 - Lock on office door
- Lighting Requirements
 - General lighting
 - Task lighting for desk
 - Emergency lighting
- Electrical/Communication equipment
 - Electrical outlets

- Internet access
- Telephone/Telephone jack
- Computer system
- Future Needs Considerations
 - Additional storage for updated cookbooks, recipes, and books
- General Aesthetic Goals
 - Orderly and clean office system
 - Sustainable materials and finishes
 - Privacy
 - General
 - Acoustic

I. Laundry

- Recommended Square Footage: 15
- Adjacencies
 - Primary
 - Employee Breakroom (can be same room)
 - Secondary
 - Manager's Office
 - Employee Restroom
- Number of people proposed for area
 - 1-2 employees
- Building Codes
 - Min 5 linear ft of work surface
 - Storage for supplies
 - Finishes and Materials
- Circulation
 - Employee travel only
 - Ample space for loading/unloading washer and dryer
 - Easily accessible by servers and kitchen staff
- Activity Requirements
 - Washing and drying linens
 - Folding
 - Ironing
- Furnishing Requirements
 - Possible ironing surface
- Equipment Requirements
 - 1 Commercial washer
 - 1 Commercial dryer
 - Can be stackable
 - Commercial Press
- Plumbing Requirements

- Waterline
- Floor drain optional
- Non-decorative accessories
 - Hangers
 - Storage containers for linens
 - Clean and dirty bins
- Environmental Concerns
 - Possible acoustical barrier to muffle equipment noise
 - Energy efficient washer and dryer
- Security Concerns
 - Waterline cut off switch
 - In the event of washer flooding
- Lighting Requirements
 - Ambient lighting
- Electrical/Communication equipment
 - Outlet for Washer and Dryer
 - Outlet for press
- Future Needs Considerations
 - Extra storage
 - Shelving
- General Aesthetic Goals
 - Develop adequate workspace

Additional Kitchen Notes:

- NO fixed cabinetry or other fixed equipment/furnishings
- Flooring must be slip resistant & non-porous, with at least 2 floor drains (locations specified on floor plan)
- All wall surfaces must be non-porous, water resistant, & easy to clean

