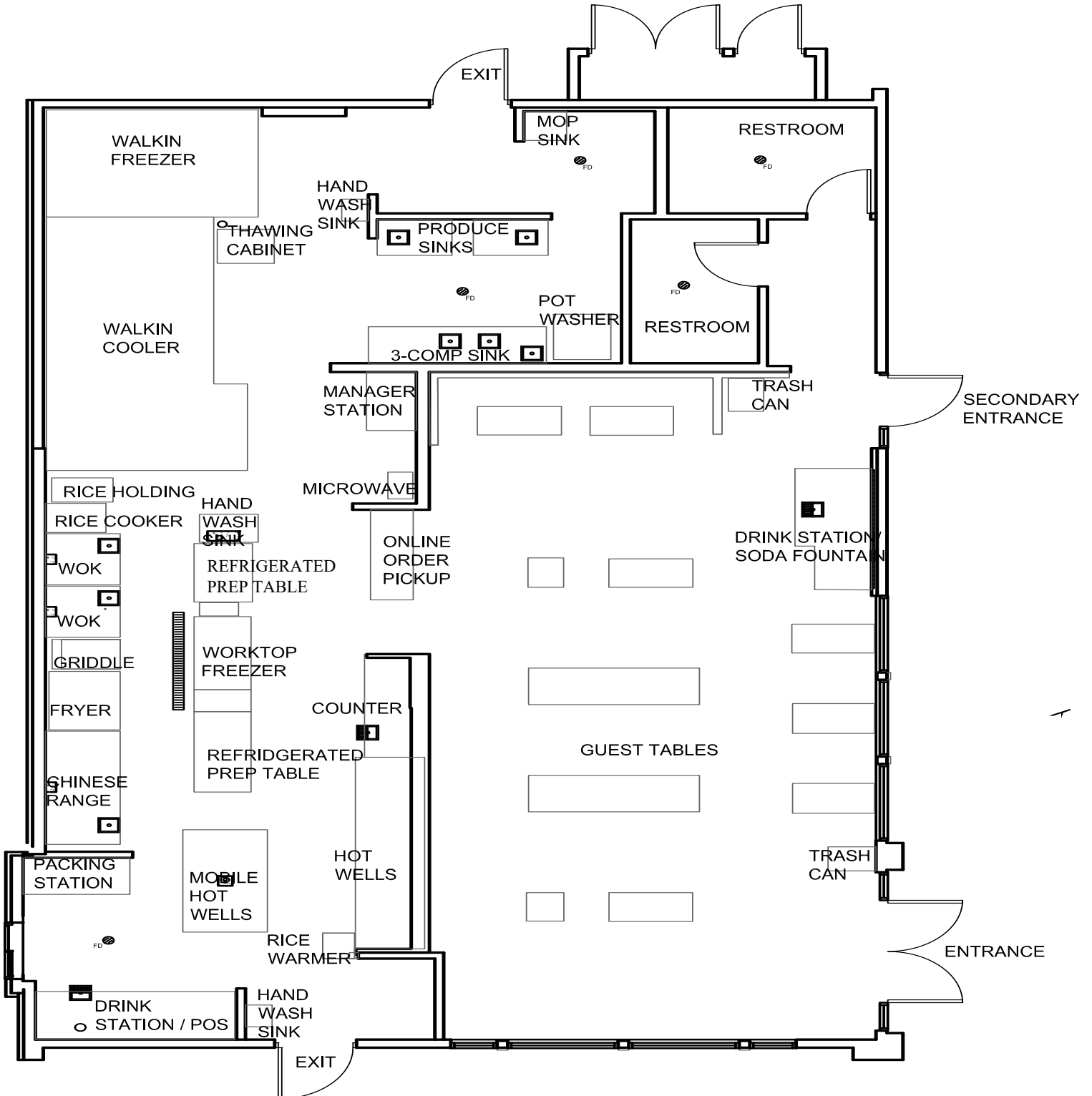


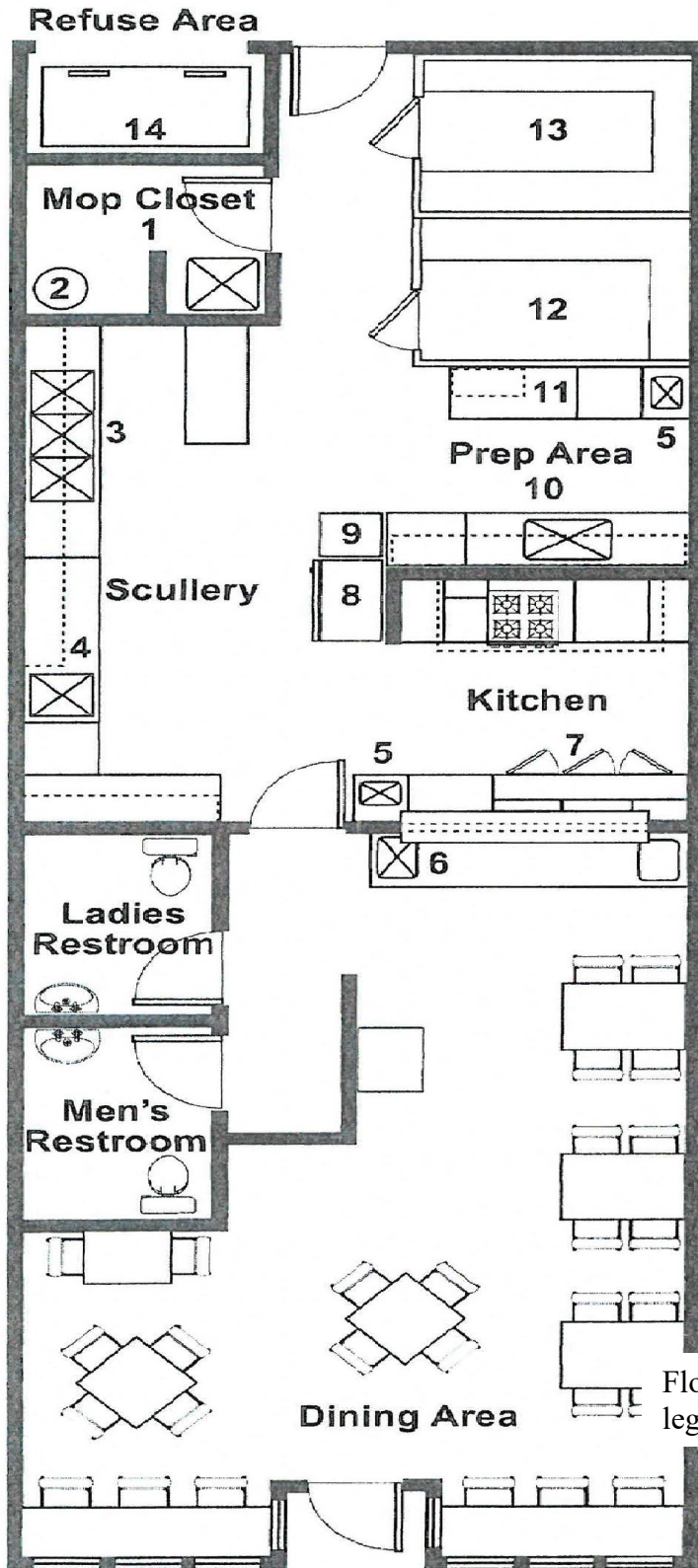
Each plan must be clear and legible and show in detail the following:

- Number, type and location of sinks and drain boards
- Refrigeration and cooling equipment
- Cooking, reheating and hot holding equipment
- Food preparation and service areas
- Employee restrooms
- Customer restrooms (required if you have indoor and outdoor seating)
- Hot water heater
- Dry goods storage area (show detail of shelving area and describe type of shelving)
- Employee storage (required)
- Service, bus or wait areas



EXAMPLE OF SIMPLE FLOOR PLAN #1

EXAMPLE OF SIMPLE FLOOR PLAN #2



EQUIPMENT SCHEDULE

- 1 Mop Sink
- 2 Hot Water Heater
- 3 3 Compartment Pot and Pan Wash Sink
- 4 Dishwasher with Pre-Rinse Sink
- 5 Hand Sink
- 6 Water Fill Station
- 7 Sandwich Preparation Refrigerator
- 8 Reach-in Refrigerator
- 9 Ice Machine
- 10 Food Preparation Sink
- 11 Work Counter with Slicer
- 12 Walk-in Refrigerator
- 13 Walk-in Freezer
- 14 Garbage Area

Floor plan may be hand drawn, but must be legible and to scale

Scale $\frac{1}{4}" = 1'$