



EXISTING RESTAURANT

NEW DESIGN

- ALCOHOL STORAGE 2X6
- ALCOHOL DISPLAY 3X4

- SCOPE OF WORK**
1. ALL WALLS STAY THE SAME
  2. ALL EXIT DOORS STAY THE SAME
  3. ALL MECHANICAL IN CEILING AND ON ROOF, IS EXISTING AND WILL BE USED.
  4. RESTROOMS MEET NEW ADA CODES.
  5. CEILING TILE TO REMAIN.
  6. FLOORING TILE TO REMAIN.
  7. FRP ON WALLS TO REMAIN.
  8. BUILDING ADDRESS IS IN VISIBLE SIGHT FROM STREET.
  9. KNOX KEY LOCK BOX IS INSTALLED
  10. KEYS HAVE BEEN PROVIDED FOR KNOX BOX.
  11. ALL HOOD SUPPRESSION HAVE BEEN SERVICED.

- SCOPE OF WORK**
12. KITCHEN HOODS HAVE RECORDS OF CLEANING.
  13. EXIT SIGNAGE IS ILLUMINATED WAITING FOR TEST.
  14. AN INSPECTION REPORT AND MAINTENANCE . WILL BE REQUIRED.
  15. APPROVED FIRE DEPT. PLANS AND LETTER WILL REMAIN ON SITE.
- ▲ APPLICABLE ROOM DOOR SHALL BE POSTED "FIRE RISER"
- ▲ A DURABLE SIGN STATING "THIS DOOR TO REMAIN UNLOCKED DURNING BUSINESS HOURS, WILL BE PLACED ON ADJACENT TO THE FRONT EXIT DOORS.

EQUIPMENT SCHEDULE		
MK.	QTY	DESCRIPTION
1	LOT	SHELVING UNIT
2	1	SHELVING UNIT
3	LOT	SHELVING UNIT
4	1	RACK, ROLL-IN
5	1	WALK-IN COOLER/FREEZER
6	1	FREEZER, REACH-IN
7	1	SHELF, WALL-MOUNTED
8	1	WORK TABLE
9	1	SINK, THREE COMPARTMENT
10	1	HAND SINK, W/SOAP & TOWEL DISP
11	LOT	SHELVING UNIT
12	1	SHELVING UNIT
13	LOT	SHELVING UNIT
14	LOT	SHELVING UNIT
15	1	SINK, PREP
16	1	SHELVING UNIT
17	LOT	SHELVING UNIT
18	LOT	SHELVING UNIT
19	1	CARBONATOR
20	1	MOP SINK
21	1	WATER TREATMENT UNIT
22	1	FIRE SUPPRESSION SYSTEM
23	1	UNDERCOUNTER REFRIGERATOR
24	1	HAND SINK, W/SOAP & TOWEL DISP
25	1	REFRIGERATOR, MERCHANDISER
26	1	HOT FOOD UNIT, DROP-IN
27	1	COUNTER
28	1	POS PRINTER
29	1	CASH MONITOR
30	1	CASH MONITOR
31	1	POS PRINTER
32	1	ICE DISPENSER W/SODA DISPENSERS
33	1	SOFT-SERVE/YOGURT MACHINE
34	1	COFFEE BREWER
35	1	COUNTER
36	1	ICE BIN W/SODA TOWER
37	1	CASH MONITOR
38	1	COUNTER
39	1	POS PRINTER
40	1	COUNTER
41	1	EXHAUST VENTILATOR
42	1	CHEF'S REFRIGERATOR
43	1	GRIDDLE, THERMOSTAT, GAS-FIRED
44	1	BROILER, CHAR-TYPE
45	1	BROILER, CHAR-TYPE
46	1	RANGE, MEDIUM DUTY GAS
47	1	EXHAUST VENTILATOR
48	1	TABLE, WORK
49	2	FRYER, GAS-FIRED
50	1	FRYER, GAS-FIRED
51	1	FREEZER BASE WORK COUNTER
52	1	ICE STORAGE BIN
53	1	ICE CUBER, MODULAR-STACKABLE
54	1	SALAMANDER

- NARRATIVE**
1. ALL ELECTRICAL IS EXISTING AND WILL BE USED
  2. ALL PLUMBING IS EXISTING AND WILL BE USED
  3. ALL MECHANICAL IN CEILING AND ON ROOF, IS EXISTING AND WILL BE USED.
  4. RESTROOMS MEET NEW ADA CODES.
  5. CEILING TILE TO REMAIN.
  6. FLOORING TILE TO REMAIN.
  7. FRP ON WALLS TO REMAIN.

REVISIONS		
NO.	DATE	BY

**DESERT DESIGN**  
Commercial Kitchen & Bar Design

7 LAZY B DR.  
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O: 760-565-6889

COACHILLA, CALIFORNIA

**JC'S BURGERS**

**49405 GRAPEFRUIT BLVD**

PROJECT

DRAWN BY: MSJ

CHECKED BY: MSJ

DATE: -02-10-19

SCALE: 1/4"=1'-0"

JOB NO.: 0117

SHEET

**K-1**

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