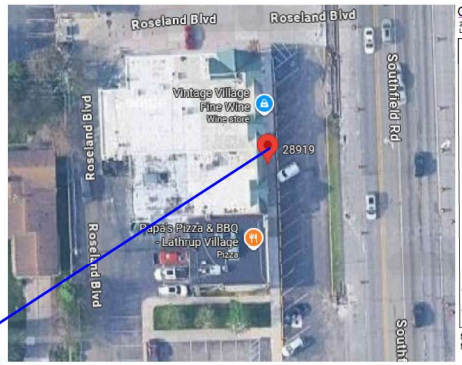
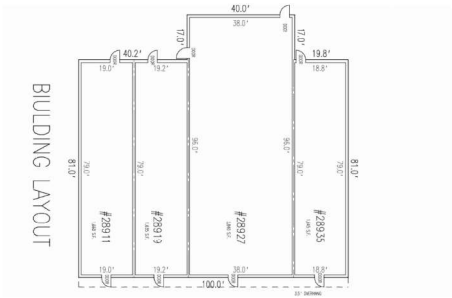


BUILDING



BUILDING LAYOUT

ELEVATION

CAFE SHOP

28919 Southfield Rd,
Lathrup Village, MI 48076

CODE INFORMATION

1.	BUILDING DESCRIPTION:	1 STORY COMMERCIAL BUILDING
2.	APPLICABLE CODE:	o 2021 Michigan Building Code o 2024 International Fire Code o 2021 Michigan Plumbing Code o 2021 Michigan Mechanical Code o 2023 National Electric Codes, with part 8 rules o ANSI 117.1□ 2009 (Accessibility) o 2021 Michigan Energy Code o 2021 Michigan Rehab Code
3.	OCCUPANCY/ USE CLASSIFICATION:	A-2 (ASSEMBLY)
4.	CONSTRUCTION TYPE:	TYPE II -B - NON - SPRINKLED
5.	GROSS AREA SUMMARY:	AREAS
	SPACE AREA:	1,516 SQ. FT.
6.	NUMBER OF REQUIRED EXITS:	REQUIRED (2) (2) PROVIDED

8.OCCUPANT LOAD:

Occupant Load: 36 Total Occupants

Occupancy Classification (per IBC 2015 Table 1004.5)

NOTE: This café does not include any cooking or grease-producing equipment. No Type I or Type II hood is required.

Occupant Load Calculation (per IBC 2015 Table 1004.5 / MBC 2021)

Area	Sq Ft	Occupant Load Factor	Occupants
Dining Area	400	15 net (Assembly w/ tables & chairs)	27
Sale Area	160	30 net (Mercantile customer area)	5
Prep Area	155	200 gross (Kitchen / Service)	1
Hallway	158	200 gross (Service area)	1
Existing Storage (2 rooms, total 251)	251	300 gross (Storage)	1
Office	72	100 gross (Business)	1
Mop Sink Room	40	300 gross (Storage/Utility)	0

Total Occupant Load = 36 people

Occupant Load Summary (Per IBC 2015 Table 1004.5):

Dining: 27

Sales: 5

Prep/Service/Storage/Office: 3
Total Occupant Load = 36 Persons

Means of Egress:

Required Exits: 2

Provided Exits: 2

Maximum Travel Distance: 65'-0"(within 200'-0"limit)

Construction Type: IIB -Non-Sprinklered

Occupancy Classification: A-2 (Assembly, restaurant/café)

SCOPE OF WORK

PROJECT: INTERIOR RENOVATION -RESTROOM MODIFICATION (EXISTING CAFÉ)

DESCRIPTION:
Work consists of minor interior alterations limited to the existing restroom area only.
Existing restroom walls remain in place.
The existing door and toilet will be relocated to improve accessibility and function.
Existing finishes, lighting, exhaust fan, and sink remain.
Plumbing to be reconnected to existing supply and waste lines with minimal extension as required for new toilet location.
All work is non-structural. No new framing or exterior changes are proposed.
Electrical, HVAC, and mechanical systems remain unchanged.

SCOPE INCLUDES:

Removal of existing toilet and door.

Capping and relocating water supply and waste lines as needed.

Installation of new ADA-compliant toilet, grab bars, and restroom door.

Patch and repair of existing finishes at modified areas.

EXCLUSIONS:

No new construction or change to building area.

No modifications to HVAC, lighting, or fire protection systems.

No structural or exterior work.

CODES:
Work to comply with 2021 Michigan Building Code, 2021 Michigan Plumbing Code, 2023 NEC, and all local city amendments.

DESIGNED BY
KASSIR ARCHITECTURE
NKASSIR@LTU.EDU
(313)4454468

PROJECT
DAIRY FAIRIES

OWNER'S NAME
28919 SOUTHFIELD RD

ADDRESS
28919 SOUTHFIELD RD
LATHRUP, MI 48076

PROJECT NO.

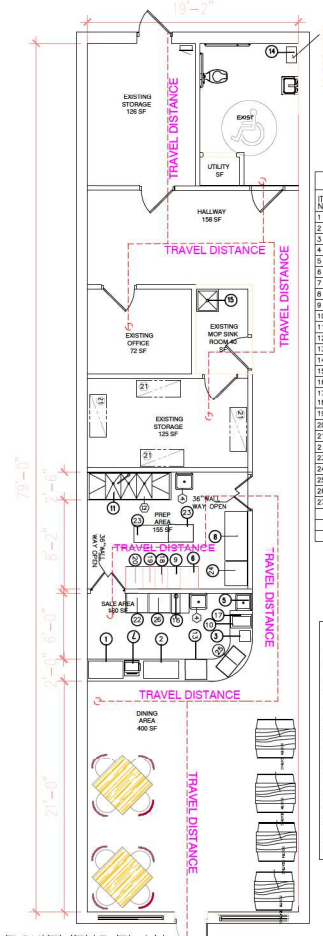
DATE : 11/12/2025

SCALE
1/8" = 1'-0"

SHEET TITLE
COVER SHEET

A-1

SEAL



EQUIPMENT PLAN

SCALE 3/16" =1'-0"

NOTE: This café does not include any cooking or grease-producing equipment.
No Type I or Type II hood is required.

Egress Requirements

Occupant Load: 59 (requires 2 exits per IBC Table 1006.3.2(2) for A-2 occupancy over 49 occupants)

Egress Width:

Required per IBC 1005.3.2 (0.2 in/person unsprinklered) =

59×0.2"=11.8"

59×0.2"=11.8" → Each exit must provide at least 12" clear width (doors provided exceed requirement)

Maximum Travel Distance:

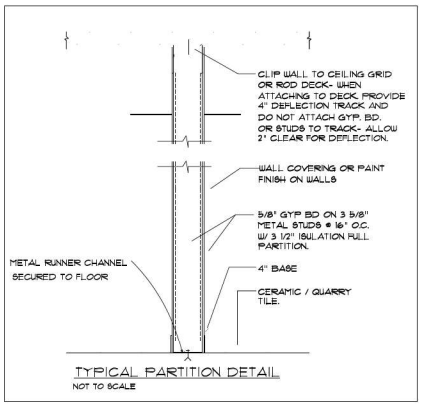
Allowed: 200 ft (IBC Table 1017.2, unsprinklered A-2)

Provided: <200 ft from most remote point to exit — Compliant

EQUIPMENT SCHEDULE

ITEM NO	QTY	EQUIPMENT CATEGORY
1	1	DISPALY CASE
2	2	DISPLAY CASE (DRINK)
3	2	COFFEE GRINDER (DITTING)
4	2	HAND WASH SINK
5	1	DUMP SINK
6	1	ICE CREAM MICH.
7	1	P.O.S.
8	1	2 DOOR COOLER
9	1	SAUCES BLENDER
10	1	ESPRESSO GRINDER
11	1	3 COMPT SINK
12	1	OVERHEAD SHELVES
13	1	CUP STATION
14	2	TANKLESS WATER HEATER
15	1	MOP SINK
16	1	RINSER
17	1	ICE BIN
18	1	CREPE MACH.
19	1	PAN CAKE MACH.
20	1	DELI MEAT SLICES
21	1	WIRE SHELVING (18X48)
22	1	OVEN TOASTER
23	2	S.S. TABLE
24	1	FREEZER
25	1	EXP MACHINE
26	1	PANINI PRESS
27		
		DETAILS ARE IN SPEC SHEETS

PARTITION FRAMING ANCHORAGE:
All partition top track to be mechanically anchored to underside of metal deck or joist structure using #12 TEK screws @ 24" O.C.
Provide lateral bracing with L2x2x1/8 angle clips @ 4'-0" O.C. max where walls do not align with joists.
Fasteners to be ICC-approved for cold-formed framing.



TYPICAL PARTITION DETAIL

NOT TO SCALE

Please find below the requested information:

Wall Framing Attachment to Roof Deck

Framing Type:

All new partition walls will be constructed using 20-gauge 3 5/8" metal studs spaced at 16" O.C. unless otherwise noted.

Top Attachment to Roof Deck:

The top of each wall will be secured to the roof structure (open web steel joists or bar joists) via cold-rolled channel or strut track.

Fasteners: Minimum #10 self-drilling screws with a minimum penetration of 1" into supporting member, or ⅜" powder-actuated pins where applicable.

Attachment spacing: 48"O.C. maximum and at each joist crossing.

Bracing and Lateral Support:

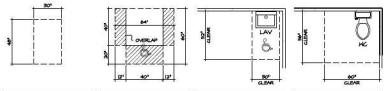
Where required, bracing angles (L-shaped steel angle brackets, 1 ½" x 1 ½", 16-gauge min.) will be installed from the top of the wall framing to the nearest joist or structural support.

Anchored using two #10 screws per leg or equivalent approved anchors.

Bracing frequency: One brace per 8 feet of wall or as required by structural conditions on site.

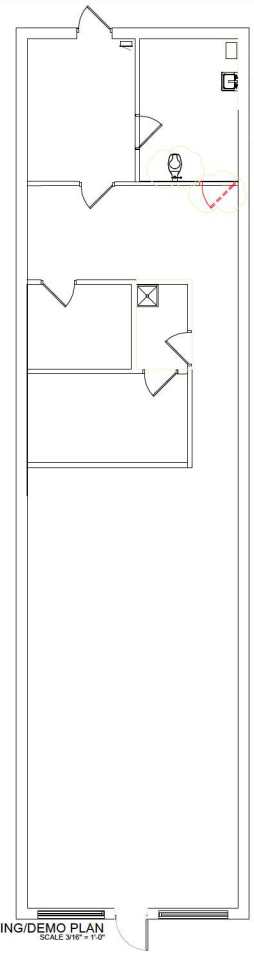
Fire/Separation Walls (if any):

Where walls penetrate to the deck for rated assemblies, they will be constructed to meet UL fire-rated head-of-wall conditions, with appropriate fire caulk or mineral wool installed per rated assembly details.



ACCESSIBLE FLOOR CLEARANCES

NOT TO SCALE



EXISTING/DEMO PLAN

SCALE 3/16" = 1'-0"

DEMOLITION NOTES:

REMOVE EXISTING TOILET AND ASSOCIATED FLOOR DRAIN AND WATER SUPPLY. CAP LINES AS REQUIRED.

REMOVE EXISTING TOILET DOOR AND FRAME COMPLETELY.

EXISTING WALLS TO REMAIN; PATCH AND REPAIR AS REQUIRED AFTER DOOR REMOVAL.

COORDINATE NEW DOOR LOCATION AND ROUGH-IN WITH PROPOSED PLAN.

SALVAGE ACCESSORIES (GRAB BARS, MIRROR, TOILET PAPER HOLDER) FOR REINSTALLATION.

EXISTING FLOOR FINISH TO REMAIN; PATCH WHERE FIXTURES ARE REMOVED.

VERIFY ALL EXISTING UTILITIES IN FIELD BEFORE DEMOLITION.

NEW RESTROOM LAYOUT:

RELOCATE DOOR TO OPPOSITE WALL (SAME WIDTH, 3'-0") TO IMPROVE ACCESS.

INSTALL NEW ADA TOILET AND GRAB BARS PER 2010 ADA STANDARDS (CENTERLINE 18" FROM WALL).

REINSTALL EXISTING SINK, MIRROR, AND ACCESSORIES.

REUSE EXISTING VENT AND LIGHT FIXTURE.

EXISTING WALLS TO REMAIN UNCHANGED.

ABBREVIATIONS

AB	ANCHOR BOLT
AIC	AIR CONDITIONING ACOUSTICAL)
ACT	ACOUSTICAL CEILING TILE
ADD	AMERICANS WITH DISABILITIES ACT
ADJ	ADJACENT
AFF	ABOVE FINISHED FLOOR
ALUM	ALUMINUM
ALT	ALTERNATE, ALTERNATIVE
APPROV	APPROVED(), APPROVAL
APPROX	APPROXIMATE(LY)
ARCH	ARCHITECT(URAL)
AUTO	AUTOMATIC
BD	BOARD
BET	BETWEEN
BLDG	BUILDING
BLK	BLOCKING
CAB	CABINET
CB	CERAMIC BASE
CLG	CEILING
CLR	CLEAR(ANCE)
CTR	CENTER
CMU	CONCRETE MASONRY UNIT
COL	COLUMN
CONC	CONCRETE
CONST	CONSTRUCTION
CONT	CONTINUE, CONTINUOUS
CONTR	CONTRACTOR()
COORD	COORDINATE
CORR	CORRIDOR
CT	CERAMIC TILE
DBL	DOUBLE
DEMO	DEMOLISH, DEMOLITION
DIA	DIAMETER
DIM	DIMENSION
DN	DOWN
DR	DOOR
DTL	DETAIL
DWG	DRAWING
DTL	DETAIL
EA	EACH
ELEV, EL	ELEVATION
ELEC	ELECTRICAL
EQ	EQUAL
EQUIP	EQUIPMENT
EXIST, EX	EXISTING
EXT	EXTERIOR
EWC	ELECTRIC WATER COOLER
FE	FIRE EXTINGUISHER
FEC	FIRE EXTINGUISHER CABINET
FFEC	FIXTURES/ FURNISHINGS/ EQUIPMENT CONTRACTOR
FIN	FINISHED
FLR	FLOOR
FOS	FACE OF STUD
FRP	FIBER REINFORCED PANEL
FT	FOOT, FEET
GA	GAUGE
GALV	GALVANIZED
GC	GENERAL CONTRACTOR
GLB, LAM	GLU LAMINATED BEAM
GWB	GYPSUM WALL BOARD
GYP	GYPSUM
H	HIGH
HDWR	HARDWARE
HM	HOLLOW METAL
HOR	HORIZONTAL
HR	HOUR
HT, HGT	HEIGHT
HVAC	HEATING/VENTILATION/AC
ID	INTERIOR DESIGNER
IN	INCHES()
INCL	INCLUDED(DING)
INFO	INFORMATION
INS	INSULATE, INSULATION
INT	INTERIOR
JT	JOINT
LAM	LAMINATE
ID	INTERIOR DESIGNER
IN	INCHES()
INCL	INCLUDED(DING)
INFO	INFORMATION
INS	INSULATE, INSULATION
INT	INTERIOR
JT	JOINT
LAM	LAMINATE
MAX	MAXIMUM
MECH	MECHANICAL
MFR	MANUFACTURER
MTL	METAL
MIN	MINIMUM
MIR	MIRROR(ED)
MISC	MISCELLANEOUS
NO	NUMBER
OC	ON CENTER
OPP	OPPOSITE
PL	PLASTIC LAMINATE
PT	PAINT(ED)
PSF	POUNDS PER SQ FT
PSI	POUNDS PER SQ IN
PVC	POLYVINYL CHLORIDE
PWD	PLYWOOD
QTY	QUANTITY
RA	RETURN AIR
RD	ROOF DRAIN(AGE, REFER TO PLUMBING)
REINF	REINFORCED(), (MENT)
REP	REPRESENTATIVE
REQ	REQUIRED(), (MENT)
RM	ROOM
SA	SUPPLY AIR
SCH	SCHEDULE
SEC	SECTION
SHT	SHEET
SIM	SIMILAR
SPEC	SPECIFICATION(S)
NO.	NON-MAP
SS	STAINLESS STEEL
STD	STANDARD
STL	STEEL
STRUC	STRUCTURAL
SYM	SYMMETRICAL)
SV	SHEET VINYL
T	TREAD
TBD	TO BE DETERMINED
T&G	TONGUE AND GROOVE
TEMP	TEMPERATURE
THK	THICK(NESS)
THRU	THROUGH
TYP	TYPICAL
UL	UNDERWRITERS LABORATORY
UNFIN	UNFINISHED
UON	UNLESS OTHERWISE NOTED
VAR	VARIABLE, VARIES
VERT	VERTICAL
VIF	VERIFY IN FIELD
VIN	VINYL
W	WITH
WO	WITHOUT
WC	WATER CLOSET
WD	WOOD

SITE PLAN

SYMBOLS

DETAIL — A1 — SECTION LETTER / SHEET NUMBER

SECTION — A1 — SECTION LETTER / SHEET NUMBER

SHEET REFERENCE — A1 — SECTION LETTER / SHEET NUMBER

ELEVATION (VIEW) — A1 — ELEVATION LETTER / SHEET NUMBER

ELEVATION (DATUM) — ELEVATION 100'-0"

DOOR DESIGNATION — 101 = DOOR No.

GENERAL NOTES:

1. THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL REQUIRED BUILDING PERMITS, SCHEDULING INSPECTIONS AND PROVIDING MATERIALS AND WORKMANSHIP IN ACCORDANCE WITH ALL APPLICABLE CODES MATERIALS AND WORKMANSHIP IN ACCORDANCE WITH ALL APPLICABLE CODES BY LOCAL AND STATE AGENCIES.
2. CONTRACTOR SHALL VERIFY ALL EXISTING CONDITIONS ON SITE AND REPORT ANY DISCREPANCIES AND/OR UNFORESEEN ADVERSE CONDITIONS REQUIRING DRAWINGS AND/OR CONSTRUCTION MODIFICATION IN WRITING TO THE ARCHITECTS AND CONSTRUCTION MANAGER'S OFFICE.
3. ALL NEW CONSTRUCTION AND MODIFICATIONS TO ANY EXISTING CONSTRUCTION OF SYSTEMS RELATED TO ANY CONSTRUCTION MUST CONFORM TO THE APPROPRIATE CONSTRUCTION, ENERGY, MECHANICAL, ELECTRICAL, STRUCTURAL, CIVIL OR ANY OTHER BUILDING RELATED STATE OR LOCAL CODES THAT ARE ADOPTED AND ENFORCEABLE.
4. ALL EXPOSED CONCRETE SHALL HAVE A RUBBED SMOOTH SAND PLASTER FINISH
5. ALL ITEMS THAT PENETRATE FIRE RATED CEILINGS (LIGHTS & ETC.) SHALL BE TENTED WITH 5/8" TYPE C GYPSUM BOARD.
6. CONTRACTOR TO PROVIDE WOOD BACKING FOR ALL ITEMS ATTACHED TO WALLS.
7. "PROVIDE" SHALL REPRESENT THE REQUIREMENT TO SUPPLY AND INSTALL THE ITEM INDICATED.
8. ANY AND ALL QUESTIONS REGARDING THESE DRAWINGS SHALL BE DIRECTED TO THE ARCHITECT.
9. THE ARCHITECT & OWNER ASSUME NO RESPONSIBILITY FOR ANY UNFORESEEN EXISTING CONDITIONS, ANY CONTRACTOR'S WORK WORKMEN, SUBCONTRACTORS OR ANY PERSON CONNECTED WITH ANY CONSTRUCTION ON THIS WORK.
10. PROVIDE 10# ABC FIRE EXTINGUISHERS (PER NFPA 10) EVERY 3,000 SQ. FT. MAX WITH A MAX. TRAVEL DISTANCE OF 75' TO AN EXTINGUISHER - TYPICAL
11. DIMENSIONS ARE TO FACE OF EXISTING SURFACES AND FACE OF NEW FRAMING/ CONCRETE UNLESS OTHERWISE NOTED.
12. PROVIDE FIRE SAFING AND SEALANTS PER MFR'S INSTRUCTIONS AT PENETRATION OF ALL WALLS REQUIRING FIRE RESISTANCE AS INDICATED. FIRE RESISTANCE OF FIRE SAFING AND SEALANTS SHALL MEET THAT OF THE WALL IN WHICH PENETRATION OCCURS.
13. COORDINATE DUCT INSTALLATION W/ FIRE SPRINKLER AND PLUMBING INSTALLATION

ICC/ANSI A117.1-09 REQS:

1. WATER CLOSET HEIGHT: 17" TO 19" A.F.F.
2. CENTERLINE OF WATER CLOSET: 18" FROM SIDE WALL.
3. GRAB BAR BEHIND WATER CLOSET: 36" LONG, 33"-36" AFF.
4. GRAB BAR AT SIDE OF WATER CLOSET: 42" MIN. LONG, 33"-36" AFF. VERTICAL BAR
5. GRAB BAR DIAMETER: 1-1/4" TO 1-1/2"
6. SPACE BETWEEN GRAB AND BAR: 1-1/2"
7. TOILET PAPER DISPENSER: 24"FROM REAR WALL, (MAX), 48" MAX AFF.
8. KNEE CLEARANCE @ LAVATORY: APRON 29" MIN. HIGT, 8" MIN DEPTH.
9. LAVATORY DEPTH: MIN 17" DEPTH.
10. LAV. HOT WATER & DRAIN PIPES INSULATED WHERE EXPOSED.
11. INTERNATIONAL SYMBOL OF ACCESSIBILITY SHALL BE MOUNTED ON EXTERIOR OF ALL TOILET ROOM DOORS AND ADJACENT WALL NEXT TO THE LATCH SIDE OF THE DOOR, 48" AFF.
12. LAV. RIM SURFACE: 34" MAX. AFF.
13. MIRROR BOTTOM EDGE: 40" MAX. AFF.
14. PRIVACY LOCK SHALL HAVE LEVER-TYPE HANDLES.

DESIGNED BY
KASSIR ARCHITECTURE
NKASSIR@LTU.EDU
(313)4454468

PROJECT

DAIRY FAIRIES

OWNER'S NAME

28919 SOUTHFIELD RD

ADDRESS

28919 SOUTHFIELD RD
LATHRUP, MI 48076

PROJECT NO.

DATE : 11/12/2025

SCALE

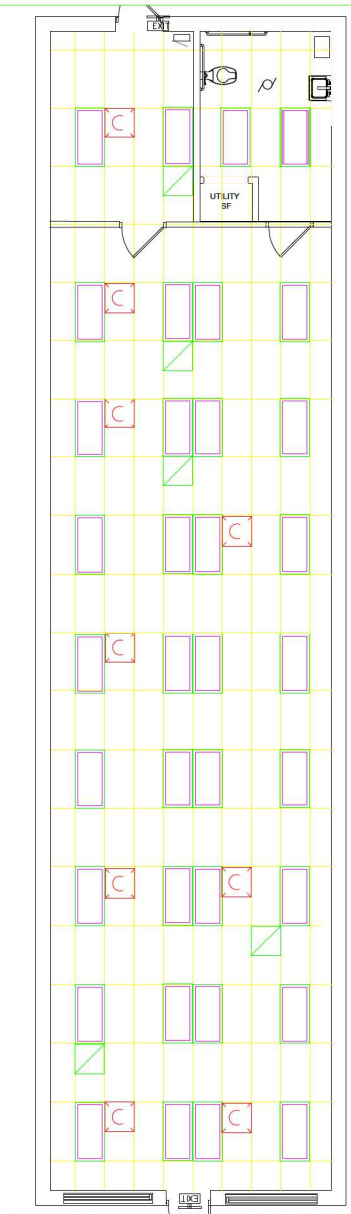
3/16" = 1'-0"

SHEET TITLE

DEMO/EQUIPMENT PLAN

A-2

SEAL



EXISTING REFLECTED CEILING PLAN
SCALE 1/4" =1'-0"

EMERGENCY LIGHTING NOTE:
EXIT SIGNS AND EMERGENCY LIGHT FIXTURES SHALL BE CONNECTED TO A DEDICATED CIRCUIT WITH BATTERY BACKUP AND REMAIN ILLUMINATED FOR A MINIMUM OF 90 MINUTES DURING POWER LOSS.

ALL LIGHT FIXTURES SHALL BE LED, 4000K COLOR TEMPERATURE, 120V UNLESS OTHERWISE NOTED.

LIGHTING CONTROL:
SWITCH LIGHTING BY AREA AT ENTRY POINTS. ALL SWITCHES TO BE LOCATED WITHIN 48" AFF.
PROVIDE COMBINATION SWITCH/EMERGENCY TEST BUTTON FOR EXIT FIXTURES.

LIGHTING CIRCUITS: P1-1 THROUGH P1-4 FROM EXISTING PANEL LP-1 (150A, 120/240V, 1Φ). VERIFY LOAD BALANCE IN FIELD.

Schedule

Symbol	QTY	Manufacturer	Description	Lamp	Number Lamps	Filename	Wattage	Mounting Height
	28	Lithonia Lighting	EPANL 24 40L 40K	LED	1	EPANL_24_40L_40K.ies	39.4	8'-0"
		Lithonia Lighting	EPANL 22 34L 40K	LED	1	EPANL_22_34L_40K.ies	31.4	8'-0"

WALL MOUNTED EXIT LIGHT FIXTURE W/ BACK-UP BATTERY ARROW INDICATES EGRESS DIRECTION

EXHAUST FAN

REFLECTED CEILING & ELECTRICAL LEGEND

- EXIT — STANDARD ,WALL MOUNTED EXIT LIGHT FIXTURE W/ BACK-UP BATTERY
- EMG — STANDARD,WALL MOUNTED EMERGENCY LIGHT FIXTURE W/ BACK-UP BATTERY
- EXHAUST FAN
- C — 2'X 2' LAY-IN SUPPLY AIR CEILING DIFFUSER W/ DAMPER
- 2'X 2' LAY-IN RETURN AIR CEILING DRILL W/ BOX

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28919 SOUTHFIELD RD

ADDRESS
28919 SOUTHFIELD RD
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PROJECT NO.

DATE : 11/12/2025

SCALE
3/16" = 1'-0"

SHEET TITLE
LIGHT PLAN

E-1

SEAL

Electrician Field Notes – Outlet & Power Plan
1. Mounting Heights

Standard outlets: 18" AFF

Counter outlets: 44" AFF (match equipment schedule)

GFCI: at sinks & wet areas

Floor outlets: per plan

2. GFCI / Protection

GFCI in kitchen, restroom, prep, and wet zones.

Use tamper-proof where accessible to public.

Waterproof/weatherproof where exposed.

3. Panel & Circuits

Label all breakers to match plan schedule (P1–P9).

Dedicated circuits for: cooler, freezer, oven, hood, prep outlets.

Emergency/egress lights on dedicated circuit with battery backup.

4. Installation Clearances

Maintain NEC clearances around panels.

Observe clearance from sinks.

Coordinate with HVAC & plumbing before final outlet box set.

5. Lighting & Controls

Mount per lighting plan.

Switches at entry points & exits.

Emergency lighting tested after install.

6. Final Checks

Confirm correct breaker size for each appliance.

Confirm emergency lights auto-on at power loss.

Verify receptacle height & location match drawings.

OUTLET PLAN NOTES:

1. RECEPTACLE MOUNTING HEIGHTS:
- GENERAL OUTLETS: 18" AFF.
- COUNTER OUTLETS: 42" AFF.
- DEDICATED EQUIPMENT OUTLETS: PER EQUIPMENT SCHEDULE (LABEL AFF ON PLAN).

2. GFCI / SPECIAL REQUIREMENTS:
- ALL OUTLETS IN RESTROOMS, KITCHEN, AND WITHIN 6 FT OF SINKS SHALL BE GFCI PROTECTED.
- EXTERIOR OUTLETS TO BE GFCI, WEATHERPROOF, AND IN-USE COVER TYPE.

3. CIRCUIT IDENTIFICATION:
- EACH RECEPTACLE SHALL BE TAGGED ON PLAN WITH PANEL AND CIRCUIT NUMBER (E.G., P1-7).
- DEDICATED OUTLETS (COOLER, OVEN, ESPRESSO, POS, HOOD) MUST BE CLEARLY LABELED.

4. OUTLET SYMBOLS LEGEND:
- ○ = DUPLEX OUTLET (120V).
- ● = DEDICATED OUTLET.
- □ = 240V OUTLET.
- ▣ = GFCI OUTLET.

5. INSTALLATION & CLEARANCES:
- MAINTAIN NEC-REQUIRED SPACING AND CLEARANCE FROM SINKS, STOVES, AND WET AREAS.
- KITCHEN RECEPTACLES: PER NEC 210.52, SPACING NOT MORE THAN 4 FT APART ON COUNTERS.
- COORDINATE CONDUIT ROUTING ABOVE DROPPED CEILING WITH OTHER TRADES.

6. EMERGENCY POWER / LIGHTING:
- EMERGENCY/EXIT LIGHTS TO BE WIRED ON DEDICATED CIRCUITS WITH BATTERY BACKUP.
- CONFIRM EMERGENCY COVERAGE ALONG ALL EGRESS PATHS.

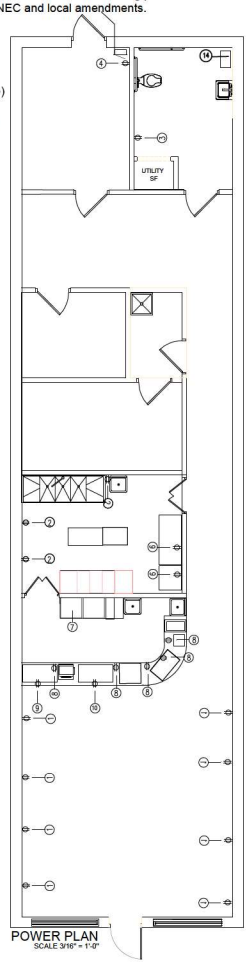
Electrical Service & Panel: Existing 120/240V, 1-Phase, 3-Wire, 150A main panel to remain. Café use only; no cooking or hood equipment. Provide dedicated circuits for café equipment, GFCI near sinks, and labeling per NEC. All work per 2023 NEC and local amendments.

panel currently serves:

Lights and outlets

HVAC (A/C and Furnace)

Small equipment circuits



POWER PLAN
SCALE 3/16" = 1'-0"

ELECTRICAL NOTES:

Existing 120/240V, 1-Phase, 125A main panel to remain.

Existing branch circuits reused where applicable.
"Add new dedicated circuits for espresso machine, refrigerator, oven toaster, display case, and POS as required by equipment load."

Verify all receptacles within 6 ft of sinks are GFCI-protected (per NEC 210.8).

All wiring and breakers to comply with 2023 NEC and local code

Panel Data (as-built)

Item	Description
Panel Type:	Square D QO Load Center
Main Breaker:	150A, 120/240V, 1-Phase, 3-Wire
Panel Location:	Rear service room
Existing Circuits:	Lighting, A/C, Furnace, outlets, receptacles
Available Space:	Several spare breaker slots for new café equipment

Load Summary (Estimated Demand for Café – No Cooking Equipment)

Equipment / Load	Estimated Amps	Quantity	Subtotal
Espresso Machine	20A	1	20A
Coffee Grinder	5A	1	5A
Refrigerator / Display Cooler	10A	2	20A
POS & Computers	5A	2	10A
Lighting (LED)	4A	—	4A
HVAC (Existing)	25A	1	25A
General Outlets	10A	—	10A

Total Estimated Demand ≈ 95A (of 150A available)

Oven Toaster — 20A / 120V / Dedicated Circuit

ELECTRICAL NOTES:

Existing 150A, 120/240V, 1-Phase panel to remain and serve new café loads.

Existing branch circuits reused where applicable;
new circuits to be added for espresso machine, refrigeration, and POS equipment.

Total connected load estimated <100A, service capacity adequate.

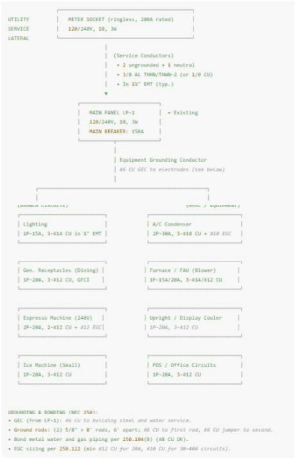
All new receptacles within 6 ft of sink shall be GFCI-protected per NEC 210.8.

Work shall conform to 2023 NEC and local amendments.

NO.	ELECTRICAL ROUGH-IN
1	DR, 120, 20A, 18" AFF, GENERAL PURPOSE OUTLET-GFI TYPE WHERE APPLICABLE (VERIFY QUANTITIES)
2	DR, 120, 20A, GFCI, 44" AFF, GENERAL PURPOSE, GFI TYPE (VERIFY QUANTITIES
3	EC, 120, 20A, GFCI, 40" AFF, BT RESTROOM FAN & LIGHTS (VERIFY QUANTITIES
4	SR, 120, 1A, 70" AFF, INDUCING FAN, WATER HEATER
5	(3) EC, 208 + N, 3 Ø, 40.1 AMPS, BT HVAC UNITS ON ROOF (RTU-1)
6	DR, 115, 9.1A, GFCI, 48", COOLER
7	DR, 240 V, 30 A, 44" AFF, ELECTRIC HIGH-SPEED OVEN (Hamilton X3)
8	DR, 120, 20A, 48" AFF, GENERAL PURPOSE COUNTER OUTLET
9	DR, 120, 20A, GFCI, 48" AFF, DISPLAY CASE - CAKE
10	DR, 120, 20A, GFCI, 48" AFF, DISPLAY CASE - DRINK

NOTE:
- VERIFY CONDITIONS OF ALL EXISTING ELECTRICAL SYSTEM.
- PROVIDE GROUND AS REQUIRED BY LOCAL CODES.
- DISCONNECT FROM SOURCE AND CAP ALL CIRCUITS NOT BEING USED.
- ALL OUTLETS IN KITCHEN TO BE GFI TYPE

VERIFY ELECTRICAL REQUIREMENTS WITH MANUFACTURER'S SPECS.
PROVIDED 30 A 240 V CIRCUIT MEETS MAXIMUM
INPUT 4,700 W (4720 W). USE NEMA 6-30P RECEPTACLE.



Panel schedule

Ckt	Description	Breaker	Conductors (THHN/THWN-2)
1	Lighting – front/dining	1P-15A	3-#14 CU in ¾" EMT
2	Lighting – back/hall	1P-15A	3-#14 CU
3	General Receptacles – Dining (GFCI)	1P-20A	3-#12 CU
4	General Receptacles – Prep (GFCI)	1P-20A	3-#12 CU
5	POS/Counter	1P-20A	3-#12 CU
6	Upright Cooler	1P-20A	3-#12 CU
7	Display Case	1P-20A	3-#12 CU
8	Ice Machine (small)	1P-20A	3-#12 CU
9	Espresso Machine (240V)	2P-20A	2-#12 CU + #12 EGC
10	Grinder(s)	1P-15A/20A	2-#14/#12 CU
11	Office Receptacle(s)	1P-20A	3-#12 CU
12	Sign/Exterior Light	1P-20A	3-#12 CU
13	Furnace/FAU	1P-15A/20A	3-#14/#12 CU
14	A/C Condenser	2P-30A	2-#10 CU + #10 EGC
15–20	Spares	—	—

RTU-1 (Existing): 5-Ton Gas/Electric, ICP Model PGF060K140E, 208/230V, 1Φ, MCA 45A, MOCP 60A, served by 2P-60A breaker.

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PROJECT NO.

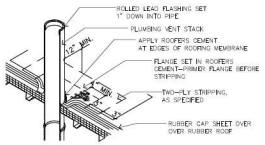
DATE : 11/12/2025

SCALE
3/16" = 1'-0"

SHEET TITLE
POWER PLAN

E – 2

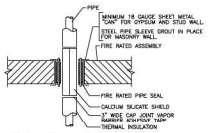
SEAL



NOTE:
1. SHEET LEAD MINIMUM OF 2–1/2 LB PER SQUARE FOOT.

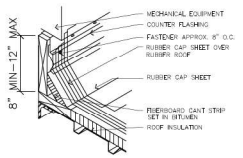
ROOF VENT DETAIL

N.T.S.



PIPE SLEEVE THRU FIRE RATED WALL DETAIL

NOTE
UNINSULATED PIPE DETAIL SIMILAR, EXCEPT DELETE CALCIUM SILICATE SHIELD



MECH. EQUIPMENT CURB DETAIL

N.T.S.

Area = 1,516 sf (café w/ dining).

Design indoor 75°F DB / 50% RH; outdoor 90°F DB (SE MI summer design).

Occupants = 36 (your OL total).

Lighting = 1.0 W/sf LED.

Small equipment to space (espresso, fridge motors, POS, oven toaster, misc.) ≈ 2.0 kW diversified.

Ventilation per ASHRAE 62.1 dining/retail (Ez=1.0): Rp 7.5 cfm/person, Ra 0.18 cfm/sf → OA = 543 cfm. Sensible ΔT = 15°F; latent ΔW ≈ 20 grains.

Cooling load (BTU/h)

Envelope (small retail/café typical) ≈ 10 BTU/h·sf × 1,516 sf = 15,160

People (sensible) 245 × 36 = 8,820

Lighting 1.0 W/sf × 1,516 × 3.412 = 5,173

Equipment to space (diversified 2.0 kW) 2,000 W × 3.412 = 6,824

Ventilation (sensible) 1.08 × 543 cfm × 15°F = 8,797

Sensible subtotal = 44,774 BTU/h

People (latent) ≈ 200 × 36 = 7,200

Ventilation (latent) 0.68 × 543 × 20 grains = 7,382

Latent subtotal = 14,582 BTU/h

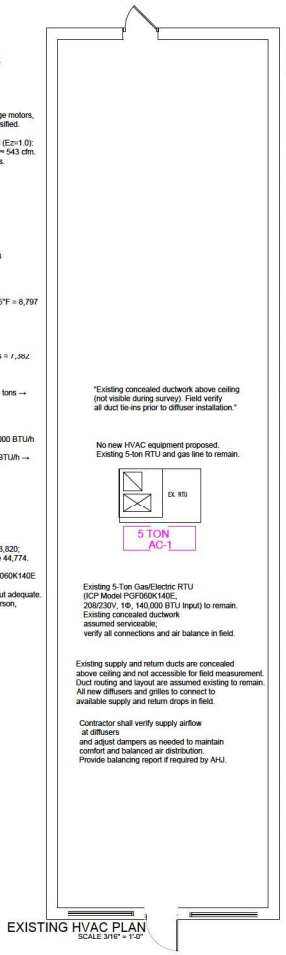
Total Cooling Load ≈ 59,356 BTU/h ≈ 5.0 tons → Matches existing 5-ton RTU.

Heating check (rule-of-thumb)

25–30 BTU/h·sf × 1,516 sf = 38,000–45,000 BTU/h

Existing RTU heating OUTPUT 112,000 BTU/h → ample capacity for winter.

BLOCK LOAD SUMMARY (CAFÉ – EXISTING RTU TO REMAIN)
Area 1,516 SF; OL = 36 persons. Summer 90°F/75°F; Winter per local design.
Cooling loads (BTU/h): Envelope 15,160, People sens 8,820; Lights 5,173; Equip 6,824; Vent sens 8,797 ⇒ Sensible 44,774.
Latent: People 7,200; Vent 7,382 ⇒ Latent 14,582.
Total ≈ 59,000 BTU/h (≈5 tons). Existing ICP RTU PGF060K140E (5-ton, MCA 45A/MOCP 60A) adequate.
Heating need 38–45 kBTU/h; existing 112 kBTU/h output adequate.
Contractor to field-verify OA ≈ 543 CFM (Rp 7.5 cfm/person, Ra 0.18 cfm/sf, Ez=1.0) and provide air balance.



EXISTING HVAC PLAN
SCALE 3/16" = 1'-0"

HVAC UNIT – EXISTING: ICP 5-Ton Gas/Electric Packaged Rooftop Unit
Model PGF060K140E, 208/230V-1Φ, 60Hz, MCA 45A, MOCP 60A, Heating Input 140,000 BTU/h, Output 112,000 BTU/h.
Unit to remain; verify service disconnect and wiring in compliance with 2021 Michigan Mechanical Code & 2023 NEC.

HVAC GENERAL NOTES – COFFEE SHOP

Existing rooftop unit (RTU) supported by existing building structure.

Capacity: 5 tons cooling.

Equipped with factory economizer to meet ventilation requirements per 2015 Michigan Mechanical Code (MMBC) §508.1.

Supply air temperature: 55°F–60°F (cooling), 90°F (heating).

Ductwork

All supply ducts to be insulated to a minimum of R-8 per MMBC §603.8.

All branch/take-off fittings to be labeled as shown on plan.

All joints, seams, and connections sealed per SMACNA standards; all duct joints to be leak-tested at specified pressures.

All exterior ductwork to be double-wrapped.

Low-pressure duct and lay-in diffuser connections per SMACNA standards.

Maintain minimum 1/8" tolerance at duct-mounted equipment per manufacturer and code.

Use mitered elbows with turning vanes where centerline radius is less than 1.5.

All ductwork to have a minimum 1.5 external static rating

Air Distribution & Balancing

Supply diffusers sized and CFM per plan.

Diffusers and grilles to be balanced by a certified TAB contractor prior to occupancy.

Air balance report to be provided prior to final inspection.

Ventilation

Outdoor air quantity per MMBC Table 403.3.1.1 "Food and Beverage Service" category.

Minimum ventilation rates as shown in ventilation schedule on plan.

Provide separation of fresh air intakes from exhaust discharges per code (10' horizontal or 3' vertical).

Exhaust fans per plan; vent to roof after approval from structural engineer.

Condensate drains from RTU to nearest code-approved receptor per MMBC §307.

Execution

Install all dampers, duct supports, and hangers per SMACNA requirements.

Verify all duct final layout, diffuser locations, and RTU connections in field prior to fabrication.

Perform functional performance testing for RTU operation and controls before final inspection.

Unit Notes

Mechanical system construction and materials to comply with State of Michigan and local mechanical codes.

All terms to be pulled in advance.

Perform air balancing with report; fresh air requirement: 25 persons x 7.5 CFM/person = 187.5 CFM.

Ventilation Notes

Ventilation controlled by gravity static roof structure prior to placing equipment.

Provide min. 1/4" per foot slope for horizontal exhaust ducts, sloped toward hoods.

Install all dampers in accordance with codes.

Provide air balance testing and report (include make-up air test if applicable).

Detail Reference

See "Low Pressure Duct and Lay-In Diffuser Connection Detail" on this sheet.

Code Reference

Per 2015 Michigan Mechanical Code, Table 403.3.1.1, "Café / Coffee Shop" occupancy load used for ventilation rates.

Ventilation Schedule (Supply OA & Exhaust)

Space	Area (sf)	People	Rp	Ra	Supply OA (cfm)	Exhaust (cfm)
Dining Area	400	27	7.5	0.18	214.5	—
Sales Area	160	5	7.5	0.12	56.7	—
Prep Area (no cooking)	155	1	5.0	0.18	32.9	108.5 (0.7 cfm/sf)
Hallway / Corridor	158	1	0.0	0.06	9.5	—
Storage 1	126	1	0.0	0.03	3.8	63 (0.5 cfm/sf)
Storage 2	125	1	0.0	0.03	3.8	62.5 (0.5 cfm/sf)
Office	72	1	5.0	0.06	9.3	—
Mop / Janitor Closet	40	0	—	—	—	40 (1.0 cfm/sf)
Restroom 1	—	—	—	—	—	50 (25 cont.)
Restroom 2	—	—	—	—	—	50 (25 cont.)

Supply OA subtotal = 390 cfm.

Exhaust subtotal = 374 cfm (or 299 cfm if restrooms are continuous @ 25 cfm each).

Set RTU OA damper to deliver ≥ 400 cfm (measured & balanced). Balance exhaust to ~350–380 cfm.

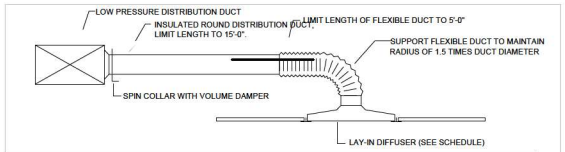
Notes

VENTILATION BASIS (ASHRAE 62.1): Rp/Ra per schedule, Ez = 1.0.

NO COOKING/HOOD EQUIPMENT. Prep area exhaust at 0.7 cfm/sf, janitor 1.0 cfm/sf, storage 0.5 cfm/sf, restrooms 50 cfm intermittent (25 cfm continuous) each.

RTU OA SETPOINT: Provide/balance ≥ 400 cfm outdoor air, verify at start-up.

BALANCING: Contractor to test & balance; submit report showing zone OA and exhaust per schedule



LOW PRESSURE DUCT AND LAY-IN DIFFUSER CONNECTION DETAIL

DIFFUSER & GRILLE SCHEDULE
- DIFFUSER: 24" X 24" LAY-IN TYPE (TITUS MODEL TDC OR EQUAL).
- GRILLE: 24" X 24" LAY-IN TYPE (TITUS MODEL 50F OR EQUAL)

- 24"x24" lay-in supply diffusers (Titus TDC or equal) in dropped ceiling areas; OR round cones in open-ceiling areas — match your plan symbology.
- Neck/hood and branch to be 8"Ø with opposed-blade volume damper at take-off.
- Balance to 100 CFM at each diffuser.

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PROJECT NO.

DATE : 11/12/2025

SCALE

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SHEET TITLE

HVAC /ROOF PLAN

M – 1

SEAL

STATE OF MICHIGAN
ADNAN H AL-SAIT
ENGINEER
No. 6201038126
PROFESSIONAL ENGINEER

Key Notes Plumbing Plan

Fixture Identification

Confirm that every fixture shown on the plan has a matching Item # from the Equipment Schedule (e.g., "Item #11 – 3 Compartment Sink").

general note:
"Plumbing fixture tags correspond to the Equipment Schedule (Items #1–25). Contractor to verify all rough–in locations with equipment dimensions before installation."

Pipe Labeling

note: "All piping shown schematic; contractor to coordinate exact routing to avoid structural, electrical, and mechanical conflicts."

Connection Notes

"Provide shutoff valves and flexible connections at all equipment per code."

Cleanouts

note:
"Provide cleanouts at base of stacks and at all changes in direction greater than 45° per Michigan Plumbing Code."

Coordination with Electrical

Since some equipment needs both plumbing and power (e.g., Espresso Machine, Ice Bin, Dishwasher), add note:
"Coordinate with electrical drawings for equipment requiring both plumbing and power. Final locations must match rough–in for both trades."

General Code Compliance

"All plumbing installation shall comply with 2021 Michigan Plumbing Code. Verify all fixture clearances and mounting heights in field."

Plumbing Plan Notes

Fixture tags correspond to Equipment Schedule Item #s.

All piping schematic – contractor to coordinate routing in field.

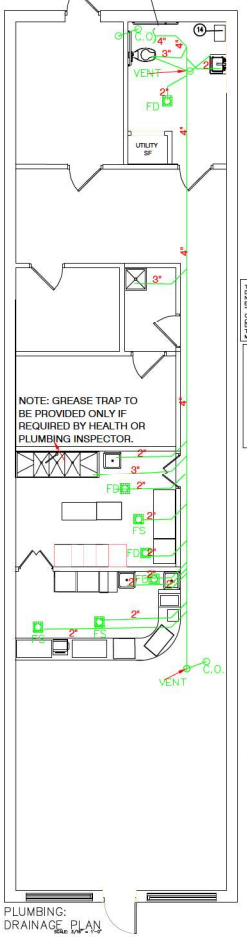
Provide shutoff valves and flexible connections at all equipment.

Provide cleanouts per code at base of stacks and changes in direction.

Coordinate equipment requiring both plumbing and electrical.

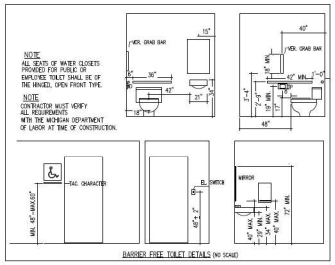
Install per 2021 Michigan Plumbing Code and manufacturer's specifications.

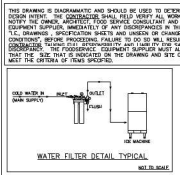
CONNECT TO EXISTING SANITARY SEWER . PLUMBING CONTRACTOR TO VERIFY LOCATION, DIRECTION OF FLOW, AND TO ADJUST AS REQUIRED TO HAVE GOOD WORKABLE SYSTEM.

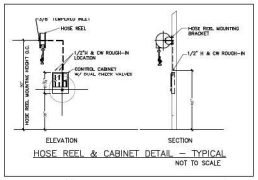


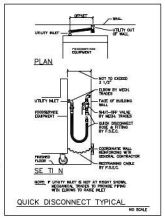
NOTE: GREASE TRAP TO BE PROVIDED ONLY IF REQUIRED BY HEALTH OR PLUMBING INSPECTOR.

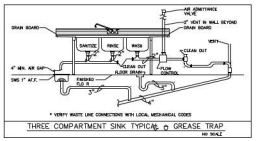
PLUMBING: DRAINAGE PLAN











CONTRACTOR NOTE:
1. PROVIDE RISED WASTE LINES WITH 1" MINIMUM AIR–GAP TO ALL OPEN WASTES
2. FLOOR SINKS MUST BE INSTALLED IN ACCORDANCE TO LOCAL CODE.
3. VACUUM BREAKERS ARE REQUIRED WHENEVER SUBMERGED INLETS OCCUR OR BACK–SIPHONAGE INTO FRESH WATER LINE MAY BE POSSIBLE.
4. PROVIDE BACKFLOW PREVENTORS AND SHUT OFF VALVES ON EACH WATER LINE TO ANY OR ALL BEVERAGE EQUIPMENT AND ICE MAKERS.
5. GREASE TRAPS CONSULT THE LOCAL BUILDING DEPARTMENT FOR REQUIREMENTS.
6. MECHANICAL CODE MAY REQUIRE A VALVE INTERCEPTOR IN ALL CASES WHERE A GARBAGE DISPOSER IS INSTALLED. MECHANICAL ENGINEER TO VERIFY.
7. SEE ARCHITECTURAL PLUMBING ENG TO COORDINATE ADDITIONAL PLUMBING REQUIREMENTS.
8. EACH JURISDICTION INTERPRETS THE REQUIREMENTS FOR GREASE TRAPS (GT) DIFFERENTLY. ITEMS HAVE BEEN IDENTIFIED THAT MOST COMMONLY ARE REQUIRED TO GO THROUGH A GT. THERE MAY BE ADDITIONAL FIXTURES THAT ARE ALSO REQUIRED TO GO THROUGH A GT. IT IS THE MECHANICAL ENGINEER'S RESPONSIBILITY TO DETERMINE THOSE ITEMS AND PROPERLY SIZE THE GT.

1. Display Case
If refrigerated (with condensate drain):

Requires an indirect waste to a floor sink with air gap

No potable water connection unless it has a built-in sink or spray

If dry/non-refrigerated:

No plumbing connection

2. Display Case (Drink)

Connect via indirect waste to floor sink with air gap

3. Undercounter Refrigerator
Usually no water connection unless it has an ice maker or drain pan

If condensate pan drains externally, connect to floor sink via indirect waste

4. 2-Door Cooler
If refrigerated:

May have a condensate drain — use indirect waste into floor sink

No potable water connection unless it's also a dispenser

5. Rinser (Glass or pitcher rinser)
Requires cold water supply

Indirect waste to floor sink with air gap per health code

6. Ice Bin
If just storage (no ice maker):

No water supply

Indirect waste drain from meltwater to floor sink with air gap

If combined with ice maker:

Cold water supply + indirect waste

7. Beverage Dispenser
Water supply to carbonation system or dispenser

Backflow prevention device required (ASSE 1022 for soda dispensers)

Drain line from drip tray to floor sink (indirect waste with air gap)

GREASE TRAP NOTES

Install GT 1 – 10 GPM / 20 lb under-sink grease trap in accordance with manufacturer's specifications and the Michigan Plumbing Code. Connect only food preparation and warewashing sinks to grease trap. Beverage equipment, ice bins, soda dispensers, and similar fixtures shall discharge to sanitary drain via indirect waste to floor sink. Separating the grease trap. Grease trap to be easily accessible for cleaning and maintenance.

KEYED PLUMBING NOTES:

1. EXISTING SEWER LINE, G.C. TO VERIFY LOCATION
2. EX. COLD WATER PIPE CONNECT TO THE NEW WATER HEATER AND THE NEW FIXTURES
3. 1/2" COLD AND HOT WATER PIPE DOWN IN WALL TO VALVED OUTLETS FOR CONNECTION TO SINK.
4. EXISTING 3/4" COLD WATER PIPE DOWN IN WALL TO 1/2" VALVED OUTLETS FOR CONNECTION TO BACK TO BACK WATER CLOSETS.
5. 3/4" COLD WATER PIPE DOWN IN WALL. PROVIDE 1/2"OUTLET FOR CONNECTION TO POINT OF USE WATER HEATER AND 1/2" LAVATORIES.
6. INSTALL POINT OF USE WATER HEATER BELOW LAVATORY, COORDINATE WITH ARCHITECT TO ENSURE ADA CLEARANCES ARE MAINTAINED. ROUTE 1/2" HOT WATER PIPE TO PROVIDE 1/2" HOT WATER OUTLETS FOR CONNECTION TO BACK LAVATORIES.
7. SAFE WASTE SINK, SEE DETAIL ON THIS PAGE
8. PROVIDE VENTING ON ALL FIXTURE
9. PROVIDE MIXING VALVE UNDER ALL SINK
10. PROVIDE FLOOR DRAIN TRAP, TYP ON ALL
11. TANK–LESS WATER HEATER
12. GREASE TRAP

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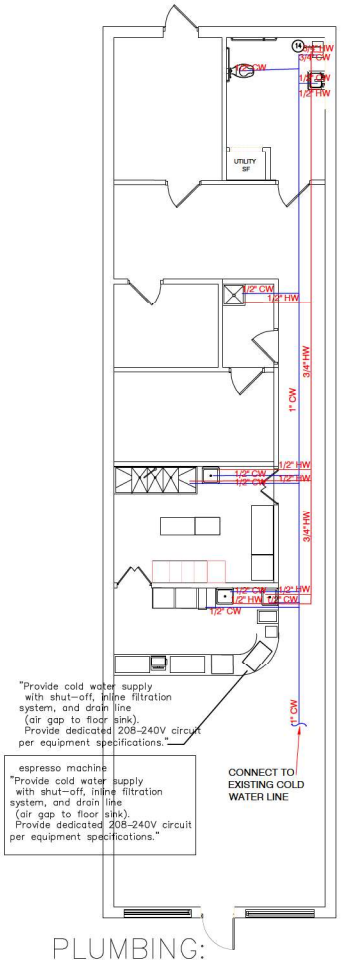
SHEET TITLE
PLUMBING PLAN

P – 1

SEAL

2021 MICHIGAN PLUMBING CODE



PLUMBING:
WATER LINE PLAN
SCALE: 3/16" = 1'-0"

PLUMBING NOTES:

1. PLUMBING CONTRACTOR SHALL SECURE AND PAY FOR ALL PERMITS REQUIRED TO PERFORM THE WORK.
2. ALL WORK SHALL BE IN ACCORDANCE WITH CURRENT NATIONAL, STATE AND LOCAL PLUMBING CODES AND SHALL CONFORM WITH ACCEPTED TRADE PRACTICES AND INDUSTRY STANDARDS.
3. PLUMBING CONTRACTOR SHALL COORDINATE HIS WORK WITH THAT OF OTHER TRADES PRIOR TO PREPARATION AND INSTALLATION.
4. PLUMBING CONTRACTOR SHALL INCLUDE ALL WORK INCIDENTAL TO THE INSTALLATION SUCH AS, BUT NOT LIMITED TO, CUTTING, PATCHING, TRENCHING, BACK FILLING, ETC.
5. PLUMBING CONTRACTOR SHALL ARRANGE FOR ALL REQUIRED CITY INSPECTIONS AND SHALL BE PRESENT AT THE JOB SITE DURING SUCH SCHEDULED INSPECTIONS.
6. PLUMBING CONTRACTOR SHALL COMPILE AND PRESENT TO THE OWNER APPLICABLE WARRANTIES, PRODUCT MANUALS, ETC. FOR ALL SPECIFIED FIXTURES AND EQUIPMENT.
7. SANITARY WASTE PIPING SHALL BE SCHEDULE 40 PVC.
8. ABOVE GROUND WATER DISTRIBUTION PIPING SHALL BE TYPE 'L' OR TYPE 'M' COPPER. BELOW GROUND SHALL BE TYPE 'K' COPPER.
9. ALL ABOVE-GRADE HOT & COLD WATER SUPPLY PIPING SHALL BE FULLY-WRAPPED WITH PIPE INSULATION. ALL EXPOSED WATER PIPING AND VALVES SHALL BE CHROME-PLATED WITH NECESSARY ESCUTCHEON PLATES, TRIM RINGS, CLEAN-OUT COVERS, ETC.
10. PLUMBING CONTRACTOR SHALL SUPPLY AND INSTALL ALL REQUIRED GAS PIPING, INCLUDING ALL HANGERS, FASTENERS, ROOF BLOCKS, VALVES, ETC.
11. STORM WATER CONDUCTOR PIPING SHALL BE SCHEDULE 40 PVC - U.N.O.
12. EXTERIOR WALL HYDRANTS SHALL BE NON-FREEZE TYPE, 'ZURN' MODEL Z - 1315 OR APPROVED EQUAL.
13. FLOOR DRAINS SHALL BE 'ZURN' MODEL Z - 415 WITH 'TYPE B' STRAINER OR APPROVED EQUAL.
14. INSTALL SURE SEAL TRAP GUARDS AT ALL FLOOR DRAINS.

Equipment Requiring Cold Water Connection

Glass/Pitcher Rinser -Needs CW supply for rinse spray (often with backflow preventer).

Ice Maker -Needs CW supply (filtered water recommended).

Beverage Dispenser (Soda/Tea/Coffee Brewer) -Needs CW supply; soda also needs backflow prevention (ASSE 1022).

Espresso Machine -Needs CW supply (filtered water recommended).

3-Compartment Sink -Needs both CW and hot water.

Hand Sinks -Needs CW and hot water.

Mop/Service Sink -Needs CW (and often hot).

Hot Water Dispenser (Tankless) -Needs CW supply to heat.

PLUMBING ABBREVIATIONS & SYMBOLS		
HW	⊕	HOT WATER
CW	⊕	COLD WATER
W	○	WASTE - DIRECT CONNECTION
IW	⊕	INDIRECT WASTE DRAIN
OPW	⊕	INDIRECT PRESSURE WASTE
OW	○	OPEN WASTE (HUB)
FD	●	FLOOR DRAIN
FTFD	⊗	FUNNEL TYPE FLOOR DRAIN
SWS	☒	SAFE WASTE SINK 1" A.F.F.
FS	□	OPEN FLOOR SINK FLUSH WITH FLOOR
GT	▨	GREASE TRAP
SS		STEAM SUPPLY
SR	⊕	STEAM RETURN
G	○	GAS
RS	○	REFRIGERATION SLEEVE
SDSS	○	SOFT DRINK SYSTEM SLEEVE
BSS	○	BEER SYSTEM SLEEVE
AFF		ABOVE FINISHED FLOOR - ON CENTER
DFA		DROP FROM ABOVE
BTU		BRITISH THERMAL UNIT
CFM		CUBIC FEET PER MIN.
POC		POINT OF CONNECTION
BT		BRANCH & CONNECT TO
SU		STUB-UP

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LATHRUP, MI 48076

PROJECT NO.

DATE : 11/12/2025

SCALE
3/16" = 1'-0"

SHEET TITLE
WATER LINE PLAN

P-2

SEAL