

**GENERAL NOTES:**

1. CONTRACTOR SHALL VERIFY ALL DIMENSIONS PRIOR TO CONSTRUCTION.
2. ALL INTERIOR DIMENSIONS ARE FROM FINISHED FACE OF WALLS.
3. CONSTRUCT IN STRICT COMPLIANCE OF MASSACHUSETTS BUILDING CODE EDITION AND ALL OTHER APPLICABLE REGULATING AGENCIES.
4. CONTRACTOR TO VERIFY ALL ACCESSIBLE COMPONENTS WITH THE 5210WR ARCHITECTURAL ACCESS BOARD HANDBOOK
5. ALL STRUCTURAL, MECHANICAL, ELECTRICAL, PLUMBING AND FIRE PROTECTION ENGINEERING BY OTHERS.

**FIRE ALARM SYSTEM NOTES:**

1. THE ELECTRICAL SUBCONTRACTOR IS RESPONSIBLE FOR A FULLY FIRE ALARMED BUILDING. THE FIRE ALARM SYSTEM SHOWN ON THIS PLAN ARE EXISTING AND ADDITIONS AND ARE NOT INTENDED TO INDICATE ALL NECESSARY FOR AN APPROVED INSTALLATION.
2. ALL WORK SHALL BE DONE IN ACCORDANCE WITH NFPA 72, THE COMMONWEALTH OF MASSACHUSETTS STATE BUILDING CODE AND ANY OTHER APPLICABLE REGULATIONS OR ORDINANCE GOVERNING THIS WORK.
3. THE ELECTRICAL SUBCONTRACTOR IS RESPONSIBLE FOR A FULLY FIRE ALARMED BUILDING. THE SCOPE OF WORK INCLUDING MODIFICATIONS, ALTERATIONS, ADDITIONS OR DELETIONS.

DESCRIPTION	DATE	MARK
REVISED PLAN	5/17/13	

**B GOOD PORTLAND**

15 Exchange Street  
 Portland, ME

**PROPOSED FLOOR PLANS**

Drawing Title

Revision Number: E04

Asak AS NOTED

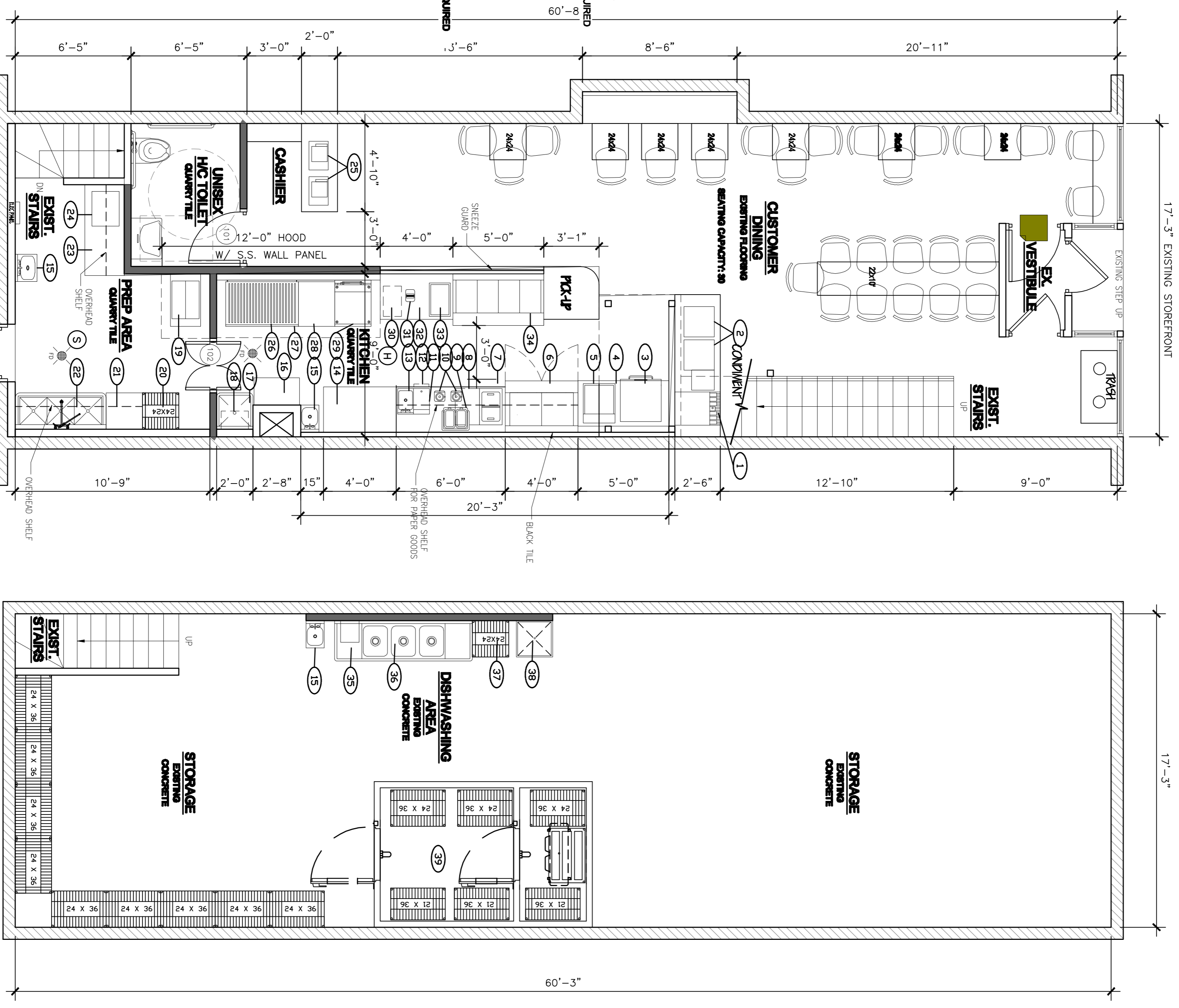
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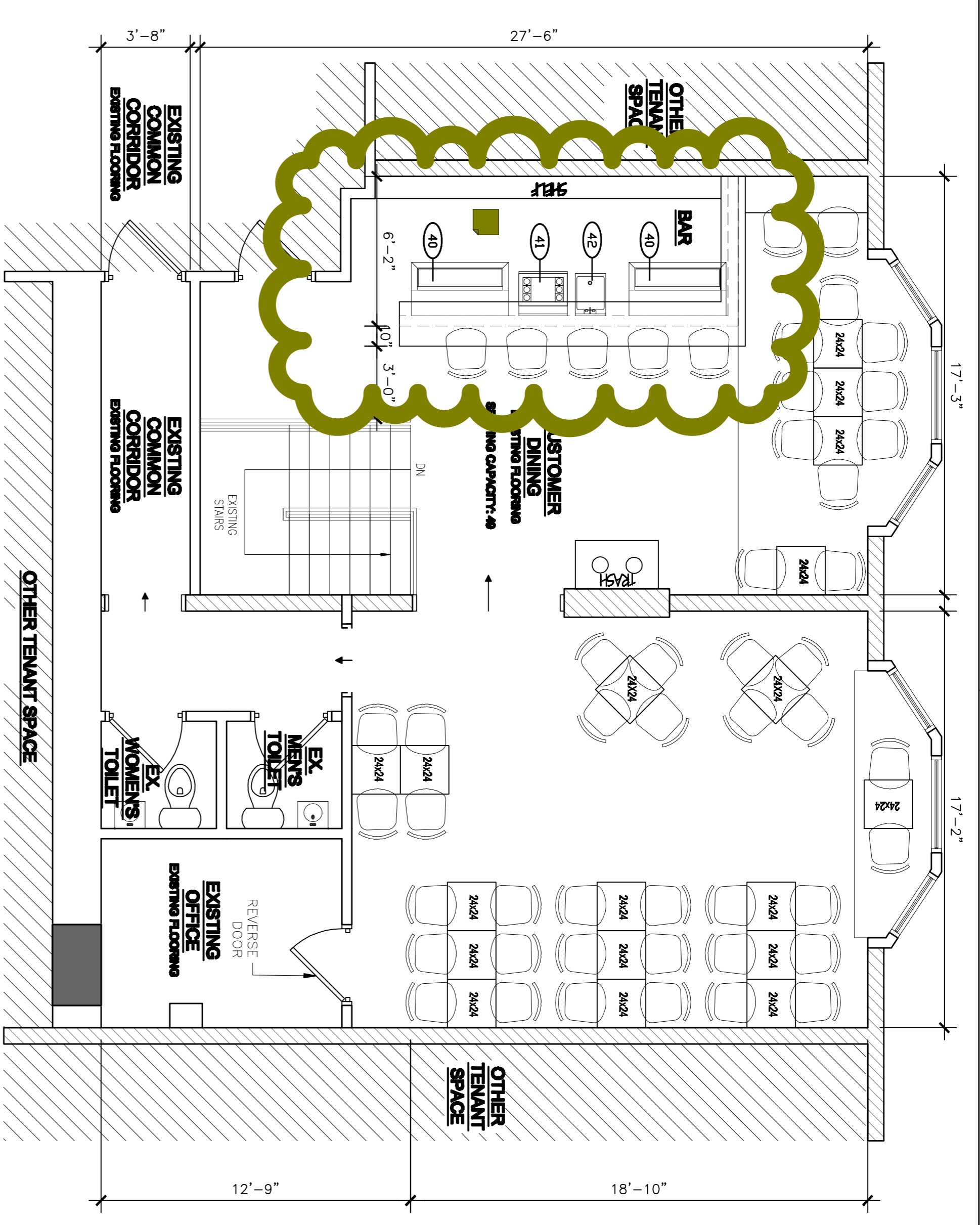
Issue Date: March 8, 2013

**A1.1**

#	DOOR SIZE	REMARKS
101	3'-0" x 7'-0"	
102	3'-0" x 7'-0"	DOUBLE SWING



NOTE: ALL KITCHEN, PREP AREA, AND DISHWASHING AREA, THE WALL FINISH WILL BE FFP, UNLESS NOTED OTHERWISE. CEILING TILES WILL BE ARMSTRONG WALL ROCK. ALL CEILING WILL REMAIN THE SAME IN THE CUSTOMER DINING AREA.



ITEM	QTY	DESCRIPTION	REMARKS	ITEM	QTY	DESCRIPTION	REMARKS
1	1	SODA MACHINE W/ WATERLINE		22	1	60" THREE COMPARTMENT SINK	
2	2	BEVERAGE DISPENSER BUBBLER, ELECTRIC		23	1	60" S.S. TABLE	
3	1	MICROWAVE CONNECTION OVEN		24	1	HEAT GRINDER	
4	1	60" S.S. TABLE		25	2	POS CASHIER	
5	1	FRENCH FRY WARMER, BUILD TYPE		26	1	48" CHARBROILER, GAS, COUNTER MODEL	
6	1	4'-0" REFRIGERATED COUNTER, SANDWICH UNIT		27	1	96" REFRIGERATED CHEF BASE	
7	1	ICE CREAM DISPENSER CABINET, DROP IN		28	1	24" GROOVY GRILL, GAS, COUNTER MODEL	
8	1	ICE MAKER WITH BIN, CUBE STYLE		29	1	24" GRIDDE, GAS, COUNTER MODEL	
9	1	BEVERAGE DISPENSER BUBBLERS, ELECTRIC		30	1	DROP IN HOT WELL UNIT, ELECTRIC	
10	2	BLENDER		31	1	POS PRINTER ON SHELF	
11	1	UNDERBAR ICE BIN/COCKTAIL UNIT, DROP IN		32	1	48" STEAM TABLE	
12	1	DIPPERWELL		33	1	WARMING DRAWER, FREE STANDING	
13	1	DROP IN SINK ON S.S. TABLE		34	1	5'-0" REFRIGERATED COUNTER, SANDWICH UNIT	
14	1	48" OPEN PRODUCE CASE, REFRIGERATED		35	1	GREASE TRAP PER CODE	
15	3	HAND SINK		36	1	3 COMPARTMENT SINK W/ 2 DRAINBOARD	
16	1	18" OPEN PRODUCE BIN		37	1	24" DRY BACK	
17	1	PREP SINK		38	1	MOP SINK	
18	1	FRY CUTTER ABOVE		39	1	12X8" WALK IN COOLER/FREEZER COMBO	
19	1	20" FRYER		40	2	BOTTLE COOLER	
20	1	24" WIRE SHELF		41	1	ICE BIN	
21	1	18" S.S. TABLE		42	1	HAND SINK	

**GENERAL LEGEND**

