



CONSULTING SERVICES

50 Holt Road, Andover, MA 01810

(508) 380-8460

July 13, 2010

Inspection Division
Attn: Jon Rioux
389 Congress Street, room 315
Portland, ME 04101
207-874-8693

Re: Starbucks Coffee, Warming Project, 91 Auburn St, Portland, ME 04103

Dear Jon,

Please find attached information for the new Starbucks Coffee warming program for your review. We will be installing a small oven and undercounter refrigerator for breakfast sandwiches. The sandwiches are prepared off site and delivered daily. They are delivered frozen and will be kept in the refrigerator below the oven. There is information in the following pages, which detail the entire process.

Please find enclosed the following:

- A general description letter from Starbucks Coffee
- Food Safety Flow Chart
- A Retail HACCP Plan
- Specifications of the New Oven and Undercounter Refrigerator
- Sandwich Vendor information, and Menu
- 1 Floor plan indicating the oven location

If you have any questions or require any additional information please do not hesitate to call.
Cell 508-380-8460

Sincerely

Daniel P. Brennan

CBC: 375 0601

STARBUCKS SANDWICH WARMING PROGRAM

**INTRODUCTION LETTER
AND
EQUIPMENT SPECIFICATIONS**



July 13, 2010

Re: Starbucks Warming Program

To Whom It May Concern:

As part of Starbucks Mission to “Develop Enthusiastically Satisfied Customers All of the Time,” we are continually looking for ways to enhance our customer experience and complement the items for sale in our retail locations. To that end, Starbucks is seeking to augment the selection of food items currently offered for sale to include warmed breakfast sandwiches. These sandwiches will arrive at the establishment full-cooked and prepared, ready-to-eat and individually wrapped. They will then be warmed in response to individual customer order in a combination microwave/convection. Employees will remove the sandwiches from the original packaging before placing in the Warming oven. Here are some details:

- **No Raw Product**: Sandwiches that will be warmed will be received fully prepared and cooked, individually wrapped and in a ready-to-eat state.
- **No Cooking/Reheating/ Hot-holding**: All sandwiches will be warmed in response to individual customer order for immediate service.
- **No Thawing or Cooling**
- **No Direct Hand-Contact**: Our policies prohibit any direct bare hand contact with sandwiches (and all ready-to-eat product).
- **No Further Preparation** : Apart from warming and occasionally slicing these sandwiches in response to individual customer order, these sandwiches will receive no further handling/preparation inside our stores.
- **Employee Food Safety Training**: All Starbucks stores have at least one Qualified Food Operator. When the QFO is not on duty, they will designate an Alternate QFO to be in charge of food safety. All store employees must participate in the Warming Program store meeting where they will be trained on food safety by the QFO.

Starbucks will be using an NSF/UL commercially rated, countertop ovens that combine microwave, convection, and conduction technologies to warm products quickly. These warming ovens do not require external ventilation and include catalytic converter technology to eliminate aromas and particulate exhaust.

Sandwiches will be stored in a dedicated refrigerator until the customer orders the sandwich. The refrigerator and oven(s) are along the backline of the store.

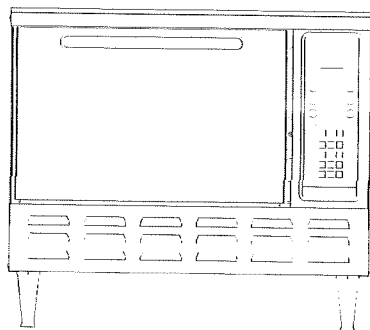
Sincerely,

Starbucks Coffee Corporation



The Tornado™

A TURBOCHEF SPEED COOK OVEN



PROJECT
ITEM NUMBER
MODEL NUMBER
QUANTITY

CONSTRUCTION

Exterior

- 430 Stainless steel front, top and sides
- 4" (102 mm) chrome plated adjustable legs
- Nickel plated handle
- Cool to the touch pull down door

Interior

- 304 stainless steel interior
- Fully insulated Cook Chamber
- Removable wire cooking rack
- Adjustable lower cooking element

STANDARD FEATURES

- Recirculating air path with TurboChef Technologies patented catalytic converter system
- Multi-speed convection blower
- Conventional wire baking rack
- Optional bottom baking surface
- Independently controlled bottom browning element
- Smart Voltage Sensor Technology*
- Programmable with up to 128 cooking programs

- Smart Card capability
- Stackable design
- Manual sleep mode
- Warranty – 1 year parts and labor

ACCESSORIES

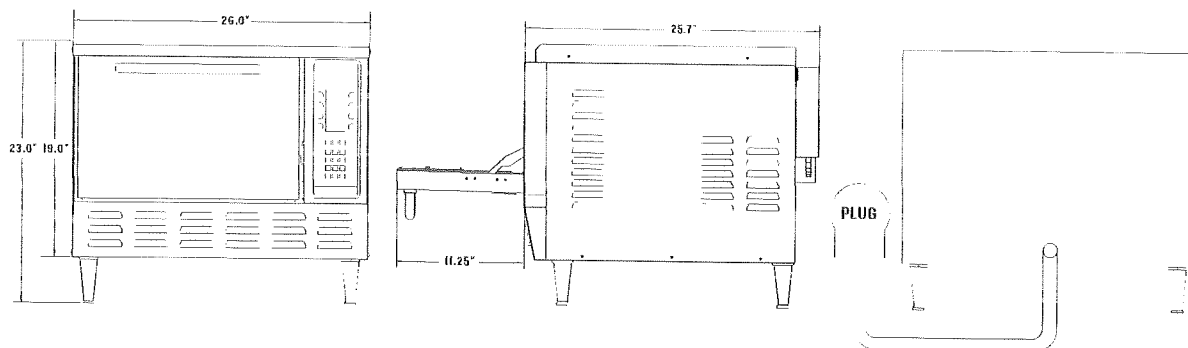
- Oven Carts – 18" (457 mm) and 24" (610 mm) stainless steel carts with heavy-duty, bolt on locking wheels for reliable performance
 - 18" (457 mm) Cart (P/N: TC3-0143-2)
 - 24" (610 mm) Cart (P/N: TC3-0143-1)
- Polymer Cook Tray (P/N: NGC-1207)

CERTIFICATIONS

UL, cUL, NSF, FDA, FCC



*Smart Voltage Sensor Technology automatically senses the supply voltage and allows the user to configure the oven to the correct setting (208 or 240) with the touch of a button.



DIMENSIONS

□ Single Units (allow +/- .05" (1.27 mm) tolerance)

Height	19.09"	(485 mm)
on legs	23.03"	(585 mm)
Width	25.9"	(659 mm)
Depth	26.06"	(662 mm)
with handle	28.06"	(713 mm)
Weight	190 lbs.	(86 kg)

□ Stacked Units (allow +/- .05" (1.27 mm) tolerance; Stacking Kit optional)

Height	38.18"	(970 mm)
Width	25.9"	(659 mm)
Depth	26.06"	(662 mm)
with handle	28.06"	(713 mm)
Weight	380 lbs.	(172 kg)

□ Cook Chamber

Height	8"	(203 mm)
Width	15.5"	(393 mm)
Depth	14.7"	(373 mm)

□ Wall Clearance

Top/Sides	2"	(51 mm)
Back	0"	(0 mm)

ELECTRICAL SPECIFICATIONS

North American Markets

□ NGC (1 Phase, 60 Hz)

Operating Voltage	208/240 VAC
Current Draw	30 amp
Phase	1 Phase
Frequency	60 Hz
Plug	NEMA 6-30
Max Input	5990/6675 watts
Microwave Input Power	3500 watts



NOTE: Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the above specifications.

Europe and Asia Markets

□ NGCEW (3 Phase, WYE, 50 Hz)

Operating Voltage	400 VAC
Current Draw	16 amp
Phase	3 Phase
Frequency	50 Hz
Plug	IEC 309, 5-pin, 32 amp
Heaters Input Power	6300 watts
Microwave Input Power	3500 watts



□ NGCED (3 Phase, Delta, 50 Hz)

Operating Voltage	230 VAC
Current Draw	30 amp
Phase	3 Phase
Frequency	50 Hz
Plug	IEC 309, 4-pin, 32 amp
Heaters Input Power	6300 watts
Microwave Input Power	3500 watts



□ NGCUK (1 Phase, 50 Hz)

Operating Voltage	230 VAC
Current Draw	30 amp
Phase	1 Phase
Frequency	50 Hz
Plug	IEC 309, 3-pin, 32 amp
Heaters Input Power	6300 watts
Microwave Input Power	3500 watts



SHIPPING INFORMATION

- All ovens packaged in a double-wall corrugated crate banded to a wooden skid
- Crate size (North America): 36" x 31" x 31" (914 mm x 787 mm x 787 mm); NMF Class 85
- Crate size (International): 34" x 31" x 31" (864 mm x 787 mm x 787 mm); HM Code 8419.81
- Approximate crated weight: 240 lbs. (109 kg)
- Minimum entry clearance required:
Crated: 31" (787 mm) / Uncrated: 24" (673 mm)

TurboChef reserves the right to make substitutions of components or change specifications without prior notice.



Accelerating the World of Cooking™

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Corporate Headquarters

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4240 International Pkwy, Suite 105
Carrollton, Texas 75007 USA
+1 214.379.6000 PHONE
+1 214.379.6073 FAX

Customer Service: 800.90TURBO

turbochef.com



Delfield

400 SERIES

Self-Contained Compact Undercounter Refrigerator/Freezer

Project _____

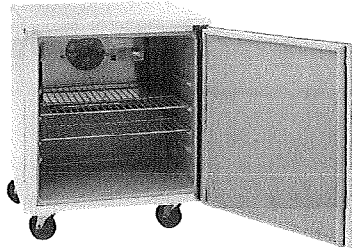
Item _____

Quantity _____

CSI Section 11400

MODELS:

- | | | | |
|---------------------------------|--|---------------------------------|---|
| <input type="checkbox"/> 406 | Undercounter refrigerator
Single section on legs | <input type="checkbox"/> 407 | Undercounter freezer
Single section on legs |
| <input type="checkbox"/> 406-CA | Undercounter refrigerator
Single section on casters | <input type="checkbox"/> 407-CA | Undercounter freezer
Single section on casters |



Model 406-CA

STANDARD FEATURES

- Features Delfield's exclusive ABS interior. ABS is extremely durable - it won't dent, chip or corrode and is backed by a limited lifetime warranty
- Stainless steel front and sides
- Two epoxy coated wire shelves, standard installed per unit
- Environmentally friendly R404A refrigerant
- Foamed in place polyurethane cuts energy costs
- Black recessed quick grip handle
- Rugged 6" high heavy duty metal legs (models 406 & 407 only) Units with a "CA" suffix are standard on 3.75" casters
- All units come standard hinged right and may be changed at the factory at no charge. Indicate when order is placed
- 7' cord and plug supplied

OPTIONS AND ACCESSORIES

- Stainless steel back
- Plastic laminate on front
- Additional shelf
- Stainless steel single-tier overshelf
- 3.5" (8.9cm) diameter casters
- 5" (12.7cm) diameter casters
- Model 409 stacking collar (adds 4" to overall combined height for use with models 406/407)
- Door lock
- 220 volt, 50 Hertz electrical system



SPECIFICATIONS

Exterior bottom shall be one piece 14-gauge galvanized metal. Exterior ends shall be 22-gauge stainless steel.

Base interior shall be one-piece thermoformed ABS plastic material, with integral shelf supports. ABS interior is backed by a limited lifetime warranty. Base shall be fully insulated with high-density foamed-in-place polyurethane.

Door shall have a 22-gauge stainless steel exterior, with a thermoformed ABS plastic interior liner, and shall be fully insulated with foamed-in-place polyurethane. Door handle shall be black, recessed ABS. Cabinet shall have (2) adjustable epoxy-coated wire shelves installed.

REFRIGERATION SYSTEM

THE FOLLOWING APPLIES TO MODELS 406/406-CA REFRIGERATORS ONLY

Refrigeration system shall use HFC-404A refrigerant.

Compressor shall be 1/5 h.p., with condenser coil and hot gas condensate evaporator mounted on rear of cabinet. Evaporator coil and temperature control shall be mounted on the interior rear wall of the cabinet. Refrigerant flow shall be controlled by a capillary tube. Cabinet shall maintain 36°F to 40°F (2°C to 4°C) interior cabinet temperature.

THE FOLLOWING APPLIES TO MODELS 407/407-CA FREEZERS ONLY

Freezer system shall use HFC-404A refrigerant. Compressor shall be 1/4 h.p., with condenser coil and hot gas condensate evaporator mounted on rear of cabinet. Evaporator coil and temperature control shall be mounted on the interior rear wall of the cabinet. Refrigerant flow shall be controlled by a capillary tube. Cabinet shall maintain -5°F to 0°F (-21°C to -18°C) interior cabinet temperature.

Electrical connections shall be 115 volt, 60 Hertz, single phase. Unit shall have a 7' (2.1m) long electrical cord and NEMA 5-15P plug. Cord and plug shall be located on rear of cabinet, 16" (40.6cm) above floor, 5" from the left side.

406/407

Equipment is shipped with loose 6" (15.2cm) high metal legs with black enamel finish unless mounting is specified on original sales order. Exterior top shall be one-piece, 22-gauge stainless steel with front edge turned down to form nosing and rear edge turned down.

406-CA/407-CA

Equipment is shipped with loose 3.75" (9.5cm) high casters (two locking and two non-locking) unless mounting is specified on original sales order. Exterior top shall be one-piece, 18-gauge aluminum with all edges turned down.

400 SERIES COMPACT UNDERCOUNTER REFRIGERATOR/FREEZER



Delfield

980 S. Isabella Road
Mt. Pleasant, MI 48858
www.delfield.com

Phone: 800-733-8948
Fax: 800-669-0619
Email: info@delfield.com

Approval _____

Date _____

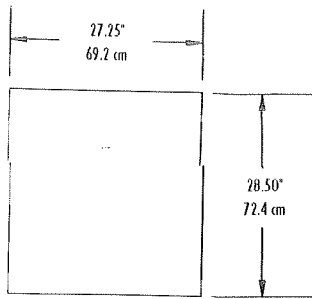


Delfield

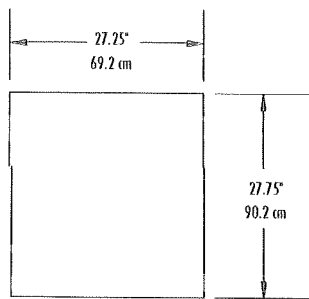
400 Series Compact Undercounter Refrigerator/Freezer

Model # _____

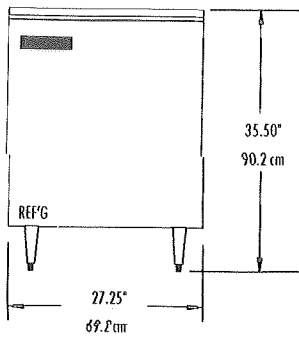
CSI Section



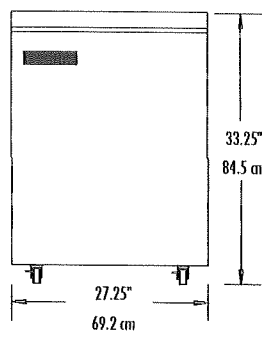
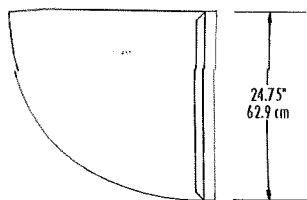
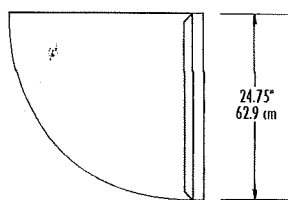
PLAN VIEW 406/407



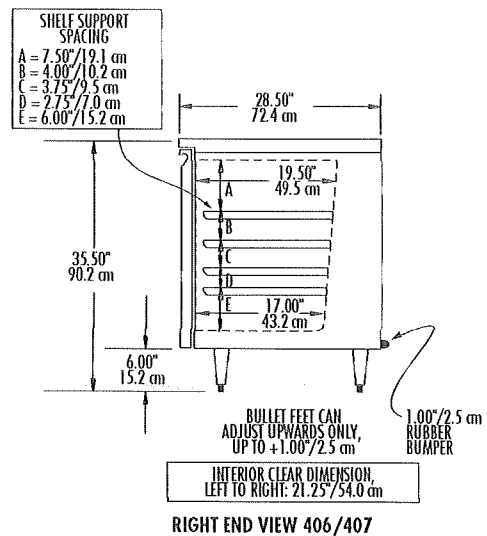
PLAN VIEW 406-CA/407-CA



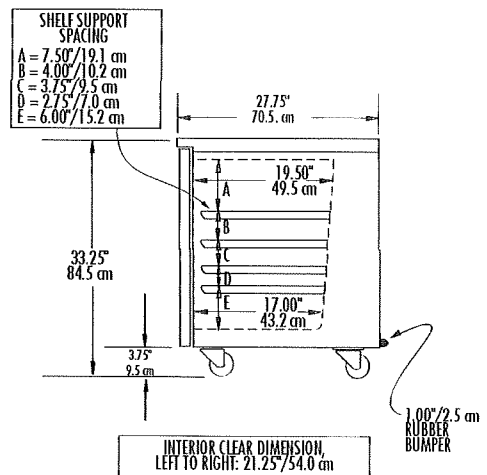
ELEVATION VIEW 406/407

ELEVATION VIEW
406-CA/407-CASTANDARD DOOR HINGING IS ON RIGHT
HINGING MAY BE REVERSED AT INSTALLATIONDOOR CLEARANCE DETAIL
406/407STANDARD DOOR HINGING IS ON RIGHT
HINGING MAY BE REVERSED AT INSTALLATION

DOOR CLEARANCE DETAIL 406-CA/407-CA



RIGHT END VIEW 406/407

RIGHT END VIEW
406-CA/407-CA

MECHANICAL DATA

MODEL NUMBER	VOLTAGE	AMPS	STORAGE CAPACITY	SHELF CAPACITY	H.P.	SHIP WEIGHT	NEMA PLUG
406	115	7.0	5.7ft ³	7.2ft ²	1/5	176lbs	5-15P
407	115	5.8	5.7ft ³	7.2ft ²	1/4	176lbs	5-15P
406-CA	115	7.0	5.7ft ³	7.2ft ²	1/5	168lbs	5-15P
407-CA	115	5.8	5.7ft ³	7.2ft ²	1/4	168lbs	5-15P

INSTALLATION NOTE ALL MODELS:

Refrigeration system is designed so that air will flow under the unit, through the compressor area, and out the top rear of the unit. Any restriction to this air flow path will void the warranties.



Delfield

980 S. Isabella Road
Mt. Pleasant, MI 48858
www.delfield.com

Delfield reserves the right to make changes in design or specifications without prior notice.

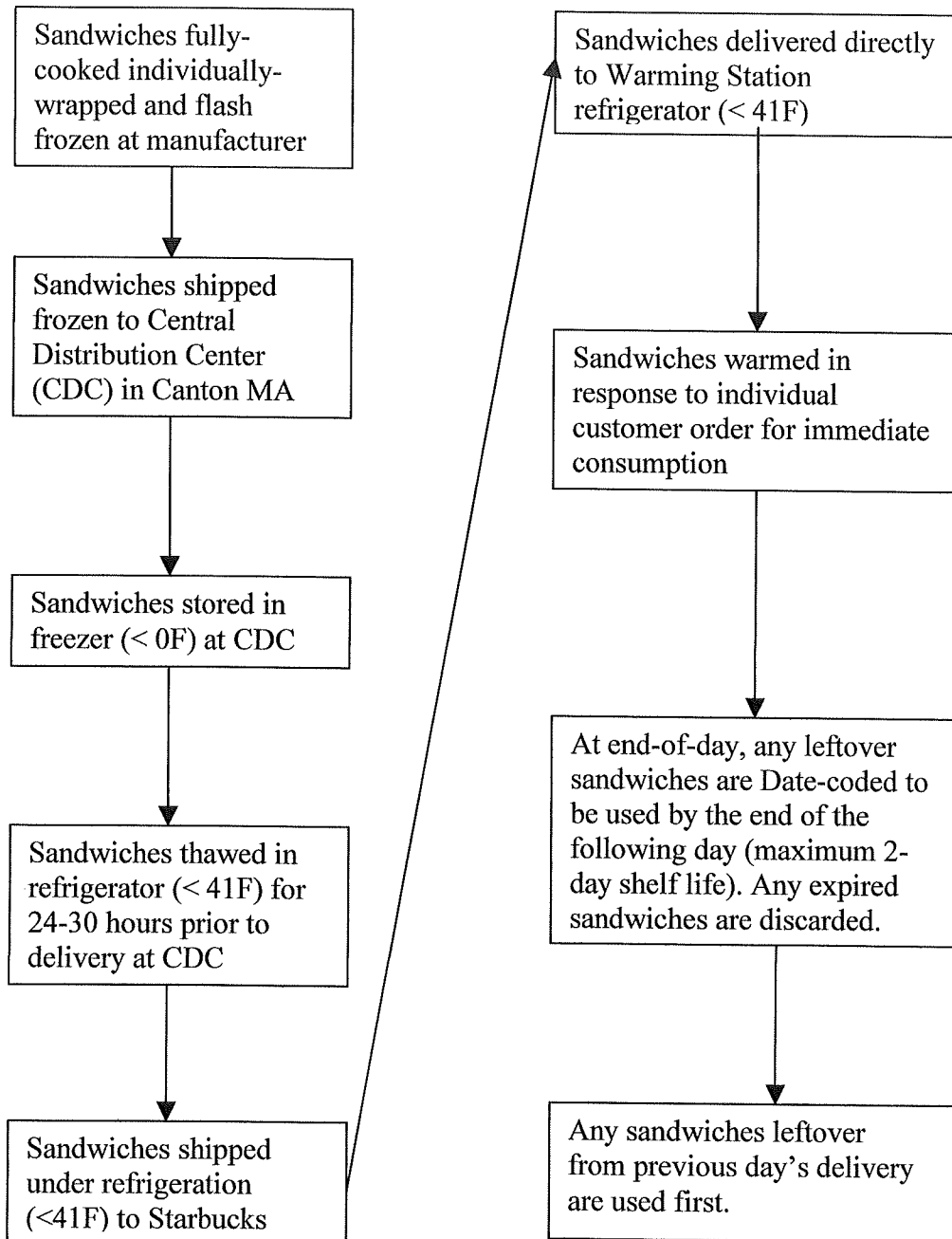
Phone: 800-733-8948
Fax: 800-669-0619
Email: info@delfield.com

Printed in the USA.
08/04
DS406/407(CA)

STARBUCKS SANDWICH WARMING PROGRAM

**PREPARATION DESCRIPTION
AND
MENU**

Food Safety Flowchart for Starbucks Breakfast Sandwiches





RETAIL HACCP PLAN For STARBUCKS PASTRY/SANDWICH WARMING PROGRAM

Step/Control Point	CCP Critical Limit	Monitoring Procedure	Corrective Action
<p><u>Receive</u> Pre-made/pre-packaged, ready-to-eat potentially hazardous sandwiches and non-potentially hazardous pastries.</p> <p>Note: All items prepared and distributed through state licensed and inspected facilities.</p>	<ul style="list-style-type: none"> ◆ CCP: Internal product temperature must be at or below 41° F. ◆ Product is free of damage/contamination, packaging intact, no signs of pest infestation. ◆ Product is within 'Use By' dates 	<ul style="list-style-type: none"> ◆ Use thermocouple to probe product following temperature decision tree instructions. ◆ Record temperatures in Daily Temperature Log ◆ Perform visual inspection 	<ul style="list-style-type: none"> ◆ Discard any unacceptable product. ◆ Record any corrective actions taken on Daily Temperature Log.
<p><u>Store</u> Sandwiches and potentially hazardous pastries in the refrigerator</p>	<ul style="list-style-type: none"> ◆ CCP: Refrigerator temperatures must be at or below 41° F ◆ Rotate product according to 'Use By' dates (FIFO). 	<ul style="list-style-type: none"> ◆ Record temperature as indicated by refrigerator thermometer on Daily Temperature Log ◆ Perform visual inspection 	<ul style="list-style-type: none"> ◆ Discard product that rises above 41° F ◆ Discard product past 'Use By' date ◆ Record corrective actions on Daily Temperature Log.
<p><u>Warm</u> Sandwiches and pastries in response to individual customer request.</p>	<ul style="list-style-type: none"> ◆ CCP: No direct bare hand contact with food product or food contact surfaces. ◆ Use clean, sanitized utensils. In-use utensils cleaned and sanitized every 2 hours. 	<ul style="list-style-type: none"> ◆ Perform visual inspection ◆ Check Cleaning/Sanitizing 	<ul style="list-style-type: none"> ◆ Discard product handled with bare hands. ◆ Discard product handled with contaminated utensils. ◆ Re-clean/sanitize if utensils/equipment become contaminated.
<p><u>Serve</u> Immediately serve warmed product to customer</p>	<ul style="list-style-type: none"> ◆ No direct bare hand contact ◆ Use clean, sanitized utensils 	<ul style="list-style-type: none"> ◆ Perform visual inspection ◆ Check serving procedures 	<ul style="list-style-type: none"> ◆ Discard product handled with bare hands ◆ Discard any product not served immediately or has otherwise been contaminated.

Sandwich Vendor

Flying Food Group
Company Headquarters
212 North Sangamon
Chicago, IL 60607
312-243-2122 x36

Local Office: Flying Food Group
Frelinghuysen Ave
Newark, NJ 07114
973-623-3395

Flying Food Group custom-designs and produces exceptional food destined for guests of customers in the Airline Catering, grocery, food service and specialty markets. FFG customers include over 60 premier airlines—primarily long-haul carriers—and leading food retailers.

Whether assuring portion consistency on a savory new chicken dish for Air France, or helping develop appealing new wraps for retail partner Starbucks Coffee Company, FFG is on the job and on the move, meeting and exceeding customer needs, meal after meal, day after day. FFG provides over 200,000 meals every day for airline and retail customers

FFG Fresh Food Solutions currently fresh-produces and private-labels over 50 custom items for retail partners, including sandwiches and wraps, salads, parfaits and desserts

Flying Food Group launched Fresh Food Solutions in 1996, making FFG's culinary expertise and national network of production facilities available to upscale retail partners in the grocery, food service and specialty markets.

In addition to leveraging the facilities and expertise within the Airline Catering operation, FFG has developed six dedicated Fresh Food Solutions facilities across the US, as well as a dedicated R & D Center in Seattle, to meet the growing needs of its retail partners.

These retail partners include Starbucks Coffee Company, Walt Disney World, Famima!, HMS Host, Gelson's, JFC and Pepito's Cuban Café.

Products include fresh sandwiches, wraps, entrees, salads, side dishes, desserts and parfaits. FFG's product line is continuously expanding to meet customer demand.

FFG Fresh Food Solutions is committed to "responsive innovation" in product development, production and delivery.

This includes:

- Developing bags and sustainable packaging to meet customer needs
- Proven expertise with both rigid and hand-wrapped packaging
- Experience with modified atmosphere packaging and vacuum-skin packaging for extended shelf life
- Skilled 'Pick-and-pack' operations
- Tightly managed cold chain
- Distribution that extends shelf life and reduces mark-out

At FFG, a team of top executive and production chefs applies knowledge of cuisines, ingredients, nutrition and various cooking processes and approaches when meeting customer requests and optimally supporting every brand.

FFG Fresh Food Solutions sources a wide range of desired products, including natural and organic foods. Management adheres to all HACCP protocols and all FFG Fresh Food Solutions production facilities are USDA-regulated.

Market Name: Sausage, Egg & Cheese Breakfast Sandwich

Date Submitted: 1/19/06

Net Weight 7.50 oz., Label Weight 6.76 oz., 191 g.

Weights will be calculated by

SAUSAGE, EGG & CHEESE BREAKFAST SANDWICH- RETAIL PRICE \$X.XX, SKU XXXXX This section to be completed by Starbucks Coffee

INGREDIENT	WT., OZ.	WT., G.	INGREDIENT BREAKDOWN
English Muffin - Maplehurst	3.25		English Muffin (Unbleached Enriched Wheat Flour [Wheat Flour, Malted Barley Flour, Reduced Iron, Niacin, Thiamine Mononitrate, Riboflavin, Folic Acid], Water, Farina, Yeast, High Fructose Corn Syrup, Nonfat Milk, Salt, Soybean Oil, Preservatives [Calcium Propionate, Sorbic Acid], Soy Flour, Grain Vinegar [Contains Sulfites], Monoglycerides, Whey, Soy Lecithin).
Egg Patty - Michael's	1.75		Egg Patty (Whole Eggs, Whey, Skim Milk, Soybean Oil, Modified Food Starch, contains less than 2% of the following: Dicalcium Phosphate, Salt, Sodium Bicarbonate, Artificial Butter Flavor (Partially Hydrogenated Soybean Oil and Cotton Seed Oil, Medium Chain Triglycerides, Flavors), Xanthan Gum, Guar Gum, Liquid Pepper Extract, Citric Acid).
Sausage Patty - Jimmy Dean	1.50		Sausage Patty (Pork, Water, contains 2% or less of the following: Salt, Spices, Sugar, Monosodium Glutamate, Caramel Color).
Cheddar Cheese - Schreiber	1.00		Cheddar Cheese (Cultured Pasteurized Milk, Salt, Enzymes, Artificial Color [May Contain Calcium Chloride as a Processing Agent]).
TOTAL WEIGHT:	7.50		

Ingredients: English Muffin (Unbleached Enriched Wheat Flour [Wheat Flour, Malted Barley Flour, Reduced Iron, Niacin, Thiamine Mononitrate, Riboflavin, Folic Acid], Water, Farina, Yeast, High Fructose Corn Syrup, Nonfat Milk, Salt, Soybean Oil, Preservatives [Calcium Propionate, Sorbic Acid], Soy Flour, Grain Vinegar [Contains Sulfites], Monoglycerides, Whey, Soy Lecithin), Egg Patty (Whole Eggs, Whey, Skim Milk, Soybean Oil, Modified Food Starch, contains less than 2% of the following: Dicalcium Phosphate, Salt, Sodium Bicarbonate, Artificial Butter Flavor [Partially Hydrogenated Soybean Oil and Cotton Seed Oil, Medium Chain Triglycerides, Flavors], Xanthan Gum, Guar Gum, Liquid Pepper Extract, Citric Acid), Sausage Patty (Pork, Water, contains 2% or less of the following: Salt, Spices, Sugar, Monosodium Glutamate, Caramel Color), Cheddar Cheese (Cultured Pasteurized Milk, Salt, Enzymes, Artificial Color [May Contain Calcium Chloride as a Processing Agent]). Contains: Wheat, Milk, Eggs, Soy.

Market Name: Egg Florentine Breakfast Sandwich

Date Submitted: 3/7/06

Net Weight 6.80 oz., Label Weight 6.13 oz., 173g.

Weights will be calculated by

EGG FLORENTINE BREAKFAST SANDWICH- RETAIL PRICE \$X.XX, SKU XXXXX. This section to be completed by Starbucks Coffee Company once

INGREDIENT	WT., OZ.	WT., G.	INGREDIENT BREAKDOWN
English Muffin - Maplehurst	3.25		English Muffin (Unbleached Enriched Wheat Flour [Wheat Flour, Malted Barley Flour, Reduced Iron, Niacin, Thiamine Mononitrate, Riboflavin, Folic Acid], Water, Farina, Yeast, High Fructose Corn Syrup, Nonfat Milk, Salt, Soybean Oil, Preservatives [Calcium Propionate, Sorbic Acid], Soy Flour, Grain Vinegar [Contains Sulfites], Monoglycerides, Whey, Soy Lecithin).
Egg Patty - Michael's	1.75		Egg Patty (Whole Eggs, Whey, Skim Milk, Soybean Oil, Modified Food Starch, contains less than 2% of the following: Dicalcium Phosphate, Salt, Sodium Bicarbonate, Artificial Butter Flavor [Partially Hydrogenated Soybean Oil and Cotton Seed Oil, Medium Chain Triglycerides, Flavors], Xanthan Gum, Guar Gum, Liquid Pepper Extract, Citric Acid).
Havarti Cheese - Schreiber	1.00		Havarti Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, Annatto Color).
Herb Cheese Spread - Two Chefs	0.50		Herb Cheese Spread (Neufchatel Cheese [Pasteurized Milk and Cream, Cheese Culture, Salt, Stabilizers (Carob Bean Gum, and/or Guar Gum and/or Xanthan Gum)], Sour Cream [Grade A Cultured Cream], Milk, Cream [Pasteurized Cream, Carrageenan, Mono-and Diglycerides, Polysorbate 80], Garlic, Canola Oil, Natural Cream Cheese Flavor, Salt, High Fructose Corn Syrup, Mono- and Diglycerides, Natural Buttermilk Flavor, Tara Gum, Sodium Stearoyl Lactylate, Chives, Xanthan Gum, Parsley, Carrageenan, Spice).
Spinach Leaves - Custom Cuts	0.30		Spinach.
TOTAL WEIGHT:	6.8		

Ingredients: English Muffin (Unbleached Enriched Wheat Flour [Wheat Flour, Malted Barley Flour, Reduced Iron, Niacin, Thiamine Mononitrate, Riboflavin, Folic Acid], Water, Farina, Yeast, High Fructose Corn Syrup, Nonfat Milk, Salt, Soybean Oil, Preservatives [Calcium Propionate, Sorbic Acid], Soy Flour, Grain Vinegar [Contains Sulfites], Monoglycerides, Whey, Soy Lecithin), Egg Patty (Whole Eggs, Whey, Skim Milk, Soybean Oil, Modified Food Starch, contains less than 2% of the following: Dicalcium Phosphate, Salt, Sodium Bicarbonate, Artificial Butter Flavor [Partially Hydrogenated Soybean Oil and Cotton Seed Oil, Medium Chain Triglycerides, Flavors], Xanthan Gum, Guar Gum, Liquid Pepper Extract, Citric Acid), Havarti Cheese (Pasteurized Milk, Cheese Culture, Salt, Enzymes, Annatto Color), Herb Cheese Spread (Neufchatel Cheese [Pasteurized Milk and Cream, Cheese Culture, Salt, Stabilizers (Carob Bean Gum, and/or Guar Gum and/or Xanthan Gum)], Sour Cream [Grade A Cultured Cream], Milk, Cream [Pasteurized Cream, Carrageenan, Mono-and Diglycerides, Polysorbate 80], Garlic, Canola Oil, Natural Cream Cheese Flavor, Salt, High Fructose Corn Syrup, Mono- and Diglycerides, Natural Buttermilk Flavor, Tara Gum, Sodium Stearoyl Lactylate, Chives, Xanthan Gum, Parsley, Carrageenan, Spice), Spinach.
 Contains: Wheat, Milk, Eggs, Soy.

Market Name: Reduced Fat Turkey Bacon Breakfast Sandwich

Date Submitted: 3/16/06

Net Weight 6.26 oz., Label Weight 5.64 oz., 159 g.

Weights will be calculated by

REDUCED FAT TURKEY BACON BREAKFAST SANDWICH- RETAIL PRICE \$X.XX, SKU XXXXX This section to be completed by Starbucks Coffee

INGREDIENT WT., OZ. WT., G. INGREDIENT BREAKDOWN

Multi-Grained English Muffin - 3.25
Maplehurst

Multigrain English Muffin (Unbleached Enriched Wheat Flour [Wheat Flour, Malted Barley Flour, Reduced Iron, Niacin, Thiamine Mononitrate, Riboflavin, Folic Acid], Water, Cracked Wheat, Farina, Wheat Gluten, Yeast, Sugar, Toasted Corn Germ, Molasses, Flaxseed, High Fructose Corn Syrup, Salt, Rye, Soybean Oil, Preservatives [Calcium Propionate, Sorbic Acid], Corn Cereal, Dextrose, Ground Corn, Nonfat Milk, Malt, Monoglycerides, Oats, Brown Rice, Soybeans, Triticale, Millet, Barley, Soy Flour, Caramel Color, Whey).

Low Fat Cholesterol Free Egg - 1.75
Michael's

Cholesterol Free Egg Patty (Egg Whites, Water, Whey Solids, Modified Food Starch, Dicalcium Phosphate, Salt, Nonfat Dried Milk, Sodium Bicarbonate, Natural Egg Flavor, Artificial Butter Flavor [Partially Hydrogenated Soybean Oil and Cottonseed Oil, Medium Chain Triglycerides, Flavors], Color [includes Beta Carotene], Guar Gum, Xanthan Gum, Liquid Pepper Extract).

Reduced Fat White Cheddar Cheese - Schreiber 1.00

Pasteurized Part-Skim Milk, Cheese Culture, Salt, Enzymes, Calcium Chloride.

Turkey Bacon - Jennie-O 0.2646

Turkey Bacon (White Turkey, Mechanically Separated Turkey, Turkey Fat, Water, Sugar, Salt, contains 2% or less Smoke Bacon Flavor [Maltodextrin, Autolyzed Yeast Extract, Natural Flavor (Contains Natural Smoke Flavor), Sugar, Salt], Bacon Type Flavor [Maltodextrin, Gum Acacia, Natural and Artificial Flavoring, Hydrolyzed Corn Protein, Yeast Extract, Modified Corn Starch, Xanthan Gum, Succinic Acid], Smoke Flavoring, Sodium Erythorbate, Sodium Nitrite, Natural Flavoring, Vegetable Oil).

TOTAL WEIGHT:

6.26

Ingredients: Multigrain English Muffin (Unbleached Enriched Wheat Flour [Wheat Flour, Malted Barley Flour, Reduced Iron, Niacin, Thiamine Mononitrate, Riboflavin, Folic Acid], Water, Cracked Wheat, Farina, Wheat Gluten, Yeast, Sugar, Toasted Corn Germ, Molasses, Flaxseed, High Fructose Corn Syrup, Salt, Rye, Soybean Oil, Preservatives [Calcium Propionate, Sorbic Acid], Corn Cereal, Dextrose, Ground Corn, Nonfat Milk, Malt, Monoglycerides, Oats, Brown Rice, Soybeans, Triticale, Millet, Barley, Soy Flour, Caramel Color, Whey), Cholesterol Free Egg Patty (Egg Whites, Water, Whey Solids, Modified Food Starch, Dicalcium Phosphate, Salt, Nonfat Dried Milk, Sodium Bicarbonate, Natural Egg Flavor, Artificial Butter Flavor [Partially Hydrogenated Soybean Oil and Cottonseed Oil, Medium Chain Triglycerides, Flavors], Color [includes Beta Carotene], Guar Gum, Xanthan Gum, Liquid Pepper Extract), Reduced Fat White Cheddar Cheese (Pasteurized Part Skim Milk, Cheese Culture, Salt, Enzymes, Calcium Chloride), Turkey Bacon (White Turkey, Mechanically Separated Turkey, Turkey Fat, Water, Sugar, Salt, contains 2% or less Smoke Bacon Flavor [Maltodextrin, Autolyzed Yeast Extract, Natural Flavor (Contains Natural Smoke Flavor), Sugar, Salt], Bacon Type Flavor [Maltodextrin, Gum Acacia, Natural and Artificial Flavoring, Hydrolyzed Corn Protein, Yeast Extract, Modified Corn Starch, Xanthan Gum, Succinic Acid], Smoke Flavoring, Sodium Erythorbate, Sodium Nitrite, Natural Flavoring, Vegetable Oil).

Contains: Wheat, Milk, Eggs, Soy.

Market Name: Bacon, Egg & Cheese Breakfast Sandwich

Date Submitted: 1/19/06

Net Weight 6.375 oz., Label Weight 5.74 oz., 162g.

Weights will be calculated by

BACON, EGG & CHEESE BREAKFAST SANDWICH- RETAIL PRICE \$X.XX, SKU XXXXX This section to be completed by Starbucks Coffee

INGREDIENT	WT., OZ.	WT., G.	INGREDIENT BREAKDOWN
English Muffin - Maplehurst	3.25		English Muffin (Unbleached Enriched Wheat Flour [Wheat Flour, Malted Barley Flour, Reduced Iron, Niacin, Thiamine Mononitrate, Riboflavin, Folic Acid], Water, Farina, Yeast, High Fructose Corn Syrup, Nonfat Milk, Salt, Soybean Oil, Preservatives [Calcium Propionate, Sorbic Acid], Soy Flour, Grain Vinegar [Contains Sulfites], Monoglycerides, Whey, Soy Lecithin).
Egg Patty - Michael's	1.75		Egg Patty (Whole Eggs, Whey, Skim Milk, Soybean Oil, Modified Food Starch, contains less than 2% of the following: Dicalcium Phosphate, Salt, Sodium Bicarbonate, Artificial Butter Flavor (Partially Hydrogenated Soybean Oil and Cotton Seed Oil, Medium Chain Triglycerides, Flavors), Xanthan Gum, Guar Gum, Liquid Pepper Extract, Citric Acid).
Cheddar Cheese - Schreiber	1.00		Cheddar Cheese (Cultured Pasteurized Milk, Salt, Enzymes, Artificial Color [May Contain Calcium Chloride as a Processing Agent]).
Bacon - Cudahy	0.375		Pepper Bacon (Bacon cured with Water, Salt, Sugar, Natural Smoke Flavor, Sodium Phosphate, Sodium Erythorbate, Sodium Nitrite. Coated with a mixture of Ground Black Pepper and Sugar).
TOTAL WEIGHT:	6.375		

Ingredients: English Muffin (Unbleached Enriched Wheat Flour [Wheat Flour, Malted Barley Flour, Reduced Iron, Niacin, Thiamine Mononitrate, Riboflavin, Folic Acid], Water, Farina, Yeast, High Fructose Corn Syrup, Nonfat Milk, Salt, Soybean Oil, Preservatives [Calcium Propionate, Sorbic Acid], Soy Flour, Grain Vinegar [Contains Sulfites], Monoglycerides, Whey, Soy Lecithin), Egg Patty (Whole Eggs, Whey, Skim Milk, Soybean Oil, Modified Food Starch, contains less than 2% of the following: Dicalcium Phosphate, Salt, Sodium Bicarbonate, Artificial Butter Flavor [Partially Hydrogenated Soybean Oil and Cotton Seed Oil, Medium Chain Triglycerides, Flavors], Xanthan Gum, Guar Gum, Liquid Pepper Extract, Citric Acid), Cheddar Cheese (Cultured Pasteurized Milk, Salt, Enzymes, Artificial Color [May Contain Calcium Chloride as a Processing Agent]), Pepper Bacon (Bacon cured with Water, Salt, Sugar, Natural Smoke Flavor, Sodium Phosphate, Sodium Erythorbate, Sodium Nitrite. Coated with a mixture of Ground Black Pepper and Sugar). Contains: Wheat, Milk, Eggs, Soy.

Market Name: Virginia-Style Ham & Bagel Breakfast Sandwich

Date Submitted: 5/24/06

Net Weight 7.99 oz., Label Weight 7.2 oz., 204 g.

Weights will be calculated by Starbucks

VIRGINIA-STYLE HAM & BAGEL BREAKFAST SANDWICH - RETAIL PRICE \$X.XX, SKU XXXXX This section to be completed by Starbucks Coffee Company once COGs have been provide to Procurement.

INGREDIENT	WT., OZ.	WT., G.	INGREDIENT BREAKDOWN
Potato Bagel -Portland Specialty Baking	3.75		Potato Bagel (Enriched Wheat Flour [Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Water, Potatoes, Canola Oil, Malt (Malted Barley Flour, Wheat Flour, Dextrose), Sugar, Potato Flour, Eggs, Salt, Yeast, Vinegar, Calcium Propionate [a preservative]),
Egg Patty - Michael's	1.75		Egg Patty (Whole Eggs, Whey, Skim Milk, Soybean Oil, Modified Food Starch, contains less than 2% of the following: Dicalcium Phosphate, Salt, Sodium Bicarbonate, Artificial Butter Flavor [Partially Hydrogenated Soybean Oil and Cotton Seed Oil, Medium Chain Triglycerides, Flavors], Xanthan Gum, Guar Gum, Liquid Pepper Extract, Citric Acid),
Fontina Cheese - Schreiber	1.50		Fontina cheese (Pasteurized Cultured Milk, Salt, Enzymes. May contain Calcium Chloride or Annatto Coloring),
Virginia-Style Ham - Triad Meats	0.99		Virginia-Style Ham (Water, Salt, Sugar, Dextrose, Sodium Phosphate, Honey, Sodium Erythorbate, Sodium Nitrite [a preservative]).

TOTAL WEIGHT:

7.99

Potato Bagel (Enriched Wheat Flour [Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Water, Potatoes, Canola Oil, Malt (Malted Barley Flour, Wheat Flour, Dextrose), Sugar, Potato Flour, Eggs, Salt, Yeast, Vinegar, Calcium Propionate [a preservative]), Egg Patty (Whole Eggs, Whey, Skim Milk, Soybean Oil, Modified Food Starch, contains less than 2% of the following: Dicalcium Phosphate, Salt, Sodium Bicarbonate, Artificial Butter Flavor [Partially Hydrogenated Soybean Oil and Cotton Seed Oil, Medium Chain Triglycerides, Flavors], Xanthan Gum, Guar Gum, Liquid Pepper Extract, Citric Acid), Fontina cheese (Pasteurized Cultured Milk, Salt, Enzymes. May contain Calcium Chloride or Annatto Coloring), Virginia-Style Ham (Water, Salt, Sugar, Dextrose, Sodium Phosphate, Honey, Sodium Erythorbate, Sodium Nitrite [a preservative]).

Market Name: Chicken Sausage & Potato Bagel Breakfast Sandwich

Date Submitted: 5/23/06

Net Weight 8.31 oz., Label Weight 7.4 oz., 209 g.

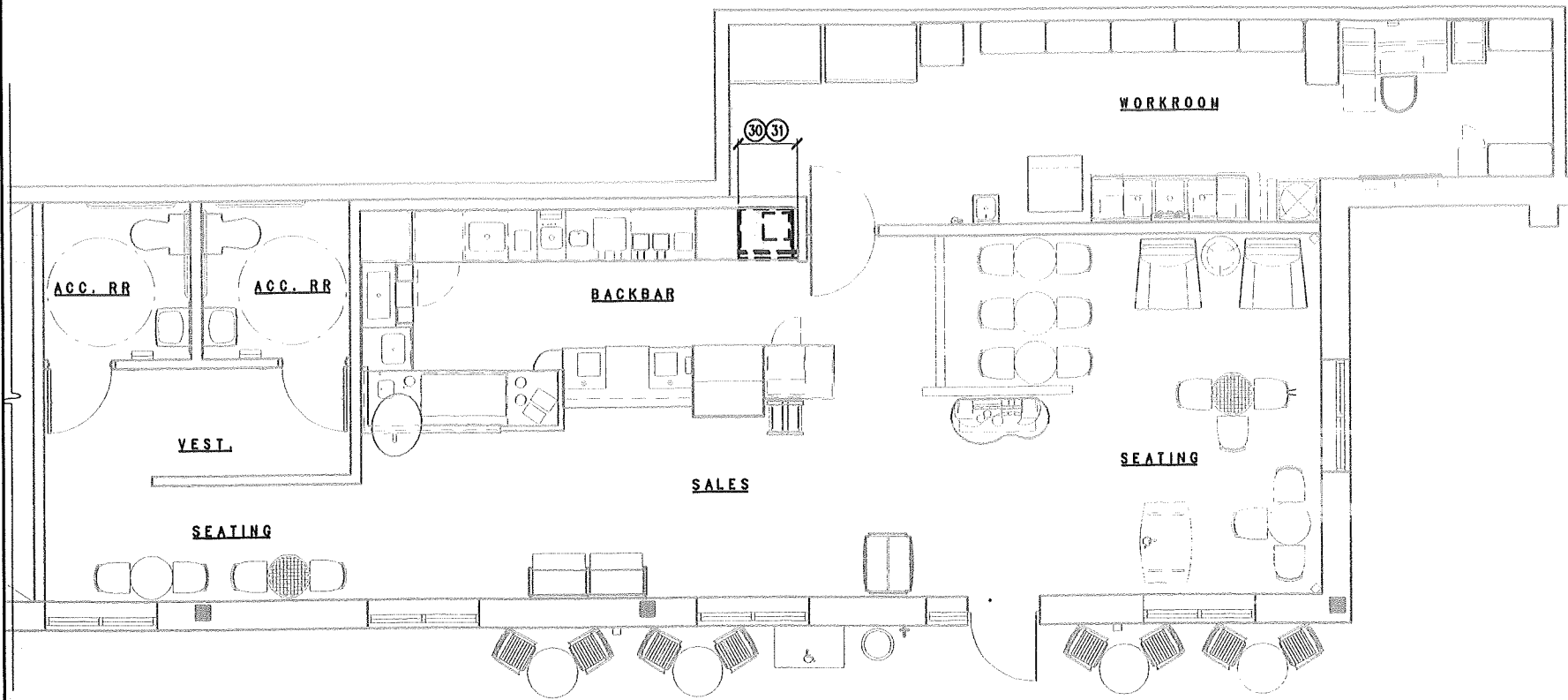
Weights will be calculated by Starbucks

CHICKEN SAUSAGE & POTATO BAGEL BREAKFAST SANDWICH - RETAIL PRICE \$X.XX, SKU XXXXXX This section to be completed by Starbucks Coffee

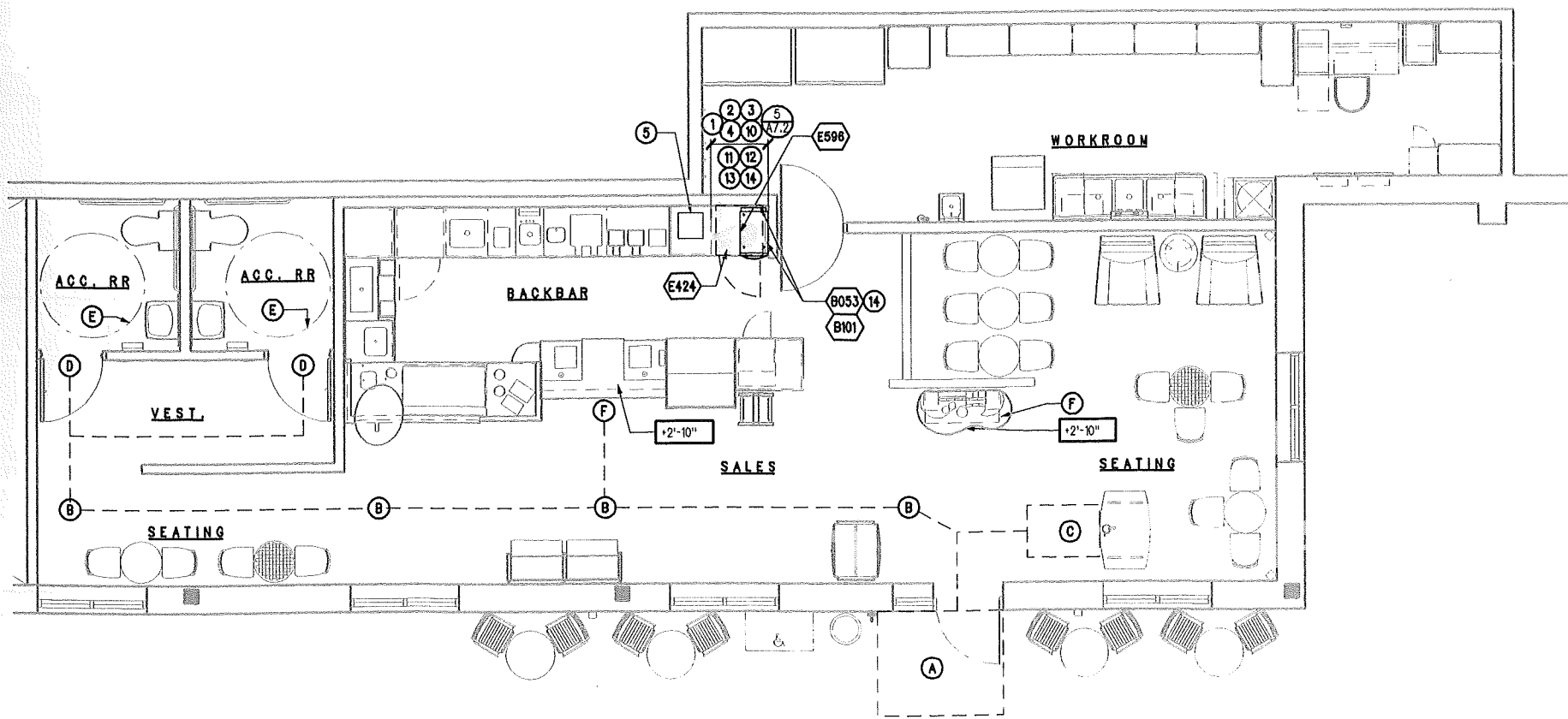
INGREDIENT	WT., OZ.	WT., G.	INGREDIENT BREAKDOWN
Potato Bagel -Portland Specialty Baking	3.75		Potato Bagel (Enriched Wheat Flour [Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Water, Potatoes, Canola Oil, Malt [Malted Barley Flour, Wheat Flour, Dextrose], Sugar, Potato Flour, Eggs, Salt, Yeast, Vinegar, Calcium Propionate [a preservative]),
Egg Patty - Michael's	1.75		Egg Patty (Whole Eggs, Whey, Skim Milk, Soybean Oil, Modified Food Starch, contains less than 2% of the following: Dicalcium Phosphate, Salt, Sodium Bicarbonate, Artificial Butter Flavor [Partially Hydrogenated Soybean Oil and Cotton Seed Oil, Medium Chain Triglycerides, Flavors], Xanthan Gum, Guar Gum, Liquid Pepper Extract, Citric Acid),
Chicken & Apple Sausage Patty - Isernio's	1.51		Chicken Apple Sausage Patty (Chicken Dark Meat, Seasoning [Salt, Maple Sugar, Brown Sugar, Sugar, Safflower Oil, Caramel Color, Natural Flavors, Spice Extract], Diced Dehydrated Apples, Caramel Color, Natural Smoke Flavor),
Smoked Provolone Cheese - Schreiber	0.80		Smoked Provolone Cheese (Pasteurized Cultured Milk or Cultured Pasteurized Milk, Salt, Enzymes, Natural Smoke Flavor or with Smoke Flavoring Added),
Herb Cheese Spread - Two Chefs	0.50		Herb Cheese Spread (Neufchatel Cheese [Pasteurized Milk and Cream, Cheese Culture, Salt, Stabilizers (Carob Bean Gum, and/or Guar Gum and/or Xanthan Gum)], Sour Cream [Grade A Cultured Cream], Milk, Cream [Pasteurized Cream, Carrageenan, Mono-and Diglycerides, Polysorbate 80], Garlic, Canola Oil, Natural Cream Cheese Flavor, Salt, High Fructose Corn Syrup, Mono- and Diglycerides, Natural Buttermilk Flavor, Tara Gum, Sodium Stearoyl Lactylate, Chives, Xanthan Gum, Parsley, Carrageenan, Spice).

TOTAL WEIGHT: 8.31

Potato Bagel (Enriched Wheat Flour [Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Water, Potatoes, Canola Oil, Malt [Malted Barley Flour, Wheat Flour, Dextrose], Sugar, Potato Flour, Eggs, Salt, Yeast, Vinegar, Calcium Propionate [a preservative]), Egg Patty (Whole Eggs, Whey, Skim Milk, Soybean Oil, Modified Food Starch, contains less than 2% of the following: Dicalcium Phosphate, Salt, Sodium Bicarbonate, Artificial Butter Flavor [Partially Hydrogenated Soybean Oil and Cotton Seed Oil, Medium Chain Triglycerides, Flavors], Xanthan Gum, Guar Gum, Liquid Pepper Extract, Citric Acid), Chicken Apple Sausage Patty (Chicken Dark Meat, Seasoning [Salt, Maple Sugar, Brown Sugar, Sugar, Safflower Oil, Caramel Color, Natural Flavors, Spice Extract], Diced Dehydrated Apples, Caramel Color, Natural Smoke Flavor), Smoked Provolone Cheese (Pasteurized Cultured Milk or Cultured Pasteurized Milk, Salt, Enzymes, Natural Smoke Flavor or with Smoke Flavoring Added), Herb Cheese Spread (Neufchatel Cheese [Pasteurized Milk and Cream, Cheese Culture, Salt, Stabilizers (Carob Bean Gum, and/or Guar Gum and/or Xanthan Gum)], Sour Cream [Grade A Cultured Cream], Milk, Cream [Pasteurized Cream, Carrageenan, Mono-and Diglycerides, Polysorbate 80], Garlic, Canola Oil, Natural Cream Cheese Flavor, Salt, High Fructose Corn Syrup, Mono- and Diglycerides, Natural Buttermilk Flavor, Tara Gum, Sodium Stearoyl Lactylate, Chives, Xanthan Gum, Parsley, Carrageenan, Spice).



DEMOLITION PLAN



SCOPE OF WORK PLAN



DEMOLITION NOTES:

- 30 REMOVE AND RECYCLE EXISTING BEAN DRAWER AND FILLER PANEL BELOW EXISTING MARMOLEUM COUNTERTOP.
- 31 REMOVE SCALE AND SMALLWARES ON COUNTERTOP, AND SALVAGE FOR RELOCATION.

PROJECT INFORMATION:

DESIGN MANAGER: ADRIANNE DESCHLER
STARBUCKS COFFEE COMPANY
330 FIFTH AVENUE, 2ND FLOOR
NEW YORK, NY 10001
(212) 613-1280 x2327 PHONE

CONSTRUCTION MANAGER: STEPHANIE OLIVER
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LANDLORD: JEFFREY ARSENAULT
SUMMIT REALTY PARTNERS
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STARBUCKS COFFEE COMPANY
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SEATTLE, WASHINGTON 98134
(208) 318-1576

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ARCHITECT OF RECORD

REV DATE JC DESCRIPTION

ELEVATION NOTES:

- 40 EXISTING MENU BOARDS TO REMAIN.
- 41 FRP BEHIND NEW U/C REFRIG. AND AT SIDE WALL - FINISH: P-100 WHITE MARLITE
- 42 FINISH SIDE OF EXISTING CABINET WITH PLAM PANEL - FINISH: PIONITE CARAMEL CREPE *ATH.
- 43 NEW BASE AND TILE BEHIND NEW U/C REFRIG. AND AT SIDE WALL.

SCOPE OF WORK NOTES:

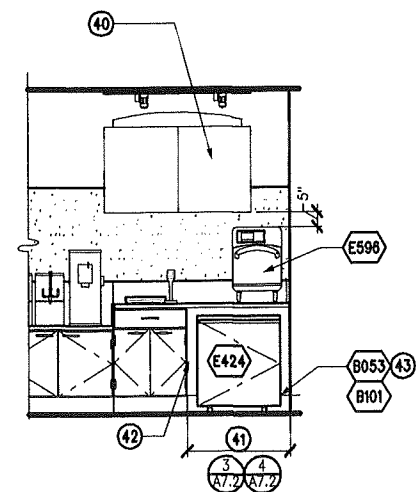
- 1 ADD NEW NEMA 5-20R RECEPTACLE, AND ALL NECESSARY, CONDUIT, WIRE, AND CONNECTIONS BACK TO SERVING PANEL TO SUPPORT REFRIGERATOR. PROVIDE THE RECEPTACLE MOUNTED AT 2'-4" AFF. FURNISH AND INSTALL AS NECESSARY.
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- 4 ADD NEW E596 OVEN ON EXISTING MARMOLEUM COUNTERTOP. AND ADD NEW E424 U/C REFRIGERATOR BELOW.
- 6 NEW LOCATION FOR SCALE. VERIFY ELECTRICAL AND ADD AS REQUIRED. COORDINATE EXACT LOCATION WITH DISTRICT/ STORE MANAGER DURING CONSTRUCTION.

ADA KEY:

- A LEVEL LANDING THRESHOLD
- B BARRIER-FREE PATH OF TRAVEL
- C 30" X 48" CLEAR FOR WHEELCHAIR ACCESS
- D 32" MINIMUM CLEAR @ RESTROOM DOOR
- E 60" DIAMETER CLEAR FOR WHEELCHAIR ACCESS
- F POS AND CONDIMENT COUNTERTOPS ARE 2'-10" AFF FOR WHEELCHAIR ACCESSIBILITY

CONSTRUCTION NOTES:

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CABINET BASES TO BE SET BEFORE TILE INSTALLATION.
FOR ALL TILE AND/OR VINYL BASE INSTALLATIONS AT CASEWORK, MECHANICALLY SAND AND SCARIFY WOOD SUBSTRATE TO COMPLETELY REMOVE ALL FINISH. TROWEL ON ONE PRIMER COAT OF MAPEITYP 1, KER 903 ADHESIVE AND ALLOW TO AIR DRY.
TILE BASE AND THRESHOLD GROUT JOINTS TO ALIGN WITH TILE FLOOR GROUT JOINTS.
REMOVAL OF EXCESS GROUT WILL BE DONE WITH WATER. THE USE OF SULFURIC OR MURIATIC ACID IS PROHIBITED. IF THESE ACIDS ARE USED, THE INSTALLER WILL BE REQUIRED TO REMOVE THE ACID AND RESTORE THE GROUT AT THEIR EXPENSE.
PROVIDE GROUT JOINT OF 3/16" MAXIMUM DEVIATION OF TILE AND GROUT LINE OF 1/4" PER 4".
ALL TILE AND SLATE TO BE INSTALLED PER TILE COUNCIL OF AMERICA STANDARDS.
- 12 MATCH EXISTING GROUT AND GROUT LINES
- 13 ALIGN TILE TRANSITIONS ON WHOLE TILES AS SHOWN.
- 14 ADD OR REMOVE FLOORING AND BASE AS REQUIRED BY SCOPE OF WORK.



BACKBAR ELEVATION

INDEX OF SHEETS:

PROJECT INFO & SITE SHEETS:

G1.0 PROJECT INFORMATION, CONTACTS AND SCOPE OF WORK

ARCHITECTURAL SHEETS:

A7.1 SCHEDULES
A7.2 CASEWORK DETAILS

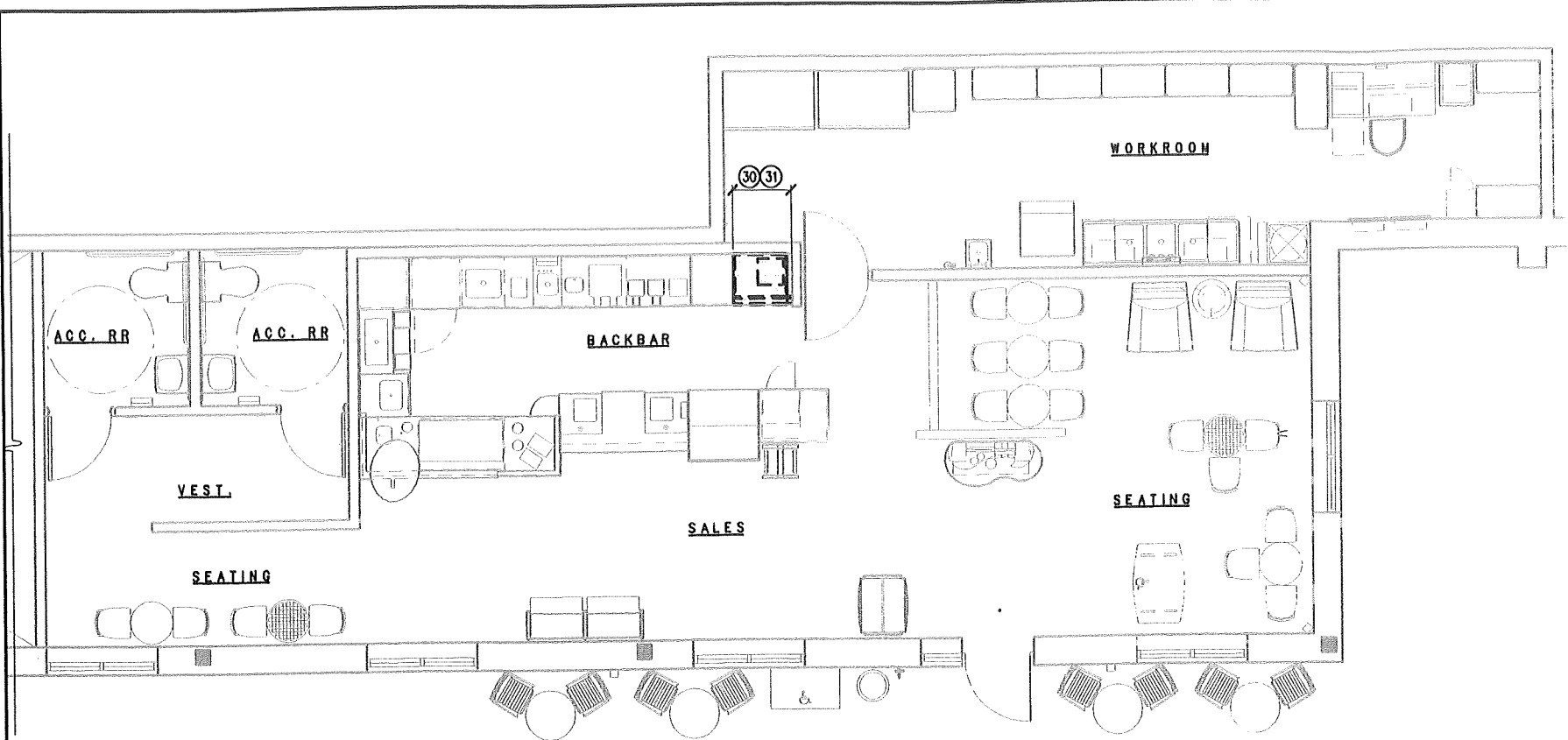
PROJECT: WARMING PROGRAM
NORTHGATE PLAZA
91 AUBURN ST.
PORTLAND, ME 04103
CUMBERLAND COUNTY

STORE #: 02830

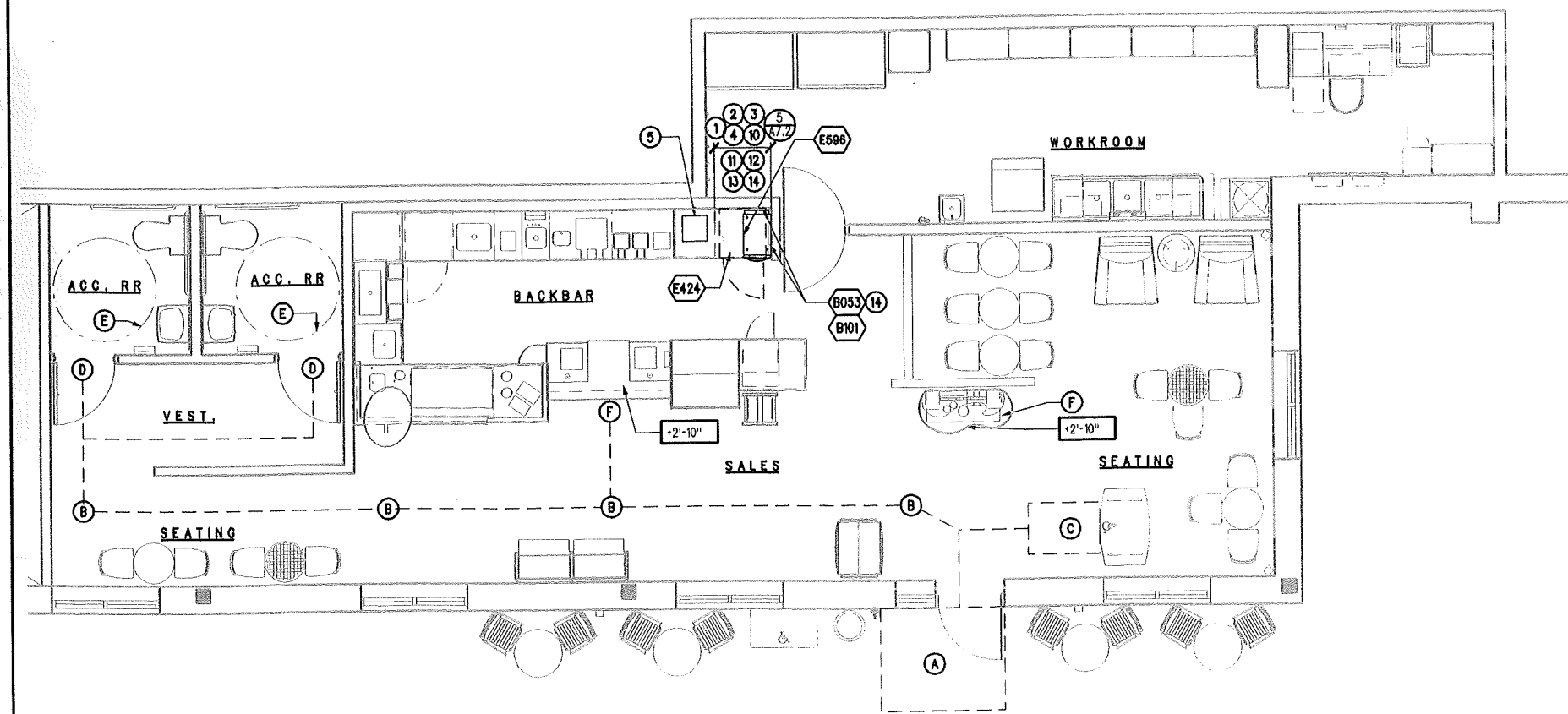
CPN: 22764-007
STORE AREA: 1547 SQ. FT.
PHONE #: 207-878-6583
ISSUE DATE: 06-30-10
DM: A. DESCHLER
PD:
CHECKED:
RCM: S. OLIVER
FILE NAME: 02830-091

SHEET TITLE
PROJECT INFORMATION
CONTACTS AND SCOPE
SCALE: NO SCALE
(DO NOT SCALE DRAWINGS)

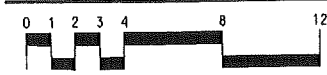
SHEET NUMBER
G1.0



DEMOLITION PLAN



SCOPE OF WORK PLAN



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SCOPE OF WORK NOTES:

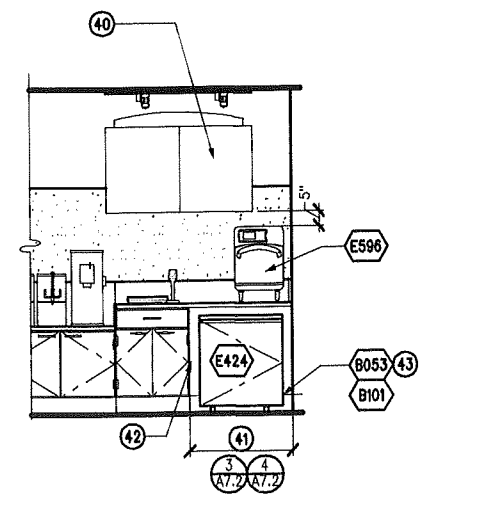
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ARCHITECT OF RECORD

REV DATE JC DESCRIPTION

PROJECT: **WARMING PROGRAM NORTHGATE PLAZA**
 91 AUBURN ST.
 PORTLAND, ME 04103
 COUNTY: CUMBERLAND

STORE #: 02830
 CPN: 22764-007
 STORE AREA: 1647 SQ. FT.
 PHONE #: 207-878-6583
 ISSUE DATE: 06-30-10
 DM: A. DESCHLER
 PD:
 CHECKED:
 RCM: S. OLIVER
 FILE NAME: 02830-091

SHEET TITLE
 PROJECT INFORMATION CONTACTS AND SCOPE
 SCALE: NO SCALE
 (DO NOT SCALE DRAWINGS)

SHEET NUMBER **G1.0**