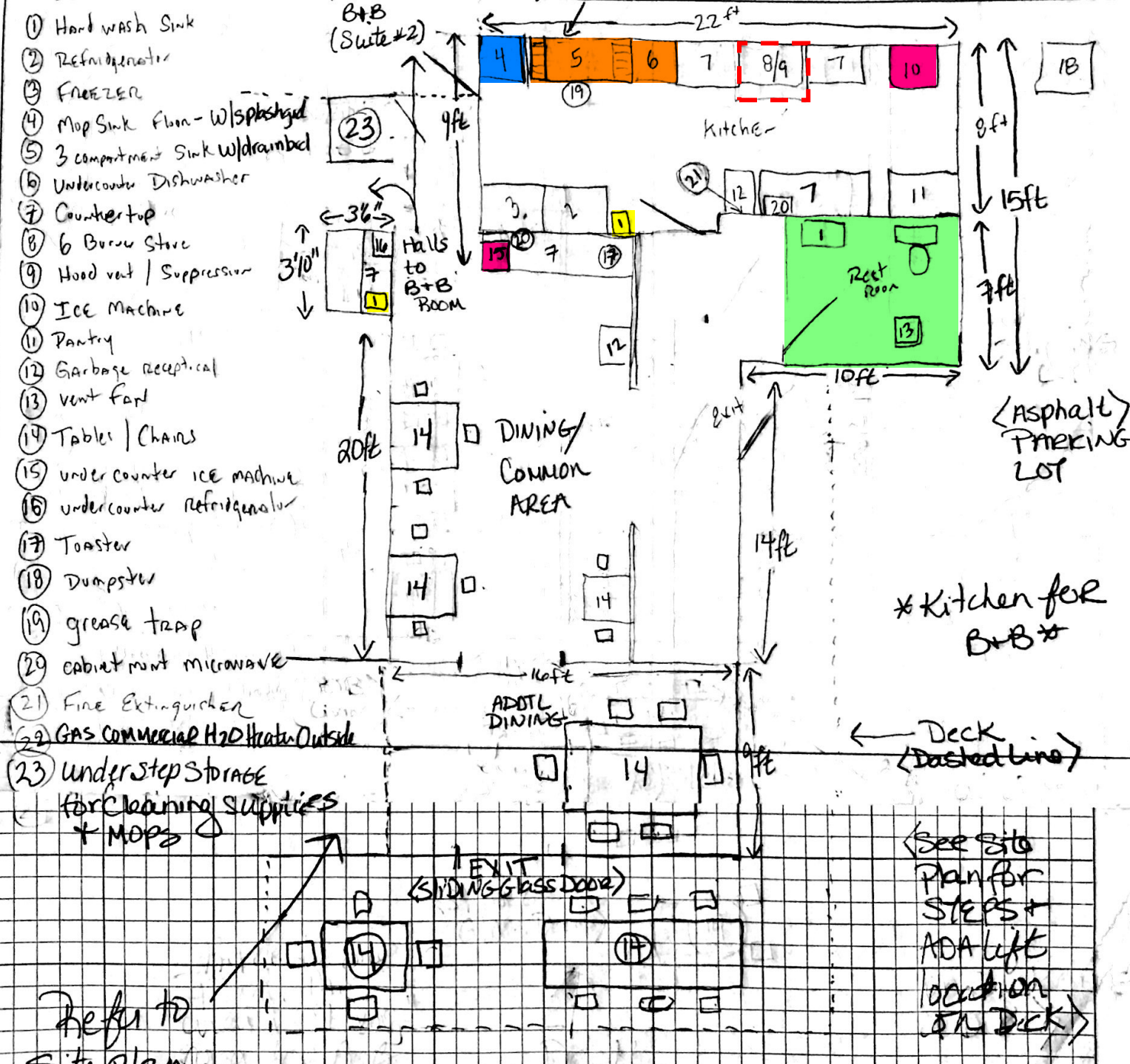


\* See Site plan for layout of entire establishment

(1/4 inch = 1 foot)



- ① Hand wash Sink
- ② Refrigerator
- ③ Freezer
- ④ Mop Sink floor - w/splash guard
- ⑤ 3 compartment Sink w/drainbed
- ⑥ Undercounter Dishwasher
- ⑦ Countertop
- ⑧ 6 Burner Stove
- ⑨ Hood vent / Suppressor
- ⑩ Ice Machine
- ⑪ Pantry
- ⑫ Garbage receptical
- ⑬ vent fan
- ⑭ Tables / Chairs
- ⑮ under counter ice machine
- ⑯ undercounter refrigerator
- ⑰ Toaster
- ⑱ Dumpster
- ⑲ grease trap
- ⑳ cabinet mount microwave
- ㉑ Fire Extinguisher
- ㉒ GAS commercial H2O heater Outside
- ㉓ under step storage for cleaning supplies + mops

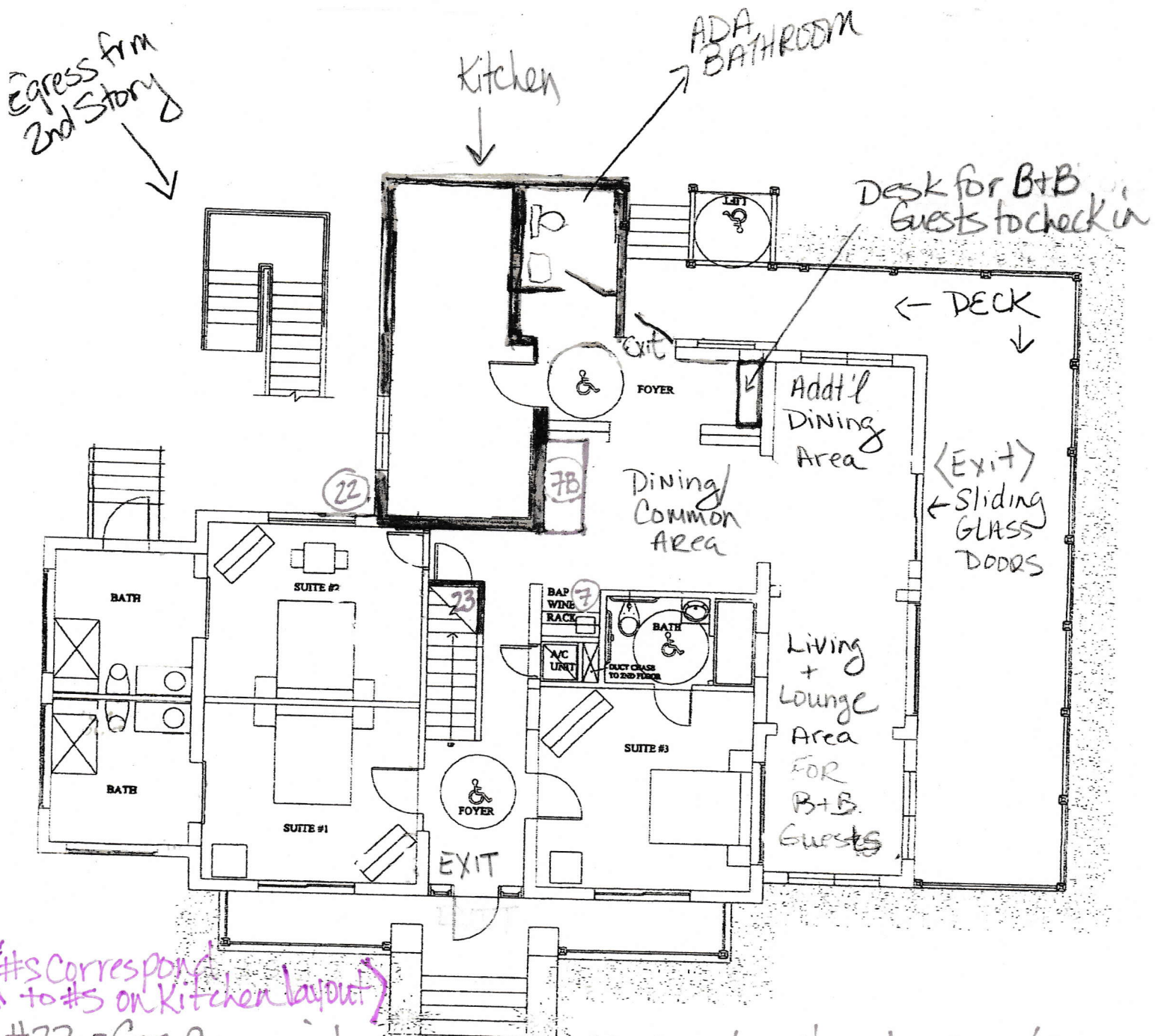
Refer to Site plan for this area. It is living/lounge space for B+B guests. There is no wall separating Add'l Dining + Living area - Just 1 open space

# PAGE 2: SITE PLAN

FOOD SERVICE PLAN APPROVED  
 Reviewer: *[Signature]* Date: 04.05.2018

- Plans are in compliance subject to:
  - 1) Connection to approved water and wastewater systems.
  - 2) Compliance with applicable state and local codes.
  - 3) Compliance with all provisos on specification worksheet.
- See comments on Specification Sheet
- File # 309087

B+B layout (1st Floor) - See "Kitchen layout" for Placement of equipment



- «#s correspond to #s on Kitchen layout»
- #22 - Gas Commercial Hot water Heater (outside)
  - #23 - under Stair Storage for cleaning supplies including Mops
  - #7 - Counter w/ under counter Refrig. + hand sink

#7B - Counter w/ under counter ice machine, TOASTER + MICROWAVE AREA