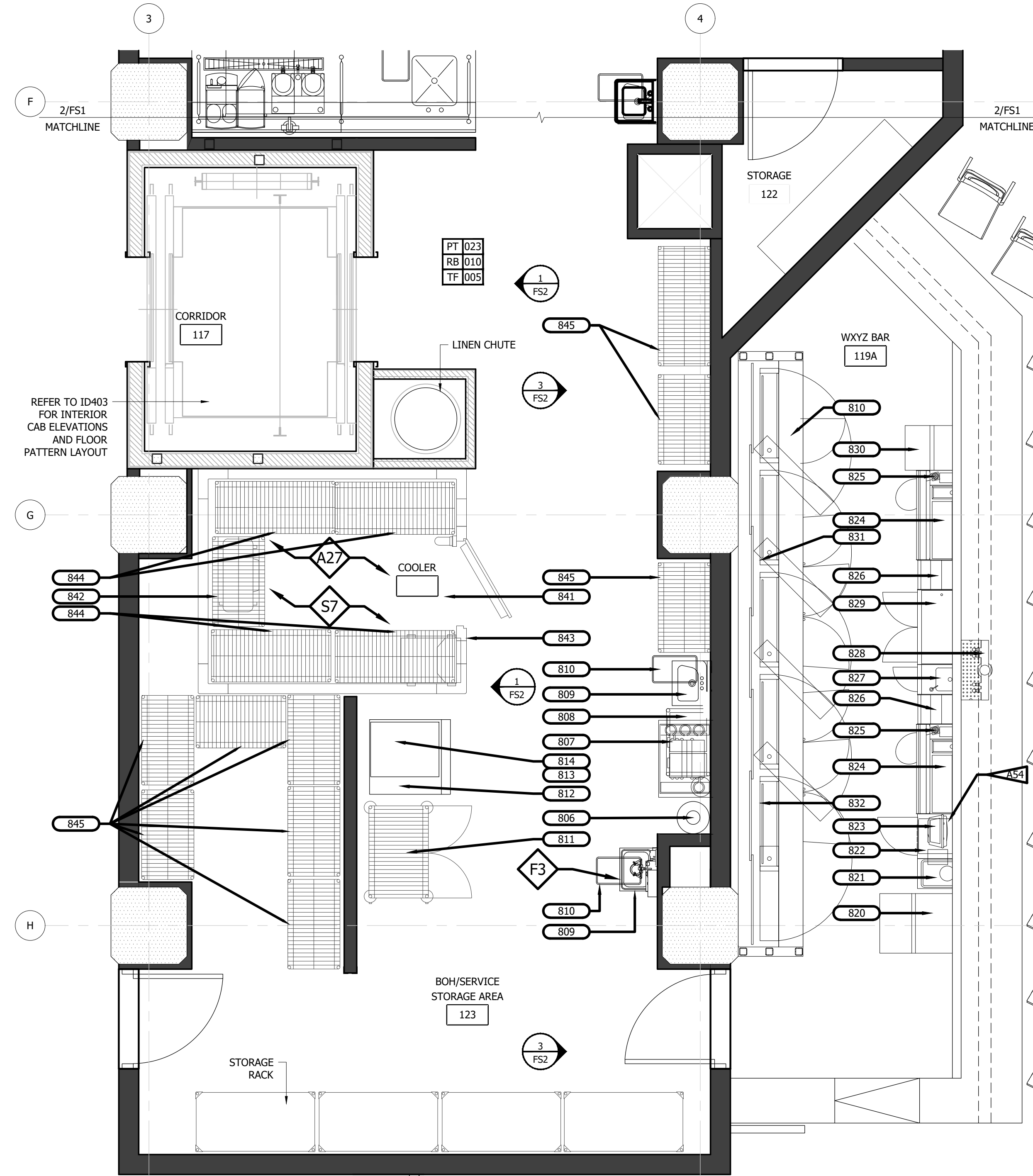


**2 ENLARGED KITCEHN & REFUEL EQUIPMENT PLAN**  
 3/8" = 1'-0"  
 NOTE: ALL FF&E & TAGS UPDATED PER GEN 4



**1 ENLARGED WXYZ BAR & BOH/SERVICE STORAGE AREA EQUIPMENT PLAN**  
 3/8" = 1'-0"  
 NOTE: ALL FF&E & TAGS UPDATED PER GEN 4

**REFERENCE NOTES**

- A. REFER TO DESIGN STANDARDS "FOOD & BEVERAGE BACK OF HOUSE" CHAPTER FOR MAIN ARCHITECT IS RESPONSIBLE FOR DESIGNING PROJECT IN ACCORDANCE WITH THE ENTIRE DESIGN STANDARDS.
- B. REFER TO BUILDING PRODUCT MANUAL VOLUME 4 -FOOD SERVICE & GUEST LAUNDRY EQUIPMENT FOR EQUIPMENT INFORMATION (COORDINATED WITH DWG MARK NUMBER) AND SPECIFICATIONS, INCLUDING DIMENSIONS AND UTILITY REQUIREMENTS.

**GENERAL NOTES**

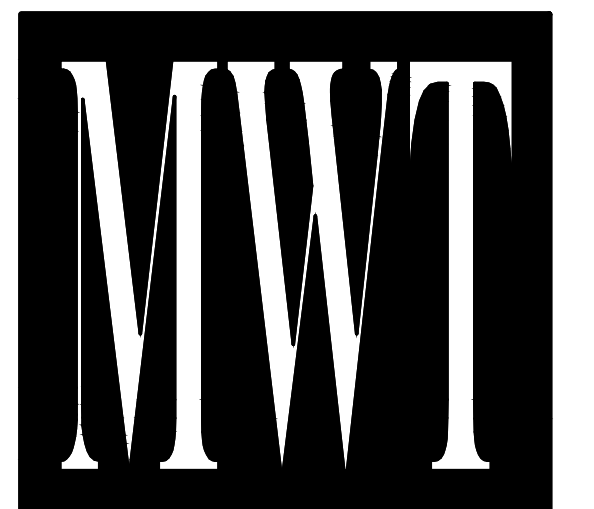
- 1. ALL REFRIGERATORS WILL BE FURNISHED WITH THERMOMETERS WHICH ARE EASILY READABLE, IN PROPER WORKING CONDITION AND ACCURATE WITHIN A RANGE OF PLUS OR MINUS 2 DEGREES.
- 2. ALL COUNTER TOP EQUIPMENT NOT READILY MOVABLE, WEIGHING OVER 80 POUNDS, WILL BE PROVIDED WITH 4" LESS WITH ADJUSTABLE FEET.
- 3. ALL CUTTING BOARDS AND WORK SURFACES SHALL BE OF NON-WOOD CONSTRUCTION OR N.S.F. APPROVED.
- 4. ALL FOOD SERVICE AND RELATED EQUIPMENT SHALL BE INSTALLED IN CONFORMITY WITH N.S.F. STANDARDS AND SHALL BE N.S.F. APPROVED.
- 5. AN AISLE SPACE OF THIRTY (30) INCHES OF MORE SHALL BE PROVIDED WITHIN ALL WORK SPACES.
- 6. BACKSPASHES OF EQUIPMENT SHALL BE INSTALLED A MINIMUM OF THREE (3) INCHES OFF THE WALL OR SEALED TO THE WALL WITH CLEAR SILICONE SEALANT.
- 7. A MINIMUM OF 50 FOOT CANDLES OF LIGHT SHALL BE PROVIDED IN ALL FOOD PREPARATION AND SERVING AREAS.
- 8. HANDWASHING FACILITIES ARE REQUIRED IN THE FOOD PREPARATION, SERVING, AND UTENSIL WASHING AREAS AND WILL BE SHOWN ON THE FLOOR PLAN.
- 9. SNEEZE GUARD PROTECTION, WHERE APPLICABLE, WILL BE PROVIDED FOR EXPOSED, UNWRAPPED FOOD SHOWN AT SUCH AREAS AS BUFFETS. VERIFY WITH LOCAL HEALTH DEPARTMENT FOR REQUIRED LOCATIONS FOR SNEEZE GUARDS.

**CRITERIA NOTES**

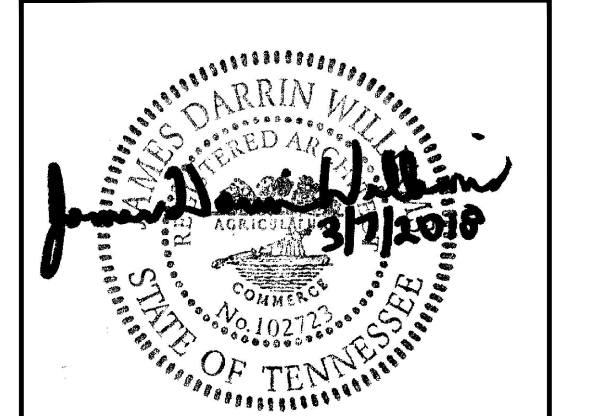
CRITERIA NOTES ARE SHOWN CATEGORIZED BY DISCIPLINE AND COULD BE INTERPRETED TO APPLY TO MORE THAN ONE DISCIPLINE. FOR EFFICIENCY, NOTES ARE ONLY SHOWN UNDER ONE PREDOMINANT DISCIPLINE. CONSULTANTS SHOULD FAMILIARIZE THEMSELVES WITH ALL CRITERIA NOTES.

- A0 > ARCHITECTURAL
  - A54 NETWORK PLUG CONNECTIONS FOR MICROS & MICROS PRINTERS AT BAR/BISTRO SHALL BE SECURED WITH RJ45 PLUG LOCK-IN DEVICE. MANUFACTURER: PANDUIT, PSL-DCPL. PROVIDE 1-1/2" DIAMETER CUT-OUT AT EACH LOCATION.
- E0 > ENGINEERING
  - E17 UNDERBAR TASK LIGHT. ALJ-07. REFER TO LIGHTING SPECIFICATIONS
  - E104 PROVIDE 2 ETHERNET CONNECTIONS & DUPLEX OUTLET DEDICATED TO EACH DISPLAY. MOUNT AT HEIGHT SHOWN ON DRAWING
  - E105 COORDINATE LOCATION OF OWER/COMMUNICATIONS WITH MOUNTED BRACKET.
- S0 > STRUCTURAL
  - S7 PROVIDE 4" RECESSED SLAB FOR WALK-IN COOLER. COORDINATE SIZE AND LOCATION WITH SELECTED MANUFACTURER.

NO.	DESCRIPTION	DATE	BY
-	ISSUED FOR DEMOLITION	06/09/17	MV
-	ISSUED TO FRANCHISE	06/09/17	MV
-	ISSUED FOR BID (ID ONLY)	07/21/17	MV
-	ISSUED TO FRANCHISE	08/17/17	MV
-	ISSUED FOR PERMIT	08/04/17	MV
-	FOR FINAL APPROVAL	10/02/17	MV
-	ISSUED FOR PERMIT	11/28/17	MV
-	RE-ISSUED FOR PERMIT	03/07/18	AN
-	REV. DETAILS ON A700.2	06/04/18	AVK
-	RE-90% FRANCHISE COMMENTS	06/04/18	AVK



ARCHITECTURE  
 URBAN PLANNING  
 INTERIORS  
 HOTELS/ HOUSING/ MIXED USE  
 1800.630.3750  
 CA-SERVICES  
 ca@mwtusa.com / 1800.717.5816



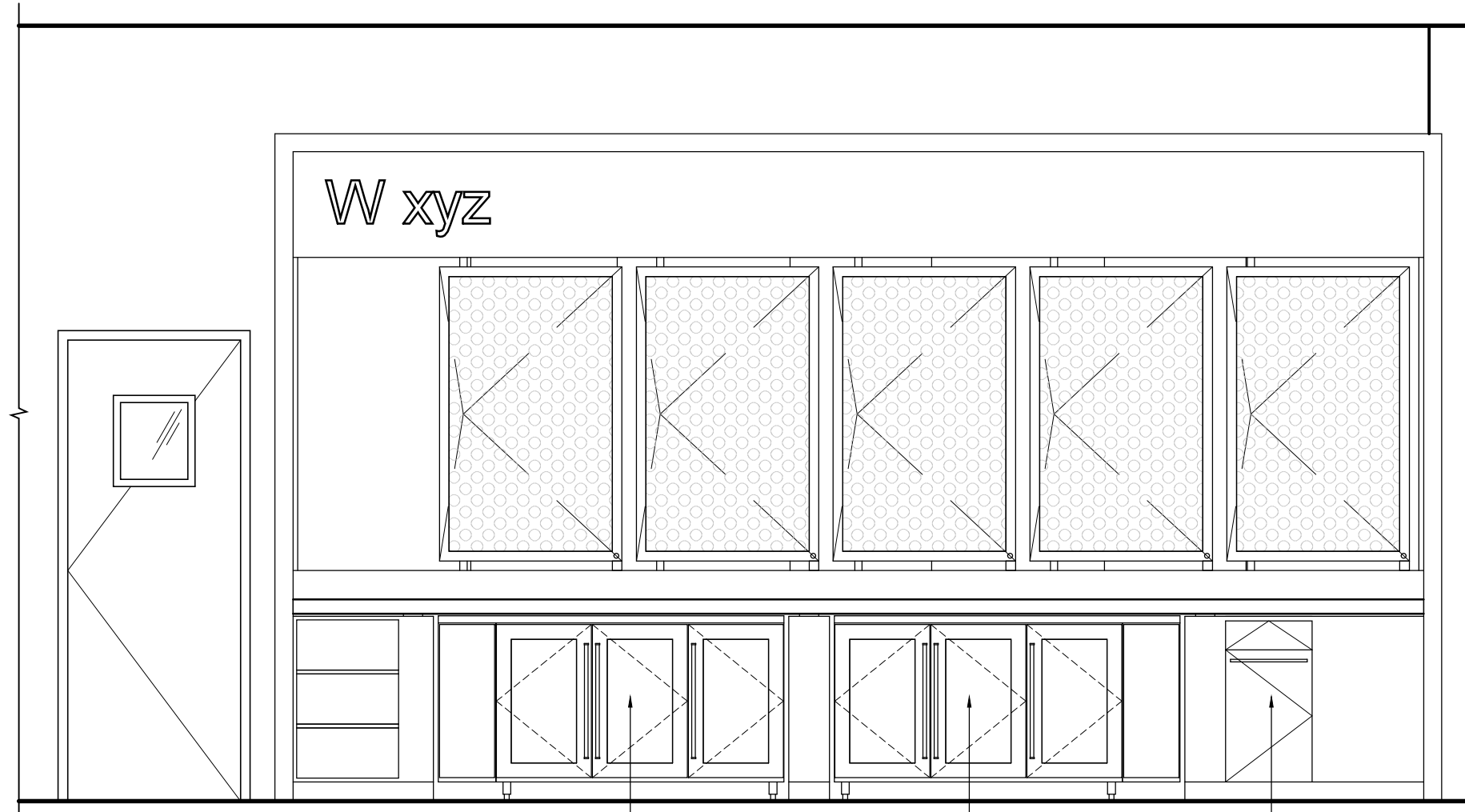
WARNING  
 IT IS A VIOLATION OF THE LAW FOR ANY PERSON, UNLESS ACTING UNDER THE DIRECTION OF THE ARCHITECT, TO ALTER OR REPRODUCE THESE DRAWINGS IN ANY WAY.

**ALOFT MEMPHIS DOWNTOWN**  
 63 NORTH B.B. KING BLVD.  
 MEMPHIS, TENNESSEE 38103

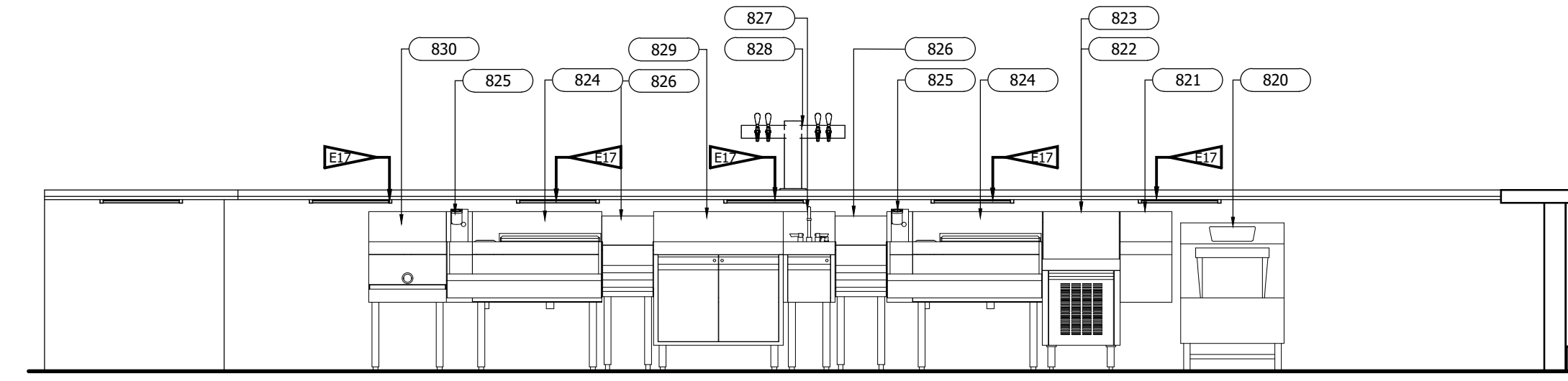
PROJECT NO.: 16 006  
 DATE: 04-12-2019  
 DRAWN BY:  
 CHKD. BY: MWT

**FOOD SERVICE EQUIPMENT LAYOUT**  
 SHEET **FS1**

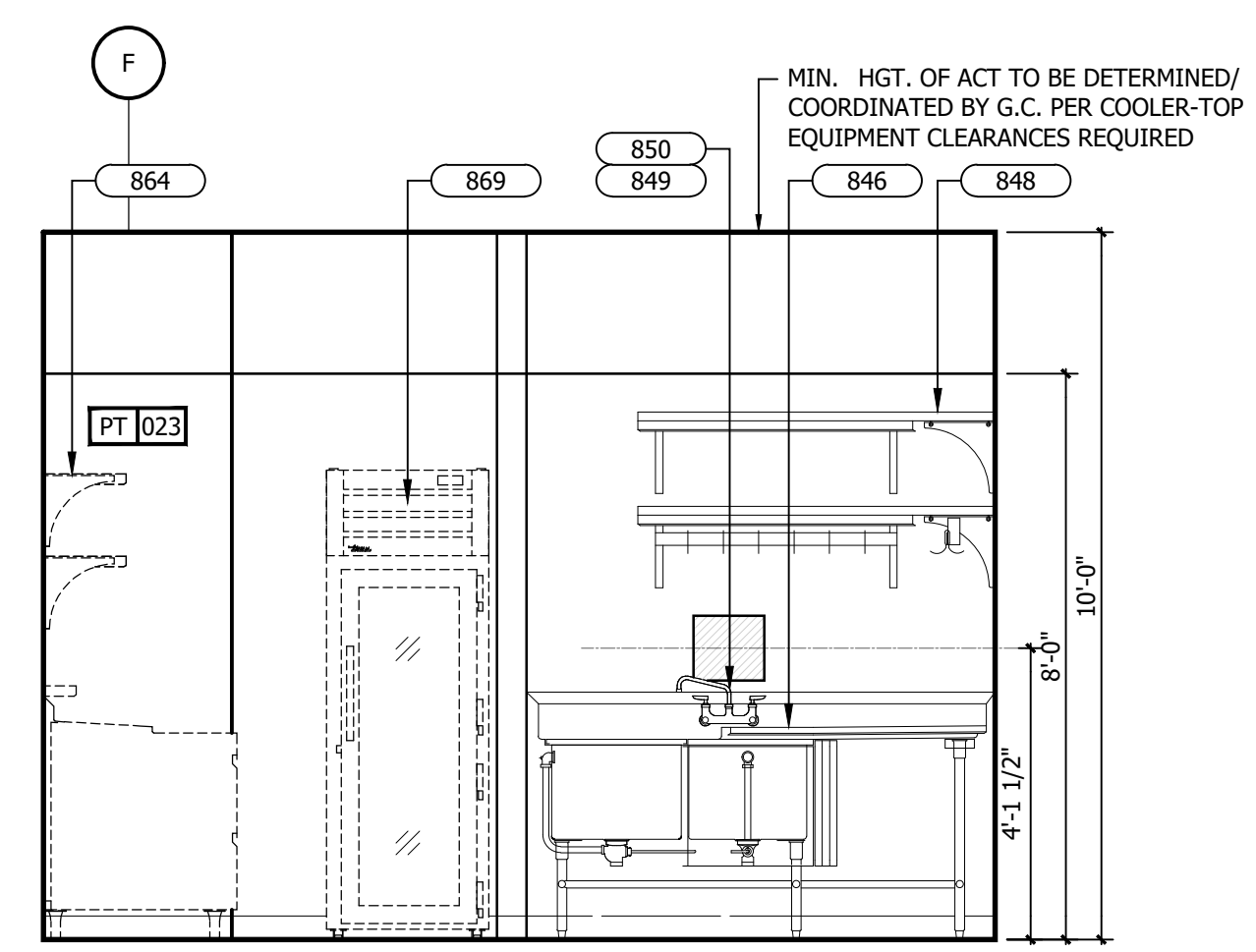
**IMPORTANT NOTICE TO ALL CONTRACTORS AND OR SUBCONTRACTORS: (COMPLETE BUILDING SYSTEMS AND OR INSTALLATIONS)**  
 IF AWARDED A CONTRACT FOR ANY PORTION OF WORK NEEDED TO COMPLETE THIS PROJECT YOU ARE AGREEING TO THE FOLLOWING TERMS:  
 1. YOU ARE A QUALIFIED CONTRACTOR AND OR SUBCONTRACTOR SPECIFICALLY IN PROVIDING A COMPLETE TURNKEY SERVICE IN YOUR TRADE OR PROFESSION FOR THE TYPE OF WORK AND SCOPE FOR THIS PROJECT.  
 2. YOU AGREE TO PROVIDE A COMPLETE DESIGN-BUILD SOLUTION BASED ON THE ARCHITECT'S INTENDED DESIGN FOR THIS PROJECT.  
 3. YOUR BID INCLUDED ALL THE STEPS, PROCESSES, MATERIALS, PRODUCTS, GOVERNING PERMITS AND APPROVALS NECESSARY TO PROVIDE A COMPLETED AND WARRANTED SYSTEM OR INSTALLATION THAT DOES NOT REQUIRE ANOTHER CONTRACTOR OR PRODUCT TO COMPLETE YOUR SCOPE OF WORK.  
 4. YOUR BID MUST HAVE INCLUDED ANY DESIGN INFORMATION REFERENCED WITHIN ANY CIVIL, ARCHITECTURAL, STRUCTURAL, MECHANICAL, ELECTRICAL AND OR PLUMBING DRAWINGS. ALSO NOTE THESE DRAWINGS ARE SCHEMATIC AND ARE INTENDED TO SHOW ONLY BASIC CONCEPTS AND GENERAL INFORMATION THE COMPLETION OF YOUR WORK MAY INCLUDE OTHER STEPS, PROCESSES, MATERIALS, PRODUCTS, LABOR, GOVERNING PERMITS AND OR APPROVALS NECESSARY TO PROVIDE A COMPLETE SYSTEM INSTALLATION WHETHER SUGGESTED ON THE DRAWINGS OR NOT.  
 5. AS AN EXAMPLE: ITEMS AND OR TASKS LIKE: FIRE CALLS, DRAFT STOPS, FASTENERS, ANCHORS, EMBEDMENTS, DUMPSTERS, DEBRIS CLEAN UP, ETC. ARE YOUR RESPONSIBILITY. ANY WORK NOT COMPLETED IN A TIMELY MANNER, OR INCOMPLETE WORK WILL BE BILLED BACK TO THE CONTRACTOR AND OR SUBCONTRACTOR, AT THE OWNERS' DISCRETION.



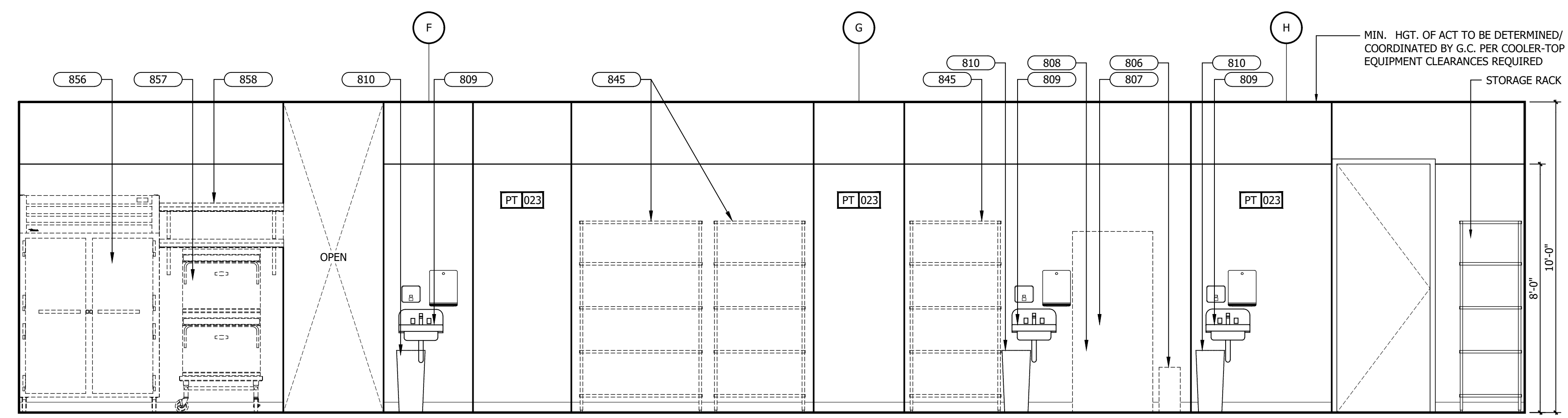
1 WXYZ BAR EQUIPMENT ELEVATION  
 1/2" = 1'-0"  
 6 WXYZ BAR - ELEVATION  
 3/8" = 1'-0"



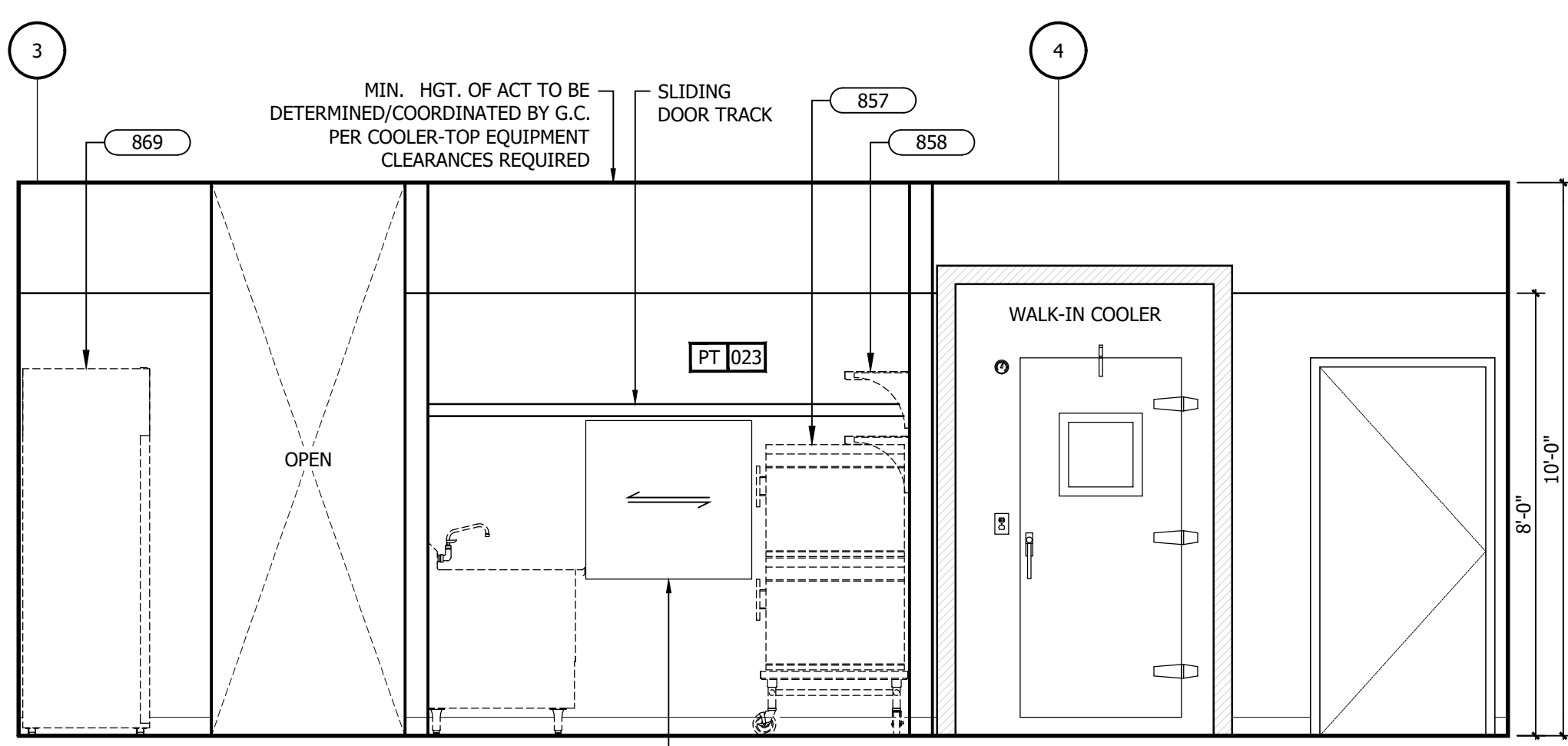
5 WXYZ BAR - ELEVATION  
 3/8" = 1'-0"



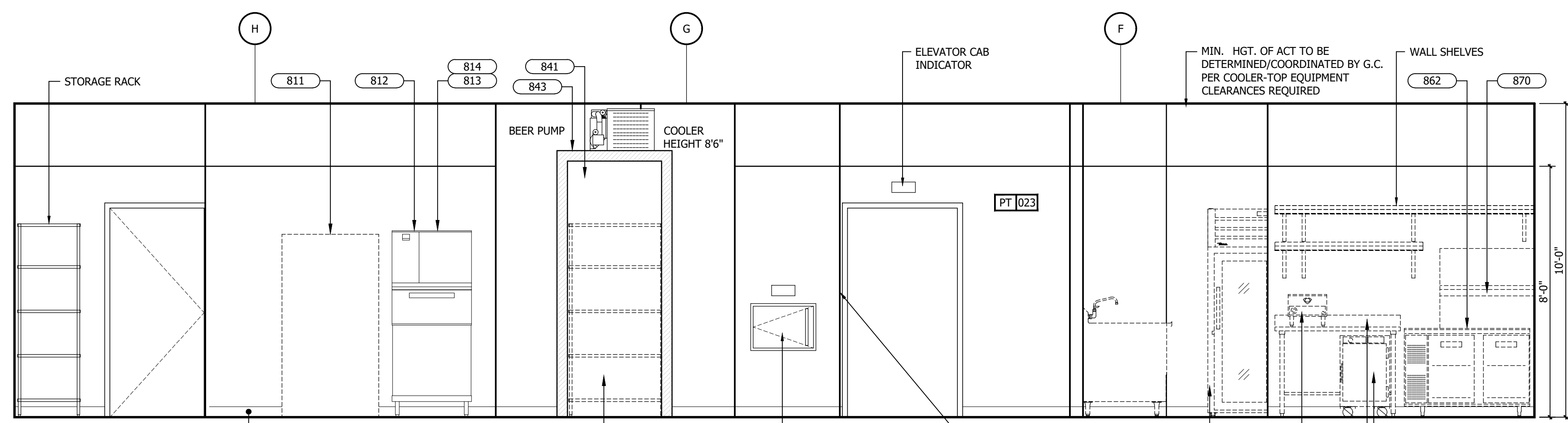
4 KITCHEN - ELEVATION  
 3/8" = 1'-0"



3 KITCHEN & BOH/SERVICE STORAGE AREA - ELEVATION  
 3/8" = 1'-0"



2 KITCHEN - ELEVATION  
 3/8" = 1'-0"



1 BOH/SERVICE STORAGE AREA & KITCHEN - ELEVATION  
 3/8" = 1'-0"

NOTE: ALL FF&E & TAGS UPDATED PER GEN 4

REFERENCE NOTES

- A. REFER TO DESIGN STANDARDS "FOOD & BEVERAGE BACK OF HOUSE" CHAPTER FOR MAIN ARCHITECT IS RESPONSIBLE FOR DESIGNING PROJECT IN ACCORDANCE WITH THE ENTIRE DESIGN STANDARDS.
- B. REFER TO BUILDING PRODUCT MANUAL VOLUME 4 -FOOD SERVICE & GUEST LAUNDRY EQUIPMENT FOR EQUIPMENT INFORMATION (COORDINATED WITH DWG MARK NUMBER) AND SPECIFICATIONS, INCLUDING DIMENSIONS AND UTILITY REQUIREMENTS.

GENERAL NOTES

1. ALL REFRIGERATORS WILL BE FURNISHED WITH THERMOMETERS WHICH ARE EASILY READABLE, IN PROPER WORKING CONDITION AND ACCURATE WITHIN A RANGE OF PLUS OR MINUS 2 DEGREES.
2. ALL COUNTER TOP EQUIPMENT NOT READILY MOVABLE, WEIGHING OVER 80 POUNDS, WILL BE PROVIDED WITH 4" LESS WITH ADJUSTABLE FEET.
3. ALL CUTTING BOARDS AND WORK SURFACES SHALL BE OF NON-WOOD CONSTRUCTION OR N.S.F. APPROVED.
4. ALL FOOD SERVICE AND RELATED EQUIPMENT SHALL BE INSTALLED IN CONFORMITY WITH N.S.F. STANDARDS AND SHALL BE N.S.F. APPROVED.
5. AN AISLE SPACE OF THIRTY (30) INCHES OF MORE SHALL BE PROVIDED WITHIN ALL WORK SPACES.
6. BACKSPASHES OF EQUIPMENT SHALL BE INSTALLED A MINIMUM OF THREE (3) INCHES OFF THE WALL OR SEALED TO THE WALL WITH CLEAR SILICONE SEALANT.
7. A MINIMUM OF 50 FOOT CANDLES OF LIGHT SHALL BE PROVIDED IN ALL FOOD PREPARATION AND SERVING AREAS.
8. HANDWASHING FACILITIES ARE REQUIRED IN THE FOOD PREPARATION, SERVING, AND UTENSIL WASHING AREAS AND WILL BE SHOWN ON THE FLOOR PLAN.
9. SNEEZE GUARD PROTECTION, WHERE APPLICABLE, WILL BE PROVIDED FOR EXPOSED, UNWRAPPED FOOD SHOWN AT SUCH AREAS AS BUFFETS. VERIFY WITH LOCAL HEALTH DEPARTMENT FOR REQUIRED LOCATIONS FOR SNEEZE GUARDS.

CRITERIA NOTES

CRITERIA NOTES ARE SHOWN CATEGORIZED BY DISCIPLINE AND COULD BE INTERPRETED TO APPLY TO MORE THAN ONE DISCIPLINE. FOR EFFICIENCY, NOTES ARE ONLY SHOWN UNDER ONE PREDOMINANT DISCIPLINE. CONSULTANTS SHOULD FAMILIARIZE THEMSELVES WITH ALL CRITERIA NOTES.

- A0 ARCHITECTURAL
  - AS4 NETWORK PLUG CONNECTIONS FOR MICROS & MICROS PRINTERS AT BAR/BISTRO SHALL BE SECURED WITH RJ45 PLUG LOCK-IN DEVICE. MANUFACTURER: PANDUIT, PSL-DCLP. PROVIDE 1-1/2" DIAMETER CUT-OUT AT EACH LOCATION.
- E0 ENGINEERING
  - E17 UNDERBAR TASK LIGHT. ALJ-07. REFER TO LIGHTING SPECIFICATIONS
  - E104 PROVIDE 2 ETHERNET CONNECTIONS & DUPLEX OUTLET DEDICATED TO EACH DISPLAY. MOUNT AT HEIGHT SHOWN ON DRAWING
  - E105 COORDINATE LOCATION OF OWER/COMMUNICATIONS WITH MOUNTED BRACKET.
- S0 STRUCTURAL
  - S7 PROVIDE 4" RECESSED SLAB FOR WALK-IN COOLER. COORDINATE SIZE AND LOCATION WITH SELECTED MANUFACTURER.

NO.	DESCRIPTION	DATE	BY
-	ISSUED FOR DEMOLITION	06/09/17	MV
-	ISSUED TO FRANCHISE	06/09/17	MV
-	ISSUED FOR BID (ID ONLY)	07/21/17	MV
-	ISSUED TO FRANCHISE	08/17/17	MV
-	ISSUED FOR PERMIT	08/04/17	MV
-	FOR FINAL APPROVAL	10/02/17	MV
-	ISSUED FOR PERMIT	11/28/17	MV
-	RE-ISSUED FOR PERMIT	03/07/18	AN
-	REV. DETAILS ON A700.2	06/04/18	AVK
-	RE-90% FRANCHISE COMMENTS	06/04/18	AVK



ARCHITECTURE  
 URBAN PLANNING  
 INTERIORS  
 HOTELS/ HOUSING/ MIXED USE  
 1800.630.3750  
 CA-SERVICES  
 ca@mwtusa.com / 1800.717.5816



WARNING  
 IT IS A VIOLATION OF THE LAW FOR ANY PERSON, UNLESS ACTING UNDER THE DIRECTION OF THE ARCHITECT TO ALTER OR REPRODUCE THESE DRAWINGS IN ANY WAY.

ALOFT  
 MEMPHIS  
 DOWNTOWN

63 NORTH B.B. KING BLVD.  
 MEMPHIS, TENNESSEE 38103

PROJECT NO.: 16 006  
 DATE: 04-12-2019  
 DRAWN BY:  
 CHKD. BY: MWT

FOOD SERVICE  
 EQUIPMENT  
 ELEVATIONS  
 SHEET FS2

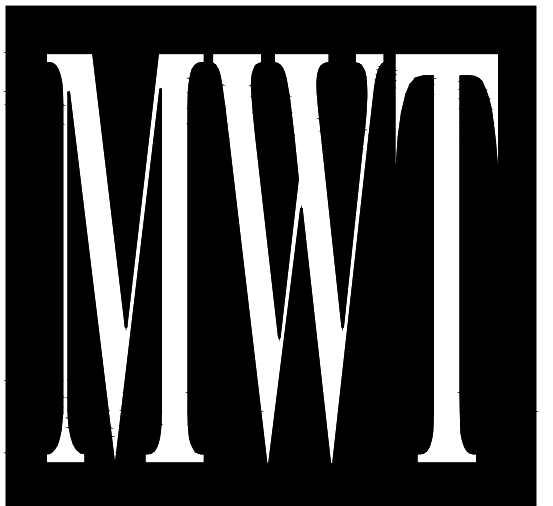
**IMPORTANT NOTICE TO ALL CONTRACTORS AND OR SUBCONTRACTORS: (COMPLETE BUILDING SYSTEMS AND OR INSTALLATIONS)**  
 IF AWARDED A CONTRACT FOR ANY PORTION OF WORK NEEDED TO COMPLETE THIS PROJECT YOU ARE AGREEING TO THE FOLLOWING TERMS:  
 1. YOU ARE A QUALIFIED CONTRACTOR AND OR SUBCONTRACTOR SPECIFICALLY IN PROVIDING A COMPLETE TURNKEY SERVICE IN YOUR TRADE OR PROFESSION FOR THE TYPE OF WORK AND SCOPE FOR THIS PROJECT.  
 2. YOU AGREE TO PROVIDE A COMPLETE DESIGN-BUILD SOLUTION BASED ON THE ARCHITECT'S INTENDED DESIGN FOR THIS PROJECT.  
 3. YOUR BID INCLUDED ALL THE STEPS, PROCESSES, MATERIALS, PRODUCTS, GOVERNING PERMITS AND APPROVALS NECESSARY TO PROVIDE A COMPLETED AND WARRANTED SYSTEM OR INSTALLATION THAT DOES NOT REQUIRE ANOTHER CONTRACTOR OR PRODUCT TO COMPLETE YOUR SCOPE OF WORK.  
 4. YOUR BID MUST HAVE INCLUDED ANY DESIGN INFORMATION REFERENCED WITHIN ANY CIVIL, ARCHITECTURAL, STRUCTURAL, MECHANICAL, ELECTRICAL AND OR PLUMBING DRAWINGS. ALSO NOTE THESE DRAWINGS ARE SCHEMATIC AND ARE INTENDED TO SHOW ONLY BASIC CONCEPTS AND GENERAL INFORMATION THE COMPLETION OF YOUR WORK MAY INCLUDE OTHER STEPS, PROCESSES, MATERIALS, PRODUCTS, LABOR, GOVERNING PERMITS AND OR APPROVALS NECESSARY TO PROVIDE A COMPLETE SYSTEM INSTALLATION WHETHER SUGGESTED ON THE DRAWINGS OR NOT.  
 5. AS AN EXAMPLE: ITEMS AND OR TASKS LIKE: FIRE CALLS, DRAFT, FASTENERS, ANCHORS, EMBEDMENTS, DUMPSTERS, DEBRIS CLEAN UP, ETC. ARE YOUR RESPONSIBILITY. ANY WORK NOT COMPLETED IN A TIMELY MANNER, OR INCOMPLETE WORK WILL BE BILLED BACK TO THE CONTRACTOR AND OR SUBCONTRACTOR, AT THE OWNERS' DISCRETION.

## EQUIPMENT SCHEDULE

MARK	DESCRIPTION	COMENTS	MANUFACTURER_EQ	LOCATION			QTY
				REFUEL	FOOD PREP.	BOH	
801	BEER COOLER	PER PLAN	BALLY/ PER PLAN			NOT FOUND	NOT FOUND
802	REFRIGERATION SYSTEM +35F	COIL	BOHN/ PER PLAN			NOT FOUND	NOT FOUND
803	REFRIGERATION SYSTEM +35F	CONDENSING UNIT	COPELAND/ PER PLAN			NOT FOUND	NOT FOUND
804	KEG RACKS		METRO/ SKR345DC			NOT FOUND	NOT FOUND
805	SHELVING UNIT		METRO/ 1836NK3			NOT FOUND	NOT FOUND
806	CO2 CANISTER	BY VENDOR	GENERIC			1	1
807	BEER SYSTEM	BY VENDOR	GENERIC			1	1
808	SODA SYSTEM	BY VENDOR	GENERIC			1	1
809	HAND SINK		ADVANCE TABCO/ 7-PS-80		1	2	3
810	GARBAGE CANS	BY OWNER	RUBBERMAID/ SLIM JIM		LOT	LOT	LOT
811	LOCKED LIQUOR CABINET		METRO/ SEC53S			1	1
812	WATER FILTER		EVERPURE/ INSURICE			1	1
813	ICE MAKER		MANITOWOC / IY-0454A			1	1
814	ICE BIN		MANITOWOC / B400			1	1
820	GLASS WASHER		HOBART/ LXE - PR SHORT			1	1
821	WET WASTE STAND		PERLICK / TSD12HS			1	1
822	POS STAND		PERLICK / TSF18POS			1	1
823	POS SYSTEM	BY VENDOR	GENERIC			1	1
824	COMBO ICE BIN	WITH SPEED RAIL	PERLICK / TSC36IC-10			2	2
825	SODA GUN	BY VENDOR	GENERIC			2	2
826	BOTTLE DISPLAY		PERLICK / TS12LS			2	2
827	HAND SINK		PERLICK / TS12HSN			1	1
828	BEER TOWER	BY VENDOR	GENERIC			1	1
829	DRAINBOARD CABINET		PERLICK / SC30			1	1
830	CORNER DRAINBOARD		PERLICK / TSF90TC			1	1
831	BACK BAR REFRIGERATOR		PERLICK / BBS84R			1	1
832	BACK BAR REFRIGERATOR		PERLICK / BBS84L			1	1
833	? (GLASS FROSTER)		?			NOT FOUND	NOT FOUND
841	WALK-IN COOLER	PER PLAN	BALLY/ PER PLAN			1	1
842	REFRIGERATION SYSTEM +35F	COIL	BOHN/ PER PLAN			1	1
843	REFRIGERATION SYSTEM +35F	CONDENSING UNIT	COPELAND/ PER PLAN			1	1
844	COOLER SHELVING		METRO/ METROSEAL 3			5	5
845	SHELVING - DRY STORAGE SHELVING		METRO/ SUPER ERECTA BRITE			9	9
846	THREE COMPARTMENT SINK		ADVANCE/TABACO/ CUSTOM FAB		1		1
847	UNDERCOUNTER DISHWASHER	HIGH TEMPERTATURE	HOBART/ LXE		1		1
848	BULK OVERHEAD SHELVING		METRO/ SUPER ERECTA		2		2
849	DISPOSER	WHERE ALLOWED BY CODE	RED GOAT / A2P-R7		1		1
850	SPRAY RINSE		FISHER / 89745		1		1
851	CORNER GUARDS AND FLASH TRIM		FABRICATOR / SS		LOT	LOT	LOT
856	REACH-IN FREEZER		TRUE/ T-49F HC		1		1
857	OVEN	STACKED, ON STAND	TURBOCHEF/ i5		1		1
858	WALL SHELVES		ADVANCE/ TABCO/ WS-12-48		4		4
859	WORK TABLE		ADVANCED/ TABCO/ TKSS364		1		1
860	HOT FOOD UNIT		WELLS/ SMPT		1		1
861	HOT FOOD CABINET		ALTO-SHAAM/ 500-S		1		1
862	SANDWICH MAKE REFRIGERATOR		RANDALL/ 9210-32-7		1		1
863	BEVERAGE COUNTER		ADVANCE/ TABCO/ SS		1		1
864	WALL SHELVES		ADVANCED/ TABCO/ WS-12-60		2		2
865.1	COFFEE BREWER W/ AIRPORTS	BY VENDOR; NIC	FETCO/ CBS-52H-15		2		2
865.2	AIRPORTS	BY VENDOR; NIC	GENERIC		1		1
866	WATER FILTER		EVERPURE/ INSURICE SINGLE		1		1
867	UNDERCOUNTER REFRIGERATOR		TRUE/ TUC-27		1		1
868	ESPRESSO MACHINE		VERISMO / 701		1		1
869	REACH-IN FREEZER		TRUE/ T-23F		1		1
870	HEAT LAMP	UNDER LOWER SHELF AT PASS THRU	HATCO / GRAH-30		1		1
876	GLASS DOOR REFRIGERATOR		TRUE/ GDM-30-HC-LD		1		1
877	GLASS DOOR FREEZER		EXCELLENCE / CTF-3		1		1
878	WATER FILTER AND DRAIN		T&S/ EC-3101/ B-1231		1		1
879	WATER FILTER		EVERPURE/ INSURICE		1		1
???	NOT PROTOTYPICAL						
???	? (REFRIGERATION SYSTEM)		?		1		1
???	? (COOLER SHELVING)		?		1		1

REFERENCE NOTES																																													
<p>A. REFER TO DESIGN STANDARDS "FOOD &amp; BEVERAGE BACK OF HOUSE" CHAPTER FOR MAIN ARCHITECT IS RESPONSIBLE FOR DESIGNING PROJECT IN ACCORDANCE WITH THE ENTIRE DESIGN STANDARDS.</p> <p>B. REFER TO BUILDING PRODUCT MANUAL VOLUME 4 -FOOD SERVICE &amp; GUEST LAUNDRY EQUIPMENT FOR EQUIPMENT INFORMATION (COORDINATED WITH DWG MARK NUMBER) AND SPECIFICATIONS, INCLUDING DIMENSIONS AND UTILITY REQUIREMENTS.</p>	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th>NO.</th> <th>DESCRIPTION</th> <th>DATE</th> <th>BY</th> </tr> </thead> <tbody> <tr><td>-</td><td>ISSUED FOR DEMOLITION</td><td>06/09/17</td><td>MV</td></tr> <tr><td>-</td><td>ISSUED TO FRANCHISE</td><td>06/09/17</td><td>MV</td></tr> <tr><td>-</td><td>ISSUED FOR BID (ID ONLY)</td><td>07/21/17</td><td>MV</td></tr> <tr><td>-</td><td>ISSUED TO FRANCHISE</td><td>08/17/17</td><td>MV</td></tr> <tr><td>-</td><td>ISSUED FOR PERMIT</td><td>08/04/17</td><td>MV</td></tr> <tr><td>-</td><td>FOR FINAL APPROVAL</td><td>10/02/17</td><td>MV</td></tr> <tr><td>-</td><td>ISSUED FOR PERMIT</td><td>11/28/17</td><td>MV</td></tr> <tr><td>-</td><td>RE-ISSUED FOR PERMIT</td><td>03/07/18</td><td>AN</td></tr> <tr><td>-</td><td>REV. DETAILS ON A700.2</td><td>06/04/18</td><td>AVK</td></tr> <tr><td>-</td><td>RE-90% FRANCHISE COMMENTS</td><td>06/04/18</td><td>AVK</td></tr> </tbody> </table>	NO.	DESCRIPTION	DATE	BY	-	ISSUED FOR DEMOLITION	06/09/17	MV	-	ISSUED TO FRANCHISE	06/09/17	MV	-	ISSUED FOR BID (ID ONLY)	07/21/17	MV	-	ISSUED TO FRANCHISE	08/17/17	MV	-	ISSUED FOR PERMIT	08/04/17	MV	-	FOR FINAL APPROVAL	10/02/17	MV	-	ISSUED FOR PERMIT	11/28/17	MV	-	RE-ISSUED FOR PERMIT	03/07/18	AN	-	REV. DETAILS ON A700.2	06/04/18	AVK	-	RE-90% FRANCHISE COMMENTS	06/04/18	AVK
NO.	DESCRIPTION	DATE	BY																																										
-	ISSUED FOR DEMOLITION	06/09/17	MV																																										
-	ISSUED TO FRANCHISE	06/09/17	MV																																										
-	ISSUED FOR BID (ID ONLY)	07/21/17	MV																																										
-	ISSUED TO FRANCHISE	08/17/17	MV																																										
-	ISSUED FOR PERMIT	08/04/17	MV																																										
-	FOR FINAL APPROVAL	10/02/17	MV																																										
-	ISSUED FOR PERMIT	11/28/17	MV																																										
-	RE-ISSUED FOR PERMIT	03/07/18	AN																																										
-	REV. DETAILS ON A700.2	06/04/18	AVK																																										
-	RE-90% FRANCHISE COMMENTS	06/04/18	AVK																																										
GENERAL NOTES																																													
<p>1. ALL REFRIGERATORS WILL BE FURNISHED WITH THERMOMETERS WHICH ARE EASILY READABLE, IN PROPER WORKING CONDITION AND ACCURATE WITHIN A RANGE OF PLUS OR MINUS 2 DEGREES.</p> <p>2. ALL COUNTER TOP EQUIPMENT NOT READILY MOVABLE, WEIGHING OVER 80 POUNDS, WILL BE PROVIDED WITH 4" LESS WITH ADJUSTABLE FEET.</p> <p>3. ALL CUTTING BOARDS AND WORK SURFACES SHALL BE OF NON-WOOD CONSTRUCTION OR N.S.F. APPROVED.</p> <p>4. ALL FOOD SERVICE AND RELATED EQUIPMENT SHALL BE INSTALLED IN CONFORMITY WITH N.S.F. STANDARDS AND SHALL BE N.S.F. APPROVED.</p> <p>5. AN AISLE SPACE OF THIRTY (30) INCHES OF MORE SHALL BE PROVIDED WITHIN ALL WORK SPACES.</p> <p>6. BACKSPASHES OF EQUIPMENT SHALL BE INSTALLED A MINIMUM OF THREE (3) INCHES OFF THE WALL OR SEALED TO THE WALL WITH CLEAR SILICONE SEALANT.</p> <p>7. A MINIMUM OF 50 FOOT CANDLES OF LIGHT SHALL BE PROVIDED IN ALL FOOD PREPARATION AND SERVING AREAS.</p> <p>8. HANDWASHING FACILITIES ARE REQUIRED IN THE FOOD PREPARATION, SERVING, AND UTENSIL WASHING AREAS AND WILL BE SHOWN ON THE FLOOR PLAN.</p> <p>9. SNEEZE GUARD PROTECTION, WHERE APPLICABLE, WILL BE PROVIDED FOR EXPOSED, UNWRAPPED FOOD SHOWN AT SUCH AREAS AS BUFFETS. VERIFY WITH LOCAL HEALTH DEPARTMENT FOR REQUIRED LOCATIONS FOR SNEEZE GUARDS.</p>																																													
CRITERIA NOTES																																													
<p>CRITERIA NOTES ARE SHOWN CATEGORIZED BY DISCIPLINE AND COULD BE INTERPRETED TO APPLY TO MORE THAN ONE DISCIPLINE. FOR EFFICIENCY, NOTES ARE ONLY SHOWN UNDER ONE PREDOMINANT DISCIPLINE. CONSULTANTS SHOULD FAMILIARIZE THEMSELVES WITH ALL CRITERIA NOTES.</p> <p><b>A0 &gt; ARCHITECTURAL</b></p> <p>A54 NETWORK PLUG CONNECTIONS FOR MICROS &amp; MICROS PRINTERS AT BAR/BISTRO SHALL BE SECURED WITH R45 PLUG LOCK-IN DEVICE. MANUFACTURER: PANDUIT, PSL-DCPL. PROVIDE 1-1/2" DIAMETER CUT-OUT AT EACH LOCATION.</p> <p><b>E0 &gt; ENGINEERING</b></p> <p>E17 UNDERBAR TASK LIGHT. ALJ-07. REFER TO LIGHTING SPECIFICATIONS</p> <p>E104 PROVIDE 2 ETHERNET CONNECTIONS &amp; DUPLEX OUTLET DEDICATED TO EACH DISPLAY. MOUNT AT HEIGHT SHOWN ON DRAWING</p> <p>E105 COORDINATE LOCATION OF OWER/COMMUNICATIONS WITH MOUNTED BRACKET.</p> <p><b>S0 &gt; STRUCTURAL</b></p> <p>S7 PROVIDE 4" RECESSED SLAB FOR WALK-IN COOLER. COORDINATE SIZE AND LOCATION WITH SELECTED MANUFACTURER.</p>																																													

NO.	DESCRIPTION	DATE	BY
-	ISSUED FOR DEMOLITION	06/09/17	MV
-	ISSUED TO FRANCHISE	06/09/17	MV
-	ISSUED FOR BID (ID ONLY)	07/21/17	MV
-	ISSUED TO FRANCHISE	08/17/17	MV
-	ISSUED FOR PERMIT	08/04/17	MV
-	FOR FINAL APPROVAL	10/02/17	MV
-	ISSUED FOR PERMIT	11/28/17	MV
-	RE-ISSUED FOR PERMIT	03/07/18	AN
-	REV. DETAILS ON A700.2	06/04/18	AVK
-	RE-90% FRANCHISE COMMENTS	06/04/18	AVK



**ARCHITECTURE**  
**URBAN PLANNING**  
**INTERIORS**  
 HOTELS/ HOUSING/ MIXED USE  
 1800.630.3750  
 CA-SERVICES  
 ca@mwtusa.com / 1800.717.5816



WARNING  
 IT IS A VIOLATION OF THE LAW FOR ANY PERSON, UNLESS ACTING UNDER THE DIRECTION OF THE ARCHITECT, TO ALTER OR REPRODUCE THESE DRAWINGS IN ANY WAY.

**ALOFT**  
**MEMPHIS**  
**DOWNTOWN**  
  
 63 NORTH B.B. KING BLVD.  
 MEMPHIS, TENNESSEE 38103

PROJECT NO.: 16 006  
 DATE: 04-12-2019  
 DRAWN BY:  
 CHKD. BY: MWT

**FOOD SERVICE**  
**EQUIPMENT**  
**SCHEDULE**  
 SHEET **FS3**

**IMPORTANT NOTICE TO ALL CONTRACTORS AND OR SUBCONTRACTORS: (COMPLETE BUILDING SYSTEMS AND OR INSTALLATIONS)**  
 IF AWARDED A CONTRACT FOR ANY PORTION OF WORK NEEDED TO COMPLETE THIS PROJECT YOU ARE AGREEING TO THE FOLLOWING TERMS:  
 1. YOU ARE A QUALIFIED CONTRACTOR AND OR SUBCONTRACTOR SPECIFICALLY IN PROVIDING A COMPLETE TURNKEY SERVICE IN YOUR TRADE OR PROFESSION FOR THE TYPE OF WORK AND SCOPE FOR THIS PROJECT.  
 2. YOU AGREE TO PROVIDE A COMPLETE DESIGN-BUILD SOLUTION BASED ON THE ARCHITECT'S INTENDED DESIGN FOR THIS PROJECT.  
 3. YOUR BID INCLUDED ALL THE STEPS, PROCESSES, MATERIALS, PRODUCTS, GOVERNING PERMITS AND APPROVALS NECESSARY TO PROVIDE A COMPLETED AND WARRANTED SYSTEM OR INSTALLATION THAT DOES NOT REQUIRE ANOTHER CONTRACTOR OR PRODUCT TO COMPLETE YOUR SCOPE OF WORK.  
 4. YOUR BID MUST HAVE INCLUDED ANY DESIGN INFORMATION REFERENCED WITHIN ANY CIVIL, ARCHITECTURAL, STRUCTURAL, MECHANICAL, ELECTRICAL AND OR PLUMBING DRAWINGS. ALSO NOTE THESE DRAWINGS ARE SCHEMATIC AND ARE INTENDED TO SHOW ONLY BASIC CONCEPTS AND GENERAL INFORMATION THE COMPLETION OF YOUR WORK MAY INCLUDE OTHER STEPS, PROCESSES, MATERIALS, PRODUCTS, LABOR, GOVERNING PERMITS AND OR APPROVALS NECESSARY TO PROVIDE A COMPLETE SYSTEM INSTALLATION WHETHER SUGGESTED ON THE DRAWINGS OR NOT.  
 5. AS AN EXAMPLE: ITEMS AND OR TASKS LIKE: FIRE CALLS, DRAFT STOPS, FASTENERS, ANCHORS, EMBEDMENTS, DUMPSTERS, DEBRIS CLEAN UP, ETC. ARE YOUR RESPONSIBILITY. ANY WORK NOT COMPLETED IN A TIMELY MANNER, OR INCOMPLETE WORK WILL BE BILLED BACK TO THE CONTRACTOR AND OR SUBCONTRACTOR, AT THE OWNERS' DISCRETION.