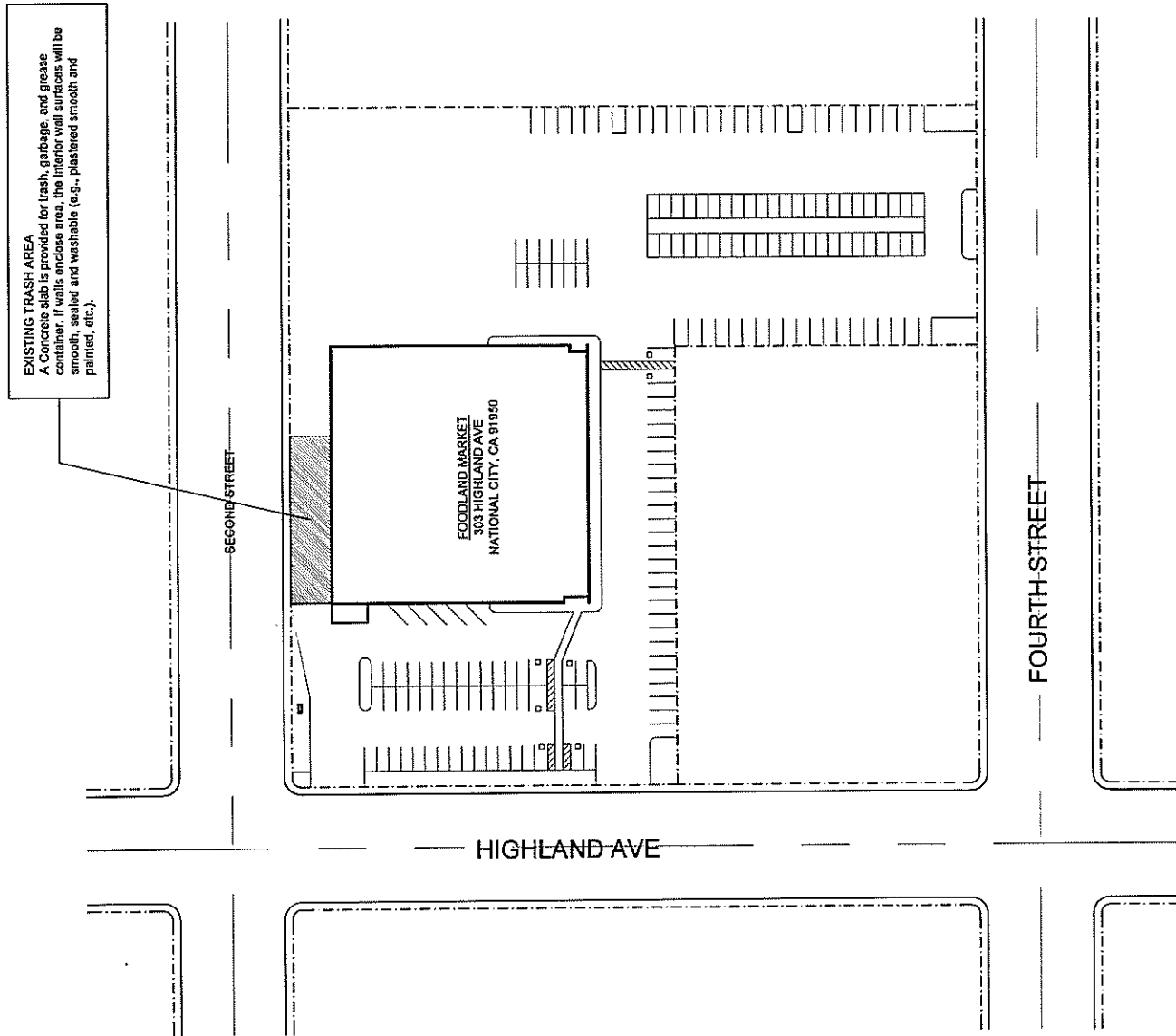


EXHIBIT C

# FOODLAND MARKET

## 303 HIGHLAND AVE NATIONAL CITY, CA 91950

### SITE PLAN



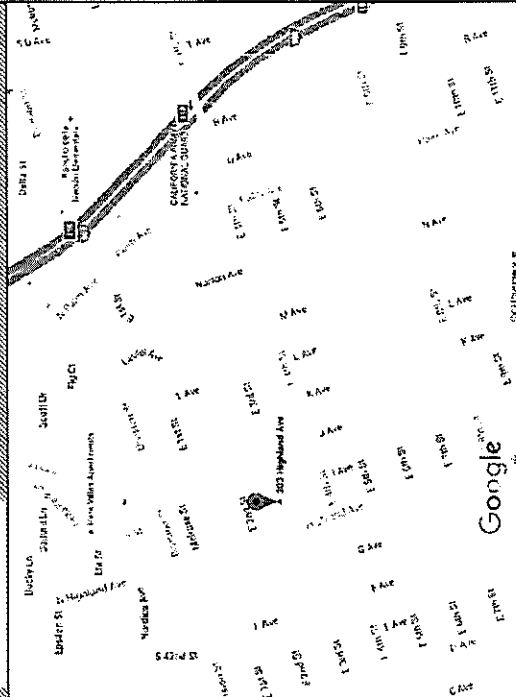
### INDEX OF DRAWINGS

- FS.1 TITLE SHEET
- FS.2 FLOOR PLAN
- FS.3 ENLARGED KITCHEN PLAN
- FS.4 SECTIONS/DETAILS
- FS.5 ROOF PLAN
- FS.6 HOOD PLANS

### SCOPE OF WORK

ADDITION OF A TYPE I KITCHEN EXHAUST HOOD SYSTEM AND COOKING EQUIPMENT, WITH ASSOCIATED MECHANICAL, PLUMBING (GAS) & ELECTRICAL PLANS  
NO OTHER CHANGES.  
AREA OF WORK: 60 SF

### VICINITY MAP



### PROJECT DIRECTORY

**OWNER:**  
DALLO & CO.  
5075 FEDERAL BLVD  
SAN DIEGO, CA 92102

**DESIGNER:**  
KATHERINE MAGALLON  
ATMOSPHERE C&D  
3039 HOOVER AVE  
NATIONAL CITY, CA 91950  
PHONE (619) 850-0310  
FAX (619) 934-4524

**LOCAL AUTHORITY:**  
CITY OF NATIONAL CITY

**COUNTY OF SAN DIEGO**  
ENVIRONMENTAL HEALTH  
DEPARTMENT  
1515 N. MISSION BLVD.  
SAN DIEGO, CA 92108  
PHONE (619) 441-2300  
FAX (619) 441-2300

### ENVIRONMENTAL HEALTH NOTES

- The following notes will encompass most food establishments but are not meant to be comprehensive for all food facilities or situations.
1. A concrete slab is provided for trash, garbage, and grease container. If walls enclose area, the interior wall surfaces will be smooth, sealed and washable (e.g., plastered smooth and painted, etc.).
  2. All food-related and utensil-related equipment shall meet or be equivalent to sanitation standards established by an American National Standards Institute (ANSI) accredited program.
  3. All floor mounted equipment will be installed on minimum 6" sanitary legs, casters, or completely sealed in position on a 4" high curb with continuously covered base. Counter-top equipment will be on 4-inch sanitary legs or sealed to the counter unless readily movable.
  4. If soft drink, ice or other dispensers are self-service, or if refills are provided they must be push button types, or level types where the lever contacts the container all the way down below the rim.
  5. Any operable windows vent openings or other similar openings shall be provided with tight fitting screens of minimum 10-mesh to the finish. Windows to be fixed at food prep, utensil-washing, open food and utensil storage areas.
  6. All exterior doors open outward and are self-closing and light fitting.
  7. Bi-fold, French, accordion style and roll-up doors cannot open into the food prep, utensils washing or unpackage for storage areas.
  8. Doors to food service rooms must be self-closing, light fitting.
  9. Doors are to have air curtain fans that span the width over the door. The fan must activate via a switch providing a minimum velocity of 1600 fpm measured 3 feet above the ground.
  10. A minimum of 10 foot-candles of light measured 30" off floor is provided in walk-in refrigerated storage and dry storage rooms and at least 20 foot candles is provided where food is provided for consumer self-service, where fresh produce or prepackaged foods are sold or offered for consumption; food equipment such as reach-in and under-counter refrigerators; in areas used for hand-washing, ware-washing, equipment and utensil storage, and in toilet rooms.
  11. A minimum of 50 foot-candles of light measured 30" off floor is provided when working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor and in all areas during periods of cleaning.
  12. Shelter shields for all lights above food preparation, work, and storage areas will be provided.
  13. All ware washing sinks to have 3 compartments that are a minimum size of at least 18" x 18" x 12" deep (or 16" x 20" x 12" deep) with a minimum 18" drain board at each end. If against a wall, it must have an 8" integral back splash. However, it must be capable of accommodating the largest utensil to be washed. A ware washing machine does not substitute for the sink requirement.
  14. Sinks to have soap(s) capable of reaching each compartment.
  15. Food prep sink compartment(s) to be at least 18" x 18" x 12" deep (or 16" x 20" x 12" deep) with a minimum 18" drain board. Separate food prep sinks to be provided for meats and produce.
  16. The 3 or 4 compartment bar sink to be at least 12" x 12" x 10" deep (or 10" x 14" x 10" deep) with a minimum 18" drain board at each end.
  17. A separate wet waste dump fixture shall be provided for disposal of drink or waste ice or coffee waste.
  18. Each hand washing sink must have permanently mounted single-service soap and paper towel dispensers.
  19. The hot water heater will be a commercial type capable of constantly supplying hot water at a temperature of 120F to all sinks. In sizing the water heater, the peak hourly demand for all sinks, etc., are added together to determine the minimum required recovery rate.
  20. All lavatories or hand sinks will have a combination faucet or pre-mixing faucet capable of supplying water tempered to 100F. Self-closing or metered faucet to provide at least 15 seconds of water without recirculation.
  21. All plumbing, electrical and gas lines shall be concealed within the building structure to as great an extent as possible. All exposed conduits, plumbing, etc. shall be installed at least 6" off floor and 1" from walls using standoff brackets.
  22. Conduits, plumbing or piping cannot be installed across any aisle way. Intertic area of door opening.
  23. Multiple runs or clusters of conduit or pipelines shall be turned in or enclosed in an approved sealed enclosure.
  24. All liquid waste shall be drained by means of indirect waste pipes into a floor sink. Floor sinks are to be installed flush with the finish floor surface and have suitable easily removable safety cover grates.
  25. Floor sink to be 50% exposed when no access is provided for cleaning or be in line with the front face of elevated freestanding equipment.
  26. Approved backflow prevention devices shall be properly installed upstream of any potential hazard between the potable water supply and areas of contamination. Hoses shall not be attached to a faucet or hose bib unless an approved backflow preventer is provided.
  27. Water supply to mop buckets shall be protected by an approved reduced pressure principle backflow prevention device. The relief valve shall drain indirectly to sewer with a legal air gap.
  28. Floor prep mats, the janitorial sink to be a minimum 24" by 36" floor-mounted type. Mats shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.
  29. The janitorial sink shall have a threaded outer lip for hose attachment and an approved backflow prevention device. No chemical dispensing systems or shut-off valves to be attached to mop sink faucet outlet (unless a "sloshack" plumbing device is installed).
  30. No condensate or wastewater including HVAC will drain into the janitorial sink.
  31. Grease trap to be located outside the food service activity area, flush with the finished floor when indoors. Local wastewater district or building department to be contacted for grease removal requirements.
  32. Floor drains shall be installed in floors that are water-flused for cleaning and in areas where pressure spray methods for cleaning equipment are used, in restrooms, janitorial rooms, sculleries, and at bars with ware washing. Floor surfaces in areas pursuant to this shall be sloped 1:50 to the floor drains.
  33. Adequate ventilation is to be provided to all toilet rooms, janitor closets with mop sinks, and indoor trash rooms and in dressing/change room(s).
  34. The floor finish will have a smooth surface under all equipment and walkways will have a light texture only.
  35. The paint used on walls and ceilings of all kitchen, food preparation, work, and storage areas will be a gloss or semi-gloss enamel. Finish material shall be a light color in food prep areas for easy cleaning.
  36. Prior to installation, samples of finishes to be submitted to Environmental Health for approval as needed.
  37. Cold storage rooms shall be provided with a section of shelving installed to hold shallow cold down pans-not to exceed 4" in height. Space between shelving to be at least 6" high.
  38. Back-up dry storage shelving shall be a minimum of 96 linear feet (measured with lips) or 25% of kitchen, food prep, and work areas, whichever is greater. Shelving shall be at least 16 inches deep and start a minimum six inches off the floor surface.
  39. Shelving over wear areas (sinks, mop sinks, etc.) and food prep surfaces will be metal.
  40. All seams, gaps, openings to be properly sealed.

**ATMOSPHERE**  
CONSTRUCTION AND DESIGN

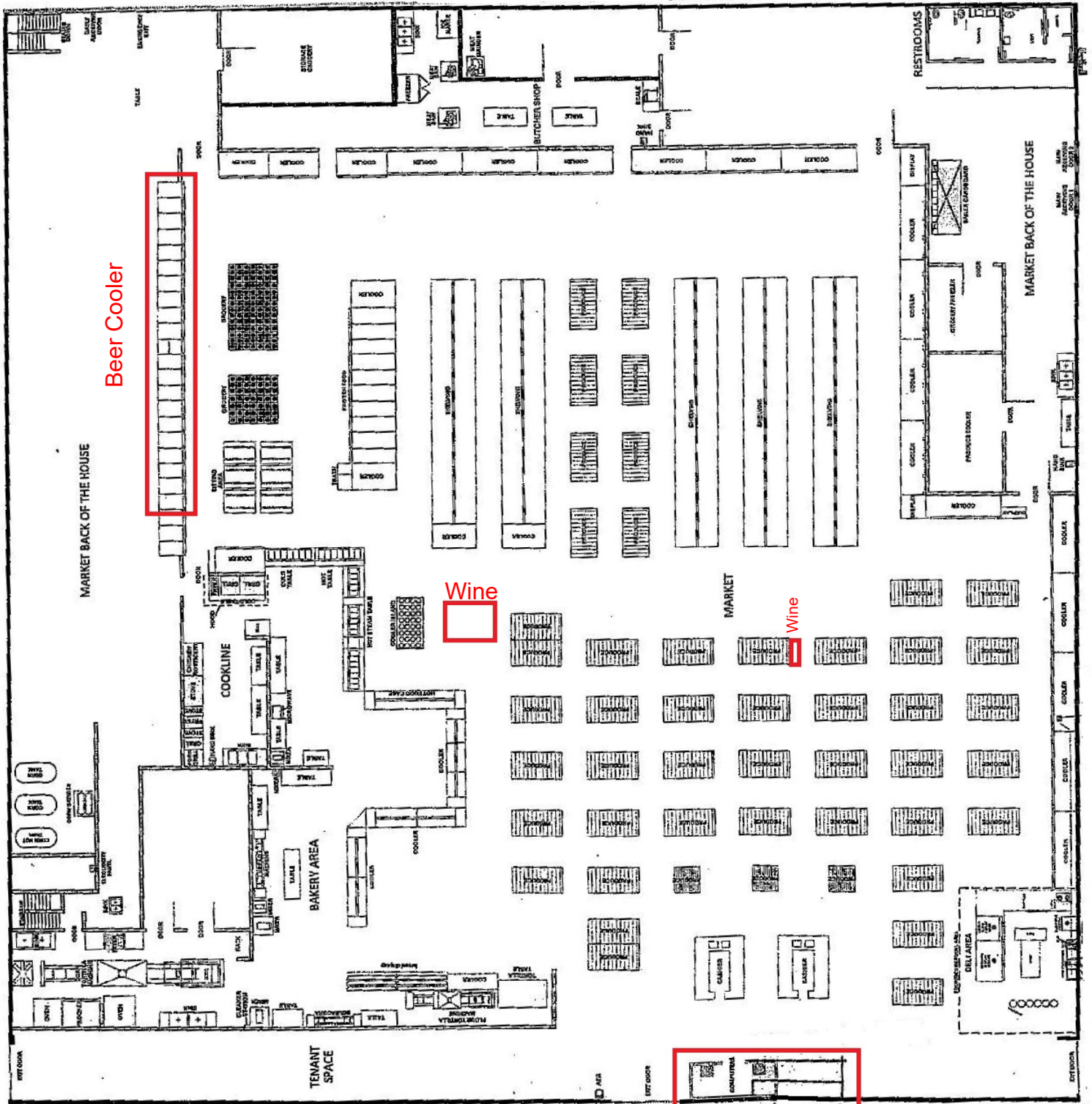
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THESE PLANS PREPARED BY:

**FOODLAND MARKET**  
303 HIGHLAND AVE  
NATIONAL CITY, CA 91950

**JOB NO.** 15.115  
**REVISION**  
**DATE** MAY 9, 2016  
**TITLE** SHEET  
**SHEET** FS.1

DEH 2016 - FPR-C03544 MINOR REMODEL 6-24-16



Beer Cooler

Wine

Wine

Distilled Spirits